

F

SERIES



F200D

SVEBA DAHLEN



Ideal for proofing in confined spaces

The F200D is designed for retarding and proofing products on trays. High capacity while taking up minimal space thanks to its compact design. Made of stainless steel, making it easy to clean. No drainage is needed due to a smart system with a collection tray for defrost and condensation water underneath the unit with automatic evaporation. The user-friendly and programmable panel, ergonomically placed, makes it easy to prepare your baked goods one or more days in advance!



Temperature and humidity

Temperature and humidity are set separately. Ensures optimal control for proofing.



Lighting

Strong, energy-efficient light fittings with daylight effect.



Control panel

A user-friendly, smart control panel that gives users complete control of the entire proofing process.



Easy cleaning

Simple design with large surfaces and rounded corners makes cleaning easier.



Control panel

The cabinet is equipped with a large user-friendly control panel that makes it easy to set up the proofing/cooling process.

- Manual or automatic program.
- Manual mode – adjust various parameters to customize as needed.
- Alarm – sounds when a program is finished.
- Schedule – set when the current operation should end (date and time).
- Save up to four automatic proofing programs.
- Lighting with on/off button.
- Humidity control function on/off.
- Language settings for Swedish, English and Italian.
- Easily accessible control panel manual via QR code.



Easy cleaning and handling

The cabinet has a hygienic design and it is easy to clean the inside as it is made of stainless steel with rounded corners.

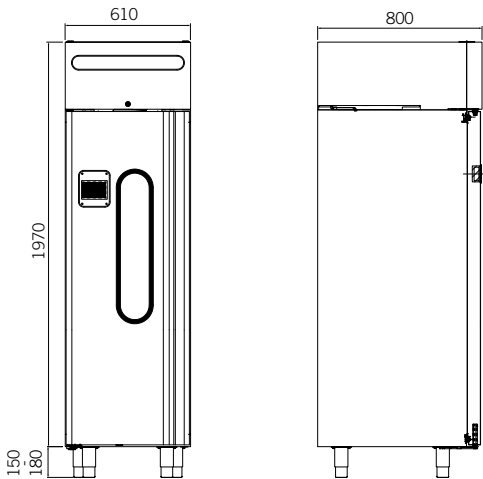
Tray racks and girders that can be easily mounted and dismantled without tools along the sides of the cabinet interior. The tray rack or entire girder ladder can be easily detached by pulling it up and to the side. The girders are dishwasher safe.

The door stays open in the 90-degree position, making it easy to fill the cabinet with up to 14 trays. The proofing process is monitored through the large, double-glazed window. The vertical LED strip with bright, clear light on the inside of the door provides a good view of proofing on all trays.

TECHNICAL SPECIFICATIONS

 HIK	= Refrigerator and proofer for cooling and proofing.
Cooling temperature range	-9 °C to +40 °C
Proofing temperature range	Room temperature to +40 °C
Cooling refrigerant	R290
Tray size [mm]	400 x 600, 450 x 600, 460 x 610
Distance between girders [mm]	82
Total trays	14
Recommended fuse (amps)	10 A
Power	1.5 kW
Voltage	230 V
Water supply	G3/4
Weight	110 kg

DRAWINGS AND DIMENSIONS







PROPERTIES AND FUNCTIONALITY

1. Outstanding proofing

Fan system and pressure side designed to provide optimal airflow.

2. Long, reliable operation

Compact design with heavy-duty insulation and stainless steel construction. High-quality materials keep the hot air out and the cold air in when cooling. Heat is retained during proofing.

3. Maintenance-free and easy to clean

Automatic defrosting. Clean design with rounded corners. No unnecessary frames or joints.

4. Automatic or manual proofing program

Automatic or manual program adjustment for the cooling and proofing process.

5. Control panel

User-friendly control panel with touch screen and clear user interface that is easy to learn. Pre-programmed or manual control of cooling and proofing.

6. Ergonomic design

Ergonomically placed control panel. Door with a sturdy, integrated handle and magnetic sealing strip, making it easy to open and close.

7. Clear overview

Door with large double glazing and vertical LED lights inside. Provides a clear overview of the proofing process on the trays.

8. Less waste water

A high-quality steam generator reduces the amount of waste water during the proofing process and makes the product more environmentally friendly.

9. No drain pipe required

Collection tray under the cabinet with automatic evaporation.

10. Acoustic signal

An acoustic signal sounds an alarm if a fault occurs and when the proofing program is complete.

11. Refrigeration compressor

High quality refrigeration compressor. Refrigerant R290.

12. Adjustable legs

Stainless steel legs, adjustable 150–180 mm.

OPTIONS

Right-hinged door.

We believe in high performing, energy efficient and user-friendly equipment.

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

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