

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

(800) 777-9129



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

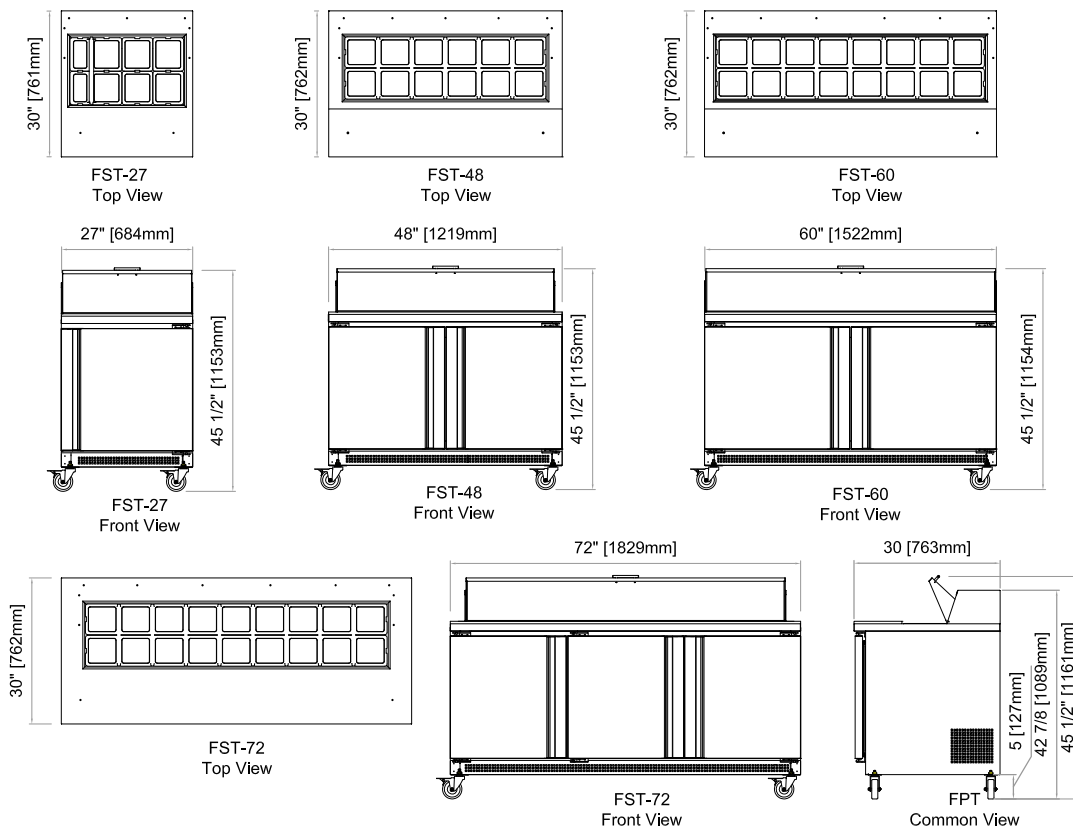
(1) Epoxy coated shelving per door with clips. Adjustable in 1/2" increments per shelf.

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.



Salad / Sandwich Tables

FST Series **New!**

- FST-27-8-N FST-36-10-N FST-48-12-N
 FST-60-16-N FST-72-18-N

(800) 777-9129



Item # _____

Standard Features

- Our new “Next Generation” prep table have been completely re-designed to ensure proper temperature even in **100 deg. environments.**
- Exclusive base design for over **30% greater interior capacity** than most in it’s class.
- All stainless steel interior and exterior construction for a clean & safe 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 fresh and maintain temperature at 33° - 41°F 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 skeeps pan temperature cold and minimizes condensation. 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-N



FST-48-12-N



FST-72-18-N



Options & Accessories

- Flat cover in lieu of telescoping cover
- Epoxy coated shelves
- Pan dividers
- Single and double tier overshef
- 220 volts / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards

Salad Tables	Model	Door	Top Pans	Shelves	Amps	HP	Voltage	Nema Plug	Cord Length	Cabinet Dimensions L / *D / H			Shipping (Wt. Cubes)	
	FST-27-8-N	1	8	1	2.7	1/6	115	5-15P	8'	27-3/4"	30-1/8"	44-5/8"	205	36
FST-36-10-N	2	10	2	2.7	1/6	115	5-15P	8'	36-3/8"	30-1/8"	44-5/8"	258	46	
FST-48-12-N	2	12	2	3.8	1/4	115	5-15P	8'	48-3/8"	30-1/8"	44-5/8"	297	55	
FST-60-16-N	2	16	2	3.8	1/4	115	5-15P	8'	60-3/8"	30-1/8"	44-5/8"	342	73	
FST-72-18-N	3	18	3	3.8	1/4	115	5-15P	8'	72-1/2"	30-1/8"	44-5/8"	405	87	

* Depth does not include 1” bumper. // Specifications are subject to change without notice.

Salad / Sandwich Tables

FST Series

(800) 777-9129



Specifications

Construction

Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with coved corner floor. Aluminum split wall between the food pans and the interior cavity. Door is heavy duty stainless steel exterior and interior, step 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" Ecomate 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, 1/2" deep.

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

Comes standard with standard 1/8 size, clear polycarbonate, NSF approved 4" deep food pans and adaptor bars.

Shelving

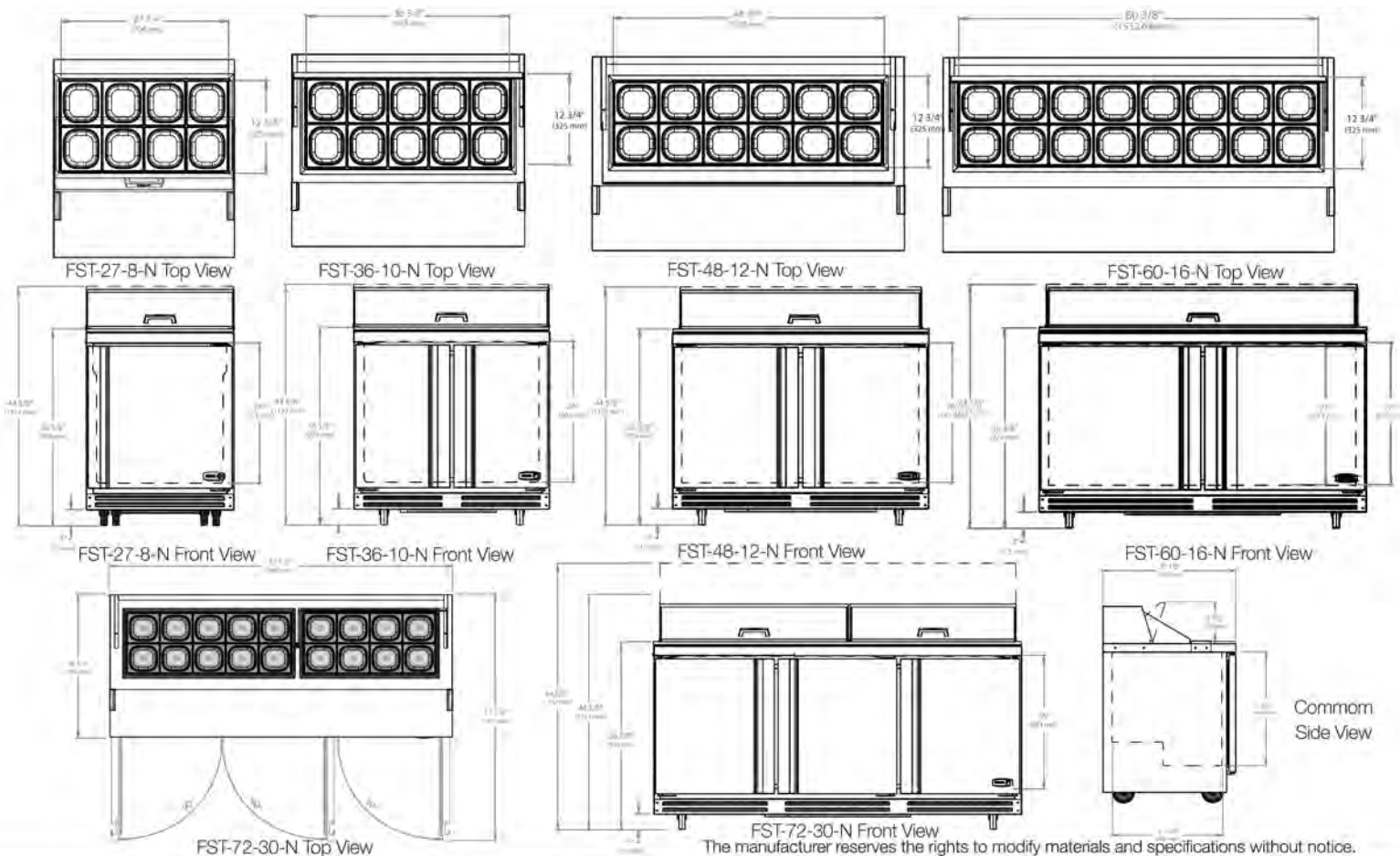
(1) Epoxy coated shelving per door with clips. Adjustable in 1/2" increments per shelf.

Others

Unit is supplied standard with an 8' cord and plug (Nema 5-15p). Standard 5" 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.

MegaTop Refrigeration Table

FMT Series **New!**

(800) 777-9129



FMT-27-12-N FMT-36-15-N FMT-48-18-N
 FMT-60-24-N FMT-72-30-N

Item # _____

Standard Features

- Our new “Next Generation” prep table have been completely re-designed to ensure proper temperature even in **100 deg. environments.**
- Exclusive base design for over **30% greater interior capacity** than most in it’s class.
- All stainless steel interior and exterior construction for a clean & safe 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 fresh and maintain temperature at 33° - 41°F 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 skeeps pan temperature cold and minimizes condensation. 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.



FMT-27-12-N



FMT-48-18-N



FMT-72-30-N



Options & Accessories

- Flat cover in lieu of telescoping cover
- Epoxy coated shelves (clips included)
- Pan dividers
- Single and double tier overshelf
- 220 volts / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards

Mega Top	Model	Door	Top Pans	Shelves	Amps	HP	Voltage	Nema Plug	Cord Length	Cabinet Dimensions L / D / H			Shipping (Wt. Cubes)	
	FMT-27-12-N	1	12	1	2.7	1/6	115	5-15P	8'	27-3/4"	36-1/8"	44-5/8"	225	36
FMT-36-15-N	2	15	2	2.7	1/6	115	5-15P	8'	36-3/8"	36-1/8"	44-5/8"	258	46	
FMT-48-18-N	2	18	2	5	1/4	115	5-15P	8'	48-3/8"	36-1/8"	44-5/8"	327	55	
FMT-60-24-N	2	24	2	5	1/4	115	5-15P	8'	60-3/8"	36-1/8"	44-5/8"	380	73	
FMT-72-30-N	3	30	3	5	1/4	115	5-15P	8'	72-1/2"	36-1/8"	44-5/8"	465	87	

* Depth does not include 1” bumper. // Specifications are subject to change without notice.

Specifications

Construction

Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with coved corner floor. Aluminum split wall between the food pans and the interior cavity. Door is heavy duty stainless steel exterior and interior, step 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" Ecomate 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, 1/2 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, clear polycarbonate, NSF approved 4" deep food pans and adaptor bars.

Shelving

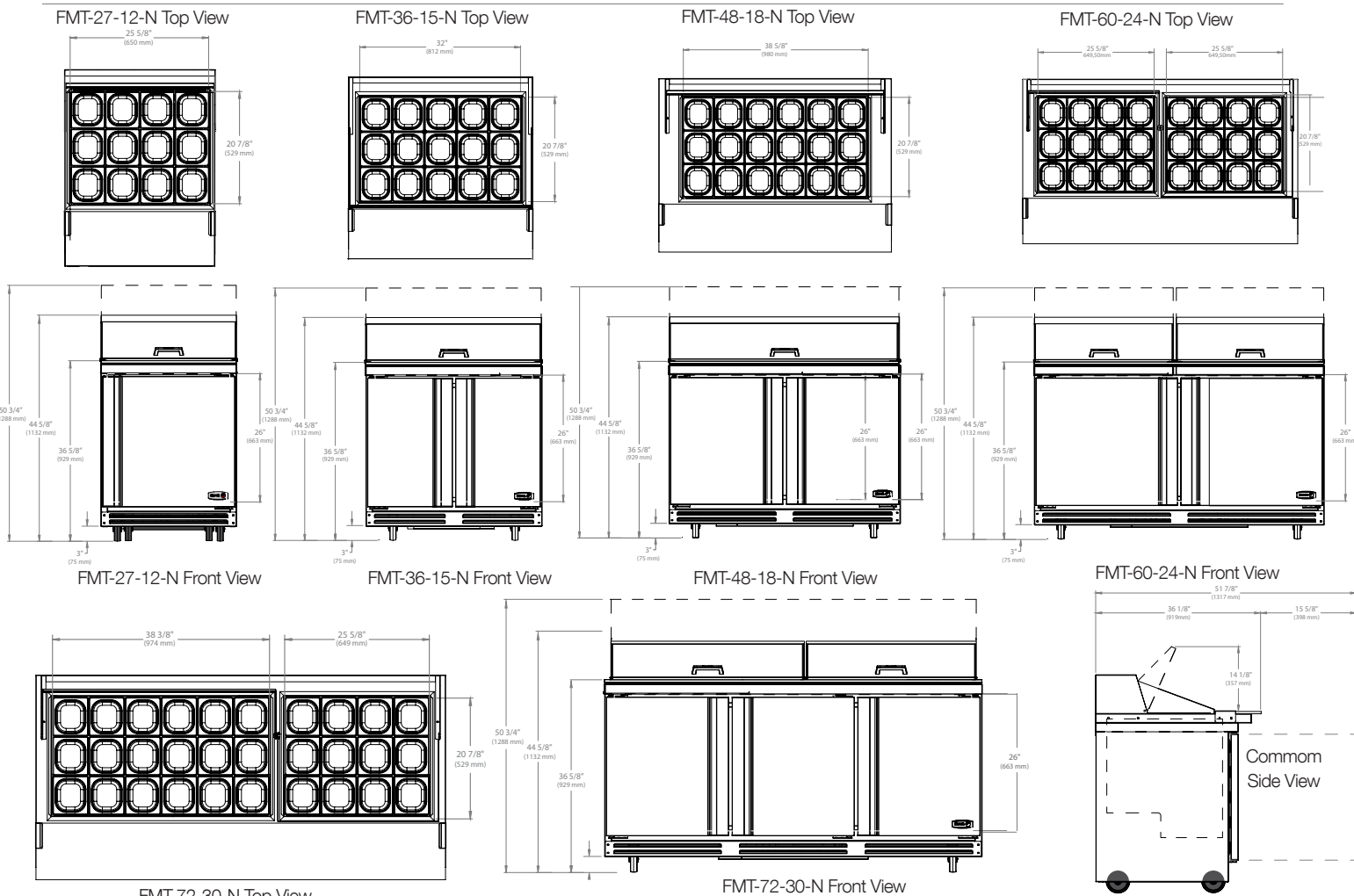
(1) Epoxy coated shelving per door with clips. Adjustable in 1/2" increments per shelf.

Others

Unit is supplied standard with an 8' cord and plug (Nema 5-15p). Standard 5" 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. 03012018

Refrigerated Chef Base

FCBR Series

(800) 777-9129



FCBR-52 FCBR-52-60 FCBR-72
 FCBR-84 FCBR-96

Item # _____

Standard Features

- Our chef bases 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 clean & safe food environment. Coved corner floor to meet NSF requirements. Drip resistant "V" marine edge protects against spills.
- Drawers: Heavy duty drawer slides, full length recessed drawer handles; accommodate: FCBR-52 (2) 12" x 20" x 4" / (3) 1/6 th x 4" deep pans per drawer. FCBR-60/96 (3) 12" x 20" x 4" deep pans per drawer. FCBR-72 (2) 12" x 20" x 4" deep pans per drawer. FCBR-84 (3) 12" x 20" on right drawer / (2) 12" x 20" x 4" deep pans on the left drawer. (pans sold separately).
- **Forced air inside** to keep products fresher and maintain a constant temperature between **32°F to 41°F** in refrigeration equipment.
- Enhanced digital controller to keep food quality for longer period of time.
- Side breathing refrigeration system for built-in applications.
- **2" Ecomate** CFC-free polyurethane insulation foamed in place for extra strength and energy efficiency. Environmentally friendly with zero ozone depletion (ODP) and zero global warming potential (GWP).
- Equipment mounted on heavy duty **4" casters**.



FCBR-52



FCBR-52-60



FCBR-96



Options & Accessories

- 6" Adjustable legs
- 220 volts / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards

Chef Base	Model	Drawers	Pans	Cord Length	HP	Volt	Amps	NEMA Plug	Cabinet Dimensions L"/D"/H			Shipping (Wt. Cubes)	
	FCBR-52	2	36	8'	1/6	115	2.7	5-15P	53"	32"	25-3/8"	380	38
FCBR-52-60	2	36	8'	1/6	115	2.7	5-15P	60"	32"	25-3/8"	410	43	
FCBR-72	4	48	8'	1/4	115	5	5-15P	72-1/2"	32"	25-3/8"	515	51	
FCBR-84	4	60	8'	1/4	115	5	5-15P	84"	32"	25-3/8"	560	59	
FCBR-96	4	72	8'	1/4	115	5	5-15P	96-5/8"	32"	25-3/8"	640	66	

* Depth does not include 1" bumper / All specifications are subject to change without notice.

Refrigerated Chef Base FCBR Series

(800) 777-9129



Specifications

Construction

Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with coved corner floor. Drawer is heavy duty stainless steel with heavy duty drawer slides, self closing. Accommodates: FCBR-52 (2) 12" x 20" x 4" / (3) 1/6 th x 4" deep pans per drawer. FCBR-60/96 (3) 12" x 20" x 4" deep pans per drawer. FCBR-72 (2) 12" x 20" x 4" deep pans per drawer. FCBR-84 (3) 12" x 20" on right drawer / (2) 12" x 20" x 4" deep pans on the left drawer. (pans sold separately).

Drawers provided with magnetic door gaskets, removable without tools, self-closing. Drawers are full extension. Recessed full length handles.

Unit comes complete with a 2" Ecomate CFC-

Free polyurethane insulation, foamed in place.

Refrigeration System

Self-contained capillary tube system using environmentally friendly (CFC Free) R-290 refrigerant. Side mounted compressor on right side 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.

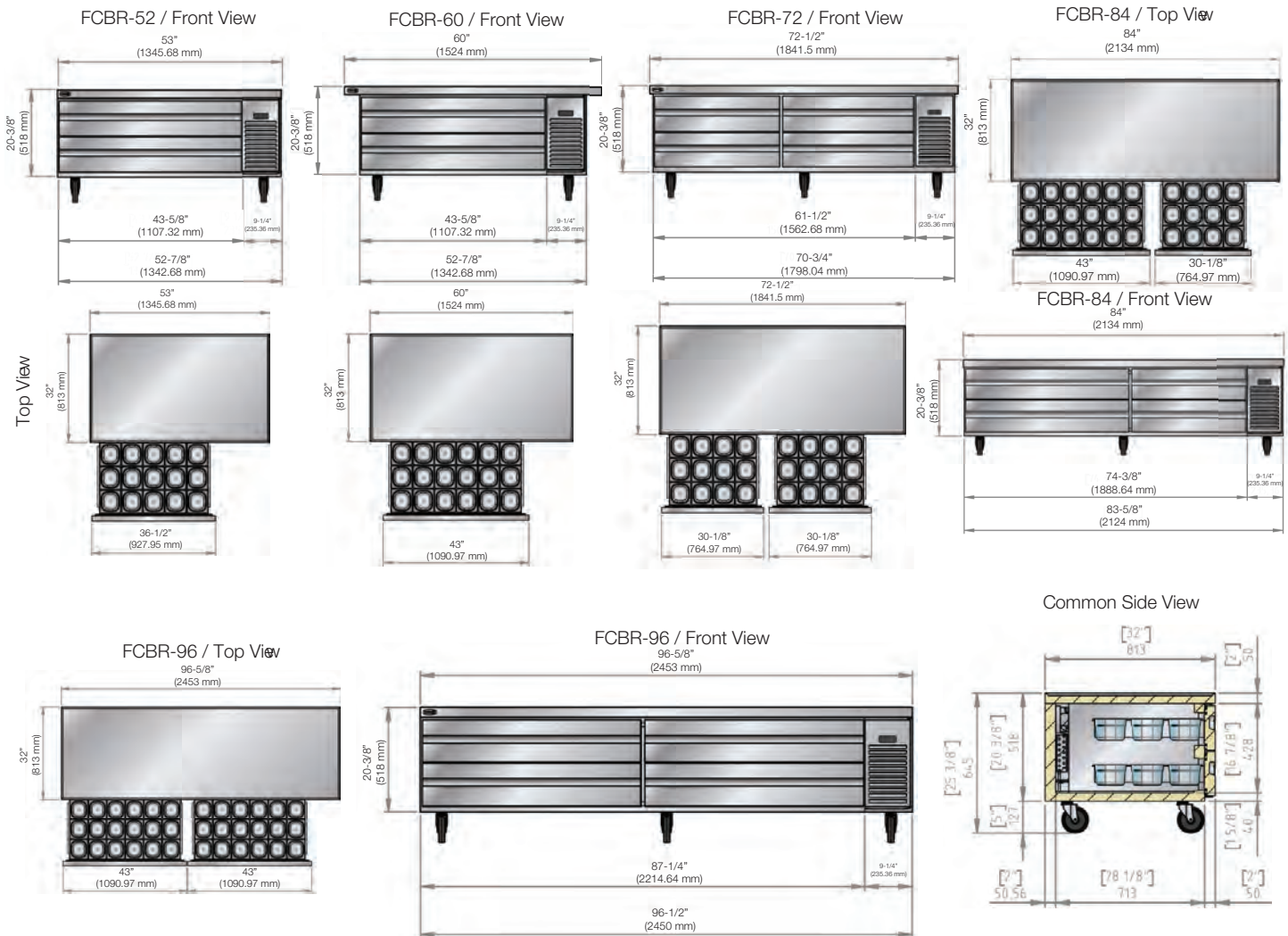
Energy savings digital controllers and thermostats. Automatic defrost, time initiated.

Others

Unit is supplied standard with an 8' cord and plug (Nema 5-15p).

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. 03012018

Pizza Prep Tables

FPT Series

FPT-46

FPT-67

FPT-93

(800) 777-9129

FAGOR



Item # _____

Standard Features

- Our pizza 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 clean & safe food environment. Coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with full length recessed door handles; interior instep design for added insulation and protection of door gasket.
- Forced air design underneath the pans to keep products fresh and maintain temperature at 33° - 41°F in food pans and cabinet interior. Complies with NSF7 standards for food product safety.
- Insulated lid keeps pan temperature cold and minimizes condensation. Removable for easy cleaning.
- Side breathing refrigeration system for built-in applications.
- Standard with rail system which holds (2) shelves per door and rails that can also accommodate (2) 12" x 20" foodservice pans (pans sold separately).
- 19" full length removable and reversible white polyethylene cutting board.



FPT-46



FPT-67



FPT-93



Options & Accessories

- 6" adjustable legs (set of 4)
- Additional epoxy coated shelves with channels
- Universal tray slides (pair)
- 220 volts / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards

Pizza Tables	Model	Door	Shelves	Top Pans	HP	Volts	Amps	Capacity (cu. ft.)	Cord Length	Cabinet Dimensions L / * D / **H			Shipping (Wt. / Cubes)	
	FPT-46	1	2	6	1/4	115	5	9.9	8'	46"	35"	43-7/8"	328	63
FPT-67	2	4	9	1/4	115	5	18.6	8'	67-1/4"	35"	43-7/8"	450	73	
FPT-93	3	6	12	1/3	115	6.5	26.5	8'	93-1/8"	35"	43-7/8"	570	92	

* Depth does not include 1" bumper.

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

All specifications are subject to change without notice.

Specifications

Construction

Heavy duty stainless steel exterior top, front and sides. Galvanized back panel. Interior completely constructed of heavy duty stainless steel with coved corner floor. Door is heavy duty stainless steel exterior and interior, in-step design with 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" Ecomate CFC-Free polyurethane insulation, foamed in place.

Refrigeration System

Self-contained capillary tube system using environmentally friendly (CFC Free) R-134a

refrigerant. Side mounted compressor on right side 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

19" wide removable and reversible cutting board, NSF approved white polyethylene, ½ deep. Stainless steel insulated top lid keeps pan contents colder. Durable, long lasting and removable for easy cleaning.

Comes standard with standard 1/3 size, clear polycarbonate, NSF approved 4" deep food pans.

Shelving

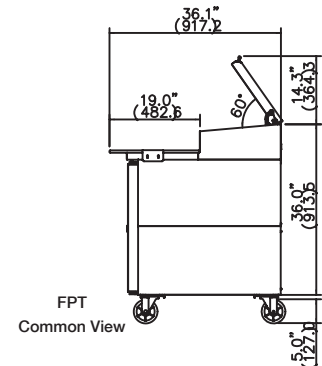
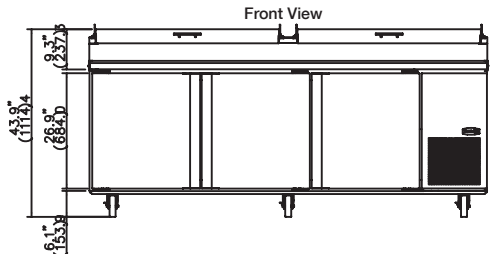
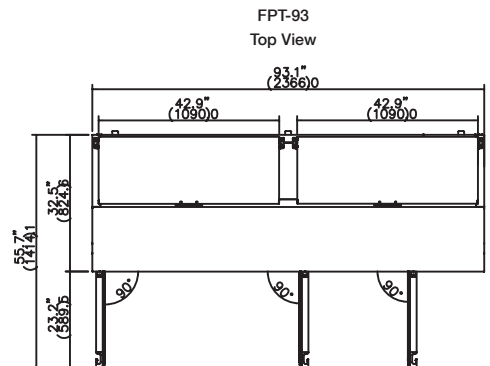
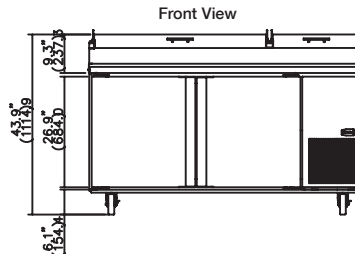
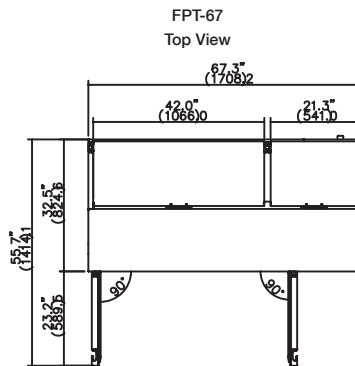
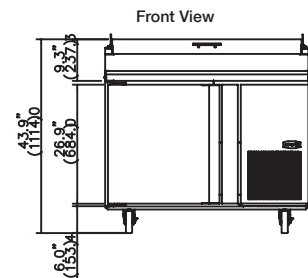
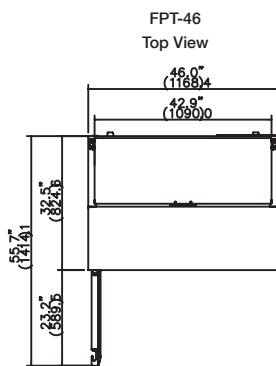
(2) Epoxy coated shelving per door with channel slides for supports. Adjustable in 2" increments per shelf.

Others

Unit is supplied standard with a 8' cord and plug (Nema 5-15p). Standard with 5" diameter casters, front two 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. 03012018

Deep Undercounter Tables SUR/SWR Series

(800) 777-9129



SUR-46 SUR-67 SUR-93
SUR-46 SWR-67 SWR-93

Item # _____

Standard Features

- Our deep undercounter 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 clean & safe food environment. Coved corner floor to meet NSF requirements.
- Heavy duty stainless steel door with full length recessed door handles; interior in-step design for added insulation and protection of door gasket.
- Factory balanced refrigeration system, environmentally friendly R-134A Refrigerators.
- Refrigerators maintain product temperatures from 33° to 38°F.
- Side breathing refrigeration system for built-in applications.
- Standard with rail system which holds (2) shelves per door and rails that can also accommodate (2) 12" x 20" foodservice pans (pans sold separately).



SWR-46



SUR-67



SUR-93



Options & Accessories

- 6" adjustable legs (set of 4)
- 3" casters (set of 4, front 2 w/ clips)
- Additional epoxy coated shelves
- Universal tray slides
- 220 volts / 50 cycles / 1 phase



*Conforms to UL & NSF-7 standards

Deep Undercounter	Model	Door	Capacity (cu. ft.)	Shelves	Amps	HP	Voltage	Nema Plug	Cord Length	Cabinet Dimension			Shipping (Wt. / Cubes)	
										W	D*	H**		
	SUR-46	1	9.9	2	5.4	1/4	115	5-15P	8'	46"	32-1/2"	30"	280	43
	SUR-67	2	18.6	4	6.5	1/3	115	5-15P	8'	67-1/4"	32-1/2"	30"	345	62
	SUR-93	3	26.5	6	6.5	1/3	115	5-15P	8'	93"	32-1/2"	30"	490	91
	Model	Door	Capacity (cu. ft.)	Shelves	Amps	HP	Voltage	Nema Plug	Cord Length	Cabinet Dimensions			Shipping (Wt. / Cubes)	
										W	D*	H**		
	SWR-46	1	9.9	2	5.4	1/4	115	5-15P	8'	46"	32-1/2"	36"	290	43
	SWR-67	2	18.6	4	6.5	1/3	115	5-15P	8'	67-1/4"	32-1/2"	36"	360	62
	SWR-93	3	26.5	6	6.5	1/3	115	5-15P	8'	93"	32-1/2"	36"	510	91

* Depth does not include 1" bumper.

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

Deep Undercounter Tables

SUR/SWR Series

(800) 777-9129



Specifications

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. Door is heavy duty stainless steel exterior and interior, in-step design with 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" Ecomate CFC-Free polyurethane insulation, foamed in place.

Refrigeration system

Self-contained capillary tube system using environmentally friendly (CFC Free) R-134a refrigerant. Side mounted compressor on right side 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.

Shelving

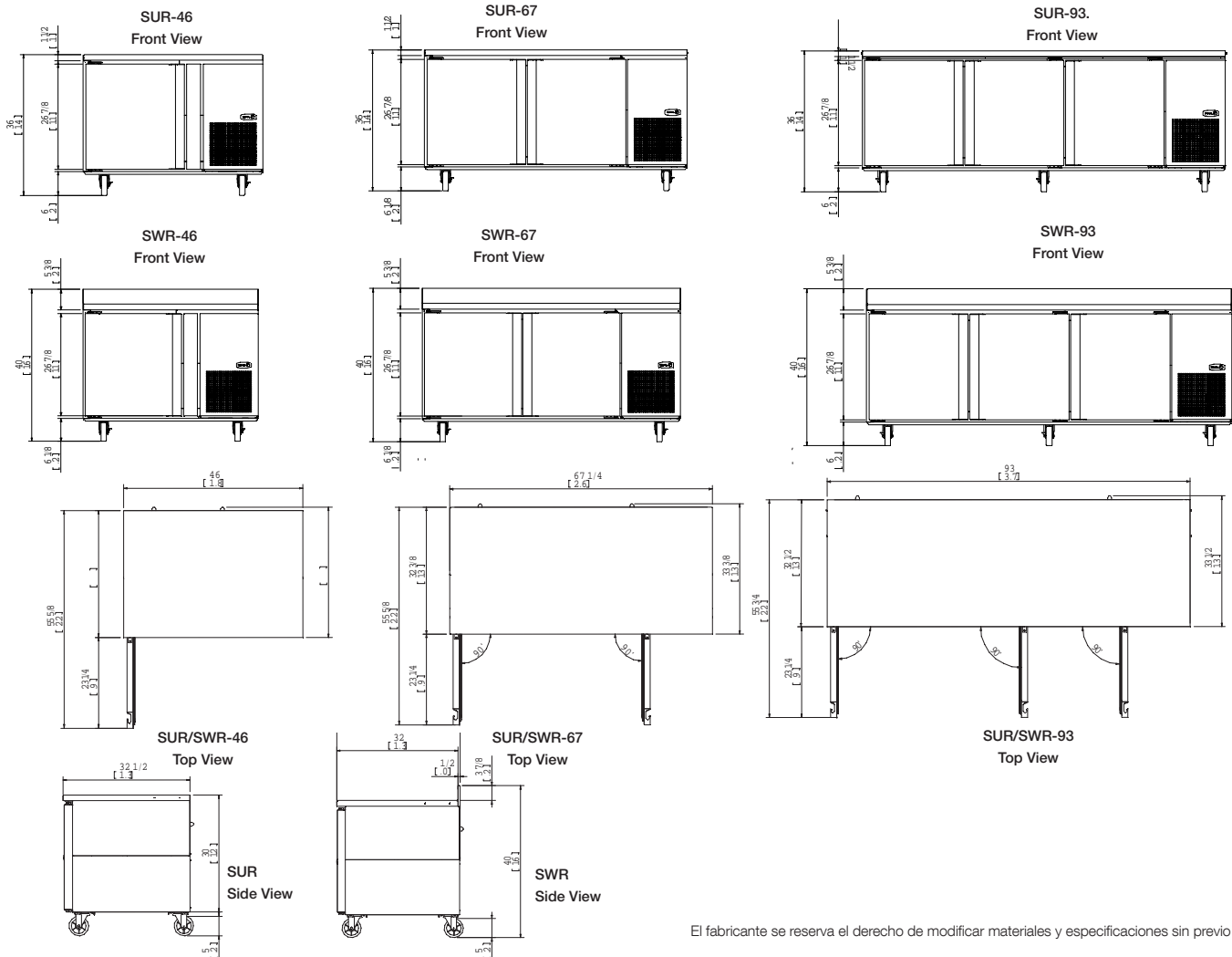
(2) Epoxy coated shelving per door with channel slides for supports. Adjustable in 2" increments per shelf.

Others

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

Warranty

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



El fabricante se reserva el derecho de modificar materiales y especificaciones sin previo aviso.