

# Technical Information

Grocerant - Inline Pasta Service Case - 48" - 7 Quart

Structural Concepts®

DELIVERING FRESH. ALWAYS.™

DIMENSIONS / SHIPPING				
Model	L"	L1"	L2"	Est Wt (lbs)
FB4S-27QN1E.6123	48.875	51.125	11.500	N/A

ELECTRICAL															
Model	System Circuit Volts			Ph	Frq	Rated Load Amps	Min Cir Amps	Max OCP Amps	Watts	Wires	NEMA Plug	Amps Lights	Amps Fans	Amps Anti-Sweats	Amps Misc/Refrig/Heat
FB4S-27QN1E.6123	Heat (N/A)-Type I Env	Circuit #1	110-120	1	60	4.20	15	15	504	2+G	Leads Single	N/A	N/A	N/A	4.20
	Heat (N/A)-Type I Env	Circuit #2	208	1	60	24.00	30	30	4,326	2+G	Leads Single	N/A	N/A	N/A	24.00

REFRIGERATION															
Model	Zone	Section	System	Envt	REMOTE REFRIGERATION					GLYCOL / R744 REFRIGERATION					
					SST (°F)	Conv. Rack BTUH	Para. Rack BTUH	Defrost Interval (Hrs)	Defrost Duration	Total GPM	Pressure Drop (psi)	Concent (%)	Liquid Temp (°F)		

INTENDED ENVIRONMENT	
Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise under Envt above.	

IMPORTANT NOTES
1) Units must be shimmed during installation to ensure the unit is level and plumb.

WARMEST AVERAGE PRODUCT TEMP & INTENDED USE OF ZONES		
Zone	Temp (°F)	Intended Use
1	100-160	Heated holding area

REGULATORY	
All Models	ETL Listed to UL 197 ETL Listed to CAN/CSA 22.2 No. 109 ETL Sanitation to NSF/ANSI 4



