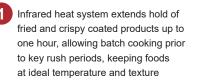
INFRARED HEATED HOLDING SHELVES

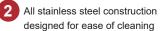
For 12"x 20" Pans, Fractional Pans, and GN

RADIANT "HHS-IR" SERIES

Infrared elements maximize hold time of crisp fried product for batch cooking and staging







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Durable & Reliable - Engineered to have no moving parts to keep maintenance costs and down time at a minimum. Competitive products that utilize fans or filters get bogged down with grease which results in maintenance downtime and higher overall ownership costs

*Two year limited warranty

Uses industry standard 2.5" deep full or 4 fractional size hotel pans as the catch basin



Adjustable legs for proper placement on uneven surfaces

MODEL NOMENCLATURE

Heated Holding Shelf Number of Shelves - 1220 - 6 Full Size Pan Capacity HHS - IR - 3 Infrared Heat Holds Full Size Hotel Pans









Easy to Clean



Uses Standard Hotel Pans



4" Adjustable Legs

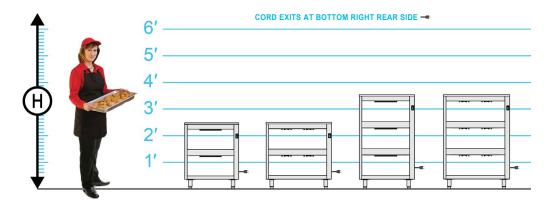
MODEL

QUANTIT

EM NO:

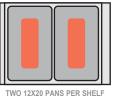
INFRARED HEATED HOLDING SHELVES

SPECIFICATIONS



SHELF TOP VIEW





TWO ELEMENTS PER SHELF

HHS-IR-2-1220-2 HHS-IR-3-1220-3

ONE 12X20 PAN PER SHELF ONE ELEMENT PER SHELF

	PAN		IES, 2.5" D	EEP	OVERALL EXTERIOR DIMENSIONS IN. (mm)			SHIP	
MODEL NUMBER	PER SHELF 12x20, GN1/1 12x10, GN1/2		TOTAL 12x20, GN1/1 12x10, GN1/2		HIGH "H"	DEEP "D"	WIDE "W"	WT. LBS. (KG)	LEG SIZE
	1	2	2	4	29.75" (756)	13.5" (407)	24.75" (680)	140 (64)	4"
	2	4	4	8	29.75" (756)	22" (559)	29.75" (756)	150 (69)	4"
	1	2	3	6	41.75" (1061)	13.5" (407)	24.75" (680)	170 (78)	4"
	2	4	6	12	41.75" (1061)	22" (559)	29.75" (765)	180 (82)	4"

Models available with Individual Power Switches on Each Shelf, [add "IS"] to end of model number.

ELECTRICAL DATA										
MODEL NUMBER	HHS TANDARD	6-IR-2-12	20-2	HHS-IR-2-1220-4						
VOLTS	120	208	220-240	120	208	220-240				
WATTS	600	534	714	1200	1068	1428				
AMPS	5.0	2.6	3.0	10	5.1	6.0				
HERTZ	60	60	60	60	60	60				
PHASE	Single	Single	Single	Single	Single	Single				
PLUG USA	5-15P	6-15P	6-15P	5-15P	6-15P	6-15P				
PLUG CANADA	5-15P	6-15P	6-15P	5-15P	6-15P	6-15P				
MODEL NUMBER	HHS	6-IR-3-12	20-3	HHS-IR-3-1220-6						
VOLTS	120	208	220-240	120	208	220-240				
WATTS	900	801	1071	1800	1602	2142				
AMPS	7.5	3.9	4.5	15	7.7	8.9				
HERTZ	60	60	60	60	60	60				
PHASE	Single	Single	Single	Single	Single	Single				
PLUG USA	5-15P	6-15P	6-15P	5-15P*	6-15P	6-15P				
PLUG CANADA	5-15P	6-15P	6-15P	5-20P	6-15P	6-15P				

*Dedicated Circuit. VLowest voltage and phase shown is standard.

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

INSULATION. Insulated throughout: top, bottom, sides using high density ceramic and fiberglass insulation.

LEGS. Each leg shall be attached to a formed base with rivnuts.

HEATING SYSTEM/CONTROLS. Radiant heat system shall include longwave infrared elements above each shelf. Controls shall include a master ON/OFF switch with power indicator light.

ELECTRICAL CHARACTERISTICS. 3 wire

grounded power cord and plug, rear mounted for safety. See electrical data chart above for amperage, receptacle configuration and dedicated circuit information. **INSTALLATION.** Unit should not be installed in an area where adverse environmental conditions are present. ELECTRICAL Individual power switches [IS] LEGS Legs with flanged feet EXTRAS Enclosed on three sides Custom sizes available (consult factory)

FOOD WARMING EQUIPMENT COMPANY, INC. COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS 5599 Highway 31 W, Portland, Tennessee 37148





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