



RR1 Single Wide Bakery Retarder

STANDARD FEATURES

- Stainless steel interior and exterior
- Self-closing doors with stay open feature at 120°
- Long life cam-lift hinges
- Automatically activated incandescent lights
- Stainless steel breaker caps
- Automatic non-electric condensate evaporator
- Magnetic snap-in door gaskets
- Cord & plug attached
- 1 year parts and labor warranty
- 5 year compressor warranty
- Extra height door opening to fit all types of bakery racks
- Digital control panel
 - LED display
 - Temperature monitoring
 - Internal time clock
 - 72 hour data storage
 - Visual/Audible alarm warnings
 - (1) Hi/Lo cabinet temperature
 - (2) Evaporator coil sensor failure
 - (3) Clogged filter-clean condenser
 - (4) Discharge line sensor failure
 - (5) Power supply interruption
 - (6) Door open (cycles and time)
- Stainless steel floor with stainless steel ramp
- Shipped assembled
- Self-contained R-134a refrigeration system
- Operating temperature 36 - 38°F.



MODEL CONFIGURATIONS

- RR1**
 - Single Door, One Single Rack

Area Reserved For Consultant & Contractor Approvals



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

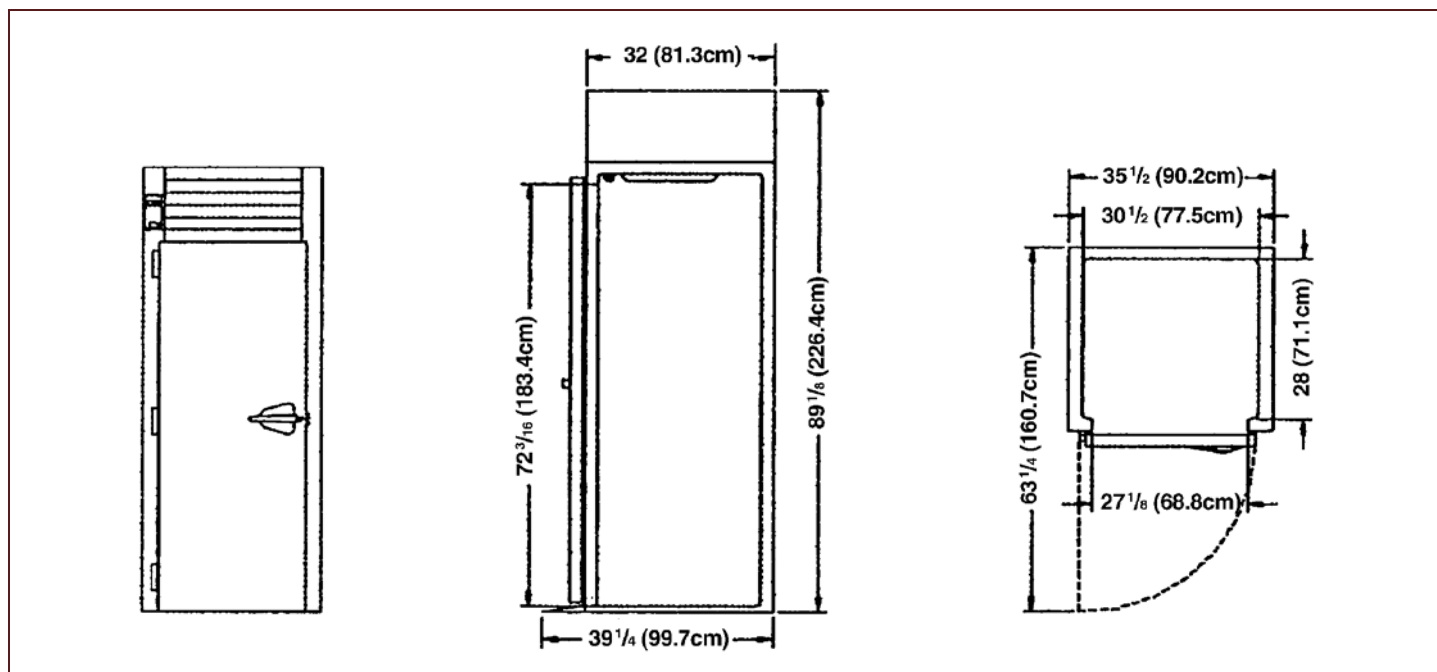
Factory
(360) 893-5554

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

Customer Care Fax
(937) 332-2852



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SPECIFICATIONS

Construction, Hardware and Insulation: Cabinet exterior, including front, one piece sides, louver assembly and doors are constructed of heavy gauge stainless steel. Cabinet interior and door liners are constructed of stainless steel. Exterior cabinet top and back are constructed of heavy gauge aluminized steel. The interior floor and exterior bottom are constructed of stainless steel and insulated with $\frac{3}{4}$ " of resilient cork. A readily attachable stainless steel ramp is provided.

Doors are equipped with heavy-duty, extruded wiper gasket for sealing to bottom ramp, removable plug cylinder locks, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a switch to automatically activate the interior incandescent lighting. Door handle is mounted horizontally over recess in door which limits protrusion from door face into aiseways.

Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal. Anti-condensate heaters are located behind each door opening.

Cabinet and door contains high density, non-CFC, foamed in place polyurethane insulation.

Refrigeration System: A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features a plenum effect blower coil large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Standard operating temperature is 36 to 38°F.

Controller: The water resistant digital microprocessor control is provided. It includes an RS485 port for communications ability, in addition to features such as visual and audio alarms and 72 hour data storage capability.

Interior: Readily removable, interior-mounted steel guides for rack are provided for protection. Maximum rack size with wheels inboard of frame is 27" wide by 29" deep by 72" high.



Equipped With One NEMA
5-15P Plug (RR1 Series)

| DIMENSIONAL DATA | RR1 |
|---------------------------------------|------------------------------|
| Net capacity cu. ft. | 39.0 (1104 cu l) |
| Length - overall in. | 35 $\frac{1}{2}$ (90.2 cm) |
| Depth - overall in. | 35 $\frac{9}{16}$ (90.3 cm) |
| Depth - over body in. | 32 (81.3 cm) |
| Depth - with door open 90 degrees in. | 63 $\frac{1}{4}$ (160.7 cm) |
| Clear door width in. | 27 $\frac{1}{8}$ (68.8 cm) |
| Clear door height in. | 72 $\frac{3}{16}$ (183.4 cm) |
| Height - overall in. | 89 $\frac{1}{8}$ (226.4 cm) |
| Rack capacity | 1 |
| ELECTRICAL DATA | |
| Voltage | 115/60/1 |
| Feed wires with Ground | 3 |
| Full load amperes | 10.6 |
| Wattage | 853 |
| REFRIGERATION DATA | |
| Refrigerant | R-134a |
| BTU/HR H.P. | 2220 ($\frac{1}{3}$ HP) |
| SHIPPING DATA | |
| Length - crated in. | 41 (104 cm) |
| Depth - crated in. | 44 (112 cm) |
| Height - crated in. | 93 $\frac{3}{4}$ (238 cm) |
| Volume - crated cu. ft. | 97 (2748 cu l) |
| Net wt. - lbs. | 480 (280 kg) |
| Gross wt. - lbs. | 590 (268 kg) |

Manufacturer reserves the right to make changes in sizes and specifications.



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