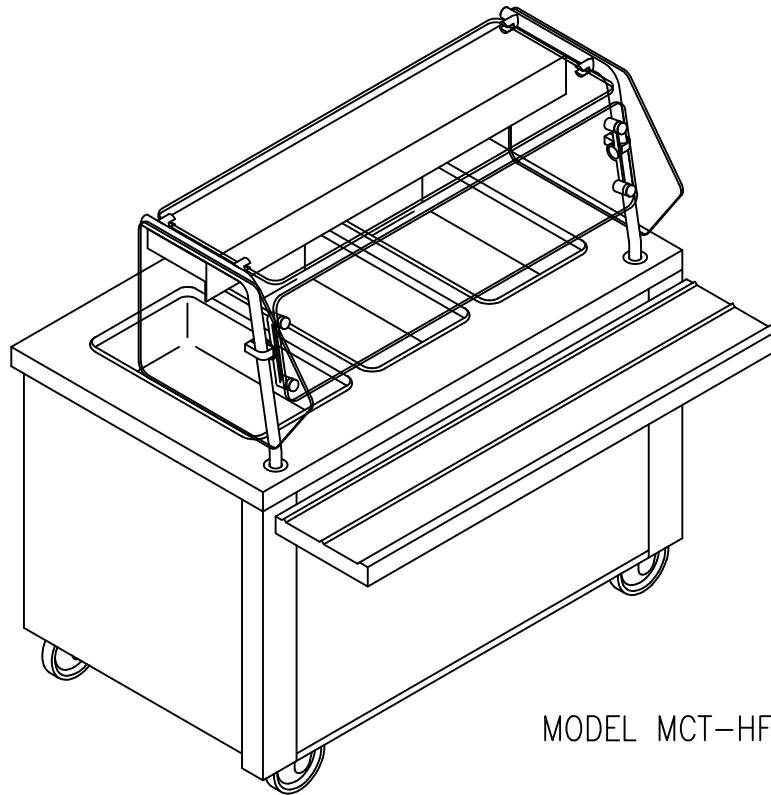


MOD-U-SERVE

MODULAR HOT FOOD UNIT



MODEL MCT-HF3 SHOWN

STANDARD FEATURES

FRAME: Featuring frameless construction utilizing 16 gauge stainless steel corner mullions with top and bottom horizontal members of 16 gauge stainless steel.

CASTERS: Heavy duty 5" diameter adjustable polyurethane casters with brakes all the way around.

TOP: 14 ga. stainless steel with 2" turndown on all sides and sound deadening applied between top and frame.

SNEEZE GUARD: Elite 4 custom guards with 1" round stainless steel tubing post. 3/8" tempered glass NSF rated with optional LED light fixtures and heat lamps with infinite control located in control panel.

FRONT BODY PANEL: Removable front panels in a wide array of options.

UNDERSHELF: 18 ga. stainless steel with 18" high ends and 4" high back. Underself is held back 6" from front panel forming a utility chase for plumbing and electrical services.

TRAYSLIDE: 14 gauge stainless steel with inverted vee ridges on fold-down brackets.

HOT FOOD UNITS: 12" x 20" individual built in electric wells with 1000 or 700 watt rating. Individual infinite controls and drain outlets manifolded to common 1" valve.

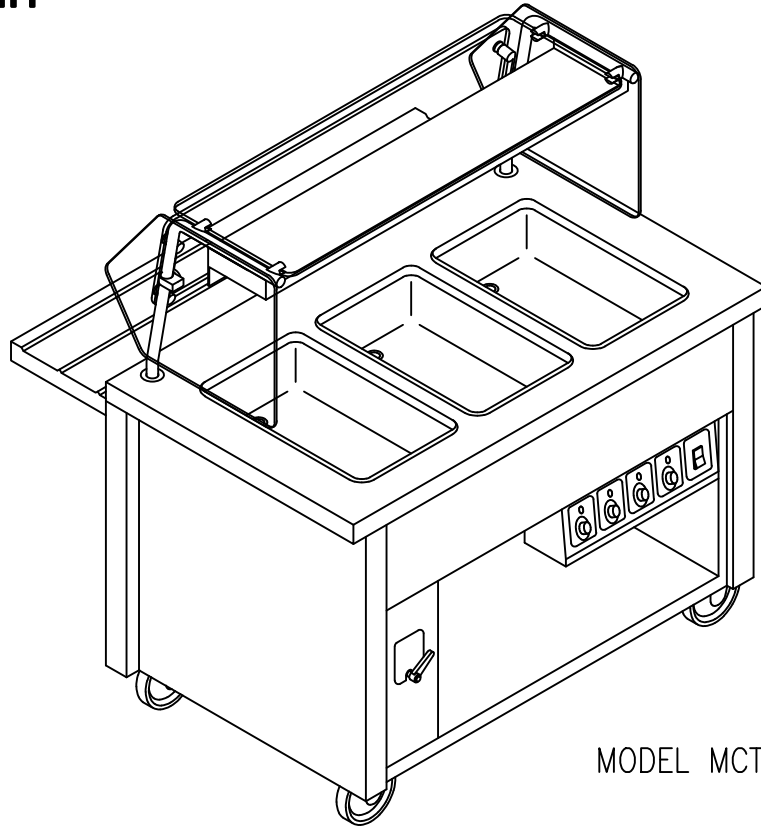
CONTROL PANEL: All switches to be centrally located in common control panel assembly with fold down front for ease of maintenance and service.

STAINLESS STEEL SPECIFICATION: All stainless steel to be type 304 with number 3 finish.

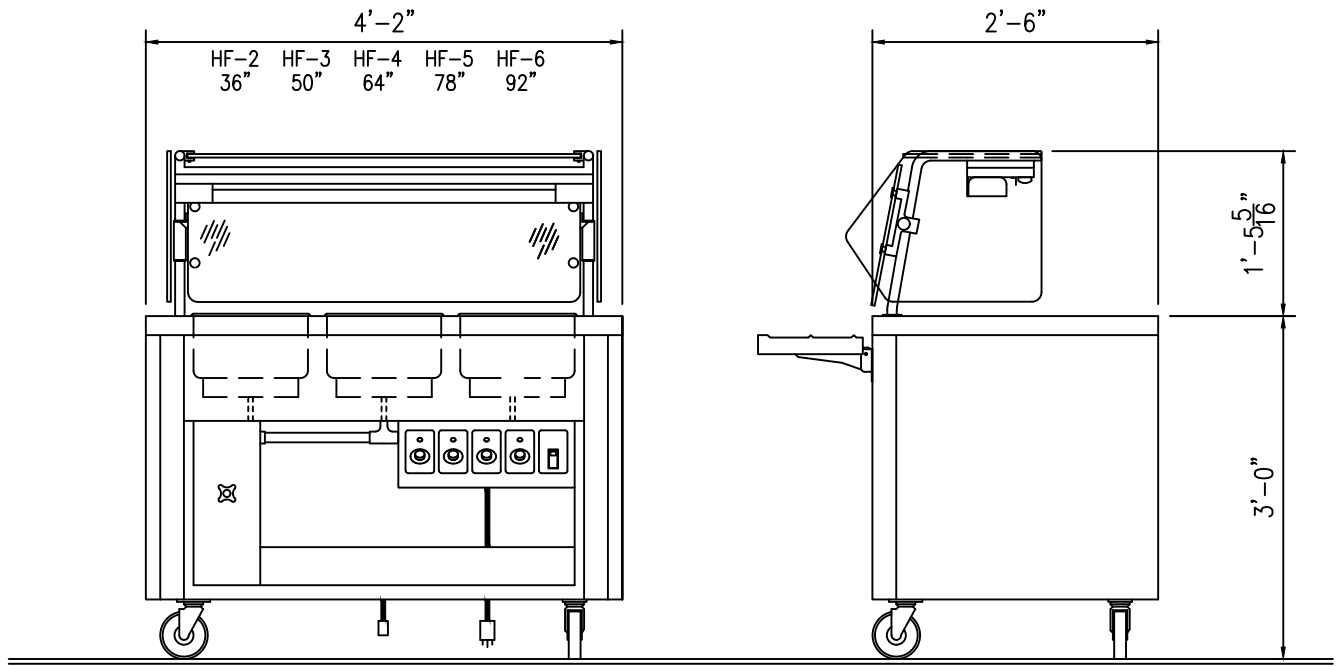
MODULE LATCHING: Easy operation pin and slide module latching in top turndown where required.

MOD-U-SERVE

MODULAR HOT FOOD UNIT



MODEL MCT-HF3 SHOWN



MOD-U-SERVE

MODULAR HOT FOOD UNIT

ELECTRICAL RATINGS

1000W HEATERS/LIGHTS ONLY/NO HEAT LAMP

<u>MODEL</u>	<u>LENGTH</u>	<u>WELLS</u>	<u>WATTS</u>	<u>VOLTS</u>	<u>PHASE</u>	<u>AMPS</u>	<u>CORD/CAP</u>
MCT-HF2	36"	2	2000	120/208	1	10.6	NEMA L14-20P
MCT-HF3	50"	3	3000	120/208	1	15.4	NEMA L14-20P
MCT-HF4	64"	4	4000	120/208	1	20.2	NEMA L14-30P
MCT-HF5	78"	5	5000	120/208	3	19.2	NEMA L21-30P
MCT-HF6	92"	6	6000	120/208	3	20.2	NEMA L21-30P

1000W HEATERS/LIGHTS AND HEAT LAMP

<u>MODEL</u>	<u>LENGTH</u>	<u>WELLS</u>	<u>WATTS</u>	<u>VOLTS</u>	<u>PHASE</u>	<u>AMPS</u>	<u>CORD/CAP</u>
MCT-HF2	36"	2	2000	120/208	1	12.3	NEMA L14-20P
MCT-HF3	50"	3	3000	120/208	1	18.7	NEMA L14-30P
MCT-HF4	64"	4	4000	120/208	1	25.1	NEMA L14-30P
MCT-HF5	78"	5	5000	120/208	3	21.9	NEMA L21-30P
MCT-HF6	92"	6	6000	208	3	19.2	NEMA L15-30P
				120/208	1	9.1	NEMA L14-20P

(2) CONN. REQUIRED

700W HEATERS/LIGHTS ONLY/NO HEAT LAMP

<u>MODEL</u>	<u>LENGTH</u>	<u>WELLS</u>	<u>WATTS</u>	<u>VOLTS</u>	<u>PHASE</u>	<u>AMPS</u>	<u>CORD/CAP</u>
MCT-HF2	36"	2	1400	120/208	1	7.8	NEMA L14-20P
MCT-HF3	50"	3	2100	120/208	1	11.2	NEMA L14-20P
MCT-HF4	64"	4	2800	120/208	1	14.6	NEMA L14-30P
MCT-HF5	78"	5	3500	120/208	3	14.6	NEMA L21-20P
MCT-HF6	92"	6	4200	120/208	3	15.6	NEMA L21-20P

700W HEATERS/LIGHTS AND HEAT LAMP

<u>MODEL</u>	<u>LENGTH</u>	<u>WELLS</u>	<u>WATTS</u>	<u>VOLTS</u>	<u>PHASE</u>	<u>AMPS</u>	<u>CORD/CAP</u>
MCT-HF2	36"	2	1400	120/208	1	9.5	NEMA L14-20P
MCT-HF3	50"	3	2100	120/208	1	14.0	NEMA L14-20P
MCT-HF4	64"	4	2800	120/208	1	18.5	NEMA L14-30P
MCT-HF5	78"	5	3500	120/208	3	15.2	NEMA L21-20P
MCT-HF6	92"	6	4200	120/208	3	19.7	NEMA L21-30P

BASIC OPTIONS

FILL FAUCET: Spray hose with mixing valve or pantry faucet are available for filling. With drain manifold all food pans fill simultaneously.

WORK SHELF: 16 ga. stainless steel 8" wide shelf mounted at rear on fold down brackets.

PLATE SHELF: 18 ga. stainless steel 8" deep plate shelf mounted at rear below work shelf.

BOTTOM SKIRT: 18 ga. stainless steel profile skirting available on front and ends.