

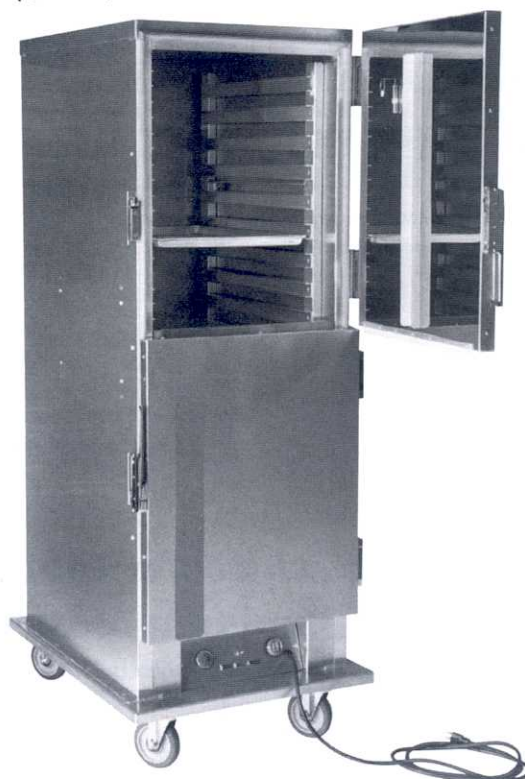
- Choice of insulated or non-insulated models for 18"x26" bun pans.
- Flexibility of use as a "proof" cabinet or as a "hot" cabinet using same proofer/heater combination module with a "flip" of a switch.

These hi-tensile aluminum 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.

* Or stainless steel



Non-insulated Extruded Side Panel Cabinet
Model 9254-HP-1834 with standard Lexan®
Glass Door



Insulated Cabinet with Dutch Door
Model 9253-HP-IN-DD-1834
(Removable Channel Slide Rack type)

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 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.

Better food service equipment — standard models and custom designs.