



Model EL-75-HF Heated with optional stainless steel upper structure with built in heated shelf and optional see-through sliding lids

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

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

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

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

Models	Length	Width
<input type="checkbox"/> EL-57-HF Heated	57"	38"
<input type="checkbox"/> EL-75-HF Heated	75-3/4"	38"

### 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



- 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 hot food between 150-200 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/1000w for 50" unit and 120v/1400w for 63" unit) heat sources attached to aluminum heat distribution plate covered by standoff brackets in bottom of area. Controlled by solid state digital control.

**Self-Leveling System** - basket to be held at proper height by two stainless steel selfleveling mechanisms, field adjustable without tools, and a removable stainless steel carrier. above heat source. Furnish with Arlington style baskets 4-1/2" deep.

**Body (F)** - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand layup 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.

**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. stainless steel double pan insulated doors with integrated handles.

**Castors** - 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 overshell
- Stainless steel cord wrap
- 5" casters (36" overall height)
- See-through sliding lids
- Removable stainless steel push handle

REV 7/7/20



LTI, Inc.  
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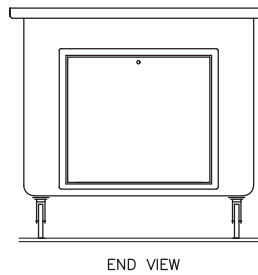
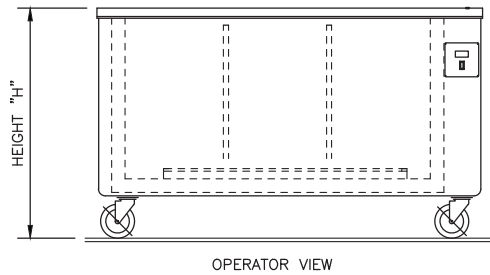
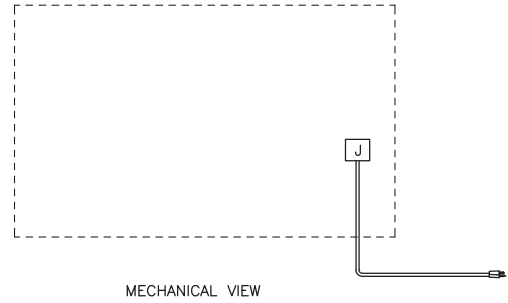
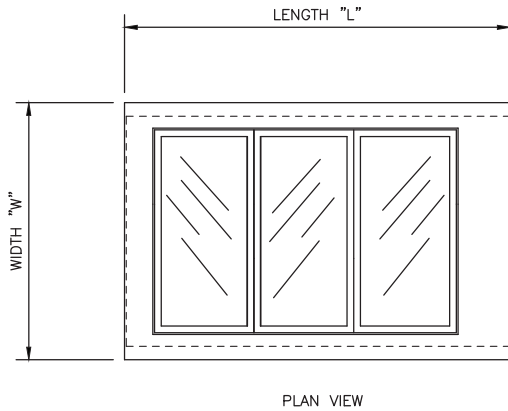
Approvals: \_\_\_\_\_

# Deluxe Hot Food Dispenser

Molded Fiberglass (F), Laminate Panel (L) or Stainless Steel (S)

# ExpressLine

Deluxe Hot Food Dispenser  
Molded Fiberglass (F), Laminate Panel (L) or Stainless Steel (S)



Model	Length	Width	Height	Basket Size	Bays/ Compartments	Basket Capacity 2-1/4"	* Basket Capacity 4-1/2"	Electrical Req.
EL-57-HF Heated	57"	38"	34"	26" X 13"	3	18	9	120V/8.3a
EL-75-HF Heated	75-3/4"	38"	34"	26" X 13"	4	24	12	120V/11.6a

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

## 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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