



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 the product is proved and ready for baking the next day.



Carlyle R/P1D

During the retarding process, unit maintains uniform and high humidity conditions effectively preventing issues such as hard-shell and dried dough.

Single Door Retarder Prover for tray loading

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

Specifications

- Tray size: 460x740 or 400x600mm
- Capacity: 18 trays with adjustable spacing
- Doorway opening: H1520xW470mm
- 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	2110	750	1135



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