Retarder prover cabinets
For grids, baking trays or trolleys
Retarder prover cabinets
High-quality manufacturing

Retarder proving cabinets are for bakers who want their doughs to rise while controlling time, temperature (both hot and cold) and humidity. The cabinets allow all types of fermentation: slow proving, proving and retarder proving. They are available in different grid and baking tray sizes with several configurations. This will ensure that you will find one that meets your needs. Whatever the launch time of the cycle, the dough is always raised at the time of baking.

ROBUSTNESS, LONGEVITY AND EASE OF USE.

- Exterior surface in white lacquered steel, **interior and internal ceiling in stainless steel**. Panel thickness is 6 cm (43kg/m²)
- **Electronic humidity sensor** (except for the 46 size models)
- Silicone gasket door which is easy to remove and clean
- Control interface **Bi-Tronic Control 2** at eye level
- Evaporator with an air duct mounted vertically for easy maintenance and cleaning
- R452A built-in tropicalised refrigeration unit with anti short-cycle for a longer compressor life. Designed to operate up to 43°C room temperature without alteration of its life duration
- Vertical door profile using anodized aluminum resistant to shock
- Stainless steel slide ways which are adjustable every 15mm. The width is 30 mm (only for grids models)
- Right-hand standard hinges (can be changed upon request)
- IP65 power box positioned on top of the machine

OPTIONS

- Electronic humidity sensor for the size 46 models
- Stainless steel exterior
- Remote or reinforced refrigeration unit on AR/HG 68
- Defrost heater
- Level regulator
- Casters
- Additional stainless steel slide way width 30 mm
- Wider stainless steel slide ways (45 mm instead of 30 mm)
- External tank for defrost water evaporation
- Glass window on door
- PE-Stainless steel composite floor, 9 mm thickness (for trolley cabinets)
- Grids
- Rectangular dough tray 530x405x145 mm
- Specific voltage 60 Hz upon request
- Switching pressure regulator for using an other refrigerant than the R452A
Thanks to Hengel, I found the cabinet that meets my needs. I can now spread my baking time and obtain specific products through different fermentation types. My products have retained their flavour and remarkable qualities and my clientele are very much satisfied.

**AVAILABLE RANGES**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Levels</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>AR</td>
<td>Grids cabinet</td>
<td>27 levels</td>
<td>from 1 to 3 independent compartments*</td>
</tr>
<tr>
<td>ARD2E</td>
<td>Grids cabinet</td>
<td>2x12 levels</td>
<td>2 independent overlaid compartments</td>
</tr>
<tr>
<td>ARM</td>
<td>Grids cabinet</td>
<td>20 levels</td>
<td>1 independent compartment</td>
</tr>
<tr>
<td>ASF</td>
<td>Grids cabinet under over</td>
<td>10 levels</td>
<td>from 1 to 2 independent compartments with stainless steel top</td>
</tr>
<tr>
<td>HG</td>
<td>Trolleys cabinet</td>
<td>20 levels</td>
<td>(grids or baking trays) from 1 to 3 independent compartments*</td>
</tr>
<tr>
<td>HGW</td>
<td>Trolleys cabinet</td>
<td>20 levels</td>
<td>(grids or baking trays) from 1 to 3 independent compartments*</td>
</tr>
<tr>
<td>HECO</td>
<td>Grids cabinet</td>
<td>20 levels</td>
<td>basic version (interior in white lacquered steel)</td>
</tr>
<tr>
<td>ARB</td>
<td>Dough container cabinet</td>
<td>8 or 16 tubs</td>
<td>for mass proving, slow proving or retarder proving</td>
</tr>
<tr>
<td>ARBFR</td>
<td>Dough container cabinet</td>
<td>8 or 16 tubs</td>
<td>for mass proving only (Bi-Tronic 1)</td>
</tr>
</tbody>
</table>

**MORE THAN 20 REFERENCES AVAILABLE!**

Available sizes (grids, baking trays, trolleys)

<table>
<thead>
<tr>
<th>Size</th>
<th>Dimensions</th>
</tr>
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<tbody>
<tr>
<td>46</td>
<td>400x600 mm, 430x600 mm, 460x600 mm</td>
</tr>
<tr>
<td>48</td>
<td>400x800 mm, 430x800 mm, 460x800 mm</td>
</tr>
<tr>
<td>58</td>
<td>460x800, 450x750 mm</td>
</tr>
<tr>
<td>68</td>
<td>600x800 mm</td>
</tr>
<tr>
<td>1080</td>
<td>1000x800 mm</td>
</tr>
</tbody>
</table>

For any other size, do not hesitate to contact us.

* For multi-compartment versions, regulations, evaporators and humidity systems are independent.
BI-TRONIC CONTROL 2, simple to use and ergonomic control

Designed to meet the requirements of bakers, the Bi-Tronic control 2 facilitates the daily work load thanks to:

- Easy and intuitive to use
- Display of the current cycle, set-point in progress and internal temperature
- 4 different programs
- Clear instructions
- Easy cleaning
- Ergonomic design
- Eye level control keyboard

The control system offers 3 possibilities for temperature rise:

- **Direct proving cycle**
- **Standard proving cycle**
- **Linear proving cycle**
  It reduces the cooling and operating time in both hot and cold phases. It enables energy savings, improves the quality of the bread and provides a uniform temperature inside the bread dough.

- **Stepped proving cycle**
  Up to five successive levels of temperature allowing for an improved aroma, taste and consistency of the dough.

The return to cold temperatures occurs automatically after the proving cycle. The cycle automatically resumes in the event of a power failure while displaying a warning message.