

PROJECT	QUANTITY	ITEM NO
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Heated Merchandisers

Full-serve or self-serve

HMR 103 3 well



HMR 103 3-well full-serve heated merchandiser

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

The HMR series lets operators choose and combine full-serve and self-serve heated merchandisers in five different widths.

The HMR 103 3-well merchandiser comes as a stand-alone full-serve or self-serve unit. Perfect for expanding menus or introducing a new hot-food program into the retail environment.

Full-serve versions feature THERMA-VEC[®], the exclusive even 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

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.

independently controlled, with separate controls for upper radiant heat over each well.

Two curved front glass profiles are available.

See separate data sheets for 4, 5, 6, and 7-well models, and for merchandiser bases available in profile or pedestal styles and in several heights and colors.

Standard features

- 3-well model available as full-serve or self-serve unit
- Exclusive Therma-Vec[®] Even Heat Process holds food at precise temperatures with no cold spots or 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
- Upper radiant heat with separate temperature control and food probe display for each well
- Lower heat and water pan temperature controlled separately
- Control lockout to prevent accidental changes
- Water pan humidity with built-in low-water indicator
- Brilliant halogen lamps for attractive food presentation
- Separate switches for power and lighting
- 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 full-size and 1 third-size steam table pan per full service well
- Stainless steel insert for self-serve units
- 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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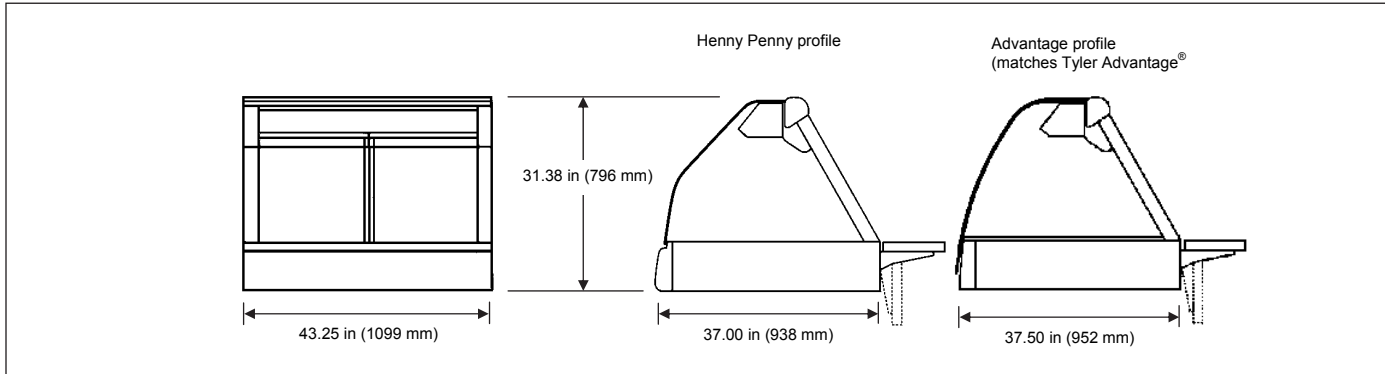


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Dimensions

Height 31.38 in (796 mm)
 Width 43.25 in (1099 mm)
 Depth 37.00 in (938 mm) Henny Penny profile
 37.50 in (952 mm) Advantage profile

Crated

Length 50 in (1265 mm)
 Depth 49 in (1240 mm)
 Height 40 in (1015 mm)
 Volume 57 ft³ (1.6 m³)
 Weight 361 lb (164 kg) may vary

Capacity

Full-serve 3 wells, 1 full-size pan + 1 third-size pan per well up to 4 in (102 mm) deep
 Self-serve 3-well insert 26.75 x 37.75 in (679 x 959 mm)
 Flat
 0.38 in (10 mm) deep
 2.00 in (51 mm) deep

Required clearances

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

Electrical

Low High

3-well	Volts	Phase	Hertz	kW	Amps	kW	Amps	Wire
Self serve	120/208	1	50/60	2.42	11.6	3.17	15.2	3+G
	120/240	1	50/60	2.42	10.1	3.30	13.8	3+G
	220-240	1	50/60	2.76	11.5	3.65	15.2	2+G
	120/208	3	50/60	2.42	9.2	3.17	11.1	4+G
	120/240	3	50/60	2.42	8.1	3.30	10.1	4+G
	380-415	3	50/60	2.76	5.4	3.65	6.1	3NG
Full serve	120/208	1	50/60	2.99	14.4	3.74	18.0	3+G
	120/240	1	50/60	3.03	12.6	3.91	16.3	3+G
	220-240	1	50/60	3.37	14.1	4.26	17.7	2+G
	120/208	3	50/60	2.99	9.8	3.74	11.8	4+G
	120/240	3	50/60	3.03	8.7	3.91	10.7	4+G
	380-415	3	50/60	3.37	5.4	4.26	6.8	3NG

Bidding specifications

Provide Henny Penny model HMR 103 3-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

Laboratory certifications



Power cord and plug included for USA and Canada	
120/208 V 1 Phase 120/240 V 1 Phase	NEMA L14-30P
120/208 V 3 Phase	NEMA L21-20P
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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