



# 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

### SPE ELITE SERIES — Condiment Stations

All around prep table series with enhanced refrigeration system and new and improved grille system for better airflow and less temperature gradient. Improved design envelops cold air around pans and provides uniform temperature distribution throughout the cabinet. 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), back and grille. Sneeze guard assembly constructed of stainless steel and clear plastic.

Doors (cabinet front only) are mounted to face of cabinet on cartridge style hinges permitting them to self close. Hinges also allow doors to stay open 120°. 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. Digital thermometer on door to monitor interior cabinet temperature.

Cabinet insulation is CFC and HCFC-free foamed-in-place polyurethane of two-inch minimum thickness.

Six-inch adjustable legs are standard. Six-inch casters and three-inch ADA compliant casters are available.

Dual-sided countertop is constructed of stainless steel for added durability. SPE27-SNZ will accommodate 8-1/6th size pans. SPE48-12-SNZ will accommodate 12-1/6th size pans. Pans furnished are 4" deep and made of polycarbonate plastic and are centered for service on both sides of unit (will accommodate up to 6" deep food service pans—not included).

Two epoxy-coated steel wire shelves per door section supplied as standard.

### 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.

### CERTIFICATIONS

Designed and tested in 86°F ambient to 2009 NSF/ANSI 7 standard to hold food product below 41°F. Food must be pre-chilled before placing into pans. Approvals: UL-EPH, NSF7 for Open Buffets, and Canadian (CSA).

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

## FOOD PREPARATION SERIES PREP TABLES SPE ELITE SERIES WITH SNEEZE GUARD CONDIMENT STATIONS

MODELS:  
SPE27-SNZ  
SPE48-12-SNZ

Optional Night Covers Available  
For Condiment Stations



**SPE27-SNZ**  
(SHOWN WITH  
OPTIONAL 6" LEGS)



**SPE48-12-SNZ**  
(SHOWN WITH  
STANDARD 6" CASTERS)

### ELECTRICAL CONNECTION



Units pre-wired at factory and include 8' long cord and plug set located at rear, bottom left.



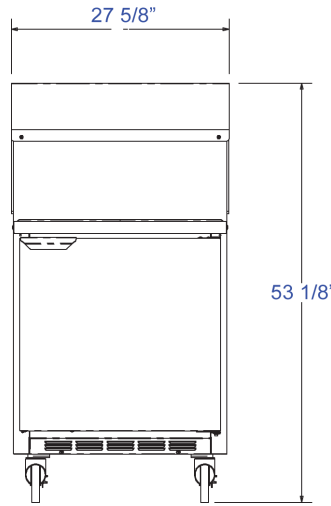
|                              |                       |
|------------------------------|-----------------------|
| <b>Model Specified</b> _____ | <b>Store#</b> _____   |
| <b>Location</b> _____        | <b>Quantity</b> _____ |



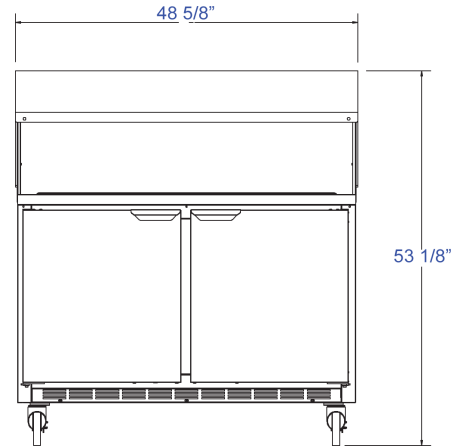
**Food Preparation Table**  
**Models: SPE27-SNZ, SPE48-12-SNZ**

| MODEL  | SPE27-SNZ         | SPE48-12-SNZ      |
|--|-------------------|-------------------|
| <b>EXTERNAL DIMENSIONAL DATA</b>                                       |                   |                   |
| Length Overall (inches) / (mm)<br><i>Includes overall sneeze guard</i> | 27 5/8" / 702     | 48 5/8" / 1235    |
| Depth Overall (inches) / (mm)<br><i>Includes door and handle</i>       | 30 1/8" / 765     | 30 1/8" / 765     |
| Height Overall (inches) / (mm)   | 53 1/8" / 1349    | 53 1/8" / 1349    |
| Working Height (inches) / (mm)   | 35 5/8" / 905     | 35 5/8" / 905     |
| Number of doors  | 1                 | 2                 |
| Depth with Door Open 90 °  | 55 1/8"           | 55 1/8"           |
| Clear Door Opening (inches)  | 22 1/2" x 21 1/2" | 22 1/2" x 21 1/2" |
| <b>INTERNAL DIMENSIONAL DATA</b>                                       |                   |                   |
| NET Capacity (cubic ft.)   | 7.3               | 13.9              |
| NET Capacity (Liters)  | 207               | 394               |
| Number of shelves  | 2                 | 4                 |
| <b>ELECTRICAL DATA</b>   |                   |                   |
| Full Load Amperes 115/60/1   | 4.0               | 5.0               |
| <b>REFRIGERATION DATA</b>  |                   |                   |
| Horsepower   | 1/6               | 1/4               |
| <b>WEIGHT DATA</b>   |                   |                   |
| Gross Weight (Crated lbs)  | 202               | 309               |
| Gross Weight (Crated kg)   | 92                | 140               |

**PLAN VIEWS**



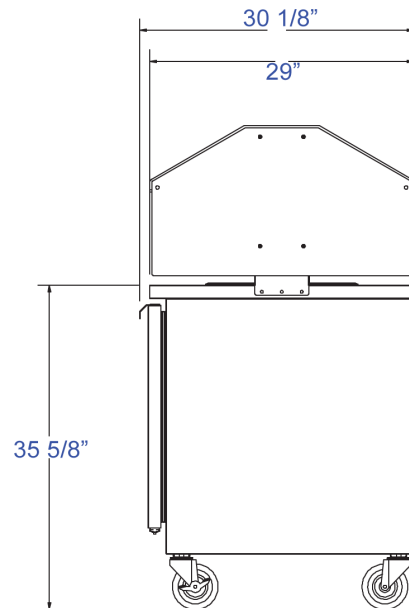
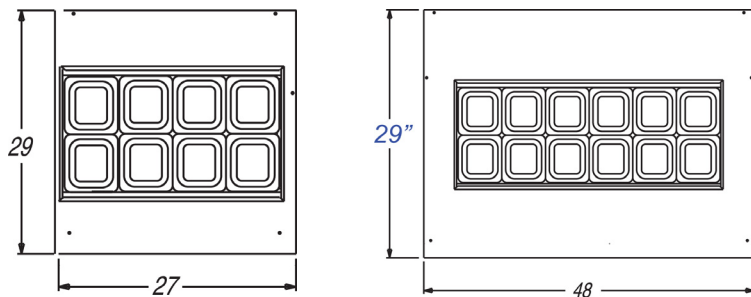
**SPE27-SNZ  
FRONT VIEW**



**SPE48-12-SNZ  
FRONT VIEW**



**PAN  
CONFIGURATION**



**COMMON  
END VIEW**

**BEVERAGE-AIR® CORPORATION**

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Specifications are subject to change without prior notice. 06/11

KaTom Restaurant Supply, Inc.