



Project: _____

Item: _____

Quantity: _____

Date: _____

Models Length Capacity

<input type="checkbox"/> 36-EFS2-CPA-L/S	36 3/8"	2 wells
<input type="checkbox"/> 50-EFS3-CPA-L/S	50 3/8"	3 wells
<input type="checkbox"/> 60-EFS4-CPA-L/S	60 3/8"	4 wells
<input type="checkbox"/> 66-EFS4-CPA-L/S	66 3/8"	4 wells
<input type="checkbox"/> 74-EFS5-CPA-L/S	74 3/8"	5 wells
<input type="checkbox"/> 84-EFS5-CPA-L/S	84 3/8"	5 wells
<input type="checkbox"/> 96-EFS6-CPA-L/S	96 3/8"	6 wells

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ 563 watt energy efficient hot food wells
- ✓ Open storage base
- ✓ 5" Locking swivel casters
- ✓ Cam operated line up lock

74-EFS5-CPA-L, shown with options: (A) beaded stainless tray slide, (D) 8" stainless cutting board, and (GA) sloped front adjustable protector.



U.L. Sanitation Classified to NSF Standards

- 563 watt heat source outperforms standard 1000 watt elements
- UL-approved to be used wet or dry

- Hot food wells can be used with 208V, 120V, or 240V power

Specifications

Top - 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

Hot Food Units - Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with ¼ raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. Each hot food

well to use a Each hot food well to use a 563 watt at 208V heat source, or 751 watt at 102-240V heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells come standard with drains manifolded to a common quarter turn valve. Other drain options available.

Body (S) - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Body (L) - Standard grade laminate to cover all sides of an 18 gauge steel uni-body structure. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom. Corners and bottom edge provided with ½ stainless steel trim strips.

Options

Top

- Height other than std. 36" (specify_____)
- (RE) Recess for 18" x 26" pans
- (FF) End Drop Shelf

Above the Top

- (GA) Sloped Front Protector – Adjustable
- (GAG) Sloped Front Protector – Adjustable – Glass Top Shelf
- (GC) Sloped Front Protector, Glass Clips
- (GCG) Sloped Front Protector – Glass Clips – Glass Top Shelf
- (M) Buffet Shield Single Service Hinged

- (N) Buffet Shield Double Service Hinged
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service
- (RR) LED Lights
- (S) Infra-Red Lamp Strip
- (U) Infra-Red Strip with Lights

Tray Slide/Cutting Boards

- (A) Beaded, stainless steel tray slide
- (B) Flat Surface, stainless steel
- (C) Tubular stainless steel
- (D) 8 wide Stainless Steel cutting board
- (E) 8 wide Richlite® composite cutting board

Base Options

- (EB) Enclosed Base – no under storage
- (Y) Hinged Doors
- (BB) Heated Storage Base
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- S/S Toe Kick

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- (DV) Individual Hot Food Well Drains
- Alternate Drain Location(s) _____
- Water Fill Faucet
- Auto Water Fill Valve

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

Approvals: _____

Hot Food Table Powered by Thermalwell™
Laminate Panel (L) or Stainless Steel (S)

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

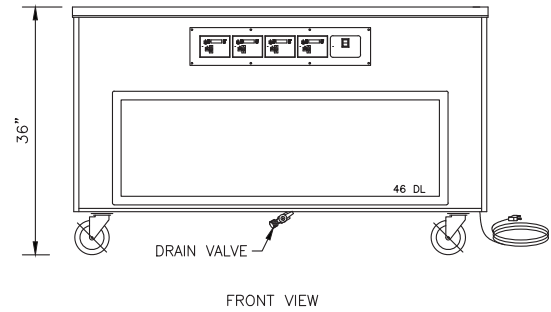
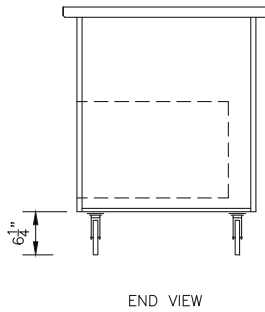
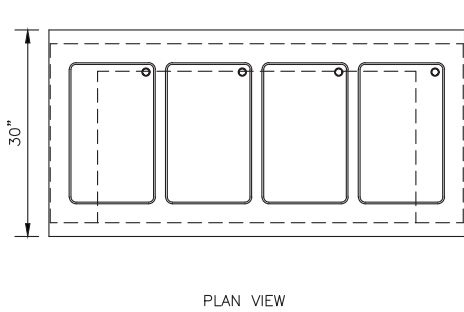
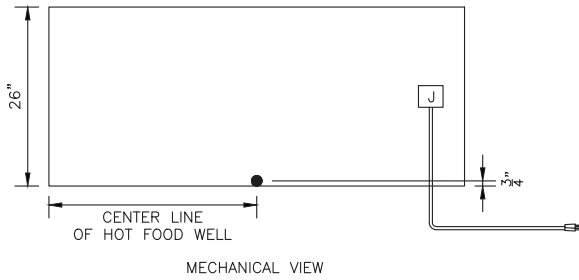
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Hot Food Table Powered by Thermalwell™

Laminate Panel (L) or Stainless Steel (S)



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Laminate Panel (L) or Stainless Steel (S)



Model	Wells	Length	208V, 1 Phase			120V, 1 Phase			240V, 1 Phase			Approx. Ship Weight
			Amps	Watts	Nema	Amps	Watts	Nema	Amps	Watts	Nema	
36-EFS2-CPA	2	36 3/8"	5.4	1127	6-15	12.5	1502	5-15	6.3	1502	6-15	400 lbs.
50-EFS3-CPA	3	50 3/8"	8.1	1690	6-15	18.8	2253	5-30	9.4	2253	6-15	450 lbs.
60-EFS4-CPA	4	60 3/8"	10.8	2253	6-15	25	3004	5-30	12.5	3004	6-15	580 lbs.
66-EFS4-CPA	4	66 3/8"	10.8	2253	6-15	25	3004	5-30	12.5	3004	6-15	600 lbs.
74-EFS5-CPA	5	74 3/8"	13.5	2816	6-20	31.3	3755	5-30	15.6	3755	6-20	676 lbs.
84-EFS5-CPA	5	84 3/8"	13.5	2816	6-20	31.3	3755	5-30	15.6	3755	6-20	700 lbs.
96-EFS6-CPA	6	96 3/8"	16.3	3380	6-20	37.6	4506	5-50	18.8	4506	6-20	750 lbs.

Adding additional electrical components will change the total electric load.

Décor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify _____)
- Stand Off Panel (specify materials _____)

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

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Changing
how food is served.™