STANDARD FEATURES

■ Patented air flow system
■ Easy access heat and humidity system
  • Internally mounted
  • No flushing required
■ Eye-level digital control panel
  • Set heat/humidity system
  • Set retarding temperature
  • Four independent timers
■ Stainless steel interior and exterior
■ Modular panel construction with cam lock attachment
■ Field assembled – shipped knocked down
■ 99.5” overall height to match rack oven
■ Programmable 24-hour timer for one or seven day cycle
■ Configured for remote R448A refrigeration
■ Open floor – no ramp required
■ Field reversible door

OPTIONS & ACCESSORIES

❏ Low profile, 94” overall height
❏ Stainless steel floor - no ramp required
❏ Self-contained R448A refrigeration – 40.5”D & 60.5”D only
❏ Configured for remote R407A refrigeration
❏ Interior light
❏ Prison package
❏ Upper side trim – 1 or 2 sides

MODEL CONFIGURATIONS

❏ 40.5”D
  • 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
**RPW1S**
Single Wide Retarder/Proofer

- 2.6" MODEL installed on a corrosion resistant and cleanable surface.
- MODEL

**INTERIOR DIMENSIONS**
- Model 40.5"D: 37.8"D x 32.6"W x 74.5"H
- Model 60.5"D: 43.4"D x 42.0"W x 74.5"H
- Model 80.5"D: 77.8"D x 32.6"W x 74.5"H
- Model 100.5"D: 97.8"D x 32.6"W x 74.5"H
- Model 120.5"D: 117.8"D x 32.6"W x 74.5"H

**EXTERIOR DIMENSIONS**
- Model 40.5"D: 42.0"D x 42.0"W x 99.5"H
- Model 60.5"D: 42.0"D x 42.0"W x 99.5"H
- Model 80.5"D: 42.0"D x 42.0"W x 99.5"H
- Model 100.5"D: 42.0"D x 42.0"W x 99.5"H
- Model 120.5"D: 42.0"D x 42.0"W x 99.5"H

**NET DOOR OPENING HEIGHT**
- Model 40.5"D: 74.5"H
- Model 60.5"D: 74.5"H
- Model 80.5"D: 74.5"H
- Model 100.5"D: 74.5"H
- Model 120.5"D: 74.5"H

**NET DOOR OPENING WIDTH**
- Model 40.5"D: 31.0"W
- Model 60.5"D: 31.0"W
- Model 80.5"D: 31.0"W
- Model 100.5"D: 31.0"W
- Model 120.5"D: 31.0"W

**POWER INPUT WITH NEUTRAL**
- Model 40.5"D: 208-240V/60/1/18-21A or 208-240V/60/3/32-36A
- Model 60.5"D: 208-240V/60/1/18-21A or 208-240V/60/3/32-36A
- Model 80.5"D: 208-240V/60/1/37-41A or 208-240V/60/3/32-36A
- Model 100.5"D: 208-240V/60/1/37-41A or 208-240V/60/3/32-36A
- Model 120.5"D: 208-240V/60/1/37-41A or 208-240V/60/3/32-36A

**HEAT WATTAGE (KW)**
- Model 40.5"D: 3.3-4.4 KW
- Model 60.5"D: 3.3-4.4 KW
- Model 80.5"D: 6.6-8.8 KW
- Model 100.5"D: 6.6-8.8 KW
- Model 120.5"D: 6.6-8.8 KW

**WATER FLOW RATE (GPM)**
- Model 40.5"D: 1.0 GPM
- Model 60.5"D: 1.0 GPM
- Model 80.5"D: 2.0 GPM
- Model 100.5"D: 2.0 GPM
- Model 120.5"D: 2.0 GPM

**MAX. WATER USAGE (GPH)**
- Model 40.5"D: 3.3-4.4 GPH
- Model 60.5"D: 3.3-4.4 GPH
- Model 80.5"D: 6.6-8.8 GPH
- Model 100.5"D: 6.6-8.8 GPH
- Model 120.5"D: 6.6-8.8 GPH

**REMOTE REFRIGERATION**
- Model 40.5"D: 1 evaporator supplied
- Model 60.5"D: 1 evaporator supplied
- Model 80.5"D: 2 evaporators supplied
- Model 100.5"D: 2 evaporators supplied
- Model 120.5"D: 2 evaporators supplied

**REFRIGERATION SUPPLIED (OPTIONAL)**
- Model 40.5"D: 4,250 BTU Condenser
- Model 60.5"D: 4,250 BTU Condenser
- Model 80.5"D: N/A
- Model 100.5"D: N/A
- Model 120.5"D: N/A

**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 R448A 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 for the U.S. and Canada.

**UTILITIES & NOTES**

- **Water:** ½” FNPT cold water 30-80 psi at 85°F (215.9 cm). Max. water usage varies by depth. See chart above for specific information.
- **NOTES:**
  - Water hardness range: 2-4 grains per gallon.
  - pH range: 7.0 to 8.0.
  - Range for chloride concentration: 0-30 ppm.
  - Drain: ½” FNPT, front or rear drain at 5”AFF (12.7 cm). Rte to air-gap drain.
  - Power: Provide connection(s) at 85” AFF (215.9 cm). See chart above.
  - 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.
  - 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 ¼” per foot for proper installation. Slope should not exceed 4/5” in all directions under the unit. Proofer bottoms without the floor option must be installed on a corrosion resistant and cleanable surface.
  - Shipping: Contact factory for shipping information.

**IMPORTANT:**
- Do not route utilities (wiring, plumbing, etc.) in or under the non-combustible floor beneath the proofer.
- A minimum of 1” airgap between proofer and oven recommended to ensure proper proofer operation.

**SHORT SPECIFICATION**

- 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.