



Lockwood Manufacturing Company

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Material Handling Equipment • Food Service Equipment



INSULATED ECONOMY PROOF/HOLD CABINET

Lockwood's Insulated Economy Proof/Hold is affordable and effective. This cabinet has a top mounted dial thermometer, pan stop for proper air circulation and the same powerful heating/humidifying unit used in the full size proofing cabinets.

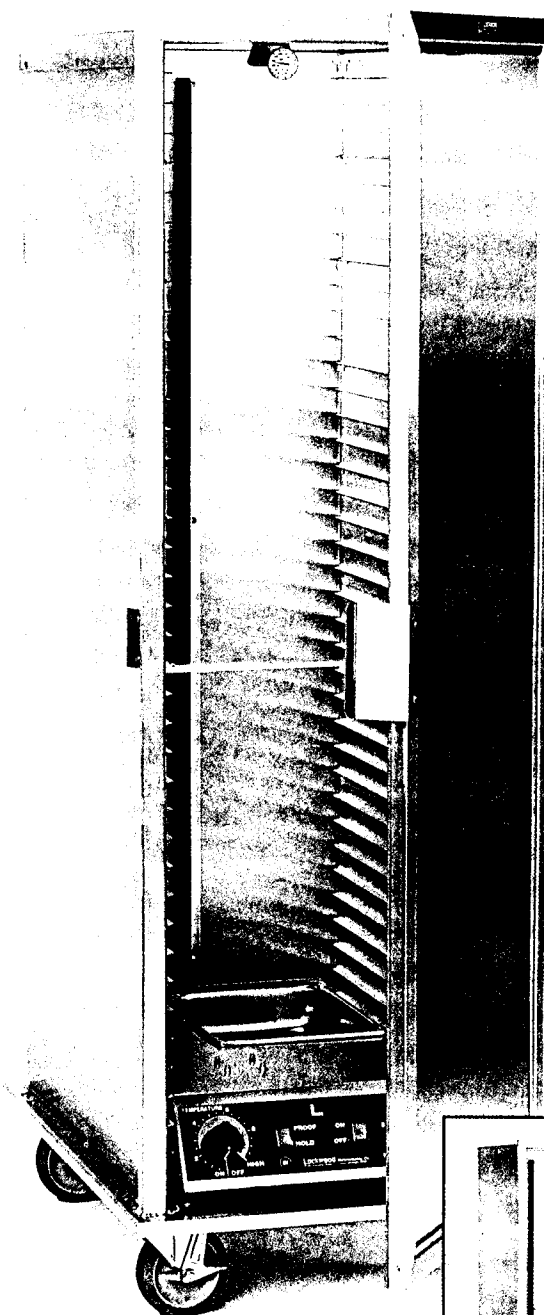
With this clear door feature, the operator can see what is going on inside. This is especially helpful when personnel with limited experience in baking are involved in the proofing operation. The operator can watch the bakery product, and with a very limited amount of instruction, can tell when it is time to remove the product from the proofer.

The .070" thick extruded aluminum side panels double as lip-hung pan supports. The cabinet will accommodate 34 - 18" x 26" full size bun pans, or 68 - 13" x 18" half size bun pans.

The heating/humidifying unit can be simply unplugged and pulled out, thereby enabling thorough cleaning of both the interior and exterior of the cabinet. The Lockwood cabinet and its casters are NSF listed.

There are three heating elements: one in the water pan for best humidity control and two in the blower unit for proper heat circulation. The cabinet has one thermostat and one infinite input control switch which regulates the amount of humidity in the cabinet.

Specifications and accessories on reverse side.



**CA67-PFIN-34SD
SOLID DOOR**



**CA67-PFIN-34CD
CLEAR DOOR**

SPECIFICATIONS

Model Number: CA67-PFIN-34CD

Applications: Proofer cabinet is ideal for use in bakeries, donut shops, schools, hotels, restaurants, and institutions baking small to medium sized quantities of yeast-raised products. Cabinet may also be utilized as an insulated holding cabinet for holding food or transporting meals.

Construction: Heavy duty, aluminum cabinet fabricated of high tensile aluminum meeting NSF requirements for sanitation.

Pan Supports and Sides: Sides are recessed, solid aluminum extrusion panels .070" thick, interlocked seam that provides a sanitary joint. Pan supports are extruded aluminum with a radius at the side and base for easy cleaning, maximum sanitation. Supports are integral with side panels and are $\frac{9}{16}$ " wide on $1\frac{1}{2}$ " centers. Exterior is .063" aluminum sheet welded at corners and base.

Base: A heavy duty foundation of $\frac{1}{8}$ " thick, high tensile aluminum formed 1" deep with corners welded for maximum strength. The cabinet is securely welded to base assembly.

Insulation: $\frac{1}{2}$ " thick rigid plastic thermal insulation board composed of polyisocyanurate foam.

Door: Either an aluminum framed clear lexan door or a .125" thick solid insulated aluminum framed door is available.

Heating and Humidifying Unit: Unit is totally independent of cabinet and may be removed completely for cleaning. The unit carries three heating elements: one in the water pan for effective humidity control and two units in the blower output for proper

heat circulation and control. The immersible element is 1000 watts. 500 watt and 1000 watt air heating elements maintain the best holding temperatures and provide quick recovery.

Controls: There are separate controls for on/off, proof/hold, humidity, and temperature. The controls are mounted on the sloping front face of the heating unit so they are easily visible through the transparent door panel.

Water Pan: The water pan is a seamless 4.3 quart, stainless steel pan.

Casters: Heavy duty, plate-type 5" diameter swivel plate casters, NSF listed. Wheel locks are supplied as standard on the front two casters.

Power Requirements: The unit is designed for plug-in and requires 120 volt, 60 cycle, single phase, 15 amp. circuit. Provided with the proofer is an 8' long cord, having a standard 3 prong plug.

Dimensions: 67" high, $29\frac{3}{8}$ " deep, $21\frac{1}{2}$ " wide.

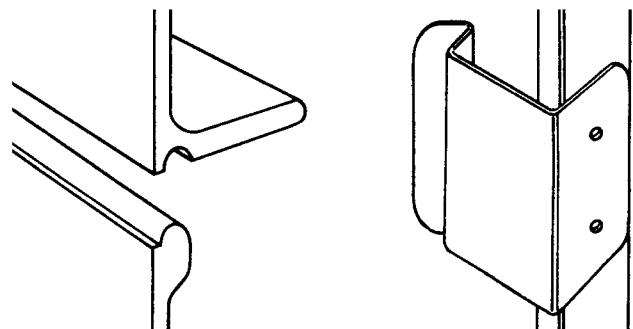
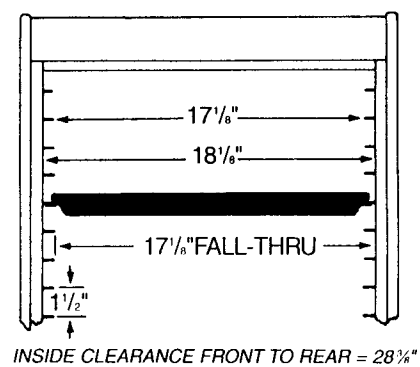
Temperature: Adjustable up to approx. 175°F.

Weight: 120 lbs.

Freight Classification: Proofer cabinet, SU, in cartons.

Options:

- Polyurethane wheels
- Brakes
- Wrap around perimeter bumper
- Corner bumpers
- Push handle



Extruded side panels are interlocked to provide sanitary joint.

Stainless steel slam latch.

MODEL NUMBER	CENTER SPACING	H x W x D	PAN CAPACITY	SHIPPING WGT. (lbs.)
CA67-PFIN-34CD	1 1/2"	67" x 20 3/4" x 28 3/8"	34	145
Clear Lexan Door				
CA67-PFIN-34ID	1 1/2"	67" x 20 3/4" x 28 3/8"	34	145
Solid Aluminum Insulated Door				
CA61-PFIN-30CD	1 1/2"	61" x 20 3/4" x 28 3/8"	30	134
Clear Lexan Door				
CA61-PFIN-30ID	1 1/2"	61" x 20 3/4" x 28 3/8"	30	134
Solid Aluminum Insulated Door				
CA55-PFIN-26CD	1 1/2"	55" x 20 3/4" x 28 3/8"	24	126
Clear Lexan Door				
CA55-PFIN-26ID	1 1/2"	55" x 20 3/4" x 28 3/8"	24	126
Solid Aluminum Insulated Door				
CA37-PFIN-14CD	1 1/2"	37" x 20 3/4" x 28 3/8"	14	102
Clear Lexan Door				
CA37-PFIN-14ID	1 1/2"	37" x 20 3/4" x 28 3/8"	14	102
Solid Aluminum Insulated Door				