



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length
<input type="checkbox"/> 36-CFT-L/S	36 3/8"
<input type="checkbox"/> 50-CFT-L/S	50 3/8"
<input type="checkbox"/> 60-CFT-L/S	60 3/8"
<input type="checkbox"/> 66-CFT-L/S	66 3/8"
<input type="checkbox"/> 74-CFT-L/S	74 3/8"
<input type="checkbox"/> 84-CFT-L/S	84 3/8"
<input type="checkbox"/> 96-CFT-L/S	96 3/8"
<input type="checkbox"/> 144-CFT-L/S	144 3/8"

Refrigerated Frost Top Table
Stainless Steel (S) or Laminate Panel (L)

60-CFT-L shown with options: (A) beaded stainless steel tray slide, (OP) offset panels, a two tier frost top overstructure, and (RR) LED lights.



■ All Frost Top units are sanitation classified under ANSI/NSF-2. For the new NSF-7 requirements, see our CFMA and CFMX series.

■ Removable, washable grate keeps product from freezing to the surface.

Standard Features

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

Top Options

- 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
- (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
- (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 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

- Powder Ct. 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

- 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

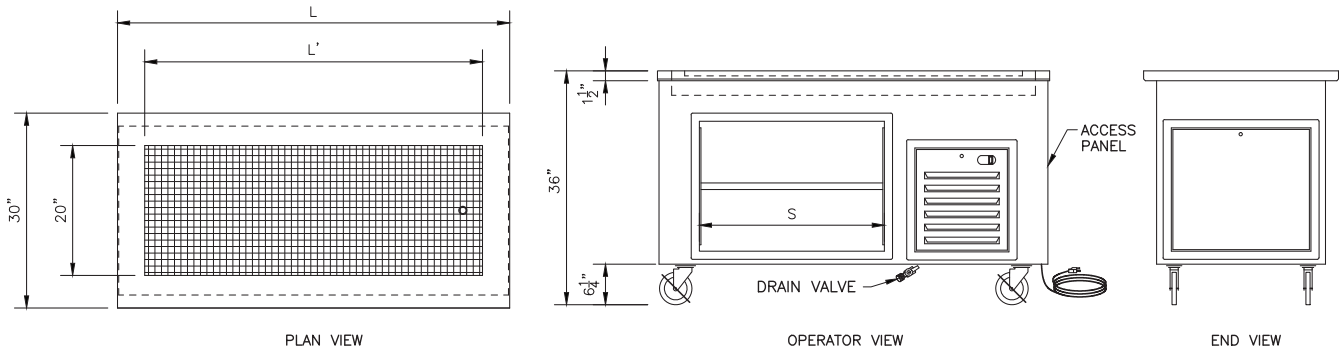
SIS No. 00-0-00

Refrigerated Frost Top Table

Stainless Steel (S) or Laminate Panel (L)



Refrigerated Frost Top Table
Stainless Steel (S) or Laminate Panel (L)



Model	Unit Length (L)	Frost Top Length (L')	Storage Length (S)	Comp.	120V, 1 Phase		Approximate Ship Weight
					Amps	Nema	
36-CFT	36 ^{3/8"}	25"	N/A	1/3	7.5	5-15P	400 lbs.
50-CFT	50 ^{3/8"}	38"	15"	1/3	7.5	5-15P	450 lbs.
60-CFT	60 ^{3/8"}	51"	28"	1/3	7.5	5-15P	580 lbs.
66-CFT	66 ^{3/8"}	51"	28"	1/3	7.5	5-15P	600 lbs.
74-CFT	74 ^{3/8"}	64"	36"	1/3	7.5	5-15P	676 lbs.
84-CFT	84 ^{3/8"}	76"	46"	1/3	7.5	5-15P	700 lbs.
96-CFT	96 ^{3/8"}	88"	(2) 28"	1/3	7.5	5-15P	750 lbs.
144-CFT	144 ^{3/8"}	88"	(2) 46"	1/3	7.5	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 hi-lite finish.

Frost Top

To be stainless steel watertight pan mounted under a turndown in the 14 gauge stainless steel top providing a 5/8" recess. Recess shall accommodate a removable, washable grate to keep a continuous refrigeration coil bonded to the underside, fully insulated with urethane insulation. To include a full perimeter breaker strip, and a 1" open brass drain extended to a shut-off valve below the body. Temperature shall be maintained by a self-contained, fully hermetic type R-134A condensing unit.

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.

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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how food is served.