

# HOBART

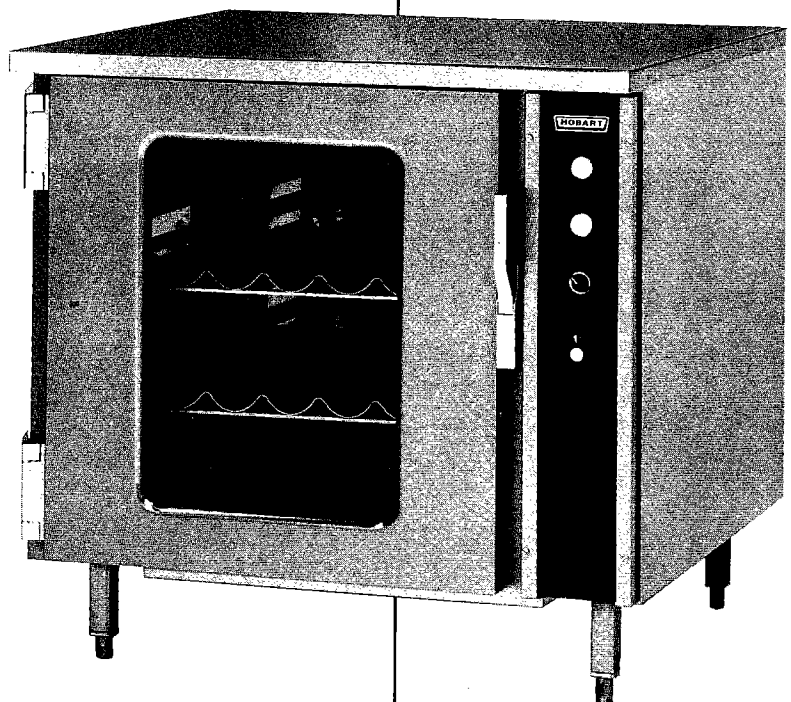
FOOD EQUIPMENT

## PRF21E ELECTRIC PROOFER

### NEW ELECTRIC PROOFER FROM HOBART...HELPS PUT BREADS BACK ON YOUR MENU.

- **Sealed stainless steel interior** — Holds humidity, durable and easy to clean.
- **Large air circulation space** — Good air, heat and humidity circulation provides excellent results.
- **Heating elements** — Located in bottom of cabinet, not in water. For longer life and better performance. Eliminates liming and scaling.
- **Simple water fill pan** — No plumbing connections for installation flexibility.
- **Heavy duty door hinges and latches** — Durable, long life mechanisms.
- **Large observation window** — Easy to see inside without opening door. Provides better proofing results.
- **All stainless steel exterior** — Durable, easy to clean. Long life reduces clean up time.

Specifications, Details and Dimensions on  
Reverse Side



# PRF21E ELECTRIC PROOFER



**SPECIFICATIONS** Listed by Underwriters Laboratories, Inc and by National Sanitation Foundation.  
Certified by Baking Industry Sanitation Standard Committee.

**CONSTRUCTION:** All stainless steel construction provides easy cleaning. Top, rear, sides, bottom and door are fully insulated. Removable rack supports are included in the cavity. Stainless steel water pan with cover located at bottom of the cavity above the heating elements. Proofer mounts on 6" adjustable stainless steel legs with adjustable aluminum feet. A large observation window located in the door permits inspection of product without disturbing internal atmosphere necessary for development of dough. Door opens right to left and

swings a full 180 degrees. Cavity accepts nine 18" x 26" full size pans.

**CONTROLS:** Recessed control panel located on right side. "ON-OFF" switch energizes proofer controls electrically. "POWER ON" indicating light. The snap-action thermostat activates the heating elements and has a temperature range of 32-185°F. Thermostat signal light indicates preheat and recovery.

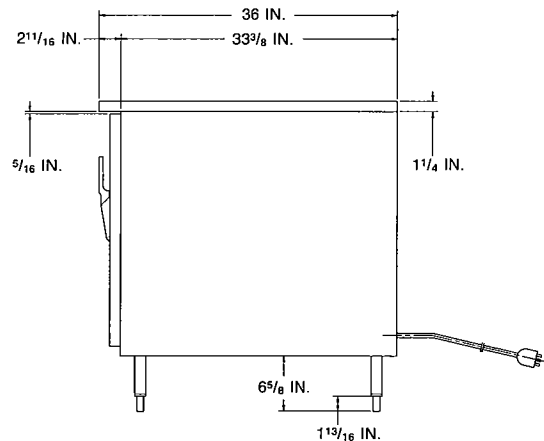
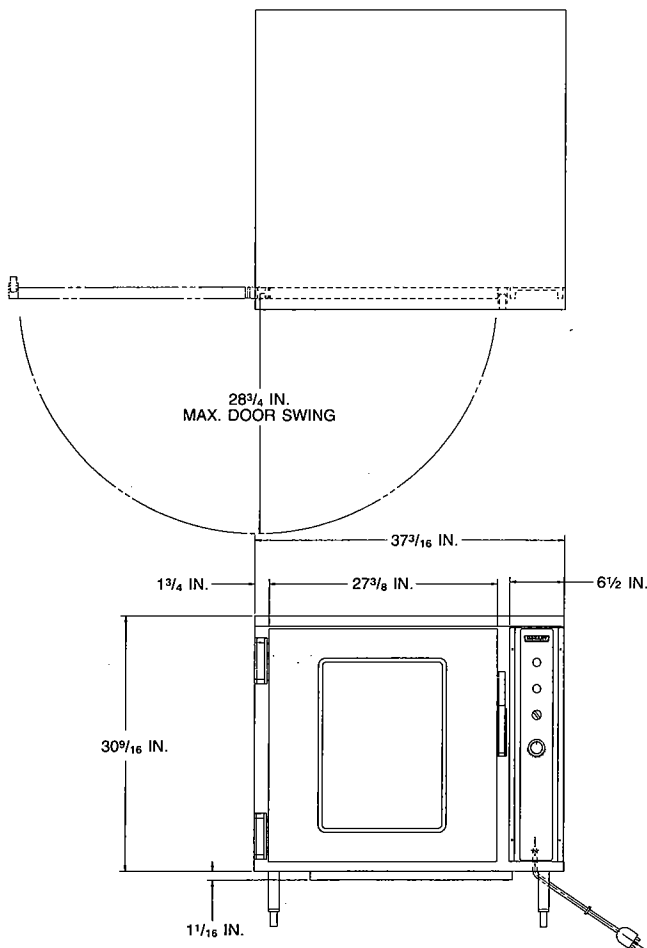
**ELECTRICAL:** Enclosed, tubular heating elements located at bottom of cavity.

Rated power input: 2.0 KW, 8.6 Amps at 240V. Control components mounted on back side of control panel. Controls are front serviceable. Connections are tension-free and corrosion resistant. Service cord located at rear of unit. Available for 1-phase power supply only.

**WEIGHTS:** (approximated)  
Net: 282 lbs. Shipping: 447.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

## DETAILS AND DIMENSIONS



WORLD HEADQUARTERS  
TROY, OHIO 45374