



# PREPARATION TABLE

## RAISED CONDIMENT RAIL MODEL 8000W

Available in three convenient sizes, 48" one door, 68" two door and 95" three door. The 8000W Series raised condiment rail preparation table meets the 1998 NSF/ANSI standard 7, 41° F. pan product temperature requirements. Our exclusive dual system is proven by over 20 years of wrapped coldwall construction experience. Rail is provided with an exclusive drain for easy clean-up.

PROJECT NAME:

LOCATION:

ITEM NO:

QTY:

MODEL NO:

AIA NO:

SIS NO:

CSI SECTION: 11400

### AVAILABLE MODELS:

- 8148W
- 8268W
- 8395W

### STANDARD FEATURES:

- Meets 1998 NSF/ANSI standard 7, 41° F product temperature requirements
- Recessed wrapped coldwall rail with exclusive separate temperature controls & expansion valve for base and rail
- Exclusive press fit magnetic removable gaskets
- 10" wide poly cutting board standard
- Separate dual control system for rail & base allows shutting rail off at night for up to 60% energy savings
- Condensing unit with hot gas condensate evaporator
- Hinged louver panel for easy access to drain gate valve, rail temperature control and cleaning of condenser coil
- Exclusive rail drain for easy clean-up

**CABINET EXTERIOR:** Unit top and raised rail will be formed from four piece 20 gauge stainless steel with a 1-1/2" 90° nosing/top turndown. The raised refrigerated rail will be mechanically cooled and shall be provided with one single opening to allow flexible pan configurations. The interior of the rail will be constructed of three-piece construction with coved corners for easy cleaning. Rail will hold 6" deep pans - not included. The pans will set on an integral recessed pan ledge (2.5" at front and 4.5" at rear) making clean-up easy without requiring the removable of any pan supports. All units provided with removable stainless steel hood cover. Unit bottom and exterior back are galvanized metal. Exterior ends are finished in stainless steel. Standard hinged louver for easier cleaning of the coil and draining the rail. Unit mounted on 6" (overall) high swivel casters (front two with locks).

**CABINET BASE INTERIOR:** Interior floor, rear and top shall be anodized aluminum. Base interior ends and door openings shall be thermoformed high impact ABS. Each section will be provided with (1) removable interior epoxy-coated wire shelf. The base shall be foamed in place polyurethane insulation with a minimum thickness of 2".

**DOORS:** Stainless steel front with easy to grasp recessed handles. Doors mounted on heavy duty stainless steel concealed type hinges with pivot pin in nylon bushing. Door interior is deep drawn thermoformed high impact ABS with press-fit replaceable magnetic gaskets, designed for long life and easy maintenance. Doors are foamed in place polyurethane insulation.

**REFRIGERATION SYSTEM:** The system will utilize R-404a refrigerant and be provided with a hot gas condensate evaporation system. Dual refrigeration system with independent controls for the base and the rail. The base will have a blower coil with a dedicated metering device and solenoid valve allowing the thermostatic control to independently control the base temperature. The raised mechanically cooled rail will be controlled utilizing an expansion valve metering device with its own solenoid valve and thermostat. An on/off switch, located directly behind the hinged louver, is provided as standard to allow the rail to be shut off independently of the base. A pressure control is provided to monitor the dual systems performance.

**ELECTRICAL:** The units will be provided with a 8' power cord and 3-wire grounded plug as standard, pre-wired for 115 volt, 60 hertz, single phase operation. Export voltages are available and require hard wiring in the field to the units main junction box.

This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

8000W Raised rail preparation tables. Model 8268W shown.

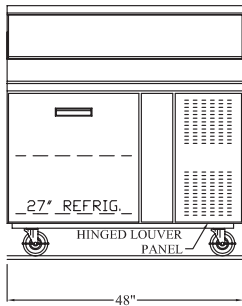
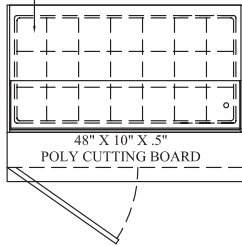


### OPTIONS/ACCESSORIES:

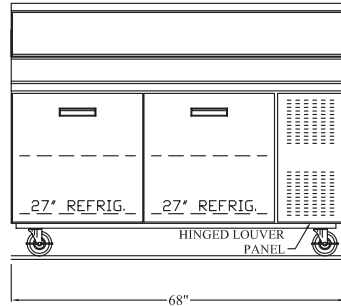
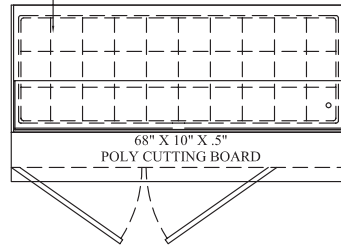
- Patented triple or double drawer cartridges
- Overshelf assembly
- Stainless steel back
- Legs in lieu of casters
- Tray racks for 18 x 26 sheet pans



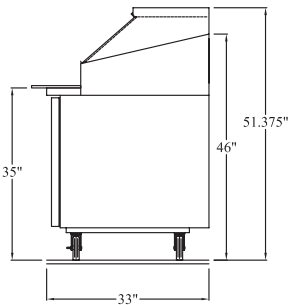
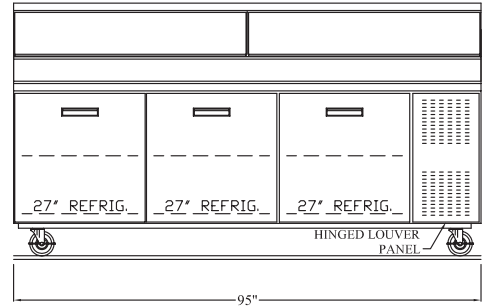
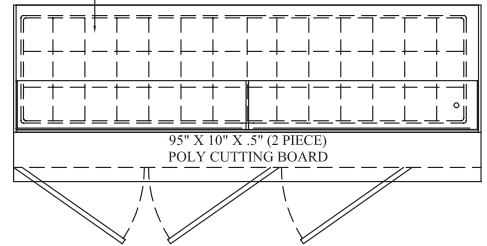
WRAPPED REFRIG. RECESSED MEGA PAN RAIL  
W/ DRAIN & HOOD COVER (PANS BY OTHERS)  
\*PROVIDED WITH A FULL SET OF ADAPTER BARS



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Model	L	W	H	Doors	Storage Cu. Ft.	Pan Capacity	HP	Volt	Amps	NEMA	BTU Rating	Ship Wt.
8148W	48"	33"	51.375"	(1)27"	9.0	(21) 1/6	1/3	115/60/1	9	5-15P	1380	355
8268W	68"	33"	51.375"	(2)27"	17.76	(30) 1/6	1/3	115/60/1	9	5-15P	1380	450
8395W	95"	33"	51.375"	(3)27"	28.18	(42) 1/6	1/2	115/60/1	12	5-15P	2385*	625

Door Opening Size/Interior Depth: Clearances through door = 22" left to right, 22.25" top to bottom. Interior depth behind door = 26"

\*Additional coil installed if drawers or tray racks are ordered (8395W).