

LUX BITOLA® Automatic Programmed Retarder Proover (Cold - Hot)



Rating: Not Rated Yet

Price:

Variant price modifier:

Base price with tax:

Price with discount:

Salesprice with discount:

Sales price:

Sales price without tax:

Discount:

Tax amount:

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Description

- EMP.70.95.AKE; capacity:20 pieces 40x60 trays
 - Working temperature; -10° C , + 40° C
 - Might operate in purpose of only cooling.
 - Might operate in purpose of only fermentation.
 - Might operate in purpose of fermentation after cooling.
 - 220 V-230 V -1 +N -50 60 Hz electrical power.
 - "CFC Free" , 404 A refrigerant gas.
 - 40 kg/m3 density.
 - Electronic temperature and defrosting control and display
 - Automatic evaporation of water during defrosting
 - Removable,conditioning compressor
 - Fan cooling.
 - "Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Copper tube evaporator with aluminum fins
 - Stainless steel body.
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- Electronic control of automatic proofing:
 - 1st Phase: Stop proofing proces (not more than 7 days)
 - 2st Phase: Conservation up to 72 hours.
 - 3st Phase: Restart of proofing process.
 - 4st Phase: Proofing and control temperature and humidity.
 - 5st Phase: Conservation of product after proofing.
 - (5/10 hours depending on the product type)

CD oe ds ec ri p ti o n	Dimensions mm			NPC eo a t wp ea r ci k g kty wlt
	a	b	c	
EA 700x 1 1 1 7				
u 800x 6 . . 0				
t 2050 0 2 6 0				
o				

Reviews

There are yet no reviews for this product.