



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length
<input type="checkbox"/> SPC-IC-LP/SS-20-02-36	36 3/8"
<input type="checkbox"/> SPC-IC-LP/SS-20-03-50	50 3/8"
<input type="checkbox"/> SPC-IC-LP/SS-20-04-60	60 3/8"
<input type="checkbox"/> SPC-IC-LP/SS-20-04-66	66 3/8"
<input type="checkbox"/> SPC-IC-LP/SS-20-05-74	74 3/8"
<input type="checkbox"/> SPC-IC-LP/SS-20-05-84	84 3/8"
<input type="checkbox"/> SPC-IC-LP/SS-20-06-96	96 3/8"

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Molded fiberglass body
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Adapter Bar for Cold Food pans

SPC-IC-LP-20-04-60



U.L. Sanitation Classified to NSF Standards

- Easy to clean, low maintenance
- Convenient portability, or use in a line up
- Full complement of options available

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.

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 20 gauge steel bottom. Corners and bottom edge provided with 1/2" stainless steel trim strips.

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 20 gauge steel bottom.

Cold Pan - The ice cooled cold pan shall be of 18 gauge, stainless steel and be 6" deep or as required. The welded watertight pan to be fully insulated with urethane insulation and have sectional, removable false bottom. A full perimeter breaker strip shall separate the top from the cold pan. Pan to have one open brass drain with extension to 1/4 turn hose bibb shut off valve below base.

Options

Top Options

- Height Other Than Standard 36" (Specify ____)
- (MR) #7 Hi-Lite Edge
- (TWE) Top Width Extension (Specify _____)
- (AA) Cam Operated Line-up Locks

Above the Top

- (CCCP) CrystalClear Counter Protector
- (CCCB) CrystalClear Self Service Single Buffet Shield
- (CCDB) CrystalClear Self Service Double Buffet Shield
- (CCPADJ) CrystalClear Counter Protector Adjustable for Self-Service to Full Service
- (CCSMT) Crystal Clear Multi-Tier Single Service
- (CCDMT) Crystal Clear Multi-Tier Double Service
- (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 or Buffet Shield
- (I) 2 Tier Display Shelf, Single Service
- (I2) 2 Tier Display Shelf, Double Service
- (RR) LED 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"

Base Options

- (EB) Enclosed Base - No Under Storage
- (Y) Hinged Doors
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- S/S Toe Kick

Plumbing & Electrical Options

- (DD) Convenience Outlet, Flush
- (DC) Daisy Chain
- 1/4 Turn Threaded Ball Valve
- Alternate Drain Location (Consult Factory)

REV 5/16/24



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

Approvals: _____

Ice Cooled Food Serving Counter
Laminate Panel (LP) or Stainless Steel (SS)

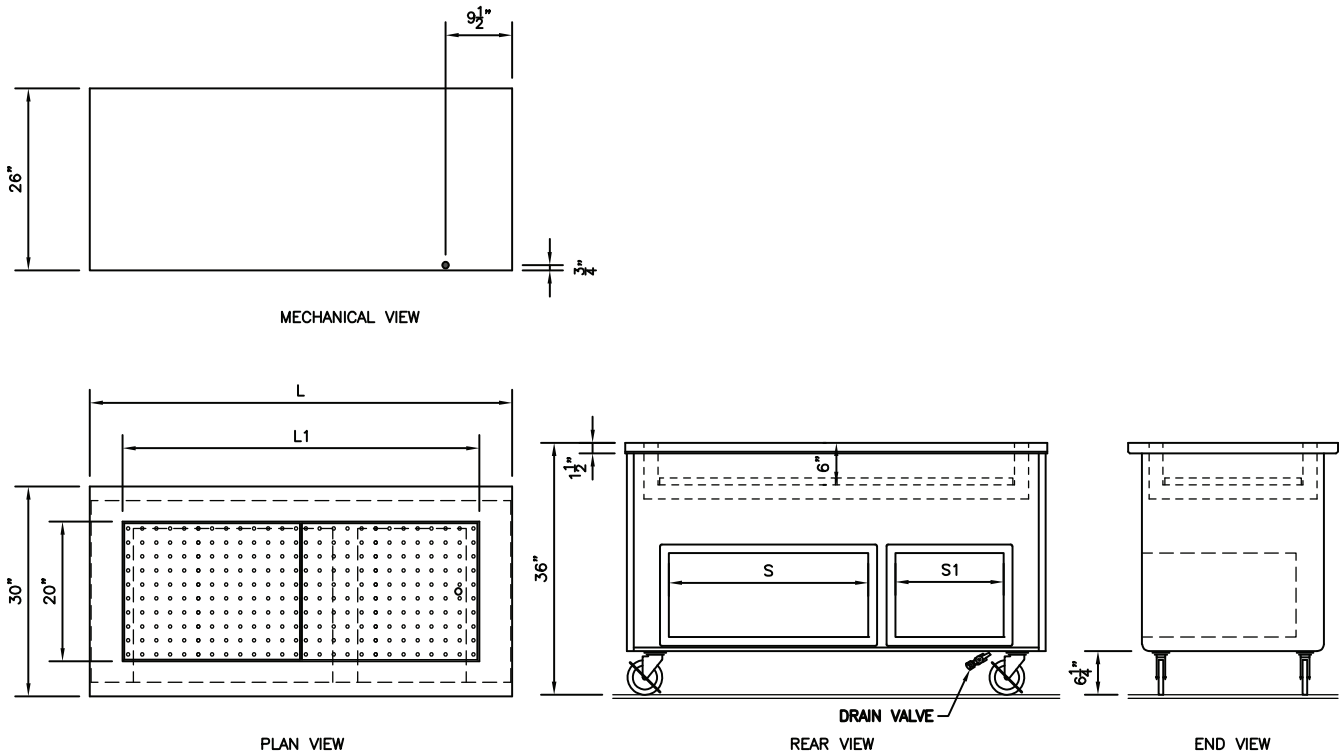
A.I.A. File No. 00-0-00

SIS No. 00-0-00

Ice Cooled Food Serving Counter

Laminate Panel (LP) or Stainless Steel (SS)

Ice Cooled Food Serving Counter
Laminate Panel (LP) or Stainless Steel (SS)



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

SIS No. 00-0-00

Model #	Unit Length (L)	Length (L')	S	S1	Approx. Ship Weight
SPC-IC-LP/SS-20-02-36	36 3/8"	25"	15"	N/A	300 lbs.
SPC-IC-LP/SS-20-03-50	50 3/8"	38"	15"	N/A	350 lbs.
SPC-IC-LP/SS-20-04-60	60 3/8"	51"	28"	15"	480 lbs.
SPC-IC-LP/SS-20-04-66	66 3/8"	51"	28"	15"	500 lbs.
SPC-IC-LP/SS-20-05-74	74 3/8"	64"	28"	28"	576 lbs.
SPC-IC-LP/SS-20-05-84	84 3/8"	64"	28"	28"	600 lbs.
SPC-IC-LP/SS-20-06-96	96 3/8"	77"	28"	28"	650 lbs.

Note: Ice pans need not be full length of body (specify pan length).

Décor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- 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.

REV 5/16/24