



Heated Pass-Through

Project _____
Item _____
Quantity _____
CSI Section 11400 _____
Approval _____
Date _____

Models

☐ HPT



Standard Features

- Open-top, no lamps or bulbs needed
- Controlled heat prevents cooking and drying
- Heated air for even heat distribution
- Simple to operate -- pass-through design
- Stainless steel construction

Specifications

Specifically designed for sandwich holding

The Frymaster HPT is a specially designed, heated holding unit that optimizes the hot holding of wrapped sandwiches. The HPT evenly distributes heat with a 200° hot air curtain that maintains that "Just Cooked" quality.

Wrapped sandwiches are held at optimum temperatures while the order is being completed. The hot air curtain provides a controlled blanket of hot air over and around the product, then recirculates the air back into the unit.

The HPT is constructed of stainless steel, and features an anodized aluminum heated surface area. The air temperature is automatically controlled by use of a simple on and off switch. The unit is easy to clean and has no removable parts.

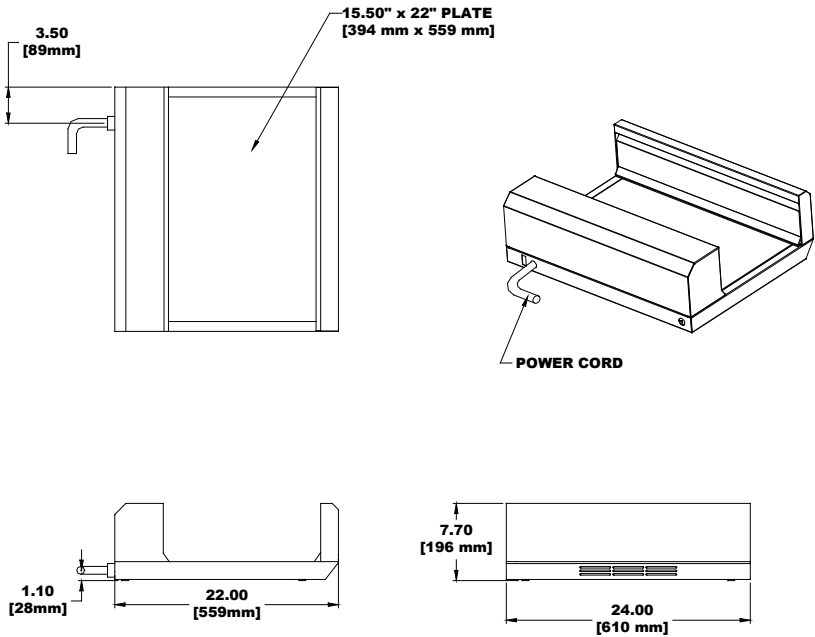
The Frymaster HPT fits easily on the end of a prep line countertop with a footprint of only 22 inches wide by 24 inches long and plugs into a 20 amp, 208-volt, single phase outlet.



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DIMENSIONS

LANDING AREA	SIZE (cm)			NET WEIGHT	APPROXIMATE SHIPPING INFORMATION					
	HEIGHT	WIDTH	LENGTH		WEIGHT	CLASS	CU. FT.	DIMENSIONS		
15-1/2" x 22" (394 x 559 mm)	7-3/4" (198 mm)	22" (559 mm)	24" (610 mm)	44 lbs. (20 kg)	65 lbs. (30 kg)	85	5.05	H 12" (305 mm)	W 26" (660 mm)	L 28" (711 mm)

POWER REQUIREMENTS

- 208V, 1P, 60 Hz., 20A with 8 ft. power cord and twist-lock plug (1P, 250V, 20A)
- 240V option available

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

HPT Heated Pass-Through unit

Model #

CSI Section 11400

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