

PROJECT	QUANTITY	ITEM NO
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# Heated merchandisers

## Full-serve, self-serve, or combination

MODEL **HMR-103**  
**HMR-104**  
**HMR-105**  
**HMR-106**  
**HMR-107**

### Bidding Specifications

- Provide specified model (HMR-103, HMR-104, HMR-105, HMR-106, HMR-107) Henny Penny HMR Heated Merchandiser in full-serve, self-serve or selected configuration of full and self-serve modules. See model Data Sheet(s) for available configurations.
- Full-serve unit includes full-front lift-up glass and adjustable stainless steel pan supports to accept (1) full-size steam table pan and (1) third-size steam table pan, up to 4 in. (102 mm) deep, for each well.
- Self-serve unit includes partial front glass and flat stainless steel insert.
- Materials—interior and exterior of stainless steel and tempered glass.
- Merchandiser bases are not included. See separate specifications sheet.
- Unit shall have rear-mounted control panel above wells with LED digital display. Upper and lower heat are controlled independently, with separate upper radiant heat control for each well.
- Unit shall feature humidified operation, with water pan included and Low-Water warning.
- Customer shall select from four available front glass profiles, standard.
- Mirrored side glass panels and sliding glass rear doors are standard, except for CE units which are clear.
- Unit shall feature proprietary Therma-Vec® Even Heat Process for maintaining precise food temperatures evenly throughout the case.
- Food probes shipped with unit.

<input type="checkbox"/> APPROVED	<input type="checkbox"/> APPROVED AS NOTED	<input type="checkbox"/> RESUBMIT
AUTHORIZED SIGNATURE		DATE



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