

### RETARDER PROOVER ROOMS OUALITY PERFORMANCE DESIGN

**GEMM** retarder proover rooms are designed to meet the needs of **bakery** and **pastry professionals**. Ideal for achieving perfectly leavened products, ready for baking at the desired time, thereby eliminating nighttime work and providing greater production flexibility.

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GEMM **2.0** 







Reduction of night shifts



From the compact **MIN**I to the largest version, which can accommodate up to 16 trolleys sized 600x800, these chambers are designed and built to optimize the storage and proofing phases in **bakery** and pastry labs, where efficient organization is essential for saving time and management costs.







## A COMPLETE RANGE

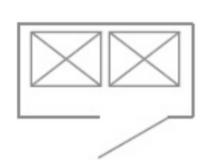


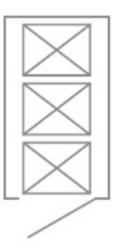




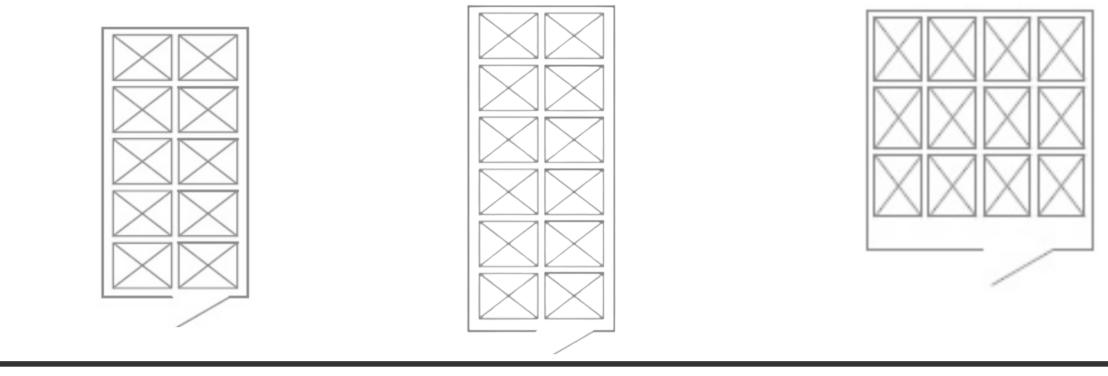








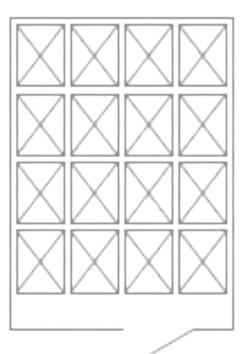








CL16/3143 **5** | GEMM **2.0** | Olanet



## OUALITY DETAILS

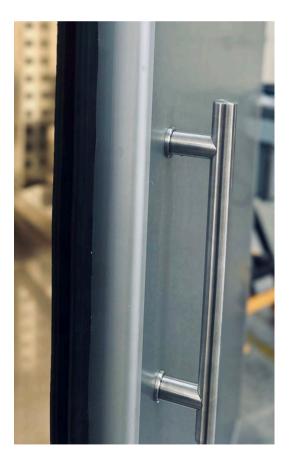
Meticulous design, technological innovation, attention to aesthetics, and material selection.











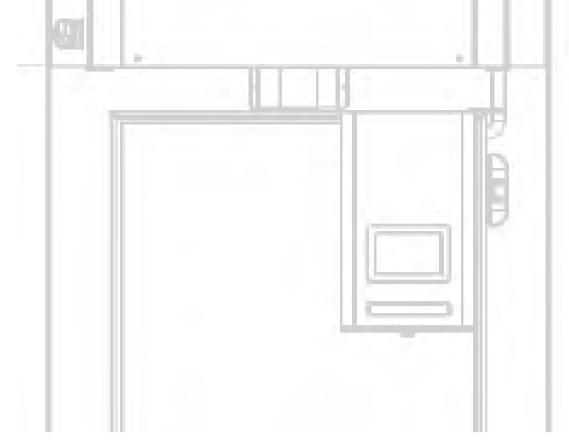


• Internal finish: AISI 304 18/10 stainless steel coating • External finish: Gray "plasteel" coating • Insulation: 80 mm thickness for optimal thermal efficiency with high-density polyurethane • **Refrigeration:** Indirect/soft ventilated cooling



- Climate class: 5

# • Adjustable relative humidity (60-90% RH) • Ventilation control at all stages



- User Interface: 7" TOUCH electronic control panel, easy and intuitive to use, allowing setting of cooling, storage, thawing, proofing, and holding phases
- **Connectivity:** Wi-Fi module and USB port

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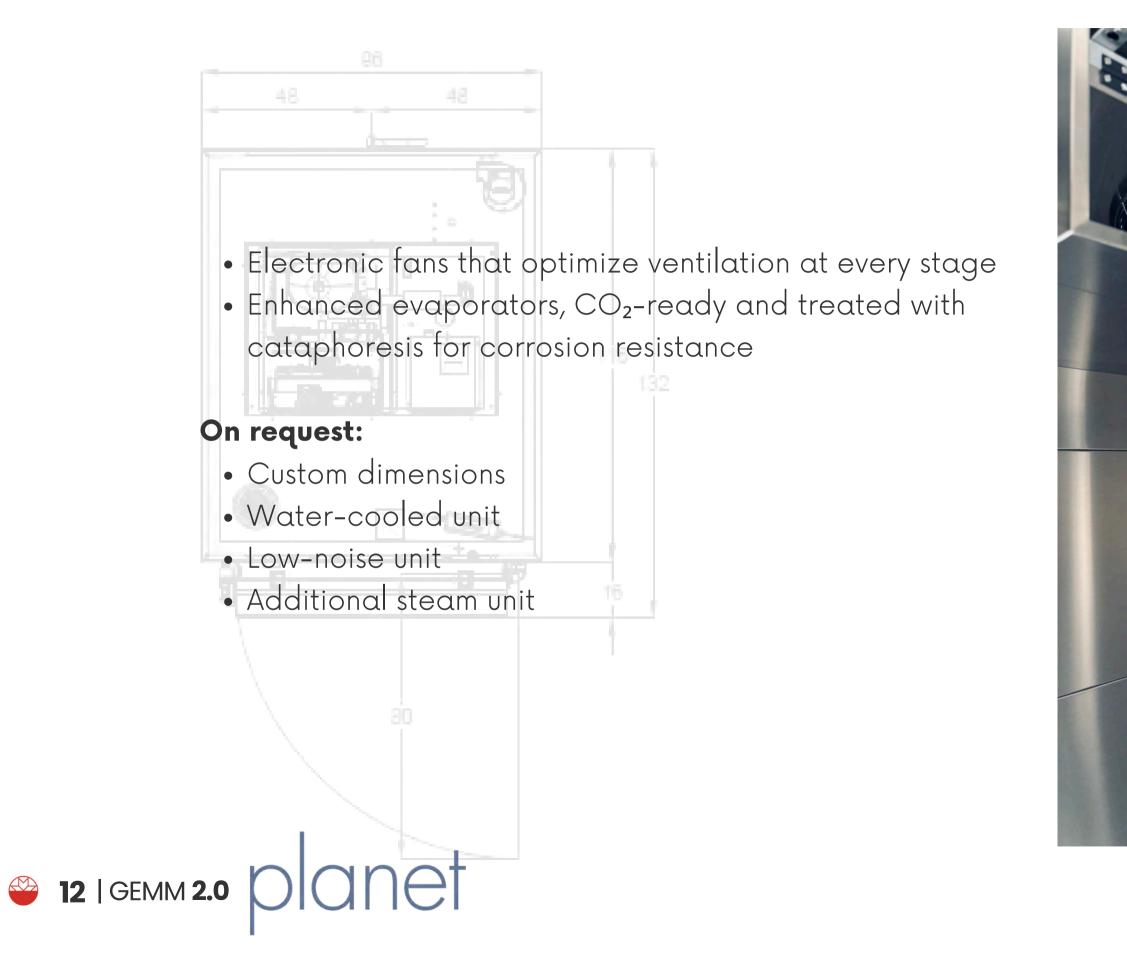
More intuitive, functional, and sophisticated, designed to offer a smooth, guided GEMM-branded user experience. Featuring new functionalities and cycle supervision systems to meet every need, along with fully upgraded hardware that ensures maximum flexibility and next-level performance.

Available soon!



## **TOUCH PANEL**







## **RETARDER PROOVER ROOMS** QUALITY PERFORMANCE DESIGN



