ULTIMA ROLL-IN RACK PROVER



Give your dough the optimum environment with consistent, controlled temperature and humidity for better baking results.

The Carlyle Ultima Roll/Wheel-In Rack Prover carefully controls the temperature, humidity, moisture level, airflow, and how long the dough proofs

The roll-in rack prover turns your operations into a streamlined process, eliminating the need to double-handle trays, which results in saving time and money. It accommodates a large variety of rack sizes and has a removable ramp for easy loading of racks.



Carlyle P/Roll In



Carlyle Engineering Pty Ltd 70 Buckland Street

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Accommodates various rack sizes

Features

- Rapid humidification
- Digital temperature controller
- Takes various rack sizes no runners
- Stainless steel construction
- Easy to read thermometer
- Internal fluorescent light
- Removable ramp

Specifications

- Doorway opening: H 1840 x W 620
- Capacity: all Carlyle standard racks
- Water supply required

Power	Height	Width	Length
	(mm)	(mm)	(mm)
240V	2210	730	1025



