



TS CLIMOTHER®“AI”



INDUSTRY 4.0



Controlled fermentation and leavening tray cabinet

Compact single-chamber proofer used for the controlled leavening of all bakery products. Robust, easy to maintain and at an affordable cost.

“AI” Features

Common features:

internal finish in AISI 304 Scotch Brite steel

External finish in RAL 7016 grey-coated zinc sheet metal

blind door with the following characteristics:

grip aluminum handle, PVC door compartment edging profile, chrome hinges

Active steamer (allows humidification even when cold)

7” touch panel

Intuitive interface

Principle of operation

There are 2 possibilities to start a fermentation cycle using the “AI” touch control panel, manual or programmed mode.

Fermentation can thus be broken down into 4 or more phases in the cell: pre-cooling, blocking, fermentation and rest.

Pre-cooling allows you to cool the cabinet case (down to -10°C) before introducing the dough to detect fresh dough or for gradual and gentle defrosting.

During the block, the pieces of dough will then be stored in a cupboard (between +2 and +5°C) to block their growth

TS CLIMOTHER in the “AI” version independently manages the increase in temperature and humidity based on the information previously entered by the user.

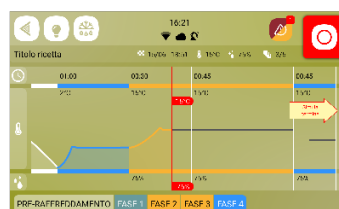
To avoid excessive fermentation, the rest phase is also available.

After a defined period following the end of the fermentation cycle, the cell drops in temperature to keep the production cold.

The “AI” interface automatically recalculates the fermentation duration based on needs.

TS CLIMOTHER “AI”

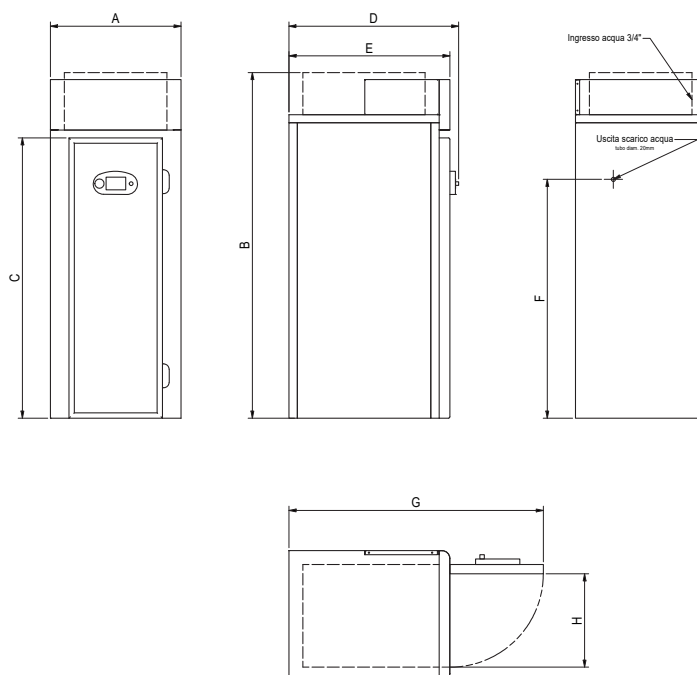
Steamer	▪
Control	
“AI”	▪
Hygrometric probe	
Electronic	▪
Finishing of panels and doors	
Stainless steel interior - PET RAL 7016 exterior	▪
Stainless steel inside-out	□ €
refrigerated unit	
Tropicalized	▪
Tropicalized at a distance	□ €
Silenced	□ €
Silenced at a distance	□ €
Coolant fluid	
R452 A	▪
Supply voltage	
230V/MONO+T/50 Hz	▪
▪ Standard □ Optional □ € at a cost	



detail “AI” screen



Caratteristiche tecniche



DATI TECNICI/ TECHNICAL FEATURES	TS-CLIMOTHER 68 "AI"	
Capacità teglie - tray capacity	cm	24 (Passo 70)
Dimensioni teglie	cm	60x80
A = LARGHEZZA - WIDTH	mm	930
B = ALTEZZA TOTALE - TOTAL HEIGHT	mm	2460
C = ALTEZZA PORTA - DOOR HEIGHT	mm	1820
D = PROFONDITA' TOTALE - TOTAL DEPTH	mm	1180
E = PROFONDITA' ARMADIO - CABINET DEPTH	mm	1070
F = ALTEZZA DA TERRA ALLO SCARICO - WATER FRAIN HEIGHT	mm	1700
G = PROFONDITA' PORTA APERTA - OPEN DOOR DEPTH	mm	1920
H = ACCESSO ARMADIO - CABINET ENTRANCE	mm	610
Passo teglie - tray pitch	cm	3.5
Peso armadio - cabinet weight	Kg	220
Potenza elettrica allacciamento - rating power	KW	1.8
Potenza frigorifera - refrigeration power	W	1300
Range di temperatura - temperature range	°C	-10/+40
Range di umidità - Humidity range	kg/m ³	55/95%
Max massa prodotto - Max product mass	Kg	80
Alimentazione elettrica - Power supply	V	230V 1PH+N+GR+50HZ
Fluido Refrigerante - Type of Cooling Gas		R 452 A

*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)

Also available in digital panel version EVCO

- 2.8" display
- 6 touch keys
- Up to 6 recipes with maximum 8 phases
- Connectable to the Esmach cloud with the specific kit

