

Project: _____

Items: _____

Quantity: _____

Approval: _____

Date: _____

Standard Heater Proofer

This unit is designed to promote efficiency and reduce redundancy in operations by combining the function of two equipment into one and leveraging the advent of technology.

Features:

- Heavy duty aluminum construction
- Forced air design
- Dual proof/heat digital thermostatic control, equipped with read-out LED display, temperature sensor, circuit breaker
- Proof mode: 95% RH at 110F
- Heat mode: Max temp 180F
- Corner bumpers
- Cabinet door opens at 270 degrees
- Cabinet doors have aluminum frame and lexan window
- Removable digital drawer
- Can hold 35 18" x 26" pans
- Electrical specifications: 120V – 60 HZ; plugs into standard 110V outlet; NEMA 5-15P
- NSF; ETL

Benefits:

- Insulated cabinet makes it easier to handle the heater/proofer
- Insulation on the cabinet results in reduce energy expenditure
- Insulation on the cabinet helps in retaining more heat when not connected to electric source
- The pans can be loaded from bottom
- Clear lexan doors allows for greater visibility of food items
- Forced air design provides even heat distribution
- Less time and effort spent in closely monitoring food temperatures and moisture within the heater proofer
- Easily attain accurate and precise temperature and moisture level
- Food quality, texture and freshness was well-maintained
- Overcurrent protection to the entire equipment
- Removable digital drawer allows for easy and efficient cleaning



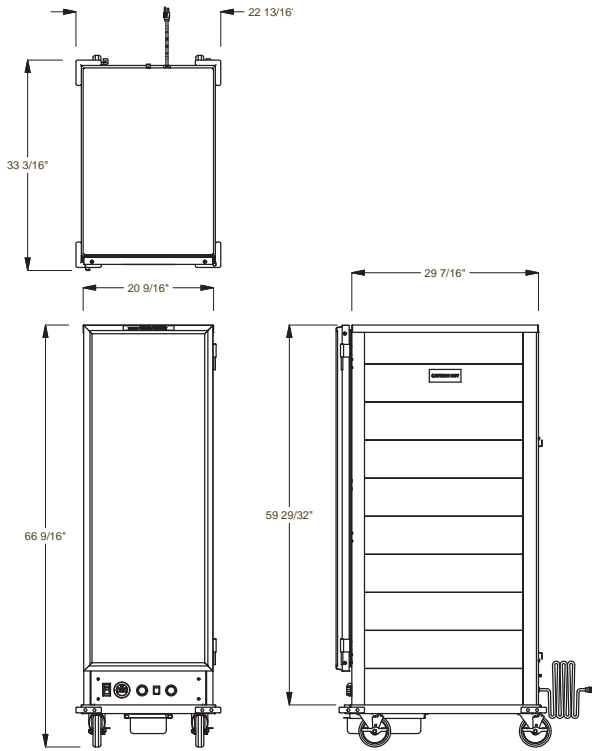
NHPL-1836C-DGT





Founded in 1946

Standard Heater Proofer



Model Number	Order#	Overall Dimensions						Approx. Ship Wt	
		Width		Length		Height		(lb)	(kg)
		(in)	(mm)	(in)	(mm)	(in)	(mm)		
NHPL-1836C-DGT	1079013	20.8125	529	33.1875	842.9	66.656	1693	185	84

Freight Class: 100



In line with our policy to continually improve our products, Winholt reserves the right to change materials and specifications without notice.