

# Inline/Service Hot Food Bar with Curved Glass Canopy

IN-SHF-CCAN-6, IN-SHF-CCAN-8, IN-SHF-CCAN-10, IN-SHF-CCAN-12

## APPLICATIONS

- Service hot food bar with options for self-service areas
- Curved sneeze-guard with stainless steel posts and decorative heat lamps
- Medium temperature (140°-165°)

## STANDARD FEATURES

### CABINET CONSTRUCTION

- Base - Metal Frame or 3/4" plywood construction - determine preference at time of order
- Exterior - 3/4" plywood panels finished with high pressure plastic laminate
- Countertop to be high pressure laminate.
- Under counter storage area has shelving and houses electrical and plumbing components.
- 3 rows of protective 1" vinyl bumpers.
- Stainless steel corner protectors
- Choose 6" high stainless steel adjustable legs or solid base (Unit must be leveled plumb at time of installation).
- Choose between front or rear cabinet doors when ordering

### HEATED FOOD MERCHANDISING

- NSF-4 hot food wells warm uniformly keeping product at optimum temperature.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

### SNEEZE GUARD/OVERHEAD HEAT

- Stainless Steel tubing
- Curved, fixed tempered glass
- Decorative NSF-4 overhead heat lamps provide both heat and light

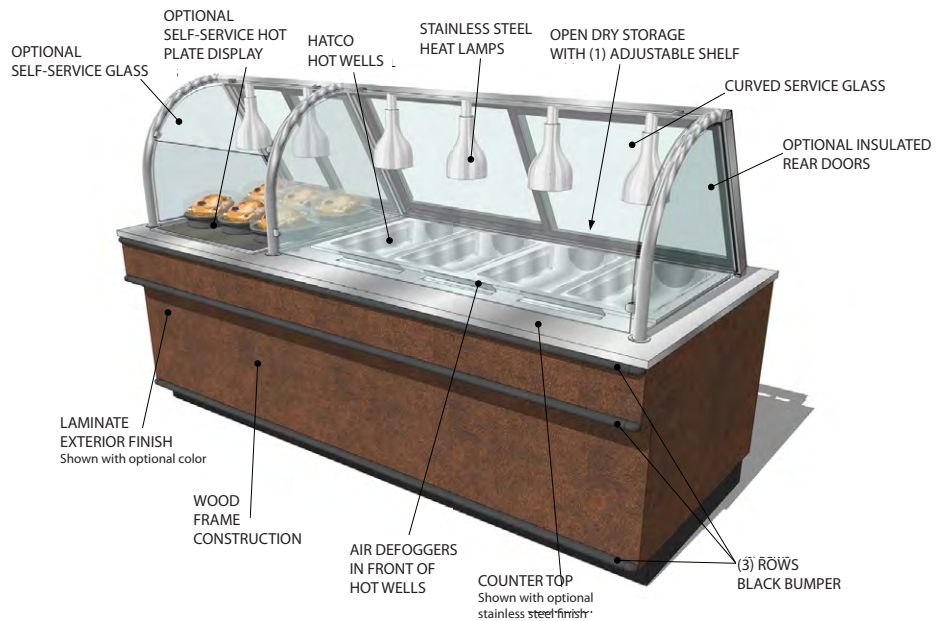
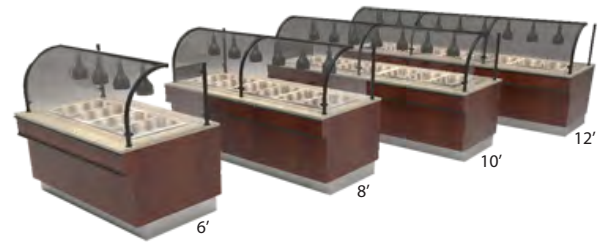
### ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a Circuit Breaker Panel for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

### WARRANTY

- One year - Parts and Labor

4 Standard sizes.  
 Talk to your sales rep. about custom sizes and features.



Shown with optional sliding rear doors & packaged food merchandising area with self service glass.

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

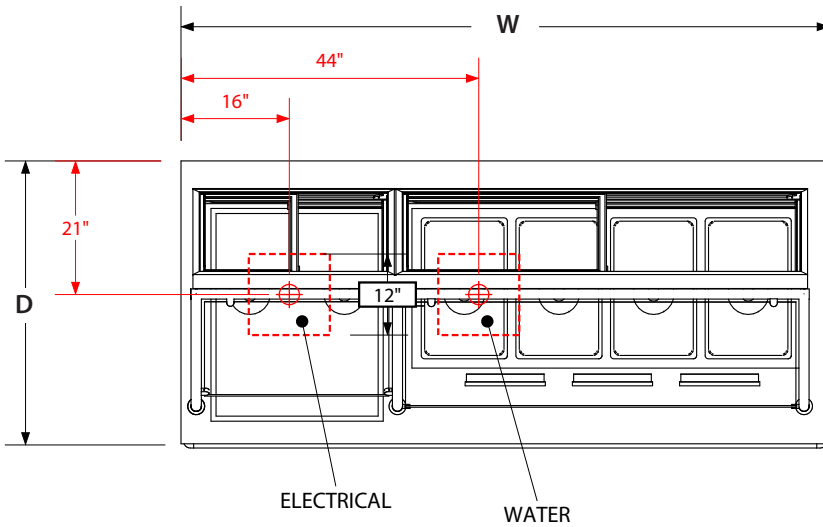
## OPTIONS / ACCESSORIES

- Many finish options available
- Available in custom configurations
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Powder coated assembly
- Sliding tempered glass doors on service side
- Base to be solid, adjustable legs or legs with removable toe-kick.
- Recessed lighting under countertop accent.
- Rear doors or open storage available for free-standing cases
- Recesses for takeout containers or trays
- End caps for trays/containers
- Drop in soup kettles
- Stainless steel, tubular tray slides; corian or stainless steel tray glides
- Hot food wells have an optional auto-fill feature which uses a sensor and solenoid valve to eliminate the need to add water by hand as well as remove risk of unit being damaged from low water levels.
- Hot plate option for packaged foods available in counter top or as an under-counter recess (not shown).
- Bar packages provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates, utensil holders; small pans; dispensers for plates, cups, bowls, lids and napkins (see pan configuration guide for ideas)
- Circuit breaker panel instead of junction box

Built to meet the following specifications:



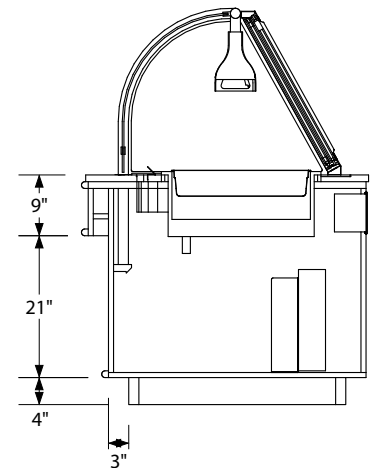
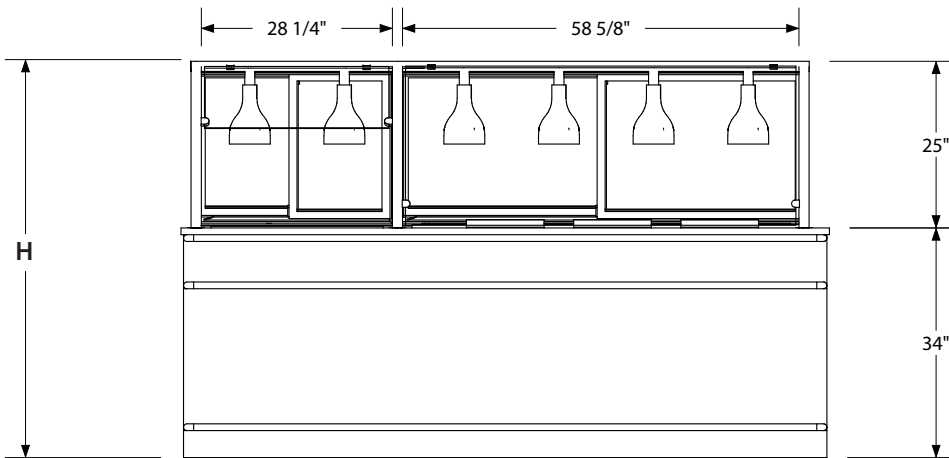
Line drawings show optional hot plate -self service area - for packaged foods (adds 2' to length of hot food bar)



### HOT WELL PAN CAPACITY

Unit Length	Number of Standard Pans	Dimensions (inches)		
		W	D	H
6'	4	72	42	59
8'	6	96	42	59
10'	8	120	42	59
12'	9	144	42	59
14'	11	168	42	59

Shown with optional rear sliding glass doors



### ELECTRICAL SPECIFICATIONS BASED ON 8' UNIT INCLUDING OPTIONAL HOT PLATE FOR PACKAGED FOOD

#### ELECTRICAL REQUIREMENTS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
1	4 PAN HOT WELL	HATCO	HWBI-5MA	208	23.12	23.12
6	OVERHEAD HEAT LAMPS	HATCO	DL-500	120	2	12
1	HOT PLATE	HATCO	GRSBF-24-0	120	6.58	6.58
3	AIR DEFOGGER	EBM	300Z	120	1.5	4.5
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 PH						46.2