

Heater Proofer

This unit is designed to promote efficiency and reduce redundancy in operations by combining the function of two equipment into one and leveraging the advent of technology.

Features:

- Heavy duty aluminum construction
- Forced air design
- Dual proof/heat thermostatic control, equipped with read-out LED display,
- Proof mode: 95% RH at 110F
- Heat mode: Max temp 180F
- Corner bumpers
- Cabinet door opens at 270 degrees
- Cabinet doors have aluminum frame and lexan window
- Removable analog drawer
- Can hold 35 18" x 26" pans
- Electrical specifications: 120V – 60 HZ; plugs into standard 110V outlet; NEMA 5-15P
- NSF; ETL

Benefits:

- The pans can be loaded from bottom
- Clear lexan doors allows for greater visibility of food items
- Forced air design provides even heat distribution
- Less time and effort spent in closely monitoring food temperatures and moisture within the heater proofer
- Easily attain accurate and precise temperature and moisture level
- Food quality, texture and freshness was well-maintained
- Removable analog drawer allows for easy and efficient cleaning



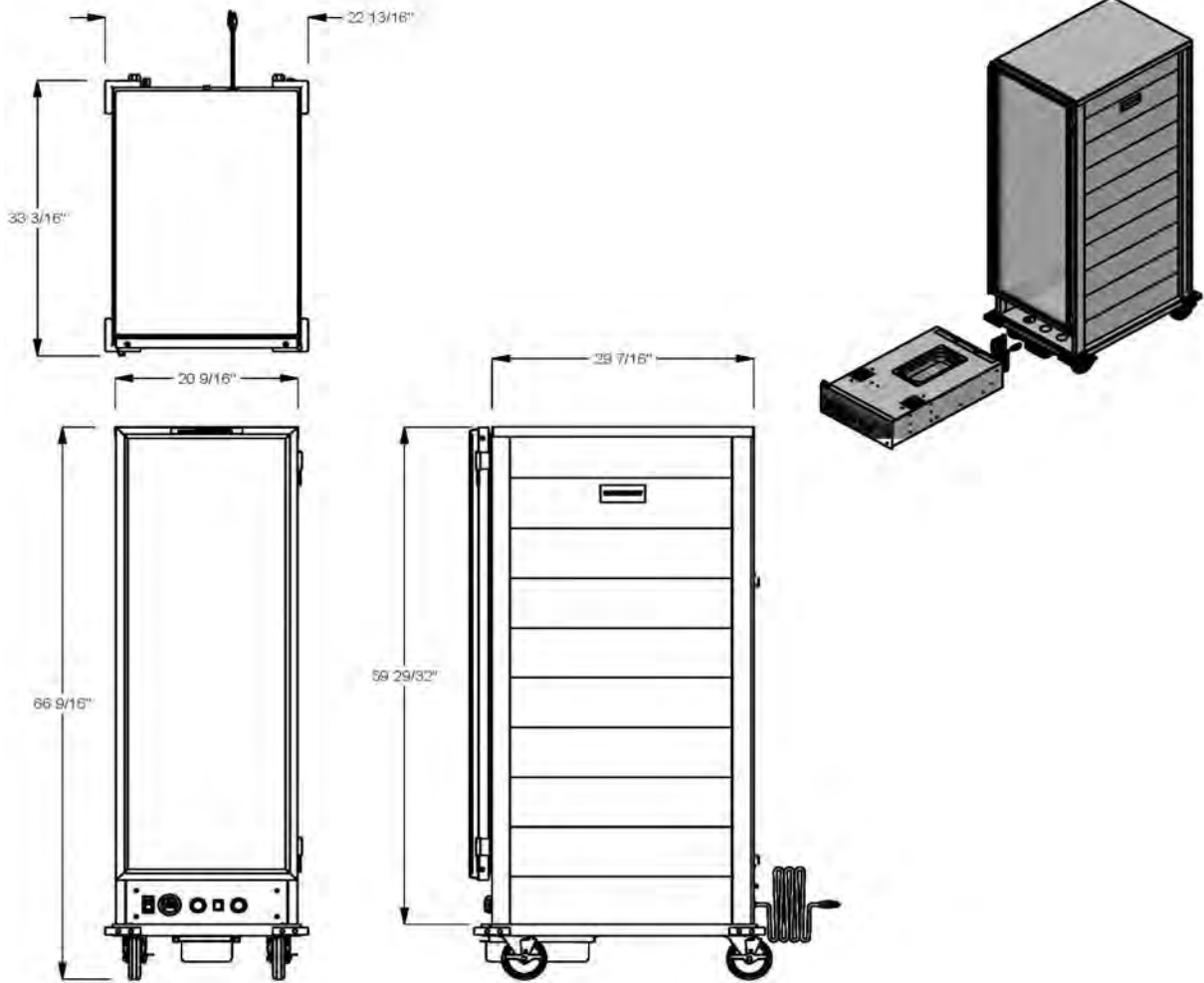
NHPL-1836C



Founded in 1946

Insulated Heater Proofer

NON-INSULATED HEATER PROOFER



Model Number	Order#	Overall Dimensions						Approx. Ship Wt	
		Width		Length		Height		(lb)	(kg)
		(in)	(mm)	(in)	(mm)	(in)	(mm)		
NHPL-1836C	684684	21	533	29.5	749	67	1701	142	64

Freight Class: 100



In line with our policy to continually improve our products, Winholt reserves the right to change materials and specifications without notice.