

IBE™



International Bakery Equipment Pty. Ltd.

Ultima Single Retarder Proover

Model: Single

- Stainless steel enclosure insulated with hydraulic injection polyurethane foaming
- High density insulation is good looking and easy maintenance
- High efficiency compressor with overload and delay start protection saves energy and cools swiftly
- Condenser is designed with anti-rodent and anti-dust mechanism
- Evaporator installed with high efficiency copper tube with special handling of acid protection
- Rapid humidification system prevents residual water to secure hygienic and sanitary cavity
- While retarding, the generated uniform and high humidity condition prevents problems of hard-shell and dried dough
- Intelligent electronic automatic control system achieves precise control
- Heater sealed with high heat material enhance then reliability and durability
- Temperature range 2°C ~ 18°C ~ 40°C
- Dimensions 735 x 900 x 2110mm (W x D x H)
- ½ HP motor, 0.8Kw
- Single phase, 10amp, 3pin plug top supplied



**Product specifications may be subject to change without prior notice*

INTERNATIONAL BAKERY EQUIPMENT PTY LTD
PHONE: 1300 099 011 | www.allaboutbakery.com.au