



# BFA Paneotrad

## Dough-Retarder

### Performances

#### BFA Paneotrad

- 14 levels (28 tray slides)
- 28 storage tubs of 75 mm or 24 storage tubs of 95 mm (on 12 levels)

#### BFA dual mode

- 20 levels (40 tray slides) for baking trays
- 28 storage tubs of 75 mm or 24 storage tubs of 95 mm (on 12 levels)

### The advantages

- Reinforced refrigeration unit
- Temperature regulator
- Forced refrigeration timer
- Automatic defrosting
- Possibility to have assembled compressor, remote compressor, tropicalized assembled or disassembled compressor, silent compressor
- Incorporated topside hermetic refrigeration unit
- Refrigeration unit ready for use with refrigerating fluid R 404A
- Easy to move thanks to its 3 wheels and 2 adjustable feet
- The cabinets are fitted with "U-rails" for use either as a pastry or bakery unit
- On site reversibility of doors

### Use

The **BFA Paneotrad** dough retarder is used to rapidly cool and stabilise dough at +2°C.

### Operating principle

The dough containers are stored in the dough retarder (between 2°C and 4°C) to retard proofing (72 hours maximum). The cycle is run by override with a timer. The temperature of the appliance then returns to a lower point than the set point. Once the containers with the product have been inserted, the BFA stabilises the temperature at +2°C through automatic electrical defrosting at regular intervals.

#### BFA - Paneotrad

Refrigerated cabinet only for Paneotrad storage tubs (2 models: 75 mm - 95 mm).

#### BFA - dual mode

- Paneotrad functions identical to the BFA - Paneotrad
- Proofing functions identical to the standard BFA retarder-proofer
- Positive temperature refrigeration with electrical defrosting and more powerful refrigeration compressor

### Construction

- Cabinet : 60 mm isothermal hot electro-plated zinc panels, pre-lacquered, painted and coated with a protective food grade PVC of 120 micron thick
- Panels are injected with polyurethane foam 40 kg/m<sup>3</sup>
- Aluminium (frame and fins) and copper (tube) ceiling-fitted evaporator
- Water connection Ø 12 mm, water drain Ø 32 mm

#### ■ ■ ■ Remarks on freezing compressor :

- Standard assembled: standard compressor on the top of the retarder-proofer.
- Not assembled: standard compressor supplied separately from the retarder-proofer. The connection has to be done by a refrigerating engineer.
- Remote compressor: specific high power compressor for a distance from 8 to 12 m to the retarder-proofer. The connection has to be done by a refrigerationist.
- Tropicalized disassembled: compressor for a distance up to 4 m, specified for an ambience below 40°C. The connection has to be done by a refrigerationist.
- Tropicalized assembled: standard compressor on the top of the retarder-proofer, specified for an ambience up to 40°C.
- (\*)Standard assembled: standard compressor on the top of the retarder-proofer. The retarder-proofer cabinet is delivered disassembled.
- On request, one can have remote compressors or silent compressors

According to  standards