

4427N Salad Top

Project
Item
Quantity
CSI Section 11400
Approved
Date

Models

 4427N-6 Single section with doors, six pan capacity • D4427N-6 Single section with drawers, six pan capacity • 4427N-8 Single section with doors, eight pan capacity D4427N-8 Single section with drawers, eight pan capacity



Standard Features

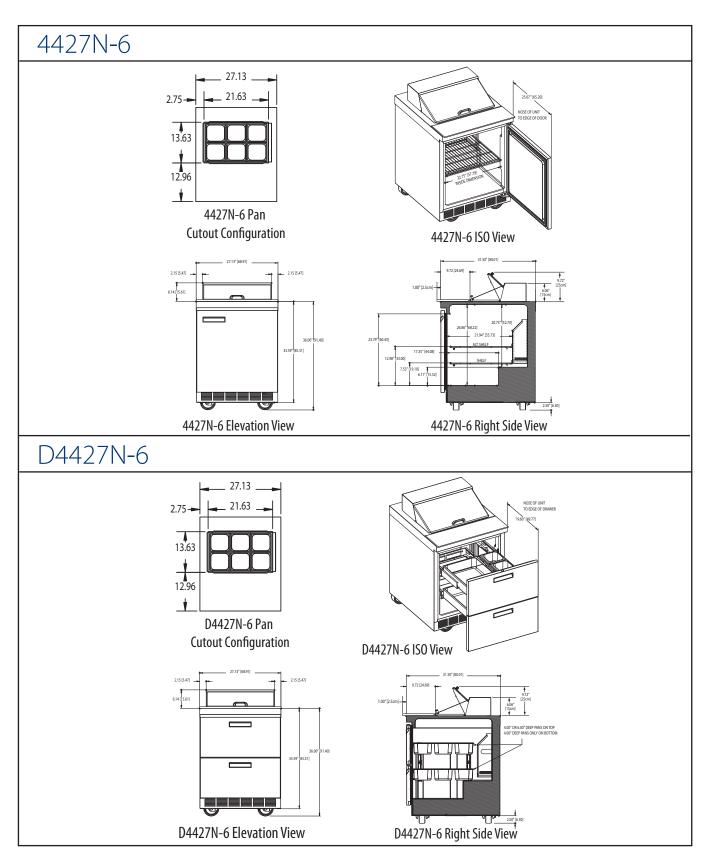
- · Patented air screen ensures product stays cold without drying it out
- All 4400 Series units are 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- · Delfield supplies 1/6 size pans and positive placement adapter bars for top opening
- Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance. Not available for eight pan models
- Salad top refrigerators are standard with 10" wide, dishwasher safe polyethylene cutting board treated

- with antimicrobial agent
- "D" prefix models feature Delfield's new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- · Environmentally friendly R404A refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Black recessed quick grip handle
- Standard on 5" casters for easy cleaning and installation
- 6' cord and plug supplied
- One epoxy coated wire shelf standard, installed per door section
- ACT solid state electronic control
- · Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

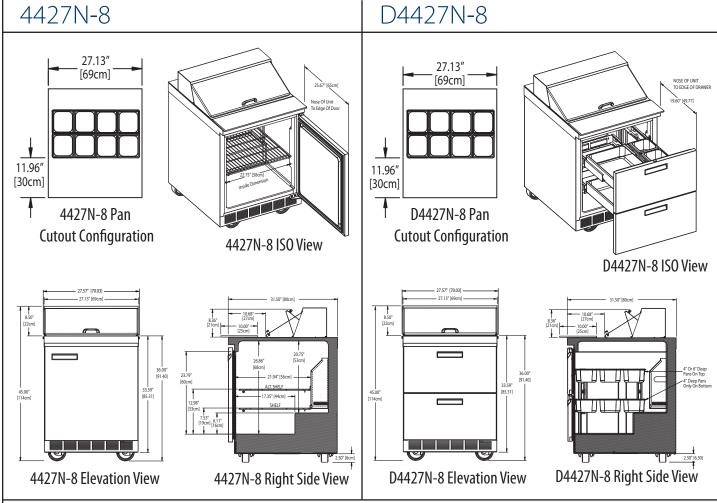
- Flat lift off cover
- Overshelf, (six pan models only)
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- 3" casters, 3.75" ride height
- Door lock
- Exterior thermometer
- 220V/50 Hertz electrical system*
- Inclusion of this option will alter electrical specifications of the unit











4427N Salad Top

Specifications											
Model	1/6 Size Pan Capacity	# Of Shelves	Shelf Area sq.ft.	Volume cu.ft	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight		
4427N-6	6	1	3.17	8.20	1/5	115/60/1	7.2	5-15P	223lbs/101kg		
D4427N-6	6	NA	NA	8.20	1/5	115/60/1	7.2	5-15P	245lbs/111kg		
4427N-8	8	1	3.17	8.20	1/5	115/60/1	7.2	5-15P	240lbs/109kg		
D4427N-8	8	NA	NA	8.20	1/5	115/60/1	7.2	5-15P	240lbs/109kg		

Delfield reserves the right to make changes to the design or specifications without prior notice.

INSTALLATION NOTE:

Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

PLEASE NOTE

Air flow through the louver on the back of the unit is not necessary for operation, however, any air which passes through the louver is beneficial.





4427N Salad Top

Front-Breathing Self-Contained Salad Top Refrigerated Bases

Specifications

Exterior top is one-piece, 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front. Top of drawer unit has one opening to accept six or eight 1/6-size 4" (10cm) deep pans. Top of door unit has one opening to accept six or eight 1/6-size 4" or 6" (10cm or 15cm) deep pans. Adapter bars and 1/6 size pans are supplied by Delfield. Lid is constructed of 20-gauge stainless steel. Temperature in top opening to maintain 33°F (1°C) to 41°F (5°C), with pans recessed 2.5" (6.4cm) at 86°F ambient room temperature, meeting NSF 7 requirements. One 27" x 10" x .5" (68.6cm x 25.4cm x 1.3cm) polyethylene cutting board treated with antimicrobial agent is mounted on the top at the front edge.

Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance. Not available for eight pan capacity models.

Exterior back and bottom are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

Interior sides are thermoformed ABS plastic with integral shelf supports. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses HFC-404A refrigerant. Compressor is 1/5 H.P., with condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 36°F to 40°F (2°C to 4°C).

ACT control: ACT electronic, solid state control, mounted on the exterior rear of the cabinet, allows unit to maintain precise temperatures in heavy duty conditions.

Electrical connection is 115 volt, 60 Hertz, single phase. Unit has a 6' (1.8m) long electrical cord and NEMA 5-15P plug.

Casters: Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

Doors have a 24-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet has one adjustable epoxy-coated wire shelf.

Drawers have 24-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Top drawer holds one full size 12" x 20", 4"-6" (30.5cm x 50.8cm x 10.2cm) deep pan, and three 1/6 size pans. Bottom drawer holds one full size 12 x 20" and three 1/6 size 4" deep pans. Pans are supplied by others.











