



RETARDER PROOFING CABINET FOR TRAY



Size: 60x40 or 60x80

DESCRIPTION

The Atrepan retarder proofing cabinet allows the operator to obtain controlled leavening, giving the possibility to keep the dough at a temperature of 4° inside a highly insulated and electronically controlled body, blocking the production of carbon dioxide by the yeast and at the same time allowing enzymes to turn carbohydrates into simple sugars.

These procedures allow the user to manage the main phases of baking such as temperature, humidity, yeasts and timing.

The ATREPAN retarder proofing cabinet has the function of slowing down the fermentation process, keeping the dough for a pre-established time up to a maximum of 72 hours.

The final phase of the program involves a very slow leavening ensuring a very homogeneous product heating.

The ATREPAN retarder proofing cabinet is made of a monocoque structure covered in 18/10 stainless steel, with high density insulation in 70mm thick polyurethane.

The bottom is printed and has rounded and rounded corners designed to make the interior easily washable.

The electronic control panel is easy to use, equipped with an easy and intuitive programming system, with the

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possibility of storing up to 10 work programs; programming up to a maximum of 6 days.

The humidity is produced by a sophisticated steam production system, all controlled by the electronic control panel.

Available in versions for 60x40 and 60x80 trays.

In addition to the cabinet, today there are also available the retarder proofing tables, ATREPAN 2014 news.

ADVICE

- Before introducing the product, cool the internal surface to a temperature of 8 °
- Introduce ideal mixers for low temperatures in the mixture (if used)
- Do not introduce a lot of yeast into the dough
- As soon as the dough is divided and portioned, introduce the various units immediately inside the cabinet
- Do not put the product just taken out of the retarder cupboard, let it dry to avoid crust defects.

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