



Fonto

« ICE » Water cooler with continuous flow

Performances

- Water capacity per hour: from + 20 °C to +3°C: 45, 60, 90, 120 or 180 litres depending on models.

The advantages

- Better hygiene: the chilled water cannot be contaminated and is not in contact with ambient air
- No accumulation of cooled water
- No water pump required
- Use of the tap water at natural pressure
- Cold reserve by simple or double water tank, depending on the model chosen

Use

The water cooler Fonto is designed to cool the water used for mixing the dough.

Operating principle

The tapwater flows through a sealed circuit, itself located in a tank cooled by the creation and accumulation of ice. The variation of the block of ice is controlled by a probe that guarantees constant cooling. The water cooler can be composed of one or two cooling tanks.

Construction

- Evaporator made of copper tubes
- Food grade stainless steel exchanger
- High power integrated freezing compressor
- 2 or 3 stirrers, depending on model, for accelerating the freezing exchange
- Functioning control: the thickness of ice is measured by a probe
- Stainless steel finish
- 1 tank for Fonto 45, 60 and 90 models
- 2 tanks and 2 different refrigerating circuits for Fonto 120 and 180
- Power supply: single phase 230 V 50 Hz

■ Important note:

While using a wall-mounted support, it is recommended (depending on quality of the wall) to use "M8" type threaded rods or chemical sprigs.

The 45 or 60 models and the wall-mounted support have to be screwed together with 8 "M8" rods (not supplied).

Important: it is necessary to check the strength of the flagstone which supports the heavier models before placing the Fonto on the upper floor.