



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

BAKE CENTER COMPANION PROOFER/HEATER

Humidified Holding System for Various Size Trays and Pans

“PH-BCC SERIES”

Universal Proofer/Heater supports the following Convection Ovens:

- Bakers Pride®
- Blodgett®
- Garland®
- Montague®
- Southbend®
- Vulcan®

May stack with other brand Convection ovens. Consult factory.



PH-BCC-FS

*Shown with optional shelves.
Shown with convection oven (in phantom)
provided by another manufacturer.*

BAKE CENTER COMPANION

PROOFERHEATER



PH-BCC-HS

*Shown with optional shelves.
Shown with Lexan Door and Left Hand
Door Hinging optional accessories.*

**Space saving solution!
Multi-purpose cabinet for
proofing and heated holding
– as well as a support base
for your convection oven!**

FWE's Proofer/Heater cabinets are perfect companions to your convection oven! This multi-purpose cabinet is built specifically to support the weight of your convection oven while providing a built-in proofing system. FWE's Proofer/Heater Companion cabinets give you a faster pre-heat proofing time and maintain a 95°F - 95% heat/humidity balance for uniform raised dough results.

These units can double as full-time, heated serving cabinets, as well. The built-in "Proofing" System conditions the cabinets' interior holding environment by gently circulating hot, moist air, surrounding the food and keeping it fresh and hot for hours.

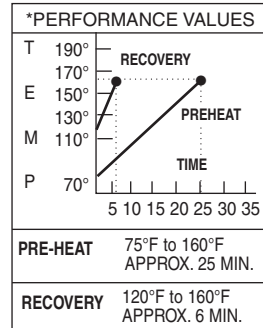
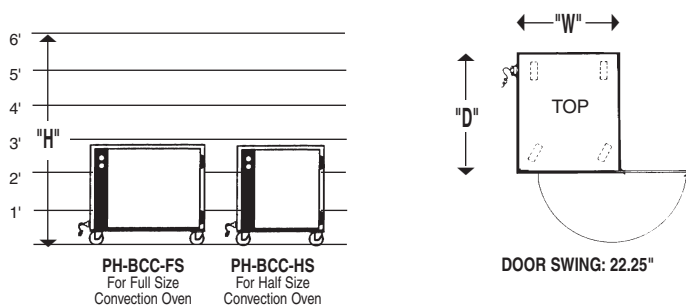
Built strong like no others on the market, FWE's Bake Center Companion will provide years of dependable service for your operation.

- ◇ Proofing/holding system
- ◇ Separate controls for heat and humidity
- ◇ Removable, oversized humidity reservoir
- ◇ Full range thermostat adjustable to actual temperature
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Up-front, recessed controls
- ◇ Heavy-duty hinges
- ◇ Positive close door latch
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Universal tray slides
- ◇ Two year limited warranty



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
----------	--------	-----------	----------

SPECIFICATIONS: BAKE CENTER COMPANION



* Values are for largest model listed.

MODEL NUMBER	CAPACITIES @ 4.5" SPACINGS [A]		DIMENSIONS IN. (mm)			CLASS 100		
	TRAY SLIDES PROVIDED [B]		HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)
PH-BCC-FS For Full Size	4 pair		33" (838)	31" (787)	38.25" (972)	1	5"	165 (75)
PH-BCC-HS For Half Size	4 pair		33" (838)	31" (787)	30.25" (768)	1	5"	165 (75)

[A] Uprights punched on 1-1/2" centers. Tray slides are adjustable.
 [B] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 12" x 18", (1) 20" x 22", (2) 10" x 20" trays and/or pans.

- Pass-thru Door [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- See-thru Lexan Door [add "L"] is available on all model sizes.

ELECTRICAL DATA	
VOLTS	120
WATTS	1650
AMPS	13.75
HERTZ	50 / 60
PHASE	Single
NEMA PLUG	5-15P

Dedicated circuit.

Specify Brand and Model of Convection Oven at time of order:			
<input type="checkbox"/> Bakers Pride®	<input type="checkbox"/> Blodgett®	<input type="checkbox"/> Garland®	<input type="checkbox"/> Montague®
<input type="checkbox"/> Southbend®	<input type="checkbox"/> Vulcan®	<input type="checkbox"/> Other: _____	

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners, reinforced top deck for use of heavy loads.
INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).
DOORS AND LATCHES. Flush mounted, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgemount die cast hinges. Door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10-gauge caster plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.
TRAY SLIDES. Welded rod-style tray slides are stainless steel for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Removable stainless steel uprights shall be punched on 1.5" (38mm) spacings, o.c., for easy tray adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

PROOFING SYSTEM/CONTROLS. Built in humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture with hydro immersion waterbath. An oversized and baffled, stainless steel water reservoir shall be removable for ease of cleaning/sanitation. System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for moist air distribution. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, adjustable moisture control (Low to High) with "P" to indicate "Proof" position, 20 amp ON/OFF power switch, humidity cycle light, and thermostat cycling light shall also be included.
ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

- Optional Accessories:**
- Digital thermometer
 - Mechanical timer
 - 220 volt, 50/60 Hz, single phase
 - CE compliant
 - Heat retention battery
 - See-thru lexan door
 - Key locking door latch
 - Magnetic latch
 - Paddle latch
 - Padlocking transport latch
 - Left hand door hinging
 - Security packages
 - All swivel or larger casters
 - Door edge trim
 - Cold plate cartridge
 - Floorlock (requires 6" casters)
 - Extra tray slides
 - 6" adjustable legs
 - Full extension bumper
 - Heavy-duty push bars



Food Warming Equipment Company, Inc.
 P.O. Box 1001
 Crystal Lake, IL 60039 USA
 800-222-4393; 815-459-7500
 Fax: 815-459-7989

Manufacturing Facilities:
 7900 S. Route 31
 Crystal Lake, IL 60014 USA
 www.FWE.com sales@fweco.net

FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991.
 All specifications subject to change without notice.
 © 10 FWE Food Warming Equipment Company, Inc.