

PROJECT	QUANTITY	ITEM NO
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# Display counter warmers

## Pass-through service, dry + humidified

**HCW 5** 5 pan  
**HCW 8** 8 pan  
 Two tier



HCW 5 display counter warmer with flip-up doors for pass-through service

Henny Penny display counter warmers are designed for accumulating, holding and displaying hot fresh food for serving or packing at the point of sale in retail foodservice operations.

The HCW 5 and HCW 8 two tier units feature high product visibility, convenient pass through service and both dry and humidified operation.

Two separately heated tiers enable different holding environments, giving operators the versatility to hold and display a variety of menu items at the same time. Lower tier is humidified by a heated, auto-fill reservoir in the base. Upper tier operates with dry radiant heat only. Temperatures for each tier are controlled separately.

Tough acrylic flip up doors offer excellent product visibility and convenient pass-through access—a must for high-volume service.

Units are built from high quality stainless steel and are insulated for energy efficient operation.

### Standard features

- Two-tier design available in 5 or 8 pan capacity
- Lower tier humidified operation
  - Full length water reservoir with automatic or manual fill
  - Two water well strip heaters
  - Water temperature display and control
  - Low water indicator light
  - Drain tube prevents water well overflow
- Scratch resistant acrylic flip-up doors for pass-through operation
  - ☐ Solid front option HCW 5 only
- Long-lasting sheath radiant heaters provide direct heating over food
- Lower element heaters under pans
- Separate controls for upper and lower tier heat, water temperature
- Insulated top and bottom for energy efficient operation
- Incandescent lighting for appealing food presentation
- Removable access panels for easy service
- Stainless steel construction for easy cleaning and long life

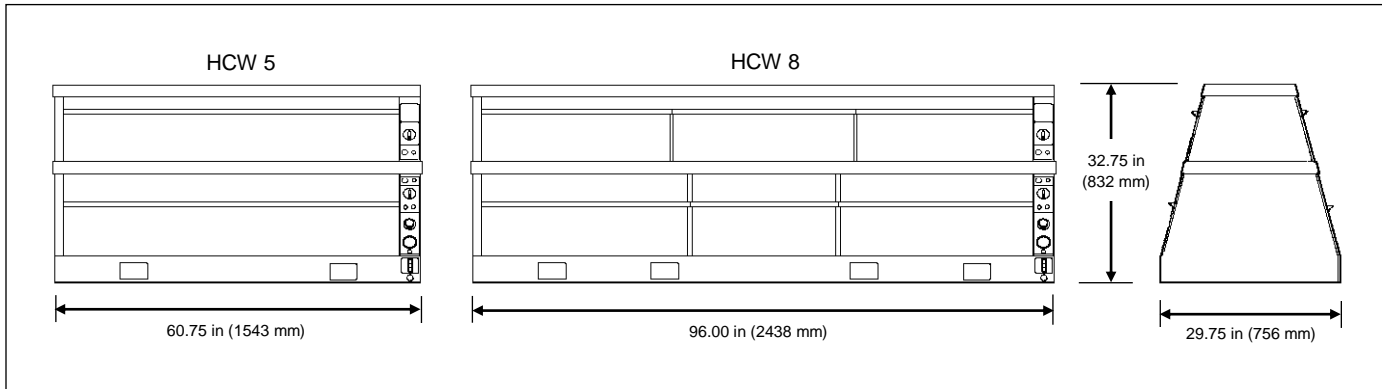
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**HENNY PENNY**  
 Engineered to Last

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**HCW 5** 5 pan  
**HCW 8** 8 pan  
 Two tier



	HCW 5	HCW 8
<b>Dimensions</b>		
Height	32.75 in (832 mm)	32.75 in (832 mm)
Width	60.75 in (1543 mm)	96.00 in (2438 mm)
Depth	29.75 in (756 mm)	29.75 in (756 mm)
<b>Crated</b>		
Length	62 in (1580 mm)	99 in (2500 mm)
Depth	33 in (830 mm)	38 in (960 mm)
Height	39 in (990 mm)	41 in (1040 mm)
Volume	46 ft <sup>3</sup> (1.3 m <sup>3</sup> )	89 ft <sup>3</sup> (2.5 m <sup>3</sup> )
Weight	335 lb (147 kg)	594 lb (260 kg)
<b>Capacity</b>		
Lower tier	Full-size sheet pans 18 x 26 in (457 x 660 mm)	
Upper tier	3 sheet pans lengthwise	5 sheet pans lengthwise
	2 sheet pans crosswise	3 sheet pans crosswise
<b>Humidity</b>		
Lower tier	Auto fill water pan with 0.25 in cold water connection + drain	
	10 gal (38 L) reservoir	15 gal (57 L) reservoir

### Bidding specifications

Provide Henny Penny model HCW 5 or HCW 8 two-tier display counter warmer designed to accumulate, hold and display freshly cooked food for pass-through service.

Unit shall incorporate:

- Upper tier radiant heat, dry operation
- Lower tier humidified operation with full length auto-filled reservoir
- Scratch resistant acrylic flip up panels enabling product access from both sides for pass-through service (solid front option for HCW 5)
- Separate controls for upper tier heat, lower tier heat, and water temperature
- Stainless steel interior and exterior construction
- HCW 5 capacity for 5 sheet pans, HCW 8 capacity for 8 sheet pans

**Required clearances** N/A

			HCW 5		HCW 8		Wire*
Volts	Phase	Hertz	kW	Amps	kW	Amps	
120/208	1	50-60	4.16	19.5	8.08	40.0	3+G
120/230	1	50-60	4.16	18.0	8.08	35.1	3+G
220-240	1	50-60	4.47	18.6	8.69	36.2	2+G
120/208	3	50-60	4.16	13.1	8.08	26.0	4+G
120/230	3	50-60	4.16	12.2	8.08	24.0	4+G
240	3	50/60	—	—	7.72	10.8	3+G
380-415	3	50/60	4.47	6.2	8.92	12.4	4+G
400	3	50	4.16	6.0	8.08	11.7	3NG

\*Power cord and plug must be installed on site by a qualified electrician.

### Laboratory certifications



Continuing product improvement may subject specifications to change without notice.

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