



Project: _____

Item: _____

Quantity: _____

Date: _____

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

CP-TA-MF-20-04-60



- 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 turnout 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" coved 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 uprights welded to support shelving to form integral U frame for maximum stress relief.

Options

Top

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

Above the Top

- (CCCP) CrystalClear Counter Protector
- (CCSB) CrystalClear Self Service Single Buffet Shield
- (CCDB) CrystalClear Self Service Double Buffet Shield
- (CCCPADJ) 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 16 Ga. Stainless Steel Top Shelf Mounted On 1-1/4" tubular uprights
- (GA) Sloped Front Protector, Stainless Steel Top, Adjustable

- (GAG) Sloped Front Protector, Glass Top Shelf, Adjustable
- (GC) Sloped Front Protector, Stainless Steel Top, Fixed Glass
- (GCG) Sloped Front Protector, Glass Top Shelf, Fixed Glass
- (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
- (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 Tray Slide
- (C) 10" Tubular Tray Slide
- (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
- (E1) 6" Wide Sanalite® Cutting Board
- (FF) End Drop Shelf 12" x 30"

Base Options

- (EB) Enclosed Base - No Under Storage
- (CL) Cylinder Locks
- (Y) Hinged Doors
- (MM) Vertical Trim Strips
- (SS) Stainless Steel Legs
- (TK) S/S Toe Kick

Plumbing & Electrical Options

- (DD) Convenience Outlet, Flush
- (DC) Daisy Chain Outlet
- 1/4" Turn Ball Valve
- Alternate Drain Location (Consult Factory)

REV 9/4/24

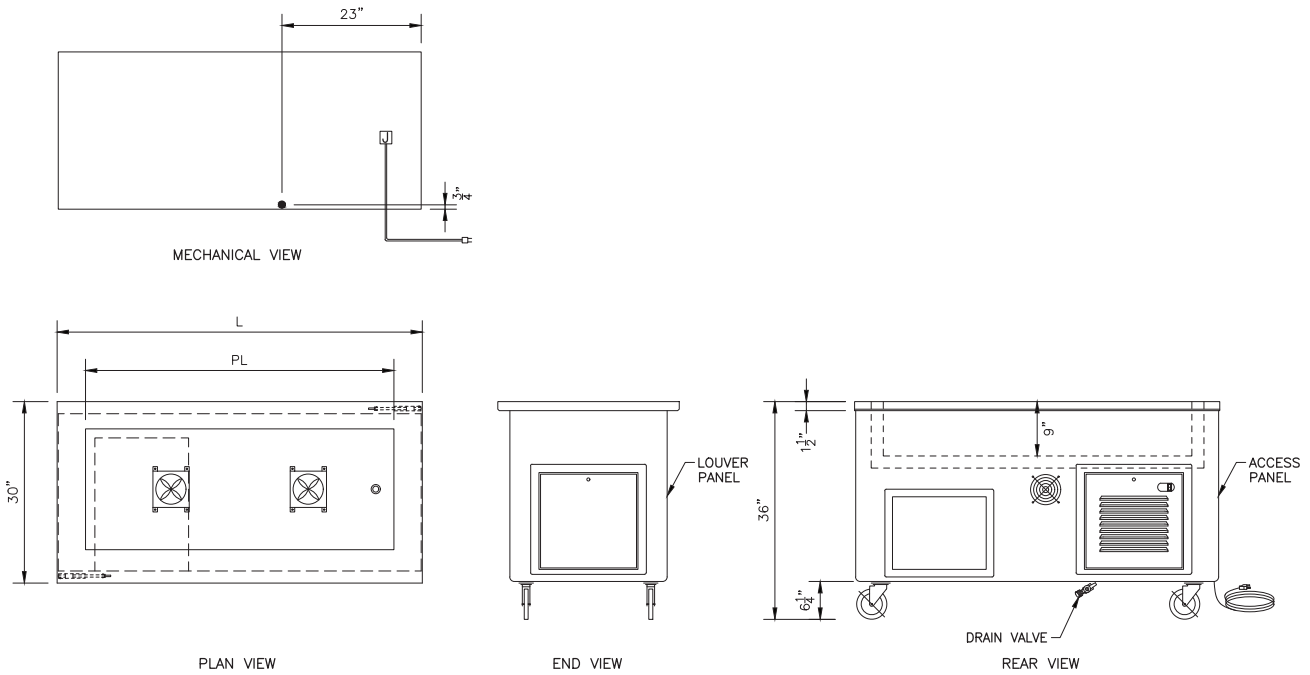
Approvals: _____

Cold Food Serving Counter Powered by TempestAir™

Molded Fiberglass (MF)



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



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

Decor Options (Contact Factory)

- Vinyl Graphic
- 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.

SIS No. 00-0-00

REV 9/4/24

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Changing
how food is served.™