



PREPARATION TABLE

RAISED CONDIMENT RAIL MODEL 8000N

The 8000N Series raised condiment rail preparation table meets the 1998 NSF/ANSI standard 7, 41° F. pan product temperature requirements. Our Exclusive Dual System is proven by over 15 years of wrapped coldwall construction experience. Rail is provided with an Exclusive drain for easy clean-up.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

AVAILABLE MODELS:

- 8148N
- 8260N
- 8268N
- 8383N
- 8395N
- 84111N

STANDARD FEATURES:

- Meets 1998 NSF/ANSI standard 7, 41° F product temperature requirements
- Recessed wrapped coldwall rail with exclusive separate temperature controls & expansion valve for base and rail
- Exclusive press fit magnetic removable gaskets
- Separate dual control system for rail & base allows shutting rail off at night for up to 60% energy savings
- Condensing unit with hot gas condensate evaporator
- Hinged louver for panel for easy access to drain gate valve, rail temperature control and cleaning of condenser coil
- Exclusive rail drain for easy clean-up

CABINET EXTERIOR: Unit top and raised rail will be formed from four piece 20 gauge stainless steel with a 1-1/2" 90° nosing/top turndown. The raised refrigerated rail will be mechanically cooled and shall be provided with one single opening to allow flexible pan configurations. The interior of the rail will be constructed of three-piece construction with coved corners for easy cleaning. Rail will hold 6" deep pans - not included. The pans will set on an integral recessed pan ledge (1" at front and 3" at rear) making clean-up easy without requiring the removal of any pan supports. All units provided with hinged removable stainless steel covers, fabricated from 20 gauge stainless steel, and supplied with a combination of covers which allow maximum access to the pans. Unit bottom and exterior back are galvanized metal. Exterior ends are finished in stainless steel. New hinged louver for easier cleaning of the coil and draining the rail. Unit mounted on 6" (overall) high swivel casters (front two with locks).

CABINET BASE INTERIOR: Interior floor, rear and top shall be anodized aluminum. Base interior ends

and door openings shall be thermoformed high impact ABS. Each section will be provided with (1) removable interior epoxy-coated wire shelf. The base shall be foamed in place polyurethane insulation with a minimum thickness of 2".

DOORS: Stainless steel front with easy to grasp recessed handles. Doors mounted on heavy duty stainless steel concealed type hinges with pivot pin in nylon bushing. Door interior is deep drawn thermoformed high impact ABS with press-fit replaceable magnetic gaskets, designed for long life and easy maintenance. Doors are foamed in place polyurethane insulation.

REFRIGERATION SYSTEM: The system will utilize R-404a refrigerant and be provided with a hot gas condensate evaporation system. Dual refrigeration system with independent controls for the base and the rail. The base will have a blower coil with a dedicated metering device and solenoid valve allowing the thermostatic control to independently control the base temperature. The raised mechanically cooled rail will be controlled utilizing an expansion valve metering device with its own solenoid valve and thermostat. An on/off switch, located directly behind the hinged louver, is provided as standard to allow the rail to be shut off independently of the base. A pressure control is provided to monitor the dual systems performance.

ELECTRICAL: The units will be provided with a 8' power cord and 3-wire grounded plug as standard, pre-wired for 115 volt, 60 hertz, single phase operation. Export voltages are available and require hard wiring in the field to the units main junction box, (unit will be shipped on legs for export applications, unless specified otherwise).

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

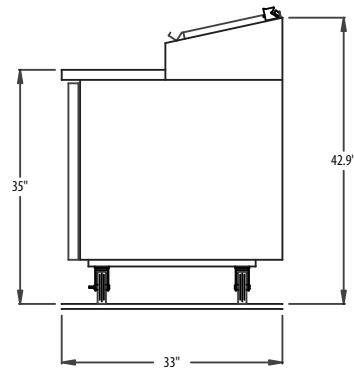
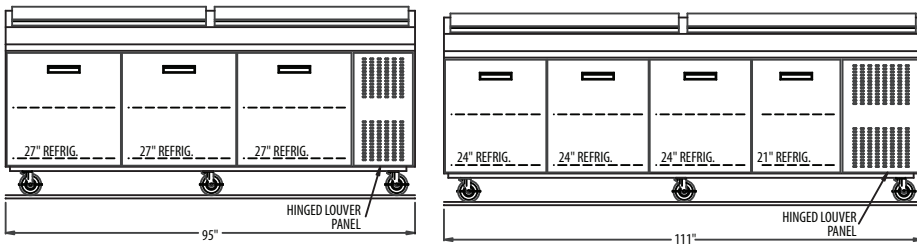
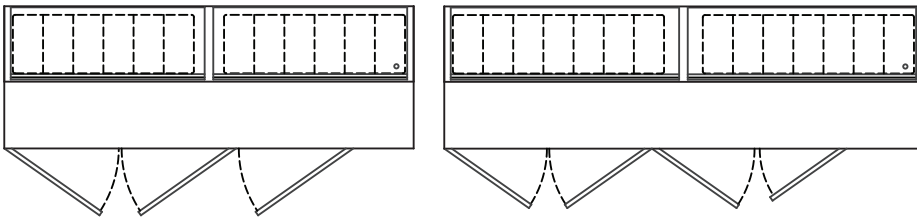
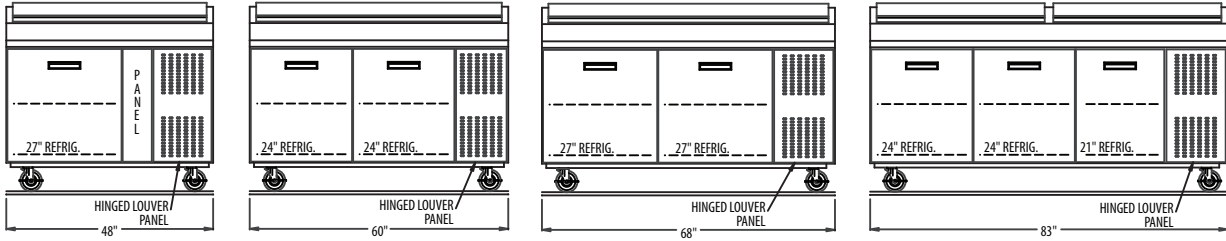
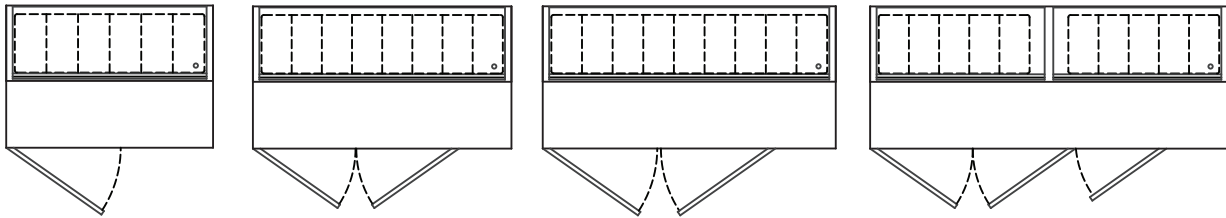
ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.

8000N Raised rail preparation tables. Model 8148N shown.



OPTIONS/ACCESSORIES:

- Patented triple or double drawer cartridges for 27" openings
- Overshelf assembly
- Cutting boards
- Stainless steel back
- Legs in lieu of casters
- Pull-out catch pan assemblies
- Tray racks for 18 x 26 sheet pans for 24" or 27" openings



DOOR OPENING SIZE- INTERIOR DEPTH

| Door Width | Clearance (Lt to Rt) | Clearance (Tp to Btm) | Interior depth behind door |
|------------|----------------------|-----------------------|----------------------------|
| 21" | 16" | 22.25" | 26" |
| 27" | 22" | 22.25" | 26" |
| 24" | 19" | 22.25" | 26" |

| Model | L | W | H | Doors | Storage Cu. Ft. | Pan Capacity | HP | Volt | Amps | NEMA | BTU Rating | Ship Wt. |
|--------|------|-----|-------|----------------|-----------------|--------------|-----|----------|------|-------|------------|----------|
| 8148N | 48" | 33" | 42.9" | (1)27" | 9.0 | (6)1/3 | 1/3 | 115/60/1 | 9 | 5-15P | 1380 | 342 |
| 8260N | 60" | 33" | 42.9" | (2)24" | 14.67 | (8)1/3 | 1/3 | 115/60/1 | 9 | 5-15P | 1380 | 400 |
| 8268N | 68" | 33" | 42.9" | (2)27" | 17.76 | (9)1/3 | 1/3 | 115/60/1 | 9 | 5-15P | 1380 | 428 |
| 8383N | 83" | 33" | 42.9" | (2)24", (1)21" | 23.55 | (10)1/3 | 1/2 | 115/60/1 | 12 | 5-15P | 2385 | 550 |
| 8395N | 95" | 33" | 42.9" | (3)27" | 28.18 | (12)1/3 | 1/2 | 115/60/1 | 12 | 5-15P | 2385 | 600 |
| 84111N | 111" | 33" | 42.9" | (3)24", (1)21" | 32.81 | (14)1/3 | 5/8 | 115/60/1 | 12.8 | 5-20P | 3350 | 638 |