

Introduction

A professional equipment designed to provide a stable fermentation environment for dough. By precisely controlling temperature and humidity, it enables dough to expand and ferment under optimal conditions. Ideal for intermediate processing in various bread production (such as toast, European bread, dinner rolls). Widely used in bakeries, pastry workshops, and central kitchens.

Core Advantages



- High-density PU material for better humidity retention and energy efficiency.
- One-touch operation, simple even for beginners.
- Multiple tray sizes to suit different production needs.
- Sturdy construction for frequent use.
- Excellent door sealing maintains temperature and humidity while saving energy.

Customizable Options

- Tray sizes fully customizable.
- Custom exterior color to match your brand.
- Supports brand logo printing.



parameter

Model	S-20F	S-40F
Weight(kg)	105	133
Voltage (V)	220	220
Power (kW)	1.5	2
Dimensions(mm)	530 × 810 × 2000	730 × 1010 × 2000
Temperature Range	0-50°C	0-50°C
Baking Tray Layers	20	20
Baking Tray Count	20	40
Baking Tray Dimensions (mm)	400*600	400*600
Tnay Layout		
Tray Placement Method	Vertical Placement	Horizontal Baking Tray Placement

Introduction

Sambake's Dough retarder proofer combines refrigeration and proofing functions, allowing you to preset programs for dough chilling, pre-proofing, and fermentation. It's perfect for the "overnight proofing" needs in bread production, and widely used in chain bakeries, central kitchens, and stores requiring pre-set overnight fermentation.

Core Advantages




- Flexible program settings support fully automatic transitions: frozen → medium → proofing.
- High-density PU material provides effective insulation and energy savings.
- Internal air duct design ensures even temperature and humidity, protecting the dough surface.
- Reduces manual intervention, improving efficiency and consistency while saving labor costs.
- S-32RF has a double-door design to minimize environmental impact when opening and allow easier operation; S-232RF features double doors and dual systems with two independent programs, enabling precise automatic control for different batches or types of dough.

Customizable Options

- Tray sizes fully customizable.
- Custom exterior color to match your brand.
- Supports brand logo printing.



parameter

Model	S-18RF	S-32RF	S-232RF
Weight(kg)	160	180	230
Voltage (V)	220	220	220
Power (kW)	1.3	2.3	3
Dimensions(mm)	600 x 980 x 2000	792 x 1180 x 2000	792 x 1180 x 2000
Temperature Range	-5- 50°C	-5- 50°C	-5- 50°C
Baking Tray Layers	18	16	16
Baking Tray Count	18	32	32
Baking Tray Dimensions (mm)	400*600	400*600	400*600
Tray Layout			
Door	Single Door	Double Doors	Double Doors