



Item #: 177HPI1812 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco HPI-1812 Undercounter Half Size Insulated Heated Holding / Proofing Cabinet with Clear Door - 120V

Item #177HPI1812



### Technical Data

Width	23 1/8 Inches
Depth	33 3/16 Inches
Height	30 5/8 Inches
Amps	12 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1440 Watts
18 x 26 Pan Capacity	11 Pans
Color	Silver

### Features

- Half size insulated design holds up to 11 full size sheet pans; 1 1/2" of clearance between slides
- Heat mode with 9 adjustable settings up to 185 degrees Fahrenheit
- Proof mode adjusts humidity between 30% and 100% up to 115 degrees Fahrenheit
- Integrated easy-to-read LED display on removable bottom control drawer
- 120V, 1440W

### Certifications



NSF Listed



UL Listed, US



5-15P

Avantco Equipment



## Technical Data

Cabinet Size	1/2 Height Undercounter
Construction	Aluminum
Control Type	Manual
Door Type	Clear
Features	Controlled Humidity NSF Listed
Insulated	With Insulation
Interior Configuration	Lip Load Slides
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
Power Type	Electric
Product Line	Avantco HPI
Sections	1 Section
Type	Holding / Proofing Cabinets

## Notes & Details

Designed to keep all your freshly cooked food items hot until they're ready to serve, this Avantco HPI-1812 undercounter half size insulated heated holding/proofing cabinet helps ensure your restaurant, diner, or bakery is always prepared for high volume meal periods. Boasting nine adjustable settings and a heat mode that can reach 185 degrees Fahrenheit, this cabinet is perfect for storing a wide variety of ready-to-serve dishes. Or, operators can use the unit's integrated proofing mode for operation at a lower temperature (up to 115 degrees Fahrenheit) in order to proof bread before it's ready to bake. Humidity is provided by moisture in the water tray of the bottom of the unit, and adjustable humidity settings from 30% to 100% allow for a completely customized proofing experience. Thanks to an insulated design that locks in your holding temperature, this unit boasts up to 35% energy savings versus non-insulated units.

A total of 11 pan slides accept full size 18" x 26" sheet pans, while a Lexan clear door provides outstanding impact and heat-resistance as well as allowing for easy monitoring of the contents inside. For valuable temperature protection, the door is paired with both magnets and a tight-fitting gasket to ensure the warm air inside does not escape. You can also reverse the door hinges based on your needs. An easy-to-read thermometer for effortless temperature monitoring and a pair of dials is located on the unit's bottom control drawer that can also be removed for quick cleaning. Thanks to four 5" poly casters, this cabinet can be filled and moved from your prep location to the serving area with incredible ease. Other features include integrated corner bumpers that protect nearby walls and equipment during transport. The Avantco HPI-1812 half size cabinet requires a 120V electrical connection.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).