Product Presentation

Prover/Retarder/Freezer

SVEBA DAHLEN

The baker's best friend

Market Leading Retarder-provers, freezer-provers from Sveba-Dahlen

In Sveba-Dahlen's wide product range, you find fermentation equipment for all needs. Our reliable and user-friendly products give you what you need for first-class dough handling and pre-baking.

Top-of-the-line is the Fermatic Q4, a completely new generation of retarder-prover, freezer-prover with a new self-instructing touch panel. A complete range, developed, designed and produced by Sveba-Dahlen. Built for low energy consumption and unique power saving features. Built to work while the baker is at home sleeping. Built to be the bakers best friend.
Find out more on our website **www.sveba-dahlen.com**

Prover/Retarder/Freezer Range

Smartbox Retarder – Prover / Prover

Smartbox
Retarder –
Prover / Prover

Fermatic Q4 – Freezer/Retarder Prover

Fermatic Q4
HIJ, HIK
and **HIF**

FCC Climator Unit

FCC
Climator Unit

Smartbox
Retarder–Prover / Prover

The Smartbox is designed to handle trays.
The cabinet takes up a small foot print due to its compact design. The Smartbox is well insulated and has an easy to open door with a magnetic seal and a programmable control panel.

Features and benefits

Compact design. *Takes up a small foot print.*

Front, gables and interior in stainless steel, 55 mm insulation.
Easy to keep clean, keeps the heat/cold inside the unit.

Control panel for manual or pre-programmed cooling/proving control.
Easy to understand and use.

The door is equipped with a robust handle and magnetic seal.
Easy to open and close.

Temperature range: +2° to +50° (Retarder). Room temp. to +50° (Prover).
Covers most types of products

Cooling agent R134a. *Environmental friendly.*

The Smartbox has automatic defrosting

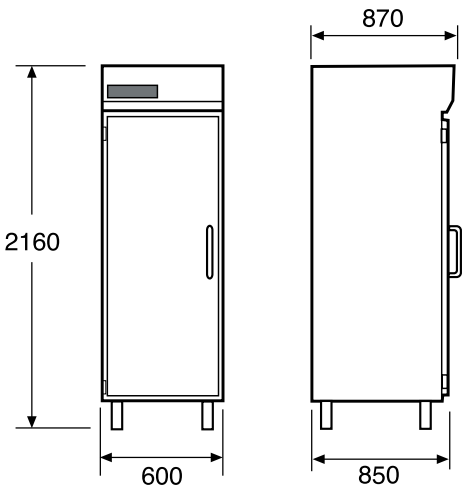
Attachable tray slides – 26 pairs of attachable and detachable tray slides. For optimal capacity usage.

Attachable tray slides – 26 pairs of attachable and detachable tray slides.

Electronic membrance foil panel – for manual or pre-programmed control of the cooling and proving processes.

Easy to read and use.

Measurements



Technical

	Smartbox 400 SINGLE PHASE	Smartbox 450 SINGLE PHASE
Tray size	400 x 600	450 x 600
Number of trays	26	26
El. load	1.5 kW	1.5 kW

Subjects to changes without notice.

Fermatic Q4
Cooling and proving power complete with Dough on Demand

Fermatic Q4 is a completely new generation of retarder-prover, freezer-prover and prover from Sveba-Dahlen. A prover with low energy consumption and several unique power saving features.

It is fitted with the latest advances in cooling and proving technology where the dough is allowed to mature slowly under carefully controlled climatic conditions. The process gives the finished bread more aroma and a better flavour than dough fermented and baked over a shorter time.

The computer handles the cooling and proving process ensuring the products are fully fermented at exactly the time you have specified. Fermatic Q4 also ensures that the hours you work are more suited to the daily schedules of families and customers.

HIJ = Prover
For resting and proving

HIK = Retarder and prover
For cooling and proving

HIF = Freezer and prover
For freezing and proving

Fermatic with a width of 1,000 mm has one door, while Fermatic widths 1,600, 1,800 and 2,000 mm have two doors.

Dough on Demand

Fermatic Q4 has been designed to deal with the entirely new Dough on Demand process. The process means that Fermatic Q4 fully ferments dough over a long period and at low temperatures, and then cools it down under extremely accurate climatic conditions. The fully fermented dough can then be preserved and gradually baked for up to 6-10 hours.

Dough On Demand allows you to offer fresh bread throughout the day. Dough on Demand makes life easier, more flexible and you get the aroma of freshly baked bread in your shop the whole day.

Three models – 14 sizes

Fermatic Q4 is designed with smooth surfaces. The stainless steel both internally and externally makes Fermatic Q4 durable and operationally reliable. The cabinet is available in three versions; Prover, Retarder/ Prover and Freezer/Prover. Each version comes in 14 sizes.

Fermatic provers are built in a modular system that makes installation quick and easy.
The climate control system has enormous capacity for both moisture and heat and a generous insulation (80 mm) that keeps the heat and cold where it is needed. The doors are self-closing and seal effectively.

User-friendliness

Automation controls all processes in the cabinet. The dough is protected from drying out, and is handled with great care.

Fermatic Q4 gives you the freedom and opportunity to influence the times and settings to completely suit your working day and work rate.

1 Floor

Low run-in ramp and floor makes it easy to roll the racks in and out. Fermatic HF (freezer/prover) is fitted as standard with floor heating (optional for HK Retarder/Prover and HJ Prover).

2 Touch screen

Fermatic Q4 has menus for dough on demand, automatic operation, manual operation, operation in line with pre-set or own recipes.
Key features such as humidity, temperature, cooling and fan speed are controlled according to your preferences and needs.

3 Demand-controlled fans

In order to process the dough as gently as possibly, the fans are speed regulated and demand-controlled. No more air than necessary is circulated.
Functions such as cooling, heating and humidity control the fans in every phase of the program and ensure the right amount of fan speed. Heating and humidity are pulse-controlled to facilitate accurate climate control. This control also ensures energy efficient and quieter cabinets.

4 Doors

The doors are fitted with new, stronger hinges and bigger and better insulated tempered glass. Sensors on the doors stop/start the baking program, activate the light and stop the fans while the doors open. This to protect the dough, reduce energy consumption and ensure the best possible working environment.

5 Specially designed air distribution channel

A newly developed air distribution channel in the rear wall of the cabinet distributes the air extremely effectively. The benefits are a gentler, more even air distribution with both ascending and descending air flows.

Fermatic Q4 – Freezer/Retarder Prover

Features and benefits

Fermatic Q4 has been developed to meet tomorrow's requirements with regard to technology within cooling/freezing/proving and Dough On Demand. *The enzymes has more time to digest more starch into sugar which contributes to more flavor and better coloring.*

Dough On Demand fully ferments the dough over a long period at a low temperature, and then cools and preserves it. *The ready to bake dough can be kept for 6-10 hours. The dough pieces can be picked out and baked at any time.*

The Touch Panel has features like automatic operation, manual operation and operation in line with in-house or predefined recipes. *All the important functions can be controlled to suit individual preferences and needs.*

Sensors activate and pauses programs automatically, turn on the light and stop the fans during the time the doors are opened. *Gentle on the dough, reduces energy consumption and improves the working environment for the baker.*

A newly designed exhaust channel in the rear wall of the cabinet provides both ascending and descending air flows. *Gentle, even and efficient air distribution.*

Variable speed, demand-controlled fans circulate exactly the right amount of air. *Processes the dough as gently as possible and ensures an energy efficient and quiet cabinet.*

The computer controls all processes in the cabinet, ensuring that the dough is protected against drying out and is handled as carefully as possible. *Gives the baker greater freedom and the opportunity to influence times and settings to suit the individual working day and the pace of the work.*

Stable and modular frame. *Compact and stable cabinet design.*

Effective 80 mm polyurethane insulation in closed units. *Keeps the cold/heat in place in the cabinet.*

Well-insulated, bolted floor and strong 3 mm stainless sheet metal. *Very durable and gentle on the floor*

The Freezer-Prover has electrical heating coils in the floor as standard. *Counteracts damage caused by freezing and keeps the floor dry and free of condensation water.*

Options

Tunnel design

Fermatic Q4 can be delivered in a tunnel design that provides efficient handling of multiple racks. The tunnel proving chamber is loaded from one side and unloaded from the other. The modular design makes it easy to adjust the length of the proving chamber in line with customer preferences.

Solid stainless steel doors

Door design replaces the glass in the door.

Other sizes

Other sizes on request.

Without lights

Designed without interior lighting.

Alternative refrigerant

Fermatic Q4 can be supplied with a unit for refrigerant CO2.
(The standard refrigerant is R404A)

Alternative refrigerant

Fermatic Q4 can also be delivered for glycol. A good option for bakeries with in-house central cooling.

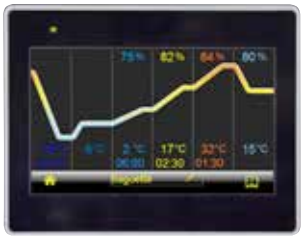
Control Panel

Examples of Touch Screen images:

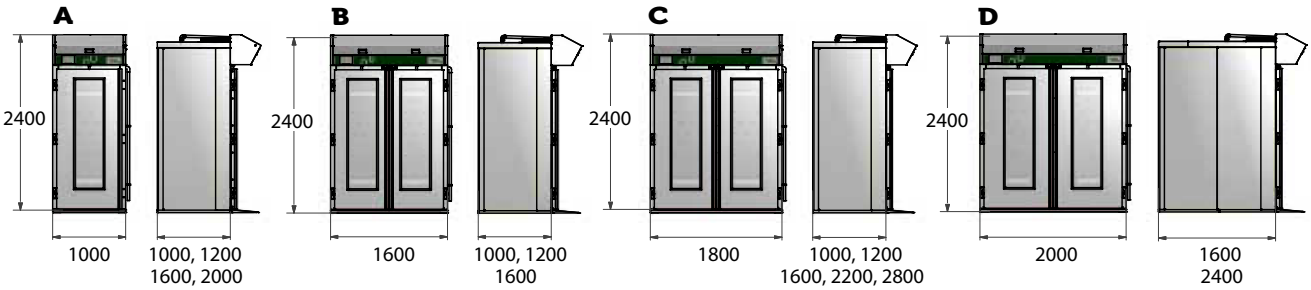
Basic mode

Manual proving

Dough on Demand


Freezer-prover

Measurements



Fermatic Q4 with a width of 1,000 mm has one door. Fermatic Q4 with widths 1,600, 1,800 and 2,000 mm have two doors

Specifications

HIJ = Prover – for proving
HIK = Retarder and prover – for cooling and proving
HIF = Freezer and prover – for freezing and proving

	External size/model width x depth	Internal size/model width x depth	Rec. max dough weight kg	Number of fans	**HIJ** **HIK** **HIF** El. load kW	**HIK** Cooling output Retarder kW	**HIF** Cooling output Freezer kW	Number of racks, max rack size 700 x 550	760 x 535	800 x 660	1040 x 760
A	1000 x 1000	800 x 800	30	1	2	1.0	1.1	1	1	–	–
	1000 x 1200	800 x 1000	30	1	2	1.0	1.1	1	1	1	–
	1000 x 1600	800 x 1400	60	1	4	1.8	1.4	2	2	1	1
	1000 x 2000	800 x 1800	90	1	4	2.0	1.4	3	3	2	1
B	1600 x 1000	1400 x 800	60	2	4	1.8	2.0	2	2	1	1
	1600 x 1200	1400 x 1000	60	2	4	1.8	2.0	2	2	3	1
	1600 x 1600	1400 x 1400	120	2	6	3.1	2.9	4	3	2	1
C	1800 x 1000	1600 x 800	90	2	4	2.5	2.8	2	2	1	1
	1800 x 1200	1600 x 1000	90	2	4	2.5	2.8	2	2	2	1
	1800 x 1600	1600 x 1400	180	2	6	4.3	3.1	4	4	2	2
	1800 x 2200	1600 x 2000	180	3	8	4.4	3.9	6	6	4	3
	1800 x 2800	1600 x 2600	360	3	10	5.5	3.9	8	8	6	4
D	2000 x 1600	1800 x 1400	180	3	8	4.4	4.0	5	5	4	2
	2000 x 2400	1800 x 2200	270	3	10	5.8	4.0	9	8	6	4

Stated dough weight is the amount of dough that the cooling outputs for cooler and freezer are calculated for (30 kg per rack).
Sveba-Dahlen reserves the right to change the dimensions and design.

Subjects to changes without notice.

FCC
Climator Unit

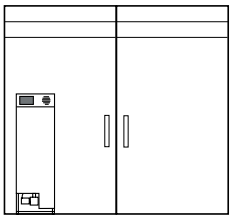
The Sveba-Dahlen Climator unit type FCC gives an optimal control of humidity and temperature in existing rooms. It is made of stainless steel and equipped with a special electronic steam system for durable and reliable operation.

Technical

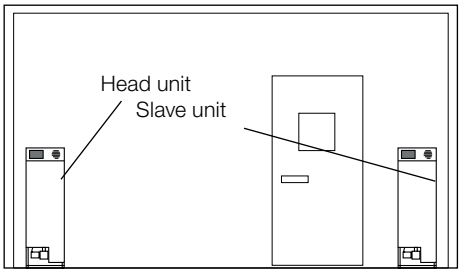
	FCC 1	FCC 2	FCC 3	FCC 4
Steam capacity for rooms up to:	10 m^3	20 m^3	30 m^3	40 m^3
Electric load	6 kW	12 kW	18 kW	24 kW

The models FCC 2-4 consist of one head unit with control panel and 1-3 slave units.

FCC 1 in proving cabinet



FCC 2-4 in proving room



Manual panel for control of temperature and humidity. *Easy to operate.*

Features and benefits

The hot and humid air is blown out through the bottom part of the duct and is lead via a guiding plate into the room.

The design ensures optimum and uniform proving.

Both the temperature and humidity can be switched on and off as required.

Ensures optimum control of the humidity and temperature.

FCC is equipped with a special electronic steam system.

This ensures long and reliable usage.

Two or more FCC's can be connected parallelly by common control (master-slave).

High capacity possibilities.

Measurements

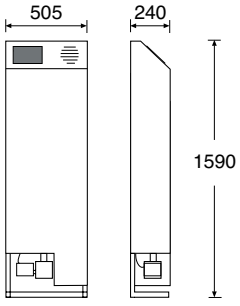


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ILLUSTRATION & INFORMATION, BORÅS

We have the equipment and expertise you need for your bakery

Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!

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