



Custom Remote Ice Cream Cabinet models 68000

model 68331 68343

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, refrigerated syrup rail with jars, lids, and pumps. 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. 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. 6" high insulated syrup rail furnished with syrup pumps, lids with ladles, and plastic jars. Exterior body to be corrosion resistant steel. Front panels to be removable, constructed of 22 gauge 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 lines installed and attached to sealed stainless interior rail liner. Condensing unit control and solenoid provided. Unit totally prewired to junction box.

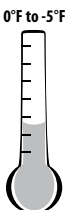
This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

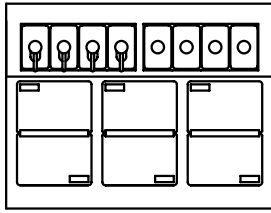
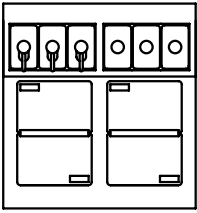
29° deep unit shown with optional finished end.



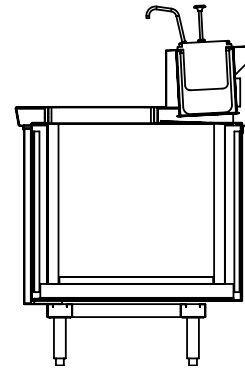
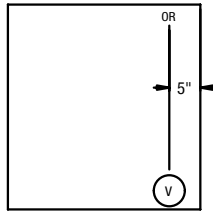
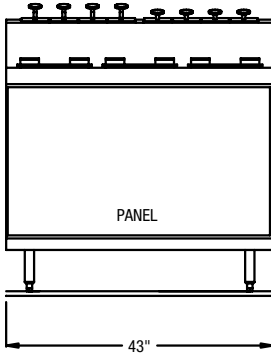
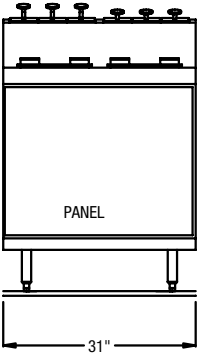
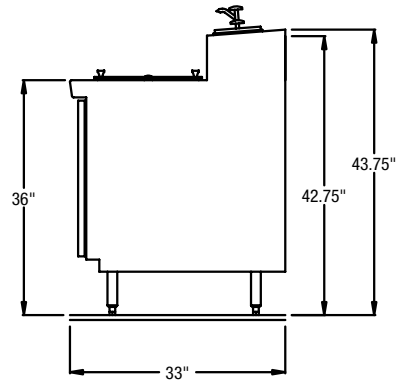
Standard Features:

- Refrigeration system set up for R-404a refrigerant, (specify if otherwise)
- Expansion valve and refrigeration lines provided and installed for field connection
- Refrigerated syrup rail supplied with pumps, jars and lids
- 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
 20" AFF
 (V) EXPANSION VALVE
 20" AFF
 hp RECOMMENDED
 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



SECTION VIEW

29" Deep Equipment		
Length	31"	43"
Height*	36"	36"
Storage Capacity	24 gal.	36 gal.
H.P.	1/3	1/3
Volts	115/60/1	115/60/1
Amps.	1	1
BTU's	505	795
Ship Wt.	308 lbs.	350 lbs.
33" Deep Equipment		
Length	31"	43"
Model No.	68331	68343
Height*	36"	36"
Storage Capacity	24 gal.	36 gal.
H.P.	1/3	1/3
Volts	115/60/1	115/60/1
Amps.	1	1
BTU's	726	1020
Ship Wt.	308 lbs.	350 lbs.

Standard Equipment in a 31" Rail
 (3) Syrup Pumps
 (3) Fruit Jars with ladles

Standard Equipment in a 43" Rail
 (4) Syrup Pumps
 (4) fruit Jars with ladles

* 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, 45° rail temperature.

