



## PRODUCT INFORMATION SHEET

# CARLYLE ULTIMA Single Retarder Prover

The Carlyle Ultima Single Retarder/Prover enables the user to prepare dough for baking well in advance, often for next day's production.

Throughout the retarding process, the product is stored within the unit and maintained at an optimum temperature and humidity. The unit has a timer that can be set so the product is proved and ready for baking for next day.

The enclosures are made of insulated stainless steel. The high-efficiency compressor with overload and delay-start protection saves energy and cools swiftly. The condenser is designed with anti-dust mechanism. Rapid humidification system prevents residue water to secure hygienic and sanitary cavity. While retarding, the high humidity conditions prevent the problem of hard shell and dry dough. Intelligent electric automatic control system achieves precise control.



- **Tray size:** 460x740 or 400x600mm
- **Capacity:** 18 tray capacity with adjustable spacing of angle runners
- **Temp Range:** 2°C–18°C–40°C
- **Watts:** 0.8kw
- **Motor:** ½ Hp
- **Voltage:** 240 V, single phase, 10 Amp

Height (mm)	Width (mm)	Depth (mm)
2110	1135	750

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