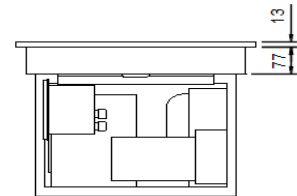


FTB-S2



STANDARD FEATURES

- Accommodates full-size and half-size sheet pans
- NSF 7 approved cold wall construction utilizes a refrigerant that keeps food product cold without drying it out
- Condenser utilizes R-513A refrigerant
- Auto-defrost is activated through an advanced electronic controller programmed at the customer location
- Matches the Hatco line of Heated Wells for an integrated look
- The condensing unit, mounted on the center of the unit, rotates 180° (movable in some models)
- Electronic adjustable temperature control is available to mount on either side of the condensing unit or remotely mounted up to 1219 mm from the unit (cannot be mounted over the condensing coil)
- Mobile condensing unit can be moved in 165 mm increments in the FTB-S2, -S3
- Long, flexible refrigerant line (ability to pull out condensing unit) for service

Hatco Drop-in Frost Tops keep pre-chilled beverages, snacks, hors d'oeuvres and side dishes cool and ready to serve. Also available in a Slim Line Series, providing wider access to your customer, regardless of the sneeze guards

SPECIFICATIONS

Model	Dimension (WxDxH)	Ship Weight	Voltage	Watts	Amps	Plug
FTB-S2	1395 x 535 x 437mm	83kg	120	300	3.8	NEMA 5-15P
FTB-S3	2053x 535 x 437mm	108kg	120	300	3.8	NEMA 5-15P