



# T -CLIMOTHER®“AI”

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**NEW**

**INDUSTRY 4.0**

## Proofer cabinets

The innovative Esmach technology that allows you to keep formed and leavened doughs for bakery, pastry, pizzeria and catering to be baked for up to 12 hours.

### Features

T Climother “AI” exploits the natural leavening process (natural energy of fermentations) and the management of time in a climatic cycle (temperature and humidity), reducing waste in production and electricity consumption.

Nature, time and climate combined with the “principle of motion and stillness” are elements that characterize our daily life.

T Climother “AI” is the technological solution that allows us to solve the historic “problem” of leavening in baked products, allows high energy savings in fresh processes and can be used to preserve frozen products.

T Climother “AI” is the energy that nature gives us; weather and climate This technological solution is innovative because it allows:

Waste-free product management, ensuring optimal leavening that can last up to 12 hours.

The acquisition of mastery of time. The management of dough has never been so simple, in fact, regardless of humidity, the professional can manage and master the time to cook the product and the entire process without necessarily being an expert baker, pizza chef, pastry chef or restaurateur.

The stabilization of leavening processes.

This highly technological system stabilizes the leavening of the products which can be baked at different times of the day, as well as improving the quality of the product, which thanks to the long leavening reaches particularly excellent flavors and aromas. Improving the tempering of frozen products.

This cycle guarantees less waste and makes it possible to reduce operating costs through the use of small ovens, thanks to products to be baked that are always fresh and always ready like a croissant first thing in the morning.

### Optional

- WHEELS kit valid if purchased together with the cabinet
- PAIR OF STAINLESS STEEL GUIDES extra 64 kit valid if purchased together with the cabinet
- PAIR OF STAINLESS STEEL GUIDES extra 68 valid if purchased together with the cabinet
- DOOR REVERSAL KIT T Climother 64/68

### “AI” Features

The machine has a latest generation processor inside capable of memorizing up to 20 recipes with 20 phases for each recipe - exportable via USB

(uploadable from the Cloud)

Eight selectable languages

Electrical power supply: 230 V 1PH+N+GR 50 HZ (different voltages on request).

All stainless steel door, no handle

WiFi and LAN connection

Automatic defrosting

Refrigerant gas R290

Pre-cooling down to -10°C

Available for all T CLIMOTHER 64 and 68 versions

In the T CLIMOTHER 64 and 68 “AI” version, the mono-block refrigeration unit is enhanced.

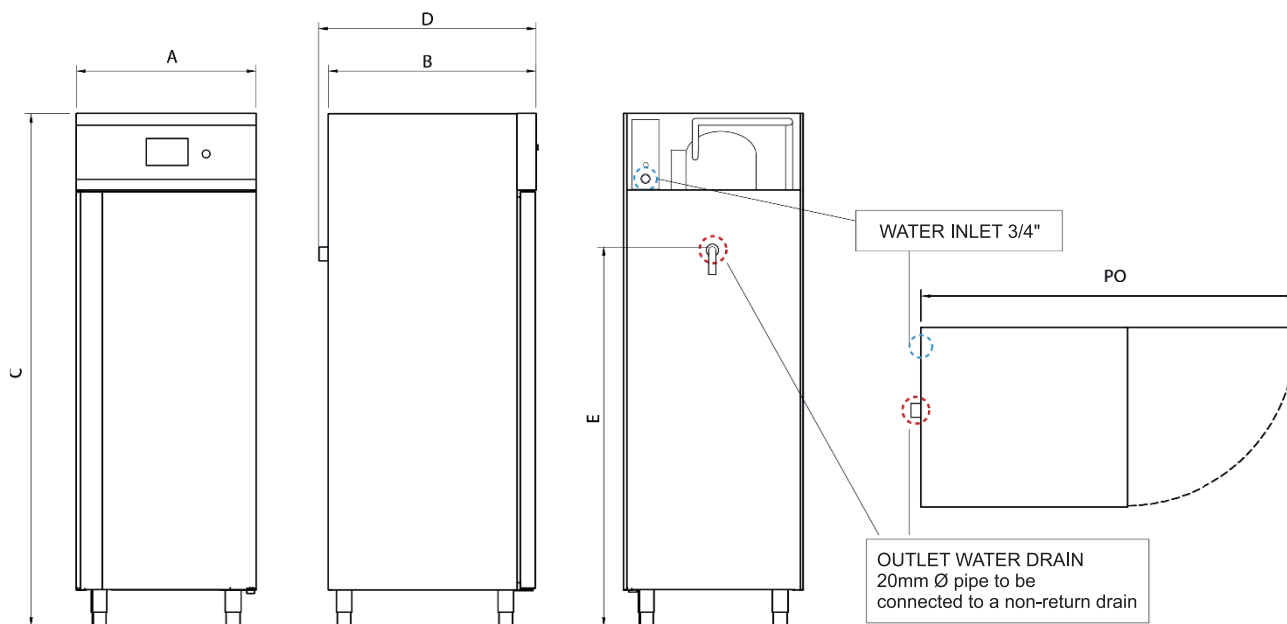
T Climother “AI” 5” display, interactive recipes with up to 20 phases, pre-cooling management. Automatic recalculation of working times.

**NEW**





**TECHNICAL DATA T- CLIMOTHER "AI" 64 - 68**



DATI TECNICI/ TECHNICAL FEATURES		T-CLIMOTHER 64 "AI"		T-CLIMOTHER 68 "AI"	
Capacità teglie - tray capacity			20	20	40
Dimensione teglie - tray size	cm		60x40	60x80	60x40
A = LARGHEZZA - WIDTH	mm		790	790	
B = PROFONDITA' - DEPTH	mm		743	1043	
C = ALTEZZA TOTALE - TOTAL HEIGHT	mm		2050	2050	
D = PROFONDITA' TOTALE - TOTAL DEPTH	mm		753	1050	
E = ALTEZZA DA TERRA ALLO SCARICO - WATER DRAIN HEIGHT			1500	1500	
PO = PORTA APERTA - OPEN DOOR	mm		1480	1780	
Passo/ 10 teglie - pitch/10 trays	mm		96		
Passo/ 15 teglie - pitch/ 15 trays	mm		72		
Passo/20 teglie - pitch/ 20 trays	mm		48		
Peso armadio - cabinet weight	Kg		181/196	191/206	
Potenza elettrica allacciamento - rating power	kW		1.3	1.8	
Potenza frigorifera - refrigeration power	W		650	1050	
Max massa prodotto - Max product mass	Kg		30	60	
Range di temperatura - temperature range	°C		-10/+40		
Range di umidità - Humidity range	Kg/m3		55% - 95%		
Alimentazione elettrica - Power supply	V		230 V 1PH+N+GR 50 HZ		
Fluido Refrigerante - Type of Cooling Gas			R 290		

\*The maximum weight refers exclusively to processed or semi-finished products in the baking sector.

Optimal operation is guaranteed with individual masses not exceeding 8 kg.

\*\*To ensure correct operation over time it is always mandatory to install a softening filter upstream of the steam generator's water load (for example code AF000047451)

**Installation and use advice:**

- position the wardrobe in environments with temperatures not exceeding 42 degrees
- always pre-cool the chamber before inserting zero humidity products

**Instructions what to do if:**

- if the cabinet is not damp, check that the water connection is present and that the tap is open
- if the cabinet does not produce heat, check the FU5 fuse located inside the panel or the resistor, if it is blown, call the assistance service
- if the cabinet is difficult to ascend when cold, check the condenser of the refrigeration system and, if necessary, clean it with compressed air  
if the cabinet is not cold, check fuse FU3. If it is OK, call the assistance service