



# Temp-est Aire® Hot-Cold Combo Table



Temp-est Aire® cold pans exceed NSF7 with pans flush with top.

CPT-51-RA shown with optional hinged single buffet shield, line-up locks and Corian® tray slide.

Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

Date: \_\_\_\_\_

## MODELS

	hot wells	cold wells	length
<input type="checkbox"/> CPT-51-RA	1	1	50 3/8"
<input type="checkbox"/> CPT-61-RA	1	3	60 3/8"
<input type="checkbox"/> CPT-62-RA	2	2	60 3/8"
<input type="checkbox"/> CPT-71-RA	1	4	74 3/8"
<input type="checkbox"/> CPT-72-RA	2	3	74 3/8"
<input type="checkbox"/> CPT-73-RA	3	2	74 3/8"
<input type="checkbox"/> CPT-91-RA	1	5	96 3/8"
<input type="checkbox"/> CPT-92-RA	2	4	96 3/8"
<input type="checkbox"/> CPT-93-RA	3	3	96 3/8"
<input type="checkbox"/> CPT-94-RA	4	2	96 3/8"

### Top:

- 36" Counter Top Height
- Other Height (specify \_\_\_\_\_)
- Recessed for 18x26 pans
- Top Extensions (width \_\_\_\_\_)
- Top Extensions (length \_\_\_\_\_)
- End Drop Shelf

### Above the Top:

- Overshelf
- Sloped Front Protector
- Curved Front Protector
- Other Style Protector (specify \_\_\_\_\_)
- Buffet Shield Single Service
- Buffet Shield Double Service
- Lift-up Hinge for shield
- 2 tier Display Shelf, single service
- 2 tier Display Shelf, double service
- 3 tier Display Shelf, single service
- 3 tier Display Shelf, double service
- Curved Glass for Display Shelf
- Powder Coated finish (specify RAL #)
- Fluorescent Lights
- Infra-Red Lamp Strip
- Bullet Type Heat Lamps
- Infra-Red Strip with Lights

### Cutting Board:

- 8" wide Stainless Steel
- 8" wide Richlite® composite
- Other width \_\_\_\_\_

### Tray Slide:

- Stainless Steel
- Flat Surface
- Solid "V" ridge
- Tubular
- Solid Surface
- Corian® (specify \_\_\_\_\_)
- Powder Coated brackets (specify RAL #)
- 34" Tray Slide Height
- Other Slide Height \_\_\_\_\_

### Base Options:

- Enclosed Base (specify EB after model #)
- Cam Operated Line-up Locks
- Drain Options \_\_\_\_\_
- Hinged Doors
- Refrigerated Base (36" high units only)
- Heated Storage Base
- Fiberglass Door Panels
- End Drop Shelf
- Powder Coat Louvers (specify RAL #)
- Custom Color (specify RAL #)
- 5" Diameter Casters
- Stainless Steel Legs
- Other \_\_\_\_\_

### Electrical Options:

- Convenience outlet, flush
- Convenience outlet, pedestal
- Daisy chain
- Load center

- ▶ Temp-est Aire® cold pans exceed NSF7 with pans flush with top.
- ▶ Ideal for Deli Bar or Salad Bar service
- ▶ Easy to reach for self-serve
- ▶ Forced air system below food pans

### Other Options:

- Canopy (specify style & color)
- Over-structure with signage & lights (specify \_\_\_\_\_)
- Theme Package
  - School Bus
  - Train
  - Space Shuttle
  - Covered Wagon
  - Circus Train
  - Other (specify)





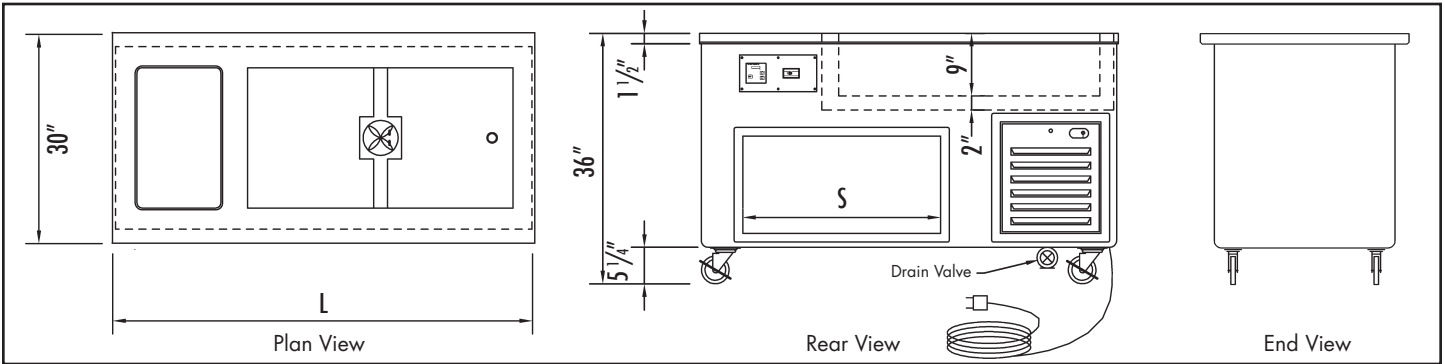
# Temp-est Aire<sup>®</sup> Hot-Cold Combo Table

Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

Date: \_\_\_\_\_



MODEL	Hot Wells	Cold Wells	Unit Length (L)	Storage Length (S)	Comp.	208V, 1 phase		120V, 1 phase		APPROXIMATE SHIP WEIGHT
						AMPS	NEMA	AMPS	NEMA	
CPT-51-RA	1	1	50 3/8"	15"	1/3 HP	10	14-20	13.1	5-20P	450 lbs.
CPT-61-RA	1	3	60 3/8"	28"	1/3 HP	10	14-20	13.1	5-20P	580 lbs.
CPT-62-RA	2	2	60 3/8"	28"	1/3 HP	12.4	14-20	18.6	5-30P	580 lbs.
CPT-71-RA	1	4	74 3/8"	36"	1/3 HP	10.9	14-20	14	5-20P	676 lbs.
CPT-72-RA	2	3	74 3/8"	36"	1/3 HP	12.4	14-20	18.6	5-30P	676 lbs.
CPT-73-RA	3	2	74 3/8"	36"	1/3 HP	14.8	14-20	24.1	5-50P	676 lbs.
CPT-91-RA	1	5	96 3/8"	(2) 28"	1/3 HP	10.9	14-20	14	5-20P	750 lbs.
CPT-92-RA	2	4	96 3/8"	(2) 28"	1/3 HP	13.3	14-20	19.5	5-30P	750 lbs.
CPT-93-RA	3	3	96 3/8"	(2) 28"	1/3 HP	14.8	14-20	24.1	5-50P	750 lbs.
CPT-93-RA	4	2	96 3/8"	(2) 28"	1/3 HP	17.2	14-30	29.6	5-50P	750 lbs.

Adding additional electrical components will change the total electric load.

**TOP:** Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hi-lite finish.

**BODY:** Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand lay-up process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25 or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral "U" frame for maximum stress relief. Rear of body to have an open storage base made from 18-gauge stainless steel. Liner to have removable top panels to allow for service access.

**CASTERS:** 4" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted thru two 12 gauge channels for extra rigidity.

**TEMP-EST AIRE<sup>®</sup> COLD PANS:** Cold pans to be 18 gauge stainless steel fully welded construction with 1/4" coved corners. The cold pan shall be pitched to a 1" drain, which is extended to a valve below the base. All cold pans shall be furnished with urethane insulation on bottom and all four sides of pan. The pan shall be fully separated from the counter top by a full perimeter breaker strip. Cold pans are to allow for a full steam table pan 6" deep. Temp-est Aire<sup>®</sup> cold pan shall be 9" deep and include a patented forced air refrigeration system. Cold pan includes low velocity fans and an advanced cold wall design operating on R-507 refrigerant. Cold pan will meet or exceed NSF-7 standards while allowing food pans to remain flush to the counter top.

**HOT FOOD UNITS:** Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of galvanized steel. Each hot food well to use a 500 watt (at 208V) heat source, or 661 watt (at 120-240V) heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

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U.L. Sanitation Classified to NSF Standards

