

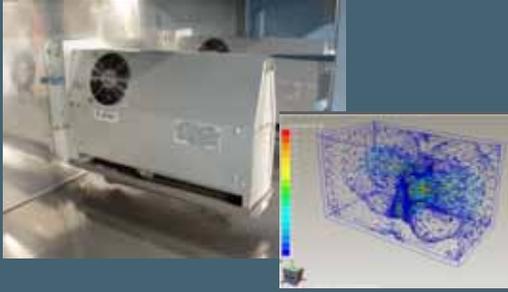


**Equipment Stands**  
*Your Kitchen Workhorse*



# Refrigeration Systems

Delfield refrigeration systems are engineered to be right sized for performance, efficiency and reliability. Systems utilize Thermal Expansion Valve (TXV) metering devices for exceptional temperature performance under heavy use. Energy-efficient mullion style evaporator coil assemblies have a dual-fan system for optimal air-flow and cooling throughout the cabinet.



Electronic microprocessor control offers precise temperature control and adaptive defrost capability to keep the coils clear and able to operate efficiently even with continual door openings in busy kitchens. Control operation is a simple dial and is located outside of the food zone in the mechanical housing with a water resistant sliding cover to further improve component reliability and longevity. Hot gas condensate removal is utilized to further improve system efficiency.



Digital thermometer with high-temp indicator light is standard located on the front nosing with a non-intrusive stainless steel guard offering added protection.



# Built to Perform - Built to Last Proven Construction

Equipment stands need to have solid cabinet construction to support the cooking equipment, while also having superior refrigeration and drawer systems to match. Delfield has all of the above and more!



- ① Delfield builds Equipment Stands for performance in today's tough kitchen environments. Grills, griddles and charbroilers create great food, but also adverse ambient conditions for the refrigerated equipment stands that support them. Standard height of 26" and depth of 31", make it easy to add additional pieces on top and still maintain an ergonomic work height.
- ② Delfield equipment stands are built to last. Stainless steel tops, fronts and sides are standard with full perimeter top marine edge for added durability and operational safety.
- ③ Environmentally safe high-density polyurethane foam with no Ozone Depletion Potential (ODP) or Global Warming Potential (GWP) is used for exceptional insulation qualities and added cabinet rigidity and strength.
- ④ Heavy duty bracing and casters are used to safely support heavy cooking equipment above.



# Drawer Systems

Delfield full-extension drawers are the best in the industry. The integral drawer cage assembly is fully welded and built with heavy-duty stainless steel components. The easily removable drawer tracks have self-lubricating rollers requiring no grease and allowing for smooth operation with no metal to metal contact. Add a 10-year extended part warranty on the drawer tracks and you end up with the best drawers in the industry.



- ⑤ Energy efficient mullion coil assemblies have a dual fan system for optimal airflow and cooling throughout the cabinet.
- ⑥ Base interior sides and fronts are constructed of durable ABS material for protection against daily dings while adding the benefit of extra insulation and a thermal break.
- ⑦ Right sized TXV refrigeration systems for incredible performance, efficiency and reliability.
- ⑧ Electronic controls are located in the mechanical housing with a water resistant sliding cover for added reliability.
- ⑨ For added safety, each unit comes standard with a wall mount bracket with ability for easily removing from the front for future cleaning or maintenance.
- ⑩ Digital LED temperature display with stainless steel guard for added protection.



Easily removable drawer tracks for cleaning in a dishwasher.



Heavy-duty integral stainless steel drawer cage assembly fully welded together for incredible strength

## 10-Year Warranty on the Drawer Tracks

Drawers are available in a variety of sizes to accommodate multiple pan configurations.

<p>19" DRAWER</p>	<p>24" DRAWER</p>	<p>27" DRAWER</p>	<p>30" DRAWER</p>
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# Equipment Stands *Available Model Configurations*

Sizes, temperatures and options to meet your needs.

Model	Description	Pan Capacity	Amps
Low Profile Refrigerated Equipment Stands			
F2936C	36.25" long low profile equipment stand	3	3.8
F2952C	52.25" long low profile equipment stand	4	8.0
F2956C	56.25" long low profile equipment stand	4	8.0
F2962C	62.25" long low profile equipment stand	6	8.0
F2975C	75.25" long low profile equipment stand	8	10.0
F2980C	80.25" long low profile equipment stand	8	10.0
F2987C	87.25" long low profile equipment stand	10	10.0
F2999C	99.25" long low profile equipment stand	12	10.0
F29110C	110.25" long low profile equipment stand	12	10.0
Remote Low Profile Refrigerated Equipment Stands			
F2852C	52.25" long low profile remote equipment stand	4	3.0
F2856C	56.25" long low profile remote equipment stand	4	3.0
F2862C	62.25" long low profile remote equipment stand	6	3.0
F2875C	75.25" long low profile remote equipment stand	8	3.0
F2880C	80.25" long low profile remote equipment stand	8	3.0
F2887C	87.25" long low profile remote equipment stand	10	6.0
F2899C	99.25" long low profile remote equipment stand	12	6.0
F28110C	110.25" long low profile remote equipment stand	12	6.0
Low Profile Freezer Equipment Stands			
F2660	60.25" long low profile freezer equipment stand	4	11.0
F2694	94.25" long low profile freezer equipment stand	8	16.0
Remote Low Profile Freezer Equipment Stands			
F2748	48.25" long low profile remote freezer equipment stand	4	10.0
F2776	76.25" long low profile remote freezer equipment stand	8	15.0

*Don't see the exact model to fit your needs, no problem! With our Mark7 custom fabrication capabilities, we can build various lengths, heights, etc to meet your kitchen requirements.*



**If you require any further information please contact your local Delfield or Manitowoc Foodservice Rep. [www.delfield.com](http://www.delfield.com) • [www.manitowocfoodservice.com](http://www.manitowocfoodservice.com)**

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