

Designed for workshops large bakeries or supermarket, it allows to pre-set programs within 24 hours to control the fermentation process of dough, we offer a variety of size specifications for your free choice.

Product features

- ✓ Use of high quality PU for better insulation resulting in energy savings
- ✓ Imported fans with dual air outlets for better evenness of temperature and humidity
- ✓ PCB control panel for more precise control of humidity and temperature
- ✓ It can be combined with climate unit to customize a fermentation room according to customer requirements.



Technical Data	Roll-in Retarder Proofer		Roll-in Proofer				Climate Unit
Product Picture							
Model-Nr.	K12-RO68D1-1	K12-RO68D2-1	K11-RO68D1	K11-RO68D2	K11-RO68D4	K11-RO68D6	K11-CU01D
Door hinge	Single door (Hinge R or L)		Single door (Hinge R or L)		Double or Four door		\
Dimensions (WxDxH)(mm)	915×1385×2335	915×2406×2335	1155×1135×2200	1155×1980×2200	Double door 2000×1980×2200 Four door 2000×2030×2200	Double door 2570×1977×2200 Four door 2570×2030×2200	658X180X1915
Dimensions when door open (mm)	D = 2050mm	D = 3065mm	D = 1943mm	D = 2790mm	Double door D=2790mm Four door D=3650mm	Double door D=2790mm Four door D=3650mm	\
Rack Capacity for 600x800mm	1 trolley	2 trolleys	1 trolley	2 trolleys	4 trolleys	6 trolleys	\
Voltage (V)	220-230V,50Hz,PE	220-230V,50Hz,PE	380-400V~,50/60Hz,3N,PE	380-400V~,50/60Hz,3N,PE	380-400V~,50/60Hz,3N,PE	380-400V~,50/60Hz,3N,PE	380-400V~,50/60Hz,3N,PE
Weight (kg)	248	307	140	240	397	397	46
Current (A)	14.6	17.5	13.6	13.6	13.6	13.6	13.6
Power (kW)	3.3	4	6.2	6.2	6.2	6.2	6.2