



STAINLESS STEEL MECHANICALLY ASSISTED COLD PAN EVERYDAY BUFFET WITH ENCLOSED BASE

FEATURES:

High nominal cooling capacity. (1500 btuh) for guaranteed product temperature control
Aluminum encased copper tube evaporator panels improve heat transfer by increasing contact area. This increases operating efficiency and reduces power consumption
Expansion valve for efficient operation at various temperature conditions
Refrigerant filter drier to insure cleanliness of sealed refrigeration circuit
Sight glass to insure a properly charged refrigeration system
Liquid receiver for improved refrigerant charge control
Low running current suitable for any 115 volt circuit
Precision electronic thermostat for exact temperature control
Switched 115 VAC receptacles to power condensing unit and remote ventilation fan. (Optional)
Removable access door to compressor
4" Swivel Casters, with two brakes
Double sided sneeze guard & side panels
Adapter bars for 12" x 20" food pans, included

MATERIAL:

TOP: 18 gauge #304 stainless steel open frame

BODY: 20 gauge steel available in matte black vinyl clad

SNEEZE GUARD: 1/4" Thermoplastic Polymer

INSULATION: Fiberglass insulation

LINERS: 18 gauge, 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish

All corners are covered with a 1/4" radius

REFRIGERATION SYSTEM:

The compressor is housed in a 16 gauge galvanized under structure, fabricated from formed angles and bolted to the galvanized jacket. The fully self contained condensing unit is provided with a hermetically sealed compressor with a digital, programmable thermostat. The system is fully charged with environmentally friendly R404-A refrigerant

ELECTRICAL:

Unit will be wired for 15 amps, 120V single phase operation with an on/off thermostat switch

2-3 Well Units: 115 V, 8 AMPS, 60 Hz, 1/4 HP

4-5 Well Units: 115 V, 8 AMPS, 60 Hz, 1/3 HP

Includes 8 ft. long, 3 wire cord with a NEMA 5-15P plug

PLUMBING:

1" I.P.S. drain



Intertek



Intertek

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



BMAP3-B-SB Shown

NOTE: Units are not designed to cool foods originally warm. Food should already be chilled to maintain the proper temperatures

Model	Length	Well Size (A)	Wt (lbs.)	Cu. Ft.
BMAP2-B-SB	31-13/16"	27-5/16"	250	30
BMAP3-B-SB	47-1/8"	42-5/8"	300	43
BMAP4-B-SB	62-7/16"	58"	345	55
BMAP5-B-SB	77-3/4"	73-1/4"	395	68

SU-45A -

12" x 1" adapter Bar



**SU-P-234 - 8' with
NEMA 5-15P plug Included**



WARNING: Refrigerated Equipment on this page may expose you to chemicals, including Ethanes, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

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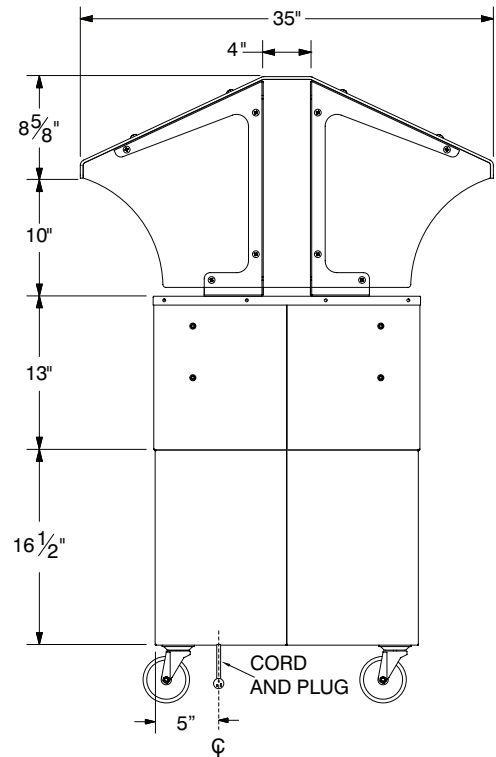
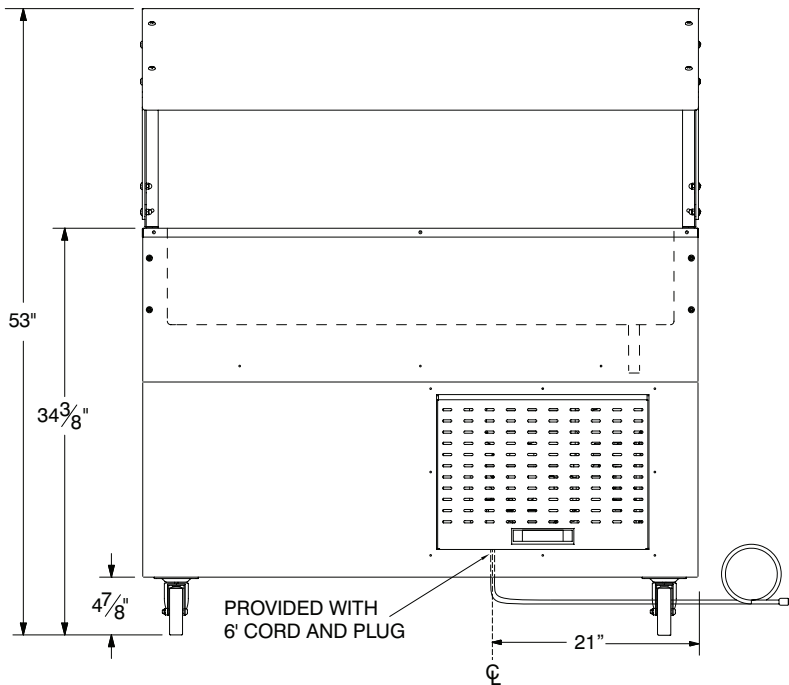
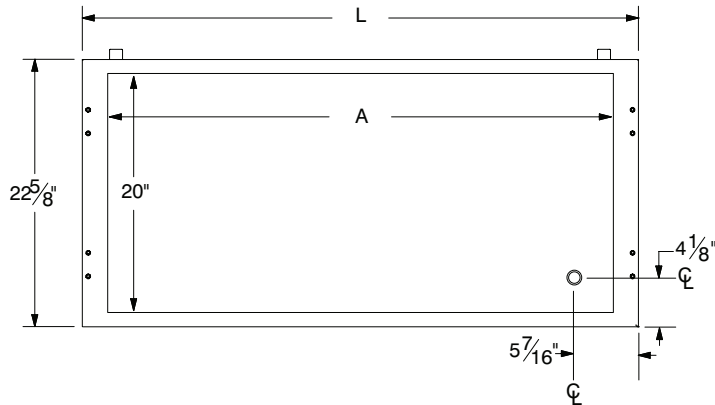
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DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



Optional Accessories



Stationary Shelf



Drop-Down Shelf



Stationary Shelf



Drop-Down Shelf

10" Wide Stainless Steel Tray Shelves

STATIONARY			DROP-DOWN		
Model	Approx Wt.		Model	Approx Wt.	Length
TTS-2	9 lbs.		TTS-2D	11 lbs.	31-13/16"
TTS-3	12 lbs.		TTS-3D	14 lbs.	47-3/4"
TTS-4	15 lbs.		TTS-4D	17 lbs.	62-3/4"
TTS-5	18 lbs.		TTS-5D	20 lbs.	77-3/4"
TTS-6	21 lbs.		TTS-5D	23 lbs.	93-1/8"

Visit our website
for more
Everyday Buffet
Accessories!

10" Wide Stainless Steel Tray Rails

STATIONARY			DROP-DOWN		
Model	Approx Wt.		Model	Approx Wt.	Length
TTR-2	8 lbs.		TTR-2D	9 lbs.	31-13/16"
TTR-3	10 lbs.		TTR-3D	11 lbs.	47-3/4"
TTR-4	13 lbs.		TTR-4D	14 lbs.	62-3/4"
TTR-5	17 lbs.		TTR-5D	18 lbs.	77-3/4"
TTR-6	22 lbs.		TTR-5D	23 lbs.	77-3/4"

