



Avantco Equipment

Item #: 177HPU1812 Project: _____

Qty: _____ Date: _____ Approval: _____

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

Item #177HPU1812



Technical Data

Width	22 11/16 Inches
Depth	32 1/4 Inches
Height	30 1/2 Inches
Power Cord Length	102 3/8 Inches
Interior Width	18 3/16 Inches
Interior Depth	27 1/8 Inches
Interior Height	17 13/16 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

Certifications



5-15P



Certified by NSF

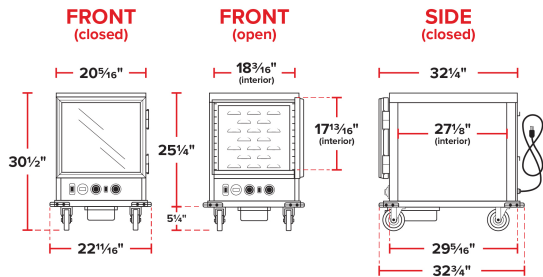


UL Certified

Technical Data

Wattage	1440 Watts
Cabinet Size	1/2 Height Undercounter
Casters	With Casters
Color	Red Silver
Construction	Aluminum
Control Type	Manual
Door Type	Clear
Dutch Half Doors	Without Dutch Half Doors
Features	Controlled Humidity NSF Certified UL Certified
Full Size Sheet Pan Capacity	11 Pans
Hinge Location	Left Right
Insulated	Without Insulation
Interior Configuration	Lip Load Slides
Lip Load Capacity	100 lb.
Maximum Temperature	185 Degrees F
Number of Doors	1 Doors
Plug Type	NEMA 5-15P
Power Type	Electric
Sections	1 Section
Style	Reach-In
Type	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 HPU-1812 undercounter half size non-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 180 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.

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 HPU-1812 half size cabinet requires a 120V electrical connection.