



Custom Remote Ice Cream Cabinet models 66000

model 66318 66331 66343

Description:

Remote refrigerated ice cream storage and dipping cabinet. 16 gauge stainless steel top, and integral backsplash with 45° return. Die-stamped openings in top with insulated lids. Stainless steel fronts, stainless steel interior with welded-in-place refrigeration lines. 6" high adjustable and movable legs.

Specifications:

CABINET EXTERIOR: Top to be one piece of die-formed 16 gauge stainless steel with 2 5/8" nosing. Backsplash to be coved cornered, with 45° return at top and overall height of 6 3/4". Ends at top fitted with recessed heavy duty steel bars for field bolting units together, producing a hairline seam. Top to have die-stamped cut-outs with raised rims, fitted with removable, hinged, insulated lids. Exterior body to be corrosion resistant steel. Front panels to be removable, constructed of 22 gauge die-stamped stainless steel. Louver panel to be die-stamped stainless steel. Work surface to be at 36" work height. Legs to be 6" high stainless steel with adjustable bullet foot. Legs mounted to full length channel frame assembly which is integrally welded to bottom of body assembly. Legs can be moved left to right to avoid floor obstacles during installation.

CABINET INTERIOR: Unit interior to be stainless steel, with interior sides to be wrapped with refrigerating lines held firmly in place with holding clips welded to unit body. Unit insulation to be CFC free foamed in place urethane.

REFRIGERATION: Cooling system to utilize R-404a refrigerant, specify if otherwise. Expansion valve and refrigeration lines provided and installed for connection at unit rear. Syrup rail cooled by refrigeration line installed and attached to sealed stainless interior rail liner. Condensing unit control and solenoid provided. Unit totally prewired to junction box.

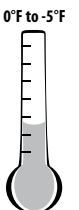
This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

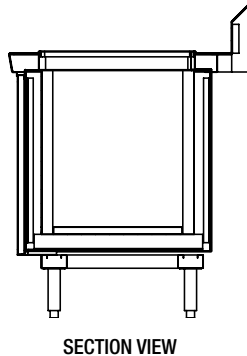
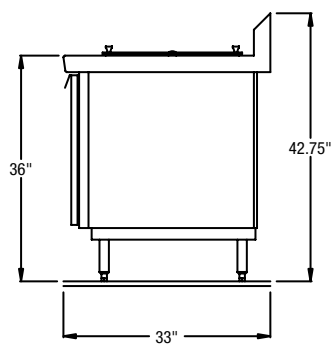
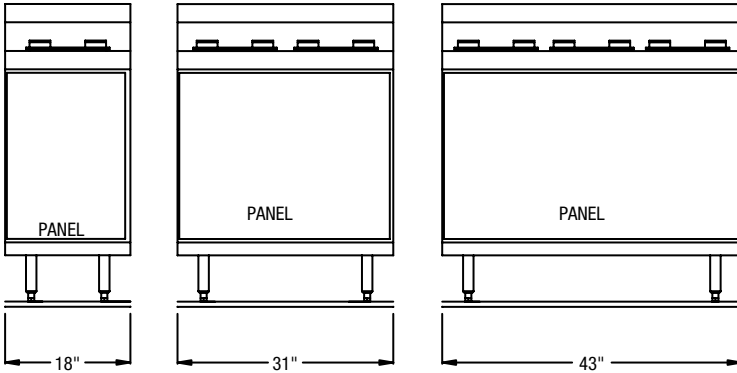
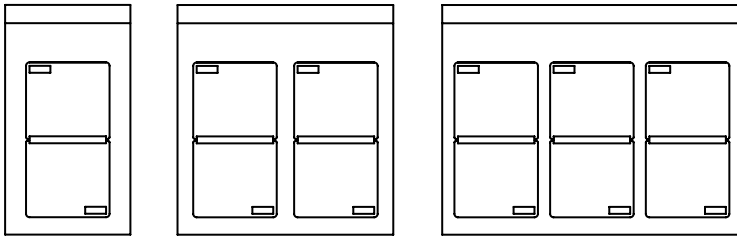
Shown with optional finished end.



Standard Features:

- Refrigeration system set up for R-404a refrigerant, (specify if otherwise)
- Expansion valve and refrigeration lines provided and installed for field connection
- Superb low temperature unit for ice cream storage and dipping
- Stainless steel interior allows double stacking of standard 3 gallon containers
- Foamed in place "CFC free" urethane insulation
- 6" high legs—adjustable and movable
- 45° integral stainless backsplash is standard. 90° stainless backsplash is optional.





LEGEND

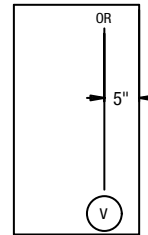
AFF = ABOVE FIXED FLOOR

(V) EXPANSION VALVE 20" AFF

BTU's
120V/60Hz/1Ph
Amps

OR REFRIGERANT
CHOOSE ONE:
 R-22 REFRIG.
 R404 REFRIG.
 R134A REFRIG.

CONNECTION:
 1/4" LIQUID,
 3/8" SUCTION
 LINE 8 1/2" AFF



29" Deep Equipment

Length	18"	31"	43"
Height*	36"	36"	36"
Storage Capacity	12 gal.	24 gal.	36 gal.
H.P.	1/3	1/3	1/3
Volts	115/60/1	115/60/1	115/60/1
Amps.	1	1	1
BTU's	383	688	985
Ship Wt.	208 lbs.	297 lbs.	375 lbs.

33" Deep Equipment

Length	18"	31"	43"
Model No.	66318	66331	66343
Height*	36"	36"	36"
Storage Capacity	12 gal.	24 gal.	36 gal.
H.P.	1/3	1/3	1/3
Volts	115/60/1	115/60/1	115/60/1
Amps.	1	1	1
BTU's	401	712	1015
Ship Wt.	208 lbs.	297 lbs.	375 lbs.

* All units on 6" high adjustable, movable legs for 35 1/2" to 36 3/4" high work surface.
 BTU load based on 100°F ambient, 7" ice cream

