



Specializing in Cafeteria Serving Lines

G.A. SYSTEMS, Inc.

Refrigerated Salad Bar Cabinet



Model SB63 shown.

Project: _____
Item #: _____
Model #: _____

Refrigerated Salad Bars are designed with a cold wall refrigeration system that safely serves and displays refrigerated foods at required temperatures. A refrigerated under-storage compartment is optional. The refrigeration system requires no floor drains. Exterior options include high pressure laminate, stainless steel, powder coated, millwork, graphics and more.

SPECIFICATIONS

Top is 16 gauge 304 stainless steel #4 finish bound with (4) 10/32 stainless steel screws flush at each end. No exposed screws on the front or back of cabinet.

Well is 8" deep, continuous seamless welded design as one piece. No screws are used in construction of the well. Top of well is recessed 2" to allow for cold airflow over food.

Front and back edges turned down to 102 degrees for sleek aesthetics. Corners at precisely 90 degrees for flush alignment to other cabinets. One staggered interior edge turned down to 90 degrees to accommodate pan adapters and templates.

One locking pin at each end to adjoin other G.A. Systems units and for sneeze guard scalability.

Body of cabinet is 20 gauge galvanized trimmed with 20 gauge stainless steel back and end panels. Tubular 1-1/2" square stainless steel tubing frames the cabinet's structure to join the front, back and end panels. Top frame is 1" square cold rolled tubing, bottom frame constructed from 1" square stainless steel tubing. All tubing is foam filled and capped to prevent accumulation of material, bacteria or infestation.

Front removable access panel is 18 gauge 304 #4 finish stainless steel to provide easy access to mechanical compartment. Easily removable screws under front louvers allow for easy convenience in servicing the unit.

Exterior front, back and ends trimmed with 22 gauge stainless steel #4 finish trim to accept interchangeable color panels.

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. Cabinets are ADA compliant. Consider dimensions +2" on each side for door and pathway clearance.

Cold wall refrigeration system with pour urethane foam insulation. 404A refrigeration used. Temperature is preset at the factory.

ACCESSORIES

- Tray Slide (stainless steel or solid surface material)
- Double Sided Sneeze Guard (glass or polycarbonate)
- Single Sided Sneeze Guard (glass or polycarbonate)
- Single Sided Self Serving Sneeze Guard (glass or polycarbonate)
- Merchandise Display Rack (single, double, or half)
- Single Display Shelf Glass
- Cash Shelf (15", 20" or 24")
- Tray Shelf (12", 15" or 18")
- High Pressure Laminate in custom colors
- Customized Graphic Panels

STANDARD FEATURES

- On/off switch
- Compressor located on left
- 404A refrigerant
- Plate type 3" swivel non-marking casters with brakes

OPTIONS

- Refrigerated under storage
63" length will include one self closing stainless door
76" length and greater will include two self closing stainless doors



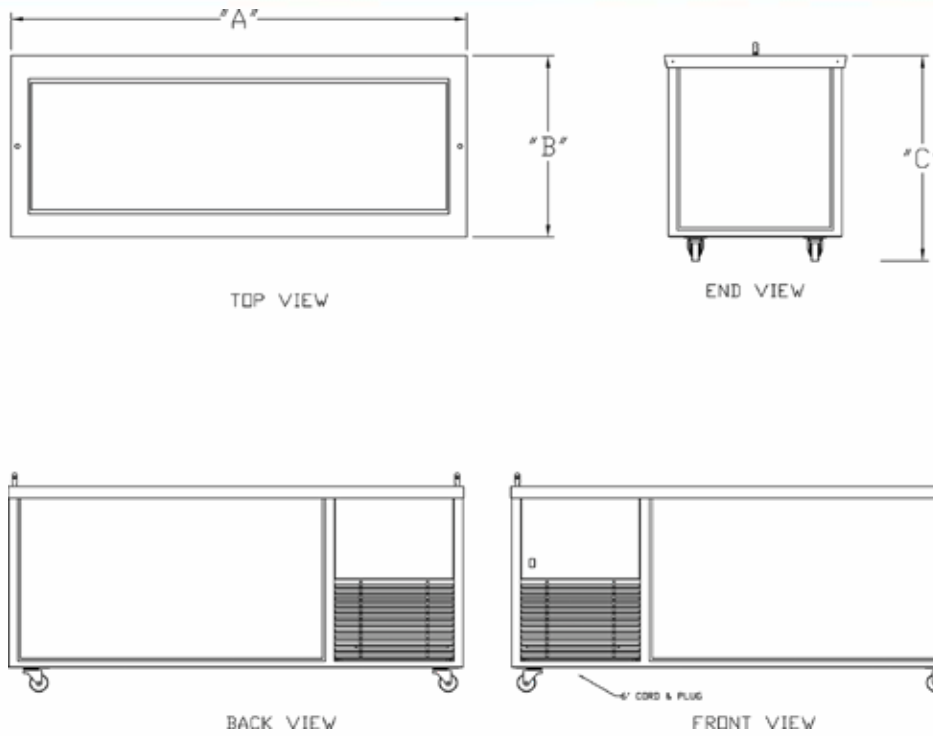
ETL CLASSIFIED



Intertek

NSF/ANSI St No.2

Rev 10/2018



MODEL	A	B	C	Wt Lbs	Volt	Hz.	Requirement	Cord	Plug
SB48	48"	30-3/8"	34"	300	120	60	1Ø 15 AMP	6'	NEMA 5-15
SB63	63"	30-3/8"	34"	350	120	60	1Ø 15 AMP	6'	NEMA 5-15
SB76	76"	30-3/8"	34"	450	120	60	1Ø 15 AMP	6'	NEMA 5-15
ESB48	48"	30-3/8"	31-1/2"	300	120	60	1Ø 15 AMP	6'	NEMA 5-15
ESB63	63"	30-3/8"	31-1/2"	350	120	60	1Ø 15 AMP	6'	NEMA 5-15
ESB76	76"	30-3/8"	31-1/2"	450	120	60	1Ø 15 AMP	6'	NEMA 5-15
ESB6336	63"	36-3/8"	31-1/2"	350	120	60	1Ø 15 AMP	6'	NEMA 5-15
ESB7636	76"	36-3/8"	31-1/2"	450	120	60	1Ø 15 AMP	6'	NEMA 5-15

All models also available in ice pan style.