



**Project:**  
 Clarinda CSD High School  
 100 N Cardinal Dr  
 Clarinda, IA 51632

**From:**  
 Martin Bros. Distributing  
 Mary Schott  
 406 Viking Road  
 Cedar Falls, IA 50613-  
 (319)553-0477 (Contact)  
 319-273-9761 (Fax)  
 mschott@martinbros.com

Job Reference Number: 43422

**A prepayment may be required prior to placing the order. A prepayment invoice can be created upon request. If you have any questions regarding payment, please reach out to our credit department to discuss further. Deb Kroeze (319) 553-0456 or Michelle Even (319) 859-9841**

**Equipment will be delivered by common carrier. Unloading, uncrating, inspected for damage before signing bill of lading and installation by owner. Martin Bros can not be held responsible for freight damage not duly noted on the bill of lading. Installation quote available upon request.**

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>PROOFER CABINET, MOBILE</b> Cres Cor Model No. 121PH1818D Proofer/Hot Cabinet, non-insulated, deluxe, removable bottom heater, capacity (18) 18" x 26" sheet pans or (36) 12" x 20" pan slides on 3" centers, field reversible Lexan door, integral drip trough, (4) 5" swivel casters (2) braked, Hi-Tensile aluminum construction, CSA, cCSAus	\$3,369.33	\$3,369.33
	1 ea	Standard Warranty: 90 day labor with 1 year parts warranty		
	1 ea	120v/60/1-ph, 2.0 kW, 16.7 amps, NEMA 5-20P, 6' 12/3 ga. power cord, standard		
	1 ea	Right-hand door swing, standard		
	1 ea	1056 021 Corner Bumpers, non-marking gray rubber bumpers, adds 2" to depth & width	\$187.36	\$187.36
		Freight:	\$300.00	\$300.00
		<b>ITEM TOTAL:</b>		<b>\$3,856.69</b>

Initial: \_\_\_\_\_



**PROOFER CABINET, MOBILE**

Cres Cor Model No. 121PHUA11D  
Proofer/Hot Cabinet, non-insulated, removable bottom heater, wire universal slides for 12" x 20" thru 18" x 26" pans, on 4-1/2" centers, adjustable on 1-1/2", capacity (11) 18" x 26" sheet pans or (22) 12" x 20" pans, aluminum construction, field reversible Lexan door, integral drip trough, (4) 5" swivel casters (2) braked, CSA, cCSAus

1 ea	Standard Warranty: 90 day labor with 1 year parts warranty		
1 ea	120v/60/1-ph, 2.0 kW, 16.7 amps, NEMA 5-20P, 6' 12/3 ga. power cord, standard		
1 ea	Right-hand door swing, standard		
1 ea	1056 021 Corner Bumpers, non-marking gray rubber bumpers, adds 2" to depth & width	\$187.36	\$187.36
		Freight:	\$300.00
		<b>ITEM TOTAL:</b>	<b>\$4,057.78</b>

4



1 ea **HEATED HOLDING PROOFING CABINET, MOBILE**

Vulcan Model No. VP18  
Proofing Heated Cabinet, mobile, non-insulated, (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" x 2-1/2" steam table pans, fan & air tunnel, includes (10) pair of adjustable tray slides 3" OC, 1/2 gallon water pan, switch can be set to proof or set for heated holding up to 190° F, glass door, stainless steel construction, includes drip trough & removable drip pan, 5" casters; 2 swivel, 2 rigid with locks, 120v/50/60/1-ph, 2.0kW, cord with NEMA 5-20P, cULus, UL EPH

\$2,689.00 \$2,689.00

**ITEM TOTAL: \$2,689.00**

1



1 ea **STANDARD HEATER PROOFER, FULL DOOR, DIGITAL DRAWER**

Winholt Equipment Model No. NHPL-1836C-DGT  
Non-Insulated Heater/Proofer Cabinet, mobile, full height, 21"W x 30-3/4"D x 66-1/2"H, aluminum construction, forced air, accommodates (35) 18" x 26" pans, dual proof/heat control, lift-off clear door, removable control drawer, LED thermometer display, includes corner bumpers, (2) swivel plate casters & (2) swivel/brake plate casters with polyurethane tread, NEMA 5-15P, 14.0 amps, 1440 watts, 120v/60/1-ph, cETLus, NSF (order #684684)

\$1,605.75 \$1,605.75

Freight: \$225.00 \$225.00

**ITEM TOTAL: \$1,830.75**

Merchandise	\$12,434.22
Subtotal	\$12,434.22
Total	\$12,434.22

Prices Good Until: 10/04/2024

**Price does not include Sales Tax unless shown in total. Applicable sales tax will be charged when the invoice for the equipment is printed.**

**FREIGHT IS ONLY AN ESTIMATE.**

Initial: \_\_\_\_\_

**This is a special order item. Special order items are non-returnable.**

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Founded in 1946

Approval: \_\_\_\_\_

Date: \_\_\_\_\_

## Standard / Economy Heater Proofers

This unit is designed to promote efficiency and reduce redundancy in operations by combining the function of two equipment into one and leveraging the advent of technology.

### Features:

- Heavy duty aluminum construction
- Forced air design
- Dual proof/heat digital thermostatic control with temperature sensor and circuit breaker. Available with read-out LED digital or analog display.
- Proof mode: 95% RH at 110°F
- Heat mode: max temp 180°F
- Corner bumpers
- Cabinet doors have aluminum frame and lexan window
- Removable analog or digital drawer
- Can hold (35) 18" x 26" pans
- Electrical specifications: 120V - 60 HZ, plugs into standard 110V outlet, NEMA 5/15P

### Benefits:

- Pans can be loaded from bottom
- Clear lexan door allows for greater visibility of food items
- Forced air design provides even heat distribution
- Less time and effort spent closely monitoring temperature and moisture within the unit
- Easily attain accurate and precise temperature and level
- Food quality, texture and freshness are well-maintained
- Overcurrent protection to the entire equipment
- Removable digital or analog drawer allows for easy and efficient cleaning



**Standard**  
NHPL-1836C-DGT



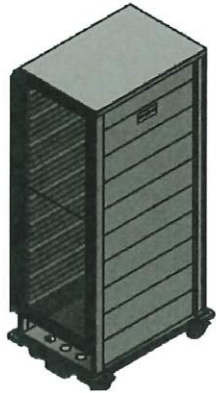
**Economy**  
NHPL-1836-ECOC



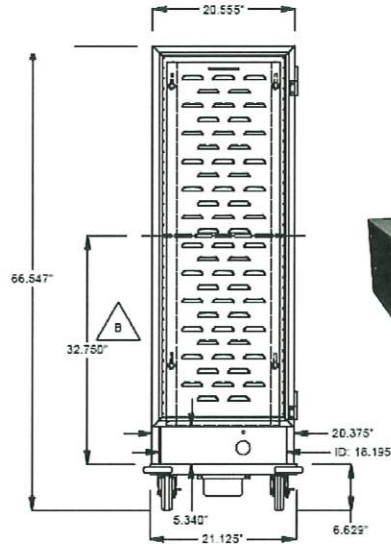
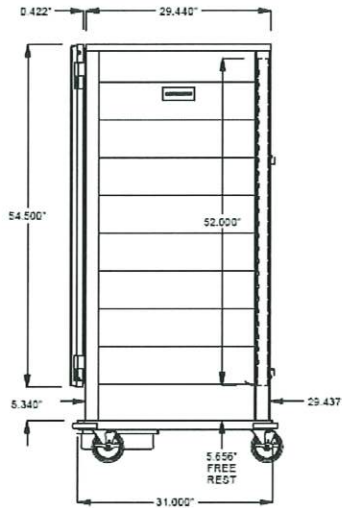
ATER PROOFERS

Winholt Equipment | 20 Crossways Park North, Suite 205 | Woodbury, New York 11797  
Pennsylvania | Texas | California | Florida  
800.444.3595 | sales@winholt.com | www.winholt.com

Founded in 1946



Digital Drawer



Analog Drawer

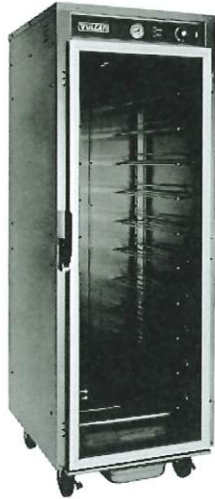
Model Number	Order#	Overall Dimensions						Approx. Ship Wt	
		Width		Length		Height		(lb)	(kg)
		(In)	(mm)	(In)	(mm)	(In)	(mm)		
NHPL-1836C-DGT	1078985	21	533	32.75	832	66.5	1689	136	60
NHPL-1836-ECOC	684668	21	533	32.75	832	66.5	1689	136	60

**Caster Information:**

- Swivel plate caster with 5" polyurethane wheel 738A (128784)
  - Swivel plate caster with 5" polyurethane wheel and brake 738ABK (204185)
  - 5" Polyurethane wheel 7112 (122180)
- Freight Class: 175**



In line with our policy to continually improve our products, Winholt reserves the right to change materials and specifications without notice.



Model VP18



### SPECIFICATIONS

Eighteen level heated holding and proofing cabinet, Vulcan Model No. VP18. Heavy duty 20 gauge polished stainless steel cabinet. Four 5" casters, two swivel with brakes, two rigid. Glass door with heavy duty hinges, door latch mechanism and gaskets. Adjustable interior pan supports adjust on 3" centers and are removable for easy cleaning. Accommodates up to eighteen 18" x 26" sheet pans and thirty six 12" x 20" x 2 3/4" steam table pans. Includes 1/2 gallon water pan for proofing, drip trough and removable condensation pan on the bottom of cabinet. Top mounted, control panel includes fan on/off switch, dial thermostat adjustable from ambient to 190°F, cabinet temperature thermometer, and switch to change from proofing to holding. 2,000 total watt heating elements with stainless steel cover, 16.7 total amp draw. One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements. Requires 120 volt single phase power supply. Furnished with top mounted power cord with strain relief and NEMA 5-20 plug.

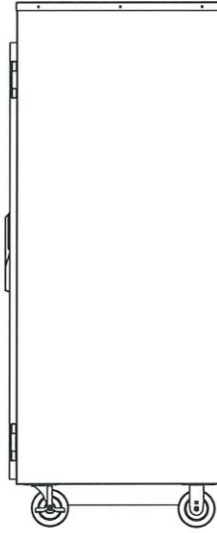
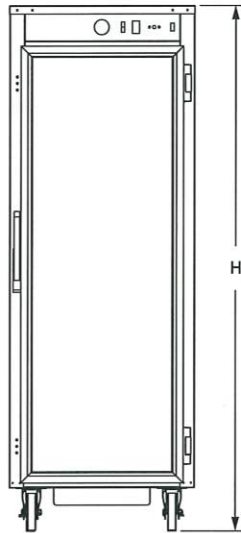
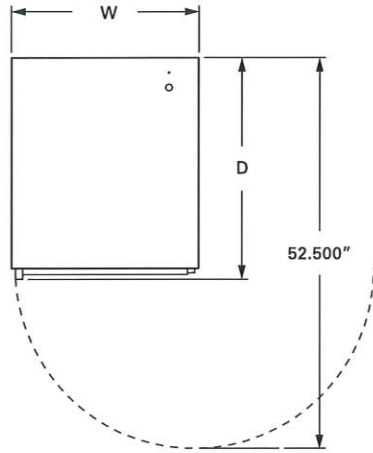
#### Exterior Dimensions:

25 1/4" W x 30 3/4" D x 71" H

UL Listed. Classified by UL to NSF Std. #4.

### STANDARD FEATURES

- Eighteen level heated holding and proofing cabinet accepts eighteen 18" x 26" pans or thirty-six 12" x 20" pans.
- Heavy duty 20 gauge polished stainless steel cabinet.
- Set of 5" casters, two swivel with brakes and two rigid.
- Full size glass door with field reversible heavy duty hinges, door latch mechanism, and gaskets provide visibility of the contents in the cabinet.
- Adjustable interior pan supports adjust on 3" centers and are removable for easy cleaning.
- Top mounted, control panel includes fan on/off switch, dial thermostat adjustable from ambient to 190°F, cabinet temperature thermometer, and switch to change from proofing to holding.
- Top mounted control panel is easy to use and out of the way of brooms, mops, and feet. Control panel on top eliminates removing control panel for cleaning.
- Fan and air tunnel provide even heat distribution.
- 2,000 total watt heating elements with stainless steel cover, 16.7 amps total draw.
- Requires 120 volt, single phase power supply.
- Furnished with top mounted power cord with strain relief and NEMA 5-20 plug (except for Canada which comes with a 5-30 plug).
- Furnished with ten pairs of tray slides.
- Includes 1/2 gallon water pan for proofing, drip trough and removable condensation pan on the bottom of cabinet.
- One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements.



CAPACITY		DIMENSIONS	ELECTRICAL			SHIPPING WEIGHTS
18" X 26" PANS	12" X 20" PANS		VOLTS	WATTS	AMPS	LBS / KG
18	36	EXTERIOR 25 1/4" W x 30 3/4" D x 71" H	120	2,000	16.7	236 lbs. / 107 kg.

## NON-INSULATED PROOF/HOT CABINET MODEL 121-PH-UA-11D

### FEATURES AND BENEFITS:

- Non-Insulated versatile proof/hot cabinet. Use as a proofer to produce quantities of uniformly raised dough or as a holding cabinet to keep prepared foods at serving temperatures.
- Powerful, yet efficient, heating system maintains the right combination of heat and humidity to properly proof or hold products.
- 2000 Watt cabinet holds foods at up to 180°F (82°C.); proofing with 960 Watts allows for temperatures of 80°F (26.5°C) to 95°F (35°C), with relative humidity of 95%.
- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility.
- Field reversible Lexan door allows for viewing products. Perimeter door gasket minimizes heat loss. Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latch secures door during transport.
- Eleven sets of chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Controls accessible without opening door; allows adjustment without interrupting process.
- Slanted control panel has easy-to-read thermometer; entire power assembly removable for cleaning and maintenance.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



121-PH-UA-11D



### ACCESSORIES and OPTIONS (Available at extra cost):

- Dutch Doors
- Extra Universal Angles
- Corner Bumpers
- Side and Rear Bumper
- Various Caster Options
- Digital Thermometer
- Push Handle
- Bail Handles
- Lock Hasp
- 208 or 240 Volt Service

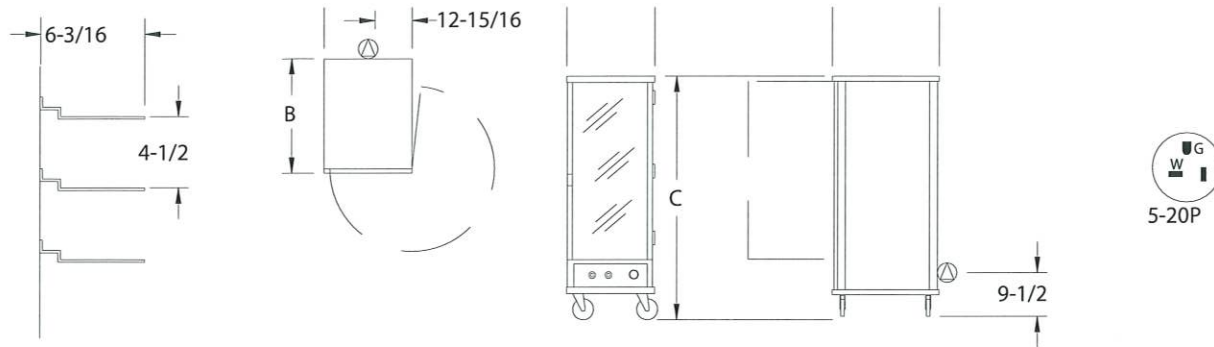
See page D-4 for accessory details.



5925 Heisley Road • Mentor, OH 44060-1833  
Phone: 877/CRESCOR • Fax: 440/350-7267  
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Nov., 2013





DETAIL OF PAN SLIDE

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS			WEIGHT ACT.	
	CAP/ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
121-PH-UA-11D	11 SETS	SEE NOTE BELOW	IN	24-1/4	32	69-3/4	21-1/4	28-1/4	54-3/8	LBS	160
			MM	620	815	1775	540	718	1385	KG	73

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

ALL ALUMINUM CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

**CABINET:**

- Top: One piece .063 aluminum; riveted to sides and back.
- Side panels: Formed .063 aluminum; fastened to base and top.
- Back panel: .063 aluminum; fastened to base and top.
- Air tunnel: .063 aluminum; lift-out type, mounted on back panel.

**BASE:**

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. 304 stainless steel mounted to front of base; removable drip pan.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

**DOOR:**

- Field reversible.
- Frame: Black powder coated extruded aluminum, 13/16 x 1-11/16; fastened together.
- Panel: 3/16 clear Lexan, fitted into door frame.
- Latch: Magnetic type with pull handle.
- Hinges (2): Chrome plated steel.
- Gasket: Perimeter type, Santoprene rubber.

**PAN SLIDES:**

- Wire angles (.306 dia.) nickel chrome plated steel; mounted on lift-out posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.

**PROOF/HOT UNIT COMPONENTS:**

- Removable bottom mount proof/hot unit.
- Body: Formed .063 aluminum with black control panel.
- Thermostat (holding): Mechanical, room ambient to 180°F. (82°C).
- Thermostat (humidity): Mechanical, room ambient to 95%.
- Pilot lights.

**PROOF/HOT UNIT COMPONENTS (CONT.):**

- Switches (2): Rocker type.
- Power cord: Permanent, 6 ft., 12/3 ga. with molded plug.
- Heaters (2): 960 Watts for holding.
- Blower motor.
- Thermometer.
- Water pan: 3-1/2 quart; 22 ga. 304 stainless steel with 960 Watt heater for humidity.

**POWER REQUIREMENTS:**

- 2000 Watts, 120 Volts, 60 Hz., single phase, 16.7 Amps., 20 Amp. service.

**SHORT FORM SPECIFICATIONS**

Cres Cor Proof/Hot Cabinet Model 121-PH-UA-11D. Formed and welded .063 aluminum top, .125 aluminum base. 11 sets wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Lexan door with magnetic pull latch. Removable 2000 Watt, 120 Volt power unit. Controls accessible without opening door. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 1-Year Parts / 90-Day Labor warranty. Provide the following accessories: \_\_\_\_\_ CSA-US, CSA-C, CSA to NSF4 listed.

## NON-INSULATED DELUXE PROOF/HOT CABINET MODEL 121-PH-1818D

### FEATURES AND BENEFITS:

- Non-Insulated versatile proof/hot cabinet. Use as an all purpose proofer or a moving air proofer for delicate products, as well as a holding cabinet to keep prepared foods at serving temperatures.
- Powerful, yet efficient, heating system maintains the right combination of heat and humidity to properly proof or hold products.
- 2000 Watt cabinet holds foods at up to 180°F (82°C); proofing with 960 Watts allows for temperatures of 80°F (26.5°C) to 95°F (35°C), with relative humidity of 95%.
- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility.
- Field reversible Lexan door allows for viewing products. Perimeter door gasket minimizes heat loss. Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latch secures door during transport.
- Wire angle ledge pan supports hold 18" x 26" or 12" x 20" pans on 3" centers.
- Controls accessible without opening door; allows adjustment without interrupting process.
- Slanted control panel has easy-to-read thermometer; entire power assembly removable for cleaning and maintenance.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



121-PH-1818D



### ACCESSORIES and OPTIONS (Available at extra cost):

- Dutch Doors
- Corner Bumpers
- Perimeter Bumper (three sided)
- Various Caster Options
- Digital Thermometer
- Push Handle
- 208 or 240 Volt Service

See page D-4 for accessory details.

## CRES COR®

5925 Heisley Road • Mentor, OH 44060-1833  
Phone: 877/CRESCOR • Fax: 440/350-7267  
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**May, 2011**