



CADDY CORPORATION

Food Service Equipment

Air Systems

Cold Food Caddys



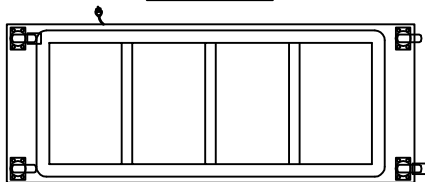
Cold Food Caddys

Regular or slimline



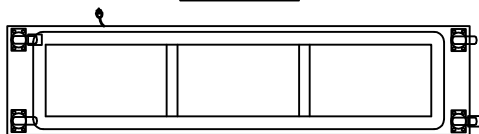
Uniquely designed, with special wells, to assure consistent food temperatures. Excellent for Cook-Chill systems or plating cold food. Far superior to ordinary cold food equipment. Foods placed in these units will remain at constant temperatures until ready for reconstitution or serving.

REGULAR



(RIF-604 Shown)

SLIMLINE



(RIF-613 Shown)

General Specifications

Cold Food Caddy to be Caddy Corporation model RIF-_____.

Unit to have all stainless steel exterior. Top to be 18 gauge stainless steel turned down into 2" wide channel edges, with corners welded. Each opening for cold food wells to be die formed with 1" wide, $\frac{1}{8}$ " high, raised pan rest around perimeter of opening. Top turndown into cold bain marie with a thermal breaker under turndown on all sides. Unit to be provided with 1/4 hp, 120V, 60HZ, 1PH compressor with thermal overload protection and on/off switch.

Cold food wells to measure 12" x 20" x 6 $\frac{3}{8}$ " deep, of seamless drawn stainless steel with cove corners, fully insulated with copper coils and encased in separate metal housing. Wells to accommodate full or partial size pans up to 6" deep.*

Frame structure to consist of 18 gauge stainless steel formed pedestals to be reinforced with 16 gauge stainless steel channels, to have full height extruded plastic vertical bumpers. Casters are to be 4" diameter heavy duty, double ball bearing, swivel type with polyurethane tires. Two casters to be provided with foot brakes. Unit to be completely wired and provided with a 6'-0" long cord and plug located at rear of unit from worker's side.

* Pans not included.

Unit to be provided with the following accessories:

Accessories

Folding Tray Slide - To be 1" square 16 gauge stainless steel tubing, 10" overall width, welded to intermediate lateral supports and mounted on control side on folding brackets. Slide to be removable.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-68	<input type="checkbox"/> A-69	<input type="checkbox"/> A-70
18" wide units	<input type="checkbox"/> A-88	<input type="checkbox"/> A-89	

Folding Work Shelf - 16 gauge stainless steel with all edges turned down and welded corners, 10" overall width, mounted on control side on folding brackets. Shelf to be removable.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-72	<input type="checkbox"/> A-73	<input type="checkbox"/> A-74
18" wide units	<input type="checkbox"/> A-90	<input type="checkbox"/> A-91	

Undershelf - To be 18 gauge stainless steel with channel reinforced longitudinal edges, located 7" above floor and secured to pedestals at both ends.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-92	<input type="checkbox"/> A-93	<input type="checkbox"/> A-94
18" wide units	<input type="checkbox"/> A-95	<input type="checkbox"/> A-96	

Overshelf - To be 16 gauge stainless steel, 10" wide with channel edges. Supports to be 1" x $\frac{1}{4}$ " flat bar. Shelf to be located rear of unit 15" above work top.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-64	<input type="checkbox"/> A-65	<input type="checkbox"/> A-66
18" wide units	<input type="checkbox"/> A-86	<input type="checkbox"/> A-87	

Sneeze Protector** - To be $\frac{3}{16}$ " clear polycarbonate plastic, suspended from 16 gauge stainless steel overshelf.

	2 Well	3 Well	4 Well
26" wide units	<input type="checkbox"/> A-60	<input type="checkbox"/> A-61	<input type="checkbox"/> A-62
18" wide units	<input type="checkbox"/> A-84	<input type="checkbox"/> A-85	

Push Handle - To be 1" O.D. 16 gauge stainless steel tubing with two 16 ga. stainless steel support brackets and 3" neoprene donut bumpers. Specify which end, when facing control panel, at time of order.

26" wide units	<input type="checkbox"/> A-15
18" wide units	<input type="checkbox"/> A-16

ACC-52 - Vertical corner bumpers only. Easy to replace. (Add 1 $\frac{1}{4}$ " to length and width)

** Includes overshelf.

CADDY CORPORATION
 509 Sharptown Road P.O. Box 345
 Bridgeport, NJ 08014-0345
 Tel: 856-467-4222 Fax: 856-467-5511
 internet: www.caddycorp.com



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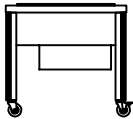
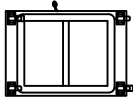
Regular or slimline



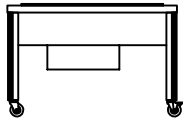
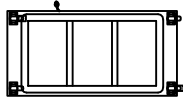
All Cold Food Caddys feature:

- Full height vertical corner bumpers
- Insulated cold food wells with coils
- Thermostat control
- Heavy duty, double ball bearing swivel casters with polyurethane tires.

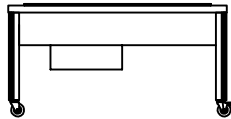
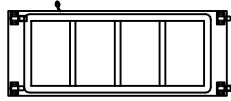
RIF-602



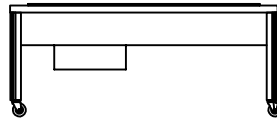
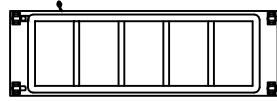
RIF-603



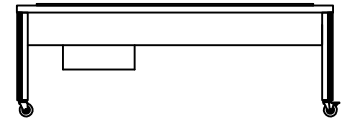
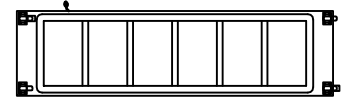
RIF-604



RIF-605



RIF-606

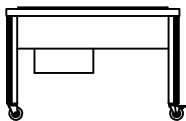


Dimensions			
Model	Length	Width	Height
RIF-602	37"	26"	34 1/2"
RIF-603	52"	26"	34 1/2"
RIF-604	67"	26"	34 1/2"
RIF-605	82"	26"	34 1/2"
RIF-606	97"	26"	34 1/2"

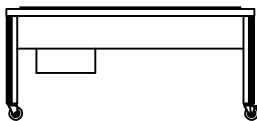
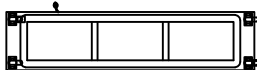
Electrical Data				NEMA	
Model	Volts	Phase	Amps	Plug	Outlet *
RIF-602	120	1	5.8	5-15P	5-15R
RIF-603	120	1	5.8	5-15P	5-15R
RIF-604	120	1	5.8	5-15P	5-15R
RIF-605	120	1	8.8	5-15P	5-15R
RIF-606	120	1	8.8	5-15P	5-15R

* Outlet not supplied by Caddy Corporation.

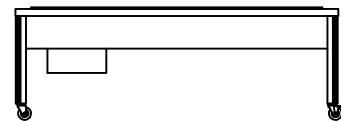
RIF-612



RIF-613



RIF-614



Dimensions			
Model	Length	Width	Height
RIF-612	53"	18"	34 1/2"
RIF-613	76"	18"	34 1/2"
RIF-614	99"	18"	34 1/2"

Electrical Data				NEMA	
Model	Volts	Phase	Amps	Plug	Outlet *
RIF-612	120	1	5.8	5-15P	5-15R
RIF-613	120	1	5.8	5-15P	5-15R
RIF-614	120	1	5.8	5-15P	5-15R

* Outlet not supplied by Caddy Corporation.



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