

AIR CURTAIN REFRIGERATION SELF CONTAINED-BOTTOM MOUNTED SYSTEM

Item Numbers

- DXIRAC15EF
- DXIRAC15LEF



Application

The Bottom-mounted Air Curtain refrigerator is ideal for any tray assembly line, such as in hospitals, flight kitchens, cafeteria's, and fast food establishment. This equipment is intended for "Industrial Use Only".

Construction

Straight line modular styling with all seams turned in to eliminate raw edges.

Base Frame

Base frame shall be constructed of 14 AZ gauge full depth bolsters with 1" x 1" 18 AZ gauge perimeter tube supports welded to bolsters.

Cabinet Material

Cabinet shall be constructed of 430 20 gauge polished exterior wall and 301 24 gauge interior wall.

Tray Slides

Heavy duty 18 gauge stainless steel angle slides fixed at 3" spacing. The tray slides incorporate the "NO TIP" feature. Accommodates 15 - 18" x 26" or 30 - 14" x 18" trays.

Door

Glass doors are standard on this unit and the feature of being able to field reverse if your requirements change. This door features a full 270° door swing. Door mounted vinyl gasket with cabinet mounted breaker strip. Hinges shall be 12 gauge butt type hinges with 3/8" fixed pin. The IRAC15 has a 1" diameter stainless steel tubular push handle mounted on back with donut bumper.

Controller

Digital LDG controller set flush with control panel and displays cabinet operating temperatures.

Casters

Casters shall be 4-swivel 6" Colson Performa plus 2 with brakes.

Refrigeration System

Self contained high efficiency evaporator coil and blower refrigerator system. The IRAC15 system includes 1/2 HP air cooled high torque condensing unit fans, horizontal air screen, 1/2 ton expansion valve, filter/ dehydrator and large capacity electrical condensate evaporator. All units use the environmentally safe 134A, refrigerant. It operates on 120v, 1800 watt, 50/60 cycle single phase, 11 AMPS and comes standard with 10' 3 wire rubber cord with 3 prong grounding plug. NEMA 5-20P plug.

Performance

Our IRAC line is capable of cooling the cabinet to approximately 34°F to 40°F Approximate pull down time is 20 minutes Holding time between 34°F and 40°F door open:
DXIRAC15: up to 2 hours or longer when used as directed

Standard Features

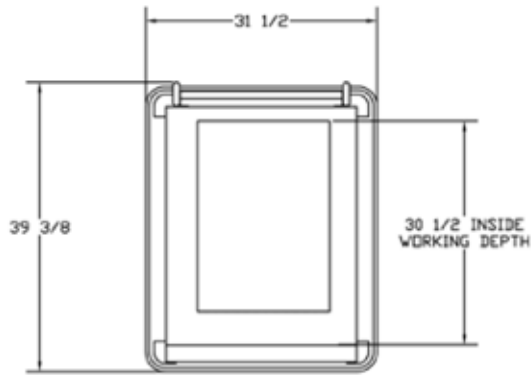
- Glass door (stainless steel door also available)
- Black anodized door surround
- Field reversible doors
- Stainless steel heavy duty hinges
- Full 270° door swing
- One-piece self-adjusting magnetic gasket
- Digital temperature readout
- Removable stainless steel tray slide panel
- "No tip" tray slides
- 6" (15cm) diameter "Performa" casters, 2 with brakes
- Non-marking Perimeter bumpers
- NEMA 5-20P cord & plug
- Stainless steel construction
- Rear mounted push handle with rubber donut bumpers
- Condensation automatically evaporates
- Energy efficient expansion value refrigeration system
- Auto and manual defrost mode

Warranty

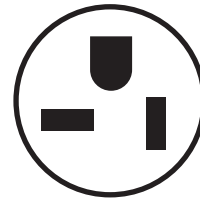
One years parts and labor.

We do not accept returns on any Dinex equipment or Dinex custom products. Please contact your local Dinex rep to ensure order accuracy prior to ordering.

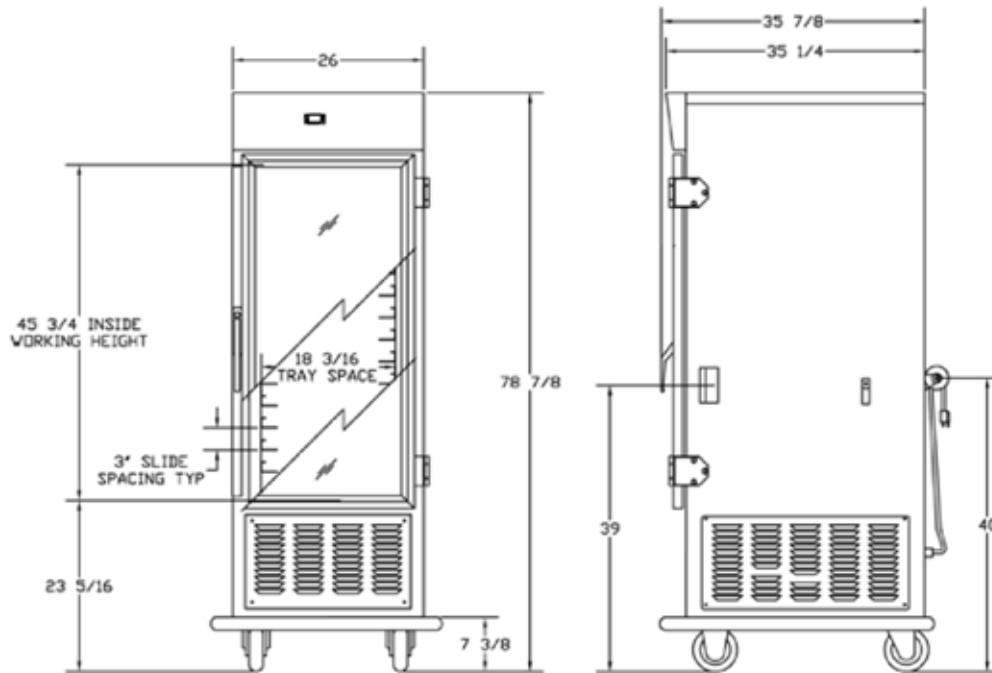
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PLUG
CONFIGURATION



NEMA 5-20P



Items and Dimensions

ITEM NUMBER	MODEL NUMBER	LENGTH	DEPTH	HEIGHT	CASTERS		ELECTRICAL SPECIFICATIONS			SHIP WEIGHT	SHIP CUBE
					TYPE	DIAMETER	WATT	AMPS	VOLTS		
DXIRAC15EF 1/2 HP COND. UNIT	IRAC15	31.50" (80.0 cm)	39.875" (101.3 cm)	80" (203.2 cm)	4 Swivel 2 w/brake	6" (15.0 cm)	1800	11.0	120 50/60HZ-	630lb (275 kg)	56.7
DXIRAC15LEF 1/2HP COND. UNIT	IRAC15	31.50" (80.0 cm)	39.875" (101.3 cm)	80" (203.2 cm)	4 Swivel 2 w/brake	6" (15.0 cm)	1800	11.0	120 50/60HZ-	630lb (275 kg)	56.7

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