

Project		
AIA #	SIS #	
Item #	Quantity	C.S.I. Section 114000



Glycol Prep Tables Self-Contained

113" Two Row Pan Models









This unit is listed to UL 471, CSA 120 and NSF 7 by an approved NRTL Consult the factory or unit data plate for approval information.

AVAILABLE CONFIGURATIONS

46", 60", 65", 71", 91" & 113" Wide Models

2 Row Pan Rail Model 113" Long Model for 32 x 1/6 Pans TB113SL2S

STANDARD PRODUCT FEATURES

- Glycol System Exceeds NSF7 Requirements by Maintaining Food at or below 39° Using Specified 8" Deep Pans
- Stainless Steel Exterior & Interior Finish
- Horizontal Finned T6 Anodized Chiller Plates, Holds 1/3, 1/6, or 1/9 Size Pans Up to 8" Deep (pans supplied by others)
- General Fit 7.6" Chiller Bar Spacing
- Stainless Steel Lift-Off Night Cover
- Sloped Rail
- Set of 6" Casters
- 14" White Poly Cutting Board (2 row pan rail models)
- 8" White Poly Cutting Board (3 row pan rail models)
- 20" Stainless Steel Doors, Left or Right Hinge Option
- Self-Closing Doors with Stay Open Feature
- Metal Door Handle with Gasket Guard
- Magnetic Snap-In Door Gaskets
- Two (2) Shelves Per Door, On Pilasters
- Heat Exchanger and Pump Closely Located from and in Communication with Refrigeration Controls
- Thermostatic Expansion Valve Metering Device
- 3-Year Parts & Labor Warranty
- 2-Years Additional Compressor Parts Warranty

ACCESSORIES & OPTIONS

- Stainless Steel Finished Back
- Stainless Steel Single or Double Overshelf
- Full Length Removable Composite Cutting Board
- Set of 4" Casters or 6" Legs
- Hinged Night Cover
- Drawers in lieu of Doors
- Trayslides

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

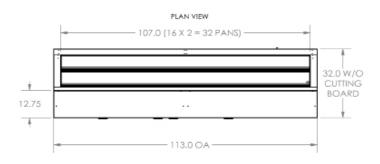
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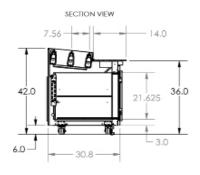
MODEL: TB113SL2S

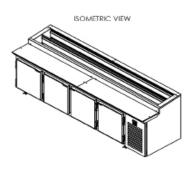


TB113SL2S 2 Pan Rail Model











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Glycol Prep Tables **Self-Contained**

MODELS

Door Models: TB113SL2S, TB113SL3S

MODELS	TB113SL2S 2 Row Pan Rail	
CABINET DIMENSIONAL DATA		
L x D* x H (in.)	113" x 33.5" x 42"	
Door	4	
# of 1/6 Pans	32	
Amps	18	
NEMA Plug	5-30P	
Voltage	115/60/1	
Weight lbs. (kg)	1160	
REFRIGERATION DATA		
MDEC	-	
Refrigerant	R-404A	
Refrigerant Amount oz. (gr)	20	

² Row Pan Rail Models

*When ordering please specify: voltage, hinging and optional accessories.

EQUIPMENT SPECIFICATIONS

Heavy-duty stainless steel, 4 inch high raised rail, slightly sloped to front with a glycol pan chiller system. To anodized horizontal chiller plates to accommodate 1/3", 1/6" and 1/9" pans. All heavy duty stainless steel construction with Lift-off night cover. Comes standard with white polyethylene cutting board.

CONSTRUCTION

Base exterior front and sides are stainless steel. Back is galvanized steel and bottom is galvanized steel. Interior has coved corners. Two powder coated (gray), wire shelves are provided for each door section. Casters are provided. Doors are standard with foam insulated stainless steel, self-closing hinges, and snap-in magnetic gaskets.

INSULATION

Nominal two (2) inch thick foamed-in-place polyurethane.

REFRIGERATION

All necessary controls and components are included in Self-contained models. Refrigeration includes condensing unit, expansion tank, heat exchanger and pump closely located from and in communication with the refrigeration controls.

Unit equipped with 115 volt single phase components. All hook-ups are at rear of unit.

WARRANTIES

Both a three year parts and labor warranty and an additional two year compressor warranty are provided standard.

Equipped with one NEMA 5-15P Plug



Recommended Pan Brands For Standard Pan Chiller Fit and Spacing

Brand	Item Description	
Cambro	Polypropylene	
Cambro	Polycarbonate	
Carlisle	Polycarbonate	
Carlisle	Stainless Steel	
Syscoware/Vollrath	SPI	
Syscoware/Vollrath	SPIII	
Rubbermaid	Polycarbonate	
JR	S/S	
Crestware	S/S	

Approved by Date				
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^{*}Overall depth with standard 14" cutting board