

Salad / Sandwich Tables

FST D Series



FST-27-28-D2-N FST-48-12-D2-N FST-60-16-D2-N FST-72-16-D2-N
 FST-48-12-D4-N FST-60-16-D4-N FST-72-16-D4-N
 FST-72-16-D6-N

Item # _____

Standard Features

- Our “Next Generation” prep tables have been completely re-designed to ensure proper temperature even in **100 °F environments**.
- Exclusive base design for over **30% greater interior capacity** than most in it's class.
- Drawers: Heavy duty drawer slides with gentle self closing mechanism, full length recessed drawer handles; accomodates: 27” & 60” models (1) 12” x 20” x 4” deep pan per drawer / 48” x 72” models (1) 12” x 18” x 4” deep box or (1)-1/2 & (1)-1/3 pan (pans and box sold separately).
- Doors: Heavy duty stainless steel door with full length recessed door handles; interior step design for added insulation and protection of door gasket.
- With innovative and eco-friendly technology, Fagor utilizes R-290 Hydrocarbon designed to meet DOE’s Energy Conservation standards with very low contribution to global warming (ODP-0) (GWP-3).
- Forced air design **underneath the pans** to keep products fresh and maintain temperature at 33° - 41 °F in food pans and cabinet interior. Split design with an aluminum divider wall between the food pans and the interior cabinet. Complies with NSF7 standards for food product safety.
- Insulated hood and lid skeeps pan temperature cold and minimizes condensation. 10” full length removable and reversible cutting board.
- Standard with full sets of-1/6 size pans, clear polycarbonate, 4” deep.



FST-27-8-D2-N



FST-60-16-D4-N



FST-72-18-D2-N

Options & Accessories

- Flat cover in lieu of telescoping cover
- Epoxy coated shelves
- Pan dividers
- Single and double tier overshelf
- 220 Voltss / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards

Salad Tables with drawers	Model	Doors	Drawers	Shelves	Top Pans	Capacity Cu. Ft.	Amps	HP	Volts	Cabinet Dimensions W / D / H			Shipping (Wt. Cubes)	
	FST-27-8-D2-N	0	2	0	8	9.5	1.5	1/10	115	27-3/4"	30-1/8"	44-5/8"	234	33
FST-48-12-D2-N	1	2	1	12	16.7	2.5	1/3	115	48-3/8"	30-1/8"	44-5/8"	325	33	
FST-48-12-D4-N	0	4	0	12	16.7	2.5	1/3	115	48-3/8"	30-1/8"	44-5/8"	345	55	
FST-60-16-D2-N	1	2	1	16	20.6	2.5	1/3	115	60-3/8"	30-1/8"	44-5/8"	390	55	
FST-60-16-D4-N	0	4	0	16	20.6	2.5	1/3	115	60-3/8"	30-1/8"	44-5/8"	410	68	
FST-72-18-D2-N	2	2	2	18	25.4	2.5	1/3	115	72-1/2"	30-1/8"	44-5/8"	475	68	
FST-72-18-D4-N	1	4	1	18	25.4	2.5	1/3	115	72-1/2"	30-1/8"	44-5/8"	495	81	
FST-72-18-D6-N	0	6	0	18	25.4	2.5	1/3	115	72-1/2"	30-1/8"	44-5/8"	515	81	

* Depth does not include 1" bumper. ** Height does not include 5" casters (6" overall) or 6" optional legs.

JULY 2021

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TOGETHER WE EVOLVE

Salad / Sandwich Tables

FST D Series



Specifications

Construction

Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with covered corner floor. Aluminum split wall between the food pans and the interior cavity. Doors: heavy duty stainless steel exterior and interior, in-step design with hinged solid doors and positive seal. Self closing mechanism and 120° stay open feature. Drawers: heavy duty stainless steel with heavy duty drawer slides. Full extension drawers accommodate: 27" & 60" models (1) 12" x 20" x 4" deep pan per drawer / 48" x 72" models (1) 12" x 18" x 4" deep box or (1)-1/2 & (1)-1/3rd pan (pans and box sold separately). Doors and Drawers: openings have a plastic breaker strips to retard condensate formation. Provided with magnetic door/drawer gaskets, removable without tools. Recessed full length handles.

Units come complete with a 2" Ecomate CFC. Free polyurethane insulation, foamed in place.

Refrigeration System

Self-contained capillary tube system using environmentally friendly (CFC Free) R-290 refrigerant. Front breathing for built-in applications. Evaporator coil is mounted to interior top panel encased in stainless steel. Large fan motor and fan blades for better air flow. Refrigerators are designed to maintain temperatures between 33 °F to 38 °F in the interior cabinet and 41 °F in the top rail.

Durable, long lasting and removable for easy cleaning. Comes standard with standard-1/6 size, clear polycarbonate, NSF approved 4" deep food pans and adaptor bars.

Shelving

(1) Epoxy coated shelving per door with clips. Adjustable in-1/2" increments per shelf.

Others

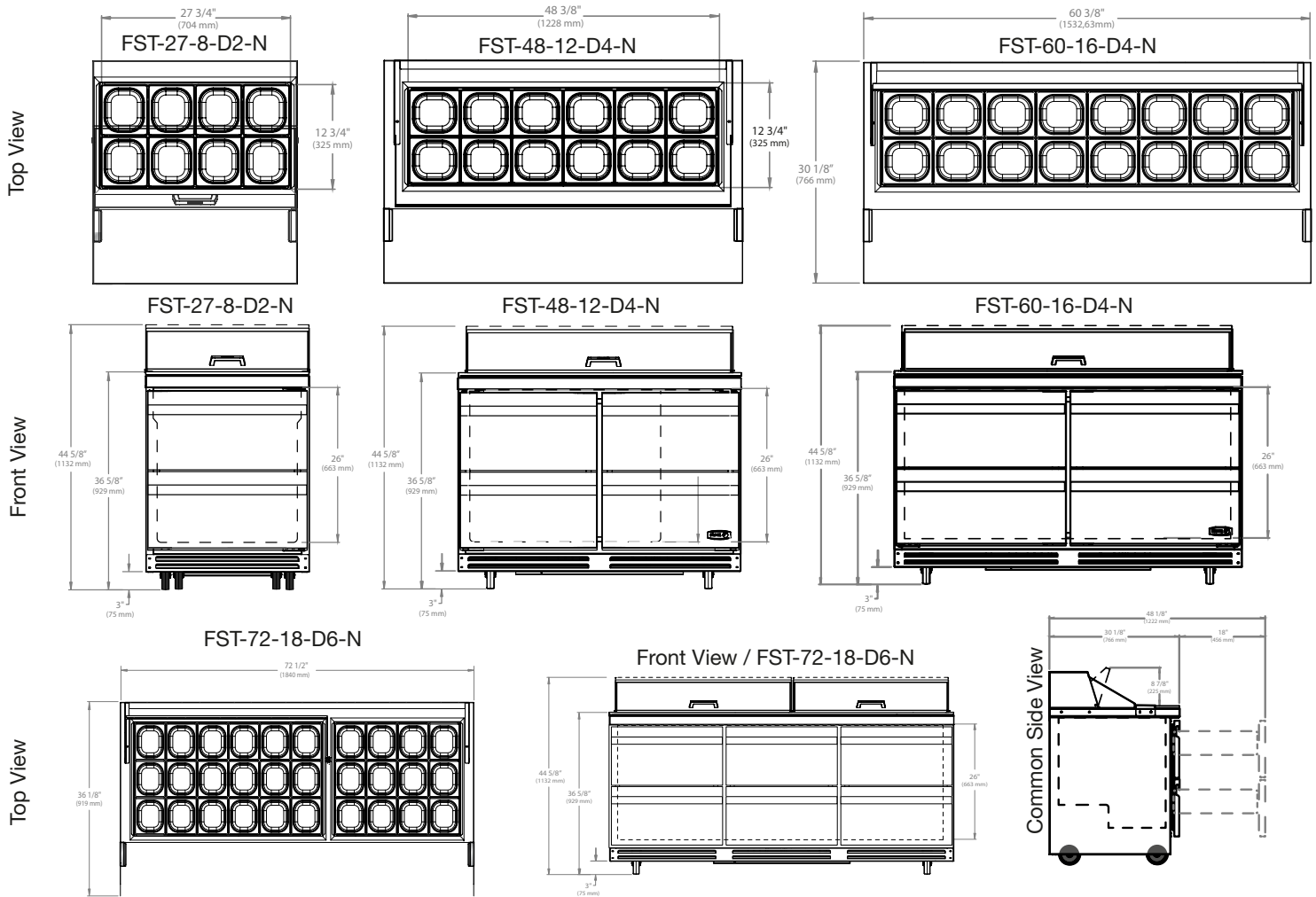
Unit is supplied standard with an 8' cord and plug (Nema 5-15p). Standard 5" diameter casters, front 2 with brakes.

Features

10" wide removable and reversible cutting board, NSF approved white polyethylene, 1/2" deep. Stainless steel insulated hood and top lid keeps pan contents colder.

Warranty

3 year parts and labor warranty plus 2 additional year compressor warranty. (Continental U.S.A. & Canada only).



The manufacturer reserves the rights to modify materials and specifications without notice.

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