



EC2-48



EC2-48 SERIES EC2SYS-48 SERIES

HEATED DISPLAY SYSTEMS



- •HALO HEAT ... a controlled, uniform heat source that gently holds and surrounds food for better appearance, taste, and longer holding life.
- •Holds and displays hot food fresh and moist for hours without adding water.
- •Expandable system to meet your specific requirements.
- •Matches profile of leading refrigerated display case.

•HOT DISPLAY CASE

- Angled flat glass profile provides maximum product visibility.
- Displays hot food without condensation on glass.
- Protected with a environmentally friendly bumper, made of 93% pre-consumer polycarbonate waste and is 100% recyclable.
- Thermostatically controlled heat source radiates from the base of the display case in multiple heat zones.
- Overhead light zones with shatterproof coated bulbs.
- Holds a full range of standard (gastronorm) pan sizes, full-size or half-size sheet pans.
- Tempered sliding glass doors reflect heat back into the products and mirror the display to enhance merchandising effect.

•DECORATOR BASE

— Standard black painted front and end panels.

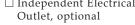
•SELF-SERVICE HOT DISPLAY

- Customer self-service opening is available across the full length of case.
- Front mounted heat-guard provides customer protection.

The display case is constructed of 18 gauge, stainless steel. A tempered glass front encloses the display case and can be lifted to a 90 degree angle for easy cleaning. Removable, sliding glass doors on the operator side are included. Sliding door tracks have a "clean sweep" cutout allowing for easy cleaning and crumb removal. Framed end glass with rubber gasket material protects glass edges from chipping and breakage. The base is divided into two (2) individually managed heat zones with each zone controlled by a separate thermostat with a range of 1 through 10 and heat-on indicator light. Overhead lights are controlled by ON/OFF switches in two (2) light zones. Two (2) 125V plug outlets are available as an option on 120/208-240V units only. Counter-top display cases include one set of 4" (102mm) legs.

☐ EC2-48	3 - 48" (1219mm) length						
□ EC2SY	'S-48* - 48" (1219mm) le	ength, with base					
☐ EC2-48	3/ P - 48" (1219mm) lengt	th, 47-5/16" (1202mm) self-se	rvice opening across full length o	of case front			
☐ EC2SY	'S-48/P* - 48" (1219mm)	length, with base, 47-5/16" (2	1202mm) self-service opening acr	ross full length of case front			
The system b	ase is not sold as a separate it	em. Order the full EC2SYS model to	receive the base.				
FACTORY INSTALLED OPTIONS							
c (UL) us	 Electrical Choices 	 Panel Color Choices 	• End Glass Choices	 System Height Choices 			
LISTED	□ 120/208-240V	☐ Black, standard	☐ Clear Glass, standard	☐ 48" (1218mm), standard			
COOKING APPLIANCE	□ 230V	☐ Stainless Steel, optional	☐ Solar Bronze Glass, optional	☐ 52-1/4" (1326mm), optional			





☐ Independent Electrical ☐ Temperature Gauge, optional

☐ Custom Color, optional

☐ Temperature Probe, optional

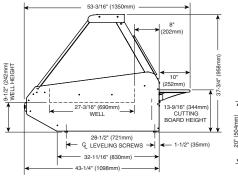


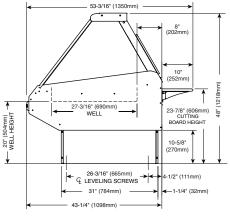
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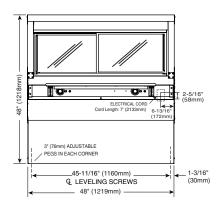


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HEATED DISPLAY SYSTEMS







EC2 Profile

EC2SYS Profile (STANDARD HEIGHT BASE SHOWN)

EC2SYS-48 (STANDARD HEIGHT BASE SHOWN)

DIMENSIONS (H X W X D)

EXTERIOR, COUNTER-TOP MODEL WITH LEGS: 37-3/4" x 48" x 53-3/16" (958mm x 1219mm x 1350mm)

EXTERIOR, WITH STANDARD HEIGHT BASE: 48" x 48" x 53-3/16" (1218mm x 1219mm x 1350mm)

EXTERIOR, WITH OPTIONAL HEIGHT BASE: 52-1/4" x 48" x 53-3/16" (1326mm x 1219mm x 1350mm)

WELL DIMENSIONS (W X L X D): 27-3/16" x 45-5/16" x 4-1/2" (690mm x 1151mm x 114mm)

INSTALLATION REQUIREMENTS

Display case must be installed level. The display case must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Do not install a heated display case near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.

WEIGHT (EST.)

MODEL	NET	SHIP			
EC2-48	305 lb (138 kg)	380 lb (172 kg)			
EC2SYS-48	350 lb (159 kg)	425 lb (193 kg)			
EC2-48/P	305 lb (138 kg)	380 lb (172 kg)			
EC2SYS-48/P	350 lb (159 kg)	425 lb (193 kg)			
CRATED DIMENSIONS: L X W X H (EST.)					

EC2-48: 45" x 55" x 60" (1143mm x 1397mm x 1524mm)
EC2SYS-48: 60" x 66" x 60" (1524mm x 1664mm x 1524mm)

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AMPS	кW	
120/208-240 (AGCY)	1	50/60	13.8	3.3	NEMA L14-20P
ат 208	1	50/60	11.6	2.5	20A, 250V PLUG
ат 240	1	50/60	13.0	3.1	(COUNTER TOP & SYSTEM)
230	1	50	12.6	2.9	BARE END, NO PLUG (COUNTER TOP & SYSTEM)

PAN CONFIGURATION*		
PAN SIZE	DIMENSIONS	QTY.
full-size & one-third**:	12" x 20" x 2-1/2" (GN 1/1) 12" x 6" x 2-1/2" (GN 1/3)	3 3
half-size & one-third**:	12" x 10" x 2-1/2" (GN 1/2) 12" x 6" x 2-1/2" (GN 1/3)	6 3
FULL-SIZE SHEET PANS:	18" x 26" x 1"	2
MAX. CAPACITY/VOLUME:	48 lbs (22 kg) 30 qts (36	5 L)

^{*} Pans are not included with display case.

SPECIFICATIONS

- Six (6) overhead lights with two (2) light zones.
- Two (2) base heat zones with two (2) adjustable thermostats with a range of 1 through 10, and two (2) heat-on indicator lights.
- Two (2) tinted, reflective, tempered glass sliding doors on operator side.
- \bullet One (1) 10" x 36" (254mm x 914mm) operator-side work shelf.
- Self-serve model 48/P has a self-serve pan insert 26-7/16" x 45-3/16" x 2" (672mm x 1148mm x 51mm) and includes two (2) Wire Pan Grids.

ACCESSORIES

SEAMLESSLY CONNECT MULTIPLE UNITS		□ PLATFORM, SCALE	55265
☐ BUTTING KIT, COUNTER TOP	5015253	☐ SHEET PAN DIVIDER BAR PACKAGE	5002802
☐ BUTTING KIT, SYSTEM	5009004	☐ THERMOSTAT GUARD COVER PLATE	5007660
☐ PAN INSERT, SELF-SERVICE 4" (102mm) DEEP	1001990	☐ WORK SHELF WITH GRAVY LANE	5005638



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^{**} Will also accept 4" (100mm) deep pans.