



Evolution Series

## Recessed Cold Food Counter

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**Model Numbers:**  
**ACF9C2, ACF9C3, ACF9C4,**  
**ACF9C5, ACF9C6**



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- A team of knowledgeable experts with over 100 years of combined experience to help you understand and receive the most from your product throughout its service life
- Detailed instructions and specification on cleaning and application to best maintain your equipment
- A national service network and service manuals for our extensive product offering.

## RECESSED COLD FOOD COUNTER

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### APPLICATION

The Evolution Series counters can support any tray line layout and are versatile enough to use in any format.

### CONSTRUCTION

The Recessed Cold Food Counter is constructed with heavy-duty gauge stainless steel and is equipped with stainless steel countertops as standard, as well as a stainless steel under shelf. The front panels will be easily removable and replaceable, allowing front service access. The body will be reinforced with vertical galvanized steel channel supports. All units come standard with an 8' long cord and plug.

### COUNTERTOP

The top will be 32 1/2" wide and made up from a heavy-duty gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished.

### Options

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- Solid surface tray slide
- Protector guards
- Stainless steel legs in lieu of casters
- Fluorescent lights
- Drop down work shelf
- Hinged door
- Flush mounted duplex outlet
- Single fill faucet

### Warranty

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- One year parts and labor

## Evolution Series

# Recessed Cold Food Counter

### CASTERS

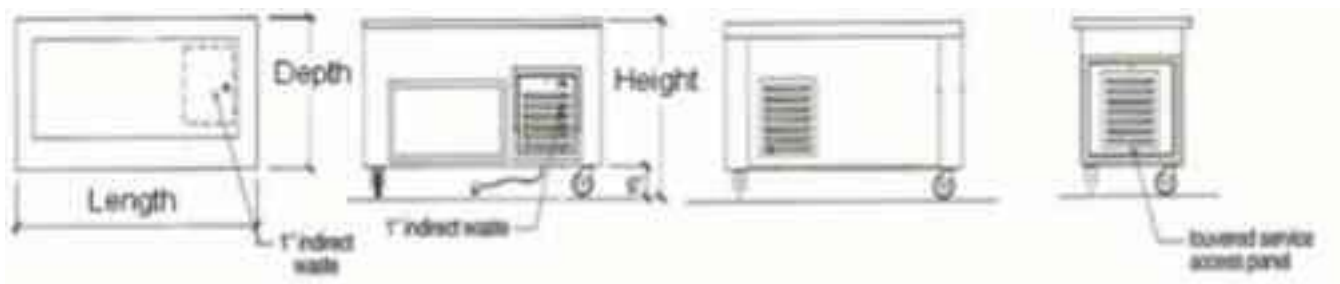
The unit is mounted on 5" ball bearing, swivel type casters with brakes on all wheels. The casters will be mounted through two stainless steel channels for extra rigidity.

### STORAGE COMPARTMENT

Storage compartment is made of 18-gauge stainless steel. The liner will have coved corners and removable top panels to allow for service access.

### REFRIGERATED COLD PAN

The cold pans are self-contained units designed to hold pre-chilled products at serving temperature in a standard 12" x 20" pan. Each pan is thermostatically controlled and has a 1" drain providing flexibility and convenience. The unit is an air cooled condensing unit which uses HFC-134a, which is CFC free. The fully-insulated cold pans are refrigerated on all sides and bottom for greater efficiency. The recessed top edge lowers inset pan 3" to comply with NSF-7 performance requirements and allows a layer of air to insulate food, keeping it colder and fresher.



## DIMENSIONS

MODEL	OVERALL SIZE			COMP	NUMBER OF PANS	115V, 1 PHASE		SHIP WEIGHT
	D	L	H			AMP	NEMA	
ACF9C2	32-1/2"	38"	36"	1/6	2	4	5-15P	400 lbs.
ACF9C3	32-1/2"	52"	36"	1/4	3	7	5-15P	450 lbs.
ACF9C4	32-1/2"	66"	36"	1/4	4	7	5-15P	580 lbs.
ACF9C5	32-1/2"	80"	36"	1/4	5	7	5-15P	600 lbs.
ACF9C6	32-1/2"	94"	36"	1/4	6	7	5-15P	750 lbs.



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