



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

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

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

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

Models	Length	Pans
<input type="checkbox"/> CP-MX-MF-20-02-36	36 <sup>3/8"</sup>	2
<input type="checkbox"/> CP-MX-MF-20-03-50	50 <sup>3/8"</sup>	3
<input type="checkbox"/> CP-MX-MF-20-04-60	60 <sup>3/8"</sup>	4
<input type="checkbox"/> CP-MX-MF-20-04-66	66 <sup>3/8"</sup>	4
<input type="checkbox"/> CP-MX-MF-20-05-74	74 <sup>3/8"</sup>	5
<input type="checkbox"/> CP-MX-MF-20-05-84	84 <sup>3/8"</sup>	5
<input type="checkbox"/> CP-MX-MF-20-06-96	96 <sup>3/8"</sup>	6

### Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Open Storage Base
- ✓ 5" Casters
- ✓ Adapter Bars for Cold Food Pans
- ✓ Cam Operated Line-up Locks
- ✓ Molded Fiberglass Body

CP-MX-MF-20-04-60



- Refrigerated cold pans exceed NSF7 with pans recessed 3" below top.
- Versatile static air system
- Pan rails remove easily
- Accommodates 6" deep pans
- Approved for deli and salad bar use

## 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.

**Refrigerated Cold Pans** - Cold pans to be 18 gauge stainless steel fully welded construction with ¼" coved corners. The cold pan shall be pitched to a 1" drain, which is extended to a ¼ turn hose bibb 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. Temperature is maintained by a static air system utilizing ½" copper coils attached to the liner bottom and sides to a level 1" above the food pans. To have a fully hermetic condensing unit operating on R513A refrigerant. Food pans shall be supported by full length removable brackets located 3" below the 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 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.

## Options

### Top Options

- Height other than standard 36" (Specify \_\_\_\_\_)
- (RE) Recess for 18" x 26" pans
- (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
- (CCCPADJ) 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"
- (FTS) Fixed Tray Slide

### 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)

REV 9/4/24



LTI, Inc.  
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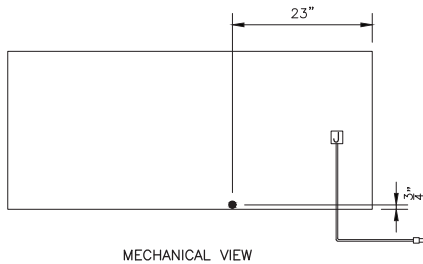
Approvals: \_\_\_\_\_

# Refrigerated Cold Food Serving Counter

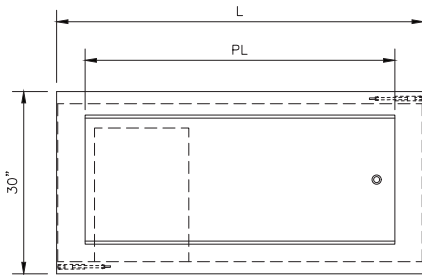
Molded Fiberglass (MF)



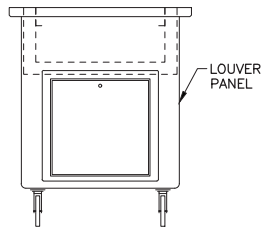
Refrigerated Cold Food Serving Counter  
Molded Fiberglass (MF)



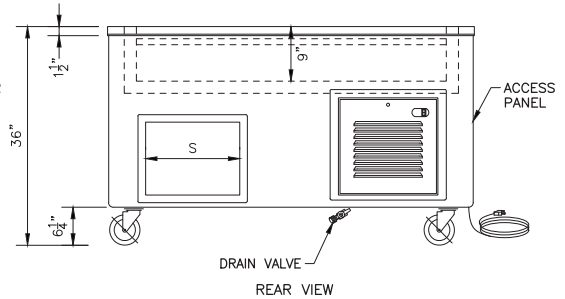
MECHANICAL VIEW



PLAN VIEW



END VIEW



REAR VIEW

Model	Pan Capacity	Unit Length (L)	Cold Pan Length (PL')	Comp.	S	S1	120V, 1 phase		Approximate Ship Weight
							AMPS	NEMA	
CP-MX-MF-20-02-36	2	36 3/8"	26 1/4"	1/3	N/A	N/A	5.8	5-15P	400 lbs.
CP-MX-MF-20-03-50	3	50 3/8"	39 5/8"	1/3	N/A	N/A	5.8	5-15P	450 lbs.
CP-MX-MF-20-04-60	4	60 3/8"	53"	1/3	15"	N/A	5.8	5-15P	580 lbs.
CP-MX-MF-20-04-66	4	66 3/8"	53"	1/3	28"	N/A	5.8	5-15P	600 lbs.
CP-MX-MF-20-05-74	5	74 3/8"	66 3/8"	1/3	28"	N/A	5.8	5-15P	676 lbs.
CP-MX-MF-20-05-84	5	84 3/8"	66 3/8"	1/3	28"	15"	5.8	5-15P	700 lbs.
CP-MX-MF-20-06-96	6	96 3/8"	79 3/4"	1/2	28"	15"	9.7	5-20P	750 lbs.

Adding additional electrical components will change the total electric load.

### 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 of 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

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**Changing**  
how food is served.™