

ELEVATION

BY GLASTENDER

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	



E-ICP-24

Ice-Chilled Cocktail Prep Station

E-ICP

E-ICP-24

Standard Features

- All stainless steel construction
- PVC plastic breaker strip around ice bin liner: creates 5/16" raised edge around liner, acts as thermal barrier to prevent heat transfer
- Ice-chilled garnish rail for six 1/9 pans (4" deep)
- Bottle rail for eight elixir bottles
- Removable cutting board
- Cabinet base with hinged door
- Six 1/9 pans with lids included
- Eco-friendly foamed-in-place insulation has zero impact on global warming or ozone depletion
- Adjustable stainless steel bullet feet



4004503
 Conforms to NSF/ANSI STD 7
 and UL 60335-2-89
 Certified to CSA 60335-2-89
 Listed to NSF Standard 7
 as a refrigerated food preparation unit

Specifications

Drain

- 1-1/2" tailpiece

Liner Depth

- 10-1/2"

Ice Capacity

- 67 lbs

Legs

- 1-5/8" diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel
- PVC plastic breaker strip around opening of ice bin liner

Underbar installation instructions: <https://www.glastender.com/support/documents/manuals/underbar-installation-instructions>

Cleaning & care instructions: <https://www.glastender.com/support/documents/manuals/general-cleaning-and-care-instructions-for-stainless-steel>

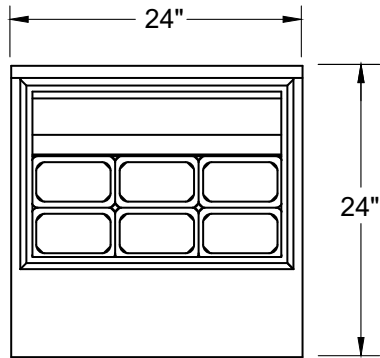
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Approval/Notes:

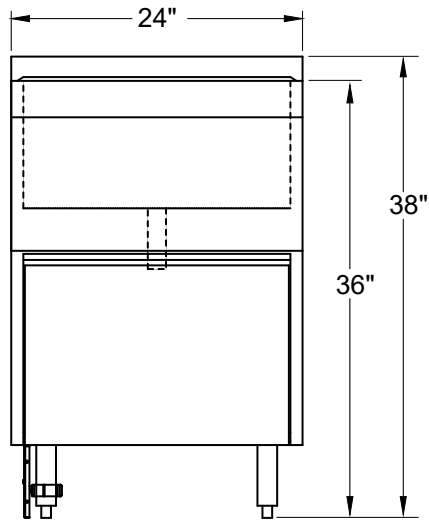
Specifications subject to change without notice. For current specifications please visit our website.

Elevation Ice-Chilled Cocktail Prep Station

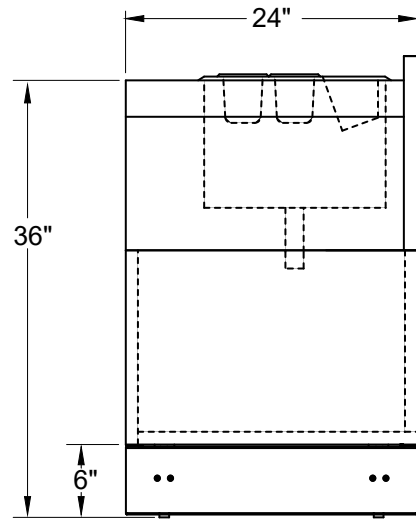
Dimensional Information



PLAN VIEW



FRONT ELEVATION



SIDE ELEVATION