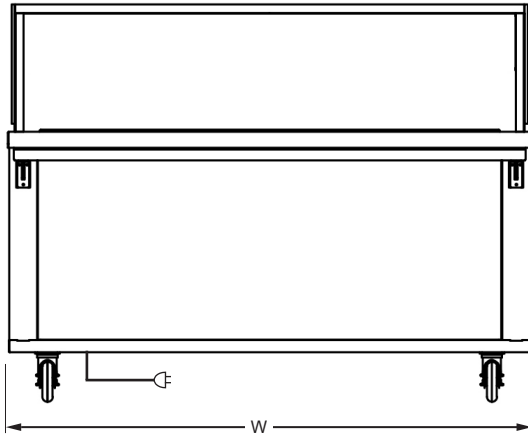


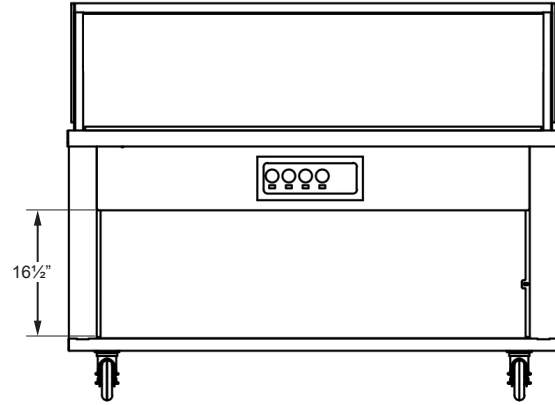


# MODULAR HOT FOOD COUNTERS

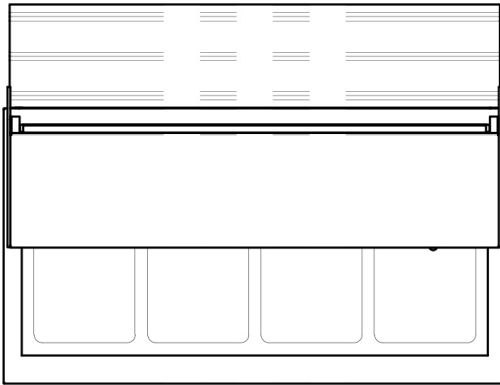
## QS SERIES



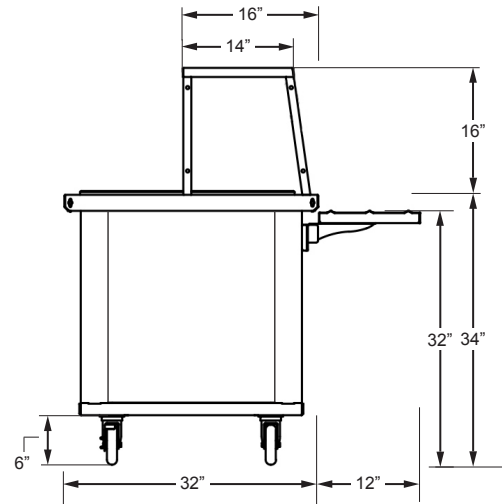
Front View ▲



Operator View ▲



Plan View ▲



End View ▲

### MODEL DETAIL

Model	Counter Size			Number Of Wells	Voltage	Watts	Amps	Plug (NEMA)	Casters		Ship Wt. Lbs.
	W	D*	H						Type	Dia.	
HLS2-QS	36"	32"	34"	2	208,1-phase	2415	11.6	6-15P	All Swivel w/Brake	5"	225
HLS3-QS	50"	32"	34"	3	208,1-phase	3615	17.4	6-30P	All Swivel w/Brake	5"	313
HLS4-QS	62"	32"	34"	4	208,1-phase	4815	23.2	6-30P	All Swivel w/Brake	5"	388
HLS5-QS	76"	32"	34"	5	208,1-phase	6015	28.9	6-50P	All Swivel w/Brake	5"	475
HLS6-QS	90"	32"	34"	6	208,1-phase	7215	34.7	6-50P	All Swivel w/Brake	5"	563

\*With tray slide folded down.

### SPECIFICATIONS

#### General:

Shall be Multiteria Model HLS-\_\_\_-QS and shall be of 16-gauge stainless steel unibody construction. The front panel shall be easily removable and replaceable allowing front service access. All units to be provided standard with 8' long cord and plug. Interior stainless steel undershelf shall have grommet hole for passage of power cord. Counter front and end insert panels shall be stainless steel and are removable for service and access. Laminate and graphic panels shall be available upon request. Counter top shall be 32" wide and fabricated of 14-gauge, #4 satin finish stainless steel with square turndown on all sides and corners fully welded, ground and polished. Drop-down tray slide shall be 14-gauge with inverted "V" ridges on surface. Ends and sides shall be turned down square with all corners fully welded and polished. Support brackets to be adjustable stainless steel drop down type. Tray slides shall have a 1/4" height adjustability. Unit is mounted on 5" swivel type casters with brakes on all wheels (6" clearance). Twist-lock latch hardware system on tray slides shall securely fasten QS counter modules together.

#### Hot Wells:

Shall be 18-gauge stainless steel fully-welded construction with 1/4" coved corners with solid brazed fitting joints for durability, and aluminized steel housing. Wells shall be NSF7 listed, and shall be manifolded to a 1" drain with screen with shutoff valve. The pan shall be fully separated from the counter top by a full-perimeter breaker strip. Wells shall accommodate full steam table pan up to 6" deep. Each well shall have separate lighted on/off rocker switch and temperature dial for easy operation.

#### Operator Service Food Shield:

Shall have a 16-gauge stainless steel top serving shelf, with all edges turned down square, and all corners fully welded, ground and polished. Ends and sloped front glass to be 1/4" tempered glass having air gap at top and bottom. Glass to be bound in stainless steel channel. Self-service food shield is available.

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