

HFT2-400

HOT FOOD TABLE



HFT2-400



HFT2SYS-400 Standard



- HALO HEAT ... a controlled, uniform heat source that gently holds and surrounds food for better appearance, taste, and longer holding life.
- Freestanding, self-service merchandiser designed to hold and display hot food fresh and moist for hours — without adding water.
- Lighted display maximizes visual merchandising — promotes impulse sales.
- Heat source radiates from the base and the upper canopy with adjustable temperature settings.
- Concealed power and temperature switches are easily accessible to the operator.
- Maintenance savings with the elimination of lime and scale buildup associated with steam table holding.
- Angled canopy on two sides adds to the clean streamlined look.
- Tray slides on each side add customer self-service convenience and safety.
- Full Lexan side panels provide protective enclosure.

20 gauge stainless steel hot food table features an 18 gauge stainless steel hot well, and two (2) full length stainless steel tray slides. The 4-3/8" (111mm) deep hot well accepts four (4) full-size (gastronorm) pans and is controlled by an adjustable thermostat with a range of 1 through 10. Three (3) full-size pan divider bars and eight (8) half/third-size pan divider bars are included. The overhead canopy is supported by two (2) side supports, enclosing eight (8) flood lamps and is surrounded by four (4) removable tinted lexan heat guards. A toggle switch located beneath the canopy controls the power (ON/OFF). Counter-top model includes a set of six (6) adjustable 4" (102mm) legs.

System base comes standard with two (2) side panels, two (2) adjustable shelves, and is furnished with four (4) 5" (127mm) casters, 2 rigid, and 2 swivel with brake.

MODEL HFT2-400: Counter-top Hot Food Table, 60" (1525mm) wide

MODEL HFT2SYS-400: Hot Food Table with System Base, 60" (1525mm) wide



ANSI/NSF 4



FACTORY INSTALLED OPTIONS

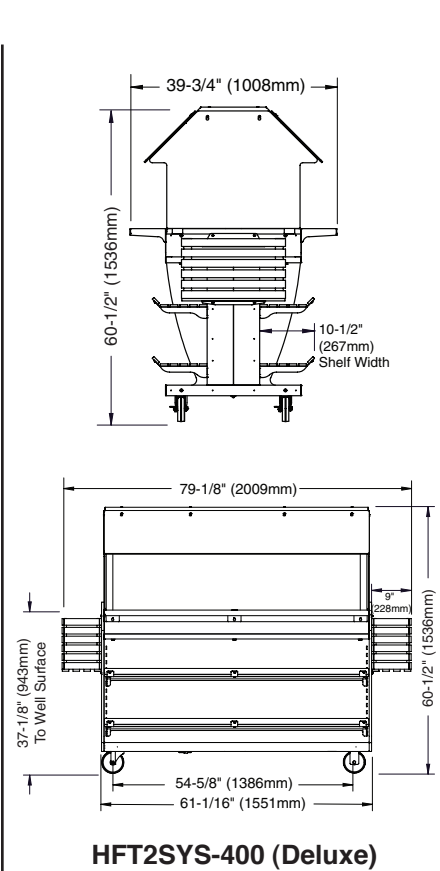
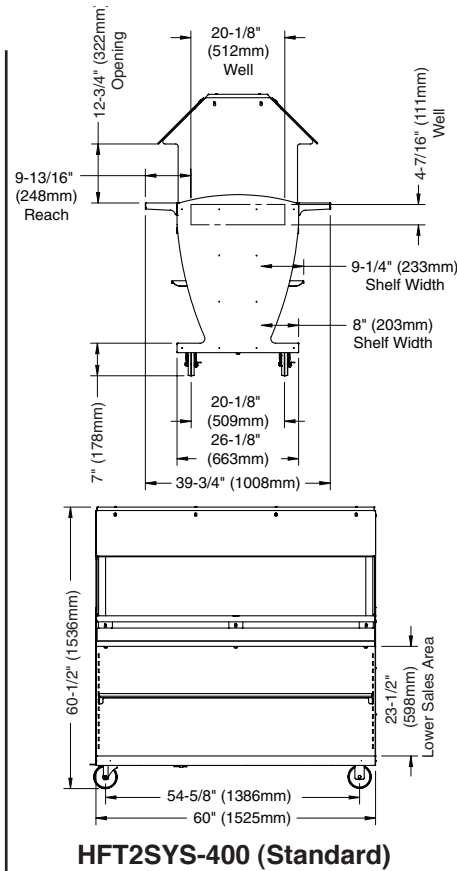
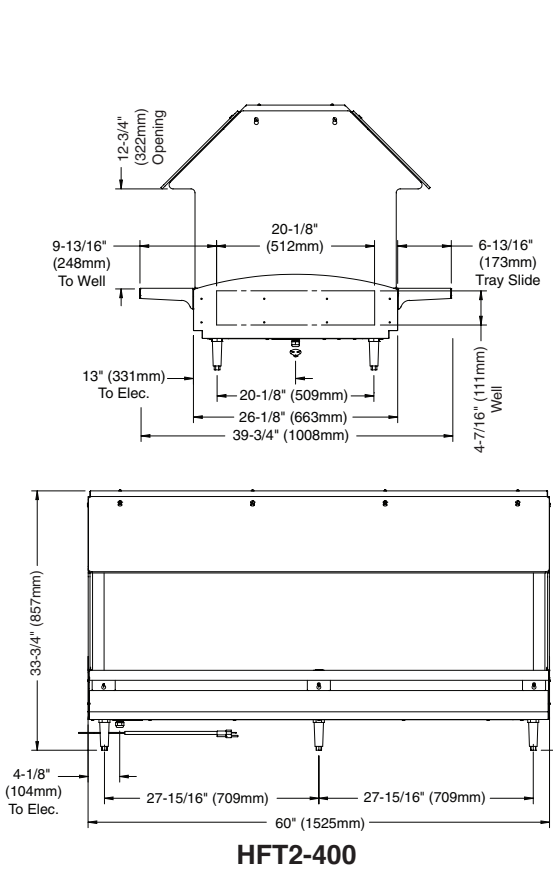
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|--|---|--|
| <ul style="list-style-type: none"> • Electrical Choices <ul style="list-style-type: none"> ➤ Specify Voltage: <ul style="list-style-type: none"> <input type="checkbox"/> 208-240 <input type="checkbox"/> 230 | <ul style="list-style-type: none"> • System Decorator Base (floor standing) <ul style="list-style-type: none"> ➤ Specify option: <ul style="list-style-type: none"> <input type="checkbox"/> Standard - includes stainless steel base, choice of side panels, and two (2) adjustable stainless steel shelves. <input type="checkbox"/> Deluxe - features formica end panels and canopy, four (4) wooden adjustable shelves and two (2) removable wooden side baskets. | <ul style="list-style-type: none"> • Panel Color Choices <ul style="list-style-type: none"> ➤ Specify color: <ul style="list-style-type: none"> <input type="checkbox"/> Black <input type="checkbox"/> Stainless Steel <input type="checkbox"/> Custom Color |
|--|---|--|





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ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
208-240 (AGCY)	1	60	13.7	3.3	 20A - 250V Plug	NEMA 6-20P
at 208	1	60	11.9	2.5		NEMA 6-20P
at 240	1	60	13.7	3.3	 CEE 7/7, 220-230V PLUG	CEE 7/7, 220-230V PLUG
230	1	50	13.1	3.0		CEE 7/7, 220-230V PLUG

WEIGHT			
	HFT2-400	HFT2SYS-400 (Std.)	HFT2SYS-400 (Dlx.)
NET:	CONTACT FACTORY	CONTACT FACTORY	CONTACT FACTORY
SHIP:	CONTACT FACTORY	CONTACT FACTORY	CONTACT FACTORY
CRATE DIMENSIONS: (L x W x H)	CONTACT FACTORY		

INSTALLATION REQUIREMENTS

Hot food table must be installed level. The table must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Do not install a hot food table near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.

CLEARANCE REQUIREMENTS

NO CLEARANCE REQUIRED

DIMENSIONS (H X W X D)
HFT2-400 EXTERIOR: 33-3/4" x 60" x 39-3/4" (857mm x 1525mm x 1008mm)
HFT2SYS-400 (STANDARD) EXTERIOR: 60-1/2" x 60" x 39-3/4" (1536mm x 1525mm x 1008mm)
HFT2SYS-400 (DELUXE) EXTERIOR: 60-1/2" x 79-1/8" x 39-3/4" (1536mm x 2009mm x 1008mm)
HOT WELL DIMENSIONS (H X W X D): 4-7/16" x 51" x 20-1/8" (111mm x 1295mm x 512mm)

PRODUCT/PAN CAPACITY
96 lb (44 kg) MAXIMUM (BASED ON 4" (100mm) DEEP PANS) MAX. VOLUME: 60 qt (76 L)
FULL-SIZE PANS*: Four (4) 12" x 20" x 4" GN 1/1 (325mm x 530mm x 102mm)
HALF-SIZE PANS*: Eight (8) 12" x 10" x 4" GN 1/2 (325mm x 265mm x 102mm)
THIRD-SIZE PANS*: Twelve (12) 12" x 6" x 4" GN 1/3 (325mm x 176mm x 102mm)
*WILL ALSO ACCEPT 2-1/2" (65mm) DEEP PANS. PANS NOT INCLUDED.

OPTIONS & ACCESSORIES
Pan Divider Bars
<input type="checkbox"/> Full-Size 16019
<input type="checkbox"/> Half-Size • Third-Size 11318