



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Pans
<input type="checkbox"/> SPC-TA-MF-20-02-36	36 3/8"	2
<input type="checkbox"/> SPC-TA-MF-20-03-50	50 3/8"	3
<input type="checkbox"/> SPC-TA-MF-20-04-60	60 3/8"	4
<input type="checkbox"/> SPC-TA-MF-20-04-66	66 3/8"	4
<input type="checkbox"/> SPC-TA-MF-20-05-74	74 3/8"	5
<input type="checkbox"/> SPC-TA-MF-20-05-84	84 3/8"	5
<input type="checkbox"/> SPC-TA-MF-20-06-96	96 3/8"	6

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Molded fiberglass body
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Cam Operated Line-up Locks
- ✓ Adapter Bars for Cold Pans

SPC-TA-MF-20-04-60



U.L. Sanitation Classified to NSF Standards

- 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

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.

TempestAir™ Cold Pans - Cold pans to be 18 gauge stainless steel fully welded construction with 1/4" covered 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. TempestAir™ 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-449A refrigerant. Cold pan will meet or exceed NSF7 standards while allowing food pans to remain flush to the counter top.

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 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.

Options

Top

- Height Other Than Standard 36" (Specify _____)
- (RE) Recess For 18" x 26" Pans
- (FF) End Drop Shelf
- (MR)#7 Hi-Lite Edge
- (TWE) Top Width Extension (Specify _____)

Above the Top

- (CCCP) CrystalClear Counter Protector
- (CCCB) CrystalClear Self Service Single Buffet Shield
- (CCDB) CrystalClear Self Service Double Buffet Shield
- (CCPADJ) CrystalClear Counter Protector Adjustable for Self-Service to Full Service
- (CCSMT) Crystal Clear Multi-Tier Single Service
- (CCDMT) Crystal Clear Multi-Tier Double Service

- (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
- (FTO) Frost Top Overshelf Display
- (RR) LED Lights

Tray Slide / Cutting Board Options

- (A) 10" Beaded, Stainless Steel Tray Slide
- (B) 10" Flat Surface, Stainless Steel
- (CTS) 10" Corian Tray Slide Solid
- (CTR) 10" Corian Tray Slide Routed Runners
- (D) 6" Wide Stainless Steel Cutting Board
- (E) 6" Wide Richlite® Composite Cutting Board

Base Options

- (EB) Enclosed Base - No Under Storage
- (Y) Hinged Doors
- (NN) Fiberglass Door Panels
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- S/S Toe Kick

REV 5/16/24



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

Approvals: _____

Cold Food Serving Counter Powered by TempestAir™
Molded Fiberglass (MF)

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

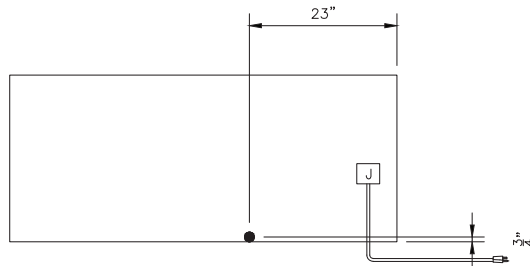
SIS No. 00-0-00

Cold Food Serving Counter Powered by TempestAir™

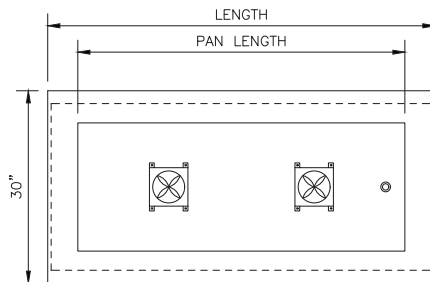
Molded Fiberglass (MF)



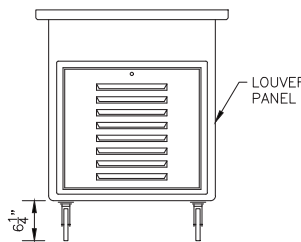
Cold Food Serving Counter Powered by TempestAir™
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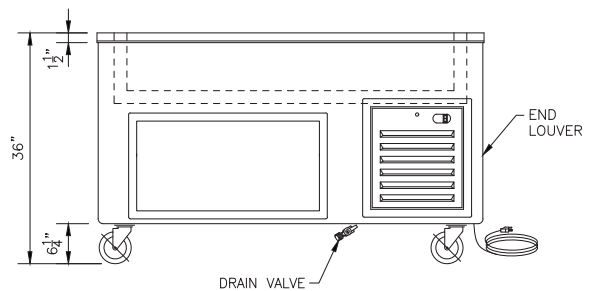
MECHANICAL VIEW



PLAN VIEW



END VIEW



OPERATOR VIEW

Model	Pan Capacity	Unit Length (L)	Cold Pan Length (L)	Comp.	No. Of Fans	120V, 1 phase		Approximate Ship Weight
						AMPS	NEMA	
SPC-TA-MF-20-02-36	2	36 ^{3/8"}	25"	1/3	1	7	5-15P	400 lbs.
SPC-TA-MF-20-03-50	3	50 ^{3/8"}	38"	1/3	1	7	5-15P	450 lbs.
SPC-TA-MF-20-04-60	4	60 ^{3/8"}	51"	1/3	2	7.1	5-15P	580 lbs.
SPC-TA-MF-20-04-66	4	66 ^{3/8"}	51"	1/3	2	7.1	5-15P	600 lbs.
SPC-TA-MF-20-05-74	5	74 ^{3/8"}	64"	1/3	2	7.1	5-15P	676 lbs.
SPC-TA-MF-20-05-84	5	84 ^{3/8"}	64"	1/3	2	7.1	5-15P	700 lbs.
SPC-TA-MF-20-06-96	6	96 ^{3/8"}	77"	1/2	3	9.2	5-15P	750 lbs.

Adding additional electrical components will change the total electric load.

Plumbing & Electrical Options

- (DD) Convenience Outlet, Flush
- 1/4" Turn Ball Valve
- Alternate Drain Location _____

Decor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (Specify Style & Color)
- Over-Structure With Signage & Lights (Specify _____)
- Stand Off Panel (Specify Materials _____)

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.™