HUSSMANN®

Specialty



Isla Family

IM-FH

Isla Self-Service Food Counter with Hot Wells

Hussmann 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.

Design Your Own Merchandiser



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.



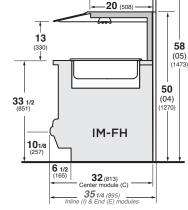
Merchandising Flexibility

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!

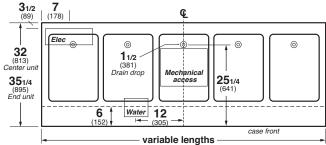
IM-04-FH Isla Counter with Hot Well - 50" IM-05-FH Isla Counter with Hot Well - 58"

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 wells²
6	4 wells	5 wells
8.	6 wells	6 wells
10'	8 wells	8 wells
12'	9 wells³	10 wells

- ¹ Back-To-Back counter: 4 wells permitted
- 5' End with wrap around sneezeguard: 3 wells permitted
 5' End with side wings: 4 wells permitted
- Back-To-Back counter: 10 wells permitted



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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 sneezeguard post assembly
- 1/4" clear tempered glass sneezeguard (wrap-around on end unit - straight on center units)
- T-5 lighting
- Painted exterior
- Please reference color chart for choice of standard Hussmann paint and finish options (www.hussmann.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 Hussmann 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 Hussmann for verification or questions

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 hussmann com www hussmann com

Note.

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





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