EVERLASTING

PROFESSIONAL REFRIGERATION

FIXWELL
www.fixwell.co.nz

PROFESSIONAL BAKERY CONTROL

RPE1790

RETARDER PROVER, SOLID DOOR

RETARD. STORE. PROVE. PRECISELY.

Controlled fermentation, consistent results.

Accurate management of temperature, humidity and time in one professional cabinet.



SOLID DOOR, 20 GUIDE FORMAT

BUILT FOR FERMENTATION CONTROL

-10 C

RETARDING RANGE
Low-temperature dough management

+40 C

PROVING RANGE
Controlled warm fermentation

KEY FEATURES

CONTROL
Temperature, humidity and time

CAPACITY
20 pairs of tray guides included

TRAY FORMAT
Suitable for 600 x 400 trays

FLEXIBILITY
20 levels at 48 mm pitch

ALTERNATIVE
18 levels at 72 mm pitch

REFRIGERANT
R452A refrigerant

SERVICE ACCESS
Internal monoblock evaporator

ORIGIN
Manufactured in Italy

TECHNICAL AT A GLANCE

240 V 15 A	1.7 kW	790 x 743 x 2050	20 pairs	181 kg
VOLTAGE	POWER	EXTERNAL mm	GUIDES	WEIGHT

INSTALLATION & WATER QUALITY

Requires a 3/4 inch BSP water connection installed by a licensed plumber.
For hard-water areas, installation of a water filter is recommended to protect components.

SUPPLIED ON CASTORS | IMAGE SHOWN ON LEGS

MODEL RPE1790 | MANUFACTURE CODE AFR021
Warranty: 12 months

FIXWELL
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