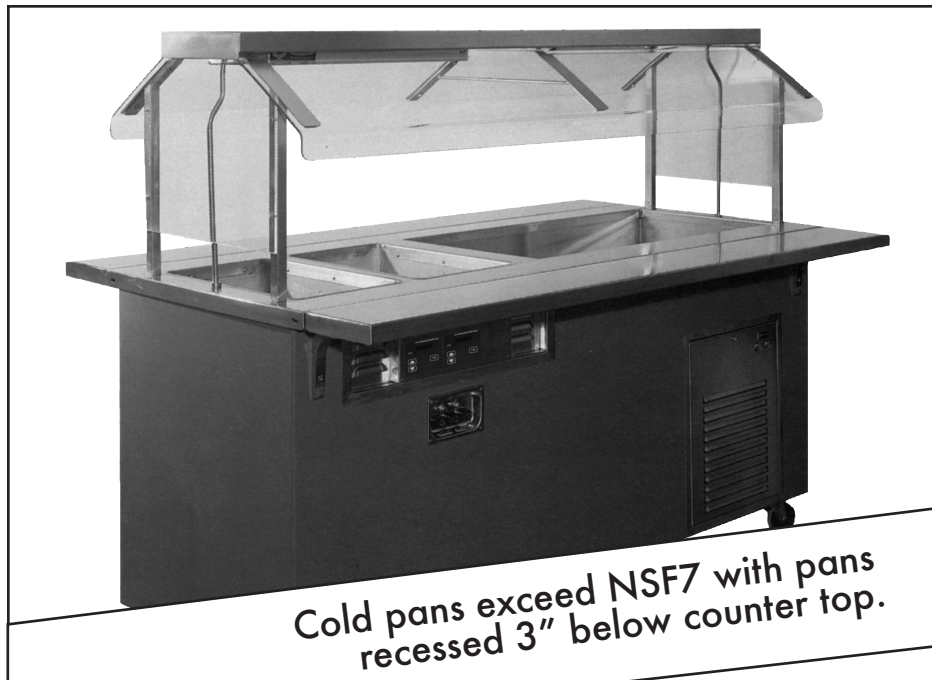




Hot-Cold Combo Table



Cold pans exceed NSF7 with pans recessed 3" below counter top.

CPT-72-RX-EB shown with optional double buffet shields, cutting boards, heat lamp and fluorescent lights.

Item: _____

Quantity: _____

Project: _____

Date: _____

MODELS

	hot wells	cold wells	length
<input type="checkbox"/> CPT-51-RX	1	1	50 3/8"
<input type="checkbox"/> CPT-61-RX	1	3	60 3/8"
<input type="checkbox"/> CPT-62-RX	2	2	60 3/8"
<input type="checkbox"/> CPT-71-RX	1	4	74 3/8"
<input type="checkbox"/> CPT-72-RX	2	3	74 3/8"
<input type="checkbox"/> CPT-73-RX	3	2	74 3/8"
<input type="checkbox"/> CPT-91-RX	1	5	96 3/8"
<input type="checkbox"/> CPT-92-RX	2	4	96 3/8"
<input type="checkbox"/> CPT-93-RX	3	3	96 3/8"
<input type="checkbox"/> CPT-94-RX	4	2	96 3/8"

Top:

- 36" Counter Top Height
- Other Height (specify _____)
- Recessed for 18x26 pans
- Top Extensions (width _____)
- Top Extensions (length _____)
- End Drop Shelf

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
- Infra-Red Lamp Strip
- Bullet Type Heat Lamps
- Infra-Red Strip with Lights

Cutting Board:

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

Tray Slide:

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

Base Options:

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

Electrical Options:

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

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

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)





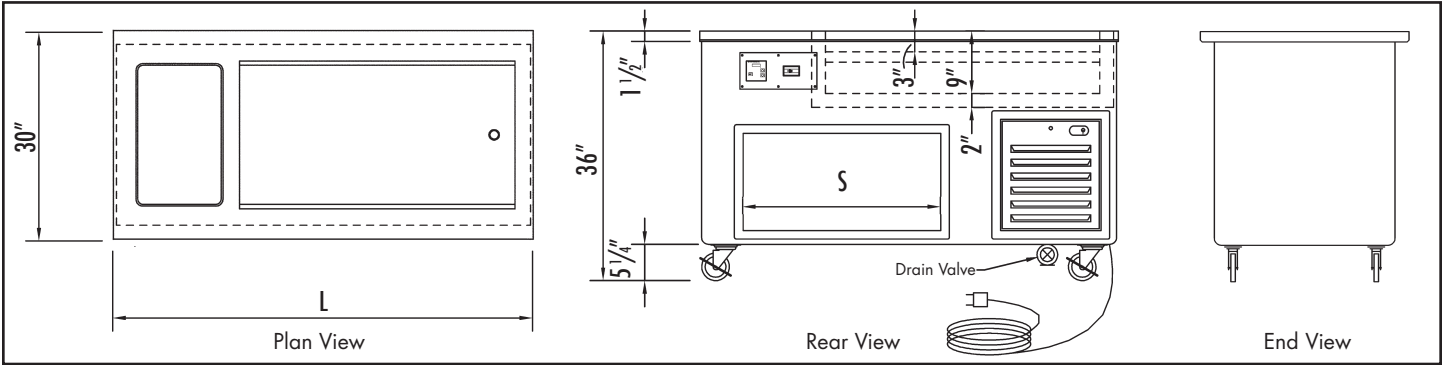
Hot-Cold Combo Table

Item: _____

Quantity: _____

Project: _____

Date: _____



MODEL	Hot Wells	Cold Wells	Unit Length (L)	Storage Length (S)	Comp.	208V, 1 phase		120V, 1 phase		APPROXIMATE SHIP WEIGHT
						AMPS	NEMA	AMPS	NEMA	
CPT-51-RX	1	1	50 3/8"	15"	1/3 HP	9.9	14-20	13	5-20P	450 lbs.
CPT-61-RX	1	3	60 3/8"	28"	1/3 HP	9.9	14-20	13	5-20P	580 lbs.
CPT-62-RX	2	2	60 3/8"	28"	1/3 HP	12.3	14-20	18.5	5-30P	580 lbs.
CPT-71-RX	1	4	74 3/8"	36"	1/3 HP	9.9	14-20	13	5-20P	676 lbs.
CPT-72-RX	2	3	74 3/8"	36"	1/3 HP	12.3	14-20	18.5	5-30P	676 lbs.
CPT-73-RX	3	2	74 3/8"	36"	1/3 HP	14.7	14-20	24	5-30P	676 lbs.
CPT-91-RX	1	5	96 3/8"	(2) 28"	1/3 HP	9.9	14-20	13	5-20P	750 lbs.
CPT-92-RX	2	4	96 3/8"	(2) 28"	1/3 HP	12.3	14-20	18.5	5-30P	750 lbs.
CPT-93-RX	3	3	96 3/8"	(2) 28"	1/3 HP	14.7	14-20	24	5-30P	750 lbs.
CPT-93-RX	4	2	96 3/8"	(2) 28"	1/3 HP	17.1	14-30	29.5	5-50P	750 lbs.

Adding additional electrical components will change the total electric load.

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.

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.

REFRIGERATED COLD PANS: Cold pans to be 18 gauge stainless steel fully welded construction with 1/4" coved 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.

HOT FOOD UNITS: Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of galvanized steel. Each hot food well to use a 500 watt (at 208V) heat source, or 661 watt (at 120-240V) heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

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.

06/2006



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U.L. Sanitation Classified to NSF Standards

