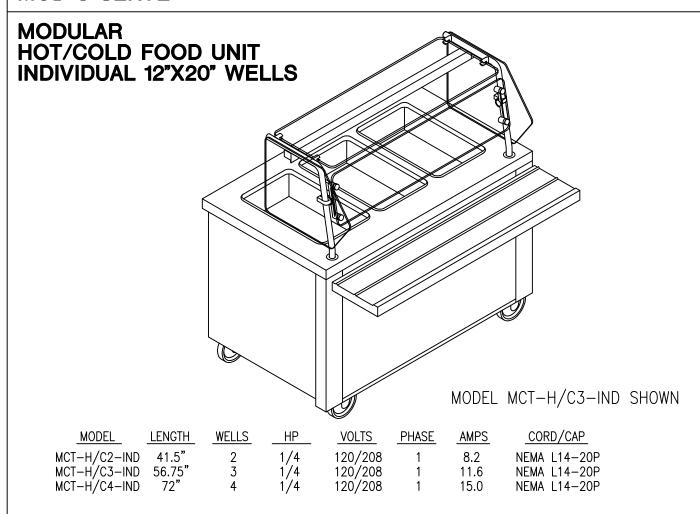
MOD-U-SERVE



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. Undershelf 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/COLD FOOD UNITS: 12" x 20" individual built in electric wells with 700 watt rating. Individual infinite controls and drain valves 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.

CONDENSING UNIT: R404A high temperature hermetically sealed unit with thermostatic adjustment.

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.

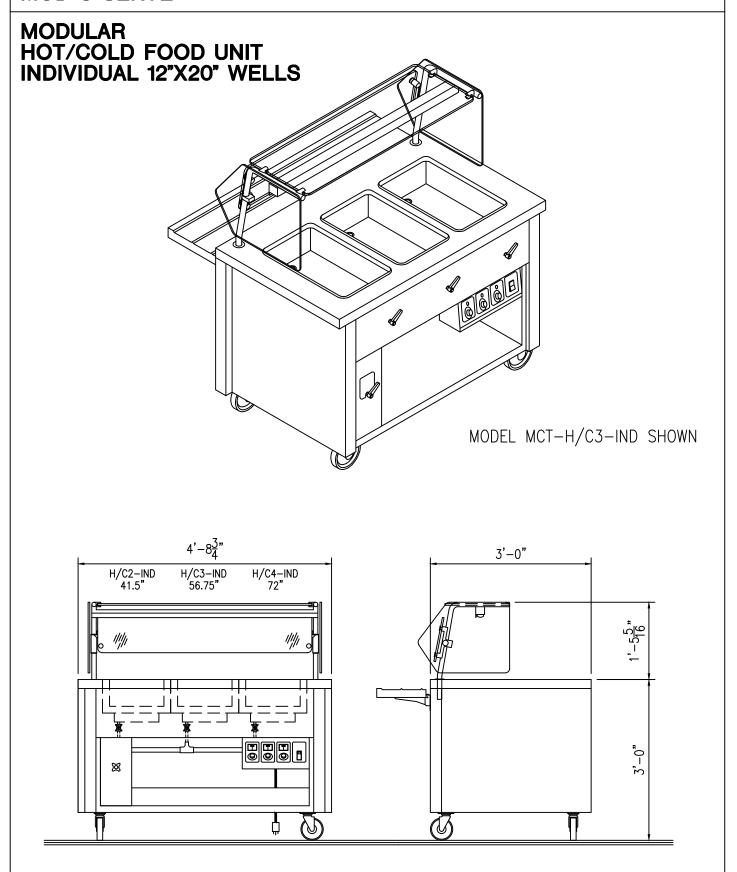
STAINLESS STEEL SPECIFICATION: All stainless steel to be type 304 with number 3 finish.

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

12/19 MOD

FILE: MCT-H/C-IND (1)

MOD-U-SERVE



FILE: MCT-H/C-IND (2)

