



# Hot Food Server Freestanding Model 3B22D



3B22D

### Controls

Temperature is regulated by hydraulic thermostat adjustable from 100° to 200°F, with "off" position. Thermostat control is mounted on front below the drawers 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 ensures 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:

- 35 Baked Potatoes (120 count)
- 7 #10 Cans Vegetables
- 25 lb. Ribs
- 5 doz. Hamburger Buns
- 6 doz. Dinner Rolls

### Agency Data

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

- 3B22D - 120V, 1 phase only
- 3B22D - 208/240V, 1 phase only
- ACC3B20GRTE - Grate
- ACCPAN3B20 - Pan

### Application

Hot food servers are designed to hold cooked foods at a 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

Freestanding, drawer-type hot food server furnished with 4" NSF adjustable legs. Each drawer is furnished with removable, deep-drawn, stainless steel pan. See dimensional data and preheat chart on reverse side.

### Construction

Frame is of welded and reinforced sheet steel. The exterior cabinet and drawer fronts are of stainless steel with an aluminized steel inner lining. Drawers are equipped with handle operated latching mechanism and positive stop.

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

### Insulation

Fully insulated on all six (6) sides, including drawer fronts, with blanket-type fiberglass insulation.

### Electrical

Provided with factory installed 36" cord and plug. Available in 120V NEMA 5-15P plug or 208/240V NEMA 6-15P plug units, single phase only. CE units available in 230V CE plug CEE 7/XVII. See electrical data chart on reverse side.

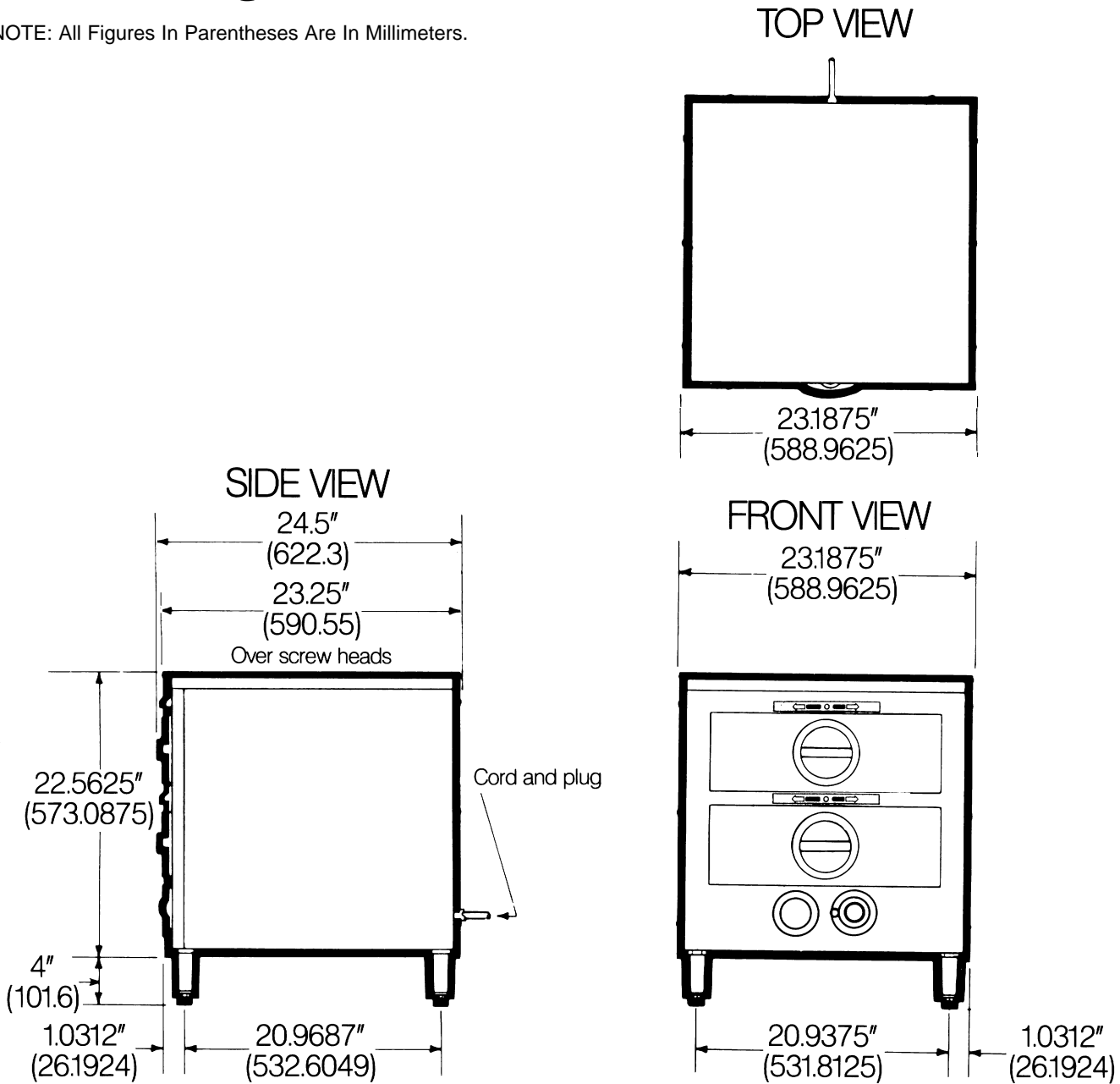
### Heating

Heating is accomplished with preformed tubular heating elements. Model 3B22D has two heating elements located on the lower sides.



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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
3B22D	23.1875" (588.9625)	24.5" (622.3)	22.5625" (573.0875)	16" (406.4)	16.375" (415.925)	5.5" (139.7)	172	24.8	129	144

CONNECTED LOAD AND ELECTRICAL DATA

MODEL	TOTAL kW				NOMINAL AMPERES 1-PHASE			
	120V	208V	230V	240V	120V	208V	230V	240V
3B22D	1.00	.90	1.00	1.2	8.70	4.33	4.35	4.33

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1400 Toastmaster Drive, Elgin, IL 60120-9272 USA • 1-800-323-2210 • Fax: 1-800-635-4725

www.middleby.com