

Project:

Item Number:

Quantity:

HUMIDITY-CONTROLLED HOT FOOD DISPLAY CASE



HHM-3P

DESCRIPTION

Vollrath® Humidity-Controlled Hot Food Merchandisers are designed to hold fried chicken and other foods at proper serving temperatures above 140 °F (60 °C) while it is displayed for sale. Cases are humidity-controlled and ideal for fried chicken, sides, hot sandwiches, and more. Units are not intended to cook raw food, reheat prepared food, or store food overnight—patent pending.

AGENCY LISTINGS



Classified by UL to NSF/ANSI 4

CLEARANCE

- UL listing allows for zero side clearance to adjacent walls.
- Only operate unit on a level surface with included legs— or if unit is sealed to the countertop.
- Do not allow unit to overhang countertop.
- Units are made for indoor use only, in ambient temperatures 65 °F–85 °F (18 °C–30 °C) and less than 85% relative humidity.
- Operator and customer openings should remain clear of obstructions for easy access and product visibility.
- Units are designed to hold food on wire racks or in pans placed on the shelves. Acceptable food packaging includes high-temperature foil wrappers and cardboard containers. Unit is not designed for use with plastic containers.
- Self-Serve unit (Model HCM-SS) is designed for short-term holding of packaged food and is not classified for storage or display of time/temperature-control-for-safety foods.

ITEMS

| Item | Model | Description |
|-----------|------------|-------------------------------------|
| HHM-3P | HCM-3 | Hot Food Merchandiser, 3-Pan |
| HHM-4P | HCM-4 | Hot Food Merchandiser, 4-Pan |
| HHM-SS | HCM-SS | Hot Food Merchandiser, Self-Service |
| Accessory | For Models | Description |
| 60200 | All | Additional Wire Rack |

FEATURES & BENEFITS

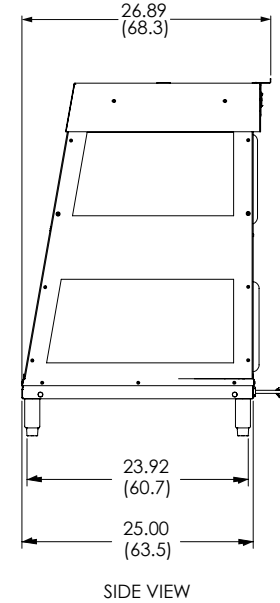
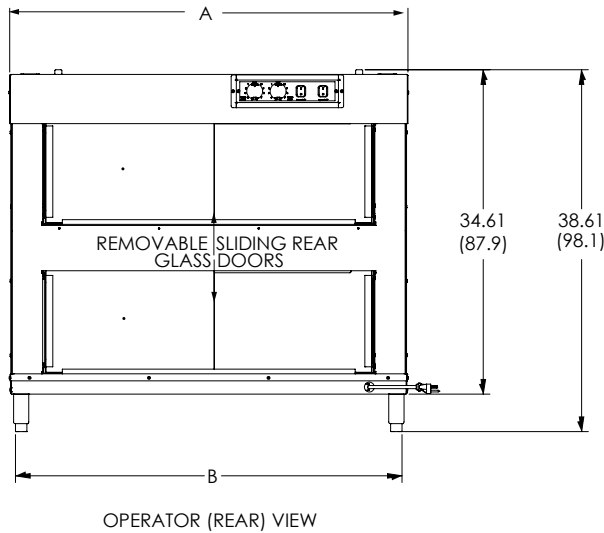
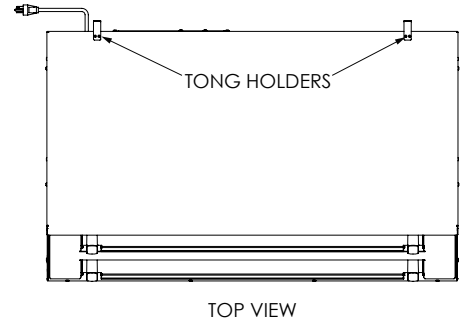
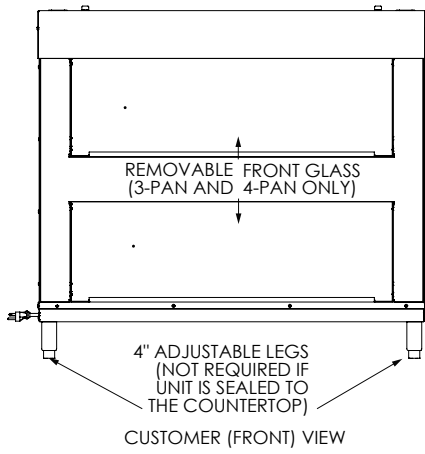
- Humidity is controlled by hidden fans that extract humid air from enclosed cases.
- User-adjustable overhead radiant heat with pre-set shelf heat ensures consistent warming.
- 3-Pan & 4-Pan units with enclosed glass are classified by UL to the NSF4 hot-food-holding requirements.
- LED lighting highlights displayed foods on both shelves.
- Wire racks are included for display of food on top shelves.
- Bottom shelves can hold full-size steam-table pans up to 4" deep.
- Lift-and-remove sliding doors with handles allow for simple display adjustments and cleaning.
- Open front on self-serve unit allows convenient customer access.
- Side glass panels provide clear product visibility from all angles.
- Unit can be used with 4" adjustable, provided legs for placement flexibility or sealed to the countertop without legs.
- Magnetic 400-series stainless steel creates signage possibilities.
- Included 5-ft (1.5m) cord on 3-pan and 4-pan units and 6-ft. (1.8m) cord on self-serve units increases placement options.

WARRANTY

The Vollrath® Company LLC warrants to the original commercial end user that each of Vollrath's foodservice products will be free from defects in materials and workmanship. For warranty period, exclusions, and details, visit vollrathfoodservice.com/vollrath-resources/warranty-info/warranty-policy.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

DIMENSIONS shown in inches (cm)



SPECIFICATIONS

| Item | A | B | Top Shelf | | | Bottom Shelf | | | Volts | Watts | Amps | Shipping Weight lb (kg) | Shipping Dimensions | | | Cord w/ Plug (Included) | | | | | | | |
|--------|-------------------|-------------------|-------------------|-----------------|-----------------|-------------------|------------------|------------------|-------|-------|------|----------------------------|---------------------|-------------------|-------------------|-------------------------------|-------------|---------------|--------------|-----------|-------------------|------------------|-------------------|
| | | | W | H | D | Width | Height | Depth | | | | | W | H | D | | | | | | | | |
| HHM-SS | 16.73 (42.50) | 15.49 (39.34) | 16.14 (41.00) | 12.84 (32.6) | 19.94 (50.7) | 16.14 (41.0) | 12.79 (32.49) | 22.93 (58.24) | 120 | 860 | 7.2 | 150 (68) | 48.00 (121.92) | 45.25 (114.94) | 40.00 (101.60) | NEMA 5-15P | | | | | | | |
| HHM-3P | 42.50 (107.95) | 41.26 (104.80) | 41.90 (106.43) | | | 41.90 (106.43) | | | | | | | | | | 55.09 (139.93) | 208- 240 | 1924- 2562 | 9.3- 10.7 | 250 (113) | 62.00 (157.48) | 34.00 (86.36) | NEMA 6-20P |
| HHM-4P | 55.75 (141.61) | 54.51 (138.46) | 55.09 (139.9) | | | 55.09 (139.93) | | | | | | | | | | | | | | | | | |



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