



Project: _____

Item: _____

Quantity: _____

Date: _____

Models

Models	Length	Wells
<input type="checkbox"/> SPC-QSP454-D/DW-LP/SS-20-02-36	36 3/8"	2
<input type="checkbox"/> SPC-QSP454-D/DW-LP/SS-20-03-50	50 3/8"	3
<input type="checkbox"/> SPC-QSP454-D/DW-LP/SS-20-04-66	66 3/8"	4
<input type="checkbox"/> SPC-QSP454-D/DW-LP/SS-20-04-74	74 3/8"	4
<input type="checkbox"/> SPC-QSP454-D/DW-LP/SS-20-05-84	84 3/8"	5
<input type="checkbox"/> SPC-QSP454-D/DW-LP/SS-20-06-96	96 3/8"	6

Standard Features

- ✓ 32" wide 14 gauge stainless steel top
- ✓ Individual solid state digital controls
- ✓ Single power source
- ✓ Manifold drains (DW)
- ✓ 5" Locking Swivel Casters
- ✓ Cam Operated Line-up Locks

SPC-QSP454-DW-LP-20-04-66



U.L. Sanitation Classified to NSF Standards

- Switch from hot to cold in a matter of minutes
- Individual well flexibility
- Labor-saving, easy-to-clean design

Specifications

Top - Top to be 32" wide and fabricated from a minimum of 14 gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish.

Body (SS) - 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 11 gauge steel bottom.

Body (LP) - 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 11 gauge steel bottom. Corners provided with 3/4" stainless steel trim strips, and bottom edge provided with 1/2" aluminum mop guard.

General Specifications - Counter to include convertible Hot/Cold/Freeze wells. Wells to be individual 12" x 20" opening. Well to have the ability to either; heat, refrigerate, or hold frozen product. All wells to be individually operated with separate controls and drains. Unit to be constructed of 14 gauge 304 stainless steel, welded, ground and polished with a thermal break provided between

the top and refrigerated interior. Interior pan to be 18 gauge 304 stainless steel, fully welded, ground and polished with a 3/4" open drain. Unit to be fully insulated with 1-1/2" urethane insulation. The exterior jacket to be constructed of heavy gauge stainless steel. Refrigeration system to be a hermetically sealed compressor operating on R-454C refrigerant, and will include controls. Well to also operate as an energy efficient hot food well using a 500 watt heat source digitally controlled.

Options

Top Options

- ☐ Height Other Than Standard 36" (Specify ____)
- ☐ (RE) Recess For 18" X 26" Pans
- ☐ (MR) #7 Hi-Lite Edge
- ☐ (TWE) Top Width Extension (Specify _____)

Above the Top

- ☐ (CCCP) CrystalClear Counter Protector
- ☐ (CCSB) CrystalClear Self Service Single Buffet Shield
- ☐ (CCDB) CrystalClear Self Service Double Buffet Shield
- ☐ (CCCPADJ) CrystalClear Counter Protector Adjustable for Self-Service to Full Service
- ☐ (CCSMT) Crystal Clear Multi-Tier Single Service
- ☐ (CCDMT) Crystal Clear Multi-Tier Double Service
- ☐ (GA) Sloped Front Protector, Stainless Steel Top, Adj.
- ☐ (GAG) Sloped Front Protector, Glass Top Shelf, Adj.

- ☐ (GC) Sloped Front Protector, Stainless Steel Top, Fixed Glass
- ☐ (GCG) Sloped Front Protector, Glass Top Shelf, Fixed Glass
- ☐ (M) Buffet Shield Single Service Hinged
- ☐ (N) Buffet Shield Double Service Hinged
- ☐ (I) 2 Tier Display Shelf, Single Service
- ☐ (I2) 2 Tier Display Shelf, Double Service
- ☐ (RR) LED Lights
- ☐ (S) Heat Lamp
- ☐ (U) Heat Lamp with Lights

Tray Slide/Cutting Board Options

- ☐ (A) 10" Beaded, Stainless Steel Tray Slide
- ☐ (B) 10" Flat Surface, Stainless Steel Tray Slide
- ☐ (C) 10" Tubular Tray Slide
- ☐ (CTS) 10" Corian Tray Slide Solid

- ☐ (CTR) 10" Corian Tray Slide Routed Runners
- ☐ (D) 6" Wide Stainless Steel Cutting Board
- ☐ (E) 6" Wide Richlite® Composite Cutting Board
- ☐ (E1) 6" Santalite cutting board
- ☐ (FF) End Drop Shelf 12" x 30"
- ☐ (FTS) Fixed Tray Slide

Base Options

- ☐ (MM) Vertical Trim Strips
- ☐ (SS) Stainless Steel Legs
- ☐ (TK) S/S Toe Kick
- ☐ (CL) Cylinder Locks

Electrical Options

- ☐ (DD) Convenience Outlet, Flush
- ☐ (DC) Daisy Chain

REV 12/9/25



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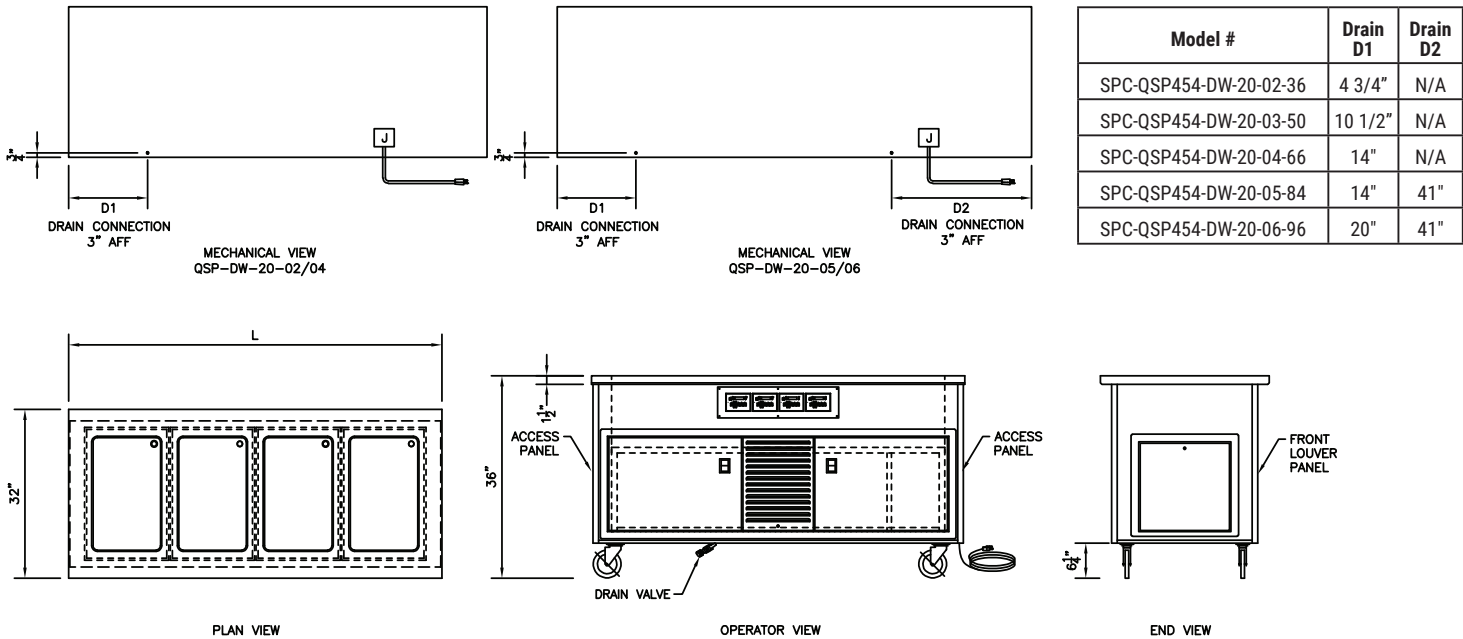
Approvals: _____

Hot/Cold/Freeze Food Serving Counter
Powered by QuickSwitch™

Laminate Panel (LP) or Stainless Steel (SS)



Hot/Cold/Freeze Food Serving Counter Powered by QuickSwitch™
Laminate Panel (LP) or Stainless Steel (SS)



Model #	L	Pans	120V/1		120/208V/1		120/240V/1		Approximate Ship Weight
			Amps	Plug	Amps	Plug	Amps	Plug	
SPC-QSP-D/DW-LP/SS-20-02-36	36-3/8"	2	11.0	5-15P	7.4	14-20P	7.8	14-20P	455 lbs.
SPC-QSP-D/DW-LP/SS-20-03-50	50-3/8"	3	16.5	5-30P	9.8	14-20P	10.5	14-20P	645 lbs.
SPC-QSP-D/DW-LP/SS-20-04-66	66-3/8"	4	22.0	5-30P	12.2	14-20P	13.3	14-20P	670 lbs.
SPC-QSP-D/DW-LP/SS-20-04-74	74-3/8"	4	22.0	5-30P	12.2	14-20P	13.3	14-20P	790 lbs.
SPC-QSP-D/DW-LP/SS-20-05-84	84-3/8"	5	27.5	5-50P	17.2	14-30P	18.3	14-30P	1125 lbs.
SPC-QSP-D/DW-LP/SS-20-06-96	96-3/8"	6	33.0	5-50P	19.6	14-30P	21.0	14-30P	1280 lbs.

Options (Continued)

Plumbing Options

- ☐ (ND) With out Drains
- ☐ (DW) Copper Drains to Individual 1/4 turn ball valves.
- ☐ Alternate Drain Location (Consult Factory)
- ☐ Water Fill Hose

Décor Options (Contact Factory)

- ☐ Vinyl Graphic
- ☐ Over-Structure With Signage & Lights (Specify_____)
- ☐ Stand Off Panel (Specify Materials_____)

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF4 and NSF7 requirements.

Compressor standard location in center of counter.
Note: To ensure proper operation, adequate airflow must be provided.

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.

