

SPARTAN SERVING LINES

BY TITAN STAINLESS



502 USHER STREET • PAGELAND, SC • 704 243 8717 • WWW.TITANSTAINLESS.COM

SERVING COUNTER WITH BUILT-IN COLD WELL

Titan's SPARTAN SERVING LINE counters are made using all-welded heavy gauge stainless steel construction. The front edges of the countertops feature our standard nosing: 1-1/2" flange down with 1/2" return at 45°. All other edges are turned down tight over the cabinet body. Tops are bolted to cabinet walls and reinforcement below.

Cabinet walls are faced with 2" wide mullions, and base shelves and mid-shelves are welded between cabinet walls and reinforced as necessary.

The stainless steel top features a drop-in, mechanical cold well, sized to fit from one to five full-sized hotel pans. The size of each countertop and cold pan is contingent on the number of pans required. Controls for the cold pan are mounted on the compressor below.

An adjustable food shield with 3/8" thick tempered glass will also be provided over the drop-in unit, with LED lights for illumination of the product. The front glass on the front of the food shield may be adjusted and set into a fully upright and "enclosed" position, to enable on-the-fly conversion from a self-service to a full-service operation. Food shields shall be wired to an on/off switch in the apron of each unit.

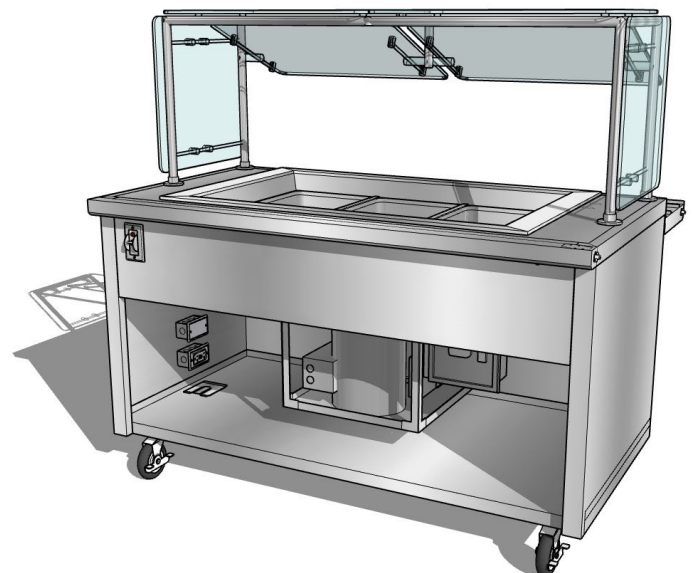
The customer's (front) side is furnished with a folding, 11" wide, stainless steel tray slide with ridges for the ease of sliding trays across the serving line. The tray slide will sit 32" above the floor for elementary school applications, and 34"H for middle and high schools.

Each serving counter is furnished with a latch at the front (tray slide) and back for fastening to the next counter in the lineup. This allows counters to be joined together or removed with ease. The latch consists of a stainless steel rod which passes through small cutouts in the side of the counter, and is held in place with spring tension until unlatched.

All welds are ground and polished to a smooth finish. Cabinets are furnished with 5" diameter casters, with a 6" load height, and brakes at the employee (or cook's) side. Drop-in units and food shields are both provided with the required receptacles and/or j-boxes, and each counter will be provided with 10'-0" cord and plug(s) for immediate operation with no additional on-site wiring required.

OPTIONAL FEATURES AND ACCESSORIES:

- Laminated cabinet body
- Vinyl wraps / graphics
- Powder-coated cabinet body
- Powder-coated food shields (tubing)
- Flip-up work shelf at employee side



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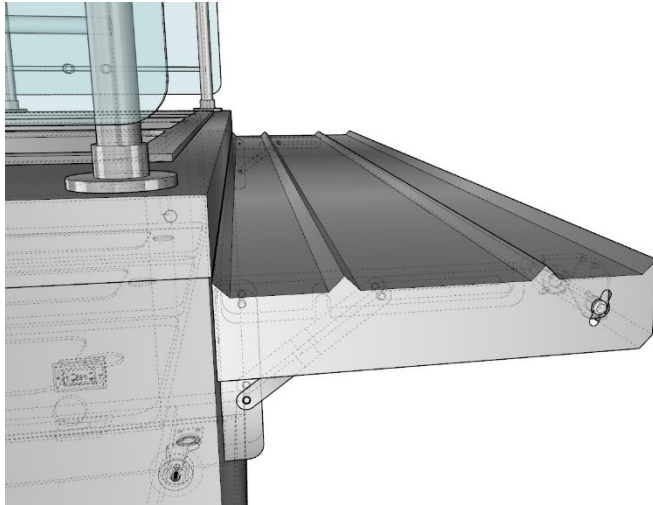
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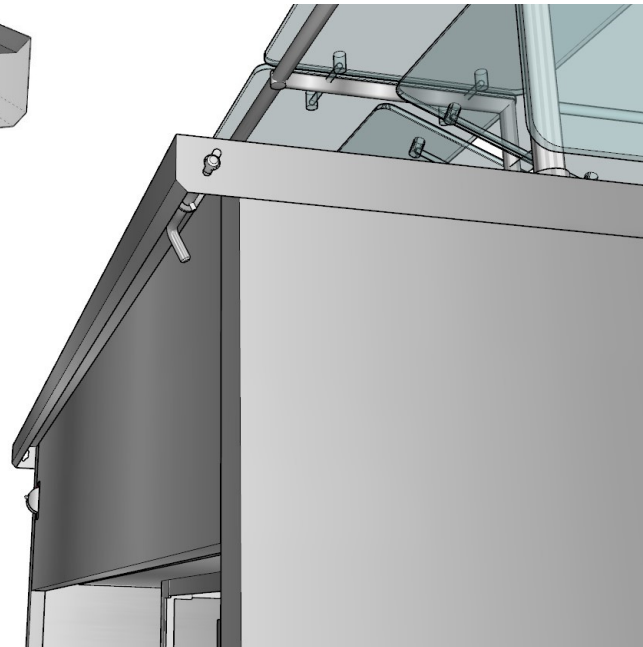


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**All serving counters will include connection latches at front and back for joining counters together. Along with the other offerings in the SPARTAN serving lineup, this allows for the creation of complete serving lines with interlocking counters in whatever configuration is required for the application.*



STANDARD MODEL NUMBERS AND INFO:

Model Number	Length	Depth (not including tray slide)	Height (to working surface)
SSL-3STC-32-CW	36"	32"	36"
SSL-4STC-32-CW	48"	32"	36"
SSL-5STC-32-CW	60"	32"	36"
SSL-6STC-32-CW	72"	32"	36"
SSL-7STC-32-CW	84"	32"	36"

- See **AutoQuotes™** for full list of model numbers and pricing
- Contact Titan Stainless for custom sizes and configurations – available upon request



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