



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

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

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

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

**Models Length**

<input type="checkbox"/> 28-BT-F	28 3/8"
<input type="checkbox"/> 36-BT-F	36 3/8"
<input type="checkbox"/> 50-BT-F	50 3/8"
<input type="checkbox"/> 60-BT-F	60 3/8"
<input type="checkbox"/> 66-BT-F	66 3/8"
<input type="checkbox"/> 74-BT-F	74 3/8"
<input type="checkbox"/> 84-BT-F	84 3/8"
<input type="checkbox"/> 96-BT-F	96 3/8"
<input type="checkbox"/> 144-BT-F	144 3/8"

**Standard Features**

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Molded fiberglass body
- ✓ Drain trough
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Cam Operated Line-up Locks

96-BT-F shown with option: (A) beaded stainless steel tray slide.



U.L. Sanitation Classified to NSF Standards

- Versatile counters, add the options you need!
- Durable, colorful, molded fiberglass
- Easy to clean, low maintenance

## Specifications

**Top** - Top to be 30 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 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.

**Drain Trough** - 14 ga. stainless steel drain trough welded into top and fitted with a removable stainless steel anti splash grid. Trough to slope to 1" open brass drain and extend to shut off valve located below base.

## Options

**Top**

- Height other than standard 36" (specify \_\_\_\_\_)
- (TEW) Top Extensions (width \_\_\_\_\_)
- (FF) End Drop Shelf

**Tray Slide/Cutting Board Options**

- (A) Beaded, stainless steel
- (B) Flat Surface, stainless steel
- (C) Tubular Solid Surface, stainless steel
- (D) 8" wide Stainless Steel cutting board
- (E) 8" wide Richlite® composite cutting board

**Base Options**

- (EB) Enclosed Base – no under storage
- (Y) Hinged Doors
- (NN) Fiberglass Door Panels
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- S/S Toe Kick (TC)
- (IU) Intermediate Under-shelf

**Plumbing & Electrical Options**

- (DD) Convenience outlet, flush

Beverage Table  
Molded Fiberglass (F)

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

SIS No. 00-0-00

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

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

# Beverage Table

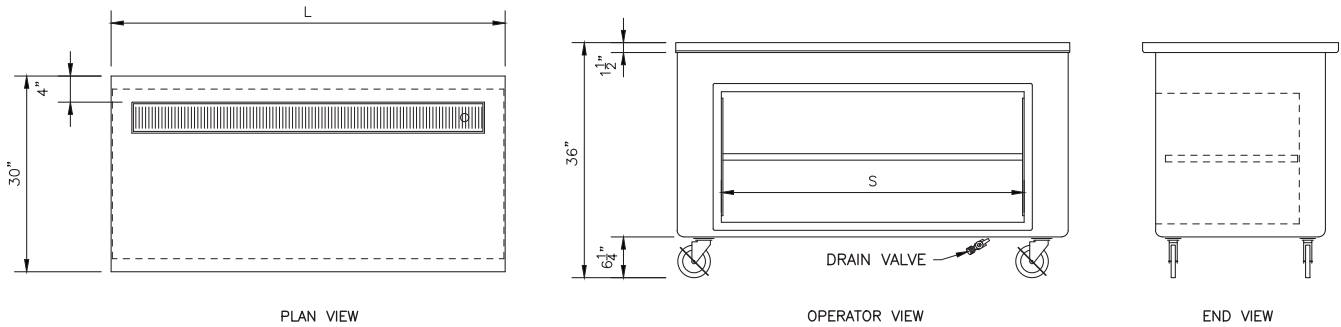
Molded Fiberglass (F)



Beverage Table  
Molded Fiberglass (F)

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

SIS No. 00-0-00



Model	L	S	Approx. Ship Weight
28-BT	28 3/8"	N/A	205 lbs.
36-BT	36 3/8"	15"	220 lbs.
50-BT	50 3/8"	36"	260 lbs.
60-BT	60 3/8"	46"	300 lbs.
66-BT	66 3/8"	46"	320 lbs.
74-BT	74 3/8"	(2) 28"	340 lbs.
84-BT	84 3/8"	28" & 36"	360 lbs.
96-BT	96 3/8"	28" & 46"	380 lbs.
144-BT	144 3/8"	(2) 46"	750 lbs.

## Other Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify \_\_\_\_\_)
- Stand Off Panel (specify materials \_\_\_\_\_)

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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how food is served.™