



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

HEATED HOLDING SHELVES

For Serving Trays, Takeout Containers, Catering Boxes and Bagged Meals

RADIANT "HHS" SERIES

For kitchen expediting areas, self-service displays, point of sale, and "order-ahead" pick-up staging, FWE's heated shelves keep your "ready-to-eat" guest meals and "to-go orders" hot and safe, with quick access - high visibility format



HHS-313-2039
(Shown with Optional Accessory [IS]
Individual Power Switches)



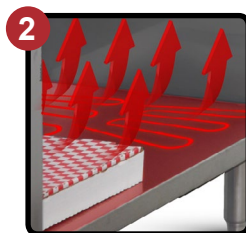
HHS-513-2039

- 1** Keeps serving trays, take-out containers, catering boxes and bagged meals hot and ready for customers
- 2** Blanket elements deliver precise and consistent radiant heat, eliminating hot and cold spots
- 3** Fast heat up, FWE's heated shelves reach 170°F (77°C) in less than 15 minutes
- 4** Hidden electronic controls allow operators to save their ideal preset work surface temperature from 150°F to 200°F (66°C to 93°C)
- 5** Adjustable legs for proper placement on uneven flooring
- 6** Additional custom sizes and standard sizes available to fit one shelf to five shelf applications (consult factory)
- 7** All stainless steel construction for ease of cleaning
- 8** Rear hold down brackets to secure unit for safety

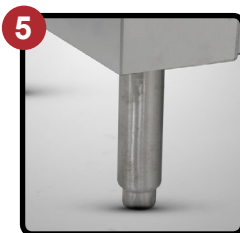
***Two year limited warranty**



Items Kept Hot and Ready



Blanket Elements Deliver Precise & Consistent Radiant Heat



6" Adjustable Legs



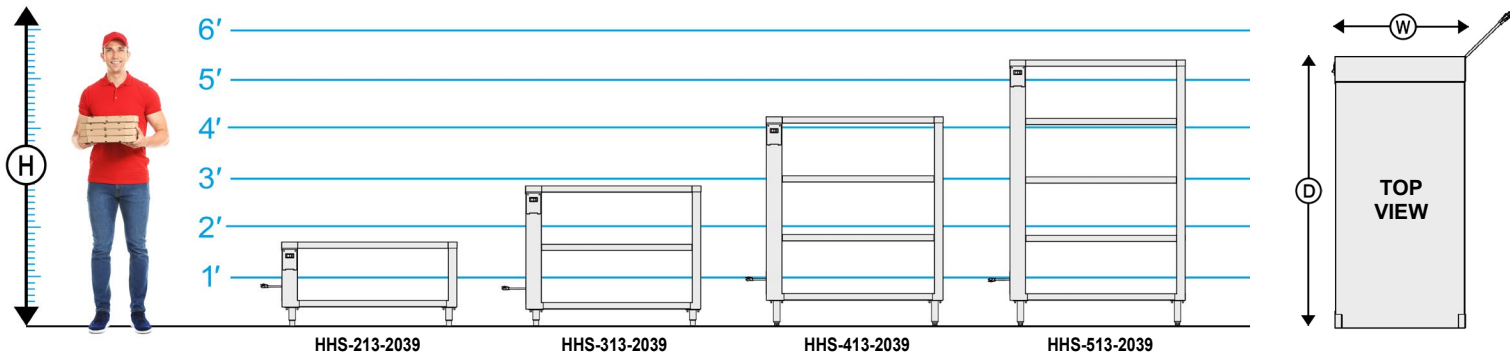
All Stainless Steel Construction



((RADIANT HEAT))

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SPECIFICATIONS: HEATED HOLDING SHELVES



MODEL NUMBER	OVERALL EXTERIOR DIMENSIONS IN. (mm)							
	SHELF SIZE DIMENSIONS [A]			HIGH "H"	DEEP "D"	WIDE "W" [B]	SHIP WT . LBS. (KG)	LEG SIZE
	SHELF WIDE "W"	SHELF DEEP "D"	SHELF CLEARANCE					
HHS-213-2039	20"	39"	13"	20" (508)	43" (1092)	20.25" (515)	195 (89)	4"
HHS-313-2039	20"	39"	13"	34.25" (870)	43" (1092)	20.25" (515)	215 (98)	4"
HHS-413-2039	20"	39"	13"	50.5" (1283)	43" (1092)	20.25" (515)	255 (116)	6"
HHS-513-2039	20"	39"	13"	64.75" (1645)	43" (1092)	20.25" (515)	330 (150)	6"

[A] Standard depth is 39". Custom depth available. Consult factory.
 [B] Width can be modified to meet customer requirements. Consult factory.
 Unit available with optional **Individual Power Switches on each shelf**, [add "IS"] to end of model.

ELECTRICAL DATA				
MODEL NUMBER	HHS-213-2039		HHS-313-2039	
VOLTS	120	220-240	120	220-240
WATTS	694	826	1041	1239
AMPS	5.8	3.4	8.7	5.2
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA				
	5-15P	6-15P	5-15P	6-15P
PLUG CANADA				
	5-15P	6-15P	5-15P	6-15P
MODEL NUMBER	HHS-413-2039		HHS-513-2039	
VOLTS	120	220-240	120	220-240
WATTS	1388	1652	1735	2065
AMPS	11.6	6.9	14.5	8.6
HERTZ	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single
PLUG USA				
	5-15P	6-15P	5-15P*	6-15P
PLUG CANADA				
	5-15P	6-15P	5-20P	6-15P

*Dedicated circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 16 gauge outsidecorners, 20 gauge shelves, 22 gauge stainless steel polished exterior wall (18 gauge stainless steel polished exterior wall on individual switch per shelf models). Rear hold down brackets to secure unit for safety.
INSULATION. High density fiberglass insulation throughout each shelf.

LEGS. Each leg shall have a reinforced 10 gauge mounting plate welded to base of unit.
ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage, receptacle configuration and dedicated circuit information.

HEATING SYSTEM/CONTROLS. Radiant heat system shall include a blanket heating element system. Controls shall include a master ON/OFF switch with power indicator light. Adjustable temperature range from 150°F to 200°F (66°C to 93°C). Standard factory preset to 170°F (77°C).
INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

- OPTIONAL ACCESSORIES**
- ELECTRICAL**
 - Individual Power Switches [IS]
 - SPACINGS**
 - Custom shelf size and spacing
 - CASTERS**
 - Legs with flanged feet
 - EXTRAS**
 - Enclosed on Three Sides
 - Powder coating



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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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