

# BAKEWISE

professional bakery equipment

NEWSLETTER WEEK 35 2021

Let`s talk “more night hours in bed!”

Let`s talk “**Retarder Provers!**”

For so long we have settled for getting up much earlier than is now necessary, go in, start baking and have our product all finished by opening or soon after.

Imagine if you will a different way - a way that saves labour, allows you to stay in bed longer each night and work longer through the day.

Add a “retarder prover” to your bakery production regime and watch your lifestyle and labour costs change.

At a relatively low cost, in fact an “**investment**”, a “Retarder Prover” will;

- Enable more manufacturing processes to happen through the day.
- Significantly save on your penalty labour costs.
- Create an atmosphere of activity in your bakehouse for longer each day.
- Activity generates activity. Bakehouse activity generates customer activity.
- Give your customers a feeling of “freshly made” thus adding to their buying experience.
- Will allow you and your staff to do up all the hand-made, time-consuming yeast products at the end of the shift, retard them back to be automatically proved and oven ready for a pre-set time.
- Have your oven full within 5 minutes after you walk in at 4am (instead of 2am) Put your oven on a timer to be ready when you arrive to the bakery
  - \* **Penalty rates saved = more than \$200 each week.**
  - \* **Finance/Lease payments = less than \$200 each week.**
  - \* **At least 2 hours each night longer in bed.**



**All of a sudden, you can have a normal lifestyle and are more “in control” of your retail bakery !**

**We have the ideal single door Retarder Provers in stock to suit your retail bakery !**

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## RETARDER PROVER SINMAG DC 18F

### REACH-IN RETARDER PROVER WITH ADJUSTABLE SHELVES

- Fully automatic from retarding to proving
- Four stage proving technique
- Fully stainless steel with 60mm-thick insulation
- One-door, one-chamber retarder prover reach-in model
- Large double-glazed window in door
- Stainless steel inside and out

*Very compact and elegant design - quick and easy installation.*

*Just connect power and water (no external compressor required)*

<b>CAPACITY:</b>	<b>18 Trays</b>
<b>MAX TRAY SIZE</b>	<b>460 x 735</b>
<b>DIMENSIONS (WxDxH)</b>	<b>760 x 1145 x 2135 mm</b>

Other sizes/capacities available



**SPECIAL SEPTEMBER PRICE\* EXCL GST**

**\$ 9,550.00**

\* Normal RRP \$ 11,700 + GST—above price valid for order received before 30/9-2021

**FOR MORE INFORMATION:**

**CONTACT OUR SALES OFFICE P. 02 800 461 05 OR E. [sales@bakewise.com.au](mailto:sales@bakewise.com.au)**