

HOT FOOD TABLE

- STAINLESS STEEL
- 2 TO 4 WELLS
- DRY OR MOIST HEAT OPERATION

- FRONT CONTROLS
- PLUG-IN OPERATION
- OPEN BASE AREA

Model Series: HFW-M-FC*

APPLICATION:

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

SPECIFICATIONS:

- Stainless steel; Type 304
- “Heliarc” and spot-welded construction
- Stainless steel tubular leg uprights
- Solid fixed position lower shelf
- Well controls mounted on front of unit on slightly tilted control panel
- Each well is individually controlled by a variable heat setting thermostat with heat cycling “on/off” pilot light indicator
- Each well is on an individual circuit breaker
- All wells have individual drains connected to common manifold and spigot
- Approved power supply cord with 3 prong end cap
- Left or right hand power cord position
- Drain spigot located opposite power cord position
- 4 > 5” swivel, non-marking casters with 2 side brakes

OPTIONAL FEATURES [1]:

- WAB - Wrap around bumper
- DB - Donut bumpers
- PH - Push Handle one end
- Remove (*) from model code for non-NSF models

ELECTRICAL OPTIONS:

- 208 Volt – 1 Phase as standard
- Other electrics available upon request.



Shown with optional wrap around bumper and push handle

MODEL	NUMBER OF WELLS	OVERALL LENGTH	OVERALL WIDTH	TOTAL WATTAGE
HFW-M-2-FC*	2	39.125" - 994mm	29" - 737mm	1800W at 208V
HFW-M-3-FC*	3	53" - 1346mm	29" - 737mm	2700W at 208V
HFW-M-4-FC*	4	66.875" - 1699mm	29" - 737mm	3600W at 208V

Overall height of all listed units is 36.5" (927mm).
Changes available to suit customer's requirements.