

## **INFRARED HEATED HOLDING SHELVES**

For 12" x 20" Pans, Fractional Pans, and GN

RADIANT "HHS-IR" SERIES

# Infrared elements maximize hold time of crisp fried product for batch cooking and staging

- Infrared heat system extends hold of fried and crispy coated products up to one hour, allowing batch cooking prior to key rush periods, keeping foods at ideal temperature and texture
  - INFRARED HEAT
- All stainless steel construction designed for ease of cleaning
- Durable & Reliable Engineered to have no moving parts to keep maintenance costs and down time at a minimum.

  Competitive products that utilize fans or filters get bogged down with grease which results in maintenance downtime and higher overall ownership costs
- Uses industry standard 2.5" deep full or fractional size hotel pans as the catch basin
- Adjustable legs for proper placement on uneven surfaces

## MODEL NOMENCLATURE Heated Holding Shelf Number of Shelves

HHS - IR - 3 - 1220 - 6 Full Size
Pan Capacity
Infrared Heat Holds Full Size Hotel Pans







Infrared Elements



Easy to Clean



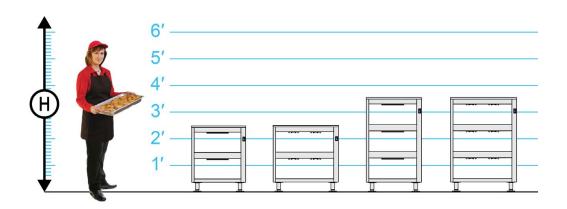
Uses Standard Hotel Pans



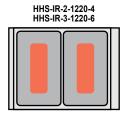
4" Adjustable Legs

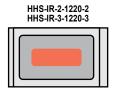
\*Two year limited warranty

## INFRARED HEATED HOLDING SHELVES



### **SHELF TOP VIEW**





TWO 12X20 PANS PER SHELF TWO ELEMENTS PER SHELF

ONE 12X20 PAN PER SHELF ONE ELEMENT PER SHELF

		PAN	I CAPACIT	OVERALL EXTERIOR DIMENSIONS IN. (mm)			SHIP			
	MODEL NUMBER	PER SHELF		TOTAL 12x20, GN1/1 12x10, GN1/2		HIGH "H"	DEEP "D"	WIDE "W"	WT. LBS. (KG)	LEG SIZE
ŀ		12X20, GN1/1	12X10, GN1/2	12X20, GN1/1	12X10, GN1/2				` '	UILL
		1	2	2	4	29.75" (756)	13.5" (407)	24.75" (680)	140 (64)	4"
		2	4	4	8	29.75" (756)	22" (559)	29.75" (756)	150 (69)	4"
		1	2	3	6	41.75" (1061)	13.5" (407)	24.75" (680)	170 (78)	4"
		2	4	6	12	41.75" (1061)	22" (559)	29.75" (765)	180 (82)	4"

Models available with Individual Power Switches on Each Shelf, [add "IS"] to end of model number.

ELECTRICAL DATA													
MODEL NUMBER	HHS VSTANDARD	S-IR-2-12	20-2	HHS-IR-2-1220-4  **STANDARD									
VOLTS	DLTS 120 208		220-240	120	208	220-240							
WATTS	600	534	714	1200	1068	1428							
AMPS	5.0	2.6	3.0	10	5.1	6.0							
HERTZ	60	60	60	60	60	60							
PHASE	Single	Single	Single	Single	Single	Single							
PLUG USA	5-15P	6-15P	6-15P	5-15P	6-15P	6-15P							
PLUG CANADA	5-15P	6-15P	6-15P	5-15P	6-15P	6-15P							
MODEL NUMBER	HHS	S-IR-3-12	20-3	HHS-IR-3-1220-6									
VOLTS	/OLTS 120 208		220-240	120	208	220-240							
WATTS	900	801	1071	1800	1602	2142							
AMPS	7.5	3.9	4.5	15	7.7	8.9							
HERTZ	60	60	60	60	60	60							
PHASE	Single	Single	Single	Single	Single	Single							
PLUG USA	5-15P	6-15P	6-15P	5-15P*	6-15P	6-15P							
PLUG CANADA	5-15P	6-15P	6-15P	5-20P	6-15P	6-15P							

\*Dedicated Circuit. VLowest voltage and phase shown is standard.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 22 gauge shelves, 20 gauge stainless steel polished exterior wall

**INSULATION.** Insulated throughout: top, bottom, sides using high density ceramic and fiberglass insulation.

LEGS. Each leg shall be attached to a formed base with rivnuts.

### HEATING SYSTEM/CONTROLS.

Radiant heat system shall include longwave infrared elements above each shelf. Controls shall include a master ON/OFF switch with power indicator light.

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded power cord and plug, rear mounted for safety. See electrical data chart above for amperage, receptacle configuration and

INSTALLATION. Unit should not be installed in an area where adverse environmental  $% \left( \mathbf{r}\right) =\left( \mathbf{r}\right) \left( \mathbf{r}\right)$ conditions are present.

dedicated circuit information.

Individual power switches [IS] **LEGS** Legs with flanged feet

**EXTRAS** Enclosed on three sides

ELECTRICAL

Custom sizes available (consult factory)

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