LA ROSA
REFRIGERATION AND EQUIPMENT CO.

Modular Equipment 42000 Series

Ice Cream Cabinet - With Syrup Rail
Self-Contained

ITEM # _____

PROJECT _____

_____

_____

DATE _____

MODEL	LENGTH
L-42146	46"
L-42156	56"
L-42168	68"

DEPTH
28" OR 32"



L-42156 shown with options

SPECIFICATIONS:

TOP: Die-formed construction of one-piece 16 GA stainless steel type 304-#4 finish with 2 5/8" nosing, Backsplash to be 3/8" coved, 6" high x 2 1/8" wide, Sheared ends fitted with recessed 12 GA steel bars for adjoining units, producing a hairline seam

OPENINGS: Die-formed raised, with high impact thermal breaker frames, Covers hinged in middle, insulated and removable, Openings will accomodate 3-gallon containers stacked 2 high

SYRUP RAIL: Compartment of 22 GA stainless steel type 304 #2B finished, Liner has cold wall type construction, Rail maintains a temperature of 38 to 40 degrees F, Jars, lids with ladles, and pumps included

EXTERIOR: Back, bottom, and sides of 20 GA steel with painted enamel finish, Body supported by 14 GA galvanized steel box channels for legs

CONDENSER HOUSING: Fitted with a stainless steel snap-on louvered panel

INTERIOR: Compartment of 22 GA stainless steel type 304-#2B finish, Liner has cold wall type construction and maintains a temperature of -5 to 0 degrees F

INSULATION: Rigid Polyurethane Foam

FRONT: Exterior removable panels of one-piece die-stamped 22 GA stainless steel type 304-#4 finish

LEGS: 6" high legs, 1 5/8" tubing welded to steel plate and fastened to body support channels, Bullet-foot has 1 1/8" of adjustment, All legs are stainless steel

REFRIGERATION: Self-contained unit has a low-temperature balanced system using a hermetically-sealed condenser, Expansion valve with pressure control, System comes assembled with 5-15-P plug, Base tested to operate between -5 and 0 degrees F, Rail tested to operate between 38 and 40 degrees F

FEATURES

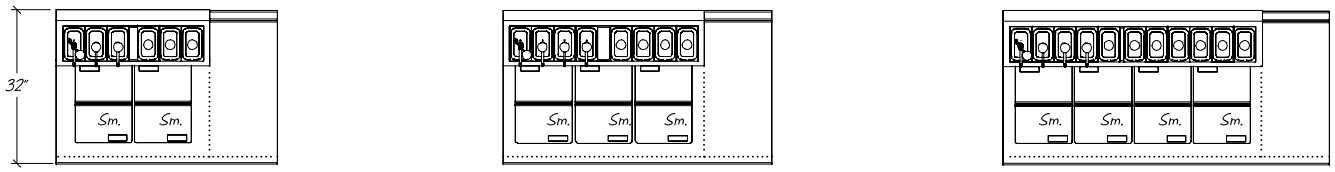
- 16 GA reinforced top
- Self-contained unit
- All Stainless Steel Interior lining with cold wall construction
- Refrigeration system has expansion valve & pressure control for rapid recovery
- Uniform integration in design, quality and parts
- 3-gallon containers stack two high
- Syrup rail has jars, lids with ladles, and pumps

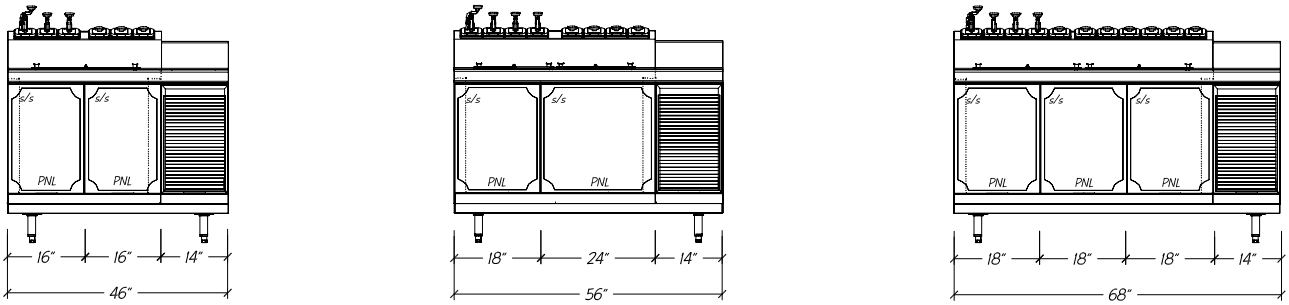
OPTIONS

- S/S Ends
- Compressor Left
- Sink & Faucet
- Dipperwell

Modular Equipment L-42000 Series - Ice Cream Cabinets

DIMENSIONAL DATA





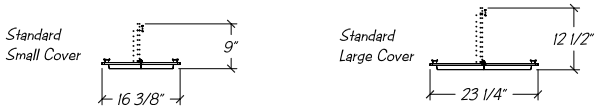
L-42146 i

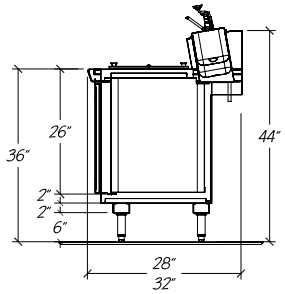
L-42156

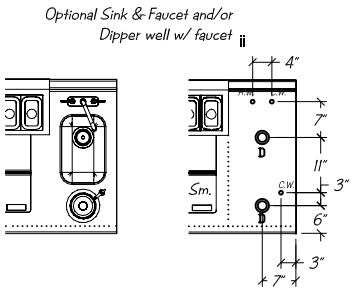
L-40168

STATISTICAL DATA

MODEL	LGTH	# OF LIDS		GALLON CAPACITY		TOTAL PUMPS		TOTAL LIDS & LADLES	COND UNIT R-404A	VOLTS/ CYCLE/ PHASE	TOTAL AMPS	NEMA PLUG	SHIP WT.
		28"D	32"D	# OF 3 GAL. CONTAINERS	TOTAL GAL.	HEAVY DUTY	STD.						
L-42146	46"	2 sm	1 lg	8	24	1	2	3	1/4-HP	115v/60/1	6.0	5-15-P	425#
L-42156	56"	3 sm	2 sm	12	36	1	3	4	1/4-HP	115v/60/1	6.0	5-15-P	465#
L-42168	68"	4 sm	2 lg	16	48	1	3	7	1/3-HP	115v/60/1	7.8	5-15-P	515#







Notes:
i. Compressor left available
ii. Optional sink unit and/or dipperwell w/ faucet available in compressor housing

Modular Equipment 42000 Series MECHANICAL DATA

- (C) Condensing unit wired to junction box 24" AFF, rear of condenser compartment is open for cord to exit 115V/60/1
- On/off switch 24" AFF with 8 foot cord and plug 5-15-P
- 1/2" MPT s/s drain for syrup rail 30" AFF w/ 42" Tygon Tubing attached
- H.W. C.W. Water supply 1/2" NPS Male inlet w/ 1/4" NPT connection 34" A.F.F.
- D 1 1/2" NPS Sink Drain 27" AFF

