

Proving & Retarding

Dough retarder prover

Crystal RPC1T/RPCC2-18U



Description

The Crystal RPC1T (Upright model) & RPCC2-18U (Bench model) are part of one of the largest dough retarder prover range available, which offer excellent flexibility and have been designed with the craft bakery in mind.

Machine Reference

Reference	Model
FG387	Crystal RPC1T dough retarder prover
FG387	Crystal RPCC2-18U dough retarder prover

Features

The Retarder Prover has a stainless steel exterior, easy to clean interior and a comprehensive combination of control panel features:

- Variable prove temperature
- Adjustable humidity level
- Adjustable seven day controller to automatically vary retard, recovery and prove cycles
- "One shot" – this creates a single recovery cycle at the touch of a button
- Hold button – which delays the product at the end of the recovery cycle if the oven is not ready
- Illuminated status indicator
- Auto/Manual selections

Dimensions:

Model	RPC1T	RPCC2-18U
Height:	2160 mm	865 mm
Width:	737 mm	2160 mm
Depth:	941 mm	899 mm
Power:	Single Phase - 13 Amp plug; 220V; 240V; 50Hz	Single Phase - 13 Amp plug; 220V; 240V; 50Hz
Temp °C	Ret -5/+3 Prov. +38/+40	Ret -5/+3 Prov. +38/+40

Capacity:

Number of trays:	17 (not included)	10 (not included)
Tray size:	18" x 30" (as standard) 16" x 30" (also accommodated)	18" x 30" (as standard) 16" x 30" (also accommodated)



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