

# FERMATIC Q4



SVEBA DAHLEN



# Freezer, Retarder and Prover

**Fermatic Q4 is designed to meet the production requirements of tomorrow when it comes to freezer-provers, retarder-provers and standard provers. It has benefits such as low energy consumption, better product flavor, and Dough On Demand.**

Fermatic Q4 has the latest retarder and prover technology that lets the dough prove slowly under highly controlled climate conditions. The process gives the finished bread more aroma and better flavor compared to dough that proves for a shorter time.

The retarding and proving process is managed by a control panel that ensures the products are finished proving exactly at the time specified. The prover has low energy consumption with a number of unique power-saving functions.

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. This provides greater flexibility during the workday and means that fresh bread can be baked off when needed.

The Dough On Demand feature is only available in the freezer-prover and the retarder-prover variants.



### **Control panel**

User-friendly, smart control panel that gives the user complete control of the entire proving process.



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6  
20°C 50%  
4

7  
8

9

# PROPERTIES AND FUNCTIONALITY

Fermatic Q4 is available in three versions – prover, retarder-prover, and freezer-prover. Each version is available in 14 standard sizes. The Fermatic Q4 prover is built in a modular system, making installation quick and easy. The climate control system has a very large capacity for both humidity and heating, along with generous insulation (80 mm) that keeps the heating and cooling where it is intended.

The prover automatically controls all processes, providing maximum ease of use. If the doors are opened beyond 90 degrees, they remain in the open position. They close again automatically if anything is quickly retrieved from the cabinet. Pressing on the doors closes them completely. The process then starts. Fermatic Q4 does its job even if there are no workers on hand, which saves both time and money (not available for the prover).

## 1. Saves on both time and labor

If the prover is loaded the day before, the proving process is complete by the time the workers arrive for the day.

## 2. Temperature control

For the freezer-prover and retarder-prover variants, Fermatic Q4 uses heating and cooling as needed, which means the temperature is controlled independently of the temperature outside the unit. In other words, it is possible to prove to a temperature of e.g. 15°C, even if the room temperature is 40°C.

## 3. Designed to meet the production requirements of tomorrow

Fermatic Q4 is designed to meet the production requirements of tomorrow when it comes to freezing, retarding, proving and Dough On Demand. A slow proving process gives the dough a better maturation process, which improves the flavor and the coloration.

## 4. Dough On Demand

Dough On Demand proves the dough at a low temperature over a long period of time. Once finished, it cools and preserves the dough. The ready-to-bake dough can be preserved for up to 10 hours. The dough can then be taken out and baked off at any time to suit the needs of the store.

## 5. Oversleep function

If the user is delayed for any reason, Fermatic Q4 begins to cool down the ready-to-bake products automatically. This reduces the risk of overproving.

## 6. Control panel

The control panel controls all processes in the cabinet and ensures the dough is protected against drying out and is handled as carefully as possible.

## 7. Stable, modular frame.

Compact and stable cabinet design.

## 8. Reduces energy consumption

Effective 80 mm polyurethane insulation in closed units, that keeps the cold/heat in place in the cabinet.

## 9. The freezer-prover with electric heat coils in the floor as standard

This prevents damage caused by freezing and keeps the floor dry and free of condensation.

We are working on certifying our products.  
Contact your dealer for the latest certification information.



## INFORMATION

### FLOOR

A low ramp and low floor make it easy to roll the racks in and out. Fermatic Q4 HIF (Freezer-Prover) comes with a heated floor as standard (option for HIK Retarder-Prover and HIJ Prover).

### TOUCH SCREEN

Fermatic Q4 has menus for Dough On Demand, automatic operation and manual operation. Important functions such as humidity, temperature, cooling and fan speed are controlled based on needs and requirements. Screen size: 7 inch.

### DEMAND-CONTROLLED FANS

To process the dough as gently as possible, fan speed is controlled based on need. No more air than necessary is circulated. Parameters such as cooling, heating and humidity control the fans in each program phase, running the fan at just the right speed. Heating and humidity are pulse controlled to facilitate precise climate control. The control makes for quieter, more energy-efficient cabinets.

### DOORS

The self-closing doors are equipped with high-quality hinges and well-insulated, hardened glass. Sensors on the doors start/stop the proving program, turn on the light, and stop the fans when the doors are open – all to protect the dough, reduce energy consumption and contribute to a good work environment.

### SPECIALY-DESIGNED AIR DISTRIBUTION CHANNEL

A specially-designed air distribution channel in the rear wall of the cabinet distributes the air very effectively. This results in gentler, more even air distribution with both falling and rising air.

### COMPRESSOR

Fermatic Q4 HIK Retarder-Prover and HIF Freezer-Prover include a compressor. A specialist installer for cooling is required during installation. The compressor must be positioned max. 10 meters from the cabinet.

### TEMPERATURE AND HUMIDITY

Fermatic Q4 HIJ: Ambient temperature to +59°C.

Fermatic Q4 HIK: -2 to +59°C. Fermatic HIF: -18 to +59°C.

Humidity Relative humidity up to 99%.

Cooling time for an empty cabinet is approx. 30 minutes (-3°C) for a retarder and approx. 45 minutes (-18°C) for a freezer.

### CONTROL PANEL

Example images for the touch screen:



Basic mode



Manual proving



Dough On Demand



Freezing-proving



Floor



Touch Screen



Demand Controlled Fans



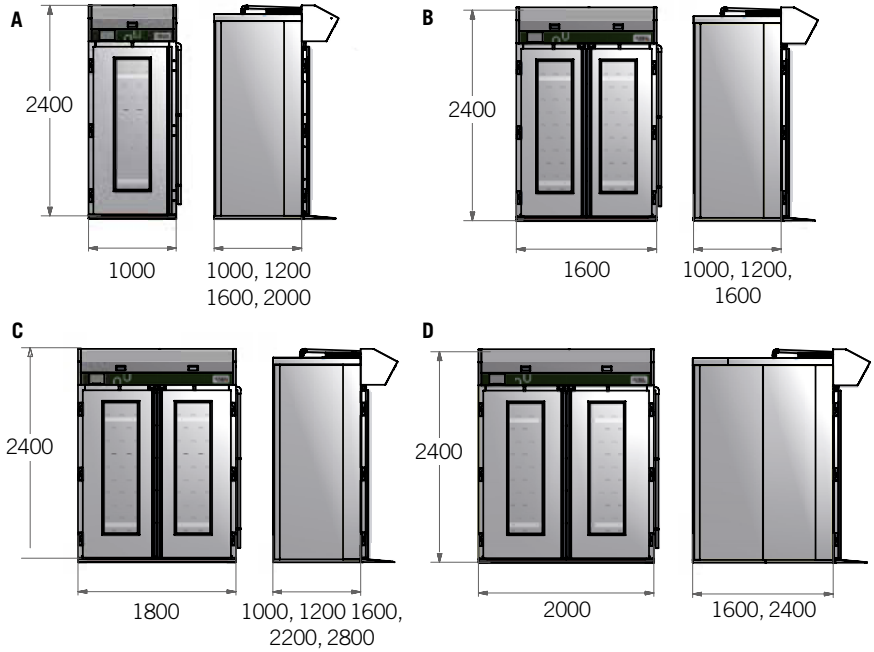
Energy reducing doors



Specially-designed air distribution channel

## DRAWINGS, MEASUREMENTS & RACKS

MODEL WIDTH X DEPTH	NUMBER OF RACKS, MAX RACK SIZE				
	510 X 600	700 X 550	760 X 535	800 X 660	1040 X 760
<b>A</b> 1000 x 1000	1	1	1	–	–
1000 x 1200	1	1	1	1	–
1000 x 1600	2	2	2	1	1
1000 x 2000	3	3	3	2	1
<b>B</b> 1600 x 1000	2	2	2	1	1
1600 x 1200	2	2	2	2	1
1600 x 1600	4	4	3	2	1
<b>C</b> 1800 x 1000	3	2	2	1	1
1800 x 1200	3	2	2	2	1
1800 x 1600	6	4	4	2	2
1800 x 2200	9	6	6	4	3
1800 x 2800	12	8	8	6	4
<b>D</b> 2000 x 1600	6	5	5	4	2
2000 x 2400	9	9	8	6	4



Max rack height: 1 900 mm.

With insulated heated floor height is 32 mm extra.

## TECHNICAL SPECIFICATIONS

MODEL WIDTH X DEPTH	DOUGH WEIGHT	NO. OF FANS	HEATING OUTPUT HIJ/HIK/HIF	COOLING OUTPUT* HIK RETARDER-PROVER	COOLING OUTPUT** HIF FREEZER-PROVER
<b>A</b> 1000 x 1000 mm	30 kg	1	2 kW	1.2 kW	1.1 kW
1000 x 1200 mm	30 kg	1	2 kW	1.2 kW	1.3 kW
1000 x 1600 mm	60 kg	1	4 kW	1.9 kW	1.4 kW
1000 x 2000 mm	90 kg	1	4 kW	1.9 kW	1.4 kW
<b>B</b> 1600 x 1000 mm	60 kg	2	4 kW	1.9 kW	2.4 kW
1600 x 1200 mm	60 kg	2	4 kW	1.9 kW	2.4 kW
1600 x 1600 mm	120 kg	2	6 kW	3.7 kW	2.7 kW
<b>C</b> 1800 x 1000 mm	90 kg	2	4 kW	2.7 kW	2.7 kW
1800 x 1200 mm	90 kg	2	4 kW	2.7 kW	2.7 kW
1800 x 1600 mm	180 kg	2	6 kW	4.1 kW	2.3 kW
1800 x 2200 mm	180 kg	3	8 kW	4.7 kW	4.2 kW
1800 x 2800 mm	360 kg	3	10 kW	5.4 kW	4.2 kW
<b>D</b> 2000 x 1600 mm	180 kg	3	8 kW	4.7 kW	4.2 kW
2000 x 2400 mm	270 kg	3	10 kW	5.4 kW	4.2 kW

**HIJ**



Prover for resting and proving

**HIK**



Retarder-prover for retarding and proving

**HIF**



Freezer-prover for freezing and proving

The dough weight indicated refers to the quantity of dough the cooling outputs of the freezer and retarder are calculated for (30 kg each).

Fermatic Q4 with a width of 1000 mm has one door.

Fermatic Q4 with a width of 1600, 1800 or 2000 mm has two doors.

\* Recommended output

\*\* An insulated and heated floor is standard for the freezer-prover.

**We believe in high performing, energy efficient and user-friendly equipment.**

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

**Sveba Dahlen AB**

Industrivägen 8

SE-513 82 Fristad, Sweden

[www.sveba-dahlen.com](http://www.sveba-dahlen.com)

[info@sveba-dahlen.se](mailto:info@sveba-dahlen.se)

