



PROOFERS & RETARDER/PROOFERS

No one delivers the baked goods quite like Baxter.



Proven technology. Authentic results.



UNIFORM. STABLE. STEADY.
CONSISTENT. PRECISE. RELIABLE.

Or in other words, Baxter.

When it comes to even proofing or retarding, no other product delivers the baked goods quite like Baxter. What makes our product so unique? The patented airflow? The passion for perfection? The authentic results delivered day after day after decade? Yes, yes and yes.

VERSATILITY

With Baxter's standard proofers and retarder/proofers, there's no one-size-fits-all. There's your-size-made-to-fit-your-space. Simply choose from five different width ranges* and six different depths to meet your floor space and rack capacity requirements.

Because your operation varies as widely as the products you need to proof and retard, size is just the beginning of the versatility. While the digital controls and four independent rack timers no doubt enhance the performance of our proofer or retarder/proofer, they do just as much for the versatility. You control the heat, the humidity and the racks, letting you simultaneously proof products that require varying times. For added convenience, the retarder/proofer can be programmed to gradually thaw product overnight until a predetermined time for proofing, enabling you to decrease downtime and increase efficiency.



- 1 Simple, programmable 24-hour timer. One- to seven-day cycles on retarder/proofer models.
- 2 Modular design lets you custom fit to rack capacity requirements or available space.
- 3 Single-wide proofers come with a field-reversible door that can be switched on site to accommodate workflow.
- 4 Optional pass-thru configuration helps make the most of larger spaces.



- ◁ L: Modular panel construction with cam lock attachment.
- ◁ R: Nonabrasive polyurethane bumpers protect inside walls.

*1E and 3S models available only in proofers.



DURABILITY

Rugged stainless steel inside and out, Baxter Proofers and Retarder/Proofers are built to perform. Interiors are protected by nonabrasive polyurethane bumpers with no exposed parts, fans or hot surfaces, which

further ensure operator safety and protect machinery. And, of course, as part of the Hobart family of products, every one is backed by our service staff of nearly 1,700 factory-trained service representatives.

PROOFERS

Available Depths & Rack Capacity*

Model	Width	34.0"	40.5"	60.5"	80.5"	100.5"	120.5"
BPW1E	Single	1	–	2	3	4	5
BPW1S	Single	–	1	2	2	3	4
BPW2E	Double	–	2	4	5	6	8
BPW2S	Double	–	3	6	8	9	12
BPW3S	Triple	–	4	8	11	12	16

RETARDER/ PROOFERS

Available Depths & Rack Capacity*

Model	Width	40.5"	60.5"	80.5"	100.5"	120.5"
BRPW1S	Single	1	2	3	4	5
BRPW2E	Double	2	4	5	6	8
BRPW2S	Double	3	6	8	9	12

*Standard single end-load rack dimensions 26" x 20.38" x 69.8". Capacities will vary for other rack types.



△ Single-Wide



△ Double-Wide



△ Triple-Wide



PRODUCT FINDER

For more help on selecting the perfect Baxter Oven, Proofer or Retarder/Proofer, go to www.BaxterBakery.com and click on "Product Finder."



PERFORMANCE

Because proofing is as much a matter of preference and experience as it is science, our proofers and retarder/proofer make it easy for you to control every aspect of the process, thanks to our patented airflow system. Two six-inch fans force air and moisture in a dual circular pattern for balanced, controlled proofing and retarding that minimizes drying. The humidification system, with multiple independent air ducts in large models, creates abundant moisture using a nozzle that sprays water onto a heated metal plate with a flash spray system. To ensure true readings, the humidity and temperature sensor is located in the airstream.



As impressive as the patented airflow system is, however, it's your input that delivers the results your customers keep coming back for. Keep temperature and humidity precise with an eye-level digital control panel featuring numbers large enough to see at a glance. Controls let you set heat, humidity and time with four independent rack timers for situations when varying proofing times need to be handled simultaneously.

And because each and every Baxter Proofer and Retarder/Proofer is built to last, you can rest assured that you'll have authentic results for years to come.



△ Patented system uses dual 6" fans to provide gentle airflow and minimize product drying.



△ Easily removable cover directs airflow while limiting access to moving parts in the air duct.



△ Warm, moist air moves through the top and bottom of the cabinet in a dual circular pattern.



Technology so advanced, it's patented.

From consistent, gentle heat to even airflow and generous steam, every Baxter innovation is designed to help you provide an authentic customer experience. That's why Baxter equipment is manufactured by dedicated teams using materials proven to last. And it's backed by 50 years of experience and the legendary service and support of Hobart. If that's the kind of support network you've been looking for to help create everything from artisan bread to appealing entrées, contact us today at 888-4HOBART.



Proven technology. Authentic results.

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