Copper Cold Pan vs. Air Over

Coppered Cold Pan Technology

R&D Fixtures' exclusive cold pan technology salad bars are designed to meet all NSF-7 standards. The unit cuts down on cost by not moving air over the product. If you are accustomed to having air over, you know the product must be constantly stirred. Our unit is designed with Copper tubing surrounding the entire cold pan, which reduces the amount of stirring needed to keep the product moist and cold.

The unit requires only 300 BTU's per opening, compared to air over style that requires almost 650 BTU's per pan. There are less moving parts to keep maintenance costs low. They are easy to clean and are designed to defrost automatically while still maintaining proper temperature.

Cold pan technology keeps food from drying out and helps keep food fresher longer.

Standard Units are Equipped With:

- 18 gauge.
- NSF-7 listed.
- Perimeter pan drain.
- Thermostat.
- Automatic defrost to prevent ice build-up.
- Tecumseh Compressor.
- Warranty is one year parts and labor.

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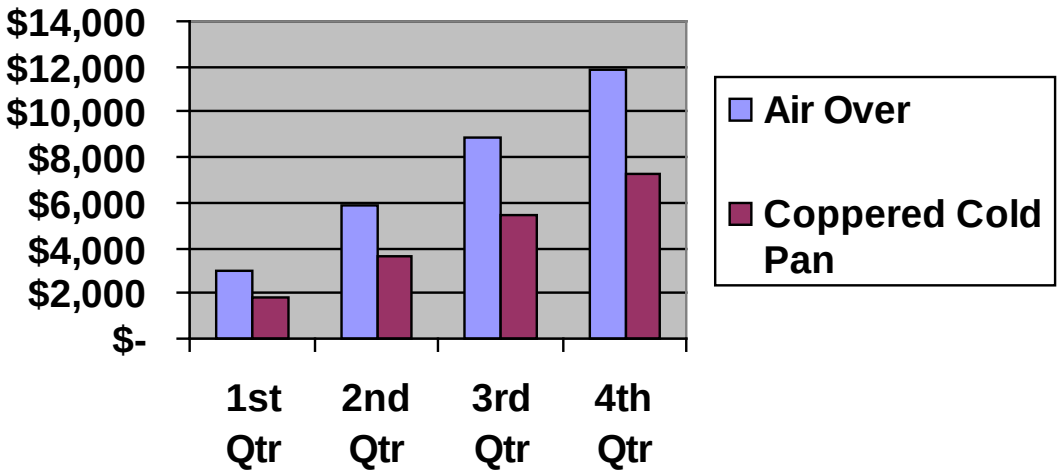
Toll Free Phone: 1-800-544-3057 • Office: 1-715-842-2724 • Fax: 1-715-842-3125 • Email: sales@rdfixtures.com • www.rdfixtures.com

Summary of Estimated Operating Costs



Air Over Cold Pan

208V * 43.4A
= 9027.2W
= 9.0272 KW

9.0272 KW * 24Hr
= 216.6528 KW–Hr

216.6528 KW–Hr * $0.15/KW–Hr
= $32.50 per 24 hour day
= $11,862.50 per year (running 24 hours a day)

Coppered Cold Pan

208V * 26.5A
= 5512W
= 5.512 KW

5.512 KW * 24Hr
= 132.288 KW–Hr

132.288 KW–Hr * $0.15/KW–Hr
= $19.84 per 24 hour day
= $7,241.60 per year (running 24 hours a day)

Yearly Savings

$11,862.50 (cost of Air Over)
- $7,241.60 (cost of Coppered Cold Pan)
= $4,620.90 yearly savings

*Based on a rate of $0.15/KW–Hr
running 24 hours a day, 365 days a year

Built to meet the following specifications:

Copper Drop-In Cold Pan

Coppered Cold Pan well shown with pans inserted

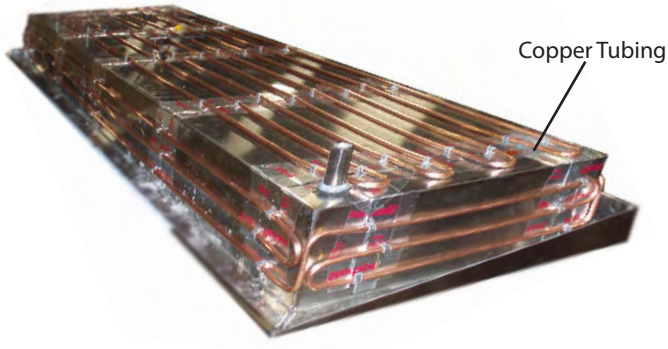
SPECIFICATIONS / FEATURES

CONSTRUCTION

- Pan to consist of an 18 gauge stainless steel interior and 18 gauge galvanized underneath exterior.
- Food pans and adapter bars rest on adjustable side rails so the food height can be adjusted in 1" increments.
- Holds standard 4" deep, 12" x 20" inset pans or custom pans.
- Full size pan adapter bars are included and allow for a variety of pan configurations.
- Insulated with a polystyrene sheet, minimum 1" thick.
- Fixture is designed to NEC, UL and NSF standards.
- Warranty is one year parts and labor.

REFRIGERATION SYSTEM

- Product temperature to be between 38° and 40°F.
- Cold pan wrapped on sides and bottom with refrigerated Copper tubing.
- Rated at 300 BTUs per full inset pan.
- Energy efficient design means less compressor run-time and less indirect CO2 emissions.
- Digital readout thermometer provided to verify product is maintained between 38° and 40°F.
- Supplied with 1" drain (Condensate evaporation pan is available to eliminate the need for plumbing hookup).
- Standard refrigeration control supplied.
- Ready for connection to condensing unit.



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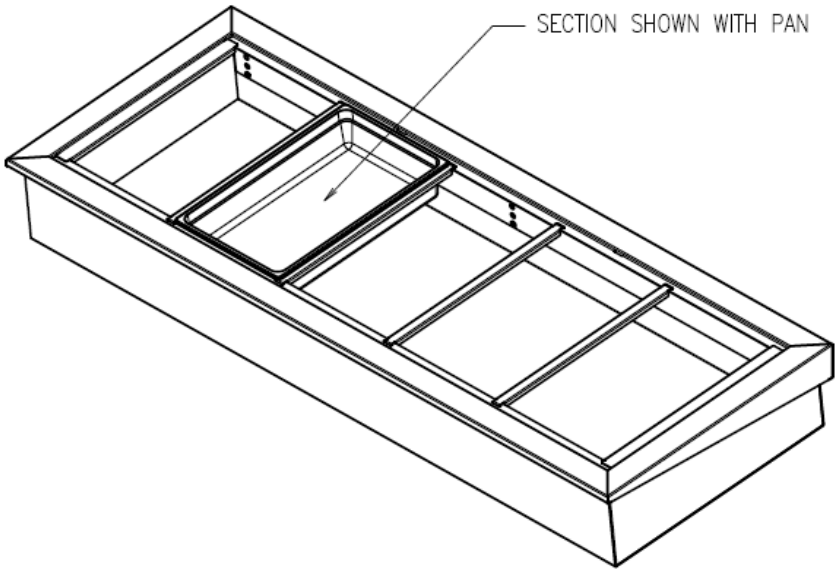
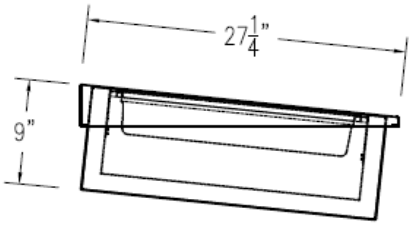
Copper Drop-In Cold Pan

Product Specifications	Standard	Options
Adapter Bars	1"Wide	1/2"Wide
Food Pans	Not Included	Assorted Sizes Available
Refrigeration	Remote	Self-Contained

Number of Wells (12x20)	Dimensions (inches)			BTUH @15ºF EVAP
	L	D	H	
2	33-1/4	27-1/4	9	600
3	46-1/4	27-1/4	9	900
4	59-1/4	27-1/4	9	1200
5	72-1/4	27-1/4	9	1500
6	85-1/4	27-1/4	9	1800
7	98-1/4	27-1/4	9	2100
8	111-1/4	27-1/4	9	2400
9	124-1/4	27-1/4	9	2700
10	137-1/4	27-1/4	9	3000
11	150-1/4	27-1/4	9	3300

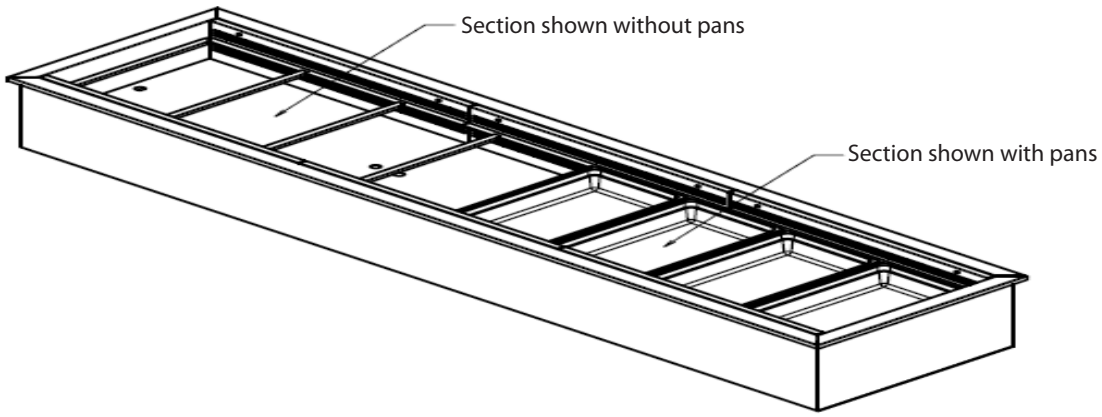




Built to meet the following specifications:

Air Over/Air Under Drop-In Cold Pan

Number of Wells (12x20)	Dimensions (inches)			BTUH @15ºF EVAP
	L	D	H	
2	31 1/4	28 1/4	14 5/16	1300
3	44 1/4	28 1/4	14 5/16	1950
4	57 1/4	28 1/4	14 5/16	2600
5	70 1/4	28 1/4	14 5/16	3250
6	83 1/4	28 1/4	14 5/16	3900
7	96 1/4	28 1/4	14 5/16	4550
8	109 1/4	28 1/4	14 5/16	5200
9	122 1/4	28 1/4	14 5/16	5850
10	135 1/4	28 1/4	14 5/16	6500
11	148 1/4	28 1/4	14 5/16	7150



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Air Over/Air Under Drop-In Cold Pan

SPECIFICATIONS / FEATURES

CONSTRUCTION

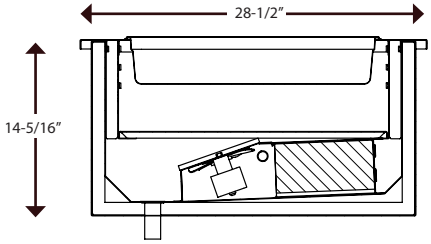
- Pan to consist of an 18 gauge stainless steel interior and 18 gauge galvanized underneath exterior.
- Food pans and adapter bars rest on adjustable side rails so the food height can be changed.
- Rails can be lowered 2" so air flow is over and under food product.
- Rails can be raised with product flush so air flow is completely under.
- Holds standard 4" deep, 12" x 20" inset pans.
- Evaporator coil and energy saving Axial fan are below the removable deck plates.
- The fan housing is hinged for easy maintenance.
- Full size pan adapter bars are included and allow for a variety of pan configurations.
- Insulated with a polystyrene sheet, minimum 1" thick.
- Fixture is designed to NEC, UL and NSF standards.
- Warranty is one year parts and labor.

REFRIGERATION SYSTEM

- Product temperature to be between 38° and 40°F.
- Rated at 650 BTUs per full inset pan.
- Digital readout thermometer provided to verify product is maintained between 38° and 40°F.
- Supplied with 1" drain (Condensate evaporation pan is available to eliminate the need for plumbing hookup).
- Standard refrigeration control supplied.
- Ready for connection to condensing unit.
- Available for glycol systems.

STANDARD FEATURES

- Pan to consist of an 18 gauge stainless steel interior and 18 gauge galvanized underneath exterior.
- Food pans and adapter bars rest on adjustable side rails so the food height can be changed.
- Rails can be lowered 2" so air flow is over and under food product.
- Rails can be raised with product flush so air flow is completely under.
- Holds standard 4" deep, 12" x 20" inset pans.
- Evaporator coil and energy saving Axial fan are below the removable deck plates.
- Fan housing hinged for maintenance.
- Full size pan adapter bars are included and allow for a variety of pan configurations.
- Built in accordance with NEC, UL and NSF standards.
- Contact factory for assorted finishes, pans, bar accessories and alternative configurations.
- Warranty is one year parts and labor.



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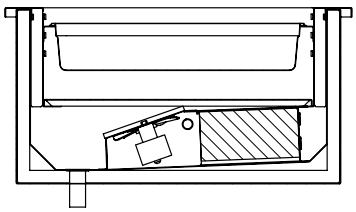

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Built to meet the following specifications: