

Belshaw Adamatic

**TrueBake 85**

## TrueBake 85-8 and 85-12 Proofer/Holding Cabinets

Model #'s: BAP85-8 / BAP85-12

- ★ Model BAP85-8 holds 8 standard sheet pans
- ★ Model BAP85-12 holds 12 standard sheet pans
- ★ Full view door
- ★ Dual proof/holding functions
- ★ Variable heat control
- ★ Variable humidity control
- ★ Stainless steel outer
- ★ Stainless steel inner
- ★ Low velocity fan
- ★ 4 Casters (2 lockable)
- ★ 110V plug in connection
- ★ Door removes for cleaning
- ★ Auto water fill (hook-up optional)
- ★ One year parts and labor warranty

The TrueBake 85 proofer and holding cabinets are designed for use under companion Belshaw Adamatic TrueBake 35 convection ovens, or as stand alone units. All units feature independent heat and humidity controls. Low velocity fans ensure that products are consistently proofed from front to back with faster proofing times.

The TrueBake 85 features dual proofing and holding functions. Model 85-8 has capacity for 8 full sheet pans; Model 85-12 has capacity for 12 full sheet pans. Optional racking kits for half sheet pans are available.



Truebake 85-8



TrueBake 85-12

### Short Bid Specification: TrueBake 85 Proofing and Holding Cabinet (Models BAP85-8 and BAP85-12)

Model BAP85 shall be an electrically heated proofer and holding cabinet ETL listed (to UL-197 and NSF-4). The proofer and holding cabinet shall have a stainless steel interior and stainless steel top and sides. Proofer cabinet shall be fully insulated with a single pane removable glass door with capacity for 8 full size sheet pans (model BAP85-8) or 12 full size sheet pans (model BAP85-12). A single speed fan shall gently and evenly circulate air around the proofer cabinet. Cabinet temperature shall be controlled by a thermostat and humidity via a humidity sensor and control. A thermometer shall indicate the cabinet temperature. A single element shall heat the cabinet with an additional element heating water in the water tank. Proofer and holding cabinet shall be mounted on casters, fixed at the rear brake and swivel at the front. Proofer and holding cabinet shall operate independently or in combination with Belshaw Adamatic TrueBake 35E convection ovens. Proofer and holding cabinet shall be fitted with a NEMA 5-15P cordset.

### Certifications

ETL certified to UL-197 and NSF-4.



**Construction**

- 8 pan capacity (Model 85-8)
- 12 pan capacity (Model 85-12)
- Stainless steel front and sides
- Removable full view door
- Strong and stylish handle
- Stainless steel racking system
- Accepts half or full size pans
- Fully insulated

**Controls**

- Off/Proof/Hold switch
- Mechanical thermostat
- Variable heat 32°F to 175°F
- Variable humidity
- Cabinet temperature thermometer

**Cleaning and Servicing**

- Easy clean surfaces
- Removable racking system
- Removable water tank

**Specifications**

**Electrical Requirements**

110V, 60Hz, 1P+N+E  
1.65kW, 14.5A  
NEMA 5-15P cordset supplied

**Water**

3/4" thread  
80psi max inlet pressure  
20psi min inlet pressure

**Clearance**

Right side only 1"(25mm)

**Model 85-8  
(8 - Shelf)**

**External Dimensions**

Width 34.75" (880mm)  
Height 35.5" (902mm)  
Depth 34.75" (880mm)

**Internal Dimensions**

Width 18" (460mm)  
Height 27.75" (700mm)  
Depth 26" (660mm)

**Net Weight**

205lbs (93kg)

**Shipping Data**

340lbs (154kg)  
37.4ft<sup>3</sup> (1.06m<sup>3</sup>)  
Width 38.25" (970mm)  
Height 39.75" (1090mm)  
Depth 39.5" (1001mm)

**Model 85-12  
(12 Shelf)**

**External Dimensions**

Width 34.75" (880mm)  
Height 45.25" (1145mm)  
Depth 34.75" (880mm)

**Internal Dimensions**

Width 18" (460mm)  
Height 37.25" (700mm)  
Depth 26" (660mm)

**Net Weight**

265lbs (120kg)

**Shipping Data**

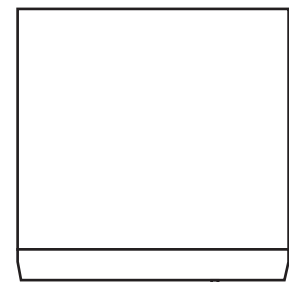
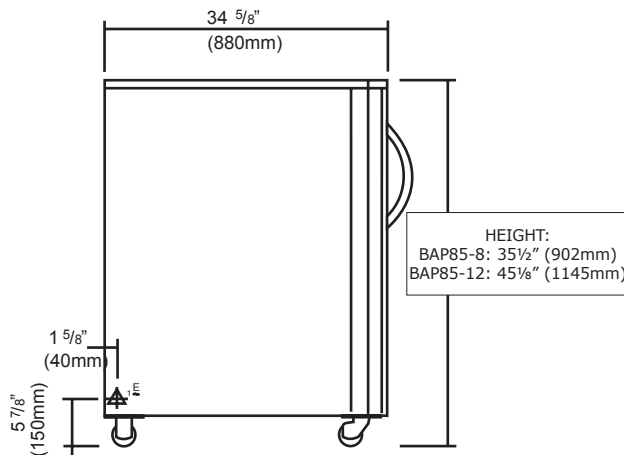
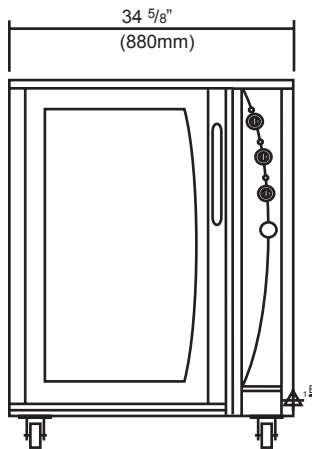
399 lbs (181kg)  
44.5 ft<sup>3</sup> (1.26m<sup>3</sup>)  
Width 38.25" (970mm)  
Height 51.25" (1090mm)  
Depth 39.5" (1001mm)



Left: Model 85-8 with TrueBake 35E convection oven



Right: Model 85-12 with TrueBake 35E convection oven



Door swing 25 1/2" (650mm)