

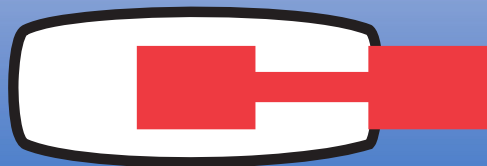
VaporPro™

Precise. Control.

The best environment for food holding... bar none.



Perfect for moisture-sensitive foods, such as pasta, veggies, sauces, burgers, chicken, and more...



CARTER-HOFFMANN

VaporPro™

Keeping it simple...

Our unique top-mounted reservoir eliminates the corrosion problem inherent in others' cabinets.

Because it's located on the top, it can't be easily contaminated by food debris.



Save money and time... only a few minutes to clean

Eliminate expensive repairs... only \$30 to replace

**Go Ahead...
Use the Tap!**
Potable tap water
works just fine

**Three-Year
Warranty**
All-inclusive;
parts and labor

Features

- Precise active control of heat and humidity, with electronic controls, temperature and humidity sensors, water quality calibration sensor, low water level sensor and indicator
- 90% humidity attainable at high temperatures
- Top-mounted water reservoir, away from contamination hazard; easy to fill and clean; inexpensive to replace; autofill connection is standard
- Insulated stainless steel, field-reversible door (double-pane, glass door optional)
- Standard cabinets feature adjustable universal slides; fixed angle slides are optional
- Four sizes: under-counter, 1/2 height, 3/4 height and full size



CARTER-HOFFMANN

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