

8000N Series Raised Condiment Rail Preparation Table

 models: 8148N 8260N 8268N 8383N 8395N 84111N

 model 8268N
shown

description:

Available in six convenient sizes, 48" one door, 60" & 68" two door, 83" and 95" three door, and 111" four door. The 8000N Series raised condiment rail preparation table meets the 1998 NSF/ANSI standard 7, 41° F. pan product temperature requirements. Our Exclusive Rail Temperature Control and Thermostat minimizes freezing of product through an air temperature control in the rail and allows adjustability from the operator. Our Exclusive Dual System is proven by over 15 years of wrapped coldwall construction experience. Rail is provided with an Exclusive drain for easy clean-up.

standard features:

- Meets 1998 NSF/ANSI Standard 7, 41° F Product Temperature Requirements.
- Recessed Wrapped Coldwall Rail with Exclusive Separate Temperature Controls for Base and Rail.
- Exclusive Press Fit Magnetic Removable Gaskets.
- Separate Dual Control System for Rail & Base Allows Shutting Rail Off at Night for Up to 60% Energy Savings.
- Condensate Evaporator.
- New Hinged Louver for panel for easy access to drain gate valve, rail temperature control and cleaning of condenser coil.
- Exclusive rail drain for easy clean-up.

specifications:

CABINET EXTERIOR: Unit top and raised rail will be formed from one 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 one-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 (1" at front and 3" at rear) making clean-up easy without requiring the removable of any pan supports. On the 8383N, 8395N and 84111N, a removable mullion (below the intersection of the two covers) allows the addition of one more 1/3 pan when removed. All units provided with hinged removable stainless steel covers, fabricated from 20 gauge stainless steel, and supplied with a combination of covers which allow maximum access to the pans. Unit bottom and exterior back are 24 gauge galvanized metal. Exterior ends are finished in a coated noncorrosive metal. New 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. The Exclusive Rail Temperature Control senses air temperature in the rail and adjusts the cooling requirements based on the needs of the operation. 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, (unit will be shipped on legs for export applications, unless specified otherwise).

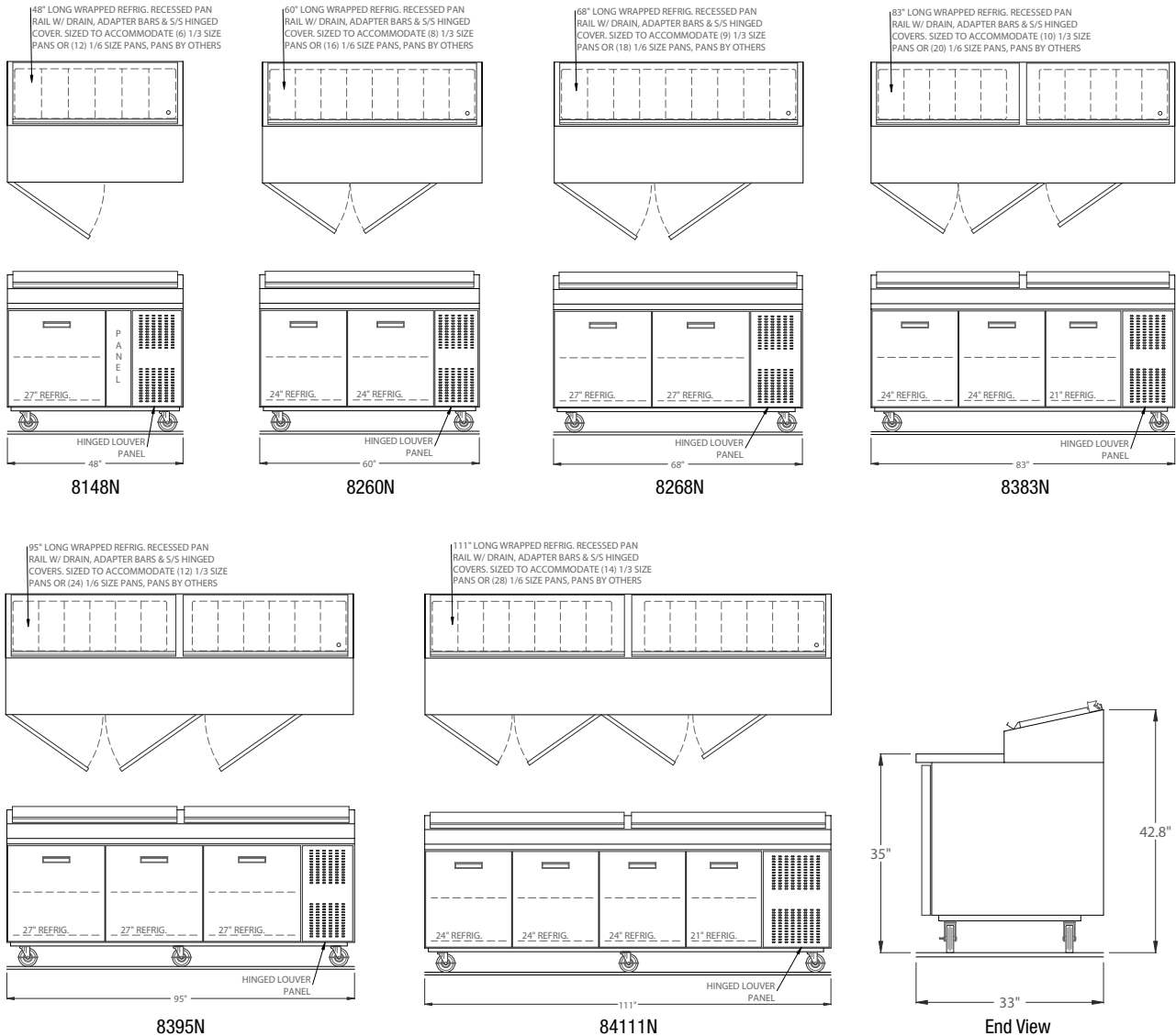
This equipment is intended for use in rooms having an ambient temperature of 86°F (30°C) or less.

optional accessories:

- Patented triple or double drawer cartridges
- Overshelf assembly
- Cutting boards
- Stainless steel back
- Legs in lieu of casters
- Pull-out catch pan assemblies
- Tray racks for 18 x 26 sheet pans
- Export voltages available

Dimensional Data

8000N Series



Door Opening Size - Interior Depth

Door Width	Clearances Through Door		Interior Depth Behind Door
	Lt to Rt	Tp to Btm	
21"	16"	22.25"	26"
27"	22"	22.25"	26"
24"	19"	22.25"	26"



Model	L	D	H	Doors	Storage Cu. Ft.	Pan Capacity	HP	Volt	Amps	NEMA	BTU Rating	Ship Wt.
8148N	48"	33"	42.9"	(1)27"	10.4	(6)1/3 or (12)1/6	1/3	115/60/1	9	5-15P	1380	342
8260N	60"	33"	42.9"	(2)24"	14.5	(8)1/3 or (16)1/6	1/3	115/60/1	9	5-15P	1380	400
8268N	68"	33"	42.9"	(2)27"	17.3	(9)1/3 or (18)1/6	1/3	115/60/1	9	5-15P	1380	428
8383N	83"	33"	42.9"	(2)24", (1)21"	22.1	(10)1/3 or (20)1/6	1/2	115/60/1	12	5-15P	2385	550
8395N	95"	33"	42.9"	(3)27"	26.6	(12)1/3 or (24)1/6	1/2	115/60/1	12	5-15P	2385	600
84111N	111"	33"	42.9"	(3)24", (1)21"	30.8	(14)1/3 or (28)1/6	5/8	115/60/1	12.8	5-20P	2700	638

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Due to continuous product improvement, designs are subject to change without notice

