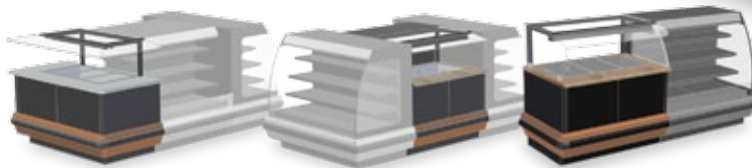
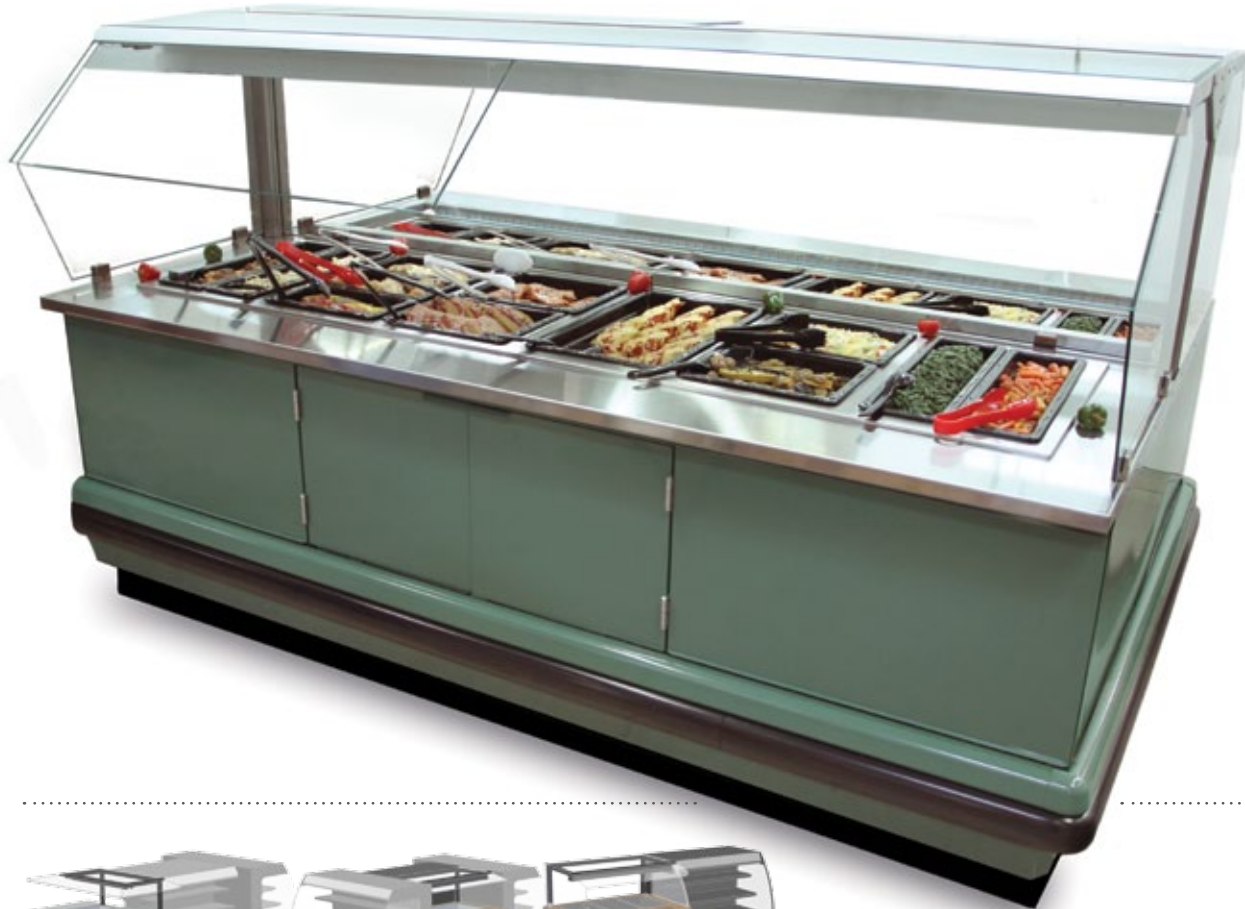


HUSSMANN®

Specialty



"Island"
(Center and End Modules)

"In-Line"
(In-Line Modules)

Isla Family

IM-FH

Isla Self-Service Food Counter
with Hot Wells

www.hussmann.com

Husmann Self-Service Food Counter with Hot Wells for Prepared Food Applications

IM-FH

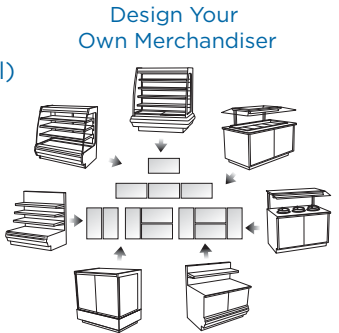
Heights: 50" (04); 58" (05)
Types: End (E); Center (C); In-Line (I)
Lengths: **E:** 5'

C: 3', 4', 5', 6', 8', 10', 12'
I: 3', 4', 5', 6', 8', 10', 12'



Product Life Increased
Increase product life with individual heat controlled wells.

Reduce Labor
Reduce store labor with auto-water fill system.



Stand Alone, In-Line, 2, 3, 4-Sided Island
Deli, Prepared Food, Bakery, Hot Food, Produce, Meat, Beverage, Seafood...

Merchandiser's Dream

Available in-line, back to back or in a 3 or 4-sided island and 2 different heights: 58" and 50".

Easy Cleaning
Clean, smooth countertop design makes wiping and cleaning a breeze.



Merchandising Flexibility

Great for breakfast, lunch AND dinner! From bacon and eggs to pasta, stroganoff, or tostada bar - what ever you want to serve hot - this solution waits for your ideas!

IM-04-FH Isla Counter with Hot Well - 50"

IM-05-FH Isla Counter with Hot Well - 58"

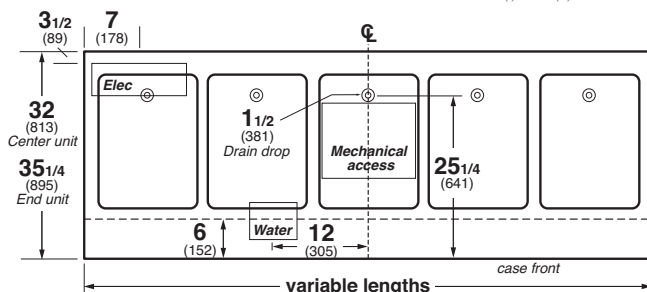
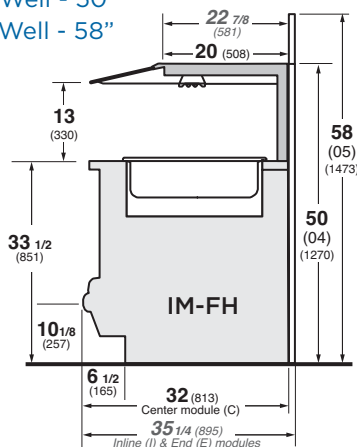
IM-FH Module Size	IM-FH Ganged CENTER Hot Wells (12" x 20")	IM-FH Ganged IN-LINE / END Hot Wells (12" x 20")
3'	2 wells	2 wells
4'	3 wells	3 wells
5'	3 wells ¹	4 wells ²
6'	4 wells	5 wells
8'	6 wells	6 wells
10'	8 wells	8 wells
12'	9 wells ³	10 wells

¹ Back-To-Back counter: 4 wells permitted

² 5' End with wrap around sneeze-guard: 3 wells permitted

³ 5' End with side wings: 4 wells permitted

³ Back-To-Back counter: 10 wells permitted



Features.

- 20-inch deep ganged hot wells
- Auto-fill pans
- Individual controls behind hidden panels
- Overhead heating and lighting
- Stainless steel counter top
- Black powder coated sneeze-guard post assembly
- 1/4" clear tempered glass sneeze-guard (wrap-around on end unit - straight on center units)
- T-5 lighting
- Painted exterior
- Please reference color chart for choice of standard Husmann paint and finish options (www.husmann.com)

Options.

- Solid surface counter top (Granite)
- End panel, flush (In-Line)
- End panel with wrap-around bumper (In-Line)
- Tempered glass end wing or divider
- Solid transition panel (between dissimilar temp modules)
- Exterior back cover (In-Line)
- Special interior and exterior finishes* (consult your Husmann sales representative)

Additional information.

- Matching companion case lines: ISLA Family
 - Hot Self-Service Multi-Deck: **IM-H**
 - Refrigerated Self-Service Multi-Deck: **IM-R**
 - Refrigerated Self-Service Food Counter: **IM-FR**
 - Self-Contained Refrigerated Self-Service Multi-Deck: **IM-S**
 - Soup Self-Service Food Counter: **IM-FS**
 - Refrigerated/Dry Self-Service Bakery: **IM-BV**
 - Self-Service Frozen: **SFG/SFNG**

* Some optional features may need to be certified by UL, NSF, and/or other 3rd party certification agencies. Contact Husmann for verification or questions for availability.

NOTE: These merchandisers are designed for use in stores when temperature and humidity do not exceed 75°F and 55% R.H. We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions, or replacements for equipment previously sold or shipped.

For additional resources, contact your representative or visit www.husmann.com.

Note.

Use Husmann's technical data sheets to get precise dimensions for all store layout purposes.



HUSMANN®

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