



CARLYLE ULTIMA

The Carlyle Ultima Retarder/Prover enables the user to prepare dough for baking well in advance, often for the 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 the 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 an anti-dust mechanism.
- Rapid humidification system prevents residual water to secure hygienic and sanitary cavity.
- While retarding, the high humidity condition prevents problems of hard-shell and dried dough.
- Intelligent electronic automatic control system achieves precise control.
- The heater sealed with High heat material enhance the reliability and durability.

Single Retarder Prover for tray loading

- Tray size: 460 x 740 or 400 x 600mm
- Capacity: 18 tray capacity with adjustable spacing
- Temperature Range: 2°C–18°C–40°C
- Voltage: 240 V, single phase, 10 Amp

Power	Motor	Height (mm)	Width (mm)	Depth (mm)
0.8kw	½ Hp	2110	1135	750



Double Retarder Prover for roll in racks

- Tray size: up to 600w x 800d x 1830h (mm)
- Capacity: 18 tray capacity with adjustable spacing
- Temperature Range: 2°C–18°C–40°C
- Voltage: 240 V, single phase, 15 Amp

Power	Motor	Height (mm)	Width (mm)	Depth (mm)
1.6kw	1 Hp	2230	1520	1135

