

REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

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| | |
|-------------------|--------|
| Project: | |
| Model #: | |
| Item #: | |
| Available W/H: | Qty: |
| Approval: | |
| AIA #: | SIS #: |
| CSI Section 11400 | |

Mega Top Unit - Drawers / Slide Lid

Food Prep Tables
PRO Series

Model : PST-72-30-D4-N-SL

≡ 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 DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

■ Stainless steel cabinet construction

The PRO series model boasts a stainless steel interior (Aluminum door liner) and a **22 gauge** stainless steel exterior (galvanized steel bottom). It guarantees the utmost in cleanliness and long product life. The PRO series adds a touch of style to the most refined setting.

■ High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

■ 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. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

■ Removable insulated slide-back lid

Removable hood and slide-back lid are easy to clean while providing a better view of the top opening.

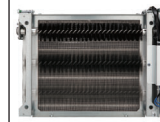
■ Refrigerator holds 33°F ~ 39°F for the best in food preservation

■ Lifetime guaranteed heavy duty handles

■ Built to maintain NSF standard temperatures in 100°F ambient



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.

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


■ Each top drawer accommodates up to 6" deep, one (1) full size with three (3) 1/6 size pans or two (2) 1/2 size with three (3) 1/6 size pans or three (3) 1/3 size with three (3) 1/6 size pans or nine (9) 1/6 size pans. And each bottom drawer accommodates up to 6" deep, one (1) full size pan or two (2) 1/3 size with two (2) 1/6 size pans or six (6) 1/6 size pans (drawer pans not included)

NATURAL Refrigerant



| Model | Drawers | CU./FT. | #of Pans | HP | AMPS | Crated Weight (lbs.) | L x D* x H† (inches) |
|-------------------|---------|---------|----------|-----|------|----------------------|--|
| PST-72-30-D4-N-SL | 4 | 23 | 30 | 3/8 | 9.9 | 414 | 72 ⁵ / ₈ x 34 x 39 ¹ / ₈ |

Model : PST-72-30-D4-N-SL

| ELECTRICAL DATA | |
|----------------------------|--|
| Voltage | 115/60/1 |
| Plug Type |  NEMA 5-15P |
| Full Load Amperes | 9.9 |
| Compressor HP | 3/8 |
| Feed Wires with Ground | 3 |
| Cord Length (ft.) | 10 |
| Refrigerant | R-290 |
| DIMENSIONAL DATA | |
| Ext. Length Overall (in.) | 72 ⁵ / ₈ (1846mm) |
| Ext. Depth Overall (in.)* | 34 (864mm) |
| Ext. Height Overall (in.)† | 39 ¹ / ₈ (992mm) |
| # of Drawers | 4 |
| # of Pans | 30 |
| # of Hood | 2 |
| Net Capacity (cu. ft.) | 23 |
| Net Weight (lbs.) | 395 |
| Gross Weight (lbs.) | 414 |

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 3" for cutting board and 1-1/4" for rear spacers.
† Height does not include 5" for caster height.

■ **WARRANTY :** 3 Year Parts and Labor Warranty
Additional 4 Year Warranty on Compressor

■ **STANDARD FEATURES**

- **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 (top of cabinet)**

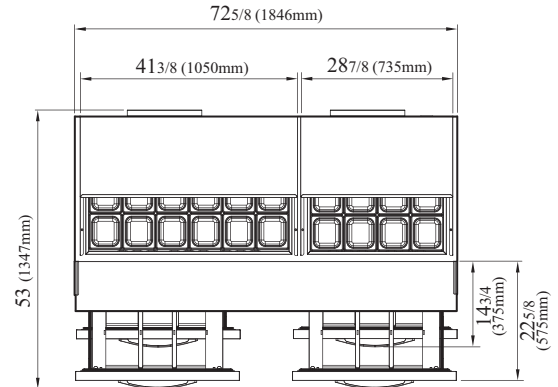
** Lead time applies. Please contact your sales representative for more details to order.

■ **OPTIONAL ACCESSORIES**

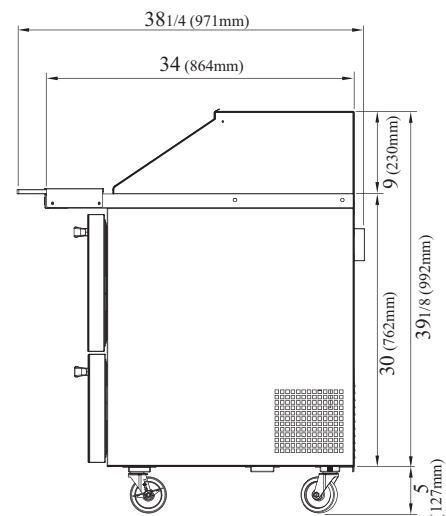
- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Single overshef, stainless steel, 72-13/16" W: TSOS-6S
- Double overshef, 18/304 stainless steel, 72-1/2" W: TSOS-6R

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20210614



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