



AirBooster!

Mobile air accelerator
for Röschedielen.
Cools down raw dough
of rolls in no time.





Röschediele and AirBooster!

A perfect, space saving and cost-effective system!

- Cools down from 25°C to 10°C within 8 minutes
- No additional cooling process necessary
- Very energy-efficient

Efficient fans suck warm air from the crust trays and draw in the cold air of the cold room through the aerodynamic horizontal slots.

Within 8 minutes, the required dough temperature of 10°C will have been reached.

The high suction capacity allows the cooling of 2 trays simultaneously (10 minutes).

Costs

The costs of the Air Booster itself and its energy consumption are far below those of existing standard suction shockers.

User-friendly

The powerful special fans can be operated at 3 speeds.

The space saving AirBooster is equipped with 4 lockable castors that can be operated by one single person easily.

You can use the AirBooster with any standard cooling system.





AirBooster!

- Measurements:
185 x 90 x 52 cm
- Material: stainless steel
- 3 powerful special fans
- 4 lockable castors
- control unit



Plan B GmbH

Optimizing baking process

Südstraße 26

32130 Enger

Germany

Tel 05224.929 965 0

Fax 05224.929 965 9

info@planb-optimierung.de

www.planb-optimierung.de