

# HFP48-12-2S

## Food Prep Table

Project Name: \_\_\_\_\_

Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



Width*	Depth**	Height***	Pans	Shelves	Cold Space™	Ship Weight	Ship Cube	Cooling Capacity	Electrical
47 3/4" 1213 mm	31 1/2" 801 mm	42 1/2" 1080 mm	12-1/6 <sup>th</sup>	4	15	325 lbs 148 kg	46 cu. ft. 1.3 m <sup>3</sup>	1/4 HP	115V/2.3 Amp/60 Hz - Single Phase - NEMA 5-15P, Dedicated Circuit

\* Add 1/4" (7mm) for fasteners. \*\*Add 1/8" (4mm) for fasteners. \*\*\*Includes Hood, Casters and Lid closed. Add 5" (127mm) for Lid open. Millimeters rounded up.

### Premium Features



Cassette® Refrigeration



Whisper Air-Over-Pan™



Zero Clearance Design


 Removeable  
Pan Catcher™

 Finless Free&Clear™  
Condenser Coil


Digitally Controlled


 Automatic Stainless  
Steel Condensate  
Control System

 Front Breathing  
Refrigeration


Priority Air-Flow

**HFP48-12-2S:** Designed to enhance the food preparation experience, with attention to detail and innovation.

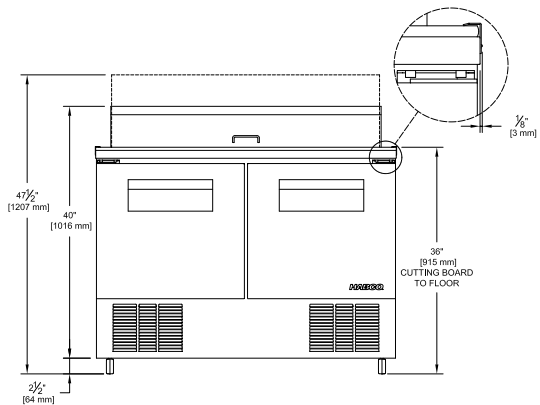
**Refrigeration:**

- Self contained Cassette® forced-air refrigeration employs R-134a refrigerant within a sealed capillary tube system.
- Cassette® refrigeration is bottom-mounted and removable from the front for ease of maintenance. Refrigeration may be exchanged or upgraded without mechanic. Designed to hold 33°F to 38°F (0.5°C to 3.3°C).
- Priority, directed air flow provides optimum cooling and energy efficiency within cabinet, over food pans and exclusively at front of unit for optimized heat exchange ventilation.
- Cold, Whisper-Air-Over-Pan™ design minimizes dehydration of food during serving.
- Finless, Free&Clear™ Condenser Coil maximizes air-flow over the compressor, reduces energy consumption and is non-clogging.
- Corrosion resistant coated evaporator coil.
- Automatic, stainless steel condensate control system.
- Equipped with Energy Efficient Digital Controller.
- Quality, self-lubricating and sealed motors with streamlined air-flow provide quieter yet robust refrigeration.



**Cabinet:**

- Exterior – stainless steel front, top and sides.
- Interior – NSF approved white aluminum liner with stainless steel covered corner floor.
- Ergonomic raised interior floor.
- Space Saving Zero Clearance Design – air ventilation exclusively from the front of unit.
- Exclusive Pan Catcher™ is removable through pan section opening without tools for optimum sanitation. Features easy clean-out corners for quick spill clean-up.
- Insulation – cabinet and solid doors are foamed-in-place with eco-conscious, polyurethane insulation.
- Equipped with 2 1/2" (64mm) casters, two with locks.



**Doors:**

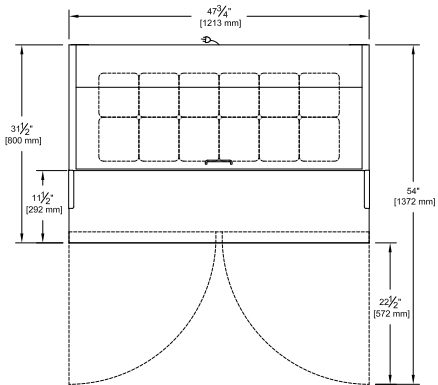
- Self-Closing Swing Doors feature hold-open position, and spring-back protection.
- Foam insulated hood and lid removes for cleaning.
- Magnetic gaskets are single piece bead-mount construction easily removable for cleaning.
- Large, recessed door handle(s).

**Storage:**

- Four (4) white coated shelves 21 1/4"W x 25"D (540mm x 635mm), are NSF approved.
- Heavy duty aluminum shelving pilasters will not peel or chip adjustment of 1/2" (13mm) increments.
- Durable cutting surface is 11 1/2" (292mm) deep, 1/2" (13mm) thick, full length and removable. Manufactured from high-density, NSF approved white polyethylene.
- Equipped with 12 - 1/6 NSF approved polycarbonate food pans. Will accommodate 6" (153mm) deep food pans supplied by others.
- Interior accepts typical 18" x 26" (458mm x 661mm) sheet pans.
- Pan section designed to facilitate various pan sizes and configurations. Additional pan dividers available.
- NSF-7 compliant for storage and display of open food product.

**Electrical:**

- Factory power cord installed for connection to a sole-use (dedicated) 115V/60Hz/1-Phase, 15 Amp circuit.



**Special Inspection by CSA International**

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