

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

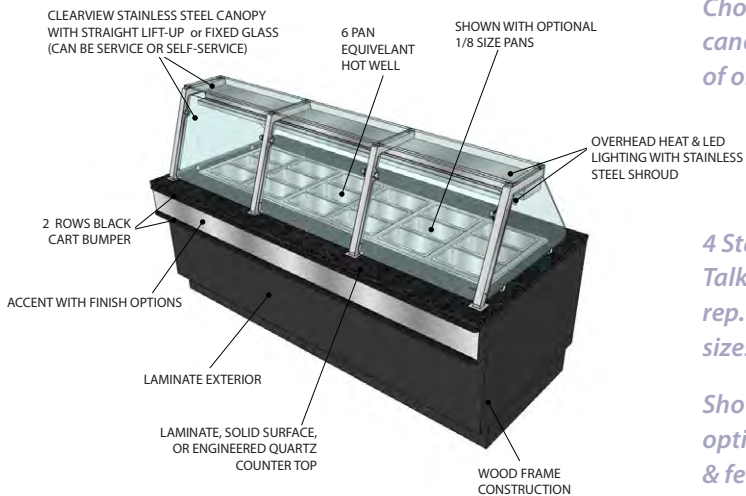
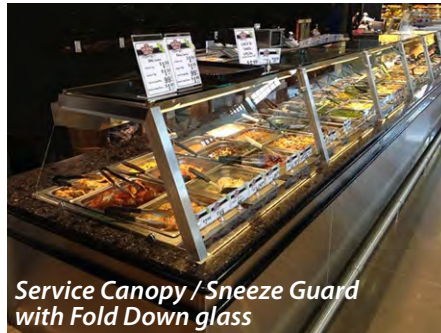
- Stainless Steel tubing
- Straight tempered glass can be service or self-service. See sneeze guard options for information on various styles.
- Overhead heat plus LED lighting with stainless steel shroud

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

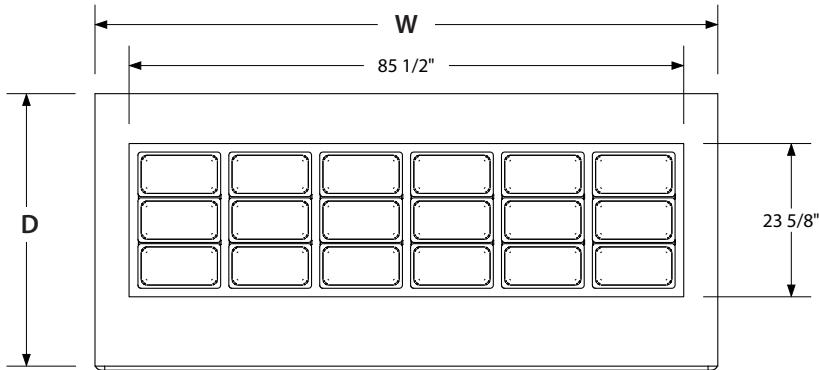
- Many finish options available.
- Available in custom configurations
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Powder coated assembly
- Sliding tempered glass doors on service side
- Tempered Lift up, 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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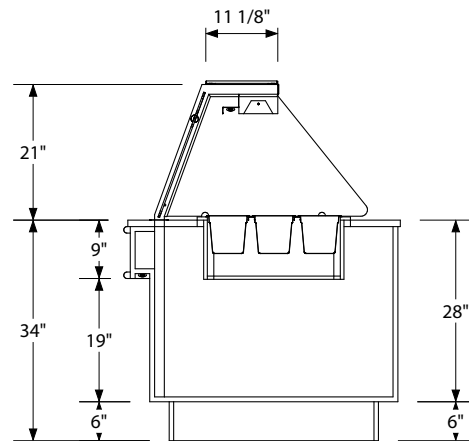
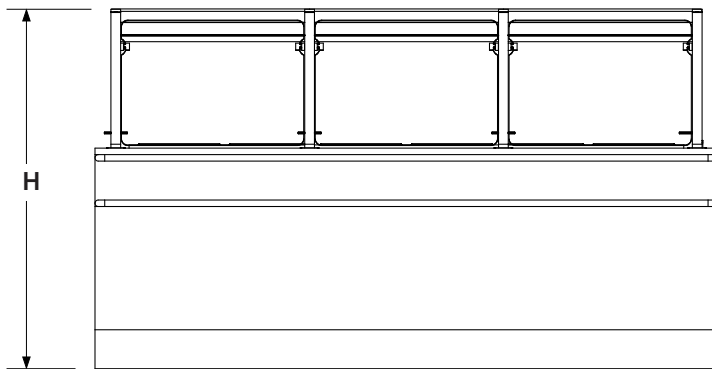
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HOT WELL PAN CAPACITY

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