



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Half-Size Proofing Cabinet, model _____. Aluminum interior and exterior, patented TEMP-GARD® air flow design, (insulated/non-insulated), bottom mount control panel and heating system, door (solid, or with polycarbonate window), adjustable digital temperature control system with LCD readout, and adjustable humidity control. High temperature protection with alarm and auto reset. Removable (wire/universal wire) slides on 2¼" standard spacing, full perimeter bumper, 8' cord and plug, and 5"-diameter heavy duty polymer swivel casters, two with brakes.



(Patent # 6,847,013 B2)



half size proofing cabinet with solid door

Options / Accessories*

- Other widths
- Pass-through doors
- Alternate slide spacing (_____)
- Alternate voltage

*See spec sheet #EG60.28 for options and accessories.

EAGLE GROUP

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For custom configuration or fabrication needs, contact our SpecFAB® Division.

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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Panco® Transport Proofing Cabinets—Half Size

QUICK-ORDER #S:

- HSPC-A
- HSPC-B
- HSPC-C
- HSPC-D
- HSPC-E
- HSPC-F
- HSPC-G
- HSPC-H

Design and Construction Features

- Proofing cabinets provide humidity and heat needed for yeast products (breads, rolls, etc.) to rise.
- Ability to hold humidity levels up to four hours without refilling reservoir. Adjustable humidity control.
- Patented TEMP-GARD® air flow design (patent #6,847,013 B2).
- 40" (1016mm) overall height.
- 31½" (810mm) "narrow" width.
- Standard units feature 120-volt 20-amp electricity*.
- Aluminum construction on exterior and interior.
- Bottom mounted control panel and heating system removes easily for cleaning or servicing.
- 2000-Watt heating capacity—via two elements: one 1000-watt element for heated air, and one 1000-watt element for humidity control—with internal air temperature up to 200°F. 1500-Watt is optional on 120V only.
- High-temperature protection device with caution alarm and auto reset.
- Full 270° open door swing via ⅝" (5mm)-thick heavy duty aluminum hinges with stainless steel pin.
- Positive closing magnetic door latch.
- Standard removable wire slides.
- Units with narrow width and optional wide width* feature 2¼" (57mm) increment slide spacing. Units with optional extended width feature 3" (76mm) increment slide spacing.
- Available in both non-insulated and insulated.
- Insulated units feature identifying color stripe on both sides.
- 8' (2438mm) cord and plug provided.
- Full perimeter bumper on all models.
- Heavy duty 5" (127mm) polymer swivel casters, two with brake.

Digital Control System on all units

- Easy-touch front control panel with membrane switches.
- Liquid Crystal Display (LCD) read-out.
- Digital setting of air temperature.
- Overheat caution alarm.
- Embedded LED technology.
- Upgrade software control.

Certifications / Approvals



New York M.E.A. 245-02-E

AUTOQUOTES



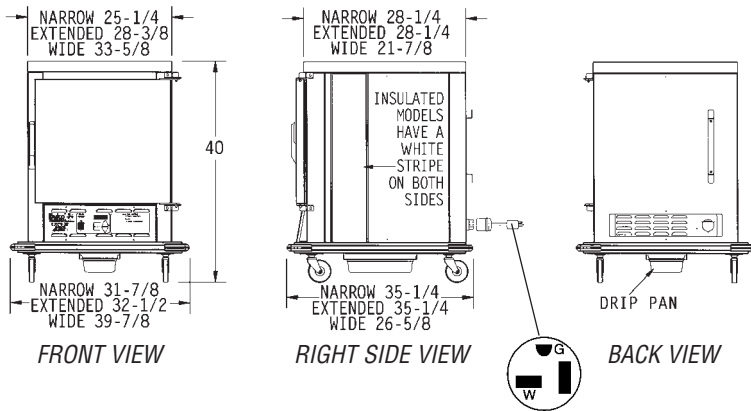
Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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Item No.: _____
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Panco® Transport Proofing Cabinets—Half Size



Maximum Pan Capacities of Half-Size Units

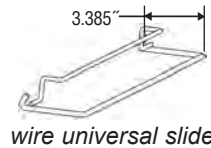
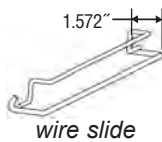
Based on standard slide spacings of:

- 2 1/4" (57mm) for units with Narrow width or optional Wide width.
- 3" (76mm) for units with optional Extended width.

For information about standard number of slides that come with units, see charts below.

For information about replacement slides available, see spec sheet #EG60.28.

Cabinet Width	Slide Type	18" x 26" sheet pans	13" x 18" sheet pans	12" x 20" food pans
Narrow	Wire	8	16	n/a
Narrow	Wire Univ'l	8	16	4
Extended	Wire	n/a	n/a	10
Extended	Wire Univ'l	5	10	10
Wide	Wire	8	n/a	n/a
Wide	Wire Univ'l	8	n/a	4



Units with Wire Slides – Comes with 8 pairs of slides.
 Max pan capacities: (8) 18" x 26" sheet pans, or (16) 13" x 18" sheet pans.

Non-Insulated Units		Insulated Units		door style (single door)	width x depth x height		weight	
model #	quick-order #	model #	quick-order #		in.	mm	lbs.	kg
PCHNSSLN-RA2.25-120	HSPC-A	PCHNSSI-RA2.25-120	HSPC-C	solid	31 1/8" x 35 1/4" x 40"	810 x 895 x 1016	155	70.3
PCHNLSN-RA2.25-120	HSPC-B	PCHNLSI-RA2.25-120	HSPC-D	with poly window	31 1/8" x 35 1/4" x 40"	810 x 895 x 1016	171	77.6

Units with Wire Universal Slides – Comes with 8 pairs of slides.
 Max pan capacities: (8) 18" x 26" sheet pans, (16) 13" x 18" sheet pans, or (4) 12" x 20" x 2 1/2" food pans.

Non-Insulated Units		Insulated Units		door style (single door)	width x depth x height		weight	
model #	quick-order #	model #	quick-order #		in.	mm	lbs.	kg
PCHNSSLN-RC2.25-120	HSPC-E	PCHNSSI-RC2.25-120	HSPC-G	solid	31 1/8" x 35 1/4" x 40"	810 x 895 x 1016	155	70.3
PCHNLSN-RC2.25-120	HSPC-F	PCHNLSI-RC2.25-120	HSPC-H	with poly window	31 1/8" x 35 1/4" x 40"	810 x 895 x 1016	171	77.6

(Note: Dimensions of slides shown above are for slides that fit onto units with "narrow" width, which are listed in the charts above. For units with optional "extended" and "wide" widths, dimensions of slides vary.)

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