BFC EVO ESM

Retarder proofer and programmed automatic leavening

BFC EVO ESM is a retarder-proofer that can be customised according to the confi guration of your production laboratory. It can speed up the dough rising process, slow it down or even retard it for a set period of time, all while providing exactly the conditions your dough requires. Its available temperatures range from -10°C to +40°C.

Standard features

The touchscreen control panel offers two possibilities for starting a proofing cycle: manual mode or programme mode.

The fermentation process can then be divided into 4 cycles: pre-cooling, retarding, proofing and dormillon (sleep phase).

•During pre-cooling, the temperature decreases (to as low as -10°C) in order to cool the interior of the chamber before introducing the dough, for gentle and gradual defrosting or to rapidly cool fresh dough.

•During retarding, the dough pieces are stored in the chamber (between 2 and 5°C) in order to delay rising.

•During the fermentation cycle(s), BFC EVO ESM controls the rise in temperature depending on the information previously entered by the user.

•A dormillon (sleep) phase is also available to avoid over-proofing.After a set period of time following the end of the fermentation cycle, the temperature in the chamber decreases to keep the products cool.

The retarder-proofers are delivered without racks (accessories not included).

Construction

PANELS
•60 mm thick isothermal panels injected with polyurethane foam, with a density of 42 kg/m³
•304 stainless steel interior coating and exterior coating of steel covered with 120 micron PVC food-grade film
•304 stainless steel interior protection rails, 1.5 mm thick

DOORS
•Solid, made of the same material as the panels, available in single-leaf and/or double-leaf
•Exterior protection rails (optional) to guard against any potential impacts with racks

REFRIGERATION SYSTEM
•Vertical evaporator on the side or at the back of the chamber, in aluminium (body and fins) and copper (tubes) with cataphoresis treatment as standard (for sourdough bread, acidified dough and slow fermentation).
•Refrigeration unit, to be installed during assembly, with air cooling, designed for installation at a distance of no more than 8 m including elbows (1 elbow = 1 m)

CONTROL PANEL
•One Proofing 7" touchscreen control panel per cell

ASSEMBLY
•Modular panels joined by eccentric cam locks
•Wall panels fitted into a base frame made of PVC, 30 mm high, screwed to the floor
•Interior lighting
•26 mm thick stainless steel insulating floor (9 mm thermoformed sheet + 15 mm insulating sheet + 2 mm stainless steel sheet) with an access ramp, available as an option
•Power supply voltage: 400V (3 Ph + N + Gr) 50 and 60 Hz

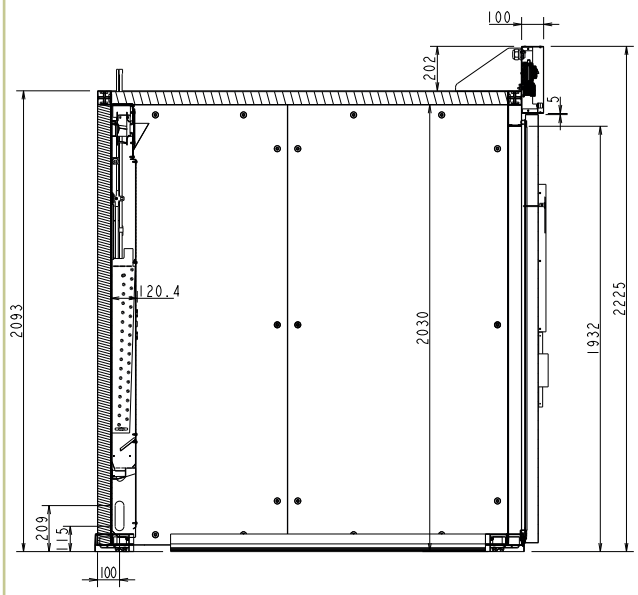
BFC EVO ESM	
Chamber use	
Standard	▪
Heat+	□ €
Control panel type	
Touchscreen control	▪
Interior/exterior finish	
304 stainless steel interior and PVC exterior	▪
Refrigeration unit	
Tropicalized	▪
Coolant	
R448 A	▪
Antiscale Brita	□ €
Stainless steel floor	▪
Ergonomics and safety	
Bumper handlebars	▪
Temperature reminder	□ €
Door close	□ €
Lighting	▪
Connection Voltage	
400V (3 Ph + N + Gr) 50-60 Hz	▪

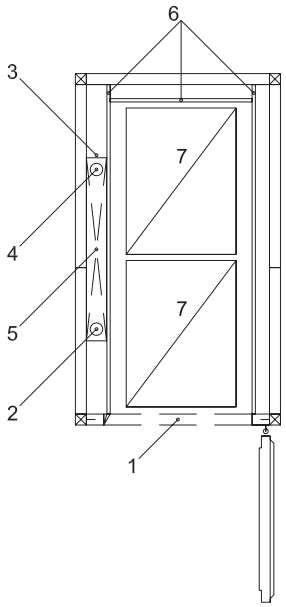
▪ Standard □ Optional □ € charged option

Cutting-edge software that can manage the temperature
inside the system, guaranteeing humidity even at low temperatures and precise time and temperature adjustments during the bread-making process.

Multilingual touch screen control

Technical features





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 up to 3 cells, refrigeration tube diameter varies by unit)

5 - Evaporator unit

6 - Stainless steel interior protection rails

7 - Racks

Dimensions

BFC evo ESM chamber height with remote unit*	(mm)	2225
BFC evo ESM chamber height with mounted unit	(mm)	Contact us
Minimum door clearance height	(mm)	1905

The depth and the length can be increased by increments of 200 mm.

* Add 26 mm to the total height with the insulated floor option. The height of the chamber is 2251 mm for remote units.

Rack models, 600 x 800 mm

Pointed rack or "Banette", 600 x 800 mm

Standard rack width of 600

Capacities
- Chamber compatible with racks measuring:
  400/460 x 800, 800 x 600, 700 x 900, 750 x 900, depending on the model, and up to 1215 x 800 mm.
- Cells are defined by their internal width (800, 1000, 1200, etc.).
- Door handle on the left unless otherwise specified.

Technical data

BFC EVO ESM	
Chamber use	
Standard	•
Paneotrad	0
Dual mode (Standard + Paneotrad) (1)	€
Heat+	€
Control panel type	
touch control	•
Interior/exterior finish	
304 stainless steel interior and PVC exterior	•
Floor	
Without walk-in floor	•
With stainless steel insulated floor + access ramp	€
Construction	
Tunnel with temperature reminder	€
Ergonomics and safety	
Door close	Consult us
Lighting	•
Type of refrigerant	
R448A	•
Refrigeration unit	
Tropicalised, < 8 m	•
Reinforced tropicalised, > 8-20 m <	€
Silent	€
Reinforced silent	€
Without refrigeration unit	0
Connection to central system: CO2 - refrigeration - glycol water	Contact us
Connection voltage	
400V (3 Ph + N + Gr) 50-60 Hz	•

• : Standard | 0: Free option | €: Option with extra charge | -: Unavailable

(1) Dual mode: allows for cold retarding

Evaporator unit characteristics*			
Evaporator unit		**800**	**1000**
Fan			
Number		1	2
Power of resistors	(kW)	2	2.5
Number of shrouds	depending on the version	1-2	1-2
Safety temperature	(°C)	50	50
Dimensions			
Height	(mm)	1970	1970
Overall width (tray in place)	(mm)	770	970
Depth	(mm)	110	110
Cold connection Ø evaporator			
Inlet	(″)	3/8	3/8
Outlet	(″)	5/8	5/8

*800 - 1000 evaporator units made of 304 stainless steel: the ventilation function and the heat, cold and humidity production functions are combined in the evaporator unit. Touchscreen control panel: located on the door, includes all the controls necessary for effectively managing and monitoring the chamber's operation. Each cell requires a separate, protected supply.