



# BRPW2E

## 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 R404 refrigeration
- Field assembled – shipped knocked down
- Open floor – no ramp required

### OPTIONS & ACCESSORIES

- Low profile, 94" overall height
- 99.5" overall height to match rack oven
- Pass-Thru
- Stainless steel floor - no ramp required
- Configured for remote R134A refrigeration
- Self-contained refrigeration – 40.5"D & 60.5"D only
- Windows in doors
- Interior light
- Upper side trim – 1 or 2 sides
- Prison Package

### MODEL CONFIGURATIONS

- 40.5"D** May be shipped assembled
  - Two Single End or Three Side Load Racks, or One Double Rack
- 60.5"D**
  - Four Single End or Side Load Racks, or Two Double Racks
- 80.5"D**
  - Five Single End or Six Side Load Racks, or Two Double Racks
- 100.5"D**
  - Six Single End or Eight Side Load Racks, or Three Double Racks
- 120.5"D**
  - Eight Single End or Ten Side Load Racks or Three Double Rack



CITY OF  
LOS ANGELES  
M-900182

Area Reserved For Consultant & Contractor Approvals



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

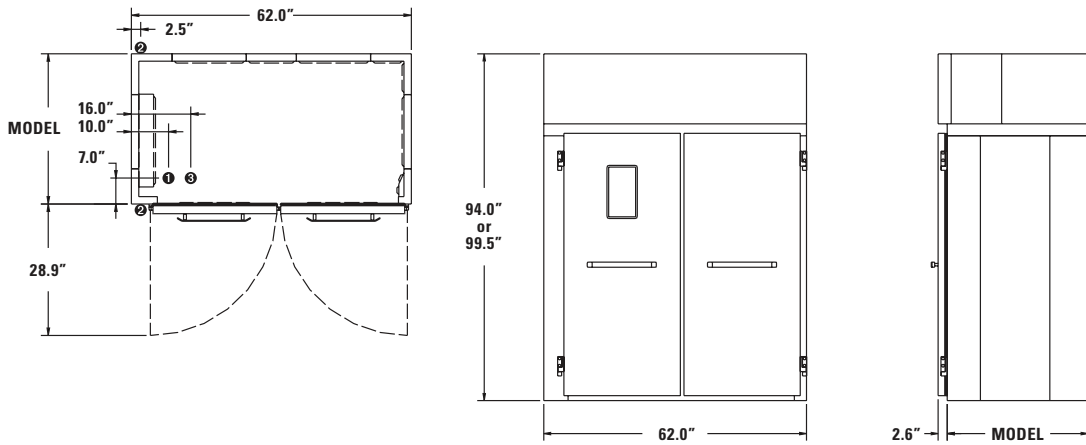
**Factory**  
(360) 893-5554

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

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



# BRPW2E Double Wide Retarder/Proofer



- 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
<b>Interior Dimensions</b>	37.8"D x 52.6"W x 74.5"H 95.9cm x 133.6cm x 189.2cm	57.8"D x 52.6"W x 74.5"H 146.7cm x 133.6cm x 189.2cm	77.8"D x 52.6"W x 74.5"H 197.5cm x 133.6cm x 189.2cm	97.8"D x 52.6"W x 74.5"H 248.3cm x 133.6cm x 189.2cm	117.8"D x 52.6"W x 74.5"H 299.1cm x 133.6cm x 189.2cm
<b>Exterior Dimensions</b>	43.3"D x 62.0"W 109.9cm x 157.5cm	63.3"D x 62.0"W 160.7cm x 157.5cm	83.3"D x 62.0"W 211.5cm x 157.5cm	103.3"D x 62.0"W 262.4cm x 157.5cm	123.3"D x 62.0"W 313.1cm x 157.5cm
<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>	51.0" / 129.5cm	51.0" / 129.5cm	51.0" / 129.5cm	51.0" / 129.5cm	51.0" / 129.5cm
<b>Power Input with Neutral A</b>	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/3/35.5-39.5A
<b>Remote Refrigeration (std) B</b>	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
<b>Refrigeration Supplied (Optional)</b>	6,000 BTU Condenser	6,000 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 1,310 lbs. C	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

- 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 for specific information.
    - A 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.
  - ④ **Refrigeration:** Requirements shown are based on an ambient temperature of 90 degrees 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.
- Installation:** Floor should be level within ⅛" per foot for proper installation. Slope should not exceed ¾" in all directions under the unit
- ⑤ **Shipping:** Contact factory for shipped 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 62.0" and have two height options to meet all 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 R134A or R404 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 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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