PROOFER & HEATED HOLDING CABINETS

Insulated - Various Size Trays, Pans, and Gastro-Norm

TEMP SET RANGE: 90° – 190°F (32° – 88°C) **1** ♣ \$

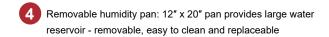
PROOFER/HEATER "PHU" SERIES

Two cabinets in one! Dual-purpose cabinets proof and heat, eliminating costly duplication of equipment

- Easy to use upfront and recessed control panel has separate, easy to read and set, air moisture and air temperature controls
- Standard recessed antimicrobial door handle - detains illness causing pathogens
- Built-in humidity system balances moisture and air with controlled heat and humidity capabilities - allows for greater control of holding food environment for longer holding periods



(Shown with Optional Accessory Dutch Doors)



- Unique design holds 12" x 20" pans, 18" x 26" sheet trays or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning
- Constructed of stainless steel, with welded base frame for added strength and durability - fully insulated cabinet and door provide energy efficient heating and longer holding times
- Field reversible door flexible installation options for kitchen layout
- Energy Star Approved save money and protect the environment with the energy star approved PHU-12
- Available for immediate shipment FWE's popular PHU-12 is available to ship in 48-72 hours (Quick Ship terms and conditions apply)

*Two year limited warranty





Control Panel



Antimicrobial Door Handle

Humidity Pan



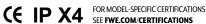
Adjustable Tray Slides







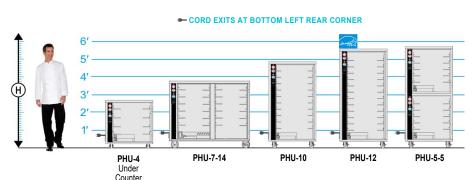






SPECIFICATIONS

PROOFER & HEATED HOLDING CABINETS



ELECTRICAL DATA - SINGLE PHASE

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	PH	HU-4 IU-10 IU-12	OPTIONAL Heating Element	PHU	-7-14	PHU-5-5 Split Cavity						
	FI	10-12	1750w									
VOLTS	120	220-240	120	120	220-240	120	220-240					
WATTS	1650	2133	2150	1900	2230	2300	3075					
AMPS	13.8	8.9	18	15.8	9.3	19.2	12.8					
HERTZ	50/60	50/60	50/60	50/60	50/60	50/60	50/60					
PHASE	Single	Single	Single	Single	Single	Single	Single					
PLUG USA	5-15P*	6-15P	5-20P*	5-20P	6-15P	5-20P*	6-15P*					
PLUG CANADA	5-20P	6-15P	5-30P	5-30P	6-15P	5-30P	6-20P					

*Dedicated circuit.

	CAPACITIES OF TRAYS/PANS: 4.5" (114 mm) Spacings are Standard [A]														CLASS 100								
		S1 @ 4				APA (11				@		CAP gs (7					DIMEN	SIONS IN Includes	l. (mm)				
	MODEL NUMBER	TRAY/PAN SLIDES PROVIDED	18 x 26	Baguette	12 x 20	14 x 18	12 x 18	20 x 22	GN 2/1	TRAY/PAN ES SLIDES ES REQUIRED ES	18 x 26	Baguette	12 x 20	14 x 18	18 x 13	20 x 22	GN 2/1	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT . LBS. (KG)
<34 "	PHU-4 Under Counter	4 pr	4	4	8	8	8	4	4	6 pr (2 pr)	6	6	12	12	12	6	6	31.25' (845)	31.25" (794)	29.75" (756)	1	3.5"* ALL SWIVEL	235 (107)
	PHU-7-14	14 pr	14	14	28	28	28	14	14	20 pr (6 pr	20	20	40	40	40	20	20	47" (1194)		54.75" (1391)	2	5″	420 (191)
	PHU-10	10 pr	10	10	20	20	20	10	10	15 pr (5 pı	15	15	30	30	30	15	15	60.25' (1530)	31.25" (794)	29.75" (756)	1	5"	285 (129)
Quick Ship	PHU-12	12 pr	12	12	24	24	24	12	12	17 pr (5 pr) 17	17	34	34	34	17	17	69.25' (1734)	31.25" (794)	29.75" (756)	1	5″	375 (170)
empto	PHU-12P	12 pr	12	12	24	24	24	12	12	17 pr (5 pr) 17	17	34	34	34	17	17	69.25" (1759)	32.75" (832)	29.75" (756)	2	5″	420 (191)
	PHU-5-5 Split Cavity	10 pr (5 ea)	10	10	20	20	20	10	10	14 pr (4 pı	14	14	28	28	28	14	14	69.25" (1759)	31.25" (794)	29.75" (756)	2	5″	385 (175)

SWIVEL TOP CASTERS VIFW IN FRONT DOOR SWING: 180°

[A] Universal tray slides accommodate (1) 18" x 26", (2) 12" x 20", (2) 14" x 18", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20", (2) GN 1/1 and (1) GN 2/1. Universal tray slides are adjustable. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm). Uprights punched on 1.5" (38 mm) centers.

Models are available with Models are available with:
Pass-thru Door [add "P"],
See-thru Lexan Door [add "L"]
Dutch Doors [add"D"]
Note: Dutch Doors are 2 half size
doors only on full-size models.

PHU-5-5 Split Cavity Capacity provides 2 compartments, each with separate controls; 5 pair of tray slides are provided in each compartment.

*PHU-4 is under counter and is standard with all swive casters.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square. heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners and fittings

INSULATION, "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s) HANDLES. Form grip flush-in-wall hand grips

recess mounted on each side of unit. DOORS AND LATCHES. Flush mounted field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy duty edgemount die cast hinges and an antimicrobial door handle. The hinge mountings are reinforced with stainless steel backing plates. Model PHU-7-14 is not available with field reversible doors

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. PHU-4 model shall be standard with a caster configuration of four (4) swivel with brake. Casters shall have a reinforced voke mounted to 10-aguae caster plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

TRAY SLIDES. Welded rod-style tray slides are stainless steel for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Universal tray slides accommodate (1) 18" x 26", (2) 12" x 20", (2) 14" x 18", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20", (2) GN 1/I and (1) GN 2/1. Removable stainless steel uprights shall be punched on 1.5" (38 mm) spacings for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

PROOFING SYSTEM/CONTROLS. Built in humidified holding system shall include two (2) separate long life Incolov nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior gir temperature, and one to control the interior air moisture. An oversized and baffled, stainless steel water reservoir shall be removable for ease of cleaning/sanitation. System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for moist air distribution. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190° F (32° to 88° C). An operational range thermometer, adjustable moisture control (Low to High) with "P" to indicate "Proof" position, 20 amp ON/OFF power switch, humidity cycle light, and thermostat cycling light shall also be included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES ELECTRICAL

- Electronic controls
- 220 volt, 50/60 Hz single phase
- Timer
 - Element upgrade
 - **DOORS Dutch doors**
- See-thru Lexan door
- Key locking door latch Paddle latch
- Left hand door hinging Glass doors

SPACINGS

- Extra stainless steel tray slides
- "Ultra-Universal" transport slides
- Fixed rack **CASTERS**
- All swivel or larger casters

EXTRAS

- Top corner bumpers (set of 4) Security packages
- Full extension bumper
- Heavy-duty push/pull handles

FOOD WARMING EQUIPMENT COMPANY, INC.

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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS





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