

Trident Refrigeration Ltd

Bakery Refrigeration convenience and control for the baker

Foster's market leading trolley and tray loading dough retarder provers, cabinet dough retarders, storage refrigerators and freezers provide a wide range of products to suit the needs of both the independent craft baker and the larger 'in-store' bakery.

The Foster range helps you plan and prepare your production to overcome the peaks and troughs associated with every bakery and ensures that you make the very best of every inch of your available space.



● DRP RI 3T
3 trolley/door configuration

temperature

- All models meet ISO Climate Class 5, the toughest test for commercial refrigeration cabinets
- High refrigeration specification ensures it works efficiently in hot bakeries
- Clear, easy to use digital display panel
- Automatic defrost eliminates any danger of icing up

flexibility

- Automatic dough retarding and proving
- Microprocessor control ensures temperature and humidity control over the full retard and prove cycle
- Dough retarder prover models have controlled recovery to provide greater flexibility over a range of baking products
- Automatic time clock adjusts with summer/winter seasonal time change

hygiene

- Fully removable racking on cabinet models
- Coved interiors and one piece door to avoid dirt traps
- Castors for easier cleaning on tray loading models

Storage Refrigerators & Freezers

- Provide ideal storage of all the ingredients required in a busy bakery
- Refrigerator temperature between +1°C and +4°C - suitable for high risk dairy products
- Freezer temperature between -18°C and -21°C



● PRO 16 Tray Model

Dough Retarders

- Variable retarding temperature options between -4°C and +4°C suits all product requirements
- Advanced evaporator systems provide automatic humidity control to prevent skinning and weight loss
- Sophisticated airflow system ensures even temperature and humidity throughout
- Available in upright and counter models



● EPRO 20 Tray Model



microprocessor control (fitted on DR, BSR and BSF models)

choice of tray sizes available 30" x 18" or 60 x 40cm (or 80cm)

Trolley Loading Retarder Provers

- Automatic control of retarding temperature and humidity ensures that stored products remain in prime condition
- Available in 2, 3 and 4 trolley capacities
- Remote and integral options available to suit
- Heavy duty self closing doors complete with door snubbers
- Successfully retards a full range from morning goods to large 800g dough pieces

Retarder Prover

- Retarding mode supplemented by controlled recovery
- Pre-set conditioned air to suit specific products
- Temperature options between -10°C and +40°C
- Humidity options between 75% - 95%
- Refrigeration equipment selected specially for bakery applications
- On-screen fault diagnostics assists in operation and for service



● DRP 22 T



user friendly controller with help screen (fitted on DRP tray and trolley loading models)



unique 15mm thick one piece stainless steel dished floor with integral ramp stops water ingressing under the floor (trolley loading models)

Bakery

EPRO <i>Bakery range abbreviation</i>	20 <i>Tray Capacity</i>	DR <i>Dough Retarder</i>
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temperatures & capacities

Dimensions (w x d x h) mm



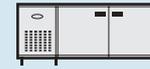
700 x 916 x 2066



1440 x 916 x 2066



816 x 991 x 2277



1811 x 919 x 863



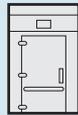
816 x 1081 x 2230

	EPRO 20	EPRO 40	PRO 68 FF	PRO 16	DRP 22 T
tray capacity (30 x 18 in (60x40cm**))	20	40	39	16	25
retarder (-4'/+4°C)	EPRO 20 DR	EPRO 40 DR	-	PRO 16 DR	-
refrigerator (+1'/+4°C)	EPRO 20 BSR	EPRO 40 BSR	-	-	-
freezer (-18'/-21°C)	EPRO 20 BSF	EPRO 40 BSF	PRO 68 FF	-	-
retarder prover (-10'/+40°C)	-	-	-	-	DRP 22 T
depth door open (mm)	1560	1560	1560	1560	1775
pairs of trayslides supplied	20	40	39	16	20
electrical supply (fuse rating per phase)	13	13	13	13	13

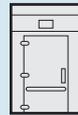
*DRP 22 T 60 x 80cm

temperatures & capacities

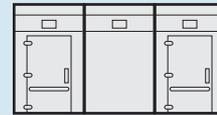
Dimensions (w x d x h) mm



1200 x 1500 x 2600



1200 x 2000 x 2600



2000 x 1200 x 2600



1200 x 2750 x 2600

	2T	3T	3T U-DESIGN	4T
retarder prover (-10'/+40°C)	DRP RI 2T	DRP RI 3T	DRP RI 3T U-design	DRP RI 4T
trolley capacity (option)	2	3	3	4
internal dimensions (w x d x h) mm*	884 x 1300 x 2185	884 x 1800 x 2185	1750 x 884 x 2185	884 x 2550 x 2185
integral condensing unit (mm)**	135	135	135	150
door depth (mm)	750	1000	780	1000
elec. supply (fuse rating per phase) remote	16	16	16	20
integral	16	20	20	25

* Usable dimensions - inside bumper bars

** Height addition

features and options

- Standard
- Optional

	FINISH	DOORS	REFRIGERATION	ELECTRICS	ACCESSORIES
EPRO 20 DR	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
EPRO 20 BSR	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
EPRO 20 BSF	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
EPRO 40 DR	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
EPRO 40 BSR	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
EPRO 40 BSF	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
PRO 68 FF	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
PRO 16 DR	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
DRP 22T	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
DRP RI 2 T	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
DRP RI 3 T	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door
DRP RI 4 T	● 304 stainless steel/aluminium interior	● 304 stainless steel exterior/interior	● complete 304 s/steel back for island siting	● 304 stainless steel interior/exterior*	● left hand hinged door

*Exterior ceiling- galvanised steel; Floor- Patterned 304 stainless steel. ** Add 'C' prefix

Water Connection and Drain Requirements
DRP 22 T
 Water inlet size 3/4" BSP
 Drain outlet
Trolley DRP
 As part of the installation we will connect to existing drain and inlet

Trolley Loading Models - Configuration Examples

