

Inline/Service Hot Food Bar with Curved Glass Canopy

IN-SHF-CCAN-6, IN-SHF-CCAN-8, IN-SHF-CCAN-10, IN-SHF-CCAN-12

APPLICATIONS

- Service hot food bar with options for self-service areas
- Curved sneeze-guard with stainless steel posts and decorative heat lamps
- Medium temperature (140°-165°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - Metal Frame or 3/4" plywood construction - determine preference at time of order
- Exterior - 3/4" plywood panels finished with high pressure plastic laminate
- Countertop to be high pressure laminate.
- Under counter storage area has shelving and houses electrical and plumbing components.
- 3 rows of protective 1" vinyl bumpers.
- Stainless steel corner protectors
- Choose 6" high stainless steel adjustable legs or solid base (Unit must be leveled plumb at time of installation).
- Choose between front or rear cabinet doors when ordering

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 tubing
- Curved, fixed tempered glass
- Decorative NSF-4 overhead heat lamps provide both heat and light

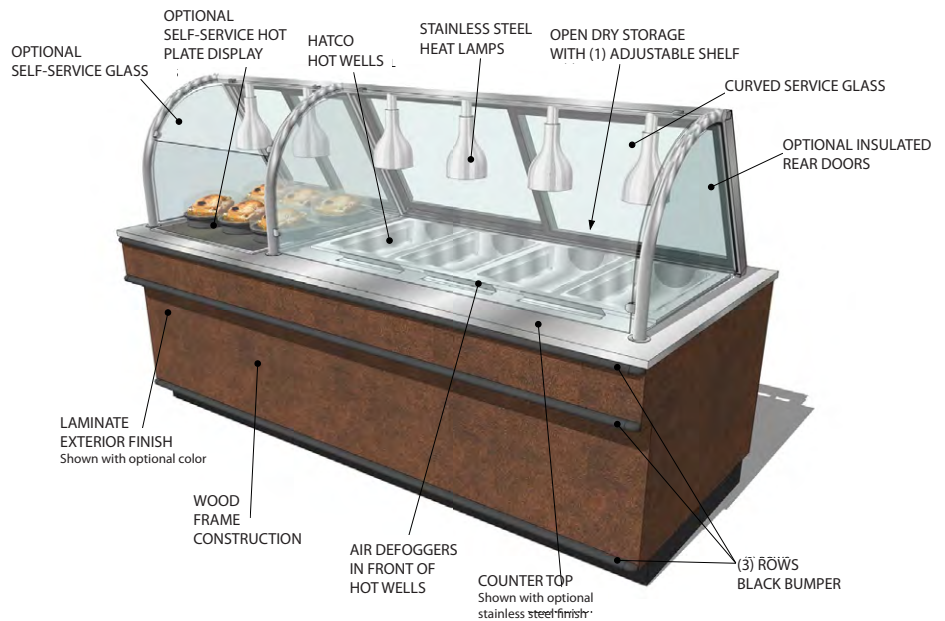
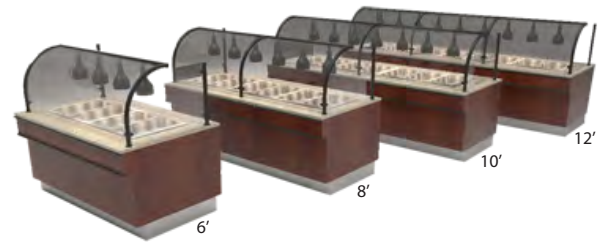
ELECTRICAL REQUIREMENTS

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

WARRANTY

- One year - Parts and Labor

*4 Standard sizes.
 Talk to your sales rep. about custom sizes and features.*



Shown with optional sliding rear doors & packaged food merchandising area with self service glass.

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

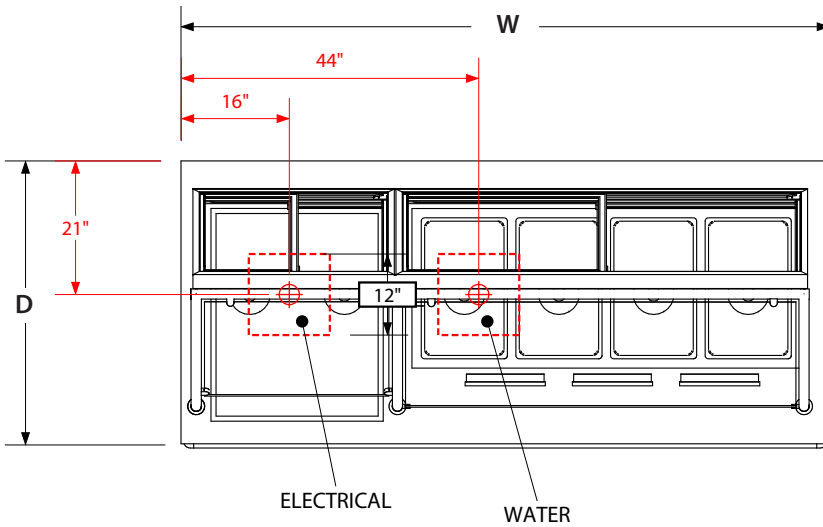
- Many finish options available
- Available in custom configurations
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Powder coated assembly
- Sliding tempered glass doors on service side
- Base to be solid, adjustable legs or legs with removable toe-kick.
- Recessed lighting under countertop accent.
- Rear doors or open storage available for free-standing cases
- 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.
- Hot plate option for packaged foods available in counter top or as an under-counter recess (not shown).
- Bar packages provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates, 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:



Intertek

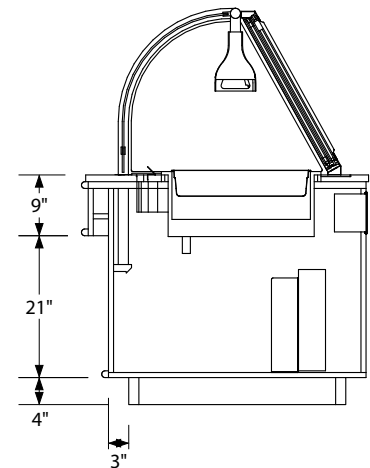
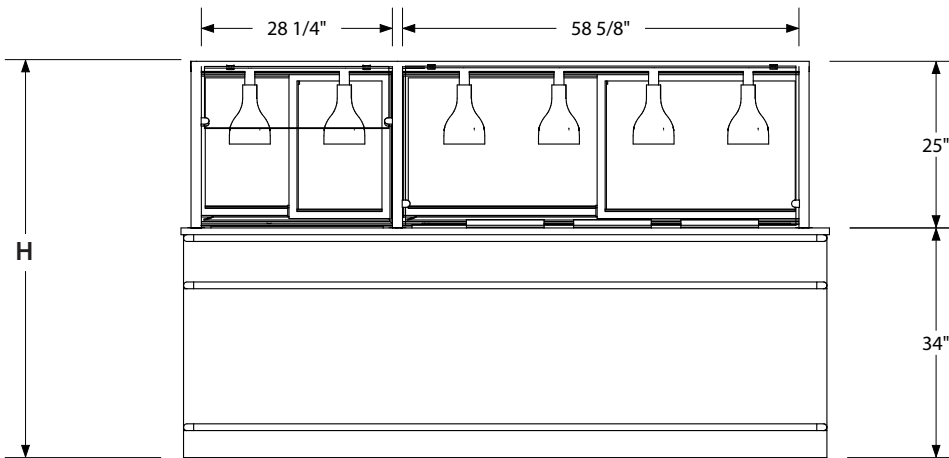
Line drawings show optional hot plate -self service area - for packaged foods (adds 2' to length of hot food bar)



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
12'	9	144	42	59
14'	11	168	42	59

Shown with optional rear sliding glass doors



ELECTRICAL SPECIFICATIONS BASED ON 8' UNIT INCLUDING OPTIONAL HOT PLATE FOR PACKAGED FOOD

ELECTRICAL REQUIREMENTS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
1	4 PAN HOT WELL	HATCO	HWBI-5MA	208	23.12	23.12
6	OVERHEAD HEAT LAMPS	HATCO	DL-500	120	2	12
1	HOT PLATE	HATCO	GRSBF-24-0	120	6.58	6.58
3	AIR DEFOGGER	EBM	300Z	120	1.5	4.5
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 PH						46.2