

# Evolution

Improved cabinets with a new refrigeration system and 7" touch display to grant optimal solutions to the dough proving and conservation.

## ○ INNOVATIVE PROVING

Freedom to manage time for impeccable results.



## Capacity

|   | Model          | Max capacity                 |
|---|----------------|------------------------------|
| <br><b>EN Trays</b><br>60x40x2cm | <b>EV 700</b>  | <b>40 Trays - 35 mm step</b> |
|   | <b>EV 1000</b> | <b>80 Trays - 35 mm step</b> |
| <br><b>EN Trays</b><br>60x80x2cm | <b>EV 1000</b> | <b>40 Trays - 35 mm step</b> |

## Display touch 7"

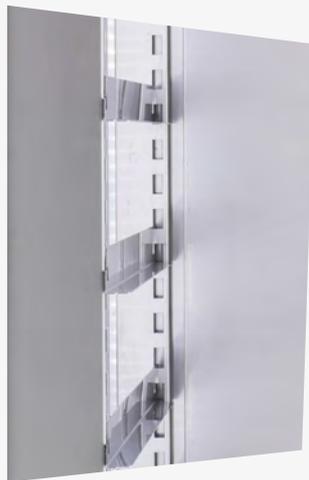
Simple and intuitive multi-languages graphic interface.

- Automatic and manual cycles
- Manual storage cycle
- Cycle graphic visualization
- 100 recipes



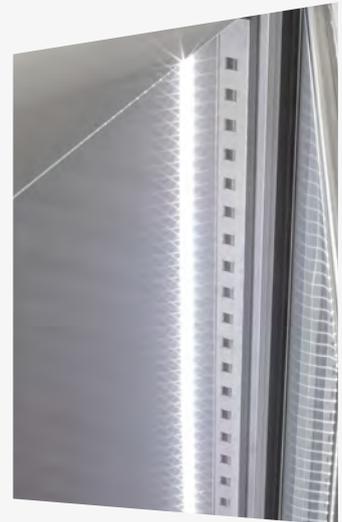
### **Ergonomic handle**

Reversible door with sturdy full-height handle.



### **Guides for trays**

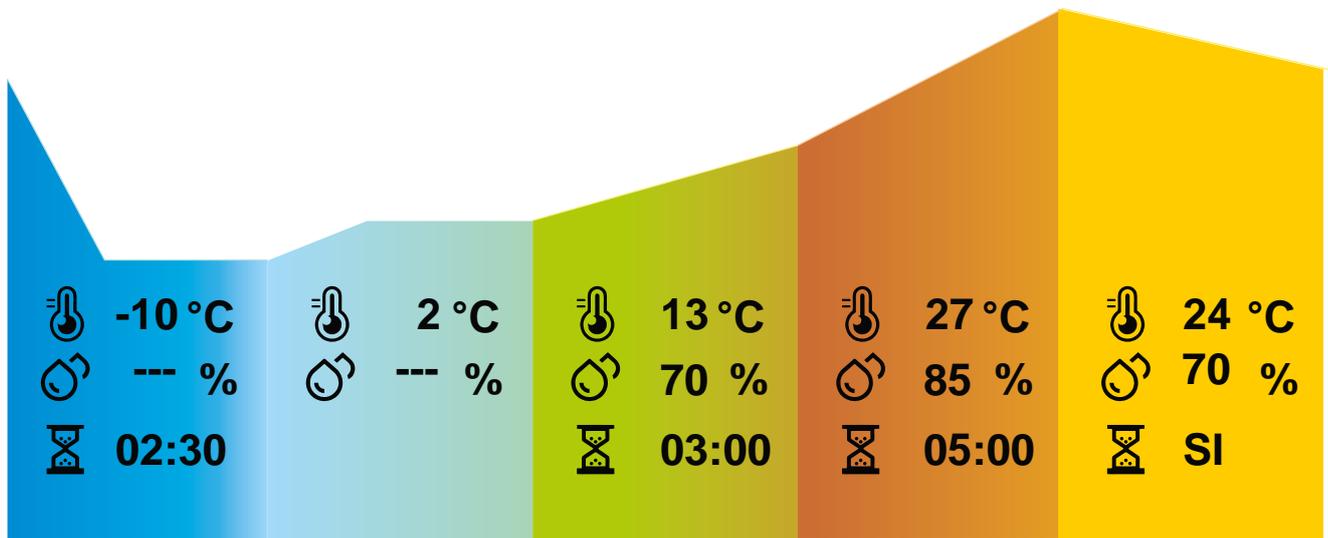
Corrosion resistance and high hygiene coefficient.



### **LED lights**

High internal visibility.

# A revolutionary time management



## Step 1 Block

By temperature -5° -10°C to stop leavening. Low temperatures are used to block or slow down the fermentative activity of yeast.

## Step 2 Storage

The dough is kept round 1 or 2°C temperature. The cycle phase is automatically adjusted according to the end of proving time.

## Step 3 Awakening

Temperature begins to raise until 12°C so that the yeasts can gradually resume their activity.

## Step 4 Leavening cycle

The dough leavening takes place at a progressive temperature and controlled humidity.

## Step 5 Leavening block

This optional cycle keeps the product stable until the baking.

With Evolution the possibility of programming work cycles is combined with perfect leavening. The preparation of the dough by day and the start of leavening at night, avoid work at night and make the scheduling of the activity more flexible.



# Advantages

In the artisan labs the need to have constant quality, certainty of leavening times and possibility of higher product rotation leads bakers and pastry chefs looking for new solutions.



## Reduction of night work

Increase productivity during daytime and significantly reduce the personnel costs.



## Quality all year long

Slow and progressive leavening, reached through Evolution, improves the flavour, the digestibility and the conservation of the product.



# Humidity under control

Each model is equipped with a humidity generation system to set the relative humidity between 55% and 95%. Humidity control avoids dough dehydration and cracks on the surface as well as improving the quality of the product during the leavening phase.



## Ideal temperature

Possibility of generating heat (up to +35°C) and cold (up to -20°C) and obtaining the ideal temperature to trigger the yeasts and to have a uniform honeycomb but also to conserve at low temperatures.



### Energy saving

High performances and low consumption thanks to the monoblock unit equipped with R290 as refrigerant gas.



### Active air

Uniform distribution of the air to ensure a perfect result of the dough.

# Evolution product line



## EV 700

|                            |                     |
|----------------------------|---------------------|
| <b>Temperature range</b>   | -20 +35 °C          |
| <b>Refrigeration power</b> | 568 W               |
| <b>Electric power</b>      | 1079 W              |
| <b>Voltage/Frequency</b>   | 230V 50Hz           |
| <b>Refrigerant</b>         | R290                |
| <b>Dimensions WxDxH</b>    | 702 x 882 x 2080 mm |
| <b>Standard equipment</b>  | 20 pairs of guides  |

Model data EV 700 P BT

## EV 1000

|                            |                      |
|----------------------------|----------------------|
| <b>Temperature range</b>   | -20 +35 °C           |
| <b>Refrigeration power</b> | 862 W                |
| <b>Electric power</b>      | 2067 W               |
| <b>Voltage/Frequency</b>   | 230V 50Hz            |
| <b>Refrigerant</b>         | R290                 |
| <b>Dimensions WxDxH</b>    | 810 x 1122 x 2120 mm |
| <b>Standard equipment</b>  | 20 pairs of guides   |

Model data EV 1000 P BT



**ItalianGelato**  
Concepts  
dessert projects & equipment supply

# Evolution Roll-in

Retarder prover cabinets

Perfect leavening even in large quantities, optimise time and schedule according to your needs.

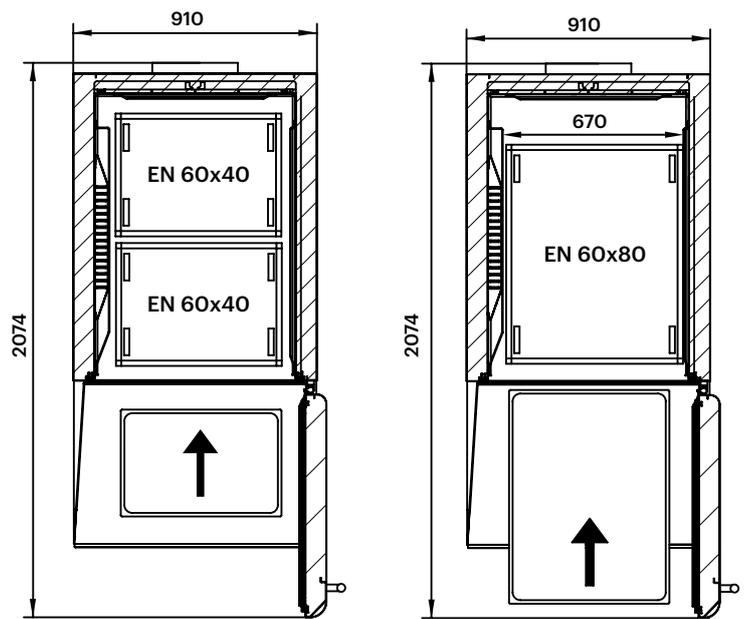
○ **EFFICIENT PRODUCTION**

Manage production with flexibility and planning.



# Up to 2 EN 60x40 trolleys

Maximum internal space 670x1050 mm. It can accommodate 2 trolleys EN 60x40 or 1 trolley EN 60x80. The ramp provided facilitates the entry and exit of the trolley.



## Internal structure

Rounded corners and bumpers, solutions that guarantee hygiene and safety.



## Self-closing door

Automatic soft-closing with sturdy hinges.



## Ergonomic handle

Full-height handle with ergonomic grip.



## Robust, one-piece structure

Solid structure made entirely of 304 stainless steel with 80 mm insulation thickness. The body is developed in one piece to ensure reliability and durability.

## Advanced air circulation system

The innovative air circulation system ensures an extremely constant internal temperature throughout the compartment. The supply air conveyor and the return air casing are designed to ensure a uniform temperature for both the top and bottom trays.

The result? Impeccable leavening and unprecedented cavity formation.



### EV 20T P

|                            |                      |
|----------------------------|----------------------|
| <b>Temperature range</b>   | -22 +35 °C           |
| <b>Refrigeration power</b> | 862 W                |
| <b>Electric power</b>      | 2067 W               |
| <b>Voltage/Frequency</b>   | 230V 50Hz            |
| <b>Refrigerant</b>         | R290                 |
| <b>Dimensions WxDxH</b>    | 910 x 1362 x 2360 mm |





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