



The Bakery Equipment Specialist

All The Best From One Supplier

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Equipped with: Right hand hinged reversible door, automatic door closing, pedal door opener, 25 sets of adjustable trayslides (40x60 cm)



GA 500 Retarder Prover

- Temperature range: Controlable -25/+40°C
- Volume, gross: 500 ltr.
- Exterior/Interior: Stainless/Stainless
- W x D x H: 600 x 806 x 2240 mm
- Refrigerant: R 404 A
- Connection: 230 V, 50 Hz
- Connection load: 1815 Watt

In these tailor-made cabinets of Euro-norm dimensions 40x60 cm, wasted space is at an absolute minimum. They are compact and occupy less than ½ m² of floor space. Therefore, even where space is at a premium there is room for a BAKER 500 Cabinet. Standard equipment in both M and F 500 is a set of 20 bakery rails which can later be supplemented to give a total of 33 rails. Flexible and adjustable bakery rails - reliable and rational work with dough products - compact storage and high refrigeration capacity - design that make cleaning easier and gives optimum hygiene; these are the bywords for BAKER 500 Bakery cabinets.