

Proofing F-Series F100 Best





Good air circulation in the room for optimal and uniform proofing

SALES • SER The warm and humid air is blown out through the bottom part of the duct and sent out into the proofing room via a guide plate.

2. Optimized, high-quality humidity- and temperature sensor

Ensures optimal proofing and long, reliable operation.

3. Optimal control of humidity and temperatureTemperature and humidity are set seperately and can be turned on and off as required.

4. Electronic steam system

Modern and electronic steam system that ensures a long and reliable operation.

5. High Capacity with modular design

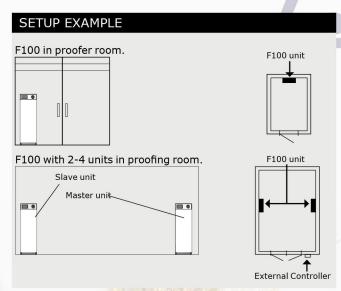
Two or more F100 units can be connected in parallel with a common control (master-slave). Gives a capacity with 10m3 per unit, maximum 4 units = 40m3.

6. Control Panel

Internal, user-friendly control panel with touch function and easy to clean glass screen. Available with external control panel (option) which can be placed outside of the proofer room.

7. Stainless steel execution

Easy to clean, made in stainless steel as standard.



TECHNICAL SPECIFICATION

Number of F100 Units	1 Unit	2 Units	3 Units	4 Units
Steam capacity for rooms up to	10m³	20m³	30m ³	40m³
Steam capacity m ² **	4 m²	8 m²	12 m²	16 m²
Fermentation dough mass capacity	150 kg	300 kg	450 kg	600 kg
Fuse (amp)*	20 A	20 A	20 A	20 A
Power supply (kW)*	6 kW	12 kW	18 kW	24 kW
Water connection	1/2"	1/2"	1/2"	1/2"
Water supply	G 3/8	G 3/8	G 3/8	G 3/8
Drainage outlet	Ø 2"	Ø 2"	Ø 2″	Ø 2″

^{*}Voltage: 3x400V+N.

Temperature range: From ambient temperature to 50°C.

F100 with 2 to 4 units, consist of one master unit with control panel and 1-3 slave units. Individual power connection = 6 kW for each unit, up to a total of 4 power connection cables, $6 \text{ kW} \times 4$ units = 24 kW.

^{**}Steam capacity m² example is calculated with a ceiling height of 2.5 m. Humidity range: From ambient humidity to 95%.