



Stainless steel cabinet construction

Stainless steel interior and exterior (galvanized steel back & bottom).



Temperature range between 33°F ~ 39°F

Air guard on rear wall ensures proper air circulation and cooling.



Hydrocarbon refrigerants (R-290)

Increases energy HFC refrigerants. It is safer for the environment and does not cause ozone depletion.



Visual and audible door open alarm

Alarm sounds when doors are not completely closed to protect against food spoilage



Cabinet Dimensions
(inches/mm)

L	D	H
60 1/2"	37 21/64"	44 11/64"
1537 mm	948 mm	1122 mm

Weight
(lbs/kg)

Net Weight	Ship Weight
320 lbs	384 lbs
145 kg	174 kg

Cabinet construction

- Cyclopentane Insulation – Contains no hydro-fluorocarbons (HFCs) and is environmentally friendly.
- Fans force cold air into this enclosed area keeping stored food items consistently cold
- Insulated pan cover with a stainless steel divider which prevents food spillage into the storage area beneath
- Side rail cutting board bracket with 9 1/2" deep, 1/2" thick cutting board included
- Epoxy coated wire shelves with adjustable shelving height.
- Four 4" Diameter swivel casters with front brakes standard.

Refrigeration

- Self-contained system, rear mounted compressor.
- Electrodeposition coated evaporator increases performance by maintaining the heat transfer rates over the life of the evaporator and reducing potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy.



Conforms to NSF/ANSI 7(ETL)



