

Large-scale fermentation control, simplified.

A self-contained roll-in solution for controlled dough fermentation and high-volume bakery workflows.



ROLL-IN RETARDER PROVER

PERFORMANCE AT A GLANCE

-5 C

TEMPERATURE RANGE

Retarding through proving

55-95%

HUMIDITY RANGE

Active humidity adjustment

KEY FEATURES

TROLLEY

1 x 600 x 800 trolley

ALTERNATIVE

2 x 600 x 400 trolleys

HUMIDIFICATION

Built-in active humidification

LIGHTING

Internal LED lighting

CONSTRUCTION

Full AISI 304 stainless steel

CONNECTIVITY

Remote connection via Wi-Fi

REFRIGERANT

R290 refrigerant

ORIGIN

Manufactured in Italy

TECHNICAL AT A GLANCE

240 V

VOLTAGE

1.5 kW

POWER

950 x 1323 x 2400

EXTERNAL mm

1 or 2

TROLLEYS

257 kg

WEIGHT

OPERATIONAL NOTE

Water supply connection required for the built-in humidification system.

DESIGNED AND MANUFACTURED IN ITALY