



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

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

UNDER COUNTER HEATER PROOFER

Model: EMP-E-HPC-3414 Clear door, non-insulated EMP-E-HPIC-3414 Clear door, insulated EMP-E-HPIS-3414 Solid door, insulated



EMP-E-HPC-3414



EMP-E-HPIC-3414



EMP-E-HPIS-3414

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]

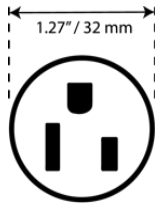
- Clear: Lexan clear door
- Solid: Double layer aluminum

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

CAPACITY

- Single Door: Holds up to 14 full size sheet pans; 1 1/2" of clearance between slides.



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

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

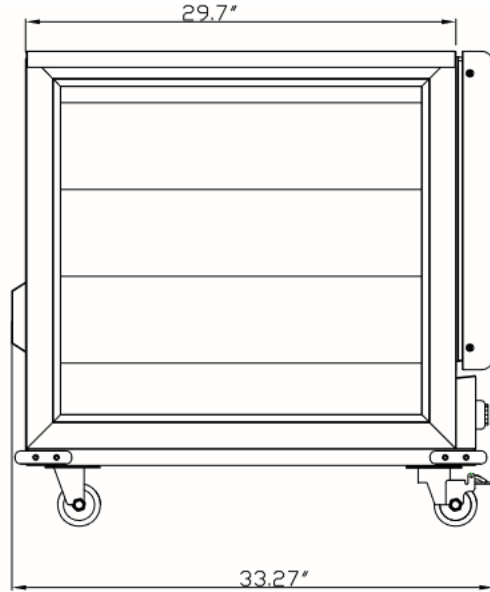
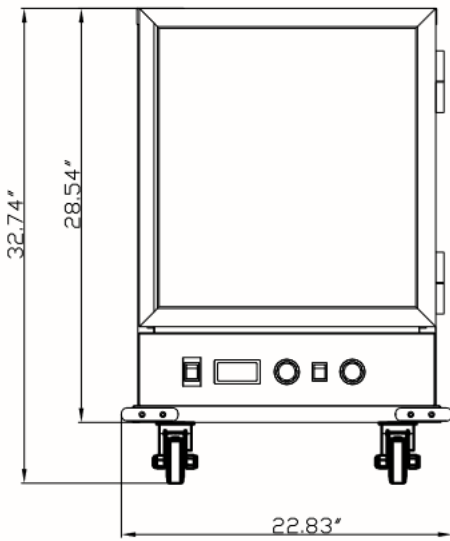
The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each KRATOS Product will deliver years of trouble free, reliable, low maintenance, efficient operation.



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UNDER COUNTER HEATER PROOFER



69K-777
 69K-778

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.
UNDER COUNTER HEATER PROOFER								
EMP-E-HPC-3414	Anodized Aluminum	1500	3"	NO	CLEAR	14	22.83"x33.27"x67.64"	92
EMP-E-HPIC-3414	Anodized Aluminum	1500	3"	YES	CLEAR	14	22.83"x33.27"x67.64"	102
EMP-E-HPIS-3414	Anodized Aluminum	1500	3"	YES	SOLID	14	22.83"x33.27"x67.64"	107

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