



BAKE CENTER COMPANION - PROOFER/HEATER

Insulated - Various Size Trays, Pans, and Gastro-Norm

PROOFER/HEATER "PH-BCC" SERIES

Two cabinets in one! Dual-purpose cabinets proof and heat, eliminating costly duplication of equipment



9 UNIVERSAL PROOFER/HEATER SUPPORTS THE FOLLOWING CONVECTION OVENS:

- Bakers Pride
- Blodgett
- Garland
- Montague
- Southbend
- Vulcan

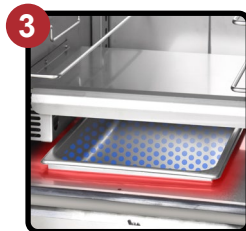
- 1** This multi-purpose cabinet is built specifically to support the weight of your convection oven while providing a built-in proofing system - no additional stacking angles required
- 2** Easy to use - upfront and recessed control panel has separate, easy to read and set, air moisture and air temperature controls
- 3** Built-in humidity system balances moisture and air with controlled heat and humidity capabilities - allows for greater control of holding food environment for longer holding periods
- 4** Removable humidity pan: 12" x 20" pan provides large water reservoir - removable, easy to clean and replaceable
- 5** Magnetic work flow handle - for easy access
- 6** Stainless steel wire universal angles accommodate a large variety of pan sizes on adjustable 1 1/2" centers
- 7** Field reversible door - flexible installation options for kitchen layout
- 8** Constructed of stainless steel, with welded base frame for added strength and durability - fully insulated cabinet and door provide energy efficient heating and longer holding times

PH-BCC-HS
(Shown with Optional Accessory Right Hand Hinging)

***Two year limited warranty**



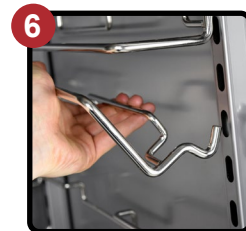
Control Panel



Humidity Pan



Work Flow Door Handle



Adjustable Tray Slides

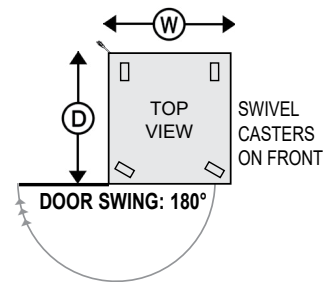
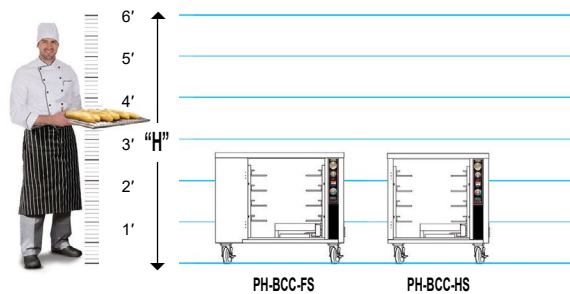


CE IP X4

PROOFER HEATER

SPECIFICATIONS

PROOFER & HEATED HOLDING CABINETS



MODEL NUMBER	CAPACITIES @ 4.5" SPACINGS [A]							OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			CLASS 100			
	TRAY SLIDES PROVIDED [B]	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20	GN 21	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
PH-BCC-FS For Full Size	4 pr	4	8	8	8	4	8	4	33.25" (845)	31.25" (794)	38.25" (972)	1	5"	270 (122)
PH-BCC-HS For Half Size	4 pr	4	8	8	8	4	8	4	33.25" (845)	31.25" (794)	30.25" (768)	1	5"	230 (104)

[A] Uprights punched on 1-1/2" centers. Tray slides are adjustable.

[B] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20" trays and/or pans.

• See-thru Lexan Door [add "L"] is available on all model sizes.

ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1650	2133
AMPS	13.8	8.9
HERTZ	50/60	50/60
PHASE	Single	Single
PLUG USA	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P

*Dedicated Circuit.

Specify Brand and Model of Convection Oven at time of order:

- Bakers Pride®
 Blodgett®
 Garland®
 Montague®
 Southbend®
 Vulcan®
 Other: _____

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners, reinforced top deck for use of heavy loads.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

DOORS AND LATCHES. Flush mounted, field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges and a magnetic work flow door handle. The hinge mountings are reinforced with stainless steel backing plates.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10-gauge castor plate. The castor mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

TRAY SLIDES. Welded rod-style tray slides are stainless steel for greater durability and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" (38mm) spacings, o.c., for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

PROOFING SYSTEM/CONTROLS. Built in humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture. An oversized and baffled, stainless steel water reservoir shall be removable for ease of cleaning/sanitation. System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for moist air distribution. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (32° to 88°C). An operational range thermometer, adjustable moisture control (Low to High) with "P" to indicate "Proof" position, 20 amp ON/OFF power switch, humidity cycle light, and thermostat cycling light shall also be included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical chart for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES

- ELECTRICAL**
- 220 volt, 50/60 Hz single phase
 - Timer
 - Element upgrade
 - Electronic controls
- DOORS**
- See-thru Lexan door
 - Key locking door latch
 - Paddle latch
 - Right hand door hinging
 - Glass doors
- SPACINGS**
- Extra stainless steel tray slides
 - "Ultra-Universal" transport slides
 - Fixed rack
- CASTERS**
- All swivel or larger casters
- EXTRAS**
- Full extension bumper
 - Heavy-duty push/pull handles
 - Top corner bumpers (set of 4)
 - Security packages
 - Reinforced top

FOOD WARMING EQUIPMENT COMPANY, INC.

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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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