

## PRODUCT RANGE

### PROVING AND REFRIGERATION TECHNOLOGY

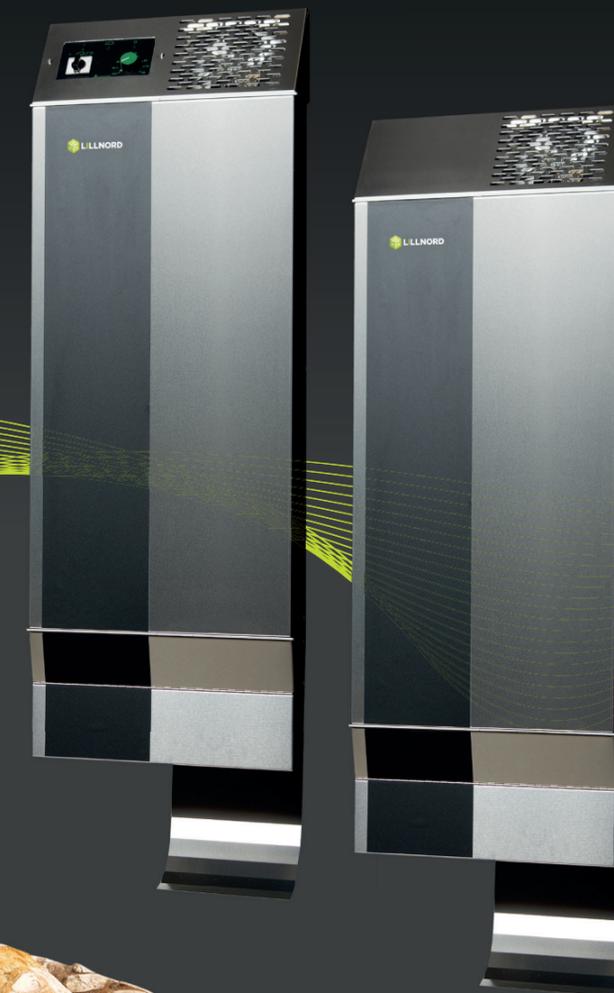


<b>TopLine</b>	Freezer prover
<b>SemiLine</b>	Retarder prover
<b>LuxLine</b>	Prover
<b>BakerLine</b>	Freezer storage unit for high humidity.
<b>CoolLine</b>	Cold storage with high humidity or dry cooling.
<b>FlexLine</b>	Semi-automatic and freezer storage unit with UV-light.
<b>SchockLine SemiSchockLine</b>	Shock (blast) freezers.
<b>PG1000</b>	Plug-in climator unit.
<b>Maryline</b>	Plug & Play provers, retarder provers and freezer provers for racks or trays. All units with UV-light as option.
<b>StraightLine</b>	BAKERY REFRIGERATION AS A MODULAR SYSTEM. The modular freezer storage technology for trays.



# PG1000

## CLIMATOR UNIT



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02.2018

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## Climator unit PG1000

The perfect solution



### APPLICATION

Lillnord's PG1000 climator unit comes as a plug-in unit and may be employed in all existing provers. The unit is delivered with integrated bump rail and contains the fine technique, which has been used for the last 40 years, but in a modern, closed design.

### GUARANTEED BREAD QUALITY

Lillnord's climator unit ensures optimum bread quality through uniform proving within the entire existing prover. An insulated steam injector with adjustable steam capacity guarantees rapid and precise steam dosage and no over-run.

### CONTROL SYSTEM

Lillnord's unique PG-climator series is equipped with manual thermostat and hygostat for automatic control of heat and humidity in accordance with precisely preset values. In addition the baker may give priority to either heat or humidity by choosing between step 1 and step 2. In the standard version the control panel may be removed and placed outside the prover. Hence a 5m cable for the control is always included.

### AN ECONOMIC ADVANTAGE

With Lillnord's well-known electromagnetic steam system. No mechanical or electronic parts within the steam container, which makes it very hardwearing and stable in operation. The water quality (lime-content and hardness) barely impairs the function and life of the climator unit. Easy to maintain.

### FUNCTIONAL PRINCIPLE

A fan motor in the upper part of the air duct simply takes in air and presses it through the duct. During this process the air is provided with the required extra heat and humidity. Finally, the warm and humid air is ducted over the baffle plate out into the proving chamber. The design ensures uniform distribution of air from top to bottom.



## Climator unit PG1000

Temperature range +20/+45°C · 60/95% relative humidity

### LARGE UNITS

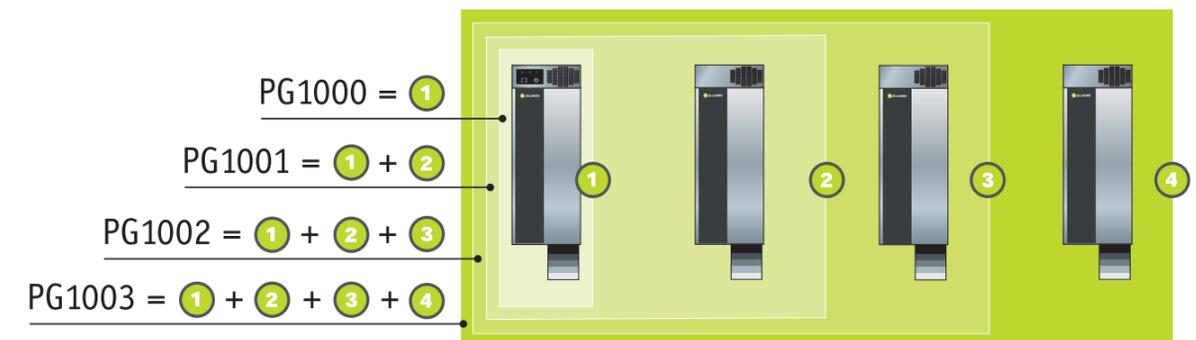
For larger proving chambers more units are connected with a single, joint control. For a prover of, for instance, 15 m<sup>2</sup> we recommend the use of a PG1002, which contains one master unit and two slave units.

### SPIRAL AND PATERNOSTER CLIMATOR SYSTEMS

The latest development in PG units is an industrial version, adapted to spiral and paternoster climator systems serving more than 10.000 units per hour. The units control air and humidity automatically and are delivered in sizes up to 2-8 m including power optimization.



	PG1000	PG1001	PG1002	PG1003
Capacity for room size	1-6 m <sup>2</sup>	6-12 m <sup>2</sup>	12-17 m <sup>2</sup>	17-25 m <sup>2</sup>
Consumption in kW	6,2	13,0	21,0	28,0
Net measurements in mm	1700x200x500	2x (1700x200x500)	3x (1700x200x500)	4x (1700x200x500)
Shipping size in mm	1750x250x550	2x (1750x250x550)	3x (1750x250x550)	4x (1750x250x550)
Netto/gross weight	30/32 kg	2x (30/32 kg)	3x (30/32 kg)	4x (30/32 kg)
Voltage	As required			



	PG1000	PG1001	PG1002	PG1003
Thermostat	X	X	X	X
Hygostat	X	X	X	X
Adjustable steam capacity	X	X	X	X
Electronic steam generator	X	X	X	x
Insulated steam injector	X	X	X	X
Bump rail	X	X	X	X
Plug-in	X	X	X	X
Extra cable between unit and control panel (5 m)	X	X	X	X
Automatic drain valve	Option			
Touch Screen	Option →			

