

Avantco HPESC-1836 Full Size Vacuum-Insulated Heated Holding / Proofing Cabinet with Clear Door - 120V

Item #177HPESC1836



Technical Data

Width	27 7/16 Inches
Depth	33 3/8 Inches
Height	70 Inches
Power Cord Length	102 3/8 Inches
Interior Width	19 7/8 Inches
Width Between Pan Slides	14 7/16 Inches
Interior Depth	27 1/8 Inches
Interior Height	53 3/4 Inches
Hertz	60 Hz
Phase	1 Phase

Features

- Full size vacuum-insulated design holds up to 36 full size sheet pans
- Heat mode with 9 adjustable settings up to 185 degrees Fahrenheit
- Proof mode adjusts humidity between 30% and 100% up to 115 degrees Fahrenheit
- Integrated, easy-to-read LED display on removable bottom control drawer
- 120V, 1,575W

Certifications



5-15P



Certified by NSF

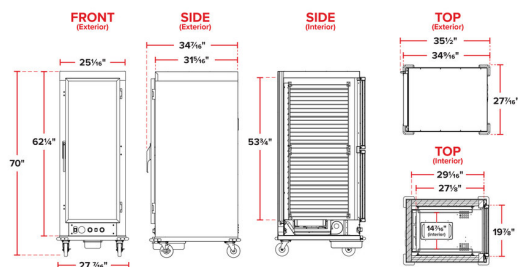


UL Certified

Technical Data

Voltage	120 Volts
Wattage	1575 Watts
Cabinet Size	Full Height
Casters	With Casters
Color	Red Silver
Construction	Aluminum Glass
Control Location	Bottom Mounted
Control Type	Analog
Door Type	Clear
Dutch Half Doors	Without Dutch Half Doors
Features	Controlled Humidity NSF Certified UL Certified
Full Size Sheet Pan Capacity	36 Pans
Hinge Location	Left Right
Insulated	With Insulation
Interior Configuration	Fixed Wire Slides
Maximum Temperature	185 Degrees F
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
Power Type	Electric
Sections	1 Section
Style	Reach-In
Type	Holding / Proofing Cabinets

Plan View





Notes & Details

Proof dough and keep hot food hot with this Avantco vacuum-insulated holding / proofing cabinet! This compact, versatile unit is great for keeping hot foods at the perfect temperature to serve at a moment's notice! With a proofing mode and adjustable humidity settings, you can also proof dough before it's ready to bake. In heat mode, this model operates between 80 and 185 degrees Fahrenheit; in proof mode, it operates between 85 and 115 degrees Fahrenheit at 30-100% humidity.

With humidity levels adjustable from 30% to 100% and 9 different temperature settings, you'll be able to accomplish the right results every time! A simple toggle switch lets you select between the "heat" and "proof" modes, while the vibrant LED temperature display on the removable bottom drawer makes it easy to keep an eye on things from across the room. A pair of dials is located on the unit's bottom control drawer that can also be removed for quick cleaning. The rugged aluminum interior contains removable fixed wire pan slides, allowing you to place up to 36 full size sheet pans on whichever level is convenient. To use the proofing mode, simply fill the pan with water, select the proofing mode, and then select your desired humidity level!

This 180 degree full-swing holding and proofing cabinet's crystal-clear vacuum-insulated glass door makes it easy to see what's inside without opening it. Magnetic latches, heavy-duty insulation, plus a tight-fitting gasket keep the door closed when it's supposed to be and keeps the hot air in! This cabinet has 5" poly casters with locks on the front wheels to keep it in place once you've rolled it right where you want it. Built-in corner bumpers protect your walls from scuffs and bumps while you're rolling from one area to another. An integrated cord wrap on the back will keep the power cord off the floor and out of the way while you roll the cabinet. You can also reverse the door hinges based on your needs. It has an output of 1,575W and requires a 120V electrical connection.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.