

JOB:	
ITEM NO:	

# NON-INSULATED PROOF/HOT CABINET MODEL 121-PH-UA-11D

# **FEATURES AND BENEFITS:**

- Non-Insulated versatile proof/hot cabinet. Use as proofer to produce quantities of uniformly raised dough or as a holding cabinet to keep prepared foods at serving temperatures.
- Powerful, yet efficient, heating system maintains the right combination of heat and humidity to properly proof or hold products.
- 2000 Watts of heat holds foods at up to 180°F. (82°C.); proofing with 960 Watts allows for temperatures of 80°F (26.5°C) to 95°F (35°C), with relative humidity of 95%.
- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility.
- Field reversible Lexan door allows for viewing products. Perimeter door gasket minimizes heat loss. Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latch secures door during transport.
- Eleven sets of chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Controls accessible without opening door; allows adjustment without interrupting process.
- Slanted control panel has easy-to-read thermometer; entire power assembly removable for cleaning and maintenance.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes.
   Provides mobility when fully loaded.



121-PH-UA-11D



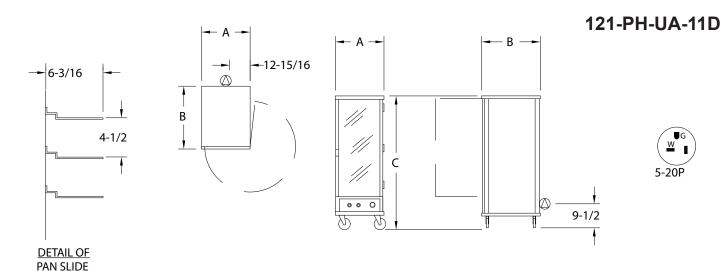


# ACCESSORIES and OPTIONS (Available at extra cost):

- Dutch Doors
- Extra Universal Angles
- Corner Bumpers
- □ Side and Rear Bumper
- Various Caster Options
- □ Digital Thermometer
- Push Handle
- Bail Handles
- Lock Hasp
- □ 208 or 240 Volt Service

See page D-4 for accessory details.

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CRES COR	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT
MODEL NO.	CAP/ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	<u> </u>	ACT.
121-PH-UA-11D	11 SEE NOTE	IN	24-1/4	32	69-3/4	21-1/4	28-1/4	54-3/8	LBS	160	
	SETS	BELOW	MM	620	815	1775	540	718	1385	KG	73

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

ALL ALUMINUM CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

#### **CABINET:**

- Top: One piece .063 aluminum; riveted to sides and back.
- Side panels: Formed .063 aluminum; fastened to base and top.
- · Back panel: .063 aluminum; fastened to base and top.
- Air tunnel: .063 aluminum; lift-out type, mounted on back panel.

#### **BASE**

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. 304 stainless steel mounted to front of base; removable drip pan.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

## DOOR:

- · Field reversible.
- Frame: Black powder coated extruded aluminum, 13/16 x 1-11/16; fastened together.
- Panel: 3/16 clear Lexan, fitted into door frame.
- Latch: Magnetic type with pull handle.
- Hinges (2): Chrome plated steel.
- Gasket: Perimeter type, Santoprene rubber.

### **PAN SLIDES:**

- Wire angles (.306 dia.) nickel chrome plated steel; mounted on lift-out posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.

# **PROOF/HOT UNIT COMPONENTS:**

- Removable bottom mount proof/hot unit.
- Body: Formed .063 aluminum with black control panel.
- Thermostat (holding): Mechanical, room ambient to 180°F. (82°C.).
- Thermostat (humidity): Mechanical, room ambient to 95%.
- · Pilot lights.

# PROOF/HOT UNIT COMPONENTS (CONT.):

- Switches (2): Rocker type.
- Power cord: Permanent, 6 ft., 12/3 ga. with molded plug.
- · Heaters (2): 960 Watts for holding.
- · Blower motor.
- Thermometer.
- Water pan: 3-1/2 quart; 22 ga. 304 stainless steel with 960 Watt heater for humidity.

#### **POWER REQUIREMENTS:**

specifications without notice.

 2000 Watts, 120 Volts, 60 Hz., single phase, 16 Amps., 20 Amp. service.

#### SHORT FORM SPECIFICATIONS

*CRES COR*In line with its policy to continually improve its products, CRES COR reserves the right to change materials and

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