REFRIGERATOR MANUFACTURER
Turbo air
more durable, efficient, beautiful

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

Mega-Top Prep Table+Work Station

Food Prep Tables
Super Deluxe Series

Model : TST-72SD-18M-N
TST-72SD-18M-N-LW

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.

Digital temperature control & monitor system
Keeps food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

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. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

Insulated pan cover

LED interior lighting & fan control
Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.

Stainless steel cabinet construction
The Turbo Air Super Deluxe model boasts a stainless steel interior (ABS door liner) and exterior (galvanized steel back & bottom). 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.

High-density polyurethane insulation
The entire cabinet structure and solid doors are foamed-in-place high density, CFC free polyurethane insulation.



TST-72SD-18M-N



TST-72SD-18M-N-LW

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.

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

Refrigerator holds 33°F ~ 39°F for the best in food preservation

- ***TST-72SD-18M-N: Right side work station***
- ***TST-72SD-18M-N-LW: Left side work station***

NATURAL Refrigerant · Intertek · Intertek · MADE IN U.S.A · 5 YEAR WARRANTY · Compressor 7 YEAR WARRANTY (U.S.A only)

Model	Swing Doors	CU./FT.	#of Shelves	#of Pans	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
TST-72SD-18M-N(-LW)	**3**	**23**	**3**	**18**	**3/8**	**9.9**	**396**	**72 5/8 x 34 x 39**

* Depth does not include 3" for cutting boards and 1" for rear spacers. † Height does not include 5" for caster height.

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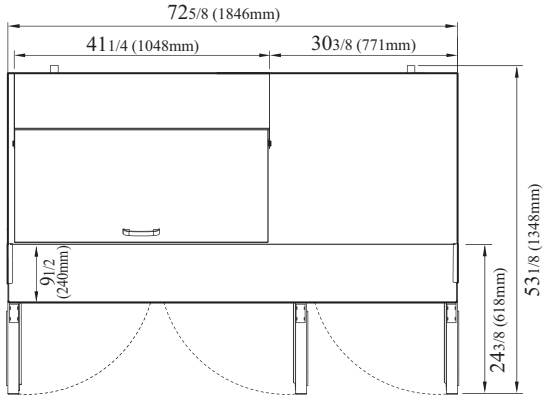
Model : TST-72SD-18M-N(-LW)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-15P
Full Load Amperes	9.9
Compressor HP	3/8
Cord Length (ft.)	10
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	72 5/8 (1846mm)
Ext. Depth Overall (in.)*	34 (864mm)
Ext. Height Overall (in.)†	39 (992mm)
# of Doors	3
# of Shelves	3
# of Pans	18
# of Hood	1
Net Capacity (cu. ft.)	23
Shelf Size (L x D) (in.)	21 x 17 (Left/Right)
	23 x 17 (Middle)
Net Weight (lbs.)	356
Gross Weight (lbs.)	396

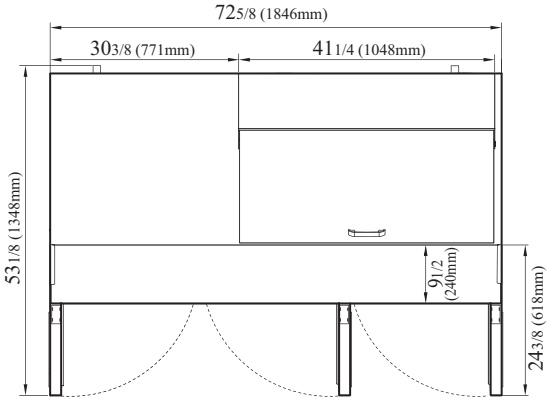
Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 3" for cutting boards and 1" for rear spacers.
† Height does not include 5" for caster height.

PLAN VIEW

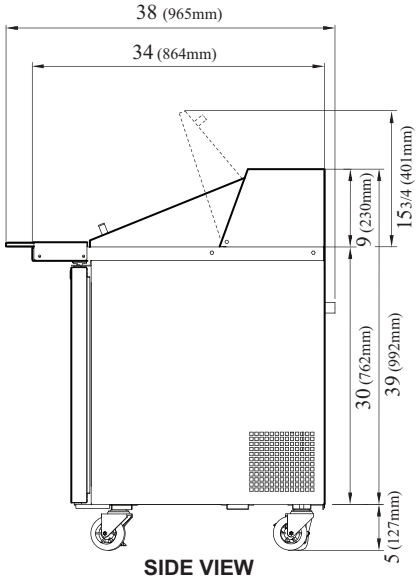
(unit : inch)



TST-72SD-18M-N
TOP VIEW



TST-72SD-18M-N-LW
TOP VIEW



SIDE VIEW

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***
  - ⁜ Accommodates 1/6 size, 6" deep condiment pans

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

OPTIONAL ACCESSORIES

- 1" caster, ½" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, ½" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, ½" - 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 overshelf, stainless steel, 72-13/16" W: TSOS-6S
- Double overshelf, 18/304 stainless steel, 72-1/2" W: TSOS-6R
- **Door lock: Lead time applies. Please contact your sales representative for more details to order.**

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

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Continued product development may necessitate specification changes without notice.