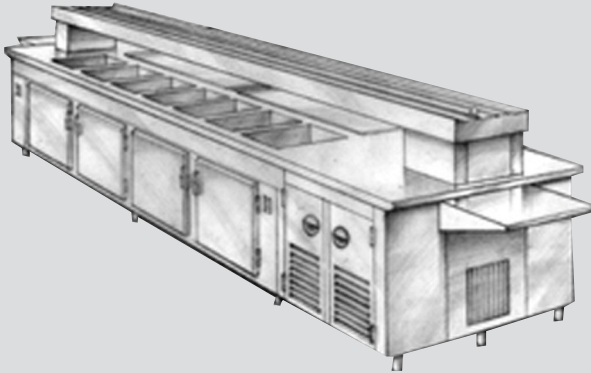


Hot/Coldveyor™ Heated & Refrigerated Conveyor



37-112-SP-AF
 Shown with Extra Cost Options

Models

37-2XX-AF

XX= total length
 of conveyor

This design can be used with all types of menus and a wide variety of trays. Pre-wired and pre-plumbed mechanical hook up is easy. Simply connect an electrical supply to the circuit breaker panel, make final connection of a ½" hot water supply line and a 1½" drain line. The Bandveyor™ riser may be removed to allow for easy access into a building.

FEATURES

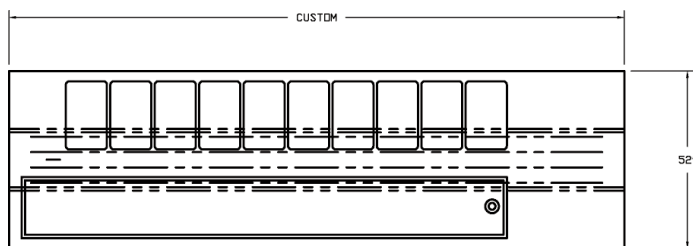
- Refrigerated storage base
- Heated storage base
- Heated warming drawers
- Tray loading shelf
- Tray unloading shelf
- Additional electrical outlets
- Stainless steel overshelf
- Electrical outlets for support equipment
- Frost top in lieu of cold pan
- Fill faucet
- Optional correctional package available

PRODUCT INFORMATION

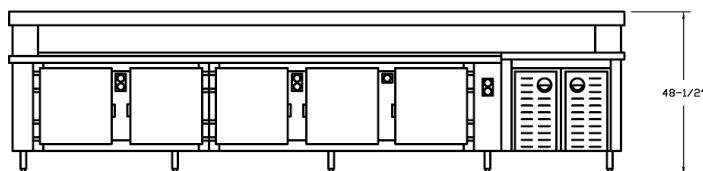
- **Construction:** Shall be stainless steel on all exposed surfaces. All exposed welds shall be ground and polished to blend with adjacent surfaces. Minimum length is 10 feet.
- **Body:** Support frame and outrigger frames are constructed of 18 gauge galvanized steel. Body is 20 gauge type 304 stainless steel.
- **Top:** Shall be 14 gauge type 304 stainless steel.
- **Shelves:** Open shelving bases are standard. Shelves shall be 18 gauge type 304 stainless steel. Shelves are 24¾" deep and provide 17½" of storage height.
- **Heated Wells:** Shall accept 12" x 20" x up to 6" deep pans. Each well shall have a 700 watt heating element with thermostatic control. All wells shall be provided with a drain that is connected to a drain manifold.
- **Cold Pan:** Shall accept 12" x 20" x up to 6" deep pans. A drain is provided in bottom of cold pan. Refrigeration provided by self-contained, air-cooled condensing unit.
- **Frost Top:** A frost top can be substituted for the cold pan.
- **Bandveyor:** Shall be provided with marine edge and four FDA approved self-aligning conveyor bands. Drive motor shall be ¾ H.P. Variable speed control shall be adjustable to 30 feet per minute.
- **Spray Rinse Faucet:** One spray rinse faucet shall be provided for filling of the hot wells, and shall reach to allow for cleaning of both the cold pan and the hot wells.

Hot/Coldveyor™ Heated & Refrigerated Conveyor

37-2XX-AF (XX=Total length of conveyor)



TOP VIEW



FRONT VIEW

TECHNICAL SPECIFICATIONS

Model	Dimensions		
	L	W	H
37-2XX-AF	XX	52"	48½"

Note: Minimum length is 10 ft.
XX = total length of Conveyor

BID SPECIFICATIONS

Provide (1) model 37-2_____-AF Hot/Coldveyor™ Conveyor. Unit to be 52" wide, 35" high to work surface. Bandveyor is mounted 12½" above the work surface. Length is customized to meet requirements.

Number of wells (hot or cold) determined by length.

Four (4) convenience outlets are standard.

ELECTRICAL

120/208/1

Specify amp load, number of outlets, location of outlets and load on each outlet.

OPTIONS

- Optimal length: specify number of pan wells required and length desired. Example: a 9 pan well is 15' long. See chart below.

No. of 12" x 20" Pan Wells	Coldveyor™ Length
7	12'
9	15'
12	18'

- Stainless steel overshelf is available. It is positioned without fastening devices and is movable.
- An end shelf 24" x 18" is available, attachable to either start or take-off end of Hot/Coldveyor™ top deck. Shelves are stainless steel and are easily detached and remounted.
- Legs with leveling feet may be furnished in place of casters.
- Additional electrical outlets.
- Optional correctional package available.

