



Deluxe, universal angle type heater/proofer combination cabinets. Insulated & Non-insulated

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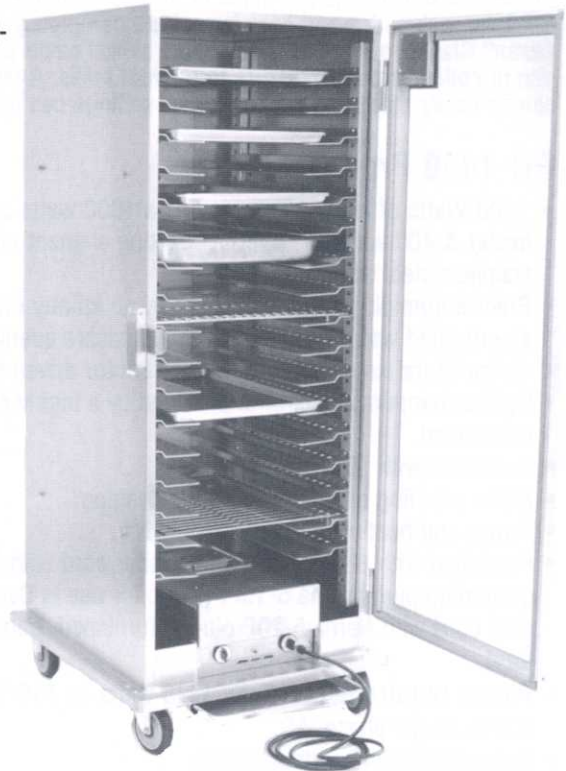
- Choice of insulated or non-insulated models.
- Flexibility of use as a "Proof" Cabinet or as a "Hot" Cabinet using same proofer/heater combination module with a "flip" of a switch.
- Removable and adjustable universal angle slides for 18"x26" bun pans, 14"x18" trays, 12"x20" steam pans, gastronorm pans and 19"x19" and 23"x23" donut screens.

These deluxe cabinets are made of hi-tensile aluminum. With an ability to control temperature between 80°F and 190°F, this combination unit allows proofing of delicate dough products in the "proofing" mode or holding hot food at the appropriate temperature in the "heating" mode. The module, rack, slides and back tunnel are completely removable for easy cleaning and slides are adjustable on 1-1/2" centers. Full length Lexan® glass door and 5" heavy duty swivel casters are standard. Also angle brackets under the deck allows a standard 18"x26" bun pan to collect excess moisture to prevent "spills".

HPR-2000, Heater/ Proofer Module

- A flip of switch changes "proofing" to "heating" mode & vice verse.
- 2000 watt heating provided in the "heating mode".
- 1400 watts of heating provided in the "proofing mode" by a 1000 watts coil air heater and 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 circulating by a 75 watt motor driven blower.
- Heating coils, built-in heater and blower are thermally protected.
- Cabinet temperature control provided by a highly efficient thermostat.
- Furnished with "Off-On" switch
- Entire proofing unit removable for cleaning.
- Power, heating and proofing indicator pilot lights.
- Furnished with 20 amps rubber cord with 3 prong grounding plug, Nema 5-20P. (Note: For use in Canada, 30 amps cord with Nema 5-30P plug is furnished. Consult factory).
- **Power requirements:** Total 2075 watts on 110-120 volts 60 Hz, Single phase, AC. Optional 220-240 volts unit available.

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



Non-Insulated Model 9231-HP-UA-17

Deluxe Hot/Proof Cabinets (Universal Angle Slides)

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-HP-UA-17	Note 2	17 (Note 1)	3 (76)	29½ (749)	33½ (841)	71 (1803)	174 (79)
Insulated	9234-HP-IN-UA-17	Note 2	17 (Note 1)	3 (76)	31 (787)	35½ (902)	72 (1829)	250 (113)



Note 1: Capacity shown is based on 3" spacing. Each unit is furnished with 17 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. Push Handle(s). |

Better food service equipment — standard models and custom designs.

- 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)



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

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