

Refrigeration Equipment
2-Drawer Mega Top Prep Table
29" Long 9-1/6 3-1/9 Pan



738286 (KCHMT29.12.2D)

2-Drawer Mega Top Prep
Table 29" Long 9-1/6 3-1/9
Pan

Short Form Specification

Item No.

2-drawer mega top refrigerated preparation table. Exterior back panel and exterior bottom panel in galvanized steel, exterior side and top panel in 430 stainless steel; interior back, top and interior bottom panels in 304 stainless steel, worktop in 304 stainless steel. Built-in refrigeration unit and an insulated lid to maintain food freshness. Fin & Tube Condenser improves performance in high-temperature environments. Automatic Defrost Cooling System to provide worry-free performances. Full-depth cutting board of 29x9x0,5 in. Control panel and removable drawer gaskets. Temperature range: +33/+41°F. R290 gas in the refrigeration circuit.

ETL Safety and Sanitation certifications.

3/5 Years warranty.

ITEM #
MODEL #
NAME #
SIS #
AIA #

Main Features

- External temperature display.
- Removable gasket for easy cleaning operations.
- Fin & Tube Condenser improves performance in high temperature environments.
- Automatic Defrost Cooling System provides worry-free performance.
- Electronic Temperature Control, quick and simple to set, with control display for easy monitoring.
- Full Depth cutting board.
- Cabinet completely insulated with high density polyurethane for low environmental impact.
- Drawer slides support up to 152 lbs. static capacity.
- Removable rubber bumper guards for airflow spacing and shock absorption
- Back bottom mounted cooling unit guarantee an easy access and cleaning.
- Integrated polyethylene (PE) cutting board included for food-safe, durable prep surface

Construction

- Stainless steel interior and exterior, durable and easy to clean for daily commercial use.
- White polystyrene interior side panels, for high impact resistance
- Holds (9) 1/6 & (3) 1/9 pans
- Insulated lid maintains food freshness.
- Heavy duty casters.
- Pre-wired heavy duty power cord.
- Magnetic gasket removable without tools for easy cleaning.
- Heavy duty drawer runners.
- Stainless steel worktop, durable functionality

Sustainability

- CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.
- High efficiency components to minimize the energy consumption still guaranteeing the highest performances.
- 40 mm insulation for energy saving

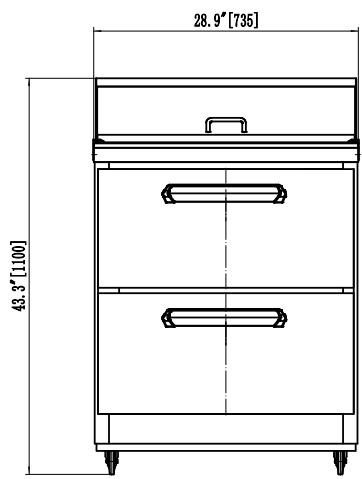
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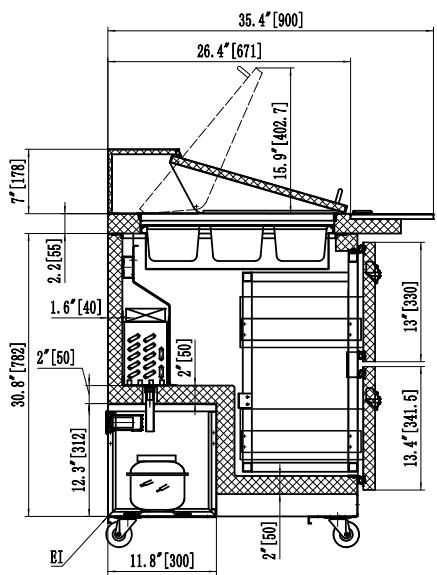


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Professional
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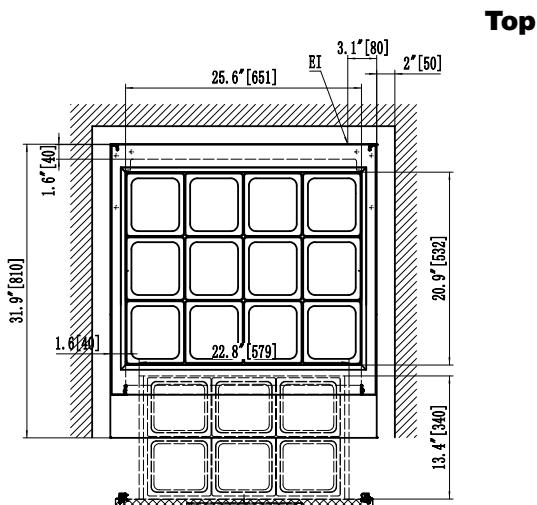
Kelvinator Commercial
www.kelvinatorcommercial.com



Front



Side



EI = Electrical connection

Electric

Supply voltage: 115 V/1 ph/60 Hz
Electrical power, max: 0.52 kW
Plug type: USA NEMA 5-15P

Capacity:

Gross capacity: 7 cu.feet

Key Information:

Number and type of pans (included): 12 - Plastic
Number and type of cutting board (included): 1 - Polyethylene (PE)
Warranty: 3 / 5 years
External dimensions, Width: 28 15/16" (735 mm)
External dimensions, Depth: 35 7/16" (900 mm)
External dimensions, Height: 43 5/16" (1100 mm)
Internal Dimensions (depth): 23 13/16" / (605 mm)
Internal Dimensions (height): 23 1/2" / (597 mm)
Internal Dimensions (width): 24 1/16" / (611 mm)
Shipping height: 47 1/4" (1200 mm)
Shipping weight: 251 lbs (114 kg)
Shipping volume: 29.88 ft³ (0.85 m³)
Type of external material: Stainless Steel
Type of internal material: Polystyrene
Approvals
Nº of drawers: 2

Refrigeration Data

Condenser type: Fin & tube
Operating temperature min.: 32 °F
Compressor power: 1/5 hp
Operating temperature max.: 41 °F
Defrost type: Auto Defrost

Sustainability

Current consumption: 3 Amps
Refrigerant type: R290
GWP Index: 3
Refrigerant weight: 85 g

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

