



Dolcé Range
Retarder - prover cabinets

Plus of the range:

- * **Quality performances**
- * **Ergonomy and design**
- * **Maximum reliability and energy saving**



Model reference	KAF1B
Temperature range	-18/+30° C
Technical Features	One-piece structure in AISI 304 stainless steel, CFC-free expanded polyurethane injection, isolation thickness 75 mm , density 40 kg/m ³ . Cooling unit at evaporation temperature -10 °C and condensation temperature 53,5°C rated at 368 with hermetic compressors. Heat phase power 1600 W. Water consumption: 10 lt/24h. Tropicalization class +43°C (T) . Refrigeration Stage: fan-assisted system with finned evaporator; automatic defrosting and evaporation of condense drain; Proving Stage: fan-assisted heating system with electrical heating elements and precision control of relative humidity with humidistat. AISI 304 duct panel; it provides air circulation not directed straight at the food, ensuring its surface is kept fresh.
Functional Features	External/internal structure in AISI 304 st/steel. Compartment suitable for nr 20 containers 60x40 cm . Satin-finished door, sides and control-board. Scotchbrite finishing, bright inner finishing. Printed inner bottom with rounded corners and drain hole to ease cleaning operations. AISI 304 st/steel hinged door, easily reversible on site and endowed with self-closing device. Standard door lock with key and lighting. Easily removable magnetic gasket. Door integrated full-height AISI 304 st/steel handle. Stainless steel AISI 304 150 mm h feet, adjustable in height from 115 to 165 mm. Control panel: it performs operations in automatic and in manual mode. The automatic procedures are: 1) Controlled proving: the refrigeration, proving and conditioning stages take place in automatic succession; 2) Programming and control of operation throughout the week; 3) Program selection and customisation, with regulation of duration and chamber temperature and relative humidity. In manual mode , the following stages can be performed individually. Easily removable AISI 304 st/steel 72 positions rack, in 15 mm vertical spacing intervals. Standard supplied: nr. 20 pair of runners in AISI 304 stainless steel CE Mark .
External Dimensions	Length 62 x Depth 81,5 x Height 204 cm
Internal Dimensions	Inner dimensions: 470 (l)x 670 (d)x 1440 (h) mm. Gross inner volume: 550 lt (DIN 8952 Regulation)
Power Draw	kW 1,6 - Standard voltage: V-Hz 230V 1N-/50Hz
Net volume	M ³ : 1,03 / Kg 145