SpecLine by LTI

Refrigerated Cold Food Serving Counter

Molded Fiberglass (MF)

Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Pans
❑ SPC-MX-MF-20-02-36	36 3/8"	2
❑ SPC-MX-MF-20-03-50	50 3/8"	3
❑ SPC-MX-MF-20-04-60	60 3/8"	4
❑ SPC-MX-MF-20-04-66	66 3/8"	4
❑ SPC-MX-MF-20-05-74	74 3/8"	5
❑ SPC-MX-MF-20-05-84	84 3/8"	5
❑ SPC-MX-MF-20-06-96	96 3/8"	6

Standard Features

✓ 30" wide 14 gauge stainless steel top
✓ Open Storage Base
✓ 5" Casters
✓ Adapter Bars for Cold Food Pans

SPC-MX-MF-20-04-60

U.L. Sanitation Classified to NSF Standards

- **Refrigerated cold pans exceed NSF7 with pans recessed 3" below top.**
- **Versatile static air system**
- **Pan rails remove easily**
- **Accommodates 6" deep pans**
- **Approved for deli and salad bar use**

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.

Refrigerated Cold Pans - Cold pans to be 18 gauge stainless steel fully welded construction with ¼" coved corners. The cold pan shall be pitched to a 1" drain, which is extended to a ¼ turn hose bibb valve below the base. All cold pans shall be furnished with urethane insulation on bottom and all four sides of pan. The pan shall be fully separated from the counter top by a full perimeter breaker strip. Cold pans are to allow for a full steam table pan 6" deep. Temperature is maintained by a static air system utilizing ½" copper coils attached to the liner bottom and sides to a level 1" above the food pans. To have a fully hermetic condensing unit op erating on R513A refrigerant. Food pans shall be supported by full length removable brackets located 3" below the top.

Body (MF) - Body to be seamless molded fi ber glass (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. Rear of body to have an open storage base made from 18 gauge stainless steel. Liner to have removable top panels to allow for service access.

Options

Top Options
❑ Height other than stanard 36" (Specify ____)
❑ (RE) Recess for 18" x 26" pans
❑ (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
❑ (CCADJ) 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
❑ (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
❑ (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
❑ ¼ Turn Threaded Ball Valve
❑ Alternate Drain Location (Consult Factory)

REV 3/26/24

Changing how food is served.™

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

Approvals:

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Molded Fiberglass (MF)

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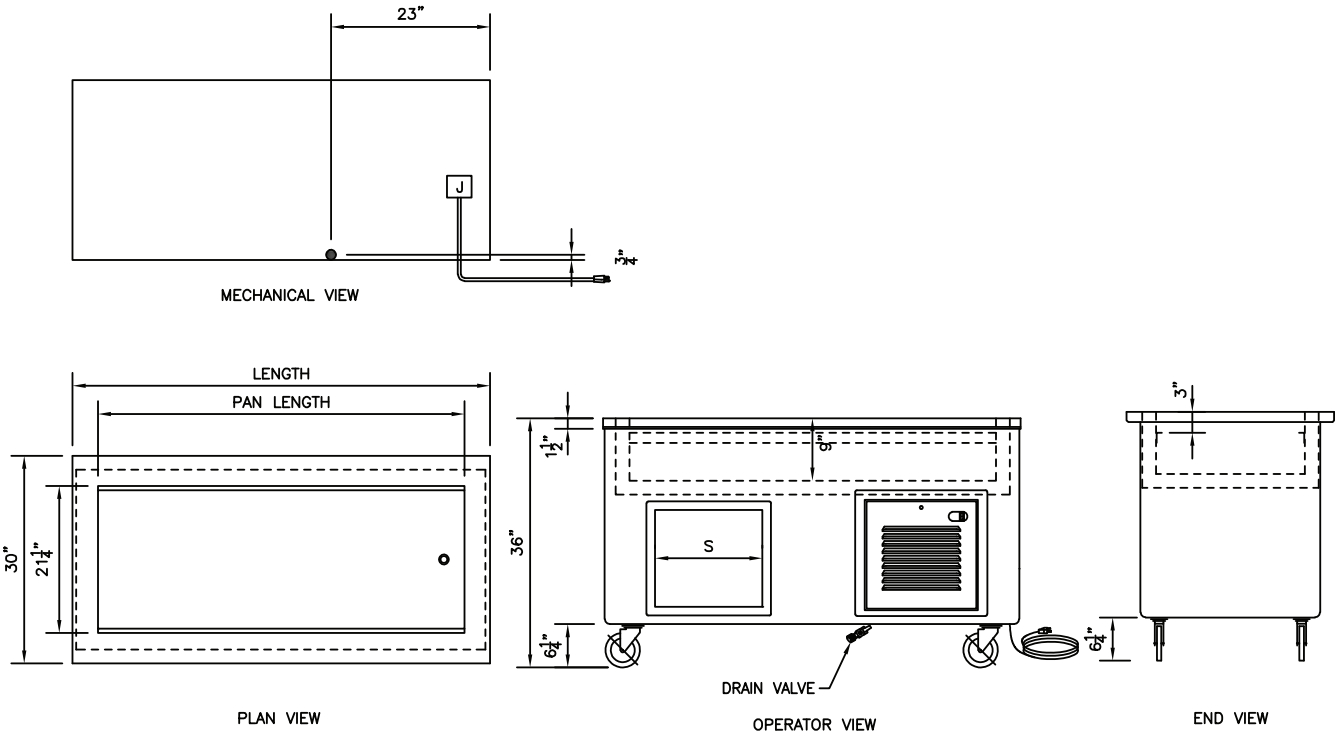
A.I.A. File No. 00-0-00

SIS No. 00-0-00



Model	Pan Capacity	Unit Length (L)	Cold Pan Length (L')	Comp.	S	S1	120V, 1 phase		Approximate Ship Weight
							AMPS	NEMA	
SPC-MX-MF-20-02-36	2	36 3/8"	26 1/4"	1/3	N/A	N/A	5.8	5-15P	400 lbs.
SPC-MX-MF-20-03-50	3	50 3/8"	39 5/8"	1/3	15"	N/A	5.8	5-15P	450 lbs.
SPC-MX-MF-20-04-60	4	60 3/8"	53"	1/3	15"	N/A	5.8	5-15P	580 lbs.
SPC-MX-MF-20-04-66	4	66 3/8"	53"	1/3	28"	N/A	5.8	5-15P	600 lbs.
SPC-MX-MF-20-05-74	5	74 3/8"	66 3/8"	1/3	28"	N/A	5.8	5-15P	676 lbs.
SPC-MX-MF-20-05-84	5	84 3/8"	66 3/8"	1/3	28"	15"	5.8	5-15P	700 lbs.
SPC-MX-MF-20-06-96	6	96 3/8"	79 3/4"	1/2	28"	15"	9.7	5-20P	750 lbs.

Adding additional electrical components will change the total electric load.

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.

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