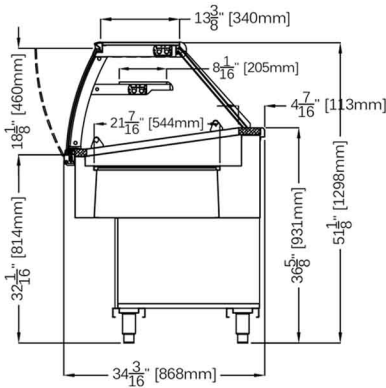


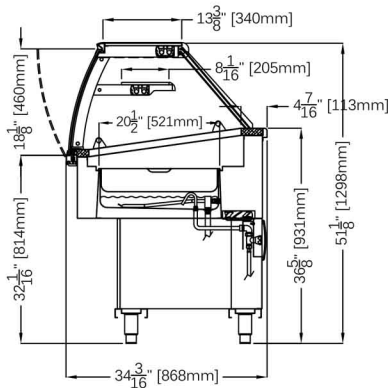
CLASSIC II

Hot Showcase

CS (DRY)



CBM (BAIN MARIE)



STANDARD FEATURES

- Stainless steel insulated body with tubular painted galvanized chassis
- Silver trim finish
- Tilt back front glass
- LED lighting
- Plexiglass sliding doors
- Stainless steel work bench
- CS: dry warm top on stainless steel basin
- CBM: hot well food warmer
- Cases ship standard unfinished front and stainless steel skin sides

OPTIONS

- Stainless steel insert
- Marble/Granite work counter
- RAL color finish/wood laminate
- Champagne trim finish
- Matching front cabinetry counters with top glass
- Canopy lighting
- Heated glass shelf with electronic control
- Casters

CLASSIC II HOT (CS - DRY)				
TECHNICAL FEATURES		MODELS		
		CLASSIC II CIICS1000	CLASSIC II CIICS1500	CLASSIC II CIICS2000
External Dimensions (L-D-H)	Inches	39 3/8" - 34 3/16" - 51 1/8"	59 1/16" - 34 3/16" - 51 1/8"	78 3/4" - 34 3/16" - 51 1/8"
	Inches-MM	1000 - 868 - 1298	1500 - 868 - 1298	2000 - 868 - 1298
Crated Dimensions (L-D-H)	Inches	53 1/8" - 39 3/8" - 55 1/8"	72 7/8" - 39 3/8" - 55 1/8"	92 1/2" - 39 3/8" - 55 1/8"
	Inches-MM	1350 - 1000 - 1400	1850 - 1000 - 1400	2350 - 1000 - 1400
Power Supply	(V)	208-220V	208-220V	208-220V
Power Consumption	(W)	500W	1000W	1210W
Operating Temperature	°C / °F	80°C / 177°F	80°C / 177°F	80°C / 177°F
Net Weights	Kg/Lb	104Kgs / 239Lbs	144Kgs / 331Lbs	188Kgs / 432Lbs
Crated Weights	Kg/Lb	124Kgs / 285Lbs	170Kgs / 391Lbs	205Kgs / 470Lbs

* Dimensions are without side panels

CLASSIC II HOT (CBM - BAIN MARIE)				
TECHNICAL FEATURES		MODELS		
		CLASSIC II CIICBM1000	CLASSIC II CIICBM1500	CLASSIC II CIICBM2000
External Dimensions (L-D-H)	Inches	39 3/8" - 34 3/16" - 51 1/8"	59 1/16" - 34 3/16" - 51 1/8"	78 3/4" - 34 3/16" - 51 1/8"
	Inches-MM	1000 - 868 - 1298	1500 - 868 - 1298	2000 - 868 - 1298
Crated Dimensions (L-D-H)	Inches	53 1/8" - 39 3/8" - 55 1/8"	72 7/8" - 39 3/8" - 55 1/8"	92 1/2" - 39 3/8" - 55 1/8"
	Inches-MM	1350 - 1000 - 1400	1850 - 1000 - 1400	2350 - 1000 - 1400
Number of Wells (CBM)*	#	4	6	8
Power Supply**	(V)	208-220V	208-220V	208-220V
Power Consumption	(W)	1500W	2030W	3040W
Operating Temperature	°C / °F	80°C / 177°F	80°C / 177°F	80°C / 177°F
Net Weights	Kg/Lb	104Kgs / 239Lbs	144Kgs / 331Lbs	188Kgs / 432Lbs
Crated Weights	Kg/Lb	124Kgs / 285Lbs	170Kgs / 391Lbs	205Kgs / 470Lbs

* Dimensions are without side panels

* Floor Sink is required for wet wells application - Not needed for Dry heat

** Available in 208V/220V/1ph or 3ph

* Manufacturer reserves the right to change specifications without notice. Not responsible for error and omissions.



361-367 Beach Road, Burlingame, CA 94010
 Tel: 855.885.2400 | 650.342.2400 | Fax: 650.342.7400
 sales@oscartek.com | www.oscartek.com

