

Fermatic

Prover, Retarder-Prover, Freezer-Prover



Prepare baking in no time





Use Fermatic and start making money today

The fermatic Prover, Retarder-Prover and Freezer-Prover range put an end to those early and expensive, tiring hours in the morning.

Start the next day's bake during the afternoon and evening, and roll in the racks with the products straight into Fermatic. The proving is then automatically controlled so that you can have the finished products

exactly when you want them.

We have designed Fermatic with immaculate, simple lines so that it's easier to keep clean in and around the proving room. Stainless steel both inside and out makes Fermatic hard-wearing, reliable and practically maintenance free.

Designed for function and quality

Fermatic is manufactured in stainless steel both inside and out for maximum quality, for the longest service life and lowest maintenance costs. The smooth surfaces are easy to clean.



The door gaskets tighten effectively and the doors are self-closing.

Fermatic is designed as a module system, which makes installation both quick and easy.

Fermatic is available in three versions; prover, retarder-prover and freezer-prover. The climator unit in the proving cabinets has a high capacity for both humidity and heat, and the solid insulation (80 mm thick) keeps the heat and the cold where it should be.



The proving process is controlled by Sveba-Dahlen's F-panel. This panel is very user friendly and gives clear indications about times and temperatures during the entire proving process.

User friendly

The proving process is controlled by Sveba-Dahlen's F-panel that is very user friendly. The smooth panel is easy to keep clean.

The doors have ergonomic handles extending the full length of the door sides. They are easy to open, and close themselves. Big windows and interior lighting ensure the best possible overview and supervision of the proving. The windows have insulated glass.

The powerful compressor, working with cooling agent R404, gives Fermatic high capacity and safe operation.



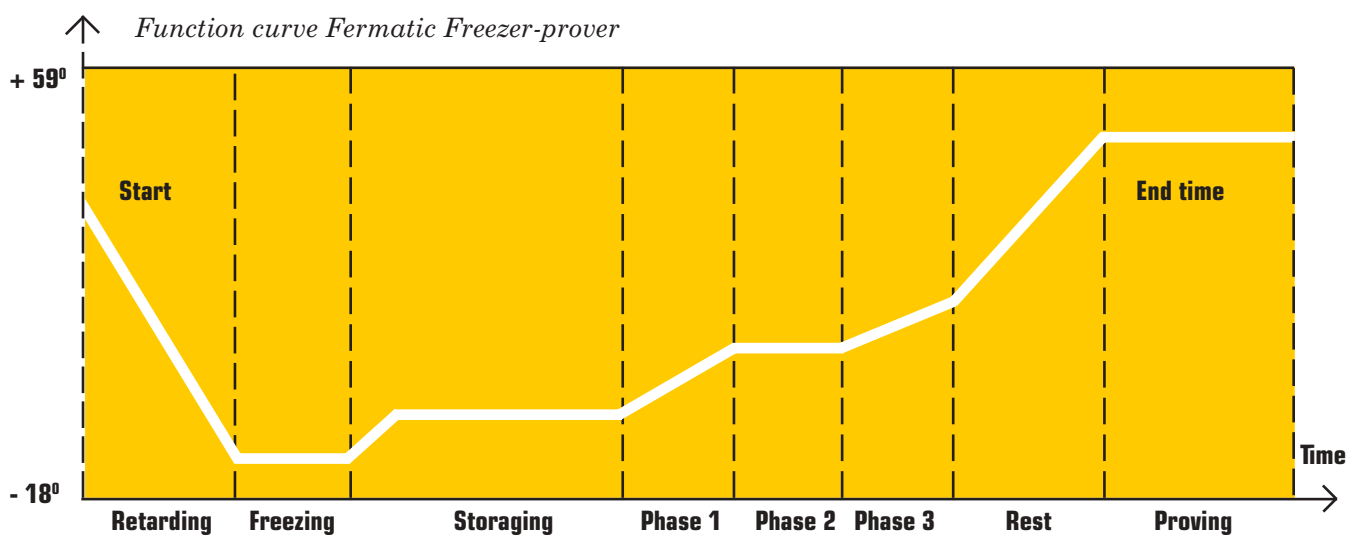
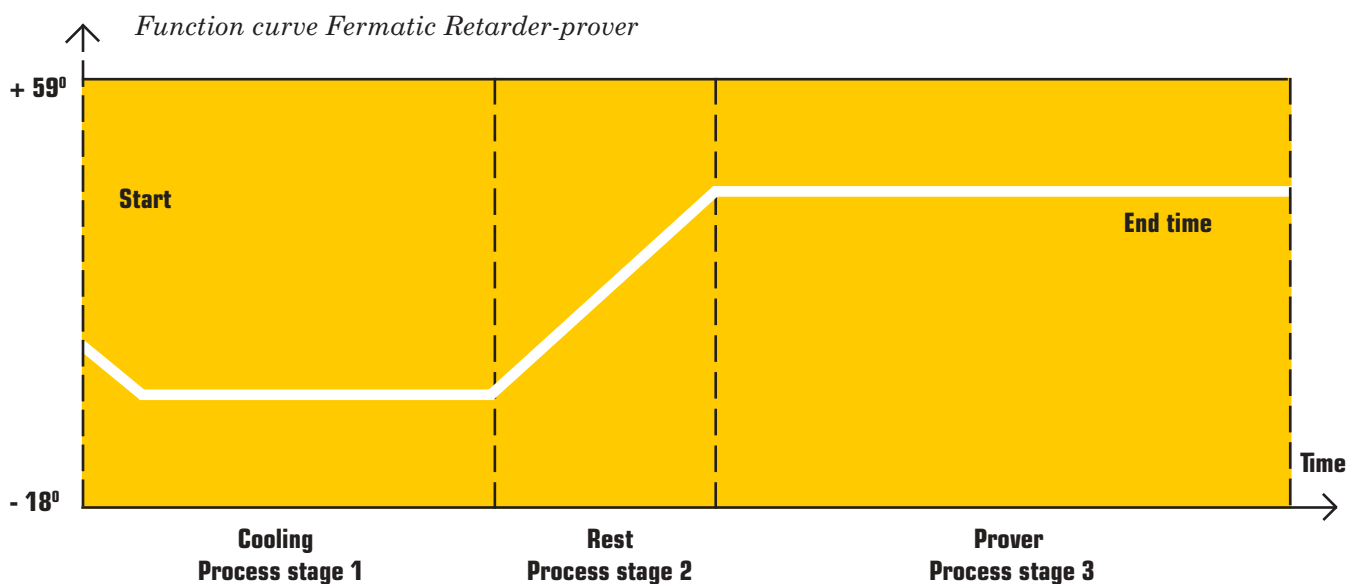
Efficient climator unit

The high capacity climator unit (for Retarder-prover and Freezer-prover) works with a low air exchange. It ensures reliable regulation of the temperature during the important "rest phase" between cooling and proving.

The cooling system is calculated to achieve 0°C within one hour. The cooling unit should be placed separately.



The low ramp makes it easy to wheel in and out the racks. As a standard the Freezer-provers are delivered with heated floor, whereas this is an option for the Provers and Retarder-provers.



Options

Tunnel execution

Fermatic can be delivered in a tunnel execution for rational handling of many racks. The Tunnel prover is loaded from one side and unloaded from the other. The modular system makes it easy to adjust the length of the prover according to the requirements of the customer.

Stainless steel floor

Heated floor

Standard execution for Fermatic Freezer-prover, optional for Fermatic Prover and Retarder-prover.

Fermatic Prover

Model Designation	Width ext. mm	Depth ext. mm	Width int. mm	Depth int. mm	Cooling power kW	Heating power kW	Rack size/No. of single racks						Rack size/No. of double racks					
							450x600	457x660	457x762	500x700	530x650	600x800	2x450x600	2x450x660	2x457x762	2x500x700	2x530x650	2x600x800
HiJ 98x100	980	1000	790	835	-	3	1	1	1	1	1	1	-	-	-	-	-	-
HiJ 98x120	980	1200	790	1035	-	3	1	1	1	1	1	1	1	1	1	-	-	-
HiJ 98x150	980	1500	790	1335	-	6	2	2	2	2	2	1	1	1	1	1	1	-
HiJ 98x200	980	2000	790	1835	-	6	3	3	3	3	2	2	1	1	1	1	1	-
HiJ 150x100	1500	1000	1310	835	-	6	2	2	2	2	2	1	1	1	1	1	1	-
HiJ 150x120	1500	1200	1310	1035	-	6	2	2	2	2	2	1	2	1	1	1	1	-
HiJ 150x150	1500	1500	1310	1335	-	9	4	2	2	2	2	1	2	1	1	1	2	-
HiJ 180x100	1800	1000	1610	835	-	6	2	2	2	2	2	2	1	1	1	1	1	1
HiJ 180x120	1800	1200	1610	1035	-	6	2	2	2	2	2	2	2	2	2	1	1	1
HiJ 180x210	1800	2100	1610	1935	-	9	6	6	6	6	6	4	3	2	2	3	3	2
HiJ 180x285	1800	2850	1610	2685	-	12	8	8	8	8	8	6	4	4	4	4	4	3
HiJ 210x100	2100	1000	1910	835	-	6	3	3	3	3	3	2	1	1	1	1	1	1
HiJ 210x150	2100	1500	1910	1335	-	12	6	3	4	4	4	2	3	2	2	2	3	2
HiJ 210x240	2100	2400	1910	2235	-	12	9	9	8	9	9	6	6	4	4	4	4	3

Fermatic Retarder-Prover

HiK 98x100	980	1000	790	835	1.0	3	1	1	1	1	1	1	-	-	-	-	-	-
HiK 98x120	980	1200	790	1035	1.0	3	1	1	1	1	1	1	1	1	1	-	-	-
HiK 98x150	980	1500	790	1335	1.4	6	2	2	2	2	2	1	1	1	1	1	1	-
HiK 98x200	980	2000	790	1835	2.1	6	3	3	3	3	2	2	1	1	1	1	1	-
HiK 150x100	1500	1000	1310	835	1.7	6	2	2	2	2	2	1	1	1	1	1	1	-
HiK 150x120	1500	1200	1310	1035	1.7	6	2	2	2	2	2	1	2	1	1	1	1	-
HiK 150x150	1500	1500	1310	1335	2.1	9	4	2	2	2	2	1	2	1	1	1	2	-
HiK 180x100	1800	1000	1610	835	1.7	6	2	2	2	2	2	2	1	1	1	1	1	1
HiK 180x120	1800	1200	1610	1035	2.1	6	2	2	2	2	2	2	2	2	2	1	1	1
HiK 180x210	1800	2100	1610	1935	3.3	9	6	6	6	6	6	4	3	2	2	3	3	2
HiK 180x285	1800	2850	1610	2685	4.3	12	8	8	8	8	8	6	4	4	4	4	4	3
HiK 210x100	2100	1000	1910	835	2.1	6	3	3	3	3	3	2	1	1	1	1	1	1
HiK 210x150	2100	1500	1910	1335	3.3	12	6	3	4	4	4	2	3	2	2	2	3	2
HiK 210x240	2100	2400	1910	2235	4.3	12	9	9	8	9	9	6	6	4	4	4	4	3

Fermatic Freezer-Prover

HiF 98x100	980	1000	790	835	1.2	3	1	1	1	1	1	1	-	-	-	-	-	-
HiF 98x120	980	1200	790	1035	1.2	3	1	1	1	1	1	1	1	1	1	-	-	-
HiF 98x150	980	1500	790	1335	1.8	6	2	2	2	2	2	1	1	1	1	1	1	-
HiF 98x200	980	2000	790	1835	2.4	6	3	3	3	3	2	2	1	1	1	1	1	-
HiF 150x100	1500	1000	1310	835	1.8	6	2	2	2	2	2	1	1	1	1	1	1	-
HiF 150x120	1500	1200	1310	1035	1.8	6	2	2	2	2	2	1	2	1	1	1	1	-
HiF 150x150	1500	1500	1310	1335	2.4	9	4	2	2	2	2	1	2	1	1	1	2	-
HiF 180x100	1800	1000	1610	835	1.8	6	2	2	2	2	2	2	1	1	1	1	1	1
HiF 180x120	1800	1200	1610	1035	2.4	6	2	2	2	2	2	2	2	2	2	1	1	1
HiF 180x210	1800	2100	1610	1935	3.3	9	6	6	6	6	6	4	3	2	2	3	3	2
HiF 180x285	1800	2850	1610	2685	4.1	12	8	8	8	8	8	6	4	4	4	4	4	3
HiF 210x100	2100	1000	1910	835	2.4	6	3	3	3	3	3	2	1	1	1	1	1	1
HiF 210x150	2100	1500	1910	1335	3.3	12	6	3	4	4	4	2	3	2	2	2	3	2
HiF 210x240	2100	2400	1910	2235	4.1	12	9	9	8	9	9	6	6	4	4	4	4	3

External height 2,400 mm. Max. height 1,900 mm for racks. Cooling capacity 50 kg dough per single rack.



Fermatic Prover, Retarder-prover and Freezer-prover are available in many sizes and models.

Partner of professional bakeries since 1948

Sveba-Dahlen develop, market and manufacture rack, deck and tunnel ovens, proving chambers and fermentation lines for both small and large bakeries, supermarkets, industrial bakeries and restaurants and large kitchens.

Our products are designed and manufactured using the most modern methods, the latest techniques and a most experienced staff. They are well known for high-quality material, reliable availability and perfect baking results. Sveba-Dahlen has been certificated in accordance with ISO 9001 since 1996.

Clients all over the world purchase our ovens and

we have today more than 40 distributors with their own service-teams located strategically in all parts of the world. Well-trained and experienced technicians are a guarantee that installation, adjustment and service will be conducted correctly.

Despite our world-wide activity, we remain at heart and soul a family enterprise. We take pride in short lines of communication, quick decisions and straightforward answers. And to meet our clients honestly and with respect.

That has been our formula since 1948. You can rely on that we do our outmost to keep on this course.



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