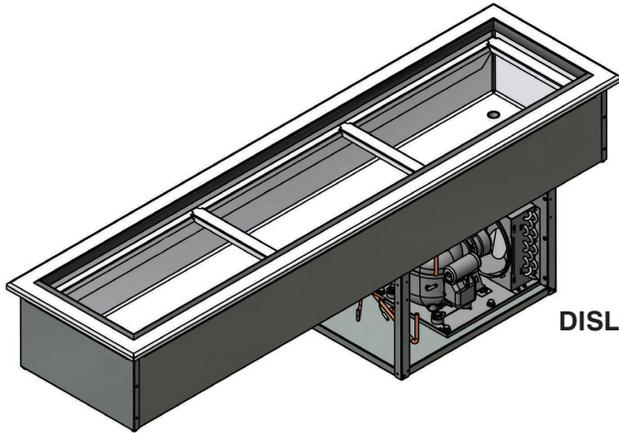




SLIMLINE DROP-IN REFRIGERATED COLD PAN UNITS



Drop-in Cold pan units can be placed in existing countertops and other work areas to house items that need to be kept ice cooled. Perfect for cold bar items such as bottle drinks or salad bar items.



DISLRCP-4 Shown

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

FEATURES:

- High nominal cooling capacity. (1500 btuh) for guaranteed product temperature control
- Aluminum encased copper tube evaporator panels improve heat transfer by increasing contact area
- This increases operating efficiency and reduces power consumption
- Expansion valve for efficient operation at various temperature conditions
- Refrigerant filter drier to insure cleanliness of sealed refrigeration circuit
- Sight glass to insure a properly charged refrigeration system
- Liquid receiver for improved refrigerant charge control
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- Low running current suitable for any 115 volt circuit
- Precision electronic thermostat for exact temperature control
- Switched 115 VAC receptacles to power condensing unit and remote ventilation fan. (Optional)
- Uses standard 12" x 20" pans, and smaller pans with the use of adapter bars.

MATERIAL:

- TOP:** 18 gauge, #304 stainless steel, with extruded black polyethylene thermal breaker marine edge
- INSULATION:** The pan is fully insulated and foamed in place with a 1-1/4" thickness on all sides and 2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer jacket. This offers a lower heat gain into product
- LINER:** Constructed of 18 gauge, #304 stainless steel, with 3" recessed top, one piece construction, all welded, ground and polished to a uniform finish. All corners are covered with a 1/4" radius. Liner is pitched towards a 1" I.P.S. drain
- REFRIGERATION SYSTEM:** The compressor is housed in a 16 gauge galvanized under structure, fabricated from formed angles and bolted to the galvanized jacket. The fully self contained condensing unit is provided with a hermetically sealed compressor with a digital, programmable thermostat. The system is fully charged with environmentally friendly R404-A refrigerant
- COUNTERTOP GASKET:** Standard on all units to marry the refrigerated unit to any surface. **Note:** Proper ventilation must be provided in counter
- ELECTRICAL:** Unit will be wired for 15 amps, 120V, single phase operation with an on/off thermostat switch. 6 ft. long, 3 wire cord with a NEMA 5-15P plug is provided
- 2-3 Well Units: 115v, 8 Amps, 60 Hz, 1/4 HP
- 4-6 Well Units: 115v, 8 Amps, 60 Hz, 1/3 HP

Model #	Length (L)	Inside Length (B)	Cut-Out Size (Unit)	# of Wells	Refrigerant	Weight (lbs)	Cubic Feet
DISLRCP-2	47.5625"	31.785"	15-1/8" x 48-3/8"	2	R404-A	205	25
DISLRCP-3	70.375"	45.29"	15-1/8" x 70"	3	R404-A	257	31
DISLRCP-4	93.1875"	58.78"	15-1/8" x 91-5/8"	4	R404-A	325	46

NOTE: Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.

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DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

