

# SOLUTION FOR RETARDING AND PROOFING

HIGH FLEXIBILITY – RETARDER-PROVER / PROVER / THAWING ROOM / REFRIGERATION CABINET

EUROPEAN TOP QUALITY  
STAINLESS STEEL VERSION  
CHOICE OF REACH-IN OR ROLL-IN

## REACH-IN TYPE



Reach-in for 25 /50 x 600x400 trays  
Temperature range : -3°C to +35°C

## ROLL-IN TYPE



Roll-in for 1 trolley 600x800 mm  
Temperature range : -10°C to +40°C

Produce the leavened / proved dough as well as defrosted product  
Shift night shifts to day shifts – lower labour cost  
In compliance with HACCP requirements

Contact us for more technical details or offer!