

TY2-48 SERIES TY2SYS-48 SERIES

Heated Display Systems





□ HALO HEAT ... a controlled, uniform heat source that gently holds and surrounds food for better appearance, taste, and longer holding life.

 $\hfill\Box$ Holds and displays hot food fresh and moist for hours — without adding water.

- □ Expandable system to meet your specific requirements.
- ☐ Matches profile of leading refrigerated display case.
- ☐ Hot Display Case
 - Curved glass styling.
 - Displays hot food without condensation on glass.
 - Thermostatically controlled heat source radiates from the base of the display case in multiple heat zones.
 - Overhead light zones with shatterproof coated bulbs.
 - Holds a full range of standard (gastronorm) pan sizes, full-size or half-size sheet pans.
 - Tempered sliding glass doors reflect heat back into the products and mirror the display to enhance merchandising effect.
- ☐ Decorator Base
 - Standard black painted front and end panels.
 - Protected with a environmentally friendly bumper, made of 93% pre-consumer polycarbonate waste and is 100% recyclable.
- ☐ Self-Service Hot Display
 - Customer self-service opening is available across the full length of case.

— Front mounted heat-guard provides customer protection.

The display case is constructed of 18 gauge, stainless steel. A tempered glass front encloses the display case and can be lifted to a 90 degree angle for easy cleaning. Removable, sliding glass doors on the operator side are included. Sliding door tracks have a "clean sweep" cutout allowing for easy cleaning and crumb removal. Framed end glass with rubber gasket material protects glass edges from chipping and breakage. The base is divided into two (2) individually managed heat zones with each zone controlled by a separate thermostat with a range of 1 through 10 and heat-on indicator light. Overhead lights are controlled by ON/OFF switches in two (2) light zones. Two (2) 125V plug outlets are available as an option on 120/208-240V units only. Countertop display cases include one set of 4" (102mm) legs.

TY2-48 - 48	א" <i>(</i> 121	9mm)	lenath
112-40-40	J (IZI		ichiqui

- ☐ TY2SYS-48* 48" (1219mm) length, with base
- ☐ TY2-48/P 48" (1219mm) length, 47-5/16" (1202mm) self-service opening across full length of case front
- □ TY2SYS-48/P* 48" (1219mm) length, with base, 47-5/16" (1202mm) self-service opening across full length of case front

^{*}The system base is not sold as a separate item. Order the full TY2SYS model to receive the base.



Factory Installed Options

TY2SYS-48

- Electrical Choices

 ☐ 120/208-240V
 - □ 230V
- End Glass Choices
 - ☐ Clear Glass, standard
 - \square Solar Bronze Glass, optional [5011901]
 - ☐ Temperature Probe, optional [5004916]
- Panel Color Choices
- ☐ Black painted, standard
- ☐ 1" (25mm) Black formica system end panel, optional [PE-26780]
- ☐ Stainless Steel

☐ Independent Electrical	Outlet, o	ptional	[5001781]
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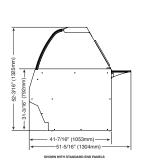
 \square Temperature Gauge, optional [GU-33384]

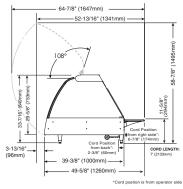


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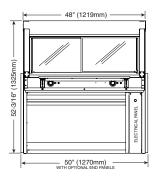
TY2-48 Series TY2SYS-48 Series Heated Display Systems





TY2SYS Profile

TY2 Profile



TY2SYS-48

Installation Requirements

Display case must be installed level. The display case must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Do not install a heated display case near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.

Weight		
Model	Net	Ship
TY2-48	225 lb (116 kg)	415 lb (188 kg)
TY2SYS-48	475 lb (215 kg)	575 lb (261 kg)
TY2-48/P	265 lb (120 kg)	585 lb (265 kg)
TY2SYS-48/P	475 lb (215 kg)	602 lb (273 kg)

Crated dimensions: L x W x H

TY2-48: 45" x 52" x 45" (1143mm x 1321mm x 1143mm)
TY2SYS-48: 45" x 52" x 60" (1143mm x 1321mm x 1524mm)

Dimensions	(Hx	W	Χ	D)
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Exterior, countertop model with legs:

33-7/16" x 48" x 49-5/8" (849mm x 1219mm x 1260mm)

Exterior, with base, standard painted end panels:

52-3/16" x 48" x 51-5/16" (1325mm x 1219mm x 1304mm)

Exterior, with base, optional 1" (25mm) end panels 52-3/16" x 50" x 52" (1325mm x 1270mm x 1317mm)

Well dimensions (W x L x D):

27-3/16" x 45-5/16" x 4-1/2" (690mm x 1151mm x 114mm)

Electrical					
V	Ph	Hz	Α	kW	
120/208-240	1	50/60	13.8	3.3	NEMA L14-20P
(208)	1	50/60	12.0	2.5	20A, 250V plug
(240)	1	50/60	13.8	3.3	(Plug - countertop only; terminal block - system)

Pan Configuration*						
Dimensions		Qty.				
12" x 20" x 2-1/2"	(GN 1/1)	3				
12" x 6" x 2-1/2"	(GN 1/3)	3				
12" x 10" x 2-1/2"	(GN 1/2)	6				
12" x 6" x 2-1/2"	(GN 1/3)	3				
1	8" x 26" x 1"	2				
48 lbs (22 kg)	30 qts (36 L	.)				
	12" x 20" x 2-1/2" 12" x 6" x 2-1/2" 12" x 10" x 2-1/2" 12" x 10" x 2-1/2" 12" x 6" x 2-1/2"	12" x 20" x 2-1/2" (GN 1/1) 12" x 6" x 2-1/2" (GN 1/3) 12" x 10" x 2-1/2" (GN 1/2) 12" x 6" x 2-1/2" (GN 1/3) 18" x 26" x 1"				

^{*} Pans are not included with display case.

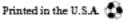
Specifications

- Six (6) overhead lights with two (2) light zones.
- Two (2) base heat zones with two (2) adjustable thermostats with a range of 1 through 10, and two (2) heat-on indicator lights.
- Two (2) tinted, reflective, tempered glass sliding doors on operator side.
- One (1) 10" x 36" (254mm x 914mm) operator-side work shelf.
- Self-serve model 48/P has a self-serve pan insert 26-7/16" x 45-3/16" x 2" (672mm x 1148mm x 51mm) and includes two (2) Wire Pan Grids.

Accessories					
Seamlessly connect multiple Units Butting kit, countertop	5015250	□ Platform scale (specify right-hand or left-hand)	55265		
□ Butting kit, system	5009001	□ Sheet pan divider bar package	5002802		
		□ Thermostat guard cover plate	5007660		
☐ Pan insert, Self-Service 4" (102mm) deep	1001990	□ Work shelf with gravy lane	5005638		



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^{**} Will also accept 4" (100mm) deep pans.