Hot-Cold Combo Table

Molded Fiberglass (F)

COLORPOINT™

CPT-93-RX-F shown with options: (E) 8″ wide Richlite® composite cutting board, (M) hinged single service buffet shield, and a removable stainless steel toe kick.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models	HOT WELLS	COLD WELLS	LENGTH
❑ CPT-51-RX-F	1	1	50 3/8″
❑ CPT-61-RX-F	1	3	60 3/8″
❑ CPT-62-RX-F	2	2	60 3/8″
❑ CPT-71-RX-F	1	4	74 3/8″
❑ CPT-72-RX-F	2	3	74 3/8″
❑ CPT-73-RX-F	3	2	74 3/8″
❑ CPT-91-RX-F	1	5	96 3/8″
❑ CPT-92-RX-F	2	4	96 3/8″
❑ CPT-93-RX-F	3	3	96 3/8″
❑ CPT-94-RX-F	4	2	96 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_____)
- ❑ (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
- ❑ (CCP) Curved Tempered Glass Protector
- ❑ (SCP) Straight Tempered Glass Protector
- ❑ (CCB) Curved Tempered Glass Buffet Shield
- ❑ Powder ctd. finish (specify RAL #___)
- ❑ (RR) LED Lights
- ❑ (S) Infra-Red Lamp Strip

- ❑ (U) Infra-Red Strip with Lights
- ❑ (I) 2 tier Display Shelf, single service
- ❑ (I2) 2 tier Display Shelf, double service

Tray Slide/Cutting Board Options
- ❑ (A) Beaded, stainless steel tray slide
- ❑ (B) Flat Surface, stainless steel tray slide
- ❑ (C) Tubular stainless steel trayslide
- ❑ (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)
- ❑ (NN) Fiberglass Door Panels
- ❑ (MM) Vertical Trim Strips
- ❑ (SS) Stainless Steel Legs
- ❑ (OP) Offset Panels
- ❑ Custom Body Color (specify RAL #_____) or Buffet Shield
- ❑ S/S Toe Kick
- ❑ (IU) Intermediate Undershelf
- ❑ Other _____

► Refrigerated cold pans exceed NSF7 with pans recessed 3″ below top.

► Versatile static air system

► Pan rails remove easily

► Accommodates 6″ deep pans

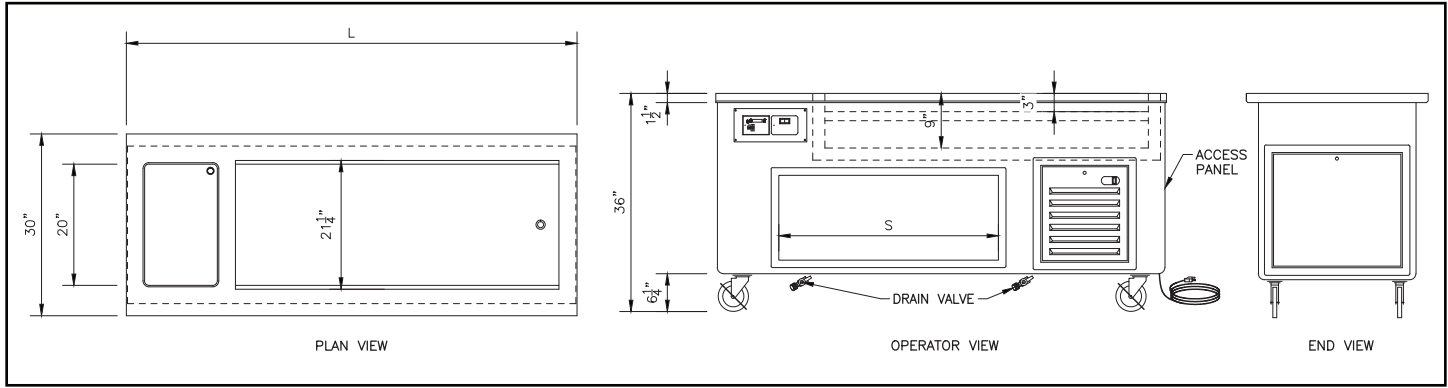► Approved for deli and salad bar use

Plumbing & Electrical Options
- ❑ (DD) Convenience outlet, flush
- ❑ (EE) Convenience outlet, pedestal
- ❑ (DC) Daisy chain
- ❑ (LC) Load center

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

LTI — *Changing how food is served.*

REV 3/24/17

U.L. Sanitation Classified to NSF Standards

ANSI/NSF169

Hot-Cold Combo Table

Molded Fiberglass (F)

PLAN VIEW   OPERATOR VIEW   END VIEW

Model #	Hot Wells	Cold Wells	Unit Length (L)	Storage Length (S)	Comp.	120/208V, 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 fl ame retardant per specifi cation 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

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.

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 ¼" 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.AIll switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

U.L. Sanitation Classified to NSF Standards

ANSI/NSF169