



# FRESH BAR

COLLECTION

 **DISPLAYS**  
**Cayuga**





















# BUILD YOUR OWN CASE

**Cayuga understands product merchandising today is about fresh presentation, versatility and innovation. Retailer needs can be very specific, however budgets don't always allow for a fully custom case. This is where the Fresh Bar Collection comes in: customizable foodbars designed on a standard modular platform.**

The Fresh Bar Collection reflects the latest styles and trends in the industry - helping you keep your look and brand fresh. Designed and manufactured at our own North American facility, the entire collection is fully modular and customizable with a variety of finishes, colours, materials and other options. You can choose from a variety of modular designs including double or single-sided, hot or cold, plus a wide variety of ends.

And when you work with Cayuga Displays, you can always be confident we'll help you to select the right product and options, so that you have the food presentation that is certain to elevate your customers' experience and enhance your brand - beautifully.

*"Longo's is pleased to support Cayuga Displays. Your team's quick service/turnaround for projects has helped us with our millwork for bakery and floral in past projects. More recently your team has come up with some cost effective refrigeration solutions for our bakery and produce."*

Paul Collette,  
Longo's Support Center  
Project Manager Real Estate  
and Construction



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# REFRIGERATED FOOD BAR

## DOUBLE SIDED AIR OVER DESIGN

 REFRIGERATED

*Standard features shown*



**\* FOOD PANS NOT INCLUDED**



*Custom options available, refer to options schedule on page 10*

MODEL	DESCRIPTION	LENGTH
FBDA-BD1-3	6 Well Module	39 ¼"
FBDA-BD1-4	8 Well Module	52 ¼"
FBDA-BD1-5	10 Well Module	65 ¾"
FBDA-BD1-6	12 Well Module	78 ¾"
FBDA-BD1-7	14 Well Module	91 ½"

Note: For units with no Food Bar End Modules add 4 ¾" per finished end to obtain total length

### FEATURES:

- All metal base cabinet construction
- Modular design: numerous combinations of well module configurations and Food Bar End Modules available
- Many exterior finish options can be applied to the base cabinet: powdercoat paint, brushed stainless steel, laminates
- A variety of countertop materials and finishes are available
- Other custom options are offered. Refer to the options schedule on page 10
- LED lighting strips are mounted in the sneezeguard canopy. Various light intensities/spectrums are available
- Cayuga Displays proprietary air-over refrigeration system is designed to maximize product freshness and quality
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards
- Food pans can be displayed in a flat or slightly angled position
- Brushed stainless steel tub, sneezeguard canopy and top shelf cap
- Lift-Up tempered sneezeguard glass.
- Equipped with remote refrigeration
- Self-contained refrigeration available. Contact Cayuga Displays for details
- Super E-Coat is applied to the evaporator coils to prevent corrosion from acids, oils and brines
- A standard finished end panel detail (x2) is shown in the illustrations on this page. Customize with the many Food Bar End Modules: for soup, salad dressings, drinks, other food products and container storage. For more information on these End Modules, refer to pages 14 to 18

Note: Information and specifications may change due to engineering improvements.



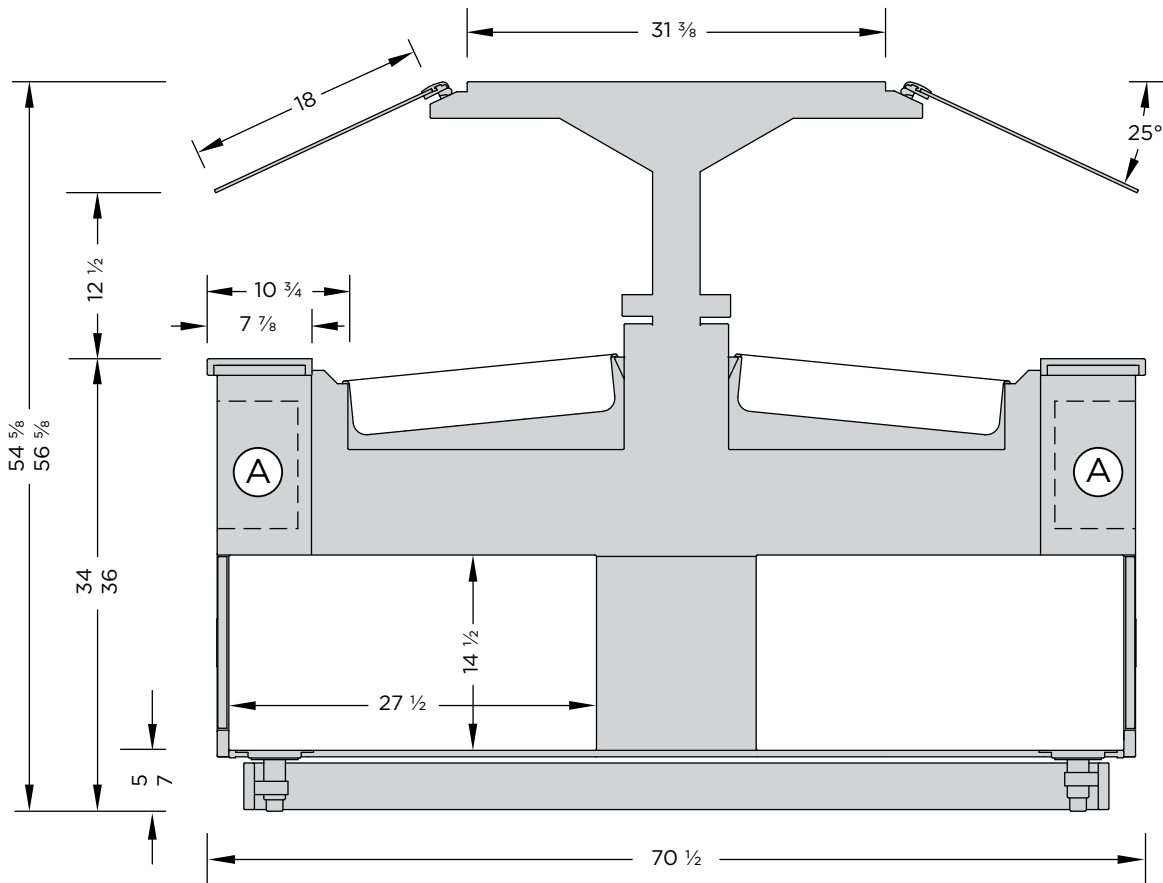


# REFRIGERATED FOOD BAR

## DOUBLE SIDED AIR OVER DESIGN

 REFRIGERATED

### LIFT-UP SNEEZEGUARD



(Lift-up Sneeze Guard Meets ADA and NSF Standards)

(Front Swing Doors Storage Area and Access to Electrical and Plumbing)

**A** Optional open base merchandising (5 1/8" D x 9 1/2" H, length varies based on unit) is located under 7 7/8" counter ledge.





# REFRIGERATED FOOD BAR

## DOUBLE SIDED AIR OVER DESIGN

 REFRIGERATED

TECHNICAL SPECS (REMOTE REFRIGERATION)					
MODEL	COLD WELL	VOLTS	AMPS	BTU LOAD	SUCTION
FBDA-BD1-3	6 Well Module	115	1.3	5040	20F
FBDA-BD1-4	8 Well Module	115	1.5	6720	20F
FBDA-BD1-5	10 Well Module	115	1.8	8400	20F
FBDA-BD1-6	12 Well Module	115	2.1	10080	20F
FBDA-BD1-7	14 Well Module	115	2.3	11760	20F

TECHNICAL SPECS FOR SELF-CONTAINED REFRIGERATION AVAILABLE UPON REQUEST

### STANDARD FEATURES:

- Textured powdercoat finish black or white applied to exterior of the base cabinet
- Brushed stainless steel sneezeguard canopy and top shelf cap
- Lift-up tempered sneezeguard glass
- LED lighting strip mounted in sneezeguard canopy
- Brushed stainless steel countertop
- Dry storage space with swing doors in the base cabinet
- Super E-Coat applied to the evaporator coils for corrosion resistance

### CUSTOM FEATURES:

EXTERIOR FINISHES	
Custom paint colors applied to base cabinet	
Brushed Stainless Steel	
Formica laminate finish: _____	
Other laminate finish (specify): _____	
2" black McCue impact bumper applied to base cabinet	
Other McCue impact bumper strip colors available	

### COUNTERTOP OPTIONS

Engineered Stone (Specify)	
Solid Surface (Specify)	
Granite - (Specify)	

### MISCELLANEOUS OPTIONS

Open shelf in base for merchandising or container storage	
Open shelf in base for merchandising or container storage with front rail	
Foodbar End Module options- refer to pages 14 & 18	

### ADDITIONAL FEATURES:

- Designed to maintain product temperature of 38-41°F (3°-5°C) with a maximum ambient atmosphere of 75°F (24°C)/55% relative humidity
- Floor drain required
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards (Lift-up sneezeguard)
- 1 year parts and labor warranty



# HOT FOOD BAR

## DOUBLE SIDED HOT WELL DESIGN



Standard features shown



\* FOOD PANS NOT INCLUDED



Custom options available, refer to options schedule on page 13

MODEL	DESCRIPTION	LENGTH
FBDH-BD1-3	4 Well Module	39 1/4"
FBDH-BD1-4	6 Well Module	52 1/4"
FBDH-BD1-5	8 Well Module	65 3/8"
FBDH-BD1-6	10 Well Module	78 3/8"
FBDH-BD1-7	12 Well Module	91 1/2"

Note: For units with no Food Bar End Modules add 4 3/4" end cap per finished end to obtain total length

### FEATURES:

- All metal base cabinet construction
- Modular design: numerous combinations of well module configurations and Food Bar End Modules available
- Many exterior finish options can be applied to the base cabinet: textured powdercoat paint, laminates
- A variety of countertop materials and finishes are available
- Other custom options are offered. Refer to the options schedule on page 13
- Heat resistant LED lighting strips are mounted in the sneezeguard canopy. Various light intensities/spectrums are available
- Cayuga Displays proprietary waterless heating technology is designed to maintain the best holding temperatures to ensure product freshness and quality
- Ceramic heat emitters are mounted in the sneezeguard canopy to provide additional radiant heat above each food pan
- The Cayuga Displays waterless heating technology provide better energy efficiency than the conventional steam wells systems
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards
- Brushed stainless steel tub, sneezeguard canopy and top shelf cap
- Lift-Up tempered sneezeguard glass.
- A Standard end panel detail (x2) is shown in the illustrations on this page. Customize with the many Food Bar End Modules: for soup, salad dressings, drinks, other food products and container storage. For more information on these End Modules, refer to pages 14 to 18

Note: Information and specifications may change due to engineering improvements.



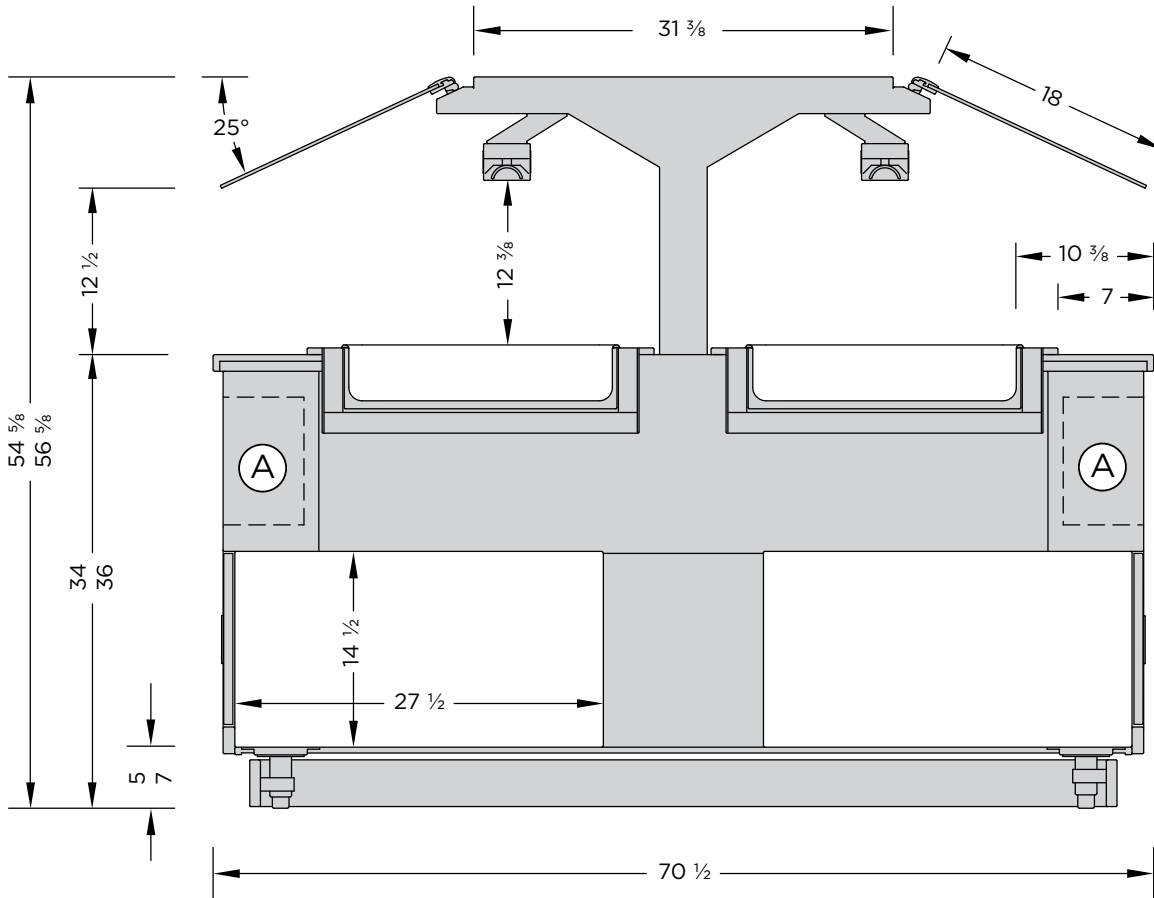


# HOT FOOD BAR

## DOUBLE SIDED HOT WELL DESIGN

 HEATED

### LIFT-UP SNEEZEGUARD



(Lift-up Sneeze guard Meets ADA and NSF Standards)

(Front Swing Doors Storage Area and Access to Electrical and Plumbing)

**A** Optional open base merchandising ( $5 \frac{1}{8}$ "D x  $9 \frac{1}{2}$ "H, length varies based on unit) is located under  $7 \frac{7}{8}$ " counter ledge.





# HOT FOOD BAR

## DOUBLE SIDED HOT WELL DESIGN

 HEATED

TECHNICAL SPECS			
MODEL	HOT WELL	VOLTS	AMPS
FBDH-BD1-3	4 Well Module	115/208	20.2
FBDH-BD1-4	6 Well Module	115/208	30.4
FBDH-BD1-5	8 Well Module	115/208	40.4
FBDH-BD1-6	10 Well Module	115/208	50.6
FBDH-BD1-7	12 Well Module	115/208	60.6

### STANDARD FEATURES:

- Textured powdercoat finish black or white applied to exterior of the base cabinet
- Brushed stainless steel sneezeguard canopy and top shelf cap
- Lift-up tempered sneezeguard glass
- LED lighting strip mounted in sneezeguard canopy
- Brushed stainless steel countertop
- Dry storage space with swing doors in the base cabinet

### CUSTOM FEATURES:

EXTERIOR FINISHES	
Custom paint colors applied to base cabinet	
Brushed Stainless Steel	
Formica laminate finish: _____	
Other laminate finish (specify): _____	
2" black McCue impact bumper applied to base cabinet	
Other McCue impact bumper strip colors available	

### COUNTERTOP OPTIONS

Engineered Stone (Specify)	
Solid Surface (Specify)	
Granite - (Specify)	

### MISCELLANEOUS OPTIONS

Open shelf in base for merchandising or container storage	
Open shelf in base for merchandising or container storage with front rail	
Foodbar End Module options- refer to pages 14 & 18	

### ADDITIONAL FEATURES:

- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards (Lift-up sneezeguard)
- 1 year parts and labor warranty



# FOODBAR END MODULES - DOUBLE SIDED

Standard features shown



\* FOOD PANS NOT INCLUDED



Custom features shown

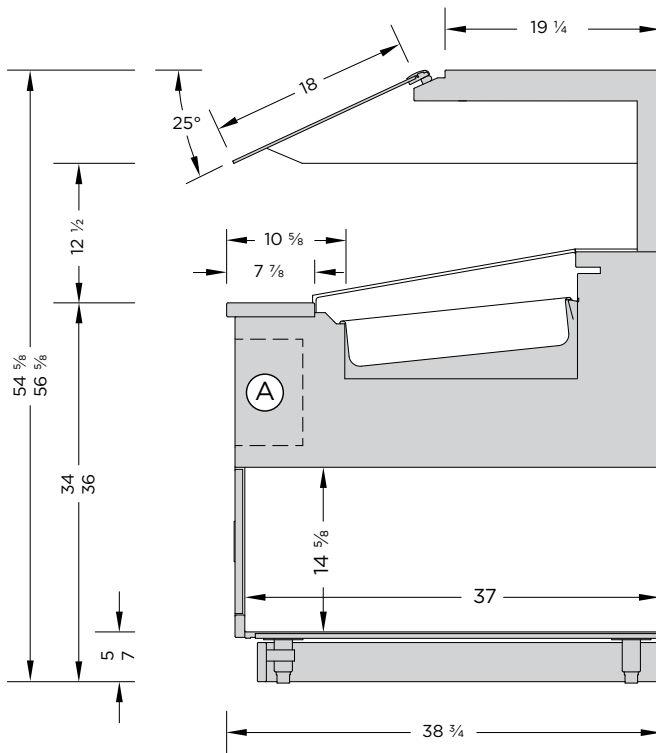
## END MODULE WITH FOUR AIR OVER REFRIGERATED WELLS

MODEL	DESCRIPTION	DEPTH	LENGTH
FBDEA-BAB	4 wells	38"	70 1/2"

### FEATURES:

- All metal base construction.
- Cayuga Displays proprietary air-over refrigeration system designed to maximize product freshness and quality.
- LED Lighting strip mounted in the sneezeguard canopy.
- Food pans can be displayed in a flat or slightly angled position.
- Base cabinet with storage and front swing doors (access to cold well controls).
- Tempered lift-up sneezeguard glass meets ADA and NSF-7 standards.
- Brushed stainless steel refrigerated tub, sneezeguard canopy and top shelf cap.
- Many exterior paint or laminate finishes available.
- A variety of countertop materials and finishes.
- Equipped with remote refrigeration. Self-contained refrigeration available.
- Super E-Coat is applied to the evaporator coils to prevent corrosion from acids, oils and brines.
- Full electrical certification. All electrical components ETL/UL certified.
- 1 year parts and labor warranty.

Note: Information and specifications may change due to engineering improvements.



FBDEA-BAB

Lift-up Sneezeguard Glass  
(Meets ADA and NSF-7 standards)

Ⓐ Optional open base merchandising (5 1/8"D x 9 1/2"H, length varies based on unit) is located under 7 7/8" counter ledge.



# FOODBAR END MODULES - DOUBLE SIDED

## STANDARD DEPTH END MODULE

Standard features shown



Custom features shown



## SHALLOW DEPTH END MODULE

Standard features shown



Custom features shown



## END MODULE WITH DROP DOWN AREA-SHALLOW OR STANDARD DEPTH

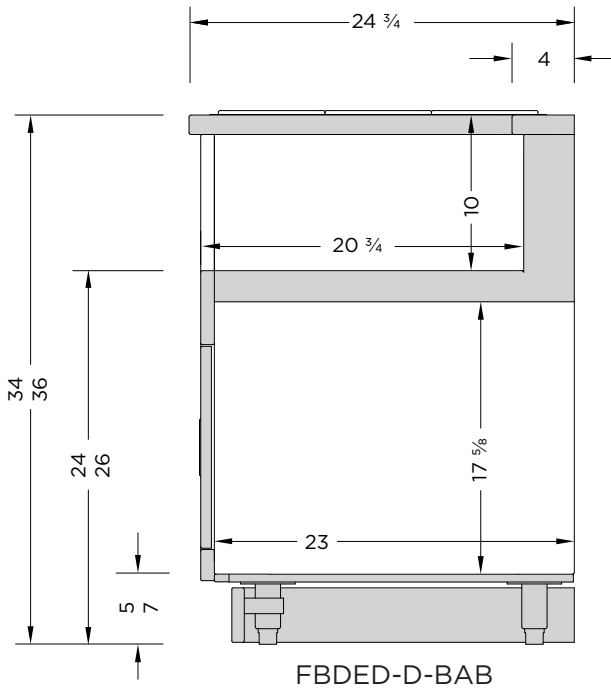
MODEL	DESCRIPTION	DEPTH	LENGTH
FBDED-S-AAA	Drop down end for merchandising or container storage	14	70 1/2"
FBDED-D-AAA		24	
FBDED-S-BAB	Drop down end for merchandising or container storage and base storage	14	
FBDED-D-BAB		24	

### FEATURES:

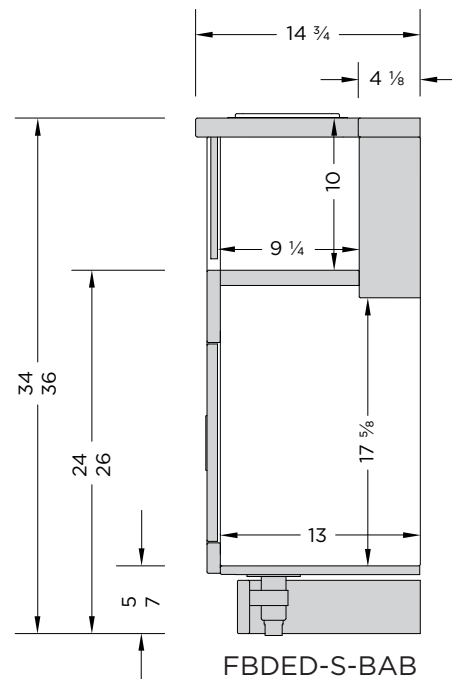
- All metal base construction.
- A drop-down area (Standard unit - 52 1/4"L x 20 3/4"D x 10"H, Shallow unit - 52 1/4"L x 9 1/4"D x 10"H) for merchandising or container storage.
- Base cabinet without or with storage and front swing doors (two swing doors).
- 6" round or square drop-in condiment holders can be added to the countertop.
- 8" high clear acrylic panel can be added to the front of the drop-down area.
- Many exterior paint or laminate finishes available.
- A variety of countertop materials and finishes.
- Full electrical certification. All electrical components ETL/UL certified.
- 1 year parts and labor warranty.

Note: Information and specifications may change due to engineering improvements.

## STANDARD DEPTH END MODULE



## SHALLOW DEPTH END MODULE





# FOODBAR END MODULES - DOUBLE SIDED



Standard features shown

**\* FOOD PANS NOT INCLUDED**



Custom features shown

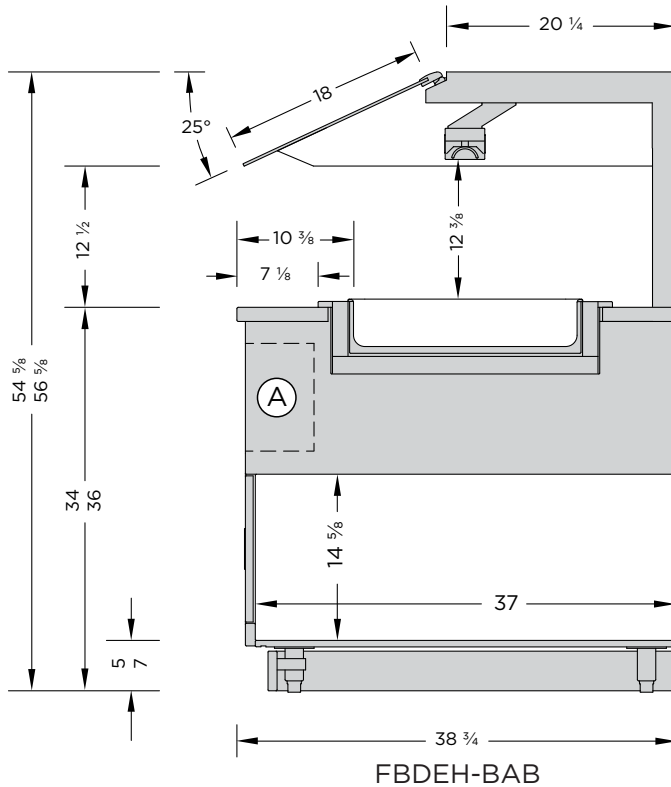
## END MODULE WITH THREE WATERLESS HEATED WELLS

MODEL	DESCRIPTION	DEPTH	LENGTH
FBDEH-BAB	3 wells	38"	70 1/2"

### FEATURES:

- All metal base construction.
- Cayuga Displays proprietary waterless heat technology is designed to maintain the best holding temperatures to ensure product freshness and quality.
- Ceramic heat emitters are mounted in the sneezeguard canopy to provide additional radiant heat above each food pan.
- Heat resistance LED lighting strip mounted in the sneezeguard canopy.
- Base cabinet with storage and front swing doors (access to hot well controls).
- Tempered lift-up sneezeguard glass meets ADA and NSF-7 standards.
- Brushed stainless steel refrigerated tub, sneezeguard canopy and top shelf cap.
- Many exterior paint or laminate finishes available.
- A variety of countertop materials and finishes.
- Full electrical certification. All electrical components ETL/UL certified.
- 1 year parts and labor warranty.

Note: Information and specifications may change due to engineering improvements.

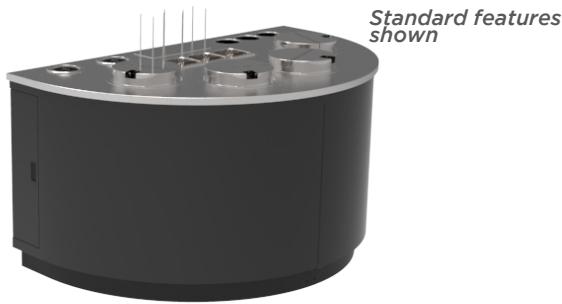


Lift-up Sneezeguard Glass  
(Meets ADA and NSF-7 standards)

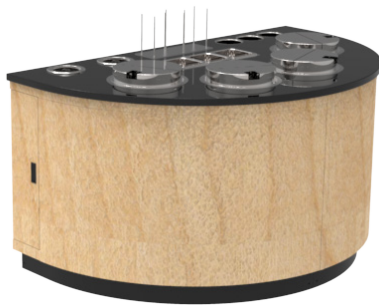
**(A)** Optional open base merchandising (5 1/8"D x 9 1/2"H, length varies based on unit) is located under 7 7/8" counter ledge.



# FOODBAR END MODULES - DOUBLE SIDED



Custom features shown



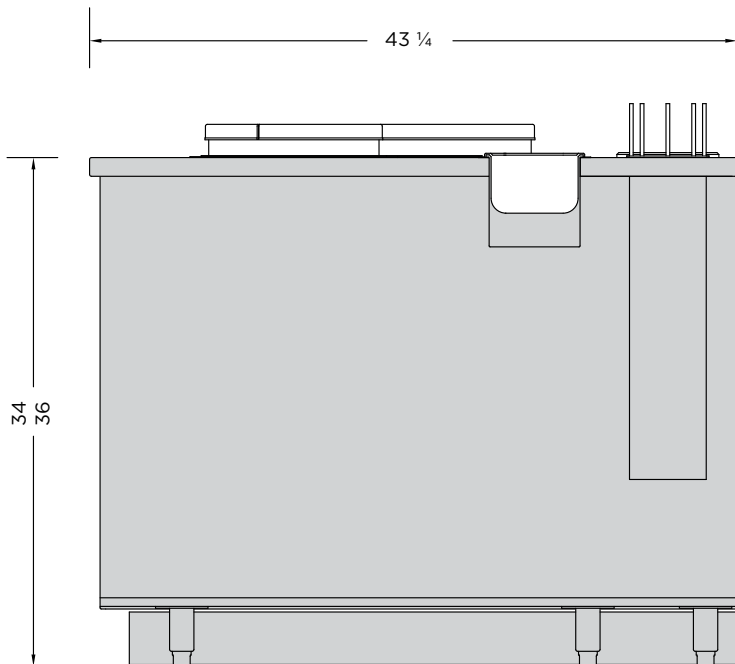
## END MODULE SEMI-CIRCLE CABINET WITH DROP-IN ROUND HEATED WELLS

MODEL	DESCRIPTION	QTY OF WELLS	DEPTH	LENGTH
FBDER-AAA	7 qt.	4 wells	42 ½"	70 ½"
FBDEA-BAB	11 qt.			

### FEATURES:

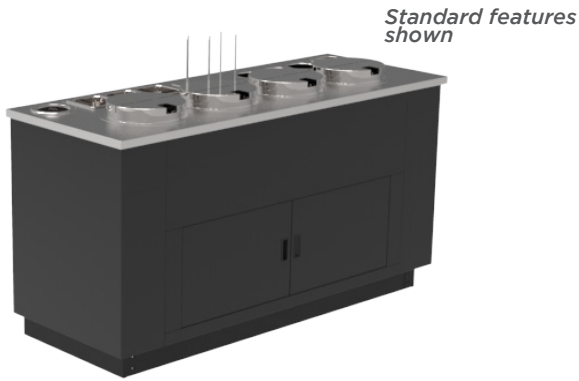
- All metal base construction.
- Equipped with four Hatco drop-in round heated wells designed to hold soups or a variety of other hot foods. Can be used for both wet or dry operation.
- Base cabinet with one small swing door to access heated well controls.
- Equipped with three 6" round and three 6" square drop-in condiment holders, two drop-in adjustable cup dispensers and one surface mount double rod lid holder.
- Two sneezeguard options available; fixed or lift-up glass can be added to the module. Lift-up glass meets ADA and NSF-7 standards.
- Brushed stainless steel well tub, sneezeguard canopy and top shelf cap.
- Many exterior paint or laminate finishes available.
- A variety of countertop materials and finishes.
- Full electrical certification. All electrical components ETL/UL certified.
- 1 year parts and labor warranty.

Note: Information and specifications may change due to engineering improvements.



FBDER-AAA OR FBDER-BAB

# FOODBAR END MODULES - DOUBLE SIDED



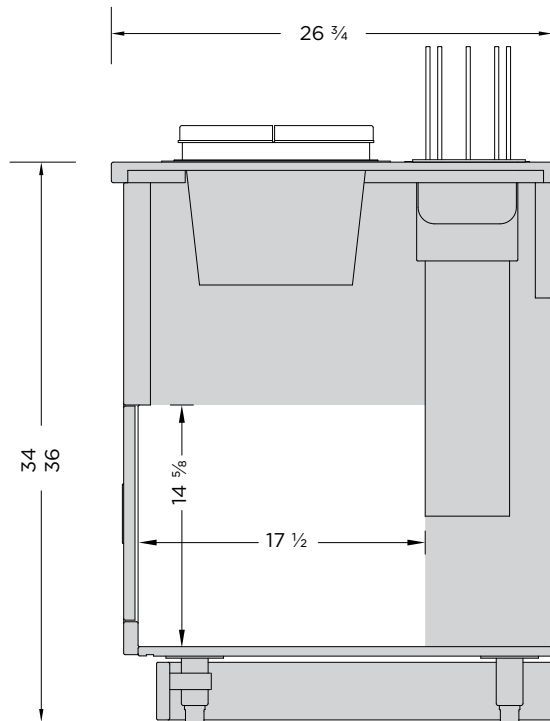
## END MODULE RECTANGULAR CABINET WITH DROP-IN ROUND HEATED WELLS

MODEL	DESCRIPTION	QTY OF WELLS	DEPTH	LENGTH
FBDES-AAA	7 qt.	4 wells	26 ¾"	70 ½"
FBDES-BAB	11 qt.			

### FEATURES:

- All metal base construction.
- Equipped with four Hatco drop-in round heated wells designed to hold soups or a variety of other hot foods. Can be used for both wet or dry operation.
- Base cabinet with storage and front swing doors (two swing doors and access to heated well controls).
- Equipped with three 6" round and three 6" square drop-in condiment holders, two drop-in adjustable cup dispensers and one surface mount single rod lid holder.
- Two sneezeguard options available; fixed or lift-up glass can be added to the module. Lift-up glass meets ADA and NSF-7 standards.
- Brushed stainless steel well tub, sneezeguard canopy and top shelf cap.
- Many exterior paint or laminate finishes available.
- A variety of countertop materials and finishes.
- Full electrical certification. All electrical components ETL/UL certified.
- 1 year parts and labor warranty.

Note: Information and specifications may change due to engineering improvements.



FBDES-AAA OR FBDES-BAB



# REFRIGERATED FOOD BAR

## SINGLE SIDED AIR OVER DESIGN

 REFRIGERATED



*Standard features shown*

**B1 BASE SHOWN**



*Custom options available, refer to options schedule on page 21*

**\* FOOD PANS NOT INCLUDED**



*Open Rear Storage Standard features shown*

**B2 BASE SHOWN**



MODEL	DESCRIPTION	LENGTH
FBSA-B1/B2-3	3 Well Module	39 1/4"
FBSA-B1/B2-4	4 Well Module	52 1/4"
FBSA-B1/B2-5	5 Well Module	65 3/8"
FBSA-B1/B2-6	6 Well Module	78 3/8"
FBSA-B1/B2-7	7 Well Module	91 1/2"

Note: For units with no Food Bar End Modules add 4 3/4" end cap per finished end to obtain total length

### FEATURES:

- All metal base cabinet construction
- Modular design: numerous combinations of well module configurations and Food Bar End Modules available
- Many exterior finish options can be applied to the base cabinet: powdercoat paint, brushed stainless steel, laminates and natural wood finishes
- A variety of countertop materials and finishes are available
- Other custom options are offered. Refer to the options schedule on page 21
- LED lighting strips are mounted in the sneezeguard canopy. Various light intensities/spectrums are available
- Cayuga Displays proprietary air-over refrigeration system is designed to maximize product freshness and quality
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards
- Food pans can be displayed in a flat or slightly angled position
- Brushed stainless steel tub, sneezeguard canopy and top shelf cap
- Lift-Up tempered sneezeguard glass.
- Equipped with remote refrigeration
- Self-contained refrigeration available. Contact Cayuga Displays for details
- Super E-Coat is applied to the evaporator coils to prevent corrosion from acids, oils and brines
- A standard finished end panel detail (x2) is shown in the illustrations on this page. Customize with the many Food Bar End Modules: for soup, salad dressings, drinks, other food products and container storage. For more information on these End Modules, refer to pages 37 & 38

Note: Information and specifications may change due to engineering improvements.

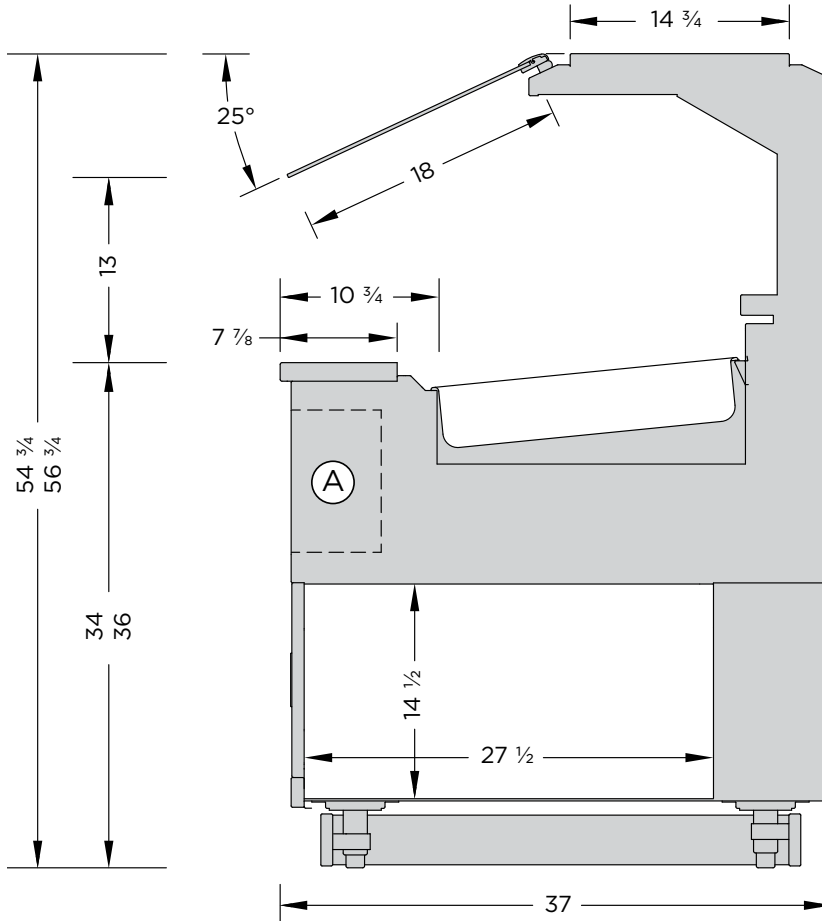


# REFRIGERATED FOOD BAR

## SINGLE SIDED AIR-OVER DESIGN

 REFRIGERATED

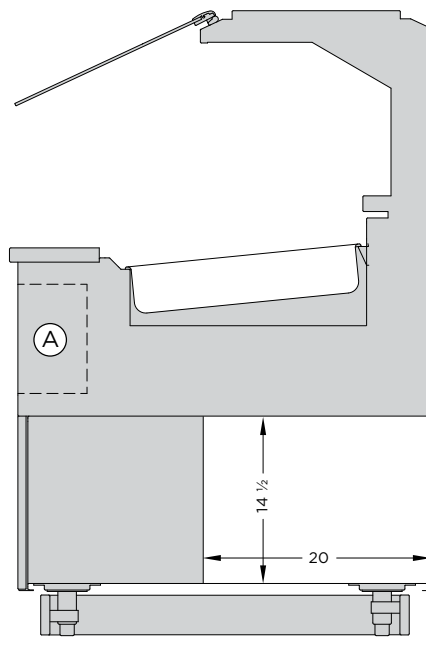
### LIFT-UP SNEEZEGUARD



(Lift-up Sneeze-guard Meets ADA and NSF Standards)

**B1**

(Front Swing Doors Storage Area and Access to Electrical and Plumbing)



(Lift-up Sneeze-guard)

**B2**

(Open Rear Storage available 20"D x 14 1/2"H - Length varies)

**A** Optional open base merchandising (5 1/8"D x 9 1/2"H, length varies based on unit) is located under 7 7/8" counter ledge.





# REFRIGERATED FOOD BAR SINGLE SIDED AIR-OVER DESIGN

 REFRIGERATED

TECHNICAL SPECS (REMOTE REFRIGERATION)					
MODEL	COLD WELL	VOLTS	AMPS	BTU LOAD	SUCTION
FBSA-B1/B2-3	3 Well Module	115	1.0	2520	20F
FBSA-B1/B2-4	4 Well Module	115	1.0	3360	20F
FBSA-B1/B2-5	5 Well Module	115	1.2	4200	20F
FBSA-B1/B2-6	6 Well Module	115	1.3	5040	20F
FBSA-B1/B2-7	7 Well Module	115	1.4	5850	20F

TECHNICAL SPECS FOR SELF-CONTAINED REFRIGERATION AVAILABLE UPON REQUEST

### STANDARD FEATURES:

- Textured powdercoat finish black or white applied to exterior of the base cabinet
- Brushed stainless steel sneezeguard canopy and top shelf cap
- Lift-up tempered sneezeguard glass
- LED lighting strip mounted in sneezeguard canopy
- Brushed stainless steel countertop
- Super E-Coat applied to the evaporator coils for corrosion resistance

### CUSTOM FEATURES:

EXTERIOR FINISHES	
Custom paint colors applied to base cabinet	
Brushed Stainless Steel	
Formica laminate finish: _____	
Other laminate finish (specify): _____	
2" black McCue impact bumper applied to base cabinet	
Other McCue impact bumper strip colors available	

COUNTERTOP OPTIONS	
Engineered Stone (Specify)	
Solid Surface (Specify)	
Granite - (Specify)	

MISCELLANEOUS OPTIONS	
Open shelf in base for merchandising or container storage	
Open shelf in base for merchandising or container storage with front rail	
Foodbar End Module options- refer to pages 37 & 38	

### ADDITIONAL FEATURES:

- Designed to maintain product temperature of 38-41°F (3°-5°C) with a maximum ambient atmosphere of 75°F (24°C)/55% relative humidity
- Floor drain required
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards (Lift-up sneezeguard)
- 1 year parts and labor warranty

# HOT FOOD BAR

## SINGLE SIDED HOT WELL DESIGN



Standard features shown

B1 BASE SHOWN



Custom options available, refer to options schedule on page 24

\* FOOD PANS NOT INCLUDED



Open Rear Storage Standard features shown

B2 BASE SHOWN



MODEL	DESCRIPTION	LENGTH
FBSH-B1/B2-2	2 Well Module	39 ¼"
FBSH-B1/B2-3	3 Well Module	52 ¼"
FBSH-B1/B2-4	4 Well Module	65 ¾"
FBSH-B1/B2-5	5 Well Module	78 ¾"
FBSH-B1/B2-6	6 Well Module	91 ½"

Note: For units with no Food Bar End Modules add 4 ¾" end cap per finished end to obtain total length

### FEATURES:

- All metal base cabinet construction
- Modular design: numerous combinations of well module configurations and Food Bar End Modules available
- Many exterior finish options can be applied to the base cabinet: textured powdercoat paint, laminates and natural wood finishes
- A variety of countertop materials and finishes are available
- Other custom options are offered. Refer to the options schedule on page 24
- Heat resistant LED lighting strips are mounted in the sneezeguard canopy. Various light intensities/spectrums are available
- Cayuga Displays proprietary waterless heating technology is designed to maintain the best holding temperatures to ensure product freshness and quality
- Ceramic heat emitters are mounted in the sneezeguard canopy to provide additional radiant heat above each food pan
- The Cayuga Displays waterless heating technology provides better energy efficiency than the conventional steam well systems.
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards
- Brushed stainless steel tub, sneezeguard canopy and top shelf cap
- Lift-Up tempered sneezeguard glass.
- A Standard end panel detail (x2) is shown in the illustrations on this page. Customize with the many Food Bar End Modules: for soup, salad dressings, drinks, other food products and container storage. For more information on these End Modules, refer to pages 37 & 38

Note: Information and specifications may change due to engineering improvements.



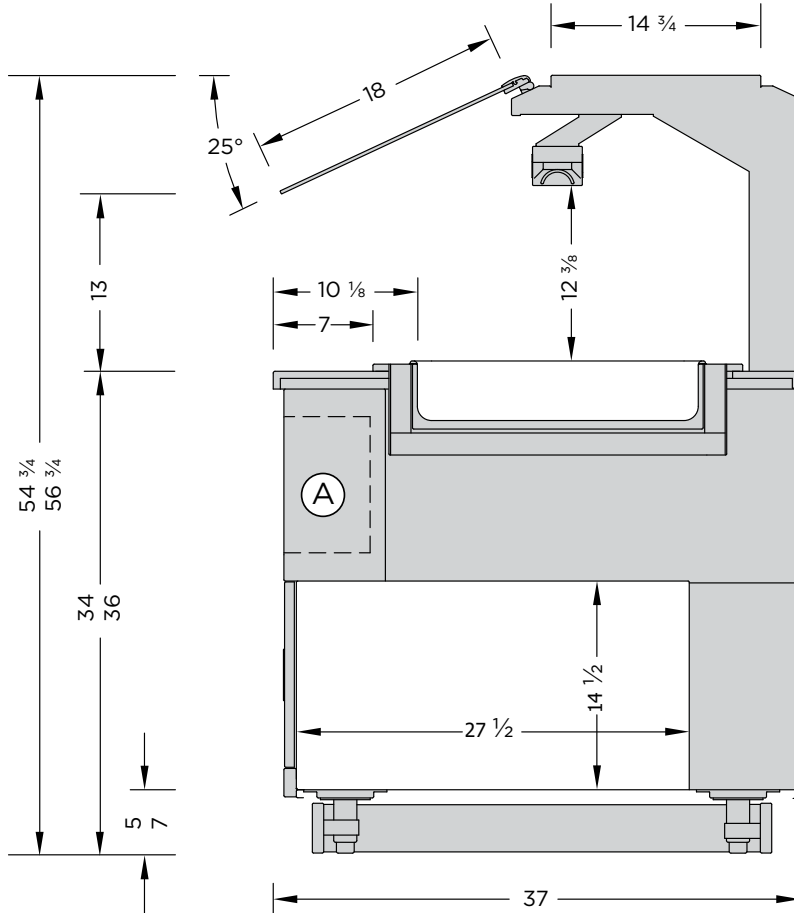


# HOT FOOD BAR

## SINGLE SIDED HOT WELL DESIGN

 HEATED

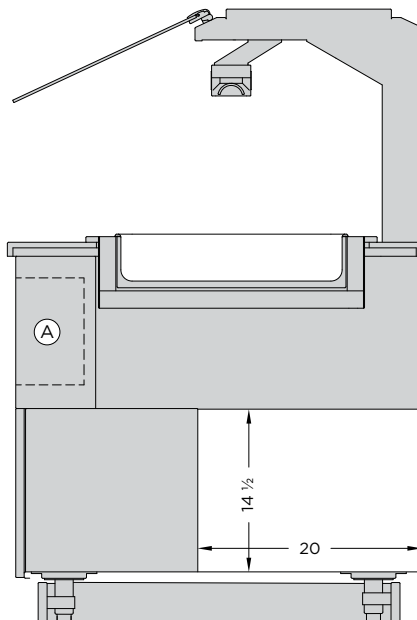
### LIFT-UP SNEEZEGUARD



(Lift-up Sneeze-guard Meets ADA and NSF Standards)

**B1**

(Front Swing Doors Storage Area and Access to Electrical and Plumbing)



**B2**

(Open Rear Storage available 20"D x 14 1/2"H - Length varies)

**A** Optional open base merchandising (5 1/8"D x 9 1/2"H, length varies based on unit) is located under 7 7/8" counter ledge.



# HOT FOOD BAR

## SINGLE SIDED HOT WELL DESIGN

 HEATED

TECHNICAL SPECS			
MODEL	HOT WELL	VOLTS	AMPS
FBSH-B1/B2-2	2 Well Module	115/208	10.1
FBSH-B1/B2-3	3 Well Module	115/208	15.2
FBSH-B1/B2-4	4 Well Module	115/208	20.2
FBSH-B1/B2-5	5 Well Module	115/208	25.3
FBSH-B1/B2-6	6 Well Module	115/208	30.3

### STANDARD FEATURES:

- Textured powdercoat finish black or white applied to exterior of the base cabinet
- Brushed stainless steel sneezeguard canopy and top shelf cap
- Lift-up tempered sneezeguard glass
- LED lighting strip mounted in sneezeguard canopy
- Brushed stainless steel countertop
- Dry storage space with swing doors in the base cabinet

### CUSTOM FEATURES:

EXTERIOR FINISHES	
Custom paint colors applied to base cabinet	
Brushed Stainless Steel	
Formica laminate finish: _____	
Other laminate finish (specify): _____	
2" black McCue impact bumper applied to base cabinet	
Other McCue impact bumper strip colors available	

END PANELS	
Engineered Stone (Specify)	
Solid Surface (Specify)	
Granite - (Specify)	

MISCELLANEOUS	
Open shelf in base for merchandising or container storage	
Open shelf in base for merchandising or container storage with front rail	
Foodbar End Module options- refer to pages 37 & 38	

### ADDITIONAL FEATURES:

- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards (Lift-up sneezeguard)
- 1 year parts and labor warranty



# REFRIGERATED FOOD BAR - ANGLED FRONT SNEEZEGUARD

## SINGLE SIDED AIR OVER DESIGN

 REFRIGERATED



*Standard features shown*

**B1 BASE SHOWN**



*Custom options available, refer to options schedule on page 27*

**\* FOOD PANS NOT INCLUDED**



*Open Rear Storage Standard features shown*

**B2 BASE SHOWN**



MODEL	DESCRIPTION	LENGTH
T3a-FBSA-B1/B2-3	3 Well Module	39 ¼"
T3a-FBSA-B1/B2-4	4 Well Module	52 ¼"
T3a-FBSA-B1/B2-5	5 Well Module	65 ¾"
T3a-FBSA-B1/B2-6	6 Well Module	78 ¾"
T3a-FBSA-B1/B2-7	7 Well Module	91 ½"

Note: For units with no Food Bar End Modules add 4 ¾" end cap per finished end to obtain total length

### FEATURES:

- All metal base cabinet construction
- Modular design: numerous combinations of well module configurations and Food Bar End Modules available
- Many exterior finish options can be applied to the base cabinet: powdercoat paint, brushed stainless steel, laminates and natural wood finishes
- A variety of countertop materials and finishes are available
- Other custom options are offered. Refer to the options schedule on page 27
- LED lighting strips are mounted in the sneezeguard canopy. Various light intensities/spectrums are available
- Cayuga Displays proprietary air-over refrigeration system is designed to maximize product freshness and quality
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards
- Food pans can be displayed in a flat or slightly angled position
- Brushed stainless steel tub and sneezeguard canopy
- Fixed tempered sneezeguard glass
- Equipped with remote refrigeration
- Self-contained refrigeration available. Contact Cayuga Displays for details
- Super E-Coat is applied to the evaporator coils to prevent corrosion from acids, oils and brines
- A standard finished end panel detail (x2) is shown in the illustrations on this page. Customize with the many Food Bar End Modules: for soup, salad dressings, drinks, other food products and container storage. For more information on these End Modules, refer to pages 37 & 38

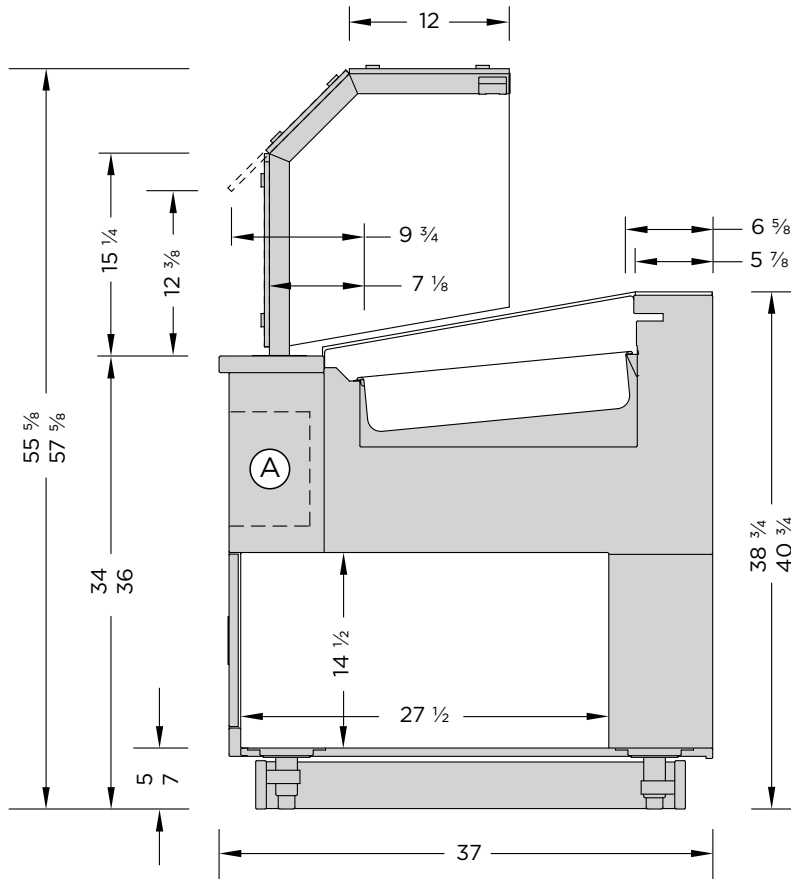
Note: Information and specifications may change due to engineering improvements.



# REFRIGERATED FOOD BAR - ANGLED FRONT SNEEZEGUARD

## SINGLE SIDED AIR OVER DESIGN

REFRIGERATED

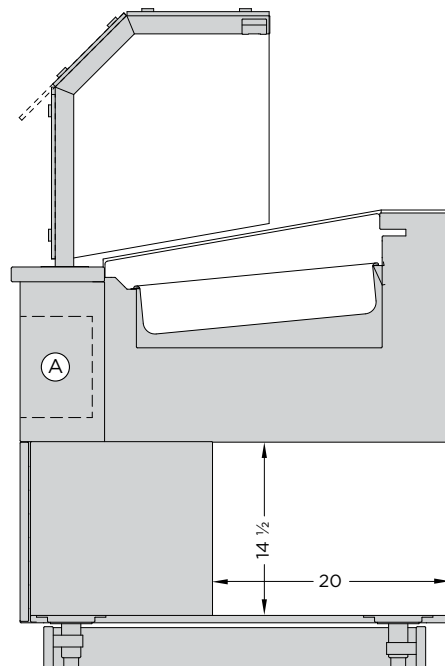


**T3a**  
 (45° Front Sneeze-guard)  
 • Note: Dashed line denotes NSF-7 Standards overhang

**B1**  
 (Front Swing Doors Storage Area and Access to Electrical and Plumbing)

**A**

Optional open base merchandising (5 1/8"D x 9 1/2"H, length varies based on unit) is located under 7 1/8" counter ledge.



**T3a**  
 (45° Front Sneeze-guard)  
 • Note: Dashed line denotes NSF-7 Standards overhang

**B2**  
 (Open Rear Storage available 20"D x 14 1/2"H - Length varies)





# REFRIGERATED FOOD BAR - ANGLED FRONT SNEEZEGUARD

## SINGLE SIDED AIR OVER DESIGN

REFRIGERATED

TECHNICAL SPECS (REMOTE REFRIGERATION)					
MODEL	COLD WELL	VOLTS	AMPS	BTU LOAD	SUCTION
T3a-FBSA-B1/B2-3	3 Well Module	115	1.0	2520	20F
T3a-FBSA-B1/B2-4	4 Well Module	115	1.0	3360	20F
T3a-FBSA-B1/B2-5	5 Well Module	115	1.2	4200	20F
T3a-FBSA-B1/B2-6	6 Well Module	115	1.3	5040	20F
T3a-FBSA-B1/B2-7	7 Well Module	115	1.4	5850	20F

TECHNICAL SPECS FOR SELF-CONTAINED REFRIGERATION AVAILABLE UPON REQUEST

### STANDARD FEATURES:

- Textured powdercoat finish black or white applied to exterior of the base cabinet
- Brushed stainless steel sneezeguard canopy
- Fixed tempered sneezeguard glass
- LED lighting strip mounted in sneezeguard canopy
- Brushed stainless steel countertop
- Super E-Coat applied to the evaporator coils for corrosion resistance

### CUSTOM FEATURES:

EXTERIOR FINISHES	
Custom paint colors applied to base cabinet	
Brushed Stainless Steel	
Formica laminate finish: _____	
Other laminate finish (specify): _____	
2" black McCue impact bumper applied to base cabinet	
Other McCue impact bumper strip colors available	

END PANELS	
Engineered Stone (Specify)	
Solid Surface (Specify)	
Granite - (Specify)	

MISCELLANEOUS	
Open shelf in base for merchandising or container storage	
Open shelf in base for merchandising or container storage with front rail	
Foodbar End Module options- refer to pages 37 & 38	

### ADDITIONAL FEATURES:

- Designed to maintain product temperature of 38-41°F (3°-5°C) with a maximum ambient atmosphere of 75°F (24°C)/55% relative humidity
- Floor drain required
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards (Lift-up sneezeguard)
- 1 year parts and labor warranty

# HOT FOOD BAR - ANGLED FRONT SNEEZEGUARD

## SINGLE SIDED HOT WELL DESIGN



Standard features shown

B1 BASE SHOWN



Custom options available, refer to options schedule on page 30

**\* FOOD PANS NOT INCLUDED**



Open Rear Storage Standard features shown

B2 BASE SHOWN



MODEL	DESCRIPTION	LENGTH
T3a-FBSH-B1/B2-2	2 Well Module	39 ¼"
T3a-FBSH-B1/B2-3	3 Well Module	52 ¼"
T3a-FBSH-B1/B2-4	4 Well Module	65 ¾"
T3a-FBSH-B1/B2-5	5 Well Module	78 ¾"
T3a-FBSH-B1/B2-6	6 Well Module	91 ½"

Note: For units with no Food Bar End Modules add 4 ¾" end cap per finished end to obtain total length

### FEATURES:

- All metal base cabinet construction
- Modular design: numerous combinations of well module configurations and Food Bar End Modules available
- Many exterior finish options can be applied to the base cabinet: textured powdercoat paint, laminates and natural wood finishes
- A variety of countertop materials and finishes are available
- Other custom options are offered. Refer to the options schedule on page 30
- Heat resistant LED lighting strips are mounted in the sneezeguard canopy. Various light intensities/spectrums are available
- Cayuga Displays proprietary waterless heating technology is designed to maintain the best holding temperatures to ensure product freshness and quality
- Ceramic heat emitters are mounted in the sneezeguard canopy to provide additional ambient heat above each food pan
- The Cayuga Displays waterless heating technology provides better energy efficiency than the conventional steam well systems.
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards
- Brushed stainless steel tub and sneezeguard canopy
- Fixed tempered sneezeguard glass
- A Standard end panel detail (x2) is shown in the illustrations on this page. Customize with the many Food Bar End Modules: for soup, salad dressings, drinks, other food products and container storage. For more information on these End Modules, refer to pages 37 & 38

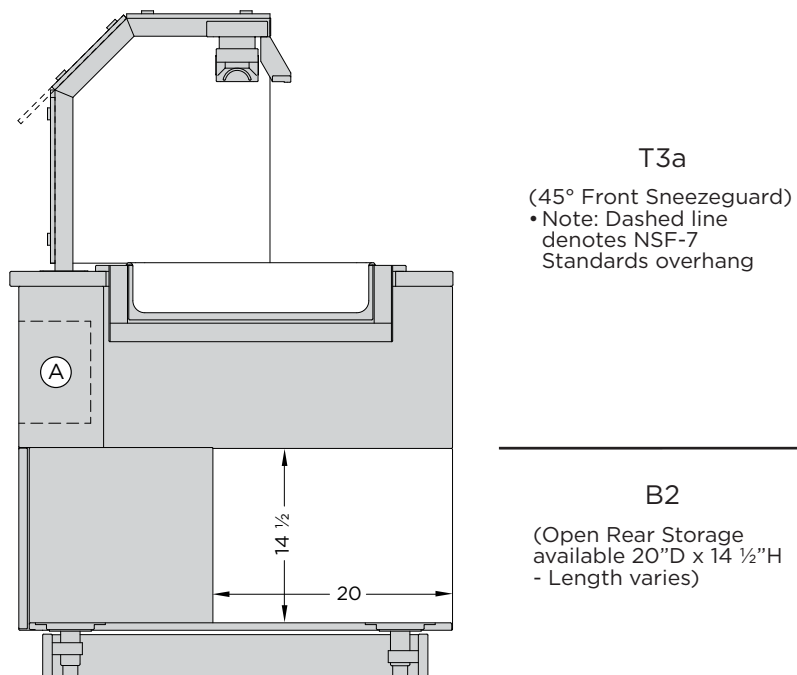
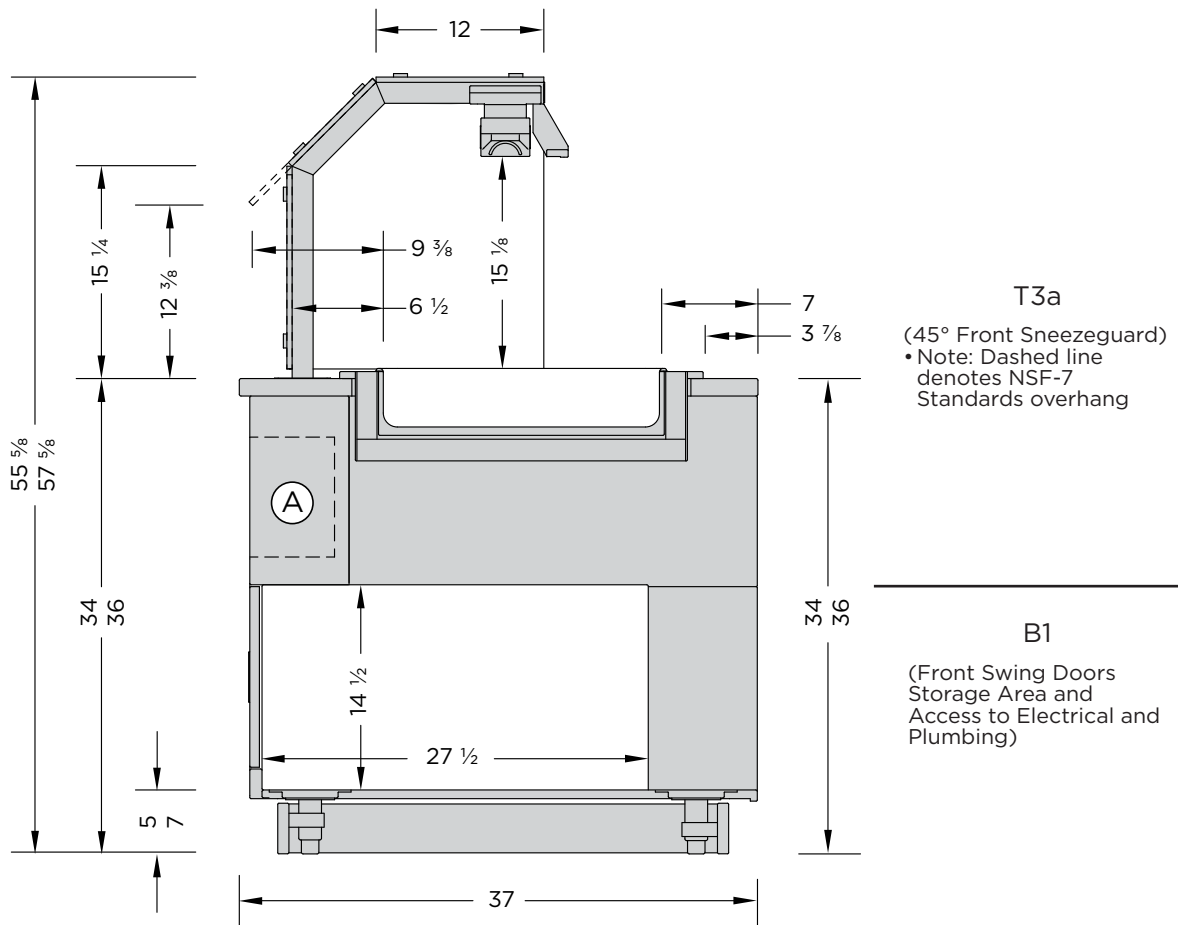
Note: Information and specifications may change due to engineering improvements.



# HOT FOOD BAR - ANGLED FRONT SNEEZEGUARD

## SINGLE SIDED HOT WELL DESIGN

HEATED



**A** Optional open base merchandising (5 1/8"D x 9 1/2"H, length varies based on unit) is located under 7 7/8" counter ledge.





# HOT FOOD BAR - ANGLED FRONT SNEEZEGUARD

## SINGLE SIDED HOT WELL DESIGN



TECHNICAL SPECS			
MODEL	HOT WELL	VOLTS	AMPS
T3a-FBSH-B1/B2-2	2 Well Module	115/208	10.1
T3a-FBSH-B1/B2-3	3 Well Module	115/208	15.2
T3a-FBSH-B1/B2-4	4 Well Module	115/208	20.2
T3a-FBSH-B1/B2-5	5 Well Module	115/208	25.3
T3a-FBSH-B1/B2-6	6 Well Module	115/208	30.3

### STANDARD FEATURES:

- Textured powdercoat finish black or white applied to exterior of the base cabinet
- Brushed stainless steel sneezeguard canopy
- Fixed tempered sneezeguard glass
- LED lighting strip mounted in sneezeguard canopy
- Brushed stainless steel countertop
- Dry storage space with swing doors in the base cabinet

### CUSTOM FEATURES:

EXTERIOR FINISHES	
Custom paint colors applied to base cabinet	
Brushed Stainless Steel	
Formica laminate finish: _____	
Other laminate finish (specify): _____	
2" black McCue impact bumper applied to base cabinet	
Other McCue impact bumper strip colors available	

### END PANELS

Engineered Stone (Specify)	
Solid Surface (Specify)	
Granite - (Specify)	

### MISCELLANEOUS

Open shelf in base for merchandising or container storage	
Open shelf in base for merchandising or container storage with front rail	
Foodbar End Module options- refer to pages 37 & 38	

### ADDITIONAL FEATURES:

- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards (Lift-up sneezeguard)
- 1 year parts and labor warranty

# REFRIGERATED FOOD BAR - 90° FRONT SNEEZEGUARD

## SINGLE SIDED AIR OVER DESIGN

 REFRIGERATED



*Standard features shown*

B1 BASE SHOWN



*Custom options available, refer to options schedule on page 33*

**\* FOOD PANS NOT INCLUDED**



*Open Rear Storage Standard features shown*

B2 BASE SHOWN



MODEL	DESCRIPTION	LENGTH
T3b-FBSA-B1/B2-3	3 Well Module	39 ¼"
T3b-FBSA-B1/B2-4	4 Well Module	52 ¼"
T3b-FBSA-B1/B2-5	5 Well Module	65 ¾"
T3b-FBSA-B1/B2-6	6 Well Module	78 ¾"
T3b-FBSA-B1/B2-7	7 Well Module	91 ½"

Note: For units with no Food Bar End Modules add 4 ¾" end cap per finished end to obtain total length

### FEATURES:

- All metal base cabinet construction
- Modular design: numerous combinations of well module configurations and Food Bar End Modules available
- Many exterior finish options can be applied to the base cabinet: powdercoat paint, brushed stainless steel, laminates and natural wood finishes
- A variety of countertop materials and finishes are available
- Other custom options are offered. Refer to the options schedule on page 33
- LED lighting strips are mounted in the sneeze guard canopy. Various light intensities/spectrums are available
- Cayuga Displays proprietary air-over refrigeration system is designed to maximize product freshness and quality
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards
- Food pans can be displayed in a flat or slightly angled position
- Brushed stainless steel tub and sneezeguard canopy
- Fixed tempered sneezeguard glass
- Equipped with remote refrigeration
- Self-contained refrigeration available. Contact Cayuga Displays for details
- Super E-Coat is applied to the evaporator coils to prevent corrosion from acids, oils and brines
- A standard finished end panel detail (x2) is shown in the illustrations on this page. Customize with the many Food Bar End Modules: for soup, salad dressings, drinks, other food products and container storage. For more information on these End Modules, refer to pages 37 & 38

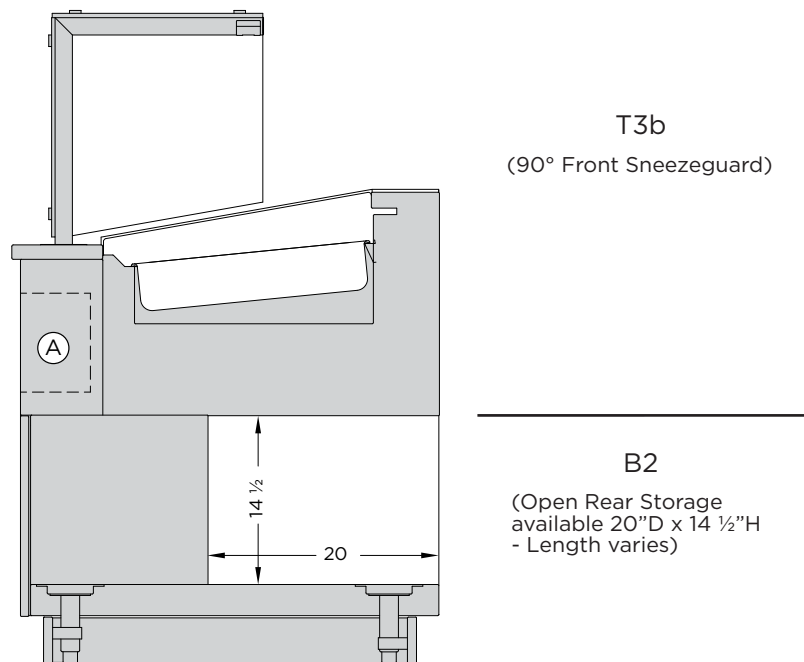
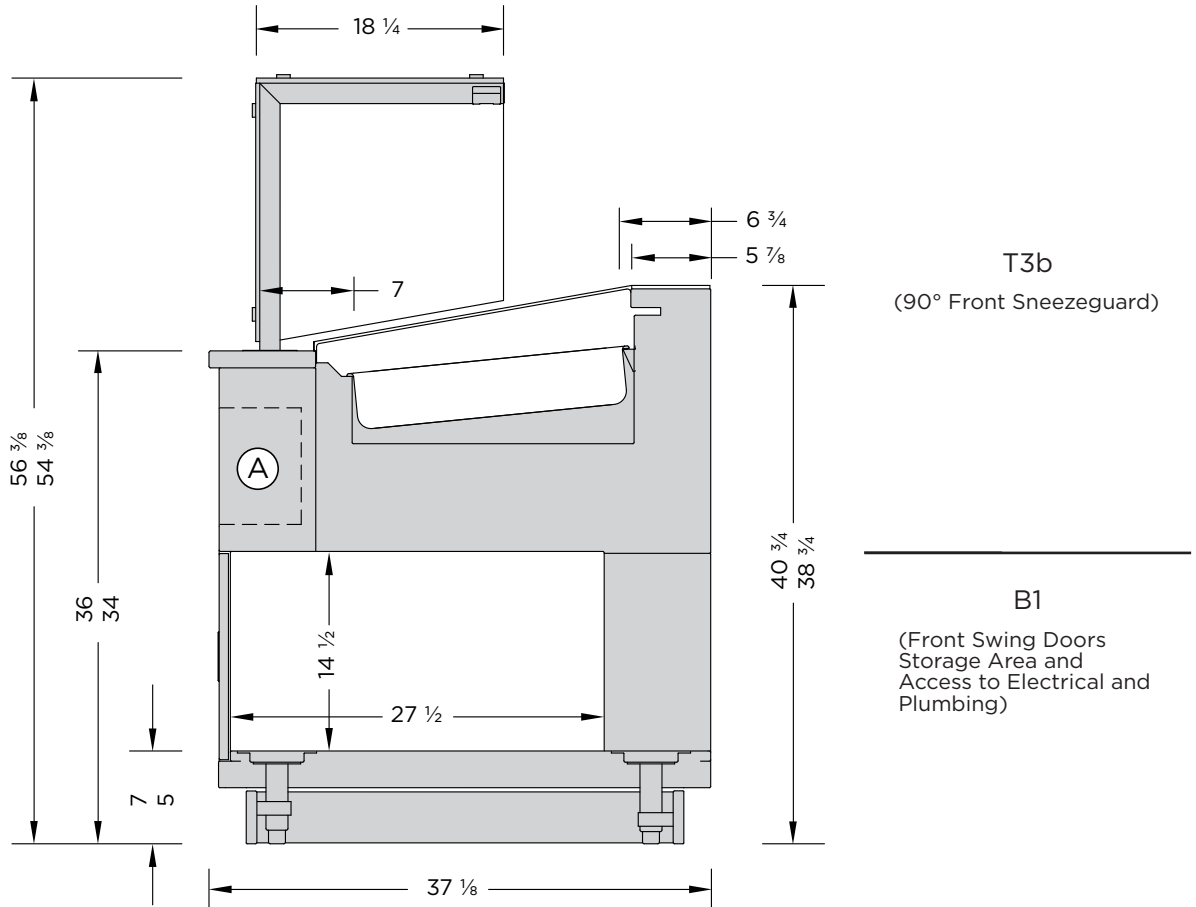
Note: Information and specifications may change due to engineering improvements.



# REFRIGERATED FOOD BAR - 90° FRONT SNEEZEGUARD

## SINGLE SIDED AIR OVER DESIGN

 REFRIGERATED



**A** Optional open base merchandising (5 1/8"D x 9 1/2"H, length varies based on unit) is located under 7 7/8" counter ledge.





# REFRIGERATED FOOD BAR - 90° FRONT SNEEZEGUARD

## SINGLE SIDED AIR OVER DESIGN

REFRIGERATED

TECHNICAL SPECS (REMOTE REFRIGERATION)					
MODEL	COLD WELL	VOLTS	AMPS	BTU LOAD	SUCTION
T3b-FBSA-B1/B2-3	3 Well Module	115	1.0	2520	20F
T3b-FBSA-B1/B2-4	4 Well Module	115	1.0	3360	20F
T3b-FBSA-B1/B2-5	5 Well Module	115	1.2	4200	20F
T3b-FBSA-B1/B2-6	6 Well Module	115	1.3	5040	20F
T3b-FBSA-B1/B2-7	7 Well Module	115	1.4	5850	20F

TECHNICAL SPECS FOR SELF-CONTAINED REFRIGERATION AVAILABLE UPON REQUEST

### STANDARD FEATURES:

- Textured powdercoat finish black or white applied to exterior of the base cabinet
- Brushed stainless steel sneezeguard canopy
- Fixed tempered sneezeguard glass
- LED lighting strip mounted in sneezeguard canopy
- Brushed stainless steel countertop
- Super E-Coat applied to the evaporator coils for corrosion resistance

### CUSTOM FEATURES:

EXTERIOR FINISHES	
Custom paint colors applied to base cabinet	
Brushed Stainless Steel	
Formica laminate finish: _____	
Other laminate finish (specify): _____	
2" black McCue impact bumper applied to base cabinet	
Other McCue impact bumper strip colors available	

END PANELS	
Engineered Stone (Specify)	
Solid Surface (Specify)	
Granite - (Specify)	

MISCELLANEOUS	
Open shelf in base for merchandising or container storage	
Open shelf in base for merchandising or container storage with front rail	
Foodbar End Module options- refer to pages 37 & 38	

### ADDITIONAL FEATURES:

- Designed to maintain product temperature of 38-41°F (3°-5°C) with a maximum ambient atmosphere of 75°F (24°C)/55% relative humidity
- Floor drain required
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards (Lift-up sneezeguard)
- 1 year parts and labor warranty

# HOT FOOD BAR - 90° FRONT SNEEZEGUARD

## SINGLE SIDED HOT WELL DESIGN



Standard features shown

B1 BASE SHOWN



Custom options available, refer to options schedule on page 36

\* FOOD PANS NOT INCLUDED



Open Rear Storage Standard features shown

B2 BASE SHOWN



MODEL	DESCRIPTION	LENGTH
T3b-FBSH-B1/B2-2	2 Well Module	39 ¼"
T3b-FBSH-B1/B2-3	3 Well Module	52 ¼"
T3b-FBSH-B1/B2-4	4 Well Module	65 ¾"
T3b-FBSH-B1/B2-5	5 Well Module	78 ¾"
T3b-FBSH-B1/B2-6	6 Well Module	91 ½"

Note: For units with no Food Bar End Modules add 4 ¾" end cap per finished end to obtain total length

### FEATURES:

- All metal base cabinet construction
- Modular design: numerous combinations of well module configurations and Food Bar End Modules available
- Many exterior finish options can be applied to the base cabinet: textured powdercoat paint, laminates and natural wood finishes
- A variety of countertop materials and finishes are available
- Other custom options are offered. Refer to the options schedule on page 36
- Heat resistant LED lighting strips are mounted in the sneezeguard canopy. Various light intensities/spectrums are available
- Cayuga Displays proprietary waterless heating technology is designed to maintain the best holding temperatures to ensure product freshness and quality
- Ceramic heat emitters are mounted in the sneezeguard canopy to provide additional radiant heat above each food pan
- The Cayuga Displays waterless heating technology provides better energy efficiency than the conventional steam well systems.
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards
- Brushed stainless steel tub and sneezeguard canopy
- Fixed tempered sneezeguard glass
- A Standard end panel detail (x2) is shown in the illustrations on this page. Customize with the many Food Bar End Modules: for soup, salad dressings, drinks, other food products and container storage. For more information on these End Modules, refer to pages 37 & 38

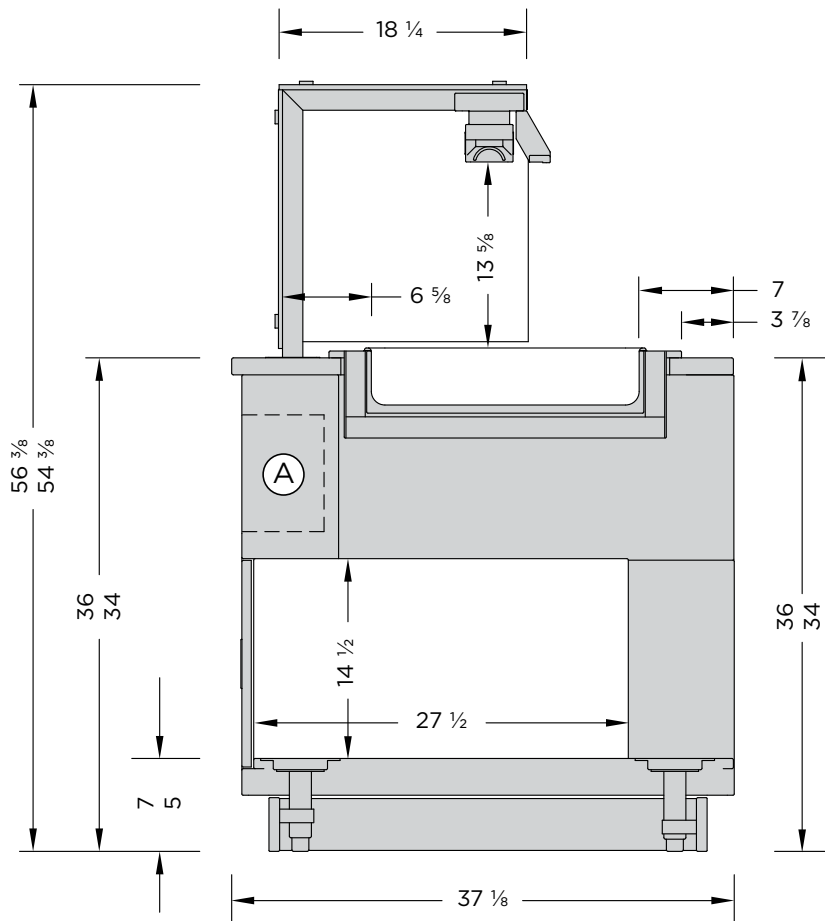
Note: Information and specifications may change due to engineering improvements.



# HOT FOOD BAR - 90° FRONT SNEEZEGUARD

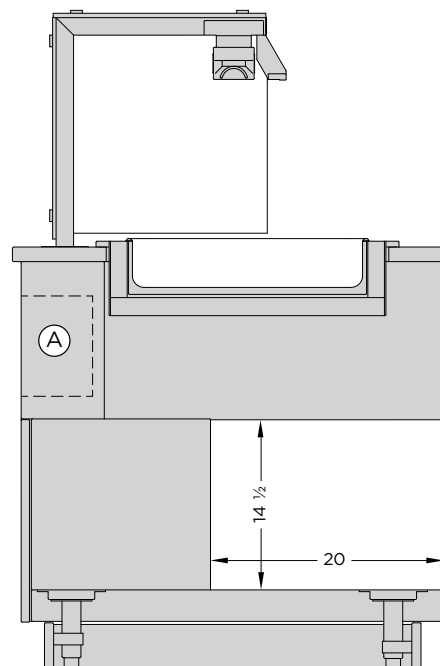
SINGLE SIDED HOT WELL DESIGN

 HEATED



T3b  
(90° Front Sneeze-guard)

B1  
(Front Swing Doors  
Storage Area and  
Access to Electrical and  
Plumbing)



T3b  
(90° Front Sneeze-guard)

B2  
(Open Rear Storage  
available 20"D x 14 1/2"H  
- Length varies)

**A** Optional open base merchandising (5 1/8"D x 9 1/2"H, length varies based on unit) is located under 7 7/8" counter ledge.





# HOT FOOD BAR - 90° FRONT SNEEZEGUARD

## SINGLE SIDED HOT WELL DESIGN

 HEATED

TECHNICAL SPECS			
MODEL	HOT WELL	VOLTS	AMPS
T3b-FBSH-B1/B2-2	2 Well Module	115/208	10.1
T3b-FBSH-B1/B2-3	3 Well Module	115/208	15.2
T3b-FBSH-B1/B2-4	4 Well Module	115/208	20.2
T3b-FBSH-B1/B2-5	5 Well Module	115/208	25.3
T3b-FBSH-B1/B2-6	6 Well Module	115/208	30.3

### STANDARD FEATURES:

- Textured powdercoat finish black or white applied to exterior of the base cabinet
- Brushed stainless steel sneezeguard canopy
- Fixed tempered sneezeguard glass
- LED lighting strip mounted in sneezeguard canopy
- Brushed stainless steel countertop
- Dry storage space with swing doors in the base cabinet

### CUSTOM FEATURES:

EXTERIOR FINISHES	
Custom paint colors applied to base cabinet	
Brushed Stainless Steel	
Formica laminate finish: _____	
Other laminate finish (specify): _____	
2" black McCue impact bumper applied to base cabinet	
Other McCue impact bumper strip colors available	

### END PANELS

Engineered Stone (Specify)	
Solid Surface (Specify)	
Granite - (Specify)	

### MISCELLANEOUS

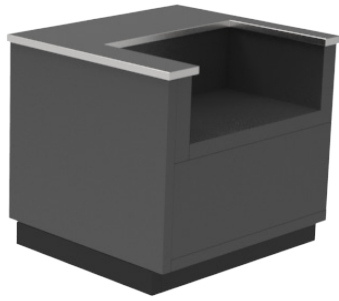
Open shelf in base for merchandising or container storage	
Open shelf in base for merchandising or container storage with front rail	
Foodbar End Module options- refer to pages 37 & 38	

### ADDITIONAL FEATURES:

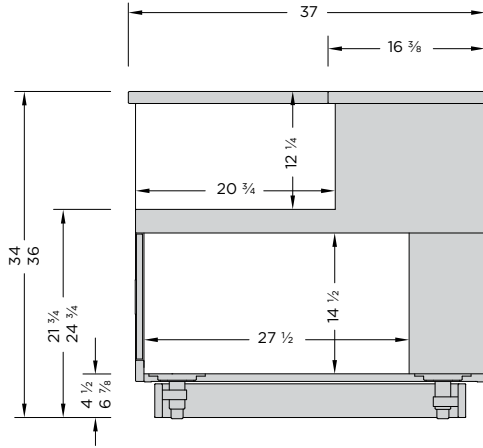
- Full electrical certification. All electrical components ETL/UL certified
- Meets ADA and NSF-7 Standards (Lift-up sneezeguard)
- 1 year parts and labor warranty

# FOODBAR END MODULES - SINGLE SIDED

Standard features shown



Custom features shown



## END MODULE WITH DROP DOWN AREA

MODEL	DESCRIPTION	DEPTH	LENGTH
FBSED-AA	Drop down end for merchandising or container storage	37"	42"
FBSED-BA			

### FEATURES:

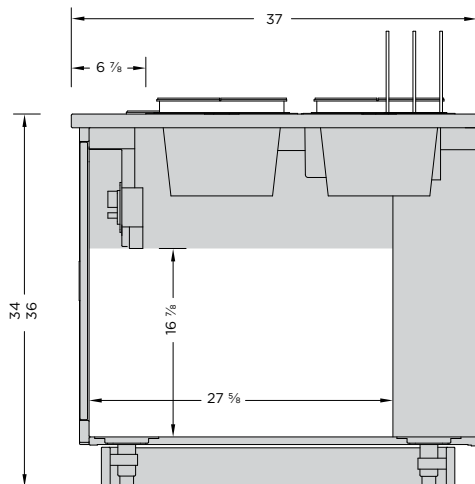
- All metal base construction.
- A drop-down area (32 5/8"L x 20 3/4"D x 12 1/4"H") for merchandising or container storage.
- Base cabinet without or with storage and front swing doors (two swing doors).
- 6" round or square drop-in condiment holders can be added to the countertop.
- 8" high clear acrylic panel can be added to the front of the drop-down area.
- Many exterior paint or laminate finishes available.
- A variety of countertop materials and finishes.
- Meets NSF-7 sanitation certification.
- 1 year parts and labor warranty.

Note: Information and specifications may change due to engineering improvements.

Standard features shown



Custom features shown



## END MODULE WITH DROP-IN ROUND HEATED WELLS

MODEL	DESCRIPTION	QTY OF WELLS	DEPTH	LENGTH
FBSES-AA	7 qt.	4 wells	37"	48 3/4"
FBSES-BA	11 qt.			

### FEATURES:

- All metal base construction.
- Equipped with four Hatco drop-in round heated wells designed to hold soups or a variety of other hot foods. Can be used for both wet or dry operation.
- Base cabinet with storage and front swing doors (two swing doors and access to heated well controls).
- Equipped with four 6" round and two 6" square drop-in condiment holders, one drop-in adjustable cup dispenser and one surface mount single rod lid holder.
- Many exterior paint or laminate finishes available.
- A variety of countertop materials and finishes.
- Full electrical certification. All electrical components ETL/UL certified.
- 1 year parts and labor warranty.

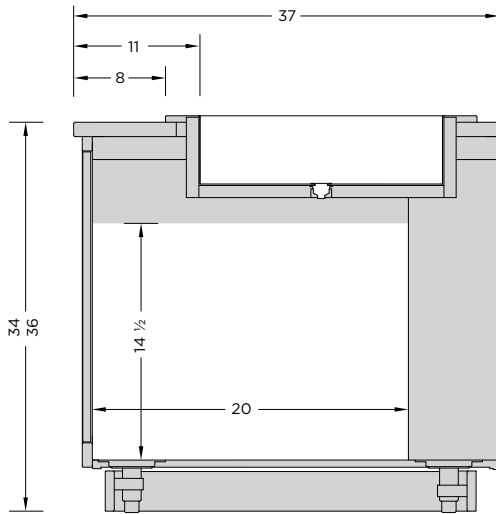
Note: Information and specifications may change due to engineering improvements.

# FOODBAR END MODULES - SINGLE SIDED

Standard features shown



Custom features shown



## END MODULE WITH DROP-IN ICE WELL

MODEL	DESCRIPTION	QTY OF WELLS	DEPTH	LENGTH
FBSEW	Insulated Stainless Steel ice well with internal drain	1 well	37"	25 3/4"

### FEATURES:

- All metal base construction.
- Equipped with an insulated 21"L x 13"W x 6"D stainless steel ice well with integrated drain.
- Base cabinet without or with storage and front swing door (one swing door and access to ice well drain).
- A variety of countertop materials and finishes.
- Meets NSF-7 sanitation certification.
- 1 year parts and labor warranty.

Note: Information and specifications may change due to engineering improvements.



# FOOD BAR SERVICE PANS

## FOOD SERVICE PANS - STANDARD PART NUMBERS

### Vollrath Super Pan V® Stainless Steel Steam Table Pans

	Pan Size	Pan Depth (in.)	Vollrath Part #	Dimensions (in.)
	Full-Size	2.5	30022	20-3/4 x 12-3/4
	Full-Size	4	30042	
	Full-Size	6	30062	
	Two-Thirds Size	2.5	30122	13-7/8 x 12-3/4
	Two-Thirds Size	4	30142	
	Two-Thirds Size	6	30162	
	Half-Size Long	2.5	30522	20-3/4 x 6-7/16
	Half-Size Long	4	30542	
	Half-Size Long	6	30562	
	Half-Size	2.5	30222	10-3/8 x 12-3/4
	Half-Size	4	30242	
	Half-Size	6	30262	
	Third Size	2.5	30322	6-7/8 x 12-3/4
	Third Size	4	30342	
	Third Size	6	30362	
	Quarter Size	2.5	30422	6-3/8 x 10-3/8
	Quarter Size	4	30442	
	Quarter Size	6	30462	
	Sixth Size	2.5	30622	6-7/8 x 6-1/4
	Sixth Size	4	30642	
	Sixth Size	6	30662	
	Ninth Size	2.5	30922	6-7/8 x 4-1/4
	Ninth Size	4	30942	

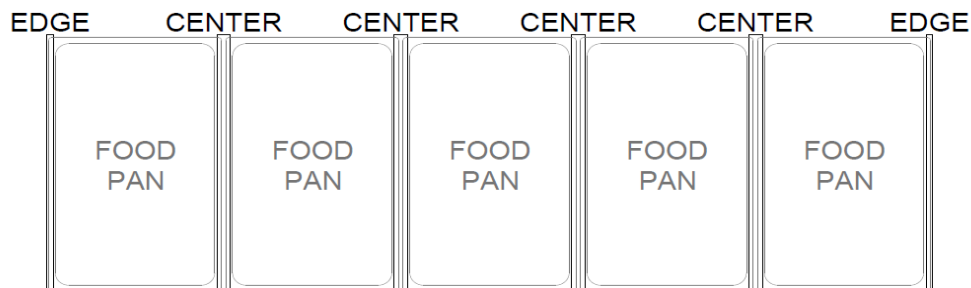
### Vollrath Adaptor Bars

Ref.	Description	Vollrath Part #	Dimensions (in.)
A	Lengthwise Adaptor Bar	75020	20-15/16 x 1 x 1/4
B	Widthwise Adaptor Bar	75012	12-15/16 x 1 x 1/4
C	T-Shaped Adaptor Bar	56680	10-3/4 x 12-3/4 x 5/16

### Cayuga Adaptor Bars

Description	Cayuga Part #	Dimensions (in.)
Air-Over Lengthwise Adaptor Bar (center)	3010T2085	22-1/8 x 1 x 1/2
Air-Over Lengthwise Adaptor Bar (edge)	3010T2086	22-1/8 x 1/2 x 1/2
Lengthwise Adaptor Bar	3000V1173	20-15/16 x 1 x 1/2
Widthwise Adaptor Bar	3000V1174	12-15/16 x 1 x 1/2

The Cayuga Air-Over system requires two "edge" adaptor bars for each setup and one fewer "center" adaptor bars than full-length pans specified (as shown below)

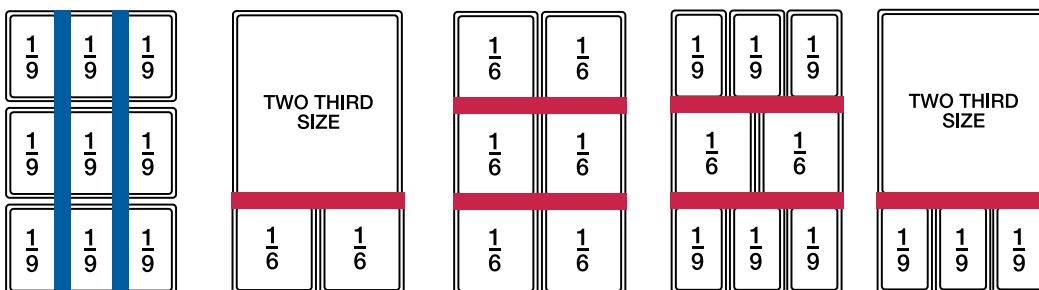
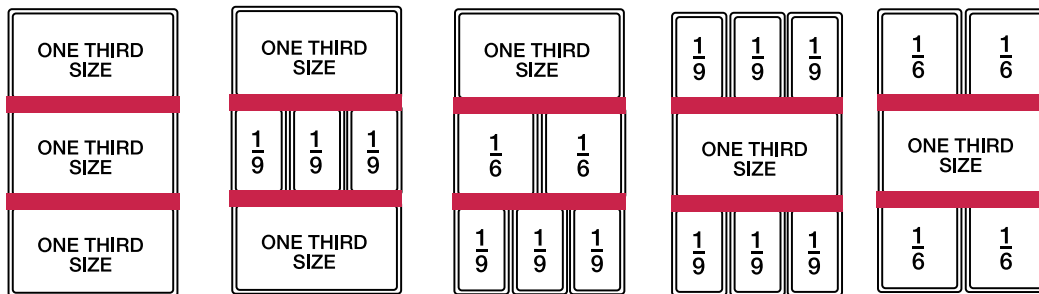
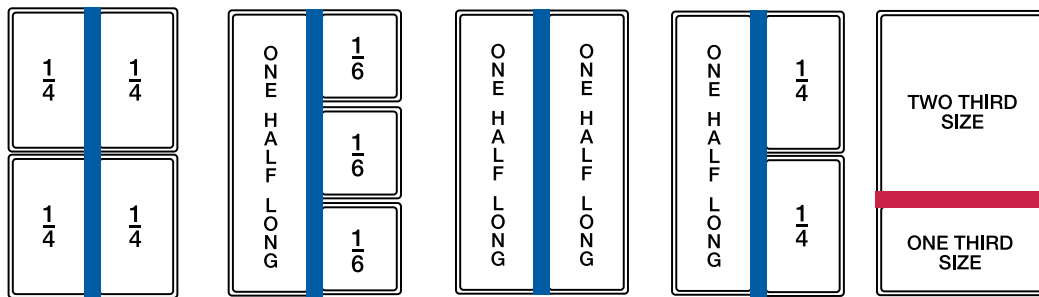
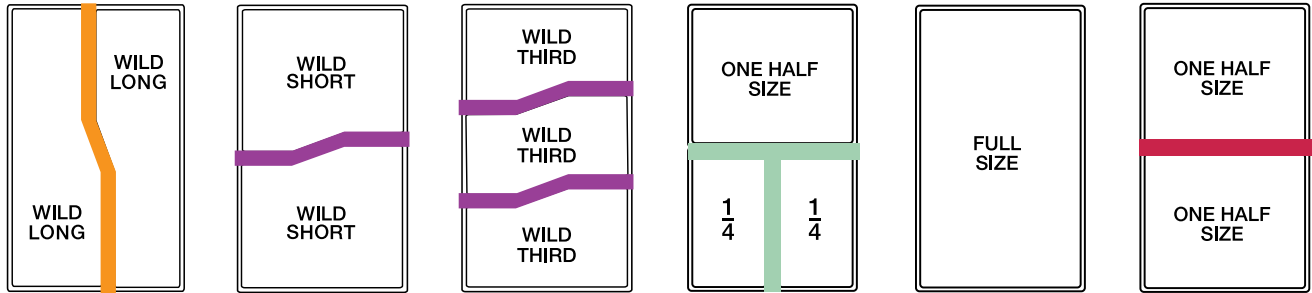


# Pan Layouts for Super Pan and Super Shapes

A variety of options for your 12" x 20" (30.5 x 50.8 cm) opening.

## Adaptor Bar Reference

- 75020
- 75012
- 56680
- 75015
- 75013





## LAYOUT EXAMPLES



Single Sided Hot Well with Round Heated Wells Soup End



Single Sided Refrigerated Air Over



Single Sided Refrigerated Air Over & Hot Well Design (Island)



Single Sided Refrigerated Air Over & Hot Well Design (Island)





## LAYOUT EXAMPLES



Double Sided Refrigerated Air Over Over Design with Drop Down End



Double Sided Refrigerated Air Over with Refrigerated Air Over Wells End



Double Sided Refrigerated Air Over with Round Heated Wells Soup End



Double Sided Hot Bar, and Chicken Warmer with Round Heated Wells Soup End





# LAYOUT EXAMPLES



Double Sided Refrigerated Air Over with Round Heated Wells Soup End (Round)

Single Sided Hot Bar with Base Storage



Double Sided Refrigerated Air Over Design with Drop Down End

Single Sided Refrigerated Air Over with Round Heated Wells Soup End



### Formica® Laminate

Formica Group provides surfaces that fuse beautiful design with purposeful functionality. Formica® Products provide versatile surfacing solutions that are inspired by and adapt to the way people live, work and play.

Formica® Brand Laminate offers a broader range of looks than ever before. Transform spaces with our modern laminates that are as beautiful as they are durable. Mix and match solids, patterns and finishes.

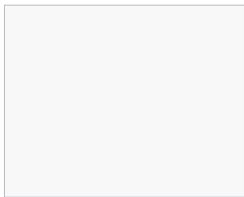
#### Product Features:

- Postforming
- Durable and Wear-resistant
- Horizontal and Vertical
- Impact Resistant

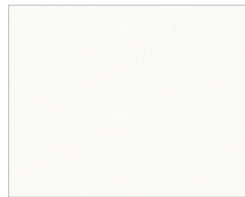
### Formica® EliteForm

Our innovative Formica® EliteForm surfacing technology redefines the performance attributes of high pressure laminate to deliver a more durable laminate for today’s market. Formica® Laminate with EliteForm features superior scratch resistance over other laminate brands, the ability to postform to a smaller radius with better blister resistance, and more durable, long-lasting surfaces, including the Gloss texture in horizontal applications. EliteForm comes standard on all Formica® Laminates, at no additional cost.

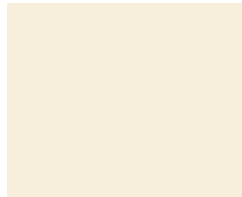
#### Price Group One: All Colours are matte (-58) finish



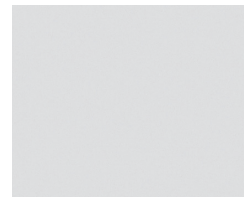
**949**  
White



**7197**  
Dover White



**920**  
Almond



**927**  
Folkstone



**961**  
Fog



**845**  
Spectrum Red



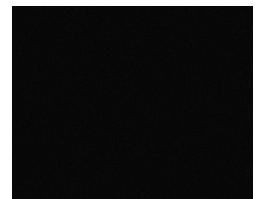
**7897**  
Spectrum Green



**914**  
Marine Blue



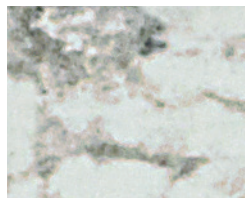
**2297**  
Terril



**909**  
Black



**6696**  
Carrara Bianco



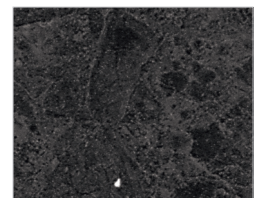
**9476**  
White Ice Granite



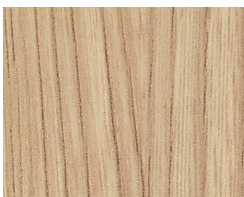
**9497**  
Silver Quartzite



**7732**  
Butterum Granite



**9527**  
Black Shalestone



**8844**  
Aged Ash



**5883**  
Pecan Woodline



**5884**  
Chestnut Woodline



**9283**  
Walnut Riftwood



**6414**  
Black Riftwood



**Price Group Two: All Colours are matte finish**



**6997**  
Pale Brushstroke



**6998**  
Wood Brushstroke



**7813**  
Cardboard Solidz



**9319**  
Stainless



**8918**  
Blackened Steel



**9310**  
White Marble Herringbone



**9285**  
White Twill



**6698**  
Paloma Pear



**503**  
Stone Grafix



**8830**  
Elemental Concrete



**8841**  
White Ash



**5785**  
Ashwood Beige



**5795**  
Camel Elm



**8845**  
Bleached Legno



**8916**  
Blackened Fiberwood



**86992**  
Hardrock Maple



**7012**  
Amber Maple



**8677**  
Scandi Rift Oak



**6995**  
Cherry Walnut



**7759**  
Select Cherry



Formica Canada Inc. is located in St-jean-sur-Richelieu, Quebec, and employs more than 250 people.

Formica Canada is proud to be part of the Well Made Here local purchasing program.

As the inventor of high pressure laminate, Formica Corporation has always worked to provide innovative, high quality products. Efficient use of resources is at our core, and we have taken many steps to improve our environmental footprint - from reusing the water in our presses to incorporating recycled materials into our surfacing products. We are committed to a long-term planning horizon that includes becoming an industry-leading environmental steward.



**For larger laminate sample, please visit:**  
**cayugadisplays.com 1-800-839-5536**  
**formica.com 1-800-FORMICA™**

# PAINTED METAL

- **Standard products in stock**
- **RAL Program** colours not listed are also available upon request
- **Non-RAL Program** colours have long lead times and could affect deliver date

## CAYUGA STOCK COLOURS



Cayuga Black



Cayuga White

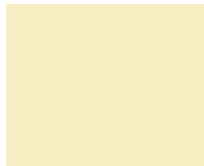
Cayuga black and white colours come in a textured finish.

Matte finish is available upon request.

## RAL STOCK COLOURS



Traffic Blue  
Ral 5017



Cream  
Ral 9001



Pure White  
Ral 9010



Traffic Orange  
Ral 2009



Pebble Grey  
Ral 7032



Basalt Grey  
Ral 7012



Traffic Grey  
Ral 7042



Quartz Grey  
Ral 7039



Traffic Red  
Ral 3020

# HOW TO ORDER

We'll help you select the right case for your requirements. The steps below will help us to serve you best.

- 1 Choose the showcase that meets your display requirements from the product specification sheets.
- 2 Review the options table found on the specification sheet and make your selections of the options provided.
- 3 Select from the large pallet of colours found on the last five pages of the brochure, or choose a stainless steel, standard black or white for the exterior finish of your showcase.
- 4 E-mail your request for a quote to your Cayuga sales representative or [sales@cayugadisplays.com](mailto:sales@cayugadisplays.com) and we will quickly respond to your request. Please include your full contact information in case we have any questions.

## Contact the inside sales team

### Cayuga Displays

E: [sales@cayugadisplays.com](mailto:sales@cayugadisplays.com)

T: 1-800-839-5536

F: 1-905-772-3179





T: 800.839.5536 F: 905.772.3179

E: [sales@cayugadisplays.com](mailto:sales@cayugadisplays.com)

A: 88 Talbot St E, PO Box 130  
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