

ТЕЅТ OUR METAL®

Refrigerated Serving Counter

Heavy duty mobile refrigerated serving counter designed to meet the rugged use of commercial food service operations

- 4 standard refrigerated well sizes available
- Custom size counter available up to 93". Create your own combination of a refrigerated well and open surface
- Self-contained refrigerated well designed to • hold hotel pans
- 10" deep all stainless steel refrigerated well • with foamed in place polystyrene insulation
- Heavy duty reinforced construction
- Refrigerated well has drain with shut off valve
- A full complement of accessories available
- Standard finish is stainless steel, a variety of powder coat colors available
- Standard with heavy duty 5" casters

Job:	
Item No.	

Models

- CTC46
- CTC61
- CTC76
- **CTC91**



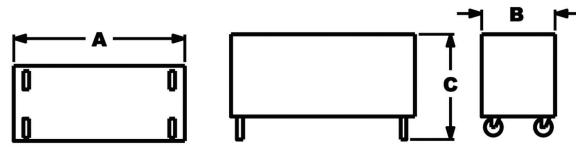
CTC46 shown with optional blue powder coat paint, breath guard and tray slide.



Made in USA

451 E. County Line Rd. • P.O. Box 1089 • Mooresville, IN 46158 Toll Free 800-733-8073 • Local 317-831-7030 • Fax 317-831-7036 www.secoselect.com

MODEL	CAPACITY # of pans	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	AMPERAGE	HP	SHIP WEIGHT
CTC46	3	48"	30"	36"	120	5	1/4	450
CTC61	4	63"	30"	36"	120	5	1/4	520
CTC76	5	78"	30"	36"	120	7	1/3	640
CTC91	6	93"	30"	36"	120	8	1/2	750



GENERAL: Refrigerated serving counter has 16 gauge stainless steel exterior and interior double wall construction, reinforced with 12 gauge galvanized steel hat-channels and base framing. Solid stainless steel bottom is standard. Well is foamed in place with 1" of high density polystyrene insulation for energy efficiency. All exterior surfaces shall be ground and polished to a #4 finish.

*Powder coated unit's exteriors and bottom will be constructed with 16 gauge paint-lock steel. The interior and exterior of the base unit will be powder coated.

TOP: Top shall be one piece 16 gauge 300 series stainless steel (14 gauge available). Well is 10"deep all stainless steel.

REFRIGERATED PAN: Constructed of 18 gauge stainless steel with copper tubing refrigerant lines attached to the perimeter of the pan. Vinyl thermal break gasket is used to prevent sweating between well and top. Pan is foamed in place with 1" of high density polystyrene insulation on sides and bottom and enclosed with a 22 gauge galvanized steel skin. A 3/4" drain with strainer and shut off valve is included.

REFRIGERATION & ELECTRICAL: A self-contained refrigeration system shall have an on/off switch, power indicating light. The refrigeration system will be suspended from the bottom of the well by galvanized hat channels. Easy-open access panels provided for ease of cleaning and service. 115 V 15 amp. service required. A permanent 6' cord and NEMA #5 plug is provided.

CASTERS: Unit shall have 4 heavy duty 5" casters, two locking bolted to the 12 gauge hat-channels.

Accessories, Options, Variations

- Powder coated base
- A wide variety of breath guards
- Adjustable height breath guards
- LED lights
- Tray slides
- Display shelves available

- Plate shelf
- Heavy duty push handles
- 14 gauge 304 stainless steel top
- Power cord wrap
- Heavy duty adjustable stainless steel legs



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