

BPW2SDouble Wide Proof Box

STANDARD FEATURES

- Low profile, 94" overall height
- Patented air flow system
- Easy access heat and humidity system
 - · Internally mounted
 - No flushing required
- Eye-level digital control panel
 - Set heat/humidity system
 - Four independent timers
- Stainless steel interior and exterior
- Modular panel construction with cam lock attachment
- Field assembled shipped knocked down
- Open floor no ramp required

OPTIONS & ACCESSORIES

- Pass-Thru
- ☐ Stainless steel floor no ramp required
- Window in door
- Interior light
- Prison package
- ☐ Upper side trim 1 or 2 sides

MODEL CONFIGURATION

- □ 40.5"D May be shipped assembled
 - Three Single End or Four Side Racks, or Two Double Racks

→ 60.5″[

- Six Single End or Side Load Racks, or Two Double Racks
- □ 80.5"D
 - Eight Single End or Side Load Racks, or Four 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 Rack





Area Reserved For Consultant & Contractor Approvals



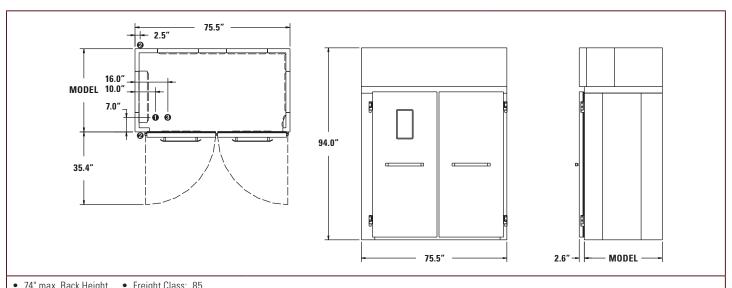
19220 State Route 162 East Orting, WA 98360 www.baxterbakery.com

Factory (360) 893-5554 Customer Care (800) 777-2828 or (800) 462-2778

Customer Care Fax (937) 332-2852



BPW2SDouble Wide Proof Box



• 74 max. nack neight. • 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 95.9cm x 167.6cm	57.8"D x 66.0"W 146.7cm x 167.6cm	77.8"D x 66.0"W 197.5cm x 167.6cm	97.8"D x 66.0"W 248.3cm x 167.6cm	117.8"D x 66.0"W 299.1cm x 167.6cm
Exterior Dimensions	43.3"D x 75.5"W x 94.0"H 109.9cm x 191.8cm x 238.8cm	63.3"D x 75.5"W x 94.0"H 160.7cm x 191.8cm x 238.8cm	83.3"D x 75.5"W x 94.0"H 211.5cm x 191.8cm x 238.8cm	103.3"D x 75.5"W x 94.0"H 262.4cm x 191.8cm x 238.8cm	123.3"D x 75.5"W x 94.0"H 313.1cm x 191.8cm x 238.8cm
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	64.5" / 163.8cm	64.5" / 163.8cm	64.5" / 163.8cm	64.5" / 163.8cm	64.5" / 163.8cm
Power Input with Neutral ②	208-240V/1/18.4-20.4A or 208-240V/3/18.4-20.4A	208-240V/1/37.0-42.0A or 208-240V/3/32.0-37.0A	208-240V/1/37.0-42.0A or 208-240V/3/32.0-37.0A	208-240V/1/37.0-42.0A or 208-240V/3/32.0-37.0A	208-240V/1/35.5-39.5A
KD Shipping Info (crate dims. & approx. wgt.)	91.5"D x 36.5"W x 65.5"H 1,310 lbs. B	91.5"D x 36.5"W x 65.5"H 1,700 lbs.	91.5"D x 36.5"W x 65.5"H 1,900 lbs.	127.5"D x 44.5"W x 65.5"H 2,050 lbs.	127.5"D x 44.5"W x 65.5"H 2,250 lbs.

UTILITIES & NOTES

• Water: 1/2" FNPT cold water 30-80 psi at 85" (215.9 cm) AFF.

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.
- **Drain:** 1/2" FNPT, front or rear drain at 5" (12.7 cm) AFF. Rte to air-gap drain.
- Power: Provide connection(s) at 85" (215.9 cm) AFF. See chart above for specific information.
 - 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.

Installation: Floor should be level within $\frac{1}{8}$ per foot for proper installation. Slope should not exceed $\frac{3}{4}$ in all directions under the unit.

Where available, contact factory for shipped assembled shipping information

SHORT SPECIFICATION

The 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 an overall height of 94.0". Built using modular panel construction with cam lock attachment, the 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 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 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 doors shall be hinged so as to not require a center jamb; giving maximum access to the proofer interior.

The 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.



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