

- Choice of insulated or non-insulated models.
- Ideal for delicate proofing of dough products for bakeries, donut shops, schools and other institutions.
- Removable and adjustable universal angle slides for 18"x26" bun pans, 14"x18" trays, 12"x20" steam pans, gastronorm pans and 19"x19" and 23"x23" donut screens.

These deluxe cabinets are made of hi-tensile aluminum and offer precise humidity and temperature control. The heating/humidity console, rack/slides and back tunnel are completely removable for easy cleaning. Slides are adjustable on 1½" centers. Full length Lexan® Glass Door and 5" heavy duty swivel casters are standard. Angle brackets under the deck allow a standard 18"x26" bun pan to collect excess moisture to prevent spills. A relative humidity of 95% at nearly 95°F with an average ambient temperature can be easily maintained. Many other settings can be selected.

### 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.
- Furnished with "Off-On" switch.
- Entire proofing unit removable for cleaning.
- Power and heating indicator pilot lights.
- Furnished with 8' long. 15 amps rubber cord with 3 prong grounding plug. Nema 5-15P. (Note: for use in Canada, 20 amp 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 220-240 volts available.



Non-Insulated Deluxe  
Model 9231-DEP-UA-16

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

### Deluxe Proofing Cabinets (Universal Angle Slide Type)

Type	Model Number	Pan Size (inches)	Pan Capacity (inches)	Pan Spacing in inches (mm)	Overall Dimensions Inches (mm)			Weight Pounds (kg)
					Width	Length	Height	
Non-Insulated	9231-DEP-UA-16	Note 2	16 (Note 1)	3 (76)	29½ (749)	33¼ (841)	71 (1803)	174 (79)
Insulated	9234-DEP-IN-UA-16	Note 2	16 (Note 1)	3 (76)	31 (787)	35½ (902)	72 (1828)	250 (113)



LISTED



**Note 1:** Capacity shown is based on 3" spacing. Each unit is furnished with 16 sets of slides which are adjustable on 1½" centers.

**Note 2:** Each pair of slides can accommodate one 18"x26" bun pan or one GN2/1 Gastronorm pan or two 14"x18" trays or one 23"x23" screen or two 12"x20" steam pans or two gastronorm GN1/1 pans.

### Options:

- |                         |                             |                          |  |
|-------------------------|-----------------------------|--------------------------|--|
| A. Four corner bumpers. | D. 6" Polyurethane casters. | G. Toor tag holder.      | J. Stainless steel cabinet exterior with glass door. |
| B. Wrap around bumper.  | E. 6" Balloon casters.      | H. 220/240V Application. | K. Units for Canadian applications.                  |
| C. Wheel brakes (pair). | F. Lockable latch.          | I. Dutch doors           | L. 10 Hour limit timer                               |

*Better food service equipment — standard models and custom designs.*