Delfield

F17C

Self-Contained Refrigerated Base Equipment Stands

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

F17C: Self-Contained Refrigerated Base Equipment Stands

Models

- F17C52 - 52″ length refrigerated base chef stand with (2) 32″ drawers
- F17C60 - 60″ length refrigerated base chef stand with(2) 19 & (2) 27″ drawers
- F17C68 - 68″ length refrigerated base chef stand with(4) 27″ drawers
- F17C78 - 78″ length refrigerated base chef stand with(4) 32″ drawers
- F17C87 - 98″ length refrigerated base chef stand with(2) 19 & (4) 27″ drawers
- F17C95 - 95″ length refrigerated base chef stand with(6) 27″ drawers
- F17C110 - 110″ length refrigerated base chef stand with(6) 32″ drawers

F17C68

Standard Features

- Top is 18-gauge stainless steel, with integral front marine edge
- Cutting board brackets with 1.25″ thick x 9.50″ deep maple cutting board
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Snap in dart style vinyl magnetic gasket
- Drawer handles are recessed black plastic and held in with a positive lock system
- 6.12″ adjustable full stainless steel legs
- 8′ cord and plug supplied
- Interior refrigerated base cabinet section to maintain 36º to 41º
- Digital thermometer
- 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
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- Stainless steel back
- Stainless steel end
- Laminate facing (drawers only)
- Laminate back
- Laminate end
- Casters
- Doors, except 32"
- Locks
- 220V/50 cycle electrical*

** Inclusion of these options will alter the electrical specifications of unit*

Specifications

Stainless steel top is constructed with integral front marine edge nosing and rear backsplash. Stainless steel bars run front to back on both sides for support and spline purposes. Stainless steel interior sub-top is made integral with the top by injecting 2.00″ of high density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam between the tops. Cutting board brackets are attached to each side and house a 1.25″ thick x 9.5″ deep maple cutting board.

Refrigerated base interior back and bottom are constructed of stainless steel. Exterior back, bottom and sides are made of galvanized 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. Exterior machine compartment side is constructed of galvanized steel.

Single units are supplied with wall-mounted bracket and threaded rod to allow installation of the unit against a solid surface.

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. 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. 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.

Legs: Unit is mounted on 6.12″ adjustable stainless steel legs.

Refrigeration system components are HFC-404A. Interior cabinet is cooled with mullion style blower coils (coated) mounted between each door/drawer section for even air and temperature control. Models have a pre-wired condensing unit located in the machine compartment. Also in the machine compartment inside a splash resistant enclosure is the thermostat. The digital thermometer with stainless steel guard is located in the top nosing above the machine compartment (standard on right). Refrigerated base cabinet will maintain 36° to 40°F degree temperatures at 100°F ambient room temperature.

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

404A REFRIGERANT

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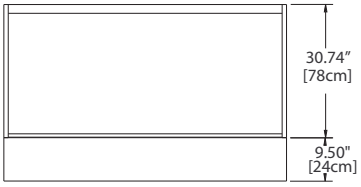
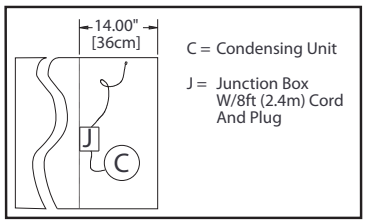
Self-Contained Refrigerated Base Equipment Stands

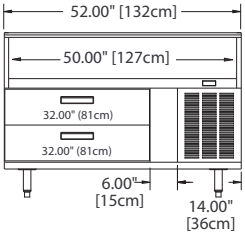
F17C



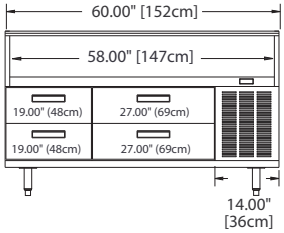
Plan View
All Models



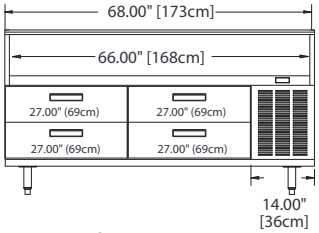
Mechanical Access



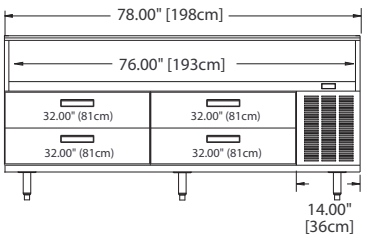
Elevation View
F17C52



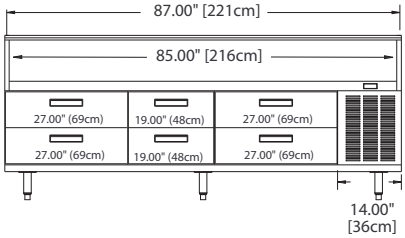
Elevation View
F17C60



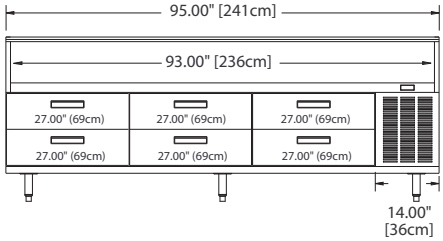
Elevation View
F17C68



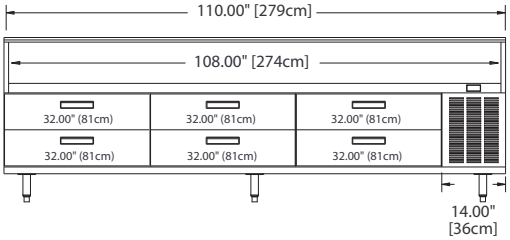
Elevation View
F17C78



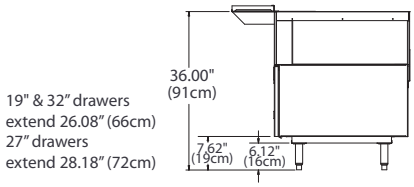
Elevation View
F17C87



Elevation View
F17C95



Elevation View
F17C110



End View
All Models

Specifications

Model	# Of Drawers	12"x20" Pan Capacity	H.P.	V/Hz/Ph	Amps	BTU Design Load	BTU System Capacity	Nema Plug	Ship Weight
F17C52	(2) 32"	4	1/5	115/60/1	8.0	452	1727	5-15P	410lbs/186kg
F17C60	(2) 19 & (2) 27"	6	1/5	115/60/1	8.0	556	1727	5-15P	460lbs/208kg
F17C68	(4) 27"	8	1/5	115/60/1	8.0	632	1727	5-15P	500lbs/227kg
F17C78	(4) 32"	8	1/4	115/60/1	10.0	726	2341	5-15P	580lbs/263kg
F17C87	(2) 19 & (4) 27"	10	1/4	115/60/1	10.0	868	2341	5-15P	625lbs/283kg
F17C95	(6) 27"	12	1/4	115/60/1	10.0	1001	2341	5-15P	700lbs/317kg
F17C110	(6) 32"	12	1/3	115/60/1	12.0	1143	2630	5-15P	750lbs/340kg

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

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