



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



HB3CI

OPTIONS:

- ☐ 8" deep liner in lieu of 5" deep
- ☐ Internal locking device
- ☐ False bottom
- ☐ Hot food style top - HFST - _____
- ☐ 1-color laminate on body/second color laminate on tray slide
- ☐ Laminate finish other than standard eight (8) finishes
- ☐ Enclosed storage
- ☐ Intermediate Shelf
- ☐ Kickplates (stainless) (painted) (laminate to match body)
- ☐ End shelf
- ☐ Bread and cheese board
- ☐ Legs in lieu of casters
- ☐ Trayslides
- ☐ Foodshields

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Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

HERITAGE BUFFET

COLD PANS - ICE COOLED-5" DEEP

- HB3CI 46" length unit
- HB4CI 60" length unit
- HB5CI 74" length unit

TOP:

- Heavy gauge, 300 Series stainless steel
- Flanged down 2" on all four sides

BODY:

- Heavy gauge paint grip steel
- Laminate patters: Available upon request
- Stainless steel trim strips on corners
- Flanged and channeled edges for strength
- Welded together with reinforcements
- Mounted on NSF listed 5" diameter swivel casters, two with locks, all non-marking polyurethane tires

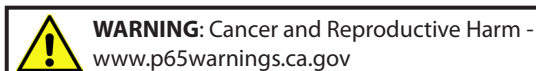
ICE PAN SECTION:

- 18 gauge, 300 Series stainless steel liner
- 1" cast brass drain and plug
- Insulated on all four sides and bottom
- 5" deep pan liner

AGENCY LISTING:



Specification subject to change



HERITAGE BUFFET - COLD PAN - ICE -5" DEEP

Catalog No. HBU-ICES

A.I.A. File No. 35-C-13

