

## LINEAR HOT FOOD TABLE

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

- SIDEMOUNT WELLS
- PLUG-IN OPERATION
- OPEN BASE AREA

### Model Series: HFW-M-SM\*

#### APPLICATION:

- Cafeterias
- Lean Serving lines
- Lean tray make-up systems

#### SPECIFICATIONS:

- Stainless steel; Type 304
- “Heliarc” and spot-welded construction
- Stainless steel tubular leg uprights
- Solid fixed position lower shelf
- Wells are installed in a side mount configuration for “lean” operation
- 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 or 6 > 5” swivel, non-marking casters with 2 side brakes (pending well quantity)



Shown with optional wrap-around bumper

#### 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)

MODEL	NUMBER OF WELLS	OVERALL LENGTH	OVERALL DEPTH	TOTAL WATTAGE
HFW-M-2-SM*	2	49.00" - 1245mm	22" - 559mm	1800W at 208V
HFW-M-3-SM*	3	70.75" - 1795mm	22" - 559mm	2700W at 208V
HFW-M-4-SM*	4	92.50" - 2350mm	22" - 559mm	3600W at 208V

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