Evolution Series

Alluserv™

Redefining Healthcare Food Service

Hot Food Counter with Heat in Base

Model Numbers: AHF2HIB, AHF3HIB, AHF4HIB, AHF5HIB, AHF6HIB

With Alluserv you are not just buying a product. You are receiving our team's service commitment to get the most value from your investment in our products. We will provide you with:

- A team of knowledgeable experts with over 100 years of combined experience to help you understand and receive the most from your product throughout its service life
- Detailed instructions and specification on cleaning and application to best maintain your equipment
- A national service network and service manuals for our extensive product offering.

HOT FOOD COUNTER WITH HEAT IN BASE

APPLICATION

The Evolution Series counters can support any tray line layout and are versatile enough to use in any format. Whatever your needs are Alluserv can help furnish them.

CONSTRUCTION

The hot food counter with heat-in-base is constructed of heavy-duty gauge stainless steel and has heavy-duty gauge stainless steel counter tops as standard. The front panels will be easily removable and replaceable allowing front service access. The counter will contain the hot wells in 240 or 208 volt single phase electric. The body will be reinforced with galvanized steel channel supports.

COUNTER TOP

The top will be 32" wide and made-up of a heavy gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished.

CASTERS

The unit is mounted on 5” ball bearing, swivel type caster with brakes on all wheels. The casters will be mounted through two stainless steel channels for extra rigidity.

HEAT IN BASE UNIT

The heat-in-base units have a 5 pan capacity per compartment. The one door units are heated by a 350 watt silicone heater pad and the two door units are heated by a 550 watt silicone pad. The units are individually controlled.

Options

- Protector guards
- Infra-red heat lamp with lights
- Drop down work shelf
- Flush mounted duplex outlet
- Stainless steel legs in lieu of casters

Warranty

- Two years parts and one year labor

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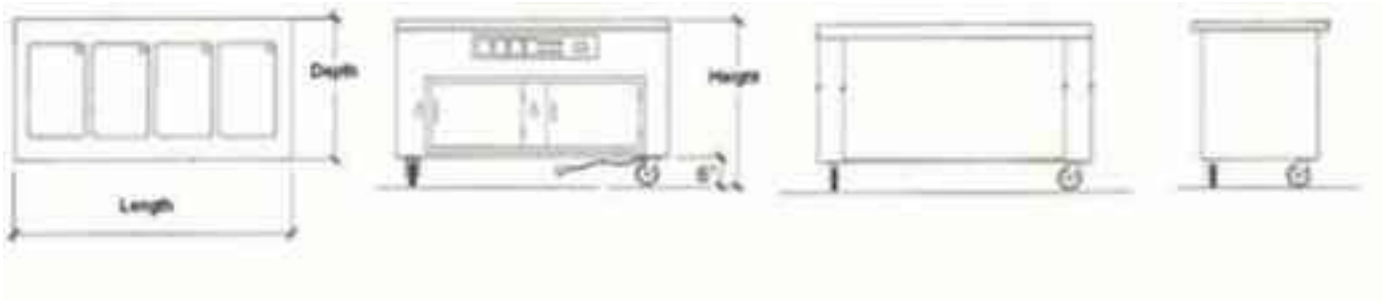

DIMENSIONS

MODEL	OVERALL SIZE			HEAT IN BASE DESCRIPTION	SINGLE PHASE ELECTRIC				APPROX. WEIGHT
	L	D	H		VOLTS	WATT	AMPS	NEMA	
AHF2HIB	38”	32-1/2”	36”	One 1 door unit	208 240	2150 2750	10.3 11.5	6-15P	395 LBS.
AHF3HIB	52”	32-1/2”	36”	One 2 door unit	208 240	3250 4150	15.6 17.3	6-30P	500 LBS.
AHF4HIB	66”	32-1/2”	36”	Two 1 door units	208 240	4300 5500	20.7 22.9	6-30P	580 LBS.
AHF5HIB	80”	32-1/2”	36”	One 1 door unit one 2 door unit	208 240	5400 6900	26 28.8	6-50P	675 LBS.
AHF6HIB	94”	32-1/2”	36”	Two 2 door units	208 240	6500 8300	31.3 34.6	6-50P	755 LBS.

**Numbers based on base units only, options may affect amperage.*

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