

BFC EVO



Retarder proofer and programmed automatic leavening

BFC EVO is a retarder proofer that can be customized based on the configuration of your production laboratory. It can speed up the dough's rising process, slow it down or even delay it for a certain period of time, all while providing exactly the conditions the dough requires. The available temperatures range from -7°C to +35°C (+40°C with the Heat+ option).

Standard features

The SENSITIV'2 touchscreen control panel offers two possibilities for starting a leavening cycle: manual mode or programmed mode.

The fermentation process can therefore be divided into 4 cycles: pre-cooling, delay, leavening and dormillon (sleep phase).

During pre-cooling the temperature decreases (to -7°C) to cool the inside of the chamber before introducing the dough, for delicate and gradual defrosting or for rapid cooling of fresh dough.

During leavening the pieces of dough are kept in the chamber (between 2 and 5°C) to delay leavening.

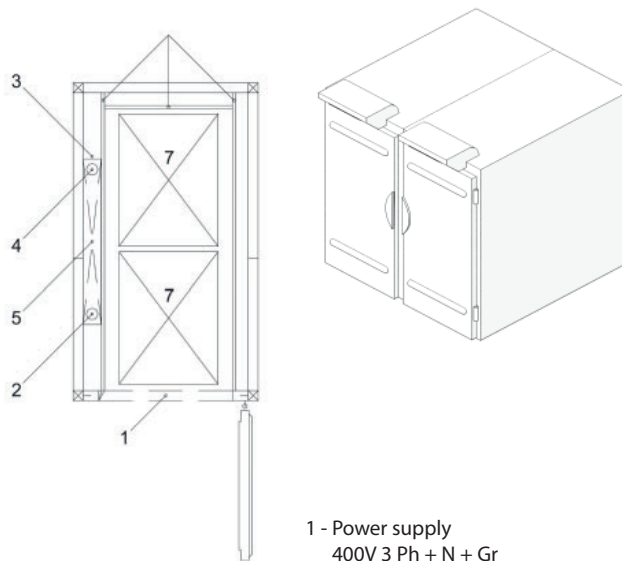
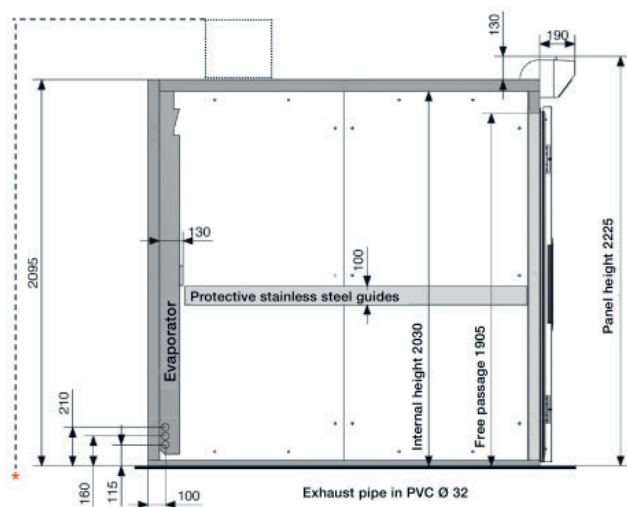
During the fermentation cycle(s), BFC EVO controls the temperature increase based on the information previously entered by the user.

A dormillon (sleep) phase is also available to avoid excessive waterproofing. After a preset period of time following the end of the fermentation cycle, the temperature in the chamber decreases to keep the products fresh.

- Internal cell width (800, 1000, 1200, etc...). Possible dimensional expansion thanks to their modular construction
- Stainless steel platform
- Door handle on the left unless otherwise specified.
- Electronic humidity probe (hygrostat)
- Temperature rise "degree by degree" with stabilization time at each degree. Can be used in conservation, slow leavening or traditional fermentation
- Evaporator with cataphoresis treatment for better mechanical resistance to corrosion Ready-to-use refrigeration installation.
- Refrigerant fluid: R 448A
- Use of the groups in environments with a maximum temperature of 30°C. With higher temperatures and up to a max of 40°C it is necessary to use tropicalized groups.
- Advantages:
- Customized configuration, with the possibility of installing multiple cells side by side
- Ideal for spaces with low ceilings
- Stainless steel finished panels as standard, for added durability
- Reversible doors on site
- Fast and intuitive touchscreen control panel at eye level

- Adjustable humidity levels (30%-99%) and temperatures (-7 to +35°C; +40°C with the Heat+ option)
- Evaporator treated with cataphoresis for greater mechanical resistance to corrosion
- Ready-to-use refrigeration system with R448A refrigerant fluid
- Cell for trolleys 400/460x800, 800x600, 700x900, 750x900 depending on the model and up to 1215x800 mm. Attention: BFCs are delivered without trolleys.

BFC EVO	
Chamber use	
Standard	▪
Heat+	□ €
Control panel type	
SENSITIV'2 Proofing touch control with electronic hygrostat	▪
Interior/exterior finish	
304 stainless steel interior and PVC exterior	▪
304 stainless steel interior and exterior	□ €
Stainless steel interior protections	▪
Aluminium exterior protections	□ €
Refrigeration unit	
Tropicalized	▪
Tropicalized remote	□ €
Silenced	□ €
Silenced remote	□ €
Delivered without refrigeration unit	□
Coolant	
R448 A	▪
Ergonomics and safety	
Temperature reminder	□ €
Door close	□ €
Lighting	▪
Connection Voltage	
400V (3 Ph + N + Gr) 50-60 Hz	▪
▪ Standard □ Optional □ € charged option	

**Technical features****Caratteristiche generali/General features**

* Altezza variabile a seconda del modello di compressore installato/ Minimum laboratory height per unit installed above the cell (variable height depending on the compressor model installed)	2800 mm
Altezza minima laboratorio per gruppo installato a distanza/ Minimum laboratory height per remotely installed unit	2250 mm
Altezza totale passaggio porta/Door passage total height	1905 mm
La profondità e la lunghezza della cella possono essere aumentate a piacimento con moduli da 200/ Depth and length of the cell can be increased at will with modules 200	

for Climother version: 1 generator every 2 evaporators (this rule may vary according to the size of the cell)

- 1 - Power supply
400V 3 Ph + N + Gr
- 2 - Electrical supply for the evaporator unit
- 3 - Examples of water drainage via a PVC tube (Ø 32, from 0 to 0.2 m from the floor)
- 4 - Water inlet in polyurethane tube (Ø 12, at 2.2 m from the floor, 1 single inlet is sufficient for several cells)
- 5 - Evaporator unit
- 6 - Guides
- 7 - Racks

Caratteristiche delle unità tecniche/Features of the technical units

Unità tecnica/Technical unit	800	1000
Ventilatore/Fan		
Quantità/Quantity	1	2
Potenza resistenza/Resistance power	2 kW	2,5 kW
Numero ugelli/Number of spraying nozzles	1 o 2 in base al modello/ 1 or 2 according to the model	1 o 2 in base al modello/ 1 or 2 according to the model
Temperatura di sicurezza/Safety temperature	50°C	50°C
Dimensioni/Dimensions		
Altezza/Height	1970 mm	1970 mm
Larghezza complessiva/Overall width	770 mm	970 mm
Profondità/Depth	110 mm	110 mm
Collegamento tubo freddo Ø/Connection cold pipe Ø		
Entrata/Inlet	3/8 "	3/8 "
Uscita/Outlet	5/8 "	5/8 "

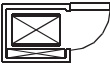
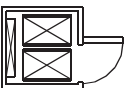
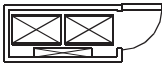
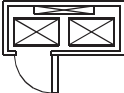
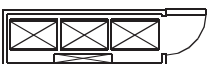
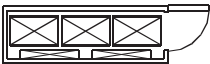
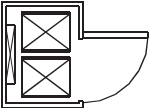
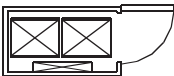
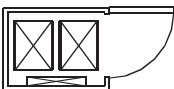
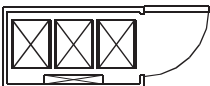
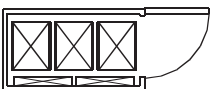
Unità tecniche 800 - 1000 in inox 304/Technical units 800 - 1000 in stainless steel 304

Funzioni: Ventilazione, produzione di calore ed umidità sono conglobate nell'unità tecnica./
Functions: Ventilation, heating and humidification are collected in the technical unit.

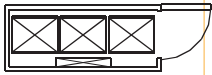
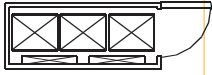
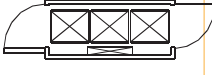
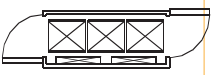
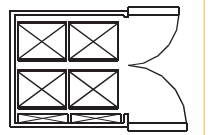
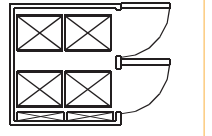
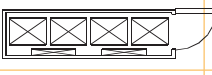
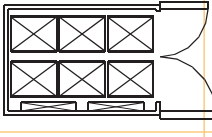
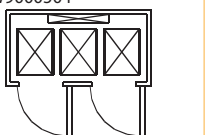
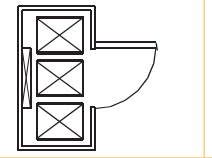
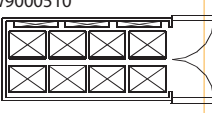
Pannello comandi/Control panel

Posto sopra la porta, contiene gli organi di comando e di controllo necessari all'utilizzo razionale e alla sorveglianza del funzionamento della cella. È necessaria un'alimentazione protetta per ciascuna cellula./
Placed above the door, it contains the necessary controls for a rational use and for the monitoring of the proofer functioning. A protected power supply is necessary for each compartment.



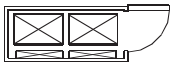
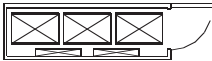
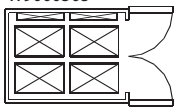
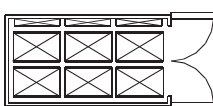
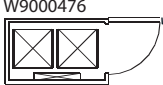
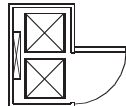
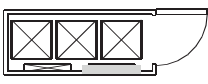
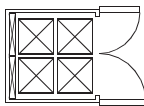
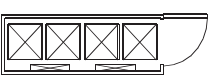
Model	Capacity of tray-holder racks		Capacity of frame-holder/wooden table-holder racks		External dimensions (mm) width x length	Usable interior (mm) width x length	Number of doors	Door width (mm) width. x h	Max. dough quantity		kW
	number	trays dimension	number	max dimensions					small loaf	big loaf	
SINGLE COMPARTMENT for tray-holder racks mm 460x800 or frame/wooden table-holder racks											
W9000450 	1	460x800 or 400x600 or 400x800	—	—	950x1150	520x1000	1	620x1880	kg 50	kg 35	2,2
W9000451 	2	460x800 or 400x600 or 400x800	—	—	1350x1350	1200x980	1	620x1880	kg 80	kg 55	2,2
W9000452 	2	460x800 or 400x600 or 400x800	—	—	950x1950	520x1800	1	620x1880	kg 80	kg 55	2,2
W9000509 	2	460x800 or 400x600 or 400x800	—	—	2150x950	2000x520	1	1020x1880	kg 80	kg 55	2,2
W9000490 	3	460x800 or 400x600 or 400x800	—	—	950x2750	520x2600	1	620x1880	kg 120	kg 80	2,2
W9000453 enhanced model 	3	460x800 or 400x600 or 400x800	1	480x2500	950x2750	520x2600	1	620x1880	kg 180	kg 120	4,4
SINGLE COMPARTMENT for tray-holder racks mm 600x800 or frame/wooden table-holder racks											
W9000463 	2	600x800	—	—	1750x1350	1600x920	1	1020x1880	kg 100	kg 70	2,2
W9000458 	2	600x800	—	—	1150x1950	720x1800	1	820x1880	kg 100	kg 70	2,2
W9000462 	2	600x800	—	—	1350x1750	920x1600	1	1020x1880	kg 100	kg 70	2,2
W9000491 	3	600x800	—	—	1350x2350	920x2200	1	1020x1880	kg 180	kg 120	2,2
W9000454 enhanced model 	3	600x800	1	800x2110	1350x2350	920x2200	1	1020x1880	kg 220	kg 150	4,4



Model	Capacity of tray-holder racks		Capacity of frame-holder/wooden table-holder racks		External dimensions (mm) width x length	Usable interior (mm) width x length	Number of doors	Door width (mm) width. x h	Max. dough quantity		kW
	number	trays dimension	number	max dimensions					small loaf	big loaf	
W9000492 	3	600x800	—	—	1150x2750	720x2600	1	820x1880	kg 180	kg 120	2,2
W9000457 enhanced model 	3	600x800	1	650x2550	1150x2750	720x2600	1	820x1880	kg 220	kg 150	4,4
W9000493 	3	600x800	—	—	1150x2750	720x2600	2(t)	820x1880	kg 180	kg 120	2,2
W9000456 enhanced model 	3	600x800	1	650x2550	1150x2750	720x2600	2(t)	820x1880	kg 220	kg 150	4,4
W9000461 	4	600x800	—	—	1950x1950	1520x1800	2(*)	1620x1880	kg 200	kg 140	4,4
W9000459 	4	600x800	—	—	2150x1950	1720x1800	2	820x1880	kg 200	kg 140	4,4
W9000455 	4	600x800	1	650x3550	1150x3750	720x3600	1	820x1880	kg 240	kg 160	4,4
W9000466 	6	600x800	2	650x2550	1950x2750	1520x2600	2(*)	1620x1880	kg 300	kg 200	5,4
W9000504 	3	600x800	—	—	2550x1350	2400x920	2	820x1880	kg 180	kg 120	2,2
W9000503 	3	600x800	—	—	2550x1350	2400x920	1	1020x1880	kg 180	kg 120	2,2
W9000510 	8	600x800	2	650x3550	1950x3750	1520x3600	2(*)	1620x1880	kg 360	kg 230	6,6

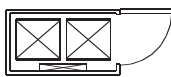
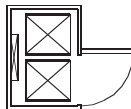
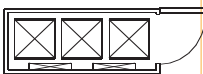
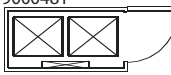
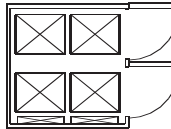
LEGEND: (*) double door without central upright (t) tunnel version



Model	Capacity of tray-holder racks		Capacity of frame-holder/wooden table-holder racks		External dimensions (mm) width x length	Usable interior (mm) width x length	Number of doors	Door width (mm) width. x h	Max. dough quantity		kW
	number	trays dimension	number	max dimensions					small loaf	big loaf	
SINGLE COMPARTMENT for tray-holder racks mm 600x1000 or frame/wooden table-holder racks											
W9000508 	2	600x1000	1	650x2350	1150x2550	720x2400	1	820x1880	kg 220	kg 150	4
W9000507 	3	600x1000	1	650x3300	1150x3550	720x3400	1	820x1880	kg 240	kg 160	4
W9000505 	4	600x1000	2	650x2350	1950x2550	1520x2400	2(*)	1620x1880	kg 300	kg 210	4
W9000506 	6	600x1000	2	650x3300	1950x3550	1520x3400	2(*)	1620x1880	kg 360	kg 230	2
SINGLE COMPARTMENT for tray-holder racks mm 800x800 or frame/wooden table-holder racks											
W9000476 	2	800x800	-	-	1350x2150	920x2000	1	1020x1880	kg 150	kg 100	2,7
W9000475 	2	800x800	-	-	2150x1350	2000x920	1	1020x1880	kg 150	kg 100	2,7
W9000474 	3	800x800	1	800x2900	1350x3150	920x3000	1	1020x1880	kg 240	kg 160	4,4
W9000477 	4	800x800	-	-	2150x2150	2000x1720	2(*)	1820x1880	kg 300	kg 210	5,4
W9000473 	4	800x800	1	800x3700	1350x3950	920x3800	1	1020x1880	kg 300	kg 210	5,4

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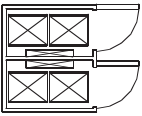
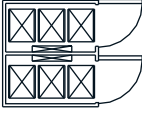
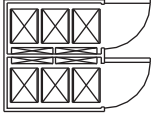
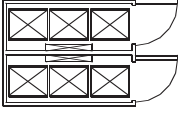
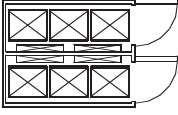
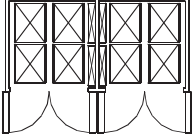
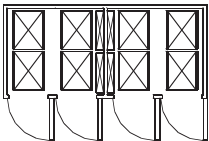
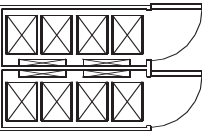


Model	Capacity of tray-holder racks		Capacity of frame-holder/wooden table-holder racks		External dimensions (mm) width x length	Usable interior (mm) width x length	Number of doors	Door width (mm) width. x h	Max. dough quantity		kW
	number	trays dimension	number	max dimensions					small loaf	big loaf	
SINGLE COMPARTMENT for tray-holder racks mm 800x900 or frame/wooden table-holder racks											
W9000485 	2	800x900	-	-	1350x2350	920x2000	1	1020x1880	kg 160	kg 110	2,7
W9000486 	2	800x900	-	-	2150x1550	1720x1400	1	1020x1880	kg 160	kg 110	2,7
W9000487 	3	800x900	1	800x3300	1350x3550	920x3400	1	1020x1880	kg 250	kg 170	4,4
W9000488 	4	800x900	1	1000x3500	1550x3750	1120x3600	2(*)	1220x1880	kg 320	Kg 220	5,4
SINGLE COMPARTMENT for tray-holder racks mm 800x1000 or frame/wooden table-holder racks											
W9000481 	2	800x1000	-	-	1350x2550	920x2400	1	1020x1880	kg 160	kg 110	2,7
W9000482 	4	800x1000	2	800x2300	2550x2550	2120x2400	2	1020x1880	kg 320	kg 220	5,4

LEGEND: (*) double door without central upright (t) tunnel version

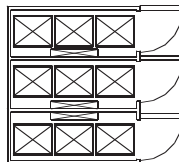
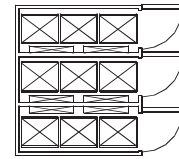
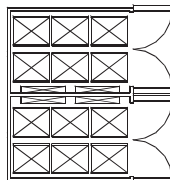
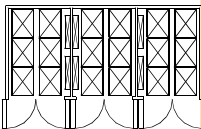
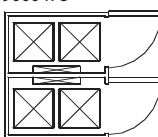
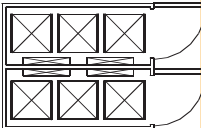
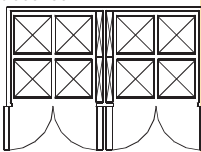


BFC EVO Retarder proofer and programmed automatic leavening

Model	Capacity of tray-holder racks		Capacity of frame-holder/wooden table-holder racks		External dimensions (mm) width x length	Usable interior (mm) width x length	Number of doors	Door width (mm) width. x h	Max. dough quantity		kW
	number	trays dimension	number	max dimensions					small loaf	big loaf	
MULTIPLE COMPARTMENTS for tray-holder racks mm 600x800 or frame/wooden table-holder racks											
W9000460 	4	600x800	-	-	2210x1950	2x 720x1800	2	820x1880	kg 200	kg 140	4,4
W9000494 	6	600x800	-	-	2610x2350	2x 920x2200	2	1020x1880	kg 360	kg 240	4,4
W9000467 enhanced model 	6	600x800	2	800x2110	2610x2350	2x 920x2200	2	1020x1880	kg 440	kg 300	8,8
W9000495 	6	600x800	-	-	2210x2750	2x 720x2600	2	820x1880	kg 360	kg 240	4,4
W9000465 enhanced model 	6	600x800	2	650x2500	2210x2750	2x 720x2600	2	820x1880	kg 440	kg 300	8,8
W9000469 	8	600x800	-	-	3810x1950	2x 1520x1800	2+2(*)	1620x1880	kg 400	kg 280	8,8
W9000470 	8	600x800	-	-	4210x1950	2x 1720x1800	4	820x1880	kg 400	kg 280	8,8
W9000468 	8	600x800	2	800x2900	2610x3150	2x 920x3000	2	1020x1880	kg 400	kg 280	8,8

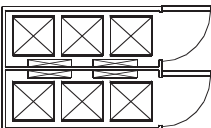
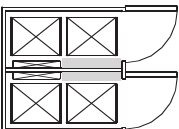
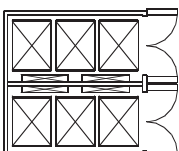
LEGEND: (*) double door without central upright (t) tunnel version



Model	Capacity of tray-holder racks		Capacity of frame-holder/wooden table-holder racks		External dimensions (mm) width x length	Usable interior (mm) width x length	Number of doors	Door width (mm) width. x h	Max. dough quantity		kW
	number	trays dimension	number	max dimensions					small loaf	big loaf	
MULTIPLE COMPARTMENTS for tray-holder racks mm 600x800 or frame/wooden table-holder racks											
W9000496 	9	600x800	-	-	3270x2750	3x 720x2600	3	820x1880	kg 540	kg 360	6,6
W9000464 enhanced model 	9	600x800	3	650x2500	3270x2750	3x 720x2600	3	820x1880	kg 660	kg 450	13,2
W9000471 	12	600x800	4	650x2500	3810x2750	2x 1520x2600	2+2(*)	1620x1880	kg 600	kg 400	10,8
W9000472 	18	600x800	6	650x2500	5670x2750	3x 1520x2600	2+2 +2(*)	1620x1880	kg 900	kg 630	16,2
MULTIPLE COMPARTMENTS for tray-holder racks mm 800x800 or frame/wooden table-holder racks											
W9000478 	4	800x800	-	-	2610x2150	2x 920x2000	2	1020x1880	kg 300	kg 200	5,4
W9000479 	6	800x800	2	800x2900	2610x3150	2x 920x3000	2	1020x1880	kg 480	kg 320	8,8
W9000480 	8	800x800	-	-	4210x2150	2x 1720x2000	2+2(*)	1820x1880	kg 600	kg 420	10,8

LEGEND: (*) double door without central upright (t) tunnel version



Model	Capacity of tray-holder racks		Capacity of frame-holder/wooden table-holder racks		External dimensions (mm) width x length	Usable interior (mm) width x length	Number of doors	Door width (mm) width. x h	Max. dough quantity		kW
	number	trays dimension	number	max dimensions					small loaf	big loaf	
MULTIPLE COMPARTMENTS for tray-holder racks mm 800x900 or frame/wooden table-holder racks											
W9000489 	6	800x900	2	800x3300	2610x3550	2 x 920x3400	2	1020x1880	kg 480	kg 320	8,8
MULTIPLE COMPARTMENTS for tray-holder racks mm 800x1000 or frame/wooden table-holder racks											
W9000483 	4	800x1000	2	800x2300	2610x2550	2 x 920x2400	2	1020x1880	kg 320	kg 220	5,4
W9000484 	6	800x1000	2	1000x2700	3010x2950	2 x 1120x2800	2+2 (*)	1220x1880	kg 500	kg 340	8,8

LEGEND: (*) double door without central upright (t) tunnel version

ACCESSORIES

MODEL

FP	Bumper band along the cell perimeter - per linear meter
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AUMENTO POTENZA PER COMPRESSORE A DISTANZA / POWER INCREASE FOR REMOTE COMPRESSOR

Per installare il compressore ad una distanza compresa tra 8 e 20 metri è necessario adottare la versione con potenza maggiorata./ To install the compressor at a distance between 8 and 20 meters, it is necessary to adopt the version with increased power.

N.B.: per il calcolo della distanza è necessario tenere conto delle curve: 1 curva = 1 mt/

Important note: for the calculation of the distance it is necessary to consider the curves: 1 curve = 1 m

Esempio: distanza 7 mt con 3 curve = 10 mt/ Example: distance 7 m with 3 curves = 10 m

MODEL

REMOTE 8÷20	Additional price for power increase of the compressor placed at a distance between 8 m and 20 m
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LINEA DI COLLEGAMENTO COMPRESSORE A DISTANZA - CELLA/ CONNECTION LINE BETWEEN REMOTE COMPRESSOR AND PROOFER

MODEL

KIT/C	Kit composed of copper piping for flow and return, insulating sheath, hose fittings - per linear meter
MO/KIT	Additional labour costs per linear meter, for drawing up the connection kit (KIT/C) by Esmach technician at the customer's place