

BEVERAGE-AIR

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CUSTOMER'S CHOICE FOR A HOT KITCHEN Tested & Certified to Ambient Class of 100°F

3 Year Parts/Labor Warranty Additional 2 Year Compressor Warranty

SPED72 ELITE SERIES — STANDARD TOP WITH DRAWERS

All around prep table with enhanced refrigeration system. Improved airflow for less temperature gradient and uniform temperature distribution throughout the cabinet. Pans are cooled from the bottom, eliminating the necessity of air blanket. Airflow assures that product in open containers is kept below 41°F and above freezing. This translates into increased product shelf life, higher quality food, better food appearance, fresher product and a reduction of bacteria buildup to combat food-borne illnesses.

CABINET CONSTRUCTION

Exterior construction includes heavy-duty stainless steel finish on front, sides, top, drawers and grille. Removable hoods and insulated lid assemblies are made of matching stainless steel. Cabinet back and bottom are constructed of galvanized steel. Interior liner is made of aluminum for superior resistance to corrosion.

In cabinets with doors and drawers, doors are mounted to face of cabinet on cartridge-style hinges permitting them to self close under their own weight. Hinges also allow doors to stay open 120° and permit easy door removal for service and cleaning if required. A plug-in type vinyl magnetic gasket is attached to each door for positive seal.

Drawer frames are constructed of heavy-duty stainless steel and are supported on heavy-duty telescoping drawer slides for maximum support of stored food products. The drawer slides have a locking mechanism that prevents the drawers from being inadvertently pulled off the cabinets. Upper pull-out drawers accommodate 4" deep pans. Lower pull-out drawers accommodate up to 6" deep pans. Heavy-duty pan divider supports are supplied. Foodservice pans for drawers are not included. Snap-type vinyl magnetic gasket is attached to each drawer for positive seal. Top drawer extends 17 3/4" (when opened) and bottom drawer extends 15 3/4" (when opened).

Cabinet insulation is CFC and HCFC-free foamed-in-place polyurethane of two-inch minimum thickness. Six-inch casters, 2 with brakes, are standard. Legs are available as an option.

Cutting board supplied with cabinet is 10" wide constructed of high-density white polyethylene plastic. It is readily removable for cleaning. Pans furnished for top are 4" deep and made of polycarbonate plastic.

REFRIGERATION

More robust refrigeration system provides added capacity and efficiency. Systems are designed using CFC and HCFC-free R134a refrigerant. Recirculated, forced air from evaporator is moved under pans, which are recessed 2" from top of cabinet. Forced air over the condenser is drawn through grille under bottom drawer as well as the back and bottom of cabinet. Automatic condensate evaporator is provided to eliminate the need of floor drains.



FOOD PREPARATION SERIES PREP TABLES SPED72 ELITE SERIES STANDARD TOP WITH DRAWERS MODELS: SPED72



SPED72-18-2 (pictured)

ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1 NEMA-5-156











*Note: Not all markings may apply to all model variations.

Available From:

Model Specified	Store#
Location	Quantity



Food Prep Table — Standard Top With Drawers Models: SPED72

MODEL	SPED72-08-2	SPED72-08-4	SPED72-08-6	SPED72-10-2	SPED72-10-4	SPED72-10-6	SPED72-12-2	SPED72-12-4	SPED72-12-6	SPED72-18-2	SPED72-18-4	SPED72-18-6
EXTERNAL DIMENSIONAL DATA												
Length Overall (inches) Length Overall (mm)	72" 1829											
Depth Overall (inches) Depth Overall (mm)	29 1/4" 743											
Height Overall— (inches) Height Overall— (mm)	41 11/16" 1059											
Number of drawers	2	4	6	2	4	6	2	4	6	2	4	6
Number of doors	2	1	-	2	1	-	2	1	-	2	1	-
Top Drawer Extension (when opened)	17 3/4"	17 3/4"	17 3/4"	17 3/4"	17 3/4"	17 3/4"	17 3/4"	17 3/4"	17 3/4"	17 3/4"	17 3/4"	17 3/4"
Bottom Drawer Extension (when opened)	15 3/4"	15 3/4"	15 3/4"	15 3/4"	15 3/4"	15 3/4"	15 3/4"	15 3/4"	15 3/4"	15 3/4"	15 3/4"	15 3/4"
INTERNAL DIMENSIONAL DATA												
NET Capacity (cubic ft.) NET Capacity (Liters)	21.5 609											
Internal Length Overall (inches) Internal Length Overall (mm)	68" 1727											
Internal Depth Overall (inches) Internal Depth Overall (mm)	19" 483											
Internal Height Overall—(inches) Internal Height Overall—(mm)	23" 584											
ELECTRICAL DATA												
Full Load Amperes 115/60/1	9.6	9.6	9.6	9.6	9.6	9.6	9.6	9.6	9.6	9.6	9.6	9.6
REFRIGERATION DATA												
Horsepower	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3	1/3
WEIGHT DATA												
Gross Weight (Crated lbs)	425	425	425	425	425	425	455	465	475	442	400	505
Gross Weight (Crated kg)	193	193	193	193	193	193	206	211	216	201	181	229











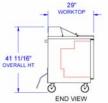


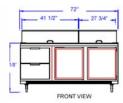
Note: Not all markings may apply to all model varia-

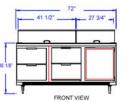
*N/A:: Not available at time of printing.

DRAWER SUPPORT CAPACITY

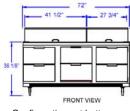
MODEL	# OF PAN SUPPORTS (SUPPLIED)	POSSIBLE PAN COMBINATION
SPED72	1	1 HALF SIZE AND 2 1/6TH SIZE
		1 HALF SIZE AND 1 1/3RD SIZE



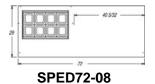


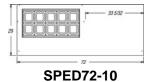


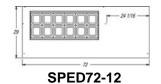
PLAN VIEWS

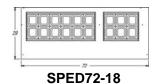


SPED72-18 top assembly shown above. Refer to Top Pan Configurations at bottom, left of spec sheet for appropriate top layout. Varies by cabinet.









TOP PAN CONFIGURATIONS

BEVERAGE-AIR® CORPORATION