

# Heated Merchandisers

## HMR-106 Six-well system

A unique heated merchandising system that allows the customer to choose the number of wells, the style of glass, and the combination of full-serve and self-serve heated sections.



Configuration shown: 4 self-serve/2 self-serve combo with curved glass profile

#### Description

The Henny Penny HMR heated merchandisers are designed to give operators the ultimate in flexibility and performance. Units can combine fullserve heated modules with self-serve heated modules in virtually any configuration. In addition, four different glass profiles are available.

All full-serve modules feature Henny Penny's unique THERMA-VEC® Even Heat Process.

### Configuration

- All full-serve or all self-serve units are available in 3, 4, 5, 6, or 7 wells. (See separate Data Sheets for other sizes.)
- Full-serve and self-serve sections can be combined in modules of two or more adjacent wells to create a customized combination merchandiser of 4, 5, 6, or 7 wells.
- Four glass profiles to choose from: curved, straight, vision (matches Hussmann Vision<sup>®</sup> series), advantage (matches Tyler Advantage<sup>®</sup> series.)
- Merchandiser bases are available in Profile or Pedestal styles in several heights and colors. (See separate Data Sheet.)

#### **Main Features**

Easy to use controls located in top rear panel for optimal operator viewing and access.

Independent controls over each well
 B
 for upper radiant heat and food probe

on white 19 in. (483 mm) Profile base.

Control settings can be locked to prevent accidental changes.

temperature display.

- Lower heat and water pan heat independently controlled.
- Mirrored or clear side glass. (CE units are only available with clear side glass.)
- Separate switches for power and lights.
- Exclusive THERMA-VEC<sup>®</sup> Even Heat Process holds food at precise and stable temperatures.
- Humidified operation with built-in low-water indication.
- Front glass in two sections for easier handling on 6-well and 7-well noncombo units.
- Front glass lifts easily for cleaning and closes gently on gas springs.
- Sliding rear doors with mirrored glass can be removed from high wattage units for efficient service during peak operation.

- Brilliant halogen lamps for attractive food presentation.
- Fold-down wood or plastic cutting board.
- Units are shipped with adjustable pan supports, food temperature probes, and a water pan.

#### Accessories available separately

Modular system of wire shelves and guide rails that offer "two-tier" capacity for various HMR configurations:

- Wire shelf—three-well section
- Wire shelf—two-well section
- Pan support with guide rail

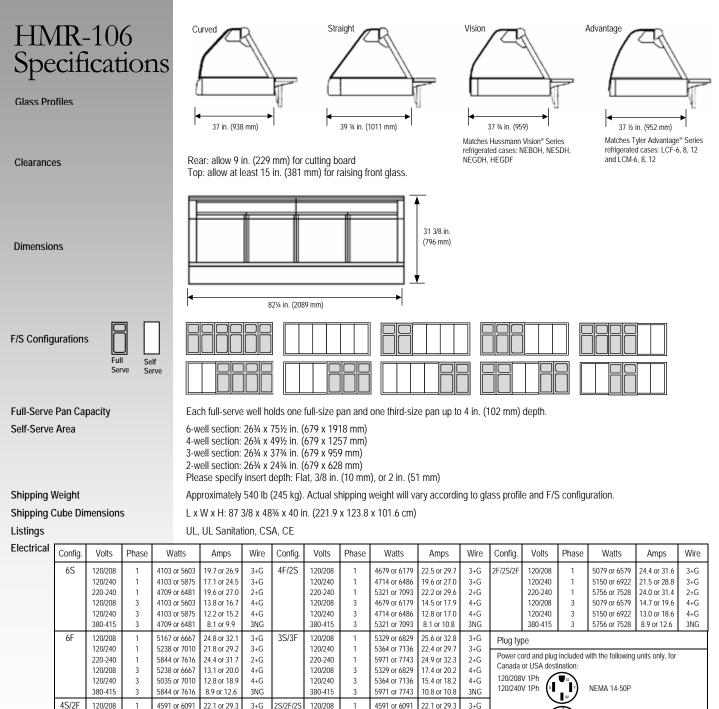
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 380-415
 3
 5233 or 7005
 8.1 or 10.8

 NOTE: Well modules can be arranged in opposite order

4626 or 6398

5233 or 7005

4591 or 6091

4626 or 6398

19.3 or 26.7

21.8 or 29.2

14.1 or 17.6

12.5 or 16.7

3+G

2+G

4+G

4+G

3NG

All units are 50/60 Hz

120/240

220-240

120/208

120/240

380-415

4626 or 6398

5233 or 7005

4591 or 6091

4626 or 6398

5233 or 7005

19.3 or 26.7

21.8 or 29.2

14.1 or 17.6

12.5 or 16.7

8.1 or 10.8

3+G

2+G

4+G

4+G

3NG

Specifications subject to change without notice. For up-to-date product information, please visit www.hennypenny.com.

120/240

220-240

120/208

120/240

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Order from:

Manufactured by:

Note: all other electrical configurations must be hardwired at

( .

120/208V 3PH

installation site.

Henny Penny Corporation PO Box 60 Eaton OH 45320 USA

NEMA-L21-30P