



HOT CARTS

HC61 shown

Heavy-duty hot food serving counter designed to meet the rugged use of commercial food service operations.

MODELS

HC
31

HC
46

HC
61

HC
76

HC
91

Job: _____

Item No. _____



HOT CARTS



500 Watt Armor Heat® system for high efficiency.



5 Standard Sizes available



Custom Sizes available up to 93". Create your own combination of hot wells and open surface.



Available from **2 Wells** to **6 Wells**



Electronic Temperature Controller for precise control of each hot well.



Digital Displays for temperature at a glance.



Heavy-Duty Reinforced Construction



6 1/2" Deep All Stainless Steel Wells with coved corners.



Wells individually wrapped with **2" of High-Density Fiberglass Insulation.**



A Full Complement of Accessories available

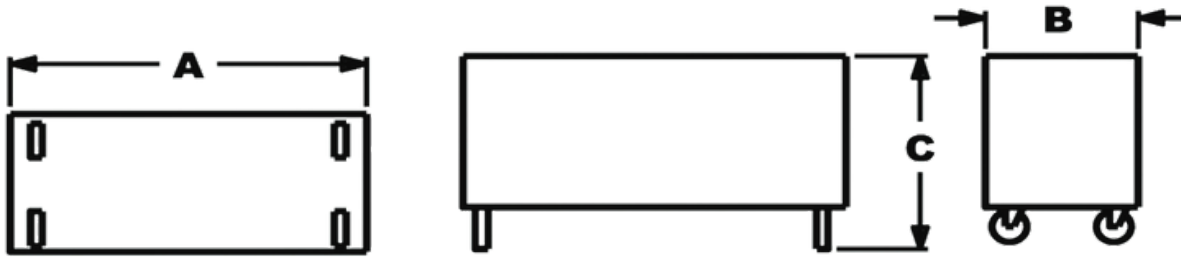


Standard Finish is Stainless Steel; a variety of powder-coat colors available.



Standard with **Heavy-Duty 5" Casters**

MODEL SPECIFICATIONS



| MODEL # | WIDTH DIM A | DEPTH DIM B | HEIGHT DIM C | VOLTAGE # of wells | WATTAGE | AMPERAGE | SHIP WEIGHT |
|---------|-------------|-------------|--------------|--------------------|---------|----------|-------------|
| HC 31 | 33" | 30" | 36" | 2 120/208/240v | 1000 | 8.3 | 350 Lbs. |
| HC 46 | 48" | 30" | 36" | 3 120/208/240v | 1500 | 12.5 | 400 Lbs. |
| HC 61 | 63" | 30" | 36" | 4 120/208/240v | 2000 | 16.7 | 450 Lbs. |
| HC 76 | 78" | 30" | 36" | 5 208/240V | 2500 | 11.4 | 500 Lbs. |
| HC 91 | 93" | 30" | 36" | 6 208/240V | 3000 | 14.4 | 550 Lbs. |



GENERAL

Hot food serving counter constructed with 16 gauge stainless steel exterior and interior and reinforced with 12 gauge Galvanized steel hat-channels and base framing. Solid stainless steel bottom is standard. Wells individually wrapped with 2" of high-density fiberglass insulation for energy efficiency. All exterior surfaces shall be ground and polished to a #4 finish.

*Powder-coated units' exteriors and bottoms will be constructed with 16 gauge paint-lock steel. The interior and exterior of the base unit will be powder-coated. All interior sides (top, back, left, right) are 18 gauge stainless steel.



TOP

Top shall be one piece 16 gauge 300 series stainless steel (14 gauge available). Wells are 6 1/2" deep, all-stainless steel with coved corners. Wells individually wrapped with 2" of high-density fiberglass insulation.



ELECTRICAL CHARACTERISTICS

Each hot well shall have its own individual electronic controller with digital temperature display with an on/off switch, a power indicating light, and the 500 watt Armor Heat® system for high efficiency. Master on/off switch for entire buffet unit.



CASTERS

Unit shall have 4 heavy-duty 5" casters, 2 locking, bolted to the 12 gauge hat-channels.



ACCESSORIES, OPTIONS, VARIATIONS



Powder-Coated Base



Display Shelves available



Wells with common manifold drain and master valve



Plate Shelf



A wide variety of **Breath Guards**



Intermediate Shelf for base cabinet



Adjustable Height Breath Guards



Sliding or Hinged Cabinet Doors



LED Lights



Heavy-Duty Push Handles



Heat Lamps



14 Gauge 304 Stainless Steel Top



Infrared Heat Strips



Power Cord Wrap



Tray Slides



Heavy-Duty Adjustable Stainless Steel Legs