

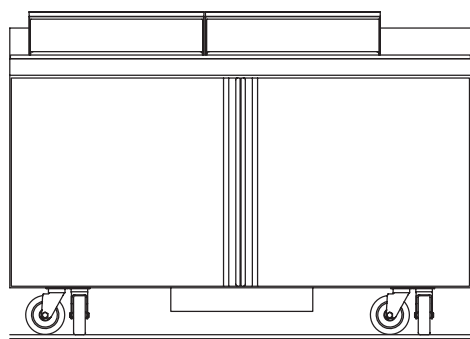
ST4460NP Salad Top

Front-Breathing Self-Contained Salad Top Refrigerated Bases

ST4460NP Salad Top

Models

- ST4460NP-8 Two section with doors, eight pan capacity
- STD4460NP-8 Two section with drawers, eight pan capacity
- ST4460NP-12 Two section with doors, twelve pan capacity
- STD4460NP-12 Two section with drawers, twelve pan capacity



ST4460NP-12

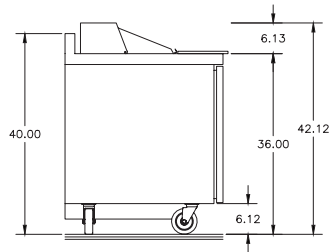
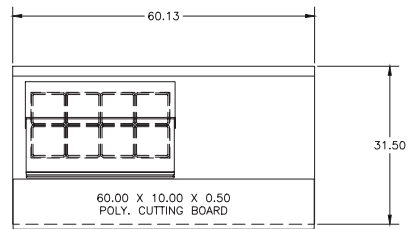
Standard Features

- 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

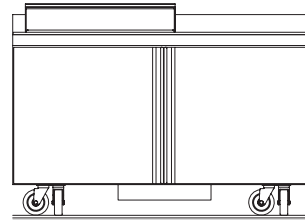
Options & Accessories

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

ST4460NP-8 Pan Cutout Configuration

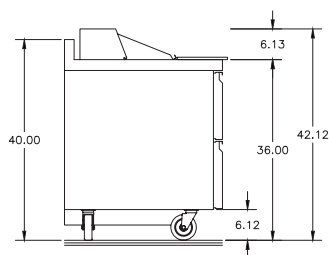
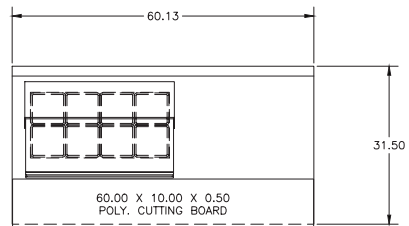


ST4460NP-8
Side View

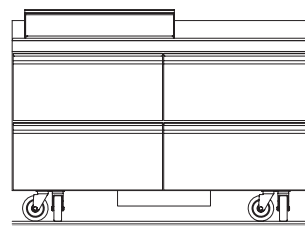


ST4460NP-8
Elevation View

D4460NP-8 Pan Cutout Configurations

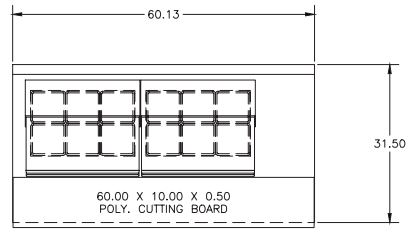


STD4460NP-8
Side View

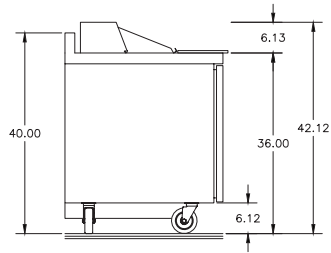


STD4460NP-8
Elevation View

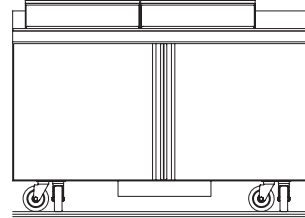
ST4460NP-12 Pan Cutout Configuration



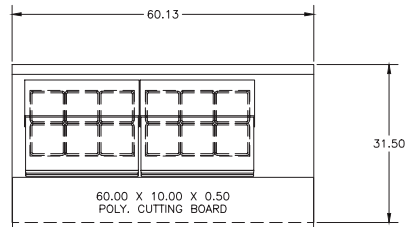
ST4460NP-12 Side View



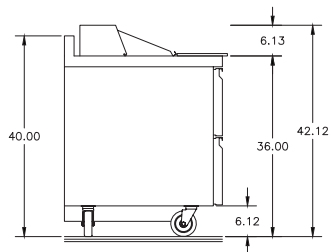
ST4460NP-12 Elevation View



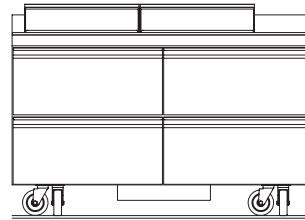
STD4460NP-12 Pan Cutout Configurations



STD4460NP-12 Side View



STD4460NP-12 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.

ST4460NP Salad Top

Specifications									
Model	1/6 Size Pan Cap.	# of Shelves	Shelf Area	Volume	h.p.	V/Hz/Ph	Amps	nema plug	Ship Weight
ST4460NP-8	8	2	7.19ft ²	20.20ft ³	.35	115/60/1	6.0	5-15P	411lbs/186kg
STD4460NP-8	8	NA	NA	20.20ft ³	.35	115/60/1	6.0	5-15P	495lbs/225kg
ST4460NP-12	12	2	7.19ft ²	20.20ft ³	.35	115/60/1	6.0	5-15P	411lbs/186kg
STD4460NP-12	12	NA	NA	20.20ft ³	.35	115/60/1	6.0	5-15P	495lbs/225kg

Specifications

Exterior top is one-piece 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing at 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. 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 60" x 10" x .5" (152cm 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 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 R290 refrigerant. Compressor is .35 H.P., with condenser coil and 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 36°F to 40°F (2°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 has one adjustable epoxy-coated wire shelf per door opening.

Drawer fronts 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 section has two drawers. Each top drawer holds one full size 12" x 20" (30.5cm x 50.8cm) pan, three 1/9 size and three 1/6 size 4"-6" (10.2cm -15.2cm) deep pans. Each bottom drawer holds one 12" x 20" (30.5cm x 50.8cm) pan, three 1/9 size and three 1/6 size 4" (10.2cm) deep pans. Pans supplied by others.



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