



Product Brochure

- Heated Holding Cabinets
- Proofing and Holding Cabinets
- Roast & Hold Ovens and Smokers
- Steam Tables

Dear Valued Customer,

The BevLes Company was founded in Southern California in 1946 with a dedicated mission to produce the strongest, most durable proofers, cabinets and racks for the Food Service industry.

The successful business ultimately grew as food service customers recognized BevLes' high quality and detailed construction, prompting requests for the company to build other types of cabinets and ovens that meet the high standards of chefs everywhere.

Since that time, BevLes has expanded its equipment lines and has emerged as an industry leader, renowned for placing performance-driven quality above price when it matters most.

More than 20,000 BevLes patented convection airflow system cabinets are currently in operation.

Since the 1960's, BevLes proofers can be found in some of the largest chains in the world. Donut shops, bakeries and Euro-style cafes rely on the unique humidity system to keep products hot and moist to retain that just baked taste.

BevLes introduced the first microprocessor-controlled, low temperature roasting feature in the mid 1980's in their Roast & Hold ovens.

Times may have changed, but BevLes has never wavered from its original plan to make the finest equipment for the job.

Our world-class manufacturing facilities, innovation and optimized supply chain management ensure that our customers always receive top-quality products at competitive prices.

At BevLes, we realize that customer feedback is an invaluable tool in developing and maintaining the high quality products you have come to know and expect.

Thank you for considering us as a trusted supplier of your cooking equipment solutions.





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TERMS & CONDITIONS

All prices are quoted in \$US dollars and are subject to change without notice. Prices do not include Federal, State or other sales or use taxes, nor does it include freight charges.

BevLes reserves the right to review, accept or reject all purchase orders. Purchase orders are considered valid only after written acknowledgment is received by customer.

BevLes objects to and rejects any additional or different terms or conditions offered or proposed by any party other than BevLes.

BevLes reserves the right to change or modify the design, specification or substitute materials in the construction of any products manufactured without notice.

All product dimensions are nominal and are subject to change.
1525 East Lake Road
Erie, PA 16511

Toll Free: 833.537.3307
Email: Sales@BevLes.com

ORDERING GUIDE

To ensure prompt and accurate service, please include the following information for each item with your order:

PRICING: All orders must include net pricing.

EQUIPMENT: Model #, Description, Gas Type, Electrical Specifications (voltage, phase, cycles, with or without neutral), Quantity and CE Approval as required/available.

ACCESSORIES & OPTIONS: For which Model or Model #, Description and Quantity.

SHIPPING INFORMATION: Ship To, Ship Via, Date Required, Contact, Address, City/State/Country and Phone #.

BILLING INFORMATION: Bill To, PO #, Contact, Address, City/State/Country and Phone #.

----- ALL ORDERS MUST BE IN WRITING -----

FREIGHT & SHIPPING

BevLes recommends that customers arrange shipping with the carrier of their choice and have freight charges billed direct. This provides our customers with optimum control over their shipments.

BevLes will, however, arrange shipping as a courtesy to our customers with 3rd party billing or pre-pay and added to invoice.

BevLes will ship orders by a method it deems advisable to meet delivery requirements unless otherwise instructed by the customer in writing. Lift gate deliveries are an additional charge.

Any shortage, loss, or damage in shipment must be reported to BevLes and delivering common carrier immediately on receipt of shipment and noted on delivery receipt. Shipments should be inspected and any concealed damage should be reported by consignee to common carrier within 3 days. Freight claims are the responsibility of the consignor.

RETURNS

Products may not be returned by purchaser for credit without prior written approval from The Legacy Companies. All returned goods are subject to a restock charge, plus transportation charges. Custom-made products cannot be canceled or returned. Only standard, currently manufactured products, unopened and properly packaged in their original packaging will be considered for return. All returns are subject to inspection and BevLes reserves the sole right to determine the amount of credit. Request for return merchandise must be submitted within 90 days of original shipment.

CERTIFICATIONS



Edison Testing Laboratory



Edison Testing Laboratory Safety (US)



Edison Testing Laboratory Safety
(Canada & US)



Underwriters Laboratories



National Sanitation Foundation



US & Canadian Standards Association



LISTED



HEATED HOLDING CABINETS

TEMPER SELECT • CLIMATE SELECT



- Reversible hinge
- Push/pull recessed handles
- Cool-to-touch latch
- Magnetic gasket
- 5" Casters
- Adjustable set point



Developed with your operation in mind, the new BevLes **Select Line** offers the latest roasting, heating & holding technology - designed to keep your food hot and fresh.

Temper Select continues the BevLes tradition of excellence in holding cabinet technology by providing gentle convection heat that completely surrounds food for even heat and holding and adds just a touch of humidity when you really need it.

Climate Select offers a wide selection of holding environments to handle any menu by providing independent, operator-controlled, convection heat and moisture settings. Heat and moisture completely and gently surround food, reducing waste and increasing holding time while keeping food hot, fresh, and appetizing. Batch cooking also increases profits through scheduling efficiencies.



TEMPER SELECT

FULL SIZE • 3/4 SIZE • HALF SIZE • UNDER COUNTER

Temper Select cabinets are constructed of stainless steel inside-and-out, and feature fully insulated top, side, and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features solid state controls with a temperature range of 70° to 215° F (21° to 102° C).

Standard features include field reversible, lift-off, self-closing hinges, magnetic door gasket and latch, cool-touch handles and turn-knob locking device, radius corners, front and rear pull grips, heavy-duty plate casters with 5" (127mm.) rubber wheels and water pan for added moisture.

Options include left or right hand hinges, 120v, or 208/230v 15 amp service and more.

"P" models have solid non-adjustable racks that can be used on 1.5" spacing.

"W" models have universal adjustable wire pan supports that can be adjusted on 1.5" centers.



HTSS74W12
shown

FULL SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HTSS74P16	32	16	3"	25 x 34 x 73.75	635 x 863 x 1873	371	168	120 208 230	15
HTSS74W12	32	12	4.5"	28 x 34 x 73.75	714 x 863 x 1873	371	168	120 208 230	15

3/4 SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HTSS60P12	26	12	3"	25 x 34 x 58.5	635 x 863 x 1486	325	147	120 208 230	15
HTSS60W9	26	9	4.5"	28 x 34 x 58.5	714 x 863 x 1486	325	147	120 208 230	15

HALF SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HTSS44P8	16	8	3"	25 x 34 x 43.5	635 x 863 x 1105	222	101	120 208 230	15
HTSS44W6	16	6	4.5"	28 x 34 x 43.5	714 x 863 x 1105	222	101	120 208 230	15

UNDERCOUNTER	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HTSS34P6	12	6	3"	25 x 34 x 33.63	635 x 863 x 855	172	78	120 208 230	15
HTSS34W4	12	4	4.5"	28 x 34 x 33.63	714 x 863 x 855	172	78	120 208 230	15



Dimensions nominal
Wire Pan supports are adjustable on 1.5" centers for "W" models only
Additional support available for "W" models only
Right-hand hinging standard — left-hand hinging available — specify when ordering
208v/230v 50/60 Hz Available



HTSS74P16-PT
shown

TEMPER SELECT - PASS THRU

FULL SIZE • HALF SIZE

Temper Select cabinets are constructed of a stainless steel interior and exterior, and feature fully insulated top, sides, and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features solid state controls with a temperature range of 70°F to 215°F (21°C to 102°C).

Standard features include field reversible, lift-off, self-closing hinges, a magnetic door gasket and latch, cool-touch handles and a turn-knob locking device, radius corners, front and rear pull grips, heavy-duty plate casters with 5" (127mm.) rubber wheels and water pan for added moisture.

Options include left or right hand hinges, 120V, or 208/230V 15 amp service.

"P" models have solid non-adjustable racks that can be used on 1.5" spacing.

"W" models have universal adjustable wire pan supports that can be adjusted on 1.5" centers.

FULL SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HTSS74P16-PT	32	16	3"	25 x 34 x 73.75	635 x 863 x 1873	371	168	120 208 230	15
HTSS74W12-PT	32	12	4.5"	28 x 34 x 73.75	714 x 863 x 1873	371	168	120 208 230	15

HALF SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HTSS44P8-PT	16	8	3"	25 x 34 x 43.5	635 x 863 x 1105	265	120	120 208 230	15
HTSS44W6-PT	16	6	4.5"	28 x 34 x 43.5	714 x 863 x 1105	265	120	120 208 230	15



NEMA 5-15
120v/60/1

Dimensions nominal

Wire Pan supports are adjustable on 1.5" centers for "W" models only

Additional supports available for "W" models only

Right-hand hinging standard – left-hand hinging available – specify when ordering

208v/230v 50/60 Hz Available



CLIMATE SELECT

FULL SIZE • 3/4 SIZE • HALF SIZE

Climate Select cabinets feature a 4-gallon water reservoir with low water alarm for hours of uninterrupted service. Humidity is operator-controlled for maximum flexibility and maximum holding time.

Constructed of stainless steel inside-and-out. Pan supports are stainless steel. Features include fully insulated top, side, base and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features controls with a temperature range of 70° to 215° F (21° to 102° C).

Climate Select may be used as a proofer. Standard features include field reversible, lift-off, self-closing hinges, magnetic door gasket and latch, cool-touch handles and turn-knob locking device, radius corners, front and rear pull grips, HD plate casters with 5" (127mm.) rubber wheels.

Options include left or right hand hinges, 120v 20 amp, or 208/230v 15 amp service and more.



HCSS74W12
shown

FULL SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HCSS74W12	32	12	4.5"	28 x 34 x 73.75	711 x 864 x 1873	371	168	120 208 230	20 15

3/4 SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HCSS60W9	26	9	4.5"	28 x 34 x 58.5	711 x 864 x 1486	335	151	120 208 230	20 15

HALF SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
HCSS44W6	16	6	4.5"	28 x 34 x 43.5	711 x 864 x 1105	295	134	120 208 230	20 15



*Dimensions nominal
Wire Pan supports are adjustable on 1.5" centers
Additional supports available
Right-hand hinging standard – left-hand hinging available – specify when ordering
208v/230v 50/60 Hz Available*



TENDER TOUCH

3/4 SIZE • HALF SIZE



HRHS44P7
shown

Bevies Tender Touch Roast & Hold Ovens and Smokers feature all stainless steel construction, insulated tops, sides, and doors. Magnetic gaskets, and cool-touch door latch. HRHS smokers are equipped with removable chip box for up to 4 hour smoke cycles.

User friendly top mounted touch screen controls allows cooking by time, or with internal temperature cooking probe. Gentle convection heating system utilizes side-to-side even air flow heating for superior results.

Temperature range from 80°F to 300°F (27°C to 150°C). Flashing power loss alarm alerts operator if the unattended cooking cycle is interrupted.

Standard pan {18" x 26"} "P" models are supplied with stainless steel non-adjustable pan racks, while universal pans (12"x20" and/or 18"x26") "W" models use welded-wire pan supports that are adjustable on 1 1/2" centers.

All interior components are easily removable for cleaning. An 8' cord and plug are provided. 5" (127mm) rubber plate-type swivel casters (2) with brakes are included.

FULL SIZE		Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts	Amps	
HRHO60W9	26	9	4.5"	28 x 34 x 58.5	711 x 864 x 1486	280	127	120 208 230	16 9.7 8.7	
HRHO60P12	26	12	3"	25 x 34 x 58.5	635 x 864 x 1486	280	127	120 208 230	16.7 10.1 8.8	
HRHS60W8	24	8	4.5"	28 x 34 x 58.5	711 x 864 x 1486	280	127	120 208 230	16.7 10.1 8.8	
HRHS60P11	24	11	3"	25 x 34 x 58.5	635 x 864 x 1486	280	127	120 208 230	16.7 10.1 8.8	

HALF SIZE		Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
Model	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts	Amps	
HRHO44W6	16	6	4.5"	28 x 34 x 43.5	711 x 864 x 1105	240	109	120 208 230	16 9.7 8.7	
HRHO44P8	16	8	3"	25 x 34 x 43.5	635 x 864 x 1105	240	109	120 208 230	16 9.7 8.7	
HRHS44W5	14	6	4.5"	28 x 34 x 43.5	711 x 864 x 1105	240	109	120 208 230	16.7 10.1 8.8	
HRHS44P7	14	8	3"	25 x 34 x 43.5	635 x 864 x 1105	240	109	120 208 230	16.7 10.1 8.8	



Dimensions nominal

Wire Pan supports are adjustable on 1.5" centers

Additional supports available

Right-hand hinging standard – left-hand hinging available – specify when ordering
208v/230v 50/60 Hz Available

PROOFING & HOLDING CABINETS

PICA • PHC



PICA70-32-AED

- Proofer
- Combo Proofer/Holder



PHC70-32-A

- Non-Insulated
- Insulated



PICA32-10-A

- Undercounter
- Extra Deep

BevLes Proofers can be found in some of the largest chains in the world, from donut shops and bakeries to cinnamon roll stores and Eurostyle cafes. Standard features, such as separate temperature and humidity controls, were available on the first proofers produced by BevLes. A wide range of models for proofing are available. For added versatility, our combination cabinets allow you to proof dough products or, keep a variety of foods hot and ready to eat.

PICA "A" Proofers are all aluminum construction and are available in insulated and, non-insulated, full sized to under counter models. Full-length see-through Lexan doors with heavy-duty hinges positive closing latches and full perimeter gaskets are standard, (2) 1/2 sized doors are optional. Universal extruded pan supports are supplied to accommodate a wide variety of pans and screens

PICA "AED" (extra-deep) Proofers are all aluminum construction and are available in insulated and, non-insulated. Full-length see-through Lexan doors with heavy-duty hinges positive closing latches and full perimeter gaskets are standard, (3) 1/3 sized doors are optional (for non-insulated models only). Universal extruded pan supports are supplied to accommodate a wide variety of pans and screens

PHC Proofer/Holders are all aluminum construction and are available in insulated and, non-insulated, full sized to under counter models. Full-length see-through Lexan doors with heavy-duty hinges, positive closing latches and, full perimeter gaskets are standard, (2) 1/2 sized doors are optional. Universal extruded pan supports are supplied to accommodate a wide variety of pans and screens.



PICA70-32-A
shown

PICA PROOFING CABINETS

FULL SIZE • 3/4 SIZE • HALF SIZE • UNDERCOUNTER

BevLes Proofing cabinets are constructed of aluminum and are available in insulated and non-insulated models. Universal extruded pan supports accommodate a wide variety of pans and screens, including 23" x 23" donut screens.

Each unit features see through Lexan doors with heavy-duty hinges, positive closing latches and full perimeter gaskets. User-friendly, bottom mounted controls feature independent heat and humidity adjustment.

Temperatures range from 60° to 120°F (16° to 49°C) while the water reservoir holds up to 5 quarts (4.7 liters). Our "cast-in" humidity system prevents element burnout while providing added safety for the operator. All BevLes proofing cabinets have a self-draining feature for excess moisture collection below the cabinet base into a standard 18"x26" bun pan - pan not included. Heavy-duty swivel-type casters with 5" (127mm.) rubber wheels, two with locks, provided.

FULL SIZE A	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1) or (2) Doors	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PICA70-32-A	32	16	3"	29 x 33.5 x 71.5	737 x 851 x 1816	250	113	120 208 230	15
PICA70-32INS-A	32	16	3"	29 x 33.5 x 71.5	737 x 851 x 1816	250	113	120 208 230	15

FULL SIZE AED	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1), (2), or (3) Doors	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PICA70-32-AED	32	16	3"	29 x 39 x 71.5	737 x 991 x 1816	288	131	120 208 230	15
PICA70-32INS-AED	32	16	3"	29 x 39 x 71.5	737 x 991 x 1816	288	131	120 208 230	15

3/4 SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1) Door	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PICA60-24-A	24	12	3"	29 x 33.5 x 56.5	737 x 851 x 1435	235	107	120 208 230	15
PICA60-24INS-A	24	12	3"	29 x 33.5 x 56.5	737 x 851 x 1435	235	107	120 208 230	15

HALF SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1) Door	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PICA44-16-A	16	8	3"	29 x 33.5 x 46.06	737 x 851 x 1170	190	86	120 208 230	15
PICA44-16INS-A	16	8	3"	29 x 33.5 x 46.06	737 x 851 x 1170	190	86	120 208 230	15

UNDERCOUNTER	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1) Door	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PICA32-10-A	10	5	3"	29 x 33.5 x 31.5	737 x 851 x 800	180	82	120 208 230	15
PICA32-10INS-A	10	5	3"	29 x 33.5 x 31.5	737 x 851 x 800	180	82	120 208 230	15



NEMA 5-15
120v/60/1

Dimensions nominal
*3 doors option available on non-insulated models only
Wire Pan supports are adjustable on 1.5" centers
Additional supports available
Right-hand hinging standard – left-hand hinging available – specify when ordering
208v/230v 50/60 Hz Available

PHC PROOFING & HOLDING CABINETS

FULL SIZE • 3/4 SIZE • HALF SIZE • UNDER COUNTER

BevLes Combination Holding & Proofing cabinets are all aluminum construction and are available in insulated and non-insulated models. Universal extruded pan supports accommodate a wide variety of pans and screens, including 23" x 23" donut screens, while see-through Lexan doors with heavy-duty hinges feature positive closing latches and full perimeter gaskets.

User-friendly, bottom-mounted controls feature independent heat and humidity adjustment. Temperatures range from 80° to 180° F (27° to 82° C) and the water reservoir holds up to 5 quarts (4.7 liters). Our "cast-in" humidity system prevents element burnout while providing added safety for the operator.

All BevLes proofing and holding cabinets have a self-draining feature for excess moisture collection below the cabinet base into a standard 18"x26" bun pan - pan not included.

Heavy-duty swivel-type plate casters with 5" (127mm.) rubber wheels, two with locks, provided.



PHC70-32-A
shown

FULL SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1) or (2) Doors	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PHC70-32-A	32	16	3"	29 x 33.5 x 71.5	737 x 851 x 1816	250	113	120 208 230	15 20
PHC70-32INS-A	32	16	3"	29 x 33.5 x 71.5	737 x 851 x 1816	250	113	120 208 230	15 20

3/4 SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1) Door	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PHC60-24-A	24	12	3"	29 x 33.5 x 56.5	737 x 851 x 1435	235	107	120 208 230	15 20
PHC60-24INS-A	24	12	3"	29 x 33.5 x 56.5	737 x 851 x 1435	260	118	120 208 230	15 20

HALF SIZE	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1) Door	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PHC44-16-A	16	8	3"	29 x 33.5 x 43.06	737 x 851 x 1094	205	93	120 208 230	15
PHC44-16INS-A	16	8	3"	29 x 33.5 x 43.06	737 x 851 x 1094	225	102	120 208 230	15

UNDERCOUNTER	Capacity			Overall Dimension (WxDxH)		Shipping Weight		Electrical	
	Model (1) Door	# Positions	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts
PHC32-10-A	10	5	3"	29 x 33.5 x 31.5	737 x 851 x 800	180	82	120 208 230	15
PHC32-10INS-A	10	5	3"	29 x 33.5 x 31.5	737 x 851 x 800	190	87	120 208 230	15



NEMA 5-20
120v/60/1

Dimensions nominal
Wire Pan supports are adjustable on 1.5" centers
Additional supports available
Right-hand hinging standard — left-hand hinging available — specify when ordering
208v/230v 50/60 Hz Available



HPC HEATER PROOFERS

FULL SIZE • UNDERCOUNTER



HPC-6836
shown



HPC-3414
shown

BevLes Full Size Heater Proofers are manufactured using the highest quality materials and components. The cabinets are constructed of anodized 6063 aluminum extrusion and sit on a .08" thick aluminum base with formed channels providing additional support. Doors are constructed using miter cut aluminum extrusion and .08" thick clear polycarbonate or double layer aluminum sheet. Heavy duty stainless steel hinges are standard.

Bottom heating/proofing modules are made from .063 die formed aluminum and are easily removed for cleaning. Controls are simple to operate, and the bright LED display is easy to read. All full sized models supplied with corner bumpers and 5" swivel casters, the front two are equipped with locks to keep the cabinet in place during use. All undercounter models supplied with corner bumpers and 3" swivel casters, equipped with locks to keep the cabinet in place during use.

FULL SIZE				Overall Dimension (WxDxH)		Shipping Weight		Electrical	
Model	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts	Amps	
HPC-6836	36	1.5"	22.83 x 33.27 x 67.64	580 x 845 x 1718	160	73	120	12.5	
HPIC-6836	36	1.5"	22.83 x 33.27 x 67.64	580 x 845 x 1718	175	79	120	12.5	
HPIS-6836	36	1.5"	22.83 x 33.27 x 67.64	580 x 845 x 1718	198	90	120	12.5	
HPIDS-6834	34	1.5"	22.83 x 33.27 x 67.64	580 x 845 x 1718	198	90	120	12.5	
HPC-7125-A	25	2"	24 x 32 x 70.8	610 x 813 x 1798	235	107	120	13	

UNDERCOUNTER				Overall Dimension (WxDxH)		Shipping Weight		Electrical	
Model	# Shelves	SPC'G*	Inches	mm	lbs	kgs	Volts	Amps	
HPC-3414	14	1.5"	22.83 x 33.27 x 32.74	580 x 845 x 832	180	82	120	12.5	
HPIC-3414	14	1.5"	22.83 x 33.27 x 32.74	580 x 845 x 832	120	54	120	12.5	
HPIS-3414	14	1.5"	22.83 x 33.27 x 32.74	580 x 845 x 832	118	54	120	12.5	



*Dimensions nominal
Wire Pan supports are adjustable on 1.5" centers
Additional supports available
Right-hand hinging standard — left-hand hinging available — specify when ordering
208v/230v 50/60 Hz Available*



BEVLES

STEAM TABLES

2 WELL • 3 WELL • 4 WELL • 5 WELL

BevLes Dry Well Steam Tables are engineered for efficiency. Each well features a single formed Calrod heating element with independent temperature control, designed to hold a variety of foods at a precise serving temperature. Dry wells can be used with standard steam table pans or with optional spillage pans when additional moisture is needed.



BVST-2-120



BVST-3-120



BVST-4-120



BVST-5-240

120V		Overall Dimension (WxDxH)			Shipping Weight		Electrical	
Model	Pan Wells	Plug	Inches	mm	lbs	kgs	Volts	Watts
BVST-2-120	2	NEMA 5-15P	30 x 22.5 x 34	762 x 572 x 864	135	61	120	1000
BVST-3-120	3	NEMA 5-15P	44 x 22.5 x 34	1118 x 572 x 864	170	77	120	1500
BVST-4-120	4	NEMA 5-30P	58 x 22.5 x 34	1473 x 572 x 864	210	95	120	2000

230V		Overall Dimension (WxDxH)			Shipping Weight		Electrical	
Model	Pan Wells	Plug	Inches	mm	lbs	kgs	Volts	Watts
BVST-2-240	2	NEMA 6-20P	30 x 22.5 x 34	762 x 572 x 864	135	61	208-230	1500/2000
BVST-3-240	3	NEMA 6-20P	44 x 22.5 x 34	1118 x 572 x 864	170	77	208-230	2250/3000
BVST-4-240	4	NEMA 6-30P	58 x 22.5 x 34	1473 x 572 x 864	210	95	208-230	3000/4000
BVST-5-240	5	NEMA 6-30P	72 x 22.5 x 34	1829 x 572 x 864	248	113	208-230	3750/5000



NEMA 5-15P
120v/60/1



NEMA 5-20P
120v/60/1



NEMA 5-30P



NEMA 6-20P
230V/60/1



NEMA 6-30P

AVAILABLE ACCESSORIES:

- TC5-5B – Four 5" diameter locking swivel casters
- BVWP – 12" x 20" spillage pan
- 12" Wide over shelf:
 - BVOS-12-2 12" Wide for 2 wells
 - BVOS-12-3 12" Wide for 3 wells
 - BVOS-12-4 12" Wide for 4 wells
 - BVOS-12-5 12" Wide for 5 wells
- 18" Wide over shelf:
 - BVOS-18-2 18" Wide for 2 wells
 - BVOS-18-3 18" Wide for 3 wells
 - BVOS-18-4 18" Wide for 4 wells
 - BVOS-18-5 18" Wide for 5 wells

- 12" Wide sneeze guard:
 - BVSG-12-2 12" Wide for 2 wells
 - BVSG-12-3 12" Wide for 3 wells
 - BVSG-12-4 12" Wide for 4 wells
 - BVSG-12-5 12" Wide for 5 wells
- 18" Wide sneeze guard:
 - BVSG-18-2 18" Wide for 2 wells
 - BVSG-18-3 18" Wide for 3 wells
 - BVSG-18-4 18" Wide for 4 wells
 - BVSG-18-5 18" Wide for 5 wells



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WARRANTY

WHAT IS COVERED This warranty covers defects in material & workmanship under normal use, & applies only to the original purchaser providing that:

- The equipment has not been accidentally or intentionally damaged, altered or misused.
- The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation and operating instructions provided with this product.
- The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

- COVERAGE PERIOD**
- Warranty claims must be received in writing by BevLes within one (1) year from date of installation or within one (1) year and three (3) months from date of shipment from the factory, whichever comes first.
 - BevLes Products: One (1) Year parts and labor.
 - Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BevLes - whichever comes first.

- EXCLUSIONS**
- Negligence or acts of God
 - Thermostat calibrations after (30) days from equipment installation date
 - Light bulbs
 - Glass doors and door adjustments
 - Fuses
 - Tightening of screws or fasteners
 - Failures caused by erratic voltages or gas suppliers
 - Unauthorized repair by anyone other than a BevLes Factory Authorized Service Center
 - Damage in shipment
 - Alteration, misuse or improper installation
 - Thermostats and safety valves with broken capillary tubes
 - Freight - other than standard ground shipping charges
 - Ordinary wear and tear
 - Failure to follow installation and/or operating instructions
 - Events beyond control of the company

INSTALLATION Leveling, as well as proper installation and check out of all new equipment - per appropriate installation and use materials - is the responsibility of the dealer or installer, not the manufacturer.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BevLes shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.



 A DIVISION OF
THE LEGACY COMPANIES

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