



## PROOFER / RETARDER – 4 SINGLE RACK

**BRAND:** Macpan

**CATEGORY:** Retarders / Provers

**PRODUCT NUMBER:** RP-4



The Proofer Retarder is a combined proofer and refrigerator which allows for the dough to be stored over longer periods of time than a standard proofer.

The Macpan Proofer retarder allows you to store the dough overnight and commence the proofing process at a preset time. The temperature and moisture settings are controlled at an optimal level to prevent any drying of the dough.

### PRODUCT FEATURES

- Manufactured in Australia from high-quality stainless steel
- Manufactured using Australian and European components
- Manual and automatic use
- High-performance humidity generator

### PRODUCT SPECIFICATIONS

- Single rack capacity 4
- 24/7 Temperature and humidity data logging
- Stainless steel interior construction
- European fixtures and hardware
- Easy 3 stage temperature and humidity programming
- Accurate all-day monitoring



### PRODUCT BENEFITS

The benefits of opting for a high-quality Australian-made Macpan proofer can be found in the quality and durability of the product. We conduct strict quality control testing for each of our products to ensure that they are meeting our manufacturing standards. We also provide ongoing, 24/7 technical support for all of our products to ensure we keep your business moving at all times.

