

CABINET PROOFER Designed for donut production



SUPERIOR CAPABILITY, LOWER PRICE

- **Heavy duty insulated top and bottom doors.** Doors retain maximum heat and humidity for a faster, more consistent proof.
- **Improved heat and humidity system.** Full time temperature display, improved moisture management and collection features, easier water fill.
- **Designed for donuts.** 17 shelves @ 3" spacing to maximizes capacity while maintaining proof quality. Adjustable shelf spacing makes the proofer also suitable for all other baked goods.
- **Accepts both 17" x 25" and 23" x 23" donut screens.** This versatility makes the proofer compatible with Open Kettle and Donut Robot® fryers.
- **Capacity with 17" x 25" screens:** 51 dozen donuts/ hour @ nominal proof time 40 minutes.
- **Capacity with 23" x 23" screens:** 76 dozen donuts/ hour @ nominal proof time 40 minutes.
- **Easy to clean, easy to service.** Electrical components are removable in a drawer at the bottom of the proofer.

MODELS & PART NUMBERS

	MODEL / PART #
Cabinet Proofer, 120V	CP-1
Cabinet Proofer, 220V	CP-2
Cabinet Proofer, 240V	CP-2
Auto-water, 120V	CP-1001
Auto-water, 200-240V	CP-1002

COMPATIBILITY

All models	Compatible with 618L, 624, 718L, 724 and Mark VI fryers. Also compatible with 616B and Mark II/Mark V, with SL200-0004 screens for shelf support.
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↙ Top/Bottom doors
Removable electrical drawer ↓