Product Presentation

Fermatic Q4

Sveba Dahlen
The baker's best friend
Fermatic Q4
Cooling and proving power complete with Dough on Demand

Fermatic Q4 is a completely new generation of retarder-prover, freezer-prover and prover from Sveba-Dahlen. A prover with low energy consumption and several unique power saving features.

Fermatic Q4 is fitted with the latest advances in cooling and proving technology where the dough is allowed to mature slowly under carefully controlled climatic conditions. The process gives the finished bread more aroma and a better flavour than dough fermented and baked over a shorter time.

The automatics handle the cooling and proving process ensuring the products are fully fermented at exactly the time you have specified. Fermatic Q4 also ensures that the hours you work are more suited to the daily schedules of families and customers.

Fermatic with a width of 1,000 mm has one door, while Fermatic widths 1,600, 1,800 and 2,000 mm have two doors.

HIJ = Prover
For resting and proving

HIK = Retarder and prover
For cooling and proving

HIF = Freezer and prover
For freezing and proving
Three models – 14 sizes
Fermatic Q4 is designed with simple lines and smooth surfaces.
The stainless steel both internally and externally makes Fermatic Q4 durable and operationally reliable. The cabinet is available in three versions; Prover, Retarder/Prover and Freezer/Prover. Each version comes in 14 sizes.
Fermatic provers are built in a modular system that makes installation quick and easy. The climate control system has enormous capacity for both moisture and heat and a generous insulation (80 mm) that keeps the heat and cold where it is needed. The doors close automatically and seal effectively.

Dough on Demand
Fermatic Q4 has been designed to deal with the entirely new Dough on Demand process. The process means that Fermatic Q4 fully ferments dough over a long period and at low temperatures, and then cools it down under extremely accurate climatic conditions. The fully fermented dough can then be preserved and gradually baked for up to 6-10 hours.

Dough On Demand allows you to offer fresh bread throughout the day. Dough on Demand makes life easier, more flexible and you get the aroma of freshly baked bread in your shop the whole day.

User-friendliness
Automation controls all processes in the cabinet. The dough is protected from drying out, and is handled with great care.

Fermatic Q4 gives you the freedom and opportunity to influence the times and settings to completely suit your working day and work rate.

1 FLOOR
Low run-in ramp and floor makes it easy to roll the racks in and out. Fermatic HF (freezer/prover) is fitted as standard with underfloor heating (optional for HK Retarder/Prover and HJ Prover).

2 TOUCH SCREEN
Fermatic Q4 has menus for automatic operation, manual operation, operation in line with pre-set or own recipes. Key features such as moisture, temperature, cooling and fan speed are controlled according to your preferences and needs.

3 DEMAND-CONTROLLED FANS
In order to process the dough as gently as possibly, the fans are speed regulated and demand-controlled. No more air than necessary is circulated. Functions such as cooling, heating and moisture control the fans in every phase of the program and ensure the right amount of fan speed. Heating and moisture are pulse-controlled to facilitate accurate climate control. This control also ensures energy efficient and quieter cabinets.

4 DOORS
The doors are fitted with new, stronger hinges and bigger and better insulated tempered glass. Sensors on the doors stop/start the baking program, activate the light and stop the fans while the doors open. Anything to protect the dough, reduce energy consumption and ensure the best possible working environment.

5 SPECIALLY DESIGNED AIR DISTRIBUTION CHANNEL
A newly developed air distribution channel in the rear wall of the cabinet distributes the air extremely effectively. The benefits are a gentler, more even air distribution with both ascending and descending air flows.
TUNNEL DESIGN

Fermatic Q4 can be delivered in a tunnel design that provides efficient handling of multiple racks. The tunnel proving chamber is loaded from one side and unloaded from the other. The modular design makes it easy to adjust the length of the proving chamber in line with customer preferences.

SOLID STAINLESS STEEL DOORS

Door design without glass.

Features and benefits: Fermatic Q4

Fermatic Q4 has been developed to meet tomorrow’s requirements with regard to technology within cooling/freezing/proving and Dough On Demand.

Taste and aroma are improved as the enzymes in the dough have time to develop. Delivers higher quality in the baked bread.

Dough On Demand fully ferments the dough over a long period at a low temperature, and then cools and preserves it.

The ready to bake dough can be kept for 6-10 hours. The dough pieces can be picked out and baked later.

The Touch Panel has features like automatic operation, manual operation and operation in line with in-house or predefined recipes.

All the important functions can be controlled to suit individual preferences and needs.

Sensors activate and interrupt programs automatically, turn on the light and stop the fans during the time the doors are opened.

Gentle on the dough, reduces energy consumption and improves the working environment for the baker.

A newly designed exhaust channel in the rear wall of the cabinet provides both ascending and descending air flows.

Variable speed, demand-controlled fans circulate exactly the right amount of air.

Processes the dough as gently as possible and ensures an energy efficient and quiet cabinet.

The automatic system controls all processes in the cabinet, ensuring that the dough is protected against drying out and is handled as carefully as possible.

Gives the baker greater freedom and the opportunity to influence times and settings to suit the individual working day and the pace of the work.

Stable and modular constructed frame.

Compact and stable cabinet design.

Effective 80 mm polyurethane insulation in closed units.

Keeps the cold/heat in place in the cabinet.

Well-insulated, bolted floor and strong 3 mm stainless sheet metal.

Very durable and gentle on the floor.

The Freezer-Prover has electrical heating coils in the floor as standard.

Counteracts damage caused by freezing and keeps the floor dry and free of condensation water.

ALTERNATIVE REFRIGERANT

Fermatic Q4 can be supplied with a unit for refrigerant CO2. (The standard refrigerant is R404A)

ALTERNATIVE BRINE

Fermatic Q4 can also be delivered for brine. A good option for bakeries with in-house central cooling.

WITHOUT LIGHTS

Designed without interior lighting.

ALTERNATIVE BRINE
Stated dough weight is the amount of dough that the cooling outputs for cooler and freezer are calculated for (30 kg per rack).
Sveba-Dahlen reserves the right to change the dimensions and design.

**Specifications**

**HIJ** = Prover – for resting and proving

**HIK** = Retarder and prover – for cooling and proving

**HIF** = Freezer and prover – for freezing and proving

<table>
<thead>
<tr>
<th>External size/model width x depth</th>
<th>Internal size/model width x depth</th>
<th>Rec. max dough weight kg</th>
<th>Number of racks</th>
<th>Heat output kW</th>
<th>Cooling output Retarder kW</th>
<th>Cooling output Freezer kW</th>
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We have the equipment and expertise you need for your bakery

Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!

www.sveba-dahlen.com

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