Fully automatic proofing unit
GUV 1

Compact and powerful
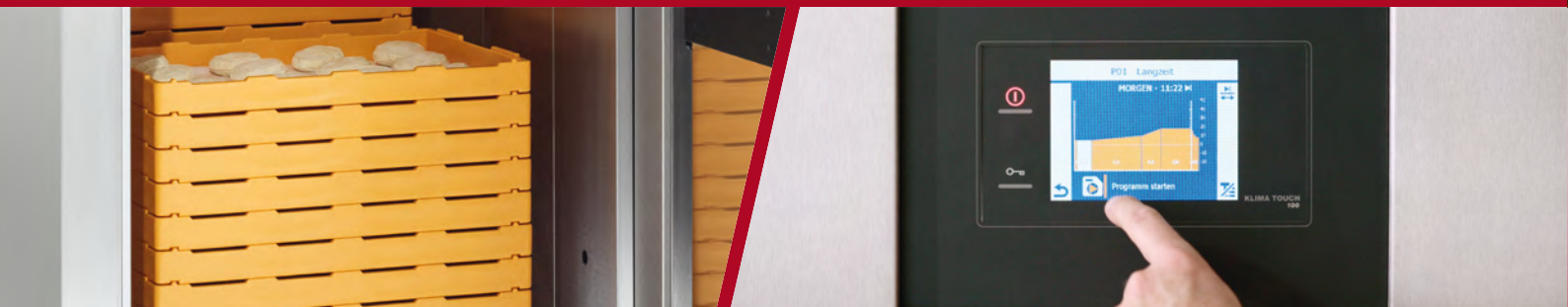
Passable

DEBAG
GLOBAL BAKING TECHNOLOGY

GUV 1 - the fully automatic proofing unit for the store
proofing, retarding and interrupting with one machine

The automatic proofing unit GUV 1 enables several steps of the process. It can be used as a frozen storage, proofing machine and proofing chamber. With the GUV 1, long-time dough methods are now possible in-store too. This not only means improved product quality (flavour, proof stability), but also simplified and more efficient logistics processes.

The required goods are loaded into the unit the day before and left to mature overnight. Proofing and cooling processes can be precisely controlled with the modern touch control: The goods are always perfectly temwpered and reach optimal maturity. Staff can immediately start baking when they get to the store in the morning – this saves a lot of time and helps optimize work processes in-store.

The GUV 1 is designed for installation in the bakery, i.e. for an ambient temperature of up to 43 °C and an air humidity of up to 70 percent.

compact dimensions
1.000 × 1.300 × 2.600 mm (W × D × H)

ready to plug in 230 V
no installation effort

low energy consumption
due to high-quality insulation
(PU 100, K-value: 0.19 W/m²K)

wide range of services
frozen storage, automatic proofing unit and proofing chamber

accessible with rack trolley and stackable racks

modern touch control

-20 °C bis +40 °C
temperature range

Ready to plug in, space-saving

Always perfectly ripened dough pieces in the store

Can be used as freezer storage, proofing machine and proofing chamber

All advantages at a glance

- plugin ready upon delivery – enables immediate installation
- also ideal for large volume confectionery products or bread baskets
- The ripening process can be started, paused and continued at any time. The intelligent control system always calculates the ideal processing time.

Easy cleaning, max. operating comfort

- easy-to-clean, self-closing door with continuous handle strip
- optional: door with left or right handed hinge
- material: robust, brushed stainless steel interior
- material: especially hygienic, bright rolled stainless steel

Energy saving and safe

- insulation prevents energy loss and ensures long-lasting cooling even in case of power failure
- automatic restart after power failure (fermentation process continues)
- self-closing door

KLIMA TOUCH control

Easy, intuitive operation

With our controls, you always have an overview of all processes and fermentation parameters. Our controls can be adapted and programmed to your needs as individually as your products. This saves time, personnel and reduces sources of error right from the start. The integrated event log supports you in evaluating your fermentation process and enables a more efficient control. All process steps (collection, interrupted proofing, delayed proofing, fermentation, stiffening) can be selected individually and started in manually or can be combined into individual programs, tailored to your individual products.

The KLIMA-TOUCH control impresses with its graphic display and intuitive operating logic. In this way, the fermentation process can be controlled, tracked and, if necessary, adjusted at any time.

KLIMA TOUCH control

All advantages at a glance:

- clearly structured menu navigation
- freely programmable program slots - all known long-term control methods are displayed
- storage and evaluation of process data
- programmable timer

- USB connection
- maximum security through the multiple password-protected setting levels
- automatic restart after power failure (maturing process continues automatically)
- networking and remote maintenance via FilialNet

Technical data

Ready to plug in, small and flexible

MODEL	GUV 1
External dimensions (W × D × H):	1.000 × 1.300 × 2.600 mm
Clear passage (W × H):	750 × 1.900 mm
Weight (without occupancy):	400 kg
Capacity 400 × 600 mm (tray size):	2 rack trolleys/stackable racks
Capacity 580 × 780 mm (tray size):	1 rack trolleys/stackable racks
Temperature range:	-20 to +40 °C
Electrical connection:	230 V AC, fuse protection 16 A + RCD (300 mA)
Connected load:	2,6 kW

In case of deviations, the values on the type plate or technical data sheet always apply. The dimensions and connected loads of variants that are not listed here (customer-specific special dimensions, etc.) can be found in the corresponding technical data sheet.
We reserve the right to make technical changes. Illustrations not to scale.