

## Hammonia Climator Unit



Hammonia Climator Unit is a heat- and humidity generator, which is used on final proofing cabinets. It is equipped with a manual thermostat and hygrostat for automatic control of heat and humidity in the fermentation cabinet. The baker may prioritize heat and humidity by operation step 1 or step 2.

Temperature range	Humidity	Height (mm)	Depth (mm)	Width (mm)	Weight (kg)	Voltage (V)
+20°- +45° C	60% / 95% rH	1725	230	430	30	as required

The Climator Unit is equipped with our well proven steam system which works without heating elements. This guarantees durability and a hitherto unseen reliability of operation, as the water quality (lime content and degree of hardness etc.) does not affect the function and life of the Hammonia Climator Unit.



Joanna Levin Hamburg -  
bakery machinery

## Hammonia Climator Unit

The Hammonia Climator Unit is characterized by following features:

- Comes as a plug-in unit
- Can be built into any existing proofing chamber
- Ensures the correct climate and the correct air circulation with an automatic supply of steam and heat
- May be coupled with more units

Equipment	Standard	Extra
Thermostat	x	
Hygostat	x	
Adjustable steam capacity	x	
Electronic steam generator	x	
Insulated steam injector	x	
Plug-in unit / tested at factory w. default settings	x	
Automatic drainage		x
Bumper Rails		x
Electronic hygostat / thermostat		x

Connection with common control	Capacity	KW
PG-100 (1 Steam unit)	10m <sup>3</sup>	6,5
PG-101 (2 Steam units)	20m <sup>3</sup>	13,5
PG-102 (3 Steam units)	30m <sup>3</sup>	19,5
PG-103 (4 Steam units)	40m <sup>3</sup>	26

For further information please contact us.