

PROJECT:	MODEL:	QUANTITY:	ITEM NO:	

# HEATED HOLDING CABINETS

## HOLDING CABINET FOR COMBI-COMPANION OVEN RACKS

### **COMBI-COMPANION "HHC-CC" SERIES**

### Built-in Top Mount heat system provides slim-line cabinet profile, yet meets demands for high capacity

- Oven" flexibility and production
- Gasket sealed door tight double seal makes for a perfect secure closure and easy to clean
- Designed to improve a kitchen's "Combination 3 Simply roll in any full size "Combi" Rack into the FWE Heated Holding Cabinet - maximizing and immediately increasing the capacity of your "Combi" oven
  - HHC-CC series features FWE's Top Mount heat 6 Controls are up-front, easy to read and set, and system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet
- Top mounted elements are protected from spillage and leaves the bottom of the cabinet open for easy cleaning reducing maintenance and cleaning costs
  - include a full-range °F/°C thermostat for easy operation

### \*Two year limited warranty















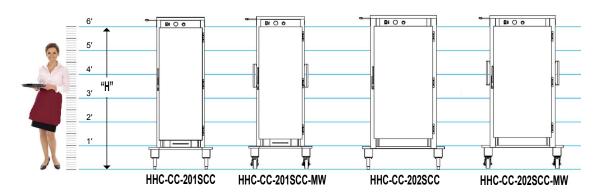


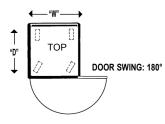




# SPECIFICATIONS:

# HEATED HOLDING CABINETS





CAPACITY: TYPICAL BRAND OF FULL SIZE RACK DIMENSIONS IN. (mm) (Height Includes Casters)					CLASS 100 SHIP			
MODEL NUMBER	MODEL TYPE	ACCOMMODATES ROLL-IN RACK	HIGH "H"	DEEP "D"	WIDE "W"	NO. OF DOORS	CASTE SIZE	WT. R LBS. (KG)
HHC-CC-201SCC	Stationary Combi Companion	RATIONAL® 201 SCC RACK	77.5" (1969)	33.25" (845)	33.25" (845)	1	6" LEGS	380 (172)
HHC-CC-201SCC-MW	Mobile Combi Companion	RATIONAL® 201 SCC RACK	78" (1981)	35" (889)	33.25" (845)	1	5" CASTERS	380 (172)
HHC-CC-202SCC	Stationary Combi Companion	RATIONAL® 202 SCC RACK	77.5 <b>"</b> (1969)	38" (946)	41.5" (1054)	1	6" LEGS	450 (204)
HHC-CC-202SCC-MW	Mobile Combi Companion	RATIONAL® 202 SCC RACK	78" (1981)	40" (1016)	41.5" (1054)	1	5" CASTERS	450 (204)

\*Combi-Companion designed to accommodate other brands, makes, and models of roll-in racks may be available. Specify brand and model. Consult factory. Specify at time of order brand and model of roll in rack ® Registered trademarks. All trademarks are the property of their respective owners.

#### ELECTRICAL DATA - SINGLE PHASE

	Optional				
VOLTS	220-240	208			
WATTS	3770	2870			
AMPS	15.7	13.8			
HERTZ	60	60			
PHASE	Single	Single			
PLUG <b>USA</b>	6-20P	6-15P			
PLUG CANADA	6-20P	6-20P			

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners.

INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation. PUSH BAR HANDLES. Heavy-duty, 1" diameter tubular stainless steel push handles, mounted on each side and one rear horizontal mounted tubular handle standard on mobile (-MW) models. Stationary models are not provided with handles.

DOORS AND LATCHES. Flush mounted, stainless steel insulated door. Full-size doors shall have Three (3) heavy-duty edge mount die cast hinges. Magnetic door latch shall be edgemounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

#### STATIONARY COMBI-COMPANION

LEGS. Heavy-duty stainless adjustable legs, each mounted to a 10-gauge reinforcement plate, which is welded to a 18 gauge tubular base frame.

MOBILE COMBI-COMPANION CASTERS. Polyurethane tire casters with Zerk grease (lubrication) fittings in a configuration of two (2) rigid, and two (2) swiew lwith brake. Casters shall have a reinforced yoke welded to 10-gauge caster mounting plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

HEATING SYSTEM/CONTROLS. Top mounted, forced air blower system shall include one (1) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior. Heating element shall be located in top heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from

Thermostat shall include temperature scale marked in ten degree increments (F/C) fron 90° to 190°F (30° to 90°C). An operation-al-range thermometer, power supply light, thermostat cycling light, and 20 amp ON/ OFF switch are also included.

#### **ELECTRICAL CHARACTERISTICS.**

3 wire grounded 10 foot extension power cord and plug, side mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

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

### Optional Accessories

- ELECTRIC
- □ Electronic controls
   □ 208 volt, 50/60 Hz, single phase
   DOORS
- □ Key locking paddle latch
- Paddle latch
- □ Padlocking transport latch
- Left hand door hinging
- □ Field reversible door <u>EXTRAS</u>
- □ Security packages
- ☐ Cord winder bracket
- All swivel casters

FWE products may be covered under one or more of the following U.S. patents: 288 ,299;238,300;3,952,609;4,192,991. All rights reserved. All

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Errors subject to correction.

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