



Product Code: PRO16DR 25-117

Double Door Bakery Dough Retarder Counter



Features & Benefits

- State of the art design - giving the reliability, energy efficiency and performance you expect from Foster
- Variable retarding temperature options between -4°C and +4°C
- Automatic humidity control prevents skinning and weight loss
- Sophisticated airflow system ensures even temperature and humidity throughout
- High Quality 304 Stainless Steel Exterior Build Quality

Shelving

Additional S/S Trayslides Option

Refrigeration

R134a - Industry Standard Standard

Integral Refrigeration System Standard

Finish

304 s/s Standard

Base Fittings

Castors 80mm Standard

Electrical & Service Data

Connect Load 305

230/50/1 Standard

Fuse Required (A) 13

Doors

Solid Standard

Specification

Retarder -4/+4°C Standard

Width (mm) 1810

Depth (mm) 920

Height (mm) 865

Unpacked weight (Kgs) 123

Packed weight (Kgs) 152.38

Footnotes

- Bakers trays not supplied as standard
- Built to take 30" x 18" trays as standard. If it is required to take 60 x 40 cm trays, please specify this at the time of ordering by adding a 'C' prefix
- Extra pairs of stainless steel trayslides available



Energy



Quality



Value



Design



Hygiene



After Care

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