

From craft to
volume bakery
applications



Bakery Refrigeration

Specialist | Bakery | Refrigeration

An outstanding range of specialist equipment to save your bakery time and effort. All models provide superb standards of reliability, hygiene and temperature control.



Image left: DRP 22 T
Image right: EPRO 20 BSR

features & benefits

- > 20 and 40 tray storage refrigerators and 'Bake Off' freezers
- > 16 tray counter retarder
- > 20 tray retarder prover with user friendly controls
- > Cabinets are designed to take 30" x 18" (60 x 40cm) trays as an option
- > Modular Dough Retarder Provers for larger trolley or rack operations

Specs

| | 20 | 40 |
|---------------------------|------------------|-------------------|
| Dimensions (w x d x h) mm | 700 x 916 x 2068 | 1440 x 916 x 2068 |
| Tray Capacity | 20 | 40 |
| Refrigerator +1/+4°C | EPRO 20 BSR | EPRO 40 BSR |
| Freezer -18/-21°C | EPRO 20 BSF | EPRO 40 BSF |

| | 16 | 22 |
|-------------------------------------|------------------|-------------------|
| Dimensions (w x d x h) mm | 1811 x 919 x 863 | 816 x 1101 x 2230 |
| Tray Capacity (trayslides supplied) | 16 | 20 |
| Retarder -4/+4°C | PRO 16 DR | - |
| Retarder Prover -10/+40°C | - | DRP 22 T |