



LEGEND™

Heavy-Duty Refrigerated Glycol Prep Holding/Serving Table with Induction Sauté Station

Item No. _____

Project _____

Quantity _____



Model C48S/2/MI2-6.ODI/RB-48-SCRR shown with optional casters

SHORT/BID SPECIFICATION

Induction Sauté Station shall be a Montague Glycol Cooled Model:

☐ SC- Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm)

SCRR = Self Contained Refrigeration Package

...heavy-duty saute station, 304 Stainless steel front, sides, top, bottom and back, with a glycol cooled system raised rail comprised of 304 S/S wrapped refrigeration lines immersed in a raised reservoir of glycol, accommodates 1/3 pan or 1/6 pans; with 23" Wide x 15" deep (584mm x 381mm) dual induction hobs flush 6mm Ceran glass over 3.0kW induction hobs; provided with durable individual rotary switch control; enclosed in a 304 stainless steel worktop; over enhanced reinforced refrigerated base, insulated with calcined based substrate, 304 Stainless steel drawers with full extension ventilated drawer system, Stainless steel insulated back liner, 2 Digital Thermometers, Turbo Coil powered Evaporator coil, with 2" (51mm) thick, foamed in place, high density environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height adjustable legs standard:

SC- Self Contained Refrigeration Package Features:

- Energy efficient hermetic compressor/condenser
- Coated evaporator coil with five-year warranty
- Compressor Compartment on right end
- Condenser coil screen- Removable/washable
- Digital thermostat temperature controlled
- 6' (1829mm) power cord with grounded NEMA plug
- Three year standard parts and labor warranty
- Five year parts and labor warranty on Compressor
- Five year parts and labor warranty on Turbo-Coil coated evaporated coil

TOP RANGE FEATURES:

23" wide x 15" deep (584 x 381mm) dual induction hobs:

- 3.0 kW induction power [per heating zone]
- Electric power conversion efficiency of over 90%
- Boost function maximizes peak power for faster heat-up
- Superior low-end temperature control for delicate heating
- 304 stainless steel worktop

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Base Pans	Rail Pans	Burners
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)			
C36-S/MI2-6.ODI/RB-36SCRR	36" (914)	2			2	4	3
C48-S/2/MI2-6.ODI/RB-48SCRR	48" (1219)			2	4	6	4
C60-S/2/MI2-6.ODI/RB-60SCRR	60" (1524)	2	2		6	7	5
C72-S/3/MI2-6.ODI/RB-72SCRR	72" (1829)		2	2	8	9	6

CONTROLS:

- Detects size, shape and material of cook pan
- Automatically shuts off for unsuitable, empty or overheated pans
- Simple rotary control with 9 heat levels and boost feature
- Digital LCD readout under glass for easy viewing

COLD RAISED RAIL FEATURES:

- 304 S/S wrapped refrigeration lines immersed in glycol reservoir cooling for efficient proximity cooling.
- Accommodates 1/3 pans or 1/6 pans
- Glycol filled front-to-back cross rails
- 304 Stainless steel construction Insulated lid
- Hinged, removable night cover

HEAVY-DUTY DRAWER SYSTEM FEATURES:

- Full extension, 250 lbs (113kg) individual drawer weight capacity
- Heavy 14-gauge stainless steel track system
- Slim line drawer handles
- Self closing drawers are easily removed for cleaning
- Removable snap-in, removable and replaceable magnetic drawer gaskets

STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 Stainless Steel front, top, sides, back and bottom
- Reinforced top to support heavy duty counter top equipment
- 2 digital thermometers
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- Top insulated with calcined based substrate
- 2" (51mm) thick Environmentall friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard
- Can Accommodate up to 6" (152mm) deep, 12" x 20" (305 x 508mm) pans in the top drawer and 4"(102mm) in the bottom drawer

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed
- ETL



RF-5 [Rev. 1/18]

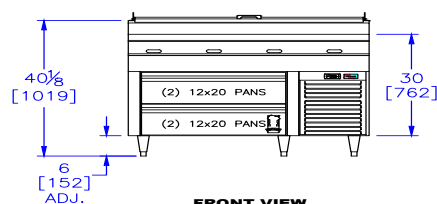
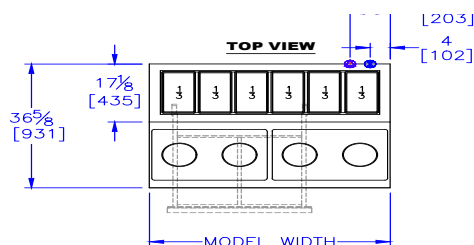
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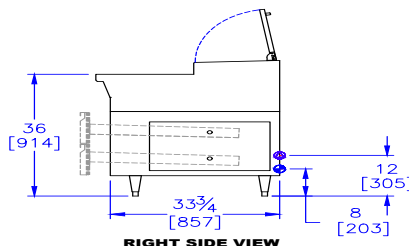
Project _____

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Dimensions in brackets are millimeters



UTILITIES LEGEND	
	LOCATION OF DRAIN TUBE (REMOTE MODELS ONLY).
	ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD)



OPTIONS GUIDE:

- ☐ ___ ea. 8-1/2" (216mm) diameter fry pan*
Other sizes available [Consult Factory]
*Minimum pan diameter - 4-1/2" (114mm),
Maximum pan diameter - 12" (305mm)
- ☐ 6" (152mm) diameter casters [4-8 depending on width]

Custom Options (Consult Factory):

- ☐ Custom sizes & configurations
- ☐ Fixed gaskets
- ☐ Drawer padlock
- ☐ Compressor Compartment on left
- ☐ Remote refrigeration, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking operations
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Unit designed for operating in ambient air temperatures between 40-110°F (5-40°C)
- Do not expose unit to jet spray or high pressure steam
- Load Capacity: Maximum weight of pan and contents is 55lbs. (25kg)
- Unit requires use of ferrous metal pans. Underweight ferromagnetic utensils will decrease coupling efficiency, impact cooking performance, and may cause detection errors
*[See Options Guide]
- Unit must be leveled and plumbed at installation for proper drain function.

Minimum Clearance		Combustible Construction	
From Back Wall	4" (101mm)	From Back Wall	4" (101mm)
Right Side of SC Models	0" **	Right and left sides	15" ***

** Consult factory for custom installations and specific model configurations.
*** Any High Heat producing equipment (Fryer, Pasta Cooker, Hot Tops,) to include a minimum of 18" of clearance

Product to be pre-chilled to a minimum of 38°F prior to use in this supplemental-cooking-equipment holding cabinet.
Six inch deep prep pans recommended for optimal performance

Electrical Requirements											Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Model:	Width Inches (mm)	Heat Zones	Induction Voltage	Refrigeration Voltage	Phase	Hz	Induction NEMA Plug	Refrigeration NEMA Plug	Induction Amps	Refrigeration Amps			
C36-S/MI2-6.0DI/RB-36SCRR	36" (914)	2	200-240	120	1	60	6-30P	5-15P	16.0	9.0	590 lbs (268 kg)	85	13/.4
C48-S/2/MI2-6.0DI/RB-48SCRR	48" (1219)	4	200-240	120	1	60	6-50P	5-15P	32.0	11.6	660 lbs (299 kg)	85	18/.5
C60-S/2/MI2-6.0DI/RB-60SCRR	60" (1524)	4	200-240	120	1	60	6-50P	5-15P	32.0	12.4	730 lbs (331 kg)	85	23/.7
C72-S/3/MI2-6.0DI/RB-72SCRR	72" (1829)	6	200-240	120	1	60	Direct conn	5-15P	48.0	12.4	790 lbs (358 kg)	85	27/.8

*HP = Motor Horsepower

Due to continuous product improvements, specifications are subject to change without notice.



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