

J713 Series Cold Food Counters, 3-5 Well



Product Images



Description

Aladdin Temp-Rite's® cold food serving counters are specially designed to maintain cold foods at a temperature below 40° F during tray assembly period. These counters feature heavy gauge all metal cabinet construction with reinforcement at all stress points.

STANDARD FEATURES:

- 9" deep stainless steel, fully insulated, pan with divider bars to hold standard 12"x 20" food pans. (6" maximum food pan depth recommended for best performance)
- Refrigeration coils on sides and bottom of pan
- 1" brass drain with valve for easy cleaning
- Fully accessible switches and controls
- Refrigeration is thermostatically controlled
- 5" diameter swivel heavy duty, non-marking casters with brakes
- Ten foot cord and plug

Additional Information

Equipment Type	HOD Advantage
Available Options	6" Work Shelf, Double Tier Over-Shelf, Intermediate Under-Storage Shelf, Refrigerated Base, Single Tier Over-Shelf
Caster Size	5"
Caster Type	Heavy Duty, Non-Marking
Electrical	120V, 8Amps
Plug	5-15P
Agency Listing	UL, UL Sanitation
Warranty	1-yr parts, 90-days labor, 5-yrs compressor (parts only)
Technical Note	The addition of options may change the electrical requirements and/or equipment dimensions. Please refer to spec sheet for additional information.
Country of Manufacture	United States
Spec Sheet	View

Products in this set



Cold Food Counter, 3 Pan, 48" Length - J713

Aladdin Temp-Rite's® cold food serving counters are specially designed to maintain cold foods at a temperature below 40° F during tray assembly period.



Cold Food Counter, 4 Pan, 62" Length - J713A

Aladdin Temp-Rite's® cold food serving counters are specially designed to maintain cold foods at a temperature below 40° F during tray assembly period.



Cold Food Counter, 5 Pan, 76" Length - J713B

Aladdin Temp-Rite's® cold food serving counters are specially designed to maintain cold foods at a temperature below 40° F during tray assembly period.