



Pastry & Bakery

Retarder - prover cabinets EN 60x80 cm



Model reference	KAF2N
Temperature range	-5/+35°C
Technical Features	<ul style="list-style-type: none">• Exterior/interior: one-piece construction entirely in AISI 304• Satin finished door, side panels and control panel. Scotchbrite finishing• CFC-free expanded polyurethane insulation. Insulation thickness in 75 mm density 40 kg/m³• Cooling unit at evaporation temperature -10 °C and condensation temperature 53,5°C rated at 566 W• CE Mark• hermetic compressors• Heat phase power: 1100 W.• Water consumption: 1 lt/24h• Climate class 5, room temperature +40°C and 40% R.H.• Refrigeration Stage: fan-assisted system with finned evaporator; automatic defrosting and evaporation of condense drain• Proving Stage: fan-assisted heating system with electrical heating elements and precision control of relative humidity with humidistat• AISI 304 duct panel; it provides air circulation not directed straight at the food, ensuring its surface is kept fresh• Refrigerant fluid R452A• Complete access to all the functionality and control components via a removable front panel
Functional Features	<ul style="list-style-type: none">• Chamber interior with rounded corners, evaporator outside the compartment, easily removable racks and diamond tread flooring for maximum hygiene• Reversible door equipped with a self-closing system for apertures of less than 90°• Easily removable magnetic gasket• Ergonomics and design, with the door integrated full-height AISI 304 stainless steel handle• Racks in AISI 304 stainless steel with 80 positions and 15 mm section for EN 60x80 cm containers• Standard door lock with key and lighting• The control panel with LCD display allows for activities to be carried out in both automatic and manual mode, thus ensuring maximum flexibility of use. The automatic procedures are: 1) Controlled proving: the refrigeration, proving and conditioning stages take place in automatic succession; 2) Programming and control of operation throughout the week; 3) Program selection and customisation, with regulation of duration and chamber temperature and relative humidity. In manual mode, the following stages can be performed individually.• Safety interlock switch on control panel to stop internal fan• Stainless steel AISI 304 feet, adjustable in height from 105 mm to 155 mm• Standard equipment: 20 pairs of guides in AISI 304 stainless steel.
External Dimensions	82x101,5x204 cm
Gross / Net weight	178/193 kg
Electric power	1,8 kW Standard voltage: V-Hz 230V 1N-/50Hz