

Custom SC Ice Cream Cabinet models 67000

model 67332 67345 67357

Description:

Self-contained ice cream storage and dipping cabinet with R-404a cooling system. 16 gauge stainless steel top, and integral backsplash with 45° return. Die-stamped openings in top with insulated lids. Stainless steel fronts, stainless steel interior with welded-in-place refrigeration lines. 6" high adjustable and movable legs.

Specifications:

CABINET EXTERIOR: Top to be one piece of die-formed 16 gauge stainless steel with 2 5/8" nosing. Backsplash to be covered cornered, with 45° return at top and overall height of 6 5/8". Ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Top to have die-stamped cut-outs with raised rims, fitted with removable, hinged, insulated lids. Exterior body to be corrosion resistant steel. Front panels to be removable, constructed of 22 gauge die-stamped stainless steel. Louver panel to be die-stamped stainless steel. Work surface to be at 36" work height. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.

CABINET INTERIOR: Unit interior to be stainless steel, with interior sides to be wrapped with refrigerating lines held firmly in place with holding clips welded to unit body. Unit insulation to be CFC free foamed in place urethane.

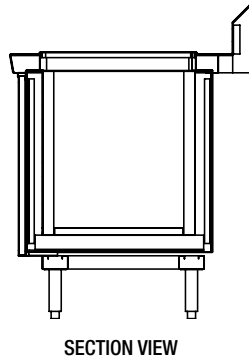
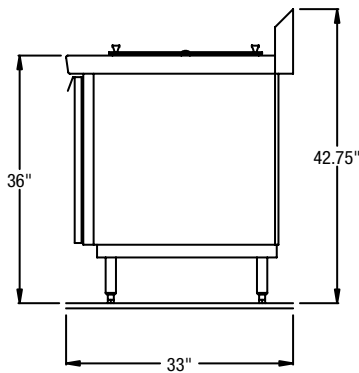
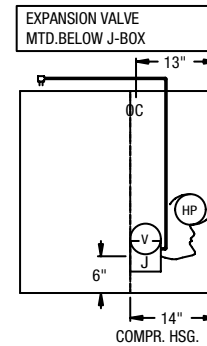
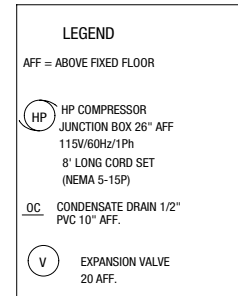
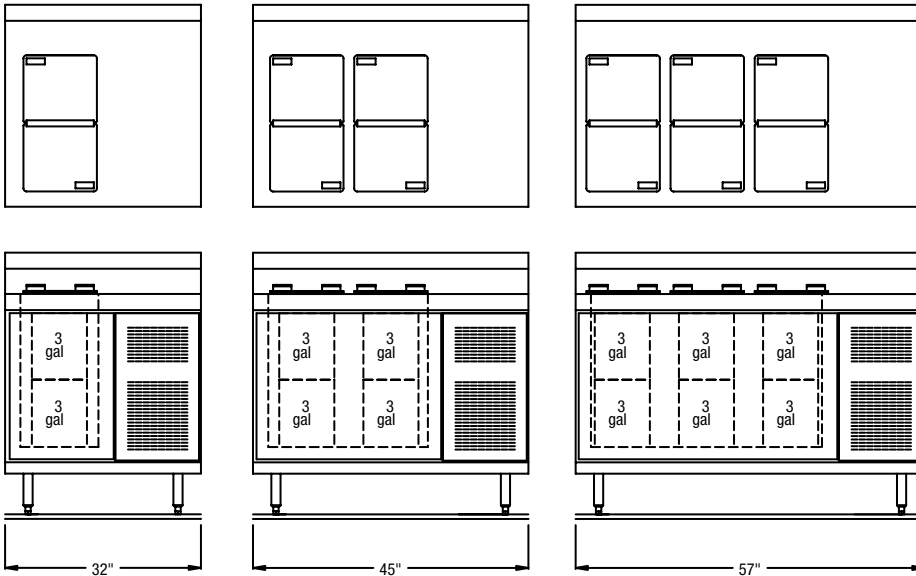
REFRIGERATION: Cooling system to utilize R-404a refrigerant. Expansion valve fitted to refrigeration line with pressure control installed for temperature control. Condensing unit sized and installed for proper cooling in housing at right end. Unit totally prewired and to be supplied with 8' cordset (NEMA 5-15P) for 115V operation.

Shown with optional finished end, sink and dipperwell.



Standard Features:

- Refrigeration system features "CFC free" R-404a refrigerant, expansion valve for fast recovery and even temperature regulation
- Superb low temperature unit for ice cream storage and dipping
- Stainless steel interior allows double stacking of standard 3 gallon containers
- Foamed in place "CFC free" urethane insulation
- Sink and dipper well available option
- 6" high legs—adjustable and movable
- 45° integral stainless backsplash is standard. 90° stainless backsplash is optional.



29" Deep Equipment			
Length	32"	45"	57"
Height*	36"	36"	36"
Storage Capacity	12 gal.	24 gal.	36 gal.
H.P.	1/3	1/3	1/3
Volts	115/60/1	115/60/1	115/60/1
Amps.	6.5	6.5	6.5
NEMA	5-15P	5-15P	5-15P
Ship Wt.	295 lbs.	375 lbs.	448 lbs.
33" Deep Equipment			
Length	32"	45"	57"
Model No.	67332	67345	67357
Height*	36"	36"	36"
Storage Capacity	12 gal.	24 gal.	36 gal.
H.P.	1/3	1/3	1/3
Volts	115/60/1	115/60/1	115/60/1
Amps.	6.5	6.5	6.5
NEMA	5-15P	5-15P	5-15P
Ship Wt.	295 lbs.	375 lbs.	448 lbs.

* All units on 6" high adjustable, movable legs for 35 1/2" to 36 3/4" high work surface.

