



# BRPW1S

## Single Wide Retarder/Proofer

### STANDARD FEATURES

- Low profile, 94" overall height
- 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
  - Four independent timers
- Programmable 24-hour timer for one or seven day cycle
- Stainless steel interior and exterior
- Configured for remote R22 refrigeration
- Field assembled – shipped knocked down
- Open floor – no ramp required

### OPTIONS & ACCESSORIES

- Pass-Thru
- Stainless steel floor - no ramp required
- Self-contained refrigeration – 40.5"D & 60.5"D only
- Window in door
- Configured for remote R134A or R404 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

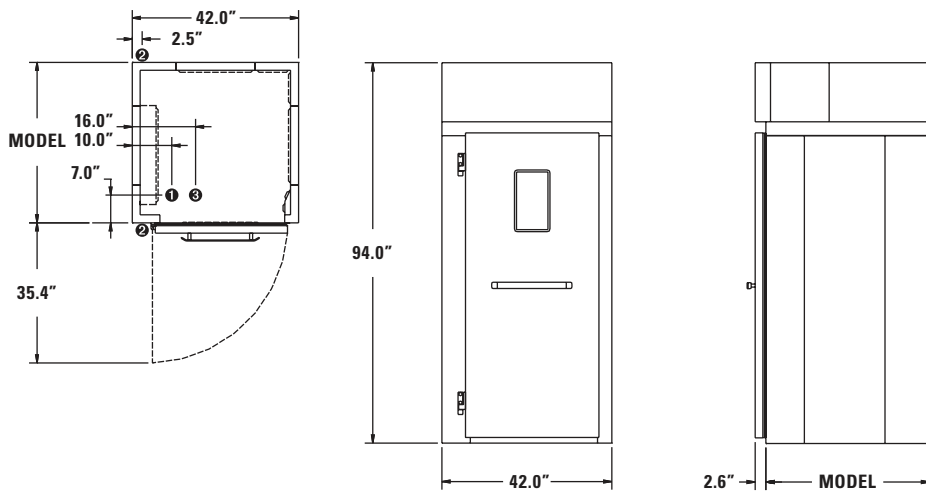
**Factory**  
(360) 893-5554

**Customer Care**  
(800) 777-2828  
or  
(800) 462-2778

**Customer Care Fax**  
(937) 332-2852



# BRPW1S Single Wide Retarder/Proofer



- 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
<b>Interior Dimensions</b>	37.8"D x 32.6"W 95.9cm x 82.8cm	57.8"D x 32.6"W 146.7cm x 82.8cm	77.8"D x 32.6"W 197.5cm x 82.8cm	97.8"D x 32.6"W 248.3cm x 82.8cm	117.8"D x 32.6"W 299.1cm x 82.8cm
<b>Exterior Dimensions</b>	43.4"D x 42.0"W x 94.0"H 109.9cm x 106.7cm x 238.8cm	63.3"D x 42.0"W x 94.0"H 160.7cm x 106.7cm x 238.8cm	83.3"D x 42.0"W x 94.0"H 211.5cm x 106.7cm x 238.8cm	103.3"D x 42.0"W x 94.0"H 262.4cm x 106.7cm x 238.8cm	123.3"D x 42.0"W x 94.0"H 313.1cm x 106.7cm x 238.8cm
<b>Net Door Opening Height</b>	74.5" / 189.2cm	74.5" / 189.2cm	74.5" / 189.2cm	74.5" / 189.2cm	74.5" / 189.2cm
<b>Net Door Opening Width</b>	31.0" / 78.7cm	31.0" / 78.7cm	31.0" / 78.7cm	31.0" / 78.7cm	31.0" / 78.7cm
<b>Power Input with Neutral <sup>A</sup></b>	208-240V/1/18.4-20.4A or 208-240V/3/18.4-20.4A	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
<b>Remote Refrigeration (std) <sup>B</sup></b>	1 evaporator supplied 4,250 BTU/hr min. remote compressor required	1 evaporator supplied 4,250 BTU/hr min. remote compressor required	2 evaporators supplied 6,000 BTU/hr min. remote compressor required	2 evaporators supplied 6,000 BTU/hr min. remote compressor required	2 evaporators supplied 6,000 BTU/hr min. remote compressor required
<b>Refrigeration Supplied (Optional)</b>	4,250 BTU Condenser	4,250 BTU Condenser	N/A	N/A	N/A
<b>KD Shipping Info</b> (crate dims & approx. wgt.)	91.5"D x 36.5"W x 65.5"H 850 lbs. <sup>C</sup>	—	—	—	—

## UTILITIES & NOTES

- 1 Water:** ½" 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:** ½" 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.
    - <sup>A</sup> 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 a minimum of 2 hours to attain retarding temps from proofing temps. Consult factory for additional refrigeration requirements if faster times are needed.
- Installation:** Floor should be level within ¼" per foot for proper installation. Slope should not exceed ¾" in all directions under the unit.
- C Shipping:** "Where available, contact factory for shipping assembled shipping information."

## 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 an overall height of 94.0". 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 R22, 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.



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