

# Specifications



## OPTIONS: N/A

## WARRANTY:

Domestic:

3 years parts and labor, 5 years Compressor

International:

3 years parts and 2 years labor, 5 years Compressor

\*See Warranty Certificate for further information

## MODEL: Duke TRI-Channel® Cold Pan

**SUB-CP-TC48 M**

**SUB-CP-TC60 M**

**SUB-CP-TC74 M**

**SUB-CP-TC86 M**

## REFRIGERATION:

- Compressor run time of 50% maximum at 86°F ambient
- Holds 1/3, 1/6 and 1/9 size food pans
- Slide out compressor for easy maintenance
- 300 series stainless steel TRI-Channel Liners and sauce bottle holders
- Insulated with environmentally friendly foam insulation with zero Ozone Depleting Potential (ODP), zero Global Warming Potential (GWP), and is Kyoto and Montreal protocol compliant

## COUNTER:

- Top is 14 gauge, 300 series stainless steel.
- Body is heavy gauge painted, A40 galvanized steel with 14 gauge reinforcement channels. Refrigerated rails are 300 series non corrosive stainless steel.
- ½" thick, reversible polypropylene cutting boards, includes trash cut out.
- Adjustable kick plates are painted 16 gauge, A40 galvanized steel.
- Adjustable legs with a minimum of 1.0" adjustment.
- Ends of body have cutouts for access for service and cleaning
- Standard TRI-Channel cabinets to be 48", 60", 74", 86".

## CONTROL:

- Self-defrosting, digital control
- Thermostat will control temperature inside the liner of the cold pan at a point to provide temperature feedback as close to the food product as possible

## PAINT:

- Body to be painted with epoxy/polyester hybrid powder paint (Silver Hammertone)
- Paint must meet criteria of NSF-51 which includes corrosion, abrasion, impact and heat resistance criteria
- Paint must pass 1000 hour salt spray exposure

## AGENCY LISTINGS:



## SHORT FORM SPECIFICATIONS:

**Subway Cold Pan TRI-Channel.** Will meet a minimum of foodservice standards in accordance with NSF and UL sanitation codes. The cold unit will hold Methocel Test Media between 33°F and 40°F for an indefinite period at a room ambient of 86°F without covers. Cold unit capacity will allow for food pans to be held at the top surface of the counter for better ergonomics and appearance of the food. The frost line will be below the top lip of the plastic food pan for better appearance and cleanliness. Covers are not required for individual food pans to perform as described above. All refrigerated components will be insulated with environmentally friendly foam insulation with zero Ozone Depleting Potential (ODP), zero Global Warming Potential (GWP), and is Kyoto and Montreal protocol compliant. All painted surfaces are coated with an epoxy/polyester hybrid powder paint (Silver Hammer) meeting NSF-51 which includes corrosion, abrasion, impact, and heat resistance criteria. Paint must pass 1000 hr salt spray exposure.