



# BFM



## Retarder proofer and programmed automatic leavening

In deciding to invest in a new equipment, the problems of space in the laboratory occur to a large number of bakers. The site can present unexpected events and it becomes useful to find an equipment that is compact, multifunctional, equipped with quality, sturdiness, easy maintenance and, above all, at an affordable cost.

### Standard features

- With 60 mm thickness, the panels of the proofer are made of injected polyurethane foam density 45 kg/m<sup>3</sup>.
- Each panel is covered with a food-grade PVC film 120 micron thick, in order to ensure a perfect insulation and an optimal resistance to scratches.
- Some internal guides in stainless steel are installed on the sides of the proofer and on the door to avoid any impacts during the introduction of the racks.
- The door closing/opening system is secured by 2 special magnets whose attraction power is 10 times more powerful than a classic magnet.
- The oversized hinges raise the door while it is opened, so as to protect the scraper seal from any damage due to the numerous opening and closing movements.
- The doors, with a very narrow uppercut, give the possibility of an opening at 90° even if the proofer is adjacent to another device or directly against the wall.
- The BFM is supplied with an insulated floor in PVC 15 mm thick and a stainless steel ramp integrated in the door size.

### Construction

- The cold production system has been designed to meet the imperatives of a compact proofer. The fan directs the air to a ceiling evaporator, then to a pipe with holes located in the rear part of the cell. The air is evenly distributed over the height of the rack.
- The geometry of the exchanger fins facilitates the natural regulation of the water in the inner area. To ensure an optimum operation in any condition of use, the BFM is equipped with a water production device and a relative humidity regulator. This optimized management of hygrometry guarantees perfectly developed loaves, without risk of crust cracking, preserving the quality of the product.

### Principle of operation

The BFM range is mainly intended for small sizes and completes the fermentation line.

The 5 models that make up this range are expected to receive 1 or 2 racks for stands with measures 400x600, 400x800, 460x800, 600x800 or 1000x800 depending on the model.

Compact (1,06 m<sup>2</sup> on the ground for the one with measures 400x600), the BFM meets all the needs of leavening in the standard mode (traditional) or in the mixed mode (delayed leavening or Panetrad type).

An option "Hot+ and Humidity+" is also available for bakers who want to work with higher temperatures (leavening at 38°C).



**Caratteristiche tecniche/Technical features**

Modello/Model	400 X 600	400 X 800	460 X 800	600 X 800	1000 X 800
<b>Tipo di comando/Type of control</b>					
Opticom	▪	▪	▪	▪	▪
<b>Costruzione/Construction</b>					
Finitura interna ed esterna inox/ Internal and external finish in stainless steel	▪	▪	▪	▪	▪
Maniglia porta sinistra (anta unica)/ Door handle on the left (single door)	▪	▪	▪	▪	▪
Maniglia porta destra (anta unica)/ Door handle on the right (single door)	□	□	□	□	□
Giude laterali di protezione inox/Protection side guides in stainless steel	▪	▪	▪	▪	▪
Igrostato elettromagnetico/ Electromagnetic hygrostat	▪	▪	▪	▪	▪
Pavimentazione isolante antiscivolamento + rampa di accesso/ Anti-slip insulating floor + access ramp	▪	▪	▪	▪	▪
<b>Gruppo frigorifero (*) / Refrigerant unit (*)</b>					
Standard montato/Standard assembled	▪	▪	▪	▪	▪
Standard non montato (inferiore a 8 m)/ Standard not assembled (less than 8 mm)	□	□	□	□	□
A distanza/Remote	□ €	□ €	□ €	□ €	□ €
Tropicalizzato montato/ Tropicalized assembled	□ €	□ €	□ €	□ €	□ €
Tropicalizzato non montato/ Tropicalized not assembled	□ €	□ €	□ €	□ €	□ €
Tropicalizzato silenziato (tensione 220-240V/50Hz unicamente)/ Tropicalized silenced (voltage 220-240V/50Hz only)	□ €	□ €	□ €	□ €	□ €
<b>Assemblaggio/Assembly</b>					
Consegnato montato/Delivered assembled	▪	▪	▪	▪	▪
<b>Potenza di allacciamento/Connection power</b>					
Utilizzo tradizionale e misto/ Traditional and mixed use	1 kW	1 kW	1 kW	1,5 kW	2 kW
<b>Potenza gruppo/Unit power</b>					
Utilizzo tradizionale/Traditional use	3/8 CV	1/2 CV	1/2 CV	5/8 CV	1 CV
Utilizzo misto/Mixed use	1/2 CV	5/8 CV	5/8 CV	1 CV	1 1/8 CV
<b>Massa di impasto max./Max. mass of dough</b>					
Utilizzo tradizionale/Traditional use	29 kg	33 kg	45 kg	60 kg	86 kg
Utilizzo misto/Mixed use	100 kg	130 kg	150 kg	200 kg	210 kg
<b>Intensità/Intensity</b>					
Utilizzo tradizionale e misto/ Traditional and mixed use	5A	5A	5A	6A	9A
<b>Tensione di alimentazione/Supply voltage</b>					
Standard	230V / MONO+T / 50Hz				
<b>Potenza frigorifera (- 10°C/+32°C) / Cooling power (- 10°C/+32°C)</b>					
Utilizzo tradizionale/Traditional use	0,74 kW	0,88 kW	0,88 kW	1,29 kW	1,57 kW
Utilizzo misto/Mixed use	0,88 kW	1,29 kW	1,29 kW	1,29 kW	1,57 kW

(\*) per i gruppi consegnati separatamente dall'armadio, i raccordi devono essere fatti da un frigorista/  
 (\*) for units delivered separately from the cabinet, the connections must be set by a refrigerator technician

▪ Standard □ Optional □ € Opzione a pagamento/Payment option

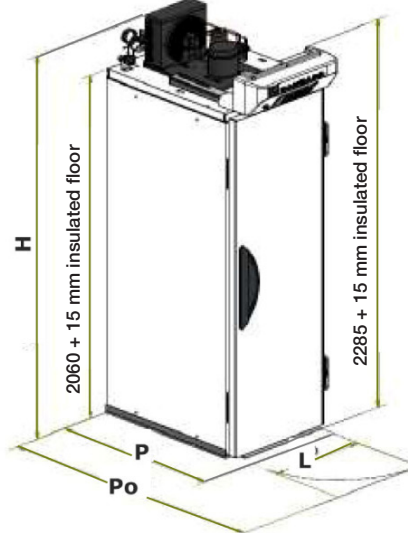
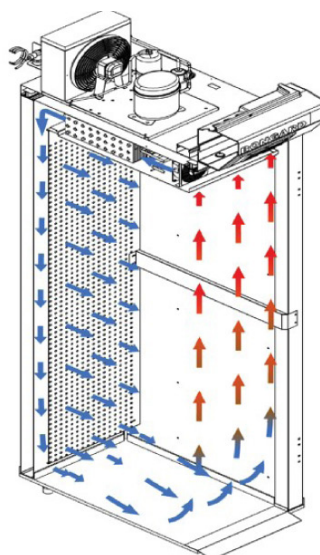
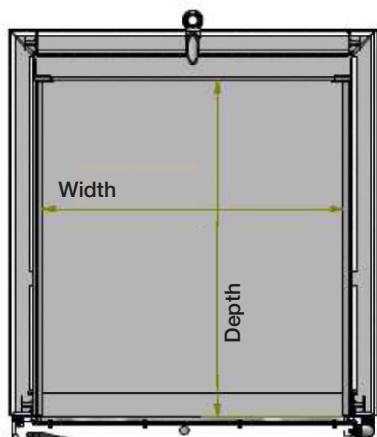


**Caratteristiche tecniche/Technical features**

**Carrelli di stoccaggio compatibili/Suitable storage racks**

Modello/Model	Dimensioni massime del pianale/Max. dimensions of the flatbed			
Misura supporto (mm)/ Tray size (mm)	N. di carrelli/ No. of racks	Altezza/Height	Larghezza/Width	Profondità/Depth
400 x 600	1	1855	480	480
400 x 800	1	1855	480	480
460 x 800	1	1855	580	580
600 x 800	1	1855	785	785
600 x 400	2	1855	785	785
1000 x 800	1	1855	1080	1080
460 x 800	2	1855	1080	1080

**USEFUL INTERNAL DIMENSIONS**



**CARATTERISTICHE DIMENSIONALI (per un modello senza pavimento isolante, gruppo frigorifero montato)/  
SIZE FEATURES (for a model without insulating floor, assembled refrigerator unit)**

Misura supporto mm)/ Tray size (mm)	Senso entrata carrello/ Entry direction of the rack	Dimensioni esterne/ External dimensions				Dimensioni utili interne/ Useful internal dimensions		Passaggio libero tra pannelli (mm)/ Free space between panels (mm)	Altezza max. del carrello (mm)/ Max. height of the rack (mm)	Tipo di porta/ Type of door
		Largh. mm)/ Width (mm)	Prof. (mm)/ Depth (mm)	Porta aperta (mm)/ Open door (mm)	H* (mm) Gruppo tropicalizzato/ Tropicalized unit	Largh. (mm)/ Width (mm)	Prof. (mm)/ Depth (mm)			
400 x 600	400	670	890	1505	2400	490	690	530	1855	Anta unica/ Single door
400 x 800	400	670	1090	1705	2400	490	890	530	1855	Anta unica/ Single door
460 x 800	460	770	1090	1805	2400	590	890	630	1855	Anta unica/ Single door
600 x 800	600	975	1090	2010	2400	795	890	835	1855	Anta unica/ Single door
1000 x 800	1000	1285	1090	1720	2452	1105	890	1145	1855	Anta doppia/ Double door