Kolb Reach-in Retarder Proofer

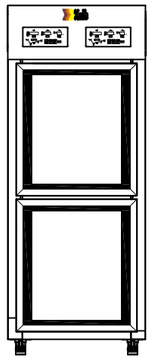
Allows baker to easily preset program within 24hrs to delay or accelerate fermentation process of dough in two separated proofing chambers, thus have the proofed dough ready whenever required and get much more flexibility in working time management. The Kolb 2-door Retarder Proofer is specially designed for open kitchen bakery, which features:

- Delay or accelerate fermentation process of dough as required
- Pre-set program for different settings within 24 hours
- The upper and lower proofing chambers can work separately
- Use of high quality PU for better insulation result hence energy saving
- Imported fans with duel air outlets for better evenness of temperature and humidity
- PCB control panel for more precise control of humidity and temperature



K12-RE64D32-1G
K12-RE64D32-6G

- Automatic and manual control options
- Use of CFC refrigerants, much more friendly for environment
- Door frames & windows with anti-fog function to prevent windows fogging
- Safe light setting to prevent leakage of electricity
- Glass window is designed for easy monitoring
- Stainless steel interior & exterior panel, robust built and easy for cleaning
- Proofing capacity: 16 trays (600x400mm) each deck, in total 32 trays
- Other models: 1-4 trolleys (600x800mm) Roll-in option



Technical Data	Reach- in Retarder Proofer
Model-Nr.	K12-RE64D32-1G K12-RE64D32-6G
Outside Dimensions (WxDxH)(mm)	810x1190x2055
Dimension when door open(mm)	D=1870
Door number & door hinge	Two door (hinge left or right)
Total Tray Capacity(600×400mm)	16 Levels 32pcs (600x400mm)
Voltage(V)	220-230V,50/60Hz, PE 220-230V,50Hz, PE
Weight (kg)	238
Current(A)	9.5
Power (kW)	2.2
Cooling / heating range	3℃~50℃ -10℃~50℃

