



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length
<input type="checkbox"/> CP-IC-MF-20-02-36	36 ^{3/8"}
<input type="checkbox"/> CP-IC-MF-20-03-50	50 ^{3/8"}
<input type="checkbox"/> CP-IC-MF-20-04-60	60 ^{3/8"}
<input type="checkbox"/> CP-IC-MF-20-04-66	66 ^{3/8"}
<input type="checkbox"/> CP-IC-MF-20-05-74	74 ^{3/8"}
<input type="checkbox"/> CP-IC-MF-20-05-84	84 ^{3/8"}
<input type="checkbox"/> CP-IC-MF-20-06-96	96 ^{3/8"}

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Molded fiberglass body
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Adapter Bar for Cold Food pans
- ✓ Cam Operated Line-up Locks

CP-IC-MF-20-04-60



- Durable, colorful, molded fiberglass
- Easy to clean, low maintenance
- Convenient portability, or use in a line up
- Full complement of options available

Specifications

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

Body (MF) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand lay-up 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 uprights welded to support shelving to form integral U frame for maximum stress relief.

Cold Pan - The ice cooled cold pan shall be of 18 gauge. Stainless steel and be 6" deep or as required. The welded watertight pan to be fully insulated with urethane insulation and have sectional, removable false bottom. A full perimeter breaker strip shall separate the top from the cold pan. Pan to have 1 open brass drain with extension to ¼ turn hose bibb shut off valve below base.

Options

Top Options

- Height Other Than Standard 36" (Specify _____)
- (MR) #7 Hi-Lite Edge
- (TWE) Top Width Extension (Specify _____)

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 for Self-Service to Full Service
- (CCSMT) Crystal Clear Multi-Tier Single Service
- (CCDMT) Crystal Clear Multi-Tier Double Service
- (F) Overshelf 16 Ga. Stainless Steel Top Shelf Mounted On 1-1/4" tubular uprights
- (GA) Sloped Front Protector, Stainless Steel Top, Adjustable
- (GAG) Sloped Front Protector, Glass Top Shelf, Adjustable

- (GC) Sloped Front Protector, Stainless Steel Top, Fixed Glass
- (GCG) Sloped Front Protector, Glass Top Shelf, Fixed Glass
- (M) Buffet Shield Single Service Hinged
- (N) Buffet Shield Double Service Hinged
- (I) 2 Tier Display Shelf, Single Service
- (I2) 2 Tier Display Shelf, Double Service
- (RR) LED Lights

Tray Slide/Cutting Board Options

- (A) 10" Beaded, Stainless Steel Tray Slide
- (B) 10" Flat Surface, Stainless Steel Tray Slide
- (C) 10" Tubular Tray Slide
- (CTS) 10" Corian Tray Slide Solid
- (CTR) 10" Corian Tray Slide Routed Runners
- (D) 6" Wide Stainless Steel Cutting Board
- (E) 6" Wide Richlite® Composite Cutting Board

- (E1) 6" Sanalite® Cutting board
- (FF) End Drop Shelf 12" x 30"

Base Options

- (EB) Enclosed Base - No Under Storage
- (Y) Hinged Doors
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (TK) S/S Toe Kick
- (CL) Cylinder Locks

Plumbing & Electrical Options

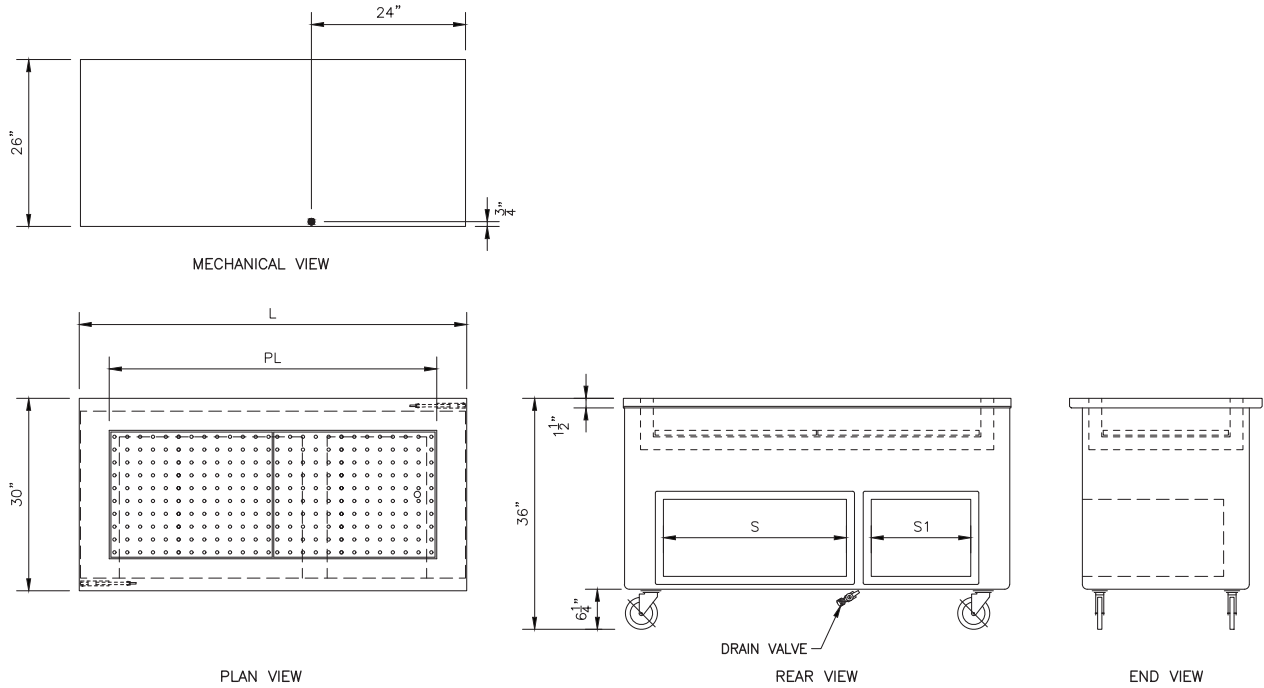
- (DD) Convenience Outlet, Flush
- (DC) Daisy Chain
- ¼ Turn Threaded Ball Valve
- Alternate Drain Location (Consult Factory)

Ice Cooled Food Serving Counter

Molded Fiberglass (MF)



Ice Cooled Food Serving Counter
Molded Fiberglass (MF)



Model #	Unit Length (L)	Length (PL')	S	S1	Approx. Ship Weight
CP-IC-MF-20-02-36	36 3/8"	25"	15"	N/A	300 lbs.
CP-IC-MF-20-03-50	50 3/8"	38"	28"	N/A	350 lbs.
CP-IC-MF-20-04-60	60 3/8"	51"	28"	15"	480 lbs.
CP-IC-MF-20-04-66	66 3/8"	51"	28"	15"	500 lbs.
CP-IC-MF-20-05-74	74 3/8"	64"	28"	28"	576 lbs.
CP-IC-MF-20-05-84	84 3/8"	64"	28"	28"	600 lbs.
CP-IC-MF-20-06-96	96 3/8"	77"	28"	28"	650 lbs.

Décor Options (Contact Factory)

- Vinyl Graphic
- Over-Structure With Signage & Lights
(Specify _____)
- Stand Off Panel
(Specify Materials _____)

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

REV 9/4/24

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