Modular Equipment 80000 Series

Hot Food Tables -
Gas, Wet Only

ITEM # _____

PROJECT _____

_____

_____

DATE _____

MODEL	LENGTH
L-80130	30"
L-80148	48"
L-80160	60"
L-80172	72"
L-80186	86"

DEPTH
28" OR 32"



L-80160 shown with options

SPECIFICATIONS:

TOP: Die-formed contstruction of one-piece 16 GA stainless steel type 304-#4 finish with 2 5/8" nosing, Backsplash to be 3/8" coved, 6" high x 2 1/8" wide, Sheared ends fitted with recessed 12 GA steel bars for adjoining units, producing a hairline seam

FOOD WARMER OPENING: 12" X 20" die-formed depressions for pans up to 6" deep, Fractional size pan arrangement possible with the use of divider bars (pans not incl.)

CUTTING BOARD: (Unit Length) x 9 1/2" wide x 1/2" thick NSF approved Richlite held in place with stainless steel pins or brackets

COMPARTMENT: Common water bath tank die-formed of one-piece 16 GA stainless steel type 304-#4 finish, Integrally welded and coved with 3/4" NPT drain, gate valve, and faucet

HEAT TYPE: 22,000 BTU/HR Natural gas ring burner(s), Pilot light(s) with safety shut-off and common manifold included; LP available upon request

PLATE SHELF: Length of unit (less 3") x 8" deep, Die-formed construction of one-piece 20 GA stainless steel type 304-#4 finish, Provisions for control(s) in panel below shelf

INTERIOR: Ends of pan type construction, 22 GA stainless steel type 304-#4 finish, Top and body supported by 14 GA galvanized steel box channels, Sound-deadening material applied between top of support channels and underside of top

EXTERIOR: Ends are the unfinished painted side of the stainless steel interior end, Back is unfinished, open, and painted for full length chaseway and rough-in flexibility

SHELF: Die-formed construction of one-piece 22 GA stainless steel type 304-#4 finish, Front of undershelf has 1/4" high marine edge, Shelf has integral turn-up at rear and supported by 20 GA galvanized steel box channels, Sound deadening material applied between top support channels and bottom of shelf

LEGS: 8" high legs standard, 1 5/8" tubing welded to steel plate and fastened to body support channels, Bullet-foot has 1 1/8" of adjustment, All legs are stainless steel

FEATURES

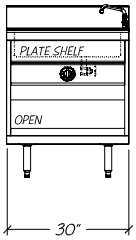
- Available with other modular equipment under one top up to 10 feet in length
- 16 GA reinforced top
- Common water bath tank with drain and valve
- Gas-ring burner with pilot light and safety valve
- Uniform integration in design, quality and parts

OPTIONS

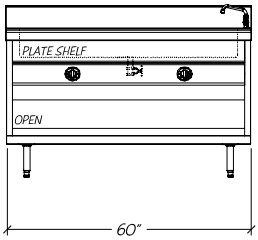
- 8 1/2" Insets
- Custom Sizes
- Baine-Marie/Chinese Style
- Auto-Fill Device

Modular Equipment L-80000 Series - Gas Hot Food Tables

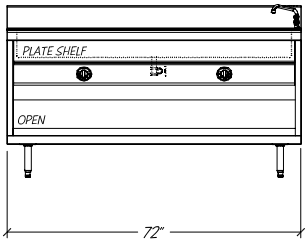
DIMENSIONAL DATA



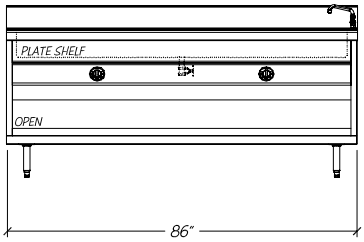
L-80130



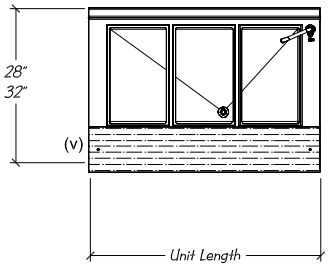
L-80160



L-80172



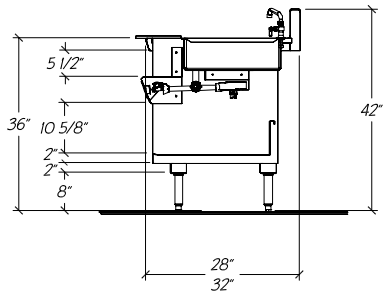
L-80186



L-80148 shown

STATISTICAL DATA

MODEL	LGTH	SHELVING (SQ FT)	# OF OPNG'S	# OF BURNERS	BTUS	SHIP WT.
L-80130	30"	4.5	2	1	22,000	215#
L-80148	48"	7.6	3	1	22,000	285#
L-80160	60"	9.6	4	2	44,000	375#
L-80172	72"	11.7	5	2	44,000	425#
L-80186	86"	14.0	6	2	44,000	475#



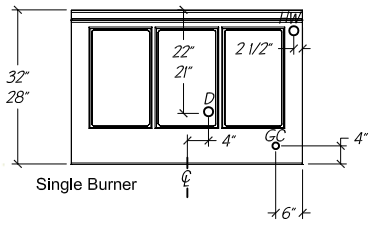
Notes: i. 32" deep equipment has 5 1/4" chaseway at rear
28" deep equipment has 1 1/4" chaseway at rear

Modular Equipment 80000 Series MECHANICAL DATA

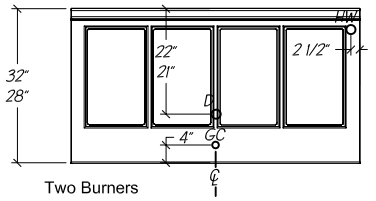
GC 1/2" FPT Gas connection, 27" AFF

HW Water supply 1/2" NPS Male inlet w/ 1/4" NPT connection, 34" AFF

D 1" copper drain FPT w/ gate valve, 25" AFF



Single Burner



Two Burners