

Prooving Interruption Unit with / without humidification -20 °C / +20 °C

GUGV

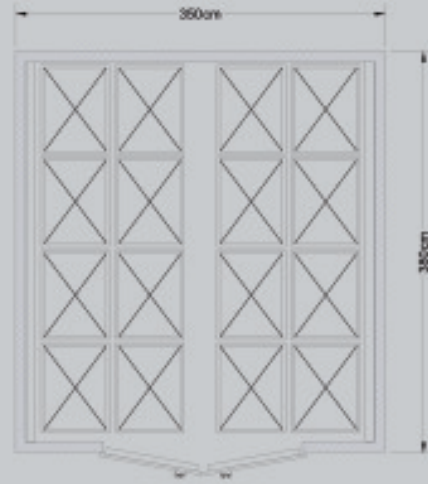


GUGV 1.3

single sided ventilation duct



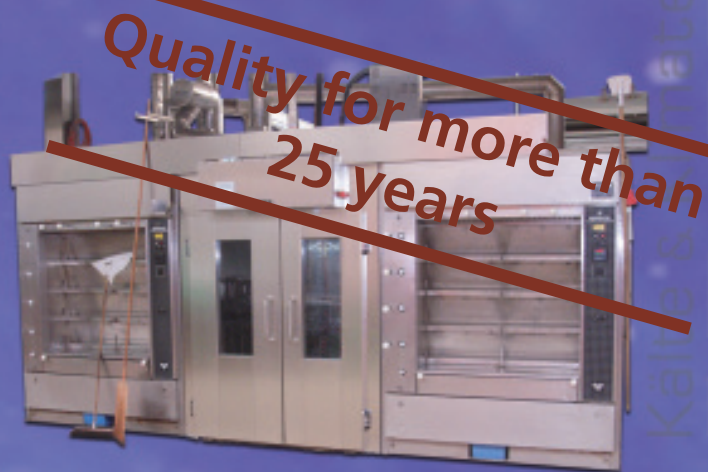
GUGV 2.6



double sided ventilation duct GUGV 4.16

In the morning the Prooving Interruption Unit dispose dough pieces ready prepared for the prooving process. Before the products have been conditioned for hours in the unit by an exact computer controlled climatic process. The result are dough pieces with a perfectly fermentative developed flavour. During the loading phase the complete refrigeration capacity of the unit is necessary to cool down and stabilize the dough pieces with high air velocity. Subsequently the next process steps are following – **Storage/Prooving Interruption** – **Recovery** – **Conditioning** – **Pre-Prooving** until the products have achieved their perfect consistence. If extra stabilization of the dough pieces is required after the pre-prooving phase a closing **Cooldown** phase can be amended before the dough pieces will be loaded into the prooving unit. Prooving Interruption Units are an outstanding amendment for manufactures who want to supply their customers with fresh baked pastry the whole day long.

- Housing surface white coated steel, floor inside stainless steel
- Housing insulation foamed 100% HCFC-free
- optional: without humidification -20 / +15 °C
with humidification -20 / +20 °C
- Special high performance evaporators
- Special air guidance system
- MUNZ Cooltouch® Control with **Slow Conditioning**-function



GUGV Program



- 1 Pre-Cooling
- 2 Fast Freezing
- 3 Prooving Retardation
- 4 Recovery
- 5 Conditioning
- 6 Pre-Prooving