

35 Series – Double Duty Red Meat

- PRODUCT SPECIFICATIONS SHEETS



- Cases are designed to operate at 75 degrees Fahrenheit and 55% relative humidity

Self-Contained	SC-CMS35-4	SC-CMS35-6	SC-CMS35-8	SC-CMS35-10	SC-CMS35-12
Remote	R-CMS35-4	R-CMS35-6	R-CMS35-8	R-CMS35-10	R-CMS35-12
Length	50"	71"	95"	119"	143"
Height	52"	52"	52"	52"	52"
Depth	35-1/2"	35-1/2"	35-1/2"	35-1/2"	35-1/2"
Depth w/bottom door	38-1/2"	N/A	N/A	N/A	N/A

(Dimensions are +/-1/4")

- Specification subject to change without notice

Standard Specifications and Optional Features

<p>CONSTRUCTION UL Classified to ANSI/NSF 7 Foamed in place CFC free foam Triple pane insulated front glass-26"H Heavy gauge steel super structure Bottom storage Drain is included for cleaning</p>	<p>FINISHES Satin finish extrusion on doors and door tracks Designer white exterior front and ends Stainless steel mirror trim Stainless steel heavy gauge top - 17" W Designer white exterior rear</p>
<p>INTERIOR Designer white interior ends White aluminum floor (<i>bottom storage area</i>) Air insulated baffle (<i>prevents moisture from dripping into display area</i>)</p>	<p>REFRIGERATION Copevap system (<i>eliminates need for condensate pan</i>) R134a expansion valve system Gravity coil located at <i>inside top of unit and bottom storage area</i> Humidity coil located at main deck Self contained system Automatic defrost controlled by time clock-<i>(self contained units only)</i> Temperature control maintains constant temperatures Remotes available</p>
<p>EXTERIOR Double pane rear removable doors Newly designed rear compression door jamb Removable front grille allows for cleaning Removable rear grille for easy servicing</p>	<p>LIGHTING 2 Rows of T12 lighting at top of unit</p>
<p>ELECTRICAL REQUIREMENTS 115V/60Hz/1Ph Unit must be hard wired UL/CUL listed 115V-12AMP general purpose receptacle (<i>wired separately</i>)</p>	<p>Important Note: All refrigerated cases are designed to operate in an environment of 75 degrees and 55% relative humidity.</p> <p>Important Note: Product must be cooled before being displayed within the case.</p>

OPTIONAL FEATURES

<p>Scale stand Paper cutter Paint, laminate or stainless steel Mirrored doors Stainless steel mezzanine shelf Drop work shelf</p>	<p>Front bumpers 1" or 3" Door locks Digital thermometer Pass thru front doors 4', 6' and 8 foot only Meat platters Red meat bulbs</p>
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Technical Data

Model	Self contained	SC-CMS35-4	SC-CMS35-6	SC-CMS35-8	SC-CMS35-10	SC-CMS35-12
	Remote	R-CMS35-4	R-CMS35-6	R-CMS35-8	R-CMS35-10	R-CMS35-12
Length		50"	71"	95"	119"	143"
Height		52"	52"	52"	52"	52"
Depth		35-1/2"	35-1/2"	35-1/2"	35-1/2"	35-1/2"
Depth with bottom door (Dimensions are +/- 1/4")		38-1/2"	N/A	N/A	N/A	N/A
Operating temperature	Self contained	34°F to 36°F	34°F to 36°F	34°F to 36°F	34°F to 36°F	34°F to 36°F
Refrigerant (expansion valve)	Self contained	R134a	R134a	R134a	R134a	134a
Compressor size HP		1/4	1/3	1/2	1/2	3/4
Temperature control settings @ 75°F, 55%RH	CUT IN	40	40	40	40	40
	CUT OUT	20	20	20	20	20
Defrost per day (24 hours)	Air Defrost	1 per day	1 per day	1 per day	1 per day	1 per day
BTU's at +20°F Evap. Temp.	Remote	1400	2100	2800	3500	4200
Voltage		115V	115V	115V	115v	115V
Amperage	Self contained	6.0A	8.7A	11.2A	13.8A	17.4A
Amperage, lights only	Remote	0.8A	1.3A	1.6A	2.4A	2.4A
Cord and plug		No	No	No	No	No
Exterior color		White	White	White	White	White
Interior color		White	White	White	White	White
Floors		White	White	White	White	White
# of top doors		2	2	4	4	4
Door size		19-3/16"X19-3/16"	29-5/8"X19-3/16"	19-3/16"X19-3/16"	23-1/2"X19-3/16"	29-5/8"X19-3/16"
# of bottom doors	Self contained	1 external	2	2	3	4
	Remote	2	2	4	4	4
# of coils		3	3	3	3	3
Bottom storage		Yes	Yes	Yes	Yes	Yes
Front glass		26" X 45"	26" X 66"	26" X 90"	26" X 114"	26" X 138"
# of main deck shelves		2	3	4	5	6
Main deck size		31-5/8"X22-1/4"	31-5/8"X22-1/4"	31-5/8"X22-1/4"	31-5/8"X22-1/4"	31-5/8"X22-1/4"
Cubic capacity (ft ³)		30	45	60	75	90
Mezzanine Shelf		Optional	Optional	Optional	Optional	Optional

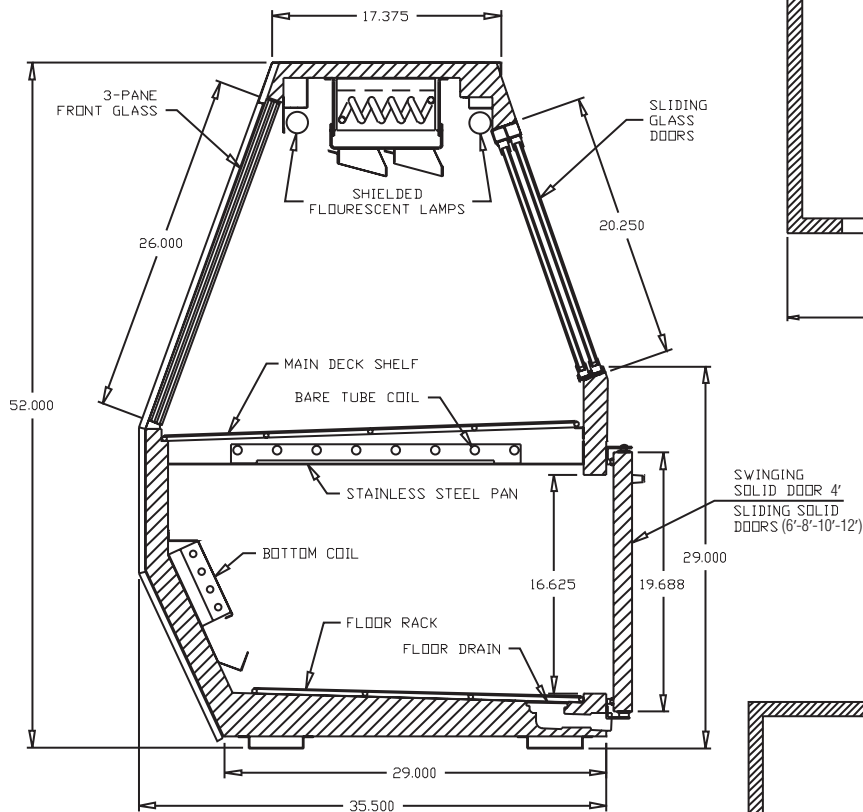
SHIPPING INFORMATION

Height		58"	58"	58"	58"	58"
Depth		44"	44"	44"	44"	44"
Length		61"	87"	109"	135"	157"
Gross weight	Self contained	500#	645#	900#	1230#	1344#
	Remote	460#	595#	845#	1175#	1295#
Cubic feet		90ft ³	128ft ³	160ft ³	200ft ³	231ft ³

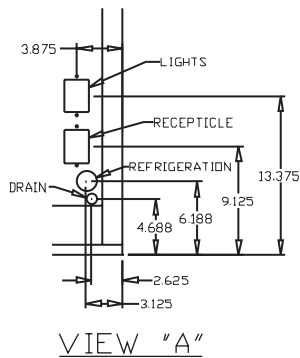
- Cases are designed to operate at 75 degrees Fahrenheit and 55% relative humidity
- Cases are equipped with drains; check your local building codes for connection requirements.
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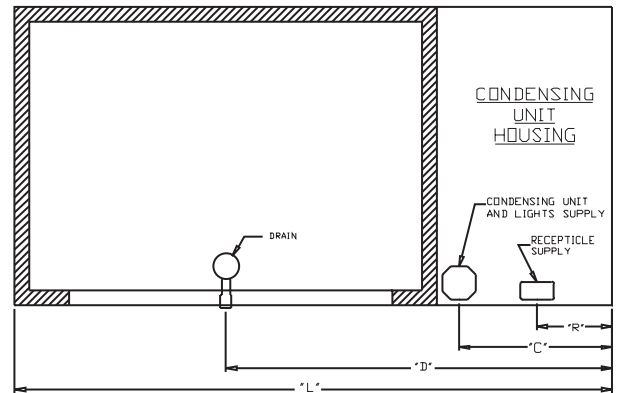
Technical Data • Side View • Plan View



Cross Section

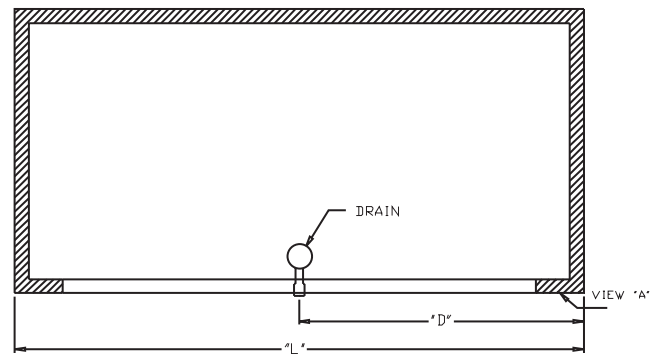


VIEW "A"



SIZE	"L"	"R"	"C"	"D"
4	50	25	25	33
6	71	9	18.250	45.875
8	95	9	18.250	57.875
10	119	9	18.250	69.875
12	143	9	18.250	81.875

Plan View Self-contained



SIZE	"L"	"D"
4	50	25
6	71	35.500
8	95	47.500
10	119	59.500
12	143	61.500

Plan View Remote