

Combination Heating & Proofing Cabinet

ELECTRIC HEATING AND PROOFING CABINET



BUILT TO PERFORM, DESIGNED TO DELIVER

The Asber Heated / Proofing Cabinet combines two critical functions into one space-saving, fully insulated unit—ideal for high-demand foodservice operations. Built with heavy-duty stainless-steel and engineered for consistency, durability, and ease of use, this cabinet ensures your baked goods are held and proofed to perfection with maximum efficiency.

HEATING & PROOFING

Versatile, Consistent, and Easy to Control

- Dual-Mode Functionality: One cabinet, two vital roles—switch effortlessly between heat mode and proof mode to match your workflow.
- Heat Mode: Maintains internal temperatures up to 180°F, ideal for holding cooked foods hot and ready for service.
- Proof Mode: Adjustable up to 95% RH at 110°F, creating precise, consistent conditions for dough proofing.
- Forced Air Circulation: Ensures even heat and humidity distribution throughout the cabinet, delivering uniform results from top to bottom.
- Removable Analog Controls with Digital Display: Combines classic reliability with modern precision. Easy to operate, service, and calibrate.
- Extra-Large Water Reservoir: Supports extended proofing cycles with minimal refilling for continuous operation.

DURABILITY & CONSTRUCTION

Built Tough for Continuous Commercial Use

- Heavy-duty stainless-steel construction resists corrosion, dents, and daily wear.
- Lexan window with aluminum frame allows clear visibility while maintaining a secure, insulated seal.
- Tight-fitting door gasket ensures consistent internal temperature and humidity levels.
- Corner bumpers protect both the cabinet and surrounding equipment during movement in busy kitchens.
- Lip load system: Fixed aluminum channels provide stable, reliable support for pans—no sag or sway.

PAN CAPACITY OPTIONS

Flexible, Efficient, and Easy to Load

- Full-Height Cabinet: Accommodates up to (36) 18" x 26" sheet pans.
- Half-Height Cabinet: Holds up to (18) 18" x 26" sheet pans.
- Bottom-loading design: Simplifies tray insertion and removal, improving workflow efficiency in both models.

SAFETY & CERTIFICATIONS

Reliable, Sanitary, and Code-Compliant

- UL Listed — meets rigorous electrical safety standards for commercial kitchen equipment.
- NSF Certified — designed with hygiene, sanitation, and food safety in mind.



AEHC 18



AEHC 36

MODEL	DOOR	RACKS	VOLTS - FREQUENCY	POWER	AMP	EXTERIOR DIMENSIONS (in)			SHIPPING	
				kW		Width	Depth	Height	Lbs	ft³
COMBINATION HEATING & PROOFING CABINET										
AEHC 18	1	18	115V. - 60Hz.	2.0	16.0	25-3/8	33-1/2	42-5/8	168	24.7
AEHC 36	1	36	115V. - 60Hz.	2.0	16.0	25-3/8	33-1/2	69-5/8	212	38.8

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. | SPECIFICATIONS VALID ONLY FOR CONTINENTAL USA & CANADA.

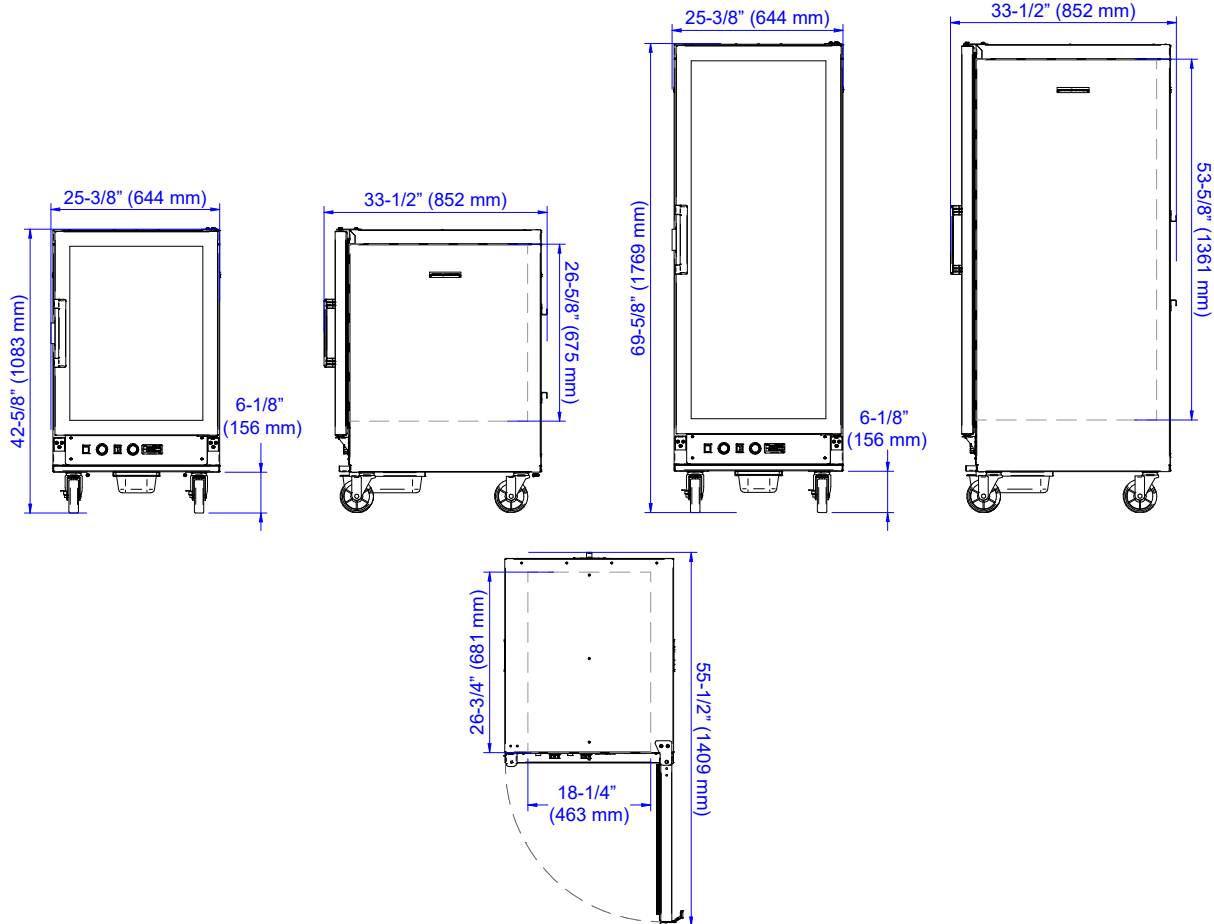
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AEHC 18

AEHC 36



MODEL	AEHC 18		AEHC 36	
ELECTRICAL DATA				
Volts - Frequency	115V. - 60Hz.			
Power (kW)	2.0			
Full Amp Load	16.0			
Plug Type	NEMA 5-20P			
INTERIOR DIMENSIONS (in)				
Width	18-1/4			
Depth	26-3/4			
Height	26-5/8		53-5/8	
SHIPPING DIMENSIONS (in)				
Width	28			
Depth	34			
Height	42-3/8		69-3/8	



INSTALLATION REQUIREMENTS

- ELECTRICAL CONNECTION:** Units pre-wired at factory with chord and NEMA 5-15P plug set included for 115/60/1 phase.
- RESIDENTIAL APPLICATIONS DISCLAIMER:** Asber assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

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