



TECNOMAC

our technology, your taste

RETARDER PROVING

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TECNOMAC, TECHNOLOGY AND PERFORMANCE

Innovation and
development, since
ever, go with
Castel MAC's history



Since 1963, we build retarder-prover chambers, conservation cabinets and blast chillers, designed to facilitate the job of those selecting our machines. From engineering to development, from the choice of materials to the assembly process, all the production cycle of Tecnomac machines is made in Italy, with all the meticulousness that characterizes our Company.

We aim at a continued technological innovation, to build innovative machines, highly performing and environmentally friendly, being the full customer satisfaction our main target.

The experience we matured during the years allows us to accomplish the most advanced technology in refrigeration and retarder-proving, to build reliable and user-friendly machines for the bakery, pastry,

icecream sectors, and food preparation in general.

Our machines' design embraces the precious principles of ergonomic and user-friendliness, and the safety of long-lasting components. We test our machines scrupulously, even in extreme conditions, to grant superior durability, reliability and safety. Since 1995 we are, among the rest, ISO 9001 certified.

Our products are precious allies for every kitchen and laboratory, by optimising each production process to achieve a more modern and efficient activity.



RETARDER PROVING

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.

APPLICATIONS



BAKERY



PASTRY



GASTRONOMY



ICE CREAM

PLANNER LEV 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.



DIMENSIONS

H 245cm L 93cm P 107cm

CAPACITY

2 trolleys 60x40cm / 1 trolley 60x80cm

TEMPERATURE

from -10°C to +40°C



PLANNER LEV C

THE POWER OF CONTROL IN REDUCED SPACES



- 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 S



MINIMUM SPACE FOR GREAT RESULTS

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.



DIMENSIONS

H 215cm L 73cm P 82cm

CAPACITY

26 trays 60x40cm

TEMPERATURES

from -10°C to +35°C

PLANNER LEV S



**FLEXIBILITY AND
FUNCTIONALITY
IN THE
LABORATORY**



□ HIGH BRIGHTNESS
CAPACITIVE
KEY-BOARD

□ EASY-CLEAN
OPENABLE
DASHBOARD

□ 7" TOUCH-SCREEN
CONTROL PANEL

□ TECNOMAC
AIR-DISTRIBUTION
SYSTEM

□ TOP-MOUNTED
CONDENSING UNIT,
FOR MAXIMUM
SAFETY

□ HERMETIC SEALAND
MAGNETIC GASKET

AIR CONTROL

The air-distribution system ensures an even distribution and allows homogeneous proving. Thanks to its canalized ventilation, on the left side, all the trays are evenly aired.

TEMPERATURE CONTROL

The wide range of selectable temperatures allows the optimal setting of the Planner Lev S. From -10°C to + 35°C all products will always be kept at the needed temperature, for the best result of the process.

HUMIDITY CONTROL

The Planner Lev S models are equipped with a sharp humidity control. By setting the percentage of humidity inside the machine, between 65% and 95%, it is possible to achieve a perfect level of pre-proving and proving, for whatever type of product.

PLANNER LEV L



THE MAXI CABINET FOR A PERFECT PROVING

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.



DIMENSIONS

H 207cm L 81cm P 104cm

CAPACITY

25 trays 60x80cm

TEMPERATURES

from -10°C to +35°C

PLANNER LEV L



FLEXIBILITY AND FUNCTIONALITY IN THE LABORATORY

PLANNER LEV L



THE PLUSES OF THE PLANNER LEV L

□ INTUITIVE AND EASY CONTROL PANEL

□ TECNOMAC AIR-DISTRIBUTION SYSTEM

□ EASY-HOOK RAILS

□ TOP-MOUNTED CONDENSING UNIT FOR MAXIMUM SAFETY

□ HERMETIC SEAL AND MAGNETIC GASKET

□ EASY-CLEAN OPENABLE DASHBOARD

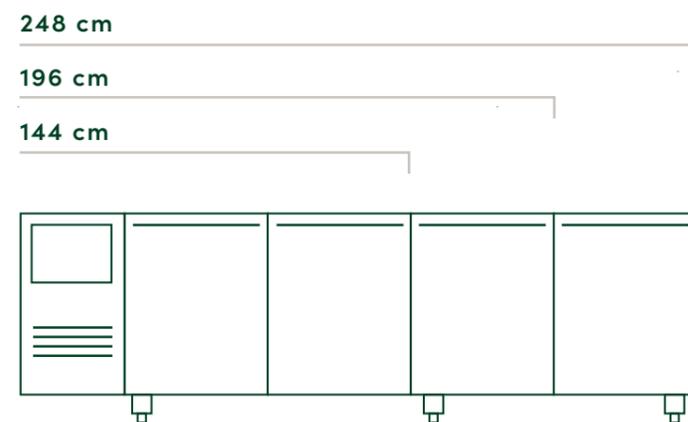


BANCOLEV+2



OPTIMAL PROVING IN REDUCED SPACES

BancoLev+2 is the ideal solution for pastry and bakery laboratories, where space optimization is a need. A hi-performance retard-proving combined with the comfort of a work-bench are encased in modular spaces, that can be personalized according to users' need. Technology and experience in this field are the two strongholds of BancoLev+2.



DIMENSIONS	
2 modules	144 x 80 x 850cm
3 modules	196 x 80 x 850cm
4 modules	248 x 80 x 850cm
INTERNAL SHELF SIZE	
60 x 40cm	
NUMBER OF TRAYS	
2 modules	16 trays 75kg
3 modules	24 trays 115kg
4 modules	32 trays 155kg
TEMPERATURES	
from -2°C to +35°C	



BANCOLEV+2

FUNCTIONALITY
AND EFFICIENCY
IN EVERY SPACE

BANCOLEV+2



THE PLUSES OF BANCOLEV+2



INTUITIVE
PROGRAMMING
PROCEDURE



EASYTOUSE
TRAY-RAILS



MAGNETIC
LOCK
GASKETS



INTERNAL AND
EXTERNAL FINISHES
IN STAINLESS STEEL



ERGONOMIC
HANDLES

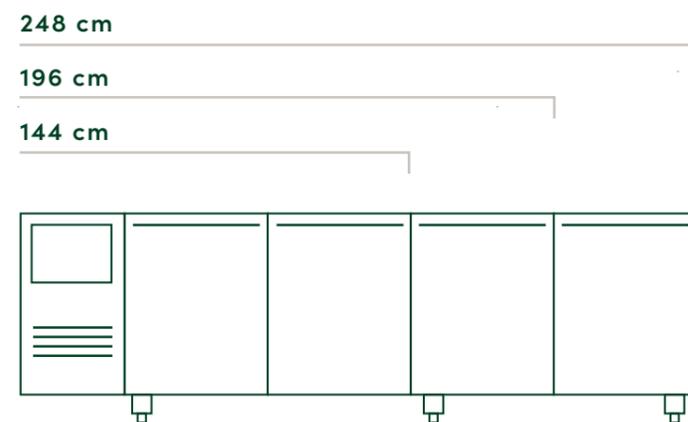


BANCOBIGA+2

BANCOBIGA+2

ERGONOMIC WORK-POSITION AND PERFECT PROVING

BancoBiga+2 is the ideal solution to efficiently organize the small pastry/bakery laboratory spaces. Different configuration lay-outs, provide the best conditions to have both an efficient and hi-performances proving machine and a comfortable stainless steel work surface. Freedom of movement, even in limited spaces, and perfectly leavened products are the output of the BancoBiga+2 range.



DIMENSIONS	
2 modules	144 x 80 x 850cm
3 modules	196 x 80 x 850cm
4 modules	248 x 80 x 850cm
INTERNAL SHELF SIZE	
60 x 40cm	
NUMBER OF TRAYS	
2 modules	16 trays 75kg
3 modules	24 trays 115kg
4 modules	32 trays 155kg
TEMPERATURES	
from +4°C to +35°C	



**FUNCTIONALITY
AND EFFICIENCY
IN EVERY SPACE**



- INTUITIVE PROGRAMMING PROCEDURE
- EASYTOUSE TRAY-RAILS
- MAGNETIC LOCK GASKETS
- INTERNAL AND EXTERNAL FINISHES IN STAINLESS STEEL
- ERGONOMIC HANDLES



LCTOUCH



LATEST GENERATION RETARDER-PROVERS

LC Touch combines Tecnomac's experience in design of retarder-provers with the most advanced digital controls systems, to use this machine in the most functional and flexible way.

LC Touch can be used as a retarder-prover, as a proving chamber, as a thawing chamber and as a refrigeration chamber.

The advanced programming system allows a remarkable time saving, and the new construction technologies ensure a huge energy saving.



VERSATILITY IN ONE TOUCH



□ PERSONALIZED AND STORABLE PROGRAMS

□ WORK DIAGRAM

□ CHAMBER TEMPERATURE ANTI-STRATIFICATION SYSTEM

□ BACK-UP BATTERY FOR LIGHTING

□ WEEKLY PLANNING

□ TECNOMAC AIR-DISTRIBUTION SYSTEM

□ LED TECHNOLOGY LIGHTING

COMMANDS AT HAND



Practical, intuitive and ergonomic use are the key-words of the Touch screen of the LC Touch line. All information always available and the possibility of personalized planning will make the implementation of whatever retarding-proving of the doughs very easy, allowing important time and energy savings.

ENERGY SAVING PROCESS CONTROL



TECNOMAC TECHNOLOGY
NEW GENERATION CONTROL BOARD

INSULATION THICKNESS FROM 60 TO 80 MM

ADJUSTABLE COMPRESSOR POWER

REDUCTION OF COMPRESSOR STARTS AND STOPS (LONGER LIFE)

ADJUSTABLE HEATING-ELEMENT ACTIVITY

REDUCTION OF THE COMPRESSOR RUN, FOR COOLING

CONTROLLED HUMIDITY: WATER AND ENERGY SAVING

HIGH PERFORMANCES AND LOW CONSUMPTION

The new generation Control Board allows the full control of all steps of the process, ensuring a remarkable energy saving.

The power of the compressor is controlled upon the actual need of power of each program, the heating element is always modulated and the relevant humidity level prevents wastes. All together these features cut running costs down by 40%. The panels insulation thickness as well significantly contributes to the energy saving process.

QUALITY STARTS WITH DETAILS

The durability and performance of the LC Touch retarder-prover chambers, are the outcome of a skilled use of the materials we use to build them.

The versions with stainless steel panels grant an extreme solidity, the ergonomic design of the handles ease all open/shut operations, the external steel bumpers deliver robustness and ensure a long-life of the unit. Additionally, the versatility of all solutions for installing the ducts, speed up the installation and the USB portal provides the possibility of a continuous update of the software, during the years.



MODULARITY AND PERSONALIZATION

Sliding, single or double doors, the LC Touch responds to whatever logistic needs of production areas. The quality of finishing and the heavy-duty flooring allow easy-fit in every situation. The great modularity of the LC Touch series responds to any need: from a minimum external depth of 179 cm to a max of 480 cm, and from a minimum width of 99 cm to a maximum of 480 cm of footprint. A tailor-made project, designed upon the layout of each laboratory.



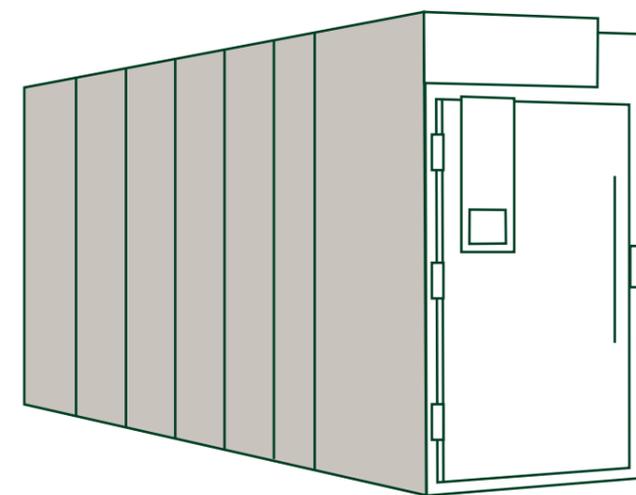
SINGLE DOOR



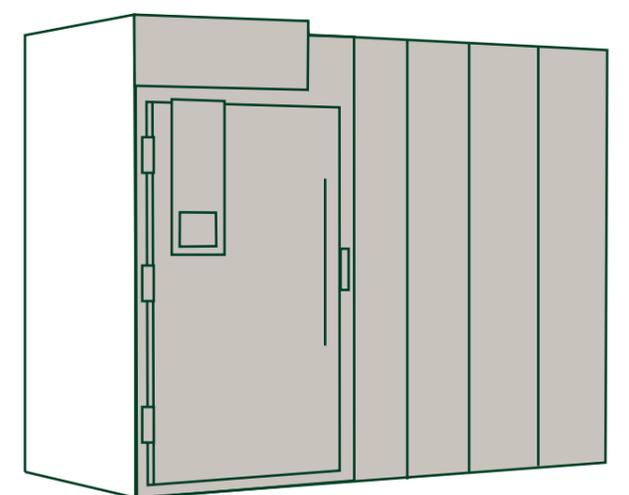
SLIDING DOOR



DOUBLE DOOR



179 cm (min)
480 cm (max)



99 cm (min)
480 cm (max)

LCGREEN+2

LCGREEN+2



CUSTOM-MADE RETARDER-PROVER CHAMBER

LC Green+2 means functionality, efficiency and flexibility. It performs several fundamental actions in whatever pastry, bakery or gastronomy laboratory: retarder-proving, proving chambers, thawing chambers, and refrigeration chambers. Its construction system made with modular panels is customizable, respecting all spaces at best, especially those difficult to access as basements, second floors or tight openings.



SO EASY
TO USE, SO
POTENT IN
RESULTS



PROGRAMMING AND CONTROL FOR SUPERIOR RESULTS

Thanks to the intuitive control panel in the machine's front, it is possible to program in detail each work cycle, minimizing the operators' intervention during nightshifts. The retarding-proving cycles can last 24, 48 or 72 hours and can be divided in 5 steps, each customizable on temperature, humidity and duration.

BUILT ON EACH CUSTOMER'S NEED

The build quality and the heavy duty floor, are the key elements of the flexibility of the LC Green series, but the actual revolution is the innovative technology its panels are built with, as offering an extreme design flexibility and modularity, to match whatever space need.

□ 5 STEPS CUSTOMIZABLE PROGRAMSA

□ PROGRAMS MEMORIZING SYSTEM

□ ERGONOMIC AND ROBUST HANDLE

□ INTERNAL SAFETY HANDLE

□ ANTI-SKID ACCESS RAMP

□ TECNOMAC AIR-DISTRIBUTION SYSTEM



QUALITY RISES FROM CONSTRUCTION TECHNOLOGY

60 MM THICK PANELS, IN PLASTIC COATED STEEL, WITH CFC-FREE POLYURETHANE

VERTICAL DUCTS TO CONVEY ALL AIR INTO 21 ADJUSTABLE NOZZLES

ELECTRONIC STEAMER WITH AUTOMATIC WATER REPLACEMENT

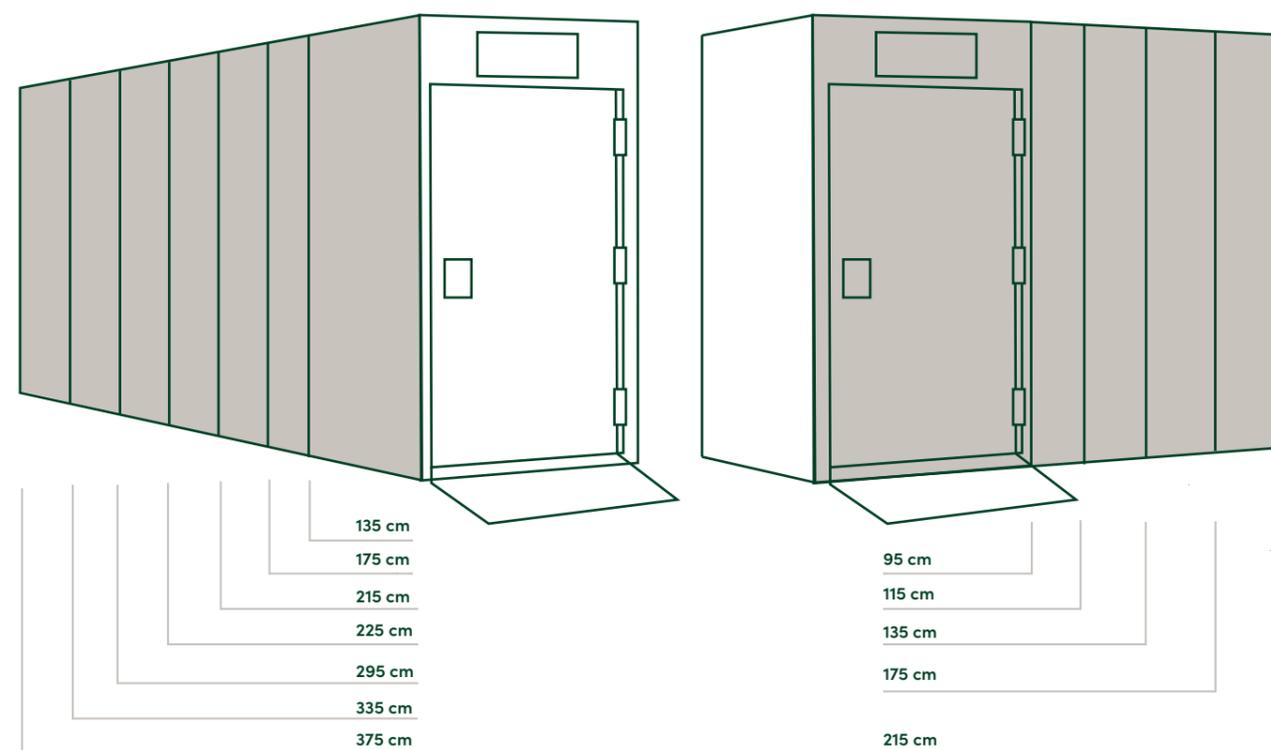
ALUMINIUM SUCTION FANS

3 HINGES DOOR

EXTERNAL PVC BUMPERS

ALUMINIUM PROFILES FOR CONDENSE REDUCTION

INSULATED 60MM FLOOR, WITH HEAVY DUTY PHENOLIC RESIN



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The Spirit of Excellence