

MIWE GVAS

At a glance



- ▶ Capacity: 20 trays (DIN 60/80 cm) or 40 trays (DIN 60/40 cm).
- ▶ Environmentally friendly, natural refrigerant.
- ▶ Deck spacing: 60 mm with 20 supports.
- ▶ Support capacity can be varied widely through freely selectable spacing – fits even large-volume pastry products or bread baskets.
- ▶ Convenient, easy-to-use MIWE TC touch control: All process steps (proofing, proofing retardation, fast cooling, proofing interruption or stiffening) can be selected individually or can be stored as complete programmes for process control.
- ▶ Connectable via winCAB.
- ▶ Only for bringing in pre-frozen/pre-cooled goods.
- ▶ The proofing process can be started, interrupted and continued at any time, and the intelligent control system always calculates the ideal processing time.
- ▶ Automatic restart after a power failure (proofing process is continued).
- ▶ Energy-saving: no additional electric heating system needed thanks to evaporator thawing with hot gas.
- ▶ Safe and easy to use: the door is easy to clean and has a continuous handle; it closes automatically and is available with the hinge on the right or left.
- ▶ Magnet seal is removable to allow for easy replacement when dirty or damaged.
- ▶ Height adjustable feet suitable for any floor condition.
- ▶ The outer walls are made of robust, brushed stainless steel, the interior is made of particularly hygienic, bright-rolled stainless steel.
- ▶ 85 mm of insulation saves energy and provides extra „insurance“ in the case of a power cut.
- ▶ Comes ready for immediate use.

Technical data

Outer dimensions in cm (W x D x H)
 Temperature range °C
 Refrigerating capacity W
 Refrigerant
 Connected load W
 Max. operating current A
 Voltage

GVAS

790 x 1030 x 2110

-18 bis +35

820

R290

1060

5,3

230 V; 1/N/PE; 50 Hz