

An upgraded family of proofing cabinets offering precise humidity and temperature control by two separate knobs. Provides infinite combinations for desired proofing of buns, rolls, breads and other similar products. A relative humidity of 95% at nearly 95°F with an average ambient temperature of 70°F can be easily maintained. Cabinets are made of hi-tensile aluminum or stainless steel and are offered with a choice of corrugated or extruded sides or angle or channel slides. Lexan glass door, heavy-duty back and 5" swivel deluxe casters are standard. Optional solid door is available. Full size and ¾ size cabinets are furnished with removable louvered air-tunnel in the back. Both the tunnel and proofing unit (PR-1400) readily lift out without use of tools for easy cleaning of cabinets.

PR-1400 Proofing Unit:

- 1400 Watts of heating provided by a 1000 watts coil air heater & 400 watts of "built-in" heating element under the stainless steel water pan.
- Precise humidity control provided by an infinity switch and a perforated water pan cover with adjustable openings.
- Air/Moisture circulated by a 75 watt motor driven blower.
- Cabinet temperature control provided by a highly efficient thermostat.

Thermometer: Through the door type with dial on the outside for easy reading of temperature without opening the door.

- unit furnished with "Off-On" switch.
- Coil heater, built in heater and blower are thermally protected.
- Entire proofing unit removable for cleaning.
- Power and heating indicator pilot lights.
- Furnished with 8' long 3 wire 15 amps rubber cord with 3 prong grounding plug. Nema 5-15P. (Note: For use in Canada, 20 amps cord with Nema 5-20P plug is furnished. Consult factory.)

Power Requirements: Total 1475 watts on 110-120 volts 60 Hz, single phase, AC. Optional 220-240V unit available.



Full size Extruded Sides Cabinet
Model 9251-DEP-1834

Deluxe Proofing Cabinets (Aluminum)

Type	Size of Cabinet	Model Number	Pan Capacity (18"x26")	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Extruded Sides	Full Size	9251-DEP-1834	34	1½	22	30¾	69¾	138
	¾ Size	9251-DEP-1826	26	1½	22	30¾	57¾	123
	Half Size	9251-DEP-1818	18	1½	22	30¾	45¾	108
Corrugated Sides	Full Size	9271-DEP-1834	34	1½	22	30¾	69¾	133
*Angle Ledge	Full Size	9281-DEP-1817	17	*3	22	30¾	69¾	143
	¾ Size	9281-DEP-1813	13	*3	22	30¾	57¾	128

Deluxe Proofing Cabinets (Stainless Steel)

Type	Size of Cabinet	Model Number	Pan Capacity (18"x26")	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Corrugated Sides	Full Size	2271-DEP-1834	34	1½	22	30¾	69¾	255
Channel Slides	Full Size	2251-DEP-1834	34	1½	22	30¾	69¾	265
*Angle Slides	Full Size	2281-DEP-1817	17	*3	22	30¾	69¾	240

*Angle ledge cabinets are also available with 5¹/₁₆" slide spacing. Other sizes & spacings are also available. Consult factory.

NOTE: LEXAN® door is standard on these proofing cabinets. Solid door in lieu of LEXAN® door is available at no extra charge. Consult factory.

Options:

- A. Four corner bumpers.
- B. Wrap around bumper.
- C. Wheel brakes (pair)
- D. 6" Polyurethane casters.
- E. 6" Balloon casters.
- F. Lockable latch.
- G. Door tag holder.
- H. 220/240V application.
- I. Solid Door.
- J. Correctional Package.
- K. Dutch doors.
- L. Bottom drip pan.
- M. 10 hour limit timer.
- N. Canadian application.
- O. Removable rack.
- P. Smaller cabinets (39 3/8" or 33 3/8"H)

Better food service equipment — standard models and custom designs.

C-1

Nacho/Chip warmer non-insulated heated cabinet

- Furnished with two (2) 18"x26"x15" lugs, sliding lid & removable HE-1600 heating unit with 15 amps cord & NEMA 5-15P plug.
- 3" casters are standard.

(Allows scooping up of chips/nachos from the top by sliding the lid)

An easy to operate heated cabinet with gentle circulating air to keep freshly cooked nachos/chips hot & ready to serve. Two (2) 18"x26"x15" plastic lugs are furnished which are interchangeable. A stainless steel top sliding lid allows scooping of nachos/chips from the upper lug while the lower lug stores another fresh batch. When the upper lug becomes near empty it can be pulled out & lower lug can be moved up. The lug that was pulled out can be refilled with fresh batch of nachos/chips and placed in the lower part of the cabinet.

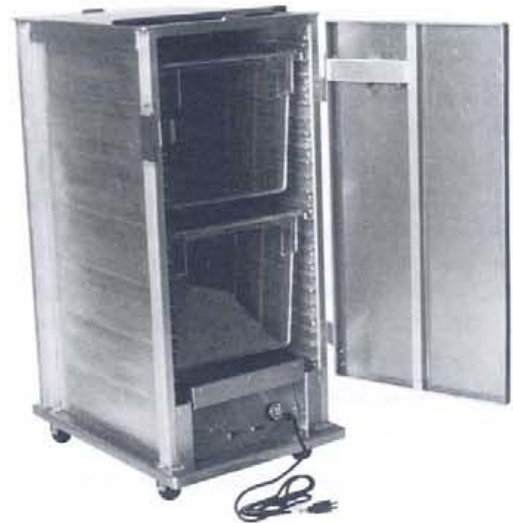
A 1600W removable heating unit with 15 amps cord & NEMA 5-15P plug for standard 15 amps service is furnished which provides the gentle hot circulating air to keep nachos/chips warm.

1 1/2" wide guides on cabinet walls allow the plastic lugs to slide in and out easily.

Aluminum cabinets use 0.190" thick deck,

2"x1"x1/8" channel uprights & 0.080" thick pan type door. Stainless steel cabinets use 14 ga. s/s deck & channel uprights & 18 ga. s/s door. All doors are reinforced

1" square tubing. A thermometer is standard. The cabinet rolls on 3" casters.



9250-H-ER-2

Type	Model Number	O.A. Dimensions W x D x H (Inches)	Weight (Pounds)
Aluminum	9250-H-ER-2	22 x 30 3/4 x 48 3/4	160
Stainless Steel	2250-H-ER-2	22 x 30 3/4 x 48 3/4	310

- Options:**
- A. Corner bumpers
 - B. Wrap around bumpers
 - C. Brakes on casters
 - D. Lockable door hasp



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- Choice of insulated or non-insulated models.
- Ideal for delicate proofing of dough products for bakeries, donut shops, schools and other institutions.
- Removable and adjustable universal angle slides for 18"x26" bun pans, 14"x18" trays, 12"x20" steam pans, gastronorm pans and 19"x19" and 23"x23" donut screens.

These deluxe cabinets are made of hi-tensile aluminum and offer precise humidity and temperature control. The heating/humidity console, rack/slides and back tunnel are completely removable for easy cleaning. Slides are adjustable on 1½" centers. Full length Lexan® Glass Door and 5" heavy duty swivel casters are standard. Angle brackets under the deck allow a standard 18"x26" bun pan to collect excess moisture to prevent spills. A relative humidity of 95% at nearly 95°F with an average ambient temperature can be easily maintained. Many other settings can be selected.

PR-1400 Proofing Unit

- 1400 Watts of heating provided by a 1000 watts coil air heater & 400 watts of "built-in" heating element under the stainless steel water pan.
- Precise humidity control provided by an infinity switch and a perforated water pan cover with adjustable openings.
- Air/moisture circulated by a 75 watt motor driven blower.
- Cabinet temperature control provided by a highly efficient thermostat.
- Furnished with "Off-On" switch.
- Entire proofing unit removable for cleaning.
- Power and heating indicator pilot lights.
- Furnished with 8' long. 15 amps rubber cord with 3 prong grounding plug. Nema 5-15P. (Note: for use in Canada, 20 amp cord with Nema 5-20P plug is furnished. Consult factory).
- **Power requirements:** Total 1475 watts on 110-120 volts 60 Hz, Single phase, AC.
- Optional 220-240 volts available.



Non-Insulated Deluxe
Model 9231-DEP-UA-16

Thermometer: Through the door type with dial on the outside for easy reading of the temperature without opening the door.

Deluxe Proofing Cabinets (Universal Angle Slide Type)

Type	Model Number	Pan Size (inches)	Pan Capacity (inches)	Pan Spacing in inches (mm)	Overall Dimensions Inches (mm)			Weight Pounds (kg)
					Width	Length	Height	
Non-Insulated	9231-DEP-UA-16	Note 2	16 (Note 1)	3 (76)	29½ (749)	33½ (841)	71 (1803)	174 (79)
Insulated	9234-DEP-IN-UA-16	Note 2	16 (Note 1)	3 (76)	31 (787)	35½ (902)	72 (1828)	250 (113)



Note 1: Capacity shown is based on 3" spacing. Each unit is furnished with 16 sets of slides which are adjustable on 1½" centers.

Note 2: Each pair of slides can accommodate one 18"x26" bun pan or one GN2/1 Gastronorm pan or two 14"x18" trays or one 23"x23" screen or two 12"x20" steam pans or two gastronorm GN1/1 pans.

Options:

- | | | | |
|-------------------------|-----------------------------|--------------------------|--|
| A. Four corner bumpers. | D. 6" Polyurethane casters. | G. Toor tag holder. | J. Stainless steel cabinet exterior with glass door. |
| B. Wrap around bumper. | E. 6" Balloon casters. | H. 220/240V Application. | K. Units for Canadian applications. |
| C. Wheel brakes (pair). | F. Lockable latch. | I. Dutch doors | L. 10 Hour limit timer |

Better food service equipment — standard models and custom designs.

SAMMONS EQUIPMENT MANUFACTURING CORPORATION

Shammi Industries

Deluxe, universal angle type heater/proofer combination cabinets. Insulated & Non-insulated

390-A Meyer Circle, Corona, California 92879-1078

Phone (951) 340-3419

Fax (951) 340-2716

- Choice of insulated or non-insulated models.
- Flexibility of use as a "Proof" Cabinet or as a "Hot" Cabinet using same proofer/heater combination module with a "flip" of a switch.
- Removable and adjustable universal angle slides for 18"x26" bun pans, 14"x18" trays, 12"x20" steam pans, gastronorm pans and 19"x19" and 23"x23" donut screens.

These deluxe cabinets are made of hi-tensile aluminum. With an ability to control temperature between 80°F and 190°F, this combination unit allows proofing of delicate dough products in the "proofing" mode or holding hot food at the appropriate temperature in the "heating" mode. The module, rack, slides and back tunnel are completely removable for easy cleaning and slides are adjustable on 1-1/2" centers. Full length Lexan® glass door and 5" heavy duty swivel casters are standard. Also angle brackets under the deck allows a standard 18"x26" bun pan to collect excess moisture to prevent "spills".

HPR-2000, Heater/ Proofer Module

- A flip of switch changes "proofing" to "heating" mode & vice verse.
- 2000 watt heating provided in the "heating mode".
- 1400 watts of heating provided in the "proofing mode" by a 1000 watts coil air heater and 400 watts of "built-in" heating element under the stainless steel water pan.
- Precise humidity control provided by an infinity switch and a perforated water pan cover with adjustable openings.
- Air/Moisture circulating by a 75 watt motor driven blower.
- Heating coils, built-in heater and blower are thermally protected.
- Cabinet temperature control provided by a highly efficient thermostat.
- Furnished with "Off-On" switch
- Entire proofing unit removable for cleaning.
- Power, heating and proofing indicator pilot lights.
- Furnished with 20 amps rubber cord with 3 prong grounding plug, Nema 5-20P. (Note: For use in Canada, 30 amps cord with Nema 5-30P plug is furnished. Consult factory).
- **Power requirements:** Total 2075 watts on 110-120 volts 60 Hz, Single phase, AC. Optional 220-240 volts unit available.

Thermometer: Through the door type with dial on the outside for easy reading of the temperature without opening the door.



Non-Insulated
Model 9231-HP-UA-17

Deluxe Hot/Proof Cabinets (Universal Angle Slides)

Type	Model Number	Pan Size (inches)	Pan Capacity (inches)	Pan Spacing in inches (mm)	Overall Dimensions Inches (mm)			Weight Pounds (kg)
					Width	Length	Height	
Non-Insulated	9231-HP-UA-17	Note 2	17 (Note 1)	3 (76)	29 1/2 (749)	33 1/4 (841)	71 (1803)	174 (79)
Insulated	9234-HP-IN-UA-17	Note 2	17 (Note 1)	3 (76)	31 (787)	35 1/2 (902)	72 (1829)	250 (113)



Note 1: Capacity shown is based on 3" spacing. Each unit is furnished with 17 sets of slides which are adjustable on 1 1/2" centers.

Note 2: Each pair of slides can accommodate one 18"x26" bun pan or one GN2/1 Gastronorm pan or two 14"x18" trays or one 23"x23" screen or two 12"x20" steam pans or two gastronorm GN1/1 pans.

Options:

- | | | | |
|-------------------------|-----------------------------|--------------------------|--|
| A. Four corner bumpers. | D. 6" Polyurethane casters. | G. Toor tag holder. | J. Stainless steel cabinet exterior with glass door. |
| B. Wrap around bumper. | E. 6" Balloon casters. | H. 220/240V Application. | K. Units for Canadian applications. |
| C. Wheel brakes (pair). | F. Lockable latch. | I. Dutch doors | L. Push Handle(s). |

Better food service equipment — standard models and custom designs.

SAMMONS EQUIPMENT MANUFACTURING CORPORATION

Shammi Industries

390-A Meyer Circle, Corona, California 92879-1078

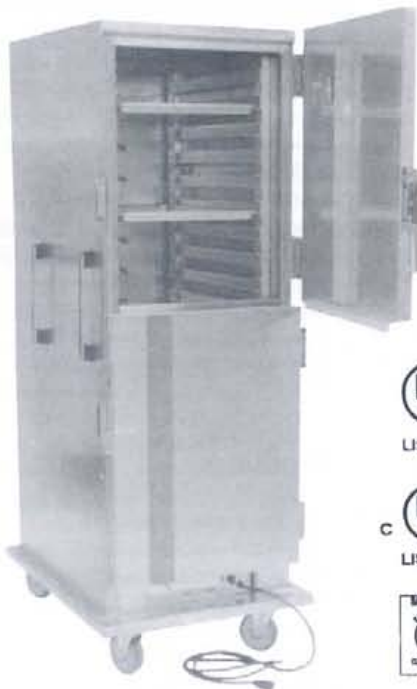
Hot cabinets, insulated & non-insulated, aluminum & stainless steel

Phone (951) 340-3419 Fax (951) 340-2716

- Heavy duty hot cabinets for keeping food hot or for warming rolls and china in 18"x26" sheet pans or 14"x18" trays.
- Choice of extruded sides, corrugated sides, angle ledge or channel slides.
- Available in either insulated or non-insulated models.

These hot cabinets allow transporting and holding of pre-prepared food away from central kitchen and close to the actual serving area. Ideal for banquets or catering operations. These are equally suited for fast food operations. A wide selection is available. A bottom mounted heating unit and a louvered or perforated air tunnel attached at the back of full height cabinet are lift-off type and are easily removable. The hot air is forced up the tunnel by an electrically operated blower and circulated throughout the cabinet interior. Temperature is controlled thermostatically. A water reservoir and an optional perforated cover with adjustable openings provide the desired moisture as necessary to prevent dryness. Cabinets roll easily on 5" casters.

Hot Insulated Cabinet



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Hot Insulated Cabinet with Channel Slides
Model 9252-HIN-DD-1834
(with optional push handles)

Hot Non-Insulated Cabinets



Hot Extruded Sides Cabinet
Model 9250-H-1834



Hot Corrugated Sides Cabinets
Model 9270-H-1834



Hot Angle Slide Cabinet
Model 9280-H-1817

HE-2000 Heating Unit: 2000W Heating coil, 2075W total, 17.3 amps at 120 VAC, 60 Hz single phase, furnished with *20 amps cord, 8 ft. long with 3 prong Nema 5-20P grounding plug. An off-on switch, a 75W blower, full range thermostat and power and heating pilot lights are standard. Unit has over 4 quarts capacity water reservoir with optional adjustable opening cover. Blower and heating coils are thermally protected. The unit is easily removable without the help of any tool. Optional 220-240V available.

Thermometer: Through the door type with dial on the outside for easy reading of temperature without opening the door.

Note: Optional HE-1600 heating unit in lieu of HE-2000, with *15 amps service and 1600W heating coil is available for insulated cabinets. Consult factory.

*For Canadian application, HE-2000 is furnished with 30 amps cord and plug and HE-1600 is furnished with 20 amps cord and plug. Consult factory.

Better food service equipment — standard models and custom designs.

C-5

Hot cabinets, non-insulated, aluminum & stainless steel

Aluminum Hot Non-Insulated Cabinets

Type	Model Number	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Extruded Side Panel	9250-H-1834	18 x 26	1½	34	22	30¼	69¾	140
	9250-H-1826	18 x 26	1½	26	22	30¼	57¾	130
	9250-H-1818	18 x 26	1½	18	22	30¼	45¾	120
Corrugated Sides	9270-H-1834	18 x 26	1½	34	22	30¼	69¾	132
Angle Ledge	9280-H-1817	18 x 26	3	17	22	30¼	69¾	137
	9280-H-1813	18 x 26	3	13	22	30¼	57¾	120
	9280-H-1809	18 x 26	3	9	22	30¼	45¾	110
	9280-H-1434	14 x 18	3	34	22	32¼	69¾	140

Stainless Steel Hot Non-Insulated Cabinets

Type of Slide	Model Number	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Corrugated	2270-H-1834	18x26	1½	34	22	30¼	69¾	265
Channel	2250-H-1834	18x26	1½	34	22	30¼	69¾	255
Angle Ledge	2280-H-1817	18x26	3	17	22	30¼	69¾	240
	2280-H-1434	14x18	3	34	22	32¼	69¾	252

NOTE: Angle ledge cabinets are also available in spacing other than 3". Consult factory.

Hot cabinets, insulated, aluminum & stainless steel

Aluminum Hot Insulated Cabinets (Removable Racks) (see notes 1, & 2)

Type	Model Number	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Extruded Side Channels	*9252-HIN-DD-1834	18 x 26	1½	34	27	36¼	72½	265
	9252-HIN-1826	18 x 26	1½	26	27	36¼	60½	237
Angle Ledge	*9282-HIN-DD-1817	18 x 26	3	17	27	36¼	72½	255
	9282-HIN-1813	18 x 26	3	13	27	36¼	60½	230
	*9282-HIN-DD-1434	14 x 18	3	34	27	36¼	72½	255
	9282-HIN-1426	14 x 18	3	26	27	36¼	60½	230

Stainless Steel Hot Insulated Cabinets (Removable Racks) (see notes 1, & 2)

Type	Model Number	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Channel Slide	*2252-HIN-DD-1834	18 x 26	1½	34	27	36¼	72½	378
	2252-HIN-1826	18 x 26	1½	26	27	36¼	60½	360
Angle Ledge	*2282-HIN-DD-1817	18 x 26	3	17	27	36¼	72½	380
	2282-HIN-1813	18 x 26	3	13	27	36¼	60½	360
	*2282-HIN-DD-1434	14 x 18	3	34	27	36¼	72½	386
	2282-HIN-1426	14 x 18	3	26	27	36¼	60½	364

*Dutch doors are standard on these 72½" tall hot insulated cabinets.

NOTE 1. These hot insulated cabinets are also available as "proof" only cabinets at no extra charge. Replace the letters "HIN" in the model number by letters "PIN". For hot/proof combination cabinets, see page C-9 & C-10. Angle ledge cabinets are also available with spacing other than 3". Consult factory.

NOTE 2. Hot insulated cabinets can also be furnished with 1600w heating unit (HE-1600) for 15 amps service instead of standard 2000w heating unit (HE-2000) at no extra charge. Consult factory.

Specifications:

• Extruded Sides Panel:

0.075" thick with 0.100" thick aluminum horizontal slides on 1 ½" centers and with interlocking inverted "V" seams.

• **Corrugations:** 0.063" thick aluminum or 20 ga. s/s sheets with corrugations spaced on 1 ½" centers.

• **Angle-Ledge:** Trays ride on bottom and not on bead. 0.075" thick aluminum or 18 ga. s/s angle slides are spaced on 3" centers. Models with other spacing can also be furnished. Consult factory.

• **Racks:** In insulated models, all racks are removable. In non-insulated models, all racks are fixed (removable optional). Up-rites are 2"x1" channels (0.125" aluminum or 14 ga. s/s).

• **Channels slides:** 1 ½"x5/8"x0.075" thick aluminum or 18 ga. s/s channels spaced on 3" centers.

• **Other:** Deck is 0.019" or 0.125" reinforced aluminum or 14 ga. s/s. Insulated models use double wall 0.063" aluminum or 20 ga. outer/22 ga. inner s/s with 1 ½" fiberglass insulation. Non-insulated models use single wall 0.063"/0.080" aluminum or 20 ga./18 ga. s/s for backs, doors and double wall tops. Heavy duty hinges, latches & 5" poly casters are standard.

Options:

- Four corner bumpers.
- Wrap around bumper.
- Wheel brakes (pair).
- 6" Poly casters.
- 6" Balloon casters.
- Lockable latch.
- Door tag holder.
- 220/240V application.
- Lexan® glass door
- Dutch doors (std. on 72 ½" H insulated models).
- Canadian application.
- S/S inner door and magnetic gasket (aluminum model).
- Push handles.
- Removable rack for non insulated models (std. on insulated models).
- 10 hour limit timer

**SAMMONS
EQUIPMENT**
MANUFACTURING CORPORATION
Shammi Industries

**Hot universal angle slide
cabinets, insulated &
non-insulated**

390-A Meyer Circle, Corona, California 92879-1078

Phone (951) 340-3419

Fax (951) 340-2716

- Ideal for schools, institutions, hotels and hospitals.
- Easily accommodates various size pans and trays like 18"x26" buns pans, 12"x20" steam pans, gastronorm (GN 2/1 & GN 1/1) pans, 14"x18", 10"x20" and 20"x22" pans and 13^{3/8}"x20^{3/4}" school lunch baskets.
- Choice of insulated or non-insulated units.

These hi-tensile all aluminum cabinets provide complete flexibility of mixing and matching different pans. Hot prepared food can be maintained at the proper holding temperature with an easily removable bottom mounted heating unit and the louvered air-tunnel at the back. An electrically operated blower circulates hot air throughout the interior of the cabinet at thermostatically controlled temperature. A water reservoir with an adjustable opening cover provides the necessary moisture. Cabinet rolls easily on 5" deluxe all swivel casters.

* Or stainless steel



Removable Heating Unit and Louvered Air Tunnel

Insulated Model 9232-HIN-DD-UA-12 with Dutch Doors

Non Insulated Model
9230-H-UA-9



LISTED
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Better food service equipment — standard models and custom designs.

C-7



Hot/Proof combination universal angle slide cabinets, insulated & non-insulated

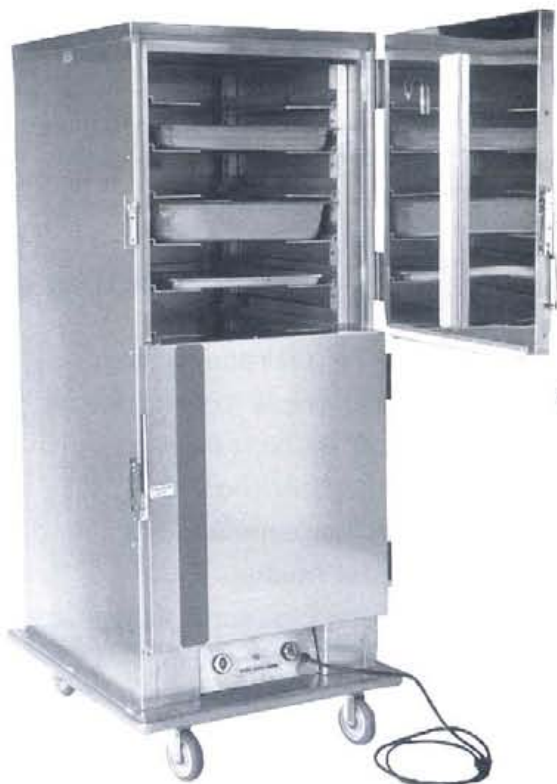
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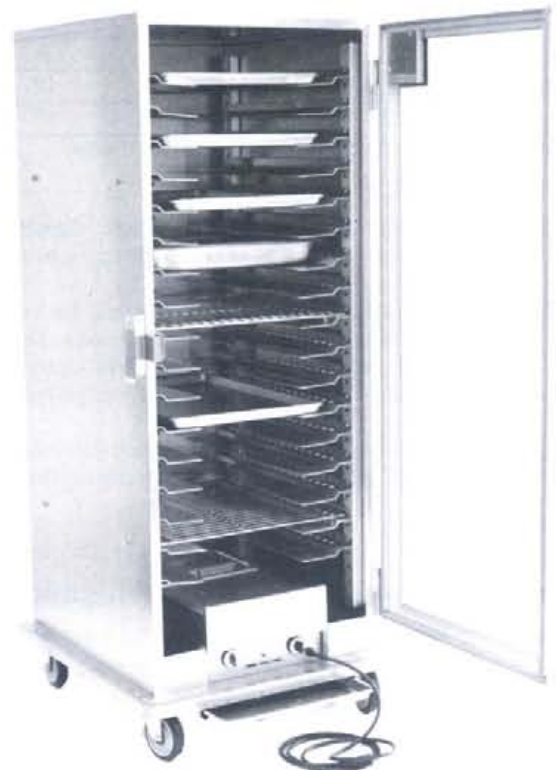
Fax (951) 340-2716

- Ideal for school, institutions, hotels and hospitals.
- Easily accommodates various size pans and trays like 18" x 26" buns pans, 12" x 20" steam pans, gastronorm (GN 1/1) pans, 14" x 18", 10" x 20" and 20" x 22" pans and 13 3/8" x 20 3/4" school lunch baskets.
- Choice of insulated or non-insulated units.
- Flexibility of use as a "proof" cabinet or as a "hot" cabinet using same proofer/heater combination module with a "flip" of a switch.

These aluminum or stainless steel cabinets provide an ability to control temperature between 80°F and 190°F by allowing proofing of dough products in the "proofing" mode or holding hot food at the desired temperature in the "heating" mode. The module and back tunnel are completely removable as are the racks in the insulated models. 5" heavy duty casters are standard. Insulated cabinets have fiberglass insulation at top, sides, back and solid door.



Aluminum Insulated Model
9235-HP-IN-DD-UA-12
with dutch doors



Aluminum Non-Insulated Model
9233-HP-UA-11
(with optional Lexan® door, extra slides, removable rack & drip trough)

Better food service equipment — standard models and custom designs.

C-7A

HE-2000 Heating Unit:

2000W heating coil, 2075W total, 17.3 amps at 120 VAC, 60 Hz single phase, furnished with *20 amps cord, 8 ft. long with 3 prong Nema 5-20P grounding plug. An off-on switch, a 75W blower, full range thermostat and power and heating pilot lights are standard. Unit has over 4 quarts capacity water reservoir with adjustable opening cover. Blower and heating coils are thermally protected. The unit is easily removable without the help of any tools. Optional 220-240V available.

Note: Optional **HE-1600** heating unit in lieu of **HE-2000**, with *15 amps service and 1600W heating coil is available for insulated cabinets at no extra charge. Consult factory.

*For Canadian application, **HE-2000** is furnished with 30 amps cord and plug and **HE-1600** is furnished with 20 amps cord and plug. Consult factory.

Thermometer: Through the door type with dial on the outside for easy reading of temperature without opening the door.

Aluminum Heated Cabinets with Universal Angle Slides (also see notes 3 & 4)

Type	Model Number (Also see note 3)	Tray Capacity (Note 1 & 2)	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
				W	D	H	
Non-Insulated	9230-H-UA-9	9	4½	26	31	59½	160
	9230-H-UA-10	10	4½	26	31	65½	170
	9230-H-UA-11	11	4½	26	31	70	185
Insulated	9232-HIN-UA-9	9	4½	29½	36¼	60½	265
	*9232-HIN-DD-UA-12	12	4½	29½	36¼	72½	295

Stainless Steel Heated Cabinets with Universal Angle Slides (also see notes 3 & 4)

Type	Model Number (Also see note 3)	Tray Capacity (Note 1 & 2)	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
				W	D	H	
Non-Insulated	2230-H-UA-9	9	4½	26	31	59½	252
	2230-H-UA-11	11	4½	26	31	70	280
Insulated	2232-HIN-UA-9	9	4½	29½	36¼	60½	378
	2232-HIN-UA-12	12	4½	29½	36¼	72½	402
	*2232-HIN-DD-UA-12	12	4½	29½	36¼	72½	410

*Furnished with dutch doors as standard on this model.

NOTE 1: Tray capacity is shown for 18"x 26" bun pans. Capacity for 12"x 20" steam pans/gastronorm (GN1/1) pans (2½" or 4" high) or 14"x 18" trays is twice the number.

NOTE 2: Slides are adjustable on 1½" (38mm) centers. Each universal slide set can carry one (1) Each 18"x 26" bun pan or 20"x 20" baking pan or 530mm x 650mm gastronorm (GN2/1) pan or 20"x 20" glass rack or two (2) each 12"x20" steam pans or 325mm x 530mm gastronorm (GN1/1) pan or 14"x 18" trays or 10"x 20" roasting pans or 13¾"x 20¾" school lunch baskets.

NOTE 3: These cabinets are also available as proofing cabinets in lieu of hot cabinets at no extra charge or as hot/proof combination cabinets at an additional price. Replace "-H" by "-P" in model number for proofing cabinets or replace "-H" by "-HP" for hot/proof combination cabinets. Consult Factory.

NOTE 4: Hot insulated cabinets can also be furnished with 1600w heating unit (HE-1600) for 15 amps service instead of standard 2000w heating unit (HE-2000) at no extra charge. Consult factory.

Options:

- A. Wheel brakes
- B. Corner Bumpers
- C. Full perimeter non-marking wrap around bumper.
- D. Polyurethane casters.
- E. Floor lock (car stop device)
- F. 6" Balloon casters
- G. Lockable door latch
- H. Non-removable door
- I. Pull handles
- J. Removable rack for non-insulated models. (std. or insulated cabinets)
- K. Dutch doors (std. On 72½"H insulated cabinets)
- L. 220-240V Application
- M. Canadian application
- N. S/S inner door and magnetic gasket
- O. All S/S construction (consult factory)
- P. 10 Hour timer
- Q. Digital thermometer
- R. S/S uprights and slides.
- S. Correctional package.

Other general/ common specifications:

- **Non-insulated models:** sides, back, top and door are made of 0.080" aluminum or 18 ga. S/S with doors reinforced with 1" square tube.
- **Insulated models:** Sides, back, top and door are double wall construction 0.063" aluminum or 22 ga. inner and 20 ga. outer S/S, insulated with 1½" fiberglass insulation.
- **Common:** Deck is made of 0.190"/ 0.125" thick reinforced aluminum or 14 ga. S/S. Uprights are 2"x 1"x 1/8" aluminum channels fixed for non-insulated and removable for insulated models. Slides are 0.105" aluminum step angle universal type, adjustable on 1½" centers. 5"x 1¼" N.S.F listed casters are standard.

HPR-2000 Heater/Proofer Module

- Flip of a switch changes "proofing" to "heating" mode & vice versa.
 - 2000 Watt heating provided in the "heating mode".
 - 1400 Watts of heating provided in the "proofing mode" by a 1000 watts coil air heater and 400 watts of "built-in" heating element under the stainless steel water pan.
 - Precise humidity control provided by an infinity switch and a perforated water pan cover with adjustable openings.
 - Air/moisture circulating by a 75 watt motor driven blower.
 - Heating coil, "built-in" heater and blower are thermally protected.
 - Cabinet temperature control is provided by a highly efficient thermostat.
 - Furnished with "Off-On" switch.
 - Entire proofing unit removable for cleaning.
 - Power, heating and proofing indicator pilot lights.
 - Furnished with 20 amps rubber cord with 3 prong grounding plug, Nema 5-20p. (Note for use in Canada, 30 amps cord with Nema 5-30p plug is furnished. Consult factory.)
 - **Power requirements:** Total 2075 watts on 110-120 volts 60 Hz, single phase, AC. 220-240 volts optional.
- Thermometer:** Through the door type with dial on the outside for easy reading of temperature without opening the door.

Aluminum Heated Cabinets with Universal Angle Slides (also see note 3)

Type	Model Number (Also see note 3)	Tray Capacity (Note 1 & 2)	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
				W	D	H	
Non-Insulated	9233-HP-UA-9	9	4½	26	31	59½	160
	9233-HP-UA-10	10	4½	26	31	65½	170
	9233-HP-UA-11	11	4½	26	31	70	185
Insulated	9235-HP-IN-UA-9	9	4½	29½	36¾	60½	265
	*9235-HP-IN-DD-UA-12	12	4½	29½	36¾	72½	295

Stainless Steel Heated Cabinets with Universal Angle Slides (also see note 3)

Type	Model Number (Also see note 3)	Tray Capacity (Note 1 & 2)	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
				W	D	H	
Non-Insulated	2233-HP-UA-9	9	4½	26	31	59½	252
	2233-HP-UA-11	11	4½	26	31	70	280
Insulated	2235-HP-IN-UA-9	9	4½	29½	36¾	60½	378
	2235-HP-IN-UA-12	12	4½	29½	36¾	72½	402
	*2235-HP-IN-DD-UA-12	12	4½	29½	36¾	72½	410

*Furnished with dutch doors as standard on this model.

NOTE 1: Tray capacity is shown for 18"x 26" bun pans. Capacity for 12"x 20" steam pans/gastronorm (GN1/1) pans (2½" or 4" high) or 14"x 18" trays is twice the number.

NOTE 2: Slides are adjustable on 1½" (38mm) centers. Each universal slide set can carry one (1) Each 18"x 26" bun pan or 20"x 20" baking pan or 530mm x 650mm gastronorm (GN2/1) pan Or 20"x 20" glass rack or two (2) each 12"x20" steam pans or 325mm x 530mm gastronorm (GN1/1) pan or 14"x 18" trays or 10"x 20" roasting pans or 13¾"x 20¾" school lunch baskets.

NOTE 3: These cabinets are also available as proofing cabinets in lieu of hot cabinets at no extra charge. Replace -H" by "-P" in model number for proofing cabinets. Consult Factory.

Other general/ common specifications:

- **Non-insulated models:** sides, back, top and door are made of 0.080" aluminum or 18 ga. S/S with doors reinforced with 1" square tube.
- **Insulated models:** Sides, back, top and door are double wall construction 0.063" aluminum or 22 ga. inner and 20 ga. outer S/S, insulated with 1½" fiberglass insulation.
- **Common:** Deck is made of 0.190"/ 0.125" thick reinforced aluminum or 14 ga. S/S. Uprites are 2"x 1"x 1/8" aluminum channels fixed for non-insulated and removable for insulated models. Slides are 0.105" aluminum step angle universal type, adjustable on 1½" centers. 5"x 1¼" N.S.F listed casters are standard.

Options:

- A. Wheel brakes
- B. Corner Bumpers
- C. Full perimeter non-marking wrap around bumper.
- D. Polyurethane casters.
- E. Floor lock (car stop device)
- F. 6" Balloon casters
- G. Lockable door latch
- H. Non-removable door
- I. Pull handles
- J. Removable rack for non-insulated models. (std. or insulated cabinets)
- K. Dutch doors (std. On 72½"H insulated cabinets
- L. 220-240V Application
- M. Canadian application
- N. S/S inner door and magnetic gasket
- O. 10 Hour timer
- P. Digital thermometer
- Q. S/S uprites and slides.
- R. Correctional package.

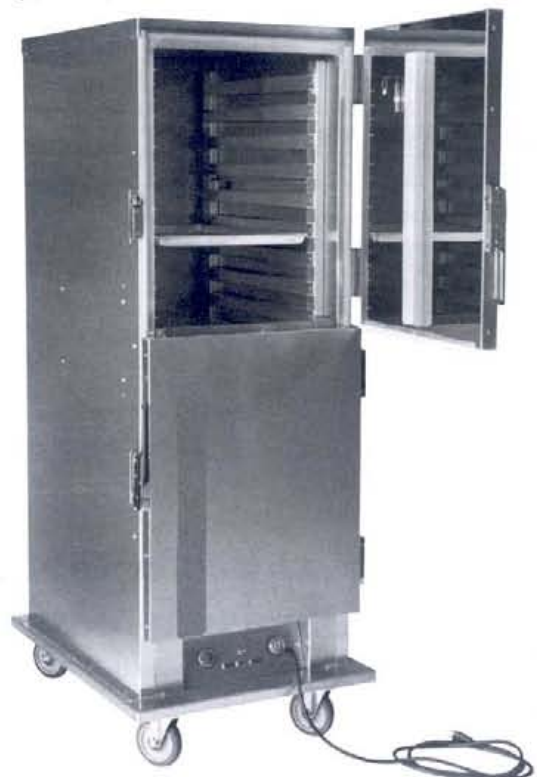
- Choice of insulated or non-insulated models for 18"x26" bun pans.
- Flexibility of use as a "proof" cabinet or as a "hot" cabinet using same proofer/heater combination module with a "flip" of a switch.

These hi-tensile aluminum cabinets provide an ability to control temperature between 80°F and 190°F by allowing proofing of dough products in the "proofing" mode or holding hot food at the desired temperature in the "heating" mode. The module and back tunnel are completely removable as are the racks in the insulated models. 5" heavy duty casters are standard. Insulated cabinets have fiberglass insulation at top, sides, back and solid door.

* Or stainless steel



Non-insulated Extruded Side Panel Cabinet
Model 9254-HP-1834 with standard Lexan®
Glass Door



Insulated Cabinet with Dutch Door
Model 9253-HP-IN-DD-1834
(Removable Channel Slide Rack type)

HPR-2000 Heater/Proofer Module

- Flip of a switch changes "proofing" to "heating" mode & vice versa.
- 2000 Watt heating provided in the "heating mode".
- 1400 Watts of heating provided in the "proofing mode" by a 1000 watts coil air heater and 400 watts of "built-in" heating element under the stainless steel water pan.
- Precise humidity control provided by an infinity switch and a perforated water pan cover with adjustable openings.
- Air/moisture circulating by a 75 watt motor driven blower.
- Heating coil, "built-in" heater and blower are thermally protected.

- Cabinet temperature control provided by a highly efficient thermostat.
- Furnished with "Off-On" switch.
- Entire proofing unit removable for cleaning.
- Power, heating and proofing indicator pilot lights.
- Furnished with 20 amps rubber cord with 3 prong grounding plug, Nema 5-20p. (Note for use in Canada, 30 amps cord with Nema 5-30p plug is furnished. Consult factory.)
- **Power requirements:** Total 2075 watts on 110-120 volts 60 Hz, single phase, AC. Optional 220-240 volts unit available.

Thermometer: Through the door type with dial on the outside for easy reading of the temperature without opening the door.

Better food service equipment — standard models and custom designs.

Deluxe heater/proofer cabinets, non-insulated, aluminum & stainless steel

Aluminum Hot-Proofer Non-Insulated Cabinets

Type	Model Number	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Extruded Side Panel	9254-HP-1834	18 x 26	1½	34	22	30¾	69¾	140
	9254-HP-1826	18 x 26	1½	26	22	30¾	57¾	130
	9254-HP-1818	18 x 26	1½	18	22	30¾	45¾	120
Corrugated Sides	9274-HP-1834	18 x 26	1½	34	22	30¾	69¾	132
Angle Ledge	9284-HP-1817	18 x 26	3	17	22	30¾	69¾	137
	9284-HP-1434	14 x 18	3	34	22	32¾	69¾	140

Stainless Steel Hot /Proofer Non-Insulated Cabinets

Type of Slide	Model Number	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Corrugated	2274-HP-1834	18x26	1 ½	34	22	30¾	69¾	265
Channel	2254-HP-1834	18x26	1 ½	34	22	30¾	69¾	255
Angle Ledge	2284-HP-1817	18x26	3	17	22	30¾	69¾	240
	2284-HP-1434	14x18	3	34	22	32¾	69¾	252

NOTE: These non-insulated hot/proofer cabinets are provided with Lexan® doors as standard. Solid doors are available at no charge. Angle ledge cabinets are also available in different heights & spacing. Consult factory.

Deluxe heater/proofer cabinets, Insulated, aluminum & stainless steel

Aluminum Hot-Proof Insulated Cabinets (with removable racks)

Type	Model Number	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Extruded Side Channels	*9253-HP-IN-DD-1834	18 x 26	1½	34	27	36¾	72½	265
	9253-HP-IN-1826	18 x 26	1½	26	27	36¾	60	237
Angle Ledge	*9283-HP-IN-DD-1817	18 x 26	3	17	27	36¾	72½	255
	9283-HP-IN-1813	18 x 26	3	13	27	36¾	60	230
	*9283-HP-IN-DD-1434	14 x 18	3	34	27	36¾	72½	255
	9283-HP-IN-1426	14 x 18	3	26	27	36¾	60	230

Stainless Steel Hot/Proof Insulated Cabinets (with removable racks)

Type	Model Number	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Channel Slide	*2253-HP-IN-DD-1834	18 x 26	1½	34	27	36¾	72½	378
	2253-HP-IN-1826	18 x 26	1½	26	27	36¾	60½	360
Angle Ledge	*2283-HP-IN-DD-1817	18 x 26	3	17	27	36¾	72½	380
	2283-HP-IN-1813	18 x 26	3	13	27	36¾	60½	362

*Dutch doors are standard on these 72 ½" tall hot insulated cabinets

NOTE: Insulated cabinets are provided with solid insulated doors. Optional LEXAN® doors are available.

Specifications:

- **Extruded Sides Panel:** 0.075" thick with 0.100" thick aluminum horizontal slides on 1 ½" centers and with interlocking inverted "V" seams.
- **Corrugations:** 0.063" thick aluminum or 20 ga. s/s sheets with corrugations spaced on 1 ½" centers.
- **Angle-Ledge:** Trays ride on bottom and not on bead. 0.075" thick aluminum or 18 ga. s/s angle slides are spaced on 3" centers. Models with other spacing can also be furnished. Consult factory.
- **Racks:** In insulated models, all racks are removable. In non-insulated models, all racks are fixed (removable optional). Up-rites are 2"x1" channels (0.125" aluminum or 14 ga. s/s).
- **Channel slides:** 1 ½"x5/8"x0.075" thick aluminum or 18 ga. s/s channels spaced on 3" centers.
- **Other:** Deck is 0.190" or 0.125" reinforced aluminum or 14 ga. s/s. Insulated models use double wall 0.063" aluminum or 20 ga. outer/22 ga. inner s/s with 1 ½" fiberglass insulation. Non-insulated models use single wall 0.063"/0.080" aluminum or 20 ga./18 ga. s/s for backs, doors and double wall tops. Heavy duty hinges, latches & 5" poly casters are standard

Options:

- Four corner bumpers.
- Wrap around bumper.
- Wheel brakes (pair).
- 6" Poly casters.
- 6" Balloon casters.
- Lockable latch.
- Door tag holder.
- 220/240V application.
- Lexan® glass door for insulated cabinet.
- Dutch doors (std. on 72 ½" H insulated models.)
- Canadian application.
- S/S inner door and magnetic gasket (aluminum model).
- Push handles.
- Removable rack for non insulated models (std. on insulated models).

- Fully insulated heated cabinets to hold and maintain prepared pre-plated meals at desired serving temperature.
- Choice of cabinets for nested covered plates or for plate carriers.

These hi-tensile all aluminum hot cabinets are furnished with fiberglass insulation, dutch doors and lift-out racks. Extra large angle slides are adjustable on 1-1/2" centers. Cabinets roll easily on 5" deluxe all swivel casters. The bottom mounted heating unit and the air-tunnel at the back are easily removable without the use of any tools and provide the necessary forced air circulation with thermostatically controlled temperature. Desired moisture can be maintained by adjusting openings of the perforated cover of the water reservoir.

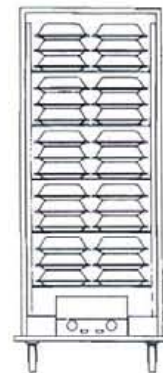
HE-2000 Heating Unit: 2000W Heating coil, 2075W total, 17.3 amps at 120 VAC, 60 Hz single phase, furnished with 20 *amps, 8 ft. long cord with 3 prong Nema 5-20P grounding plug. 10 hour timer (with off-on switch), 75W blower, thermostat and pilot lights are standard. Unit has over 4 quarts capacity water reservoir with adjustable opening cover. Blower and heating coils are thermally protected. Optional 220-240V available. Optional **HE-1600** heating unit with 15 *amps service and 1600W heating coil is also available.

*For Canadian application HE-2000 is furnished with 30 amps cord and plug and HE-1600 is furnished with 20 amps cord & plug. Consult factory.

Thermometer: Through the door type with dial on the outside for easy reading of temperature without opening the door.



Heated banquet cabinet
Model 9412-HIN-DD-BQ-90 with dutch
doors for nested plates & covers



With Nested Banquet Plates



With Plate Carrier



LISTED



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Heated Cabinet Models:

Type	Model No. (See Notes 1 & 2)	Capacity	Slide Spacing (inches)	Overall Dimensions (inches)			Weight (Pounds)
				Width	Depth	Height	
For Nested Plates with Covers	9412-HIN-DD-BQ-90	90 (Note 1)	10 1/2**	31	40 5/8	72	296
For Plate Carriers	9412-HIN-DD-BPC-96	96 (Note 2)	13 1/2**	31	40 5/8	72	285

**Adjustable on 1 1/2" spacing.

Note 1: Model 9412-HIN-DD-BQ-90 is furnished with 5 sets of large angle slides and 5 wire screens (23"x33"). Capacity is based on covered plates up to 11" in diameter with a nesting height up to 3" (including plate & cover), allowing 18 covered plates to be placed in each section, 3 deep (total capacity = 90) Plates and covers are not furnished.

Note 2: Model 9412-HIN-DD-BPC-96 is furnished with 4 sets of large angle slides. Capacity is based on 8" to 10 1/2" dia. plates (without cover), with 8 plates/carrier and with 3 carriers (approx. 21 1/2"W x 10 1/4"D x 12"H) on each set of slides, allowing 24 plates/section (total capacity = 96). Plates or plate carriers are not furnished. For non standard plate carriers, optional universal angel slides are available.

Options:

- A. Four corner bumpers.
- B. Wrap around bumper.
- C. Wheel brakes (pair).
- D. 6" Polyurethane casters.
- E. 6" Balloon casters.
- F. Lockable latch.
- G. Toor tag holder.
- H. 220/240V Unit.
- I. HE-1600 in lieu of HE-2000 for 15 amps service (U.S.A.)
- J. Canadian application.
- K. Extra set of slides
- L. Extra wire screen (23"x33")
- M. Universal angel slides for non standard plate carriers.

Better food service equipment — standard models and custom designs.

C-11

Stainless steel heated banquet cabinets

These heated banquet cabinets are designed for holding preplated food from 8" to 10" plates for banquet service. These insulated hot cabinets are furnished with 1 1/2" fiberglass insulation. Outer body, door and top are made of 20 ga. polished stainless steel (22 ga. inner). Push handle, 14 ga. s/s reinforced deck, heavy duty hinges and latches are standard. Perimeter bumper is also standard for double wide cabinets (optional for single wide). Heating units use 2000W heating coil (1600W optional for certain units), 75W blower (2 blowers for top mounted heating unit), thermostat, pilot lights, off-on switch, 8 foot long cord & NEMA 3 prong NEMA 5-20P grounding plug (5-15P for optional 1600W heating unit). Thermometer is standard on all units. Cabinets are also available for plates larger than 11" in diameter. Consult factory.

Stainless Steel Heated Cabinet Models: (BOTTOM MOUNTED HEATING UNIT)

Type	Model Number (See notes 1,2, 3 & 4)	Capacity	Slide Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
				W	D	H	
For Nested Plates with Covers	2412-HIN-DD-BQ-90	90 (Note 1)	10 1/2**	31 1/2	41 1/4	72 1/2	440
For Plate Carriers	2412-HIN-DD-BPC-96	96 (Note 2)	13 1/2**	31 1/2	41 1/4	72 1/2	425
For Nested Plates with Cover	2412-HIN-2-BQ-96	96 (Note 3)	13 1/4	54 3/4	31 1/4	62	458
For Nested Plates with Covers	2412-HIN-2-BQ-120	120 (Note 3)	13 1/4	65 3/4	31 1/4	62	496

**Adjustable on 1 1/2" spacing.



2412-HIN-2-BQ-96
(with optional side by side doors)

Stainless Steel Heated Cabinet Models: (TOP MOUNTED HEATING UNIT)

Type	Model Number (See notes 3 & 4)	Capacity	Slide Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
				W	D	H	
For Nested Plates with Covers	2237-HIN-BQ-48	48 (Note 3)	13 1/2	29 1/2	36 3/4	63 1/2	388
For Nested Plates with Covers	2237-HIN-2-BQ-96	96 (Note 3)	13 1/2	54 3/4	31 1/4	63 1/2	468
For Nested Plates with Cover	2237-HIN-2-BQ-120	120 (Note 3)	16	54 3/4	31 1/4	71 1/2	490
For Nested Plates with Covers	2237-HIN-2-BQ-150	150 (Note 3)	16	65 3/4	31 1/4	71 1/2	530



LISTED



LISTED



LISTED



2237-HIN-BQ-48

NOTE 1: Model 2412-HIN-DD-BQ-90 is furnished with 5 sets of large angle slides and 5 wire screens (23" x 33").

Capacity is based on covered plates up to 11" in diameter with nesting height up to 3" (including plate & cover), allowing 18 covered plates to be placed in each section, 3 deep (total capacity = 90) plates and covers are not furnished.

NOTE 2: Model 2412-HIN-DD-BPC-96 is furnished with 4 sets of large angle slides. Capacity is based on 8" to 10 1/2" diameter plates (without cover), with 8 plates/carrier and with 3 carriers (approx. 21 1/2"W x 10 3/4"D x 12"H) on each set of slides, allowing 24 plates/section (total capacity = 96). Plates or plate carriers are not furnished. For non standard plate carriers, optional universal angle slides are available.

NOTE 3: These models are furnished with wire shelves. Capacity is based on covered plates up to 11" in diameter with nesting height up to 3" (including plates & cover.) Plates and cover are not furnished.

NOTE 4: Some of these banquet cabinets can be furnished with 1600 W heating unit for 15 amps service instead of standard 2000W heating unit at no extra charge. Consult Factory.

- Extremely versatile for small loads around the kitchen and serving area.
- Choice of insulated or non-insulated models & type of slides.
- Choice of aluminum or stainless steel exterior for insulated models.

These small cabinets provide excellent mobility for small numbers of 18"x26" bun pans or 12"x20" steam pans / gastronorm pans. All cabinets roll easily on 5" deluxe casters. Insulated cabinets are furnished with fiberglass insulation and have removable aluminum racks. Non-insulated models have fixed racks. Cabinets can be placed next to a counter or under counter depending upon the height. The heating module is completely removable for easily cleaning without the use of tools.



Insulated Model (channel Slide)
9292-HIN-1208 (For 12"x20"x2 1/2" Steam pans)



Insulated Model (Angle Slide)
9282-HIN-1808



Non-Insulated Model
(Extruded Slides)
9250-H-1810

Thermometer: Through the door type with dial on the outside for easy reading of the temperature without opening the door.

Heating Unit (HE-1600): Easy lift out type, 1600W heating coil, 1675W total, 120 VAC, 60 Hz, single phase, furnished with 15 amps 3 prong Nema 5-15P grounding plug. Heating unit comes standard with 75 watts blower, an electric hand set 10 hour timer with an off-on switch, thermostat and pilot lights for power and heating. Unit has over 4 quarts of water reservoir with an adjustable opening cover. Heating coil and blower are thermally protected.

Note: for use in Canada, HE-1600 is furnished with 20 amps cord & plug. Consult factory.

Small Heated Cabinets

Type	Model No.		Type of Slide	Pan Size (inches)	Pan Capacity	Pan Spacing (inches)	O.A. Dimensions (inches)			Shipping Weight (Pounds)	
	Aluminum	Stainless Steel					Width	Depth	Height	Alum.	S/S
INSULATED	9292-HIN-1208	2292-HIN-1208	Channel	*12x20	8	2 1/4	20 9/16	32 7/8	42	90	185
	9282-HIN-1808	2282-HIN-1808	Angle	18x26	8	3	26	35 1/2	42	96	198
	9272-HIN-1816	2272-HIN-1807	Corrugated	18x26	16	1 1/2	26	35 1/2	42	100	205
	9252-HIN-1816	2252-HIN-1816	Extruded	18x26	16	1 1/2	26	35 1/2	42	102	208
	9232-HIN-1805	2232-HIN-1805	Universal Angle	18x26 12x20	5 10	4 1/2	29	35 1/2	42	110	230
NON-INSULATED	9250-H-1810	—	Extruded	18x26	10	1 1/2	22	30 1/8	33 3/8	65	—
	9280-H-1805	2280-H-1805	Angle	18x26	5	3	22	30 1/8	33 3/8	60	130
	9280-H-1807	2280-H-1807	Angle	18x26	7	3	22	30 1/8	39 3/8	67	142
	9250-H-1208	—	Extruded	*12x20	8	3	25	30 1/8	33 3/8	69	—

Options:

- A. Four corner bumpers.
- B. Wrap around bumper.
- C. Wheel brakes (pair)
- D. Smaller dia. casters.
- E. Door tag holder
- F. 220/240V Application
- G. Lockable latch.
- H. Canadian application



*2 1/2" Deep pans.

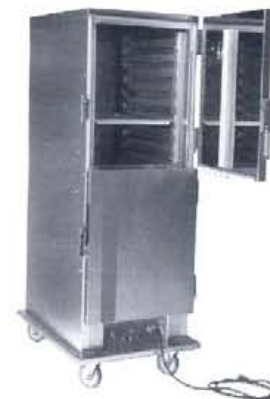
Better food service equipment — standard models and custom designs.

Moisture control hot humidified cabinets, insulated, aluminum & stainless steel

- Separate controls for humidity & heating
- Infinite combinations of heating & moisture
- Can also be used as "proofing only" or as "hot proof" combination cabinets
- Flip of a switch converts the unit from dry heating to humidified heating
- Heavy duty construction, fully insulated.
- Removable heating/humidity module
- Furnished with 20 amps cord & NEMA 5-20P plug for 110-120 volt single phase 60 hz service.

Aluminum Hot Humidified Insulated Cabinets

Type	Model No.	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Channel Slide	*9298-HP-IN-DD-1834	18 x 26	1½	34	27	36¼	72½	265
	9298-HP-IN-1826	18 x 26	1½	26	27	36¼	60½	238
	9298-HP-IN-1816	18 x 26	1½	16	27	36¼	42	208
Angle Slide	*9288-HP-IN-DD-1817	18 x 26	3	17	27	36¼	72½	268
	9288-HP-IN-1813	18 x 26	3	13	27	36¼	60½	241
	9288-HP-IN-1808	18 x 26	3	8	27	36¼	42	211
Universal Angle (note 2)	*9238-HP-IN-DD-UA-12	Note 1	4½	12	29½	36¼	72½	295
	9238-HP-IN-UA-9	Note 1	4½	9	29½	36¼	60½	265
	9238-HP-IN-UA-5	Note 1	4½	5	29½	36¼	42	230



9298-HP-IN-DD-1834

Stainless Steel Hot Humidified Insulated Cabinets

Type	Model No.	Pan Size (Inches)	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Channel Slide	*2298-HP-IN-DD-1834	18 x 26	1½	34	27	36¼	72½	378
	2298-HP-IN-1826	18 x 26	1½	26	27	36¼	60½	360
	2298-HP-IN-1816	18 x 26	1½	16	27	36¼	42	300
Angle Slide	*2288-HP-IN-DD-1817	18 x 26	3	17	27	36¼	72½	385
	2288-HP-IN-1813	18 x 26	3	13	27	36¼	60½	366
	2288-HP-IN-1808	18 x 26	3	8	27	36¼	42	306
Universal Angle (note 2)	*2238-HP-IN-DD-UA-12	Note 1	4½	12	29½	36¼	72½	402
	2238-HP-IN-UA-9	Note 1	4½	9	29½	36¼	60½	378
	2238-HP-IN-UA-5	Note 1	4½	5	29½	36¼	42	310

*Furnished with dutch doors as standard on this model.

NOTE 1: Tray capacity is shown for 18"x 26" bun pans. Capacity for 12"x 20" steam pans/gastronorm (GN1/1) pans (2½" or 4" high) or 14"x 18" trays is twice the number.

NOTE 2: Universal angle slides are adjustable on 1½" (38mm) centers. Each universal slide set can carry one (1) 18"x 26" bun pan or 20"x 20" baking pan or 530mm x 650mm gastronorm (GN2/1) pan or 20"x 20" glass rack or two (2) 12"x 20" steam pans or 325mm x 530mm gastronorm (GN1/1) pan or 14"x 18" trays or 10"x 20" roasting pans or 13¼"x 20¼" school lunch baskets.

General Specifications:

- Side, back, top and door are double wall construction 0.063" aluminum or 22 ga. inner and 20 ga. outer S/S, insulated with 1 ½" fiberglass insulation.
- Deck is made of 0.190"/0.125" thick reinforced aluminum or 14 ga. S/S. Uprites are 2"x1"x1/8" aluminum channels. Universal slides are 0.105" aluminum step angle adjustable on 1 ½" centers. Channel or angle slides are 0.075" thick aluminum. 5"x1 ¼" N.S.F. listed casters are standard. Optional s/s slides and uprites are also available. Consult factory.



9238-HP-IN-DD-UA-12

OPTIONS:

- A. Wheel brakes
- B. Corner Bumpers
- C. Full perimeter bumpers
- D. Polyurethane casters
- E. Digital thermometer
- F. 6" Balloon casters
- G. Lockable door latch
- H. Pull handles
- I. Lexan® Glass door
- K. 220-240V Application
- L. S/S Slides & uprites

Better food service equipment — standard models and custom designs.

C-12A

- **Ideal for schools, hotels, institutions, correctional facilities and other high volume feeding applications to hold hot prepared food at right temperature.**
- **Choice of standard cabinets for 18"x26" bun pans or universal angle type cabinets for 12"x20" steam pans, gastronorm (GN2/1 & GN 1/1) pans, 14"x18", 10"x20", 20"x22" and 18"x26" pans.**
- **Choice of aluminum or stainless steel exterior.**



Full Size Universal Angle Type
Heated Cabinet

Model 2236-HIN-UA-12 with Optional Single Door on the Back
(Pass thru type)



LISTED



Features:

- Fully insulated.
- Heavy Duty S/S hinges & latches.
- Removable without tools (lift-off type) heating unit with thermostat, thermometer and off-on switch.
- Pilot lights for power & heating.
- Humidity pan with adjustable opening cover.
- Completely removable interior aluminum rack and slides for easy cleaning.
- 5" deluxe heavy duty swivel casters.
- Stainless steel cabinets furnished with mirror finish S/S inner door & magnetic gasket.
- Half size cabinets furnished with solid back and single door in front.
- Full size cabinets furnished with solid back and Dutch doors in front.
- Optional pass thru type with door(s) in the back available.

Better food service equipment — standard models and custom designs.

C-13

HET-2000 Heating Unit: - 2000W Heating coil, 2150W total, 18 amps at 120V, 60 HZ
Standard for full size cabinets (optional for half size cabinets).
 Unit furnished with 20* Amps cord with 3 prong NEMA 5-20P grounding plug. Optional 220-240V available.

HET-1600 Heating Unit: - 1600W Heating coil, 1750W total, 14.6 amps at 120V, 60HZ,
Standard for Half Size cabinets. Unit furnished with 15* amps cord with 3 prong, NEMA 5-15P grounding plug. Optional 220-240V available.

Common Features:

- 2 Blowers, 75 watts each with thermally protected motors.
 - Special fan for keeping motors and controls cool.
 - Over temperature protection of heating coils through a separate hi-limit thermostat.
- *Note: For units to be operated in Canada. HET-2000 is furnished with 30 amps and HET-1600 with 20 amps cord & plug. Consult factory for Canadian application.



2256-HIN-1832
 (with correctional package)

S/S Heated Cabinets for 18"x26" bun pans (also see note 4)

Model Number	Pan Size (Inches)	Type of Slide	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Half Size Cabinets								
2256-HIN-1813	18 x 26	Extruded	1½	13	26¼	36¾	43	308
2286-HIN-1807	18 x 26	Angle Slide	3	7	26¼	36¾	43	298
¾ & Full Size Cabinets								
2256-HIN-1826	18 x 26	Extruded	1½	26	26¼	36¾	62½	398
2256-HIN-1832	18 x 26	Extruded	1½	32	26¼	36¾	70½	430
*2256-HIN-1836	18 x 26	Extruded	1½	36	26¼	36¾	76	465
2286-HIN-1816	18 x 26	Angle	3	16	26¼	36¾	70½	468
*2286-HIN-1818	18 x 26	Angle	3	18	26¼	36¾	76	475

S/S Heated cabinets with Universal Angle Slides (also see notes 1, 2, 3&4)

(For 12"x 20", 18"x 26", 14"x 18", 10"x 20" or 20"x 22" pans & gastronorm pans)

Model Number	Pan Size (Inches)	Type of Slide	Pan Spacing (Inches)	Pan Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
Half Size Cabinets								
2236-HIN-UA-4	Note 1	U.A.	**4½	4(note 2)	29½	36¾	43	340
2236-HIN-UA-6	Note 1	U.A.	**4½	6(note 2)	29½	36¾	49	370
¾ & Full Size Cabinets								
2236-HIN-UA-9	Note 1	U.A.	**4½	9(note 2)	29½	36¾	62½	410
2236-HIN-UA-11	Note 1	U.A.	**4½	11(note 2)	29½	36¾	70½	470
*2236-HIN-UA-12	Note 1	U.A.	**4½	12(note 2)	29½	36¾	76	480

*These 76" tall cabinets are furnished with dutch doors.

**Adjustable on 1½" centers.

NOTE 1: Each universal angle slides set can carry one (1) 18"x 26" bun pan or two (2) 12"x 20" steam pans/gastronorm pans (GN 1/1) or two (2) 14"x 18" trays or one (1) 20"x 22" pan or two (2) 10"x 20" pans.

NOTE 2: Capacity shown is for 18"x 26" bun pans. Capacity for 12"x 20" steam pan/gastronorm pans (2½" or 4" high) or 14"x 18" trays is twice the number shown on 4½" centers for these universal angle slide cabinets.

NOTE 3: These universal angle type cabinets are also available with slides fixed at 6½" centers for 6" deep pans for correctional facilities. Special heights & sizes are also available. Consult factory.

NOTE 4: These cabinets are also available in aluminum construction. Change first digit in model number from "2" to "9" (Model Numbers 2236, 2256 & 2286 will become Model Numbers 9236, 9256 & 9286.) Consult Factory.

Correctional Package:

These heated cabinets are also available with correctional package. Please consult factory for details.

Options

- A. Security enclosure for front control panel
- B. Non-removable heating unit in lieu of removable for correctional facilities
- C. Standard padlock hasp
- D. Heavy duty s/s vertical padlock hasp (up to 40" long) for each door

Options

- E. Solid state control
- F. Digital thermometer
- G. S/S guide locks for U.A. slides
- H. Tamper proof screws
- I. Wrap around bumper

Options

- J. Corner bumpers
- K. Push handles
- L. Wheel brakes
- M. 6" poly balloon casters
- N. Pass thru' doors



SAMMONS EQUIPMENT MANUFACTURING CORPORATION

Shammi Industries

Hot insulated cabinets with "In-wall" heating

390-A Meyer Circle, Corona, California 92879-1078

Phone (951) 340-3419

Fax (951) 340-2716

These hot insulated cabinets provide excellent holding capacity for 18" x 26" Bun Pans and/or 12" x 20" steam pans depending upon the model selected. Easy lift out racks allow fast clean up as necessary. Heavy duty chrome plated or stainless steel hinges and positive latch provide easy opening and closing of door against the four sided gasket. Lift handles are provided on both sides of half size and smaller cabinets which fold flat against the side walls. Aluminum models use 0.190" thick deck & 0.063" thick body. Stainless steel models use 22 ga. inner and 20 ga. outer body. 1 1/2" thick fiberglass insulation and 5" casters are standard. Up to 1000W heating is provided for half size & 1400W for 3/4 & larger cabinets. Off-on switch, power light, thermometer, thermostat and 6ft 14/3 ga. cord with molded plug for 15 amps, 120v, 60hz service are also standard. Half size cabinets are also available with optional top mounted hot well. Slides in universal angle type cabinets are adjustable on 1 1/2" centers. Other options are listed below.

Half size & smaller heated insulated cabinets, single section, aluminum & stainless steel ("In wall" heating system) 15 amps, 120 v Service.

- Up to 1000 watts of heating.

Model Number		Pan Size (Inches)	Pan Capacity	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)	
Alum.	S/S				w	D	H	Alum	S/S
9803-C-1805	2803-C-1805	18 x 26	5	2 3/4	27	32 3/4	28 3/4	134	210
9803-C-1807	2803-C-1807	18 x 26	7	2 3/4	27	32 3/4	34 1/4	138	220
9803-C-1808	2803-C-1808	18 x 26	8	2 3/4	27	32 3/4	37	154	230
9803-C-1808-LA	2803-C-1808-LA	18 x 26	*8	2 3/4	27	32 3/4	37	162	240
9803-C-1813	2803-C-1813	18 x 26	13	1 1/2	27	32 3/4	37	156	236
9803-C-1205	2803-C-1205	12 x 20	5	2 3/4	22	27 3/4	28 3/4	110	168
9803-C-1207	2803-C-1207	12 x 20	7	2 3/4	22	27 3/4	34 1/4	119	174
9803-C-1208	2803-C-1208	12 x 20	8	2 3/4	22	27 3/4	37	130	190
9803-C-1208-TW	2803-C-1208-TW	12 x 20	**8W	2 3/4	22	27 3/4	37	172	250
9803-C-UA-8 (Universal Angle Type)	2803-C-UA-8 (Universal Angle Type)	18 x 26	8	3	29 1/2	32 3/4	37	192	270
		12x20x2 1/2	16						

*This model is furnished with large angle slides & can also carry 8 steam pans (12" x 20" x 2 1/2") in lieu of 18" x 26".

**Stacking feature not available for cabinets with top mounted hot well.



9803-C-1808

3/4 and full size single section heated insulated cabinets, stainless steel

("In wall" heating system) 15 amps, 120v Service.

- Up to 1400 watts of power.



Model Number	Type of Slide	Pan Size (Inches)	Pan Capacity	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
2803-C-1215	Channel	12 x 20	15	2 3/4	22	27 3/4	58	255
2803-C-1814	Channel	18 x 26	14	3	27	32 3/4	58	296
2803-C-1815	Channel	18 x 26	15	3	27	32 3/4	63	310
2803-C-UA-13	Universal	18 x 26	13	3	29 1/2	32 3/4	58	338
		12 x 20	26					
2803-C-UA-15	Universal	18 x 26	15	3	29 1/2	32 3/4	63	355
		12 x 20	30					

NOTE: Cabinets are also available in aluminum construction. Consult factory.

Options:

- | | |
|--|---|
| A. No casters | G. Stationary legs (in lieu of casters) |
| B. Pass thru' style (door in the rear) | H. 220V/240V service |
| C. Corner bumpers | I. Perimeter bumper |
| D. Lexan ® glass door | J. Stacking feature for half size & smaller cabinet
(to stack one on top of other, maximum 2 cabinets/stack) |
| E. Brakes on casters | K. Heated top well (for half size cabinets) |
| F. Correctional package | |



2803-C-UA-15
(with optional pass thru' dutch door)

Better food service equipment — standard models and custom designs.

These fully insulated hot cabinets are furnished with 1" fiberglass insulation & fixed (welded) slides and are designed to maintain prepared meals in compartment trays for inmates at desired serving temperature. Outer body, door & top are made of 20 ga. (18 ga. optional) stainless steel. Push handle, 14 ga. s/s reinforced deck, tamper resistant fasteners, heavy duty 12 ga. s/s reinforced correctional hinges and latches are standard. Perimeter bumper is also standard for double & triple door cabinets (optional for single door cabinet). Heating units use 1600W or 2000W heating coils depending upon the model selected, 75W blower (2 blowers for top mounted heating unit), thermostat, pilot lights, off-on switch, 8 foot long cord & 3 prong Nema grounding plugs. Thermometer is standard on all models.



Hot insulated cabinet with top mounted heating unit for compartment trays

- Fully insulated cabinet.
- Top mounted 1600W heating unit HET-1600 with 15 amps cord & NEMA 5-plug for single door & 2000W heating unit HET-2000 20 amps cord & NEMA 5-20P plug for double & triple door cabinets.
- 5" casters (6" for 2 & 3 doors cabinets)

Model Number	Tray Size (Inches)	No. of Doors	Tray Spacing (inches)	Capacity	O.A. Dimensions (Inches) D x W x H	Weight (Pounds)
2286-HIN-2-810-78	8½ x 10 x 1¼	1	3	78	36¾ x 29½ x 62½	430
2286-HIN-2-810-90	8½ x 10 x 1¼	1	3	90	36¾ x 29½ x 70½	490
2286-HIN-1015-26	10¾ x 15 x 1¾	1	3	26	36¾ x 26¼ x 62½	410
2286-HIN-1015-30	10¾ x 15 x 1¾	1	3	30	36¾ x 26¼ x 70½	475
2286-2-HIN-1014-40	10½ x 14 x 1¼	2	3	40	31½ x 48 ½ x 54	420
2286-2-HIN-1014-60	10 ½ x 14 x 1 ¼	2	3	60	31 ½ x 48 ½ x 69	460
2286-3-HIN-1014-90	10 ½ x 14 x 1 ¼	3	3	90	31 ½ x 69 ½ x 69	540

NOTE: Correctional package is available. Cabinets are also available for other tray sizes. Consult factory.



2286-HIN-1015-30
(with optional package)

Dual cavity hot/ambient insulated cabinet for compartment trays

- Left section ambient
- Right section heated
- Fully insulated & roll on 6"x2" casters
- Bottom mounted 2000W heating unit for 20 amps service. (15 amps with 1600W heating optional).

Model Number	Tray Size (Inches)	Tray Spacing (Inches)	Tray Capacity		O.A. Dimensions (Inches) W x D x H	Weight (Pounds)
			Hot	Ambient		
2285-HIN-1-1-2828-1015	10¾ x 15 x 1¾	3	28	28	31½ x 48½ x 64¾	370
2285-HIN-1-1-2020-1015	10¾ x 15 x 1¾	3	20	20	31½ x 48½ x 52¾	320
2285-HIN-2-2-5656-910	9 x 10½ x 2½	3	56	56	31½ x 66 x 64¾	495
2285-HIN-2-2-4040-910	9 x 10½ x 2½	3	40	40	31½ x 66 x 52¾	420

Options

Cold cartridge for ambient section

Both sides heated with separate 1600W heating units

(consult factory).

ADDITIONAL CORRECTIONAL PACKAGE (OPTIONAL)

1. Non-removable heating unit (in lieu of removable)
2. Heavy duty side/top mounted security lockable latch
3. 18 ga. s/s exterior
4. 6" balloon casters (in lieu of std 6")
5. Extra set of hinges (3 sets in lieu of 2 sets) for each door
6. Wrap around bumper for single door cabinets



2285-HIN-1-1-2828-1015
(with options)

Better food service equipment — standard models and custom designs.

C-18

- Fully insulated heated cabinets for correctional facilities.
- Maintains prepared meals in compartment trays for prisoners at desired serving temperature.
- Heavy duty welded s/s construction.
- Offered in single, double and triple section style.
- Designed for 10 3/4" x 15" or 11 1/2" x 15 1/2" trays. (Other sizes available).

These hot cabinets are furnished with 1 1/2" fiberglass insulation and fixed (welded) slides. Cabinets roll easily on 6" casters. The bottom mounted heating unit is easily removable (non-removable optional) & provides the necessary gentle & forced air circulation with thermostatically controlled temperature.

Outer body, door & top are made of 20 ga. (18 ga. optional) polished stainless steel for strength & durability. Push handle, 14 ga. s/s reinforced deck, perimeter bumper, tamper resistant fasteners, heavy duty 12 ga. s/s reinforced correctional hinges & latches are standard.



HE-1600 Heating Unit:

1600 W Heating coil, 1,675W total, 13.96 amps at 120 VAC 60 HZ single phase furnished with 15 amps, 8ft. long cord with 3 prong Nema 5-15 P grounding plug, off-on switch, 75W blower, thermostat and pilot lights. Unit has over 4 quarts capacity water reservoir. Blower and heating coils are thermally protected. Optional 220-240-V available. Optional HE-2000 heating unit with 2000W heating coil and 20 amps cord and 5-20P plug for *20 amps service is also available (standard for triple door cabinet). Consult factory.

THERMOMETER: Through the door type with dial on the outside for easy reading of temperature without opening the door.

*For Canadian application HE-2000 and HE-1600 are furnished with 30 amps/20amps cord and plug respectively.

Model Number	Tray Spacing (Inches)	Type of Door	**Tray Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
				D	W	H	
2285-HIN-1115-20	3	Single	20	31 1/2	26	50 3/4	210
2285-HIN-1115-30	3	Single	30	31 1/2	26	65 3/4	240
2285-HIN-2-1115-40	3	Double	40	31 1/2	48 1/2	52 3/4	300
2285-HIN-2-1115-56	3	Double	56	31 1/2	48 1/2	64 3/4	380
2285-HIN-3-1115-72	3	Triple	72	31 1/2	69 1/2	52 3/4	490
2285-HIN-3-1115-96	3	Triple	96	31 1/2	69 1/2	64 3/4	540

** Cabinets will also accommodate 14 1/2" x 7" trays. Capacity will be 1 1/2 time the capacity shown. Cabinets are also available for 14" x 18" and 15" x 20" trays and for other sizes. These cabinets are also available without heating unit. Consult factory.

ADDITIONAL CORRECTIONAL PACKAGE (OPTIONAL)

1. Non-removable heating unit (in lieu of removable)
2. Heavy duty side/top mounted security lockable latch
3. 18 ga. s/s exterior
4. 6" balloon casters (in lieu of std 6")
5. Extra set of hinges (3 sets in lieu of 2 sets) for each door



2285-HIN-2-1115-56
(shown with correctional package)



2285-HIN-3-1115-96
(shown with correctional package)

Hot insulated single, double & triple door cabinets for 12"x20" steam pans for correctional facilities

390-A Meyer Circle, Corona, California 92879-1078

Phone (951) 340-3419

Fax (951) 340-2716

- Fully insulated heated cabinets for correctional facilities.
- Maintains prepared bulk food in steam pans for prisoner at desired serving temperature.
- Heavy duty welded s/s construction.
- Offered in single, double and triple section style.
- Designed for 12"x20" steam pans.
(Other sizes available).

These hot cabinets are furnished with fiberglass insulation and fixed (welded) slides. Cabinets roll easily on 6" casters. The bottom mounted heating unit is easily removable (non-removable optional) & provides the necessary gentle & forced air circulation with thermostatically controlled temperature.

Outer body, door & top are made of 20 ga. (18 ga. optional) polished stainless steel for strength & durability. Push handle, perimeter bumper, tamper resistant fasteners, heavy duty reinforced correctional hinges & latches are standard.



2292-HIN-2-1230

(shown with optional correctional package)

HE-1600 Heating Unit:

1600 W Heating coil, 1,675W total, 13.96 amps at 120 VAC 60 HZ single phase furnished with 15 amps, 8ft. long cord with 3 prong Nema 5-15 P grounding plug, off-on switch, 75W blower, thermostat and pilot lights. Unit has over 4 quarts capacity water reservoir. Blower and heating coils are thermally protected. Optional 220-240-V available. Optional HE-2000 heating unit with 2000W heating coil and 20 amps cord and 5-20P plug for *20 amps service is also available (standard for triple door cabinet). Consult factory.

THERMOMETER: Through the door type with dial on the outside for easy reading of temperature without opening the door.

*For Canadian application HE-2000 and HE-1600 are furnished with 30 amps/20amps cord and plug respectively.

Model Number	Pan Spacing (Inches)	Type of Door	** Tray Capacity	O.A. Dimensions (Inches) D x W x H	Weight (Pounds)
2292-HIN-1211	2 ¾	SINGLE	11	31 ½ x 26 x 50 ¾	230
2292-HIN-1215	2 ¾	SINGLE	15	31 ½ x 26 x 62 ¾	246
2292-HIN-2-1222	2 ¾	DOUBLE	22	31 ½ x 44 x 52 ⅝	310
2292-HIN-2-1230	2 ¾	DOUBLE	30	31 ½ x 44 x 64 ⅝	390
2292-HIN-3-1250	2 ¾	TRIPLE	50	31 ½ x 64 ½ x 64 ⅝	546

**Tray capacity is based on 2 ½" deep pans. Cabinets will also accommodate 4" & 6" deep pans. Capacity will vary. Consult factory.

ADDITIONAL CORRECTIONAL PACKAGE (OPTIONAL)

1. Non-removable heating unit (in lieu of removable)
2. Heavy duty side/top mounted security lockable latch
3. 18 ga. s/s exterior
4. 6" balloon casters (in lieu of std 6")
5. Extra set of hinges (3 sets in lieu of 2 sets) for each door



- Fully insulated with separate sections for hot and cold trays.
- Bottom mounted heating unit with 15 amp cord & Nema 5-15 plug.
- 20 Ga. S/S exterior (18 GA optional).
- Heavy duty welded s/s construction.
- 6" x 2" poly casters, push handle & wrap around bumper are standard.

These hot cabinets are furnished with fiberglass insulation and have separate hot section & ambient section for trays. Cabinets roll easily on 6" casters. The bottom mounted heating unit is easily removable (non-removable optional) & provides the necessary gentle & forced air circulation with thermostatically controlled temperature.

Outer body, door & top are made of 20 GA. (18 GA. optional) polished stainless steel for strength & durability. Push handle, perimeter bumper, tamper resistant fasteners, 14 GA. s/s deck and heavy duty reinforced correctional hinges & latches are standard.



2289-2015-HIN-40
(with optional correctional package)

HE-1600 Heating Unit:

1600 W Heating coil, 1,675W total, 13.96 amps at 120 VAC 60 HZ single phase furnished with 15 amps, 8ft. long cord with 3 prong Nema 5-15 P grounding plug, off-on switch, 75W blower, thermostat and pilot lights. Unit has over 4 quarts capacity water reservoir. Blower and heating coils are thermally protected. Optional 220-240-V available. Optional HE-2000 heating unit with 2000W heating coil and 20 amps cord and 5-20P plug for *20 amps service is also available. Consult factory.

THERMOMETER: Through the door type with dial on the outside for easy reading of temperature without opening the door.

*For Canadian application HE-2000 and HE-1600 are furnished with 30 amps/20amps cord and plug respectively.

Model Number	Section	No. of Doors	Tray Size (Inches)	Spacing (Inches)	Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
						D	W	H	
2289-2-HIN-910-56	Hot	1	9 x 10½ x 2½	3	56	31½	66	64¾	588
	Ambient	1	9 x 10½ x 2½	3	56				
2289-2-HIN-1015-40	Hot	2	10¾ x 15 x 1¾	3	40	31½	74¾	52¾	598
	Ambient	1	18 x 26	4	6				
2289-2-HIN-1015-56	Hot	2	10¾ x 15 x 1¾	3	56	31½	71¾	64¾	586
	Ambient	1	15 x 20	4	6				
2289-2-HIN-0609-56	Hot	1	6¼ x 9 x 1¾	3	56	31½	74¾	64¾	640
	Ambient	2	10¾ x 15 x 1¾	3	56				



NOTE: Sample trays are required with order. Cabinets for other sizes are available. Check door clearance to ensure cabinet will go thru'.

ADDITIONAL CORRECTIONAL PACKAGE (OPTIONAL)

1. Non-removable heating unit (in lieu of removable)
2. Heavy duty side/top mounted security lockable latch
3. 18 ga. s/s exterior
4. 6" balloon casters (in lieu of std 6")
5. Extra set of hinges (3 sets in lieu of 2 sets) for each door

ADDITIONAL OPTIONS:

- A. Towing Hitch
- B. S/S Frame insert for chilled trays.
- C. Dolly for S/S insert for ambient trays

- Fully insulated with separate sections for hot and cold trays.
- Top mounted heating unit with 15 amp cord & Nema 5-15 plug.
- 20 Ga. S/S exterior (18 GA optional).
- Heavy duty welded s/s construction.
- 6" x 2" poly casters, push handle & wrap around bumper are standard.

These hot cabinets are furnished with fiberglass insulation and have separate hot section & ambient section for trays. Cabinets roll easily on 6" casters. The top mounted heating unit is easily removable (non-removable optional) & provides the necessary gentle & forced air circulation with thermostatically controlled temperature.

Outer body, door & top are made of 20 GA. (18 GA. optional) polished stainless steel for strength & durability. Push handle, perimeter bumper, tamper resistant fasteners, 14 GA. s/s deck and heavy duty reinforced correctional hinges & latches are standard.



2287-2-HIN-810-36
(with optional correctional package)

HET-1600 Heating Unit:

1600 W Heating coil, 1,750W total, 14.60 amps at 120 VAC 60 HZ single phase furnished with 15 amps, 8ft. long cord with 3 prong Nema 5-15 P grounding plug, off-on switch, two 75W blowers, thermostat and pilot lights. Unit has over 4 quarts capacity water reservoir. Blower and heating coils are thermally protected. Optional 220-240-V available. Optional HET-2000 heating unit with 2000W heating coil and 20 amps cord and 5-20P plug for *20 amps service is also available. Consult factory.

THERMOMETER: Above the door type with dial on the outside for easy reading of temperature without opening the door.

*For Canadian application HET-2000 and HET-1600 are furnished with 30 amps/20amps cord and plug respectively.

Model Number	Section	Tray Size (Inches)	Spacing (Inches)	Capacity	O.A. Dimensions (Inches)			Weight (Pounds)
					D	W	H	
2287-2-HIN-810-36	Hot	8½ x 10 x 1¼	5	36	36½	66	55	695
	Ambient	10½ x 17 x 1¼	5	36				
2287-2-HIN-911-52	Hot	9 x 11 x 2	3	52	31½	66	62½	596
	Ambient	9 x 11 x 2	3	52				



NOTE: Sample trays are required with order. Cabinets for other sizes are available. Check door clearance to ensure cabinet will go thru'.

ADDITIONAL CORRECTIONAL PACKAGE (OPTIONAL)

1. Non-removable heating unit (in lieu of removable)
2. Heavy duty side mounted security lockable latch
3. 18 ga. s/s exterior
4. 6" balloon casters (in lieu of std 6")
5. Extra set of hinges (3 sets in lieu of 2 sets) for each door

ADDITIONAL OPTIONS:

- A. Towing Hitch
- B. S/S Frame insert for chilled trays.
- C. Dolly for S/S insert for ambient trays

- Moisture control hot humidified cabinets for pizzas.
- Available in aluminum & stainless steel construction.
- Choice of insulated or non-insulated models.
 - Separate controls for humidity & heating
 - Infinite combinations of heating & moisture
 - Flip of a switch converts the unit from dry heating to humidified heating
 - Heavy duty construction
 - Removable heating/humidity module
 - Furnished with 20 amps cord & NEMA 5-20P plug for 110-120 volt single phase 60 hz service

These moisture controlled hot humidified cabinets are specially designed to carry two 16" pizza boxes or 16" round pizza per pair of slides. Non-insulated models use fixed racks and slides. Insulated models use removable rack. Humidity and heating can be controlled precisely by an "infinite" switch and by a thermostat.

Aluminum Hot Humidified Non-Insulated Cabinets

Model Number	Slide Spacing (Inches)	Capacity 16" Box/Round Pizzas	O.A. Dimensions (Inches)			Weight (Pounds)
			W	D	H	
9284-HP-1634	3	34	22	37 1/8	69 3/8	138
9284-HP-1618	3	18	22	37 1/8	45 3/8	108
9284-HP-1614	3	14	22	37 1/8	39 3/8	98
9284-HP-1610 (for under counter)	3	10	22	37 1/8	33 3/8	88



9284-HP-1610

Aluminum Hot Humidified Insulated Cabinets

Model Number	Slide Spacing (Inches)	Capacity 16" Box/Round Pizzas	O.A. Dimensions (Inches)			Weight (Pounds)
			W	D	H	
*9288-HP-IN-DD-1634	3	34	27	40 1/8	72 1/2	295
9288-HP-IN-1626	3	26	27	40 1/8	60 1/2	265
9288-HP-IN-1616	3	16	27	40 1/8	42	240

Stainless Steel Hot Humidified Insulated Cabinets

Model Number	Slide Spacing (Inches)	Capacity 16" Box/Round Pizzas	O.A. Dimensions (Inches)			Weight (Pounds)
			W	D	H	
*2288-HP-IN-DD-1634	3	34	27	40 1/8	72 1/2	420
2288-HP-IN-1626	3	26	27	40 1/8	60 1/2	390
2288-HP-IN-1616	3	16	27	40 1/8	42	330

*Furnished with dutch doors as standard on this model.



9288-HP-IN-DD-1634

General Specifications:

- Non-insulated aluminum models use 0.080" thick doors & back and 0.063" sides and double wall tops.
- For insulated models, side, back top and door are double wall construction 0.063" aluminum or 22 ga. inner and 20 ga. outer s/s, insulated with 1 1/2" fiberglass insulation.
- Deck is made of 0.190"/0.125" thick reinforced aluminum or 14 ga. s/s. Uprights are 2"x1"x1/8" aluminum channels. Angle slides are 0.075" thick (min.) aluminum. 5"x1 1/4" N.S.F. listed casters are standard. Optional s/s slides and uprites are also available.
- Heating humidity module uses a 75W blower, 1600W heating coil for heat & 400W water pan heater for humidity.

Options:

- A. Wheel brakes
- B. Corner bumpers
- C. Full perimeter bumpers
- D. Pull Handles
- E. Lexan® Glass door
- F. 220V-240V Application
- G. S/S Slides & uprites

Better food service equipment — standard models and custom designs.