



**CART & DISPENSER BROCHURE** 



# IMC TEDDY CARTS

IMC carts are heavy duty and can hold many different items for storage & transport. Many are available with push handles for increased mobility.

All IMC carts feature welded construction for rigidity and strength. Easy cleaning makes IMC carts ideal for all sanitary locations.

#### **UT MODEL**



- 16GA Type 300 Series Stainless Steel
- All Welded Tubular Frame Construction
- 5" Casters, (2) Swivel, (2) Fixed
- S/S Push Handles with Donut Bumpers
- Cross Pieces Welded to Frame for Added Rigidity
- 2-3 Shelf Units Available

# **ITRC MODEL**



- 18GA Type 300 Series Stainless Steel
- All Welded Insulated Double Wall Ice Bin
- 4" Casters, (2) Swivel, (2) Fixed
- Hinged Top Cover
- S/S Push Handles with Donut Bumpers

\*Ice box detail on page 4



#### IBP-1 MODEL



- 18GA Type 300 Series Stainless Steel
- All Welded Insulated Double Wall Construction
- 4" Casters, (2) Swivel, (2) Fixed with Brakes
- Hinged Cover
- Stainless Steel Push/Pull Handle
- Includes Ice Scooper
- Fits Under Standard Worktables to Save Space & for Easy Access

# IBT-36 MODEL



- 14GA Type 300 Series Stainless Steel
- Insulated Ice Bin with Perforated False Bottom & 1" Drain
- 12" Wide Utility Shelf on Fold Down Brackets
- Includes 5" Casters, (2) with Brakes
- Overall Size is 24" W x 36" L x 34" H, 38"
  Long When Shelf is Down. Length Increased to 48" When Shelf is in Upright Position
- Custom Sizes Available

#### **ICBS MODEL**



- 18GA Type 300 Series Stainless Steel
- All Welded Insulated Double Wall Construction
- 1" IPS Drain w/ Shut-Off Valve
- 5" Casters, (2) with Brakes
- Standard Sliding Cover (Hinged Cover Available) w/ S/S Push Handle
- 13¼" Deep
- Includes Ice Scooper
- Fits Under Standard Worktables to Save Space & for Easy Access

# **GLC-1 MODEL**



- 16GA Type 304 Series Stainless Steel
- Accommodates 20" x 20" Racks (Up to 6)
- S/S "V" Edge on All 4 Sides
- 16GA Front Guard Keep Racks Stable During Transport
- Push/Pull Handle
- Revolving Bumpers are Standard
- 5" Casters, (2) with Brakes Included

### ICM-36 MODEL



- Ice Bin is 14GA Type 300 Series Stainless Steel
- Mounted Merchandising Shelf is 18GA Type 300 Series Stainless Steel
- Insulated Ice Bin with Perforated False Bottom & 1" Drain
- 12" Wide Utility Shelf on Fold Down Brackets
- Includes 5" Casters, (2) with Brakes
- Overall Size is 24"W x 36"L x 61¾"H, 38" Long When Shelf is Down. Length Increased to 48" When Shelf is in Upright Position

#### TC1 MODEL



Shown w/ Optional Corner Bumpers

- (NSF.)
- Tray Cart 1 Door
- 18GA Type 300 Stainless Steel
- Two Trays per Slide/One Door
- Door is Insulated and Mounted on Stainless Steel Hinges for 270° Swing Back
- Positive Latch Mounted on Door
- Removable Tray Slides Hold 15" X 20" or 14" X 18" Trays (Not Furnished) from 12 to 20 Total
- Includes Corner Bumpers & Bar Handle



#### TC2 MODEL



- Tray Cart 2 Doors
- 18GA Type 300 Stainless Steel
- Two Trays per Slide
- Doors are Insulated and Mounted on Stainless Steel Hinges for 270° Swing Back
- Positive Latch Mounted on Each Door
- Removable Tray Slides Hold 15" X 20" or 14" X 18" Trays (Not Furnished) from 20 to 40 Total
- Includes Corner Bumpers & Bar Handle

#### TC MODEL



- 18GA Type 300 Stainless Steel
- One Tray per Slide
- Doors are Insulated and Mounted on Stainless Steel Hinges for 270° Swing Back
- Positive Latch Mounted on Each Door
- Removable Tray Slides Hold 15" X 20" or 14" X 18" Trays (Not Furnished) from 20 to30 Total
- Includes Corner Bumpers & Bar Handle

# **MASR MODEL**



- 14GA Type 300 Series Stainless Steel Louvered Shelves
- All Sides Turned Down for Extra Strength
- Structure and Legs are All Stainless Steel Tubing
- 5" Casters, (2) Swivel & (2) with Brakes and Revolving Bumpers
- Rack Above is Used for Holding Mixer Bowls, Attachments And/Or Pots & Pans

# TT MODEL



- 16GA Type 300 Series Stainless Steel
- All Welded Square Tube Frame Construction
- 5" Casters, (2) Swivel, (2) Fixed
- S/S Handle on Both Sides
- Includes Corner Bumpers



# **IMC TEDDY DISPENSERS**

IMC dispensers store, organize & aids in the distribution of tableware, silverware, trays, etc. The frame & body of all dispensers is constructed of welded heavy rust resistant Type 300 series stainless steel.

Many dispensers consist of a spring rack with removable springs fitted with a top platform and guides. A constant dispensing level is maintained by a properly calibrated spring mechanism. Adjustment of the dispensing level is made by adding or eliminating springs.

#### SD16H MODEL





- 16GA Type 300 Series Stainless Steel
- The Top is Sloped for Easy Access to Contents in Cylinders
- All Holes Have a <sup>3</sup>/<sub>16</sub>" Lip Turned in for Added Strength & Durability to Hold Cylinders Properly
- Mounted on 5" Diameter Swivel Casters, (2) with Brakes
- Tray Rail is Constructed of 1" Round Stainless Steel Tubing
- S/S or Nylon Cylinders Available

# 140-516 MODEL



- 16GA Type 300 Series Stainless Steel
- Cantilevered Lift Mechanism Operates with Springs for Smooth Self-Leveling. Springs Easily Accessible for Changing Tension Level
- Tray Dispenser to Accommodate Standard Size Trays & Baskets (150 Standard Size Food Service Trays or Ten 20" x 20" Baskets)
- Mounted on 4" Casters, (2) with Brakes
- Trays & Baskets by Others

# TRDC-CAB MODEL



- 16GA Type 300 Series Stainless Steel
- Cabinet Body with Hinged Door to Enclose Storage Space
- Mounted on 5" Casters, (2) with Brakes
- Silverware Dispenser is Furnished with (8)
   Holes for Inserting Silverware Cylinders
   (Perforated Stainless Steel or Nylon). Nylon
   Cylinders Included.

# TRDC MODEL





16GA Type 300 Series Stainless Steel

NSE.

- Unit is Equipped with Corner Bumpers
- Mounted on 4" Diameter Swivel Casters, (2) with Brakes
- Optional Silverware Dispenser is Furnished with (8) Holes for Inserting Silverware Cylinders (Perforated Stainless Steel or Nylon). Nylon Cylinders Included.



IMC is a Consultant/Designer driven manufacturer of Food Service Equipment. We welcome product recommendations and upgrade suggestions from you. Our mission is to introduce new and innovative products in food service equipment and storage/handling systems.

IMC only uses 300 series stainless steel which is recommended for high corrosion resistance and uniformity of finish. Every IMC product will perform its intended function even in the most punishing work environment.

Production begins with Laser and CNC machine work and the final product is polished to a #4 brushed satin finish. The finish has the ability to hide and blend scratches for many years. Each product is then carefully inspected and protected for delivery to the customer.

For a complete catalog or the representative nearest to you, visit www.imcteddy.com or contact us below.













