

BAKER GA500 RETARDER/PROVER

The GA500 retarder and proofing cabinet is compact in size yet delivers high performance and supports the versatile workflows in professional bakeries, where the highest standards are required.

An advanced air circulation system ensures even distribution and precise control of temperature and humidity, while the insulated door helps maintain stable operating conditions throughout the entire proving process.

The intuitive 7” touchscreen controller allows programming and adjustment of process parameters, including time, temperature, and relative humidity for each stage of the fermentation cycle.

With a stainless steel interior and exterior, rounded corners and removable magnetic gaskets it is easy to maintain optimal hygiene.

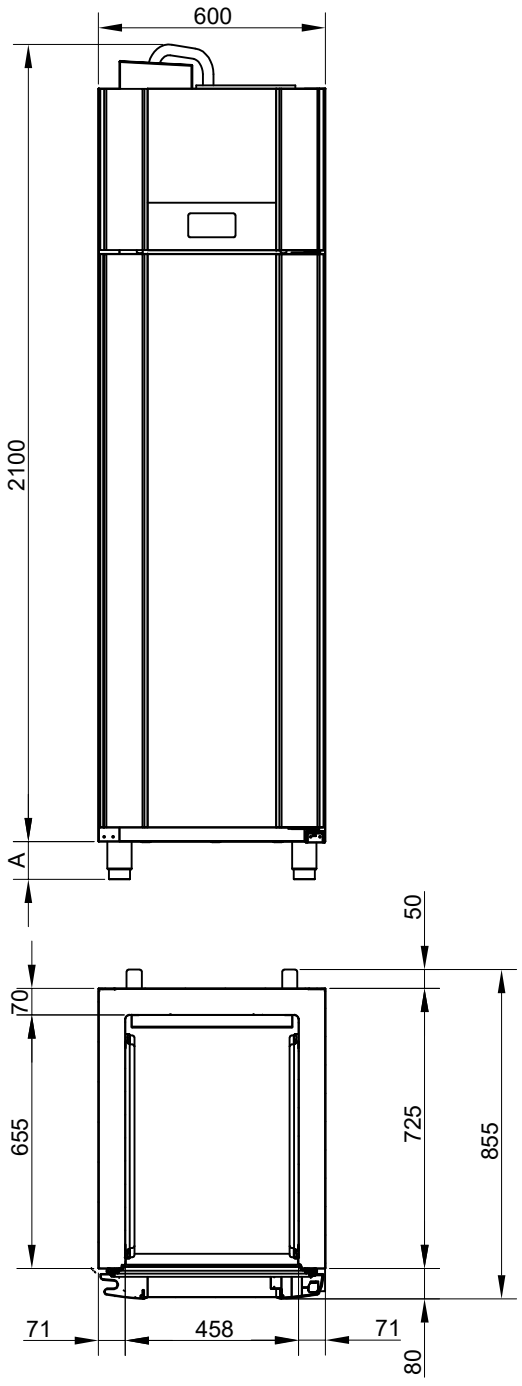
GA500 is adapted for 40 × 60 cm baking trays, perfectly suited for small artisan bakeries with a limited space.

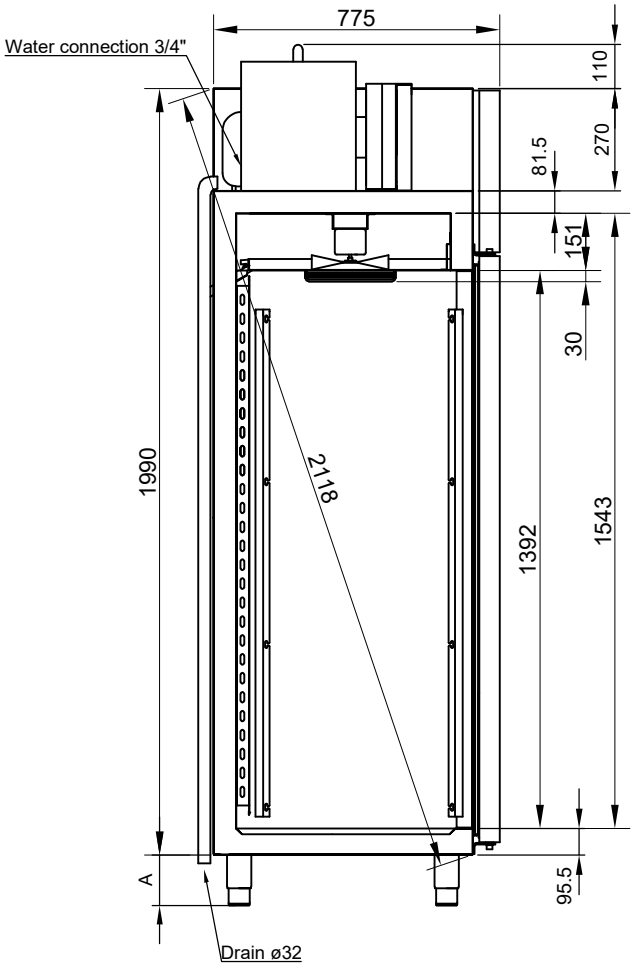
Standard equipment:
- Stainless steel interior and exterior
- Advanced air circulation system
- Easy-to-use 7” touchscreen controller with both built-in preset and customisable programs
- Individual control of temperature and relative humidity
- Insulated door
- Practical reversible foot pedal door opener
- 25 sets of shelf support rails
- Natural refrigerant R290

Please note: Special considerations for installation/set-up:
- The installation site must be flat and level
- ¾” water supply and a DN32 drain connection is requied
- Make sure the water quality meets the requirements before installation

	RETARDER / PROVER -25/+40°C
MODEL	BAKER GA500
ITEM NUMBER	945100420
VOLUME (liter, gross/net)	465 / 407
COOLING CAPACITY AT -25°C (W)	663
CLIMATE CLASS	5
DIMENSIONS W x D x H (m)	600 x 855 x 2235
GROSS WEIGHT (kg)	140
REFRIGERANT / FILLING	R290 / 133 g
GWP / Co2 EQUIVALENT	3 / 0,000399 t
CONNECTION	230 V, 50 Hz, 9,08 A
CONNECTION LOAD (W)	2041

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A	C1	C2	C3	L1	L2
	110	128	128 360° w / brake	100-130	135-200

The possible number of baking trays that fit in this model is:
26 trays with 50 mm spacing
16 trays with 75 mm spacing
13 trays with 100 mm spacing