

# Slim Line Hot Food Counter

## Models

### ASLHC2, ASLHC3



### Standard Features

- All stainless steel construction
- Heating System- Each well is heated by means of a 240V/1200 or 208V/900 watt heating system. The unit is provided with a 10' cord and plug.
- Casters- 5" heavy duty, swivel type caster, two with brakes.

### Warranty

- Two years parts and one year labor

### Options

- Manifold drains
- Drop down work shelf
- Duplex outlets
- Over head shelf
- Legs in lieu of casters

Spec #

AIA #

## APPLICATION

The Evolution Series Slim Line Hot Food Counter can support any tray line layout and is versatile enough to use in any format. Whatever your needs are Alluserv can help furnish them.

## SPECIFICATIONS

The Slim Line Hot Food Counter is constructed with a 16-gauge stainless steel top with 1-1/2" turn down on all sides. The front and side panels are 18-gauge stainless steel and are removable without the use of tools. The unit is supported by 14-gauge stainless steel corner posts. The individual heated wells are deep drawn stainless steel 12" x 20" x 6-1/2" deep with coved corners. Each well is individually thermostatically controlled and has its own temperature adjustment knobs. A signal light indicates each well's temperature cycling. Wells are insulated with high density fiberglass and an additional non-conductive heat barrier is also provided to seal and isolate heat wells from the top surface.

The unit is mounted on 5" heavy duty, swivel type caster, two with brakes.

### ALLUSERV, LLC

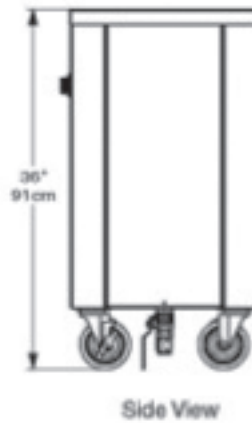
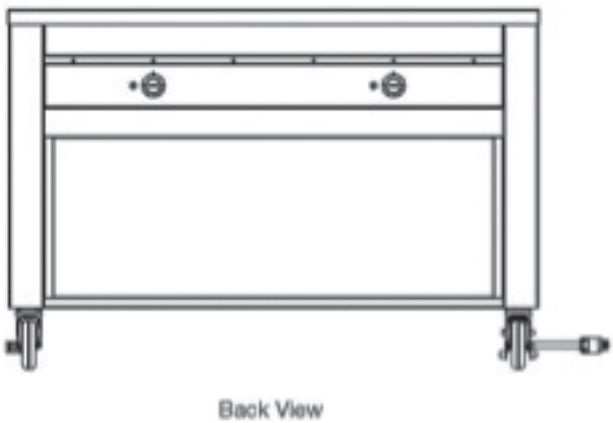
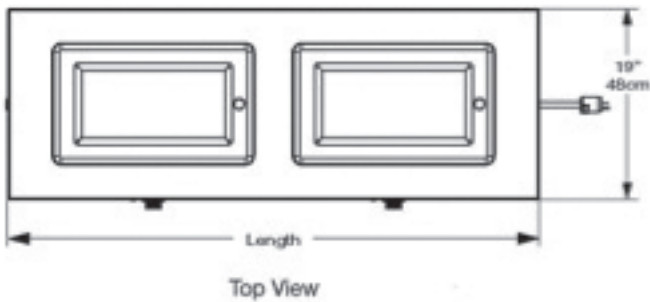
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Spec #

AIA #

## MODEL INFORMATION

MODEL	NUMBER OF PANS	OVERALL SIZE			SHIP WEIGHT
		D	L	H	
ASLHC2	2	19"	53"	36"	415 lbs.
ASLHC3	3	19"	77"	36"	505 lbs.

