SpecLine by LTI

Recessed Hot-Cold Combo Serving Counter

Molded Fiberglass (MF)

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

Project: _____

Item: _____

Quantity: _____

Date: _____

Models	HOT WELLS	COLD WELLS	LENGTH
❑ CPT-51-RX-F	1	1	50 3/8"
❑ CPT-61-RX-F	1	3	60 3/8"
❑ CPT-62-RX-F	2	2	60 3/8"
❑ CPT-71-RX-F	1	4	74 3/8"
❑ CPT-72-RX-F	2	3	74 3/8"
❑ CPT-73-RX-F	3	2	74 3/8"
❑ CPT-91-RX-F	1	5	96 3/8"
❑ CPT-92-RX-F	2	4	96 3/8"
❑ CPT-93-RX-F	3	3	96 3/8"
❑ CPT-94-RX-F	4	2	96 3/8"

Standard Features

✓ 30" wide 14 gauge stainless steel top
✓ Open Storage Base
✓ 5" Locking Swivel Casters
✓ Cam Operated Line-up Locks

U.L. Sanitation Classified to NSF Standards

- **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**

Specifications

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 (MF) - 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 fl ame retardant per specifi cation 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.

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 ¼" 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.Alll switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

Options

Top Options

❑ Height other than std 36" (specify_____)
❑ (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
❑ (M) Buffet Shield Single Service Hinged
❑ (N) Buffet Shield Double Service Hinged
❑ (GTS) Glass Top Shelf for Protector
❑ (SCP) Straight Tempered Glass Protector
❑ (RR) LED Lights
❑ (S) Infra-Red Lamp Strip
❑ (U) Infra-Red Strip with Lights

Tray Slide/Cutting Board Options

❑ (A) Beaded, stainless steel tray slide
❑ (B) Flat Surface, stainless steel tray slide
❑ (C) Tubular stainless steel trayslide
❑ (D) 8" wide Stainless Steel cutting board
❑ (E) 8" wide Richlite® composite cutting board

REV 4/29/23

Changing how food is served.™

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lowtempind.com

Approvals:

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Molded Fiberglass (MF)

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

SIS No. 00-0-00

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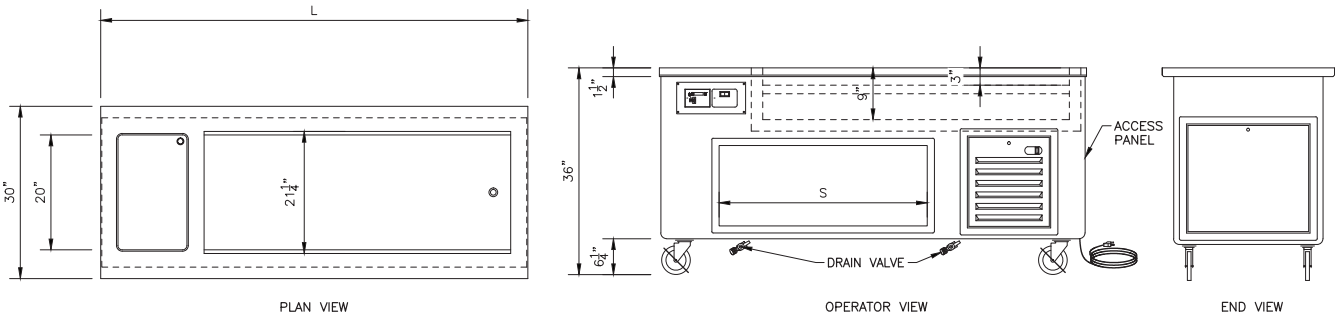

*Drain locations vary based on configuration

Model #	Hot Wells	Cold Wells	Unit Length (L)	Storage Length (S)	Comp.	120/208V, 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.

Options (Cont.)

Base Options

- ❑ (EB) Enclosed Base – no under storage
- ❑ (Y) Hinged Doors
- ❑ (BB) Heated Storage Base
- ❑ (CC) Refrigerated Storage Base (36 high units only)
- ❑ (NN) Fiberglass Door Panels
- ❑ (MM) Vertical Trim Strips
- ❑ (SS) Stainless Steel Legs
- ❑ S/S Toe Kick

Plumbing & Electrical Options

- ❑ (DD) Convenience outlet, flush

Other Options (Contact Factory)

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

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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