

Fermatic Q4 is designed to meet the production requirements of tomorrow when it comes to freezer-provers, retarder-provers and standard provers.

Fermatic Q4 has retarder and prover technology that lets the dough prove slowly under highly controlled climate conditions. It gives the finished bread more aroma and better flavor compared to dough that proves for a shorter time. The prover also has the Dough On Demand feature, which means that the ready-to-bake dough can be preserved and baked as needed over up to 10 hours.





# FERMATIC Q4 OPTIONS

# 1. Tunnel design

Fermatic Q4 is available in a tunnel design that enables effective handling of many racks. The tunnel proving space is loaded from one side and unloaded from the other. The modular design makes it easy to adjust the length of the proving room to suit needs.

#### 2. Customized size

Customized sizes are available upon demand.

# 3. Refrigerant 1:

CO2 Danfoss (standard refrigerant is R404a)

# 4. Refrigerant 2:

CO2 Carel (standard refrigerant is R404a)

# 5. Refrigerant 3:

Glycol (standard refrigerant is R404a)

#### 6. Rear drainage

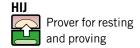
Drainage on the right-hand side is standard.

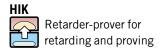
# 7. Insulated heated floor

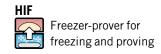
Option on HIJ Prover and HIK Retarder-Prover.

# 7. Water filter

An effective filter that filters out dirt and limescale deposits, which gives the oven a longer life. Also gives the products a better taste and aroma.







	HIJ	HIK	HIF
Tunnel design	0	0	0
Customized size	0	0	0
Refrigerant Danfoss	0	0	0
Refrigerant Carel	0	0	0
Refrigerant Glycol	0	0	0
Rear drainage	0	0	0
Insulated heated floor	0	0	
Water filter	0	0	0
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