



ULTIMA RETARDER PROVER

The Carlyle Ultima Retarder Prover enables the user to prepare dough for baking well in advance, often for the next day's production.

Throughout the retarding process, the product is stored within the unit and maintained at an optimum temperature and humidity. The unit has a timer that can be set so t



Carlyle R/P2D

Double Door Retarder Prover for Roll In Rack

Features

- Insulated stainless steel enclosures
- High-efficiency compressor
- Smart overloaded and delay-start protection
- Energy-saving and swift cooling capabilities
- Condenser with anti-dust mechanism
- Rapid humidification system prevents residual water build-up, keeping unit hygienic and sanitary
- Intelligent electronic automatic control system for precise control
- The heater, sealed with high-heat material, enhances reliability and durability
- During the retarding process, unit maintains uniform and high humidity conditions effectively preventing issues such as hard-shell and dried dough

Specifications

- Capacity: all Carlyle standard racks
- Doorway opening: H1950xW600mm
- Temperature Range: 2°C-18°C-40°C
- Voltage: 240 V, single phase, 10 Amp

Power	Motor	Height (mm)	Width (mm)	Length (mm)
1.6kw	1Hp	2230	1520	1135



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