

Solid Top Food Table

Stainless Steel (S) or Laminate Panel (L)



66-ST-L shown with option: (A) Beaded, stainless steel tray slide.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models

Length

<input type="checkbox"/> 28-ST-L/S	28 3/8"
<input type="checkbox"/> 36-ST-L/S	36 3/8"
<input type="checkbox"/> 50-ST-L/S	50 3/8"
<input type="checkbox"/> 60-ST-L/S	60 3/8"
<input type="checkbox"/> 66-ST-L/S	66 3/8"
<input type="checkbox"/> 74-ST-L/S	74 3/8"
<input type="checkbox"/> 84-ST-L/S	84 3/8"
<input type="checkbox"/> 96-ST-L/S	96 3/8"
<input type="checkbox"/> 144-ST-L/S	144 3/8"

Standard Features

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

Top Options

- Height other than std. 36" (specify _____)
- (RE) Recess for 18" x 26" pans
- (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

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

- Powder Coated finish (specify RAL # _____)
- (RR) LED Lights
- (S) Infra-Red Lamp Strip
- (U) Infra-Red Strip with Lights

Tray Slide/Cutting Boards

- (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
- (BB) Heated Storage Base
- (CC) Refrigerated Storage Base (36 high units only)
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (OP) Offset Panels
- S/S Toe Kick
- (IU) Intermediate Undershelf
- Other _____

- ▶ Most versatile counters, add the options you need!
- ▶ Easy to clean, low maintenance
- ▶ 12' (144-ST) unit can be made into a complete reimbursable line.

Plumbing & Electrical Options

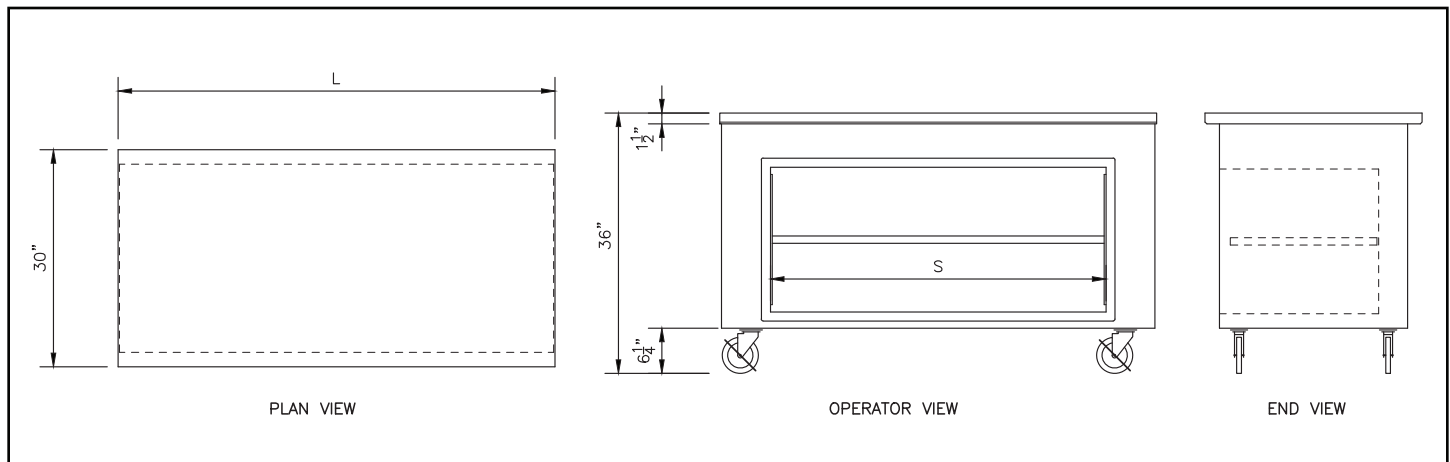
- (DD) Convenience outlet, flush
- (EE) Convenience outlet, pedestal
- (DC) Daisy chain
- (LC) Load center

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

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Stainless Steel (S) or Laminate Panel (L)



Model	L	S	Approx. Ship Weight
28-ST	28 3/8"	N/A	205 lbs.
36-ST	36 3/8"	15"	220 lbs.
50-ST	50 3/8"	36"	260 lbs.
60-ST	60 3/8"	46"	300 lbs.
66-ST	66 3/8"	46"	320 lbs.
74-ST	74 3/8"	(2) 28"	340 lbs.
84-ST	84 3/8"	28" & 36"	360 lbs.
96-ST	96 3/8"	28" & 46"	380 lbs.
144-ST	144 3/8"	(2) 46"	750 lbs.

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 (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.

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.

Castors

5" 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.