



#### **MODEL ARS72**

(Shown with optional right-located compressor with ASA griddle, ACB charbroiler and AHP hotplate)





UL listed to U.S. and Canadian safety standards. NSF listed.

Approved by	
Date:	

#### **BASIC MODELS:**

ARS36 36" wide ARS48 48" wide ARS60 60" wide ARS72 72" wide ARS84 84" wide ARS96 96" wide ARS110 110" wide

#### **KEY FEATURES:**

- ► Stainless steel top, front, sides and interior
- ► Marine edge top
- ► Compressor on left
- ▶ 4" casters in adjustable channels
- ► INTELA-TRAUL® microprocessor control system
- ► Balanced, self- contained refrigeration system that utilizes R-404A
- ► Front-breathing design allows for zero clearance Installation
- ► Controllable anti-condensate drawer perimeter heaters
- ► Automatic non-electric condensate filter
- ► Condenser filter
- ► Off-cycle evaporator defrost
- ► Magnetic snap-in drawer gaskets
- ► Self-closing drawers with stay open feature
- ➤ Side, front and rear access panels provide for ease of service and maintenance
- ► 14-guage stainless steel drawer slides
- ▶ NEMA 5-15 plug with 9' cord and cord retainer
- ► One year limited parts and labor warranty

#### **OPTIONAL FEATURES:**

- ► 6" stainless steel legs
- ► Compressor on right
- ► 6" cabinet length extension
- ► Export 220/50/1 voltage
- ▶ NAFEM data protocol gateway package

#### **EXTERIOR DIMENSIONS:**

\_\_\_\_ " W x 34" D x 26" height on 4" casters

### **WOLF RANGE COMPANY**

Wolf Range Company Division of ITW Food Equipment Group LLC (800) 366-9653 www.wolfrange.com



	DTI//UD		FULL		NEMA	MAX. TOP	PAN	
MODEL BTU/HR-		REFRIG.	VOLT/HZ/PH	LOAD AMPS	PLUG TYPE	LOAD	ORIENTATION	
ARS36	2440(1/3HP)			6.7		625 LBS	N/A	
ARS48	2440(⅓HP)			6.7		625 LBS	SIDE BY SIDE	
ARS60	2440(1/3HP)			6.7		625 LBS	SIDE BY SIDE	
ARS72	2440(1/3HP)	R-404A	115/60/1	6.7	5-15P	1200 LBS	FRONT TO BACK	
ARS84	2440(⅓HP)			6.7		1500 LBS	SIDE BY SIDE	
ARS96	4090(½HP)			12		1500 LBS	FRONT TO BACK	
ARS110	4090(½HP)			12		1500 LBS	SIDE BY SIDE	

MODEL	COUNTER DEPTH	COUNTER HEIGHT	COUNTER WIDTH	DEPTH W/OPEN	NO. OF DRAWERS	PAN CAPACITY	APPROX. SHIP WGT.	
				DRAWER		12"X20"X6"	LBS	KG
ARS36			36"(914)		2	2	410	186
ARS48			48"(1219)		2	4	430	195
ARS60			60"(1524)		2	6	475	216
ARS72	34"(914)	26"(660)	72"(1829)	541/8"(1375)	4	8	555	252
ARS84			84"(2134)		4	8	655	297
ARS96			96"(2438)		6	12	760	345
ARS110			110"(2794)		6	12	845	383

Dimensions in "()" are in millimeters

#### **SPECIFICATIONS**

#### Construction, Hardware and Insulation

Cabinet exterior front, sides, louver assembly and drawers are constructed of 20-gauge 430 stainless steel, exterior back and bottom are constructed of heavy gauge galvanized steel. Cabinet interior sides are constructed of 22-gauge 400 series stainless steel, top and bottom are constructed of 22-gauge 300 series stainless steel. A set of 4" high casters are included standard. Vinyl magnetic snap-in drawer gasket assures tight drawer seal. Both the cabinet and drawers are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

#### Controlle

The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready. Optional hardware required to be NDP compliant (3rd party software required for network connection). It includes a 3-Digit LED Display, °F or °C Temperature Scale Display Capability, and an RS485 data port. In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temperature, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

#### Refrigeration System

The left side mounted, self-contained, balanced refrigeration system using R-404A refrigerant features an off-cycle defrost, capillary tube, air-cooled hermetic compressor, automatic condensate evaporator, and a dedicated rear-mounted evaporator design which distributes cold air through each drawer section. A 9' cord and retainer is provided. Standard operating temperature is 34 to 38°F.

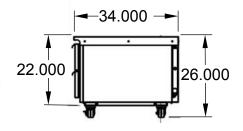
#### **Drawers**

Each heavy-duty drawer is designed to accommodate 12" x 20" x 6" deep pans. They are constructed using 14-gauge stainless steel drawer slides and 2" diameter stainless steel rollers. Drawers include both a self-closing and stay-open feature.

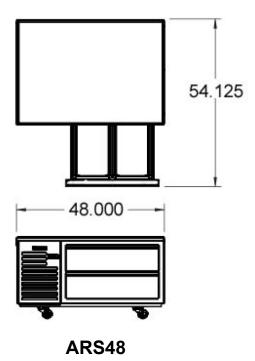
NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

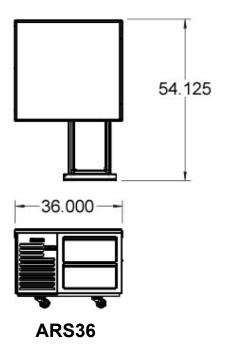
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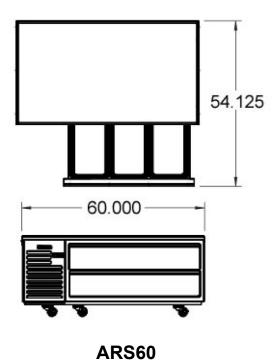




SIDE VIEW ALL MODELS



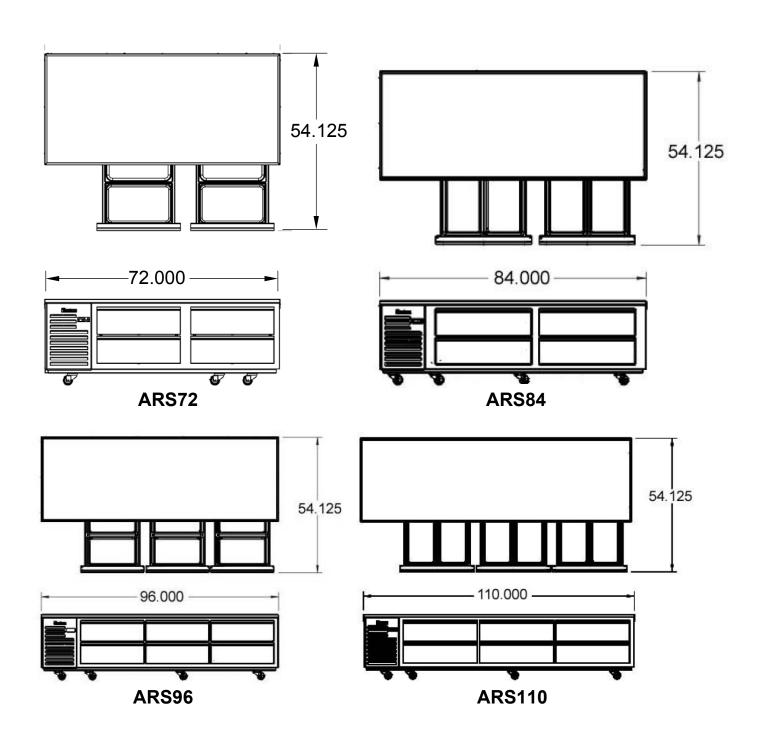




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