

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
- With better design and high space efficiency, 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