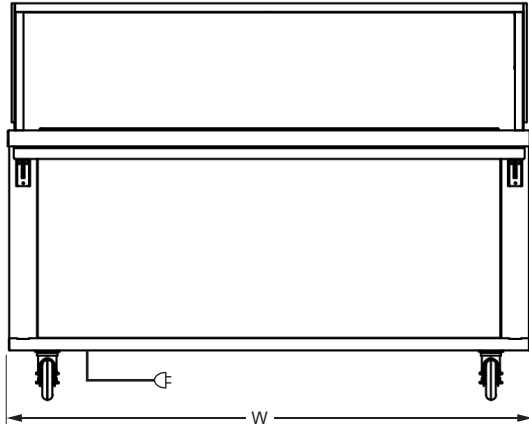
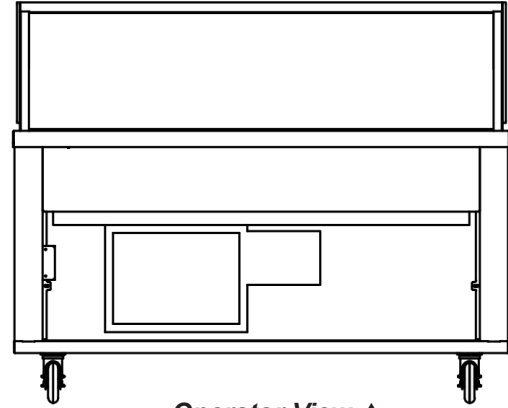


MODULAR COLD FOOD COUNTERS

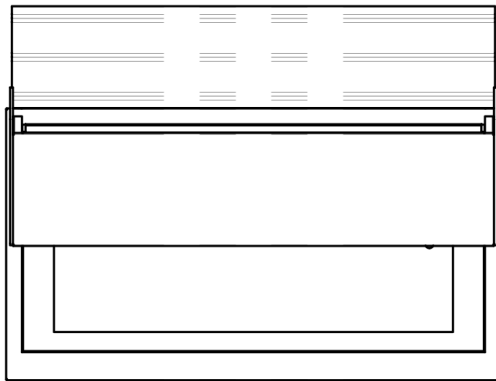
QS SERIES



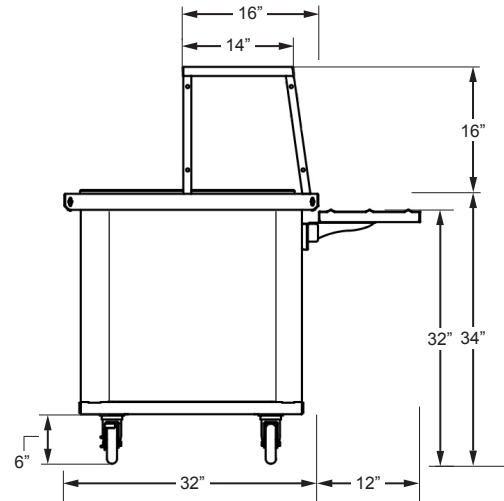
Front View ▲



Operator View ▲



Plan View ▲



End View ▲

MODEL DETAIL

Model	Counter Size			FS Pan Capacity	Compressor H.P.	VAC	Amps	Plug (NEMA)	Casters		Ship Wt. Lbs.
	W	D*	H						Type	Dia.	
CLS-2-QS	36"	32"	34"	2	1/4	120, 1-Ph.	6.7	5-15P	All Swivel w/Brake	5"	268
CLS-3-QS	50"	32"	34"	3	1/4	120, 1-Ph.	6.7	5-15P	All Swivel w/Brake	5"	372
CLS-4-QS	62"	32"	34"	4	1/3	120, 1-Ph.	8.7	5-15P	All Swivel w/Brake	5"	462
CLS-5-QS	76"	32"	34"	5	1/2	120, 1-Ph.	11.5	5-15P	All Swivel w/Brake	5"	566
CLS-6-QS	90"	32"	34"	6	1/2	120, 1-Ph.	11.5	5-15P	All Swivel w/Brake	5"	670

*With tray slide folded down.

SPECIFICATIONS

General:

Shall be Multiteria Model CLS-__-QS and shall be of 16-gauge stainless steel unibody construction. The front panel shall be easily removable and replaceable allowing front service access. All units to be provided standard with 8' long cord and plug. Interior stainless steel undershelf shall have grommet hole for passage of power cord. Counter front and end insert panels shall be stainless steel and are removable for service and access. Laminate and graphic panels shall be available upon request. Counter top shall be 32" wide and fabricated of 14-gauge, #4 satin finish stainless steel with square turndown on all sides and corners fully welded, ground and polished. Drop-down tray slide shall be 14-gauge with inverted "V" ridges on surface. Ends and sides shall be turned down square with all corners fully welded and polished. Support brackets to be adjustable stainless steel drop down type. Tray slides shall have a 1/4" height adjustability. Unit is mounted on 5" swivel type casters with brakes on all wheels (6" clearance). Twist-lock latch hardware system on tray slides shall securely fasten QS counter modules together.

Cold Pan:

Shall be 18-gauge stainless steel fully-welded construction with 1/4" coved corners. The cold pan shall be pitched to a 1" drain with screen and ball valve. All cold pan shall be furnished with environmentally-friendly insulation on bottom and all four sides, and shall be fully separated from the counter top by a full-perimeter breaker strip. Cold pan shall accommodate full steam table pans up to 6" deep, include pan support bars for full size pans and be NSF7 listed. Refrigeration system shall use R-404A refrigerant, and include aluminized steel housing with a stainless steel bezel, electronic temperature control, condensing unit (can be rotated), compressor, flexible refrigerant lines, sight glass, service valves and dryer/filter. Compressor shall be able to rotate up to 180° for flexibility of installation and able to be relocated in 6 1/2" increments from left, center or right end.

Operator Service Food Shield:

Shall have a 16-gauge stainless steel top serving shelf, with all edges turned down square, and all corners fully welded, ground and polished. Ends and sloped front glass to be 1/4" tempered glass having air gap at top and bottom. Glass to be bound in stainless steel channel. Self-service food shield is available.