

10-103A

Shown with optional sneeze guard with overshef and fold down workshelf

Hot Food Server

Models

10-103A-AF

10-103A-ST-AF

10-104A-AF

10-104A-ST-AF

10-105A-AF

10-105A-ST-AF

Hot food servers are an integral part of any centralized food service system. They are loaded with hot foods — then moved from the preparation area into position at the assembly line or dining room. Thermostats provide masterful control of temperatures in pan wells and storage compartments and food is kept “just right” until it is served. This feature plus their great mobility makes hot food servers the perfect solution for feeding large groups in separate dining areas located at a distance from the central kitchen.

FEATURES

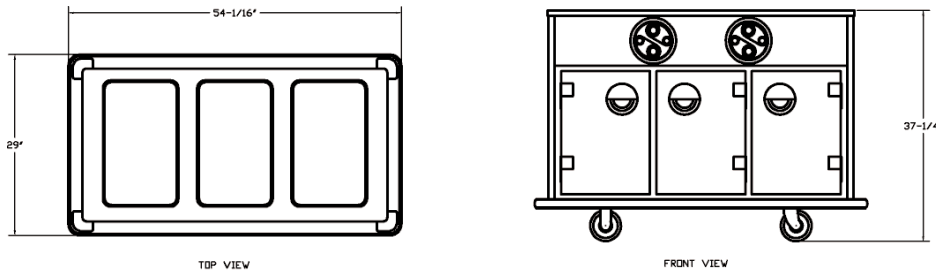
- Drop-in design
- The tubular stainless steel handle is recessed out of the way
- Push handle and cord set are located on same end
- Lower storage compartment is equipped with removable pan guides
- Storage sections can be used unheated for storage and transportation of cold foods
- Optional correctional package available

PRODUCT INFORMATION

- Stainless steel construction.
- Lower storage compartments (heated or non-heated).
- Top deck is drop-in well design.
- Each well has its own thermostatic control and indicator light providing accurate heat for each well and compartment.
- 6" hi-modulus casters, (2) rigid, (2) swivel with brake.
- Clincher-type, gray non-marking rubber bumper completely encircles the cart.
- Designed for easy cleaning.
- Easy-Latching Lift-Off Doors. Lift-off doors with pin-type hinges speed and simplify cleaning. Latches keep doors closed securely but let them open effortlessly.

Hot Food Server

10-103A-AF, 10-104A-AF, 10-105A-AF, 10-103A-ST-AF, 10-104A-ST-AF, 10-105A-ST-AF



TECHNICAL SPECIFICATIONS

Model	Dimensions			Ship Wt.	Pan Wells	Total Compartment Capacity (12x20x4 Pans)	Casters	Electrical
	W	D	H					
10-103A-AF	54 $\frac{1}{16}$ "	29"	37 $\frac{1}{4}$ "	400	3	12	2-6" swivel w/ brakes 2-6" rigid	115V-Nema 5-30P 208V-Nema 6-20P 230V-Nema 6-20P
10-104A-AF	69"	29"	37 $\frac{1}{4}$ "	500	4	16	2-6" swivel w/ brakes 2-6" rigid	115V-Nema 5-50P 208V-Nema 6-30P 230V-Nema 6-30P
10-105A-AF	84"	29"	37 $\frac{1}{4}$ "	600	5	20	2-6" swivel w/ brakes 2-6" rigid	208V-Nema 6-30P 230V-Nema 6-30P
10-103A-ST-AF	54 $\frac{1}{16}$ "	29"	37 $\frac{1}{4}$ "	350	Solid Top	12	2-6" swivel w/ brakes 2-6" rigid	115V-Nema 5-15P 208V-Nema 6-15P 230V-Nema 6-15P
10-104A-ST-AF	69"	29"	37 $\frac{1}{4}$ "	450	Solid Top	16	2-6" swivel w/ brakes 2-6" rigid	115V-Nema 5-15P 208V-Nema 6-15P 230V-Nema 6-15P
10-105A-ST-AF	84"	29"	37 $\frac{1}{4}$ "	550	Solid Top	20	2-6" swivel w/ brakes 2-6" rigid	115V-Nema 5-20P 208V-Nema 6-15P 230V-Nema 6-15P

BID SPECIFICATIONS

Provide (1) model _____ Hot Food Server.

Unit to be stainless steel construction. Top deck to be drop-in wells with manifold drain and valve as standard (or solid top). Lower storage compartment with removable pan guides to accommodate 12" x 20" x 4" steam table pans.

Specify location of push handle and cord set to the operator's right or left.

OPTIONS

- 7 $\frac{1}{2}$ " wide workshelf
- 12" wide side shelf
- Stainless steel overshelf with sneezeguard
- Stainless steel overshelf with sneezeguard and linear strip heater
- Correctional models available



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Due to continued product improvement, specifications are subject to change without notice.

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