



Project: \_\_\_\_\_

Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Date: \_\_\_\_\_

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

Ice Cooled Food Table  
Stainless Steel (S) or Laminate Panel (L)

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



U.L. Sanitation Classified to NSF Standards

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

### 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 # \_\_\_\_\_)
- 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
- Décor Panel

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Approvals: \_\_\_\_\_

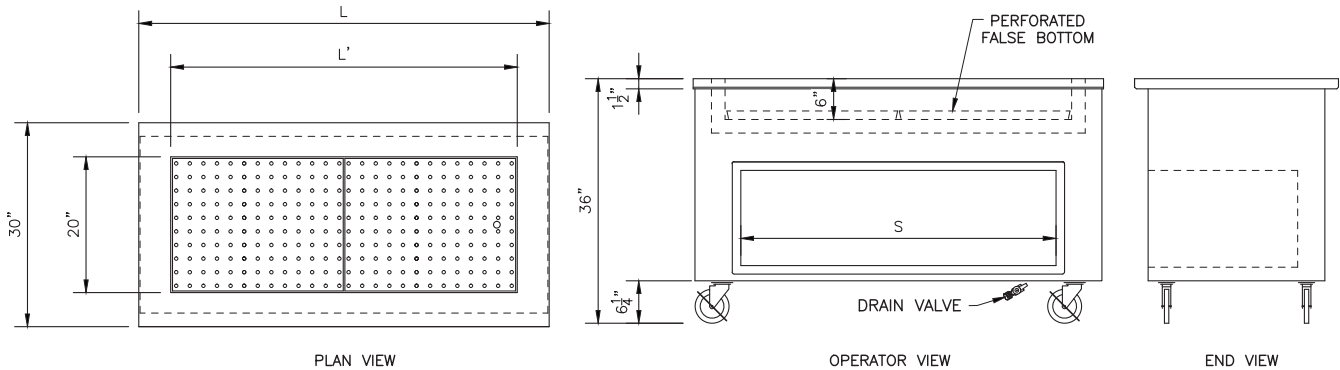
# Ice Cooled Food Table

Stainless Steel (S) or Laminate Panel (L)



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 <sup>3/8"</sup>  | 25"         | 15"                | 300 lbs.            |
| 50-CFI  | 50 <sup>3/8"</sup>  | 38"         | 36"                | 350 lbs.            |
| 60-CFI  | 60 <sup>3/8"</sup>  | 51"         | 46"                | 480 lbs.            |
| 66-CFI  | 66 <sup>3/8"</sup>  | 51"         | 46"                | 500 lbs.            |
| 74-CFI  | 74 <sup>3/8"</sup>  | 64"         | (2) 28"            | 576 lbs.            |
| 84-CFI  | 84 <sup>3/8"</sup>  | 64"         | 36" & 28"          | 600 lbs.            |
| 96-CFI  | 96 <sup>3/8"</sup>  | 77"         | 46" & 28"          | 650 lbs.            |
| 144-CFI | 144 <sup>3/8"</sup> | 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.

## 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.

## 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.

## 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.

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.

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

SIS No. 00-0-00

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