



Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



COMMERCIAL  
REFRIGERATION

## TS SERIES

### 72" Pizza/Salad/Sandwich Prep Tables Self-Contained

TS072HT



## STANDARD PRODUCT FEATURES

- "All-Day" Temperature Performance to NSF7 Test Requirements
- High Quality Stainless Steel Exterior/Interior Construction
- Reliable Microprocessor Control With LED Temperature Display
- Self-Contained System Using R-404A Refrigerant
- Stainless Steel Insulated Lift-Up Rail Covers
- Accommodates Industry Standard Full, Half, Third, & 6" Deep Size Pans without the use of adapter bars (pans by others)
- Stainless Steel Field Re-Hingeable Doors
- Self-Closing Doors with Stay Open Feature
- Hot Gas Evaporator Defrost
- Magnetic Snap-In Door Gaskets
- Gasket-Protecting Stainless Steel Door Liners
- Two (2) Shelves Per Door, On Shelf Pins (factory installed)
- Energy-Saving Non-Electric Automatic Condensate Evaporator
- Thermostatic Expansion Valve Metering Device
- Large Interior Storage Capacity
- 6" Casters on Adjustable Channel System
- Side, Front & Rear Access Panel for Service & Maintenance
- 3-Year Parts & Labor Warranty
- 2-Years Additional Compressor Parts Warranty



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

## AVAILABLE CONFIGURATIONS

48", 66", 72", & 90" Wide Models Available

**Model**  
TS072HT

**Model Type**  
72" Model for 9 x 1/3 Pans

## ACCESSORIES & OPTIONS (More options available)

- ▣ Stainless Steel Finished Back
- ▣ Stainless Steel Shelves in Lieu of Standard Shelves
- ▣ Set of 3" & 4" Casters or set of 6" Legs
- ▣ BI-FOLD or LIFT-OFF RAIL Covers
- ▣ Full Length White Plastic or Composite Cutting Board, 1/2"H x 18"D
- ▣ Counter Top Garnish Rack
- ▣ Export 220/50/1 Voltage (consult factory)
- ▣ 2 or 3 Drawers in lieu of any Door

TS Full Size Prep Tables

CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_

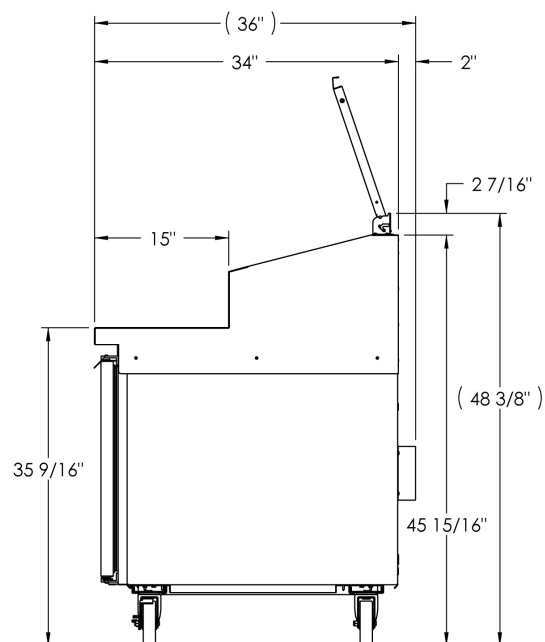
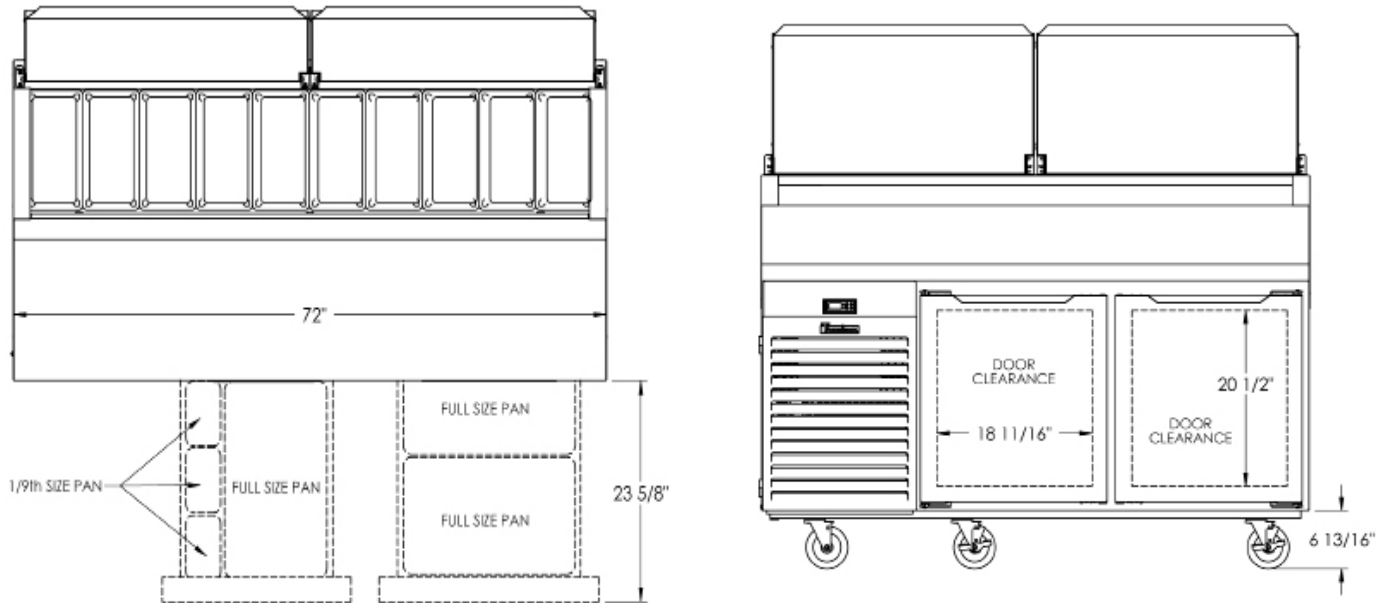


# TS SERIES

Pizza/Salad/Sandwich Prep Tables

## MODELS:

TS072HT



CONTINUED PRODUCT DEVELOPMENT MAY NECESSITATE SPECIFICATION CHANGES WITHOUT NOTICE.



Project \_\_\_\_\_  
AIA # \_\_\_\_\_ SIS # \_\_\_\_\_  
Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



COMMERCIAL  
REFRIGERATION

## TS SERIES

### 72" Pizza/Salad/Sandwich Prep Tables

#### Self-Contained

Door Models: TS072HT

MODELS	TS072HT
CABINET DIMENSIONAL DATA	
Net Capacity cu. ft.	17.9
# of Pans (third size)	10
Drawer Option Pan Configuration	LH - side by side RH - front to back
Length - Overall in.	72 (182.9 cm)
Depth - Overall in <sup>1</sup>	36 (91.4 cm)
Clear Door Width in.	23 (58.4 cm) & 18.7 (47.5 cm)
Clear Door Height in.	20.5 (52.1 cm)
Number of Doors	2
Standard Door Hinging	LH/RH
Number of Shelves	4
Shelf Area sq. ft. <sup>2</sup>	16.6
Work Surface Height in.	35-9/16 (90.3 cm)
Height - Overall in.	48-3/8 (122.9 cm)
ELECTRICAL DATA & REFRIGERATION DATA 115/60/1 NEMA 5-15P	
Full Load Amps	9.0
MDEC	N/A
Refrigerant	R-404A
Refrigerant Amount oz. (gr)	26 (737 gr)
BTU/HR - HP <sup>3</sup>	3870 (1/2 HP)
SHIPPING DATA	
Length - Crated in.	84 (213.4 cm)
Width Crated in.	42 (106.7 cm)
Height - Crated in.	56 (142.2 cm)
Volume Crated cu. ft.	114.3 (3236.6 L)
Weight lbs. (kg) - Crated	716 (324.8 kg)

#### CONSTRUCTION, HARDWARE, INSULATION

Unit exterior top and front sides are constructed of stainless steel, back and bottom is constructed of galvanized steel. Cabinet interior is constructed of stainless steel. Unit is insulated with an average 2" insulation on the top, bottom and all sides.

The 12" wide raised ingredient rail is designed to accommodate standard full, half or third size pans (pans supplied by others). Other size pans require use of adapter bars (pans and bars supplied by others). Accommodates 6" deep pans. Stainless steel insulated lift-up rail cover, with two convenient open positions.

Doors are equipped with self-closing hinges and metal door handle with gasket guard.

#### CONTROLLER

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

#### INTERIOR ARRANGEMENTS & SUPPORTS

Unit includes two (2) shelves per door, mounted on shelf pins. Cabinet is mounted on a set of 6" high heavy-duty casters.

#### REFRIGERATION SYSTEM

The self-contained refrigeration system cools the cabinet interior, as well as the raised ingredient rail through use of an exclusive Temp Assure airflow ducting system which creates a layer of cold air over the pans, as well as all sides and bottom of the pans. This system distributes cold air from top to bottom, keeping the pans cold without freezing product and allows for "all-day" temperature performance to NSF7 test requirements. The condensing unit utilizes a hermetically sealed compressor, which is easily accessible behind the louvers. A 9' cord and plug is supplied standard. Standard operating temperature is 34° to 38° F (1.1° to 3.3°C).

#### WARRANTIES

Both a three year parts and labor warranty and an additional two year compressor parts warranty are provided standard.

Equipped with one NEMA 5-15P Plug



#### NOTES:

1. Depth - Overall includes 2" removal stand off bracket located on back of unit. See drawings for detailed dimensions.
2. Area of standard shelf compliment only, does not include storage area of additional shelves or area on cabinet bottom.
3. Based on a 90 degree F ambient and 20 degree F evaporator

-When ordering please specify: voltage, hinging and optional accessories

-This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. consult factory for other electrical characteristics and agency approvals based on specific electrical and country requirements. (For exact electrical information and approval marks, always refer to data label of the unit)

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_