



Specializing in Cafeteria Serving Lines

G.A. SYSTEMS, Inc.

Speedline Heated Refrigerated Cabinet



Model HC68 shown.

Project: _____
 Item #: _____
 Model #: _____

Speedline Heated Refrigerated Cabinets are designed to safely hold, display and serve prepackaged foods at required temperature. Two light weight removable lids are provided. Exterior options include high pressure laminate, stainless steel, powder coated, graphics and more.

SPECIFICATIONS

Top is 16 gauge 304 stainless steel #4 finish bound with four stainless steel flush head screws, one at each corner. Front and back edges turned down 102 degrees for sleek aesthetics and entire top is foam filled for optimum insulation to reduce surface condensation. One 3/4" diameter pin is welded at each end of the top.

Body of cabinet is fabricated of 1" square 18 gauge stainless steel and cold rolled tubing to form 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 to reduce condensation and to maintain high sanitary precautions. All joints welded, ground and polished. 20 gauge galvanized body panels are welded to tubing super structure. An inner liner between outer walls and interior food wells are constructed of 22 gauge stainless steel with 2B finish. The refrigerated under liner is surrounded with 1-1/4" #2000 urethane foam and the heated inner liner is surrounded with 1-1/2" #703 fiberglass insulation for optimum temperature retention and control.

Food wells are constructed with 18 gauge 304 stainless steel #4 finish. Food wells are die form with continuous seamless design with all corners covered 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 trimmed with 22 gauge stainless steel #4 finish trim to accept interchangeable color panels. Front removable access louver and stainless steel panel provides easy access to mechanical compartments.

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.

Lids are lightweight aluminum honeycomb structure with high pressure laminate on top and bottom surface trimmed with 20 gauge 304 stainless steel finish #4. Lids lift off and airflow system allows the lids to be off during the serving period.

1350 watt electronically controlled convection air heating system. Recessed and adjustable push button temperature control is located on front removable access panel. Allows heat from 80f-225f.

Refrigerated Snap In (RSI) uses R134 refrigerant and has a self-contained blower coil style system that provides recirculated refrigerated air. Entire unit is easily removable to reduce down time should a problem occur. 1/3 HP compressor utilizes a hot gas condensate evaporator, not electric, and requires no floor drain. Thermostat is preset at factory to hold foods at maximum of 40f on the cold side.

ACCESSORIES

- Pan Adapters (required to hold standard 12"x20" pans)
- Tray Slide (stainless steel or solid surface material)
- Double Sided Sneeze Guard (glass or acrylic)
- Single Sided Sneeze Guard (glass or acrylic)
- Single Sided Self Serving Sneeze Guard (glass or acrylic)
- Merchandise Display Rack (single, double or half)
- Single Display Shelf Glass or Acrylic
- 2" Deep Stainless Steel Wire Basket
- 2" Deep Wire Basket
- 4" Deep Stainless Steel Wire Basket
- 4" Deep Wire Basket
- Cash Shelf (15", 20" or 24")
- Tray Shelf (12", 15" or 18")
- Lid Cart
- High Pressure Laminate in custom colors
- Customized Graphic Panels

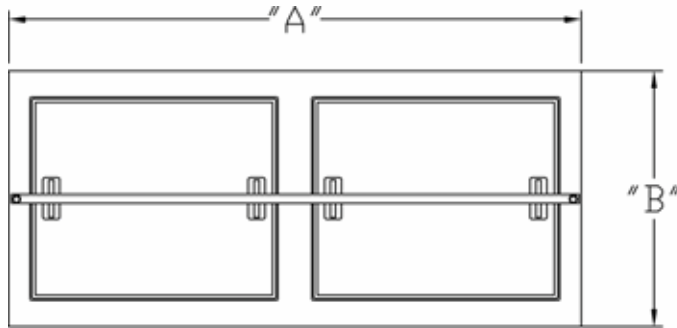
STANDARD FEATURES

- Locking pins (2)
- Two sliding lids
- Locking bar to secure lids
- Refrigerated Snap In (RSI 1/3) as pictured below
- Plate type 3" swivel non-marking casters with brakes

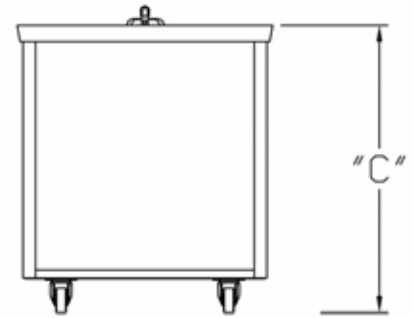
Note: Do not position cabinet with louvered panel against wall or other equipment. Damage to compressor could result.



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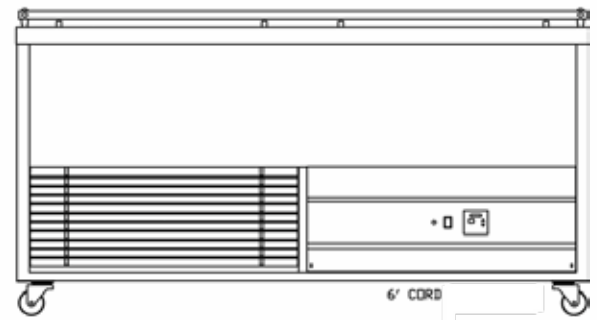
TOP VIEW



END VIEW



BACK VIEW



FRONT VIEW

BASKET CAPACITY

MODEL	A	B	C	Wt Lbs	Volt	Hz.	Require-ment	Cord	Plug	Watt	4" DEEP	2" DEEP
HC53	53-3/16"	30-3/8"	34"	400	220	60	1Ø 20 AMP	6'	NEMA 5-20P	3750	9	18
HC5336	53-3/16"	36-3/8"	34"	425	220	60	1Ø 20 AMP	6'	NEMA 5-20P	3750	9	18
HC68	68-3/16"	30-3/8"	34"	450	220	60	1Ø 20 AMP	6'	NEMA 5-20P	3750	12	24
HC6836	68-3/16"	36-3/8"	34"	475	220	60	1Ø 20 AMP	6'	NEMA 5-20P	3750	12	24
EHC68	68-3/16"	30-3/8"	31-1/2"	450	220	60	1Ø 20 AMP	6'	NEMA 5-20P	3750	6	12