

HEATED HOLDING SHELVES

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

TEMP SET RANGE: 90° – 215°F (32° – 102°C) 

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

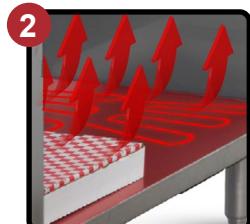
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MODEL NOMENCLATURE



- 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 175°F (79.5°C) in less than 15 minutes
- 4 Hidden electronic controls allow operators to save their ideal preset work surface temperature from 90°F to 215°F (32°C to 102°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

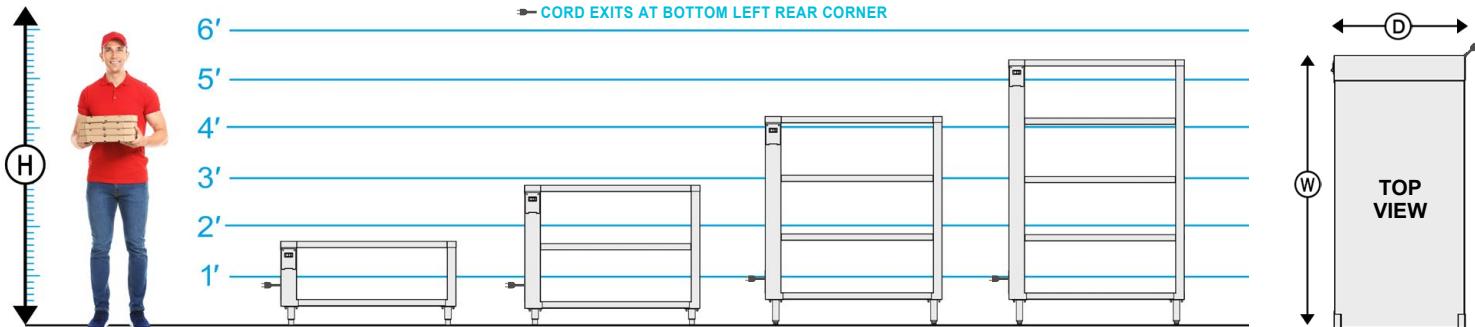
Blanket Elements Deliver Precise & Consistent Radiant Heat

Customize Sizing & Spacing

All Stainless Steel Construction

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 DEEP "D"	SHELF WIDE "W"	SHELF CLEARANCE					
	20"	39"	13"	20" (508)	20.25" (515)	43" (1092)	195 (89)	4"
	20"	39"	13"	34.25" (870)	20.25" (515)	43" (1092)	215 (98)	4"
	20"	39"	13"	50.5" (1283)	20.25" (515)	43" (1092)	255 (116)	6"
	20"	39"	13"	64.75" (1645)	20.25" (515)	43" (1092)	330 (150)	6"



[A] Standard width is 39". [B] Depth can be modified to meet customer requirements. Consult factory.

Models are Available with:
Individual Power Switches on Each Shelf. [add "IS"]
Individual Temperature Control on Each Shelf [add "IC"]



Customize shelf dimensions and spacing to fit your operation.

Consult Factory.

Powder coat your shelves to match your design.

Consult Factory for Color Availability.



CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 16 gauge outside corners, 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 90°F to 215°F (32°C to 102°C). Standard factory preset to 175°F (79.5°C).

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

ELECTRICAL

Individual power switches [IS] (may affect plug configuration)
Individual temperature control [IC]

SPACINGS

Custom shelf size and spacing

LEGS

Legs with flanged feet

EXTRAS

Enclosed on three sides
Powder coating
LED Lighting