

## HFT2-500 HOT FOOD TABLE



HFT2-500



HFT2SYS-500 Standard



- HALO HEAT ... a controlled, uniform heat source that gently holds and surrounds food for better appearance, taste, and longer holding life.
- Freestanding, self-service merchandiser designed to hold and display hot food fresh and moist for hours — without adding water.
- Lighted display maximizes visual merchandising — promotes impulse sales.
- Heat source radiates from the base and the upper canopy with adjustable temperature settings.
- Concealed power and temperature switches are easily accessible to the operator.
- Maintenance savings with the elimination of lime and scale buildup associated with steam table holding.
- Angled canopy on two sides adds to the clean streamlined look.
- Tray slides on each side add customer self-service convenience and safety.
- Full Lexan side panels provide protective enclosure.

20 gauge stainless steel hot food table features an 18 gauge stainless steel hot well, and two (2) full length stainless steel tray slides. The 4-3/8" (111mm) deep hot well accepts five (5) full-size (gastronorm) pans, and is controlled by an adjustable thermostat with a range of 1 through 10. Four (4) full-size pan divider bars and ten (10) half/third-size pan divider bars are included. The overhead canopy is supported by two (2) side supports, enclosing eight (8) flood lamps and is surrounded by four (4) removable tinted lexan heat guards. A toggle switch located beneath the canopy controls the power (ON/OFF). Counter-top model includes a set of six (6) adjustable 4" (102mm) legs.

System base comes standard with two (2) side panels, two (2) adjustable shelves, and is furnished with four (4) 5" (127mm) casters, 2 rigid, and 2 swivel with brake.

**MODEL HFT2-500:** Counter-top Hot Food Table, 72" (1830mm) wide

**MODEL HFT2SYS-500:** Hot Food Table with System Base, 72" (1830mm) wide



ANSI/NSF 4



### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - Specify Voltage:
    - 208-240
    - 230
- System Decorator Base (floor standing)
  - Specify option:
    - Standard - includes stainless steel base, choice of side panels, and two (2) adjustable stainless steel shelves.
    - Deluxe - features formica end panels and canopy, four (4) wooden adjustable shelves and two (2) removable wooden side baskets.
- Panel Color Choices
  - Specify color:
    - Black
    - Stainless Steel
    - Custom Color



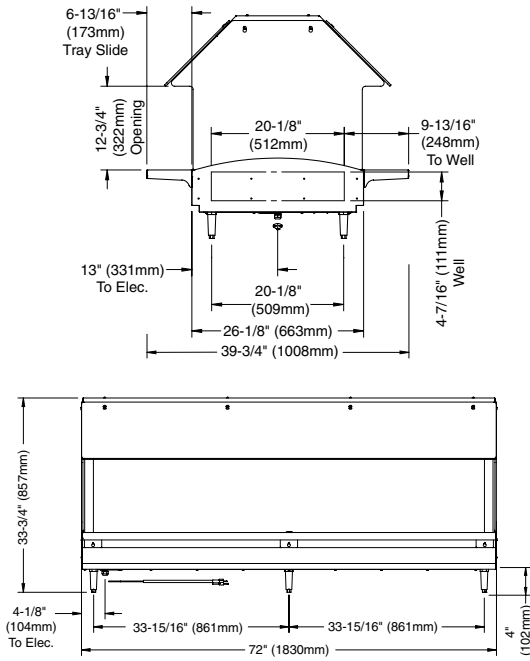
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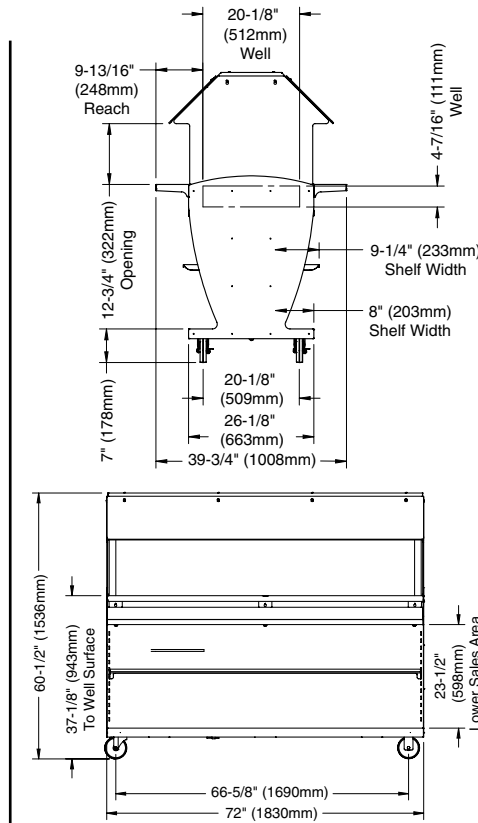
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# HFT2-500

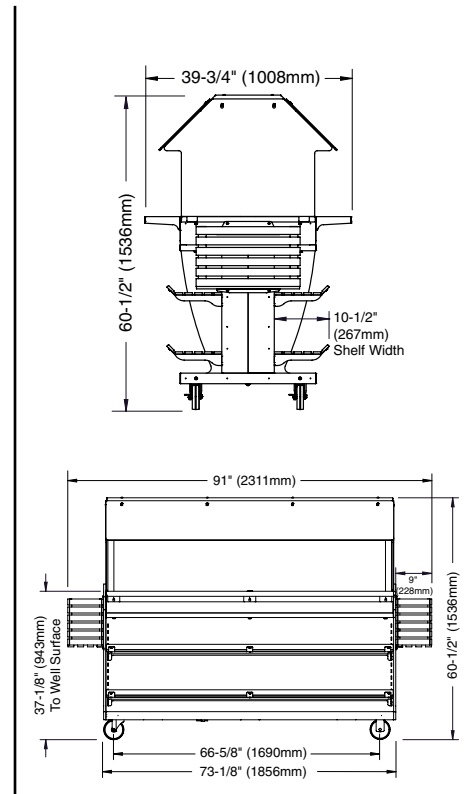
## HOT FOOD TABLE



**HFT2-500**



**HFT2SYS-500 Standard**



**HFT2SYS-500 Deluxe**

**ELECTRICAL**

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
208-240 (AGCY)	1	60	15.7	3.8	NEMA 6-20P
at 208	1	60	13.6	2.8	20A - 250V Plug
at 240	1	60	15.7	3.8	
230	1	50	15.0	3.5	CEE 7/7, 220-230V PLUG

**WEIGHT**

	HFT2-500	HFT2SYS-500 (Std.)	HFT2SYS-500 (Dlx.)
NET:	209 lb (95 kg)	CONTACT FACTORY	396 lb (180 kg)
SHIP:	CONTACT FACTORY	CONTACT FACTORY	CONTACT FACTORY

**CRATE DIMENSIONS: (L x W x H)**

HFT2-500 - CONTACT FACTORY
HFT2SYS-500 - 68" x 38" x 84" (1727mm x 965mm x 2134mm)

**INSTALLATION REQUIREMENTS**

Hot food table must be installed level. The table must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Do not install a hot food table near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.

**CLEARANCE REQUIREMENTS**

NO CLEARANCE REQUIRED

**DIMENSIONS (H X W X D)**

**HFT2-500 EXTERIOR:**  
33-3/4" x 72" x 39-3/4" (857mm x 1830mm x 1008mm)

**HFT2SYS-500 (STANDARD) EXTERIOR:**  
60-1/2" x 72" x 39-3/4" (1536mm x 1830mm x 1008mm)

**HFT2SYS-500 (DELUXE) EXTERIOR:**  
60-1/2" x 91" x 39-3/4" (1536mm x 2311mm x 1008mm)

**HOT WELL DIMENSIONS (H X W X D):**  
4-7/16" x 64" x 20-1/8" (111mm x 1626mm x 512mm)

**PRODUCT/PAN CAPACITY**

120 lb (54 kg) MAXIMUM (BASED ON 4" DEEP PANS)  
MAX. VOLUME: 75 qt (95 L)

FULL-SIZE PANS\*: Five (5) 12" x 20" x 4"  
GN 1/1 (325mm x 530mm x 102mm)

HALF-SIZE PANS\*: Ten (10) 12" x 10" x 4"  
GN 1/2 (325mm x 265mm x 102mm)

THIRD-SIZE PANS\*: Fifteen (15) 12" x 6" x 4"  
GN 1/3 (325mm x 176mm x 102mm)

\*WILL ALSO ACCEPT 2-1/2" (65mm) DEEP PANS. PANS NOT INCLUDED.

**OPTIONS & ACCESSORIES**

Pan Divider Bars

Full-Size ..... 16019

Half-Size • Third-Size ..... 11318