



Beyond the Standard

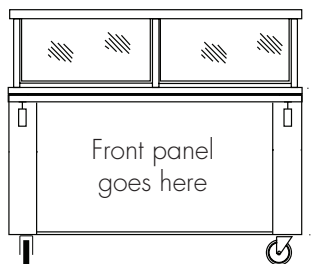
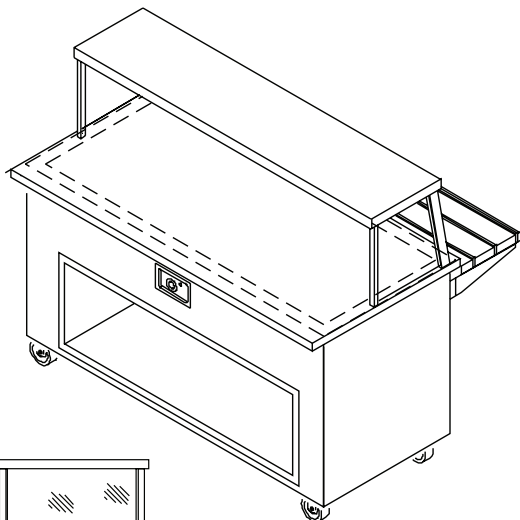
X-STREAMLINE™

Modular Hot Top Table

Date: _____ Quantity: _____

Item #: _____

Project: _____



Models

- HTSX-36 HTSX-74
- HTSX-50 HTSX-84
- HTSX-60 HTSX-96

- **6 standard sizes available**
- Heavy duty, 14 gauge stainless steel countertops standard
- Interchangeable front panels create decorative interaction stations.
- Easy to clean, stainless steel, heated surface accommodates pans or food that can be placed directly on the surface.
- Taller and wider food shield allows for optimum merchandising
- Easy to clean, 1/4" tempered glass food shields eliminates scratching and cloudiness.
- 5" heavy duty casters with brakes standard
- Leveling CAM locks at top corners
- 8'-0" cord and plug (standard)

Options & Accessories

Countertop

- 36" high (standard)
- Other height, specify: _____
- Recess for 18x26 pans
- Solid surface countertop
specify: _____

Counter Front

- Counter front graphics (standard)
please specify

See graphic chart

- Option 1: Spice Spot
- Option 2: Hot Spot
- Option 3: Refuel Station
- Option 4: Grill n' Chill
- Option 5: Wrap-n-Roll
- Option 6: Chillin' Zone
- Option 7: Field of Greens
- Option 8: Deli Xpress
- Option 9: Taco Island
- Option 10: Xpressly Pizza
- Option 11: Stainless steel panel
- Option 12: Custom Graphic
(consult factory)

Color Palette (standard)

- Counter front color palette
See color chart
please specify: _____
- Palette 1: Blue Green
- Palette 2: Orange Red
- Palette 3: Pink Purple
- Palette 4: Green Yellow
- Palette 5: Other _____

Tray Slide

- 12" Stainless steel
"V" ridge tray slide (standard)
- 12" Flat stainless steel tray slide
- Continuous top extension
(in lieu of separate tray slide)
Specify width: _____
- Solid surface tray slide
Specify: _____

Options

- Laminated exterior body panels
- Operator serve protector with stainless steel top shelf
- Stainless steel over-shelf
- Self-service food shield with stainless steel top shelf
- Two shelf glass display case
- Two-sided service - Island counter includes security cover over controls
- Powder coated posts, uprights and brackets
- Fluorescent Lights
- Infra-red heat lamp with lights (recommended)
- Single fill faucet
- Fold down cutting board
 5" wide or 8" wide
- Fold down plate shelf
 5" wide or 8" wide
- Daisy chain
for wiring multiple units together
- Hinged doors
- Heated storage compartment
- Flush mounted duplex outlet
- Pedestal mounted duplex outlet
- Stainless steel legs



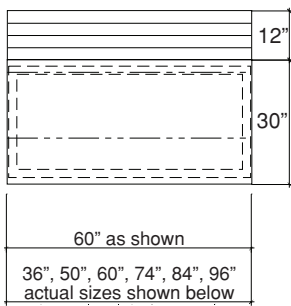


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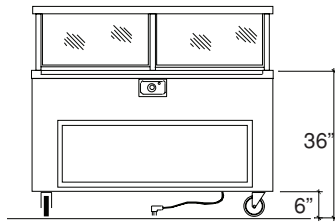
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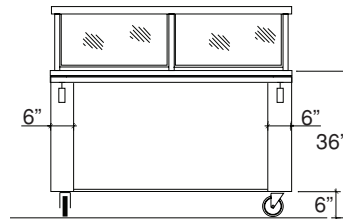
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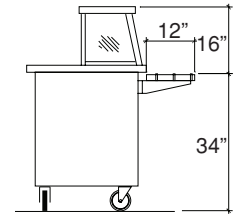
Plan View ↑



Rear Elevation ↑



Front Elevation ↑



End View ↑

Model	30" width X Length	Storage Compartment length	120V, 1 phase		Approx. weight
			AMPS	NEMA	
☐ HTSX-36	36 ³ / ₈ "	15"	1.3	5-15P	220 lbs
☐ HTSX-50	50 ³ / ₈ "	36"	2.4	5-15P	260 lbs
☐ HTSX-60	60 ³ / ₈ "	46"	2.8	5-15P	300 lbs
☐ HTSX-74	74 ³ / ₈ "	(2) 28"	3.7	5-15P	340 lbs
*☐ HTSX-84	84 ³ / ₈ "	28" & 36"	3.7	5-15P	360 lbs
☐ HTSX-96	96 ³ / ₈ "	28" & 46"	4.1	5-15P	380 lbs

* 84" unit has HTSX-74 hot top but provides additional counter space **Mechanical requirements may change depending on options chosen.

Specifications: Short Form

Provide Multiteria Model # _____ to be constructed with 14 gauge, heavy duty welded stainless steel top. Counter top to be manufactured with 14 gauge stainless steel square turndown on all sides and corners fully welded, ground and polished. All units to be provided with an 8' long cord and plug.

Specifications: Detailed

Counter body is unitized type construction and is of 18 gauge stainless steel with overlapping corners welded in place. Body is reinforced with 12 gauge vertical galvanized steel channel supports.

Front décor panels:

Panels to be 1/2" Sintra board with laminated vinyl graphic print. Panels shall be colorful and interactive in design and shall be easily removable and replace-

able allowing front service access. A stainless steel front panel is available at no additional cost.

Counter Top:

Top to be 30" wide and fabricated from a minimum of 14 gauge stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 highlight finish.

Heated Top:

Heated top surface to be maintained at 120 degrees F by an insulated heat blanket attached securely to the underside of the 14 gauge stainless steel top. Surface temperature to be controlled by an infinite control recessed into the body below the top on the operator's side.

Storage Compartment:

Storage compartment is made of 18 gauge stainless steel. Liner to have coved corners and removable top panels to allow for service access.

Casters:

Counter is mounted on 5" diameter, ball bearing and swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted through two 12 gauge channels for extra rigidity.



Due to continuing product improvement, units and specifications are subject to change without notice.

(3/2008)