



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

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

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

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

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

Cold Food Table  
Molded Fiberglass (F)

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



- 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
- ✓ Molded fiberglass body
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters

### 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 Temp. 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® comp. cutting bd.
- Other cutting board width (specify \_\_\_\_\_)

### Base Options

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

- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (OP) Offset Panels
- Powder Coat Louvers (specify RAL #\_\_\_\_)
- Custom Body Color (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

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LTI, Inc.  
1947 Bill Casey Parkway (888) 584-2722  
Jonesboro, GA 30236 lowtempind.com

Approvals: \_\_\_\_\_

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

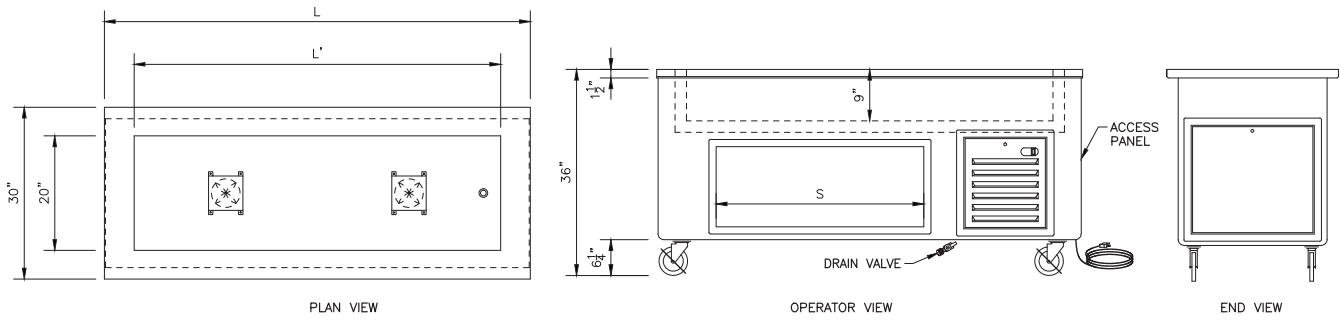
SIS No. 00-0-00

# Cold Food Table

Molded Fiberglass (F)



Cold Food Table  
Molded Fiberglass (F)



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 hilite finish.

### TempestAir® 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 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 (F)

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.

### Casters

5" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted through 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.