

Drop-in Non-Refrigerated Ice Pans

Standard Models: ☐ ICP-100 ☐ ICP-200 ☐ ICP-300 ☐ ICP-400 ☐ ICP-500 ☐ ICP-600 Curved Models: ☐ ICPC-200 ☐ ICPC-300 ☐ ICPC-400 ☐ ICPC-500

Narrow Models: ☐ ICPN-200 ☐ ICPN-300

PRODUCT: QUANTITY: ITEM:

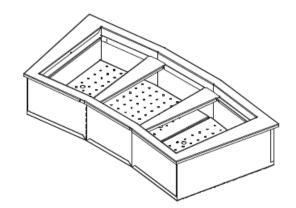
Designed Smart

The Non-Refrigerated Drop-In Ice Pan is portable and provides an economic solution to the cost of in-counter cold storage. Designed to hold pre-chilled food products at serving temperatures. Uses ice below pans for cooling. Available in curved or narrow configurations.

APW Wyott Design Features

- Stainless steel construction with fully insulated walls
- Drop-in Design
- NSF-2 Compliant
- Stainless steel holding clips secure pans
- Holds standard steam table pans and fractional sized pans
- ➤ 100 Models fit one standard 12" x 20" pan
- > 200 Models fit two standard 12" x 20" pans
- > 300 Models fit three standard 12" x 20" pans
- > 400 Models fit four standard 12" x 20" pans
- > 500 Models fit five standard 12" x 20" pans
- ➤ 600 Models fit six standard 12" x 20" pans
- Push in perimeter gasket
- Stainless steel louver provided
- Environmentally friendly HFC-134A refrigerant
- Thermostat for temperature control
- 1" Drain allows for easy cleaning
- Perforated bottom strainer plate conveniently hold ice above drain to prevent clogging
- Each pan has a large 1-inch drain located in the center for easy cleaning
- Recessed top edges lowers inset pan, keeping food colder and fresher
- Adapter bars are included with each unit to allow use of a variety of different sizes pans





Reliability Backed by APW Wyott's Warranty

1-year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.

Certified by the following agencies:











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QUANTITY: ITEM:

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Ship Weight:

PRODUCT SPECIFICATIONS:

Construction:

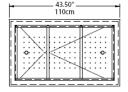
PRODUCT:

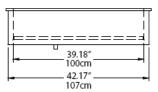
Stainless steel construction with fully insulated walls. 5/8" legs included.

Standard Models

Overall Dimensions:

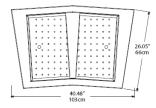
Overall Difficusions.	Ship Weight.
ICP-100: 19-1/2"Hx28"Wx11-13/16"D	ICP-100: 72 LBS
ICP-200: 28"Hx32-13/16"Wx11-13/16"D	ICP-200: 126 LBS
ICP-300: 28"Hx46-1/8"Wx11-13/16"D	ICP-300: 150 LBS
ICP-400: 28"Hx59-7/16"Wx11-13/16"D	ICP-400: 180 LBS
ICP-500: 28"Hx72-3/4"Wx11-13/16"D	ICP-500: 274 LBS
ICP-600: 9-3/4"x 86"x 25-3/8"D	ICP-600: 290 LBS

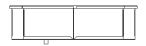




Curved Models

Overall Dimensions:





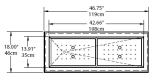
Narrow Models

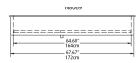
Overall Dimensions:

ICPN-200: 21-7/8"Hx32-13/16"W x 11-13/16"D ICPN-300: 28"Hx46-1/8"W x 11-13/16"D

Ship Weight:

ICPN-200: 126 LBS ICPN-300: 150 LBS





*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



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