



Premium retarder proving chambers and tunnels
for trolleys with grids or baking trays

Premium chambers and tunnels

Customized equipment

To meet the requirements of the industrial bakery and supermarkets, a range of reinforced retarder proving tunnels is available to meet industrial constraints and intensive use. Additional protections, special hinges, strengthened cold feature, etc., everything is provided for the tunnels to stand the test of time.

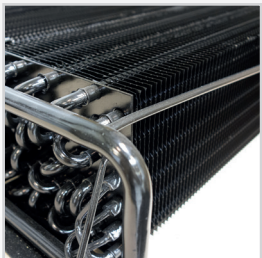
ROBUSTNESS, LONGEVITY AND FLEXIBILITY OF USE...



Temperature display on the exit side of the trolleys



Technical service duct fitted vertically for easy maintenance and cleaning



Evaporator with anti-corrosion treatment (cataphoresis)



Automatic closing door with hydraulic actuator placed outside to avoid any risk of corrosion

- **Interior and exterior in food-grade stainless steel**, high density foam insulation 43 kg / m³, thickness 6 cm
- Reinforced facades to ensure the stability of the whole
- **Many protections against shocks**: external and internal stainless steel protection on the doors, door stop bumpers, stainless steel interior protection bars, control interface protected by a thick stainless steel profile...
- Automatic door closing system with a stop at 115 ° for safely handling trolleys
- Special hinges for heavy loads and completely closed for better hygiene. They are adjustable on 3 axes to allow opening and closing without friction even on irregular floors
- **Electronic hygrometry** adjustable from 45 to 90 %. Reinforced new generation sub-boiling system (evaporation of water without reaching the boiling point)
- Ergonomic control interface **Bi-tronic Control 2** placed on the panel side to the door with indicator to identify the compartment
- Air mixing cycle during the blocking phase to avoid temperature variations over the height of the trolleys
- Reduced ventilation during the proving phase with the possibility of adjustment to improve the proving result
- **Interior lighting** thanks to a LED ceiling light
- Gasket door easily removable and cleanable

OPTIONS

- Larger door
- Double door instead of single door
- Additional door
- Additional double door
- Glass window on door
- PE-stainless steel composite floor, thickness 9 mm, and access ramp
- Tropicalised and silent refrigeration unit
- Interior light on the exit side of the trolleys
- Evaporator for glycol water R134A, R404A, R452A and CO₂
- Double exterior lateral protection in aluminium
- Prover with recycled warm water heating
- Connection to a refrigeration pack system unit

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Hengel was able to understand us and responded to our needs by offering a range dedicated to intensive production and use. The tunnels are well designed and resist the launch and attack on trolleys and time! Whether slow proving, direct or retarder proving tunnels always ensure 7 days / day.

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A MULTITUDE OF STANDARD OR CUSTOMIZED REFERENCES TO MEET THE NEEDS OF EACH PROFESSIONAL



Trolleys sizes available as standard

FOR TROLLEYS WITH GRIDS:

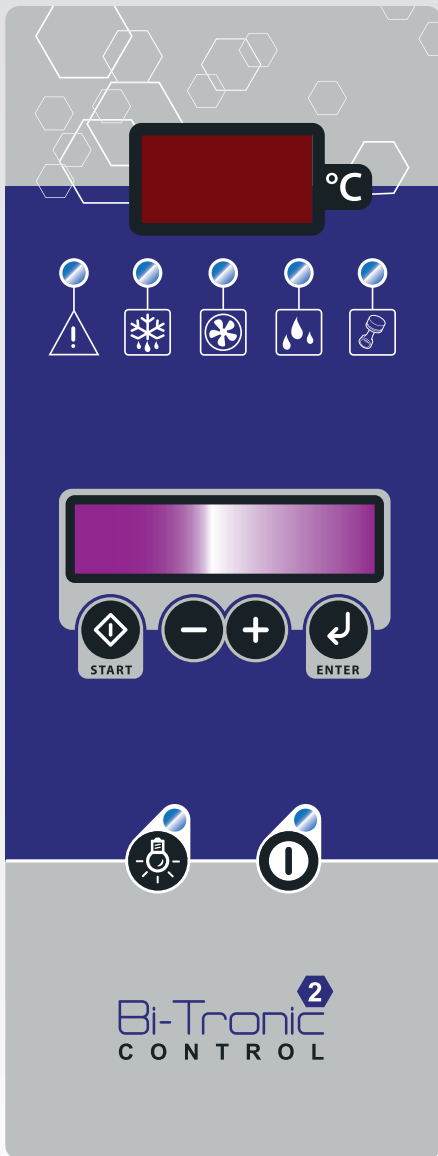
Size 68	600x800 mm
Size 98	900x800 mm
Size 108	1000x800 mm
Size 128	1200x800 mm

FOR TROLLEYS WITH BAKING TRAYS:

Size 48	400x800 mm
Size 68	600x800 mm
Size 759	750x900 mm

For any other size of trolleys, do not hesitate to contact us.

BI-TRONIC CONTROL 2, simple to use and ergonomic control



Designed to meet the requirements of bakers, the Bi-Tronic control 2 facilitates the daily work thanks to:

- An easy and intuitive use
- The display of current cycle, set-point in progress and internal temperature
- 4 different programs
- Clear messages
- Easy cleaning
- Ergonomic design
- Eye level control keyboard

The control system offers 3 possibilities of temperature rise :

- **Direct proving cycle**

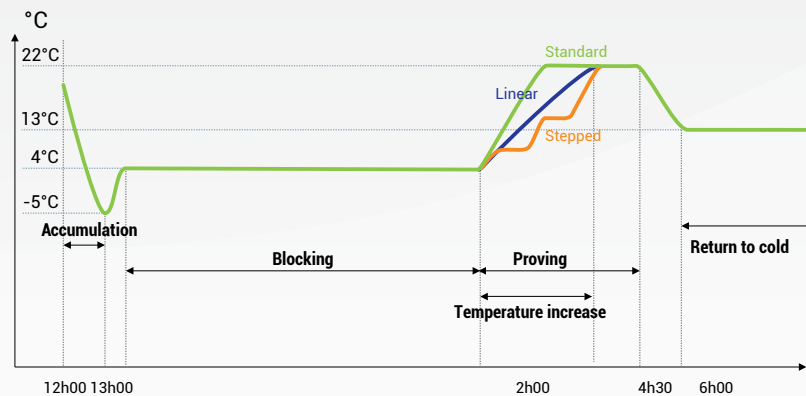
- **Standard proving cycle**

- **Linear proving cycle**

It reduces the cooling time and operating time in hot and cold phase. It enables energy savings, improves the quality of bread and let obtain a uniform temperature inside the bread dough.

- **Stepped proving cycle**

Up to five successive levels of temperature allowing a better aroma taste and consistency of dough.



The return in cold is performed automatically after proving cycle. The cycle automatically resume in the event of power failure while displaying a warning message.

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