Heated Merchandisers Full-serve or self-serve

HMR 106 6 well



HMR 106 6-well full-serve heated merchandiser

Henny Penny HMR heated merchandisers provide operators with the ultimate in flexibility and performance for hot food display and service.

The HMR 106 comes as a standalone full-serve or self-serve unit. With six-well capacity, it is big enough to showcase a wide range of entrées. sides and desserts.

All full-serve modules feature THERMA-VEC®, the exclusive even THERMA-VEC® Even Heat Process eliminates hot/cold spots and fogging by gently circulating heat from lower elements evenly under pans, up through vents front and back, and over food. Sensors adjust temperature and air flow promptly to compensate for heat loss when serving.

heating process developed by Henny Penny to keep foods at precise temperatures for a more appetizing and attractive display. No more cold spots or fogged glass!

Upper and lower heating are independently controlled, with separate controls for upper radiant heat over each well.

Two curved front glass profiles are available.

See separate data sheets for 3, 4, 5 and 7 well models, and for merchandiser bases available in profile or pedestal styles and in several heights and colors.

Standard features

- 6-well model available as full-serve Lower heat and water pan or self-serve unit
- Exclusive Therma-Vec® Even Heat Process holds food at precise temperatures with no cold spots or • Water pan humidity with built-in fogging
- · High-quality tempered glass front, sides and rear
- Choose front glass profile:
 - ☐ Henny Penny curved
 - ☐ Advantage curved (matches Tyler Advantage® series)
- Front glass lifts easily for cleaning and closes gently on gas springs (Full-serve glass in 2 sections)
- Upper radiant heat with separate temperature control and food probe display for each well

- temperature controlled separately
- Control lockout to prevent accidental changes
- low-water indicator
- Brilliant halogen lamps for attractive food presentation
- Separate switches for power and liahtina
- Removable mirrored sliding glass rear doors
- Mirrored or clear side glass (clear side glass, only, for CE units)
- Sneeze guard on self-serve glass
- Fold-down plastic cutting board
- · Stainless steel construction for easy cleaning and long life

Accessories shipped with unit

- Adjustable pan supports for 1 fullsize and 1 third-size steam table pan per full service well
- Stainless steel insert for self-serve
- Food temperature probes
- Water pan

Optional accessories

Modular wire shelf system for adding mezzanine tier

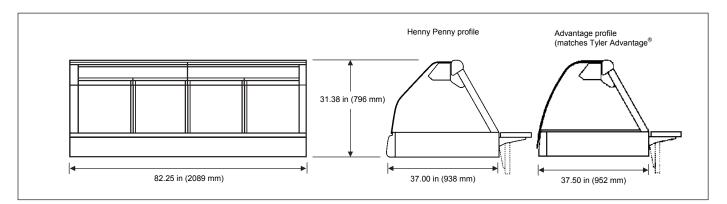
- ☐ Wire shelf for 3-well section
- ☐ Wire shelf for 2-well section
- ☐ Pan support with guide rail

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Dimensions

Height 31.38 in (796 mm) Width 82.25 in (2089 mm)

Depth 37.00 in (938 mm) Henny Penny profile 37.50 in (952 mm) Advantage profile

Crated

Length 88 in (2235 mm) Depth 49 in (1240 mm) 40 in Height (1015 mm) 99 ft³ Volume (2.8 m^3)

Weight 624 lb (283 kg) may vary

Capacity

Full-serve 6 wells, 1 full-size pan + 1 third-size pan per well up to 4 in (102 mm) deep Self-serve 6-well insert 26.75 x 75.50 in (679 x 1918 mm)

☐ Flat

□ 0.38 in (10 mm) deep ☐ 2.00 in (51 mm) deep

Required clearances

15 in (381 mm) raised front glass 9 in (229 mm) cutting board Back

Bidding	specif	ficati	ons
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Provide Henny Penny model HMR 106 6-well heated merchandiser in full-serve or self-serve models.

Unit shall incorporate:

- Full-serve model with full front glass, adjustable stainless steel pan supports
- Self-serve model with partial front glass, flat stainless steel insert
- Choice of front glass profiles
- All stainless steel and tempered glass
- Mirrored side glass and rear sliding doors (CE units
- are clear glass)
 THERMA-VEC® Even Heating Process for maintaining precise food temperatures evenly throughout the case
- Upper radiant heat separately controlled over each well, upper and lower heat independently controlled
- Water pan humidity with low-water warning light
- Merchandiser bases sold separately

Electrical					_ow		ligh	
6-well	Volts	Phase	Hertz	kW	Amps	kW	Amps	Wire
Self serve	120/208	1	50/60	4.10	19.7	5.60	26.9	3+G
	120/240	1	50/60	4.10	17.1	5.88	24.5	3+G
	220-240	1	50/60	4.71	19.6	6.48	27.0	2+G
	120/208	3	50/60	4.10	13.8	5.60	16.7	4+G
	120/240	3	50/60	4.10	12.2	5.88	15.2	4+G
	380-415	3	50/60	4.71	8.1	6.48	9.9	3NG
Full serve	120/208	1	50/60	5.17	24.8	6.67	32.1	3+G
	120/240	1	50/60	5.24	21.8	7.01	29.2	3+G
	220-240	1	50/60	5.84	24.4	7.62	31.7	2+G
	120/208	3	50/60	5.17	14.8	6.67	20.0	4+G
	120/240	3	50/60	5.24	13.1	7.01	18.9	4+G
	380-415	3	50/60	5.84	8.9	7.62	12.6	3NG

Laboratory certifications







Power cord and plug included for USA and Canada 120/208 V 1 Phase **NEMA 14-50P** 120/240 V 1 Phase 120/208 V 3 Phase

NEMA L21-30P



For all other electrical configurations, power cord and plug must be installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

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