

SECOSelect® Country Club, Resort, and Casino Foodservice Solutions

Banquet Carts, Serving Lines, and Heated Holding Cabinets



Helping you
create the most
imaginative
and memorable
experiences
for your most
discerning guests



Country Club, Resort, and Casino Foodservice Solutions

Creating an unparalleled, distinguishing experience in today's world is an extraordinary feat. At SECOSelect®, we have a deep admiration for the remarkable traditions of excellence you have established and continue to uphold to such an impeccable standard.

SECOSelect® has dedicated decades to crafting Country Club, Resort, and Casino foodservice solutions in unique ways to help you create the most imaginative and memorable experiences for your most discerning guests.

Our banquet carts, serving lines, and heated cabinets are easier to use, heat and hold to a higher temperature (up to 230° F), keep cold foods colder, and are more durable than any other product on the market. We stand behind our American Made craftsmanship with the industry leading 5-year standard parts warranty.

SECOSelect® is found where nothing less than excellence is a requirement - Test Our Metal®

SECOSelect® Overview



Top mount control panel for easy access

Stainless steel interior and exterior

Hot, cold, or ambient food storage

Designed to hold universal trays and pans

Full perimeter, steel reinforced, door gaskets to maintain temperature and eliminate heat loss

Door louvered with adjustable damper

Optional: Left-hinged door

Optional: Perimeter bumper

Customizable: Stainless steel legs

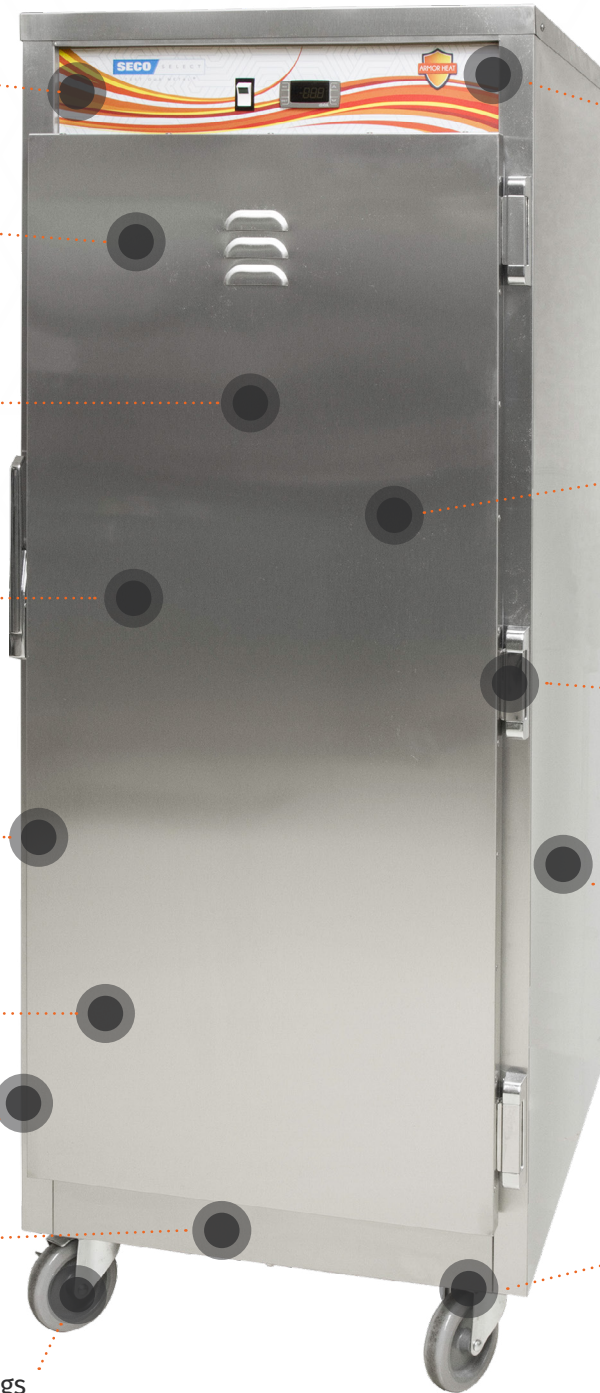
Armor Heat® - the industry's most precise and efficient temperature control system, with easy-to-read digital thermometer (adjustable thermostat reaches up to 230° F)

Insulated and certified up to 1,000° F, with a Class A fire rating

All stainless steel welded construction including frame-anchored stainless steel hinges for maximum strength and durability

Fully framed cabinet including all vertical and horizontal edges

Reinforced with welded triple point base frame caster plates - won't bend or break



SECOSelect® Overview

Convenient, Easy-to-Use, Precise Electronic Temperature Control



Better from the Frame Up

Fully framed, all welded, worry-free construction



The Industry Leading Warranty - Standard



Armor Heat® - the Highest Hold Temperature and Lowest Power Requirements Available



Heavy-Duty, Semi-Pneumatic Casters

Move easily over any surface



Frame Anchored Stainless Steel Hinges

Doors always seal - never sag



Country Club, Resort, & Casino Foodservice Solutions



Mobile Banquet Service Cart

Helping you indulge your guests with the most memorable culinary experiences is our number one priority. SECOSelect's® extreme attention to detail (from its industry leading Armor Heat down to its non-marking casters) will help you create a signature experience that will keep your guests coming back.

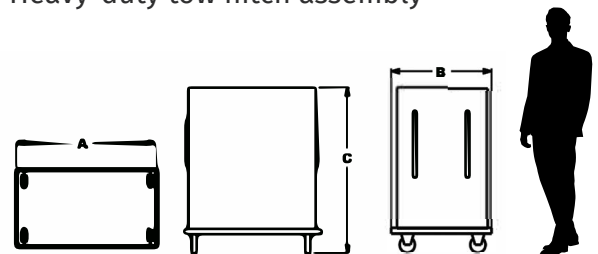
Electric and Canned Fuel Heated

- Armor Heat® - the industry's most precise and efficient temperature control system, with easy-to-read digital thermometer
- Top mounted electronic control, with digital display for temperature at a glance
- 60° to 230° F temperature range
- Insulated and certified up to 1,000° F, with a Class A fire rating
- Heavy-duty, non-marking 5" casters
- Electric and canned fuel operation
- Canned heat has its own drawer keeping culinary creations piping hot, while keeping flames and fumes out
- Doors have 3 hinges that do not sag or bow
- 18 gauge, stainless steel removable perforated shelves
- Inner cabinet - 18 gauge stainless steel full perimeter shelf brackets welded in place
- Four chrome plated handles, 2 per end



Customizations Available

- Pass-thru doors
- Left-hinged doors
- Heavy-duty 8" casters
- Exterior edges protected with 1"x1"x1/8" stainless steel angle
- Flush mounted, heavy-duty paddle latch
- 12 gauge stainless steel transport lock
- Dutch doors
- Cord reel
- Stainless steel adjustable legs
- Heavy-duty tow hitch assembly



Model #	# of Plates	Width Dim A	Depth Dim B	Height Dim C	Voltage	Watts	Amperage	Ship Weight
BQ60	60	29 1/4"	41"	48 9/16"	120	750	6.25	450
BQ80	80	56"	33"	51 9/16"	120	1980	16.5	600
BQ120	120	56"	33"	66 1/16"	120	1980	16.5	650
BQ150	150	67 5/8"	33"	66 1/16"	120	1980	16.5	750
BQ200	200	67 5/8"	33"	79 1/16"	120	1980	16.5	750

Country Club, Resort, & Casino Foodservice Solutions



Portable, Heated Holding and Delivery Solutions



SECOSelect® portable holding and delivery solutions give you the ability to serve your guests whenever or wherever the excitement is.

- Lightweight design
- Aluminum construction
- Fully insulated
- Carry handle
- Removable shelving
- Dual voltage 120 volt / 12 volt for remote usage in cars, trucks, or carts
- Electrical or canned fuel options available



R4 Series

- Door is framed, insulated and gasketed
- Top carry handle
- Preset factory thermostat



R19 Series

- Top and side carry handles
- Fully adjustable thermostat
- Electrically heated units operate in a temperature range of 80° to 250° F

Model #	Capacity	Width Dim A	Depth Dim B	Height Dim C	Voltage	Watts	Amperage	Ship Weight
R4	6 Shelves	21 3/4"	21"	18 3/4"	120	500	4.16	60
R4S	5 Shelves	21 3/4"	21 1/4"	18 7/8"	N/A	Canned Fuel	N/A	62
R19GD	8 Shelves	22 7/8"	23"	28 1/8"	120	500	4.17	110
R19	8 Shelves	22 7/8"	23"	28 1/8"	120	500	4.17	110



Heated Cabinets

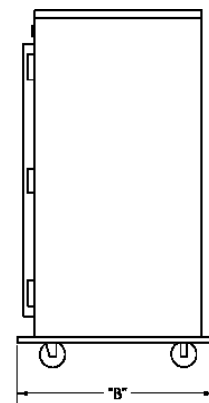
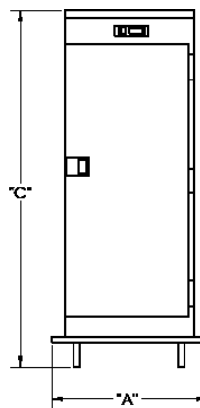
Storing food at the optimum temperature and moving it to and from your desired destination is just what SECOSelect® Heated Cabinets were designed to do. Built with solid steel frames, triple point base frame welded caster plates, and a host of other innovations allow our Heated Cabinet to thrive in the most demanding foodservice environments.

- Keep hot food piping hot with Armor Heat® - the industry's most precise and efficient temperature control system, with an adjustable, easy-to-read digital thermometer that reaches up to 230° F
- Insulated and certified up to 1,000° F, with a Class A fire rating
- Designed to hold every size tray imaginable including:
 - o Steam Table Pans
 - o Sheet Pans



Customizations Available

- Pass-through doors
- Dutch doors
- Left-hinged doors
- Stainless steel legs
- Side mount gravity latch
- Vertically mounted push handles



Model #	Capacity 18" x 26" Trays 2 1/2" Pans	Width Dim A	Depth Dim B	Height Dim C	Watts	AMPS	Ship Weight
M11UA9	9 sets UA brackets	25 1/2"	35 1/2"	53"	990	8.25	430
M11UA12	12 sets UA brackets	25 1/2"	35 1/2"	71 3/16"	990	8.25	550
M11UA16	16 sets UA brackets	25 1/2"	35 1/2"	71 3/16"	990	8.25	558

Country Club, Resort, & Casino Foodservice Solutions



Refrigerated Serving Counter

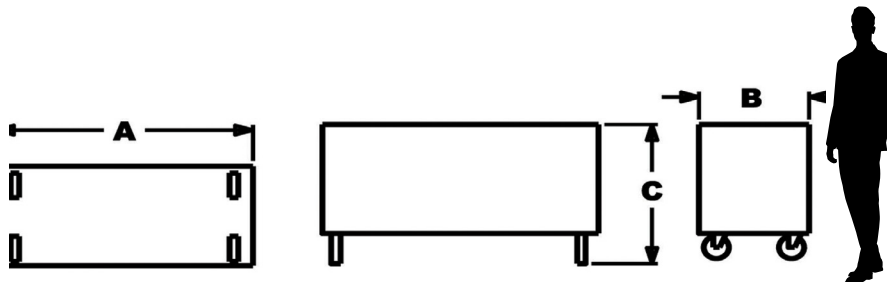
Heavy-duty, mobile refrigerated serving counters are designed to meet the unique needs of Country Clubs, Resorts, and Casinos.

- Four standard refrigerated well sizes available
- Custom size counter available up to 93" - create your own combination of a refrigerated well and open surface
- Self-contained, refrigerated well - designed to hold hotel pans
- Heavy-duty reinforced construction
- Refrigerated well includes drain with shut off valve
- A full complement of accessories available
- Stainless steel, 10" deep, refrigerated well, with foamed polystyrene insulation
- Heavy-duty 5" casters



Customizations Available

- Powder coated base
- A wide variety of breath guards
- Adjustable height breath guards
- LED lights
- Tray slides
- Display shelves available
- Plate shelf



Model #	Capacity # of pans	Width Dim A	Depth Dim B	Height Dim C	Voltage	Amperage	HP	Ship Weight
CTC46	3	48"	30"	36"	120	5	1/4	450
CTC61	4	63"	30"	36"	120	5	1/4	520
CTC76	5	78"	30"	36"	120	7	1/3	640
CTC91	6	93"	30"	36"	120	8	1/2	750

Country Club, Resort, & Casino Foodservice Solutions

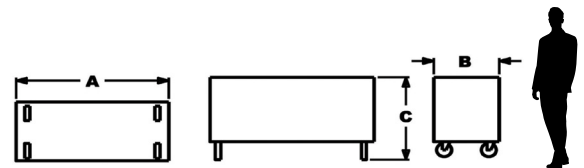


Hot Food Serving Counter

Our Hot Food Serving Counters provide the quality and reliability that is synonymous with all SECOSelect® products. The customization options allow you to create a serving line that meets the specific needs of your country club, resort or casino. We make serving counters with heated wells, cold wells, cash register stands, and more. Powder coat painting and solid top surface options allow your serving lines to fit in anywhere and stand out everywhere.



- Control temperature electronically for precise heating of each hot well
- Heavy-duty reinforced construction
- 500 watt Armor Heat™ system for high efficiency
- Available from 2-6 wells
- A full complement of accessories available
- Wells individually wrapped with 2" of high density fiberglass insulation
- Custom sizes available up to 93" - create your own combination of hot wells and open surface
- 5 standard sizes available
- Standard with heavy-duty 5" casters
- Digital displays for temperature at a glance



Customizations Available

- Powder coated base
- Wells with common manifold drain and master valve
- A wide variety of breath guards
- Adjustable height breath guards
- LED lights
- Heat lamps
- Infrared heat strips
- Tray slides
- Display shelves available
- Plate shelf
- Intermediate shelf for base cabinet
- Sliding or hinged cabinet doors
- Heavy-duty push handles
- Power cord wrap
- Heavy-duty adjustable stainless steel legs

Model #	# of Wells	Width Dim A	Depth Dim B	Height Dim C	Voltage	Watts	Amperage	Ship Weight
HC 31	2	33"	30"	36"	120V	1000	8.3	350
HC 46	3	48"	30"	36"	120V	1500	12.5	400
HC 61	4	63"	30"	36"	120V	2000	16.7	450
HC 76	5	78"	30"	36"	208/240V	2500	11.4	500
HC 91	6	93"	30"	36"	208/240V	3000	14.4	550

About SECOSelect® an Affinis® Company

Long respected for outstanding products, performance, and engineering, SECOSelect® builds rugged, high quality equipment designed to handle the rigors of country clubs, casinos, resorts, restaurants, commercial kitchens, correctional institutions, hospitals, and organizations of all kinds. We focus on every single detail, from heavy-duty construction and energy efficient insulation to top of the line electronics and heating technology, and we use only the highest grade of materials to manufacture our equipment because we want our products to enjoy a long lifetime of regular use.

Our energy efficient heated holding cabinets and serving lines have some of the lowest operating costs in the foodservice industry. They use less energy, they are made with stronger materials, and they will last longer. We work closely with design consultants, food service representatives, institutional customers, and kitchen managers to make sure our equipment functions perfectly in any food service environment, at any time, in any situation.

Test Our Metal®

SECOSelect® is an Affinis® Company

About Affinis



Buy Affinis. Buy American.™

Affinis is proud to present a premium assortment of commercial foodservice products including SaniServ (soft serve/smoothie machines) and SECOSelect (premium serving counters and holding cabinets). Our product families are made entirely in the USA. Included in the group are companies that provide the highest quality products in each of their respective niches.

Today's marketplace offers a wide array of food service suppliers. Our families of products will provide you with American made quality from companies with proven track records of dependability and service at an economical price.

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