



IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP



CORNER EQUIPMENT BROCHURE

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CORNER FLOOR TROUGHS

IMC Floor Troughs use 300 series stainless steel with an attractive brushed finish. Complete drainage of all waste water is assured by built-in integral coves, deep pitch to drain and one piece drain with a perforated basket to catch solid waste. IMC corner troughs are used in corners where there is water buildup in your facility. Use in hard to reach corners where equipment might be in the way, and drainage is a problem.

FTC CORNER FLOOR TROUGH

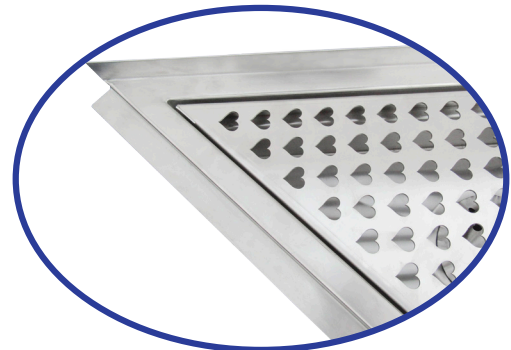


Shown w/
Custom Heart-Shaped
Openings. Standard is
Square.

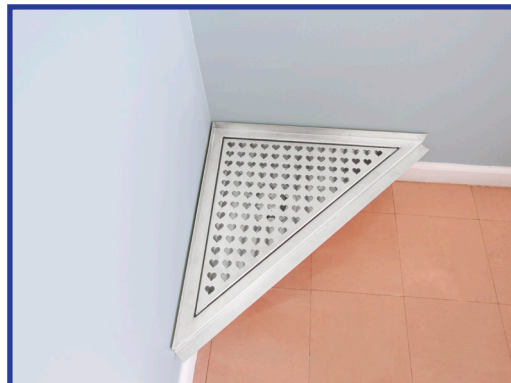
- 16GA Type 300 Series Stainless Steel
- 4" OD Drain with Stainless Steel Strainer
- 4" Deep
- Front Recessed Flange & 1" Deep Ledge for Grating
- 1" Splash on 2 Sides Protects Wall From Splashing Water
- 12GA Perforated Grating with ½" Square Holes is Standard
- Triangle Shape Fits in Any Corner



Front recessed flange & 1" deep ledge for grating are integral with the unit.



Trough comes with 12GA perforated grating with ½" square holes. Custom designs available



Contact your representatives or the factory for more information, to request a quote or to purchase our products.

CORNER SINKS

IMC Corner Sinks are made from 300 series stainless steel with an attractive brushed finish and is easy to clean. All corners are coved, and all seams are fully welded and polished smooth. All corner sinks are hand made so there is no loss of metal thickness. Corner equipment fits snug in the corner utilizing the space efficiently.

FS-C FLOOR SINK



- 16GA Type 300 Series Stainless Steel
- Integrated Full Height Apron
- Notched Out Front
- Fits Any Corner & Notch Eliminates the Need to Lift Heavy Buckets
- Overall Size Is 24" Long x 24" Wide x 12" Deep

USHC CORNER UTILITY SHELF



For use w/
FS-C Floor Sink

- 18GA Type 300 Series Stainless Steel
- 45° Turndown on All Sides for Stability
- Fits Snug in the Corner & Is Placed Above Corner Mop Sink (FS-C)
- Includes 3 Mop Holders & 2 Hooks for Rags
- Overall Size Is 16" x 16" x 8"

WS-CK HAND SINKS



WS-CK-2S

- 16GA Type 300 Series Stainless Steel
- Bowl Size 9¼" x 11½" x 6"
- Coved Corner Sink Bowl w/ Built-In Pitch
- 7¾" High Backsplash Protects Wall
- 7" Integral Apron Conceals all Plumbing
- Fastens to Wall w/ Rear Flange & "Z" Strip



WS-CK Installation at
Sampson G. Smith Middle School

CORNER SCULLERY SINKS



SCS-3 (Custom)
Shown w/ Optional
Drainboard & Opening
to Dishmachine

- 14GA or 16GA Type 300 Series Stainless Steel
- Top & Sink Bowls Have 1" Covered Radius
- 10" Backsplash - Other Sizes Available
- S/S Legs & Gussets w/ Adjustable Bullet Feet
- Integral Drainboards Pitched to Sink
- Additional Legs Provided for Drainboard at 30" & Over
- 14" Deep Bowls
- Crossrails Come Standard
- Sink Bowls Are Made by Hand, Which Gives the Flexibility to Have Different Size Sink Bowls in (1) Configuration
- All Sinks Are Easily Customizable

ADD OPTIONS TO YOUR SINK:

See Price Book Page
60-62 for all options



SCS-3
Shown w/ Left &
Right Drainboards
& Optional Tubular
Undershelf



CHECK OUT OUR PRICE BOOK FOR SIZES

Contact your representatives or the factory for more information, to request a quote or to purchase our products.

CORNER SHELVING

IMC Shelving is made from 300 series stainless steel with an attractive brushed finish and is easy to clean. Perfect for general purpose use for dry storage or in refrigerators and freezers. Stationary units have stainless steel posi-grip adjustable foot inserts. Mobile units provided with 5" casters. Corner unit can be used with IMC/ Teddy standard units to create a shelving system which optimizes the space.

BLC STANDARD DUTY, LOUVERED OR SOLID CORNER SHELVING



- 18GA Type 300 Series Stainless Steel
- 26", 30", 33", 36" & 39" Widths Available
- Easily Assembled & Adjusted
- Solid Surface Design Permits Quick Clean Up of Spills
- Louvers Allow Uniform Temperature Distribution

CORNER WORKTABLES

IMC Worktables are made from 300 series stainless steel with an attractive brushed finish and is easy to clean. Rugged stainless steel table, engineered for heavy use and years of service in high volume Institutional and Commissary applications. Options are designed to convert this table for varied use in different applications throughout the facility. Corner guards protects your corners and gives a decorative look.

CG CORNER GUARDS



- 16GA Type 300 Series Stainless Steel
- Kinked Edges for Snug/Tight Hold
- 90° Bend
- Protects Corners & Gives Decorative Look

WT WORKTABLES



- 14GA or 16GA Type 300 Series Stainless Steel Top
- Includes Square Edge & 18GA Undershef
- Additional Legs Provided for Tables 84" & Longer
- Heavy Duty S/S Gusset for Tubular Legs w/ Adjustable Feet
- Sound Deadened Undersurface

Contact your representatives or the factory for more information, to request a quote or to purchase our products.



CORNER DISHTABLES

IMC Dishtables are made from 300 series stainless steel with an attractive brushed finish and is easy to clean. Dishtables provide the perfect space to place dirty dishes before running them through your commercial dishwasher or to store clean dishes before they are put away. Choose from straight, L-shaped, or U-shaped tables to set up a ware-washing area that accommodates your daily routine.

SCCD CLEAN DISHTABLE



- 14GA or 16GA Type 300 Series Stainless Steel
- Tops Have 1" Coved Radius
- 8" High Backsplash – Other Sizes Available

SCSD SOILED DISHTABLE



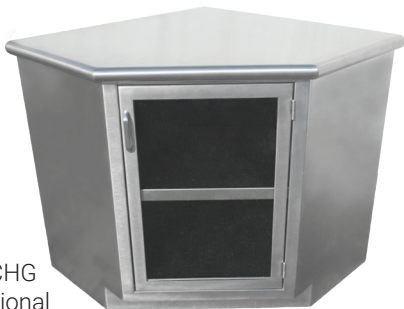
Model # SCSD- (Custom)
Shown w/ 10" Backsplash, Pre-Rinse Sink & Pass-Thru Shelf

- S/S Legs & Gussets w/ Adjustable Bullet Feet
- Specify Right or Left Operation w/ "R" or "L"

CORNER CABINETS

IMC Cabinets are made from 300 series stainless steel with an attractive brushed finish and is easy to clean. Cabinets provide flexibility in designing storage space in the facility. Heavy duty rugged design. Corner cabinets are designed to provide efficient storage space for the proper utilization of wall surfaces and corners. Optional sizes and accessories are offered.

BC-C CORNER SERIES



Model #BC-CHG
Shown w/ Optional
Rolled Edge &
Hinged Glass Door

- 16GA Type 304 Stainless Steel Top
- 36" High
- Open Front, Solid Door, or Glass Door Versions Available
- Interior is Fitted w/ (1) S/S Adjustable Shelf
- Built-in 3" Toe Space

OC-C CORNER SERIES



Model #OC-CW
Shown w/ Flat Top
& Hinged Doors

- 18GA Type 304 Stainless Steel w/ Flat or Sloped Top
- 36" High
- Open Front, Solid Door, or Glass Door Versions Available
- Interior is Fitted w/ (1) S/S Shelf, Fixed
- Built-in 3" Toe Space



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CORNER COUNTERTOPS

IMC countertops provide you with a durable & sanitary prep surface. Outfit the kitchen in your restaurant, dining hall, cafeteria, or bakery with stainless steel countertops that blend seamlessly with your refrigerator, freezer, cabinets & more. Corner units easily accommodate any sized corner while utilizing an IMC base cabinet.

TFS COUNTERTOP



Corner Countertop Shown w/
Optional Backsplash & Angled
Front Edge

- 14GA or 16GA Type 300 or 316 Series Stainless Steel
- Support Hat Channels
- #4 Brushed Finished
- 1¼" or 1½" Square Edges

CORNER COUNTERS

IMC Modular Corner Counters featured with a heavy duty solid top. These space saving units are used for displaying food or as a general purpose work counter. These sturdy units are designed for long lasting service. Units are provided with interlocking devices for quick and easy assembly and disconnecting.

SMCC CORNER COUNTER



Model #SMCC-29
Shown w/ Optional
Tray Slides & Front
& End Panels

- 16GA Stainless Steel Type 300 Series Top With 2" Channel Edge, All Corners Welded, Ground and Polished
- 14GA Stainless steel Multi-Formed Frames
- 18GA 10" Apron Welded to Framework
- 5" Heavy Duty Swivel Casters, (2) with Brakes
- All Units Include Stainless Steel Undershef, Front & End Panels





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 finished with a non-directional brushed satin. 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.



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