

**REFRIGERATOR MANUFACTURER**  
**Turbo air**  
 more durable, efficient, beautiful

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|                 |       |
|-----------------|-------|
| Project :       |       |
| Model # :       |       |
| Item # :        | Qty : |
| Available W/H : |       |
| Approval :      |       |

## Sandwich / Salad Unit - Drawers

Food Prep Tables  
 Super Deluxe Series

### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

**Model : TST-48SD-D2-N**



- Each drawer accommodates up to 6" deep sixth (1/6) size pans (drawer pans not included)

### ≡ FEATURES & BENEFITS ≡

#### ■ Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

#### ■ Digital temperature control & monitor system

Keep food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

#### ■ Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet the new standards of the EPA and DOE in 2017. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### ■ Cold Bunker system

Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened.

#### ■ Insulated pan cover

#### ■ Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior (ABS door liner) and exterior (galvanized steel back & bottom) including durable stainless steel drawers. It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

#### ■ Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

#### ■ 9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail

#### ■ Ergonomically designed doors & drawers

Customers' fatigue fades away with easy door grip and drawers that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.

#### ■ Refrigerator holds 33°F ~ 39°F for the best in food preservation



| Model         | Swing Door | Drawers | CU./FT. | #of Shelves | #of Pans | HP  | AMPS | Crated Weight (lbs.) | L x D* x H † (inches) |
|---------------|------------|---------|---------|-------------|----------|-----|------|----------------------|-----------------------|
| TST-48SD-D2-N | 1          | 2       | 12      | 1           | 12       | 1/5 | 4.4  | 249                  | 48 1/4 x 30 x 37      |

# Sandwich / Salad Unit - Drawers

Food Prep Tables  
Super Deluxe Series

## Model : TST-48SD-D2-N

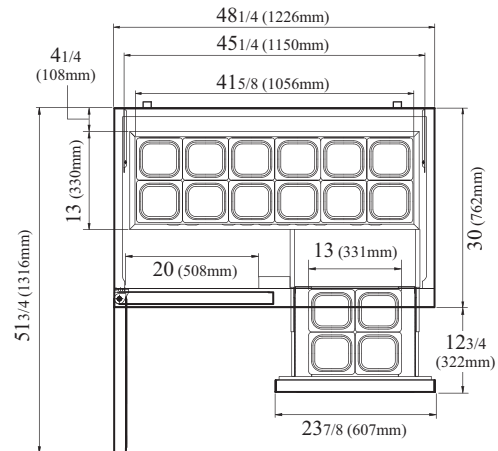
| ELECTRICAL DATA            |                 |
|----------------------------|-----------------|
| Voltage                    | 115/60/1        |
| Plug Type                  | ① NEMA 5-15P    |
| Full Load Amperes          | 4.4             |
| Compressor HP              | 1/5             |
| Cord Length (ft.)          | 9               |
| Refrigerant                | R-290           |
| DIMENSIONAL DATA           |                 |
| Ext. Length Overall (in.)  | 48 1/4 (1226mm) |
| Ext. Depth Overall (in.)*  | 30 (762mm)      |
| Ext. Height Overall (in.)† | 37 (940mm)      |
| # of Doors                 | 1               |
| # of Drawers               | 2               |
| # of Shelves               | 1               |
| # of Pans                  | 12              |
| Net Capacity (cu. ft.)     | 12              |
| Net Weight (lbs.)          | 227             |
| Gross Weight (lbs.)        | 249             |
| Shelf Size (in.)           | 21 x 17         |

Design and specifications subject to change without notice.  
Actual shipping weight may differ due to extra packing materials for product protection.  
\* Depth does not include 1" for rear spacers.  
† Height does not include 5" for caster height.

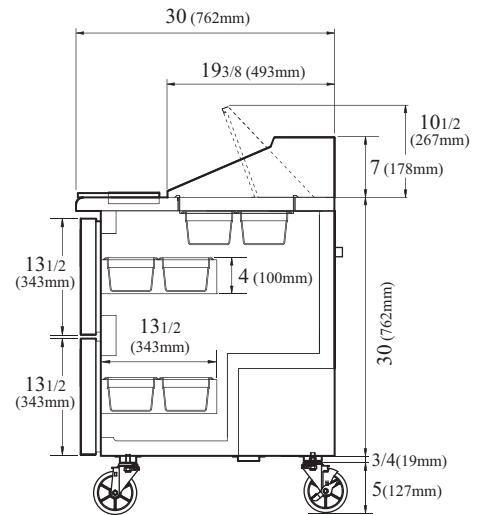
- **WARRANTY : 3 Year Parts and Labor Warranty**  
**Additional 2 Year Warranty on Compressor**
- **Anti-corrosion coated evaporator**
- **Self-contained system**
- **Standard 4" dia. swivel casters with locks on the front set**
- **Standard 1/6 size, 4" deep condiment pans included**
- **2.5" dia. casters available (optional) & Legs available (optional)**
- **Removable food covers available (optional)**
- **Stainless steel double overshef available (optional)**
- **OPTIONAL ACCESSORIES :**
  - 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
  - 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
  - 6" ABS plastic leg: 30221M0200
  - 6" stainless steel leg: 30221M0600
  - Additional stainless steel shelf: M727800100
  - Removable food cover: RCT-48
  - Stainless steel double overshef: TSOS-4R

## PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW

Ver.20171009



- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002

