

MODEL # IM-FH - HFS

SPECIFICATIONS

The Isla Series IM-FH Module is a self-service food counter with hot wells for prepared food applications. Unit features individual controls per-hot food well, an auto-fill water system, and is available as an in-line, back to back, or 3 to 4 sided island display.



Available lengths: End (E) Center (C) Inline (I)

E: 60"

C: 36" 48" 60" 72" 96" 120" 144"

I: 36" 48" 60" 72" 96" 120" 144"

Available depths: 32" 35 1/4" (E/I)

Available heights: 50" 58"



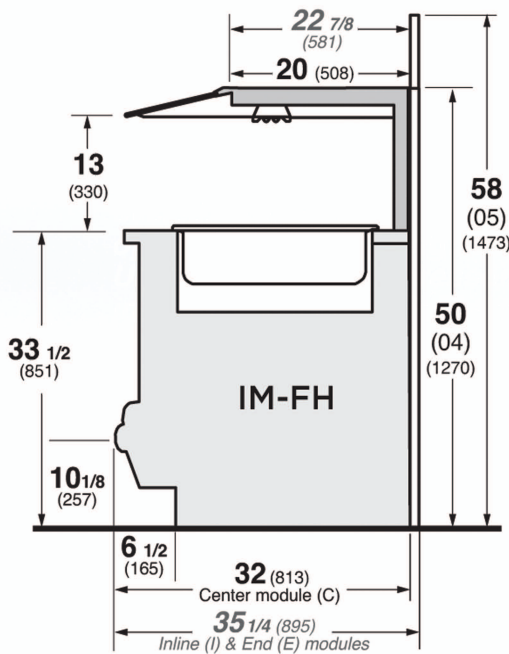
STANDARD FEATURES

- DOE 2017 Compliant
- 20" Deep Ganged Hot Wells
- Individual Controls Behind Hidden Panels
- Overhead Heating and Lighting
- Stainless Steel Counter Top
- Black Powder Coated Sneeze Guard Post Assembly
- 1/4" Clear Tempered Glass Sneeze Guard & T5 Lighting (Wrap-Around on End Unit, Straight or Center Units)
- Painted Exterior
- Please Reference Color Chart for Choice of Standard Hussmann Paint and Finish Options
- ETL Listed / ETL Sanitation Listed

OPTIONAL FEATURES

- Energy Efficient LED Canopy Lights
- Solid Surface Counter Top
- Liquid Line Shut-Off Hand Valve
- End Panels
 - Flush (Inline) Solid Autobrite - Interior
- End Panel with Wrap-Around Bumper (Inline)
 - Solid Autobrite - Interior
- Solid Transition Panel (Between Dissimilar Temp Modules)
- Counter Transition Panel
- Tempered Glass End Wing or Divider
- Special Interior and Exterior Finishes* (Consult Your Hussmann Sales Representative)

MODEL # IM-FH - HFS



HOT (CENTER)

MODEL	L	D	H	VOLT	AMP	PLUG	WT
IM-04/05-C3-FH-HFS	36	32	50/58	120	10.1	5-15P	800
IM-04/05-C4-FH-HFS	48	32	50/58	120	15.1	5-15P	1000
IM-04/05-C5-FH-HFS	60	32	50/58	120	20.1	5-15P	1100
IM-04/05-C6-FH-HFS	72	32	50/58	120	25.1	5-15P	1200
IM-04/05-C8-FH-HFS	96	32	50/58	120	30.1	5-15P	1300
IM-04/05-C10-FH-HFS	120	32	50/58	120	40.2	5-15P	1400
IM-04/05-C12-FH-HFS	144	32	50/58	120	50.2	5-15P	1600

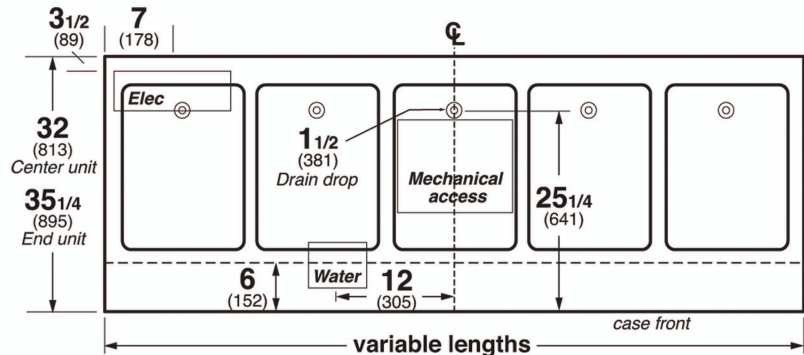
HOT (IN-LINE)

MODEL	L	D	H	VOLT	AMP	PLUG	WT
IM-04/05-I3-FH-HFS	36	35 1/4	50/58	120	10.1	5-15P	800
IM-04/05-I4-FH-HFS	48	35 1/4	50/58	120	15.1	5-15P	1000
IM-04/05-I5-FH-HFS	60	35 1/4	50/58	120	20.1	5-15P	1100
IM-04/05-I6-FH-HFS	72	35 1/4	50/58	120	25.1	5-15P	1200
IM-04/05-I8-FH-HFS	96	35 1/4	50/58	120	30.1	5-15P	1300
IM-04/05-I10-FH-HFS	120	35 1/4	50/58	120	40.2	5-15P	1400
IM-04/05-I12-FH-HFS	144	35 1/4	50/58	120	50.2	5-15P	1600

HOT (END)

MODEL	L	D	H	VOLT	AMP	PLUG	WT
IM-04/05-E5-FH-HFS	60	35 1/4	50/58	120	20.1	5-15P	1100

IM-FH Module Size	IM-FH Ganged CENTER Hot Wells (12" x 20")	IM-FH Ganged IN-LINE / END Hot Wells (12" x 20")
3'	2 wells	2 wells
4'	3 wells	3 wells
5'	3 wells ¹	4 wells ²
6'	4 wells	5 wells
8'	6 wells	6 wells
10'	8 wells	8 wells
12'	9 wells ³	10 wells



Back-To-Back counter: 4 wells permitted
 5' End with wrap around sneezeguard: 3 wells permitted
 5' End with side wings: 4 wells permitted
 Back-To-Back counter: 10 wells permitted



Conforms to UL Standard 197, and NSF Standard 4; Certified To CSA Standard C22.2 No.109



Hussmann Heated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards

1. For optimum performance, these models are designed for use in air-conditioned stores where temperature and humidity are maintained at 75°F and 55% R.H. Locate case away from direct sunlight, rapid air currents and extreme temperature changes.

RPI in line with its current policy reserves the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes improvements, additions, or replacements for equipment previously sold or shipped.

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