

SPECIFICATION SHEET

KNOCK DOWN PROOFER & RETARDER

MODELS: KDPR11, KDPR12, KDPR13

KNOCKDOWN PROOFER & RETARDER, FULLY INSULATED, STAINLESS STEEL CONSTRUCTION, AUTOFILL HUMIDITY INJECTION SYSTEM, RETARDING MODE FROM 36°F-45°F, PROOFING MODE FROM 85°F-120°F, 7 DAY PROGRAMMABLE SCHEDULE, SINGLE WATER LINE CONNECTION, DRAIN CONNECTION, R134A REFRIGERANT, SHIPS KNOCKDOWN, ONE YEAR LABOR & TWO YEAR PARTS WARRANTY, ETL, NSF



The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use by qualified technical personnel** and is subject to change without notice.

This appliance is intended to be used for commercial applications, for example, in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.



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|---------------------|-------------------------------|
| Project | |
| Item No. | |
| Notes | |
| Model Number | KDPR11, KDPR12, KDPR13 |

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| <input type="checkbox"/> EYE LEVEL 10" DIGITAL TOUCHSCREEN CONTROL WITH PROGRAMMABLE SCHEDULE, IN DOOR | <input type="checkbox"/> EVEN AIRFLOW ALLOWS ENSURES ACCURACY IN BOTH PROOF AND RETARD MODE |
| <input type="checkbox"/> RETARDER TEMPS FROM 36°F - 45° | <input type="checkbox"/> PROOFING TEMPS FROM 85°F - 120°F |
| <input type="checkbox"/> AUTOFILL HUMIDITY PAN ALLOWING FOR CONTINUED OPERATION WITHOUT MOISTURE LOSS | <input type="checkbox"/> RELATIVE HUMIDITY UP TO 95% |
| <input type="checkbox"/> R134A REFRIGERANT | <input type="checkbox"/> STAINLESS STEEL CONSTRUCTION WITH EACH PANEL BEING FULLY INSULATED |

OPTIONS & ACCESSORIES

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|--|
| <input type="checkbox"/> WATER FILTER SYSTEM (50-1530) |
| <input type="checkbox"/> PASS THROUGH (SUFFIX PT)* |
| <input type="checkbox"/> FACTORY INSTALLATION & STARTUP |
| <input type="checkbox"/> FACTORY STARTUP |
| <input type="checkbox"/> FULL VIEW SITE GLASS (PER DOOR) |

*When purchased as pass through doors are hinged identical on both front and rear, control only available on front of unit.

CLEARANCES

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|-------------------------|
| 19" (482 mm) on Top |
| 1" (25 mm) around Sides |
| 3" (76 mm) along Rear |

LONGFORM DESCRIPTION

Engineered for maximum efficiency and ease of use, the Doyon Knockdown Proofer Retarder features a rugged 20-gauge 304 stainless steel build reinforced by 2-inch thick foam insulation for superior thermal consistency. Whether in proofing or retarding mode, the unit maintains pinpoint temperature and humidity control, ensuring your dough is oven-ready the moment your shift begins. Despite its professional-grade performance, it is designed for plug-and-play simplicity, allowing even untrained staff to operate it with confidence. With an autofill moisture system that eliminates the need to manual water management and intuitive eye-level controls for effortless monitoring, this unit streamlines your morning workflow so you can focus on the craft of baking.

WARRANTY

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| 1 YEAR LABOR & 2 YEAR PARTS LIMITED WARRANTY |
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CONSTRUCTION

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| <input type="checkbox"/> FULL STAINLESS STEEL CONSTRUCTION |
| <input type="checkbox"/> SINGLE 1/4" WATER LINE CONNECTION |
| <input type="checkbox"/> SHIPS KNOCKDOWN FOR ONSITE INSTALLATION |
| <input type="checkbox"/> 1/4" DRAIN LINE OUT REAR OF UNIT |
| <input type="checkbox"/> DOOR HINGE AVAILABLE IN LEFT OR RIGHT HINGE (FIELD REVERSIBLE STANDARD) |

INSTALLATION NOTES & REQUIREMENTS

Water Line: 1/4" Tube Cold Water Line with 15-25 PSI

Drain: Floor Drain Required (Not Included)

Clearances: 10' ceiling required for proper airflow and service access, 1" clearance between proofer and oven recommended to ensure proper operation, 3" in rear of unit for proper airflow.

Floor: Unit should be installed on level surface within 1/8" per foot for proper installation. Slope should not exceed 3/4" in all directions under the unit. Unit must be installed on a non-combustible material floor with a cleanable surface.

| | |
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| SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE FOR PRODUCT IMPROVEMENT AND INNOVATION | DOYON BAKING |
| KCL & REVIT DRAWINGS UPON REQUEST | 5600 13TH STREET, MENOMINEE, MI 49858 |
| REVISION 04/15/2026 | 906.863.4401 800.338.9886 |
| | WWW.DOYONBAKING.COM |



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CONFIGURATIONS

Ground Wire Not Included

**Pressure regulator not included*

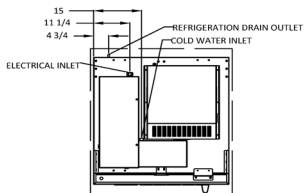
KDPR11 - 1 Humidifying Module

KDPR12 - 1 Humidifying Module

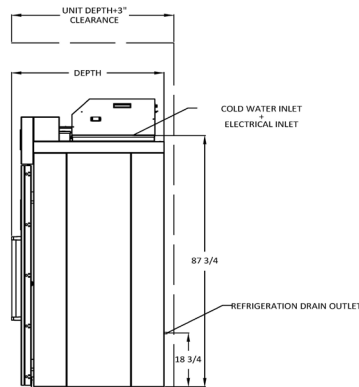
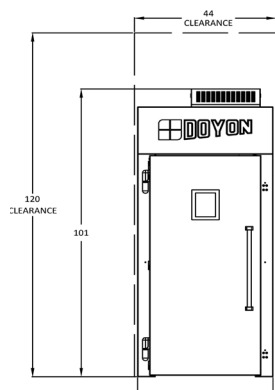
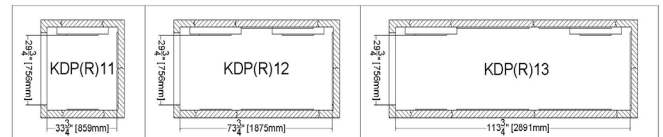
KDPR13 - 2 Humidifying Modules

| Model | Water Inlet | Volts | Phase | Amps | kW | Hertz |
|--------|----------------------|-------|-------|------|----|-------|
| KDPR11 | 1/4" (15-25 PSI*) | 208 | 1 | 24 | 5 | 60 |
| | | 240 | 1 | 21 | 5 | 60 |
| KDPR12 | 1/4" (15-25 PSI*) | 208 | 1 | 48 | 10 | 60 |
| | | 240 | 1 | 42 | 10 | 60 |
| KDPR13 | 1/4" (15-25 PSI*) | 208 | 1 | 48 | 10 | 60 |
| | | 240 | 1 | 42 | 10 | 60 |

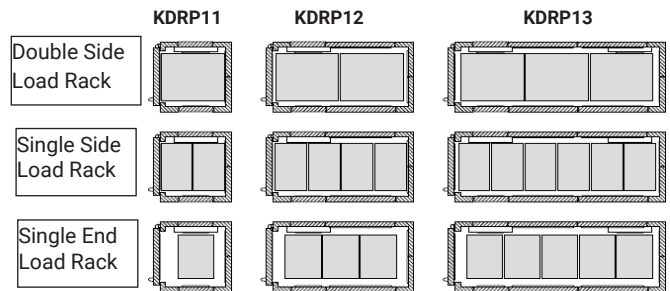
DRAWINGS



INTERIOR DIMS



RACK CAPACITY



KDPR11 - 47 3/8" Depth

KDPR12 - 87 3/8" Depth

KDPR13 - 127 3/8" Depth

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Carter-Hoffmann exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.

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