

FRESH 'N READY FOOD BAR



Changing
how food is served.

LTI's molded fiberglass & stainless steel food bar is durable & incredibly easy to clean, looking new for 20 years – **outlasting any plastic or laminated unit.**



Fresh 'N Ready Food Bar

MODEL NUMBER FNR-74

- 74- 3/8" long x 30" wide x 34" high
- Molded Fiberglass

STANDARD MODEL:

- 6" Deep Insulated Well Accommodates 5 Full Pans
- Double-Sided Service
- Two 8" Heavy Duty Flat Stainless Steel Tray Slides
- Available in Black, White, and Regal Blue
- 5" Casters with Brakes on All Wheels

OPTIONAL EXTRAS:

- End Drop Shelf
- Vinyl Graphics on 4 Sides
- LED Lights (Battery-Powered Rechargeable with On/Off Switch)



SHOWN WITH OPTIONAL EXTRA

Vinyl Graphics

Vinyl Graphic Wrap Options - choose one of these designs for the cart



Vinyl Graphics 1



Vinyl Graphics 2



Vinyl Graphics 3



Vinyl Graphics 4



Vinyl Graphics 5



Vinyl Graphics 6



Vinyl Graphics 7



Vinyl Graphics 8



Vinyl Graphics 9



Vinyl Graphics 10

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SPECIFICATION

Top to be 30" wide and fabricated from 14-gauge **stainless steel** with square turndown on all sides and corners fully welded, ground and polished. To have #4 satin finish with all edges having #7 hi-lite finish.

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. 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 channel welded to form integral "U" frame for maximum stress relief.

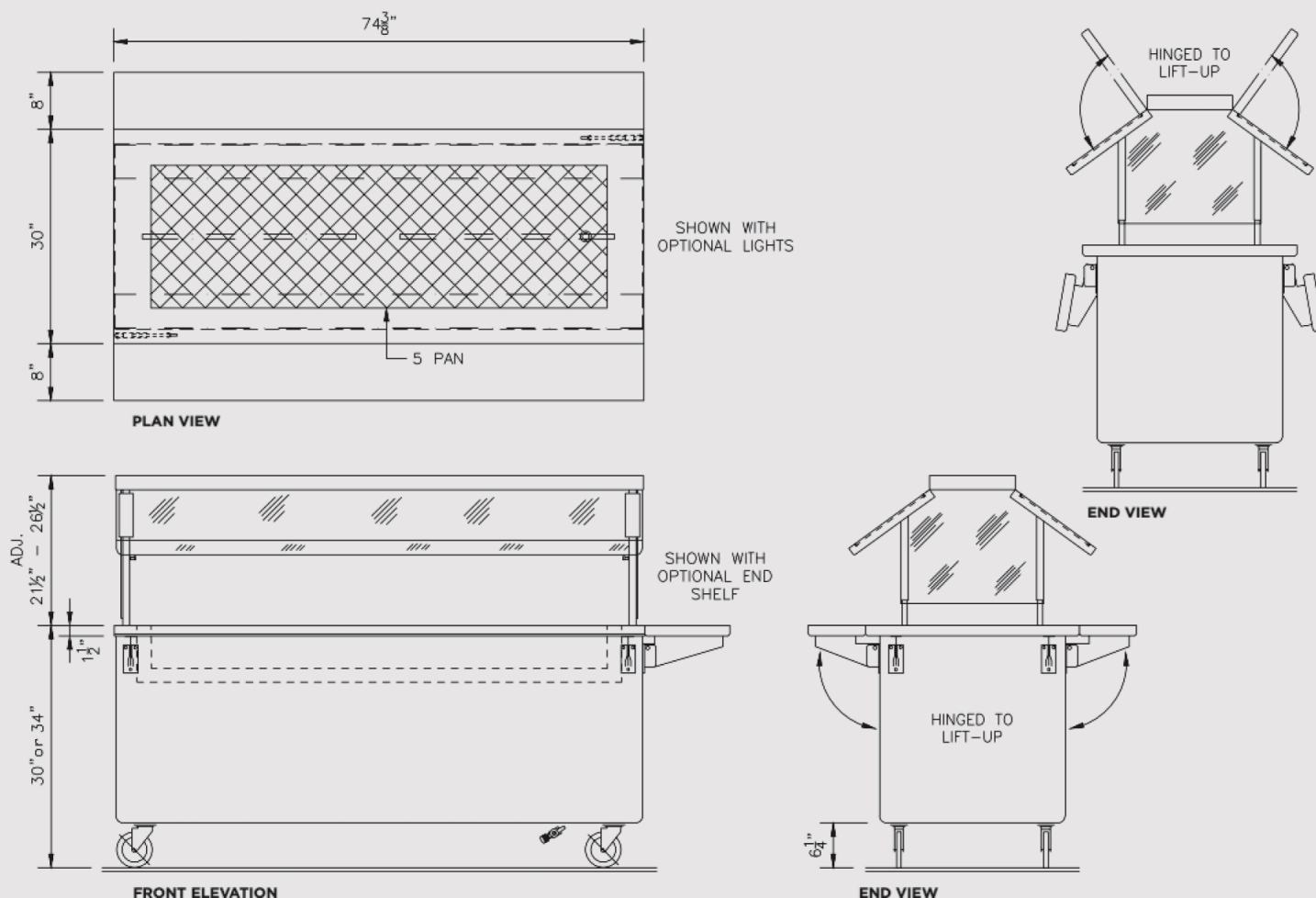
The ice cooled cold pan shall be of 18-gauge **stainless steel** and be 6" deep. The welded watertight pan to be double wall construction fully insulated with urethane insulation with sectional, removable false bottom. A full perimeter plastic laminate breaker strip shall separate the top from the cold pan.

The cold pan to have 1" open brass drain with extension to shut-off valve below base.

5" diameter x 2" wide, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted with internal and external bracing for maximum stress relief.

Standard cart will have a double service buffet food protector with a hinged plexiglass sneeze guard along each long side with plexiglass end enclosures. Top cap fabricated from 16-gauge **stainless steel**. Unit to be mounted on 1" **stainless steel** tubular support. Shield to be adjustable in height from 10" opening to 13" opening at 1" increments without the use of tools.

The tray slides shall be 16-gauge **stainless steel**, 8" wide with edges turned down square and all corners fully welded, ground and polished. Support brackets to be adjustable 14-gauge **stainless steel** fold down type. Bracket to have the ability to be adjusted for ¼" in height and leveling.



REV 1/30/19



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To order, contact your local LTI Rep at lowtempind.com/rep