

This innovative technology allows to maintain formed and leavened doughs for bakery, pastry, pizzeria and foodservice up to 12 hours to be then baked.

Climother Easy captures the energy that nature offers us and applies the necessary parameters to create the ideal space for the management and control of a leavening environment. Climother Easy takes advantage of the natural process of leavening (natural energy of the fermentation) and the management of time in a climatic cycle (temperature and humidity), reducing waste in the production and electricity consumption. Nature, time and climate combined with the "principle of motion and quiet" are elements that characterize our everyday life. Climother Easy is the technological solution that allows to solve the historical "issue" of leavenings in bakery products, it ensures a high energy saving in the processes of freshness and it can be used to store frozen products.



Climother Easy

is the energy that nature gives us: time and climate

INDUSTRY 4.0 



It allows:

A waste-free product management, ensuring an optimal leavening up to 12 hours.

The acquisition of mastery of the time. The management of the doughs is simple.

Regardless of the humidity, the professional can manage and master the time to bake the product and the whole process without necessarily being an expert baker, pizza maker, pastry chef or restaurateur.

The stabilization of the leavening processes. It stabilizes the leavening of the products that can be baked at different times of the day and it improves their quality. The product, thanks to long leavenings, reaches excellent flavors and aromas.

Improvement of tempering of the frozen products. Less waste and reduced operating costs through the use of small ovens. It allows to have the product to be baked always fresh.

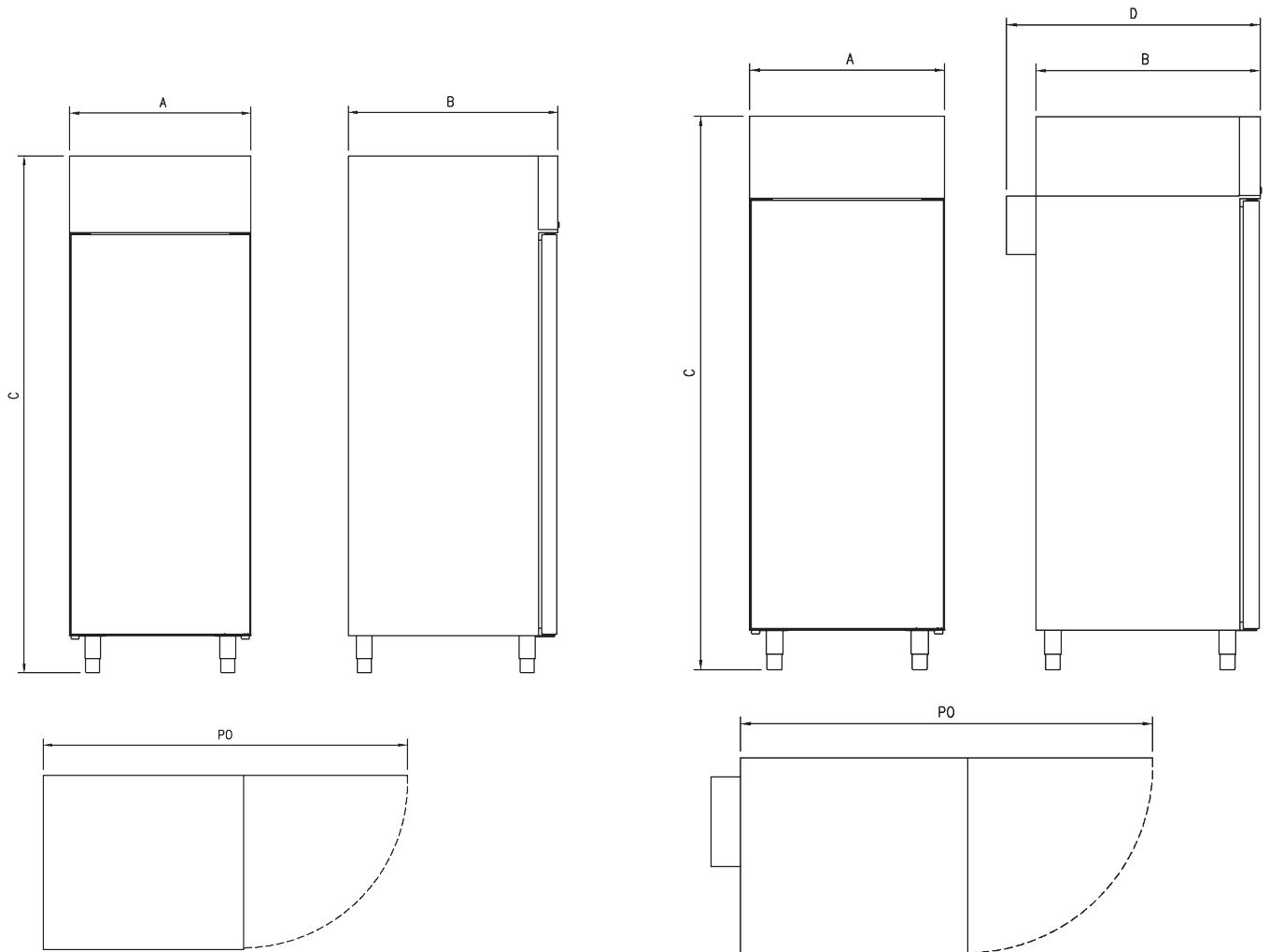
CLIMOTHER® EASY

ESMACH 

INDUSTRY 4.0 

CLIMOTHER EASY 46

CLIMOTHER EASY 64 - 68



| DATI TECNICI - GENERAL FEATURES | | CLIMOTHER EASY 46 | CLIMOTHER EASY 64 | CLIMOTHER EASY 68 |
|--|-------|---------------------|-------------------|-------------------|
| CAPACITA' TEGLIE - TRAYS CAPACITY | | 15 | 20 | 20 40 |
| DIMENSIONI TEGLIE - TRAYS DIMENSIONS | cm | 40X60 | 60x40 | 60X80 60X40 |
| A = LARGHEZZA - WIDTH | mm | 580 | 733 | 803 |
| B = PROFONDITA' - LENGTH | mm | 763 | 847 | 1019 |
| C = ALTEZZA TOTALE - TOTAL HEIGHT | mm | 1950 | 2090 | 2090 |
| D = APROFONDITA' TOTALE - TOTAL DEPTH | mm | | 957 | 1129 |
| PO = PORTA APERTA - OPEN DOOR | mm | 1297 | 1530 | 1830 |
| PASSO TEGLIE - TRAY PITCH | mm | 50 | | |
| PESO - MASS | Kg | 114 | 147 | 164 |
| POTENZA ELETTRICA ALLACCIAMENTO - RATING POWER | kW | 1,2 | 1,4 | 1,4 |
| POTENZA FRIGORIFERA - REFRIGERATION POWER | W | 542 | 362 | 502 |
| RANGE DI TEMPERATURA - TEMPERATURE RANGE | °C | -5 / +40 | | |
| RANGE DI UMIDITA' - HUMIDITY RANGE | KG/M3 | 50 / 95% | | |
| ALIMENTAZIONE ELETTRICA - POWER SUPPLY | V | 230V 1Ph+N+GR 50 Hz | | |
| FLUIDO REFRIGERANTE - TYPE OF COOLING GAS | | R 452A | R 290 | |