

4400RP Raised Rail

Front-Breathing Self-Contained Raised Rail Prep Table

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

4448RP Two section with doors, six 1/3 pan capacity 4472RP Two section with doors, nine 1/3 pan capacity

D4448RP Four drawer, six 1/3 pan capacity D4472RP Four drawer, nine 1/3 pan capacity



4448RP

Standard Features

- Patented low velocity air screen ensures product stays cold without drying it out
- · All 4400 Series units are 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- · Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime
- Rail accommodates 1/3 size or fractional pans with adapter bars
- Standard with 1/3 6" deep stainless steel pans in the rail
- Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance
- Standard with 17" wide, dishwasher safe polyethylene cutting board mounted on heavy-duty cutting board brackets
- · Environmentally friendly R290 refrigerant
- · High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone

Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low

- Integral s/s full length door/drawer handles
- Standard on 5" casters for easy cleaning and installation
- 10' cord and plug supplied
- · One epoxy coated wire shelf standard, installed per door section
- · Electronic temperature control with adaptive defrost
- · Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- · Various lid options
- · 16" wide single tier overshelf
- · Stainless steel finish on back
- · Plastic laminate on front
- · Additional wire shelves
- 3" casters, 4" ride height
- · Door lock
- · Exterior thermometer

Specifications

Exterior top is one-piece 18-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front. Top of unit has openings to accept 1/3-size 4" or 6" (10cm or 15cm) deep pans. Adapter bars and 1/3 pans are supplied by Delfield. Lid is constructed of 20-gauge stainless steel. Temperature in top opening to maintain 33°F (1°C) to 41°F (5°C), with pans recessed 2" (5.1cm) at 86°F ambient room temperature, meeting NSF 7 requirements. Unit will also maintain food safe temperatures at $100\,^{\circ}\text{F}$ ambient. One 17" x .5" (43.2cm x 1.3cm) polyethylene cutting board provided.

Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance.

Exterior back and bottom are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

Interior sides are thermoformed ABS plastic with integral shelf supports. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses environmentally friendly R290 refrigerant. Condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature

of 33°F to 40°F (0°C to 4°C).

Temperature control with adaptive defrost: ACT electronic, solid state control, mounted on the exterior rear of the cabinet, allows unit to maintain precise temperatures in heavy duty conditions.

Electrical connections are 115 volt, 60 Hertz, single phase. Unit has a 10' (3m) long electrical cord and NEMA 5-15P plug.

Casters: Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

Doors have a 22-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet of door models has one adjustable epoxy-coated wire shelf.

Drawers have a 22-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings.

4448RP - Each top drawer holds one full size 12" x 20 (30.5cm x 50.8cm) pan and three 1/9 size pans 4"- 6" (10.1cm - 15.2cm) deep. Each bottom drawer holds one 12" x 20 (30.5cm x 50.8cm) pan and three 1/9 size pans $4^{\prime\prime}$ (10.1cm) deep. Pans are supplied by others.

4472RP - Each section has two drawers. Each top drawer holds two full size 12" x 20" (30.5cm x 50.8cm) pans 4" - 6" (10.6cm -15.2cm) deep. Each bottom drawer holds two 12" x 20" (30.5cm x 50.8cm) pans 4" (10.6cm) deep. Pans supplied by others.



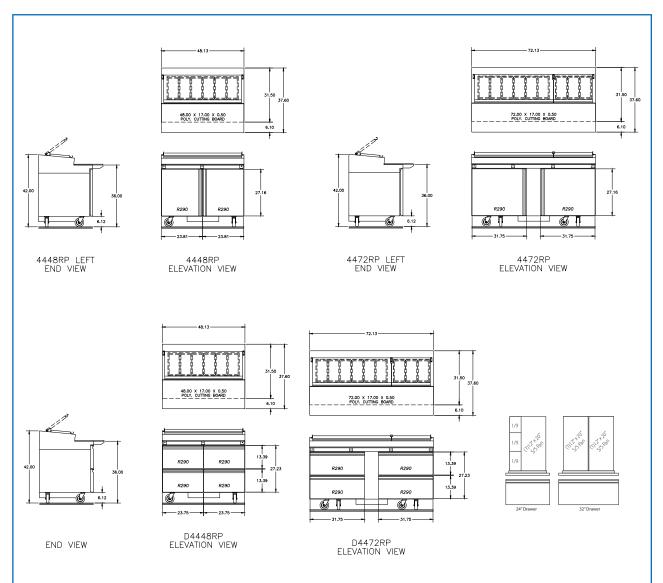












INSTALLATION NOTE:

Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

Specifications

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Model	1/3 Size Pan Cap. in Rail	# of Shelves	Shelf Area		Volume		h.p).	V/Hz/Ph		Amps		nema plug	Ship Weight
4448RP	6	2	5.48	5.48ft2 16		16.00ft3			115/60/1		4.0		5-15P	316lbs/143kg
4472RP	9	2	8.22	8.22ft2		24.80ft3		5	115/60/1		6.0		5-15P	461lbs/209kg
Model	1/3 Size Par Cap. in Rail		s Volume			h.p.		V/Hz/I	Ph	Amps		nema plug		Ship Weight
D4448RP	6	4	16.0		16.00ft3		П	115/60/1		4.0		5-15P		316lbs/143kg
D4472RP	9	4	24.80ft3		0.35		115/60/1		6.0		5-15P		461lbs/209kg	



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