

## HOT FOOD SERVER

- STAINLESS STEEL
- 1 TO 6 WELLS
- DRY OR MOIST HEAT OPERATION

- MOBILE
- PLUG-IN OPERATION

### Model Series: HFS-M-\*

#### APPLICATION:

- Cafeterias
- Serving lines
- Tray make-up systems
- Modular buffet systems

#### SPECIFICATIONS:

- Stainless steel; Type 304
- “Heliarc” and spot-welded construction
- Solid full base with full length reinforcing channels
- Lower base area is open on operator side and enclosed on other 3 sides
- Lower base is available for storage with various optional shelves and doors
- Unit has recessed end panels to ensure protection to breaker panel, drain spigot and push handles
- Recessed push handle on each end
- Recessed electrical breaker panel on one end with recessed drain spigot and hose on opposite end
- All wells have individual drains connected to a common manifold and spigot
- Drain spigot comes with drain hose for floor drain and hose holder
- Each well is individually controlled by a variable heat setting thermostat with heat cycling “on/off” pilot light indicator
- Well controls are mounted on a slightly tilted control panel ease of visibility
- 1220 pan size standard with optional adapters for modular fractional sized pans
- Each well and each electrical option runs on an individual circuit breaker
- Approved power supply cord with 3 prong end cap
- Customer to advise power cord position: operator’s left or right
- Wrap-around perimeter bumper
- 4 > 6” swivel, non-marking casters with 2 black total lock brakes

#### OPTIONAL FEATURES [1]:

- See next page
- Remove (\*) from model code for non-NSF models

#### ELECTRICAL OPTIONS:

- 120 Volt – 1 Phase      208 Volt – 1 Phase
- 120/208 Volt – 1 Phase      120/208 Volt – 3 Phase
- 208 Volt – 3 Phase

Choice of power supply determined by optional extras.  
Consult factory for exact power supply requirements.  
240 Volt available upon request.



Basic 4 well model shown



Basic 3 well model shown



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[1] Options

OPTION DESCRIPTION		AVAILABILITY (N/A = NOT AVAILABLE)						
		HFS-M-1*	HFS-M-2*	HFS-M-3*	HFS-M-4*	HFS-M-5*	HFS-M-6*	
OS	12" S/S OVERSHELF	OS-1	OS-2	OS-3	OS-4	OS-5	OS-6	
SG	SNEEZE GUARD ON OVERSHELF	SG-1	SG-2	SG-3	SG-4	SG-5	SG-6	
IB	INSULATED BASE	N/A	IB	IB	IB	IB	IB	
SD	SLIDING DOORS ON BASE	N/A	N/A	SD	SD	SD	SD	
HD	HINGED DOORS ON BASE	N/A	HD	HD	HD	HD	HD	
SIB	SHELF IN BASE	N/A	SIB	SIB	SIB	SIB	SIB	
PSIB	PAN SLIDE ASSEMBLY IN BASE	N/A	PSIB	PSIB	PSIB	PSIB	PSIB	
PSIB2	2 PAN SLIDE ASSEMBLIES IN BASE	N/A	N/A	PSIB2	PSIB2	PSIB2	PSIB2	
DWS	DROP WORK SHELF (OPERATOR'S SIDE)	6"	6DWS-1	6DWS-2	6DWS-3	6DWS-4	6DWS-5	6DWS-6
		8"	8DWS-1	8DWS-2	8DWS-3	8DWS-4	8DWS-5	8DWS-6
		10"	10DWS-1	10DWS-2	10DWS-3	10DWS-4	10DWS-5	10DWS-6
DTS	DROP TRAY SLIDE (CUSTOMER'S SIDE)	6"	6DTS-1	6DTS-2	6DTS-3	6DTS-4	6DTS-5	6DTS-6
		8"	8DTS-1	8DTS-2	8DTS-3	8DTS-4	8DTS-5	8DTS-6
		10"	10DTS-1	10DTS-2	10DTS-3	10DTS-4	10DTS-5	10DTS-6
AB	ADAPTER BAR FOR FRACTIONAL SIZE PANS	AB	AB	AB	AB	AB	AB	
CB	CORNER BUMPERS	CB	CB	CB	CB	CB	CB	
<b>OPTIONS THAT REQUIRE ELECTRICS (SEE NOTES BELOW)</b>								
1T	WITH 1 TUBE IN UNIT	1T	1T	1T	1T	1T	1T	
2T	WITH 2 TUBES IN UNIT	2T	2T	2T	2T	2T	2T	
OSH	OVERSHELF HEATER	OSH	OSH	OSH	OSH	OSH	OSH	
HB	HEATED BASE	HB	HB	HB	HB	HB	HB	
REC	RECEPTACLE, 120V OR 208V	N/A	REC	REC	REC	REC	REC	
	SPECIAL BREAKER PANEL REQUIREMENT (SEE NOTE BELOW)	N/A	N/A	SEE NOTE	SEE NOTE	SEE NOTE	SEE NOTE	

Due to electrical limitations certain electrical options may not be used in the same unit as other electrical options without requiring an optional special breaker panel. This is determined by the electrical rating requirements of the unit with options. Refer to factory when ordering for confirmation of option availability.

Shelf in base may not be used with pan slides in base as listed here. Refer to factory for availability and price if both are required in same unit.

Breaker panel with cord and drain spigot will be located on opposite ends for electrical safety regulations.

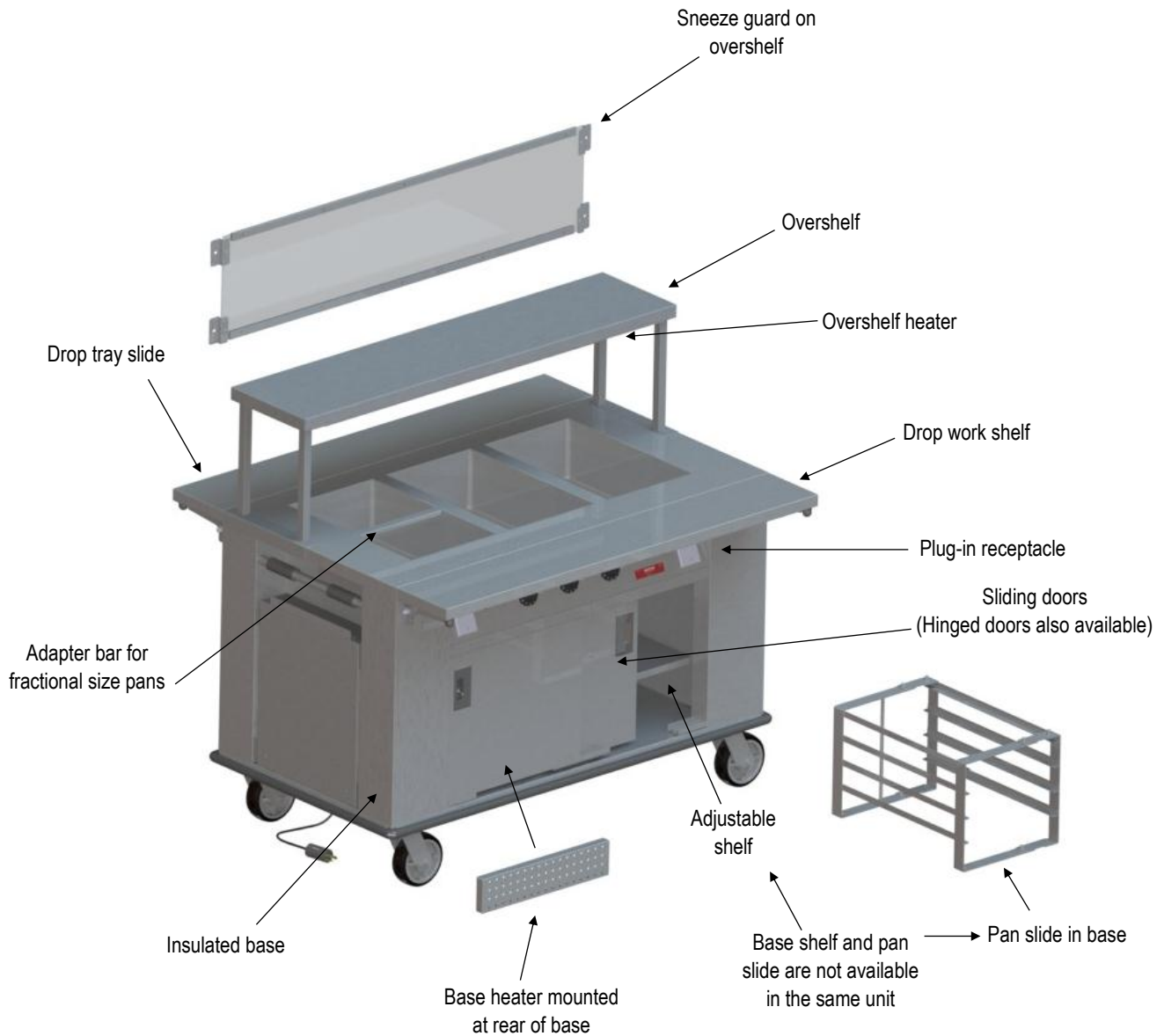
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## [1] OPTIONS ILLUSTRATION



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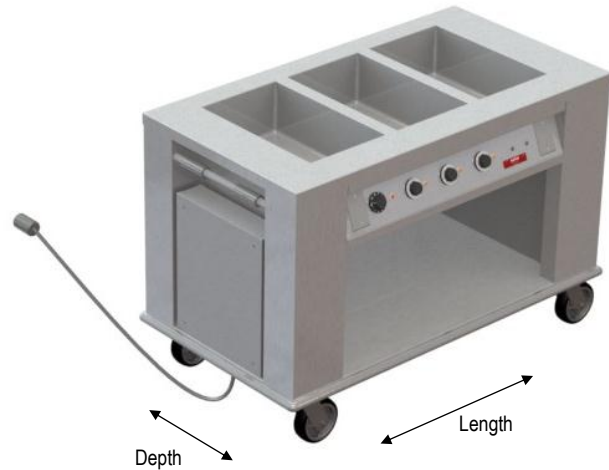
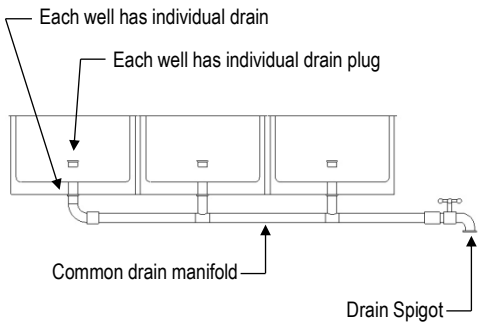
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#### TYPICAL DRAIN CONFIGURATION



MODEL	OVERALL DEPTH	OVERALL LENGTH	BASE STORAGE AREA LENGTH	TOTAL WATTAGE OF WELL ONLY EXCLUDING OPTIONS	SHIPPING WEIGHT APP
HFS-M-1*	31.5" - 800mm	26.75" - 680mm	n/a	900W at 208V	150lb - 68.04kg
HFS-M-2*	31.5" - 800mm	40.625" - 1032mm	22.375" - 568mm	1800W at 208V	200lb - 90.72kg
HFS-M-3*	31.5" - 800mm	54.5" - 1384mm	36.25" - 921mm	2700W at 208V	250lb - 113.4kg
HFS-M-4*	31.5" - 800mm	68.375" - 1737mm	50.125" - 1273mm	3600W at 208V	305lb - 138.34kg
HFS-M-5*	31.5" - 800mm	82.25" - 2089mm	64" - 1626mm	4500W at 208V	490lb - 222.26kg
HFS-M-6*	31.5" - 800mm	96.125" - 2442mm	77.875" - 1978mm	5400W at 208V	650lb - 294.84kg

Overall height of all listed units is 36.5" (927mm).

Base storage area height is 14" (356mm).

Base storage area depth is 24.375" (619mm).