HIGH-QUALITY MANUFACTURE FOR INTENSIVE USE





Our know-how in production as well as in our Research & Development department enables us to innovate constantly in new bread-making and retarder proving processes.



Anticorrosion cataphoresis treated high-quality evaporator as standard



Double stainless steel tubular protection serving also as a handle



Quality stainless steel hydraulic closing device, permitting maximum airtightness



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Performance at all degrees



Retarder proving chambers and tunnels Premium range

hengel

CUSTOM-MADE EQUIPMENTS

Hengel retarder proving chambers and tunnels are suitable for any type of breadmaking: slow or traditional, direct or stepped rising and proving.

Bespoke, they meet any specific requirement

thanks to our overall mastery of equipment manufacture.

Premium controlled retarder prover chambers and tunnels guarantee an **equipment's lifetime** at the same time providing an ergonomic solution.

They are suitable for any type of bread-making and **meet in** every respect your requirements in terms of results.

Optimum ergonomics for flexible use

- Electronic relative humidity probe for more precision and better process reactivity
- Reinforced and hermetic hinges for better hygiene
- Interior lighting

Manufacture suited to intensive use requirements

- ► Food-grade 100% stainless steel interior walls
- Reinforcement of the door with outside stainless steel corners
- Anticorrosion cataphoresis treated high-quality evaporator, increasing the lifetime of the equipment
- Two ventilation systems: fast for accumulation of cold, slow during the retarder proving phase
- Air mixing cycles during the blocking phase to avoid temperature variations over the height of the trolleys
- Beboiler tank with stainless steel float in each duct to reinforce relative humidity







Initial range



RETARDER PROVING CHAMBERS AND TUNNELS **PREMIUM RANGE**

FOR FLEXIBLE USE AND **INCREASED PERFORMANCE**



+ Options

- Stainless steel external finish
- Glycol water evaporator
- Reminder of temperature and light on tunnel exit

to facilitate maintenance

Technical duct fitted vertically



- Resin floor

- Glazed porthole on door

Hengel Premium retarder prover chambers and tunnels guarantee a perfectly even dough roll temperature.

Why master retarder proving?

- Improvement of the organisation of work
- Spreading of baking periods over the whole day, to satisfy your customers with warm bread from morning to evening
- Limitation, or even elimination of night work
- Optimisation of the physical properties of the dough to develop its aromas and its consistency

Bi-tronic control

In additional to the direct retarder proving cycle, three temperature-rise possibilities:

- Standard retarder proving cycle
- Linear retarder proving cycle: reduction of blocking times, hot and cold operating times, energy savings, better quality of bread, better homogeneity of the temperature of the dough roll
- Stepped retarder proving cycle: up to five successive temperature holds, development of the aromas and of the consistency of the doughs

Allocation of the four programs to **different production types** or to specific proving processes.



Ergonomic Bi-tronic control displav



- Eye-level control keybord 🧧
 - Clear message 🧧 🧲
 - Easy cleaning 🧧 🧲
- Simple and intuitive use 🧧
- Display of current cycles 🧧
- Internal temperature 🧧
 - Ergonomics 🧲

Various dimensions to suit your requirements

Dimensions of trolleys (in mm): 460x810 - 660x810 - 960x810 - 810x900 - 1070x810 - 1270x810 Grids or nets (in mm): 400x800 - 600x800 - 750x900 - 900x800 - 1000x800 - 1200x800 And any specific dimensions