



STAINLESS STEEL MECHANICALLY ASSISTED COLD PAN EVERYDAY BUFFET WITH ENCLOSED BASE

FEATURES:

- High nominal cooling capacity. (1500 btuh) for guaranteed product temperature control
- Aluminum encased copper tube evaporator panels improve heat transfer by increasing contact area. This increases operating efficiency and reduces power consumption
- Expansion valve for efficient operation at various temperature conditions
- Refrigerant filter drier to insure cleanliness of sealed refrigeration circuit
- Sight glass to insure a properly charged refrigeration system
- Liquid receiver for improved refrigerant charge control
- Low running current suitable for any 115 volt circuit
- Precision electronic thermostat for exact temperature control
- Switched 115 VAC receptacles to power condensing unit and remote ventilation fan. (Optional)
- Removable access door to compressor
- 4" Swivel Casters, with two brakes
- Double sided sneeze guard & side panels
- Adapter bars for 12" x 20" food pans, included

MATERIAL:

TOP: 18 gauge #304 stainless steel open frame
BODY: 20 gauge steel available in matte black vinyl clad

SNEEZE GUARD: 1/4" Thermoplastic Polymer

INSULATION: Fiberglass insulation

LINERS: 18 gauge, 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish

All corners are covered with a 1/4" radius

REFRIGERATION SYSTEM:

The compressor is housed in a 16 gauge galvanized under structure, fabricated from formed angles and bolted to the galvanized jacket. The fully self contained condensing unit is provided with a hermetically sealed compressor with a digital, programmable thermostat. The system is fully charged with environmentally friendly R404-A refrigerant

ELECTRICAL:

Unit will be wired for 15 amps, 120V single phase operation with an on/off thermostat switch

2-3 Well Units: 115 V, 8 AMPS, 60 Hz, 1/4 HP

4-5 Well Units: 115 V, 8 AMPS, 60 Hz, 1/3 HP

Includes 6 ft. long, 3 wire cord with a NEMA 5-15P plug

PLUMBING:

1" I.P.S. drain

Item #: _____	Qty #: _____
Model #: _____	
Project #: _____	



BMACP3-B-SB Shown

NOTE: Units are not designed to cool foods originally warm. Food should already be chilled to maintain the proper temperatures

Model	Length	Well Size (A)	Wt (lbs.)	Cu. Ft.
BMACP2-B-SB	31-13/16"	27-5/16"	250	30
BMACP3-B-SB	47-1/8"	42-5/8"	300	43
BMACP4-B-SB	62-7/16"	58"	345	55
BMACP5-B-SB	77-3/4"	73-1/4"	395	68



NEMA PLUG 5-15P



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

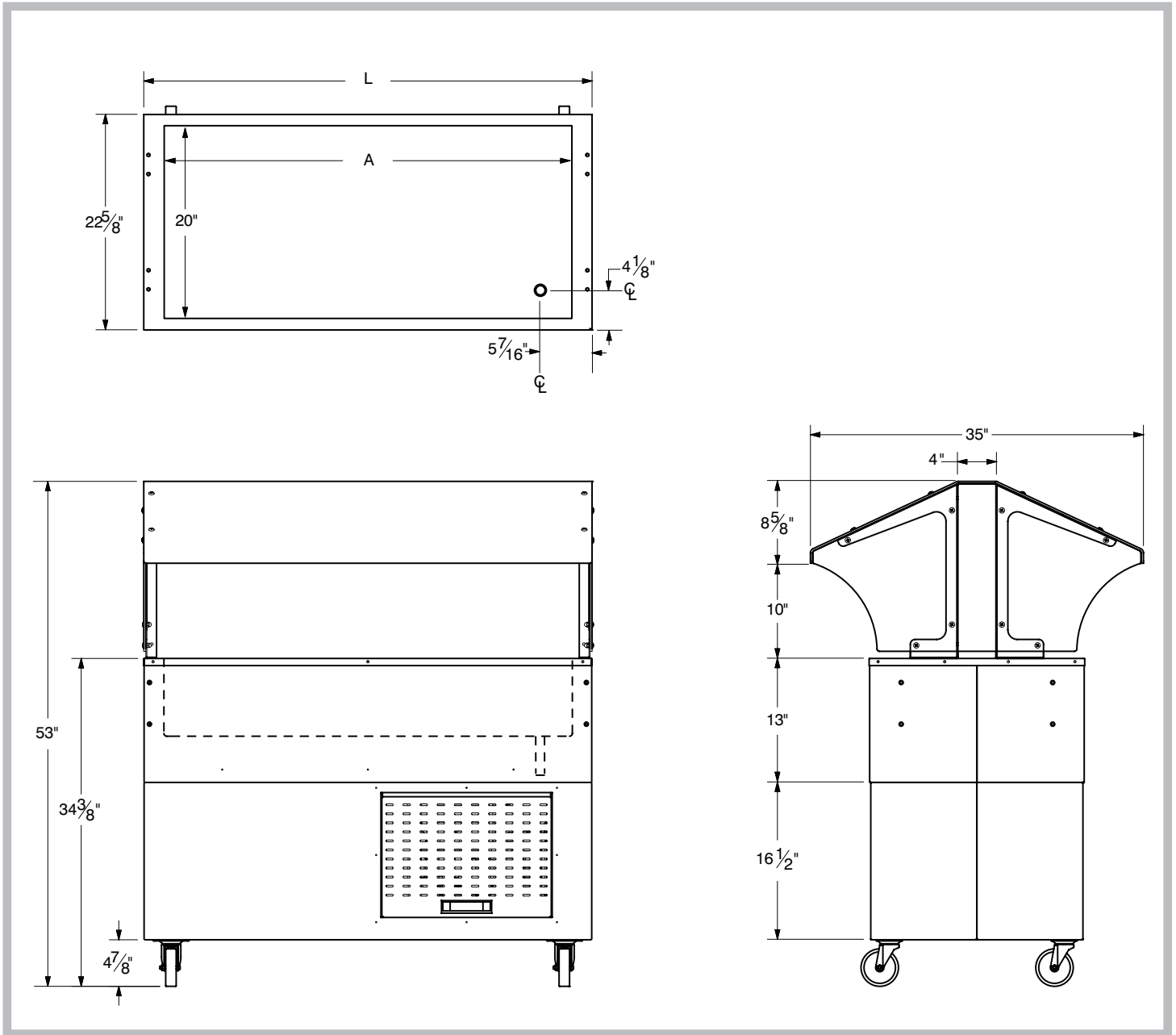
For Orders & Customer Service:
 Email: customer@advancetabco.com or Fax: 631-242-6900

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DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



Optional Accessories



10" Wide Stainless Steel Tray Shelves

STATIONARY DROP-DOWN

Model	Model	Length	Approx Wt.	Cu. ft.
TTS-2	TTS-2D	31.8125"	14 lbs.	3
TTS-3	TTS-3D	47.125"	16 lbs.	4
TTS-4	TTS-4D	62.4375"	18lbs.	5
TTS-5	TTS-5D	77.75"	21 lbs.	6

Visit our website for more Everyday Buffet Accessories!

10" Wide Stainless Steel Tray Rails

STATIONARY DROP-DOWN

Model	Model	Length	Approx Wt.	Cu. ft.
TTR-2	TTR-2D	31.8125"	14 lbs.	3
TTR-3	TTR-3D	47.125"	16 lbs.	4
TTR-4	TTR-4D	62.4375"	18lbs.	5
TTR-5	TTR-5D	77.75"	21 lbs.	6



ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.