



TEST OUR METAL®

Job: \_\_\_\_\_

Item No. \_\_\_\_\_

## Hot Food Serving Counter

**Heavy duty hot food serving counter designed to meet the rugged use of commercial food service operations**

### Models

- HC31
- HC46
- HC61
- HC76
- HC91

- 5 Standard sizes available
- Custom sizes available up to 93"  
Create your own combination of hot wells and open surface
- Electronic temperature controller for precise control of each hot well
- Digital displays for temperature at a glance
- 6 1/2" deep all stainless steel wells with coved corners
- Heavy duty reinforced construction
- Wells individually wrapped with 2" of high density fiberglass insulation
- 500 watt Armor Heat™ system for high efficiency
- Available from 2 wells to 6 wells
- A full complement of accessories available
- Standard finish is stainless steel, a variety of powder coat colors available
- Standard with heavy duty 5" casters



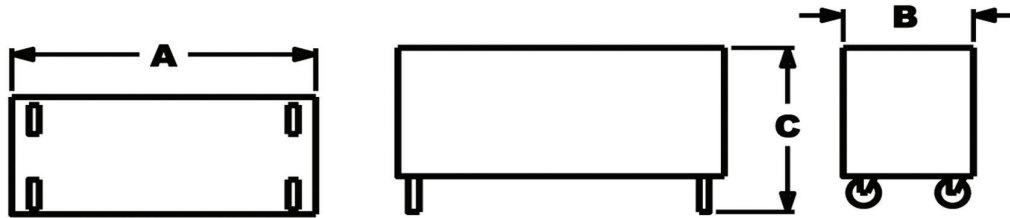
HC61 shown



Made in USA

451 E. County Line Rd. • P.O. Box 1089 • Mooresville, IN 46158  
Toll Free 800-733-8073 • Local 317-831-7030 • Fax 317-831-7036  
[www.secoselect.com](http://www.secoselect.com)

MODEL #	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE # of wells	WATTAGE	AMPERAGE	SHIP WEIGHT
HC 31	33"	30"	36"	2 120V	1000	8.3	350
HC 46	48"	30"	36"	3 120V	1500	12.5	400
HC 61	63"	30"	36"	4 120V	2000	16.7	450
HC 76	78"	30"	36"	5 208/240V	2500	11.4	500
HC 91	93"	30"	36"	6 208/240V	3000	14.4	550



**GENERAL:** Hot food serving counter constructed with 16 gauge stainless steel exterior and interior and reinforced with 12 gauge galvanized steel hat channels and base framing. Solid stainless steel bottom is standard. Wells individually wrapped with 2" of high density fiberglass insulation for energy efficiency. All exterior surfaces shall be ground and polished to a #4 finish.

Powder coated unit's exteriors and bottom will be constructed with 16 gauge paint-lock steel. The interior and exterior of the base unit will be powder coated. All interior sides (top, back, left, right) are 18 gauge stainless steel.

**TOP:** Top shall be one piece 16 gauge 300 series stainless steel (14 gauge available). Wells are 6 1/2" deep all stainless steel wells with coved corners. Wells individually wrapped with 2' of high density fiberglass insulation.

**ELECTRICAL:** Each hot well shall have its own individual electronic controller with digital temperature display with an on/off switch with power indicating light and 500 watt Armor Heat™ system for high efficiency. Master on/off switch for entire buffet unit.

**CASTERS:** Unit shall have 4 heavy duty 5" casters, two locking, bolted to the 12 gauge hat-channels.

### Accessories, Options, Variations

- Powder Coated base
- Wells with common manifold drain and master valve
- A wide variety of breath guards
- Adjustable height breath guards
- LED lights
- Heat lamps
- Infrared heat strips
- Tray slides
- Display shelves available
- Plate shelf
- Intermediate shelf for base cabinet
- Sliding or hinged cabinet doors
- Heavy duty push handles
- 14 gauge 304 Stainless Steel Top
- Power cord wrap
- Heavy duty adjustable stainless steel legs



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