

Kolb LAGUNA UPGRADED

Retarder proofer underbase

The newly launched
upgraded Retarder Proofer
Underbase offer you

- With a stable,
better protection to your frozen dough
 - keep your bread product fresh
 - serve tasty fresh bread every day
- With better design and high space efficiency,
special for shop size
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special for shop size below 100 sqm
- This compact combination is a perfect choice
for your Bakery shop



**Alternative for bigger size
bakery shop – single unit
retarder proofer**

- 1) 2-door 16 level, 32 trays 600x400 mm or
- 2) Single door 18 level, 18 trays 600x400 mm

You can choose up to your production
capacity / bakery shop size