



Model ELC-50-HF shown with standard grade laminate and optional push handle and see-through lids.

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

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

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

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

Models	Length	Width
<input type="checkbox"/> ELC-50-HF Heated	50"	31"
<input type="checkbox"/> ELC-63-HF Heated	63"	31"
<input type="checkbox"/> ELCW-50-HF Heated	50"	36-5/8"
<input type="checkbox"/> ELCW-63-HF Heated	63"	36-5/8"

### Standard Features

- ✓ 14 gauge stainless steel top
- ✓ 3" locking swivel casters
- ✓ 34" overall height
- ✓ Cam operated line up lock
- ✓ Plugs into standard 5-15R
- ✓ 8 ft. cord and 5-15P plug
- ✓ 4.5" deep wire baskets stainless steel sliding lids



U.L. Sanitation Classified to NSF Standards

- Easy to clean
- Portable, easy to move
- Can be used in a line-up

- Nesting baskets for convenient service
- Plugs into standard outlet
- Will hold food at 150 degrees F

## 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.

**Heat Interior** - Liner - 20 gauge stainless steel with one (1) calrod (120v/500w for 50" unit and 120v/1400w for 63" unit) heat sources covered by aluminum heat distribution plate secured to standoff brackets in bottom of area. Controlled by solid state digital control. Provided with stainless steel basket supports to hold baskets above heat source. Furnish with Arlington style baskets 4-1/2" deep.

**Body (S)** - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights and a 11 gauge steel bottom.

**Body (L)** - Uni-body structure, fabricated from 18 gauge steel, welded ground and polished. Interior reinforced with 12 gauge galvanized steel uprights and a 11 gauge steel bottom. Furnished with 1/2 inch stainless steel trim on corners and bottom. Standard grade laminate applied on all sides.

**Sliding Top Doors** - Removable lids - 18 ga. S/S double pan insulated doors with integrated handles.

**Casters** - 3" non-marking ball bearing swivel type all with brakes.

## Options

### Tray Slide/Work Shelf

- (A) Beaded, stainless steel tray slide
- (B) Flat surface, stainless steel
- (C) Tubular stainless steel
- (D) 8" wide stainless steel work shelf

### Other Options

- Stainless steel mounted basket
- Stainless steel overself
- Stainless steel cord wrap
- 5" casters (36" overall height)
- See-through sliding lids
- Removable stainless steel push handle

REV 7/7/20



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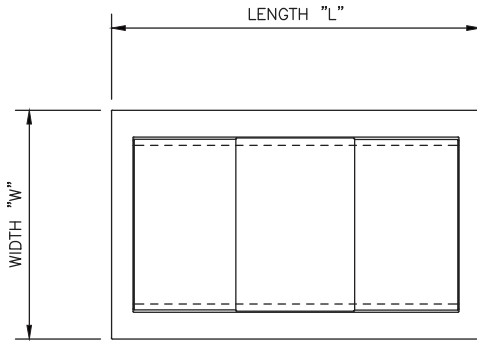
Approvals: \_\_\_\_\_

# Compact Hot Food Dispenser

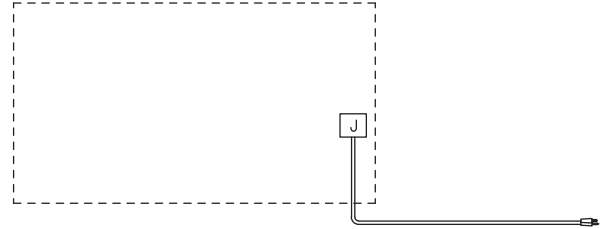
Laminate Panel (L) or Stainless Steel (S)

# ExpressLine

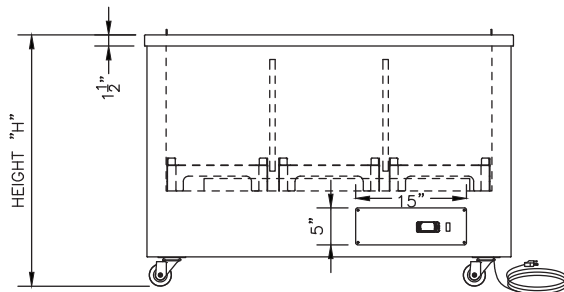
Compact Hot Food Dispenser  
Laminate Panel (L) or Stainless Steel (S)



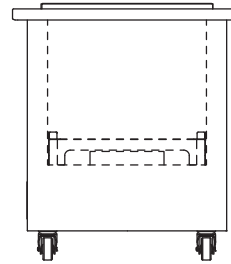
PLAN VIEW



MECHANICAL VIEW



OPERATOR VIEW



END VIEW

Model	Length	Width	Height	Basket Size	Bays/ Compartments	Basket Capacity 2-1/4"	* Basket Capacity 4-1/2"	Electrical Req.
ELC-50-HF Heated	50"	31"	34"	20" X 13"	3	18	9	120V/8.3a
ELC-63-HF Heated	63"	31"	34"	20" X 13"	4	24	12	120V/11.6a
ELCW-50-HF Heated	50"	36-5/8"	34"	26" X 13"	3	18	9	120V/8.3a
ELCW-63-HF Heated	63"	36-5/8"	34"	26" X 13"	4	24	12	120V/11.6a

\* Models come standard with 4-1/2" deep baskets

ELC not available with lowerators

W = Wide models

## Décor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal

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.

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

SIS No. 00-0-00

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