



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Capacity
<input type="checkbox"/> QSCHP-1-L/S	28 ^{3/8"}	1 wells
<input type="checkbox"/> QSCHP-2-L/S	36 ^{3/8"}	2 wells
<input type="checkbox"/> QSCHP-3-L/S	50 ^{3/8"}	3 wells
<input type="checkbox"/> QSCHP-4-L/S	66 ^{3/8"}	4 wells

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

QSCHP-4-L shown with options: (OP) offset panels, (TEW) top width extension, and (CCP) curved tempered glass protector.



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

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Individual solid state digital controls
- ✓ Single power source
- ✓ Manifold drains
- ✓ 5" Locking Swivel Casters

Top Options

- 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 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
- (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 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

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

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- (EE) Convenience outlet, pedestal
- (DC) Daisy chain
- (LC) Load center
- (TL) Twist Lock Plug & Matching Receptacle
- ¼" Turn Ball Valve
- Alternate Drain Location _____
- Water fill Faucet
- Auto Water fill Valve

Other Options

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

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LTI, Inc.
1947 Bill Casey Parkway (888) 584-2722
Jonesboro, GA 30236 lowtempind.com

Approvals: _____

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

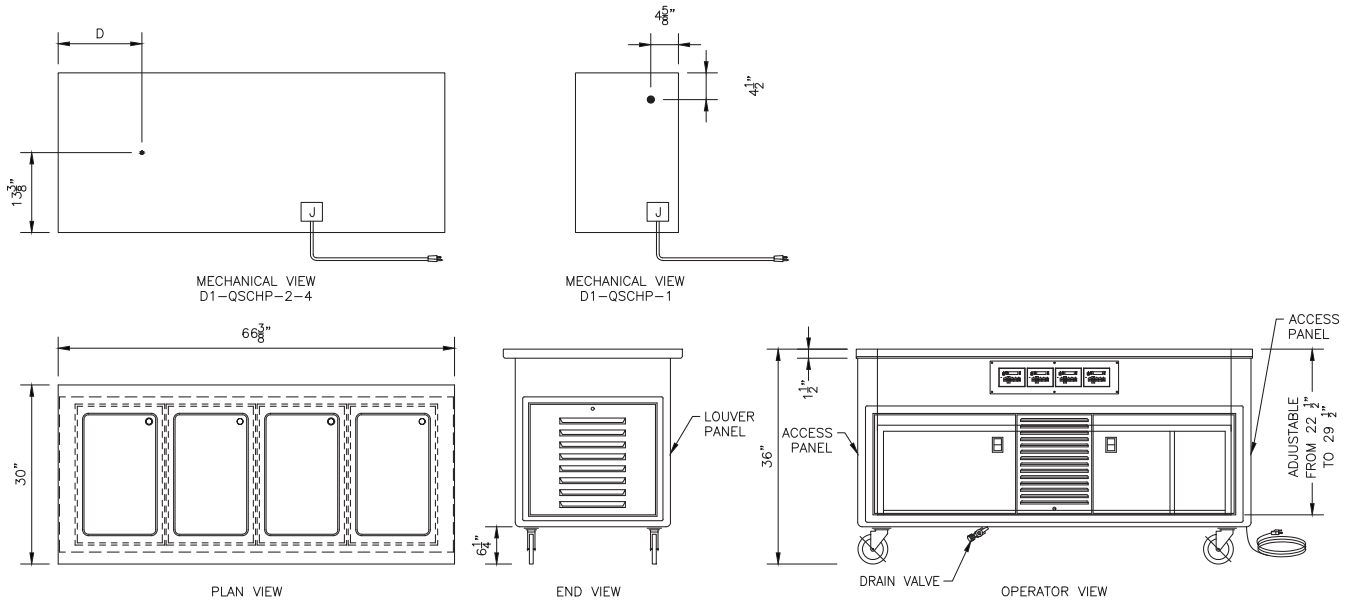
SIS No. 00-0-00

Hot/Cold/Freeze Food Table

Stainless Steel (S) or Laminate Panel (L)



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



Model #	L	120V/1		120/208V/1		120/240V/1		Approximate Ship Weight
		Amps	Plug	Amps	Plug	Amps	Plug	
QSCHP-1	28 ³ / ₈ "	7.2	5-15P	7.2	14-20P	7.2	14-20P	380 lbs.
QSCHP-2	36 ³ / ₈ "	12.7	5-20P	9.6	14-20P	10.0	14-20P	455 lbs.
QSCHP-3	50 ³ / ₈ "	18.2	5-30P	12.0	14-20P	12.7	14-20P	670 lbs.
QSCHP-4	66 ³ / ₈ "	23.7	5-30P	14.4	14-20P	15.5	14-20P	790 lbs.

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.

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 2-1/2" to 3" urethane insulation. The exterior jacket to be constructed of heavy gauge stainless steel. Refrigeration system to be a hermetically sealed compressor operating on R-507 (HFC) refrigerant, and will include controls. Well to also operate as an energy efficient hot food well using a 500 watt heat source digitally controlled.

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

Compressor standard location is right end (from control side).

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.

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Changing
how food is served.