

From Concept to Reality



R&D
FIXTURES *by*
PIPER PRODUCTS

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www.rdfixtures.com

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Classic / Upright Pastry Case

CL-BR-2DR, CL-BR-3DR, CL-BR-4DR

APPLICATIONS

- Enclosed self-service display is ideal for bakery/pastry, doughnuts/bagels, rolls.

STANDARD FEATURES

CABINET CONSTRUCTION

- Front, end panels, and all edges to consist of 3/4" plywood panels finished in high pressure laminate.
- Deck to be laminated plywood
- Powder coated interior
- 1/4" thick tempered glass doors with automatic door closers with stay open feature
- Front storage recesses for packaging supplies and trash receptacle(s)
- 2 rows of protective 1" vinyl bumpers.
- 5-3/4" high toe-kick base.
- Fixture is designed to NEC, UL and NSF standards.

SHELVING

- Adjustable steel wire shelves are easily removable
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- LED lights illuminate shelf area below and come with on/off switch

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit

WARRANTY

- One year - Parts

OPTIONS / ACCESSORIES

- Many colors available for laminate, vinyl bumper and powder coat
- Extra shelves
- Glass or sheet metal shelves
- Top with radius front edge
- Stainless steel interior
- Stainless steel tissue & trash chute covers
- Alternate sizes and configurations



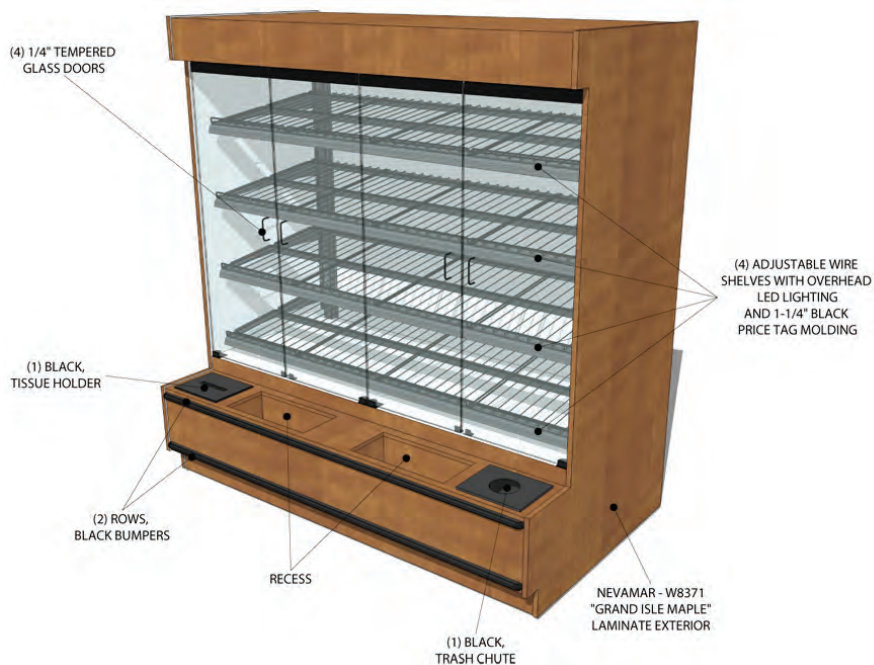
Above: 2 - Five door cases side by side shown with optional radius top and counter recesses

Rendering shows a 4 door upright case with optional colors

Optional



Radius Edge Canopy



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

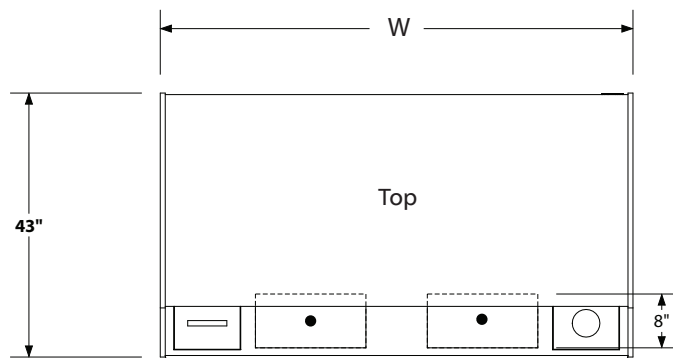
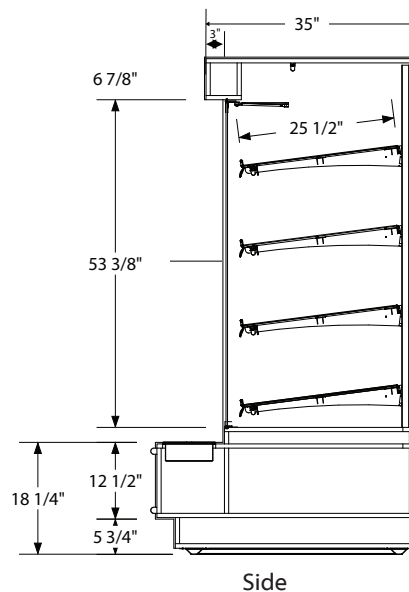
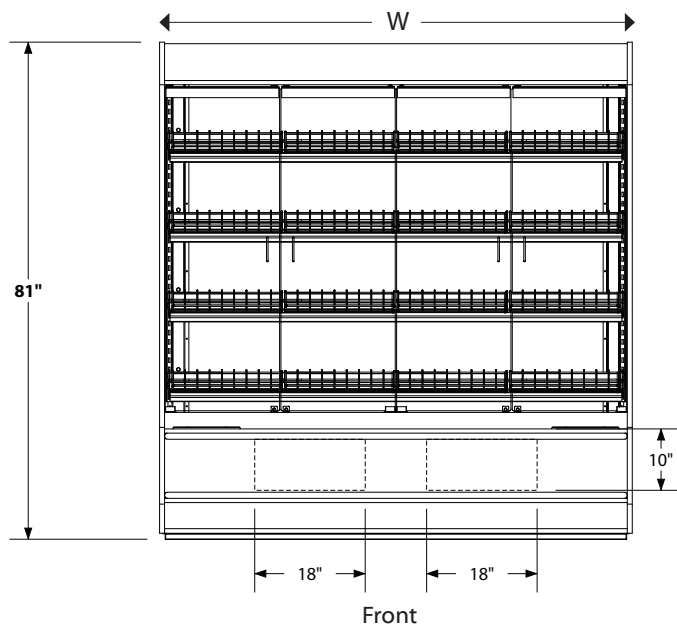
Built to meet the following specifications:



Classic / Upright Pastry Case

CL-BR-2DR, CL-BR-3DR, CL-BR-4DR

LINE DRAWINGS BASED ON A 4 DOOR MODEL



Classic Upright Pastry Case	Dimensions (inches)		
	W	D	H
2 Door - CL-BR-2DR	40	44	81
3 Door - CL-BR-3DR	58	44	81
4 Door - CL-BR-4DR	77	44	81
5 Door - CL-BR-5DR	96	44	81

ELECTRICAL REQUIREMENTS PER 4 DOOR CASE WITH OPTIONAL UNDERSHELF AND CANOPY LIGHTS

QTY.	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
10	34" LED LIGHTS	ELECTRALED	EFDS-3-35-06-NM	120	0.14	1.4
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 Ph WIRED TO JUNCTION BOX						1.4

Classic / Low Profile Upright Pastry Case

CL-BR-L2DR, CL-BR-L3DR, CL-BR-L4DR

APPLICATIONS

- Enclosed self-service display is ideal for bakery/pastry, doughnuts/bagels, rolls.

STANDARD FEATURES

CABINET CONSTRUCTION

- Front, side panels, and all edges to consist of 3/4" plywood panels finished in high pressure plastic laminate.
- Top to be 3/8" thick tempered glass.
- 1/4" thick tempered glass doors with automatic door closers with stay open feature.
- Front storage recesses for packaging supplies and trash receptacle.
- Two rows of protective 1" vinyl bumpers.
- Deck to be laminated plywood
- 5-3/4" high black toe-kick base.
- Designed to NEC, UL and NSF standards.

SHELVING

- Adjustable steel wire shelves are easily removable
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- LED lights illuminate shelf area below and come with on/off switch

ELECTRICAL REQUIREMENTS

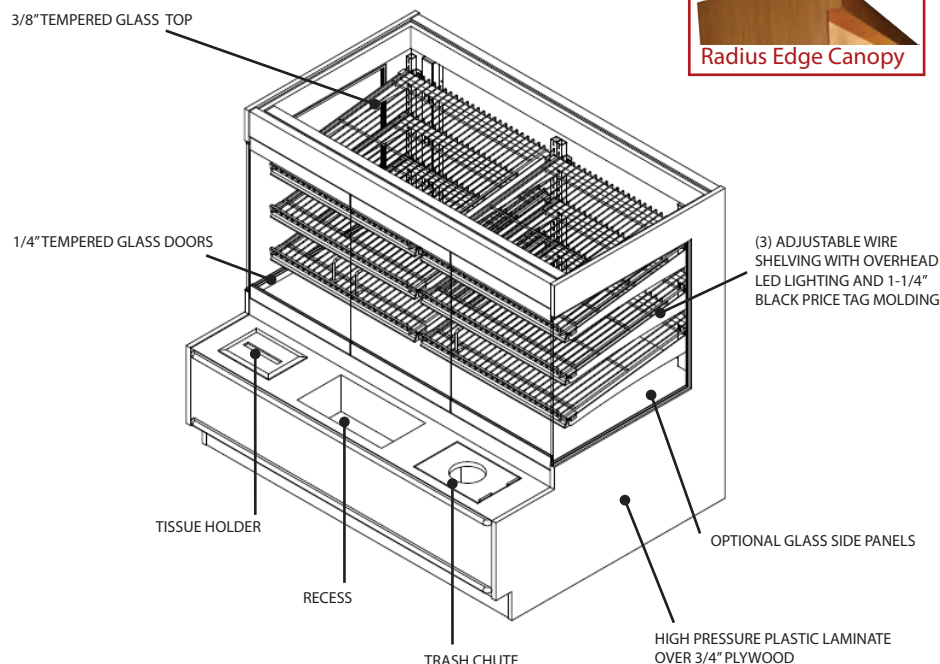
- Unit is pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit

WARRANTY

- One year - Parts

OPTIONS / ACCESSORIES

- Solid top / Radius Edge Canopy
- Many colors available for laminate exterior, vinyl bumper or powder coated interior
- Extra shelves
- Glass or sheet metal shelves
- Glass side panels
- Sliding glass rear doors
- Stainless steel tissue & trash chute covers
- Alternate sizes and configurations



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Classic / Upright Bagel/Roll Case

CL-BR-40, CL-BR-58, CL-BR-77

APPLICATIONS

- Self-service bin display for bagels, rolls.

STANDARD FEATURES

CABINET CONSTRUCTION

- Front, end panels, and all edges to consist of 3/4" plywood panels finished in high pressure laminate.
- Deck to be laminated plywood
- Trash Chute, Tissue Holder and supply recesses in front decking
- 2 rows of protective 1" vinyl bumpers.
- 5-3/4" high toe-kick base.
- Designed to NEC, UL and NSF standards.

SHELVING

- Steel wire shelves are easily removeable
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- LED lights illuminate shelf area below and come with on/off switch
- 18"x20" acrylic bins have one moveable divider inside

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit

WARRANTY

- One year - Parts

OPTIONS / ACCESSORIES

- Many colors available for laminate, and vinyl bumper and powder coat
- Stainless steel deck
- Stainless steel, or powder coated tissue & trash chute covers
- Alternate sizes and configurations
- Wire Baskets

2 Door Pastry Cases *Bagel Roll Case*

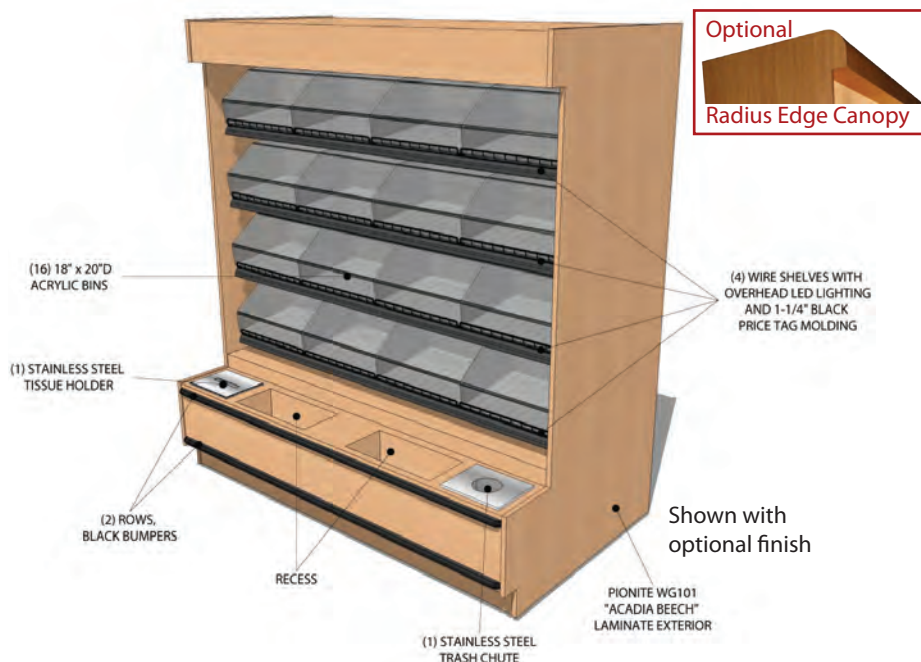


Bagel/Roll Case (right)
in bakery line-up with
matching 2 door Upright Pastry cases

*Custom deck and recesses shown in photo above.
See rendering below for standard configuration.*

All cases shown with optional colors

Rendering based on 77" case

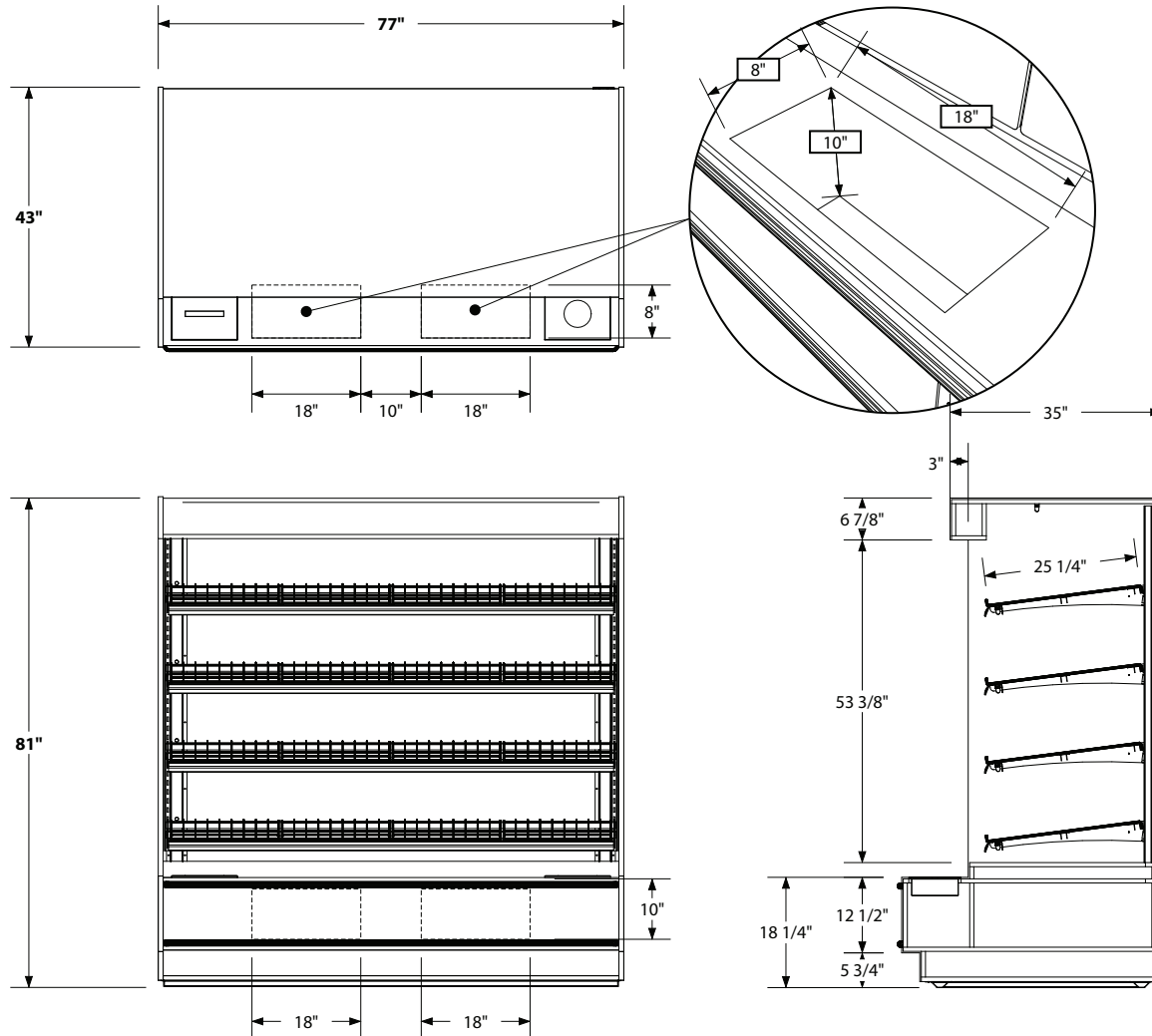


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Built to meet the following specifications:



LINE DRAWINGS BASED ON 77" WIDE CASE



Bagel/Roll Case Width	Dimensions (inches)		
	W	D	H
40"	40	44	81
58"	58	44	81
77"	77	44	81
96"	96	44	81

Depth includes bumper

ELECTRICAL REQUIREMENTS PER 77" WIDE CASE

QTY.	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
8	34" LED LIGHTS	ELECTRALED	EFDS-3-35-06-NM	120	0.14	1.12
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 Ph WIRED TO JUNCTION BOX						1.12

Classic Upright High Profile Doughnut/Pastry Warmer

CL-BR-WRM-4

APPLICATIONS

- Self-service doughnut/pastry case
- Case warmer with front controls
- Variable warmth up to 160°

STANDARD FEATURES

CABINET CONSTRUCTION

- Base Cabinet consists of 3/4" plywood panels finished in high pressure plastic laminate (black, white, or almond)
- Header flips up to access heater controls for each shelf.
- Solid back panel
- (2) 1/4" Tempered glass doors
- 1 Tissue holder
- 1 recess for product bags
- 1 trash bin
- 2 rows protective 1" vinyl bumper (Black)

SHELVING

- 4 wire shelves with overhead heat
- LED lighting
- 1-1/4" Price tag molding on shelves

ELECTRICAL REQUIREMENTS

- Pre-wired to 120V/208A plug, 60Hz, 1 phase circuit. (see reverse for details)

WARRANTY

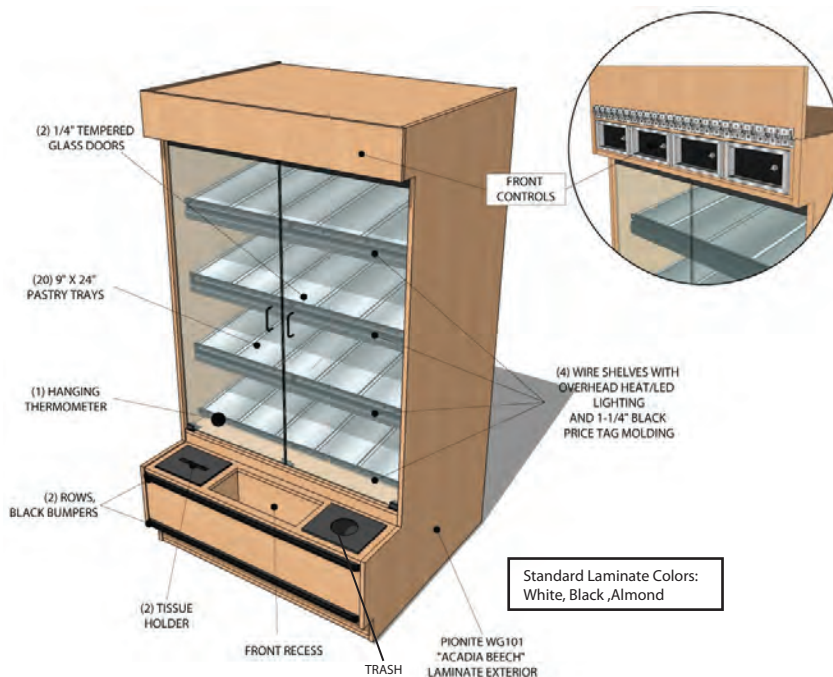
- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Assorted colors available for laminate, and vinyl bumper.
- Circuit Breaker Panel in lieu of junction box.
- Tissue and trash lids are available with stainless steel or powder coat finish
- 20 9"x24" Pastry trays



Easy access to warmer controls under lift-up front panel.



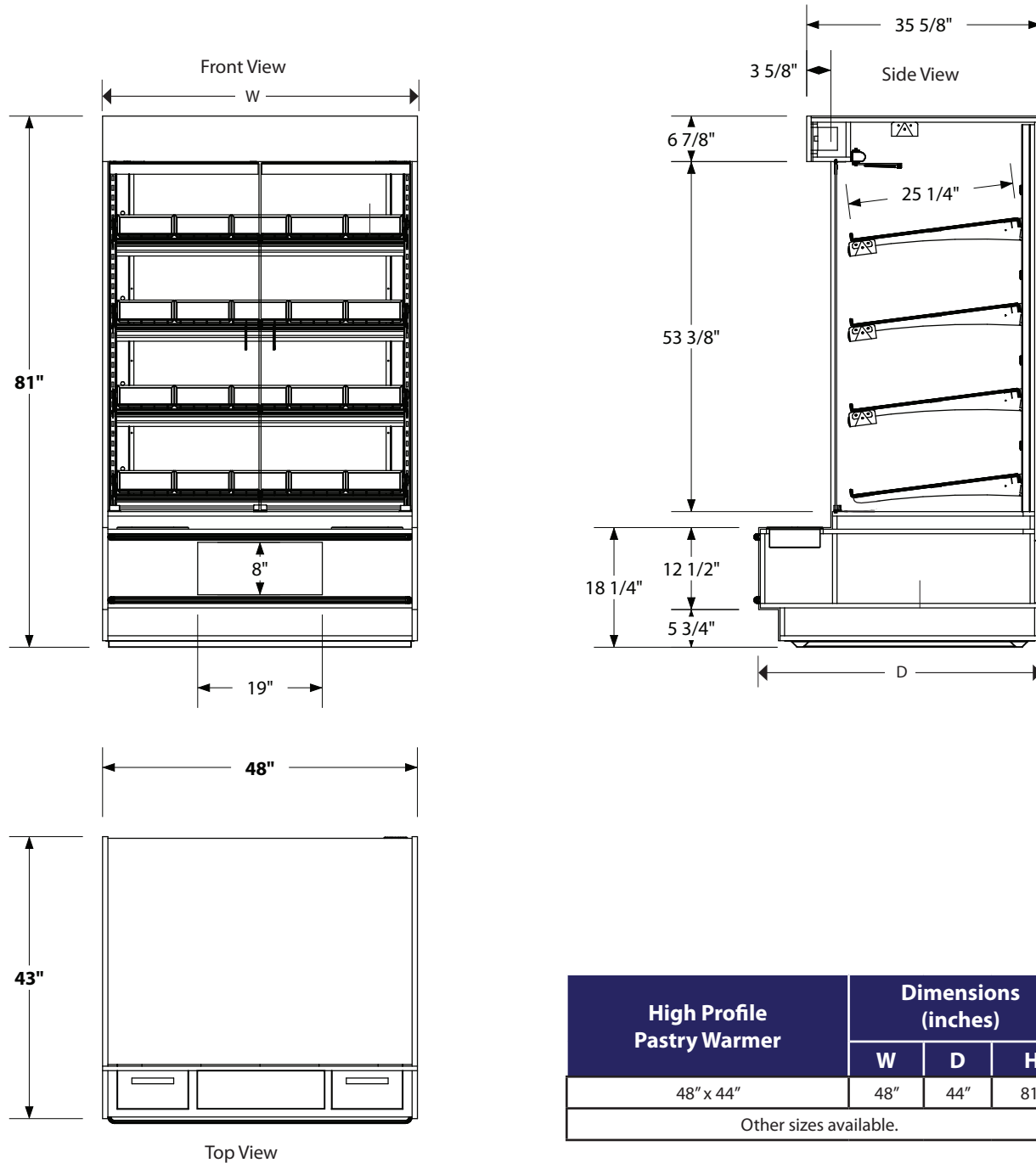
Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Classic Upright High Profile Doughnut/Pastry Warmer

CL-BR-WRM-4



High Profile Pastry Warmer	Dimensions (inches)		
	W	D	H
48" x 44"	48"	44"	81"
Other sizes available.			

ELECTRICAL SPECIFICATIONS - BASED ON 43" X 48" UNIT

ELECTRICAL REQUIREMENTS - ON 6' CORD NEMA 14-20F PLUG

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA.	AMPS TOTAL
4	OVERHEAD HEAT LIGHTS	HATCO	GRN-4L-42	120	7.3	29.2
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						29.2

APPLICATIONS

- Natural looking display is ideal for merchandising bread and bakery items

STANDARD FEATURES

CABINET CONSTRUCTION

- Cabinet consists of 3/4" plywood panels finished in high pressure plastic laminate.
- Box or 1/4 depth end panels
- 1 row of protective 1" vinyl bumpers.
- 3" high toe-kick base.

SHELVING

- (4) 2" oak wood slat shelves with ticket molding
- Brackets allow shelf to be adjusted to 3 different angles
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- LED lighting under front edge of canopy and below shelves to illuminate product
- All hardware is powder coated.

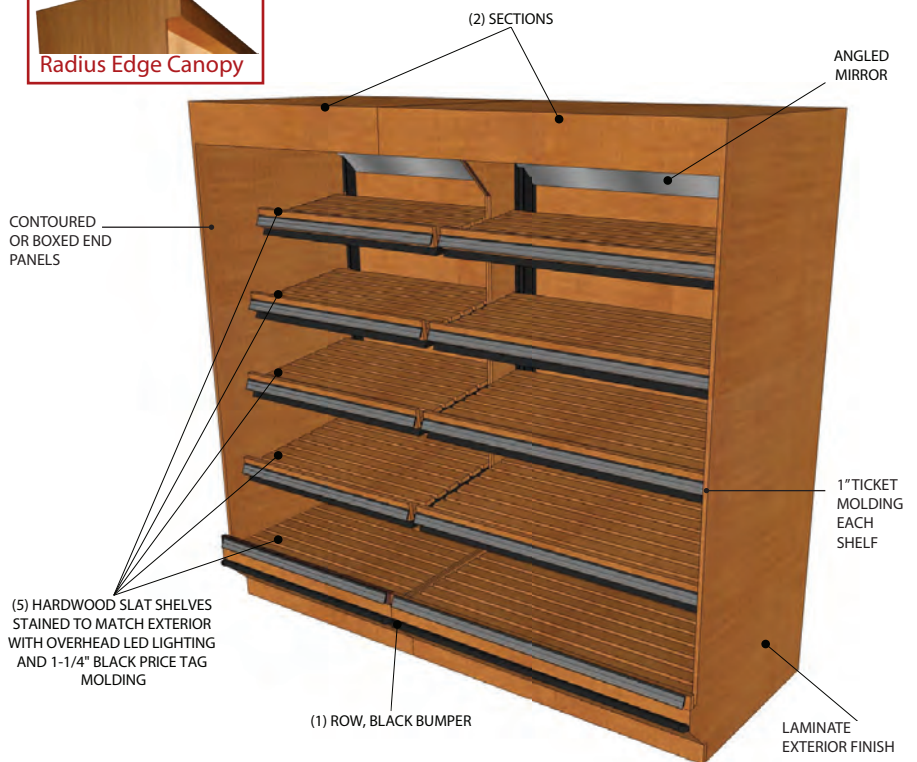
OPTIONS / ACCESSORIES

- Many laminate finishes available
- Canopy with radius front edge
- Box (full depth) end panels
- Alternate sizes and configurations
- Mirrored interior back wall.
- Extra shelves
- Unit can be pre-wired and furnished with a junction box for use on a dedicated 120V/15A, 60Hz, 1 phase circuit.



Shown with mirrored back wall & without canopy

Image, left: Shown with custom right end panel
Left end panel shown with "Box" option
Optional laminate and shelving stain color.

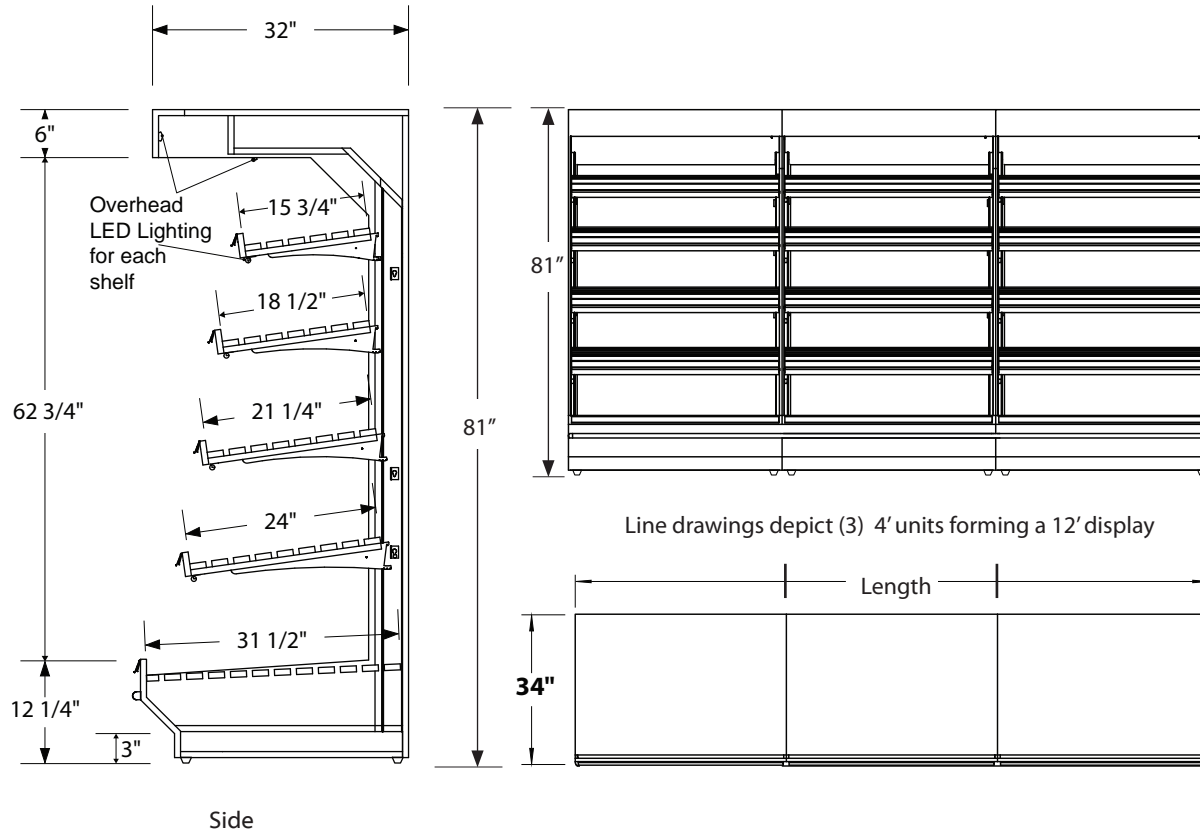


Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



LINE DRAWINGS BASED ON A 12' DISPLAY MADE UP OF (3) 4' UNITS



Length/ Product #	Dimensions (inches)		
	W	D	H
3' - AR-BR-3	36	35	81
4' - AR-BR-4	48	35	81
6' - AR-BR-6	72	35	81

ELECTRICAL REQUIREMENTS PER 4' CASE WITH OPTIONAL UNDERSHELF AND CANOPY LIGHTS

QTY.	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
4	34" LED LIGHTS	ELECTRALED	EFDS-3-3500	120	0.13	0.52
1	46" LED LIGHT	ELECTRALED	EFDS-4-3500	120	0.18	0.18
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 Ph WIRED TO JUNCTION BOX						0.7

Artisan / Low Profile Bread Shelving

AR-BR-L3, AR-BR-L4, AR-BR-L6

APPLICATIONS

- Natural looking display is ideal for merchandising bread and bakery items

STANDARD FEATURES

CABINET CONSTRUCTION

- Cabinet consists of 3/4" plywood panels finished in high pressure plastic laminate.
- 1 row of protective 1" vinyl bumpers.
- 3" high toe-kick base.
- Fixture is designed to NEC, UL and NSF standards.

SHELVING

- 4 - 2" oak wood slat shelves.
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- All hardware is powder coated.

OPTIONS / ACCESSORIES

- Many laminate finishes available
- LED under shelf lighting (for lighting option, unit can be pre-wired and furnished with a junction box for use on a dedicated 120V/15A, 60Hz, 1 phase circuit.)
- Mirrored interior back wall.
- Extra shelves
- Alternate sizes and configurations



A line-up of 6' units form a continuous display.

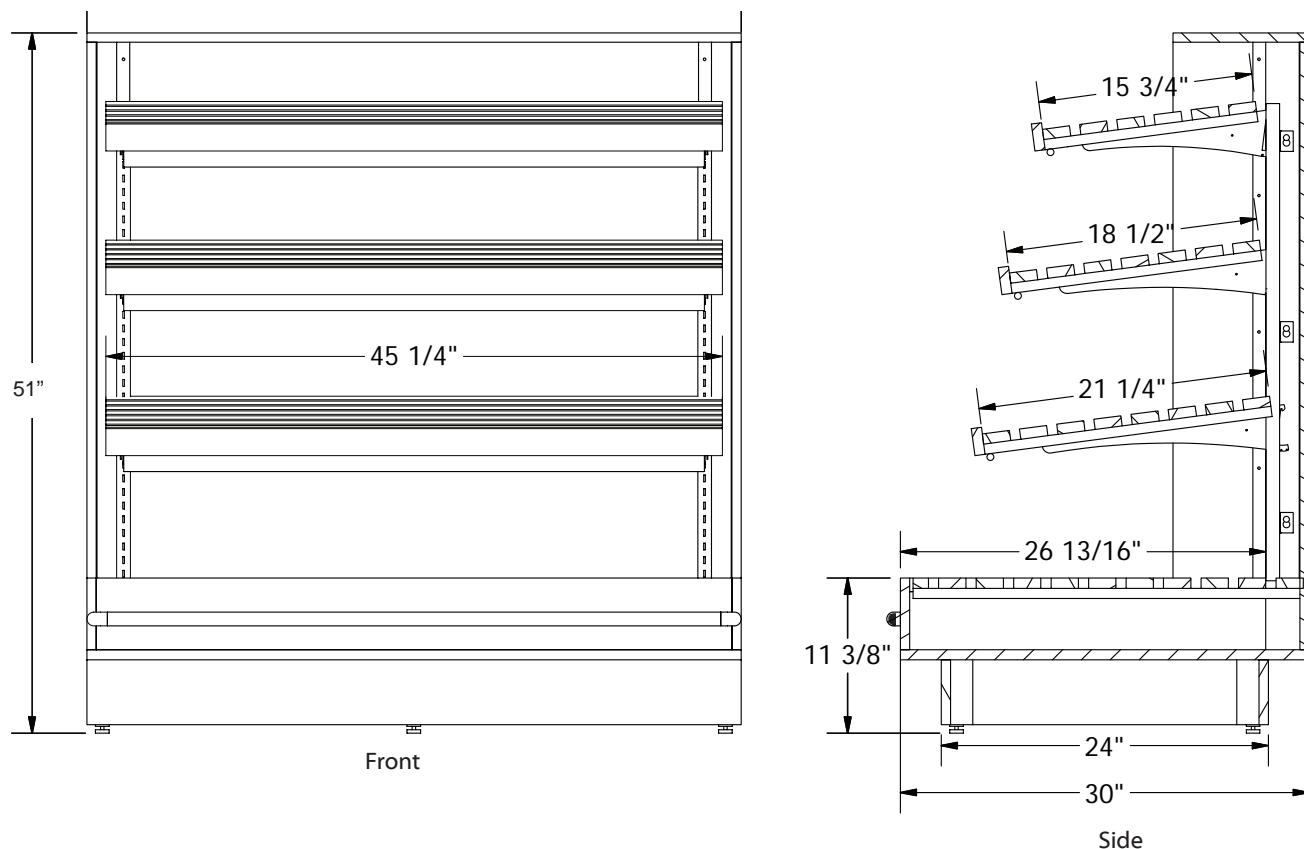


Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



LINE DRAWINGS BASED ON A 4' MODEL



Unit Width	Dimensions (inches)			Volts	Phase	Amps
	W	D	H			
3' - AR-BR-L3	36	35	51	120	1	2.1
4' - AR-BR-L4	48	35	51	120	1	2.1
6' - AR-BR-L6	72	35	51	120	1	2.6

ELECTRICAL REQUIREMENTS PER 4' CASE WITH OPTIONAL UNDERSHELF AND CANOPY LIGHTS

QTY.	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
3	34" LED LIGHTS	ELECTRALED	EFDS-3-3500	120	0.13	0.39
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 Ph WIRED TO JUNCTION BOX						0.39

Artisan / Inline Bread Merchandiser

AR-BR-MR-4, AR-BR-MR-6

APPLICATIONS

- Self-service merchandiser for packaged bread and rolls
- Prep counter with pull out cutting boards

STANDARD FEATURES

CABINET CONSTRUCTION

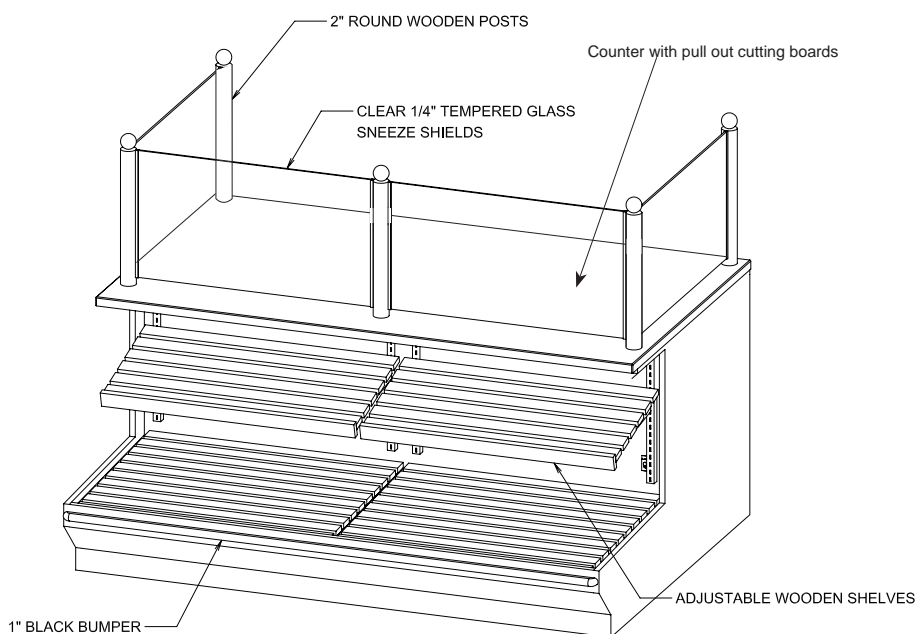
- Cabinet and countertop to consist of 3/4" plywood panels finished in high pressure plastic laminate.
- Sneeze guard consists of 2" round wood posts topped with balls and 1/4" thick tempered straight glass.
- The prep counter has open storage underneath plus pull out cutting boards.
- 1 row of protective 1" vinyl bumpers.
- 3" high toe-kick base.
- Fixture is designed to NEC, UL and NSF standards.

SHELVING

- 2" oak wood slat shelves.
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- All hardware is powder coated.

OPTIONS / ACCESSORIES

- Countertop available in stainless steel, solid surface or quartz engineered stone.
- Assorted colors available for countertop, laminate, vinyl bumper, powder coat and wood stain.
- Mirrored interior back wall.
- Curved tempered glass sneeze guard.

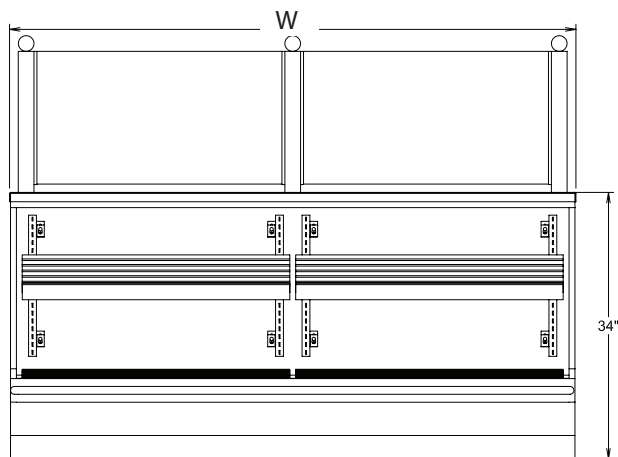


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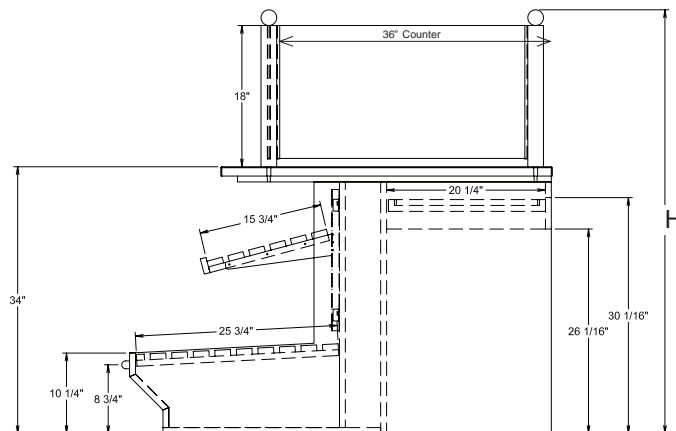
Built to meet the following specifications:



LINE DRAWINGS BASED ON A 6' MODEL

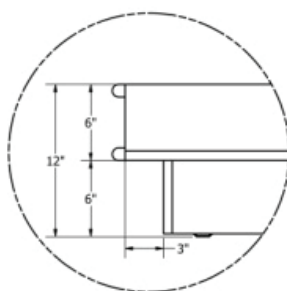


Front View

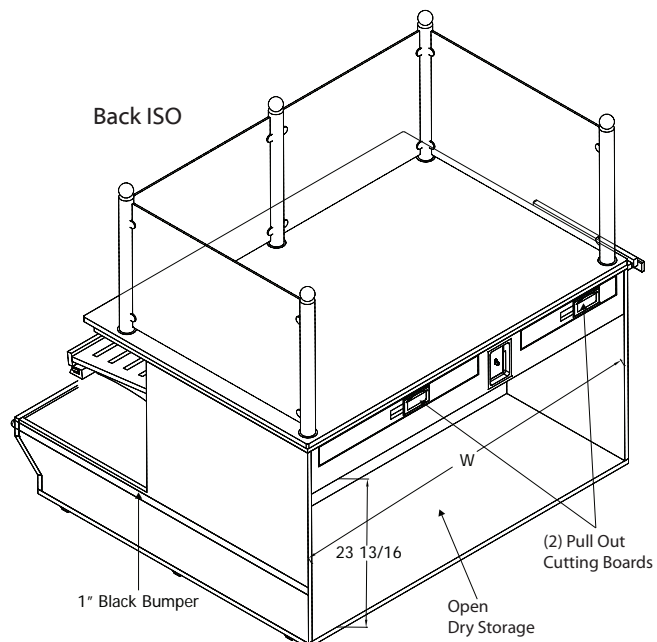


Side View

Artisan Inline Bread Merchandiser	Dimensions (inches)		
	W	D	H
4' - AR-BR-MR-4	48	54-3/4	54
6' - AR-BR-MR-6	72	54-3/4	54



BASE OPTION



APPLICATIONS

- Service refrigerated case for bakery/pastry
- Rear sliding doors and front lift door
- Medium Temperature: 38° - 40°

STANDARD FEATURES

CABINET CONSTRUCTION

- Unit built with steel frame and finished in high pressure laminated exterior panels.
- Removable Solid End Panels allow multiple units to be connected in an endless series.
- 1/4" thick tempered double bent curved glass with lift handle.
- Rear access clear sliding doors.
- Top to be 18 gauge stainless steel.
- 2 rows of protective 1" vinyl bumpers.

SHELVING

- Adjustable 1/4" thick tempered glass shelves and 18 gauge steel deck pans are easily removable.
- 3 standard shelves on all models + deck
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- LED lights illuminate shelf area below

REFRIGERATION SYSTEM

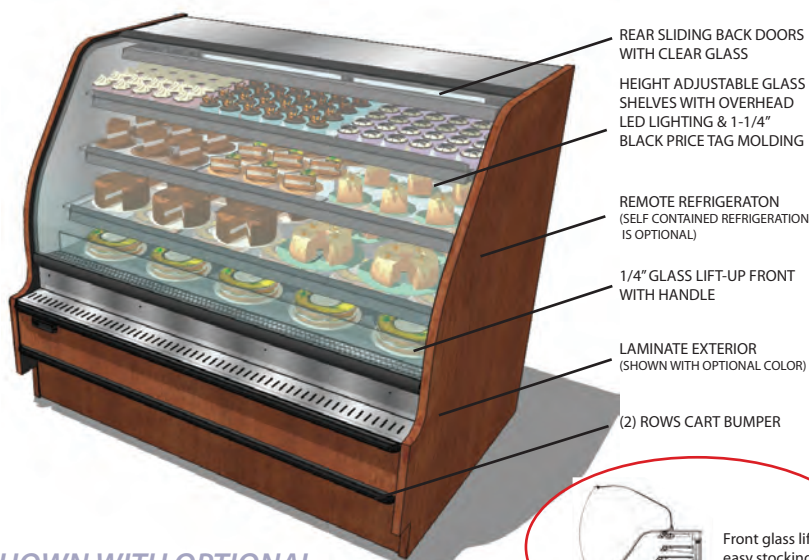
- Remote refrigeration with blower coil and solenoid valve system (All wired to standard refrigeration control).
- Digital readout thermometer provided to verify cabinet temperature is maintained between 38° and 40°F.
- Supplied with 1" drain (Condensate evaporation pan is available to eliminate the need for plumbing hookup).
- Energy saving Axial Fan.

ELECTRICAL REQUIREMENTS

- Pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor



SHOWN WITH OPTIONAL BLACK POWDER COATED SHELVES

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Powder coated interior and top.
- Mirrored Interior End Panels
- Assorted colors available for laminate, vinyl bumper and powder coat.
- Extra shelves.
- Wire or sheet metal shelves instead of glass.
- Rear access mirrored sliding doors.
- Front accent lighting.
- Product enhancing lights.
- Self-contained refrigeration.
- Available for glycol systems.
- Condensate removal device to eliminate need for plumbing.
- Cord set available instead of junction box.

Built to meet the following specifications:



APPLICATIONS

- Self-Service refrigerated case for bakery/pastry
- Medium Temperature: 38° - 40°

STANDARD FEATURES

CABINET CONSTRUCTION

- Unit built with steel frame and finished in high pressure laminated exterior panels.
- Removable Solid End Panels allow multiple units to be connected in an endless series.
- Top to be 18 gauge stainless steel.
- 2 rows of protective 1" vinyl bumpers.

SHELVING

- Adjustable 1/4" thick tempered glass shelves and 18 gauge steel deck pans are easily removable.
- 3 standard shelves on all models + deck
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- LED lights illuminate shelf area below

REFRIGERATION SYSTEM

- Remote refrigeration with blower coil and solenoid valve system (All wired to standard refrigeration control).
- Digital readout thermometer provided to verify cabinet temperature is maintained between 38° and 40°F.
- Supplied with 1" drain (Condensate evaporation pan is available to eliminate the need for plumbing hookup).
- Energy saving Axial Fan.

ELECTRICAL REQUIREMENTS

- Pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor



HEIGHT ADJUSTABLE GLASS SHELVES WITH OVERHEAD LED LIGHTING & 1-1/4" BLACK PRICE TAG MOLDING

REMOTE REFRIGERATION (SELF CONTAINED REFRIGERATION IS OPTIONAL)

(2) ROWS CART BUMPER

LAMINATE EXTERIOR (SHOWN WITH STANDARD BLACK)

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Powder coated interior and top.
- Mirrored Interior End Panels
- Assorted colors available for laminate, vinyl bumper and powder coat.
- Extra shelves.
- Wire or sheet metal shelves instead of glass.
- Front accent lighting.
- Product enhancing lights.
- Self-contained refrigeration.
- Available for glycol systems.
- Cord set available instead of junction box.

Built to meet the following specifications:



Euro Self-Service Dry Donut Case

EU-BKDT-SSD-48, EU-BKDT-SSD-59, EU-BKDT-SSD-77

APPLICATIONS

- Self-Service dry donut/pastry case with sectioned, individual flip up doors
- Rear sliding doors for easy tray loading

STANDARD FEATURES

CABINET CONSTRUCTION

- Unit built with steel frame and finished in high pressure laminated exterior panels.
- Removable Solid End Panels allow multiple units to be connected in an endless series.
- 1/4" thick tempered double bent curved glass with lift handle.
- Rear access clear sliding doors.
- Top to be 18 gauge stainless steel.
- 2 rows of protective 1" vinyl bumpers.

SHELVING

- Adjustable 1/4" thick tempered glass shelves and 18 gauge steel deck pans are easily removable.
- 3 standard shelves on all models + deck
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- LED lights illuminate shelf area below

ELECTRICAL REQUIREMENTS

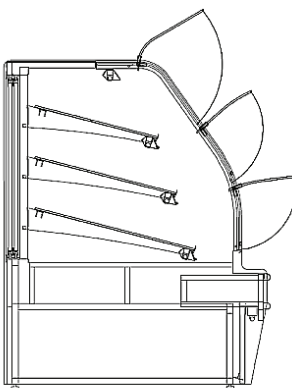
- Pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

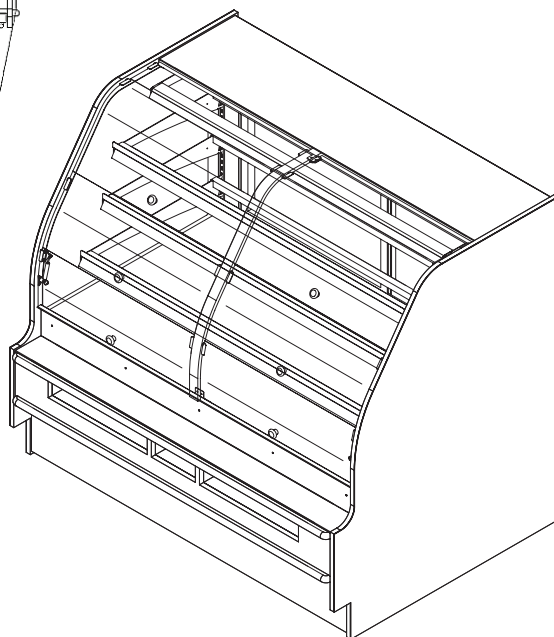
- Powder coated interior and top.
- Mirrored Interior End Panels
- Assorted colors available for laminate, vinyl bumper and powder coat.
- Extra shelves
- Wire or sheet metal shelves
- Rear access mirrored sliding doors
- Front accent lighting
- Cord set instead of junction box



Shown with accent light.

The Euro Donut Case features flip up curved acrylic doors that keep product fresh and accessible at the same time.

Rear sliding doors ease product loading



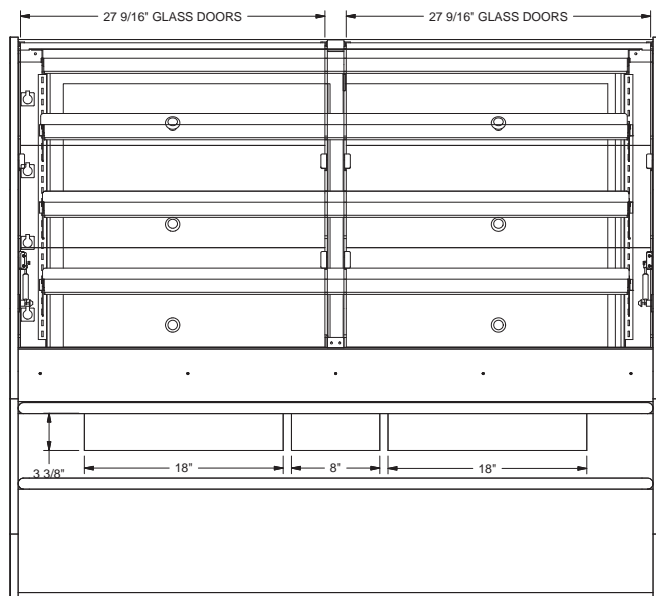
Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:

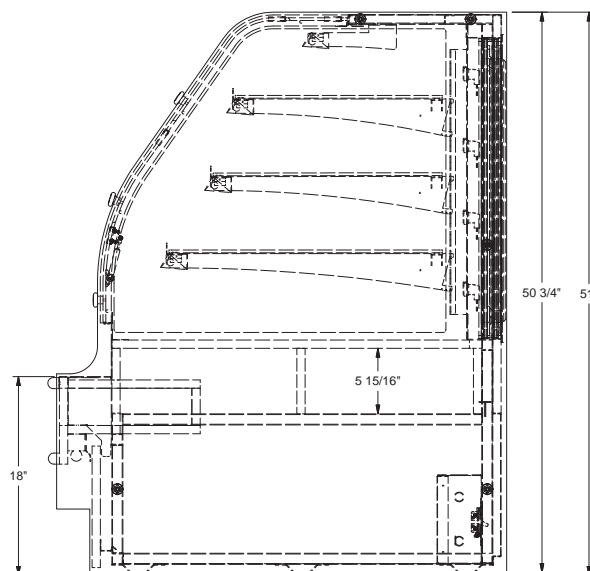


LINE DRAWINGS BASED ON A 6' MODEL

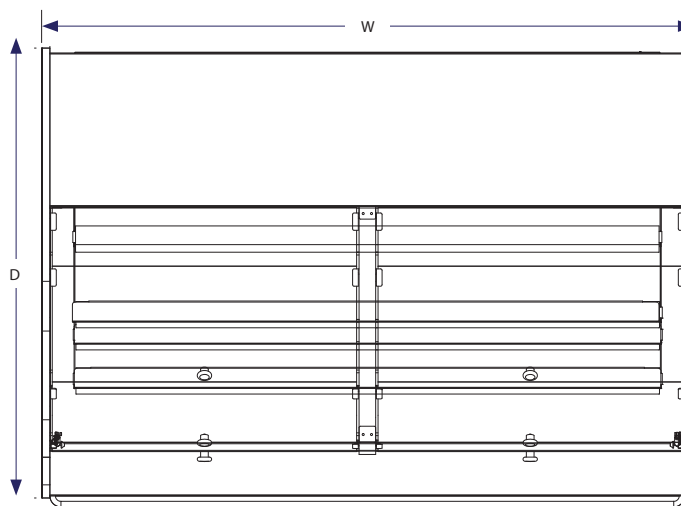
Front View



Side View



Top View



Unit Width	Dimensions (inches)		
	W	D	H
48"	48 1/2	41 1/2	51 1/2
59"	59 1/2	41 1/2	51 1/2
77"	77 1/2	41 1/2	51 1/2

ELECTRICAL/REFRIGERATION SPECIFICATIONS - (BASED ON A 48" UNIT)

ELECTRICAL REQUIREMENTS - ON 6' CORD NEMA 15-15P PLUG

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
4	LIGHTS	ELECTRALED	EFDS-3-3500	120	0.17	.68
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						.68

APPLICATIONS

- Service Dry bakery/pastry case
- Curved front glass provides easy access for loading or cleaning
- Rear sliding doors for easy product loading

STANDARD FEATURES

CABINET CONSTRUCTION

- Unit built with steel frame and finished in high pressure laminated exterior panels.
- Removable Solid End Panels allow multiple units to be connected in an endless series.
- 1/4" thick tempered double bent curved glass with lift handle.
- Rear access clear sliding doors.
- Top to be 18 gauge stainless steel.
- 2 rows of protective 1" vinyl bumpers.

SHELVING

- Adjustable 1/4" thick tempered glass shelves and 18 gauge steel deck pans are easily removable.
- 3 standard shelves on all models + deck
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- LED lights illuminate shelf area below

ELECTRICAL REQUIREMENTS

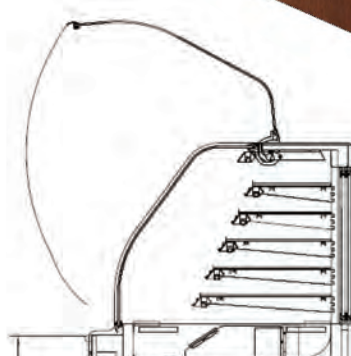
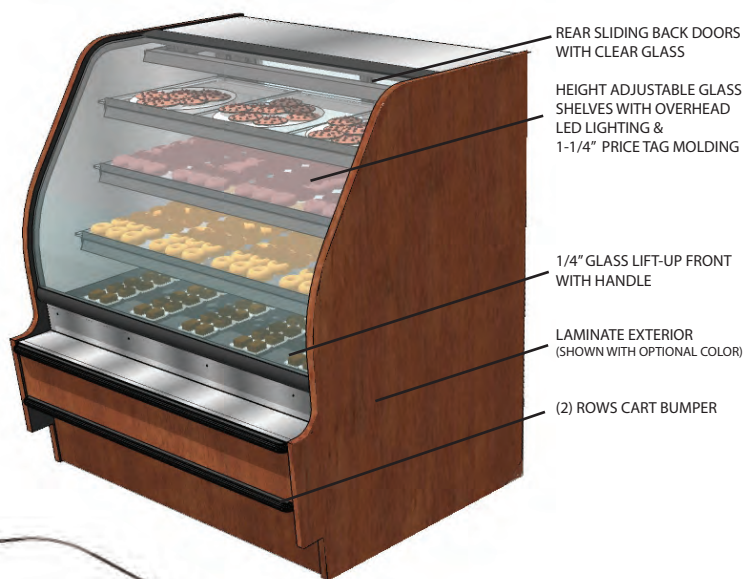
- Pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Powder coated interior and top.
- Mirrored Interior End Panels
- Assorted colors available for laminate, vinyl bumper and powder coat.
- Extra shelves
- Wire or sheet metal shelves
- Rear access mirrored sliding doors
- Front accent lighting
- Cord set instead of junction box



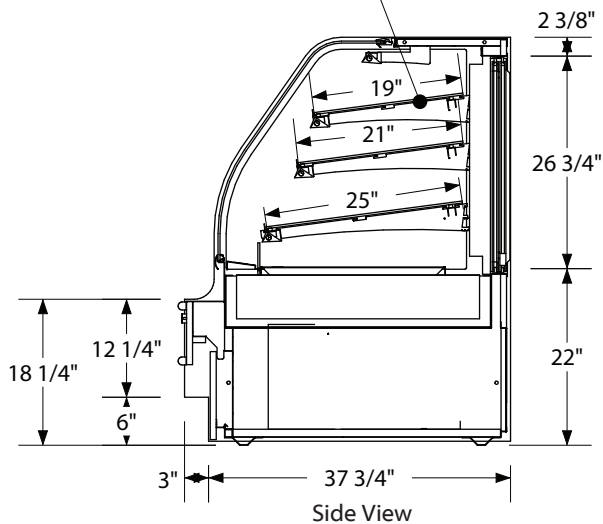
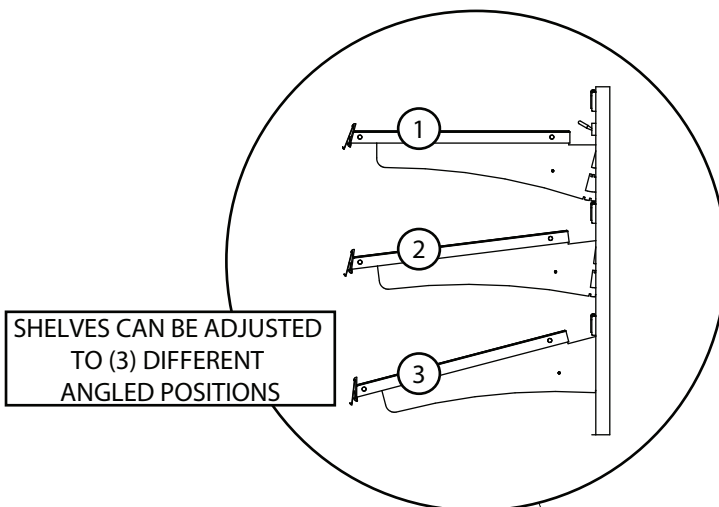
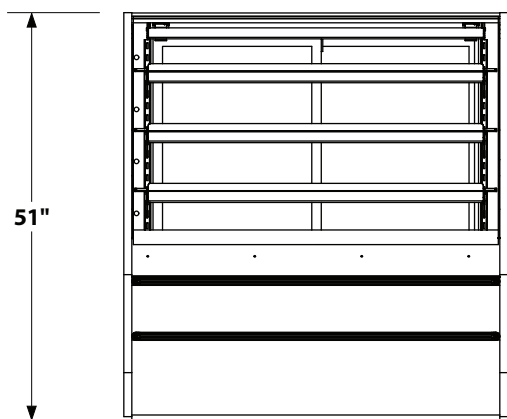
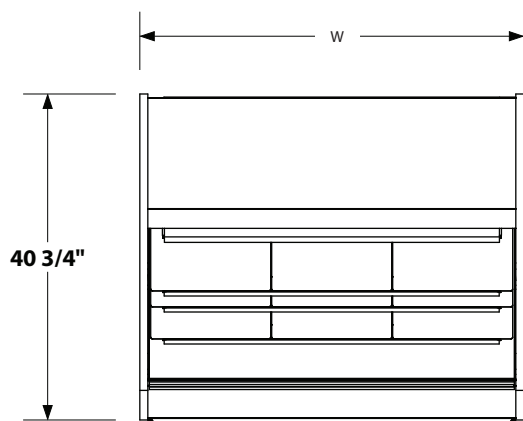
Front glass lifts for easy stocking and cleaning of display area

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



LINE DRAWINGS BASED ON A 6' (L) MODEL



Unit Width	Dimensions (inches)		
	W	D	H
48"	48 1/2	41 1/2	51 1/2
59"	59 1/2	41 1/2	51 1/2
77"	77 1/2	41 1/2	51 1/2

ELECTRICAL/REFRIGERATION SPECIFICATIONS - (BASED ON A 48" UNIT)

ELECTRICAL REQUIREMENTS - ON 6' CORD NEMA 15-15P PLUG

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
4	LIGHTS	ELECTRALED	EFDS-3-3500	120	0.17	.68
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						.68

APPLICATIONS

- 1 sided salad or olive bar with cold wells for self-service applications
- Custom sizes or features
- Angled or flat wells
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction
Exterior - 3/4" plywood panels
Finished in high pressure plastic laminate
- Stainless steel cold well with galvanized steel underneath exterior
- Drain stub -out with gate valve
- 2 Rows of protective 1" vinyl bumpers
- Stainless steel corner protectors
- Choose between front or rear cabinet doors when ordering

CANOPY

- Stainless Steel frame with solid top
- Lift-up tempered glass sneeze guard
- LED lighting

REFRIGERATED COLD ZONES

- Remote refrigeration/Digital control.
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer
- Condensate drains to floor drain

-Coppered Cold Well

- NSF-7 refrigerated, coppered cold well holds standard 4"x12"x20" inset pans
- Rated at 300 BTUs per full inset pan

-Air Over/Air Under Cold Wells

- Holds standard 4"x12"x20" inset pans
- Rated at 650 BTUs per full inset pan
- Rails can be raised with product flush to counter so air flow is completely under, or lowered 3" so air flow is over and under
- Energy saving Axial fans reduce electrical running cost by up to 80%

ELECTRICAL REQUIREMENTS

- Prewired and furnished with junction box for use on a dedicated 120/208V, 60Hz, 1Ph. circuit. (reverse for details)

WARRANTY

- One year - Parts and Labor

Inline salad bar shown with:

- Custom exterior finish
- Quartz Engineered Stone counter top
- Tray slide
- Clear view canopy
- Custom curved areas
- Optional pan arrangement



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Line-up fixtures are customizable and can accommodate limitless configurations.

Choice of all metal frame construction

- Features Removeable Panels

Finish Options

- Many laminate finishes including metal laminates and stainless steel exterior. Custom finishes available (cost depends on scope and materials). Assorted colors for vinyl bumper and powder coat.
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Rear wall can be mirrored to enhance merchandising visibility

Canopy Options

- Powder coated canopy assembly
- Clear View glass canopy top

Base Options

- Base to be solid, adjustable legs or legs with removable toe-kick.

Lighting Options

- Recessed lighting under countertop accent.

Storage/Access Options

- Rear doors or open storage available for free-standing cases
- Free standing cases can include sliding glass rear doors for accessibility
- Recesses for takeout containers or trays
- End caps for trays/containers

See next page for more options.

Built to meet the following specifications:



Many options available to customize your inline salad bar

Add-ons

- Designated heated areas or endcap featuring NSF-4 drop in kettles or hot plates. (heated areas affect canopy design)
- Stainless steel, tubular tray slides; corian or stainless steel tray slides
- Self-contained refrigeration
- Condensate evaporation pan available to eliminate need for plumbing hookup.
- Circuit breaker panel instead of junction box
- Bar packages provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates, utensil holders; small pans; dispensers for plates, cups, bowls, lids and napkins (see pan configuration guide for ideas)

SALAD BAR PAN CAPACITY

Unit Length	Number of Standard Pans	Dimensions (inches)		
		L	D	H
6'	4	72	36	57-1/2
8'	6	96	36	57-1/2
10'	8	120	36	57-1/2
12'	9	144	36	57-1/2
14'	11	168	36	57-1/2

BTUH - COPPERED COLD WELL VS. AIR-OVER

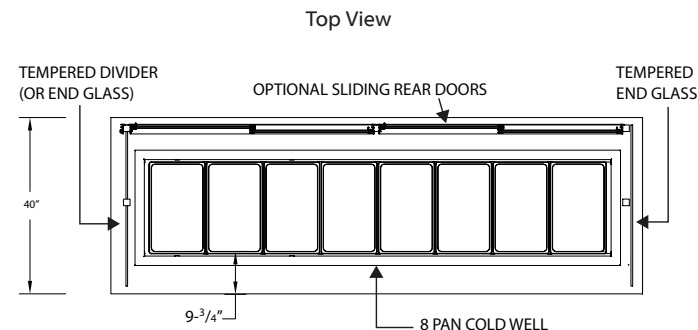
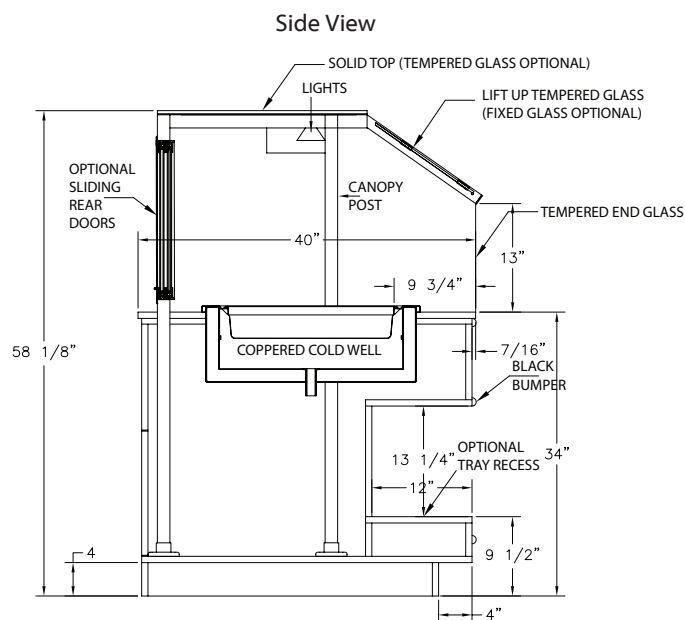
Unit Length	Coppered Cold Well BTUH @ 15° F Evap	Air-Over/Air-Under BTUH @ 20° F Evap
6'	1,200	2,600
8'	1,800	3,900
10'	2,400	5,200
12'	2,700	5,850
14'	3,300	7,150

BTUH - UNDER COUNTER REFRIGERATOR

Unit Length	Optional Lower Refrigerator BTUH @ 15° F Evap
6'	800
8'	800
10'	800
12'	800
14'	800

Line drawings provide standard dimensions.

Please talk to your factory representative about customization capabilities.



Inline Salad Bar Options

APPLICATIONS

- Food bar line-ups

OPTIONS

CABINET

#1 **Exterior:**

Many laminate finishes available. Price / schedule of custom finishes determined by availability and complexity of project.

#2 **Counter Top:**

Premium laminate colors
Stainless Steel
Solid Surface
Quartz Engineered Stone

#3 **Canopy**

Clear View with Fixed Glass
Clear View with Lift Up Glass
Solid Top

#4 **Accent**

Accent Down Lighting
Mirror laminate accent strip
Stainless steel accent strip

#5 **Recess**

For tray or take-out containers available as counter or side recess

Tray Slides: Stainless steel tubular tray slides; corian or stainless steel tray slides

Cabinet Access Doors: Front or back

Lower Refrigerated Storage

Available for 10', 12' 14' units

Electrical Connection

Circuit Breaker Panel

Warranty

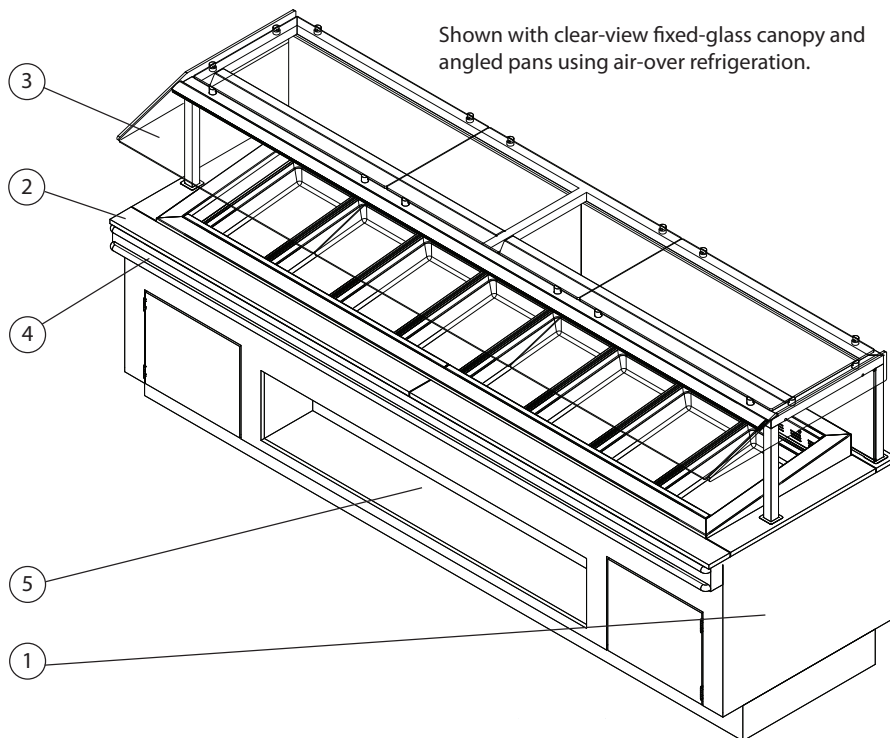
Extended compressor warranty available



Shown with Tray Recess (right end) and Soup Station (left end)

End Stations are available without sneeze guards.

Sneeze Guards are required in some jurisdictions so check with your local health department before ordering.



Shown with clear-view fixed-glass canopy and angled pans using air-over refrigeration.

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Inline Salad Bar End Stations

APPLICATIONS

- Inline food bar end station for trays, containers, or soup
- Angled or flat wells
- Add container, tray storage or hot food area to a salad bar

STANDARD FEATURES

- Base of cabinet and countertop finished with high pressure blackplastic laminate
Optional colors available
- 2 rows of protective vinyl bumper and corner guards.
- Solid top canopy to include LED lighting.
Optional tempered glass
- Soup End Caps come with soup inserts, lids, ladles, 2 cup dispensers, 2 napkin dispensers and 2 Bain Maries.
- 3 rows of protective vinyl bumper and corner guards.
- Warranty is one year parts and labor.

CANOPY

- Stainless Steel frame with solid top
- Lift-up tempered glass sneeze guard
- LED lighting

ELECTRICAL

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

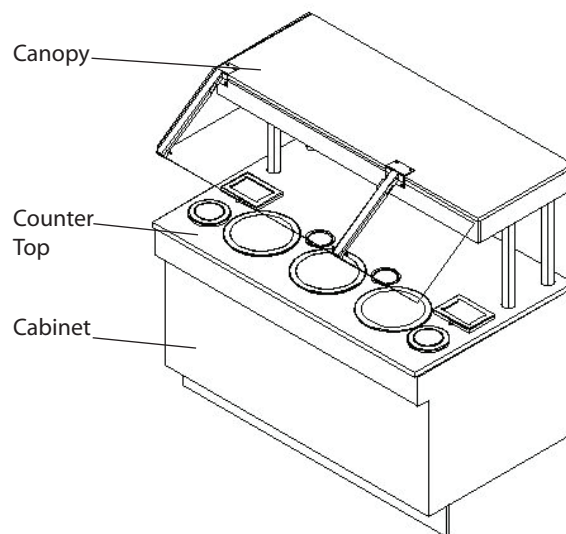
WARRANTY

- Warranty is one year parts and labor.

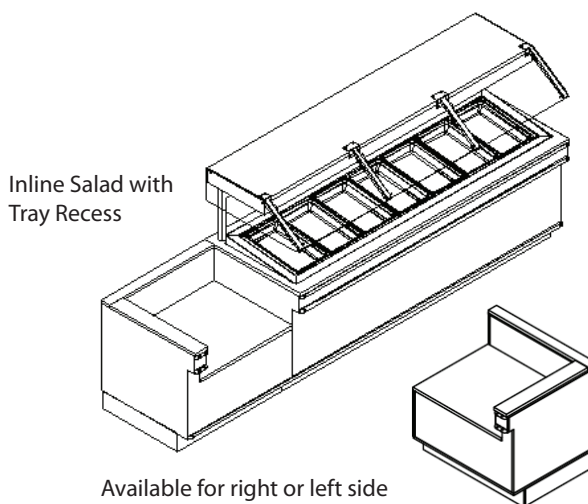
OPTIONS

- "Clear View" tempered glass Canopy Top
- Rear or front doors.
- Counter top options include many premium laminate colors, stainless steel, solid surface, or quartz engineered stone
- Mirror laminate or Stainless Steel accent strip
- Mirrored rear wall
- Custom configurations

Soup End Station



Tray Recess



Engineered ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Island Salad Bar

IS-SLD-CC-6, IS-SLD-CC-8, IS-SLD-CC-10, IS-SLD-CC-12, IS-SLD-CC-14
IS-SLD-AO-6, IS-SLD-AO-8, IS-SLD-AO-10, IS-SLD-AO-12, IS-SLD-AO-14,

APPLICATIONS

- 2 sided salad or olive bar with cold wells for self-service applications
- Angled or flat wells
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction
Exterior - 3/4" plywood panels
Finished in high pressure plastic laminate
- Stainless steel cold well with galvanized steel underneath exterior
- Protective 1" bumpers
- Stainless steel corner protectors

CANOPY

- Stainless Steel frame with solid top
- Lift-up tempered glass sneeze guard
- LED lighting

REFRIGERATED COLD ZONES

- Remote refrigeration / Standard control.
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer
- Condensate drains to floor drain

-Coppered Cold Well

- NSF-7 refrigerated, coppered cold well holds standard 4"x12"x20" inset pans
- Rated at 300 BTUs per full inset pan

-Air Over/Air Under Cold Wells

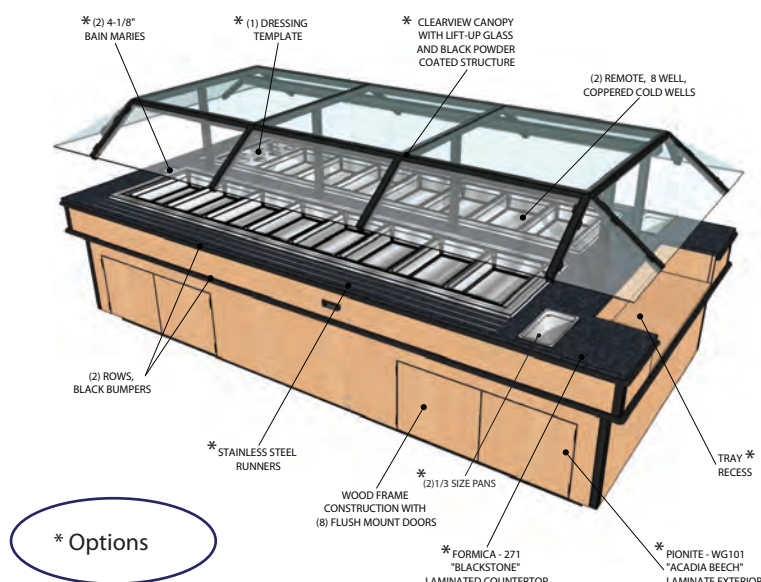
- Holds standard 4"x12"x20" inset pans
- Rated at 650 BTUs per full inset pan
- Rails can be raised with product flush so air flow is completely under, or lowered 3" so air flow is over and under
- Energy saving Axial fans reduce electrical running cost by up to 80%

ELECTRICAL REQUIREMENTS

- Unit is ready to accept 120V, 60Hz, 1Phase circuit cord set.
(see reverse side for details)

WARRANTY

- One year - Parts and Labor



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- All metal frame construction
- Many laminate finishes including metals and stainless steel exterior. Custom finishes available. Assorted colors for vinyl bumper and powder coat.
- Powder coated canopy assembly
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Clear View glass canopy top
- Recesses for takeout containers or trays
- End caps for trays/containers or soup
- Soup area featuring NSF-4 drop in kettles
- Self-contained refrigeration
- Optional condensate removal devices available to eliminate need for plumbing on islands up to 10' (16 standard size pans)
- Circuit breaker panel instead of junction box
- Stainless steel, tubular tray slides; corian or stainless steel tray glides; utensil holders; small pans; dispensers for plates, cups, bowls, lids and napkins
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.

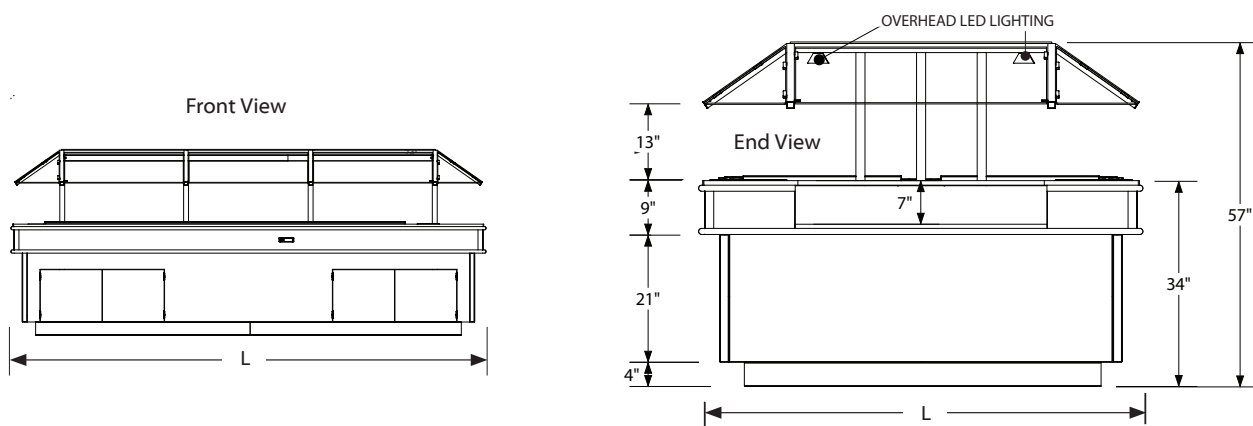
Built to meet the following specifications:



Island Salad Bar

IS-SLD-CC-6, IS-SLD-CC-8, IS-SLD-CC-10, IS-SLD-CC-12, IS-SLD-CC-14
IS-SLD-AO-6, IS-SLD-AO-8, IS-SLD-AO-10, IS-SLD-AO-12, IS-SLD-AO-14,

Example shown here is a 12' unit with optional tray recess end cap. A salad dressing template replaces the top left standard food pan. A standard 12' unit without the tray end would allow for 1 extra food pan per side.



Unit Length	# of Standard Pans	Dimensions (inches)		
		L	D	H
6'	8	72	71	57
8'	12	96	71	57
10'	16	120	71	57
12'	18	144	71	57
14'	22	168	71	57

ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 12' UNIT WITH TRAY END CAP)

ELECTRICAL REQUIREMENTS - REMOTE REFRIGERATION - WIRED TO JUNCTION BOX

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
4	58" LED LIGHTS	ELECTRALED	EFDS-5-3500	120	0.22	.88
2	COPPER COLD WELL	R&D FIXTURES	N/A	120	1	2
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						2.88

STANDARD SPECS - COPPERED COLD WELL

REFRIGERATION SPECS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	BTU'S EA.	EVAP TEMP
1	COPPERED COLD PAN DISPLAY	R&D FIXTURES	2400	8000	+20°

BTUH - COPPERED COLD WELL VS. AIR-OVER

Unit Length	Coppered Cold Well BTUH @ 15° F Evap	Air-Over/Air-Under BTUH @ 20° F Evap
6'	1,200	2,600
8'	1,800	3,900
10'	2,400	5,200
12'	2,700	5,850
14'	3,300	7,150

Island Salad Bar Options

OPTIONS / ACCESSORIES

Finish Styles

1. Many laminate finishes or stainless steel exterior. Custom finishes available and priced according to finish/process. Assorted colors for vinyl bumper and powder coat.
2. Stainless Steel or mirrored laminate in accent strip. Under-accent down lighting available for cantilevered accent model (example for model shown in line drawings).
3. Powder coated canopy assembly. Many colors available.
4. Counter top available in stainless steel, solid surface or quartz engineered stone.

Canopy Styles

5. Clear View top (Solid Top is standard)
Fixed Glass (Lift-Up Glass is standard)
See "Canopy/Sneeze Guard Types" pages for complete list of options.

Functionality

6. Recess for takeout containers or trays (see reverse for rendering of side recess)
7. End caps for trays/containers or soup
8. Stainless steel, tubular tray slides (shown on next page) Corian or Stainless Steel tray glide (rendering this page)
9. Soup area featuring NSF-4 drop-in kettles
10. Utensil holders, small pans, dispensers for plates, cups, bowls, lids and napkins. See "Pan Configuration Guide" for ideas on alternate pan arrangements.

Accessories

11. Bar packages provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.

Equipment Types

12. Self-contained refrigeration
13. Optional condensate removal devices available to eliminate need for plumbing

Electrical

14. Circuit breaker panel instead of junction box

Warranty

15. Extended compressor warranty available



Built to meet the following specifications:



OPTIONS / ACCESSORIES

Finish Styles

1. Many laminate finishes or stainless steel exterior. Custom finishes available and priced according to finish/process. Assorted colors for vinyl bumper and powder coat.
2. Stainless Steel or mirrored laminate in accent strip. Under-accent down lighting available for cantilevered accent model (example for model shown in line drawings).
3. Powder coated canopy assembly. Many colors available.
4. Counter top available in stainless steel, solid surface or quartz engineered stone.

Canopy Styles

5. Clear View top (Solid Top is standard)
Fixed Glass (Lift-Up Glass is standard)
See "Canopy/Sneeze Guard Types" pages for complete list of options.

Functionality

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9. Soup area featuring NSF-4 drop-in kettles
10. Utensil holders, small pans, dispensers for plates, cups, bowls, lids and napkins. SEE "Pan Configuration Guide" for ideas on alternate pan arrangements.

Accessories

11. Bar packages provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.

Equipment Types

12. Self-contained refrigeration
13. Condensate evaporation pan available to eliminate need for plumbing hook-up.

Electrical

14. Circuit breaker panel instead of junction box

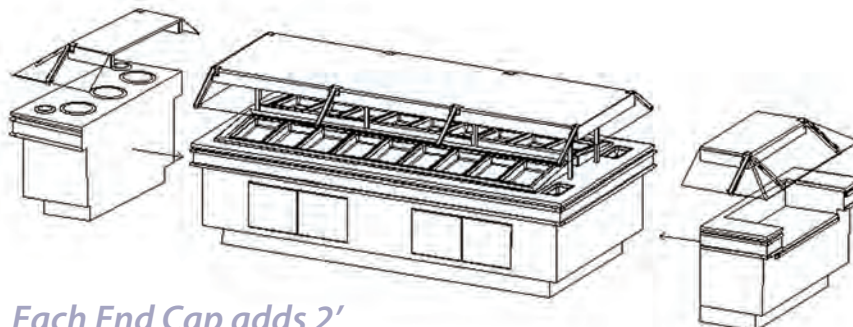
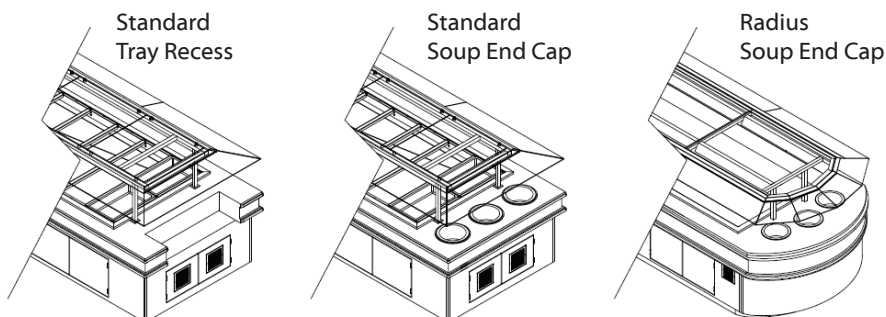
Warranty

15. Extended compressor warranty available



7. End Station Options - Tray Recess / Soup End Cap

Dimension: Add 2' for each end station.



Each End Cap adds 2'

Radius end adds more depending on shape

Metal Frame bars: Curved Removeable Panels not available

Engineered for ambient conditions not to exceed 75°F and 55% relative humidity.
Due to continuous improvements specifications may change without notice.

APPLICATIONS

- 2 sided olive bar with cold wells for self-service applications
- Angled or flat wells
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction
- Exterior - 3/4" plywood panels
- Finished in high pressure plastic laminate
- Stainless steel cold well with galvanized steel underneath exterior
- Protective 1" bumpers
- Stainless steel corner protectors

CANOPY

- Stainless Steel frame with solid top
- Lift-up tempered glass sneeze guard
- LED lighting

REFRIGERATED COLD ZONES

- Remote Refrigeration with standard control.
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer
- Heated condensate pan eliminates need for a drain

-Coppered Cold Well

- NSF-7 refrigerated, coppered cold well holds standard 4"x12"x20" inset pans
- Rated at 300 BTUs per full inset pan

-Air Over/Air Under Cold Wells

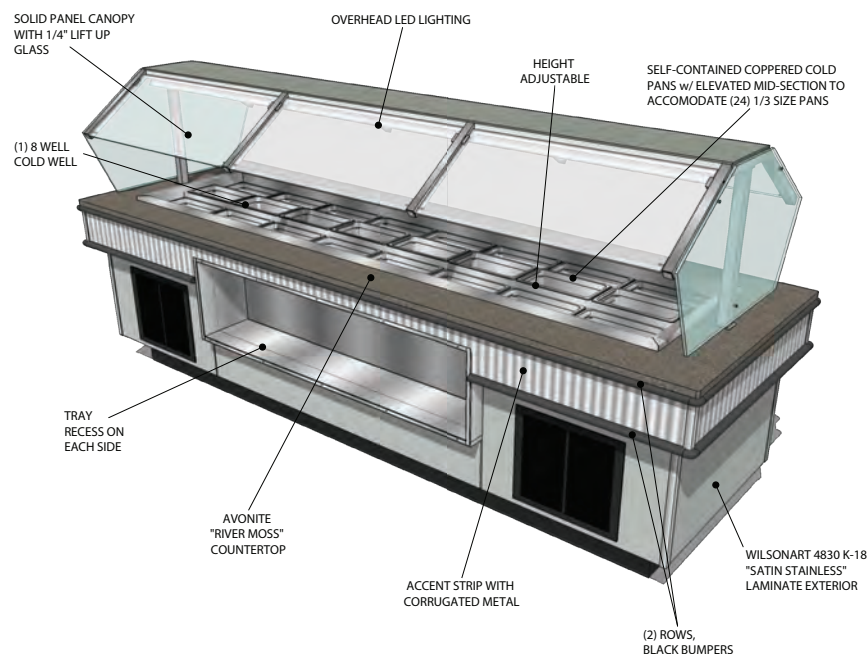
- Holds standard 4"x12"x20" inset pans
- Rated at 650 BTUs per full inset pan
- Rails can be raised with product flush so air flow is completely under, or lowered 3" so air flow is over and under
- Energy saving Axial fans reduce electrical running cost by up to 80%

ELECTRICAL REQUIREMENTS

- Unit is ready to accept 120V, 60Hz, 1Phase circuit cord set.
(see reverse side for details)

WARRANTY

- One year - Parts and Labor



8' Olive Island shown with optional finishes, pan arrangement and side recess

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

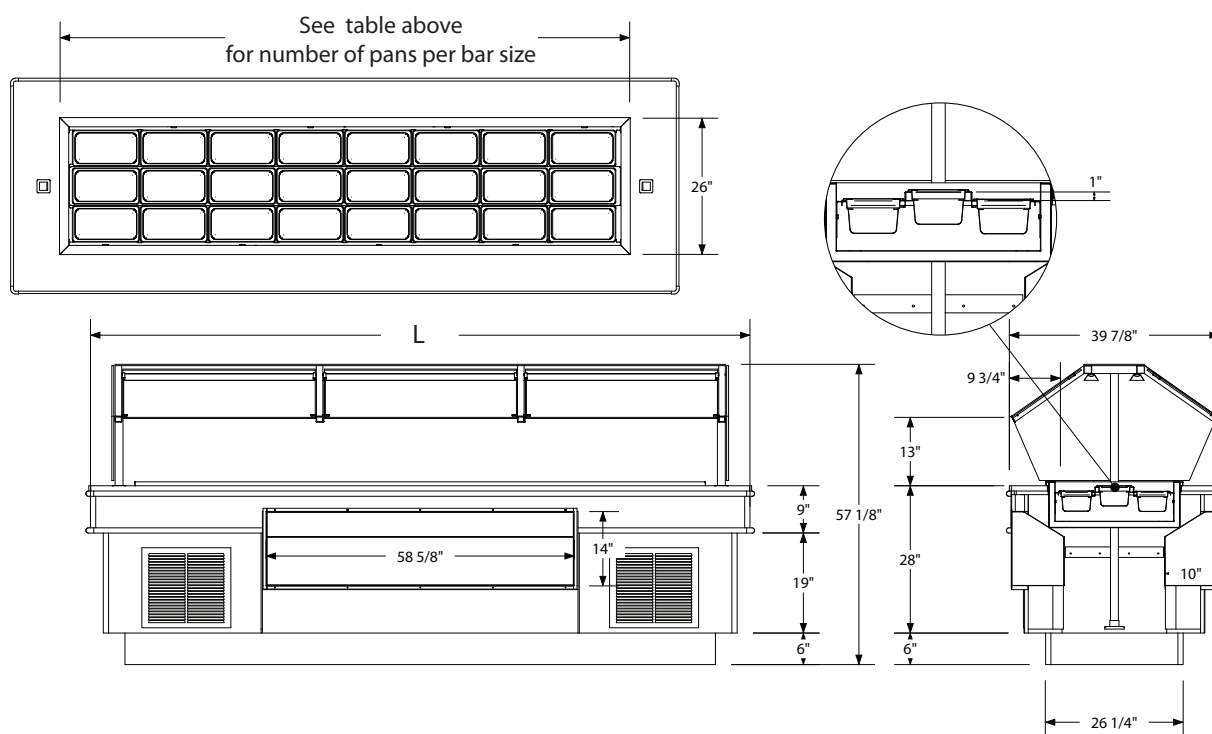
- All Metal Frame construction
- Many laminate finishes including metals and stainless steel exterior. Custom finishes available. Assorted colors for vinyl bumper and powder coat.
- Clear View glass canopy top
- Stainless or mirrored laminate accent strip around bar
- Powder coated canopy assembly
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Recesses for takeout containers
- End caps for trays/containers
- Utensil holders; small pans; dispensers and/or recess for cups, containers, lids.
- Soup area featuring NSF-4 drop in kettles
- Bar packaged can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.
- Self-contained refrigeration
- Condensate evaporation pan available to eliminate need for plumbing hookup
- Circuit breaker panel instead of junction box

Built to meet the following specifications:



Unit Length	No. of 12"x20" Pans	Dimensions (inches)			Coppered Cold Pan BTUH @15° F EVAP Island / Inline
		L	W	H	
6'	4	72	40	57 1/2	2400 / 1200
8'	6	96	40	57 1/2	3600 / 1800
10'	8	120	40	57 1/2	4800 / 2400

Example shown is a 10' Island Olive Bar with 3 rows of 1/3 size pans.
Center pan is lifted for better visibility and access.



ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 10' UNIT)

ELECTRICAL REQUIREMENTS - REMOTE REFRIGERATION - WIRED TO JUNCTION BOX

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
4	48" LED LIGHTS	ELECTRALED	EFDS-5-3500	120	0.22	.88
2	COPPER COLD WELL	R&D FIXTURES	N/A	120	1	2
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						2.88

STANDARD SPECS - COPPERED COLD WELL

REFRIGERATION SPECS

QTY	DESCRIPTION	BTU'S EA.	EVAP TEMP
1	COPPERED COLD PAN DISPLAY	8000	+20°

APPLICATIONS

- 2 sided mobile olive bar with cold wells for self-service applicatons
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction
Exterior - 3/4" plywood panels
Finished in high pressure plastic laminate
- Stainless steel cold well with galvanized steel underneath exterior

CANOPY

- Stainless Steel frame with solid top
- Fixed tempered glass sneeze guard
- LED lighting

REFRIGERATION

- Self Contained Air-Under refrigeration with a digital control.
- Condensing unit slides out for easy maintenance
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer
- Condensate drains to floor drain
- Adjustable side rails
- Energy saving ECM Axial fans reduce electrical running cost

ELECTRICAL REQUIREMENTS

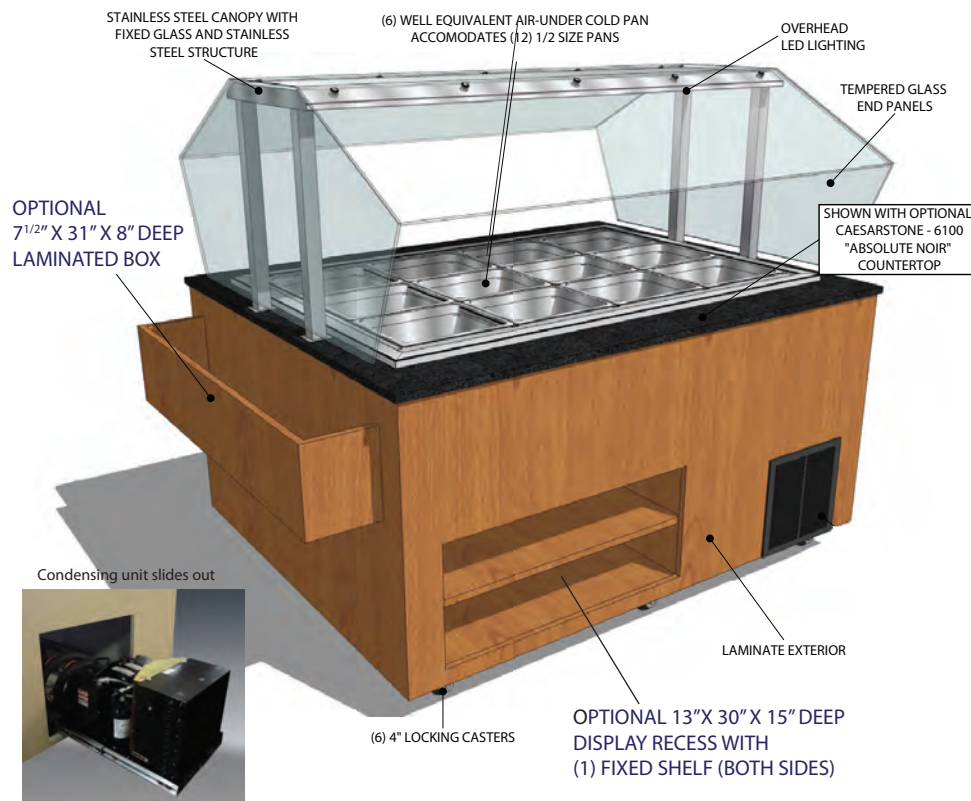
- Unit is ready to accept 120V, 60Hz, 1Phase circuit cord set.
(see reverse side for details)

WARRANTY

- One year - Parts and Labor

Narrow & Wide Models Available

(Wide) 64" Unit Shown with Optional Display Recess, Laminated Side Box, and Finishes



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

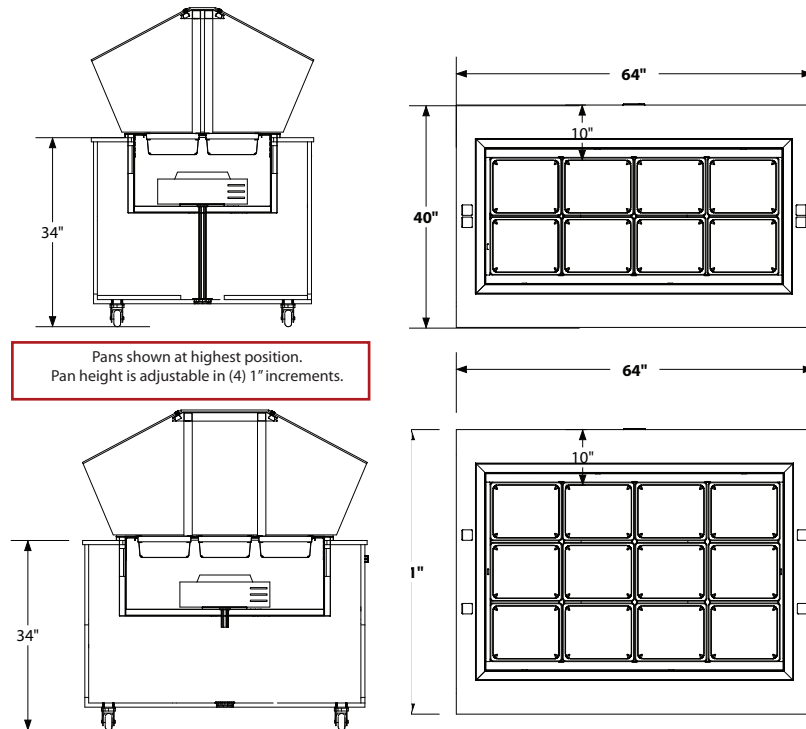
OPTIONS / ACCESSORIES

- Optional condensate removal devices available to eliminate need for plumbing.
- Countertop available in stainless steel, solid surface or quartz engineered stone.
- Middle pan riser available for Wide model
- Assorted colors available for countertop, laminate, vinyl bumper and powder coat.
- Powder coated canopy assembly.
- Canopy - Solid top with lift up glass, clear view with fixed glass and clear view with lift up glass.
- End cap recesses for containers
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.
- Protective 1" bumpers
- Stainless steel corner protectors

Built to meet the following specifications:



Available in 2 widths - Drawings Show 64" Units



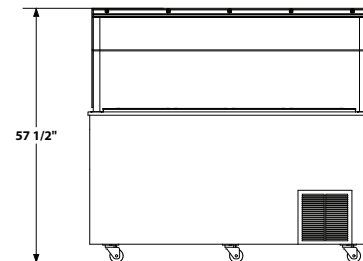
Narrow Model

4 Pan Equivalent Cold Well Accommodates:
(8) 1/2 size pans or (16) 1/4 size pans

Wide Model

6 Pan Equivalent Cold Well Accommodates:
(12) 1/2 size pans or (24) 1/4 size pans
Middle pan riser is optional

Unit Length	Dimensions (inches)				Number of Pans	
	L	Narrow Model Width	Wide Model Width	H	Narrow Model 1/2 size pans / 1/4 size pans	Wide Model 1/2 size pans / 1/4 size pans
64"	64	40	51	57 1/2	8 / 16	12 / 24
77"	77	40	51	57 1/2	10 / 20	15 / 30
90"	90	40	51	57 1/2	12 / 24	18 / 36



ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 64" UNIT - NARROW MODEL)

REMOTE REFRIGERATION - WIRED TO JUNCTION BOX

QTY	DESCRIPTION	VOLTAGE	AMPS EA	AMPS TOTAL	BTU's EA	EVAP TEMP	REF. TYPE/OZ.
1	CONDENSING UNIT	120	7.25	7.25	1,300	+20°	404-A
2	LED LIGHTS	120	.5	1			
1	AIR-UNDER COIL	120	1.6	1.6			
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH				9.85			

ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 64" UNIT - WIDE MODEL)

REMOTE REFRIGERATION - WIRED TO JUNCTION BOX

QTY	DESCRIPTION	VOLTAGE	AMPS EA	AMPS TOTAL	BTU's EA	EVAP TEMP	REF. TYPE/OZ.
1	CONDENSING UNIT	120	7.25	7.25	2,000	+20°	404-A
2	LED LIGHTS	120	.5	1			
1	AIR-UNDER COIL	120	1.6	1.6			
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH				9.85			

APPLICATIONS

- 2 sided mobile olive bar with cold wells for self-service applications
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction
Exterior - 3/4" plywood panels
Finished in high pressure plastic laminate
- Stainless steel cold well with galvanized steel underneath exterior

CANOPY

- Stainless Steel frame with solid top
- Fixed tempered glass sneeze guard
- LED lighting

REFRIGERATION

- Self Contained Air-Over refrigeration with a digital control.
- Condensing unit slides out for easy maintenance
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer
- Condensate drains to floor drain
- Adjustable side rails
- Energy saving ECM Axial fans reduce electrical running cost

ELECTRICAL REQUIREMENTS

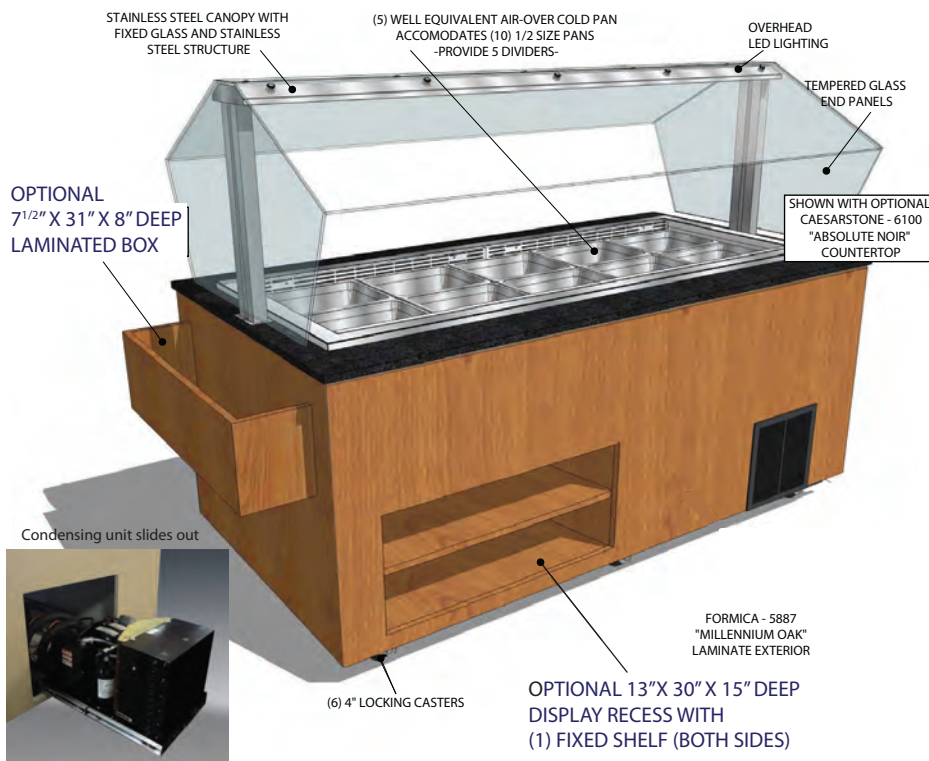
- Unit is ready to accept 120V, 60Hz, 1Phase circuit cord set.
(see reverse side for details)

WARRANTY

- One year - Parts and Labor

Narrow & Wide Models Available

(Narrow) 77" Unit Shown with Optional Display Recess, Laminated Side Box, and Finishes



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

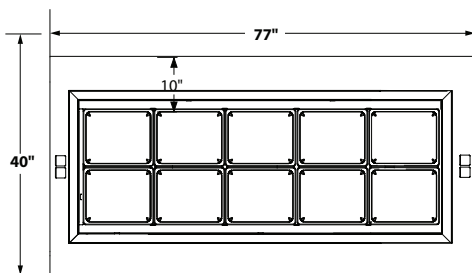
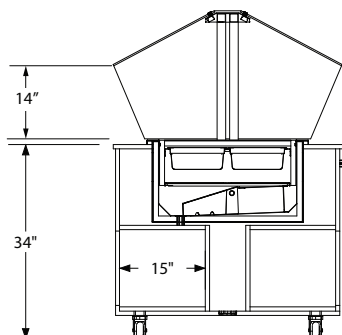
OPTIONS / ACCESSORIES

- Optional condensate removal devices available to eliminate need for plumbing.
- Countertop available in stainless steel, solid surface or quartz engineered stone.
- Middle pan riser available for Wide model
- Assorted colors available for countertop, laminate, vinyl bumper and powder coat.
- Powder coated canopy assembly.
- Canopy - Solid top with lift up glass, clear view with fixed glass and clear view with lift up glass.
- End cap recesses for containers
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.
- Protective 1" bumpers
- Stainless steel corner protectors

Built to meet the following specifications:

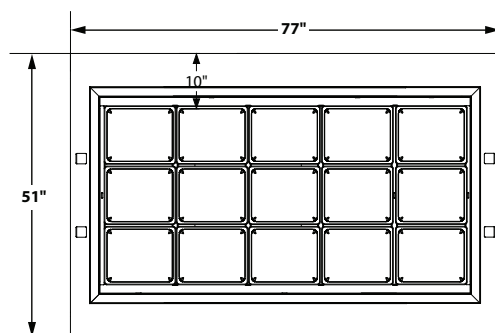
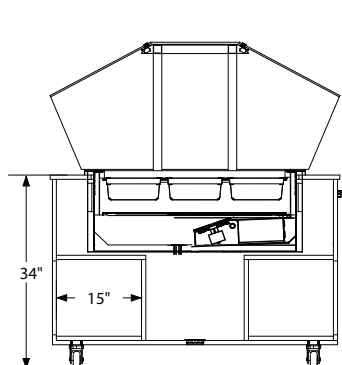


Available in 2 widths - Line Drawings Show 77" Units with optional side recesses



Narrow Model

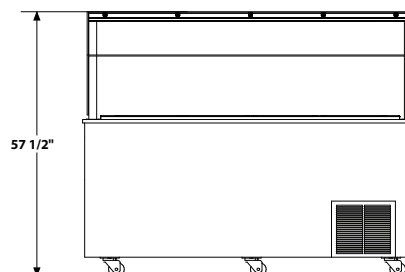
4 Pan Equivalent Cold Well Accomodates:
(10) 1/2 size pans or (20) 1/4 size pans



Wide Model

6 Pan Equivalent Cold Well Accomodates:
(15) 1/2 size pans or (30) 1/4 size pans
Middle pan riser is optional

Unit Length	Dimensions (inches)				Number of Pans	
	L	Narrow Model Width	Wide Model Width	H	Narrow Model 1/2 size pans / 1/4 size pans	Wide Model 1/2 size pans / 1/4 size pans
64"	64	40	51	57 1/2	8 / 16	12 / 24
77"	77	40	51	57 1/2	10 / 20	15 / 30
90"	90	40	51	57 1/2	12 / 24	18 / 36



ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 77" UNIT - NARROW MODEL)

REMOTE REFRIGERATION - WIRED TO JUNCTION BOX

QTY	DESCRIPTION	VOLTAGE	AMPS EA	AMPS TOTAL	BTU's EA	EVAP TEMP	REF. TYPE/OZ.
1	CONDENSING UNIT	120	10.5	10.5	2,600	+20°	404-A
2	LED LIGHTS	120	.5	1			
1	AIR-OVER COIL	120	1.6	1.6			
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH				13.1			

ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 77" UNIT - WIDE MODEL)

REMOTE REFRIGERATION - WIRED TO JUNCTION BOX

QTY	DESCRIPTION	VOLTAGE	AMPS EA	AMPS TOTAL	BTU's EA	EVAP TEMP	REF. TYPE/OZ.
1	CONDENSING UNIT	120	10.5	10.5	3,900	+20°	404-A
2	LED LIGHTS	120	.5	1			
1	AIR-OVER COIL	120	1.6	1.6			
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH				13.1			

APPLICATIONS

- 2 sided mobile olive bar with cold wells for self-service applicatons
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction
Exterior - 3/4" plywood panels
Finished in high pressure plastic laminate
- Stainless steel cold well with galvanized steel underneath exterior

CANOPY

- Stainless Steel frame with solid top
- Fixed tempered glass sneeze guard
- LED lighting

REFRIGERATION

- Self Contained, copper cold pan refrigeration with a digital control.
- Condensing unit slides out for easy maintenance
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer
- Condensate drains to floor drain
- Adjustable side rails
- Energy saving ECM Axial fans reduce electrical running cost

ELECTRICAL REQUIREMENTS

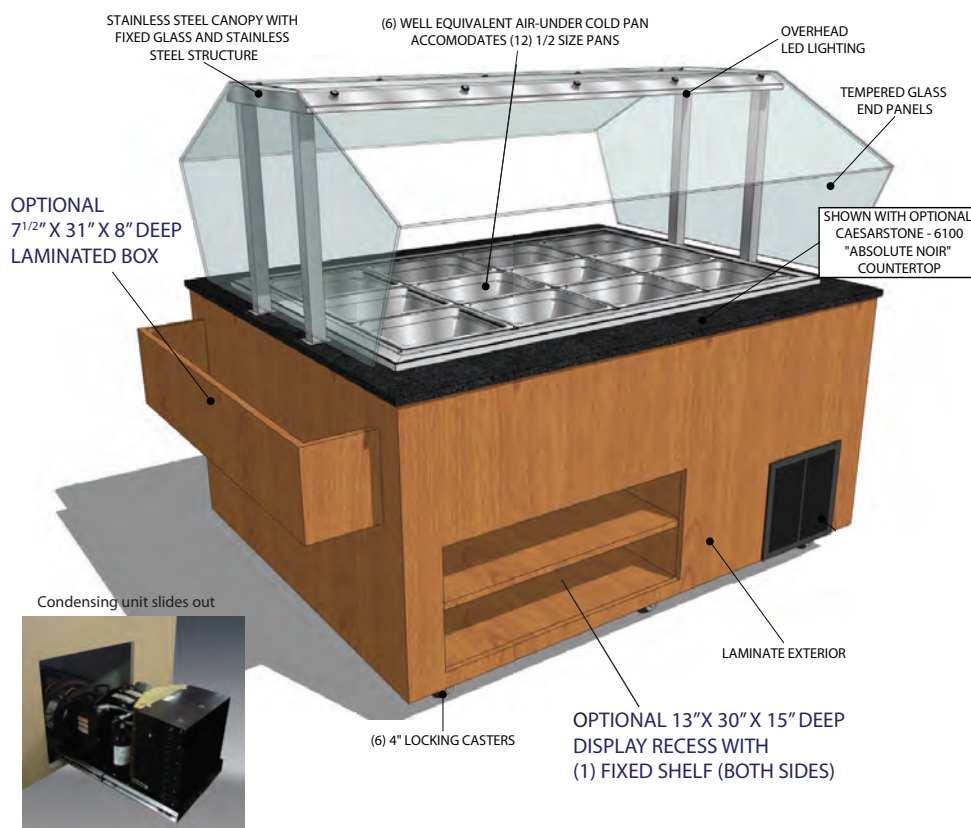
- Unit is ready to accept 120V, 60Hz, 1Phase circuit cord set.
(see reverse side for details)

WARRANTY

- One year - Parts and Labor

Narrow & Wide Models Available

(Wide) 64" Unit Shown with Optional Display Recess, Laminated Side Box, and Finishes



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

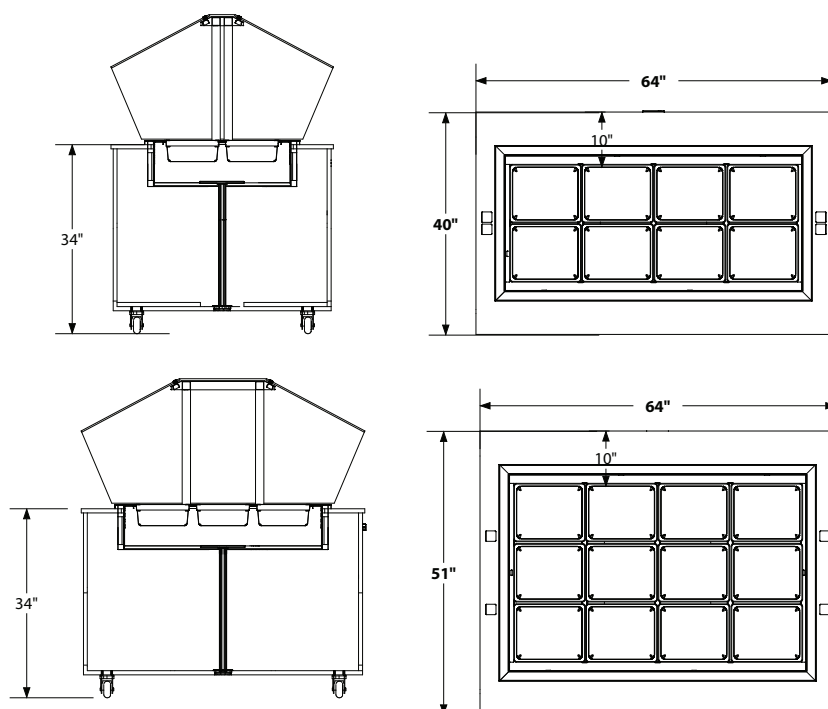
- Optional condensate removal devices available to eliminate need for plumbing.
- Countertop available in stainless steel, solid surface or quartz engineered stone.
- Middle pan riser available for Wide model
- Assorted colors available for countertop, laminate, vinyl bumper and powder coat.
- Powder coated canopy assembly.
- Canopy - Solid top with lift up glass, clear view with fixed glass and clear view with lift up glass.
- End cap recesses for containers
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.
- Protective 1" bumpers
- Stainless steel corner protectors

Built to meet the following specifications:



Mobile Olive Bar with Copper Cold Well

Available in 2 widths - Drawings Show 64" Models



Narrow Model

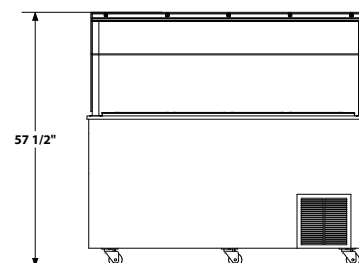
4 Pan Equivalent Cold Well Accommodates:
(8) 1/2 size pans or (16) 1/4 size pans

*Use 2"- 4" deep food pans
with Copper Cold Pan*

Wide Model

6 Pan Equivalent Cold Well Accommodates:
(12) 1/2 size pans or (24) 1/4 size pans
Middle pan riser is optional

Unit Length	Dimensions (inches)				Number of Pans	
	L	Narrow Model Width	Wide Model Width	H	Narrow Model 1/2 size pans / 1/4 size pans	Wide Model 1/2 size pans / 1/4 size pans
64"	64	40	51	57 1/2	8 / 16	12 / 24
77"	77	40	51	57 1/2	10 / 20	15 / 30
90"	90	40	51	57 1/2	12 / 24	18 / 36



ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 64" UNIT - NARROW MODEL)

REMOTE REFRIGERATION - WIRED TO JUNCTION BOX

QTY	DESCRIPTION	VOLTAGE	AMPS EA	AMPS TOTAL	BTU's EA	EVAP TEMP	REF. TYPE/OZ.
1	CONDENSING UNIT	120	7.25	7.25	600	+15°	404-A
2	LED LIGHTS	120	.5	1			
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH				8.25			

ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 64" UNIT - WIDE MODEL)

REMOTE REFRIGERATION - WIRED TO JUNCTION BOX

QTY	DESCRIPTION	VOLTAGE	AMPS EA	AMPS TOTAL	BTU's EA	EVAP TEMP	REF. TYPE/OZ.
1	CONDENSING UNIT	120	7.25	7.25	900	+15°	404-A
2	LED LIGHTS	120	.5	1			
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH				8.25			

Mobile Cold Food Bar with Fold Down Tray Slides

MB-SLD-TSLD-6

APPLICATIONS

- 2 sided mobile cold food bar for self-service applications
- Small size makes it easy to move and locate in the store.
- Drop down tray slides allow configuration in tight store isles.
- Medium temperature (36°-40°)
- Self-contained refrigeration

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - Metal frame construction
- Exterior - Stainless steel panels
- Stainless steel cold well with galvanized steel underneath exterior
- Stainless steel corner protectors

CANOPY

- Stainless Steel frame with solid top
- Lift-up tempered glass sneeze guard
- LED lighting

REFRIGERATED COLD ZONES

- Self-contained refrigeration
- Condensate drains to floor drain
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer

Air Over Cold Well

- Rated at 650 BTUs per full inset pan
- Energy saving Axial fan reduces electrical running cost by up to 80%

ELECTRICAL REQUIREMENTS

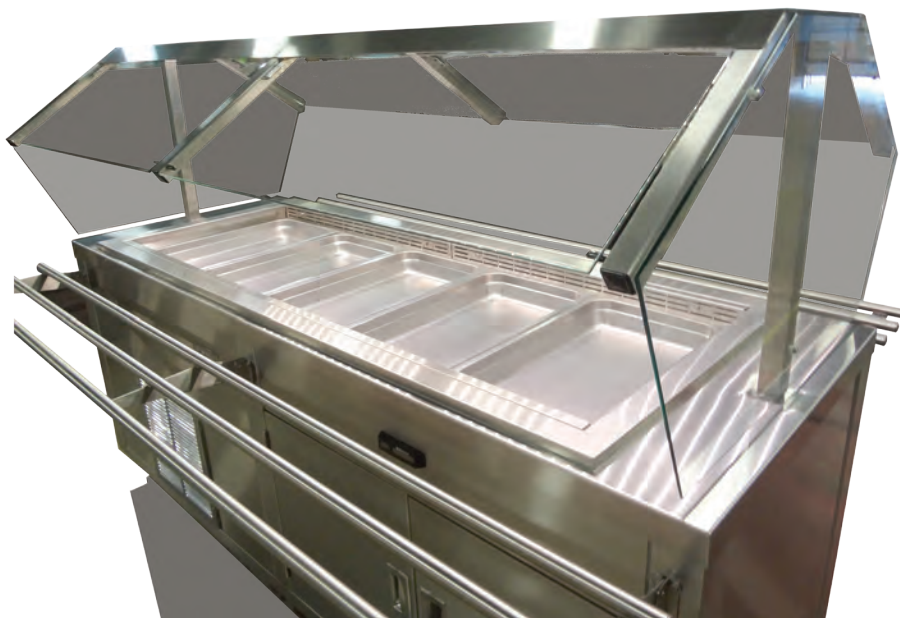
- Unit supplied with 6' cord with 30 amp plug (see reverse side for details)

WARRANTY

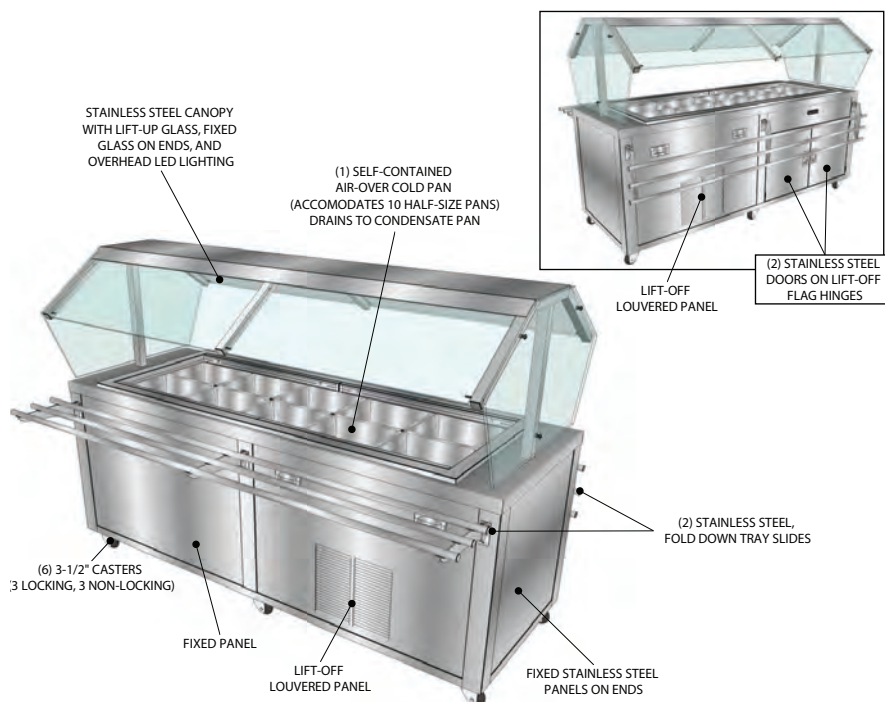
- One year - Parts and Labor

OPTIONS/ACCESSORIES

- Optional condensate removal device available to eliminate need for plumbing.
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.



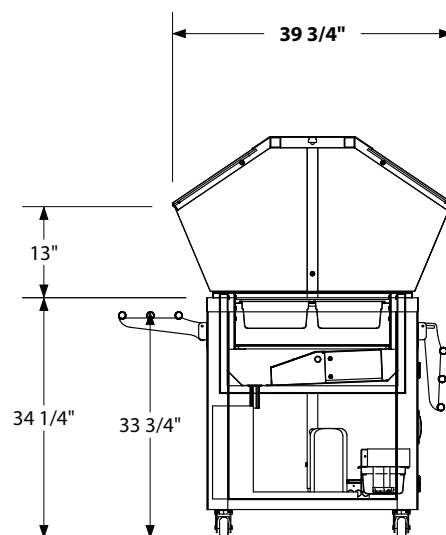
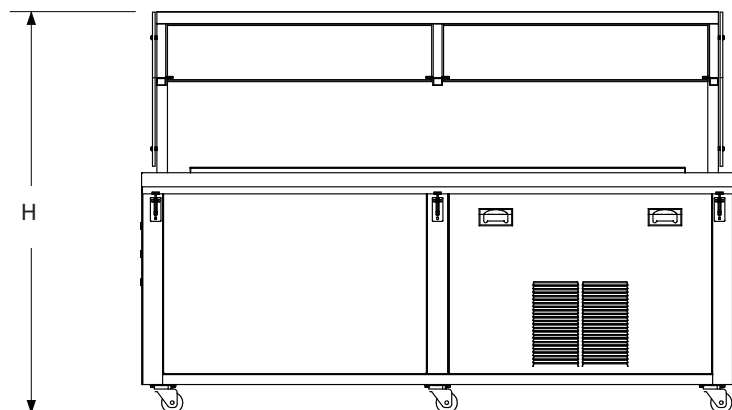
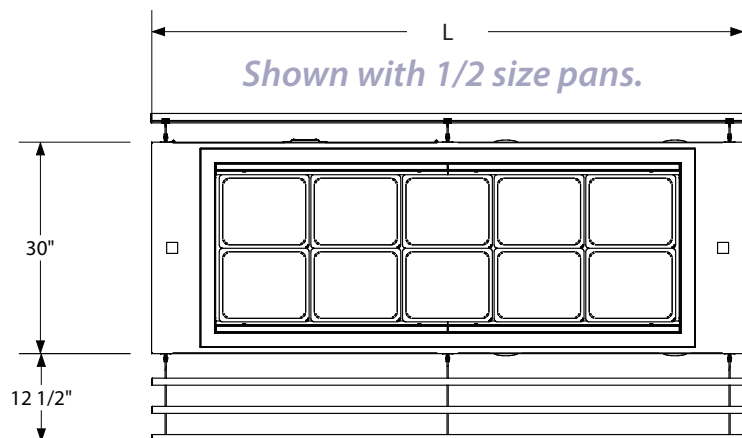
Works as either a salad or olive bar by changing pan sizes and configurations. Adaptor bars and several sizes of pans are available.



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:





Unit Length	# of 12"x20" Pans	Dimensions (inches) (Both Tray Slides Up)			Air-Over Cold Pan BTUH @15° F EVAP
		L	W	H	
7'	5	84	55	57	3250

ELECTRICAL/REFRIGERATION SPECIFICATIONS (BASED ON 7' UNIT WITH AIR-OVER REFRIGERATION)

ELECTRICAL REQUIREMENTS - 6' CORD SUPPLIED WITH 30 AMP PLUG

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
1	CONDENSING UNIT	TECUMSEH	9440	120	10.5	10.5
3	COIL FANS	BOHN	N/A	120	.8	2.4
2	LED LIGHTS	ELECTRALED	EFDE-3-36-3500	120	0.14	0.28
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						13.2

Refrigerated End Cap Merchandiser

Engineered to Order

APPLICATIONS

- Self-service merchandiser for "ready to eat" products, drinks.
- Impulse sales
- Add ons
- Self Contained Forced air refrigeration
- Medium temperature (36°- 40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base Cabinet and Counter Top consist of 3/4" plywood panels finished in high pressure plastic laminate
- Powder coated assembly, canopy, & Interior
- Lighted Canopy with LED fixtures
- Solid back panel
- Protective 1" vinyl bumper (Black)

SHELVING

- Three-tier style for displaying "ready to eat" products
- 1-1/4" Price tag molding on shelves

REFRIGERATION SYSTEM

- Self contained with standard control
- Drains to floor drain

ELECTRICAL REQUIREMENTS

- Pre-wired to 120V/208A plug, 60Hz, 1 phase circuit. (see reverse for details)

WARRANTY

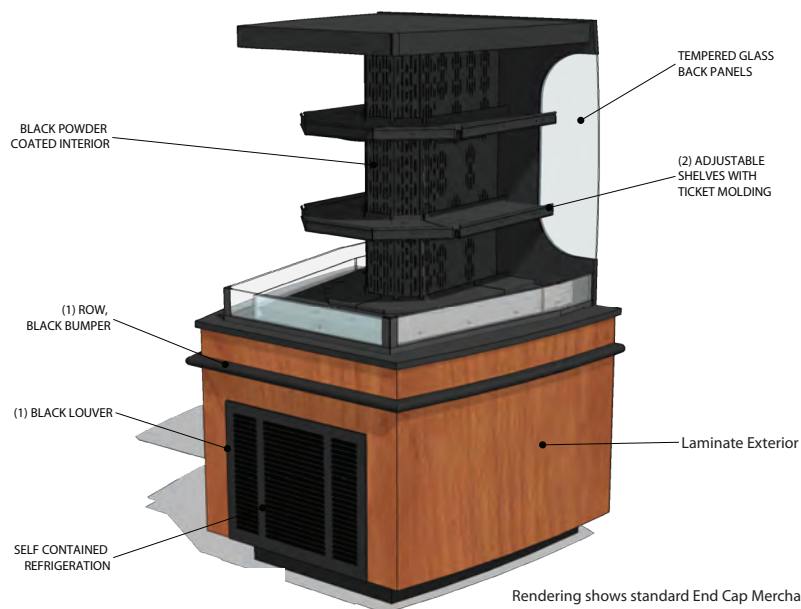
- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Assorted colors available for laminate, vinyl bumper and powder coat.
- Stainless steel interior & canopy assembly
- Stainless or mirrored laminate accent strip between bumper and counter top
- Optional condensate removal devices available to eliminate need for plumbing.
- Remote refrigeration
- Base to be solid, adjustable legs or legs with removable toe-kick.
- Circuit Breaker Panel in lieu of junction box.
- Glass end panels
- LED shelf lights



End Cap Merchandiser with optional finishes and glass back panel.



Rendering shows standard End Cap Merchandiser customized with typical options

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Remote Refrigerated Low Profile End Cap Merchandiser

Engineered to Order

APPLICATIONS

- Self-service merchandiser for "ready to eat" products, drinks.
- Impulse sales
- Add ons
- Remote Forced air refrigeration
- Medium temperature (36°- 40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base Cabinet and Counter Top consist of 3/4" plywood panels finished in high pressure plastic laminate
- Powder coated assembly, canopy, & Interior
- Lighted Canopy with LED fixtures
- Solid back panel
- Protective 1" vinyl bumper (Black)

SHELVING

- Two-tier style for displaying "ready to eat" products
- 1-1/4" Price tag molding on shelves

REFRIGERATION SYSTEM

- Remote with standard control
- Drains to floor drain

ELECTRICAL REQUIREMENTS

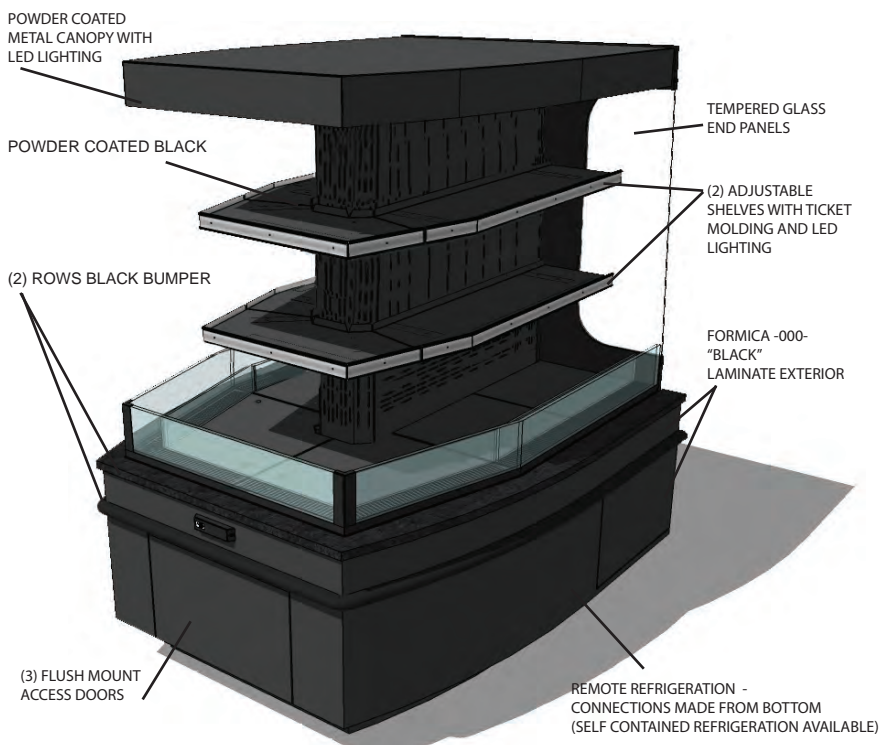
- Pre-wired to 120V/208A plug, 60Hz, 1 phase circuit. (see reverse for details)

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Self Contained refrigeration with condensate evaporation pan
- Assorted colors available for laminate, vinyl bumper and powder coat
- Stainless steel interior & canopy assembly
- Stainless or mirrored laminate accent strip between bumper and counter top
- Base to be solid, adjustable legs or legs with removable toe-kick
- Circuit Breaker Panel instead of junction box
- Optional condensate removal devices available to eliminate need for plumbing
- Glass end panels
- LED shelf lights



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Refrigerated Island Merchandiser

Engineered to Order

APPLICATIONS

- Self-service merchandiser for "ready to eat" products, drinks.
- Impulse sales/Add ons
- Forced air refrigeration
- Medium temperature (34°-38°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base Cabinet and Counter Top consist of 3/4" plywood panels finished in high pressure plastic laminate
- Powder coated canopy and assembly
- Lighted Canopy with compact LED fixtures
- Solid Base
- Protective 1" vinyl bumper

SHELVING

- Two-tier style for displaying "ready to eat" products
- 1-1/4" Price tag molding on shelves

REFRIGERATION SYSTEM

- Self contained refrigeration with a standard refrigeration control.
- Condensate removal through a floor drain

ELECTRICAL REQUIREMENTS

- Pre-wired to 120V/208A plug, 60Hz, 1 phase circuit. (see reverse for details)

WARRANTY

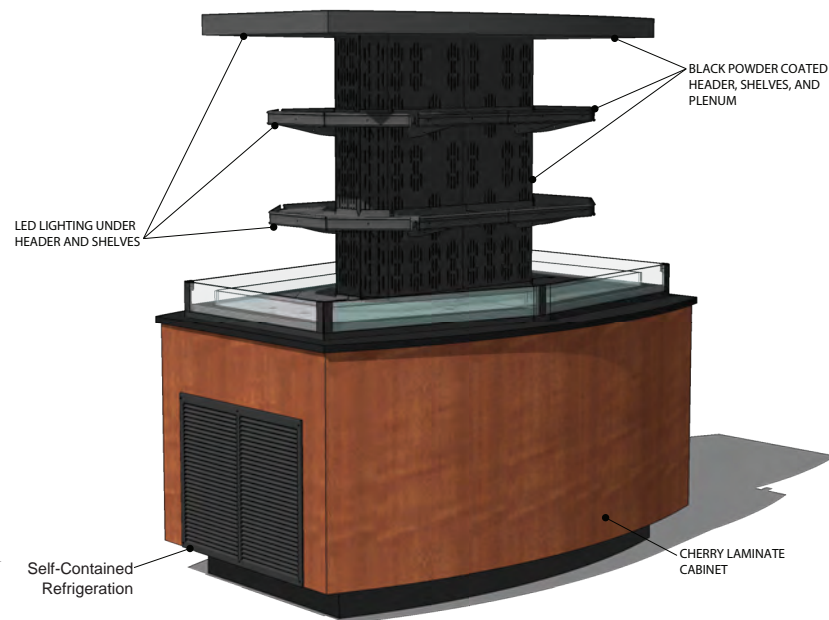
- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Assorted colors available for laminate, vinyl bumper and powder coat
- Powder coated canopy assembly
- Third tier of shelving available.
- Stainless or mirrored laminate accent strip between bumper and counter top
- Remote refrigeration
- Optional condensate removal devices available to eliminate need for plumbing.
- Circuit Breaker Panel instead of junction box.



Shown with optional finishes



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Refrigerated Low Profile Island Merchandiser

Engineered to Order

APPLICATIONS

- Self-service merchandiser for "ready to eat" products, drinks.
- Impulse sales/Add ons
- Forced air refrigeration
- Medium temperature (34°-38°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base Cabinet and Counter Top consist of 3/4" plywood panels finished in high pressure plastic laminate
- Powder coated canopy and assembly
- Lighted Canopy with compact LED fixtures
- Solid Base
- Protective 1" vinyl bumper

SHELVING

- Three-tier style for displaying "ready to eat" products
- 1-1/4" Price tag molding on shelves
- Top can be used for light weight display

REFRIGERATION SYSTEM

- Remote refrigeration with a digital refrigeration control.
- Condensate removal through a floor drain

ELECTRICAL REQUIREMENTS

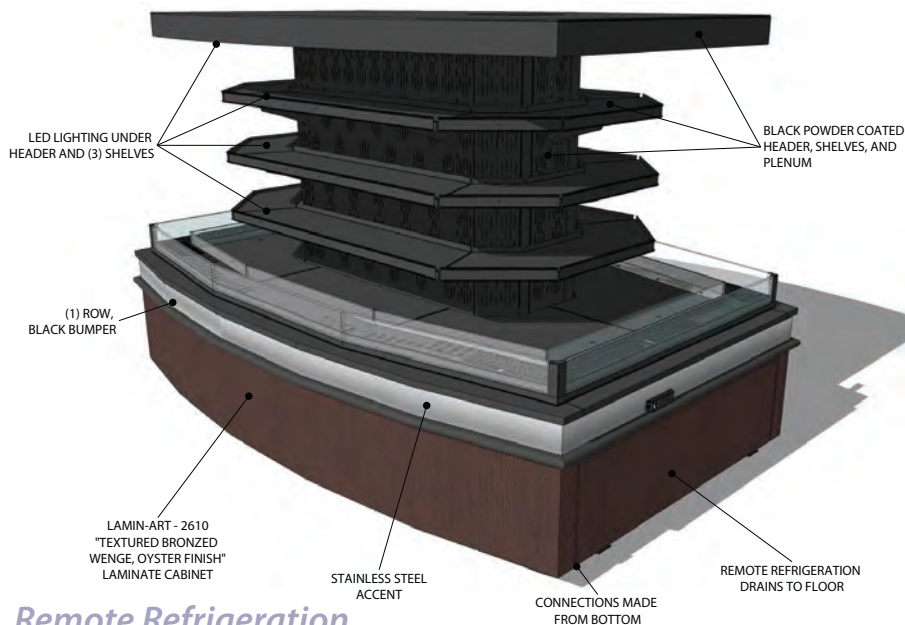
- Pre-wired to 120V/208A plug, 60Hz, 1 phase circuit. (see reverse for details)

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Optional condensate removal devices available to eliminate need for plumbing.
- Assorted colors available for laminate, vinyl bumper and powder coat
- Powder coated canopy assembly
- Stainless or mirrored laminate accent strip between bumper and counter top
- Circuit Breaker Panel in lieu of junction box.



Remote Refrigeration

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Refrigerated Grab-N-Go Merchandiser

Engineered to Order

APPLICATIONS

- Self-service merchandiser for packaged deli items/sandwiches.
- Impulse sales
- Add ons
- Forced air refrigeration
- Medium temperature (36°- 40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Galvanized steel frame construction
- Finished in high pressure plastic laminate
- Stainless steel interior
- Solid side panels

SHELVING

- Three shelves with ticket molding standard on all models.
- Adjustable to 3 angled positions
- Removable stainless steel deck pans
- LED lights illuminate shelf area below

REFRIGERATION SYSTEM

- Self-contained refrigeration
- Drains to condensate pan
- Energy saving EC motor
- Automatic self defrost
- Solar thermometer and refrigeration control on front of unit

ELECTRICAL REQUIREMENTS

- Pre-wired to 120V/208A plug, 60Hz, 1 phase circuit. (see reverse for details)

WARRANTY

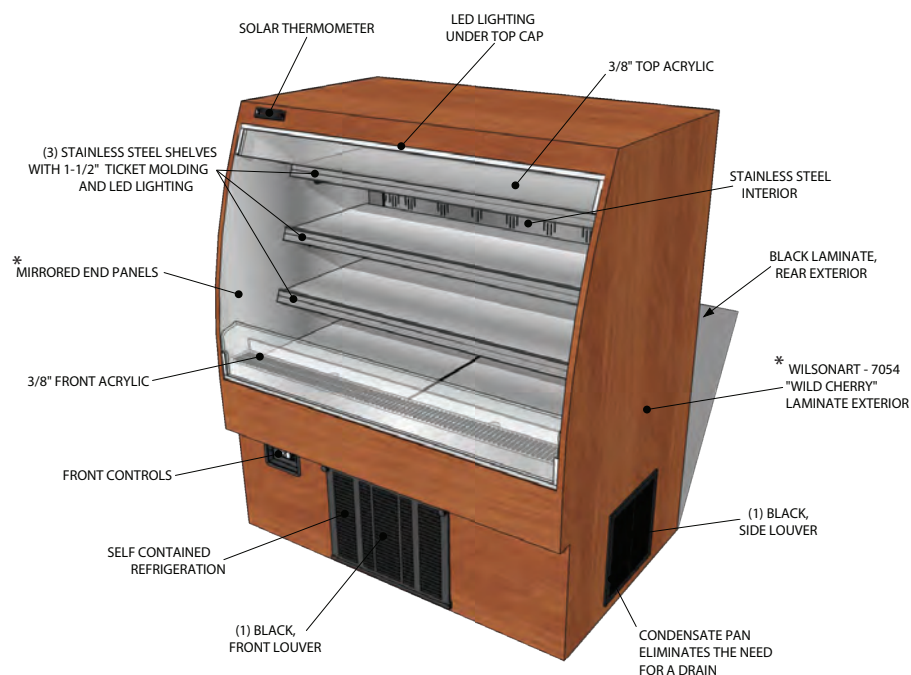
- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Many other laminate finishes available
- Assorted colors for vinyl bumper
- Black Powder Coated interior
- Mirrored or stainless steel interior end panels
- Glass end panels
- Pull down night curtain keeps cold air inside to save energy
- Optional condensate removal devices available to eliminate need for plumbing.
- Remote refrigeration



Optional Night Curtain pulls down to conserve energy.
Optional glass end panels provide 180° product visibility.



*Units shown have been customized with typical options.
Standard Unit pricing includes black laminate exterior with solid side panels.

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Refrigerated High Profile Grab-N-Go Merchandiser

Engineered to Order

APPLICATIONS

- Self-service merchandiser for packaged deli items/sandwiches.
- Impulse sales
- Add ons
- Forced air refrigeration
- Medium temperature (36°- 40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Galvanized steel frame construction
- Finished in high pressure plastic laminate
- Stainless steel interior
- Solid or Glass end panels

SHELVING

- 4 Removeable shelves with ticket molding
- Adjustable to 3 angled positions
- Removable stainless steel deck pans
- LED lights illuminate shelf area below

REFRIGERATION SYSTEM

- Self-contained system
- Condensate removal through a floor drain
- Energy saving EC motor
- Automatic self defrost
- Solar thermometer and refrigeration control on front of unit

ELECTRICAL REQUIREMENTS

- Pre-wired to 6' Cord NEMA 14-20P Plug (see reverse for details)

WARRANTY

- One year - Parts and Labor

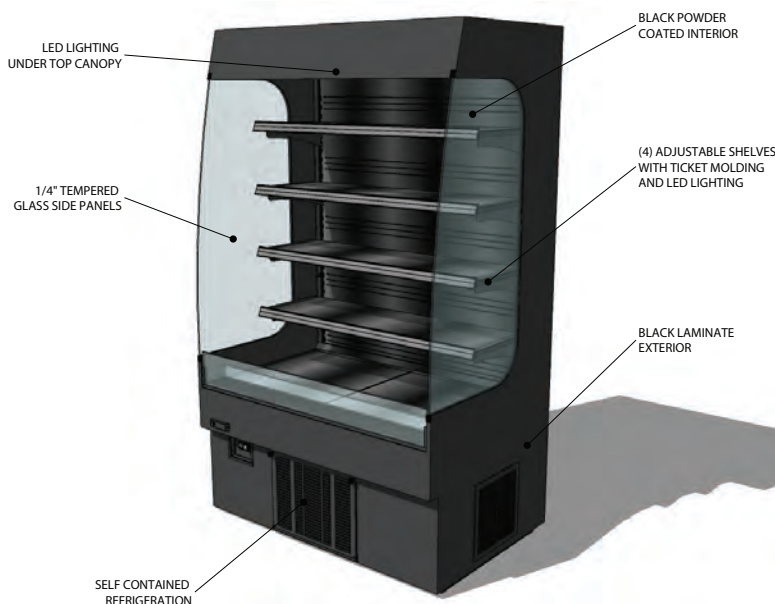
OPTIONS / ACCESSORIES

- Many other laminate finishes available
- Assorted colors for vinyl bumper
- Mirrored, stainless steel interior end panels
- Black Powder Coat interior
- Pull down night curtain keeps cold air inside to save energy
- Optional condensate removal devices available to eliminate need for plumbing.
- Remote refrigeration

Optional Night Curtain pulls down to conserve energy.

Glass End Panels provide 180° visibility.

(Shown with optional finish)



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



APPLICATIONS

- Self-service merchandiser for packaged deli items/sandwiches/salads/soft drinks
- Impulse sales
- Add ons
- Forced air refrigeration
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Steel frame construction
- Top section - 3/4" plywood panels finished in high pressure plastic laminate
- Bottom section - black powder coat
- Powder coated steel interior
- 3-1/2" Swivel Casters
- 1 row of protective 1" bumper
- Removable stainless steel deck pans

REFRIGERATION SYSTEM

- Self-contained system
- Condensate removal through a floor drain
- Solar thermometer and refrigeration control on front of unit

ELECTRICAL REQUIREMENTS

- Unit is ready to accept 120V, 60Hz, 1Phase circuit cord set.
(see reverse for details)

WARRANTY

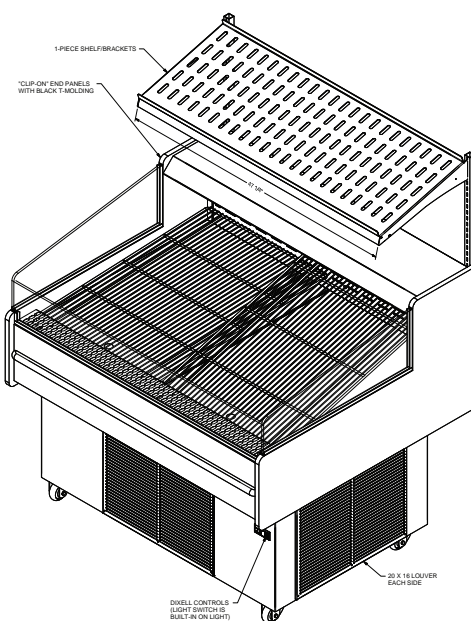
- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Many other laminate and powder coat colors available
- Night covers available
- Ticket Molding
- Stainless Steel interior
- Optional condensate removal devices available to eliminate need for plumbing.
- Optional Dry Shelf available with LED lights to illuminate shelf area below



Above: 4' standard model with optional dry shelf
Insert shows unit optional laminate and powder coat color



2' standard model
with dry shelf



4' model with dry shelf

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Refrigerated High Profile Mobile Merchandiser

Engineered to Order

APPLICATIONS

- Self-service merchandiser for packaged deli items/sandwiches/salads/soft drinks
- Impulse sales and add ons
- Forced air refrigeration
- Medium temperature (36°-40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - steel frame construction
Exterior - 3/4" plywood panels
Finished in high pressure plastic laminate
- Powder coated steel Interior
- 3-1/2" Swivel Casters (front casters lock)
- 1 row of protective 1" bumper
- Removable deck pans

SHELVING

- 2 Adjustable metal shelves and deck pans are easily removeable
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments

REFRIGERATION SYSTEM

- Self-contained system
- Condensate removal through a floor drain
- Solar thermometer and refrigeration control on front of unit

ELECTRICAL REQUIREMENTS

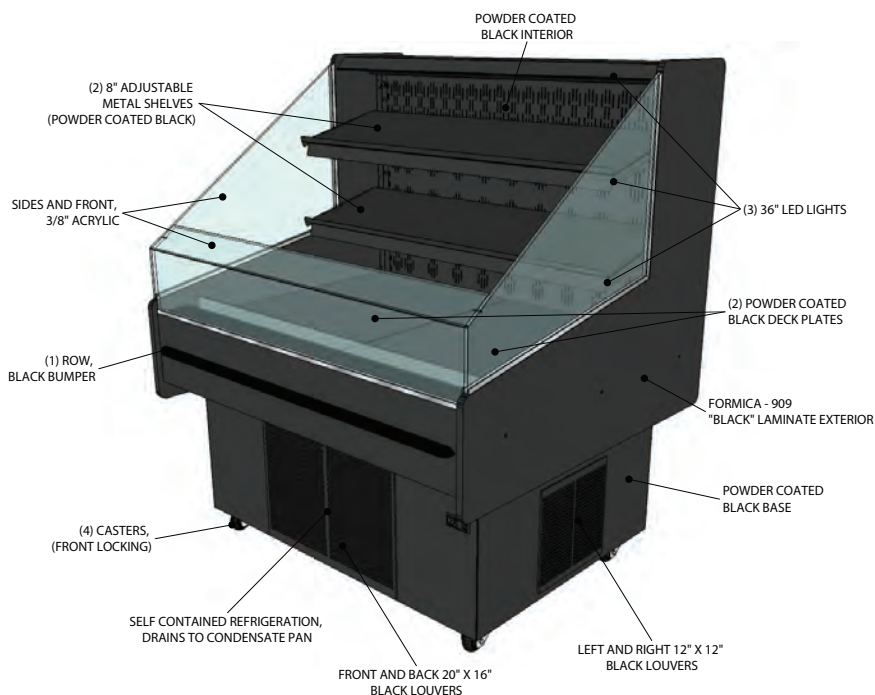
- Unit is ready to accept 120V, 60Hz, 1Phase circuit cord set.
(see reverse for details)

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Many laminate and powder coat colors available
- Night cover available
- Optional condensate removal devices available to eliminate need for plumbing.
- Ticket Molding
- Product enhancing LED lighting
- Stainless Steel interior
- Adjustable 19" top dry shelf / extra shelves for interior
- Wire or glass shelves



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



APPLICATIONS

- Service refrigerated case for deli items
- Rear sliding doors and front lift door
- 36° - 38°

STANDARD FEATURES

CABINET CONSTRUCTION

- Unit built with steel frame and finished in high pressure laminated exterior panels.
- Removable Solid End Panels allow multiple units to be connected in an endless series.
- 1/4" thick tempered double bent curved glass with lift handle.
- Rear access clear sliding doors.
- Top to be 18 gauge stainless steel.
- Scale Stand with recessed electrical receptacle on rear of unit
- 2 rows of protective 1" vinyl bumpers.

SHELVING

- Adjustable 1/4" thick tempered glass shelves and 18 gauge steel deck pans are easily removable.
- 3 standard shelves on all models + deck
- Deli riser shelving available
- Full height shelf support pilasters with slotted holes on 1" centers for vertical shelf adjustments.
- Brackets allow shelf to be adjusted to 3 different angles to increase visibility.
- LED lights illuminate shelf area below

REFRIGERATION SYSTEM

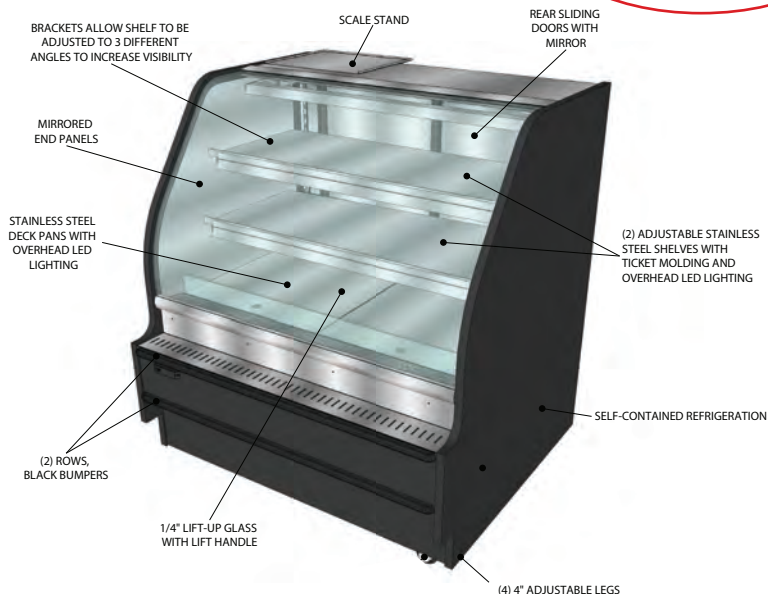
- Remote refrigeration with blower coil and solenoid valve system (All wired to standard refrigeration control).
- Digital readout thermometer
- Supplied with 1" drain
- Energy saving Axial Fan.

ELECTRICAL REQUIREMENTS

- Pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Powder coated interior and top.
- Mirrored Interior End Panels
- Assorted colors available for laminate, vinyl bumper and powder coat.
- Extra shelves.
- Wire or sheet metal shelves instead of glass.
- Rear access mirrored sliding doors.
- Front accent lighting.
- Product enhancing lights.
- Self-contained refrigeration.
- Optional condensate removal devices available to eliminate need for plumbing.
- Available for glycol systems.
- Cord set available instead of junction box.

Built to meet the following specifications:



Mobile Rotisserie Chicken Warmer

STMB-RO-CH-55

APPLICATIONS

- Self-service merchandiser for packaged hot foods such as rotisserie chicken, Ready-to Eat meats/meals
- Overhead Heating + Hot Plate
- Heated deck plates combined with overhead heat radiate warmth uniformly

STANDARD FEATURES

CABINET CONSTRUCTION

- Base Cabinet consists of 3/4" plywood finished in high pressure plastic laminate
- Black Powder Coated Canopy
- Stainless steel counter top warming plate
- Tempered glass sides help contain heat inside product display area
- 10" Base with dry display shelf includes price tag molding
- One row of protective vinyl bumper guard

HEATED SHELVEING

- Stainless steel warming deck
- Digitally controlled, NSF-4 heated deck plates radiate warmth.
- Overhead heat/lighting provides uniform warm, keeping product at optimum temperature
- Tempered glass product stops

ELECTRICAL REQUIREMENTS

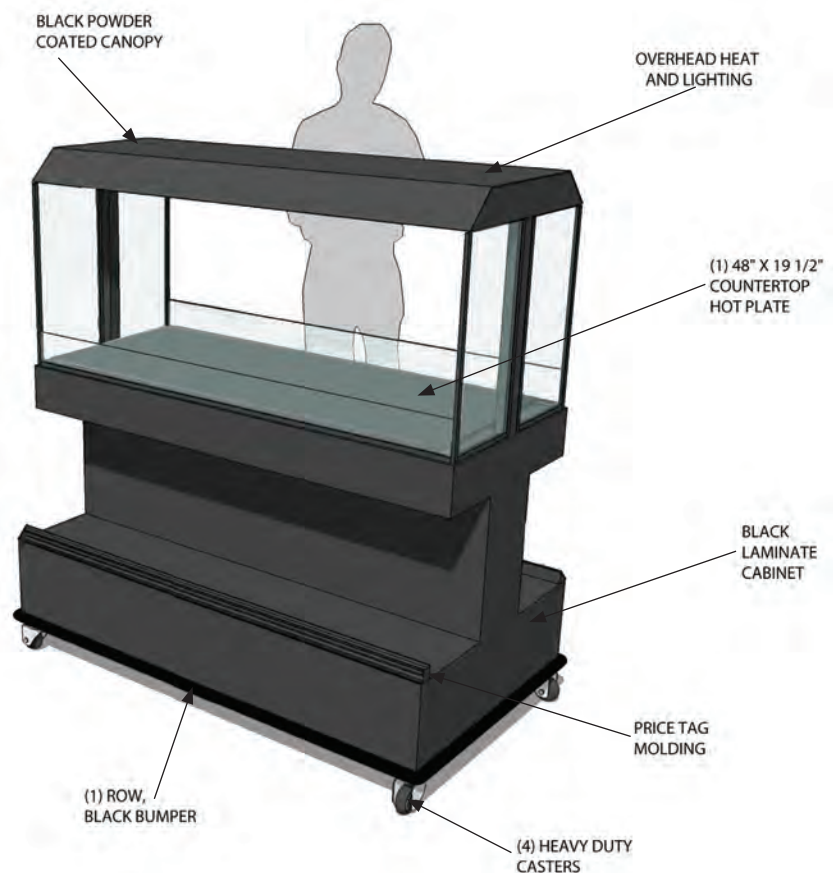
- Pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase, 20 AMP circuit
- Built in accordance with NEC, UL and NSF standards.
- Choose top or bottom plug mount when ordering

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

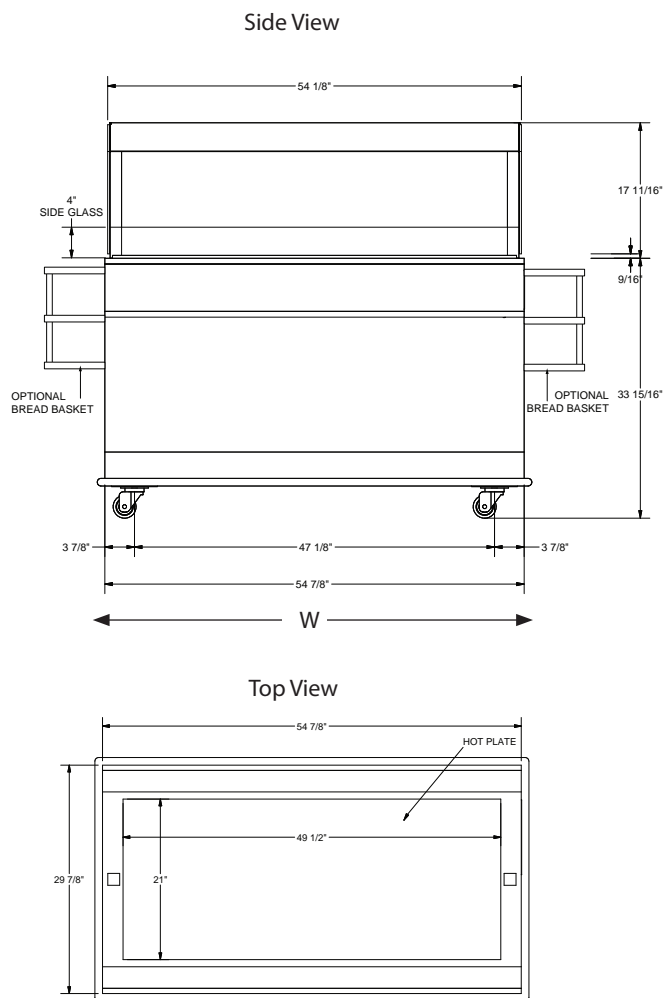
- Assorted colors for vinyl bumper and powder coat
- Many laminate finishes available
- Circuit Breaker in lieu of junction box
- Extra shelving and end bread baskets (see drawings on reverse side)



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:





Single Tier Rotisserie Chicken Merchandise	Dimensions (inches)			Volts	Phase	AMPS
	W	D	H			
55" x 30"	55	30	52	120	1	15.3

ELECTRICAL REQUIREMENTS - (WIRED TO NEMA 5-20P PLUG)

Heated Merchandisers-2

Island Hot Food Merchandiser

IS-HT-MR-ST-3X5, IS-HT-MR-ST-3X6, IS-HT-MR-ST-4X6
IS-HT-MR-DT-3X5, IS-HT-MR-DT-3X6, IS-HT-MR-DT-4X6

APPLICATIONS

- Self-service merchandiser for packaged hot foods such as rotisserie chicken, Ready-to Eat meats/meals
- Overhead Heating + Hot Plate & Shelf
- Heated deck plates radiate warmth uniformly

STANDARD FEATURES

CABINET CONSTRUCTION

- Base Cabinet consists of 3/4" plywood finished in high pressure plastic laminate
- Stainless steel countertop
- One row of protective vinyl bumper guard + corner protectors
- 6" black or stainless steel toe-kick base

HEATED SHELVEING

- Shelves & deck - stainless steel with steel rod or tempered glass product stops
- Shelves provided with NSF-4 overhead warmers with infinite temp. control
- Digitally controlled, NSF-4 heated deck plates radiate warmth uniformly keeping product at optimum temperature.
- LED lighting under shelves

ELECTRICAL REQUIREMENTS

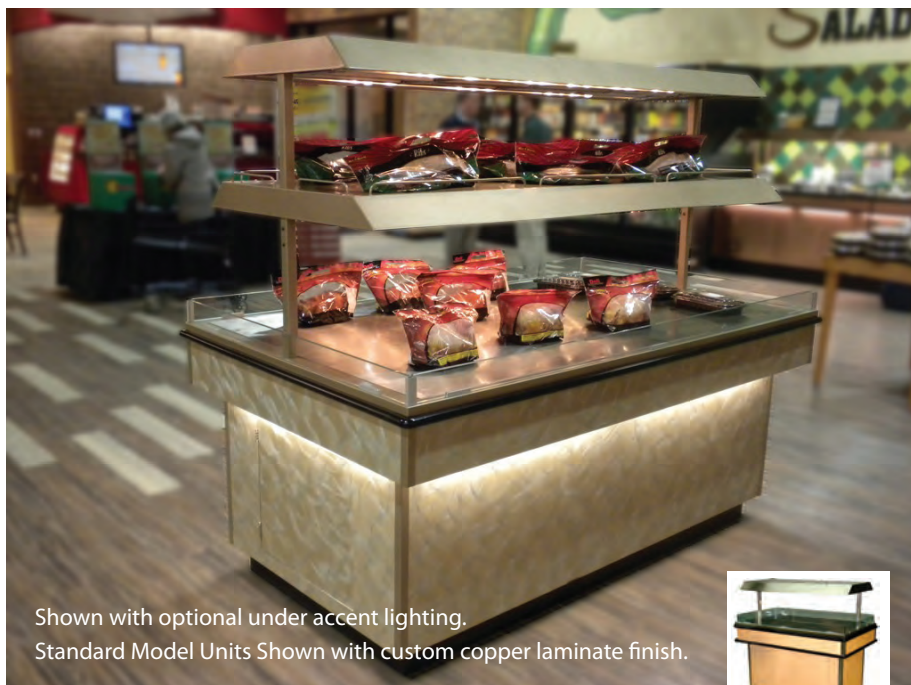
- Pre-wired and furnished with a junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit
- Built in accordance with NEC, UL and NSF standards.

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Powder coated canopy assembly
- Assorted colors for vinyl bumper
- Mirrored or stainless steel accent strip
- Contact factory representative for assorted finishes.
- Casters may be added to base for mobility
- Circuit Breaker in lieu of junction box

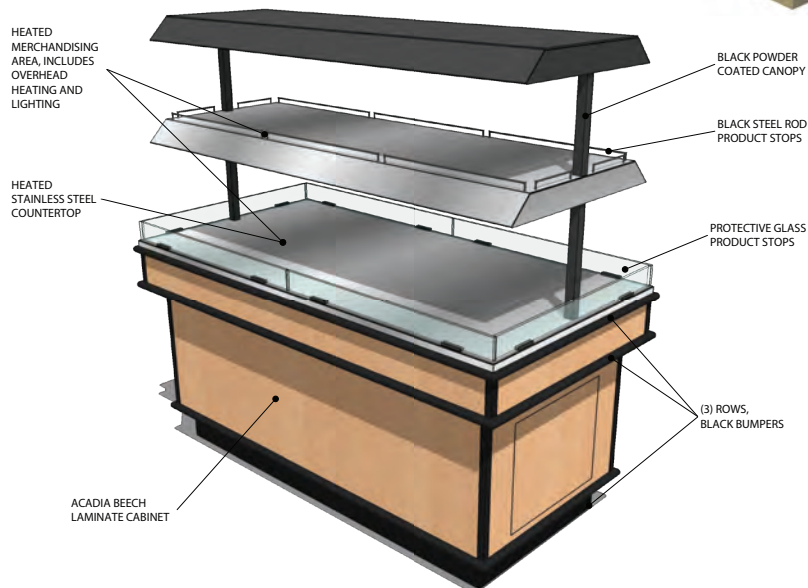


Shown with optional under accent lighting.

Standard Model Units Shown with custom copper laminate finish.

2 models available: Single Tier & Double Tier

See reverse for dimensions



Rendering depicts *Double Tier - 3'x 6'* model. Shown with custom finish selections including powder coated canopy assembly

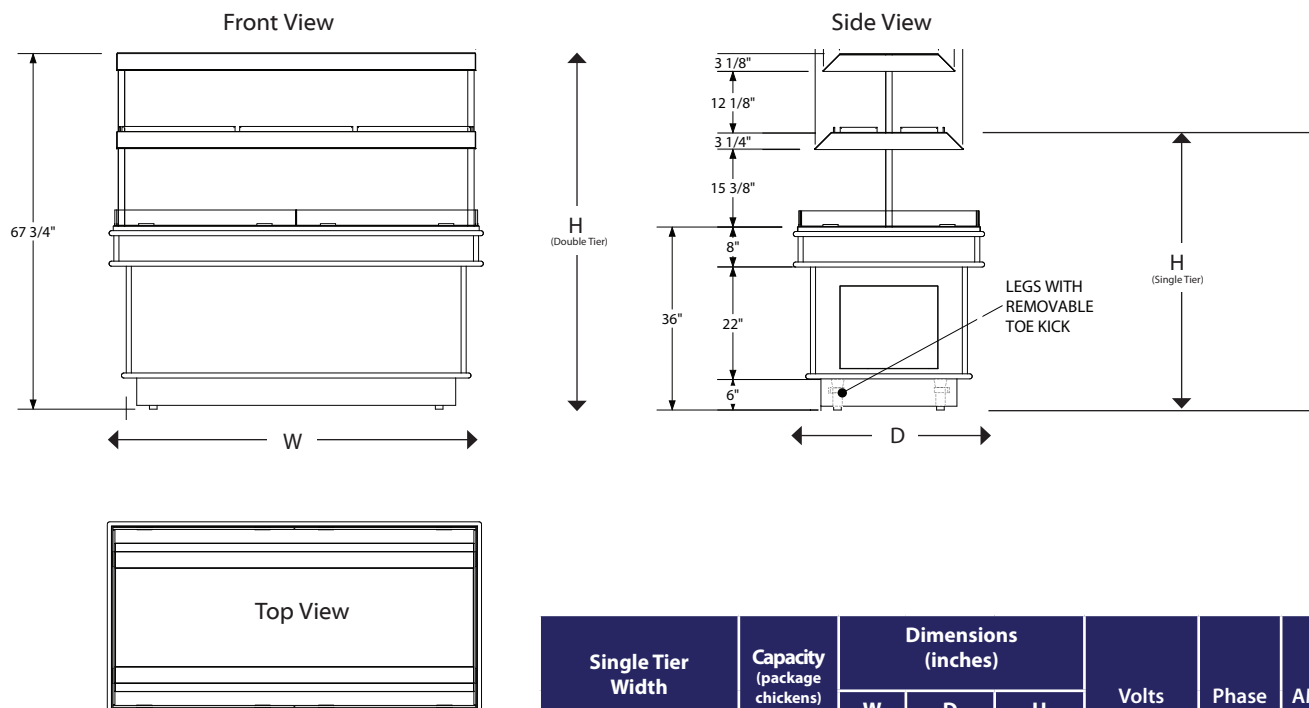
Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Island Hot Food Merchandiser

IS-HT-MR-ST-3X5, IS-HT-MR-ST-3X6, IS-HT-MR-ST-4X6
IS-HT-MR-DT-3X5, IS-HT-MR-DT-3X6, IS-HT-MR-DT-4X6



Single Tier Width	Capacity (package chickens)	Dimensions (inches)			Volts	Phase	AMPS
		W	D	H			
3' x 5'	14	56.5	36.75	52.5	120	1	34.2
3' x 6'	18	68.5	36.75	52.5	120	1	42.8
4' x 6'	31	80	48	52.5	120/208	1	32.5

Double Tier Width	Capacity (package chickens)	Dimensions (inches)			Volts	Phase	AMPS
		W	D	H			
3' x 5'	26	56.5	36.75	67.25	120	1	47.3
3' x 6'	32	68.5	36.75	67.25	120	1	59.4
4' x 6'	49	80	48	67.25	120/208	1	40

ELECTRICAL SPECIFICATIONS - (BASED ON A 3' X 6', DOUBLE TIER MODEL)

ELECTRICAL REQUIREMENTS - ON 6' CORD NEMA 14-20F PLUG

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	L-1 AMPS	L-2 AMPS	BREAKER RATING
1	OVERHEAD HEAT	HATCO	GRAHL-60L	120	11.665		11.665	15A DOUBLE
1	HOT PLATE	HATCO	GRSBF-60-0	120	14.6		14.6	20A SINGLE
2	OVERHEAD HEAT	HATCO	GRAHL-60L	120	11.665	23.33		30A SINGLE
1	DISPLAY LIGHT	HATCO	HL-60	120	4.5		4.5	15A SINGLE
1	OVERHEAD HEAT	HATCO	GRAHL-60L	120	11.665	11.665		15A SINGLE
TOTAL AMPS PER LINE						34.995	30.765	
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						34.995		AMP LOAD, 4 WIRES

Octagon Hot Food Merchandiser

OCT-HTFD-MR-ST, OCT-HTFD-MR-DT

APPLICATIONS

- Self-service merchandiser for packaged hot foods such as rotisserie chicken, Ready-to-Eat meats/meals
- Heated deck plates combined with overhead warmers radiate uniform warmth

STANDARD FEATURES

CABINET CONSTRUCTION

- Cabinet and countertop to consist of 3/4" plywood panels finished in high pressure plastic laminate.
- Stainless Steel deck
- 1 row of protective 1" vinyl bumpers plus stainless steel corner guards.
- 4" high toe-kick base.
- Fixture is designed to NEC, UL and NSF standards.

HEATED SHELVEING

- Stainless steel shelves and deck with steel rod or tempered glass product stops.
- Shelves provided with NSF-4 overhead heat/light with infinite digital temperature control

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120V/15A, 60Hz, 1 phase circuit.
- Built in accordance with NEC, IL and NSF standards

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Powder coated canopy assembly
- Assorted colors available for laminate and vinyl bumper
- Stainless or mirrored laminate accent strip (contact factory representative for information on finishes)
- Circuit breaker panel instead of junction box



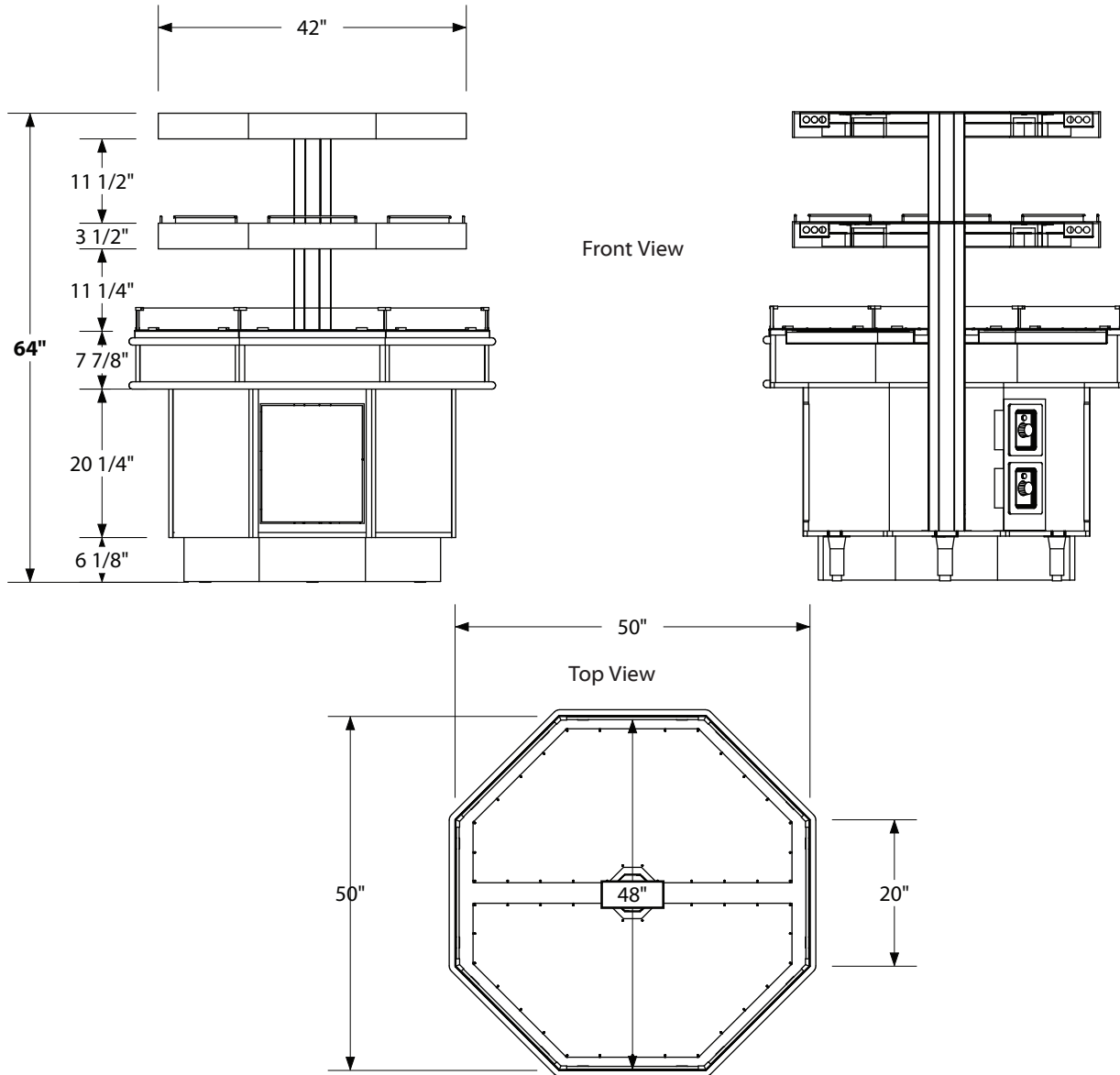
Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Octagon Hot Food Merchandiser

OCT-HTFD-MR-ST, OCT-HTFD-MR-DT



Octagon Rotisserie Chicken Warmer	Capacity (approx.) packaged chickens	Dimensions (inches)			Volts	Phase	AMPS
		L	D	H			
Single Tier	16	50	50	49	120/208	1	12.6
Double Tier	32	50	50	64	120/208	1	18.2

ELECTRICAL SPECIFICATIONS - (BASED ON A DOUBLE TIER MODEL)

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
2	FOIL HEATER	JENTER	N/A	120	4.5	9
4	OVERHEAD HEAT/LIGHT	HATCO	GRAHL-18	120	3.3	26.4
TOTAL ELECTRICAL REQUIRED 120 V, 60 Hz, 1 PH:						35.4

APPLICATIONS

- Self-service merchandiser for packaged hot foods such as rotisserie chicken, Ready-to-Eat meats/meals
- Heated deck plates combined with overhead warmers radiate uniform warmth

STANDARD FEATURES

CABINET CONSTRUCTION

- Cabinet and countertop to consist of 3/4" plywood panels finished in high pressure plastic laminate.
- Stainless Steel deck
- 2 rows of protective 1" vinyl bumpers plus stainless steel corner guards.
- 4" high toe-kick base.
- Fixture is designed to NEC, UL and NSF standards.

HEATED SHELVEING

- Stainless steel shelves and deck with steel rod or tempered glass product stops.
- Shelves provided with NSF-4 overhead heat/light with infinite digital temperature control

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120V/15A, 60Hz, 1 phase circuit.
- Built in accordance with NEC, IL and NSF standards

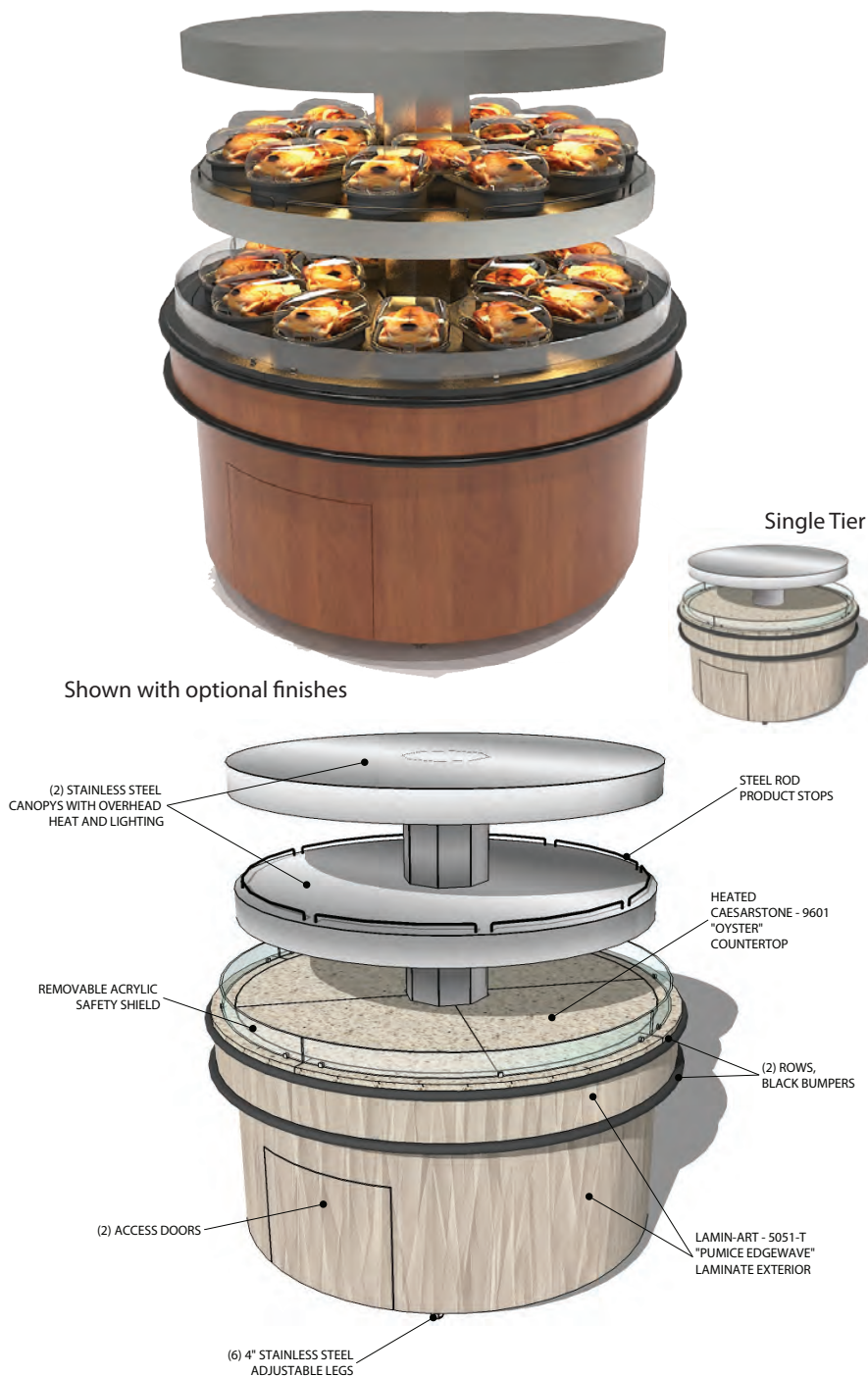
WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

- Powder coated canopy assembly
- Assorted colors available for laminate and vinyl bumper
- Stainless or mirrored laminate accent strip (contact factory representative for information on finishes)
- Circuit breaker panel instead of junction box

Available as Single or Double Tier



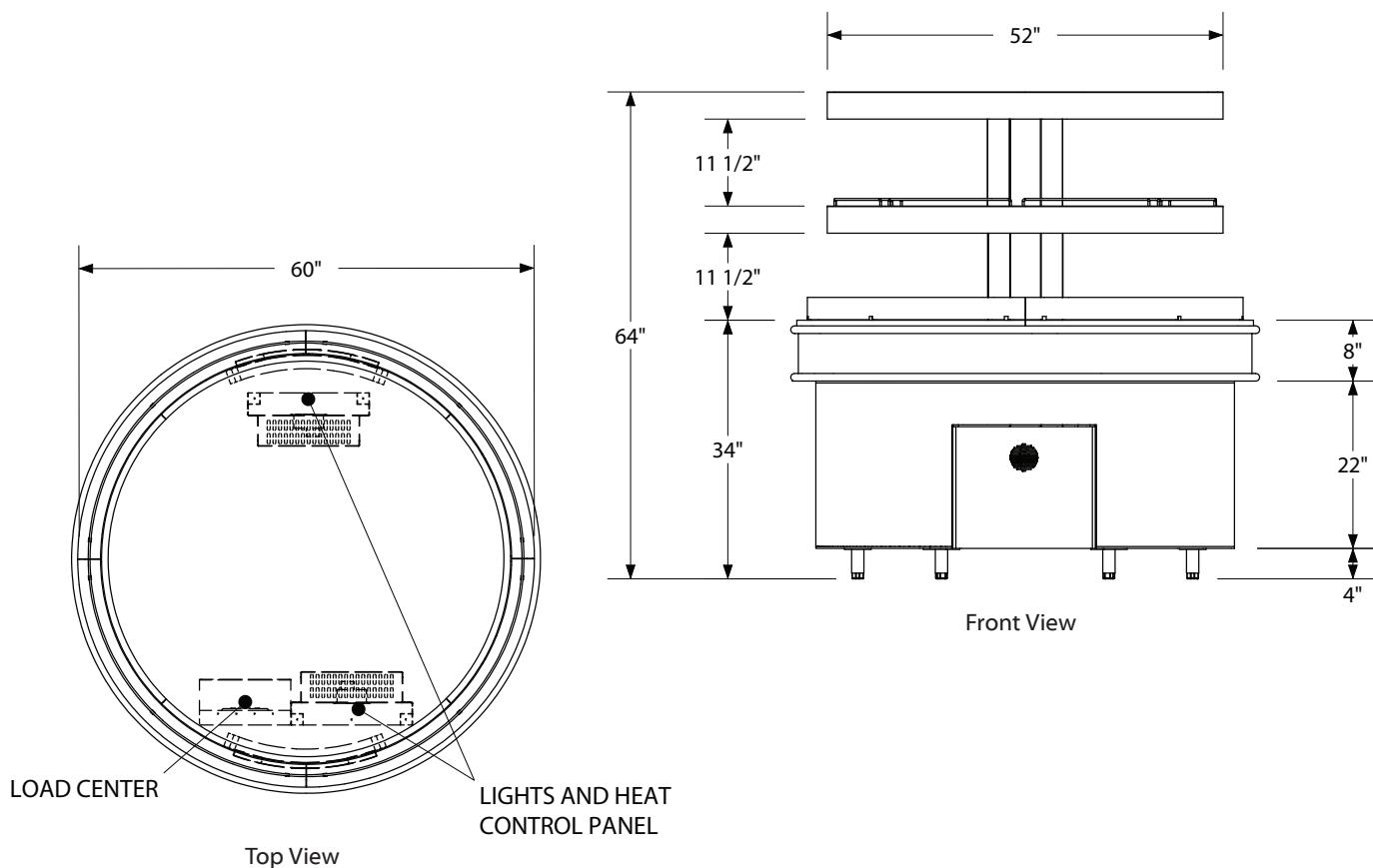
Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Round Hot Food Merchandiser

RD-HTFD-MR-ST, RD-HTFD-MR-DT



Octagon Rotisserie Chicken Warmer	Capacity (approx.) packaged chickens	Dimensions (inches)			Volts	Phase	AMPS
		L	D	H			
Single Tier	18	50	50	49	120/208	1	12.6
Double Tier	36	50	50	64	120/208	1	18.2

ELECTRICAL SPECIFICATIONS - (BASED ON A DOUBLE TIER MODEL)

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	L-1 AMPA	L-2 AMPS	BREAKER RATING
4	OVERHEAD HEAT/LIGHT	HATCO	GRAHL-24-2	120	20.68	20.68		
4	OVERHEAD HEAT/LIGHT	HATCO	GRAHL-24-2	120	20.68		20.68	
1	CUSTOM PLATE (800W)	R&D FIXTURES	N/A	208	7.7	7.7	7.7	
1	CUSTOM PLATE (800W)	R&D FIXTURES	N/A	208	7.7	7.7	7.7	
TOTAL AMPS PER LINE						36.08	36.08	
TOTAL ELECTRICAL REQUIRED 120 V, 60 Hz, 1 PH:							36.08	AMP LOAD

Multi-Deck Hot Food Merchandiser

MDR-ST-4, MDR-ST-6, MDR-ST-8 / MDR-DP-4, MDR-DP-6, MDR-DP-8

APPLICATIONS

- Self-service merchandiser for packaged hot foods such as rotisserie chicken, prepared meats
- Incandescent heat lights
- Heated deck plates radiate warmth uniformly

STANDARD FEATURES

CABINET CONSTRUCTION

- Base Cabinet to consist of 3/4" plywood panels
- Stainless steel interior
- Finished in high pressure plastic laminate
- One row of protective vinyl bumper guard + corner protectors

HEATED SHELVEING

- Stainless Steel shelves and deck with 3" price tag molding
- NSF-4 Incandescent light fixtures come with shatter resistant, coated bulbs & on/off switch.
- Digitally controlled, NSF-4 heated deck plates radiate warmth uniformly keeping product at optimum temperature.
- Choice of front or rear temperature controls

ELECTRICAL REQUIREMENTS

- Pre-wired and furnished with a junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit
- Built in accordance with NEC, UL and NSF standards.

WARRANTY

- One year - Parts and Labor

OPTIONS / ACCESSORIES

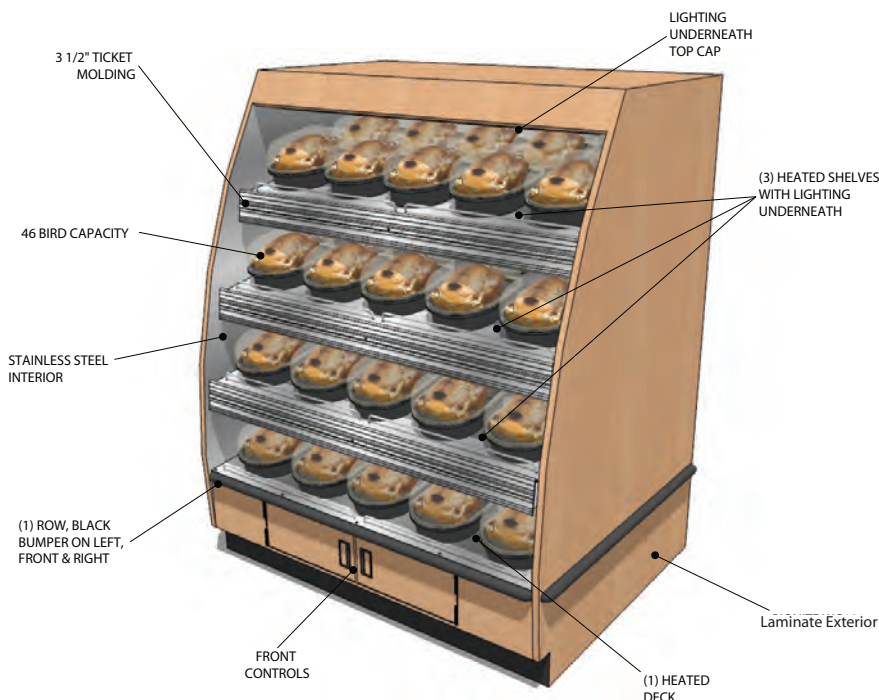
- Many other laminate finishes available
- Assorted colors for vinyl bumper
- Powder coated interior
- Mirrored sliding rear doors
- Front or rear controls
- Mirrored or stainless steel Accent strip at bottom front
- Contact factory representative for assorted finishes and alternative configurations.



Standard Model Units Shown with custom copper laminate finish.

2 models available: Standard & Deep

See reverse for dimensions



Rendering depicts Deep Model. Shown with custom finish selections.

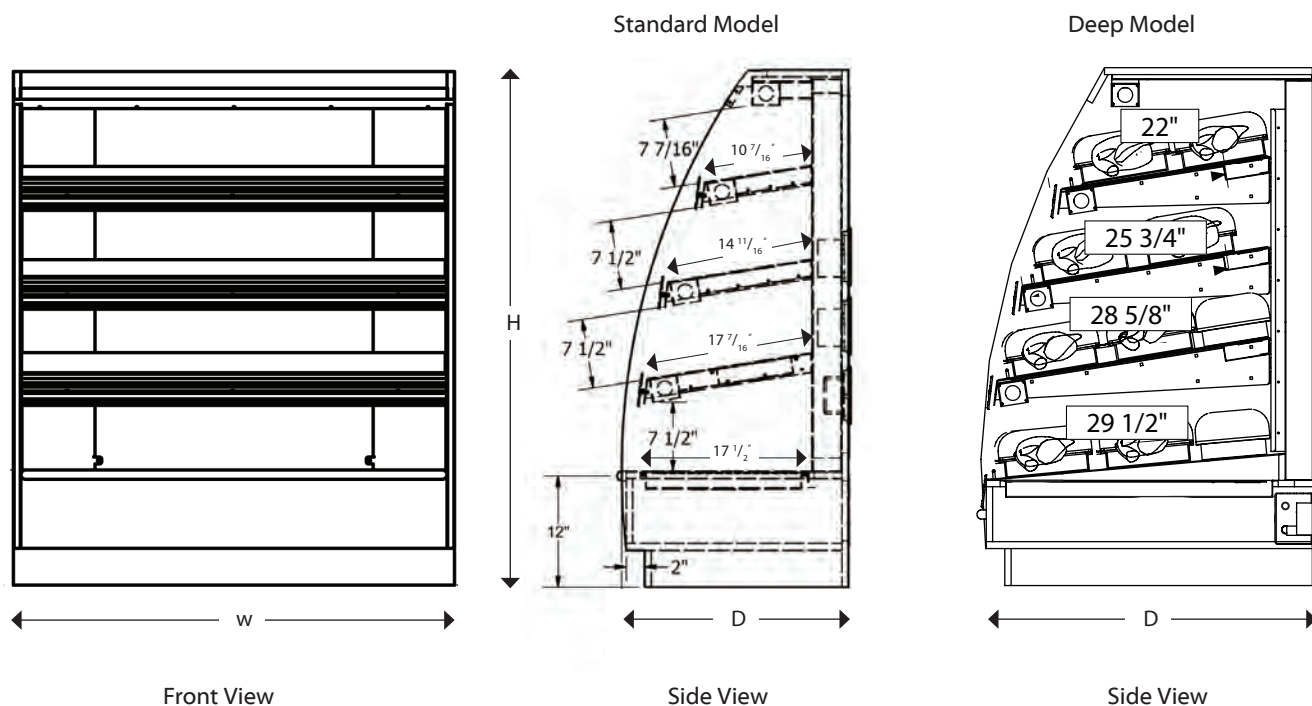
Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Multi-Deck Hot Food Merchandiser

MDR-ST-4, MDR-ST-6, MDR-ST-8 / MDR-DP-4, MDR-DP-6, MDR-DP-8



Standard Model

Unit Width	Capacity (package chickens)	Dimensions (inches)			AMPS
		w	D	H	
4'	28	48	24	56	14.2
6'	44	72	24	56	21.3
8'	60	96	24	56	28.4

Deep Model

Unit Width	Capacity (package chickens)	Dimensions (inches)			AMPS
		w	D	H	
4'	48	48	36	56	22.8
6'	58	72	36	56	29.5
8'	70	96	36	56	35.2

ELECTRICAL SPECIFICATIONS - (BASED ON A 4' WIDE STANDARD MODEL)

ELECTRICAL REQUIREMENTS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL (L1/L2)
4	LIGHTS	HATCO	HL-42-2	120	3.00	6.00
2	BOTTOM 2 FOIL HEATERS	N/A	16 X 44.5	208	2.57	5.13
1	1ST SHELF FOIL HEATERS	N/A	10 X 44.5	208	1.6	3.6
1	2ND SHELF FOIL HEATERS	N/A	14.25 X 44.5	208	2.29	2.29
TOTAL ELECTRICAL REQUIRED IS 120/208 V, 60 Hz, 1 PH						15.03

APPLICATIONS

- Combo Self Service Merchandiser
- Side 1: Refrigerated Grab-N-Go ideal for cold rotisserie chicken or sandwiches
- Side 2: Heated packaged food ideal for rotisserie chickens

STANDARD FEATURES

CABINET CONSTRUCTION

- 3/4" plywood frame construction
- Finished in high pressure plastic laminate
- Stainless steel interior
- High Pressure Laminate Counter top and exterior
- Stainless steel canopy and End panel
- 3" Thick insulated panel provides thermal break between hot and cold sections

REFRIGERATION SYSTEM

- Self-contained air-over display
- Condensate drains to floor drain
- Automatic self defrost
- Solar thermometer and refrigeration control on front of unit

HEATING SYSTEM

- Heated Stone Countertop has zoned heat with separate controls for each zone
- Overhead Heat with LED Lighting and separate controls

SHELVING

Refrigerated Side:

- Two shelves with ticket molding and overhead LED Lighting
- Stainless steel deck

Heated Side:

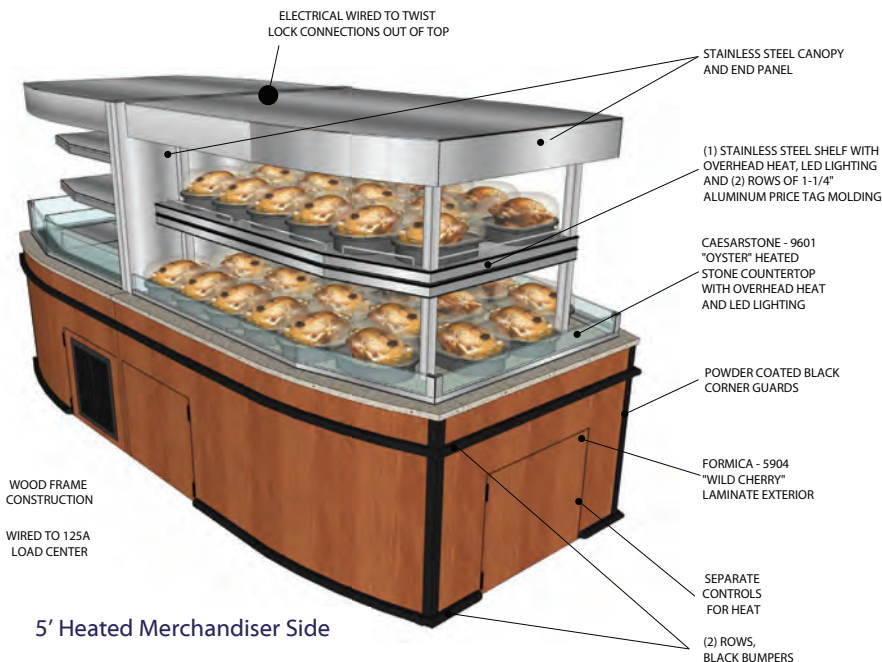
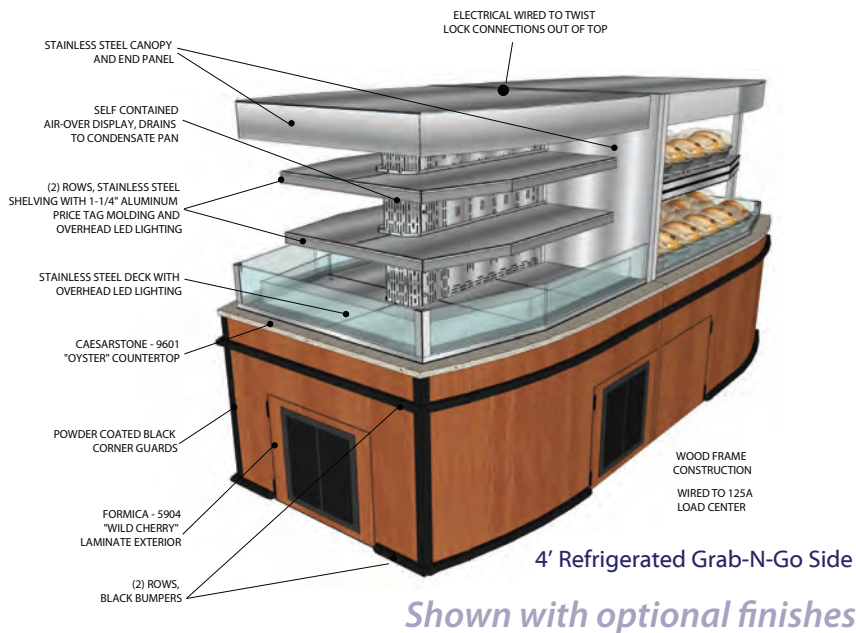
- 1 Stainless Steel shelf with overhead heat LED Lighting, 2 rows of 1-1/4" ticket molding

ELECTRICAL REQUIREMENTS

- Both heated and refrigerated sides wired to twist lock connections out of top

WARRANTY

- One year - Parts and Labor



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Many other laminate finishes available
- Engineered Quartz, Solid Surface or stainless steel counter top
- Assorted colors for vinyl bumper
- Mirrored or stainless steel interior end panels
- Powder Coated Canopy, assembly, and corner guards
- Optional condensate removal devices available to eliminate need for plumbing.
- Remote refrigeration

Built to meet the following specifications:



Combo Soup Merchandiser

Engineered to Order

APPLICATIONS

- Self-service island soup display
- Front / Self-service ready to eat soup in heated soup wells
- Rear / Refrigerated self-service packaged Grab-n-Go with forced air refrigeration - medium temperature (36°- 40°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Galvanized steel frame construction
- Finished in high pressure plastic laminate
- Stainless steel interior
- (2) Cup Dispensers / (2) Bain Mariers
- (3) 11 qt. Soup Warmers
- Angled tempered glass sneeze guard

REFRIGERATION SYSTEM

- Self-contained system
- Condensate drains to floor drain
- Energy saving EC motor
- Automatic self defrost
- Solar thermometer and refrigeration control on front of unit

SHELVING

- Three shelves with ticket molding
- Shelves adjust to 3 angles
- Stainless steel deck pans
- LED lights under shelves (and canopy)

ELECTRICAL REQUIREMENTS

- Pre-wired to junction box

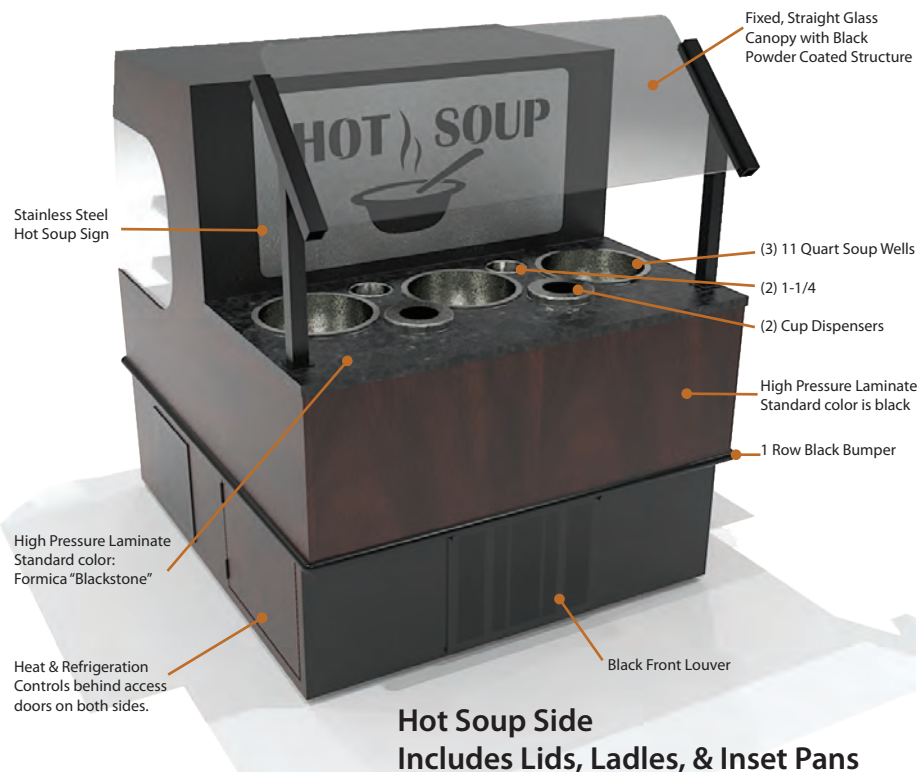
WARRANTY

- One year - Parts and Labor

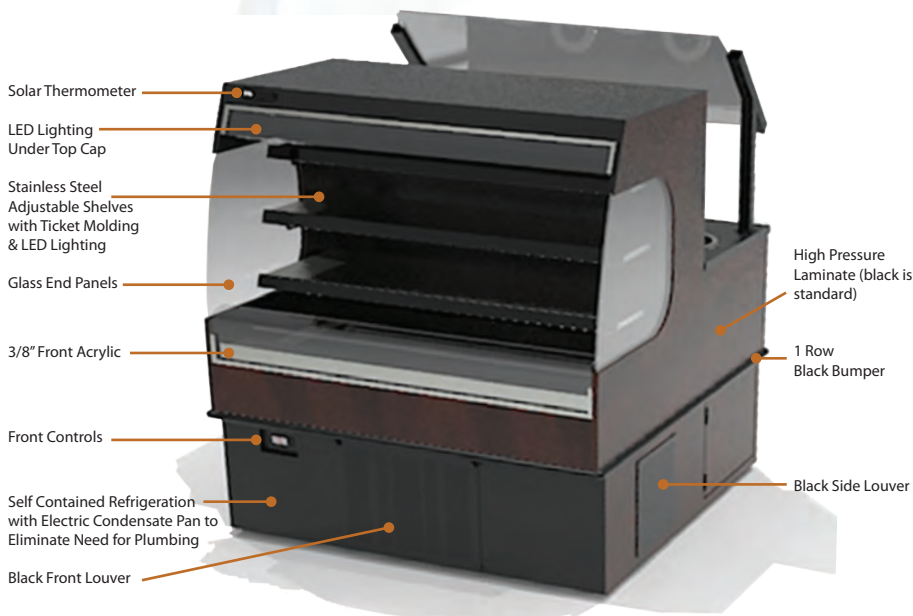
OPTIONS / ACCESSORIES

- Many other laminate finishes available
- Laminated or stainless steel counter top
- Assorted colors for vinyl bumper
- Mirrored or stainless steel interior end panels
- Solid or Glass end panels
- Night curtain (Grab-N-Go side)
- Optional condensate removal devices available to eliminate need for plumbing
- Remote refrigeration

Shown with Optional Finishes



Refrigerated Grab-n-Go Side



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



4' Dual Zone Merchandiser with Dry Top

Engineered to Order

APPLICATIONS

- Dual Zone Self Service Merchandiser
- Top: Dry Grab-n-Go
- Bottom: Refrigerated Grab-n-Go

STANDARD FEATURES

CABINET CONSTRUCTION

- All metal frame construction
- Lift up front curved, tempered glass protects upper dry section
- Sliding glass doors allow access to rear of top section
- Stainless steel canopy with glass end panels
- Removeable side panels allow for multiple units to be connected together for a continuous display
- Rear lift-up work shelf
- Finished in high pressure plastic laminate
- Stainless steel interior
- 2" Thick insulated panel provides thermal break between refrigerated and dry sections

REFRIGERATION SYSTEM

- Self-contained air-over display
- Condensate drains to floor drain
- Automatic self defrost
- Solar thermometer and refrigeration control on front of unit
- Refrigeration controls on back of unit

SHELVING

Dry Top Section:

- Glass shelf overhead LED Lighting
- Stainless steel deck

Refrigerated Lower Section:

- 1 Stainless Steel adjustable shelf with overhead LED Lighting
- Lower Self-service base with removable stainless steel deck pans

ELECTRICAL REQUIREMENTS

- Pre-wired to junction box

WARRANTY

- One year - Parts and Labor



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Many laminate finishes available
- Assorted colors for vinyl bumper
- Mirrored or stainless steel interior end panels
- Powder Coated Canopy, assembly, and corner guards
- Optional condensate removal devices available to eliminate need for plumbing.
- Remote refrigeration

Built to meet the following specifications:



Sandwich/Sushi/Pizza Prep Case

Engineered to Order

APPLICATIONS

Food prep case featuring:

- Refrigerated display and prep counter plus optional refrigerated rear storage (Remote refrigeration only)
- Prep counter comes with 1/3 size pans
- Work surface features removable, USDA grade, polycarbonate cutting boards.

STANDARD FEATURES

CABINET CONSTRUCTION

- Unit built with 18 Gauge steel frame
- Exterior - 3/4" plywood panels finished in high pressure plastic laminate
- Stainless steel cold well with galvanized steel underneath exterior
- Rear dry storage with (1) adjustable shelf
- Protective 1" cart bumpers
- Stainless steel corner protectors

SNEEZE GUARD

- Stainless Steel 1-1/4" round tubing
- Straight tempered glass

REFRIGERATED COLD ZONES

- Remote refrigeration with blower coil and solenoid valve system wired to standard refrigeration control.
- Cold well adapter bars allow for a variety of pan configurations.
- Digital readout thermometer
- LED product lighting
- Supplied with 1" drain
- Energy saving Axial fans reduce electrical running cost by up to 80%

-Coppered Cold Well

- NSF-7 refrigerated, coppered cold well
- Rated at 300 BTUs per full inset pan

-Air Over/Air Under Cold Wells

- Rated at 650 BTUs per full inset pan

ELECTRICAL REQUIREMENTS

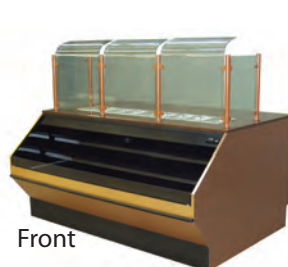
- Unit is prewired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor



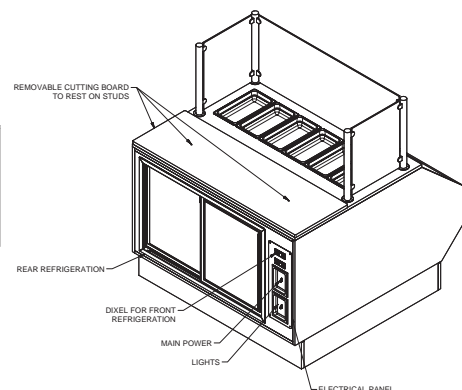
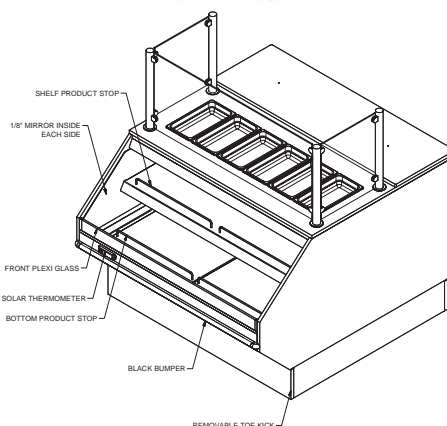
Shown with optional curved sneeze guard



Front



Rear



Shown with optional rear refrigerated storage.

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS

- Curved tempered glass sneeze guard
- Extra shelves
- 1-1/4" adjustable levelers provided at all 4 corners (Unit must be leveled plumb at time of installation)
- Night covers for food pans
- Optional condensate removal devices available to eliminate need for plumbing.
- Powder coated interior and sneeze guard frame
- Counter top: laminate, stainless steel, solid surface, or quartz engineered stone (many colors available)

- Wire or glass shelves instead of sheet metal
- End panels with mirrored interior, solid (wood with laminate), or glass
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.

REAR REFRIGERATED STORAGE

- Blower coil with NSF certified coating
- Wire shelving
- Clear insulated sliding doors
- Incandescent lights and thermometer

Built to meet the following specifications:



APPLICATIONS

Food prep case featuring:

- Refrigerated display and prep counter plus refrigerated rear storage
- Fold down sneeze guard
- Work surface features removable, USDA grade, polycarbonate cutting boards.

STANDARD FEATURES

CABINET/CANOPY CONSTRUCTION

- Refrigerated storage under cabinet with lighted shelving.
- Stainless steel prep counter includes 2 reversible USDA grade, polycarbonate cutting boards cutting boards, 2 trash chutes with removable 1/3 size pans and recessed shelf space.
- Front, end panels, and all edges consist of 3/4" plywood panels finished in high pressure plastic laminate.
- Front glass on hydraulic lift system serves as pan cover and front sneeze guard.
- Stainless steel canopy features glass end panels and LED lighting with shatter shield and separate on/off switch.
- Hinged front panel allows easy access for cleaning and servicing electrical and plumbing components.
- Cold prep area accommodates 18 1/4 size pans (Pans sold separate).

REFRIGERATION SYSTEM

- Integrated self-contained refrigeration with blower coil system wired to standard refrigeration controls accommodate rear and countertop areas.
- Digital readout thermometer provided to verify cabinet temperature is maintained between 38° and 40°F.
- Condensate drains to floor drain.
- Rear refrigerated storage has a blower coil with NSF certified coating, wire shelving, clear insulated sliding doors, incandescent lights and thermometer.

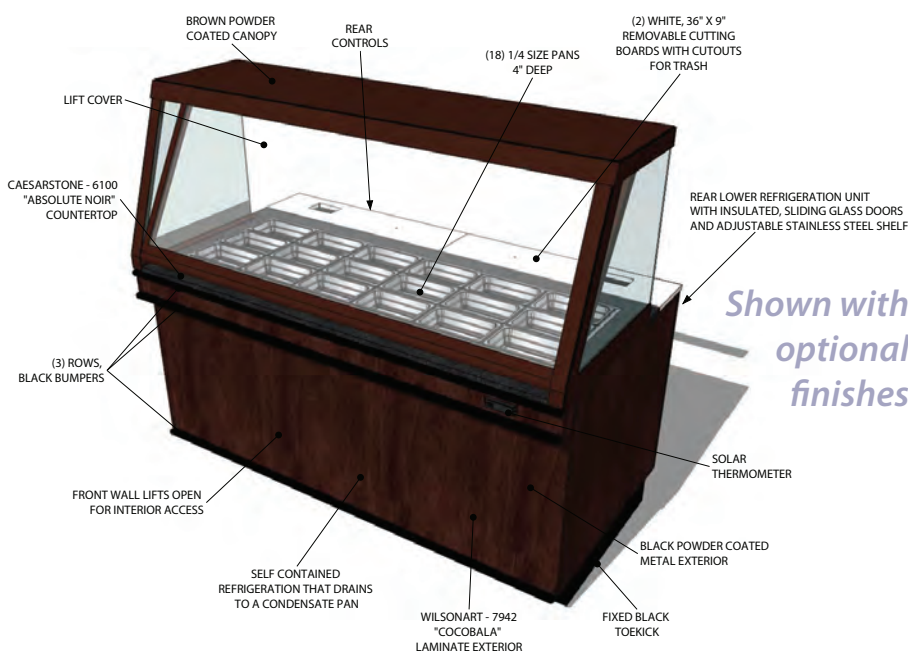
ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor

The Fold-Down Sneeze Guard doubles as an insulated food pan cover allowing product to be stored in the cold pans at night.



Shown with optional finishes

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS

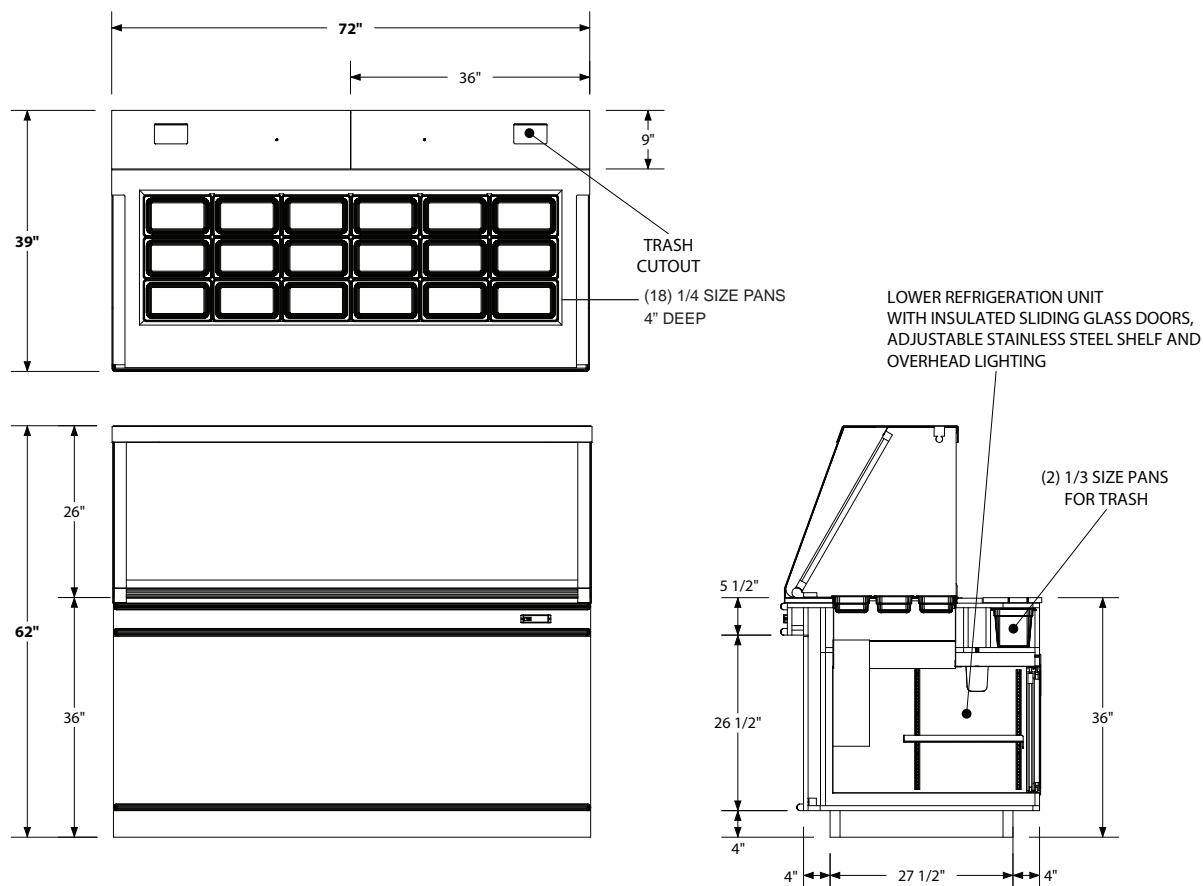
- Powder coated interior and sneeze guard.
- Countertop to be laminate, solid surface or quartz engineered stone.
- Assorted colors available for countertop, laminate, vinyl bumper and powder coat.
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.
- Wire or glass shelves in lieu of sheet metal.
- Mirror interior end panels.
- Solid or mirrored sliding doors available for rear refrigerated storage.
- End panels available in solid wood or glass.
- Available for glycol systems.
- Cord set available in lieu of junction box.

Built to meet the following specifications:



Refrigerated Sandwich Food Prep Case

R-SD-PR-FDSNZ-6



Unit Length	# of 1/4 Size Pans	Dimensions (inches)		
		W	D	H
6'	18	72	39	62

Additional Sizes Available

ELECTRICAL/REFRIGERATION SPECIFICATIONS

ELECTRICAL REQUIREMENTS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
1	5' LED LIGHT	ELECTALED	EFDS-5-35-06-NM	120	.23	.23
1	L20 LIGHT	CHG	L20-1010	120	.33	.33
1	COIL	BOHN	BBM-16	120	1.6	1.6
1	CONDENSING UNIT	TECUMSEH	AEA9422ZXAXC	120	8.8	8.8
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 PH						10.96

REFRIGERATION SPECIFICATIONS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	BTU'S EACH	EVAP TEMP	REF. TYPE/OZ
1	SC REF. BOX	R&D FIXTURES	N/A	1600	+20°	404-A

APPLICATIONS

Service Hot Food with hot wells, hot plates (heated stone), overhead heat, or a combination of all three

- Available as straight, curved, or angled configurations.

STANDARD FEATURES

CABINET CONSTRUCTION

- Unit built with either 18 Gauge steel frame or 3/4" plywood panels - to be determined at time of order.
- Storage area has shelving and houses electrical and plumbing components.
- 3 rows of protective 1" vinyl bumpers.
- Black toe-kick base.
- Stainless steel corner protectors

SNEEZE GUARD

- Stainless Steel 1-1/2" rounded steel tubing (straight or curved)
- Straight or curved tempered glass

HEATED FOOD MERCHANDISING

- Hot food wells and hot food plates are NSF-4 and warm uniformly keeping product at optimum temperature.
- Hot food wells can be used wet or dry (Wet offers better results).
- Decorative heat lamps provide light and additional heat.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) temperature control(s) with pilot light.

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.
- All units built in strict accordance with all applicable NEC, UL and NSF standards.
- Amperage and voltage varies depending on the configuration.

WARRANTY

- One year - Parts and Labor



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS

- Line-up fixtures are customizable and can accommodate limitless configurations.

Choice of all metal frame construction

- Features Removeable Panels
- Countertop options available in laminate, stainless steel, solid surface or quartz engineered stone. Many colors available.
- Countertop configurations available to include tray slides, utensil holders, small pans and dispensers for plates, lids and napkins.

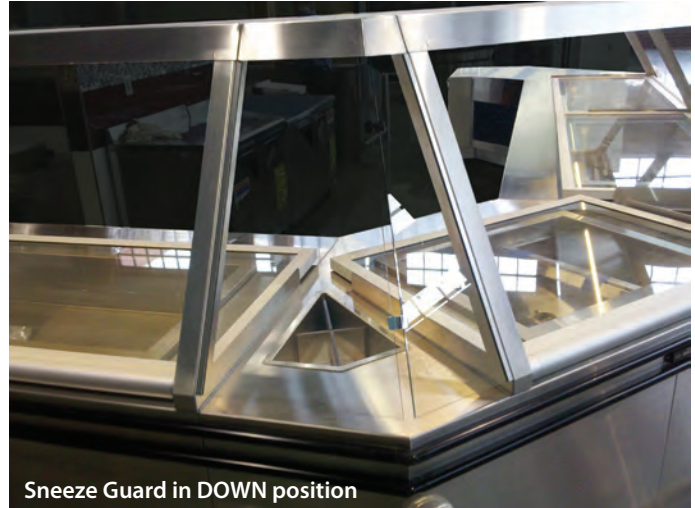
- Hot food wells have an optional auto-fill feature which uses a sensor and solenoid valve to eliminate the need to add water by hand, as well as remove risk of unit being damaged from low water levels.
- Many colors available for exterior laminate, vinyl bumper and powder coat.
- Stainless or mirrored laminate accent strip.
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.
- Circuit Breaker Panel instead of junction box.

Built to meet the following specifications:



New Sneeze Guard Options

Insulated glass Fold Down Sneeze Guards double as food pan covers.



Lift up glass makes cleaning easier.



Inline/Service Hot Food Bar with Curved Glass Canopy

IN-SHF-CCAN-6, IN-SHF-CCAN-8, IN-SHF-CCAN-10, IN-SHF-CCAN-12

APPLICATIONS

- Service hot food bar with options for self-service areas
- Curved sneeze-guard with stainless steel posts and decorative heat lamps
- Medium temperature (140°-165°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - Metal Frame or 3/4" plywood construction - determine preference at time of order
- Exterior - 3/4" plywood panels finished with high pressure plastic laminate
- Countertop to be high pressure laminate.
- Under counter storage area has shelving and houses electrical and plumbing components.
- 3 rows of protective 1" vinyl bumpers.
- Stainless steel corner protectors
- Choose 6" high stainless steel adjustable legs or solid base (Unit must be leveled plumb at time of installation).
- Choose between front or rear cabinet doors when ordering

HEATED FOOD MERCHANDISING

- NSF-4 hot food wells warm uniformly keeping product at optimum temperature.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

SNEEZE GUARD/OVERHEAD HEAT

- Stainless Steel tubing
- Curved, fixed tempered glass
- Decorative NSF-4 overhead heat lamps provide both heat and light

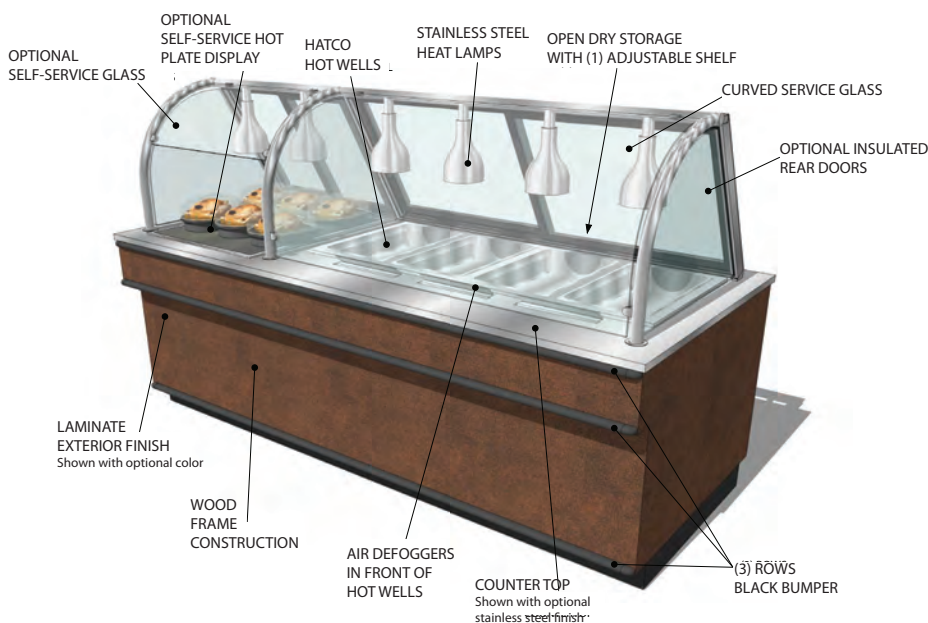
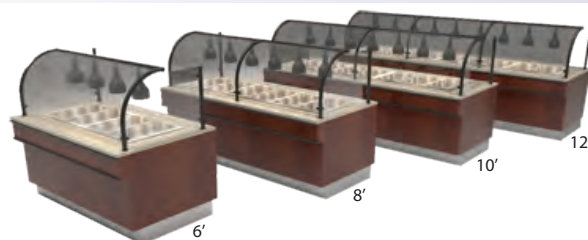
ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a Circuit Breaker Panel for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor

*4 Standard sizes.
Talk to your sales
rep. about custom
sizes and features.*



Shown with optional sliding rear doors & packaged food merchandising area with self service glass.

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Many finish options available
- Available in custom configurations
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Powder coated assembly
- Sliding tempered glass doors on service side
- Base to be solid, adjustable legs or legs with removable toe-kick.
- Recessed lighting under countertop accent.
- Rear doors or open storage available for free-standing cases
- Recesses for takeout containers or trays
- End caps for trays/containers
- Drop in soup kettles
- Stainless steel, tubular tray slides; corian or stainless steel tray glides
- Hot food wells have an optional auto-fill feature which uses a sensor and solenoid valve to eliminate the need to add water by hand as well as remove risk of unit being damaged from low water levels.
- Hot plate option for packaged foods available in counter top or as an under-counter recess (not shown).
- Bar packages provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates, utensil holders; small pans; dispensers for plates, cups, bowls, lids and napkins (see pan configuration guide for ideas)
- Circuit breaker panel instead of junction box

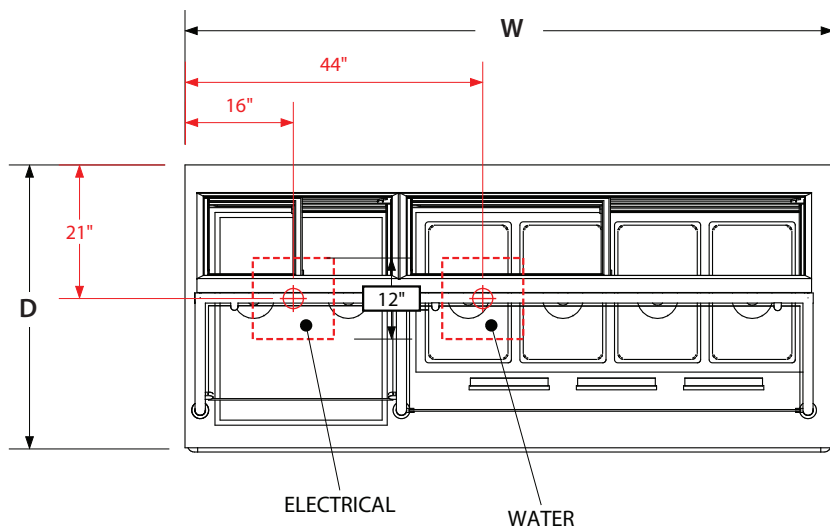
Built to meet the following specifications:



Inline/Service Hot Food Bar with Curved Glass Canopy

IN-SHF-CCAN-6, IN-SHF-CCAN-8, IN-SHF-CCAN-10, IN-SHF-CCAN-12

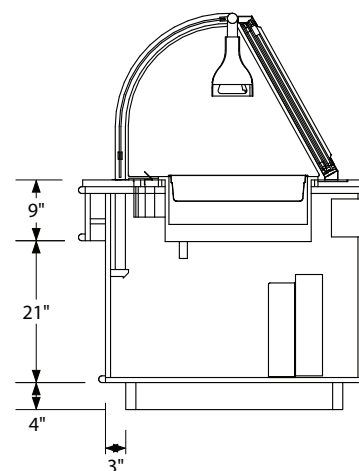
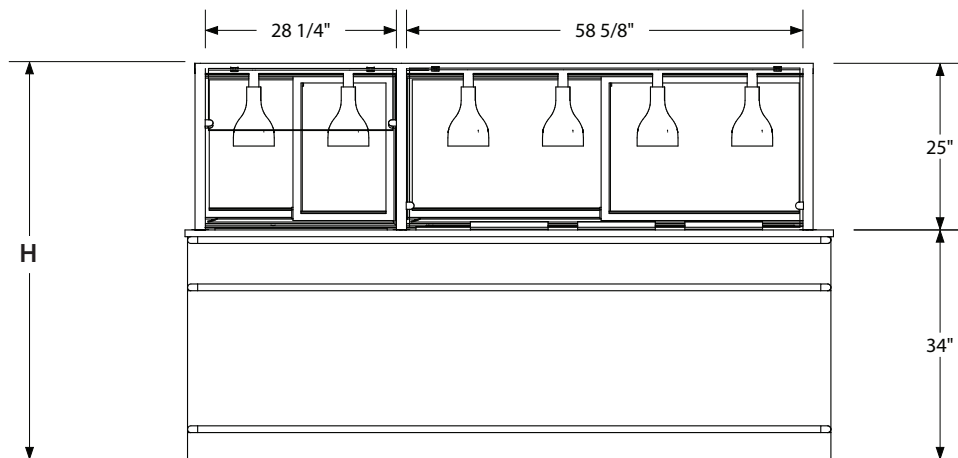
*Line drawings show optional hot plate -self service area - for packaged foods
(adds 2' to length of hot food bar)*



HOT WELL PAN CAPACITY

Unit Length	Number of Standard Pans	Dimensions (inches)		
		W	D	H
6'	4	72	42	59
8'	6	96	42	59
10'	8	120	42	59
12'	9	144	42	59
14'	11	168	42	59

Shown with optional rear sliding glass doors



ELECTRICAL SPECIFICATIONS BASED ON 8' UNIT INCLUDING OPTIONAL HOT PLATE FOR PACKAGED FOOD

ELECTRICAL REQUIREMENTS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
1	4 PAN HOT WELL	HATCO	HWBI-5MA	208	23.12	23.12
6	OVERHEAD HEAT LAMPS	HATCO	DL-500	120	2	12
1	HOT PLATE	HATCO	GRSBF-24-0	120	6.58	6.58
3	AIR DEFOGGER	EBM	300Z	120	1.5	4.5
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 PH						46.2

Inline/Service or Self Service Hot Food Bar with Straight Glass Canopy

IN-SHF-STCAN-6, IN-SHF-STCAN-8, IN-SHF-STCAN-10, IN-SHF-STCAN-12
IN-SSH-STCAN-6, IN-SSH-STCAN-8, IN-SSH-STCAN-10, IN-SSH-STCAN-12

APPLICATIONS

- Service or self-service inline hot food bar
- Angled or flat wells
- Medium temperature (140°-165°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - Metal Frame or 3/4" plywood construction - determine preference at time of order
- 3/4" plywood exterior panels
Finished in high pressure plastic laminate
- Countertop to be high pressure laminate.
- Storage area has shelving and houses electrical and plumbing components.
- 2 rows of protective 1" vinyl bumpers.
- Stainless steel corner protectors
- 6" high stainless steel adjustable legs
(Unit must be leveled plumb at time of installation).
- Choose between front or rear cabinet doors when ordering

HEATED FOOD MERCHANDISING

- NSF-4 hot food wells warm uniformly keeping product at optimum temperature.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

SNEEZE GUARD/OVERHEAD HEAT

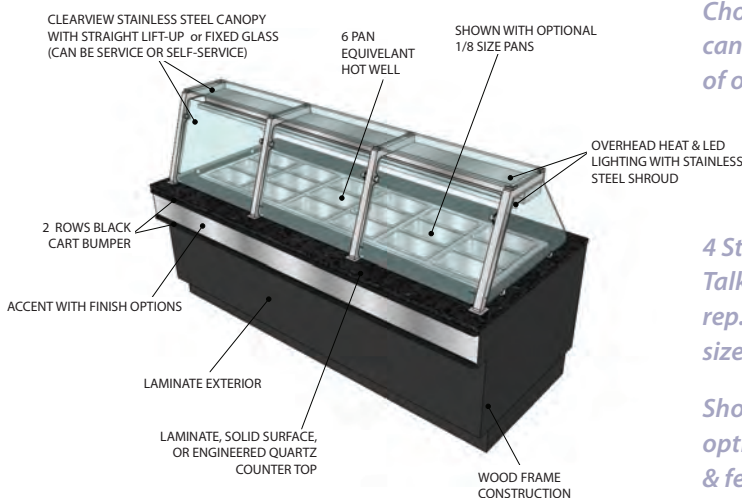
- Stainless Steel tubing
- Straight tempered glass can be service or self-service. See sneeze guard options for information on various styles.
- Overhead heat plus LED lighting with stainless steel shroud

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a Circuit Breaker Panel for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor



Choose straight canopy style at time of order.

4 Standard sizes. Talk to your sales rep. about custom sizes and features.

Shown with optional finishes & features.

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

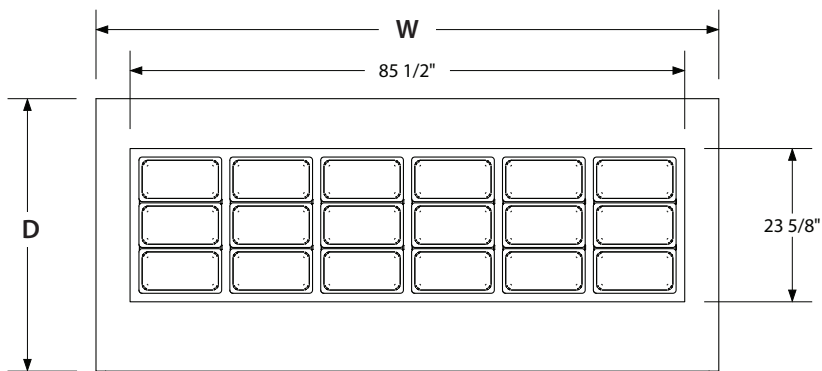
- Many finish options available.
- Available in custom configurations
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Powder coated assembly
- Sliding tempered glass doors on service side
- Tempered Lift up, fixed, or fold down glass style options sneeze guard glass
- Base to be solid, adjustable legs or legs with removable toe-kick.
- Recessed lighting under countertop accent.
- Rear doors or open storage available for free-standing cases
- Recesses for takeout containers or trays
- End caps for trays/containers
- Drop in soup kettles
- Stainless steel, tubular tray slides; corian or stainless steel tray glides
- Hot food wells have an optional auto-fill feature which uses a sensor and solenoid valve to eliminate the need to add water by hand as well as remove risk of unit being damaged from low water levels.
- Hot plate option for packaged foods available in counter top or as an under-counter recess (not shown).
- Bar packages provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates, utensil holders; small pans; dispensers for plates, cups, bowls, lids and napkins (see pan configuration guide for ideas)
- Circuit breaker panel instead of junction box

Built to meet the following specifications:



Inline/Service or Self Service Hot Food Bar with Straight Glass Canopy

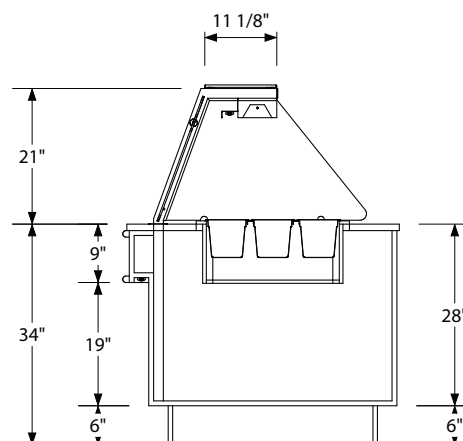
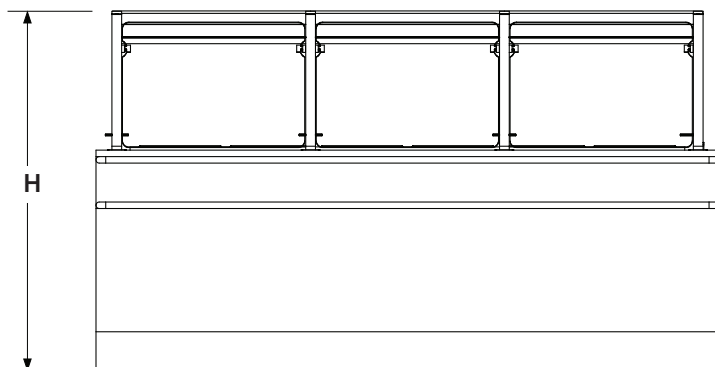
IN-SHF-STCAN-6, IN-SHF-STCAN-8, IN-SHF-STCAN-10, IN-SHF-STCAN-12
IN-SSHF-STCAN-6, IN-SSHF-STCAN-8, IN-SSHF-STCAN-10, IN-SSHF-STCAN-12



HOT WELL PAN CAPACITY

Unit Length	Number of Standard Pans	Dimensions (inches)		
		W	D	H
6'	4	72	42	59
8'	6	96	42	59
10'	8	120	42	59
12'	9	144	42	59
14'	11	168	42	59

Line drawings depict a standard 8' unit (6 standard pan capacity) fitted with 1/3 size pans.



Rear sliding glass doors available. Optional air defoggers (not shown in this open case) keep display glass clear of condensation.

ELECTRICAL SPECIFICATIONS BASED ON 8' UNIT

ELECTRICAL REQUIREMENTS

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	AMPS TOTAL
1	6 PAN HOT WELL	HATCO	HWBI-6MA	208	34.7	34.7
2	48" OVERHEAD HEAT	HATCO	GRAH-48	120	3.3	6.6
2	48" LED LIGHT	ELECTRALED	EFDS-4-3500	120	.18	.36
TOTAL ELECTRICAL REQUIRED IS 120V, 60 Hz, 1 PH						41.66

Island Hot Food Bar

IS-HTFD-6, IS-HTFD-8, IS-HTFD-10

APPLICATIONS

- Self-service island hot food bar
- Medium temperature (140°-165°)
- Available with either wet or dry wells (wet achieves better performance)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - Metal Frame or 3/4" plywood construction - determine preference at time of order
- 3/4" plywood exterior panels Finished in high pressure plastic laminate
- Countertop to be high pressure laminate.
- Storage area has shelving and houses electrical and plumbing components.
- 2 rows of protective 1" vinyl bumpers.
- Stainless steel corner protectors
- 6" high black toe-kick base

HEATED FOOD MERCHANDISING

- NSF-4 hot food wells warm uniformly keeping product at optimum temperature.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

SNEEZE GUARD/OVERHEAD HEAT

- Stainless Steel support tubing
- Solid top with lift-up tempered glass sneeze guard
- NF-4 overhead warmers aid in holding food to proper temperature
- LED lighting with stainless steel shroud

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a Junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

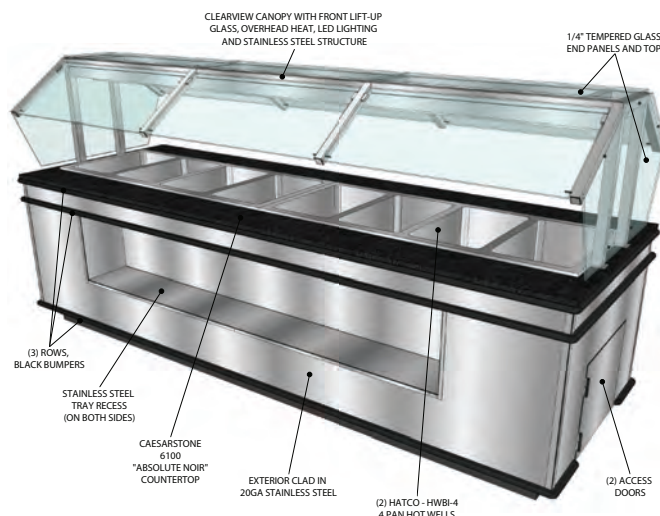
WARRANTY

- One year - Parts and Labor



Image Right: 6' Island Hot Bar with optional tray/container recess.

Below:
10' Island Hot Bar with optional container recess and finishes



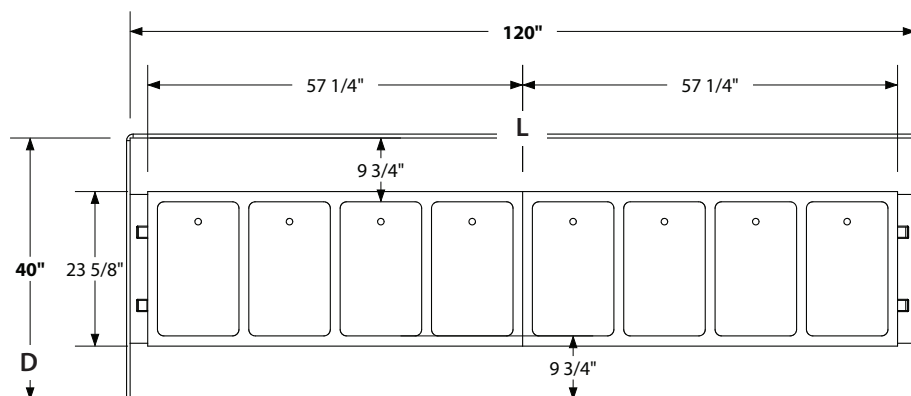
Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Many finish options available.
- Available in custom configurations
- Counter top available in stainless steel, solid surface or quartz engineered stone
- Stainless or mirrored laminate accent strip around bar
- Powder coated assembly
- Tempered glass Lift up, or fixed glass sneeze guard
- Base to be solid, adjustable legs or legs with removable toe-kick.
- Recessed lighting under countertop accent.
- Recesses for takeout containers or trays
- End caps for trays/containers
- Drop in soup kettles
- Stainless steel, tubular tray slides; corian or stainless steel tray glides
- Hot food wells have an optional auto-fill feature which uses a sensor and solenoid valve to eliminate the need to add water by hand as well as remove risk of unit being damaged from low water levels.
- Bar packages provide inset pans, lids, tongs, ladles, serving spoons, utensil holders; small pans; dispensers for plates, cups, bowls, lids and napkins (see pan configuration guide for ideas)
- Circuit breaker panel instead of junction box

Built to meet the following specifications:

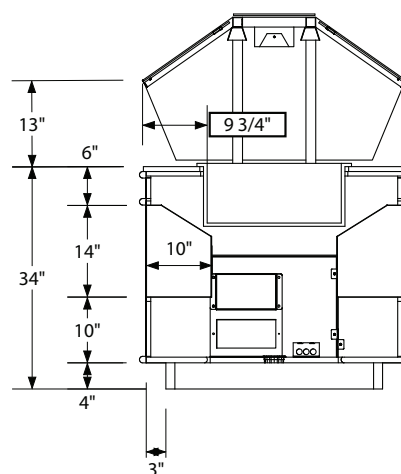
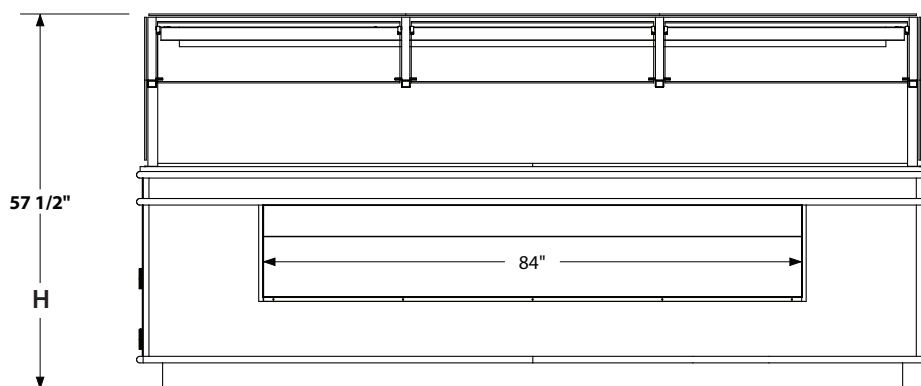




HOT WELL PAN CAPACITY

Unit Length	Number of Standard Pans	Dimensions (inches)		
		W	D	H
6'	4	72	42	59
8'	6	96	42	59
10'	8	120	42	59

Line drawings depict a standard 10' Island Hot Food Bar.



ELECTRICAL SPECIFICATIONS BASED ON 10' UNIT

ELECTRICAL REQUIREMENTS - LOAD CENTER

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	L-1 AMPS	L-2 AMPS	BREAKER RATING
1	OVERHEAD HEAT	HATCO	GRA-108	208	8.9	8.9		15A DOUBLE
							8.9	
1	4 PAN HOT WELL	HATCO	HWBI-4	120	23.2	23.2		30A DOUBLE
							23.2	
1	4 PAN HOT WELL	HATCO	HWBI-4	120	23.2	23.2		30A DOUBLE
							23.2	
2	5' LED LIGHT, 3500K	ELECTRALED	EFDS-5-35-06-NM	120	0.23	0.84		15A SINGLE
2	4' LED LIGHT, 3500K		EFDS-4-35-06-NM		0.19			
TOTAL AMPS PER LINE						56.14	55.3	
TOTAL ELECTRICAL REQUIRED IS 120V/208V, 60 Hz, 1 PH							56.14	AMP LOAD, 4 WIRES

APPLICATIONS

- 3 sided end cap with NSF-4 / 7 quart soup wells with insets, lids and ladles
- Medium temperature (140°-165°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - Metal Frame or 3/4" plywood construction - determine preference at time of order
- 3/4" plywood exterior panels Finished in high pressure plastic laminate
- Countertop to be high pressure laminate.
- Storage area has shelving and houses electrical and plumbing components.
- 2 cup and 2 napkin dispensers with 2 accessory pans.
- 3 rows of protective vinyl bumper and corner guards.
- 6" high stainless steel adjustable legs (Unit must be leveled plumb at time of installation).

HEATED FOOD MERCHANDISING

- 7 Qt. NSF-4 soup wells are available in 2 types, Warmers or Cook-N-Holds.
- Drains connected through a manifold to a single drain valve.
- Infinite control with pilot light.

CANOPY/SNEEZE GUARD

- Sneeze guard is not required in some jurisdictions. Check local laws.
- Overhead canopy to consist of square steel tubing, 3/4" laminated plywood and tempered glass.
- Sneeze guard has a hinged, lift-up feature to ease cleaning.
- LED lights come with a separate on/off switch.

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor



Standard 6' Soup Endcap



Custom radius soup endcap

Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

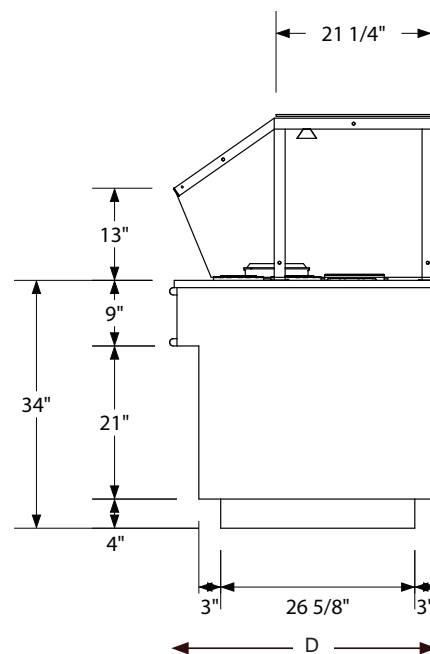
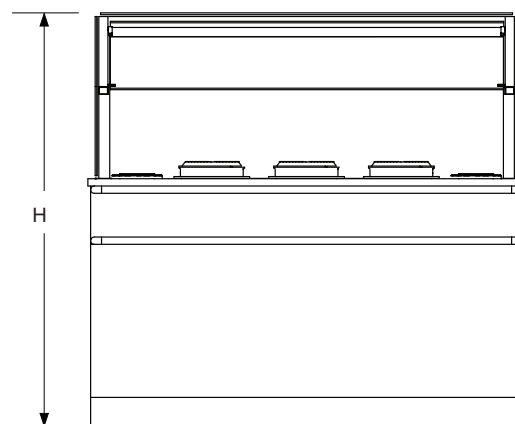
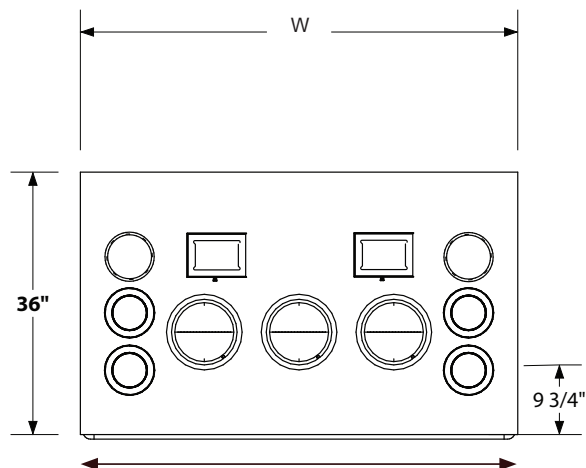
- Fixture is customizable and can accommodate limitless configurations.
- Countertop to be stainless steel, solid surface or quartz engineered stone.
- Assorted colors available for countertop, laminate, vinyl bumper and powder coat.
- Powder coated canopy assembly.
- Canopy in clear view with fixed glass or with lift up glass.
- Countertop configurations available to include tray slides, utensil holders, small pans and dispensers for plates, cups/bowls, lids and napkins.
- Attractive recessed accent lighting around countertop.
- Stainless or mirrored laminate accent strip.
- Stainless steel corner protectors.
- Removable toe-kick or solid toe-kick base.

Built to meet the following specifications:



Inline Soup End Cap

IN-SO-ENCP-48, IN-SO-ENCP-60



HOT WELL PAN CAPACITY

Unit Length	Number of 7 qt. Soup Wells	Dimensions (inches)		
		W	D	H
48"	3	48	38	59
60"	3	60	38	59

ELECTRICAL SPECIFICATIONS BASED ON 60" UNIT

ELECTRICAL REQUIREMENTS - LOAD CENTER

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	AMPS EA	L-1 AMPS	L-2 AMPS	BREAKER RATINGS
2	7 QT SOUP WELLS	HATCO	HWB-7QT	120	4.2	8.4		15A SINGLE
1	7 QT SOUP WELLS	HATCO	HWB-7QT	120	4.2		4.2	15A SINGLE
1	LIGHTS/CONTROLS	N/A	N/A	120	1		1	15A SINGLE
TOTAL AMPS PER LINE						8.4	5.2	
TOTAL ELECTRICAL REQUIRED IS 120/208VV, 60 Hz, 1 PH						8.4		AMP LOAD, 4 WIRES

Island Half-Round Soup Bar

IS-HFRD-SO-40, IS-HFRD-SO-60

APPLICATIONS

- Self-service island hot food bar
- Medium temperature (140°-165°)
- Available with either wet or dry wells (wet achieves better performance)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction finished in high pressure plastic laminate
- Countertop to be high pressure laminate.
- Storage area has houses electrical and plumbing components.
- 2 rows of protective 1" vinyl bumpers.
- 6" high stainless steel adjustable legs (unit must be leveled plumb at time of installation).

STANDARD FEATURES

- Base Cabinet and Counter top covered with high pressure black laminate
- Soup wells include insets, lids, & ladles
- Cup dispensers and accessory Pans
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

CANOPY/SNEEZE GUARD

- Square stainless steel support tubing
- 14 gauge stainless steel top
- Tempered fixed glass sneeze guard
- LED lights

HEATED FOOD MERCHANDISING

- NSF-4 soup wells warm uniformly keeping product at optimum temperature.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

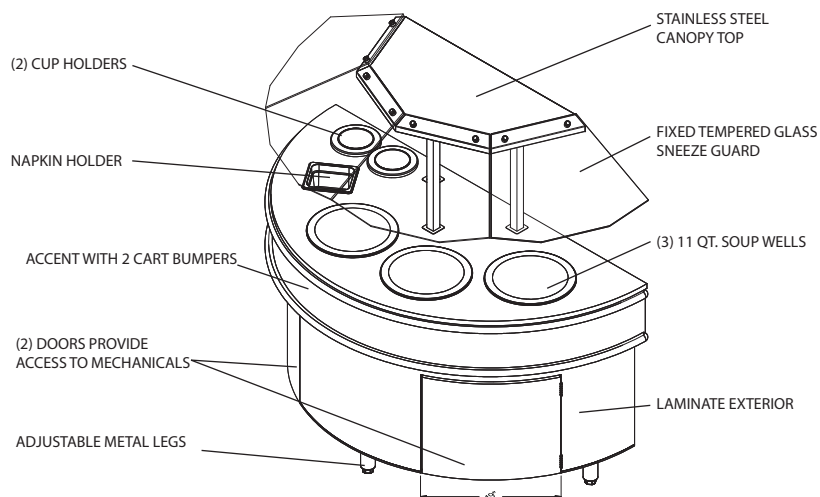
ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a Junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor

60" Half-Round Unit with optional finishes.



Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS / ACCESSORIES

- Fixture is customizable and can accommodate limitless configurations
- Countertop available in many colors of laminate, solid surface or quartz engineered stone as well as stainless steel.
- Many laminate colors available for exterior laminate, vinyl bumper, and powder coat
- Canopy without tempered glass (check local sanitation laws before ordering without canopy)
- Counter top configurations available to include tray slides, utensil holders, small pans and dispensers for plates, cups/bowls, lids and napkins.
- Metal or mirrored laminate accent strip

Built to meet the following specifications:

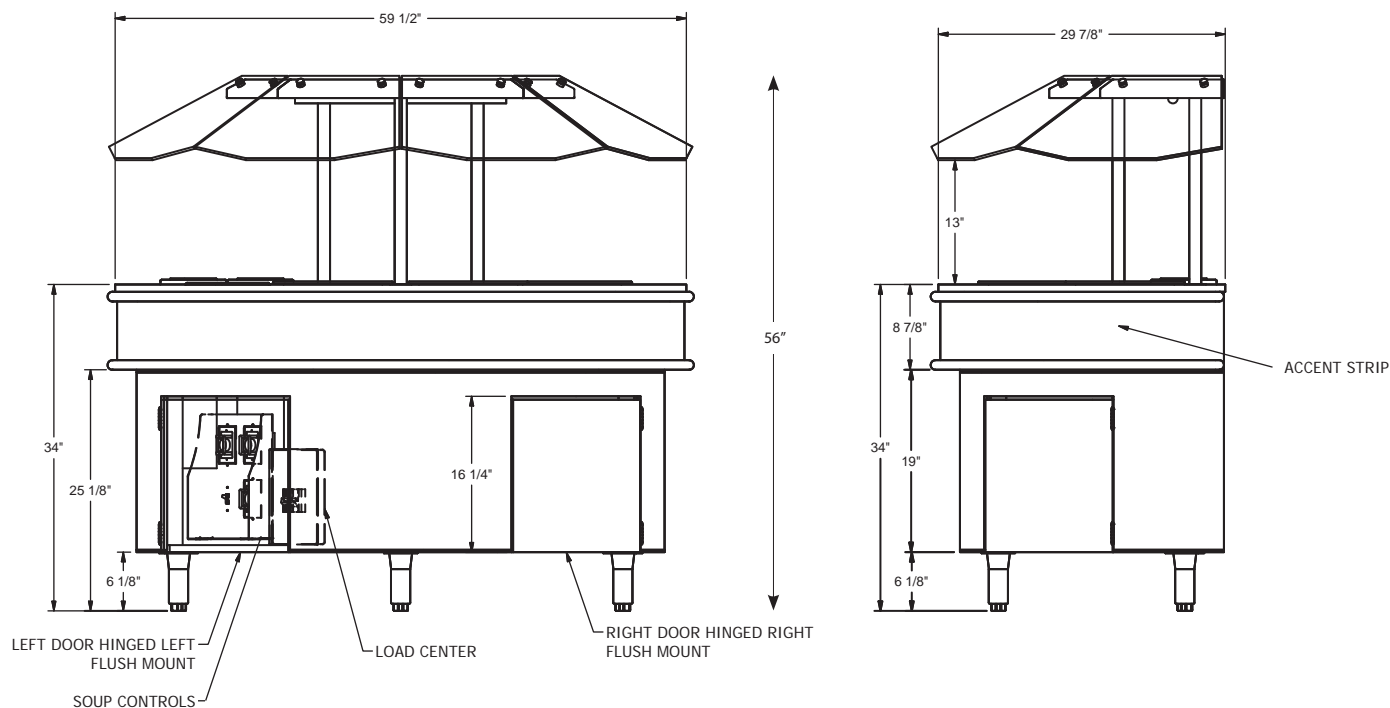
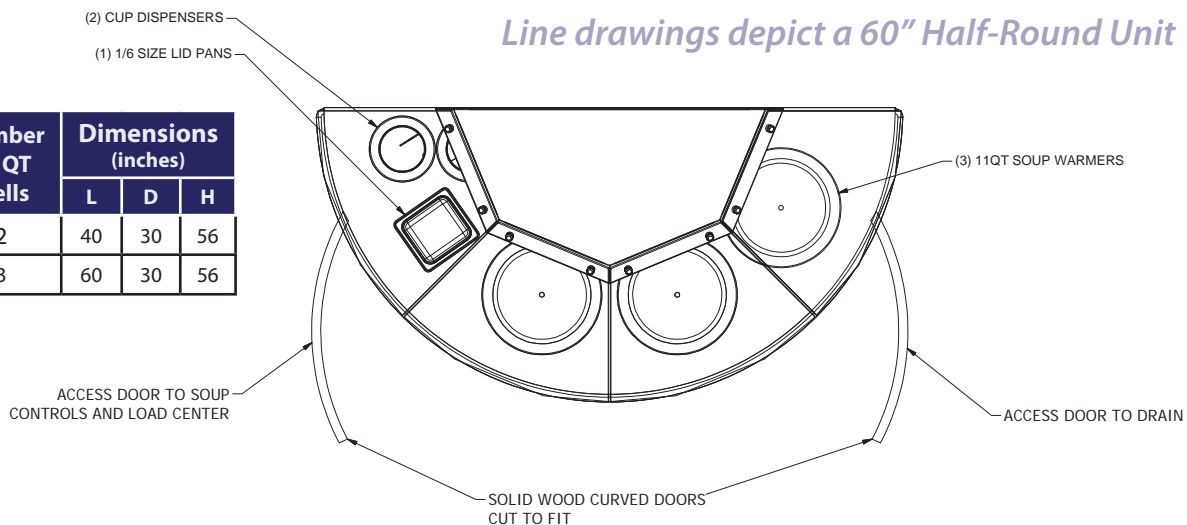


Island Half-Round Soup Bar

IS-HFRD-SO-40, IS-HFRD-SO-60

Line drawings depict a 60" Half-Round Unit

Unit Length	Number 11 QT Wells	Dimensions (inches)		
		L	D	H
40"	2	40	30	56
60"	3	60	30	56



ELECTRICAL SPECIFICATIONS BASED ON 60" UNIT

ELECTRICAL REQUIREMENTS - (WIRED TO LOAD CENTER)

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	L-1 AMPS	L-2 AMPS	BREAKER RATING
1	SOUP WELL	HATCO	HWB-11QT	120	6.7		15A SINGLE
2	SOUP WELL	HATCO	HWB-11QT	120		13.4	15A PIGGY BACK
1	2' LED LIGHTS	ELECTRALED	EFDS	120		.25	
TOTAL AMPS PER LINE					13.4	13.65	
TOTAL ELECTRICAL REQUIRED IS 120V/208V, 60 Hz, 1 PH						13.65	AMP LOAD, 4 WIRES

APPLICATIONS

- Self-service island hot food bar
- Medium temperature (140°-165°)
- Available with either wet or dry wells (wet achieves better performance)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base - 3/4" plywood construction finished in high pressure plastic laminate
- Countertop to be high pressure laminate.
- Storage area has houses electrical and plumbing components.
- 2 rows of protective 1" vinyl bumpers.
- 6" high stainless steel adjustable legs (unit must be leveled plumb at time of installation).

STANDARD FEATURES

- Base Cabinet and Counter top covered with high pressure black laminate
- Soup wells include insets, lids, & ladles
- Cup dispensers and accessory Pans
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

CANOPY/SNEEZE GUARD

- Square stainless steel support tubing
- 14 gauge stainless steel top
- Tempered fixed glass sneeze guard
- LED lights

HEATED FOOD MERCHANDISING

- NSF-4 soup wells warm uniformly keeping product at optimum temperature.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a Junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor

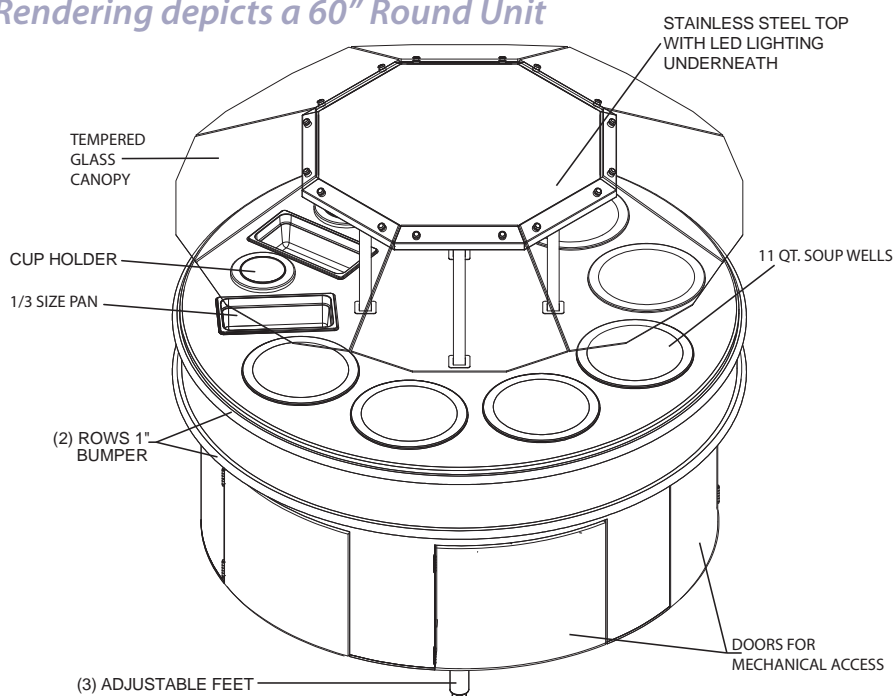


40" Island Round Soup with optional finishes



60" Island Round Soup with standard finishes

Rendering depicts a 60" Round Unit



OPTIONS / ACCESSORIES

- Fixture is customizable and can accommodate limitless configurations
- Countertop available in many colors of laminate, solid surface or quartz engineered stone as well as stainless steel.
- Many laminate colors available for exterior laminate, vinyl bumper, and powder coat
- Canopy without tempered glass (check local sanitation laws before ordering without canopy)
- Counter top configurations available to include tray slides, utensil holders, small pans and dispensers for plates, cups/bowls, lids and napkins.
- Metal or mirrored laminate accent strip

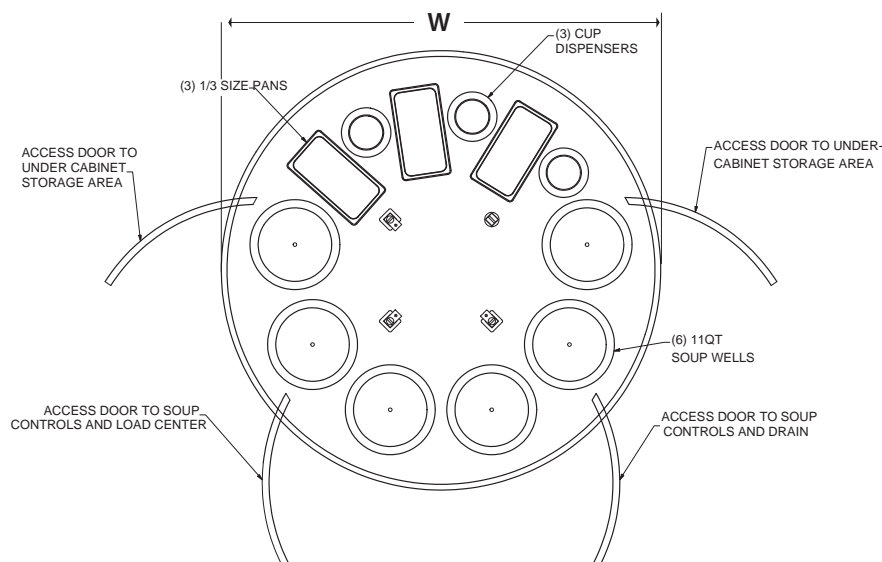
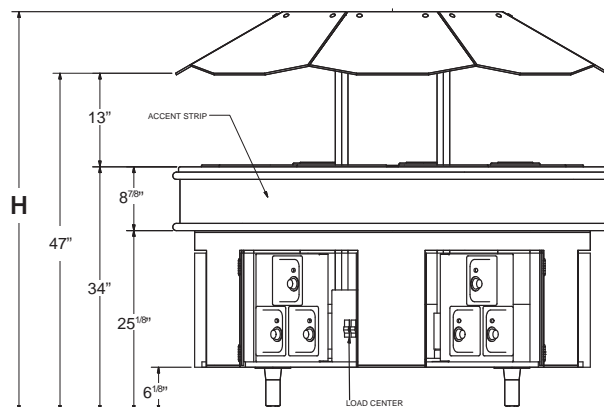
Built to meet the following specifications:



SOUP WELL CAPACITY (11 QT.)

Unit Length	Number of 11 QT Wells	Dimensions (inches)		
		W	D	H
40"	3	40	40	56
60"	6	60	60	56

Renderings depict a 60" Round Unit



ELECTRICAL SPECIFICATIONS BASED ON 60" UNIT

ELECTRICAL REQUIREMENTS - LOAD CENTER

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	L-1 AMPS	L-2 AMPS	BREAKER RATING
3	SOUP WELL	HATCO	HWB-11QT	120		20.1	30A PIGGYBACK
3	SOUP WELL	HATCO	HWB-11QT	120	20.1		
2	LED LIGHTS	ELECTRALED		120	1		30A PIGGYBACK
TOTAL AMPS PER LINE					21.1	20.1	
TOTAL ELECTRICAL REQUIRED IS 120/208V, 60 Hz, 1 PH					21.1		AMP LOAD, 4 WIRES

APPLICATIONS

- Self-service island soup bar
- Medium temperature (140°-165°)

STANDARD FEATURES

CABINET CONSTRUCTION

- Base cabinet to consist of double thick 3/8" bendable plywood finished in high pressure plastic laminate.
- Countertop finished in high pressure plastic laminate.
- Storage area below to house controls, electrical and plumbing components.
- 2 rows of protective 1" vinyl bumpers.
- (Unit must be leveled plumb at time of installation.

HEATED FOOD MERCHANDISING

- NSF-4 hot food wells warm uniformly keeping product at optimum temperature.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) control with pilot light.

CANOPY/SNEEZE GUARD

- Overhead canopy to consist of square stainless steel tubing, 14 gauge formed stainless steel top and tempered glass.
- LED lights have a separate on/off switch

ELECTRICAL REQUIREMENTS

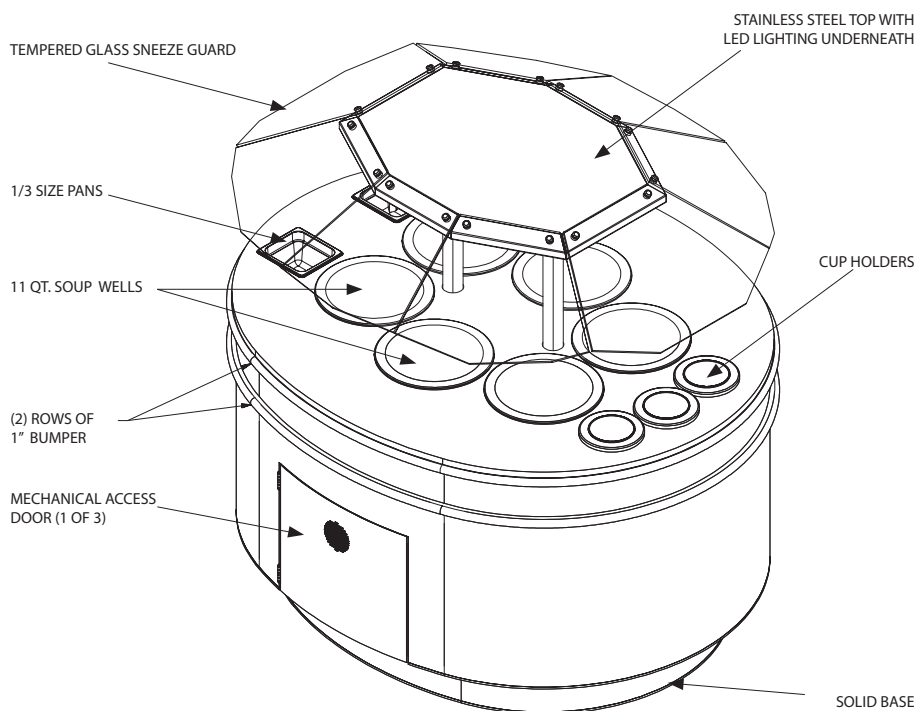
- Unit is pre-wired and furnished with a junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.

WARRANTY

- One year - Parts and Labor

OPTIONS/ACCESSORIES

- Countertop available in stainless steel, solid surface or quartz engineered stone.
- Assorted colors available for counter top, laminate, vinyl bumper and powder coat.
- Canopy without tempered glass.
- Stainless or mirrored laminate accent strip between bumper rows.
- 6" stainless Steel legs, Legs with covers
- Removable toe kick

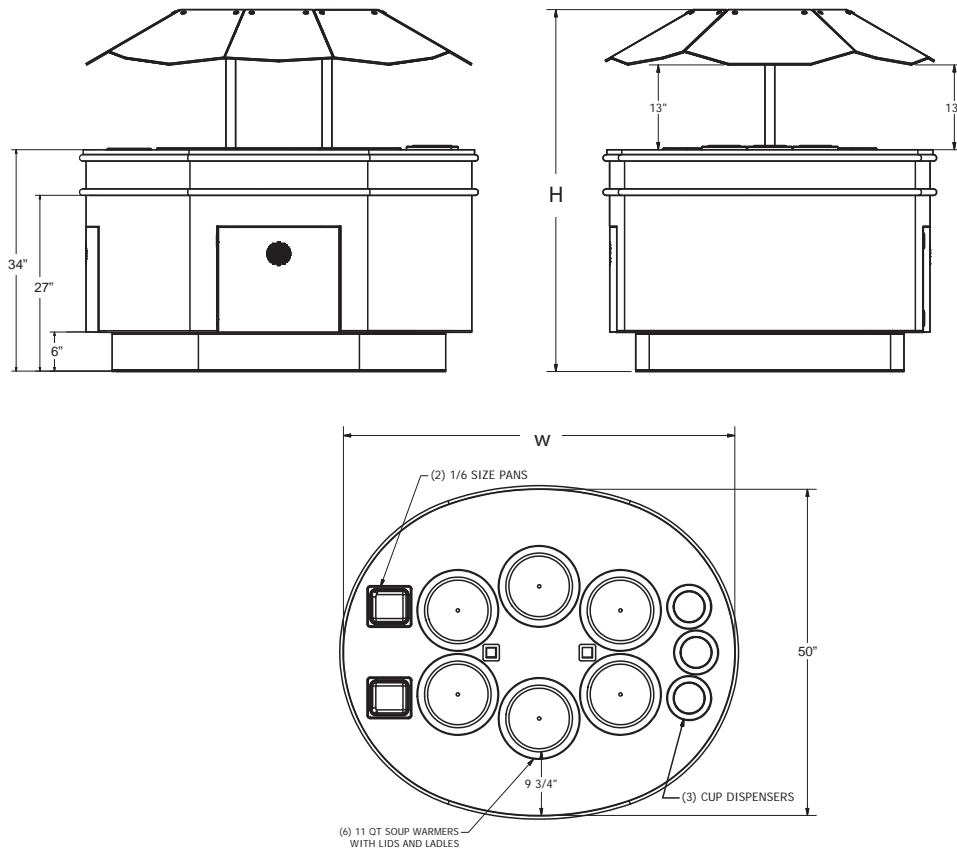


Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

Built to meet the following specifications:



Drawings show a 50"x60" soup bar



Oval Soup	Dimensions (inches)			Number of Wells	Cup Dispensers	Accessory Pans	Volts	Phase	Amps
	W	D	H						
50" x 110"	110	50	55	10 - 11qt.	6	2	120/208	1	34.1
50" x 60"	60	50	55	6 - 11qt.	3	2	120/208	1	

ELECTRICAL SPECIFICATIONS BASED ON 60" UNIT

ELECTRICAL REQUIREMENTS - LOAD CENTER

QTY	DESCRIPTION	MANUFACTURER	MODEL #	VOLTAGE	L-1 AMPS	L-2 AMPS	BREAKER RATING
3	SOUP WELL	HATCO	HWBH-11QTD	120	20.1		30A SINGLE
3	SOUP WELL	HATCO	HWBH-11QTD	120		20.1	30A SINGLE
2	34" LED LIGHTS	ELECTRALED	EFDS-3500	120		.26	
TOTAL AMPS PER LINE					20.1	20.36	
TOTAL ELECTRICAL REQUIRED IS 120V/208V, 60 Hz, 1 PH							AMP LOAD, 4 WIRES

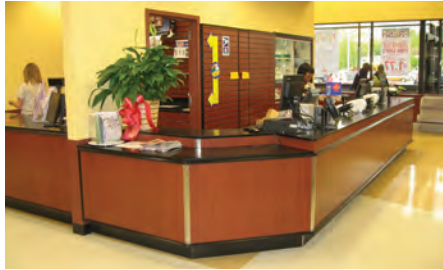
APPLICATIONS

- Inline food bar corner wedges and connectors
- Customer counters / Cash wraps
- Point of Sales end caps, counters, and storage units
- Coffee, tea, and beverage bars
- Concession counters

CAPABILITIES

- Millwork, Metal and Stone Fabrication
- CNC Router (wood, acrylic, solid surface)
- Waterjet Stone Cutting
- Laser Metal Cutting and Metal Bending

Customer Counters & Cash Wraps



Built to meet the following specifications:



Wedges & Fillers



Back Bars & End Caps



Floral / Gift Wrap



End Cap

Coffee & Tea Bars



*Metal and Stone Fabrication capabilities
take our millwork cases to the top-of-the-line.*

Built to meet the following specifications:



Sample Carts

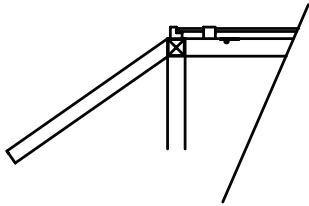


Bakery



Canopy / Sneeze Guard Types

A.

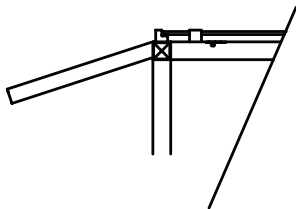


Canopy with Lift-Up Glass 35°

Standard: Solid Wood top

Option: Glass top

B.



Canopy with Lift-up Glass 18°

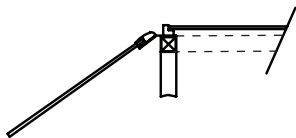
Provided as an Optional Feature

Standard: Solid Wood top

Option: Glass top



C.

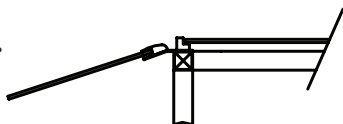


Canopy with Fixed Glass 35°

Standard: Solid wood top

Option: Glass top

D.



Canopy with Fixed Glass 18°

Standard: Solid wood top

Option: Glass top

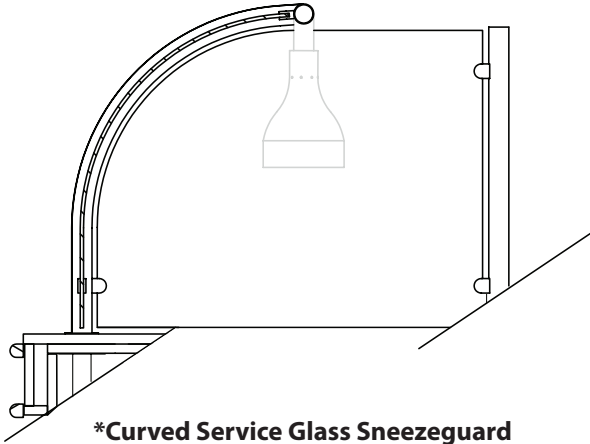


Built to meet the following specifications:



Canopy / Sneeze Guard Types

E.



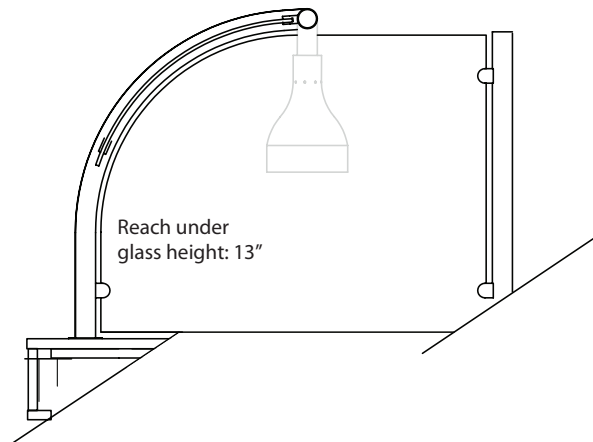
***Curved Service Glass Sneeze Guard**

*Requires under-counter supports (Section shows side/divider glass panel)

*Requires 6-8 week lead time.



F.



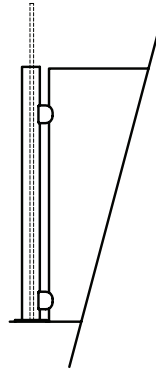
***Curved Self-Service Glass Sneeze Guard**

*Requires under-counter supports
(Section shows side/divider glass panel)

*Requires 6-8 week lead time.



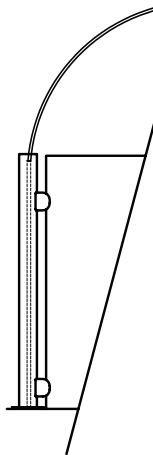
G.



Straight Service Glass Sneeze Guard



H.



***Curved Service Glass Sneeze Guard**

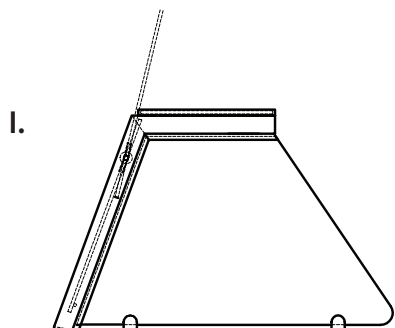
*Requires 6-8 week lead time.



Built to meet the following specifications:



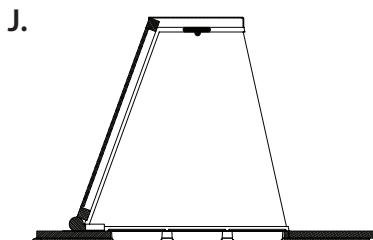
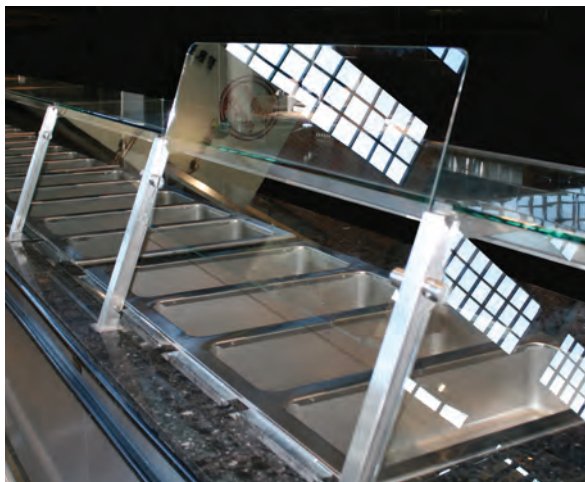
Canopy / Sneeze Guard Types



Service with Shelf and Front Lift-Up Glass

Standard: Lift-Up glass with (rotating) Caesar hinge

Option: Fixed glass front

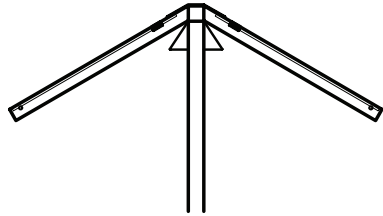


Fold Down Sneeze Guard

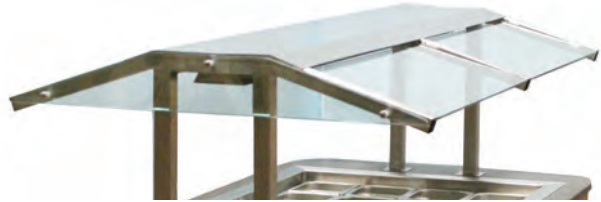
Serves as sneeze guard in "up" position and as insulated food pan cover in "down" position.



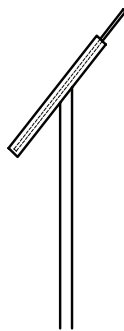
K.



**Small Island
 (Fixed Glass)**



L.



Self-Service Kiosk

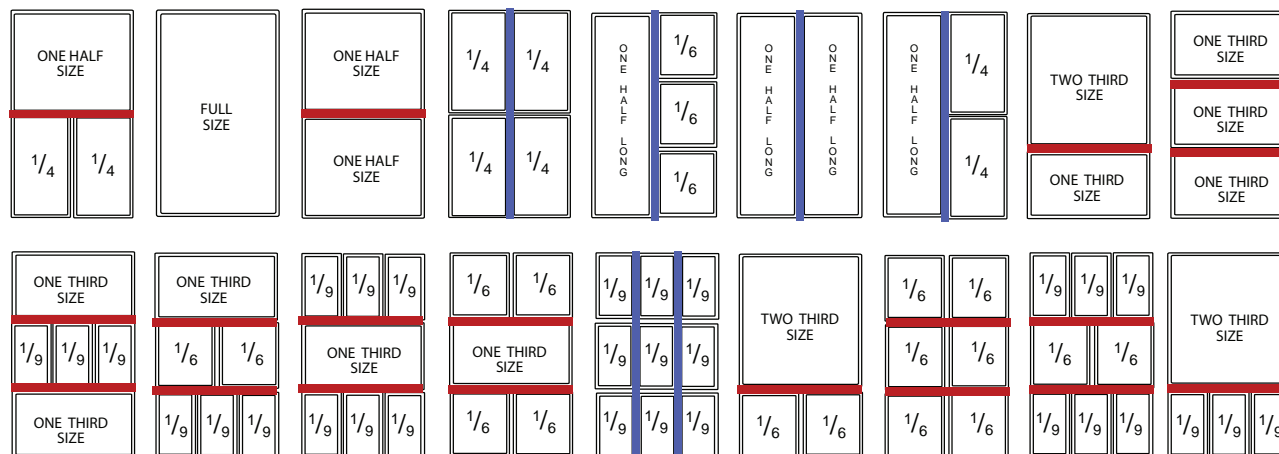
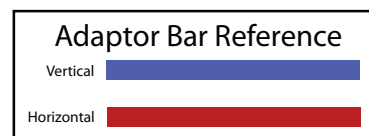
Built to meet the following specifications:



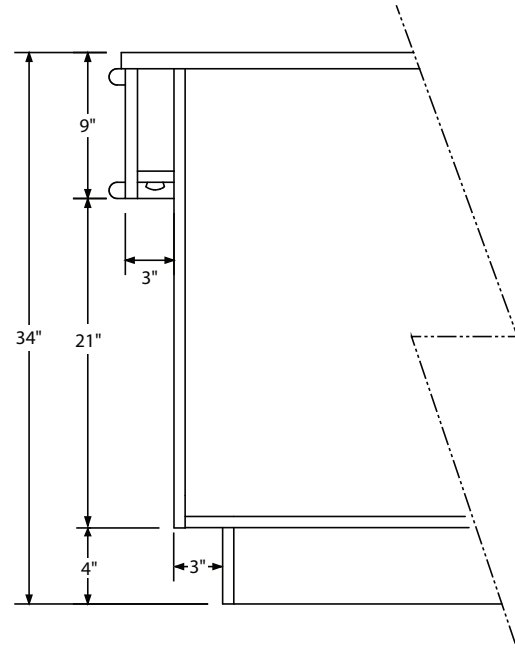
Adaptor bars make it easy to configure different sized pans to accommodate variation in a fresh food display.



Options available for standard 12"x20" (30.5 x 50.8 cm) food pan openings are shown below.

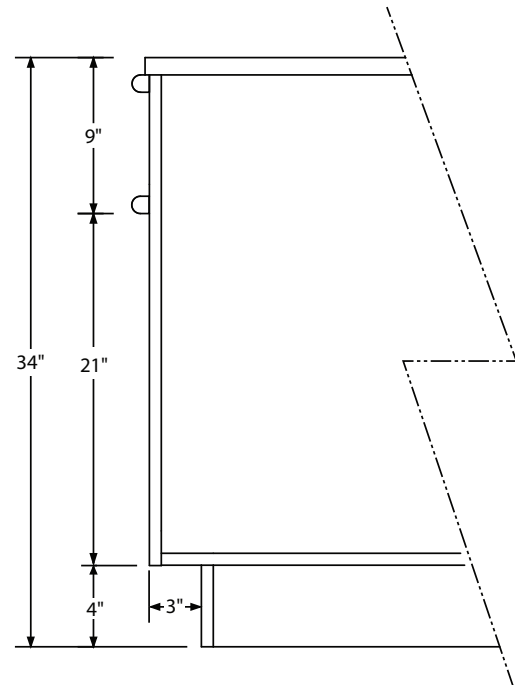


Bar profile with accent provides area for under-accent lighting. Stepped styling adds formality to design.



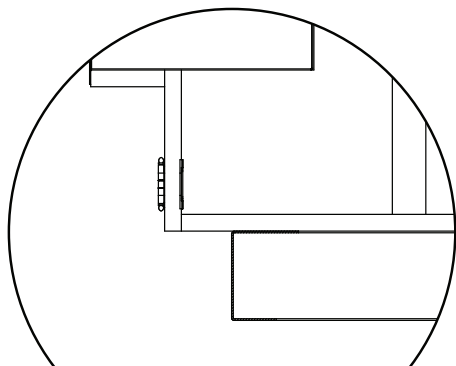
Bar profile without accent is modern and simple. Flows well with other fixtures.

Depending on other choices this unaccented style may be more budget-friendly.

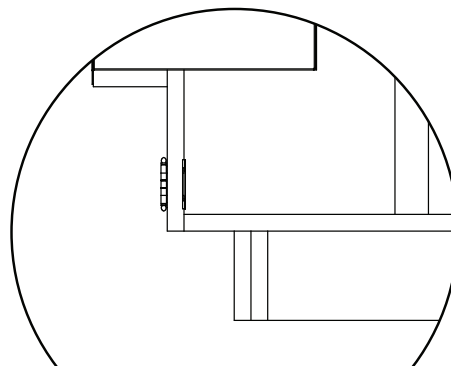


Built to meet the following specifications:

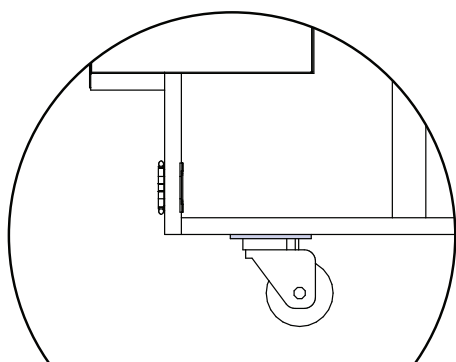




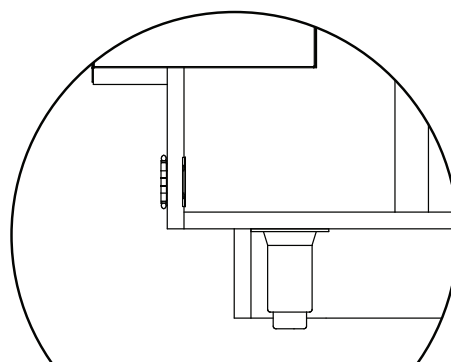
Metal Base



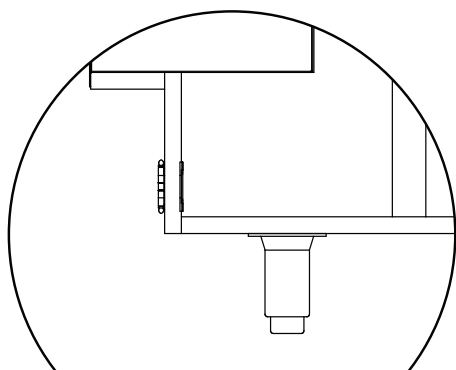
Wood Base



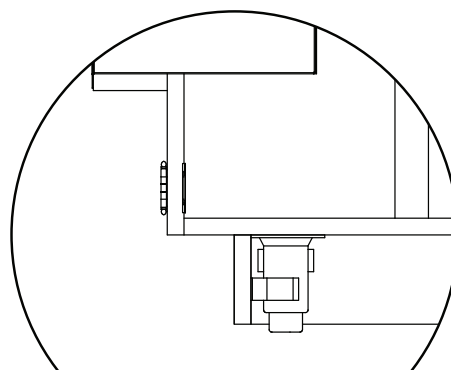
Casters
(Lockable)



Wood Toe Kick with
Adjustable Foot



Adjustable Foot



Removable Wood Toe Kick
with Adjustable Foot

Turn Key Accessories



- Bowls
- Lids
- Spoons
- Ladles
- Tongs
- Containers
- Acryl Bins
- Bain Maries
- Salad Dressing Templates
- Soup Kettles



Built to meet the following specifications:





Coppered Cold Pan Technology

R&D Fixtures' exclusive cold pan technology salad bars are designed to meet all NSF-7 standards. The unit cuts down on cost by not moving air over the product. If you are accustomed to having air over, you know the product must be constantly stirred. Our unit is designed with Copper tubing surrounding the entire cold pan, which reduces the amount of stirring needed to keep the product moist and cold.

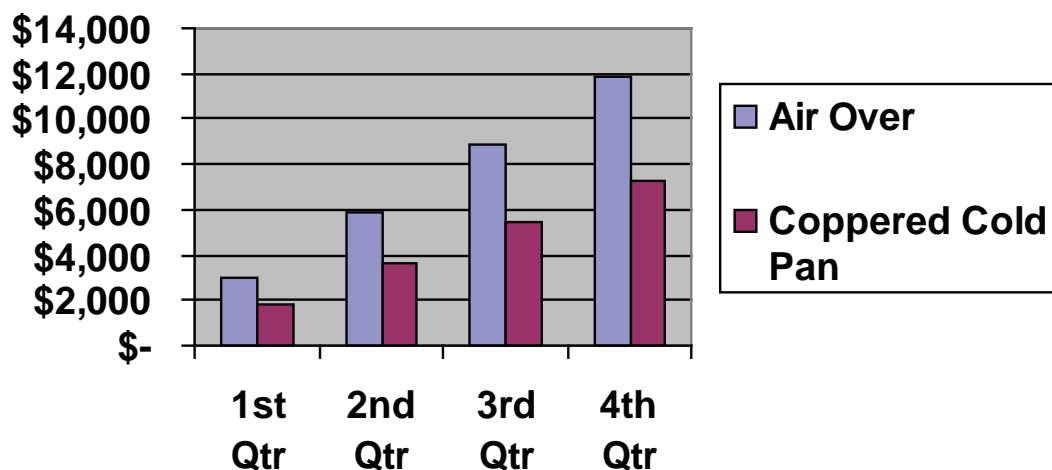
The unit requires only 300 BTU's per opening, compared to air over style that requires almost 650 BTU's per pan. There are less moving parts to keep maintenance costs low. They are easy to clean and are designed to defrost automatically while still maintaining proper temperature.

Cold pan technology keeps food from drying out and helps keep food fresher longer.

Standard Units are Equipped With:

- 18 gauge.
- NSF-7 listed.
- Perimeter pan drain.
- Thermostat.
- Automatic defrost to prevent ice build-up.
- Tecumseh Compressor.
- Warranty is one year parts and labor.

Summary of Estimated Operating Costs



Air Over Cold Pan

208V * 43.4A
= 9027.2W
= 9.0272 KW

9.0272 KW * 24Hr
= 216.6528 KW-Hr

216.6528 KW-Hr * \$0.15/KW-Hr
= \$32.50 per 24 hour day
= **\$11,862.50** per year (running 24 hours a day)

Coppered Cold Pan

208V * 26.5A
= 5512W
= 5.512 KW

5.512 KW * 24Hr
= 132.288 KW-Hr

132.288 KW-Hr * \$0.15/KW-Hr
= \$19.84 per 24 hour day
= **\$7,241.60** per year (running 24 hours a day)

Yearly Savings

\$11,862.50 (cost of Air Over)
- **\$7,241.60** (cost of Coppered Cold Pan)
= **\$4,620.90** yearly savings

*Based on a rate of \$0.15/KW-Hr
running 24 hours a day, 365 days a year

Built to meet the following specifications:



Copper Drop-In Cold Pan



Coppered Cold Pan well shown with pans inserted

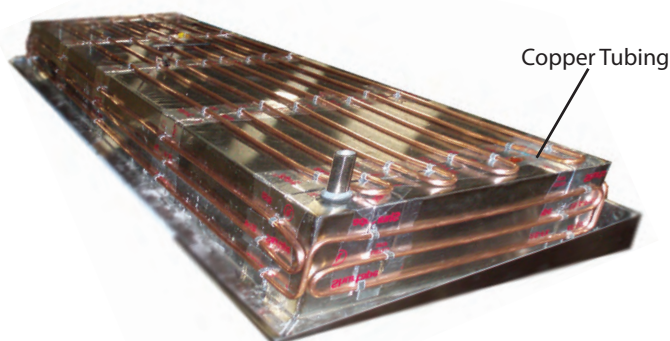
SPECIFICATIONS / FEATURES

CONSTRUCTION

- Pan to consist of an 18 gauge stainless steel interior and 18 gauge galvanized underneath exterior.
- Food pans and adapter bars rest on adjustable side rails so the food height can be adjusted in 1" increments.
- Holds standard 4" deep, 12" x 20" inset pans or custom pans.
- Full size pan adapter bars are included and allow for a variety of pan configurations.
- Insulated with a polystyrene sheet, minimum 1" thick.
- Fixture is designed to NEC, UL and NSF standards.
- Warranty is one year parts and labor.

REFRIGERATION SYSTEM

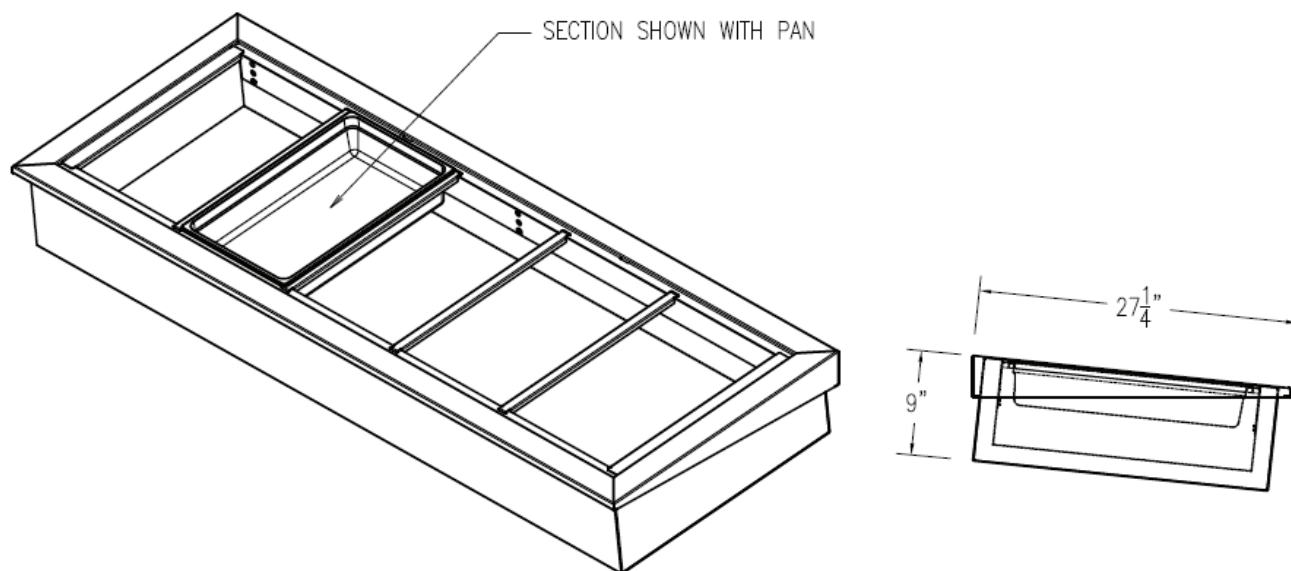
- Product temperature to be between 38° and 40°F.
- Cold pan wrapped on sides and bottom with refrigerated Copper tubing.
- Rated at 300 BTUs per full inset pan.
- Energy efficient design means less compressor run-time and less indirect CO2 emissions.
- Digital readout thermometer provided to verify product is maintained between 38° and 40°F.
- Supplied with 1" drain (Condensate evaporation pan is available to eliminate the need for plumbing hookup).
- Standard refrigeration control supplied.
- Ready for connection to condensing unit.



Copper Drop-In Cold Pan

Product Specifications	Standard	Options
Adapter Bars	1" Wide	1/2" Wide
Food Pans	Not Included	Assorted Sizes Available
Refrigeration	Remote	Self-Contained

Number of Wells (12x20)	Dimensions (inches)			BTUH @15°F EVAP
	L	D	H	
2	33-1/4	27-1/4	9	600
3	46-1/4	27-1/4	9	900
4	59-1/4	27-1/4	9	1200
5	72-1/4	27-1/4	9	1500
6	85-1/4	27-1/4	9	1800
7	98-1/4	27-1/4	9	2100
8	111-1/4	27-1/4	9	2400
9	124-1/4	27-1/4	9	2700
10	137-1/4	27-1/4	9	3000
11	150-1/4	27-1/4	9	3300



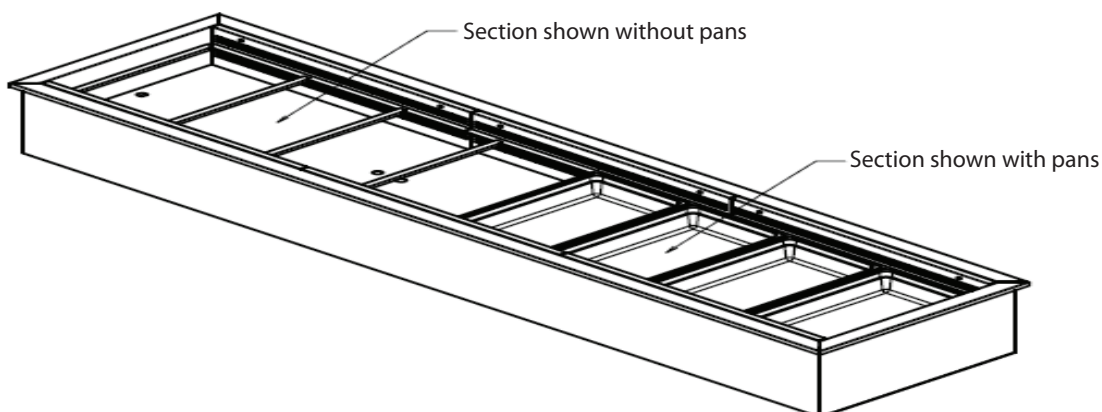
Built to meet the following specifications:



Air Over/Air Under Drop-In Cold Pan



Number of Wells (12x20)	Dimensions (inches)			BTUH @15°F EVAP
	L	D	H	
2	31 1/4	28 1/4	14 5/16	1300
3	44 1/4	28 1/4	14 5/16	1950
4	57 1/4	28 1/4	14 5/16	2600
5	70 1/4	28 1/4	14 5/16	3250
6	83 1/4	28 1/4	14 5/16	3900
7	96 1/4	28 1/4	14 5/16	4550
8	109 1/4	28 1/4	14 5/16	5200
9	122 1/4	28 1/4	14 5/16	5850
10	135 1/4	28 1/4	14 5/16	6500
11	148 1/4	28 1/4	14 5/16	7150



SPECIFICATIONS / FEATURES

CONSTRUCTION

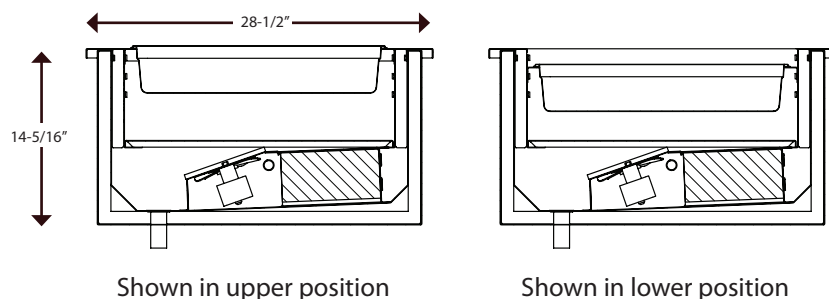
- Pan to consist of an 18 gauge stainless steel interior and 18 gauge galvanized underneath exterior.
- Food pans and adapter bars rest on adjustable side rails so the food height can be changed.
- Rails can be lowered 2" so air flow is over and under food product.
- Rails can be raised with product flush so air flow is completely under.
- Holds standard 4" deep, 12" x 20" inset pans.
- Evaporator coil and energy saving Axial fan are below the removable deck plates.
- The fan housing is hinged for easy maintenance.
- Full size pan adapter bars are included and allow for a variety of pan configurations.
- Insulated with a polystyrene sheet, minimum 1" thick.
- Fixture is designed to NEC, UL and NSF standards.
- Warranty is one year parts and labor.

REFRIGERATION SYSTEM

- Product temperature to be between 38° and 40°F.
- Rated at 650 BTUs per full inset pan.
- Digital readout thermometer provided to verify product is maintained between 38° and 40°F.
- Supplied with 1" drain (Condensate evaporation pan is available to eliminate the need for plumbing hookup).
- Standard refrigeration control supplied.
- Ready for connection to condensing unit.
- Available for glycol systems.

STANDARD FEATURES

- Pan to consist of an 18 gauge stainless steel interior and 18 gauge galvanized underneath exterior.
- Food pans and adapter bars rest on adjustable side rails so the food height can be changed.
- Rails can be lowered 2" so air flow is over and under food product.
- Rails can be raised with product flush so air flow is completely under.
- Holds standard 4" deep, 12" x 20" inset pans.
- Evaporator coil and energy saving Axial fan are below the removable deck plates.
- Fan housing hinged for maintenance.
- Full size pan adapter bars are included and allow for a variety of pan configurations.
- Built in accordance with NEC, UL and NSF standards.
- Contact factory for assorted finishes, pans, bar accessories and alternative configurations.
- Warranty is one year parts and labor.



Built to meet the following specifications:



DÉCOR MATCH

FUNCTION + FLEXIBILITY

ALL METAL CONSTRUCTION WITH REMOVEABLE PANELS



R&D Fixtures by Piper Products • 300 South 84th Avenue • Wausau, WI 54401
Toll Free Phone: 1-800-544-3057 • Office: 1-715-842-2724 • Fax: 1-715-842-3125 • Email: sales@rdfixtures.com • www.rdfixtures.com

DÉCOR MATCH

FUNCTION + FLEXIBILITY

ALL METAL CONSTRUCTION WITH REMOVEABLE PANELS

Constructed with an all metal frame, our Decor Match food bars feature removeable side panels for easy assembly and maintenance.

The panels are held in place with magnets so removal and installation is quick and easy.

No tools are needed to remove and install the side panels.

Many energy efficient features are built in - such as LED lighting, fans with Electronically Commutated Motors, and Glycol Refrigeration.

Talk to your R&D Fixtures representative about finish options and components.



Decor Match Salad Bar with side panels removed.

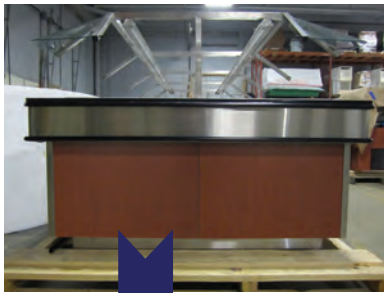
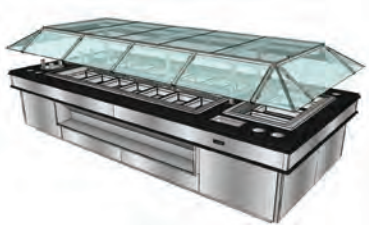
Built to meet the following specifications:



DÉCOR MATCH

FUNCTION + FLEXIBILITY

ALL METAL CONSTRUCTION WITH REMOVEABLE PANELS



R&D
FIXTURES *by*
PIPER PRODUCTS

Magnets hold panels in place so no tools are needed for removal and installation.

R&D Fixtures warrants its products to be free of defects in materials under normal use and service for a period of (1) year parts and labor from the date of delivery.

Refrigeration compressors will be warranted for a period of (12) months, optional four (4) year warranty is available. This warranty is extended to the original purchasers only. It does not cover wear or parts such as plastic tongs, tong holders, tong cords, bag holders, acrylic dividers or roll bins. (R&D Fixtures highly recommends warm water and a mild unscented dishwashing liquid for cleaning all acrylic materials).

R&D Fixtures liability for any defects in the goods shall not exceed the purchase price of goods. R&D Fixtures shall have no liability to the purchaser for consequential damages of any kind whatsoever, including but not limited to, personal injury, property damage, lost profits or other economic injury due to any defect in the goods or breach by R&D Fixtures. R&D Fixtures shall not be liable to the purchaser in tort for any negligent design or manufacture of the goods, or for the omission of any warning there from.

R&D Fixtures shall have no obligation or liability under this warranty for claims arising from any other party's (including purchaser's) negligence or misuse of the goods or environmental conditions. This warranty does not apply to any claim or damage arising for or caused by improper storage, handling, installation, maintenance, electrical problems, or from fire, flood, accidents, structural defects, building settlement or movement, acts of God, or other causes beyond R&D.

A. All service labor and/or parts charges are subject to approval by R&D Fixtures. All claims must have the following information attached:

- The serial number.
- Date and place of installation.
- The name of the contractor who performed the installation.
- A detailed description of the equipment failure and all circumstances relating to the failure.

B. Once a claim has been determined to be a true warranty claim by R&D Fixtures the following procedures will be taken:

Replacement parts will be sent free of charge from R&D Fixtures on a freight prepaid basis.

Reimbursement for a service labor will be paid when the following conditions have been met:

- Prior approval was given to the service company by R&D Fixtures.
- An itemized statement of all labor charges incurred is received by R&D Fixtures. All time will be reimbursed based on straight time rates and reasonable time for repair of the defect.
- If any equipment is altered without the written consent of R&D Fixtures, the warranty becomes null and void. Acts of God are not to be considered under this warranty.

C. R&D Fixtures will not be liable for any default or delay in performance here under caused by any contingency beyond its control, including but not limited to Government restrictions, acts of war, material shortage, labor disputes, fire, flood, or any other acts of God.

D. Warranty merchandise shall not be returned without first securing written authorization from R&D Fixtures directly.

E. This warranty does not include transportation charges to or from R&D Fixtures, any food or business loss, any equipment located outside of the United States: unless other terms were previously arranged or negotiated, or any defect or equipment failure which results from misuse, damage in transit, accident, electrical problems, or alteration of the equipment.

Built to meet the following specifications:



F. R&D Fixtures makes no other expressed or implied warranties for a particular purpose or merchantability. In no event shall R&D Fixtures be liable for special, incidental or consequential damages.

Cancellation of Orders

The purchaser may modify or cancel an order upon written notice, prior to that order being entered into production, subject to cancellation charges as determined by R&D Fixtures. Once an order is in the production cycle, completed or shipped, the buyer is liable for the full sale price.

Prices and Terms of Payment

Terms of sale upon approved credit are net for thirty (30) days from the date of quotation and are subject to stenographic error correction plus adjustment based on delivery requirements of the purchaser. In event of specification changes after the receipt of the purchasers' order, R&D Fixtures may adjust the price to cover such changes. If at any time R&D Fixtures determines that a purchaser's financial condition or credit rating does not merit a sale on credit, R&D Fixtures may require advance payment. A service charge of 1.5% per month, (or such lesser rates as may be the maximum permitted by law) will be assessed on all past due accounts. R&D Fixtures will be entitled to suspend performance under this or any other Agreement with purchaser until purchaser's account is current. R&D Fixtures will be entitled to the payment of all expenses and reasonable attorney's fees incurred in the collection of any delinquent account.

Liability of Company

R&D Fixtures shall not be liable to purchaser or to any purchases toward any third party for damages sustained arising directly or indirectly beyond the price paid by the purchaser of such merchandise.

Delivery and Delay

Risk of loss to the goods shall pass to purchaser upon delivery of the goods to the carrier. Shipping dates are estimates only. R&D Fixtures may ship all of the goods at one time or in portions. R&D Fixtures has the right to determine the method of shipment and routing. All deliveries are subject to modifications or cancellations due to events beyond the control of R&D Fixtures. If R&D Fixtures cannot control deliveries, then the estimated time of delivery will be extended accordingly and R&D Fixtures will not be held liable for any loss or profit or property, or for any direct, indirect, special, incidental, consequential or other damages caused by any delay or failure to deliver. If purchaser causes or requests delay in the manufacture, assembly, shipment or installation of goods, purchaser shall pay R&D Fixtures for all costs, losses and damage resulting there from, including but not limited to storage, interest, and insurance.

Damages and Shortage Claims

Damage claims for merchandise shipped by transit companies must be submitted to that carrier immediately and not to R&D Fixtures. Shortage of merchandise must be reported to R&D Fixtures within three work days of the receipt of goods.



300 South 84th Avenue
Wausau, WI 54401

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1-715-842-2724

Fax:
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www.rdfixtures.com