

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