



TECHNICAL DATA SHEET

BAKERY COOLING LINE



AIM RP600 RETARDER PROVER

- Designed to operate in 43°C ambient %65 humidity
- New design for equal temperature distribution
- Zero ODP Injected 42 kg/m³ Polyurethane Insulation
- Digital controller with easy read screen
- Ergonomic door and handle designed for ease of opening and cleaning
- Icecool refrigeration system designed to be most technologically advanced and energy efficient
- Hot gas defrost system
- Waste heat recovery condensate vaporiser system
- Air managing system which provides inside refrigeration balance
- Forthcoming real-time automated fermentation system
- 20 no's of 40x60 tray capacity



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Operating Temperature: -18/+45 °C
Capacity: 668L
Overall dimensions: 775x1030x2100

CABINET CONSTRUCTION

Exterior Material: AISI 304 Stainless Steel
Back Material: Galvanized steel
Interior Material: AISI 304 Stainless Steel
Drain: ✓
LED lighting Eclairage LED: X
Insulation: Polyurethane with high density
40kg/m³, CFCs free, zero ODP and low GWP
Insulation thickness(mm): 50
Blowing Agent: HFO
Door: 1
Door Construction: Pressed hinged door. Easy
to replace door gasket that does not require
cleaning
Door Lock: Optional
Door Frame Heaters: X

CAPACITY

20 pieces 40x60 tray capacity

REFRIGERATION

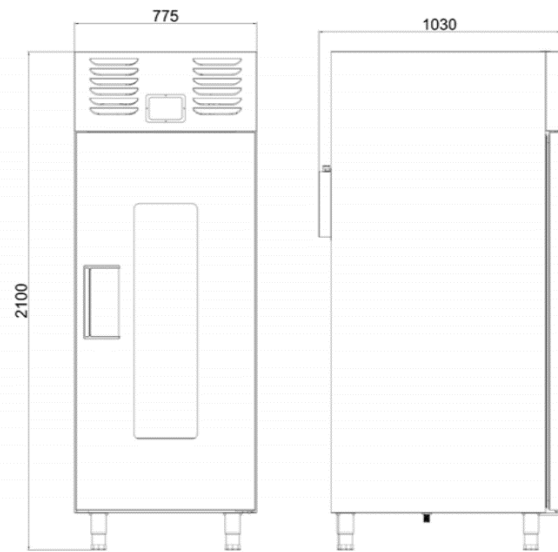
Thermostat: Touch screen- IP65
Refrigeration system: Split system
Defrost: Resistance
Expansion Device: Capillary
Fans: ✓
Condensation: Forced air
Evaporation: With fan
Condensate pan: Hot gas condensation pan

TECHNICAL FEATURES

Gas Refrigerant: R134A
Power Supply: 230V / 1 / 50 Hz

CRATING

Crated dimensions L x l x H (mm):825x1080x2350
Net Weight (kg): 140
Crated Weight (kg): 150



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