



RPW2S

Double Wide Retarder/Proofer

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
- Programmable 24-hour timer for one or seven day cycle
- Stainless steel interior and exterior
- Configured for remote R407A refrigeration
- Field assembled – shipped knocked down
- Open floor – no ramp required
- 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**
 - Three Single End or Four Side Load Racks or Two Double Racks
- 60.5"D**
 - Six Single End or Side Load Racks or Two Double Rack
- 80.5"D**
 - Eight Single End or Side Load Racks or Four Double Racks
- 100.5"D**
 - Nine Single End or Ten Side Load Racks or Four Double Racks
- 120.5"D**
 - Twelve Single End or Side Load Racks or Six Double Racks



Area Reserved For Consultant & Contractor Approvals



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

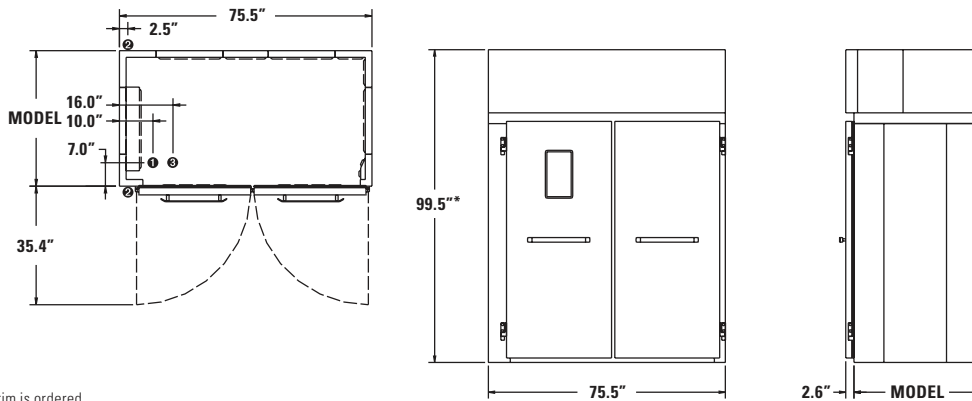
Factory
(360) 893-5554

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

Customer Care Fax
(937) 332-2852



RPW2S Double Wide Retarder/Proofer



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

- 74" max. Rack Height.
- 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 66.0"W x 74.5"H	57.8"D x 66.0"W x 74.5"H	77.8"D x 66.0"W x 74.5"H	97.8"D x 66.0"W x 74.5"H	117.8"D x 66.0"W x 74.5"H
Exterior Dimensions	43.4"D x 75.5"W	63.3"D x 75.5"W	83.3"D x 75.5"W	103.3"D x 75.5"W	123.3"D x 75.5"W
Net Door Opening Height	74.5"	74.5"	74.5"	74.5"	74.5"
Net Door Opening Width	64.5"	64.5"	64.5"	64.5"	64.5"
Power Input with Neutral Ⓐ	208-240V/60/1/18-21A or 208-240V/60/3/18-21A	208-240V/60/1/37-41A or 208-240V/60/3/32-36A	208-240V/60/1/37-41A or 208-240V/60/3/32-36A	208-240V/60/1/37-41A or 208-240V/60/3/32-36A	208-240V/60/3/34-38A
Heat Wattage (KW)	3.3-4.4	6.6-8.8	6.6-8.8	6.6-8.8	9.9-13.2
Water Flow Rate (GPM)	0.5	1.0	1.0	1.0	1.5
Max. Water Usage (GPH)	1.0	2.0	2.0	2.0	3.0
Remote Refrigeration (std) Ⓑ	1 evaporator supplied 6,000 BTU/hr min. remote condenser required	1 evaporator supplied 6,000 BTU/hr min. remote condenser required	2 evaporators supplied 12,000 BTU/hr min. remote condenser required	2 evaporators supplied 12,000 BTU/hr min. remote condenser required	2 evaporators supplied 12,000 BTU/hr min. remote condenser required
Refrigeration Supplied (Optional)	6,000 BTU Condenser	6,000 BTU Condenser	N/A	N/A	N/A

UTILITIES & NOTES

❶ **Water:** ½" FNPT cold water 30-80 psi at 85°AFF (215.9 cm). Max. water usage varies by depth. See chart above for specific information.

NOTE: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.

- **Water hardness range:** 2-4 grains per gallon.
- **pH range:** 7.0 to 8.0.
- **Range for chloride concentration:** 0-30 ppm.

❷ **Drain:** ½" FNPT, front or rear drain at 5"AFF (12.7 cm). Rte to air-gap drain.

❸ **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 ⅛" per foot for proper installation. Slope should not exceed ¾" in all directions under the unit. Proofers 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.

- 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 75.5" and have two height options to meet site and project needs. 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 one 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 R407A refrigerant. Refrigerant type must be specified at time of order. Required evaporator(s) will be supplied with the retarder/proofer. The doors shall be hinged so as to not require a center jamb; giving maximum access to the retarder/proofer interior.

The retarder/proofer will bear the following agency approvals: UL for safety and sanitation for the U.S. and Canada.

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



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