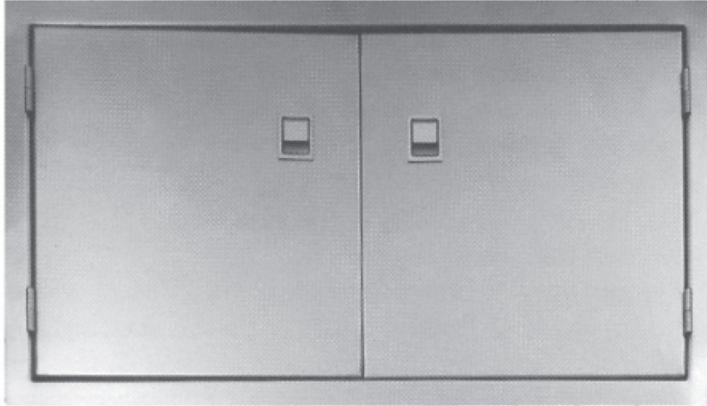




F. Overshelf shall be constructed of 16 gauge stainless steel with all edges turned down square and all corners fully welded, ground and polished. To have #4 satin finish. 1" square stainless steel uprights secured to the table top.



BB. Heated storage base with hinged doors and pan slides to be constructed of 18 gauge stainless steel with N.S.F. covered interior horizontal and vertical corners. Compartment to be insulated with fiberglass insulation. To have two double pan insulated stainless steel hinged doors with paddle latches. The compartment to be separated into two storage sections which provides a total storage capacity of ten full size pans (12" x 20" x 2 1/2" deep in a full height counter, check with factory for capacity in other heights). The center divider shall be easily removable without tools to allow for the storage of five sheet pans (18" x 26"). Compartment to be uniformly heated by a thermal blanket covering the bottom and both sides and wired to an infinite control for temperature selection.

REV 8/9/23