



SAMMONS EQUIPMENT MANUFACTURING CORPORATION

Shammi Industries

Hot insulated cabinets with "In-wall" heating

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These hot insulated cabinets provide excellent holding capacity for 18" x 26" Bun Pans and/or 12" x 20" steam pans depending upon the model selected. Easy lift out racks allow fast clean up as necessary. Heavy duty chrome plated or stainless steel hinges and positive latch provide easy opening and closing of door against the four sided gasket. Lift handles are provided on both sides of half size and smaller cabinets which fold flat against the side walls. Aluminum models use 0.190" thick deck & 0.063" thick body. Stainless steel models use 22 ga. inner and 20 ga. outer body. 1 1/2" thick fiberglass insulation and 5" casters are standard. Up to 1000W heating is provided for half size & 1400W for 3/4 & larger cabinets. Off-on switch, power light, thermometer, thermostat and 6ft 14/3 ga. cord with molded plug for 15 amps, 120v, 60hz service are also standard. Half size cabinets are also available with optional top mounted hot well. Slides in universal angle type cabinets are adjustable on 1 1/2" centers. Other options are listed below.

Half size & smaller heated insulated cabinets, single section, aluminum & stainless steel ("In wall" heating system) 15 amps, 120 v Service.

- Up to 1000 watts of heating.

Model Number		Pan Size (Inches)	Pan Capacity	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)	
Alum.	S/S				w	D	H	Alum	S/S
9803-C-1805	2803-C-1805	18 x 26	5	2 3/4	27	32 3/4	28 3/4	134	210
9803-C-1807	2803-C-1807	18 x 26	7	2 3/4	27	32 3/4	34 1/4	138	220
9803-C-1808	2803-C-1808	18 x 26	8	2 3/4	27	32 3/4	37	154	230
9803-C-1808-LA	2803-C-1808-LA	18 x 26	*8	2 3/4	27	32 3/4	37	162	240
9803-C-1813	2803-C-1813	18 x 26	13	1 1/2	27	32 3/4	37	156	236
9803-C-1205	2803-C-1205	12 x 20	5	2 3/4	22	27 3/4	28 3/4	110	168
9803-C-1207	2803-C-1207	12 x 20	7	2 3/4	22	27 3/4	34 1/4	119	174
9803-C-1208	2803-C-1208	12 x 20	8	2 3/4	22	27 3/4	37	130	190
9803-C-1208-TW	2803-C-1208-TW	12 x 20	**8W	2 3/4	22	27 3/4	37	172	250
9803-C-UA-8 (Universal Angle Type)	2803-C-UA-8 (Universal Angle Type)	18 x 26	8	3	29 1/2	32 3/4	37	192	270
		12x20x2 1/2	16						

*This model is furnished with large angle slides & can also carry 8 steam pans (12" x 20" x 2 1/2") in lieu of 18" x 26".

**Stacking feature not available for cabinets with top mounted hot well.



9803-C-1808

3/4 and full size single section heated insulated cabinets, stainless steel ("In wall" heating system) 15 amps, 120v Service.

- Up to 1400 watts of power.



Model Number	Type of Slide	Pan Size (Inches)	Pan Capacity	Pan Spacing (Inches)	O.A. Dimensions (Inches)			Weight (Pounds)
					W	D	H	
2803-C-1215	Channel	12 x 20	15	2 3/4	22	27 3/4	58	255
2803-C-1814	Channel	18 x 26	14	3	27	32 3/4	58	296
2803-C-1815	Channel	18 x 26	15	3	27	32 3/4	63	310
2803-C-UA-13	Universal	18 x 26	13	3	29 1/2	32 3/4	58	338
		12 x 20	26					
2803-C-UA-15	Universal	18 x 26	15	3	29 1/2	32 3/4	63	355
		12 x 20	30					

NOTE: Cabinets are also available in aluminum construction. Consult factory.

Options:

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|--|---|
| A. No casters | G. Stationary legs (in lieu of casters) |
| B. Pass thru' style (door in the rear) | H. 220V/240V service |
| C. Corner bumpers | I. Perimeter bumper |
| D. Lexan ® glass door | J. Stacking feature for half size & smaller cabinet
(to stack one on top of other, maximum 2 cabinets/stack) |
| E. Brakes on casters | K. Heated top well (for half size cabinets) |
| F. Correctional package | |



2803-C-UA-15

(with optional pass thru' dutch door)

Better food service equipment — standard models and custom designs.