



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-TW-2-36	36 3/8"	2 wells
<input type="checkbox"/> SIM-TW-3-50	50 3/8"	3 wells
<input type="checkbox"/> SIM-TW-4-60	60 3/8"	4 wells
<input type="checkbox"/> SIM-TW-5-74	74 3/8"	5 wells

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ 563 watt energy efficient hot food wells
- ✓ 5" Plate Mounted Swivel Casters
- ✓ Cam operated line up lock
- ✓ Open storage base
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled

SIM-TW-5-74-MF, shown with options: (A) beaded stainless tray slide, (D) stainless steel work shelf, and (GA) sloped front adjustable protector.



U.L. Sanitation Classified to NSF Standards

- 563 watt heat source outperforms standard 1000 watt elements
- UL-approved to be used wet or dry
- Hot food wells can be used with 208V, 120V, or 240V power

Specifications

Top - 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish.

Hot Food Units - Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with ¼ raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. Each hot food well to use a 563 watt at 208V heat source, or 751 watt at 102-240V heat source, with solid state digital controls for maximum energy efficiency.

All switches and controls to be fully accessible. All wells are wired to a master switch. Furnished with CPVC drain manifold to ¼ turn hose bib valve located below body.

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 ½ 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
- (CCPADJ) 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. (NOTE: No under storage available if option selected)
- Enclosed base, no storage

REV 1/25/24



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

Approvals: _____

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

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

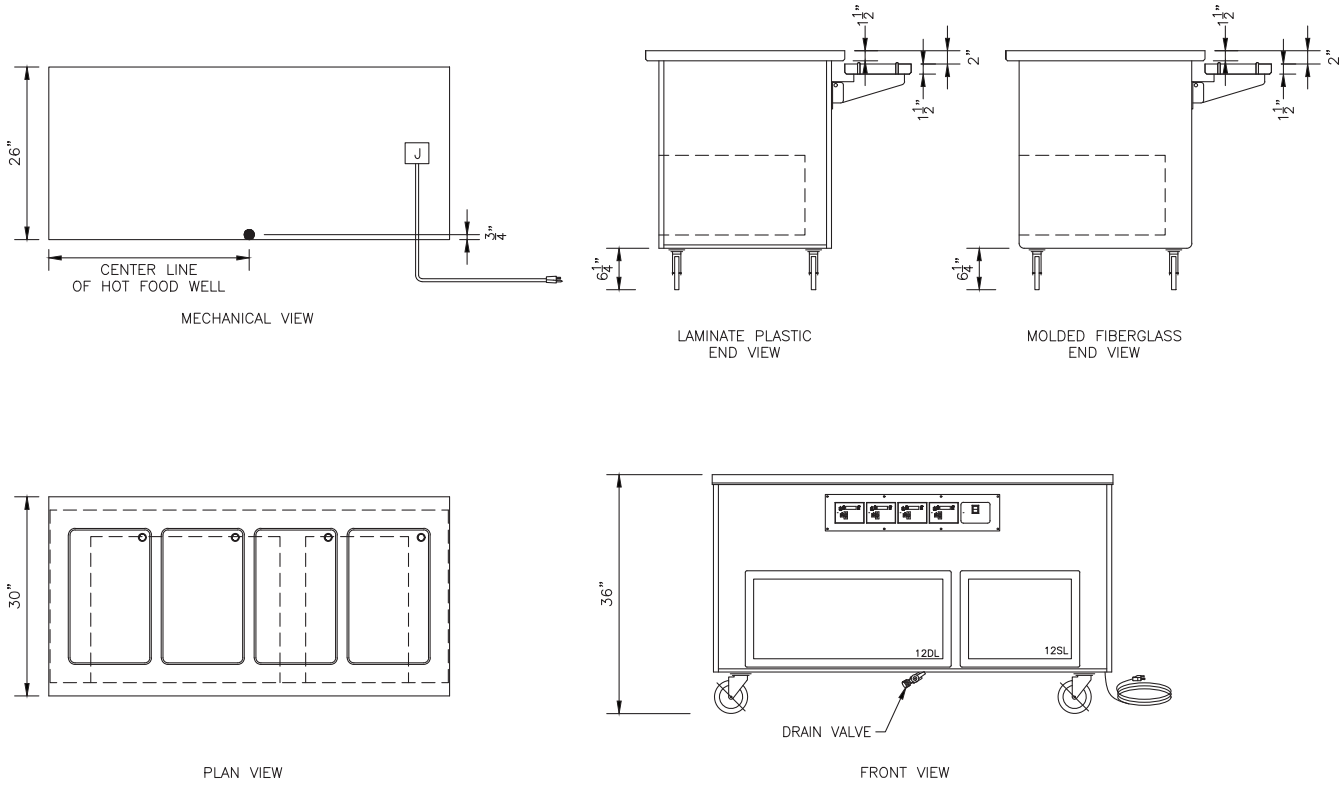
SIS No. 00-0-00

Hot Food Serving Counter Powered by Thermalwell™

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

Simplicity Series

Hot Food Serving Counter Powered by Thermalwell™
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A.I.A. File No. 00-0-00

SIS No. 00-0-00

Model	Wells	Length	208V, 1 Phase			120V, 1 Phase			240V, 1 Phase			Approx. Ship Weight
			Amps	Watts	Nema	Amps	Watts	Nema	Amps	Watts	Nema	
SIM-TW-2-36	2	36 3/8"	5.4	1127	6-15P	12.5	1502	5-20P	6.3	1502	6-15P	400 lbs.
SIM-TW-3-50	3	50 3/8"	8.1	1690	6-15P	18.8	2253	5-30P	9.4	2253	6-15P	450 lbs.
SIM-TW-4-60	4	60 3/8"	10.8	2253	6-15P	25	3004	5-50P	12.5	3004	6-15P	580 lbs.
SIM-TW-5-74	5	74 3/8"	13.5	2816	6-20P	31.3	3755	5-50P	15.6	3755	6-20P	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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