

Temp-est Aire®

Patented Cold Air Circulation System

COLD FOOD WELL DROP-INS



Optional Hugged Edge Shown

JOB _____ ITEM # _____

MODEL **#PANS**

DI-2025TA	2
DI-2037TA	3
DI-2050TA	4
DI-2063TA	5
DI-2075TA	6

MEETS STANDARD 7 WITH PANS FLUSH WITH COUNTERTOP!

PERFORMANCE:

Low Temp's Temp-est Aire cold pan was developed to hold product in open pans (from 2-1/2" to 6" deep) at a temperature of 40 degrees F. or less, in an ambient of up to 86 degrees F. with food pans flush with counter top.

The patented design features a refrigeration system that utilizes convection air to produce a "circulating cold air" zone around the full area of the insert pan. Due to the rapid rate of heat transfer provided by the air movement, critical temperatures are maintained without risk of freezing.

The "Drop-In" configuration provides a self contained design that allows easy installation in any counter, serving line, cart or table.

STANDARD FEATURES

- Full Sealing Gasket
- Pan Dividers
- 6' Cord and Plug, 120V, 60, 1PH
- T-Turn Down Edge Standard.
- Easy Installation

OPTIONAL FEATURES

- Small Pan Dividers Bars
- Hugged Edge-Denote "H" In Suffix
- Shirt Mounted Control Adaptor (must specify)
- Other Voltage, Phase, Cycle

SHORT FORM SPECIFICATIONS

Top perimeter frame to be constructed of 14 gauge stainless steel, welded, ground and polished, with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge stainless steel, fully welded, ground and polished, with a 3/4" open drain. To be fully insulated with 1-1/2" to 2" urethane insulation. The exterior jacket to be constructed of heavy gauge galvanized steel.

Refrigeration system to be a hermetically sealed compressor operating on R-507 (HFC) refrigerant, and will include the Temp-est Aire circulating cold air system. Thermostatic control will clear the cooling surface of frost on every cycle. All switches and controls to be fully accessible. Provide with cord and plug.

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF #7 requirements.

NOTE: To ensure proper operation, adequate air flow must be provided.



LOW TEMP
INDUSTRIES, INC.



Mailing Address: P.O. Box 795 • Jonesboro, Georgia 30237-0795
Shipping Address: 9192 Tara Boulevard • Jonesboro, Georgia 30236
(770) 478-8803 • Fax (770) 471-3715

www.lowtempind.com

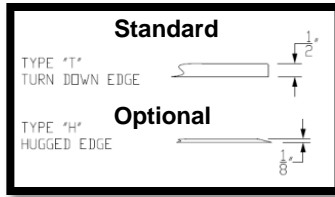
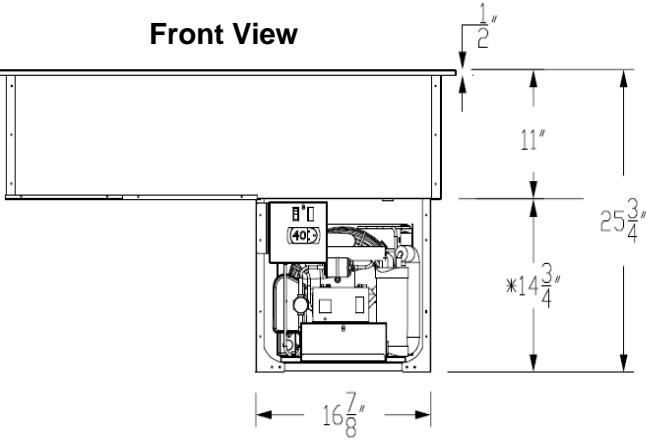
022011

Copyright © 2011 Low Temp Industries, Inc. All Rights Reserved.

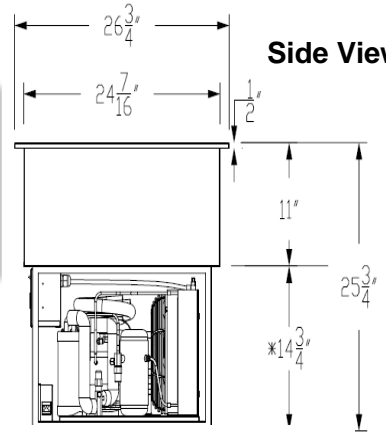
COLD FOOD WELL DROP-INS

Thermostatically controlled, operates on R-507 (HFC) Refrigerant

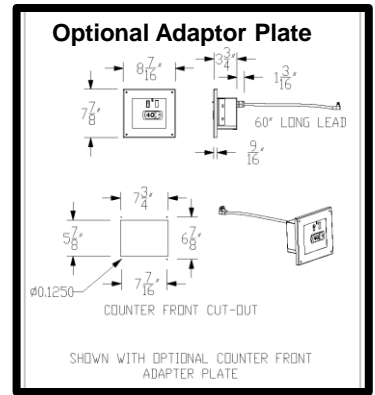
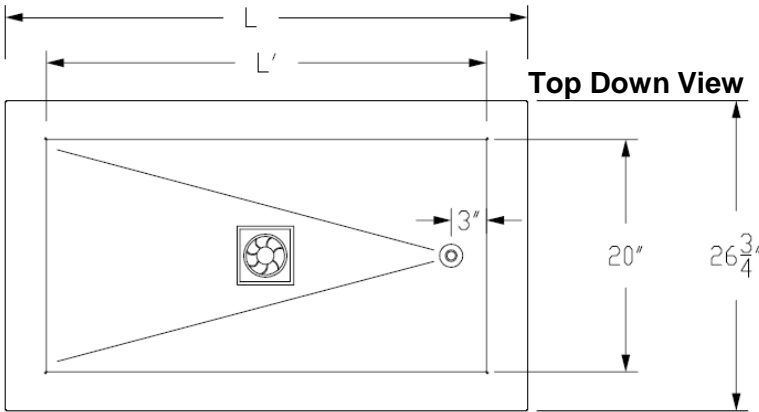
Front View



Side View



Top Down View



Model #	# of Full Size Pans	DIM L	DIM L'	Cut-Out	H.P.	# of Fans	AMPS @ 120V	PLUG (NEMA)
DI-2025TA	2	32-1/4"	24-3/4"	25-1/8" x 29-7/8"	1/3	1	7.6	5-15
DI-2037TA	3	45"	37-7/8"	25-1/8" x 42-7/8"	1/3	1	7.6	5-15
DI-2050TA	4	57-3/4"	51"	25-1/8" x 55-7/8"	1/3	2	8.5	5-15
DI-2063TA	5	70-1/2"	64"	25-1/8" x 68-7/8"	1/3	2	8.5	5-15
*DI-2075TA	6	83-1/4"	77"	25-1/8" x 81-7/8"	1/2	3	12	5-15

* Add three inches to compressor housing height

Temp-est Aire®

Patent No. 5,388,429

This patented pending design was developed to hold an open food pan (cold) at a temperature of 40 degree Fahrenheit or less in an ambient of up to 86 degrees F., with food pans flush with counter top.

The products must be prechilled to a temperature below 40 degree F., and kept at a level 1/2" below the top of the storage pan to ensure proper cooling.

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.

U.L. Sanitation
Classified to
NSF Standards



LOW TEMP
INDUSTRIES, INC.



INDUSTRIES, INC.

Mailing Address: P.O. Box 795 • Jonesboro, Georgia 30237-0795
Shipping Address: 9192 Tara Boulevard • Jonesboro, Georgia 30236
(770) 478-8803 • Fax (770) 471-3715