



CRAFTSMAN Modular Retarder Prover

Bakery



Modular systems
designed for the
Professional
Baker.

Features & Benefits

- Automatic control of retarding temp & humidity
- Insulated floor 15mm thick with ramp requires no excavation
- Doughmaster Control Panel as standard
- Stainless steel exterior and interior
- Roll-through 'L', 'U' & 'S' configurations available
- Available in single units & capacities up to eight racks or more
- Heavy duty self closing doors complete with door snubbers

CRAFTSMAN Modular Retarder Prover

TECHNICAL DATA

Controls

The controller can be used in fully automatic or manual modes to control the retard and prove cycles ensuring the chamber temperature and humidity are correct.

Doughmaster computerised LCD panel features:

- Easier operation with menu driven faster, simpler programming
- User friendly auto cycle programming
- Easy and simple to use cycle timer set ups
- Single recovery cycle at the touch of a button
- Full automatic or manual control
- Adjustable humidity control
- Adjustable prove temperature to + 40° C
- Adjustable retard temperature - 5° to + 5° C
- Fast chill facility
- Digital temperature and humidity display
- Hold before bake facility
- On / Off switch
- Automatic defrost

Construction

- Stainless steel interior and exterior
- Self closing doors
- Surface mounted 15mm insulated floor
- 90mm ODP Zero insulation
- Protective crash bars (internal)
- Glazed viewing panels (optional)
- Exterior bumper bars (optional)

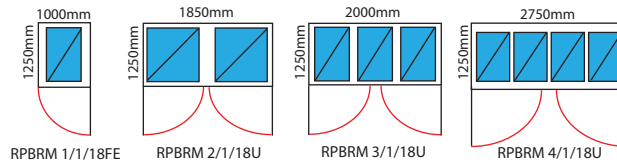
Temperature Control

- Microprocessor controlled temperature change from retard to prove temperatures
- 100% CFC-free top mounted or remote refrigeration system
- Electronically controlled humidity system
- Drain required

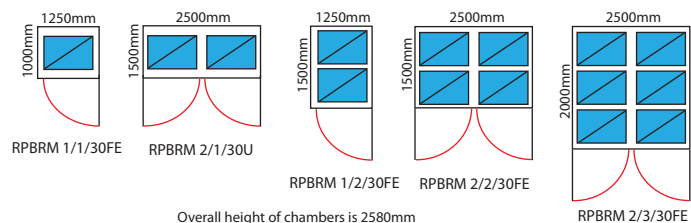
Technical Specifications

MODEL	POWER REQUIREMENTS
Single Rack	415V, 3P + N + E, 50Hz, 4kW, 20 amps supply
Double Rack	415V, 3P + N + E, 50Hz, 5kW, 20 amps supply
Thriple Rack	415V, 3P + N + E, 50Hz, 8kW, 20 amps supply
Quad Rack	415V, 3P + N + E, 50Hz, 12kW, 20 amps supply
Six Rack	415V, 3P + N + E, 50Hz, 16kW, 32 amps supply

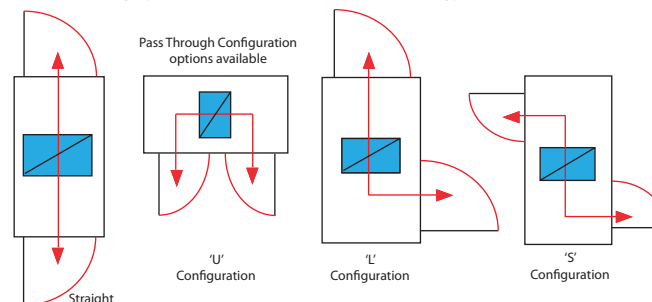
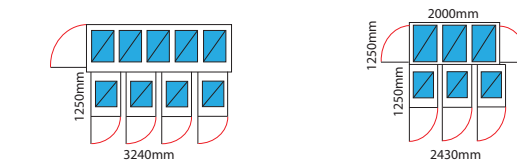
Roll In Modular Bakery 18" Range



Roll In Modular Bakery 30" Range



Overall height of chambers is 2580mm
Designed for effective and efficient performance in 43°C ambient



In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice.

National Sales Hotline
Toll Free 1800 023 953

Melbourne
740 Springvale Road
Mulgrave, Victoria 3170
Telephone (613) 9518 3888
Facsimile (613) 9518 3833
Email: vsales@moffat.com.au

Sydney
Telephone (612) 8833 4111
Facsimile (612) 8833 4122
Email: nswsales@moffat.com.au

Perth
Telephone (618) 9202 6820
Email: vsales@moffat.com.au

Adelaide
Telephone 1800 023 953
Facsimile (613) 9518 3833
Email: vsales@moffat.com.au

Brisbane
Telephone (617) 3630 8600
Facsimile (617) 3630 8623
Email: qldsales@moffat.com.au

Christchurch, New Zealand
Telephone (643) 389 1007
Facsimile (643) 389 1276
Email: sales@moffat.co.nz
Web: www.moffat.co.nz

Auckland, New Zealand
Telephone (649) 574 3150
Facsimile (649) 574 3159
Email: sales@moffat.co.nz
Web: www.moffat.co.nz

National 24 Hour Service Hotline
(Australia Wide)
Toll Free 1800 622 216

Replacement Parts
(Australia Wide)
Toll Free 1800 337 963

