

# PLANNER LEV C

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

IMPROVED PERFORMANCE, EFFICIENCY AND UNIFORMITY OF TEMPERATURE AND HUMIDITY THANKS TO THE USE OF THE NEW R290 GAS.



## FLEXIBILITY OF USE IN THE RIGHT SPACES



DIMENSIONS
H 245cm L 93cm P 107cm
CAPACITY
2 trolleys 60x40cm / 1 trolley 60x80cm
TEMPERATURE
from -10°C to +40°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](mailto:tecnomac@castelmac.it)

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# TECNOMAC

our technology, your taste

RETARDER PROVING





# PLANNER LEV L

NEWS

R290



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

IMPROVED PERFORMANCE, EFFICIENCY AND UNIFORMITY OF TEMPERATURE AND HUMIDITY THANKS TO THE USE OF THE NEW R290 GAS.

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

# PLANNER LEV S

NEWS

R290

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 SEALAND MAGNETIC GASKET

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