

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



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.

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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

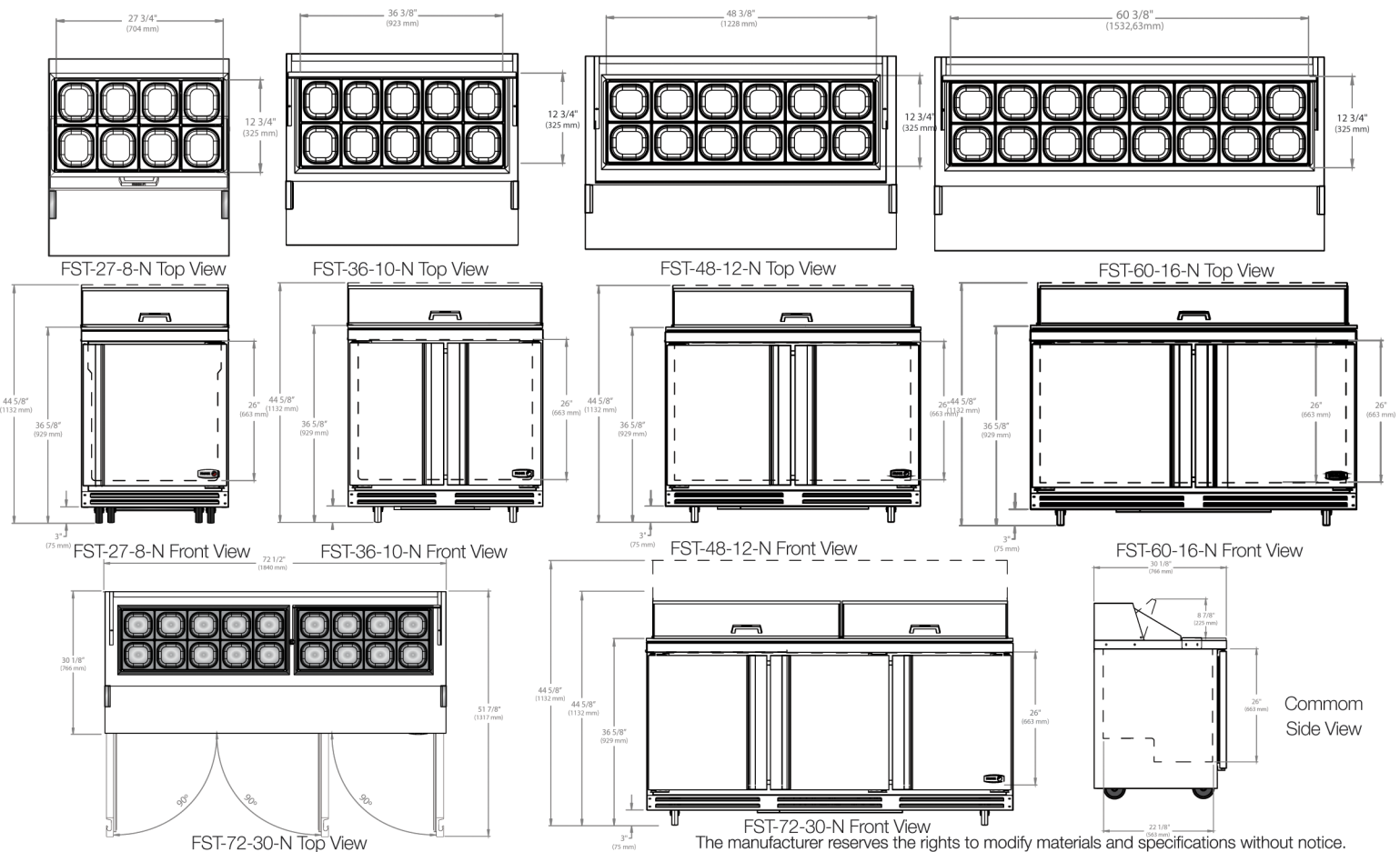
(1) Epoxy coated shelving per door with clips. Adjustable in 1/2" increments per shelf.

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.