



# Countertop Condiment Prep Rail

MODEL# SCDC-6P-SSL

## COUNTERTOP PREP RAILS

Perfect for turning any workspace into a prep station. Increases the ease of prep work by fitting where a full size prep table could not, and can also be used as a self-serve ingredient station for customers.

## CABINET CONSTRUCTION

Durable type 201 stainless steel construction with hinged lid(s).

Compact, countertop design with shallow depth requires minimal space and leaves counter room at the front of the unit.

## REFRIGERATION SYSTEM

1/6 hp compressor uses R600a refrigerant. Operation requires an 115V electrical connection.

Cold wall design keeps food cold even with repeated lid opening.

## STORAGE

Includes pan support bars to hold food pans

## MODEL FEATURES

Intuitive, easy to read electronic controls. Operates in an ambient temperature up to 90°. Foamed-in-place polyurethane insulation.

Automatic defrost system.



## TECHNICAL DATA

### Dimensions

Exterior Dimensions	59 1/16"W x 15 9/16"D x 11 1/2"H
Interior Dimensions	45 1/4"W x 12 1/4"D x 6 1/2"H
Height with Lid Open	23 1/4"
Capacity	(6) 1/3 or (12) 1/6 size pans
Net Weight	56 lb.
Gross Weight	112 lb.
Gross Weight with Sneeze Guard	159 lb.
Packaging Dimensions	62 5/8"W x 18 1/8"D x 18 1/8"H

### Construction

Exterior Material	SS201
Interior Material	SS201
Door Type	Metal Lid
Insulation	Foamed-In-Place Polyurethane

### Cooling

Temperature Range	33°-41°F
Refrigerant	R600a
Max Ambient Temperature	90°F
Defrosting	Automatic
Temperature Controller	Digital
Horsepower	1/6
BTU (BTU/HR)	402

### Electrical

Voltage	115
Amps	1.6
Hz	60
Phase	1
Plug	NEMA 5-15p
Cord Length	60"

## PLAN VIEW

