



Chillcore Series One Door Warmer Heated Holding Proofer Cabinet, 420L (Model: CSHPC420)



★★★★★ (4.7/5)

Buy Now

WARRANTY

1 Year Parts & Labor

SPECIAL FEATURES

- Heated Holding Range**
 The 86°F to 167°F temperature range supports warming and proofing tasks in commercial kitchens and bakeries.
- Mechanical Controls**
 Mechanical temperature control with a temperature display supports straightforward operation for chefs and kitchen staff.
- Mobile Design**
 Four casters, including two with brakes, support repositioning and stable placement in commercial kitchens.
- Dual Heating Methods**
 Two heating options water or air allow operational flexibility based on kitchen workflow.
- Stainless Construction**
 Stainless steel interior and exterior support durability and routine food handling in restaurant environments.
- Certified & Covered**
 ETL Sanitation and cETLus listings support foodservice compliance, and it includes a 1-year warranty by the manufacturer.



PRODUCT OVERVIEW

The Chillcore Series RTR-420L One Door Heated Holding Proofer Cabinet is a freestanding heated cabinet designed for restaurants, bakeries, and commercial kitchens that require controlled holding and proofing of prepared food. It features a 420L capacity 14.8 cb3, supporting batch holding and staged food preparation in foodservice environments.

This heated holding cabinet operates within a temperature range of 86°F to 167°F, making it suitable for warming and proofing applications in restaurant and bakery workflows. Temperature operation is managed through mechanical controls, supported by a temperature display for visible monitoring during service hours.

The unit uses a ventilated heating system and supports two heating methods water or air, allowing flexible operation based on kitchen requirements. It is constructed with a stainless steel exterior and stainless steel interior, supporting durability and routine food handling in a commercial kitchen. The unit uses a ventilated heating system and supports two heating methods—water or air, allowing flexible operation based on kitchen requirements.

The cabinet measures 20.5" (W) x 31.5" (D) x 67.5" (H) and operates on 115V, 15A, single-phase power at 60 Hz, making it compatible with standard commercial kitchen electrical setups. It is classified as a heated holding cabinet within the Chillcore Series. The unit is ETL Sanitation Listed and cETLus Listed, supporting use in regulated foodservice environments. It includes a 1-year warranty by the manufacturer, covering parts and labor.

CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Color	Silver	Door Type	Polycarbonate
Features	2 Heating Ways Either By Water Or Air	Voltage	115 volt
Material	Stainless Steel	Selling Unit	1/Each
Capacity	14.8 cubic feet	Interior Material	Stainless Steel
Number of Doors	1 Door	Hinge Location	Right
Sections	1 Section	Amps	15 ampere
Hertz	60 hertz	Phase	1 Phase
Temperature Range	86°F to 167°F	Style	Heated Cabinet
Type	Holding Cabinet	Installation Type	Freestanding
Casters	With Casters	Number of Casters	4 Casters



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Access Type	Door	Control Type	Mechanical Control
Display	Temperature Display	Product Weight	127.9 pound
Product Width	20.5 inch	Product Depth	31.5 inch
Product Height	67.5 inch	Shipping Weight	149.9 pound
Series	ChillCore Series	Country of Origin	China
Temperature Control	Mechanical Control	Heating System	Ventilated
Casters Type	Two Casters With Brakes		

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Model: CSHPC420



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