



CONSTRUCTION:

Uniframe welded steel construction using heavy gauge steel members reinforced for strength with minimum weight.

EXTERIOR

Front panel and sides heavy gauge white aluminum with mirror finish stainless steel top and trim. All stainless steel back.

INTERIOR

Stainless steel.

LIGHTING

Ceiling mounted fluorescent lamps are protected by safety shields against breakage.

HEATED WELLS:

Individually controlled up to 250°F. Each well is heated separately. Can be used for dry or wet heat application.

DRAIN SYSTEM

Drain located according to plumbing application

GLASS:

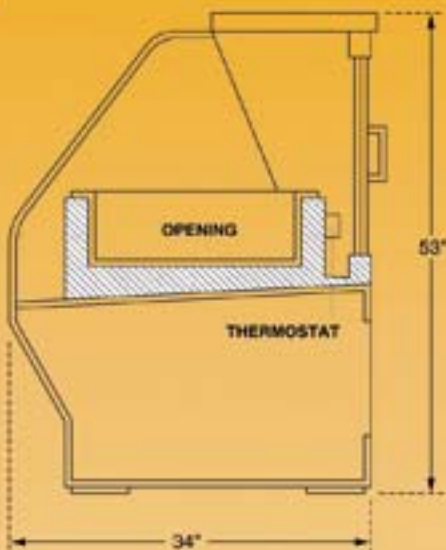
Front curved glass with top and bottom moisture vents.

ELECTRICAL

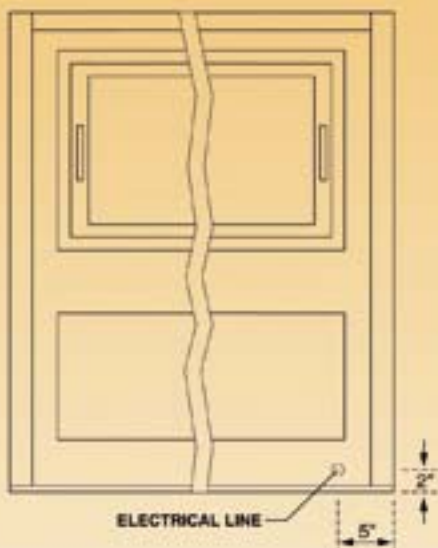
208/230V single phase. All wells are protected by a circuit breaker.

OPTIONAL

Stainless steel exterior; wide variety of stainless steel pans are available in three sizes to accommodate all types of food and appetizers; 12"x20" full size; 12"x10" half size, 12"x7" third size with all sizes available in 2-1/2", 4" and 6" depth; gas operation



REAR VIEW



S & V Restaurant Equipment Mfg. Corp.
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| Model | Length (in.) | Openings | Amps* (A) | Weight (lbs) |
|---------|--------------|----------|-----------|--------------|
| HCGD3EL | 48 | 3 | 17.7/20.4 | 550 |
| HCGD4EL | 60 | 4 | 23.5/27.1 | 625 |
| HCGD5EL | 72 | 5 | 29.2/33.7 | 750 |
| HCGD6EL | 84 | 6 | 35.4/40.8 | 825 |

*208V
230V

Continual product improvement may necessitate specification changes without notice.