



**IMC/TEDDY**  
DECADES OF FINE CRAFTSMANSHIP



## MODULAR SERVING SYSTEMS

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# GENERAL SPECIFICATIONS

## CONSTRUCTION STANDARDS

**Top:** 16GA Stainless Steel, Type 300 Series (18/8) with 2" channel edge. Polished to a #4 finish with all corners welded, ground & polished. S/S channel bracing included.

**Body:** Frames are 14GA Stainless Steel "Integral Pylon" construction with multi-formed vertical corner uprights fully welded for rigidity. Panels/Apron are 18GA vinyl clad welded to framework. 10" apron is included on operators side only.

**Casters:** 5" heavy duty double ball bearing swivel casters. (2) casters to be fitted with brakes.

**Interlocking Device:** As required, latches with releases are provided to join units together.

**Heating Units:** Each hot food well has a 1200 watt element & is furnished with a control thermostat with an "off" position & a pilot light. A 5ft long cord is provided with the counter. Hot food wells are UL Listed & meet NSF requirements.

**Ice Pan:** Ice pan to be 6" deep coved corner stainless steel insulated construction. Pitched to  $\frac{3}{4}$ " brass drain with shut off valve. Removable stainless steel perforated false bottom included.

**Refrigerated Cold Pan:** Cold pan is a refrigerated self contained unit with a 6' cord & plug. Cold pan distributes cooled air over the food as well as under the display bottom. A white bottom display is also included for crocks, pans, etc. – this bottom gives the look of frost & ice with sanitary conditions. Food temperatures are held below 41 degrees in ambient temperatures of up to 86 degrees. The cold pan meets UL & NSF 7 requirements.

**Cold Pan with Refrigerated Base:** Self contained refrigerated cold pan for food display. A blower is used to cool the base compartment when used for cold food storage. Insulated door(s) are included.

**Undershelves/Doors:** Includes full depth middle & bottom undershelf of 18GA, Type 300 Series Stainless Steel & (2) sliding doors, double pan constructed of 18GA Stainless Steel with recessed pull handles. The doors will ride on an upper track & lower guide for smooth operation.

**Protector Cases:** Stainless Steel with (Schools: Safety Glass) Plexi-glass sneeze guard for both High Shelf or Double Deck Display Case. Fluorescent lighting full length of display case(s) is optional/available.

**Electric:** Each counter to have a cord & plug connection for all electric components of the counter, including protector cases when required.



# HOT FOOD COUNTERS

## SHF MODEL Hot Food Counter



**SHF-5-77**  
Shown w/o Undershelf,  
Left End Panel  
& Optional Tray Slide

- Each Food Well Is Pre-Wired & Provided w/ a 1200 Watt Element
- Includes Thermostat Control w/ Pilot Light & a 5' Long Cord

## SHFC MODEL Hot Food Counter w/ Heated Compartment



**SHFC-5-77**  
Shown w/ Optional  
Protector Case &  
Tray Slide

- Each Food Well Is Pre-Wired & Provided w/ a 1200 Watt Element
- Thermostat Control w/ Pilot Light & a 5' Long Cord
- Includes Heated Compartment

# COLD FOOD COUNTERS

## CFC MODELS Cold Food Counter w/ Ice Pan



**CFC-4-63**  
Shown w/  
Optional Tray Slide  
& Display Case

- Ice Pans Are Convenient & Easy to Use & Allows an Addition for Attractive Dessert, Salad or Cold Food
- Ice Pan Is Pitched to a 3/4" Brass Drain w/ Shut off Valve
- **CFC Model** Comes w/ Ice Pan, While **CFCR Model** Comes w/ Refrigerated Cold Pan

**CFCR-4-63**  
Shown w/ Optional  
Tray Slide, Display  
Case & Bullet Feet

## CRAS MODEL Cold Food Counter w/ Refrigerated "Air Screen" Cold Air Pan



**CRAS-92**

- Cold Pan Distributes Cooled Air over the Food as Well as Under the Display Bottom
- Food Temperatures Are Held Below 41° in Ambient Temperatures of up to 86°
- Comes w/ Refrigerated "Air Screen" Cold Air Pan





**CRBC-77**  
Shown w/ Optional  
Tray Slid, Display  
Case & Laminate  
Panels

## CRBC MODEL

### Cold Food Counter w/ Refrigerated Base & Cold Pan

- 16GA Stainless Steel Type 300 Series
- 2" Channel Edge, All Corners Welded, Ground & Polished Smooth
- 18GA Stainless Steel, 10" Apron Welded to Framework
- Interlocking Device as Required, Quick Release Latches Are Provided to Join Units Together
- Cold Pan Is Refrigerated w/ a Self Contained Compressor & Copper Coils Secured to Underside of the 4" Deep Pan
- Refrigerated Compartment Is Cooled w/ a Blower Which Is Designed to Contain Food Product for Continuous Storage

# MISC. COUNTERS

## SCRB MODEL

### Sandwich Counter w/ Refrigerated Base



**SCRB-63**  
Shown w/ Optional  
Tray Slide &  
Protector Case

- Refrigerated Compartment Is Cooled w/ a Blower & Is Designed to Contain Food Product for Continuous Storage
- Condensate Evaporator Is Included to Eliminate the Use of Drains & Valves

## SICC MODEL

### Ice Cream Counter



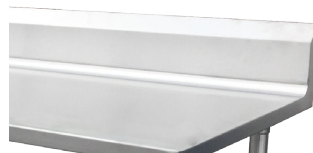
**SICC-50**  
Shown w/ Optional  
Tray Slide

- Refrigerated to Maintain a 10° Temperature w/ a Self Contained System
- Fully Insulated Cabinet w/ 2½" Foamed in Place Polyurethane
- Cabinet Has 1" O.D. Drain w/ Valve

### Featured Options for Your Modular Counter:



Sneeze  
Guard



6" Backsplash



Display  
Case



Contact your representatives or the factory for more information, to request a quote or to purchase our products.

## **BVC MODEL** Beverage Counter



**BVC-63**

Shown w/ Optional  
Backsplash & Doors

- Integral Stainless Steel Trough w/ Stainless Steel Louvered Grating
- 1" Drain for Simple Drainage Flow of Any Spills

## **CNC MODEL** Condiment Counter



**CNC-35**

- Silverware Enclosure Is All Welded 18ga Stainless Steel w/ Provisions for Cutlery Cylinders Included
- 5" Heavy Duty Ball Bearing Swivel Casters, (2) w/ Brakes
- Large Storage for Extra Supplies

## **CCA MODEL** Cashier Counter



**CCA-R**

Shown w/  
Optional Tray  
Slide

- Counter Has Cash Drawer w/ Stainless Steel Front, Compartments, Tray Cylinder Lock & a Pull Handle
- 120v Outlet Is Provided Next to Cash Drawer, Includes a 5' Long Three Wire Cord & Plug

## **SMCC MODEL** Corner Counter



**SMCC-29**

Shown w/  
Optional Tray  
Slide

- Counter Features a Heavy Duty Solid Top for Displaying Food or for Use as a General Purpose Work Counter
- Unit Is Provided w/ Interlocking Devices for Quick & Easy Assembly & Disconnecting



## TSC MODEL

### Tray & Silverware Counter



TSC-50

- Silverware Holder Is 18ga Stainless Steel All Welded Silverware Enclosure. Provisions for 1/3 Size Pans. Unit Is Secured to Top.
- Tray Enclosure Features a 16GA Stainless Steel Undershelf to Accommodate 14" X 18" Trays.

## TSCL MODEL

### Tray & Silverware Counter w/ Lowerator



TSCL-30  
Shown w/  
Optional Tray  
Slide

- Silverware Holder Is 18GA Stainless Steel All Welded Silverware Enclosure. Plastic Silverware Cylinders Included. Unit Is Secured to Top.
- Tray Enclosure Is All Stainless Steel w/ a Self Leveling Coil Spring Suspension System. Dispensing Height Is Adjustable w/ the Use of Spring Disengagement.

## SMC MODEL

### Milk Counter



SMC-50  
Shown w/  
Optional Tray  
Slide

- Refrigerated to Maintain a 38° Temperature w/ a Self Contained System
- Fully Insulated Cabinet w/ 2½" Foamed in Place Polyurethane
- Cabinet Has 1" O.D. Drain w/ Valve for Easy Drainage

## SMUC MODEL

### Utility Counter



SMUC-35

- Counter Features a Heavy Duty Solid Top for Displaying Food or for Use as a General Purpose Work Counter
- Unit Is Provided w/ Interlocking Devices for Quick & Easy Assembly & Disconnecting





**IMC is a Consultant/Designer driven manufacturer of Food Service Equipment. We welcome product recommendations & upgrade suggestions from you. Our mission is to introduce new & innovative products in food service equipment & storage/handling systems.**

**IMC only uses 300 series stainless steel which is recommended for high corrosion resistance & uniformity of finish. Every IMC product will perform its intended function even in the most punishing work environment.**

**Production begins with Laser & CNC machine work & the final product is finished with a non-directional brushed satin. The finish has the ability to hide & blend scratches for many years. Each product is then carefully inspected & protected for delivery to the customer.**

**For a complete catalog or the representative nearest to you,  
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