

Evolution Roll-In— Retarder prover

20T P

Pastry and bakery

20 x EN 600 x 800 trays on 1 trolley



Technical data

Gross volume	1504 lt
Working temperature	-25+40 °C
Humidity	60%-95%
Refrigerant	R290
Refrigeration power	862 W (-25°C / +45°C)
Motor type	Plug-in
Absorption	2067 W
Voltage/Frequency	230V/1~/50Hz

Refrigeration details

Refrigeration unit	Tropicalized and easy extractable monoblock unit to guarantee reliability and performance at 43°C. Equipped with low consumption electronic fan motors
Refrigerant charge	150 gr
Evaporator	Cataphoresis-treated for high corrosion resistance and installed external to compartment in order to ensure bigger loading capacity
Defrost	Automatic by hot gas for a shorter cycle and less thermal shocks
Condensate evaporation	Automatic by electric heater

Construction details

Product dimensions WxDxH	910x1362x2360
Packaging dimensions WxDxH	1050x1530x2470
Gross weight	320 Kg
Structure	Stainless steel AISI 304 monocoque with isolated bottom. Equipped with stainless steel AISI 304 sturdy bumpers on the 4 sides to prevent damages from the trolley
External/Internal material	Inside and outside in stainless steel AISI 304
Insulation thickness	80 mm of HFO polyurethane to guarantee high insulating properties (very low environmental impact: GWP <5 and zero ODP)
Inner corners	Rounded for an easy cleaning
Door	1 Self-closing doors right hinged, not reversible on site. Supplied with full-height recessed ergonomic handle in stainless steel AISI 304
Door gasket	Magnetic and removable, designed to improve insulation and to reduce energy consumption
Nebulizer	As standard (water connection required)

Functions

Control panel	7" touch screen graphic display
Open door alarm	Visual and acoustic
Functions	Automatic retarder proving cycles (composed by stopping, holding, reactivation, proving and storage phases) and manual storage and proving cycles (with temperature and humidity management), HACCP alarms
Connection	As optional: Remote access through serial interface. Via APP (only Android) it is possible to monitor HACCP traceability, appliance operation and parameters. Graphic and as CVS file export of registered data. Email sending of alarms notification

Accessories

Lighting	As standard
Ramp	As standard
Trolley for 20 trays GN 1/1 for -40°C+280°C	Not Included
Anti-scale system	BRITA filter (head + cartridge) to reduce lime scale in drinking water

Options

Aluminum tray EN 600x400 h20 mm	Not included
Plastic-coated grid EN 600x800 mm	Not Included
Stainless steel grid EN 600x800 mm	Not Included

Versions

Versions	Power supply frequency 60Hz
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Technical datasheet EN
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Updated on 01-01-2024