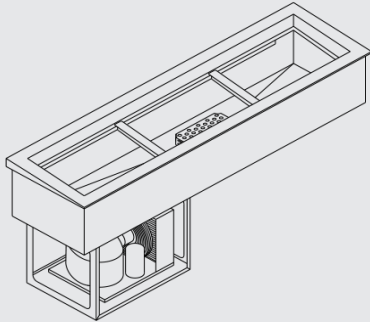




MAX-FRESH
HOT/COLD SYSTEMS

Slim Line With Slope Top-Dual Temperature NSF-7 Hot & Refrigerated Cold Pans



Model AFCHCP3-7SLST

Model

AFCHCP2-7SLST

AFCHCP3-7SLST

AFCHCP4-7SLST

STANDARD FEATURES

- ☑ 3" recessed top edge to comply with NSF-7 requirements
- ☑ Single control for changing from hot to cold operation
- ☑ Pans are raised in the rear for improved visibility and access to food products
- ☑ Easy access temperature & function control panel attached to a 24" long flexible conduit for optional counter mounting
- ☑ Self contained drop-in design
- ☑ Hold standard 12" by 20" food pans and fractional sized pans
- ☑ Stainless steel top and liner for maximum strength and durability
- ☑ 1" drains for ease of cleaning
- ☑ Type 134A or 404A CFC free refrigerant
- ☑ Fully insulated, CFC free, foamed-in place insulation keeps food cold while saving energy
- ☑ Recessed ledge for pan support and colder, fresher products
- ☑ Quick & easy service with sight glass, service valves, filter/dryer and receiver
- ☑ Limited 1 year parts and labor warranty Adapter bars provided for food pans
- ☑ Slim line drop in design for narrow counters
- ☑ Controls located on the operator side (high side of slope)

OPTIONS & ACCESSORIES

- ☑ Perforated bottom strainer plate conveniently holds ice above drain to prevent clogging
- ☑ Adaptor bars for fractional sized pans
- ☑ Remote on/off switch
- ☑ 220/230/240V
- ☑ 50 cycle
- ☑ Remote models with or without condensing units
- ☑ 6' extended leads for remote mounting of AFCHCP control panel (3'standard)

DESCRIPTION

USECO Dual Temperature, Slim Line with Slope Top Hot & Refrigerated Drop-In Cold Pans are two units in one; from a heated Bain Marie to a refrigerated cold pan with the flip of a switch. All models are completely self-contained in two, three and four-well models are CFC free. Pans are recessed 3" to comply with NSF-7 performance requirements. Designed for narrow counters. The sloped top provides users with improvised visibility and access to food products.

SPECIFICATIONS

Exterior – One-piece top flange and coved-corner interiors constructed of 18 gauge stainless steel. Exterior body constructed of heavy gauge, corrosion resistant steel. Condensing unit mounted on corrosion resistant frame below the cold pan.

Interior – CFC free foamed-in-place insulation through-out, 1" drain located in the center for easy cleaning. Ledge is recessed 3" to comply with NSF-7 requirements, allowing a layer of air to insulate food and for pan support.

Refrigeration – Air cooled, type 134A or 404A CFC free refrigerant system featuring wrapped coil construction on both sides and bottom, individual thermostats, and on/off switch. Refrigeration system features sight glass, easy service valves, dryer/filter and receiver.

Heating - Automatic water-fill with high-limit protection featuring a water sensor and solenoid valve to maintain proper water levels. And efficient electric immersion heating system transfers heat directly to the water while a positive-off thermostat controls provides adjustable and consistent temperatures. Designed for wet operation only.



