



HEAT-WAVE EURO STYLE DISPLAY MERCHANDISERS™ [HORIZONTAL]

Single Models HWE24H1, HWE30H1, HWE36H1 & HWE48H1 Double Models HWE24H2, HWE30H2, HWE36H2 & HWE48H2

Features/Benefits:

- ★ Star's Heat-Wave Merchandisers™ display your menu items while keeping them fresh and warm until served.
- ★ Self-serve display provides an open attractive look to merchandise your products.
- ★ Single and double shelf models accommodate any volume foodservice operation and available in 24", 30", 36" and 48" widths.
- ★ Adjustable divider rods allowing flexibility of multiple products and sizes.
- ★ Infrared top heaters and heated base are thermostatically controlled to maintain temperature and extend holding times of hot food.
- ★ Open front and rear plus tinted tempered glass allows quick and easy access for self serve applications.
- ★ Models have attractive, durable, easy to clean powder coat or anodized finish with tempered glass for years of maintenance free operation.
- ★ Single and dual shelf models available.
- ★ Merchandising point of sale panels can be easily attached to front of each shelf.

Applications:

From sandwiches to pies, Star's Heat-Wave Merchandisers™ will display your menu items while keeping them fresh and hot until ready to serve.

Quality Construction:

Star's Heat-Wave Merchandisers™ are constructed of stainless steel, aluminum extrusion and 3/16" thick tempered glass panels. Calrod sheath type elements located in top of each shelf and distributed wattage foil elements in base are thermostatically controlled and adjustable. 60 watt lights located above each shelf are controlled by on/off switch. A 6' lead in cord and NEMA plug are standard.

Warranty:

Star's Heat-Wave Merchandisers™ are covered by Star's one year parts and labor warranty.



Model HWE36H1



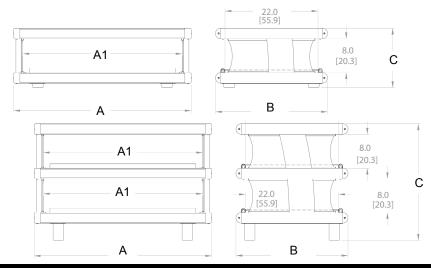






HEAT-WAVE EURO STYLE DISPLAY MERCHANDISERS™ [HORIZONTAL]

Single Models HWE24H1, HWE30H1, HWE36H1 & HWE48H1 Double Models HWE24H2, HWE30H2, HWE36H2 & HWE48H2



Model Specifications											
MODEL NO.	(A)	(A1)	(B)	(C)	NUMBER OF	NUMBER OF	VOLTAGE	WATTS	PLUG	Approximate Weight	
	WIDTH	HEATED SHELF WIDTH	DEPTH	HEIGHT	DIVIDER BARS	LIGHT BULBS			TYPE	SHIPPING INSTALLED	
	(CM)	(CM)	(CM)	(CM)	PER SHELF	PER SHELF				(LBS)	(LBS)
SINGLE SHELF											
HWE24H1	30.0"	25.7"	26.5"	14.1"	5	2	120V	820	NEMA 5-15P	-	-
	(76.2)	(65.2)	(67.3)	(35.8)							
HWE30H1	36.0"	31.7"	26.5"	14.1"	6	2	120V	980	NEMA 5-15P	-	-
	(91.4)	(80.5)	(67.3)	(35.8)							
HWE36H1	42.0"	37.7"	26.5"	14.1"	7	2	120V	1,170	NEMA 5-15P	-	-
	(106.7)	(95.7)	(67.3)	(35.8)							
HWE48H1	54.0"	49.7"	26.5"	14.1"	8	4	120V	1,640	NEMA 5-15P*	-	-
HWE48H1C	(137.2)	(126.2)	(67.3)	(35.8)					NEMA 5-20P		
Double SHELF											
HWE24H2	30.0"	25.7"	26.5"	27.6"	5	2	120V	1,640	NEMA 5-15P*	-	-
HWE24H2C	(76.2)	(65.2)	(67.3)	(70.1)					NEMA 5-20P		
HWE30H2	36.0"	31.7"	26.5"	27.6"	6	2	120/208V or	1,960	NEMA L14-20P		-
	(91.4)	(80.5)	(67.3)	(70.1)			208/240V				
HWE36H2	42.0"	37.7"	26.5"	27.6"	7	2	120/208V or	2,340	NEMA L14-20P	-	-
	(106.7)	(95.7)	(67.3)	(70.1)			208/240V				
HWE48H2	54.0"	49.7"	26.5"	27.6"	8	4	120/208V or	3,280	NEMA L14-20P	-	-
	(137.2)	(126.2)	(67.3)	(70.1)			208/240V				

^{*} Not for installations in Canada. Canadian installations must use NEMA 5-20P

Typical Specifications

Hot food merchandisers are constructed of stainless steel, aluminum and 1/4" (0.6 cm) tempered glass. Units are heated by incoloy sheath type elements located in the top of the unit and in the base of each shelf and controlled by adjustable infinite controls. Medium base incandescent lamps rated at 60 watts (120 volts) located above each shelf and controlled by an on-off switch. Units equipped with adjustable legs. Units to have 6 ft. (182.9 cm) lead-in cord with plug. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.