

MODULAR HOT FOOD COUNTER



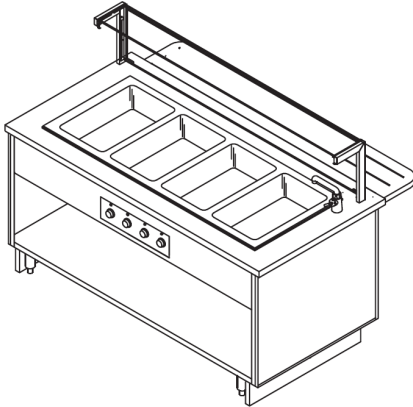
Item #: _____ Quantity: _____

Project: _____

*Create a custom look with
unique interlocking modules!*

OPTIONS & ACCESSORIES

Essence™ Series



Shown with optional food shield, tray rail, toe base and faucet.

MODELS

- | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> HLS30 | <input type="checkbox"/> HLS54 | <input type="checkbox"/> HLS78 |
| <input type="checkbox"/> HLS36 | <input type="checkbox"/> HLS60 | <input type="checkbox"/> HLS84 |
| <input type="checkbox"/> HLS42 | <input type="checkbox"/> HLS66 | <input type="checkbox"/> HLS90 |
| <input type="checkbox"/> HLS48 | <input type="checkbox"/> HLS72 | <input type="checkbox"/> HLS96 |

- ▶ **12 standard sizes available**
- ▶ **TIGHT LINK™ (patented)** interlocking system channel locks two or more units together, eliminating gaps between counters.
- ▶ Durable, welded, 300 series stainless steel tubular frame.
- ▶ Available in 1 - 6 hot food well models.
- ▶ Interchangeable exterior panels match or complement any décor.
- ▶ Common tops available up to 18'-0".
- ▶ All food shields utilize 3/8" tempered glass panels to maximize merchandising.
- ▶ 8' cord and plug.

Counter Heights

- 34" high (standard)
- Available between 30" to 36" specify height: _____

Service Type

- Operator service
- Self service
- Two sided (island/buffet)

Countertop Material

- 14-gauge 300 series stainless steel (standard)
- Zodiac® quartz
- Corian® solid surface
- Green 100% recycled composite
- Laminate
- Other, specify: _____
- Common tops available up to 18'-0" (consult factory)

Exterior Panels

- Laminate panels (standard) specify mfg./color: _____
- Stainless steel panels
- Custom decorative laminate (contact factory)

Tray Slide Options

- "V" ridge stainless steel
- Flat stainless steel
- Laminate with plastic runners
- Zodiac® quartz
- Corian® solid surface
- Stainless steel runners
- Continuous top extension (in lieu of tray rails)
- Green 100% recycled composite with stainless steel runners

Kickplate & Casters

- 6" adjustable stainless steel legs (standard)
- 6" casters
- 6" adjustable height NSF casters
- Black powder coated kickplate
- Stainless kickplate

Hot Wells

- Standard 500 watt (@ 208 V / 1 phase) drop in hot wells (standard) specify number of wells _____
- Other, specify: _____

Food Protector Style

- FS (Standard)
- VG Captur™
- M
- Other (Specify) _____

Display Shelves

- Single tier glass display shelf
- 2-tier glass display shelf

Food Protector Options

- Black powder coat finish (standard)
- Stainless steel
- Other powder coat finish (verify) R.A.L. color _____
- Heat lamp strip with lights
- LED lights
- Fluorescent lights

Operator Work Ledge

- White poly carving board on fixed brackets
- White poly carving board with fold-down brackets
- Stainless steel 8" work ledge with fold-down brackets

Under Counter Options

- Removable under-shelf (standard)
- Hinged doors
- Stainless steel storage compartment
- Pan slides
- Locks (for hinged doors)
- Heated base

Additional Options

- Tray dispenser
- Plate dispenser
- Stainless steel overshell
- Grommet holes for power cords/utility services
- Bread storage well
- Hot well perimeter bun pan recess
- Other

Electrical Options

- Duplex outlet, flush
- Duplex outlet, pedestal
- Daisy chain for wiring multiple units together
- Electrical load center
- Other, specify: _____

Plumbing Options

- Manifold drains with shut-off valve (standard)
- Individual drains
- Bottom exit with hose bib
- Water fill faucet

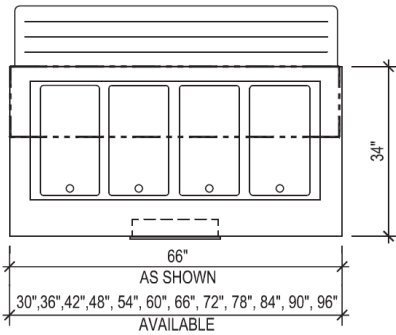
Signage Package

- Counter mounted
- Floor model
- Ceiling/wall mounted
- Other: _____ (consult factory for sign options)

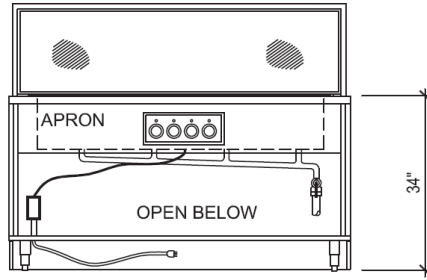
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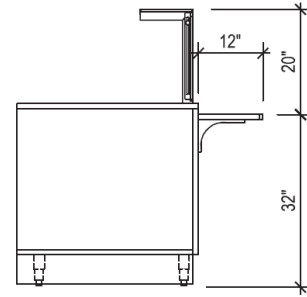


Plan View ▲



Shown with optional food shield and toe base.

Elevation View ▲



End View ▲

Model	Dimensions L x W x H	Number of pan openings		Electrical (standard 208V / 1 phase)			Electrical (standard 120V / 1 phase)			Electrical (standard 240V / 1 phase)			Plumbing Requirements
		Available	Std.	Wattage	Amps	NEMA	Wattage	Amps	NEMA	Wattage	Amps	NEMA	
HLS30	30"x34"x34"	1	1	500	2.4	6-15P	661	5.5	5-15P	661	2.8	6-15P	3/4" waste
HLS36	36"x34"x34"	1,2	2	1000	4.8	6-15P	1322	11.0	5-15P	1322	5.5	6-15P	3/4" waste
HLS42	42"x34"x34"	1,2	2	1000	4.8	6-15P	1322	11.0	5-15P	1983	8.3	6-15P	3/4" waste
HLS48	48"x34"x34"	1,2,3	3	1500	7.2	6-15P	1983	16.5	5-30P	1983	8.3	6-15P	3/4" waste
HLS54	54"x34"x34"	1,2,3	3	1500	7.2	6-15P	1983	16.5	5-30P	1983	8.3	6-15P	3/4" waste
HLS60	60"x34"x34"	1,2,3,4	4	2000	9.6	6-15P	2644	22.0	5-30P	2644	11.0	6-15P	3/4" waste
HLS66	66"x34"x34"	1,2,3,4	4	2000	9.6	6-15P	2644	22.0	5-30P	2644	11.0	6-15P	3/4" waste
HLS72	72"x34"x34"	1,2,3,4	4	2000	9.6	6-15P	2644	22.0	5-30P	2644	11.0	6-15P	3/4" waste
HLS78	78"x34"x34"	1,2,3,4,5	5	2500	12.0	6-15P	3305	27.5	5-50P	3305	13.8	6-20P	3/4" waste
HLS84	84"x34"x34"	1,2,3,4,5	5	2500	12.0	6-15P	3305	27.5	5-50P	3305	13.8	6-20P	3/4" waste
HLS90	90"x34"x34"	1,2,3,4,5,6	6	3000	14.4	6-20P	3966	33.0	5-50P	3966	16.5	6-30P	3/4" waste
HLS96	96"x34"x34"	1,2,3,4,5,6	6	3000	14.4	6-20P	3966	33.0	5-50P	3966	16.5	6-30P	3/4" waste

Specifications: Short Form

Provide Multiteria Model #HLS_____ to be constructed with heavy-duty welded stainless steel tubular frame. Countertop to be manufactured with 14-gauge 300 series stainless steel with 1-1/2" top turndown. All welds to be ground and polished to provide #4 finish. Counter to have easily removable 3/4" laminated front and end panels. All millwork panels to have standard plastic laminate on front and white laminate interior. Counter to have _____ (number of) hot wells with 500 watt (208V / 1 phase) heat source with solid state digital controls.

Specifications: Detailed

Body Frame: Body to be welded and polished, 1" stainless steel tubular framework. Body frame made to readily accept 3/4" laminated panels to allow panel changing without the use of tools. Body frame made to accept TIGHT LINK™ (patented) fastening system. Base to be furnished with removable stainless steel undershelf. Undershelf depth to allow 4" clear open space for mechanical connections during installation. Unit shall rest on 6" high stainless steel legs with stainless steel adjustable feet.

Front & End Décor panels: All millwork panels to have standard plastic laminate on front and white laminate interior. Panels shall be removable for access for service. Millwork end panels shall be removable without the use of tools.

Countertop: Top shall be 14-gauge, 300 series stainless steel with 1-1/2" top turndown, and shall be removable to allow for service. Top shall include stainless steel support channels and shall be constructed to accommodate remodeling of the counter at a later date to accept an alternate material top without changing the work height.

Hot Well Units: Provide with _____ dry/moist electric hot food wells. Interior pan to be 20-gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. 1" hot food drains with screen for each hot food

well shall be plumbed to common manifold and extended to shut off ball valve. The exterior jacket to be constructed of galvanized steel. Each hot food well to use a 500 watt (208V / 1 phase) heat source with solid state digital controls for maximum energy efficiency. Each hot food well will have a 500 watt heat source that will equal or out perform a standard 1000 watt hot well in pre-heating and food temperature maintenance. All switches and controls to be fully accessible.

TIGHT LINK™ (patented)

Furnish with linking system that links adjacent counters together the entire depth and height of the counter. Linking system shall eliminate top, front and rear horizontal and vertical gaps between equipment. Linking system to be open to allow mechanical connections to run through adjoining counters without having to cut access holes, reducing the number of building mechanicals required to connect equipment.



Due to continuing product improvement, units and specifications are subject to change without notice.