

## Retarder Proofer Cabinet (Pavailer Tourmaline)

### General presentation

TOURMALINE is a comprehensive range of retarder proofer cabinets, designed for 400x800 [16 x 29 inch] and 400x600 baking trays.

Each model is delivered with a humidity generator and an hygrometer as a standard.

### Usage

TOURMALINE proofer range are designed for bakery and pastry applications, excluding all other type of uses.

With a retarder proofer cabinet, the baker is able to manage the main proofing stages for bread production. A cold retarding cycle can be pre-set in order to slow down the yeast effects. Return to the proofing temperature is automatic at the preset time.

The equipment will help the baker to improve his working organisation. Due to a better availability of products according to customers demand, labour cost and products waste drops dramatically.

TOURMALINE retarder proofer cabinets are designed to operate between  $-2^{\circ}\text{C}$  and  $+35^{\circ}\text{C}$

### Construction

Isotherm enclosure, made of 60 mm thick walls, based on a sandwich construction: 2 electrogalvanized steel sheets, coated with feeding PVC, are surrounding a 40kg/m<sup>3</sup> density polyurethane foam panel without CFC.

Equipment is delivered fully assembled from factory.

Floor panel is externally covered with a 18/8 grade stainless steel sheet.

All interior angles are rounded for an easier cleaning.

Door is right-hinged as a standard (handle on left side), the door opening can be reversed on request when ordering.

Door frames are in stainless-steel.

Door gasket is removable without any tool for an easier cleaning.

The ergonomic door handle makes the opening and closing of the door easier. Opening angle is  $180^{\circ}$ .

TOURMALINE range cabinets are equipped with stainless steel slide rails in order to support baking trays (trays not delivered with the cabinet). Slide rails are removable and adjustable in height every 21–25 mm.

Built-in hermetic unit, located on the top. Refrigerating gas is environment friendly R 404 A. Refrigerating installation is ready to be used. Front control panel gathering all controls with LED displays.

For all models, humidity is controlled via an hygostat. Humidity can be set from 0 to 95%.

Cabinets V22 rely on feet of 150 mm adjustable on height thanks to screw-jack until 180 mm.

### Options and accessories

- Additional slide rails
- Glazed door
- Wheels
- Feet
- Stainless steel plate to hide cold unit
- Inside light
- Remote cold unit
- Inside and outside finishing in 18/8 grade stainless steel
- Uncovered cold unit support
- Cold unit protection PVC sheet
- Inside finishing stainless-steel
- Outside PVC sheet



**Tourmaline 30**



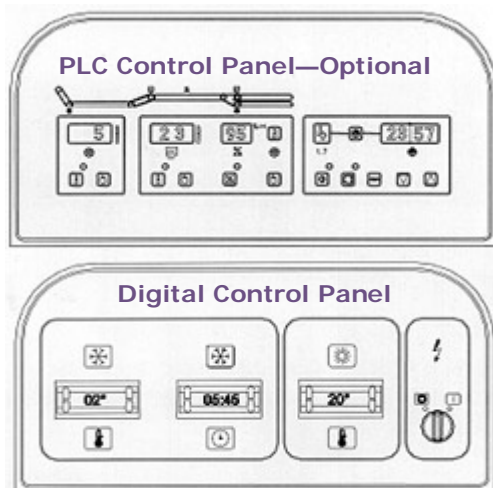
**Tourmaline 28 C2**

# Australian Bakery & Pizza

Importers and Distributors



Prover Model	30	28C2	27-48
Tray Size (mm)	400 x 600		400 x 800 16 x 29 (inch)
Number of Trays	30	28	27
Hygrometry	Option		Standard
Stainless Steel Int/Ext	Option		
Glazed Door	Option		
Door Number	1	2	1
Number of Chambers	1	2	1
Dimensions WxDxH mm	660 x 880 x 2435	660 x 880 x 2410	660 x 1110 x 2515
Electrical kW	0.9	1.6	
Weight kg	250		280



*These Provers, coupled with the Europa Newton Range of Convection Ovens, would be an ideal solution for the smaller bakery or cafe operator.*

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