

## HEATED FRY DUMP STATION

## For Bulk Holding of Fried Items in 12"x 20" Pans

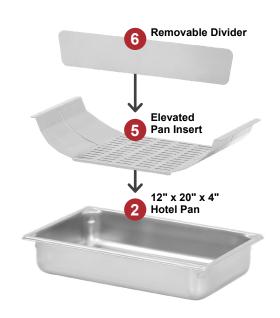
**RADIANT "HMC-FD" SERIES** 

## Holds crispy fried foods at optimal serving temperature in bulk or ready-to-grab individual portions - perfect for salt, scoop, & bag preparation

- Ceramic, long wave, infrared elements heat up in under 10 minutes, and keep fried foods at optimal serving texture and temperature
- 2 Industry standard 12" x 20" x 4" hotel pans serve as a catch basin and are easily removable and replaceable
- 3 Simple, side-mounted on/off controls with indicator light
- Well insert between pans is removable for ease of cleaning (HMC-1220-2-FD only)
- 5 Elevated pan insert keeps food at optimal distance from heating element

- 6 Easily hold multiple products in one pan with provided removable divider
- Field reversible, stainless side heat shield keeps food secure and surrounding workspace clean
- 8 Bagged product storage bin assists when assembling batches of product
- Convenient storage shelf for condiments and food service ware

\*Two year limited warranty









Infrared Elements



Removable Pan Divider



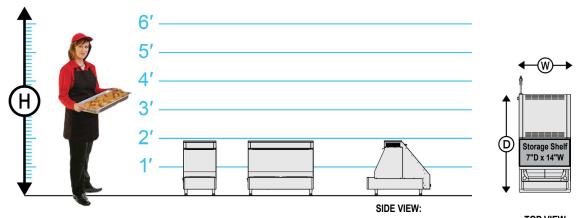
Bagged Product Storage Bin

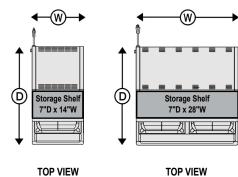


Elevated Storage Shelf



## **HEATED FRY DUMP STATION**





	OVERALL EXTERIOR CLASS 100 DIMENSIONS IN. (mm) (Height Includes Casters/Legs)					
MODEL NUMBER	CAPACITIES OF 4" DEEP PANS 12"x 20" or GN 1/1	HIGH "H"	DEEP "D"	WIDE "W"	CASTERS & LEGS [D]	SHIP WT . LBS. (KG)
	1	23.25" (591)	27" (686)	14" (356)	2.5" Legs Adjustable	125 (57)
	2	23.25" (591)	27" (686)	28" (712)	2.5" Legs Adjustable	135 (62)

ELECTRICAL DATA					
MODEL NUMBER	HMC-1220-1-FD	HMC-1220-2-FD			
VOLTS	120	120			
WATTS	960	1920			
AMPS	8.0	16.0			
HERTZ	60	60			
PHASE	Single	Single			
PLUG USA	5-15P	5-20P			
PLUG CANADA	5-15P	5-30P			

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

**INSULATION.** Insulated throughout; top, back, and bottom using high density ceramic and fiberglass insulation.

**LEGS.** Unit includes four (4) 2.5" adjustable leas.

HEAT SYSTEM/CONTROLS. Long life, curved face, ceramic long wave infrared elements heating element, with (2.5 - 6µm) wavelength radiation and bright annealed stainless steel metal reflector to direct deep penetrating focused heat. Side mounted master ON/OFF power switch.

**ELECTRICAL CHARACTERISTICS.** 3 wire

grounded power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical data chart for models that may require a dedicated circuit.

**INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present.

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM









COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



