

**RETARDER PROOFER**

**CONSTRUCTION & FEATURES**

Accurately controls humidity and temperature to accelerate or delay the proofing process of dough so that proofed dough can be ready at any time required. Key features of Retarder proofer are high energy efficiency, using only CFC refrigerants.

- Multifunctional with chilling & proofer
- Automatic and manual control
- Fermentation and refrigeration can work simultaneously
- Use of CFC-free refrigerants R-404A and R-134A
- Door frames & windows with anti-fog function to prevent windows fogging
- Safe light setting to prevent leakage of electricity
- Glass window design for easy monitoring



SPECIFICATIONS	Model	RP18T	RP28T	RP36T
	Dimension	555 x 925 x 2170mmH	780 x 1150 x 2170mmH	775 x 1130 x 2155mmH
	Capacity	18 trays	28 trays	36 trays
	Voltage	220V/1Ph/50Hz	220V/1Ph/50Hz	220V/1Ph/50Hz
	Power	2.5kw	2.5kw	2.5kw
	Temperature	0~40C	0~40C	0~40C
	Weight	160kg	200kg	245kg