

HS SERIES SERVERY / HOTCUPBOARD

HS3, HS4 and HS5 models



HS4 (shown with optional trayslide)

KEY FEATURES

- 1/1 gn container compatible wells
 - Accommodates containers up to 150mm deep
- Thermostatically controlled hotcupboard
 - Temperature range 30°C - 120°C
- High quality insulation
 - Retains heat and reduces energy costs
- High performance elements
 - Consistent heat distribution
- Digital temperature display
 - Servery temperature is set to 88°C
- Supplied with 2.5 metre cable
 - To suit three phase supply

MODELS and ACCESSORIES

HS3 Three well servery / hotcupboard

HS4 Four well servery / hotcupboard

HS5 Five well servery / hotcupboard

- Full length tray slide
- Available with LH side mains entry point

INSTALLATION NOTES

The units are fitted with adjustable castors to allow it to be moved easily from one location to another. These models require no fixed ventilation system. The serveries are designed to store hot food in temporary areas where it will be served.

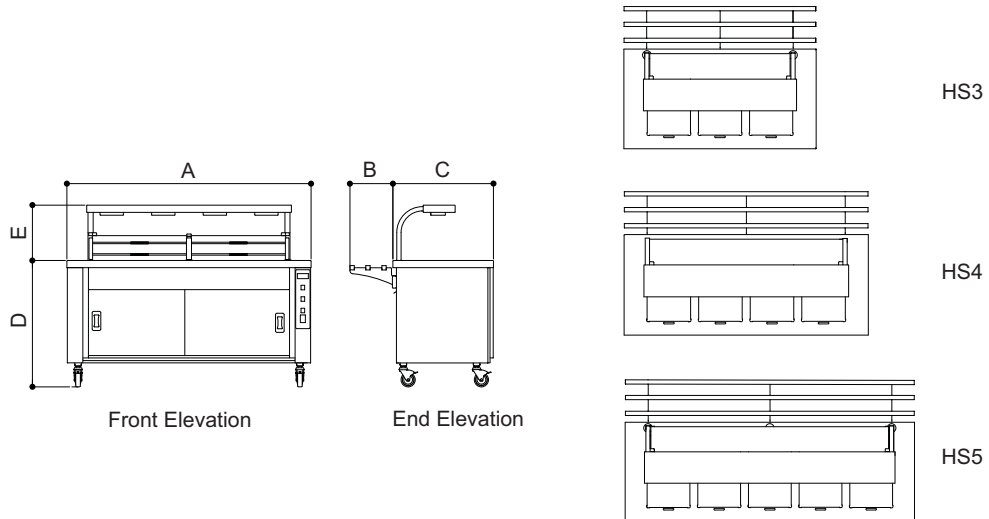




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MODEL DIMENSIONS (in mm)



Dimensions

Model/ dimension	A	B	C	D	E
HS3	1350mm	mm	700mm	880mm	mm
HS4	1700mm	mm	700mm	880mm	mm
HS5	2050mm	mm	700mm	880mm	mm

SPECIFICATION DETAILS

	HS3	HS4	HS5
Total rating (kW)	3.2	4.4	5.6
Electrical supply voltage	400V 3N~	400V 3N~	400V 3N~
Current split (A)	L1: 4, L2: 6, L3: 4	L1: 6, L2: 8, L3: 5.2	L1: 8, L2: 10, L3: 6.5
Weight (kg)	137kg	144kg	195kg
Packed weight (kg)	154kg	160kg	216kg