INFRARED HEATED HOLDING SHELVES

For 12"x 20" Pans, Fractional Pans, and GN

RADIANT "HHS-IR" SERIES

Infrared elements maximize hold time of crisp fried product for batch cooking and staging

- Infrared heat system extends hold of fried and crispy coated products up to one hour, allowing batch cooking prior to key rush periods, keeping foods at ideal temperature and texture
 - INFRARED HEAT
- All stainless steel construction designed for ease of cleaning
- Durable & Reliable Engineered to have no moving parts to keep maintenance costs and down time at a minimum.

 Competitive products that utilize fans or filters get bogged down with grease which results in maintenance downtime and higher overall ownership costs
 - *Two year limited warranty

- 4 Uses industry standard 2.5" deep full or fractional size hotel pans as the catch basin
- Adjustable legs for proper placement on uneven surfaces

MODEL NOMENCLATURE -

Heated Holding Shelf Number of Shelves

HHS - R - 3 - 1220 - 6 Full Size
Pan Capacity
Infrared Heat Holds Full Size Hotel Pans







Easy to Clean

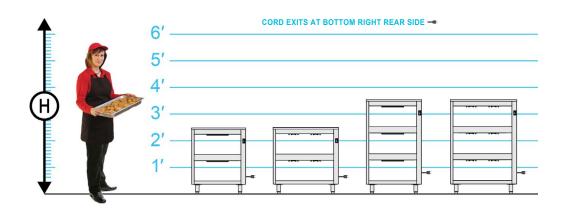
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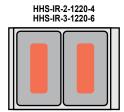
Uses Standard Hotel Pans

4" Adjustable Legs

INFRARED HEATED HOLDING SHELVES



SHELF TOP VIEW





TWO 12X20 PANS PER SHELF TWO ELEMENTS PER SHELF

ONE ELEMENT PER SHELF

		PAN	I CAPACIT	OVERALL EXTERIOR DIMENSIONS IN. (mm)			SHIP			
	MODEL			TOTAL		HIGH	DEEP	WIDE	WT. LBS.	LEG
L	NUMBER	12x20, GN1/1	12x10, GN1/2	12x20, GN1/1	12x10, GN1/2	"H"	"D"	"W"	(KG)	SIZE
		1	2	2	4	29.75" (756)	13.5" (407)	24.75" (680)	140 (64)	4"
		2	4	4	8	29.75" (756)	22" (559)	29.75" (756)	150 (69)	4"
		1	2	3	6	41.75" (1061)	13.5" (407)	24.75" (680)	170 (78)	4"
		2	4	6	12	41.75" (1061)	22" (559)	29.75" (765)	180 (82)	4"

Models available with Individual Power Switches on Each Shelf, [add "IS"] to end of model number.

ELECTRICAL DATA												
MODEL NUMBER	HHS VSTANDARD	S-IR-2-12	20-2	HHS-IR-2-1220-4								
VOLTS	LTS 120 208		220-240	120	208	220-240						
WATTS	600	534	714	1200	1068	1428						
AMPS	5.0	2.6	3.0	10	5.1	6.0						
HERTZ	60	60	60	60	60	60						
PHASE	Single	Single	Single	Single	Single	Single						
PLUG USA	5-15P	6-15P	6-15P	5-15P	6-15P	6-15P						
PLUG CANADA	5-15P	6-15P	6-15P	5-15P	6-15P	6-15P						
MODEL NUMBER	HHS	S-IR-3-12	20-3	HHS-IR-3-1220-6								
VOLTS	120	208	220-240	120	208	220-240						
WATTS	900	801	1071	1800	1602	2142						
AMPS	7.5	3.9	4.5	15	7.7	8.9						
HERTZ	60	60	60	60	60	60						
PHASE	Single	Single	Single	Single	Single	Single						
PLUG USA	5-15P	6-15P	6-15P	5-15P*	6-15P	6-15P						
PLUG CANADA	5-15P	6-15P	6-15P	5-20P	6-15P	6-15P						

*Dedicated Circuit. VLowest voltage and phase shown is standard.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 22 gauge shelves, 20 gauge stainless steel polished exterior wall

INSULATION. Insulated throughout: top, bottom, sides using high density ceramic and fiberglass insulation.

LEGS. Each leg shall be attached to a formed base with rivnuts.

HEATING SYSTEM/CONTROLS.

Radiant heat system shall include longwave infrared elements above each shelf. Controls shall include a master ON/OFF switch with power indicator light.

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug, rear mounted for safety. See electrical data chart above for amperage, receptacle configuration and dedicated circuit information.

INSTALLATION. Unit should not be installed in an area where adverse environmental $% \left(\mathbf{r}\right) =\left(\mathbf{r}\right) \left(\mathbf{r}\right)$ conditions are present.

ELECTRICAL Individual power switches [IS] **LEGS**

Legs with flanged feet **EXTRAS**

Enclosed on three sides Custom sizes available (consult factory)

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