

Kratos 28W-236

Kratos Premium Full Size Universal Insulated Commercial Holding and Proofing Cabinet

MODEL: 28W-236

Brand: Kratos

1. Introduction and Overview

This instruction manual provides essential information for the safe and efficient operation and maintenance of your Kratos Premium Full Size Universal Insulated Commercial Holding and Proofing Cabinet, Model 28W-236. This unit is designed for commercial foodservice environments, offering versatile functionality for both holding and proofing food items.

Key features include universal pan slides accommodating both full-size sheet pans and full-size steam table pans, adjustable controls for precise temperature and humidity management, and forced air heating for quick recovery times. The cabinet is insulated for improved heat retention and energy efficiency.



Figure 1: Kratos Premium Full Size Universal Insulated Commercial Holding and Proofing Cabinet (Model 28W-236).

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:** The unit requires a 120V electrical connection with 2,000 watts of power and a 20 amp NEMA 5-20P plug. Ensure the power supply matches these specifications and is properly grounded.
- **Hot Surfaces:** The exterior and interior surfaces of the cabinet can become hot during operation. Use caution and wear appropriate protective gear when handling. Refer to warning labels on the unit.
- **Placement:** Position the cabinet on a stable, level surface. Ensure adequate clearance around the unit for ventilation and maintenance.
- **Water Pan:** When using the proofing function, ensure the water pan is filled with clean water. Do not operate the humidity function without water in the pan.
- **Cleaning:** Disconnect power before cleaning. Allow the unit to cool completely before cleaning to prevent burns.

3. Setup

1. **Unpacking:** Carefully remove the cabinet from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and supplier.
2. **Placement:** Place the cabinet in its desired location, ensuring it is on a level surface. The unit is mobile with casters; lock the casters to prevent unintended movement during operation.
3. **Electrical Connection:** Connect the NEMA 5-20P plug to a dedicated 120V, 20 amp grounded electrical outlet.
4. **Initial Cleaning:** Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry.

5. **Pan Slide Adjustment:** The universal pan slides are adjustable to accommodate various pan sizes. Adjust the slides to your specific holding or proofing needs. The slides are spaced 1.5 inches apart.





Figure 2: Interior view demonstrating adjustable pan slides for various pan types.

4. Operating Instructions

The Kratos holding and proofing cabinet features user-friendly controls located at the bottom of the unit.



Figure 3: Control panel with temperature display, heat/proof selector, and humidity control.

1. **Power On/Off:** Use the main power switch to turn the unit ON or OFF.
2. **Mode Selection:** Select either 'HEAT' for holding or 'PROOF' for proofing using the mode selector switch.
3. **Temperature Control:** Adjust the temperature dial to the desired setting. The digital display will show the current internal temperature. The temperature range is 80°F to 200°F.
4. **Humidity Control (Proofing Mode):** For proofing, fill the removable water pan located at the bottom of the cabinet with clean water. Adjust the humidity dial to the desired level (10 levels available).
5. **Loading Food:** Open the solid door and load food items onto the adjustable pan slides. The cabinet can hold up to 17 full-size sheet pans or 32 full-size steam table pans.

6. **Forced Air Heating:** The forced air heating system ensures quick temperature recovery, even in busy environments.

Video 1: Overview of Kratos Insulated Holding/Proofing Cabinet features, including controls and capacity. (Source: Central Restaurant)

Video 2: Kratos Restaurant Cooking Equipment showcasing the holding and proofing cabinet in operation. (Source: Central Restaurant)

5. Maintenance

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

1. **Daily Cleaning:** Wipe down all interior and exterior surfaces with a damp cloth and mild, non-abrasive cleaner. Ensure all food debris is removed.
2. **Water Pan:** Empty and clean the water pan daily to prevent mineral buildup and bacterial growth.
3. **Removable Components:** The pan slides are removable for thorough cleaning. Wash with warm, soapy water, rinse, and dry completely before reinstallation.
4. **Door Gasket:** Inspect the door gasket regularly for wear and tear. A damaged gasket can affect heat retention and energy efficiency. Clean the gasket to ensure a proper seal.
5. **Electrical Cord:** Periodically inspect the power cord for any signs of damage. If damaged, contact a qualified technician for replacement.



Figure 4: Removable interior racks for easy cleaning and configuration.

6. Troubleshooting

If you encounter issues with your cabinet, refer to the following common troubleshooting steps:

- **Unit Not Heating:**
 - Check if the unit is properly plugged into a live electrical outlet.
 - Ensure the power switch is in the 'ON' position.
 - Verify the temperature setting is above the ambient temperature.
- **Uneven Temperature:**
 - Ensure the door is fully closed and the gasket is sealing properly.
 - Avoid overloading the cabinet, which can restrict airflow.
- **No Humidity (Proofing Mode):**
 - Check if the water pan is filled with water.
 - Ensure the humidity control is set to a desired level.
- **Excessive Noise:**
 - Ensure the unit is on a level surface and casters are locked.
 - Check for any loose components or obstructions.

For issues not resolved by these steps, contact Kratos customer support or a qualified service technician.

7. Specifications



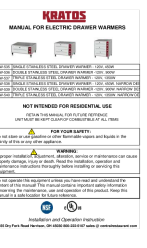
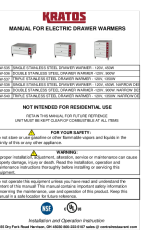
Feature	Specification
Model Number	28W-236
Capacity	17 full-size sheet pans or 32 full-size steam table pans
Voltage	120 Volts
Wattage	2000 Watts
Amperage	16.6 Amps
Plug Type	NEMA 5-20P
Temperature Range	80°F to 200°F
Product Dimensions (L x W x H)	33" x 29.75" x 71.25"
Material	Aluminum
Color	Silver
Certifications	UL, NSF

8. Warranty and Support

This Kratos Holding and Proofing Cabinet is backed by a **1-year warranty**. For warranty claims, technical assistance, or customer support, please contact Kratos directly.

For additional resources and product information, visit the [Kratos Store on Amazon](#).

Related Documents - 28W-236

 <p>The cover of the Kratos Premium Holding/Proofing Cabinets User Manual features the Kratos logo at the top, followed by the product name and a list of model numbers: 28W-234, 28W-235, 28W-236, and 28W-237. Below the text are three images of the respective cabinet models. At the bottom, there are safety icons for UL and NSF, and a note: 'USER MANUAL KEEP WITH EQUIPMENT'.</p>	<p>Kratos Premium Holding/Proofing Cabinets User Manual</p> <p>User manual for Kratos Premium Holding/Proofing Cabinets, covering standard features, specifications, installation, operation, cleaning, and warranty information for models 28W-234, 28W-235, 28W-236, and 28W-237.</p>
 <p>The cover of the Kratos Premium Holding/Proofing Cabinets User Manual features the Kratos logo at the top, followed by the product name and a list of model numbers: 28W-234, 28W-235, 28W-236, and 28W-237. Below the text are three images of the respective cabinet models. At the bottom, there are safety icons for UL and NSF, and a note: 'USER MANUAL KEEP WITH EQUIPMENT'.</p>	<p>Kratos Premium Holding/Proofing Cabinets User Manual</p> <p>User manual for Kratos Premium Holding/Proofing Cabinets, models 28W-234, 28W-235, 28W-236, 28W-237. Includes features, specifications, installation, operation, cleaning, parts, and warranty information.</p>
 <p>The cover of the Kratos Universal Heated Cabinets Series: Operation and Maintenance Guide features the Kratos logo at the top, followed by the title. Below the title are three images of different cabinet models: 28W-371, 28W-372, and 28W-373. At the bottom, there is a note: '100% Pure Food-Grade Electrical Assembly' and safety icons for UL and NSF.</p>	<p>Kratos Universal Heated Cabinets Series: Operation and Maintenance Guide</p> <p>Comprehensive operation and maintenance guide for Kratos Universal Heated Cabinets Series (models 28W-371, 28W-372, 28W-373). Covers setup, operation, food holding temperatures, proofing, maintenance, troubleshooting, and warranty information.</p>
 <p>The cover of the Kratos Electric Drawer Warmers: Installation and Operation Manual features the Kratos logo at the top, followed by the title. Below the title are three images of different drawer warmer models. At the bottom, there is a note: 'NOT INTENDED FOR RESIDENTIAL USE' and safety icons for UL and NSF.</p>	<p>Kratos Electric Drawer Warmers: Installation and Operation Manual</p> <p>Comprehensive installation, operation, and maintenance manual for Kratos Electric Drawer Warmers, including models 28W-535 through 28W-540. Covers safety, specifications, troubleshooting, and parts.</p>
 <p>The cover of the Kratos Electric Drawer Warmers: Installation, Operation, and Maintenance Manual features the Kratos logo at the top, followed by the title. Below the title are three images of different drawer warmer models. At the bottom, there is a note: 'NOT INTENDED FOR RESIDENTIAL USE' and safety icons for UL and NSF.</p>	<p>Kratos Electric Drawer Warmers: Installation, Operation, and Maintenance Manual</p> <p>Comprehensive manual for Kratos electric drawer warmers, including installation, operation, safety warnings, specifications, cleaning, troubleshooting, and parts lists for models 28W-535 through 28W-540.</p>



[Kratos 12x20 Commercial Food Warmers/Cookers Manual - Models 28W-168, 28W-169](#)

User manual for Kratos 12x20 commercial food warmers and cookers (models 28W-168, 28W-169). Covers receiving, warnings, operating instructions, cleaning, and a one-year limited warranty. Provided by Central Restaurant Products.