



Model EL-75-CF Refrigerated with optional stainless steel upper structure with built in frost shelf and optional see-through sliding lids.

Project: \_\_\_\_\_

Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Date: \_\_\_\_\_

Models	Length	Width
<input type="checkbox"/> EL-57-CF Refrigerated	57"	38"
<input type="checkbox"/> EL-75-CF Refrigerated	75-3/4"	38"

### Standard Features

- ✓ 14 gauge stainless steel top
- ✓ 3" locking swivel casters
- ✓ 34" overall height
- ✓ Cam operated line up lock
- ✓ Plugs into standard 5-15R
- ✓ 8 ft. cord and 5-15P plug
- ✓ 4.5" deep wire baskets stainless steel sliding lids



U.L. Sanitation Classified to NSF Standards

- Easy to clean
- Portable, easy to move
- Can be used in a line-up

- Nesting baskets for convenient service
- Plugs into standard outlet
- Will hold cold food at 40 degrees F

## Specifications

**Top** - 14 gauge stainless steel with square turnaround on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

**Cold Interior** - Unit to have welded stainless steel watertight interior liner with 2" urethane foam insulation and full perimeter interior breaker strip at top. 1" open drain to extend to drain valve below body. Cold wall copper coils attached to exterior and interior partitions. R-513 hermetically sealed, air cooled condensing unit with digital temperature control and display.

**Self-Leveling System** - Basket to be held at proper height by two stainless steel selfleveling mechanisms, field adjustable without tools, and a removable stainless steel carrier. (Area above compressor will not be self-leveling.)

**Body (F)** - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand layup 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.

**Body (S)** - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights and a 11 gauge steel bottom.

**Body (L)** - Uni-body structure, fabricated from 18 gauge steel, welded ground and polished. Interior reinforced with 12 gauge galvanized steel uprights and a 11 gauge steel bottom. Furnished with 1/2 inch stainless steel trim on corners and bottom. Standard grade laminate applied on all sides.

**Sliding Top Doors** - Removable lids - 18 ga. stainless steel double pan insulated doors with integrated handles.

**Casters** - 3" non-marking ball bearing swivel type all with brakes.

## Options

### Tray Slide/Work Shelf

- (A) Beaded, stainless steel tray slide
- (B) Flat surface, stainless steel
- (C) Tubular stainless steel
- (D) 8" wide stainless steel work shelf

### Other Options

- Stainless steel mounted basket
- Stainless steel overshelf
- Stainless steel cord wrap
- 5" casters (36" overall height)
- See-through sliding lids
- Removable stainless steel push handle

REV 7/7/20



LTI, Inc.  
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Jonesboro, GA 30236 lowtempind.com

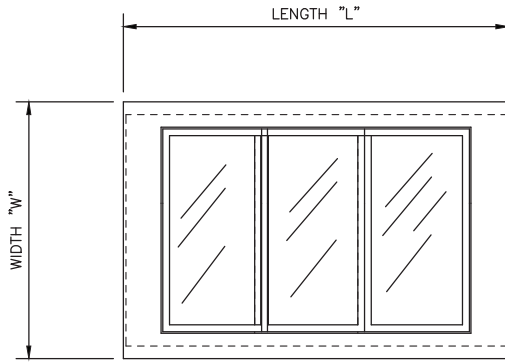
Approvals: \_\_\_\_\_

# Deluxe Cold Food Dispenser

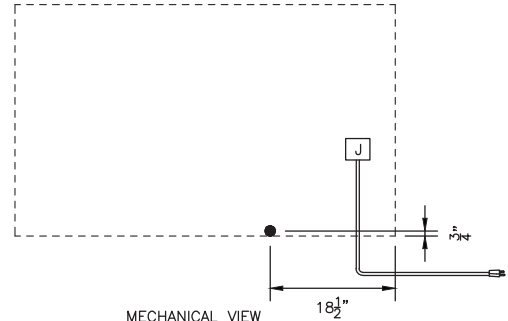
Molded Fiberglass (F), Laminate Panel (L) or Stainless Steel (S)

# ExpressLine

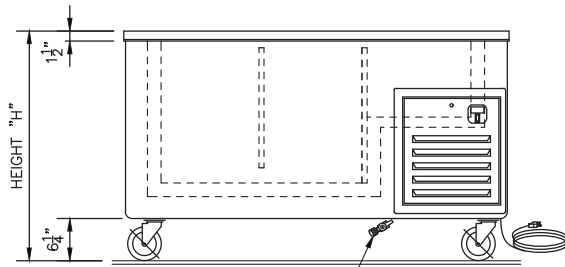
Deluxe Cold Food Dispenser  
Molded Fiberglass (F), Laminate Panel (L) or Stainless Steel (S)



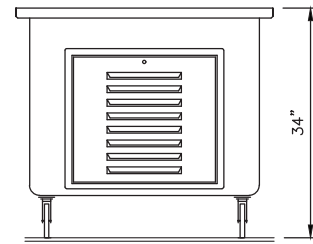
PLAN VIEW



MECHANICAL VIEW



OPERATOR VIEW



END VIEW

Model	Length	Width	Height	Basket Size	Bays/ Compartments	Basket Capacity 2-1/4"	* Basket Capacity 4-1/2"	Electrical Req.
EL-57-CF Refrigerated	57"	38"	34"	26" X 13"	3	15	7	120V/7.1a
EL-75-CF Refrigerated	75-3/4"	38"	34"	26" X 13"	4	21	10	120V/7.1a

\* EL with lowerators  
Models come standard with 4-1/2" deep baskets

## Décor Options (Contact Factory)

- Vinyl Graphic Wrap
- Body Decal

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.

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

SIS No. 00-0-00

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