



# BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105  
1-888-845-9800 Fax# 1-336-245-6453  
<http://www.Beverage-Air.com>

## Commercial Refrigeration Equipment General Specification

### UCR-SERIES UNDERCOUNTER UNITS

Versatile, compact model for undercounter and worktop applications for refrigerated storage of food product. Height is 34-5/8".

### CABINET CONSTRUCTION

Heavy duty construction includes exterior stainless steel on front, sides, doors and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant aluminum. Interior thermometer is standard.

Cabinet is insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1-1/2" foamed-in-place polyurethane insulation. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. Doors are equipped with a snap-in-place vinyl magnetic gasket for positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section.

### REFRIGERATION

Refrigeration system utilizes R134a refrigerant governed by a capillary tube system. Automatic (non-electric) condensate evaporator is provided. Interior forced-air system with high humidity evaporator coils, provides the ideal environment for food preservation.

### ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

### SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- Optional 6" legs or 3" casters available

Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

## UNDERCOUNTER REFRIGERATOR FOOD PREPARATION SERIES

MODELS:  
UCR36A



UCR36A

### ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



115/60/1  
NEMA-5-15P

Available From:



<b>Model Specified</b> _____	<b>Store#</b> _____
<b>Location</b> _____	<b>Quantity</b> _____

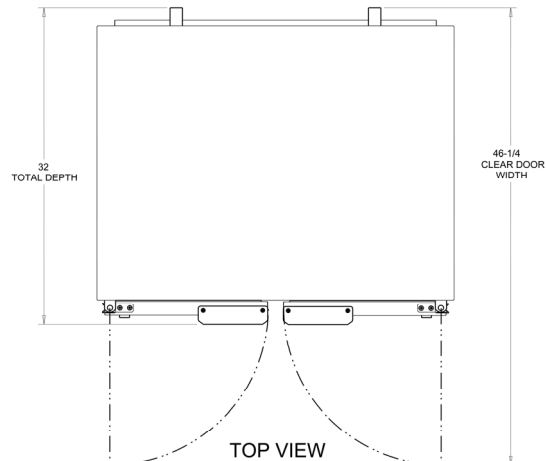
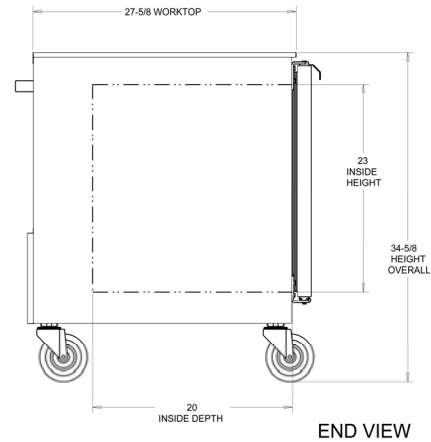
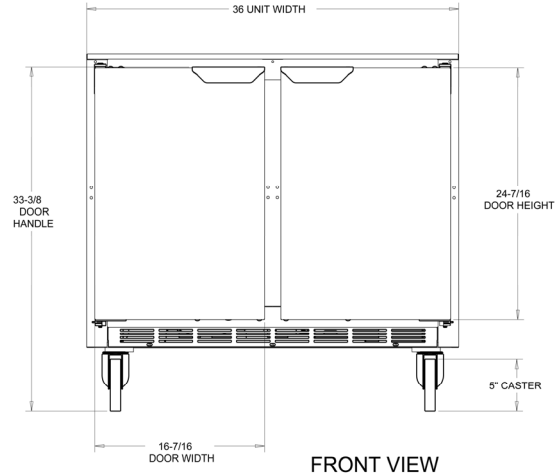


## BEVERAGE-AIR

### Standard Undercounter Refrigerator Cabinet Models: UCR36A

<b>MODEL</b>	<b>UCR36A</b>
<b>EXTERNAL DIMENSIONAL DATA</b>	
Length Overall (inches)	36"
Length Overall (mm)	914
Depth Overall (inches) - Less handle	29 1/4"
Depth Overall (mm) - Less handle	743
Height Overall— on 6" casters (inches)	34 5/8"
Height Overall—on 6" casters (mm)	880
Depth with Door Open 90 °	46 1/4"
Clear Door Opening (inches)	13 5/8" x 21 5/8"
Number of doors	2
<b>INTERNAL DIMENSIONAL DATA</b>	
NET Capacity (cubic ft.)	8.5
NET Capacity (Liters)	241
Internal Length Overall (inches)	32"
Internal Length Overall (mm)	813
Internal Depth Overall (inches)	20"
Internal Depth Overall (mm)	508
Internal Height Overall (inches)	23"
Internal Height Overall (mm)	584
Number of shelves	4
<b>ELECTRICAL DATA</b>	
Full Load Amperes 115/60/1	3.3
<b>ENERGY CONSUMPTION (KWH)</b>	
	N/A*
<b>REFRIGERATION DATA</b>	
Horsepower	1/5
<b>WEIGHT DATA</b>	
Gross Weight (Crated lbs)	210
Gross Weight (Crated kg)	95

### PLAN VIEWS



\*Not available at time of printing

## BEVERAGE-AIR® CORPORATION

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 11/11



# BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105  
1-888-845-9800 Fax# 1-336-245-6453  
<http://www.Beverage-Air.com>

## Commercial Refrigeration Equipment General Specification

### SPE36 ELITE SERIES — MEGA TOP

Fifty percent greater pan capacity than the all around standard prep table. Features enhanced refrigeration system and new and improved grille system for better airflow and less temperature gradient. Improved design provides better airflow management and uniform temperature distribution throughout the cabinet. Pans are cooled from the bottom, eliminating the necessity of air blanket. Airflow assures that product in open containers is kept below 41°F and above freezing. This translates into increased product shelf life, higher quality food, better food appearance, fresher product and a reduction of bacteria build-up to combat food-borne illnesses.

### CABINET CONSTRUCTION

Exterior construction includes heavy-duty stainless steel finish on front, sides, top, door(s) and grille. Removable hoods and insulated lid assemblies are made of matching stainless steel. Cabinet back and bottom are constructed of galvanized steel. Interior liner is made of aluminum for superior resistance to corrosion.

Doors are mounted to face of cabinet on cartridge style hinges permitting them to self close under their own weight. Hinges also allow doors to stay open 120° and permit easy door removal for service and cleaning if required. A plug in type vinyl magnetic gasket is attached to each door for positive seal. Door handle is made from extruded aluminum with a black anodized finish. It is contoured to permit easy opening of doors with fingers from both top and bottom of handle.

Cabinet insulation is CFC free foamed-in-place polyurethane of two-inch minimum thickness. Six-inch casters, 2 with brakes, are standard. Legs are available as an option.

Cutting board supplied with cabinet is 10" wide constructed of high-density white polyethylene plastic. It is readily removable for cleaning. Two epoxy-coated steel wire shelves per section are supplied as standard. Pans furnished are 4" deep and made of polycarbonate plastic.

### REFRIGERATION

More robust refrigeration system provides added capacity and efficiency. Systems are designed using CFC free R134a refrigerant and capillary tube between condenser and evaporator. Recirculated, forced air from evaporator is moved under pans, which are recessed 2" from top of cabinet. Forced air over the condenser is drawn through grille under door as well as the back and bottom of cabinet. Automatic condensate evaporator is provided to eliminate the need of floor drains.

Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

## FOOD PREPARATION SERIES PREP TABLES SPE36 ELITE SERIES MEGA TOP

MODELS:  
SPE36-12M  
SPE36-15M



**SPE36-12M**

### ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug



Available From:

Model Specified \_\_\_\_\_

Store# \_\_\_\_\_

Location \_\_\_\_\_

Quantity \_\_\_\_\_



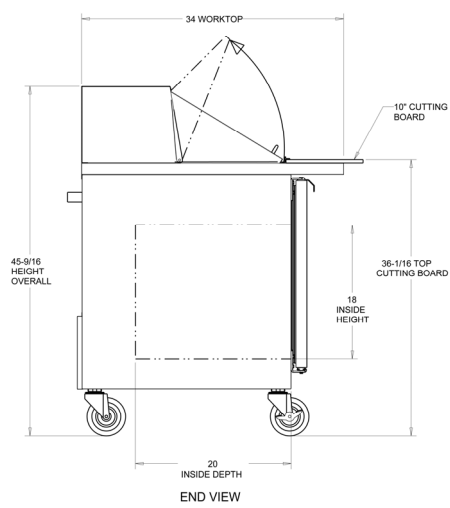
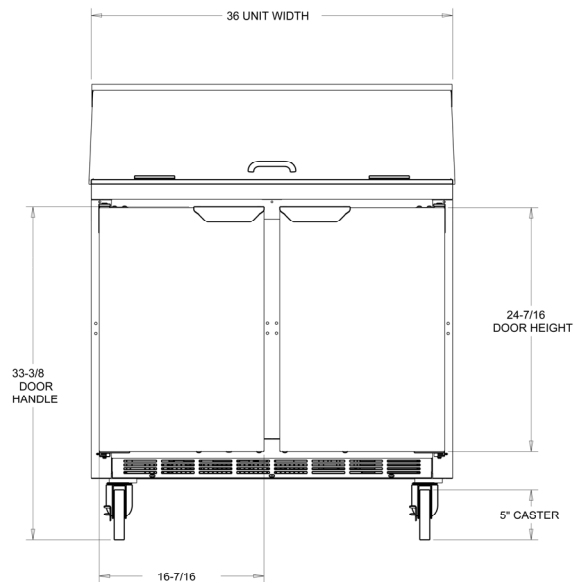
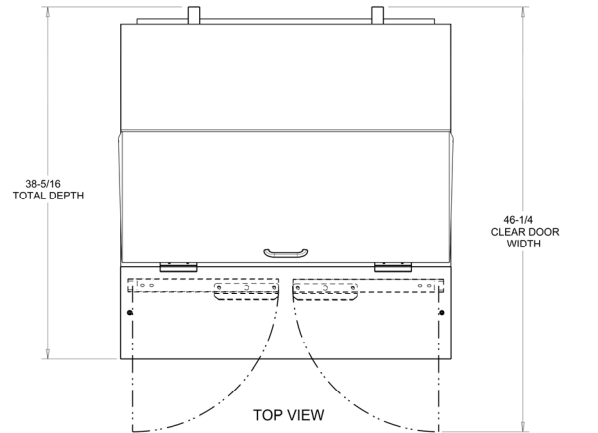
**BEVERAGE-AIR**

**PLAN VIEWS**

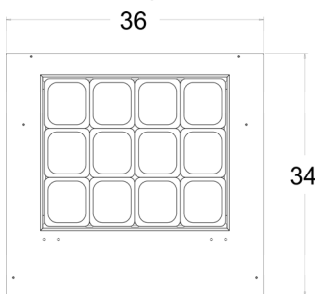
**Food Preparation Table — Mega Top**

Models: SPE36-12M, SPE36-15M

MODEL	SPE36-12M	SPE36-15M
<b>EXTERNAL DIMENSIONAL DATA</b>		
Length Overall (inches)	36"	36"
Length Overall (mm)	914	914
Depth Overall (inches)	38 5/16"	38 5/16"
Depth Overall (mm)	973	973
Height Overall— (inches)	45 9/16"	45 9/16"
Height Overall— (mm)	1157	1157
Number of doors	2	2
Depth with Door Open 90 °	46 1/4"	46 1/4"
Clear Door Opening (inches)	13 9/16" x 21 5/8"	13 9/16" x 21 5/8"
<b>INTERNAL DIMENSIONAL DATA</b>		
NET Capacity (cubic ft.)	10.2	10.2
NET Capacity (Liters)	289	289
Internal Length Overall (inches)	32"	32"
Internal Length Overall (mm)	813	813
Internal Depth Overall (inches)	20"	20"
Internal Depth Overall (mm)	508	508
Internal Height Overall—(inches)	18"	18"
Internal Height Overall—(mm)	457	457
Number of shelves	4	4
<b>ELECTRICAL DATA</b>		
Full Load Amperes 115/60/1	5	5
<b>ENERGY CONSUMPTION (KWH)</b>		
	4	4
<b>REFRIGERATION DATA</b>		
Horsepower	1/4	1/4
<b>WEIGHT DATA</b>		
Gross Weight (Crated lbs)	309	320
Gross Weight (Crated kg)	140	145

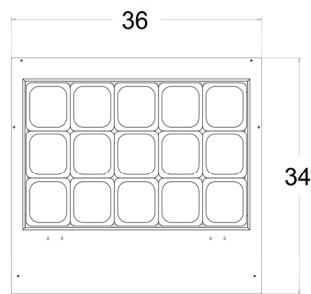


**SPE36-12M  
Pan Configuration**



TOP VIEW  
SPE36-12M

**SPE36-15M  
Pan Configuration**



TOP VIEW  
SPE36-15M

**BEVERAGE-AIR® CORPORATION**

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 11/11



# BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105  
1-888-845-9800 Fax# 1-336-245-6453  
<http://www.Beverage-Air.com>

## Commercial Refrigeration Equipment General Specification

### WTR SERIES WORKTOP UNITS

Versatile, compact model with stainless steel work tops and refrigerated storage of food products. Working height is 35 5/8".

### CABINET CONSTRUCTION

Heavy duty construction includes stainless steel on front, sides, doors and grille. Stainless steel 2 1/2" thick worktop with 4" high removable backsplash. Cabinet back and bottom are galvanized steel. Interior liner is made of aluminum for longer lasting corrosion protection. Interior thermometer is standard.

Cabinet is insulated with foamed-in-place polyurethane insulation of 2" minimum thickness. Doors are mounted to cabinet on self-closing, cartridge style hinges with 120° stay open feature. A plug-in type vinyl magnetic gasket is attached to each door for positive seal. Convenient, contoured, pull handle is made of black anodized aluminum. Interior arrangement includes 2 steel wire epoxy coated shelves behind each door, adjustable in 1/2 inch increments.

### REFRIGERATION

Refrigeration system utilizes R134a refrigerant metered by a capillary tube system. Automatic (non-electric) condensate evaporator is standard. Interior forced air system, with high humidity evaporator coils, provides the ideal environment for food preservation.

### ELECTRICAL

Units wired at factory and ready for connection to a 115/60/1 phase, 15 amp dedicated outlet. 8' long cord and plug set included.

### SPECIAL FEATURES

- Cartridge style door hinges provides positive seal & eliminates door sagging issues (excludes glass door and some special units).
- 6" casters, two with brakes standard.
- Optional 6" legs or 3" casters available

**\*Note:** Overall heights of casters may vary with different types of casters depending upon caster manufacturer designations.

Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

## WORK TOP REFRIGERATOR FOOD PREPARATION SERIES

MODELS:  
WTR36A



WTR36A

### ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug set.



Available From:



**\*Note:** Not all markings may apply to all model variations.

<b>Model Specified</b> _____	<b>Store#</b> _____
<b>Location</b> _____	<b>Quantity</b> _____

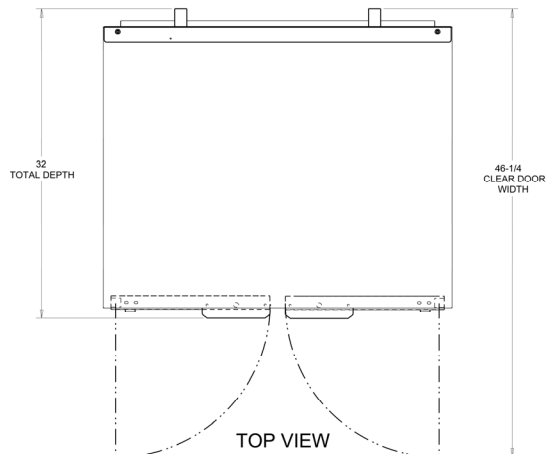
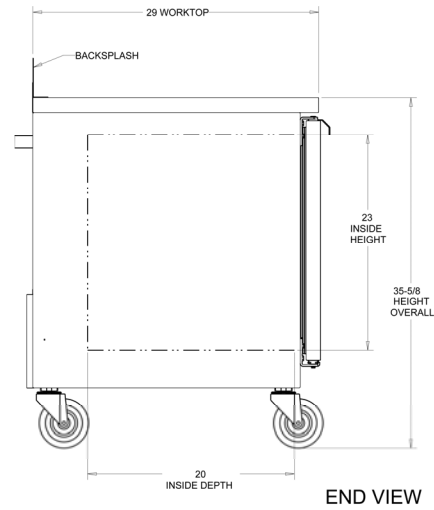
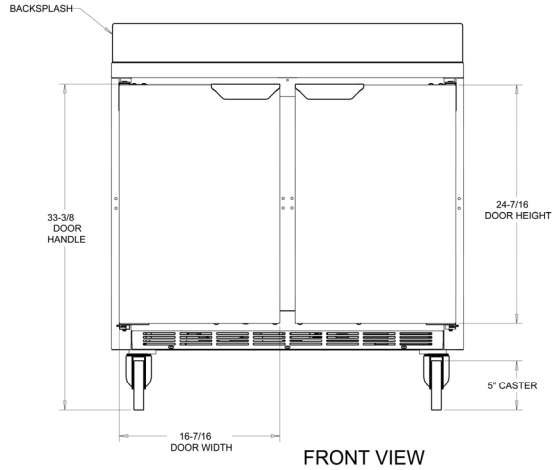


**BEVERAGE-AIR**

**Standard Worktop  
Refrigerator Cabinets  
Models: WTR36A**

MODEL	WTR36A
<b>EXTERNAL DIMENSIONAL DATA</b>	
Length Overall (inches)	36"
Length Overall (mm)	914
Depth Overall (inches) - Less handle	29 1/4"
Depth Overall (mm) - Less handle	743
Height Overall— on 6" casters (inches)*	39 1/2"
Height Overall—on 6" casters (mm)*	1003
Depth with Door Open 90 °	46 1/4"
Clear Door Opening (inches)	13 9/16" x 21 5/8"
Number of doors	2
<b>INTERNAL DIMENSIONAL DATA</b>	
NET Capacity (cubic ft.)	8.5
NET Capacity (Liters)	241
Internal Length Overall (inches)	32"
Internal Length Overall (mm)	813
Internal Depth Overall (inches)	20"
Internal Depth Overall (mm)	508
Internal Height Overall (inches)	23"
Internal Height Overall (mm)	584
Number of shelves	4
<b>ELECTRICAL DATA</b>	
Full Load Amperes 115/60/1	3.3
<b>ENERGY CONSUMPTION (KWH)</b>	
	N/A*
<b>REFRIGERATION DATA</b>	
Horsepower	1/5
<b>WEIGHT DATA</b>	
Gross Weight (Crated lbs)	210
Gross Weight (Crated kg)	95

**PLAN VIEWS**



**\*Note:** Overall heights of casters may vary with different types of casters depending upon caster manufacturer designations.



**BEVERAGE-AIR® CORPORATION**

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 11/11



# BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105  
1-888-845-9800 Fax# 1-336-245-6453  
<http://www.Beverage-Air.com>

## Commercial Refrigeration Equipment General Specification

### SPE36 ELITE SERIES — STANDARD TOP

All around prep table with enhanced refrigeration system and new and improved grille system for better airflow and less temperature gradient. Improved design provides better airflow management and uniform temperature distribution throughout the cabinet. Pans are cooled from the bottom, eliminating the necessity of air blanket. Airflow assures that product in open containers is kept below 41°F and above freezing. This translates into increased product shelf life, higher quality food, better food appearance, fresher product and a reduction of bacteria build-up to combat food-borne illnesses.

### CABINET CONSTRUCTION

Exterior construction includes heavy-duty stainless steel finish on front, sides, top, door(s) and grille. Removable hoods and insulated lid assemblies are made of matching stainless steel. Cabinet back and bottom are constructed of galvanized steel. Interior liner is made of aluminum for superior resistance to corrosion.

Doors are mounted to face of cabinet on cartridge style hinges permitting them to self close under their own weight. Hinges also allow doors to stay open 120° and permit easy door removal for service and cleaning if required. A plug in type vinyl magnetic gasket is attached to each door for positive seal. Door handle is made from extruded aluminum with a black anodized finish. It is contoured to permit easy opening of doors with fingers from both top and bottom of handle.

Cabinet insulation is CFC free foamed-in-place polyurethane of two-inch minimum thickness. Six-inch casters, 2 with brakes, are standard. Legs are available as an option.

Cutting board supplied with cabinet is 10" wide constructed of high-density white polyethylene plastic. It is readily removable for cleaning. Two epoxy-coated steel wire shelves per section are supplied as standard. Pans furnished are 4" deep and made of polycarbonate plastic.

### REFRIGERATION

More robust refrigeration system provides added capacity and efficiency. Systems are designed using CFC free R134a refrigerant and capillary tube between condenser and evaporator. Recirculated, forced air from evaporator is moved under pans, which are recessed 2" from top of cabinet. Forced air over the condenser is drawn through grille under door as well as the back and bottom of cabinet. Automatic condensate evaporator is provided to eliminate the need of floor drains.

Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

## FOOD PREPARATION SERIES PREP TABLES SPE36 ELITE SERIES STANDARD TOP

MODELS:  
SPE36-08  
SPE36-10



SPE36-10

### ELECTRICAL CONNECTION

Units pre-wired at factory and include 8' long cord and plug



Available From:

Model Specified \_\_\_\_\_

Store# \_\_\_\_\_

Location \_\_\_\_\_

Quantity \_\_\_\_\_

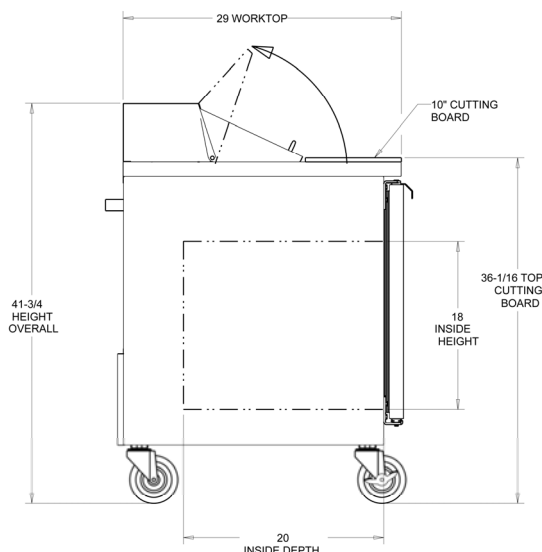
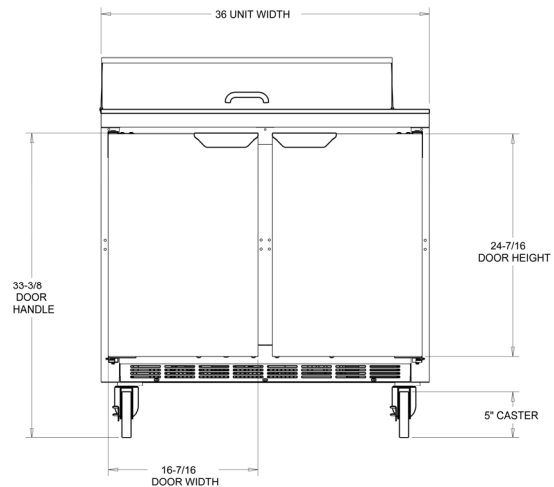
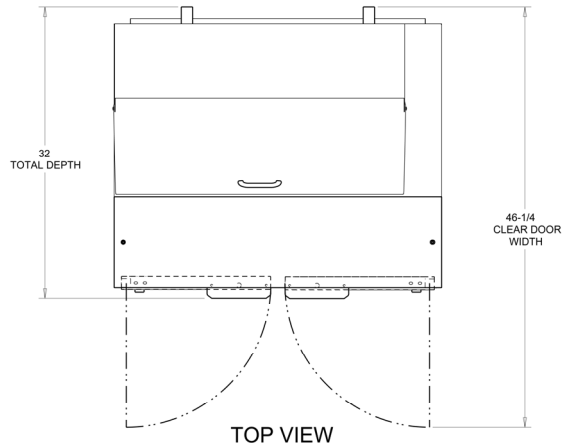


**BEVERAGE-AIR**

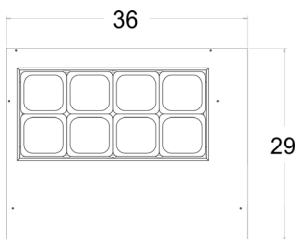
**Food Preparation Table — Standard Top**  
**Models: SPE36-08, SPE36-10**

MODEL	SPE36-08	SPE36-10
<b>EXTERNAL DIMENSIONAL DATA</b>		
Length Overall (inches)	36"	36"
Length Overall (mm)	914	914
Depth Overall (inches)	29 1/4"	29 1/4"
Depth Overall (mm)	743	743
Height Overall— (inches)	41 11/16"	41 11/16"
Height Overall— (mm)	1059	1059
Number of doors	2	2
Depth with Door Open 90 °	46 1/4"	46 1/4"
Clear Door Opening (inches)	13 9/16" x 21 5/8"	13 9/16" x 21 5/8"
<b>INTERNAL DIMENSIONAL DATA</b>		
NET Capacity (cubic ft.)	10.2	10.2
NET Capacity (Liters)	289	289
Internal Length Overall (inches)	32"	32"
Internal Length Overall (mm)	813	813
Internal Depth Overall (inches)	20"	20"
Internal Depth Overall (mm)	508	508
Internal Height Overall—(inches)	18"	18"
Internal Height Overall—(mm)	457	457
Number of shelves	4	4
<b>ELECTRICAL DATA</b>		
Full Load Amperes 115/60/1	5	5
<b>ENERGY CONSUMPTION (KWH)</b>		
	4	4
<b>REFRIGERATION DATA</b>		
Horsepower	1/4	1/4
<b>WEIGHT DATA</b>		
Gross Weight (Crated lbs)	250	255
Gross Weight (Crated kg)	113	116

**PLAN VIEWS**

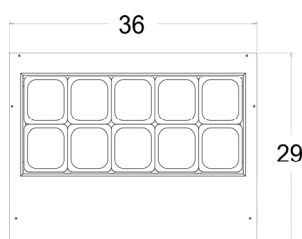


**SPE36-08**  
**Pan Configuration**



TOP VIEW  
 SPE36-08

**SPE36-10**  
**Pan Configuration**



TOP VIEW  
 SPE36-10

**END VIEW**

**BEVERAGE-AIR® CORPORATION**

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 11/11