

Climator Unit



The unit has to maintain pre-set humidity and temperature level inside dough growth chamber.

MAIN FEATURES:

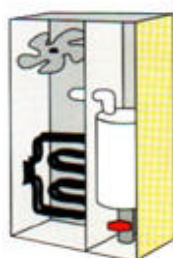
the unit is fitted with electrode-type steam generator and air heaters its housing is made of stainless steel the unit is designed so as to allow direct access to drain valve operating and parameter settings carried out via control panel if necessary, the unit works in automatic cycle, maintaining humidity and temperature set points with high accuracy electrode cleaning and scale removal is to be performed once every 3-6 months.

OPERATION

1. Switch on power and set appropriate values of humidity and temperature.
2. The unit draws water automatically and switches on heaters in order to maintain set points.
3. At the end of working cycle switch of the unit. Open drain valve using hand-wheel and drain condensate and sediments.

Technical data:

Max. steam-generator power	4500 W
Heater power:	2700 W
Power supply:	400/230 V (50 Hz)



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