

HOT/COLD FOOD SERVER

- STAINLESS STEEL
- 2 WELLS
- 1 HEATED COMPARTMENT
- 1 INSULATED AMBIENT COMPARTMENT

- MOBILE
- PLUG-IN OPERATION

Model Series: HC-M-2W-1H1C*

APPLICATION:

- Meal delivery
- Meal service

SPECIFICATIONS:

- Stainless steel; Type 304
- “Heliarc” and spot-welded construction
- Double wall construction and insulated all around
With solid full base with full length reinforcing channels
- 2 Food Wells located left side of server
- Each well is individually controlled by a variable heat setting thermostat with heat cycling “on/off” pilot light indicator
- All wells have individual drains connected to a common manifold and spigot
- Drain spigot comes with drain hose for floor drain and hose holder
- With heated lower base storage below wells to accommodate 4 > 12” x 20” food pans
- With insulated ambient lower base storage on right side of server to accommodate 4 > 14” x 18” trays and one eutectic base/ice pack (ice pack not included)
- Stainless steel insulated hinged doors on lower compartments
- Extended push handle on left side of server
- Wrap-around perimeter bumper
- Approved power supply cord with 3 prong end cap and cord holder
- Customer to advise power cord position: operator’s left or right
- 4 > 6” swivel, non-marking casters with 2 side brakes



OPTIONAL FEATURES [1]:

- DWS - Drop work shelf
- OS - Overshelf
- OSH - Overshelf heater
- Remove (*) from model code for non-NSF models

ELECTRICAL OPTIONS:

- 208 Volt, 60Hz, 1 Phase, 2150 Watts
- Nema L6-15 End Cap

MODEL	OVERALL LENGTH	OVERALL WIDTH	OVERALL HEIGHT
HC-M-2W-1H1C*	51" - 1295mm	30.5" - 775mm	36" - 914mm

Overall sizes include bumper and push handle.
Changes available to suit customer’s requirements.

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Specifications subject to change without notice.

