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 12-gauge stainless steel full depth bolsters with 1” x 1” 14 gauge stainless steel perimeter tube supports welded to bolsters.

Cabinet Material
Cabinet shall be constructed of 304 20 gauge polished exterior wall and 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 Perfoform plus 2 with brakes.

Refrigeration System
Self contained high efficiency evaporator coil and blower refrigerator system. The IRAC15 system includes 1/2 HP (IRAC15HD includes 3/4 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 (IRAC15) or 13.5 AMPS (IRAC15HD) 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
DXITAC15HD: up to 4 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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Oklahoma City, OK 73131
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www.dinex.com

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## Items and Dimensions

<table>
<thead>
<tr>
<th>ITEM NUMBER</th>
<th>MODEL NUMBER</th>
<th>LENGTH</th>
<th>DEPTH</th>
<th>HEIGHT</th>
<th>CASTERS</th>
<th>ELECTRICAL SPECIFICATIONS</th>
<th>SHIP WEIGHT</th>
<th>SHIP CUBE</th>
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</thead>
<tbody>
<tr>
<td>DXIRAC15</td>
<td>IRAC15</td>
<td>31.50&quot; (80.0 cm)</td>
<td>39.37&quot; (100.0 cm)</td>
<td>78.85&quot; (200.3 cm)</td>
<td>4 Swivel 2 w/brake</td>
<td>6&quot; (15.0 cm)</td>
<td>1800 11.0 120 50/60HZ-</td>
<td>630lb (275 kg)</td>
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<tr>
<td>DXIRAC15L</td>
<td>IRAC15</td>
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<tr>
<td>DXIRAC15PT</td>
<td>IRAC15PT</td>
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<td>6&quot; (15.0 cm)</td>
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<tr>
<td>DXIRAC15HD</td>
<td>IRAC15HD</td>
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<td>6&quot; (15.0 cm)</td>
<td>1800 13.5 120 50/60HZ-</td>
<td>630lb (275 kg)</td>
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<tr>
<td>DXIRAC15HDL</td>
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</tbody>
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