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**Kratos 28W-153**

# Kratos Full Size Commercial Insulated Holding and Proofing Cabinet (Model 28W-153) User Manual

## 1. Introduction and Overview

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Kratos Full Size Commercial Insulated Holding and Proofing Cabinet, Model 28W-153. This versatile unit is designed for commercial use, offering both heated holding and proofing functionalities for a variety of food items.

The cabinet features a large capacity, accommodating up to 36 full-size 18" x 26" sheet pans, making it ideal for high-volume applications in schools, restaurants, bakeries, and catering services. Its insulated design ensures superior heat retention and energy efficiency, while the clear Lexan door allows for product monitoring without heat loss.

## 2. Safety Information

Please read all safety instructions carefully before operating the appliance. Failure to follow these instructions may result in property damage, personal injury, or death.

- **Electrical Safety:** Connect the unit only to a properly grounded 120V, 1440W electrical outlet with a NEMA 5-15P plug. Do not use extension cords or adapters. Ensure the power cord is not damaged or pinched.
- **Hot Surfaces:** The exterior and interior surfaces of the cabinet can become hot during operation. Exercise caution and avoid direct contact with hot surfaces. Look for "CAUTION - HOT SURFACE" labels.
- **Water Tray:** When using the humidity function, handle the water tray with care as it will contain hot water or steam. Use appropriate protective gear if necessary.
- **Placement:** Position the cabinet on a stable, level surface with adequate clearance from walls and other equipment to ensure proper ventilation. Do not block air vents.
- **Cleaning:** Always unplug the unit and allow it to cool completely before cleaning or performing any maintenance.
- **Supervision:** Do not leave the appliance unattended during operation.

## 3. Product Features

- **Large Capacity:** Holds up to 36 full-size 18" x 26" sheet pans with 1.5" spacing between pan slides.
- **Versatile Functionality:** Offers both heated holding and proofing capabilities.
- **Temperature Control:** Heated holding range of 80-185°F (27-85°C) and proofing range of 85-115°F (29-46°C).
- **User-Friendly Controls:** Easy-to-use dial controls for heat and humidity with 9 adjustable settings. Features an

LED temperature display for precise monitoring.

- **Enhanced Mobility:** Equipped with 5" diameter casters for convenient movement.
- **Durable Construction:** Made with durable aluminum and a clear Lexan door. The door is field reversible for added convenience.
- **Certified Quality:** NSF and UL certified for commercial use.
- **Energy Efficient:** Insulated design provides superior heat retention.
- **Power:** 1440W, 120V electrical connection with a standard NEMA 5-15P plug and 6-foot cord.

## 4. Setup

1. **Unpacking and Inspection:** Carefully remove the cabinet from its packaging. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and supplier.
2. **Remove Protective Film:** Before initial use, carefully remove all protective plastic film from the exterior and interior surfaces of the cabinet. This film is often tightly adhered and may require patience to remove completely.
3. **Caster Installation:** If casters are not pre-installed, attach them securely to the bottom of the cabinet according to the included hardware instructions. Ensure all casters are locked before moving the unit.
4. **Placement:** Place the cabinet on a firm, level surface capable of supporting its weight when fully loaded. Ensure there is adequate air circulation around the unit. Avoid placing it near heat sources or in direct sunlight.
5. **Initial Cleaning:** Wipe down all interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry completely before use.
6. **Power Connection:** Plug the NEMA 5-15P power cord into a dedicated 120V, 1440W grounded electrical outlet.




Figure 1: Front view of the Kratos Full Size Commercial Insulated Holding and Proofing Cabinet.




Figure 2: Back view of the cabinet with the power cord.

## 5. Operating Instructions

### 5.1 General Operation

1. Ensure the unit is properly plugged into a grounded outlet.
2. Turn the main power switch to the 'ON' position. The LED display will illuminate.
3. Select either 'HEAT' for holding or 'PROOF' for proofing using the mode switch.
4. Adjust the temperature using the 'HEAT' dial control. The LED display will show the set temperature.
5. For humidity, fill the removable water tray located at the bottom of the cabinet with distilled water. Adjust the 'HUMIDITY' dial control to the desired level (settings 1-9).




Figure 3: Close-up of the control panel with power switch, LED temperature display, heat dial, mode switch, and humidity dial.

## 5.2 Holding Mode

Use this mode to keep cooked food warm at a safe serving temperature.

1. Set the mode switch to 'HEAT'.
2. Adjust the 'HEAT' dial to the desired holding temperature between 80-185°F (27-85°C). Allow the cabinet to preheat for approximately 20-30 minutes until the set temperature is reached.
3. If moisture is desired to prevent food from drying out, fill the water tray with distilled water and set the 'HUMIDITY' dial to a low setting (e.g., 1-3).
4. Place food in appropriate pans (e.g., 18" x 26" sheet pans or covered Cambro containers) on the adjustable racks.
5. Close the clear Lexan door securely to maintain temperature and humidity.




Figure 4: Cabinet interior showing food pans on racks.

### 5.3 Proofing Mode

Use this mode to create an optimal environment for dough proofing.

1. Set the mode switch to 'PROOF'.
2. Adjust the 'HEAT' dial to the desired proofing temperature between 85-115°F (29-46°C).
3. Fill the water tray with distilled water and set the 'HUMIDITY' dial to a higher setting (e.g., 4-9) to create a moist environment for dough.
4. Allow the cabinet to preheat until the set temperature and humidity levels are stable.
5. Place dough in appropriate pans or containers on the adjustable racks.
6. Close the clear Lexan door securely. Monitor the dough's progress through the clear door.

Your browser does not support the video tag.

Video 1: Demonstration of the Kratos Insulated Holding/Proofing Cabinet, showcasing its features and operation. This video is provided by the seller, Central Restaurant.

## 6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cabinet.

1. **Daily Cleaning:** After each use, turn off and unplug the unit. Allow it to cool completely. Remove all racks and the water tray. Wash them with warm, soapy water, rinse, and dry.
2. **Interior Cleaning:** Wipe down the interior surfaces with a damp cloth and mild, non-abrasive cleaner. For stubborn stains, a stainless steel cleaner may be used. Ensure all cleaning solution residue is removed.
3. **Exterior Cleaning:** Clean the exterior aluminum surfaces with a damp cloth and mild detergent. Polish with a soft, dry cloth.
4. **Clear Lexan Door:** Clean the clear door with a soft cloth and a non-abrasive, ammonia-free cleaner specifically designed for plastics to prevent scratching or hazing.
5. **Water Tray:** Regularly clean the water tray to prevent mineral buildup. Descale as needed using a food-safe descaling solution.
6. **Casters:** Periodically check casters for debris and ensure they roll smoothly. Lubricate if necessary.

## 7. Troubleshooting

If you encounter any issues with your Kratos Holding and Proofing Cabinet, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|---|
| Unit does not power on | No power to outlet; Power switch off; Blown fuse/tripped breaker | Check power outlet; Ensure power switch is ON; Check electrical panel |
| Cabinet not heating | Temperature dial set too low; Heating element failure | Increase temperature setting; Contact customer support |
| Insufficient humidity | Water tray empty; Humidity dial set too low; Door not sealed properly | Fill water tray; Increase humidity setting; Ensure door is closed tightly |
| Uneven temperature | Overloading cabinet; Blocked air circulation | Do not overload; Ensure proper spacing between pans |
| Door not sealing | Door gasket damaged or dirty; Misaligned door | Clean or replace gasket; Adjust door hinges if possible, or contact support |

For issues not listed above or if solutions do not resolve the problem, please contact Kratos customer support.

## 8. Specifications

- **Model Number:** 28W-153
- **Brand:** Kratos
- **Capacity:** 36 full-size 18" x 26" sheet pans
- **Voltage:** 120 Volts
- **Wattage:** 1440 Watts
- **Heated Holding Temperature Range:** 80-185°F (27-85°C)
- **Proofing Temperature Range:** 85-115°F (29-46°C)
- **Humidity Settings:** 9 adjustable settings

- **Plug Type:** NEMA 5-15P
- **Cord Length:** 6 feet
- **Casters:** 5" diameter
- **Construction Material:** Aluminum
- **Door Type:** Clear Lexan, field reversible
- **Certifications:** NSF, UL
- **UPC:** 840232901528

## 9. Warranty and Support

For warranty information, service, or technical support, please contact Kratos customer service. Keep your purchase receipt and model number handy for faster assistance.

**Manufacturer:** Kratos


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