Fully automatic dough retarder
GUV

Individually planned, for highly efficient cooling

Dough retarder and proofing retarder in one!

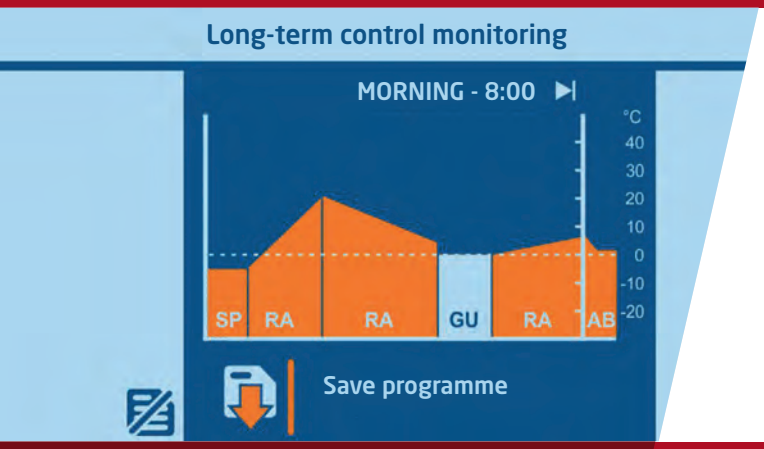
DEBAG
GLOBAL BAKING TECHNOLOGY

GUV – fully automatic dough retarder

The best things in life take time. Lets dough and taste ripen perfectly.

The ADR is especially useful when it comes to producing large quantities. It enables you to optimise your workflows and create free capacity for a higher rate of production.

Our automatic dough retarder enables you to carry out several stages of production at once: you can control both proofing and cooling processes precisely, ensuring your products are always perfectly cooled, tempered and air-conditioned. This helps you to achieve the perfect degree of maturity (final fermentation) of the raw dough and of dough with a high fermentation tolerance. The raw doughs can also be left for a longer period at a low temperature. The benefit: Even larger amounts of pre-ripened doughs can be stored in the cell, baked over a longer period of time, or prepared for transporting to other branches. The GUV takes the pressure off you even at times when production peaks.



With KLIMA TOUCH control the individual processes can be displayed via a progressive graph. This gives you a visual representation of the processes running within the GUV.

An overview of all the benefits:

Optimisation of workflows

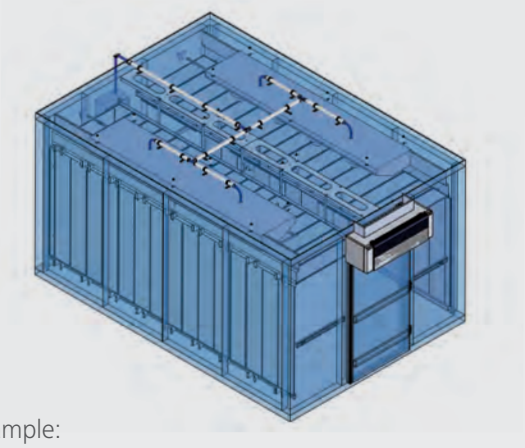
The GUV allows you to shift your night-time work to the day-time. Start baking as soon as you start work. This enables you to optimise your workflows and, at the same time, to reduce your costs. Our fully automatic dough retarders are specifically designed to meet the needs of your business.

Versatile and flexible

- usable for all known long-term control methods
- can be individually adjusted to each installation space thanks to the smallest grid dimension of only 100 mm
- temperature spectrum from -18°C to +45°C
- documentation and process display
- body manufactured from highly insulating PU cell elements
- self-close doors

Dough retarder and fully automatic proofing unit in one

ideal for all known long-term control methods



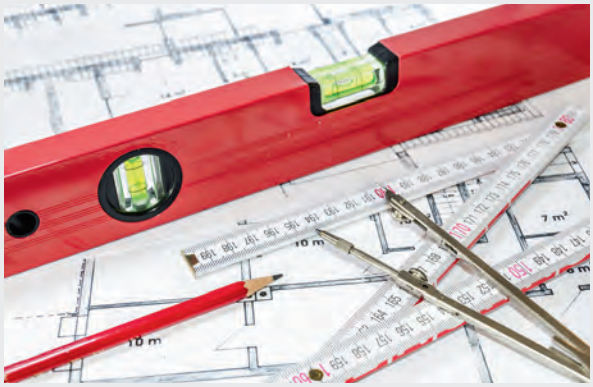
Example:
Fully automatic dough retarder 4.20
Dimensions (W × H × D):
3,200 × 2,570 × 4,700 mm

Reproducible quality of an exceptional standard:

- you can combine as many programme steps as you want to
- there are up to 30 storage settings at your disposal for saving these programme parameters
- the optimal process control ensures that the products produced are of a consistently high quality

Efficient and safe. Low energy usage thanks to:

- lower energy requirements due to the delayed ripening of the dough
- 100 mm width insulation with PU cell elements prevents energy from being lost and ensures long-lasting cooling even in the event of a power outage
- self-close doors
- LED lighting



Individual, custom-made units – to your exact spatial specifications

Our fully automatic dough retarders are specifically designed to meet the demands of your business – with the smallest cell grid dimension of just 100 mm.

KLIMA

Programme control

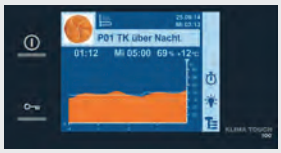
All processes conveniently at a glance

KLIMA

TOUCH control

Foolproof, intuitive operation

KLIMA programme control



KLIMA TOUCH control

With our controls you have access to all processes and proofing parameters at a glance, at any time. As individual as your products, our control systems can be adjusted and programmed according to your requirements. This saves time, staff resources and reduces sources of errors, nipping them in the bud. The integrated event memory supports you in evaluating your proofing process data and provides an extremely efficient means of control. All process steps can also be selected individually or can be stored as complete programmes for process control.

The KLIMA TOUCH control system makes life even easier than with the KLIMA programme control. The system features an impressive high-resolution graphics display and intuitive operating logic.

All the benefits at a glance:

- clearly structured menu navigation
- freely programmable programme settings – all known long-term control methods can be displayed
- storage and analysis of the process data
- programmable timer
- USB connection
- very high level of security thanks to the numerous password-protected setting modes
- automatic restart following a power outage (maturation process will be automatically continued)
- connection and remote maintenance via FilialNet

Technical data

Individually engineered. Efficiently cooled.

MODEL	GUV 2.4 LM	GUV 2.6 L	GUV 4.20
Exterior dimensions (W × H × D) without hood:	1,800 × 2,470 × 2,400 mm	1,800 × 2,470 × 2,900 mm	3,200 × 2,570 × 4,700 mm
Clear door dimensions (W × H):	1,500 × 1,900 mm	1,500 × 1,900 mm	1,000 × 1,900 mm
Loading capacity:	4 rack modules (580 × 780 mm) 2 rack modules (580 × 980 mm)	6 rack modules (580 × 780 mm) 2 rack modules (580 × 980 mm)	20 rack modules (600 × 800 mm) 16 rack modules (600 × 1,000 mm)
Loading capacity tray lifters:	2	2	-
Insulation thickness:	100 mm	100 mm	100 mm
Temperature range:	-18 to +45 °C	-18 to +45 °C	-18 to +45 °C
K-value (heat transition coefficient):	0.26 or 0.19 K (W/m²K)	0.26 or 0.19 K (W/m²K)	0.19 K (W/m²K)
Electrical connection:	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz

Extract from the model range.
In case of deviations, the values on the type plate or the technical data sheet always apply. Please refer to the corresponding technical data sheet for the dimensions and connected loads of types not listed here (custom dimensions etc.). Subject to technical alterations. Illustrations not to scale.

DEBAG Deutsche Backofenbau GmbH ■ Dresdener Str. 88 ■ D-02625 Bautzen ■ Tel.: +49 (0)3591-360 0 ■ www.debag.com ■ E-mail: info@debag.com