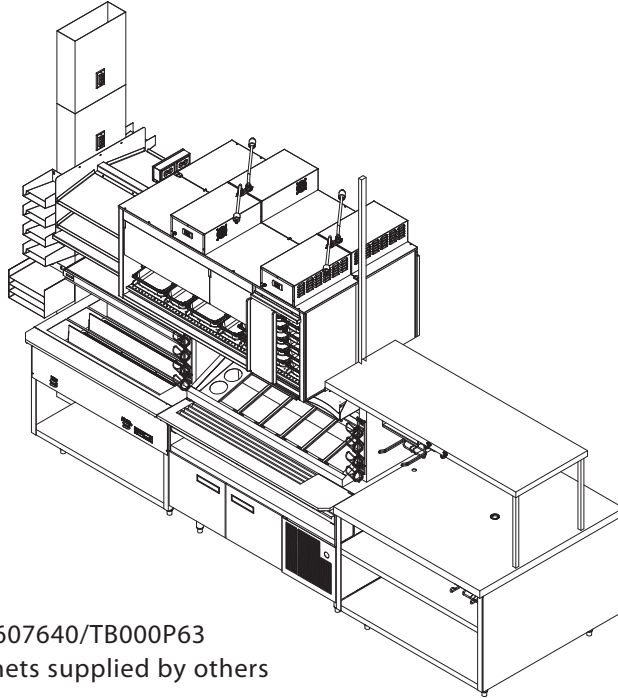




Taco Bell Dual Production Line EvO Ready

Models

- E30607640 TB000P63 157" (399cm) long US line with EvO (Everything On)
- E30607649 TB000P64 145" (368cm) long US line with EvO (drawing not shown)

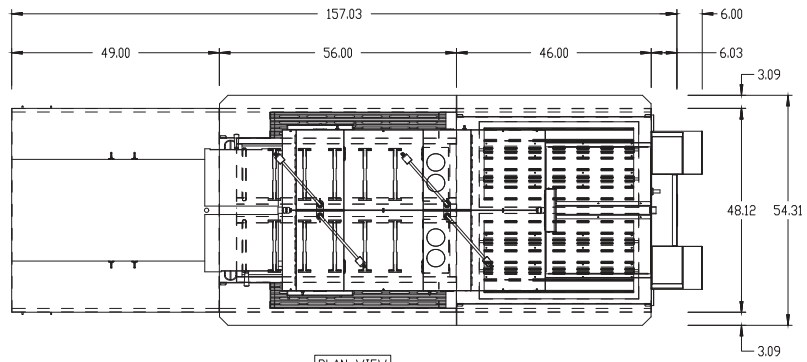


E30607640/TB000P63
EvO cabinets supplied by others

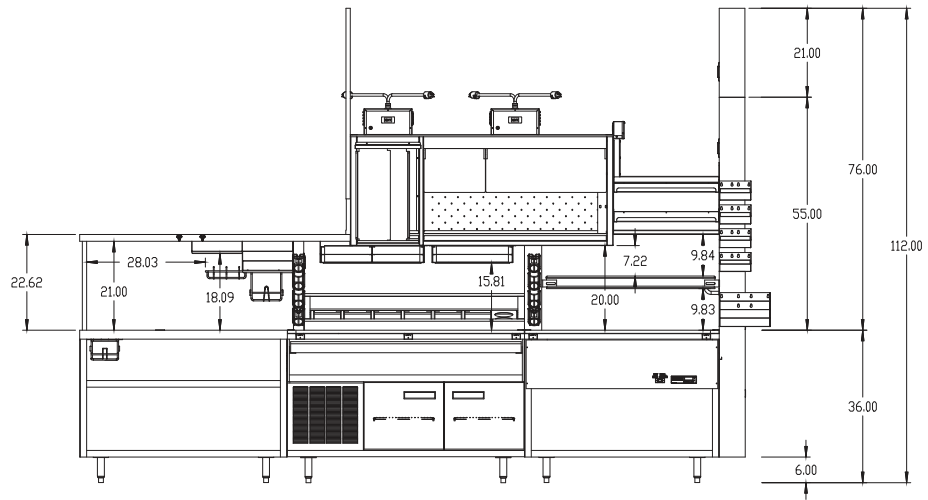
Standard Features

- Top, sides and ends are constructed of stainless steel
- Cold rail is mechanically cooled with opening to accommodate fractional pans (by others)
- Pans (provided by others) are recessed to provide proper cooling for NSF7
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation
- Dart style quick change refrigerated door gaskets
- Refrigerated base on/off switch located behind louvered panel
- Rail on/off switch is easily accessible through a hole in the rear louver
- Dry well and tortilla warmer switches located in front panel
- Condensing unit is located behind the front louver
- Louvers at front and rear provide adequate air flow for condensing unit
- Environmentally friendly HFC-404A refrigerant
- Modular design
- Bottle holders included
- Bag holders included
- Tortilla warmer provided
- Adapter bars for cold rail included
- Sour cream templates included
- Dry well technology
- Prewired design with quick connects on US version only
- One year parts and labor standard warranty
- QSR upgrade
- Extended landing zone
- 16 bottle holders, 8 each side

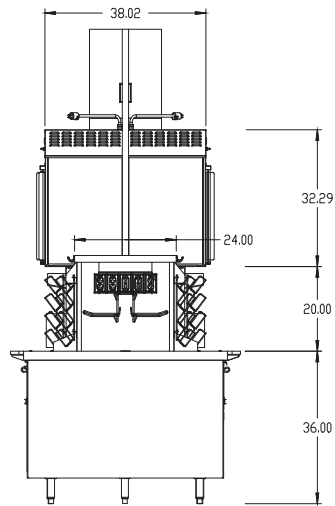
TB000P63



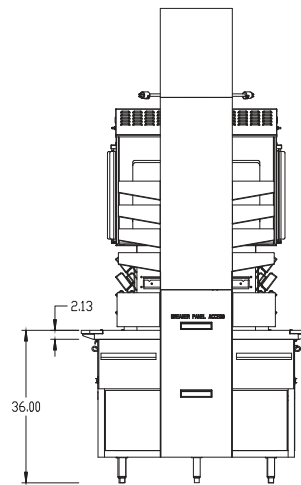
PLAN VIEW



WALK UP SIDE
FRONT ELEVATION



LEFT END ELEVATION



RIGHT END ELEVATION



Taco Bell Dual Production Line EvO Ready

Specifications

Exterior Tops: Constructed of one-piece stainless steel, with integral nosing at the front and rear. Top has back to back mechanically cooled raised rails with openings to accommodate pans (provided by others). Rail interior is stainless steel. Unit is equipped with separate expansion valves and one on/off switch for refrigerated rails. Temperature in top openings maintains 33°F (1°C) to 41°F (5°C) with pans recessed 2" (5.1cm) at 86°F (30°C) ambient room temperature, meeting NSF 7 requirements. Extended landing zone area in front of raised rail and dry well areas, constructed of polyethylene boards mounted on stainless steel brackets. Top recessed 0.75" (2cm) in those areas to accommodate extended landing shelf.

Exterior: Constructed of stainless steel ends, stainless steel shelf bottoms on open shelf units, and galvanized steel on refrigerator bottom.

Base Interior: Stainless steel bottom and sides. Door frames are thermoformed ABS plastic. Each interior door section has (1) pass through removable epoxy coated wire shelf. Base is insulated with 2" (5.1cm) high density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. End of base has a machine compartment with condensing unit installed.

Door(s): stainless steel exterior front, with a thermoformed ABS plastic interior liner.

Refrigeration System: HFC-404A refrigerant. Cabinet has a blower coil assembly with expansion valve located in coil housing. Base is equipped with independently controlled thermostat, solenoid valve and condensate evaporator. Refrigerated base maintains temperature of 36°F (2°C) to 40°F (4°C). Rail controlled via electronic thermostat with factory settings clearly marked.

Electrical Connections: Equipment is supplied with a 200 amp panel. US lines are prewired 120/208V, 60C, 3PH, 200A. Optional 120-240V, 60 cycle, 3-phase, 4 wire electrical system available.

Legs: Equipment is mounted on 6" (15.2cm) legs with adjustable bullet feet.





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