Delfield®

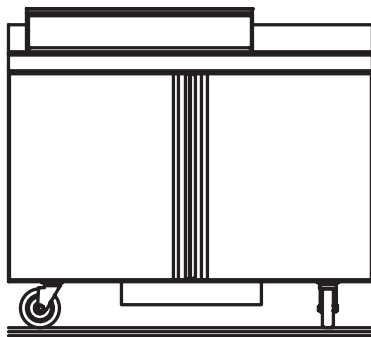# ST4448NP Salad Top
Front-Breathing Self-Contained Salad Top Refrigerated Bases

Models

•	ST4448NP-6	Two section with doors, six pan capacity
•	STD4448NP-6	Two section with drawers, six pan capacity
•	ST4448NP-8	Two section with doors, eight pan capacity
•	STD4448NP-8	Two section with drawers, eight pan capacity

ST4448NP-8

Standard Features

• Patented air screen ensures product stays cold without drying it out
• All 4400 Series units are 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
• Durable, rugged stainless steel sides, top and front
• Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
• Delfield supplies 1/6 size pans and positive placement adapter bars for top opening
• Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance
• Salad top refrigerators are standard with 10" wide, dishwasher safe polyethylene cutting board
• "D" prefix models feature Delfield's new drawer system. Drawers are backed by a 10-year warranty on the track assembly
• Environmentally friendly R290 refrigerant
• High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
• Bent in full length handle
• Standard on 5" casters for easy cleaning and installation
• 10' cord and plug supplied
• One epoxy coated wire shelf standard, installed per door section
• ACT solid state electronic control
• Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

• Various lid options
• 16" wide single tier overshelf
• Stainless steel finish on back
• Plastic laminate on front
• Additional wire shelves
• 3" casters, 4" ride height
• Door lock
• Exterior thermometer

Specifications

Exterior top is one-piece 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front. Top of drawer unit has openings to accept 8 or 12 1/6-size 4" (10cm) deep plastic pans. Top of door unit has openings to accept 8 or 12 1/6-size 4" or 6" (10cm or 15cm) deep plastic pans. Adapter bars and 1/6 pans are supplied by Delfield. Lid is constructed of 20-gauge stainless steel. Temperature in top opening to maintain 33°F (1°C) to 41°F (5°C), with pans recessed 2.5" (6.4cm) at 86°F ambient room temperature, meeting NSF 7 requirements. One 48" x 10" x .5" (121.9cm x 25.4cm x 1.3cm) polyethylene cutting board is mounted on the top at the front edge.

Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance.

Exterior back and bottom are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

Interior sides are thermoformed ABS plastic with integral shelf supports. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses environmentally friendly R290 refrigerant. Condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 33°F to 40°F (0°C to 4°C).

ACT control: ACT electronic, solid state control, mounted on the exterior rear of the cabinet, allows unit to maintain precise temperatures in heavy duty conditions.

Electrical connections are 115 volt, 60 Hertz, single phase. Unit has a 10' (3m) long electrical cord and NEMA 5-15P plug.
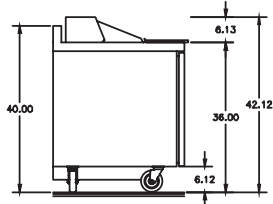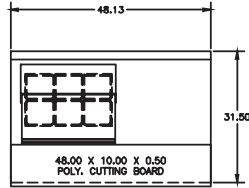
Casters: Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

Doors have a 22-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet of door models has one adjustable epoxy-coated wire shelf.
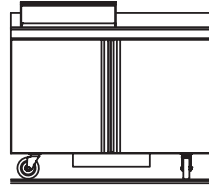
Drawers have a 22-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Each top drawer holds one full size 12" x 20 (30.5cm x 50.8cm) pan and three 1/9 size pans 4"- 6" (10.1cm - 15.2cm) deep. Each bottom drawer holds one 12" x 20 (30.5cm x 50.8cm) pan and three 1/9 size pans 4" (10.1cm) deep. Pans are supplied by others.

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R290

ST4448NP-6 Pan Cutout Configuration

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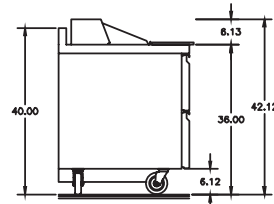

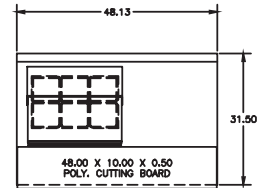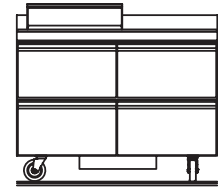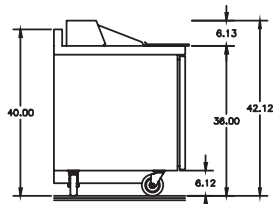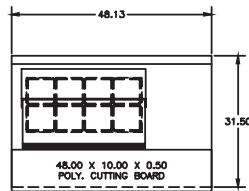ST4448NP-6 Left Side View

ST4448NP-6 Elevation View

STD4448NP-6 Left Side View

STD4448NP-6 Elevation View
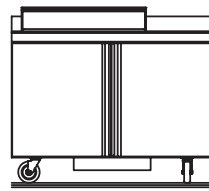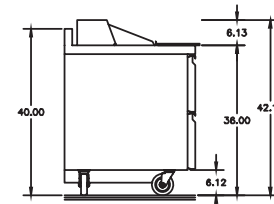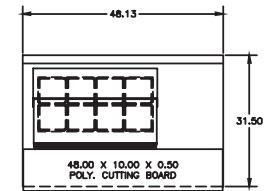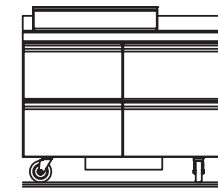
ST4448NP-8 Pan Cutout Configuration

STD4448NP-8 Pan Cutout Configuration

ST4448NP-8 Left Side View

ST4448NP-8 Elevation View

STD4448NP-8 Left Side View

STD4448NP-8 Elevation View

INSTALLATION NOTE:
Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

ST4448NP Salad Top

Specifications									
Model	1/6 Size Pan Cap.	# of Shelves	Shelf Area	Volume	h.p.	V/Hz/Ph	Amps	nema plug	Ship Weight
ST4448NP-6	6	2	5.48ft2	16.00ft3	0.3	115/60/1	4.0	5-15P	316lbs/143kg
STD4448NP-6	6	NA	NA	16.00ft3	0.3	115/60/1	4.0	5-15P	398lbs/181kg
ST4448NP-8	8	2	5.48ft2	16.00ft3	0.3	115/60/1	4.0	5-15P	316lbs/143kg
STD4448NP-8	8	NA	NA	16.00ft3	0.3	115/60/1	4.0	5-15P	398lbs/181kg

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

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