

An upgraded family of proofing cabinets offering precise humidity and temperature control by two separate knobs. Provides infinite combinations for desired proofing of buns, rolls, breads and other similar products. A relative humidity of 95% at nearly 95°F with an average ambient temperature of 70°F can be easily maintained. Cabinets are made of hi-tensile aluminum or stainless steel and are offered with a choice of corrugated or extruded sides or angle or channel slides. Lexan glass door, heavy-duty back and 5" swivel deluxe casters are standard. Optional solid door is available. Full size and ¾ size cabinets are furnished with removable louvered air-tunnel in the back. Both the tunnel and proofing unit (PR-1400) readily lift out without use of tools for easy cleaning of cabinets.

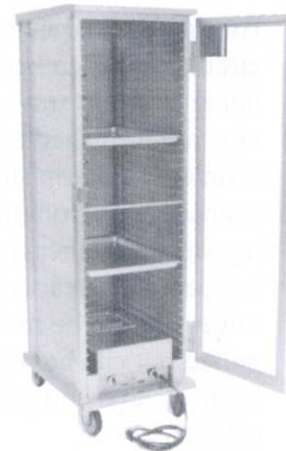
PR-1400 Proofing Unit:

- 1400 Watts of heating provided by a 1000 watts coil air heater & 400 watts of "built-in" heating element under the stainless steel water pan.
- Precise humidity control provided by an infinity switch and a perforated water pan cover with adjustable openings.
- Air/Moisture circulated by a 75 watt motor driven blower.
- Cabinet temperature control provided by a highly efficient thermostat.

Thermometer: Through the door type with dial on the outside for easy reading of temperature without opening the door.

- unit furnished with "Off-On" switch.
- Coil heater, built in heater and blower are thermally protected.
- Entire proofing unit removable for cleaning.
- Power and heating indicator pilot lights.
- Furnished with 8' long 3 wire 15 amps rubber cord with 3 prong grounding plug. Nema 5-15P. (Note: For use in Canada, 20 amps cord with Nema 5-20P plug is furnished. Consult factory.)

Power Requirements: Total 1475 watts on 110-120 volts 60 Hz, single phase, AC. Optional 220-240V unit available.



Full size Extruded Sides Cabinet
Model 9251-DEP-1834

Deluxe Proofing Cabinets (Aluminum)

Type	Size of Cabinet	Model Number	Pan Capacity (18"x26")	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Extruded Sides	Full Size	9251-DEP-1834	34	1½	22	30⅞	69⅞	138
	¾ Size	9251-DEP-1826	26	1½	22	30⅞	57⅞	123
	Half Size	9251-DEP-1818	18	1½	22	30⅞	45⅞	108
Corrugated Sides	Full Size	9271-DEP-1834	34	1½	22	30⅞	69⅞	133
*Angle Ledge	Full Size	9281-DEP-1817	17	*3	22	30⅞	69⅞	143
	¾ Size	9281-DEP-1813	13	*3	22	30⅞	57⅞	128

Deluxe Proofing Cabinets (Stainless Steel)

Type	Size of Cabinet	Model Number	Pan Capacity (18"x26")	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Corrugated Sides	Full Size	2271-DEP-1834	34	1½	22	30⅞	69⅞	255
Channel Slides	Full Size	2251-DEP-1834	34	1½	22	30⅞	69⅞	265
*Angle Slides	Full Size	2281-DEP-1817	17	*3	22	30⅞	69⅞	240

*Angle ledge cabinets are also available with 5¹/₁₆" slide spacing. Other sizes & spacings are also available. Consult factory.

NOTE: LEXAN® door is standard on these proofing cabinets. Solid door in lieu of LEXAN® door is available at no extra charge. Consult factory.

Options:

- A. Four corner bumpers.
- B. Wrap around bumper.
- C. Wheel brakes (pair)
- D. 6" Polyurethane casters.
- E. 6" Balloon casters.
- F. Lockable latch.
- G. Door tag holder.
- H. 220/240V application.
- I. Solid Door.
- J. Correctional Package.
- K. Dutch doors.
- L. Bottom drip pan.
- M. 10 hour limit timer.
- N. Canadian application.
- O. Removable rack.
- P. Smaller cabinets (39 3/8" or 33 3/8"H)

Better food service equipment — standard models and custom designs.