

# Inline/Service or Self Service Hot Food Bar with Straight Glass Canopy

IN-SHF-STCAN-6, IN-SHF-STCAN-8, IN-SHF-STCAN-10, IN-SHF-STCAN-12  
IN-SSH-F-STCAN-6, IN-SSH-F-STCAN-8, IN-SSH-F-STCAN-10, IN-SSH-F-STCAN-12

## APPLICATIONS

- Service or self-service inline hot food bar
- Angled or flat wells
- Medium temperature (140°-165°)

## STANDARD FEATURES

### CABINET CONSTRUCTION

- Base - Metal Frame or 3/4" plywood construction - determine preference at time of order
- 3/4" plywood exterior panels Finished in high pressure plastic laminate
- Countertop to be high pressure laminate.
- Storage area has shelving and houses electrical and plumbing components.
- 2 rows of protective 1" vinyl bumpers.
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- Stainless steel corner protectors
- 6" high stainless steel adjustable legs (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

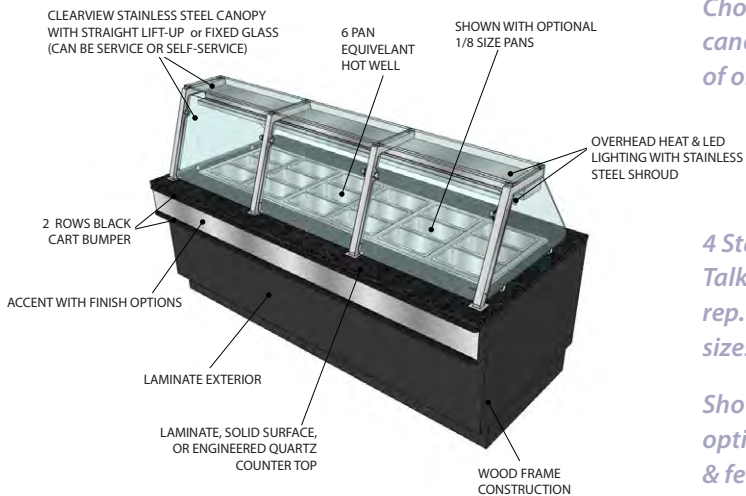
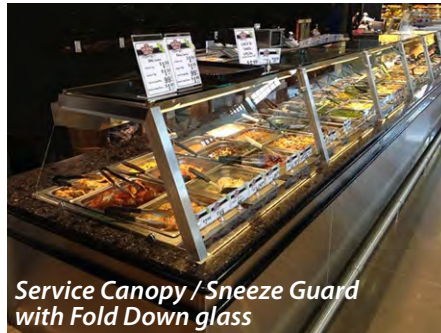
- Stainless Steel tubing
- Straight tempered glass can be service or self-service. See sneeze guard options for information on various styles.
- Overhead heat plus LED lighting with stainless steel shroud

### 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



*Choose straight canopy style at time of order.*

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

*Shown with optional finishes & features.*

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

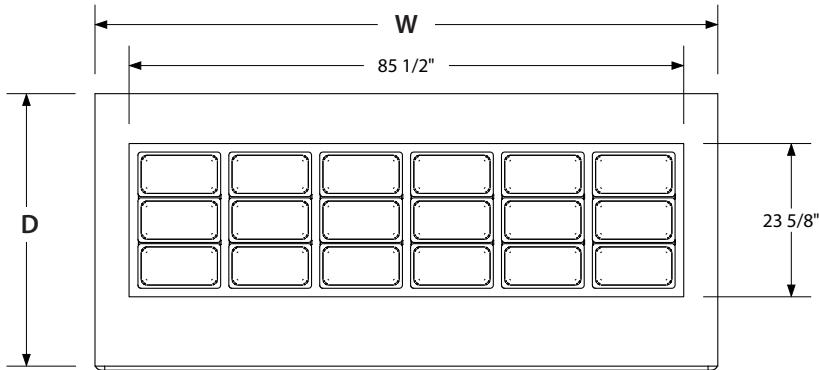
- Many finish options available.
- Available in custom configurations
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Powder coated assembly
- Sliding tempered glass doors on service side
- Tempered Lift up, fixed, or fold down glass style options sneeze guard glass
- 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:



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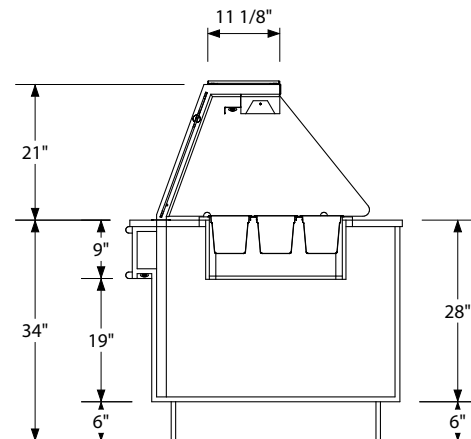
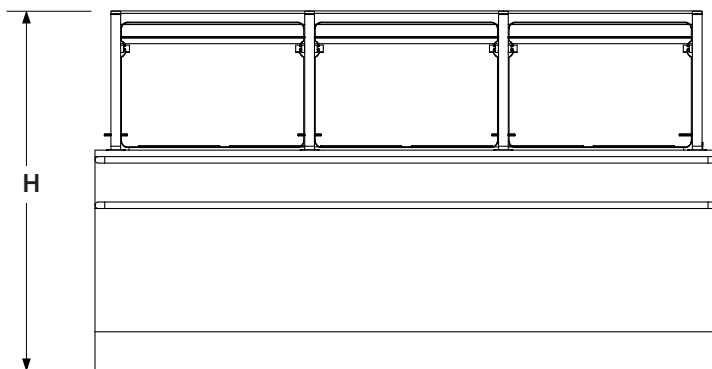
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 IN-SSHF-STCAN-6, IN-SSHF-STCAN-8, IN-SSHF-STCAN-10, IN-SSHF-STCAN-12



## 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

*Line drawings depict a standard 8' unit (6 standard pan capacity) fitted with 1/3 size pans.*



*Rear sliding glass doors available. Optional air defoggers (not shown in this open case) keep display glass clear of condensation.*

## ELECTRICAL SPECIFICATIONS BASED ON 8' UNIT

### ELECTRICAL REQUIREMENTS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
1	6 PAN HOT WELL	HATCO	HWBI-6MA	208	34.7	34.7
2	48" OVERHEAD HEAT	HATCO	GRAH-48	120	3.3	6.6
2	48" LED LIGHT	ELECTRALED	EFDS-4-3500	120	.18	.36
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 PH						41.66