Direct Supply® Insulated Holding and Proofing Cabinet

Proofing

Holding

Overview

Get all the benefits of a holding cabinet and a proofing cabinet in a single unit to save space in your kitchen. Heavy-duty insulated aluminum cabinet with heaters functions as a hot food holding cabinet to keep hot food at a consistent temperature or supplies humidity at low temperatures to serve as a proofing cabinet for bakery products. The cabinet fits 18 full-size sheet pans measuring 18 inches x 26 inches.

Proofing

Offers an ideal environment of humidity and temperature levels to help bread dough rise in order to produce perfectly baked loaves of bread.

Holding

Can be used to keep food warm at the proper temperature.

Construction

- 20-gauge aluminum frame

- Magnetic door latch keeps door securely closed

- Hinged door has a 180-degree swing

- Door-mounted gasket helps keep heat inside the chamber

- Water pan located at bottom of cabinet

- 5″ swivel casters; two front casters are locking

- 1″ nonmarking rubber bumper wraps around bottom and prevents scratching shell

Racks

- Removable wire racks slide for easy cleaning of cabinet interior

- Ends of rack posts must be in place to meet NSF sanitation standards (post holes must be fully sealed when racks are in place); rack posts have removable caps to allow for cleaning

- Universal slides are adjustable in 1½″ increments

- Includes 18 slide pairs

Heat Unit Specifications

- Rated Power: 1,500W, 120V, 20 amps, 60 Hz

- Temperature Range: 80° to 185°F

- Humidity Range: 30% to 100%

- Voltage: 120V

- Wattage: 2,000W

- 7½ ft. cord with a NEMA 5-20P plug

Controls

- Digital thermometer for easing readings

- Independent analog controls allow you to set the temperature and humidity inside the cabinet for optimal holding or proofing conditions

Heat Settings

Heat Mode should be used when a holding temperature above 100ºF is desired. The cabinet's temperature range is 80º to 185ºF. The dial numbers, 1 through 9, do not relate to a specific calibrated temperature. Temperature settings should be monitored via the temperature display.

To maintain temperatures between 85º and 100ºF, move the switch to Proof Mode and adjust the heat knob until the desired temperature is reached. Allow 45 minutes to preheat in Proof Mode.

Humidity Settings

To control humidity range from 30% to 100%, make sure there is water in the pan in the bottom of the unit. Use the dial numbers, 1 through 9, to achieve the desired humidity level. The numbers do not relate to a specific calibrated humidity.

Heating / Proofing Cabinet	
Dimensions (LxWxH)	29-½" L x 33-½" W x 71" H
Material	20-gauge aluminum
Casters	(4) 5" swivel casters (front two locking)
Temperature Range	80-185 degrees Fahrenheit
Humidity Range	30% to 100%
Certifications	NSF
Voltage	120V
Watts	2000
Amps	20
Plug Type	NEMA 5-20P plug
Warranty	1 year limited parts and labor
Pan Capacity	(18) 18" x 26" sheet pans
Shipping Weight	341 lbs

DSM Heating / Proofing Cabinet

#GT621 Direct Supply® Insulated Holding and Proofing Cabinet, Full Size, Universal Slide

Replacement Casters

#GTW89 Replacement Top Plate Caster w/ Brake
#GTW90 Replacement Top Plate Caster w/o Brake

Replacement Parts

#GTW72 Replacement Blower and Motor Assembly
#GTW73 Replacement Cable Bushing
#GTW74 Replacement Door Handle
#GTW75 Replacement Element 1200W
#GTW76 Replacement Element 1950W
#GTW77 Replacement Element 675W
#GTW78 Replacement Hinge
#GTW79 Replacement Indicator Light
#GTW80 Replacement Knob
#GTW81 Replacement Plastic Pan
#GTW82 Replacement Power Cable
#GTW83 Replacement Red ON/OFF Switch
#GTW84 Replacement Stop Strip
#GTW85 Replacement Temperature Thermostat Limit
#GTW86 Replacement Terminal Block
#GTW87 Replacement Thermometer and Transformer Kit
#GTW88 Replacement Thermostat
#GTW89 Replacement Top Plate Caster w/ Brake
#GTW90 Replacement Top Plate Caster w/o Brake
#GTW91 Replacement Universal Rack
#GTW92 Replacement White Heat/Proof Switch
#GTW93 Replacement Wire Frame