Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

COOKING & BAKING

RPW1S
Single Wide Retarder/Proofer



c UL us LISTED

CLASSIFIED UL EPH

SPECIFIER STATEMENT

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" 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 R454C (A2L) 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.

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 R454C (A2L) refrigeration
+ Open floor – no ramp required
+ Field reversible door

OPTIONS & ACCESSORIES

❑ Stainless steel floor – no ramp required

❑ Self-contained R454C (A2L) refrigeration – 40.5"D & 60.5"D only

❑ Configured for remote R448A (A1) refrigeration

❑ Interior light

❑ Prison package

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

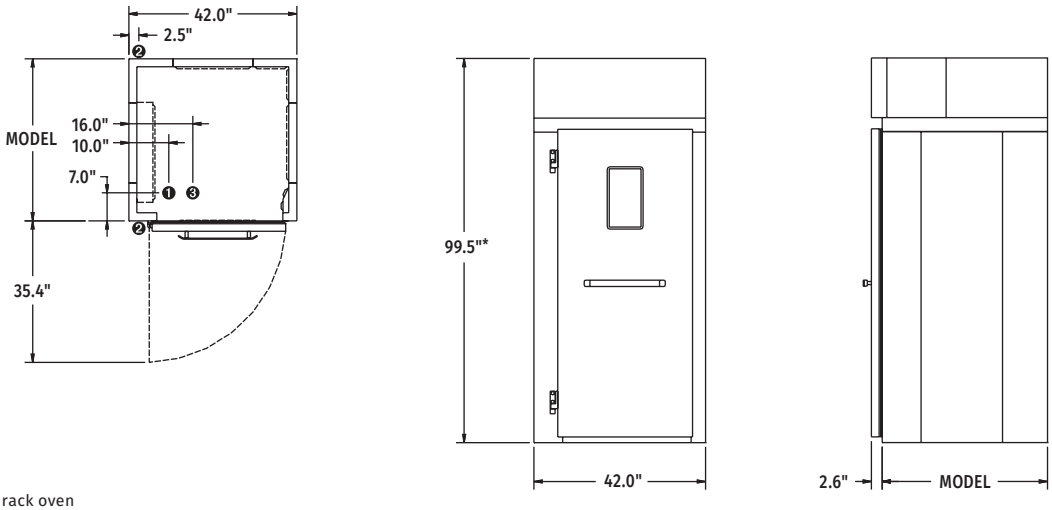
❑ **100.5"D**
- Four Single End, Five Single Side, or Two Double Side Load Racks

❑ **120.5"D**
- Five Single End, Six Single Side, or Three Double Side Load Racks

RPW1S SINGLE WIDE RETARDER/PROOFER

Approved by _____ Date _____ Approved by _____ Date _____

RPW1S
Single Wide Retarder/Proofer



*99.5" height matches rack oven

Maximum Rack Height: 74" (188cm) **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	57.8"D x 32.6"W x 74.5" H	77.8"D x 32.6"W x 74.5"H	97.8"D x 32.6"W x 74.5"H	117.8"D x 32.6"W x 74.5"H
Exterior Dimensions	43.4"D x 42.0"W	63.3"D x 42.0"W	83.3"D x 42.0"W	103.3"D x 42.0"W	123.3"D x 42.0"W
Net Door Opening Height	74.5"	74.5"	74.5"	74.5"	74.5"
Net Door Opening Width	31.0"	31.0"	31.0"	31.0"	31.0"
Power Input with Neutral Ⓐ	208-240V/60/1/18-21A or 208-240V/60/3/18-21A	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
Heat Wattage (KW)	3.3-4.4	3.3-4.4	6.6-8.8	6.6-8.8	6.6-8.8
Water Flow Rate (GPM)	0.5	0.5	1.0	1.0	1.0
Maximum Water Usage (GPH)	1.0	1.0	2.0	2.0	2.0
Remote Refrigeration (Standard) Ⓑ	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

❶ **Water:** ½" FNPT cold water 30-80 psi at 85" (215.9 cm) AFF. Maximum 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.

- **Required water hardness range:** 2-4 grains per gallon.
- **Required pH range:** 7.0-8.0.
- **Acceptable range for chloride concentration:** 0-30 ppm.

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

❸ **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.

Ⓑ **Refrigeration:** Based on 90°F ambient and +25°F evaporator. Requirements shown are based on use of frozen product, ambient of 90°F and a minimum of 2 hours to attain retarding temps from proofing temps. Consult factory 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.
- A 4" clearance is required on the back of the proofer.
- 10' ceiling height is recquired per agency for airflow around condenser and servic access.
- For proper operation, maximum temperature around condensing unit on the ceiling should not exceed 100°F.
- Remote refrigeration only: Minimum room size depends on max releasable charge (Mrel). See manual or data plate.

As continued product improvement is a policy of Baxter, specifications are subject to change without notice.

CAD and/or Revit Files Available