

## HOT FOOD WELLS – DROP-IN

- STAINLESS STEEL
- 1 TO 5 WELLS
- DRY OR MOIST HEAT OPERATION

- DROP IN
- PLUG IN OPERATION

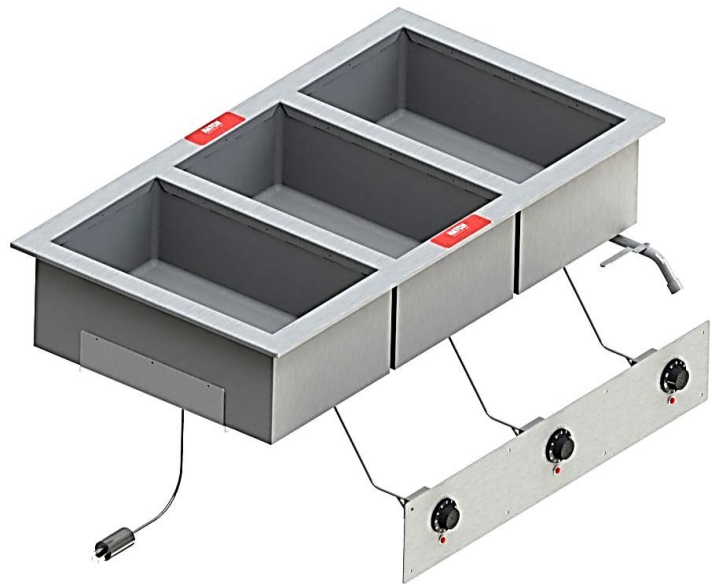
### Model Series: HFS-DI-\*

#### APPLICATION:

- Cafeterias
- Serving lines
- Tray make-up systems
- Modular buffet systems

#### SPECIFICATIONS:

- Stainless steel; Type 304
- “Heliarc” and spot-welded construction
- One piece die formed top with reinforcing flanges
- Fully reinforced, drop in design mounting
- Plug in operation
- Control panel is pre-wired at factory, merely Fasten to counter for operation
- Unit wiring protected with s/s shrouding
- Choice of control panel mountings available:  
Specify when ordering
  - 1 – Flush mounting to counter front
  - 2 – Recessed shroud mounting to counter front
  - 3 – Attached to unit with access through cut-out in counter front
- All wells have individual drains connected to a common manifold and spigot
- Each well is individually controlled by a variable heat setting thermostat with heat cycling “on/off” pilot light indicator
- Approved power supply cord with 3 prong end cap



3 Well model shown

#### ELECTRICAL DATA:

- Well wattage: 900 Watts each
- Wells are available as: 120 Volt – 1 Phase (special order)
- 208 Volt – 1 Phase (standard)

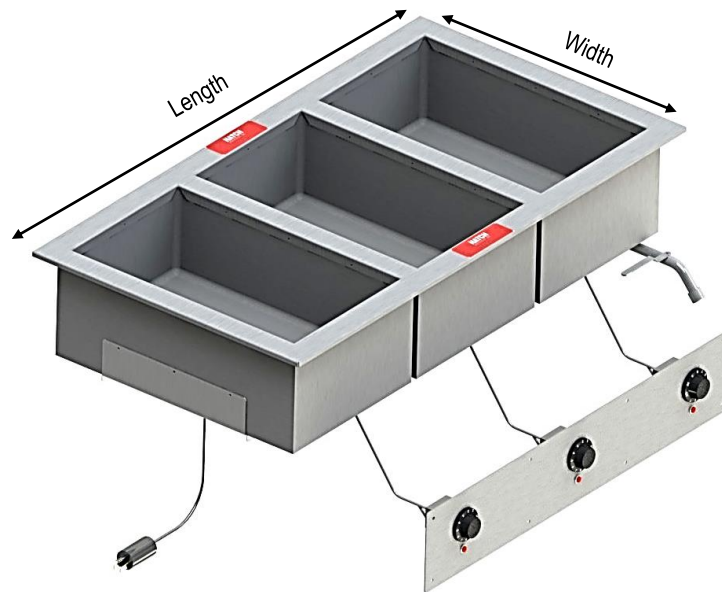
Consult factory for exact power supply requirements

Note: Remove (\*) from model code for non-NSF models

## SELF CONTAINED HOT FOOD WELLS

- STAINLESS STEEL
- 1 TO 5 WELLS
- DRY OR MOIST HEAT OPERATION
- DROP IN
- PLUG IN OPERATION

**Model #: HFS-DI-\***



MODEL	NUMBER OF WELLS	TOP FLANGE LENGTH	TOP FLANGE WIDTH	AVAILABLE POWER SUPPLY OPTIONS	TOTAL WATTAGE
HFS-DI-1*	1	16" - 406mm	24" - 610mm	Consult factory for exact power supply requirements	900W at 208V
HFS-DI-2*	2	29.875" - 759mm	24" - 610mm		1800W at 208V
HFS-DI-3*	3	43.75" - 1111mm	24" - 610mm		2700W at 208V
HFS-DI-4*	4	57.625" - 1464mm	24" - 610mm		3600W at 208V
HFS-DI-5*	5	71.5" - 1816mm	24" - 610mm		4500W at 208V

Refer to factory for cut-out sizes.

Overall depth of all units is 21" (534.16mm).

Changes available to suit customer's requirements.