

**HOLDING & TRANSPORT****VULCAN****VP18  
18 PAN NON-INSULATED  
HEATED HOLDING & PROOFING CABINET**

Model VP18



UL listed to Canadian safety standards.  
Classify by UL to NSF Std. #4

**SPECIFICATIONS**

Eighteen level heated holding and proofing cabinet, Vulcan Hart 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<sup>3</sup>/<sub>4</sub>" steam table pans. Includes 1/2 gallon water pan for proofing, drip trough and removable condensation pan on the bottom of cabinet. Top mounted, recessed 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. Lifetime 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<sup>1</sup>/<sub>4</sub>" W x 30<sup>3</sup>/<sub>4</sub>" D x 71" H

**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, recessed 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
- 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
- Lifetime warranty on the heating elements
- One year limited parts and labor warranty

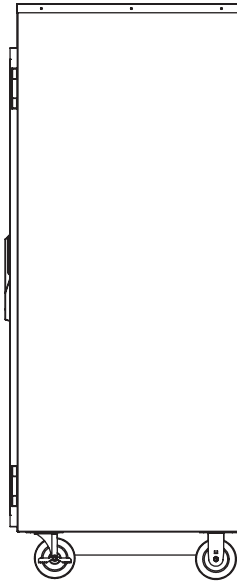
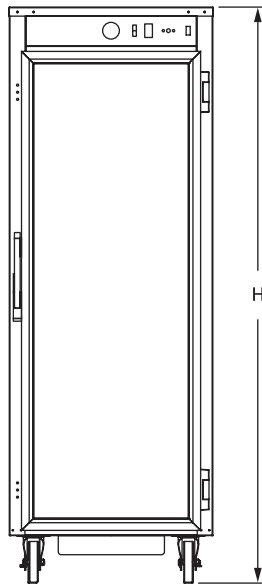
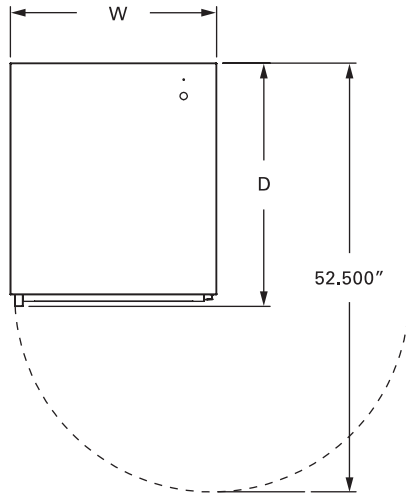
**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



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**HEATED HOLDING & PROOFING CABINET**



CAPACITY		DIMENSIONS	ELECTRICAL			SHIPPING WEIGHTS
18" X 26" PANS	12" X 20" PANS		EXTERIOR	VOLTS	WATTS	AMPS
18	36	25 <sup>1</sup> / <sub>4</sub> " W x 30 <sup>3</sup> / <sub>4</sub> " D x 71" H	120	2,000	16.7	220 lbs. / 100 kg.



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**NOTE:** In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.