

HOBART

FOOD EQUIPMENT

**HSF SERIES
COUNTER STEAMER**

**HSF3 — HOLDS UP
TO 3-12" X 20" X 2½"
PANS...**

**HSF4 — HOLDS UP
TO 4-12" X 20" X 2½"
PANS...**

**HSF5 — HOLDS UP
TO 5-12" X 20" X 2½"
PANS...**

SteamFresh™ Steamers are designed specifically for super-market delis, seafood and carry out food departments.

- **Pressureless** — Open and close the door for loading, unloading and checking progress without confusing the timers.

A buzzer signals cooking completion. Unit is then ready for next load.

- **Stainless steel exterior and interior** — Durable and good looking. Provides ease of cleaning.
- **Coved interior** — Makes cleaning a quick wipe-down operation. Improves sanitation.
- **Big capacity — Compact size** — Uses only 24" of counter space. Stackable up to two steamers high.
- **Heavy-duty door** — Heavy gauge stainless steel with quick-release latch.
- **Steam source** — Steam generator with easy access for cleaning.
- **Dial timer and indicator lights** — Easy to read and operate.
- **Cycle lights** — Standard feature that keeps operator informed. Provides simple operation.
- **High-density insulation** — Located in walls reduces heat loss.

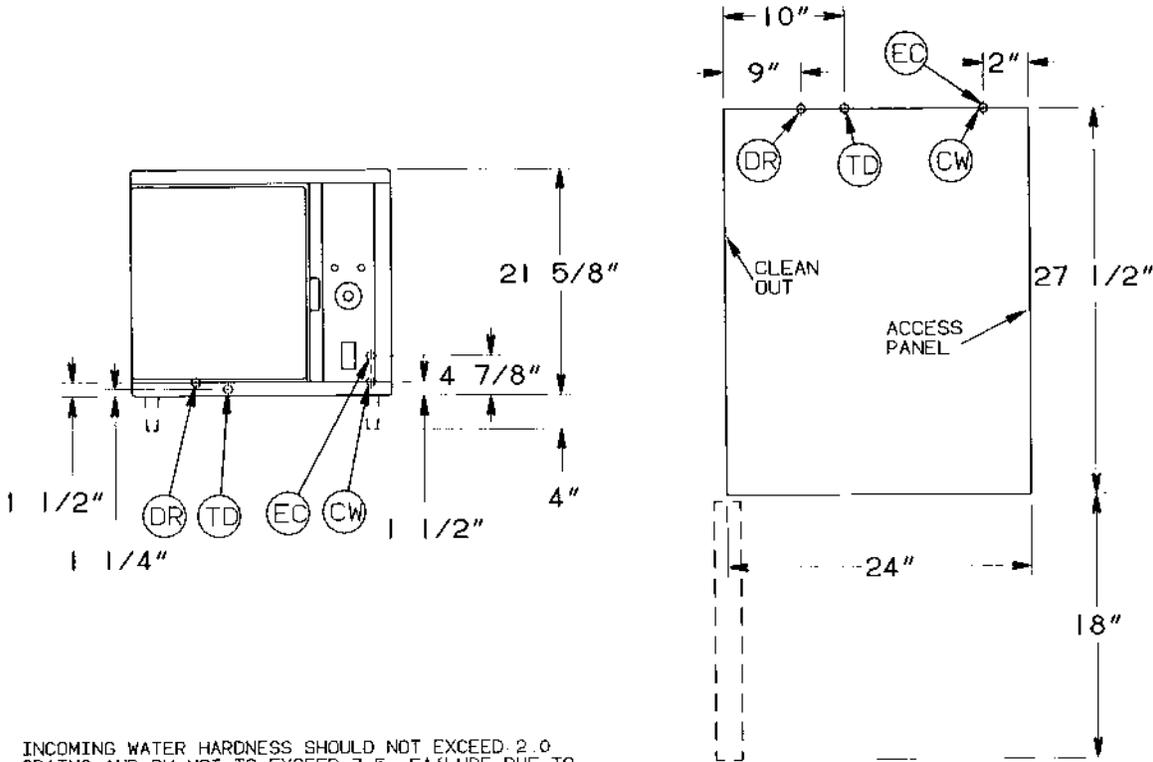
Specifications, Details and Dimensions on Reverse Side.



HSF SERIES COUNTER STEAMER

SERVICE CONNECTIONS

- CW** Cold Water: 3/8" (9.5mm) tubing to condensor at min 25 to max 50 PSI.
- TD** Trough Drain: Interconnected to main drain (DR).
- DR** Drain: 1" (25mm) IPS piped to open floor drain. No solid connection. Must be open air gap with a maximum 24" length before the open air gap opening (no bends or elbows in 24"). Total length maximum 6' with only one elbow.
- EC** Electric Connection: 1 1/2" (38mm) conduit connection to electrical box.



INCOMING WATER HARDNESS SHOULD NOT EXCEED 2.0 GRAINS AND PH NOT TO EXCEED 7.5. FAILURE DUE TO INADEQUATE WATER QUALITY IS NOT COVERED UNDER MANUFACTURERS WARRANTY.

HSF SERIES COUNTER STEAMER



SPECIFICATIONS Listed by Underwriters Laboratories Inc and by National Sanitation Foundation

GENERAL: Counter model, pressureless steamer. Basic section may be placed on counter, stacked or mounted on optional 4" legs or stand.

CONSTRUCTION: Exterior is polished stainless steel. Cooking chamber is stainless steel with coved corners for ease of cleaning. Fully insulated. Polished stainless steel wire pan slides are removable. Stainless steel door. Positive, heavy-gauge spring-loaded, door latch. Built-in full-width stainless steel drip trough under the door integrally connected to drain. Inner door features a replaceable silicone gasket. 1" compartment drain.

CONTROLS: Located at steamer's right front. Each section features a 60-minute dial timer with buzzer as standard.

Master switch turns unit **ON** and **OFF**. Ready light signals unit is ready to operate. Cooking light signals that cooking is in process. Buzzer signals completion of cooking cycle.

STEAM: Individual Electric Steam Generator. Pressureless, stainless steel with removable tap, automatic self-draining. Water feed controlled by 2 probe system.

ELECTRICAL:

HSF3 - 7.5 KW standard, 10 KW optional
HSF4 - 10 KW standard
HSF5 - 15 KW standard

ACCESSORIES:

- 4" legs
- Stainless steel open-leg stand with adjustable feet.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

CAPACITY - SOLID PERFORATED PANS				
	1	2½"	4"	6"
HSF3	6	3	2	1*
HSF4	8	4	2*	2*
HSF5	10	5	3*	2*

* Room for additional 1" or 2½" Pan(s) also.

AMPERAGE DATA						
	SINGLE PHASE			THREE PHASE		
Volts	7.5KW	10KW	15KW	7.5KW	10KW	15KW
208	36.1	48.1	72	20.8	27.8	42
240	31.3	41.6	63	18.1	24.1	36



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