



Foodservice Equipment

Job _____ Item# _____

Free-Standing Hot Food Servers

3C84DT09, 3C84DT72, 3D8XDT09, 3D8XDT72



3C84DT09

Standard Features:

- 20 bearings per drawer
- Positive-action spring-loaded drawer latch
- Rugged third-member drawer rail
- Individual drawer moist/crisp control
- Single & multiple-thermostat with "safety zone" green
- Fully insulated on all six sides

Additional features of free-standing models:

- 3 and 4-drawer models include 4" NSF-listed legs
- All models include factory-installed cord and plug

Controls:

Temperature is regulated by hydraulic thermostat adjustable from 100°F to 200°F, with "OFF" position. Thermostat control is mounted on front below each drawer and is equipped with adjacent signal light. Each thermostat knob is protected by a knob guard.

Application:

Hot food servers are designed to hold cooked foods at a safe, thermometer verified serving temperature and proper moisture content. Hot food can be placed into the drawer(s) either directly or in separate open pans or containers. Holding temperature and moisture content can be set for the type of food being held.

General Information:

Freestanding, drawer-type hot food server comes in 1, 2, 3, or 4 drawer models. Each drawer is furnished with a removable, deep drawn stainless steel pan. See dimensional data and preheat chart on the reverse side. All models includes a set of 4" NSF approved adjustable legs.

Heating:

Heating is accomplished with performed tubular heating elements. Models 3C84D have individual drawer heat control and, therefore, have a separate heating element for each drawer.

Construction:

The frame is of welded and reinforced sheet steel. The exterior cabinet and drawer fronts are of stainless steel with an aluminized steel inner lining. Drawers are equipped with a handle operated latching mechanism and positive stop. Drawers glide on third member suspension system rails. Third members have five (5) roller bearings (load support) and five (5) guide bearings (smooth operation) each (i.e. twenty (20) bearings per drawer).

Insulation:

Fully insulated on all six sides, including drawer fronts, with blanket-type fiber glass insulation.

Electrical:

Provide with a factory installed 3 foot cord and plug: NEMA 5-15 plug for 120V, NEMA 6-15 plug for 208/240V. Single phase only. See electrical data chart on reverse side.

The moisture control adjustment knob is located at the center front above each drawer. A thermometer accurately reflects the temperature at the coolest point inside the server. This safety feature helps ensure that food products are being held at a temperature above the bacterial growth level, and at temperatures below those that may over cook or dry out food product.

Controls:

Unit is designed to hold precooked foods at serving temperature, ideal for baked potatoes, vegetables, ribs, buns and rolls. Each drawer holds one 12" x 20" pan, 5" deep. Normal capacities per drawer: 40 baked potatoes (120 count) 8 #10 cans of vegetables 6-1/2 dozen hamburger buns 7 dozen dinner rolls

Warranty:

Warranty includes one year parts and labor, on-site service. (USA only) Call factory for warranty authorization.

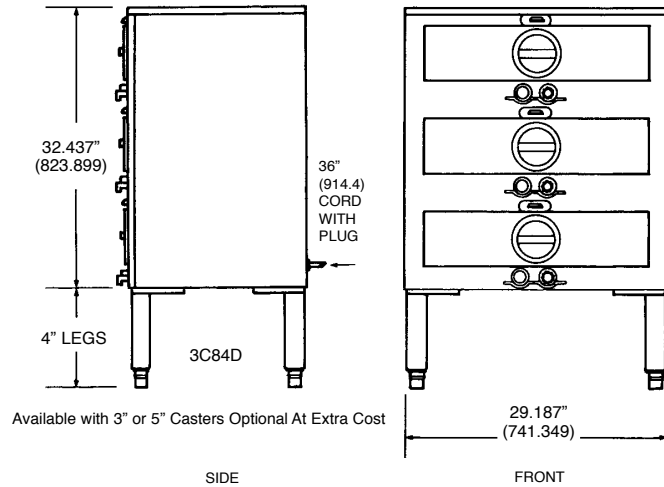


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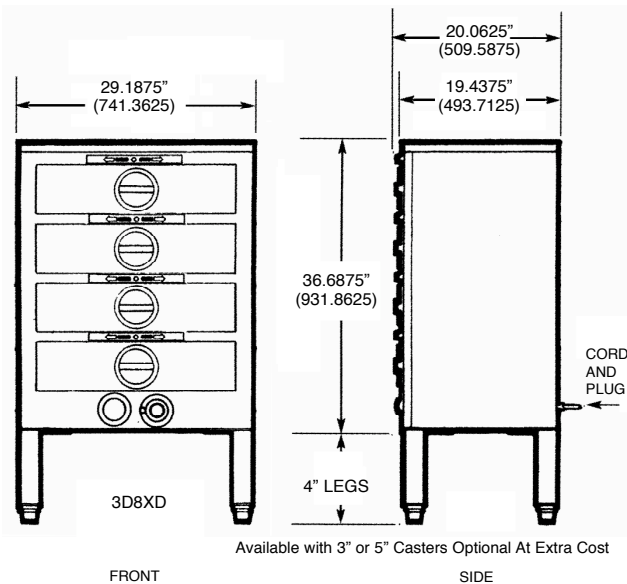
Free-Standing Hot Food Servers

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Available with 3" or 5" Casters Optional At Extra Cost

Model Number	3C84DT09	3C84DT72
Drawers	3	3
Thermostats	3	3
Supply	120V	208V / 240V
Current Draw	11.74 Amps	208V - 6.15 A 240V - 6.13 A
Heat Input	1.35 KW	208V - 1.28 KW 240V - 1.47 KW
Factory Installed 36" cord & plug	NEMA 5-15P	208 V / 240 V NEMA 6-15
Dimensions	29-3/16" W x 36-7/16" H x 19-7/16" L	29-3/16" W x 36-7/16" H x 19-7/16" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	223 lbs.	223 lbs.



Available with 3" or 5" Casters Optional At Extra Cost

Model Number	3D8XDT09	3D8XDT72
Drawers	4	4
Thermostats	1	1
Supply	120V	208V / 240V
Current Draw	11.74 Amps	208V - 5.76 A 240V - 6.69 A
Heat Input	1.35 KW	208V - 1.22 KW 240V - 1.6 KW
Factory Installed 36" cord & plug	NEMA 5-15P	208 V / 240 V NEMA 6-15
Dimensions	29-3/16" W x 40-11/16" H x 19-7/16" L	29-3/16" W x 40-11/16" H x 19-7/16" L
Pan Size	12"x20"x5-1/4"	12"x20"x5-1/4"
Shipping Weight	252 lbs.	252 lbs.

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TM124/1060

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