

## HEATER PROOFER **EBSC**

### Features

- ◆ All welded heavy-duty construction
- ◆ UL approved PC clear door
- ◆ Door lifts off for easy maintenance and cleaning
- ◆ Control panel and easy to read LED display on removable control drawer
- ◆ Proof mode adjusts humidity between 30% and 100% up to 115°F
- ◆ Heat mode with 9 adjustable settings can reach 185°F
- ◆ Perfect for storing a wide variety of ready-to-serve dishes
- ◆ 36 pan slides for full size 18" x 26" sheet pans
- ◆ Seal in the heat with both magnets and tight-fitting gasket
- ◆ Comes standard with cord and NEMA 5-15P plug
- ◆ UL and NSF listed
- ◆ Unit ships with casters
- ◆ 1 year parts and labor warranty



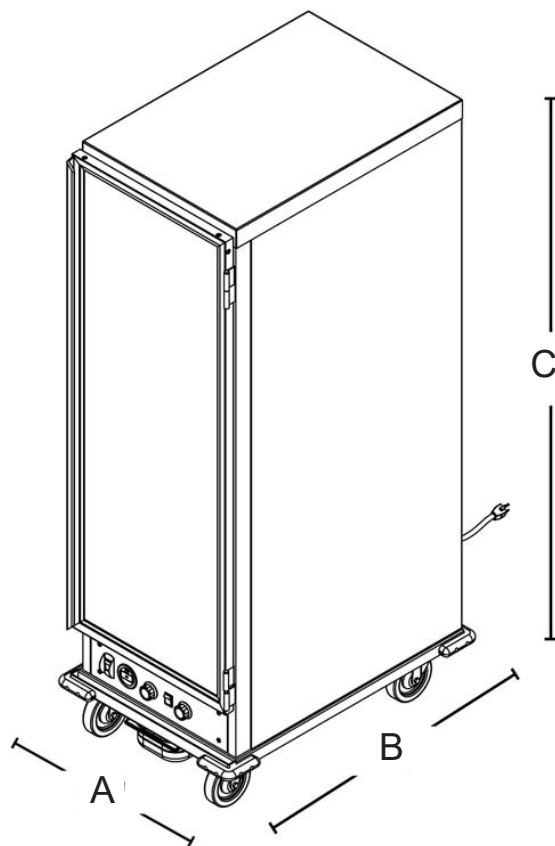
### High Quality Meets High Speed!

Heater proofers are indispensable tools in commercial kitchens and bakeries, playing a pivotal role in the delicate art of proofing dough or storing ready to serve dishes. These specialized units combine controlled heating elements with humidity controls, creating an optimal environment for yeast fermentation and dough rising. Designed to maintain consistent temperatures and humidity levels, heater proofers ensure that bread, pastries, and other baked goods undergo the crucial proofing process with precision. Their versatility also allows chefs and bakers to store ready to serve foods for extended periods of time while ensuring it keeps the proper temperature, taste and quality. The result is not just efficiently proofed dough but also the foundation for bakery delights that consistently meet the high standards of taste and texture, making the heater proofer cabinet an indispensable tool in elevating the bakery offerings of any restaurant.

# Technical Data

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Model	Overall Dimensions			Humidity Range	Net Wt	# of Pans	Temperature Range	Electrical (120V/1ph/60Hz)
	WIDTH (A)	DEPTH (B)	HEIGHT (C)					
	in	in	in					
EBSC1836HPI	33.8	18.7	29.5	30 - 100	178	36	up to 185	12



### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

*Please note, specifications are subject to change without notice as we continually work to improve our equipment.*



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