



## Hot insulated single door cabinets with top mounted heating units for smaller compartment trays for correctional facilities

390-A Meyer Circle • Corona, CA 92879-1078 • Phone (951) 340-3419 • Fax (951) 340-2716 • [www.sammonsequipment.com](http://www.sammonsequipment.com)

- Fully insulated hot s/s cabinets.
- Top mounted heating unit with 1600W heating (2000W optional).
- 2 different styles offered. (Choice of trays on 3" centers or stacked)
- 5" casters, 2 with brakes & perimeter bumper are standard.
- Heavy duty reinforced correctional hinges.

These hot cabinets are furnished with 1 1/2" fiberglass insulation and are offered in two styles, one with removable rack with fixed slides spaced on 3" centers and the other with removable flat square tubing shelves for stacking trays. Cabinets roll easily on 5" casters, 2 with brakes. The top mounted heating unit is easily removable (non-removable optional) & provides the necessary gentle & forced air circulation with thermostatically controlled temperature.

Outer body, door & top are made of 20 ga. (18 ga. optional) polished stainless steel for strength & durability. Inners are made of 22 ga. s/s. Perimeter bumper, tamper resistant fasteners, heavy duty reinforced correctional hinges, latches are standard.

### HET-1600 Top Mounted Heating Unit:

1600 W heating coil, 1,750W total, 14.58 amps at 120 VAC 60 HZ single phase furnished with 15 amps, 8ft. long cord with 3 prong Nema 5-15 P grounding plug, off-on switch, two 75W blowers, thermostat, pilot lights and thermometer with optional 4 quarts capacity water reservoir. Blower and heating coils are thermally protected. Optional 220-240V available. Optional HET-2000 heating unit with 2000W heating coil and 20 amps cord and 5-20P plug for \*20 amps service is also available. Consult factory.

\*For Canadian application HET-2000 and HET-1600 are furnished with 30 amps/20amps cord and plug respectively.

### STYLE "A": Slides are spaced on 3" centers (\*Double rack in each section)

Model Number	Tray Size (Inches)	Tray Spacing (Inches)	Tray Capacity	O.A. Dimensions (Inches) D x W x H	Weight (Pounds)
2286-HIN-2-910-112	9 x 10 1/2 x 2 1/2	3	78	38 3/4 x 31 1/2 x 62 1/2	488
2286-HIN-2-910-96	9 x 10 1/2 x 2 1/2	3	60	38 3/4 x 31 1/2 x 53 1/2	474
2286-HIN-2-910-80	9 x 10 1/2 x 2 1/2	3	42	38 3/4 x 31 1/2 x 43	440
2286-HIN-2-0608-168	6 3/8 x 8 1/2 x 2 1/8	3	104	38 3/4 x 28 1/4 x 62 1/2	468
2286-HIN-2-0608-144	6 3/8 x 8 1/2 x 2 1/8	3	80	38 3/4 x 28 1/4 x 53 1/2	454
2286-HIN-2-0608-120	6 3/8 x 8 1/2 x 2 1/8	3	56	38 3/4 x 28 1/4 x 43	426
2286-HIN-1115-30	11 1/2 x 15 1/2 x 1 3/8	3	30	38 3/4 x 28 1/4 x 70 1/2	475
2286-HIN-1115-26	11 1/2 x 15 1/2 x 1 3/8	3	26	38 3/4 x 28 1/4 x 62 1/2	412

\* Except for models for 11 1/2" x 15 1/2" trays which have single rack in each section.

### STYLE "B": Trays are to be stacked. Cabinet furnished without slides, but supplied with removable tubular shelves for stacking trays.

Model Number	Tray Size (Inches)	Tray Spacing (Inches)	Tray Capacity	O.A. Dimensions (Inches) D x W x H	Weight (Pounds)
2286-HIN-ST-910-90	9 x 10 1/2 x 2 1/2	Stacked	90	38 3/4 x 31 1/2 x 62 1/2	410
2286-HIN-ST-910-66	9 x 10 1/2 x 2 1/2	Stacked	66	38 3/4 x 31 1/2 x 53 1/2	398
2286-HIN-ST-910-42	9 x 10 1/2 x 2 1/2	Stacked	42	38 3/4 x 31 1/2 x 43	382
2286-HIN-ST-0608-153	6 3/8 x 8 1/2 x 2 1/8	Stacked	153	38 3/4 x 28 1/4 x 62 1/2	398
2286-HIN-ST-0608-108	6 3/8 x 8 1/2 x 2 1/8	Stacked	108	38 3/4 x 28 1/4 x 53 1/2	380
2286-HIN-ST-0608-72	6 3/8 x 8 1/2 x 2 1/8	Stacked	72	38 3/4 x 28 1/4 x 53 1/2	365

NOTE 1: These cabinets are also available without the heating unit and for other tray sizes. Consult factory.

NOTE 2: Sample tray is required with order for proper sizing. Aluminum construction also available.

### ADDITIONAL CORRECTIONAL PACKAGE (OPTIONAL)

1. Non-removable heating unit (in lieu of removable)
2. Heavy duty side mounted security lockable latch
3. Extra set of hinges (3 sets in lieu of 2) for each door
4. 18 ga. s/s exterior
5. 6" polyurethane or 6" balloon casters
6. 8" polyurethane or 8" balloon casters



STYLE "A"  
2286-HIN-1115-30  
(slides on 3" centers)



STYLE "B"  
2286-HIN-ST-910-90



Better food service equipment – standard models and custom designs.