



Project: _____

Item: _____

Quantity: _____

Date: _____

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

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

74-CFMX-S shown with options: (CT) Corian® top, (CTS) Corian® tray slide, Corian® cutting board, and (M) buffet shield single service hinged food protector.



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

Standard Features

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

Top Options

- Height other than std. 36" (specify ____)
- (RE) Recess for 18" x 26" 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

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
- (GTS) Glass Top Shelf for Protector or Buffet Shield
- (M) Buffet Shield Single Service Hinged
- (N) Buffet Shield Double Service Hinged

- (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
- Powder Coated finish (specify RAL #__)
- (RR) LED Lights

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
- (CC) Refrigerated Storage Base (36 high units only)
- (MM) Vertical Trim Strips

- (SS) Stainless Steel Legs
- (OP) Offset Panels
- S/S Toe Kick
- 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

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

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



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

Approvals: _____

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

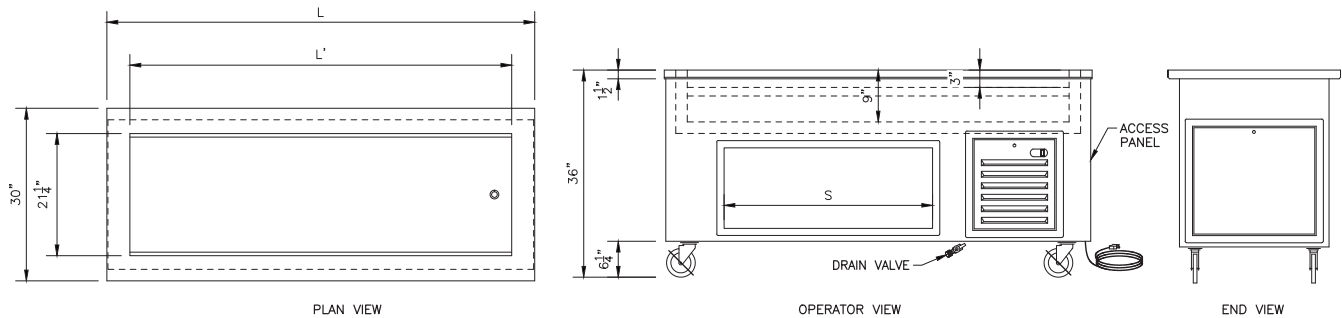
SIS No. 00-0-00

Refrigerated Cold Food Table

Stainless Steel (S) or Laminate Panel (L)



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



Model	Pan Capacity	Unit Length (L)	Cold Pan Length (L')	Storage Length (S)	Comp.	120V, 1 phase		Approximate Ship Weight
						AMPS	NEMA	
36-CFMX	2	36 3/8"	26 1/4"	N/A	1/3	7.5	5-15P	400 lbs.
50-CFMX	3	50 3/8"	39 5/8"	15"	1/3	7.5	5-15P	450 lbs.
60-CFMX	4	60 3/8"	53"	28"	1/3	7.5	5-15P	580 lbs.
66-CFMX	4	66 3/8"	53"	28"	1/3	7.5	5-15P	600 lbs.
74-CFMX	5	74 3/8"	66 3/8"	36"	1/3	7.5	5-15P	676 lbs.
84-CFMX	5	84 3/8"	66 3/8"	46"	1/3	7.5	5-15P	700 lbs.
96-CFMX	6	96 3/8"	79 3/4"	(2) 28"	1/2	14.0	5-20P	750 lbs.
144-CFMX	6	144 3/8"	79 3/4"	(2) 46"	1/2	14.0	5-20P	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 hi lite finish.

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.

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 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.