

REFRIGERATED SALAD / SANDWICH TABLE

Project _____
 Location _____
 Item # _____
 Qty _____

FST SERIES

Models: FST-27-6 FST-60-16
 FST-48-12 FST-72-18

Standard Features

- Stylish “European Design” with “American Durability”
- Insulated hood and lid keeps pan temperature colder and minimize condensation. Removable for easy cleaning.
- Forced air design underneath the pans to keep products fresher and maintain products temperatures at 33° - 41°F in the pans.
- 22 gauge heavy duty doors with rounded corners and durable stainless steel hinges gives you the combination necessary to protect your long term investment.
- All stainless steel construction exterior and interior provides a cleaner and safer food environment.
- Standard full set of (1/6 size) NSF approved, clear polycarbonate insert pans, 4” deep
- Front breathing refrigeration system for built in applications
- 10” full length removable and reversible white polyethylene cutting board
- Ships on 4” casters mounted for ease of installation



FST-60-16 Shown

Options and Accessories

- 6” adjustable legs (set of 4)
- Flat cover in lieu of telescoping cover - FST
- Epoxy coated shelves (clips included)
- Pan dividers - FST
- Stainless steel back panel
- 220 volts / 50 cycles / 1 phase



Conforms to UL and NSF-7 standards

REFRIGERATOR

Model	Doors	Top Pans (Cu. Ft.)	Shlvs.	Amps	HP	Voltage	NEMA Plug	Cord Length	Shipping Dimensions			Shipping	
									L	D	H	Wt.	Cubes
FST-27-6	1	6	1	5.1	1/3	115/60/1	5-15P	8' (2,439 mm)	31 1/2" (800 mm)	37 1/2" (953 mm)	48 1/2" (1,232 mm)	214 (97 kg)	33 (.94 m3)
FST-48-12	2	12	2	6.0	1/3	115/60/1	5-15P	8' (2,439 mm)	52 1/2" (1,334 mm)	37 1/2" (953 mm)	48 1/2" (1,232 mm)	305 (139 kg)	55 (1.56 m3)
FST-60-16	2	16	2	7.3	1/2	115/60/1	5-15P	8' (2,439 mm)	64 1/2" (1,638 mm)	37 1/2" (953 mm)	48 1/2" (1,232 mm)	370 (168 kg)	68 (1.93m3)
FST-72-18	3	18	3	8.0	1/2	115/60/1	5-15P	8' (2,439 mm)	76 1/2" (1,943 mm)	37 1/2" (953 mm)	48 1/2" (1,232 mm)	455 (207 kg)	81 (2.01 m3)



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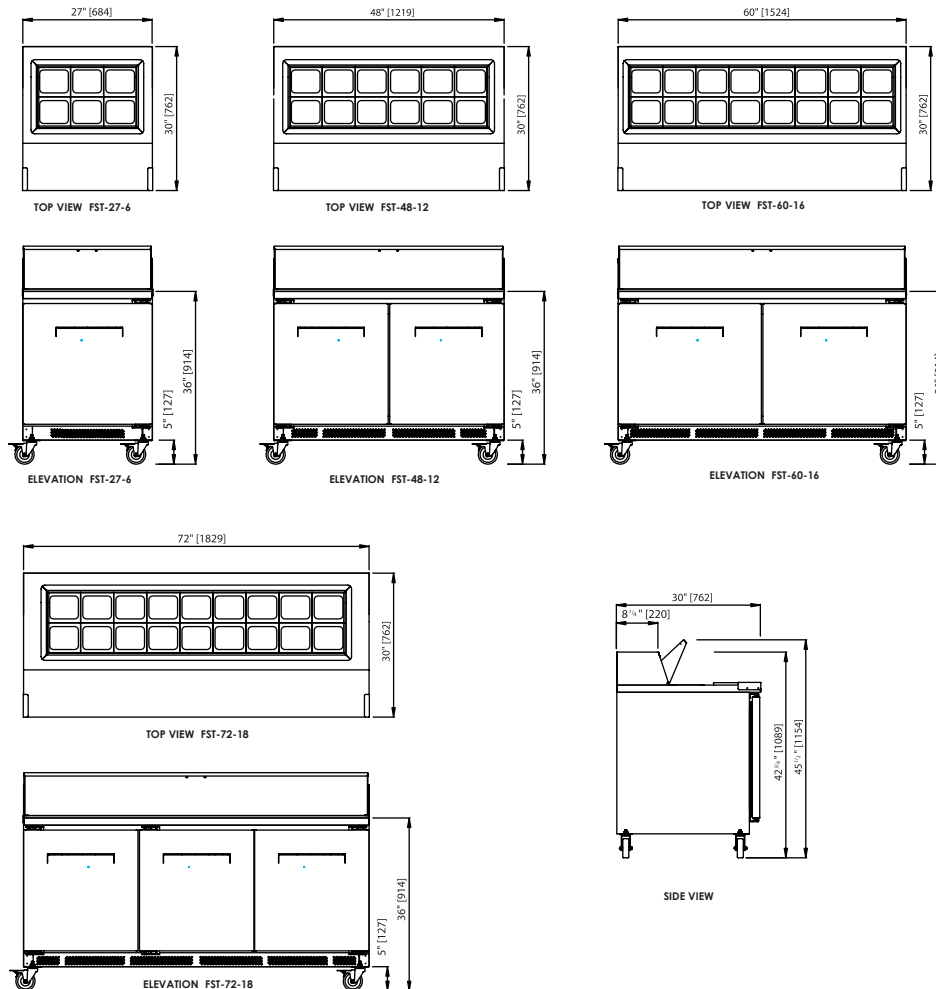


1-866- GO FAGOR

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FST SERIES

REFRIGERATED SALAD / SANDWICH TABLES



SPECIFICATIONS

Construction: Heavy duty stainless steel exterior top, front and sides. Aluminized back panel. Interior completely constructed of heavy duty stainless steel, coved corner floor.

Door is completely stainless steel interior and exterior with hinged solid doors and positive seal. Magnetic door gaskets removable without tools, self closing with 120° stay open feature. Recessed door handle. Door heaters. Door openings have a plastic breaker strips to retard condensate formation.

Unit comes complete with a 2" CFC-Free polyurethane insulation, foamed in place. One adjustable epoxy coated shelves provided per section.

Refrigeration system: Self contained capillary tube system using environmentally friendly (CFC Free) R-134a refrigerant. Front breathing for built-in applications. Evaporator coil is mounted to interior top panel encased in stainless steel. Large fan motor and fan blades for better air flow.

Tables are designed to maintain temperatures between 33° F to 41° F in the food pans and cabinet interior.

Features: 10" wide removable and reversible cutting board, NSF approved white polyethylene, 1/2" deep.

Stainless steel insulated hood and top lid keeps pan contents colder. Durable, long lasting, and removable for easy cleaning.

Comes standard with standard 1/6 size, clear polycarbonate, NSF approved 4" deep food pans and adaptor bars.

Others: Unit is supplied standard with an 8' cord and plug (Nema 5-15p). 4" diameter casters mounted on the unit from factory.

Warranty: One year labor and parts warranty. 4 year additional compressor warranty (Continental U.S.A. only).



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