

IVERPAN

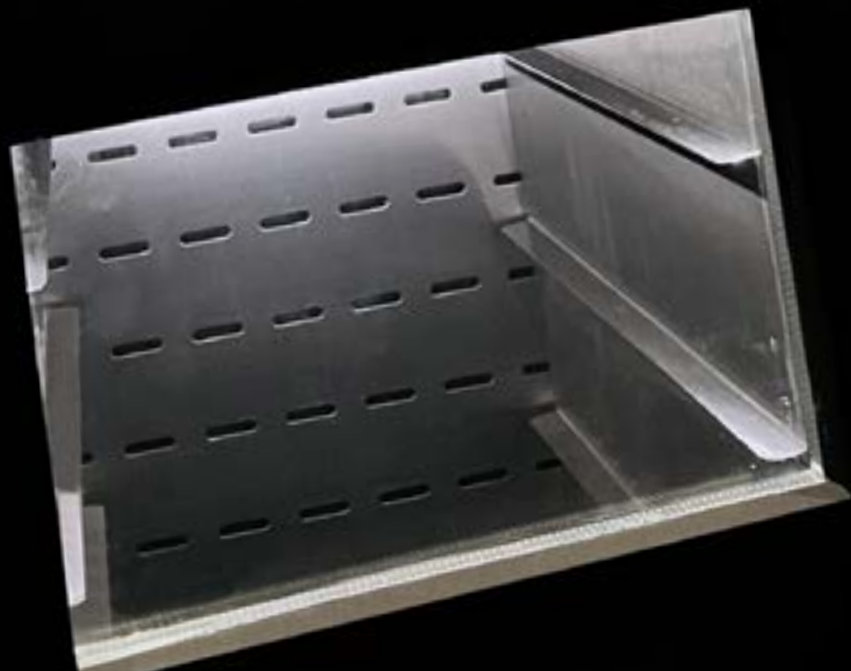
STC LUXE

salva

iverpan



Technologically advanced proofer that offers better control and quality of the dough proofing process.



1.



Gentle evaporator with dough.

Oversized evaporator with striated tube to prevent external drying of the mass.



2.



Highest efficiency.

Electronic fans with low EC consumption and microchannel technology.



3.



Automatic defrosting.

Keeps the evaporator in optimum condition even during long cooling processes.



4.



Touch panel COLD STC.

- _ Design your own fermentation process per product.
- _ Configurable fermentation ramp.
- Import and export of data.
- _ Connectivity.



5.



Eco-friendly, safe and non-toxic.

Refrigerant R1234yf
*(60Hz model with R134)



6.



User-friendliness.

- _ Automatic opening with the possibility of locking during programme execution.
- _ Illuminated product display window.



7.



COOLMIST system.

Ultrasonic humidifier that generates cold steam. Recommended for low temperature fermentation (OPTIONAL).



Available for trolleys and trays.

- _ 60X40
- _ 66x46
- _ 80x40
- _ 80x46
- _ 80x60
- _ Buckets.

Speak with us:

