



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Pans
<input type="checkbox"/> 36-CFMA-L/S	36 3/8"	2
<input type="checkbox"/> 50-CFMA-L/S	50 3/8"	3
<input type="checkbox"/> 60-CFMA-L/S	60 3/8"	4
<input type="checkbox"/> 66-CFMA-L/S	66 3/8"	4
<input type="checkbox"/> 74-CFMA-L/S	74 3/8"	5
<input type="checkbox"/> 84-CFMA-L/S	84 3/8"	5
<input type="checkbox"/> 96-CFMA-L/S	96 3/8"	6
<input type="checkbox"/> 144-CFMA-L/S	144 3/8"	6

Stainless Steel (S) or Laminate Panel (L)

Cold Food Table

74-CFMA-L shown with options: (QT) stone top, (TE) top width extension, (E) 8" wide Richlite® composite cutting board, and (CCB) curved tempered glass buffet shield.



U.L. Sanitation Classified to NSF Standards

- TempestAir® 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

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Built in TempestAir cold pan

Top

- Height other than std. 36" (specify _____)
- (RE) Recess for 18"x26" pans
- (TEW) Top Extensions (width _____)
- (TEL) Top Extensions (length _____)
- (CT) Corian® Top (specify _____)
- (QT) Stone Top (specify _____)
- (AA) Cam Operated Line-up Locks
- (FF) End Drop Shelf
- (BARS) Adapter Bars for Cold Pans

Above the Top

- (F) Overshelf
- (GA) Sloped Front Protector, Adjustable
- (GAG) Sloped Front Protector
 - Adjustable - Glass Top Shelf
- (GC) Sloped Front Protector, Glass Clips
- (GCG) Sloped Front Protector
 - Glass Clips - Glass Top Shelf
- (M) Buffet Shield Single Service Hinged
- (N) Buffet Shield Double Service Hinged

- (GTS) Glass Top Shelf for Protector or Buffet Shield
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service
- (CCP) Curved Tempered Glass Protector
- (SCP) Straight Tempered Glass Protector
- (CCB) Curved Tempered Glass Buffet Shield
- (FTO) Frost Top Overshelf Display
- Powder ctd. finish (specify RAL #____)
- (RR) LED Lights

Tray Slide / Cutting Board Options

- (A) Beaded, stainless steel tray slide
- (B) Flat Surface, stainless steel
- (C) Tubular stainless steel
- (CTS) Corian® Tray Slide (specify_____)
- (QTS) Stone Tray Slide (specify _____)
- Powder ctd. brackets (specify RAL#____)
- (D) 8" wide Stainless Steel cutting board
- (E) 8" wide Richlite® composite cutting board
- Other cutting board width (specify_____)

Base Options

- (EB) Enclosed Base - no under storage
- (Y) Hinged Doors
- (CC) Refrigerated Storage Base (36" high units only)

- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (OP) Offset Panels
- Powder Coat Louvers (specify RAL #____)
- S/S Toe Kick
- (IU) Intermediate Undershelf
- Other _____

Plumbing & Electrical Options

- (DD) Convenience outlet, flush
- (EE) Convenience outlet, pedestal
- (DC) Daisy chain
- (LC) Load center
- (TL) Twist Lock Plug & Matching Receptacle
- 1/4" Turn Ball Valve
- Alternate Drain Location _____

Other Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify_____)
- Digital Menu Boards
- Décor Panel

A.I.A. File No. 00-0-00

SIS No. 00-0-00

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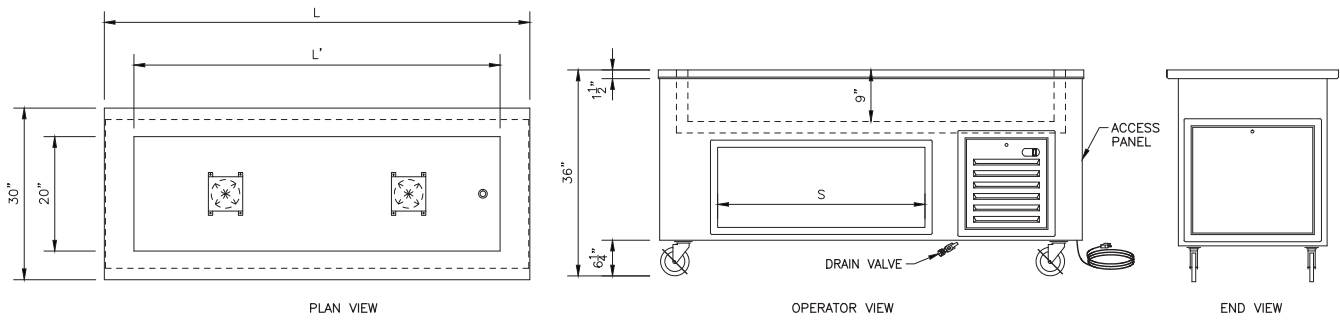
Approvals: _____

Cold Food Table

Stainless Steel (S) or Laminate Panel (L)



Cold Food Table
Stainless Steel (S) or Laminate Panel (L)



Model	Pan Capacity	Unit Length (L)	Cold Pan Length (L)	Storage Length (S)	Comp.	No. Of Fans	120V, 1 phase		Approximate Ship Weight
							AMPS	NEMA	
36CFMA	2	36 3/8"	25"	N/A	1/3	1	7.6	5-15P	400 lbs.
50CFMA	3	50 3/8"	38"	15"	1/3	1	7.6	5-15P	450 lbs.
60CFMA	4	60 3/8"	51"	28"	1/3	2	8.5	5-15P	580 lbs.
66CFMA	4	66 3/8"	51"	28"	1/3	2	8.5	5-15P	600 lbs.
74CFMA	5	74 3/8"	64"	36"	1/3	2	8.5	5-15P	676 lbs.
84CFMA	5	84 3/8"	64"	46"	1/3	2	8.5	5-15P	700 lbs.
96CFMA	6	96 3/8"	77"	(2) 28"	1/2	3	12	5-15P	750 lbs.
144CFMA	6	144 3/8"	77"	(2) 46"	1/2	3	12	5-15P	900 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 hilitte finish.

TempestAir® Cold Pans

Cold pans to be 18 gauge stainless steel fully welded construction with 1/4" covered 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 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 NSF7 standards while allowing food pans to remain flush to the counter top.

Body (S)

Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Body (L)

Standard grade laminate to cover all sides of an 18 gauge steel uni-body structure. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom. Corners and bottom edge provided with 1/2" stainless steel trim strips.

Casters

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

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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Changing
how food is served.