

Belshaw Adamatic

TrueBake 89

**TrueBake 89
 Proofing and Holding Cabinet**

Model#: BAP89

- ★ Holds 8 standard sheet pans
- ★ Robust stainless steel exterior for long life
- ★ Stainless steel door with full viewing window for extra visibility
- ★ Door is field reversible for line end positioning
- ★ Heavy duty stainless steel door handle
- ★ Auto water fill (hook-up optional)
- ★ Variable heat control
- ★ Variable humidity control
- ★ Stainless steel interior
- ★ Low velocity fan
- ★ Collection drawer for condensation
- ★ 4 Casters (2 lockable)
- ★ 110V power
- ★ One year parts and labor warranty



TRUEBAKE 89

The TrueBake 89 proofer and holding cabinet is designed for use under companion TrueBake 32 convection ovens, or as a stand alone unit. All units feature auto water fill and independent heat and humidity controls. Low velocity fans ensure consistently proofed product from front to back and faster proofing times.

The TrueBake 89 features dual proofing and holding functions, and has capacity for 8 full sheet pans, with an optional racking kit suitable for 16 half sheet pans.



Left: with TrueBake 32E convection oven (electric)



Right: with TrueBake 32G convection oven (gas)

Short Bid Specification: TrueBake 89 Proofer and Holding Cabinet (Model BAP89)

Model BAP89 shall be an electrically heated proofer and holding cabinet ETL listed (UL-197 / CSA C22.2-109) and NSF listed (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 stainless steel door and full viewing window. Door shall be field reversible. Unit shall have capacity for up to 16 half size sheet pans or 8 full size sheet pans. 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 model TrueBake 32E or TrueBake 32G convection ovens. Proofer and holding cabinet shall be fitted with a NEMA 5-15P cordset.

Certifications

ETL certified to UL-197 / CSA C22.2-109; NSF-4 listed



Construction

- 8 pan capacity
- Stainless steel front and sides
- Field reversible full view door
- Full stainless steel door handle
- Stainless steel racking system
- Accepts half or full size pans
- Fully insulated
- Stainless steel control panel with overlay
- Door condensate collection drawer

Controls

- Off/Proof/Hold switch
- Mechanical thermostat
- Variable heat 32°F to 185°F
- Variable humidity
- Cabinet temperature thermometer

Cleaning And Servicing

- Easy clean surfaces
- Removable racking system
- Removable water tank
- Access to all controls from front panel
- Full access side service panel
- No tools required to replace lamps

Options

- Double stacking kit for TrueBake 32E electric convection oven (Model# 32E/89-KIT)
- Double stacking kit for TrueBake 32g gas convection oven (Model# 32G/89-KIT)

Specifications

Electrical requirements

110-120V/60/1 1P+N+G, 1.5kW, 12.5A
NEMA 5-15P cordset supplied

Water

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

Clearances

Right side only 1" (25mm)

External Dimensions

Width 28" (710mm)
Height 35.5" (900mm)
Depth 32" (810mm)

Internal Dimensions

Width 19" (480mm)
Height 26.75" (680mm)
Depth 28" (715mm)

Net Weight

187lbs (85kg)

Shipping Data

309lbs (140kg)
26.5ft³ (0.75m³)
Width 29.5" (750mm)
Height 40.5" (1030mm)
Depth 37" (945mm)

