

**BAKE CENTER COMPANION - PROOFER/HEATER****Insulated - Various Size Trays, Pans, and Gastro-Norm****TEMP SET RANGE: 90° - 190°F (32° - 88°C)** **PROOFER/HEATER "PH-BCC" SERIES**

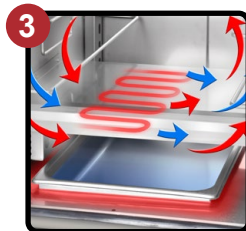
***Multi-purpose cabinet proofs dough, can hold food up to 190°F (88°C),  
and is built to support the weight of your convection oven***

- 1** This multi-purpose cabinet is built specifically to support the weight of your convection oven with reinforced top while providing a built-in proofing system - no additional stacking angles required
- 2** Easy to use - upfront and recessed control panel has separate, easy to read and set, air moisture and air temperature controls
- 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** Magnetic work flow handle - for easy access
- 6** 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
- 7** Field reversible door - flexible installation options for kitchen layout
- 8** 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

- 9** UNIVERSAL PROOFER/HEATER SUPPORTS THE FOLLOWING CONVECTION OVENS:
- ☐ American Range®
  - ☐ Bakers Pride®
  - ☐ Blodgett®
  - ☐ Garland®
  - ☐ Montague®
  - ☐ Southbend®
  - ☐ Vulcan®

**\*Two year limited warranty***(Shown with Optional Accessories  
Extended Body and See-thru Lexan Door)*

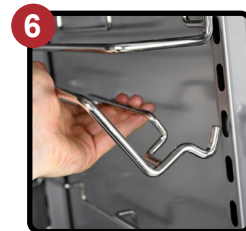
Control Panel



Humidity Pan



Work Flow Door Handle

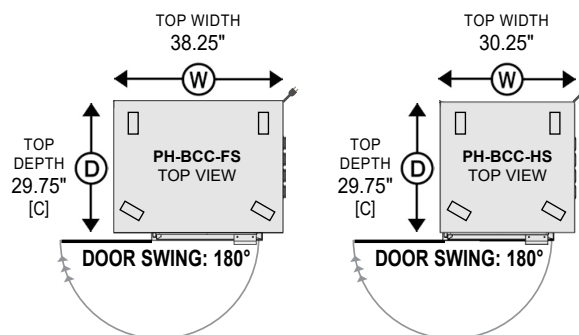
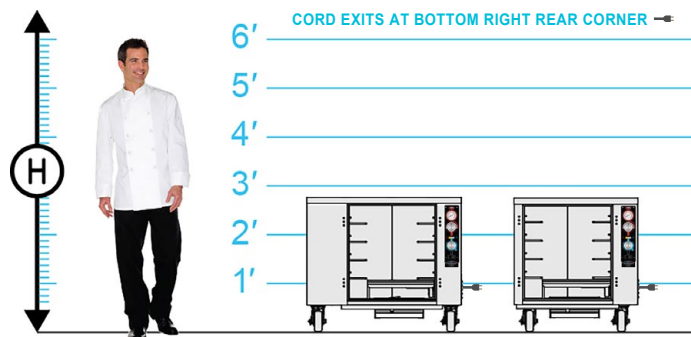


Adjustable Tray Slides

**PROOFER  HEATER**

# SPECIFICATIONS

## BAKE CENTER COMPANION - PROOFER/HEATER



MODEL NUMBER	CAPACITIES @ 4.5" SPACINGS [A]							OVERALL EXTERIOR DIMENSIONS IN. (mm) (Includes Casters & Doors) [C]			CLASS 100			
	TRAY SLIDES PROVIDED [B]	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 2/1	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
All Models <34"														
	4 pr	4	8	8	8	4	8	4	33.25" (845)	32.5" (794)	38.25" (972)	1	5"	270 (122)
	4 pr	4	8	8	8	4	8	4	33.25" (845)	32.5" (794)	30.25" (768)	1	5"	230 (104)

[A] Uprights punched on 1½" centers. Tray slides are adjustable.

[B] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20" trays and/or pans.

[C] Baking depth models with extended body are available. Dimensions will vary based on brand and model of convection oven.

• See-thru Lexan Door [add "L"] is available on all model sizes.

### Specify Brand and Model of Convection Oven at time of order:

- ☐ American Range®    ☐ Bakers Pride®    ☐ Blodgett®    ☐ Garland®  
☐ Montague®    ☐ Southbend®    ☐ Vulcan®    ☐ Other: \_\_\_\_\_

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1650	2133
AMPS	13.8	8.9
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG USA	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P

\*Dedicated Circuit.

**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, reinforced top deck for use of heavy loads.

**INSULATION.** "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

**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 edgemoat die cast hinges and a magnetic work flow door handle. The hinge mountings are reinforced with stainless steel backing plates.

**CASTERS.** Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) 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. Removable stainless steel uprights shall be punched on 1.5" (38mm) spacings, o.c., 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 "Proof" setting, 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**  
220 volt, 50/60 Hz single phase  
Timer  
Upgraded Element  
Electronic Controls

**DOORS**  
Key locking door latch  
Paddle latch  
Right hand door hinging  
Glass doors  
See-thru Lexan door  
Magnetic edgemoat latch

**SPACINGS**  
Extra stainless steel tray slides  
Fixed rack

**CASTERS**  
All swivel casters  
Larger casters

**EXTRAS**  
Full extension bumper  
Extended body

