

Project:	AIA#
Item:	
Location:	SIS#
Approved:	

FOOD PREPARATION TABLES

SPED60HC Sandwich Prep Table Hydrocarbon Series

MODEL: SPED60HC-10-2



OPTIONS & ACCESSORIES

- 3 Year parts/labor standard, additional 2 year warranty available
- · Stainless steel back
- Stainless steel interior
- Overshelves (single or double)
- Crumb catcher kit
- · Richlite cutting board
- Night cover
- Bottle organizer
- Bun rack
- Epoxy coated shelves
- Shelf clips
- Shelf dividers
- Pan supports
- Pan support crossbar
- Pan configuration
- 6" Legs or 3" casters
- Low profile casters
- Remote option* (see note on back page)

5 Year Parts/Labor Warranty Available 7 Year Compressor Warranty

CABINET CONSTRUCTION

- Stainless steel front, sides, top, door, drawers and grille (galvanized back & bottom)
- Interior liner is made of corrosion resistant aluminum
- Full electronic control
- Removable hoods made of matching stainless steel
- Airflow assures that product in open containers is kept below 41°F and above freezing
- Self-closing door with 120° stay-open feature, on cartridge style
- Easy door removal for service and cleaning
- Field-reversible door (hinge kit not included)
- Snap-in magnetic gaskets for positive door & drawer seal
- Painted aluminum handles
- 10" Wide cutting board constructed of white polyethylene plastic
- · Cutting board removable for cleaning
- Two (2) epoxy-coated steel wire shelves
- Ten (10) 1/6 4" deep pans constructed of polycarbonate plastic
- Pans furnished are 4" deep constructed of polycarbonate plastic
- Stainless steel drawer frames supported on telescoping drawer slides
- Drawer slides include locking mechanism that prevents drawers from being inadvertently pulled off cabinet
- 6" Casters, with (2) brakes standard

REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Adaptive defrost
- Epoxy coated evaporator coil
- Enhanced airflow maintains temperatures between 36° 38°F





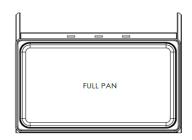


3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax: 1-336-245-6453 Beverage-Air.com Sales@bevair.com

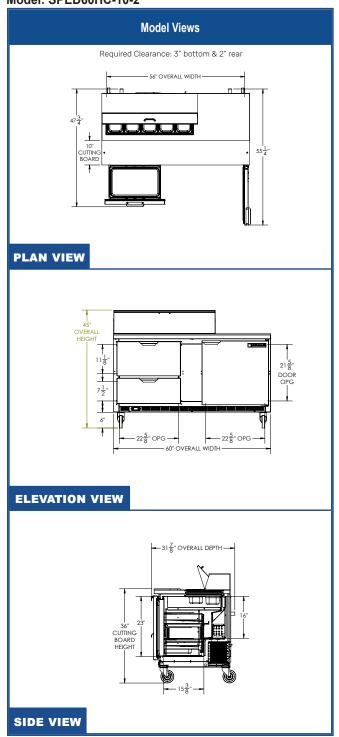


MODEL	SPED60HC-10-2	
EXTERNAL DIMENSIONAL DATA		
Width Overall	60"	
Depth Overall	31 %"	
Height Overall with Casters	45"	
No. of Doors	1	
Depth with Door Open 90°	55 ½"	
Door Opening	22 %" x 21 %"	
No. of Drawers	2	
Depth with Drawer Open Extended	47 ¾"	
Drawer Opening	22 %" x 11 %" 22 %" x 7 ½"	
Width, Cutting Board	10"	
INTERNAL DIMENSIONAL DATA		
NET Capacity (cubic ft.)	16.02	
Internal Width Overall (in)	56"	
Internal Depth Overall (in)	15 %"	
Internal Height Overall (in)	23"	
No. of Pans	10	
No. of Shelves	2	
ELECTRICAL DATA		
Full Load Amperes	5.4	
REFRIGERATION DATA		
Horsepower	1/3	
Capacity (BTU/Hr)	1549	
Heat Rejection (BTU/Hr)	2323.5	
Charge (lbs/grams)	0.2095/95	
SHIPPING DATA		
Gross Weight - Crated	406 lbs	
Height - Crated	48"	
Width - Crated	62"	
Depth - Crated	38"	

^{*}NOTE: Remote units are field wired and come with 6" legs. Refrigerant must be specified at time of order.



Food Preparation Table with Drawers: Standard Top Model: SPED60HC-10-2







ELECTRICAL CONNECTION

115/60/1 NEMA 5-15P Unit pre-wired at factory and include 8' long cord and plug set.

