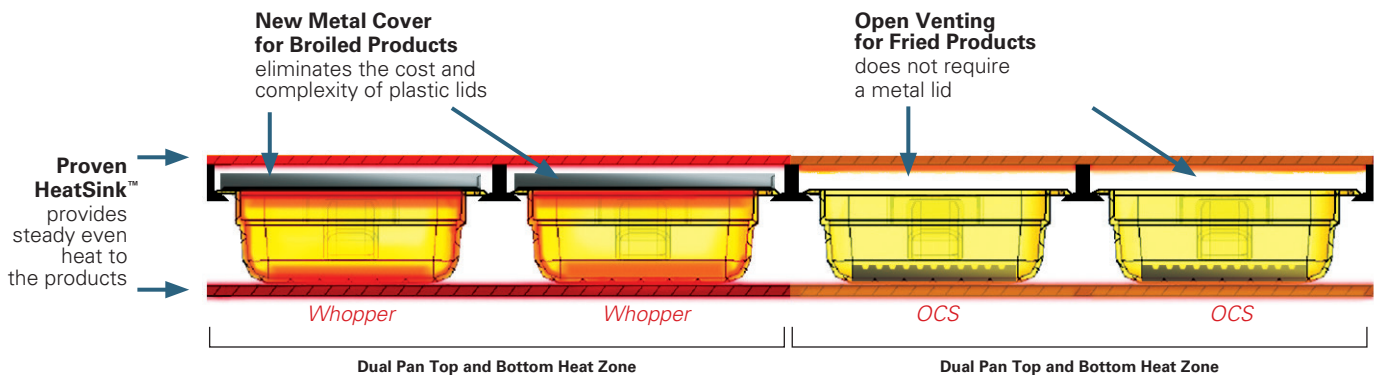


## HS2 - HeatSink™ Holding Units

# Dual Pan Zoned Heat Technology

Efficient horizontal two pan rotation system.



### Robust Design

- HeatSink™ technology is proven in more than 40,000 Burger King® PHU's
- Simple, strong and solid – built to last
- Supports the weight of an individual without bending or affecting operations of the unit

### Easy to Clean

- Smooth edges, fewer fasteners, and screws, no open holes or cracks
- Simple design with fewer moving parts
- Timer bar spacing, designed for cleanability
- No foam gaskets

### Prevents Grease Migration

- Protected design keeps grease out by fully sealing the unit and protecting it with an engineered stainless steel faceplate and platen overhangs

### Reliable, Tested

- Grease & stress tested in a duplicated Burger King® environment for lifecycle longevity
- Applied over 12 years of push button usage with no appreciable wear
- produced on Duke developed timer bars
- Water immersed timer bars to ensure proper sealing around critical components



### Future Proof

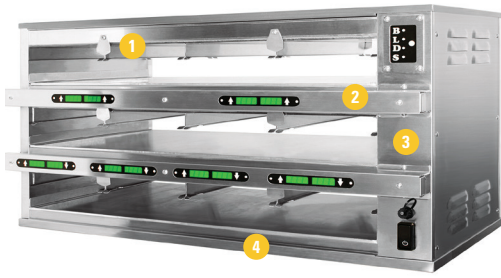
- The HS2 can be updated remotely with new recipe settings and firmware versions.
- The flexible heat zones and software adaptability ensures the unit can evolve with your kitchen needs.

### Ease of Service

- Plug & play timer bars – user replaceable, no service agent required
- Advanced diagnostic capabilities reduce downtime and disruptions by alerting you to problems
- Wire heating element is easy to replace and known by service technicians
- Well organized controls, isolated from heat and grease



# HS2 - HeatSink™ Holding Units



- 1 Robust metal cover eliminates the cost and hassle of plastic lids. Cover only required for broiled products.
- 2 Fully sealed, user replaceable timer bars that are designed for cleanability.
- 3 Eliminate faceplate cracks with new stainless steel construction.
- 4 Sturdy, fully sealed shelves to prevent grease migration.

***Included accessories which come with either the HS2 or IRHSE:***

- 1 25 ft. ethernet cable
- 1 cable strain relief box

## How to order your HS2:

**A. Configuration**

- 2x2
- 2x3
- 2x4
- 3x4
- 4x2

**B. Operation**

- Single Sided
- Dual Sided

Duke Intersect™ translator is required for connection to Kitchen Minder™.

**DIMENSIONS:**

**ELECTRICAL:**

Model	Height		Width		Depth		Crated Ship Weight		208 Volt - Hz 50/60	
	in	cm	in	cm	in	cm	lbs	kg	Amps	NEMA
HS2-22	12.9	32.8	18.7	47.4	14.8	37.7	84	38	6	6-15P
HS2-23	12.9	32.8	25.7	65.3	14.8	37.7	101	46	9	6-15P
HS2-24	12.9	32.8	32.8	83.3	14.8	37.7	117	53	12	6-15P
HS2-34	18.6	47.2	32.8	83.3	14.8	37.7	162	74	16	6-20P
HS2-42	24.2	61.5	18.7	47.4	14.8	37.7	126	57	12	6-15P

