

COMMERCIAL

Refrigeration Equipment Mega Top Table, 48" with 18GN1/6 containers - Stainless Steel (R290)



ltem No.

2-door mega top referigerated preparation table. Exterior back panel in aluminium, exterior bottom panel in galvanized steel, exterior side and top panel in 430 stainless steel; interior back, top and interior bottom panels in 304 stainless steel, worktop in 430 stainless steel. Built-in refrigeration unit and an insulated lid to maintain food freshness. Fin & Tube Condenser improves performance in hightemperature environments. Automatic Defrost Cooling System to provide worry-free performances.

Full-depth cutting board of 48x9x0,5 in.

Control panel, Vinyl-Coated Steel adjustable shelves, removable door gaskets and self-closing doors with 90-degree stay-open feature. Temperature range: +33/+41°F.

R290 gas in the refrigeration circuit. ETL Safety and Sanitation certifications. 3/5 Years warranty.

| ITEM # | |
|---------|--|
| | |
| MODEL # | |
| | |
| NAME # | |
| | |
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Main Features

- External temperature display.
- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.
- Removable door gasket for easy cleaning operations.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) CFC and HCFC free.
- Fin & Tube Condenser improves performance in high temperature environments.
- Automatic Defrost Cooling System provides worry-free performance.
- Electronic Temperature Control, quick and simple to set, with control display for easy monitoring.
- Full Depth cutting board.
- High efficiency components to minimize the energy consumption still guaranteeing the highest performances.
- Cabinet and door insulated with high density polyurethane for low environmetal impact.
- Heavy duty Vinyl coated steel shelves.

Construction

- Self-closing door with 90-degree stay-open feature.
- Heavy duty casters.
- Insulated lid maintains food freshness.
- Holds 18 1/6 pans.
- Pre-wired heavy duty power cord.
- Heavy duty door hinges.
- Magnetic door gasket removable without tools for easy cleaning.

Optional Accessories

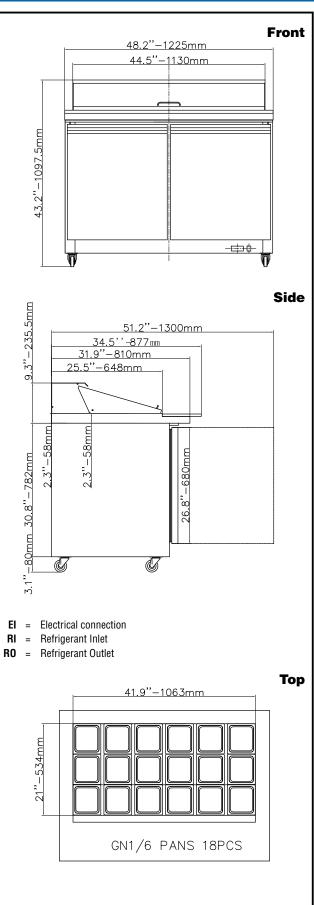
- shelf for 48" and 72" (left/right) mega top, PNC 880597 salad and undercounter
- shelf clips
 pan divider for mega top
 PNC 880611
 PNC 880612
- drawers kit for 48" mega top & PNC 880616
 undercounter

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APPROVAL:



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Intertek

15A 125V NEMA 5-15P

Electric

| Supply voltage: 738260 (KCHMT48.18) Electrical power, max: Current consumption: Plug type: | 115 V/1 ph/60 Hz 0.7 kW 7 Amps USA NEMA 5-15P | |
|--|--|--|
| Capacity: | | |
| Gross capacity: | 12 cu.feet | |
| Key Information: | | |
| Door hinges: | 1 Left+1 Right | |
| External dimensions, Width: | 48 1/4" (1225 mm) | |
| External dimensions, Depth: | 34 1/2" (877 mm) | |
| External dimensions, Height: | 43 1/4" (1097.5 mm) | |
| Number and type of doors: | 2 Full | |
| Internal Dimensions (depth): | 23 13/16" | |
| Internal Dimensions (height): | 23 1/2" | |
| Internal Dimensions (width): | 42 13/16" | |
| Shipping height: | 47 1/4" (1200 mm) | |
| Shipping weight: | 320 lbs (145 kg) | |
| Shipping volume: | 46.63 ft ³ (1.32 m ³) | |
| Number and type of grids (included): | 2 - Vinyl-Coated Steel | |
| Type of external material: | Stainless Steel | |
| Type of internal material: | Polystyrene | |
| Warranty: | 3 / 5 years | |

Refrigeration Data

| Compressor power: | | |
|-----------------------------|--------------|--|
| Refrigerant type: | R290 | |
| Refrigerant weight: | 90 g | |
| Operating temperature min.: | 32 °F | |
| Operating temperature max.: | 41 °F | |
| Condenser type: | Fin & tube | |
| Defrost type: | Auto Defrost | |

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.