Model Specified: CSI Section 11400

## Compact Prep Table Refrigerators/ Self-Contained



## 60" Wide Models



Stainless Exterior, Anodized

60" Wide 12 Pan Model Hinged Left/Right UPT6012-LR 60" Wide 24 Pan Model Hinged Left/Right UPT6024-LR

Finally there is a compact prep table product worthy of the Traulsen name. Their rugged construction and high quality components make these units capable of standing up to the demanding environment of any foodservice kitchen. Each unit is built with a high quality stainless steel exterior and durable anodized aluminum interior.

They are also designed for high performance, providing accurate temperature maintenance within NSF Standard 7 guidelines. Fresh, safe food is assured, even under the most demanding conditions.

Their front breathing design allows for "zero-clearance" installation. As a result they can be placed right up against the backwall and alongside other kitchen equipment, saving valuable floor space. Additionally, they are supplied with top cut-outs in order to accommodate 1/6 size food pans. A full compliment of 4" deep sixth size plastic pans is provided.

## **Standard Product Features**

- Stainless Steel Exterior Top, Sides & Doors
- Anodized Aluminum Interior
- · Front Breathing Self-Contained Refrigeration System
- Environmentally Friendly R-134a Refrigerant
- Top Cut-Outs To Accommodate 1/6 Size Pans
- Full Compliment Of Plastic 1/6 Size Pans Provided
- Removable Stainless Steel Insulated Pan Cover & Pivoting Front Lid
- Reversible Full Length Nylon Cutting Board
- Self-Closing Stainless Steel Doors With Stay Open Feature At 105 Degrees
- Horizontal Work Flow Door Handles
- Anodized Aluminum Interior Door Liners
- · Interior Mounted Thermometer
- Two (2) Powder Coated Shelves Per Door, Mounted On Pilasters
- · Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In Door Gaskets
- 8' Cord & Plug Attached
- Set of Six (6) 6" High Adjustable Legs
- One Year Parts And Labor Warranty
- Five Year Compressor Warranty

# **Options & Accessories**

- Stainless Steel Finished Back
- · Additional Powder Coated Shelves
- 6" Overall Height Casters (for use in lieu of legs)
- 4" Overall Height Casters (for use in lieu of legs)
- 3-1/2" Overall Height Casters (for use in lieu of legs)
- Two Year Service/Labor Warranty Available





Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International in accordance with ANSI/NSF7.

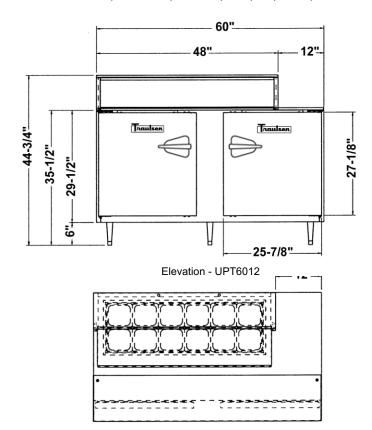
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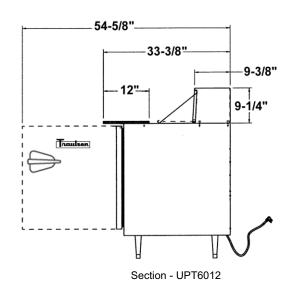
Project Quantity Item # Model Specified: CSI Section 11400

## **Model UPT6012**

Twelve (12) Sixth Size Pan Capacity **Compact Undercounter** Refrigerator Model (twelve 4" deep sixth size plastic pans provided)



Plan - UPT6012





**SECTION** 

9-5

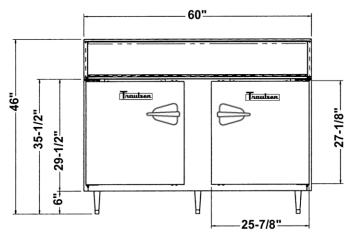
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Model Specified: CSI Section 11400

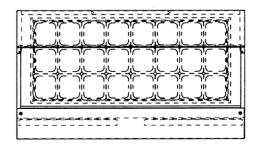
## **Model UPT6024**

Twenty Four (24) Sixth Size Pan Capacity
Compact Undercounter
Refrigerator Model

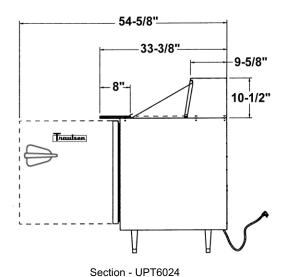
(twenty four 4" deep sixth size plastic pans provided)



Elevation - UPT6024



Plan - UPT6024





**Project** Quantity Item # Model Specified: CSI Section 11400

## **Specifications**

### Construction, Hardware and Insulation

Cabinet exterior front, one piece sides, and doors are constructed of 22 gauge stainless steel. Cabinet interior and door liners are constructed of anodized aluminum. The exterior cabinet back and bottom are constructed of galvanized steel.

A stainless steel door with a recessed work-flow handle and anodized aluminum liner is provided. The door self closes at less than 90 degrees and also includes a stay open feature at 105 degrees. Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

A full length reversible nylon cutting board, 12" wide (for model UPT6012) or 8" wide (for model UPT6024) is supplied standard.

Each model is supplied standard with its full compliment of 4" deep plastic 1/6 size pans and stainless steel pan dividers. The insulated pivoting pan cover is constructed of stainless steel, and is removable for cleaning.

#### Refrigeration System

A balanced, rear mounted, front breathing, self-contained refrigeration system using R-134a refrigerant is provided. It features a capillary tube metering device, air-cooled hermetic compressor, a forced air evaporator coil and a non-electric condensate evaporator. An 8' cord and plug is provided. Standard operating temperature is 34 to 38°F

#### Interior

Standard interior arrangements include two (2) powder coated wire shelves per door, mounted on pilasters. These are adjustable in 1/2" increments, allowing for a minimum of 1-1/2" spacing between shelves.

Both a one year parts and labor warranty and a five year compressor warranty (selfcontained models only) are provided standard. An optional 2<sup>nd</sup> year extended parts and labor warranty is also available.

DIMENSIONAL DATA	UPT6012	UPT6024	
Net capacity cu. ft.	16.7	16.7	
Length - overall in.	60	60	
Depth - overall in.1	33%	33%	
Depth - with door open 90°	54%	54 <sup>3</sup> / <sub>8</sub>	
Clear door height in.	241/8	241/8	
Clear door width in.	223/4	223/4	
Height - overall on 6" legs in.	443/4	46	
Number of shelves - total	4	4	
Shelf area sq. ft.	13.2	13.2	
Pan Capacity - 1/6 Size	12	24	
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	
Full Load Amperes	6.3	6.3	
Wattage	520	520	
REFRIGERATION DATA			
Refrigerant	R-134a	R-134a	
BTU/HR - H.P. <sup>2</sup>	1600 (1/4 HP)	1600 (1/4 HP)	
SHIPPING DATA			
Length - Crated in.	<b>75</b> ½	75½	
Depth - Crated in.	441/4	441/4	
Height - Crated in.	46¾	463/4	
Volume - Crated cu. ft.	90	90	
Net Wt. lbs.	375	375	
Gross Wt. lbs.	400	400	

NOTE: When ordering please specify: Voltage, Hinging, Optional Accessories and any additional warranties.

Continued product development may necessitate specification changes without notice. Part No. TR35823 (revised 1/07)

### **NOTES**

- Overall depth figure includes standard cutting board.
- Based on a 90 degree F ambient and 20 degree F evaporator.



