STAINLESS STEEL

MECHANICALLY ASSISTED COLD PAN EVERYDAY BUFFET

WITH ENCLOSED BASE

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

High nominal cooling capacity. (1500 btuh) for guaranteed product temperature control

Aluminum encased copper tube evaporator panels improve heat transfer by increasing contact area. This increases operating efficiency and reduces power consumption

Expansion valve for efficient operation at various temperature conditions

Refrigerant filter drier to insure cleanliness of sealed refrigeration circuit

Sight glass to insure a properly charged refrigeration system

Liquid receiver for improved refrigerant charge control

Low running current suitable for any 115 volt circuit

Precision electronic thermostat for exact temperature control
Switched 115 VAC receptacles to power condensing unit and remote ventilation fan. (Optional)

Removable access door to compressor

4" Swivel Casters, with two brakes

Double sided sneeze guard & side panels

Adapter bars for 12" x 20" food pans, included

MATERIAL:

TOP: 18 gauge #304 stainless steel open frame
BODY: 20 gauge steel available in matte black vinyl clad

SNEEZE GUARD: 1/4" Thermoplastic Polymer

INSULATION: Fiberglass insulation

LINERS: 18 gauge, 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish

All corners are coved with a 1/4" radius

REFRIGERATION SYSTEM:

The compressor is housed in a 16 gauge galvanized under structure, fabricated from formed angles and bolted to the galvanized jacket. The fully self contained condensing unit is provided with a hermetically sealed compressor with a digital, programmable thermostat. The system is fully charged with environmentally friendly R290 refrigerant

ELECTRICAL:

Unit will be wired for 15 amps, 120V single phase operation with an on/off thermostat switch

2-3 Well Units: 115 V, 8 AMPS, 60 Hz, 1/4 HP

4-5 Well Units: 115 V, 8 AMPS, 60 Hz, 1/3 HP

Includes 8 ft. long, 3 wire cord with a NEMA 5-15P plug

PLUMBING:

1" I.P.S. drain



BMACP3-B-SB Shown

NOTE: Units are not designed to cool foods originally warm. Food should already be chilled to maintain the proper temperatures

Model	Length	Well Size (A)	Wt (lbs.)	Cu. Ft.
BMACP2-B-SB	31-13/16"	27-5/16"	250	30
BMACP3-B-SB	47-1/8"	42-5/8"	300	43
BMACP4-B-SB	62-7/16"	58"	345	55
BMACP5-B-SB	77-3/4"	73-1/4"	395	68

SU-45A - 12" x 1" adapter Bar



SU-P-234 - 8' with **NEMA 5-15P** plug Included



⚠ **WARNING:** Refrigerated Equipment on this page may expose you to chemicals, including Ethanes, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.

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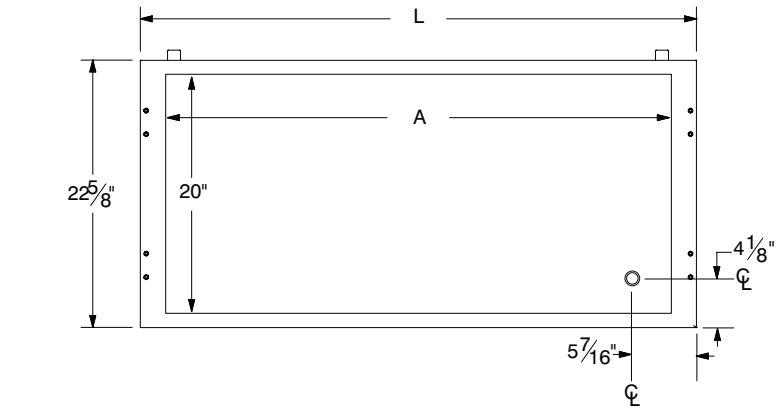
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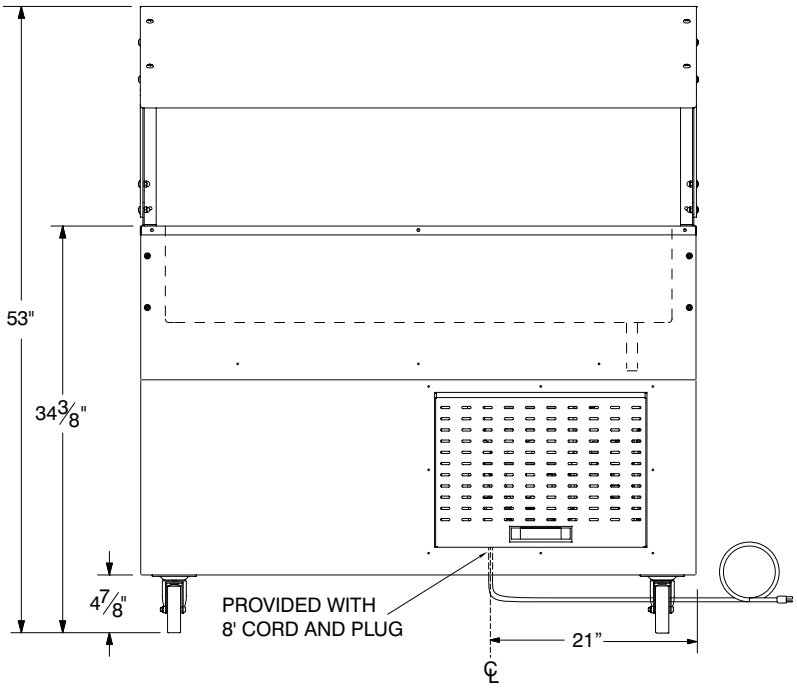
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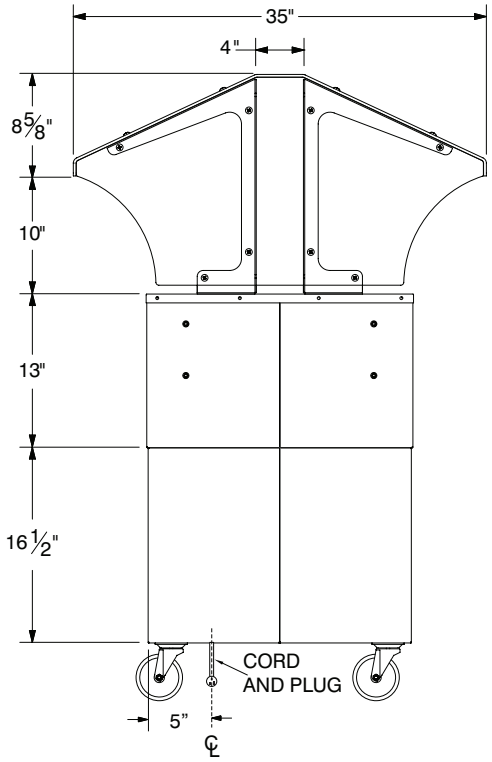
DIMENSIONS and SPECIFICATIONS

TOL ± .125”

ALL DIMENSIONS ARE TYPICAL







Optional Accessories


Stationary Shelf


Drop-Down Shelf


Stationary Shelf


Drop-Down Shelf

10” Wide Stainless Steel Tray Shelves

STATIONARY		DROP-DOWN			
Model	Approx Wt.	Model	Approx Wt.	Length	Cu. ft.
TTS-2	9 lbs.	TTS-2D	11 lbs.	31-13/16”	1
TTS-3	12 lbs.	TTS-3D	14 lbs.	47-3/4”	1
TTS-4	15 lbs.	TTS-4D	17 lbs.	62-3/4”	2
TTS-5	18 lbs.	TTS-5D	20 lbs.	77-3/4”	2
TTS-6	21 lbs.	TTS-5D	23 lbs.	93-1/8”	2

Visit our website for more Everyday Buffet Accessories!

10” Wide Stainless Steel Tray Rails

STATIONARY		DROP-DOWN			
Model	Approx Wt.	Model	Approx Wt.	Length	Cu. ft.
TTR-2	8 lbs.	TTR-2D	9 lbs.	31-13/16”	1
TTR-3	10 lbs.	TTR-3D	11 lbs.	47-3/4”	1
TTR-4	13 lbs.	TTR-4D	14 lbs.	62-3/4”	2
TTR-5	17 lbs.	TTR-5D	18 lbs.	77-3/4”	2
TTR-6	22 lbs.	TTR-5D	23 lbs.	77-3/4”	2

ADVANCE TABCO
SMART FABRICATION™
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ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

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