



Close up inside view

BFA

Reach-In Retarder-proofer for bakery and Danish pastry use

Performances

- 20 adjustable pairs of tray slides
- Opticom control
- Assembled topside compressor (for an ambient temperature lower than 30°C)
- BFA supplied assembled
- Connecting power: 230 V single PH + Gr, 50 Hz
- Possibility to order on demand remote or silent compressors

The Advantages

- Large range of models
- Cabinet supplied assembled, ready to connect
- Possibility to have not 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
- Adjustable humidity (30-90%)
- The cabinets are fitted with "U-rails" for use either as a pastry or bakery unit
- Easy cleaning
- On site reversibility of doors

Use

The **BFA** intermediate proofer is used to slow down and control proofing of dough pieces over a period of time defined by the user.

Operating principle

The dough pieces are stored in the retarder-proofer (between 2°C and 4°C) to retard proofing (72 hours maximum). Once the control panel has been programmed, the proofer manages the temperature increase on the basis of information previously entered by the user. Electronic regulation supervise stage-by-stage warming (and/or constant temperature increase degree-by-degree). The proofer stabilises the hot cycle temperature and offers at the end of the cycle a "sleeping" function, i.e. repeating the cold cycle if the controller is not activated after 45 minutes following the programmed end of proofing (adjustable values).

Construction

- Panels injected with polyurethane foam 40 kg/m³
 - Enclosures: 60 mm isothermal hot electro-plated zinc panels, pre-lacquered, painted and coated with a protective food grade PVC of 120 micron thickness
 - Aluminium (frame and blades) and copper (tube) ceiling-fitted evaporator.
 - Water connection Ø 12 mm, water drain Ø 32 mm
 - 4 vertical mixed "U-rails" designed to receive tray slides:
- BFA 1C1P** available with 73 levels, spacing of 21mm, **with a capacity of : 18 trays** with a spacing of 84mm **or 24 trays** with a spacing of 63mm
- BFA 2C2P** available with 2x31 levels, spacing of 21mm, **with a capacity of : 2x7 trays** with a spacing of 84mm **or 2x10 trays** with a spacing of 63mm

■ ■ ■ Important remarks :

- The BFA retarder proofers are supplied without grid and linen canvas (trays not supplied)
- Attention, **the intervention of a qualified refrigeration engineer is necessary for all installations of 2 compartments/2 temperatures BFA models shipped disassembled.**

Remarks on refrigeration unit (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 refrigeration 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 refrigerating engineer.
- 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 refrigerating engineer.
- 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 is delivered disassembled.

According to  standards