

Kolb proofing room offers optimal fermentation condition required for a controlled proofing cycle. Of course the fully automatic climate unit from Kolb is supplied with insulated 60mm PU panels to construct the proofing room.

**Features:**

- Multifunctional with chilling & proofing
- Automatic and manual control
- Fermentation and refrigeration work simultaneously
- Using only CFC-free refrigerants R-404A and R-134A
- Different models for your selection, reach-in or roll-in types
- The 2-door retarder proofer features:
  - Door frames & windows with anti-fog function to prevent windows fogging
  - Safe light setting to prevent leakage of electricity
  - Glass window design for easy monitoring



K12-RO68D1  
GC-1109-1

1 trolley 600x800  
Retarder Proofer



K12-RE64D32-1  
GC-1183-1

2-Door  
Retarder Proofer

## PROOFING / FERMENTATION ROOM

A proofing room system to meet all requirements for an adjoining proofing room to an existing oven or a new oven.

The fancy climate unit from Kolb conditions, the air inside, the automatic proofing room to the set temperature & humidity for optimal fermenting condition.

	Roll-in Type		Reach-in Type	
	K12-RO68D1 GC-1109-1	K12-RO68D2 GC-1109-2	K12-RE64D32-1 GC-1183-1	K12-RE64D18
<b>Capacity</b>	1 trolley for 600x800mm trays	2 trolleys	16 levels 32 pcs 600x400mm	18 levels 18 pcs 600 x 400mm (Put by vertical way)
<b>Dimension : Width (mm)</b>	1070	1070	810	585
<b>: Depth (mm)</b>	1250	2150	1255	1330
<b>: Height (mm)</b>	2225/2675	2225/2675	2055	2077
<b>Depth when door open (mm)</b>	2120	2960	1910	1426
<b>Door hinge</b>	Single door (Hinge Right or Left)		Two doors	Single door
<b>Voltage (V)</b>	230V/1ph/50Hz (60Hz not available)			
<b>Weight (KG)</b>	150	300	262	165
<b>Current (A)</b>	12.2	12.2	7.6	4
<b>Power (kW)</b>	2.7	2.7	1.73	0.92
<b>Temperature</b>	+3°C to + 50°C			

## PROOFING / FERMENTATION ROOM

Proofing Cabamber

The Kolb proofer cabinet offers remarkable insulation and stability, available in different sizes for your selection

### Features:

- Good insulation
- Easy operation and maintenance
- Customization: the quantity of climate unit depends on the actual space



Roll-in Proofer  
GC-1023



Reach-in Proofer  
GC-2135



Climate Unit  
GC-1046

	Roll-in Proofer				Reach-in Proofer	Climate Unit
	GC-1076	GC-1047	GC-1048	GC-1023	GC-2135	GC-1046
<b>Rack Capacity for 600 x 800 mm</b>	1 trolley	2 trolleys	4 trolleys	6 trolleys	15 tray 600 x 800mm	N/A
<b>Dimension : Width (mm)</b>	1155	1155	2000	2000	725	658
<b>: Depth (mm)</b>	1135	1980	2040	2040	990	180
<b>: Height (mm)</b>	2200	2200	2200	2200	2032	1915
<b>Depth when door open (mm)</b>	1928	2773	3627	3627	1655	
<b>Door hinge</b>	Single door (Hinge Right or Left)		Double or Four Floor		Single door	N/A
<b>Voltage (V)</b>	400V/3ph/50~60Hz				230V/1ph/50~60Hz	400V/3ph50-60Hz
<b>Weight (KG)</b>	140	240	400	480	145	39
<b>Current (A)</b>	13.6				6.7	13.6
<b>Power (kW)</b>	6.2				1.55	6.2

## BAKERY COOLING, RETARDING / PROOFING

Refrigeration System

Proofing, proofing retardation, fast cooling, proofing interruption or stiffening – the MIWE GVA masters all air conditioning processes in any sequence and freely selectable time segments.



	GVA	GUV	GV
<b>Temp. Range (°C)</b>	-20 to +40	-20 to +15	0 to +15
<b>Relative Humidity % RH</b>	up to 98 are adjustable	High	High
<b>Product Quality</b>	Unproofed		
<b>Trolley Type</b>	Rack/proofing trolley		
<b>Baking tray Size (mm)</b>	600x800 or 600x1000		
<b>Insulation</b>	100	100	80/100
<b>Control System</b>	TC		
GVAS			
<b>Exterior Dimensions (mm)</b>	740x1050x2060		
<b>Tray Capacity (mm)</b>	20x580x780		
<b>Temperature Range (°C)</b>	-12 to +35		
<b>Evaporation Temperature (°C)</b>	-25		
<b>Condensation Temperature (°C)</b>	+40		
<b>Capacity (L)</b>	900		
<b>Voltage (V)</b>	230V/1ph/50Hz, 5.3A, 1000W		