



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

PROOFER/HEATER UNIVERSAL CABINETS

Humidified Proofing System for Various Size Trays, Pans, and Gastro-Norm

“PHU SERIES”



Dough Proofer & Heated Holding



PHU-4



PHU-12

**Two cabinets in one!
Dual-purpose cabinets
proof and heat - eliminating
costly duplication
of equipment.**



FWE's proofer cabinets are built stronger and out perform all other brands! These units can double as full-time heated serving cabinets as well – saving money on duplicate equipment.

Proofing and heating functions are independent of each other, with separate controls and heating elements. With up front eye level controls, these versatile cabinets are easy to use and equipped with a built-in proofing system to give you a faster pre-heat proofing time, and maintain a 95°F - 95% heat/humidity balance for uniform raised dough results. The built-in “Proofing” System conditions the cabinets' interior holding environment by gently circulating hot, moist air that surrounds and protects your dough.

With a separate control for moisture level, this cabinet can also be used as a heated holding cabinet during peak serving periods, keeping food fresh and hot for hours, with or without humidity.

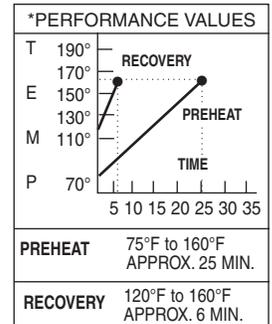
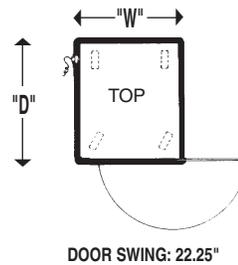
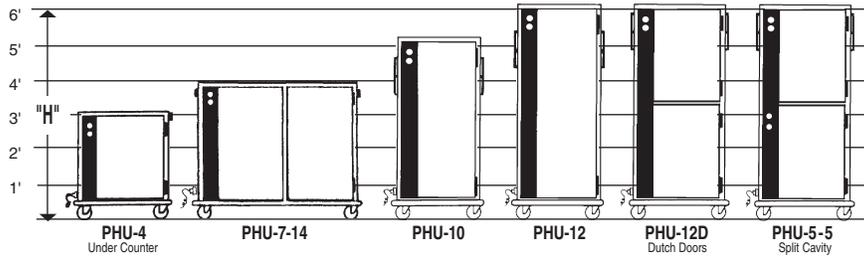
Built tough to withstand continuous, demanding use, make your choice FWE . . . the “Choice of the Professionals”.

- ◇ Proofing/holding system
- ◇ Separate controls for heat and humidity
- ◇ Removable, oversized humidity reservoir
- ◇ Drip trough with removable drain plug
- ◇ Full range thermostat adjustable to **actual temperature**
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Recessed eye-level controls
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Heavy-duty push bars
- ◇ Full extension bumper
- ◇ Fully insulated throughout
- ◇ Universal tray slides
- ◇ Two year limited warranty

PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

SPECIFICATIONS: PROOFER/HEATER CABINETS

For various trays/pans



* Values are for largest model listed.

MODEL NUMBER	CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]												CLASS 100							
	STANDARD CAPACITY @ 4.5" Spacings (114 mm)						OPTIONAL CAPACITY @ 3" Spacings (76 mm)						OVERALL EXTERIOR DIMENSIONS IN. (mm)							
	TRAY/PAN SLIDES PROVIDED	18 x 26	Baguette	14 x 18	12 x 18	20 x 22	GN 21*	TRAY/PAN SLIDES REQUIRED (Additional)	18 x 26	Baguette	14 x 18	12 x 18	20 x 22	GN 21*	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
PHU-4 Under Counter	4 pr	4	4	8	8	4	4	6 pr (2 pr)	6	6	12	12	6	6	33.25" (845)	34.25" (870)	32.75" (832)	1	5"	185 (84)
PHU-7-14	14 pr	14	14	28	28	14	14	20 pr (6 pr)	20	20	40	40	20	20	46.5" (1181)	34.25" (870)	58.5" (1486)	2	5"	380 (173)
PHU-10	10 pr	10	10	20	20	10	10	15 pr (5 pr)	15	15	30	30	15	15	60" (1524)	34.25" (870)	32.75" (832)	1	5"	275 (124)
PHU-12	12 pr	12	12	24	24	12	12	17 pr (5 pr)	17	17	34	34	17	17	69" (1753)	34.25" (870)	32.75" (832)	1	5"	310 (140)
PHU-12D Dutch Doors	12 pr	12	12	24	24	12	12	17 pr (5 pr)	17	17	34	34	17	17	69" (1753)	34.25" (870)	32.75" (832)	2 Half Doors	5"	320 (144)
PHU-5-5 Split Cavity	10 pr	10	10	20	20	10	10	14 pr (4 pr)	14	14	28	28	14	14	69" (1753)	34.25" (870)	32.75" (832)	2	5"	315 (142)

[A] Universal tray slides accommodate (1) 18" x 26", (1) Baguette/French Bread Form 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20" trays and/or pans. Number of tray slides are listed above. Standard spacings are 4.5" (114 mm). Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable.

* Note: To hold GN Pans, select "Slides for GN Pans" under Optional Accessories.

ELECTRICAL DATA				
	PHU-4	PHU-10 PHU-12	PHU-7-14	PHU-5-5 Split Cavity
VOLTS	120	120	120	120
WATTS	1410	1650	1850	2300
AMPS	11.7	13.75	15.4	19.2
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
NEMA PLUG	5-15P	5-15P	5-20P	5-20P

Dedicated circuit.

PHU-10 and PHU-12 are available with Dutch Doors. Dutch Door model has 2 half size doors.

All PHU model sizes are available with the Pass-thru Door [add "P"] and/or See-thru Lexan Door [add "L"] optional accessories.

CONSTRUCTION. Heliarc 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.

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

PUSH BAR HANDLES. Heavy-duty, solid formed 1" x .375" thick; mounted at each end of unit. Mountings reinforced with stainless steel channel.

BUMPER. Solid 1.5" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking replaceable vinyl cushion. Full perimeter bumper shall extend beyond doors, handles, etc., for added protection. Shall be continuous, with corner cut-outs to facilitate cleaning.

DOORS AND LATCHES. Flush mounted, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted.

Each door shall have two (2) heavy-duty edgmounted die cast hinges. Door latch shall be edgmounted, full grip, and positive closing. The hinge and latch 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 with hydro immersion waterbath. An oversized and baffled, stainless steel water reservoir shall be removable for ease of cleaning/sanitation. Built-in drip trough has removable drain plug. 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 (30° to 90°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 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- Digital thermometer
- Mechanical timer
- 220 volt, 50/60 Hz, single phase
- CE compliant
- Heat retention battery
- Dutch doors
- Paddle latch
- See-thru lexan door
- Key locking door latch
- Magnetic latch
- Paddle latch
- Padlocking transport latch
- Left hand door hinging
- Security packages
- All swivel or larger casters
- Door edge trim
- Cold plate cartridge
- Floorlock (requires 6" casters)
- Extra tray slides
- "Ultra-Universal" transport slides
- Slides for GN Pans

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



Food Warming Equipment Company, Inc.

P.O. Box 1001
Crystal Lake, IL 60039 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
7900 S. Route 31
Crystal Lake, IL 60014 USA
www.FWE.com sales@fweco.net

FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991.

All specifications subject to change without notice. © 11 < Food Warming Equipment Company, Inc.