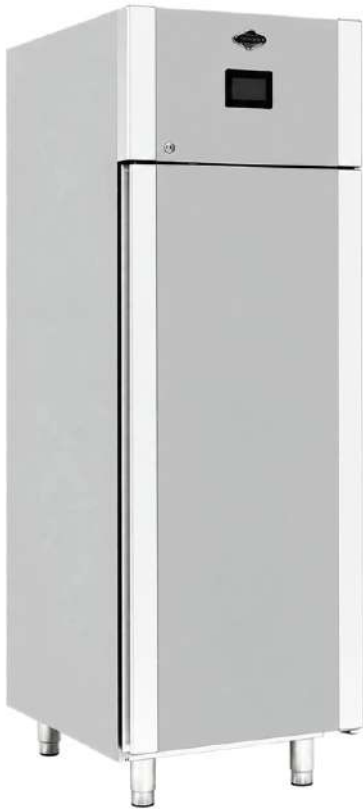


Automatic Programmed Retarder Proofer

20 trays (400 x 600 mm) | Refrigeration and fermentation control

EMP.70.95.01-FR | -18 to +80 C | 0.69 kW



KEY SPECIFICATIONS	
Model	EMP.70.95.01-FR
Capacity	20 trays
Tray size	400 x 600 mm
Operating range	-18 to +80 C
Power	0.69 kW
Voltage	220-230 V
Frequency	50-60 Hz
Refrigerant	R290
Weight	163 kg
Net volume	1.2 m3
Dimensions	700 x 800 x 2050 mm
VERSATILE OPERATION	
Cooling, fermentation, and programmed retarding/proofing.	

EMP.70.95.01-FR Retarder Proofer

Empero - Capinox | Programmable 5-phase fermentation system

EMP.70.95.01-FR Technical Specifications

Automatic programmed retarder proofer | Empero - Capinox

FEATURES

- 20-tray capacity for 400 x 600 mm trays.
- Operating range: -18 to +80 C.
- Selectable cooler-only or fermentation-cabinet operation.
- Cold storage can automatically transition into fermentation.
- Electronic temperature and defrost control indicator.
- Automatic water evaporation during defrosting.
- Detachable ventilated compressor and fan cooling.
- R290 refrigerant; specified density: 40 kg/m3.

AUTOMATIC FERMENTATION CONTROL

Phase 1	Fermentation stop: maximum 7 days.
Phase 2	Storage: up to 72 hours.
Phase 3	Restarting the fermentation process.
Phase 4	Temperature-controlled fermentation and humidification.
Phase 5	Product storage after moistening: 5-10 hours (product-dependent).

TECHNICAL DATA

Product type	Automatic programmed retarder proofer
Model	EMP.70.95.01-FR
Brand	Empero - Capinox
Electrical supply	220-230 V 1+N 50-60 Hz
Power / refrigerant	0.69 kW / R290
Net weight / volume	163 kg / 1.2 m3
Dimensions (W x D x H)	700 x 800 x 2050 mm

PRODUCT OVERVIEW

20-tray programmed retarder proofer with cooler and fermentation modes.