



Evolution Series

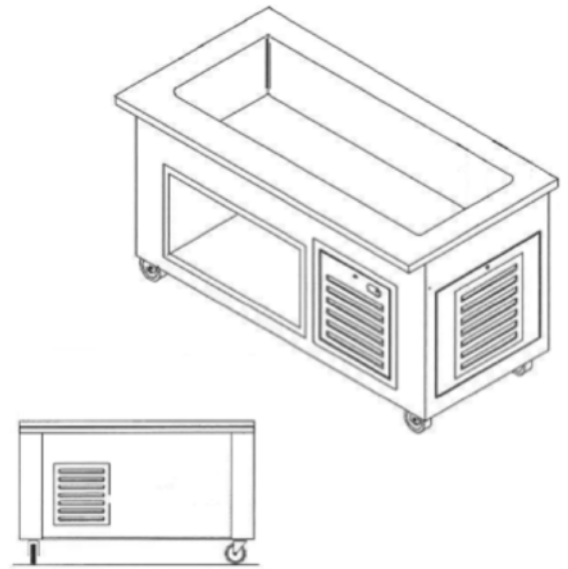
Cold Food Counter

Model Numbers:

**ACF5C2, ACF5C3, ACF5C4,
ACF5C5, ACF5C6**

With Alluserv you are not just buying a product. You are receiving our team's service commitment to get the most value from your investment in our products. We will provide you with:

- A team of knowledgeable experts with over 100 years of combined experience to help you understand and receive the most from your product throughout its service life
- Detailed instructions and specification on cleaning and application to best maintain your equipment
- A national service network and service manuals for our extensive product offering.



COLD FOOD COUNTER

APPLICATION

The Evolution Series counter can support any tray line layout and are versatile enough to use in any format.

CONSTRUCTION

The cold food counter is constructed with heavy duty gauge stainless steel and is equipped with stainless steel counter tops as standard as well as a stainless steel under shelf. The front panels will be easily removable and replaceable allowing front service access. The body will be reinforced with vertical galvanized steel channel supports. All units come standard with an 8' long cord and plug.

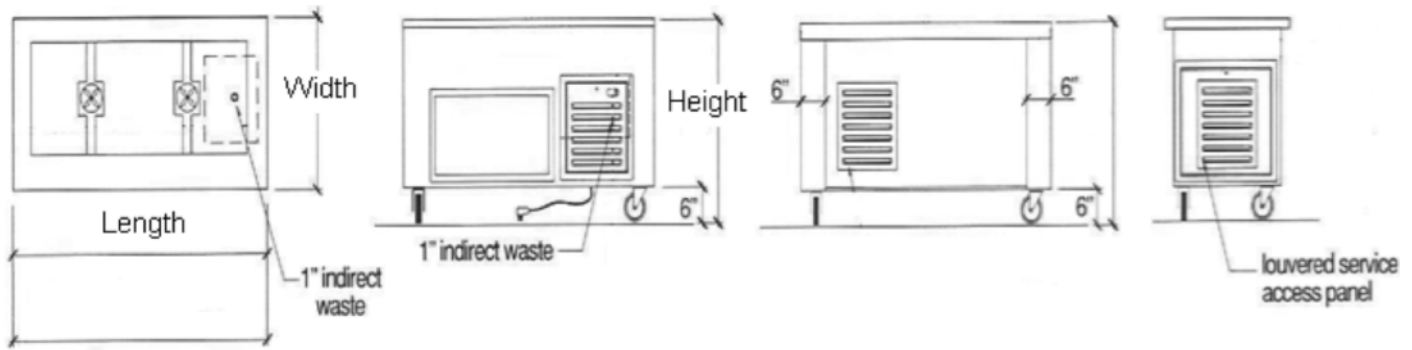
Options

- Protector guards
- Correctional package
- Stainless steel legs
- Florescent lights
- Drop down work shelf
- Hinged door
- Refrigerated storage compartment
- Door locks
- Flush mounted duplex outlet

Warranty

- One year parts and labor

Cold Food Counter



COUNTER TOP

The top will be 32 1/2" wide and made-up from a heavy duty gauge stainless steel with square turndown on all sides and corner fully welded, ground and polished.

STORAGE COMPARTMENT

Storage compartment is made of 18-gauge stainless steel. The Liner will have coved corners and removable top panels to allow for service access.

CASTERS

The unit is mounted on 5" ball bearing, swivel type casters with brakes on all wheels. The casters will be mounted through two stainless steel channels for extra rigidity.

COLD PAN

The Cold pans are self-contained units designed to hold pre-chilled products at serving temperature in a standard 12" x 20" pan. Each pan is thermostatically controlled and has a 1" drain providing flexibility and convenience. The unit is an air cooled condensing unit which uses HFC-134a, which is CFC free. The fully insulated cold pans are refrigerated on all sides and bottom for greater efficiency.

DIMENSIONS

MODEL	OVERALL SIZE			STORAGE COMPARTMENT LENGTH	COMP	NUMBER OF PANS	120V, 1 PHASE		CASE WEIGHT
	D	L	H				AMP	NEMA	
ACF5C2	32-1/2"	38"	36"	n/a	1/6	2	4	5-15P	400 lbs.
ACF5C3	32-1/2"	52"	36"	15"	1/4	3	7	5-15P	450 lbs.
ACF5C4	32-1/2"	66"	36"	28"	1/4	4	7	5-15P	580 lbs.
ACF5C5	32-1/2"	80"	36"	28"	1/4	5	7	5-15P	600 lbs.
ACF5C6	32-1/2"	94"	36"	(2) 28"	1/4	6	7	5-15P	750 lbs.

