

Conservation Cabinets

for traditional bakery applications

■ Appliances of the AFT range are conservation cabinets for dough, designed to receive 600x800 grids or 400x600 dough basins.

■ The AFT range consists of :

2 models of one door and one compartment : **AFT 46** and **AFT 68**.



■ In the standard version, each model is delivered with a defrosting system and an intense refrigeration timer to fully sear the block of dough contained in the basins.

■ Panels insulated with polyurethane foam $42\text{kg} / \text{m}^3$, high pressure, 60mm thickness, food grade PVC coating (delivered fully assembled, dismantled on request).

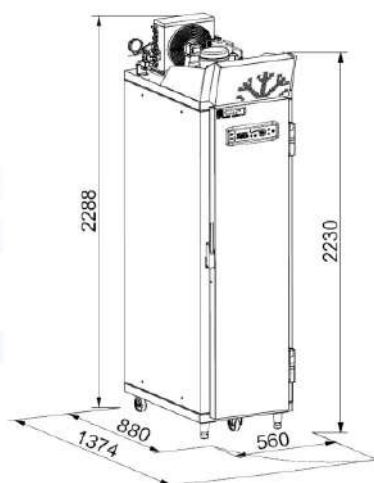
■ Delivered without dough basins (optional 400 x 600 H 75 or H 95 mm dough basins are available).



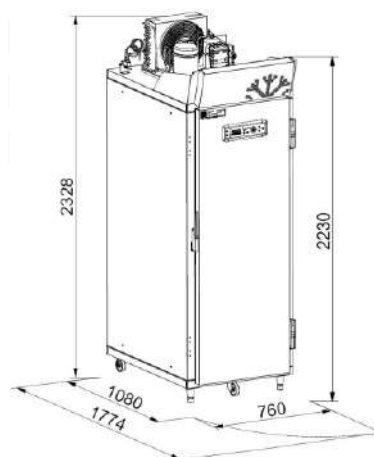
CFi

Le froid maîtrisé

TECHNICAL DATAS



AFT 46 1CIP



AFT 68 1CIP

	AFT 46	AFT 68
Size of supports	400 x 600	600 x 800
N° of levels	14 (*)	14 (*)
N° of supports per level	1	2
Total n° of supports	14	28
Espacement des niveaux	105 mm spacing for dough basins 75mm (*)	105 mm spacing for dough basins 75mm (*)
Spacing out of levels	21 mm	21 mm
Adjustable every	400	600
Level depth	600	800
Refrigerating unit	3/8 CV	1 CV
N° of doors	1	1
Refrigerating capacity at -10°C	0,74 KW	1,6 KW
Fluid	R404A	R404A
Voltage	220-240V ~1PH+N+T	
Frequency	50 HZ	50 HZ
Connecting electrical power	1 KW	1,4 KW
Connection	6 A	8 A

(*) Possible spacing : 14 levels with a 105 mm spacing in height for dough basins 75 mm and 12 levels in height 95 mm