Rlmaain
FOOD SERVICE EQUIPMENT LLC

## PROJECT:

MODEL \# :

| ITEM \#: |  | QTY: |
| :--- | :--- | :--- |
| AVAILABLE W/H: | APPROVAL: |  |



BLPT28-D2-HC
 BLPT60-D4-HC



## STANDARD FEATURES

Cabinet construction

- Stainless steel cabinet construction Stainless steel interior and exterior (galvanized steel back \& bottom).
- Cycolpentane Insulation - Contains no hydro-fluorocarbons (HFCs) and is environmentally friendly
- Drop-in section: Fans force cold air into this enclosed area keeping stored food items consistently cold
- Insulated pan cover with a stainless steel divider which prevents food spillage into the storage area beneath
- Standard $1 / 6$ / 4" food pans are provided. Unit accommodates 6 " deep pans
- Side rail cutting board bracket with $91 / 2^{\prime \prime}$ deep, 1/2" thick cutting board included
- Four (4) 4" diameter swivel casters with front brakes standard.

Refrigeration

- Hydrocarbon refrigerants (R-290) - increases energy efficiency by up to $25 \%$ compared to using HFC refrigerants. It is safer for the environment and does not cause ozone depletion.
- Self-contained system, rear mounted compressor.
- Electrodeposition coated evaporator increases performance by maintaining the heat transfer rates over the life of the evaporator and reducing potential corrosion.
- Innovative hot gas frame heating system reduces condensation and increases energy efficiency.
- Refrigerators have a temperature range between $33^{\circ} \mathrm{F} \sim 39^{\circ} \mathrm{F}$

Drawer

- Durable drawer gasket with easy replacement.
- Lifetime guaranteed heavy duty all metal handles. (Ni-Cr Plated)

Design

- Self-diagnostic digital temperature control \& monitor system
Digital display allows for easy monitoring Digital controls include automatic evaporator fan motor delay.
- Rounded corner design gives a stylish appearance and reduces chances of injury.

Standard

- NSF/ANSI Standard 7 compliant


## Connection

- 9 ft long flexible three wire cord with molded plug

Optional Features \& Accessories

- $2.5^{\prime \prime}$ diameter casters available
- 6" adjustable feet available
- 6 " pans available


## Sandwich Prep Tables Drawer Models

## PRODUCT PLAN VIEW

- Top View -


BLPT28-D2-HC


BLPT48-D4-HC


BLPT48-D4-HC

- Side View -



BLPT72-D6-HC


BLPT72-D4LM-HC


BLPT72-D4RM-HC

Pan Configuration


## PRODUCT SPECIFICATION

| Model | Product Description |  |  |  | Refrigerant | Temperature Range |  | Easy Maintenance |  |  | Cord Length (ft/m) |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Sandwich Prep Tables Drawer Models |  |  |  | R-290 | $33^{\circ} \mathrm{F} \sim 39^{\circ} \mathrm{F}$ |  | Sliding Condensing Unit |  |  | $9.8 \mathrm{ft}(3 \mathrm{~m})$ |  |
|  | Drawer | Capacity (Cu.Ft.) | Shelves | Cabinet Dimensions (inches / mm) |  |  | HP | Voltage | Amps | NEMA config. | Weight (lbs / kg) |  |
|  |  |  |  | L | D | H |  |  |  |  | Net Weight | Ship Weight |
| BLPT28-D2-HC | 2 | 7 | N/A | 27 1/2 (699mm) | $331 / 32$ (839mm) | 42 1/2 (1082mm) | 1/4 | $115 \mathrm{~V} / 60 \mathrm{~Hz}$ | 4.1 | NEMA 5-15 | 181 (82) | 218 (99) |
| BLPT48-D4-HC | 4 | 13.1 | N/A | $483 / 8$ (1227mm) | $331 / 32$ (839mm) | $421 / 2$ (1082mm) | 1/4 | $115 \mathrm{~V} / 60 \mathrm{~Hz}$ | 4.7 | NEMA 5-15 | 269 (122) | 326 (148) |
| BLPT60-D4-HC | 4 | 16.7 | N/A | $603 / 8$ (1533mm) | $331 / 32$ (839mm) | 42 1/2 (1082mm) | 1/4 | $115 \mathrm{~V} / 60 \mathrm{~Hz}$ | 5.0 | NEMA 5-15 | 315 (143) | 379 (172) |
| BLPT72-D4RM-HC | 4 | 20.2 | 1 | $723 / 8$ (1839mm) | $331 / 32$ (839mm) | 42 1/2 (1082mm) | 1/4 | $115 \mathrm{~V} / 60 \mathrm{~Hz}$ | 5.3 | NEMA 5-15 | 348 (158) | 379 (172) |
| BLPT72-D4LM-HC | 4 | 20.2 | 1 | $723 / 8$ (1839mm) | $331 / 32$ (839mm) | $421 / 2$ (1082mm) | 1/4 | $115 \mathrm{~V} / 60 \mathrm{~Hz}$ | 5.3 | NEMA 5-15 | 348 (158) | 379 (172) |
| BLPT72-D6-HC | 6 | 20.2 | N/A | 72 3/8 (1839mm) | $331 / 32$ (839mm) | 42 1/2 (1082mm) | 1/4 | 115V / 60Hz | 5.3 | NEMA 5-15 | 386 (175) | 465 (211) |

*BLUE AIR has the right to change specifications without further notice.

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