



Refrigerated Cold Food Table



50-CFMX, shown with optional double service buffet food protector, solid tray slides and line up locks.

Item: _____

Quantity: _____

Project: _____

Date: _____

MODELS

- 36-CFMX 36 3/8" 2 pan
- 50-CFMX 50 3/8" 3 pan
- 60-CFMX 60 3/8" 4 pan
- 66-CFMX 66 3/8" 4 pan
- 74-CFMX 74 3/8" 5 pan
- 84-CFMX 84 3/8" 5 pan
- 96-CFMX 96 3/8" 6 pan
- 144-CFMX 144 3/8" 6 pan

Top:

- 36" Counter Top Height
- Other Height (specify _____)
- Recess for 18"x26" pans
- Top Extensions (width _____)
- Top Extensions (length _____)
- 7 qt. Soup Well
- 11 qt. Soup Well
- Bread Loaf Divider Pan

Tray Slide:

- Stainless Steel
- Solid "V" ridge
- Flat Surface
- Tubular
- Solid Surface
- Corian® (specify _____)
- Powder Coated brackets (specify RAL #)
- 34" Tray Slide Height
- Other Slide Height _____

Above the Top:

- Overshelf
- Sloped Front Protector
- Curved Front Protector
- Other Style Protector (specify _____)
- Buffet Shield Single Service
- Buffet Shield Double Service
- Lift-up Hinge for shield
- 2 tier Display Shelf, single service
- 2 tier Display Shelf, double service
- 3 tier Display Shelf, single service
- 3 tier Display Shelf, double service
- Curved Glass for Display Shelf
- Powder Coated finish (specify RAL #)
- Fluorescent Lights
- Refrigerated Over Shelf

Base Options:

- Enclosed Base (specify EB after model #)
- Cam Operated Line-up Locks
- Drain Options _____
- Hinged Doors
- Refrigerated Base (36" high units only)
- Fiberglass Door Panels
- End Drop Shelf
- Powder Coat Louvers (specify RAL #)
- Custom Color (specify RAL #)
- 5" Diameter Casters
- Stainless Steel Legs
- Other _____

Cutting Board:

- 8" wide Stainless Steel
- 8" wide Richlite® composite
- Other width _____

- ▶ Refrigerated cold pans exceed NSF7 with pans recessed 3" below top.
- ▶ Versatile static air system
- ▶ Pan rails remove easily
- ▶ Accomodates 6" deep pans
- ▶ Approved for deli and salad bar use

Electrical Options:

- Convenience outlet, flush
- Convenience outlet, pedestal
- Daisy chain
- Load center

Other Options:

- Canopy (specify style & color)
- Over-structure with signage & lights (specify _____)
- Theme Package
 - School Bus
 - Train
 - Space Shuttle
 - Covered Wagon
 - Circus Train
 - Other (specify)





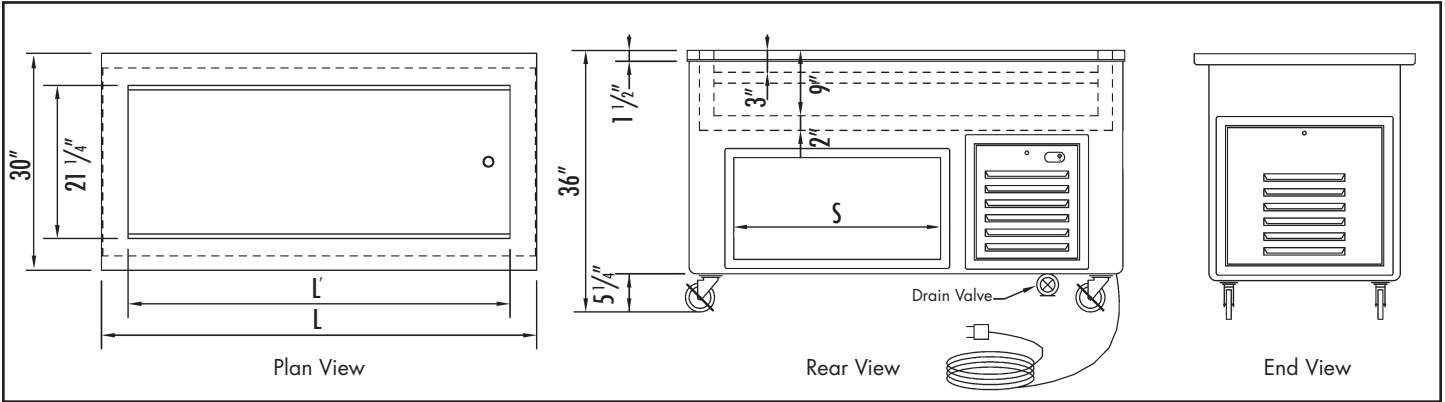
Refrigerated Cold Food Table

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MODEL	PAN CAPACITY	UNIT LENGTH (L)	COLD PAN LENGTH (L')	STORAGE LENGTH (S)	COMP.	120V, 1 phase		APPROXIMATE SHIP WEIGHT
						AMPS	NEMA	
36-CFMX	2	36 3/8"	26 1/4"	N/A	1/3	7.5	5-15P	400 lbs.
50-CFMX	3	50 3/8"	39 5/8"	15"	1/3	7.5	5-15P	450 lbs.
60-CFMX	4	60 3/8"	53"	28"	1/3	7.5	5-15P	580 lbs.
66-CFMX	4	66 3/8"	53"	28"	1/3	7.5	5-15P	600 lbs.
74-CFMX	5	74 3/8"	66 3/8"	36"	1/3	7.5	5-15P	676 lbs.
84-CFMX	5	84 3/8"	66 3/8"	46"	1/3	7.5	5-15P	700 lbs.
96-CFMX	6	96 3/8"	79 3/4"	(2) 28"	1/3	7.5	5-15P	750 lbs.
144-CFMX	6	144 3/8"	79 3/4"	(2) 46"	1/3	7.5	5-15P	900 lbs.

Adding additional electrical components will change the total electric load.

Refrigerated Cold Food Table

TOP: Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hi-lite finish.

REFRIGERATED COLD PANS: Cold pans to be 18 gauge stainless steel fully welded construction with 1/4" covered corners. The cold pan shall be pitched to a 1" drain, which is extended to a valve below the base. All cold pans shall be furnished with urethane insulation on bottom and all four sides of pan. The pan shall be fully separated from the counter top by a full perimeter breaker strip. Cold pans are to allow for a full steam table pan 6" deep. Temperature is maintained by a static air system utilizing

1/2" copper coils attached to the liner bottom and sides to a level 1" above the food pans. To have a fully hermetic condensing unit operating on R-134A refrigerant. Food pans shall be supported by full length removable brackets located 3" below the top.

BODY: Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand lay-up process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25 or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral "U" frame for maximum stress relief. Rear of body to have an open storage

base made from 18-gauge stainless steel. Liner to have removable top panels to allow for service access.

CASTERS: 4" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted thru two 12 gauge channels for extra rigidity.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

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