



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Capacity
<input type="checkbox"/> EF2-CPA-L/S	36 3/8"	2 wells
<input type="checkbox"/> EF3-CPA-L/S	50 3/8"	3 wells
<input type="checkbox"/> EF4-CPA-L/S	60 3/8"	4 wells
<input type="checkbox"/> EF4-CPA-66-L/S	66 3/8"	4 wells
<input type="checkbox"/> EF5-CPA-L/S	74 3/8"	5 wells
<input type="checkbox"/> EF5-CPA-84-L/S	84 3/8"	5 wells
<input type="checkbox"/> EF6-CPA-L/S	96 3/8"	6 wells

Hot Food Table
Stainless Steel (S) or Laminate Panel (L)

EF5-CPA-L, shown with options: (A) beaded stainless tray slide, (D) 8" stainless cutting board, and (GA) sloped front adjustable protector.



- 500 watt heat source outperforms standard 1000 watt elements
- UL-approved to be used wet or dry

- Hot food wells can be used with 208V, 120V, or 240V power

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ 500 watt energy efficient hot food wells
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters

Top

- 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 Lock
- (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
- (C) Tubular stainless steel
- (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
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs

- (OP) Offset Panels
- 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
- (TL) Twist Lock Plug & Matching Receptacle
- (Z) Common Hot Food Well Drains
- ¼" Turn Ball Valve
- (DV) Individual Hot Food Well Drains
- Alternate Drain Location(s) _____
- Water Fill Faucet
- Auto Water Fill Valve

Other Options (Contact Factory)

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

A.I.A. File No. 00-0-00

SIS No. 00-0-00

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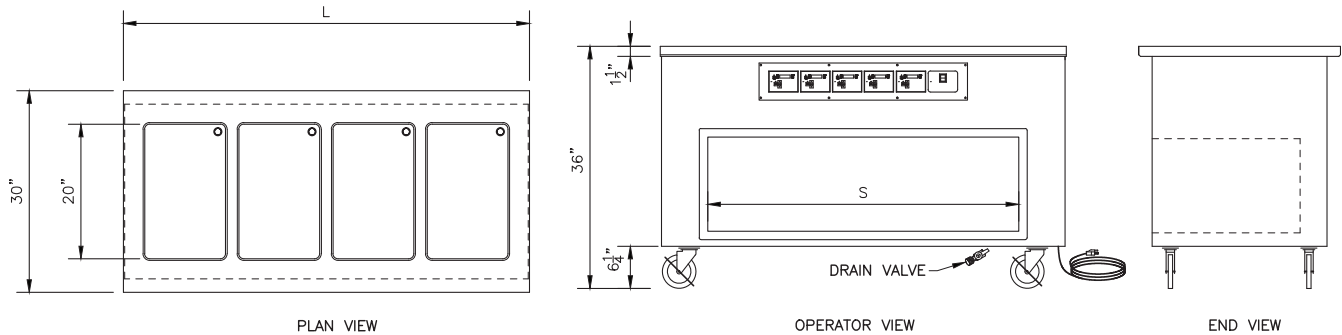
Approvals: _____

Hot Food Table

Stainless Steel (S) or Laminate Panel (L)



Hot Food Table
Stainless Steel (S) or Laminate Panel (L)



Model	Wells	Length	208V, 1 Phase			120V, 1 Phase			240V, 1 Phase			Approx. Ship Weight
			Amps	Watts	Nema	Amps	Watts	Nema	Amps	Watts	Nema	
EF2-CPA	2	36 ^{3/8"}	4.8	1000	6-15	11.0	1322	5-15	5.5	1322	6-15	400 lbs.
EF3-CPA	3	50 ^{3/8"}	7.2	1500	6-15	16.5	1983	5-30	8.3	1983	6-15	450 lbs.
EF4-CPA	4	60 ^{3/8"}	9.6	2000	6-15	22.0	2644	5-30	11.0	2644	6-15	580 lbs.
EF4-CPA-66	4	66 ^{3/8"}	9.6	2000	6-15	22.0	2644	5-30	11.0	2644	6-15	600 lbs.
EF5-CPA	5	74 ^{3/8"}	12.0	2500	6-15	27.5	3305	5-50	13.8	3305	6-20	676 lbs.
EF5-CPA-84	5	84 ^{3/8"}	12.0	2500	6-15	27.5	3305	5-50	13.8	3305	6-20	700 lbs.
EF6-CPA	6	96 ^{3/8"}	14.4	3000	6-20	33.0	3966	5-50	16.5	3966	6-30	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.

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. 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.

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 ½ stainless steel trim strips.

Casters

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted through 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.

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Changing
how food is served.