

The Combo Zone 8 hot case was designed to optimize capacity in minimal floor space and to merchandise product beautifully. Its automated controls provide safe and worry-free operation.



RELIABLE



EASY CLEAN



PATENTED DESIGN



Options



Tong and Glove Holder



Removable Utensil Holder



Removable Bag Holder



Lightweight Rear Shelf

Increase Impulse Sales

The Combo Zone 8 hot case merges the service and self-service concepts together to maximize your product offering and sales per square foot. It is designed to optimize capacity in minimal floor space and to attractively display products leading to increased impulse sales. The mirrored doors on the back enhance the products on display by making the case look fuller.

Consistently Keeps Products in the Safe Zone

An innovative patented heating technology delivers even heat from corner to corner, keeping products above 140°F without overheating. Thermostats in independently controlled temperature zones are strategically located to ensure even heat distribution.

No Training Required

The ON/OFF switch controls temperature and lighting. Surface-mounted temperature strips indicate when the unit is warm enough to safely accept food, eliminating operator guesswork. Convenient sliding glass doors on the rear (mirrored on the customer side) allow for easy access.

Easy Cleaning

Removable parts as well as all stainless steel holding surfaces makes for easy cleaning.

Extremely Reliable

In an ongoing study of over 2 million operating days, Zone Hot Cases have achieved 99.997% reliability. Virtually no maintenance costs.

Safety

Lexan heat shields protect users from coming in contact with hot surfaces while reaching for products.

Large Capacity

Top-tier service area has a capacity for 7 full-size 2.5" deep pans. Lower-tier self-service area has a capacity of 36 chicken domes.

Advantages

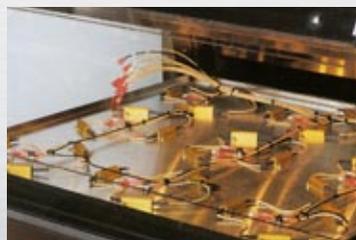
Hold it Safely



Keep it Fresh

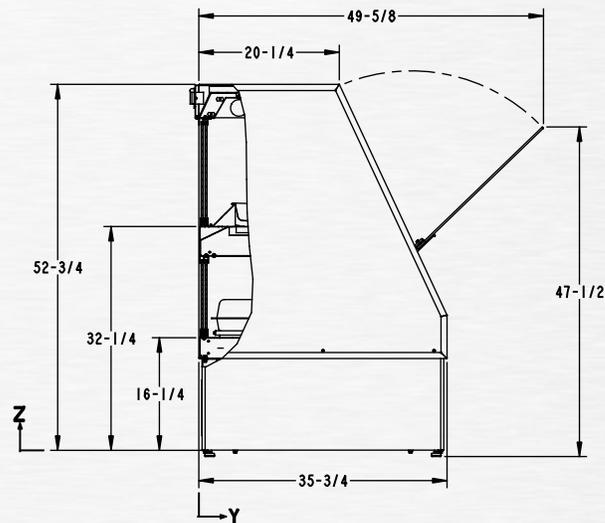
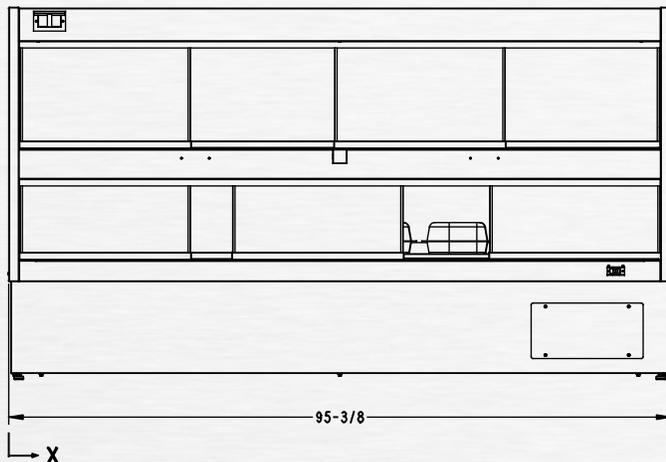


Patented Technology



No Training Required





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Electrical Configuration

Supply Voltage	Configuration	Peak Power Consumption
208/120 VAC	All 100 Watt Lamps	6284 Watts
240/120 VAC	All 100 Watt Lamps	7240 Watts

Notes

- Capacity: 7 full-size 2.5" deep pans, 36 chicken domes.
- Electrical supply may be either 208/120VAC or 240/120VAC (see table) having a single phase, 50/60 HZ, 4-wire supply (2-hot, 1-neutral, 1-ground) equipped with a 2-pole circuit breaker.

Warranty

2 Years Parts & Labor

Options

- Full size, half size, third size, quarter size steam table pans, 2 1/2" deep
- Full and half size adapter bars
- Ethernet connection for an electronic scale
- Lightweight rear shelves (up to 2)
- Removable utensil cup holder (up to 2)
- Removable bag holder (size S/L, up to 2)
- Tong and glove holder
- 10-foot power cable with a 50A plug
- 120VAC 15A GFCI accessory receptacle*
- Bumper, base and side panel customizable

* Requires a designated permanent electrical supply.
Not available in conjunction with the power cable option.

Other Available Sizes



Combo Zone 4

W49" x D36"

Many Styles & Sizes of Hot Cases Available

2 Tier In-Line



Island



3 Tier In-Line



For the complete list of Zone products, please visit our web site: hardtequipment.com