NSN 7320-01-598-2678

Dough Proofing Cabinet - Page 1 of 1



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Special Features:

Metro heated cabinet line delivers a higher degree of flexibility; exclusive flexible slide system gives you the power to create varied configurations within a single unit; slides conveniently adjust in seconds to meet your precise needs; proof or hold in same unit; gives you the ability to provide hot items to meet wide ranging menus; food product covered/uncovered temperature setting degrees fahrenheit-170 to 185; cabinets feature smooth surfaces and removable slides, chimneys and modules for quick and thorough cleaning; constructed of aluminum for high strength, yet low weight; blower forced air circulation at back assure assures uniform temperature; wide shallow chimney equalizes air circulation and saves space; includes a digital thermometer, see through polycarbonate water pan, drip through with removable pan; available in hot holding, proofing or combination units; seperate humidity and temperature controls on proofing models **Supplementary Features:**

Available in full height and easy to maneuver 3/4 height models

Shelf Life:

N/a

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Unit Of Measure:

Demilitarization:

No

Fiig:

T281-c