



COMBI-COMPANION

Holding Cabinet for Combi-Companion Oven Racks

COMBI-COMPANION "HHC-CC" SERIES

Maximize your Combi-Oven capacity with an FWE heated holding cabinet

- 1** Designed to improve a kitchen's "Combination Oven" flexibility and production
- 2** Simply roll in full size "Combi" Rack into the FWE Heated Holding Cabinet - maximizing and immediately increasing the capacity of your "Combi" oven
- 3** Recessed tri-directional cord pocket - allows for compact fit
- 4** HHC-CC series features FWE's Top Mount heat system, which eliminates hot and cold spots by gently circulating hot air throughout the interior of the cabinet

- 5** Top mount heat system, elements and blower are protected from spillage. Bottom of the cabinet is open for easy cleaning reducing maintenance and cleaning costs
- 6** Simple to Use Electronic Control, User Friendly, Easy to Read & Easy to Set. Temperature Set Range of 90°F to 190°F (32°C to 88°C). Provided with a Low Temperature Alarm

Models Available to Accommodate These Popular Brands:

- Rational®
- Electrolux®
- Eloma®
- Convotherm®

Must Specify Brand at Time of Order

Increase Combi Capacity and Rack Management

- Mobile Holding
- Stationary Holding

***Two year limited warranty**



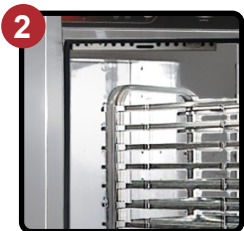
HHC-CC-201-MW



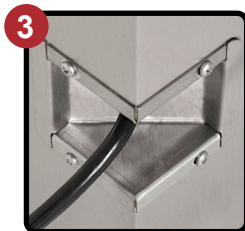
HHC-CC-201



HHC-CC-202-MW
(Shown with Rational® Rack)



Fits Full Size Combi Rack



Tri-Directional Cord



Open Bottom Base

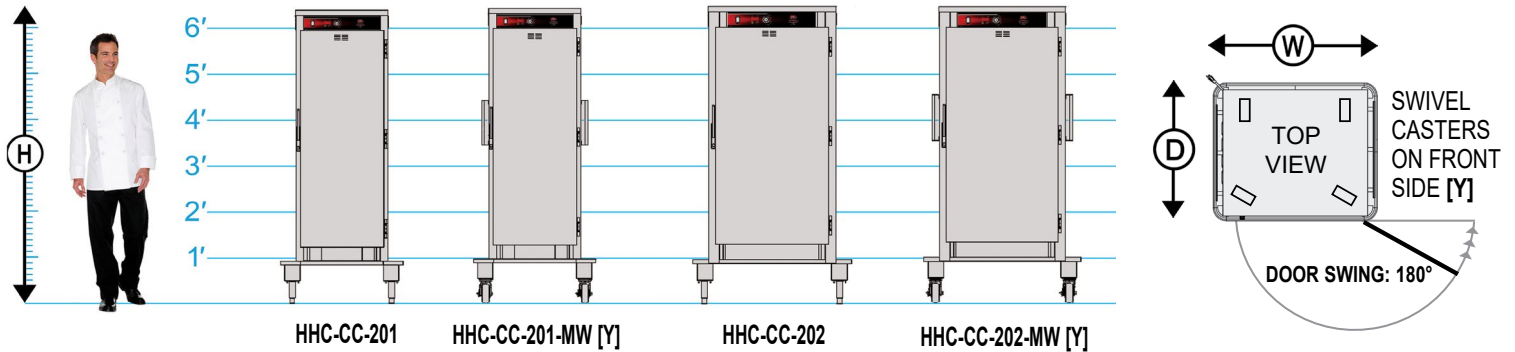


Control Panel



SPECIFICATIONS

COMBI-COMPANION



CAPACITY: POPULAR BRAND OF FULL SIZE RACK [A] CLASS 100					[C] SHIP WT. LBS. (KG)		
OVERALL EXTERIOR DIMENSIONS IN.(mm) [B] (Height Includes Casters/Legs)					NO. OF DOORS	CASTER SIZE	WT. LBS. (KG)
MODEL NUMBER	MODEL TYPE	HIGH "H"	DEEP "D"	WIDE "W"			
HHC-CC-201	Stationary Combi Companion	77.75" (1975)	35" (889)	33.25" (845)	1	6" LEGS	380 (172)
HHC-CC-201-MW	Mobile Combi Companion	78" (1982)	35" (889)	33.25" (845)	1	5" CASTERS	380 (172)
HHC-CC-202	Stationary Combi Companion	75" (1905)	37.25" (946)	41.5" (1054)	1	6" LEGS	450 (204)
HHC-CC-202-MW	Mobile Combi Companion	75.25" - 80.75" (1912) - (2051)	37.25" - 40" (946) - (1016)	41.5" (1054)	1	5" CASTERS	450 (204)

ELECTRICAL DATA				
MODEL NUMBER	HHC-CC-201		HHC-CC-202	
VOLTS	220-240	208	220-240	208
WATTS	3786	2886	4002	3102
AMPS	15.8	13.9	16.7	14.9
HERTZ	60	60	60	60
PHASE	Single	Single	Single	Single
PLUG USA	6-20P	6-15P*	6-20P*	6-15P*
PLUG CANADA	6-20P	6-20P	6-30P	6-20P

[A] Combi-Companion designed to accommodate other brands, makes, and models of roll-in racks may be available.

Specify brand and model of roll in rack at time of order. Consult factory.

[B] Height, width, depth numbers are dependant on final combi rack selection.

[C] Final weight will vary based on combi rack selected.

- Rational® Eloma®
 Electrolux® Convotherm®

© Registered trademarks. All trademarks are the property of their respective owners.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing plates at corners.

INSULATION. Insulated throughout; top, back, bottom, sides, doors using high density ceramic and fiberglass insulation.

PUSH BAR HANDLES. Heavy-duty, 1" diameter tubular stainless steel push handles, mounted on each side and one rear horizontal mounted tubular handle standard on mobile (-MW) models. Stationary models are not provided with handles.

DOORS AND LATCHES. Flush mounted, stainless steel vented door. Full-size doors shall have three (3) heavy-duty edge mount die cast hinges. Magnetic door latch shall be edgmounted, full grip, and positive closing. The hinge and latch mountings are reinforced with stainless steel backing plates.

STATIONARY COMBI-COMPANION LEGS. Heavy-duty stainless adjustable legs, each mounted to a 10 gauge reinforcement plate, which is welded to a 18 gauge tubular base frame.

MOBILE COMBI-COMPANION CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

HEATING SYSTEM / CONTROLS. Top mounted, forced air blower system shall include Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motor to distribute heat equally throughout cabinet interior with distribution tunnels shall be vented for balanced air circulation. Electronic controls shall include an easy to read digital display of cabinet temperature (with recall capacity of temperature set point and actual cabinet temperature), equipped with a programmable low temperature alarm, master ON/OFF switch with power indicator light. Adjustable temperature range from 90°F to 190°F (32°C to 88°C).

ELECTRICAL CHARACTERISTICS.

3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage, receptacle configuration, and for models that require a dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES

- ELECTRIC**
- Manual controls
 - 208 volt, 50/60 Hz, single phase
- DOORS**
- Key locking paddle latch
 - Paddle latch
 - Padlocking transport latch
 - Left hand door hinging
 - Field reversible door
- EXTRAS**
- Security packages
 - Cord winder bracket
 - All swivel casters

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800-222-4393 | WWW.FWE.COM | SALES@FWE.COM

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991. All rights reserved. All specifications subject to change without notice. Errors subject to correction.
 © 20 Food Warming Equipment Company, Inc. | R.20.01