



SPEC SHEET

Speedee Serv® Speedline Heated Refrigerated 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. The refrigerated liner is surrounded with 1-1/4" #2000 urethane foam and the heated liner is surrounded 1-1/2" #703 fiberglass insulation.

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 and stainless steel 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 lift off and airflow system allows the lids to be off during the serving period and will maintain prepackaged foods at required temperatures.

PROJECT: _____

ITEM #: _____

MODEL: _____

Standard Features

- Locking pins, one at each end
- Two lift-off lids
- Locking bar to secure lids
- 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
- Single Sided Sneeze Guard Glass
- Single Sided Sneeze Guard Acrylic
- Single Sided Self Serving Sneeze Guard Acrylic
- 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
- 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 R513A 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 on the cold side. 1350 watt electronically controlled convection air heating system provides heat from 80°F - 225°F on the hot side.



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

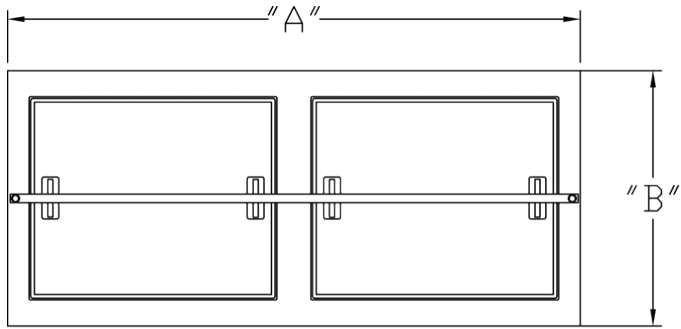


Conforms to ANSI/NSF 169
Special Equipment Sanitation
Cooking Appliance Commercial
Refrigerator Rev 03/2026

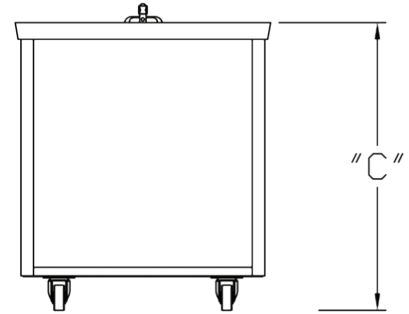


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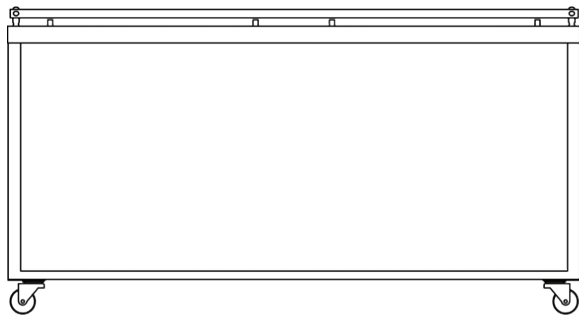
A = WIDTH
B = DEPTH
C = HEIGHT



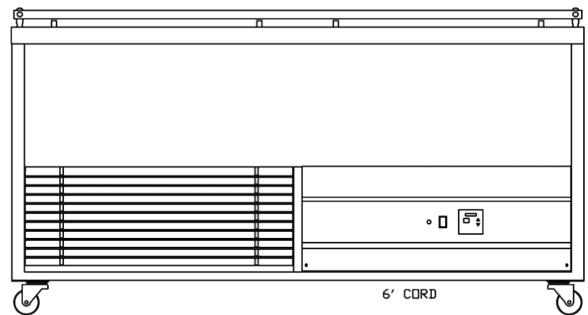
TOP VIEW



END VIEW



BACK VIEW



FRONT VIEW

BASKET CAPACITY

ITEM	MODEL	WIDTH	DEPTH	HEIGHT	LBS	VOLT	Hz.	REQUIREMENTS	CORD	PLUG		4" DEEP	2" DEEP
C0127	HC53	53-3/16"	30-3/8"	34"	400	220	60	1Ø 20 AMP	6'	NEMA 14-20P		9	18
C0128	HC68	68-3/16"	30-3/8"	34"	450	220	60	1Ø 30 AMP	6'	NEMA 14-30P		12	24
C0518	HC5336	53-3/16"	36-3/8"	34"	425	220	60	1Ø 20 AMP	6'	NEMA 14-20P		9	18
C0519	HC6836	68-3/16"	36-3/8"	34"	475	220	60	1Ø 30 AMP	6'	NEMA 14-30P		12	24
C1092	EHC68	68-3/16"	30-3/8"	31-1/2"	450	220	60	1Ø 30 AMP	6'	NEMA 14-30P		12	24