



Project _____
Item # _____ Quantity _____
Model # _____



Solstice Cooling & Warming System

Models:

Model #	Voltage	Peak Power	Plug Type
HC380-CT (US)	110-120	230 W	NEMA 5-15P
HC383-CT (Int'l)	220-240	230 W	CEE-7/7 16A Schuko, BS 1363 13A UK

Description:

The Spring USA Solstice Cooling and Warming System is a countertop unit designed for displaying and maintaining the temperature of cold or warm food without the use of a water bath. Crunchy food stays crunchy and the glass cover remains clear for viewing food. With a light up temperature indicator, the unit provides a range of temperature settings suitable for a variety of foods and applications.

Construction & Performance Features:

- Non-stick titanium coated body
- Easy-view cover
- Vent port
- Cover hinge
- Side ventilation
- Adjustable, scratch-resistant footing
- Patented technology
- 5.5' power cord with plug
- Power ON/OFF touch pad
- Temperature control touch pad
- Lighted temperature indicator
- Temperature range from 23°F - 50°F (-5°C - 10°C) and 120°F - 185°F (49°C - 85°C)

Standard Warranty:

- One Year, Parts & Labor

Agency Listings:

- ETL
- UL STD 197
- CSA STD C22.2 No 10
- NSF/ANSI STD 4



8 qt. Capacity Inserts Available:

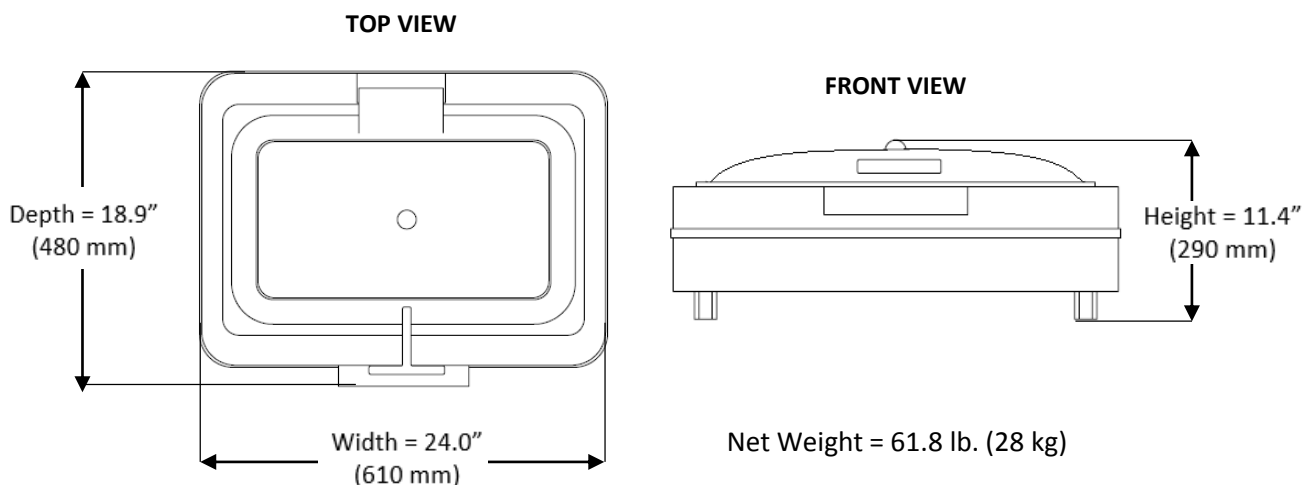
- Full Insert Pan [Spring USA #580-8/12]
- Divided Insert Pan [Spring USA #580-8/11]



Electric Requirements:

Model #	Voltage	Phase	Hertz	Watts	Amps	Plug
HC380-CT	110-120	1	60	230	1.9	NEMA 5-15P
HC383-CT	220-240	1	50-60	230	1.0	CEE-7/7 16A Schuko, BS 1363 13A UK

Key Dimensions:



Shipping Dimensions:

Single Unit Shipping Carton			
Length	Width	Height	Weight
28.3" (720 mm)	21.7" (550 mm)	13.8" (350 mm)	63.9 lb. (29 kg)

Notes & Conditions:

1. The Solstice unit works with Solstice insert pans only and does not hold standard hotel pans.
2. The Solstice unit is designed specifically to provide dry heat or dry cooling – the food pan area should never be filled with water.
3. Ensure the unit has proper ventilation at all times so it does not overheat.