F500 OPTIONS



The F-Series F500 is a top-class freezer-proofer, retarder-proofer and proofer. It is equipped with the latest technology to simplify work in the bakery and treats dough with the utmost care - no more dehydration or over-fermentation. The Dough on Demand function always gives you fresh dough ready to be baked.

The F500 has carefully tested components and materials, providing an energy-efficient and reliable machine with a long life span. Together with the smart control panel and ergonomic design, the cabinet offers excellent results under heavy load in the bakery time and time again.



SVEBA DAHLEN

F500 OPTIONS

- 1. Compressor with refrigerant R452. Compressor with high capacity with refrigerant R452.
- 2. Central cooling CO₂ Refrigerant CO₂ Carel or Danfoss for central cooling.
- **3.** Central cooling R407F Refrigerant R407F for central cooling.
- 4. Central cooling R134A Refrigerant R134A for central cooling.
- 5. Central cooling secondary fluid Central cooling, secondary fluid/brine for F500.
- 6. Drainage Drainage on left side or rear.
- 7. Insulated heated floor Protects underlying material from water and cold damage.

8. Light Signal

Light tower that signals a green light when a proving program is finished and a red light when an action needs to be taken.

9. Black design

Proving cabinet in stainless steel, doors in black stainless steel.

10. Water Filter

An effective filter that filters out dirt and limescale deposits, which gives the cabinet a longer life. Also gives the products a better taste and aroma.



Proofer for resting and proofing.



Retarder-proofer for retarding and proofing.



Freezer-proofer for freezing and proofing.

	HIJ	нік	HIF	
Compressor with R452		0	0	
Central cooling CO ₂ Carel or Danfoss	0	0	0	
Central cooling R407F	0	0	0	
Central cooling R134A	0	0	0	
Central cooling secondary fluid	0	0	0	
Drainage on left or at rear	0	0	0	
Insulated heated floor	0	0	•	
Light signal	0	0	0	
Black design	0	0	0	
Water filter	0	0	0	