

PROOFING CABINETS

★
WHITE
series



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FABRICANT
EUROFOURS[®]

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 proofer cabinets and chambers.

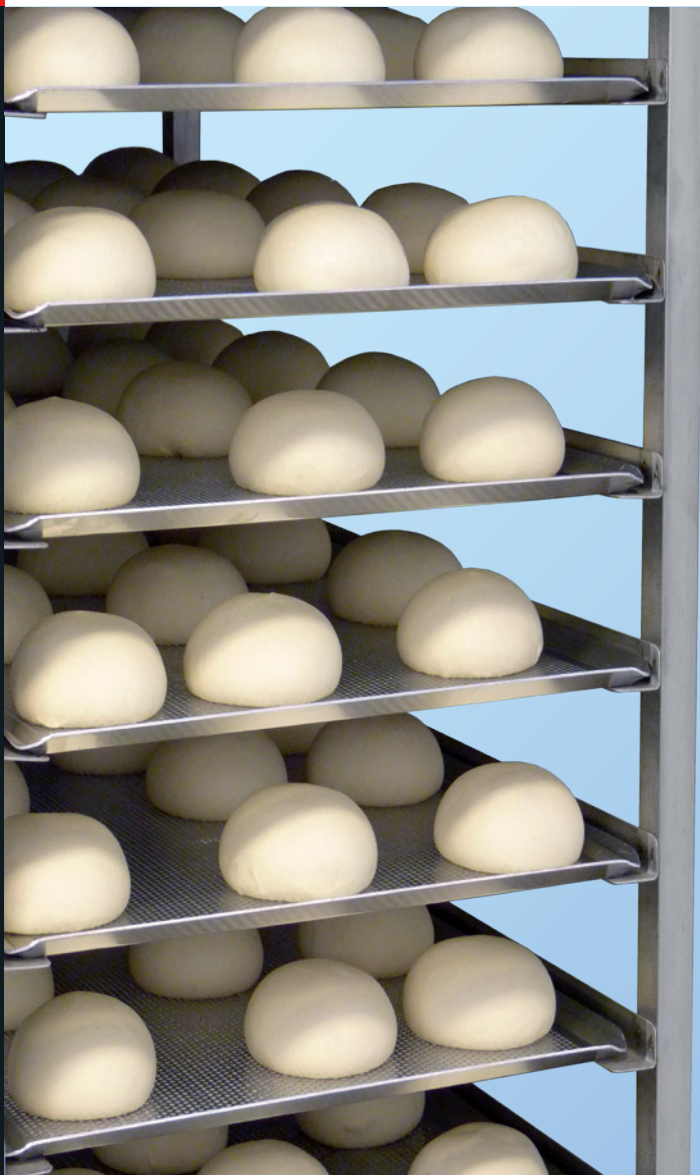
Eurofours keeps being alive the famous Bouton range 20 years long. Go through our range with that catalogue.



Efficiency

Cooling quality process and control of the proofing 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 proofing 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.



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 mentality with 100% recyclable components. Electronic parts, pannels...Moreover the frigrigen liquid respects the standard norms in use in every country protecting the environment.



6 stakes, your 6 advantages



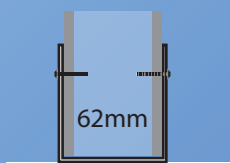
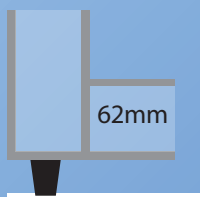
Warranty

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 panels with trolleys or trays . Components are sorted out and traced with high level quality standard and well appreciated for their advanced technology and reliability.



Insulation

To grant you a reliable proving result and a low energy consumption , pannels are insulated with a polyurethan foam 62 mm injected 40kg/m3. In the case of the trolley proving cabinet pannels are drilled and fixed to the floor by stainless steel pipe coverage 1,2 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.

Ranges of adjustment vs. Factory settings

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

Prooving steps

number	bracket	duration
0 à 10	+1°C à +30°C	0 à 24h
10	+2°C	

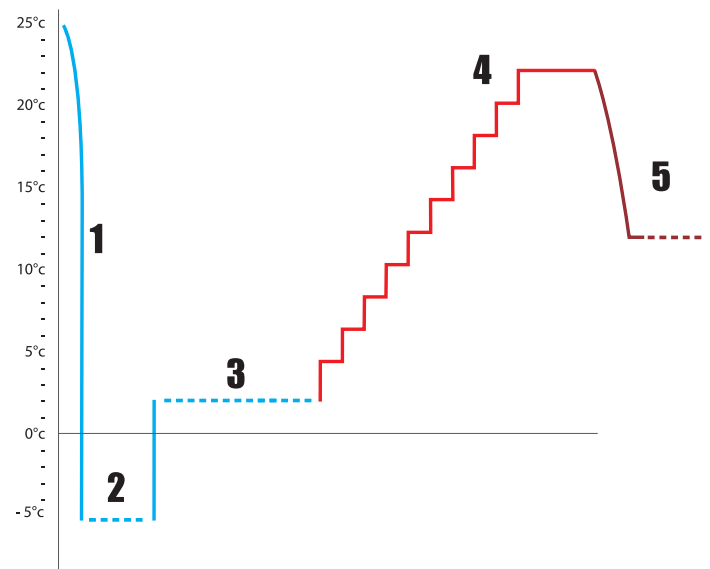
Evenness and quality proofing : The 3 main factors

- 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.

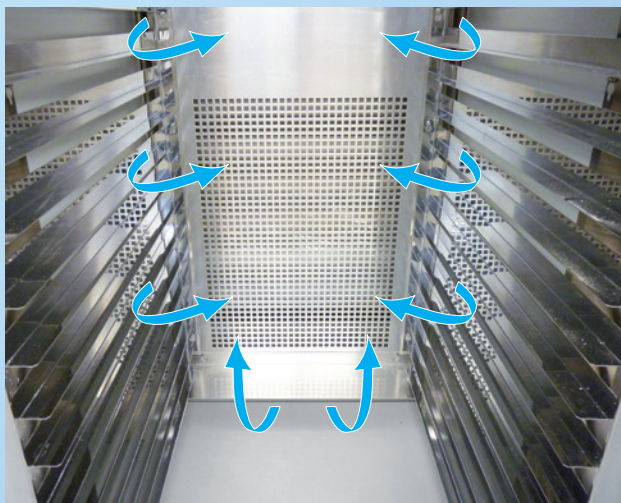


- Temperature



- 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

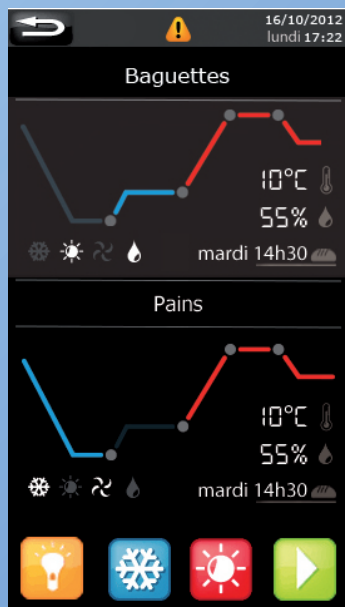
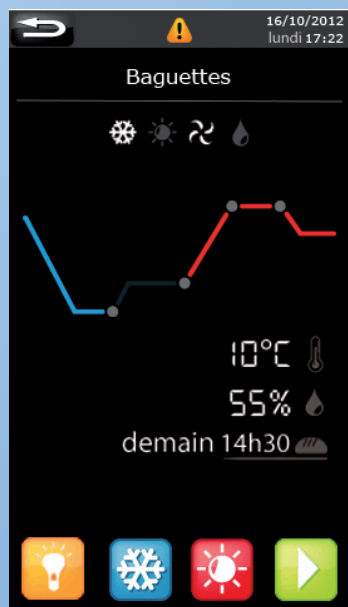
The e-drive board is a touch screen control board integrated in the front face of the proofer.

It allows using all the oven's functions, either by saving up to 99 programs, or by using the manual mode. Ultra intuitive, with a rapid access to settings for a daily use, and also an easy online access to program and save recipes via an internet connection or per a USB connection, e-drive is the control board we recommend you for its simplicity and its many possibilities.

Enjoy a friendly regulation as a smartphone !



◀ un format lisible de 60x100mm soit 4,5"



The proofing control

E-drive touchscreen control board is at eyes view level and set up in a stainless steel frame column at the same side as the door's hinges. The E-drive frame protection prevents it from being hit by the rack. 9 programs are available on e-drive board in addition to 2 manual programs "direct cold" and "direct hot temperature". Each program has 5 phases that can be modified up to your needs.

USB port :

USB port is located just behind the hidden plastic cover. It helps you to register your recipes and at the same time you can make a diagnostic and make easier technical maintenance on your equipment.

Drawing screen :

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

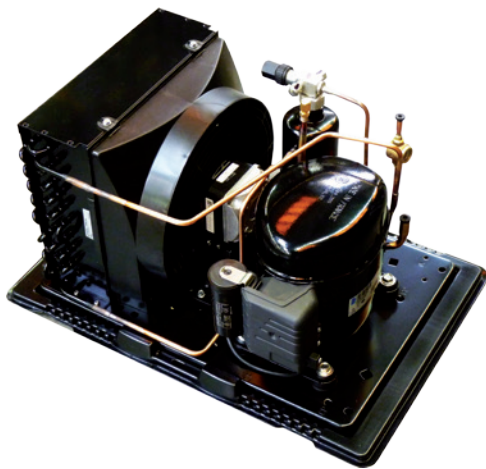


hygiene and comfort

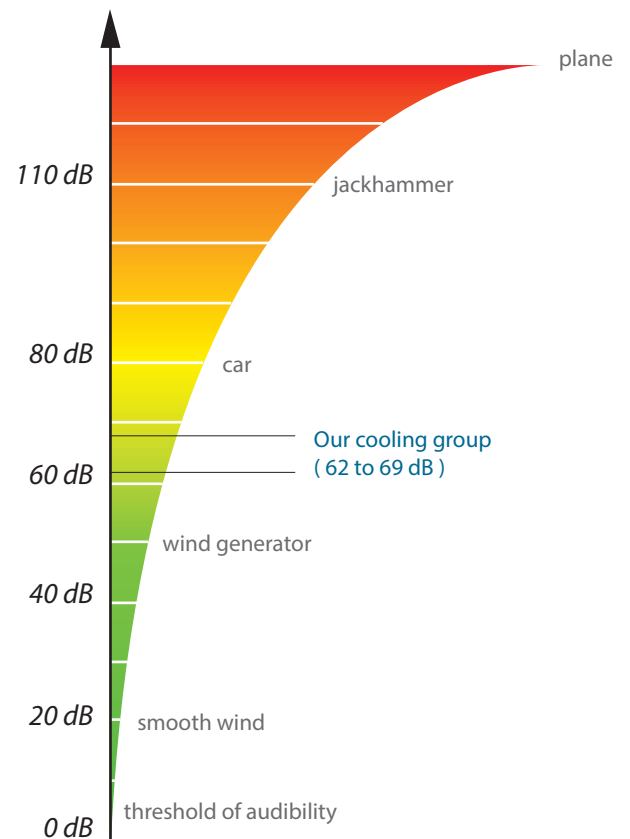
Our cooling group

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 cooling group depending on the type of cabinet.

As standard : tropicalised



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*For your convenience,
we select groups as
good as silent.*



Hermetic

Standard application in temperature.
Room temperature (MAXI 43°C) . Compact
Low tension on main models.



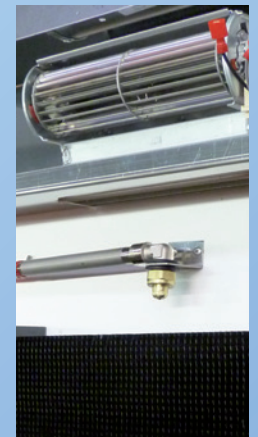
All our cooling group have a surface treatment for longer life

Tropicalised

Heavy room temperature (+43°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.



Internal panels grant an hygienic atmosphere for your products and easy cleaning surface.



In case of maintenance , technical elements are easy to reach



< A large range to stick to your comfort.

Design

The handle has been designed for makes easier door opening and closing and fits any person height. Moreover door hinges have been designed for more than 180° angle door opening.

Cleaning

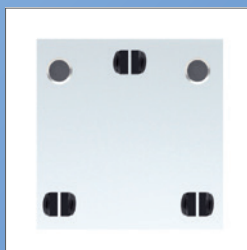
The condenser and all technical parts have an easy access. Our technical design will make your maintenance cost to be reduced and will grant you performance and long life to your equipment. For double door cabinet, a recuperating box for condensed water is forecasted in the back of each compartment.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



100% anti-corrosion panels
White satin lacquered finishing aspect



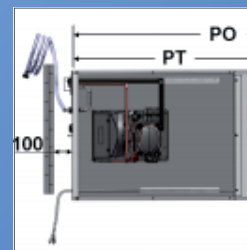
Easy technical access hinged on the upper front



Easy installation "Plug & Prove" and easy cleaning
Combination of legs and swivel (rotating) castors



Tropicalized refrigeration unit, as standard



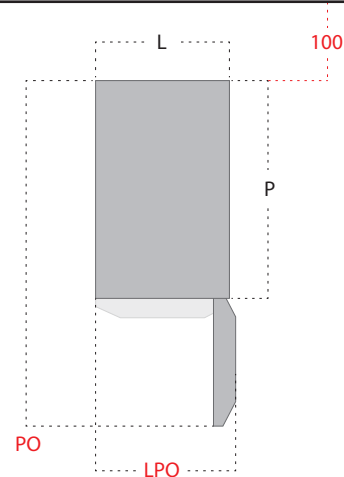
Dimensions and foot print unchanged compared to the previous models.

technical datas

Spacing : 66 mm
 Thickness panel : 62 mm
 Voltage : Single 230V+N+T - 50Hz
 * Cooling power : -10°C.

Cabinets for trays, 1 door

	46S	48S	68S
Trays size (cm) :	40x60	40x80	60x80 / 60x40
Trays capacity :	24	24	24 / 48
H (mm) :	2290	2290	2290
L (mm) :	673	673	813
P (mm) :	980	1220	1220
PO (mm) :	1522	1762	1962
LPO (mm) :	711	711	911
Weight (kg) :	133	156	164
Packaging WxDxP (mm) :	800x1200x2300	800x1200x2300	800x1200x2300
Packaging (kg) :	143	167	175
Elec power/ heat (kW) :	3,1 / 2	3,1 / 2	3,6 / 2
Intensity A :	13,4	13,4	15,8
Cooling power W*:	464	464	757



Cabinets for trays, 2 doors

	46D	48D	68D
Trays size (cm) :	40x60	40x80	60x80 / 60x40
Trays capacity :	2x12	2x12	2x12 / 2x24
H (mm) :	2290	2290	2290
L (mm) :	673	673	813
P (mm) :	980	1220	1220
PO (mm) :	1522	1762	1962
LPO (mm) :	711	711	911
Weight (kg) :	171	205	235
Packaging WxDxP (mm) :	800x1200x2300	800x1200x2300	800x1200x2300
Packaging (kg) :	181	216	246
Elec power/ heat (kW) :	2 x 2 / 2 x 1	2 x 2 / 2 x 1	2 x 3,1 / 2 x 2
Intensity A :	2 x 8,9	2 x 8,9	2 x 13,4
Cooling power W*:	2 x 464	2 x 464	2 x 464

Cabinets for rack use

	46C	48C	68C
Trays size (cm) :	40x60	40x80	60x80
H (mm) :	2210	2210	2210
L (mm) :	673	673	873
P (mm) :	980	1220	1220
PO (mm) :	1522	1762	1962
LPO (mm) :	711	711	911
Rack WxDxH max (mm) :	480x710x1800	480x900x1800	660x900x1800
Weight (kg) :	123	145	153
Packaging WxDxP (mm) :	800x1200x2300	800x1200x2300	800x1200x2300
Packaging (kg) :	133	156	164
Elec power/ heat (kW) :	3,1 / 2	3,1 / 2	3,5 / 2
Intensity A :	13,4	13,4	15,2
Cooling power W*:	464	464	913

Plastic flouboxes cabinets, 1 door

	68 ABF
Trays size (cm) :	60x80
H (mm) :	2290
L (mm) :	813
P (mm) :	1220
PO (mm) :	1962
LPO (mm) :	911
Weight (kg) :	207
Packaging WxDxP (mm) :	800x1200x2300
Elec power/ heat (kW) :	3,6 / 1.5
Intensity A :	8
Cooling power W*:	1.5