Kratos 28W-235

Kratos Premium Full Size Universal Insulated Commercial Heated Holding and Proofing Cabinet

Model: 28W-235 User Manual

Introduction

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Kratos Premium Full Size Universal Insulated Commercial Heated Holding and Proofing Cabinet, Model 28W-235. Please read this manual thoroughly before using the appliance and retain it for future reference.



Image: Front view of the Kratos 28W-235 Heated Holding and Proofing Cabinet with a clear door.

Video: An overview of Kratos restaurant cooking equipment, including a holding cabinet, demonstrating the brand's range of commercial kitchen solutions.

Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, or injury. This appliance is intended for commercial use only.

- Ensure the unit is properly grounded.
- Do not operate with a damaged cord or plug.
- Keep hands and clothing away from heating elements.
- Disconnect power before cleaning or servicing.
- Do not immerse the unit in water.

Setup

Unpacking and Inspection

Carefully remove all packaging materials. Inspect the cabinet for any shipping damage. Report any damage to the carrier immediately. Retain packaging materials for inspection if damage is found.

Placement

Place the cabinet on a level, stable surface capable of supporting its weight when fully loaded. Ensure adequate clearance around the unit for proper ventilation and air circulation. Avoid placing the unit near heat sources or in direct sunlight.

Electrical Connection

The Kratos 28W-235 requires a dedicated 120V, 2000W, 1 Phase, 16.6 Amp electrical supply. It is equipped with a NEMA 5-20P plug. Ensure the electrical outlet matches these specifications and is properly grounded.





Image: Rear view of the cabinet, highlighting the power cord and electrical connection point.

Initial Cleaning

Before first use, wipe down all interior and exterior surfaces with a damp cloth and a mild, food-safe cleaning solution. Rinse thoroughly and dry completely.

Operating Instructions

Controls Overview

The control panel is located at the bottom front of the unit. It features dial controls for temperature and proofing settings, along with a clear digital temperature display.





Image: Close-up of the bottom-mounted control panel with temperature and proofing dials, and the interior pan slides.

Preheating

Plug in the unit and turn the power switch to the 'ON' position. Set the desired temperature using the temperature dial. Allow the cabinet to preheat to the set temperature before loading products. The forced air heating system ensures quick recovery times.

Temperature and Proofing Settings

- **Holding Temperature:** The cabinet can maintain temperatures between 80°F and 200°F. Use the temperature dial to select the desired holding temperature. There are 10 levels of precise temperature control.
- **Proofing:** For proofing dough, use the dedicated proofing control to create optimal warm and humid conditions.

Loading Products

The cabinet features universal pan slides that accommodate both full-size sheet pans and full-size steam table pans. It has a capacity for 18 full-size sheet pans or 34 full-size steam table pans. The pan slides are spaced 1.5 inches apart and are adjustable.



Image: The holding cabinet in a commercial kitchen, demonstrating its capacity when loaded with various food items.

Door Operation

The clear Lexan door allows for easy visibility of contents without opening the cabinet. Ensure the magnetic pull latch securely closes the door to maintain internal temperature and energy efficiency.

Maintenance

Daily Cleaning

Disconnect the unit from power before cleaning. Wipe down all interior and exterior surfaces with a damp cloth and a mild, non-abrasive, food-safe cleaner. Rinse with clean water and dry thoroughly. Regularly clean the pan slides and the water pan (if used for proofing) to prevent buildup.

Door Seal Inspection

Periodically inspect the door gasket for any signs of wear, tears, or damage. A proper door seal is critical for maintaining temperature and energy efficiency. Replace damaged gaskets promptly.

Caster Maintenance

Check the casters regularly to ensure they roll smoothly and the locks function correctly. Clean any debris from the wheels. Lubricate if necessary.



Image: Close-up view of the cabinet's casters, designed for mobility in a commercial kitchen.

Troubleshooting

If your cabinet is not operating as expected, please consult the following common issues before contacting service.

- **Unit Not Heating:**
  - Ensure the power cord is securely plugged into a functional, dedicated electrical outlet.
  - Check the circuit breaker for the outlet.
  - Verify that the temperature control dial is set to a desired temperature above the ambient temperature.
- **Temperature Fluctuations:**
  - Confirm the door is fully closed and the magnetic latch is engaged.
  - Inspect the door gasket for any damage that might compromise the seal.
  - Avoid frequent or prolonged door openings.
  - Ensure the cabinet is not overloaded, which can hinder air circulation.
- **Excessive Noise:**
  - Check for any loose components or panels.
  - Ensure the unit is placed on a level and stable surface.

For issues not resolved by these steps, please contact Kratos customer support.

Specifications

Feature	Specification
Model	28W-235
Brand	Kratos
Capacity	18 Full-Size Sheet Pans or 34 Full-Size Steam Table Pans
Pan Slide Spacing	1.5 inches (Adjustable)
Overall Dimensions (W x D x H)	33" x 29.75" x 71.25"
Weight	165 lbs
Voltage	120V
Wattage	2000W
Phase	1 Phase
Amperage	16.6 Amps
Plug Type	NEMA 5-20P
Temperature Range	80°F to 200°F
Material	Aluminum (Cabinet), Lexan (Door)
Certifications	UL, NSF
UPC	840232904697



Image: Dimensional drawing of the Kratos 28W-235 cabinet, indicating width, depth, and height.

Warranty and Support

Kratos products are designed for commercial durability and are backed by a manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty documentation included with your purchase. US-based customer service is available to assist with any questions or support needs.

For technical assistance, parts, or warranty claims, please contact Kratos customer support through the contact information provided on your purchase receipt or the official Kratos website.

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Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question