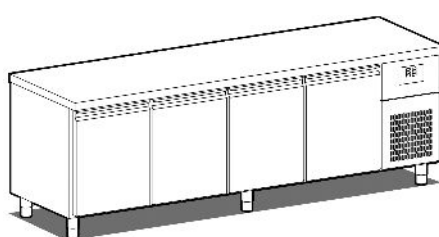


planet

Retarder-proofing counters with humidity control



The PLANET retarder prover counters are created to plan the working cycle in pastry, bakery and pizzeria laboratoires. Suited to contain 60x40cm trays or containers, they are constructed completely in stainless steel, with moulded bottom and rounded corners. Other technical features are in strict respect of the European standards. Available in 3 models 2, 3 or 4 doors with humidity control. The refrigeration system is static/helped cooling system "HSS", which assures an uniform temperature in the cell with humidity control. Automatic electric defrosting with heating elements and automatic elimination of condensate water. The stainless steel worktops are made with 15/10 sheet with rounded edges. Each door is equipped with no.7 pairs of runners for trays.



60-90%

TECHNICAL DATA:

TALH/27

Body	mm	710	
External dimensions without worktop (WxDxH)	mm	2640x770x860	
External dimensions with s/s worktop		2650x800x900	
External dimensions with c/ with backsplash			2650x800x1000
Capacity	lt	700	
Technical compartment position		right	
Doors	nr	4	
Evaporator	nr	2	
Equipment (pairs of runners)	nr	28	
Electronic control		5" touch screen control board	
Temperature	°C	-2/+35	
Relative humidity		60-90%	
Defrosting type		automatic by heating elements	
Condensate water elimination		automatic	
Maximum absorbed power (during heating phase) *	W	1100	
Refrigeration power *	W	650	
Gas		R290	
Voltage supply		1x230V/50Hz	
Climatic class		5	



Refrigeration system HSS "Static/Assisted":

- perfect uniformity of cell internal temperature
- good level of relative humidity
- lower energy consumption

*Evap. -10°C cond. +45°C



No. 7 pairs of runners per door (75 mm pitch)



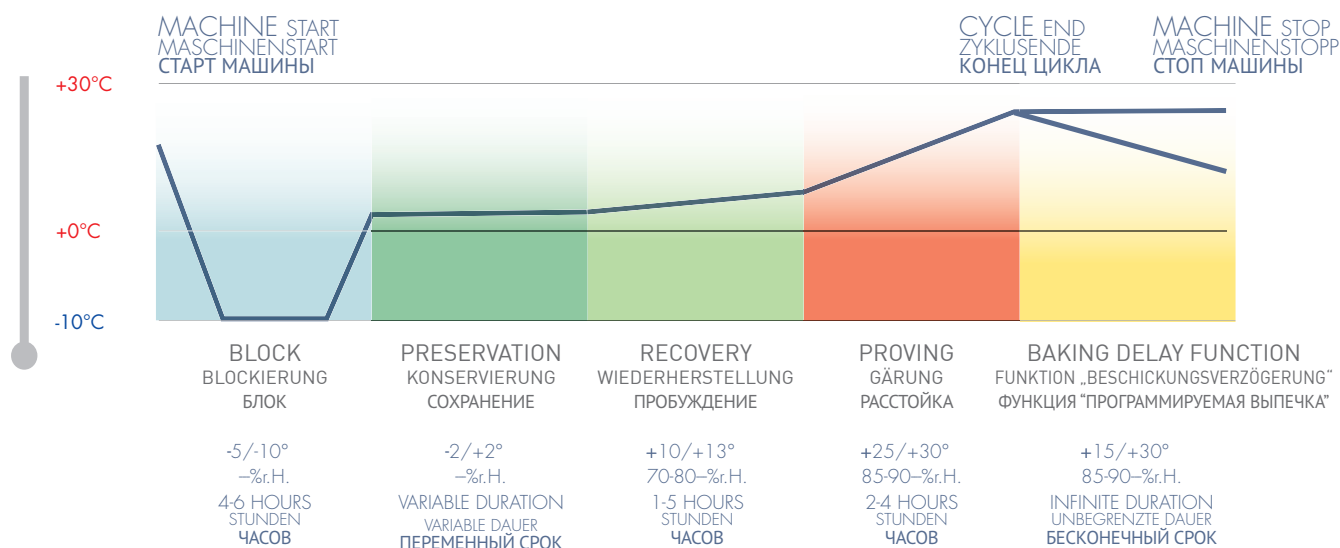
Internal detail



5" touch screen control board



Detail of s/s worktop edge



Humidity control with electronic probe

Kontrolle der Feuchtigkeit mit elektronischer Sonde

Контроль влажности с электронным датчиком



Baking Delay function

Funktion „Beschickungsverzögerung“

Функция «программируемая выпечка»



Ventilated control system at all stages

Kontrolle der Belüftung in allen Phasen

Контроль вентиляции на все фазы



USB device for data downloads

Gerät zum Herunterladen von USB-Daten

Устройство USB для загрузки данных

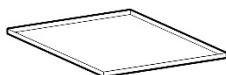
ACCESSORIES AND SURCHARGES ON REQUEST:



Pair of runners



Rilsan rack 60x40 cm



S/s tray 60x40x2h cm

S/s tray 60x40x3h cm



Castor Ø 125 mm (surcharge)

Self-locking castor Ø 125 mm (surcharge)



Wi-Fi supervising system (surcharge)

60Hz frequency

