



EASYPAN

Retarder Proofer



Retarder Proofing Pioneers

Since 1960 Alaska has been known as a reference point in refrigeration for the professional bakery and pastry sector. In 1990 Alaska becomes the first company in Italy to build a Retarder Proofer and registers the trademark "FermaLievita".



Since then, the research and development activities have never stopped, bringing us to continuously improve and refine our Retarder Proofers, which gained a reputation of reliability and longevity on the field.







Retarder Proofing, a Precious Ally in Your Laboratory

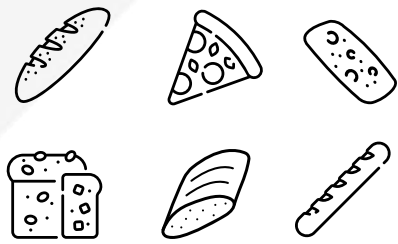
In the production of bakery and pastry products, the fermentation process is a fundamental step in achieving a high-quality final product.

Retarder proofing allows for the most natural possible control and management of the entire fermentation process, while simultaneously adapting its timing to the baker's needs.

Wide range of baked products

The Alaska retarder proofing technology allows the baker to process not only traditional bread, but also:

- High-Hydration Doughs
- Large Leavened Products (like Panettone)
- Pinsa and Focaccia
- Pan Pizza
- Large-Size Breads
- Products Made with Less-Refined and Wholemeal Flours
- And Much More...



Genuine products, no added additives

A perfect fermentation process ensures excellent leavening without the use of additives, resulting in a 100% natural and wholesome product.

Long fermentations, minimal yeast

The ability to control the fermentation process allows for long leavening times with minimal yeast, leading to a more digestible final product and reduced raw material usage.



Retarder Proofer Advantages

By managing temperature and humidity the leavening process can be slowed down, to allow the baker to free himself from the constraint of natural proofing time and regain control of his own time.

No more night-time work



The product can be prepared during the day and put into the Retarder Proofer, to get it the next morning perfectly leavened and ready for baking at the desired time.

Higher and constant product quality

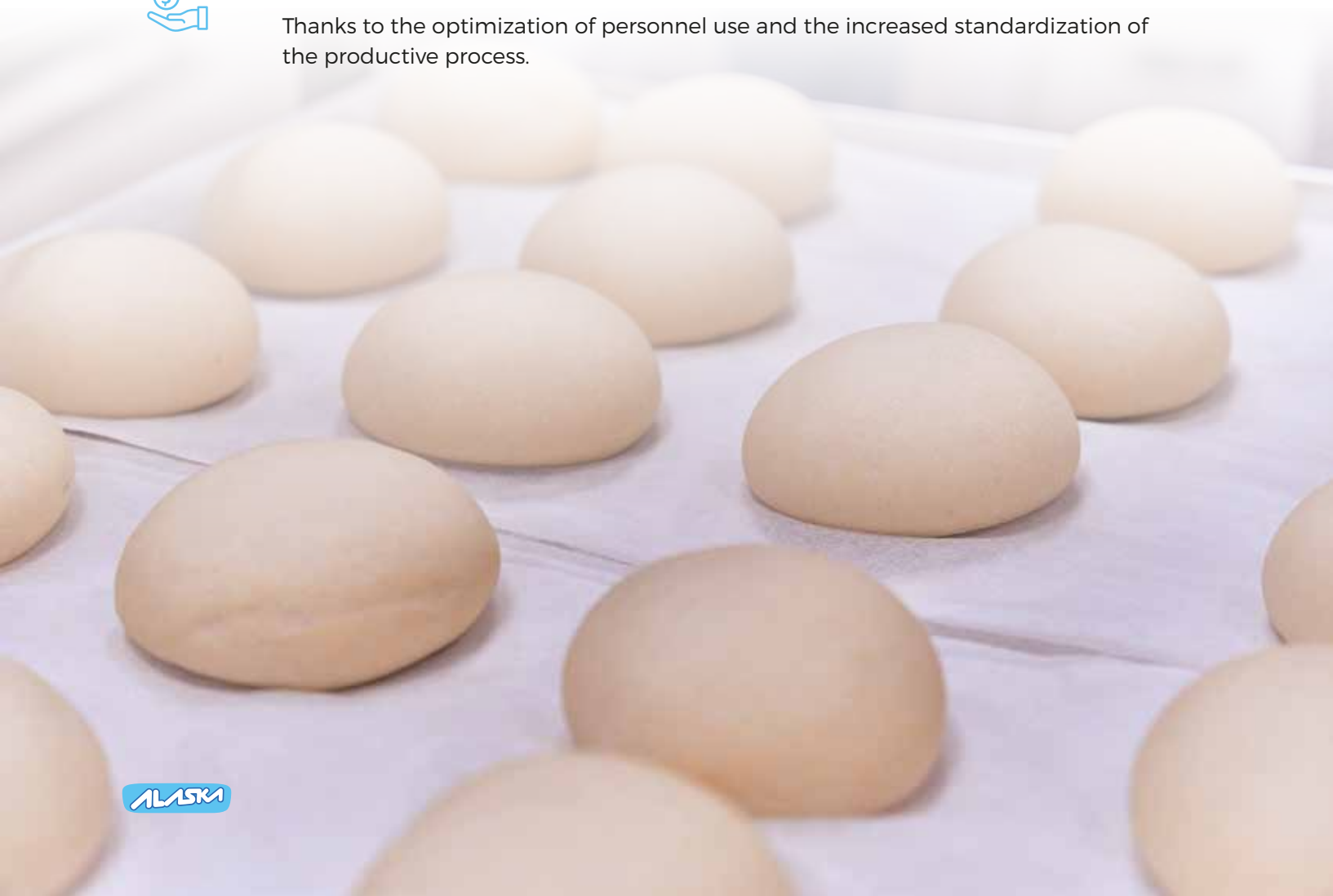


The productive process becomes repeatable and is no longer influenced by the environment temperature.

Cost reduction



Thanks to the optimization of personnel use and the increased standardization of the productive process.



Retarder Proofer Cycle

Thanks to its humidity and temperature control, the Retarder Proofer cycle allows with its 4(+1) separate phases to delay and control the leavening process and obtain a perfectly leavened product at the desired time.



Chilling

Rapid cooling to block yeast activity



Conservation

The product is kept at low temperature, the rising process is still suspended



Reawakening

The temperature begins to slowly rise, the rising process restart



Rising

The proofer slowly reaches the set temperature and humidity, the rising process is completed



Rising block

Optional step to block the rising once again by reducing the temperature, useful to keep the product ready for baking at a later time

Work cycles can be completely customized in duration, temperature, humidity and ventilation fan speed for each step of the process according to the baker needs.

EASYSPAN



Easypan – Flexible and Multifunctional Retarder Proofer

From Alaska's expertise comes Easypan, the modular Retarder Proofer for trolleys, designed to meet all the needs of modern baking. Thanks to its flexible controls, it can be used as:

- ✓ Retarder Proofer
- ✓ Fermentation Chamber
- ✓ Refrigeration/Conservation Unit
- ✓ Defrosting Chamber

This versatility allows the proofer to be utilized 24/7, thus ensuring a quick return on investment.

EASYPAN

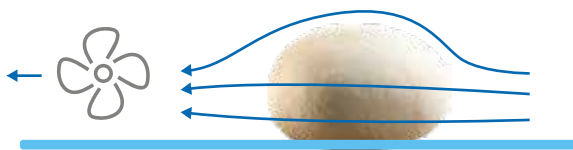
Gentle and Uniform Air Flow

The ventilation system is seamlessly integrated into the chamber, and is designed to ensure consistent humidity and temperature in each and every point inside the proofer.



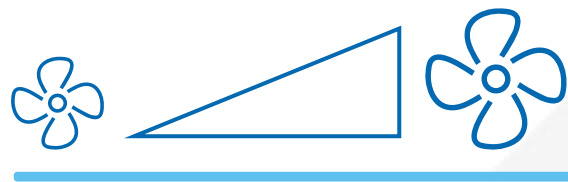


Indirect ventilation system



The indirect ventilation system **gently envelopes the product in a slow-speed airflow**, unlike direct systems that blow air directly onto the product, drying it out and causing the characteristic “dry skin” defect.

Adjustable fan speed



The ventilation speed is also adjustable at the user's discretion, providing maximum control over the process.



Trademark Alaska Evaporator for Retarder Proofing

Developed based on a specific Alaska design, the evaporator is perfectly tailored to meet the needs of the Retarder Proofer process. It features finned pack with cataphoresis treatment to protect against corrosion.



High-Efficiency Aluminum Fans

With a sophisticated aerodynamic design and corrosion resistant.



Stainless Steel AISI 304 Condensate Collection Basin

Designed to ensure maximum longevity of the component, unlike common aluminum solutions that face corrosion issues over time.



Inspectable Condensate Drain System

The easily removable drain tube simplifies cleaning and maintenance operations.

Trademark Alaska Robustness



Panel thickness 80 mm

Panels with high-density polyurethane foam (42 kg/m³).



White zinc-plasticized finish

Provides greater longevity compared to traditional pre-painted finishes, featuring a smoother surface for easier cleaning.



Self-supporting hinges

Sturdy self-supporting hinges, designed to ensure effortless opening and long-lasting durability.



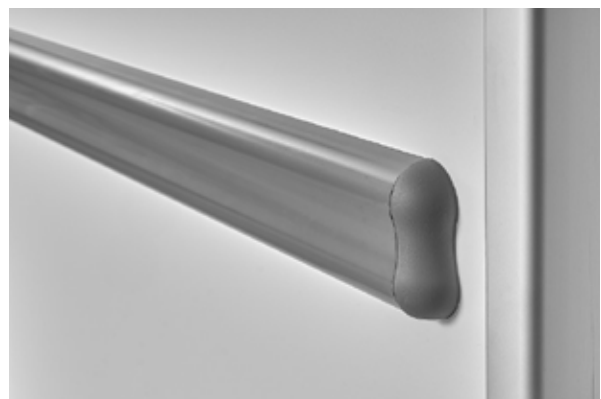
Handle

Practical and sturdy, featuring a lever lock with a locking mechanism.



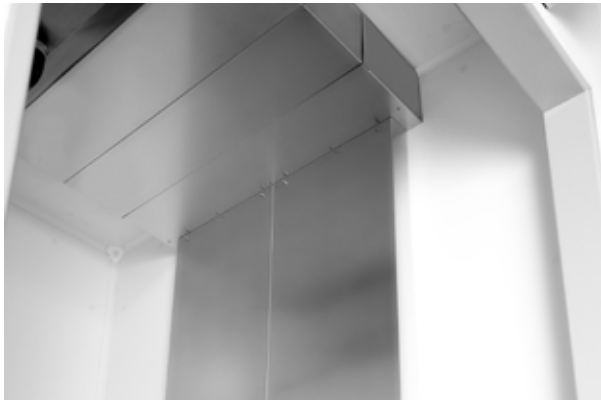
Internal bumpers in stainless steel AISI 304

Extremely durable and designed to protect the internal walls of the chamber from accidental impacts with trolleys.



External bumper

Located on the door to protect it from potential impacts with trolleys.



Aluminum alloy air ducting

Corrosion-resistant, ensuring maximum hygiene inside the chamber.



Optional stainless steel interior

Internal finish available upon request in AISI 304 stainless steel, ensuring maximum hygiene and durability.



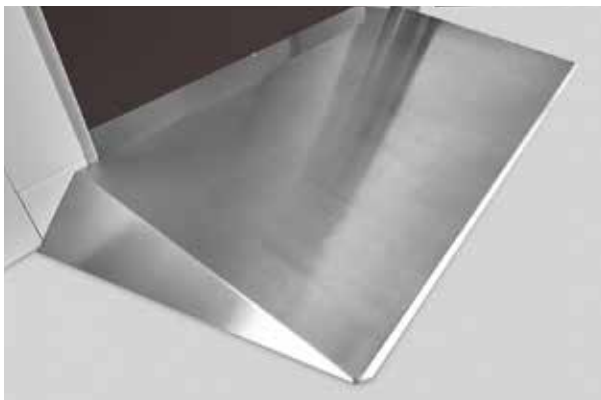
Carriageable floor 60 mm thickness

Made of high-resistance phenolic resin, with a rough non-slip surface.



Rounded corners

To ensure maximum hygiene and ease of cleaning.



Stainless steel AISI 304 ramp

With reduced inclination and with side ramps to facilitate the entrance of trolleys.



Raised from the ground with polyethylene slats

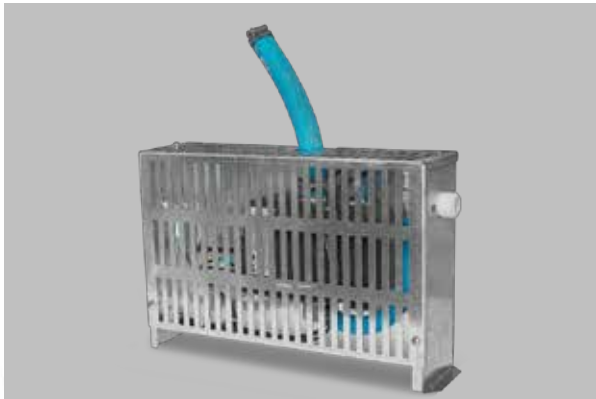
To ensure ventilation and prevent the formation of external condensation under the chamber, while also enhancing its insulation.



Extractor to reduce excess humidity
Located on the roof of the proofer, it is automatically activated when there is a need to reduce humidity. It ensures lower electricity consumption by preventing unnecessary compressor activations.



Compensation valve
Located vertically on the rear wall of the chamber, it prevents dust buildup and ensures it always remains clear and functional.



Stainless steel AISI 316 steam accumulation generator
Featuring a humidity generation system using heating elements.



High-seal gaskets
Wide and durable gaskets along the entire door perimeter, ensuring maximum sealing. Easily replaceable.



Easily accessible electrical system
Located inside the front console, it can be easily opened for maintenance without the need to access the ceiling of the proofer.



Optional LED internal lighting
Low-consumption LED lighting, connected to the door open sensor. Available on request, it provides perfect visibility inside the chamber.

Touch Screen Control Panel

The full Alaska expertise, all in one control

The control software stores in its functioning logic and deep parameters all the decades of Alaska experience in Retarder Proofing, to always provide you with a finished product of the highest quality.

- ✓ Easy work cycle customization with minimal input required and the guarantee of an excellent final result
- ✓ Intuitive and simple user interface, completely graphical, developed to be used even by inexperienced staff
- ✓ Smooth graduality in temperature changes, for a delicate proofing
- ✓ High-visibility capacitive touch screen
- ✓ Software developed specifically for Alaska proofers, perfectly integrated and optimized with Alaska hardware components

Controls



Temperature



Humidity



Duration



Fans Speed



LEV4, simple, powerful and complete

Easypan Retarder Proofer are equipped with a 7" touch screen and LEV4 software with:

- Set and current values always displayed
- Customizable manual cycles for:
 - Chilling + Conservation
 - Conservation
 - Rising + Rising block
 - Rising block
- Automatic and complete Retarder Proofing cycles, customizable in each phase for
 - Duration
 - Temperature
 - Humidity
 - Fan speed
- Up to 200 storable automatic work cycles
- Programmable start and finish cycle times
- HACCP tabular logs with temperature and humidity history
- USB for HACCP log download and work cycles import/export

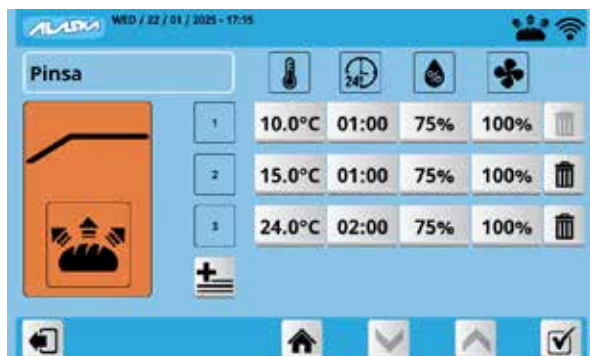


Automatic execution of the cycle, with clear display of current values, set values and cycle progress.

LEV4PLUS, more functions for total control

The advanced LEV4PLUS software is available upon request, and extends the features of the LEV4 by adding:

- Advanced Retarder Proofing cycles with customizable sub-phases, for a finer control of temperature, humidity, and fan speed
 - 2 sub-phases for Chilling
 - 4 sub-phases for Conservation
 - 8 sub-phases for Rising
- Weekly calendar of scheduled work cycles
- Graphical HACCP log with temperature and humidity history



Advanced work cycle programming, with different sub-phases for temperature, humidity and fan speed



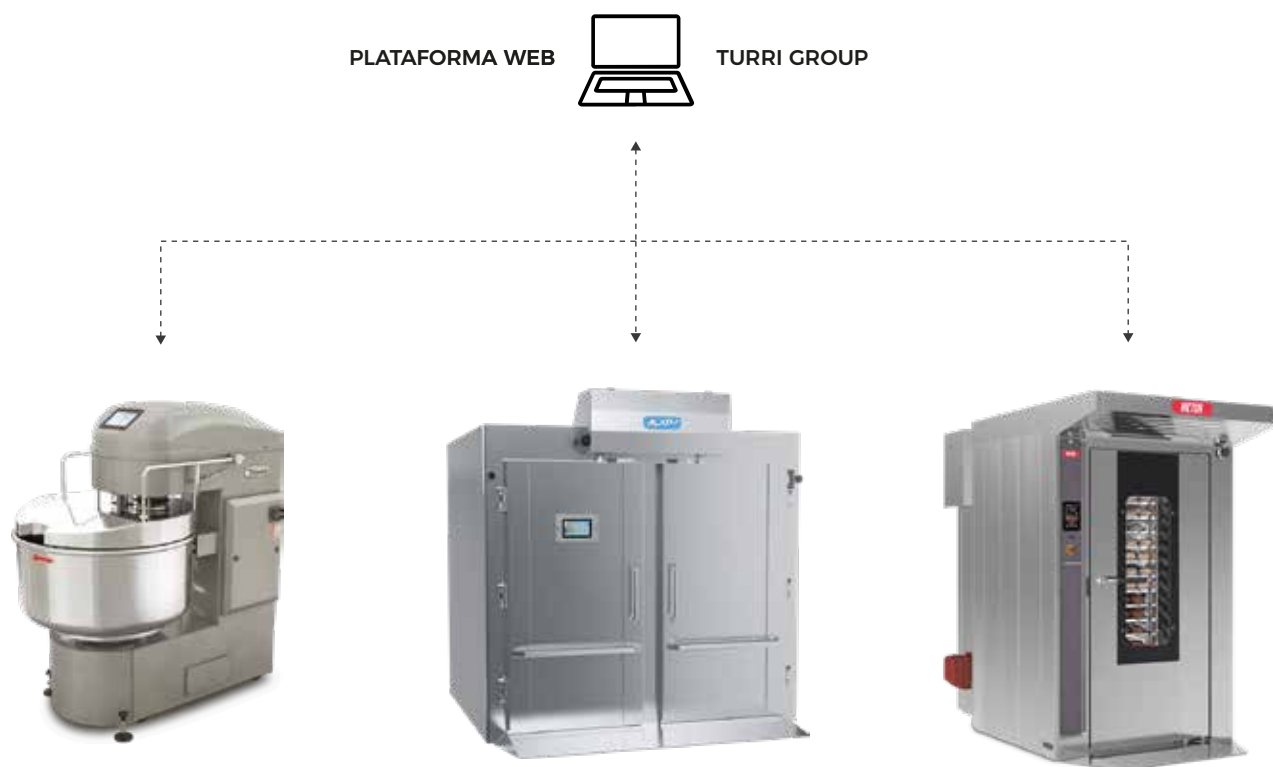
Graphical HACCP log, for an easy monitoring and consultation of work cycles

Industry 4.0



A complete package with the Turri Group web platform

All Alaska Retarder Proofers are equipped with a touch screen control panel ready to be connected to an external supervision system. Alaska, thanks to the possibility to connect to the Turri Group web platform, can provide a **turnkey solution** to allow you to get all the advantages of 4.0 technology.



Real-time monitoring

Keep the machine parameters under control in every instant.



Alarm alert

Receive a notification in case a malfunction occurs wherever you are, thus minimizing downtime and reducing waste of product.



Program upload/download

Modify work cycles remotely and send them to the proofer.



Functioning history

Consult historical functioning data (HACCP log), available in both tabular and graphical formats, download them on your PC and store them in your archives.



Remote assistance

Our service can connect remotely to the control panel to quickly identify problems and reduce downtimes.

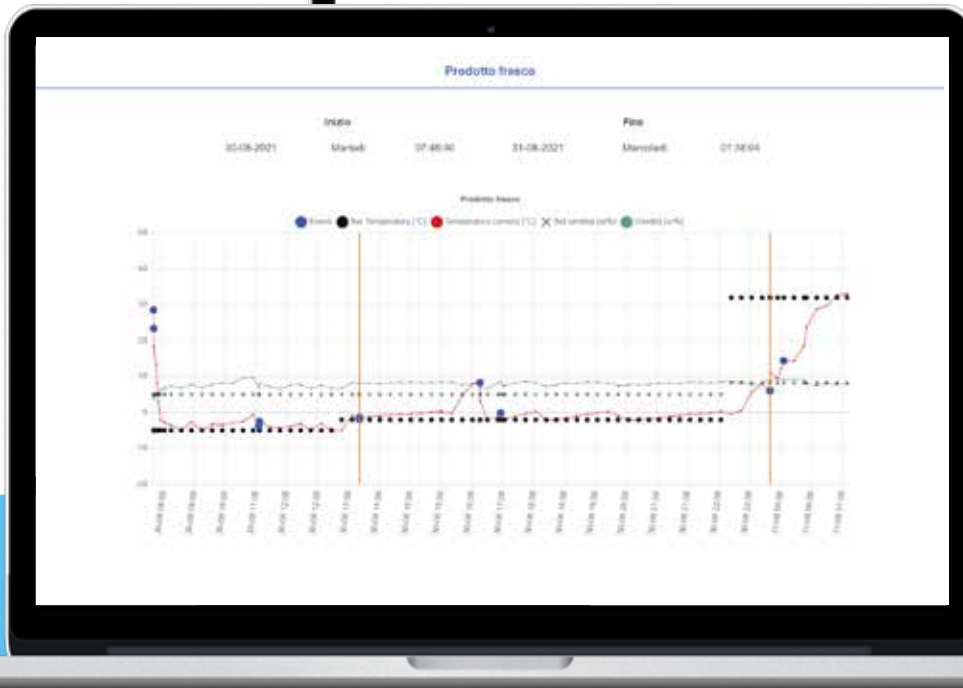
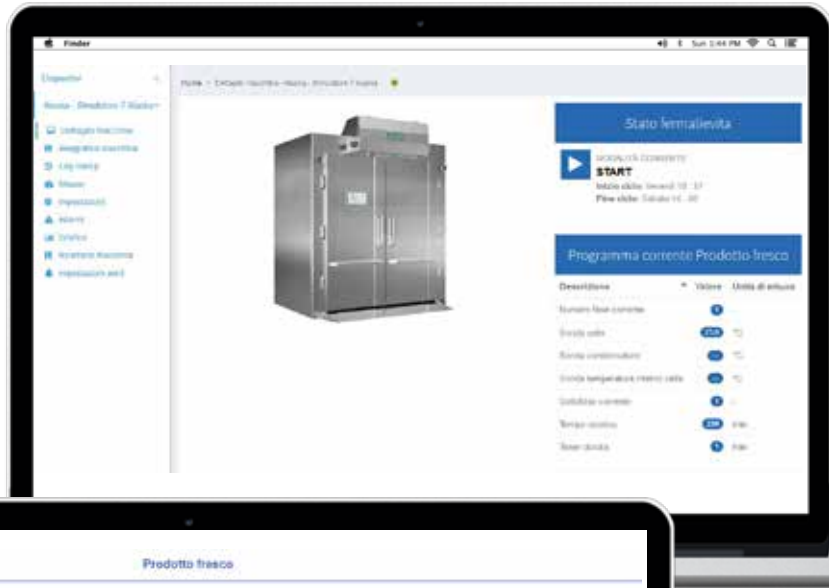
Choose how to connect



WiFi connection to our Turri Group web platform



All our Retarder Proofer are set up with WiFi receivers, ready to be connected to the Turri Group web platform and allow you to get the full advantages of all the monitoring and remote interaction 4.0 functionalities.



Third-party software interconnection



If your company already has an ERP / MES software, our Retarder Proofer can be interconnected with it via Modbus communication protocol and exchange its functioning data bidirectionally (software development and data interface creation is up to the customer).

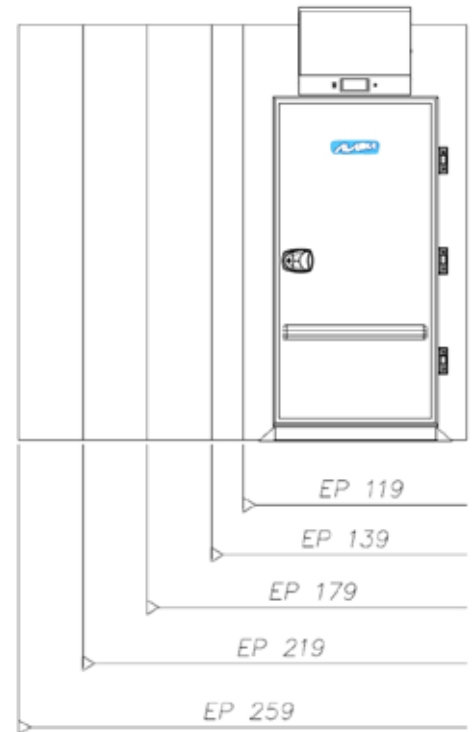
Modularity and Configurations

5 Different widths available

The Easypan series offers 5 different cell-front widths, each available in various depths (for the complete list, please refer to the technical data table at the end of the document).

Model	External Width [cm]	Internal Usable Width [cm]	Doorway [cm]
EP119	119	83	79x200
EP139	139	103	94x200
EP179	179	143	94x200
EP219	219	183	94x200
EP259	259	223	94x200

Custom Sizes Available Upon Request



Touch-Screen panel position



Standard: on the Console

Located on the console, at a height of approximately 210 cm from the platform.



Optional: on the Door

For easier use, at operator height, approximately 160 cm from the platform.

Easypan Industry, Custom Designed

Alaska has always been a specialist in creating customized solutions based on the customer's specific needs and available space.

The Easypan series is designed to be easily manufactured in dimensions and configurations beyond those listed in the catalogue, to meet every production need, including those of the most industrial clients.



Door Types

Single door

Standard version, with a single door located on the right side of the proofer front, with hinges on the right side. Available upon request with the door positioned on the left side of the chamber front.



Double door with central post

Optional version, featuring two doors separated by a central post.



Double door without central post

Optional version, featuring a double door with a single, large door opening.



Other options

- Additional single door at the rear
- Additional double door at the rear (see door availability table depending on the model)
- Single door with hinges on the left
- Single door in a position different from the standard
- Porthole 30x60 cm on the door



Sliding door option

Tunnel Structure Option



Available Doors and Corresponding Doorway (cm)

Model	Single Door	Double Door with Central Post	Double Door without Central Post	Sliding Door
EP119	79x200	-	-	-
EP139	94x200	-	-	-
EP179	94x200	-	140x198	-
EP219	94x200	n.2 of 79x200	180x198	80x200
EP259	94x200	n.2 of 94x200	180x198	80/95x200

Technical Features

STRUCTURE

White zinc-plasticized interior finish	✓
AISI 304 Scotch Brite stainless steel interior finish	○
White zinc-plasticized exterior finish	✓
AISI 304 Scotch Brite stainless steel exterior finish (door front only)	○
AISI 304 Scotch Brite stainless steel exterior finish (complete)	○
Insulation panels with high-density polyurethane foam (42 kg/m ³)	✓
Panel insulation thickness 80 mm	✓
Insulating door with aluminium profiles	✓
Handle with lever and locking system	✓
Reinforced carriageable floor thickness 60 mm	✓
Floor with rounded internal corners	✓
Raised floor with polyethylene strips for ventilation and insulation	✓
Proofer without floor	○
External door bumper	✓
Internal AISI 304 stainless steel bumper	✓
Trolley boarding platform with side ramps in AISI 304 stainless steel	✓
Hinges with horizontal, vertical and depth adjustment	✓
Customised cell sizes	○
Custom door position	○
Double door without central post for EP179, EP219, EP259	○
Double door with central post for EP219, EP259	○
Single or double additional door on the back	○
Sliding door for EP219, EP259	○

AIRFLOW

Indirect ventilation system	✓
Corrosion-resistant aluminium alloy air ducting	✓
Adjustable air ventilation speed	✓
ECO system for humidity reduction	✓
Compensation valve	✓
Heating system with AISI 304 stainless steel finned heating elements	✓
Defrosting with electric heating elements	✓

EVAPORATOR

Aeroevaporator project specifically designed for Alaska Retarder Proofer	✓
Finned pack with cataphoresis treatment against corrosion	✓
AISI 304 stainless steel condensation recovery tank	✓
Easily inspectable condensate drain system	✓

✓ Equipamiento estándar de serie ○ Optional

HUMIDIFIER

Relative humidity range settable from 55% to 99%	<input checked="" type="checkbox"/>
AISI 316 stainless steel storage steam generator	<input checked="" type="checkbox"/>
Easily replaceable steam generator kit	<input checked="" type="checkbox"/>
Adaptive dehumidification depending on conditions	<input checked="" type="checkbox"/>

REFRIGERATOR UNIT

Air cooled condenser	<input checked="" type="checkbox"/>
Hermetic or hermetic Scroll compressor depending on the proofer	<input checked="" type="checkbox"/>
Unit can be installed on the proofer roof or remote depending on the proofer	<input checked="" type="checkbox"/>
Tropicalized unit for operation in ambient temperatures up to 43°C, standard for chambers with Hermetic compressor.	<input checked="" type="checkbox"/>
Unit suitable for operation in ambient temperatures up to 38°C, standard for models with Hermetic Scroll compressor.	<input checked="" type="checkbox"/>
Optional tropicalized unit for operation in ambient temperatures up to 43°C, available for models with Hermetic Scroll compressor.	<input type="checkbox"/>
Unit with self-supporting silenced hood suitable for external installation	<input type="checkbox"/>
Partialisation of condenser fans to optimise operation of the refrigeration unit	<input checked="" type="checkbox"/>
Filter drier for dehumidifying and deacidifying the coolant	<input checked="" type="checkbox"/>
Liquid/humidity indicator	<input checked="" type="checkbox"/>
Solenoid valve on liquid line	<input checked="" type="checkbox"/>

CONTROL PANEL

High-visibility capacitive touch screen control panel	<input checked="" type="checkbox"/>
Panel located on the electrical system console	<input checked="" type="checkbox"/>
Panel positioned on the door at operator height for ease of use	<input type="checkbox"/>
7" touch screen	<input checked="" type="checkbox"/>
Customisable Manual Cycles	<input checked="" type="checkbox"/>
Classic Automatic Retarder Proofing cycles with 4 phases	<input checked="" type="checkbox"/>
Advanced Automatic Retarder Proofing cycles with 4 phases customisable in 2+4+8+1 sub-phases	<input type="checkbox"/>
Over 200 storable work cycles	<input checked="" type="checkbox"/>
Programmed cycle start time	<input checked="" type="checkbox"/>
Weekly calendar of scheduled recipes	<input type="checkbox"/>
HACCP log with work cycles history - tabular format	<input checked="" type="checkbox"/>
HACCP log with work cycles history - graphical format	<input type="checkbox"/>
USB for HACCP log download and work cycles import/export	<input checked="" type="checkbox"/>
Wifi card for interconnection to Turri Group Web platform	<input checked="" type="checkbox"/>
Provision for interconnection to external software systems with bi-directional data exchange	<input checked="" type="checkbox"/>
Led internal lighting with door sensor	<input type="checkbox"/>
Electrical system positioned on the front console, which can be easily opened for maintenance	<input checked="" type="checkbox"/>
Special electrical voltages and frequencies	<input type="checkbox"/>

Standard equipment

Optional

Technical Data

Model	External Dimensions			Usable Internal Width	Usable Internal Depth	Doorway	Capacity of trolleys for trays					Capacity of trolleys for frames				Maximum Absorbed Power	Compressor Power (&)	Voltage	Product Quantity (*)			
	L	P	W				Li	Pi	L1xH1	40x60	60x80	60x80 C&G	80x80	80x120	63x180 (L=125)					63x215 (L=160)	63x255 (L=200)	63x297 (L=242)
	cm	cm	cm				cm	cm	cm													
EP111525	119	159	251	83	140	79x200	2	1	1	-	-	-	-	-	-	2,9	1,1E	230/1/50	100			
EP111725		179	271		160		3	1	1	-	-	-	-	-	-	-	2,9	1,1E	230/1/50	100		
EP111925		199	291		180		3	2	1	-	-	1	-	-	-	-	2,9	1,1E	230/1/50	100		
EP112125		219	311		200		4	2	2	-	-	1	-	-	-	-	2,9	1,25E	230/1/50	120		
EP112325		239	331		220		4	2	2	-	-	1	1	-	-	-	5,8	1,5E	400/3/50	150		
EP112525		259	351		240		4	2	2	-	-	1	1	-	-	-	5,8	1,5E	400/3/50	160		
EP112725		279	371		260		5	3	2	-	-	1	1	1	-	-	5,8	1,5E	400/3/50	180		
EP113125		319	411		300		6	3	3	-	-	1	1	1	1	-	5,8	2#	400/3/50	210		
EP113325		339	431		320		6	3	3	-	-	1	1	1	1	-	5,9	2#	400/3/50	210		
EP113725		379	471		360		7	4	3	-	-	1	1	1	1	-	6,1	2,5#	400/3/50	250		
EP131525	139	159	266	103	140	94x200	4	2	1	1	1	-	-	-	-	2,9	1,1E	230/1/50	100			
EP131725		179	289		160		4	2	1	1	1	-	-	-	-	-	2,9	1,1E	230/1/50	100		
EP131925		199	306		180		5	2	1	2	1	1	-	-	-	-	2,9	1,1E	230/1/50	100		
EP132125		219	326		200		6	2	2	2	1	1	-	-	-	-	2,9	1,25E	230/1/50	120		
EP132325		239	346		220		6	3	2	2	1	1	1	-	-	-	5,8	1,5E	400/3/50	150		
EP132525		259	366		240		6	3	2	2	1	1	1	-	-	-	5,8	1,5E	400/3/50	160		
EP132725		279	386		260		8	3	2	3	2	1	1	1	-	-	5,8	1,5E	400/3/50	180		
EP133125		319	426		300		8	4	3	3	2	1	1	1	1	-	5,8	2#	400/3/50	210		
EP133325		339	446		320		9	4	3	3	2	1	1	1	1	-	5,9	2#	400/3/50	210		
EP133725		379	486		360		10	5	3	4	2	1	1	1	1	-	6,1	2,5#	400/3/50	250		
EP171525	179	159	266	143	140	94x200	4	2	2	1	1	-	-	-	-	5,8	1,5E	400/3/50	150			
EP171725		179	289		160		6	3	2	1	1	-	-	-	-	-	5,8	1,5E	400/3/50	150		
EP171925		199	306		180		6	4	2	2	2	2	-	-	-	-	5,8	2#	400/3/50	180		
EP172125		219	326		200		8	4	4	2	2	2	-	-	-	-	5,8	2#	400/3/50	200		
EP172325		239	346		220		8	4	4	2	2	2	2	-	-	-	9,2	3#	400/3/50	240		
EP172525		259	366		240		8	5	4	2	2	2	2	-	-	-	9,2	3#	400/3/50	260		
EP172725		279	386		260		10	6	5	2	2	2	2	2	-	-	11,4	3#	400/3/50	300		
EP173125		319	426		300		12	6	6	3	3	2	2	2	2	-	11,5	4#	400/3/50	300		
EP173325		339	446		320		12	6	6	3	3	2	2	2	2	-	11,5	4#	400/3/50	360		
EP173725		379	486		360		14	8	7	4	4	2	2	2	2	-	11,6	4#	400/3/50	400		

&): E = Hermetic (tropicalized unit as standard, for operation in ambient temperatures up to +43°C)
 # = Hermetic Scroll (unit suitable for operation in ambient temperatures up to +38°C)

(*): Approximate productions for medium-sized bread

Hi - Useful internal height:	200 cm
H - External cabinet height:	257 cm
H tot - Minimum required ceiling height:	320 cm for installations with remote unit 325 cm for installations with unit on the proofer roof





Alaska Srl

Via A. De Gasperi, 1428 - 45023 Costa di Rovigo (RO) - Italy
Tel. +39 0425 497075 - Email info@alaska.it

TURRI GROUP

Soluzioni per la Panificazione - Bakery Solutions - Soluciones de Panadería



*Macchine
Machinery
Maquinaria*

www.turri-srl.com



*Refrigerazione
Refrigeration
Refrigeraciòn*

www.alaska.it



*Forni
Ovens
Hornos*

www.victus-srl.com

L'azienda si riserva il diritto di apportare modifiche senza preavviso.
The company reserves the right to make changes without prior notice.
La empresa se reserva el derecho de realizar cambios sin previo aviso.