

# KRATOS

## PREMIUM HOLDING/PROOFING CABINETS

MODELS: 28W-234 28W-235 28W-236 28W-237



**USER MANUAL  
KEEP WITH EQUIPMENT**

**Thank you for choosing to purchase from Kratos. Every Kratos Premium product is manufactured with the customer in mind by providing value for premium features. The Kratos premium heater-proofer line is available in uninsulated for a full clear door model or insulated comes in 3 options to meet your needs. Universal slides accept both sheet pans and food pans for versatility. Heavy duty latch handles and construction to meet all your needs for food holding and proofing.**

### **RECEIVING AND INSPECTING EQUIPMENT**

Care must be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package. Note any damage and report it to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that there is concealed damage upon opening, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
6. Retain all crating material until an inspection has been made or waived.

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# Warnings & Cautions



## WARNING



Follow all food safety guidelines. Pre-heat the cabinet to the desired temperature before placing cooked, hot food into the cabinet. This is not a re-thermalizing cabinet. Food must be at the appropriate temperature before being placed in this cabinet. Use a food probe to check internal food temperature—the cabinet temperature is not necessarily the internal food temperature.

## WARNING



Only factory approved service agents should attempt to service, repair, or replace electrical components, wiring, or power cord.

## WARNING



This cabinet is for hot food holding applications only.

## WARNING



Unplug the cabinet before cleaning or servicing. Do not wash the cabinet with a water jet or high pressure water.

## CAUTION



Do not spray or pour water into the module. To clean the cabinet, wip with a damp cloth and dry with a towel. Use only cleaning agents approved for aluminum.

## CAUTION



Water dripping onto the floor from open doors can be a slip hazard.

# STANDARD FEATURES

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## OPTIONS:

Insulated: 28W-235, 28W-236, 28W-237 or Non-insulated: 28W-234

Size: Full size

Slide: Universal racks or Fixed wire racks.

Door style: Single door: 28W-234, 28W-235 or double doors: 28W-236, 28W-237

Door material: Aluminum door or PC door.

Power: 2000W

Function: Combination, Holding, Proofing module.

## PAN CAPACITIES:

Cabinet size	Both universal racks& fixed wire racks fit:		Universal Wire Slide Pairs	
	Pan 18x26"	Pan 12"x20"x2.5"	Provided	Max
Full size single door	18	34	18	37
Full size double door	17	32	18	35

## PERFORMANCE INFORMATION:

**Proof mode:** Humidity from 30% to 95%.Temperatures up to 115° F(46°C).

**Holding mode:** Nominal temperatures up to 185°F(85°C).

## ELECTRICAL INFORMATION:

120 Volts- 60 HZ

2000 Watts, 20 AMPS

## SHORT FORM INSTRUCTION:

.Easy to read LED thermometer.

.UL and NSF approved.

.Heavy duty 5x1-1/4" top plate swivel PU casters with precision bearings.Two casters with brakes in the front.

20A Outlet for 120V 2000W



**100% Pre-Tested Electrical Assembly**

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## SPECIFICATIONS

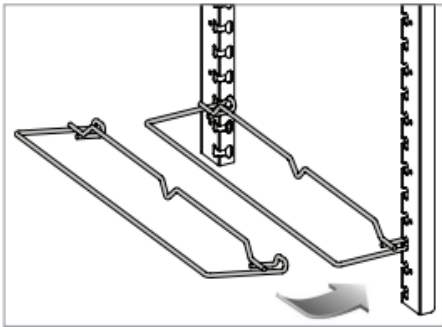
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Item #	INSULATE D	Size	Door type	Door Type	Pan Slides	# of full size pans	Plug Type	Volts/watts	Product Weight	Product Width	Product Depth	Product Height
28W-234	NO	FULL	CLEAR LEXAN	FULL	UNIVERSAL	18 SHEET, 34 FOOD PANS	NEMA 5-20P	120V, 2000W	155	33.12	29.69	71.15
28W-235	YES	FULL	CLEAR LEXAN	FULL	UNIVERSAL	18 SHEET, 34 FOOD PANS	NEMA 5-20P	120V, 2000W	165	33.12	29.69	71.15
28W-236	YES	FULL	SOLID	DUTCH	UNIVERSAL	17 SHEET, 32 FOOD PANS	NEMA 5-20P	120V, 2000W	170	33.12	29.69	71.15
28W-237	YES	FULL	CLEAR LEXAN	DUTCH	UNIVERSAL	17 SHEET, 32 FOOD PANS	NEMA 5-20P	120V, 2000W	165	33.12	29.69	71.15

## INSTALLATION AND SETUP

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1. Check entire unit and packaging for damage before use. If any damage noted, call the manufacturer before use.
2. Concealed damage must be reported to carrier within 15 days of receipt of product
3. Remove all protective film before use.
4. Open door and ensure the stainless steel water pan is inside the cabinet.
5. Install the plastic drip pan under control module using the slides to hold the pan.
6. Install the universal slides. Notches are spaced at 1.5" intervals. Each cabinet has 12 sets of slides.



7. Ensure your electrical supply matches the information listed on the data plate. Must use a 20amp, 125VAC receptacle.

## OPERATION

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1. If humidity is desired or proofing mode is being used, fill the stainless steel water pan inside the cabinet.
2. Heated Holding Mode
  - a. Set the thermostat to your desired setting. Refer to the digital temperature display to decide on temp setting.
  - b. Allow the unit ample time to reach desired temps
3. Proofing Mode
  - a. Set the thermostat to desired setting. Temperature yields are below listed as approximates
    - i. Setting 1 equals 85F
    - ii. Setting 2 equals 95F
    - iii. Setting 3 equals 105F
4. When switching to hold or proof, the fan is always on. Unit must be turned off to power the fan off.

## CLEANING

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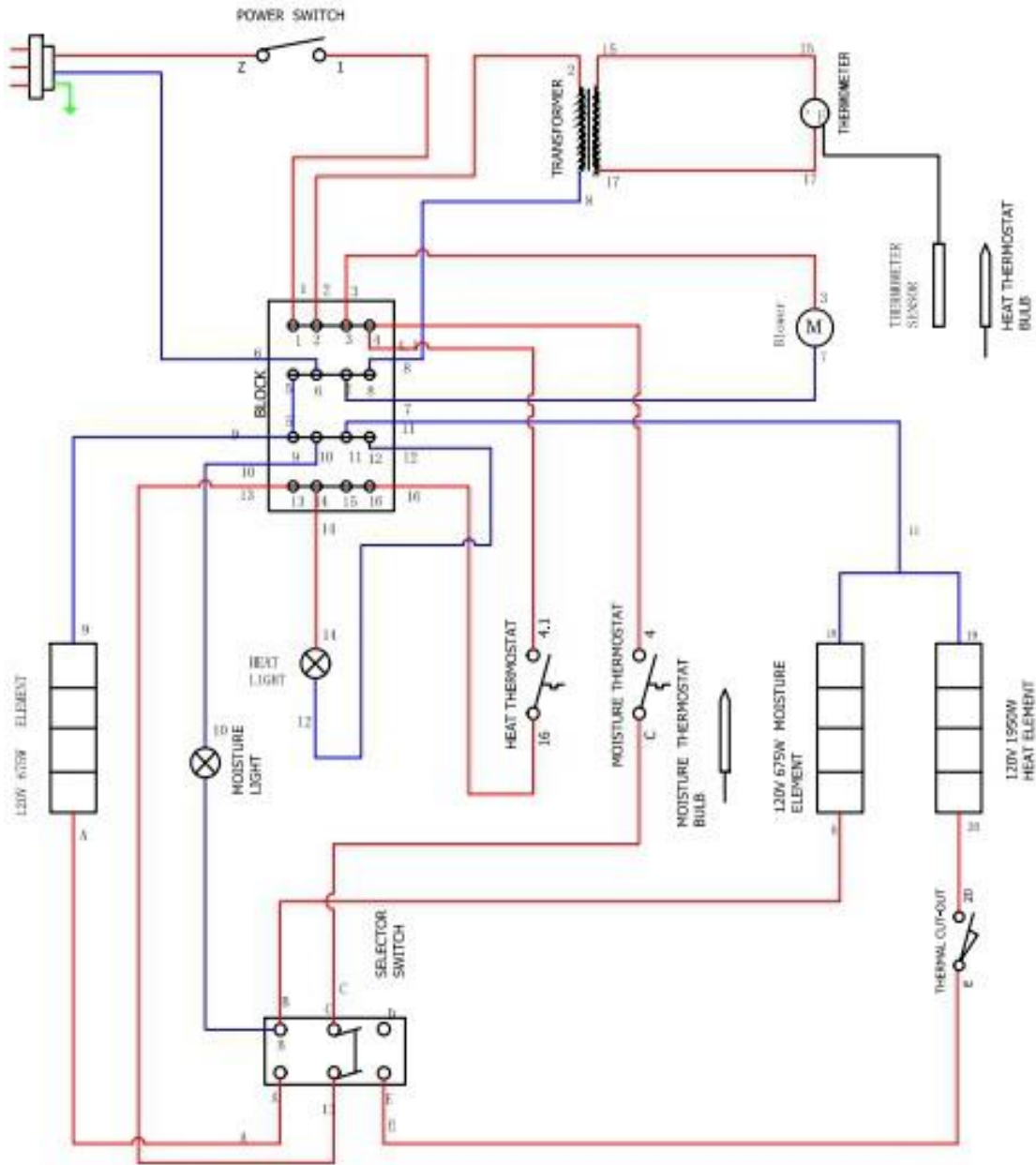
The equipment has been designed to require minimum maintenance and has been constructed to meet National Sanitation Foundation and U.S. Public Health Service standards. Non-toxic chemical cleaners or mild detergents are recommended for cleaning of fixtures. DO NOT use steel wools of any kind. Steel wool particles will work into the grains of the metal causing corrosion. Also, these particles can cause a health hazard. If scouring is required, use a non-abrasive type of cleaner. Do not use caustic solutions on your equipment. Hosing or steam cleaning should not be necessary keep these fixtures clean and sanitary. Do not allow water or steam to come into contact with electrical components. Never Power wash or steam clean the cabinet with the power drawer inserted.

### CAUTION

Be sure to disconnect power source before cleaning and servicing the unit. Liability for improper or careless use is the responsibility of the equipment owner or persons servicing the unit, including the authorized service agent.

# Holding/Proofing Drawer Information

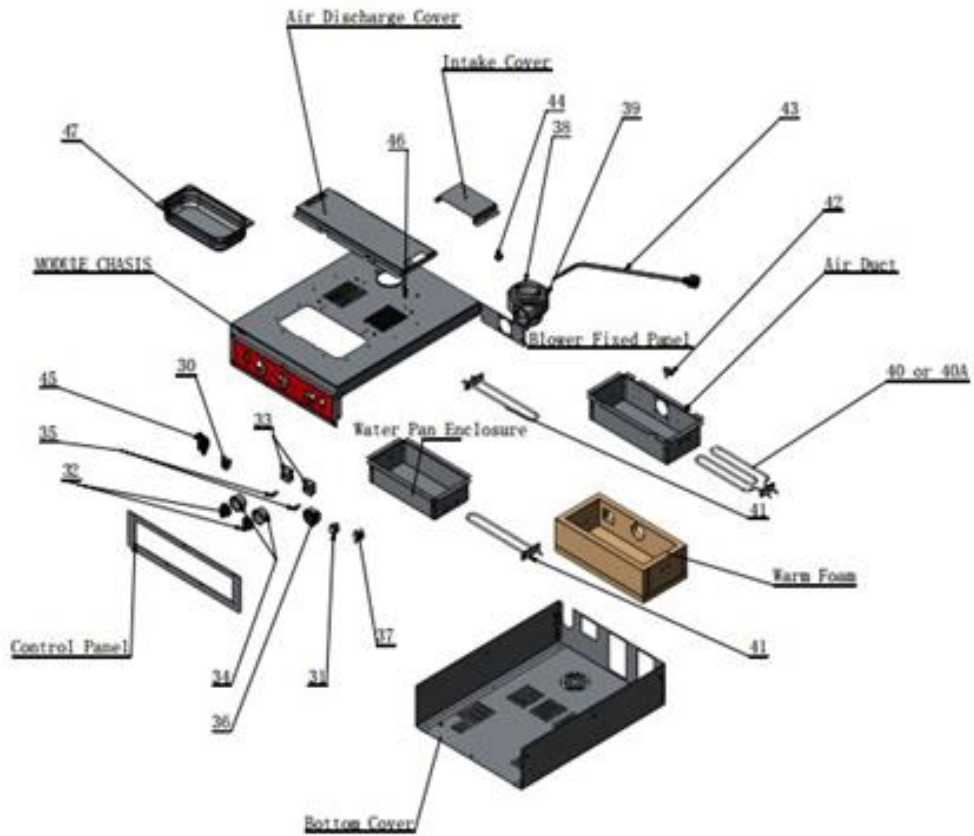
## CIRCUIT DIAGRAM






# Holding/Proofing Drawer Information

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## EXPLODED VIEW



### Drawer Replacement Parts

No.	Part No.	Photo	Part Description	Combination QTY	Heat only QTY
30	1817-030		Power Switch (Red)	1	1
31	1817-031		Selector Switch ( White)	1	2
32	1817-032		Knob	2	1



33	1817-033		Temp Thermostat	1	1
35	1817-035		Amber Indicator Light	2	1
36	1817-036		Digital Thermometer	1	1
37	1817-037		Transformer	1	1
39	1817-039		Blower	1	1
40	1817-040		Mounting Element "M" 120V, 1950W	1	1
41	1817-041		Heat Element "U" , 120V 675W	2	0
42	1817-042		Limit Temp. Thermostat	1	1
43	1817-043		Power Cord	1	1
44	1817-044		Strain Relief Bushing, 20A, Cord	1	1
45	1817-045		Terminal Block	1	1
47	1817-047		Stainless Steel Water Pan	1	1

# Holding/Proofing Features

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The Universal Racks:

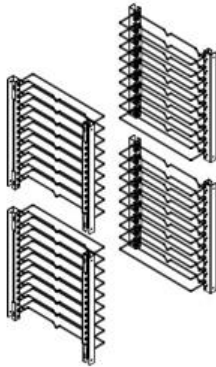


Universal Rack



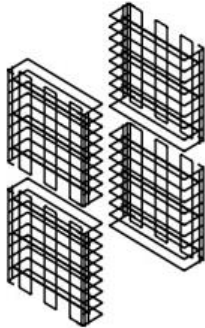
Wire Uprights

The Universal Racks:



Full Height

Fixed Wire Racks:



Full Height



Door Hinge

Double hinged & Field reversible from side to side



Door Handle

Easy pull & adjustable magnetic door latch.



5x1-1/4" Top plated Casters 2/w brakes. PU wheels, durable and easily maneuverable.



※ Bumper

Upgraded for safety

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## **1 year Equipment Limited Warranty**

Kratos offers a 1 year warranty to the original purchaser of new equipment, the model of equipment will be free of defects in material and workmanship for a period of 1 year from the date of delivery. Warranty is not transferrable. Kratos, at its own discretion, will provide replacement components, replace the entire unit or refund the purchase price to satisfy the warranty obligation. Kratos makes no other warranties, express or implied, statutory or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

### **The year limited warranty does not cover:**

- Failure to install and/or use equipment within proper operating conditions as specified by Kratos.
- For commercial use only, residential use voids warranty.
- Outdoor use will void the warranty. The finish is not guaranteed in mobile applications where the table can be damaged due to not being secured to the floor.
- Products that have been modified, abused, or misused. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the contiguous United States.
- Any products where the original sale cannot be determined. No order #, invoice or receipt to provide proof of purchase will result in no warranty coverage.
- Labor or service not authorized by Kratos is not covered under this warranty.
- Freight damage must be made at time of delivery and addressed with the carrier for compensation.
- Kratos will not be liable for any parties that experience loss of product, consequential damage, lost business, or any other expenses.
- Defects or damage due to improper maintenance, wear and tear, abuse, misuse, vandalism, or Act of God

For Warranty Inquiries To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product. If purchased on [www.centralrestaurant.com](http://www.centralrestaurant.com), call 800-215-9293 or email [sales@centralrestaurant.com](mailto:sales@centralrestaurant.com)

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