

Oven Support

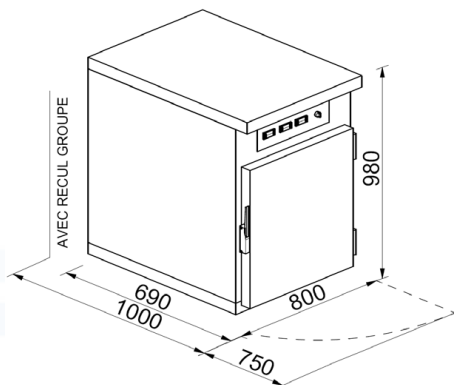
retarder proofing (under ventilated)

- Appliances of the SF range are retarder proofer cabinets, designed to receive 400x600, 400x800 and 600x800 trays, grids or meshes.
- The SF range consists of 4 models of one door and one compartment; built-in refrigerating unit at the back. Reinforced stainless steel 15/10 top to support an oven.
- In the standard version, each model is equipped with a humidity generator, with an electronic humidity probe.
- Panels insulated with polyurethane foam 42/kg / m³, high pressure, 60 mm thickness, food grade PVC coating (delivered fully assembled, dismantled on request).

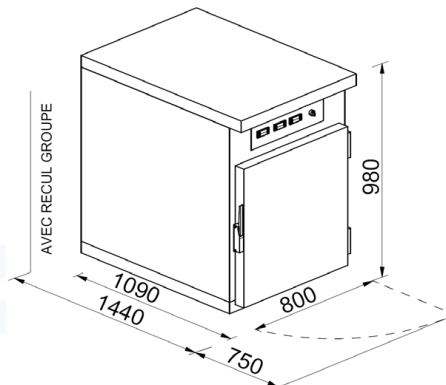


CFI

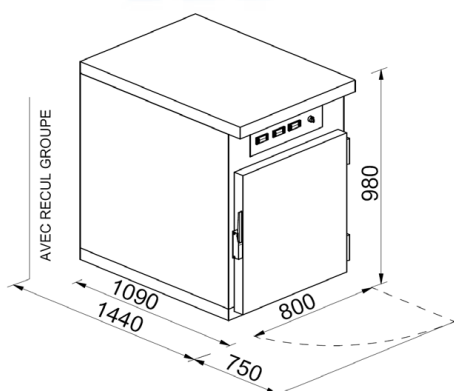
Le froid maîtrisé



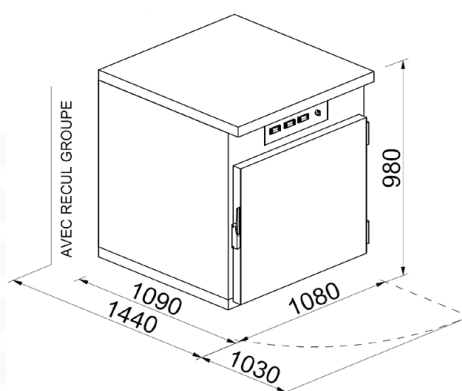
10 SF 64



10 SF 48



10 SF 68



20 SF 48

	10 SF 64	10 SF 48	10 SF 68	20 SF 48
Size of supports	400 x 600	400 x 800	600 x 800 or 400 x 600	400 x 800
N° of levels	10	10	10	10
N° of supports per level	1	1	1x600x800 or 2x400x600	2
Total n° of supports	10	10	10 (or 20)	20
Spacing out of levels	63,75 mm	63,75 mm	63,75 mm	63,75 mm
Adjustable every	21,25 mm	21,25 mm	21,25 mm	21,25 mm
Support entry direction	400	400	600	400
Level depth	600	800	800	800
Refrigerating unit	1/4 CV	1/3 CV	1/3 CV	3/8 CV
N° of doors	1	1	1	1
Refrigerating unit at -10°C	0,45 KW	0,6 KW	0,6 KW	0,6 KW
Fluid	R404A	R404A	R404A	R404A
Voltage	220-240V ~1PH+N+T			
Frequency	50 HZ	50 HZ	50 HZ	50 HZ
Connecting electrical power	1 KW	1 KW	1 KW	1 KW
Connection	5 A	5 A	5 A	5 A