

APPLICATIONS

- 2 sided salad or olive bar with cold wells for self-service applications
- Angled or flat wells
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction
 Exterior - 3/4" plywood panels
 Finished in high pressure plastic laminate
- Stainless steel cold well with galvanized steel underneath exterior
- Protective 1" bumpers
- Stainless steel corner protectors

CANOPY

- Stainless Steel frame with solid top
- Lift-up tempered glass sneeze guard
- LED lighting

REFRIGERATED COLD ZONES

- Remote refrigeration / Standard control.
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer
- Condensate drains to floor drain

-Coppered Cold Well

- NSF-7 refrigerated, coppered cold well holds standard 4"x12"x20" inset pans
- Rated at 300 BTUs per full inset pan

-Air Over/Air Under Cold Wells

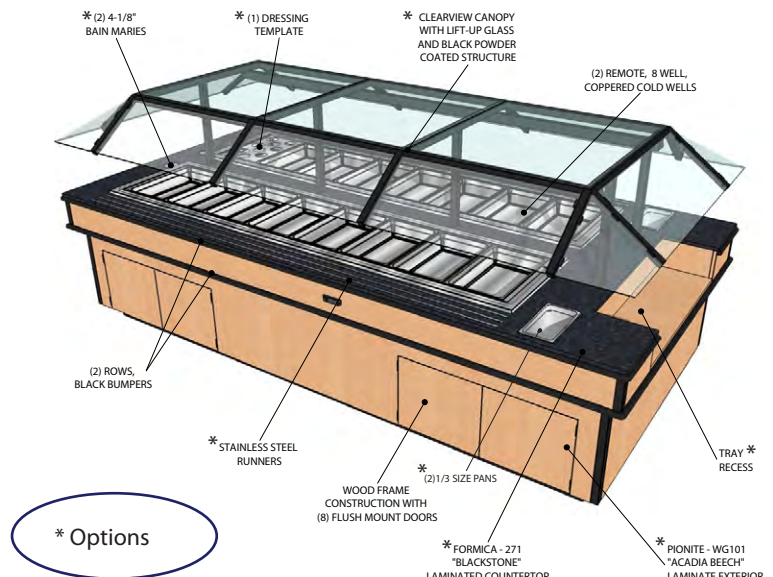
- Holds standard 4"x12"x20" inset pans
- Rated at 650 BTUs per full inset pan
- Rails can be raised with product flush so air flow is completely under, or lowered 3" so air flow is over and under
- Energy saving Axial fans reduce electrical running cost by up to 80%

ELECTRICAL REQUIREMENTS

- Unit is ready to accept 120V, 60Hz, 1Phase circuit cord set.
 (see reverse side for details)

WARRANTY

- One year - Parts and Labor



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

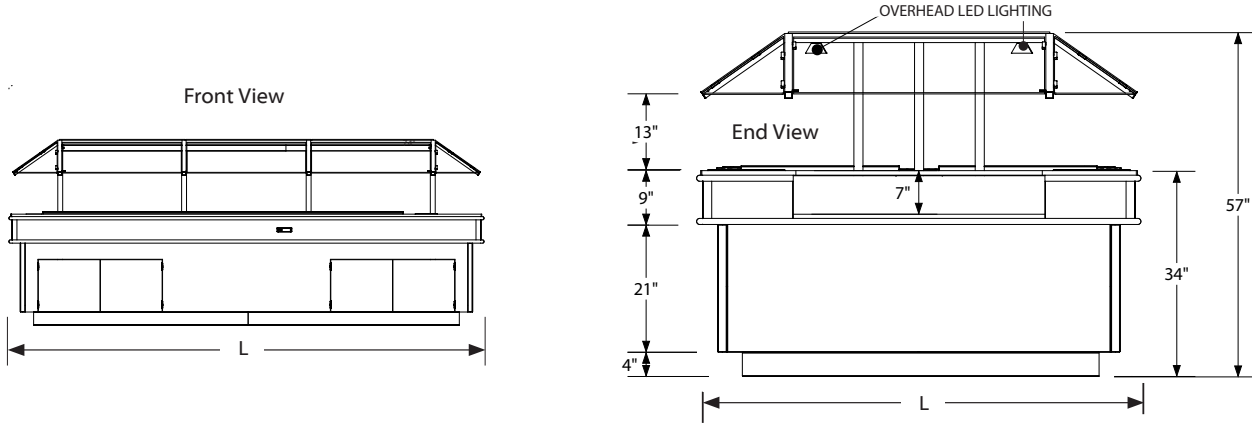
OPTIONS / ACCESSORIES

- All metal frame construction
- Many laminate finishes including metals and stainless steel exterior. Custom finishes available. Assorted colors for vinyl bumper and powder coat.
- Powder coated canopy assembly
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Clear View glass canopy top
- Recesses for takeout containers or trays
- End caps for trays/containers or soup
- Soup area featuring NSF-4 drop in kettles
- Self-contained refrigeration
- Optional condensate removal devices available to eliminate need for plumbing on islands up to 10' (16 standard size pans)
- Circuit breaker panel instead of junction box
- Stainless steel, tubular tray slides; corian or stainless steel tray glides; utensil holders; small pans; dispensers for plates, cups, bowls, lids and napkins
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.

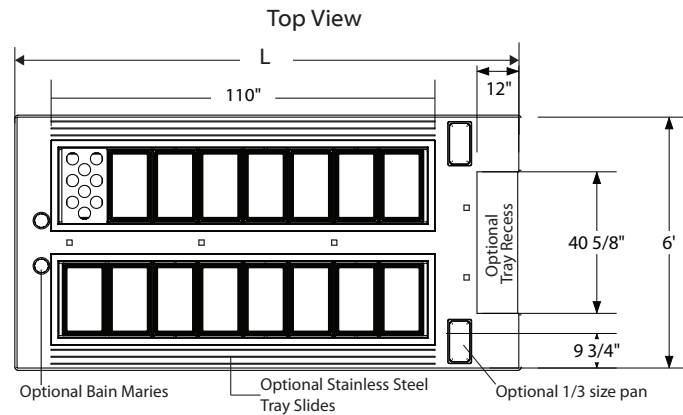
Built to meet the following specifications:



Example shown here is a 12' unit with optional tray recess end cap. A salad dressing template replaces the top left standard food pan. A standard 12' unit without the tray end would allow for 1 extra food pan per side.



Unit Length	# of Standard Pans	Dimensions (inches)		
		L	D	H
6'	8	72	71	57
8'	12	96	71	57
10'	16	120	71	57
12'	18	144	71	57
14'	22	168	71	57



ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 12' UNIT WITH TRAY END CAP)

ELECTRICAL REQUIREMENTS - REMOTE REFRIGERATION - WIRED TO JUNCTION BOX						
QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
4	58" LED LIGHTS	ELECTRALED	EFDS-5-3500	120	0.22	.88
2	COPPER COLD WELL	R&D FIXTURES	N/A	120	1	2
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						2.88

STANDARD SPECS - COPPERED COLD WELL

REFRIGERATION SPECS					
QTY	DESCRIPTION	MANUFACTURER	MODEL #	BTU'S EA.	EVAP TEMP
1	COPPERED COLD PAN DISPLAY	R&D FIXTURES	2400	8000	+20°

BTUH - COPPERED COLD WELL VS. AIR-OVER

Unit Length	Coppered Cold Well BTUH @ 15° F Evap	Air-Over/Air-Under BTUH @ 20° F Evap
6'	1,200	2,600
8'	1,800	3,900
10'	2,400	5,200
12'	2,700	5,850
14'	3,300	7,150