



Iverpan/22 LUXE

Retarder proofing cabinet

Characteristics:

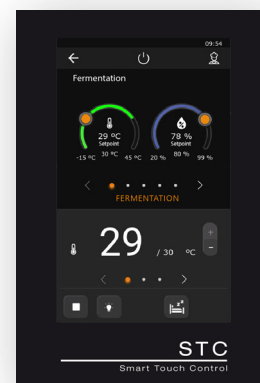
- High density insulated internal and external stainless steel surfaces. 
- Door with tempered glass window and automatic opening.
- LED lighting
- Tropicalised cold unit designed to work at high ambient temperature.
- High efficiency EC fans.
- Ecological and safe refrigerant R1234yf (tax free)
- Overdimensioned evaporator to keep the humidity of the product.
- Automatic defrosting system for the evaporator
- Accurate temperature control (-3/+40°C) and relative humidity (40/90%). 

Options:

- Ultrasonic cold humidifier for fermentation at low temperature 

COLD STC Control:

- Digital control with 7" touch screen. 
- 150 customized personalised programmes with pictures, classified in folders. 
- Simple and intuitive programming, allowing configurable phases per program (blocking, pre-preservation, proofing, retarder proofing and sleep mode), proofing ramps and warnings by programmes.
- Timed start-ups (programmable calendar). 
- Configurable user permissions.
- Data import and export via USB and BUS connectivity RS 485, Ethernet or Wifi. 



Technical data (50 Hz):

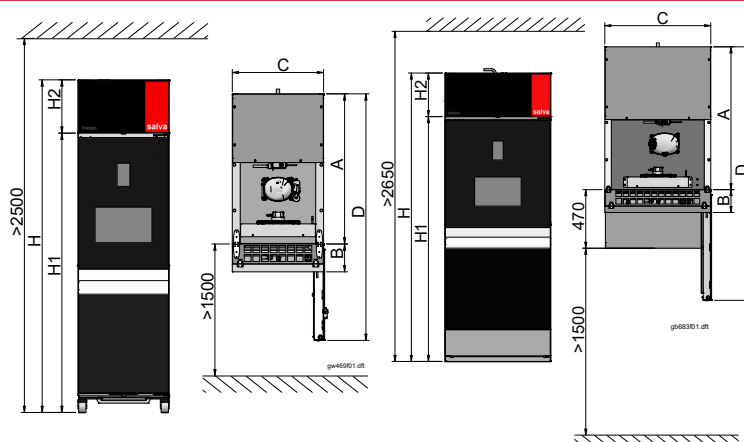
Type	V	A (*)	Phases	kW	Refrig. Power (W)	Proofing (W)	Refrig. type	Kg. Refrig.	Climate Class
FCX-10	230	8,7	I	1,7	1370	1200	R-1234yF	0,45	5
FCX-20	230	8,7	I	1,7	1370	1200	R-1234yF	0,45	5
FCL-20	230	8,7	I	1,7	1370	1200	R-1234yF	0,45	5
FC-20	230	9,4	I	1,8	1960	1200	R-1234yF	0,55	5
FC-40	230	9,4	I	1,8	1960	1200	R-1234yF	0,55	5
FC-SK	230	9,4	I	1,8	1960	1200	R-1234yF	0,55	5
FC-SR	230	9,4	I	1,8	1960	1200	R-1234yF	0,55	5

Type	Application	Capacity (*)	Max. Dough capacity (kg)	Door opening area mm x mm	Window mm	Distance between trays mm	Weight (Total) kg.	Weight (only head) kg.
FCX-10	Containers*	10 (60 x 40)	60	478 x 1604	374 x 234	157	289	93
FCX-20	Trays	20 (66 x 46) 20 (60 x 40)	48	478 x 1604	374 x 234	78,5	289	93
FCL-20	Trays	20 (80 x 46) 20 (80 x 40)	58	478 x 1604	374 x 234	78,5	309	95
FC-20	Containers*	20 (60 x 40)	120	611 x 1604	374 x 234	157	346	111
FC-40	Trays	20 (80 x 60) 40 (60 x 40)	76	611 x 1604	374 x 234	78,5	346	111
FC-SK	Racks	1 (80x46) 1 (75x45) 1 (80x40)	69	562 x 1845	374 x 234	--	390	114
FC-SR	Racks	1 (80x60) 2 (60x40)	69	672 x 1845	374 x 234	--	420	122

(*) PLASTIC CONTAINER 10 L. 60X40X7,5 (COD. 4030009640). Max. 6 kg. of dough per container (High strength dough >250w).

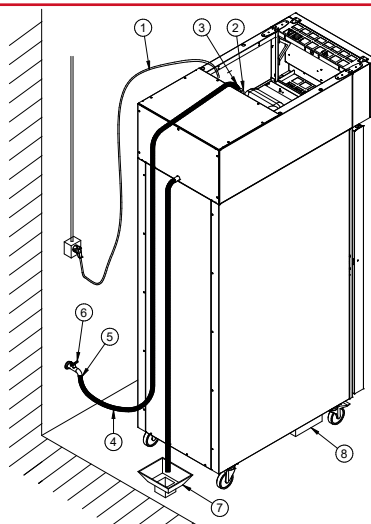
General dimensions:

	A	B	C	D	H	H1	H2
FCX-10	847	180	600	1481	2187	1837	350
FCX-20	847	180	600	1481	2187	1837	350
FCL-20	987	180	600	1620	2187	1837	350
FC-20	987	180	740	1742	2187	1837	350
FC-40	987	180	740	1742	2187	1837	350
FC-SK	1150	180	740	1925	2315	1965	350
FC-SR	1150	180	850	2035	2315	1965	350



Instalaciones en detalle:

- 1 Electric power supply
- 2 Solenoid valve
- 3 Water inlet rubber gasket
- 4 Water inlet pipe 2 mts.
- 5 Water inlet filter
- 6 Water inlet
- 7 Drain
- 8 Condensate collecting tray



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Essential for bakers