



BFM

Single compartment—compact Roll-In Retarder-proofer

Performances

- 5 models available for the following tray sizes:
 - 400 X 600
 - 400 X 800
 - 460 X 800
 - 600 X 800 (or 2 racks 600 X 400)
 - 1000 X 800 (or 2 racks 460 X 800)
- Note that BFM's are delivered without any rack
- Water connection Ø 12 mm, water drain Ø 32 mm

Use

The BFM 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. An electronic regulation supervises stage-by-stage warming (and/or constant temperature increase degree by- degree). The proofer stabilises the proofing 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 galvanized steel of 6/10 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 thickness

• Doors

- plain doors, same material as panels with single door for BFM 400 X 600, 400X 800, 460 X 800 , 600X 800 and double door for BFM 1000 X 800

• Technical units

- evaporator with e-coating (Cataphoresis) treatment (for leavened bread, sourdough, slow fermentation)
- Standard assembled: standard compressor on the top of the retarder-proofer suitable with an ambient temperature of below 30°C

• • • Important remarks on refrigeration unit (condensing unit)

- **Not assembled:** standard compressor supplied separately from the retarder-proofer.
- **Remote compressor:** specific high power compressor for a distance from 8 to 16 m to the retarder-proofer.*
- **Tropicalized disassembled:** compressor for a distance up to 8 m, specified for an ambient temperature below 40°C. (*)
- **Tropicalized assembled:** standard compressor on the top of the retarder-proofer, specified for an ambient temperature below 40°C.
- **Silent and tropicalized assembled:** specified for an ambient temperature below 40°C. (*) To calculate the distance, one should consider that an elbow on the connecting pipe equals 1 meter. The connection has to be done by a refrigeration engineer.

The advantages

- "Plug and play": cabinet supplied assembled, ready to connect
- Incorporated topside hermetic refrigeration unit
- 5 standard models available
- Retarding, slow fermentation or traditional fermentation
- Adjustable humidity (30-90%)
- Cataphoresis coated evaporator for an excellent corrosion resistance
- Refrigeration unit ready for use with refrigerating fluid R 404A
- Easy cleaning
- On site reversibility of doors
- Possibility to have non assembled compressor, remote compressor, tropicalized assembled or disassembled compressor, silent compressor

Machine complies with European standards and labelled

