



For questions or ordering info:
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Kitchenall
 New Restaurant Equipment

Dough Retarder

Don't see the size that you're looking for? We can customize it!



PRODUCT HIGHLIGHTS

- Tecumseh compressor
- Defrost Timer System
- Exterior - Stainless Steel front, top and sides
- Interior - Aluminum sides and top with stainless steel floor
- High-Density Polyurethane foam cell insulation (CFC Free)
- Self Closing Door
- Adjustable epoxy wire shelves
- Standard 5" Casters
- Holds 36°F ~40°F
- ETL UL Certified

MODEL	WXDXH	DOORS	CU. FT	VOLTS	H.P	WEIGHT
DR48	48X32X47	1 1/2	16.2	115	1/3	315
DR48 R	48X32X47	2	19.9	115	-	285
DR60	60X32X47	1 1/2	20.3	115	1/3	386
DR60 R	60X32X47	2	24.8	115	-	330
DR72	72X32X47	2 1/2	26.2	115	1/3	460
DR72 R	72X32X47	3	29.7	115	-	420
DR84	84X32X45	2 1/2	30.3	115	1/3	540
DR84 R	84X32X47	3	34.8	115	-	500
DR96	96X32X47	3 1/2	36.2	115	1/2	611
DR96 R	96X32X47	4	40.1	115	-	561

Additional Features:

- Stainless sheet and highly dense polyurethane forming perfectly keeping the cool air inside and makes it easy to clean up.
- Excellent cooling performance, over-sized condenser & evaporator. It doesn't ice up or inhibit the compressor, giving the unit outstanding performance and a longer life even in the most difficult environments.
- Our defrost timer system keeps cooling systems separate from the evaporator. It doesn't ice up or inhibit the compressor, giving the unit outstanding performance and a longer life even in the most difficult environments.
- These models are designed to operate in an environment where temperature and humidity do not exceed 75°F and 65% relative humidity.

*Remote unit price doesn't include any cooling system assembly parts (Evaporator only)