

## APPLICATIONS

- Self-service island hot food bar
- Medium temperature (140°-165°)
- Available with either wet or dry wells (wet achieves better performance)

## STANDARD FEATURES

### CABINET CONSTRUCTION

- Base - Metal Frame or 3/4" plywood construction - determine preference at time of order
- 3/4" plywood exterior panels Finished in high pressure plastic laminate
- Countertop to be high pressure laminate.
- Storage area has shelving and houses electrical and plumbing components.
- 2 rows of protective 1" vinyl bumpers.
- Stainless steel corner protectors
- 6" high black toe-kick base

### HEATED FOOD MERCHANDISING

- NSF-4 hot food wells warm uniformly keeping product at optimum temperature.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

### SNEEZE GUARD/OVERHEAD HEAT

- Stainless Steel support tubing
- Solid top with lift-up tempered glass sneeze guard
- NF-4 overhead warmers aid in holding food to proper temperature
- LED lighting with stainless steel shroud

### ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a Junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

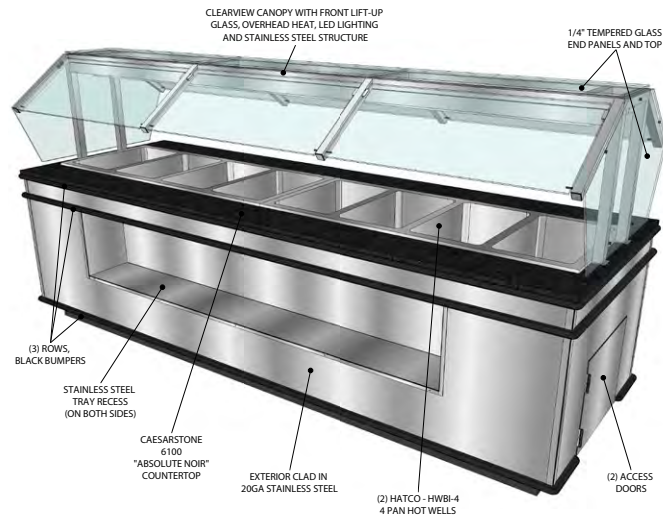
### WARRANTY

- One year - Parts and Labor



Image Right: 6' Island Hot Bar with optional tray/container recess.

Below: 10' Island Hot Bar with optional container recess and finishes



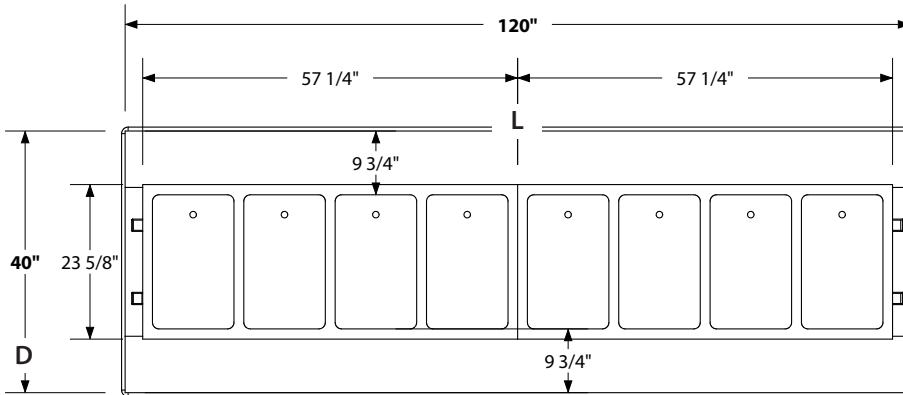
Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

## OPTIONS / ACCESSORIES

- Many finish options available.
- Available in custom configurations
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Powder coated assembly
- Tempered glass Lift up, or fixed glass sneeze guard
- Base to be solid, adjustable legs or legs with removable toe-kick.
- Recessed lighting under countertop accent.
- Recesses for takeout containers or trays
- End caps for trays/containers
- Drop in soup kettles
- Stainless steel, tubular tray slides; corian or stainless steel tray glides
- Hot food wells have an optional auto-fill feature which uses a sensor and solenoid valve to eliminate the need to add water by hand as well as remove risk of unit being damaged from low water levels.
- Bar packages provide inset pans, lids, tongs, ladles, serving spoons, utensil holders; small pans; dispensers for plates, cups, bowls, lids and napkins (see pan configuration guide for ideas)
- Circuit breaker panel instead of junction box

Built to meet the following specifications:

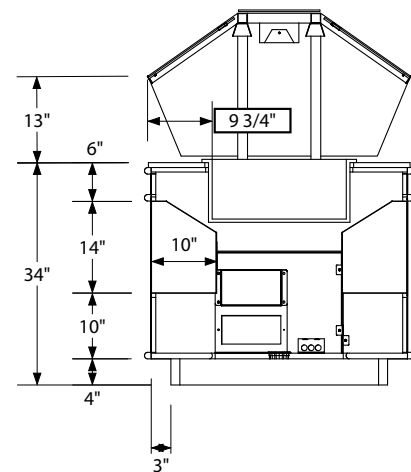
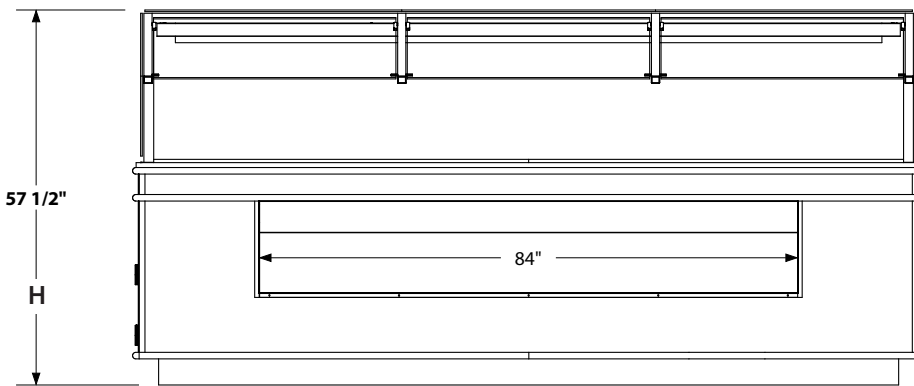




## HOT WELL PAN CAPACITY

Unit Length	Number of Standard Pans	Dimensions (inches)		
		W	D	H
6'	4	72	42	59
8'	6	96	42	59
10'	8	120	42	59

Line drawings depict a standard 10' Island Hot Food Bar.



ELECTRICAL SPECIFICATIONS BASED ON 10' UNIT								
ELECTRICAL REQUIREMENTS - LOAD CENTER								
QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	L-1 AMPS	L-2 AMPS	BREAKER RATING
1	OVERHEAD HEAT	HATCO	GRA-108	208	8.9	8.9		15A DOUBLE
							8.9	
1	4 PAN HOT WELL	HATCO	HWBI-4	120	23.2	23.2		30A DOUBLE
							23.2	
1	4 PAN HOT WELL	HATCO	HWBI-4	120	23.2	23.2		30A DOUBLE
							23.2	
2	5' LED LIGHT, 3500K	ELECTRALED	EFDS-5-35-06-NM	120	0.23	0.84		15A SINGLE
2	4' LED LIGHT, 3500K		EFDS-4-35-06-NM		0.19			
TOTAL AMPS PER LINE						56.14	55.3	
TOTAL ELECTRICAL REQUIRED IS 120V/208V, 60 Hz, 1 PH							56.14	AMP LOAD, 4 WIRES