



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

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

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

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

Models	Length	Wells
<input type="checkbox"/> SPC-TW-D/DW-LP/SS-20-02-36	36 3/8"	2
<input type="checkbox"/> SPC-TW-D/DW-LP/SS-20-03-50	50 3/8"	3
<input type="checkbox"/> SPC-TW-D/DW-LP/SS-20-04-60	60 3/8"	4
<input type="checkbox"/> SPC-TW-D/DW-LP/SS-20-04-66	66 3/8"	4
<input type="checkbox"/> SPC-TW-D/DW-LP/SS-20-05-74	74 3/8"	5
<input type="checkbox"/> SPC-TW-D/DW-LP/SS-20-05-84	84 3/8"	5
<input type="checkbox"/> SPC-TW-D/DW-LP/SS-20-06-96	96 3/8"	6

**Standard Features**

- ✓ 30" wide 14 gauge stainless steel top
- ✓ 563 watt energy efficient hot food wells at 208V
- ✓ Open storage base
- ✓ 5" Locking swivel casters
- ✓ Cam operated line up lock

SPC-TW-DW-LP-20-03-50



U.L. Sanitation Classified to NSF Standards

- 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 and polished to a #4 satin 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 1/4" 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 master switch.

**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 11 gauge steel bottom.

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

**Options**

**Top Options**

- Height Other Than Standard 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
- (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
- (S) Infra-Red Lamp Strip
- (U) Infra-Red Strip with Lights

**Tray Slide/Cutting Boards**

- (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
- (BB) Heated Storage Base
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- S/S Toe Kick

**Electrical Options**

- (DD) Convenience Outlet, Flush
- (DC) Daisy Chain

REV 4/10/24



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

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

Hot Food Serving Counter Powered by Thermalwell™  
Laminate Panel (LP) or Stainless Steel (SS)

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

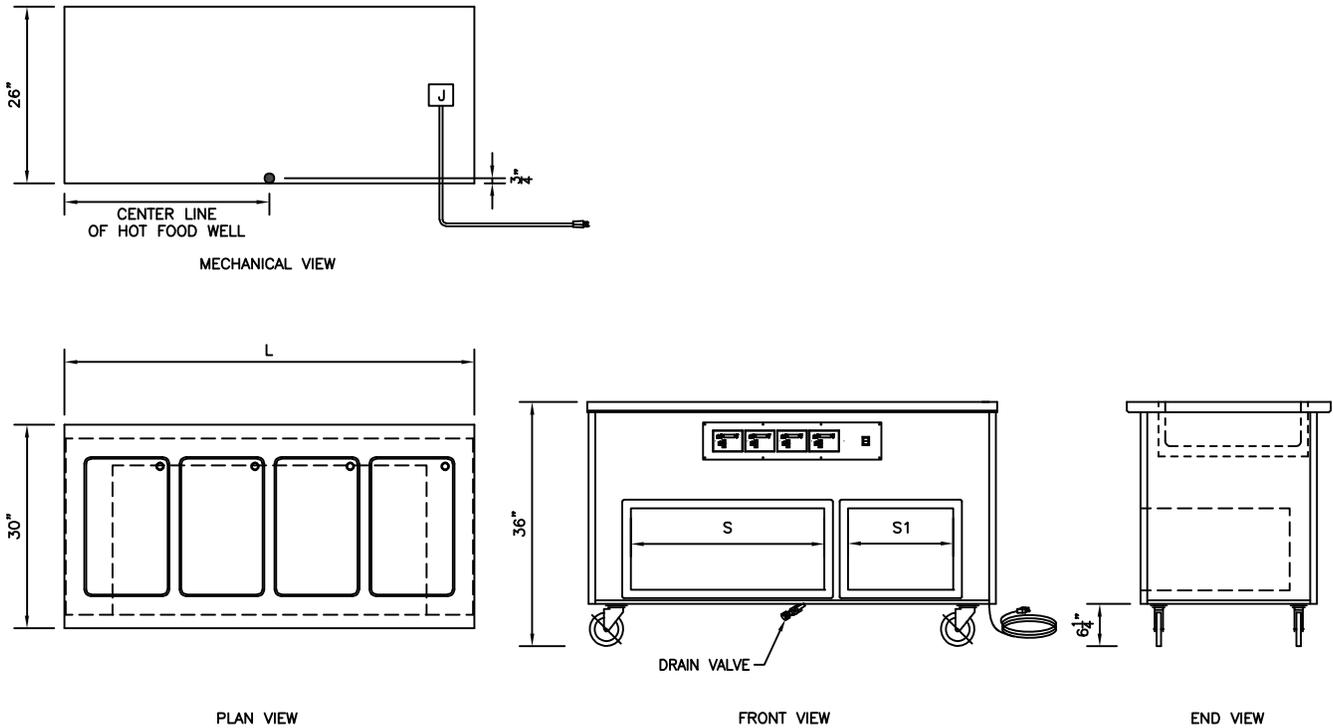
SIS No. 00-0-00

# Hot Food Serving Counter Powered by Thermalwell™

Laminate Panel (LP) or Stainless Steel (SS)



Hot Food Serving Counter Powered by Thermalwell™  
Laminate Panel (LP) or Stainless Steel (SS)



Model	Wells	Length	S	S1	208V, 1 Phase			120V, 1 Phase			240V, 1 Phase			Approx. Ship Weight
					Amps	Watts	Nema	Amps	Watts	Nema	Amps	Watts	Nema	
SPC-TW-D/DW-LP/SS-20-02-36	2	36 3/8"	15"	N/A	5.5	1144	6-15	12.7	1524	5-15	6.4	1536	6-15	400 lbs.
SPC-TW-D/DW-LP/SS-20-03-50	3	50 3/8"	15"	N/A	8.2	1706	6-15	19.1	2292	5-30	9.5	2280	6-15	450 lbs.
SPC-TW-D/DW-LP/SS-20-04-60	4	60 3/8"	28"	15"	11	2288	6-15	25.4	3048	5-50	12.7	3048	6-15	580 lbs.
SPC-TW-D/DW-LP/SS-20-04-66	4	66 3/8"	28"	15"	11	2288	6-15	25.4	3048	5-50	12.7	3048	6-15	600 lbs.
SPC-TW-D/DW-LP/SS-20-05-74	5	74 3/8"	28"	28"	13.7	2850	6-20	31.8	3816	5-50	15.9	3816	6-20	676 lbs.
SPC-TW-D/DW-LP/SS-20-05-84	5	84 3/8"	28"	28"	13.7	2850	6-20	31.8	3816	5-50	15.9	3816	6-20	700 lbs.
SPC-TW-D/DW-LP/SS-20-06-96	6	96 3/8"	28"	28"	16.5	3432	6-20	38.1	4572	5-50	19.1	4584	6-30	750 lbs.

Adding additional electrical components will change the total electric load.

## Options (Continued)

### Plumbing Options

- (D) With out Drains
- (DW-P) CPVC Drains to 1/4 turn hose bib valve
- (DW-C) Copper Drains to 1/4 turn hose bib valve
- 1/4 Turn Threaded Ball Valve
- Alternate Drain Location (Consult Factory)
- Water Fill Faucet
- Auto Water Fill

### 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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**Changing**  
how food is served.™