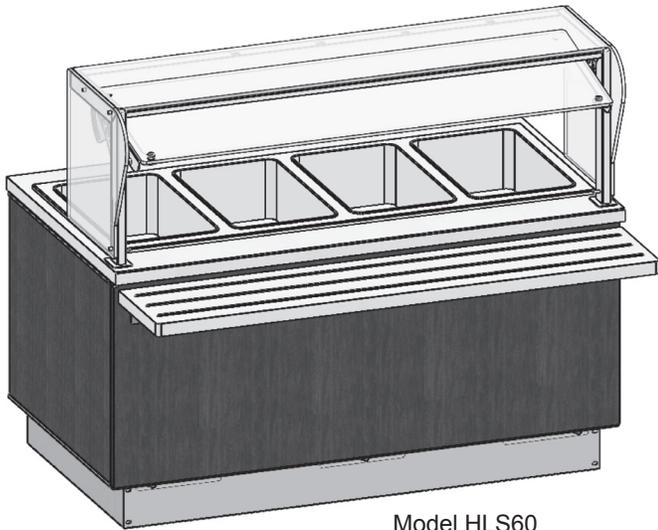


MODULAR HOT FOOD COUNTERS



Essence™ Series



Model HLS60
(Shown with various options.)



- ▶ Durable, welded stainless steel tubular frame
- ▶ Patented *TIGHT LINK™* interlocking mechanism eliminates vertical and horizontal gaps between counters
- ▶ Dry/moist heat wells include manifold 1" NPT drains with solid brazed fitting joints for durability
- ▶ Heavy duty 14-gauge stainless steel countertop
- ▶ Millwork panels match or complement any décor
- ▶ Optional FS style food shield mounts into counter's vertical framework for strength and durability
- ▶ Available in 1 - 6 hot food well models
- ▶ 8' power cord with plug
- ▶ 6" high stainless steel adjustable legs

Item # _____ Quantity _____

Project _____

MODELS

- HLS30
- HLS36
- HLS42
- HLS48
- HLS54
- HLS60
- HLS66
- HLS72
- HLS78
- HLS84
- HLS90
- HLS96

OPTIONS & ACCESSORIES

Counter Type

- Operator Service
- Self-service (wall)
- Double-sided island (35" wide)*

Counter Top

- Stainless steel (std.)
- Corian® solid surface
- Quartz
- Backsplash/end splash where abutting walls

Tray Slide(s) (optional)

- V-ridge stainless steel
- Flat stainless steel
- Quartz
- Corian® solid surface
- Counter top extension-flat
- Counter top extension with stainless steel runners

Operator Work Ledge On Fold-Down Brackets

- White poly 8" wide carving board
- Stainless steel 8" wide work ledge
- Butcher block carving board

Counter Heights

- 34" high (standard)
- Available between 32" to 36"
Specify _____

Hot Well(s)

- 208V/1 phase (std.)
- 240V/1 phase
- Specify # of pan openings _____

Front & End Panels

- Plastic laminate (std.)
- Stainless steel
- Graphic panel

Food Shields, Display Stands, Overshelf

- FS food shield, convertible with glass shelf
- FS-DS double-sided self-serve with glass shelf
- FS-SS self service with glass shelf
- FS-TTD display shelf, two-tier with glass shelves
- Overshelf, stainless steel
- LED light **
- Heat lamp strip with lights **
- Food shield furnished by others, installed into counter by Multiteria

Plumbing Options

- Manifold drains (standard)
- Sealed wells without drains
- Deck mount water fill faucet

Casters & Toe Plate(s)

- Stainless steel adjustable legs (std.)
- Stainless steel seismic legs with flanged feet
- 6" casters with 5" wheels
- 6" adjustable-height casters with 3" wheels
- Stainless steel toe plate(s)
- Black powder coat finish toe plate(s)

Other Options/Accessories

- Stainless steel doors on operator side (service type counter)
- Doors to match front panel with satin chrome tab handle (island and self-service/wall type counters)
- Locks on doors

* Number of wells may vary for double-sided island counters. See Model Details chart on page 2.
** Changes power requirements.

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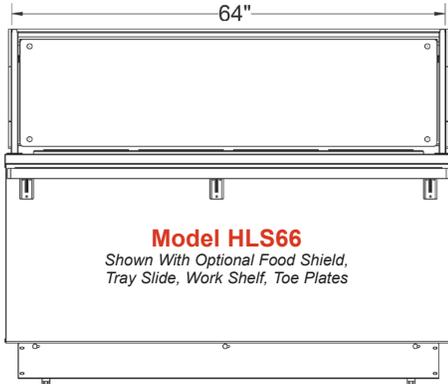
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MODELS

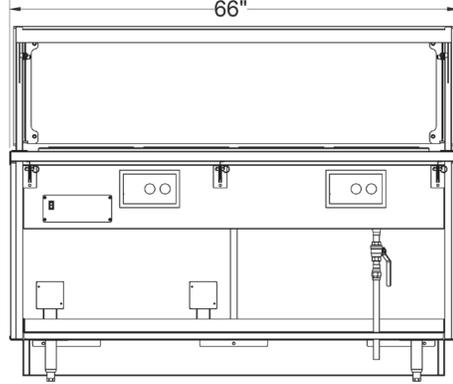
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MODULAR HOT FOOD COUNTERS

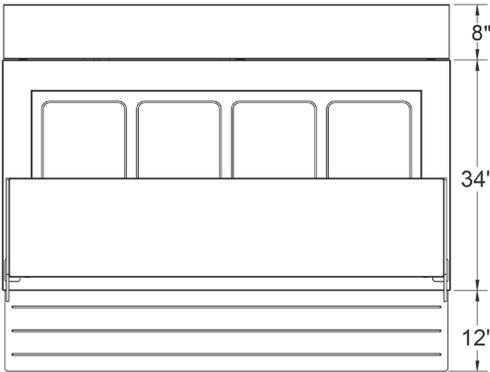
Essence™ Series



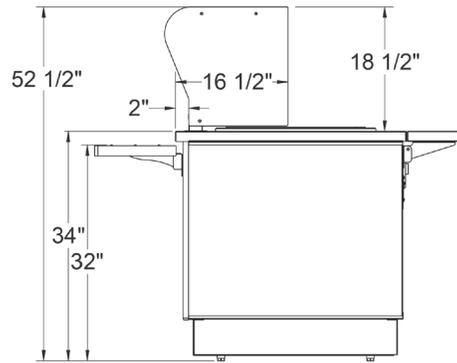
Front View ▲



Operator View ▲



Plan View ▲



End View ▲

MODEL DETAILS

Model	Counter Length	No. Of Wells (Top) Avail.	Std.	Electrical (208V/1 phase) Watts	Amps	NEMA	Ship Wt. (Lbs.)
HLS30	30"	1	1	1215	5.9	6-15P	200
HLS36	36"	1,2	2	2415	11.6	6-15P	240
HLS42	42"	1,2	2	2415	11.6	6-15P	290
HLS48	48"	1,2,3*	3	3615	17.4	6-30P	340
HLS54	54"	1,2,3	3	3615	17.4	6-30P	370
HLS60	60"	1,2,3,4*	4	4815	23.2	6-30P	400

Model	Counter Length	No. Of Wells (Top) Avail.	Std.	Electrical (208V/1 phase) Watts	Amps	NEMA	Ship Wt. (Lbs.)
HLS66	66"	1,2,3,4	4	4815	23.2	6-30P	520
HLS72	72"	1,2,3,4	4	4815	23.2	6-30P	550
HLS78	78"	1,2,3,4,5	5	5015	28.9	6-50P	610
HLS84	84"	1,2,3,4,5	5	5015	28.9	6-50P	640
HLS90	90"	1,2,3,4,5,6	6	7215	34.7	6-50P	690
HLS96	96"	1,2,3,4,5,6	6	7215	34.7	6-50P	730

*For double-sided island counters, Model HLS48 can only accommodate 1 or 2 wells, and Model HLS60 can only accommodate 1, 2 or 3 wells, to allow for island style food shield posts.

NOTES:

- Added lights and heat lamp strips change electrical requirements. Contact factory with specifications for electrical requirements.
- Single well units require 3/4" NPT drain, and multiple wells require manifold 1" NPT drain. If sealed wells without drains is specified, then no drain is required.

SPECIFICATIONS

General:

Provide Multiteria Model #HLS_____ to be constructed with heavy-duty welded stainless steel tubular frame. Countertop to be manufactured with 14-gauge 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 208V / 1 phase heat source with solid state digital controls.

Body Frame:

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.

Countertop:

Shall be 14-gauge stainless steel with 1 1/2" top turndown, and shall be removable to allow for service. Top shall include stainless steel support channels.

Front & End Millwork Panels:

Millwork panels to be constructed of 3/4" wood substrate with standard plastic laminate on front and white laminate interior, color matching edge banding on top and sides, and black rubber T-molding on bottom edge. Panels are removable for service access. End panels are removable without use of tools.

Hot Well Unit:

Provide with _____ dry/moist electric 208-volt hot food wells that are 9.56" in overall height and 23.63" in overall depth. Well assembly has stainless and aluminized steel housing with a metal sheathed heating element, easy-locking hardware for installation, and a remote thermostat with lighted power switch. Wells have manifold 1" NPT drains with solid brazed fitting joints for durability and flat screens to simplify cleaning and hold pans level. Four, five and six well counters have split controls (2 / 2, 2 / 3, 3 / 3)

TIGHT LINK™ System

Furnish with patented slide-in panel(s) that link adjacent counters together their entire depth and height to eliminate top, front and rear horizontal and vertical gaps between equipment. Linking panels are 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.



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