

Fully Automatic Prooving Unit with humidification -20 °C / +40 °C

GVA



GVA 1.3

single sided ventilation duct



GVA 2.6



double sided ventilation duct **GVA 4.16**

In the morning Fully Automatic Prooving Units GVA supply ready to bake-off dough pieces for the first 3 to 4 loads of the oven. 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** – **Prooving** until the products have achieved their perfect consistence. If extra stabilization of the dough pieces is required after the prooving phase a closing **Cooldown** phase can be amended before the dough pieces will be loaded into the oven. Fully Automatic Prooving Units help to remove the production away from the early morning hours later in the day. Further on Fully Automatic Prooving Units enables the manufacturing of long time fermentative developed pastry with a constant perfect flavour every day.

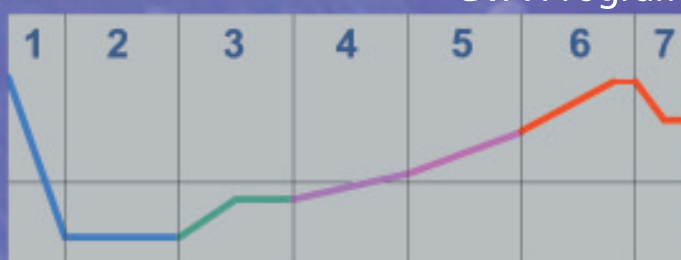
- Housing surface complete in stainless steel
- Housing insulation foamed 100% HCFC-free
- External electrode steam humidifier
- Special high performance evaporators
- Special air guidance system
- MUNZ Cooltouch® Control with *Slow Conditioning*-function

**Quality for more than
25 years**



GVA Program

+40 °C
0 °C
-20 °C



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

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