

PROOFER & HEATED HOLDING CABINETS

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

TEMP SET RANGE: 90° – 190°F (32° – 88°C) 

PROOFER/HEATER "PH-1826" SERIES

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

- 1** Easy to use - upfront and recessed control panel has separate, easy to read and set, air moisture and air temperature controls
- 2** Standard recessed antimicrobial door handle - detains illness causing pathogens
- 3** 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
- 4** Removable humidity pan: 12" x 20" pan provides large water reservoir - removable, easy to clean and replaceable
- 5** Removable & adjustable tray slides - designed to protect dough during proofing cycle
- 6** 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
- 7** Field reversible door - flexible installation options for kitchen layout

**Two Year Limited Warranty*



PH-1826-15

(Shown with Optional Accessory Full See-Thru Lexan Door)



PH-1826-7

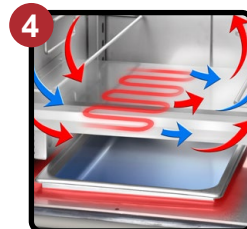
(Shown with Optional Accessories Proofer Companion Rack & Full See-Thru Lexan Door)



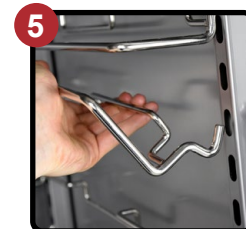
Control Panel



Antimicrobial Door Handle



Humidity Pan



Adjustable Tray Slides



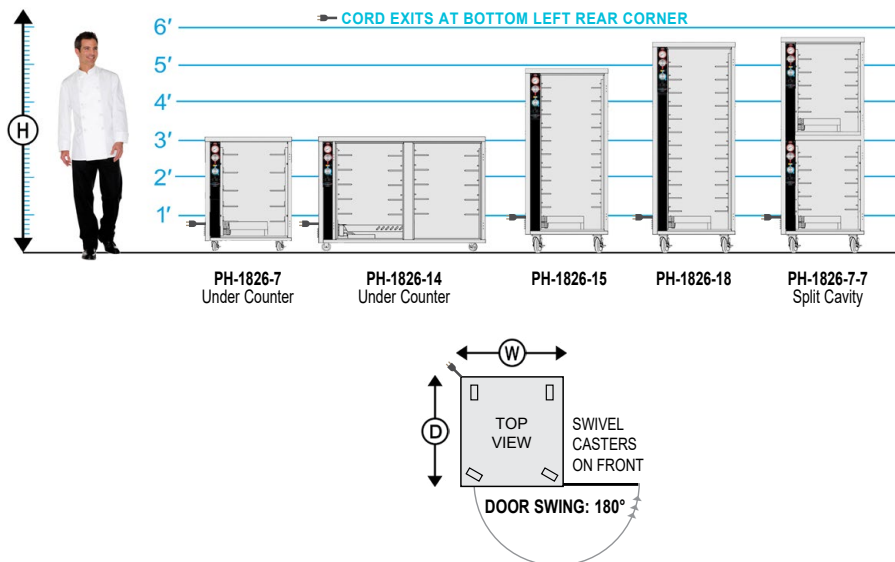
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FOR MODEL-SPECIFIC CERTIFICATIONS
SEE FWE.COM/CERTIFICATIONS

PROOFER HEATER

SPECIFICATIONS

PROOFER & HEATED HOLDING CABINETS



ELECTRICAL DATA - SINGLE PHASE

	PH-1826-7 PH-1826-15 PH-1826-18		OPTIONAL Heating Element 1750w	PH-1826-14		PH-1826-7-7 Split Cavity	
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	5-20P	6-20P	5-30P	6-20P

*Dedicated circuit.

CAPACITIES OF TRAYS/PANS: 4.5" (114 mm) Spacings are Standard [A]

CLASS 100

	MODEL NUMBER	STANDARD CAPACITY @ 4.5" Spacings (114 mm)					OPTIONAL CAPACITY @ 3" Spacings (76 mm)					OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)		
		TRAY/PAN SLIDES PROVIDED	18 x 26	Baguette	12 x 20	14 x 18	GN 1/1	TRAY/PAN SLIDES REQUIRED	(Additional)	18 x 26	Baguette	12 x 20	14 x 18	GN 1/1				HIGH "H"	DEEP "D"
✚34"	PH-1826-7 Under Counter	5 pr	5	5	5	10	5	7 pr (2 pr)	7	7	7	14	7	33.75" (857)	31.25" (794)	27" (686)	1	3.5** ALL SWIVEL	220 (100)
✚34"	PH-1826-14 Under Counter	10 pr	10	10	10	20	10	14 pr (4 pr)	14	14	14	28	14	33.75" (857)	31.25" (794)	50" (1270)	2	3.5** ALL SWIVEL	320 (145)
	PH-1826-15	10 pr	10	10	10	20	10	15 pr (5 pr)	15	15	15	30	15	60.25" (1530)	31.25" (794)	27" (686)	1	5"	280 (127)
	PH-1826-18	12 pr	12	12	12	24	12	18 pr (6pr)	18	18	18	36	18	69.25" (1759)	31.25" (794)	27" (686)	1	5"	285 (129)
	PH-1826-7-7 Split Cavity	10 pr (5 ea)	10	10	10	20	10	14 pr (4 pr)	14	14	14	28	14	69.25" (1759)	31.25" (794)	27" (686)	2	5"	390 (177)

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

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.

PH-1826-7-7 Split Cavity Capacity: provides 2 compartments, each with separate controls; 5 pair of tray slides are provided in each compartment.

*PH-1826-7 and PH-1826-14 are under counter models provided standard with all swivel casters.

OTR-1826-7

Mobile Companion Rack accommodates 18" x 26" sheet trays, providing a resting place for recently proofed items or a staging area for the next proofing cycle



- Multi-purpose tray rack is built specifically to support the weight of your FWE Proofer - no additional stacking angles required
- Allow operators to stage up to seven loaded sheet trays for next proofing cycle
- All stainless steel construction makes this unit durable and easy to clean
- Provided with adjustable proofer slides at 3" spacings to accommodate up to seven 18" x 26" sheet trays.
- Proofer slides protect dough from indentations during proofing cycle
- Optional side and rear panels available to enclose on 3 slides.
- Panels are removable to facilitate thorough cleaning

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 edgmount die cast hinges and an Antimicrobial door handle. The hinge mountings are reinforced with stainless steel backing plates. PH-1826-14 model 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. PH-1826-7 and PH-1826-14 models shall be standard with a caster configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge 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. Tray-slides accommodate: (1) 18" x 26", (1) 12" x 20", (2) 14" x 18", (1) GN 1/1 trays and / or pans. 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 Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior air 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
- Fixed rack

CASTERS

- All swivel or larger casters

EXTRAS

- Top corner bumpers
- Bottom corner bumpers
- Security packages
- Full extension bumper
- Heavy-duty push/pull handles

FOOD WARMING EQUIPMENT COMPANY, INC.

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