RESTAURANT PRODUCTS	Project Name: Location: tem #:Qty: Model: www.CentralRestaurant.com
<b>MEGATOP UNITS</b>	
Model: 69K-010HC 69K-011HC 69K-0	012HC 69K-138HC
69K-010HC 69K-011HC 69K-011HC 69K-012HC	<ul> <li>Central Megatops offer additional pan space compared to a standard sandwich station, for increased capacity and flexibility. A high quality stainless steel exterior allows for easy cleaning and ensures durability and years of reliable service. A heavy duty stainless steel insulated hood keeps ingredients cool and fresh.</li> <li>FEATURES <ul> <li>Easy to grip recessed door handles</li> <li>4 Casters (2 locking, 2 non-locking)</li> <li>Adjustable, heavy-duty wire shelves (1 per section/door)</li> <li>Single door section (20" wide) will hold full sized sheet pans</li> <li>Available in multiple sizes and pan configurations to suit your application requirements</li> <li>9" deep plastic dual-sided cutting board is included on all models</li> <li>Comes with full set of clip on divider bars and 4" deep plastic pans</li> </ul> </li> </ul>
69К-138НС	<ul> <li>temperature recovery</li> <li>TEMPERATURE</li> <li>Holding temperature: 34° to 41°F (1° to 5°C)</li> <li>Forced-air refrigeration delivers consistent temperature regulation</li> <li>Solid-state controls deliver consistent, easily adjustable temperature performance</li> </ul>
REFRIGERANT Environmentally-friendly R290a ELECTRIC 120/60Hz/1 Ph (NEMA 5-15) NEMA 5-15P	<ul> <li>CONSTRUCTION</li> <li>Exterior Material: Durable, easy to clean stainless steel</li> <li>Interior Material: Powder coated aluminum</li> <li>CFC Free, high R-value foamed in place polyurethane insulated walls and doors</li> <li>Integral condensate evaporator so no floor drain connection is needed</li> </ul>
Intertek Conforms to ANSI-NSF 7Intertek Conforms to ANSI UL 471Intertek Environmentally FriendlyDOE 2017 DOE 2017 CompliantDue to periodic changes in designs, methods, procedures, policies and regulations, the specific faith efforts to provide information that is accurate we are not responsible for errors or omiss	

By using the information provided, the user assumes all risks in connection with such use. The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each Central Product will deliver years of trouble free, reliable, low maintenance, efficient operation.



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Project N	lame:
Location	:
Item #: _	Qty:
Model:	
_	www.CentralRestaurant.com

Pans

(1/6)

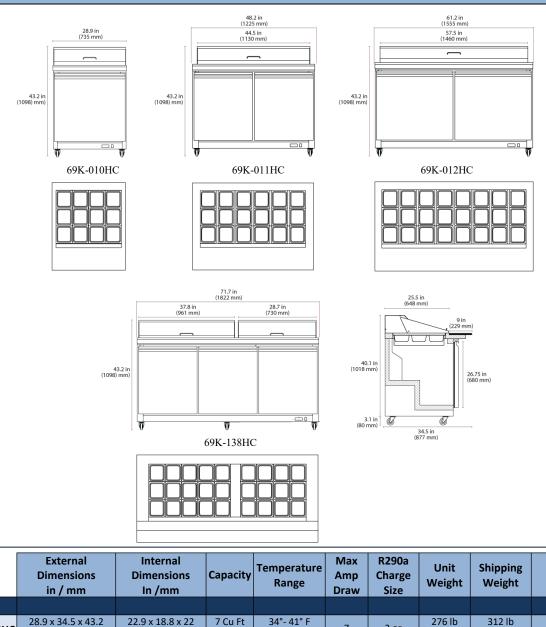
12

18

24

27

## **MEGATOP UNITS**



Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

1°- 5° C

34°- 41° F

1°- 5° C

34°- 41° F

1°- 5° C

34°-41° F

1°- 5° C

198 L

12 Cu Ft

340 L

15.5 Cu Ft

439 L

18 Cu Ft

510 L

7

8

9

10

3 oz

3.17 oz

3.17 oz

3.35 oz

125 kg

313 lb

142 kg

362 lb

164 kg

408 lb

185 kg

141 kg

349 lb

158 kg

412 lb

185 kg

454 lb

206 kg

69K-010HC

69K-011HC

69K-012HC

69K-138HC

735 x 877 x 1098

48.2 x 34.5 x 43.2

1225 x 877 x 1098

61.2 x 34.5 x 43.2

1555 x 877 x 1098

71.7 x 34.5 x 43.2

1822 x 877 x 1098

581 x 478 x 558

43.5 x 18.8 x 22

1104 x 478 x 558

56.2 x 18.8 x 22

1428 x 478 x 558

66.9 x 18.8 x 22

1700 x 478 x 558