

## **BEVERAGE-AIR**

3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax# 1-336-245-6453 http://www.Beverage-Air.com

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

## SPEDP48 ELITE SERIES — CUTTING TOP WITH DRAWERS

Larger 17" wide cutting board prep table. Features 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 build-up 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. Slides have locking mechanism to prevent from drawers being pulled off of cabinets. Top & bottom drawers accommodate 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 17" 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. Top will hold 6" deep pans.

#### 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 SPEDP48 ELITE SERIES CUTTING TOP WITH DRAWERS MODELS: SPEDP48-C



SPEDP48-12C-2 (pictured)

#### **ELECTRICAL CONNECTION**

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



NEMA-5-15F











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

Available From:

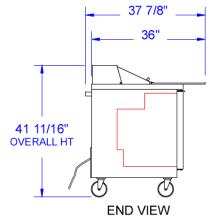
Model Specified	Store#
Location	Quantity

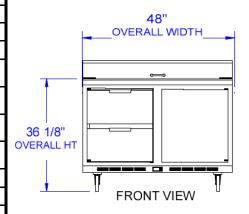


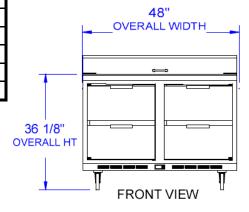
# Food Prep Table — Cutting Top With Drawers Models: SPEDP48-C

MODEL	SPEDP48-08C-2	SPEDP48-08C-4	SPEDP48-10C-2	SPEDP48-10C-4	SPEDP48-12C-2	SPEDP48-12C-4
EXTERNAL DIMENSIONAL DATA						
Length Overall (inches) Length Overall (mm)	48" 1219	48" 1219	48" 1219	48" 1219	48" 1219	48" 1219
Depth Overall (inches) Depth Overall (mm)	36" 914	36" 914	36" 914	36" 914	36" 914	36" 914
Height Overall— (inches) Height Overall— (mm)	41 11/16" 1059					
Number of drawers	2	4	2	4	2	4
Number of doors	1	-	1	-	1	-
Top Drawer Extension (when opened)	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"
INTERNAL DIMENSIONAL DATA						
NET Capacity (cubic ft.) NET Capacity (Liters)	13.9 394	13.9 394	13.9 394	13.9 394	13.9 394	13.9 394
Internal Length Overall (inches) Internal Length Overall (mm)	44" 1118	44" 1118	44" 1118	44" 1118	44" 1118	44" 1118
Internal Depth Overall (inches) Internal Depth Overall (mm)	19" 483	19" 483	19" 483	19" 483	19" 483	19" 483
Internal Height Overall—(inches) Internal Height Overall—(mm)	23" 584	23" 584	23" 584	23" 584	23" 584	23" 584
ELECTRICAL DATA						
Full Load Amperes 115/60/1	5	5	5	5	5	5
ENERGY CONSUMPTION (KWH)	4	4	4	4	4	4
REFRIGERATION DATA						
Horsepower	1/4	1/4	1/4	1/4	1/4	1/4
WEIGHT DATA						
Gross Weight (Crated lbs)	275	275	290	290	359	270
Gross Weight (Crated kg)	125	125	132	132	163	123

## **PLAN VIEWS**

















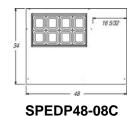


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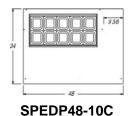
\*N/A:: Not available at time of printing.

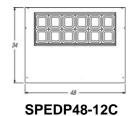
#### DRAWER SUPPORT CAPACITY

MODEL	# OF PAN SUPPORTS (SUPPLIED)	POSSIBLE PAN COMBINATION
SPEDP48	1	1 HALF SIZE AND 2 1/6TH SIZE
		1 HALF SIZE AND 1 1/3RD SIZE



**TOP PAN CONFIGURATIONS** 





**BEVERAGE-AIR® CORPORATION**