

SECOSelect® School Foodservice Solutions

Heated Holding Cabinets and Serving Lines



At SECOSelect[®], we are amazed by the creativity and passion of school nutrition professionals who continually persevere in providing access to food for our children.



School Foodservice Solutions

Feeding nutritious meals to hundreds or even thousands of students, *every single day*, is an extraordinary feat - especially today. At SECOSelect[®], we are amazed by the creativity and passion of school nutrition professionals who continually persevere in providing access to food for our children.

We have dedicated decades to crafting our School Line of mobile food delivery carts, heated holding cabinets and serving lines in a way that will help you succeed.

Our equipment is easier to use, heats and holds to a higher temperature (up to 230° F), and is 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. In addition, we have designed our equipment, from the ground up, to be extraordinarily versatile and support the service delivery model that best serves your students - in classroom, grab-n-go, outdoor, in your gymnasium, and of course, traditional.

We are excited to support the amazing work you do - 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

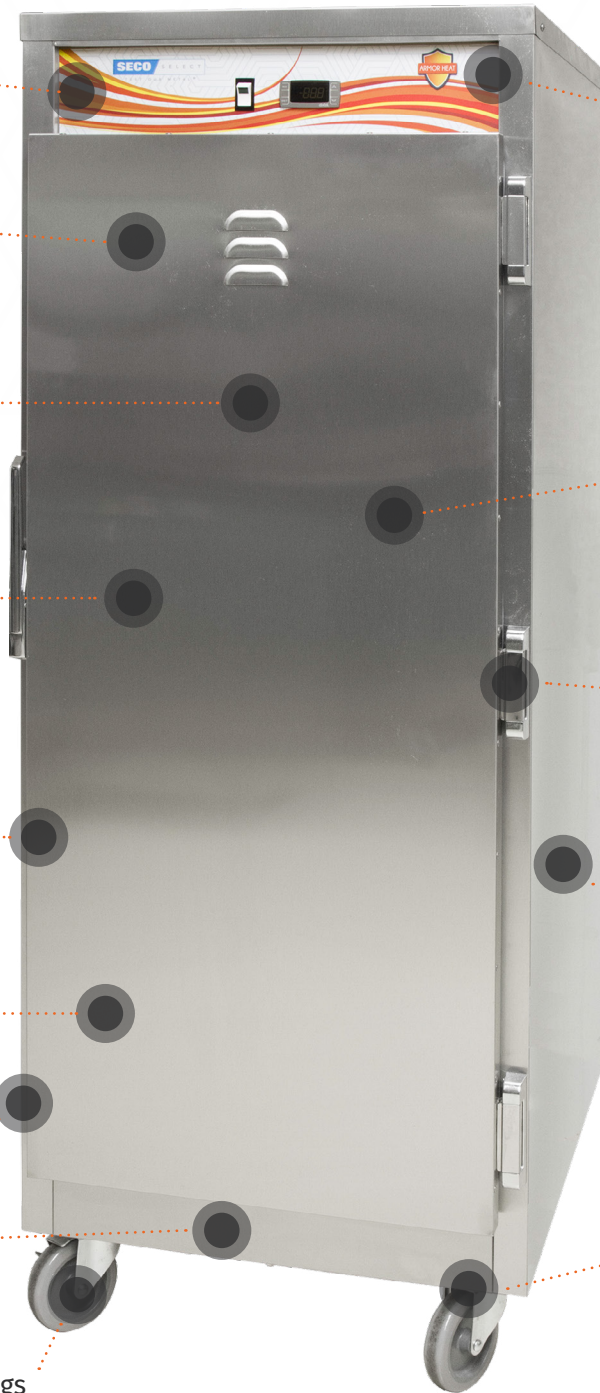
Armor Heat® Industry's most precise and efficient temperature control system, with easy-to-read digital thermometer. Adjustable thermostat reaches up to 230° F

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

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

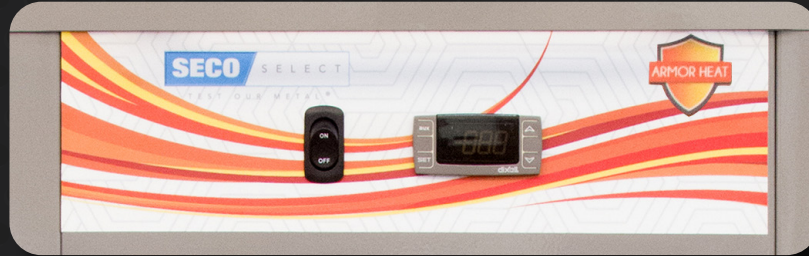
Cabinet is fully framed including all vertical and horizontal edges

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





Breakfast / Lunch Carts

Our Breakfast / Lunch Cart is easy to maneuver giving you the flexibility you need to serve your students in the cafeteria or at the far corners of your school when needed.

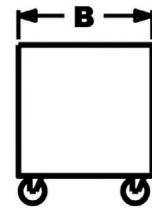
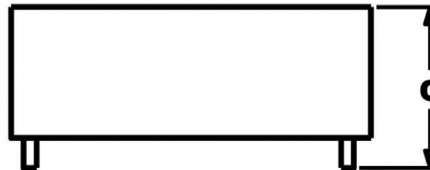
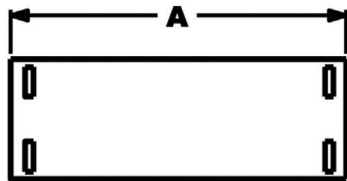
This cart comes with a variety of customizable options because we understand that every school and foodservice team has differing needs. Regardless of the features you choose, we are confident you will enjoy the Breakfast / Lunch Cart's durability to withstand many trips up and down the halls, in and out of classrooms, and wherever else your hungry students are.



- Single or dual slanted top shelf for display and storage
- Heavy-duty reinforced construction with open storage base on operator side
- A full complement of accessories available
- Standard stainless steel finish with a variety of powder coat color options available
- Four heavy-duty 5' casters with a combination of two rigid, two swivel, and two with brakes for easy transport

Customizations Available

- Powder coated base
- A wide variety of display shelves
- Adjustable height sneeze guards
- LED lights
- Logos and full color graphics
- Sliding or hinged cabinet doors
- Heavy duty push handles
- Tray slides



Model #	Width Dim A	Depth Dim B	Height Dim C	Ship Weight
BST31	33"	30"	36"	250
BST46	48"	30"	36"	300
BST61	63"	30"	36"	430
BST76	78"	30"	36"	460
BST91	93"	30"	36"	475



Mobile Food Distribution Cart

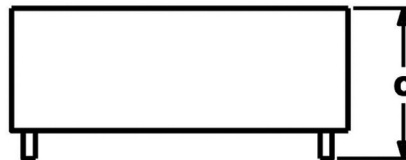
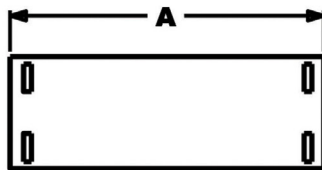
Whether you are feeding snacks to kindergarteners in the classroom or wheeling a meal to the gym or parking lot to disperse to a larger group of students, our Mobile Food Distribution Cart is a perfect fit. It is highly flexible, compact, and its heavy-duty 5" locking casters offers superior mobility. It pairs nicely with our Breakfast/Lunch Cart as well. And with our 5-year standard parts warranty, you won't need to worry about the miles you put on it. Our Mobile Food Distribution Cart is engineered to make your job easier and to work smoothly every time you need it. Here are a few of the features:



- Designed specifically for school nutrition programs
- Stainless steel interior and exterior
- Two 12"X 20" removable pans for cool or ambient service and display
- Heavy-duty push handle for easy transport control
- Spacious undercounter storage area
- Single fixed undercounter shelf for easy storage of multiple items
- Heavy-duty 5" locking casters for superior mobility

Customizations Available

- Powder coated base
- Logos and full color graphics



Model #	Width Dim A	Depth Dim B	Height Dim C	Ship Weight
ES-46	39"	24"	37 1/2"	100 LBS.



Heated Cabinets

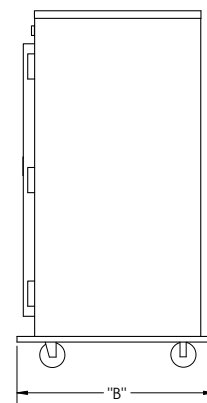
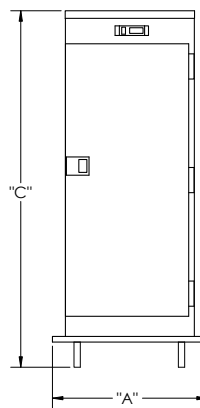
Storing food at the optimum temperature and moving it to and from your desired destination is just what SECOSelect® Heated Cabinets were designed for. Built with solid steel frames, triple point base frame welded caster plates, and a host of other innovations allow our Heated Cabinet to thrive in the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



Road Warrior - Mobile Heated Cabinet

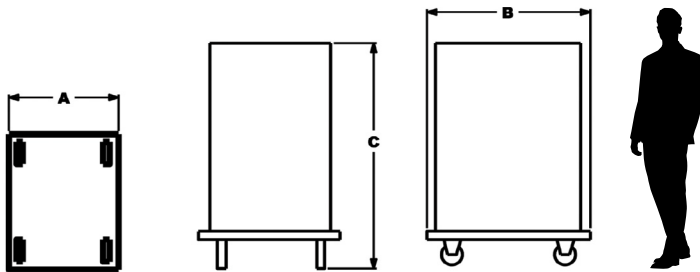
Our Road Warrior is the marathon runner of our foodservice equipment. Designed for years of pushing, pulling, and prodding down the halls, into classrooms or even outside, the Road Warrior is a must-have for every school kitchen. It is 60 inches tall making long trips through the school safer and easier. Plus, no matter the distance, our Efficient Armor Heat system keeps your food at just the right temperature while saving significant energy. For a mobile heated cabinet, the quality and durability of the Road Warrior is bar none.



- Menu card holder
- Special height (60") permits you to see over the top
- 8" semi-pneumatic casters to move over any surface - all casters have brakes
- All swivel casters to get into the tightest corner
- Universal angles will hold sheet pans and steam pans securely in transport
- Capacity of 250 lbs per bracket
- Angle steel framed door has adjustable damper
- Magnetic/mechanical latch for positive closing
- Stainless steel transport latch for long distance moving
- Heavy-duty chrome plated steel push handles
- Heavy-duty bumper system with additional support for loading assistance
- Efficient Armor Heat® system draws only 8.6 amps for use anywhere

Customizations Available

- Left-hand hinged doors
- Cord reel
- Cord wrap
- Sterno adapter
- Tamper-proof fasteners
- Lockable control panel cover
- Stainless steel welded door hinge



Model #	Capacity/Angles 18" x 26" trays - 2 1/2" pans	Width Dim A	Depth Dim B	Height Dim C	Watts	Amperage	Ship Weight
M11UA RW Road Warrior	11 sets U/A	28 1/2"	38"	60 1/16'	990	8.25	530

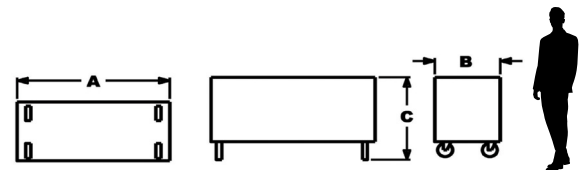


Hot Food Serving Counter

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 foodservice environment. We make serving counters with heated wells, cold wells, cash register stands, and more. Powder coat painting and solid top surface options will let your serving lines fit in anywhere and stand out everywhere.



- Electronic temperature controller for precise control 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 schools, 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 food service 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 food service 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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