



SimplicitySeries utilizes in stock and ready-to-release components that have shorter lead times.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Pans
<input type="checkbox"/> SIM-TA-36	36 3/8"	2
<input type="checkbox"/> SIM-TA-50	50 3/8"	3
<input type="checkbox"/> SIM-TA-60	60 3/8"	4
<input type="checkbox"/> SIM-TA-74	74 3/8"	5

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Built in TempestAir cold pan
- ✓ Cam Operated Line-up Locks
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled
- ✓ NEMA 5-15 Plug

SIM-TA-74-MF shown with options: (A) beaded tray slide and (M) single sided buffet shield.



U.L. Sanitation Classified to NSF Standards

- TempestAir™ cold pans exceed NSF7 with pans flush with top.
- Ideal for Deli Bar or Salad Bar service
- Easy to reach for self-serve

Specifications

Top - Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish.

TempestAir™ Cold Pans - Cold pans to be 18 gauge stainless steel fully welded construction with 1/4" covered corners. The cold pan shall be pitched to a 1" drain, which is extended to a 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. TempestAir™ cold pan shall be 9" deep and include a patented

forced air refrigeration system. Cold pan includes low velocity fans and an advanced cold wall design operating on R-449A refrigerant. Cold pan will meet or exceed NSF7 standards while allowing food pans to remain flush to the counter top.

Body (MF) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand laid 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 (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 20 gauge steel bottom. Corners and bottom edge provided with 1/2" stainless steel trim strips.

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 20 gauge steel bottom.

Options

Above the Top

- (CCCP) CrystalClear Counter Protector
- (CCSB) CrystalClear Self-Service Single Buffet Shield
- (CCDB) CrystalClear Self-Service Double Buffet Shield
- (CCCPADJ) CrystalClear Counter Protector Adjustable from Self-Service to Full-Service
- (GA) Sloped Front Protector, Stainless Steel Top, Adjustable
- (GC) Sloped Front Protector, Stainless Steel Top, Fixed Glass
- (M) Buffet Shield Single Service Hinged
- (N) Buffet Shield Double Service Hinged
- (RR) LED Lights

Tray Slides and Work Shelves**

- (A) 10" Beaded, stainless steel tray slide
 - Single side
 - Dual side
- (B) 10" Flat Surface, stainless steel tray slide
 - Single side
 - Dual side
- (D) 6" deep Stainless Steel Work Shelf
 - Single side
 - Dual side
- (FF) 12" End Mounted Drop Down Shelf

**Mounted flush with top or 2" below top

Exterior Finishes

- Molded Fiberglass (MF)
- Stainless Steel (SS)
- Laminate over Galvanized (LP) (Standard laminate finishes - consult factory for questions)

Mount Option

- 6" stainless steel legs with stainless steel adjustable bullet foot

Base Option

- Elementary Height 32" A.F.F. (NOTE: No under storage available if option selected)
- Enclosed base, no storage

REV 8/9/23



Changing how food is served.™

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

Approvals: _____

Cold Food Serving Counter Powered by TempestAir™
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

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

SIS No. 00-0-00

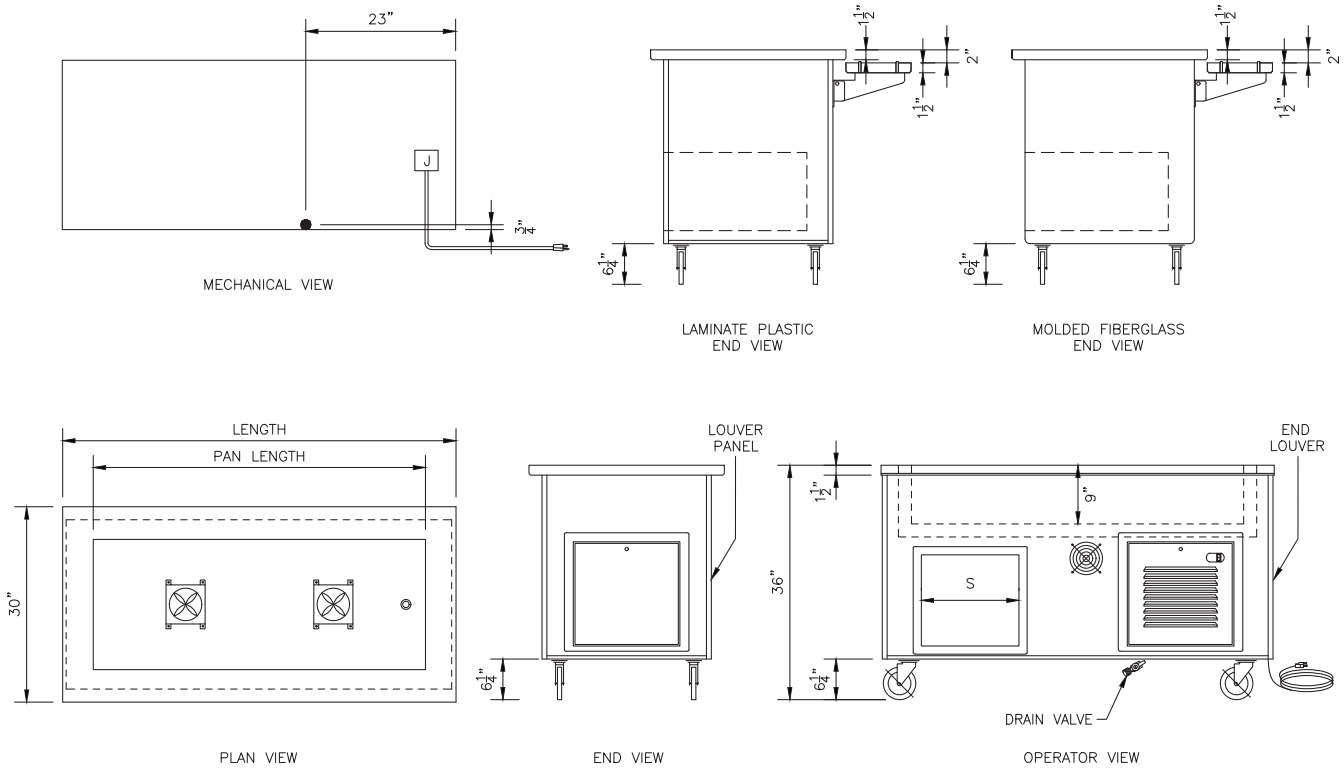
Cold Food Serving Counter

Powered by TempestAir™

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

SimplicitySeries

Cold Food Serving Counter Powered by TempestAir™
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



16" wide louver on end and side.

Model	Pan Capacity	Unit Length (L)	Cold Pan Length (L)	Storage Length (S)	Comp.	No. Of Fans	120V, 1 phase		Approximate Ship Weight
							AMPS	NEMA	
SIM-TA-36	2	36 3/8"	25"	N/A	1/3	1	7	5-15P	400 lbs.
SIM-TA-50	3	50 3/8"	38"	N/A	1/3	1	7	5-15P	450 lbs.
SIM-TA-60	4	60 3/8"	51"	15"	1/3	2	7.1	5-15P	580 lbs.
SIM-TA-74	5	74 3/8"	64"	28"	1/3	2	7.1	5-15P	676 lbs.

Adding additional electrical components will change the total electric load.

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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