



## Hot Food Server Built-In Model 3B70A

**3B70A**

### 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 server with two (2) drawers. Each drawer is furnished with removable, deep-drawn stainless steel pan 5½"H x 16¾"W x 10⅛" 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 ½" at top and bottom and ⅜" 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 models available in 230V. See electrical data chart on reverse side.

### Heating

Heating is accomplished by preformed tubular heating elements. Model 3B70A has two heating elements located on the lower sides.

### Controls

Temperature is regulated by a hydraulic thermostat adjustable from 100°F to 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 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. Nominal capacities per drawer:

- 25 Baked Potatoes (120 count)
- 5 #10 Cans Vegetables
- 20 lb. Ribs
- 3½ doz. Hamburger Buns
- 4½ doz. Dinner Rolls

### Agency Data

Hot Food Servers are Underwriters' Laboratories, Inc. listed; NSF and Canadian Standards Association\* certified and comply with CE requirements.

\*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).

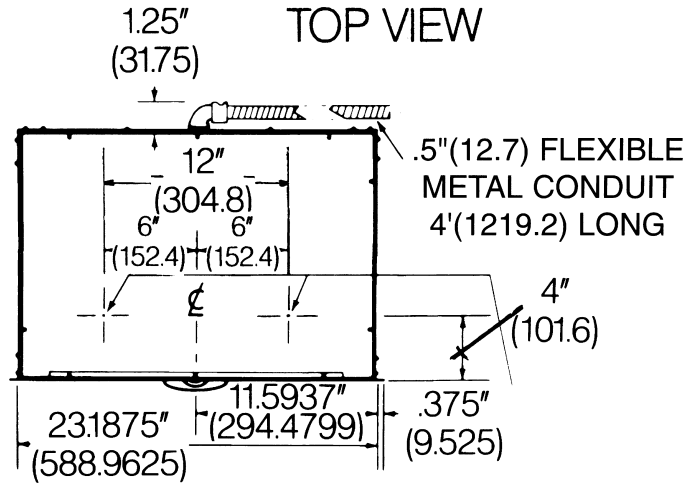
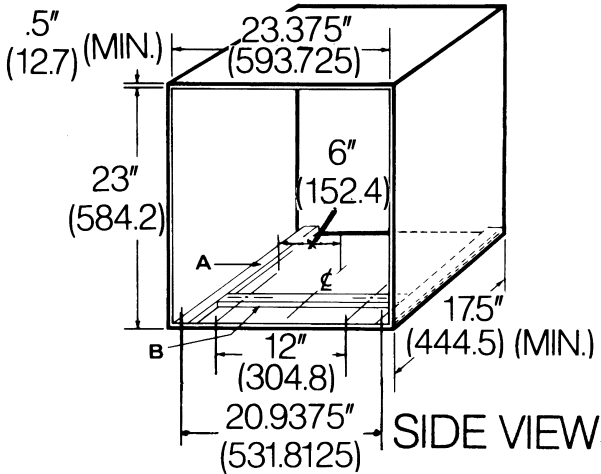
### Ordering Information

- 120V, 1 phase only
- 208/240V, 1 phase only
- ACC 3B70 GRTE - Grate
- ACC PAN 3B70 - Pan



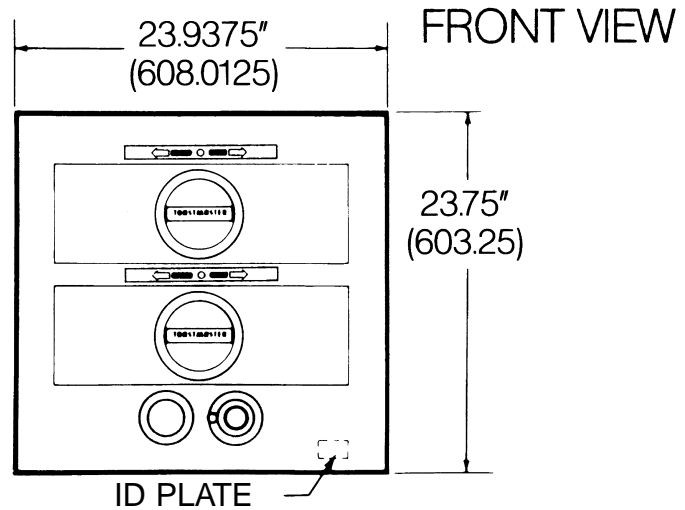
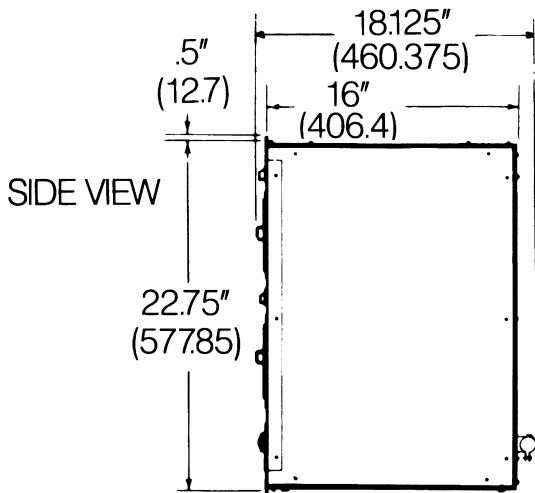
# Hot Food Server Built In Model 3B70A

NOTE: All Figures In Parentheses Are In Millimeters.



- A. TWO SUPPORTS TO BE PROVIDED. TOP FACE OF SUPPORTS 16" (406.4) MIN.; 1/16" (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 1/16" (1.5875) BELOW BOTTOM EDGE OF OPENING.

TWO MOUNTING HOLES LOCATED INSIDE BOTTOM OF HOT FOOD SERVER SEE INSTALLATION DATA



## 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
3B70A	23.1875" (589)	16" (406.4)	22.75" (577.9)	10.75" (273.1)	16.625" (422.3)	5.5" (139.7)	16.8	24.2	104	119

## CONNECTED LOAD AND ELECTRICAL DATA

MODEL	TOTAL KW				NOMINAL AMPERES 1-PHASE			
	120V	208V	230V	240V	120V	208V	230V	240V
3B70A	.80	.72	.80	.95	6.67	3.46	3.47	3.97

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.**

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