



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

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Built-in TempestAir Cold Pan
- ✓ Adapter Bars for Cold Pans
- ✓ Cam Operated Line-up Locks



- TempestAir® cold pans exceed NSF7 with pans flush with 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 turnaround 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.

Hot Food Units - Provide with dry/moist electric hot food wells to be bottom mounted and have a 12x 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. 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.

TempestAir® Cold Pans - Cold pans to be 18 gauge stainless steel fully welded construction with ¼coved corners. The cold pan shall be pitched to a drain extended to a valve below the base. Cold pans shall be furnished with urethane insulation on bottom and all four sides. The pan shall be fully separated from the counter top by a perimeter breaker strip. Cold pans are to allow for a full steam table pan 6" deep. Temp-est Aire 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. Meet or exceed NSF7 standards while allowing food pans to remain flush to the counter 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 ½ stainless steel trim strips.

Options

Top

- Height other than std. 36" (specify _____)
- (RE) Recess for 18" x 26" pans
- (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
- (I) 2 tier Display Shelf, single service
- (I2) 2 tier Display Shelf, double service
- (RR) LED Lights
- (S) Infra-Red Heat Lamp Strip
- (U) Infra-Red Heat Strip with Lights

Tray Slide/Cutting Board

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

REV 5/12/22 - Printed in the U.S.A.



LTI, Inc.
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Jonesboro, GA 30236 lowtempind.com

Approvals: _____

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

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

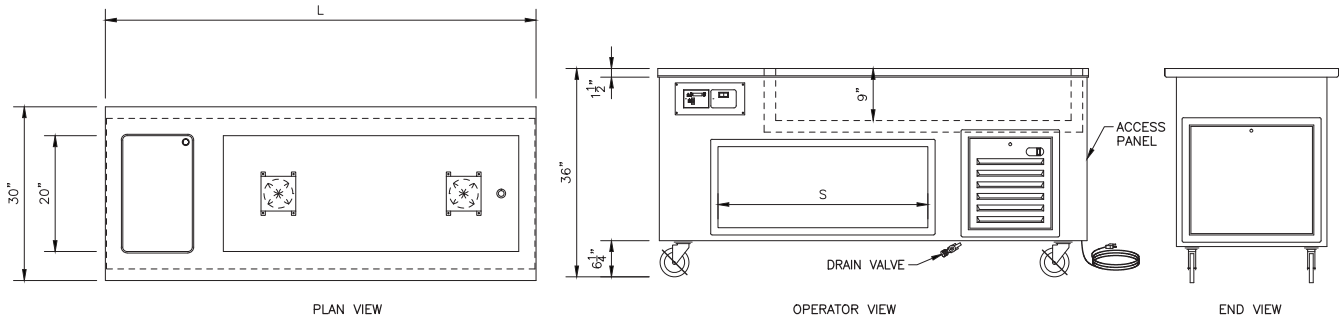
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Hot-Cold Combo Table

Laminate Panel (L) or Stainless Steel (S)



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



*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-RA	1	1	50 ^{3/8"}	15"	1/3 HP	10	14-20	13.1	5-20P	450 lbs.
CPT-61-RA	1	3	60 ^{3/8"}	28"	1/3 HP	10	14-20	13.1	5-20P	580 lbs.
CPT-62-RA	2	2	60 ^{3/8"}	28"	1/3 HP	12.4	14-20	18.6	5-30P	580 lbs.
CPT-71-RA	1	4	74 ^{3/8"}	36"	1/3 HP	10.9	14-20	14	5-20P	676 lbs.
CPT-72-RA	2	3	74 ^{3/8"}	36"	1/3 HP	12.4	14-20	18.6	5-30P	676 lbs.
CPT-73-RA	3	2	74 ^{3/8"}	36"	1/3 HP	14.8	14-20	24.1	5-50P	676 lbs.
CPT-91-RA	1	5	96 ^{3/8"}	(2) 28"	1/3 HP	10.9	14-20	14	5-20P	750 lbs.
CPT-92-RA	2	4	96 ^{3/8"}	(2) 28"	1/3 HP	13.3	14-20	19.5	5-30P	750 lbs.
CPT-93-RA	3	3	96 ^{3/8"}	(2) 28"	1/3 HP	14.8	14-20	24.1	5-50P	750 lbs.
CPT-94-RA	4	2	96 ^{3/8"}	(2) 28"	1/3 HP	17.2	14-30	29.6	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)
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- S/S Toe Kick

Plumbing & Electrical Options

- (DD) Convenience outlet, flush

Décor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal
- Canopy (specify style & color)
- Over-structure with signage & lights (specify _____)
- Offset Panel
- 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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how food is served.™