

CABINET INSERT CHILLERS



APPLICATIONS

- “Packaged” chilled water installed in a custom cabinet.
- Space-saving, concealed, in-wall water cooling units designed for cafeterias and food service areas in schools, colleges, offices, etc.
- Mounted in-counter to deliver chilled water as part of serving counter.

SPECIFICATIONS

- **IMMERSION COIL EVAPORATOR AND TANK**
Made of #304 stainless steel, insulated and enclosed in a durable steel container
- **115/60/1 ELECTRICAL, 6' POWER CORD [S]**
Other electrical available, please consult factory.
- **DIGITAL TEMPERATURE DISPLAY**
With glass braided thermocouple probe. The digital controller is factory set and can be selected for °F or °C display.
- **OVERSIZED CONDENSER**
Cooling options:
 - Air (requiring ventilation through grille provided by Filtrine or others [see chart below for proper sizing])
 - Water (for more information contact the factory)

OPTIONS

- GRILLE (see chart below for dimensions)**
Hinged access grille with key lock.
(Condenser of cooler should be located within one inch of grille.)
- TASTE MASTER® PURIFIER**
When hinged access grille is installed, a Model TMS1-0.5 Taste Master® Purifier (removes lead, sediment, organic tastes and odors and chlorine and cysts) may be specified.
- GOOSENECK GLASS OR BOTTLE FILLER MODEL CC-161**
Installed in sink above.

[S] = STANDARD

CABINET INSERT CHILLER SELECTION CHART

MODEL NUMBER [1]	GAL STORAGE	CAPACITY 80 - 50°F				COMP. HP	COOLER DIMENSIONS [2]			SHIPPING WEIGHT LBS	GRILLE DIMENSIONS [4]	
		1 HOUR PEAK		2 HOUR PEAK			W	D	H		W	H
		GAL	PERSONS [3]	GAL	PERSONS [3]							
M-2-CIA	2	8	96	14	168	1/5	23"	7"	20"	70	26"	26"
M-4-CIA	4	13	156	22	265	1/4	23"	11"	24"	80		
M-6-CIA	6	18	216	30	361	1/3	23"	12"	24"	85		
M-10-CIA	10	32	385	54	650	1/2	26"	16"	26"	160	30"	30"
M-18-CIA	18	56	674	94	1132	3/4	39"	16"	26"	375	42"	30"

[1] Water cooled condensers available, use suffix – CIW.

[2] Dimensions based on 110-115/60/1 or 208-230/60/1. Other electrical available – please consult factory.

[3] Based on 10.6 oz water per person.

[4] 50% perforated opening required for proper operation.