

Standard 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 digital thermostatic control, equipped with read-out LED display, temperature sensor, circuit breaker
- 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 digital drawer
- Can hold 35 18" x 26" pans
- Electrical specifications: 120V – 60 HZ; plugs into standard 110V outlet; NEMA 5-15P
- NSF; ETL

Benefits:

- Insulated cabinet makes it easier to handle the heater/proofer
- Insulation on the cabinet results in reduce energy expenditure
- Insulation on the cabinet helps in retaining more heat when not connected to electric source
- 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
- Overcurrent protection to the entire equipment
- Removable digital drawer allows for easy and efficient cleaning



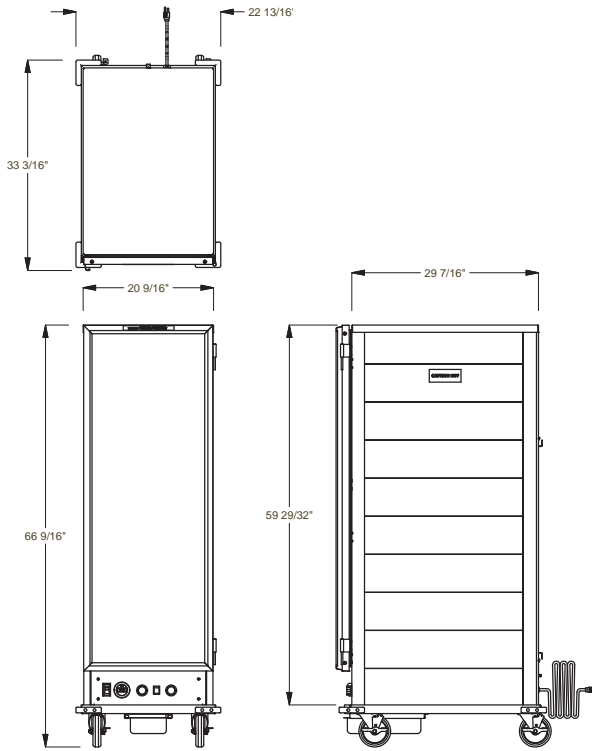
NHPL-1836C-DGT





Founded in 1946

Standard Heater Proofer



Model Number	Order#	Overall Dimensions						Approx. Ship Wt	
		Width		Length		Height		(lb)	(kg)
		(in)	(mm)	(in)	(mm)	(in)	(mm)		
NHPL-1836C-DGT	1079013	20.8125	529	33.1875	842.9	66.656	1693	185	84

Freight Class: 100



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

Insulated 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 insulated aluminum construction
- Forced air design
- Dual proof/heat digital thermostatic control, equipped with read-out LED display, temperature sensor, circuit breaker
- 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 digital drawer
- Can hold 35 18" x 26" pans
- Electrical specifications: 120V – 60 HZ; plugs into standard 110V outlet; NEMA 5-15P
- NSF; ETL

Benefits:

- Insulated cabinet makes it easier to handle the heater/proofer
- Insulation on the cabinet results in reduce energy expenditure
- Insulation on the cabinet helps in retaining more heat when not connected to electric source
- 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
- Overcurrent protection to the entire equipment
- Removable digital drawer allows for easy and efficient cleaning



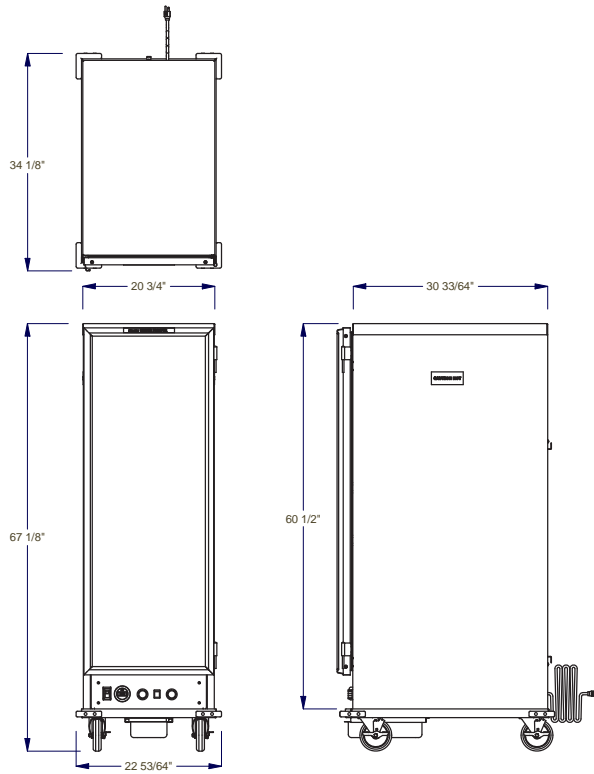
INHPL-1836C-DGT





Founded in 1946

Insulated Heater Proofer



Model Number	Order#	Overall Dimensions						Approx. Ship Wt	
		Width		Length		Height		(lb)	(kg)
		(in)	(mm)	(in)	(mm)	(in)	(mm)		
INHPL-1836C-DGT	1079013	20.8125	529	32	813	66.656	1693	185	84

Freight Class: 100



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Founded in 1946

Project: _____

Items: _____

Quantity: _____

Approval: _____

Date: _____

Non-Insulated Universal Runner 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 digital thermostatic control, equipped with read-out LED display, temperature sensor, circuit breaker
- Adjustable universal runners
- 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 digital drawer
- Can hold 28 18"x26" pans
- Electrical specifications: 120V – 60 HZ; plugs into standard 110V outlet; NEMA 5-15P
- NSF; ETL

Benefits:

- Universal runners allow for both steam table pans and sheet pans
- 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
- Overcurrent protection to the entire equipment
- Removable digital drawer allows for easy and efficient cleaning



NHPL-1825-UNC-DGT

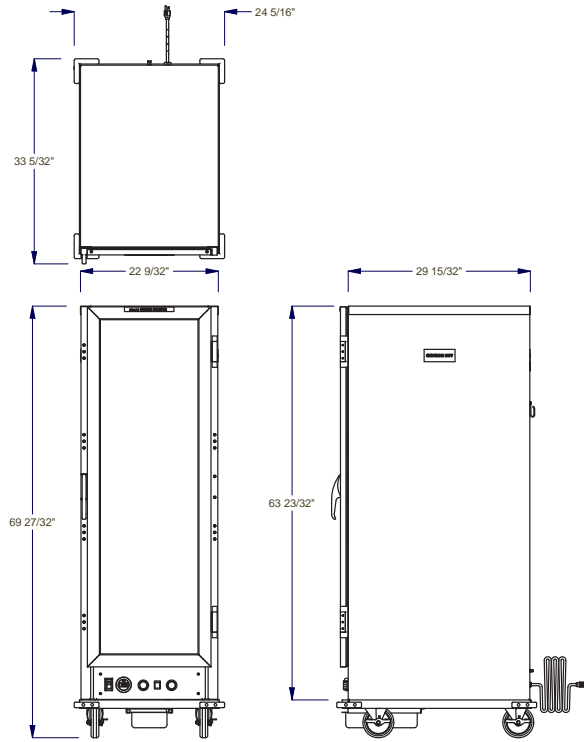


NON-INSULATED UNIVERSAL RUNNER HEATER PROOFER



Founded in 1946

Non-Insulated Universal Runner Heater Proofer



Model Number	Order#	Overall Dimensions						Approx. Ship Wt	
		Width		Length		Height		(lb)	(kg)
		(in)	(mm)	(in)	(mm)	(in)	(mm)		
NHPL-1825-UNC-DGT	1078993	22.2812	564	33.5162	851.31	69.71875	1771	235	106

Freight Class: 100



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Founded in 1946

Project: _____

Items: _____

Quantity: _____

Approval: _____

Date: _____

NON-INSULATED DUTCH DOOR HEATER PROOFER

Non-Insulated Dutch Door 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 digital thermostatic control, equipped with read-out LED display, temperature sensor, circuit breaker
- 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 digital drawer
- Can hold 33 -18" x 26" pans or 66 -14" x 18" sheet pans
- Electrical specifications: 120V – 60 HZ; plugs into standard 110V outlet; NEMA 5-15P
- NSF; ETL

Benefits:

- Forced air design provides even heat distribution
- Two doors on the cabinet results in reduced energy expenditure
- The pans can be loaded from bottom
- Clear lexan doors allows for greater visibility of food items
- 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
- Overcurrent protection to the entire equipment
- Removable digital drawer allows for easy and efficient cleaning



NHPL-1833-ECOC-2D-DGT

