

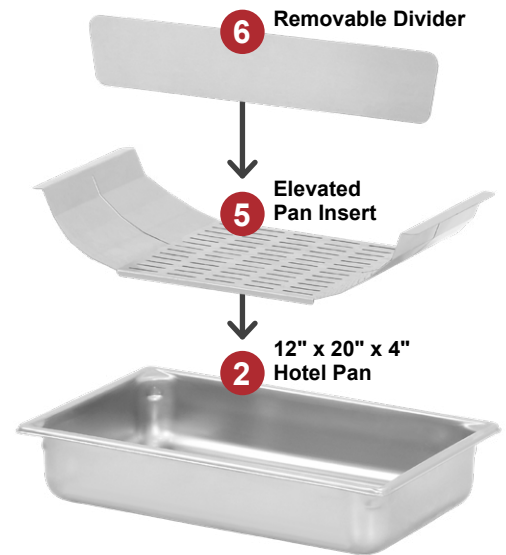
HEATED FRY DUMP STATION**For Bulk Holding of Fried Items in 12"x 20" Pans****RADIANT "HMC-FD" SERIES**

Holds crispy fried foods at optimal serving temperature in bulk or ready-to-grab individual portions - perfect for salt, scoop, & bag preparation

- 1** Ceramic, long wave, infrared elements heat up in under 10 minutes, and keep fried foods at optimal serving texture and temperature
- 2** Industry standard 12" x 20" x 4" hotel pans serve as a catch basin and are easily removable and replaceable
- 3** Simple, side-mounted on/off controls with indicator light
- 4** For models with multiple pans, a removable well insert goes between the pans, keeping the well clean
- 5** Elevated pan insert keeps food at optimal distance from heating element

- 6** Easily hold multiple products in one pan with provided removable divider
- 7** Field reversible, stainless side heat shield keeps food secure and surrounding workspace clean
- 8** Bagged product storage bin assists when assembling batches of product
- 9** Convenient storage shelf for condiments and food service ware

****Two year limited warranty***



Infrared Elements



Removable Pan Divider



Bagged Product Storage Bin

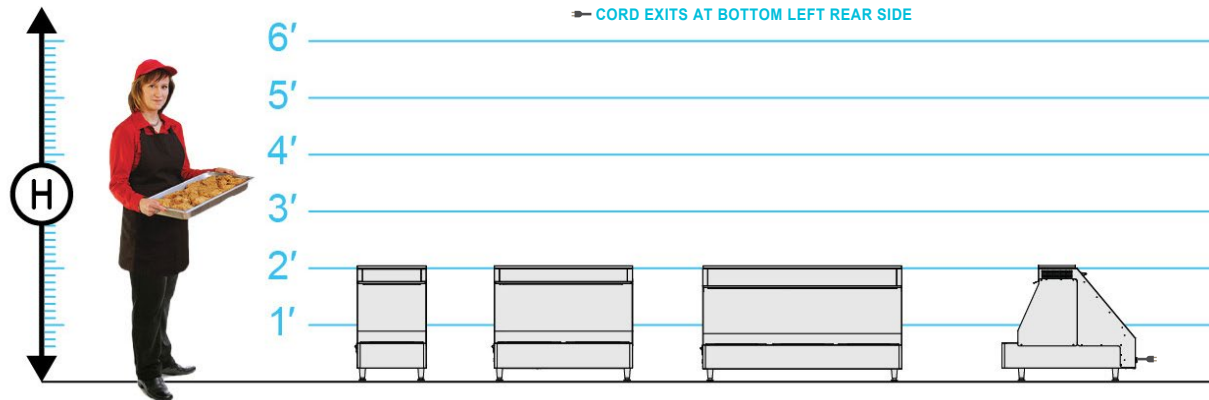


Elevated Storage Shelf

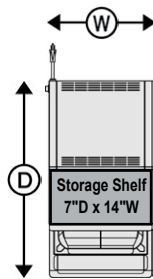
(((RADIANT HEAT)))

SPECIFICATIONS

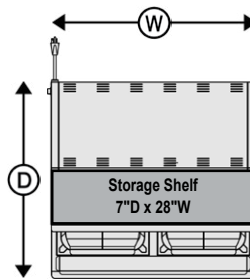
HEATED FRY DUMP STATION



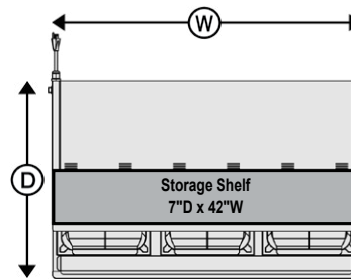
SIDE VIEW,
ALL MODELS



TOP VIEW



TOP VIEW



TOP VIEW

MODEL NUMBER	CAPACITIES OF 4" DEEP PANS 12"x 20" or GN 1/1	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Legs)			CLASS 100	
		HIGH "H"	DEEP "D"	WIDE "W"	CASTERS & LEGS [D]	SHIP WT. LBS. (KG)
	1	24.25" (616)	27" (686)	14" (356)	2.5" Legs Adjustable	125 (57)
	2	24.25" (616)	27" (686)	28" (712)	2.5" Legs Adjustable	135 (62)
	3	24.25" (616)	27" (686)	42" (1067)	2.5" Legs Adjustable	155 (71)

MODEL NUMBER	ELECTRICAL DATA	
	HMC-1220-1-FD	HMC-1220-2-FD HMC-1220-3-FD
VOLTS	120	120
WATTS	800	1600
AMPS	6.7	13.3
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-15P	5-15P*
PLUG CANADA	5-15P	5-20P

*Dedicated Circuit.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior.

INSULATION. Insulated throughout; top, back, and bottom using high density ceramic and fiberglass insulation.

LEGS. Unit includes four (4) 2.5" adjustable legs.

HEAT SYSTEM/CONTROLS. Long life, curved face, ceramic long wave infrared elements heating element, with (2.5 - 6µm) wavelength radiation and bright annealed stainless steel metal reflector to direct deep penetrating focused heat. Side mounted master ON/OFF power switch.

ELECTRICAL CHARACTERISTICS. 3 wire grounded power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. See electrical data chart for models that may require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.