Delfield

F13BR

31.5" (80cm) Deep Remote Low Temp, Ice Cream Cabinets With Syrup Rail

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- F13BR36 - 24 gallon capacity ice cream cabinet with syrup rail
- F13BR48 - 36 gallon capacity ice cream cabinet with syrup rail
- F13BR60 - 48 gallon capacity ice cream cabinet with syrup rail

13BR48

Standard Features

- Units are standard with unfinished ends
- 16-gauge stainless steel top construction
- 36" standard work height
- Refrigerated raised syrup rail with stainless steel liner to accommodate syrup pumps, chocolate pumps and fruit jars with lids
- High-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Rail opening maintains 33ºF to 41ºF
- EPR valve controls the rail temperature
- Ice cream tank is constructed of 2BF stainless steel with large clean out coved bottom
- 0ºF tank storage temperatures
- Folding removable cover with black rubber external handle for easy grip
- Unit has two 14-gauge leg rails that run the entire length of the unit
- 6.12" adjustable full stainless steel legs and bullet feet
- Standard with all controls necessary for hook up
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- 230V-50 cycle
- Stainless steel back
- Stainless steel end
- Laminate facing
- Laminate back
- Laminate end
- Drain with gate valve for rail

Specifications

Top is constructed of one-piece 16-gauge stainless steel, with integral 2.12" (5cm) square nosing on front and 10.40" (26cm) full length raised refrigerated syrup rail. Refrigerated rail is furnished with syrup pump, chocolate pump and fruit jars. Top to be insulated and have raised rim opening(s) provided with cover. Cover(s) are insulated, folding and removable.

Interior is constructed of 22-gauge stainless steel. Liner is insulated with 2.50" (6cm) foamed-in-place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. Unit has a cold wall refrigeration system provided with adjustable expansion valves. Rail has an adjustable evaporator pressure regulator valve located in the 6.00" (15cm) mechanical area at right end. Unit is designed to maintain 0°F (-18°C) to 5°F (-15°C) in the tank and 33°F (1°C) to 40°F (4°C) in the rail.

Exterior front has 22-gauge stainless steel front panel(s). Exterior ends are constructed of 18-gauge galvanized steel.

Electrical connections are 115 volt, 60 Hertz, single phase. Unit must be hardwired.

Legs - Unit is mounted on 6.13" (16cm) high adjustable stainless steel legs.

Refrigerant System Components - HFC-404A.

404A REFRIGERANT

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980 S. Isabella Rd.
Mt. Pleasant, Michigan 48858

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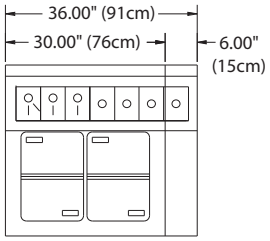
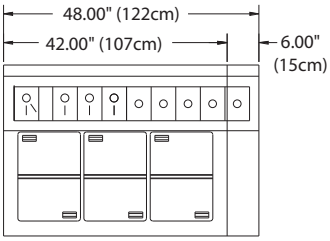
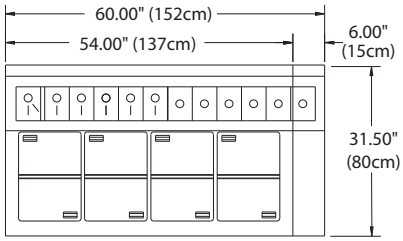


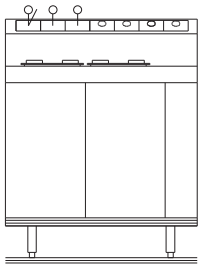
Plan View
F13BR36



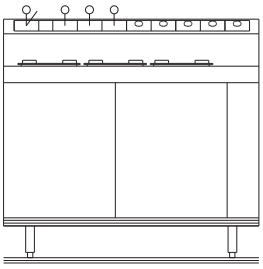
Plan View
F13BR48



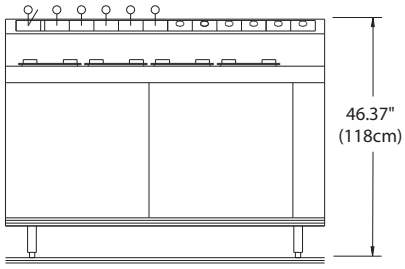
Plan View
F13BR60



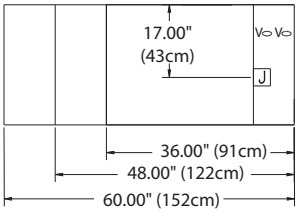
Elevation View
F13BR36



Elevation View
F13BR48

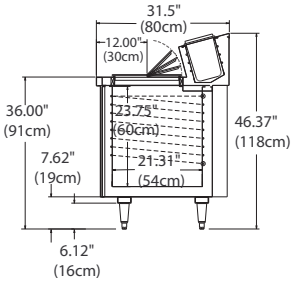


Elevation View
F13BR60

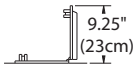


Expansion valves for base and rail
Refrigeration lines are 1/4" liquid, 3/8" suction

J Box Info



Side View
All Models



Small Lid
All Units

Specifications

Model	Gallon Capacity	Number Of Covers	Recommended H.P.	V/Hz/Ph	Amps	BTU Design Load Frzr/Rail	Evap. Cap. Btu/°Td	Ship Weight
F13BR36	24	4	1/2	115/60/1	1.5	506/192	38/11	285lbs/129kg
F13BR48	36	6	1/2	115/60/1	1.5	638/250	46/14	340lbs/154kg
F13BR60	48	8	1/2	115/60/1	1.5	796/307	56/17	400lbs/182kg

Delfield reserves the right to make changes to the design or specifications without prior notice.

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