

Project:
Nook Café - Montefiore St.
Luke's Cornwall Hospital

From:
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To:

Table of Contents

WIRE SHELVING UNIT - FOCUS FOODSERVICE (SEE ONEIDA HOSPITALITY GROUP) FMPS1842695 (ITEM 1)	1
WAREWASHER, UNDERCOUNTER - JACKSON WWS DELTA HT-E-SEER (ITEM 5)	3
FIRE SUPPRESSION SYSTEM - ANSUL FIRE PROTECTION UL-300 (R-102) (ITEM 8)	5
HOT PLATE, GAS - GARLAND/US RANGE GTOG24-4 (ITEM 9)	10
CHAR BROILER, HEAVY DUTY, GAS - GARLAND/US RANGE GTBG24-AR24 (ITEM 10)	12
WORKTOP COOK STAND REFRIGERATOR - BEVERAGE AIR WTRCS72HC (ITEM 11)	14
GRIDDLE, HEAVY DUTY, GAS - GARLAND/US RANGE GTGG24-GT24M (ITEM 12)	16
FRYER, GAS - KEATING 14IFM (ITEM 13)	18
REACH-IN UNDERCOUNTER FREEZER - BEVERAGE AIR UCF27AHC (ITEM 17)	20
SANDWICH / SALAD PREPARATION REFRIGERATOR - BEVERAGE AIR SPE36HC-10 (ITEM 18)	22
DROP-IN, HOT WELLS, INSULATED - HATCO HWBI-2 (ITEM 20)	24
COFFEE MAKER, AUTOMATIC - GRINDMASTER-UNIC-CRATHCO PBC-2VS (ITEM 23)	28
FOOD PROTECTOR(S), FIXED - PREMIER METAL & GLASS TM2N (ITEM 29)	30

FOCUS

FOODSERVICE, LLC

Item # _____

Job _____



FPS-PLUS™ POLYMER SHELVING with SaniGard™ Anti-Microbial Protection

FPS-Plus includes removable shelf mats that are easily taken off frames to be washed by hand or in a dishwasher. Wire frames have the same tapered shelf collars found on other Focus shelving to insure strong and sturdy support.

- **Durability:** Polymer shelf mats are corrosion and impact resistant. Polymer will not rust, chip or corrode.
- **Sanitary:** Polymer shelf mats are easily removed from wire shelf frames for cleaning in sinks or dishwashers.
- **Strength:** Each frame consists of strong steel corners and heavy-duty side and center truss construction to insure a sturdy and stable weight bearing surface. Uniformly distributed weight bearing capacity per shelf:
Up to 48" (122.0 cm) - 800 lbs. (363 kg)
54" (137.0 cm) and longer – 600 lbs. (275 kg)
2,000 lbs. (907 kg) maximum per stationary unit.
- **SaniGard Protection:** SaniGard Anti-Microbial Protection keeps FPS-Plus shelving cleaner by continuously fighting the growth of stain and odor causing bacteria. Shelving can be a breeding ground for microbes, and the 24/7 protection of SaniGard provides an added level of protection. SaniGard is incorporated into the plastic material and green epoxy during the manufacturing process, so it won't wash off or wear away. It is protection that lasts for the useful life of your shelving.

SaniGard is safe for people and the environment and has been proven effective as tested by independent laboratories. While not a substitute for thorough cleaning and good sanitation practices, SaniGard can make an important contribution to a more sanitary foodservice operation.
- **Flexibility:** FPS-Plus shelves are compatible with our other storage solutions: HDS-Plus High Density Shelving, direct mount wall shelving, and post mount wall shelving. By using standard green posts, standard shelving casters may be used to create a mobile solution.
- **Versatile:** FPS-Plus Shelving can change as quickly as your needs change. By using various sizes, hundred of shelving configurations become possible.
- **Shelf Accessibility:** Shelves can be adjusted at 1" (2.5 cm) intervals along the entire length of the post.
- **Adjustable Feet:** Bolt levelers compensate for uneven surfaces. Polymer foot caps protect cooler floors from rust spots.
- **Fast and Secure Assembly:** Posts have a double groove visual guide feature, and contain circular grooves at 1" (2.5 cm) intervals and are numbered at 2" (5.1 cm) intervals. A plastic tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves to lock on the shelf. Shelves are assembled in minutes without the use of special tools.
- **Warranty:** Polymer shelf panels have a lifetime warranty against rust and corrosion. Posts and wire frames have a twelve year limited warranty against rust and corrosion.

FPS-PLUS™ POLYMER SHELVING WITH SANIGARD™ ANTI-MICROBIAL PROTECTION

FPS-PLUS™ POLYMER SHELVING WITH SANIGARD™ ANTI-MICROBIAL PROTECTION

Job _____

SPECIFICATIONS

Shelf Frames: Zinc plated carbon steel with green epoxy coating

Polymer Shelf Mats: Polypropylene

SaniGard Anti-Microbial Protection is integrated pre-production of polymer shelf mats and green epoxy.

NSF Listed for all environments

Temperature Rating: FPS-Plus Shelves can be used continuously within a range of -20/120° F (-29/49° C).



Shelves

Green Epoxy Coated Frames and Plastic Mats with SaniGard™ Anti-Microbial Protection

Shelf Size (width/length) (in.)	(width/length) (cm)	Vented Shelf Item #	Solid Shelf Item #
18 x 24	45.7 x 61.0	FPS1824VNGN	FPS1824SOGN
18 x 30	45.7 x 76.0	FPS1830VNGN	FPS1830SOGN
18 x 36	45.7 x 91.4	FPS1836VNGN	FPS1836SOGN
18 x 42	45.7 x 106.6	FPS1842VNGN	FPS1842SOGN
18 x 48	45.7 x 122.0	FPS1848VNGN	FPS1848SOGN
18 x 54	45.7 x 137.0	FPS1854VNGN	FPS1854SOGN
18 x 60	45.7 x 152.4	FPS1860VNGN	FPS1860SOGN
18 x 72	45.7 x 182.9	FPS1872VNGN	FPS1872SOGN
21 x 24	53.0 x 61.0	FPS2124VNGN	FPS2124SOGN
21 x 30	53.0 x 76.0	FPS2130VNGN	FPS2130SOGN
21 x 36	53.0 x 91.4	FPS2136VNGN	FPS2136SOGN
21 x 42	53.0 x 106.6	FPS2142VNGN	FPS2142SOGN
21 x 48	53.0 x 122.0	FPS2148VNGN	FPS2148SOGN
21 x 54	53.0 x 137.0	FPS2154VNGN	FPS2154SOGN
21 x 60	53.0 x 152.4	FPS2160VNGN	FPS2160SOGN
21 x 72	53.0 x 182.9	FPS2172VNGN	FPS2172SOGN
24 x 24	61.0 x 61.0	FPS2424VNGN	FPS2424SOGN
24 x 30	61.0 x 76.0	FPS2430VNGN	FPS2430SOGN
24 x 36	61.0 x 91.4	FPS2436VNGN	FPS2436SOGN
24 x 42	61.0 x 106.6	FPS2442VNGN	FPS2442SOGN
24 x 48	61.0 x 122.0	FPS2448VNGN	FPS2448SOGN
24 x 54	61.0 x 137.0	FPS2454VNGN	FPS2454SOGN
24 x 60	61.0 x 152.4	FPS2460VNGN	FPS2460SOGN
24 x 72	61.0 x 182.9	FPS2472VNGN	FPS2472SOGN



Posts

Green Epoxy Coated with SaniGard™ Anti-Microbial Protection

Stationary Post Item	Mobile Post Item #	Height (in.)	(cm)
FG007G	FGN007G	7	17.8
FG013G	FGN013G	13	33.0
FG033G	FGN033G	33	83.8
FG054G	FGN054G	54	137.2
FG063G	FGN063G	63	160.0
FG074G	FGN074G	74	188.0
FG086G	FGN086G	86	218.4





Warewashing Systems

Delta[®] HT-E-SEER

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Delta[®] HT-E-SEER

Models

Delta HT-E-SEER

No Stand



Standard Features

- Steam Elimination
- Energy Recovery System collects the hot water vapor inside the machine and uses it to preheat the incoming rinse water
- Operates on a single cold water connection
- Soft Start helps protect glassware from chipping and breaking
- Stainless steel rear dress panel
- Automatic fill
- Push button start
- Built-in booster heater with Sani-Sure™ final rinse system
- Door interlock
- Pressure regulator
- Water hammer arrestor
- Automatic pumped drain for floor and wall drain installations
- Stainless steel wash pump
- Universal timer
- Digital LED control panel
- Delime cycle
- Back dress panel
- Simplified controls allow easy access for operation and service
- Built-in chemical pumps and priming switches

Mandatory Specs

Specify voltage _____

Options

- Drain Water Tempering Kit
- Scale Prevention System (SPS)
- Replacement Cartridge for SPS
- Casters (adds 3/4" to height)
- Tie Down

Accessories

- 36-Compartment Rack
 - 4-1/8" tall (105 mm)
 - 5-5/8" tall (143 mm)
 - 7" tall (178 mm)
- Combination Rack
- Peg Rack

NOTE: A vent hood is not recommended above the Jackson Delta HT-E-SEER as it does not produce excessive vapors. Always check with the local building code to know what type of ventilation is required for commercial dish machine or glasswasher installations in your area.

Specifications

High temperature undercounter dishwasher with steam elimination and energy recovery

Operates on a single cold water connection

Uses 0.65 gallons (2.47 liters) of water per rack

Uses 13.0 gallons (49.21 liters) of water per hour

Cleans 20 racks per hour

Cleans 720 glasses per hour

12" (305 mm) chamber clearance

Three selectable cycles:
 Normal - 145 seconds
 Heavy - 213 seconds
 Extra-Heavy - 313 seconds

Powerful 1 hp wash pump motor

Air insulated between body and stainless steel housing

One (1) each peg and combination rack included

Durable stainless steel construction



Intertek

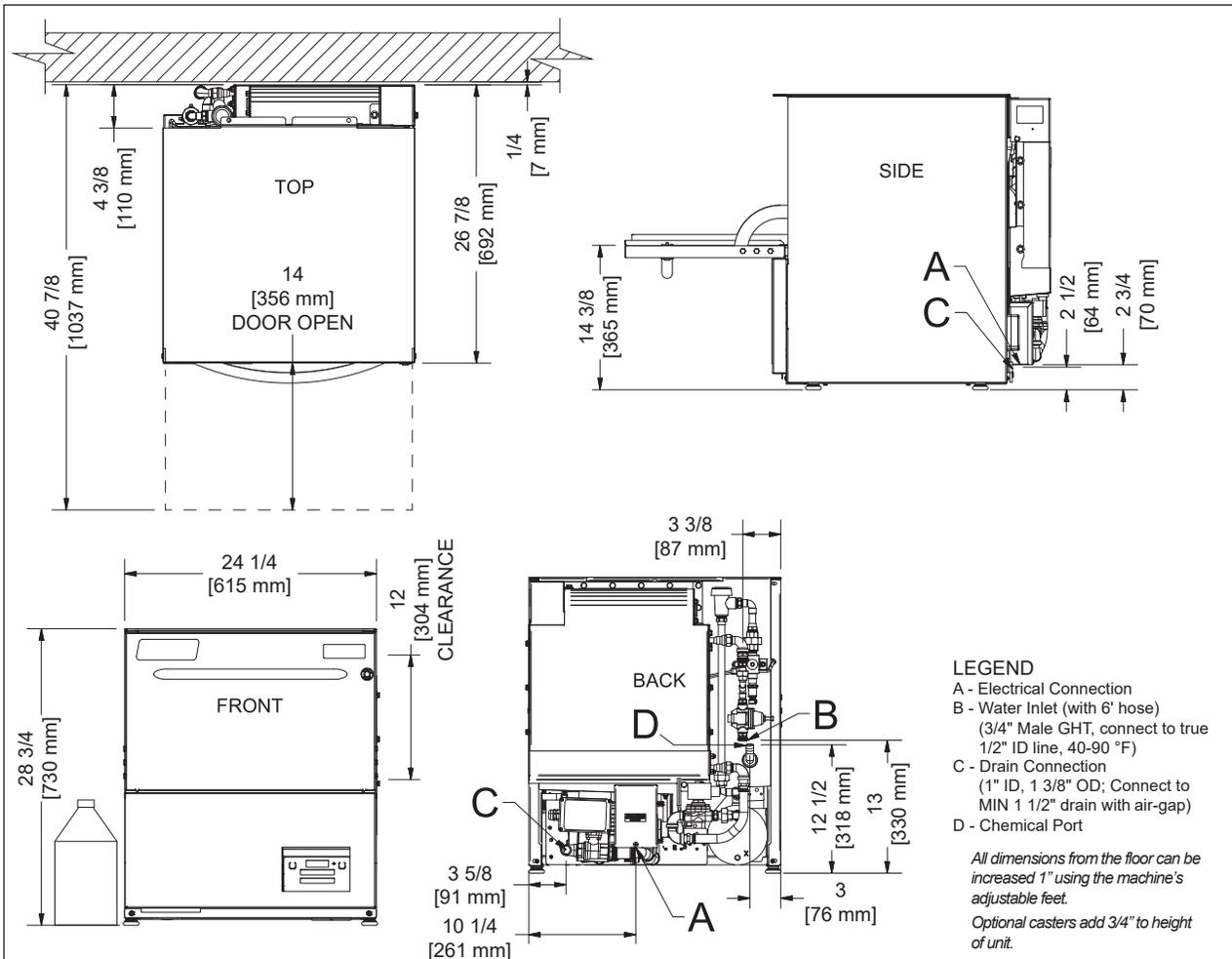


Intertek





Delta® HT-E-SEER



All views shown without rear dress panel.

MODEL NO.	MACHINE DIMENSIONS				WALL CLEARANCE	SHIPPING INFORMATION					
	INSIDE CLEARANCE HEIGHT	INSIDE CLEARANCE WIDTH	INSIDE CLEARANCE DEPTH	DOOR OPEN DEPTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
Delta HT-E-SEER	12" (305 mm)	20" (508 mm)	20" (508 mm)	40.88" (1037 mm)	1/4" (7 mm)	275 lbs (125 kg)	85	20.09 cu. ft.	43.5 (1105 mm)	28" (712 mm)	28.5" (724 mm)

APPROXIMATE TOTAL AMP LOADS	
208/60/1	24.7
230/60/1	26.7

OPERATING CAPACITY	
Racks per Hour	20
Dishes per Hour	500
Glasses per Hour	720

WASH PUMP MOTOR	
Wash Pump	1 hp (208/230v)/ 3/4 hp (460v)

OPERATING CYCLE (seconds)	Wash	Rinse	Dwell	Vent	Total Cycle
Cycle I (Normal)	80	09	11	45	145
Cycle II (Heavy)	148	09	11	45	213
Cycle III (Extra Heavy)	248	09	11	45	313

WATER REQUIREMENTS	
Incoming Water Temperature	40-90° F (4.4-32.2° C)
Gallons per Rack	0.65 gal (2.47 L)
Gallons per Hour	13 gal (49.21 L)
Flow Pressure (PSI)	10
Waterline Size (NPT)	3/4" Male GHT (connect to true 1/2" ID Line)
Drainline Size (OD)	1-3/8"

OPERATING TEMPERATURES	
Wash	155° F (68.3° C)
Rinse	180° F (82.2° C)

HOW TO SPECIFY: Delta HT-E-SEER

Jackson WWS, Inc.

Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734
 Mailing Address: P.O. Box 1060, Barbourville, KY 40906
 Telephone: 888-800-5672 • Fax: 606-523-1799
 Email: info@jacksonwws.com
 07610-004-71-75 [04/22/2020]

www.jacksonwws.com

We reserve the right to change specifications in this bulletin without incurring any obligation for equipment previously or subsequently sold.

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEMS

Data/Specifications



FEATURES

- Low pH Agent
- Proven Design
- Reliable Cartridge Operated
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6

APPLICATION

The ANSUL® R-102™ Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect the following areas associated with cooking equipment; ventilating equipment including hoods, ducts, plenums, and filters; fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

Use of the R-102 system is limited to interior applications only. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

SYSTEM DESCRIPTION

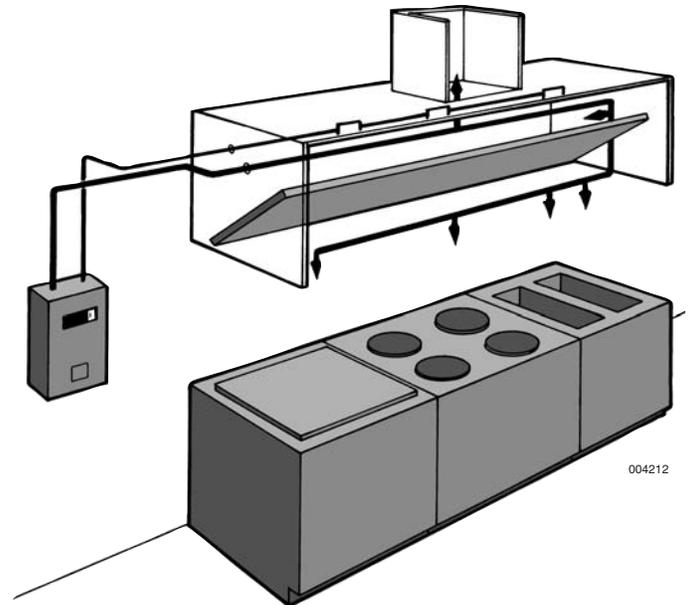
The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL/ULC).



004215

The system is capable of automatic detection and actuation and/or remote manual actuation. Additional equipment is available for mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific alloy rated fusible links, which, when the temperature exceeds the rating of the link, the link separates, allowing the regulated release to actuate.



004212

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual is also available including system description, design, installation, recharge, and maintenance procedures, plus additional equipment installation and resetting instructions.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an ANSUL AUTOMAN® regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzle blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes remote manual pull station, mechanical and electrical gas valves, pressure switches, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Tanks can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



COMPONENT DESCRIPTION

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 600 psi (41.4 bar).

The tank includes an adaptor/tube assembly. The adaptor is chrome-plated steel with a 1/4 in. NPT female gas inlet and a 3/8 in. NPT female agent outlet. The adaptor also contains a bursting disc seal which prevents the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks, depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulated actuator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated actuator assembly contains a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, and 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

APPROVALS

Applicable Standards: ULI listed under EX-3470; ULC listed under CEX-747; meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment); NFPA 17A (Standard on Wet Chemical Extinguishing Systems).

ORDERING INFORMATION

Order all system components through your local authorized ANSUL Distributor.

SPECIFICATIONS

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

- 1.1.1 Underwriters Laboratories, Inc. (UL)
 - 1.1.1.1 UL Standard 1254
 - 1.1.1.2 UL Standard 300
- 1.1.2 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

- 1.2.1 Submit two sets of manufacturer's data sheets
- 1.2.2 Submit two sets of piping design drawings

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the following areas associated with cooking equipment: ventilating equipment including hoods, ducts, plenums, and filters; fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories, Inc. (UL).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

SPECIFICATIONS

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least thirty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

- 1.7.1 The R-102 system shall be capable of operating in a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Ansul Fire Protection, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an ANSUL AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, pressure switches, and electrical switches for automatic equipment and gas line shut-off.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.8 – 8.2, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 600 psi (41.4 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch, it shall be compatible with electric gas line or appliance shut-off devices.

- 2.2.5 Regulated Actuator Assembly: When more than two agent tanks are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.
- 2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, and 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.
- 2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel pipe conforming to ASTM A120, A53, or A106.
- 2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature.
- 2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

3.0 IMPLEMENTATION

3.1 Installation

- 3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

- 3.2.1 Training shall be conducted by representatives of the manufacturer.

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Tyco Safety Products
Marinette, WI 54143-2542

715-735-7411
www.ansul.com

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Form No. F-2004004-3

ANSULEX™ LOW pH LIQUID FIRE SUPPRESSANT

Data/Specifications



FEATURES

- Fast Flame Knock-Down and Securement of Grease-Related Fires
- Provides a Cooling Effect Which Further Enhances Its Ability to Prevent Reflash
- Designed for a Wide Variety of Restaurant Hazards
- Listed by Underwriters Laboratories, Inc. (UL) as Part of the R-102 Restaurant System
- Ease of Recharge and Post-Fire Cleanup
- Non-Corrosive

APPLICATION

ANSULEX™ Low pH Liquid Fire Suppressant is designed for use only in ANSUL® R-102™ restaurant fire suppression systems. This “liquid” agent will combat grease-related fires as found in restaurant appliances and ventilating equipment. It should not be used for fires involving energized electrical hazards.

DESCRIPTION

ANSULEX Low pH Liquid Fire Suppressant is a specially-formulated, aqueous solution of organic salts. The agent is pre-mixed, eliminating the need for dilution before system charging. When used as an extinguishing agent, it will produce no toxic by-products.

AGENT PROPERTIES

Appearance	Color-Coded Fluorescent Yellow-Green
Storage Life	12 Years
Refractive Index	1.4040
Freeze Point	–40 °F (–40 °C)
Boiling Point	230 °F (110 °C)
Specific Gravity	1.32
Kinematic Viscosity	5.26 centistokes
▶ pH	7.7 – 8.7

- ▶ **NOTE:** Care should be taken when handling the agent. If contact is made with the eyes or skin, flush with water. If the agent is swallowed, dilute with water or milk and contact a physician.

PERFORMANCE

When used in the ANSUL R-102 restaurant system, ANSULEX Low pH Liquid Fire Suppressant is extremely effective on fires in restaurant ventilating equipment – hoods and ductwork, as well as in a variety of cooking appliances – deep-fat fryers, griddles, range tops, and several types of broilers and char-broilers.

As the agent is sprayed in fine droplets (atomized) onto an appliance grease fire, it provides excellent flame knock-down, surface-cooling, and fire-securing capabilities. When the agent reacts with the hot grease, it forms a layer of foam on the surface of the fat. This soap-like blanket of foam acts as an insulator between the hot grease and the atmosphere, helping to prevent flammable vapors from escaping and reducing the chance for flame reignition.

Post-fire cleanup can be readily accomplished by flushing the area with water or steam.

Because of the composition of ANSULEX Low pH Liquid Fire Suppressant, it is compatible with metals commonly found in restaurant kitchen environments (i.e., stainless steel, aluminum, galvanized metal, mild steel, copper and brass).

APPROVALS AND LISTINGS

ANSULEX Low pH Liquid Fire Suppressant has been tested, and is listed with Underwriters Laboratories, Inc. (EX-3470) as part of the ANSUL R-102 Restaurant Fire Suppression System.

ORDERING INFORMATION

ANSULEX Low pH Liquid Fire Suppressant is available in sealed containers.

Part No. 79694	1.5 gallon (5.7 L)
Part No. 79372	3.0 gallon (11.4 L)

Recharge services are available from ANSUL-authorized distributors.

ANSUL, R-102, and ANSULEX are trademarks of Ansul Incorporated or its affiliates.



Tyco Safety Products
Marinette, WI 54143-2542

715-735-7411
www.ansul.com

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Form No. F-9140-2



Heavy Duty Gas Hot Plates

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- GTOG12-2
- GTOG24-4
- GTOG36-6
- GTOG48-8



Model GTOG24-4

Standard Features

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- SS large capacity crumb tray
- Split ergonomic grates which are easy to handle and clean
- Pilots are protected from spills
- 30,000 BTU (Natural Gas) Starfire Pro 2-piece star shaped gas burners
- Burners are controlled with individual adjustable valve
- Models are available with 2, 4, 6, and 8 open-top burners

Options & Accessories

- Stainless steel skirt for dias/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- Stainless stand with solid top and holding shelves, and adjustable feet
- Stainless stand with solid top and holding shelves, and casters, (locking front)
- Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

Heavy Duty Gas Hot Plates

Specifications

Garland designed these heavy duty counter hot plates for high-volume production, while offering the flexibility to match up with a full counter lineup. Models available with 2, 4, 6 and 8 open top burner combinations. Available in nominal imperial widths 12" (300mm) to 48" (1200mm) with 13" (330mm) height, and 32" (814mm) depth. Split ergonomic cast iron grates protect pilots from spill-overs, and are easy to handle and clean. Each individually valve-controlled burner is rated at 30,000 BTU/h (8.78 kW) natural gas or 26,000 BTU/h (7.61 kW) propane gas. Stainless steel front, sides and back with large capacity stainless steel crumb tray.





Heavy Duty Gas Hot Plates

STRAIGHT (STD) OR FLUSH-REAR GAS INLET w/REGULATOR

1.7" [43mm] 7.6" [192mm] 1.7" [43mm]

4.0" [102mm]

* 32.0" [814mm]

27.2" [691mm]

4.0" [102mm]

Please add 7" (178mm) in overall depth with attachment condiment rail option.

WIDTH

15.8" [402mm]

4.0" [102mm]

13.0" [330mm]

26.0" [660mm]

5.3" [136mm]

For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering. Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)		Shipping Information	
				NAT	PRO	Lbs/Kg	Cu Ft
GTOG12-2	11-13/16 (300)	13 (330)	32 (814)	60,000	52,000	73/33	4
GTOG24-4	23-5/8 (600)			120,000	104,000	135/61	8
GTOG36-6	35-7/16 (900)			180,000	156,000	191/87	25
GTOG48-8	47-1/4 (1200)			240,000	208,000	247/112	33

Supply Operating Pressure				Manifold Operating Pressure				Clearances	
Natural Gas		Propane		Natural Gas		Propane		Installation To Combustible	
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	Sides	Rear
7	17.5	11	27.5	4.5	11	10	24.5	7" (178mm)	6" (152mm)

Welbilt reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

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6886
12/18





Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Heavy Duty Gas Radiant Char-Broilers w/Adjustable or Non-Adjustable Grates

Models

- GTBG24-AR24
- GTBG36-AR36
- GTBG48-AR4
- GTBG60-AR60
- GTBG24-NR24
- GTBG36-NR36
- GTBG48-NR48
- GTBG60-NR60
- GTBG72-NR72



Model GTBG24-AR24

Standard Features

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator on all 24" to 60" wide models with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- 1" NPT gas regulator for GTBG72-NR72 model only. Has "T" gas manifold connection for straight through or nearly flush-mount gas connections.
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- SS large capacity crumb tray
- Reversible cast iron broiler racks in 3" wide sections with 1/8" and 3/16" brand marks.
- 21-3/16" (538mm) broiling grid depth
- 2-position adjustable broiler grates or fixed-position non-adjustable grates
- One cast iron radiant over a 18,000 BTU stainless steel tube burner for every 6" of broiler width.
- One two position hi/lo valve control for each burner.

Options & Accessories

- SS skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- SS spatter-guard
- Removable wire holding shelf for spatter guards available for 24" and 36" models
- Broiler grate cleaning tool
- Fajita broiling grate: 9" wide, replaces 3 standard grate sections on the left or right end of the broiler. Limit one per broiler.
- Stainless stand with solid top and holding shelves, and adjustable feet
- Stainless stand with solid top and holding shelves, and casters, (locking front)
- Set of reversible cast iron broiler racks with 4 brand marks per 3" section. Brand 3/16" wide.
- Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

Specifications

Garland gas radiant broilers are available with adjustable or non-adjustable cooking racks, in five nominal imperial widths from 24"(600mm) to 60"(1500mm), and with model GTBG72-NR72 only 72"(1800mm), 13" (330mm) high and 32" (814mm) deep. Reversible cast iron grates in 3" (76mm) wide sections overall cooking area depth 21 3/16" (538 mm). One 18,000 BTU burner with individual valve control per 6" of broiler width. Large stainless steel catch tray, stainless steel front, sides, and back.



Heavy Duty Gas Radiant Char-Broilers w/Adjustable or Non-Adjustable Grates





Heavy Duty Gas Radiant Char-Broilers w/Adjustable or Non-Adjustable Grates

3.3" (84mm) DIVIDER ON GTBG48-AR48 and GTBG60-AR60 adjustable broilers.

*** Please add 7" (178mm) in overall depth with attachment condiment rail option.**

Gas Connection Options For Model GTBG72-NR72 Straight (STD) Or Nearly Flush 1" N.P.T Rear Gas Inlet w/Regulator.

For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft. (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information	
					Lbs/Kg	Cu Ft
With Adjustable Grates						
GTBG24-AR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	19
GTBG36-AR36	35-7/16 (900)			108,000	391/178	26
GTBG48-AR48	47-1/4 (1200)			144,000	514/283	34
GTBG60-AR60	59-1/16 (1500)			180,000	635/288	41
With Non-Adjustable Grates						
GTBG24-NR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	18
GTBG36-NR36	35-7/16 (900)			108,000	391/178	25
GTBG48-NR48	47-1/4 (1200)			144,000	514/283	33
GTBG60-NR60	59-1/16 (1500)			180,000	635/288	40
GTBG72-NR72	70-7/8(1800)			216,000	690/313	47

Supply Operating Pressure				Manifold Operating Pressure				Installation Clearances
Natural Gas		Propane		Natural Gas		Propane		
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	
7	17.5	11	27.5	4.5	11	10	24.5	Clearance: 0" For Installation In Non-Combustible Surroundings Only

Welbilt reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668

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BEVERAGE-AIR

Project: _____	AIA#
Item: _____	
Location: _____	SIS#
Approved: _____	

CHEF BASE REFRIGERATOR

MODEL:
WTRCS72HC

WTRCS72HC Four Drawer Chef Base
Hydrocarbon Series

WTRCS72HC CHEF BASE REFRIGERATOR

3 Year Parts/Labor Warranty
Additional 4 Year Compressor Warranty

CABINET CONSTRUCTION

- Stainless steel front, sides, drawers and grille (galvanized back & bottom)
- Interior liner is made of corrosion resistant aluminum
- Top has full marine edge to prevent spills from dripping over sides
- Full electronic control
- Top weight capacity 1500 lbs
- One-piece, snap-in magnetic drawer gasket
- 12-Gauge stainless steel drawer slides with Delrin® rollers rated at 275 lbs
- Lifetime warranty on all drawers and slides
- Heavy duty, fire-proof, reinforced insulated 16 gauge top
- No heat shield required (must adhere to proper clearance per owners manual)
- Accommodates 6" deep full size food service pans (not included)
- Self-closing drawer feature
- Compressor available on left or right, specify at time of unit order
- 3" Casters, 2 with brakes standard



OPTIONS & ACCESSORIES

- Stainless steel back
- Stainless steel interior
- Additional pan supports
- 6" Adjustable legs, 6" seismic legs
- 6" Casters
- Gasket guards
- Flat top overhang
(up to 6" overhang on each side)
- Remote option*
(refrigerant must be specified at time of order, see note on back on page)

REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Adaptive defrost
- Non-electric defrost with hot gas condensate evaporation
- Refrigerator capable of maintaining product temperature 36°F to 38°F




Please verify qualifying units by visiting:
www.energystar.gov/cfs

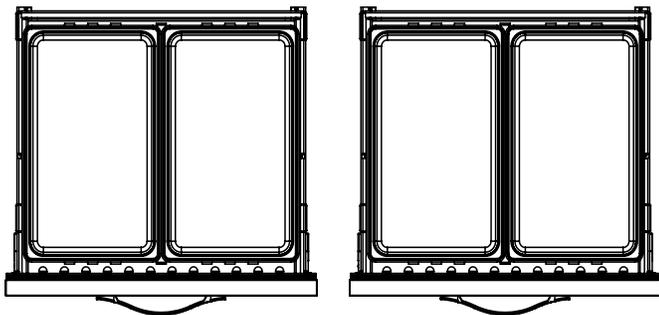
3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com



BEVERAGE-AIR

MODEL	WTRCS72HC
EXTERNAL DIMENSIONAL DATA	
Width Overall	72"
Depth Overall (with handle & bumper)	34 3/4"
Height Overall (with casters)	24 3/8"
Number of Drawers	4
Depth with Drawers Extended	57 3/4"
Drawer Opening (in)	27 3/8" x 6 1/2"
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	14.51
Internal Width Overall (in)	58 7/8"
Internal Depth Overall (in)	26"
Internal Height Overall (in)	16 3/8"
ELECTRICAL DATA	
Full Load Amperes	5.0
REFRIGERATION DATA	
Horsepower*	1/3
Capacity (BTU/Hr)*	1997
WEIGHT DATA	
Gross Weight	575 lbs
Height - Crated	27"
Width - Crated	38"
Depth - Crated	78"

*NOTE: Remote units are field wired and come with 6" legs.
Refrigerant must be specified at time of order.



(Per drawer)

Chef Base Refrigerator Model: WTRCS72HC

Model Views

PLAN VIEW

ELEVATION VIEW

SIDE VIEW

*ELECTRICAL CONNECTION



**115/60/1
NEMA 5-15P**

Unit pre-wired at factory and include 8' long cord and plug set.





Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Heavy Duty Gas Griddles

Models

- GTGG24-GT24M • GTGG48-GT48M • GTGG72-GT72M • GTGG36-G36M • GTGG60-G60M
- GTGG36-GT36M • GTGG60-GT60M • GTGG24-G24M • GTGG48-G48M • GTGG72-G72M



Model GTGG36-GT36M
 (shown with optional chrome griddle plate)

Standard Features

- Thermostat-controlled models feature precise control from LOW: 200°F, (90°C) to 550°F, (290°C), and 28,000 BTU/h input per burner, natural or propane. There is an on-off valve for every thermostat.
- Valve-control models feature hi-lo valve control with approximate plate temperature range: 320°F, (160°C) to 730°F, (388°C), and 27,000 BTU/h input per burner, natural or propane gas.
- One burner and control (hi-lo or thermostat control) for every 12" linear width of griddle surface.
- Piezo pilot ignition system
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- SS front, sides and back
- 4" SS adjustable legs
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- Models ordered with 4" (102mm) legs come with a deep 1.4 US gallon/5.3 litre capacity grease drawer(s) 20 1/2"(635mm) deep x 2 3/4"(70mm) high x 6"(152mm) wide.
- Models order with optional S/S skirt for dais counter surface mounting come with large capacity S/S grease tray(s)
- 1" thick polished steel griddle plate
- 23" depth with 4" wide grease trough.

Options & Accessories

- Chrome griddle plate
- Full or half-grooved griddle plate
- Stainless steel skirt for dais/counter surface mounting
- Electric spark ignition; 120V 60 Hz, sgl-phase 0.1A; includes cord and NEMA 5-15P plug
- Electric spark ignition; 208/240V (50/60Hz) cord and plug is NOT supplied with this voltage option.
- Stainless stand with solid top holding shelves, adjustable feet and casters (locking front).
- Removable stainless steel attachment condiment rail with 1/9 food pan cut outs (pans supplied by others)

Specifications

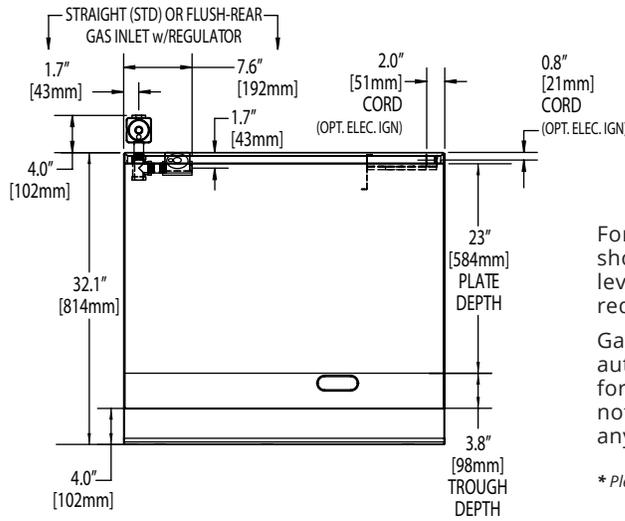
- Garland heavy duty gas counter production griddles designed for side-by-side matching with other models in the product line.
- Models are of nominal imperial widths from 24" (600mm) to 72"(1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth.
- There is an even heat "U" shaped steel track burner for every 12" of linear griddle surface width.
- Each burner is individually controlled with a hi-lo valve or thermostat temperature control.
- Burner input is 27,000 BTU/h each on valve-controlled models, and 28,000 BTU/h each on thermostat controlled models .
- Thermostat control models are equipped with full flame safety systems.
- Griddle plate is standard 1" thick polished steel with a 4" wide grease trough.
- Stainless steel front, sides and back with large capacity stainless steel grease tray(s).



Heavy Duty Gas Griddles



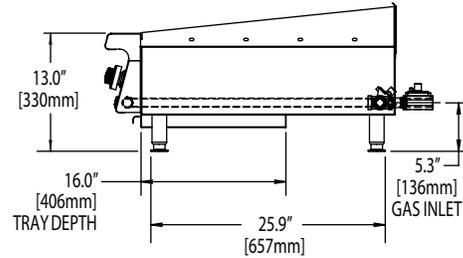
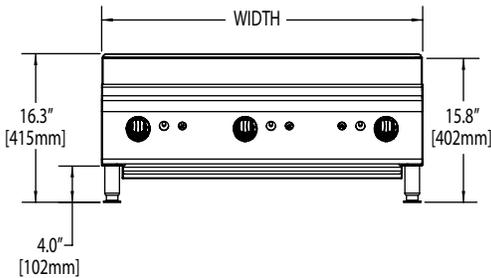
Heavy Duty Gas Griddles



For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type required when ordering.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

* Please add 5" (127mm) in overall depth with attachment condiment rail option.



Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information	
					Lbs/Kg	Cu Ft
Thermostat Controlled Standard Griddle (1" steel plate)						
GTGG24-GT24M	23-5/8 (600)	13 (330)	32 (814)	64,000	270/122	18
GTGG36-GT36M	35-7/16 (900)			96,000	370/168	22
GTGG48-GT48M	47-1/4 (1200)			128,000	441/200	33
GTGG60-GT60M	59-1/16 (1500)			160,000	578/262	40
GTGG72-GT72M	70-7/8 (1800)			192,000	800/363	47
Manually Controlled Standard Griddle (1" steel plate)						
GTGG24-G24M	23-5/8 (600)	13 (330)	32 (814)	52,000	247/112	18
GTGG36-G36M	35-7/16 (900)			78,000	359/159	22
GTGG48-G48M	47-1/4 (1200)			104,000	446/202	33
GTGG60-G60M	59-1/16 (1500)			130,000	561/254	40
GTGG72-G72M	70-7/8 (1800)			156,000	690/309	47

SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				CLEARANCES	
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		INSTALLATION TO COMBUSTIBLE	
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	Sides	Rear
7	17.5	11	27.5	4.5	11	10	24.5	6" (152mm)	6" (152mm)

Cove mount cannot be placed over stand option

Welbilt reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
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Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
6826A
04/19



S P E C I F I C A T I O N S



Model No. 14 IFM Gas Instant Recovery® Fryer

PROJECT _____

QUANTITY _____

ITEM NO. _____

Standard Features:

- ▶ 79,000 BTU input for cooking up to 72 lbs. of frozen french fries per hour
- ▶ Energy Star Rated - Saves up to 40% in energy costs
- ▶ Instant-On™ System, with easy one button On/Off operation, new burner technology
- ▶ Instant Recovery® using less energy with more efficient, patented Wing Turbulators®
- ▶ Stainless Steel cabinet
- ▶ Polished Stainless Steel drawn pot with seamless covered corners uses 24% less oil
- ▶ Extra large Cold Zone - 27% of fryer vessel
- ▶ Saves on oil costs/cooks at lower temperatures

Options:

- Battery
- Common Manifold
- Basket-Lift
- Casters
- Thermostat Seal
- Central Filter, Safe & Easy® Filter
- Security Package, Cover

The 14 Incredible Frying Machine® high efficiency, high production fryer with new burner technology lets you cook 72 lbs. of frozen fries or chicken per hour with an input of only 79,000 BTU. The Instant-On™ system anticipates large loads to handle peak cooking requirements. Indicating lights tell the status of the fryer at all times.

Keating saves oil costs in three ways:

- BETTER FRY POT DESIGN
- LARGER COLD ZONE
- INSTANT RECOVERY®

1. The seamless covered corners of the deep drawn frying vessel with built-in elements requires 24% less oil while giving the production of a 50 lb. fryer.
2. The Keating frying vessel is 27% Cold Zone, the food particles collected in the cold zone are unheated and therefore do not carbonize and contribute to premature shortening breakdown.
3. Keating's "INSTANT RECOVERY"® feature means frying at lower temperatures (325° – 335°F) extending oil life while enhancing product quality.



As continuous product improvement occurs, specifications may be changed without notice.



Casters Optional

• **Oil Capacity - 38 lbs.**

Easy to clean

Keating uses only 304 stainless steel in its frying vessel design and polishes each vessel. The smoother the surface, the less carbon build-up occurs, making cleaning easier. A full one inch front drain allows easy draining of oil. Safety controls ensure safe and accurate cooking. The patented and precise thermostat controls cooking temperatures to ± 3°F. Hi-Limit control protects against the oil and fryer overheating.

Each fryer goes through a rigorous 100% test before shipping with every component carefully checked. The actual temperature test chart is included with each fryer.

Special Order Options

Keating gives you the widest range of options to ensure your fryer is exactly suited to your needs.

DATE _____

APPROVAL _____

SIGNATURE _____

14 IFM Gas Instant Recovery® Fryer

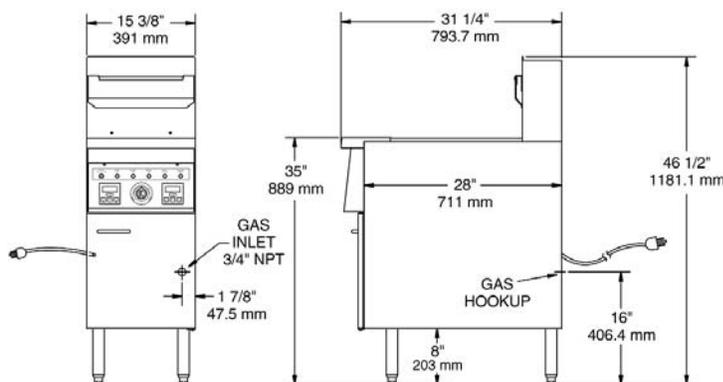
www.keatingofchicago.com

"Serving Those Who Serve The Very Best"®

KEATING
OF CHICAGO, INC.

Model No. 14 IFM Instant Recovery® Fryer

A minimum of 24" at the front of the unit should be allowed for servicing and operation; a minimum of 6" on each side and at the rear of each unit for combustible materials.



SPECIFICATIONS

Fryer Vessel - 18 gauge stainless steel with coved seamless corners and a shortening capacity of 38 pounds. Equipped with three 18 gauge stainless steel, 3" wide x 5" high horizontal heat transfer tubes, spaced above the bottom of the vessel so that the bottom is unheated and the food particles collecting in the bottom zone are unheated and therefore do not carbonize. The vessel is polished to inhibit carbon buildup and facilitate easy clean-up. The bottom of the vessel slopes toward the front, and is equipped with a 1" Teflon core 1/4 turn, drain valve, so the shortening can be drained into a receiving vessel placed in front of the fryer.

Splashdeck - 16 gauge, 304 stainless steel. It slopes toward the shortening containing vessel.

Splashback - 18 gauge, 304 stainless steel. It completely covers the side of the flue.

Cabinet - 18 gauge stainless steel. Rigid in construction, with four 8" adjustable legs. The cabinet door is made of 22 gauge 304 stainless steel. The door covers the front of the cabinet from the bottom of the fryer to the fryer panel, and the full width of the cabinet. Above the panel is a canopy. No additional space is required for the door to open a full 90 degrees. A stainless steel flue deflector is provided for installing onto the flue back.

Electronic Ignition - Automatically lights burners. There is no standing pilot to struggle to light.

Burners - Two inconel mesh tubular style burners encased in ceramic cloth with rated output of 39,500 BTU/hr natural gas per burner.

Heat Transfer Tubes - Three heat transfer tubes, made of stainless steel polished to a #7 mirror finish. The middle tube has a patent applied for recycle baffle inside to increase efficiency.

Timers - Two electronic timers (programmable for three products each), Instant-On™ Start System.

Thermostat - Close range, hydraulic type, is accurate to $\pm 3^{\circ}\text{F}$ from 300° to 350°F with stainless steel bulb. Application of this thermostat is patented by Keating.

Hi-Limit Control - Manually resettable type with stainless steel bulb.

100% Safety Shut-Off - Electronic type with combination control gas valve.

Indicating Lights & Switches - On-Off switch, power on light (white), blower on light (blue), burner on light (amber), ready to fry light (green), over max temp (red).

Standard Accessories - Includes Instant-On™, one pair 4 mesh baskets, grid screen over heat transfer tubes, drain clean out rod, and sample of Keating Klenzer.

Electrical Requirements - Supply Voltage 120V 60Hz, Control Voltage 24V 60 Hz, 120 VAC 9' (1.5m) grounded cord set provided.

Gas Requirements - Install a 3/4" male NPT connection and 3" water column pressure (natural gas) and 10" (LP) at the fryer burner manifold. Supply pressure to fryers must be 7" (natural gas) and 11" (LP) water column.

Special Order Options may include battery, common manifold, triple size baskets, casters, cover, thermostat seal, central filter, Safe & Easy® Filter, basket-lift, and security package.

INSTALLER - Check plumbing and gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on. Supply pressure must NOT be above 13.84" WC or gas valve damage may occur.

GAS REQUIREMENTS / DIMENSIONS*

MODEL	BTU Input	Height	Depth	Width	Weight
14 IFM Natural Gas	79,000	46 1/2"	31 1/4"	15 3/8"	205 lbs.
14 IFM LP Gas	79,000	46 1/2"	31 1/4"	15 3/8"	205 lbs.

* Dimensions for Model 14 IFM Safe & Easy: Height, 46 1/2", Depth 32 5/8" and Width 15 3/8". Weight is N/A.

As continuous product improvement occurs, specifications may be changed without notice.

www.keatingofchicago.com

14 IFM Gas Instant Recovery® Fryer



BEVERAGE-AIR

Project: _____	AIA#
Item: _____	
Location: _____	SIS#
Approved: _____	

UCF UNDERCOUNTER FREEZER

UCF27AHC Solid Door
Hydrocarbon Series

MODELS:
UCF27AHC



UCF27AHC

3 Year Parts/Labor Warranty
Additional 2 Year Compressor Warranty

CABINET CONSTRUCTION

- Stainless steel front, sides, top, door, (*galvanized steel back & bottom*)
- Interior liner is made of corrosion resistant aluminum
- Full electronic control
- Undercounter feature a 1/2" thick sub-top
- Interior thermometer is standard
- Self-closing door with 120° stay-open feature, on cartridge style hinges
- Easy door removal for service and cleaning
- Magnetic gasket attached to each door for positive seal
- Painted aluminum door handle
- 6" Casters, two (2) with brakes standard
- Two epoxy-coated steel wire shelves standard
- Field reversible door
- Freezer temperatures is held at or 0°F of below

OPTIONS & ACCESSORIES

- Stainless steel back and grille
- Stainless steel interior
- Right or left hinged door
- Locks (solid doors only)
- Bun rack
- Wire shelf divider
- 3" Casters or 6" legs
- Low profile casters
- Remote option

REFRIGERATION SYSTEM

- Refrigeration system uses R290 refrigerant to comply with all environmental concerns
- Automatic, electric defrost
- Epoxy coated evaporator coil

UCF27AHC Undercounter Freezer: Food Prep Series



3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com sales@bevair.com



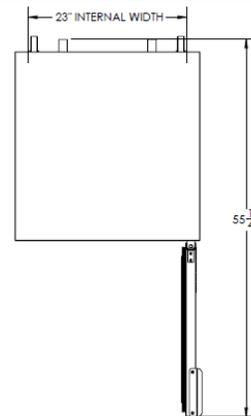
BEVERAGE-AIR

MODEL	UCF27AHC
EXTERNAL DIMENSIONAL DATA	
Width Overall	27"
Depth Overall	32"
Height Overall WITH 6" casters	34 5/8"
Number of Doors	1
Depth with Door Open 90°	55 1/4"
Door Opening (in)	22 5/8" X 21 5/8"
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	6.13
Internal Width Overall (in)	23"
Internal Depth Overall (in)	23 1/2"
Internal Depth Useable (in)	Upper 18 1/2" Lower 15 1/2"
Internal Height Overall (in)	23"
Internal Height Usable (in)	16"
Number of Shelves	2
ELECTRICAL DATA	
Full Load Amperes 115/60/1	2.5
REFRIGERATION DATA	
Horsepower	1/4
Capacity (BTU/Hr)*	857
WEIGHT DATA	
Gross Weight (Crated lbs)	174 lbs
Height - Crated	34"
Width - Crated	30"
Depth - Crated	32"

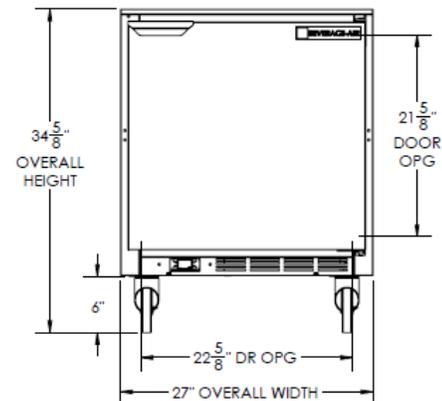
Undercounter Freezer

Models: UCF27AHC

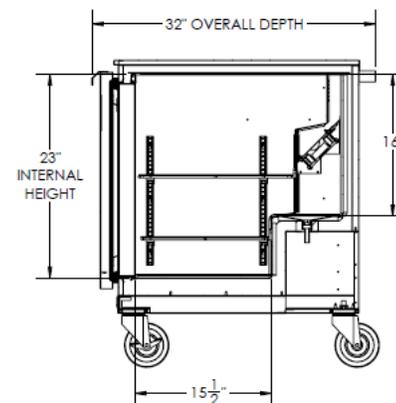
Model Views



Plan View



Elevation View



Side View

ELECTRICAL CONNECTION



115/60/1
NEMA-5-15P

Units pre-wired at factory and include 8' long cord and plug set.



an Ali Group Company



The Spirit of Excellence

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com sales@bevair.com



BEVERAGE-AIR

Project: _____	AIA#
Item: _____	SIS#
Location: _____	
Approved: _____	

SPE ELITE SERIES FOOD PREPARATION TABLES

SPE36HC Sandwich Prep Table
Hydrocarbon Series

MODELS:
SPE36HC-10



SPE36HC-10

3 Year Parts/Labor Warranty
Additional 2 Year Compressor Warranty

CABINET CONSTRUCTION

- Stainless steel front, sides, top, doors and grille (*galvanized back & bottom*)
- Interior liner is made of corrosion resistant aluminum
- Removable hoods and insulated lid assemblies are made of matching stainless steel
- Self-closing doors with 120° Stay-open feature, on cartridge style hinges
- Easy door removal for service and cleaning
- Field-reversible doors with snap-in door gaskets
- Painted aluminum door handles
- 6" Casters, 2 with brakes standard
- 10" Wide cutting board constructed of white polyethylene plastic
- Cutting board removable for cleaning
- Two epoxy-coated steel wire shelves per section standard
- Pans furnished are 4" deep constructed of polycarbonate plastic
- Enhanced airflow maintains temperature between 36° to 38°F

OPTIONS & ACCESSORIES

- Stainless steel back
- Stainless steel interior
- Right or left hinged
- Locks (doors only)
- Overshelves (single or double)
- Drawers models
- Crumb catcher
- 6" legs or 3" casters available
- Low profile casters
- Richlite & composite cutting board
- Night cover
- Shelf dividers
- Pan Supports
- Digital / stem dial thermometer
- Remote option

REFRIGERATION SYSTEM

- Refrigeration system uses R290 refrigerant to comply with all environmental concerns
- Automatic, non-electric defrost
- Epoxy coated evaporator coil

SPE36HC Elite Series Sandwich Prep: Standard Top Series

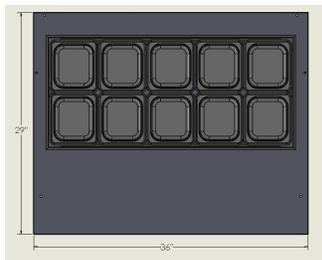


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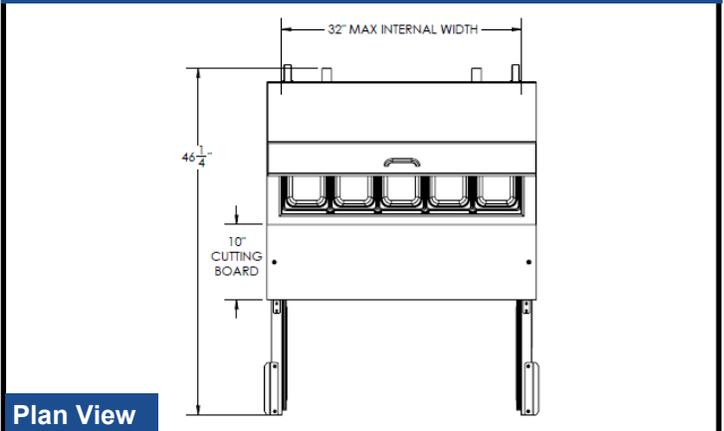
BEVERAGE-AIR

MODEL	SPE36HC-10
EXTERNAL DIMENSIONAL DATA	
Width Overall	36"
Depth Overall with Handle & Bumper	32"
Height Overall with 6" Casters	45"
Number of Doors	2
Depth with Door Open Extended	46 1/4"
Solid Door Opening (in)	13 3/4" x 21 7/8"
Depth, Cutting Board	10"
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	10.1
Internal Width Overall (in)	32"
Internal Depth Overall (in)	23 3/8"
Internal Depth Useable (in)	Upper 18 1/2" Lower 15 3/8"
Internal Height Overall (in)	23"
Internal Height Useable (in)	17 3/8"
Number of Shelves	4
Number of Pans	(10) 1/6
ELECTRICAL DATA	
Full Load Amperes 115/60/1	2
REFRIGERATION DATA	
Horsepower	1/6
Capacity (BTU/Hr)*	1140
WEIGHT DATA	
Gross Weight (Crated lbs)	252 lbs
Height - Crated	43"
Width - Crated	38"
Depth - Crated	38"

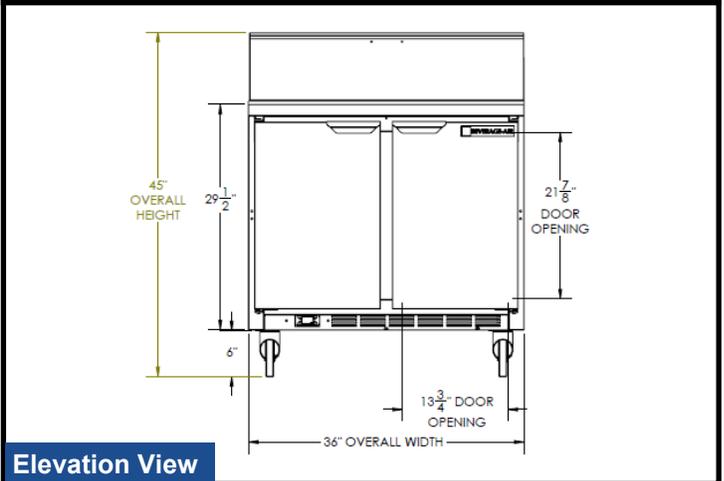


Food Preparation Table - Standard Top Models: SPE36HC-10

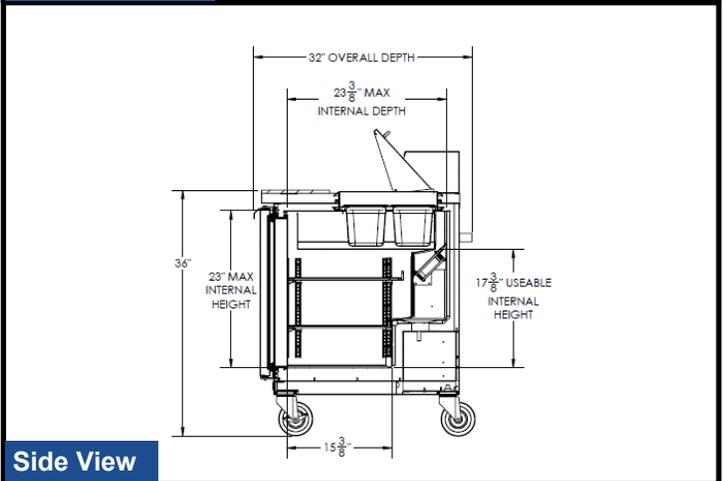
Model Views



Plan View



Elevation View



Side View

ELECTRICAL CONNECTION



115/60/1
NEMA-5-15P

Units pre-wired at factory and include 8' long cord and plug set.



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Drop-In Modular/Ganged Heated Wells

Models:

HWBI-1, -1D, -1DA

HWBI-2, -2D, -2DA, -2M, -2MA,

HWBI-3, -3D, -3DA, -3M, -3MA,

HWBI-4, -4D, -4DA, -4M, -4MA,

HWBI-5, -5D, -5DA, -5M, -5MA,

HWBI-6, -6D, -6DA, -6M, -6MA

HWBLI-1, -1D, -1DA

HWBLI-2, -2D, -2DA, -2M, -2MA,

HWBLI-3, -3D, -3DA, -3M, -3MA,

HWBLI-4, -4D, -4DA, -4M, -4MA,

HWBLI-5, -5D, -5DA, -5M, -5MA,

HWBLI-6, -6D, -6DA, -6M, -6MA

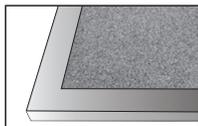
Hatco Modular/Ganged Heated Wells keep hot food at safe serving temperatures, with better quality construction, longer holding times and more accurate temperatures. They are full-sized wells, grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for your steam table.

Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, auto-fill, controls, drain, cord and mounting options. Each well has its own individual control to regulate the temperature of each separate food offering.

Standard features

- Longer holding times with more accurate temperatures
- Separate lighted On/Off rocker switch and temperature dial for easy operation
- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Unique design allows quick change of element or thermostat if needed
- EZ locking hardware for quick installation
- Stainless steel construction and solid brazed drain fitting joints for durability
- A 6' (1829 mm) conduit is included for convenient placement of controls

Well cover accessories with Swanstone® simulated stone surface converts the well to a heated shelf. Available in one or two pan covers and is placed on top the well unit with no installation required.

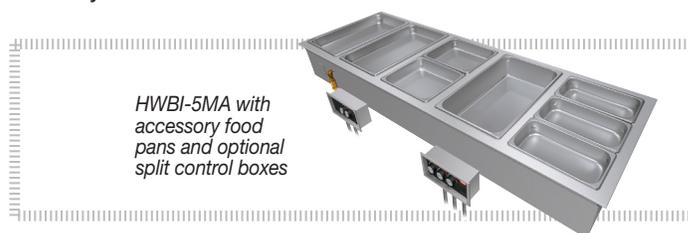


For operation, location and safety information, please refer to the Installation & Operating Manual.

Project _____

Item # _____

Quantity _____



HWBI-5MA with accessory food pans and optional split control boxes

Options (available at time of purchase only)

- Surface Hole Mounting to Countertop (Includes EZ Lock)
- Stud Mounting to Countertop
- Three-Phase Wiring (not available on HWBI-1 series or export voltages)
- 3 foot (914 mm) flexible conduit only available with split control boxes – not available in Canada. 6' [1829 mm] conduit is standard.
- Copper Drain Manifold with side exit (not available on 120V units, HWBI-1 or HWBLI-1 Series)
- Copper Drain Manifold with bottom exit (not available on 120V units, HWBI-1 or HWBLI-1 Series)
- Cord for HWBLI-2, -3 or HWBI-1, -2, -3, -4, -5, -6 (Single phase/single control box only, not for export voltages)
- 27" D (686 mm) Bezel for modular unit to match Hatco CWB models in a countertop display

Accessories

Heated Well Covers with simulated stone inset (use only in dry mode):

- 1 Pan Well Cover (14" [356 mm] W x 22" [559 mm] D x 2" H [51mm]):
 - Night Sky Gray Granite Bermuda Sand
- 2 Pan Well Cover (28" [711 mm] W x 22" [559 mm] D x 2" H [51mm]):
 - Night Sky Gray Granite Bermuda Sand

Rectangular Full-Size Stainless Steel Food Pans:

- Third-Size (2.5" [64 mm] H) Half-Size (2.5" [64 mm] H)
- Full-Size (2.5" [64 mm] H) Full-Size (4" [101 mm] H)
- Full-Size (6" [152 mm] H)

Round Food Pans:

- 4 Quart (4 Liter) 7 Quart (7 Liter)

Hinged Lid for Round Pans:

- 4 Quart (4 Liter) 7 Quart (7 Liter)

Notched Lid for Round Pans:

- 4 Quart (4 Liter) 7 Quart (7 Liter)

Stainless Steel Wire Trivets:

- Half-Size Full-Size

Plated Wire Trivets:

- Half-Size Full-Size

Adapter to Convert Warmers to hold Round Pans:

- Holds two 4-Quart (4-Liter) Rounds
- Holds two 7-Quart (7-Liter) Rounds

Support Bars:

- 12" (305 mm) 20" (508 mm)

External Copper Drain Manifold with Individual Shut-Off Valves per Well (Only for units with individual drains):

- 2-Pan Unit 3-Pan Unit 4-Pan Unit 5-Pan Unit 6-Pan Unit

Ball Valve for Unit with Drains:

- ¾" 1"

Gate Valve for Unit with Drains:

- ¾" 1"

- Heated Well Remote Handle for ¾" drains



ANSI/NSF 4



HATCO CORPORATION

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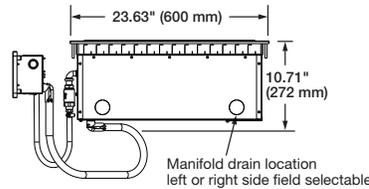
Drop-In Modular/Ganged Heated Wells

Models: HWBI/HWBLI-1, -2, -3, -4, -5, -6 (with/without Drains and Manifolds)

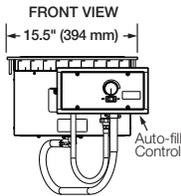
Ordering Instructions *(Please specify the following with each order)*

1. **Desired Voltage:**
 HWBI-1, -2, -3, -4, -5, -6 (D, DA, M, MA) 120V, single phase, export voltage not available
 HWBI-1, -2, -3, -4, -5, -6 Series (D, DA, M, MA) 208, 220 or 240V, export voltages available
 A. Single phase
 B. Three phase (Optional, not available for export)
2. **Desired Wattage:**
 A. Standard Watt
 B. Low Watt (120V only)
3. **Number of Modular/Ganged Heated Wells Required:**
 1-, 2-, 3-, 4-, 5-, or 6-pan
NOTE: Modular/Ganged units are only offered as rectangular, full-size (12" x 20" [305 x 508 mm])
4. **Drain** (With or without – choose drain below):
 A. Standard Individual Well ¾" NPT Drain
 B. Manifold 1" NPT Drain with side drain, field selectable left or right side (Available on HWBI or HWBLI-2, -3, -4, -5, -6 models only)
 C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (Available on HWBI or HWBLI-2, -3, -4, -5, -6 models only)
5. **Auto-fill** (With or without)
6. **Mounting Style** (All Modular/Ganged units are top mounted only):
 A. EZ Locking Hardware
 B. EZ Locking Hardware with 2" (51 mm) Studs
 C. EZ Locking Hardware with Surface Holes
7. **Bezel**
 A. Standard: 23.625" (600 mm)
 B. Oversized: allows a 27" (686 mm) deep bezel to match Hatco CWB in a countertop display
8. **Agency:**
 A. UL, C-UL
 B. UL-EPH (Sanitary listing)
 C. CE mark available on standard watt models
9. **Control:**
 A. Single Control box (Standard on all units)
 B. Split Controls boxes (Optional on 4-, 5-, 6-pan units, not available in Canada)

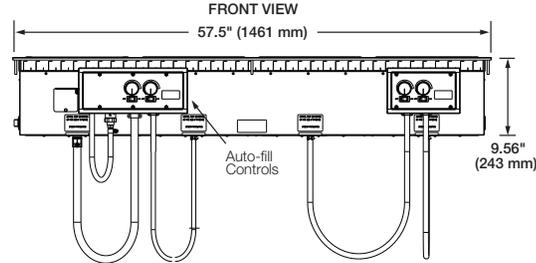
All HWBI/HWBLI-1, 2, -3, -4, -5, -6 (Side view)



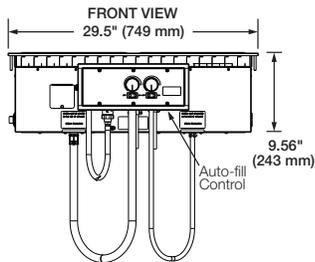
HWBI/HWBLI-1 Series



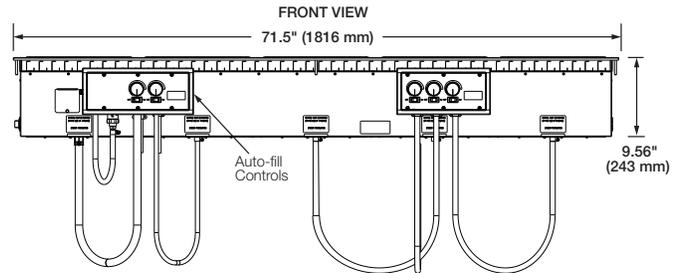
HWBI/HWBLI-4 Series



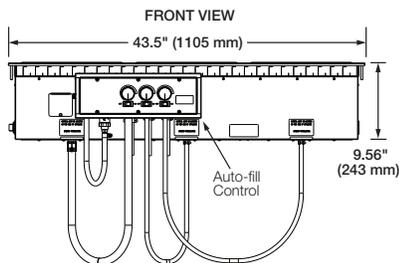
HWBI/HWBLI-2 Series



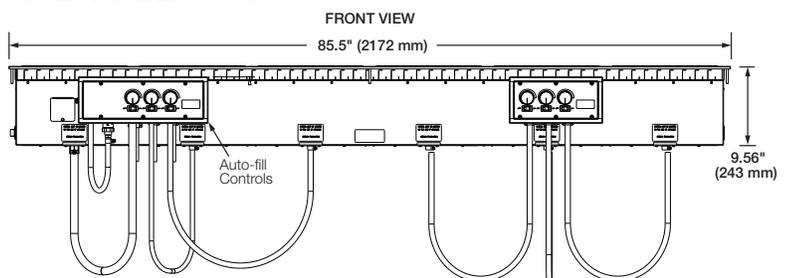
HWBI/HWBLI-5 Series



HWBI/HWBLI-3 Series



HWBI/HWBLI-6 Series





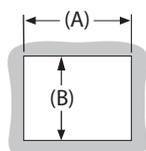
Drop-In Modular/Ganged Heated Wells

Models: HWBI/HWBLI-1, -2, -3, -4, -5, -6 (with/without Drains and Manifolds)

Drop-In Modular/Ganged Heated Wells Countertop Cut Out Dimensions

MODEL SERIES	Mounting System	EZ Locking (Tabs), Built-In Stud or Through Hole	EZ Locking (Tabs)	Built-In Studs or Through Hole	EZ Locking (Tabs), Built-In Stud or Through Hole	EZ Locking (Tabs)	Built-In Studs or Through Hole
	Dimensions	Minimum Width	Maximum Width		Minimum Depth	Maximum Depth	
HWBI-, HWBLI-1	14.125" (359 mm)	14.375" (365 mm)	14.31" (363 mm)		22.25" (565 mm)	22.50" (571 mm)	22.44 (570 mm)
HWBI-, HWBLI-2	28.125" (715 mm)	28.375" (721 mm)	28.31" (719 mm)				
HWBI-, HWBLI-3	42.125" (1070 mm)	42.375" (1076 mm)	42.31" (1075 mm)				
HWBI-, HWBLI-4	56.125" (1426 mm)	56.375" (1432 mm)	56.31" (1430 mm)				
HWBI-, HWBLI-5	70.125" (1781 mm)	70.375" (1787 mm)	70.31" (1786 mm)				
HWBI-, HWBLI-6	84.125" (2137 mm)	84.375" (2143 mm)	84.31" (2141 mm)				

Control Box Opening
(Single control shown)



Control Box Cutout Dimensions

WITHOUT AUTO-FILL	Series	All Heights (B)	Single Configuration	Split Configuration ^		WITH AUTO-FILL	Single Configuration	Split Configuration ^	
			Width (A)	Left Control (A)	Right Control (A)		Width (A)	Left Control (A)	Right Control (A)
	HWBI-, HWBLI-1	4.75" (121 mm)	5.75" (146 mm)	Not Available	Not Available		10.125" (257 mm)	Not Available	Not Available
	HWBI-, HWBLI-2		8.00" (203 mm)				12.325" (314 mm)		
	HWBI-, HWBLI-3		10.25" (260 mm)				14.625" (371 mm)		
	HWBI-, HWBLI-4		12.50" (318 mm)	8.00" (203 mm)			16.875" (429 mm)	12.375" (314 mm)	8.00" (203 mm)
	HWBI-, HWBLI-5		14.75" (375 mm)	8.00" (203 mm)	10.25" (260 mm)		19.125" (486 mm)	12.375" (314 mm)	10.25" (260 mm)
	HWBI-, HWBLI-6		17.00" (432 mm)	10.25" (260 mm)			21.375" (543 mm)	14.625" (371 mm)	10.25" (260 mm)

^ Not available in Canada

SPECIFICATIONS Drop-In Modular/Ganged Heated Wells

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Optional Plug	Control Box Configuration	Ship Weight*
HWBI-1 HWBI-1D HWBI-1DA	15.5" x 23.63" x 9.56" (394 x 600 x 243 mm)	120 208 240	Single	1215	10.1 5.9 5.1	NEMA 5-15P NEMA 6-15P NEMA 6-15P	Standard single 	38 lbs. (17 kg)
220		5.5			BS 1363			
220-230-CE 230-240-CE		1215/1328 1116/1215			5.5/5.8 4.9/5.1	Not Available		
HWBLI -1, -1D, -DA		120		750	6.3	NEMA 5-15P		
HWBI-2, HWBI-2D HWBI-2DA HWBI-2M HWBI-2MA	29.5" x 23.63" x 9.56" (749 x 600 x 243 mm)	208 208 240 240	Single Three Single Three	2415	11.6 10.1 10.1 8.7	NEMA 6-15P Not Available NEMA 6-15P Not Available	Standard single 	73 lbs. (33 kg) 77 lbs. (35 kg) 87 lbs. (40 kg) 74 lbs. (34 kg) 85 lbs. (39 kg)
220		11.0	BS 1363					
220-230-CE 230-240-CE		2415/2640 2218/2415	11/11.5 9.6/10.1		Not Available			
HWBLI-2, -D, -DA, -M, -MA		120	Single	1500	12.5	NEMA 5-20P		
HWBI-3 HWBI-3D HWBI-3DA HWBI-3M HWBI-3MA	43.5" x 23.63" x 9.56" (1105 x 600 x 243 mm)	208 208 240 240	Single Three Single Three	3615	17.4 10.1 15.1 8.8	6-30P Not Available 6-20P Not Available	Standard single 	103 lbs. (47 kg) 100 lbs. (45 kg) 112 lbs. (51 kg) 108 lbs. (49 kg) 112 lbs. (51 kg)
220		16.4	Not Available					
220-230-CE 230-240-CE		3615/3951 3320/3615	16.4/17.2 14.4/15.1		Not Available			
HWBLI-3, -D, -DA, -M, -MA		120	Single	2250	18.8	NEMA 5-30P		

* Shipping weight includes packaging.

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Drop-In Modular/Ganged Heated Wells

Models: HWBI/HWBLI-1, -2, -3, -4, -5, -6 (with/without Drains and Manifolds)

SPECIFICATIONS

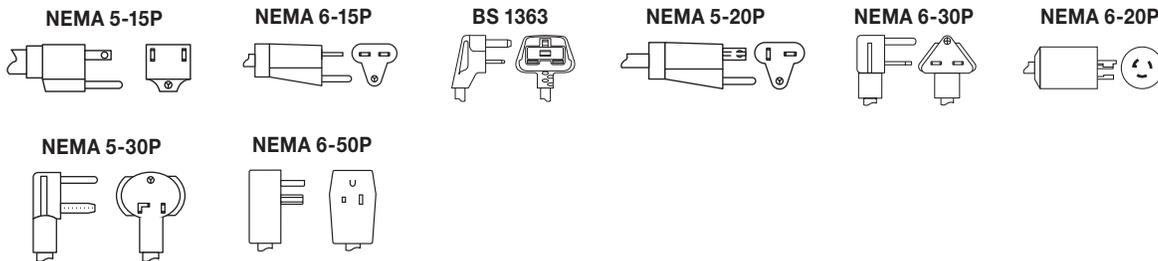
Drop-In Modular/Ganged Heated Wells

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Optional Plug	Control Box Configuration	Ship Weight*
HWBI-4 HWBI-4D HWBI-4DA HWBI-4M HWBI-4MA	57.5" x 23.63" x 9.56" (1461 x 600 x 243 mm)	208	Single	4815	23.2	NEMA-6-30P	Standard single 	132 lbs. (60 kg) 136 lbs. (62 kg) 133 lbs. (60 kg) 138 lbs. (63 kg) 138 lbs. (63 kg)
		208	Three		15.8	Not Available		
		240	Single		20.1	NEMA-6-30P		
		240	Three		13.7	Not Available		
		220			21.9		Optional split (Not available in Canada) 	
	220-230-CE	Single	4815/5262 4422/4815	21.9/22.9 19.2/20.1	Not Available			
HWBLI-4, -D, -DA, -M, -MA		120	Single	3000	25.0	Not Available		
		208		3600	17.3			
HWBI-5 HWBI-5D HWBI-5DA HWBI-5M HWBI-5MA	71.5" x 23.63" x 9.56" (1816 x 600 x 243 mm)	208	Single	6015	28.9	NEMA-6-50P	Standard single 	167 lbs. (76 kg) 166 lbs. (75 kg) 167 lbs. (76 kg) 166 lbs. (76 kg) 165 lbs. (75 kg)
		208	Three		20.1	Not Available		
		240	Single		25.1	NEMA-6-50P		
		240	Three		17.4	Not Available		
		220			27.3		Optional split (Not available in Canada) 	
	220-230-CE	Single	6015/6574 5524/6015	27.3/28.6 24.0/25.1	Not Available			
HWBLI-5, -D, -DA M, -MA		120	Single	3750	31.3	Not Available		
		208		4500	21.6			
HWBI-6 HWBI-6D HWBI-6DA HWBI-6M HWBI-6MA	85.5" x 23.63" x 9.56" (2172 x 600 x 243 mm)	208	Single	7215	34.7	NEMA-6-50P	Standard single 	190 lbs. (86 kg) 190 lbs. (86 kg) 193 lbs. (88 kg) 190 lbs. (86 kg) 197 lbs. (89 kg)
		208	Three		20.1	Not Available		
		240	Single		30.1	NEMA-6-50P		
		240	Three		17.4	Not Available		
		220			32.8		Optional split (Not available in Canada) 	
	220-230-CE	Single	7215/7886 6626/7215	32.8/34.3 28.8/30.1	Not Available			
HWBLI-6, -D, -DA, -M, -MA		120	Single	4500	37.5	Not Available		

* Shipping weight includes packaging.

PLUG CONFIGURATIONS (Optional)



PRODUCT SPECS Drop-In Modular/Ganged Heated Wells

The Drop-In Modular/Ganged Heated Well shall be a model manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Drop-In Modular/Ganged Heated Well shall be rated at ...watts, ...volts, and be ...inches (millimeters) in overall width and be ...inches (millimeters) in

overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating element, EZ locking hardware for installation, and a remote thermostat with lighted power switch.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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PRECISIONBREW® VACUUM SHUTTLE® BREWERS

Project

Date

Models

PBC-1V
PBC-2V
PBC-1VS
PBC-2VS

Item #

Quantity



Model PBC-1V
 vacuum Shuttles and graphics sold separately



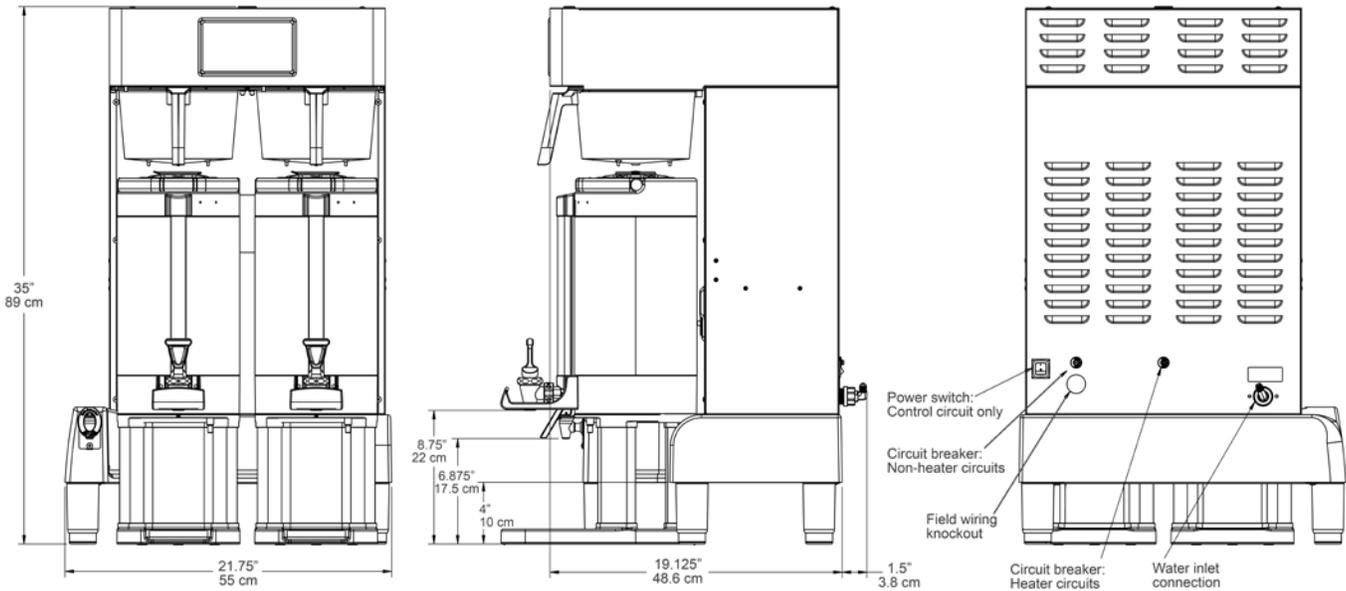
Model PBC-2VS
 vacuum Shuttles and graphics sold separately

Features

- Single and twin models brew into 1.5 gallon (5.7 L) vacuum Shuttle(s). Available with or without stand.
- Digitally controlled with PrecisionBrew Technology.
- Brews to the Golden Cup Standard as defined by the Specialty Coffee Association for the highest quality brew possible.
- Three independent brew volumes let you be prepared for a busy morning rush and eliminate waste during slower sales periods.
- With the twin model, you can have two different coffee brews in side-by-side dispensers and expand your beverage offerings.
- Advanced touchscreen digital interface simplifies and streamlines brewing and operation.
- Eliminate the need for troubleshooting and unnecessary service calls with the self-diagnostics alerts on the touch display.
- Minimal training with icon-driven programming.
- Shuttle sensors prevent brewing when server is not in place or is not aligned properly, and the brew basket is locked into place and cannot be removed before the completion of a brew cycle.
- 3.2 gallon (12.1L) heating tank per brew head.



PRECISIONBREW® VACUUM SHUTTLE® BREWERS



model PBC- 2VS represented



MODEL	DESCRIPTION	BREW VOLUMES	ELECTRICAL	PRODUCT DIMENSIONS (H X W X D)	SHIPPING DIMENSIONS (H X W X D)	SHIP WEIGHT
PBC-1V (1004-005)	Single digitally controlled brewer, for use with vacuum shuttle without stand	0.5, 1.0, 1.5 gal (1.9, 3.8, 5.7 L)	240V / 7.0 kW 60Hz / 1 Ph	33.56" x 9.13" x 19.13" (84 cm x 23 cm x 49 cm)	34.88" x 14.13" x 25.75" (89 cm x 36 cm x 65 cm)	50 lbs. (22.7 kg)
PBC-2V (1004-006)	Twin digitally controlled brewer, for use with vacuum shuttle without stands	0.5, 1.0, 1.5 gal (1.9, 3.8, 5.7 L)	240V / 7.0 kW 60Hz / 1 Ph	33.56" x 18.13" x 19.13" (84 cm x 46 cm x 49 cm)	34.88" x 23.13" x 25.75" (89 cm x 59 cm x 65 cm)	80 lbs. (36.3 kg)
PBC-1VS (1004-007)	Single digitally controlled brewer, for use with vacuum shuttle with stand	0.5, 1.0, 1.5 gal (1.9, 3.8, 5.7 L)	240V / 7.0 kW 60Hz / 1 Ph	35" x 12.3" x 19.13" (89 cm x 31 cm x 49 cm)	35.88" x 17.13" x 25.75" (91 cm x 44 cm x 65 cm)	85 lbs. (38.6 kg)
PBC-2VS (1004-008)	Twin digitally controlled brewer, for use with vacuum shuttle with stands	0.5, 1.0, 1.5 gal (1.9, 3.8, 5.7 L)	240V / 7.0 kW 60Hz / 1 Ph	35" x 21.75" x 19.13" (89 cm x 31 cm x 49 cm)	35.88" x 26.13" x 25.75" (91 cm x 66 cm x 65 cm)	60 lbs. (27.2 kg)

Plumbing: 0.25" (0.64 cm) flare water line at 30-80 psi required.

OPTIONS

Vacuum Shuttle with Stand: (2503-002) - 1.5 gal. (5.7 L) Shuttle

Vacuum Shuttle without Stand: (2503-001) - 1.5 gal. (5.7 L) Shuttle

Graphics for Vacuum Shuttle: (380-00327)

Grindmaster™ 4003 Collins Lane, Louisville, KY 40245 USA

Tel: +1.502.425.4776 / 800.695.4500 (USA & Canada only) • Fax: +1.502.425.4664 • www.grindmaster.com

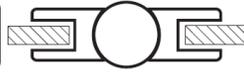
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Model: **TM2N**

Project Name: _____
 Item Number: _____
 Quantity: _____
 Length: _____

1 GUARD™



CHOICE™ Support:

- 1" OD Stainless Steel
 Contact factory for additional tubing options

NSF Listed Finishes:

- Brushed (#4)
 Polished (#8) Stainless
 Flat Black
 Wrinkle Black
 Unlimited Powder Coats, specify:
 RAL#: _____ or PMS#: _____

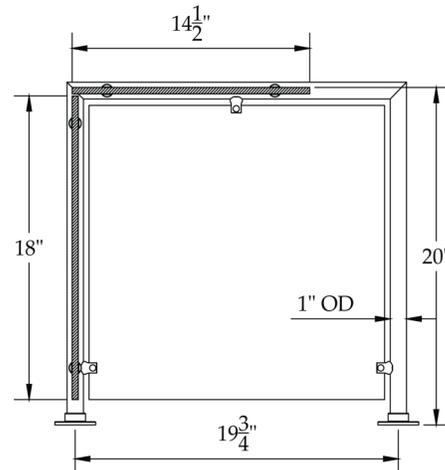
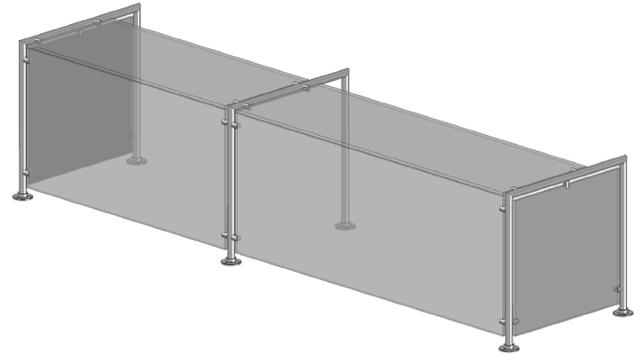
Glass:

- 1/4" Glass - 48" max. Span
 3/8" Glass - 60" max. Span
 Contact factory for spans exceeding max.

End Panels:

- Both (Std.) Right Only
 None Left Only

As required by current NSF / ANSI 2 standards, all food shields will be quoted with side end panels unless customer requests otherwise. Standards available upon request.



Advise Counter Thickness and Material

Mounting Options:

Some mounting options may not be available on some cantilevered/counter substrate combinations. Refer to mounting cut-sheet or contact factory for additional information.

- 641-1 **Above Counter Surface Mount**
- 640B-2/1 **Above Counter Surface Mount with Stainless Flange Cover**
- 644B-3/1 **Narrow Above Counter Surface Mount with Stainless Flange Cover**
- 223 **Through Counter Mount (Standard when rear legs are not possible)**
- Other: _____

Electrical Components:

Lights Only

- Ultra-Slim™ Fluorescent 4100CCT* (Std.)
 Ultra-Slim™ LED Display Light
 (ideal over refrigerated product areas)

Heat Strip Only

- Hatco GRNM Narrow Heat Strip (Std.)
 (Other Hatco heat strips available)

Heat / Light Combo

- Hatco GRNM Narrow Heat Strip and Ultra-Slim™ Fluorescent 4100CCT* (Std.)
 (Other Hatco heat/combo units available)

Please see electrical cut sheet for additional options and wiring diagram.

Specifications for reference only and may be changed without notice. All orders require approved shop drawings prior to release to production. Products are drawn & built to meet NSF Standard 2. It is the responsibility of the customer to ensure product meets local health board standards.

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 Fax: 1-800-251-2515



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FULL SERVICE