PLANET

RETARDER PROVER

GEMM



PLANET:
experience and innovation in the retarder proofing process

Retarder proofing represents one of the most significant innovations in the world of baking. It is a process that allows the dough's leavening to be temporarily stopped or slowed down thanks to precise control of temperature and humidity inside equipment specially designed for this purpose. The principle is simple yet extremely effective: by bringing the dough to low temperatures (0/+5°C), the activity of yeasts and enzymes slows down almost to a halt.

In this way, baking professionals can accurately schedule production and baking times without compromising the quality of the final product.

From GEMM's experience comes a complete range of retarder proofing counters, cabinets, and rooms that combine structural quality, reliability, and technological innovation, and offer to bakers, pizza makers, and pastry chefs the opportunity to optimize production without giving up artisanal tradition.

Today, GEMM's retarder proofing equipment represents an essential tool for those who want to improve workflow management and enhance the quality of the final product.

RETARDER PROOFING COUNTERS 14/19

RETARDER PROOFING CABINETS 20/25

RETARDER PROOFING ROOMS 26/47



MAXIMUM VERSATILITY
and natural quality

Planet technology offers the opportunity to work with maximum precision not only on traditional bread, but also on a wide range of products such as high-hydration doughs, panettoni and other large leavened goods, focaccias, tray-baked pizzas, large loaves, and products made with minimally refined or wholegrain flours.
Thanks to precise temperature and humidity control, the leavening process takes place in a natural and well-balanced way, without the need for additives or improvers.

Pastry

Pizzeria

Baking

MORE EFFICIENCY
more quality, more profit

With the PLANET retarder proofing range, you can achieve a perfectly risen product, ready for baking at the desired time, avoiding night work and ensuring greater flexibility in production. Moreover, the ability to precisely control and program every stage of leavening allows for long-matured doughs using minimal yeast, improving digestibility while simultaneously ensuring savings on raw materials.

Saving
on purchases

Time
saving

Better quality
of proofed products

Profit
increase

ALWAYS CONNECTED
GEMM Cloud

With GEMM CLOUD, your laboratory is always connected, efficient, and cutting-edge.
This smart platform allows you to remotely control and manage all GEMM equipment easily and instantly, constantly monitoring processes and receiving real-time HACCP notifications and reports.



Total control

The 7” multifunction touch electronic board allows you to choose between four different options, store a recipe book, and select the desired language. Temperature, ventilation, and relative humidity control ensure optimal climate conditions for each product, while the integrated diagnostics enable constant monitoring of operating parameters.





AUTOMATIC LEAVENING Thanks to this function, the dough is ready at the desired time. Temperature, humidity, and ventilation are precisely controlled through the four-phase setting: 1 Block, 2 Storage, 3 Leavening, and 4 Holding.

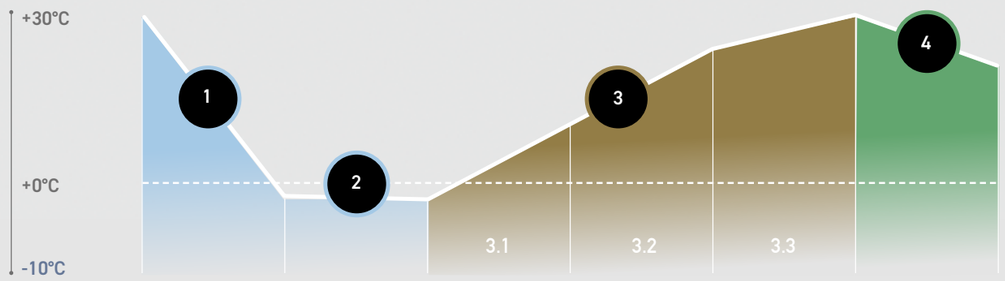
INSTANT LEAVENING A proofing program that includes the setting of the Leavening (3) and Holding (4) phases with precise control of temperature, humidity, and ventilation.

CONTINUOUS LEAVENING This function allows for continuous work cycles, with temperature, humidity, and ventilation precisely controlled.

REFRIGERATION Keeps the product fresh for long periods, thanks to precise control of temperature and ventilation.



AUTOMATIC LEAVENING



BLOCK	PRESERVATION	LEAVENING	MAINTENANCE
-5/-10°C	-2/+2°C	+25/+30°C	+15/+30°C
1-5	1-5	1-5	1-5
---% R.H.	---% R.H.	85-90---% R.H. 2-4 HOURS	85-90---% R.H.
4-6 HOURS	VARIABLE DURATION	3 ADJUSTABLE PHASES	UNLIMITED DURATION

The values shown are representative of an example cycle



automatic LEAVENING

Thanks to the automatic cycle programming, it is possible to set the time at which you want the dough to be fully proofed and ready for baking, optimizing both time and work organization. This is achieved through precise control of all stages of the proofing cycle:

1. BLOCK:
Rapidly cools the dough to stop leavening and stabilize the product.

2. PRESERVATION:
Keeps the product at a low temperature, preserving the dough's freshness and halting fermentation.

3. LEAVENING:
It allows a slow and controlled achievement of the set temperature and humidity parameters, completing the leavening process in a uniform and gentle way. This phase can be divided into steps (3.1, 3.2, 3.3) to break down the process.

4. MAINTENANCE:
Lowers the temperature to stop leavening again, keeping the product ready for baking at a later time without compromising its quality.

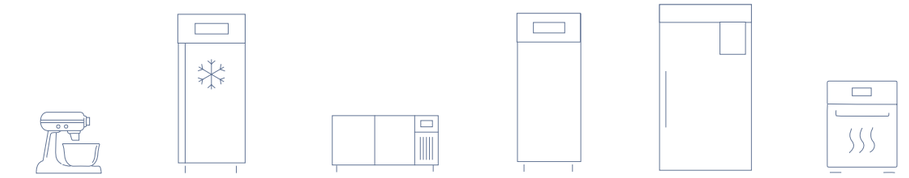
instant LEAVENING

When there is no need to chill or store the product before proceeding to the leavening phase, it is possible to use the “instant” program, which allows you to set only the leavening and subsequent holding phases, excluding the operation of the refrigeration unit.

3. LEAVENING:
It allows a slow and controlled achievement of the set temperature and humidity parameters, completing the leavening process in a uniform and gentle way. This phase can be divided into steps (3.1, 3.2, 3.3) to break down the process.

4. MAINTENANCE:
Lowers the temperature to stop leavening again, keeping the product ready for baking at a later time without compromising its quality

GUIDED PROCESS
perfect results







Starting from fresh dough, prepared in a mixer, or from frozen products prepared earlier and stored in a freezer, the process moves to the retarder proofing phase, the heart of the operation. Inside the retarder prover, temperature, humidity, and ventilation are precisely controlled.

The dough remains in optimal conditions, preserving its structure, aromas, and organoleptic properties, until the moment products are gradually brought back to ideal leavening conditions and then baked.



RETARDER PROOFING

COUNTERS



The PLANET retarder proofing counters are designed to program the work cycle in pastry, bakery, and pizzeria laboratories. Suitable for holding 40x60cm trays or containers, they are internally made of AISI 304 stainless steel, with a molded bottom and rounded edges, in compliance with current European technical standards. Available in three models with 2, 3, and 4 doors, all equipped with a steam generator. The "HSS" static/assisted refrigeration system ensures uniform temperature in the chamber with humidity control. Automatic defrosting is provided via electric heaters, along with a device for automatic removal of condensation water. The work surfaces are made of 15/10 stainless steel, and the equipment includes 7 pairs of door runners.

- R290 GAS
- HIGH-EFFICIENCY COMPRESSORS
- WORK CYCLE PROGRAMMING
- "HSS" STATIC/ASSISTED REFRIGERATION SYSTEM
- DIGITAL TOUCH ELECTRONIC BOARD
- CLIMATE CLASS 5
- ROUNDED BOTTOM
- 37,5MM PITCH, 13 POSITIONS
- ADJUSTABLE VENTILATION (1-5)
- HUMIDITY CONTROL WITH ELECTRONIC PROBE
- USB PORT
- 60-90% ADJUSTABLE RELATIVE HUMIDITY
- ADJUSTABLE FEET
- PRE-ARRANGED FOR REMOTE CONDENSING UNIT (ON REQUEST)
- CO2 SYSTEM PREDISPOSITION (ON REQUEST)
- WI-FI SUPERVISION SYSTEM (ON REQUEST)

Versatile and intelligent

Version with AISI 304 stainless steel worktop, 15/10 thinckness *

BODY HEIGHT
H 710 mm



TALH/16

WxDxH (cm)	155x80x90
Trays/containers capacity (cm)	14 40x60
Temperature	-2/+35°C
Humidity	60-90%



TALH/21

WxDxH (cm)	210x80x90
Trays/containers capacity (cm)	21 40x60
Temperature	-2/+35°C
Humidity	60-90%



TALH/27

WxDxH (cm)	265x80x90
Trays/containers capacity (cm)	28 40x60
Temperature	-2/+35°C
Humidity	60-90%

* All models are available with an h100 worktop with backsplash or without a worktop.

The robust structure, featuring 60 mm side insulation, is made of stainless steel and is equipped with internal door-mounted racks with easily removable guides offering 13 positions (37,5 mm pitch). The evaporators, treated with cataphoresis process, are positioned between the compartments, and the condensing unit is mounted on sliding rails for easy maintenance.



The counters feature 40 mm high reinforced stainless steel worktops, 15/10 thinckness and electronic probe for measuring relative humidity.

RETARDER PROOFING

CABINETS



The PLANET series retarder proofing cabinets have been designed to optimally manage the proofing process, precisely and safely controlling temperature, storage and proofing times, as well as relative humidity. Manufactured to the highest quality standards, the PLANET cabinets feature a monocoque construction with high-density polyurethane insulation, 75 mm thick, and are entirely made of stainless steel. The base is molded with rounded corners for easy cleaning, and the air ducts are specially designed to ensure uniform airflow circulation. Humidity inside the chamber is generated by a steam generator and is controlled and regulated via a “touch” electronic board. The cabinets are available for trays measuring 40x60 cm and 60x80 cm. The range of cabinets is completed by two models designed exclusively for proofing, suitable for accommodating 60x40 cm and 60x80 cm trays, featuring a preset proofing program that controls temperature and relative humidity (+40°C, max 90% R.H.).

- R290 * GAS
- HIGH EFFICIENCY * COMPRESSORS
- WORK CYCLE PROGRAMMING
- “GENTLE” REFRIGERATION * WITH INDIRECT/ SOFT VENTILATION
- DIGITAL TOUCH ELECTRONIC BOARD
- CLIMATE CLASS 5
- ROUNDED BOTTOM
- 16,5 MM PITCH 74 POSITIONS
- ADJUSTABLE * VENTILATION (1-5)
- HUMIDITY CONTROL WITH ELECTRONIC PROBE
- USB * PORT
- 60-90% ADJUSTABLE RELATIVE HUMIDITY
- 75MM INSULATION
- ADJUSTABLE FEET
- PRE-ARRANGED FOR REMOTE CONDENSING UNIT (ON REQUEST) *
- CO2 SYSTEM * PREDISPOSITION (ON REQUEST)
- WI-FI SUPERVISION * SYSTEM (ON REQUEST)

*** RETARDER PROOFING RANGE**

Ease and precision

Retarder prover



AFLV/20	AFLV/40
WxDxH (cm) 79x69x214	WxDxH (cm) 79x108x214
Trays capacity (cm) 20 60x40	Trays capacity (cm) 20 60x80
Temperature Humidity	-10/+35°C 60-90%

Prover



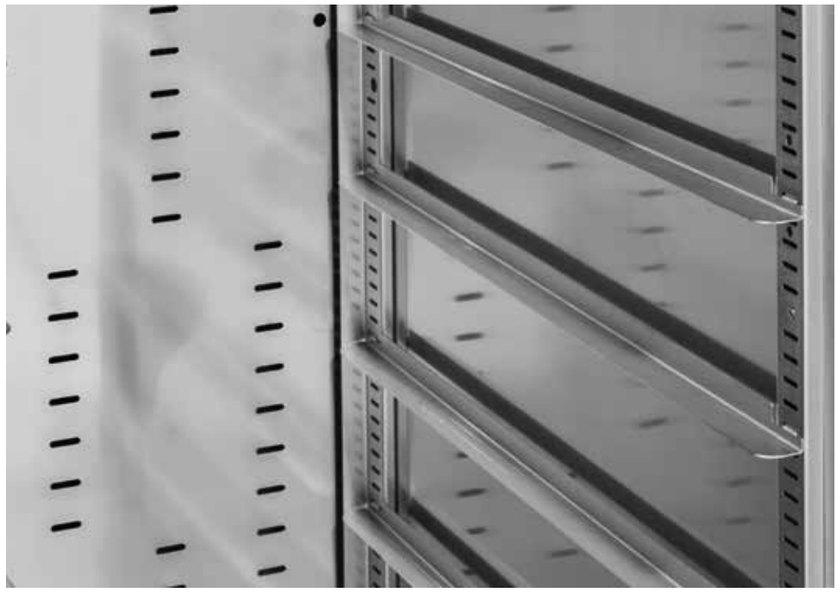
ALEV/20	ALEV/40
WxDxH (cm) 79x69x214	WxDxH (cm) 79x108x214
Trays capacity (cm) 20 60x40	Trays capacity (cm) 20 60x80
Temperature Humidity	+40°C max 90%

Combined retarder prover



FLC/48	
WxDxH (cm) Trays capacity (cm)	78x128x227 12+12 60x80
Temperature Humidity	-5/+35°C 60-90%

Excellent results thanks to large evaporators with cataphoresis treatment, high-performance system with high-efficiency compressor, perforated back panel to ensure uniform cold air distribution in the chamber, and back-mounted heating element to maintain the correct humidity level.





"Full-control" electronic fans: thanks to airflow regulation in all phases, they ensure a ventilation intensity suitable for every need (range 1-5).



RETARDER PROOFING

ROOMS



The PLANET retarder proofing rooms are designed to meet the needs of professional pastry and bakery operations. Ideal for producing perfectly proofed products, ready for baking at the desired time, they eliminate night work and provide greater production flexibility. From the compact MINI version to the largest model, capable of accommodating up to 16 trolleys measuring 60x80 cm, they are designed and built to optimally manage storage and proofing phases in pastry and bakery labs, where efficient workflow organization is essential for saving both time and operating costs.

- WI-FI SUPERVISION SYSTEM
- HIGH EFFICIENCY COMPRESSORS
- WORK CYCLE PROGRAMMING
- "GENTLE" REFRIGERATION WITH INDIRECT/ SOFT VENTILATION
- DIGITAL TOUCH ELECTRONIC BOARD
- CLIMATE CLASS 5
- LED LIGHT
- ADJUSTABLE RELATIVE HUMIDITY (MAX 90% R.H.)
- ADJUSTABLE VENTILATION (1-5)
- HUMIDITY CONTROL WITH ELECTRONIC PROBE
- USB PORT
- INSULATION: 80/100MM THICKNESS
- REINFORCED RAMP
- CO2 SYSTEM PREDISPOSITION (ON REQUEST)

Capacity without limits




CL1/MINI

CL1/MINI+




CL2/1119


CL3/1129

CL1/MINI

WxDxH (cm)	96x117x240
Trolleys capacity (cm)	1 60x80
Temperature	-5/+40°C
Humidity	max 90%

Buit in cooling unit / plug in

CL1/MINI+

(WxDxH (cm)	96x117x260
Trolleys capacity (cm)	1 60x80
Temperature	-5/+40°C
Humidity	max 90%

Buit in cooling unit / plug in

CL2/1119

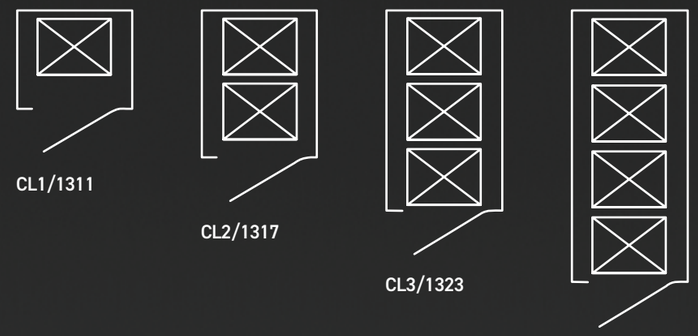
WxDxH (cm)	116x196x267
Trolleys capacity (cm)	2 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL3/1129

WxDxH (cm)	116x296x267
Trolleys capacity (cm)	3 60x80
Temperature	-10/+40°C
Humidity	max 90%

ROOMS





CL1/1311 CL2/1317 CL3/1323 CL4/1331

CL1/1311

WxDxH (cm)	136x116x267
Trolleys capacity (cm)	1 80x60
Temperature	-10/+40°C
Humidity	max 90%

Buit in cooling unit / plug in

CL2/1317

WxDxH (cm)	136x176x267
Trolleys capacity (cm)	2 80x60
Temperature	-10/+40°C
Humidity	max 90%

CL3/1323

WxDxH (cm)	136x236x267
Trolleys capacity (cm)	3 80x60
Temperature	-10/+40°C
Humidity	max 90%

CL4/1331

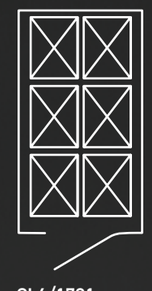
WxDxH (cm)	136x316x267
Trolleys capacity (cm)	4 80x60
Temperature	-10/+40°C
Humidity	max 90%

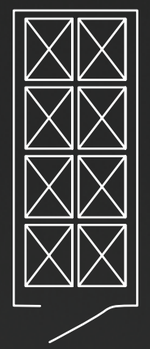
ROOMS




CL2/1713


CL4/1723


CL6/1731


CL8/1741

CL2/1713

WxDxH (cm)	176x136x267
Trolleys capacity (cm)	2 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL4/1723

WxDxH (cm)	176x236x267
Trolleys capacity (cm)	4 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL6/1731

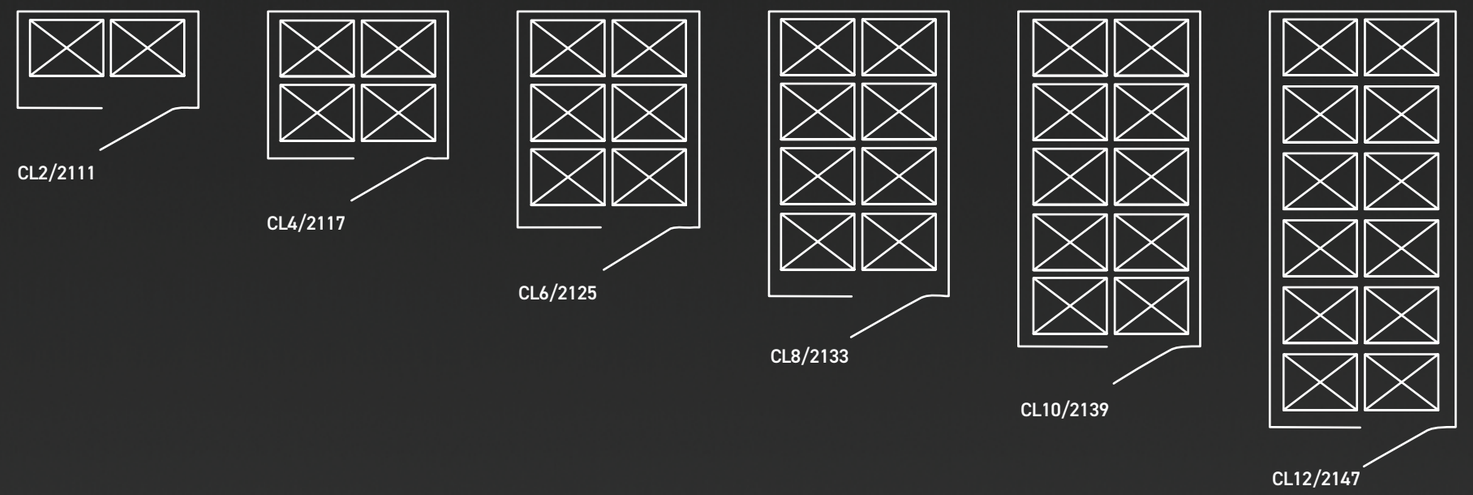
WxDxH (cm)	176x316x267
Trolleys capacity (cm)	6 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL8/1741

WxDxH (cm)	176x416x267
Trolleys capacity (cm)	8 60x80
Temperature	-10/+40°C
Humidity	max 90%

ROOMS





CL2/2111

WxDxH (cm)	216x116x267
Trolleys capacity (cm)	2 80x60
Temperature	-10/+40°C
Humidity	max 90%

CL4/2117

WxDxH (cm)	216x176x267
Trolleys capacity (cm)	4 80x60
Temperature	-10/+40°C
Humidity	max 90%

CL6/2125

WxDxH (cm)	216x256x267
Trolleys capacity (cm)	6 80x60
Temperature	-10/+40°C
Humidity	max 90%

CL8/2133

WxDxH (cm)	216x336x267
Trolleys capacity (cm)	8 80x60
Temperature	-10/+40°C
Humidity	max 90%

CL10/2139

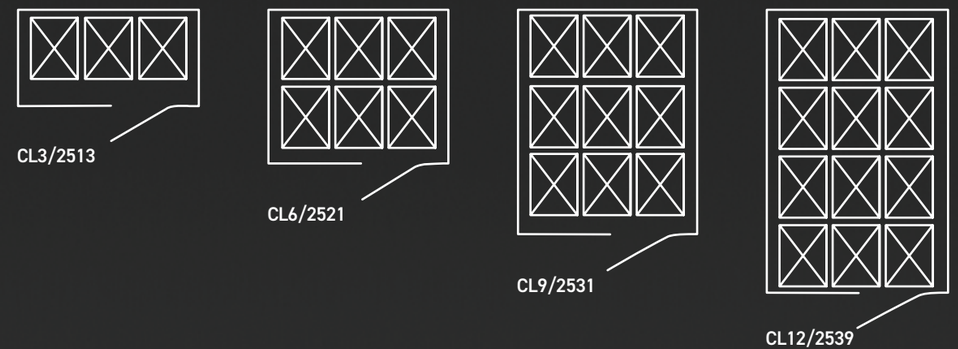
WxDxH (cm)	216x416x267
Trolleys capacity (cm)	10 80x60
Temperature	-10/+40°C
Humidity	max 90%

CL12/2147

WxDxH (cm)	216x476x267
Trolleys capacity (cm)	12 80x60
Temperature	-10/+40°C
Humidity	max 90%

ROOMS





CL3/2513

WxDxH (cm)	256x136x267
Trolleys capacity (cm)	3 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL6/2521

WxDxH (cm)	256x216x267
Trolleys capacity (cm)	6 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL9/2531

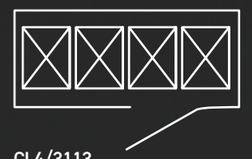
WxDxH (cm)	256x316x267
Trolleys capacity (cm)	9 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL12/2539

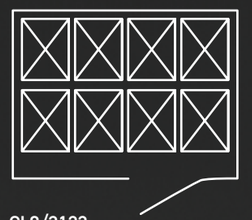
WxDxH (cm)	256x396x267
Trolleys capacity (cm)	12 60x80
Temperature	-10/+40°C
Humidity	max 90%

ROOMS

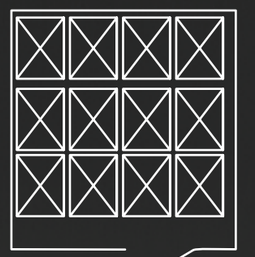




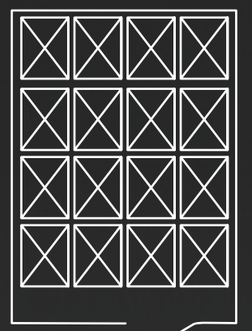
CL4/3113



CL8/3123



CL12/3133



CL16/3143

CL4/3113

WxDxH (cm)	316x136x267
Trolleys capacity (cm)	4 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL8/3123

WxDxH (cm)	316x236x267
Trolleys capacity (cm)	8 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL12/3133

WxDxH (cm)	316x336x267
Trolleys capacity (cm)	12 60x80
Temperature	-10/+40°C
Humidity	max 90%

CL16/3143

WxDxH (cm)	316x436x267
Trolleys capacity (cm)	16 60x80
Temperature	-10/+40°C
Humidity	max 90%

Maximum performance, minimal space: CL1/MINI and CL1/MINI+

The MINI retarder proofing room is the compact, plug-in model of the PLANET line, designed to hold a 60×80cm trolley. Its easy installation requires no assembly, making it ready for immediate use. It is also available in the “CL1/MINI+” version, 20 cm taller, to offer greater capacity without compromising practicality and compactness.





Panel construction, 80 mm thickness, with external finish in gray PET sheet metal and an internal lining in AISI 304 18/10 stainless steel. Insulation made through the injection of CFC- and HCFC-free rigid polyurethane foam. The equipment also features a guide ramp to facilitate cart insertion.

The steam generator is sized according to the equipment dimensions, ensuring perfect proofing controlled at every stage by the electronic board. The high-efficiency steam boiler, with an openable structure for easy maintenance, allows a steam output between 2 and 2.6 kg/h.





The evaporators, with a high heat exchange coefficient, multi-circuit design, and cataphoresis treatment, are equipped with ducts to ensure high performance and, upon request, they can be prepared for a CO2 system. The evaporator unit, sized according to storage capacity, is fitted with fans that guarantee uniform cooling of the products on the trolleys.



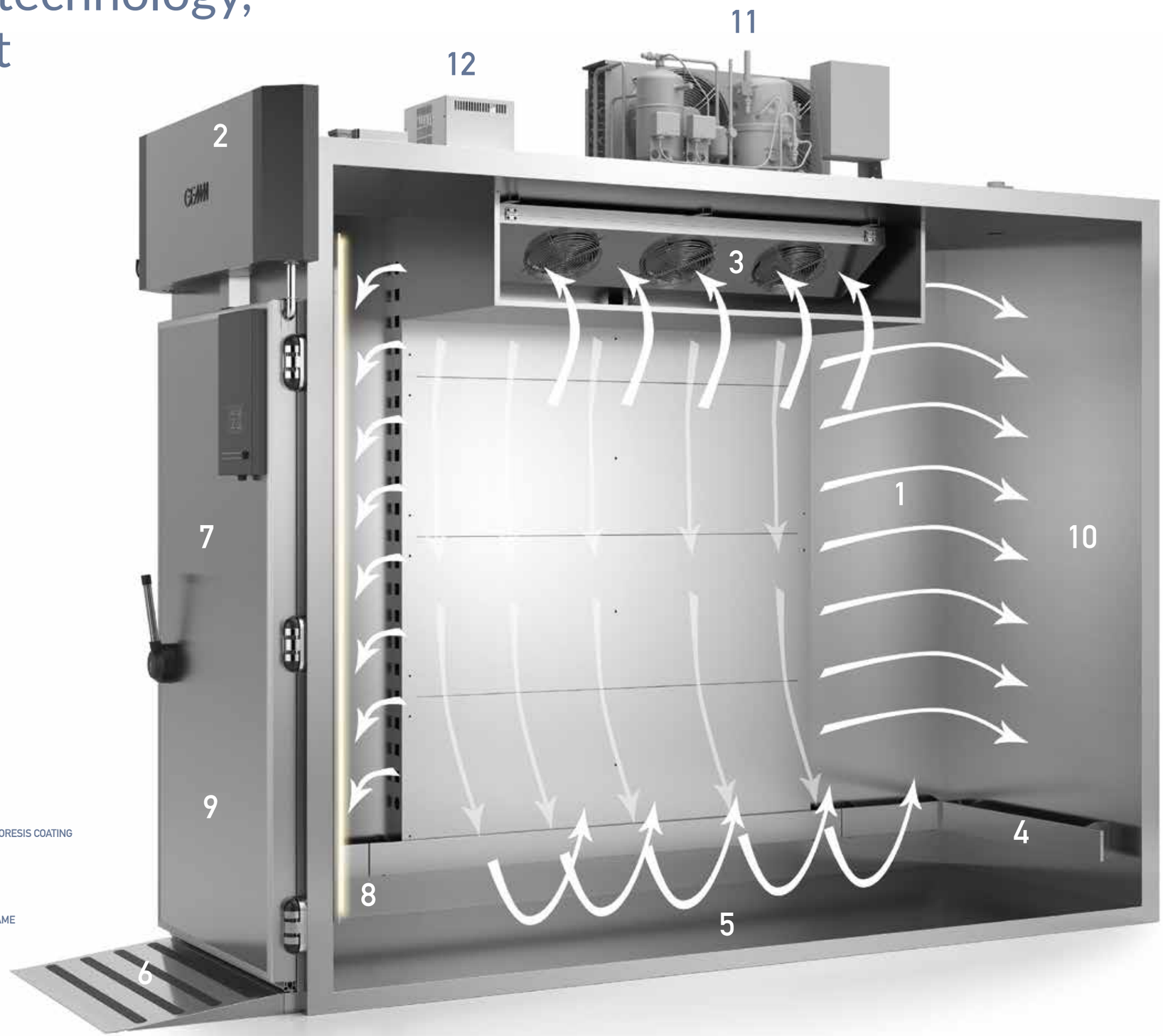
Programming and management of the proofing cycle is extremely easy and precise. Featuring an intuitive and user-friendly interface, it allows setting different phases, saving work programs, and selecting the language. Immediate diagnostics are available through constant monitoring and reading of operating parameters, and any alarms can be easily displayed.





Upon request, the retarder proofing rooms can be customized with:
- Special dimensions, additional and/or in substitution doors
- Water-cooled unit
- Low noise housing condensing unit
- Additional steam unit
- CO2 system predisposition

High capacity technology, constant result



1 INTERNAL AIRFLOW
2 INSPECTABLE PANEL FOR MAINTENANCE
3 MULTI-CIRCUIT EVAPORATORS WITH ANTI-CORROSION CATAPHORESIS COATING
4 INTERNAL BUMPERS IN STAINLESS STEEL
5 REINFORCED CELL FLOOR IN AISI 304 STAINLESS STEEL
6 REINFORCED RAMP IN AISI 304 STAINLESS STEEL
7 HINGED DOOR WITH AUTOMATICALLY HEATED THRESHOLD FRAME
8 INTERNAL LED LIGHTING
9 EXTERNAL PET FINISH, STAINLESS-STEEL EFFECT
10 INTERNAL FINISH IN AISI 304 STAINLESS STEEL (18/10)
11 REMOTE-READY CONDENSING UNIT
12 STEAM/HUMIDITY GENERATOR

CE

2026/01

The manufacturer reserves the right to make changes to the product without prior notice.

GEMM®

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