



Bakermax Retarder Proofer Cabinet - MPR-18

Quick Overview

- **Visible Proofing Window:** Double-tempered glass door with built-in LED lighting allows easy monitoring of dough condition without opening the door
- **Durable Build:** Constructed with heavy-duty stainless steel, both inside and out, for long-lasting performance
- **User-Friendly Design:** Ergonomic alloy handle and heavy-duty lockable castors for mobility and secure placement
- **Dual-Mode Digital Control:** Automatically switches between refrigeration and proofing modes with precise temperature regulation from -5°C to $+60^{\circ}\text{C}$
- **Efficient Humidification System:** Internal dry heating element and fan motor ensure even heat distribution. Integrated water tank boils to produce optimal steam, creating ideal conditions for consistent fermentation
- **Accommodates up to 18 layers of 400x600 bakery pans** (trays not included), providing ample space for high-volume production

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Description

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Designed for precision dough control, this 18-pan retarder proofer combines advanced refrigeration and fermentation technologies in one robust, user-friendly unit. Ideal for bakeries and commercial kitchens, it ensures perfect dough consistency, time after time.

Key Features

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1 Year Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	180
Width (mm)	755
Depth (mm)	920
Height (mm)	2200
Packing Width (mm)	810
Packing Depth (mm)	970
Packing Height (mm)	2320
Power	240V, 800W/10A
Warranty	1 Year Parts and Labour Warranty