



Restaurant Supply, LLC
312 Murphy Road, Hartford, CT 06114
Tel: (860) 246-1111

Project Name: _____
Location: _____
Item #: _____ Qty: _____
Model: _____

FULL SIZE HEATER PROOFER

Model: EMP-E-HPC-6836 Clear Door, Non-Insulated EMP-E-HPIC-6836 Clear door, Insulated EMP-E-HPIS-683 Solid Door, Insulated EMP-E-HPIDS-6836 Double Solid Door, Insulated



EMP-E-HPC-6836



EMP-E-HPIC-6836



EMP-E-HPIS-6836



EMP-E-HPIDS-6836

DESIGNED FOR HEATING AND PROOFING

- Heating mode: with adjustable settings maintains cabinet temperatures up to 185°F (85°C).
- Proof mode: adjusts humidity between 30% and 95% and holds internal temperature up to 115°F (46°C).

FEATURES

- Air baffle design and forced air circulation.
- Easy to read LED thermometer.
- Extruded and anodized corrosion-resistant aluminum frame will not dull.
- Insulated door and 1.2" cabinet walls with an R value of 0.8
- Corner bumpers protect unit from impact.
- Heavy duty, durable 0.08" thick aluminum base for reinforced support.
- Removable control drawer for quick clean and maintenance.
- (4) 5" casters for excellent mobility, (2) front casters with top brakes.
- Wall panels have integrated angles to solidly support 18x26 baking trays

DOOR OPTIONS [Field Reversible]

- Clear: Lexan clear door
- Solid: Double layer aluminum

CAPACITY

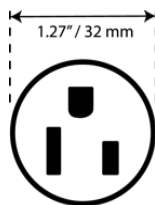
- Single Door: Holds up to 36 full size sheet pans; 1 1/2" of clearance between slides.
- Double Door: Holds up to 34 full size sheet pans; 1 1/2" of clearance between slides.

Heating Mode: 1500W
Proofing Mode: 1500W

ELECTRIC

NEMA 5-15P

Cord set includes plug & 6' (3m) cord and cable cover to prevent damage



NEMA 5-15P



Intertek



Intertek

RESTAURANT SUPPLY WARRANTY (USA / CANADA)

One (1) year parts
One (1) year on-site labor

Administered by RESTAURANT SUPPLY, LLC, 860-246-1111

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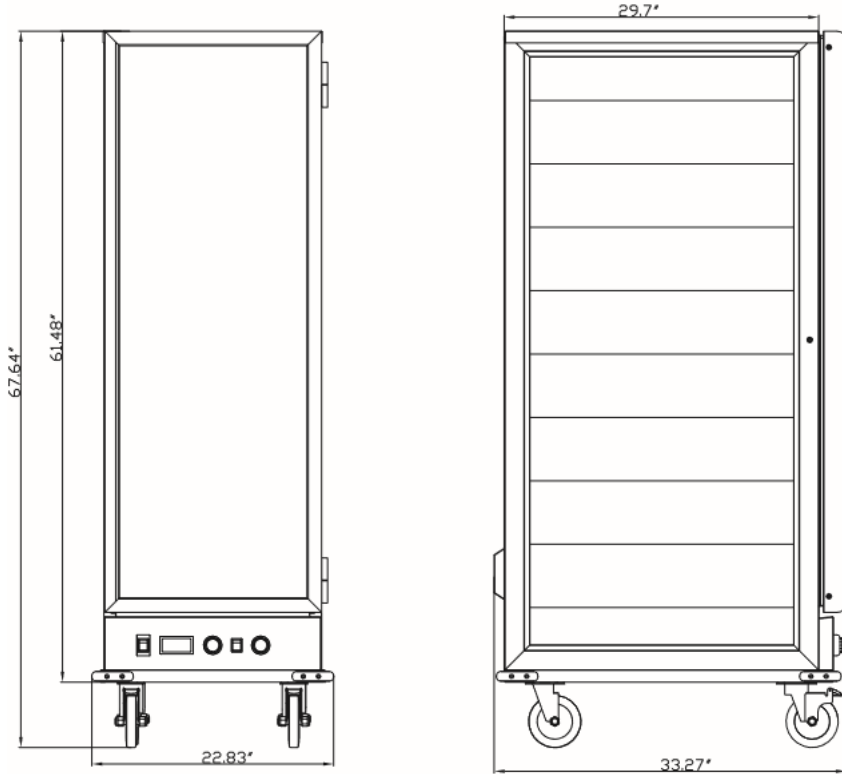
The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each KRATOS Product will deliver years of trouble free, reliable, low maintenance, efficient operation.



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FULL SIZE HEATER PROOFER



EMP-E-HPC-6836
 EMP-E-HPIC-6836
 EMP-E-HPIS-6836
 EMP-E-HPIDS-6836

Our aluminum series commercial proofing, and heating cabinets are manufactured using the highest quality materials and components. The cabinets are constructed of anodized 6063 aluminum extrusion and sit on a .08" thick aluminum base with formed channels providing additional support. Doors are constructed using miter cut aluminum extrusion and .08" thick clear polycarbonate or double layer aluminum sheet. Heavy duty stainless steel hinges are standard. Bottom heating/proofing modules are made from .063 die formed aluminum and are easily removed for cleaning. Controls are simple to operate, and the bright LED display is easy to read. All full sized models come with corner bumpers and 5" swivel casters, the front two are equipped with locks to keep the cabinet in place while the unit is being loaded and unloaded or proofing it's contents.

EMPURA MODEL NO.	MATERIAL	WATTS	4 CASTERS TOP BRAKE ON FRONT 2 CASTERS	INSULATION	DOORS	PANS	DIMENSIONS (W"xD"xH")	SHIPPING WEIGHT LBS.
FULL SIZE HEATER PROOFER								
EMP-E-HPC-6836	Anodized Aluminum	1500	5"	NO	CLEAR	36	22.83"x33.27"x67.64"	133
EMP-E-HPIC-6836	Anodized Aluminum	1500	5"	YES	CLEAR	36	22.83"x33.27"x67.64"	152
EMP-E-HPIS-6836	Anodized Aluminum	1500	5"	YES	SOLID	36	22.83"x33.27"x67.64"	165
EMP-E-HPIDS-6836	Anodized Aluminum	1500	5"	YES	DOUBLE SOLID	34	22.83"x33.27"x67.64"	165

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