



Fully automatic
proofing unit

TEFI

Raw, perfectly matured
dough for your stores



Open up for the day and get baking!

DEBAG
GLOBAL BAKING TECHNOLOGY

TEFI - the automatic proofing unit for branches

Fully automatic proofing of fresh raw dough

The TEFI is the perfect assistant when it comes to modern in-store baking. It helps you to optimise the workflows in your branch. Load it the day before with the products required and leave them to ripen perfectly overnight. This lets you start baking the following morning – quickly and without the need for time-consuming prep work.

Our TEFI automatic proofing unit 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: unripe dough pieces can be stored in the unit and be baked over a longer period of time.

Ready to plug in, small and flexible – our versatile automatic proofing unit makes it easy for you to keep your shelves overflowing with freshly baked food!



Two functions in one machine:

- proofing
- cooling

A standard 230 V mains socket is sufficient to operate it.



for baking as soon as the day begins

thanks to the dough having ripened perfectly overnight

masters even complex dough maturation processes

thanks to intelligent controls

designed to be robust, for continuous operation

the next batch can be loaded straightaway



versatile

as a cooling and proofing chamber

very simple to operate

ready to plug in

uses an earthed power connection (230 V)

drainage of the condensate

via an integrated drainage system

**Ready to plug in,
space-saving and flexible!**



Proofing or cooling

Two production steps with one machine – perfect for your branch!

All the benefits at a glance

- delivered ready to plug in – so you can get started immediately
- capacity: up to 20 trays at 580 × 780 mm or 40 trays at 400 × 600 mm
- also ideal for large-volume pastry products or bread baskets
- freely selectable distances between the rails
- the maturation process can be started, paused and continued at any time, while the intelligent control system will always calculate the perfect processing time.

Easy to clean, very straightforward to operate

- easy to clean, self-close door with top-to-bottom opening groove
- optionally: door with left-hand or right-hand hinge
- affixed magnetic seals can easily be changed if they get dirty
- adjustable feet to suit any floor surface
- exterior wall: robust, brushed stainless steel
- interior: ultra-hygienic, bright rolled stainless steel

Energy-efficient and safe

- insulation prevents energy loss and guarantees lasting refrigeration, even in the event of a power cut
- automatic restart following a power outage (proofing process is continued)
- self-close door

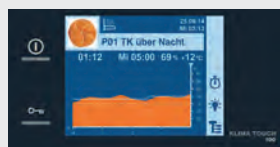


Programme control

All processes conveniently at a glance



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

Ready to plug in, small and flexible



MODEL	TEFI 400B	TEFI 800B
<i>Exterior dimensions (W × H × D):</i>	792 × 2,120 × 715 mm	792 × 2,120 × 1,021 mm
<i>Clear door dimensions (W × H):</i>	610 × 1,375 mm	610 × 1,375 mm
<i>Weight (without contents):</i>	150 kg	210 kg
<i>Gross capacity:</i>	586 l	860 l
<i>Loading capacity 400 × 600 mm (tray size):</i>	max. 20	max. 40
<i>Loading capacity 580 × 780 mm (tray size):</i>	-	max. 20
<i>Temperature range:</i>	-20 to +40 °C	-20 to +40 °C
<i>Electrical connection:</i>	230 V / 50 Hz	230 V / 50 Hz
<i>Connected load:</i>	1,230 W	1,380 W

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.