



ServIt CC2UFISF Half Size Insulated Holding and Proofing Cabinet with Solid Door - 120V, 2000W

#423CC2UFISF

FEATURES

- Gives you the versatility of two pieces of equipment in a single footprint at the flip of a switch
- Adjustable universal slides accommodate full size sheet pans and food pans
- Easy-to-open, reversible, solid door helps in preventing heat loss
- Fast, powerful warmup and recovery through a thermostatically controlled, forced air heating system
- Simple bottom mounted controls; 120V, 2000W

TECHNICAL DATA

Width	27 5/8 Inches
Depth	31 1/2 Inches
Height	44 Inches
Amps	16.7 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	2000 Watts
Access Type	Doors
Cabinet Size	1/2 Height



CERTIFICATIONS



TECHNICAL DATA

Casters	With Casters
Color	Silver
Construction	Aluminum
Control Type	Thermostatic
Door Type	Solid
Features	Made in America NSF Listed
Installation Type	Freestanding
Insulated	With Insulation
Interior Configuration	Universal Slides
Number of Doors	1 Doors
Plug Type	NEMA 5-20P
Power Type	Electric
Product Line	ServIt CC Series
Sections	1 Section
Shape	Rectangle
Temperature Range	80 - 200 Degrees F
Type	Holding / Proofing Cabinets

Notes & Details

Maintain the optimal temperature and quality of your food with this ServIt CC2UFISF half size insulated holding and proofing cabinet with solid door! This cabinet is designed to keep all your freshly cooked food items hot until you're ready to serve. Plus, with a proofing mode and adjustable humidity settings, you can proof dough before it's ready to bake. This cabinet boasts high-quality insulation technology and a solid door, allowing the cabinet's interior heat to be retained. Its durable, polymer construction ensures that it will stay free from any dents, impacts, or stains that may occur in high-volume businesses, and its cool-touch exterior prevents employees from any mishaps or burns. This cabinet contains three separate modules, which provide you with the convenience of having one cabinet that alternates between heated holding mode, proofing mode, and heated holding and proofing mode, saving you time, energy, and kitchen space.

For optimal use, this cabinet features three easily-accessible modules that each contain a digital thermometer, recessed control dials, a master on / off switch, and power indicator lights. For heated holding and proofing, the combination module allows you to maintain both humidity and temperature and includes individual analog controls to keep your food from drying out. If you'd like to use the cabinet just for holding, you can effortlessly switch to the holding module, which is designed to maintain the freshness of your food while it's waiting to be served. This module includes an analog control dial for temperature and a passive humidity generation system. If you're looking to proof dough, another flip of the switch converts the cabinet to the proofing module. This module is designed for proofing applications and includes analog controls that maintain temperature and humidity levels, ensuring that your dough has the perfect rise. All three modules can easily be removed for cleaning without the use of tools for added convenience.

This cabinet features solid, insulated, aluminum construction for superior strength and durability in even the harshest commercial settings. The interior heater holds your prepared foods at temperatures ranging from 80 to 200 degrees Fahrenheit, and with 2000W of proofing capability, this cabinet allows your standard yeast dough to rise with a relative humidity of up to 95 percent. A one-piece, double-hinged door swings out 180 degrees for optimal convenience during loading and unloading. Four plate-mounted swivel casters with two brakes provide additional mobility and stability. As for functionality, this cabinet's universal slides are fully adjustable on 1 1/2" increments and can accommodate up to 8 full size sheet pans and 16 full size steam pans. The slides also allow pans to be bottom loaded, so there's no interference if the top is covered with foil. This holding / proofing cabinet is ideal for commercial kitchens and off-site catered events. A 120V electrical connection is required.

⚠ 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.