



HEAT-WAVE CLASSIC STYLE DISPLAY MERCHANTISERS™ [HORIZONTAL]

Single Models HWC24H1, HWC30H1, HWC36H1 & HWC48H1

Double Models HWC24H2, HWC30H2, HWC36H2 & HWC48H2

Features/Benefits:

- ★ Star's Heat-Wave Merchandisers™ display your menu items while keeping them fresh and warm until served.
- ★ Self-serve display provides an open attractive look to merchandise your products.
- ★ Single and double shelf models accommodate any volume foodservice operation and available in 24", 30", 36" and 48" widths.
- ★ Adjustable divider rods allowing flexibility of multiple products and sizes.
- ★ Infrared top heaters and heated base are thermostatically controlled to maintain temperature and extend holding times of hot food.
- ★ Open front and rear plus tinted tempered glass allows quick and easy access for self serve applications.
- ★ Models have attractive, durable, easy to clean, powder coat finish with tempered glass for years of maintenance free operation.
- ★ Single and dual shelf models available.

Applications:

From sandwiches to pies, Star's Heat-Wave Merchandisers™ will display your menu items while keeping them fresh and hot until ready to serve.

Quality Construction:

Star's Heat-Wave Merchandisers™ are constructed of stainless steel, aluminum extrusions and 3/16" thick tempered glass panels. Incoloy sheath type elements located in top, base and shelf of unit are infrared control adjustable. A 60 watt light located above each shelf are controlled by on/off switch. A 6' lead in cord and NEMA plug are standard.

Warranty:

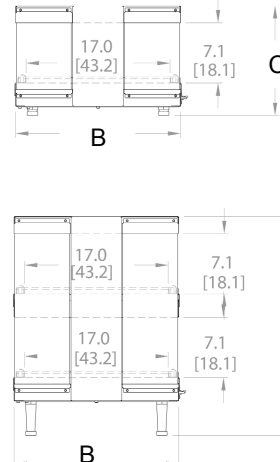
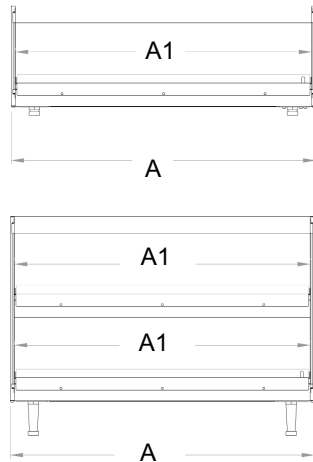
Star's Heat-Wave Merchandisers™ are covered by Star's one year parts and labor warranty.





HEAT-WAVE CLASSIC STYLE DISPLAY MERCHANDISERS™ [HORIZONTAL]

Single Models HWC24H1, HWC30H1, HWC36H1 & HWC48H1
Double Models HWC24H2, HWC30H2, HWC36H2 & HWC48H2



Model Specifications

| MODEL NO. | (A) WIDTH (CM) | (A1) HEATED SHELF WIDTH (CM) | (B) DEPTH (CM) | (C) HEIGHT (CM) | NUMBER OF DIVIDER BARS PER SHELF | NUMBER OF LIGHT BULBS PER SHELF | VOLTAGE | WATTS | PLUG TYPE | Approximate Weight SHIPPING INSTALLED (LBS) (LBS) | |
|---------------------|----------------|------------------------------|----------------|-----------------|----------------------------------|---------------------------------|------------------|-------|--------------|---|---|
| SINGLE SHELF | | | | | | | | | | | |
| HWC24H1 | 24.0" (60.9) | 23.0" (58.4) | 19.5" (49.5) | 13.8" (35.1) | 5 | 2 | 120V | 830 | NEMA 5-15P | - | - |
| HWC30H1 | 30.0" (76.2) | 29.0" (73.7) | 19.5" (49.5) | 13.8" (35.1) | 6 | 2 | 120V | 970 | NEMA 5-15P | - | - |
| HWC36H1 | 36.0" (91.4) | 35.0" (88.9) | 19.5" (49.5) | 13.8" (35.1) | 7 | 2 | 120V | 1,170 | NEMA 5-15P | - | - |
| HWC48H1 | 48.0" (121.9) | 47.0" (119.4) | 19.5" (49.5) | 13.8" (35.1) | 8 | 4 | 120V | 1,240 | NEMA 5-15P | - | - |
| Double SHELF | | | | | | | | | | | |
| HWC24H2 | 24.0" (60.9) | 23.0" (58.4) | 19.5" (49.5) | 28.3" (71.9) | 5 | 2 | 120V | 1,660 | NEMA 5-15P | - | - |
| HWC30H2 | 30.0" (76.2) | 29.0" (73.7) | 19.5" (49.5) | 28.3" (71.9) | 6 | 2 | 120V | 1,920 | NEMA 5-15P* | - | - |
| HWC30H2C | | | | | | | | | NEMA 5-20P | - | - |
| HWC36H2 | 36.0" (91.4) | 35.0" (88.9) | 19.5" (49.5) | 28.3" (71.9) | 7 | 2 | 120V | 2,340 | NEMA 5-15P* | - | - |
| HWC36H2C | | | | | | | | | NEMA 5-20P | - | - |
| HWC48H2 | 48.0" (121.9) | 47.0" (119.4) | 19.5" (49.5) | 28.3" (71.9) | 8 | 4 | 120V 208/240V | 2,480 | NEMA L14-20P | - | - |

* Not for installations in Canada. Canadian installations must use NEMA 5-20P

Typical Specifications

Hot food merchandisers are constructed of stainless steel, aluminum and 1/4" (0.6 cm) tempered glass. Units are heated by incoloy sheath type elements located in the top of the unit and in the base of each shelf and controlled by adjustable infinite controls. Medium base incandescent lamps rated at 60 watts (120 volts) located above each shelf and controlled by an on-off switch. Units equipped with adjustable legs. Units to have 6 ft. (182.9 cm) lead-in cord with plug. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.