BFC

COMPATIBLE CO_2

Roll-In Retarder-proofer

Performances

• Fermentation chamber for racks 400/460 x 800, 800 x 600, 700 x 900, 750 x 900 depending on model up to 1215 x 800 mm. BFC's are supplied without any rack.
• Cells are defined by their internal width (800, 1000, 1200, etc...) they can be installed side by side
• Door handle on the left unless otherwise specified

The advantages

• Custom made product
• Electronic regulation
• Electromechanical hygrostat
• Management of the forgotten dough ("sleeping" function)
• Warming-up stages and / or constant increase of the temperature (degree per degree)
• Retarding, slow fermentation or traditional fermentation
• E-coated evaporator for an excellent corrosion resistance
• Refrigeration unit ready for use with refrigerating fluid R 404A
• Use of compressor at a maximal room temperature of 30°C, for higher temperatures tropicalised compressor is required (until 40°C).

Use

The BFC roll-in retarder-proofer is used to slow down and control proofing of dough pieces over a period of time defined by the user.

Operating principle

The dough pieces are stored in the retarder-proofer (between 2°C and 4°C) to retard proofing (72 hours maximum). Once the control panel has been programmed, the proofer manages the temperature increase on the basis of information previously entered by the user. Electronic regulation supervise stage-by-stage warming (and/or constant temperature increase degreeby- degree). The proofer stabilises the hot cycle temperature and offers at the end of the cycle a «sleeping» function, i.e. repeating the cold cycle if the controller is not activated after 45 minutes following the programmed end of proofing (adjustable values).

Construction

Panels
- 60 mm thick isothermal panels.
- injected with polyurethane foam, of a density of 45 kg / m3
- sheet metal coating, inside/outside aluminium of 8/10 thickness, coated with a protective food grade PVC of 120 micron thick
- protected against impacts with inner stainless steel (304) rails of 1.5 mm thick

Doors
- plain doors, same material as panels with single or/and double door
- built-in with an insert in order to protect the joint and optimize the isolation
- outside rails to avoid possible impacts from racks

Technical units
- evaporator with e-coating (Cataphoris) treatment (for leavened bread, acid dough, slow fermentation)
- air cooled refrigeration unit (compressor) foreseen for an installation up to 8 m maximum including the elbows (1 elbow = 1 m). Installation of compressor during the assembly
- remote refrigeration unit or tropicalised unit or silent unit
- connecting power : 400 V (3 PH + N + Gr) 50 Hz

Assembly
- constituted by modular panels assembled by eccentric hooks
- wall panels fitted into a base frame made of PVC of 30 mm height fixed to the floor
- inside lighting

BFC	
Evaporator kit	
Standard version	■
Paneo version	€
Mixed version	€
Hot + version	€
Control	
OPTICOM	■
Electromechanical	□
Hygrometry sensor	
HG mini	■
Electronic (Only with OPTICOM)	€
Finish on panels and doors	
Inside and outside in PVC-coated aluminum	■
Inside stainless steel/Outside in PVC-coated steel	€
Inside and outside stainless steel	€
Stainless steel front	€
External aluminium protection on the panels	€
Refrigerating unit	
Standard	■
Remote unit	€
Tropicalised	€
Tropicalised remote unit	€
Silensys	€
Silensys remote unit	€
Delivered without the unit	□
Miscellaneous	
Insulating floor and stainless steel ramp	€
Insulating stainless steel floor and stainless steel ramp	€
T° reminder	€
Tunnel	€
Extra lighting	€

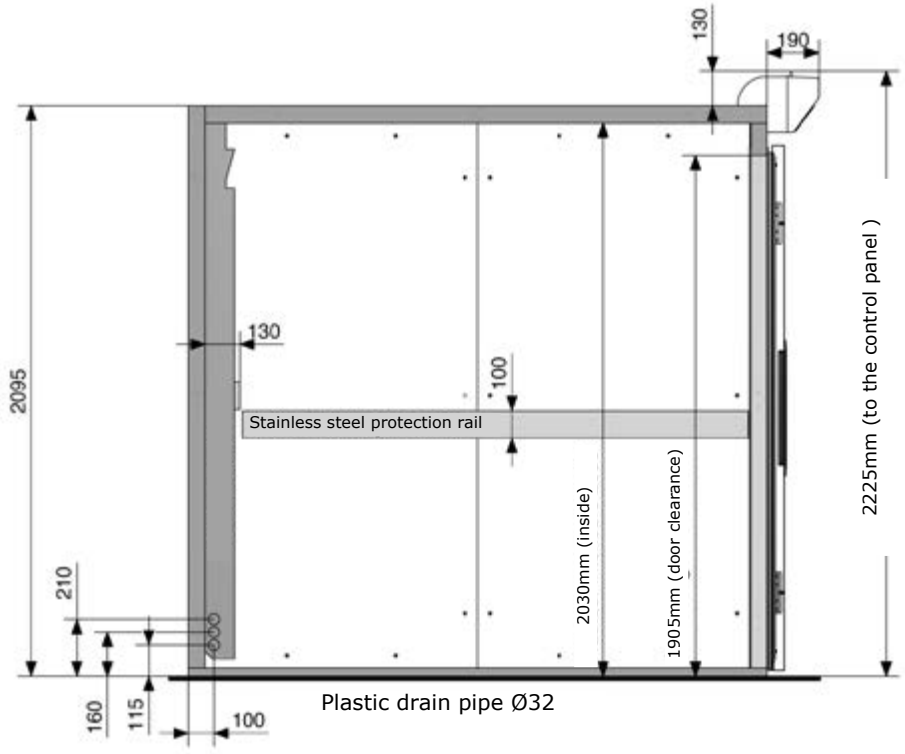
Technical modules 800 or 1000 made of stainless steel 304

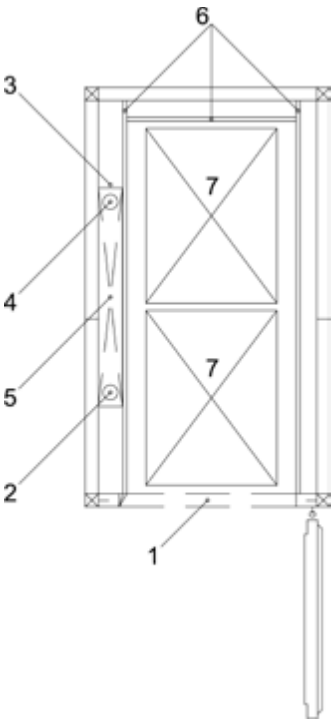
The functions :
Ventilation, Cooling, Heating, Humidifying are all collected in a technical module

Control panel

Placed above the door, it contains the necessary controls for the rational use and the functioning of the chamber. An electrical power supply is necessary per compartment.

Technical unit features			
Technical unit		***800***	***1000***
Ventilation fans			
Quantity	0	1	3
Heater	(kW)	2	2.5
Number of spraying nozzles	depending on model	1 - 2	1 - 2
Safety thermostat	(°C)	55	55
Dimensions			
Height	(mm)	1970	1970
Overall width	(mm)	770	970
Depth	(mm)	110	110
Connect./ Freon refrigeration gas pipe Ø			
Inlet	(«)	3/8	3/9
Outlet	(«)	5/8	5/9





1 Electric Supply 400 V 3 ph + N + Gr 50 HZ
2 Water supply in copper pipe Ø 12 - 2,2 m from the floor, only 1 water supply is necessary for a maximum of 3 cells
3 PVC water drain pipe Ø 32 from 0 to 0,2 m from the floor
4 Freon gas pipe (Ø depends on the compressor)
5 Technical module
6 Protection rails
7 Racks

General features		
Minimum requested ceiling height (topside compressor)	(mm)	2800
Minimum requested ceiling height (with remote compressor)	(mm)	2250
Useful door clearance (total)	(mm)	1905
The depth and the length of compartment can be increased at will by module of 200 mm		

Rack model 600 x 800 mm
Rack for pointed end loaves 600 x 800 mm
Standard rack—side loading in width of 600 mm