



F2800

Remote Low-Profile Refrigerated Equipment Stands



F2800: Remote Low-Profile Refrigerated Equipment Stands

Models

- | | | | |
|---------|---------------------------------|----------|----------------------------------|
| • F2852 | 52.25" Remote low-profile stand | • F2880 | 80.25" Remote low-profile stand |
| • F2856 | 56.25" Remote low-profile stand | • F2887 | 87.25" Remote low-profile stand |
| • F2862 | 62.25" Remote low-profile stand | • F2899 | 99.25" Remote low-profile stand |
| • F2875 | 75.25" Remote low-profile stand | • F28110 | 110.25" Remote low-profile stand |



F2875

Standard Features

- Top is heavy duty stainless steel, with integral front marine edge
- Standard stainless steel ends
- Exterior drawer fronts are stainless steel
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Snap-in drawer gaskets for easy removal
- Standard on legs
- Base interior cabinet is cooled with mullion style coated blower coil(s) mounted between each door/drawer section for even air and temperature control
- Electric condensate evaporators are standard
- Interior refrigerated base cabinet section to maintain 36° to 40° meeting NSF7
- Digital thermometer
- Wall-mounted bracket to prevent tipping
- Full Extension Plus Drawer system is a complete drawer system. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans (by others). The drawer system is all stainless steel construction for

maximum durability

- When ordering, specify make, model and depth of cooking equipment sitting on the equipment stand
- Height of surface for setting equipment is 25.50"
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- Drawer locks
- 230V, 50Hz electrical system
- Stainless steel back
- Mechanical housing left side
- Doors in lieu of drawers (except 32")
- Plastic laminate end
- Plastic laminate back
- Plastic laminate front

Specifications

Exterior top is 18-gauge stainless steel with standard marine edges on all four sides. Corners are fully welded with smooth radii corners for easy clean out. Interior sub-top made of 22-gauge 2BF stainless steel is made integral with the top by injecting 2.00" of high density polyurethane foam between the exterior and interior tops.

Refrigerated base interior back and bottom are constructed of a 22-gauge 2BF stainless steel. Exterior sides, bottom and back are made of 22-gauge galvanized steel. Both left and right interior sides are formed of ABS plastic. The base is injected with 2.00" of high density polyurethane foam between the exterior and interior. Refrigerated base fronts are made of .095" thick ABS thermoformed plastic and backed up by ridged polyurethane water blown injection molded frames. The frames are an excellent thermo-break and superior structural material for fastening doors and drawers. Exterior machine compartment side is constructed of 18-gauge galvanized steel.

Finished stainless steel ends are standard. Louver, coil panel and drawer faces are all standard with stainless steel construction. Units are supplied with wall-mounted bracket and threaded rod to allow installation of the unit against a solid surface.

Full Extension Plus drawer system is a complete drawer system, which can operate independent of the unit it's installed in. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans and smaller fractional pans. Drawer system is all stainless steel construction for maximum durability. Drawer track rollers are made of Delrin and do not require grease for operation.

Intermediate tracks are removable without tools and house Delfield's "anti-friction binary roller system". Drawer boxes are designed with "easy pan grip flanges". Tracks are designed with a stay shut feature that holds the drawer gasket tight to the base front on uneven floors. Exterior drawer fronts are made of stainless steel; and an interior made of ABS plastic with formed in channels to house the snap-in dart style santoprene gasket. A galvanized brace is foamed in place to be an integral part of the drawer front assembly. Each drawer front is injected with 1.87" of high density polyurethane foam between the exterior and interior. Handles are recessed black plastic and held in with a positive lock system.

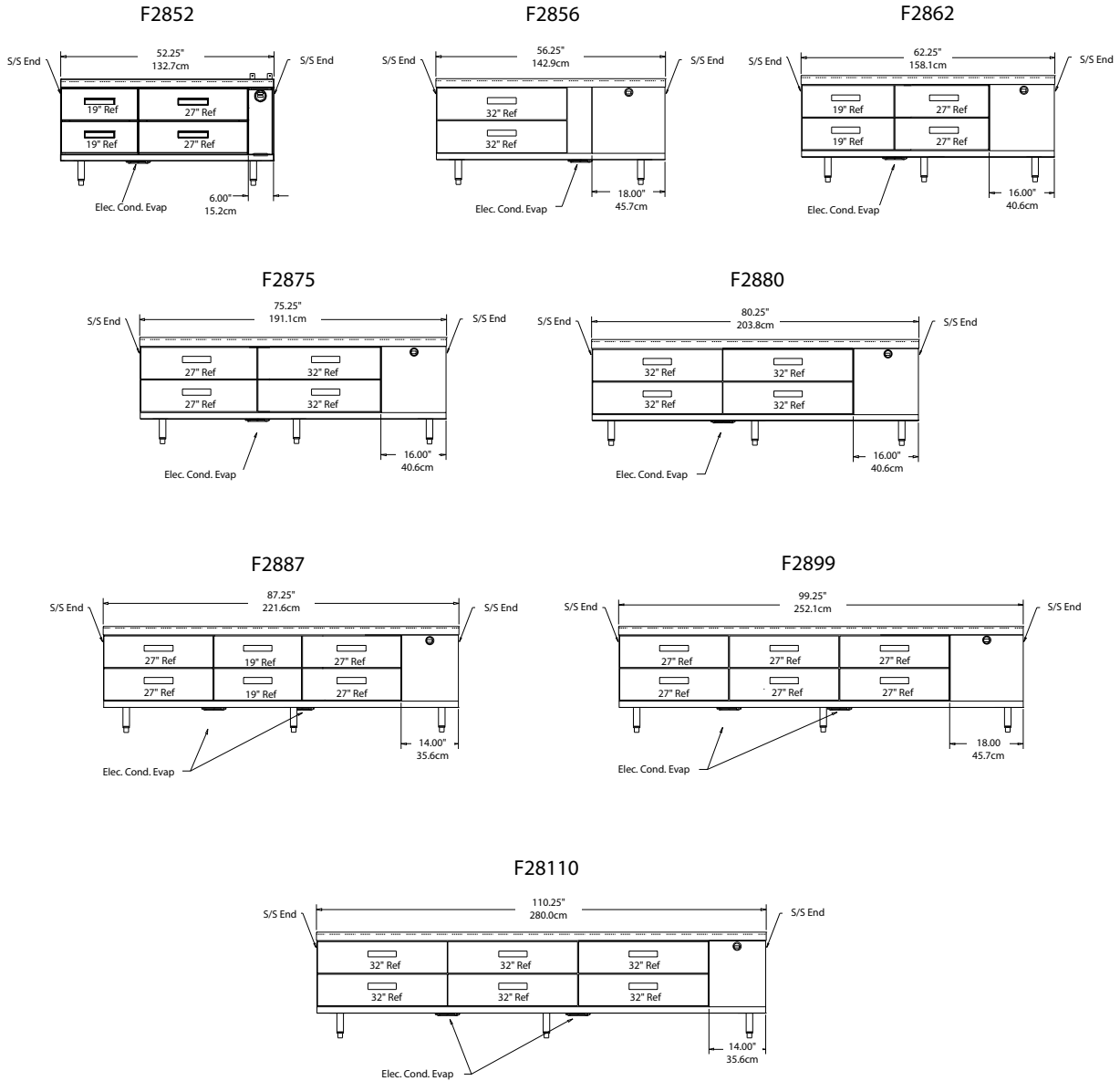
Unit is supported with two 14-gauge leg rails that run the entire length of the unit. Leg rails are welded to the bottom side of the unit and are tied together with two 12-gauge braces running front to back. Caster/leg boxes are welded inside the leg rail and 6.12" adjustable stainless steel legs are mounted as standard with (4) 5/16" bolts.

Refrigeration system components are HFC-404A. Interior cabinet is cooled with mullion style blower coils (coated) mounted between each door/drawer section for very even air and temperature control. Electrical connections are 115V-60H-1PH.

A thermometer is installed in the removable access panel, electric condensate evaporator, solenoid and thermostat. Remote models must be hard-wired at the installation site.



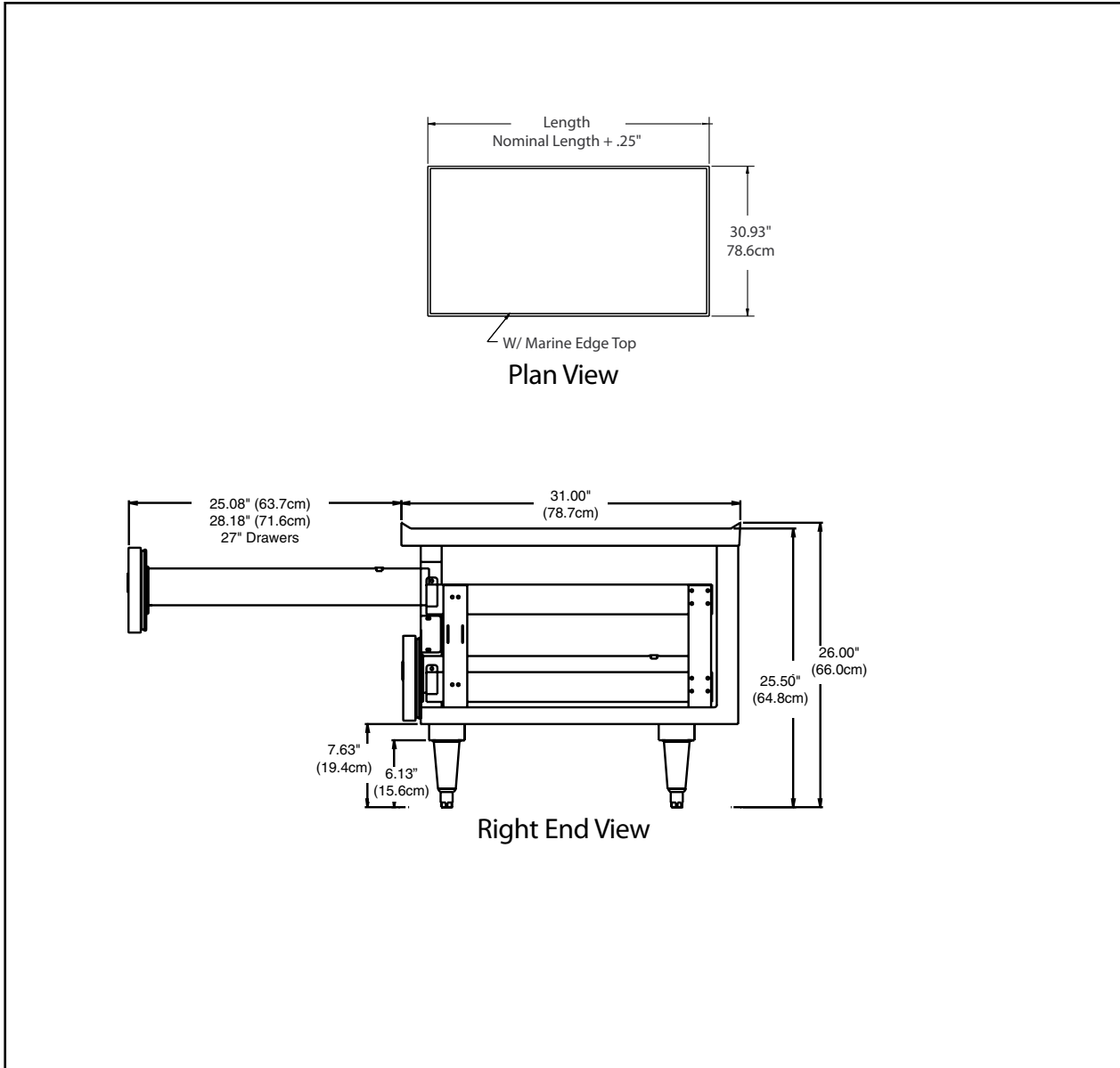
Elevation View



Warning

To assure proper operation a 2" airspace must be maintained between the bottom of any cooking equipment and the top of this unit. Cooking equipment must have a barrier (i.e. bottom, drip pan) between its heat source and the top of the equipment stand. Failure to comply with this could severely damage the equipment stand and void all warranties.

Delfield reserves the right to make changes to the design or specifications without prior notice.



Specifications

Remote Models	# Of 12x20 Pans	V/Hz/Ph	Amps	Ship Weight	BTU Load	Evap Cap BTU/TD
F2852	4	115/60/1	3.0	278lbs (126kg)	461	120/14°F
F2856	4	115/60/1	3.0	299lbs (136kg)	461	120/14°F
F2862	6	115/60/1	3.0	331lbs (150kg)	518	120/14°F
F2875	8	115/60/1	3.0	401lbs (182kg)	717	120/14°F
F2880	8	115/60/1	3.0	428lbs (194kg)	726	240/15°F
F2887	10	115/60/1	6.0	466lbs (211kg)	859	240/15°F
F2899	12	115/60/1	6.0	530lbs (240kg)	973	240/15°F
F28110	12	115/60/1	6.0	588lbs (267kg)	1143	240/15°F

Delfield reserves the right to make changes to the design or specifications without prior notice.



F2900C

Self-Contained Low-Profile Refrigerated Equipment Stands

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

F2900C: Self-Contained Low-Profile Refrigerated Equipment Stands

Models

- F2952C 52.25" Self contained low-profile stand
- F2956C 56.25" Self contained low-profile stand
- F2962C 62.25" Self contained low-profile stand
- F2975C 75.25" Self contained low-profile stand
- F2980C 80.25" Self contained low-profile stand
- F2987C 87.25" Self contained low-profile stand
- F2999C 99.25" Self contained low-profile stand
- F29110C 110.25" Self contained low-profile stand



F2952C

Standard Features

- Top is heavy duty stainless steel, with integral front marine edge
- Standard stainless steel ends
- Exterior drawer fronts are stainless steel
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Snap-in drawer gaskets for easy removal
- Mounted on casters
- 8' cord and plug supplied
- Base interior cabinet is cooled with mullion style coated blower coil(s) mounted between each door/drawer section for even air and temperature control
- Interior refrigerated base cabinet section to maintain 36° to 40° meeting NSF7
- Digital thermometer
- Wall-mounted bracket to prevent tipping
- Full Extension Plus Drawer system is a complete drawer system. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans (by others). The drawer system is all stainless steel construction for maximum durability

- When ordering, specify make, model and depth of cooking equipment sitting on the equipment stand
- Height of surface for setting equipment is 25.50"
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- CE approved versions
- Drawer locks
- 230V, 50Hz electrical system
- Stainless steel back
- Mechanical housing left side
- 4" casters in lieu of 6"
- 6.12" adjustable full stainless steel legs and bullet feet
- Doors in lieu of drawers (except 32")
- Plastic laminate end
- Plastic laminate back
- Plastic laminate front

Specifications

Exterior top is 18-gauge stainless steel with standard marine edges on all four sides. Corners are fully welded with smooth radii corners for easy clean out. Interior sub-top made of 22-gauge 2BF stainless steel is made integral with the top by injecting 2.00" of high density polyurethane foam between the exterior and interior tops.

Refrigerated base interior back and bottom are constructed of a 22-gauge 2BF stainless steel. Exterior sides, bottom and back are made of 22-gauge galvanized steel. Both left and right interior sides are formed of ABS plastic. The base is injected with 2.00" of high density polyurethane foam between the exterior and interior. Refrigerated base fronts are made of .095" thick ABS thermoformed plastic and backed up by ridged polyurethane water blown injection molded frames. The frames are an excellent thermo-break and superior structural material for fastening doors and drawers. Exterior machine compartment side is constructed of 18-gauge galvanized steel.

Finished stainless steel ends are standard. Louver, coil panel and drawer faces are all standard with stainless steel construction. Units are supplied with wall-mounted bracket and threaded rod to allow installation of the unit against a solid surface.

Full Extension Plus drawer system is a complete drawer system, which can operate independent of the unit it's installed in. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans and smaller fractional pans. Drawer system is all stainless steel construction for maximum durability. Drawer track rollers are made of Delrin and do not require grease for operation. Intermediate tracks are removable

without tools and house Delfield's "anti-friction binary roller system". Drawer boxes are designed with "easy pan grip flanges". Tracks are designed with a stay shut feature that holds the drawer gasket tight to the base front on uneven floors. Exterior drawer fronts are made of stainless steel; and an interior made of ABS plastic with formed in channels to house the snap-in dart style santoprene gasket. A galvanized brace is foamed in place to be an integral part of the drawer front assembly. Each drawer front is injected with 1.87" of high density polyurethane foam between the exterior and interior. Handles are recessed black plastic and held in with a positive lock system.

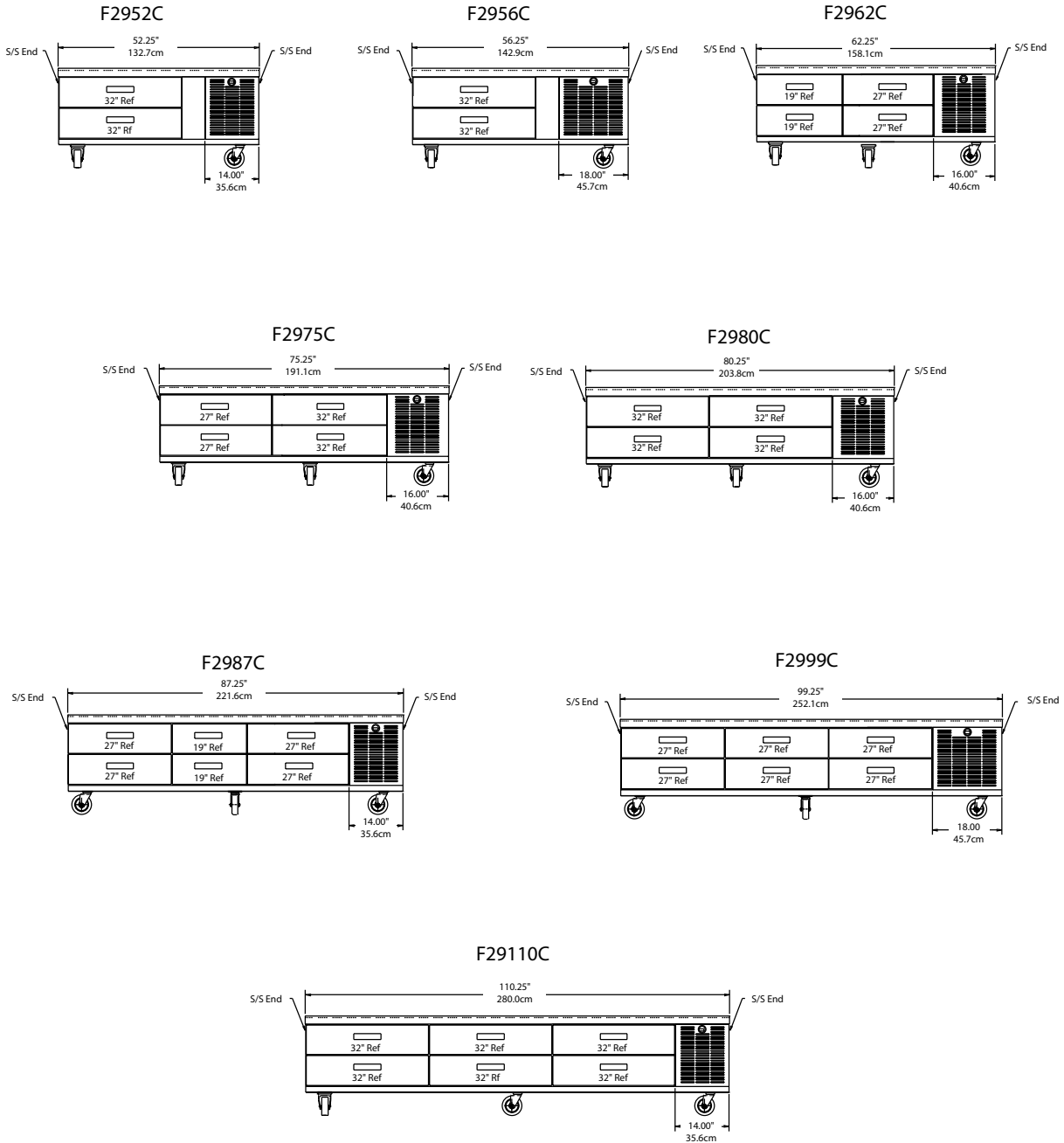
Unit is supported with two 14-gauge leg rails that run the entire length of the unit. Leg rails are welded to the bottom side of the unit and are tied together with two 12-gauge braces running front to back. Caster/leg boxes are welded inside the leg rail and 6" casters are mounted standard.

A pre-wired condensing unit with hot gas condensate evaporator and digital thermometer are installed in the machine compartments (standard on right) louver panel and supplied with an 8' cord and plug. Interior refrigerated base cabinet will maintain 36°F to 40°F at 100°F ambient room temperature.

Refrigeration system components are HFC-404A. Interior cabinet is cooled with mullion style blower coils (coated) mounted between each door/drawer section for very even air and temperature control. Electrical connections are 115V-60H-1PH.



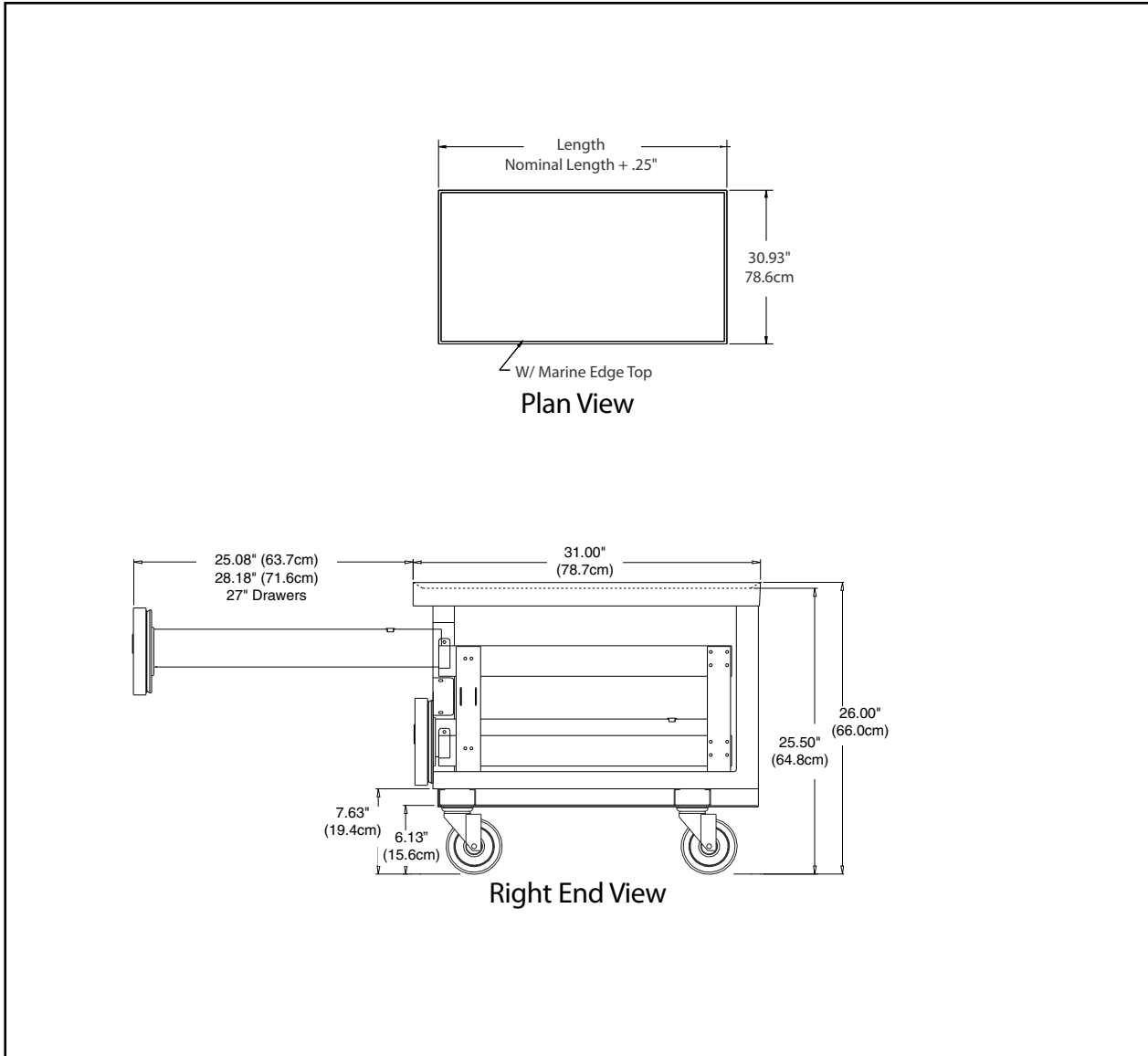
Elevation View



Warning

To assure proper operation a 2" airspace must be maintained between the bottom of any cooking equipment and the top of this unit. Cooking equipment must have a barrier (i.e. bottom, drip pan) between its heat source and the top of the equipment stand. Failure to comply with this could severely damage the equipment stand and void all warranties.

Delfield reserves the right to make changes to the design or specifications without prior notice.



Specifications

Self-contained Models	# Of 12x20 Pans	V/Hz/Ph	Amps	Ship Weight	BTU Load	BTU System	H.P.	Nema Plug
F2952C	4	115/60/1	8.0	418lbs (190kg)	461	1727	1/5	5-15P
F2956C	4	115/60/1	8.0	439lbs (199kg)	461	1727	1/5	5-15P
F2962C	6	115/60/1	8.0	487lbs (221kg)	518	1727	1/5	5-15P
F2975C	8	115/60/1	10.0	589lbs (267kg)	717	2341	1/4	5-15P
F2980C	8	115/60/1	10.0	600lbs (272kg)	726	2341	1/4	5-15P
F2987C	10	115/60/1	10.0	637lbs (289kg)	859	2341	1/4	5-15P
F2999C	12	115/60/1	10.0	725lbs (329kg)	973	2341	1/4	5-15P
F29110C	12	115/60/1	10.0	744lbs (337kg)	1143	2341	1/4	5-15P

NOTE: Remove the "C" on the model number when ordering with legs. (example - F2952)

Delfield reserves the right to make changes to the design or specifications without prior notice.