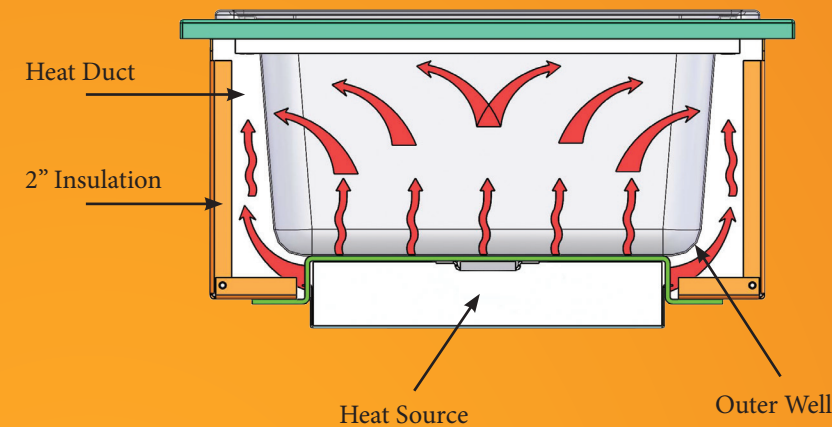


Serving Counter Features

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.
- Made in USA

Armor Heat™ Hot Wells



Test Our Metal

SECOSelect® has been building high quality rugged equipment designed to handle the rigors of commercial kitchens, schools, institutions, hospitals and even prisons since 1999. Building an excellent product requires building excellence into every single component. We focus on details from heavy-duty double wall construction to electronic controls and digital displays, energy efficient 2" insulation, to top of the line technology, because 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 of materials to manufacture our serving lines.

Today we're engineering institutional and commercial kitchen equipment with technology and durability that provide customers true value. Our energy efficient transport equipment and serving lines have some of the lowest operating costs in the food service industry. We work together with design consultants, food service representatives, institutional customers and kitchen managers to continually move our product design forward.

To learn more about our products, receive information on serving lines and custom product offerings Contact SECOSelect®:

451 E. County Line Rd. • P.O. Box 1089 • Mooresville, IN 46158
Toll Free 800-733-8073 • Local 317-831-7030 • Fax 317-831-7036
www.secoselect.com



Premium Serving Counters



***Improving customer experiences
one school at a time!***



T E S T O U R M E T A L ®

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Success starts with a solid Foundation. Our Team has Pre-ordered these counters in order to provide you the “Foundation” to create 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. Mix and Match - Three Service types and Six counters in a variety of sizes gives you 58 standard units to choose from. More information available in the SECOSelect® price list or on AutoQuotes.

Already ordered counters for easy selection and value.



Mix and Match our Foundations™ modular serving counters to get the line-up that works for you.

3 Service Styles



Operator Service



Single Sided Self Service



Dual Sided Self Service



CSR Cashier Stand

- HC Series Hot Well Service Counter**
 - Armor Heat™ technology.
 - HC counter is optioned with breath guard, flat tray slide and/or service shelf, LED lights and Drains for the hot wells.
 - Run up to 3 wells on 120 Volts, or choose your voltage, 208 or 230 Volt.
 - The wells are individually insulated with 2 inches of high density fiberglass to provide unsurpassed energy efficiency.
 - Digital controllers provide precise desired temperatures
 - 2-6 wells available.

- CTC/CTI Series Cold Wall Refrigerated Cold Pan or Ice Pan Counter**
 - Closed cell polyurethane insulation foamed in place cold pan for energy efficiency.
 - CTC counter is optioned with breath guard, flat tray slide and/or service shelf and LED Lights. CTI counter is optioned with breath guard, flat tray slide and/or service shelf.
 - optioned with breath guard, flat tray slide and/or service shelf.
 - Electronic Controls for precise temperature control.
 - 2 – 6 pan well standard sizes available.
 - Drain and shut off valve standard.
 - 5-year compressor warranty included.
 - Ice pan comes with stainless steel perforated false bottom.

- BST Series Solid Top/Utility Counter**
 - Heavy duty construction allows for many uses.
 - 16 Stainless Steel.
 - Electrical boxes can be added.
 - BST counter is optioned with flat tray slides and/or service shelf.

- CRS & TRS Stands**
 - Cashier stand includes tray slide(s).
 - Locking cashier drawers.
 - Electric receptacle for POS.
 - Through hole in top for cords.
 - Stainless Steel tray & silverware stand.

Pre-ordered Counters



HC Hot Food Counter



CTC or CTI Cold Food Counter Refrigerated or Ice Pan



BST Solid Top/Service Counter



TRS Tray/Silverware Stand

Structures™

Modular serving lines with custom appearances

Building on our Foundations™ line, Structures™ allows you to pick finishes, add custom features, customize top configurations, heat lamps and breath guards to create a serving line and look that is unique to your operation and delivers exceptional utility.



HC 61 Shown with option powder coat, solid surface top custom sneeze guard

- Structures™ series has a custom-built appearance.
 - Allows you to select from a wide variety of powder coat or laminate finishes.*
 - Full or partial graphics packages.
 - Stainless Steel or Solid Surface countertops and/or tray slides.
 - 14-gauge Stainless Steel top is standard.
 - Electronic controllers with digital temperature displays.
 - A variety Breath Guards available.

- Plate Shelves.
 - Cutting boards.
 - Stainless Steel Legs (casters std).
 - Hinged Cabinet Doors.
 - Intermediate Stainless Steel Cabinet Shelves.
 - Heat Lamps and Lights.
 - Frost tops, Cold Shelves.
 - Display warmers.
 - Ceran glass hot tops.

Capstone™

Custom Modular Serving Systems

Capstone™ by definition is the high point or a crowning achievement. This is the “you dream it, we’ll build it”, part of our line. Working with designers and our team of craftsmen at SECOSelect® we will make your dreams come to life. K-12 kids and college students alike want to hang out in spaces they like. When this happens participation increases and programs flourish. Let us help you rebrand your program big or small with Capstone™.

