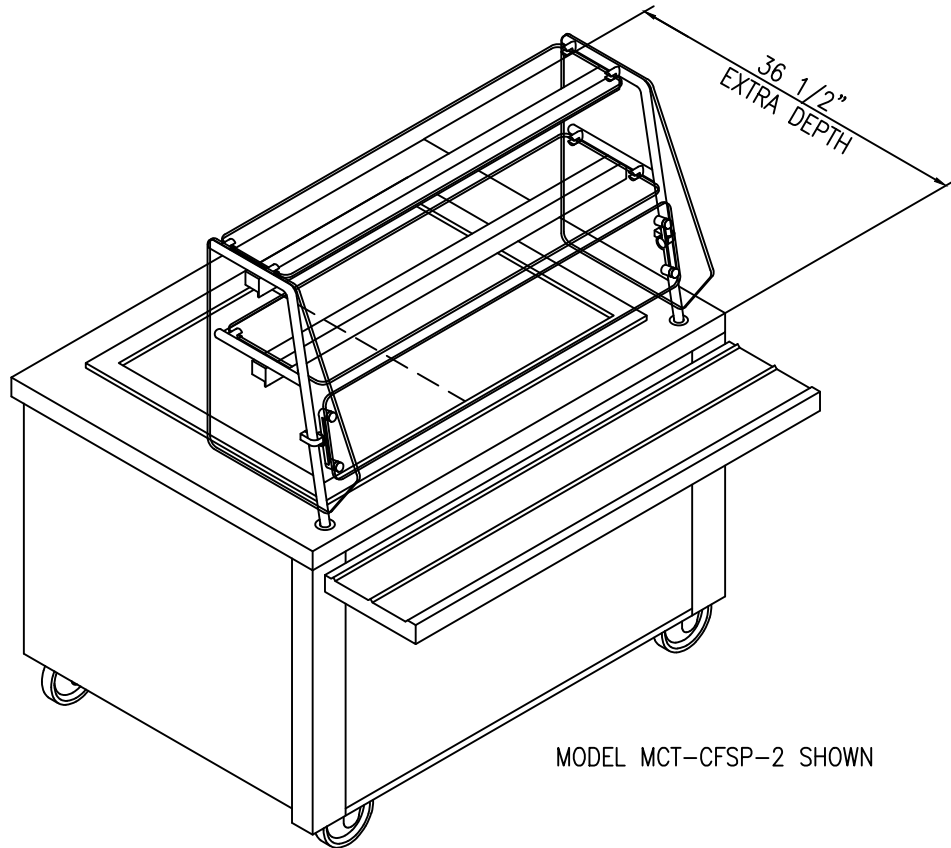


MOD-U-SERVE

MODULAR - COLD FOOD UNIT RECESSED FOR SHEET PANS



MODEL MCT-CFSP-2 SHOWN

| MODEL | LENGTH | PANS | HP | VOLTS | PHASE | AMPS | CORD/CAP |
|------------|--------|------|-----|-------|-------|------|------------|
| MCT-CFSP-1 | 32" | 1 | 1/4 | 120 | 1 | 8.0 | NEMA 5-15P |
| MCT-CFSP-2 | 50" | 2 | 1/4 | 120 | 1 | 8.0 | NEMA 5-15P |
| MCT-CFSP-3 | 68" | 3 | 1/4 | 120 | 1 | 8.0 | NEMA 5-15P |

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.

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

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

COLD PAN: 1/2" deep stainless steel pan sized for 18 x 26 sheet pans for non-perishable products.

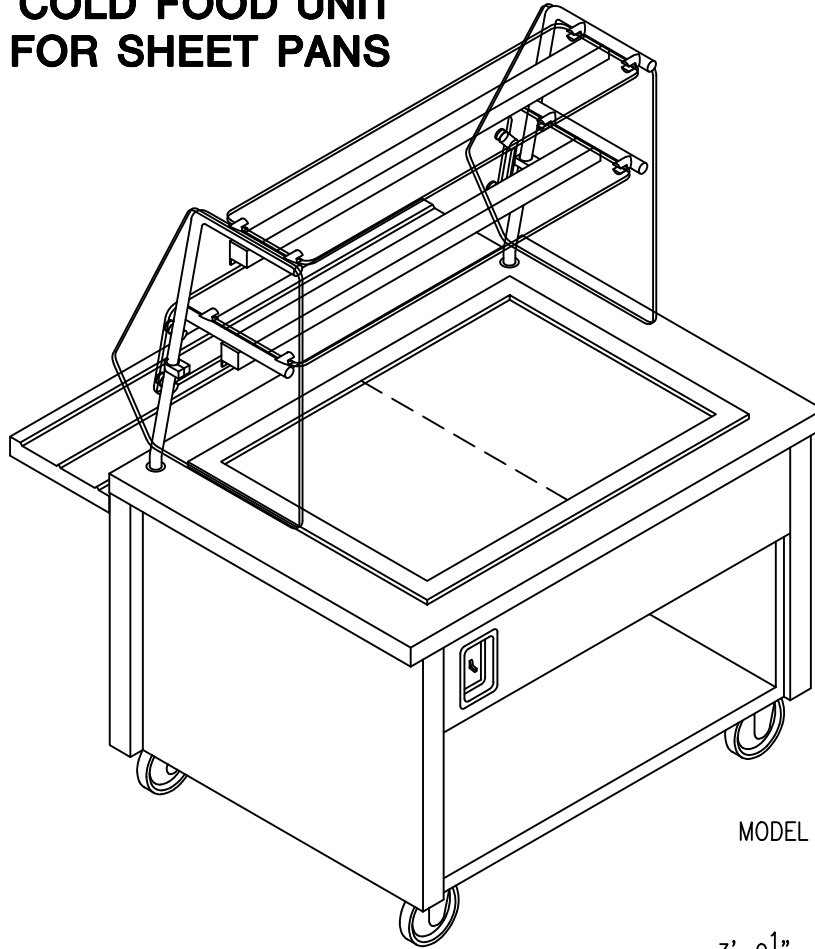
REFRIGERATION: 3/8" copper side wall mounted coil with thermal mastic applied to increase surface area.
(1) self contained condensing unit with receiver and expansion valve operation.

THERMOMETER: Unit complete with digital thermostat/controller.

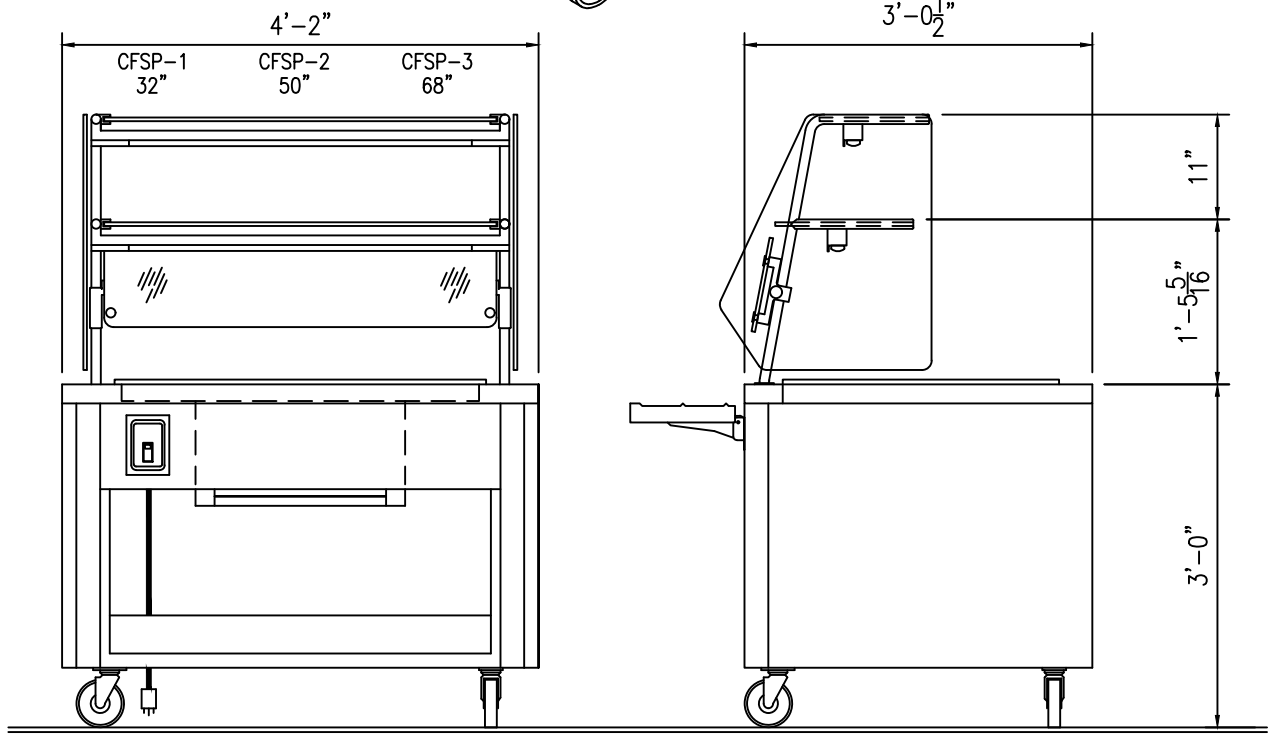
STAINLESS STEEL SPECIFICATION: All stainless steel to be type 304 with number 3 finish.

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MODEL MCT-CFSP-2 SHOWN



FILE: MCT-CFSP 2