



**Latam
Food Service**



REACH IN BOTTOM MOUNT REFRIGERATORS

CONTACT US:

Customer Service:
+1 (786) 5847439

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sales@lfsusa.store

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About us



LFSUSA.STORE is a company specialized in the commercialization of equipment for restaurants, in addition to being representatives of manufacturers to the food industry. Our clients can experience the quality of our personalized service. Contact us and receive the necessary support so that the purchase of your food equipment is a wise investment.

We're more than just an online retailer. Since 2015, we've created an innovative, easy-to-use website to meet the purchasing needs of businesses from all over the globe. LFSUSA.STORE, The Leading Distributor of Restaurant Supplies and Equipment

We have everything your business needs to function at its best. Over the years we have expanded our selection of commercial equipment and wholesale supplies to include healthcare, educational, food, beverage, office, parts, hotel, shipping, and industrial supplies. Our focus is your convenience – order online from your laptop, desktop, or smartphone 24 hours a day, 7 days a week. Our fast shipping, low prices, and outstanding customer service make Latam Food Service the best choice to meet all of your professional and food service supply needs.



Amazing Customer Service

Our personalized customer service helps you buy what you need without mistakes!



No Hidden Costs!

The prices you see on the site are the ones you pay for the equipment! No extra charges at delivery!



Free Shipping on All Orders

Get free shipping on all orders within the US and they'll arrive in 5-8 calendar days!



High Quality Content

We provide you with the relevant info you need to make the right purchasing decisions. Every one of our product descriptions is written by a dedicated content writer.

BOTTOM MOUNT REACH-IN REFRIGERATORS

Key features:



Top-mounted cooling system with hidden evaporator, maximises the internal capacity and maintains easily



Digital Temperature Microprocessor, Precision temperature pre-set to 33°F to 41°F. Adjustable set-point, temperature differential, evaporator fan on/off cycles & air defrost cycles.



Door Gasket Tongue and groove, easy to clean & replace



Forced air cooling system ensures effective air circulation, reaching to the setting temperature within 2 hours (Empty)



Adjustable feet or castors upon request

Latam Food Service

Certifications



Intertek



Intertek

Atlas Air's Bottom Mount Reach-in Refrigerators are a great addition to your restaurant or commercial kitchen. With a stainless steel exterior, bright white or stainless steel interior, forced air refrigeration system and digital thermostat microprocessor, your food products are sure to maintain consistent temperatures of 33°F to 41°F even in the busiest kitchens.

BOTTOM MOUNT REACH-IN REFRIGERATORS

TECHNICAL DATA



Model Numbers		A1	A2
Dimensions & Construction	Interior Capacity (cu/ft)	22	47
	Exterior Size WxDxH (inches)	27 x 32 x 83 1/2	54 1/10 x 32 x 83 1/2
	Interior Size WxDxH (inches)	23 x 24 3/8 x 60 1/2	50 1/4 x 24 3/8 x 60 1/2
	Exterior Construction	High polished stainless steel	
	Interior Construction	Bright white powder coated aluminum	
	Air Plenum	Full length for even air distribution	
	Shelves	3 white epoxy coated wire	
	Handle	ABS Plastic, recessed	
	Solid Door	1 Stainless Steel Door	2 Stainless Steel Doors
	Door Gasket	Tongue and groove, easy to clean & replace	
	Hinges	Stainless steel	
	Pilasters and Shelf Clips	Stainless steel	
	Refrigeration System	Floor	Rounded, coved corners
Casters		(2) Locking, (2) non-locking	
Temperature Range		33°F to 41°F	
Refrigeration System		Forced Air	
Refrigerant		R290	R291
Expansion Device		Capillary Tube	
Defrost method		Automatic	
Compressor Type		Hermetic compressor	
Electrical System	Condenser Type	Air cooled, electrostatic coated copper tube	
	Evaporator Type	Air cooled, electrostatic coated copper tube	
	Humidity control	Hot gas condensation evaporation	
	Power	115/60/1	115/60/1
	Plug	8 Ft NEMA 5-15P	8 Ft NEMA 5-15P
Packaging & Shipping Info	Horse Power	1/6	1/5
	Kilowatts per 24 Hours	1.15	1.87
	Amperage	2.7	3.7
	Shipping Dimensions		
Digital Temperature Controller	Shipping Weight		
	Palletized	Yes, wood, front/back loading	
	Material	Wood, card board, styrofoam, plastic wrap	
	UPC GTIN	Latam Food Service	
Warranty	Digital Temperature Microprocessor	Precision temperature pre-set to 33°F to 41°F. Adjustable set-point, temperature differential, evaporator fan on/off cycles & air defrost cycles.	
	Key Pad	Adjustable, tactile key pad	Adjustable, tactile key pad
	Screen	2" blue LCD	2" blue LCD
	Water resistant	Yes	Yes
Certifications	Compressor	5 Years	5 Years
	Parts	2 Years	2 Years
	Labor	2 Year	2 Year
Application	ETL sanitation (conforms to NSF 7 Foodservice), ETL electrical (US and Canada)		
	For Commercial Kitchens (not for residential use)		

BOTTOM MOUNT REACH-IN REFRIGERATORS

TECHNICAL DATA



Model Numbers		A1-SI	A2-SI
Dimensions & Construction	Interior Capacity (cu/ft)	22	47
	Exterior Size WxDxH (inches)	27 x 32 x 83 1/2	54 1/10 x 32 x 83 1/2
	Interior Size WxDxH (inches)	23 x 24 3/8 x 60 1/2	50 1/4 x 24 3/8 x 60 1/2
	Exterior Construction	High polished stainless steel	
	Interior Construction	Stainless Steel	
	Air Plenum	Full length for even air distribution	
	Shelves	3 white epoxy coated wire	
	Handle	ABS Plastic, recessed	
	Solid Door	1 Stainless Steel Door	2 Stainless Steel Doors
	Door Gasket	Tongue and groove, easy to clean & replace	
	Hinges	Stainless steel	
	Pilasters and Shelf Clips	Stainless steel	
	Refrigeration System	Floor	Rounded, coved corners
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Refrigeration System		Forced Air	
Refrigerant		R290	R291
Expansion Device		Capillary Tube	
Defrost method		Automatic	
Compressor Type		Hermetic compressor	
Condenser Type		Air cooled, electrostatic coated copper tube	
Evaporator Type		Air cooled, electrostatic coated copper tube	
Electrical System	Humidity control	Hot gas condensation evaporation	
	Power	115/60/1	115/60/1
	Plug	8 Ft NEMA 5-15P	8 Ft NEMA 5-15P
	Horse Power	1/6	1/5
	Kilowatts per 24 Hours	1.15	1.87
Packaging & Shipping Info	Amperage	2.7	3.7
	Shipping Dimensions		
	Shipping Weight		
	Palletized	Yes, wood, front/back loading	
Digital Temperature Controller	Material	Wood, card board, styrofoam, plastic wrap	
	UPC GTIN		
	Digital Temperature Microprocessor	Precision temperature pre-set to 33°F to 41°F. Adjustable set-point, temperature differential, evaporator fan on/off cycles & air defrost cycles.	
	Key Pad	Adjustable, tactile key pad	Adjustable, tactile key pad
Warranty	Screen	2" blue LCD	2" blue LCD
	Water resistant	Yes	Yes
	Compressor	5 Years	5 Years
Certifications	Parts	2 Years	2 Years
	Labor	2 Year	2 Year
Application	ETL sanitation (conforms to NSF 7 Foodservice), ETL electrical (US and Canada)		
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BOTTOM MOUNT REACH-IN FREEZER

TECHNICAL DATA



Model Numbers	A1F	A2F	
Dimensions & Construction	Interior Capacity (cu/ft)	22	47
	Exterior Size WxDxH (inches)	27 x 32 x 83 1/2	54 1/10 x 32 x 83 1/2
	Interior Size WxDxH (inches)	23 x 24 3/8 x 60 1/2	50 1/4 x 24 3/8 x 60 1/2
	Exterior Construction	High polished stainless steel	
	Interior Construction	Bright white powder coated aluminum	
	Air Plenum	Full length for even air distribution	
	Shelves	3 white epoxy coated wire	
	Handle	ABS Plastic, recessed	
	Solid Door	1 Stainless Steel Door	
	Door Gasket	Tongue and groove, easy to clean & replace	
	Hinges	Stainless steel	
	Pilasters and Shelf Clips	Stainless steel	
	Floor	Rounded, coved corners	
	Casters	(2) Locking, (2) non-locking	
Refrigeration System	Temperature Range	-8°F to 0°F	-8°F to 0°F
	Refrigeration System	Forced Air	Forced Air
	Refrigerant	R290	R291
	Expansion Device	Capillary Tube	Capillary Tube
	Defrost method	Automatic	Automatic
	Compressor Type	Hermetic compressor	
	Condenser Type	Air cooled, electrostatic coated copper tube	
	Evaporator Type	Air cooled, electrostatic coated copper tube	
Electrical System	Humidity control	Hot gas condensation evaporation	
	Power	115/60/1	115/60/1
	Plug	8 Ft NEMA 5-15P	8 Ft NEMA 5-15P
	Horse Power	1/4	1/2
	Kilowatts per 24 Hours	3.94	8.80
Packaging & Shipping Info	Amperage	4.17	6.42
	Shipping Dimensions		
	Shipping Weight	Latam Food Service	
	Palletized	Yes, wood, front/back loading	
Digital Temperature Controller	Material	Wood, card board, styrofoam, plastic wrap	
	UPC GTIN		
Digital Temperature Controller	Digital Temperature Microprocessor	Precision temperature pre-set to 33°F to 41°F. Adjustable set-point, temperature differential, evaporator fan on/off cycles & air defrost cycles.	
	Key Pad	Adjustable, tactile key pad	
	Screen	2" blue LCD	2" blue LCD
	Water resistant	Yes	Yes
Warranty	Compressor	5 Years	5 Years
	Parts	2 Years	2 Years
	Labor	2 Year	2 Year
Certifications	ETL sanitation (conforms to NSF 7 Foodservice), ETL electrical (US and Canada)		
Application	For Commercial Kitchens (not for residential use)		

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TECHNICAL DATA



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	Shelves	3 white epoxy coated wire	
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Electrical System	Humidity control	Hot gas condensation evaporation	
	Power	115/60/1	115/60/1
	Plug	8 Ft NEMA 5-15P	8 Ft NEMA 5-15P
	Horse Power	1/4	1/2
	Kilowatts per 24 Hours	3.94	8.80
Packaging & Shipping Info	Amperage	4.17	6.42
	Shipping Dimensions	Latam Food Service	
	Shipping Weight	Yes, wood, front/back loading	
	Palletized	Wood, card board, styrofoam, plastic wrap	
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	Key Pad	Adjustable, tactile key pad	
Warranty	Screen	2" blue LCD	2" blue LCD
	Water resistant	Yes	Yes
	Compressor	5 Years	5 Years
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