
ALASKA
RETARDER
PROOFERS
INDUSTRY 4.0

Retarder Proofing Pioneers

Since 1960 Alaska has been known as a reference point in refrigeration for the professional bakery and pastry sector. In 1990 Alaska becomes the first company in Italy to build a Retarder Proofer and registers the trademark “FermaLievita”.

Since then, the research and development activities have never stopped, bringing us to continuously improve and refine our Retarder Proofers, which gained a reputation of reliability and longevity on the field.


ALASKA

A complete range

To meet the requirements of every kind of bakery and pastry shop, Alaska developed 2 retarder proofer lines with different set-ups and available optional, to allow every customer to configure the Retarder Proofer that best suits his needs.

FRIGOPAN

AVANTGARDE

ALASKA

Each of the 2 lines has 4 models, each with a wide range of widths and depths available.
For special requirements Alaska also develops tailor-made Retarder Proofers with custom dimensions and characteristics.

ALFA

DELTA

BETA

TAU

Retarder Proofer advantages

By managing temperature and humidity the leavening process can be slowed down, to allow the baker to free himself from the constraint of natural proofing time and regain control of his own time.

No more night-time work

The product can be prepared during the day and put into the Retarder Proofer, to get it the next morning perfectly leavened and ready for baking at the desired time.

Higher and constant product quality

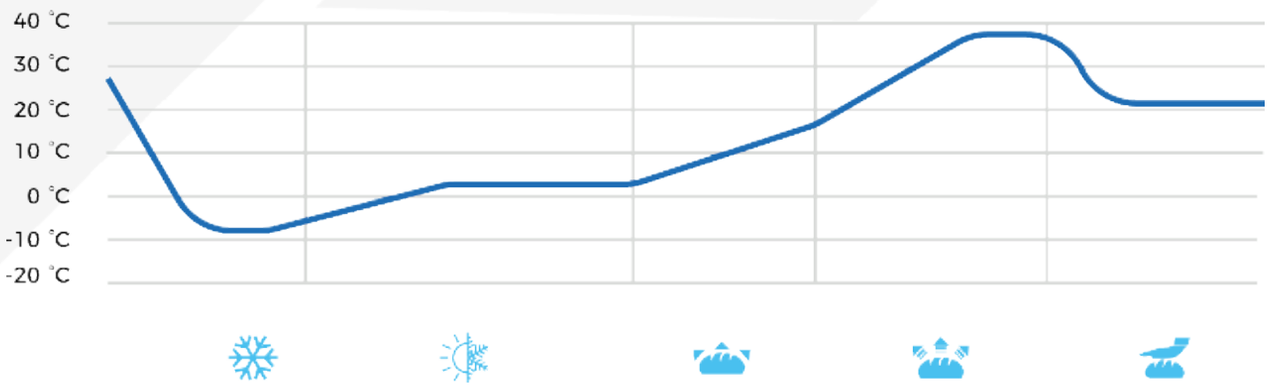
The productive process becomes repeatable and is no longer influenced by the environment temperature.

Cost reduction

Thanks to the optimization of personnel use and the increased standardisation of the productive process.

Retarder Proofer cycle

Thanks to its humidity and temperature control, the Retarder Proofer cycle allows with its 4(+1) separate phases to delay and control the leavening process and obtain a perfectly leavened product at the desired time.



1 Chilling

Rapid cooling to block yeast activity

2 Conservation

The product is kept at low temperature, the rising process is still suspended

3 Reawakening

The temperature begins to slowly rise, the rising process restarts.

4 Rising

The proofer slowly reaches the set temperature and humidity, the rising process is completed

5 Rising block

Optional step to block the rising once again by reducing the temperature, useful to keep the product ready for baking at a later time

Work cycles can be completely customised in duration, temperature, humidity and ventilation fan speed for each step of the process according to the baker needs.

Gentle and uniform air flow

Alaska has always put great care in the air flow design, with air delicately sucked in from fans placed on the proofer ceiling and channelled inside the chamber through upper and lateral internal panels. The presence **along the whole chamber depth** of:

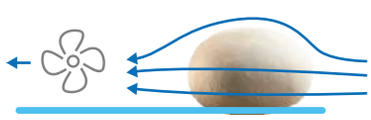
- **Fans**
- **Upper internal panels**
- **Lateral internal panels**

ensures a perfectly uniform and gentle airflow in every point inside the chamber.

The indirect ventilation system **delicately envelopes the product in a slow-speed airflow**, unlike direct systems that on the contrary blow air directly on the product, drying it out and causing the characteristic “dry skin” defect. Furthermore, the ventilation fan speed is **completely adjustable from the user**, giving him full control of the air flow intensity.

Alaska

Indirect ventilation



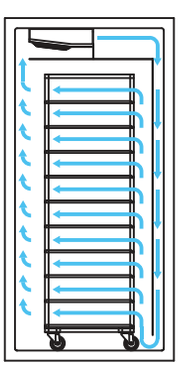
Other proofers

Direct ventilation

To reach the most uniform air flow even in the bigger proofers, Alaska builds systems with double airflow discharge for proofers wider than 137 cm.

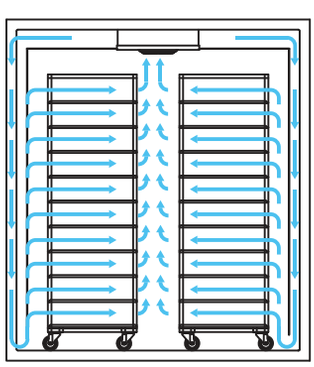
Single airflow discharge

Widths up to 137 cm



Double airflow discharge

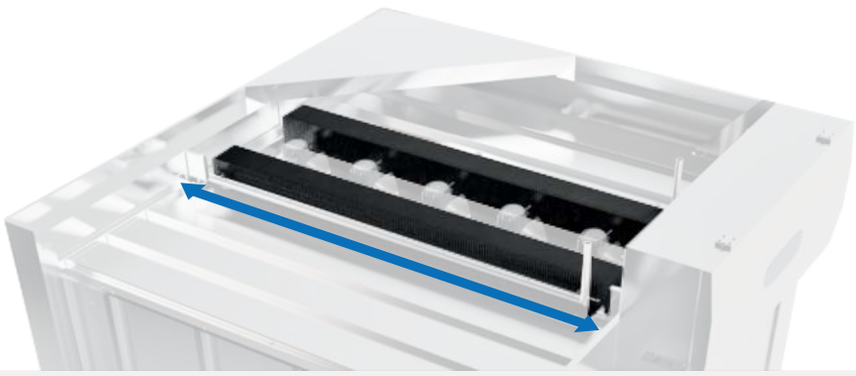
Widths over 137 cm



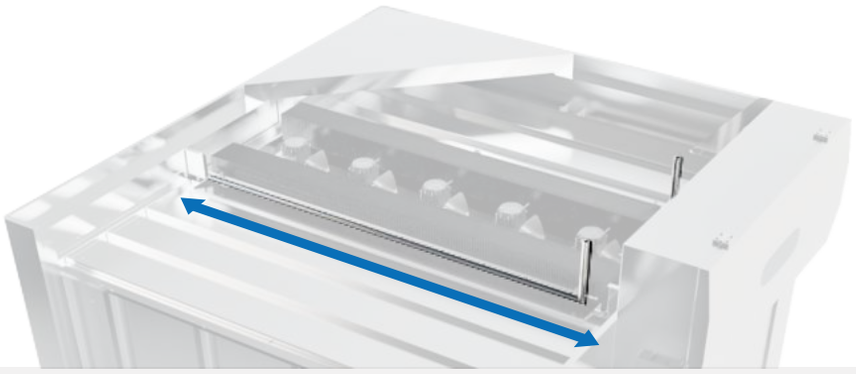
Perfectly even internal conditions

All the components used to control the internal conditions are placed **along the whole chamber depth**, to recreate the exact same environment in the front and back part of the room.

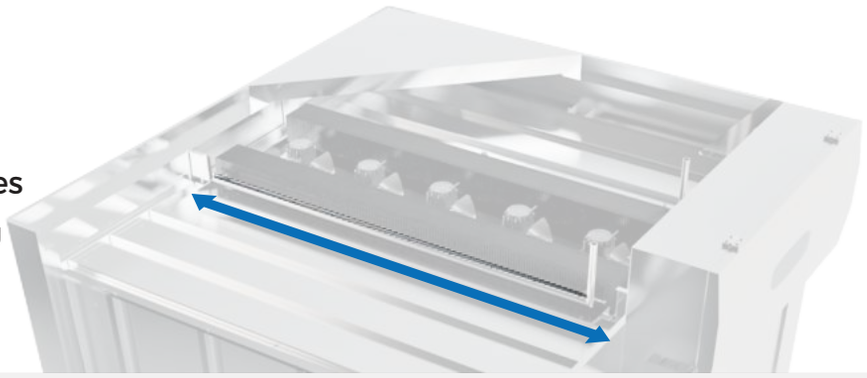
Evaporator coil
For cooling



Humidity channel
For steam diffusion



Electrical resistances
For heating in the rising phase



Perfectly even internal conditions allow the baker to get products with a homogeneous and constant rising in each point of the chamber. Only in this way the baker can be sure to **avoid technological problems** such as the “dry skin” effect, colour alteration or the appearance of humidity water drops on the product surface.

Refrigeration circuit and humidity control

Decades of expertise in the retarder proofing field have led Alaska to develop and calibrate to perfection its refrigeration and humidity systems, making it **perfectly balanced** for the proofing control.

- **Perfect proofing process control**
- **Optimal use of electric power**
- **Guarantee to manage the declared product capacity**

Evaporator

Developed on a specific Alaska design, perfectly fits the Retarder Proofer process requirements. Evaporating coil with cataphoresis treatment to ensure maximum protection against corrosion. Equipped with AISI 304 stainless steel condensation recovery tank to obtain the maximum longevity of the component, unlike the plastic or aluminium solutions used by other manufacturers that show corrosion problems over time.

Refrigeration unit

Tropicalized refrigeration unit as standard, to ensure efficient operation **even in the hottest environments up to 43 °C**, like bakeries or labs with operating ovens.

Abundant dimensioning of the condenser, to always obtain an efficient heat exchange.
The unit can be installed on top of the chamber or remotely, depending on the chamber size and specific requirements, to fit every kind of installation.

The unit is supplied complete with every accessory designed to ensure its perfect functioning and longevity, also allowing for easy installation and maintenance. The unit is available also in the hooded and silenced version.

Electronic humidifier with immersed electrodes

All Alaska Retarder Proofers are equipped with a stainless-steel electronic humidifier with immersed electrodes as a standard, for the most accurate humidity control. The **advantages compared to the traditional resistance humidifier** are:

- Greater reactivity in steam production, with consequent reduced energy consumption
- Constant steam production over time, without limestone deposit
- Steam output perfectly calibrated on the specific proofer dimensions
- Higher reliability, reduced risks of black out due to possible electrical dispersions
- Extremely simple cleaning and replacement operations, without the need of a technician intervention

Maximum insulation

Maximum energy saving

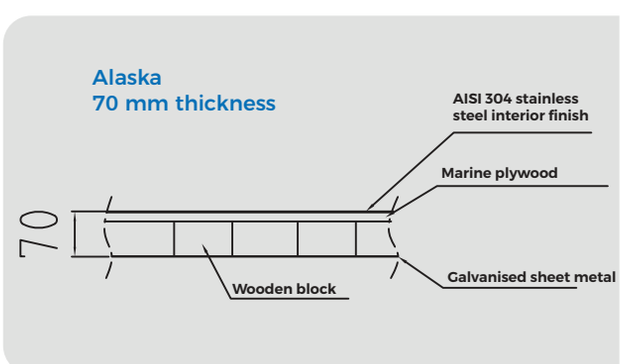
Each constructive detail has been studied to ensure the maximum insulation to reduce thermal dispersions towards the outside of the proofer. This allows to keep the energy consumption to the very minimum and reach the optimal operating economy.

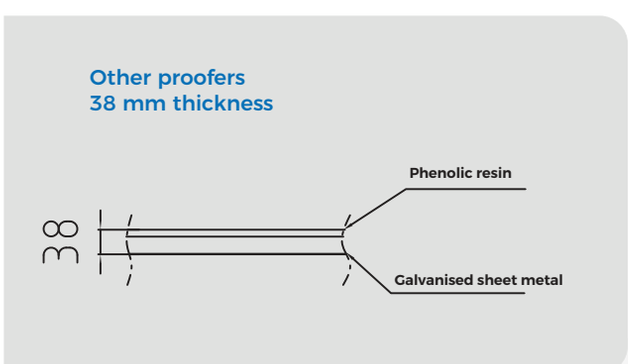
Monocoque door

The door built with a single body filled with polyurethane limits very effectively the thermal dispersion. Equipped with side structural supports for the maximum sturdiness.

Panel insulation thickness 70 mm

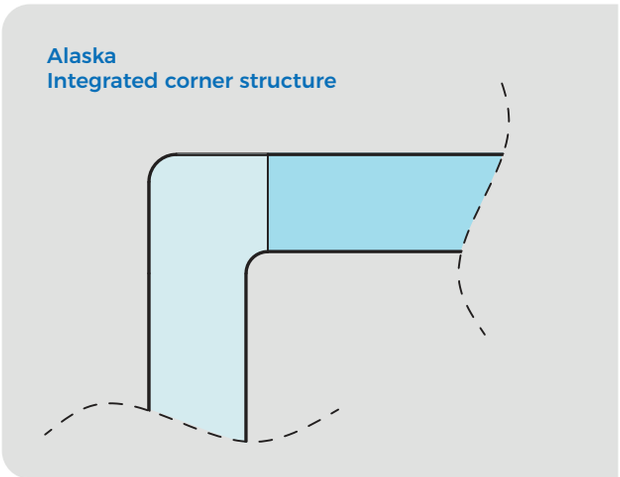
Panels filled with high density polyurethane foam (42 kg/m³).

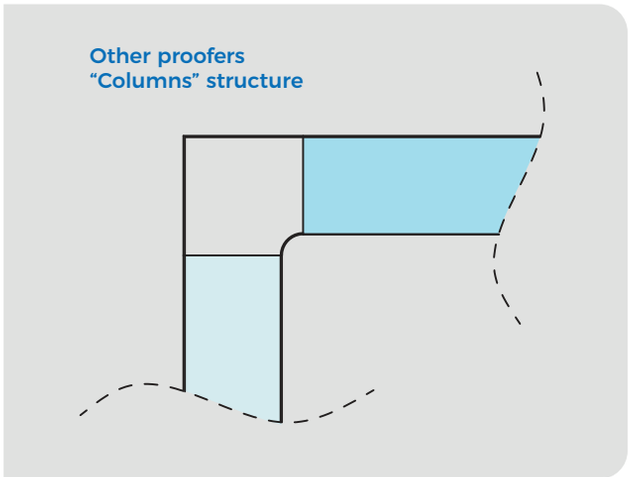




Floor thickness 70 mm

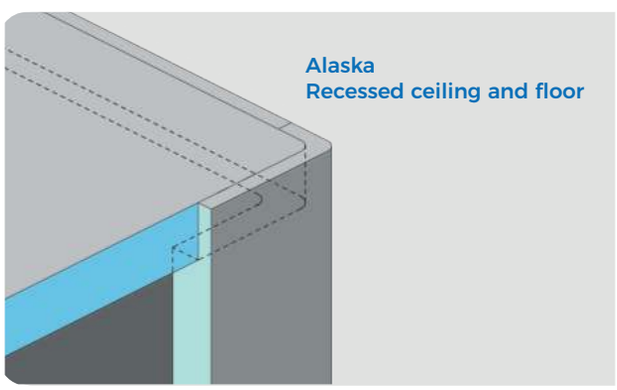
The floor is one of the main and often overlooked factors in determining a good thermal insulation. Alaska uses a 70 mm thickness floor, unlike the thinner 38 mm solutions used by other manufacturers.

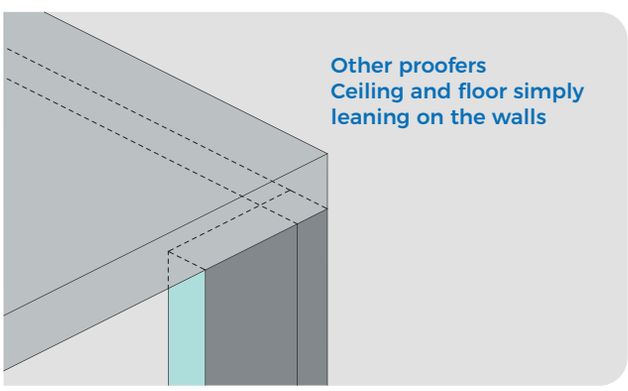




Integrated corner structure

Alaska proofers are built with an integrated corner structure with only a single junction, unlike the two junctions of the traditional “columns” solution widely used on the other proofers on the market. This ensures a better thermal insulation and increases the proofer robustness and longevity.





Recessed ceiling and floor, not simply leaning on the walls

Alaska uses a constructive solution with recessed ceiling and floor, to ensure a better thermal insulation compared to the traditional simpler “leaning on the walls” solutions used by other manufacturers. Furthermore, the recessed solution allows an easier and more precise installation, together with a better appearance of the proofer front.

Oleo-dynamic door locking system

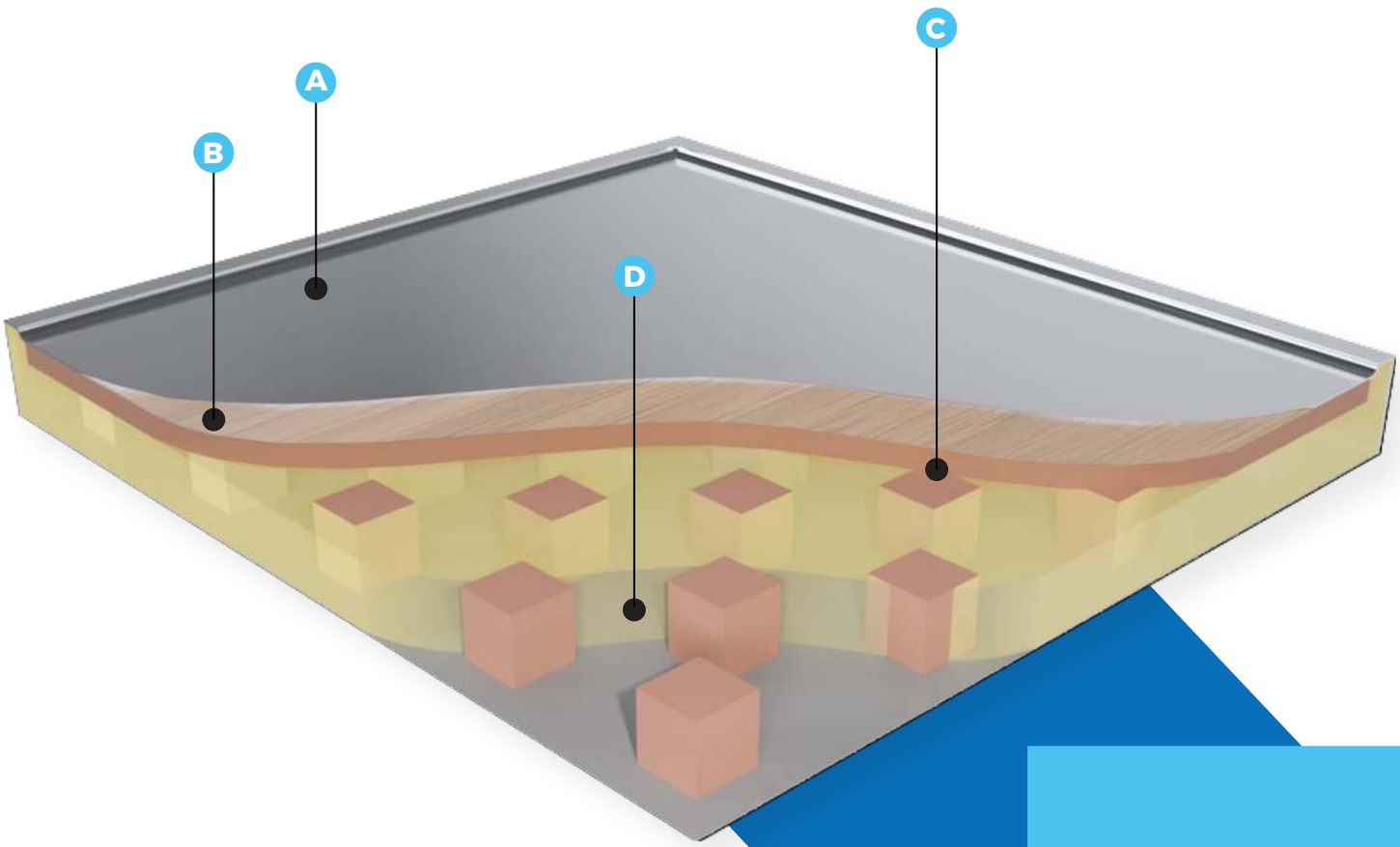
Ensures a perfect adherence of the door. Cushioned system for extreme ease of use.

High seal gaskets

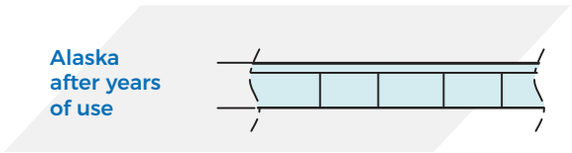
Wide and solid gaskets along all the door wall, to allow the maximum sealing and limit thermal dispersion to the minimum.

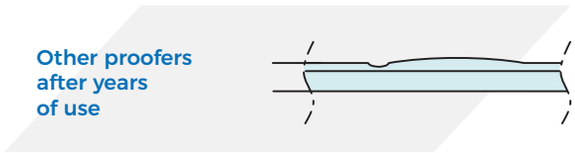
Reinforced Carriageable Floor

The secret to a Retarder Proofer longevity lies in the solidity of its floor. Since the beginning Alaska placed the utmost care in the floor design and materials choice for its production, to make them able to sustain the stress caused by the passing of heavy trolleys over decades. The numerous Alaska Retarder Proofer still working after 30 years around the world are there to testify this.



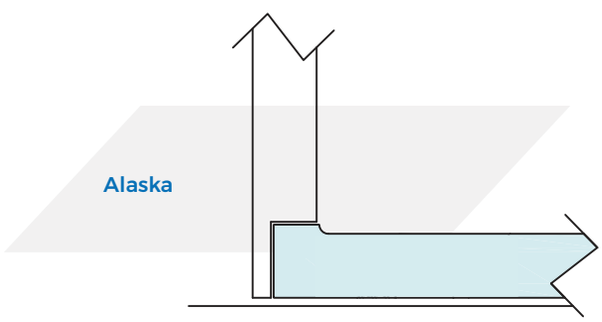
- **A** Internal AISI 304 stainless steel coating, 1.5 mm thickness
- **B** Phenolic plywood support
- **C** Wooden reinforcement blocks
- **D** High-density polyurethane foam

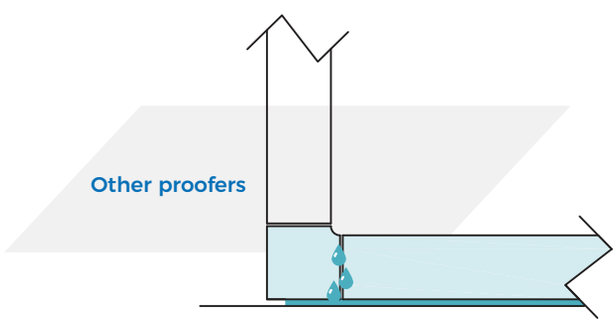




Maximum longevity

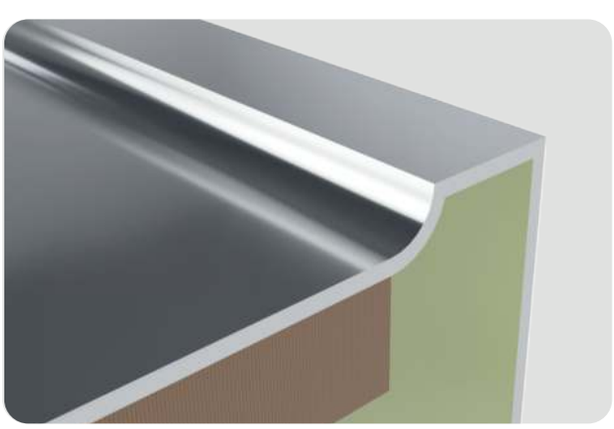
The stiffness and robustness ensured by the 1.5 mm stainless steel coating and wooden blocks ensure the maximum longevity of the floor. The stainless-steel coating also prevents the floor from being soaked with humidity, thus preserving the surface planarity and evenness after years of use. Traditional solutions with phenolic resin support can over time soak in humidity, becoming uneven.





No seepage or infiltration

The bottom panel with integrated and foamed corner becomes a unique body, ensuring that no water leaks inside the panel.



Angles with radius

For maximum hygiene and ease of cleaning.

Mounted on polyethylene slats

To facilitate ventilation underneath the proofer and prevent the formation of condensation, while also increasing thermal insulation.

Constructive features

AISI 304 stainless-steel interior

For the maximum hygiene and robustness, equipped as a standard on the Avant Garde version and available as option on Frigopan version.

White zinc-plasticized exterior finish

Ensures maximum longevity compared to traditional pre-painted versions, with a smoother surface for ease of cleaning.

AISI 304 stainless-steel exterior

Possibility to add a stainless-steel exterior coating, on all the walls or just on the door front.

Control panel mounted on the door

Integrated perfectly on the door and placed at operator-level for ease of use.

AISI 304 stainless steel ramp

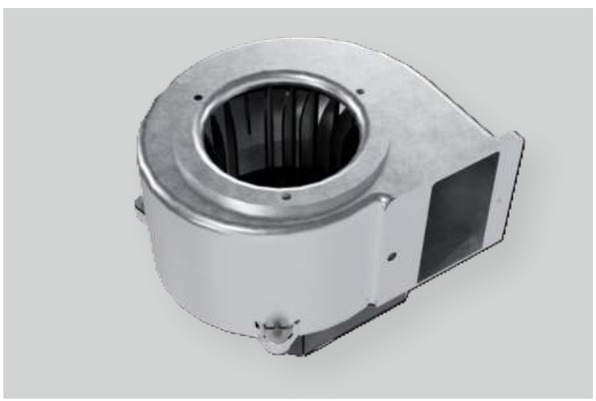
With reduced inclination and with side ramps to facilitate the entrance of trolleys.

Internal bumpers in AISI 304 stainless-steel

Extremely sturdy and designed to protect the internal walls from accidental collisions with trolleys.

External bumper on the door in AISI 304 stainless-steel

Placed on the door, to protect the touch screen from accidental collisions with trolleys.



Aspirator for excess humidity reduction

Placed on the proofer top, is automatically activated when it is required to reduce the humidity inside the chamber. This system reduces electrical consumption, avoiding useless activations of the compressor.

Compensation valve

Placed on the vertical back wall, to avoid dirt deposit and keep it always clean and functioning.

Reduced vertical size

The proofer is designed to have the minimum possible height, to facilitate installations also in places with reduced clearance.

Internal led lighting

Lighting with reduced consumption thanks to led lamps, allows for a perfect view inside the chamber.

Touch Screen Control Panel

The full Alaska expertise, all in one control

The control software stores in its functioning logic and deep parameters all the decades of Alaska experience in Retarder Proofing, to always provide you with a finished product of the highest quality.

- Easy work cycle customisation with few inputs required and the guarantee of an optimal end result
- Intuitive and simple user interface, completely graphical, developed to be used even by inexperienced staff
- Smooth graduality in temperature changes, for a delicate proofing
- High-visibility capacitive touch screen
- Software developed specifically for Alaska proofers, perfectly integrated and optimized with Alaska hardware components

LEV4, simple, powerful and complete

Frigopan Retarder Proofers are equipped with a **7" touch screen** and LEV4 software with:

- Set and current values always displayed
- Customisable manual cycles for:
  - Chilling + Conservation
  - Conservation
  - Rising + Rising block
  - Rising block

- Automatic and complete Retarder Proofing cycles, customisable in each phase for
  - Duration
  - Temperature
  - Humidity
  - Fan speed

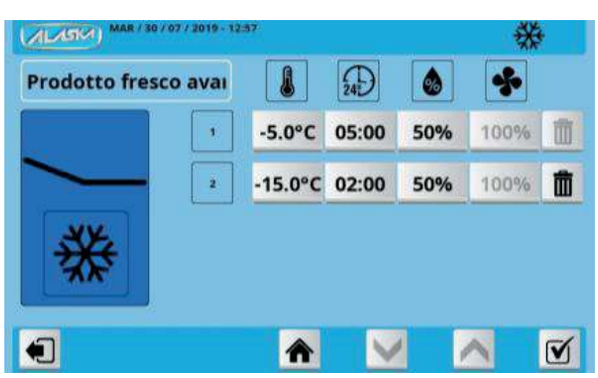
- Up to 200 storable automatic work cycles
- Programmable start and finish cycle times
- HACCP tabular logs with temperature and humidity history
- USB for HACCP log download and work cycles import/export

Automatic execution of the cycle, with clear display of current values, set values and cycle progress.

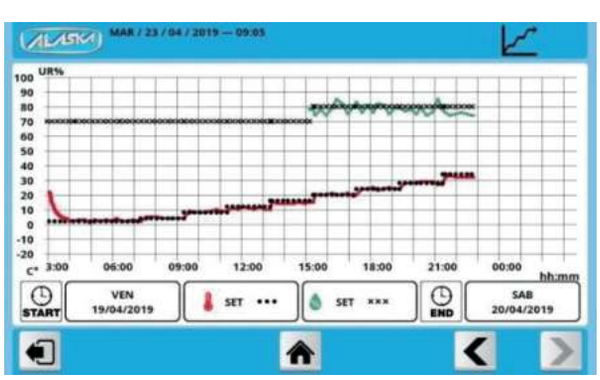
LEV4PLUS, more functions for total control

Avantgarde Retarder Proofers come with an **extra large 9" touch screen** equipped with LEV4PLUS software, which extends the LEV4 functionalities by adding:

- Advanced Retarder Proofing cycles with customizable sub-phases for a finer control of temperature, humidity, and fan speed
  - 2 sub-phases for Chilling
  - 4 sub-phases for Conservation
  - 8 sub-phases for Rising
- Weekly calendar of scheduled work cycles
- Graphical HACCP log with temperature and humidity history



Advanced work cycle programming, with different sub-phases for temperature, humidity and fan speed

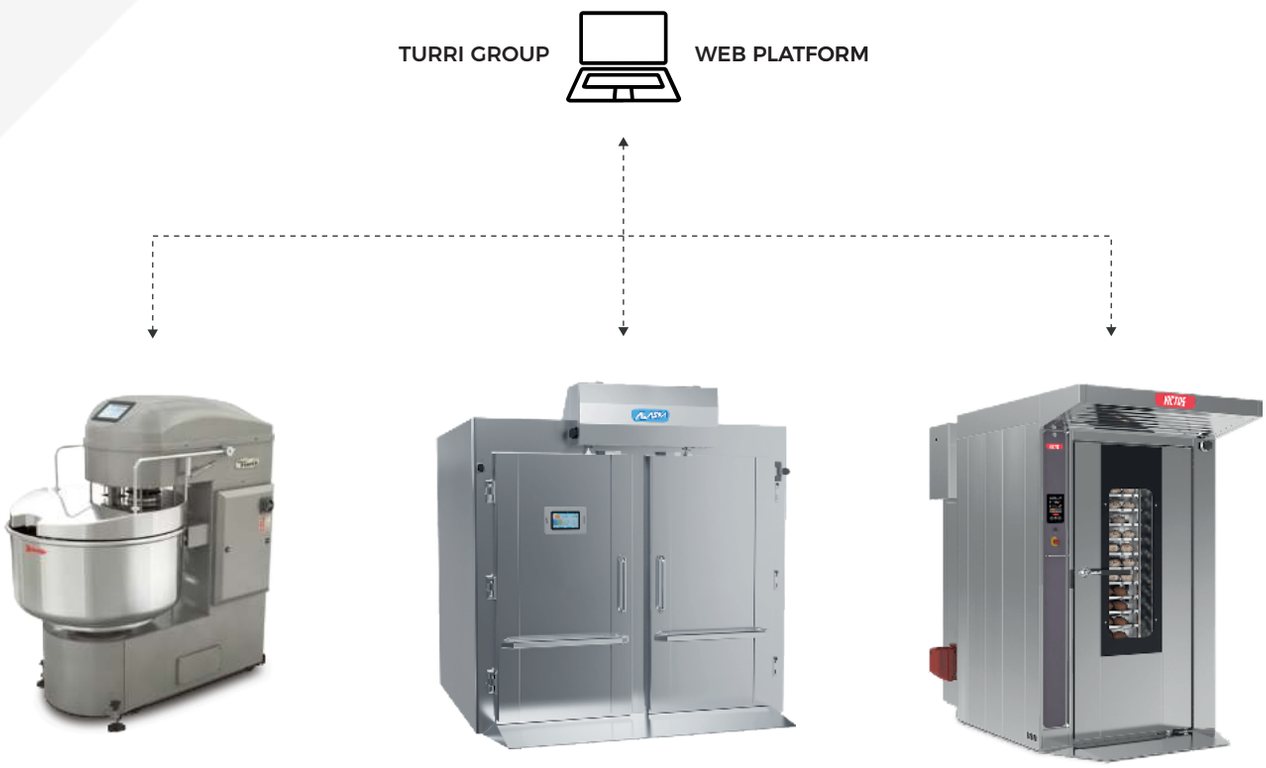


Graphical HACCP log, for an easy monitoring and consultation of work cycles

Industry 4.0

A complete package with the Turri Group web platform

All Alaska Retarder Proofers are equipped with a touch screen control panel ready to be connected to an external supervision system. Alaska, thanks to the possibility to connect to the Turri Group web platform, can provide a **turnkey solution** to allow you to get all the advantages of 4.0 technology.



Real-time monitoring

Keep the machine parameters under control in every instant.

Alarm alert

Receive a notification in case a malfunction occurs wherever you are, thus minimizing downtime and reducing waste of product.

Program upload/download

Modify work cycles remotely and send them to the proofer.

Functioning history

Consult historical functioning data (HACCP log), available in both tabular and graphical formats, download them on you PC and store them in your archives.

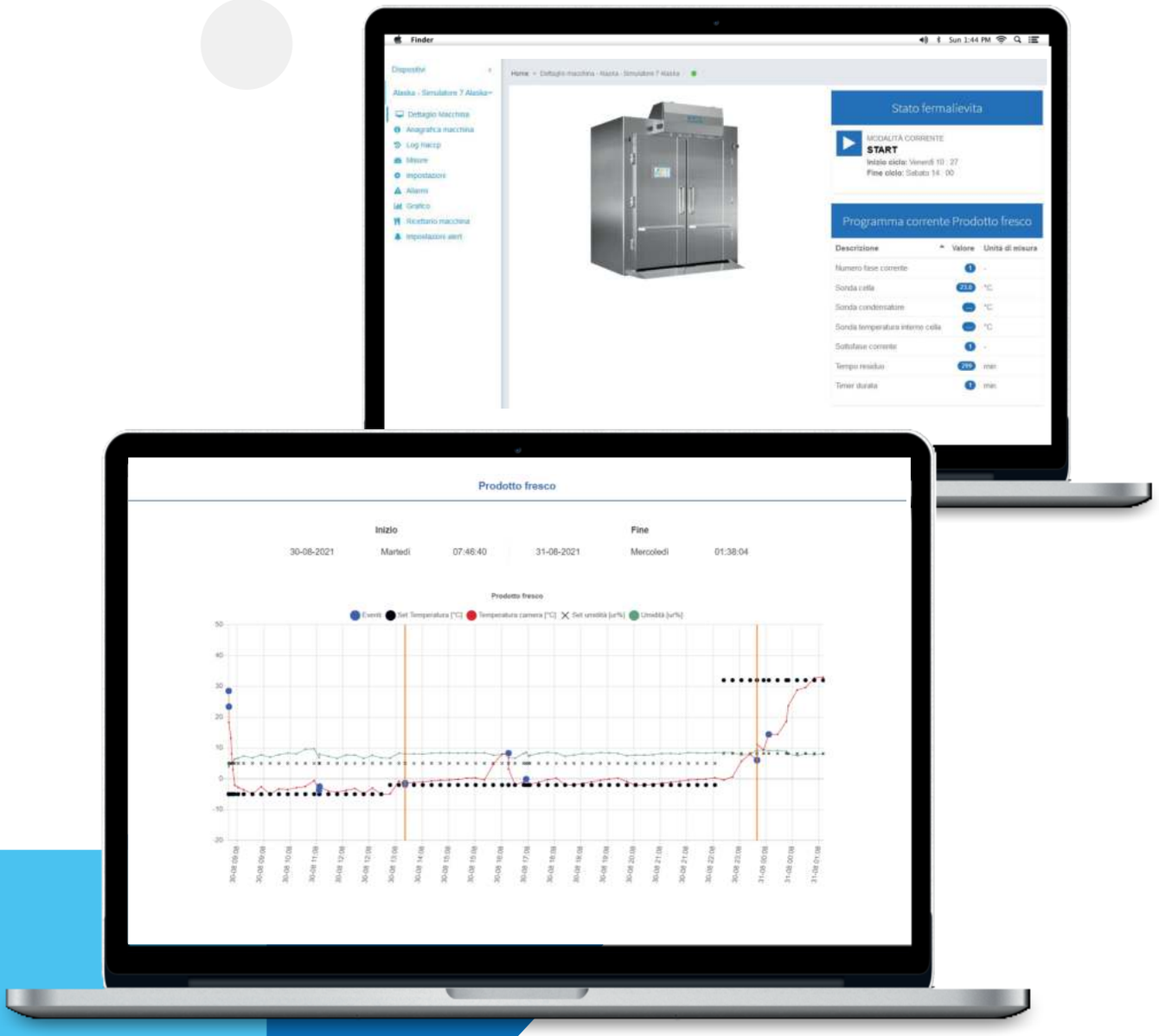
Remote assistance

Our service can connect remotely to the control panel to quickly identify problems and reduce downtimes.

Choose how to connect

WiFi connection to our Turri Group web platform

All our Retarder Proofers are set up with WiFi receiver, ready to be connected to the Turri Group web platform and allow you to get the full advantages of all the monitoring and remote interaction 4.0 functionalities.



Third-party software interconnection

If your company already has an ERP / MES software, our Retarder Proofer can be interconnected with it via Modbus communication protocol and exchange its functioning data bidirectionally (software development and data interface creation are up to the customer).

Technical features

		Frigopan	Avant Garde
	STRUCTURE		
•	White zinc-plasticized interior finish	V	-
•	AISI 304 Scotch Brite stainless steel interior finish	O	V
•	White zinc-plasticized exterior finish	V	V
•	AISI 304 Scotch Brite stainless steel exterior finish (door front only)	O	O
•	AISI 304 Scotch Brite stainless steel exterior finish (complete)	O	O
•	Insulation panels with high-density polyurethane foam (42 kg/m³)	V	V
•	Panel insulation thickness 70 mm	V	V
•	Panels with integrated corner structure	V	V
•	Recessed ceiling and floor (not simply leaning on the walls)	V	V
•	Semi-recessed monocoque door	-	V
•	Insulating door with aluminium profiles	V	-
•	Reinforced door front	V	V
•	Handle with lever and locking system	V	-
•	Door opening handle in AISI 304 stainless steel	-	V
•	Oleo dynamic damped door closing system	O	V
•	Oleo dynamic damped door closing system on TAU proofer	V	V
•	Reinforced carriageable floor thickness 70 mm	V	V
•	AISI 304 stainless steel floor coating thickness 1.5 mm	V	V
•	Floor with rounded internal corners	V	V
•	Raised floor with polyethylene strips for ventilation and insulation	V	V
•	42 mm thick lowered trolley floor with AISI 304 stainless steel coating	-	O
•	Heavy-duty reinforced floor with additional 3 mm AISI 304 stainless steel coating	O	O
•	External AISI 304 stainless steel door bumper	V	V
•	Internal AISI 304 stainless steel bumper	V	V
•	Trolley boarding platform with side ramps in AISI 304 stainless steel	V	V
•	Hinges with horizontal, vertical and depth adjustment	V	V
•	Door stop 135°	O	V
•	Customised cell sizes	O	O
	AIRFLOW		
•	Indirect ventilation system	V	V
•	Uniform air distribution along the entire proofer depth	V	V
•	Continuous AISI 304 stainless steel ceiling panles along the entire proofer depth	V	V
•	Continuous AISI 304 stainless steel lateral panels along the entire proofer depth	V	V
•	Adjustable air ventilation speed	V	V
•	ECO system for humidity reduction	V	V
•	Compensation valve	V	V
•	Heating system with AISI 304 stainless steel finned heating elements	V	V
•	Defrosting with electric heating elements	V	V

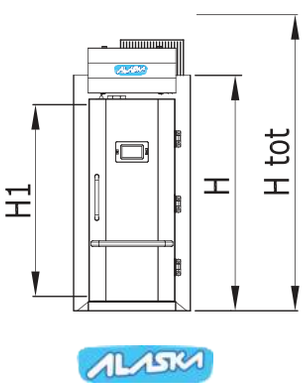
V Standard **O** Optional - Not possible

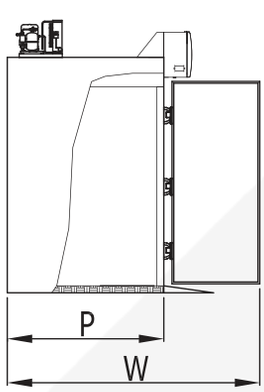
	Frigopan	Avant Garde
EVAPORATOR		
• Aeroevaporator project specifically designed for Alaska Retarder Proofer	V	V
• Uniform cooling system along the entire proofer depth	V	V
• Finned pack with cataphoresis treatment against corrosion	V	V
• AISI 304 stainless steel condensation recovery tank	V	V
• Evaporator with single airflow discharge for width up to 137 cm	V	V
• Evaporator with double airflow discharge for width over 137 cm	V	V
HUMIDIFIER		
• Uniform steam distribution system along the entire proofer depth	V	V
• Relative humidity range settable from 50% to 99%	V	V
• Electronic humidifier with immersed stainless steel electrodes	V	V
• Electronic humidifier control with display	V	V
• Calibrated steam output for the specific proofer size	V	V
• Easily replaceable steam	V	V
• Adaptive dehumidification depending on conditions	V	V
REFRIGERATION UNIT		
• Air cooled condenser	V	V
• Hermetic or semi-hermetic compressor depending on the proofer	V	V
• Unit can be installed on the proofer roof or remote depending on the proofer	V	V
• Tropicalised unit for operation in ambient temperatures up to 43 °C	V	V
• Units with self-supporting silenced hood	O	O
• Partialisation of condenser fans to optimise operation of the refrigeration unit	V	V
• Filter drier for dehumidifying and deacidifying the coolant	V	V
• Liquid/humidity indicator	V	V
• Anti-vibration tube	V	V
• Solenoid valve on liquid line	V	V
• Double pressure switch to safeguard compressor operation	V	V
CONTROL PANEL		
• High-visibility capacitive touch screen control panel	V	V
• Panel positioned on the door at operator height for ease of use	V	V
• 7" touch screen	V	-
• Extra large 9" touch screen	O	V
• Customisable Manual Cycles	V	V
• Classic Automatic Retarder Proofing cycles with 4 phases	V	V
• Advanced Automatic Retarder Proofing cycles with 4 phases customisable in 2+4+8+1 sub-phases	O	V
• Over 200 storable work cycles	V	V
• Programmed cycle start time	V	V
• Weekly calendar of scheduled recipes	O	V
• HACCP log with work cycles history - tabular format	V	V
• HACCP log with work cycles history - graphical format	O	V
• USB for HACCP log download and work cycles import/export	V	V
• Wifi card for interconnection to Turri Group Web platform	V	V
• Provision for interconnection to external software systems with bi-directional data exchange	V	V

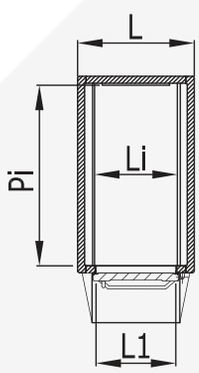
V Standard **O** Optional - Not possible

Technical data - Alfa

Model	External width	External depth	Usable internal width	Usable internal depth	Doorway	Capacity of trolleys for trays								Capacity of trolleys for frames				Maximum absorbed power	Compressor power (#)	Product quantity (*)
						40x60	45x65	60x60	60x65	60x80	60x80 C&G	80x80	80x120	63x180 (L=125)	63x215 (L=160)	63x255 (L=200)	63x297 (L=242)			
	L	P	Li	Pi	L1xH1															
	cm	cm	cm	cm	cm													kW	Hp	kg
AL 091323	97	137	70	121	69x200	2	1	1	1	1	1	-	-	-	-	-	-	3,0	1,0 E	60
AL 091523		157		141		2	2	2	2	1	1	-	-	-	-	-	-	3,6	1,1 E	70
AL 091723		177		161		3	2	2	2	1	1	-	-	-	-	-	-	3,8	1,1 E	100
AL 091923		197		181		3	2	2	2	2	1	-	-	1	-	-	-	3,8	1,1 E	100
AL 092123		217		201		4	2	2	2	2	2	-	-	1	-	-	-	6,2	1,1 E	100
AL 092323		237		221		4	3	3	3	2	2	-	-	1	1	-	-	6,5	1.5 E	120
AL 092523		257		241		4	3	3	3	2	2	-	-	1	1	-	-	6,5	1.5 E	120
AL 092723		277		261		5	3	3	3	3	2	-	-	1	1	1	-	7,1	1.5 E	150
AL 093123		317		301		6	4	4	4	3	3	-	-	1	1	1	1	7,7	2,0 E	150
AL 093323		337		321		6	4	4	4	3	3	-	-	1	1	1	1	7,7	2,0 E	180
AL 093723		377		361		7	5	5	5	4	3	-	-	1	1	1	1	7,8	2,0 E	200
AL 093923		397		381		7	5	5	5	4	3	-	-	2	1	1	1	7,8	1,5 S	200
AL 094323		437		421		8	5	5	5	4	4	-	-	2	1	1	1	7,8	1,5 S	250
AL 111323	117	137	81	121	79x200	2	2	1	1	1	1	-	-	-	-	-	-	3,0	1,0 E	60
AL 111523		157		141		2	2	2	2	1	1	-	-	-	-	-	-	3,6	1,1 E	70
AL 111723		177		161		3	2	2	2	1	1	-	-	-	-	-	-	3,8	1,1 E	100
AL 111923		197		181		3	3	2	2	2	1	-	-	1	-	-	-	3,8	1,1 E	100
AL 112123		217		201		4	3	3	2	2	2	-	-	1	-	-	-	6,2	1,1 E	100
AL 112323		237		221		4	4	3	3	2	2	-	-	1	1	-	-	6,5	1.5 E	120
AL 112523		257		241		4	4	3	3	2	2	-	-	1	1	-	-	6,5	1.5 E	120
AL 112723		277		261		5	4	4	3	3	2	-	-	1	1	1	-	7,1	1.5 E	150
AL 113123		317		301		6	5	4	4	3	3	-	-	1	1	1	1	7,7	2,0 E	150
AL 113323		337		321		6	5	4	4	3	3	-	-	1	1	1	1	7,7	2,0 E	180
AL 113723		377		361		7	6	5	5	4	3	-	-	1	1	1	1	7,8	2,0 E	200
AL 113923		397		381		7	7	5	5	4	3	-	-	2	1	1	1	7,8	1,5 S	200
AL 114323		437		421		8	7	6	6	4	4	-	-	2	1	1	1	7,8	1,5 S	250
AL 131323	137	137	101	121	99x200	3	2	1	1	1	1	1	-	-	-	-	-	3,6	1,0 E	70
AL 131523		157		141		4	2	2	2	2	2	1	1	-	-	-	-	3,6	1,1 E	100
AL 131723		177		161		4	2	2	2	2	2	1	1	-	-	-	-	3,8	1,1 E	100
AL 131923		197		181		5	3	2	2	2	2	2	1	1	-	-	-	3,8	1,1 E	100
AL 132123		217		201		6	3	3	2	2	2	2	1	1	-	-	-	6,2	1.5 E	120
AL 132323		237		221		6	4	3	3	3	3	2	1	1	1	-	-	6,5	1.5 E	150
AL 132523		257		241		6	4	3	3	3	3	2	1	1	1	-	-	6,5	1.5 E	160
AL 132723		277		261		8	4	4	3	3	3	3	2	1	1	1	-	7,1	1.5 E	180
AL 133123		317		301		8	5	4	4	4	4	3	2	1	1	1	1	7,7	2,0 E	210
AL 133323		337		321		9	5	4	4	4	4	3	2	1	1	1	1	7,7	2,0 E	210
AL 133723		377		361		10	6	5	5	5	5	4	2	1	1	1	1	7,8	1,5 S	250
AL 133923		397		381		11	7	5	5	5	5	4	3	2	1	1	1	7,8	1,5 S	250
AL 134323		437		421		12	7	6	6	6	6	4	3	2	1	1	1	7,8	1,5 S	280







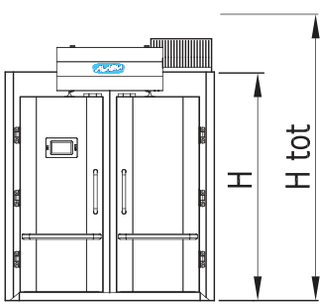
(#) E = Hermetic, S = Semi hermetic
(*) Approximate productions for medium-sized bread

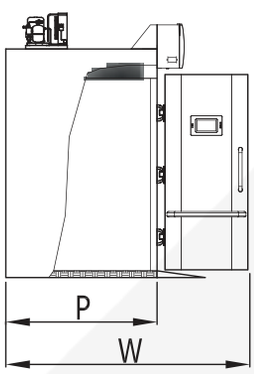
H = 236 cm
Htot Avantgarde = 300 cm
Htot Frigopan = 330 cm

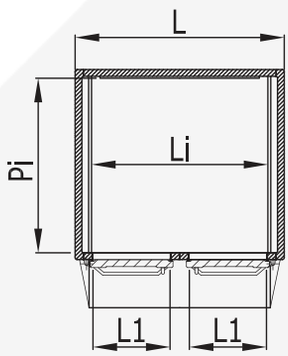
Technical data - Beta

Model	External width	External depth	Usable internal width	Usable internal depth	Doorway	Capacity of trolleys for trays								Capacity of trolleys for frames				Maximum absorbed power	Compressor power (#)	Product quantity (*)
						40x60	45x65	60x60	60x65	60x80	60x80 C&G	80x80	80x120	63x180 (L=125)	63x215 (L=160)	63x255 (L=200)	63x297 (L=242)			
	L	P	Li	Pi	L1xH1															
	cm	cm	cm	cm	cm													kW	Hp	kg
BE 211323		137		121		5	4	2	2	2	2	-	-	-	-	-	-	6,3	1,1 E	120
BE 211523		157		141		6	5	4	4	2	2	-	-	-	-	-	-	7,6	1,5 E	150
BE 211723		177		161		8	6	4	4	4	2	-	-	-	-	-	-	7,6	1,5 E	150
BE 211923		197		181		8	6	4	4	4	3	-	-	2	-	-	-	7,8	2,0 E	180
BE 212123		217		201		9	8	6	4	4	4	-	-	2	-	-	-	7,8	2,0 E	200
BE 212323		237		221		9	9	6	6	4	4	-	-	2	2	-	-	8,1	1,5 S	240
BE 212523	217	257	180	241	79x200	10	9	6	6	6	4	-	-	2	2	-	-	8,1	1,5 S	260
BE 212723		277		261		11	9	8	6	6	5	-	-	2	2	2	-	9,5	2,0 S	300
BE 213123		317		301		12	10	8	8	6	6	-	-	2	2	2	2	10,8	2,0 S	300
BE 213323		337		321		14	12	8	8	6	7	-	-	2	2	2	2	10,8	3,0 S	360
BE 213723		377		361		15	15	10	10	8	7	-	-	2	2	2	2	15,2	3,0 S	400
BE 213923		397		381		17	15	10	10	8	7	-	-	4	2	2	2	15,2	3,0 S	400
BE 214323		437		421		18	17	12	12	10	8	-	-	4	2	2	2	15,3	3,0 S	480
BE 251323		137		121		7	6	3	3	3	3	2	-	-	-	-	-	6,3	1,5 E	140
BE 251523		157		141		8	8	6	6	4	4	2	2	-	-	-	-	7,6	1,5 E	160
BE 251723		177		161		9	8	6	6	5	4	2	2	-	-	-	-	7,6	2,0 E	180
BE 251923		197		181		11	10	6	6	6	5	4	2	3	-	-	-	7,8	2,0 E	200
BE 252123		217		201		12	11	9	6	6	6	4	2	3	-	-	-	7,8	2,0 E	240
BE 252323		237		221		13	12	9	9	6	6	4	3	3	3	-	-	8,1	1,5 S	300
BE 252523	257	257	220	241	99x200	14	13	9	9	8	6	4	3	3	3	-	-	8,1	2,0 S	320
BE 252723		277		261		16	14	12	9	8	8	6	4	3	3	3	-	9,3	2,0 S	350
BE 253123		317		301		18	16	12	12	9	9	6	4	3	3	3	3	15,2	3,0 S	400
BE 253323		337		321		19	18	12	12	10	9	6	4	3	3	3	3	15,2	3,0 S	430
BE 253723		377		361		22	19	15	15	12	9	8	5	3	3	3	3	15,2	3,0 S	480
BE 253923		397		381		23	21	15	15	12	11	8	6	6	3	3	3	15,2	4,0 S	500
BE 254323		437		421		24	24	18	18	14	12	8	6	6	3	3	3	15,2	4,0 S	560

(#) E = Hermetic, S = Semi hermetic
(*) Approximate productions for medium-sized bread





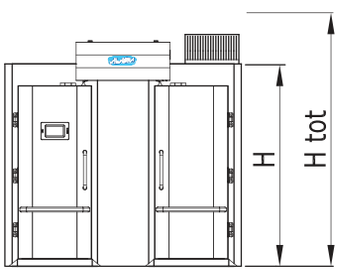


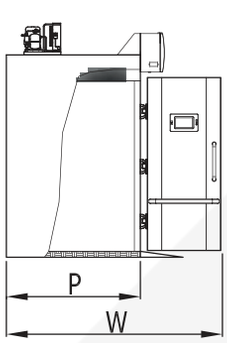
H = 236 cm
Htot Avantgarde = 300 cm
Htot Frigopan = 330 cm

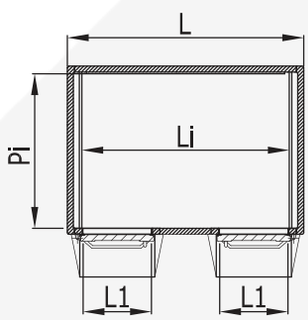
Technical data - Delta

Model	External width	External depth	Usable internal width	Usable internal depth	Doorway	Capacity of trolleys for trays								Capacity of trolleys for frames				Maximum absorbed power	Compressor power (#)	Product quantity (*)
						40x60	45x65	60x60	60x65	60x80	60x80 C&G	80x80	80x120	63x180 (L=125)	63x215 (L=160)	63x255 (L=200)	63x297 (L=242)			
	L	P	Li	Pi	L1xH1															
	cm	cm	cm	cm	cm													kW	Hp	kg
DE 271323		137		121		7	6	3	3	3	3	-	-	-	-	-	-	6,3	1,5 E	180
DE 271523		157		141		8	8	6	6	3	3	-	-	-	-	-	-	7,6	1,5 E	210
DE 271723		177		161		9	8	6	6	5	3	-	-	-	-	-	-	7,6	2,0 E	250
DE 271923		197		181		11	9	6	6	6	5	-	-	3	-	-	-	7,8	2,0 E	250
DE 272123		217		201		12	11	9	6	6	6	-	-	3	-	-	-	7,8	1,5 S	300
DE 272323		237		221		12	12	9	9	6	6	-	-	3	3	-	-	8,2	2,0 S	350
DE 272523	277	257	240	241	79x200	14	12	9	9	8	6	-	-	3	3	-	-	8,2	2,0 S	370
DE 272723		277		261		15	12	12	9	9	7	-	-	3	3	3	-	13,9	2,0 S	410
DE 273123		317		301		18	16	12	12	9	9	-	-	3	3	3	3	15,2	3,0 S	450
DE 273323		337		321		19	18	12	12	9	9	-	-	3	3	3	3	15,2	3,0 S	540
DE 273723		377		361		22	20	15	15	12	11	-	-	3	3	3	3	15,5	3,0 S	560
DE 273923		397		381		23	21	15	15	12	11	-	-	6	3	3	3	15,5	4,0 S	600
DE 274323		437		421		24	23	18	18	14	12	-	-	6	3	3	3	15,5	4,0 S	720
DE 291323		137		121		8	6	3	3	3	3	3	-	-	-	-	-	6,3	1,5 E	190
DE 291523		157		141		10	8	6	6	6	4	3	2	-	-	-	-	7,6	1,5 E	230
DE 291723		177		161		10	8	6	6	6	4	3	2	-	-	-	-	7,6	2,0 E	250
DE 291923		197		181		13	9	6	6	6	5	6	2	3	-	-	-	7,8	1,5 S	270
DE 292123		217		201		15	9	9	6	6	6	6	2	3	-	-	-	7,8	2,0 S	350
DE 292323		237		221		15	12	9	9	9	6	6	3	3	3	-	-	12.7	2,0 S	450
DE 292523	297	257	260	241	99x200	15	12	9	9	9	7	6	4	3	3	-	-	12,7	2,0 S	450
DE 292723		277		261		20	14	12	9	9	8	6	4	3	3	3	-	13,9	3,0 S	450
DE 293123		317		301		20	16	12	12	12	9	9	4	3	3	3	3	15,2	3,0 S	600
DE 293323		337		321		23	18	12	12	12	9	9	4	3	3	3	3	15,2	4,0 S	650
DE 293723		377		361		25	20	15	15	15	11	9	6	3	3	3	3	15,5	4,0 S	700
DE 293923		397		381		28	21	15	15	15	12	12	6	6	3	3	3	15,5	4,0 S	750
DE 294323		437		421		30	24	18	18	18	12	12	6	6	3	3	3	15,5	4,0 S	840

(#) E = Hermetic, S = Semi hermetic
(*) Approximate productions for medium-sized bread



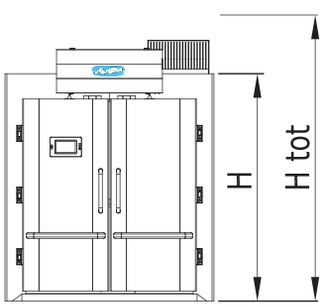


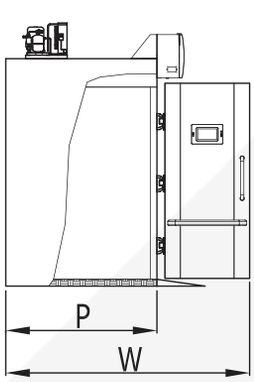


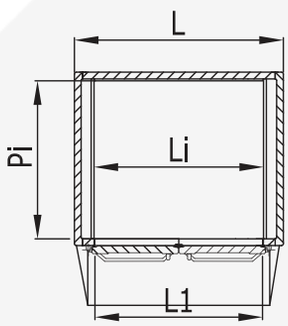
H = 236 cm
Htot Avantgarde = 300 cm
Htot Frigopan = 330 cm

Technical data - Tau

Model	External width	External depth	Usable internal width	Usable internal depth	Doorway	Capacity of trolleys for trays								Capacity of trolleys for frames				Maximum absorbed power	Compressor power (#)	Product quantity (*)
						40x60	45x65	60x60	60x65	60x80	60x80 C&G	80x80	80x120	63x180 (L=125)	63x215 (L=160)	63x255 (L=200)	63x297 (L=242)			
	L	P	Li	Pi	L1xH1															
	cm	cm	cm	cm	cm													kW	Hp	kg
TA 181323	180	137	143	121	144x200	4	4	2	2	2	2	1	1	-	-	-	-	6,3	1,1 E	120
TA 181523		157		141		4	4	4	4	2	2	1	1	-	-	-	-	7,6	1,5 E	150
TA 181723		177		161		6	4	4	4	3	2	1	1	-	-	-	-	7,6	1,5 E	150
TA 181923		197		181		6	6	4	4	4	2	2	2	2	-	-	-	7,8	2,0 E	180
TA 182123		217		201		8	6	6	4	4	4	2	2	2	-	-	-	7,8	2,0 E	200
TA 182323		237		221		8	8	6	6	4	4	2	2	2	2	-	-	8,1	1,5 S	240
TA 182523		257		241		8	8	6	6	5	4	2	2	2	2	-	-	8,1	1,5 S	260
TA 182723		277		261		10	8	8	6	6	5	2	2	2	2	2	-	9,5	2,0 S	300
TA 183123		317		301		12	10	8	8	6	6	3	3	2	2	2	2	10,8	2,0 S	300
TA 183323		337		321		12	10	8	8	6	6	3	3	2	2	2	2	10,8	3,0 S	360
TA 183723		377		361		14	12	10	10	8	7	4	4	2	2	2	2	15,2	3,0 S	400
TA 183923		397		381		14	14	10	10	8	8	4	4	4	2	2	2	15,2	3,0 S	400
TA 184323		437		421		16	14	12	12	9	8	4	4	4	2	2	2	15,3	3,0 S	480
TA 211323	210	137	173	121	173x200	5	4	2	2	2	2	2	1	-	-	-	-	6,3	1,1 E	120
TA 211523		157		141		6	6	4	4	4	3	2	1	-	-	-	-	7,6	1,5 E	150
TA 211723		177		161		7	6	4	4	4	3	2	1	-	-	-	-	7,6	1,5 E	150
TA 211923		197		181		8	7	4	4	4	3	4	2	2	-	-	-	7,8	2,0 E	180
TA 212123		217		201		9	8	6	4	4	4	4	2	2	-	-	-	7,8	2,0 E	200
TA 212323		237		221		10	9	6	6	6	5	4	2	2	2	-	-	8,1	1,5 S	240
TA 212523		257		241		10	9	6	6	6	5	4	2	2	2	-	-	8,1	1,5 S	260
TA 212723		277		261		12	10	8	6	6	5	4	2	2	2	2	-	9,5	2,0 S	300
TA 213123		317		301		14	12	8	8	8	7	6	3	2	2	2	2	10,8	2,0 S	300
TA 213323		337		321		14	13	8	8	8	7	6	3	2	2	2	2	10,8	3,0 S	360
TA 213723		377		361		17	15	10	10	10	8	8	4	2	2	2	2	15,2	3,0 S	400
TA 213923		397		381		18	15	10	10	10	9	8	4	4	2	2	2	15,2	3,0 S	400
TA 214323		437		421		20	18	12	10	12	10	8	4	4	2	2	2	15,3	3,0 S	480
TA 241323	240	137	203	121	204x200	7	5	3	2	2	2	2	1	-	-	-	-	6,3	1.5 E	140
TA 241523		157		141		8	6	6	4	4	4	2	2	-	-	-	-	6,3	1.5 E	160
TA 241723		177		161		9	6	6	4	4	4	2	2	-	-	-	-	7,6	1.5 E	180
TA 241923		197		181		11	8	6	4	4	4	4	2	3	-	-	-	7,8	2,0 E	200
TA 242123		217		201		12	8	6	4	4	4	4	2	3	-	-	-	6,2	1,5 S	240
TA 242323		237		221		12	11	9	6	6	6	4	3	3	3	-	-	8,1	1,5 S	300
TA 242523		257		241		14	11	9	6	6	6	4	3	3	3	-	-	8,1	2,0 S	320
TA 242723		277		261		16	11	9	6	6	6	6	4	3	3	3	-	9,3	2,0 S	350
TA 243123		317		301		18	14	12	8	8	8	6	4	3	3	3	3	15,2	3,0 S	400
TA 243323		337		321		19	14	12	8	8	8	6	4	3	3	3	3	15,2	3,0 S	430
TA 243723		377		361		22	17	15	10	10	10	8	5	3	3	3	3	15,2	3,0 S	480
TA 243923		397		381		23	19	15	10	10	10	8	6	6	3	3	3	15,2	4,0 S	500
TA 244323		437		421		25	20	18	12	12	12	8	6	6	3	3	3	15,2	4,0 S	560







(#) E = Hermetic, S = Semi hermetic
(*) Approximate productions for medium-sized bread

H = 236 cm
Htot Avantgarde = 300 cm
Htot Frigopan = 330 cm

Alaska Srl

Via A. De Gasperi, 1428 - 45023 Costa di Rovigo (RO) - Italy
Tel. +39 0425 497075 - Email info@alaska.it

TURRI GROUP

Soluzioni per la Panificazione - Bakery Solutions - Soluciones de Panadería

Macchine
Machinery
Maquinaria

www.turri-srl.com

Refrigerazione
Refrigeration
Refrigeraciòn

www.alaska.it

Forni
Ovens
Hornos

www.victus-srl.com