

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

F2900CP

Self-Contained Low-Profile Refrigerated Equipment Stands

Models

- F2936CP 36" Low-Profile Equipment Stand
- F2952CP 52" Low-Profile Equipment Stand
- F2956CP 56" Low-Profile Equipment Stand
- F2960CP 60" Low-Profile Equipment Stand
- F2962CP 62" Low-Profile Equipment Stand
- F2973CP 73" Low-Profile Equipment Stand
- F2975CP 75" Low-Profile Equipment Stand
- F2978CP 78" Low-Profile Equipment Stand
- F2980CP 80" Low-Profile Equipment Stand
- F2987CP 87" Low-Profile Equipment Stand
- F2996CP 96" Low-Profile Equipment Stand
- F2999CP 99" Low-Profile Equipment Stand
- F29110CP 110" Low-Profile Equipment Stand



F2962CP

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
- 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 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
- 6" casters in lieu of 4"
- 6.12" adjustable full stainless steel legs and bullet feet
- Doors in lieu of drawers (except 32")
- Single drawer in lieu of two high drawers (8" deep pans)
- Plastic laminate end
- Plastic laminate back
- Plastic laminate front
- 8" deep clear polycarbonate pans in full, 1/2 and 1/3 size dimensions available
- Celsius readout for electronic control
- 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 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 bottom and back are made of 22-gauge galvanized steel. Exterior sides are made of stainless 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.

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. Drawers are backed by a 10-year warranty on the track assembly.

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 4" casters are mounted standard.

Refrigeration system uses R290 refrigerant, and maintains 36°F (2°C) to 40°F (4°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 with hot gas condensate evaporator 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).

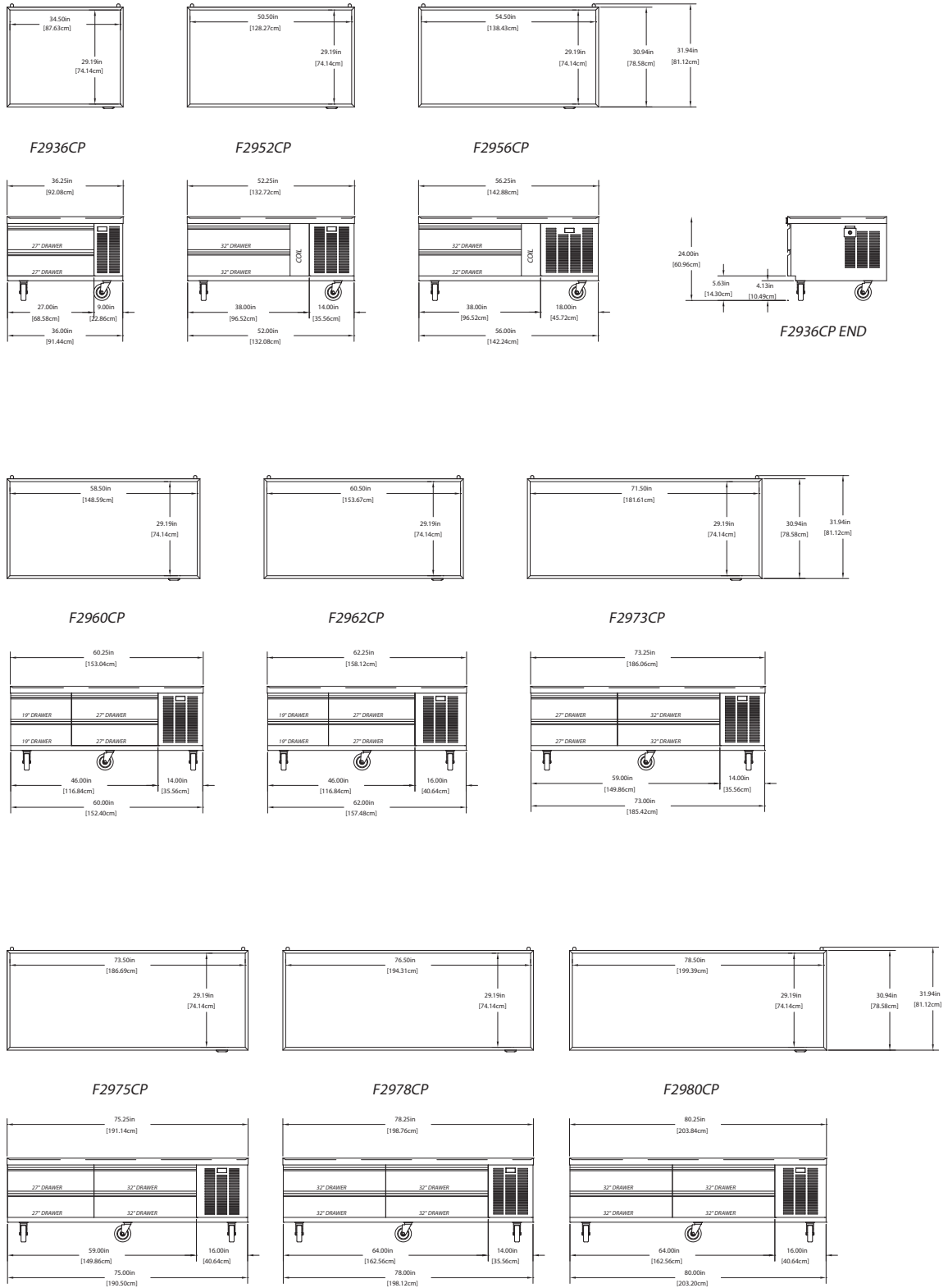
Unit supplied with an 8.0' (2.4m) cord and plug.

A thermostat and pre-wired condensing unit with hot gas condensate evaporator are installed in the machine compartment. Models F2952C through F29110C protect the thermostat in a splash resistant enclosure. The digital thermometer with stainless steel guard is located in the top nosing above the machine compartment (standard on right). Interior refrigerated base cabinet will maintain 36°F to 40°F at 100°F ambient room temperature.

Electrical connections are 115V-60H-1PH and supplied with an 8' cord and plug.

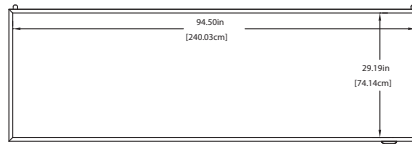
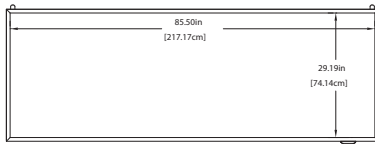
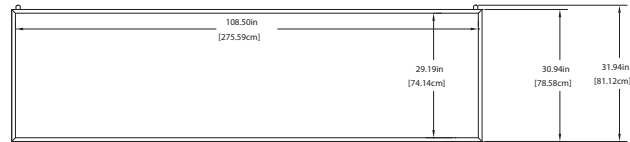
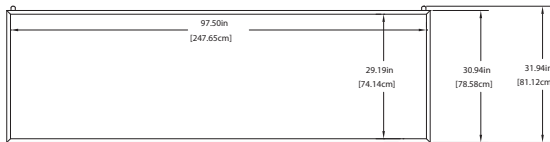
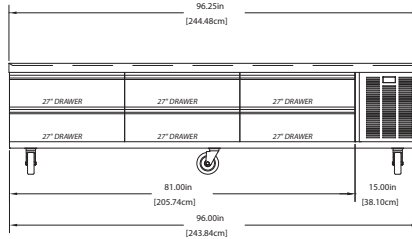
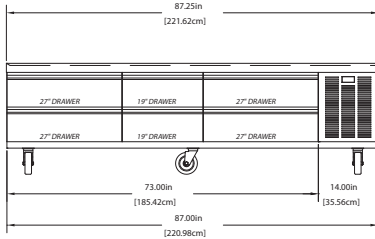
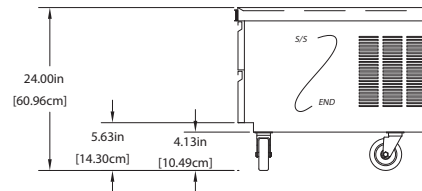
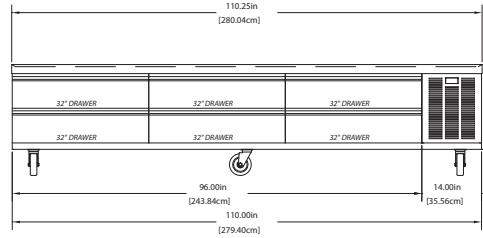
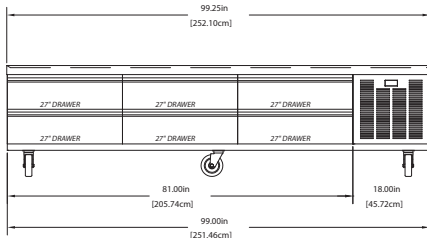


R290



F2900CP

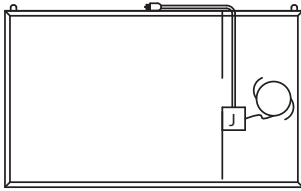
Welbilt reserves the right to make changes to the design or specifications without prior notice.


F2987CP
F2996CP

F2999CP
F29110CP

TYPICAL END
Warning

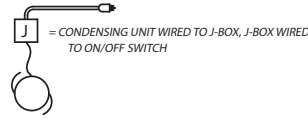
To assure proper operation a 2" airspace must be maintained between the bottom of any cooking equipment and the top of this unit. Cooking equipment must have a barrier (i.e. bottom, drip pan) between its heat source and the top of the equipment stand. Failure to comply with this could severely damage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

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

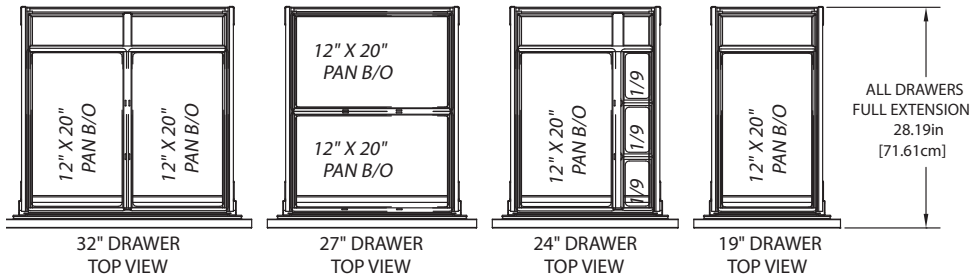
Mechanical Data



SELF CONTAINED



Drawer Details



F2900CP

Specifications

Model	12" x 20" Pan Capacity	BTU Load Base	BTU Sys. Cap Base	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight	KWH
F2936CP	3	224	1064	0.17	115/60/1	2	5-15P	374lbs/170kg	1.258
F2952CP	4	283	1600	0.20	115/60/1	2.9	5-15P	398lbs/181kg	0.854
F2956CP	4	283	1600	0.20	115/60/1	2.9	5-15P	405lbs/184kg	0.854
F2960CP	6	365	1600	0.20	115/60/1	2.9	5-15P	464lbs/211kg	0.975
F2962CP	6	365	1600	0.20	115/60/1	2.9	5-15P	479lbs/217kg	0.975
F2973CP	8	441	2071	0.25	115/60/1	4.5	5-15P	535lbs/243kg	1.101
F2975CP	8	441	2071	0.25	115/60/1	4.8	5-15P	540lbs/245kg	1.101
F2978CP	8	471	2071	0.25	115/60/1	4.8	5-15P	589lbs/267kg	1.219
F2980CP	8	471	2071	0.25	115/60/1	4.8	5-15P	600lbs/272kg	1.219
F2987CP	10	588	2508	0.25	115/60/1	4.8	5-15P	672lbs/305kg	1.447
F2995CP	12	634	2508	0.25	115/60/1	4.8	5-15P	725lbs/329kg	1.57
F2999CP	12	634	2508	0.25	115/60/1	4.8	5-15P	725lbs/329kg	1.57
F29110CP	12	723	2893	0.35	115/60/1	6.3	5-15P	766lbs/347kg	1.777

F2900CP

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