



PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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# COMBI-COMPANION

## Heated Holding Cabinet for Combi Oven Racks

### COMBI-COMPANION "HHC-CC SERIES"

A "Combination Oven" produces many unique benefits for many operations; however, because of the expense associated with a Combi oven, their role as a heated holding cabinet detracts from the overall profitability. Often times, the invaluable Combi oven is operating only as a holding cabinet for the foods that were just cooked in them!

Thus, the demand is created for a Combi-Companion Holding Cabinet to increase a kitchen's "Combination Oven" flexibility and production. Look no further . . . FWE's Combi-Companion Holding Cabinet accepts many full size roll-in "Combi" Racks that will free-up your Combination Oven.

Accommodating many of the leading brands' roll-in "Combination Oven" racks, FWE's Combi-Companion Holding Cabinet will maximize your kitchen's "Combination Oven" production and your operation's bottom line.



**HHC-CC-MW**

Shown with RATIONAL® Rack

**FWE answers the need to "free-up" your Combi Oven with the FWE Combi-Companion, sized to fit your existing rack.**



TM

Why use your "Combi" Oven as a holding cabinet? Allowing your "Combination Oven" to reach it's full potential is a simple goal, and with FWE's Combi-Companion Heated Holding Cabinet, you can simply roll in your selected "Combi" rack into the FWE Heated Holding Cabinet – maximizing and immediately increasing the capacity of your "Combi" oven. Easy to use, FWE's Combi-Companion Heated Holding Cabinet is the ideal solution to expand the flexibility of your kitchen and "Combi" oven.

Close temperature tolerances and even heat distribution allow for preserved food flavor and textures through out the interior of the cavity. FWE has a unit that will cover any operations requirement.

Contact FWE to find out if your Combi Oven operation can benefit from FWE's Combi-Companion Holding Cabinet and add bottom line profits effortlessly.

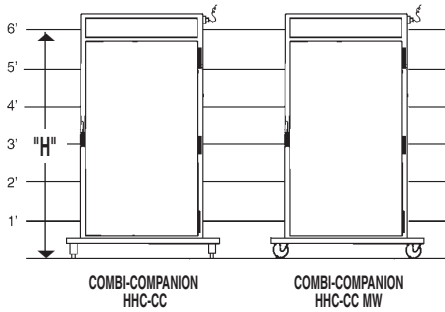
- ◇ Top Mount built-in heat system
- ◇ Gasketless door
- ◇ All stainless steel
- ◇ All welded construction - no rivets
- ◇ Welded base frame
- ◇ Heavy-duty casters or legs
- ◇ Easy-to-use, up-front controls
- ◇ Heavy-duty door latch & hinges
- ◇ Fully insulated throughout
- ◇ Two year limited warranty

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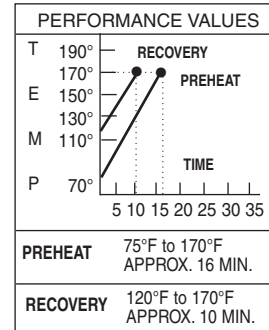
# SPECIFICATIONS:

## COMBI-COMPANION

### Heated Holding Cabinet



**MUST SPECIFY BRAND AND MODEL OF ROLL-IN RACK AT TIME OF ORDER TO ASSURE CABINET COMPATIBILITY AND DOCKING ALIGNMENT OF RACK.**



MODEL NUMBER	CAPACITY: TYPICAL BRAND OF FULL SIZE RACK	OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTERS OR LEGS	SHIP WT. LBS. (KG)	CUBIC FEET (m <sup>3</sup> )
		HIGH "H"	DEEP "D"	WIDE "W"				
<b>RATIONAL®</b>								
<b>HHC-CC-201SCC</b> Stationary Combi-Companion	RATIONAL® 201 SCC Rack	79" (2007)	34.25" (870)	41.5" (1054)	1	6" LEGS	495 (224)	64.98 (1.84)
<b>HHC-CC-201SCCMW</b> Mobile Combi-Companion	RATIONAL® 201 SCC Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	5" CASTERS	495 (224)	64.98 (1.84)
<b>HHC-CC-202SCC</b> Stationary Combi-Companion	RATIONAL® 202 SCC Rack	79" (2007)	34.25" (870)	41.5" (1054)	1	6" LEGS	495 (224)	64.98 (1.84)
<b>HHC-CC-202SCCMW</b> Mobile Combi-Companion	RATIONAL® 202 SCC Rack	79" (2007)	34.25" (864)	41.5" (1054)	1	5" CASTERS	495 (224)	64.98 (1.84)
<b>ELECTROLUX®</b>								
<b>HHC-CC-201ELX</b> Stationary Combi-Companion	ELECTROLUX® 201 Trolley	79" (2007)	34.25" (870)	41.5" (1054)	1	6" LEGS	495 (224)	64.98 (1.84)
<b>HHC-CC-201ELXMW</b> Mobile Combi-Companion	ELECTROLUX® 201 Trolley	79" (2007)	34.25" (864)	41.5" (1054)	1	5" CASTERS	495 (224)	64.98 (1.84)
<b>HHC-CC-202ELX</b> Stationary Combi-Companion	ELECTROLUX® 202 Trolley	79" (2007)	34.25" (870)	41.5" (1054)	1	6" LEGS	495 (224)	64.98 (1.84)
<b>HHC-CC-202ELXMW</b> Mobile Combi-Companion	ELECTROLUX® 202 Trolley	79" (2007)	34.25" (864)	41.5" (1054)	1	5" CASTERS	495 (224)	64.98 (1.84)

ELECTRICAL DATA		
VOLTS	208	220-240
WATTS	3570	4605
AMPS	17.2	19.2
HERTZ	50 / 60	50 / 60
PHASE	Single	Single
PLUG USA	6-20P	6-20P
PLUG CANADA	6-30P	6-30P

DEDICATED CIRCUIT.

**Combi-Companion designs to accommodate other brands, makes and models of roll-in racks may be available. Specify brand and model. Consult factory.**

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**CONSTRUCTION.** Heliarc welded, single unit construction of stainless steel; 18-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean covered corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing plates at corners.

**INSULATION.** "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides, and door(s), with a minimum of 2" and up to 4".

**DOORS AND LATCHES.** Flush mounted, double pan stainless steel insulated gasketless door. Heavy-duty edge mount full grip magnetic door latch with heavy-duty hinges, three (3) die-cast edgemount hinges per door.

**HEATING SYSTEM / CONTROLS.** Shall be top mounted and include multiple Incoloy sheathed heating elements that provide fast heat up and accurate temperature set points. Forced air blower system shall include two (2) Hi-Temp, self-lubricated, impedance protected, fan-cooled blower motors to distribute heat equally throughout cabinet interior. Heating element shall be located in top heat chamber separated from food cabinet. Wall heat distribution tunnels shall be vented for balanced air circulation. Unique precision venting baffle duct system for even, efficient heat throughout the entire cabinet. Unit is high limit switch protected. Controls shall be up-front, recessed and shall include a thermostat from 90° to 190°F (30° to 90°C), thermometer, heat cycle indicator light, master ON/OFF switch.

**STATIONARY COMBI-COMPANION: LEGS.** Heavy-duty stainless adjustable legs, each mounted to a 10-gauge reinforcement plate, which is welded to 14-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.

**PUSH BARS HANDLES.** Heavy-duty, 1" diameter tubular stainless steel push handles. One (1) at rear of unit and one (1) at each side of unit.

**ELECTRICAL CHARACTERISTICS.** 3 wire grounded 10 foot extension power cord and plug, rear mounted for safety. See chart above for amperage and receptacle configuration. Dedicated circuit.

#### SPECIFY AT TIME OF ORDER:

- Brand and Model of Roll-In Rack

#### OPTIONAL ACCESSORIES:

- Door Vents
- Transport Latch

**FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.**



#### Food Warming Equipment Company, Inc.

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KaTom Restaurant Supply, Inc.

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 specifications subject to change without notice.  
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