

## 6 CU. FT. SANDWICH / SALAD PREP TABLE



**Fin & Tube Condenser** improves performance in high temperature environments

**Automatic Defrost Cooling System** provides worry-free performance

1/5 HP Compressor

**Stainless Steel Exterior & Interior** 

**Electronic Control** 

**Removable Door Gasket** 

Holds 1/6 & 1/9 Pans

**Adjustable Shelves** Vinyl-Coated Steel

**Self-Closing Door** with 90-degree stay-open feature

**Heavy Duty Casters** 

**Insulated Lid** helps maintain food freshness









### **Electronic Digital Temperature Control**

Quick set digital control and display for easy monitoring.



Durable and easy to clean for daily commercial use.

## **Full-Depth Cutting Boards**

Preparation area designed for work station convenience and safe food handling.

#### **TECHNICAL SPECIFICATIONS**

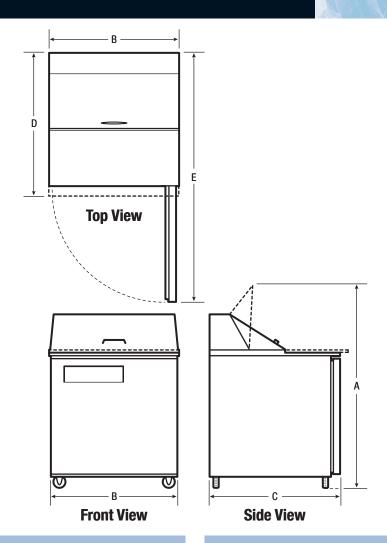
MODEL	KCST27.8
Product Line	Sandwich/Salad Prep Table
Capacity (Cu. Ft.)	6.0
Condenser Type	Fin & Tube
Automatic Defrost Cooling System	Yes
Compressor Horsepower	1/5
Exterior Finish	Stainless Steel (430)
Interior Finish	Stainless Steel (304)
Cutting Board Dimensions (HxWxD)	.79 x 27.40 x 10.50
Pan Allocation	(6) 1/6 & (2) 1/9
Shelves (Number/Type)	1/Vinyl-Coated Steel
Control	Electronic
Temperature Range	32 to 50°F
Voltage Rating	115V/60Hz
Run Amps	5.3
Plug Type	NEMA 5-15P
Shipping Weight (Lbs.)	220
Warranty	3 Year/5 Year





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## **EXTERIOR DIMENSIONS**

Height with Lid Open (w/ Casters) A	47-1/2"	
Width <b>B</b>	27-1/2"	
Depth (Including Door & Handle) C	29"	
Overall Depth (Including Cutting Board) <b>D</b>	30-5/8"	
Depth (with Door 90° Open) E	55"	

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Safety Certification	ETL
Sanitation Certification	FTI

## POPULAR PARTS

Shelf	5304493398
Shelf Clip	297121900
Pan Divider End	5304493387
Cutting Board	5304493364
Pan Divider Middle	5304493390