



Freestanding, Hot Food Server Models 3B84D & 3C84D with Individual Drawer Controls



Application

Hot food servers are designed to hold cooked foods at a safe, thermometer verified serving temperature and proper moisture content. Hot food can be placed into the drawer(s) either directly or in separate open pans or containers. Holding temperature and moisture content can be set for the type of food being held.

General Information

Freestanding, drawer-type hot food server comes in two or three drawer models. Each drawer is furnished with a removable, deep drawn stainless steel pan. See dimensional data and preheat chart on reverse side. Model 3B84D includes a set of 4" NSF approved, adjustable legs. Model 3C84D - legs or casters optional at extra cost.

Construction

The frame is of welded and reinforced sheet steel. The exterior cabinet and drawer fronts are of stainless steel with an aluminized steel inner lining. Drawers are equipped with a handle operated latching mechanism and positive stop. Drawers glide on third member suspension system rails. Third members have five (5) roller bearings

(load support) and five (5) guide bearings (smooth operation) each (i.e. twenty (20) bearings per drawer).

Insulation

Fully insulated on all six sides, including drawer fronts, with blanket-type fiber glass insulation.

Electrical

Provided with a factory installed 3 ft cord and plug: NEMA 5-15 plug for 120V, NEMA 6-15 plug for 208/240V. Single phase only. See electrical data chart on reverse side.

Heating

Heating is accomplished with preformed tubular heating elements. Models 3B84D and 3C84D have individual drawer heat control and, therefore, have a separate heating element for each drawer.

Controls

Temperature is regulated by hydraulic thermostat adjustable from 100°F to 200°F, with "OFF" position. Thermostat control is mounted on front below each drawer and is equipped with adjacent signal light. Each thermostat knob is protected by a knob guard. The

moisture control adjustment knob is located at the center front above each drawer. A thermometer accurately reflects the temperature at the coolest point inside the server. This safety feature helps ensure that food products are being held at a temperature above the bacterial growth level, and at temperatures below those that may over cook or dry out food product.

Capacity

Unit is designed to hold precooked foods at serving temperature, ideal for baked potatoes, vegetables, ribs, buns and rolls. Each drawer holds one 12" x 20" pan, 5" deep.

Nominal capacities per drawer:

40 baked potatoes (120 count)

8 #10 cans vegetables

30 lb. ribs

6-1/2 doz. hamburger buns

7 doz. dinner rolls

No Quibble Warranty

Warranty includes one year parts and labor, on-site service (USA only)..

Ordering Information

3B84D - 120V, 1 phase

3B84D - 208/240V, 1 phase

3C84D - 120V, 1 phase

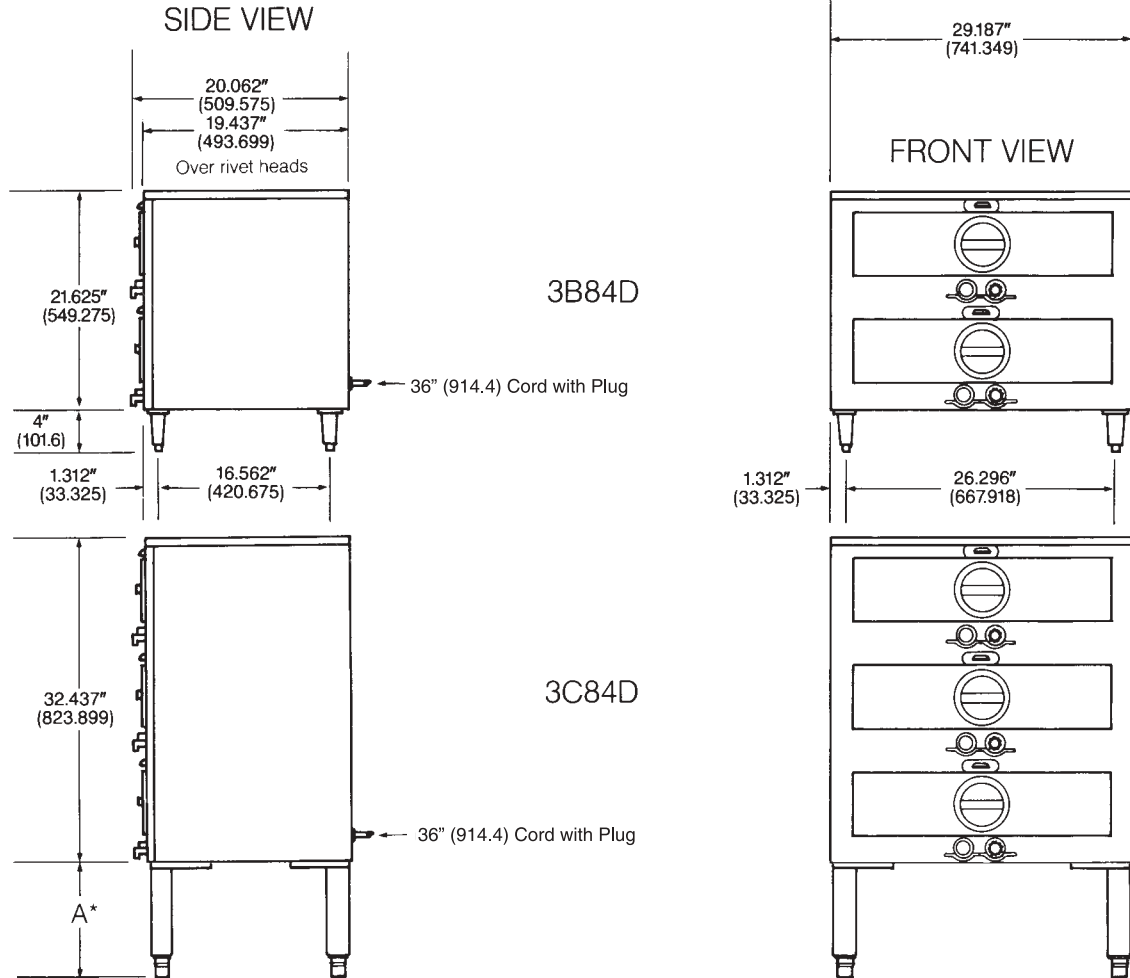
3C84D - 208/240V, 1 phase

Optional At Extra Cost

- For use on three and four drawer models only.** Legs are square design with adjustable foot. Leveling adjustment is up to 3/4". Sets of four.
- 3L6 Legs, 6" high stainless steel
 - 3L9 Legs, 9" high stainless steel
 - 3L12 Legs, 12" high stainless steel
 - 3L15 Legs, 15" high stainless steel
 - 3M4 Casters, 4-3/4" bumpered (2-swivel, 2-fixed). Field installation only.
 - 3M33 Casters, 3" (4-swivel, 2-with brakes) with 3/8" threaded stem. Fits (1) and (2) drawer models. (May be used in lieu of 4" legs).

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NOTE: All Figures In Parentheses Are In Millimeters.



* Available with 6", 9", 12" or 15" legs; also available with 3" or 5" casters. See "Optional At Extra Cost".

DIMENSION AND PREHEAT DATA

MODEL	BODY DIMENSIONS			DRAWER DIMENSIONS			PREHEAT TIME IN MINUTES		WEIGHTS	
	WIDE	DEEP	HIGH	LONG	WIDE	DEEP	150°F	175°F	INSTALLED	SHIPPING
3B84D	29.187" (741.349)	19.437" (493.699)	21.625" (549.275)	13.437" (341.299)	22.4562" (573.075)	5.25" (133.35)	18.8	26.2	120	140
3C84D	29.187" (741.349)	19.437" (439.699)	32.437" (823.899)	13.437" (341.299)	22.562" (573.075)	5.25" (133.35)	18.8	26.2	201	223

CONNECTED LOAD AND ELECTRICAL DATA

MODEL	TOTAL kW			NOMINAL AMPERES 1-PHASE			
	120V	208V	240V	120V	208V	240V	240V
3B84D	.90	.85	.98	7.83	4.09		4.08
3C84D	1.35	1.28	1.47	11.74	6.15		6.13

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