

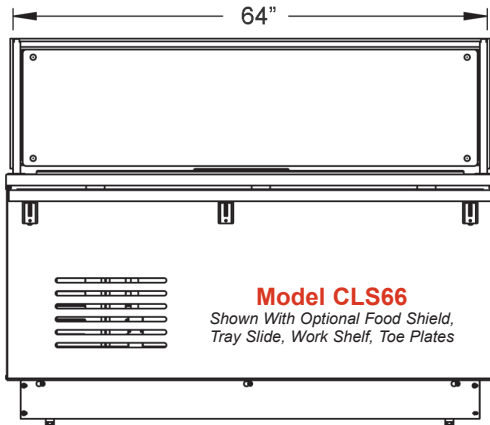


**MODELS**

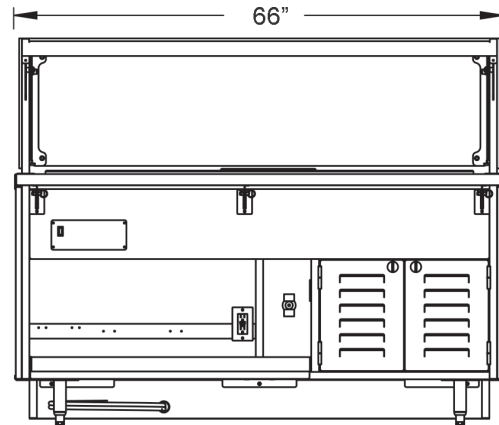
- CLS30 CLS36
- CLS42 CLS48
- CLS54 CLS60
- CLS66 CLS72
- CLS78 CLS84
- CLS90 CLS96

**MODULAR COLD FOOD COUNTERS**

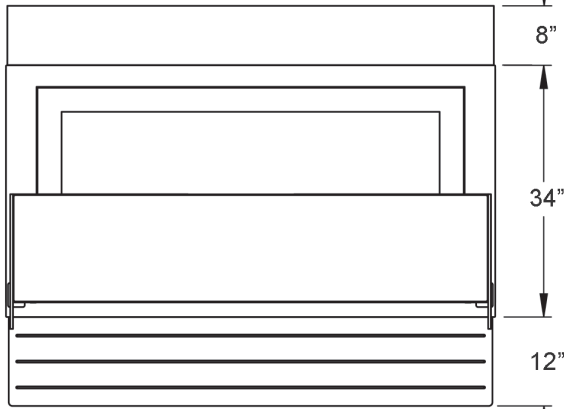
*Essence™ Series*



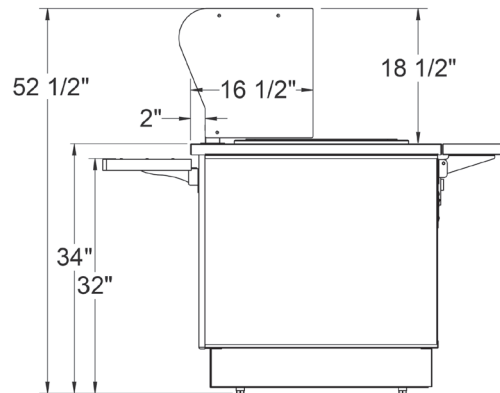
**Front View ▲**



**Operator View ▲**



**Plan View ▲**



**End View ▲**

**MODEL DETAILS**

Model	Counter Length	No. Of Pans (Top) Avail.	Std.	Compressor H.P.	Amps	Ship Wt. (Lbs.)	Model	Counter Length	No. Of Pans (Top) Avail.	Std.	Compressor H.P.	Amps	Ship Wt. (Lbs.)
CLS30	30"	1	1	1/5	3.8	400	CLS66	66"	1,2,3,4	4	1/3	5.9	670
CLS36	36"	1,2	2	1/5	3.8	430	CLS72	72"	1,2,3,4	4	1/3	5.9	690
CLS42	42"	1,2	2	1/5	3.8	450	CLS78	78"	1,2,3,4,5	5	5/8	8.7	720
CLS48	48"	1,2,3*	3	1/5	3.8	475	CLS84	84"	1,2,3,4,5	5	5/8	8.7	750
CLS54	54"	1,2,3	3	1/5	3.8	600	CLS90	90"	1,2,3,4,5,6	6	5/8	8.7	800
CLS60	60"	1,2,3,4*	4	1/3	5.9	640	CLS96	96"	1,2,3,4,5,6	6	5/8	8.7	820

\* For double-sided island counters, Model CLS48 can only accommodate 1 or 2 wells, and Model CLS60 can only accommodate 1, 2 or 3 wells, to allow for island style food shield posts. All models are 120 VAC, 1-phase, with NEMA 5-15P plug.

**SPECIFICATIONS**

**General:**

Provide Multiteria Model #CLS\_\_\_\_\_ to be constructed with heavy-duty welded stainless steel tubular frame. Countertop to be manufactured with 14-gauge stainless steel with 1 1/2" top turndown. All welds to be ground and polished to provide #4 finish. Counter to have easily removable 3/4" laminated front and end panels. All millwork panels to have standard plastic laminate on front and white laminate interior. Counter to have \_\_\_\_\_ (number of) cold pan openings.

**Body Frame:**

To be welded and polished, 1" stainless steel tubular framework. Body frame made to readily accept 3/4" laminated panels to allow panel changing without the use of tools. Body frame made to accept TIGHT LINK™ (patented) fastening system. Base to be furnished with removable stainless steel undershelf. Undershelf depth to allow 4" clear open space for mechanical connections during installation. Unit shall rest on 6" high stainless steel legs with stainless steel adjustable feet.

**Countertop:**

Counter top is 14-gauge stainless steel with 1 1/2" turned down edges and stainless steel support channels.

**Front & End Millwork Panels:**

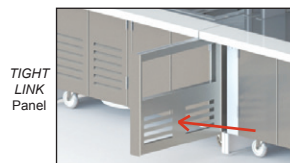
Millwork panels to be constructed of 3/4" wood substrate with standard plastic laminate on front and white laminate interior, color matching edge banding on top and sides, and black rubber T-molding on bottom edge. Panels are removable for service access. End panels are removable without use of tools.

**Cold Pan:**

Drop-in cold pan with 3" pan recess keeps pre-chilled food products at safe serving temperatures. Top angled inside wall allows cold air to effectively blanket food product to keep food optimally cold and fresh. NSF-7 approved cold wall construction utilizes R-513A refrigerant and consists of aluminized steel housing with a stainless steel bezel, an electronic temperature control, pan support bars for full-size pans, condensing unit, compressor, auto-defrost and easy serviceability with sight glass and service valves. Includes 1" NPT brass drain to simplify cleaning.

**TIGHT LINK™ System**

Furnish with patented slide-in panel(s) that link adjacent counters together their entire depth and height to eliminate top, front and rear horizontal and vertical gaps between equipment. Linking panels are open to allow mechanical connections to run through adjoining counters without having to cut access holes, reducing the number of building mechanicals required to connect equipment.



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