EQUIPMENT FOR THE FOODSERVICE INDUSTRIES

value + quality + service

Commercial Equipment for the Foodservice Industry

Product Catalogue

20220908

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A Family Concern

FOODSERVICES HAVE BEEN OUR FAMILY'S CONCERN SINCE 1956

The Dennett family has been deeply involved in the Canadian Commercial Foodservice industry for more than 60 years. My father, **David Dennett,** opened his first restaurant and hotel supply business under the name of *Northwest Restaurant and Hotel Supply* in July of 1956. His first offices were located in Vancouver at 4th Avenue and Burrard Street.

Initially, the company operated as a wholesale supplier, serving the rapidly growing restaurant and catering industry. As the business environment changed, so did we. Working closely with the restaurateurs and deli owners of the day, dad rapidly came to understand the foodservices industry from the unique perspective of his customers. He understood their needs and challenges.

As a result, new opportunities emerged over time and our family business grew from a wholesale supplier to include representing many of the leading manufacturers in the foodservice equipment industry. To accommodate this growth, we became *Dennett Enterprises Ltd.*

The next logical step was to design and manufacture our own leading brand of commercial equipment under the banner of **EFI Sales Ltd,** *(Equipment for the Food Service Industry)*. Our quality products are now available through leading wholesale suppliers throughout the country. We have operations in Vancouver, BC and Toronto, Ontario.

The company values that were originally instilled by my father such as *Value, Quality and Service,* remain at the very core of EFI Sales Ltd., operations to this day.

Dan Dennett

President, Dennett Enterprises Ltd. & EFI Sales Ltd.

BUYING WITH CONFIDENCE

Quality counts. EFI Sales Ltd's commercial foodservice equipment meets or exceeds the industry standards for safety, quality, reliability and sanitation. Our products have been developed to meet the rigorous demands of our customer's daily use and will stand the test of time. Rest assured that EFI Sales Ltd is committed to delivering quality products and we stand behind every product we sell.

We operate under the guiding philosophy of Value, Quality, and Service. It's what we do. These three essential words are the foundation of EFI Sales Ltd. All of the products we manufacture are built to uphold this promise. Below are the brief descriptions of the certifications of quality and safety found on EFI products and the organizations that verify these standards.

NSF The Public Health and Safety Company™

NSF International certifies products and develops safety standards for food, water and consumer goods. As an independent not-for-profit organization, NSF has a strong commitment to ongoing public health and safety. The NSF and ANSI (American National Standards Institute) have worked together to develop many of the health and safety standards utilized in our industry.

Intertek: Designations

Intertek is a global organization that employs over 33,000 people in 100 countries providing product testing and certifications of products in a wide range of industries including the Food Service Industry. Some of the standard accreditations used in our industry are:

ETL Listing

The ETL Listed Mark is proof of product compliance (electrical, gas and other safety standards) to North American safety standards. Authorities having jurisdiction (AHJ's) in 50 states and Canada and retailers accept the ETL Listed Mark as proof of product safety. Today, the ETL mark is featured on millions of products sold by major retailers.

ETL Sanitation

This certification is an Intertek designation for products that are tested to comply with ANSI/NSF standards in order to meet national sanitation requirements for products that are intended to be used in the production of food for human consumption.

Warnock Hersey

The WH mark demonstrates product compliance to safety and/or performance standards to ensure products meet the rigorous demands of end users including plumbing products.

EFI POLICIES

QUALITY ASSURANCE

EFI products are tested and proven in commercial kitchens of Canada and beyond, every day. Our customers rely on the strength and consistent performance of EFI products. When you're dealing with the lunchtime rush, the last thing you want to worry about is your kitchen equipment. All EFI Commercial Food ware products have been designed and built with the utmost care and delivered to you with the promise that we stand behind all the products we sell.

When things get hot in the kitchen, you've got to know your equipment will perform consistently...Every time. And, when it comes to presenting great food that keeps your customers coming back, the first impression is the only one that counts.

WARRANTY INFORMATION

Standard Warranty: All EFI products are warranted against manufacturing defects for a period of one year from the date of your original purchase. This warranty is limited to the repair or replacement or substitution of a defective unit at the sole discretion of EFI Sales Ltd. See below for refrigeration warranty.

Refrigeration Warranty: EFI refrigeration has a two years parts and labor warranty, plus 3 additional years compressor warranty (parts only). For full warranty terms please refer to page 226.

Extended Shelving Warranty: EFI Premium all-environment shelving (epoxy finish) is warranted against rust formation on more than 5% of the shelving surface for a period of 5 years. This warranty coverage excludes any direct or indirect contact with any corrosive chemicals / material.

RETURN POLICIES

All returns must have prior authorization and an RMA number accompanying all paperwork.

Goods must be returned in new condition and in the original cartons.

They must be returned via prepaid freight only and are subject to inspection before any return is final. A 25% restocking fee applies to all returns. Special Order products are not returnable.

SHIPPING POLICIES

All items are shipping FOB Langley, BC or Etobicoke, ON.

DETAILS ABOUT THIS CATALOGUE

About Measurements: All measurements are stated in pounds, inches and in most cases, millimeters.

Pricing: Please contact your local EFI dealer for current pricing information.

All specifications are subject to change without notice.

efi sales Ltd.

Equipment for the Foodservice Industry

Versa-Chill Refrigeration

by EFI

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Reach-In Fridges & Freezers

C1-27VC
F1-27VC

Intertek Intertek

C1-27VC
F1-27VC

Features

- Bottom-mounted cooling unit is easy to remove and clean
- Environmentally friendly R290 refrigerant
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Auto evaporation of defrosting water
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handles
- Safe lock for safe and secure use
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves
- Shelves can be set-up to hold standard full size hotel pans
- Casters for easy movement

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C1-27VC-L	1	3	28.7 (730)	33 (840)	85 (2160)	1/6	115/60	2.1	19.1 (541)	264 (120)	5-15P
C1-27VC-R	1	3	28.7 (730)	33 (840)	85 (2160)	1/6	115/60	2.1	19.1 (541)	264 (120)	5-15P
FREEZER											
F1-27VC-L	1	3	28.7 (730)	33 (840)	85 (2160)	1/2	115/60	6.3	19.1 (541)	264 (120)	5-15P
F1-27VC-R	1	3	28.7 (730)	33 (840)	85 (2160)	1/2	115/60	6.3	19.1 (541)	264 (120)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

>> **Product Information:** Single door fridges can be purchased with right or left hinges, see product code for correct ordering

Specifications subject to change without notice.

VERSA-CHILL SERIES

Reach-In Fridges & Freezers

C2-39VC, C2-54VC
F2-39VC, F2-54VC

Intertek Intertek

C2-39VC, C2-54VC F2-39VC, F2-54VC ***Features***

- Bottom-mounted cooling unit is easy to remove and clean
- Environmentally friendly R290 refrigerant
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Auto evaporation of defrosting water
- For optimum food preservation refrigeration units hold 33°F to 45°F (1°C to 8°C), freezer units hold -8°F to 0.5°F (-22°C to -18°C)
- Recessed door handles
- Safe lock for safe and secure use
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves
- Shelves can be set-up to hold standard full size hotel pans
- Casters for easy movement

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C2-39VC	2	6	41.1 (1045)	33 (840)	85 (2160)	1/3	115/60	3.2	30.2 (855)	353 (160)	5-15P
C2-54VC	2	6	41.1 (1045)	33 (840)	85 (2160)	1/3	115/60	3.2	44.8 (1268)	408 (185)	5-15P
FREEZER											
F2-39VC	2	6	41.1 (1045)	33 (840)	85 (2160)	3/4	115/60	8.6	30.2 (855)	353 (160)	5-15P
F2-54VC	2	6	41.1 (1045)	33 (840)	85 (2160)	3/4	115/60	8.6	44.8 (1268)	408 (185)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Reach-In Fridges & Freezers

C3-82VC
F3-82VC

Intertek Intertek

C3-82VC
F3-82VC

Features

- Bottom-mounted cooling unit is easy to remove and clean
- Environmentally friendly R290 refrigerant
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Auto evaporation of defrosting water
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handles
- Safe lock for safe and secure use
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves
- Shelves can be set-up to hold standard full size hotel pans
- Casters for easy movement

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C3-82VC	3	9	83.7 (2125)	33 (840)	85 (2160)	1/3	115/60	4.2	68 (1925)	618 (280)	5-15P
FREEZER											
F3-82VC	3	9	83.7 (2125)	33 (840)	85 (2160)	1	115/60	5.5	71 (2010)	618 (280)	L14-20P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Undercounter Fridges & Freezers

CUDR1-27VC
FUDR1-27VC

CUDR1-27VC
FUDR1-27VC

Features

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CUDR1-27VC-L	1	1	27.5 (698)	30 (762)	34.1 (866)	1/6	115/60	2.3	7.2 (202)	136 (62)	5-15P
CUDR1-27VC-R	1	1	27.5 (698)	30 (762)	34.1 (866)	1/6	115/60	2.3	7.2 (202)	136 (62)	5-15P
FREEZER											
FUDR1-27VC-L	1	1	27.5 (698)	30 (762)	34.1 (866)	1/5	115/60	1.8	7.2 (202)	145 (66)	5-15P
FUDR1-27VC-R	1	1	27.5 (698)	30 (762)	34.1 (866)	1/5	115/60	1.8	7.2 (202)	145 (66)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

>> **Product Information:** Single door fridges can be purchased with right or left hinges, see product code for correct ordering

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Undercounter Fridges & Freezers

CUDR2-48VC, CUDR2-60VC
FUDR2-48VC, FUDR2-60VC

Intertek Intertek

CUDR2-48VC, CUDR2-60VC FUDR2-48VC, FUDR2-60VC **Features**

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CUDR2-48VC	2	2	48.2 (1225)	30 (762)	34.1 (866)	1/6	115/60	2.3	13.4 (379)	191 (87)	5-15P
CUDR2-60VC	2	2	60.2 (1530)	30 (762)	34.1 (866)	1/5	115/60	2.8	17.2 (487)	218 (99)	5-15P
FREEZER											
FUDR2-48VC	2	2	60.2 (1530)	30 (762)	34.1 (866)	1/3	115/60	2.6	13.4 (379)	202 (92)	5-15P
FUDR2-60VC	2	2	60.2 (1530)	30 (762)	34.1 (866)	1/3	115/60	2.6	17.2 (487)	229 (104)	5-15P

>> **Refrigeration Warranty:** s year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Undercounter Fridges

CUDR3-72VC

CUDR3-72VC **Features**

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CUDR3-72VC	3	3	72.7 (1846)	30 (762)	34.1 (866)	1/5	115/60	2.8	21.1 (598)	253 (115)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Undercounter Fridges & Freezers w/Drawers

CUDW2-27VC
FUDW2-27VC

Intertek Intertek

CUDW2-27VC
FUDW2-27VC

Features

- Exterior & interior stainless steel construction
- Heavy duty Embraco compressor
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed drawer handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CUDW2-27VC	-	-	27.5 (698)	30 (762)	34.1 (866)	1/6	115/60	3.2	6.5 (184)	187 (85)	5-15P
FREEZER											
FUDW2-27VC	-	-	27.5 (698)	30 (762)	34.1 (866)	1/3	115/60	5.2	6.5 (184)	187 (85)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Undercounter Fridges & Freezers w/Drawers

CUDW2-48VC, CUDW2-60VC
FUDW2-48VC

CUDW2-48VC, CUDW2-60VC FUDW2-48VC **Features**

- Exterior & interior stainless steel construction
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CUDW2-48VC	1	1	48.2 (1225)	30 (762)	34.1 (866)	1/6	115/60	4.2	12 (340)	231 (105)	5-15P
CUDW2-60VC	1	1	60.2 (1530)	30 (762)	34.1 (866)	1/4	115/60	4.2	17.9 (487)	218 (99)	5-15P
FREEZER											
FUDW2-48VC	1	1	48.2 (1225)	30 (762)	34.1 (866)	1/2	115/60	7.2	12 (340)	231 (105)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Worktop Fridges & Freezers

CWDR1-27VC
FWDR1-27VC

CWDR1-27VC
FWDR1-27VC

Features

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CWDR1-27VC-L	1	1	27.5 (698)	30 (762)	37.8 (959)	1/6	115/60	2.3	7.2 (202)	139 (63)	5-15P
CWDR1-27VC-R	1	1	27.5 (698)	30 (762)	37.8 (959)	1/6	115/60	2.3	7.2 (202)	139 (63)	5-15P
FREEZER											
FWDR1-27VC-L	1	1	27.5 (698)	30 (762)	37.8 (959)	1/5	115/60	1.8	7.2 (202)	147 (67)	5-15P
FWDR1-27VC-R	1	1	27.5 (698)	30 (762)	37.8 (959)	1/5	115/60	1.8	7.2 (202)	147 (67)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

>> **Product Information:** Single door fridges can be purchased with right or left hinges, see product code for correct ordering

Specifications subject to change without notice.

VERSA-CHILL SERIES

Worktop Fridges & Freezers

CWDR2-48VC, CWDR2-60VC
FWDR2-48VC, FWDR2-60VC

CWDR2-48VC, CWDR2-60VC
FWDR2-48VC, FWDR2-60VC

Features

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CWDR2-48VC	2	2	48.2 (1225)	30 (762)	37.8 (959)	1/6	115/60	2.3	13.4 (379)	196 (89)	5-15P
CWDR2-60VC	2	2	60.2 (1530)	30 (762)	37.8 (959)	1/5	115/60	2.8	17.2 (487)	222 (101)	5-15P
FREEZER											
FWDR2-48VC	2	2	48.2 (1225)	30 (762)	37.8 (959)	1/3	115/60	2.6	13.4 (379)	207 (94)	5-15P
FWDR2-60VC	2	2	60.2 (1530)	30 (762)	37.8 (959)	1/3	115/60	2.6	17.2 (487)	233 (106)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Worktop Fridges

CWDR3-72VC

CWDR3-72VC Features

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CWDR3-72VC	3	3	72.7 (1846)	30 (762)	37.8 (959)	1/5	115/60	2.8	21.1 (598)	260 (118)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Worktop Fridges & Freezers w/Drawers

CWDW2-27VC
FWDW2-27VC

Intertek Intertek

CWDW2-27VC
FWDW2-27VC

Features

- Exterior & interior stainless steel construction
- Heavy duty Embraco compressor
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed drawer handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CWDW2-27VC	-	-	27.5 (698)	30 (762)	37.8 (959)	1/6	115/60	3.2	6.5 (184)	198 (90)	5-15P
FREEZER											
FWDW2-27VC	-	-	27.5 (698)	30 (762)	37.8 (959)	1/3	115/60	5.2	6.5 (184)	198 (90	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Worktop Fridges & Freezers w/Drawers

CWDW2-48VC, CWDW2-60VC
FWDW2-48VC

Intertek Intertek

CWDW2-48VC, CWDW2-60VC FWDW2-48VC **Features**

- Exterior & interior stainless steel construction
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -8°F to 1°F (-22°C to -18°C)
- Recessed door handle
- Removable gasket that is easy to clean and replace
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
CWDW2-48VC	1	1	48.2 (1225)	30 (762)	37.8 (959)	1/6	115/60	4.2	12 (340)	242 (110)	5-15P
CWDW2-60VC	1	1	60.2 (1530)	30 (762)	37.8 (959)	1/4	115/60	4.2	17.9 (487)	297 (135)	5-15P
FREEZER											
FWDW2-48VC	1	1	48.2 (1225)	30 (762)	37.8 (959)	1/2	115/60	7.2	12 (340)	242 (110)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Salad/Sandwich Prep Tables

CSDR1-27VC

CSDR1-27VC **Features**

- Exterior & interior stainless steel construction
- Lid allows for easy access to food
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CSDR1-27VC-L	1	1	698 27.5	762 30.0	1109 43.7	1/6	115/60	2.3	202 7.2	72 158	0.5 ~ 8°C 33 ~ 45°F	5-15P
CSDR1-27VC-R	1	1	698 27.5	762 30.0	1109 43.7	1/6	115/60	2.3	202 7.2	72 158	0.5 ~ 8°C 33 ~ 45°F	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

>> **Product Information:** Single door fridges can be purchased with right or left hinges, see product code for correct ordering

Specifications subject to change without notice.

VERSA-CHILL SERIES

Salad/Sandwich Prep Tables

CSDR2-48VC, CSDR2-60VC
CSDR2-36VCX

CSDR2-48VC, CSDR2-60VC CSDR2-36VCX **Features**

- Exterior & interior stainless steel construction
- Lid allows for easy access to food
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor (VC units)
- Heavy duty Cubigel compressor (VCX units)
- Self-closing and stay open door
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves
- Note: image for VCX unit varies slightly (see SPEC sheet)

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CSDR2-48VC	2	2	1225	762	1109	1/6	115/60	2.3	379	105	0.5 ~ 8°C	5-15P
			48.2	30.0	43.7				13.4	231	33 ~ 45°F	
CSDR2-60VC	2	2	1530	762	1109	1/5	115/60	2.8	487	123	0.5 ~ 8°C	5-15P
			60.2	30.0	43.7				17.2	271	33 ~ 45°F	
CSDR2-36VCX	2	2	920	750	1075	2/5	115/60	4.2	269	115.2	0.5 ~ 5°C	5-15P
			36.2	29.5	42.3				9.5	254	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Salad/Sandwich Prep Table

CSDR3-72VC

Intertek Intertek

CSDR3-72VC **Features**

- Exterior & interior stainless steel construction
- Lid allows for easy access to food
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CSDR3-72VC	3	3	1846	762	1109	1/5	115/60	2.8	598	144	0.5 ~ 8°C	5-15P
			72.7	30.0	43.7				21.1	317	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Salad/Sandwich Prep Tables

CSDW2-27VC

CSDW2-27VC **Features**

- Exterior & interior stainless steel construction
- Lid allows for easy access to food
- Heavy duty Embraco compressor
- Recessed drawer handle
- Magnetic drawer gaskets
- Casters for easy movement

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CSDW2-27VC	-	-	698 27.5	762 30.0	1109 43.7	1/4	115/60	4.2	184 6.5	90 198	0.5 ~ 8°C 33 ~ 45°F	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Salad/Sandwich Prep Tables

CSDW2-48VC
CSDW2-60VC

Intertek Intertek

CSDW2-48VC
CSDW2-60VC

Features

- Exterior & interior stainless steel construction
- Lid allows for easy access to food
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CSDW2-48VC	1	1	1225	762	1109	1/3	115/60	7.5	340	110	0.5 ~ 8°C	5-15P
			48.2	30.0	43.7				12.0	242	33 ~ 45°F	
CSDW2-60VC	1	1	1530	762	1109	1/3	115/60	7.5	510	150	0.5 ~ 8°C	5-15P
			60.2	30.0	43.7				18.0	330	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Pizza Prep Tables

CPDR1-44VC

CPDR1-44VC ***Features***

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves
- Removable lid/top

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CPDR1-44VC-L	1	2	1117	840	1035	1/6	115/60	2.3	275	108	0.5 ~ 8°C	5-15P
			44.0	33.1	40.7				9.7	238	33 ~ 45°F	
CPDR1-44VC-R	1	2	1117	840	1035	1/6	115/60	2.3	275	108	0.5 ~ 8°C	5-15P
			44.0	33.1	40.7				9.7	238	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

>> **Product Information:** Single door fridges can be purchased with right or left hinges, see product code for correct ordering

Specifications subject to change without notice.

VERSA-CHILL SERIES

Pizza Prep Tables

CPDR2-67VC

CPDR2-67VC **Features**

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves
- Removable lid/top

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CPDR2-67VC	2	4	1701	840	1035	1/5	115/60	2.8	524	152	0.5 ~ 8°C	5-15P
			67.0	33.1	40.7				18.5	334	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Pizza Prep Tables

CPDR3-93VC

CPDR3-93VC **Features**

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves
- Removable lid/top

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CPDR3-93VC	3	6	2362	840	1035	1/3	115/60	3.1	804	194	0.5 ~ 8°C	5-15P
			93.0	33.1	40.7				28.4	427	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Pizza Prep Tables

CPDW2-44VC

Intertek Intertek

CPDW2-44VC Features

- Exterior & interior stainless steel construction
- Heavy duty Embraco compressor
- Efficient refrigeration system
- Recessed drawer handle
- Magnetic drawer gaskets
- Casters for easy movement
- Removable lid/top

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CPDW2-44VC	-	-	1117	840	1035	1/4	115/60	4.2	396	140	0.5 ~ 8°C	5-15P
			44.0	33.1	40.7				14.0	308	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Pizza Prep Tables

CPDW2-67VC

CPDW2-67VC **Features**

- Exterior & interior stainless steel construction
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves
- Removable lid/top

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CPDW2-67VC	1	1	1701	840	1035	1/3	115/60	7.5	566	249	0.5 ~ 8°C	5-15P
			67.0	33.1	40.7				20.0	548	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Pizza Prep Tables

CPDW2-93VC

Intertek Intertek

CPDW2-93CC Features

- Exterior & interior stainless steel construction
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves
- Removable lid/top

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CPDW2-93VC	2	2	2362	840	1035	2/3	115/60	7.7	880	316	0.5 ~ 8°C	5-15P
			93.0	33.1	40.7				26.0	695	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Mega Top Prep Tables

CMDR1-27VC

CMDR1-27VC **Features**

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Lid allows for easy access to food
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CMDR1-27VC-L	1	1	698	863	1183	1/6	115/60	2.3	224	77	0.5 ~ 8°C	5-15P
			27.5	34.0	46.6				7.9	169	33 ~ 45°F	
CMDR1-27VC-R	1	1	698	863	1183	1/6	115/60	2.3	224	77	0.5 ~ 8°C	5-15P
			27.5	34.0	46.6				7.9	169	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

>> **Product Information:** Single door fridges can be purchased with right or left hinges, see product code for correct ordering

Specifications subject to change without notice.

VERSA-CHILL SERIES

Mega Top Prep Tables

CMDR2-48VC, CMDR2-60VC
CMDR2-36VCX

CMDR2-48VC, CMDR2-60VC CMDR2-36VCX **Features**

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor (VC units)
- Heavy duty Cubigel compressor (VCX units)
- Lid allows for easy access to food
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves
- Note: image for VCX unit varies slightly (see SPEC sheet)

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
			L	D	H							
CMDR2-48VC	2	2	1225	863	1183	1/6	115/60	2.3	416	110	0.5 ~ 8°C	5-15P
			48.2	34.0	46.6				14.7	242	33 ~ 45°F	
CMDR2-60VC	2	2	1530	863	1183	1/5	115/60	2.8	586	129	0.5 ~ 8°C	5-15P
			60.2	34.0	46.6				20.7	284	33 ~ 45°F	
CMDR2-36VCX	2	2	920	864	1166	2/5	115/60	4.2	255	119.7	0.5 ~ 5°C	5-15P
			36.2	34	45.9				9	264	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Versa-Chill Refrigeration

VERSA-CHILL SERIES

Mega Top Prep Tables

CMDR3-72VC

CMDR3-72VC Features

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Heavy duty Embraco compressor
- Lid allows for easy access to food
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Magnetic door gaskets
- Casters for easy movement
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb))	Temperature Range	NEMA Config.
			L	D	H							
CMDR3-72VC	3	3	1846	863	1183	1/5	115/60	2.8	714	150	0.5 ~ 8°C	5-15P
			72.7	34.0	46.6				25.2	330	33 ~ 45°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

efi sales Ltd.

Equipment for the Foodservice Industry

Classic-Chill Refrigeration

by EFI

CLASSIC-CHILL SERIES

Back Bar Solid Door Coolers

CBBDR2-48CC
CBBDR2-60CC

Intertek Intertek

CBBDR2-48CC
CBBDR2-60CC

Features

- All steel construction with two exterior options - Exterior covered in an easy to maintain black vinyl
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Removable installation board makes it easy to access condenser coil for cleaning and service

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	NEMA Config.
		L	D	H						
CBBDR2-48CC	2	1242.1	619.8	905	1/5	115/60/1	2.88	335	142.8	5-15P
		48.9	24.4	35.6				11.8	316	
CBBDR2-60CC	2	1546.9	619.8	905	1/5	115/60/1	2.88	447.4	172.3	5-15P
		60.9	24.4	35.6				15.8	380	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Solid Door Coolers

CBBDR3-72CC
CBBDR3-90CC

CBBDR3-72CC CBBDR3-90CC Features

- All steel construction with two exterior options - Exterior covered in an easy to maintain black vinyl
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Removable installation board makes it easy to access condenser coil for cleaning and service

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	NEMA Config.
		L	D	H						
CBBDR3-72CC	3	1851.7	619.8	905	1/2	115/60/1	7.4	555	186	5-15P
		72.9	24.4	35.6				19.6	410	
CBBDR3-90CC	3	2295	705	905	1/3+	115/60/1	7.4	916	190	5-15P
		90.4	27.75	35.6				32	418	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Solid Door Coolers (Stainless Steel)

CBBSDR2-48CC
CBBSDR2-60CC

CBBSDR2-48CC
CBBSDR2-60CC

Features

- All steel construction with two exterior options - Exterior front, side and counter covered in stainless steel
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Removable installation board makes it easy to access condenser coil for cleaning and service

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	NEMA Config.
		L	D	H						
CBBSDR2-48CC	2	1242.1	619.8	905	1/5	115/60/1	3	546	142.8	5-15P
		48.9	24.4	35.6				19	315	
CBBSDR2-60CC	2	1546.9	619.8	905	1/5	115/60/1	2.88	447.4	172.3	5-15P
		60.9	24.4	35.6				15.8	380	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Solid Door Coolers (Stainless Steel)

CBBSDR3-72CC
CBBSDR3-90CC

CBBSDR2-72CC
CBBSDR2-90CC

Features

- All steel construction with two exterior options - Exterior front, side and counter covered in stainless steel
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Removable installation board makes it easy to access condenser coil for cleaning and service

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	NEMA Config.
		L	D	H						
CBBSDR3-72CC	3	1851.7	619.8	905	1/2	115/60/1	7.4	555	186	5-15P
		72.9	24.4	35.6				19.6	410	
CBBSDR3-90CC	3	2295	705	905	1/3+	115/60/1	7.4	916	190	5-15P
		90.4	27.75	35.6				32	418	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Glass Door Coolers

CBBGD2-48CC
CBBGD2-60CC

CBBGD2-48CC
CBBGD2-60CC

Features

- All steel construction with two exterior options - Exterior covered in an easy to maintain black vinyl
- Counter tops and interiors are made with Type 304 stainless steel
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C) for optimum food preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBGD2-48CC	2	1242.1	619.8	905	1/3	115/60/1	6.4	334.1	117.9	0.5 ~ 3.3°C	5-15P
		48.9	24.4	35.6				11.8	260	33 ~ 38°F	
CBBGD2-60CC	2	1546.9	619.8	905	1/3	115/60/1	6.4	447.4	144.7	0.5 ~ 3.3°C	5-15P
		60.9	24.4	35.6				15.8	319	33 ~ 38°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Glass Door Coolers

CBBGD3-72CC
CBBGD3-90CC

CBBGD3-72CC
CBBGD3-90CC

Features

- All steel construction with two exterior options - Exterior covered in an easy to maintain black vinyl
- Counter tops and interiors are made with Type 304 stainless steel
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C) for optimum food preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBGD3-72CC	3	1851.7	619.8	905	1/3	115/60/1	7.4	555	174.6	0.5 ~ 3.3°C	5-15P
		72.9	24.4	35.6				19.6	385	33 ~ 38°F	
CBBGD3-90CC	3	2295	705	905	1/3	115/60/1	7.4	916	270	0.5 ~ 3.3°C	5-15P
		90.4	27.8	35.6				32	595	33 ~ 38°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Glass Door Coolers (Stainless Steel)

CBBSGD2-48CC
CBBSGD2-60CC

CBBSGD2-48CC
CBBSGD2-60CC

Features

- All steel construction with two exterior options - Exterior front, side and counter covered in stainless steel
- Counter tops and interiors are made with Type 304 stainless steel
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C) for optimum food preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBSGD2-48CC	2	1242.1	619.8	905	1/3	115/60/1	6.4	334.1	117.9	0.5 ~ 3.3°C	5-15P
		48.9	24.4	35.6				11.8	260	33 ~ 38°F	
CBBSGD2-60CC	2	1546.9	619.8	905	1/3	115/60/1	6.4	447.4	144.7	0.5 ~ 3.3°C	5-15P
		60.9	24.4	35.6				15.8	319	33 ~ 38°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Glass Door Coolers (Stainless Steel)

CBBSGD3-72CC
CBBSGD3-90CC

CBBSGD3-72CC
CBBSGD3-90CC

Features

- All steel construction with two exterior options - Exterior front, side and counter covered in stainless steel
- Counter tops and interiors are made with Type 304 stainless steel
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C) for optimum food preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBSGD3-72CC	3	1851.7	619.8	905	1/3	115/60/1	7.4	555	174.6	0.5 ~ 3.3°C	5-15P
		72.9	24.4	35.6				19.6	385	33 ~ 38°F	
CBBSGD3-90CC	3	2295	705	9005	1/3	115/60/1	7.4	916	270	0.5 ~ 3.3°C	5-15P
		90.4	27.8	35.6				32	595	33 ~ 38°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Direct Draw Coolers

CBBDD1-24CC

CBBDD1-24CC **Features**

- All steel construction with two exterior options - Exterior covered in an easy to maintain black vinyl
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum beverage preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Includes chrome plated tap (1 door unit – 1 tower with 2 taps), keg hook up & hoses, drain container

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity 1/2 Barrels	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBDD1-24CC	1	596.9	782.3	985.5	1/6+	115/60/1	1.92	1	84.8	0.5 ~ 5°C	5-15P
		23.5	30.8	38.8					187	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Direct Draw Coolers

CBBDD2-48CC

CBBDD2-48CC Features

- All steel construction with two exterior options - Exterior covered in an easy to maintain black vinyl
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum beverage preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Includes chrome plated taps (2 door unit – 1 tower with 2 taps), keg hook up & hoses, drain container

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity 1/2 Barrels	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBDD2-48CC	2	1242.1	619.8	905	1/3+	115/60/1	3	2	145	0.5 ~ 5°C	5-15P
		48.9	24.4	35.6					319	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Direct Draw Coolers

CBBDD3-72CC
CBBDD3-90CC

CBBDD3-72CC
CBBD-390CC

Features

- All steel construction with two exterior options
- - Exterior covered in an easy to maintain black vinyl
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum beverage preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Includes chrome plated taps (3 door unit – 2 towers with 2 taps each), keg hook up & hoses, drain container

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity 1/2 Barrels	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBDD3-72CC	3	1851.7	619.8	905	1/3+	115/60/1	3.96	3	174.6	0.5 ~ 5°C	5-15P
		72.9	24.4	35.6					385	33 ~ 41°F	
CBBDD3-90CC	3	2295	705	905	1/3+	115/60/1	4.68	3	224.6	0.5 ~ 5°C	5-15P
		90.4	27.75	35.6					495	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Direct Draw Coolers (Stainless Steel)

CBBSDD1-24CC

CBBSDD1-24CC Features

- All steel construction with two exterior options
- - Exterior front, side and counter covered in stainless steel
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum beverage preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Includes chrome plated tap (1 door unit – 1 tower with 2 taps), keg hook up & hoses, drain container

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity 1/2 Barrels	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBSDD1-24CC	1	596.9	782.3	985.5	1/6+	115/60/1	1.92	1	79.8	0.5 ~ 5°C	5-15P
		23.5	30.8	38.8					176	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Direct Draw Coolers (Stainless Steel)

CBBSDD2-48CC

CBBSDD2-48CC Features

- All steel construction with two exterior options
- - Exterior front, side and counter covered in stainless steel
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum beverage preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Includes chrome plated taps (2 door unit – 1 tower with 2 taps), keg hook up & hoses, drain container

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity 1/2 Barrels	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBSDD2-48CC	2	1242.1	619.8	905	1/3+	115/60/1	3	2	145	0.5 ~ 5°C	5-15P
		48.9	24.4	35.6					319	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Back Bar Direct Draw Coolers

CBBSDD3-72CC
CBBSDD3-90CC

CBBSDD3-72CC
CBBSDD3-90CC

Features

- All steel construction with two exterior options
- - Exterior front, side and counter covered in stainless steel
- Counter tops and interiors are made with Type 304 stainless steel
- Recessed handles
- Door equipped with locks for security
- Self-closing doors equipped to stay open when past 90 degrees
- Adjustable/removable plastic coated shelves
- Refrigeration system holds 33°F to 41°F(0.5°C to 5°C) for optimum beverage preservation
- Removable door gasket
- Foamed-in polyurethane cell insulation
- Includes chrome plated taps (3 door unit – 2 towesr with 2 taps each), keg hook up & hoses, drain container

Model	Doors	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity 1/2 Barrels	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CBBSDD3-72CC	3	1851.7	619.8	905	1/3+	115/60/1	3.96	3	174.6	0.5 ~ 5°C	5-15P
		72.9	24.4	35.6					385	33 ~ 41°F	
CBBSDD3-90CC	3	2295	705	905	1/3+	115/60/1	4.68	3	224.6	0.5 ~ 5°C	5-15P
		90.4	27.75	35.6					495	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Chef Bases

CCB-36

CCB-36 **Features**

- Stainless steel interior and exterior, with matching aluminum finished back
- Round corner design inside of cabinet
- Cabinet top is one piece, heavy duty reinforced stainless steel
- Electronic control system for adjustable temperature and defrost frequency
- Drip resistant "V" edge protects against spills
- Easily accessible condenser coil for cleaning
- Standard heavy duty casters
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation

Model	Drawers	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CCB-36	2	924.6	815.3	645.2	1/6	115/60/1	2.52	2 full size pans	126.6	0.5 ~ 5°C	5-15P
		36.4	32.1	25.4					279	33 ~ 41°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Chef Bases

CCB-48
CCB-52
CCB-60

CCB-48
CCB-52
CCB-60

Features

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Over sized, factory balanced refrigeration system using a heavy duty Embraco compressor
- Heavy duty stainless steel drawer slides and rollers; no tools required for drawer removal
- Magnetic drawer gasket is removable for easy cleaning and maintenance
- Pre-installed heavy duty casters with brakes, are included for added mobility
- Designed with corrosion-resistant stainless steel of the highest quality
- Gravity fed self-closing drawers
- Refrigeration system holds 33°F to 38°F (0.5°C to 3°C) for optimum food preservation

Model	Drawers	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
		L	D	H							
CCB-48	2	1230	815	658	1/6	115/60	2.3	218	100	0.5 ~ 3°C	5-15P
		48.4	32.1	25.9				7.7	220	33 ~ 38°F	
CCB-52	2	1323	815	658	1/6	115/60	2.3	238	104	0.5 ~ 3°C	5-15P
		52.1	32.1	25.9				8.4	229	33 ~ 38°F	
CCB-60	2	1526	815	658	1/6	115/60	2.3	238	106	0.5 ~ 3°C	5-15P
		60.5	32.1	25.9				8.4	233	33 ~ 38°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC-CHILL SERIES

Chef Bases

CCB-72

CCB-72 Features

- Exterior & interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Over sized, factory balanced refrigeration system using a heavy duty Embraco compressor
- Heavy duty stainless steel drawer slides and rollers; no tools required for drawer removal
- Magnetic drawer gasket is removable for easy cleaning and maintenance
- Pre-installed heavy duty casters with brakes, are included for added mobility
- Designed with corrosion-resistant stainless steel of the highest quality
- Gravity fed self-closing drawers

Model	Drawers	Dimension (mm) (inch) L	D	H	HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range	NEMA Config.
CCB-72	4	1840	815	658	1/6	115/60	2.3	343	136	0.5 ~ 3°C	5-15P
		72.4	32.1	25.9				12.1	299	33 ~ 38°F	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

efi® sales Ltd.

Equipment for the Foodservice Industry

Merchandisers

by EFI

VERSA-CHILL SERIES

Top Mount Reach-in Glass Door Refrigeration & Freezers

C1-29GDSVC
F1-29GDSVC

Intertek Intertek

C1-29GDSVC
F1-29GDSVC

Features

- Top mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C1-29GDSVC	1	4	30.3 (770)	34.6 (880)	85.8 (2180)	1/6	115/60	2.1	21.4 (606)	264 (120)	5-15P
FREEZER											
F1-29GDSVC	1	4	30.3 (770)	34.6 (880)	85.8 (2180)	1/2	115/60	6.3	21.4 (606)	264 (120)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Top Mount Reach-in Glass Door Refrigeration & Freezers

C2-52GDSVC
F2-52GDSVC

C2-52GDSVC
F2-52GDSVC

Features

- Top mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C2-52GDSVC	2	8	53.4 (1355)	34.6 (880)	85.8 (2180)	1/3	115/60	3.2	43.2 (1222)	440 (200)	5-15P
FREEZER											
F2-52GDSVC	2	8	53.4 (1355)	34.6 (880)	85.8 (2180)	3/4	115/60	8.6	43.2 (1222)	440 (200)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Top Mount Reach-in Glass Door Freezers

F3-78GDSVC

F3-78GDSVC **Features**

- Top mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
FREEZER											
F3-78GDSVC	3	12	77.8 (1976)	31.7 (805)	81.3 (2065)	1	115/208-230V	5.5	67 (1900)	506 (230)	L14-20P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Bottom Mount Reach-in Glass Door Refrigeration & Freezers

C1-27GDSVC
F1-27GDSVC

C1-27GDSVC
F1-27GDSVC

Features

- Bottom mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C1-27GDSVC	1	4	27 (685)	31.5 (800)	84.1 (2135)	1/6	115/60	2.1	19.1 (541)	293 (133)	5-15P
FREEZER											
F1-27GDSVC	1	4	27 (685)	31.5 (800)	84.1 (2135)	1/2	115/60	6.3	19.1 (541)	308 (140)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Bottom Mount Reach-in Glass Door Refrigeration & Freezers

C2-39GDSVC, C2-54GDSVC
F2-54GDSVC

Intertek Intertek

C2-39GDSVC, C2-54GDSVC F2-54GDSVC ***Features***

- Bottom mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C2-39GDSVC	2	8	395 (1003)	31.5 (800)	84.1 (2135)	1/4+	115/60	6.5	35.3 (1000)	418 (190)	5-15P
C2-54GDSVC	2	8	54.4 (1382)	31.5 (800)	84.1 (2135)	1/3	115/60	3.2	448 (1268)	484 (220	5-15P
FREEZER											
F2-54GDSVC	2	8	54.4 (1382)	31.5 (800)	84.1 (2135)	3/4	115/60	8.6	448 (1268)	484 (220	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Bottom Mount Reach-in Glass Door Freezers

F3-82GDSVC

F3-82GDSVC Features

- Bottom mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
FREEZER											
F3-82GDSVC	3	12	819 (2079)	31.5 (800)	84.1 (2135)	1	115/208-230V	5.5	74.5 (2110)	489 (222)	L14-20P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Glass Door Merchandiser Refrigeration & Freezers

C1-23GDVC, C1-24GDVC
C1-27GDVC
F1-27GDVC

C1-23GDVC, C1-24GDVC
C1-27GDVC
F1-27GDVC

Features

- Bottom mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C1-23GDVC	1	3	24.2 (615)	24 (610)	61.4 (1560)	1/6	115/60	2.1	8.3 (235)	189 (86)	5-15P
C1-24GDVC	1	4	24.2 (615)	24 (610)	76.2 (1935)	1/6	115/60	2.1	11.1 (314	227 (103)	5-15P
C1-27GDVC	1	4	27 (685)	31.5 (800)	81.2 (2062)	1/6	115/60	2.1	19.4 (549)	293 (133)	5-15P
FREEZER											
F1-27GDVC	1	4	27 (685)	31.5 (800)	81.2 (2062)	1/2	115/60	6.3	19.2 (542)	308 (140)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Glass Door Merchandiser Refrigeration & Freezers

C2-54GDVC
F2-54GDVC

C2-54GDVC
F2-54GDVC

Features

- Bottom mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C2-54GDVC	2	8	54.4 (1382)	31.5 (800)	81.2 (2062)	1/3	115/60	3.2	43.5 (1320)	484 (220)	5-15P
FREEZER											
F2-54GDVC	2	8	54.4 (1382)	31.5 (800)	81.2 (2062)	3/4	115/60	8.6	43.5 (1320)	497 (226)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

VERSA-CHILL SERIES

Glass Door Merchandiser Refrigeration & Freezers

C3-82GDVC
F3-82GDVC

C3-82GDVC
F3-82GDVC

Features

- Bottom mount compressor units
- Environmentally friendly R290 refrigerant
- LED lighting interior display system
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -4°F to 1°F (-20°C to -18°C)
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed casters
- Pre-installed shelves
- Freezer unit NEMA configuration L14-20

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C3-82GDVC	3	12	81.9 (2079)	31.5 (800)	81.2 (2062)	1/3	115/60	4.2	69.5 (1969)	651 (296)	5-15P
FREEZER											
F3-82GDVC	3	12	81.9 (2079)	31.5 (800)	81.2 (2062)	1	115/208-230V	5.5	72.5 (2050)	651 (296)	L14-20P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

CLASSIC CHILL SERIES

Glass Door Merchandiser Refrigeration

C2-54GDCC

C2-54GDCC **Features**

- Evaporator fan motor that stops when door is open to conserve energy
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves - Shelves can be set-up to hold standard full size hotel pans
- Bottom-mounted cooling unit is easy to remove and clean
- Outstanding temperature preservation reduces energy consumption via foamed-in polyurethane cell insulation
- Auto evaporation of defrosting water
- Round corner design for inner bottom shelf to facilitate easy cleaning
- Cold air circulation via fan for temperature balance
- For optimum food preservation refrigeration units hold 33°F to 45°F (0.5°C to 8°C), freezer units hold -4°F to 1°F (-20°C to -18°C)

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C2-54GDCC	2	8	54 (1371)	32.2 (818)	82.5 (2095)	1/4+	115/60	4	47 (1330)	458 (207.7)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Glass Door Merchandiser Refrigeration

C1-21GD

C1-21GD **Features**

- Exterior - coated steel
- Interior - attractive, aluminum liner with stainless steel floor
- Rounded corner design inside of the cabinet makes it easy to clean the inside storage room
- Double pane glass door, self-closing
- Positive seal, torsion type closure system
- R290 Refrigeration system holds 33°F to41°F (0.5°C to 5°C), ideal for beverage and soft drinks
- Adjustable temperature set point and defrost frequency
- Error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- LED light
- "No stoop" lower shelf
- Easily accessible condenser coil for cleaning, and easy service access
- Simple installation with no plumbing required

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C1-21GD	1	4	21.6 (550)	21.6 (550)	63 (1600)	1/4	115/60	2.88	9 (258)	203 (92)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Glass Door Merchandiser Refrigeration

C1-23GD, C1-27GD
F1-27GD, F1-31GD

C1-23GD, C1-27GD F1-27GD, F1-31GD Features

- Evaporator fan motor that stops when door is open to conserve energy
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves - Shelves can be set-up to hold standard full size hotel pans
- Bottom-mounted cooling unit is easy to remove and clean
- Outstanding temperature preservation reduces energy consumption via foamed-in polyurethane cell insulation
- Auto evaporation of defrosting water
- Round corner design for inner bottom shelf to facilitate easy cleaning
- Cold air circulation via fan for temperature balance
- Refrigeration unit holds 33°F to 41°F (0.5°C to 5°C), freezer units hold -10°F to 0°F (-23°C to -18°C)

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C1-23GD	1	4	25.6 (650.2)	22.9 (581.7)	79.4 (2016.8)	1/5	115/60	2.88	14 (398)	209 (94.8)	5-15P
C1-27GD	1	4	28.4 (821.4)	31.9 (810.3)	79.4 (2016.8)	1/5	115/60	3	23 (648)	353 (160)	5-15P
FREEZER											
F1-27GD	1	4	27.4 (696)	27.5 (698.6)	80.4 (2042.2)	3/4	115/60	8.8	13 (368.1)	254 (115)	5-15P
F1-31GD	1	4	31.1 (789.9)	31.3 (795)	80.8 (2052.3)	3/4	115/60	9.4	23 (648)	397 (180)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Glass Door Merchandiser Refrigeration

C1-25GD
C1-28GD

C1-25GD
C1-28GD

Features

- Exterior - coated steel
- Interior - attractive, aluminum liner with stainless steel floor.
- Rounded corner design inside of the cabinet makes it easy to clean the inside storage room
- Double pane glass door.
- Self-closing. Positive seal, torsion type closure system.
- R290 Refrigeration system holds 33°F to 41°F (0.5°C to 5°C), ideal for beverage and soft drinks.
- Adjustable temperature set point and defrost frequency. Error codes to diagnose service issues.
- Adjustable, heavy duty PVC coated shelves.
- LED light
- "No stoop" lower shelf.
- Easily accessible condenser coil for cleaning, and easy service access
- Simple installation with no plumbing required.

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C1-25GD	1	4	25.6 (650)	22.6 (580)	79.3 (2015)	1/4	115/60	2.88	14 (358)	291 (132)	5-15P
C1-28GD	1	4	26 (660)	25.6 650)	80.2 (2040)	1/4+	115/60	2.88	13 (348)	320 (145)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Glass Door Merchandiser Refrigeration

C2-49GD

C2-49GD **Features**

- Evaporator fan motor that stops when door is open to conserve energy
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves - Shelves can be set-up to hold standard full size hotel pans
- Bottom-mounted cooling unit is easy to remove and clean
- Outstanding temperature preservation reduces energy consumption via foamed-in polyurethane cell insulation
- Auto evaporation of defrosting water
- Round corner design for inner bottom shelf to facilitate easy cleaning
- Cold air circulation via fan for temperature balance
- Refrigeration unit holds 33°F to 41°F (0.5°C to 5°C)

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C2-49GD	2	10	48 (1220)	25.6 (650)	80.3 (2040)	1/2+	115/60	10.1	25 (708)	375 (170)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Glass Door Merchandiser Refrigeration

C3-78GD

C3-78GD **Features**

- Evaporator fan motor that stops when door is open to conserve energy
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves - Shelves can be set-up to hold standard full size hotel pans
- Bottom-mounted cooling unit is easy to remove and clean
- Outstanding temperature preservation reduces energy consumption via foamed-in polyurethane cell insulation
- Auto evaporation of defrosting water
- Round corner design for inner bottom shelf to facilitate easy cleaning
- Cold air circulation via fan for temperature balance
- Refrigeration unit holds 33°F to 41°F (0.5°C to 5°C)

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C3-78GD	3	12	78.3 (1989)	29.9 (759.5)	80.9 (2055)	3/4	115/60	10.6	53 (1500)	704 (319.3)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Glass Door Merchandiser Refrigeration & Freezer

C2-48GD, C2-48GD-IS
F2-48GD, F2-48GD-IS

C2-48GD, C2-48GD-IS
F2-48GD, F2-48GD-IS

Features

- Black powder coated steel for exterior
- White coated aluminum or stainless steel interior walls
- Bottom mount compressor unit for easy maintenance
- LED lighting interior display system
- Easy to use digital temperature control
- 2 dual pane tempured glass with self closes swing doors
- Efficient refrigeration system
- Epoxy coated adjustable steel shelves, each hold up to 90 lbs of weight
- Refrigeration unit holds 33°F to 40°F (0.5°C to 4.5°C), freezer units hold -8°F to -1°F (-22°C to -18°C)
- Locked mounted glass doors to keep food safe
- Automatic defrosting system

Model	Doors	Shelves	Interior Walls	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
				L"	D"	H"						
REFRIGERATION												
C2-48GD	2	8	white coated aluminum	48 (1219)	31 (787.4)	83 (2108)	1/3	110/60	6.2	41.3 (1170)	423 (192)	5-15P
C2-48GD-IS	2	8	stainless steel	48 (1219)	31 (787.4)	83 (2108)	1/3	110/60	6.2	41.3 (1170)	423 (192)	5-15P
FREEZER												
F2-48GD	2	8	white coated aluminum	48 (1219)	31 (787.4)	83 (2108)	2/3	110/60	7	41.3 (1170)	454 (206)	5-15P
F2-48GD-IS	2	8	stainless steel	48 (1219)	31 (787.4)	83 (2108)	2/3	110/60	7	41.3 (1170)	454 (206)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Glass Door Merchandiser Freezers

F2-49GD

F2-49GD **Features**

- CABINET CONSTRUCTION
  ° Exterior - coated steel
  ° Interior - attractive, aluminum liner with stainless steel floor.
- Rounded corner design inside of the cabinet makes it easy to clean the inside storage room
- Triple pane thermal insulated glass door assembly with extruded aluminum frames
- R290 Refrigeration system holds -8°F to 0°F (-22°C to -18°C)
- Adjustable temperature set point and defrost frequency.
- Adjustable, heavy duty PVC coated shelves LED light
- "No stoop" lower shelf
- Easily accessible condenser coil for cleaning, and easy service access
- Simple installation with no plumbing required

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
FREEZER											
F2-49GD	2	8	53.1 (1350)	31.8 (810)	82.7 (2102)	3/4	115/60	10.6	45 (1270)	441 (200)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Glass Door Merchandiser Refrigeration

C1-27.5GD

C1-27.5GD **Features**

- Single glass door display fridge with ventilator cooling system
- LED interior lights
- Adjustable/removable plastic coated wire shelves
- Shelves can be set-up to hold standard full size hotel pans
- Bottom-mounted cooling unit is easy to remove and clean
- Outstanding temperature preservation reduces energy consumption via foamed-in polyurethane cell insulation
- Auto evaporation of defrosting water
- Round corner design for inner bottom shelf to facilitate easy cleaning
- Cold air circulation via fan for temperature balance
- Refrigeration unit holds 33°F to 45°F (0.5°C to 8°C) for optimum food preservation

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C1-27.5GD	1	4	27.5 (700)	27.1 (690)	81 (2058)	1/2	115/60	9.5	21 (550)	238 (108)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Glass Door Merchandiser Refrigeration

C2S-45GD, C2S49GD
C2S-52.4GD

C2S-45GD, C2S-49GD C2S-52.4GD

Features

- Double glass sliding door display fridge with ventilator cooling system
- LED interior lights
- Adjustable/removable plastic coated wire shelves
- Shelves can be set-up to hold standard full size hotel pans
- Bottom-mounted cooling unit is easy to remove and clean
- Outstanding temperature preservation reduces energy consumption via foamed-in polyurethane cell insulation
- Auto evaporation of defrosting water
- Round corner design for inner bottom shelf to facilitate easy cleaning
- Cold air circulation via fan for temperature balance
- Refrigeration unit holds 33°F to 45°F (0.5°C to 8°C) for optimum food preservation

Model	Doors	Shelves	Dimension (mm)			HP	Voltage	Amps	Capacity Cu Ft. (L)	Net Weight lb (kg)	NEMA Config.
			L"	D"	H"						
REFRIGERATION											
C2S-45GD	2	8	44.5 (1130)	31.5 (800)	79.5 (2020)	1/2	115/60	8.6	42 (1150)	375 (170)	5-15P
C2S-49GD	2	8	53.1 (1350)	37.8 (810)	79.3 (2014)	1/4+	115/60	4.32	45 (1274)	495 (225)	5-15P
C2S-52.4GD	2	8	52.4 (1330)	31.5 (800)	79.5 (2020)	1/2	115/60	9.5	50 (1400)	192 (178)	5-15P

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Refrigerator

C1-20GDCT-L
C1-42GDCT-L

C1-20GDCT-L
C1-42GDCT-L

Features

- Countertop series
- Glass design for maximum product visibility
- Attractive, black exterior with white interior
- Adjustable temperature
- LED interior lighting
- Shelves installed
- Lock installed
- Refrigeration unit holds 32°F to 50°F (0°C to 10°C) for optimum food preservation

Model	Dimension (mm) (inch)			Interior Dimensions (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Light box or not	NEMA Config.
	L	D	H	L	D	H						
REFRIGERATION												
C1-20GDCT-L	330	360	567	250	230	325	110/60	1.6	20	15	Yes	5-15P
	13	14.2	22.3	9.8	9	12.8			0.7	33		
C1-42GDCT-L	400	400	567	324	280	451	110/60	1.6	42	19	Yes	5-15P
	15.7	15.7	28.1	12.8	11	17.8			1.5	41.8		

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Refrigerator

C1-80GDCT-L
C1-120GDCT-L

C1-80GDCT-L
C1-120GDCT-L

Features

- Countertop series
- Glass design for maximum product visibility;
- Attractive, black exterior with white interior
- Adjustable temperature
- LED interior lighting
- Shelves installed
- Lock installed
- Refrigeration unit holds 32°F to 50°F (0°C to 10°C) for optimum food preservation

Model	Dimension (mm) (inch)			Interior Dimensions (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Light box or not	NEMA Config.
	L	D	H	L	D	H						
REFRIGERATION												
C1-80GDCT-L	460	454	914	370	325	650	110/60	1.9	80	28	Yes	5-15P
	18.1	17.9	36	14.6	12.8	25.6			2.8	61.6		
C1-120GDCT-L	500	529	1032	420	400	757	110/60	2.2	120	36	Yes	5-15P
	19.7	20.8	40.6	16.5	15.7	29.8			4.2	79.2		

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Refrigerator

C1-21GDCT

C1-21GDCT **Features**

- Countertop series
- Glass design for maximum product visibility
- Attractive, black exterior with white interior
- Adjustable temperaturee
- LED interior lighting
- Shelves installed
- Lock installed
- Refrigeration unit holds 32°F to 50°F (0°C to 10°C) for optimum food preservation

Model	Dimension (mm) (inch)			Interior Dimensions (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Light box or not	NEMA Config.
	L	D	H	L	D	H						
REFRIGERATION												
C1-21GDCT	330	410	474	240	276	168	110/60	1.6	20	15	No	5-15P
	13	16.4	18.7	9.4	10.9	6.6			0.7	33		

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Refrigerator

C1-68GDCT
C1-98GDCT

Intertek Intertek

C1-68GDCT
C1-98GDCT

Features

- Countertop series
- Glass design for maximum product visibility;
- Attractive, black exterior with white interior
- Adjustable temperature
- LED interior lighting
- Shelves installed
- Lock installed
- Refrigeration unit holds 32°F to 50°F (0°C to 10°C) for optimum food preservation

Model	Dimension (mm) (inch)			Interior Dimensions (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Light box or not	NEMA Config.
	L	D	H	L	D	H						
REFRIGERATION												
C1-68GDCT	435	498	678	355	370	361	110/60	1.9	68	25	No	5-15P
	17.1	19.6	26.7	14	14.6	14.2			2.4	55		
C1-98GDCT	470	472	836	406	361	534	110/60	1.9	98	31	No	5-15P
	18.5	18.6	32.9	16	14.2	21			3.5	68.2		

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Freezer

F1-20GDCT-L, F1-42GDCT-L
F1-58GDCT-L

F1-20GDCT-L, F1-42GDCT-L F1-58GDCT-L ***Features***

- Countertop series
- Glass design for maximum product visibility
- Attractive, black exterior with white interior
- Adjustable temperature
- LED interior lighting
- Shelves installed
- Lock installed
- Refrigeration unit holds -13°F to 14°F (-25°C to -10°C) for optimum food preservation

Model	Dimension (mm) (inch)			Interior Dimensions (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Light box or not	NEMA Config.
	L	D	H	L	D	H						
FREEZER												
F1-20GDCT-L	400	415	643	260	250	300	110/60	2.4	20	20	Yes	5-15P
	15.7	16.3	25.3	10.2	9.8	11.8			0.7	44		
F1-42GDCT-L	420	470	775	280	300	450	110/60	2.8	42	23	Yes	5-15P
	16.5	18.5	30.5	11	11.8	17.7			1.5	50.6		
F1-58GDCT-L	460	480	915	320	311	590	110/60	3.2	58	28	Yes	5-15P
	18.1	18.9	36	12.6	12.2	23.2			2	61.6		

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Freezer

F1-68GDCT-L
F1-98GDCT-L

F1-68GDCT-L
F1-98GDCT-L

Features

- Countertop series
- Glass design for maximum product visibility
- Attractive, black exterior with white interior
- Adjustable temperature
- LED interior lighting
- Shelves installed
- Lock installed
- Refrigeration unit holds -13°F to 14°F (-25°C to -10°C) for optimum food preservation

Model	Dimension (mm) (inch)			Interior Dimensions (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Light box or not	NEMA Config.
	L	D	H	L	D	H						
FREEZER												
F1-68GDCT-L	590	570	835	455	405	295	110/60	4	68	46	Yes	5-15P
	23.4	22.4	32.9	17.9	15.9	11.6			2.4	101.2		
F1-98GDCT-L	595	570	955	455	405	415	110/60	4	98	50	Yes	5-15PP
	23.4	22.4	37.6	17.9	15.9	16.3			3.5	110		

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Refrigerator

C1-46GDCT, C1-75GDCT
C1-90GDCT, C1-128GDCT

Intertek Intertek

C1-46GDCT, C1-75GDCT C1-90GDCT, C1-128GDCT Features

- Countertop series
- Glass design for maximum product visibility;
- Attractive, black exterior with white interior
- Adjustable temperature
- LED interior lighting
- Shelves installed
- Lock installed
- Refrigeration unit holds 39.2°F to 60.8°F (4°C to 16°C) for optimum food preservation

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Light box or not	NEMA Config.
	L	D	H						
REFRIGERATION									
C1-46GDCT	445	470	498	110/60	0.8	46	16.5	Yes	5-15P
	17.5	18.5	19.6			1.6	36.4		
C1-75GDCT	430	460	740	110/60	0.8	66	22.5	Yes	5-15P
	16.9	18.1	29.1			2.3	49.6		
C1-90GDCT	445	473	810	110/60	0.8	80	24.9	Yes	5-15P
	17.5	18.6	31.9			2.8	54.9		
C1-128GDCT	515	572	830	110/60	1.1	128	29.3	Yes	5-15P
	17.5	18.6	31.9			4.5	64.6		

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

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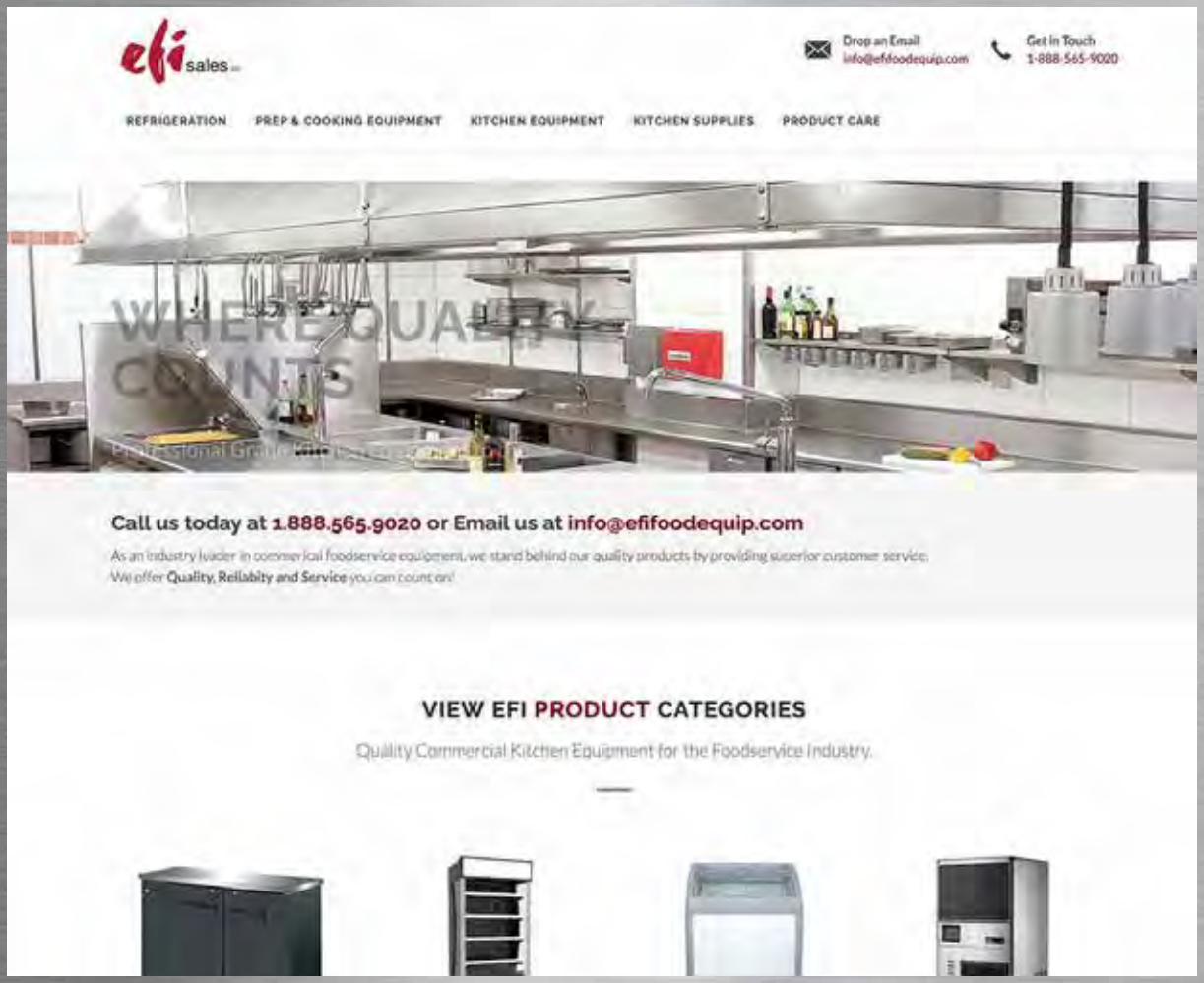

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HCGD-9
HCGD-18

HCGD-9
HCGD-18

Features

- The fully transparent polycarbonate door with an opening degree larger than 90 degrees is convenient for loading food and can view the food storage situation in real time.
- Strong magnetic door handle ensures that the door seal is close to the cabinet to prevent heat loss.
- Removable part tray holder, removable drawer type control module for easy internal cleaning.
- The product is equipped with humidified water plate, which can prevent the water loss of food and make the taste better.
- The product is filled with environmental protection foaming material to prevent heat loss, energy saving and environmental protection.
- Supply air heating mode, rapid heating, uniform temperature in the cabinet, ensure food color.
- Circular digital temperature display, easy to view the temperature in the cabinet.
- Temperature and humidity dual control technology, adjust to the best temperature and humidity, extend food preservation and storage time.
- Includes power cord but no plug end.

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Power (W)	Net Weight (kg) (lb)	Gross Weight (kg) (lb)	Number of Trays (18"X26")	Heat Range
	L	D	H						
HCGD-9	638	780	1085	120/60	2,000	56	76	9	80 ~ 220°F
	25.1	30.7	42.7			123.2	167.2		
HCGD-18	638	780	1771	120/60	2,000	78	96	18	80 ~ 220°F
	25.1	30.7	69.7			171.6	211.2		

efi sales Ltd.

Equipment for the Foodservice Industry

Hot & Cold Display Cases

by EFI

Square Glass Refrigerated Display Cases

CGCM-1738-W
CGCM-1738-B

CGCM-1738-W
CGCM-1738-B

Features

- Brilliant internal LED illumination on sides
- Digital temperature controller and display
- 4 sides double glass
- Maintenance free condenser
- Ventilated cooling system
- Automatic defrost
- Lockable door
- Adjustable chrome plated shelves
- Adjustable temperature control
- Internal top lighting

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
	L	D	H					
CGCM-1738-W	428	386	960	115/60	2.4	78	34	0 ~ 12°C
	16.9	15.9	38.6			2.8	75	32 ~ 54°F
CGCM-1738-B	428	386	960	115/60	2.4	78	34	0 ~ 12°C
	16.9	15.9	38.6			2.8	75	32 ~ 54°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Square Glass Refrigerated Display Cases

CGCM-1742-W-L
CGCM-1742-B-L

CGCM-1742W-L
CGCM-1742-B-L

Features

- Internal top lighting
- Adjustable temperature controller
- Adjustable PVC coated shelves
- 4 sides double glass
- Maintenance free condenser
- Ventilated cooling system
- Automatic defrost
- Lockable Door
- Digital temperature controller and display
- Brilliant internal LED illumination on sides
- Light display box

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
	L	D	H					
CGCM-1742-W-L	428	386	1075	115/60	2.4	78	34.8	0 ~ 12°C
	16.9	15.9	42.3			2.8	76.6	32 ~ 54°F
CGCM-1742-B-L	428	386	1075	115/60	2.4	78	34.8	0 ~ 12°C
	16.9	15.9	42.3			2.8	76.6	32 ~ 54°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Straight Glass Refrigerated Display Cases

CGCM-2657, CGCM-3557
CGCM-4757

CGCM-2657, CGCM-3557 CGCM-4757 **Features**

- Brilliant internal LED lighting for each shelf
- 3 adjustable glass shelves
- Digital temperature control and display
- Double tempered glass
- 4 casters, 2 with brakes
- Ventilated cooling system
- Automatic defrost

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
	L	D	H					
CGCM-2657	650	805	1445	115/60	5	350	135	2 ~ 8°C
	25.6	31.7	56.9			12.4	297	35.6 ~ 46.4°F
CGCM-13557	900	805	1445	115/60	5.6	500	160	2 ~ 8°C
	35.4	31.7	56.9			17.7	352	35.6 ~ 46.4°F
CGCM-4757	1200	805	1445	115/60	5.6	650	190	2 ~ 8°C
	47.2	31.7	56.9			23	418	35.6 ~ 46.4°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Square Glass Refrigerated Display Cases

CGCM-2675

CGCM-2675 ***Features***

- Brilliant internal LED illumination on sides
- Digital temperature controller and display
- Adjustable chrome plated shelves
- Front flat glass door
- 4 sides double glass
- 4 casters, 2 with brakes
- On / Off switch
- Ventilated cooling system
- Automatic defrost
- Stainless Steel

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
	L	D	H					
CGCM-2675	650	650	1908	115/60	6	400	175	0 ~ 10°C
	25.6	25.6	75.1			14.1	385	32 ~ 50°F

Hot & Cold Display Cases

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Curved Glass Refrigerated Display Cases

CGCM-3648, CGCM-4848
CGCM-6048

CGCM-3648, CGCM-4848
CGCM-6048

Features

- Brilliant Internal LED lighting each shelf and bottom
- 2 adjustable glass shelves
- Digital temperature control and display
- Double tempered glass
- 4 casters, 2 with brakes
- Ventilated cooling system
- Automatic defrost

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
	L	D	H					
CGCM-3648	915	675	1220	115/60	5.5	295	135	2 ~ 8°C
	36	26.6	48			10.4	297	35.6 ~ 46.4°F
CGCM-4848	1215	675	1220	115/60	6	400	155	2 ~ 8°C
	47.8	26.6	48			14.1	341	35.6 ~ 46.4°F
CGCM-6048	1515	675	1220	115/60	6	500	182	2 ~ 8°C
	59.6	26.6	48			17.7	400.4	35.6 ~ 46.4°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Curved Glass Black Refrigerated Display Cases

CGCM-4747, CGCM-5947
CGCM-7147

CGCM-4747, CGCM-5947
CGCM-7147

Features

- Stainless steel exterior & interior
- Double glazed safety glass with heater
- Curved glass front
- Refrigeration system provides high humidty environment for exceptional preservation of meats and deli products
- R290 Refrigerant
- Refrigeration system holds 36°F to 41°F (2°C to 5°C)
- High quality digital temperature controller
- Automatic defrost system for front glass and rear door frame
- Adjustable shelves
- Casters and adjustable legs make it easy to move and clean underneath
- Easily accessible condenser unit for cleaning, and easy service access
- LED illumination, inside top and under each shelf

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Nema Config.
			L	D	H						
CGCM-4747	2	2	1200	780	1200	1/3	110/60	6	388	225	5-15P
			47.2	30.7	47.2				13.7	496	
CGCM-5947	2	2	1497	780	1200	1/3	110/60	6.8	498	268	5-15P
			59	30.7	47.2				17.6	590	
CGCM-7147	2	2	1801	780	1200	2/3	110/60	7.5	609	295	5-15P
			70.9	30.7	47.2				21.5	650	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Deli Refrigerated Display Cases

CDC-36, CDC-48
CDC-64, CDC-82

CDC-36, CDC-48
CDC-64, CDC-82

Features

- CABINET CONSTRUCTION
  - Exterior - coated steel
  - Interior - attractive, aluminum liner with stainless steel floor
- Rounded corner design inside of the cabinet makes it easy to clean the inside storage room
- Standard door features: double pane, curved tempered frontal glass
- Refrigeration system: gravity coil
- R290 refrigeration system provides high humidty environment for exceptional preservation of meats and deli products.
- Refrigeration system holds 32°F to 43°F (0°C to 6°C).
- Electronic control system: adjustable temperature set point and defrost frequency
- Error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy-duty casters
- Easily accessible condenser coil for cleaning, and easy service access
- LED illumination

Model	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Nema Config.
			L	D	H						
CDC-36	2	4	920	825	1180	1/4+	115/60	3.2	330	135	5-15P
			36.3	32.5	46.5				12	300	
CDC-48	2	4	1200	825	1180	1/3+	115/60	3.12	508`	195	5-15P
			47.3	32.5	46.5				18	400	
CDC-64	3	6	1630	825	1180	3/5	115/60	3.2	620	220	5-15P
			64.1	32.5	46.5				22	485	
CDC-82	3	6	2082	825	1180	1/2+	115/60	7.08	903	290	5-15P
			82	32.5	46.5				32	640	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Deli Refrigerated Display Cases

CDC-1200S, CDC-1200B
CDC-2000S, CDC-2000B

CDC-1200S, CDC-1200B
CDC-2000S, CDC-2000B

Features

- CABINET CONSTRUCTION
  - Exterior - coated steel or stainless steel
  - Interior - attractive, aluminum liner with stainless steel floor
- Rounded corner design inside of the cabinet makes it easy to clean the inside storage room
- Standard door features: double pane, curved tempered frontal glass
- Refrigeration system: gravity coil
- R290 refrigeration system provides high humidty environment for exceptional preservation of meats and deli products.
- Refrigeration system holds 32°F to 43°F (0°C to 6°C).
- Electronic control system: adjustable temperature set point and defrost frequency
- Error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy-duty casters
- Easily accessible condenser coil for cleaning, and easy service access
- LED illumination

Model	Doors	Shelves	Exterior	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Nema Config.
				L	D	H						
CDC-1200S	2	1	stainless steel	1199	825	1148	1/3	110/60	5	508	496	5-15P
				47.2	32.5	45.2				18	225	
CDC-1200B	2	1	coated steel	1199	825	1148	1/3	110/60	5	580	496	5-15P
				47.2	32.5	45.2				18	225	
CDC-2000S	2	1	stainless steel	1999	825	1148	1/2	110/60	6	903	286	5-15P
				78.7	32.5	45.2				32	630	
CDC-2000B	2	1	coated steel	1999	825	1148	1/2	110/60	6	903	286	5-15P
				78.7	32.5	45.2				32	630	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Open Deli Display Cases

CGOM-2634, CGOM-3934
CGOM-5234

CGOM-2634, CGOM-3934
CGOM-5234

Features

- Imitation wood plastic board exterior
- Stainless steel louver
- Internal LED illumination on sides
- Digital temperature controller and display
- Includes night curtain
- R290 Refrigerant
- Refrigeration system holds 35.6°F to 50°F (2°C to 10°C)
- Ventilated cooling system
- Automatic defrost system
- Condensation water evaporated automatically
- Casters with brakes make it easy to move and clean underneath

Model	Refrigerant	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Nema Config.
		L	D	H						
CGOM-2634	R290	657	865	1067	3/4	110/60	12.7	186	90	5-15P
		25.9	34.1	42				6.6	198.4	
CGOM-3934	R290	990	865	1067	3/4	110/60	15.4	290	143	5-15P
		39	34.1	42				10.2	315.3	
CGOM-5234	R290	1313	865	1067	1	110/60	12.7	370	157	5-15P
		51.7	34.1	42				13	346	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Open Deli Display Cases

CGOCM-2661, CGOCM-3961
CGOCM-5261

CGOCM-2661, CGOCM-3961
CGOCM-5261

Features

- Imitation wood plastic board exterior
- Adjustable glass shelves
- Sliding doors
- Top front curved glass - can be opened
- Internal LED illumination on sides
- Digital temperature controller and display
- Lower self service bin with night curtain
- R290 Refrigerant
- Refrigeration system holds 35.6°F to 50°F (2°C to 10°C)
- Ventilated cooling system
- Automatic defrost system
- Condensation water evaporated automatically
- Casters with brakes make it easy to move and clean underneath

Model	Refrigerant	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Nema Config.
		L	D	H						
CGOCM-2661	R290	657	865	1547	3/4	110/60	13.4	286	140	5-15P
		25.9	34.1	60.9				10.1	308.6	
CGOCM-3961	R290	990	865	1547	3/4	110/60	15.3	410	187	5-15P
		39	34.1	60.9				14.5	412.3	
CGOCM-5261	R290	1313	865	1547	3/4	110/60	14.5	570	217	5-15P
		51.7	34.1	60.9				20.1	478.4	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Open Deli Display Cases

CGOSM-2661, CGOSM-3961
CGOSM-5261

CGOSM-2661, CGOSM-3961 CGOSM-5261 **Features**

- Imitation wood plastic board exterior
- Stainless steel louver
- Internal LED illumination on sides
- Adjustable glass shelves
- Sliding doors
- Digital temperature controller and display
- Lower self service bin with night curtain
- R290 Refrigerant
- Refrigeration system holds 35.6°F to 50°F (2°C to 10°C)
- Ventilated cooling system
- Automatic defrost system
- Condensation water evaporated automatically
- Casters with brakes make it easy to move and clean underneath

Model	Refrigerant	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Nema Config.
		L	D	H						
CGOSM-2661	R290	657	865	1547	3/4	110/60	13.4	286	140	5-15P
		25.9	34.1	60.9				10.1	308.6	
CGOSM-3961	R290	990	865	1547	3/4	110/60	15.3	410	187	5-15P
		39	34.1	60.9				14.5	412.3	
CGOSM-5261	R290	1313	865	1547	3/4	110/60	14.5	570	217	5-15P
		51.7	34.1	60.9				20.1	478.4	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Open Air Chillers

CGOM-1969

CGOM-1969 **Features**

- Brilliant internal LED illumination on each shelf
- Digital temperature controller and display
- Stainless steel shelves
- 4 casters with 2 brakes
- 2 sides safety glass
- With night curtain
- Ventilated cooling system
- Automatic defrost
- Condenser at back side
- Condensation evaporates automatically

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
	L	D	H					
CGCM-1969	494	674	1742	115/60	11.2	220	96	2 ~ 10°C
	19.4	26.5	686			7.8	211.2	35.6 ~ 50°F

Hot & Cold Display Cases

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Open Air Chillers

CGOM-3659

CGOM-3659 **Features**

- Brilliant internal LED lighting
- Digital temperature controller and display
- 4 casters, 2 with brakes
- Double tempered glass
- With night curtain
- Ventilated cooling system
- Automatic defrost
- Filter mesh in front of the base.
- Adjustable shelves
- Condensation evaporated automatically
- Condenser at back side

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
	L	D	H					
CGOM-3659	920	847	1510	115/60	116	390	123	2 ~ 10°C
	36.2	33.3	59.4			13.8	211.2	35.6 ~ 50°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Open Air Chillers

CGOM-2880, CGOM-3683
CGOM-4683

CGOM-2880, CGOM-3683 CGOM-4683 **Features**

- Auto defrost
- Vertical LED lights
- Adjustable Strong Shelf
- Secop brand compressor
- High efficiency fan motor for energy saving
- Carel digital control with LED display
- R290a Refrigerant

Model	Shelves	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
		L	D	H					
CGOM-2880	4	700	720	2020	115/60	8.8	300	180	2 ~ 10°C
		27.5	28.3	79.5			10.6	397	35 ~ 50°F
CGOM-3683	5	900	825	2070	115/60	10	415	250	2 ~ 10°C
		35.4	32.5	81.5			14.7	551	35 ~ 50°F
CGOM-4683	5	1160	650	2070	115/60	10	375	290	2 ~ 10°C
		45.7	25.6	81.35			13.3	639	35 ~ 50°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Display Cases

CGCM-CT-2726
CGCM-CT-3526

CGCM-CT-2726
CGCM-CT-3526

Features

- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Two (2) stainless steel shelves standard
- Defog feature to ensure the glass stays clear
- Curved glass display case
- Maintains temperatures between 33°F – 41°F
- Magnetic door gasket(s) standard for positive door seal
- Two (2) rear sliding doors
- LED interior lighting
- Leveling legs

Model	Shelves	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
		L	D	H						
CGCM-CT-2726	2	700	560	670	1/5	115/60	2	99	63	2 ~ 8°C
		27.6	22.1	26.4				3.5	138.9	35 ~ 46.4°F
CGCM-CT-3526	2	900	560	670	1/5	115/60	2	130	70	2 ~ 8°C
		35.4	22.1	26.4				4.6	154	35 ~ 46.4°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Display Cases

CGSM-CT-2726
CGSM-CT-3526

CGSM-CT-2726
CGSM-CT-3526

Features

- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Two (2) stainless steel shelves standard
- Defog feature to ensure the glass stays clear
- Straight glass display case
- Maintains temperatures between 33°F – 41°F
- Magnetic door gasket(s) standard for positive door seal
- Two (2) rear sliding doors
- LED interior lighting
- Leveling legs

Model	Shelves	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
		L	D	H						
CGSM-CT-2726	2	700	560	670	1/5	115/60	2	120	65	2 ~ 8°C
		27.6	22.1	26.4				4.2	143	35 ~ 46.4°F
CGSM-CT-3526	2	900	560	670	1/5	115/60	2	160	75	2 ~ 8°C
		35.4	22.1	26.4				5.6	165	35 ~ 46.4°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Countertop Display Cases

CGCM-CT-2727, CGCM-CT-3427
CMCM-CT-4827

CGCM-CT-2727, CGCM-CT-3427 CMCM-CT-4827 **Features**

- Stainless steel exterior & interior with black frames
- Rear mount compressor with environmentally friendly R290 refrigerant
- Rotor digital controller
- Two (2) adjustable chrome plated shelves
- Defog feature to ensure the glass stays clear
- Maintains temperatures between 33°F – 53.6°F
- Magnetic door gasket(s) standard for positive door seal
- Two (2) rear sliding doors
- LED interior lighting
- Leveling legs

Model	Shelves	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
		L	D	H						
CGCM-CT-2727	2	702	568	686	1/5	115/60	2.7	120	57	0 ~ 12°C
		27.6	22.4	27				4.2	125.4	32 ~ 53.6°F
CGCM-CT-3427	2	880	568	686	1/5	115/60	3	160	66	0 ~ 12°C
		34.6	22.4	27				5.7	145.2	32 ~ 53.6°F
CGCM-CT-4827	2	1219	568	686	1/5	115/60	3.9	200	88.5	0 ~ 12°C
		48	22.4	27				7.1	194.7	32 ~ 53.6°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Ice Cream Dipping Display

FICDC-47
FICDC-68

FICDC-47
FICDC-68

Features

- CABINET CONSTRUCTION
  - Exterior - high quality white powder coat finish on steel
  - Interior - powder coat finish on aluminum
- Top - 300 stainless steel top and attached frame structure
- Plain glass front and side glass panels provide extra large viewing area to maximize ice cream presentation
- Refrigeration system: R290
- Cold wall refrigeration system, maintains - 10°F to +0°F (-23.3°C to -18°C).
- ETL safety and NSF-7 sanitation approved
- Night covers for case opening
- Electronic control system:adjustable temperature set point and defrost frequency
- Error codes to diagnose service issues
- LED lamp provides more even lighting throughout the cabinet to enhance product appearance

Model	Lids	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity 3 Gallon (12 L) Cans		Net Weight (kg) (lb)	NEMA Config.
		L	D	H							
FICDC-47	2	1195	705	1300	1/4+	115/60	5.16	12 Total		151	5-15P
		47	27.8	51.1				Display 8	Storage 4	335	
FICDC-68	2	1720	705	1300	1/2+	115/60	56.4	20 Total		190	5-15P
		67.8	27.8	51.1				Display 12	Storage 8	420	

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Novelty Refrigeration

FCCG-26, FCCG-39
FCCG-50, FCCG 60

FCCG-26, FCCG-39 FCCG-50, FCCG60

Features

- Durable white powder coated steel exterior with white precoated steel interior
- Temperature display
- PVC coated basket included
- Sliding doors with curved top glass for easy access
- Built in lock to secure products
- Eco-friendly R-290 refrigerant
- Low profile casters with locks

Model	Baskets	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
		L	D	H						
FCCG-26	1	665	705	875	1/5+	115/60	3	161.4	49	≤ -26°C
		26.2	27.8	34.5				5.7	108	≤ -15°F
FCCG-39	2	990	705	875	1/3+	115/60	3.5	260.5	64	≤ -26°C
		28.9	27.8	34.5				9.2	141	≤ -15°F
FCCG-50	3	1260	705	875	2/5+	115/60	4	359.7	75.7	≤ -26°C
		49.6	27.8	34.5				12.7	167	≤ -15°F
FCCG-60	4	1530	705	875	1/2+	115/60	4	458.7	87	≤ -26°C
		60	27.8	34.5				16.2	192	≤ -15°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Novelty Refrigeration

FCCG-58
FCCG-79

FCCG-58
FCCG-79

Features

- Durable white powder coated steel exterior with white precoated steel interior
- Temperature display
- PVC coated basket included
- Sliding doors with curved top glass for easy access
- Built in lock to secure products
- Eco-friendly R-290 refrigerant
- Low profile casters with locks
- FCCG-58 - 4 casters 4" height, 2 with brake
- FCCG-79 - 8 casters 4" height, 2 with brake

Model	Baskets	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
		L	D	H						
FCCG-58	5	1475	757	837	1/2+	115/60	4	501	94.8	≤ -18°C
		58	29.8	33				17.7	209	≤ -.04°F
FCCG-79	6	2000	757	837	4/5+	115/60	7	699.4	107	≤ -18°C
		78.7	29.8	33				24.7	236	≤ -.04°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Novelty Refrigeration

FCFG-26, FCFG-39, FCFG-50
FCFG-60, FCFG-71

FCFG-26, FCFG-39, FCFG-50 FCFG-60, FCFG-71 **Features**

- Durable white powder coated steel exterior with white precoated steel interior
- Temperature display
- PVC coated basket included
- Sliding doors with flat top glass for easy access
- Built in lock to secure products
- Eco-friendly R-290 refrigerant
- Low profile casters with locks

Model	Baskets	Dimension (mm) (inch)			HP	Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
		L	D	H						
FCFG-26	1	665	715	875	1/4+	115/60	3	155.7	52.24	≤ -26°C
		26.2	28.2	34.5				5.5	115	≤ -15°F
FCFG-39	2	990	715	875	1/3+	115/60	3.5	269	64.9	≤ -26°C
		29	28.2	34.5				9.5	143	≤ -15°F
FCFG-50	3	1260	715	875	2/5+	115/60	4	371	78.9	≤ -26°C
		49.6	28.2	34.5				13.1	174	≤ -15°F
FCFG-60	4	1530	715	875	1/2+	115/60	4	470	87	≤ -26°C
		60.2	28.2	34.5				16.6	192	≤ -15°F
FCFG-71	5	1800	715	875	2/3+	115/60	4	569	98	≤ -26°C
		70.8	28.2	34.5				20.1	216	≤ -15°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Hot Show Cases

HCGS-1426, HCGS-2726
HCGS-3526, HCGS-4826

HCGS-1426, HCGS-2726
HCGS-3526, HCGS-4826

Features

- Brilliant internal LED illumination on top
- Adjustable temperature controller
- Temperature display
- Adjustable chrome plated shelves
- Front hinge door on single door units, sliding doors on double door units

Model	Dimension (mm) (inch)			Voltage (V/Hz)	Amps	Capacity (L) (Cu Ft.)	Net Weight (kg) (lb)	Temperature Range
	L	D	H					
HCGS-1426	345	484	662.5	115/60	7.6	76	21.2	30 ~ 90°C
	13.6	19.1	26.1			2.7	46.6	86 ~ 194°F
HCGS-2726	674.5	484	662.5	115/60	9.5	96	33.5	30 ~ 90°C
	26.6	19.1	26.1			3.4	73.7	86 ~ 194°F
HCGS-3526	915	484	662.5	115/60	10	136	41.5	30 ~ 90°C
	36	19.1	26.1			4.8	91.3	86 ~ 194°F
HCGS-4826	1214.5	484	662.5	115/60	12.8	186	53.5	30 ~ 90°C
	47.8	19.1	26.1			6.6	117.7	86 ~ 194°F

>> **Refrigeration Warranty:** 2 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

efi® sales Ltd.

Equipment for the Foodservice Industry

Ice Machines

by EFI

Cube Ice Machine

IM-77
IM-120

IM-77, IM-120 **Features**

- Corrosion resistant exterior
- Door allows easy access to ice in the bin
- Durable core micro-computer control system for quick and easy operation
- A special built-in spray type evaporator, increases the transparency and hardness of the ice
- Special injection tank, simple and clean, nice heat preservation performance, effectively keeps ice more hard
- Unique ice type gives a refreshing, crisp and clean tasting full cube sized ice
- Easy to adjust the thickness of the ice depending on your requirements

Model	Refrigerant	Dimension (mm) (inch)			Condenser Unit	Voltage (V/Hz)	Power (W)	Bin Capacity (kg) (lb)	Output LB/24hr (kg) (lb)	Net Weight (kg) (lb)
		L	D	H						
IM-77	R290	460	430	800	Air	115/60	270	10	31	38
		18.1	16.9	31.5				22	68	84
IM-120	R290	500	590	900	Air	115/60	446	18	55	45
		19.7	23.2	35.9				40	100	99

>> **Refrigeration Warranty:** 1 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Cube Ice Machine

IM-350
IM-500

IM-350, IM-500 Features

- Convenient, built-in scoop holder
- Makes full cube sized ice
- Easily removable baffle, no tools required for cleaning
- Light weight
- Corrosion resistant
- Ice scoop included

Model	Refrigerant	Dimension (mm) (inch)			Condenser Unit	Voltage (V/Hz)	Power (W)	Bin Capacity (kg) (lb)	Output LB/24hr (kg) (lb)	Net Weight (kg) (lb)
		L	D	H						
IM-350	R290	560	830	1718	Air	110/60	790	125	159	50
		22	32.7	67.6				275	350	110
IM-500	R290	760	830	1718	Air	110/60	1113	170	225	66
		30	32.7	67.6				375	500	145

>> **Refrigeration Warranty:** 1 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

Cube Ice Machine

IM-160, IM-220
IM-280

IM-160, IM-220 IM-280

Features

- Corrosion resistant exterior
- Door allows easy access to ice in the bin
- Durable core micro-computer control system for quick and easy operation
- A special built-in follow water type evaporator, increases the transparency and hardness of the ice
- Special injection tank, simple and clean, nice heat preservation performance, effectively keeps ice more hard
- Unique ice type gives a refreshing, crisp and clean tasting full cube size ice
- Easy to adjust the thickness of the ice depending on your requirements

Model	Refrigerant	Dimension (mm) (inch)			Condenser Unit	Voltage (V/Hz)	Power (W)	Bin Capacity (kg) (lb)	Output LB/24hr (kg) (lb)	Net Weight (kg) (lb)
		L	D	H						
IM-160	R290	660	701	978	Air	115/60	451	36	73	65
		26	27.6	38.5				80	160	143
IM-220	R290	660	701	978	Air	115/60	526	36	95	66
		26	27.6	38.5				80	210	145
IM-280	R290	660	701	978	Air	110/60	726	36	127	67
		26	27.6	38.5				80	280	147

>> **Refrigeration Warranty:** 1 year parts and labour; 5 years on compressor; full details on page 226

Specifications subject to change without notice.

efi sales Ltd.

Equipment for the Foodservice Industry

Prep & Cooking Equipment

Char Rock Broilers

RCTCB-24, RCTCB-36
RCTCB-48

RCTCB-24, RCTCB-36
RCTCB-48

Features

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Extended top side walls to hold grates in place
- Highly efficient stainless steel burner, for maximum heat transfer
- Full width removable crumb pan
- Manually controlled valves for each burner
- Standing pilots for instant ignition
- Cast iron grill to maintain the thermal inertia
- Lava rock for even heat distribution
- Sectioned grates for easy removal and cleaning
- Independent manual controls to save energy
- Adjustable multi-level heavy duty cast iron top grates
- Adjustable stainless steel legs included
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTCB-24-N	2	Manual	NG	4	35,000	70,000	#36	136.7
RCTCB-24-P			LP	10	35,000	70,000	#50	
RCTCB-36-N	3	Manual	NG	4	35,000	105,000	#36	183
RCTCB-36-P			LP	10	35,000	105,000	#50	
RCTCB-48-N	4	Manual	NG	4	35,000	140,000	#36	242.5
RCTCB-48-P			LP	10	35,000	140,000	#50	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Radiant Charbroilers

RCTRC-24, RCTRC-36
RCTRC-48

RCTRC-24, RCTRC-36 RCTRC-48

Features

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Extended top side walls to hold grates in place
- Highly efficient stainless steel burner, for maximum heat transfer
- Thick stainless steel radiant plates for quick and even heating
- Standing pilots for instant ignition
- Cast iron grill to maintain the thermal inertia
- Sectioned grates for easy removal and cleaning
- Independent manual controls to save energy
- Adjustable multi-level top grates
- Adjustable stainless steel legs included
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTRC-24-N	2	Manual	NG	4	35,000	70,000	#36	113.5
RCTRC-24-P			LP	10	35,000	70,000	#50	
RCTRC-36-N	3	Manual	NG	4	35,000	105,000	#36	160.9
RCTRC-36-P			LP	10	35,000	105,000	#50	
RCTRC-48-N	4	Manual	NG	4	35,000	140,000	#36	205
RCTRC-48-P			LP	10	35,000	140,000	#50	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Manual Griddles

RCTMG-24, RCTMG-36
RCTMG-48

RCTMG-24, RCTMG-36
RCTMG-48

Features

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and robust structure, easy to manipulate and maintain
- Highly efficient stainless steel burner
- Standby pilots
- 3/4" thick griddle plate
- Independent manual controls to save energy
- Easily accessible grease pan for easy clean up
- Adjustable stainless steel legs included
- One year limited warranty parts & labor
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTMG-24-N	2	Manual	NG	4	30,000	60,000	#37	160.9
RCTMG-24-P			LP	10	30,000	60,000	#51	
RCTMG-36-N	3	Manual	NG	4	30,000	90,000	#37	231.5
RCTMG-36-P			LP	10	30,000	90,000	#51	
RCTMG-48-N	4	Manual	NG	4	30,000	120,000	#37	291
RCTMG-48-P			LP	10	30,000	120,000	#51	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Thermostat Griddles

RCTTG-24, RCTTG-36
RCTTG-48

RCTTG-24, RCTTG-36 RCTTG-48

Features

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and reasonable structure, easy to manipulate and maintain
- Highly efficient stainless steel burners
- Standby pilots
- Thick grill, with excellent heat storage performance and even heating
- Independent thermostat controls to save energy
- Adjustable stainless steel legs
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTTG-24-N	2	Manual	NG	4	25,000	50,000	#42	160.6
RCTTG-24-P			LP	10	25,000	50,000	#53	
RCTTG-36-N	3	Manual	NG	4	25,000	75,000	#42	229.2
RCTTG-36-P			LP	10	25,000	75,000	#53	
RCTTG-48-N	4	Manual	NG	4	25,000	100,000	#42	293.9
RCTTG-48-P			LP	10	25,000	100,000	#53	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Hot Plates

RCTHP-12, RCTHP-24
RCTHP-36

RCTHP-12, RCTHP-24
RCTHP-36

Features

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and robust structure, easy to manipulate and maintain
- Highly efficient stainless steel burner
- Independent manual controls to save energy
- Available in natural gas & propane
- Adjustable stainless steel legs included
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTHP-12-2-N	2	Manual	NG	4	25,000	50,000	#43	55.1
RCTHP-12-2-P			LP	10	25,000	50,000	#53	
RCTHP-24-4-N	4	Manual	NG	4	25,000	100,000	#43	97
RCTHP-24-4-P			LP	10	25,000	100,000	#53	
RCTHP-36-6-N	6	Manual	NG	4	25,000	150,000	#43	136.7
RCTHP-36-6-P			LP	10	25,000	150,000	#53	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Salamander Broiler

RCTSM-36

RCTSM-36 **Features**

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and reasonable
- Easy to maintain
- High efficient ceramic infrared burner, for quick and even heating
- Standby pilots
- Independent manual controls to save energy
- Mounting kits available to save kitchen space - Item #RCTWMK
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTSM-36-N	2	Manual	NG	5	21,500	43,000	#47	143
RCTSM-36-P			LP	10	21,500	43,000	#54	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Cheese Melter

RCTCM-36

RCTCM-36 **Features**

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and reasonable structure, easy to manipulate and maintain
- High efficient ceramic infrared burner, for quick and even heating
- Standby pilots
- Independent manual controls to save energy
- Mounting kits available to save kitchen space
- Two infrared burners
- Natural or LP Gas
- Removable grease pan
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTCM-36-N	2	Manual	NG	5	21,500	43,000	#47	95
RCTCM-36-P			LP	10	21,500	43,000	#54	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Fryers

RCTFS-40, RCTFS-50
RCTFS-75

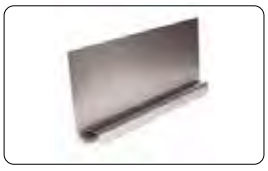
RCTFS-40, RCTFS-50 RCTFS-75

Features

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and robust structure, easy to manipulate and maintain
- All 304 stainless steel welded fryer tanks
- Heavy duty burners, with a stable flame, stand-by pilots
- Safety valve with an automatic voltage stabilizing function
- Imported high quality thermostat, temperature control between 93°C - 205 °C / 200F – 400F
- Self-reset high temperature limiting device
- Combination valve with built in pressure regulations
- Two nickel plated baskets includes wire mesh crumb screen
- Flue mounted basket hanger included
- 3/4"gas inlet located at rear of unit
- Oil cooling zone seated in the bottom of the tank to avoid the influence of food residue
- 1 1/4" drain valve for easy discharge
- Available in natural gas & propane

Model	Burners	Ignition	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTFS-40-N	3	Manual	NG	4	34,000	102,000	#36	134.5
RCTFS-40-P			LP	10	30,000	90,000	#52	
RCTFS-50-N	4	Manual	NG	4	34,000	136,000	#36	145.3
RCTFS-50-P			LP	10	30,000	120,000	#52	
RCTFS-75-N	5	Manual	NG	4	34,000	170,000	#36	165.3
RCTFS-75-P			LP	10	30,000	150,000	#52	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.



FRYER GUARD

- 18 gauge, 304 Stainless Steel
- 22"W x 15"H x 1 3/4"D
- Ship weight 5 lbs
- Product # **RCTFS-2215G**

Specifications subject to change without notice.

Stock Pot Ranges

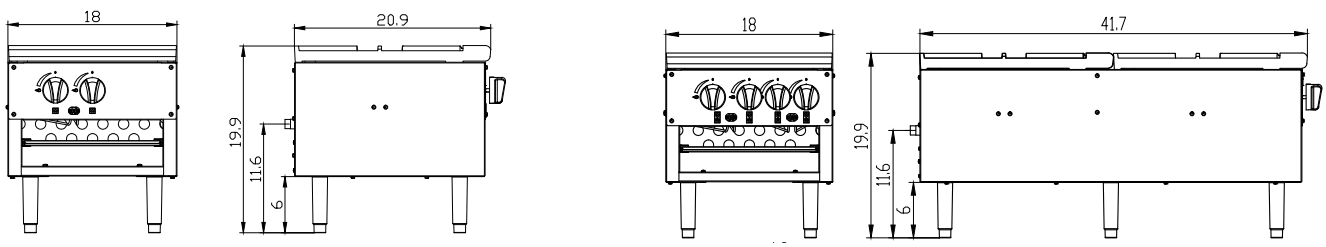
RCTSPL-18-1
RCTSPL-18-2

RCTSPL-18-1
RCTSPL-18-2

Features

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Extended top side walls to hold grates in place
- Highly efficient stainless steel burner, for maximum heat transfer
- Manually controlled valves for each burner, giving the ability to adjust and save energy
- Standby pilots for instant ignition
- Heavy duty cast iron top grated
- Adjustable stainless steel legs included
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTSPL-18-1N	1	Manual	NG	4	40,000	80,000	#32	116.6
RCTSPL-18-1P			LP	10	40,000	80,000	#49	
RCTSPL-18-2N	2	Manual	NG	4	40,000	160,000	#32	220
RCTSPL-18-2P			LP	10	40,000	160,000	#49	



>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Stock Pot Ranges

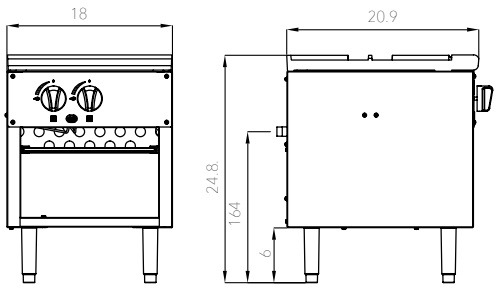
RCTSP-18-1
RCTSP-18-2

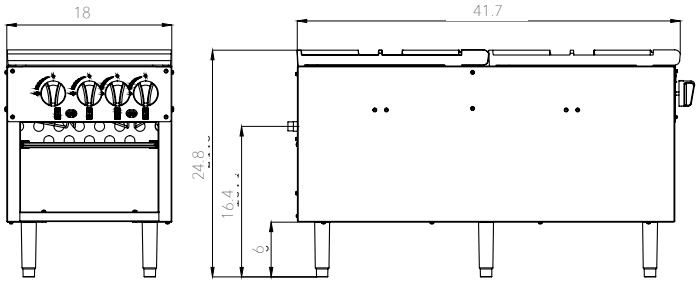
RCTSP-18-1
RCTSP-18-2

Features

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Extended top side walls to hold grates in place
- Highly efficient stainless steel burner, for maximum heat transfer
- Manually controlled valves for each burner, giving the ability to adjust and save energy
- Standby pilots for instant ignition
- Heavy duty cast iron top grated
- Adjustable stainless steel legs included
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas Type	Intake-tube Pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTSP-18-1N	1	Manual	NG	4	40,000	80,000	#32	105.8
RCTSP-18-1P			LP	10	40,000	80,000	#49	
RCTSP-18-2N	2	Manual	NG	4	40,000	160,000	#32	201.7
RCTSP-18-2P			LP	10	40,000	160,000	#49	





>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Wok Ranges

RCTWR-13

RCTWR-13 **Features**

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and robust structure, easy to manipulate and maintain
- Heavy duty jet burner with one adjustable valve
- Burner is equipped with a continuous pilot for instant ignition
- Roll front is easy to load and reduces spill over
- Heavy duty powder coated steel wok attachment is both durable and easy to clean
- Chrome plated 10" legs with adjustable feet
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTWR-13-N	1	Manual	NG	5	95,000	95,000	#56	77
RCTWR-13-P			LP	10	95,000	95,000	#67	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Wok Ranges

RCTWR-16

RCTWR-16 **Features**

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and robust structure, easy to manipulate and maintain
- Heavy duty jet burner with one adjustable valve
- Burner is equipped with a continuous pilot for instant ignition
- Roll front is easy to load and reduces spill over
- Heavy duty powder coated steel wok attachment is both durable and easy to clean
- Chrome plated 10" legs with adjustable feet
- 3/4" NPT on rear of appliance

Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (lb)
RCTWR-16-N	1	Manual	NG	5	110,000	110,000	#55	78.5
RCTWR-16-P			LP	10	110,000	110,000	#65	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

24" Ranges

24" Ranges **Features**

- Stainless steel front, back, sides, kick plate including back guard and high shelf
- Heavy duty lift-off cast iron burners rated at 25,000 BTU/hr
- 12" x 12" cast iron top grates
- ¾" thick polished steel griddle plate on applicable models
- Grease trough on griddle models
- Oven size is 20 x 26 x 14"
- Oven burner rated at 27,000 BTU/hr
- Oven pilot with 100% safety shut off
- Stainless steel oven burners and pilots
- Multiple position oven rack guides
- One chrome rack per oven
- Additional racks available
- Manifold operating pressure
- 5"WC/ 11mbar natural gas
- 10"WC/ 25mbar propane

Product Information:

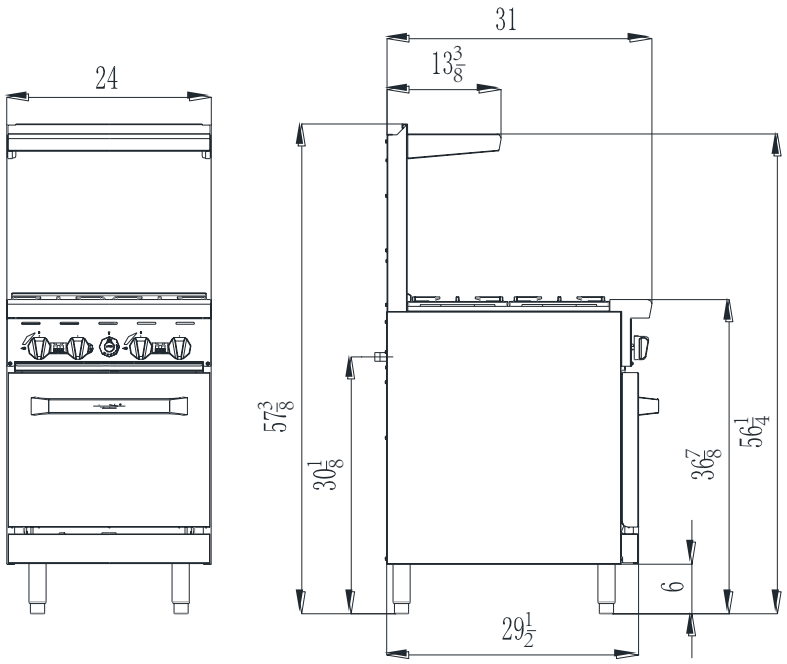
- Optional casters and oven racks available
- One year limited warranty parts and labor

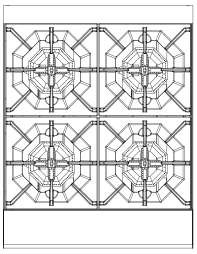
>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

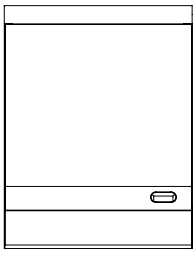
24" Ranges

Specifications





RCTRS-4B



RCTRS-24G

Model	Description	Total B.T.U./h	Shipping Weight lb/kg
RCTRS-4B-N	4 Burners	124,000	403/183
RCTRS-4B-P		116,000	
RCTRS-24G-N	24" Griddle	72,000	462/210
RCTRS-24G-P		72,000	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

36" Ranges

36" Ranges **Features**

- Stainless steel front, back, sides, kick plate including back guard and high shelf
- Heavy duty lift-off cast iron burners rated at 25,000 BTU/hr
- 12" x 12" cast iron top grates
- ¾" thick polished steel griddle plate on applicable models
- Grease trough on griddle models
- Oven size is 26 ½ x 26 x 14"
- Oven burner rated at 27,000 BTU/hr
- Oven pilot with 100% safety shut off
- Stainless steel oven burners and pilots
- Multiple position oven rack guides
- One chrome rack per oven.
- Additional racks available
- Manifold operating pressure
- 5" WC/ 11mbar natural gas
- 10" WC/ 25mbar propane

Product Information:

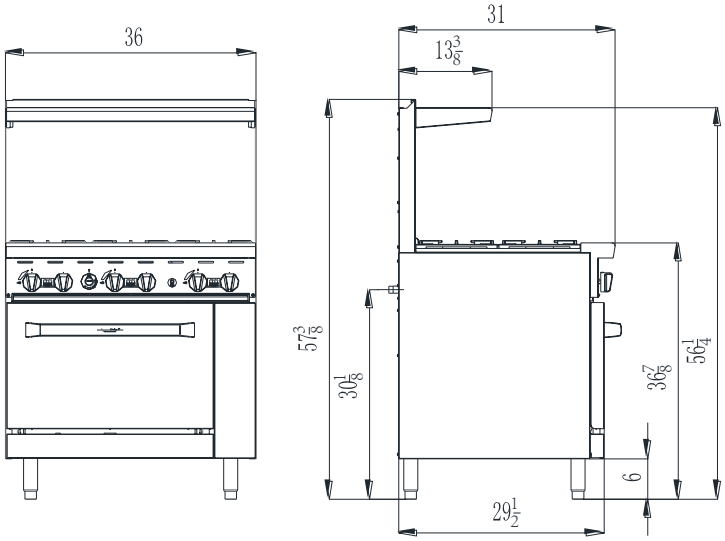
- Optional casters and oven racks available
- One year limited warranty parts and labor

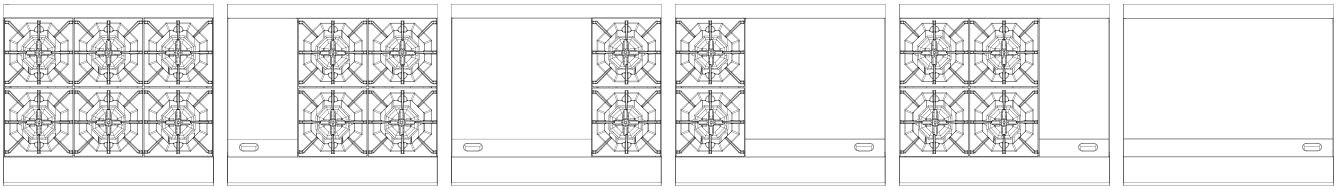
>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

36" Ranges

Specifications





RCTRS-6B | RCTRS-12G-4B | RCTRS-24G-2B | RCTRS-2B-24G | RCTRS-4B-12G | RCTRS-36G

Model	Description	Total B.T.U./h	Shipping Weight lb/kg
RCTRS-6B-N	6 Burners	177,000	532/242
RCTRS-6B-P		165,000	
RCTRS-12G-4B-N	12" Griddle and 4 Burners	148,000	563/256
RCTRS-12G-4B-P		140,000	
RCTRS-24G-2B-N	24" Griddle and 2 Burners	125,000	590/268
RCTRS-24G-2B-P		121,000	
RCTRS-2B-24G-N	2 Burners and 24"Griddle	125,000	590/268
RCTRS-2B-24G-P		121,000	
RCTRS-4B-12G-N	4 Burners and 12" Griddle	148,000	563/256
RCTRS-4B-12G-P		140,000	
RCTRS-36G-N	36" Griddle	102,000	615/279
RCTRS-36G-P		102,000	

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

48" Ranges

48" Ranges **Features**

- Stainless steel front, back, sides, kick plate including back guard and high shelf
- Heavy duty lift-off cast iron burners rated at 25,000 BTU/hr
- 12" x 12" cast iron top grates
- ¾" thick polished steel griddle plate on applicable models
- Grease trough on griddle models
- Oven size is 20 x 26 x 14"
- Oven burner rated at 27,000 BTU/hr
- Oven pilot with 100% safety shut off
- Stainless steel oven burners and pilots
- Multiple position oven rack guides
- One chrome rack per oven.
- Additional racks available
- Manifold operating pressure
- 5" WC/ 11mbar natural gas
- 10" WC/ 25mbar propane

Product Information:

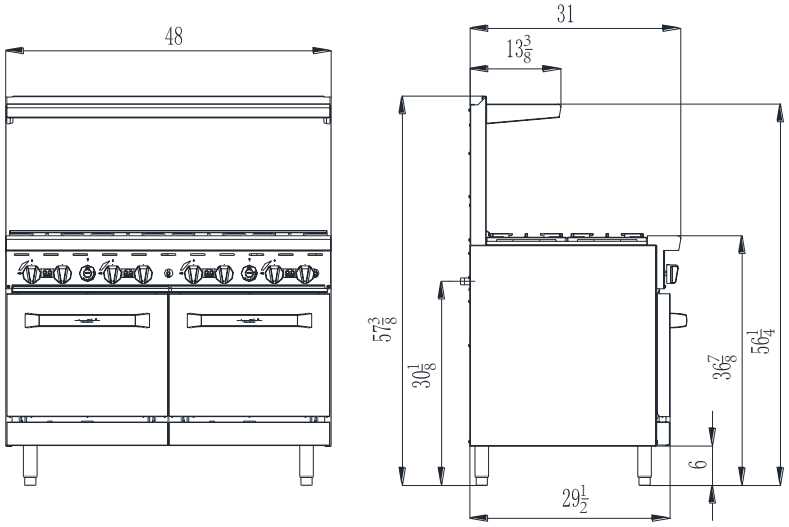
- Optional casters and oven racks available
- One year limited warranty parts and labor

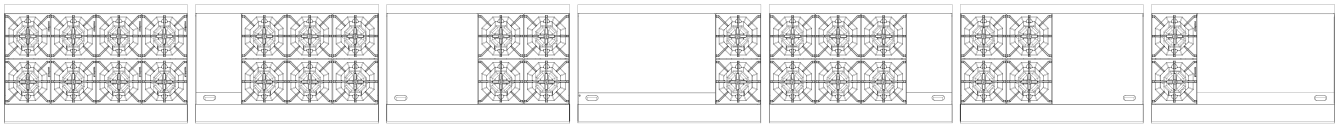
>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

48" Ranges

Specifications





RCTRS-8B | RCTRS-12G-6B | RCTRS-24G-4B | RCTRS-36G-2B | RCTRS-6B-12G | RCTRS-4B-24G | RCTRS-2B-36G

Model	Description	Total B.T.U./h	Shipping Weight lb/kg
RCTRS-8B-N	8 Burners	248,000	719/327
RCTRS-8B-P		232,000	
RCTRS-12G-6B-N	12" Griddle and 6 Burners	219,000	757/344
RCTRS-12G-6B-P		207,000	
RCTRS-24G-4B-N	24" Griddle and 4 Burners	196,000	783/356
RCTRS-24G-4B-P		188,000	
RCTRS-36G-2B-N	36" Griddle and 2 Burners	173,000	810/368
RCTRS-36G-2B-P		169,000	
RCTRS-6B-12G-N	6 Burners and 12" Griddle	219,000	757/344
RCTRS-6B-12G-P		207,000	
RCTRS-4B-24G-N	4 Burners and 24" Griddle	196,000	783/356
RCTRS-4B-24G-P		188,000	
RCTRS-2B-36G-N	2 Burners and 36" Griddle	173,000	810/368
RCTRS-2B-36G-P		169,000	

60" Ranges

60" Ranges **Features**

- Stainless steel front, back, sides, kick plate including back guard and high shelf
- Heavy duty lift-off cast iron burners rated at 25,000 BTU/hr
- 12" x 12" cast iron top grates
- ¾" thick polished steel griddle plate on applicable models
- Grease trough on griddle models
- Oven size is 26 ½ x 26 x 14"
- Oven burner rated at 27,000 BTU/hr
- Oven pilot with 100% safety shut off
- Stainless steel oven burners and pilots
- Multiple position oven rack guides
- One chrome rack per oven.
- Additional racks available
- Manifold operating pressure
- 5" WC/ 11mbar natural gas
- 10" WC/ 25mbar propane

Product Information:

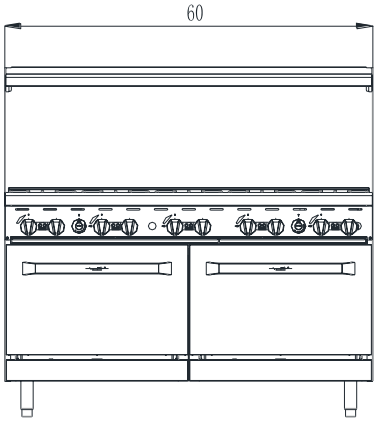
- Optional casters and oven racks available
- One year limited warranty parts and labor

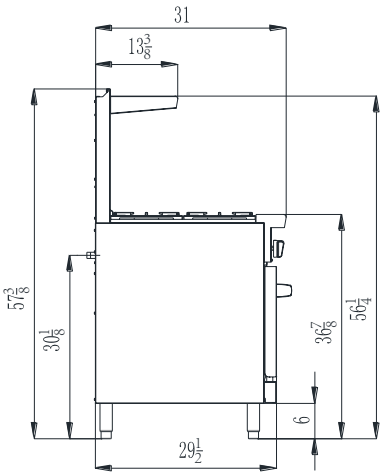
>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

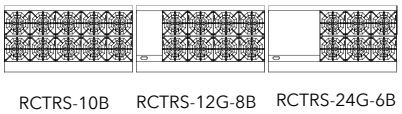
Specifications subject to change without notice.

60" Ranges

Specifications

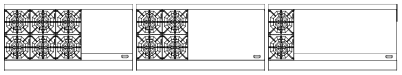






RCTRS-10B RCTRS-12G-8B RCTRS-24G-6B

RCTRS-36G-4B RCTRS-48G-2B RCTRS-8B-12G



RCTRS-6B-24G RCTRS-4B-36G RCTRS-2B-48G

Model	Description	Total B.T.U./h	Shipping Weight lb/kg
RCTRS-10B-N	10 Burners	304,000	836/380
RCTRS-10B-P		284,000	
RCTRS-12G-8B-N	12" Griddle and 8 Burners	275,000	895/407
RCTRS-12G-8B-P		259,000	
RCTRS-24G-6B-N	24" Griddle and 6 Burners	252,000	898/408
RCTRS-24G-6B-P		240,000	
RCTRS-36G-4B-N	36" Griddle and 4 Burners	229,000	915/416
RCTRS-36G-4B-P		221,000	
RCTRS-48G-2B-N	48" Griddle and 2 Burners	206,000	946/430
RCTRS-48G-2B-P		202,000	
RCTRS-8B-12G-N	8 Burners and 12" Griddle	275,000	895/407
RCTRS-8B-12G-P		259,000	
RCTRS-6B-24G-N	6 Burners and 24" Griddle	252,000	898/408
RCTRS-6B-24G-P		240,000	
RCTRS-4B-36G-N	4 Burners and 36" Griddle	229,000	915/416
RCTRS-4B-36G-P		221,000	
RCTRS-2B-48G-N	2 Burners and 48" Griddle	206,000	946/430
RCTRS-2B-48G-P		202,000	

Convection Ovens

RCTCV-1

RCTCV-1 **Features**

- Linked stainless steel door, double tempered glass window, built-in light
- Five nickel plated grab-and-go oven racks with thirteen rack positions
- Porcelain enamel on steel oven interior with four circular arc corners, easy to clean
- Computer version of the automatic ignition module, automatic temperature control with energy saving and environmental protection
- Timed reminders
- Two-speed circulation heating way with even temperature in the oven to ensure food colour
- Two-stage wind speed control fire, easy to operate
- Oven cooling switch for quick cooling

Model	Size	Gas Pressure	Volts	HZ.	Amps	PH.	At Inlet	At Manifold	Per Burner	Per Oven	Injector
RCTCV-1N	970×1235×1510 mm	Natural Gas	115	60	8.5	1	13.84 in.W.C./3.45kPa	3.5 in.W.C./0.87kPa	23,000 BTU/HR	46,000 BTU/HR	43# (φ2.26mm)
RCTCV-1P		Propane Gas						10 in.W.C./2.49kPa			54# (φ1.40mm)

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Convection Ovens

RCTCV-2

RCTCV-2 **Features**

- Linked stainless steel door, double tempered glass window, built-in light
- Five nickel plated grab-and-go oven racks with thirteen rack positions
- Porcelain enamel on steel oven interior with four circular arc corners, easy to clean
- Computer version of the automatic ignition module, automatic temperature control with energy saving and environmental protection
- Timed reminders
- Two-speed circulation heating way with even temperature in the oven to ensure food colour
- Two-stage wind speed control fire, easy to operate
- Oven cooling switch for quick cooling

Model	Size	Gas Pressure	Volts	HZ.	Amps	PH.	At Inlet	At Manifold	Per Burner	Per Oven	Injector
RCTCV-2N	970×1235×1752 mm	Natural Gas	115	60	8.5	1	13.84 in.W.C./3.45kPa	3.5 in.W.C./0.87kPa	23,000 BTU/HR	46,000 BTU/HR	43# (φ2.26mm)
RCTCV-2P		Propane Gas						10 in.W.C./2.49kPa			54# (φ1.40mm)

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Food Mixers

Food Mixers **Features**

- 304 stainless steel bowl
- All mixers included: wire whip (304 stainless steel), beater and hook (aluminum)
- Safety guard; #HLM7C food grade plastic; #HLM10A, #HLM20B, #HLM30B 304 stainless steel
- For light batter only

HLM10A

HLM20B

Food Mixers — Specifications

Product #	Body Material	Power	Shipping Dimensions			Weight
			L"	W"	H"	(lb)
HLM5C	Aluminum	200w	19.5	13	19.5	30
HLM7C	Aluminum	280w	19.5	13	19.5	33
HLM10A	Aluminum	750w	19.9	18.7	28	77
HLM20B	Iron	1100w	24.4	23.6	37	228
HLM30B	Iron	1500w	24.8	23.6	51.7	404

Product #	Bowl Vol	1st	2nd	3rd	4th	5th	6th	7th	8th	9th	10th	11th
	(QRT)	Speed	Speed	Speed	Speed	Speed	Speed	Speed	Speed	Speed	Speed	Speed
HLM5C	5	75	100	140	180	220	300	360	450	520	590	660
HLM7C	7	75	100	140	180	220	300	360	450	520	590	660
HLM10A	10	108	195	355	/	/	/	/	/	/	/	/
HLM20B	20	108	195	355	/	/	/	/	/	/	/	/
HLM30B	30	91	166	282	/	/	/	/	/	/	/	/

HLM30B

HLM7C

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Food Mixer Accessories **Features**

- Wire whips (304 stainless steel)
- Beaters and hooks (aluminum)

10 LITRE MIXER - WHIP
- Product # HLM-10-W

10 LITRE MIXER - HOOK
- Product # HLM-10-H

10 LITRE MIXER - BEATER
- Product # HLM-10-B

20 LITRE MIXER - WHIP
- Product # HLM-20-W

20 LITRE MIXER - HOOK
- Product # HLM-20-H

20 LITRE MIXER - BEATER
- Product # HLM-20-B

30 LITRE MIXER - WHIP
- Product # HLM-30-W

30 LITRE MIXER - HOOK
- Product # HLM-30-H

30 LITRE MIXER - BEATER
- Product # HLM-30-B

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

efi sales Ltd.

Equipment for the Foodservice Industry

Tables

by EFI

Stainless Steel Worktables

NSF

Stainless Steel Worktables — *Features*

- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and undershelf for durability and economy
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

24" WORKTABLES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
T2424	24	36	26	3	41
T2430	30	36	26	3	45
T2436	36	38	26	3	50
T2448	48	50	26	3	60
T2460	60	62	26	3	71
T2472	72	74	26	3	81
T2484	84	86	26	3	100
T2496	96	98	26	3	110

30" WORKTABLES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
T3030	30	38	32	3	50
T3036	36	38	32	3	57
T3048	48	50	32	3	69
T3060	60	62	32	3	83
T3072	72	74	32	3	95
T3084	84	86	32	3	115
T3096	96	98	32	3	130

>> **EFI Product Feature:** Add-on under-shelves see page 158

Specifications subject to change without notice.

All Stainless Steel Worktables

All Stainless Steel Worktables Features

- Heavy duty, 18 gauge, Type 304 stainless steel top for easy cleaning and stain resistance
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Heavy duty Type 430 stainless steel legs and under-shelves for durability
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

24" WORKTABLES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TS2436	36	38	26	3	50
TS2448	48	50	26	3	60
TS2460	60	62	26	3	71
TS2472	72	74	26	3	81
TS2484	84	86	26	3	100
TS2496	96	98	26	3	110

30" WORKTABLES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TS3036	36	38	32	3	57
TS3048	48	50	32	3	69
TS3060	60	62	32	3	83
TS3072	72	74	32	3	95
TS3084	84	86	32	3	115
TS3096	96	98	32	3	130

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Worktables with Backsplash

NSF

Worktables with Backsplash Features

- Floor to table top height is 35" with an additional 4" rise for the backsplash
- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and undershelf for durability and economy
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

24" WORKTABLES WITH BACKSPLASH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TB2424	24	36	27	7	44
TB2430	30	36	27	7	47
TB2436	36	38	27	7	52
TB2448	48	50	27	7	63
TB2460	60	62	27	7	75
TB2472	72	74	27	7	85
TB2484	84	86	27	7	104
TB2496	96	98	27	7	115

30" WORKTABLES WITH BACKSPLASH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TB3018	18	37	33	7	40
TB3024	24	37	33	7	46
TB3030	30	36	33	7	52
TB3036	36	38	33	7	59
TB3048	48	50	33	7	72
TB3060	60	62	33	7	87
TB3072	72	74	33	7	99
TB3084	84	86	33	7	120
TB3096	96	98	33	7	135

Specifications subject to change without notice.

Corner Worktables with Backsplash

Corner Worktables with Backsplash Features

- Floor to table top height is 35" with an additional 4" rise for the backsplash
- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and undershelf for durability and economy
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring

CORNER WORKTABLES 24" DEPTH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TBC2424	32	32	32	35	50

CORNER WORKTABLES 30" DEPTH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TBC3030	38	38	38	35	57

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Worktables with Leg Braces

NSF

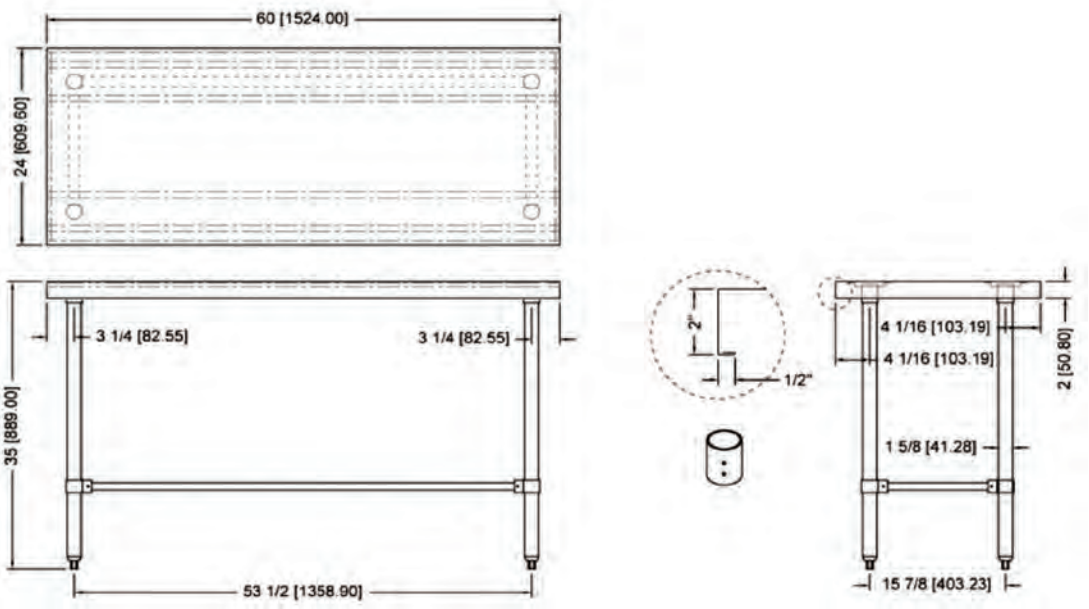
Worktables with Leg Braces *Features*

- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and leg braces when you do not want or are unable to use an under-shelf for stability
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Worktable with Leg Braces **Specifications**



24" WORKTABLES WITH LEG BRACES NO UNDER-SHELF

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TLB2436	36	38	26	3	38
TLB2448	48	50	26	3	44
TLB2460	60	62	26	3	51
TLB2472	72	74	26	3	57
TLB2484	84	86	26	3	72
TLB2496	96	98	26	3	78

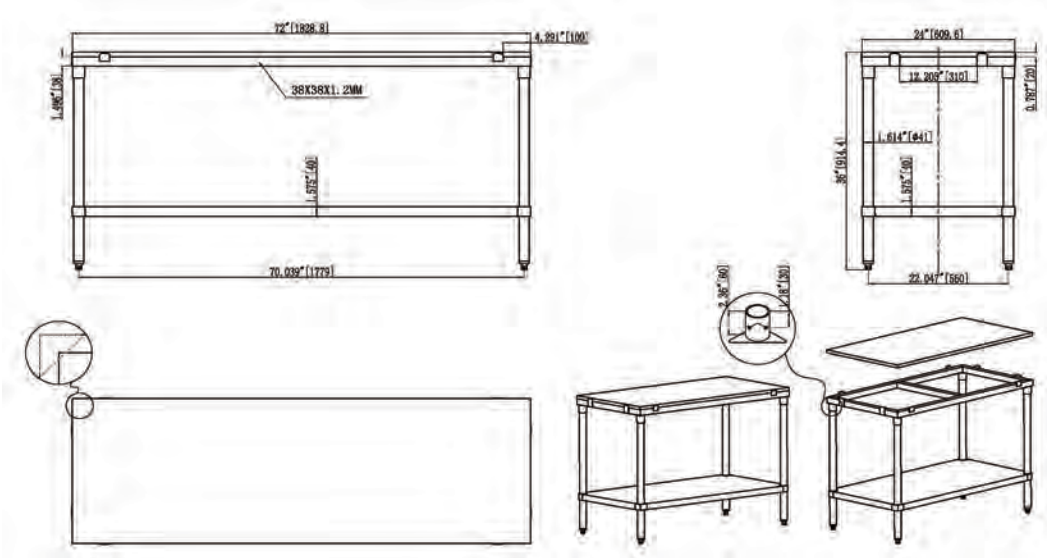
30" WORKTABLES WITH LEG BRACES NO UNDER-SHELF

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TLB3036	36	38	32	3	45
TLB3048	48	50	32	3	49
TLB3060	60	62	32	3	58
TLB3072	72	74	32	3	60
TLB3084	84	86	32	3	75
TLB3096	96	98	32	3	85

Polyboard Tables

Polyboard Tables **Features**

- 3/4" solid polyboard
- Convenient for butchers and commercial kitchens
- Stainless steel frame, legs and under shelf
- Welded leg gussets for added strength
- 1 5/8" tubular 403 stainless steel legs
- Welded tabs lock polyboard into place
- Shipped unassembled for reduced cost and space
- Easily Assembled
- Removable polyboard for easy cleaning
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs



>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Polyboard Tables **Specifications**

24" POLYBOARD TOP WORKTABLE

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TP2436	36	38	25	7	35
TP2448	48	50	25	7	40
TP2460	60	62	25	7	45
TP2472	72	74	25	7	50
TP2484	84	86	25	7	55
TP2496	96	98	25	7	60

30" POLYBOARD TOP WORKTABLE

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TP3036	36	38	31	7	65
TP3048	48	50	31	7	70
TP3060	60	62	31	7	75
TP3072	72	74	31	7	80
TP3084	84	86	31	7	85
TP3096	96	98	31	7	90

24" POLYBOARD REPLACEMENT TOP

Product #	Width	Shipping Dimensions		
		L"	W"	H"
TP2436-P	36	38	25	1
TP2448-P	48	50	25	1
TP2460-P	60	62	25	1
TP2472-P	72	74	25	1
TP2484-P	84	86	25	1
TP2496-P	96	98	25	1

30" POLYBOARD REPLACEMENT TOP

Product #	Width	Shipping Dimensions		
		L"	W"	H"
TP3036-P	36	38	31	1
TP3048-P	48	50	31	1
TP3060-P	60	62	31	1
TP3072-P	72	74	31	1
TP3084-P	84	86	31	1
TP3096-P	96	98	31	1

Specifications subject to change without notice.

Polyboard Tables with Backsplash

Polyboard Tables with Backsplash ***Features***

- 3/4" solid polyboard
- 6" Stainless Steel Backsplash
- Backsplash protects against wall debris
- Convenient for butchers and commercial kitchens
- Stainless steel frame, legs and under shelf
- Welded leg gussets for added strength
- 1 5/8" tubular 403 stainless steel legs
- Welded tabs lock polyboard into place
- Shipped unassembled for reduced cost and space
- Easily Assembled
- Removable polyboard for easy cleaning
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Polyboard Tables with Backsplash **Specifications**

24" POLYBOARD TOP WORKTABLE WITH 6" BACKSPLASH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TPB2436	36	38	25	12	37
TPB2448	48	50	25	12	42
TPB2460	60	62	25	12	47
TPB2472	72	74	25	12	52
TPB2484	84	86	25	12	57
TPB2496	96	98	25	12	62

30" POLYBOARD TOP WORKTABLE WITH 6" BACKSPLASH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TPB3036	36	38	31	12	67
TPB3048	48	50	31	12	72
TPB3060	60	62	31	12	77
TPB3072	72	74	31	12	82
TPB3084	84	86	31	12	87
TPB3096	96	98	31	12	92

24" POLYBOARD REPLACEMENT TOP

Product #	Width	Shipping Dimensions		
		L"	W"	H"
TPB2036-P	36	38	21	1
TPB2048-P	48	50	21	1
TPB2060-P	60	62	21	1
TPB2072-P	72	74	21	1
TPB2084-P	84	86	21	1
TPB2096-P	96	98	21	1

30" POLYBOARD REPLACEMENT TOP

Product #	Width	Shipping Dimensions		
		L"	W"	H"
TPB2636-P	36	38	27	1
TPB2648-P	48	50	27	1
TPB2660-P	60	62	27	1
TPB2672-P	72	74	27	1
TPB2684-P	84	86	27	1
TPB2696-P	96	98	27	1

Specifications subject to change without notice.

Worktables with Sink

NSF

Worktables with Sink — Features

- Sinks come with 1 7/8" center drain hole and come with drain mini-basket
- Sinks come with 4" center pre-cut holes for standard deck mount faucet (faucet not included)
- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and undershelf for durability and economy
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

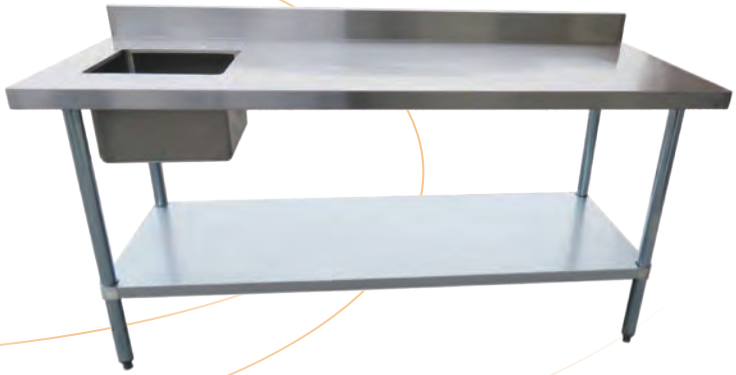
WORKTABLES WITH SINK 24" DEPTH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TTUBL2448	48	50	26	14	86
TTUBR2448	48	50	26	14	86
TTUBL2460	60	62	26	14	98
TTUBR2460	60	62	26	14	98
TTUBL2472	72	74	26	14	111
TTUBR2472	72	74	26	14	111
TTUBL2484	84	86	26	14	125
TTUBR2484	84	86	26	14	125
TTUBL2496	96	98	26	14	136
TTUBR2496	96	98	26	14	136

WORKTABLES WITH SINK 30" DEPTH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TTUBL3048	48	50	32	14	95
TTUBR3048	48	50	32	14	95
TTUBL3060	60	62	32	14	110
TTUBR3060	60	62	32	14	110
TTUBL3072	72	74	32	14	125
TTUBR3072	72	74	32	14	125
TTUBL3084	84	86	32	14	140
TTUBR3084	84	86	32	14	140
TTUBL3096	96	98	32	14	156
TTUBR3096	96	98	32	14	156

Worktables with Sink with Backsplash



NSF

Worktables with Sink with Backsplash *Features*

- Sinks come with 1 7/8" center drain hole and come with drain mini-basket
- Sinks come with 4" center pre-cut holes for standard deck mount faucet (faucet not included)
- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and undershelf for durability and economy
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Woktables with Sink with Backsplash **Specifications**

WORKTABLES WITH SINK AND BACKSPLASH 24" DEPTH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TTUBL2448-B	48	50	26	15	95
TTUBR2448-B	48	50	26	15	95
TTUBL2460-B	60	62	26	15	113
TTUBR2460-B	60	62	26	15	113
TTUBL2472-B	72	74	26	15	119
TTUBR2472-B	72	74	26	15	119
TTUBL2484-B	84	86	26	15	125
TTUBR2484-B	84	86	26	15	125
TTUBL2496-B	96	98	26	15	136
TTUBR2496-B	96	98	26	15	136

WORKTABLES WITH SINK AND BACKSPLASH 30" DEPTH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TTUBL3048-B	48	50	32	15	104
TTUBR3048-B	48	50	32	15	104
TTUBL3060-B	60	62	32	15	117
TTUBR3060-B	60	62	32	15	117
TTUBL3072-B	72	74	32	15	133
TTUBR3072-B	72	74	32	15	133
TTUBL3084-B	84	86	32	15	148
TTUBR3084-B	84	86	32	15	148
TTUBL3096-B	96	98	32	15	164
TTUBR3096-B	96	98	32	15	164

Enclosed Bases with or without Backsplash

NSF

Enclosed Bases

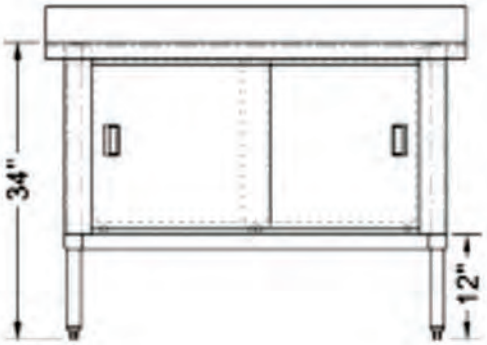
Features

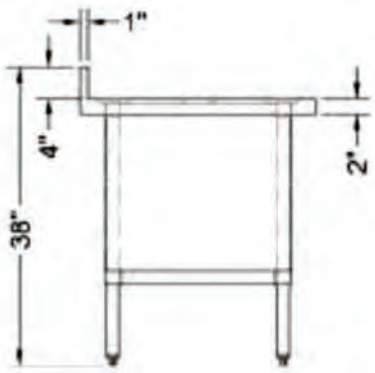
- Keep the work area cleaner and free of clutter
- Available with or without a 4" backsplash
- Sliding doors for access to under table storage
- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and undershelf for durability and economy
- Sides and doors made with 18 gauge Type 430 stainless steel
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

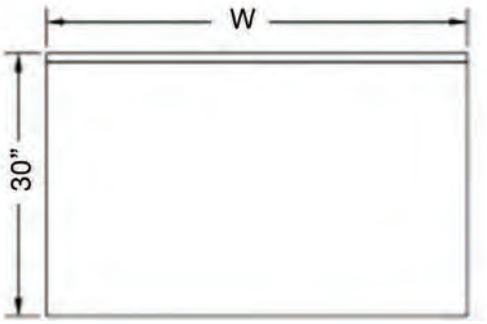
>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Enclosed Bases **Specifications**







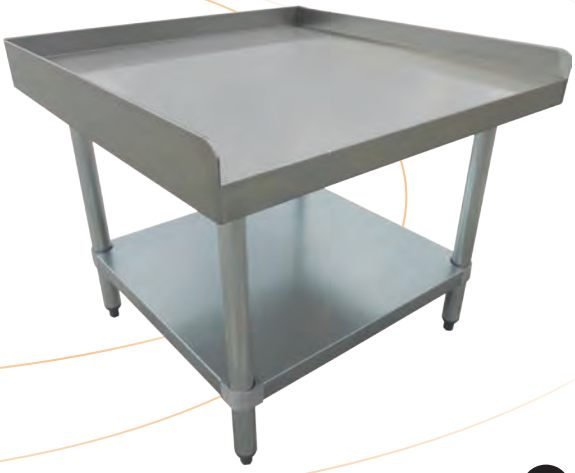
ENCLOSED BASES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TEC3048	48	51	33	8	125
TEC3060	60	63	33	8	147
TEC3072	72	75	33	8	169
TEC3084	84	87	33	8	198
TEC3096	96	99	33	8	218

ENCLOSED BASES WITH BACKSPLASH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TECB3048	48	51	33	12	131
TECB3060	60	63	33	12	153
TECB3072	72	75	33	12	175
TECB3084	84	87	33	12	206
TECB3096	96	99	33	12	228

Equipment Stands



NSF

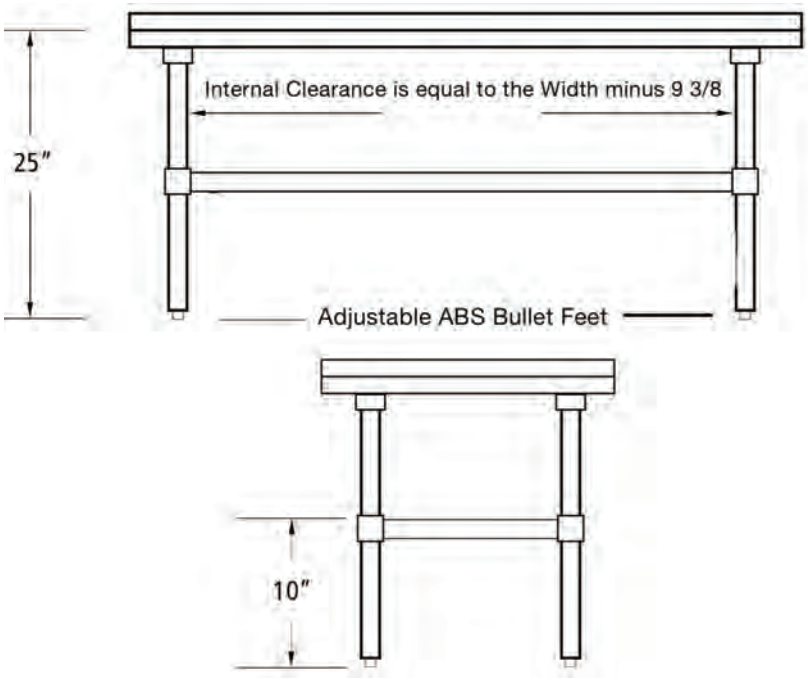
Equipment Stands — Features

- 1 1/2" riser on three sides to securely hold equipment in place
- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and undershelf for durability and economy
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Equipment Stands **Specifications**



EQUIPMENT STANDS 24"DEPTH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TES2412	12	14	26	5	31
TES2414	14	16	26	5	33
TES2416	16	18	26	5	35
TES2418	18	20	26	5	38
TES2424	24	26	26	5	40
TES2430	30	32	26	5	45
TES2436	36	38	26	5	49
TES2448	48	50	26	5	60
TES2460	60	62	26	5	80
TES2472	72	74	26	5	98

EQUIPMENT STANDS 30" DEPTH

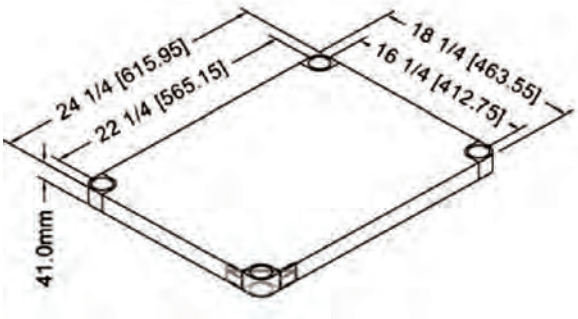
Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TES3012	12	14	32	5	32
TES3014	14	16	32	5	34
TES3016	16	18	32	5	37
TES3018	18	20	32	5	40
TES3024	24	26	32	5	48
TES3030	30	32	32	5	52
TES3036	36	38	32	5	57
TES3044	44	46	32	5	65
TES3048	48	50	32	5	69
TES3060	60	62	32	5	75
TES3072	72	74	32	5	100

Worktable Under-Shelves

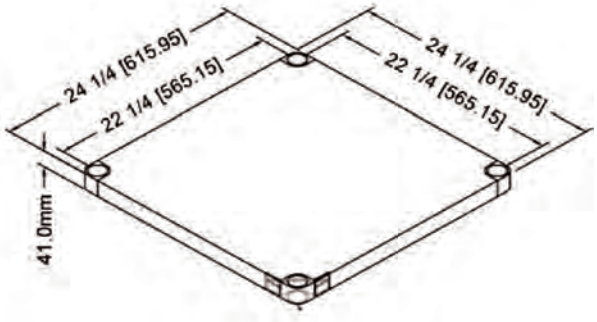
WORKTABLE WITH OPTIONAL ADD ON SHELF

Worktable Under-Shelves — *Features*

- Worktable image created using the following products (Product T2460; Product TUG2460)
- Optional swivel casters, stainless steel legs and leg braces are available.
- 84" and above have 6 legs



TUG2430



TUG3030

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Worktable Under-Shelves — Specifications

ADD-ON 24" UNDER-SHELVES IN STAINLESS OR GALVANIZED STEEL

Galvanized	Stainless	Width	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
TUG2424	TUS2424	18	19	25	2	8
TUG2430	TUS2430	24	25	25	2	11
TUG2436	TUS2436	30	31	25	2	14
TUG2448	TUS2448	42	43	25	2	20
TUG2460	TUS2460	54	55	25	2	32
TUG2472	TUS2472	66	67	25	2	35
TUG2484	TUS2484	78	79	25	2	39
TUG2496	TUS2496	90	91	25	2	44

ADD-ON 30" UNDER-SHELVES IN STAINLESS OR GALVANIZED STEEL

Galvanized	Stainless	Width	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
TUG3030	TUS3030	24	25	31	2	15
TUG3036	TUS3036	30	31	31	2	22
TUG3048	TUS3048	42	43	31	2	31
TUG3060	TUS3060	54	55	31	2	37
TUG3072	TUS3072	66	67	31	2	45
TUG3084	TUS3084	78	79	31	2	54
TUG3096	TUS3096	90	91	31	2	60

Optional Worktable Accessories — Features

- All bullet feet shown below are designed to fit 1 5/8" tubular legs

ADJUSTABLE BULLET FEET

- Zinc alloy
- Product # TZABF158

- Plastic
- Product # TPBF158

- Stainless steel
- Product # TSSFF185

- Plastic, stainless steel
- Product # TSPFB158

Optional Worktable Accessories & Drawers

Optional Worktable Accessories Features

For In-Field Adjustments:

LEG BRACES

- Provide the option for an infield adjustment to use leg braces for stability when not using the under-shelf
- Complete set with braces and attachments

LEGS

- Convert an existing table to an all-stainless steel table by adding a set of stainless steel legs
- Easily convert a worktable to a mobile station by ordering optional legs with casters - Kit contains 4 legs: 2 casters with brakes and 2 casters without brakes

CASTERS

- Add 5"casters to create a mobile work table
- Casters are available with or without brakes

OPTIONAL CASTER WITH BRAKE

OPTIONAL CASTER WITHOUT BRAKE

OPTIONAL SWIVEL CASTERS

Product #	Size
TC5BR (With Brake)	5"
TC5 (Without Brake)	5"

OPTIONAL LEGS WITH CASTERS (SET OF 4 - 2 w/ brakes, 2 w/out brakes)

Product #	Height	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TCL34	34"	42	13	4	20

OPTIONAL STAINLESS STEEL LEGS (SET OF 4)

Product #	Height	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TSL30	34"	36	4	4	15

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Optional Worktable Accessories — Specifications

OPTIONAL LEG BRACES FOR 24" DEEP TABLES

Product #	Shipping Dimensions			Weight (lbs)
	L"	W"	H"	
TLBR2430	30	5	2	4
TLBR2436	31	5	2	5
TLBR2448	43	5	2	6
TLBR2460	55	5	2	6
TLBR2472	66	5	2	7
TLBR2484	46	8	2	8
TLBR2496	48	8	2	9

OPTIONAL LEG BRACES FOR 30" DEEP TABLES

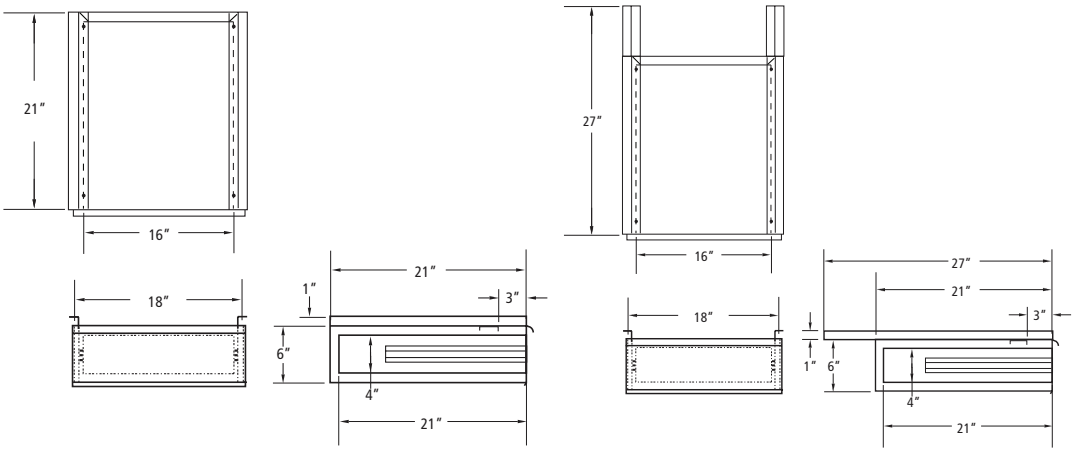
Product #	Shipping Dimensions			Weight (lbs)
	L"	W"	H"	
TLBR3030	25	5	2	5
TLBR3036	31	5	2	5
TLBR3048	42	5	2	7
TLBR3060	54	5	2	7
TLBR3072	66	5	2	8
TLBR3084	42	8	2	9
TLBR3096	48	8	2	10

Stainless Steel Drawers — Features

- Made with Type 430 stainless steel
- Drawers and frames made with 20 gauge
- Mounting brackets made with 16 gauge

STAINLESS STEEL DRAWERS

Product #	Shipping Dimensions			Weight (lbs)
	L"	W"	H"	
TDW24	21	25	8	26
TDW30	21	25	8	26



Stainless Steel Over-Shelves

Stainless Steel Over-Shelves

Features

- Available in 3 different depths of shelves; 12",14"and 18"
- Shelves are made with heavy duty,18 gauge, Type 430 stainless steel for prolonged life
- Shelves are TIG welded
- Exposed surfaces are machine polished to a satin finish
- Shelf sides have square edges
- Stainless steel posts are included
- Simple assembly
- Post brackets will attach to table top for stability and security
- 84" and above have middle support

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

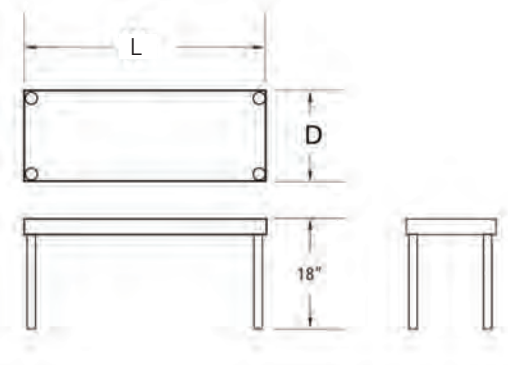
Stainless Steel Over-Shelves **Specifications**

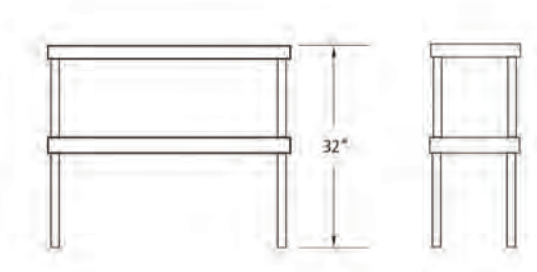
SINGLE OVER-SHELVES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
SINGLE					
TOS1230	30	32	14	3	25
TOS1236	36	38	14	3	29
TOS1248	48	50	14	3	37
TOS1260	60	62	14	3	43
TOS1272	72	74	14	3	51
TOS1284	84	86	14	3	60
TOS1296	96	98	14	3	65
TOS1430	30	32	16	3	28
TOS1436	36	38	16	3	31
TOS1448	48	50	16	3	37
TOS1460	60	62	16	3	47
TOS1472	72	74	16	3	55
TOS1484	84	86	16	3	63
TOS1496	96	98	16	3	71
TOS1830	30	32	20	3	31
TOS1836	36	38	20	3	33
TOS1848	48	50	20	3	45
TOS1860	60	62	20	3	53
TOS1872	72	74	20	3	62
TOS1884	84	86	20	3	72
TOS1896	96	98	20	3	78

DOUBLE OVER-SHELVES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
DOUBLE					
TOD1230	30	32	14	4	41
TOD1236	36	38	14	4	45
TOD1248	48	50	14	4	52
TOD1260	60	62	14	4	59
TOD1272	72	74	14	4	67
TOD1284	84	86	14	4	74
TOD1296	96	98	14	4	81
TOD1430	30	32	16	4	43
TOD1436	36	38	16	4	47
TOD1448	48	50	16	4	54
TOD1460	60	62	16	4	62
TOD1472	72	74	16	4	70
TOD1484	84	86	16	4	78
TOD1496	96	98	16	4	86
TOD1830	30	32	20	4	46
TOD1836	36	38	20	4	51
TOD1848	48	50	20	4	60
TOD1860	60	62	20	4	69
TOD1872	72	74	20	4	78
TOD1884	84	86	20	4	87
TOD1896	96	98	20	4	93





Specifications subject to change without notice.

Economy Stainless Steel Worktables

Economy Stainless Steel Worktables Features

- Heavy duty, 18 gauge, Type 430 stainless steel top provides long life
- Top is TIG welded
- Entire top surface is machine polished to a satin finish
- Reinforced to exceed industry standards
- Galvanized hat channels are secured to top by structural adhesive and weld studs
- Gussets welded to support hat sections
- Hemmed edges provide strength and safety
- Simple assembly
- Shipped unassembled for reduced cost and space
- Galvanized legs and undershelf for durability and economy
- Under shelf has a welded leg support collar
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

24" ECONOMY WORKTABLES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
T2424E	24	36	26	3	41
T2430E	30	36	26	3	45
T2436E	36	38	26	3	50
T2448E	48	50	26	3	60
T2460E	60	62	26	3	71
T2472E	72	74	26	3	81
T2484E	84	86	26	3	100
T2496E	96	98	26	3	110

30" ECONOMY WORKTABLES

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
T3024E	24	36	32	3	45
T3030E	30	36	32	3	50
T3036E	36	38	32	3	57
T3048E	48	50	32	3	69
T3060E	60	62	32	3	83
T3072E	72	74	32	3	95
T3084E	84	86	32	3	115
T3096E	96	98	32	3	130

Specifications subject to change without notice.

Dish Cabinets

Dish Cabinets Features

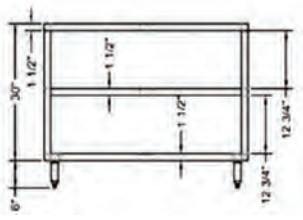
- Heavy duty, 18 gauge, Type 430 stainless steel provides long life
- Reinforced to exceed industry standards
- Hemmed edges provide strength and safety
- Shipped with legs not attached
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8"diameter
- Adjustable ABS bullet feet to accommodate uneven flooring
- 84" and above have 6 legs

DISH CABINETS 15" DEPTH

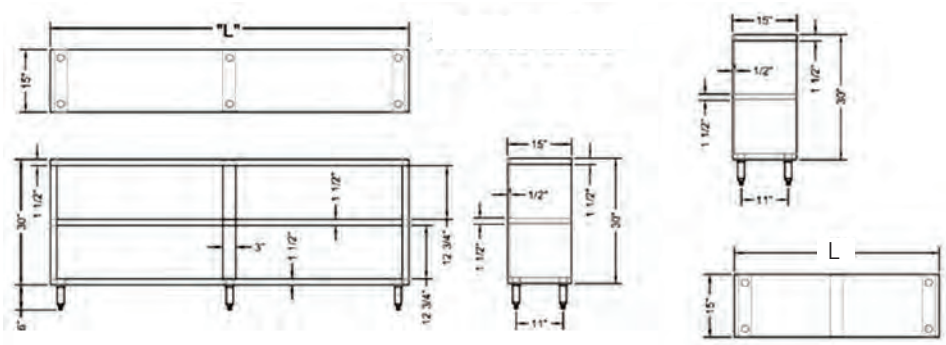
Product #	Width	Shipping Dimensions			Weight
		L"	W"	H"	(lbs)
TDC1548	48	50	16	31	75
TDC1560	60	62	16	31	93
TDC1572	72	74	16	31	111
TDC1584	84	86	16	31	133
TDC1596	96	98	16	31	153

DISH CABINETS 20" DEPTH

Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TDC2048	48	50	21	31	75
TDC2060	60	62	21	31	93
TDC2072	72	74	21	31	111
TDC2084	84	86	21	31	133
TDC2096	96	98	21	31	153

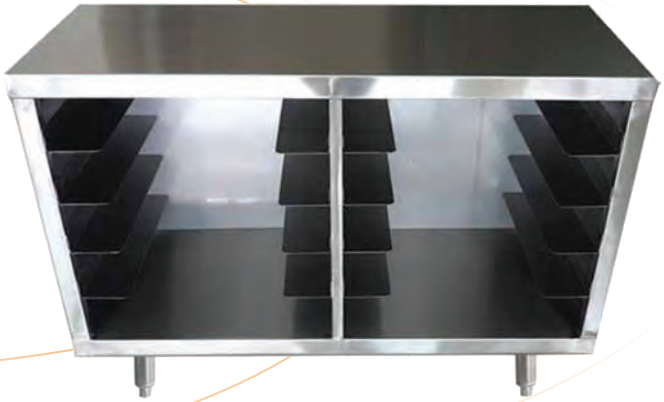


(Drawings have same dimensions for both 15" and 20" aside from the depth.)



Specifications subject to change without notice.

Dish Rack Cabinets

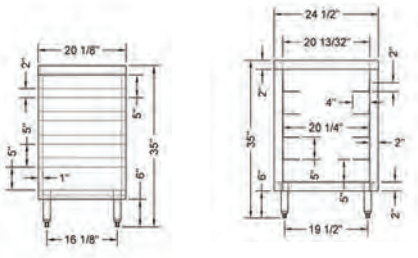


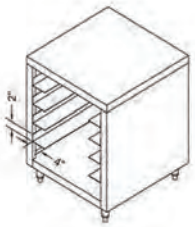
Dish Rack Cabinets Features

- High usage items can remain in dish racks, which will improve efficiency by reduced handling
- Heavy duty, 18 gauge, Type 430 stainless steel provides long life
- Reinforced to exceed industry standards
- Hemmed edges provide strength and safety
- Shipped with legs not attached
- Die cast reinforced leg sockets for stability
- Legs are 1 5/8" diameter
- Adjustable ABS bullet feet to accomodate uneven flooring

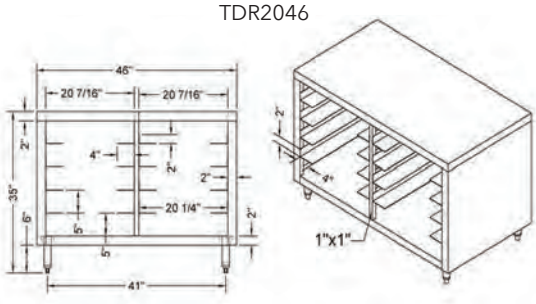
Product #	Width	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
TDR2024	24	27	22	31	133
TDR2046	46	47	22	31	155

TDR2024





TDR2046



>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

efi sales Ltd.

Equipment for the Foodservice Industry

Shelving

by EFI

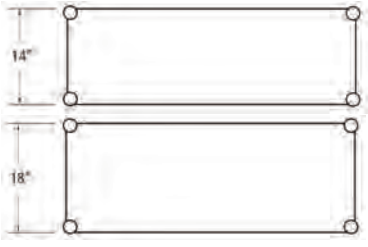
Epoxy Coated Wire Shelving

Epoxy Coated Wire Shelving — *Features*

- Durable epoxy coated finish
- Rust inhibiting coating
- Applicable for wet and dry applications
- Economically priced
- Meets commercial food service weight capacity standards
- 5 year warranty against rust & corrosion
- Shelves up to 48” have a load capacity of 600 lbs
- Shelves 54" and longer have a load capacity of 400 lbs
- Durable, clean, safe and easy to assemble

Product Information:

- All units are shipped unassembled to reduce shipping costs



>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Epoxy Coated Wire Shelving **Specifications**

14" EPOXY SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-S1424EP	24	4	25	15	7	24
N-S1430EP	30	4	31	15	7	29
N-S1436EP	36	4	37	15	7	34
N-S1442EP	42	4	43	15	7	39
N-S1448EP	48	4	49	15	7	43
N-S1454EP	54	2	55	15	4	26
N-S1460EP	60	2	61	15	4	30
N-S1472EP	72	2	73	15	4	34

18" EPOXY SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-S1824EP	24	4	25	19	7	27
N-S1830EP	30	4	31	19	7	32
N-S1836EP	36	4	37	19	7	34
N-S1842EP	42	4	43	19	7	43
N-S1848EP	48	4	49	19	7	48
N-S1854EP	54	2	55	19	4	29
N-S1860EP	60	2	61	19	4	31
N-S1872EP	72	2	73	19	4	38

21" EPOXY SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-S2124EP	24	4	25	22	7	30
N-S2130EP	30	4	31	22	7	35
N-S2136EP	36	4	37	22	7	40
N-S2142EP	42	4	43	22	7	48
N-S2148EP	48	4	49	22	7	54
N-S2154EP	54	2	55	22	4	32
N-S2160EP	60	2	61	22	4	35
N-S2172EP	72	2	73	22	4	42

24" EPOXY SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-S2424EP	24	4	25	25	7	34
N-S2430EP	30	4	31	25	7	41
N-S2436EP	36	4	37	25	7	48
N-S2442EP	42	4	43	25	7	55
N-S2448EP	48	4	49	25	7	62
N-S2454EP	54	2	55	25	4	37
N-S2460EP	60	2	61	25	4	42
N-S2472EP	72	2	73	25	4	50

EPOXY COATED POSTS WITH FEET

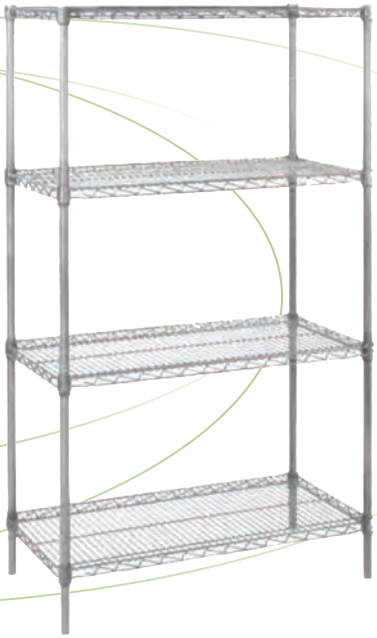
Product #	Post Length	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-P34EP	34	4	36	5	2	9
N-P54EP	54	4	56	5	2	13
N-P63EP	63	4	65	5	2	15
N-P72EP	72	4	74	5	2	17
N-P74EP	74	4	76	5	2	17
N-P86EP	86	4	88	5	2	20

EPOXY COATED POSTS NO FEET

Product #	Post Length	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-P63EP-NF	63	4	64	5	2	15
N-P72EP-NF	72	4	73	5	2	17
N-P74EP-NF	74	4	75	5	2	18
N-P86EP-NF	86	4	87	5	2	20

Specifications subject to change without notice.

Bright Chrome Wire Shelving

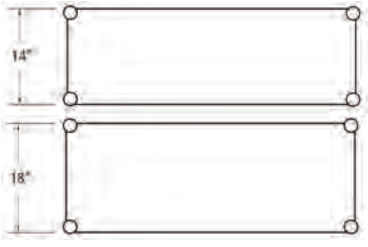


Bright Chrome Wire Shelving — *Features*

- Durable hard chrome finish for brilliant high gloss appeal
- Perfect for display and dry applications
- Meets commercial foodservice weight capacity standards
- Easy to assemble
- Available in a variety of widths & lengths
- Shelves up to 48" have a load capacity of 600 lbs
- Shelves 54" and longer have a load capacity of 400 lbs
- An economical way to meet your storage and display needs

Product Information:

- All units are shipped unassembled to reduce shipping costs.



>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Bright Chrome Wire Shelving **Specifications**

14" CHROME SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-S1424C	24	4	25	15	7	24
N-S1430C	30	4	31	15	7	29
N-S1436C	36	4	37	15	7	34
N-S1442C	42	4	43	15	7	39
N-S1448C	48	4	49	15	7	43
N-S1454C	54	2	55	15	4	26
N-S1460C	60	2	61	15	4	30
N-S1472C	72	2	73	15	4	34

18" CHROME SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-S1824C	24	4	25	19	7	27
N-S1830C	30	4	31	19	7	32
N-S1836C	36	4	37	19	7	34
N-S1842C	42	4	43	19	7	43
N-S1848C	48	4	49	19	7	48
N-S1854C	54	2	55	19	4	29
N-S1860C	60	2	61	19	4	31
N-S1872C	72	2	73	19	4	38

21" CHROME SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-S2124C	24	4	25	22	7	30
N-S2130C	30	4	31	22	7	35
N-S2136C	36	4	37	22	7	40
N-S2142C	42	4	43	22	7	48
N-S2148C	48	4	49	22	7	54
N-S2154C	54	2	55	22	4	32
N-S2160C	60	2	61	22	4	35
N-S2172C	72	2	73	22	4	42

24" CHROME SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-S2424C	24	4	25	25	7	34
N-S2430C	30	4	31	25	7	41
N-S2436C	36	4	37	25	7	48
N-S2442C	42	4	43	25	7	55
N-S2448C	48	4	49	25	7	62
N-S2454C	54	2	55	25	4	37
N-S2460C	60	2	61	25	4	42
N-S2472C	72	2	73	25	4	50

CHROME COATED POSTS WITH FEET

Product #	Post Length	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-P34C	34	4	36	5	2	9
N-P54C	54	4	56	5	2	13
N-P63C	63	4	65	5	2	15
N-P72C	72	4	74	5	2	17
N-P74C	74	4	76	5	2	17
N-P86C	86	4	88	5	2	20

CHROME COATED POSTS NO FEET

Product #	Post Length	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-P63C-NF	63	4	64	5	2	15
N-P72C-NF	72	4	73	5	2	17
N-P74C-NF	74	4	75	5	2	18
N-P86C-NF	86	4	87	5	2	20

Specifications subject to change without notice.

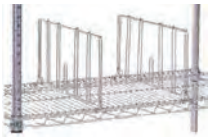
Shelving Accessories

Shelving Accessories | **Features & Specifications**

- Easy to assemble
- Use "S" hooks instead of posts to grow your shelving unit; use two hooks for each add-on shelf; use three hooks for wide span shelves

SHELF DIVIDERS (8" HIGH)

- Easily install dividers without the use of bolts, nuts or clips. Attaches at any point along the shelf
- Order dividers individually



Chrome Product #	Epoxy Product #	Shelf Width
Chrome	Epoxy	
N-AD814C	N-AD814EP	14"
N-AD818C	N-AD818EP	18"
N-AD821C	N-AD821EP	21"
N-AD824C	N-AD824EP	24"

SHELF LEDGES

- Easily installs, hooks around posts and in the shelving
- Shelf ledges can be attached at the back of shelves between posts to provide a backstop
- Stands about 7" above shelf

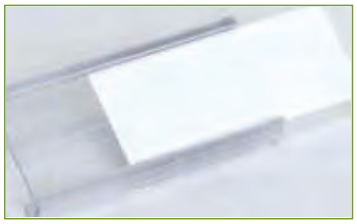
Chrome Product #	Epoxy Product #	Shelf Width	Chrome Product #	Epoxy Product #	Shelf Width
Chrome	Epoxy		Chrome	Epoxy	
N-AL418C	N-AL418EP	18"	N-AL442C	N-AL442EP	42"
N-AL424C	N-AL424EP	24"	N-AL448C	N-AL448EP	48"
N-AL430C	N-AL430EP	30"	N-AL460C	N-AL460EP	60"
N-AL436C	N-AL436EP	36"	N-AL472C	N-AL472EP	72"

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

POST LEVELER BOLT & INSERT
Product # N-AX

NON-MARRING FLOOR GLIDE
Product # N-AG



PLASTIC SHELF LABEL (CLIP ONLY)
Product # N-ABM3C

FOOT PLATE
Product # N-AF

SHELF CLIP(4 PAIR)
Product # N-AM

3.5" DONUT BUMPER
Product # N-AB3

POST KIT WALL MOUNT BRACKETS
Chrome Product # N-PKBC
Epoxy Product # N-PKBEP

POST CAP
Use on top of post
Product # N-AP

"S" HOOK
Use two per add-on shelf
Chrome Product # N-ASC
Epoxy Product # N-ASEP

CHROME PUSH HANDLE
Adjusts in 1" increments
18" Chrome Product # N-AE18C
21" Chrome Product # N-AE21C
24" Chrome Product # N-AE24C
18" Epoxy Product # N-AE18EP
21" Epoxy Product # N-AE21EP
24" Epoxy Product # N-AE24EP

WALL MOUNTING BRACKET
Secures post to wall
2" clearance
Chrome Product # N-AW2C
Epoxy Product # N-AW2EP

STEM STYLE CASTERS
Set of 4 casters w/donut bumpers - 2 w/brakes
Product # N-CA5SBR

SLEEVE STYLE CASTERS
Set of 4 casters (post fits inside tube) - 2 w/ brakes
Product # N-CA5SBR-WO

Specifications subject to change without notice.

Wire Security Shelving

Wire Security Shelving **Features**

- Open 2" square grid mesh ensures high visibility
- Lockable double doors
- Doors open a full 270°
- Adjustable levelers
- Easily Assembled
- All units are 66" high with top and bottom shelf
- Available in Chrome or Epoxy finish
- Extra shelves are available

Product Information:

- All units are shipped unassembled to reduce shipping costs.

CHROME WIRE SECURITY SHELVING

Product #	Size W" × L"	Weight (lbs)
N-SU2436C	24×36	165
N-SU2448C	24×48	190
N-SU2460C	24×60	225

EPOXY WIRE SECURITY SHELVING

Product #	Size W" × L"	Weight (lbs)
N-SU2436EP	24×36	165
N-SU2448EP	24×48	190
N-SU2460EP	24×60	225

OPTIONAL INTERIOR SHELVES

Chrome Product #	Epoxy Product #	Shelf Width
CHROME	**EPOXY**	
N-S2436C	N-S2436EP	36"
N-S2448C	N-S2448EP	48"
N-S2460C	N-S2460EP	60"

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Wire Utility Carts

Wire Utility Carts ***Features***

- Lightweight and easy to maneuver
- 2 chrome-plated “U” shaped handles
- 3 shelves
- Shelves adjust on 1” increments
- Plastic shelf clips
- 4 swivel castors
- Available in Chrome or Epoxy finish

Product Information:

- All units are shipped unassembled to reduce shipping costs.

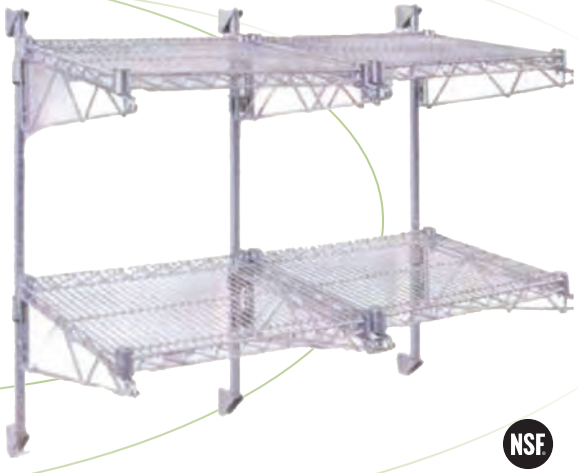
CHROME WIRE UTILITY CARTS

Product #	Size W" × L"	Weight(lbs)
N-S1830C-3C	18×30	48
N-S1836C-3C	18×36	52
N-S1842C-3C	18×42	55

EPOXY WIRE UTILITY CARTS

Product #	Size W" × L"	Weight(lbs)
N-S1830EP-3C	18×30	48
N-S1836EP-3C	18×36	52
N-S1842EP-3C	18×42	55

Wall Mount Systems - Adjustable



Wall Mount Systems - Adjustable ***Features***

- Each post kit includes 2 points, 4 wall mount brackets and screws
- Order post kits, adjustable shelf-brackets and shelves separately
- Adjustable Wall Mount System available in both chrome and epoxy finishes

Product Information:

- Shelving image created using the following products:
  - » 2 – Product # N-PW34C
  - » 4 – Product # N-S1836C
  - » 2 – Product # N-PS18C
  - » 2 – Product # N-DPS18C

CHROME POST KITS

Product #	Post Length	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-PW34C	34	2	35	3	3	10
N-PW63C	63	2	64	3	3	19

EPOXY COATED POST KITS

Product #	Post Length	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-PW34EP	34	2	35	3	3	10
N-PW63EP	63	2	64	3	3	19

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Wall Mount Systems - Adjustable **Specifications**

CHROME ADJUSTABLE SHELF BRACKETS

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
SINGLE						
N-PS14C	14	2	15	6	3	4
N-PS18C	18	2	19	8	3	5
N-PS21C	21	2	22	9	3	6
N-PS24C	24	2	25	10	3	7
DOUBLE						
N-DPS14C	14	1	15	6	5	8
N-DPS18C	18	1	19	8	5	9
N-DPS21C	21	1	22	9	5	13
N-DPS24C	24	1	25	10	5	16

EPOXY COATED ADJUSTABLE SHELF BRACKETS

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
SINGLE						
N-PS14EP	14	2	15	6	3	4
N-PS18EP	18	2	19	8	3	5
N-PS21EP	21	2	22	9	3	6
N-PS24EP	24	2	25	10	3	7
DOUBLE						
N-DPS14EP	14	1	15	6	5	8
N-DPS18EP	18	1	19	8	5	9
N-DPS21EP	21	1	22	9	5	13
N-DPS24EP	24	1	25	10	5	16

Wall Mount Systems - Non-adjustable

Wall Mount Systems - Non-adjustable Features

- Each non-adjustable wall mount kit includes 2 shelf brackets and wall mounts
- Order shelves and non-adjustable wall mount kits separately
- Non-adjustable wall mount system available in both chrome and epoxy finishes

Product Information:

- Shelving image created using the following products:
  - » 1 – Product # N-AB18EP
  - » 1 – Product # N-S1836C

EPOXY COATED WALL MOUNT SHELF KITS (non-adjustable)

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-AB14EP	14	2	15	6	3	7
N-AB18EP	18	2	19	8	3	10
N-AB21EP	21	2	22	9	3	12
N-AB24EP	24	2	25	10	3	15

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Wall Mount Systems - Non-adjustable **Specifications**

CHROME WALL MOUNT SHELF KITS (non-adjustable)

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-AB14C	14	2	15	6	3	7
N-AB18C	18	2	19	8	3	10
N-AB21C	21	2	22	9	3	12
N-AB24C	24	2	25	10	3	15

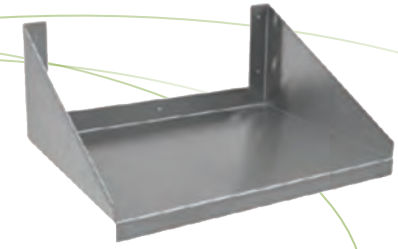
EPOXY COATED POST KITS

Product #	Post Length	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-PW34EP	34	2	35	3	3	10
N-PW63EP	63	2	64	3	3	19

CHROME POST KITS

Product #	Post Length	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
N-PW34C	34	2	35	3	3	10
N-PW63C	63	2	64	3	3	19

Stainless Steel Wall Mount Shelves



WMMS-18-24

WMS-12-24

NSF

WMS-14-36

Stainless Stell Wall Mount Shelves — *Features*

- Made with 18 gauge, Type 304 stainless steel
- Easy assembly and installation
- Safe and durable
- Wall mounting hardware not included
- Steel is reinforced to meet or exceed industry standards

Product Information:

- All units 72" and over include an additional center support (Not shown)

WALL MOUNT MICROWAVE SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
WMMS-18-24	24	1	25	20	11	8
WMMS-24-24	24	1	25	26	11	10

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

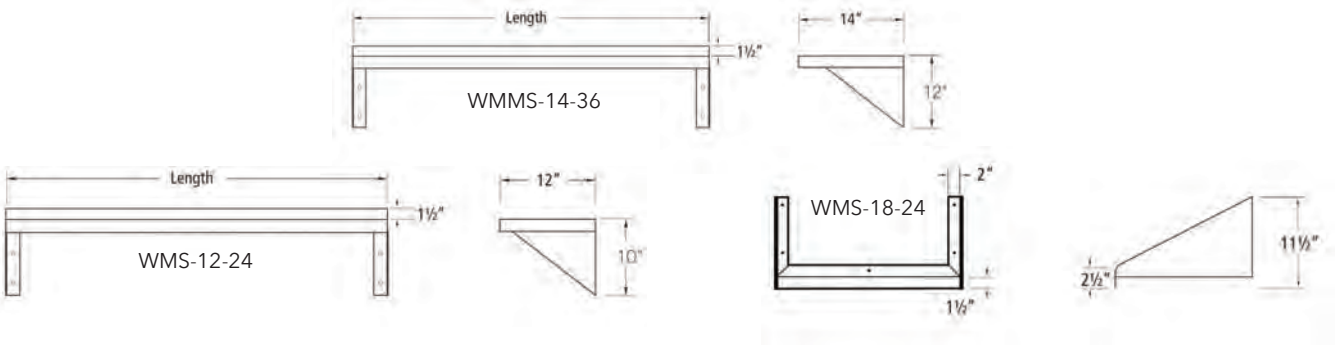
Stainless Steel Wall Mount Shelves — Specifications

12"WALL MOUNT SHELVING

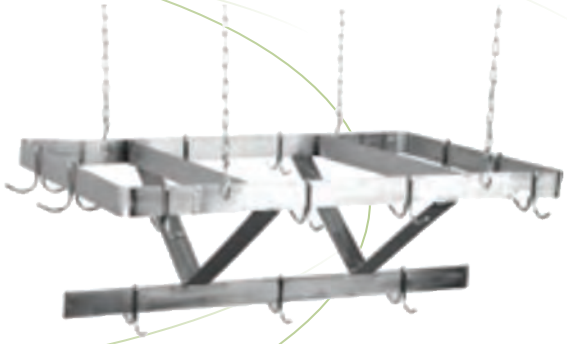
Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
WMS-12-24	24	1	26	13	4	8
WMS-12-36	36	1	38	13	4	10
WMS-12-48	48	1	50	13	4	12
WMS-12-60	60	1	62	13	4	14
WMS-12-72	72	1	74	13	4	16
WMS-12-84	84	1	86	13	4	18
WMS-12-96	96	1	98	13	4	20

14"WALL MOUNT SHELVING

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
WMS-14-24	24	1	26	15	4	12
WMS-14-36	36	1	38	15	4	14
WMS-14-48	48	1	50	15	4	17
WMS-14-60	60	1	62	15	4	19
WMS-14-72	72	1	74	15	4	22
WMS-14-84	84	1	86	15	4	24
WMS-14-96	96	1	98	15	4	27



Stainless Steel Pot Racks



Stainless Steel Pot Racks ***Features***

- Welded stainless steel units are polished and blended to a satin finish. All units come with 18 pot hooks. Stainless steel flat bar (to support hooks) is 2" X 1/4"
- Additional pot hooks can be purchased, Product # SES-H

SESC-36

CEILING MOUNTED

Features:

- Made with Type 430 stainless steel
- Ceiling suspension w/ chain hangers
- Optional stainless steel flat bar in lieu of chain available
- 24" long chain hangers are plated

STAINLESS STEEL POT RACKS - CEILING MOUNTED

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
SESC-36	36	1	38	14	24	26
SESC-48	48	1	50	14	24	31
SESC-60	60	1	62	14	24	35
SESC-72	72	1	74	14	24	39
SESC-84	84	1	86	14	24	49
SESC-96	96	1	98	14	24	54

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

SESW-24

WALL MOUNTED

Features:

- Made with Type 430 stainless steel
- Secured to wall by means of bolts through welded brackets
- (Mounting hardware not provided)

STAINLESS STEEL POT RACKS - WALL MOUNTED

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
SESW-24	24	1	26	13	13	17
SESW-36	36	1	38	13	13	20
SESW-48	48	1	50	13	13	23
SESW-60	60	1	62	13	13	26
SESW-72	72	1	74	13	13	29
SESW-84	84	1	86	13	13	34
SESW-96	96	1	98	13	13	37

SEPS-12-36

SHELF/ WALL MOUNTED

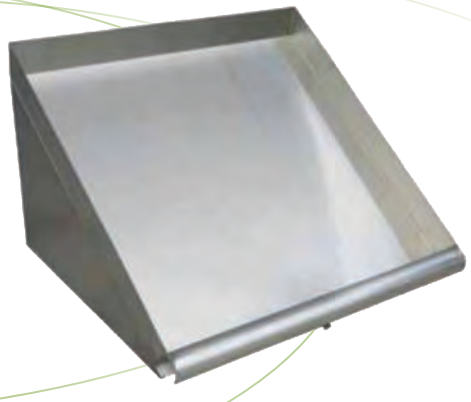
Features:

- Made with Type 430 stainless steel
- A dual purpose unit for shelf & utensil storage

STAINLESS STEEL POT RACKS - SHELF/WALL MOUNTED

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
SEPS-12-36	36	1	38	13	13	18
SEPS-12-48	48	1	50	13	13	22
SEPS-12-60	60	1	62	13	13	27
SEPS-12-72	72	1	74	13	13	31
SEPS-12-84	84	1	86	13	13	35
SEPS-12-96	96	1	98	13	13	41
SEPS-15-36	36	1	38	16	14	21
SEPS-15-48	48	1	50	16	14	26
SEPS-15-60	60	1	62	16	14	31
SEPS-15-72	72	1	74	16	14	36
SEPS-15-84	84	1	86	16	14	40
SEPS-15-96	96	1	98	16	14	47

Slanted Wall Mounted Dishracks



Slanted Wall Mounted Dishracks **Features**

- Made with 18 gauge, Type 304 stainless steel
- All corners are fully welded and polished to match finish
- Brackets attached to slanted shelf with 3 fused studs with caps
- All inside vertical corners to have a minimum radius = 1/8"
- Built-in drain point
- Back lip is 2 3/16"
- Sides are 2"
- Wall mounting hardware is not included
- Front has a 1 1/2" rolled front

Product Information:

- All units 72" and over include an additional center support (Not shown)

SLANTED WALL MOUNTED DISHRACKS

Product #	Shelf Width	Quantity in Box	Shipping Dimensions			Weight (lbs)
			L"	W"	H"	
SEWDR-21	21	1	23	24	3	15
SEWDR-42	42	1	44	24	3	23
SEWDR-63	63	1	65	24	3	30
SEWDR-72	72	1	74	24	3	35
SEWDR-84	84	1	86	24	3	39

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

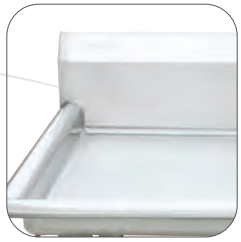
efi sales Ltd.

Equipment for the Foodservice Industry

Clean Up

by EFI

Stainless Steel Clean Dish Tables



7 ½" EXTRA LARGE BOLD LOOKING BACKSPLASH WITH 2" RETURN & TILE EDGE

NSF

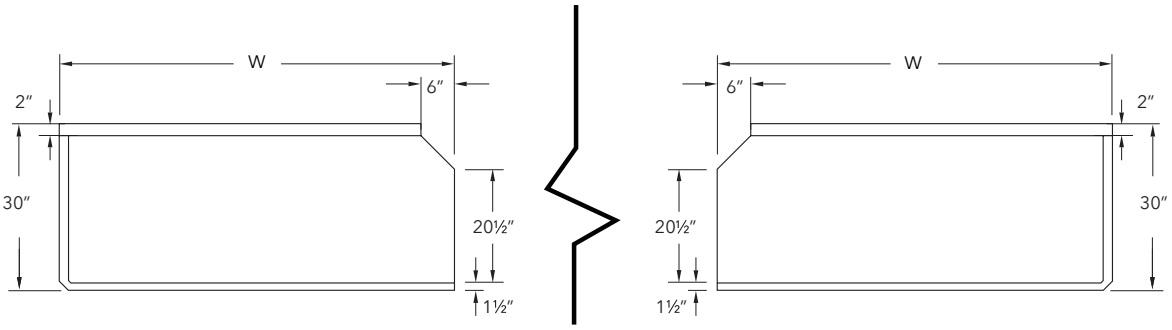
Stainless Steel Clean Dish Tables — *Features*

- Dish table system consists of soil and clean sections
- Table is furnished with a 7½"backsplash and a 2"return
- Wall clips are provided for a neat and easy installation
- Tables are made from 16 gauge, Type 304 stainless steel with stainless steel gussets and channels
- All TIG welded
- Welded areas are blended to a satin finish to match adjacent surfaces
- All gussets are welded to stainless steel support channels
- Die cast reinforced leg sockets for increased stability
- Each dish table comes with 2 galvanized legs with adjustable ABS bullet feet
- Optional all-stainless steel legs are available

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

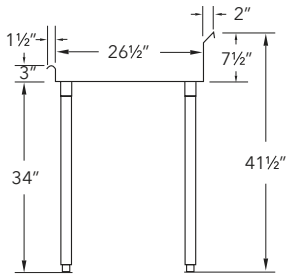
Stainless Steel Clean Dish Tables **Specifications**

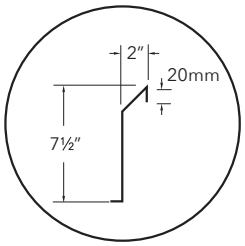


CLEAN LEFT VIEW

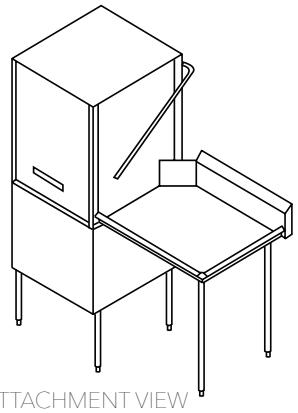
DISH MACHIN E

CLEAN RIGHT VIEW





SPLASH DETAIL



ATTACHMENT VIEW

Product #	Width	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SICT24L	24	26	33	11	32
SICT24R	24	26	33	11	32
SICT36L	36	38	33	11	41
SICT36R	36	38	33	11	41
SICT48L	48	50	33	11	50
SICT48R	48	50	33	11	50
SICT60L	60	62	33	11	59
SICT60R	60	62	33	11	59
SICT72L	72	74	33	11	68
SICT72R	72	74	33	11	68
SICT84L	84	86	33	11	78
SICT84R	84	86	33	11	78
SICT96L	96	98	33	11	86
SICT96R	96	98	33	11	86

Stainless Steel Soil Dish Tables

7 ½" EXTRA LARGE BOLD LOOKING BACKSPLASH WITH 2" RETURN & TILE EDGE

NSF

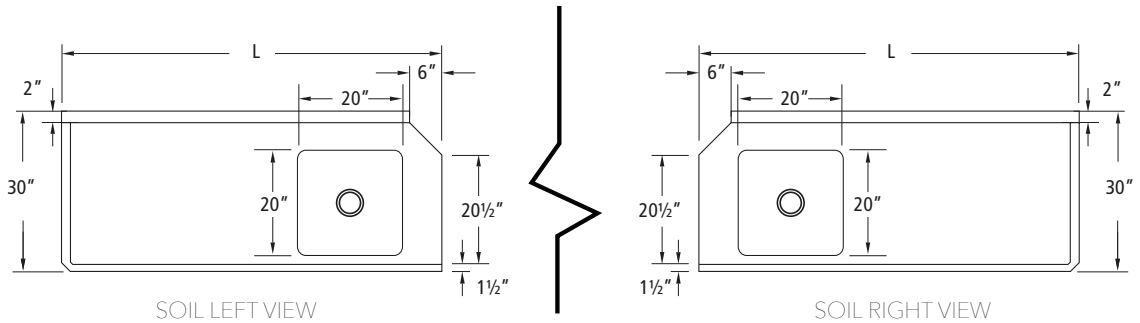
Stainless Steel Soil Dish Tables — Features

- Dish table system consists of soil and clean sections
- Standard soil section comes with a 5" deep sink bowl
- Pre-rinse drain basket is included with each soil section
- Table is furnished with a 7 1/2" backsplash and a 2" return
- Soil section comes with 8" center knockouts for standard wall mount faucets (faucets not included)
- Wall clips are provided for a neat and easy installation
- Tables are made from 16 gauge, Type 304 stainless steel with stainless steel gussets and channels
- All TIG welded
- Welded areas are blended to a satin finish to match adjacent surfaces
- All gussets are welded to stainless steel support channels
- Die cast reinforced leg sockets for increased stability
- Each dish table comes with 2 galvanized legs with adjustable ABS bullet feet
- Optional all-stainless steel legs are available

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

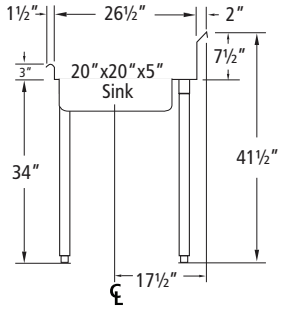
Stainless Steel Soil Dish Tables — Specifications

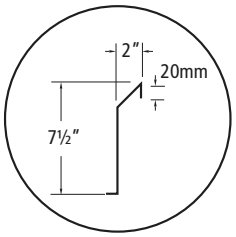


SOIL LEFT VIEW

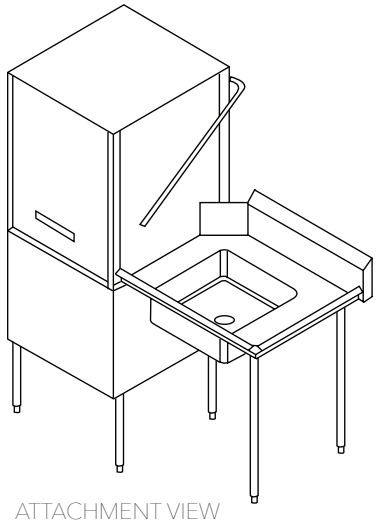
DISH MACHINE

SOIL RIGHT VIEW





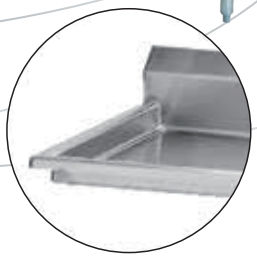
SPLASH DETAIL



ATTACHMENT VIEW

Product #	Width	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIST36L	36	38	33	13	49
SIST36R	36	38	33	13	49
SIST48L	48	50	33	13	58
SIST48R	48	50	33	13	58
SIST60L	60	62	33	13	67
SIST60R	60	62	33	13	67
SIST72L	72	74	33	13	76
SIST72R	72	74	33	13	76
SIST84L	84	86	33	13	785
SIST84R	84	86	33	13	85
SIST96L	96	98	33	13	95
SIST96R	96	98	33	13	95

Compartment Drain Sinks



Compartment Drain Sinks — Features

- 18 gauge, Type 304 stainless steel construction for lasting durability
- Coved corners for safety and easy cleaning
- Die-stamped drain boards and sink bottoms for positive drainage
- Prep. sinks come with an 11" deep bowl and are available with center or corner drain
- Wall clips are provided for neat and easy installation
- All sinks come with 8"center pre-cut and holes for standard wall mount faucets (faucet not included)
- Corner drain sinks come with corner drain guard, overflow pipe and drain pipe extension
- Corner drain sinks have a 1 7/8" diameter drain hole and come with drain basket
- Center drain sinks have 3½" drain holes and come with a drain basket
- Sink heights are 36" floor to rim and 44½" floor to top of backsplash
- Seamless one piece construction with 5/8" radius corners for easy cleaning
- All TIG welded
- Welded areas are blended to match adjacent surface and blended to a satin finish
- Gussets are welded to a die embossed reinforced plate
- Optional leg braces are available for additional support in heavy duty applications
- 1 5/8" diameter galvanized legs with 1" adjustable plastic bullet feet

DIMENSIONS & SPECIFICATIONS

18" COMPARTMENT CENTER DRAIN SINKS
Please see page 204-205 for dimensional information

18" COMPARTMENT CORNER DRAIN SINKS
Please see page 206-207 for dimensional information

24" COMPARTMENT CORNER DRAIN SINKS
Please see page 208-209 for dimensional information

18" Compartment Center Drain Sinks **Specifications**

18" SINGLE COMPARTMENT

Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI818-1NC	⊠	24	24	27	51
SI818-1LC	⊠	39	24	27	60
SI818-1RC	⊠	39	24	27	60
SI818-1BC	⊠	54	24	27	69

SI818-1NC

18" 2 COMPARTMENT

Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI818-2NC	⊠⊠	42	24	27	73
SI818-2LC	⊠⊠	57	24	27	82
SI818-2RC	⊠⊠	57	24	27	82
SI818-2BC	⊠⊠	72	24	27	91

SI818-2NC

18" 3 COMPARTMENT

Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI818-3NC	⊠⊠⊠	60	24	27	95
SI818-3LC	⊠⊠⊠	75	24	27	104
SI818-3RC	⊠⊠⊠	75	24	27	104
SI818-3BC	⊠⊠⊠	90	24	27	113

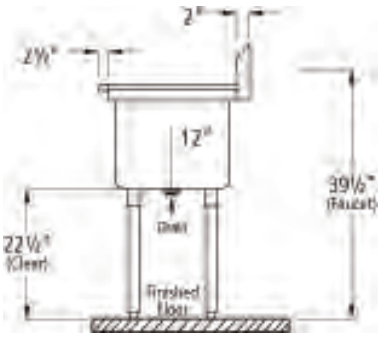
SI818-3RC

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

18" Compartment Center Drain Sinks **Specifications**

Product #	Drain Location	Overall Width (W)	Depth (D)	No.of Bowls	Bowl Size (A & B)	No. of Drainboards	Drainboard Width (C)	Drainboard Location
SI818-1NC	Center	23"	23 1/2"	1	18" × 18"	0	N/A	N/A
SI818-1LC	Center	38 1/2"	23 1/2"	1	18" × 18"	1	18"	L
SI818-1RC	Center	38 1/2"	23 1/2"	1	18" × 18"	1	18"	R
SI818-1BC	Center	54"	23 1/2"	1	18" × 18"	2	18"	R & L
SI818-2NC	Center	41"	23 1/2"	2	18" × 18"	0	N/A	N/A
SI818-2LC	Center	56 1/2"	23 1/2"	2	18" × 18"	1	18"	L
SI818-2RC	Center	56 1/2"	23 1/2"	2	18" × 18"	1	18"	R
SI818-2BC	Center	72"	23 1/2"	2	18" × 18"	2	18"	R & L
SI818-3NC	Center	59"	23 1/2"	3	18" × 18"	0	N/A	N/A
SI818-3LC	Center	74 1/2"	23 1/2"	3	18" × 18"	1	18"	L
SI818-3RC	Center	74 1/2"	23 1/2"	3	18" × 18"	1	18"	R
SI818-3BC	Center	90"	23 1/2"	3	18" × 18"	2	18"	R & L

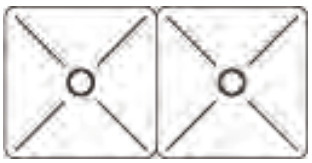


PLUMBING ROUGH-IN

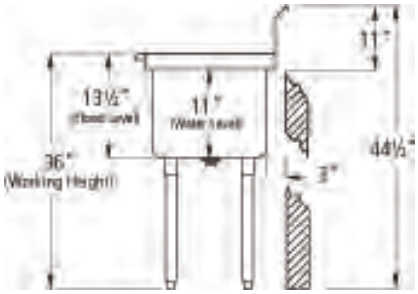
18" COMPARTMENT
CENTER DRAIN SINKS
3 1/2" DRAIN BASKET

DIMENSIONS

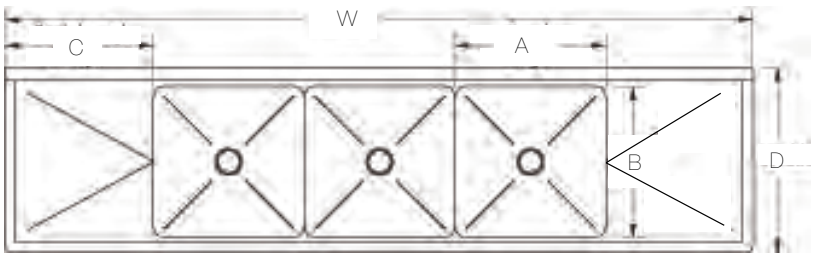
SINGLE COMPARTMENT



2 COMPARTMENTS



SECTION



3 COMPARTMENTS (WITH DRAIN BOARDS)

>> **EFI Product Feature:** All units are shipped unassembled to reduce shipping costs.

18" Compartment Corner Drain Sinks — Specifications

18" SINGLE COMPARTMENT

Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI818-1N		24	24	24	58
SI818-1L		45	24	24	68
SI818-1R		45	24	24	68
SI818-1B		66	24	24	79

SI818-1B

18" 2 COMPARTMENT

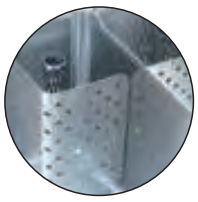
Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI818-2N		42	24	24	83
SI818-2L		63	24	24	94
SI818-2R		63	24	24	94
SI818-2B		84	24	24	106

SI818-2N

18" 3 COMPARTMENT

Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI818-3N		59	24	24	110
SI818-3L		81	24	24	121
SI818-3R		81	24	24	121
SI818-3B		103	24	24	133

SI818-3R



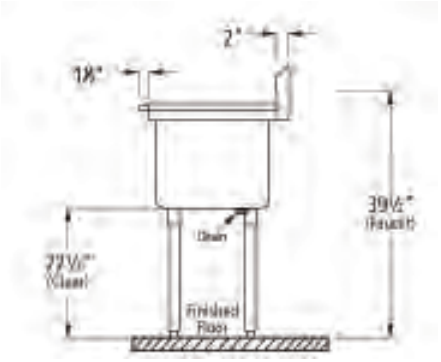
CORNER DRAIN DETAIL WITH DRAIN GUARD AND OVERFLOW TUBE (included with all corner drain sinks)

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

18" Compartment Corner Drain Sinks **Specifications**

Product #	Drain Location	Overall Width (W)	Depth (D)	No.of Bowls	Bowl Size (A & B)	No. of Drainboards	Drainboard Width (C)	Drainboard Location
SI818-1N	Corner	23"	23 1/2"	1	18" × 18"	0	N/A	N/A
SI818-1L	Corner	44 1/2"	23 1/2"	1	18" × 18"	1	24"	L
SI818-1R	Corner	44 1/2"	23 1/2"	1	18" × 18"	1	24"	R
SI818-1B	Corner	66"	23 1/2"	1	18" × 18"	2	24"	R & L
SI818-2N	Corner	41"	23 1/2"	2	18" × 18"	0	N/A	N/A
SI818-2L	Corner	62 1/2"	23 1/2"	2	18" × 18"	1	24"	L
SI818-2R	Corner	62 1/2"	23 1/2"	2	18" × 18"	1	24"	R
SI818-2B	Corner	84"	23 1/2"	2	18" × 18"	2	24"	R & L
SI818-3N	Corner	59"	23 1/2"	3	18" × 18"	0	N/A	N/A
SI818-3L	Corner	80 1/2"	23 1/2"	3	18" × 18"	1	24"	L
SI818-3R	Corner	80 1/2"	23 1/2"	3	18" × 18"	1	24"	R
SI818-3B	Corner	102"	23 1/2"	3	18" × 18"	2	24"	R & L

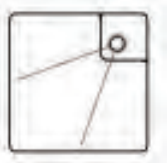


PLUMBING ROUGH-IN

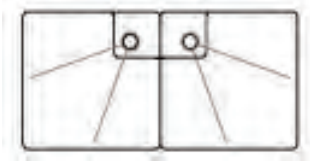
18" COMPARTMENT
CORNER DRAIN SINKS

1 7/8" DRAIN BASKET

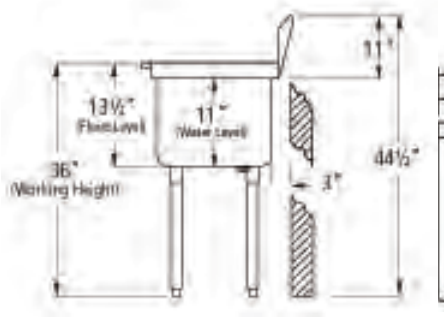
DIMENSIONS



SINGLE COMPARTMENT



2 COMPARTMENTS



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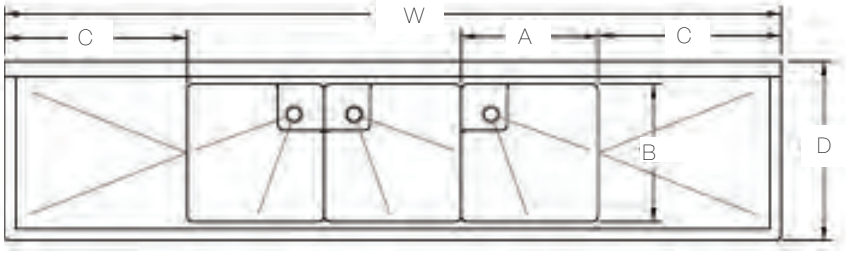


3 COMPARTMENTS (WITH DRAIN BOARDS)

>> **EFI Product Feature:** All units are shipped unassembled to reduce shipping costs.

Specifications subject to change without notice.

24" Compartment Corner Drain Sinks **Specifications**

24" SINGLE COMPARTMENT

Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI824-1N		30	30	30	62
SI824-1L		51	30	30	75
SI824-1R		51	30	30	75
SI824-1B		73	30	30	89

SI824-1B

24" 2 COMPARTMENT

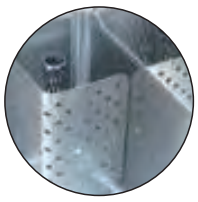
Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI824-2N		55	30	30	93
SI824-2L		76	30	30	106
SI824-2R		76	30	30	106
SI824-2B		97	30	30	120

SI824-2N

24" 3 COMPARTMENT

Product #	Style	Shipping Dimensions W"	D"	H"	Weight (lbs)
SI824-3N		79	30	30	124
SI824-3L		100	30	30	137
SI824-3R		100	30	30	137
SI824-3B		121	30	30	153

SI824-3R



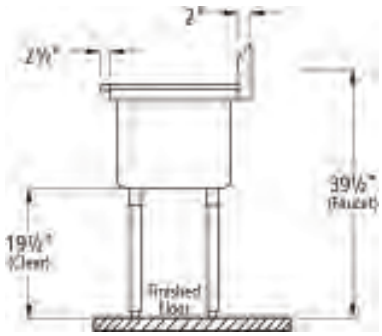
CORNER DRAIN DETAIL WITH DRAIN GUARD AND OVERFLOW TUBE (included with all corner drain sinks)

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

24" Compartment Corner Drain Sinks **Specifications**

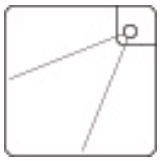
Product #	Drain Location	Overall Width (W)	Depth (D)	No.of Bowls	Bowl Size (A & B)	No. of Drainboards	Drainboard Width (C)	Drainboard Location
SI824-1N	Corner	30"	30"	1	24"×24"	0	N/A	N/A
SI824-1L	Corner	50 1/2"	30"	1	24"×24"	1	24"	L
SI824-1R	Corner	50 1/2"	30"	1	24"×24"	1	24"	R
SI824-1B	Corner	72 1/2"	30"	1	24"×24"	2	24"	R & L
SI824-2N	Corner	54 1/2"	30"	2	24"×24"	0	N/A	N/A
SI824-2L	Corner	75 1/2"	30"	2	24"×24"	1	24"	L
SI824-2R	Corner	75 1/2"	30"	2	24"×24"	1	24"	R
SI824-2B	Corner	96 1/2"	30"	2	24"×24"	2	24"	R & L
SI824-3N	Corner	78 1/2"	30"	3	24"×24"	0	N/A	N/A
SI824-3L	Corner	99 1/2"	30"	3	24"×24"	1	24"	L
SI824-3R	Corner	99 1/2"	30"	3	24"×24"	1	24"	R
SI824-3B	Corner	120 1/2"	30"	3	24"×24"	2	24"	R & L



PLUMBING ROUGH-IN

24" COMPARTMENT
CORNER DRAIN SINKS
1 7/8" DRAIN BASKET

DIMENSIONS



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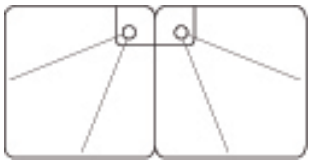
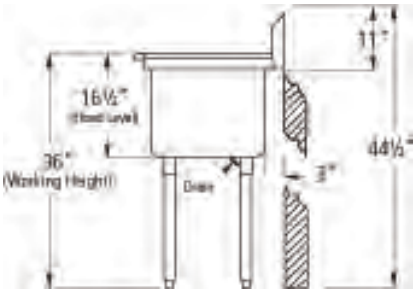


2 COMPARTMENTS



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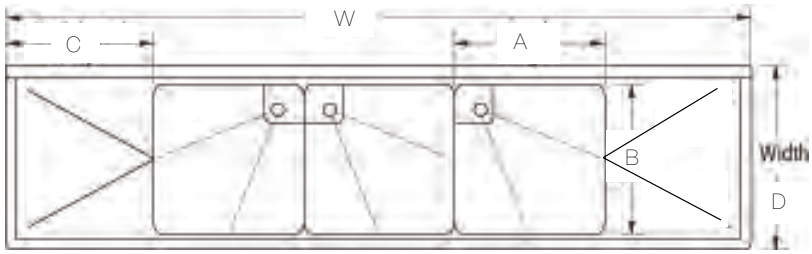


3 COMPARTMENTS (WITH DRAIN BOARDS)

>> **EFI Product Feature:** All units are shipped unassembled to reduce shipping costs.

24" Dishwasher Sinks

24" Dishwasher Sinks **Features**

- 18 gauge, Type 304 stainless steel construction for lasting durability
- Coved corners for safety and easy cleaning
- Die-stamped drain boards and sink bottoms for positive drainage
- Wall clips are provided for neat and easy installation
- All sinks come with 8" center pre-cut holes for standard wall mount faucets (faucet not included)
- 3.5" drain basket included
- Drainboard with bend-down hook
- All TIG welded
- Welded areas are blended to match adjacent surface and blended to a satin finish
- Gussets are welded to a die embossed reinforced plate
- Stainless steel legs with welded leg brace

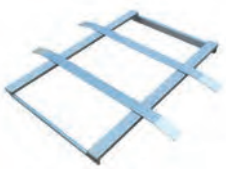
Product #	Bowls	Shipping Dimensions			Weight (lbs)	Overall Width	Drainboards
		W"	D"	H"			
SI824-2L-DW	2	74.5	30	40	70.5	75"	1
SI824-2R-DW	2	74.5	30	40	70.5	75"	1
SI824-3L-DW	3	98.5	30	40	97.9	98.5"	2
SI824-3R-DW	3	98.5	30	40	97.9	98.5"	2

SCRAPPING BASKET

Product #	Description
SI824-SCB	Stainless steel pre-rinse drain basket 23.5"x23.5"x4"

DISH RACK SLIDE BAR

Product #	Description
SI824-SB	Stainless steel



>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Space Saver Sinks

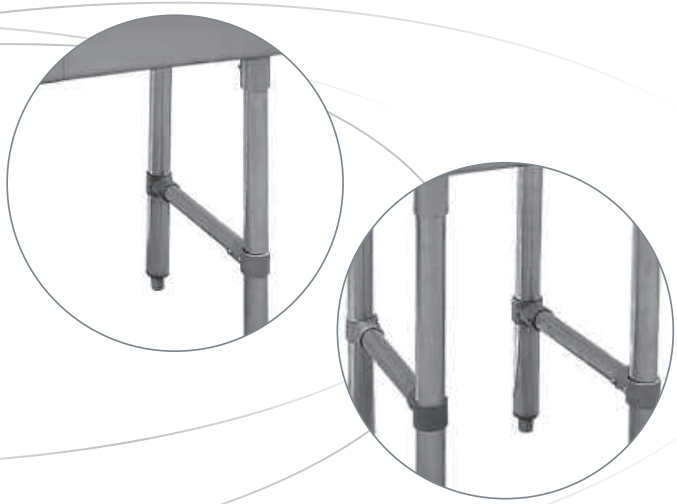
Space Saver Sinks **Features**

- 18 gauge, Type 304 stainless steel construction for lasting durability
- Coved corners for safety and easy cleaning
- Die-stamped drain boards and sink bottoms for positive drainage
- Sink dimensions 10"x14"x10"
- All sinks come with 8" center pre-cut holes for standard wall mount faucets (faucet not included)
- Corner drain with 1.5" drain basket included
- Equipped with drain guards
- All TIG welded
- Welded areas are blended to match adjacent surface and blended to a satin finish
- Gussets are welded to a die embossed reinforced plate
- Stainless steel legs with welded leg brace

Product #	Bowls	Shipping Dimensions			Weight (lbs)	Overall Width	Drainboards
		W"	D"	H"			
SI1410-3N	3	35.4	20	94.5	32.6	35"	0
SI1410-3L	3	48.8	20	94.5	37.9	48.6"	1L
SI1410-3R	3	48.8	20	94.5	37.9	48.6"	1R
SI1410-3B	3	62.2	20	94.5	43.2	62"	2L/R

>> **EFI Product Feature:** All units are shipped unassembled to reduce shipping costs.

Sink Accessories

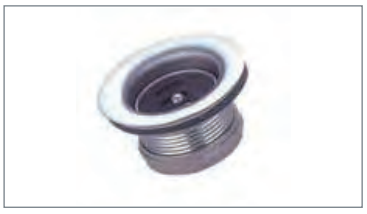


OPTIONAL LEG BRACES FOR SINKS

Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SI18-1LB	For a single compartment 18" sink	18	5	2	3
SI24-1LB	For a single compartment 24" sink	24	5	2	5
SI18-2LB	For a double compartment 18" sink	35	5	2	5
SI24-2LB	For a double compartment 24" sink	46	5	2	6
SI18-3LB	For a triple compartment 18" sink	51	5	2	6
SI24-3LB	For a triple compartment 24" sink	69	5	2	7

STAINLESS STEEL DRAIN: 17/8" MINI-BASKET

- Product # SIA-DB178
- NPS Outlet: 1.5"
- Weight: 3 lbs



STAINLESS STEEL DRAIN: 12" OVERFLOW TUBE

- Product # SIA-DT12
- NPS Outlet: 1.5"
- Weight: 2 lbs

STAINLESS STEEL DRAIN: 3.5" BASKET STRAINER

- Product # SIA-DB350
- NPS Outlet: 1.5"
- Weight: 3 lbs

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Blender Stations

Blender Stations **Features**

- 18 gauge, Type 304 stainless steel recessed step, backsplash, sides and hat channel
- Open back and bottom
- 10"x14"x10" dump sink
- 1" IPS drain included
- 3" backsplash
- All sinks come with 4" center pre-cut holes for standard wall mount faucets (faucet not included)
- 1 5/8" diameter galvanized legs with 1" adjustable plastic bullet feet
- 1 1/2" grommet hole for blender power cords

Product #	Drain Location	Shipping Dimensions			Bowl Size	Bowl Depth	Step Depth
		Width	Depth	Height			
SIBB-2312	Center	12"	23"	30"	10" x 14"	10"	5.5"
SIBB-2315	Center	15"	23"	30"	10" x 14"	10"	5.5"
SIBB-2318	Center	18"	23"	30"	10" x 14"	10"	5.5"

>> **EFI Product Feature:** All units are shipped unassembled to reduce shipping costs.

Standard Bar Sinks

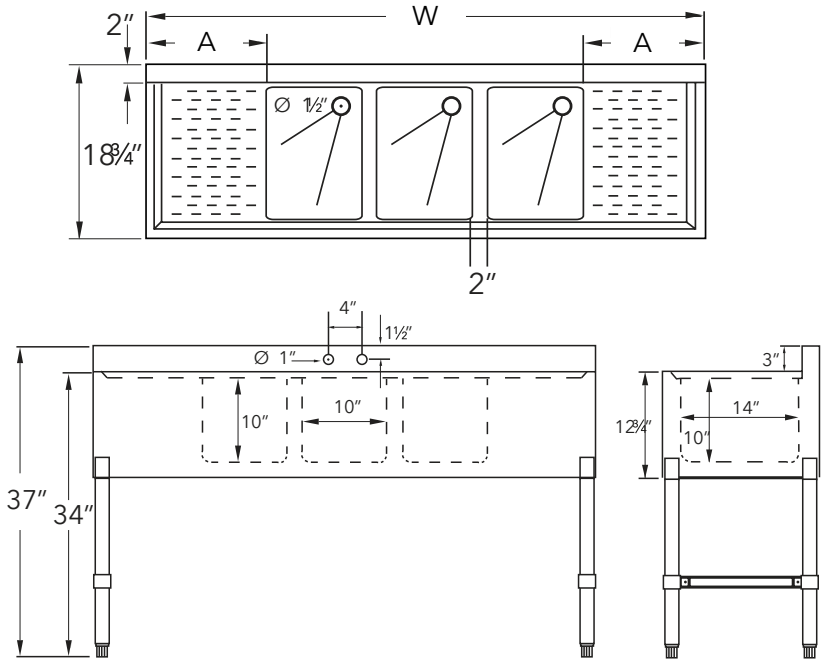
Standard Bar Sinks — Features

- 18 gauge, Type 304 stainless steel construction for lasting durability
- Coved corners for safety and easy cleaning
- Die-stamped drain boards and sink bottoms for positive drainage
- Wall clips are provided for neat and easy installation
- All sinks come with 4" center pre-cut holes for standard wall mount faucets (faucet not included)
- Corner drain sink with a 1½" diameter drain hole and come with 3.5" drain basket
- Sink wells are 10" deep
- All TIG welded
- Welded areas are blended to match adjacent surface and blended to a satin finish
- Gussets are welded to a die embossed reinforced plate
- 1 5/8" diameter galvanized legs with 1" adjustable plastic bullet feet

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Standard Bar Sinks | **Specifications**



Product #	Bowls	Shipping Dimensions			Weight (lbs)	Overall Width(W)	Drainboards	Drainboard (A)
		W"	D"	H"				
SIB-1N	1	24	22	17	56	14 1/2"	0	N/A
SIB-1L	1	26	22	17	67	24"	1	11 3/4" Left
SIB-1R	1	26	22	17	67	24"	1	11 3/4" Right
SIB-1B	1	38	22	17	76	36"	2	13" each
SIB-2N	2	28	22	17	85	26 1/2"	0	N/A
SIB-2L	2	38	22	17	96	36"	1	11 3/4" Left
SIB-2R	2	38	22	17	96	36"	1	11 3/4" Right
SIB-2B	2	50	22	17	106	48"	2	13" each
SIB-3N	3	40	22	17	115	39 1/2"	0	N/A
SIB-3L	3	50	22	17	125	48"	1	11 3/4" Left
SIB-3R	3	50	22	17	125	48"	1	11 3/4" Right
SIB-3B-60	3	62	22	17	135	60"	2	13" each
SIB-3B-72	3	74	22	17	150	72"	2	19" each
SIB-4B	4	74	22	17	150	72"	2	13" each

Standard Ice Bins

Standard Ice Bins — Features

- 20 gauge, Type 304 stainless steel
- 1" drain hole
- Legs and sockets are made with galvanized steel durability and economy
- Ship unassembled
- Available in two depths
- Comes with plastic bottle holder
- All TIG welded
- Welded areas are blended to a satin finish to match adjacent surfaces

Product #	Width	Bin Depth	Overall Depth	Left Side Drain	Leg Size	Shipping Dimensions			Weight (lbs)
						W"	D"	H"	
SIIB1824	2'-0"	12"	13.5"	12"	16.5"	26	20	19	31
SIIB1830	2'-6"	12"	13.5"	15"	16.5"	32	20	19	36
SIIB1836	3'-0"	12"	13.5"	18"	16.5"	36	20	19	40
SIIB1824D	2'-0"	15"	16.5"	12"	13.5"	26	20	22	33
SIIB1830D	2'-6"	15"	16.5"	15"	13.5"	30	20	22	38
SIIB1836D	3'-0"	15"	16.5"	18"	13.5"	36	20	22	42

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

BAR SINK SPEED RAILS - SINGLE

Product #	Description
SIBASR-24	24"single tier speed rail for bar sink
SIBASR-30	30"single tier speed rail for bar sink
SIBASR-36	36"single tier speed rail for bar sink
SIBASR-48	48"single tier speed rail for bar sink

BAR SINK SPEED RAILS - DOUBLE

Product #	Description
SIBASR2-24	24"double tier speed rail for bar sink
SIBASR2-30	30"double tier speed rail for bar sink
SIBASR2-36	36"double tier speed rail for bar sink
SIBASR2-42	42"double tier speed rail for bar sink
SIBASR2-48	48"double tier speed rail for bar sink

Stainless Steel Wall Mounted & Drop In Hand Sinks

Stainless Steel Hand Sinks **Features**

- Sink bowl is 10" ×14" × 5"
- All sink bowls have a large liberal radius
- Rectangular in design for increased capacity
- Keyhole wall mount bracket
- Stainless steel basket drain with a 1½" IPS
- 8" backsplash
- 4" center faucet holes
- All TIG welded
- Welded areas are blended to a satin finish to match adjacent surfaces
- Die formed countertop edge with a No-Drip offset
- One sheet of stainless steel means no seams
- Heavy gauge Type 304 stainless steel
- Wall mounting bracket is of offset design in Type 304 stainless steel
- All fittings are brass/chrome unless otherwise indicated

Product Information:

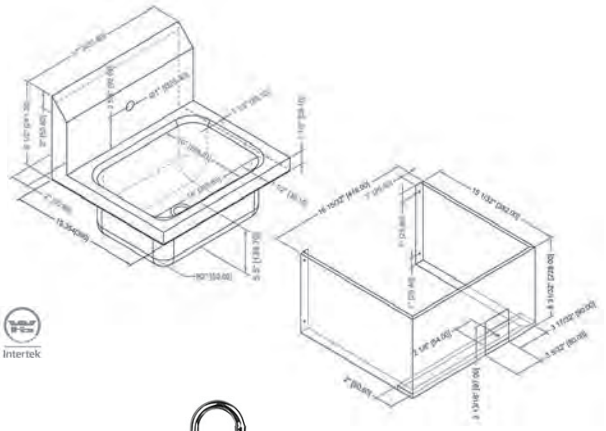
- Faucet supply is 1 1/2" IPS male thread hot and cold
- Stainless steel foot valve and faucet are extra unless specified

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

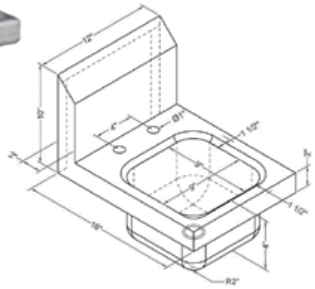
Specifications subject to change without notice.

Stainless Steel Hand Sinks | **Specifications**

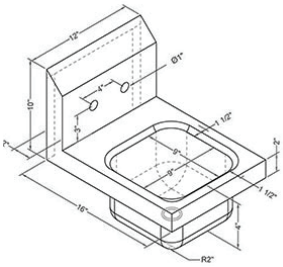
SIH817-K



SIH817-D



SIH813-F



STAINLESS STEEL WALL MOUNT HAND SINKS

Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIH817-K	Wall mount hand sink w/ knee valve and faucet	16	16	18	23

STAINLESS STEEL WALL MOUNT HAND SINKS

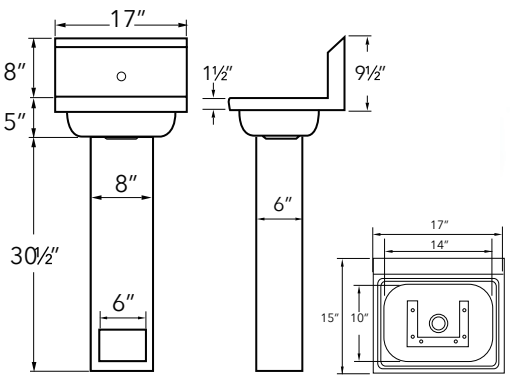
Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIH817-D	Deck mount hand sink w/ faucet	18	18	15	13
SIH813-F	Wall mount space saver hand sink w/ faucet	12	16	12	5

HAND SINK ACCESSORIES

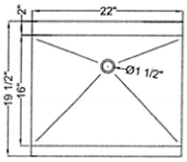
Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIH-F	Faucet for hand sink	9	5	3	2
SIH-FV	Foot-valve for hand sink	11	6	3	3

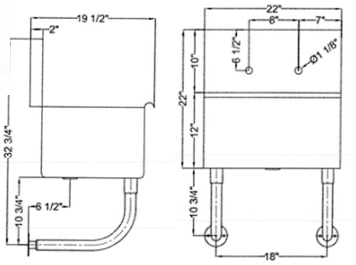
Stainless Steel Hand Sinks | **Specifications**

SIH817-P

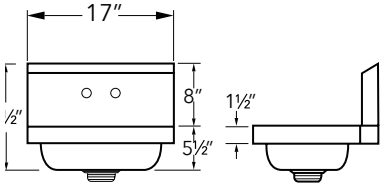


SIH819-WM

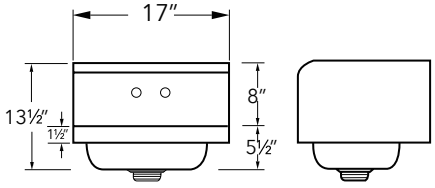




SIH817-F



SIH817-S



STAINLESS STEEL WALL MOUNT HAND SINKS

Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIH817-W	Wall mount hand sink	18	17	14	13
SIH817-F	Wall mount hand sink w/ faucet	18	17	14	14
SIH817-S	Wall mount hand sink w/ splash guard	18	17	14	14
SIH817-P	Wall mount hand sink w/ pedestal base includes spout and foot valve	18	17	14	23

WALL MOUNT UTILITY HAND SINKS

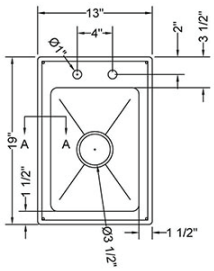
Product #	Description	Shipping Dimensions			Bowl Depth
		W"	D"	H"	
SIH819-WM	Wall mount sink w/10" backsplash, 2 stainless steel tubular brackets	20	22	24	4"

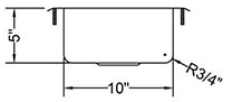
>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

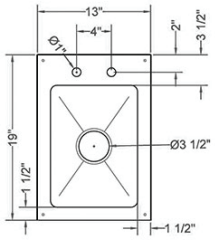
Stainless Steel Hand Sinks | **Specifications**

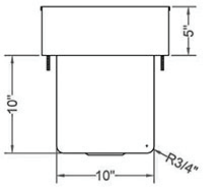
SIHD819-5





SIHD819-10





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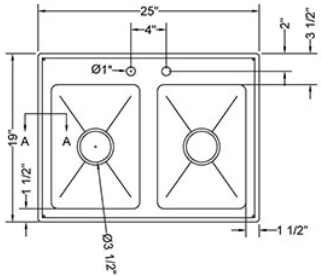
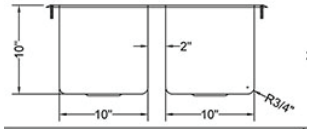




STAINLESS STEEL DROP IN SINKS

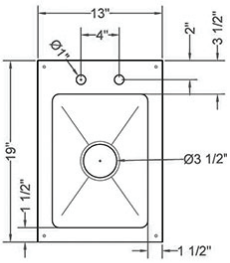
Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIHD819-5	Drop in sink 5" depth bowl	13	19	5	10
SIHD819-10	Drop in sink 10" depth bowl	13	19	10	12
SIHD819-10-2	Drop in sink with 2 fabricated bowls	25	19	10	21

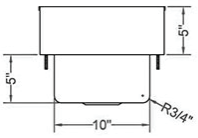
SINK ACCESSORIES

Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIH-FD	Faucet for drop in sink	9	5	3	2

Stainless Steel Hand/Wall Mounted Sinks **Specifications**

SIHD819-5-S





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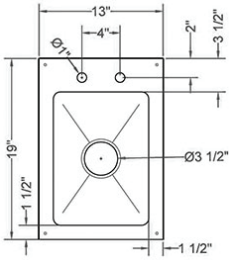
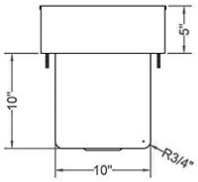




STAINLESS STEEL DROP IN SINKS with SPLASH GUARD

Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIHD819-5-S	Drop in sink 5" depth bowl w/ splash guard	13	19	5	10
SIHD819-10-S	Drop in sink 10" depth bowl w/ splash guard	13	19	10	12

DROP IN SINK ACCESSORIES

Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIH-FD	Faucet for drop in sink	9	5	3	2

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

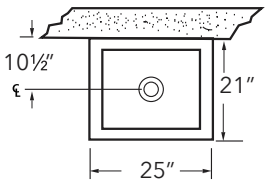
Specifications subject to change without notice.

Service & Mop Sinks

Features & Specifications

- Floor mounted unit eliminates the need for lifting heavy containers
- Tile edge furnished on the rear
- Rectangular designed bowls increase capacity
- 3½" drain
- All TIG welded
- Welded areas are blended to a satin finish to match adjacent surfaces
- Heavy gauge Type 304 stainless steel

Product #	Overall Height	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIM2510	10	27	23	12	33
SIM2516	16	27	23	18	43
SIM3310	10	35	27	12	38
SIM3316	16	35	27	18	50



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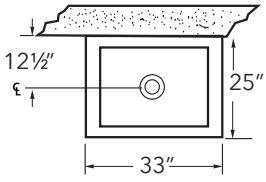
SIM2516



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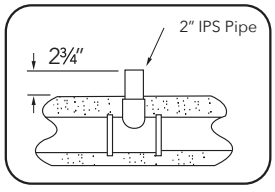
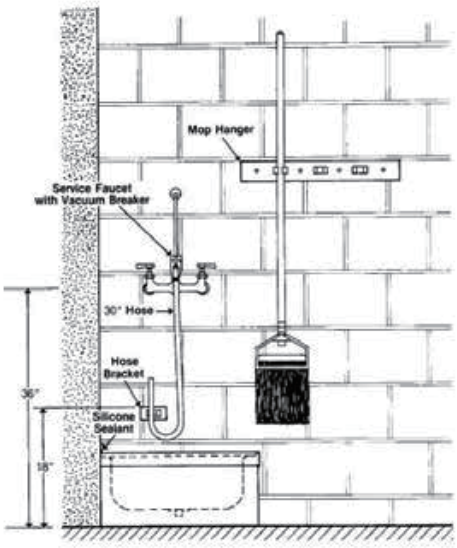




SIM2510

SIM2516

Specifications subject to change without notice.

Hand & Mop Sink Combination

Hand & Mop Sink Combination **Features**

- Hand sink and mop combination
- 18 gauge, Type 304 stainless steel hand sink, cabinet body, mop sink and wall mount clips
- Hand sink 14" x"10" x 5" bowl
- Mop sink 15.5" x 16.9" x 6" bowl
- Gooseneck faucet included
- Hand sink 1½" drain basket included
- Mop sink 3½" drain basket included

Model	Width	Depth	Overall Height	Shipping Dimension			Weight (lbs)
				L	D	H	
SIMC1517	17"	15.3"	42"	17.7	16.1	35	49

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Mop Sink Cabinets

Mop Sink Cabinets **Features**

- Cabinet made of type 430 stainless steel
- Interior shelf and rack for easy storage
- Louvered sides promote air flow
- Bowl protects against splashing and overflow

Model	Overall Height (inch)	Shipping Dimension			Weight (lbs)
		L	D	H	
SIMC2510-S	25"X22-1/4"X84-1/4"	22-5/8"	25-1/4"	84"	171
SIMC2510-D	47-1/2"X22-1/4"X84-1/4"	22-5/8"	50-1/4"	84"	271

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

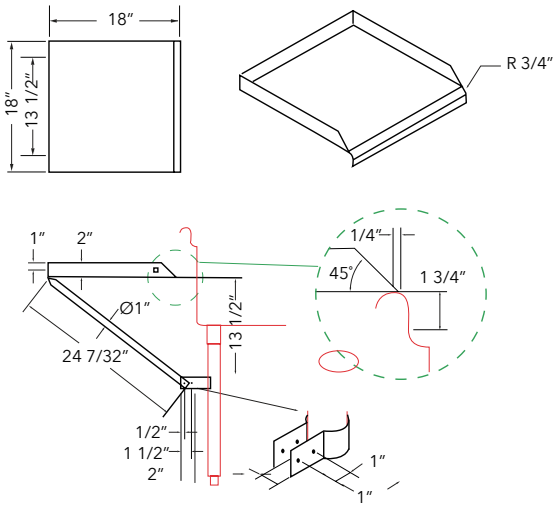
Detachable Drain Boards

Detachable Drain Boards | ***Features & Specifications***

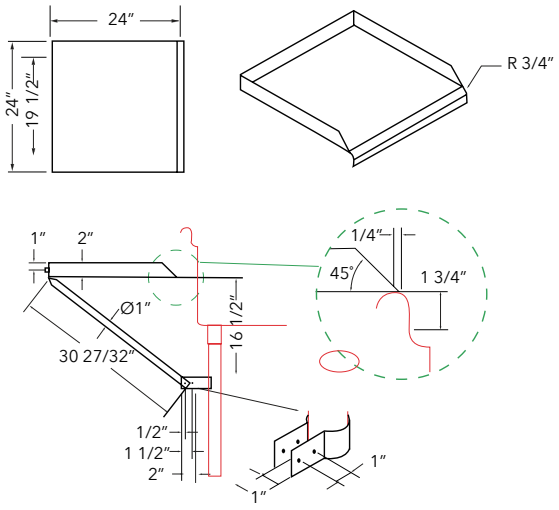
- 18 gauge type 304 stainless steel
- Easy installation
- Adjustable leg brackets for drain angle
- Universal left or right application

Product #	Description	Shipping Dimensions			Weight (lbs)
		W"	D"	H"	
SIA-18DB	Detachable drain board for 18" sink	20	25	5	13
SIA-24DB	Detachable drain board for 24" sink	26	27	5	16

18" X 18" DETACHABLE DRAIN BOARD DIMENSIONS



24" X 24" DETACHABLE DRAIN BOARD DIMENSIONS



Specifications subject to change without notice.

efi sales Ltd.

Equipment for the Foodservice Industry

Racks & Carts

by EFI

Bun Pan Racks

Bun Pan Racks **Features**

- Aluminum square tube frame construction
- Rounded Top for strength and easy fitting of covers
- Bolt-through heavy duty stem casters
- Welded angle slides
- Available with 3" spacing or 5" spacing
- Available in full or half sizes
- Available with heavier duty welded angles

Product Information:

- Heavier duty welded angles (Product # designated with H)
- Covers are available (Full- size Product #CAB0F01, Half-size cover Product # CAB0H01)

OPEN BUN PAN RACKS

Product #	# of Slides	Shipping Dimensions			Overall Height	Weight (lbs)
		L"	W"	H"		
Full Size						
CBO125	12	66	28	5	69"	29
CBO203	20	66	28	5	69"	35
CBO125-H	12	66	28	5	69"	31
CBO203-H	20	66	28	5	69"	37
Half Size						
CBO65	6	41	28	5	38.8"	23
CBO103	10	41	28	5	38.8"	25

BUN PAN RACK COVERS

Product #	Description	Size
CABOF01	Vinyl rack dust cover clear	Full
CABOH01	Vinyl rack dust cover clear	Half

BUN PANS - ALUMINUM

Product #	Dimensions (mm)
EFI-BP1318	13" ×18" (325 ×450)
EFI-BP1826	18" ×26" (450 ×650)
EFI-BP1318P	13" ×18" (325 ×450) Perforated
EFI-BP1826P	18" ×26" (450 ×650) Perforated

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Can Racks

Can Racks ***Features & Specifications***

- Organizes cans and helps ensure stock rotation
- Castors provide mobility and flexibility
- Made with 1½" aluminum tubings
- Half-size rack comes with solid aluminum worktop to increase usability

Product Information:

- Welded and shipped, no assembly required

CAN RACKS- ON CASTERS (WELDED & SHIPPED, NO ASSEMBLY REQUIRED)

Product #	# of Slides	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
Full Size					
CCO9	9	36	27	77	61
Half Size					
CCO4	4	36	27	43	52

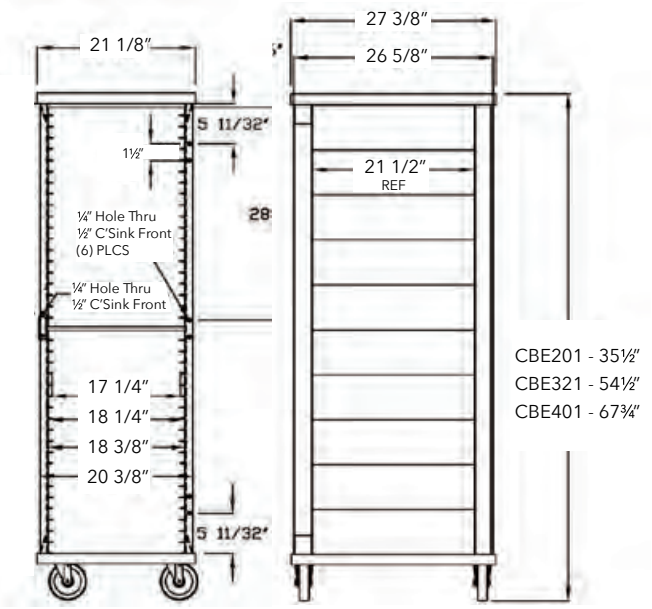
>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

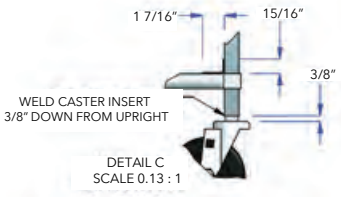
Enclosed Transport Racks

Enclosed Transport Racks

Features & Specifications

- Double pan construction with reinforced braces, 1½" space between runners
- Available in a variety of sizes
- Used to transport and store goods while slowing the dehydration process
- Made with welded, reinforced non-insulated aluminum
- Clean and rustproof





Product #	# of Slides	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
CBE201	20	36	21	28	74
CBE321	32	55	21	28	100
CBE401	40	68	21	28	112

>> **EFI Product Feature:** Enclosed Transport Racks are shipped unassembled to reduce shipping costs

Specifications subject to change without notice.

Aluminum Dunnage Racks

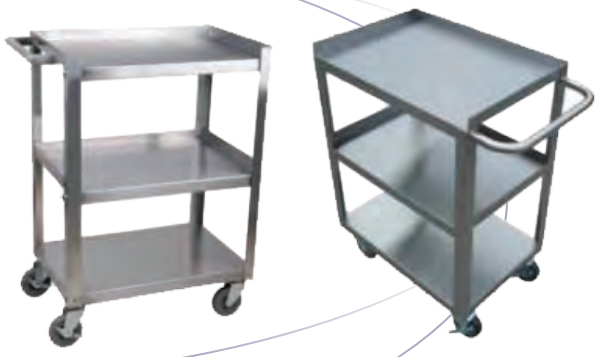
Aluminum Dunnage Racks **Features**

- Heavy duty welded construction
- 1½" square tubing
- 2000 lb load capacity
- Evenly distributed load
- Fully welded 1½" square aluminum tube assembly
- Legs are 1½" square tubing with plastic feet
- 6063-T52 extruded aluminum tube

Product #	Shipping Dimensions			Weight (lbs)
	L"	W"	H"	
CD1836	38	20	14	8
CD1848	50	20	14	9
CD1860	62	20	14	10
CD1872	74	20	14	11
CD2036	38	22	14	11
CD2048	50	22	14	12
CD2060	62	22	14	13
CD2072	74	22	14	14
CD2436	38	26	14	10
CD2448	50	26	14	13
CD2460	62	26	14	14
CD2472	74	26	14	15

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Bus Carts



Bus Carts **Features**

- All carts unless specified are shipped unassembled to reduce shipping costs.

STAINLESS STEEL KNOCK DOWN BUS CARTS

Product #	Description	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
CBC1624KD-15	Stainless steel, knock down cart with shelves. 4" swivel plate	16.25	24	32.5	44
CBC1931KD-15	Casters with brake (at back)	19	31	34.5	53.9

CBC1624KD-15

STAINLESS STEEL WELDED BUS CARTS

Product #	Description	Shipping Dimensions			Weight (lbs)
		L"	W"	H"	
CBC1624WD-15	Stainless steel all welded joints cart with shelves	16.25	24	31.5	46.2
CBC1827WD-15	4" fixed plate casters at back,swivel	18	27	34.5	50.2
CBC1932WD-15	Plate casters with brake at back	19	31	34.5	59.4

CBC1624WD-15

Accessories	
CABC1937	Large garbage bin for bus cart
CABC1418	Small garbage bin for bus cart

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

efi® sales Ltd.

Equipment for the Foodservice Industry

Kitchen Supplies

by EFI

Stainless Steel Insert Pans

Stainless Steel Insert Pans **Specifications**

STAINLESS STEEL FOOD PANS & LIDS - FULL SIZE

Product #	Dimensions (mm)		Depth	Lid Description
	L"(mm)	W"(mm)	(mm)	
EFI-7001	20 7/8"(530)	12 7/8"(327)	1"(25)	
EFI-7002	20 7/8"(530)	12 7/8"(327)	2 1/2"(65)	
EFI-7004	20 7/8"(530)	12 7/8"(327)	4"(100)	
EFI-7006	20 7/8"(530)	12 7/8"(327)	6"(150)	
EFI-7000C	20 7/8"(530)	12 7/8"(327)		Solid Cover
EFI-7000CS	20 7/8"(530)	12 7/8"(327)		Slotted Cover
EFI-7000FB	20 7/8"(530)	12 7/8"(327)		False Bottom

STAINLESS STEEL FOOD PANS & LIDS - HALF SIZE

Product #	Dimensions (mm)		Depth	Lid Description
	L"(mm)	W"(mm)	(mm)	
EFI-7122	10 7/16"(265)	12 7/8"(327)	2 1/2"(65)	
EFI-7124	10 7/16"(265)	12 7/8"(327)	4"(100)	
EFI-7126	10 7/16"(265)	12 7/8"(327)	6"(150)	
EFI-7120C	10 7/16"(265)	12 7/8"(327)		Solid Cover
EFI-7120CS	10 7/16"(265)	12 7/8"(327)		Slotted Cover
EFI-7120FB	10 7/16"(265)	12 7/8"(327)		False Bottom

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

STAINLESS STEEL FOOD PANS & LIDS - 1/3 SIZE

Product #	Dimensions (mm)		Depth	Lid Description
	L"(mm)	W"(mm)	(mm)	
EFI-7132	12 7/8"(327)	6 15/16"(176)	2 1/2"(65)	
EFI-7134	12 7/8"(327)	6 15/16"(176)	4"(100)	
EFI-7136	12 7/8"(327)	6 15/16"(176)	6"(150)	
EFI-7130C	12 7/8"(327)	6 15/16"(176)		Solid Cover
EFI-7130CS	12 7/8"(327)	6 15/16"(176)		Slotted Cover

STAINLESS STEEL FOOD PANS & LIDS - 1/4 SIZE

Product #	Dimensions (mm)		Depth	Lid Description
	L"(mm)	W"(mm)	(mm)	
EFI-7142	10 7/16"(265)	6 7/16"(164)	2 1/2"(65)	
EFI-7144	10 7/16"(265)	6 7/16"(164)	4"(100)	
EFI-7146	10 7/16"(265)	6 7/16"(164)	6"(150)	
EFI-7140C	10 7/16"(265)	6 7/16"(164)		Solid Cover
EFI-7140CS	10 7/16"(265)	6 7/16"(164)		Slotted Cover

STAINLESS STEEL FOOD PANS & LIDS - 1/6 SIZE

Product #	Dimensions (mm)		Depth	Lid Description
	L"(mm)	W"(mm)	(mm)	
EFI-7162	6 15/16"(176)	6 7/16"(164)	2 1/2"(65)	
EFI-7164	6 15/16"(176)	6 7/16"(164)	4"(100)	
EFI-7166	6 15/16"(176)	6 7/16"(164)	6"(150)	
EFI-7160C	6 15/16"(176)	6 7/16"(164)		Solid Cover
EFI-7160CS	6 15/16"(176)	6 7/16"(164)		Slotted Cover

STAINLESS STEEL FOOD PANS & LIDS - 1/9 SIZE

Product #	Dimensions (mm)		Depth	Lid Description
	L"(mm)	W"(mm)	(mm)	
EFI-7192	6 15/16"(176)	4 15/16"(109)	2 1/2"(65)	
EFI-7194	6 15/16"(176)	4 15/16"(109)	4"(100)	
EFI-7196	6 15/16"(176)	4 15/16"(109)	6"(150)	
EFI-7190C	6 15/16"(176)	4 15/16"(109)		Solid Cover
EFI-7190CS	6 15/16"(176)	4 15/16"(109)		Slotted Cover

STAINLESS STEEL FOOD PANS & LIDS - 2/3 SIZE

Product #	Dimensions (mm)		Depth	Lid Description
	L"(mm)	W"(mm)	(mm)	
EFI-7232	13 7/8"(353)	12 13/16"(325)	2 1/2"(65)	
EFI-7234	13 7/8"(353)	12 13/16"(325)	4"(100)	
EFI-7236	13 7/8"(353)	12 13/16"(325)	6"(150)	
EFI-7230C	13 7/8"(353)	12 13/16"(325)		Solid Cover
EFI-7230CS	13 7/8"(353)	12 13/16"(325)		Slotted Cover

STAINLESS STEEL PERFORATED FOOD PANS - FULL SIZE

Product #	Dimensions (mm)		Depth
	L"(mm)	W"(mm)	(mm)
EFI-7002P	20 7/8"(530)	12 7/8"(327)	2 1/2"(65)
EFI-7004P	20 7/8"(530)	12 7/8"(327)	4"(100)
EFI-7006P	20 7/8"(530)	12 7/8"(327)	6"(150)

STAINLESS STEEL PERFORATED FOOD PANS - HALF SIZE

Product #	Dimensions (mm)		Depth
	L"(mm)	W"(mm)	(mm)
EFI-7122P	10 7/16"(265)	12 7/8"(327)	2 1/2"(65)
EFI-7124P	10 7/16"(265)	12 7/8"(327)	4"(100)
EFI-7126P	10 7/16"(265)	12 7/8"(327)	6"(150)

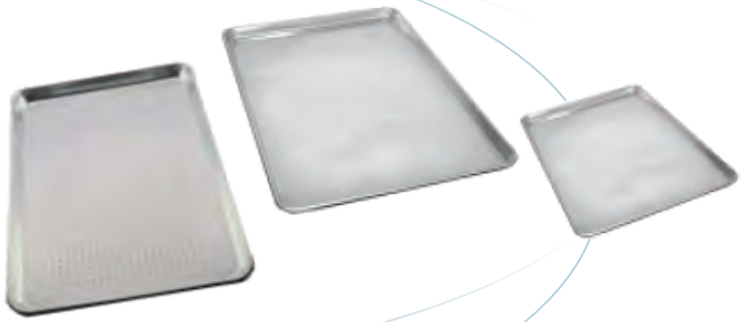
STAINLESS STEEL ADAPTER BARS

Product #	Length(mm)
EFI-70A	20 1/2"(513)
EFI-71A	12 1/2"(313)

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Bun Pans - Aluminum



Bun Pans - Aluminum | ***Specifications***

BUN PANS - ALUMINUM

Product #	Dimensions (mm)
EFI-BP1318	13" ×18" (325 ×450)
EFI-BP1826	18" ×26" (450 ×650)
EFI-BP1318P	13" ×18" (325 ×450) Perforated
EFI-BP1826P	18" ×26" (450 ×650) Perforated

>> **EFI Product Feature:** Shipping specifications are approximate. Units given in pounds or inches.

Specifications subject to change without notice.

Refrigeration Warranty

SALES TERMS

5 Year Limited Warranty *consisting of:*
2 Year Parts & Labor and additional 3 year on Compressor *(see details below)*
Except Ice-Machines which will be 1 Year Parts & Labor and additional 4 Year on Compressor.

Prices & Specifications:
EFI Sales Ltd. reserves the right to change the price and specifications of the equipment and/or material without notice. Prices are F.O.B. nearest EFI Sales Ltd. distribution center.

Customer's Freight Damage Procedure:
Before signing the carrier's, freight bill the customer should do the following:

Visible Damage:

1. Inspect shipment for any damage. If you see damage or feel there may be concealed damage, mark the carrier's copy of the freight bill "damaged" before receiving the product.
2. Action must be taken by you to notify the carrier within 48 hours of receipt If there is damage to your shipment,
3. A freight claim must be filed with the carrier and an inspection scheduled by the carrier. It is the duty of the carrier to give you a written report upon notification (VISIBLE AND CONCEALED).
4. For visible damage, do not accept delivery unless the condition is noted on your copy of the freight bill and signed by the driver.

Concealed Damage:
5. If the damage is concealed, notify the carrier within 48 hours by phone and in writing. Ask them to send their agent to complete an inspection report. Retain all cartons and merchandise for inspection. It is critical that the customer take the above actions.

TWO (2) YEAR PARTS AND LABOR WARRANTY:
EFI Sales Ltd. warrants to the original purchaser of EFI Sales Ltd. branded equipment, including all parts thereof, that such equipment is free from defects in material and workmanship, under normal use, proper maintenance and service as indicated by EFI Sales Ltd. installation and operation instructions, for a period of TWO (2) YEAR from the date of purchase or TWENTY EIGHT (28) MONTHS from the date of shipment from the manufacturer, whichever is earlier. Normal wear type parts, such as light bulbs/lamps and **gaskets are not covered by this warranty**. When needed, EFI sales Ltd. may modify or substitute parts. For the purpose of this warranty, the original purchaser shall be deemed to mean the original end user that purchased from an authorized EFI Dealer. Warranty is not transferable.

This warranty shall be limited to repairing or replacing, including labor, any part of such product, which proves thus defective to the value of the equipment. EFI Sales Ltd. reserves the right to examine any product claimed to be defective. The labor warranty shall be for self-contained units only and for standard straight time, which is defined as normal service rate time, for service performed during normal working hours. Any service requested outside of a servicer's normal working hours will be covered under this warranty at the normal rate and any additional overtime will be the responsibility of the equipment purchaser.

Any part determined to be defective in the product should be returned to the company within THIRTY (30) DAYS under the terms of this warranty and must be accompanied by a record of the product model, serial number, and identified with a return material authorization (RMA#) issued by the manufacturer.

Remote locations, are limited in coverage by this warranty. Any installation that requires extra work, and/or travel, to gain access to the unit for service is the sole responsibility of the equipment purchaser. EFI will cover up to 50KM of travel time.

Improper operation resulting from factors, including but not limited to, improper or negligent cleaning and maintenance, accidental damage, low or high voltage conditions and inadequate wiring are not manufacturing defects and are strictly the responsibility of the purchaser.

Condenser coils must be cleaned at regular intervals. Failure to do so can cause compressor malfunctions and will void warranty. EFI Sales Ltd. recommends a **minimum monthly cleaning** although cleaning requirements vary in accordance with the operation of various products.

ADDITIONAL THREE (3) YEAR COMPRESSOR PART WARRANTY:
In addition to the warranty set forth above, EFI Sales Ltd. warrants the hermetically/semi-hermetically sealed compressor (part only) for an additional THREE (3) YEARS beyond the TWO (2) YEAR warranty period; not to exceed SIXTY-THREE (63) MONTHS from the date of shipment from EFI Sales Ltd., provided upon receipt of the compressor, manufacturer examination shows the sealed compressor to be defective. When needed, EFI sales Ltd. may substitute parts. This extended warranty does not cover freight for the replacement compressor or freight for the return of the failed compressor. Also, this extended compressor-part only warranty does NOT apply to any electrical controls, condenser, evaporator, fan motors, overload switch, starting relay, capacitors, temperature control, filter/drier, accumulator, refrigeration tubing, wiring harness, labor charges, or supplies that are covered by the standard warranty above.

All EFI Refrigeration Products should be operated on a level, stationary surface at all times. Thus, EFI Refrigeration units in any kind of mobile vehicle not limited to Truck, Trailers, Food Trucks or boats will be excluded from this Warranty.

NO CLAIMS CAN BE MADE AGAINST THIS WARRANTY FOR LOSS OF SALES, SPOILAGE OF PRODUCTS, OR CONSEQUENTIAL DAMAGES.
THE FORGOING WARRANTIES ARE EXPRESSLY GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS, IMPLIED, OR STATUTORY, INCLUDING THE IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE WHICH ARE HEREBY DISCLAIMED, AND ALL OTHER OBLIGATIONS OR LIABILITIES ON OUR PART, AND WE NEITHER ASSUME NOR AUTHORIZE AND OTHER PERSON TO ASSUME FOR US, ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE SALE OF SAID REFRIGERATION UNITS OR ANY PARTS THEREOF.

This warranty shall not be assignable and shall be honored only in so far as the original purchaser. This warranty does not apply outside the limits of Canada, nor does it apply to any part that has been subject to misuse, neglect alteration, accident, or to any damage caused by transportation, flood, fire, acts of terrorism, or acts of God.

LIMITATION OF LIABILITY:
EFI Sales Ltd. or their affiliates shall not be liable for any indirect, incidental, special or consequential damages, or losses of a commercial nature arising out of malfunctioning equipment or its part or components thereof, as a result of defects in material or workmanship.

THE ORIGINAL OWNER'S SOLE AND EXCLUSIVE REMEDY AND EFI SALES LTD. SOLE AND EXCLUSIVE LIABILITY SHALL BE LIMITED TO THE REPAIR OR REPLACEMENT OF PARTS OR COMPONENTS CONTAINED IN THE EQUIPMENT IDENTIFIED ABOVE WHICH UNDER NORMAL USE AND SERVICE MALFUNCTION AS A RESULT OF DEFECTS IN MATERIAL OR WORKMANSHIP, SUBJECTS TO THE APPLICABLE PROVISIONS AND LIMITATIONS STATED ABOVE.

Note: *Additional Terms and Conditions of sale may apply.*
NOTICE: SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.
CONTACT FACTORY FOR SPECIFIC MODEL AGENCY APPROVAL. ALL PRICES ARE F.O.B. NEAREST EFI SALES LTD. DISTRIBUTION CENTER

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