



Item #: 177HPI1836DC Project: \_\_\_\_\_

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

## Avantco HPI-1836DC Full Size Insulated Heated Holding / Proofing Cabinet with Clear Dutch Doors - 120V

Item #177HPI1836DC



### Technical Data

Width	22 11/16 Inches
Depth	33 1/8 Inches
Height	67 9/16 Inches
Power Cord Length	102 3/8 Inches
Interior Width	18 3/16 Inches
Interior Depth	27 1/8 Inches
Interior Height	53 13/16 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

### Features

- Full size insulated design holds up to 36 full size sheet pans; 1 1/2" of clearance between slides
- Provides versatility of two pieces of equipment in one footprint at the flip of a switch
- 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, 1,575W

### Certifications



5-15P



NSF Certified

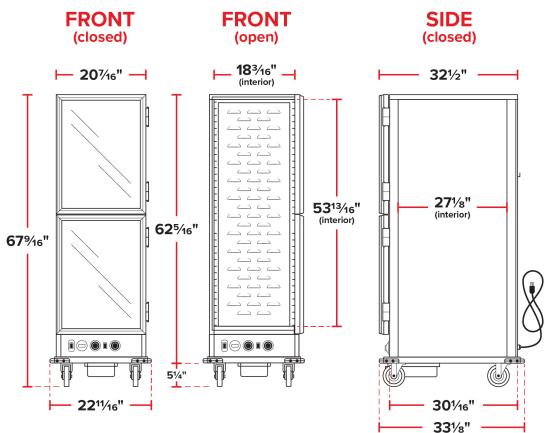


UL Certified

## Technical Data

<b>Wattage</b>	1575 Watts
<b>Cabinet Size</b>	Full Height
<b>Casters</b>	With Casters
<b>Color</b>	Red Silver
<b>Construction</b>	Aluminum
<b>Control Location</b>	Bottom Mounted
<b>Control Type</b>	Analog
<b>Door Type</b>	Clear
<b>Dutch Half Doors</b>	With Dutch Half Doors
<b>Features</b>	Controlled Humidity NSF Certified
<b>Full Size Sheet Pan Capacity</b>	36 Pans
<b>Hinge Location</b>	Left Right
<b>Insulated</b>	With Insulation
<b>Interior Configuration</b>	Lip Load Slides
<b>Lip Load Capacity</b>	100 lb.
<b>Maximum Temperature</b>	185 Degrees F
<b>Number of Doors</b>	2 Doors
<b>Plug Type</b>	NEMA 5-15P
<b>Power Type</b>	Electric
<b>Sections</b>	1 Section
<b>Style</b>	Reach-In
<b>Type</b>	Holding / Proofing Cabinets

## Plan View





## Notes & Details

Designed to keep all your freshly cooked food items hot until they're ready to serve, this Avantco HPI-1836DC full size insulated heated/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. And 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 36 pan slides accept full size 18" x 26" sheet pans, while Lexan clear dutch doors provide outstanding impact and heat-resistance as well as allowing for easy monitoring of the contents inside. For valuable temperature protection, the doors are paired with both magnets and tight-fitting gaskets 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-1836DC full 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 and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).