

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