



PROVEN & TRUSTED SINCE 1952

Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_

Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_

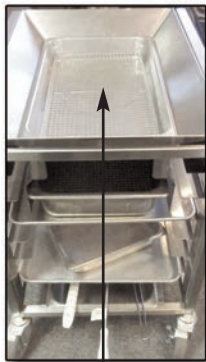
# Xpress-peditor Landing Table System Model LT-4



The **Xpress-peditor LT-4 Landing Table System** is a versatile, multi-functional piece of kitchen support equipment that fulfills many needs in a busy food service establishment.

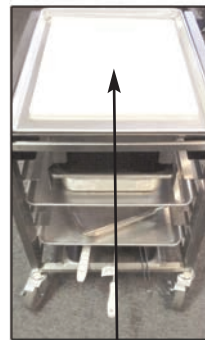
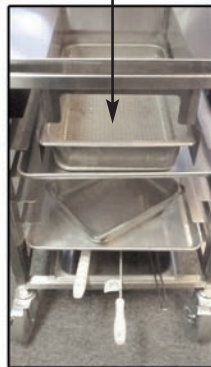
- Mobile Dumping Station ... easily pour product directly from fryer into serving pan ... the funnel concept reduces possible spillage & waste.
- Can serve as a **F-I-F-O rotation system** at the point-of-sale to provide easy **"First In-First Out"** inventory control of your menu items.
- Placing a sheet pan on top of cart creates a work surface ... use a cutting board in the pan for prep work ... drippings & scrap are contained in the pan.
- Placing additional sheet pans in the lower racks provides capacity for transporting product or soiled pans & utensils. The rack insert panels have hooks where utensils can be hung for storage.
- Can eliminate need for additional kitchen equipment ... saves space.
- Swivel casters provide easy 4-way maneuverability ... lock wheel brakes to create a stable work table.
- Durable stainless steel construction ... racks & funnel are easily disassembled without tools for clean-up.

## Design Features



Place pan inside funnel ... dump cooked product directly to pan for serving.

**F-I-F-O Rotation**  
Place pan of fresh product under funnel; transport to point-of-sale; dump unsold product through funnel onto fresh, then place new pan for serving. Older product will be "first out"



Put 18x26 sheet pan on top; use as a utility cart or extra counter space; add a 15x20 cutting board and use as a prep table. Drippings & scrap will be contained in the pan, making clean-up quick and easy.

Use lower racks to transport fresh items to point-of-sale & to return soiled items to the kitchen.



[Click Here to View a Demonstration Video](#)

**GILES Food Service Equipment** • ISO 9001-2015 Registered

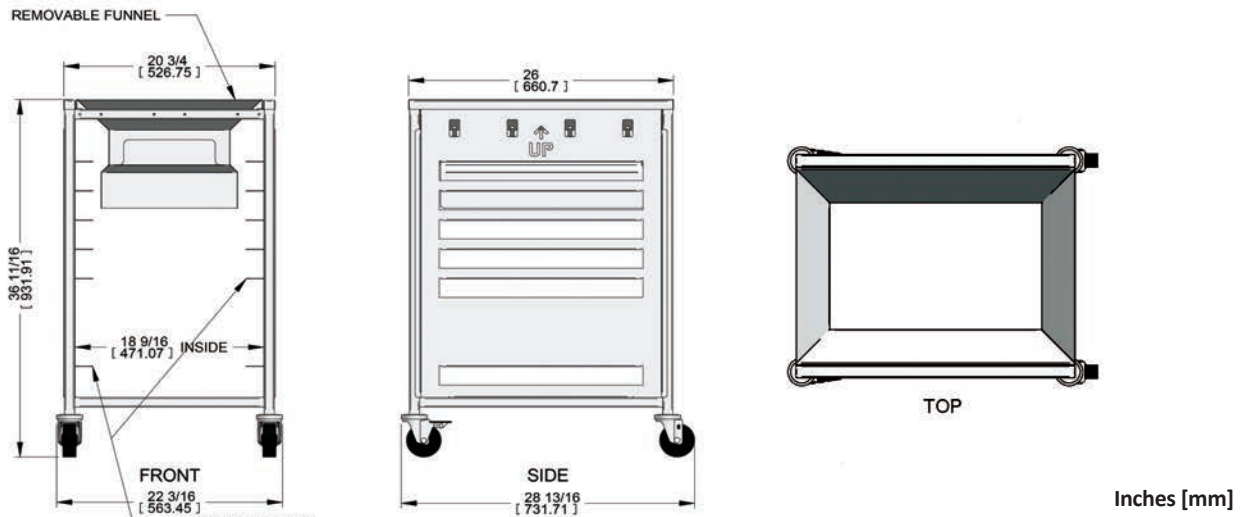
PO Box 210247; 2750 Gunter Park Drive W; Montgomery, AL 36109 USA

334.272.1457 • Fax 334.239.4117 • Toll Free 800.554.4537 (US/Canada Only) • [www.gfse.com](http://www.gfse.com) • Email: [services@gfse.com](mailto:services@gfse.com)

# Xpress-peditor Landing Table System Model LT-4

Project Name/No: \_\_\_\_\_ Item No: \_\_\_\_\_

Quantity: \_\_\_\_\_ SIS#: \_\_\_\_\_ AIA/CSI#: \_\_\_\_\_



Inches [mm]

## Specifications

### Construction:

16-Ga 304 Stainless Steel [Funnel & Racks]  
16-Ga 304 Stainless Tube [Cart]

### Dimensions:

Width: 22-3/16" [563 mm]  
Depth: 28-13/16" [732 mm]  
Height: 36-11/16" [932 mm]  
Floor Space consumed: 4.4 sq ft [0.41 sq m]

**Glazing Screen:** 16-1/2" x 24-1/2" [419 mm X 622 mm]

**Sheet Pan:** 18" x 26" [457 mm X 660 mm]

**Product Designation:** LT-4

### Shipping Specifications:

Crated Weight: 138 lbs [62.6 kg]

Crated Cube: 32" x 44" x 45" = 36.7 cu ft  
[813 mm x 1118 mm x 1143 mm = 1.04 cu m]

## Accessories Included:

- |                          |                             |                          |
|--------------------------|-----------------------------|--------------------------|
| (4) 18" x 26" Sheet Pans | (1) Glazing Screen          | (1) 4" Deep Full Pan     |
| (1) 2-1/2" Deep Full Pan | (1) 15" x 20" Cutting Board | (2) Full-size Pan Grates |

## How To Specify

### 1. Model:

Specify Item Number:

✓	Qty	Model	Item Number
		LT-4 Landing Table	71545

### 2. Additional Accessories (purchased separately)

Specify Item Number and Quantity for any of the following as needed:

✓	Qty	Description	Item Number
		Glazing Screen	77175
		Full-size Sheet Pan, 18" x 26"	78602
		Full Pan, 4"	76175
		Full Pan, 2-1/2"	76024
		Cutting Board, 15" x 20"	41131
		Grate, Full-size Pan	76207

### 3. Shipping:

Specify preferred shipping method

Product specifications and/or designs are subject to changes without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.