

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Mega Top Unit - Drawers

Food Prep Tables
 Super Deluxe Series

Model : TST-48SD-18-D2-N

FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Cold Bunker system

Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened.

Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior (ABS door liner) and exterior (galvanized steel back & bottom) including durable stainless steel drawers. It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

Ergonomically designed door & drawers

Customers' fatigue fades away with easy door grip and drawers that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.

Digital temperature control & monitor system

Keeps food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

Insulated pan cover

9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail



Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

- Each top drawer accommodates up to 6" deep, one (1) full size pan or two (2) 1/3 size pans with two (2) 1/6 size pans or six (6) 1/6 size pans. And each bottom drawer accommodates up to 6" deep, two (2) 1/3 size pans or four (4) 1/6 size pans (drawer pans not included)
- Refrigerator holds 33°F ~ 39°F for the best in food preservation



Model	Swing Doors	Drawers	CU./FT.	#of Shelves	#of Pans	HP	AMPS	Crated Weight (lbs.)	L x D x H [†] (inches)
TST-48SD-18-D2-N	1	2	15	1	18	1/3	4.4	276	48 1/4 x 34 x 39

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ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	1/3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	48 1/4 (1225mm)
Ext. Depth Overall (in.)*	34 (863mm)
Ext. Height Overall (in.)†	39 (992mm)
# of Doors	1
# of Drawers	2
# of Shelves	1
# of Pans	18
Net Capacity (cu. ft.)	15
Shelf Size (L x D) (in.)	21 x 17
Net Weight (lbs.)	254
Gross Weight (lbs.)	276

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 1" for rear spacers.

† Height does not include 5-5/8" for caster height.

- **WARRANTY :** 5 Year Parts and Labor Warranty
7 Year Compressor Warranty

■ STANDARD FEATURES

- *Anti-corrosion coated evaporator*
- *Self-contained system*
- *4" dia. swivel casters with locks on the front set*
- *1/6 size, 4" deep condiment pans included (top of cabinet)*

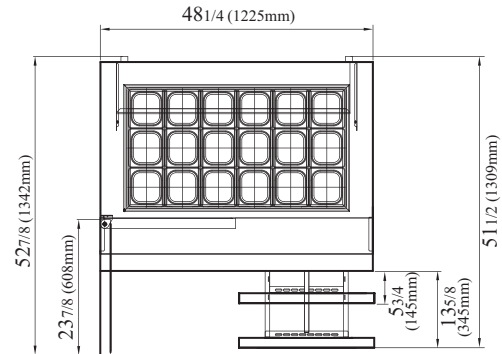
** Lead time applies. Please contact your sales representative for more details to order.

■ OPTIONAL ACCESSORIES

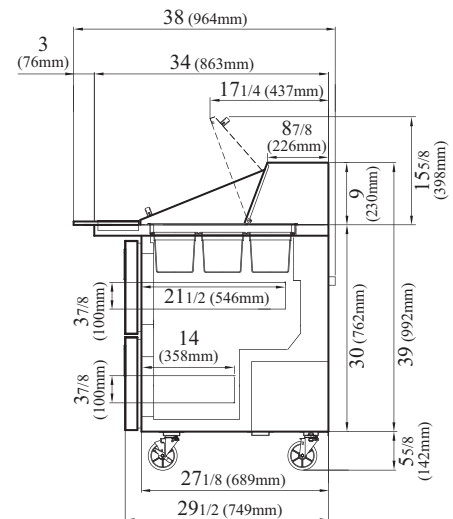
- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Removable food cover: RCT-48-18/72-30-L
- Single overshef, stainless steel, 48-3/8" W: TSOS-4S
- Double overshef, stainless steel, 48-3/8" W: TSOS-4R-V
- Clear lid: CL-48-18

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20260716

NATURAL
Refrigerant



- Turbo Air: 800-627-0032
- Bake Tech Innovation: 800-500-3519
- Warranty: 800-381-7770
- AC: 888-900-1002

REFRIGERATOR MANUFACTURER
Turbo air

BTI BAKE TECH
INNOVATION

REFRIGERATION SYSTEM
Turbo air **Texaking**

Continued product development may necessitate specification changes without notice.