

SECTION 11 40 00

FOODSERVICE EQUIPMENT

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. Foodservice equipment.
- B. Connections to utilities.

1.02 RELATED REQUIREMENTS

- A. Section 07 92 00 - Joint Sealants: Sealing joints between equipment and adjacent walls, floors, and ceilings.

1.03 REFERENCE STANDARDS

- A. ASTM A666 - Standard Specification for Annealed or Cold-Worked Austenitic Stainless Steel Sheet, Strip, Plate, and Flat Bar; 2015.
- B. UL (DIR) - Online Certifications Directory; Current Edition.

PART 2 PRODUCTS

2.01 MANUFACTURERS

- A. Foodservice Equipment:
 - 1. Hobart Corp: www.hobartcorp.com/#sle.
 - 2. Sani-Floor Trough Systems; Standard Floor Trough Systems: www.sanifloor.com/#sle.
 - 3. Vulcan Hart Corp: www.vulcanhart.com/#sle.

2.02 EQUIPMENT

- A. Equipment Schedule: Refer to schedule at end of this section.
 - 1. Cooler and Freezer Units: Listed by UL (DIR).
 - a. Kool-IT Refrigerator & Freezer Top Mount Compressor Double Door Series KTSR-2/KTSF-2 or approved equal.
 - 2. Under Counter Dishwasher
 - a. Hobart-LXeH-5-Sanitizing-Undercounter or approved equal.
 - 3. Standard Hand Sink
 - a. Advance Tabco 7-PS-60 or approved equal.
 - 4. Commercial Microwave Oven
 - a. Panasonic NE-17523 1700 Watt or approved equal.
 - 5. Recirculating Hood
 - a. Rational UltraVent XS 6 2/3 E or approved equal.
 - 6. Electric Range/Oven
 - a. Imperial 36" Electric Range, IR-6-E-C or approved equal.
 - 7. Three Bay Stainless Steel Sink
 - a. Regency Three-Compartment Sink, 88" 16Ga stainless steel, Item #600S3162018G
 - 8. Chest Freezer
 - a. Galaxy, 19.4 cu.ft commercial chest freezer; Item #177CF20HC
- B. Installation Accessories: Provide rough-in hardware, supports and connections, attachment devices, closure trim, and accessories as required for complete installation.

2.03 MATERIALS

- A. Stainless Steel Sheet: ASTM A666 Type 304 commercial grade, No. 4 finish.

2.04 FABRICATION

- A. Install rubber button feet on bearing surface of any item positioned on a finished surface.

- B. Accommodate site installation of other services or equipment.

2.05 FINISHES

- A. Components: Shop finish.
- B. Stainless Steel: No. 4 finish.

PART 3 EXECUTION

3.01 EXAMINATION

- A. Verify ventilation outlets, service connections, and supports are correct and in required location.
- B. Verify that electric power is available and of the correct characteristics.

3.02 INSTALLATION

- A. Install items in accordance with manufacturers' instructions.
- B. Insulate to prevent electrolysis between dissimilar metals.

3.03 ADJUSTING

- A. Adjust equipment and apparatus to ensure proper working order and conditions.
- B. Remove and replace equipment creating excessive noise or vibration.

3.04 CLEANING

- A. Remove masking or protective covering from stainless steel and other finished surfaces.
- B. Wash and clean equipment.
- C. Polish glass, plastic, hardware, accessories, fixtures, and fittings.

3.05 PROTECTION

- A. Remove protective coverings from prefinished work.
- B. Protect finished work from damage.

3.06 FOODSERVICE EQUIPMENT SCHEDULE

- A. Refer to attached cut sheets of equipment:

END OF SECTION



Refrigerator & Freezer Top Mount Compressor Double Door Series

KTSR-2 | KTSF-2

Durable Design

- Stainless steel interior & exterior
- Coated evaporator coil
- 3 height adjustable, heavy duty, PE coated wire shelves
- LED interior lighting
- Digital temperature display
- Door lock with keys
- Simple plug-in installation

Energy Efficient

- Self-closing door with stay open feature
- Seals tight with magnetic vinyl gasket
- Open door alert beeps when door is open for 3 minutes
- Foamed-in place high-density polyurethane insulated body, CFC-Free
- Large evaporator & condenser for quick cooling and greater efficiency

Superior Quality

- Designed for mobility, reliability & efficiency in commercial kitchens
- Certified with ETL guaranteeing quality standards
- 4" heavy duty swivel & locking front casters
- Easy grip handles
- Entirely self-contained system
- Automatic defrost system
- Digitally controlled temperature system
- Accommodates full-size bun sheet pans
- Easily adjustable shelf height
- Internal storage capacity is 43 cu. ft.
- NEMA 5-15 plug
- R-290 Natural Refrigerant
- Compressor: Refrigerator - 1/4 HP / Freezer - 1/2 HP
- Holding temperature: Refrigerator 33°F to 39°F / Freezer 5°F to -9.4°F



Nema 5-15P
Dedicated Circuit



Project Name:	
Location:	
Item:	Qty:
Model:	



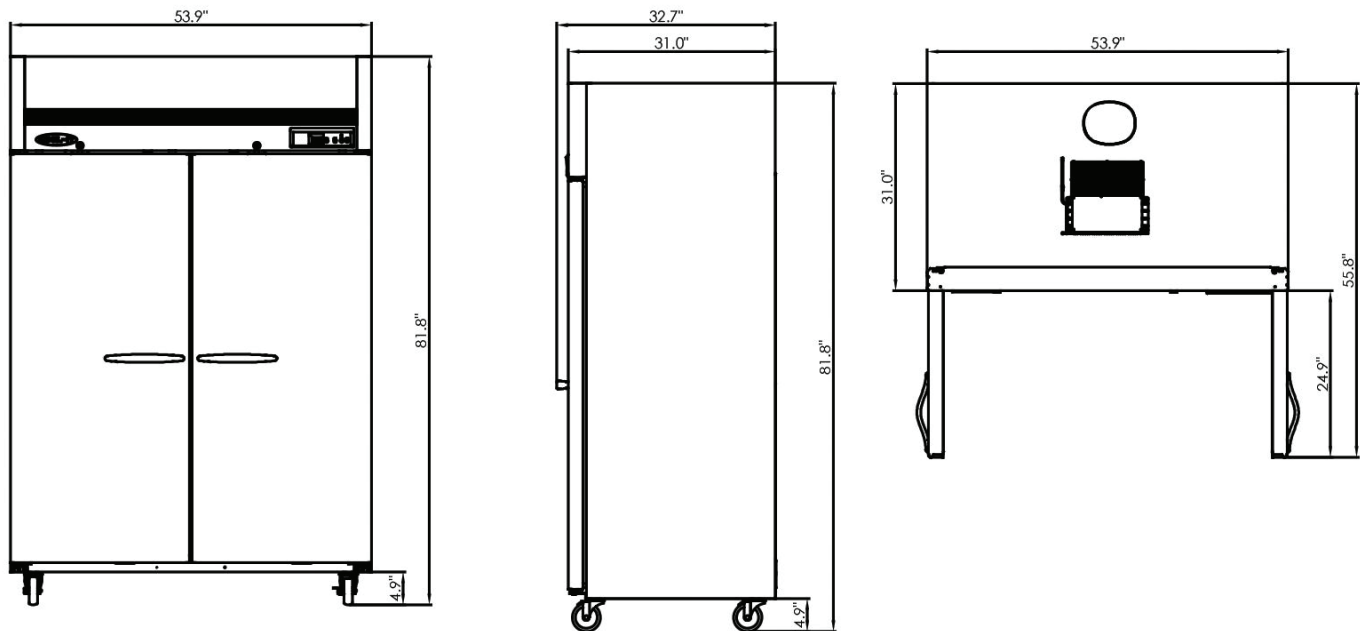
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Telephone: 786.600.4687 / Toll Free: 844.218.8477
Fax: 786.661.4100



Refrigerator & Freezer Top Mount Compressor Double Door Series

KTSR-2 | KTSF-2



Model Number	Description	# of Doors	# of Shelves	Capacity (cubic ft)	External Dimensions w/handle (W x D x H in)	Internal Dimensions (W x D x H in)	Compressor Size	Voltage / Frequency	Amps	Working Temp	Refrigerant	Ship Weight (lbs)
KTSR-2	Top Mount Double Door Refrigerator	2	6	43	53.9 x 32.75 x 81.8	50 x 24.3 x 53.8	1/4	115V 60 HZ	3.2	33°F to 39°F	R-290	448
KTSF-2	Top Mount Double Door Freezer	2	6	43	53.9 x 32.75 x 81.8	50 x 24.3 x 53.8	1/2	115V 60 HZ	6.8	5°F to -9°F	R-290	518



Nema 5-15P
Dedicated Circuit

These units are designed for maximum performance in an air-conditioned area of 75°F ambient temperature and 55% relative humidity. There must be adequate ventilation at the top, sides & rear of the unit for proper operation.

Warranty: 36 months parts and labor.
Additional 24 months on compressor (part only)

KOOL-IT is a registered trademark of MVP Group.
Specifications subject to change without notice.



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1-888-4HOBART • www.hobartcorp.com

LXe HOT AND COLD



STANDARD FEATURES

- 32 racks per hour – LXeH
- 34 racks per hour – LXeC
- .74 gallons of water per rack
- Hot water or chemical sanitation units available
- Low chemical alert indicators
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXeH models
- Delime notification with cycle
- Chemical pump “auto-prime”
- Service diagnostics
- Deep drawn stainless steel tank
- Microcomputer, top mounted controls with digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower rinse arms
- Removable stainless steel scrap screen
- Corrosion resistant pump
- Automatic pumped drain
- 17" door opening
- Automatic fill
- Detergent and rinse aid pumps standard (plus sanitizer pump on chemical machine)
- Electric tank heat
- Two dishracks – one peg and one combination type

STANDARD VOLTAGES

- ☐ 120/208-240(3W)/60/1 (LXeH model only)
- ☐ 120/60/1 (LXeC model only)

OPTIONS AT EXTRA COST

- ☐ 208-240(2W)/60/1 (LXeH model only)
- ☐ 208-240/60/3 (LXeH model only)

MODELS

- ☐ LXeC
- ☐ LXeH

ACCESSORIES

- ☐ Power cord kits
- ☐ Stainless steel base with 6" legs
- ☐ 17" stainless steel stand with storage
- ☐ External caster kit
- ☐ DWT-LXe drain water tempering kit

Specifications, Details and Dimensions on Back.



LXe HOT AND COLD

LXeH HOT

HOBART

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NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others). Pressure gauge not required on pumped rinse machines.

Important: The chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Notes:

1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

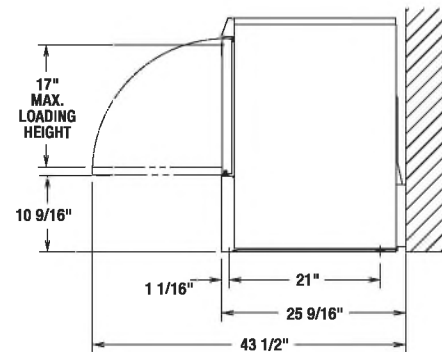
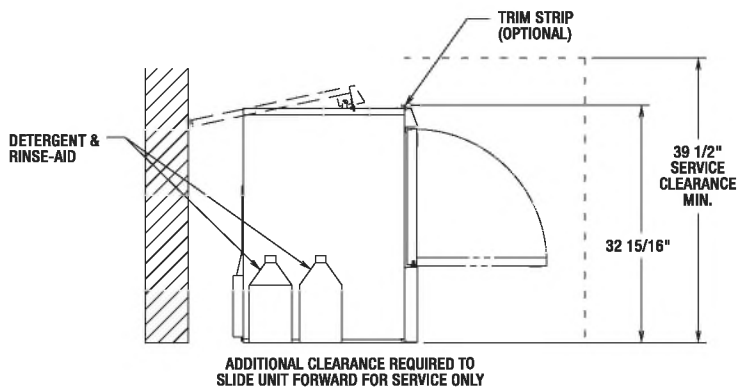
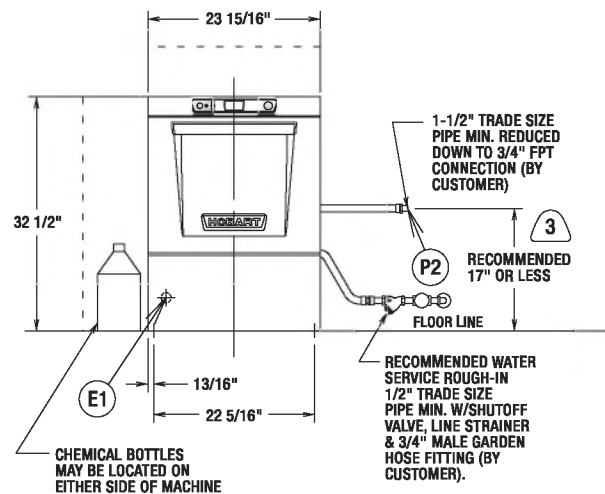
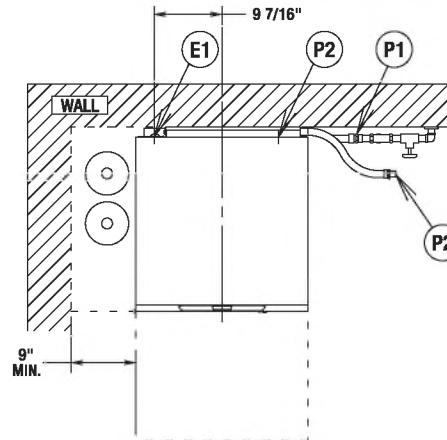
Plumbing notes:

1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.

CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 110°F WATER MIN FOR LXeH
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeH	4600	4000

SHIPPING WEIGHTS		LXeH
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeH	208-240/60/1	30.5	40	40
	120/208-240(3W)/60/1*	30.5	40	40
	208-240/60/3	23.9	30	30
	220-240/50/1	30.5	40	40

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.
* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

WARNING

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

MODELS:
LXeH
00-947871
REV C

HOBART

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LXeC COLD

⚠ WARNING

**Do not premix other chemicals and sodium hypochlorite (liquid bleach).
Mixing may cause hazardous gas to form.**

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others). Pressure gauge not required on pumped rinse machines.

Important: Chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine.

Certain materials including silver plate, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach). See instructional manual.

Notes:

1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door.
Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

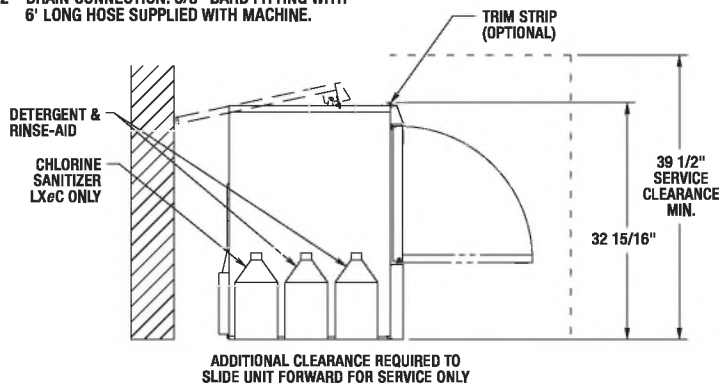
Plumbing notes:

1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.

CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 120°F WATER MIN. FOR LXeC, 140°F RECOMMENDED.
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.

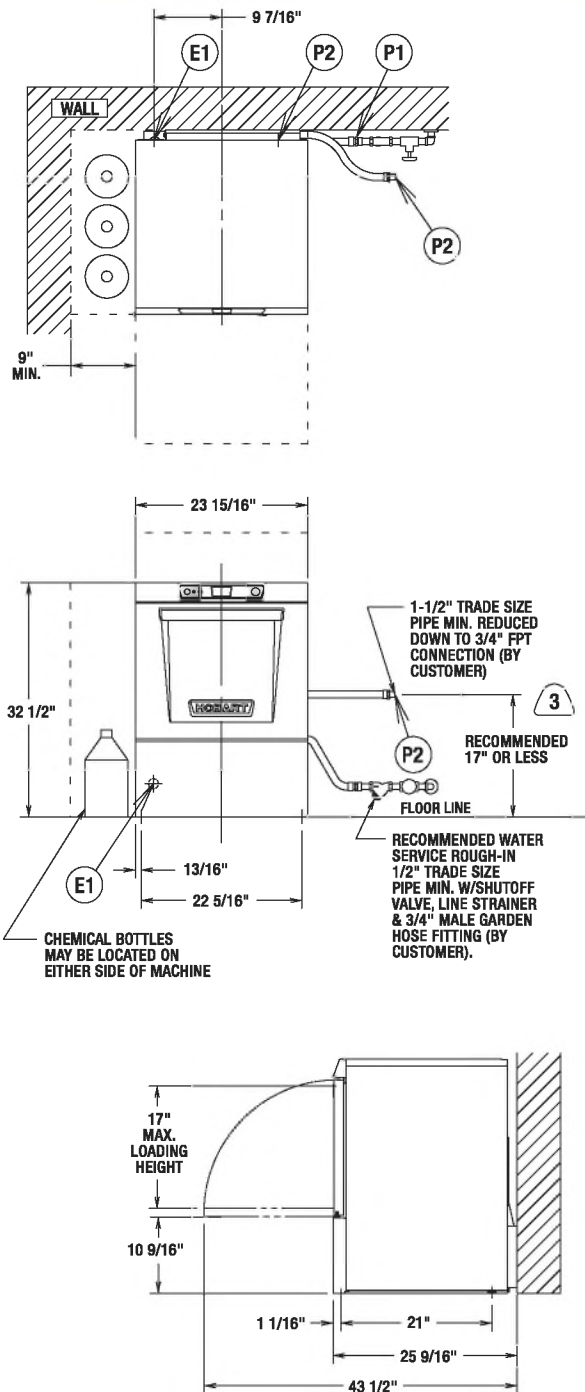


HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeC	1900	800

SHIPPING WEIGHTS		LXeC
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeC	120/60/1	13.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES



⚠ WARNING

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

**MODELS:
LXeC
00-947871
REV C**

LXe

HOT AND COLD



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SPECIFICATIONS

DESIGN: Front opening, equipped for installation in either freestanding or undercounter-type operations.

CONSTRUCTION: 300 series stainless steel tank, door and top panel.

PUMP: Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 38 gpm.

MOTOR: Single phase, furnished for all electrical specifications. Factory sealed lubrication. Inherent overload protection with auto reset.

WASH AND RINSE CYCLE: Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is closed.

- Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

RINSE PUMP: Powered by a single phase motor, the rinse pump is made of high strength engineered composite material.

RINSE AND SANITATION:

- LXeH:** Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 110°F.
- LXeC:** Sanitation is accomplished by injection of proper amount of sodium hypochlorite solution (liquid bleach) into final rinse water to achieve a minimum of 50PPM sanitizing solution. Injection of sodium hypochlorite is accomplished by a built-in sanitizing chemical pump.

PUMPED DRAIN: Machine automatically drains water through a built-in pump. Maximum 38" drain height permitted.

RACKING: Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

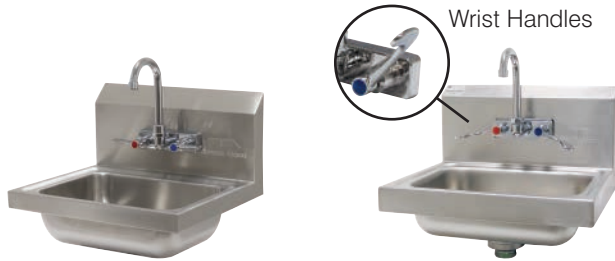
NOTE: Certain materials, including silver, aluminum and pewter are attacked by Sodium Hypochlorite solution in the chemical sanitizing mode of operation.

SPECIFICATIONS: Listed by Underwriters Laboratories Inc. and NSF International.

MACHINE RATINGS	LXeC	LXeH
Racks per Hour Rate	34	32
Dishes per Hour (25 per Rack Avg.)	850	800
Glasses per Hour (36 per Rack Avg.)	1224	1152
Controls	Microcomputer	
Tank Capacity - Gallons	2.9	
Overall Dimensions - H x W x D	32½" x 23 ¹⁵ / ₁₆ " x 25 ⁹ / ₁₆ "	
Cycle Time - Seconds	105	109
Tank Heat	1.8 KW	
Electric Booster Heater	N/A	4.9 KW
Water Usage Per Rack - Gallons	.74	
Drain Design	Pumped	
Door Opening Height	17"	
Detergent Pump	Standard	
Rinse-Aid Pump	Standard	
Sanitizer Pump	Standard	N/A
Chemical Prime (auto prime)	Standard	
Peak Drain Flow - GPM	4.0	
Service Diagnostics	Standard	
70° Rise Sense-A-Temp™ Booster Heater	N/A	Standard
Incoming Water Temperature Required (minimum)	120°	110°

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

SPLASH MOUNTED FAUCETS



7-PS-60

7-PS-68



7-PS-50

7-PS-54



7-PS-67

DECK MOUNTED FAUCET



7-PS-20

7-PS-20-NF
Faucet omitted

SINGLE HOLE PUNCH

Faucet omitted



7-PS-71

DOUBLE HOLE PUNCH

Faucet omitted



7-PS-70

LARGE SINK BOWLS

Features
Large Size
Sink Bowl
16" x 20" x 8"



7-PS-45

Features
Large Size
Sink Bowl
16" x 14" x 8"



7-PS-49

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl size is 10" x 14" x 5".

7-PS-45 sink bowl size is 16" x 20" x 8".

7-PS-49 sink bowl size is 16" x 14" x 8".

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Stainless steel 3 1/2" basket drain with 1-1/2" IPS.

Additional Features:

7-PS-20 4" O.C. deck mounted centerset faucet.

7-PS-20-NF Deck mounted faucet omitted. Two 4" O.C. holes.

7-PS-45 4" O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).

7-PS-49 4" O.C. splash mounted faucet and 2 Stainless Steel Support Brackets. (Hardware Included).

7-PS-50 4" O.C. splash mounted gooseneck faucet. Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2" P-Trap.

7-PS-54 4" O.C. splash mounted gooseneck faucet. 1-1/2" P-Trap.

7-PS-60 4" O.C. splash mounted gooseneck faucet.

7-PS-67 4" O.C. splash mounted gooseneck faucet and lever operated drain.

7-PS-68 4" O.C. splash mounted gooseneck faucet with Wrist Handles.

7-PS-70 Splash mounted faucet omitted. Two 4" O.C. holes.

7-PS-71 Splash mounted faucet omitted. Single center hole.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

Faucet Flow Rate: 1.0 GPM/3.8 LPM aerator. 60 PSI.

WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.

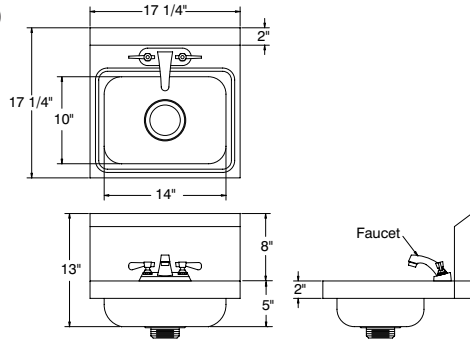
DIMENSIONS and SPECIFICATIONS

TOL Overall: $\pm .500''$ Interior: $\pm .250''$

FITTINGS SUPPLIED AS SHOWN

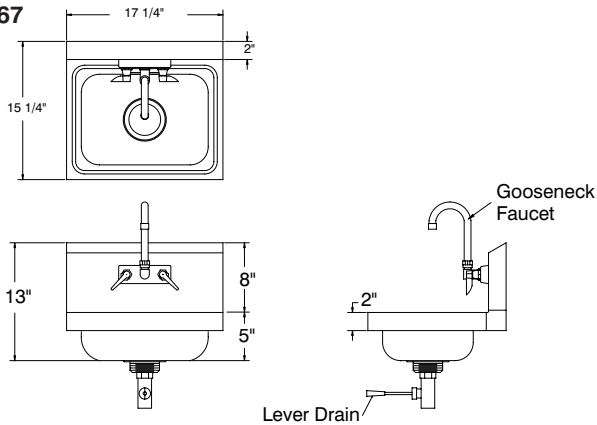
ALL DIMENSIONS ARE TYPICAL

7-PS-20



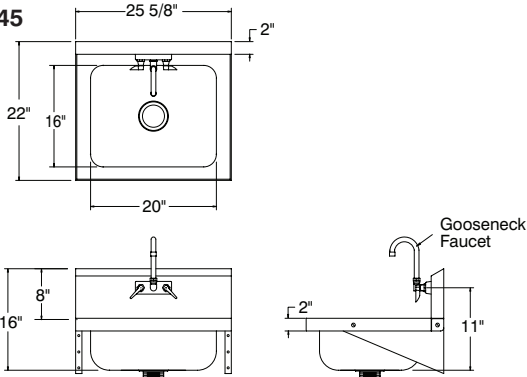
15 lbs.

7-PS-67



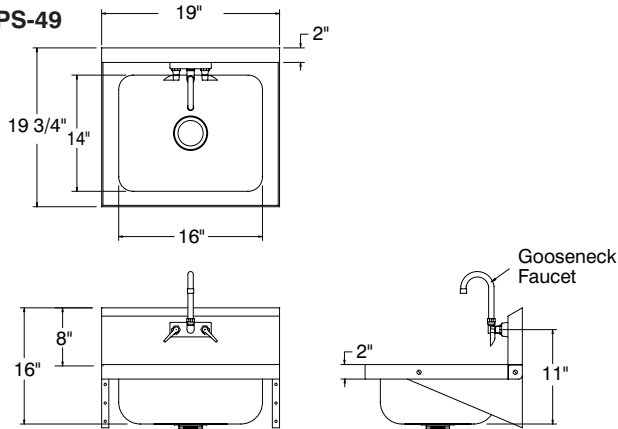
15 lbs.

7-PS-45



31 lbs.

7-PS-49



31 lbs.

TOP VIEW FOR:

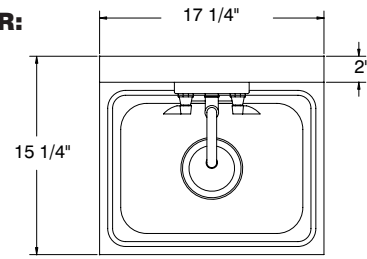
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7-PS-54

7-PS-60

7-PS-68

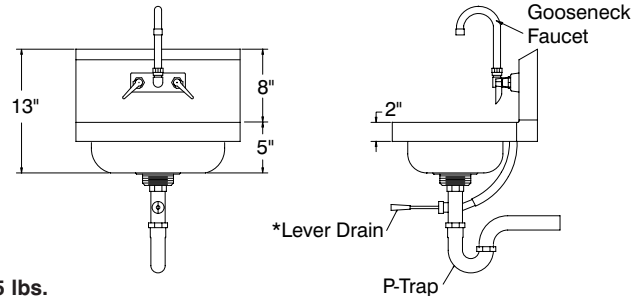
7-PS-70



Sink Bowl 10" x 14" x 5"

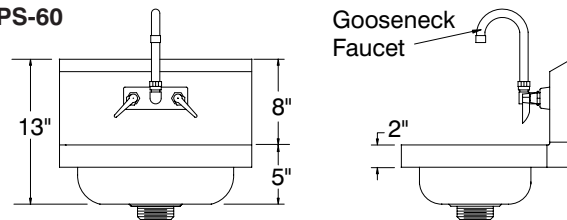
7-PS-50 & 7-PS-54*

NOTE: *7-PS-54 Hand Sink Excludes Lever Drain and Overflow



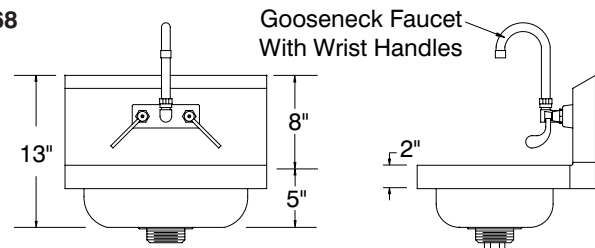
15 lbs.

7-PS-60



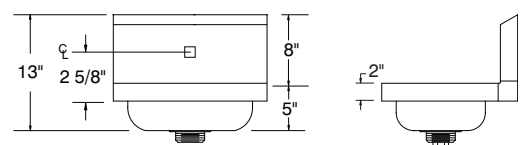
13 lbs.

7-PS-68

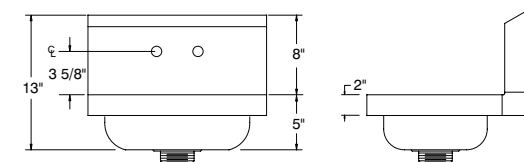


13 lbs.

7-PS-71



7-PS-70



12 lbs.



REF-B

325 Wireless Boulevard, Hauppauge, NY 11788

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

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NE-17523
1700 WATT* COMMERCIAL MICROWAVE OVEN

FOOD SERVICE
EQUIPMENT

PRO1

www.panasonic.com/CMO



UPGRADE YOUR PERFORMANCE with PRO1:

Quickly achieve delicious, consistent product your clients will love in a fraction of time.

- **Higher Wattage:** Quicker, more efficient operation—and better retains foods’ nutrients!
- **Programmable:** Same flavorful outcome every time
- **Additional Power Levels and Multi-stage Cooking:** Best showcase flavor in food
- Enhanced diagnostics, enhanced heating elements
- Auto voltage switching

SPECIFICATIONS	NE-17523
Power Source:	208/230-240V, 60Hz, Single Phase
Receptacle Required:	NEMA 6-15
Frequency:	2,450MHz
Required Power:	208V (13.6A), 230-240V (12.2A)
Output:	1700 Watts*
Outer Dimensions: (w x d x h)	16-5/8" x 20" x 13-1/4"
Cavity Dimensions: (w x d x h)	13" x 12-7/32" x 6-1/8"
Net Weight:	61 lbs.
Shipping Weight:	68.5 lbs.
Shipping Box Size: (w x d x h)	19-15/16" x 24-1/8" x 16-7/8" 4.7 cu. ft.
Timer:	Maximum times for each stage of cooking: Times vary for each (of 15) power levels (See Manual)
Memory Capability:	30 Programs*

The NE-17523 commercial microwave meets or exceeds all safety performance and sanitation standards set for commercial food service microwave ovens by UL, HHS, FCC and NSF.



NEMA 6-15



Panasonic Commercial Food Service
Division of Panasonic Corporation of
North America
2 Riverfront Plaza | Newark, NJ 07102
(201) 348-7000
www.panasonic.com/cmo

PERFECT FOR

- Quick serve and casual dining applications
- Chef’s line
- Over shelf
- High volume application where space is at a premium
- Fast 1/2 pan cooking/re-therm

PERFORMANCE

- 1700 Watt power
- 15 Power levels
- 30 memory capability
- 5-stage cooking
- Controllable LED lights
- 2 magnetrons (heating elements)
- One-Touch start feature
- Independent top/bottom energy feed control
- Auto voltage switching

ADDITIONAL FEATURES

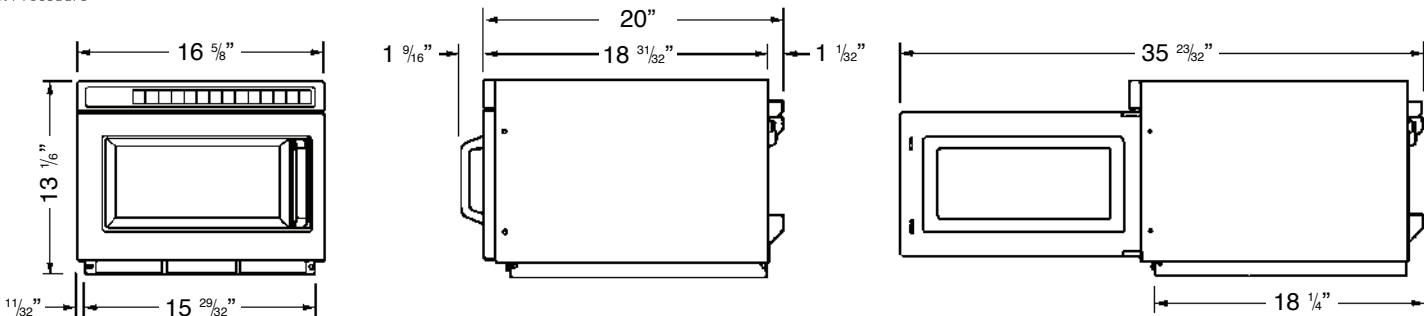
- 0.6 cubic feet capacity
- 16-5/8" wide
- Fits 1 half-size 6" deep steam table pan/cover
- Quick-clean stainless steel cabinet + cavity
- Compact size, heavy-duty performance
- Cycle counter
- Programmable lock
- Easy-clean air filter with reminder
- Patented safety door seal system
- See-through oven door
- Removable ceiling splatter shield
- Digital display
- Stackable

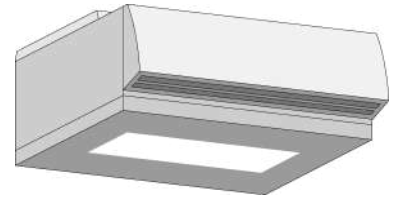
MAINTENANCE

- Enhanced diagnostics
- Warranty: 3 years parts and labor
3 years magnetron

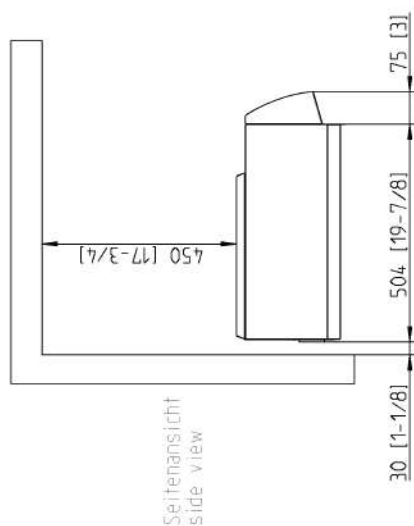
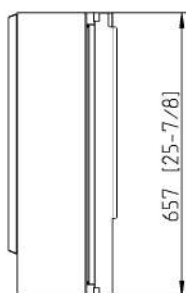


*IEC 705 Test Procedure

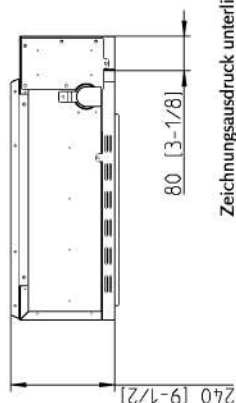
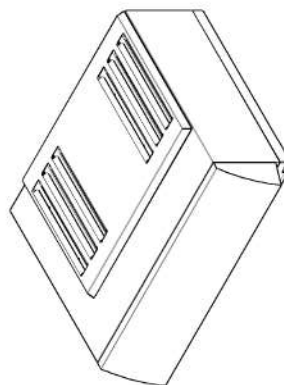




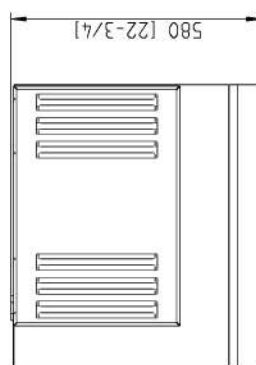
mm[inch]

Seitenansicht
side view

Vorderansicht
front view



Hinteransicht
back view



Draufsicht
top view

Zeichnungsausdruck unterliegt nicht dem Änderungsdienst !
Printed drawing is not automatically updated ! La mise à jour n'est pas assurée sur les plans papier !

[illegible]

Technische Änderungen vorbehalten
Technical variation reserved



36"

ELECTRIC RANGES Round Plate Elements and Griddle Top

~749~

IMPERIAL®

Model Numbers

IR-6-E	IR-G36T-E
IR-6-E-C	IR-G36T-E-C
IR-6-E-XB	IR-G36T-E-XB



9" (229 mm) sealed round plate elements with easy to clean flat surface.



Thick steel polished griddle plate for even heating across the entire surface.



5.3 KW element provides even heating throughout the oven cavity.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a Valox™ heat protection grip.



IR-6-E shown with optional casters

ROUND PLATE ELEMENTS - 2 KW round plate elements with easy-to-clean flat surface.

- Provides a solid flat surface for fast, even heating.
- Plates are 9" (229) diameter for maximum pan contact.
- Solid top prevents spills from entering unit making clean-up easy.
- Infinite heat controls for maximum cooking flexibility.

GRIDDLE TOP - Thick highly polished steel plate with thermostat controls.

- 21" (533 mm) plate depth.
- Even heating elements across the griddle section provide consistent temperature across the plate.
- 3" (76 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can is removable for easy cleaning.

STANDARD OVEN - High performance 5.3 KW element provides even heating throughout the oven interior.

- Unique baffle above the element distributes heat flow to provide even cooking temperatures throughout the oven. Splatter screen protects the element from spills.
- Chef depth standard oven interior accommodates standard 18" x 26" (457 x 660 mm) sheet pans front-to-back and side-by side.
- Oven is 26½" w x 26" d x 14" h (673 x 660 x 356 mm).
- Heavy duty thermostat with temperature range from 150°F to 500°F (65°C to 260°C).
- Porcelainized sides, rear, deck and door lining.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

CONVECTION OVEN - 5.3 KW convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Three chrome oven racks included.





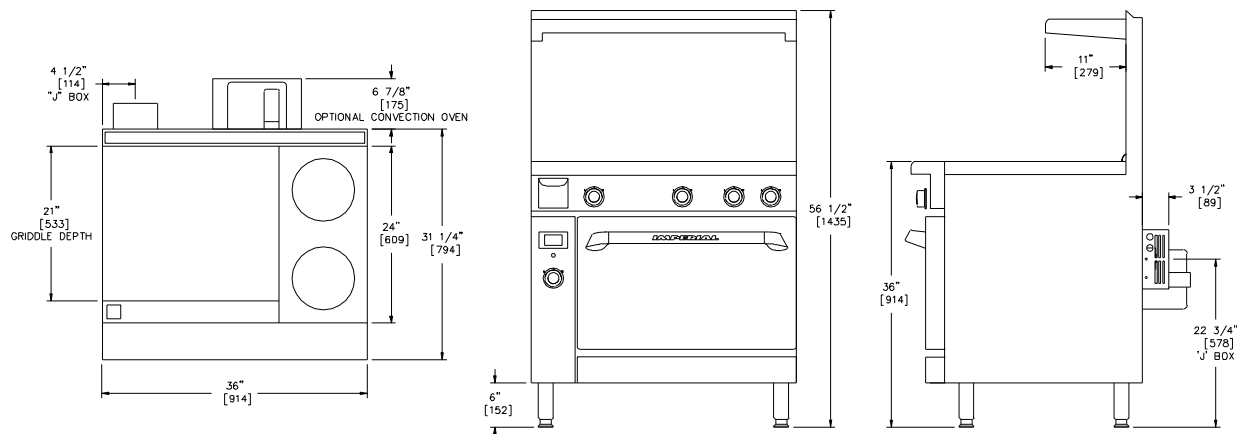
36"

ELECTRIC RANGES

Round Plate Elements and Griddle Top

~750~

IMPERIAL®



36" ELECTRIC RANGES

TOP	MODEL	NUMBER OF PLATES	GRIDDLE WIDTH	SHIP WEIGHT (KW)	LBS
	IR-6-E	6	N/A	(274)	605
	IR-6-E-C	6	N/A	(302)	665
	IR-6-E-XB	6	N/A	(247)	545
	IR-G36T-E	N/A	36" (914 mm)	(297)	655
	IR-G36T-E-C	N/A	36" (914 mm)	(320)	705
	IR-G36T-E-XB	N/A	36" (914 mm)	(270)	595

Measurements in () are metric equivalents

NOTES

- "C" specifies (1) Convection Oven
- "XB" specifies Open Cabinet Base

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a heat protection grip
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS

36" w x 31-1/4" d x 36" h*
(914 x 794 x 914 mm)

* to cooktop

CRATED DIMENSIONS

38-1/2" w x 39" d x 35" h
(978 x 991 x 889 mm)

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- 6" (152 mm) or 11" (279 mm) stainless steel stub back, in lieu of standard backguard
- Reinforcement channels for mounting cheesemelter or salamander
- Extra oven racks
- Chrome griddle top
- 6" (152 mm) casters
- 480 volts, 3 phase

36" WIDE RANGES ELECTRICAL REQUIREMENTS

Model	Total KW	Volts	Ph	Amps
IR-6-E	17.3	208	1	84
	17.3	208	3	51
	17.3	240	1	72
	17.3	240	3	44
	17.3	480	3	22
	17.3	480	3	29
IR-6-E-C	17.3	208	1	91
	17.3	208	3	58
	17.3	240	1	79
	17.3	240	3	51
	17.3	480	3	29
	17.3	480	3	29
IR-6-E-XB	12	208	1	58
	12	208	3	38
	12	240	1	50
	12	240	3	33
	12	480	3	17
	12	480	3	17
IR-G36T-E	14.3	208	1	69
	14.3	208	3	42
	14.3	240	1	60
	14.3	240	3	36
	14.3	480	3	18
	14.3	480	3	18
IR-G36T-E-C	14.3	208	1	76
	14.3	208	3	47
	14.3	240	1	67
	14.3	240	3	41
	14.3	480	3	24
	14.3	480	3	24
IR-G36T-E-XB	9	208	1	44
	9	208	3	26
	9	240	1	38
	9	240	3	22
	9	480	3	10
	9	480	3	10

- Available in 208 and 240 volts, 1 and 3 phase
- Please indicate at time of order



IMPERIAL®

E-31

8/16

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16 GAUGE STAINLESS STEEL THREE COMPARTMENT SINK WITH TWO DRAINBOARDS

ITEM #: _____ QUANTITY: _____

PROJECT: _____

APPROVAL: _____

DATE: _____

REGENCY
Tables and Sinks

FEATURES

- Made of high-quality 16 gauge, type 304 stainless steel
- Galvanized 1 $\frac{5}{8}$ " steel legs with sockets
- Adjustable bullet feet for added stability
- Faucet holes pre-punched on 8" centers (faucet sold separately)
- 1 $\frac{1}{2}$ " IPS drain connection
- Rolled front and side edges to contain splashes and overflows

SPECIFICATIONS

ITEM	LENGTH	DEPTH	HEIGHT (Total)	HEIGHT (Work)	BOWL DEPTH	BOWL L to R	BOWL F to B	NUMBER OF DRAINBOARDS	SIDE	NET WEIGHT
600S3162018G	88"	25 $\frac{1}{2}$ "	44 $\frac{3}{4}$ "	36 $\frac{1}{2}$ "	12"	16"	20"	2	Both	103.40 LB.

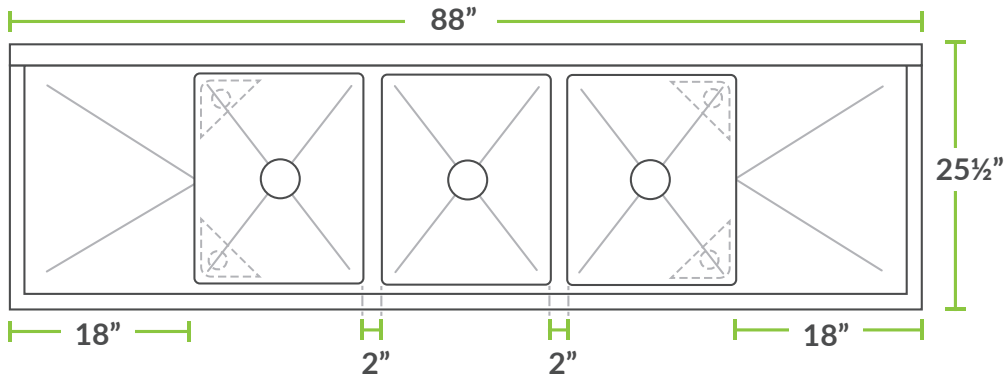


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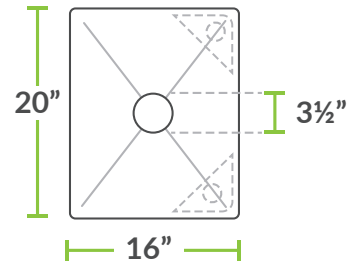
16 GAUGE STAINLESS STEEL THREE COMPARTMENT SINK WITH TWO DRAINBOARDS

REGENCY
Tables and Sinks

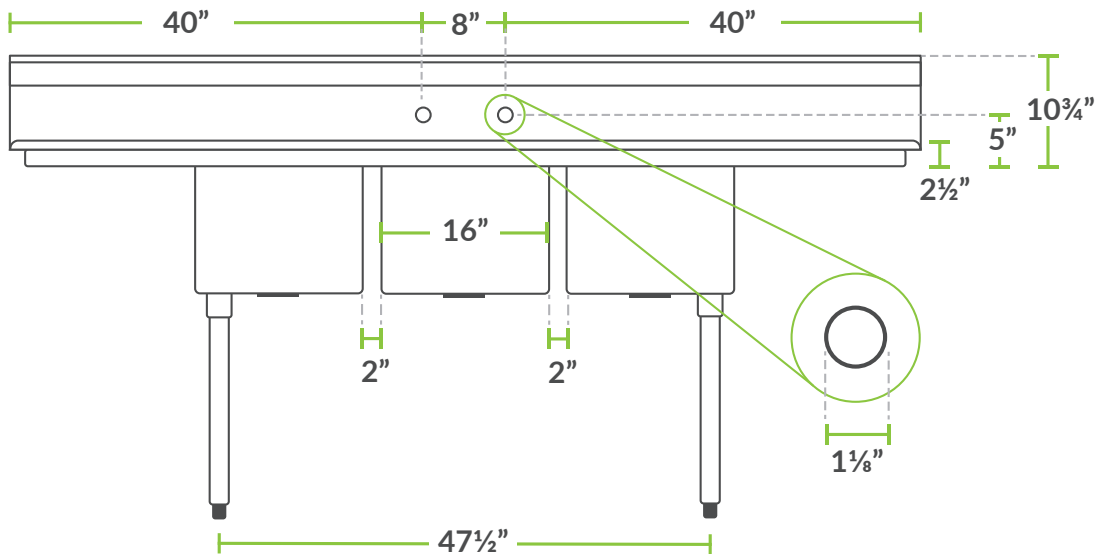
TOP



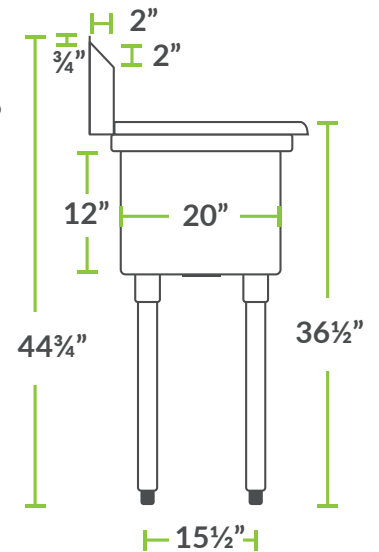
BOWL



FRONT



SIDE



Item #177CF20HC

8/2019

Commercial Chest Freezer

19.4 Cu. Ft.

Features:

- 19.4 cu. ft. of bulk food storage space
- Insulated lid for better temperature retention
- Durable white painted steel exterior
- Embossed aluminum interior
- (2) Coated wire basket for added storage
- Drain plug for easy cleaning and self-defrosting
- Temperature range of -8 to 0°F
- Casters for mobility and easy cleaning
- ETL Sanitation listed

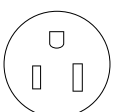
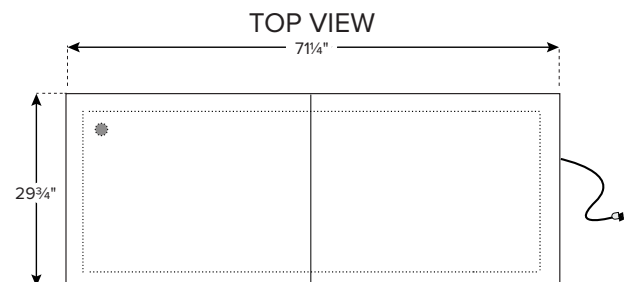
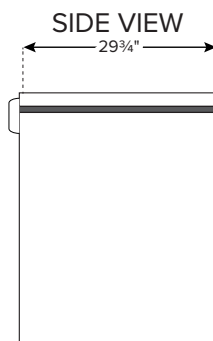
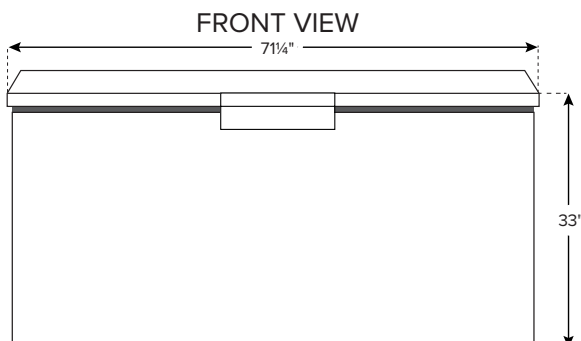


Description:

An excellent choice for bulk storage at your convenience store, restaurant, or market, this Galaxy CF20 commercial chest freezer gives you 19.4 cu. ft. of space to store a wide variety of frozen food products! This unit reliably maintains temperatures between -8 to 0 degrees Fahrenheit so you can safely hold anything from meat and vegetables to bread and french fries. One epoxy-coated steel basket is even included to hold smaller go-to items close to the top of the freezer for improved organization and efficiency. Each basket has a weight capacity of 33 lb. to hold plenty of food.

This model has a lid that lifts up easily for quick access to your frozen food. It also comes fully-equipped with a lock and key to protect against theft or tampering after hours. Cabinet temperatures are consistently maintained thanks to a 1/5 hp compressor that uses R290 refrigerant for dependable operation in ambient temperatures up to 100 degrees Fahrenheit.

This unit is ETL Sanitation listed, making it compliant to all North American sanitation standards. The painted steel exterior and aluminum interior are durable, sleek, and extremely simple to clean, while manual defrost and temperature controls make operation simple! This chest freezer requires a 110V electrical connection for operation.



NEMA 5-15P

Commercial Chest Freezer

19.4 Cu. Ft.

Dimensions

Exterior Dimensions	71¼"W x 29¾"D x 33"H
Interior Dimensions	71⅞"W x 20⅝"D x 25½"H
Height with Door Open	59⅞"
Net Volume (cu. ft.)	19.4 cu. ft.
Net Weight	168 lb.
Gross Weight	185 lb.
Packaging Dimensions	73¼"W x 30¾"D x 35"H

Cooling

Temperature Range	-8° to 0°F
Refrigerant	R290
Max. Ambient Temperature	100°F
Defrosting	Manual
Temperature Controller	Manual
Horsepower	1/5

Construction

Exterior Material	Painted Steel
Interior Material	Aluminum
Door Type	Hinged Solid
Insulation Material	Foamed-In-Place Polyurethane
Basket	2
Basket Material	Epoxy-Coated Wire
Basket Weight Capacity	33 lb.

Electrical

Voltage	110
Amps	2.6
Hz	60
Phase	1
Plug	5-15P
Electrical Cord Length	72"

1 Year Limited Replacement Warranty

Unless otherwise stated, Galaxy Equipment warrants to the original purchaser of new, qualified Galaxy Equipment units (and all parts thereof), that such equipment will be free from defects in material and workmanship for a period of 1 year from the date of delivery.

If a qualified product is found to be defective during this period, Galaxy Equipment will repair the defective unit, replace any defective parts, or replace the defective unit.

What This Warranty Does Not Cover:

Galaxy Equipment will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install and/or use the unit within proper operating conditions specified by Galaxy Equipment. This includes installation in any and all outdoor or mobile applications.
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance such as cleaning the condenser coil.
- Products sold or used outside of the Continental United States.

Additionally, no claims can be made against this warranty for spoilage of product, loss of sales or profits, or any other consequential damages. Normal wear type parts, such as light bulbs and gaskets, are not included in warranty coverage.

For Warranty Inquiries or Service:

To obtain warranty service, contact the location that you purchased the product from:

www.WebstaurantStore.com:

Call 717-392-7472. You must have your order number ready when contacting.

The Restaurant Store:

If you purchased this unit from your local store location, please contact your store directly. A list of store locations can be found by visiting: <http://www.therestaurantstore.com/store-directory.html>

www.TheRestaurantStore.com:

If you purchased this unit online, call 717-392-7261. You must have your order number ready when contacting.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.