

SCSC-B

Mobile Self-Contained Cold Pan Serving Counters

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

- SCSC-36-B Refrigerated cold pan serving counter, 26" x 21.62" cold pan size
- SCSC-50-B Refrigerated cold pan serving counter, 39" x 21.62" cold pan size
- SCSC-60-B Refrigerated cold pan serving counter, 52" x 21.62" cold pan size
- SCSC-74-B Refrigerated cold pan serving counter, 65" x 21.62" cold pan size
- SCSC-96-B Refrigerated cold pan serving counter, 78" x 21.62" cold pan size



SCSC-60-B

Standard Features

- · On/off switch mounted to exterior of unit
- 10' long cord and plug are standard
- 5" polyurethane swivel casters for easy cleaning
- Easy to use stainless steel interlock system is standard on base and tray slides
- Environmentally friendly HFC-404A refrigerant
- Counters are standard with 7" deep refrigerated cold pan. Cold pans are fully insulated with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation
- · Pans recessed 2" from top edge of counter
- · Enclosed base
- · Cold pans are standard with drain with valve
- Adapter bars will be furnished at no additional charge if requested on original order only. Pans are supplied by others
- One year parts and 90 day labor standard warranty

Options &

Accessories

- Tray slides and work shelves
- Composite fold-down cutting boards
- Line-up interlock device
- · Glass-front counter protector
- Food shields
- 12" (30cm) wide 18-gauge stainless steel overshelf
- Fluorescent or incandescent light fixtures*
- Open understorage with shelf
- 120V/60Hz/1ø, 10 amp convenience outlet with breaker*
 - Dry storage compartment single or double door
 - Refrigerated understorage (60" unit or longer only)*
 - Stainless steel trim strips
- 14" x 30" (36cm x 76cm) stainless steel end drop shelf
- 6" (15cm) high adjustable stainless steel legs
- Laminate exterior panels
- * Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior body is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners and are welded in place. All body cutouts are reinforced with 14-gauge galvanized channel supports.

Exterior top is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit.

The refrigerated cold pan is 7" (18cm) deep and constructed of stainless steel to hold 4" deep pans. The cold pan is separated from the exterior top by a thermal break. Copper refrigeration tubing is attached to the sides of the cold pan and is fully insulated with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation. Cold pan is equipped with a 1" (2.5cm) I.P.S. drain with drain valve located at the bottom of the unit. Temperatures of 33°F (1°C) to 41°F (5°C) are maintained with pans recessed 2" (5cm) at 86°F ambient room temperature. Pans rest on die-stamped coldpan. Pans by others.

Refrigeration system uses HFC-404A refrigerant and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan pressure control. Unit is wired with a 3-wire, grounded, maximum 10' (3m) cord and plug. Unit has an on/off switch mounted on the exterior.

Casters: Unit is mounted on 5" (13cm) diameter swivel casters with non-marking tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).



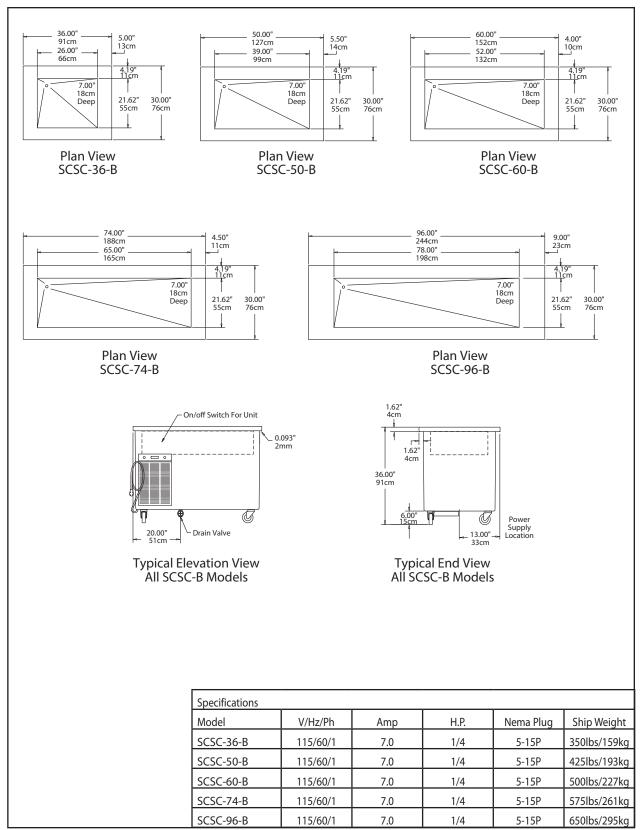












Delfield reserves the right to make changes to the design or specifications without prior notice.

