

BAKER'S AID. RETARDERS WITH BAKERY EXPERIENCE DESIGNED IN.



Most refrigeration companies don't build bakery retarders, they simply modify refrigerators. Baker's Aid, on the other hand, incorporates years of bakery know-how into our equipment, and this is seen in our exclusive MOIST-AIR high humidity coils that keep product from drying. Another Baker's Aid feature is energy-saving individual compartments. Competitive units lack insulated walls between compartments and, consequently, waste valuable energy each time a door is opened. We build our retarders to take the hard knocks of a bakery, day in and day out, so we're careful to use only the very best material—stainless steel. Case front cappings, doors, case ends and complete inner liners are polished stainless steel. But it's the care taken in areas that can't be seen, such as insulation, that is perhaps the best indication of quality. We use 3-inch thick closed-cell, low thermal conductivity polyurethane

foam in all cabinet walls, tops and bottoms, which results in a tremendous daily saving of energy.

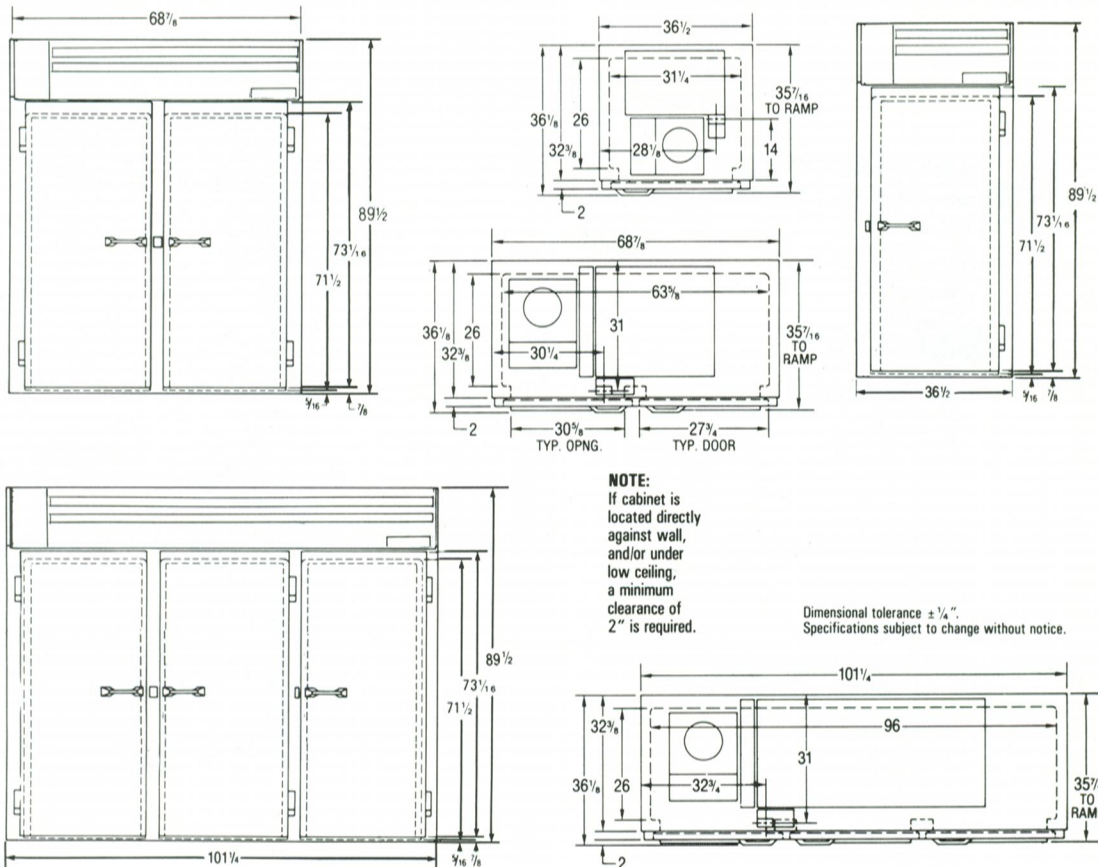
The convenient self-closing doors remain stationary past 95 degrees to allow full width access. Each door has a safety grip handle, heavy-duty cylinder lock and interior lighting controlled by opening or closing the doors. Gaskets are self-adjusting and magnetically actuated for positive sealing and a humidity control element, concealed behind the case front, encircles each door opening to eliminate condensation. Self-contained refrigeration systems use air-circulating fans and plasticized, finned, forced-convection coils . . . and can maintain a cabinet temperature of

38°F. in an ambient temperature of over 100 degrees. But one of the most convenient features is that all condensate water is disposed of automatically and no plumbing is required.

**Baker's
Aid**
INC.

BAKER'S AID SELF-CONTAINED RETARDERS.

MODELS BAR-1-RIXH, BAR-2-RIXH, BAR-3-RIXH.*



How We Measure Up

Characteristics	One Sec.	Two Sec.	Three Sec.
Width	36-1/2	68-7/8	101-1/4
Depth, Incl. Handles	36-1/8	36-1/8	36-1/8
Height	87-3/4	87-3/4	87-3/4
Rated Capacity	36.3	72.6	108.9
Depth, Doors Open	65-1/4	65-1/4	65-1/4
Depth, Case over Ramp	35-7/16	35-7/16	35-7/16
No. of Long Doors	1	2	3
Cabinet Electrics	115/60/1	115/60/1	115/60/1
Condensing Unit	1/3 hp	1/2 hp	3/4 hp
Cond. Unit Electrics	115/60/1	115/60/1	208-230/60/1
Total Amperes	12.3	18.9	16.4

*Extra High Available by Special Request.

Crated Dimensions and Weights

	Height	Width	Depth	Cu. Ft.	Weight
1 Section	92	41-3/4	44-3/4	94.1	664
2 Section	92-1/2	74-5/8	44-3/4	168.1	968
3 Section	92-1/2	107	44-3/4	241.1	1370

Standard Features

- Operational indicator panel with energy saver switch and temperature sensing dial.
- Condensate automatically evaporated.
- Plasticized fin coil.
- Self-closing doors.
- Chromium-plated hinges.
- Adjustable wiper gaskets.
- Self-adjusting magnetic gaskets.
- Safety grip handles.
- Heavy-duty cylinder locks.
- Removable ramps.
- MOIST-AIR humidity coil.



BAKER'S AID INC.

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A Division of M. Raubvogel Co., Inc., Designers, Manufacturers and Importers of Fine Bakery Equipment