



FRIGOVENT

WARM CABINET

Technical sheet

FERM 10



Classification:

The appliance for making the pastry rise (fermentation) for professional usage.

Security:

Constructed in accordance with EEC Directive 89/336.

It has a safety thermostat.

Characteristics of construction and installation:

- Fermentation chamber is completely made of stainless steel, it has a humidifier and it operates at the temperature of 30°C to 120°C
- It has adjustable legs
- It has guidelines for grids in order to make the placement easier
- Each side is thermally insulated
- It has the electrical cable that is resistant to high temperature up to 90°C
- It has the command panel easy to use that consists of two knobs (the upper one for temperature regulation and the lower one for humidifier).

Working mode:

- when the appliance is on, the temperature can be adjusted by turning the upper knob which is thermostat at the maximum temperature of 120°C.

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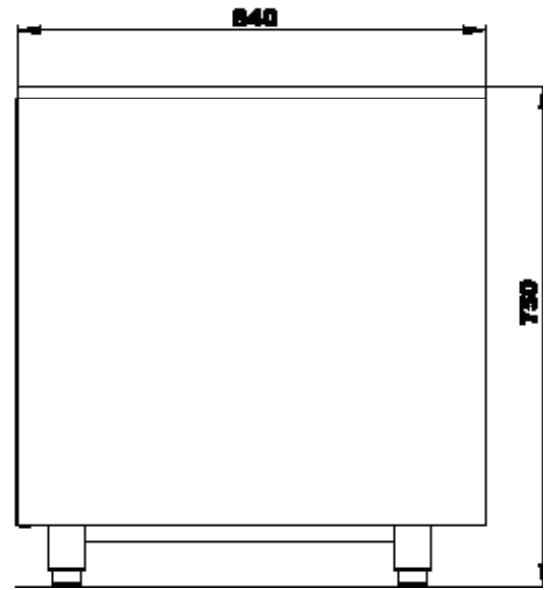
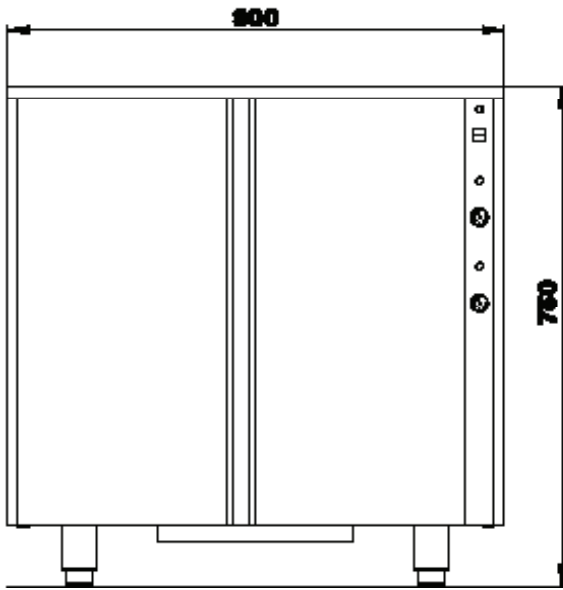


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Warranty	18 meseci
Baking tray capacity	10 (GN1/1 - 600x400)
Distance between trays	GN 85 mm
External dimensions	L900 x P840 x H750 mm
Package dimensions	L1010 x P930 x H960 mm
Chamber size	L620 x P800 x H510 mm
Net weight	50 Kg
Gross weight	68 Kg
Power	3800 W
Voltage	AC 230V - 50Hz
Operating temperature	30°C - 120°

Positioning:

- the appliance has to be installed in well ventilated premises. It can be placed next to the walls, but only if the walls have good heat resistance; otherwise it is necessary to place insulating material or to put the fermentation chamber next to the walls but at a distance of minimum 3 cm.

Humidifier:

- in order to avoid drying of products during the fermentation, fill with water suitable container that is placed at the bottom of the appliance and adjust the temperature by turning the knob of the lower thermostat.

Indication lights:

- they show whether the fermentation chamber operates and periodically they turn on and off the appliance does not require special maintenance besides checking the status of components.

Preservation and storage:

- in case of storage of the appliance before use and for a longer period it has to be stored in dry premises at the temperatures between -5°C and + 40°C.

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