



MB100

Hybrid Proofer/Holding Cabinet Base

STANDARD FEATURES

- For use with 1 - HCO100 Series Oven
- Holds 8 18" x 26" pans with 3" spacing
- Stainless steel construction
- Easy to operate digital controls
- Operate as a proofer
 - Temperature range: 90 - 110°F
 - Humidity range: 65 - 90% RH
- Operate as a holding cabinet
 - Temperature range: 155-170°F
 - Humidity range: 15 - 35% RH
- 34" height provides optimum working height for HCO100 above.
- Sturdy 4" (10.2 cm) Casters (2 locking)

OPTIONS & ACCESSORIES

- LEG-KIT: Conversion kit replaces casters with stainless steel legs
- HCO-BRIDGE: Slide bridge kit – allows proofer to accommodate pans smaller than 18" x 26"



Area Reserved For Consultant & Contractor Approvals

Manufacturer reserves the right to make changes in sizes and specifications.



19220 State Route 162 East
Orting, WA 98360
www.baxterbakery.com

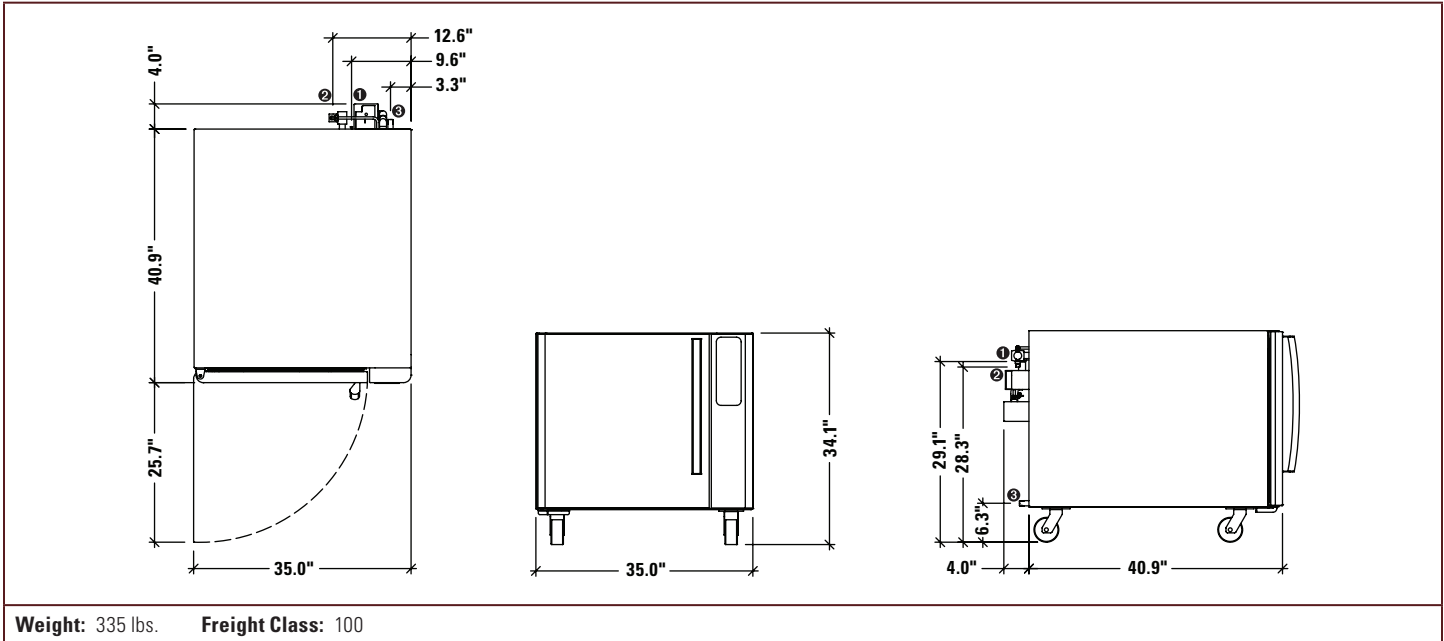
Factory
(360) 893-5554

Customer Care
(800) 777-2828
or
(800) 333-7447

Customer Care Fax
(937) 332-2852



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Weight: 335 lbs. Freight Class: 100

UTILITIES & NOTES

- ① **Power:** 120/60/1/15 amp 20 amp circuit required. 6' cord and NEMA 5-20P plug provided.
- ② **Water:** 1/4" NPT. Cold water @ 30-70 psi
NOTE: Water supply must have the proper hardness, pH & chloride concentration. Consult your local water company and/or water conditioner dealer before installation.
 - **Recommended water hardness range:** 2-4 grains per gallon.
 - **Recommended pH range:** 7.0 to 8.0.
 - **Acceptable range for chloride concentration:** 0-30 ppm.
- ③ **Drain:** 3/8" connection. Route to air-gap drain.

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