Grocerant

Heated Service Food Bar 43"D

Structural Concepts®
DELIVERING FRESH. ALWAYS.™

- **FB3S-2H** 36"L x 43"D x 52"H
- **FB5S-4H** 64"L x 43"D x 52"H
- **FB10S-8H** 122"L x 43"D x 52"H



FB3S-2H

Included

- NOTE: Not applicable for bone in protein
- Holds full size 6"D pans (pans not included)
- One year parts & labor warranty
- Open rear storage
- Rear wrapping board, white Sanalite®
- Wells with individual temperature controls

Specify	Standard Features	Additional Options
EXTERIOR COLOR	• Laminate (stock colors)	• Laminate (non-stock colors) • Powder coated (stock/non-stock colors) • Powder coated Silversan Black • Stainless steel
LOWER FRONT PANEL COLOR	• Powder coated Silversan Black	• Powder coated (stock/non-stock colors) • Stainless steel
LOWER FRONT PANEL HEIGHT	• 15-5/8" Lower front panel height	• 8-5/8" Lower front panel height
BASE SUPPORT	• Rail system for shims	
BUMPER FRONT	• None	• 1" Boston bumper (specify color) • 1" Stainless steel plate rail bumper
COUNTERTOP SURFACE	• Stainless steel	• 3 cm. Quartz
REAR STORAGE	• Open rear storage	
SNEEZE GUARD	• Clear glass w/ stainless steel ADM posts	• Clear frameless glass (3" glass gaps case-to-case)
ELECTRICAL CONNECTION	• Electrical leads	
HEATED WELLS	[1] • Steam heat with manual fill system	• Dry heat (no water required) [1] • Steam heat with autofill system
MISCELLANEOUS		• Second year parts & labor warranty

Std Notes: 1 - Floor drain required

Option Notes: 1 - Floor drain required

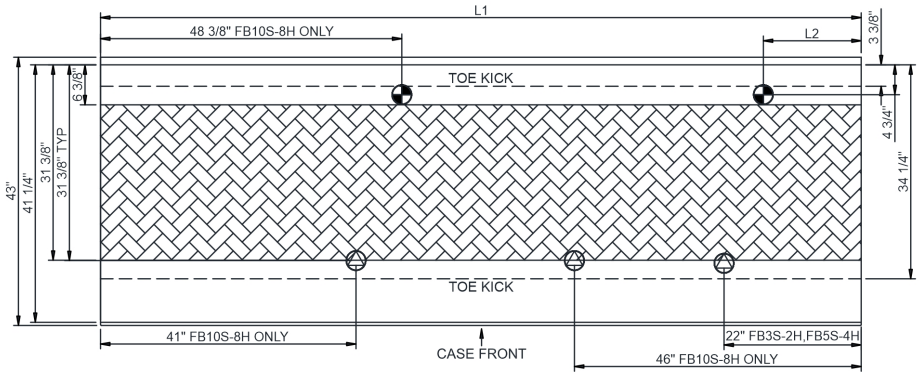
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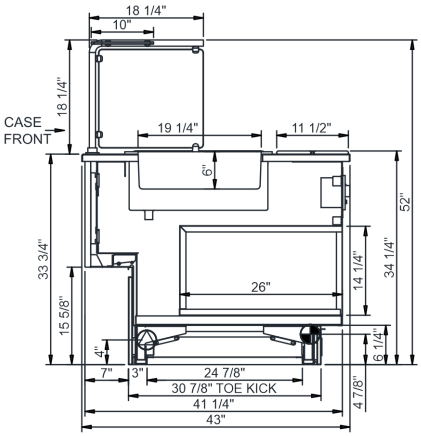
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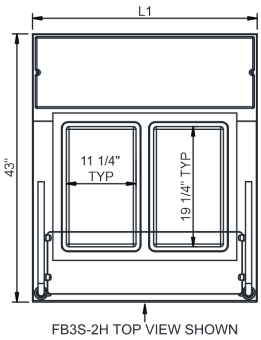
Intended Environment:	Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise in system information below.	
Zone	**Intended Product To Be Displayed**	**Warmest Avg Prod Temp ° F**
1	Unpackaged heated products-Preheated to Warmest Avg Prod Temp.	160

PLAN VIEW



SIDE VIEW





FB3S-2H TOP VIEW SHOWN

	WELLS
FB3S-2H	2
FB5S-4H	4
FB10S-8H	8

NOTE: ALL DIMENSIONS APPROXIMATE

ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).
LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).
REFRIGERATION LINE CONNECTION.
REMOTE FLOOR SINK & UTILITIES ACCESS AREA.
SELF-CONTAINED CASE SERVICE ACCESS AREA.
DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications

Model	L"	L1"	L2"	System Circuit Volts			Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack BTUH	Para. Rack BTUH	Est Wt
FB3S-2H	N/A	36.00	12.63	Heat (N/A)	Circuit #1	208	1	60	11.59	2,410	2+G	Leads Multiple	N/A	N/A	N/A	700
				Heat (N/A)	Circuit #1	208	1	60	4.27	888	2+G	Leads Multiple	N/A	N/A	N/A	
FB5S-4H	N/A	64.00	12.63	Heat (N/A)	Circuit #1	208	1	60	23.06	4,797	2+G	Leads Multiple	N/A	N/A	N/A	900
				Heat (N/A)	Circuit #1	208	1	60	8.70	1,810	2+G	Leads Multiple	N/A	N/A	N/A	
FB10S-8H	N/A	122.00	15.75	Heat (N/A)	Circuit #1	208	1	60	23.06	4,797	2+G	Leads Multiple	N/A	N/A	N/A	1,200
				Heat (N/A)	Circuit #2	208	1	60	23.06	4,797	2+G	Leads Multiple	N/A	N/A	N/A	
				Heat (N/A)	Circuit #1	208	1	60	8.70	1,810	2+G	Leads Multiple	N/A	N/A	N/A	
				Heat (N/A)	Circuit #2	208	1	60	8.70	1,810	2+G	Leads Multiple	N/A	N/A	N/A	

*** Does not include electric defrost on freezer models.

Regulatory Approvals:	
All Models	ETL Listed to UL 197 ETL Listed to CAN/CSA 22.2 No. 109 ETL Sanitation to NSF/ANSI 4

DOE 2017 Energy Efficiency Compliant

Important Notes:

1) Not applicable for bone in protein.
2) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle.
3) Units must be shimmed during installation to ensure the unit is level and plumb.
4) Floor drain required for steam wells.
5) Auto fill options use 1/2" water line.
6) Manual fill and Auto fill options use 3/4" drain line.

⚠ **WARNING:** This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Placement of Case

Consider where the display case will be positioned relative to walls, ceilings, HVAC vents, windows, and other equipment discharging warm air.

The 5′ - 10′ - 15′ Rule

Stay 5′ away from an exterior window

Direct sunlight increases the heat load on the front of the display resulting in the refrigeration system having to work harder and possible condensation on the case.

Remain 10′ away from HVAC ceiling vents

Air blowing on the front of the display interrupts the air curtain and causes product temperatures to increase.

Minimum 4″ clearance to walls & ceilings.
Refer to spec sheets & design guide for further information.

With service display cases that have a glass front, air blowing on the front glass causes condensation to develop.

Position the display 15′ away from exterior doors

Air drafts from the front exterior doors interrupt the air curtain, allowing warm air to penetrate the inside of the display, affecting product temperature.

