



Bakery Services

Tray Provers

www.bakeryservices.co.nz

Ph +64 9 478 2445

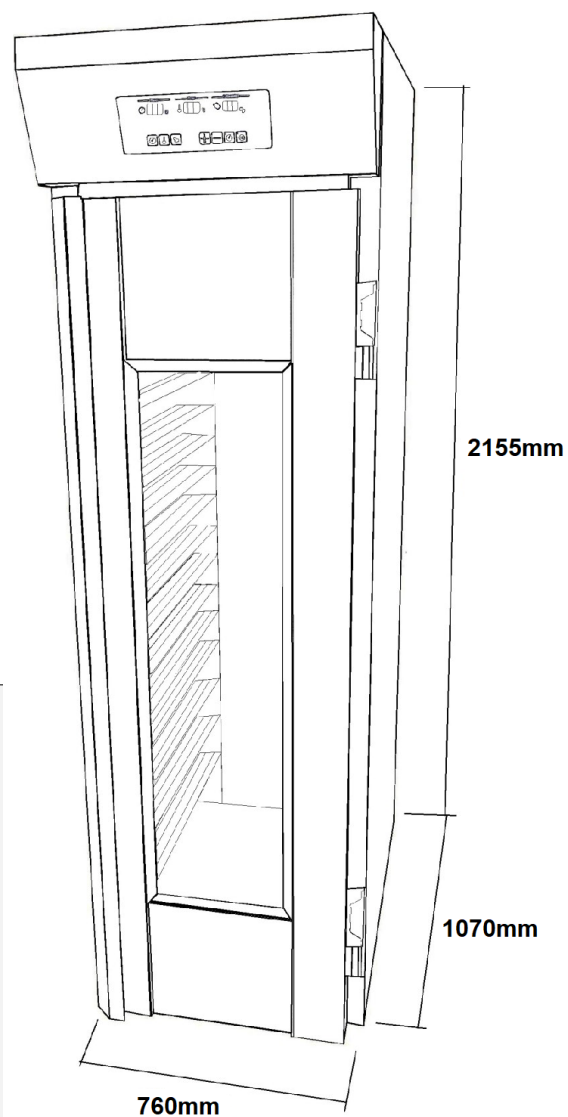
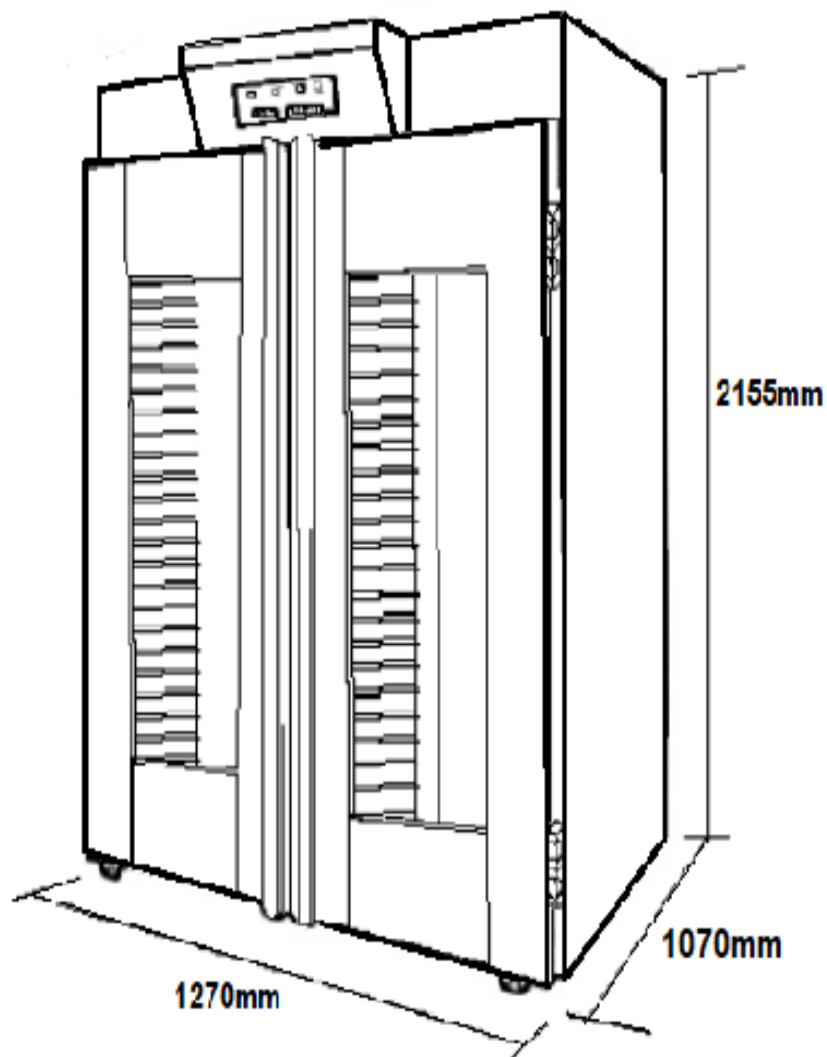
info@bakeryservices.co.nz

EuroBake Retarder Provers are constructed with durability in mind. They are constructed from stainless steel and are digitally controlled. The large glass panel within the door offers visibility during the proving process. All models come as standard with castors for mobility for cleaning purposes. They also offer adjustable feet to lock the prover in position. Both models have 2 step Operation: Retard and Proof. They come standard with 60mm PU (Polyurethane) insulation. This ensures whether either in Retard or Proof mode the cold and heat / steam are contained fully within the prover making them very efficient to operate. They also offer automatic water level filling from the main water supply. These units require two drain outlets. One drain is for the condensation which is located near ground level. The second drain is for the overflow which can easily connect to a drain outlet. The provers are cost effective, easy to operate and also aesthetically pleasing.



The controls are very easy to operate on this panel. Programmable for 24hr. Can be operated in either manual or full automatic. Has a Temperature range of 0°C to 40°C

Model		ESM-16FT	ESM-32FT
Tray Capacity	Tray Size	460mm x 720mm	460mm x 720mm
	Number of Trays	16	32
	Number of Shelves	16	32
Electrical Requirements	Phases	1	1
	Power	2.kW	2.3kW
Dimensions	Width	760mm	1270mm
	Depth	1070mm	1070mm
	Height	2155mm	2155mm
Other	Weight	180kg	240kg
	Water Connection	1/2" BSP	1/2" BSP



Notes:



Bakery Services Limited

11 Civil Place

Rosedale 0632

P.O Box 301-900

Northshore mail Centre

0725

Auckland.

Ph +64 9 478 2445