



**SIM-QSP-4-66-LP, shown with options:** (A) Beaded stainless tray slide, (D) stainless steel work shelf, and (CCCP) Crystal clear counter protector.



U.L. Sanitation Classified to NSF Standards

- Switch from hot to cold in a matter of minutes
- Individual well flexibility
- Labor-saving, easy-to-clean design

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

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

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

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

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

Models	Length	Capacity
<input type="checkbox"/> SIM-QSP-2-36	36 3/8"	2 wells
<input type="checkbox"/> SIM-QSP-3-50	50 3/8"	3 wells
<input type="checkbox"/> SIM-QSP-4-66	66 3/8"	4 wells

#### Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Individual solid state digital controls
- ✓ Single power source
- ✓ Manifold drains
- ✓ 5" Locking Swivel Casters
- ✓ Cam operated line up lock
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled

## 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.

**General Specifications** - Counter to include convertible Hot/Cold/Freeze wells. Wells to be individual 12" x 20" opening. Well to have the ability to either; heat, refrigerate, or hold frozen product. All wells to be individually operated with separate controls and drains. Unit to be constructed of 14 gauge 304 stainless steel, welded, ground and polished with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge 304 stainless steel, fully welded, ground and polished with a 3/4" open drain. Unit to be fully

insulated with 2-1/2" to 3" urethane insulation. The exterior jacket to be constructed of heavy gauge stainless steel. Refrigeration system to be a hermetically sealed compressor operating on R-449A (HFC) refrigerant, and will include controls. Well to also operate as an energy efficient hot food well using a 500 watt heat source digitally controlled.

**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

REV 8/9/23



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

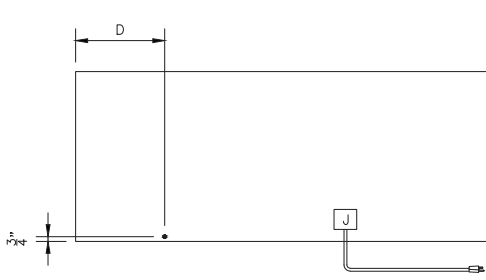
Approvals: \_\_\_\_\_

# Hot/Cold/Freeze Food Serving Counter Powered by QuickSwitch™

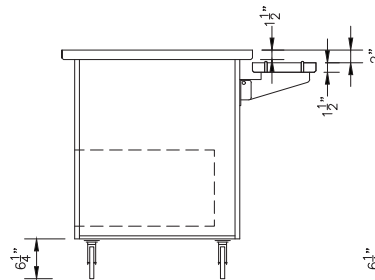
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

# **Simplicity**Series

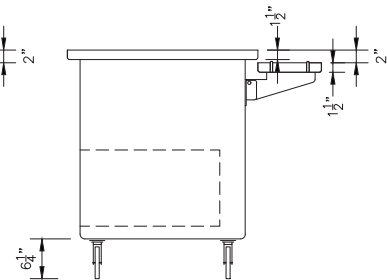
Hot/Cold/Freeze Food Serving Counter Powered by QuickSwitch™  
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



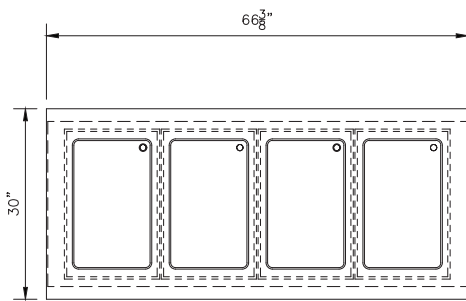
MECHANICAL VIEW  
D1-QSCHP-2-4



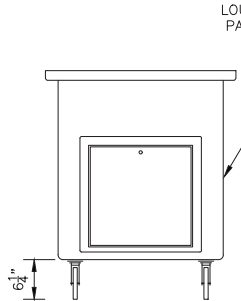
LAMINATE PLASTIC  
END VIEW



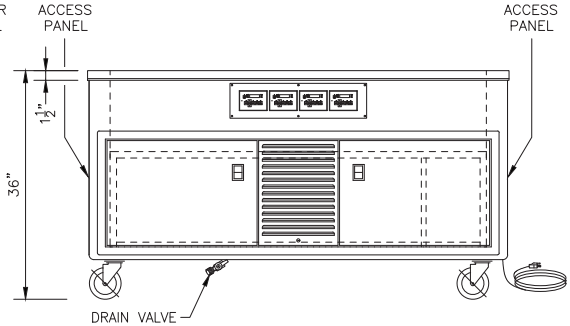
MOLDED FIBERGLASS  
END VIEW



PLAN VIEW



END VIEW



OPERATOR VIEW

Model #	L	Pans	120V/1		120/208V/1		120/240V/1		Approximate Ship Weight
			Amps	Plug	Amps	Plug	Amps	Plug	
SIM-QSP-2-36	36 3/8"	2	12.7	5-20P	9.6	14-20P	10.0	14-20P	455 lbs.
SIM-QSP-3-50	50 3/8"	3	18.2	5-30P	12.0	14-20P	12.7	14-20P	645 lbs.
SIM-QSP-4-66	66 3/8"	4	23.7	5-30P	14.4	14-20P	15.5	14-20P	670 lbs.

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF4 and NSF7 requirements.

Compressor standard location in center of counter.

Note: To ensure proper operation, adequate airflow must be provided.

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.

SIS No. 00-0-00

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

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how food is served.™