

Hot Food Servers Built In Models 3A80A, 3B80A & 3C80A

NOTE: All Figures In Parentheses Are In Millimeters.

DIMENSION AND PREHEAT DATA

MODEL	BODY DIMENSIONS			DRAWER DIMENSIONS			PREHEAT TIME IN MINUTES		WEIGHTS	
	WIDE	DEEP	HIGH	LONG	WIDE	DEEP	150°F	175°F	INSTALLED	SHIPPING
3A80A	29.1875" (741.3625)	19.2187" (488.1549)	10.875" (276.225)	13.4375" (341.3125)	22.5625" (573.0875)	5.25" (133.35)	18.8	26.2	72	84
3B80A	29.1875" (741.3525)	19.2187" (488.1549)	21.75" (552.45)	13.4375" (341.3125)	22.5625" (573.0875)	5.25" (133.35)	18.8	26.2	125	144
3C80A	29.1875" (741.3625)	19.2187" (488.1549)	29.3125" (744.5375)	13.4375" (341.3125)	22.5625" (573.0875)	5.25" (133.35)	20.6	28.2	171	186

CONNECTED LOAD AND ELECTRICAL DATA

MODEL	TOTAL KW				NOMINAL AMPERES 1-PHASE			
	120V	208V	230V	240V	120V	208V	230V	240V
3A80A	.45	.40	.47	.54	3.91	1.97	1.96	1.96
3B80A	1.00	.90	1.00	1.2	8.70	4.33	4.35	4.33
3C80A	1.35	1.2	1.35	1.6	11.74	5.87	5.87	5.88

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

Toastmaster, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



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www.middleby.com



Foodservice Equipment

Job _____ Item# _____

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200°F, with "OFF" position. Thermostat control is mounted on the front, below the drawer(s) and is equipped with adjacent signal light. Thermostat control knob is protected by a knob guard on model 3A80A. Models 3B80A and 3C80A have a thermostat control knob mounted in a recessed stainless steel mounting cup. Each drawer is fitted with a moisture control slide adjustment located at center front above each drawer. A thermometer accurately reflects the temperature at the coolest point inside the server. This safety feature helps ensure that food products are being held at a temperature above the bacterial growth level, and at temperatures below those that may over cook or dry out food product.

Capacity

Unit is designed to hold precooked foods at serving temperature. Ideal for baked potatoes, vegetables, ribs, buns and rolls. Each drawer holds one 12" x 20" x 5" deep pan. Nominal capacities per drawer:

- 40 Baked Potatoes (120 count)
- 8 #10 Cans Vegetables
- 30 lb. Ribs
- 6 1/2 doz. Hamburger Buns
- 7 doz. Dinner Rolls

Agency Data

Hot Food Servers are Underwriters' Laboratories, Inc. listed; NSF and Canadian Standards Association* certified.

*CSA listed models are available through Canadian Distributors only.

No Quibble Warranty

Warranty includes one year parts and labor, on-site service. (U.S.A. only).

Ordering Information

- 3A80A - 120V, 1 phase only
- 3A80A - 208/240V, 1 phase only
- 3B80A - 120V, 1 phase only
- 3B80A - 208/240V, 1 phase only
- 3C80A - 120V, 1 phase only
- 3C80A - 208/240V, 1 phase only
- ACCPANALL - extra pans for 80 series
- ACRK3B - Drawer Rack
- ACC3B84GRTE - Grate
- ACFB201 - Perforated Pan

A MIDDLEBY COMPANY

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Application

Hot food servers are designed to hold cooked foods at safe, thermometer verified, serving temperature and proper moisture content. Hot food can be placed into the drawer(s) either directly or in separate open pans or containers. Holding temperature and moisture content can be set for the type of food being held.

General Information

Built in, drawer type hot food servers come in one, two or three drawer models. Each drawer is furnished with removable, deep drawn stainless steel pan 22 1/2" W x 5 1/4" H x 13 3/8" D. See dimensional data and preheat chart on reverse side.

Construction

Frame is of welded and reinforced sheet steel. The body is of aluminized steel with stainless steel drawer fronts and flange. The integral front flange extends beyond the body 1/2" at top and bottom and 3/8" at sides. Drawers are equipped with handle operated latching mechanism and positive stop. Drawers glide on

third member suspension system rails. Third members have 5 roller bearings (load support) and 5 guide bearings (smooth operation) each (i.e. 20 bearings per drawer).

Insulation

Fully insulated on all six sides, including drawer fronts with fiber glass, blanket type insulation.

Electrical

Provided with 48" flexible metal conduit for electrical connection. Available in 120V or 208/240V models. Single phase only. CE units available in 230V. See electrical data chart on reverse side.

Heating

Heating is accomplished by preformed tubular heating elements. Model 3A80A has one heating element located in the bottom unit. Models 3B80A and 3C80A each have two heating elements located on the lower sides.

Controls

Temperature is regulated by a hydraulic thermostat adjustable from 100° to

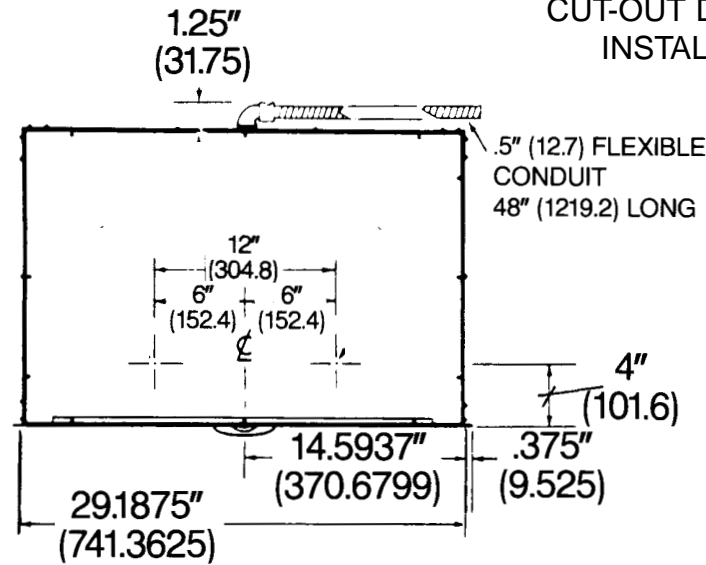


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NOTE: All Figures In Parentheses Are In Millimeters.

- A. TWO SUPPORTS TO BE PROVIDED. TOP FACE OF SUPPORTS 19.25" (488.95) MIN., .0625" (1.5875) BELOW BOTTOM EDGE OF OPENING.
 - B. CROSS BRACE OF WOOD OR METAL TO BE PROVIDED TO HOLD UNIT IN PLACE.
- NOTE: IF FLAT PLATFORM IS USED, TOP SURFACE SHOULD ALSO BE .0625" (1.5875) BELOW BOTTOM EDGE OF OPENING.

TOP VIEW

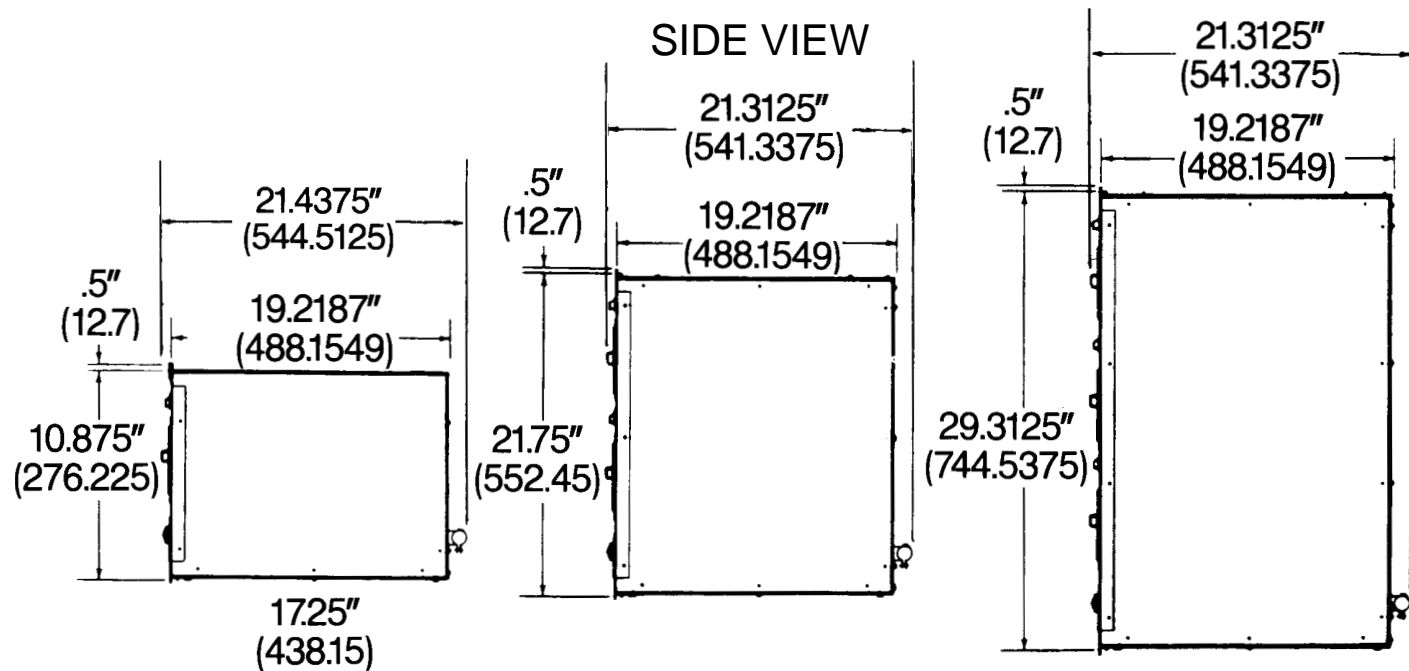


Two mounting holes are located inside bottom of hot food server. See installation data.

3A80A 3B80A 3C80A

CUT-OUT DIMENSIONS and
INSTALLATION DATA

SIDE VIEW

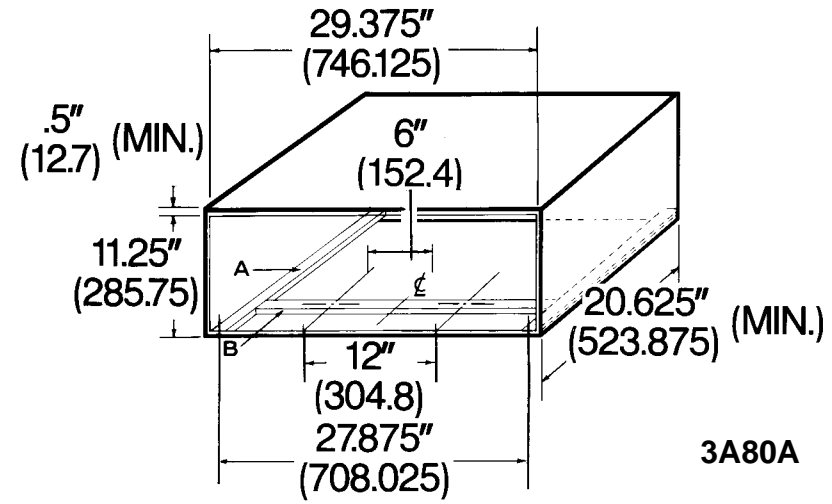


3A80A

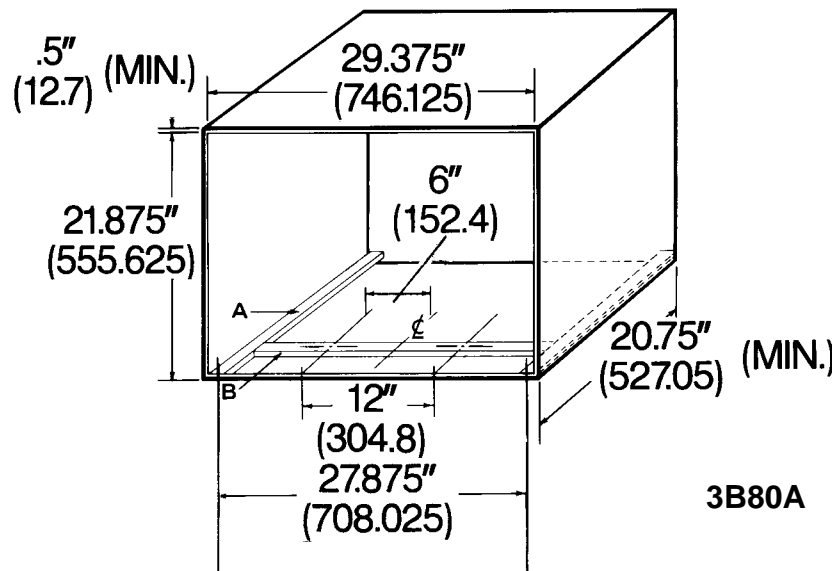
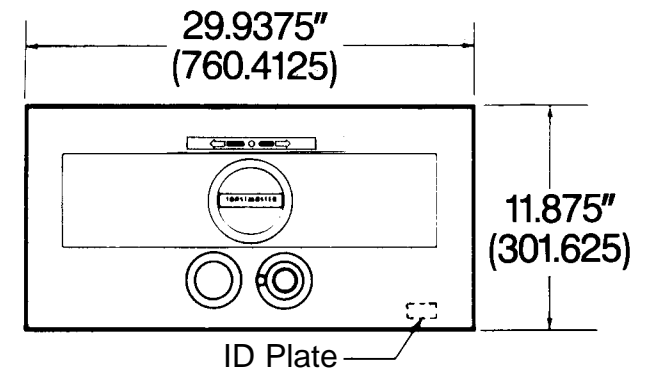
3B80A

3C80A

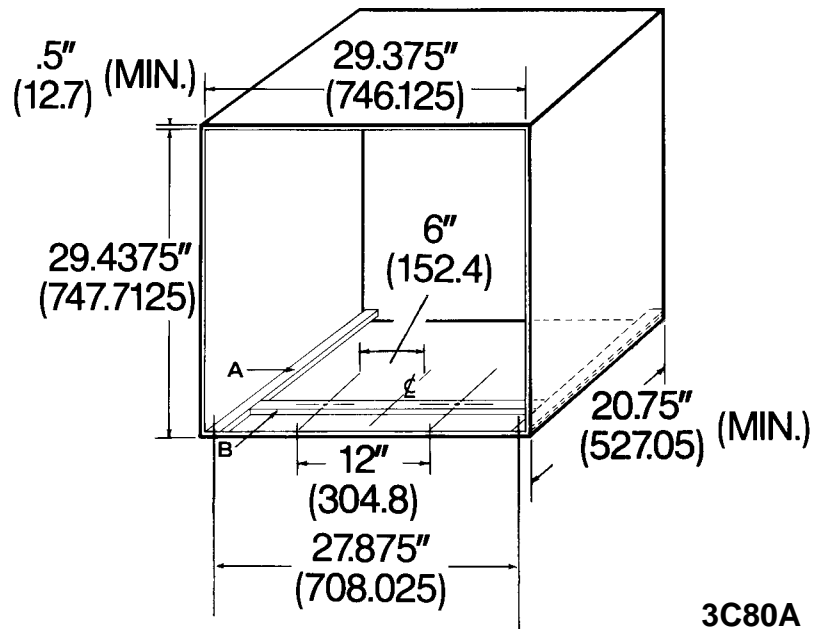
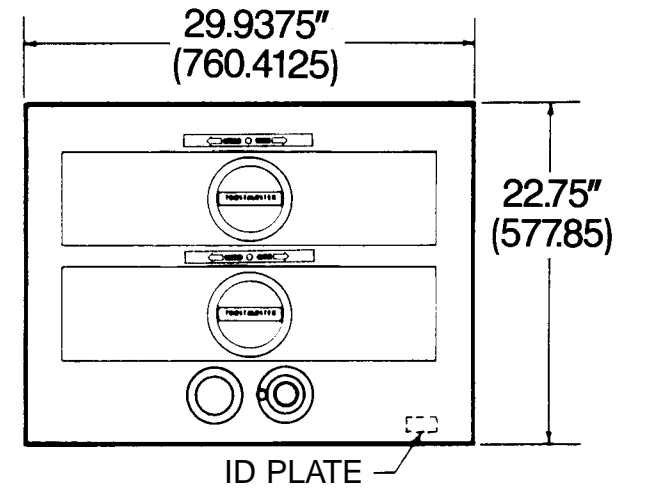
FRONT VIEW



3A80A



3B80A



3C80A

