Salad / Sandwhich Tables with Drawers FST Series New!

FST-27-8-D2-N FST-48-12-D2-N FST-60-16-D2-N FST-72-18-D2-N FST-48-12-D4-N FST-60-16-D4-N FST-72-18-D4-N

FST-72-18-D6-N

Standard Features

- Our new "Next Generation" prep table have been completely re-designed to ensure proper temperature even in **100 deg.** 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 6" deep pan per drawer / 48" x 72" models (1) 12" x 18" x 6" 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.
- 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 / will accommodate 6" deep pans.

Options & Accessories

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



Item # _





S	Model	Doors	Drawers	Top Pans	Shelves	HP	Volts	Amps	Capacity (cu. ft.)	Cord Length	Cabinet Dimensions			Shipping (Wt. / Cubes)	
/er;	FST-27-8-D2-N	0	2	8	0	1/6	115	2.7	9.5	8'	27-3/4"	30-1/8"	44-5/8"	234	33
Drawers	FST-48-12-D2-N	1	2	12	1	1/6	115	2.7	16.7	8'	48-3/8"	30-1/8"	44-5/8"	325	33
	FST-48-12-D4-N	0	4	12	0	1/4	115	5	16.7	8'	48-3/8"	30-1/8"	44-5/8"	345	55
Tables	FST-60-16-D2-N	1	2	16	1	1/4	115	5	20.6	8'	60-3/8"	30-1/8"	44-5/8"	390	55
Tak	FST-60-16-D4-N	0	4	16	0	1/4	115	5	20.6	8'	60-3/8"	30-1/8"	44-5/8"	410	68
ad	FST-72-18-D2-N	2	2	18	2	1/4	115	5	25.4	8'	72-1/2"	30-1/8"	44-5/8"	475	68
Salad	FST-72-18-D4-N	1	4	18	1	1/4	115	5	25.4	8'	72-1/2"	30-1/8"	44-5/8"	495	81
	FST-72-18-D6-N	0	6	18	0	1/4	115	5	25.4	8'	72-1/2"	30-1/8"	44-5/8"	515	81

* Depth does not include 1" bumper. // Specifications are subject to change without notice.









*Conforms to UL & NSF-7 standards

Salad / Sandwhich Tables with Drawers FST Series



Specifications

Construction

Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with coved corner floor. Door is heavy duty stainless steel exterior and interior, in-step design with hinged solid doors and positive seal. Drawer is heavy duty stainless steel with heavy duty drawer slides, self closing with a gentle close. Accommodates: 27" & 60" models (1) 12" x 20" x 6" deep pan per drawer / 48" x 72" models (1) 12" x 18" x 6" deep box or (1) 1/2 & (1) 1/3rd pan (pans and box sold separately). Doors and Drawers provided with magnetic door gaskets, removable without tools, self-closing. Doors with 120°stay open feature / Drawers are full extension. Recessed full length handles.

Door / Drawer openings have a plastic breaker strips to retard condensate formation. Unit

comes 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-134a 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.

Tables are designed to maintain temperatures between 33° F to 38° F in the interior cabinet and 41° F in the top rail.

Features

10" wide removable and reversible cutting board, NSF approved white polyethylene, $\frac{1}{2}$ " deep.

Stainless steel insulated hood and top lid keeps pan contents colder. 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

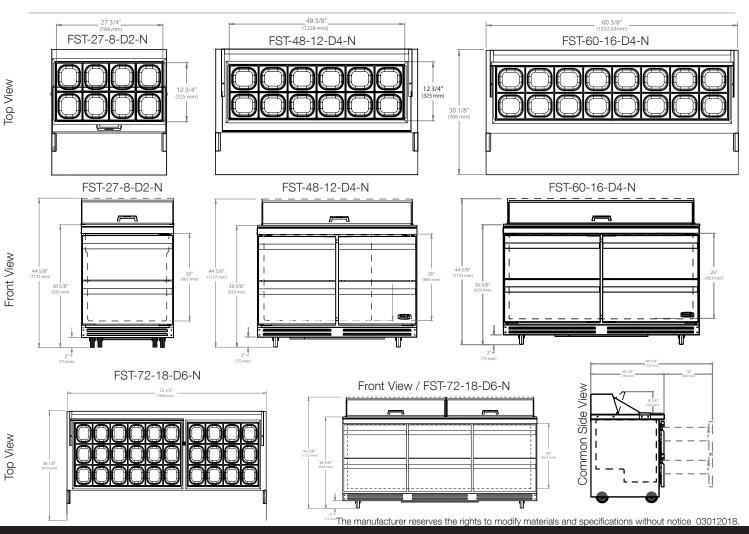
(1) Epoxy coated shelving per door with clips. Adjustable in 1/2" increments per shelf.

Others

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

Warranty

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



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