



ServIt SDC-2A Two Pan Drop-In Refrigerated Cold Food Well - 120V

#423SDC2A

FEATURES

- Designed for holding pre-chilled products at a safe serving temperature
- Holds two full size 6" deep food pans
- Durable stainless steel top and body
- Easy-to-use digital controller
- High-performance R-290 refrigerant; 120V, 1/3 hp

TECHNICAL DATA

Width	29 5/8 Inches
Depth	25 7/8 Inches
Height	22 1/16 Inches
Power Cord Length	6 Feet
Cutout Width	28 5/8 Inches
Cutout Depth	24 7/8 Inches
Amps	1.9 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts



CERTIFICATIONS

5-15P

UL LISTED

UL Listed, US & Canada

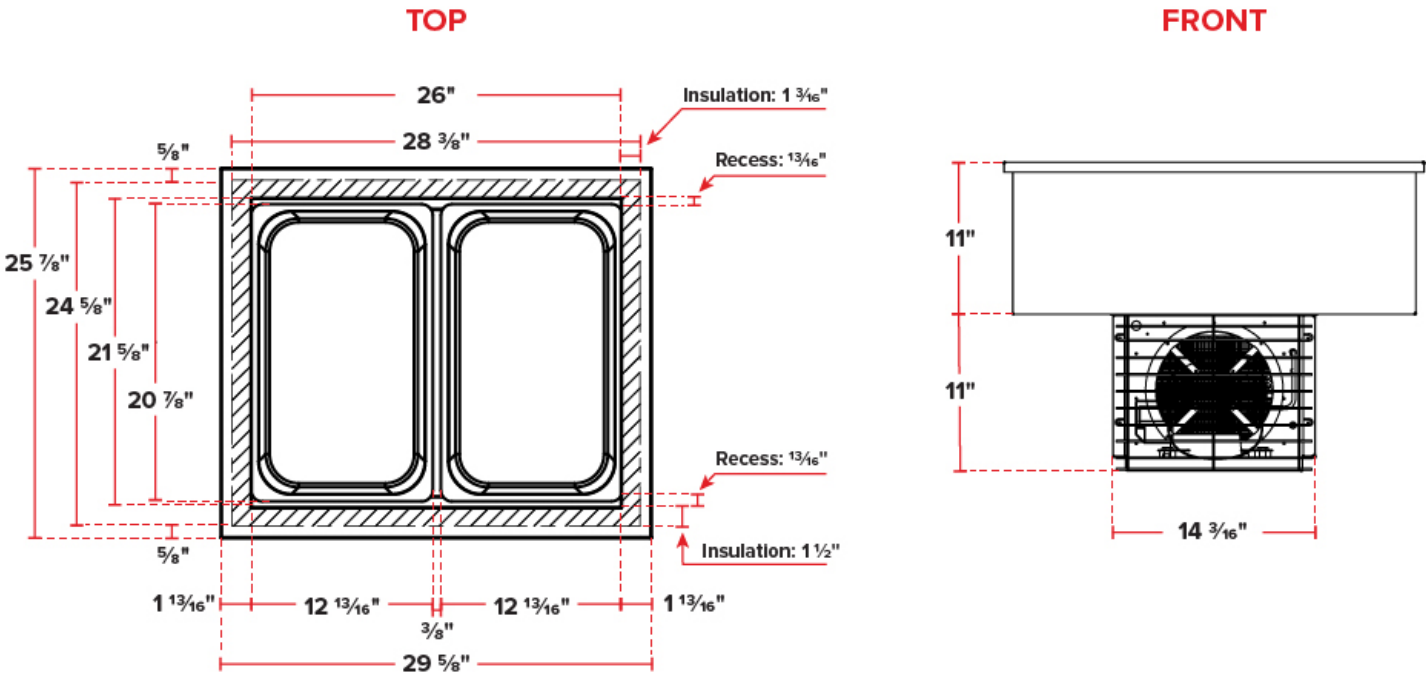
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NSF Listed

TECHNICAL DATA

Compressor Location	Bottom Mounted
Control Type	Digital
Features	NSF Listed With Drain
Gauge	18 - 20 Gauge
Horsepower	1/3 hp
Installation Type	Drop-In
Material	Stainless Steel
Number of Wells	2 Wells
Pan Mounting	Recessed
Plug Type	NEMA 5-15P
Power Type	Electric
Refrigerant Capacity	2.5 oz.
Refrigerant Type	R-290
Refrigeration Type	Cold Wall
Size	Full Size
Stainless Steel Type	Type 304 Type 430
Style	Top Mount
Temperature Range	32 - 40 Degrees F
Type	Refrigerated Food Wells

Plan View



Notes & Details

Ensure your most popular cold foods stay chilled throughout the day with this Servit two pan drop-in refrigerated cold food well. This cold food well is designed to hold pre-chilled food at a safe serving temperature, keeping it perfectly chilled and ready to eat for your guests without affecting quality. It's perfect for restaurants, cafeterias, buffets, and salad bars, holding salads, fruits, vegetables, and other chilled products. It features recessed wells and a digital controller that makes this unit easy to use.

This cold food well can hold two full size 12" x 20" food pans up to 6" deep. For long-lasting durability, this unit features a robust 18 gauge type 304 stainless steel top and well liner and a 20 gauge type 430 stainless steel exterior, making the outside body easy to clean and resistant to corrosion. This well is also easy to clean thanks to its 3/4" NPT drain for quick cleaning and defrosting, and it has a manual defrost and simplified installation. To maintain a consistent temperature, the bottom-mounted 1/3 hp compressor circulates high-performance R-290 refrigerant to cool the cold wall refrigerated unit. This unit requires a 120V electrical connection for operation.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.