

**Product: Heated cabinets, Proofer cabinets, Combination cabinets**

**Variations:** Insulated or non-insulated, single sided or pass-thru, full length or dutch door, heated, proofer or both, stainless door or glass, stainless or aluminum construction.

**General:** Proofing cabinets are used for proofing of bakery products, without the high expense of a large commercial proofer. A heated cabinet is used to hold cooked products for use at a later time. Usual holding time for completely cooked products is about one hour. If products are slightly undercooked, a little more time is possible. Use of a combination unit may allow for longer times by injection of moisture into the cabinet. Controlled humidity cabinets provide the longest safe holding of hot foods. These units are portable.

**Differences:** Insulated solid door units hold heat better, but because you can not see into them from the outside, and have to open the door to see what is inside, may actually cost more in energy costs than one with a clear door that is not insulated. If items are to be held a short period of time, an un-insulated unit is fine. If longer- term holding is required, an insulated unit would be better. Dutch doors allow access to half of the cabinet without loss of heat that may happen when opening a full-length door. A combination heater/proofer can be used as a proofer, a dry heated cabinet, or a heated cabinet with moisture for product shrinkage reduction. The best of both worlds is an insulated cabinet with glass doors. Different manufacturers' products have different pan configurations. Some are designed for cafeteria pans, some for bun pans and some for a combination of both.

**Required Information:** Amount of product to be held, size of pan to be held, length of time product is to be held, available electrical energy, voltage and phase. Most units are 115 volt, 1 phase, but some require 20 amp circuits.

**Concerns:** Adjustable pan racks seem to provide the best versatility for these units. Beware of those that are not adjustable to be sure they will accommodate the products you wish to hold. Consider the cleanability of the unit before specifying. It is normal that a significant amount of food may fall into the interior of the cabinet during transport. Be sure that the unit may be cleaned easily and completely. Check to see the method of moisture injection and control during the proofing mode to be sure it will give you the control you require. Several manufacturers' products have vastly different power for recovery. Be sure the one you spec will be able to recover quickly after opening the door.



**Product: Proofing/Holding/Combination Cabinets**      **Quantity:** \_\_\_\_\_  
**Manufacturer:** \_\_\_\_\_ **Model #:** \_\_\_\_\_

**Type:**  Heated holding cabinet  
 Proofing cabinet  
 Combination Heated/Proofing cabinet  
 Controlled High-humidity cabinet

**Style:**  Insulated  
 Un-insulated  
 Reach-in  
 Pass-thru  
 Aluminum finish  
 Stainless steel finish

**Size:**  Full height  
 ¾ height  
 ½ height  
 Undercounter

**Door Type:**  Full length  
 Dutch doors  
 Solid  
 Glass

**Slide Spacing:**  1 ½" spacing  
 3" spacing  
 Universal slides

**Options:**  Handle  
 Corner bumpers

**Spec:** Other pertinent information should accompany the above to provide a spec that looks something like this:

One combination heater/proofer cabinet, pass-thru with full-length lexan door on kitchen side and S/S on customer side. Doors to be reversible in the field. Unit to have adjustable slide spacing to accommodate both sheet pans and cafeteria pans. Unit to be 115 volt, 1 phase, 2100 watt. Individual temperature and humidity controls with digital temperature readout. Top mounted control module. Moisture controls for control to 1% relative humidity. Holding temperatures from 80-180 degrees. Cord and plug included. Unit to be stainless steel interior and exterior.

