

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.





Phone: 718-576-6342 Email: <u>info@koolmore.com</u> Website: www.koolmore.com

TECHNICAL DATA

Dimensions

Exterior Dimensions	59 1/16"W x 15 9/16"D x 11 1/2"H
Interior Dimensions	45 1/4"Wx12 1/4"Dx6 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"Wx18 1/8"Dx18 1/8"H

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

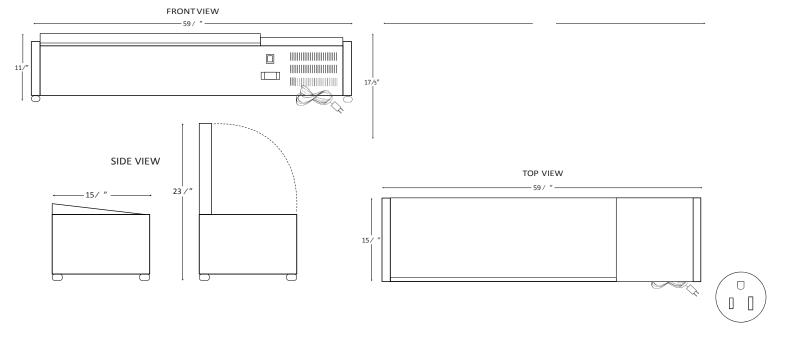
Construction

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

Electrical

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

PLANVIEW



NEMA 5-15P

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