



Pastry & Bakery

Roll - in Retarder - prover cabinets

Roll-In for 1 trolley EN 60 x 80cm or 2 trolleys

EN 60x40 cm containers



Model reference	KAFRI
Temperature range	-2/+35°C
Technical Features	<ul style="list-style-type: none"> • Structure-panel in stainless steel AISI 304 • Satin finished door, side panels and control panel. Scotchbrite finishing • CFC-free expanded polyurethane insulation. Insulation thickness in 60 mm density 40 kg/m³ • Cooling unit at evaporation temperature -10 °C and condensation temperature 53,5°C rated at 1118 W • CE Mark • Hermetic compressors • Heat phase power: 1250 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"> • Interior designed to take trolleys with capacity nr 1 trolley EN 60 x 80 cm • Bright inner finishing • Bottom with footboard in stainless steel AISI 304 for trolleys entrance • Door fitted with a self -closing device for openings inferior to 90° • Easily removable magnetic gasket • Ergonomics and design, with the door integrated full-height AISI 304 stainless steel handle • Key-lock and lighting through LED bar series • 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 • The product is standard equipped with buffer-bars bars, humidity probe humidification kit and electrical resistances
External Dimensions	96x140x243 cm
Gross / Net weight	270/305 kg
Electric power	2,3 kW Standard voltage: V-Hz 230V 1N-/50Hz