

Project: _____

Item: _____

Quantity: _____

Date: _____



Drop-in Models **Wells**

<input type="checkbox"/> DI-TW-DW-20-01-T/H	1
<input type="checkbox"/> DI-TW-DW-20-02-T/H	2
<input type="checkbox"/> DI-TW-DW-20-03-T/H	3
<input type="checkbox"/> DI-TW-DW-20-04-T/H	4
<input type="checkbox"/> DI-TW-DW-20-05-T/H	5
<input type="checkbox"/> DI-TW-DW-20-06-T/H	6

Hot Food Drop-In
Dry or Wet Heat Models

DI-TW-DW-20-03-T shown.



- Dry use, no water required
- Fully insulated, for use in any counter
- 1 to 6 pan units provide for full menus
- Manifold drains make installation easy
- Labor saving easy to clean design

Benefits

- ✓ 563 watt heat source (at 208V)
- ✓ Individual solid-state digital controls
- ✓ Fully insulated for use in any counter
- ✓ 1 to 6 pan units provide for full menus
- ✓ Labor saving "easy to clean" design
- ✓ Single electrical connection
- ✓ Manifold drains for single point drain connection
- ✓ Fast, easy installation
- ✓ 208V (563 watt) or 120V, 240V (751 watt)

Standard Features

- ✓ Solid state digital controls
- ✓ Full sealing gasket
- ✓ T-Turn down edge

Optional Features (specify)

- Small pan divider bars
- Adapter panel
- (contact factory)
- 120V (751 watts)
- 240V (751 watts)
- Hugged edge (denote "H" in suffix)

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

SIS No. 00-0-00

REV 5/29/24



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

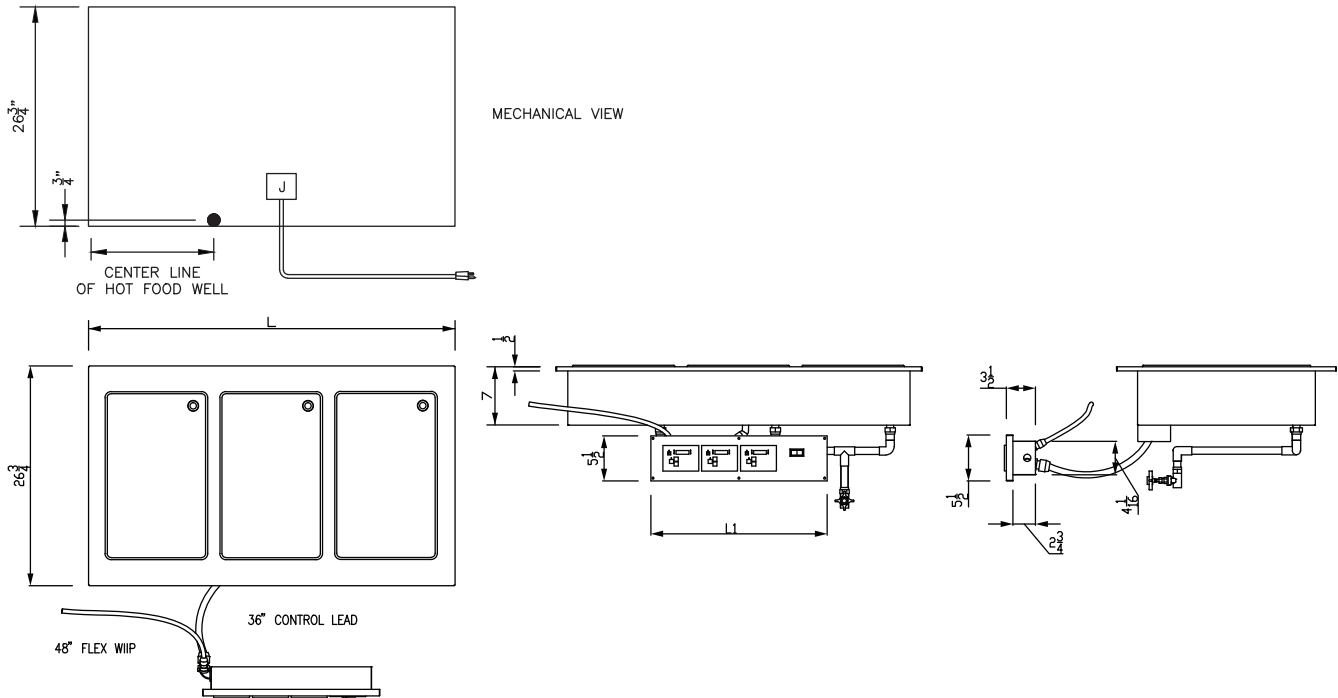
Approvals: _____

Hot Food Drop-In

Dry or Wet Heat Models



Hot Food Drop-In
Dry or Wet Heat Models



Model #	Pans	L	L1	Cut-out size	208V, 1 phase		240V, 1 phase		120V, 1 phase	
					Watts	Amps	Watts	Amps	Watts	Amps
DI-TW-DW-20-01-T/H	1	16 1/2"	12"	22 5/8" x 14 1/4"	563.5	2.7	751	3.15	751	6.25
DI-TW-DW-20-02-T/H	2	30 1/2"	16 3/4"	22 5/8" x 28 1/4"	1127	5.4	1502	6.3	1502	12.5
DI-TW-DW-20-03-T/H	3	44 1/2"	21 1/2"	22 5/8" x 42 1/4"	1690	8.1	2253	9.4	2253	18.8
DI-TW-DW-20-04-T/H	4	58 1/2"	26 1/4"	22 5/8" x 56 1/4"	2253	10.8	3004	12.5	3004	25
DI-TW-DW-20-05-T/H	5	72 1/2"	31"	22 5/8" x 70 1/4"	3816	13.5	3755	15.6	3755	31.3
DI-TW-DW-20-06-T/H	6	86 1/2"	35 3/4"	22 5/8" x 84 1/4"	3380	16.3	4506	18.8	4506	37.6

General Specifications

Top perimeter frame to be constructed of 14 gauge stainless steel, welded, ground and polished with a thermal break provided between the top and heated sections

Interior pan to be 18 gauge stainless steel, fully welded, ground and polished. To be fully insulated with fiberglass insulation.

The exterior jacket to be constructed of 18 gauge galvanized steel.

Each compartment to have 563 watt heat source with solid state digital controls.

All switches and controls to be fully accessible. Units to be UL listed and shall bear the UL Sanitation seals.

Approval/Submittal (signature required)

Adherence to LTI installation instructions is required. Failure to do so may void the warranty.

Signature _____

Date _____

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.

Control Panel cut-out size

DI-TW-DW-20-01-T/H	11" X 4 1/4"
DI-TW-DW-20-02-T/H	15 3/4" X 4 1/4"
DI-TW-DW-20-03-T/H	20 1/2" X 4 1/4"
DI-TW-DW-20-04-T/H	25 1/4" X 4 1/4"
DI-TW-DW-20-05-T/H	30" X 4 1/4"
DI-TW-DW-20-06-T/H	34 3/4" X 4 1/4"

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Changing
how food is served.™