

Project	
Item #	Quantity
Model #	



# **Solstice**Cooling & Warming System

#### **Models:**

Model #	Voltage	Peak Power	Plug Type
HC380-CT (US)	110-120	230 W	NEMA 5-15P
HC383-CT (Int'l)	220-240	230 W	CEE-7/7 16A Schuko, BS 1363 13A UK

#### **Description:**

The Spring USA Solstice Cooling and Warming System is a countertop unit designed for displaying and maintaining the temperature of cold or warm food without the use of a water bath. Crunchy food stays crunchy and the glass cover remains clear for viewing food. With a light up temperature indicator, the unit provides a range of temperature settings suitable for a variety of foods and applications.

#### **Construction & Performance Features:**

- Non-stick titanium coated body
- Easy-view cover
- · Vent port
- Cover hinge
- Side ventilation
- · Adjustable, scratch-resistant footing
- Patented technology
- 5.5' power cord with plug
- Power ON/OFF touch pad
- Temperature control touch pad
- Lighted temperature indicator
- Temperature range from 23°F 50°F (-5°C -10°C) and 120°F - 185°F (49°C - 85°C)

### **Standard Warranty:**

One Year, Parts & Labor

## **Agency Listings:**

- ETL
- UL STD 197
- CSA STD C22.2 No 10
- NSF/ANSI STD 4







NSF-4

# 8 qt. Capacity Inserts Available:

- Full Insert Pan [Spring USA #580-8/12]
- Divided Insert Pan [Spring USA #580-8/11]



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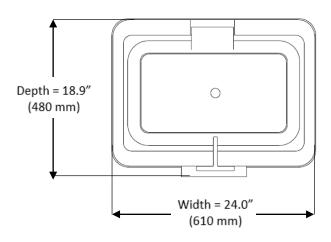
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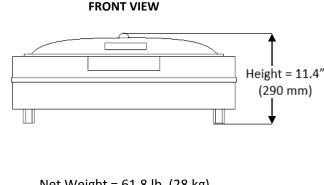
# **Electric Requirements:**

Model #	Voltage	Phase	Hertz	Watts	Amps	Plug
HC380-CT	110-120	1	60	230	1.9	NEMA 5-15P
HC383-CT	220-240	1	50-60	230	1.0	CEE-7/7 16A Schuko, BS 1363 13A UK

# **Key Dimensions:**

#### **TOP VIEW**





Net Weight = 61.8 lb. (28 kg)

# **Shipping Dimensions:**

Single Unit Shipping Carton					
Length	Width	Weight			
28.3" (720 mm)	21.7" (550 mm)	13.8" (350 mm)	63.9 lb. (29 kg)		

#### **Notes & Conditions:**

- 1. The Solstice unit works with Solstice insert pans only and does not hold standard hotel pans.
- 2. The Solstice unit is designed specifically to provide dry heat or dry cooling the food pan area should never be filled with water.
- 3. Ensure the unit has proper ventilation at all times so it does not overheat.

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