

Heated Holding/Proofing Cabinets with Clear Door



Designed to keep all your freshly cooked food items hot until they're ready to serve, these heated holding/proofing cabinet help ensure your restaurant, diner, or bakery is always prepared for high volume meal periods.

- Heat mode with 9 adjustable settings
- Lexan clear door with magnets and tight-fitting gasket
- Integrated easy-to-read LED display on removable bottom control drawer
- (4) 5" casters for excellent mobility
- UL and NSF listed





HPI1836 - Full Size Insulated Heated Holding/Proofing Cabinet with Clear Door

Description

Designed to keep all your freshly cooked food items hot until they're ready to serve, this full size insulated heated holding/proofing cabinet helps ensure your restaurant, diner, or bakery is always prepared for high volume meal periods. Boasting nine adjustable settings and a heat mode that can reach 185 degrees Fahrenheit, this cabinet is perfect for storing a wide variety of ready-to-serve dishes. Or, operators can use the unit's integrated proofing mode for operation at a lower temperature (up to 115 degrees Fahrenheit) in order to proof bread before it's ready to bake. Humidity is provided by moisture in the water tray of the bottom of the unit, and adjustable humidity settings from 30% to 100% allow for a completely customized proofing experience.

Thanks to an insulated design that locks in your holding temperature, this unit boasts up to 35% energy savings versus non-insulated units.

A total of 36 pan slides accept full size 18" x 26" sheet pans, while a Lexan clear door provides outstanding impact and heat-resistance as well as allowing for easy monitoring of the contents inside. For valuable temperature protection, the door is paired with both magnets and a tight-fitting gasket to ensure the warm air inside does not escape. An easy-to-read thermometer for effortless temperature monitoring and a pair of dials is located on the unit's bottom control drawer that can also be removed for quick cleaning. Thanks to four 5" poly casters, this cabinet can be filled and moved from your prep location to the serving area with incredible ease. Other features include integrated corner bumpers that protect nearby walls and equipment during transport.

Requires a 120V electrical connection and comes with a cord and NEMA 5-15P plug. UL and NSF Listed.



Technical Data

Dimensions	21" W x 30 3/4" D x 68" H
Watts	1,440W
Amps	12 Amps
Hertz	60
Voltage/Power	120V
18 x 26 Pan Capacity	36 Pans
Cabinet Size	Full Height
Control Type	Dial
Controlled Humidity	Yes
Insulated	Yes
Interior Configuration	Lip Load Slides
Temperature	185 Degrees Fahrenheit
Shipping Weight	178.5 lbs.

Features

- Full size insulated design with (36) 18" x 26" sheet pan capacity
- Heat mode with 9 adjustable settings
- Proof mode adjusts humidity between 30% and 100% up to 115 degrees Fahrenheit
- Lexan clear door with magnets and tight-fitting gasket
- Integrated easy-to-read LED display on removable bottom control drawer
- (4) 5" casters for excellent mobility
- 120V, 1440W; Includes cord with NEMA 5-15P plug
- UL and NSF Listed

Full Size Insulated Heated Holding/Proofing Cabinet with Clear Door 120V, 1440W

Plan View

