

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** User friendly mechanical control panel is upfront and recessed with separate air moisture and air temperature controls
- 2** Standard recessed antimicrobial door handle reduces the spread of illness-causing pathogens
- 3** Humidity system with separately controlled moisture and heat settings enables the user to create high humidity with low heat output - an ideal environment for proofing
- 4** Removable humidity pan: 12" x 20" pan provides large water reservoir - removable, easy to clean and replaceable
- 5** Removable & adjustable stainless steel 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*



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



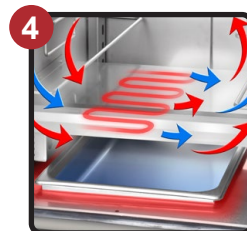
(Shown with Optional Accessories Proofer Companion Rack & Full See-Thru Lexan Door)



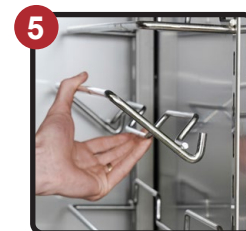
Control Panel



Antimicrobial Door Handle



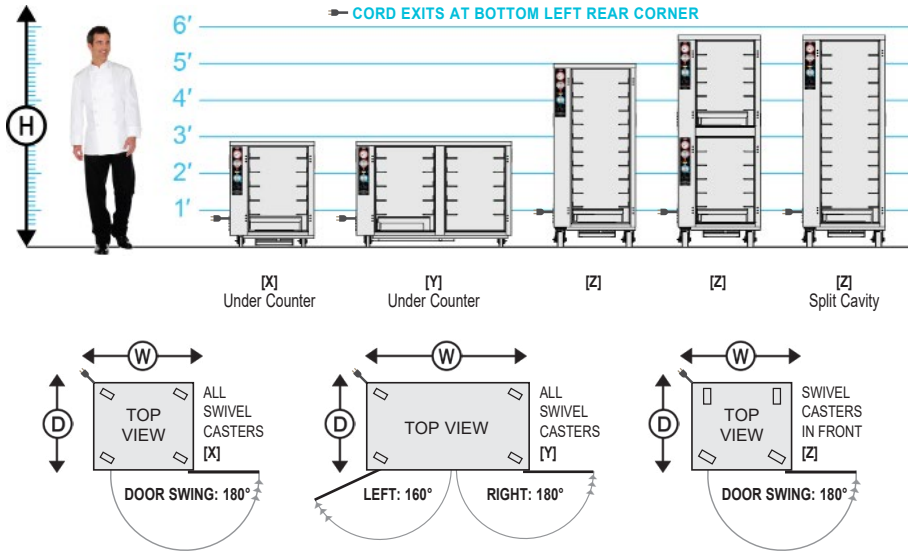
Humidity Pan



Adjustable Tray Slides

SPECIFICATIONS

PROOFER & HEATED HOLDING CABINETS



ELECTRICAL DATA						
MODEL NUMBER	PH-1826-7 PH-1826-15 PH-1826-18		PH-1826-14		PH-1826-7-7 SPLIT CAVITY	
	▼ STANDARD	▼ STANDARD	▼ STANDARD	▼ STANDARD	▼ STANDARD	▼ STANDARD
VOLTS	120	220-240	120	220-240	120	220-240
WATTS	1794	2133	1900	2430	2330	2855
AMPS	15	8.9	15.8	10.1	19.4	12.4
HERTZ	60	60	60	60	60	60
PHASE	Single	Single	Single	Single	Single	Single
PLUG USA	5-15P*	6-15P	5-20P	6-15P	5-20P*	6-15P*
PLUG CANADA	5-20P	6-15P	5-20P	6-15P	6-30P	6-20P

*Dedicated Circuit. ▼ Lowest voltage shown is standard.

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"	WIDE "W"				
34" Under Counter	5 pr	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" Under Counter	10 pr	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)
	10 pr	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)
	12 pr	12	12	24	12	18 pr (6pr)	18	18	18	36	18	69.25" (1759)	31.25" (794)	27" (686)	1	5"	285 (129)
Split Cavity	10 pr (5 ea)	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.

Mobile Companion Rack

Holds 18" x 26" sheet trays, providing a resting place for dough before and after each proofing cycle



OTR-1826-7 (shown with optional 3-sided enclosure)

- Multi-purpose tray rack is built specifically to support the weight of your FWE Proofer - no additional stacking angles required
- Stage up to seven loaded 18" x 26" sheet trays for next proofing cycle
- Durable and easy to clean stainless steel construction
- Adjustable proofer slides protect dough from indentations
- Optional side and rear panels available to enclose on 3 slides - panels are removable to facilitate thorough cleaning

CONSTRUCTION. Heliar welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean covered 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 edgemoount 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 fire 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 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.

ELECTRICAL

- Electronic controls
- 220 volt, 50/60 Hz single phase
- Timer
- Element Upgrade
- DOORS**
- Key locking door latch
- Paddle latch
- Left hand door hinging
- Glass doors
- Dutch Doors
- See-thru Lexan door
- Magnetic workflow door handle
- SPACINGS**
- Extra stainless steel tray slides
- Fixed rack
- CASTERS**
- All swivel casters
- Larger casters
- EXTRAS**
- Security packages
- Full extension bumper
- Heavy-duty push/pull handles
- Bottom corner bumpers (set of 4)