

MODULAR SERVING SYSTEMS

□ ALUMINUM - CA

COLD FOOD UNIT

**Refrigerated
Cold Pan
Self-Contained
with Defrost
System**

These units have not been performance tested for use with potentially hazardous foods.



CABT-4
Shown with accessories,
Tray Slide, Overshelf, End Panels

Item No. _____

Quantity _____

- CABT-3**
 CABT-4
 CABT-5
 CABT-6



DESCRIPTION:

The refrigerated cold food cart is the most efficient refrigerated cold food display available anywhere. The traditional cold-wall system is replaced by a forced air evaporator, enabling precise temperature control and maximum cold transfer to your product. It's fully self-contained - just plug it in and turn it on. The cold pan accommodates standard 12" x 20" pans, or fractional size pans with the use of adapter bars.

The attractive streamlined design, plus the variety of laminates give you a wide range of choices to complement any decor. The unmatched feature of the CA-Cart Line is the self-locking device which eliminates loose fasteners or molding strips to lock units together. Simply push the units together; the carts will automatically lock and the top will be flush and level, regardless of the floor's condition. It's the right cart for your serving line needs.

FEATURES:

- Forced air evaporator blower system for maximum efficiency in cooling - more consistent food product temperature

- Fully insulated for maximum efficiency and energy savings
- Self-contained refrigeration system - just plug it in and turn it on
- Positive self-locking device - keeps tops level and equipment in place
- Fully mobile - each unit is provided with 5" dia. swivel casters, two with brakes
- Versatile - available in a wide range of sizes and a wide variety of finishes and colors
- UL recognized

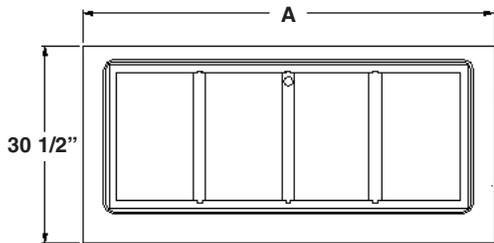


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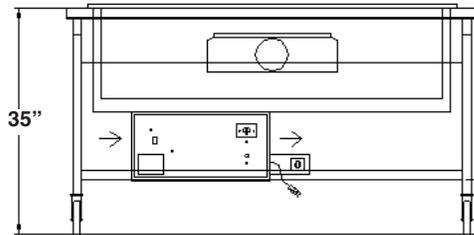
COLD FOOD UNIT

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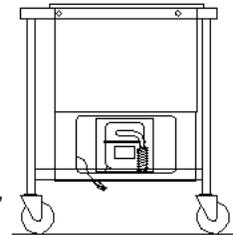
MODEL	"A"	PAN OPENINGS	REFRIGERATED BASE CAPACITY	ELECTRICAL CHARACTERISTICS	SHIP WT. (lbs.)
<input type="checkbox"/> CABT-3	50"	3	19-7/8" X 39-1/4" X 14"	6.8 amps. - 120 V - 1/4 HP	330
<input type="checkbox"/> CABT-4	63-3/4"	4	19-7/8" X 53" X 14"	9.2 amps. - 120 V - 1/3 HP	380
<input type="checkbox"/> CABT-5	77-1/2"	5	19-7/8" X 66-3/4" X 14"	9.2 amps. - 120 V - 1/3 HP	450
<input type="checkbox"/> CABT-6	91-1/4"	6	19-7/8" X 80-1/2" X 14"	9.2 amps. - 120 V - 1/3 HP	530



Plan View



Rear Elevation



End View

SPECIFICATIONS:

TOP: Constructed of 16 gauge, type 304 stainless steel, die-formed, welded, ground and polished. Top is provided with an opening to receive the appropriate sized drop-in cold serving unit. An integral locking device shall be provided to align and retain cart positioning when two or more carts are joined.

BODY: Frame construction shall be of hi-tensile aluminum square tubing, 1-1/4" x 1-1/4". Frame sections are welded construction, ground and polished to a uniform finish. Body is complete with front panel of plastic laminate on .050 aluminum. Owner to specify finish.

REFRIGERATED COLD PAN: The cart is complete and includes a WCMBT series drop-in installed in the top. Constructed of 18 gauge, type 304 stainless steel, with raised perimeter bead and solid vinyl gasket. The pan is fully insulated with high density polystyrene, 1" thick on all sides, 2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer liner.

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from formed angles and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. The system is also provided with a forced air evaporator for even temperature throughout the pan; an automatic defrost system is included which drains into a condensate evaporator pre-wired in the unit. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in counter.

ELECTRICAL: The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off thermostat switch and pilot light. A 6 long, 3wire cord and plug (NEMA 5-15P) will be provided.

CASTERS: The casters shall be 5" diameter, non-marking rubber tired, swivel type with ball bearings, in both swivel and axle raceways, and provided with grease fittings. Both casters on operator's side have toe activated brakes.

Specifications subject to change without notice.

ACCESSORIES:

- SL - Tray Slide, 11-1/4" wide, stainless steel, 2-rail, fold down
- SLT - Tray Slide, 11-1/4" wide, stainless steel, 3-rail, fold down
- SLS - Tray Slide, 11-1/4" wide, stainless steel, solid, ribbed, fold down
- SLF - Tray Slide, 11-1/4" wide, plastic laminate with S/S runners, fold down
- SH - Work Shelf, 8" wide, stainless steel, fold down

- CB - Work Shelf, 8" wide, hardwood maple, fold down
- CR - Work Shelf, 8" wide, Richlite, fold down
- DDC - Double Deck Display Case
- DDLC - Double Deck Display with fluorescent lights
- DD-DC - Double Deck Display Case - dual service
- DTC - Triple Deck Display Case
- DTLC - Triple Deck Display Case with fluorescent lights
- CSG - Food Guard
- OSC-X/OSDC-X - Buffet style overshelf, single/ dual service
- OSC/OSDC - Buffet style overshelf with fluorescent light, single/ dual service
- SG - Plexiglass sneeze guard
- Plexiglas end guards for display case and buffet canopies
- S - Stainless steel front panel
- EP - End panel, plastic laminate/ stainless steel
- RP - Removable rear panel
- RPS - Rear sliding doors
- US - Stainless steel undershelf, removable
- Front skirt with recessed casters
- End skirt
- Rear skirt
- Stainless steel adapter bars
- 5-year compressor warranty



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