

# Technical Information

Grocerant - Heated Service Food Bar 43"D

Structural Concepts®

DELIVERING FRESH. ALWAYS.™

DIMENSIONS / SHIPPING				
Model	L"	L1"	L2"	Est Wt (lbs)
FB3S-2H	N/A	36.000	12.625	700
FB5S-4H	N/A	64.000	12.625	900
FB10S-8H	N/A	122.000	15.750	1,200

ELECTRICAL															
Model	System Circuit Volts		Ph	Frq	Rated Load Amps	Min Cir Amps	Max OCP Amps	Watts	Wires	NEMA Plug	Amps Lights	Amps Fans	Amps Anti-Sweats	Amps Misc/Refrig/Heat	
FB3S-2H	Heat (N/A)-Type I Env	Circuit #1	208	1	60	11.59	15	2,410	2+G	Leads Multiple	N/A	N/A	11.59	N/A	
	Heat (N/A)-Type I Env	Circuit #1	208	1	60	4.27	15	888	2+G	Leads Multiple	N/A	N/A	4.27	N/A	
FB5S-4H	Heat (N/A)-Type I Env	Circuit #1	208	1	60	23.06	30	4,797	2+G	Leads Multiple	N/A	N/A	23.06	N/A	
	Heat (N/A)-Type I Env	Circuit #1	208	1	60	8.70	15	1,810	2+G	Leads Multiple	N/A	N/A	8.70	N/A	
FB10S-8H	Heat (N/A)-Type I Env	Circuit #1	208	1	60	23.06	30	4,797	2+G	Leads Multiple	N/A	N/A	23.06	N/A	
	Heat (N/A)-Type I Env	Circuit #2	208	1	60	23.06	30	4,797	2+G	Leads Multiple	N/A	N/A	23.06	N/A	
	Heat (N/A)-Type I Env	Circuit #1	208	1	60	8.70	15	1,810	2+G	Leads Multiple	N/A	N/A	8.70	N/A	
	Heat (N/A)-Type I Env	Circuit #2	208	1	60	8.70	15	1,810	2+G	Leads Multiple	N/A	N/A	8.70	N/A	

REFRIGERATION													
Model	Zone	Section	System	Envt	REMOTE REFRIGERATION					GLYCOL / R744 REFRIGERATION			
					SST (°F)	Conv. Rack BTUH	Para. Rack BTUH	Defrost Interval (Hrs)	Defrost Duration	Total GPM	Pressure Drop (psi)	Concent (%)	Liquid Temp (°F)

INTENDED ENVIRONMENT		
Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise under Envt above.		
WARMEST AVERAGE PRODUCT TEMP & INTENDED USE OF ZONES		
Zone	Temp (°F)	Intended Use
1	160	Unpackaged heated products-Preheated to Warmest Avg Prod Temp.

IMPORTANT NOTES
1) Not applicable for bone in protein.
2) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle.
3) Units must be shimmed during installation to ensure the unit is level and plumb.
4) Floor drain required for steam wells.
5) Auto fill options use 1/2" water line.
6) Manual fill and Auto fill options use 3/4" drain line.

REGULATORY	
All Models	ETL Listed to UL 197 ETL Listed to CAN/CSA 22.2 No. 109 ETL Sanitation to NSF/ANSI 4



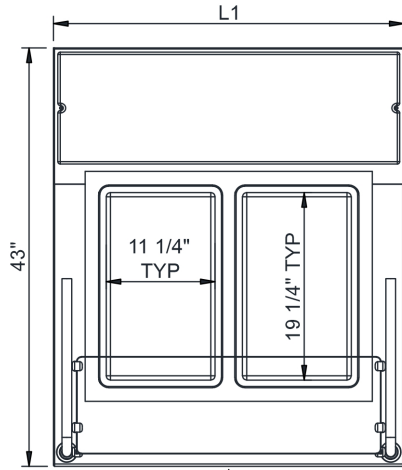
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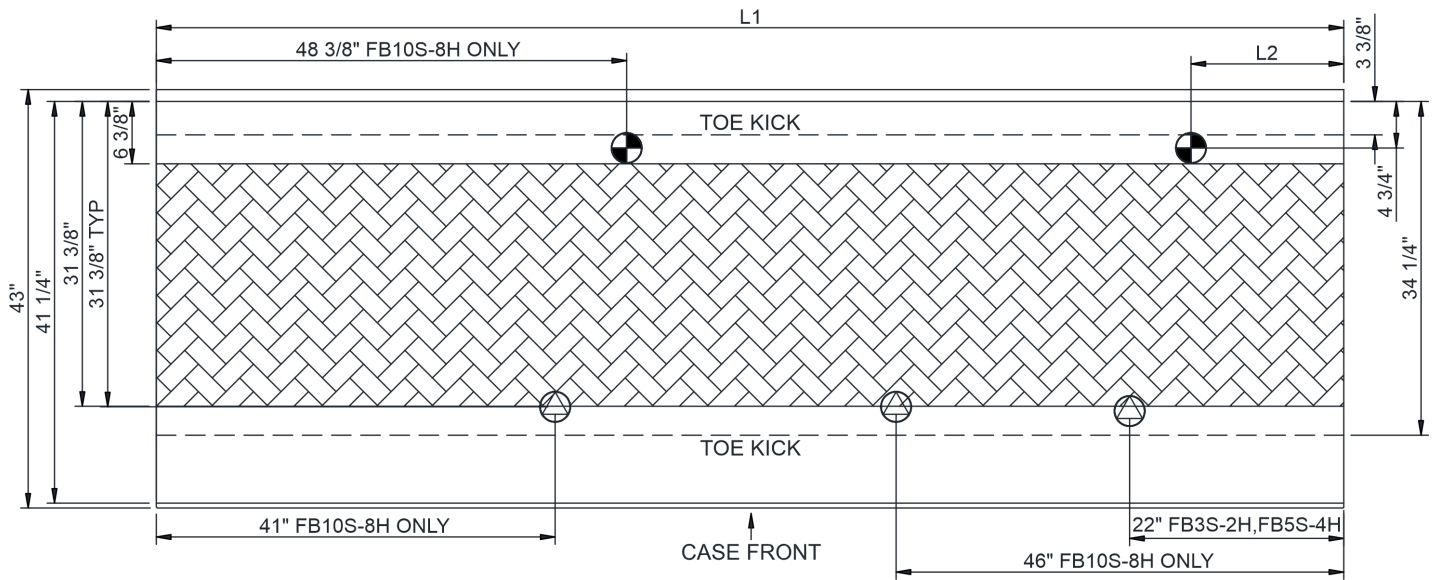
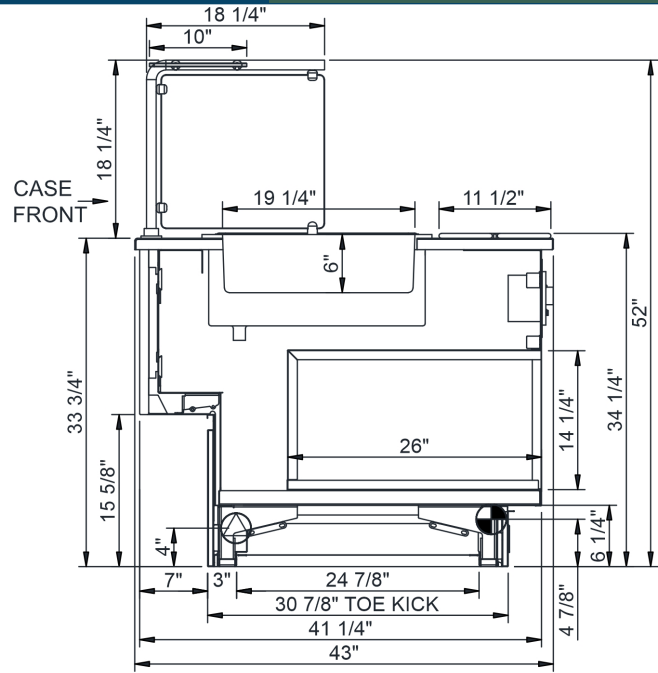
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	WELLS
FB3S-2H	2
FB5S-4H	4
FB10S-8H	8



FB3S-2H TOP VIEW SHOWN



NOTE: ALL DIMENSIONS APPROXIMATE

⊗ ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).  
 ⊙ LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).

⊕ REFRIGERATION LINE CONNECTION.  
 ⊞ REMOTE FLOOR SINK & UTILITIES ACCESS AREA.

▨ SELF-CONTAINED CASE SERVICE ACCESS AREA.  
 ▩ DRY CASE SERVICE ACCESS AREA.