

SCSC-EF

Mobile Self-Contained LiquiTec™ Cold Pan Serving Counters

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

SCSC-36-EF 2 cold pan LiquiTec™ serving counter, 36″ long
 SCSC-50-EF 3 cold pan LiquiTec™ serving counter, 50″ long
 SCSC-60-EF 4 cold pan LiquiTec™ serving counter, 60″ long
 SCSC-74-EF 5 cold pan LiquiTec™ serving counter, 74″ long
 SCSC-96-EF 6 cold pan LiquiTec™ serving counter, 96″ long



SCSC-60-EF

Standard Features

- Stainless steel top and exterior body
- · Galvanized bottom
- · On/off switch mounted to exterior of unit
- A maximum 10' long cord and plug
- All exterior panels reinforced with overlapping corners, welded in place
 All body cutouts reinforced with channel
- All body cutouts reinforced with channel supports
- 5" polyurethane swivel casters
- Easy to use stainless steel interlock system is standard on base and tray slides
- Environmentally friendly HFC-404A refrigerant •
- The LiquiTec cold pan has two six die stamped openings with depressed edges, each well, holding one 12" x 20" pan (pans supplied by others)
- Eutectic fluid completely surrounds each cold pan providing five sided cooling •
- Meet NSF 7 with pans completely flush with counter
- Cold pan is fully insulated with foamed in place polyurethane insulation environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global

Warming Potential)

 One year parts and 90 day labor standard warranty

Options & Accessories

- Tray slides and work shelves
- 10" (25.4cm) wide composite fold-down cutting board
- Flexishield® Food shields
- · Glass-front counter protector
- · 12" wide stainless steel overshelf
- Fluorescent or Incandescent light fixtures*
- Open understorage with shelf
- 120V/60Hz/1ø, 10 amp convenience outlet with breaker*
- · Stainless steel trim strips
- · Stainless steel end drop shelf
- Adjustable height casters
 - 6" (15.2cm) high adjustable stainless steel legs
 - Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior Body is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners which are welded in place. All body cutouts are reinforced with 14-gauge galvanized channel supports.

Exterior top is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit.

The LiquiTec cold pan has 2-6 die stamped 19.87" x 11.87" (50.5cm x 30.2cm) openings with depressed edges. Formed well below each opening is 6.25" (15.9cm) deep with .5" drain mainfold to gate valve. Each well, flush with the top, for flush mount pans to accommodate 12" x 20" (30.5cm x 50.8cm) pans 4" (7.6cm) or 6" (15.2cm) deep, supplied by others. Product temperatures of 33°F (1°C) to 41°F (5°C) are maintained at 86°F (30°C) ambient room temperature, meeting NSF7 requirements. The cold pan is separated from the exterior top by a thermal break. Copper refrigeration tubing is attached to the sides of every well. Eutectic fluid is used as the heat transfer medium. Cold pan is fully insulated with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential). Non GWP (Global Warming

Potential) polyurethane insulation.

Refrigeration system uses HFC-404A refrigerant and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan pressure control. Unit is wired with a 3-wire, grounded, maximum 10' (3m) cord and plug. Unit has an on/off switch mounted on the exterior.

Casters: Unit is mounted on 5" (12.7cm) diameter swivel casters with non-marking polyolefin tires and plate brakes. Overall height of caster assembly is 6.00" (15.2cm).



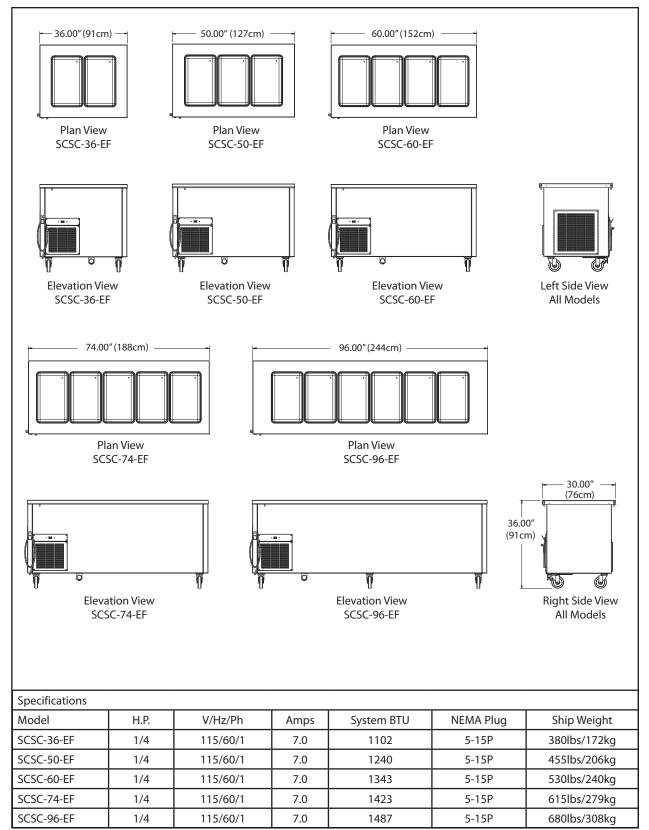












Delfield reserves the right to make changes to the design or specifications without prior notice.



