



Concepts™ Serving Systems

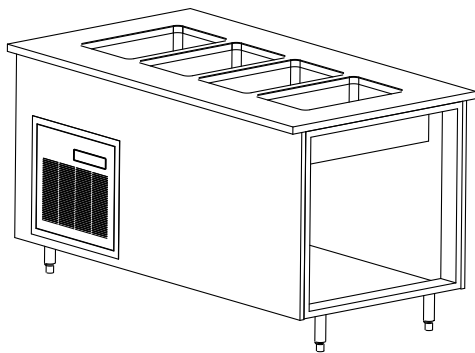
Self-Contained LiquiTec® Cold Pan Serving Counter

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

Concepts™ Serving Systems: Self-Contained LiquiTec® Cold Pan Serving Counter

Models

- DC-L2 Self-contained LiquiTec® cold pan serving counter, fits two standard 12"x20" pans
- DC-L3 Self-contained LiquiTec® cold pan serving counter, fits three standard 12"x20" pans
- DC-L4 Self-contained LiquiTec® cold pan serving counter, fits four standard 12"x20" pans
- DC-L5 Self-contained LiquiTec® cold pan serving counter, fits five standard 12"x20" pans
- DC-L6 Self-contained LiquiTec® cold pan serving counter, fits six standard 12"x20" pans



DC-L4

Standard Features

- Heavy duty stainless steel top
- Reinforced stainless steel front and rear removable panels
- Heavy duty base support structure
- Standard on 6" legs
- Flush mounted pans
- Individual 0.5" stainless steel drains
- Thermostat for temperature control
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Must be hard wired in field
- One year parts and labor standard warranty

Options & Accessories

- Custom lengths available per inch
 - Granite, Hanstone and Solid Surface top materials
 - Laminated base panels
 - Finished stainless steel or laminated end panels
 - Décor panels
 - Graphics packages
 - FlexiShield® foodshields
 - Signage with overstructures, lights and heatlamps
 - Refrigerated base inserts
 - Heated base inserts
 - Dry storage base inserts
 - Mechanical access doors
 - Casters (stand alone units only)
 - Kickplates (units with legs only)
 - Tray slides
 - Adapter plates and bars
 - Remote refrigerant (specify refrigerant)
 - 220v/50 cycle*
- * Inclusion of this option will alter electrical specifications of the unit

Specifications

Exterior body is constructed of 0.75" Melamine reinforced front and rear panels with 22 gauge stainless steel skin and 1" polyethylene horizontal rib supports. Horizontal brace on rear is constructed of 18 gauge galvanized steel. The exterior ends are unfinished.

Exterior top is constructed of 14 gauge stainless steel. Horizontal top supports on front and rear are constructed with 18 gauge galvanized steel.

Interior base bottom is constructed of 16 gauge galvanized steel. Vertical base support braces are 14 gauge galvanized steel. Top end supports are 12 gauge stainless steel.

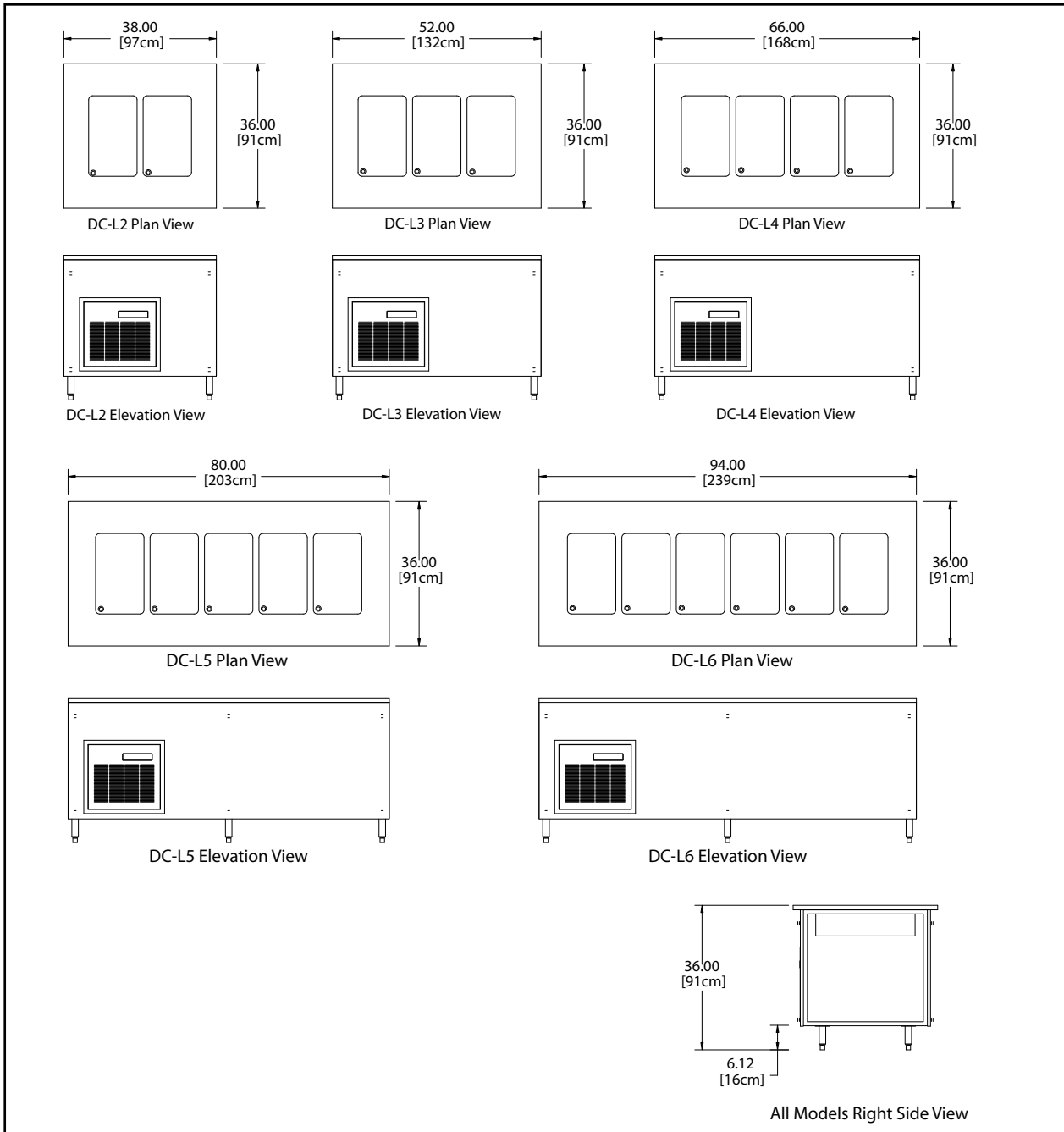
The LiquiTec® cold pan has 2-6 die stamped 19.87" x 11.87" (50.5cm x 30.2cm) openings with depressed edges. Formed well below each opening is 6.25" (15.9cm) deep with 0.5" drain manifold to gate valve. Each well, flush with the top, for flush mount pans to accommodate 12" x 20" (30.5cm x 50.8cm) pans 4" (7.6cm) or 6" (15.2cm) deep, supplied by others. Product temperatures of 33°F (1°C) to 41°F (5°C) are maintained at 86°F (30°C) ambient room temperature, meeting NSF7

requirements. The cold pan is separated from the exterior top by a thermal break. Copper refrigeration tubing is attached to the sides of every well. Eutectic fluid is used as the heat transfer medium. Cold pan is fully insulated with foamed in place polyurethane insulation. Cold pans are equipped with a 0.5" stainless steel drain plumbed to the drain valve located behind the hinged louvered door.

Refrigeration system uses HFC-404A refrigerant and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan thermostat control.

Legs: Bases mounted on 6.12" adjustable legs.





Specifications									
Model	Length	Depth	Height	# of 12"x20" Pans Held	H.P.	V/Hz/Ph	Amps	BTU	Ship Weight
DC-L2	38.00"	36.00"	36.00"	2	1/4	115/60/1	7.0	379	342lbs/155kg
DC-L3	52.00"	36.00"	36.00"	3	1/4	115/60/1	7.0	569	468lbs/212kg
DC-L4	66.00"	36.00"	36.00"	4	1/4	115/60/1	7.0	758	594lbs/269kg
DC-L5	80.00"	36.00"	36.00"	5	1/4	115/60/1	7.0	948	720lbs/327kg
DC-L6	94.00"	36.00"	36.00"	6	1/4	115/60/1	7.0	1138	846lbs/384kg

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