

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

F2600CP

Low-Profile Freezer Equipment Stands

F2600CP

Models

- F2660CP Low Profile Freezer Equipment Stand
- F2694CP Low Profile Freezer Equipment Stand



F2660CP

Standard Features

- Top is heavy duty stainless steel, with full perimeter 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
- 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
- Electronic control
- 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 8" deep hotel pans (by others). The drawer system is all stainless steel construction for maximum durability
- Base cabinet will maintain 0° to -5° temperatures at 100° ambient room temperature meeting NSF7 requirements

- When ordering, specify make, model and depth of cooking equipment sitting on the equipment stand
- Height of surface for setting equipment is 25.50"
- Self-contained freezers are standard with a defrost timer
- Environmentally friendly R290 refrigerant
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- Drawer locks
- Stainless steel back
- Mechanical housing left side
- Casters
- 8" deep clear polycarbonate pans in full, 1/2 and 1/3 size dimensions available
- Celsius readout for electronic control
- Plastic laminate end
- Plastic laminate back
- Plastic laminate front
- Remote refrigeration available in R404A (contact factory)

Specifications

Exterior top is 18-gauge stainless steel with full perimeter marine edge. Corners are fully welded with smooth radii corners for easy clean out. Interior subtop is 22-gauge stainless steel. Over two inches of environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) Polyurethane two-part foam provides insulation and rigidity.

Refrigerated base has 22 gauge stainless steel interior back, bottom and sides. Base exterior back, bottom and sides are constructed of galvanized steel.

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

Units foundation is made of 14 gauge 1.50" tall x 3.25" galvanized leg rails with casters as standard. Unit comes standard with a stainless steel leg rail cover-up skin. Legs available on request.

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 8" 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.

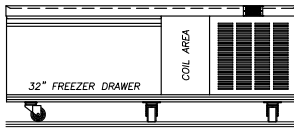
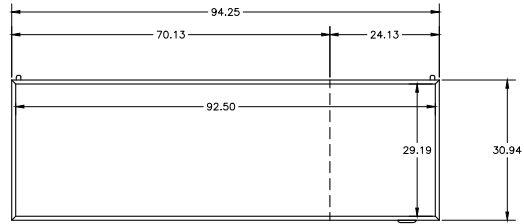
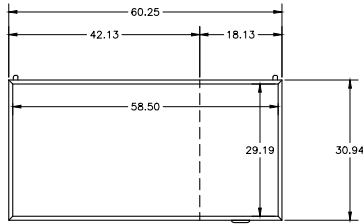
Refrigeration system uses R290 refrigerant, and maintains 0°F (-18°C) to -5°F (-21°C) interior cabinet temperature at 100°F (38°C) ambient room temperature. Interior cabinet is cooled with mullion style blower coils (coated) mounted between each door/drawer section for even air and temperature control.

An electronic temperature control and pre-wired condensing unit are installed in the machine compartment. The digital Thermometer with stainless steel guard is located in the Top nosing above the machine compartment (standard on right).

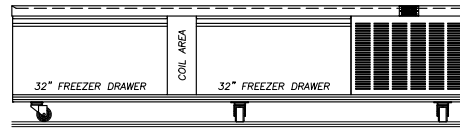
Unit supplied with an 8.0' (2.4m) cord and plug.



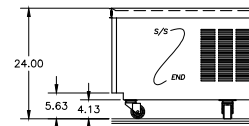
F2600CP



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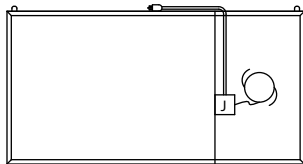


F2694CP



TYPICAL END

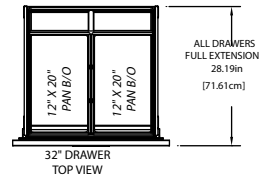
Mechanical Data



SELF CONTAINED



DRAWER DETAILS



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.

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Specifications								
Model	12" x 20" Pan Capacity	BTU Load Base	BTU Sys. Cap Base	h.p.	V/Hz/Ph	Amps	nema plug	Ship Weight
F2660CP	2	468	1365	(2) .35	115/60/1	7.6	5-15P	418lbs/190kg
F2694CP	4	816	1365	(2) .35	115/60/1	7.6	5-15P	505lbs/229kg

NOTE: Remove the "C" on the model number when ordering with legs. (example - F2660P)

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