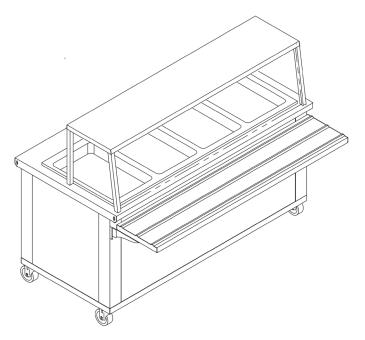
MODULAR HOT FOOD COUNTERS QS SERIES





MODELS

- □ HLS-2-QS □ HLS-3-QS □ HLS-4-QS □ HLS-5-QS □ HLS-6-QS
- Durable welded stainless steel unibody construction
- Operator service food shield
- ► Heavy duty 14-gauge stainless steel countertop
- ▶ 1" manifold drains with screen and ball valve
- ► Removable front and end stainless steel insert panels
- ► Hot wells are NSF7 listed
- ► Full-length drop-down tray slide
- ► Easy-to-clean, 1/4" tempered glass food shields eliminates scratching and cloudiness
- ▶ Grommet holes (2 ea.) in undershelf for water and electric
- Unique coupling system latches QS modules together
- ▶ 8' cord with plug
- ▶ 6" heavy duty casters with brakes

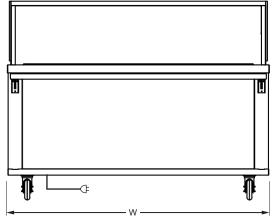
Item #	Quantity
Project	

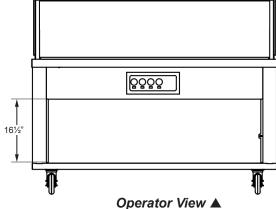
Quick-Ship Lead Time With Flexible Design Options

OPTIONS & ACCESSORIES

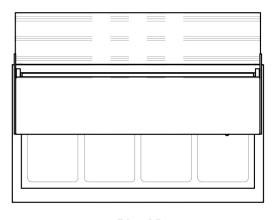
Service Type									
☐ Operator service	☐ Self-service								
☐ Two-sided island									
Countertop Material									
☐ 14-gauge stainless steel (standard)									
□ Zodiaq® quartz	☐ Corian® solid surface								
Tray Slide Options									
□ "V" ridge stainless steel	☐ Flat stainless steel								
□ Zodiaq® quartz									
☐ Stainless steel tubular runners									
Operator Work Ledge									
□ White poly carving board	with fold-down brackets								
☐ Stainless steel 8" work lee	dge with fold-down brackets								
Counter Heights									
☐ 34" high (standard)	□ Available between 30" to 36"								
	Specify								
Hot Wells									
☐ 1250 watt (@ 208 V / 1 phase) drop-in (standard)									
Specify # of wells	□Other								
Front Inset Panels									
☐ Stainless steel (standard)	□ Plastic Laminate								
☐ Graphic Panel									
Food Shield									
□ QS (Standard)	☐ FS convertible								
□ Operator fixed slanted gla	ass protector with stainless								
steel top shelf (std.)									
☐ Self-serve adjustable glas	ss with protector with stainless								
steel top shelf									
☐ Self-serve with stainless	steel top shelf								
☐ Heat Lamps	☐ LED light								
☐ End glass: ☐ Right	□ Left								
Food Shield Finishes									
☐ Stainless steel (standard)	□ Black powder coat								
Display Shelves									
	☐ Single tier glass display shelf								
Electrical Options									
□ Duplex outlet, flush									
☐ 115 VAC (2- and 3-well me	odels only)								
Plumbing Options									
☐ Manifold drains with shut-	-off valve (standard)								
☐ Hot wells without drains									
☐ Individual drains	☐ Water fill faucet								
Other Options/Accessories									
☐ 6" adjustable stainless steel legs									
☐ Hot well perimeter sheet p									
☐ Hinged doors	☐ Locks (hinged doors)								
☐ Stainless steel overshelf	1.7.499								
☐ Grommet holes (3") for po	ower cords/utility services								

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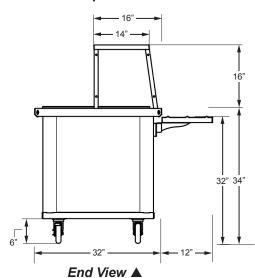




Front View A



Plan View A



MODEL DETAIL

Model	Counter Size			Number	Voltage	Watts	Amno	Plug	Casters		Ship Wt.
	W	D*	Н	Of Wells	Voltage	vvallS	Amps	(NEMA)	Type	Dia.	Lbs.
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, andaluminized 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.