MODULAR COLD FOOD COUNTERS



Essence™ Series







- Durable, welded stainless steel tubular frame
- Patented TIGHT LINK™ interlocking mechanism eliminates vertical and horizontal gaps between counters
- NSF-7 cold pan with cold wall construction, R-513A refrigerant, and 3" pan recess
- ► Heavy duty 14-gauge stainless steel countertop
- Millwork panels match or complement any décor
- Optional FS style food shield mounts into counter's vertical framework for strength and durability
- Available in 1 6 cold food pan models
- ▶ 8' power cord with plug
- ▶ 6" high stainless steel adjustable legs

Project									
MODELS									
□ CLS54	□ CLS36 □ CLS60 □ CLS84	□ CLS66	□ CLS72						
OPTIONS & ACCESSORIES									
	Service ded island (35" w	☐ Self-service (wall) vide)*							
		☐ Corian® solid surface							
	sh/end splash wh	ere abutting wal	ls						
□ V-ridge st □ Quartz	ainless steel	□ Corian® solid surface							
☐ Counter to Operator Wo ☐ White pol ☐ Stainless ☐ Butcher b Counter Heig	pr extension with prk Ledge On Formula 19 8" wide carving steel 8" wide worldock carving board	old-Down Brack board rk ledge rd							
Cold Pan(s)	,	Specify							
 □ NSF-7 cold pan with cold wall, R-513A refrigerant - 3" pan recess (std.) Specify # of pan openings □ NSF-7 cold pan with convection forced air, R507 refrigerant - food pans flush with counter top Specify # of pan openings □ Frost top □ Insulated ice-cooled 									
Front & End		☐ Stainless steel							
☐ Graphic panel Food Shields, Display Stands, Overshelf									
☐ FS food shield, convertible with glass shelf☐ FS-DS double-sided self-serve with glass shelf									
 □ FS-SS self service with glass shelf □ FS-TTD display shelf, two-tier with glass shelves □ Overshelf, stainless steel 									
 □ LED light** □ Food shield furnished by others, installed into counter by Multiteria 									
Plumbing O _l	otions vith PVC ball valv	o (standard)							
☐ 1" drain w	rith PVC ball valv Indensate evapor	e and 10' of 5/8" f	flexible PVC tubing						
☐ Stainless steel adjustable legs (std.)☐ Stainless steel seismic legs with flanged feet									
☐ 6" casters with 5" wheels ☐ 6" adjustable-height casters with 3" wheels									
☐ Stainless steel toe plate(s)☐ Black powder coat finish toe plate(s)									
Other Option	ns/Accessories		vice type counter)						
 Stainless steel doors on operator side (service type counter) Doors to match front panel with satin chrome tab handle (island and self-service/wall type counters) 									
☐ Locks on									
0 44 - 4	al Dataila - h-ut								

Item # _____ Quantity _____

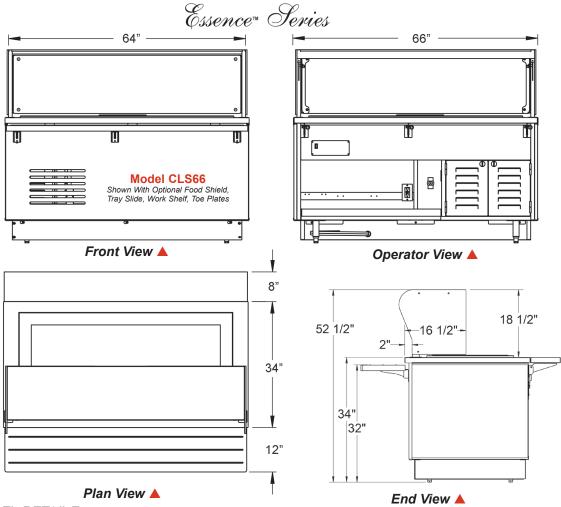
Multiteria reserves the right to modify specifications or discontinue models without prior notification.

** Changes power requirements.

MODELS

CLS30 CLS36 CLS42 CLS48 CLS54 CLS60 CLS66 CLS72 CLS78 CLS84 CLS90 CLS96

MODULAR COLD FOOD COUNTERS



MODEL DETAILS

Model	Counter Length	No. Of Pa	ns (Top) Std.	Comp H.P.	ressor Amps	Ship Wt. (Lbs.)	Model	Counter Length	No. Of Pans Avail.	s (Top) Std.	Comp H.P.	ressor Amps	Ship Wt. (Lbs.)
CLS30	30"	1	1	¹ / ₅	3.8	400	CLS66	66"	1,2,3,4	4	1/3	5.9	670
CLS36	36"	1,2	2	¹ / ₅	3.8	430	CLS72	72"	1,2,3,4	4	1/3	5.9	690
CLS42	42"	1,2	2	¹ / ₅	3.8	450	CLS78	78"	1,2,3,4,5	5	5/8	8.7	720
CLS48	48"	1,2,3*	3	¹ / ₅	3.8	475	CLS84	84"	1,2,3,4,5	5	⁵ / ₈	8.7	750
CLS54	54"	1,2,3	3	¹ / ₅	3.8	600	CLS90	90"	1,2,3,4,5,6	6	5/8	8.7	800
CLS60	60"	1,2,3,4*	4	1/3	5.9	640	CLS96	96"	1,2,3,4,5,6	6	5/8	8.7	820

For double-sided island counters, Model CLS48 can only accommodate 1 or 2 wells, and Model CLS60 can only accommodate 1, 2 or 3 wells, to allow for island style food shield posts. All models are 120 VAC, 1-phase, with NEMA 5-15P plug.

SPECIFICATIONS

General:

Provide Multiteria Model #CLS _____ to be constructed with heavy-duty welded stainless steel tubular frame. Countertop to be manufactured with 14-gauge stainless steel with 1½" top turndown. All welds to be ground and polished to provide #4 finish. Counter to have easily removable % laminated front and end panels. All millwork panels to have standard plastic laminate on front and white laminate interior. Counter to have _____ (number of) . cold pan openings.

Body Frame:

To be welded and polished, 1" stainless steel tubular framework. Body frame made to readily accept ¾" laminated panels to allow panel changing without the use of tools. Body frame made to accept TIGHT LINK™ (patented) fastening system. Base to be furnished with removable stainless steel undershelf. Undershelf depth to allow 4" clear open space for mechanical connections during installation. Unit shall rest on 6" high stainless steel legs with stainless steel adjustable feet.

Countertop:

Counter top is 14-gauge stainless steel with 11/2" turned down edges and stainless steel support channels.

Front & End Millwork Panels:

Millwork panels to be constructed of 3/4" wood substrate with standard plastic laminate on front and white laminate interior, color matching edge banding on top and sides, and black rubber T-molding on bottom edge. Panels are removable for service access. End panels are removable without use of tools.

Cold Pan:

Drop-in cold pan with 3" pan recess keeps pre-chilled food products at safe serving temperatures. Top angled inside wall allows cold air to effectively blanket food product to keep food optimally cold and fresh. NSF-7 approved cold wall constructionutilizes R-513A refrigerant and consists of aluminized steel housing with a stainless steel bezel, an electronic temperature control, pan support bars for full-size pans, condensing unit, compressor, auto-defrost and easy serviceability with sight glass and service valves. Includes 1" NPT brass drain to simplify cleaning.

TIGHT LINK™ System

Furnish with patented slide-in panel(s) that link adjacent counters together their entire depth and height to eliminate top, front and rear horizontal and vertical gaps between equipment. Linking panels are open to allow mechanical connections to run through adjoining counters without having to cut access holes, reducing the number of building mechanicals required to connect equipment.









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