



**LILLNORD**

next generation cooling technologies

# MARYLINE

PROVER, RETARDER PROVER AND  
FREEZER PROVER FOR BAKERY SHOP

Plug & play units



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## STANDARD DESCRIPTION FOR MARYLINE UNITS

- Plug & Play unit (easy installation).
- Touch screen computer (4") with easy set of temperature and humidity, touch screen with room temperature and humidity indication. Very user-friendly design.
- Instruction manual inside touch screen computer.
- Outside walls and door in stainless steel.
- Inside complete in stainless steel.
- All walls inside with bumper rail.
- 60 mm insulation. The environmentally correct thermal insulation properties of rigid polyurethane water blowing foams make perfect choice of material to units running constant in plus or minus degrees.
- 2 mm stainless steel floor with fully welded corners\* adjustable floor heat in storage and proving phase. A heated floor secure a dry floor.\*\*
- Evaporator coated. Secure a long life time.
- Frequency control fan speed regulation. For fast freezing/chilling the fans automatic turns up to 100%. In storage phase the fans automatic turns itself down to a minimum speed to secure a perfect climate, and to avoid dehydration of the dough. The minimum fan speed is automatic calculated based on temperature, time, compressor break and air circulation.
- Smart fan speed system secure a low energy consumption and less running time of the compressor.
- PID-regulation of humidity and temperature in the air stream i.e. a precise and demand based regulation during the thaw-out and proving phases. No more! No less!
- Complete compressor system.
- Complete air flow system, with air walls and middle roof.
- 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.

Easy to maintain, and no risk sending bacteria into the chamber, as in cold water systems.

- Steam system incl. automatic drain valve system.
- Magnetic door gasket, easy to change.
- Adjustable legs on tray units.
- Defrost system excl. on all units.

### Options

- Flexbaker system (Flexbaker makes it possible to keep ready proven products on stand-by for up to 8 hours before baking-off). \*\*\*
- 2 mm stainless steel floor with fully welded corners\* adjustable floor heat in storage and proving phase. A heated floor secures a dry floor.\*\*
- TSC2000 Touch Screen Computer (6").
- Thermo glass in door.
- Light.
- Supervision (TCPIP / Ethernet).
- Extra trays.

\* Standard in freezer prover for rack. Option in retarder prover and prover

\*\* Standard in freezer prover for rack. Option in retarder prover and prover

\*\*\* Only available in retarder prover and freezer prover (rack and tray units)



### Exceptional floor construction

**Rack units:** The floor construction consists of a mineral reinforced PP-sub-floor and on top of this a 2 mm stainless steel floor with adjustable heat and with fully welded corners.

**Tray units:** The floor construction consists of a 60 mm insulated floor with a stainless steel top incl. downfall.



Floor type in tray units



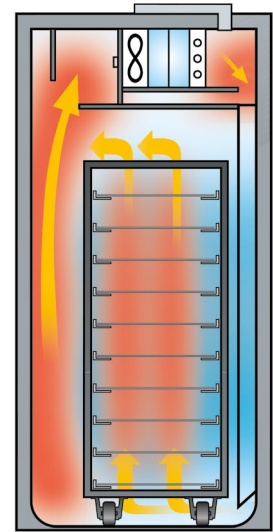
Floor type in rack units

## YOUR ADVANTAGES WITH THE WELL-KNOWN LILLNORD COOLING AND COMPUTER TECHNIQUES!

- Optimum bread quality.
- Frequency control air speed regulation i.e. air speeds always controlled by the respective demands of the dough and constantly ensuring the dough pieces against normal quality problems.
- Pulsating air control system ensuring a uniform airflow during the thaw-out and proving phases and thus a uniform thaw-out and proving.

### Mixed production of small and big dough pieces or Danish pastry

- Thaw-out curves with rest periods during which the temperature of all dough pieces, whether 60, 800 or 1200 gram, equalizes so that they, when the next thaw-out step starts, have the same centre temperature.
- Thaw-out curves for Danish pastry products.
- PID-regulation of humidity and temperature in the air stream i.e. a precise and demand based regulation during the thaw-out and proving phases. No more! No less!



### Steam production by electrode principle

- The Lillnord system does NOT work as usual on the market with heating elements, but instead with electrodes lowered into the water. The steam system consists of a heat-resistant container in which 3 specially prepared stainless steel electrodes are mounted. The current passes through the water between the electrodes, thereby the water is boiling very rapidly, i.e. the water is warmed up - not the electrodes.
- Reliability and long service life.
- The system ensures a long service life and a remarkable reliability as the local water quality will not affect the function of the unit and has almost no influence on its lifespan. The system must NOT be connected to a water softener!
- To optimize the system we mount electrodes of different sizes (thickness) depending on regional experience, which we have collected over 25 years. We will not conceal the fact that the electrodes are worn out with time, but maintenance and daily operation of the manual drain valve will extend the lifespan of the electrodes significantly.

## COMPUTER

### 4" or 6" color Touch screen computer

- User-friendly design
- User manual inside computer for easy reach
- Digital directions for use within easy reach
- Digital fault finding within easy reach
- Error log viewer (max 120 registrations)
- Quick and easy to set / reset temperature and humidity
- Adjustment of floor heating (option in prover and retarder prover)
- USB logging functions available
- Easy to set function of steam container



 TSC2000



### MARYLINE Prover

+20°C / +45°C  
60% / 95% RF

### MARYLINE Retarder Prover

-3°C / +45°C  
60% / 95% RF

### MARYLINE Freezer Prover

-18°C / +45°C  
60% / 95% RF

## TECHNICAL DATA

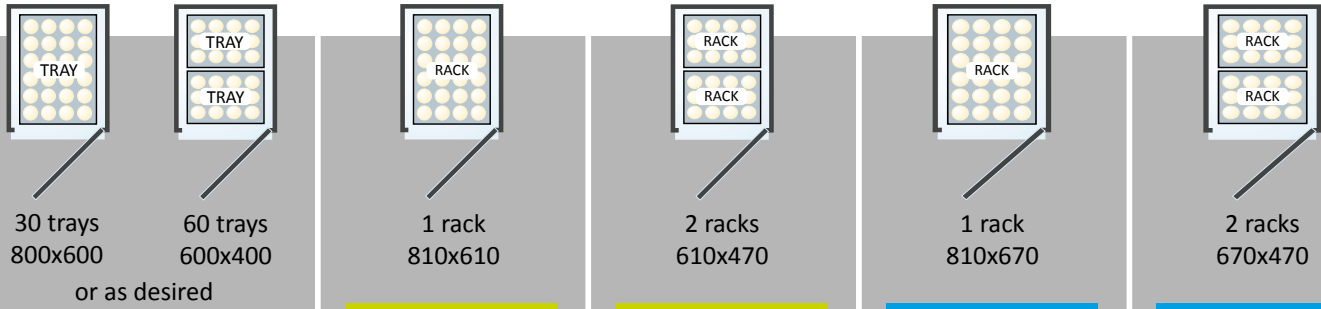
MARYLINE (FOR TRAYS)	R103-81 T	KR103-81 T	FR103-81 T
Outside dimension DxWxH (mm)	1030x810x2290	1030x810x2290	1030x810x2290
Inside dimension DxWxH (mm)	880x650x1560	880x650x1560	880x650x1560
Doorway dimension DxH (mm)	650x1560	650x1560	650x1560
Max tray capacity x tray size (no/mm)	30* x 800x600 oder 60* x 600x400 or as desired	30* x 800x600 oder 60* x 600x400 or as desired	30* x 800x600 oder 60* x 600x400 or as desired
Voltage (V)	3x400V / 50Hz (or as desired)	3x400V / 50Hz (or as desired)	3x400V / 50Hz (or as desired)
Power consumption (kW)	3,0	4,0	4,5
Cooling capacity (W)	/	803	937
Coolant	/	R134A (or on request)	R134A (or on request)

\* Based on 45mm distance between trays

## STANDARD

MARYLINE (FOR RACK(S))	R103-81 R	R118-81 R	KR103-81 R	KR118-81 R	FR103-81 R	FR118-81 R
Outside dimension DxWxH (mm)	1030x810x2365	1180x810x2365	1030x810x2365	1180x810x2365	1030x810x2365	1180x810x2365
Inside dimension DxWxH (mm)	850x650x1830	1000x650x1830	850x650x1830	1000x650x1830	850x650x1830	1000x650x1830
Doorway dimension DxH (mm)	650x1830	650x1830	650x1830	650x1830	650x1830	650x1830
Max rack no. x max rack size (no/mm)	1x 810x610	2x 610x470	1x 810x610	2x 610x470	1x 810x610	2x 610x470
Voltage (V)	3x400 / 50Hz (or as desired)	3x400 / 50Hz (or as desired)	3x400 / 50Hz (or as desired)	3x400 / 50Hz (or as desired)	3x400 / 50Hz (or as desired)	3x400 / 50Hz (or as desired)
Power consumption (kW)	3,0	3,5	4,0	4,5	4,5	5,0
Cooling capacity (W)	/	/	803	937	937	1154
Coolant	/	/	R134A (or on req.)	R134A (or on req.)	R449A (or on req.)	R449A (or on req.)

Excl. defrost system for retarder and freezer prover



STANDARD     STANDARD     EXTRA-LARGE     EXTRA-LARGE

**Type  
R103-81 T**

**Type  
R103-81 R**

**Type  
R118-81 R**

**Type  
R103-87 R**

**Type  
R118-87 R**

**Type  
KR103-81 T**

**Type  
KR103-81 R**

**Type  
KR118-81 R**

**Type  
KR103-87 R**

**Type  
KR118-87 R**

**Type  
FR103-81 T**

**Type  
FR103-81 R**

**Type  
FR118-81 R**

**Type  
FR103-87 R**

**Type  
FR118-87 R**

**EXTRA-LARGE**

MARYLINE (FOR RACK(S))	R103-87 R	KR103-87 R	FR103-87 R
Outside dimension DxWxH (mm)	1030x870x2485	1030x870x2485	1030x870x2515
Inside dimension DxWxH (mm)	850x710x1950	850x710x1950	850x710x1950
Doorway dimension DxH (mm)	710x1950	710x1950	710x1950
Max rack no. x max rack size (no/mm)	1x 810x670	1x 810x670	1x 810x670
Voltage (V)	3x400V / 50Hz (or as desired)	3x400V / 50Hz (or as desired)	3x400V / 50Hz (or as desired)
Power consumption (kW)	3,0	4,0	4,5
Cooling capacity (W)	/	803	937
Coolant	/	R134A (or on request)	R449A (or on request)

*Excl. defrost system for retarder and freezer prover*

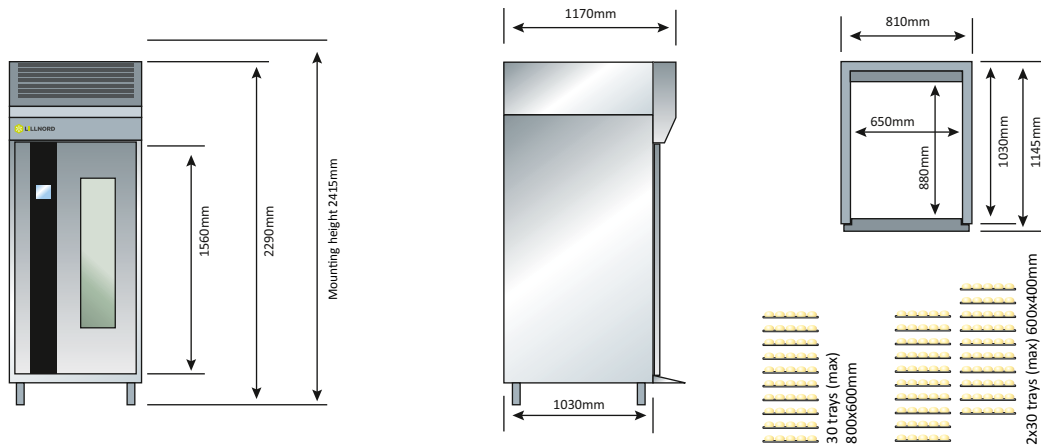
**EXTRA-LARGE**

MARYLINE (FOR RACK(S))	R118-87 R	KR118-87 R	FR118-87 R
Outside dimension DxWxH (mm)	1180x870x2485	1180x870x2485	1180x870x2515
Inside dimension DxWxH (mm)	1000x710x1950	1000x710x1950	1000x710x1950
Doorway dimension DxH (mm)	710x1950	710x1950	710x1950
Max rack no. x max rack size (no/mm)	2x 470x670	2x 470x670	2x 470x670
Voltage (V)	3x400V / 50Hz (or as desired)	3x400V / 50Hz (or as desired)	3x400V / 50Hz (or as desired)
Power consumption (kW)	3,0	4,0	4,5
Cooling capacity (W)	/	803	937
Coolant	/	R134A (or on request)	R449A (or on request)

*Excl. defrost system for retarder and freezer prover*

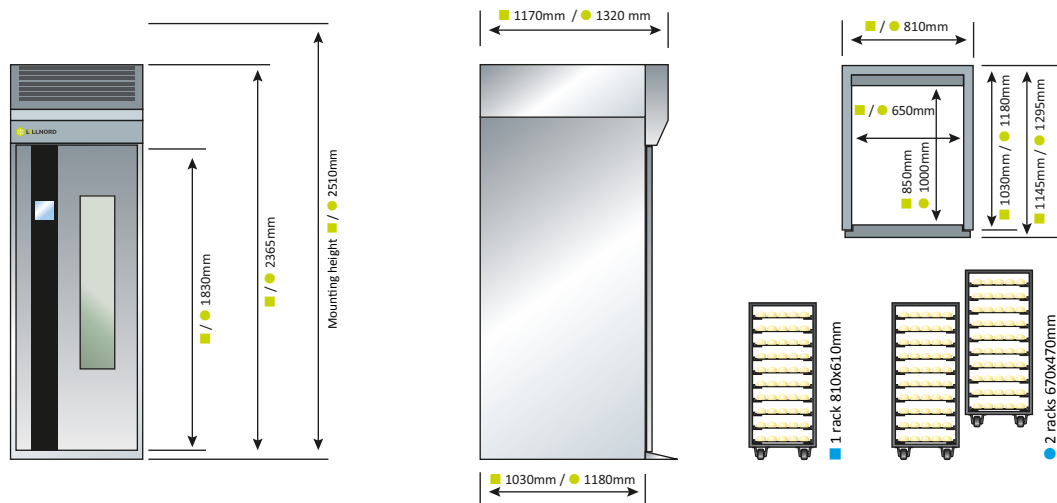
**MARYLINE prover, retarder prover & freezer prover for trays (800x600 / 600x400 or as desired)**

**Prover: R 103-81 T · Retarder prover: KR 103-81 T · Freezer Prover: FR 103-81 T**



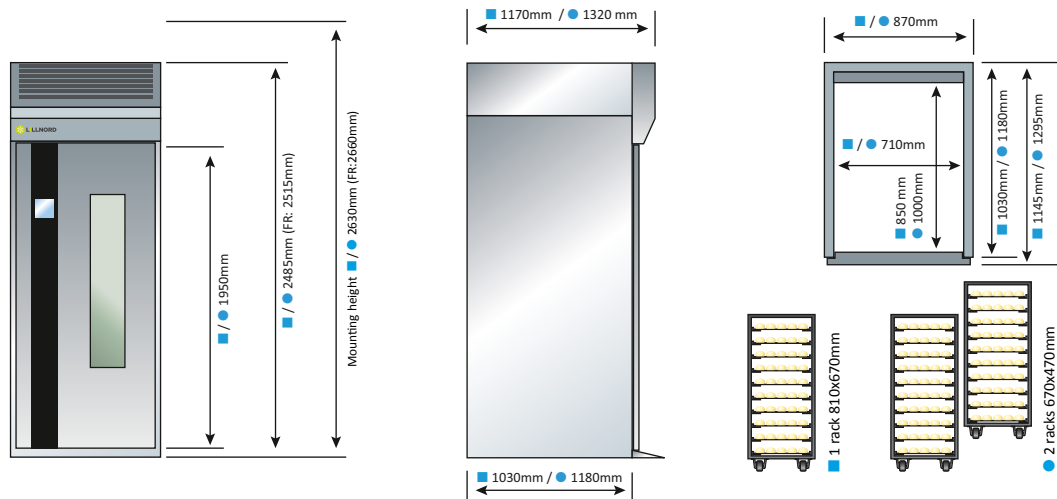
**MARYLINE STANDARD prover, retarder prover & freezer prover for one rack**

- Prover: R 103-81 R · Retarder prover: KR 103-81 R · Freezer Prover: FR 103-81 R
- Prover: R 118-81 R · Retarder prover: KR 118-81 R · Freezer Prover: FR 118-81 R



**MARYLINE EXTRA LARGE prover, retarder prover & freezer prover for two racks**

- Prover: R 118-81 R · Retarder prover: KR 118-81 R · Freezer Prover: FR 118-81 R
- Prover: R 118-87 R · Retarder prover: KR 118-87 R · Freezer Prover: FR 118-87 R





LILLNORD's, electromagnetic steam system



Outside and inside walls and door in stainless steel



2 mm stainless steel floor



**LILLNORD**  
next generation cooling technologies

**Functional design and  
perfect craftsmanship**

## PRODUCT RANGE

### PROVING AND REFRIGERATION TECHNOLOGY



**TopLine** - Freezer prover

**SemiLine** - Retarder prover

**LuxLine** - Prover

**SupraLine** - Freezer storage unit with SupraCooler, Hotgas defrosting system and 92% relative humidity

**CoolLine** - Cold storage with high humidity or dry cooling

**FlexLine** - Semi-automatic and freezer storage unit

**SchockLine /SemiSchockLine**- Shock (blast) freezers

**MiniLine/SemiMiniLine** - Freezer prover and retarder provers for trays

**PG100** - Plug-in climator unit

### BAKERY REFRIGERATION AS A MODULAR SYSTEM



**StraightLine** (for trays) -

The modular freezer storage technology for trays



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Lillnord A/S

Knudsminde 2 · DK-8300 Odder

Tel.: (+45) 8780 3130 · Fax.: (+45) 8780 3131 · info@lillnord.dk · www.lillnord.dk