

Super Cold Ice Cream Merchandiser

Molded Fiberglass (F)



2222-IC-F shown with options: (B) flat surface stainless steel tray slide, and (FS) sloped overshelf

Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length
<input type="checkbox"/> 2222-IC-F	36"

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Full sealing gasket
- ✓ Two large compartments
- ✓ Two coated baskets
- ✓ Easy-lift, see-thru lid
- ✓ 5' Locking Swivel Casters

- Powder Coated brackets (specify RAL # _____)
- (D) 8" wide Stainless Steel cutting board
- (E) 8" wide Richlite® composite cutting board
- Other cutting board width (specify _____)

Top Options

- Height other than standard 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

Base Options

- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (OP) Offset Panels
- Custom Body Color (specify RAL # _____)
- S/S Toe Kick
- Other _____

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 _____)

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- (EE) Convenience outlet, pedestal
- (DC) Daisy chain
- (LC) Load center
- (TL) Twist Lock Plug & Matching Receptacle
- Alternate Drain Location _____

Optional Features

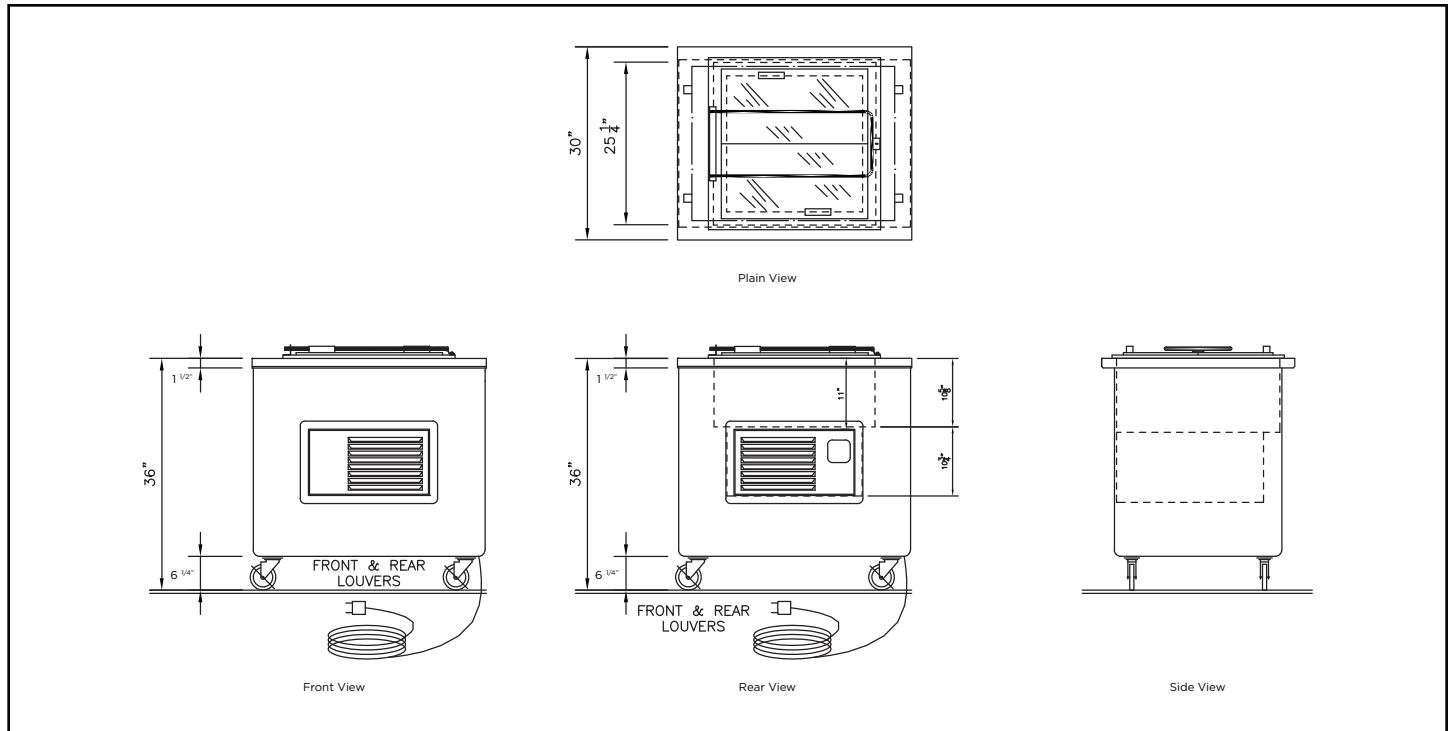
- (FS) Overshelf Sloped
- Additional coated baskets (specify _____)
- Lid locking assembly

- ▶ Holds products at a temperature of -10° F or less
- ▶ Stackable, coated baskets allow easy loading and prevent products from freezing to the bottom of the unit

- 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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Electrical Specifications

Model	Length	120V/1		H.P.	Approximate Shipping Weight
		Amps	Plug		
2222-IC	36"	6.4	5-15	1/3	407 lbs.

Freezer Specifications

Developed to hold frozen ice cream and novelty products at a temperature of -10° F or less, in an ambient of up to 85° F. Fully insulated and provided with a 1/3 hp compressor. Unit maintains proper temperatures without excessive frost build-up.

Thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge stainless steel, fully welded, ground and polished. To be fully insulated with 1-1/2" to 2" urethane insulation. The exterior jacket to be constructed of 18 gauge galvanized steel.

Baskets to be 10" x 20" x 6" deep with sanitary white plastic coating.

Refrigeration system to be hermetically sealed compressor operating with R-507 (HFC) refrigerant and be thermostat controlled.

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 (F)

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 flame retardant per specification 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.

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.

Units to be UL listed and carry the UL and UL Sanitation seals.

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.