

# SPECIFICATION SHEET

## FULL SIZE PROOFER

### MODELS: PROW-18

Meet the PROW-18—the absolute “chef’s kiss” of professional proofing. If you’re looking for a durable, budget-friendly powerhouse that balances simplicity with precision, your search ends here. Built from heavy-duty stainless steel to withstand the daily rigors of a busy kitchen without breaking the bank, the PROW-18 takes the guesswork out of pastry production. It delivers effortless humidity control so your delicate doughs get the exact environment they need, while the smart, continuous water feed means you’ll never have to worry about a dry pan again. Just set it, forget it, and bake to perfection. Ready to elevate your bakery lineup, or would you like to explore how the PROW-18’s specific dimensions will fit into your current kitchen layout?

- **See Everything. Maintain Control:** Keep a close eye on your products with our Full-View Glass Dutch Doors. Designed for busy kitchens, these full-size glass doors offer complete visibility without sacrificing cabinet stability. By opening only the top or bottom section as needed, you retain critical heat and humidity—ensuring perfect holding and proofing results every time while saving energy.
- **Precision at Your Fingertips: Independent Heat & Humidity Controls** - Take the guesswork out of your workflow. Our independent temperature and humidity controls allow you to fine-tune your cabinet environment with absolute precision. Whether you are proofing delicate dough or holding crispy finishes, you have the separate power to control both heat and moisture for perfect results every time.
- **Never Run Dry: Automist Humidity** - Don’t sacrifice product quality to an empty humidity pan. Our Automist technology delivers consistent, automatic moisture exactly when you need it. It guarantees optimal humidity throughout the proofing process and gives you a built-in bonus: the ability to add controlled humidity to your holding cycle for perfectly preserved textures.
- **Versatility for the Rush: Optional Warming Feature** - Don’t let your equipment sit idle. With the optional warming feature, you can easily convert your proofer into a high-performing holding cabinet. Be fully prepared for peak service times by keeping a steady supply of fresh, hot food right at your line’s fingertips. It’s the ultimate way to boost throughput and adapt to changing kitchen demands.
- **Built to Last, Built to Load: High-Capacity Durability** - Invest in equipment designed for the long haul. This unit features a heavy-duty 430 stainless steel exterior to handle the bumps and bruises of a busy kitchen, and a premium 304 stainless steel interior for long-lasting corrosion resistance. With the muscle to hold (18) 18”x26” full-size sheet pans or (36) 18”x13” half-size sheet pans, it delivers the reliable, high-volume capacity your operation depends on during peak hours.



The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use by qualified technical personnel** and is subject to change without notice.

**This appliance is intended to be used for commercial applications, for example, in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.**



<b>Project</b>	
<b>Item No.</b>	
<b>Notes</b>	
<b>Model Number</b>	<b>PROW-18</b>

<input type="checkbox"/> SOLID STATE CONTROLS	<input type="checkbox"/> TEMPERATURE UP TO 110°F (45°C)
<input type="checkbox"/> AUTOMIST HUMIDITY SYSTEM (REQUIRES 1/4" COLD WATER CONNECTION)	<input type="checkbox"/> RELATIVE HUMIDITY UP TO 95%
<input type="checkbox"/> TOP MOUNTED EYE LEVEL CONTROLS	<input type="checkbox"/> LEFT OR RIGHT HINGED SINGLE PAN FULL VIEW GLASS DUTCH DOORS
<input type="checkbox"/> SEPERATE THERMOSTAT, HUMIDITY & TIMER CONTROLS WITH INDICATOR LIGHTS	<input type="checkbox"/> (18) 18"X26" OR (36) 13"X18" SHEET PAN CAPACITY WITH 3" SHELF SPACING

### CONSTRUCTION

<input type="checkbox"/> FULL S/S 18 GUAGE 304 (INTERIOR) & 18 GUAGE 430 (EXTERIOR) CONSTRUCTION
<input type="checkbox"/> SINGLE 1/4" COLD WATER LINE CONNECTION
<input type="checkbox"/> WELDED FRAME
<input type="checkbox"/> (4) HEAVY DUTY CASTERS, (2) LOCKING & (2) NON LOCKING
<input type="checkbox"/> FULLY INSULATED

### OPTIONS & ACCESSORIES

<input type="checkbox"/> HEATED HOLDING/WARMER (PROWW)
<input type="checkbox"/> WATER FILTER (112-9166)
<input type="checkbox"/> 6" ADJUSTABLE S/S LEGS (LEGS6)

### CLEARANCES

4" (482 mm) on Top
4" (25 mm) around Sides
4" (76 mm) along Rear
20.2" (513 mm) along Front

<b>INSTALLATION NOTES &amp; REQUIREMENTS</b>
It is recommended that a minimum water filter system rated of 1 gallon per minute and hardness reduction capacity of 719 gallons at 150 ppm hardness be installed prior to use.

### CONSULTANT SPECIFICATION

NU-VU FULL SIZE PROOFING CABINET, STAINLESS STEEL CONSTRUCTION, WELDED FRAME, FULLY INSULATED, FULL VIEW GLASS STYLE DUTCH DOORS, AUTOMIST PROOFING SYSTEM, SOLID STATE CONTROLS, (18) 18"x26" or (36) 18"x13" SHEET PAN CAPACITY, 110°F MAX TEMPERATURE FOR PROOFING & 95% HUMIDITY, INDEPENDENT HEATING-HUMIDITY-TIMER TOP MOUNTED CONTROLS, AUTOMIST PROOFER HUMIDITY, (4) HEAVY DUTY CASTERS, ONE YEAR LABOR & TWO YEAR PARTS LIMITED WARRANTY, ETL, NSF
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### WARRANTY

1 YEAR LABOR & 2 YEAR PARTS LIMITED WARRANTY
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<b>SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE FOR PRODUCT IMPROVEMENT AND INNOVATION</b>	<b>NU-VU</b>
<b>KCL &amp; REVIT DRAWINGS UPON REQUEST</b>	5600 13TH STREET, MENOMINEE, MI 49858
<b>REVISION 05/29/2026</b>	906.863.4401   800.338.9886
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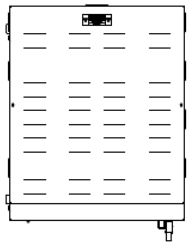


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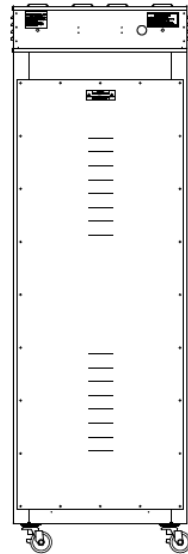
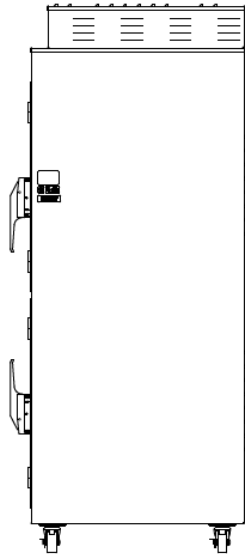
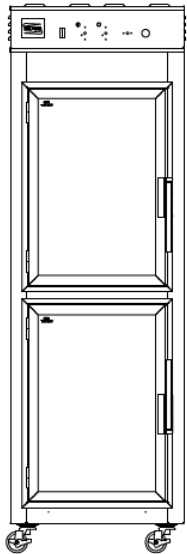
CONFIGURATIONS

Model	Inlet	Voltage	Phase	Amps	kW	Hertz
PROW-18	1/4" NPT	208	1	9.6	2	50 or 60
		220	1	9.1	2	50 or 60
		230	1	8.7	2	50 or 60
		240	1	8.3	2	50 or 60
PROW-18 with Warming Option	1/4" NPT	208	1	19.2	4	50 or 60
		220	1	18.1	4	50 or 60
		230	1	17.4	4	50 or 60
		240	1	16.7	4	50 or 60

DRAWINGS



Ext. Height- 78.375" (1991 mm)  
 Ext. Width - 25.125" (639 mm)  
 Ext. Depth - 34.625" (626 mm)  
 Int. Width - 18.5" (470 mm)  
 Int. Depth - 29" (737 mm)  
 Int. Height - 60" (1524 mm)



Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Doyon exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.

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