

Model: □ SSS-18(L/C) □ SSS-24(L/C) □ SSS-36(L/C) □ SSS-48(L/C) □ SSS-60(L/C) □ SSS-72(L/C

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

- Stainless and galvanized steel equipment stands are available from 18" to 72" sizes, designed to hold individual or multiple unites of Champion Cookline.
- Stainless steel top shelf is designed with 1 3/4" lip to prevent equipment from sliding off back, front and sides.
- Equipment stands are designed to raise the Champion Cookline to the most convenient cooking heights.
- One inch "bullet feet" are adjustable and convertible to optional casters.
- All tables shipped "knocked down" and are easily assembled.



Heavy Duty Cookline Stand

APW Wyott Design Features

- Heavy duty 16 gauge stainless steel top.
- Heavy duty galvanized steel pipe legs for strength and durability (1 5/8" diameter).
- 5" rubber caster have 200 lbs weight per caster strength (800 lbs per table).
- · Bottom shelf is adjustable.

Options and Accessories

•5" hard rubber caster kits (#22800)

Reliability Backed by APW Wyott's Warranty

All APW Wyott cooking equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

Certified by the following agencies:







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PRODUCT:

QUANTITY:

ITEM:

PRODUCT SPECIFICATIONS

Construction:

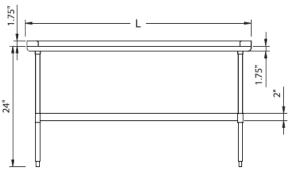
Stainless steel top shelf, galvanized steel bottom shelf, galvanized steel legs.

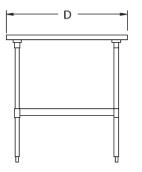
Overall Dimensions:

Model	Dimensions	Weight (lbs)
SSS-18L	18"L x 24"D x 24"H	33
SSS-18C	18"L x 24"D x 29"H	45
SSS-24L	24"L x 24"D x 24"H	42
SSS-24C	24"L x 24"D x 29"H	49
SSS-36L	36"L x 24"D x 24"H	51
SSS-36C	36"L x 24"D x 29"H	59
SSS-48L	48"L x 24"D x 24"H	63
SSS-48C	48"L x 24"D x 29"H	70
SSS-60L	60"L x 24"D x 24"H	74
SSS-60C	60"L x 24"D x 29"H	81
SSS-72L	72"L x 24"D x 24"H	86
SSS-72C	72"L x 24"D x 29"H	92

Shipping:

Freight Class: 70 FOB: Cheyenne, WY





Consultant Specifications

Equipment stands are constructed of stainless steel and galvanized steel. Stainless steel top shelf will have a 1 3/4" lip around all of the perimeter. Galvanized legs should be 1 7/8" radius. Galvanized bottom shelf will be adjustable. "Bullet legs" will be adjustable. Units are NSF listed.

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



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