

REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

4184 E. Conant St.
 Long Beach, CA 90808
 Tel. 310-900-1000
 Fax. 310-900-1077
www.turboairinc.com

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

Mega Top Unit - Drawers

Food Prep Tables
PRO Series

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.

Easy removable hood & hood lid for cleaning

Insulated hood & hood lid

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

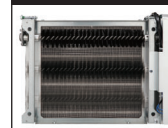
Lifetime guaranteed heavy duty handles

Built to maintain NSF standard temperatures in 100°F ambient

Model : PST-48-18-D2R-N PST-48-18-D2L-N



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 pan or two (2) 1/3 size pans with two (2) 1/6 size pans or six (6) 1/6 size pans. And each bottom drawer accommodates up to 6" deep, two (2) 1/3 size pans or four (4) 1/6 size pans (drawer pans not included)

- PST-48-18-D2R-N: (Left) Drawer + (Right) Right hinged door
- PST-48-18-D2L-N: (Right) Drawer + (Left) Left hinged door

NATURAL Refrigerant




| Model | Swing Doors | Drawers | CU./FT. | #of Shelves | #of Pans | HP | AMPS | Crated Weight (lbs.) | L x D x H† (inches) |
|--------------------|-------------|---------|---------|-------------|----------|-----|------|----------------------|----------------------|
| PST-48-18-D2R(L)-N | 1 | 2 | 12 | 1 | 18 | 1/5 | 6.5 | 282 | 48 1/4 x 34 x 39 1/8 |

Mega Top Unit - Drawers

Food Prep Tables
PRO Series

Model : PST-48-18-D2R(L)-N

| ELECTRICAL DATA | |
|----------------------------|--|
| Voltage | 115/60/1 |
| Plug Type |  NEMA 5-15P |
| Full Load Amperes | 6.5 |
| Compressor HP | 1/5 |
| Feed Wires with Ground | 3 |
| Cord Length (ft.) | 10 |
| Refrigerant | R-290 |
| DIMENSIONAL DATA | |
| Ext. Length Overall (in.) | 48 1/4 (1225mm) |
| Ext. Depth Overall (in.)* | 34 (864mm) |
| Ext. Height Overall (in.)† | 39 1/8 (993mm) |
| # of Doors | 1 |
| # of Drawers | 2 |
| # of Shelves | 1 |
| # of Pans | 18 |
| # of Hood | 1 |
| Net Capacity (cu. ft.) | 15 |
| Net Weight (lbs.) | 270 |
| Gross Weight (lbs.) | 282 |

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)

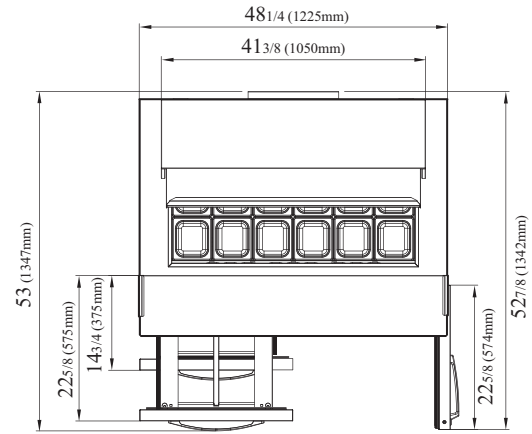
** Lead time applies. Please contact your sales representative for more details to order.

■ OPTIONAL ACCESSORIES

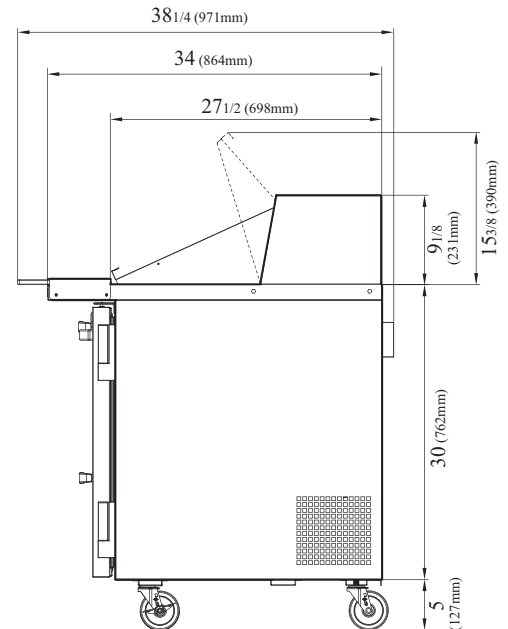
- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Removable food cover: RCT-48-18
- Single overshelf, stainless steel, 48-3/8" W: TSOS-4S
- Double overshelf, 18/304 stainless steel, 48-1/8" W: TSOS-4R

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20210728



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



Continued product development may necessitate specification changes without notice.