

SAMMONS EQUIPMENT

MANUFACTURING CORPORATION
Shammi Industries

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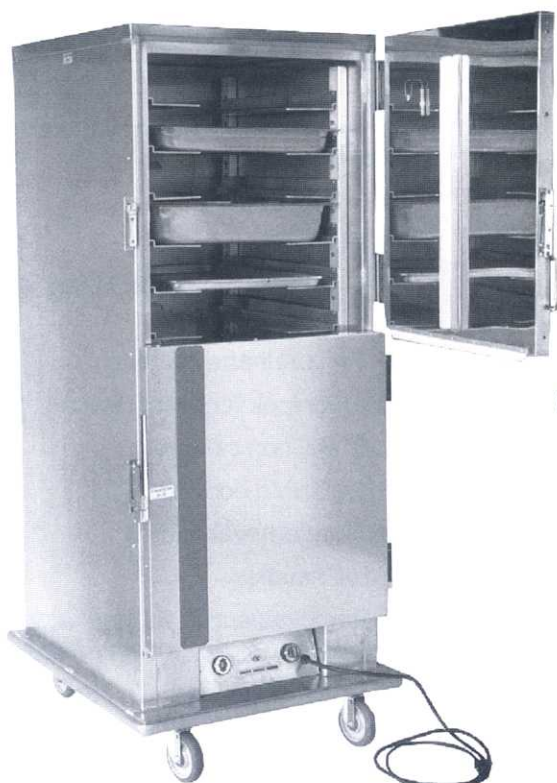
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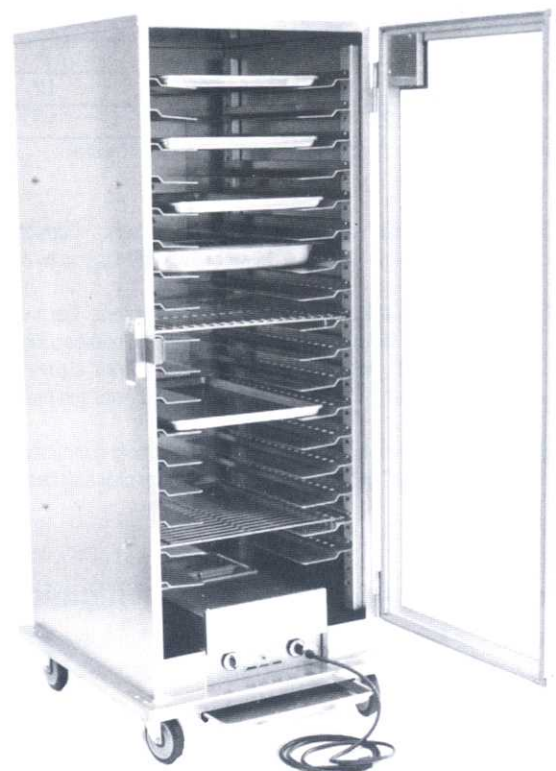
Hot/Proof combination universal angle slide cabinets, insulated & non-insulated

- Ideal for school, institutions, hotels and hospitals.
- Easily accommodates various size pans and trays like 18" x 26" buns pans, 12" x 20" steam pans, gastronorm (GN 1/1) pans, 14" x 18", 10" x 20" and 20" x 22" pans and 13 3/8" x 20 3/4" school lunch baskets.
- Choice of insulated or non-insulated units.
- Flexibility of use as a "proof" cabinet or as a "hot" cabinet using same proofer/heater combination module with a "flip" of a switch.

These aluminum or stainless steel cabinets provide an ability to control temperature between 80°F and 190°F by allowing proofing of dough products in the "proofing" mode or holding hot food at the desired temperature in the "heating" mode. The module and back tunnel are completely removable as are the racks in the insulated models. 5" heavy duty casters are standard. Insulated cabinets have fiberglass insulation at top, sides, back and solid door.



Aluminum Insulated Model
9235-HP-IN-DD-UA-12
with dutch doors



Aluminum Non-Insulated Model
9233-HP-UA-11
(with optional Lexan® door, extra slides,
removable rack & drip trough)

Better food service equipment — standard models and custom designs.

C-7A

HPR-2000 Heater/Proofer Module

- Flip of a switch changes “proofing” to “heating” mode & vice versa.
 - 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 coil, “built-in” heater and blower are thermally protected.
 - Cabinet temperature control is 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. 220-240 volts optional.
- Thermometer:** Through the door type with dial on the outside for easy reading of temperature without opening the door.

Aluminum Heated Cabinets with Universal Angle Slides (also see note 3)

Type	Model Number (Also see note 3)	Tray Capacity (Note 1 & 2)	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
				W	D	H	
Non-Insulated	9233-HP-UA-9	9	4½	26	31	59½	160
	9233-HP-UA-10	10	4½	26	31	65½	170
	9233-HP-UA-11	11	4½	26	31	70	185
Insulated	9235-HP-IN-UA-9	9	4½	29½	36¾	60½	265
	*9235-HP-IN-DD-UA-12	12	4½	29½	36¾	72½	295

Stainless Steel Heated Cabinets with Universal Angle Slides (also see note 3)

Type	Model Number (Also see note 3)	Tray Capacity (Note 1 & 2)	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
				W	D	H	
Non-Insulated	2233-HP-UA-9	9	4½	26	31	59½	252
	2233-HP-UA-11	11	4½	26	31	70	280
Insulated	2235-HP-IN-UA-9	9	4½	29½	36¾	60½	378
	2235-HP-IN-UA-12	12	4½	29½	36¾	72½	402
	*2235-HP-IN-DD-UA-12	12	4½	29½	36¾	72½	410

*Furnished with dutch doors as standard on this model.

NOTE 1: Tray capacity is shown for 18"x 26" bun pans. Capacity for 12"x 20" steam pans/gastronorm (GN1/1) pans (2½" or 4" high) or 14"x 18" trays is twice the number.

NOTE 2: Slides are adjustable on 1½" (38mm) centers. Each universal slide set can carry one (1) Each 18"x 26" bun pan or 20"x 20" baking pan or 530mm x 650mm gastronorm (GN2/1) pan Or 20"x 20" glass rack or two (2) each 12"x20" steam pans or 325mm x 530mm gastronorm (GN1/1) pan or 14"x 18" trays or 10"x 20" roasting pans or 13¾"x 20¾" school lunch baskets.

NOTE 3: These cabinets are also available as proofing cabinets in lieu of hot cabinets at no extra charge. Replace -H" by -P" in model number for proofing cabinets. Consult Factory.

Other general/ common specifications:

- **Non-insulated models:** sides, back, top and door are made of 0.080" aluminum or 18 ga. S/S with doors reinforced with 1" square tube.
- **Insulated models:** Sides, back, top and door are double wall construction 0.063" aluminum or 22 ga. inner and 20 ga. outer S/S, insulated with 1½" fiberglass insulation.
- **Common:** Deck is made of 0.190"/ 0.125" thick reinforced aluminum or 14 ga. S/S. Uprights are 2"x 1"x 1/8" aluminum channels fixed for non-insulated and removable for insulated models. Slides are 0.105" aluminum step angle universal type, adjustable on 1½" centers. 5"x 1¼" N.S.F listed casters are standard.

Options:

- A. Wheel brakes
- B. Corner Bumpers
- C. Full perimeter non-marking wrap around bumper.
- D. Polyurethane casters.
- E. Floor lock (car stop device)
- F. 6" Balloon casters
- G. Lockable door latch
- H. Non-removable door
- I. Pull handles
- J. Removable rack for non-insulated models. (std. or insulated cabinets)
- K. Dutch doors (std. On 72½"H insulated cabinets
- L. 220-240V Application
- M. Canadian application
- N. S/S inner door and magnetic gasket
- O. 10 Hour timer
- P. Digital thermometer
- Q. S/S uprites and slides.
- R. Correctional package.