

- **FB3S-2H** 36"L x 43"D x 52"H
- **FB5S-4H** 64"L x 43"D x 52"H
- **FB10S-8H** 122"L x 43"D x 52"H

Included

- NOTE: Not applicable for bone in protein
- Holds full size 6"D pans (pans not included)
- One year parts & labor warranty
- Open rear storage
- Rear wrapping board, white Sanalite®
- Wells with individual temperature controls



FB3S-2H

Specify	Standard Features	Additional Options
EXTERIOR COLOR	• Laminate (stock colors)	• Laminate (non-stock colors) • Powder coated (stock/non-stock colors) • Powder coated Silversan Black • Stainless steel
LOWER FRONT PANEL COLOR	• Powder coated Silversan Black	• Powder coated (stock/non-stock colors) • Stainless steel
LOWER FRONT PANEL HEIGHT	• 15-5/8" Lower front panel height	• 8-5/8" Lower front panel height
BASE SUPPORT	• Rail system for shims	
BUMPER FRONT	• None	• 1" Boston bumper (specify color) • 1" Stainless steel plate rail bumper
COUNTERTOP SURFACE	• Stainless steel	• 3 cm. Quartz
REAR STORAGE	• Open rear storage	
SNEEZE GUARD	• Clear glass w/ stainless steel ADM posts	• Clear frameless glass (3" glass gaps case-to-case)
ELECTRICAL CONNECTION	• Electrical leads	
HEATED WELLS	¹ • Steam heat with manual fill system	• Dry heat (no water required) ¹ • Steam heat with autofill system
MISCELLANEOUS		• Second year parts & labor warranty

Std Notes: 1 - Floor drain required

Option Notes: 1 - Floor drain required

Grocerant

Heated Service Food Bar 43"D

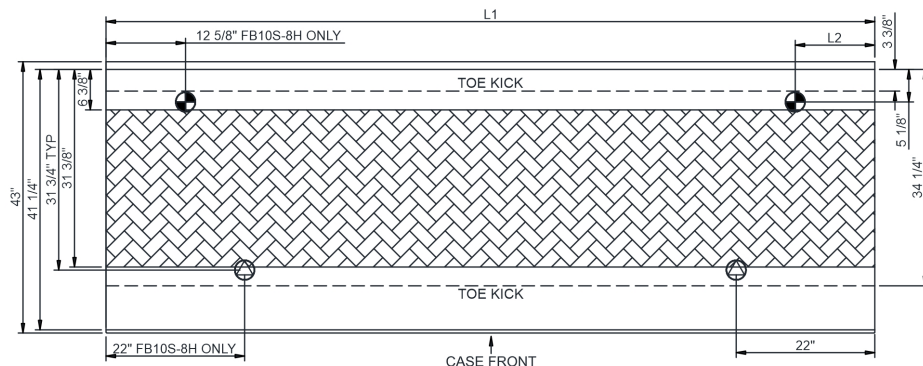
Structural Concepts®

DELIVERING FRESH. ALWAYS.™

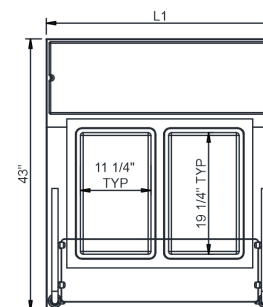
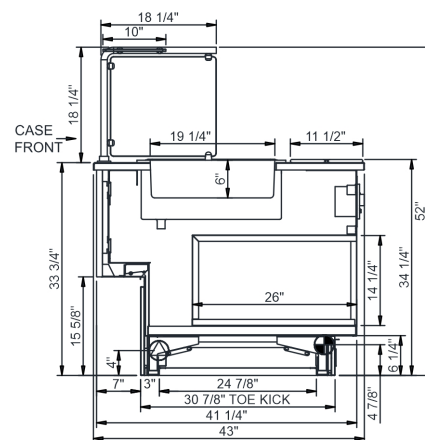
Intended Environment: Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise in system information below.

Zone	Intended Product To Be Displayed	Warmest Avg Prod Temp ° F
1	Unpackaged heated product	160

PLAN VIEW



SIDE VIEW



	WELLS
FB3S-2H	2
FB5S-4H	4
FB10S-8H	8

NOTE: ALL DIMENSIONS APPROXIMATE

 ELECTRICAL JUNCTION BOX
(SUPPLIED WITH 6" LEADS OR POWER CORD).
 LOCATION OF DRAIN TUBE FOR REMOTE REF.
ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).

 REFRIGERATION LINE CONNECTION.
 REMOTE FLOOR SINK & UTILITIES
ACCESS AREA.

 SELF-CONTAINED CASE SERVICE ACCESS AREA.
 DRY CASE SERVICE ACCESS AREA.

FB3S-2H TOP VIEW SHOWN

Model Technical Specifications																
Model	L"	L1"	L2"	System Circuit Volts			Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack BTUH	Para. Rack BTUH	Est Wt
FB3S-2H	N/A	36.00	12.63	Heat (N/A)	Circuit #1	208	1	60	11.59	2,410	2+G	Leads Multiple	N/A	N/A	N/A	700
				Heat (N/A)	Circuit #1	208	1	60	4.27	888	2+G	Leads Multiple	N/A	N/A	N/A	
FB5S-4H	N/A	64.00	12.63	Heat (N/A)	Circuit #1	208	1	60	23.06	4,797	2+G	Leads Multiple	N/A	N/A	N/A	900
				Heat (N/A)	Circuit #1	208	1	60	8.70	1,810	2+G	Leads Multiple	N/A	N/A	N/A	
FB10S-8H	N/A	122.00	12.63	Heat (N/A)	Circuit #1	208	1	60	23.06	4,797	2+G	Leads Multiple	N/A	N/A	N/A	1,200
				Heat (N/A)	Circuit #2	208	1	60	23.06	4,797	2+G	Leads Multiple	N/A	N/A	N/A	
				Heat (N/A)	Circuit #1	208	1	60	8.70	1,810	2+G	Leads Multiple	N/A	N/A	N/A	
				Heat (N/A)	Circuit #2	208	1	60	8.70	1,810	2+G	Leads Multiple	N/A	N/A	N/A	

*** Does not include electric defrost on freezer models.

Regulatory Approvals:

All Models	ETL Listed to UL 197 ETL Listed to CAN/CSA 22.2 No. 109 ETL Sanitation to NSF/ANSI 4
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Important Notes:

- 1) Not applicable for bone in protein.
- 2) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle.
- 3) Units must be shimmed during installation to ensure the unit is level and plumb.
- 4) Floor drain required for steam wells.
- 5) Auto fill options use 1/2" water line.
- 6) Manual fill and Auto fill options use 3/4" drain line.

⚠ WARNING: This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.