

Salad / Sandwich Table

FST Series • FST-27-8 • FST-48-12 • FST-60-16 • FST-72-18
 • FST-48-8 • FST-60-8 • FST-72-12



Item # _____

Standard Features

- Our salad / sandwich units are designed with durability and strength that you will not find in any other products in its class.
- All stainless steel interior and exterior construction for a cleaner & safer food environment. Coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with full length recessed door handles; interior step design for added insulation and protection of door gasket.
- Forced air design underneath the pans to keep products fresher and maintain products at 33° - 41°F temperature in food pans and cabinet interior. Split design with an aluminum divider wall between the food pans and the interior cabinet. Complies with NSF7 standards for food product safety.
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Front breathing refrigeration system for built-in applications.
- 10" full length removable and reversible cutting board.
- Standard with full sets of 1/6 size pans, clear polycarbonate, 4" deep / will accommodate 6" deep pans.



FST-27-8



FST-48-12



FST-72-18

Options & Accessories

- 6" adjustable legs (set of 4)
- Flat cover in lieu of telescoping cover
- Epoxy coated shelves (clips included)
- Pan dividers
- Stainless steel back panel
- Single and double tier overshelf
- 220 volts / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards

| | Model | Door | Top Pans | Shelves | Amps | HP | Voltage | Nema Plug | Cord Length | Cabinet Dimensions | | | Shipping | |
|-----------------------|-----------|------|----------|---------|------|-----|----------|-----------|-------------|--------------------|-----------------|-----------------------|-----------------|-----------------|
| | | | | | | | | | | L | D* | H** | (Wt. Cubes) | (Wt. Cubes) |
| Salad Top Prep Tables | FST-27-8 | 1 | 8 | 1 | 2.7 | 1/6 | 115/60/1 | 5-15P | 8' | 27" (685.8 mm) | 30" (762 mm) | 37-7/8" (939.8 mm) | 214 (97 kg) | 33 (.94 m³) |
| | FST-48-8 | 2 | 8 | 2 | 5.4 | 1/4 | 115/60/1 | 5-15P | 8' | 48" (1219.2 mm) | 30" (762 mm) | 37-7/8" (939.8 mm) | 305 (139 kg) | 55 (1.56 m³) |
| | FST-48-12 | 2 | 12 | 2 | 5.4 | 1/4 | 115/60/1 | 5-15P | 8' | 48" (1219.2 mm) | 30" (762 mm) | 37-7/8" (939.8 mm) | 305 (139 kg) | 55 (1.56 m³) |
| | FST-60-8 | 2 | 8 | 2 | 6.7 | 1/3 | 115/60/1 | 5-15P | 8' | 60" (1524 mm) | 30" (762 mm) | 37-7/8" (939.8 mm) | 370 (168 kg) | 68 (1.93 m³) |
| | FST-60-16 | 2 | 16 | 2 | 6.7 | 1/3 | 115/60/1 | 5-15P | 8' | 60" (1524 mm) | 30" (762 mm) | 37-7/8" (939.8 mm) | 370 (168 kg) | 68 (1.93 m³) |
| | FST-72-12 | 3 | 12 | 3 | 6.7 | 1/3 | 115/60/1 | 5-15P | 8' | 72" (1829 mm) | 30" (762 mm) | 37-7/8" (939.8 mm) | 455 (207 k) | 81 (2.01 m³) |
| | FST-72-18 | 3 | 18 | 3 | 6.7 | 1/3 | 115/60/1 | 5-15P | 8' | 72" (1829 mm) | 30" (762 mm) | 37-7/8" (939.8 mm) | 455 (207 kg) | 81 (2.01 m³) |

* Depth does not include 1" bumper.

** Height does not include 4" castors (5" overall) or 6" optional legs.

Specifications FST Series

Construction

Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with covered corner floor. Aluminum split wall between the food pans and the interior cavity. Door is heavy duty stainless steel exterior and high impact ABS plastic interior, instep design with stainless steel hinged solid doors and positive seal. Provided with magnetic door gaskets, removable without tools, self-closing and with 120° stay open feature. Recessed full length door handle. Door openings have a plastic breaker strips to retard condensate formation.

Unit comes complete with a 2" CFC-Free polyurethane insulation, foamed in place.

Refrigeration System

Self-contained capillary tube system using environmentally friendly (CFC Free) R-134a refrigerant. Front breathing for built-in applications. Evaporator coil is mounted to interior top panel encased in stainless steel. Large fan motor and fan blades for better air flow.

Tables are designed to maintain temperatures between 33° F to 38° F in the interior cabinet and 41° F in the top rail.

Features

10" wide removable and reversible cutting board, NSF approved white polyethylene, ½ deep.

Stainless steel insulated hood and top lid keeps pan contents colder. Durable, long lasting and removable for easy cleaning.

Comes standard with standard 1/6 size, (FST-27-8 standard with (6) 1/6 size & (2) 1/9 size) clear polycarbonate, NSF approved 4" deep food pans and adaptor bars.

Shelving

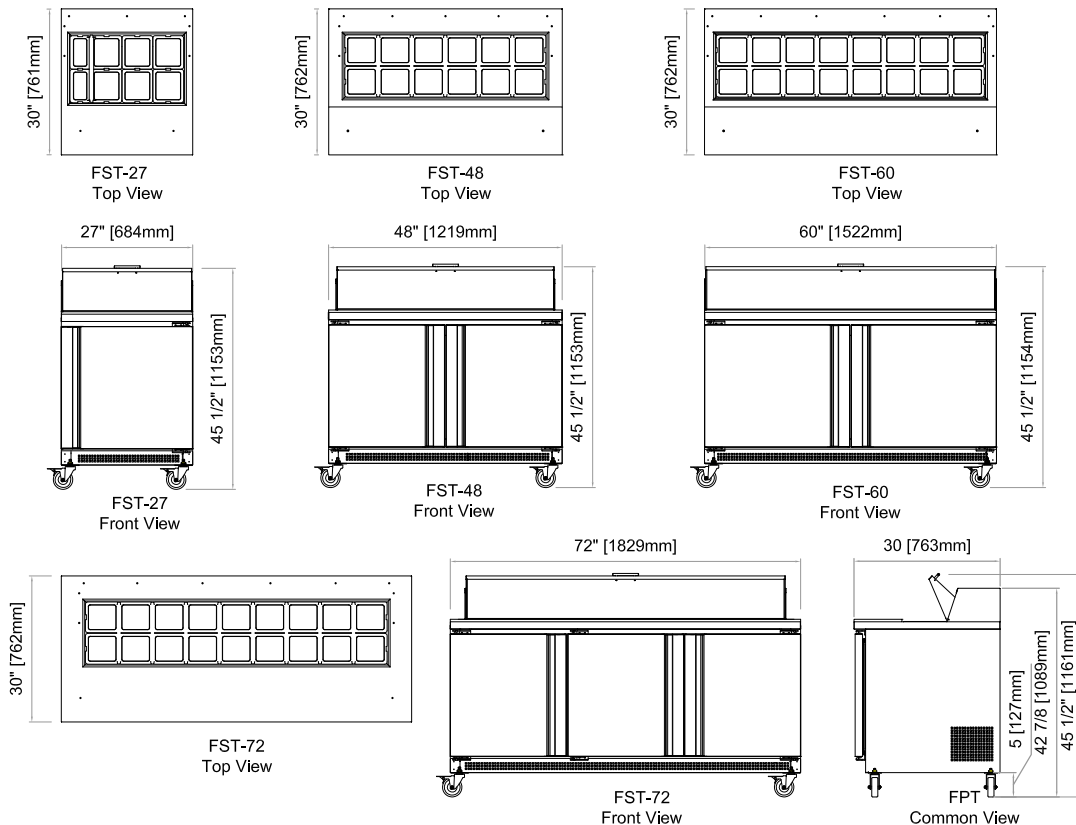
(1) Epoxy coated shelving per door with clips. Adjustable in 1/2" increments per shelf.

Others

Unit is supplied standard with an 8' cord and plug (Nema 5-15p). Standard 4" diameter casters, front 2 with brakes.

Warranty

3 year parts and labor warranty plus 2 additional year compressor warranty. (Continental U.S.A. & Canada only).



The manufacturer reserves the rights to modify materials and specifications without notice.

