

STAINLESS STEEL

MECHANICALLY ASSISTED COLD PAN EVERYDAY BUFFET

WITH ENCLOSED BASE

FEATURES:

High nominal cooling capacity. (1500 btuh) for guaranteed product temperature control

Aluminum encased copper tube evaporator panels improve heat transfer by increasing contact area. This increases operating efficiency and reduces power consumption

Expansion valve for efficient operation at various temperature conditions

Refrigerant filter drier to insure cleanliness of sealed refrigeration circuit

Sight glass to insure a properly charged refrigeration system Liquid receiver for improved refrigerant charge control

Low running current suitable for any 115 volt circuit

Precision electronic thermostat for exact temperature control Switched 115 VAC receptacles to power condensing unit and remote ventilation fan. (Optional)

Removable access door to compressor

4" Swivel Casters, with two brakes

Double sided sneeze guard & side panels Adapter bars for 12" x 20" food pans, included

MATERIAL:

TOP: 18 gauge #304 stainless steel open frame **BODY:** 20 gauge steel available in matte black vinyl clad

SNEEZE GUARD: 1/4" Thermoplastic Polymer

INSULATION: Fiberglass insulation

LINERS: 18 gauge, 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish

All corners are coved with a 1/4" radius

REFRIGERATION SYSTEM:

The compressor is housed in a 16 gauge galvanized under structure, fabricated from formed angles and bolted to the galvanized jacket. The fully self contained condensing unit is provided with a hermetically sealed compressor with a digital, programmable thermostat. The system is fully charged with environmentally friendly R404-A refrigerant

ELECTRICAL:

Unit will be wired for 15 amps, 120V single phase operation with an on/off thermostat switch

2-3 Well Units: 115 V, 8 AMPS, 60 Hz, 1/4 HP 4-5 Well Units: 115 V, 8 AMPS, 60 Hz, 1/3 HP

Includes 6 ft. long, 3 wire cord with a

NEMA 5-15P plug

PLUMBING:

1" I.P.S. drain

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1-866-285-1252







NOTE: Units are not designed to cool foods originally warm. Food should already be chilled to maintain the proper temperatures

Model	Length	Well Size (A)	Wt (lbs.)	Cu. Ft.
BMACP2-B-SB	31-13/16"	27-5/16"	250	30
BMACP3-B-SB	47-1/8"	42-5/8"	300	43
BMACP4-B-SB	62-7/16"	58"	345	55
BMACP5-B-SB	77-3/4"	73-1/4"	395	68





Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:

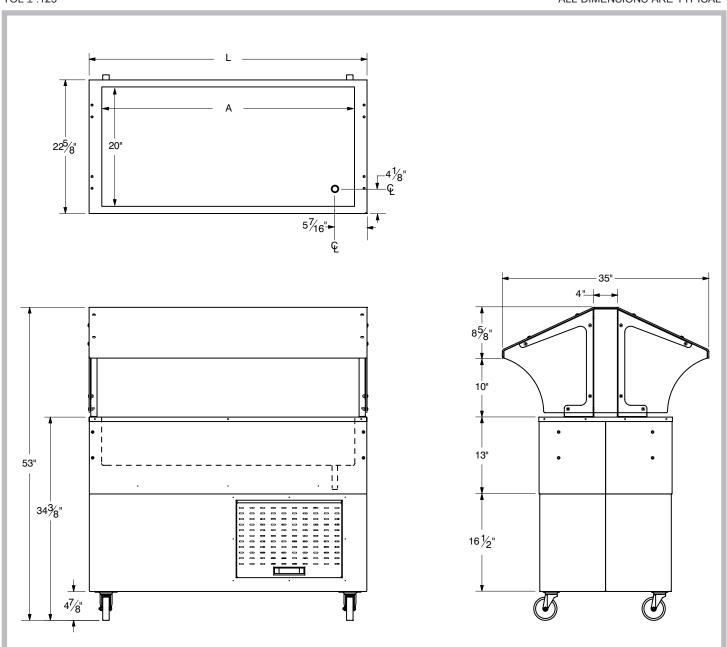
Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

TOL ± .125" ALL DIMENSIONS ARE TYPICAL







ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.