



Hot Food Servers

Freestanding Models HFS09 and HFS72



reflects the temperature inside the server. A Green Zone safety feature ensures that food products are being held at a temperature above the bacterial growth level, and at temperatures below those that may over cook or dry out food product.

Capacity

Unit is designed to hold precooked foods at serving temperature. Ideal for baked potatoes, vegetables, ribs, buns and rolls. Nominal capacities per drawer:

- 40 Baked Potatoes (120 count)
- 8 #10 Cans Vegetables
- 30 lb. Ribs
- 6½ doz. Hamburger Buns
- 7 doz. Dinner Rolls

No Quibble Warranty

Warranty includes one year parts and labor, on-site service. (U.S.A. only).

Ordering Information

- HFS09 - 120V, 1 Phase, 50/60Hz
- HFS72 - 208/240V, 1 Phase, 50/60Hz

Optional At Extra Cost

- 4L4 - Legs, 4" stain nickel, NSF listed.
- ACCHFSC - 5" Caster kit (4 swivel, 2 with brakes) accessory adds 9" to unit height. For 1-4 units.
- ACCHFS6 - Legs kit, 6" high, stainless steel. For 1-4 units.
- ACCHFS9 - Legs kit, 9" high stainless steel. For 1-4 units.
- ACFB201 - Perforated pan, bottom insert, stainless steel.
- ACC3B26GRTE - Grate

Application

Toastmaster Model HFS09 and HFS72 Hot Food Servers are heated, drawer-type cabinets designed to hold food that has already been cooked at the proper serving temperature and moisture content.

General Information

Freestanding, drawer type, hot food servers come as single units and can be stacked in two, three or four drawer configurations using the included stacking kit. Each drawer is furnished with removable, deep drawn standard 12" x 20" stainless steel 6" deep hotel pan. Models are furnished with 4" NSF listed, adjustable legs.

Construction

The exterior cabinet and drawer fronts are of stainless steel with a stainless steel inner lining. Drawers glide on third member suspension system rails. Each drawer operates on eight rollers for smooth operation.

Insulation

Fully insulated on all three sides with blanket-type fiber glass. Back is not insulated.

Electrical

Provided with factory installed 6' cord and plug. Available in 120V or 208/240V units. Single phase only. See electrical data chart on back page.

Heating

Heating is accomplished with a preformed tubular heating element. Models HFS09 and HFS72 have one heating element located in the bottom of the unit.

Controls

Temperature is regulated by hydraulic thermostat adjustable from 85°F to 195°F. Thermostat control is mounted on front. The drawer is fitted with a moisture control slide adjustment knob. A thermometer accurately



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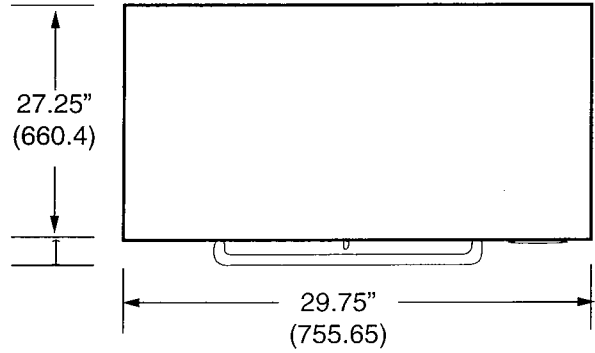
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NOTE: All Figures In Parentheses Are In Millimeters.

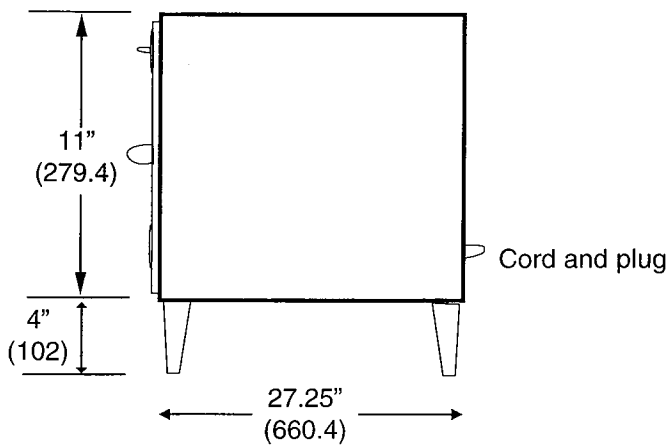
All hot food server installations REQUIRE the units to be mounted on legs or casters prior to operation. The allowed installation configurations are as follows:

Single unit	4" legs	Casters	6" legs	9" legs
Two-stack	4" legs	Casters	6" legs	9" legs
Three-stack		Casters	6" legs	9" legs
Four-stack		Casters	6" legs	9" legs

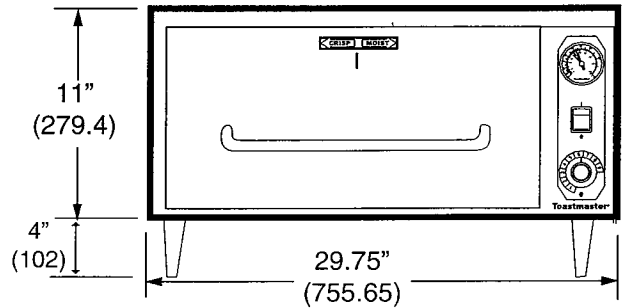
TOP VIEW



SIDE VIEW



FRONT VIEW



GENERAL INFORMATION

Model	Width	Height	Depth	Net Weight	Ship Weight
HFS09/HFS72	29¾" (755.65)	11" (279.4)	27¼" (660.4)	109lbs 49.5 kg	121lbs 54.9 kg

PAN DIMENSIONS

Model	Width (overall)	Width (well interior)	Length (overall)	Length (well interior)	Depth
HFS09/HFS72	12¾" (324)	11½" (292)	21" (533)	19½" (495)	6" (152)

ELECTRICAL INFORMATION

Model#	Voltage	Phase	Hz	kW	Amps	Plug Type
HFS09	120	1	50/60	.50	4.2	NEMA 5-15P (USA)
HFS72	208/240	1	50/60	.41/.54	2.0/2.3	NEMA 6-15P (USA)

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Toastmaster, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



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