

SPEC SHEET

Speedee Serv® Speedline Refrigerated C6, EC6 & EC636

Cabinet



Specifications

Top is 16 gauge 304 stainless steel #4 finish. Front and back edges are turned down 102° and turned back 90° eliminating the gap between the top and the base of the cabinet. The ends are turned down 90° flush with cabinet base, this eliminates any open space between G.A. Systems cabinets. The top is secured to the base with 4 stainless steel flush head screws. Two staggered interior edges turned down 90° to accommodate the lids. The top is foam filled insulated. One 3/4" diameter pin is welded at each end of the top. Each pin has two 5/16" diameter holes. The lower hole is used to join adjacent G.A. Systems cabinets, the upper hole is used to secure the locking bar.

Body of cabinet is fabricated of 1" square 18 gauge stainless steel and cold rolled tubing to form the top and bottom frames. Each is welded to 1-1/2" square 18 gauge stainless steel corner posts. Each corner post is filled with a urethane foam type insulation and capped. All joints are welded with all exposed welds being ground and polished. 20 gauge galvanized body panels are welded to tubing super structure. An inner liner between outer walls and interior food well is constructed of 22 gauge stainless steel with 2B finish and surrounded with 1-1/4" #2000 urethane foam.

Food well is constructed with 18 gauge 304 stainless steel #4 finish. Food well is manufactured with a continuous seamless design with all corners coved for easy cleaning. Airflow louvers are stamped into the side walls with louvers pointing downward to shed off moisture and food particles.

Exterior front, back and ends are trimmed with 22 gauge stainless steel #4 finish trim to accept laminated color panels. Laminate is applied to 1/8" board for additional strength.

Front removable access louver panel is fabricated of 18 gauge 304 stainless steel #4 finish.

Bottom is fully enclosed. There is a 3-3/4" clearance from the bottom of the cabinet to the floor. Plate type 3" swivel non-marking casters with brakes. Cabinet heights are ADA compliant.

Lids are lightweight aluminum honeycomb structure with high pressure laminate on top and bottom surface, trimmed with 20 gauge 304 stainless steel #4 finish. Lids open and close in a sliding motion and lift off. Airflow system allows the lids to be off during the serving period and will maintain prepackaged foods at required temperatures.

PROJECT:	
ITEM #:	
MODEI ·	

Standard Features

- ☐ Locking pins, one at each end
- □ Two sliding lids
- ☐ Locking bar to secure lids
- $\hfill\Box$ Refrigerated Snap In (RSI 1/3) as pictured below
- ☐ Plate type 3" swivel non-marking casters with brakes

Accessories

- ☐ Pan Adapters (required to hold standard 12" x 20" pans)
- ☐ Tray Slide Stainless Steel
- ☐ Tray Slide Solid Surface Material
- □ Double Sided Sneeze Guard Glass
- ☐ Double Sided Sneeze Guard Acrylic
- \square Single Sided Sneeze Guard Glass
- ☐ Single Sided Sneeze Guard Acrylic
- $\hfill \square$ Single Sided Self Serving Sneeze Guard Acrylic
- $\hfill \square$ Merchandise Display Rack Single
- ☐ Merchandise Display Rack Half
- ☐ Display Shelf Double (stainless steel)
- ☐ Display Shelf Single (glass)
- ☐ 2" Deep Stainless Steel Wire Basket
- ☐ 2" Deep Wire Basket
- ☐ 4" Deep Stainless Steel Wire Basket
- $\hfill \square$ 4" Deep Wire Basket
- ☐ Cash Shelf 15"
- ☐ Cash Shelf 20"
- ☐ Cash Shelf 24"
- ☐ Tray Shelf 12"
- ☐ Tray Shelf 15"
- ☐ Tray Shelf 18"
- □ Toe Kick
- □ Lid Cart
- ☐ Premium High Pressure Laminate
- ☐ Graphic Panels with Stand-offs
- ☐ Graphic Vinyl Decals

Refrigerated Snap In (RSI 1/3) uses R134A refrigerant. The recirculating air refrigeration system is self contained with built in condenser fan motor and requires no floor drain. The RSI1/3 unit is easily removable to reduce down time should a problem occur. Thermostat is preset at factory to hold foods at 40°f.



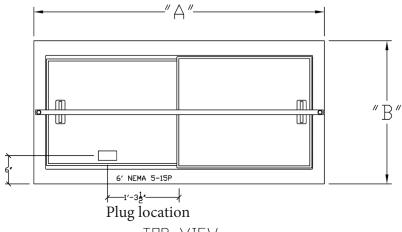
Note: Do not position cabinet with louvered panel against wall or other equipment. Damage to compressor could result.

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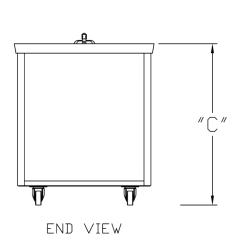
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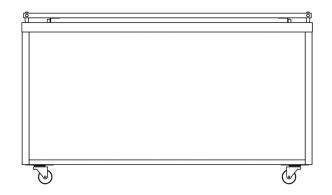
Standard Widths • 30-3/8" • 36-3/8"

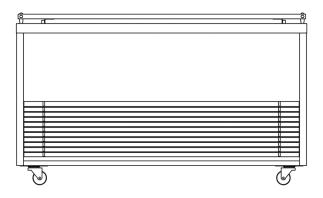


Electrial Requirement

120 Volt 60 Hz Single Phase 15 Amp Circuit.
6' cord with NEMA 5-15P plug.
Requiring a NEMA 5-15R receptacle.
Actual amp draw 5.5 amps.







BACK VIEW

FRONT VIEW

Dimensions

BASKET CAPACITY

ITEM	MODEL	LENGTH	WIDTH	HEIGHT	LBs	VOLT	Hz.	REQUIREMENTS	CORD	PLUG	4" DEEP	2" DEEP
C0987	C6	76-3/16"	30-3/8"	34"	350	120	60	1Ø 15 AMP	6'	NEMA 5-15P	15	30
C1091	EC6	76-3/16"	30-3/8"	31-1/2"	325	120	60	1Ø 15 AMP	6'	NEMA 5-15P	10	20
C0954	EC636	76-3/16"	37-3/8"	31-1/2"	350	120	60	1Ø 15 AMP	6'	NEMA 5-15P	10	20

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