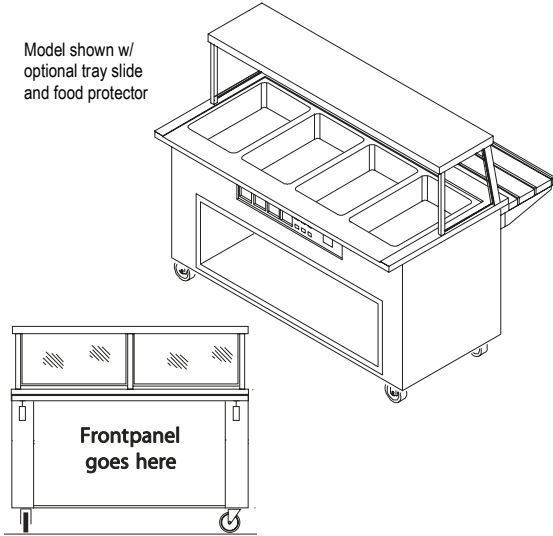


MODULAR HOT FOOD COUNTER



X-STREAMLINE™



MODELS

- | | |
|----------------------------------|----------------------------------|
| <input type="checkbox"/> HFSX-36 | <input type="checkbox"/> HFSX-74 |
| <input type="checkbox"/> HFSX-50 | <input type="checkbox"/> HFSX-84 |
| <input type="checkbox"/> HFSX-60 | <input type="checkbox"/> HFSX-96 |

- ▶ **6 standard sizes** Available
- ▶ **Heavy duty, 14 gauge stainless steel countertops standard.**
- ▶ Available in 2-6 hot food well models – 3/4" manifold drains with screen and ball valve (standard)
- ▶ Interchangeable front panels create decorative interaction stations
- ▶ Optional laminated exterior body panels in lieu of recessed graphic panel.
- ▶ Easy to clean, 1/4" tempered glass food shields eliminates scratching and cloudiness
- ▶ Hot Wells are surrounded by a 3/4" recess to accommodate 18" x 26" bun pans
- ▶ 500 Watt (208V) per well maximizes energy efficiency
- ▶ 6" heavy duty casters with brakes standard
- ▶ Leveling CAM locks at top corners
- ▶ 8'-0" cord and plug (standard)

Item #: _____ Quantity: _____

Project: _____

Create a custom look with unique interlocking modules!

OPTIONS & ACCESSORIES

Countertop

- 36" high (standard)
- Other height
Specify: _____
- Solid surface countertop
Specify: _____

Service Type

- Operator Service
- Self Service
- Two-sided (Island/buffet)

Counter Exterior

- Removable graphic panel w/ stainless steel ends (standard)
(Refer to accessory chart for graphics and color choices)
- Laminated front and ends

Tray Slide Options

- 12" stainless steel "V" ridge tray slide
- 12" flat stainless steel tray slide
- Continuous top extension (in lieu of separate tray slide)
Specify width: _____
- Solid surface tray slide
Specify: _____

Kick Plates & Casters

- 6" casters (standard)
- 6" adjustable stainless steel leg
- Stainless steel kickplate
Powder coated kickplate
Verify R.A.L. Color _____

Food Protector Style

- SS (standard)
- FS
- VG Captur™
- M
- Other
Specify: _____

Display Shelves

- Single glass display shelf
- Two tier glass display shelf

Food Protector Options

- Stainless steel (standard)
- Powder coat finish
Verify R.A.L. color _____
- Heat lamp strip with lights
- LED lights
- Fluorescent lights

Operator Work Ledge

- Richlite™ Carving board on fixed brackets
_____ 5" wide or _____ 8" wide
- Richlite™ Carving board with fold down brackets
_____ 5" or _____ 8" wide
- Stainless steel work ledge with fold down brackets
_____ 5" or _____ 8" wide

Under Counter Options

- Stainless steel storage compartment (standard)
- Hinged doors
- Sliding doors
- Door locks
- Heated Base

Additional Options

- Tray dispenser
- Plate dispenser
- Stainless steel overshelf
- Grommet holes for power cords/utility services
- Bread storage well
- Other
Specify: _____

Electrical Options

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

Signage Package

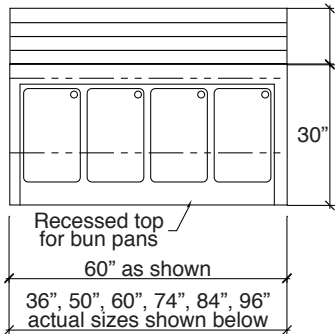
- Counter mounted
- Floor model
- Ceiling/wall mounted
- Other
Specify: _____
(consult factory for sign options)



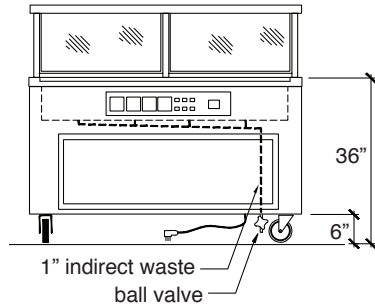


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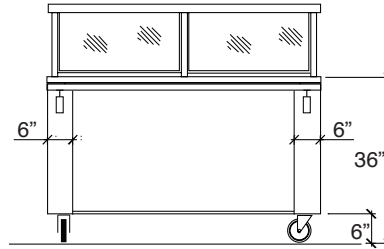
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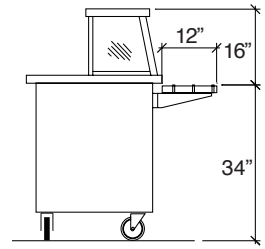
Plan View ↑



Rear Elevation ↑



Front Elevation ↑



End View ↑

Model	30" Width X Length	Storage Compartment length	208V,1 phase			120V,1 phase			240V,1 phase			Approx. weight
			AMPS	Watts	NEMA	AMPS	Watts	NEMA	AMPS	Watts	NEMA	
☐ HFSX-2	36 3/8"	n/a	4.8	1000	6-15	11.0	1322	5-15	5.5	1322	6-15	400 lbs
☐ HFSX-3	50 3/8"	15"	7.2	1500	6-15	16.5	1983	5-30	8.3	1983	6-15	450 lbs
☐ HFSX-4	60 3/8"	28"	9.6	2000	6-15	22.0	2644	5-30	11.0	2644	6-15	580 lbs
☐ HFSX-5	74 3/8"	28"	12.0	2500	6-15	27.5	3305	5-50	13.8	3305	6-20	676 lbs
*☐ HFSX-5-84	84 3/8"	46"	12.0	2500	6-15	27.5	3305	5-50	13.8	3305	6-20	700 lbs
☐ HFSX-6	96 3/8"	(2) 28"	14.4	3000	6-20	33.0	3966	5-50	16.5	3966	6-30	750 lbs

* 84 unit has 5 wells but provides additional counter space **Mechanical requirements may change depending on options chosen.

Specifications: Short Form

Provide Multiteria Model # _____ to be constructed with 14 gauge, heavy duty welded stainless steel top. The body to be 18 gauge stainless steel unitized construction. The front panel shall be easily removable and replaceable allowing front service access. Counter unit to have _____ (number of) hot wells with 500 watt (208V/1 phase) heat source with solid state digital controls. Storage compartment comes standard with unit. Counter is mounted on 6" ball bearing, swivel type casters with brakes on all wheels. All units to be provided standard with 8' long cord and plug.

Specifications: Detailed

Counter body is unitized type construction and is of 18 gauge stainless steel with overlapping corners welded in place. Body is reinforced with 12 gauge vertical galvanized steel channel supports.

Front décor panels:

Panels to be 1/2" Sintra board with laminated vinyl graphic print. Panels shall be colorful and interactive in design and shall be easily removable and replace-

able allowing front service access. A stainless steel front panel is available at no additional cost.

Counter Top:

Top to be 30" wide and fabricated from a minimum of 14 gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 highlight finish. Top to have 3/4" recess around perimeter of hot wells to accommodate 18" x 26" sheet pans.

Hot Well Units:

Provide with electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. 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 below the body. The exterior jacket to be constructed of galvanized steel. Each hot food well to use a 500 watt (208Volt/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. All wells are wired to a circuit breaker (built into panel) as part of controls for current overload protection.

Storage Compartment:

Storage compartment is made of 18 gauge stainless steel. Liner to have coved corners and removable top panels to allow for service access.

Casters:

Counter is mounted on 6" diameter, ball bearing and swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted through two 12 gauge channels for extra rigidity.



Due to continuing product improvement, units and specifications are subject to change without notice. (3/2010)