

DIMENSIONS
H 245cm L 93cm P 107cm
CAPACITY
2 trolleys 60x40cm / 1 trolley 60x80cm
TEMPERATURE
from -10°C to +40°C

FLEXIBILITY OF USE IN THE RIGHT SPACES

Planner Lev C is the ideal solution for small and medium-sized laboratories. The reduced dimensions of the machine, allow an easy positioning of the unit even in limited spaces. The energy and production efficiency facilitate and optimize the work in pastry, bakery, pizzerias and restaurants. The Planner Lev C retarder-prover grants a perfect management of the controlled proving, thanks to a fine temperature control, humidity and timing.

□ MINIMAL SPACE NEEDED

□ EASY-CLEAN OPENABLE DASHBOARD

□ TECNOMAC AIR-DISTRIBUTION SYSTEM

□ ADJUSTABLE AIR DIFFUSERS

□ HERMETIC SEAL AND MAGNETIC GASKET

□ 7" TOUCH-SCREEN CONTROL PANEL



PLANNER LEV C

APPLICATIONS



BAKERY



PASTRY



GASTRONOMY



ICE CREAM

QUALITY ARISES FROM TECHNIQUE

Food products as bread, pizza, pastry and leavened products in general, must ensure high quality and fragrance. The selection of ingredients and the artistry of those processing them, are just two of the basic aspects of success. Our retarder-provers are essential instruments in artisanal and industrial laboratories (as pastry, bakery, pizzeria) as they help obtaining excellent doughs, cut the need of night work, and allow the streamlining of the production procedures in the laboratory. Tecnomac retarder-provers deliver an optimized temperature management, as well as humidity and proving control, be utilized as proving cells, or for thawing or as refrigerators.

Tecnomac, Castel MAC Srl

Via del lavoro, 9

31033 Castelfranco Veneto (TV) Italy

Tel. +39 0423 738414

E-mail: tecnomac@castelmac.it

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TECNOMAC

our technology, your taste

RETARDER PROVING

PLANNER LEV L

NEWS



The Planner Lev L is the model with highest capacity in the retarder-provers range. It can accommodate 60x80cm trays, to ensure the maximum flexibility for whatever application as pastry, bakery, pizzerias and restaurants. The Planner Lev L technology ensures the optimal handling of the proving programs, thanks to its temperature, humidity and timing controls, easy to select from the control panel.

INTUITIVE AND EASY CONTROL PANEL

EASY-HOOK RAILS

HERMETIC SEAL AND MAGNETIC GASKET

TECNOMAC AIR-DISTRIBUTION SYSTEM

TOP-MOUNTED CONDENSING UNIT FOR MAXIMUM SAFETY

EASY-CLEAN OPENABLE DASHBOARD

THE MAXI CABINET FOR A PERFECT PROVING



DIMENSIONS

H 207cm L 81cm P 104cm

CAPACITY

25 trays 60x80cm

TEMPERATURE

from -10°C to +35°C

NEWS

PLANNER LEV S

MINIMUM SPACE FOR GREAT RESULTS



DIMENSIONS

H 215cm L 73cm P 82cm

CAPACITY

26 trays 60x40cm

TEMPERATURE

from -10°C to +35°C



Planner Lev S is a practical, flexible and functional retarder-prover cabinet. It can be used as a retarder-prover cell, or for thawing, or as refrigerated cabin. Thanks to its simplicity for the users and its programming and control systems, it will simplify whatever activity in artisanal pastry, bakery pizzeria laboratories, reducing the need of night work.

HIGH BRIGHTNESS CAPACITIVE KEY-BOARD

7" TOUCH-SCREEN CONTROL PANEL

TOP-MOUNTED CONDENSING UNIT, FOR MAXIMUM SAFETY

EASY-CLEAN OPENABLE DASHBOARD

TECNOMAC AIR-DISTRIBUTION SYSTEM

HERMETIC SEAL AND MAGNETIC GASKET