

PROJECT	QUANTITY	ITEM NO
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Heated merchandisers

Full-serve, self-serve or combination

MODEL **HMR-105**
5 well



5-well heated merchandiser, model HMR-105. Configuration shown: All full-serve.

General Information

Henny Penny HMR heated merchandisers are designed to provide the ultimate in flexibility and performance for displaying and serving fresh hot foods. The HMR series is a modular system that lets the operator choose the size, style and configuration of full-serve and self-serve heated modules.

In addition, four different front glass profiles are available to help you match existing cases.

All full-serve modules feature Henny Penny's unique THERMA-VEC® Even Heat Process that holds food at precise temperatures and keeps glass from fogging for a more appetizing display. Upper and lower heating is independently controlled.

The HMR merchandisers can be ordered as:

- All full-serve
- All self-serve
- Custom combination of full and self serve sections in modules of two or more adjacent wells that add up to five. (See separate Data Sheets for other sizes.)

Merchandiser bases are available in Profile or Pedestal styles in several heights and colors. (See separate Data Sheet.)

Standard Features

- Stainless steel interior and exterior construction, tempered front and side panel glass and doors.
- Choose from four glass profiles:
 - Henny Penny curved
 - Henny Penny straight
 - Vision (matches Hussmann Vision® series)
 - Advantage (matches Tyler Advantage® series.)
- Exclusive THERMA-VEC® Even Heat Process holds food at precise temperatures with no fogging.
- Independent controls over each well for upper radiant heat and food probe temperature display.
- Lower heat and water pan heat independently controlled.
- Control settings can be locked to prevent accidental changes.
- Humidified operation with built-in low-water indication.
- Separate switches for power and lights.
- Brilliant halogen lamps for attractive food presentation.
- Front glass lifts easily for cleaning and closes gently on gas springs.
- Mirrored or clear side glass. (CE units are only available with clear side glass.)
- Removable sliding rear doors with mirrored glass.
- Fold-down wood or plastic cutting board.
- Units are shipped with adjustable pan supports, food temperature probes, and a water pan.

Accessories available separately

- Modular system of wire shelves and guide rails that offer "two-tier" capacity for various HMR configurations:
 - Wire shelf—three-well section
 - Wire shelf—two-well section
 - Pan support with guide rail

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



Henny Penny Corporation
PO Box 60 Eaton OH 45320 USA
+1 937 456.8400 800 417.8417
+1 937 456.8434 Fax 800 417.8434 Fax
www.hennypenny.com

PROJECT

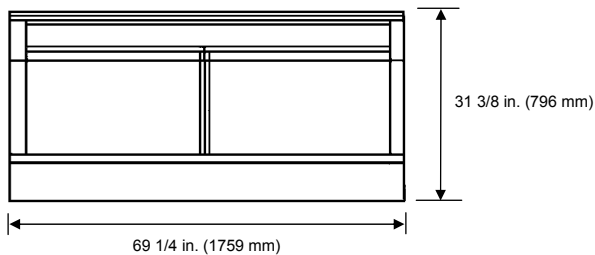
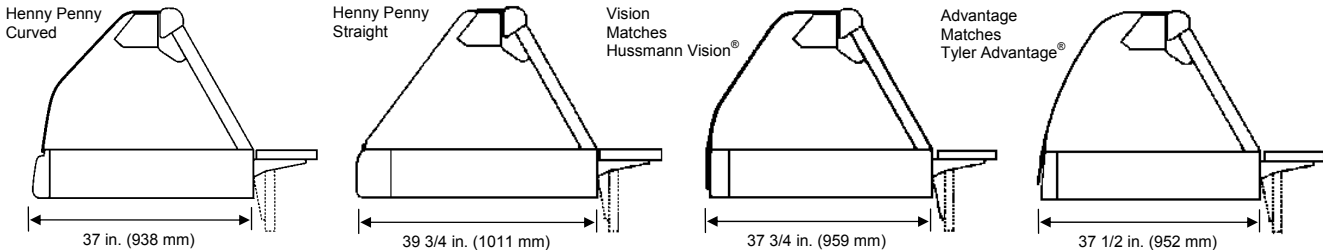
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Available glass profiles:

**Dimensions**

Length: 69 1/4 in. (1759 mm)
Depth: 37 in. (938 mm)
Height: 31 3/8 in. (796 mm)

Required clearances

Top: 15 in. (381 mm) for raised front glass.
Back: 9 in. (229 mm) for cutting board

Crated dimensions

Length: 75 3/4 in. (1924 mm)
Depth: 37 in. (938 mm) Henry Penny Curved
39 3/4 in. (1011 mm) Henry Penny Straight
37 3/4 in. (959 mm) Hussmann Vision
37 1/2 in. (952 mm) Tyler Advantage
Height: 40 in. (1016 mm)
Volume: 86 cu. ft. (2.39 m³)

Crated weight 515 lbs. (234 kg). May vary with selections.

Capacity

Full-serve Per well
(1) full-size pan
(1) third-size pan up to 4 in. (102 mm) depth.

Self-serve Insert
2-well area 26 3/4 x 24 3/4 in. (679 x 628 mm)
3-well area 26 3/4 x 37 3/4 in. (679 x 959 mm)
5-well area 26 3/4 x 62 1/2 in. (679 x 1588 mm)
Specify depth Flat, 3/8 in. (10 mm), or 2 in. (51 mm)

Laboratory certifications

**Electrical:** All units are 50/60 Hz.

Configuration	Volts	Phase	Low Watts/Amps		High Watts/Amps		Wire
<input type="checkbox"/> 5S 	120/208	1	3766	18.1	5016	24.1	3+G
	120/240	1	3766	15.7	5243	21.8	3+G
	220-240	1	4286	17.9	5763	24.0	2+G
	120/208	3	3766	13.8	5016	16.7	4+G
	120/240	3	3766	12.2	5243	15.2	4+G
	380-415	3	4286	8.1	5763	9.2	3NG
<input type="checkbox"/> 5F 	120/208	1	4342	20.9	5592	26.9	3+G
	120/240	1	4378	18.2	5854	24.4	3+G
	220-240	1	4898	20.4	6374	26.6	2+G
	120/208	3	4342	14.5	5592	17.4	4+G
	120/240	3	4378	12.8	5854	15.8	4+G
	380-415	3	4898	8.1	6374	9.9	3NG
<input type="checkbox"/> 3S/2F* 	120/208	1	4254	20.5	5504	26.5	3+G
	120/240	1	4290	17.9	5766	24.0	3+G
	220-240	1	4810	20.0	6286	26.2	2+G
	120/208	3	4254	14.1	5504	17.0	4+G
	120/240	3	4290	12.5	5766	15.5	4+G
	380-415	3	4810	8.1	6286	9.6	3NG
<input type="checkbox"/> 3F/2S* 	120/208	1	4342	20.9	5592	26.9	3+G
	120/240	1	4378	18.2	5854	24.4	3+G
	220-240	1	4898	20.4	6374	26.6	2+G
	120/208	3	4342	14.5	5592	17.4	4+G
	120/240	3	4378	12.8	5854	15.8	4+G
	380-415	3	4898	8.1	6374	9.9	3NG

*Well modules can be arranged in opposite order.

Power cord and plug included for Canada or USA destination:

120/208V 1Ph
120/240V 1Ph

NEMA 14-50P



120/208V 3Ph

NEMA L21-30P



All other electrical configurations must be hardwired at installation.

Bidding Specifications See separate page

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
Global Foodservice Solutions

www.hennypenny.com