

# RETARDER / PROVER - PROVER

## SMARTBOX - RETARDER / PROVER - PROVER

The Sveba Dahlen Smartbox is designed for retarding and proving products on trays. It has a high capacity while taking up a small footprint due to its compact design. The programmable panel makes it easy to prepare your baking as early as the day before!

### FEATURES AND BENEFITS

Compact design.

*Takes up little space.*

Front, sides and interior of stainless steel, 55 mm insulation.  
*Easy to keep clean. Retains heat or cold inside the unit.*

Control panel for manual or pre-programmed retarding or proving control.

*User-friendly panel that is easy to understand and use.*

The door is equipped with a sturdy handle and a magnetic seal.  
*Easy to open and close.*

Temperature range: +2° to +50° C (retarding).  
Temperature range: from room temperature to +50° C (proving).  
*Meets most needs.*

Refrigerant R134a. Cooling compressor included.  
*Environmentally friendly.*

Automatic defrosting.  
*Versatile and maintenance-free.*

Mountable tray tracks – 26 pairs of adjustable guides.  
*Easy to adjust to suit the products for optimal utilization.*

### OPTIONS

Right hand hinged door  
Door with window + LED Light  
Water Filter

### TECHNICAL

	Smartbox 400 SINGLE PHASE	Smartbox 450 SINGLE PHASE
Tray size mm	400 x 600	450 x 600
Distance between guides mm	45	45
Number of trays	26	26
Power supply	1.5 kW	1.5 kW
Voltage	230V	230V



COMPACT DESIGN

PREPARE TOMORROWS  
BAKING TODAY

AUTOMATIC DEFROSTING

PRE-PROGRAMMED  
COOLING/PROVING CONTROL



Electronic membrane foil panel – for manual or pre-programmed control of the cooling and proving processes.

400 model



450 model



The guides can be adjusted for different types of products. The 400 model has a wider type of guides, enabling it to handle smaller, narrower trays.

### MEASUREMENTS

