



F17FR

Remote Freezer Base Equipment Stands

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	SI Section 11400
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Models

- F17FR48 48" length remote freezer base chef stand with (2) 32" drawers
- F17FR58 58" length remote freezer base chef stand with (2) 19" & (2) 27" drawers
- F17FR66 66" length remote freezer base chef stand with (4) 27" drawers
- F17FR76 76" length remote freezer base chef stand with (4) 32" drawers



Standard Features

- Top is stainless steel, with integral front marine edge
- Cutting board brackets with 1.25" thick x 9.50" deep maple cutting board
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Snap in dart style vinyl magnetic gasket
- Drawer handles are recessed black plastic and held in with a positive lock system
- 6.12" adjustable stainless steel legs
- · Dial thermometer
- Drawer system is sized to hold 12" x 20" x 4" deep hotel pans (by others). The drawer system is all stainless steel construction for maximum durability
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- Stainless steel back
- Stainless steel end
- Laminate facing (drawers only)
- Laminate back
- Laminate endCasters
- Custo
- Doors, except 32"
- Locks
- 220V/50 cycle electrical*
- * Inclusion of these options will alter the electrical specifications of unit

Specifications

Stainless steel top is constructed with integral front marine edge nosing and rear backsplash. Stainless steel bars run front to back on both sides for support and spline purposes. Stainless steel interior sub-top is made integral with the top by injecting 2.00" of high density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam between the tops. Cutting board brackets are attached to each side and house a 1.25" thick x 9.5" deep maple cutting board.

Refrigerated base interior back and bottom are constructed of stainless steel. Exterior back, bottom and sides are made of galvanized steel. Both left and right interior sides are formed of ABS plastic. The base is injected with 2.00° of high density polyurethane foam between the exterior and interior. Refrigerated base fronts are made of .095° thick ABS thermoformed plastic and backed up by ridged polyurethane water blown injection molded frames. Exterior machine compartment side is constructed with galvanized steel.

Single units are supplied with wall-mounted bracket and threaded rod to allow installation of the unit against a solid surface.

Drawer system is sized to hold 12 x 20 x 4 " deep hotel pans and smaller fractional pans. Drawer system is all stainless steel construction. Tracks are designed with a stay shut feature that holds the drawer gasket tight to the base front on uneven floors. Exterior drawer fronts are made of stainless steel; and an interior made of ABS plastic with formed in channels to house the snap-in dart style santoprene gasket. Each drawer front is injected with 1.87" of high density polyurethane foam between the exterior and interior. Handles are recessed black plastic and held in with a positive lock system.

Legs: Unit is mounted on 6.12" adjustable stainless steel legs.

Freezer system components are HFC-404A. Interior cabinet is cooled with mullion style blower coils (coated) mounted between each door/drawer section for very even air and temperature control. Models have a solenoid valve and thermostat installed in the machine compartment. The thermostat has a splash resistant enclosure. The dial thermometer with stainless steel guard is located in the top nosing above the machine compartment removable access panel (standard on right).

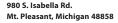
Electrical connections are 115V-60H-1PH. Remote models must be hard wired at the installation site.









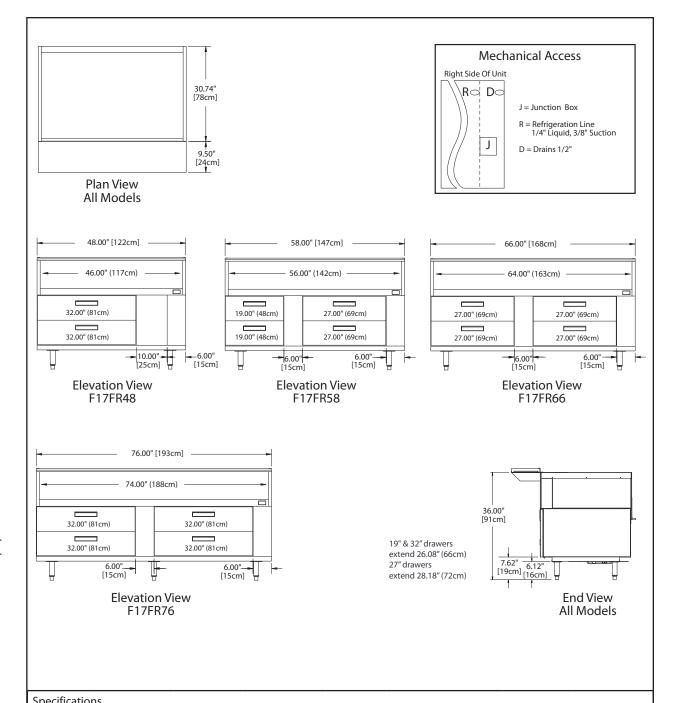


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specifications									
Model	# Of Drawers	12"x20" Pan Capacity	Recommended H.P.	V/Hz/Ph	Amps	BTU Design Load	Evap. Cap. BTU/°TD		
F17FR48	(2) 32"	4	1/2	115/60/1	10.0	1242	160/11		

F17FR58	(2) 19" & (2) 27"	6	3/4	115/60/1	10.0	1461	160/17	400lbs/181kg
F17FR66	(4) 27"	8	3/4	115/60/1	10.0	1647	160/17	475lbs/215kg
F17FR76	(4) 32"	8	3/4	115/60/1	10.0	1879	160/17	560lbs/254kg

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



Ship Weight

360lbs/163kg