



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

Project: _____

Item: _____

Quantity: _____

Date: _____

Models Length

- SIM-HTG-36 36 3/8"
- SIM-HTG-50 50 3/8"

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ 5" Plate Mounted Swivel Casters
- ✓ Cam Operated Line-up Locks
- ✓ Open Storage Base
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled

SIM-HTG-50-MF, shown with options: CCSB, RR, B, & D.



U.L. Sanitation Classified to NSF Standards

- Sanitary and easy-to-clean glass maximizes merchandising
- Easily accessible and changeable heat source
- Full heated blanket under glass for even heating

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.

Equipment - Unit to have a food safe ceramic glass shelf. Glass to be 1/4" thick and be UL recognized. 900 (or 400 for 36" model) watt silicone heat blanket mounted on the underside of the glass and encased with high density polyurethane foam. Unit to include solid state digital controllers for hot operation that has (9) separate temperatures settings.

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
- GRA - Heatlamp
- GRAL - Heatlamp with light

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.
- Enclosed base, no storage

REV 8/9/23



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

Approvals: _____

Glass Hot Top Serving Counter

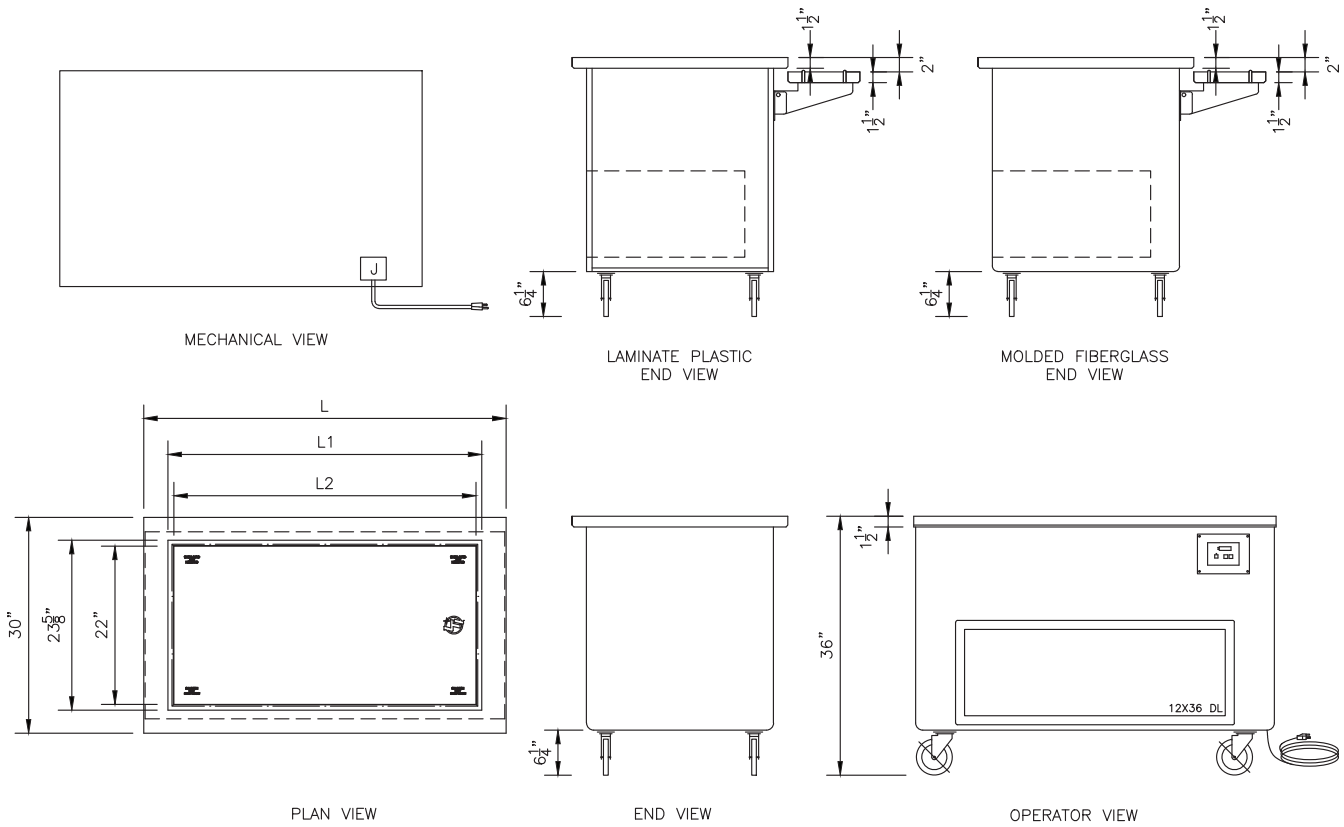
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

Simplicity Series

Glass Hot Top Serving Counter
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

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

SIS No. 00-0-00



Model	L (Length)	Heated Area	Storage	120V/1PH		208V/1PH		Approx. Ship Weight
				AMPS	PLUG	AMPS	PLUG	
SIM-HTG-36	36 3/8"	616 sq/in	(1) 15"	5.0	5-15P	2.9	6-15P	350 lbs.
SIM-HTG-50	50 3/8"	924 sq/in	(1) 36"	7.5	5-15P	4.3	6-15P	400 lbs.

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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