Display counter warmers

Pass-through service, dry + humidified

HCW 5 5 pan HCW 8 8 pan Two tier



HCW 5 display counter warmer with flip-up doors for pass-through service

Henny Penny display counter warmers are designed for accumulating, holding and displaying hot fresh food for serving or packing at the point of sale in retail foodservice operations.

The HCW 5 and HCW 8 two tier units feature high product visibility, convenient pass through service and both dry and humidified operation.

Two separately heated tiers enable different holding environments, giving operators the versatility to hold and display a variety of menu items at the same time. Lower tier is humidified by a heated, auto-fill reservoir in the base. Upper tier operates with dry radiant heat only. Temperatures for each tier are controlled separately.

Tough acrylic flip up doors offer excellent product visibility and convenient pass-through access—a must for high-volume service.

Units are built from high quality stainless steel and are insulated for energy efficient operation.

Standard features

- Two-tier design available in 5 or 8 pan capacity
- Lower tier humidified operation
 - Full length water reservoir with automatic or manual fill
 - Two water well strip heaters
 - Water temperature display and control
 - Low water indicator light
 - Drain tube prevents water well overflow
- Scratch resistant acrylic flip-up doors for pass-through operation
 Solid front option HCW 5 only

- Long-lasting sheath radiant heaters provide direct heating over food
- Lower element heaters under pans
- Separate controls for upper and lower tier heat, water temperature
- Insulated top and bottom for energy efficient operation
- Incandescent lighting for appealing food presentation
- Removable access panels for easy service
- Stainless steel construction for easy cleaning and long life

☐ APPROVED	☐ APPROVED AS NOTED	☐ RESUBMIT
AUTHORIZED SIGNAT	DATE	

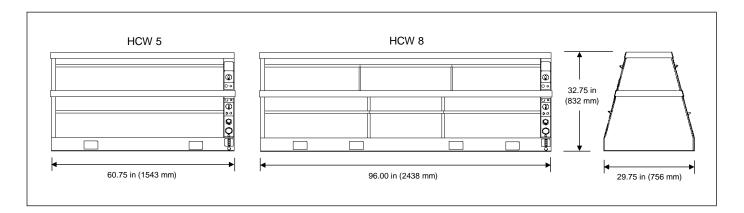


PROJECT ITEM NO

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Pass-through service, dry + humidified

HCW 5 5 pan HCW 8 8 pan Two tier



	HCW 5		HCW 8	
Dimensions Height Width Depth	32.75 in 60.75 in 29.75 in	(832 mm) (1543 mm) (756 mm)	32.75 in 96.00 in 29.75 in	(832 mm) (2438 mm) (756 mm)
Crated Length Depth Height Volume Weight	62 in 33 in 39 in 46 ft ³ 335 lb	(1580 mm) (830 mm) (990 mm) (1.3 m³) (147 kg)	99 in 38 in 41 in 89 ft ³ 594 lb	(2500 mm) (960 mm) (1040 mm) (2.5 m³) (260 kg)
Capacity Lower tier Upper tier	3 sheet p	sheet pans 18 x 26 in (45 ans lengthwise ans crosswise	5 sheet p	m) ans lengthwise ans crosswise
Humidity Lower tier	Auto fill water pan with 0.25 in cold water connection + drain 10 gal (38 L) reservoir 15 gal (57 L) reservoir			

Bidding specifications

Provide Henny Penny model HCW 5 or HCW 8 twotier display counter warmer designed to accumulate, hold and display freshly cooked food for passthrough service.

Unit shall incorporate:

- Upper tier radiant heat, dry operation
- · Lower tier humidified operation with full length autofilled reservoir
- · Scratch resistant acrylic flip up panels enabling product access from both sides for pass-through service (solid front option for HCW 5)
- Separate controls for upper tier heat, lower tier heat, and water temperature
- Stainless steel interior and exterior construction
- HCW 5 capacity for 5 sheet pans, HCW 8 capacity for 8 sheet pans

Electrical			HCW	5	HCW 8	3		
Volts	Phase	Hertz	kW	Amps	kW	Amps	Wire*	Cord & Plug Not available for all destinations
120/208	1	50–60	4.16	19.5	8.08	40.0	3+G	Please contact Henny Penny
120/230	1	50-60	4.16	18.0	8.08	35.1	3+G	
220–240	1	50–60	4.47	18.6	8.69	36.2	2+G	
120/208	3	50–60	4.16	13.1	8.08	26.0	4+G	
120/230	3	50-60	4.16	12.2	8.08	24.0	4+G	
240	3	50/60	_	_	7.72	10.8	3+G	
380–415	3	50/60	4.47	6.2	8.92	12.4	4+G	
400	3	50	4.16	6.0	8.08	11.7	3NG	

Laboratory certifications







*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

24 Hour Technical Support: Henny Penny Technical Service 800 417.8405 technicalservices@hennypenny.com

Required clearances N/A

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