



BAKERY & PIZZA



BAKERY REFRIGERATED CABINET GOLD - 900 - RETARDER

Model:

BGCC090A5RP

Proofer cabinets with monoblock ventilated refrigeration unit designed for climate class 5 (tropicalized). Unit can be easily extracted for simple and quick maintenance/replacement. Evaporator coated by cataphoresis, automatic defrost digitally controlled. Internal ventilation modulation. Humidity percentage always visible on the display, maintained by a humidifier controlled by the internal humidity probe. Product cycle management using the following 7 phases: 1) Cooling and stabilization; 2) Storage; 3) Product awakening; 4) Proofing phase 1; 5) Proofing phase 2; 6) Proofing phase 3; 7) Baking delay. Condensate water evaporation via anticorrosion coil in AISI 316 low carbon. Non-reversible door with automatic closing and fixed 100° opening position. Seven-chamber magnetic gasket, easily removable. 7" capacitive touch display (door front). Adjustable legs in AISI 304 stainless steel. Rails and racks in AISI 304 stainless steel – adjustable and extractable.

TECHNICAL DATA

Temperature (°C)	(-5/+35)
Energy class	-
Gross volume (L)	851
Net chilling volume (L)	696
Net freezing volume (L)	-
Climate class	5 (+40 °C / 40% R.H.)
Refrigerant gas	R290
GWP	3
Refrigerant charge (kg)	0.109 Kg
Defrosting	ELECTRIC
Condensate evaporation	Condensate water evaporation by means of anti-corrosion coil in low carbon AISI 316.
Humidity (%)	65-95%
Condensation	AIR
Cooling output (W)	872
Voltage	AC230V 1N+E 50Hz
Special voltages (on request)	Option
Absorbed power (W)	728
Current draw (A)	4,30
Noise (dB)	< 70

CONSTRUCTION DATA

Category	Upright - High performance
Intended use	Proving - This appliance is intended for use in ambient temperatures up to 40 °C.
Internal material	AISI 304 Stainless steel
External material	AISI 304 Stainless steel
Internal corners	Rounded internal corners for easy and optimal cleaning.
Insulation thickness (mm)	80
Insulation material	HFO Polyurethane (No CFC, no HCFC)
Door seal	Seven-chamber magnetic gasket, easily removable
Door hinge	Standard left, non reversible
Controller	7" capacitive touch screen (on door front)
Alarm	Visual and audible
NTC temperature probe	Standard
Humidifier	Standard
USB connector for downloading recorded data as per HACCP	Standard
Floor support	Adjustable feet in AISI 304 stainless steel
Floor support height (mm)	Feet: 100-150 Castors: 160 - Ø 125 Plinth: 20

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SEDE OPERATIVA / PLACE OF BUSINESS

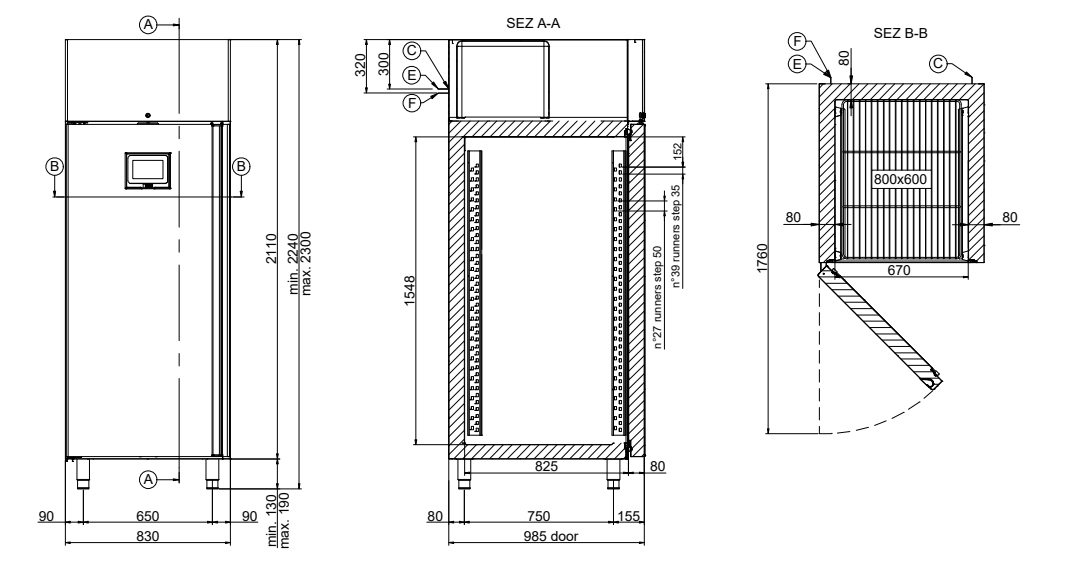
Dalmecc - Refrigeration - Via Fabio Filzi, 46 - 31036 Istrana (TV) - Italy
+39 0422 832679 / info@dal-mec.it / www.dal-mec.it



SEDE LEGALE / REGISTERED OFFICE

Dal Santo Srl - Via Sant'Anna, 38 - 31050 Fossalunga di Veduggio (TV) - Italy
Partita IVA / VAT number 04207260268





A. Section plane

B. Section plane

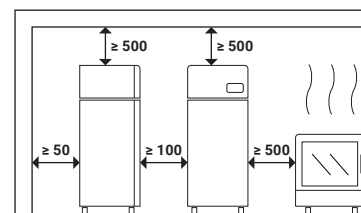
C. Power cable outlet (length 2 m)

WARNING! While installing, have a qualified electrician connect it to an electrical panel.

E. Water inlet (Maximum pressure 3 bar)

F. Water outlet

Minimum clearances
WARNING! The distance from
hot appliances (e.g. fryers or
ovens) must be at least 500
mm.



EQUIPMENT AND SETUPS

Internal setup	AISI 304 stainless steel guides and racks - Adjustable and removable.
Trays included	Not included
Pairs of guides included	N.20 "L" - EN 600x800
Maximum setup capacity	N.27 (step 50 mm) or N.39 (step 35 mm) - EN 600x800
LED bar	Standard
Wi-Fi kit	Standard
Lock with key	Standard
Air distribution duct	Standard
Door opening pedal	Standard
Castors kit	Not available
Cable with Schuko or English plug	Standard (Schuko)
Diamond-patterned bottom with drainage hole	Standard

DIMENSIONS AND WEIGHTS

Dimensions LxDxH (mm)	830x985x2240-2300
Package LxDxH (mm)	860x1030x2430
Net weight (kg)	180
Gross weight (kg)	202

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