

34N Series Double Duty Red Meat



Shown with Optional Mezzanine Shelf



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Model No.	Description	Length	Depth	Height	Voltage	Amps	HP/BTUs	Power Cord	Est. Ship Weight
SC-CMS34N-4	Self Contained	48"	36.25"***	55"	115	6.0	1/4	5-20P	530
SC-CMS34N-6	Self Contained	72"	34.25"	55"	115	8.7	1/3	5-20P	741
SC-CMS34N-8	Self Contained	96"	34.25"	55"	115	11.2	1/2	5-20P	897
SC-CMS34N-10	Self Contained	120"	34.25"	55"	115	13.8	1/2	5-20P	1150
SC-CMS34N-12	Self Contained	144"	34.25"	55"	115	17.4	3/4	5-20P	1414
R-CMS34N-4	Self Contained	48"	34.25"	55"	115	0.8	1400	NO	497
R-CMS34N-6	Self Contained	72"	34.25"	55"	115	1.3	2100	NO	693
R-CMS34N-8	Self Contained	96"	34.25"	55"	115	1.6	2800	NO	832
R-CMS34N-10	Self Contained	120"	34.25"	55"	115	2.4	3500	NO	1089
R-CMS34N-12	Self Contained	144"	34.25"	55"	115	2.4	4200	NO	1359

MODEL NUMBER PREFIX - SC = Self Contained R = Remote
 MODEL NUMBER SUFFIX - W = White B = Black S = Stainless Steel LED = LED lighting
 • Cases are designed to operate at 75 degrees Fahrenheit and 55% relative humidity
 • Cases are equipped with drains; check your local building codes for connection requirements.
 • Specification subject to change without notice
 IF COLORS ARE MIXED AN ADDITIONAL CHARGE WILL APPLY



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Standard Specifications and Optional Features

CONSTRUCTION

- UL Classified to ANSI/NSF 7
- Foamed in place CFC free foam
- Thermal insulated front glass 28"H
- Heavy gauge steel super structure
- Bottom storage
- Drain is included for cleaning

INTERIOR

- White
- White aluminum floor (bottom storage area)
- Air insulated baffle (prevents moisture from dripping into display area)

EXTERIOR

- Double pane rear removable doors
- Newly designed rear compression door jamb
- Removable front grille allows for cleaning
- Removable rear grille for easy servicing
- GFI protected outlet mounted rear right
- Removable rear top glass doors
- Removable rear bottom glass doors 6' and 8'
- Rear exterior mounted switch
- Rear exterior mounted electronic control (thermostat)
- 1" Bumper

FINISHES

- Thermal formed doors and door tracks
- White front and ends
- Stainless steel mirror trim
- Stainless steel heavy gauge top - 23.3" W
- White exterior rear

LIGHTING

- 2 rows of lighting at top of unit

ELECTRICAL REQUIREMENTS

- 115V
- 8' Power cord 5-20P
- UL/CUL listed
- 115V-12AMP general purpose receptacle (wired separately)

REFRIGERATION

- CopeVap system (eliminates need for condensate pan)
- R134a expansion valve system
- Full length gravity coil located at inside top of unit and in bottom day storage area
- Self contained unit
- Automatic defrost electronically controlled
- Remotes available

OPTIONS

- Scale stand 8'
- Paper cutter 8'
- Stainless steel, laminate, or paint
- Mirrored doors
- Extra stainless steel mezzanine shelf
- Drop work shelf
- Front bumper 3"
- Door locks
- Digital thermometer
- Coated coils
- LED lighting at top of unit
- Lit shelves up to two (2) rows

Important Note:

All refrigerated cases are designed to operate in an environment of 75 degrees and 55% relative humidity.

Product must be cooled before being displayed within the case.

DRAIN IS REQUIRED FOR CLEANING

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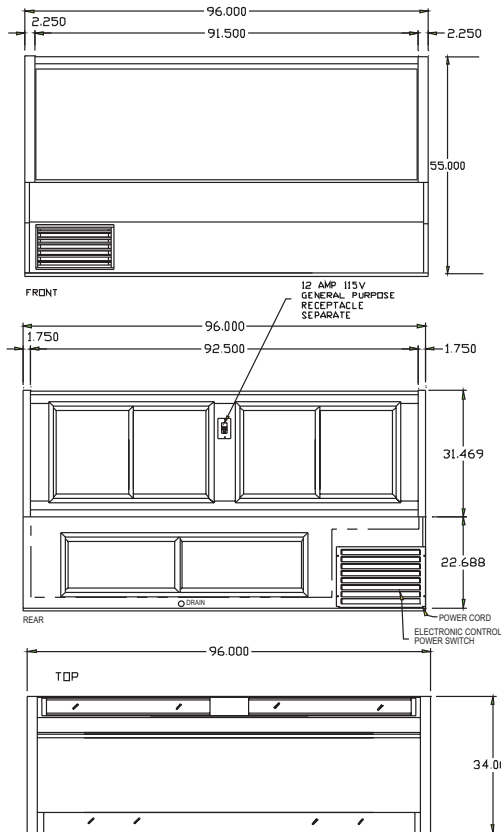
Technical Data / Stand Alone Design

Model No.	SC R	SC-CMS34N-4 R-CMS34N-4	SC-CMS34N-6 R-CMS34N-6	SC-CMS34N-8 R-CMS34N-8	SC-CMS34N-10 R-CMS34N-10	SC-CMS34N-12 RCDS34N-12
Length		48"	72"	96"	120"	144"
Height		55"	55"	55"	55"	55"
Depth		36.25"	34.25"	34.25"	34.25"	34.25"
Depth with bottom door	SC	36.25"	34.25"	34.25"	34.25"	34.25"
(Dimensions are +/- 1/4")						
Operating temperature		36°F to 40°F	36°F to 40°F	36°F to 40°F	36°F to 40°F	36°F to 40°F
Refrigerant (exp. valve)	SC	R134a	R134a	R134a	R134a	R134a
Compressor size HP	SC	1/4	1/3	1/2	1/2	3/4
Defrost per day (24 hours)		Electronic controlled 1 per day	Electronic controlled 1 per day	Electronic controlled 1 per day	Electronic controlled 1 per day	Electronic controlled 1 per day
BTU's at +20°F Evap. Temp.	R	1400	2100	2800	3500	4200
Voltage		115	115	115	115	115
Amperage unit only		6.0	8.7	11.2	13.8	17.4
Cord and plug		No	No	No	No	No
Exterior color		W/B/SS	W/B/SS	W/B/SS	W/B/SS	W/B/SS
Interior color		W/SS	W/SS	W/SS	W/SS	W/SS
Inside end panels		W/SS	W/SS	W/SS	W/SS	W/SS
Floors		W/SS	W/SS	W/SS	W/SS	W/SS
# of top doors		2	2	4	4	4
Door size		23.56" x 18.56"	23.56" x 29.3"	23.56" x 19.56"	23.56" x 29.3"	23.56" x 19.56"
# of bottom doors	SC	1 external	2 sliding	2 sliding	2 sliding	2 sliding
Bottom door size		14" x 18.56"	14" x 19.56"	14" x 29.3"	14" x 29.3"	14" x 29.3"
# of coils		2	2	2	2	2
Bottom storage		Yes	Yes	Yes	Yes	Yes
Front glass		28" x 43.5"	28" x 65.25"	28" x 91.5"		
# of main deck shelves		2	3	4		
Main deck size		(1)30" x 18" (1) 30" x 23.875"	(1)30" x 18" (2) 30" x 23.875"	(1)30" x 18" (3) 30" x 23.875"	(1)30" x 18" (4) 30" x 23.875"	(1)30" x 18" (5) 30" x 23.875"
Floor Racks		(2) 23.625" x 22"	(3) 23.625" x 22"	(4) 23.625" x 22"	(5) 23.625" x 22"	(6) 23.625" x 22"
Cubic capacity		30	45	60		
Mezzanine shelf		Optional	Optional	Optional	Optional	Optional
Shipping Info						
Height		61"	61"	61"	61"	61"
Depth		44"	44"	44"	44"	44"
Length		61"	87"	109"		
Gross weight SC/R		530/497	741/693	897/832	1150/1089	1414/1359

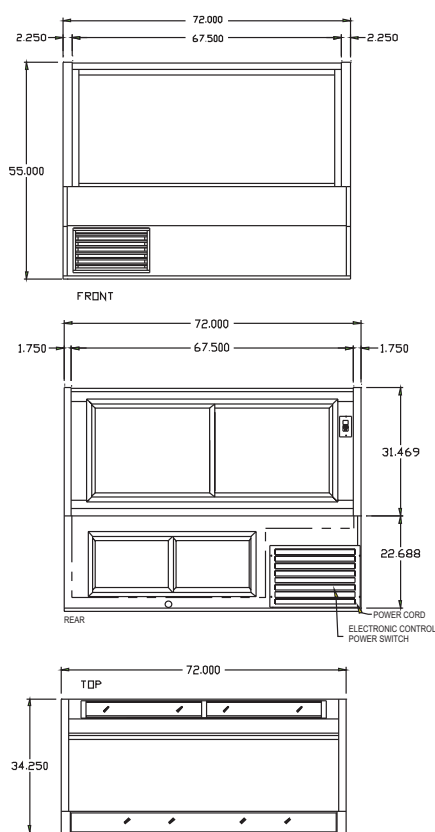
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Technical Data • Plan View

SC-CMS34N-8
8' Side View



SC-CMS34N-6
6' Side View



SC-CMS34N-4
4' Side View

