









TEST OUR METAL®







NOTES

CONTENTS





SERVING COUNTERS

4-9



HOLDING CABINETS

10-17



RACKS

18-19



HEALTH CARE

20-21



SERVICE CARTS

22



CORRECTIONAL

23-25



SHELVES, TABLES, STANDS

26-27

SECO SELECT

Foundation"

Modular serving counters

Mix and Match to get the line-up that works for you

TEST OUR METAL®

SECOSelect® builds high quality, rugged equipment designed to handle the rigors of commercial kitchens, schools, institutions, hospitals, and even prisons. Creating an excellent product requires building perfection into every component. We focus on every single detail, from heavy-duty double wall construction to electronic controls and digital displays, energy efficient 2" insulation, and top of the line technology. Our rule is "quality matters every step of the way".

Long respected for outstanding products, performance, and engineering, SECOSelect® is a premier brand in the food service industry. We use only the highest grade materials to manufacture our serving lines to ensure our products enjoy a long lifetime of regular use.

Today, we use technology to engineer high quality and durable institutional and commercial kitchen equipment, thus providing customers with true and significant value. Our energy efficient transport equipment and serving lines have some of the lowest operating costs in the food service industry. We work closely with design consultants, food service representatives, institutional customers, and kitchen managers to continually move our product designs forward.



Success starts with a strong Foundation™. Our Team has pre-optioned these counters in order to provide you the solid base for a system that meets your needs. The rugged construction of double-walled stainless steel and heavy 16-gauge stainless steel tops assures long service life. More information is available in the SECOSelect® price list or on AutoQuotes.

Structure[™]

Modular serving lines with custom appearances Which serving line is right for you

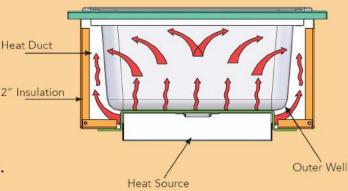
Serving Counters and Buffet Lines

Our serving lines provide the quality and reliability that is synonymous with all SECOSelect® products, and our customization options allow us to be flexible to the specific needs of your serving environment. We make serving counters with heated wells, cold wells, cash register stands, and more. Powder coat painting and solid top surface options will let your serving lines fit in anywhere and stand out everywhere.

Standard Features on Serving Lines:

- Standard stainless steel exterior and interior.
- ◆ 16-gauge stainless steel top standard.◆ 2" insulation.
- Double wall stainless steel construction.
- Energy efficient heating and cooling systems.
- ◆ Electronic Controls with Digital Display.
- NSF and UL Approved.
- ◆ 2 year K-12 warranty on all serving counters.

ARMOR HEAT™ HOT WELLS



Solid Top/Utility Serving Counter

- Five standard sizes available.
- ◆ Custom sizes available, up to 93".
- ◆ Create your own work space, open flat surface, or incorporate other equipment.
- High strength stainless steel frame.
- Heavy-duty casters and modular design allow for stability and mobility.
- Optional powder coat available in a variety of colors.



MODEL#	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	SHIP WEIGHT
BST31	33"	30"	36"	250
BST46	48"	30"	36"	300
BST61	63"	30"	36"	430
BST76	78"	30"	36"	460
BST91	93"	30"	36"	475

Foundation[™]

Modular serving counters

Mix and Match to get the line-up that works for you

Hot Food Serving Counter

- ♦ 5 standard sizes available.
- ♦ Custom sizes up to 93".
- ♦ Double-wall construction for noise reduction.
- ◆ Electronic temperature controller for each heated well.
- ♦ High strength steel frame.
- ◆ Energy efficient ArmorHeat™ system.
- Heavy-duty casters.
- Available with 2-6 heated wells.
- ◆ Optional powder coat available in a variety of colors.

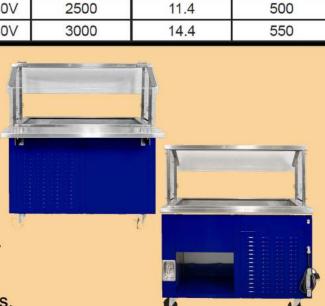


MODEL#	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE # of wells	WATTAGE	AMPERAGE	SHIP WEIGHT
HC 31	33"	30"	36"	2 120V	1000	8.3	350
HC 46	48"	30"	36"	3 120V	1500	12.5	400
HC 61	63"	30"	36"	4 120V	2000	16.7	450
HC 76	78"	30"	36"	5 208/240V	2500	11.4	500
HC 91	93"	30"	36"	6 208/240V	3000	14.4	550

Refrigerated Serving Counter

- 4 Standard sizes available.
- ◆ Custom sizes up to 93".
- ♦ Create your own combination of refrigerated well and open surface.
- ◆ Refrigerated wells 10" deep with foamed in place insulation.
- Refrigerated well includes drain with shut-off valve.
- ♦ Rigid stainless steel construction.
- ♦ Heavy-duty casters.
- Optional powder coat available in a variety of colors.





Structure[™]

Modular serving lines with custom appearances
Which serving line is right for you

Ice Well Serving Counter

- 4 standard ice pan sizes available.
- ♦ Custom sizes available up to 93".
- ♦ High strength reinforced steel frame.
- ♦ Ice well includes drain with shut-off valve.
- ♦ Heavy-duty casters and modular design allow for stability and mobility.
- ♦ Optional powder coat and dairy spots design available.



MODEL	CAPACITY # of pans	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	SHIP WEIGHT
CTI46	3	48"	30"	36"	355
CTI61	4	63"	30"	36"	420
CTI76	5	78"	30"	36"	480
CTI91	6	93"	30"	36"	575

Heated Transport and Serving Cart

- ◆ Double-wall construction for noise reduction.
- ◆ Fully insulated.
- ♦ High strength stainless steel frame.
- ♦ Heavy-duty casters and modular design allow for stability and mobility.
- ◆ Energy efficient ArmorHeat™ system.
- ◆ Optional powder coat available in a variety of colors.



MODEL#	CAPACITY		WIDTH	DEPTH	HEIGHT	VOLTAGE	WATTAGE	AMPERAGE	SHIP
	Cabinet	Hot Wells	DIMA	DIM B	DIM C				WEIGHT
CW2	10	2	35 1/2"	30"	36"	120	2000	16.6	350
CW3	15	3	53"	30"	36"	208/230	3000	13.6	525
CW4	20	4	70 1/2"	30"	36"	208/230	4000	18.1	675
CW5	20	5	88"	30"	36"	208/230	4000	18.1	825

Foundation™

Modular serving counters

Mix and Match to get the line-up that works for you

Cash Register Stand

- ◆ All stainless steel construction.
- ♦ High strength stainless steel frame.
- ♦ Heavy-duty casters and modular design allow for stability and mobility.
- ◆ Cash drawer with key lock.
- ♦ Optional powder coat available in a variety of colors.
- Stainless steel foot rest.

Tray and Silverware Cart

- ◆ Accommodates up to 240 trays.
- ♦ High strength stainless steel frame.
- ♦ Available in 2 capacities, 8 or 10 silverware cylinders.
- ◆ Top slanted for easy access.
- ♦ Heavy-duty casters and modular design allow for stability and mobility.
- ◆ Optional powder coat available in a variety of colors.

MODEL#	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	SHIP WEIGHT
CRS	26"	30"	36 1/2"	200
TSC	29"	20 1/2"	42 1/4"	135





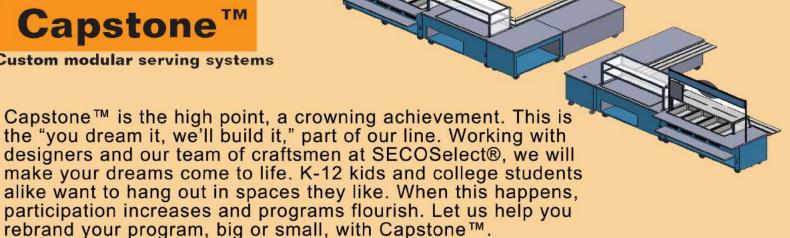


Structure[™]

Modular serving lines with custom appearances Which serving line is right for you

Capstone

Custom modular serving systems



Countertop Food Warmers

- Electronic temperature controller for precise control.
- Digital display for temperature at a glance.
- ♦ 6 1/2" deep stainless steel wells with coved corners,
- ♦ Wells are individually wrapped with 2" of high density fiberglass insulation.
- ♦ Comes with 4" legs.
- Available from 2 to 6 wells



MODEL#	VOLTAGE # of wells	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	WATTAGE	AMPERAGE	SHIP WEIGHT
SU2	2 120V	31"	26"	14 3/4"	1000	8.3	98
SU3	3 120V	44 3/4"	26"	14 3/4"	1500	12.5	147
SU4	4 120V	59 3/4"	26"	14 3/4"	2000	16.6	196
SU5	5 208/220V	73 3/4"	26"	14 3/4"	2500	11.3	245
SU6	6 208/220V	87 3/4"	26"	14 3/4"	3000	13.6	294

Heated Holding Cabinets

It takes a lot of work to keep food fresh and to store and transport it at the perfect temperature. SECOSelect® heated holding cabinets will work as hard as you do. Loading plates/trays/pans, keeping them at temperature, and moving them to their destination requires intensive labor. Lesser equipment may strain under these demands, but SECOSelect® cabinets have solid steel frames, heavy-duty casters, indomitable tray slides, and a whole host of features that allow them to thrive in the harsh food service environments that would so quickly overwhelm less solidly built equipment. With functionality and durability, SECOSelect® heated holding cabinets will provide a long lifetime of service.

TEST OUR METAL®

Invest in equipment that is built to last. Proudly made in the United States, SECOSelect® products are rugged and constructed with the finest materials available to guarantee a productive service life.



TOP-NOTCH TECHNOLOGY ®

Our Armor Heat™ system is built into every heated transport cabinet, banquet cart, and holding cabinet. With heating elements built into the walls, Armor Heat™ acts like a protective shield to keep heat locked in and maintain a steady temperature. All of our heated/proofing cabinets feature EvenHeat™ Technology, which utilizes an aluminum core to create even and efficient heating and proofing.

Built better, from the frame up.

The strength and reliability of SECO SELECT® stainless steel heated holding cabinets begins with a strong, solid frame. This rigid steel structure supports our equipment and protects the food and materials stored within it.



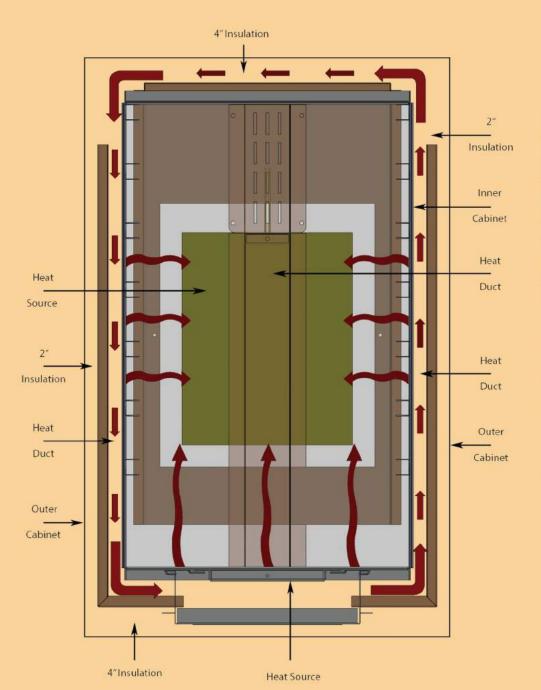
1-1/2" x 1-1/2" x 1/8" welded steel frame

Hinges and latches mounted to the frame (drilled/tapped)

5/16" caster plates, welded on all four sides, drilled and tapped for secure fastening of casters

Powder coated frame for superior corrosion resistance

Hot foods stay hot with SECO SELECT® proprietary Armor Heat™ system



The Armor Heat™ system is built into every heavy-duty heated transport cabinet and banquet cart. With heating elements built into the wall, Armor Heat™ acts like a protective shield, surrounding the food with steady, naturally convected heat that high density thermal insulation keeps locked in.

- Electronic controllers
- Digital Temperature display
- 80 230 degree temperature range
- 2" high density insulation in sides, back, top, bottom and door
- 120 volts

Light Duty EC Series

- ♦ Heavy-duty frame and . 100" architectural aluminum side panels for air-tight seal and rigidity.
- ◆ Doors open 270 degrees with heavy-duty flag hinges and flush-mounted door handles.
- ◆ Designed to hold 18" X 26" or 14" X 18" trays with 1 1/2" spacing.
- ♦ Stainless steel
 EvenHeat™
 technology (ECH and
 ECHP models).



MODEL#	TRA CAPA 18x26	AYS ACITY 14x18		NS ACITY 12X20	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	SHIPPING CUBE FEET	\$HIP WEIGHT
EC-1442-RFM	21	42	N/A	N/A	42 1/2"	21 3/4"	33 1/2"	19	100
EC-1474-RRM	37	74	N/A	N/A	65 3/8"	21 3/4"	33 1/2"	30	120

MODEL#	TRAY CAPACITY 18x26 14x18		HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	VOLTAGE	SHIPPING CUBE FEET	SHIP WEIGHT
ECH-1436-RFM	18	36	35 1/2"	21 3/4"	34 1/2"	120	19	105
ECH-1468-RFM	34	68	65 1/2"	21 3/4"	34 1/2"	120	30	120
ECH-1468-RFMG	34	68	65 1/2"	21 3/4"	34 1/2"	120	30	120

MODEL#	TRAY CAPACITY 18x26 14x18		HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	VOLTAGE	SHIPPING CUBE FEET	SHIP WEIGHT
ECHP-1436-RFM	18	36	35 1/2"	22 3/4"	35"	120	19	120
ECHP-1468-RFM	34	68	65 1/2"	22 3/4"	35"	120	30	120
ECHP-1468-RFMG	34	68	65 1/2"	21 3/4"	33 3/4"	120	30	120

Medium Duty VCHI Series

- ◆ Double wall construction.
- ♦ Fully insulated top, sides, and door for energy efficient heat retention.
- ◆ Durable 20 gauge aluminum exterior.
- ♦ Doors open 270 degrees.
- ♦ Designed to hold 18" X 26" or 14" X 18" trays or 12" X 20" hotel pans with variable spacing on 3 1/8 centers.
- ♦ 1500 Watt stainless steel heating unit is removable from the front.







MODEL#	TRAY CAPACITY 18X26 14X18		PAN CAPACITY 12X20	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	VOLTAGE	SHIPPING CUBE FEET	SHIP WEIGHT
VCHI-30-RFM	7	14	14	30 3/8"	27 5/8"	30 3/4"	120	25	150

MODEL#	TRAY CAPACITY 18X26 14X18		PAN CAPACITY 12X20	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	VOLTAGE	SHIPPING CUBE FEET	SHIP WEIGHT
VCHI-35-RFM	7	14	14	33 3/8"	27 5/8""	35 5/8"	120	25	150

MODEL#		ACITY 14" X 18"	PAN CAPACITY 12X20	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	VOLTAGE	SHIPPING CUBE FEET	SHIP WEIGHT
VCHI-66-RFM	12	24	24	65 1/2"	26 1/2"	34"	120	35	366
VCHI-66-RFMG	12	24	24	65 1/2"	26 1/2"	35 1/8"	120	35	366

Heavy Duty Heated Transport Cabinets

- ♦ Full stainless steel construction.
- ◆ ArmorHeat™ technology.
- ◆ Electronic control with digital display for temperature at a glance.
- Fully insulated top, bottom, and sides.
- ◆ Double-walled stainless steel side panels.

♦Welded caster hat channels and heavy-duty casters for safe and reliable

mobility.







MODEL#	CAPACITY 12"x 20" - 2 1/2" pans	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
C5	5	19 1/2"	29"	35 5/16"	120	500	4.16	SS-160
C9	9	19 1/2"	29"	45 1/16"	120	500	4.16	SS-280
C12UP	12	19 1/2"	29"	54 3/16"	120	900	8.25	300
C16	16	19 1/2"	29"	65 13/16"	120	900	8.25	355

MODEL#	CAPACITY 12"x 20" - 2 1/2" pans	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
C5D2	10	36 3/4"	29"	35 5/16"	120	1000	8.33	346
C9D2	18	36 3/4"	29"	45 1/16"	120	1000	8.33	415
C12D2	24	52 3/4"	34"	37 13/16"	120	1500	12.5	441
C12UPD2	24	36 3/4"	29°	54 3/16"	120	1980	16.5	490
C16D2	32	36 3/4"	29"	65 13/16"	120	1980	16.5	530

MODEL#	CAPACITY 18"x 26" trays - 2 1/2" pans	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
M11UA4UC	4 sets UA brackets	25 1/2"	34 1/2"	34	120	750	6.25	300
M11UA6	6 sets UA brackets	25 1/2"	34 1/2"	45 13/16"	120	750	6.25	400

Heavy Duty Heated Transport Cabinets







MODEL#	CAPACITY 18"x26" trays - 2 1/2" pans	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
M11UA9	9 sets UA brackets	25 1/2"	35 1/2"	53"	120	990	8.25	410
M11UA12	12 sets UA brackets	25 1/2"	35 1/2"	71 3/16"	120	990	8.25	450
M11UA16	16 sets UA brackets	25 1/2"	35 1/2"	71 3/16"	120	990	8.25	500

MODEL#	CAPACITY 18 "x 26" trays - 2 1/2" pans	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	WATTAGE	AMPERAGE	SHIP WEIGHT
M11UA RW Road Warrior	11 sets U/A	28 1/2"	38"	60 1/16"	990	8.25	530

MODEL#	CAPACITY	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
SH14UA	10 sets - UA brackets	28 1/2"	38"	74 7/8"	120	1480	12.33	530

Heated Hand Carry

♦ Aluminum sidewalls allow for strength and lightweight portability.

♦ Energy efficient insulation and heating technology allows for consistent, even heat for longer periods of time.

♦ Variety of sizes and designs.





Heated Hand Carry

MODEL#	CAPACITY	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
H3-AL	5 half pans	18 1/16"	16 1/2"	23 3/4"	120	500	4.16	59
RS3-AL	3 shelves	15 3/8"	13 3/8"	20"	N/A	canned fuel	N/A	44

MODEL	CAPACITY	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPER- AGE	SHIP WEIGHT
R4	6 shelves	21 3/4"	21"	18 3/4"	120	500	4.16	60
R4S	5 shelves	21 3/4"	21 1/4"	18 7/8"	N/A	canned fuel	N/A	62





MODEL#	CAPACITY	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
R19GD	8 shelves	22 7/8"	23"	28 1/8"	120	500	4.17	110
R19	8 shelves	22 7/8"	23"	28 1/8"	120	500	4.17	110
R19S	8 shelves	22 7/8"	28 1/2"	23 3/4"	N/A	Cannel Fuel	N/A	110

MODEL#	CAPACITY	WIDTH DIM A			VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
R19GDU	9 shelves	23"	24"	38"	120	720	8	110

MODEL#	CAPACITY	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
S1	60 hot dogs	18 1/4"	11 1/2"	18 1/4"	120	500	4.16	40
S1S	60 hot dogs	19 1/4"	11 1/2"	18 1/4"	N/A	canned fuel	N/A	35

Aluminum Racks

Like all SECOSelect® products, our all-welded racks are built for heavy use throughout a long service life in the often harsh environments of the food service industry. Functionality is important too. The raised bearing surface on each of our slides allows you to load and unload trays smoothly, and the rolled corners on the racks' side frames make it easy to fit them with a cover. Fully extruded frames and 1/8" thick tray slides provide both durability and day-to-day strength.



Invest in equipment that is built to last. SECOSelect® products are proudly manufactured in the United States, utilizing the finest materials available. We cut no corners when it comes to quality and customer satisfaction. Since we use only high-grade, heavy-duty components with rugged construction, you can expect a long, productive service life from your SECOSelect® product.

SECOSelect® offers a wide variety of room service and hand carry cabinets.

These units are made with light weight aluminum alloy and framing for structural integrity and durability. The standard reinforced handles provide for easy transportation. Our hand carry units are fully insulated.

- Cabinet frames are made from architectural strength aluminum extrusions.
- Insulated models are double walled and use high density fiberglass insulation.
- · Solid metal doors are reinforced with welded corners.
- Clear doors are made with high tech, scratch resistant, unbreakable Lexan® plastic.
- Slides are installed with aircraft grade aluminum rivets for strength and durability.

ORV Racks

- ♦ For 12" X 20" pans, 18" X 26" trays, and 14" X 18" trays.
- ♦ 2 1/8", 3 1/8", or 5" slide spacing available.
- ♦ 5" plate-type casters, two rigid and two swivel with brakes.
- ◆ Lifetime warranty, excluding casters.

MODEL#	TRAY CAPACITY 18" X 26" 18" X 14"		PAN CAPACITY 12" X 20"	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	SHIPPING CUBE FEET	SHIP WEIGHT
ORV-3-1809-X	9	18	8	36 1/2"	20 5/8"	26 1/4"	18	45
ORV-3-1818-X	18	36	17	64 1/2"	20 5/8"	26 1/4"	23	65
ORV-5-1811-X	11	22	10	64 1/2"	20 5/8"	26 1/4"	20	65



ES Racks

- ♦ For 18" X 26" trays, and 14" X 18" trays.
- ♦ 5" plate-type casters, two rigid and two swivel with brakes
- ◆ Lifetime warranty, excluding casters.

ikes.			
EPTH IM C	SHIPPING CUBE FEET	SHIP WEIGHT	

MODEL#	TR CAPA 18X26		HEIGHT DIM	DIM B	DEPTH DIM C	SHIPPING CUBE FEET	SHIP WEIGHT
ES-1836-X	36	72	64 1/2"	20 3/8"	26 1/4"	25	65



Health Care Tray Delivery Carts

SECOSelect® tray delivery carts will get all of your food where it needs to go. These carts are built to maximize mobility and safety while preserving the exceptional quality of your food. Constructed with space-saving features and bumper guards, our tray delivery carts are a perfect fit for health care environments and a wide variety of other settings.

Light Duty Tray Delivery

- ◆ Top and base are welded to body of unit for added strength.
- ◆ 20-gauge stainless steel for durability and cleanability.
- ♦ Doors open 270 degrees.
- ♦ Designed to hold 15" X 20" or 14" X 18" trays with spacing on 5 1/4" centers.
- ♦ Optional top rail.
- ♦ Single and double door models available.



MODEL#	TRAY CAPACITY	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	SHIPPING CUBE FEET	SHIP WEIGHT
VC-10-TDE	10	37 1/8"	23 3/4"	34 1/4"	19.7	215
VC-12-TDE	12	42 3/4"	23 3/4"	34 1/4"	22.4	235
VC-14-TDE	14	48 1/8"	23 3/4"	34 1/4"	25.1	255
VC-16-TDE	16	54"	23 3/4"	34 1/4"	27.1	275
VC-20-TDE	20	65 1/4"	23 3/4"	34 1/4"	32.2	295
VC-24-TDE	24	76 1/2"	23 3/4"	34 1/4"	37.2	315

MODEL#	TRAY CAPACITY	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	SHIPPING CUBE FEET	SHIP WEIGHT
VC-20-TDE-2D	20	37 1/8"	46 3/8"	34 1/4"	33	300
VC-24-TDE-2D	24	42 3/4"	46 3/8"	34 1/4"	38	320
VC-28-TDE-2D	28	48 1/8"	46 3/8"	34 1/4"	44.4	330
VC-32-TDE-2D	32	54"	46 3/8"	34 1/4"	49.2	340

Standard Duty Tray Delivery

- ◆ 18-gauge stainless steel for durability and cleanability.
- ◆ Double-walled doors open 270 degrees.
- ♦ Designed to hold 15" X 20", 14" X 18", 12" X 19". or 12" X 20" trays.
- ◆ Perimeter bumper and push handle standard.
- Premium casters for easy transport over rough surfaces.
- Single and double door models available.



MODEL#	TRAY CAPACITY	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	SLIDE SPACING	SHIPPING CUBE FEET	SHIP WEIGHT
VC-14TD	14	61 1/2"	31 3/4"	35 3/4"	6 3/4"	38.5	227
VC-16TD	16	61 1/2"	31 3/4"	35 3/4"	5 7/8"	38.5	227
VC-18TD	18	61 1/2"	31 3/4"	35 3/4"	5 1/8"	38.5	227
VC-20TD	20	61 1/2"	31 3/4"	35 3/4"	4 3/4"	38.5	227

MODEL#	TRAY CAPACITY	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	SHIPPING CUBE FEET	SHIP WEIGHT
VC-24TD	24	49 1/4"	50 5/8"	35 3/4"	43.5	323
VC-28TD	28	49 1/4"	50 5/8"	35 3/4"	435	323
VC-32TD	32	57 1/2"	50 5/8"	35 3/4"	52	331
VC-36TD	36	57 1/2"	50 5/8"	35 3/4"	52	331

Low Profile Tray Delivery

- Top and base are welded to body of unit for added strength,
- ♦ 18 gauge stainless steel for durability and cleanability.
- ◆ Double-walled insulated doors open 270 degrees.
- ◆ Perimeter bumper and push handle standard.
- ♦ Designed to hold 15" X 20", 14" X 18", 12" X 19", and 12" X 20" trays.
- ◆ Premium casters for easy transport over rough surfaces.



MODEL#	TRAY CAPACITY	HEIGHT DIM A	WIDTH DIM B	DEPTH DIM C	SHIPPING CUBE FEET	SHIP WEIGHT
VC-10-TDLP	10	49 1/2"	31 3/4"	35 3/4"	31.6	233
VC-12-TDLP	12	49 1/2"	31 3/4"	35 3/4"	31.6	233
VC-14-TDLP	14	49 1/2"	31 3/4"	35 3/4"	31.6	233

Banquet Service Carts

If you have a catering event, our banquet carts can be there for you. If you need to deliver plates of food to the kitchen to the dining room, our banquet carts will keep that food safe, at precisely the correct temperature. If the word "banquet" calls to mind images of royal feasts and foods, then this is surely your knight, your food warmth guardian, preserving the quality of your food and making sure that what you serve is fit for kings and queens.

Banquet Service Cart

- Stainless steel interior and exterior.
- Fully insulated for energy efficiency.
- ♦ Caster mounting plates 5/16" steel plate, drilled and tapped welded to cabinet frame.
- ◆ Top mounted electronic control with digital display for temperature at a glance.
- ♦ 60-230 degree temperature range.
- ♦ Heavy duty 5" casters.
- ◆ Electric and canned fuel operation standard.
- ◆ Dedicated canned heat drawer, no open flames in interior.
- ◆ ArmorHeat™ system.



MODEL#	CAPA		WIDTH	DEPTH	HEIGHT	VOLTAGE	WATTAGE	AMPERAGE	SHIP
	# of carriers	# of plates	DIM A	DIM B	DIM C				WEIGHT
BQ60	6	60	29 1/4"	41"	48 9/16"	120	750	6.25	450
BQ80	8	80	56"	33"	51 9/16"	120	1980	16.5	600
BQ120	12	120	56"	33"	66 1/16"	120	1980	16.5	650
BQ150	15	150	67 5/8"	33"	66 1/16"	120	1980	16.5	750
BQ200	20	200	67 5/8"	33"	79 1/16"	120	1980	16.5	750

Correctional Series

In addition to the energy efficiency and rugged construction common to all SECOSelect® products, the Correctional Series is built with security as a priority. Our heavy duty locking mechanisms make it easy to manage who is able to operate the equipment, and all of the products in the series are built to the specifications required for correctional institutions.

Correctional Insulated Holding Cabinets

- ♦ Efficient ArmorHeat™ system with electronic controls and digital display.
- ♦ Stainless steel cover with Lexan window for control panel security.
- ♦ All stainless steel welded construction.
- ♦ Stainless steel transport hatch with padlock provision to ensure maximum security.
- ♦ Stainless steel pan slides for 12" X 20" pans welded in place.
- ♦ Perimeter bumper standard.





						INSI	DE DIMEN	SIONS	
MODEL#	CAPACITY/ ANGLES	PAN SIZE	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTS	AMPERAGE	SHIP WEIGHT
CMP-C16D2-C	32	12" X 20" X 2 1/2"	37"	29 1/4"	68 13/16"	120	1980	16.5	540

MODEL#	CAPACITY/ ANGLES	PAN SIZE	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTS	AMPERAGE	SHIP WEIGHT
CMP-C5	5	12" X 20" X 2 1/2"	20 13/16"	30"	35 1/2"	120	500	4.16	185
CMP-C9	9	12" X 20" X 2 1/2"	20 13/16"	30"	45 7/16"	120	500	6.25	295
CMP-C12	12	12" X 20" X 2 1/2"	28 13/16"	35"	38"	120	750	6.25	300
CMP-C12UP	12	12" X 20" X 2 1/2"	20 13/16"	30"	54 3/16"	120	990	8.25	325
CMP-C16	16	12" X 20" X 2 1/2"	20 13/16"	30"	65 1/2"	120	990	8.25	375

Correctional Series Insulated Tray and Beverage Cabinet



- Stainless steel interior and exterior cabinet.
- ♦ Vertical and horizontal internal welded 1 1/2" X 1 1/2" angle steel frame ensures strength and durability during indoor or outdoor transport.
- ♦ Door hinges are double-thick stainless steel with 5/8" diameter pins for door security.
- Capacity of 64 insulated covered trays.
- ◆Perimeter bumper standard.

MODEL#	TRAYS	PAN SIZE	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	SHIP WEIGHT
CMP-CCJ-80	60-80	15" X 13-1/2" X 2-3/4"	61 3/4"	35 1/2"	54"	540

Correctional Series Insulated Universal Angle Heated Cabinet

- ♦ Efficient 990 watt ArmorHeat™ system with electronic control and digital display.
- Stainless steel interior and exterior.
- ♦ Heavy-duty internal angle frame welded and cross-braced.
- ♦ Stainless steel transport latch with padlock provision to ensure maximum security.
- ◆ Perimeter bumper standard.
- ♦ Welded universal angles for 12" X 20" and/or 18" X 26" pans.
- ♦ Heavy-duty 5" casters.



MODEL#	CAPACITY 18"x 26" trays - 2 1/2" pans	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTAGE	AMPERAGE	SHIP WEIGHT
M11UA4UC	4 sets UA brackets	25 1/2"	34 1/2"	34	120	750	6.25	300
M11UA6	6 sets UA brackets	25 1/2"	34 1/2"	45 13/16"	120	750	6.25	400

Correctional Series Heated Bulk Food Cart

- ♦ 208 or 240 volt ArmorHeat™ system with electronic controls and digital displays.
- ♦ 6 1/2" heated wells for 12" X 20" pan for tray make-up or meal servings.
- ◆ All welded construction.
- ♦ Flush-mounted, recessed, heavy-duty stainless steel paddle latch minimizes damage and ensures door latching.
- ♦ Stainless steel paddle latch on each door with padlock provision to ensure maximum security.



MODEL#	CAPACITY/ ANGLES	PAN SIZE	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	VOLTAGE	WATTS	AMPS	SHIP WEIGHT
CW-3-COR	15	12" X 20" X 2 1/2"	56"	33"	36 3/4"	208 or 240	3000	13.6	655
CW-4-COR	20	12" X 20" X 2 1/2	72 1/4"	33"	36 1/2"	208 or 240	4000	18.1	700
CW-5-COR	25	12" X 20" X 2 1/2	89 1/8"	33	36 1/2"	208 or 240	4500	21.7	800



Shelves, Tables, and Stands

Our tables will not sag in one corner because the bolt gave out. Our shelves will not bend in the middle or require a creative stop-gap fix. Thick stainless steel, strong supports, and reliable construction ensure a long lifetime of service. Buy shelves and tables that are built to last.

Wall and Microwave Shelves

- ◆ Can be used for dishes, utensils, or general storage.
- ◆ Customize to fit your needs.
- ♦ Heavy-duty stainless steel construction.
- Standard upturn on the back and sides to retain items.
- ♦ Supports made of heavy-duty 14-gauge stainless steel for rigidity and structural integrity.
- ◆ Pot racks available on many models.



12"

24"

Heavy-Duty 16-Gauge Machine Stand

- ♦ Available for all countertop equipment regardless of type or manufacturer.
- Standard with one under-shelf with additional shelves available.

24"

- Standard adjustable legs or optional casters.
- ♦ Standard height 24", can be customized to your size and height specifications.
- ◆ Marine edges available.

MW18-2424



15



Heavy-Duty 16-Gauge Machine Stand

MODEL#	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C
MS163024SX	24"	30"	24" or Specify
MS163030SX	30"	30"	24" or Specify
MS163036SX	36"	30"	24" or Specify
MS163048SX	48"	30"	24" or Specify
MS163060SX	60"	30"	24" or Specify
MS163072SX	72"	30"	24" or Specify
MS163084SX	84"	30"	24" or Specify

Heavy-Duty Work Table

- ♦ Standard with one under-shelf with additional shelves available.
- Standard legs or optional casters.
- ◆ Customized to your size and height specifications.
- ◆ Marine edges available.
- ♦ Welded cross-bracing and leg collars for rigidity and structural integrity.
- ♦ Optional 6" upturn in the back.



18 Gauge Stainless			16 Gauge Stainless				14 Gauge Stainless				
MODEL	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	MODEL	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C	MODEL	WIDTH DIM A	DEPTH DIM B	HEIGHT DIM C
D183036SX	36"	30"	35 1/2"	D163036SX	36"	30"	35 1/2"	D143036SX	36"	30"	35 1/2"
D183048SX	48"	30"	35 1/2"	D163048SX	48"	30"	35 1/2"	D143048SX	48"	30"	35 1/2"
D183060SX	60"	30"	35 1/2"	D163060SX	60"	30"	35 1/2"	D143060SX	60"	30"	35 1/2"
D183072SX	72"	30"	35 1/2"	D163072SX	72"	30"	35 1/2"	D143072SX	72"	30"	35 1/2"
U183036SX	36"	30"	35 1/2"	U163036SX	36"	30"	35 1/2"	U143036SX	36"	30"	35 1/2"
U183048SX	48"	30"	35 1/2"	U163048SX	48"	30"	35 1/2"	U143048SX	48"	30"	35 1/2"
U183060SX	60"	30"	35 1/2"	U163060SX	60"	30"	35 1/2"	U143060SX	60"	30"	35 1/2"
U183072SX	72"	30"	35 1/2"	U163072SX	72"	30"	35 1/2"	U143072SX	72"	30"	35 1/2"

Fresh Beverages is a full-service provider of frozen beverage machinery as well as bases and mixes. We are an established leader in the frozen dessert industry due to our focus on customer service and consumer relationships. Our clients trust us for their every need; from carrying a wide-range of commercial slush and ice cream machine lines to providing the perfectly balanced recipes and mixes to put inside them, Fresh Beverages has it all.

Over the years, as companies and fads have come and gone, our commitment to customer satisfaction has never wavered. This focus has enabled us to continue strongly in a market where many others have failed.

Fresh Beverages' rapidly expanding customer base brings with it a variety of individual requirements that must be met. To continue servicing our consumers, we have added innovative new product lines tailored to meet the needs of the foodservice industry's professionals. From warming cabinets, serving lines and racks, to glass chillers and frosters, we continue to add premium, cutting-edge merchandise to our portfolio.

Despite our substantial growth we have remained committed to developing new and exciting products for our customers. At the same time, our dedication to delivering quality remains unchanged. Our customers are not merely our clients but our partners. To this day we still test every machine and personally taste every new product to ensure that everything we supply our customers is of the highest quality - just like we would expect from our suppliers.

Welcome to the Fresh Beverages Family!





423 Boulevard Passaic, NJ 07055 973-767-1070

www.SecoSelect.net www.SecoSelect.com info@secoselect.net