



4-Well L-Shape Hot Food Counters, 48" - J712L/R Series

Product Images



Description

STANDARD FEATURES:

- 14-gauge stainless steel countertop with 4 die-stamped well openings
- Individual thermostatically controlled 1,000-watt hot food wells
- Well drains are plumbed to a common bottom valve for easy access and cleaning
- Unique L-shape design is ideal for kitchens with certain space restrictions.
- Stainless steel front and end panels
- Convenient under-storage area
- Heavy-duty 5" swivel casters with brakes (non-marking)
- 10 ft. external cord and plug assembly for left or right-hand access

Additional options available for J712L and J712R models:

- 6" folding stainless steel work shelf
- Stainless steel single-tier or double-tier overself
- Heat lamp mounted under overself
- 3-bar serving tray rail
- Sneeze guard
- Raised drain
- Convenience outlet

Additional Information

Equipment Type	HOD Advantage
Available Options	See Spec Sheet for additional options
Caster Size	5"
Caster Type	Heavy Duty, Non-Marking
Electrical	Refer to Spec Sheet
Plug	See spec sheet
Agency Listing	UL, UL Sanitation
Warranty	1-yr parts, 1-yr labor
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



Hot Food Counter, 4 Well, Left L-Shape, 48" - J712L

Designed and engineered to provide years of reliable service, our durable stainless steel hot food counters feature individual thermostatically controlled 1,000-watt food wells that can be operated wet or dry, giving you precise temperature control and maximum hot food holding performance.

Unique L-shape design is ideal for kitchens with certain space restrictions.



Hot Food Counter, 4 Well, Right L-Shape, 48" - J712R

Designed and engineered to provide years of reliable service, our durable stainless steel hot food counters feature individual thermostatically controlled 1,000-watt food wells that can be operated wet or dry, giving you precise temperature control and maximum hot food holding performance.

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