

Ice Cooled Food Table

Stainless Steel (S) or Laminate Panel (L)

COLORPOINT™



74-CFI-L shown with options: (A) Beaded, stainless steel tray slide and (M) buffet shield single service hinged protector.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length
<input type="checkbox"/> 36-CFI-L/S	36 3/8"
<input type="checkbox"/> 50-CFI-L/S	50 3/8"
<input type="checkbox"/> 60-CFI-L/S	60 3/8"
<input type="checkbox"/> 66-CFI-L/S	66 3/8"
<input type="checkbox"/> 74-CFI-L/S	74 3/8"
<input type="checkbox"/> 84-CFI-L/S	84 3/8"
<input type="checkbox"/> 96-CFI-L/S	96 3/8"
<input type="checkbox"/> 144-CFI-L/S	144 3/8"

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Molded fiberglass body
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters

Top

- Height other than std. 36" (specify _____)
- (TEW) Top Extensions (width _____)
- (TEL) Top Extensions (length _____)
- (CT) Corian® Top (specify _____)
- (QT) Stone Top (specify _____)
- (AA) Cam Operated Line-up Locks
- (FF) End Drop Shelf
- (BARS) Adapter Bars for Cold Pans

Above the Top

- (F) Overshelf
- (GA) Sloped Front Protector, Adjustable
- (GAG) Sloped Front Protector - Adjustable - Glass Top Shelf
- (GC) Sloped Front Protector, Glass Clips
- (GCG) Sloped Front Protector - Glass Clips - Glass Top Shelf
- (M) Buffet Shield Single Service Hinged
- (N) Buffet Shield Double Service Hinged
- (GTS) Glass Top Shelf for Protector or Buffet Shield
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service
- (CCP) Curved Tempered Glass Protector
- (SCP) Straight Tempered Glass Protector

- (CCB) Curved Tempered Glass Buffet Shield
- (FTO) Frost Top Overshelf Display
- Powder Coated finish (specify RAL # _____)
- (RR) LED Lights

Tray Slide/Cutting Board Options

- (A) Beaded, stainless steel tray slide
- (B) Flat Surface, stainless steel tray slide
- (C) Tubular stainless steel tray slide
- (CTS) Corian® Tray Slide (specify _____)
- (QTS) Stone Tray Slide (specify _____)
- Powder Coated brackets (specify RAL # _____)
- (D) 8 wide Stainless Steel cutting board
- (E) 8 wide Richlite® composite cutting board
- Other cutting board width (specify _____)

Base Options

- (EB) Enclosed Base - no under storage
- (Y) Hinged Doors
- (CC) Refrigerated Storage Base (36 high units only)
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (OP) Offset Panels
- Powder Coat Louvers (specify RAL # _____)

- ▶ Easy to clean, low maintenance.
- ▶ Convenient portability, or use in a line up.
- ▶ Full complement of options available.

- S/S Toe Kick
- (IU) Intermediate Undershelf
- Other _____

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- (EE) Convenience outlet, pedestal
- (DC) Daisy chain
- (LC) Load center
- Alternate Drain Location _____

Other Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify _____)
- Digital Menu Boards
- Progressions Décor Panel



LTI, Inc.
P.O. Box 795
Jonesboro, GA 30237

T 770 478 8803
F 770 471 3715
W lowtempind.com

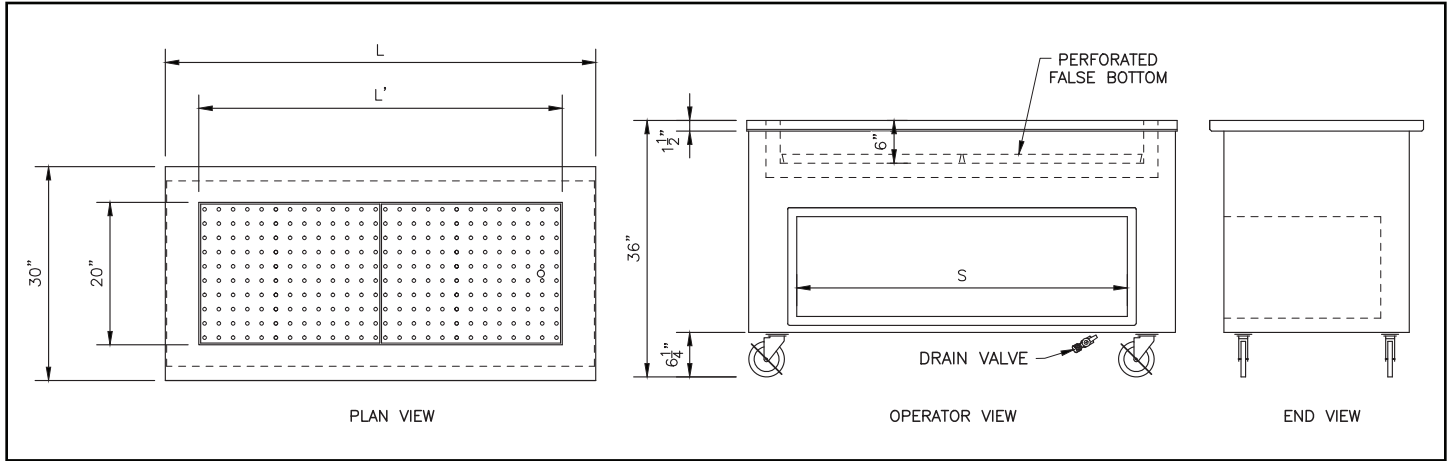


U.L. Sanitation Classified to NSF Standards

REV 3/24/17

Ice Cooled Food Table

Stainless Steel (S) or Laminate Panel (L)



Model #	Unit Length (L)	Length (L')	Storage Length (S)	Approx. Ship Weight
36-CFI	36 3/8"	25"	15"	300 lbs.
50-CFI	50 3/8"	38"	36"	350 lbs.
60-CFI	60 3/8"	51"	46"	480 lbs.
66-CFI	66 3/8"	51"	46"	500 lbs.
74-CFI	74 3/8"	64"	(2) 28"	576 lbs.
84-CFI	84 3/8"	64"	36" & 28"	600 lbs.
96-CFI	96 3/8"	77"	46" & 28"	650 lbs.
144-CFI	144 3/8"	77"	(2) 46"	800 lbs.

Note: Ice pans need not be full length of body (specify pan length).

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.

Casters

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with exterior and interior bracing for maximum stress relief.

Body (S)

Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Cold Pan

The ice cooled cold pan shall be of 18 ga. Stainless steel and be 6" deep or as required. The welded watertight pan to be fully insulated with urethane insulation and have sectional, removable false bottom. A full perimeter breaker strip shall separate the top from the cold pan. Pan to have 1 open brass drain with extension to shut off valve below base.

Body (L)

Standard grade laminate to cover all sides of an 18 gauge steel uni-body structure. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom. Corners and bottom edge provided with 1/2" stainless steel trim strips.

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.