



RPW1S

Single Wide Retarder/Proofer

STANDARD FEATURES

- Patented air flow system
- Easy access heat and humidity system
 - Internally mounted
 - No flushing required
- Field reversible door
- Eye-level digital control panel
 - Set heat/humidity system
 - Set retarding temperature
 - Four independent timers
- Programmable 24-hour timer for one or seven day cycle
- Stainless steel interior and exterior
- Configured for remote R404A refrigeration
- Field assembled – shipped knocked down
- 99.5" overall height to match rack oven

OPTIONS & ACCESSORIES

- Low profile, 94" overall height
- Stainless steel floor - no ramp required
- Self-contained R404A refrigeration – 40.5"D & 60.5"D only
- Configured for remote R134A refrigeration
- Interior light
- Prison package
- Upper side trim – 1 or 2 sides

MODEL CONFIGURATIONS

- 40.5"D** - May be shipped assembled
 - One Single End, Two Single Side or One Double Side Load Racks
- 60.5"D**
 - Two Single End, Three Single Side or One Double Side Load Racks
- 80.5"D**
 - Three Single End, Four Single Side or Two Double Side Load Racks
- 100.5"D**
 - Four Single End, Five Single Side or Two Double Side Load Racks
- 120.5"D**
 - Five Single End, Six Single Side or Three Double Side Load Racks



CITY OF
LOS ANGELES
M-900182

Area Reserved For Consultant & Contractor Approvals



19220 State Route 162 East
Orting, WA 98360
www.baxterbakery.com

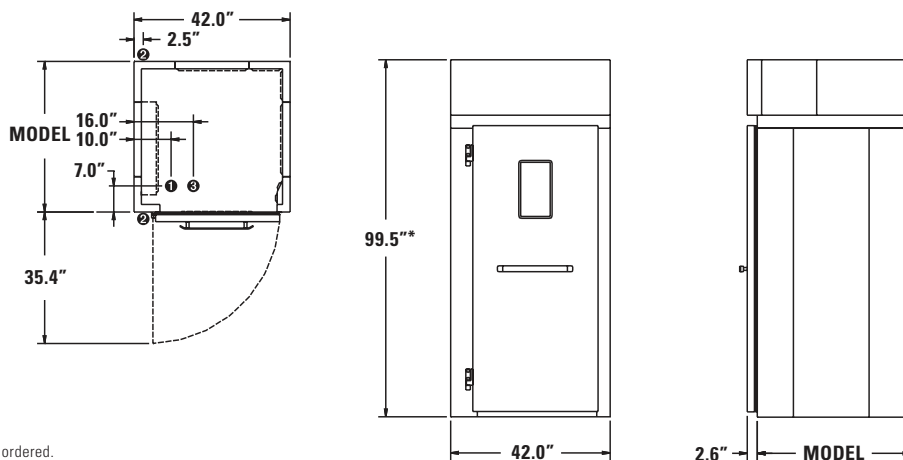
Factory
(360) 893-5554

Customer Care
(800) 777-2828
or
(800) 333-7447

Customer Care Fax
(937) 332-2852



RPW1S Single Wide Retarder/Proofer



*94.0" height if low profile front trim is ordered.

- 74" max. Rack Height.
- Door May Be Hinged Left or Right on Site.
- Freight Class: 85

Physical Data	Model 40.5"D	Model 60.5"D	Model 80.5"D	Model 100.5" D	Model 120.5"D
Interior Dimensions	37.8"D x 32.6"W x 74.5"H 95.9cm x 82.8cm x 189.2cm	57.8"D x 32.6"W x 74.5"H 146.7cm x 82.8cm x 189.2cm	77.8"D x 32.6"W x 74.5"H 197.5cm x 82.8cm x 189.2cm	97.8"D x 32.6"W x 74.5"H 248.3cm x 82.8cm x 189.2cm	117.8"D x 32.6"W x 74.5"H 299.1cm x 82.8cm x 189.2cm
Exterior Dimensions	43.4"D x 42.0"W 109.9cm x 106.7cm	63.3"D x 42.0"W 160.7cm x 106.7cm	83.3"D x 42.0"W 211.5cm x 106.7cm	103.3"D x 42.0"W 262.4cm x 106.7cm	123.3"D x 42.0"W 313.1cm x 106.7cm
Net Door Opening Height	74.5" / 189.2cm	74.5" / 189.2cm	74.5" / 189.2cm	74.5" / 189.2cm	74.5" / 189.2cm
Net Door Opening Width	31.0" / 78.7cm	31.0" / 78.7cm	31.0" / 78.7cm	31.0" / 78.7cm	31.0" / 78.7cm
Power Input with Neutral ^A	208-240V/1/18 - 20A or 208-240V/3/18 - 21A	208-240V/1/18 - 20A or 208-240V/3/18 - 21A	208-240V/1/37 - 41A or 208-240V/3/32 - 36A	208-240V/1/37 - 41A or 208-240V/3/32 - 36A	208-240V/1/37 - 41A or 208-240V/3/32 - 36A
Remote Refrigeration (std) ^B	1 evaporator supplied 4,250 BTU/hr min. remote condenser required	1 evaporator supplied 4,250 BTU/hr min. remote condenser required	2 evaporators supplied 6,000 BTU/hr min. remote condenser required	2 evaporators supplied 6,000 BTU/hr min. remote condenser required	2 evaporators supplied 6,000 BTU/hr min. remote condenser required
Refrigeration Supplied (Optional)	4,250 BTU Condenser	4,250 BTU Condenser	N/A	N/A	N/A

UTILITIES & NOTES

- ① **Water:** 1/2" FNPT cold water 30-80 psi at 85°AFF (215.9 cm).
NOTE: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.
- **Recommended water hardness range:** 2-4 grains per gallon.
- **Recommended pH range:** 7.0 to 8.0.
- **Acceptable range for chloride concentration:** 0-30 ppm.
- ② **Drain:** 1/2" FNPT, front or rear drain at 5°AFF (12.7 cm). Rte to air-gap drain.
- ③ **Power:** Provide connection(s) at 85°AFF (215.9 cm). See chart above.
- ^A Neutral wire circuitry needed to provide 110-120V for control components. A separate line may be run or a transformer will be required if 110-120V is not available.
- ^B **Refrigeration:** Requirements shown are based on use of frozen product, an ambient temperature of 90°F and a minimum of 2 hours to attain retarding temps from proofing temps. Consult factory for additional refrigeration requirements if faster times are needed or if fresh products are used.
- Installation:** Floor should be level within 1/8" per foot for proper installation. Slope should not exceed 3/4" in all directions under the unit.
- ⓐ **Shipping:** Contact factory for shipping information.
- Important:**
 - Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the proofer.
 - 10' ceiling height is recommended for airflow around condenser and service access.
 - For proper operation, maximum temperature around condensing unit on the ceiling should not exceed 100°F.

SHORT SPECIFICATION

The retarder/proofer shall be of stainless steel construction, manufactured in the United States by Baxter Mfg. The unit footprint shall be no wider than 42.0" and have two height options to meet the needs of the site and the project. Built using modular panel construction with cam lock attachment, the retarder/proofer shall incorporate foam insulation and gaskets to form a strong, energy efficient enclosure. Nonmetallic interior bumpers shall protect the interior on all sides.

The retarder/proofer shall include eye level, digital controls in the door, and a patented air flow system. No ramp is required for this unit. The controls will independently set temperature and humidity for precise proofing and retarding control. Four individual count-down timers for products with different time requirements shall be provided. The air flow system will include an internally mounted humidifier. No flush cleaning is required. The unit will typically be configured to utilize a remote refrigeration system using R134A or R404 refrigerant. Refrigerant type must be specified at time of order. Required evaporator(s) will be supplied with the retarder/proofer. The retarder/proofer door shall be field reversible.

The retarder/proofer will bear the following agency approvals: UL for safety and sanitation. and city of Los Angeles.

Manufacturer reserves the right to make changes in sizes and specifications.



19220 State Route 162 East
Orting, WA 98360
www.baxterbakery.com

Factory
(360) 893-5554

Customer Care
(800) 777-2828
or
(800) 333-7447

Customer Care Fax
(937) 332-2852