

F

SERIES



F100 Climator Unit

SVEBA  DAHLEN



F100 - Reliable proofing results every time!

F100 provides optimal control of humidity and temperature in both existing proofing rooms and spaces being converted into proofing rooms. Made of stainless steel and equipped with a modern, high-quality electronic steam system for durable and reliable operation. Smart and effective proofing to a low cost.



Temperature and humidity

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



Modular design

Expandable depending on proofing needs, connect up to four F100-units for maximum capacity.

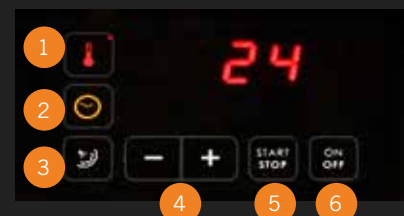


Control panel

A user-friendly control panel which gives the user full control of the proofing process.

PANEL FUNCTIONALITY

- 1 Temperature settings.
- 2 Timer settings.
- 3 Humidity settings.
- 4 Control for + / -.
- 5 Start / Stop for timer.
- 6 On / Off.



PROPERTIES AND FUNCTIONALITY

1. Good air circulation in the room for optimal and uniform proofing

The warm and humid air is blown out through the bottom part of the duct and sent out into the proofing room via a guide plate.

2. Optimized, high-quality humidity- and temperature sensor

Ensures optimal proofing and long, reliable operation.

3. Optimal control of humidity and temperature

Temperature and humidity are set separately and can be turned on and off as required.

4. Electronic steam system

Modern and electronic steam system that ensures a long and reliable operation.

5. High Capacity with modular design

Two or more F100 units can be connected in parallel with a common control (master-slave). Gives a capacity with 10m³ per unit, maximum 4 units = 40m³.

6. Control Panel

Internal, user-friendly control panel with touch function and easy to clean glass screen. Available with external control panel (option) which can be placed outside of the proofer room.

7. Stainless steel execution

Easy to clean, made in stainless steel as standard. Also available with black design (option).

OPTIONS

External control panel.

With 10 meter long cable, can be placed outside the proofer room.

Alarm.

Sound signal alarms when a program is finished.

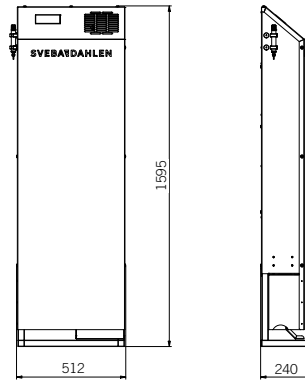
Black Design.

Black stainless steel plates.

Water Filter.

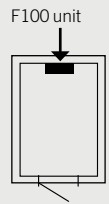
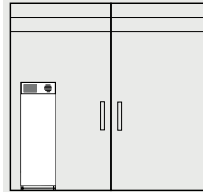
Water Filter refill.

DRAWINGS & DIMENSIONS

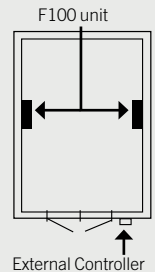
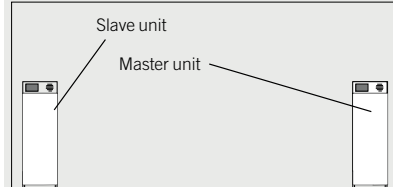


SETUP EXAMPLE

F100 in proofer room.



F100 with 2-4 units in proofing room.



TECHNICAL SPECIFICATION

Number of F100 Units	1 Unit	2 Units	3 Units	4 Units
Steam capacity for rooms up to	10m ³	20m ³	30m ³	40m ³
Fermentation dough mass capacity	150 kg	300 kg	450 kg	600 kg
Power supply	6 kW	12 kW	18 kW	24 kW
Water connection	1/2"	1/2"	1/2"	1/2"
Water supply	G 3/8	G 3/8	G 3/8	G 3/8
Drainage outlet	Ø 2"	Ø 2"	Ø 2"	Ø 2"

Voltage: 3x400V+N.

Humidity range: From ambient humidity to 95%.

Temperature range: From ambient temperature to 50°C.

F100 with 2 to 4 units, consist of one master unit with control panel and 1-3 slave units.

We are working on certifying our products.

Contact your dealer for the latest certification information.

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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