

provers

# *CLÉ* and *CL* series



## CLE series provers

### Functionality and easyness



## CL series provers

### Evolution and intuitivity



Prover conceived and designed to control the proving process of bakery and pastry products. Available versions: 1 or 2-door, equipped with a see-through window allowing a perfect view of the product during the proving process.

Description	CLE	CL
Working temperature	+20°C / +42°C	
Shell	Panels	
Insulated panels thickness	40mm	60mm
Internal surface	aluminium	AISI 304 stainless steel
External surface (front excluded)	Plastic coated white sheet	Pre-painted galvanized white sheet
Front	Plastic coated white sheet	AISI 304 stainless steel
Hinges	Self-lifting, plastic material	Self-lifting, chromium plated
Internal rack protection board	AISI 304 stainless steel	
Safety opening	push	
See-through window	1 for each door	
Assembly system	screws	hooks
Power supply	400 V / 3+N /50 Hz	

**Note:** standard provers are supplied without floor



Temperature and relative humidity probes

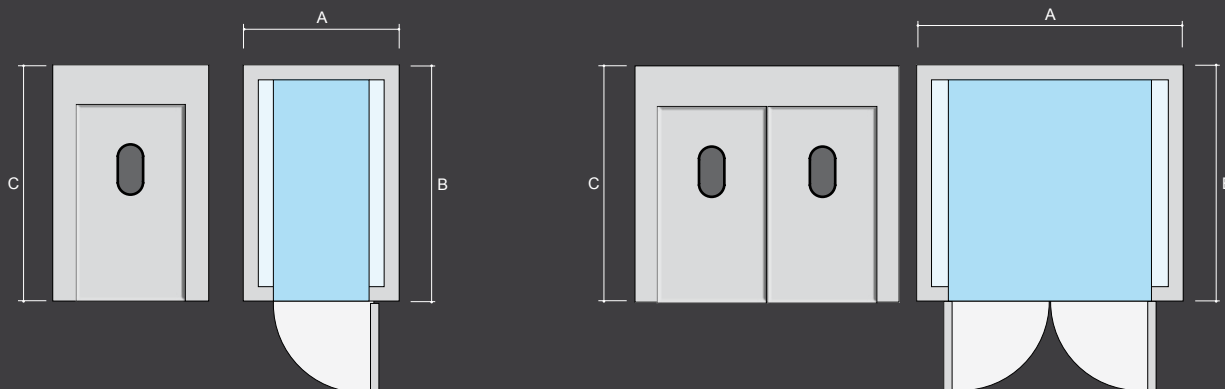


Automatic closing



Built-in air distribution duct

# Models



Shell external height (C): 230 cm  
Ceiling minimum height: 290 cm

## CLÉ series

		Profondità (B)														
cm		90	110	160	200	230	240	280	300	320	360	370	380	400	440	540
Larghezza (A)	98	×	✓	×	✓	×	✓	✓	✓	✓	✓	×	✓	✓	✓	✓
	118	✓	×	✓	×	✓	×	×	✓	×	×	✓	×	×	✓	×
	170 (*)	✓	×	✓	×	×	✓	✓	✓	✓	×	✓	×	✓	×	×
	200 (*)	✓	×	✓	×	×	✓	×	✓	✓	×	✓	×	×	×	×

(\*) two-door models

Available

Not available

## CL series

		Profondità (B)												
cm		93	113	173	213	233	253	293	313	333	373	413	453	553
Larghezza (A)	93	×	✓	×	✓	✓	✓	✓	×	✓	✓	✓	✓	✓
	113	✓	×	✓	×	✓	×	×	✓	×	✓	×	✓	×
	173 (*)	✓	×	✓	×	✓	✓	✓	✓	✓	✓	✓	×	×
	213 (*)	✓	×	✓	×	✓	✓	✓	✓	✓	✓	×	×	×

(\*) two-door models

Available

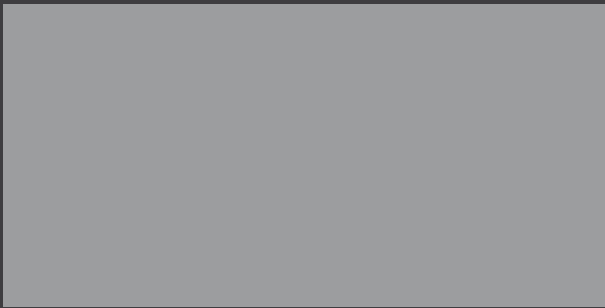
Not available



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