technical datas

Tray sizes 46 (S, P, D) = 400 x 600 48 (S, P, D) = 400 x 800 $68 (S, P, D) = 600 \times 800 \text{ or } 600 \times 400$

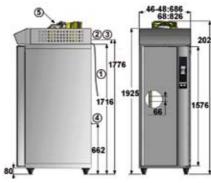
Full height cabinets for slidding trays, 1 compartment

spacing : 66 mm	46S	485	685
trays number (400 x 600)	24	24	24
depth when the door is closed / open (mm)	1010 / 1557	1250 / 1797	1250 / 1937
width x height (mm)	690 x 2290	690 x 2290	830 x 2290
internal depth (mm)	860	1100	1100
amps	12 A	12 A	14 A
electrical power	2.8 kW	2.8 kW	3 kW
warming power	2 kW	2 kW	2 kW
cooling power	880W	880W	880W



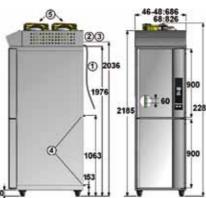
Slim cabinets for slidding trays, 1 compartment

spacing : 66 mm	46P	48P	68P
trays number (400 x 600)	20	20	20
depth when the door is closed / open (mm)	1010 / 1557	1250 / 1797	1250 / 1937
width x height (mm)	690 x 2030	690 x 2030	830 x 2030
internal depth (mm)	860	1100	1100
amps	12 A	12 A	14 A
electrical power	2.8 kW	2.8 kW	3 kW
warming power	2 kW	2 kW	2 kW
cooling power	880 W	880 W	880 W



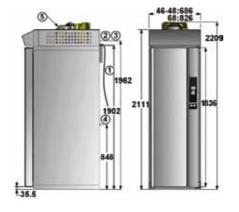
Full height cabinets for slidding trays, 2 compartments

spacing: 60 mm, 66 mm in option	46D	48D	68D
trays number (400 x 600)	2x10 (2x20 option)	2x10 (2x20 option)	2x10 (2x20 option)
depth when the door is closed / open (mm)	1010 / 1557	1250 / 1797	1250 / 1937
width x height (mm)	690 x 2290	690 x 2290	830 x 2290
internal depth (mm)	860	1100	1100
amps	2x7,5 A	2x7,5 A	2x12 A
electrical power	2x1,6 kW	2x1,6 kW	2 x 2,7kW
warming power	2x1 kW	2x1 kW	2x2 kW
cooling power	2x738 W	2x738 W	2 x 880W



Roll in slim cabinets, 1 compartment

	46C	48C	68C
trays number (400 x 600)	1010 / 1557	1250 / 1250	1250 / 1937
depth when the door is closed / open (mm)	690 x 2210	690 x 2210	830 x 2210
width x height (mm)	860	1100	1100
internal depth (mm)	480 x 708	480 x 948	620 x 923
amps	12 A	12 A	14 A
electrical power	2.8 kW	2.8 kW	3 kW
warming power	2 kW	2 kW	2 kW
cooling power	880 W	880 W	880 W



Plastic flourboxes cabinets

	B016S	36B
cooling power	880W	1287W
other technical datas are similar to	485	685
spacing (mm)	200	120
number of boxes	36 (3 x 12)	16
boxes dimensions (LxDxH)	405x530x145	290x440x80
boxes capacity	7 kg	4 kg

- © electro water valvet Ø3/4M Bar pressure : 3 bars mini, 5 bars max. 2m plastic pipe supplied. (Double door cabinet : electro water valvet x2)
- 2m plastic pipe supplied. (Double door cabinet: electro water valvet x2)

 3 security thermostat

 4 condensate drain: "S, "P, "C: 1,5m plastic pipe supplied 10x16 "D: 03/8M

 5 cooling compressor
- > ajusted legs = 80mm to 120mm. Castors = 100mm (option)

forecast 100mm technical space back to the cabinet. the cabinet can be delivred dismantled on request. left or right hinges on request. can not be changed. legs or castors : mention it when you place your order.



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6 stakes, your 6 advantages



6 stakes, your 6 advantages

« Details we show you in that brochure just enhance the quality and performance of the equipment we manufacture.»

The proofing process is determinant to reach quality baking and as a

consequence a nice product.
Our 30 years experience in the oven field

helps us to introduce you a wide and high

quality range of retarder proover cabinets and cham-

Eurofours keeps being alive the famous Bouton range 20 years long. Go through our range with that catalogue.

Efficiency

Cooling quality process and control of the prooving process are the main 2 factors for quality baking. All your fresh dough:

boulots bread, miches, baguettes and danish products will be

blocked at the heart of the product.

The wake up of the dough is made by smooth steps: Temperature climbs progressively and hygrometry is under control for a prooving process at the heart of the product. Prooving cyclus is controlled by LCD control board which ensures perfect silky feeling on the surface of the dough.



Warranty

In our company we are fully committed with quality at every stage of the manufacturing process from panels to the components inside. Stainless steel frame protection prevent from bumping the pannels with trolleys or trays. Components are sorted out and traced with high level quality standard and well appreciated for their advanced technology and reliability.





Energy saving

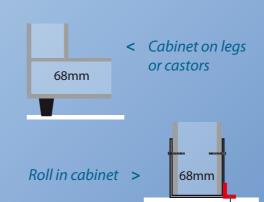
The energy performance is just an electric consumption led to your precise energy needs while a high sensitive result is reached on the product.

Green point

Our green commitment is a production act mentality with 100% recyclable components. Electronic parts, pannels...Moreover the frigorigen liquid respects the standard norms in use in every country protecting the environment.

Insulation

To grant you a reliable prooving result and a low energy consumption, pannels are insulated with a polyurethan foam 68 mm injected 40kg/m3. In the case of the trolley prooving cabinet pannels are drilled and fixed to the floor by stainless steel pipe coverage 1,5 mm thickness; It is fixed to the floor on the whole length by different fixing legs.



Performance

Easily changeable, factory pre-set parameters optimize the proving process and ensure you the best results.

Bracket temperature controlds

	temperature	time	hygrometry
Drop down in	-5°c à +5°c	20mn	-
temperature	-5°c	20mn	-
Dro cooling	-5°c à +5°c	0 à 6h	-
Pre-cooling	-5°c	2h	-
Cooling	0°c à +5°c	0 à 72h	-
Cooling	2°c	2h	-
Low proofing	-5°c à +35°c	0 à 24h	44 à 95%
process	18°c	3h	80%
Stability	+7°c à +35°c	~	-
phase	12°c	~	-

Prooving steps		
number	bracket	duration
0 à 10	+1°c à +30°c	0 à 24h
10	+2°c	

use and handling



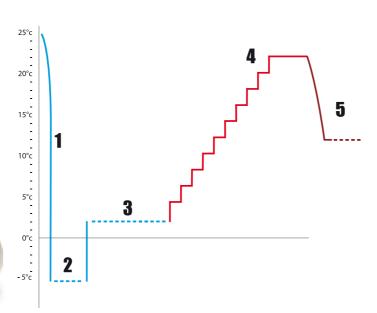
Evenness and quality proofing: The 3 main factors

- Hygrometry

Hygrometry control is reached by a probe which always measures the humidity room temperature. Because of the inside room temperature and humidity percentage registered a water spray injection is spread out. Before any full coverage of the dough chamber, the water spray moves about the lateral partition and through the low part shaft diffusion. The hygrometry is well shared and prevent from drying up of the products at any stage

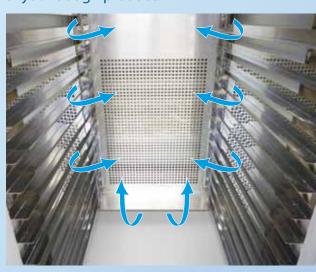
of the proofing process temperature.

- Temperature



- The air venting

Just to avoid any drying up over the dough, the air venting is channeled and spread out at low speed. Varying, she keeps being smooth, the air flow under control is not in direct contact with the dough for a smooth surface aspect. That aspect is well appreciated for bread products. The air flow under control makes easier the quality aspect and allow a proofing at the heart of your dough product.



To lower the temperature of the cabinet from +25°c (ambiance temperature) to -5°c you just need 20 minutes. It is quick for you to reach the heart blocking of your dough. The drawing here above shows you the different adjustment phase for a proofing cyclus.

- 1. Drop down in temperature.
- 2. Pre blocking in negative temperature. Necessary step for heart blocking when you stop dow mixing phase, at this stage proofing does not start and it avoids any rust dough surface problem.
- 3. freezing
- 4. Proofing by stages upto 10 steps to avoid any temperature sense.(crust)
- 5. Dough maintenance . Dough products are ready to bake thanks to a progressive going down in temperature.

Time for baking period can be scheduled.

Right baking mean right proofing >

The proofing control



LCD controlboard is at eyes view level and set up in a stainless steel frame.column. A large hand wheel allows you to go through the menus. Just a click on for information validation or program use. The LCD frame protection avoids any trolley damages. 9 programs are available furthermore 2 manual modes: cold and warm. 5 phases can be programed (Fast going down in temperature).

A: USB port

Located just behind a hidden plastic box. It helps you to register your recipes and at the same place you can make a diagnostic and make easier technical maintenance on your equipment.

B: Drawing screen

A sketch drawing with red light shows you the proofing phase you reached . It shows you the different proofing phase.

C: Hand wheel

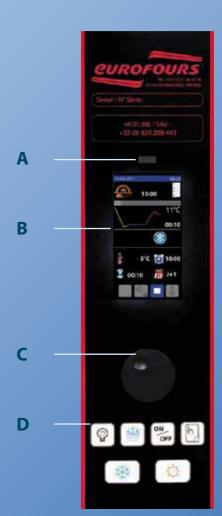
your choice can be selected the right way and easy way. It has been developed under the turn and push selection and as simple as it must be. Turn to select, press to register. Well designed, the hand taking is good. Moreover its embedding avoids any wrench.

D:Button

Waterproof, well dimensioned you can work in a manual way.







hygiene and comfort

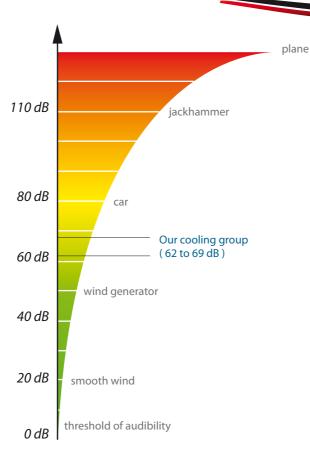
EUROFOURS®

hygiene and comfort

Our cooling group

It is essential to reach proofing quality process. Selection is accurate through competent suppliers our range is very wide. We will study the most fitted group for your needs by selecting 2 types of cooling group: Hermetic or equiped with tropicalised option.





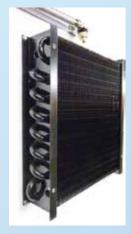


a. Hermetic

Standard application in temperature. Room temperature (MAXI 32°C) . Compact Low tension on main models.

b. Tropicalised (option)

Heavy room temperature (+46°C) or fitted for exotic countries atmosphere. Reinforced power for high level condensing temperature +10°C. improvement of the performance when an energy reduction is demanded.



All our cooling group have a surface treatment for longer life



Stainless steel internal panels grant an hygienic atmosphere for your products and easy cleaning surface.



In case of maintenance , technical elements are easy to reach



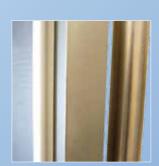
Retarder oroofer with windows finishing are made with rounded gasket for easy cleaning.



Plastic flourboxes cabinets share the same basics.

Design

The handle has been designed for a full height door coverage.It makes easier door opening and closing.and fits any person height Moreo-



ver door hinges have been designed for more than 180°c angle door opening.



< In case of replacement, gaskets are easy removable : no tools are requested

Cleaning

The condenser and all technical parts have an easy access. Our technical design will make your maintenance cost to be reduced and will grant you performance and long life to your equipment. For double door cabinet, a recuperating box for condensed water is forecasted in the back of each compartment. These ones have an easy access too.

Legs can be adjusted from 82 to 122 mm or wheels in option (100 mm) to be higher from the floor. You can clean below the cabinet without moving it.





Castors or legs at your convinience >