



FRESH BAR

COLLECTION

 **Cayuga** DISPLAYS



BUILD YOUR OWN BAR

Cayuga understands product merchandising today is about fresh presentation, versatility and innovation. Retailer needs can be very specific, however budgets don't always allow for a fully custom case. This is where the Fresh Bar Collection comes in: customizable foodbars designed on a standard modular platform.

The Fresh Bar Collection reflects the latest styles and trends in the industry - helping you keep your look and brand fresh. Designed and manufactured at our own North American facility, the entire collection is fully modular and customizable with a variety of finishes, colours, materials and other options. You can choose from a variety of modular designs including double or single-sided, hot or cold, plus a wide variety of ends.

And when you work with Cayuga Displays, you can always be confident we'll help you to select the right product and options, so that you have the food presentation that is certain to elevate your customers' experience and enhance your brand - beautifully.

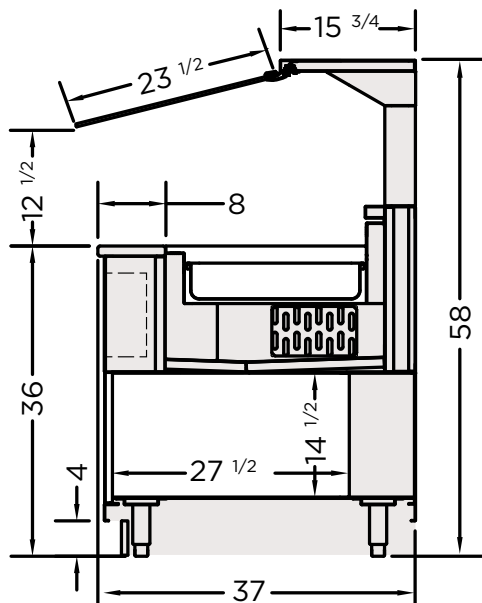
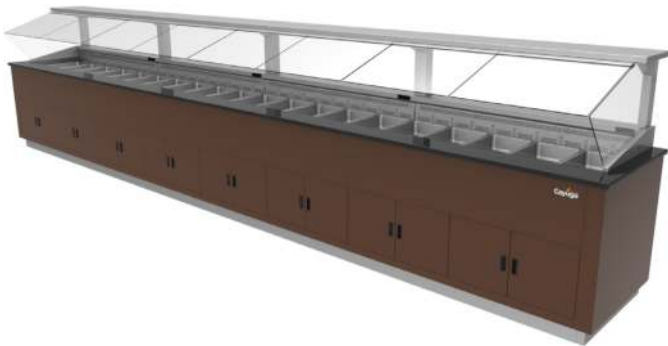
"Longos is pleased to support Cayuga Displays. Your team's quick service/turnaround for projects has helped us with our millwork for bakery and floral in past projects. More recently your team has come up with some cost effective refrigeration solutions for our bakery and produce."

Paul Collette,
Longo's Support Center
Project Manager Real Estate
and Construction

REFRIGERATED FOOD BAR

SINGLE SIDED AIR OVER DESIGN

 REFRIGERATED



Optional open base merchandising (6"D x 9 1/2"H, length varies based on unit) is located under 8" counter ledge and is represented by dashed lines.

MODEL	DESCRIPTION	LENGTH
FBSA3	3 Well Module	39 1/4"
FBSA4	4 Well Module	52 1/4"
FBSA5	5 Well Module	65 3/8"
FBSA6	6 Well Module	78 3/8"
FBSA7	7 Well Module	91 1/2"

Note: For units with no Foodbar End Modules add 4 3/4" per finished end to obtain total length

FEATURES:

- All metal base construction
- Modular design: numerous combinations of Well Modules and Foodbar End Modules available
- Many exterior finishes available
- LED lighting in top canopy
- Air over refrigeration designed to maximize product freshness and visibility
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labor warranty
- Display Pans can be angled or flat
- Variety of countertop materials and finishes available
- Various other options available. Refer to options schedule on next page
- Brushed stainless steel tub and sneeze guard supports
- Removable sneeze guard glass
- Remote refrigeration
- Self-contained refrigeration available. Contact us for details
- Protective evaporator coil coating option available to prevent corrosion from acids, oils and brines
- Standard end panels (x2) are shown. Customize with optional Foodbar End Modules for soup, salad dressings, drinks, container storage etc. For more information on the End Cap Modules refer to page 14

no: Information and specifications may change due to engineering improvements.



REFRIGERATED FOOD BAR SINGLE SIDED AIR-OVER DESIGN

 REFRIGERATED

TECHNICAL SPECS (REMOTE REFRIGERATION)					
MODEL	COLD WELL	VOLTS	AMPS	BTU LOAD	SUCTION
FBSA3	3 Well Module	115	1.0	2520	20F
FBSA4	4 Well Module	115	1.0	3360	20F
FBSA5	5 Well Module	115	1.2	4200	20F
FBSA6	6 Well Module	115	1.3	5040	20F
FBSA7	7 Well Module	115	1.4	5850	20F

TECHNICAL SPECS FOR SELF-CONTAINED REFRIGERATION AVAILABLE UPON REQUEST

EXTERIOR FINISHES	
Painted Metal Standard _____	
Custom _____	
Brushed Stainless Steel	
Category "A" Laminate: A _____	
Category "B" Laminate: B _____	
Oak Veneer Plywood	
- Vertical Grain	
- Horizontal Grain	
Birch/Maple Veneer Plywood	
- Vertical Grain	
- Horizontal Grain	
Clear finish applied to Veener	
Stain Finish applied to Veener	
McCue Bumper Guard - STD 1" Black	
- Other (Specify) _____	

COUNTERTOP OPTIONS	
Engineered Stone (Specify)	
Solid Surface (Specify)	
Brushed Stainless Steel	
Granite - (Specify)	

MISCELLANEOUS OPTIONS	
Additional short sneeze guard glass	
Open shelf in base for merchandising or container storage	
Protective Evaporator Coil Coating	
Foodbar End Module options- refer to page 16	

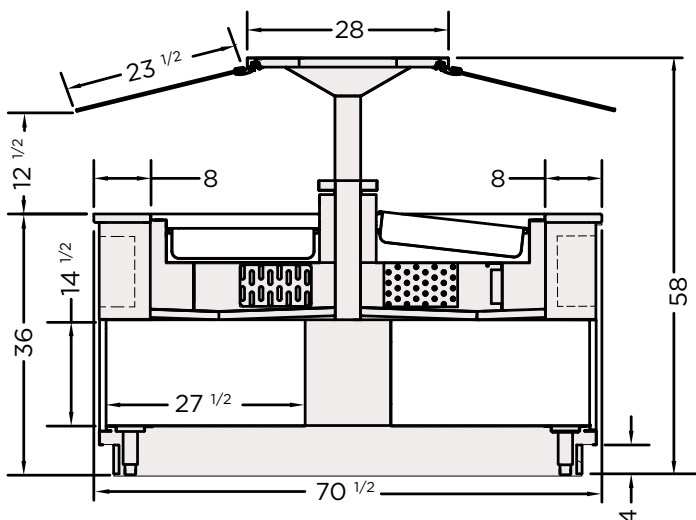
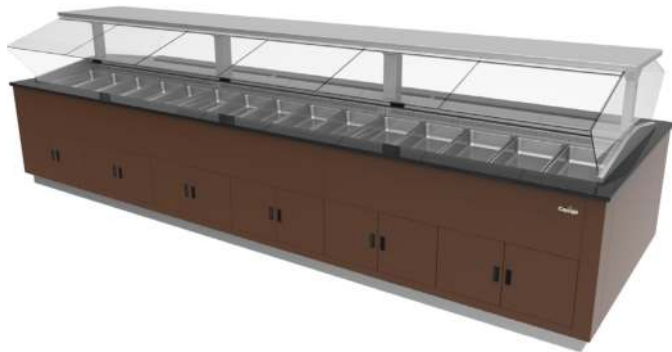
NOTES:

- Designed to maintain product temperature of 38-41°F (3.3°C-5°C) with a maximum ambient atmosphere of 75°F (23.9°C) / 55% relative humidity
- Floor drain required
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labor warranty

REFRIGERATED FOOD BAR

DOUBLE SIDED AIR OVER DESIGN

 REFRIGERATED



Optional open base merchandising (6"D x 9 1/2"H, length varies based on unit) is located under 8" counter ledge and is represented by dashed lines.

MODEL	DESCRIPTION	LENGTH
FBDA3	3 Well Module	39 1/4"
FBDA4	4 Well Module	52 1/4"
FBDA5	5 Well Module	65 3/8"
FBDA6	6 Well Module	78 3/8"
FBDA7	7 Well Module	91 1/2"

Note: For units with no Foodbar End Modules add 4 3/4" per finished end to obtain total length

FEATURES:

- All metal base construction
- Modular design: numerous combinations of Well Modules and Foodbar End Modules available
- Many exterior finishes available
- LED lighting in top canopy
- Air over refrigeration designed to maximize product freshness and visibility
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labor warranty
- Display Pans can be angled or flat
- Variety of countertop materials and finishes available
- Various other options available. Refer to options schedule on next page
- Brushed stainless steel tub and sneeze guard supports
- Removable sneeze guard glass
- Remote refrigeration
- Self-contained refrigeration available. Contact us for details
- Protective evaporator coil coating option available to prevent corrosion from acids, oils and brines
- Standard end panels (x2) are shown. Customize with optional Foodbar End Modules for soup, salad dressings, drinks, container storage etc. For more information on the End Cap Modules refer to pages 15-17

Note: Information and specifications may change due to engineering improvements.



REFRIGERATED FOOD BAR DOUBLE SIDED AIR OVER DESIGN

 REFRIGERATED

TECHNICAL SPECS (REMOTE REFRIGERATION)					
MODEL	COLD WELL	VOLTS	AMPS	BTU LOAD	SUCTION
FBDA3	3 Well Module	115	1.3	5040	20F
FBDA4	4 Well Module	115	1.5	6720	20F
FBDA5	5 Well Module	115	1.8	8400	20F
FBDA6	6 Well Module	115	2.1	10080	20F
FBDA7	7 Well Module	115	2.3	11760	20F

TECHNICAL SPECS FOR SELF-CONTAINED REFRIGERATION AVAILABLE UPON REQUEST

EXTERIOR FINISHES	
Painted Metal Standard _____	
Custom _____	
Brushed Stainless Steel	
Category "A" Laminate: A _____	
Category "B" Laminate: B _____	
Oak Veneer Plywood	
- Vertical Grain	
- Horizontal Grain	
Birch/Maple Veneer Plywood	
- Vertical Grain	
- Horizontal Grain	
Clear finish applied to Veener	
Stain Finish applied to Veener	
McCue Bumper Guard - STD 1" Black	
- Other (Specify) _____	

COUNTERTOP OPTIONS	
Engineered Stone (Specify)	
Solid Surface (Specify)	
Brushed Stainless Steel	
Granite - (Specify)	

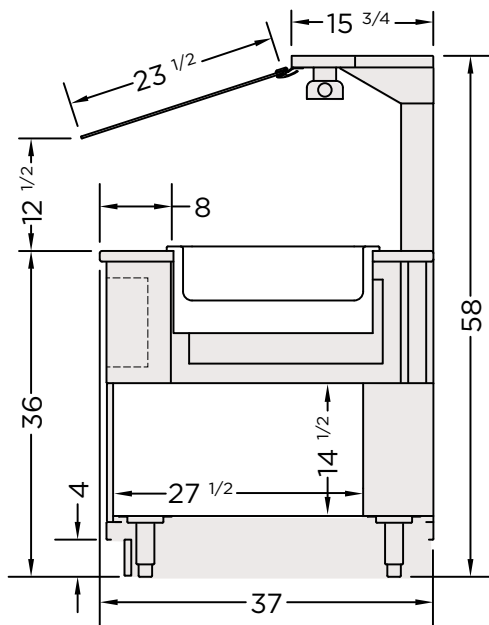
MISCELLANEOUS OPTIONS	
Additional short sneeze guard glass	
Open shelf in base for merchandising or container storage	
Protective Evaporator Coil Coating	
Foodbar End Module options- refer to pages 17-19	

NOTES:

- Designed to maintain product temperature of 38-41°F (3.3°C-5°C) with a maximum ambient atmosphere of 75°F (23.9°C) / 55% relative humidity
- Floor drain required
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labor warranty

HOT FOOD BAR

SINGLE SIDED HOT WELL DESIGN



Optional open base merchandising (6"D x 9 1/2"H, length varies based on unit) is located under 8" counter ledge and is represented by dashed lines.

MODEL	DESCRIPTION	LENGTH
FBSH2	2 Well Module	39 1/4"
FBSH3	3 Well Module	52 1/4"
FBSH4	4 Well Module	65 3/8"
FBSH5	5 Well Module	78 3/8"
FBSH6	6 Well Module	91 1/2"

Note: For units with no Foodbar End Modules add 4 3/4" per finished end to obtain total length

FEATURES:

- All metal base construction
- Modular design: numerous combinations of Well Modules and Foodbar End Modules available
- Many exterior finishes available
- Unique Alto-Shaam Halo Heat Dry Heat Wells with the latest technology in temperature controls to maintain the best product freshness
- Overhead Strip Heaters to maintain surface heat
- LED lighting in the overhead canopy
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labor warranty
- Variety of countertop materials and finishes available
- Various other options available. Refer to options schedule on next page
- Brushed stainless steel tub and sneeze guard supports
- Removable sneeze guard glass
- Standard end panels (x2) are shown. Customize with optional Foodbar End Modules for soup, salad dressings, drinks, container storage etc. For more information on the End Cap Modules refer to page 14

Note: Information and specifications may change due to engineering improvements.



HOT FOOD BAR SINGLE SIDED HOT WELL DESIGN



TECHNICAL SPECS			
MODEL	HOT WELL	VOLTS	AMPS
FBSH2	2 Well Module	115/208	14.9
FBSH3	3 Well Module	115/208	23.7
FBSH4	4 Well Module	115/208	31.2
FBSH5	5 Well Module	115/208	38.5
FBSH6	6 Well Module	115/208	45.9

EXTERIOR FINISHES	
Painted Metal Standard _____	
Custom _____	
Brushed Stainless Steel	
Category "A" Laminate: A _____	
Category "B" Laminate: B _____	
Oak Veneer Plywood	
- Vertical Grain	
- Horizontal Grain	
Birch/Maple Veneer Plywood	
- Vertical Grain	
- Horizontal Grain	
Clear finish applied to Veener	
Stain Finish applied to Veener	
McCue Bumper Guard - STD 1" Black	
- Other (Specify)_____	

COUNTERTOP OPTIONS	
Engineered Stone (Specify)	
Solid Surface (Specify)	
Brushed Stainless Steel	
Granite - (Specify)	

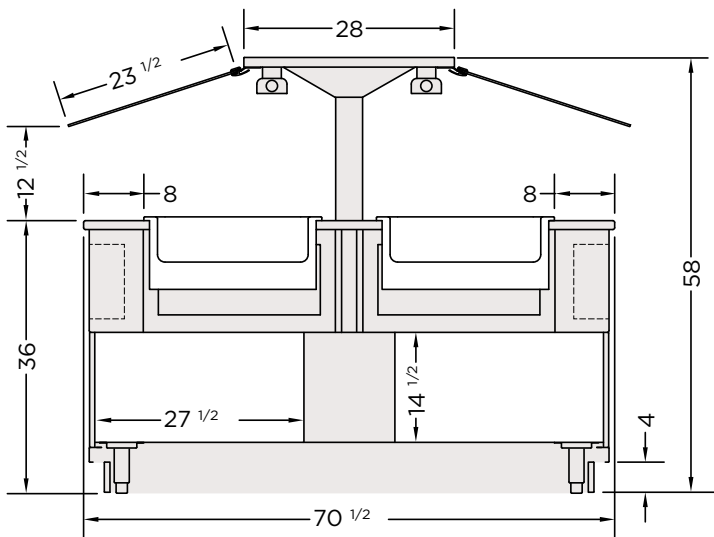
MISCELLANEOUS OPTIONS	
Additional short sneeze guard glass	
Open shelf in base for merchandising or container storage	
Hatco Drop-in Steam Wells with auto fill system	
Foodbar End Module options- refer to page 16	

NOTES:

- Designed to work indoors where ambient air temperature is 70-85°F (21°C-29°C) and to hold maintain safe food temperatures of pre-heated product
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labor warranty

HOT FOOD BAR

DOUBLE SIDED HOT WELL DESIGN



Optional open base merchandising (6"D x 9 1/2"H, length varies based on unit) is located under 8" counter ledge and is represented by dashed lines.

MODEL	DESCRIPTION	LENGTH
FBDH2	2 Well Module	39 1/4"
FBDH3	3 Well Module	52 1/4"
FBDH4	4 Well Module	65 3/8"
FBDH5	5 Well Module	78 3/8"
FBDH6	6 Well Module	91 1/2"

Note: For units with no Foodbar End Modules add 4 3/4" per finished end to obtain total length

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- Unique Alto-Shaam Halo Heat Dry Heat Wells with the latest technology in temperature controls to maintain the best product freshness
- Overhead Strip Heaters to maintain surface heat
- LED lighting in the overhead canopy
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labor warranty
- Variety of countertop materials and finishes available
- Various other options available. Refer to options schedule on next page
- Brushed stainless steel tub and sneeze guard supports
- Removable sneeze guard glass
- Standard end panels (x2) are shown. Customize with optional Foodbar End Modules for soup, salad dressings, drinks, container storage etc. For more information on the End Cap Modules refer to pages 15-17

Note: Information and specifications may change due to engineering improvements.



HOT FOOD BAR DOUBLE SIDED HOT WELL DESIGN



TECHNICAL SPECS			
MODEL	HOT WELL	VOLTS	AMPS
FBDH2	2 Well Module	115/208	29.3
FBDH3	3 Well Module	115/208	46.9
FBDH4	4 Well Module	115/208	62.4
FBDH5	5 Well Module	115/208	77.0
FBDH6	6 Well Module	115/208	91.8

EXTERIOR FINISHES	
Painted Metal Standard _____	
Custom _____	
Brushed Stainless Steel	
Category "A" Laminate: A _____	
Category "B" Laminate: B _____	
Oak Veneer Plywood	
- Vertical Grain	
- Horizontal Grain	
Birch/Maple Veneer Plywood	
- Vertical Grain	
- Horizontal Grain	
Clear finish applied to Veener	
Stain Finish applied to Veener	
McCue Bumper Guard - STD 1" Black	
- Other (Specify) _____	

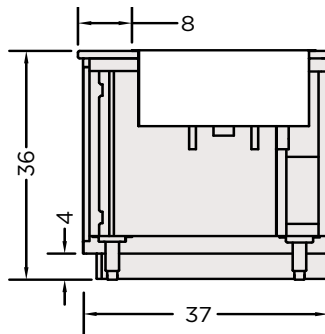
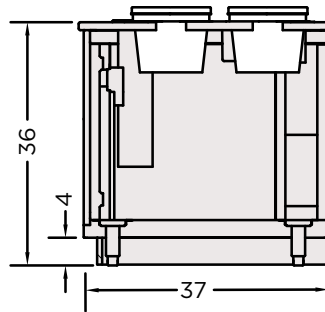
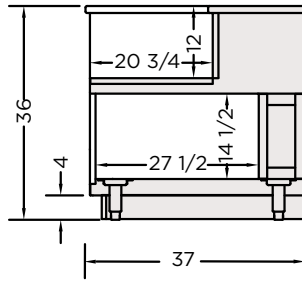
COUNTERTOP OPTIONS	
Engineered Stone (Specify)	
Solid Surface (Specify)	
Brushed Stainless Steel	
Granite - (Specify)	

MISCELLANEOUS OPTIONS	
Additional short sneeze guard glass	
Open shelf in base for merchandising or container storage	
Hatco Drop-in Steam Wells with auto fill system	
Foodbar End Module options- refer to pages 17-19	

NOTES:

- Designed to work indoors where ambient air temperature is 70-85°F (21°C-29°C) and to hold maintain safe food temperatures of pre-heated product
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labor warranty

FOODBAR END MODULES - SINGLE SIDED



END DROP DOWN

MODEL	DESCRIPTION	DEPTH	LENGTH
FBSED	Drop down end for merchandising or container storage	37"	42"

END WITH ROUND HEATED WELLS (SQUARE)

MODEL	DESCRIPTION	QTY OF WELLS	DEPTH	LENGTH
FBSES-AA	7 qt.	4 wells	37"	48 3/4"
FBSES-AB	11 qt.			
FBSES-AC	7 qt. induction			
FBSES-AD	11 qt. induction			

END DROP-IN COLD WELL

MODEL	DESCRIPTION	QTY OF WELLS	DEPTH	LENGTH
FBSEW	Drop in Single cold well	1 well	37"	25 3/4"

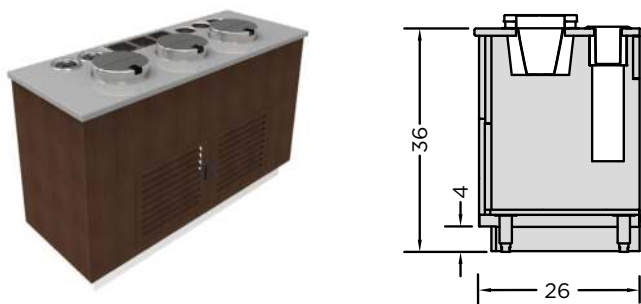
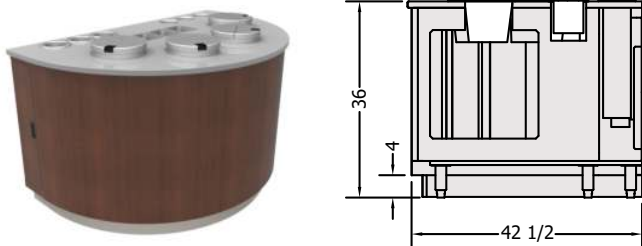
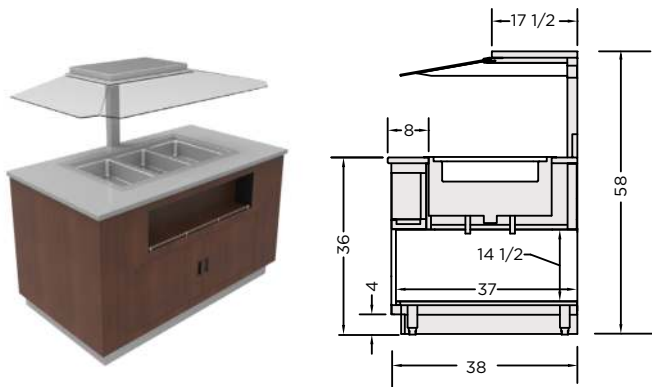
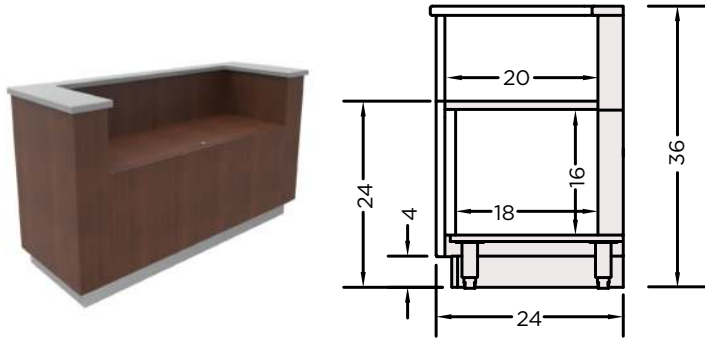
Note: Information and specifications may change due to engineering improvements.

FEATURES:

- All metal base construction
- Equipped with Alto Shaam Round Heated Wells with the unique Halo Heat (Dry Heat) System to hold soups or a variety of other Hot Foods

- Many exterior finishes available
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labour warranty

FOODBAR END MODULES - DOUBLE SIDED



END DROP DOWN

MODEL	DESCRIPTION	DEPTH	LENGTH
FBDED	Drop down end for merchandising or container storage	24"	70 1/2"

END WITH REFRIGERATED AIR OVER WELLS

MODEL	DESCRIPTION	DEPTH	LENGTH
FBDEA-AA	1 well	38"	70 1/2"
FBDEA-AB	2 wells		
FBDEA-AC	3 wells		

END WITH ROUND HEATED WELLS (ROUND)

MODEL	DESCRIPTION	QTY OF WELLS	DEPTH	LENGTH
FBDER-AA	7 qt.	4 wells	42 1/2"	70 1/2"
FBDER-AB	11 qt.			
FBDER-AC	7 qt. induction			
FBDER-AD	11 qt. induction			

END WITH ROUND HEATED WELLS (RECTANGLE)

MODEL	DESCRIPTION	QTY OF WELLS	DEPTH	LENGTH
FBDES-AA	7 qt.	4	26"	70 1/2"
FBDES-AB	11 qt.	3		
FBDES-AC	7 qt. induction	4		
FBDES-AD	11 qt. induction	3		

Note: Information and specifications may change due to engineering improvements.

FEATURES:

- All metal base construction
- Equipped with Alto Shaam Round Heated Wells with the unique Halo Heat (Dry Heat) System to hold soups or a variety of other Hot Foods

- Many exterior finishes available
- ETL listed and sanitation certified to NSF 7
- 2 year parts and labour warranty

FOODBAR END MODULES - DOUBLE SIDED CONTINUED

REFRIGERATED



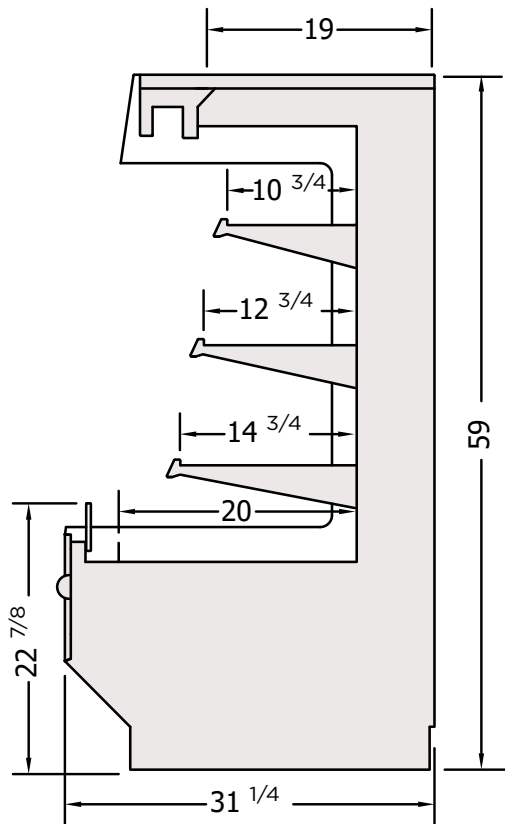
UPRIGHT CASE

MODEL	LENGTH
CSSL-29-59-SR	69 1/8"

FEATURES:

- 3 interior finishes available
- Many exterior colours, patterns and grain finishes available
- Remote refrigeration
- 3 adjustable metal shelves with integrated LED lighting and raised front lip to attach price tag mold
- Removable base deck panels for easy cleaning and service
- LED lighting attached to the top ledge of the display
- Many options available. Refer to options schedule on next page

Note: Information and specifications may change due to engineering improvements.





UPRIGHT CASE CONTINUED

REFRIGERATED

TECHNICAL SPECS (REMOTE REFRIGERATION)				
MODEL	LENGTH	VOLTS	AMPS	BUTH @20°F
CSSL-29-59-SR	69 1/8"	115	2.8	6630

TECHNICAL SPECS FOR SELF-CONTAINED REFRIGERATION AVAILABLE UPON REQUEST

INTERIOR FINISH	
Brushed Stainless Steel base inlay with textured black shelf standards and shelf supports	
Textured Black	
Textured White	

EXTERIOR FINISHES	
Category "A" laminate finish: A- ____	
Category "B" laminate finish: B- ____	
Other custom laminate specs:	
Brushed Stainless Steel	
Oak Veneer Plywood	
- Vertical grain direction	
- Horizontal grain direction	
Birch/Maple Veneer Plywood	
- Vertical grain direction	
- Horizontal grain direction	
Clear Finish applied to veneer	
Stain Finish Choice _____	
1" black McCue impact bumper strip applied to the front of the display	
Other McCue impact bumper strip colors Available upon request	

END PANELS	
Solid	
- LH (visualized from the front)	
- RH (visualized from the front)	
Contoured Tempered Glass	
- LH (visualized from the front)	
- RH (visualized from the front)	
Interior laminate the same as exterior	
Black interior	
White interior	
Brushed Stainless Steel interior	
Mirrored interior	
Mirrored end panel glass	
- Black T-mold edging	
- White T-mold edging	
- Stainless Steel T-mold edging	
1" black McCue impact bumper strip applied to the outside of the end panel	
Other McCue impact bumper strip colors available upon request	

MISCELLANEOUS	
Roll-down thermal night curtain	
Add 1 shelf level	
Eliminate 1 shelf level	

ADDITIONAL FEATURES:

- Designed to maintain product temperature of 38-41°F with a maximum ambient atmosphere of 75°F/55% Humidity
- Hot gas condensate evaporation system
- ETL Listed and Sanitation certified to NSF 7
- 2 Year Parts & Labour Warranty

LAYOUT EXAMPLES



Double Sided with Refrigerated Air Over Design w/ Open Shelf in Base for Merchandising of Container Storage
FBDA5

End Drop Down
FBDED



Double Sided Hot Well Design
FBDC4

Soup End w/ 11qt wells
FBDER-AB



Double Sided with Refrigerated Air Over Design w/ Open Shelf in Base for Merchandising of Container Storage
FBDC5

Soup End w/ 11qt wells
FBDES-AB



Double Sided with Refrigerated Air Over Design w/ Open Shelf in Base for Merchandising of Container Storage
FBDA4

Upright Case
CSSL-29-59-SR



LAYOUT EXAMPLES CONTINUED



End with Refrigerated Air Over Design FBDEA-AC

Double Sided with Refrigerated Air Over Design FBDC4



Display Pans laying flat

Display Pans angled

Model shown without end glass



End Drop Down FBSED

Single Sided with Refrigerated Air Over Design FBSC4



Soup End w/ 11qt wells FBSES-AB

Single Sided Hot Well Design FBSH4

FOOD BAR SERVICE PANS

FOOD SERVICE PANS - STANDARD PART NUMBERS

Vollrath Super Pan V® Stainless Steel Steam Table Pans

	Pan Size	Pan Depth (in.)	Vollrath Part #	Dimensions (in.)
	Full-Size	2.5	30022	20-3/4 x 12-3/4
	Full-Size	4	30042	
	Full-Size	6	30062	
	Two-Thirds Size	2.5	30122	13-7/8 x 12-3/4
	Two-Thirds Size	4	30142	
	Two-Thirds Size	6	30162	
	Half-Size Long	2.5	30522	20-3/4 x 6-7/16
	Half-Size Long	4	30542	
	Half-Size Long	6	30562	
	Half-Size	2.5	30222	10-3/8 x 12-3/4
	Half-Size	4	30242	
	Half-Size	6	30262	
	Third Size	2.5	30322	6-7/8 x 12-3/4
	Third Size	4	30342	
	Third Size	6	30362	
	Quarter Size	2.5	30422	6-3/8 x 10-3/8
	Quarter Size	4	30442	
	Quarter Size	6	30462	
	Sixth Size	2.5	30622	6-7/8 x 6-1/4
	Sixth Size	4	30642	
	Sixth Size	6	30662	
	Ninth Size	2.5	30922	6-7/8 x 4-1/4
	Ninth Size	4	30942	

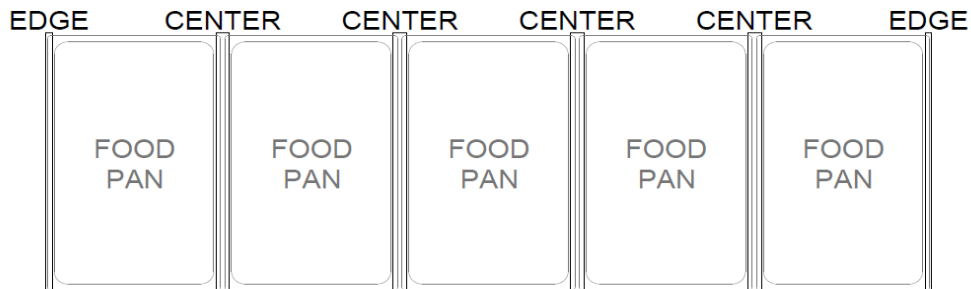
Vollrath Adaptor Bars

Ref.	Description	Vollrath Part #	Dimensions (in.)
A	Lengthwise Adaptor Bar	75020	20-15/16 x 1 x 1/4
B	Widthwise Adaptor Bar	75012	12-15/16 x 1 x 1/4
C	T-Shaped Adaptor Bar	56680	10-3/4 x 12-3/4 x 5/16

Cayuga Adaptor Bars

Description	Cayuga Part #	Dimensions (in.)
Air-Over Lengthwise Adaptor Bar (center)	3010T2085	22-1/8 x 1 x 1/2
Air-Over Lengthwise Adaptor Bar (edge)	3010T2086	22-1/8 x 1/2 x 1/2
Lengthwise Adaptor Bar	3000V1173	20-15/16 x 1 x 1/2
Widthwise Adaptor Bar	3000V1174	12-15/16 x 1 x 1/2

The Cayuga Air-Over system requires two "edge" adaptor bars for each setup and one fewer "center" adaptor bars than full-length pans specified (as shown below)



Pan Layouts for Super Pan and Super Shapes

A variety of options for your 12" x 20" (30.5 x 50.8 cm) opening.

Adaptor Bar Reference

- 75020
- 75012
- 56680
- 75015
- 75013

