

MX Refrigerated Cold Pan Drop-In



Item: _____

Quantity: _____

Date: _____

Pans

- ☐ DI-MX454-20-01-T/H 1
- ☐ DI-MX454-20-02-T/H 2
- ☐ DI-MX454-20-03-T/H 3
- ☐ DI-MX454-20-04-T/H 4
- ☐ DI-MX454-20-05-T/H 5



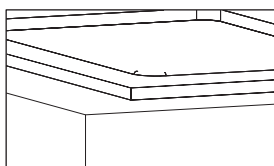
U.L. Sanitation Classified to NSF Standards

- Refrigerated cold pans exceed NSF7 with pans recessed 3" below top maintaining 40°F or less.
- Versatile static air system
- Pan rails remove easily
- Approved for deli and salad bar use
- Accommodates 6" deep pans
- Self contained design allows for easy installation in any counter, cart or table.

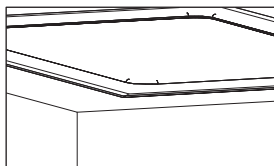
- ✓ Full sealing gasket
- ✓ Pan dividers
- ✓ 6' cord and plug
- ✓ 120V, 60, 1PH
- ✓ Muffin fans (shown at right)
- ✓ 5° Hugged Edge

- ☐ Small pan divider bars
- ☐ Turned Down Edge (T)
- ☐ Skirt mounted on/off switch pre-wired to electrical receptacle

- ❑ 90° 1/2" Turned Down Edge**



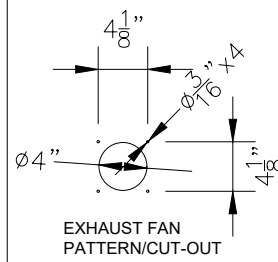
- ☐ **5° Hugged Edge (Standard)**



MUFFIN FAN



115VAC / 60HZ / 0.18A
CFM-105 dB-48



REV 12/12/25



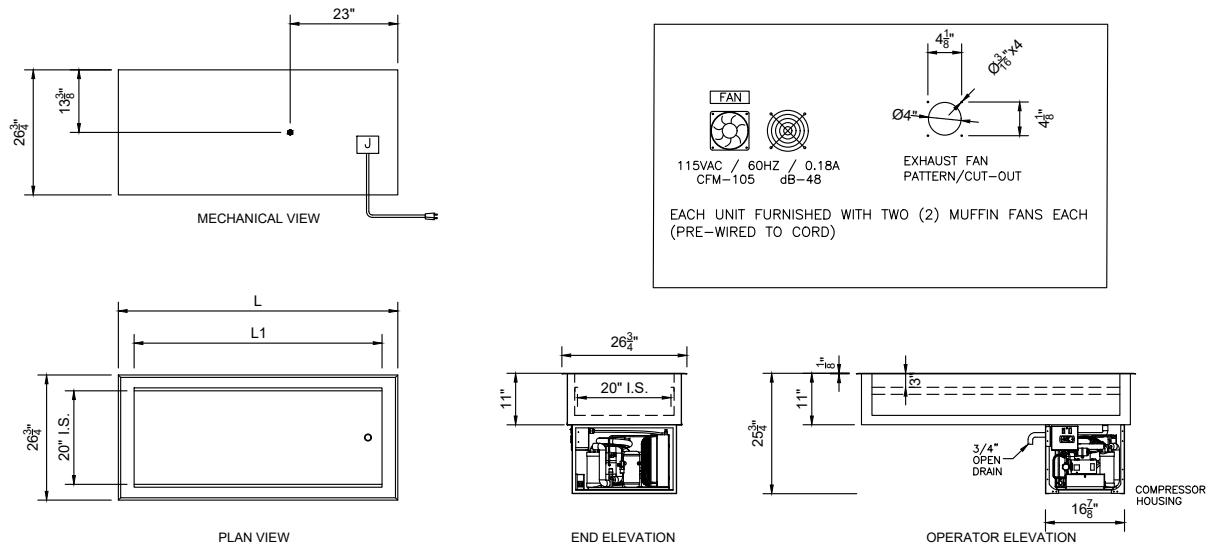
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Jonesboro, GA 30236

(888) 584-2722
lowtempind.com

Approvals:

MX Refrigerated Cold Pan Drop-In

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Model #	Pans	L	L1	Cut Out Size	H.P.	Volts	Amps (120V)	NEMA Plug
DI-MX454-20-01-T/H	1	19-1/2"	13-1/4"	19-3/8" x 25-7/8"	1/3	120	5.2	5-15P
DI-MX454-20-02-T/H	2	32-1/4"	26-1/4"	31-7/8" x 25-7/8"	1/3	120	5.2	5-15P
DI-MX454-20-03-T/H	3	45"	39-5/8"	44-1/4" x 25-7/8"	1/3	120	5.2	5-15P
DI-MX454-20-04-T/H	4	57-3/4"	53"	58-5/8" x 25-7/8"	1/3	120	5.2	5-15P
DI-MX454-20-05-T/H	5	70-1/2"	66-3/8"	72-1/4" x 25-7/8"	1/3	120	5.2	5-15P

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 refrigerated interior. Interior pan to be 18 gauge stainless steel, fully welded, ground and polished, removable stainless angles mounted on shoulder studs 3" below top with a 3/4" open drain. To be fully insulated with a 1-1/2" to 2" urethane insulation. The exterior jacket to be constructed of galvanized steel.

Refrigeration system to be hermetically sealed compressor operating on R-454C refrigerant with thermostatic control. Food pans shall be supported by full length removable brackets located 3" below the top.

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF7 requirements.

Adequate ventilation must be provided to ensure proper operations of this unit. A minimum louvered opening of 16" x 16" with thru air flow is recommended. A minimum of 205 CFM air flow across the condensing unit area is recommended. Failure to provide adequate ventilation will void manufacturer's warranty. Customer side access is required for service of unit.

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.

