



74-EFS5-CPA-F, shown with options: (A) beaded stainless tray slide, (D) 8" stainless cutting board, and (GA) sloped front adjustable protector.



- 563 watt heat source outperforms standard 1000 watt elements
- UL-approved to be used wet or dry

- Hot food wells can be used with 208V, 120V, or 240V power

Specifications

Top - 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

Hot Food Units - Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with ¼ raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully

insulated with fiberglass insulation. Each hot food well to use a 563 watt at 208V heat source, or 751 watt at 102-240V heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

Body (MF) - 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.

Options

Top

- ☐ Height other than standard 36" (specify _____)
- ☐ (RE) Recess for 18" x 26" pans
- ☐ (FF) End Drop Shelf

Above the Top

- ☐ (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
- ☐ (I) 2 tier Display Shelf, single service
- ☐ (I2) 2 tier Display Shelf, double service
- ☐ (RR) LED Lights

Tray Slide/Cutting Boards

- ☐ (A) Beaded, stainless steel tray slide
- ☐ (B) Flat Surface, stainless steel
- ☐ (C) Tubular 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
- ☐ (BB) Heated Storage Base
- ☐ (NN) Fiberglass Door Panels
- ☐ (SS) Stainless Steel Legs
- ☐ S/S Toe Kick

Plumbing & Electrical Options

- ☐ (DD) Convenience outlet, flush
- ☐ (DV) Individual Hot Food Well Drains
- ☐ Alternate Drain Location(s) _____
- ☐ Water Fill Faucet
- ☐ Auto Water Fill Valve

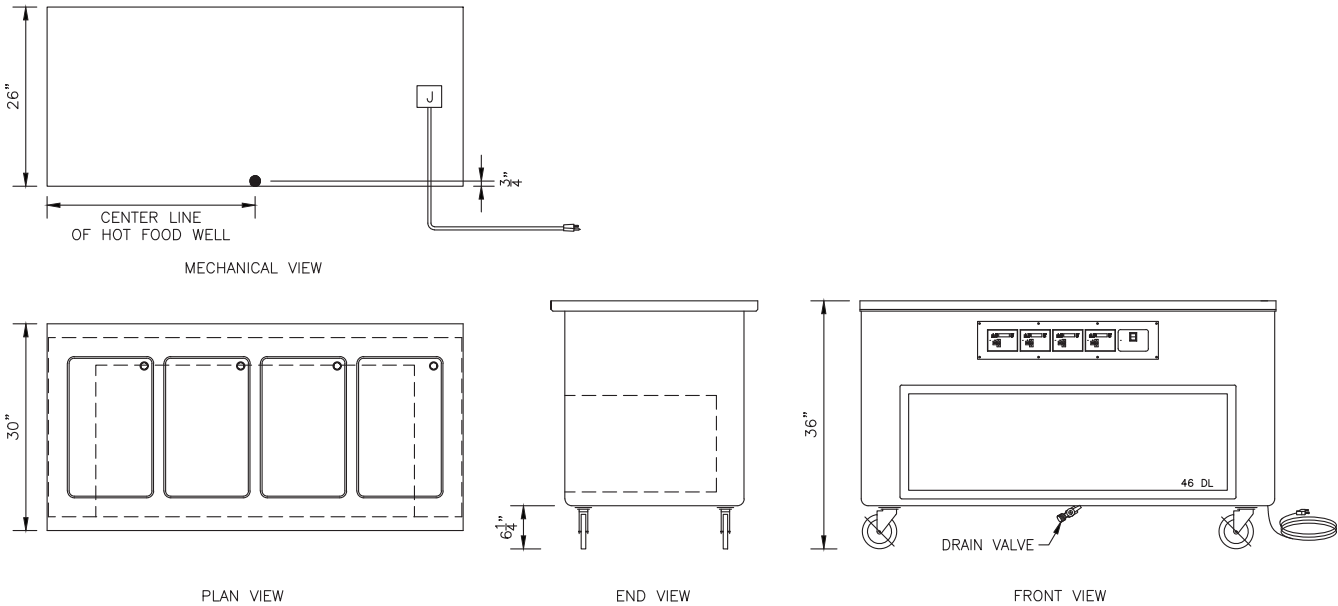
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Hot Food Serving Counter Powered by Thermalwell™

Molded Fiberglass (MF)



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Model	Wells	Length	208V, 1 Phase			120V, 1 Phase			240V, 1 Phase			Approx. Ship Weight
			Amps	Watts	Nema	Amps	Watts	Nema	Amps	Watts	Nema	
36-EFS2-CPA	2	36 3/8"	5.4	1127	6-15	12.5	1502	5-15	6.3	1502	6-15	400 lbs.
50-EFS3-CPA	3	50 3/8"	8.1	1690	6-15	18.8	2253	5-30	9.4	2253	6-15	450 lbs.
60-EFS4-CPA	4	60 3/8"	10.8	2253	6-15	25	3004	5-30	12.5	3004	6-15	580 lbs.
66-EFS4-CPA	4	66 3/8"	10.8	2253	6-15	25	3004	5-30	12.5	3004	6-15	600 lbs.
74-EFS5-CPA	5	74 3/8"	13.5	2816	6-20	31.3	3755	5-30	15.6	3755	6-20	676 lbs.
84-EFS5-CPA	5	84 3/8"	13.5	2816	6-20	31.3	3755	5-30	15.6	3755	6-20	700 lbs.
96-EFS6-CPA	6	96 3/8"	16.3	3380	6-20	37.6	4506	5-50	18.8	4506	6-20	750 lbs.

Adding additional electrical components will change the total electric load.

Décor 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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