



## **HEAT-WAVE EURO STYLE DISPLAY MERCHANDISERS™ [HORIZONTAL]**

**Single Models HWE24H1, HWE30H1, HWE36H1 & HWE48H1  
Double Models HWE24H2, HWE30H2, HWE36H2 & HWE48H2**

### **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 or anodized finish with tempered glass for years of maintenance free operation.
- ★ Single and dual shelf models available.
- ★ Merchandising point of sale panels can be easily attached to front of each shelf.

### **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 extrusion and 3/16" thick tempered glass panels. Calrod sheath type elements located in top of each shelf and distributed wattage foil elements in base are thermostatically controlled and adjustable. 60 watt lights located above each shelf are controlled by on/off switch. A 6' lead in cord and NEMA plug are standard.

### **Warranty:**

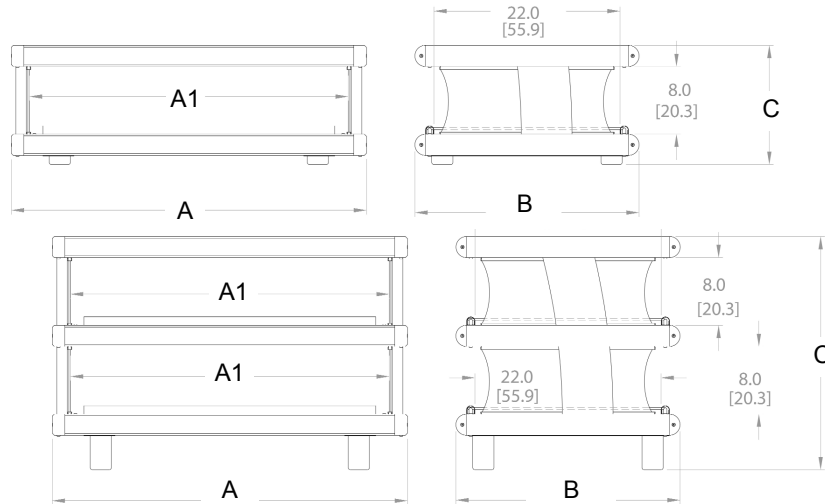
Star's Heat-Wave Merchandisers™ are covered by Star's one year parts and labor warranty.





# HEAT-WAVE EURO STYLE DISPLAY MERCHANDISERS™ [HORIZONTAL]

**Single Models HWE24H1, HWE30H1, HWE36H1 & HWE48H1**  
**Double Models HWE24H2, HWE30H2, HWE36H2 & HWE48H2**



## 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)	
<b>SINGLE SHELF</b>											
HWE24H1	30.0" (76.2)	25.7" (65.2)	26.5" (67.3)	14.1" (35.8)	5	2	120V	820	NEMA 5-15P	-	-
HWE30H1	36.0" (91.4)	31.7" (80.5)	26.5" (67.3)	14.1" (35.8)	6	2	120V	980	NEMA 5-15P	-	-
HWE36H1	42.0" (106.7)	37.7" (95.7)	26.5" (67.3)	14.1" (35.8)	7	2	120V	1,170	NEMA 5-15P	-	-
HWE48H1	54.0" (137.2)	49.7" (126.2)	26.5" (67.3)	14.1" (35.8)	8	4	120V	1,640	NEMA 5-15P* NEMA 5-20P	-	-
<b>Double SHELF</b>											
HWE24H2	30.0" (76.2)	25.7" (65.2)	26.5" (67.3)	27.6" (70.1)	5	2	120V	1,640	NEMA 5-15P* NEMA 5-20P	-	-
HWE30H2	36.0" (91.4)	31.7" (80.5)	26.5" (67.3)	27.6" (70.1)	6	2	120/208V or 208/240V	1,960	NEMA L14-20P	-	-
HWE36H2	42.0" (106.7)	37.7" (95.7)	26.5" (67.3)	27.6" (70.1)	7	2	120/208V or 208/240V	2,340	NEMA L14-20P	-	-
HWE48H2	54.0" (137.2)	49.7" (126.2)	26.5" (67.3)	27.6" (70.1)	8	4	120/208V or 208/240V	3,280	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.