



KLM 12

KLM12 Climator unit is a heat and humidity generator, the unit ensures the correct climate and the correct air circulation with an automatic supply of steam and heat attuned to the values that have been set manually.

#### FUNCTIONAL PRINCIPLE

A fan motor in the upper part of the air duct simply takes in air and presses it through the duct. During this process the air is provided with the required extra heat and humidity.

Finally, the warm and humid air is ducted over the baffle plate out into the proving chamber.

The design ensures uniform distribution of air from top to bottom.

#### APPLICATION

KLM 12 - climator unit comes as a plug-in unit and may be employed in all existing provers or resting units.

May be placed either inside (standard) or outside (option) the prover.

#### CONTROL SYSTEM

KLM 12 climator unit is equipped with manual thermostat and hygrostat for automatic control of heat and humidity in accordance with precisely preset values.

In addition the baker may give priority to either heat or humidity by choosing between step 1 and step 2.

The control panel placed outside the prover. Hence a 5 m cable for the control is always included.

# Plug-in Climator Unit - KLM 12

## MAIN FEATURES

- The unit is fitted with electrode-type steam generator and air heaters
- Its housing is made of stainless steel
- The unit is designed so as to allow direct access to drain valve
- Operating and parameter settings carried out via control panel
- If necessary, the unit works in automatic cycle, maintaining humidity and temperature set points with high accuracy
- A plug-in unit, which only requires supply of water and electricity to be operational, i.e. a unit with minimum installation time and no construction works.

## OPERATION

- Switch on power and set appropriate values of humidity and temperature.
- The unit draws water automatically and switches on heaters in order to maintain set points.
- At the end of working cycle switch of the unit. Open drain valve using hand wheel and drain condensate and sediments.

## SPECIFICATIONS

Model	Unit	KLM 12
Capacity	m <sup>3</sup> /hour	12
Heat range	C°	20 - 50
Humidity range	% rh	60 - 90
Water Supply	Inch	1/2
Width (W)	mm	450
Length (L)	mm	205
Height (H)	mm	1550
Electric Power	KW	7
Weight of machine	Kg	35
Type of Electricity	380 V 50 Hz N+PE	
Standards	TSE - ISO 9001	



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