



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	HOT WELLS	COLD WELLS	LENGTH
<input type="checkbox"/> CPT-51-RX-L/S	1	1	50 ^{3/8"}
<input type="checkbox"/> CPT-61-RX-L/S	1	3	60 ^{3/8"}
<input type="checkbox"/> CPT-62-RX-L/S	2	2	60 ^{3/8"}
<input type="checkbox"/> CPT-71-RX-L/S	1	4	74 ^{3/8"}
<input type="checkbox"/> CPT-72-RX-L/S	2	3	74 ^{3/8"}
<input type="checkbox"/> CPT-73-RX-L/S	3	2	74 ^{3/8"}
<input type="checkbox"/> CPT-91-RX-L/S	1	5	96 ^{3/8"}
<input type="checkbox"/> CPT-92-RX-L/S	2	4	96 ^{3/8"}
<input type="checkbox"/> CPT-93-RX-L/S	3	3	96 ^{3/8"}
<input type="checkbox"/> CPT-94-RX-L/S	4	2	96 ^{3/8"}

CPT-93-RX-L shown with options: (E) 8" wide Richlite® composite cutting board, (M) hinged single service buffet shield, and a removable stainless steel toe kick.



- Refrigerated cold pans exceed NSF7 with pans recessed 3" below top.
- Versatile static air system
- Pan rails remove easily
- Accommodates 6" deep pans
- Approved for deli and salad bar use

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters

Top Options

- Height other than std. 36" (specify _____)
- (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

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
- (CCP) Curved Tempered Glass Protector

- (SCP) Straight Tempered Glass Protector
- (CCB) Curved Tempered Glass Buffet Shield
- Powder ctd. finish (specify RAL #____)
- (RR) LED Lights
- (S) Infra-Red Lamp Strip
- (U) Infra-Red Strip with Lights
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service

Tray Slide/Cutting Board Options

- (A) Beaded, stainless steel tray slide
- (B) Flat Surface, stainless steel tray slide
- (C) Tubular stainless steel tray slide
- (CTS) Corian® Tray Slide (specify _____)
- (QTS) Stone Tray Slide (specify _____)
- Powder Coated 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
- (BB) Heated Storage Base
- (CC) Refrigerated Storage Base (36 high units only)
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (OP) Offset Panels
- 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

Other Options

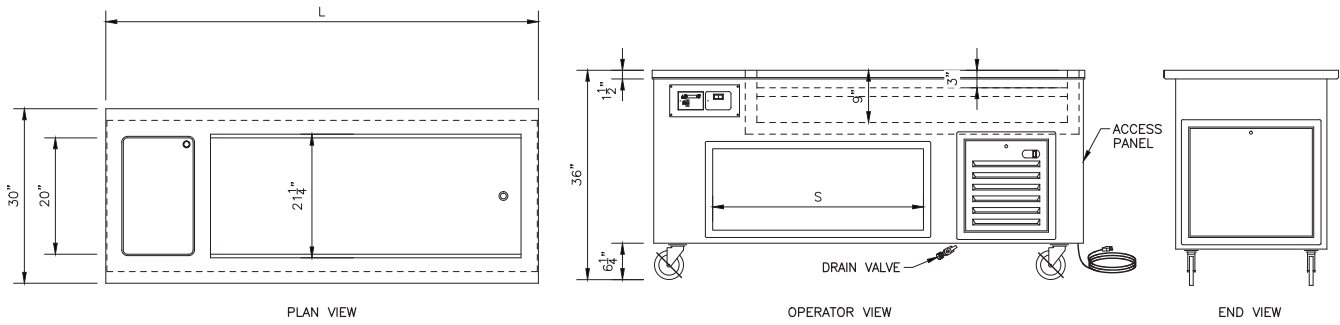
- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify_____)
- Digital Menu Boards
- Décor Panel

Recessed Hot-Cold Combo Table

Stainless Steel (S) or Laminate Panel (L)



Recessed Hot-Cold Combo Table
Stainless Steel (S) or Laminate Panel (L)



Model #	Hot Wells	Cold Wells	Unit Length (L)	Storage Length (S)	Comp.	120V/208V, 1 Phase		120V, 1 Phase		Approximate Ship Weight
						Amps	Nema	Amps	Nema	
CPT-51-RX	1	1	50 3/8"	15"	1/3 HP	9.9	14-20	13	5-20P	450 lbs.
CPT-61-RX	1	3	60 3/8"	28"	1/3 HP	9.9	14-20	13	5-20P	580 lbs.
CPT-62-RX	2	2	60 3/8"	28"	1/3 HP	12.3	14-20	18.5	5-30P	580 lbs.
CPT-71-RX	1	4	74 3/8"	36"	1/3 HP	9.9	14-20	13	5-20P	676 lbs.
CPT-72-RX	2	3	74 3/8"	36"	1/3 HP	12.3	14-20	18.5	5-30P	676 lbs.
CPT-73-RX	3	2	74 3/8"	36"	1/3 HP	14.7	14-20	24	5-30P	676 lbs.
CPT-91-RX	1	5	96 3/8"	(2) 28"	1/3 HP	9.9	14-20	13	5-20P	750 lbs.
CPT-92-RX	2	4	96 3/8"	(2) 28"	1/3 HP	12.3	14-20	18.5	5-30P	750 lbs.
CPT-93-RX	3	3	96 3/8"	(2) 28"	1/3 HP	14.7	14-20	24	5-30P	750 lbs.
CPT-93-RX	4	2	96 3/8"	(2) 28"	1/3 HP	17.1	14-30	29.5	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 (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 with exterior and interior bracing for maximum stress relief.

Refrigerated 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. Temperature is maintained by a static air system utilizing 1/2" copper coils attached to the liner bottom and sides to a level 1" above the food pans. To have a fully hermetic condensing unit operating on R-134A refrigerant. Food pans shall be supported by full length removable brackets located 3" below the 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.

REV 2/01/19 - Printed in the U.S.A.

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

SIS No. 00-0-00

LTI, Inc.
1947 Bill Casey Parkway
Jonesboro, GA 30236

(888) 584-2722
lowtempind.com



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how food is served.