



PRODUCT DOCUMENT PACK

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PRODUCT

Everlasting RPE1790 Retarder Prover – 600x400 Tray Compatible, Italy

Model / SKU: RPE1790

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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DOCUMENT NOTICE

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Official supplier source: /media/products/39475/documents/spec_sheet-ice-2026.pdf

Baking Cab

EN 60×40 / 60×80

cabinet
armadio



Optional accessories

Accessori a richiesta

Germicidal UVC lamp
Lampada UVC germicida

Wheels
Ruote

Rack adapter for different wire-shelf standard: GN2/1 / 457×762 / 450×730 / 406×730
Adattatore di cremagliere per diversi standard: GN2/1 / 457×762 / 450×730 / 406×730

Front panel and door available in 8 colors
Porta e frontale disponibili in 8 colori



Aisi 304 stainless steel, internal / external
Acciaio inox Aisi 304, interno / esterno



Tropicalized monoblock unit
Unità tropicalizzata monoblocco a tampone



Gas R452A / R290 Green
Gas R452A / R290 Green



Evaporator with anticorrosive treatment
Evaporatore trattato con vernici anticorrosione



Internal setup for Euronorm 60×40 or 60×80 trays and wire-shelves
Allestimento interno per teglie o griglie Euronorm 60×40 o 60×80



Automatic defrost with electrical heater
Sbrinamento automatico con resistenza elettrica



60 mm insulation thickness with environment-friendly high-density polyurethane
Spessore isolamento 60 mm poliuretano ecologico ad alta densità



Built-in humidification system with water supply connection
Sistema di umidificazione incorporato previo allacciamento idrico

Description

Descrizione

Everlasting retarder-proofer cabinets allow you to easily program an entire leavening cycle by setting the exact time when you need your products to be ready for baking. In this way the bakery work organization is sensibly simplified. By scheduling the retarder-proofer to get products ready early in the morning at opening time, you can forget the night shifts. You can also easily manage closings by delaying the leavening process and keeping the product stored at an optimal temperature.

Inside our Baking Cab cabinets leavening takes place in a natural and homogeneous way, in order to have products ready to be baked and offered to customers freshly made every day.

Gli armadi fermalievitazione Everlasting permettono di programmare facilmente un intero ciclo di lievitazione impostando l'ora esatta in cui avere i prodotti lievitati e pronti per essere infornati. In questo modo il lavoro del panettiere è notevolmente semplificato. Grazie al fermalievita è possibile infatti eliminare il lavoro notturno ritardando la lievitazione dei prodotti così che siano pronti all'orario di apertura. Si possono inoltre facilmente gestire i giorni di chiusura ritardando il processo di lievitazione e conservando nel frattempo il prodotto ad una temperatura ottimale. All'interno degli armadi Baking Cab la lievitazione avviene in modo naturale ed omogeneo, così da avere ogni giorno un prodotto fresco pronto per essere infornato e venduto alla propria clientela.

Advantages

Vantaggi



Ease-of-use, flexibility and high automation to meet any modern bakery and pizzeria needs.

Facilità d'uso, flessibilità ed elevata automazione per rispondere alle esigenze della moderna panetteria e pizzeria.



High efficiency and low energy consumption thanks to high density polyurethane insulation thickness and to R290 refrigerating Gas (Green version).

Elevata efficienza e bassi consumi grazie allo spessore di isolamento del poliuretano ad alta densità e al gas refrigerante R290 nella versione Green.



The Glass version with LED light allows having both the perfect storage and the best elegant display opportunity for your products.

La versione Glass con porte a vetro e luce a LED permette, oltre che una perfetta conservazione, anche una elegante esposizione dei tuoi prodotti.



Easy internal cleaning thanks to rounded corners and removable racks without the need of specific tools.

Facile pulizia interna grazie agli angoli arrotondati e cremagliere rimovibili senza la necessità di particolari utensili.

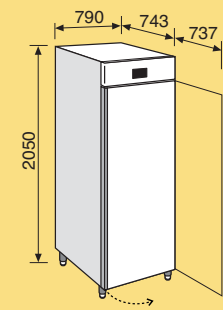


Monoblock refrigerating unit easy to service and clean.

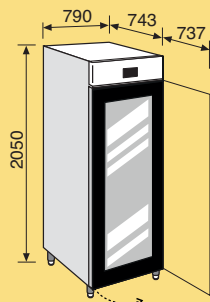
Facile manutenzione e pulizia dell'unità refrigerante di tipo monoblocco.

Model range

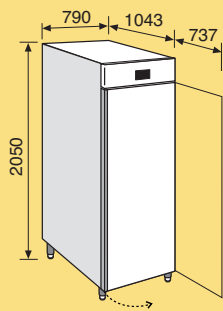
Gamma modelli



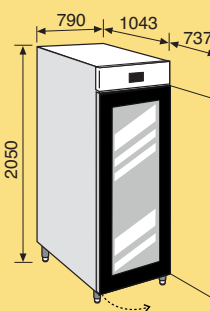
BAKING CAB 70
FERMALIEVITA
EN 60X40
Temp: -10°C +40°C
H.R.:55% - 95%
Gas: R452A
/ R290 Green



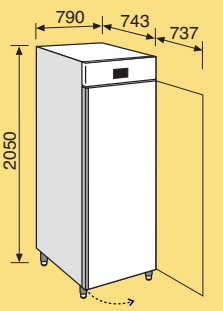
BAKING CAB 70 GLASS
FERMALIEVITA
EN 60X40
Temp: -10°C +40°C
H.R.:55% - 95%
Gas: R452A
/ R290 Green



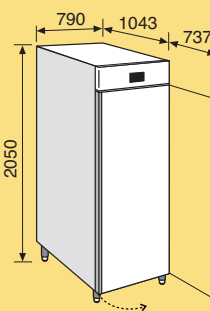
BAKING CAB 100
FERMALIEVITA
EN 60X40 / 60X80
Temp: -10°C +40°C
H.R.:55% - 95%
Gas: R452A
/ R290 Green



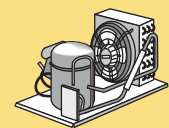
BAKING CAB 100 GLASS
FERMALIEVITA
EN 60X40 / 60X80
Temp: -10°C +40°C
H.R.:55% - 95%
Gas: R452A
/ R290 Green



BAKING CAB 70
FERMABIGA
EN 60X40
Temp: -10°C +40°C
Gas: R452A
/ R290 Green



BAKING CAB 100
FERMABIGA
EN 60X40 / 60X80
Temp: -10°C +40°C
Gas: R452A
/ R290 Green

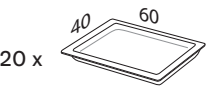


Remote version (REM) without refrigerating unit is also available for all models.
The remote unit is available on demand. REM version is not available for Green models with Gas R290.
Modelli disponibili anche nella versione remota (REM) non provvisti di unità refrigerante.
Unità remota disponibile su richiesta. Versione REM non disponibile per i modelli Green con Gas R290.

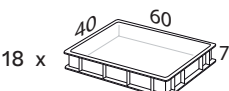
Capacity

Capacità

BAKING CAB 70 FERMALIEVITA

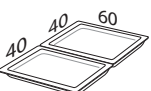


20 x

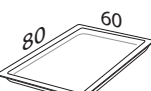


18 x

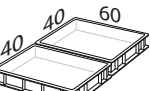
BAKING CAB 100 FERMALIEVITA



40 x

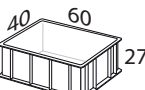


20 x



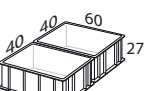
36 x

BAKING CAB 70 FERMABIGA



4 x

BAKING CAB 100 FERMABIGA



8 x

Trays and containers not included
Teglie e contenitori non inclusi