



F2600 & F2700

Low-Profile Freezer Equipment Stands

Project _____
Item _____
Quantity _____
CSI Section 11400
Approved _____
Date _____

Models

- F2660 60.25" Self-contained low-profile freezer base equipment stand
- F2694 94.25" Self-contained low-profile freezer base equipment stand
- F2748 48.25" Remote low-profile freezer base equipment stand
- F2776 76.25" Remote low-profile freezer base equipment stand



F2660

Standard Features

- Top is heavy duty stainless steel, with full perimeter marine edge
- Standard stainless steel ends
- Exterior drawer fronts are stainless steel
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Snap-in drawer gaskets for easy removal
- 8' cord and plug supplied
- Base interior cabinet is cooled with mullion style coated blower coil(s) mounted between each door/drawer section for even air and temperature control
- Digital thermometer
- Electric condensate evaporators are standard
- Wall-mounted bracket to prevent tipping
- Full Extension Plus Drawer system is a complete drawer system. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans (by others). The drawer system is all stainless steel construction for maximum durability
- F26/2700 base cabinet will maintain 0° to -5° temperatures at 100° ambient room temperature meeting NSF7 requirements
- When ordering, specify make, model and depth

- of cooking equipment sitting on the equipment stand
- Height of surface for setting equipment is 25.50"
- Self-contained freezers are standard with a defrost timer
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- Drawer locks
- 230V, 50Hz electrical system
- Stainless steel back
- Mechanical housing left side
- Set of 4 casters (F26 Series)
- Set of 6 casters (F26 Series)
- Doors in lieu of drawers (except 32")
- Plastic laminate end
- Plastic laminate back
- Plastic laminate front

Specifications

Exterior top is 18-gauge stainless steel with full perimeter marine edge. Corners are fully welded with smooth radii corners for easy clean out. Interior subtop is 22-gauge stainless steel. Over two inches of environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) Polyurethane two-part foam provides insulation and rigidity.

Refrigerated base has 22 gauge stainless steel interior back and bottom with ABS thermoformed sides. Base exterior back, bottom and sides are constructed of galvanized steel.

Finished stainless steel ends are standard. Louver, coil panel and drawer faces are all standard with stainless steel construction. (Unit is supplied with a wall-mounted bracket and threaded rod to allow installation of the unit against a solid surface.)

Units foundation is made of 14 gauge 1.50" x 3.25" thick galvanized leg rails with casters as standard. Unit comes standard with a stainless steel leg rail cover-up skin. Legs available on request.

Full Extension Plus drawer system is a complete drawer system, which can operate independent of the unit it's installed in. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans and smaller fractional pans. Drawer system is all stainless steel construction for maximum durability. Drawer track rollers are made of Delrin and do not require grease for operation. Intermediate tracks are removable without tools and house Delfield's "anti-friction binary roller system". Drawer boxes are designed with "easy

pan grip flanges". Tracks are designed with a stay shut feature that holds the drawer gasket tight to the base front on uneven floors. Exterior drawer fronts are made of stainless steel; and an interior made of ABS plastic with formed in channels to house the snap-in dart style santoprene gasket. A galvanized brace is foamed in place to be an integral part of the drawer front assembly. Each drawer front is injected with 1.87" of high density polyurethane foam between the exterior and interior. Handles are recessed black plastic and held in with a positive lock system.

Mullion Coil Refrigeration system uses HFC-404A refrigerant, and maintains 0°F (-18°C) to -5°F (-21°C) interior cabinet temperature at 100°F (38°C) ambient room temperature. Both remote and self-contained models are standard with exterior digital thermometer and electric condensate evaporators. Electrical connections shall be 115 volt, 60 hertz and single phase.

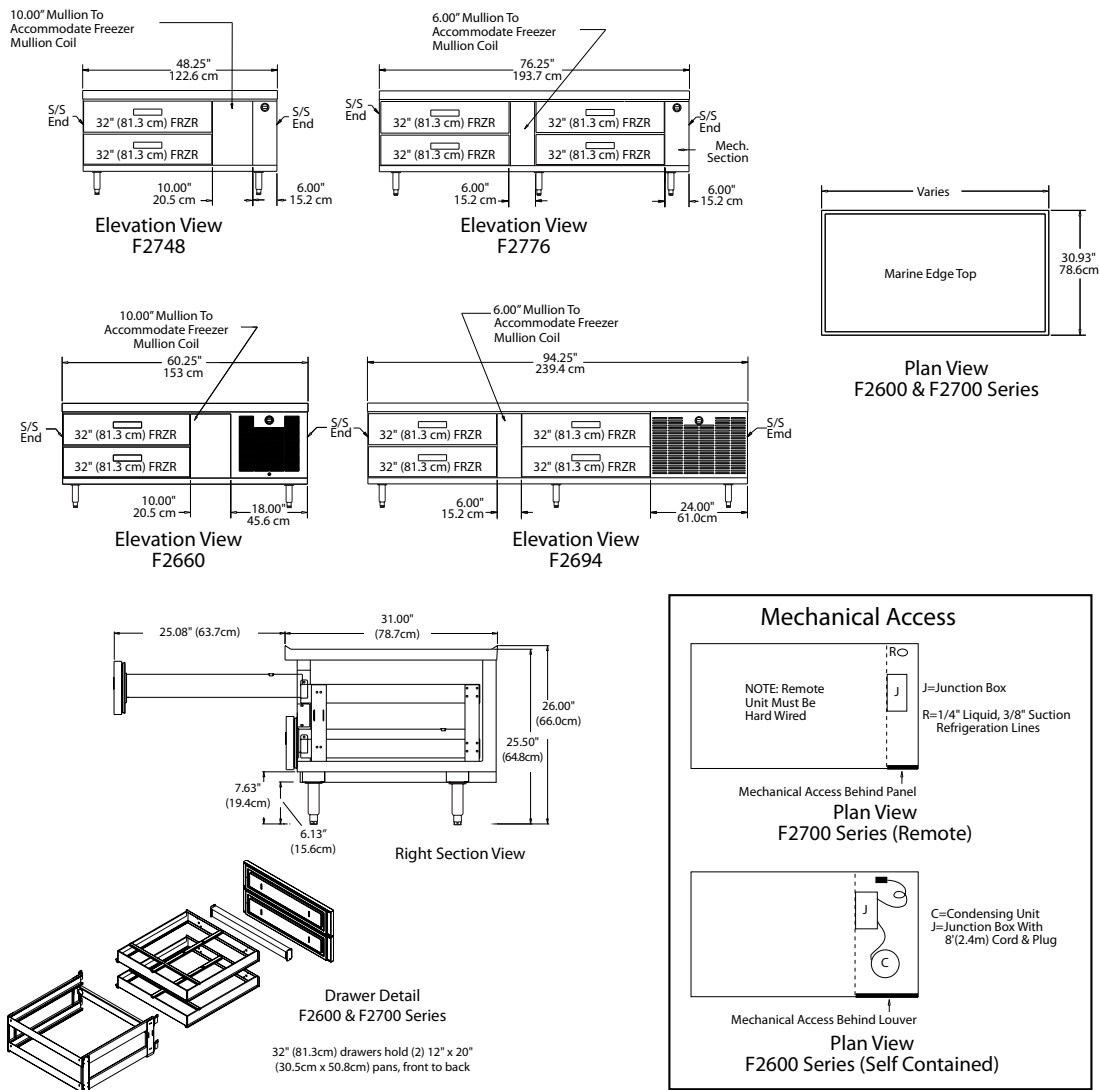
The Following Applies To F2700 Series (Remote) Only:

Remote models have a digital thermometer installed in the removable access panel, defrost timer, thermostat and solenoid valve. Remote models must be hard-wired at the installation site.

The Following Applies To F2600 Series (Self-Contained) Only:

Self-contained models have a pre-wired condensing unit, a digital thermometer installed in the removable louver and is supplied with an 8.0' (2.4m) cord and plug.





Warning

To assure proper operation a 2" airspace must be maintained between the bottom of any cooking equipment and the top of this unit. Cooking equipment must have a barrier (i.e. bottom, drip pan) between its heat source and the top of the equipment stand. Failure to comply with this could severely damage the equipment stand and void all warranties.

Specifications

Model	# Of 12x20 Pans	V/Hz/Ph	Amps	Ship Weight	BTU Load	System BTU	H.P.	Nema Plug
F2660 Self-contained	4	115/60/1	11.0	418lbs/190kg	925	1776	1/2	5-15P
F2694 Self-contained	8	115/60/1	16.0	505lbs/229kg	1558	2713	3/4	5-20P
F2748 Remote	4	115/60/1	10.0	295lbs/134kg	1032	160	NA	NA
F2776 Remote	8	115/60/1	15.0	375lbs/170kg	1770	160	NA	NA

NOTE: Add a "C" to the model number when ordering with casters (example - F2660C).

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