



Electric Automation
Automation specialists

Reference: SMACPAN4500

SMACPAN4500 ELIWELL SMACPAN
ADVANCED CONTROL FERMENTATION OF
BREAD

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SMACPAN - ADVANCED CONTROL FOR FERMENTATION OF BREAD

Electronic system for the complete control of the fermentation process of bread dough and the like. This system controls the temperature, the humidity and the fans during the entire cycle.

You can select and memorize up to 7 Automatic Cycles: each cycle consists of 5 phases that make up the complete cycle of the baking process:

- 1) Cooling of the mass,
- 2) Maintenance (with a different set to the first phase),
- 3) thawing of the dough
- 4) fermentation, and
- 5) sleeper..

All the stages are configurable on temperature and humidity..

Technical Data

DIGITAL INPUTS	SMARTMAC BREAD EXPANSION - MICRO DOOR - SECURITY
ANALOG INPUTS	- TEMP. CAMERA - TEMP. EVAPORATOR - HUMIDITY PROBE
DIGITAL OUTPUTS	- SOLENOID - VENT. EVAPORATOR - HUMIDIFIER - LIGHT CAMARA - DEHUMIDIFIER - STEAM - RESISTANCE - DEFROSTING - COMPRESSOR
* PROBES NOT INCLUDED. SELECT PROBES.	

Characteristics

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