# **Salad / Sandwich Tables FST** Series

FST-27-28-N FST-36-10-N FST-48-12-N

FST-60-16-N FST-72-18-N



Item # \_\_\_\_\_

### **Standard Features**

- Our "Next Generation" prep tables have been completely re-designed to ensure proper temperature even in **100** °F 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.
- With innovative and eco-friendly technology, Fagor utilizes R-290 Hydrocarbon designed to meet DOE's Energy Conservation standards with very low contribution to global warming (ODP-0) (GWP-3).
- 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.

Options & AccessoriesFlat cover in lieu of telescoping cover

Single and double tier overshelf220 Voltss / 50 cycles / 1 phase

Epoxy coated shelvesPan dividers













\*Conforms to UL & NSF-7 standards



FST-27-8-N



FST-48-12-N



FST-72-18-N

S	Model	Doors	Top Pans	Shelves	Capacity Cu. Ft.	Amps	HP	Volts	Cabinet Dimensions W/D/H			Shipping (Wt. Cubes)	
ble	FST-27-8-N	1	8	1	9.5	1.5	1/10	115	27-3/4"	30-1/8"	44-5/8"	205	36
Ta		2	10	2	13.1	1.5	1/10	115	36-3/8"	30-1/8"	44-5/8"	258	46
lad		2	12	2	16.7	2.5	1/3	115	48-3/8"	30-1/8"	44-5/8"	297	55
Sal	FST-60-16-N	2	16	2	20.6	2.5	1/3	115	60-3/8"	30-1/8"	44-5/8"	342	73
	FST-72-18-N	3	18	3	25.4	2.5	1/3	115	72-1/2"	30-1/8"	44-5/8"	405	87

<sup>\*</sup> Depth does not include 1" bumper. Specifications are subject to change without notice.

## Salad / Sandwich Tables

## **FST** Series



## **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.

Doors: heavy duty stainless steel exterior and interior, in-step design with hinged solid doors and positive seal. Self closing mechanism and 120° stay open feature.

Door openings have a plastic breaker strips to retard condensate formation. Provided with magnetic door gaskets, removable without tools. Recessed full length handles.

Units come 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. 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.

Refrigerators 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

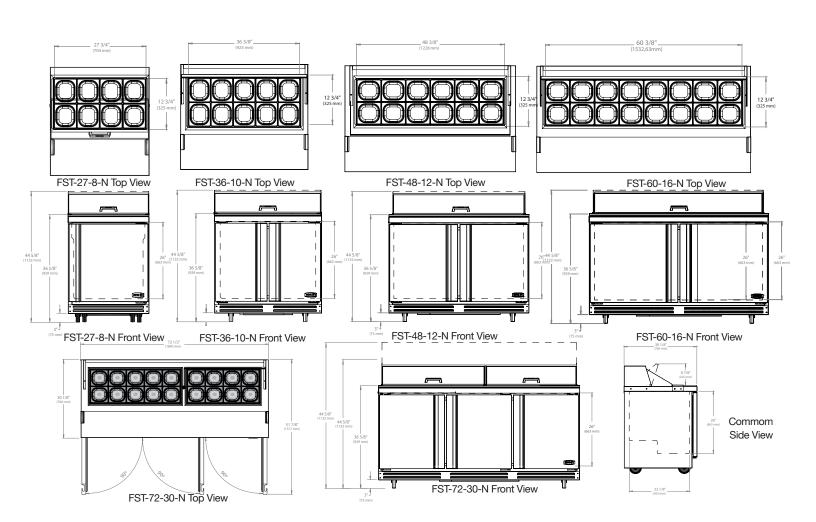
(1) Epoxy coated shelving per door with clips. Adjustable in-1/2" increments per shelf.

#### **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