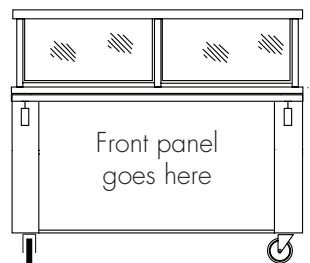
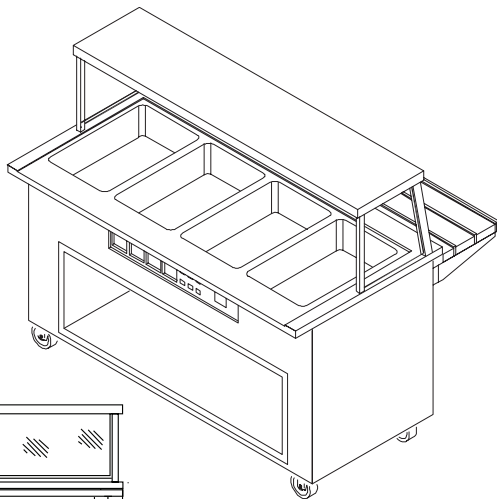




Beyond the Standard



Models

- HFSX-2 2 wells, 36" HFSX-5 5 wells, 74"
- HFSX-3 3 wells, 50" HFSX-5-84 5 wells, 84"
- HFSX-4 4 wells, 60" HFSX-6 6 wells, 96"

- **6 standard sizes available**
- Heavy duty, 14 gauge stainless steel countertops standard
- Available in 2-6 hot food well models - 1" manifold drains with screen and ball valve (standard)
- Interchangeable front panels create decorative interaction stations.
- Taller and wider food shield allows for optimum merchandising
- Easy to clean, 1/4" tempered glass food shields eliminates scratching and cloudiness.
- Hot wells are surrounded by a 3/4" recess to accommodate 18"x26" bun pans.
- 500 watt (208V) for each well maximizes energy efficiency.
- 5" heavy duty casters with brakes standard
- Leveling CAM locks at top corners
- Temp-Ensure hot food wells - (contact factory)
- 8'-0" cord and plug (standard)

X-STREAMLINE™

Modular Hot Food Station

Date: _____ Quantity: _____

Item #: _____

Project: _____

Options & Accessories

Countertop

- 36" high (standard)
- Other height, specify: _____
- Recess for 18x26 pans
- Solid surface countertop
specify: _____

Counter Front

- Counter front graphics (standard)
please specify

See graphic chart

- Option 1: Spice Spot
- Option 2: Hot Spot
- Option 3: Refuel Station
- Option 4: Grill n' Chill
- Option 5: Wrap-n-Roll
- Option 6: Chillin' Zone
- Option 7: Field of Greens
- Option 8: Deli Xpress
- Option 9: Taco Island
- Option 10: Xpressly Pizza
- Option 11: Stainless steel panel
- Option 12: Custom Graphic
(consult factory)

Color Palette (standard)

- Counter front color palette
See color chart
please specify: _____
- Palette 1: Blue Green
- Palette 2: Orange Red
- Palette 3: Pink Purple
- Palette 4: Green Yellow
- Palette 5: Other _____

Tray Slide

- 12" Stainless steel
"V" ridge tray slide (standard)
- 12" Flat stainless steel tray slide
- Continuous top extension
(in lieu of separate tray slide)
Specify width: _____
- Solid surface tray slide
Specify: _____

Options

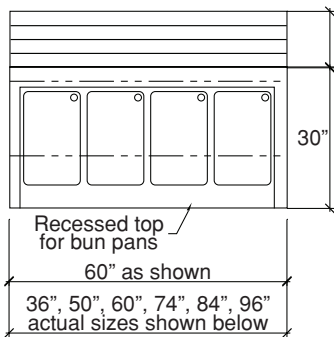
- Laminated exterior body panels
- Operator serve protector with stainless steel top shelf
- Stainless steel over-shelf
- Self-service food shield with stainless steel top shelf
- Two shelf glass display case
- Two-sided service - Island counter includes security cover over controls
- Powder coated posts, uprights and brackets
- Fluorescent Lights
- Infra-red heat lamp with lights
- Single fill faucet
- Individual hot food drains with ball valves
- Fold down cutting board
 5" wide or 8" wide
- Fold down plate shelf
 5" wide or 8" wide
- Daisy chain
for wiring multiple units together
- Hinged doors
- Heated storage compartment
- Flush mounted duplex outlet
- Pedestal mounted duplex outlet
- Stainless steel legs



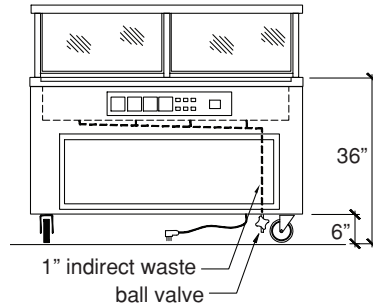


X-STREAMLINE™ Modular Hot Food Station

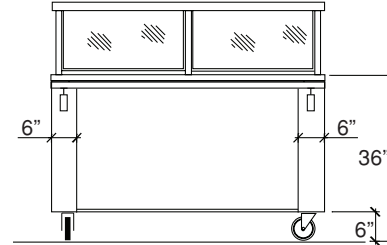
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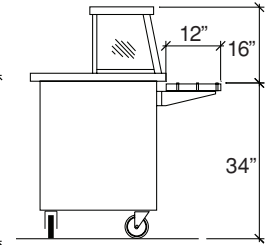
Plan View ↑



Rear Elevation ↑



Front Elevation ↑



End View ↑

Model	30" Width X Length	Storage Compartment length	208V,1 phase			120V,1 phase			240V,1 phase			Approx. weight
			AMPS	Watts	NEMA	AMPS	Watts	NEMA	AMPS	Watts	NEMA	
☐ HFSX-2	36 3/8"	n/a	4.8	1000	6-15	11.0	1322	5-15	5.5	1322	6-15	400 lbs
☐ HFSX-3	50 3/8"	15"	7.2	1500	6-15	16.5	1983	5-30	8.3	1983	6-15	450 lbs
☐ HFSX-4	60 3/8"	28"	9.6	2000	6-15	22.0	2644	5-30	11.0	2644	6-15	580 lbs
☐ HFSX-5	74 3/8"	28"	12.0	2500	6-15	27.5	3305	5-50	13.8	3305	6-20	676 lbs
*☐ HFSX-5-84	84 3/8"	46"	12.0	2500	6-15	27.5	3305	5-50	13.8	3305	6-20	700 lbs
☐ HFSX-6	96 3/8"	(2) 28"	14.4	3000	6-20	33.0	3966	5-50	16.5	3966	6-30	750 lbs

* 84" unit has 5 wells but provides additional counter space **Mechanical requirements may change depending on options chosen.

Specifications: Short Form

Provide Multiteria Model # _____ to be constructed with 14 gauge, heavy duty welded stainless steel top. The body to be 18 gauge stainless steel unitized construction. The front panel shall be easily removable and replaceable allowing front service access. Counter unit to have _____ (number of) hot wells with 500 watt (208V/1 phase) heat source with solid state digital controls. Storage compartment comes standard with unit. Counter is mounted on 5" ball bearing, swivel type casters with brakes on all wheels. All units to be provided standard with 8' long cord and plug.

Specifications: Detailed

Counter body is unitized type construction and is of 18 gauge stainless steel with overlapping corners welded in place. Body is reinforced with 12 gauge vertical galvanized steel channel supports.

Front décor panels:

Panels to be 1/2" Sintra board with laminated vinyl graphic print. Panels shall be colorful and interactive in design and shall be easily removable and replace-

able allowing front service access. A stainless steel front panel is available at no additional cost.

Counter Top:

Top to be 30" wide and fabricated from a minimum of 14 gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 highlight finish. Top to have 3/4" recess around perimeter of hot wells to accommodate 18" x 26" sheet pans.

Hot Well Units:

Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. Interior pan to be 20 gauge deep drawn, 304 stainless steel, with coved corners and fully insulated with fiberglass insulation. 1" hot food drains with screen for each hot food well shall be plumbed to common manifold and extended to shut off ball valve below the body. The exterior jacket to be constructed of galvanized steel. Each hot food well to use a 500 watt (208Volt/1 phase) heat source with solid state digital controls for

maximum energy efficiency. Each hot food well will have a 500 watt heat source that will equal or outperform a standard 1000 watt hot well in pre-heating and food temperature maintenance. All switches and controls to be fully accessible. All wells are wired to a circuit breaker (built into panel) as part of controls for current overload protection.

Storage Compartment:

Storage compartment is made of 18 gauge stainless steel. Liner to have coved corners and removable top panels to allow for service access.

Casters:

Counter is mounted on 5" diameter, ball bearing and swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted through two 12 gauge channels for extra rigidity.



Due to continuing product improvement, units and specifications are subject to change without notice.

(3/2008)