



Proofing and refrigeration technology Air-conditioned proofing chamber

The perfect environment for dough to rise - every time



DEBAG
GLOBAL BAKING TECHNOLOGY

Air-conditioned proofing chamber – a consistent environment

to ensure all the dough ripens uniformly

The air-conditioned proofing chamber allows you to control the proofing progress of the raw dough with great precision. The modular overhead air-conditioning system with integrated airflow from chromium-nickel steel prevents air being blown directly onto the raw dough. The ultra-slow moving airflow ensures a consistent environment that moistens and tempers all the dough exceptionally evenly – no matter which part of the chamber it is in.

Via the controls at the front you can easily regulate the temperature, humidity, proofing time and lighting to match your requirements. You can also separately adjust the strength and speed of the airflow. This is achieved via speed-controlled fans. Our air-conditioned proofing chamber promises highly consistent proofing of all dough – over the course of several days. It therefore carries out important prep work in the manufacture of premium baked goods.



Evaporator is available in a version that can be heated:

- electrically
- with hot water



Versatile, perfect proofing!

wide standard or push-through proofing chamber

powerful steaming system

maximised and evenly distributed moisture absorption by the dough

finely adjustable humidity

from 40% to 99%



front of unit constructed from brushed stainless steel:

high-quality and easy to maintain

body of unit constructed from highly insulating PU cell elements

connection to existing water supply system

airflow system with speed-controlled fans

low energy consumption:

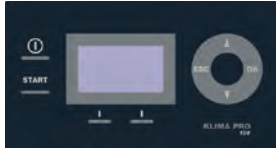
just 0.26 K (W/m²K)

self-close doors

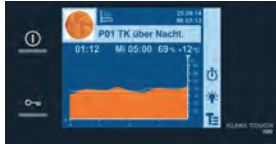
KLIMA

Programme control

All processes conveniently at a glance



KLIMA programme control



KLIMA TOUCH control

With our controls you have access to all processes and proofing parameters at a glance, at any time. As individual as your products, our control systems can be adjusted and programmed according to your requirements. This saves time, staff resources and reduces sources of errors, nipping them in the bud. The integrated event memory supports you in evaluating your proofing process data and provides an extremely efficient means of control. All process steps can also be selected individually or can be stored as complete programmes for process control.

The KLIMA TOUCH control system makes life even easier than with the KLIMA programme control. The system features an impressive high-resolution graphics display and intuitive operating logic.

All the benefits at a glance:

- clearly structured menu navigation
- freely programmable programme settings – all recognised long-term control methods can be displayed
- storage and analysis of the process data
- programmable timer
- USB connection
- very high level of security thanks to the numerous password-protected setting modes
- automatic restart following a power outage (maturation process will be automatically continued)
- connection and remote maintenance via FilialNet

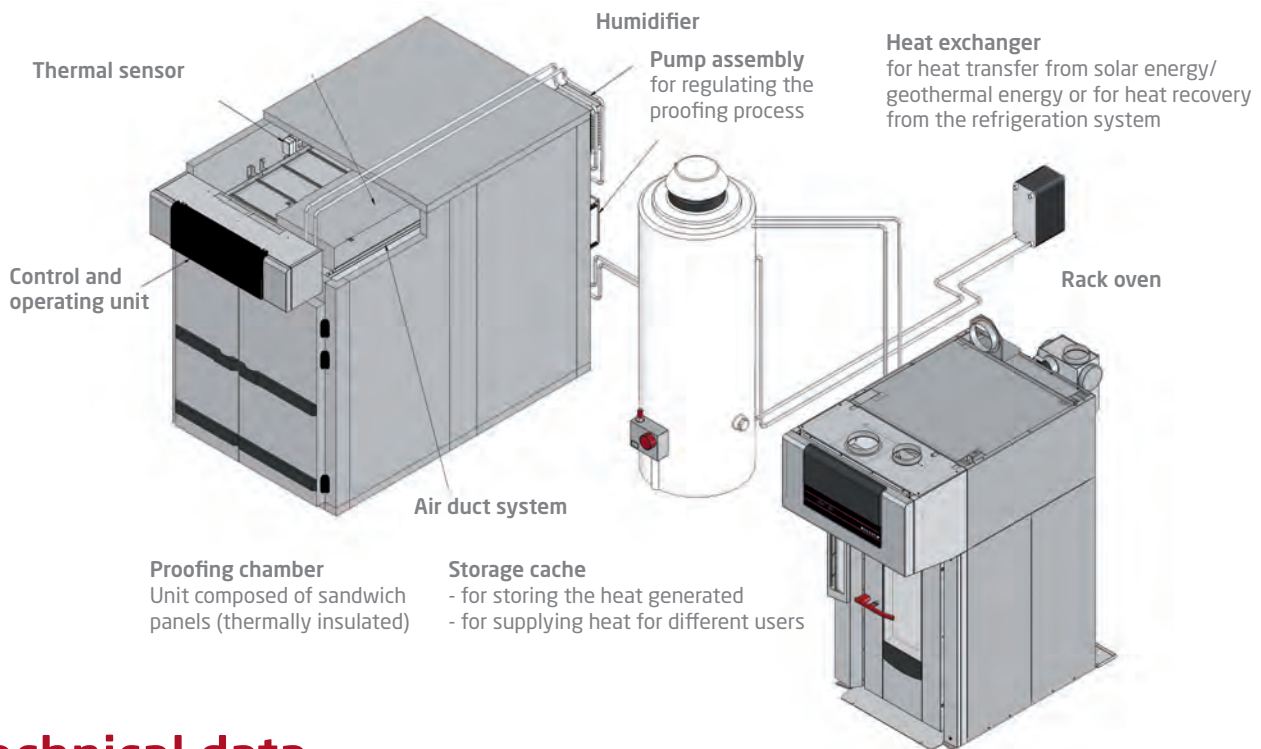
Custom design and implementation

With a grid dimension of 100 mm our air-conditioned proofing chamber is designed **exactly according to the space you have** available and your requirements, letting you get the most out of your space.

The proofing chamber can also **be loaded and emptied from two sides**. This design is especially well suited to incorporation within complex refrigeration systems.



With our energy recovery systems you can save on costs the smart way. The majority of the recovered energy generally comes from the oven itself. The heat generated by the air-conditioned proofing chamber can also be recovered, however. The energy extracted can, for instance, be utilised for **1** hot water production for heating, showers and dishwashers; **2** the direct heating of warehouses and production areas; and **3** heating proofing chambers. The system can be retrofitted. The systems engineering work required is minimal.



Technical data

MODEL	Proofing Chamber GR 2.4 LM	Proofing Chamber GR 2.6 L
<i>Exterior dimensions (W × H × D):</i>	1,800 × 2,470 × 2,400 mm	1,800 × 2,470 × 2,900 mm
<i>Clear door dimensions (W × H):</i>	1,500 × 1,900 mm	1,500 × 1,900 mm
<i>Loading capacity 580 × 780 mm (tray size):</i>	4 rack modules	6 rack modules
<i>Loading capacity 580 × 980 mm (tray size):</i>	4 rack modules	4 rack modules
<i>Loading capacity tray lifters:</i>	1	1
<i>Insulation thickness:</i>	100 mm	100 mm
<i>Temperature range:</i>	up to 45 °C	up to 45 °C
<i>K-value (heat transition coefficient):</i>	0.19 K (W/m ² K)	0.19 K (W/m ² K)
<i>Electrical connection:</i>	400 V / 50 Hz	400 V / 50 Hz

In case of deviations, the values on the type plate or the technical data sheet always apply. Please refer to the corresponding technical data sheet for the dimensions and connected loads of types not listed here (custom dimensions etc.). Subject to technical alterations. Illustrations not to scale.