

CLIMATIC CHAMBER

CC 500 | CC 1000



CC 1000













Developed to help or accelerate the fermentation of various doughs. Recommended for bakeries, pizzerias and restaurants.

- Structure in 430 stainless steel.
- Single-piece insulation in injected polyurethane.
- Programmable electronic timer with temperature sensor (hot | cold | hot and cold).
- Fully available in 430 stainless steel or external in pre-painted plate.

G.P	CC 500	CC 1000
	20-58x70cm	40-58x70cm
	1/3 HP	1/2 HP
	1000 W	1000 W
		67

KEY

-  Product Code
-  Capacity - dough/production
-  Power
-  Consumption
-  Gas Consumption
-  Single Phase Consumption
-  Three Phase Consumption
-  Voltage
-  Amperage
-  Conveyor capacity
-  Diameter of the Disc
- RPM** Rotation per minute
-  Weight
-  Dimensions:
Height x Width x Length