



Product Code: PRO16DR 25-117

Double Door Bakery Dough Retarder Counter

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## Features & Benefits

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- State of the art design - giving the reliability, energy efficiency and performance you expect from Foster
- Variable retarding temperature options between -4°C and +4°C
- Automatic humidity control prevents skinning and weight loss
- Sophisticated airflow system ensures even temperature and humidity throughout
- High Quality 304 Stainless Steel Exterior Build Quality

## External Finish

304 s/s Standard

## Internal Finish

304 s/s Standard

## Shelving

Additional S/S Trayslides Option

## Base Fittings

Castors 80mm Standard

## Doors

Solid Standard

## Refrigeration

R134a - Industry Standard Standard

## Electrical, Service & Ecodesign Data

230/50/1 Standard

Fuse Required 13

## Specification

Dimensions (Width) 1810

Dimensions (Height) 865

Dimensions (Depth) 920

Weight (Unpacked, kg) 123

Weight (Packed, kg) 152.38

Noise DbA @ 1M TBC

Integral Refrigeration System Standard

## Footnotes

- Bakers trays not supplied as standard
- Built to take 30" x 18" trays as standard. If it is required to take 60 x 40 cm trays, please specify this at the time of ordering by adding a 'C' prefix
- Extra pairs of stainless steel trayslides available



Energy



Quality



Value



Design



Hygiene



After Care