**Temp-est Aire® Hot-Cold Combo Table**

Temp-est Aire® cold pans exceed NSF7 with pans flush with top.

CPT51-RA shown with optional hinged single shield, lineup locks and Corian® tray slide.

**Top:**
- 36" Counter Top Height
- Other Height (specify ____________)
- Recessed for 18x26 pans
- Top Extensions (width ____________)
- Top Extensions (length ____________)
- End Drop Shelf

**Above the Top:**
- Overshelf
- Sloped Front Protector
- Curved Front Protector
- Other Style Protector (specify ____________)
- Buffet Shield Single Service
- Buffet Shield Double Service
- Lift-up Hinge for shield
- 2 tier Display Shelf, single service
- 2 tier Display Shelf, double service
- 3 tier Display Shelf, single service
- 3 tier Display Shelf, double service
- Curved Glass for Display Shelf
- Powder Coated finish (specify RAL #)
- Fluorescent Lights
- Infra-Red Lamp Strip
- Bulletin Type Heat Lamps
- Infra-Red Strip with Lights

**Tray Slide:**
- Stainless Steel
- Flat Surface
- Solid "V" ridge
- Tubular
- Solid Surface
- Corian® (specify ____________)
- Powder Coated brackets (specify RAL #)
- 34" Tray Slide Height
- Other Slide Height ____________

**Base Options:**
- Enclosed Base (specify EB after model #)
- Cam Operated Line-up Locks
- Drain Options
- Hinged Doors
- Refrigerated Base (36" high units only)
- Heated Storage Base
- Convenience Outlet-Flush
- Convenience Outlet-Pedestal
- Fiberglass Door Panels
- End Drop Shelf
- Powder Coat Louvers (specify RAL #)
- Custom Color (specify RAL #)
- 5" Diameter Casters
- Stainless Steel Legs
- Other ____________

**MODELs**

<table>
<thead>
<tr>
<th>Item: A2.1</th>
<th>Quantity: ________</th>
<th>Project: ________</th>
<th>Date: ________</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Top wells</strong></td>
<td><strong>Cold wells</strong></td>
<td><strong>Length</strong></td>
<td></td>
</tr>
<tr>
<td>CPT-51-RA</td>
<td>1</td>
<td>1</td>
<td>50 3/8&quot;</td>
</tr>
<tr>
<td>CPT-61-RA</td>
<td>1</td>
<td>3</td>
<td>60 3/8&quot;</td>
</tr>
<tr>
<td>CPT-62-RA</td>
<td>2</td>
<td>2</td>
<td>60 3/8&quot;</td>
</tr>
<tr>
<td>CPT-71-RA</td>
<td>1</td>
<td>4</td>
<td>74 3/8&quot;</td>
</tr>
<tr>
<td>CPT-72-RA</td>
<td>2</td>
<td>3</td>
<td>74 3/8&quot;</td>
</tr>
<tr>
<td>CPT-73-RA</td>
<td>3</td>
<td>2</td>
<td>74 3/8&quot;</td>
</tr>
<tr>
<td>CPT-91-RA</td>
<td>1</td>
<td>5</td>
<td>96 3/8&quot;</td>
</tr>
<tr>
<td>CPT-92-RA</td>
<td>2</td>
<td>4</td>
<td>96 3/8&quot;</td>
</tr>
<tr>
<td>CPT-93-RA</td>
<td>3</td>
<td>3</td>
<td>96 3/8&quot;</td>
</tr>
<tr>
<td>CPT-94-RA</td>
<td>4</td>
<td>2</td>
<td>96 3/8&quot;</td>
</tr>
</tbody>
</table>

- Temp-est Aire® cold pans exceed NSF7 with pans flush with top.
- Ideal for Deli Bar or Salad Bar service
- Easy to reach for self-serve
- Forced air system below food pans

**Other Options:**
- Canopy (specify style & color)
- Over-structure with signage & lights (specify ____________)
- Theme Package
  - School Bus
  - Train
  - Space Shuttle
  - Covered Wagon
  - Circus Train
  - Other (specify)

---

**LOW TEMP INDUSTRIES, INC.**

P.O. Box 795 • Jonesboro, GA 30237
Tel: 770.478.8803 • Fax: 770.471.3715
www.lowtempind.com • colorpoint@lowtempind.com
**Temp-est Aire® Hot-Cold Combo Table**

**TOP:** Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turn down on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hiltite finish.

**BODY:** Body to be seamless molded fiberglass (F.R.P) with smooth exterior surfaces and rounded corners. To be constructed by a hand lay-up process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 2 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25 or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral "U" frame for maximum stress relief. Rear of body to have an open storage base made from 18-gauge stainless steel. Liner to have removable top panels to allow for service access.

**CASTERS:** 4" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters to be mounted thru two 12 gauge channels for extra rigidity.

**TEMP-EST AIRE® COLD PANS:** Cold pans to be 18 gauge stainless steel fully welded construction with 1/2" covered corners. The cold pan shall be pitched to a 1" drain, which is extended to a valve below the base. All cold pans shall be furnished with urethane insulation on bottom and all four sides of pan. The pan shall be fully separated from the counter top by a full perimeter breaker strip. Cold pans are to allow for a full steam table pan 6" deep. Temp-est Aire® cold pan shall be 9" deep and include a patented forced air refrigeration system. Cold pan includes low velocity fans and an advanced cold wall design operating on R-507 refrigerant. Cold pan will meet or exceed NSF-7 standards while allowing food pans to remain flush to the counter top.

**HOT FOOD UNITS:** Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with 1/4" raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. The exterior jacket to be constructed of galvanized steel. Each hot food well to use a 500 watt (at 208V) heat source, for 661 watt (at 120-240V) heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

---

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Hot Wells</th>
<th>Cold Wells</th>
<th>Unit Length (L)</th>
<th>Storage Length (S)</th>
<th>Comp.</th>
<th>208V, 1 phase</th>
<th>120V, 1 phase</th>
<th>APPROXIMATE SHIP WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>CPT-51-RA</td>
<td>1</td>
<td>1</td>
<td>50 3/4&quot;</td>
<td>15&quot;</td>
<td>1/2 HP</td>
<td>10</td>
<td>14.20</td>
<td>13.1</td>
</tr>
<tr>
<td>CPT-61-RA</td>
<td>1</td>
<td>3</td>
<td>60 3/4&quot;</td>
<td>28&quot;</td>
<td>1/2 HP</td>
<td>10</td>
<td>14.20</td>
<td>13.1</td>
</tr>
<tr>
<td>CPT-62-RA</td>
<td>2</td>
<td>2</td>
<td>60 3/4&quot;</td>
<td>28&quot;</td>
<td>1/2 HP</td>
<td>12.4</td>
<td>14.20</td>
<td>18.6</td>
</tr>
<tr>
<td>CPT-71-RA</td>
<td>1</td>
<td>4</td>
<td>74 3/4&quot;</td>
<td>36&quot;</td>
<td>1/2 HP</td>
<td>10.9</td>
<td>14.20</td>
<td>14</td>
</tr>
<tr>
<td>CPT-72-RA</td>
<td>2</td>
<td>3</td>
<td>74 3/4&quot;</td>
<td>36&quot;</td>
<td>1/2 HP</td>
<td>12.4</td>
<td>14.20</td>
<td>18.6</td>
</tr>
<tr>
<td>CPT-73-RA</td>
<td>3</td>
<td>2</td>
<td>74 3/4&quot;</td>
<td>36&quot;</td>
<td>1/2 HP</td>
<td>14.8</td>
<td>14.20</td>
<td>24.1</td>
</tr>
<tr>
<td>CPT-91-RA</td>
<td>1</td>
<td>5</td>
<td>96 3/4&quot;</td>
<td>(2) 28&quot;</td>
<td>1/2 HP</td>
<td>10.9</td>
<td>14.20</td>
<td>14</td>
</tr>
<tr>
<td>CPT-92-RA</td>
<td>2</td>
<td>4</td>
<td>96 3/4&quot;</td>
<td>(2) 28&quot;</td>
<td>1/2 HP</td>
<td>13.3</td>
<td>14.20</td>
<td>19.5</td>
</tr>
<tr>
<td>CPT-93-RA</td>
<td>3</td>
<td>3</td>
<td>96 3/4&quot;</td>
<td>(2) 28&quot;</td>
<td>1/2 HP</td>
<td>14.8</td>
<td>14.20</td>
<td>24.1</td>
</tr>
<tr>
<td>CPT-94-RA</td>
<td>4</td>
<td>2</td>
<td>96 3/4&quot;</td>
<td>(2) 28&quot;</td>
<td>1/2 HP</td>
<td>17.2</td>
<td>14.30</td>
<td>29.6</td>
</tr>
</tbody>
</table>

*Adding additional electrical components will change the total electric load.*
**TOP:** Top to be 30" wide and fabricated from 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

**BODY:** Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. All fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25 or less.

**BODY INTERIOR:** Open understorage to be lined with 18 gauge stainless steel with coved vertical and horizontal corners. An intermediate shelf shall have the rear and ends turned up and secured to the interior liner.

**DRAIN TROUGH:** 14 ga. stainless steel drain trough welded into top and fitted with a removable stainless steel anti-splash grid. Trough to slope to 1" open brass drain and extend to shut off valve located below base.

**CASTERS:** 4" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters are mounted with exterior and interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.
BEVERAGE TABLE
OPEN BASE

MODEL NO. L
28-BT 28" 205
36-BT 36" 220
50-BT 50" 260
60-BT 60" 300
66-BT 66" 320
74-BT 74" 340
96-BT 96" 380

OPTIONAL EXTRAS:

A Tray Slide, Solid "V" Ridge
B Tray Slide, Flat Surface
C Tray Slide, Tubular Cutting Board, Stainless Steel
D Conduit, Tubular Stainless Steel
X Dual Drain Trough
Y Hinged Doors
AA Line Up Locks
DD Convenience Outlet, Flush Mount
EE Convenience Outlet, Pedestal Mount
FF End Drop Shelf
MM Vertical Trim Strip
NN Fiberglass Door Panels
SS Stainless Steel Legs

COLORPOINT

As manufactured by:
Low Temp Industries, Inc./9192 Tara Boulevard/P. O. Box 795/Jonesboro, Georgia 30236/(770) 478-8803
Toccoa, Georgia
School
Stephens County High

Plan View

Top View

Scale: 3/4" = 1'-0"

48"

14 GA. 5/16 Top C

Scale: 3/4" = 1'-0"

30"

4"x2.4" 5/16 Trouser

16 GA. 5/16 Top C

10 GA. Undershell

45 Degree Leg
SOLID TOP TABLE
ENCLOSED BASE

TOP: Top to be 30" wide and fabricated from 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

BODY: Body to be seamless moulded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. All fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25 or less

CASTERS: 4" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters are mounted with exterior and interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.
TOP: Top to be 30" wide and fabricated from 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and all edges having #7 hi-lite finish.

BODY: Body to be seamless moulded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. All fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25 or less.

BODY INTERIOR: Open understorage to be lined with 18 gauge stainless steel with coved vertical and horizontal corners. A 1" diameter 18 gauge stainless steel foot rest shall be secured to the interior walls.

CASTERS: 4" diameter, ball bearing, swivel type casters to be non-marking and with brakes on all wheels. Casters are mounted with exterior and interior bracing for maximum stress relief.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.
CASHIER STAND

OPTIONAL EXTRAS:

A  Tray Slide, Solid "V" Ridge
B  Tray Slide, Flat Surface
C  Tray Slide, Tubular
D  Cutting Board, Stainless Steel
AA Line Up Locks
DD Convenience Outlet, Flush Mount
EE Convenience Outlet, Pedestal Mount
HH Cashier Drawer, Locking

MM Vertical Trim Strip
SS Stainless Steel Legs

As manufactured by:
Low Temp Industries, Inc./9192 Tara Boulevard/P. O. Box 795/Jonesboro, Georgia 30236/(770) 478-8303
# Ice-O-Matic

## IOD150 - Ice Only or Water/Ice Dispenser

### Features

- Only 22" (559 mm) wide
- Stores 150 lbs (68 kg) of ice
- Direct Dispense - ensures that ice hits the glass every time.
- Quick Stop - prevents ice overflow and waste.
- Perfect for cube or Pearl Ice® ice makers.
- Power Clean allows access to the bin for easy cleaning without moving the ice machine. Interlock safety switch turns off machine agitation when top-front access panel is removed.
- 1" (25 mm) foam insulation for maximum ice preservation – no more quick melting ice.
- Constructed from corrosion-resistant stainless steel and fingerprint-proof plastic.
- Auto Rotate: turns the ice for 4 seconds every hour to consistently provide more dispensable ice.

### Ice Production for Optional Cube or Pearl Ice Makers

<table>
<thead>
<tr>
<th>Model Number</th>
<th>IC150E10</th>
<th>IC200E10</th>
<th>IC300E10</th>
<th>IC400E10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Air-Cooled</td>
<td>354 (159)</td>
<td>520 (236)</td>
<td>720 (325)</td>
<td>1,080 (490)</td>
</tr>
<tr>
<td>Water-Cooled</td>
<td>349 (159)</td>
<td>427 (193)</td>
<td>655 (338)</td>
<td>1,110 (499)</td>
</tr>
<tr>
<td>Remote-Cooled</td>
<td>n/a</td>
<td>n/a</td>
<td>615 (279)</td>
<td>920 (417)</td>
</tr>
<tr>
<td>Voltage Chart</td>
<td>115/60/1</td>
<td>115/60/1</td>
<td>115/60/1</td>
<td>208/208/60/1</td>
</tr>
</tbody>
</table>

**Tested at 70°F Air/50°F Water.**

### Options

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Description</th>
<th>Approximate Weight (lbs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>KG100FD</td>
<td>water glass filler kit for 10&quot; IOD</td>
<td>2 (1)</td>
</tr>
<tr>
<td>KB18022</td>
<td>adapter for 22&quot; cubes or GEMs on 22&quot; IOD</td>
<td>24 (11)</td>
</tr>
<tr>
<td>KGB150WV</td>
<td>Required for GEM on 22&quot; IOD</td>
<td>1 (5)</td>
</tr>
</tbody>
</table>

### Ice Form

- Great for hard water, food safety and tight spaces.
- Ultra-low profile design.
- Maximum ice storage in a minimum amount of space.
- Stores 150 lbs (68 kg) of ice.
- Only 22" (559 mm) wide.
- User friendly push-to-dispense operation.

---

ICE320 on IOD150

---

11100 E. 46th Avenue
Denver, CO 80239

Phone: 1.866.PURE.ICE
Fax: 303.371.6264
www.iceomatic.com

Rev: A-02.09
Part: 4060
Ice-O-Matic

IOD150
Ice Only or Water/Ice Dispenser

Operating Requirements

<table>
<thead>
<tr>
<th></th>
<th>Minimum</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ambient Temp, Range Air</td>
<td>50°F (10°C)</td>
<td>100°F (38°C)</td>
</tr>
<tr>
<td>Water Temp</td>
<td>40°F (4.4°C)</td>
<td>100°F (38°C)</td>
</tr>
<tr>
<td>Water Pressure</td>
<td>20 PSI (1.4 BAR)</td>
<td>60 PSI (4.1 BAR)</td>
</tr>
</tbody>
</table>

Dimensions

All Models

<table>
<thead>
<tr>
<th></th>
<th>22 1/2&quot; X 30 1/2&quot; X 35 1/2&quot;</th>
</tr>
</thead>
</table>

Specifications

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Dispenser Operation</th>
<th>Bin Storage (lbs)</th>
<th>Voltage Characteristics</th>
<th>No. of Wires</th>
<th>Min. Circuit</th>
<th>No.</th>
<th>Max. Fuse Size</th>
<th>Shipping Weight (lbs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IOD150</td>
<td>Push Bar</td>
<td>150 (68)</td>
<td>Cord</td>
<td>3.0</td>
<td>15</td>
<td>139</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

All specifications and performance data are subject to normal manufacturing variances.

Ice-O-Matic* machines are not designed for outdoor installations. Ice-O-Matic* remote condensers are designed for outdoor installations.

Machine requires voltage indicated on rating name plate. Failures caused by improper voltage are not considered factory defects. Extended periods of operation at temperature exceeding limitations constitutes misuse under the terms of Ice-O-Matic* Manufacturer's Limited Warranty, resulting in a loss of warranty coverage. Specifications and design are subject to change without notice.

NOTES

Number of Wires: 3 (including ground)
Approx. Shipping Weight (lbs): 139 lbs (63 kg)
ITEM NO. 1
ICE DISPENSER
IOD150
ONE (1) REQUIRED

A. Furnish one (1) each counter model ice dispenser, model number IOD150, as specified as manufactured by Ice-O-Matic.
B. Unit dimensions shall be 22 1/4” wide x 30 11/16” deep x 35 5/8” high without legs.
C. Unit to be capable of storing 150 lbs. of cube or Pearl ice.
D. Power Clean allows access to the bin for easy cleaning without moving the ice machine. Interlock safety switch turns off machine agitation when top-front access panel is removed.
E. Provide unit with 1” foam insulation for maximum ice preservation.
F. Unit to be constructed from corrosion-resistant stainless steel and fingerprint-proof plastic.
G. Provide Auto Rotate feature which turns the ice for 4 seconds every hour to consistently provide more dispensable ice.
H. Unit shall be 115V/60/1 with a minimum circuit ampacity of 3 amps and maximum fuse size of 15 amps. Unit to be provided with cord and plug.
I. Provide the following accessories:
   KBT15022 Adapter for 22” cubers or GEMs on 22” IOD.
   KGEMDIV Required for GEM on 22” IOD.
J. Provide one-year parts and labor warranty.
K. Unit shall be UL and NSF certified.

ITEM NO. 2
PEARL ICE MAKER
GEM956A
ONE (1) REQUIRED

A. Furnish one (1) each self-contained, air-cooled, Pearl Ice® maker, model number GEM956A, as specified as manufactured by Ice-O-Matic.
B. Unit dimensions shall be 21” wide x 24” deep x 27” high (w/o bin).
C. Unit shall be capable of producing up to 1,080 lbs of soft chewable ice crystals per day based on 70 degree F. ambient air and 50 degree F. incoming water temperatures rated in accordance with ARI Standard 810.
D. Unit shall be manufactured with PURE ICE anti-microbial protection incorporated into the ice manufacturing components to prevent bacteria and slime fungus growth for the life of the machine. Stainless steel shall be used inside and out for icemaker components.
E. Unit shall have stainless steel evaporator and auger, industrial-grade roller bearings and heavy duty gearbox.
F. Electrical characteristics shall be 208-230/60/1, 3 wire, 11.3 amps, and maximum fuse size of 15 amps.
G. Unit shall carry a minimum three-year parts and labor warranty on all components; five-year compressor and cube evaporator. Warranty shall be extended to 7-years on cube evaporator when water filtration system is included with the machine.
H. Provide the unit with the following accessories:
   IFQ1 Water Filtration System.
I. Unit shall be UL & NSF approved.
SANJAMAR C2903

C2903 (3) C2410C with metal finish trim rings
22-3/8"h x 7-3/4"w x 23"d 1 22.5