



Discover the Art of Display...



Sushi Drop In display with custom finish

Visit our website for optional RAL colors and Materials finishes.

[RAL Colors Website](#)

[Materials Brochure PDF](#)

Project Name: _____

Item #: _____ Quantity: _____

SUSHI DROP IN

DROP IN MODELS:

SUSHI DI 1000, 1250, 1500, 1700

STANDARD FEATURES

- Molded heat-insulated tank coated by stainless steel
- Static refrigeration with coil into the plane + upper static evaporator in polish tube
- Thermostatic valve
- Stainless steel trays in polished finished
- Tempered glass box
- Diffused LED lighting 3000°K
- Sliding acrylic back doors
- Digital control panel
- LCD temperature display
- Polished stainless steel interior and exterior

OPTIONS

- Sliding glass back doors
- Epoxy RAL color interior and exterior
- Brushed stainless steel interior and exterior
- Natural brass aged with acid LO10NBA exterior only




**Oscartek® reserves the right to change, modify, discontinue, or change any features, sizes, or capacity on any model without prior notice.*

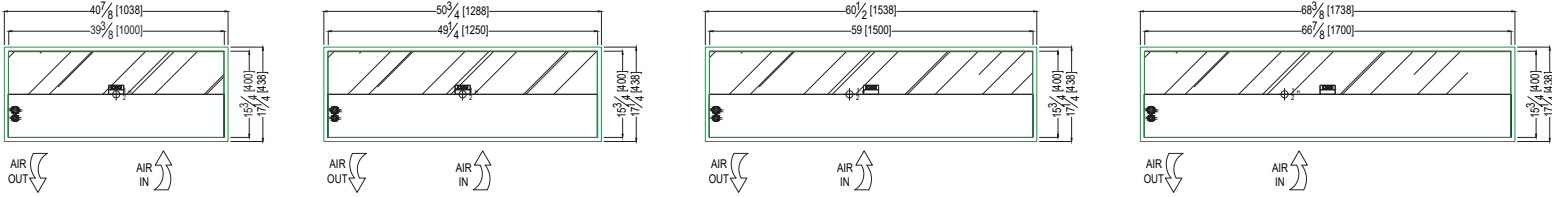
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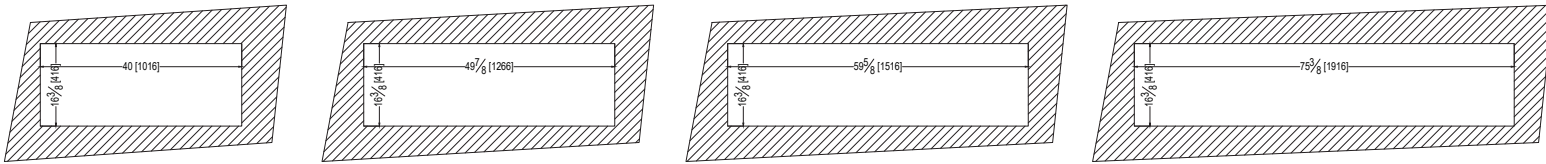
DROP IN MODELS: SUSHI DI 1000, 1250, 1500, 1700

**SUSHI - DROP IN
PLAN VIEWS**

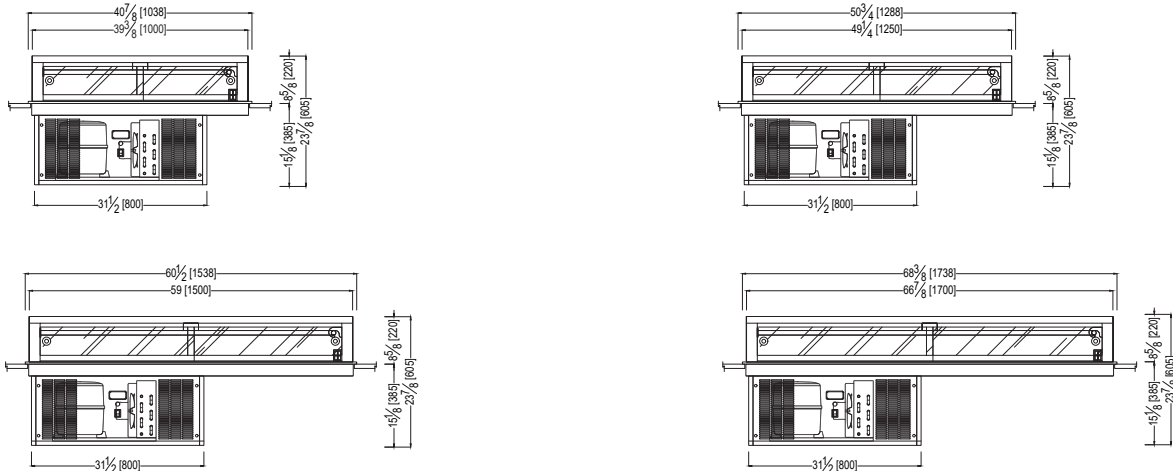
ELECTRICAL LEGEND	
	REFRIGERATION LINES
	DRAIN
	POWER



**SUSHI - DROP IN
WORK TOP CUT OUT VIEWS**



**SUSHI - DROP IN
REAR ELEVATIONS (OPERATOR SIDE)**



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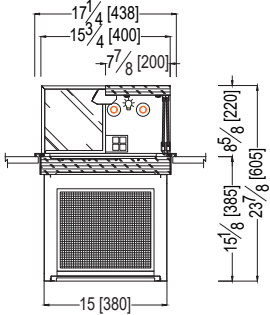
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DROP IN MODELS: SUSHI DI 1000, 1250, 1500, 1700

SUSHI - DROP IN
SECTION VIEW



SUSHI - DROP IN					
TECHNICAL FEATURES		MODELS			
Model Name (Model Code)		SUSHI DI 1000	SUSHI DI 1250	SUSHI DI 1500	SUSHI DI 1700
External Dimensions (L-D-H)	Inches	*40 7/8" - 17 1/4" - 23 7/8"	*50 3/4" - 17 1/4" - 23 7/8"	*60 1/2" - 17 1/4" - 23 7/8"	*68 3/8" - 17 1/4" - 23 7/8"
	Inches-MM	*1038 - 438 - 605	*1288 - 438 - 605	*1538 - 438 - 605	*1738 - 438 - 605
Crated Dimensions (L-D-H)	Inches	48" - 25" - 35"	58" - 25" - 35"	68" - 25" - 35"	76" - 25" - 35"
	Inches-MM	1218 - 618 - 875	1468 - 618 - 875	1718 - 618 - 875	1918 - 618 - 875
Refrigeration	Type	Static	Static	Static	Static
Refrigeration Display Area	Type	Deck	Deck	Deck	Deck
Operating Temperature	°F	35°F to 41°F	35°F to 41°F	35°F to 41°F	35°F to 41°F
Compressor	Nr./Type	1 / Hermetic	1 / Hermetic	1 / Hermetic	1 / Hermetic
Electric Supply	(V/Ph/Hz)	120/1/60	120/1/60	120/1/60	120/1/60
Power Consumption	(W/A)	500/4.8	590/5.0	650/6.0	750/6.8
Defrost	Mode/Type	Automatic	Automatic	Automatic	Automatic
Climatic Class	°F/%RH	75°F-55%RH	75°F-55%RH	75°F-55%RH	75°F-55%RH
Refrigerant Gas	Type	R290	R290	R290	R290
Pipe Size (Inches)	Suction - Liquid	3/8" - 1/4"	3/8" - 1/4"	3/8" - 1/4"	3/8" - 1/4"
Net Weights	Lb	243	287	331	397
Crated Weights	Lb	300	337	381	447

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