

Retarder Proofer Line



Catalogue 2026

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Sourdough Fermenters



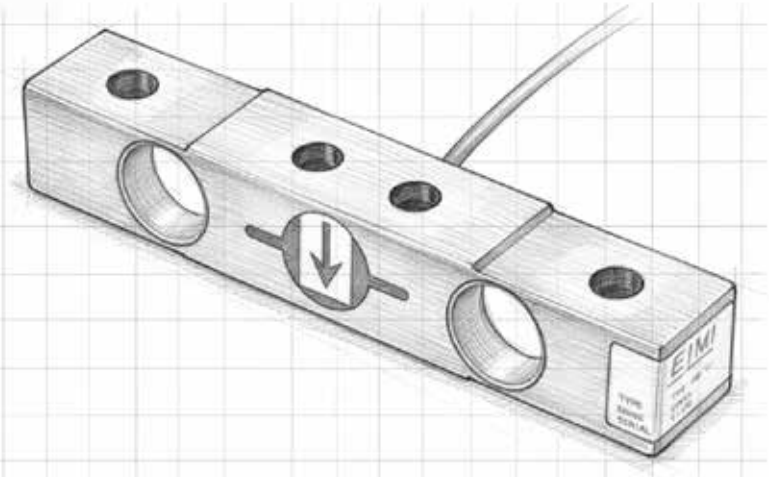
mod. AFTC

“Holiday Skip”: the perfect sourdough starter without effort

In models ranging from 40 to 120 l, the internal loading cells help bakers and pastry chefs follow the ideal weighing process. Thanks to the software developed for the holiday skip, the fermenter automatically manages temperatures in order to guarantee, upon awakening, a stronger and ready-to-use sourdough starter.

Our range of fermenters goes **from the 5 l** countertop and display model **up to the 120 l professional models**.

A solution for every need, from the small bakery to large-scale production, with capacities and features designed to simplify your daily work.



Load Cell

Countertop Sourdough Fermenters

Mod. AFT 5L, AFT 5+5L

Ideal for achieving sourdough flavor with a low investment



Enhances the authenticity of bread

The automatic 5 or 5+5 liter fermenter features a structure with a visible mixing paddle that highlights the sourdough production process. Furthermore, the optional stainless steel design frame makes the machine ideal for public display, best showcasing the authenticity of your bread.

Improves product digestibility

The automatic fermenter allows you to obtain constantly renewed sourdough starters with controlled doses of water and flour, whose prolonged action gives bread a softer effect, improving its digestibility by drastically reducing the effects of yeast intolerance.

Improves bread resistance to mold and bacteria

Monitoring the acidity level of the sourdough starter through the included pH meter allows for a rigorous and consistent fermentation process. This controlled balance makes the dough more resistant to mold and ropy bacteria.

Technical Specifications

- Voltage: 230 V – 1 – 50 Hz
- Temperature: +2 °C / +35 °C
- Optional: stainless steel casing
- pH meter included, external to the machinery (portable)

Who is this model suitable for?

Ideal for those who are just starting out with sourdough and for those with limited laboratory space, without compromising on the authenticity and quality of the product. Also ideal for those who want to use it for direct sale to the public of sourdough starter portions to add to their home doughs!

Large Sourdough Fermenters

Mod. AFTC 40L, AFTC 80L,
AFTC 120L

Ideal for those who want to eliminate the purchase of baker's yeast and bread improvers



The fermenter that weighs

Our 40-80-120 liter fermenters weigh in real time the quantity of sourdough starter inside the tank and help dose the ingredients during the refreshing stage, simplifying the operator's workflow.

Follows your production requirements

When the desired production is halved, the fermenter offers a dynamic configuration through the 'half-load' function.

Takes care of the sourdough during the holiday skip

The software includes an innovative function to preserve the leavening power during holiday breaks.

Non-stop fermentation cycles

Exclusive automatic 4-stage program 'mixing - holiday skip - fermentation - storage', which allows you to have a strong sourdough starter, despite the holiday skip.

Inverter mixing technology

Thanks to the removable lid, it allows barrier-free access to the tank, simplifying loading and cleaning. The sourdough mass presents homogeneous physico-chemical characteristics by virtue of the automatic clockwise and counter-clockwise movement induced by the multi-speed inverter motor.

Technical Specifications

- Voltage: 230 V – 1 – 50 Hz
- Temperature: +2 °C / +35 °C
- Half-load function
- pH meter included, external to the machinery (portable)

Who is this model suitable for?

Ideal for those who work with sourdough: it significantly simplifies the management of the sourdough starter, allowing you to reduce costs (by eliminating bread improvers and baker's yeast) and to better meet consumer needs.

Steam Generator

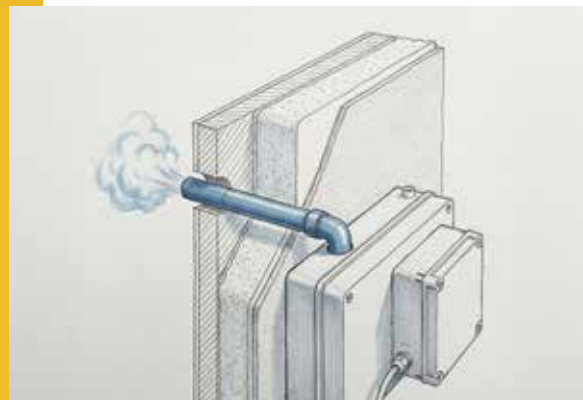


mod. UMG 3

High-efficiency steam generation technology

Our generators combine a stainless steel boiler with 110°C steam injection, reducing condensation, accelerating proofing and evenly distributing humidity. Intelligent water control reduces limescale maintenance, while the flame-retardant polycarbonate frame ensures safety and protection. The result is a reliable, durable system suited for intensive use.

Our **steam generators** are equipped with an **injection release system** that **ensures reliable performance and reduced maintenance**. **Compact and easy to install**, they are the ideal solution for obtaining soft, uniform and non-wet products. **They do not require expensive descaling cartridges to be replaced periodically!**



Heating Element

The in-house steam generator for SITEP's retarder proofer system

Ideal for replacing the steam generator in your chamber in order to improve proofing and reduce maintenance costs



Technical Specifications

UMG3 – ideal for proofing chambers

- Output: 3.5 l/h
- Voltage: 400 V 3p+N, 1P
- Power: 3 kW
- Water pressure: 1–5 bar

UMS1 – ideal for proofing cabinets and tables

- Output: 0.8 l/h
- Voltage: 230 V-1-50 Hz, 1P
- Power: 650 W
- Water pressure: 1–5 bar

Faster and higher quality proofing

Our 110°C steam generators create ideal climatic conditions inside proofing chambers and cabinets, ensuring precise and stable humidity. This allows the process to be accelerated, dough yield to be improved and soft, dry products to be obtained, without skin formation.

Reliable technology and reduced maintenance

The release of steam at 110°C directly onto the ventilation system drastically reduces condensation on the walls and further accelerates proofing. Optimized water control limits limescale build-up and reduces maintenance interventions, ensuring consistent performance over time.

Robust structure and easy installation

Thanks to the use of stainless steel in the internal parts and a high-resistance flame-retardant polycarbonate frame, these generators are designed for intensive use. The compact dimensions and pressurized steam outlet allow easy installation even outside the chamber, wall-mounted or in tight spaces.

Why choose it?

A technology that immediately improves the proofing process. Soft and non-wet results, reduced maintenance and extremely simple installation. Designed to work reliably, continuously and with the quality that every bakery expects. They do NOT require cartridges to be changed every 3-6 months like many other models on the market!

Proofing Chambers

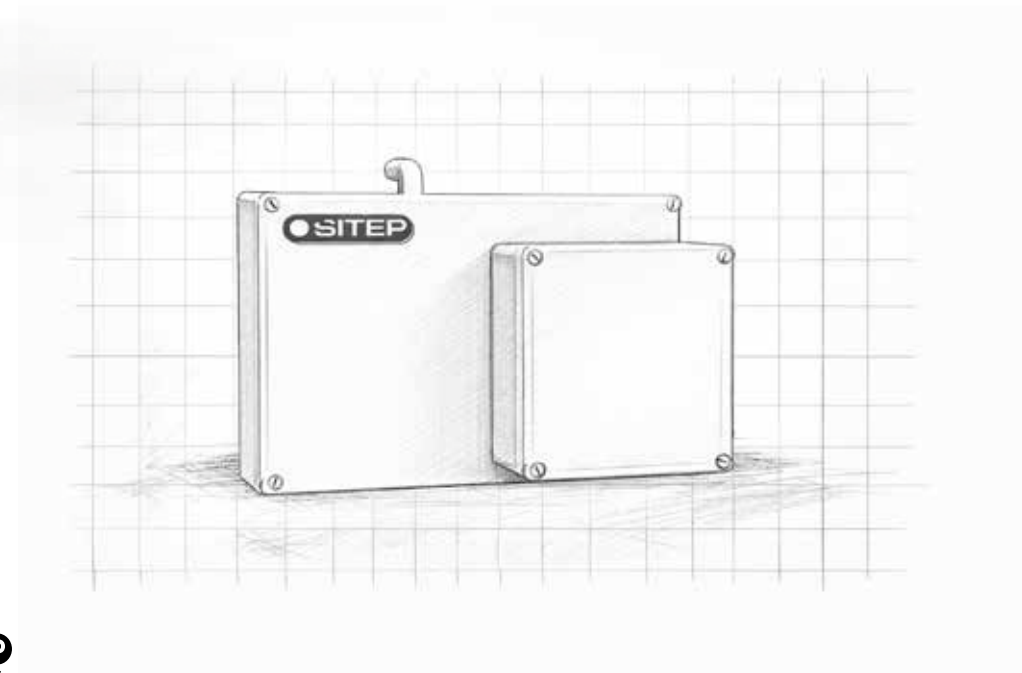


mod. Serie 295

Steam Technology

Our chambers are equipped with 110°C steam generators, which make the air more suitable for proofing, preventing the so-called “skin effect” on the dough and ensuring a uniform and optimal result.

Our range of proofing chambers spans from the compact model, with a capacity of 2 racks 60×40, up to solutions of every size for bakeries and industrial productions. Each chamber is designed to ensure control, efficiency and consistent results at every stage of proofing.



Proofing Chambers

Mod. 1K, Serie 95 (95x135, 95x175, 95x215, 95x255, 95x295, 95x335),
Serie 115 - 135 - 175 - 215 - 255 - 295

Ideal for those who want to proof products in a traditional way

Fast and uniform proofing

The chambers guarantee doughs without skin formation, maintaining the right softness without becoming wet. Precise temperature and humidity management accelerates the process and ensures consistent results in every cycle.

Intuitive use

Simple control panel, with immediate functions that allow proofing to be managed even during the busiest periods, reducing errors and optimizing daily workflow.

Easy maintenance

The 110°C steam generator, drier and cleaner compared to traditional systems, reduces residue build-up and simplifies maintenance operations, ensuring long-term reliability.



Technical Specifications

- Structure in plastic-coated aluminium panels
- Maximum settable temperature: +45 °C
- Maximum settable humidity: 99%
- Optional: climate-controlled floor to eliminate condensation build-up on the ground
- Optional: internal and/or external stainless steel lining

Why choose them?

Choosing our proofing chambers means investing in a technology that enhances daily workflow: stable environments, reliable results and management that lightens laboratory activities. Tools designed to support the professional at every stage, ensuring continuity, quality and a proofing process always under control.

Retarder Proofer Chambers



mod. Serie 95

Climate-controlled floor

The climate-controlled floor regulates the surface temperature, preventing condensation build-up even in humid environments. This ensures a constantly dry floor, reduces the risk of slipping and maintains a hygienic environment, improving safety and comfort during daily operations. Furthermore, by avoiding the need to generate steam that condenses on the floor, the net result is an energy saving of 15-20% compared to a solution without a climate-controlled floor!

Our range of Retarder Proofer chambers is designed to offer maximum efficiency and control: available from the compact model for 2 racks 60×40 cm up to larger and custom-made solutions, they guarantee temperature and humidity uniformity for perfect proofing.



Climate-controlled floor cross-section

Retarder Proofer Chambers

Mod. 1K, Serie 95 (95x135, 95x175, 95x215, 95x255, 95x295, 95x335),
Serie 115 - 135 - 175 - 215 - 255 - 295

Ideal for those who want to simplify their work and achieve a high-quality final product all year round without any surprises



Operational efficiency

Reduces staffing costs and increases productivity thanks to programmable automatic proofing cycles.

Consistent quality

Ensures uniform results without the “skin effect” on products, maintaining stable temperature and humidity throughout the chamber and across all seasons. Every rack has the same optimal conditions for perfect proofing, batch after batch.

Remote control

Monitor and manage the chamber from anywhere via a dedicated app. The Internet connection allows you to control parameters, receive notifications and real-time alerts, ensuring safety and peace of mind even from a distance.

Maximum performance

Designed to operate efficiently even in the hottest countries, thanks to the integrated tropicalized refrigeration unit. Maintains ideal temperature and humidity effortlessly, protecting product quality even in challenging environmental conditions.

Technical Specifications

- Operating temperature: -9 °C ÷ +45 °C
- Structure: modular, configurable and customizable
- Floor: climate-controlled, phenolic resin, included as standard to reduce condensation and ensure safety and hygiene
- Optional: internal and/or external stainless steel lining

Why choose them?

They offer a stable and uniform proofing environment, protecting product quality at every stage. The advanced technology simplifies daily workflow, reduces waste and ensures safety and hygiene, allowing you to focus on creativity and production without compromise.

Sitep Retarder Proofer

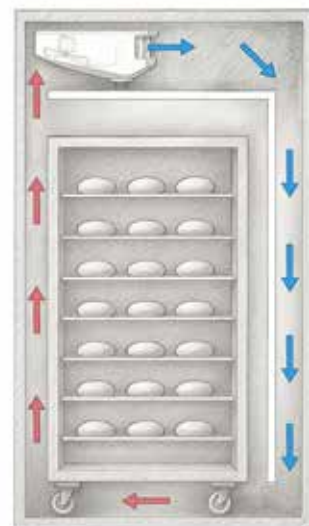
Standard or Nordiko Technology?

Which one to choose?

Standard

For enriched doughs and/or those with bread improvers and small to medium-sized pieces (under 300-400g).

Standard technology is designed for doughs with toppings rich in fats, sugars or hydrating ingredients, such as filled focaccia or brioche. These doughs tend to retain more moisture and therefore counteract the Standard technology which instead tends to dehydrate the product. The phenomenon is caused by the evaporator operating temperature of -15°C , which results in a thermal shock relative to the internal temperature: the evaporator partially freezes the moisture in the air and returns it drier.



STANDARD



NORDIKO

Nordiko

For every type of dough, for all piece sizes.

Nordiko technology is suitable for everything: it stands out for its ability to manage even long proofing cycles at low temperatures, preserving natural aromas and fragrances to the fullest. It is the most professional solution on the market for the best final product quality. The evaporator is designed with a much larger surface area and there is a difference of only 5°C between the evaporator and the internal temperature, so the air does not lose moisture during recirculation and remains more humid than the dough itself.

Why does a professional bakery choose Nordiko?

The unwanted dehydration effects of standard technology resolved by Nordiko technology: the case of additive-free and/or unfilled products

In the case where a plain product (without bread improvers or toppings) is placed in an unsuitable Retarder Proofer chamber (or one that is not correctly set up), several problems can occur, all of which are solvable with a Nordiko.

Smaller crumb structure in the centre: moisture migrates outward, causing water migration with a consequent reduction of the crumb structure inside the product.

Gluten network defects:

moisture is trapped in the sub-crust and during baking turns into steam, creating problems such as 'blisters', 'reddish colour', 'crust separation'.

Monoblocks



mod. MBC200

SITEP monoblocks represent the **ideal solution for creating or converting proofing chambers into Retarder Proofer chambers quickly and cost-effectively**. For every type of dough, they **preserve fragrances and flavours** thanks to extended proofing cycles even at low temperatures.

Monoblock Technology between Innovation and Efficiency

The SITEP monoblock system uses quick-connect wiring, eliminating the need for refrigeration technicians and reducing installation time and costs. The 110°C steam generator allows condensation and maintenance to be reduced.



Retarder Proofer Monoblocks

Mod. MBC100 /MBC200 / MBC300

Ideal for those who want to convert a proofing chamber into a Retarder Proofer chamber, or for those who want a quick and easy modernization

Fast and flexible installation

Easily integrates onto new or existing chambers without the need for refrigeration technicians, thanks to quick-connect wiring.

Efficient industrial production

Suitable for all types of dough, it preserves fragrance and flavour even with long proofing cycles at low temperatures.

Cost reduction and increased productivity

Allows production to be scheduled at any time, optimizing shifts and reducing staffing costs.

Simple maintenance and energy savings

The steam generator limits condensation, while the optional climate-controlled floor optimizes energy consumption and maintenance.



Technical Specifications

- Voltage: 400 V – 3 – 50 Hz
- Optional: climate-controlled floor to eliminate condensation build-up on the ground

Who is it designed for?

Designed for bakeries and laboratories that want controlled proofing, fragrant products, flexible production management and reduced operational costs and time.

Biga Chambers



mod. CL/B 255x215

Pulsed Ventilated Cooling System with Stainless Steel Ducting for Perfect Maturation

The pulsed electric ventilated refrigeration system ensures precise and modulated airflow control, maintaining stable conditions for optimal dough maturation. The stainless steel ducting uniformly distributes temperature and humidity throughout the chamber, ensuring consistent quality regardless of the external climate.

Our range of biga chambers allows temperature, humidity and time to be managed precisely, eliminating the problem of seasonality. Thanks to constant climate control, the dough always maintains the same quality, ensuring uniform results throughout the year.

Biga Chambers

Mod. CL/B MATIC, CL/B2A, CL/B2B, CL/B3B

Ideal for those who need a space to proof the biga in dough trays

Consistent production all year round

Our biga chambers eliminate the problem of seasonality, guaranteeing optimal maturation even with large volumes. They also allow production to be brought forward to the previous day and maturation to be programmed via the control panel, freeing up the only day off without any risk to the dough.

Uniform and consistently optimal maturation

The climate control distributes air evenly throughout every point of the chamber. The pulsed electric ventilated system and stainless steel ducting ensure constant temperature and humidity regardless of external conditions, keeping the biga always in ideal conditions.

Minimal maintenance and maximum energy savings

The 110°C steam generator (optional) reduces condensation on the walls and limits limescale build-up, reducing maintenance interventions. The climate-controlled floor (optional), active during the waking and maturation phases, prevents condensation and optimizes energy consumption thanks to the non-continuous operation of the steam generator.

Simple and intuitive remote control (optional)

The chamber can be managed remotely via a dedicated app, allowing parameters to be monitored at any time and from anywhere, for production always under control.

Technical Specifications

- Modular structure in plastic-coated aluminium panels
- Operating temperature: +1°C / +25°C
- Anti-slip climate-controlled floor (optional)



Who are they suitable for?

Ideal for bakeries and laboratories that handle large volumes and wish to schedule production with precision, keeping the biga in ideal conditions even during seasonal changes. Perfect for those seeking process stability, reduced operational time and reliable maturation control, even remotely (optional).

Cabinets



mod. BabyLev 1P

Technology and control

Our cabinets employ advanced air circulation and climate regulation technology, maintaining uniform temperature and humidity at every point. The 110°C steam generator reduces condensation and the risk of the “skin effect”, while the electronic control — also remotely (optional) — ensures precise, programmable and low energy consumption management.

We offer a complete range of professional cabinets designed to meet different needs: from Retarder Proofer for enriched doughs to the management of small to medium-sized pieces, through to biga maturation and storage. Each model is designed to ensure production continuity, uniform results and maximum operational flexibility, adapting perfectly to the needs of bakeries, pastry shops and artisan laboratories

Cabinets for Proofing, Retarder Proofer or Biga Storage

Mod. ALL 1P, ALL 1P/MAXI, ALL2P,
BABYLEV/1P-2P-MAXI,
MB 120, MB 240, MB240 MAXI

Ideal for small to medium-sized dough pieces



Precise temperature and humidity management

The climate control system with uniform air distribution guarantees stable conditions at every point of the cabinet.

110°C steam for superior performance

A drier steam, capable of reducing condensation and keeping doughs soft and dry. Ideal for products that require delicacy, improving final quality and preserving dough structure.

Maximum autonomy and time optimization

Production can be organized with complete freedom, by setting schedules and cycles in advance, thus reducing staffing costs and increasing operational efficiency.

Ease of use and reduced maintenance

Stainless steel structure, with reversible doors, an automatic defrost system and design-integrated limescale management that reduces maintenance interventions, ensuring reliability and long service life.

Technical Specifications

- Fully stainless steel structure
- Self-closing reversible doors (glass optional)
- Internal tray supports
- Retarder Proofer and Proofing operating temperature up to +45°C
- Biga storage operating temperature up to +25°C
- Adjustable humidity up to 99% (depending on the model)

Who are they suitable for?

Proofing

For those who want to proof without the influence of the seasons, for a uniform result and products that are not wet and without "skin effect".

Retarder Proofer

Ideal for those who want to schedule baking at any time of day, optimizing shifts and productivity.

Biga

Perfect for managing biga maturation even in variable climatic conditions.

Tables



mod. BFL3P

We offer professional Retarder Proofer and climate-controlled tables designed for every type of production requirement. From the handling of enriched doughs and small to medium-sized pieces to biga management, our tables guarantee durability, versatility and ease of positioning, with solutions that optimize workspace and improve organization in bakeries and laboratories.

Horizontal Technology Systems

Our tables are equipped with advanced climate control and uniform air distribution systems, which maintain constant temperature and humidity at every point. The 110°C steam generator reduces condensation and protects the dough from the “skin effect”, while the electronic control — also remotely (optional) — allows cycles to be programmed and production to be monitored with precision and energy efficiency.

Retarder Proofer or Biga Tables

Mod. BFL/2P-3P-4P,
BCL/2P-3P-4P

Ideal for small to medium-sized pieces

Ease of use and versatility

Self-supporting stainless steel structure, reinforced worktop and the possibility of central or mobile positioning thanks to optional wheels.

Precise temperature and humidity management

Uniform air distribution at every point of the table and advanced climate control ensure soft doughs, without the “skin effect”, with consistent results even in variable environmental conditions.

Greater autonomy and time optimization

With Retarder Proofer cycle programming, production can be shifted to any time of day, increasing productivity and reducing staffing costs.

Energy savings and reduced maintenance

The 110°C steam generator (optional) reduces condensation build-up, while polyurethane insulation and automatic defrost make the table easy to maintain and more energy efficient.

Technical Specifications

- Self-supporting stainless steel structure
- Reinforced worktop, suitable for heavy loads
- Optional wheels for easy movement
- 110°C steam generator (optional)
- Remote control via app (optional)



Who are they suitable for?

Artisan bakeries and pastry shops

Ideal for those who work with enriched doughs or delicate products and wish to optimize workspace and production time.

Biga and raw dough management

Recommended for those who need to keep biga or raw doughs in controlled conditions, even during rest periods or seasonal changes.



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