

# MODULAR HOT FOOD COUNTER: WALL UNIT



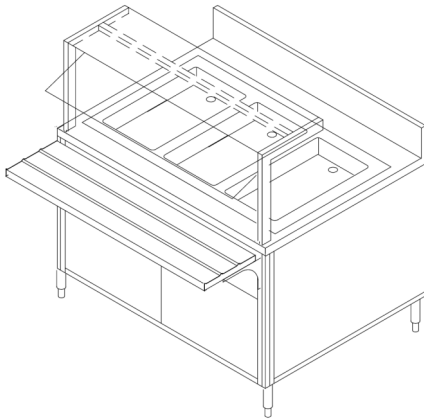
Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

*Designed for "Against the Wall"  
Self-Service Application*

*Essence™ Series*

## OPTIONS & ACCESSORIES



Shown with optional tray slide and food shield

### MODELS

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> <b>HLS30W</b> | <input type="checkbox"/> <b>HLS54W</b> | <input type="checkbox"/> <b>HLS78W</b> |
| <input type="checkbox"/> <b>HLS36W</b> | <input type="checkbox"/> <b>HLS60W</b> | <input type="checkbox"/> <b>HLS84W</b> |
| <input type="checkbox"/> <b>HLS42W</b> | <input type="checkbox"/> <b>HLS66W</b> | <input type="checkbox"/> <b>HLS90W</b> |

- ▶ **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. Front panel provided with hinged door(s).
- ▶ Common tops available up to 18'-0".
- ▶ All food shields 3/8" tempered glass panels to maximize merchandising.
- ▶ Front Mount Controls (behind doors).
- ▶ 6" Back Splash standard.
- ▶ Open back for utility connection.
- ▶ 8' cord and plug.

### Counter Heights

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

### Countertop Material

- 14-gauge, 300 series stainless steel (standard)
- Zodiac® quartz
- Corian® solid surface
- Green 100% recycled composite
- Laminate
- 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

### 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
- LED lights
- Fluorescent lights

### Under Counter Options

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

### Additional Options

- Tray dispenser
- Plate dispenser
- Stainless steel overshelf
- Grommet holes for power cords/utility services
- 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

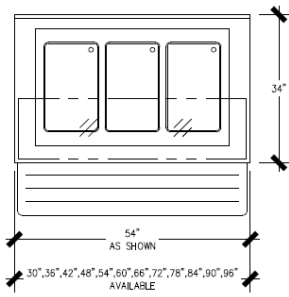
- Counter mounted
- Floor model
- Ceiling/wall mounted
- Other: \_\_\_\_\_  
(consult factory for sign options)



# MODULAR HOT FOOD COUNTER: WALL UNIT

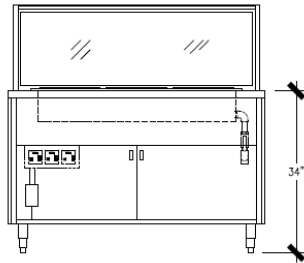


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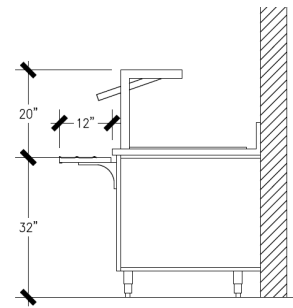


**Plan View ▲**

Shown with optional tray rail and food shield



**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 Require- ments
		Available	Std.	Wattage	Amps	NEMA	Wattage	Amps	NEMA	Wattage	Amps	NEMA	
HLS30W	30"x34"x34"	1	1	500	2.4	6-15P	661	5.5	5-15P	661	2.8	6-15P	3/4" waste
HLS36W	36"x34"x34"	1,2	2	1,000	4.8	6-15P	1,322	11.0	5-15P	1,322	5.5	6-15P	3/4" waste
HLS42W	42"x34"x34"	1,2	2	1,000	4.8	6-15P	1,322	11.0	5-15P	1,983	8.3	6-15P	3/4" waste
HLS48W	48"x34"x34"	1,2,3	3	1,500	7.2	6-15P	1,983	16.5	5-30P	1,983	8.3	6-15P	3/4" waste
HLS54W	54"x34"x34"	1,2,3	3	1,500	7.2	6-15P	1,983	16.5	5-30P	1,983	8.3	6-15P	3/4" waste
HLS60W	60"x34"x34"	1,2,3,4	4	2,000	9.6	6-15P	2,644	22.0	5-30P	2,644	11.0	6-15P	3/4" waste
HLS66W	66"x34"x34"	1,2,3,4	4	2,000	9.6	6-15P	2,644	22.0	5-30P	2,644	11.0	6-15P	3/4" waste
HLS72W	72"x34"x34"	1,2,3,4	4	2,000	9.6	6-15P	2,644	22.0	5-30P	2,644	11.0	6-15P	3/4" waste
HLS78W	78"x34"x34"	1,2,3,4,5	5	2,500	12.0	6-15P	3,305	27.5	5-50P	3,305	13.8	6-20P	3/4" waste
HLS84W	84"x34"x34"	1,2,3,4,5	5	2,500	12.0	6-15P	3,305	27.5	5-50P	3,305	13.8	6-20P	3/4" waste
HLS90W	90"x34"x34"	1,2,3,4,5,6	6	3,000	14.4	6-20P	3,966	33.0	5-50P	3,966	16.5	6-30P	3/4" waste
HLS96W	96"x34"x34"	1,2,3,4,5,6	6	3,000	14.4	6-20P	3,966	33.0	5-50P	3,966	16.5	6-30P	3/4" waste

### Specifications: Short Form

Provide Multiteria Model #HLS \_\_\_\_ W 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. Unit to have a 6" x 1" back splash. Counter to have easily removable 3/4" laminated front and end panels and hinged door(s) where required. All millwork panels to have standard plastic laminate on front and white laminate interior. Counter to have \_\_\_\_ (number of) hot wells with 500 watt (208 V / 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. Laminated hinged doors (where required) to be constructed of same material and mounted to body frame with concealed hinges.

**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.

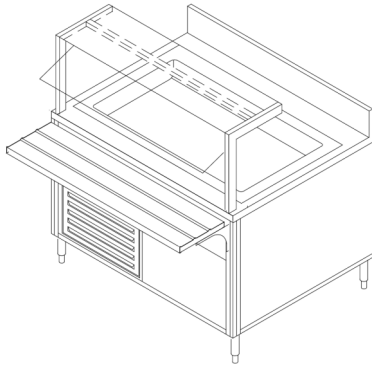
Due to continuing product improvement, units and specifications are subject to change without notice.



# MODULAR GOLD FOOD COUNTER: WALL UNIT



## Essence™ Series



Shown with optional tray slide and food shield

### MODELS

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> <b>CLS30W</b> | <input type="checkbox"/> <b>CLS54W</b> | <input type="checkbox"/> <b>CLS78W</b> |
| <input type="checkbox"/> <b>CLS36W</b> | <input type="checkbox"/> <b>CLS60W</b> | <input type="checkbox"/> <b>CLS84W</b> |
| <input type="checkbox"/> <b>CLS42W</b> | <input type="checkbox"/> <b>CLS66W</b> | <input type="checkbox"/> <b>CLS90W</b> |
| <input type="checkbox"/> <b>CLS48W</b> | <input type="checkbox"/> <b>CLS72W</b> | <input type="checkbox"/> <b>CLS96W</b> |

- ▶ **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 cold food pan models.
- ▶ Cold pans exceed NSF 7 with pans **FLUSH** with top.
- ▶ Interchangeable exterior panels match or complement any décor. Front panel provided with hinged door(s).
- ▶ Common tops available up to 18'-0".
- ▶ All food shields 3/8" tempered glass panels to maximize merchandising.
- ▶ Front mount controls (behind doors).
- ▶ 6" back splash standard.

Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

*Designed for "Against the Wall"  
Self-Service Application*

### OPTIONS & ACCESSORIES

#### Counter Heights

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

#### Countertop Material

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

#### Exterior Panels

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

#### 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

#### Cold Pans

- NSF 7 drop-in self-contained cold pan with pans sitting flush with the counter top (standard)
- NSF 7 drop-in self contained cold pan with 3" pan recess
- number of pans in opening \_\_\_\_\_
- Insulated ice cooled cold pan
- Frost top
- 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 \_\_\_\_\_
- LED lights
- Fluorescent lights

#### Under Counter Options

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

#### Additional Options

- Tray dispenser
- Plate dispenser
- Stainless steel overshell
- Bread storage well
- Beverage drip trough
- Other, specify: \_\_\_\_\_

#### Electrical Options

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

#### Plumbing Options

- 3/4" drain (standard)
- Bottom exit with ball valve
- Bottom exit with hose bib

#### Signage Package

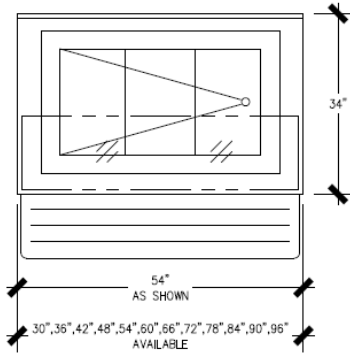
- Counter mounted
- Floor model
- Ceiling/wall mounted
- Other: \_\_\_\_\_  
(consult factory for sign options)



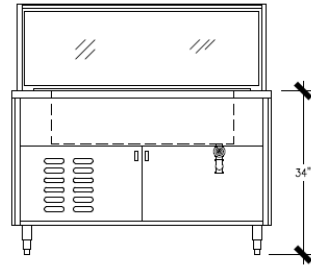
# MODULAR COLD FOOD COUNTER: WALL UNIT



Item #: \_\_\_\_\_

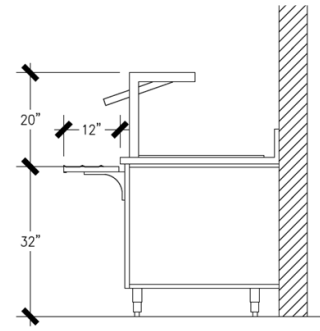


Plan View ▲



Shown with optional tray rail and food shield

Elevation View ▲



End View ▲

Model	Dimensions L x W x H	Number of pans in top		Electrical (standard)			Plumbing Requirements
		Available	Std.	H.P.	Amps	NEMA	
CLS30W	30"x34"x34"	1	1	1/3	7.6	5-15P	3/4" waste
CLS36W	36"x34"x34"	1,2	2	1/3	7.6	5-15P	3/4" waste
CLS42W	42"x34"x34"	1,2	2	1/3	7.6	5-15P	3/4" waste
CLS48W	48"x34"x34"	1,2,3	3	1/3	7.6	5-15P	3/4" waste
CLS54W	54"x34"x34"	1,2,3	3	1/3	7.6	5-15P	3/4" waste
CLS60W	60"x34"x34"	1,2,3,4	4	1/3	8.5	5-15P	3/4" waste
CLS66W	66"x34"x34"	1,2,3,4	4	1/3	8.5	5-15P	3/4" waste
CLS72W	72"x34"x34"	1,2,3,4,5	5	1/3	8.5	5-15P	3/4" waste
CLS78W	78"x34"x34"	1,2,3,4,5	5	1/3	8.5	5-15P	3/4" waste
CLS84W	84"x34"x34"	1,2,3,4,5	5	1/3	8.5	5-15P	3/4" waste
CLS90W	90"x34"x34"	1,2,3,4,5,6	6	1/2	12.0	5-15P	3/4" waste
CLS96W	96"x34"x34"	1,2,3,4,5,6	6	1/2	12.0	5-15P	3/4" waste

### Specifications: Short Form

Provide Multiteria Model #CLS \_\_\_\_W 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. Unit to have a 6" x 1" back splash. Counter to have easily removable 3/4" laminated front and end panels and hinged door(s) where required. All millwork panels to have standard plastic laminate on front and white laminate interior. Counter to have \_\_\_\_ (number of) cold pan openings.

### 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. Laminated hinged doors (where required) to be constructed of same material and mounted to body frame with concealed hinges. Door handle to be satin chrome finish.

**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.

**Refrigerated Cold Pan:** Cold pan to be 18-gauge stainless steel fully welded construction with 1/4" coved corners. The cold pan shall be pitched to a 3/4" drain with screen, which is extended to a ball valve below the base. All

pans shall be furnished with urethane insulation on bottom and all four sides of pan. The pan shall be fully separated from the countertop by a full-perimeter breaker strip. Cold pan to accommodate full steam table pan 6" deep. Cold pan shall be 9" deep and include a patented forced air refrigeration system (hermetic) with built in condensate evaporator. Cold pan includes low velocity fans and an advanced cold wall design operation on R-507 refrigerant. **Cold pan will meet or exceed NSF 7 standards while allowing food pans to sit flush to the countertop.**

### 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.

