Kelvinator COMMERCIAL

Refrigeration Equipment
4-Drawer Mega Top Prep Table
61" Long 24-1/6 Pan

738288 (KCHMT60.24.4D)   4-Drawer Mega Top Prep
Table 61" Long 24-1/6 Pan

Short Form Specification

Item No. _____

4-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 61x9x0,5 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.

APPROVAL:

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
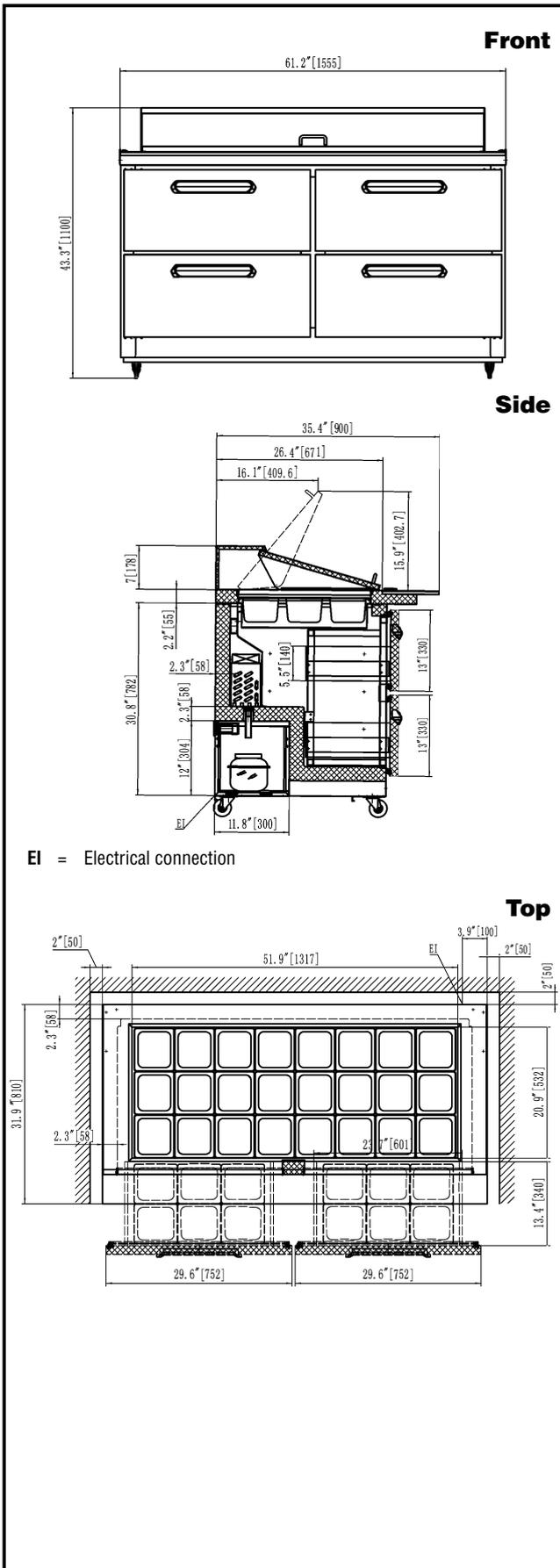
Construction
- Stainless steel interior and exterior, durable and easy to clean for daily commercial use.
- White polystyrene interior side panels, for high impact resistance
- Holds 24 1/6 pans.
- Insulated lid maintains food freshness.
- Heavy duty casters.
- Pre-wired heavy duty power cord.
- Magnetic 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.
- 58 mm insulation for energy saving

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Front

61.2″[1555]

43.3″[1100]

Side

35.4″[900]
26.4″[671]
16.1″[409.6]
15.9″[402.7]
7[178]
2.2″[55]
2.3″[58]
5.5″[140]
13″[330]
30.8″[782]
2.3″[58]
12″[304]
13″[330]
EI
11.8″[300]

EI = Electrical connection

Top

3.9″[100]
2″[50]
2″[50]
51.9″[1317]
EI
2″[50]
2.3″[58]
31.9″[810]
20.9″[532]
2.3″[58]
23″[601]
13.4″[340]
29.6″[752]
29.6″[752]

Electric

Supply voltage:	115 V/1 ph/60 Hz
Electrical power, max:	0.78 kW
Plug type:	USA NEMA 5-15P

Capacity:

Gross capacity:	15.5 cu.feet

Key Information:

Number and type of pans (included):	24 - Plastic
Number and type of cutting board (included):	1 - Polyethylene (PE)
Warranty:	3 / 5 years
Capacity:	15.5 cu.ft.
External dimensions, Width:	61 1/4" (1555 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):	56 1/4" / (1429 mm)
Shipping height:	47 1/4" (1200 mm)
Shipping weight:	463 lbs (210 kg)
Shipping volume:	61.5 ft³ (1.74 m³)
Type of external material:	Stainless Steel
Type of internal material:	Polystyrene
Approvals	ETL C&US;ETL SANITATION
N° of drawers:	4

Refrigeration Data

Condenser type:	Fin & tube
Operating temperature min.:	32 °F
Compressor power:	1/3 hp
Operating temperature max.:	41 °F
Defrost type:	Auto Defrost

Sustainability

Current consumption:	4.3 Amps
Refrigerant type:	R290
GWP Index:	3
Refrigerant weight:	90 g

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

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