

**Refrigeration Equipment  
Sandwich/Salad Preparation Table,  
60" with 16GN 1/6 containers-  
Stainless Steel (R290)**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



738257 (KCHST60.16)

2-door sandwich/salad preparation table for 16 GN 1/6 containers, 60", R290 refrigerant gas, +33/+41°F, stainless steel

**Short Form Specification**

**Item No.** \_\_\_\_\_

2-door sandwich/salad refrigerated preparation table. Exterior back panel in aluminium, exterior bottom panel in galvanized steel, side and top panels in 430 stainless steel; interior back, top panels and interior bottom panel in 304 stainless steel, worktop in 430 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 61,2x11,4x0,5 in.

Control panel, Vinyl-Coated Steel adjustable shelves, removable door gaskets and self-closing doors with 90-degree stay-open feature.

Temperature range: +33/+41°F.

R290 gas in the refrigeration circuit.

ETL Safety and Sanitation certifications.

3/5 Years warranty.

**Main Features**

- Fin & Tube Condenser improves performance in high temperature environments.
- Automatic Defrost Cooling System provides worry-free performance.
- 1/4 HP Compressor.
- Vinyl-Coated Steel adjustable dividers to customize bottle storage effortlessly.
- Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3) - CFC and HCFC free.

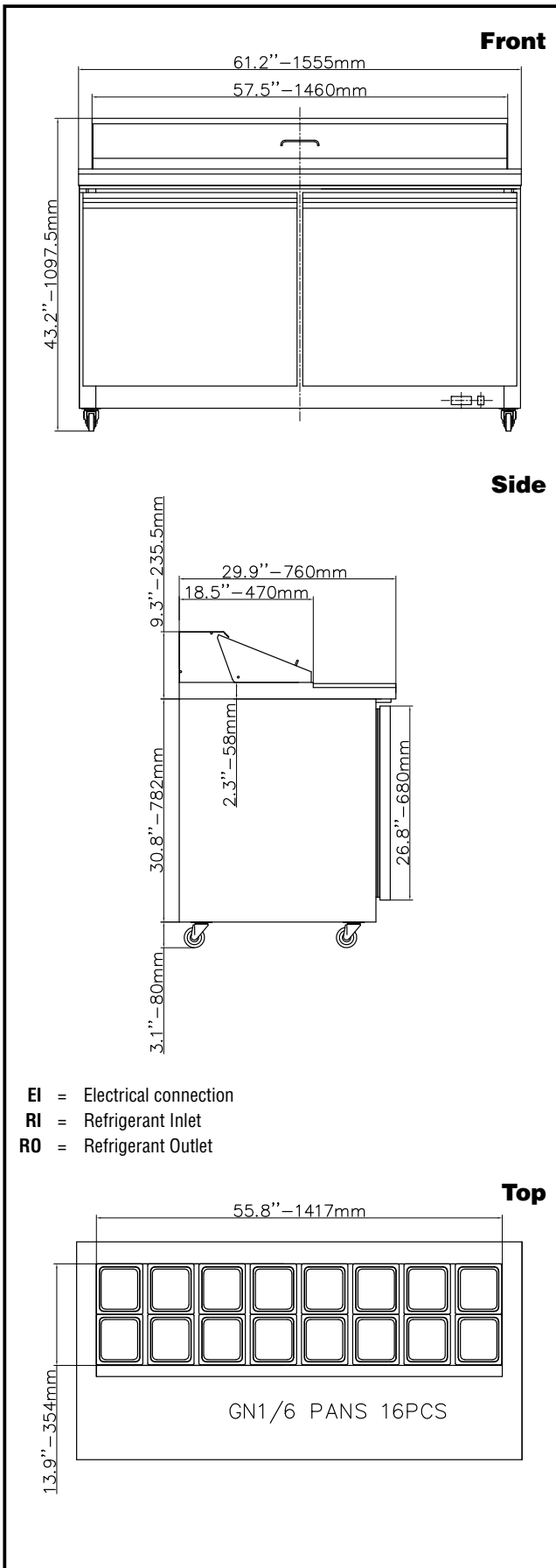
**Construction**

- Stainless steel exterior and interior, durable and easy to clean for daily commercial use.
- External Electronic Digital Temperature Control for easy setting and monitoring.
- Removable door gaskets.
- Holds (16) 1/6 pans.
- Self-closing door with 90-degree stay-open feature.
- Heavy duty casters.
- Insulated lid maintains food freshness.
- Preparation area designed for work station convenience and self food handling, also thanks to the full-depth cutting board.

**Optional Accessories**

- shelf for 60" mega top, salad and undercounter  PNC 880596
- shelf clips  PNC 880611

APPROVAL: \_\_\_\_\_



### Electric

<b>Supply voltage:</b>	
738257 (KCHST60.16)	115 V/1 ph/60 Hz
<b>Electrical power, max:</b>	0.8 kW
<b>Current consumption:</b>	7.5 Amps
<b>Plug type:</b>	USA NEMA 5-15P

### Capacity:

<b>Gross capacity:</b>	15.5 cu.feet
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### Key Information:

<b>Door hinges:</b>	1 Left+1 Right
<b>External dimensions, Width:</b>	61 1/4" (1555 mm)
<b>External dimensions, Depth:</b>	29 15/16" (760 mm)
<b>External dimensions, Height:</b>	43 1/4" (1097.5 mm)
<b>Number and type of doors:</b>	2 Full
<b>Internal Dimensions (depth):</b>	23 13/16"
<b>Internal Dimensions (height):</b>	23 1/2"
<b>Internal Dimensions (width):</b>	56 1/4"
<b>Shipping height:</b>	47 1/4" (1200 mm)
<b>Shipping weight:</b>	370 lbs (168 kg)
<b>Shipping volume:</b>	54.07 ft <sup>3</sup> (1.53 m <sup>3</sup> )
<b>Type of grids (included):</b>	Vinyl-Coated steel
<b>Type of external material:</b>	Stainless Steel
<b>Type of internal material:</b>	Polystyrene
<b>Warranty:</b>	3 / 5 years

### Refrigeration Data

<b>Compressor power:</b>	
<b>Refrigerant type:</b>	R290
<b>Refrigerant weight:</b>	90 g
<b>Operating temperature min.:</b>	32 °F
<b>Operating temperature max.:</b>	41 °F
<b>Condenser type:</b>	Fin & tube
<b>Defrost type:</b>	Auto Defrost