

**MANUFACTURER'S SPECIFICATION
SHEET BOOKLET**

**FOOD SERVICE EQUIPMENT
SECTION 11400**

**OLD OAKS COUNTRY CLUB
PURCHASE, NY**

**KITCHEN CONSULTANTS, INC.
2339 LAVENDER HILL LANE
LAFAYETTE, CO.**

MAY 24,2021

JUNE 7, 2021

JULY 12,2021

JULY 15, 2021

**303-665-8862 OFFICE
303-319-6174 CELL**

NOTE TO MEP's

June 7, 2021

We have tried to the best of our ability to give you the latest manufacturer's specification sheets on equipment to be purchased. However, with regards to EXISTING EQUIPMENT that was not always possible. Many pieces of existing equipment do do not have the original manufacturer's data plates anymore. Those items will have a * at the end of the utility column. These items will have to be field verified.

Some of the gas fired cooking equipment is NATURAL gas and the County of Westchester has restricted the supply of additional NATURAL gas. The (3) Pitco fryers are L.P. Gas and the data labels indicate that. There may be other pieces of gas fired cooking equipment that are also L.P. gas. They will have to field verified.



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0300-LN

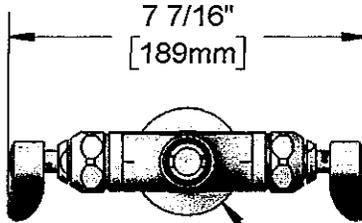
Item No.

1-12

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ADA Compliant



This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

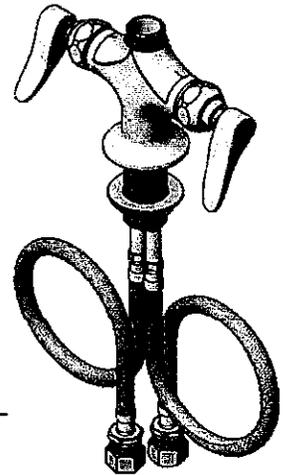
Architect/Engineer _____

EZ-K
EasyInstall Kit
Converts Rigid Risers &
Nozzles For Use with
Swivel Outlet (Included)

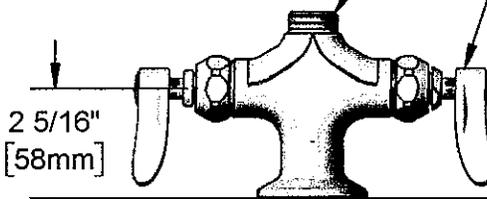
Ø 2 1/4" [57mm]
Deck Flange

Swivel Outlet Accepts
Standard T&S Swing Nozzles
and EasyInstall Risers.

Quarter-Turn Eterna
Cartridges w/ Spring
Checks & Lever Handles
w/ Color Coded Indexes

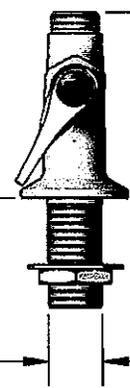


2 5/16"
[58mm]



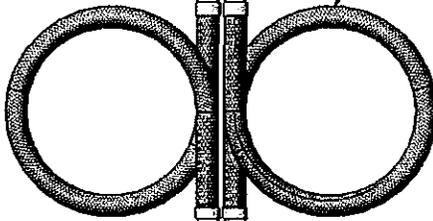
Mounting
Surface

3 7/8"
[99mm]



1 3/8"
[35mm]
Maximum
Thickness

18" Flexible
Stainless Steel
Supply Hoses



Compression Fittings
for 5/8" O.D. Copper Tubing
(Remove Compression Nut
for 1/2" NPSM Male)

Rough-In Requirement:
Ø 1 1/2" [38mm] Mounting Hole

Product Specifications:

Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handle & 18" Flexible Stainless Steel Supply Hoses w/ 1/2" NPSM Male Inlets, Less Nozzle

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

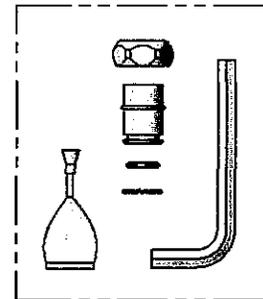
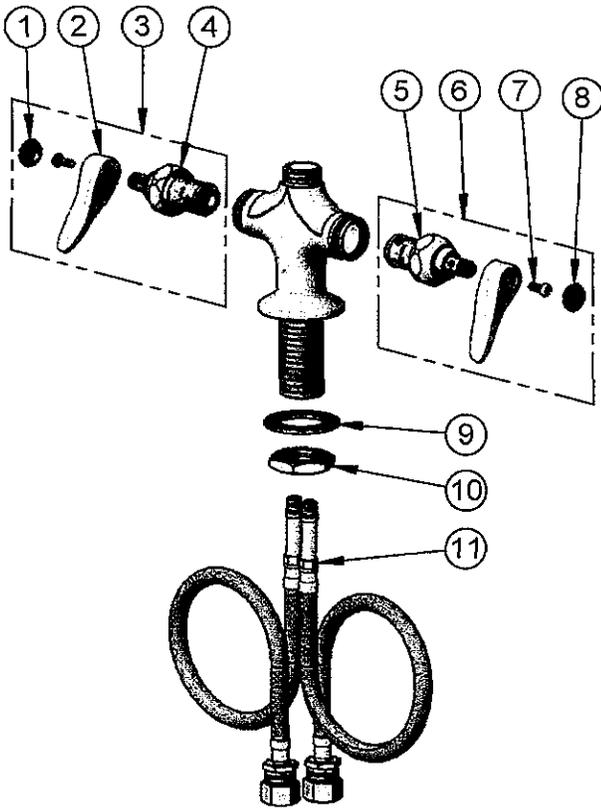
B-0300-LN

Item No.

1-12

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	001193-19NS	Red Button Index, Press-in
2	001638-45NS	Lever Handle (New Style)
3	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
4	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
5	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
6	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
7	000925-45	Lab Handle Screw
8	018506-19NS	Blue Button Index, Press-in
9	002290-45	Lock Washer
10	000965-45	Lock Nut
11	012534-45	18" Flexible Supply Hose (2)



EZ-K
Converts Rigid Outlets to EasyInstall for Use with T&S Swivel Base Faucets

Product Specifications:

Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handle & 18" Flexible Stainless Steel Supply Hoses w/ 1/2" NPSM Male Inlets, Less Nozzle

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

133X

Item No.

1-12

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

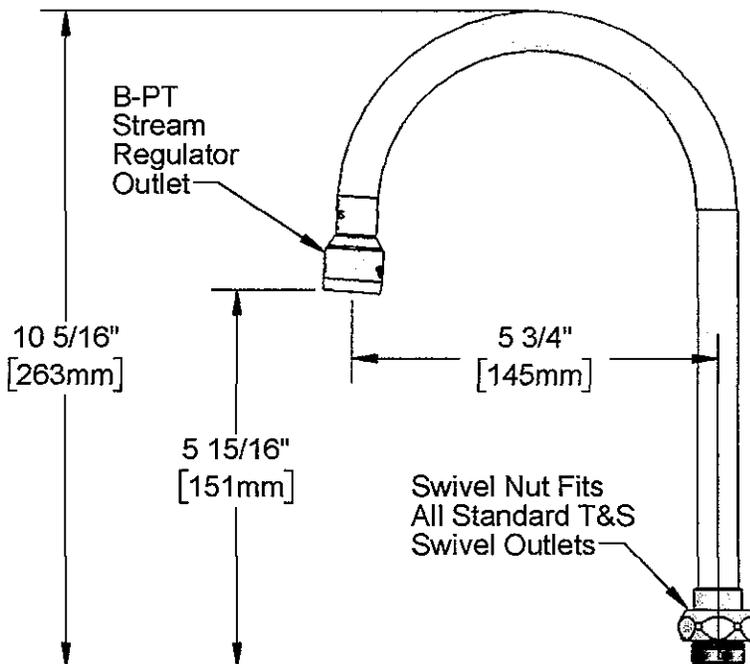
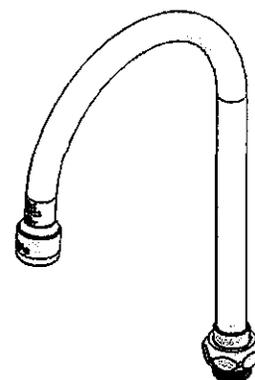
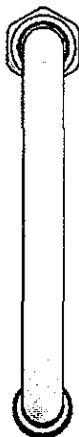
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
6" Spread Swivel Gooseneck w/ B-PT Stream Regulator Outlet

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)



② (E)

EST-66/EST-66 EXT
✓ High Temperature ✓
Low Temperature
66" Conveyor Dishwasher



Water Consumption
Only .46 Gallons
Per Rack of Dishes

Available as Right or Left.
(must specify)



Water Consumption
Only .46 Gallons
Per Rack of Dishes

Available as Right or Left.
(must specify)

FEATURES:

- ENERGY STAR® Approved.
- Automatic water control system.
- 249 racks / 996 covers per hour.
- Economical to operate. Uses only .46 gallons of water per rack of dishes.
- Single control switch activation.
- Power rinse heater system.
- Unique 4-stage washing process provides two wash stations, power heated rinse and final rinse all in a 66" machine.
- Automatic soil purging system filters wash water and traps plate debris into an external tray. Tray can be easily removed for cleaning.
- All stainless steel construction offers durable performance and years of trouble-free operation.
- Chemical resistant industrial heaters are proven to be more durable than commercial grade heaters.
- Large 19" opening accommodates larger items and utensils (EST-66).
- Large 25" opening accommodates larger items and utensils (EST-66 EXT).
- Auto start/stop makes operation more energy efficient.
- Easy to remove and replace curtains for cleaning.
- Includes table limit switch and rack saver clutch system that protects the machine, dishracks and table from damage.
- 316 grade stainless steel chemical injection chamber.

Available Options

- Corner Feed Table (left or right must specify)
FACTORY INSTALLED ONLY
- Vent Hood with 4' x 16" Vent and Damper Control (2 per set) P/N: 13901.82
- Stainless Steel dishtables
- Drain Water Tempering Kit P/N: 13470.10
- "E Temp" CMA booster heater(40° and 70° rise)
FACTORY INSTALLED ONLY
- Hatco Booster Heater also available (specify voltage & phase)
- Scrap Trap Single Drain Connection Kit P/N: 01321.00
- 208V-240V / 480V
- Sheet Pan Rack P/N: 1154.00
- 6" EXT height accommodates pots and pans and larger sheet pans
- Exhaust Fan Control P/N: 13578.00
- Note: E-Temp not available single phase 70° rise.
- Note: E-Temp standard voltage 208-230V three phase



CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

PN: 10124.32

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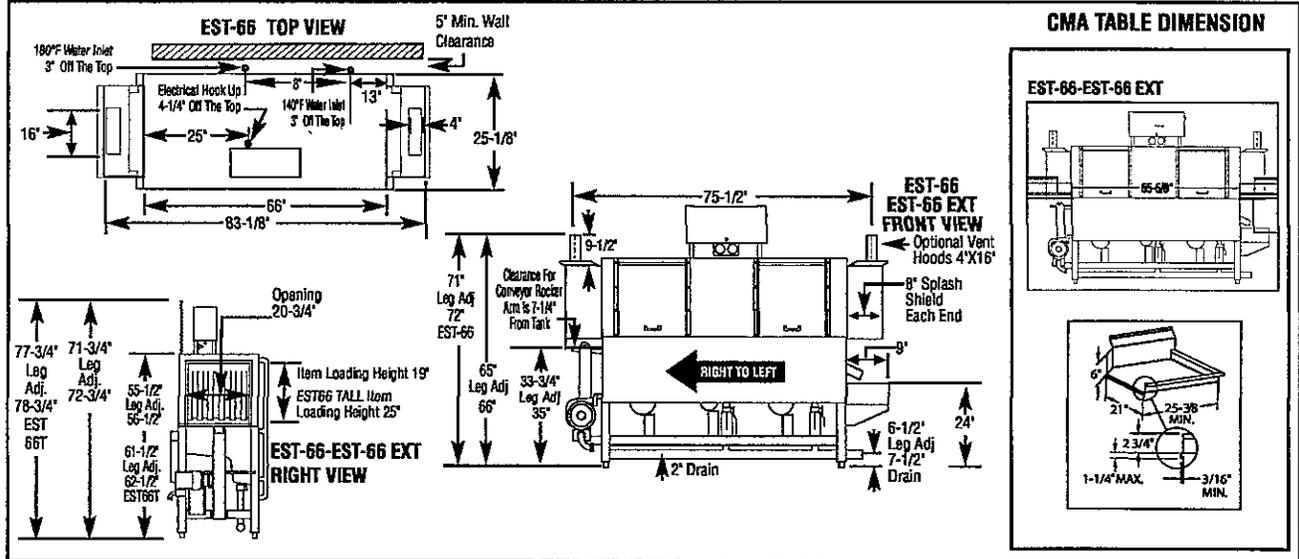
(2) (E)



EST-66/EST-66 EXT
 ✓ High Temperature ✓
 Low Temperature
 66" Conveyor Dishwasher

WARNINGS:

- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishwasher.



Specifications:

MODEL EST-66/66EXT H/L	USA	METRIC	USA	METRIC
OPERATING CAPACITY				
RACKS PER HOUR (NSF RATED) 243	249	249		
CONVEYOR SPEED	6.75 FT./MIN.	(206 CM./MIN.)		
WASH PUMP MOTORS HP	1	1		
RINSE PUMP MOTOR HP	1/3	1/3		
CONVEYOR MOTOR HP	1/8	1/8		
WATER INLET - FILL	1/2"	(1.27cm)		
WATER INLET - FINAL RINSE	1/2"	(1.27cm)		
DRAIN SIZE	2"	(5.1cm)		
FINAL RINSE PRESSURE	20 ± 5psi	(1.41 kg/cm ²)		
WASH TANK CAPACITY EST-66/66T				
PRE-RINSE	5.25 GAL	(20.0 L)		
WASH	13.25 GAL	(50.0 L)		
TOTAL	18.5 GAL	(70.0 L)		
WASH PUMP CAPACITY EACH	52 GPM	(197 LPM)		
OPERATING TEMPERATURE EST-66H				
WASH	150°F-160°F	(66°C/71°C)		
PUMPED RINSE	160°F	71°C		
FINAL RINSE	180°F-195°F	(82°C/90°C)		
OPERATING TEMPERATURE EST-66L				
WASH RECOMMENDED	140°F-150°F	(60°C/68°C)		
PUMPED RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)		
FINAL RINSE RECOMMENDED	140°F-150°F	(60°C/68°C)		
WATER CONSUMPTION				
PER RACK (FINAL RINSE)	.46 GAL	(1.7 L)		
PER HOUR (FINAL RINSE)	114 GPH	(431 LPH)		
DIMENSIONS				
DEPTH EST-66/EST-66EXT	25-1/8"	(64cm)		
WIDTH EST-66/EST-66EXT	66"	(167.64cm)		
HEIGHT EST66/EST-66EXT	61-1/2"-62-1/2"	(156-159cm)		
HEIGHT EST66	55-1/2"-56-1/2"	(142-143cm)		
STANDARD TABLE HEIGHT EST-66	34"	(86cm)		
MAX LOADING HEIGHT FOR WARES EST-66	19"	(48cm)		
MAX LOADING HEIGHT FOR WARES EST-66EXT	25"	(63.5cm)		
STANDARD DISHRACK DIMENSIONS	1	1		
	19-3/4"X19-3/4"	(50X50cm)		
ELECTRICAL RATING	VOLTS	PHASE	AMPS	AMPS (EXT)
	208	1	78	N/A
	240	1	87	N/A
	208	3	58	64
	240	3	66	72
	480	3	26	29
WASH TANK HEATER	13kW @ 208V (3 PHASE), 13kW @ 240V (1 PHASE), 15kW @ 208V (EXT)			
RINSE TANK HEATER	3kW @ 220V			
SPECIFY DIRECTION OF RACK TRAVEL (RIGHT TO LEFT, LEFT TO RIGHT) WHEN ORDERING	EST-66H EXHAUST VENTILATION REQUIREMENTS AT 100% CAPACITY CFM			
	ENTRANCE END 200 MAX	DISCHARGE END 400 MAX	TOTAL CFM 600 MAX	
SHIPPING WEIGHT				
APPROXIMATE EST-66			750#	(340kg)
APPROXIMATE EST-66EXT			800#	(362kg)

Summary Specifications: Model EST-66 Conveyor

The Models EST-66H high temperature and EST-66L Chemical Sanitizing conveyor dishwashers meets ETL sanitation, UL, and CUL construction standards. The EST-66 performs three separate washing functions including a built-in power rinse, all in a 66" space. The EST-66 washes up to 249 racks per hour and uses a minimum .46 gallons of water per rack while achieving sparkling, clean, dry dishes. Constructed entirely of stainless steel.

Call For Available Models (800-854-6417 or See web-Site: www.cmadishmachines.com)

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.



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The Spirit of Excellence

Electric Booster Heater

For Use In Commercial Kitchens And Restaurants To Supply 180°F Sanitizing Rinse Water

FEATURES

■ Heavy Duty Construction

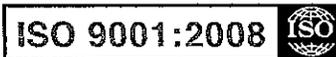
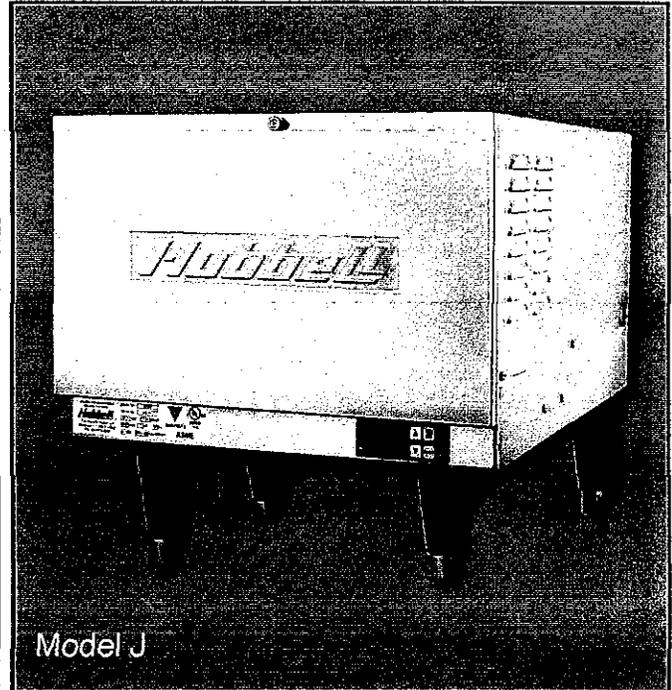
- ✓ All stainless steel tank construction does not require an internal lining
- ✓ ASME Section VIII stamped construction provides for extended tank life
- ✓ Exterior surfaces including the jacket, base and front cover are all brushed stainless steel for improved appearance and longevity

■ Advanced Design

- ✓ Advanced electronic temperature control with digital display confirms at a glance proper operation and temperature setting
- ✓ Visual indication of exact set point temperature as well as fault conditions provides instant feedback
- ✓ Electronic leak detection system notifies user in the event of an internal water leak
- ✓ Factory packaged resettable circuit breakers for internal over current protection save time and money compared to one shot fuses
- ✓ A bronze body (not cast iron) pressure reducing valve is factory supplied with each booster.
- ✓ Designed for ease of service, no electrical component needs to be removed to replace any other part
- ✓ Screw plug elements with O-ring gasket reduce leakage problems associated with less reliable and more difficult to service flange type heating elements.

■ Reliable

- ✓ Overall dimensions and connection locations are compatible with other popular brands to facilitate direct replacement without modification to the existing plumbing.
- ✓ Environmentally friendly CFC/HCFC free closed cell foam insulation minimizes tank heat loss for maximum operating efficiency and reduced operating costs
- ✓ Full ten (10) year (non pro-rated) tank warranty



A Long Lasting Booster Heater

The Hubbell J Model is the longest lasting booster heater available because it utilizes a heavy duty ASME Section VIII designed, constructed and stamped all stainless steel tank which does not require an internal tank lining. Other manufacturers use a non ASME steel tank with an internal lining which is easily eroded in high temperature water and eventually leaves the bare steel tank exposed to the corrosive effects of water. Once this occurs it is only a short time before a steel tank will begin to rust, leak, and need replacement. Hubbell did not stop at improving just the tank design. For improved appearance and longevity the Hubbell booster

comes standard with a brushed stainless steel outer jacket and base which is impervious to the corrosive effects of water and looks great in your kitchen. The Hubbell booster is also equipped as standard with the advanced functionality of an electronic temperature controller to provide accurate, reliable and energy efficient operation while simplifying service work. The Hubbell booster's closed cell foam insulation also improves operating efficiency and reduces the cost of operation. When you specify and install a Hubbell booster heater, you will have confidence in knowing that the owner will be provided with a long lasting and trouble-free source for 180°F water.

Model Number Selection Chart With Amperage

4

Base Model	KW Rating	Storage Capacity	Full Model Number Listed by Voltage and Phase						Amperage Draw by Voltage and Phase								
			120 V		208 V		240 V		480 V		480 V		600 V				
			1 Φ	3 Φ	1 Φ	3 Φ	1 Φ	3 Φ	1 Φ	3 Φ	1 Φ	3 Φ	1 Φ	3 Φ			
J3	2.9	3 Gallons	J32.9A	—	—	—	—	—	—	—	24	—	—	—	—	—	
	5.7		J35.7A	—	—	—	—	—	—	—	48	—	—	—	—	—	
	9.9		—	J39.9RS	J39.9R	—	—	—	—	—	—	48	28	—	—	—	
	10.4		—	J310.4RS	J310.4R	—	—	—	—	—	—	50	29	—	—	—	
	11.4		—	—	—	J311.4S	J311.4T	J311.4T4	—	J311.4T6	—	—	—	48	27	14	11
J4	11.4	4 Gallons	—	—	J411R	—	—	—	—	—	—	31	—	—	—	—	
	27		—	—	J427R	—	J427T	—	—	—	—	75	—	65	—	—	
J6	1	6 Gallons	J61A	—	—	—	—	—	—	—	8	—	—	—	—	—	
	1.5		J61.5A	—	—	—	—	—	—	—	13	—	—	—	—	—	
	2		J62A	—	—	—	—	—	—	—	17	—	—	—	—	—	
	3		J63A	—	—	—	—	—	—	—	25	—	—	—	—	—	
	4		—	J64RS	—	J64S	—	—	J64T4S	—	—	19	—	17	—	—	
	5		—	J65RS	—	J65S	—	—	J65T4S	—	—	24	—	21	—	—	
	6		—	J66RS	J66R	J66S	J66T	J66T4	—	J66T6	—	29	17	25	14	7	6
	7		—	J67RS	J67R	J67S	J67T	J67T4	—	J67T6	—	34	19	29	17	8	7
	9		—	J69RS	J69R	J69S	J69T	J69T4	—	J69T6	—	43	25	38	22	11	9
	10.5		—	J610RS	J610R	J610S	J610T	J610T4	—	J610T6	—	50	29	44	25	13	10
	12		—	J612RS	J612R	J612S	J612T	J612T4	—	J612T6	—	58	33	50	29	14	12
	13.5		—	J613RS	J613R	J613S	J613T	J613T4	—	J613T6	—	65	38	56	33	16	13
	15		—	J615RS	J615R	J615S	J615T	J615T4	—	J615T6	—	72	42	63	36	18	14
	18		—	J618RS	J618R	J618S	J618T	J618T4	—	J618T6	—	87	50	75	43	22	17
	24		—	J624RS	J624R	J624S	J624T	J624T4	—	J624T6	—	115	67	100	58	29	23
	27		—	J627RS	J627R	J627S	J627T	J627T4	—	J627T6	—	130	75	113	65	33	26
	30		—	J630RS	J630R	J630S	J630T	J630T4	—	J630T6	—	144	83	125	72	36	29
	36		—	J636RS	J636R	J636S	J636T	J636T4	—	J636T6	—	173	100	150	87	43	35
39	—	J639RS	J639R	J639S	J639T	J639T4	—	J639T6	—	188	108	163	94	47	38		
40.5	—	J640RS	J640R	J640S	J640T	J640T6	—	J640T6	—	195	113	169	98	49	39		
45	—	—	J645R	J645S	J645T	J645T4	—	J645T6	—	—	125	188	108	54	43		
54	—	—	J654R	—	J654T	J654T4	—	J654T6	—	—	150	—	130	65	52		
58.5	—	—	J658R	—	J658T	J658T4	—	J658T6	—	—	163	—	141	70	56		
J16	1	16 Gallons	J161A	—	—	—	—	—	—	—	8	—	—	—	—	—	
	1.5		J161.5A	—	—	—	—	—	—	—	13	—	—	—	—	—	
	2		J162A	—	—	—	—	—	—	—	17	—	—	—	—	—	
	3		J163A	—	—	—	—	—	—	—	25	—	—	—	—	—	
	4		—	J164RS	—	J164S	—	—	J164T4S	—	—	19	—	17	—	—	
	5		—	J165RS	—	J165S	—	—	J165T4S	—	—	24	—	21	—	—	
	6		—	J166RS	J166R	J166S	J166T	J166T4	—	J166T6	—	29	17	25	14	7	6
	7		—	J167RS	J167R	J167S	J167T	J167T4	—	J167T6	—	34	19	29	17	8	7
	9		—	J169RS	J169R	J169S	J169T	J169T4	—	J169T6	—	43	25	38	22	11	9
	10.5		—	J1610RS	J1610R	J1610S	J1610T	J1610T4	—	J1610T6	—	50	29	44	25	13	10
	12		—	J1612RS	J1612R	J1612S	J1612T	J1612T4	—	J1612T6	—	58	33	50	29	14	12
	13.5		—	J1613RS	J1613R	J1613S	J1613T	J1613T4	—	J1613T6	—	65	38	56	33	16	13
	15		—	J1615RS	J1615R	J1615S	J1615T	J1615T4	—	J1615T6	—	72	42	63	36	18	14
	18		—	J1618RS	J1618R	J1618S	J1618T	J1618T4	—	J1618T6	—	87	50	75	43	22	17
	24		—	J1624RS	J1624R	J1624S	J1624T	J1624T4	—	J1624T6	—	115	67	100	58	29	23
	27		—	J1627RS	J1627R	J1627S	J1627T	J1627T4	—	J1627T6	—	130	75	113	65	33	26
	30		—	J1630RS	J1630R	J1630S	J1630T	J1630T4	—	J1630T6	—	144	83	125	72	36	29
	36		—	J1636RS	J1636R	J1636S	J1636T	J1636T4	—	J1636T6	—	173	100	150	87	43	35
39	—	J1639RS	J1639R	J1639S	J1639T	J1639T4	—	J1639T6	—	188	108	163	94	47	38		
40.5	—	J1640RS	J1640R	J1640S	J1640T	J1640T4	—	J1640T6	—	195	113	169	98	49	39		
45	—	—	J1645R	J1645S	J1645T	J1645T4	—	J1645T6	—	—	125	188	108	54	43		
54	—	—	J1654R	—	J1654T	J1654T4	—	J1654T6	—	—	150	—	130	65	52		
58.5	—	—	J1658R	—	J1658T	J1658T4	—	J1658T6	—	—	163	—	141	70	56		
J16 with 1-1/2" inlet outlet	64	16 Gallons	—	—	J1664R	—	—	—	—	—	—	178	—	—	—		
	68		—	—	—	—	J1668T	J1668T4	—	J1668T6	—	—	—	164	82	65	
	81		—	—	J1681R	—	J1681T	J1681T4	—	—	—	225	—	195	98	—	
	86		—	—	J1686R	—	—	—	—	J1686T6	—	—	239	—	—	—	83
88	—	—	—	—	—	J1688T	J1688T4	—	—	—	—	—	212	106	—		

Notes:

1. The 6, 7, and 9KW models in 208 and 240 volt can be field converted from either 1 phase to 3 phase or from 3 phase to 1 phase
2. All 3 phase units are factory wired as a balanced 3 phase unit.
3. Models are also available in 380, 415, 440 and 575 volt. Please consult factory for exact KW selection in these voltages.



Recovery Ratings 1-58.5kW								
KW Rating	Recovery Rate in GPH at °F Temperature Rise (ΔT)							
	20° ΔT	30° ΔT	40° ΔT	60° ΔT	70° ΔT	80° ΔT	110° ΔT	140° ΔT
1	20	14	10	7	6	5	4	3
1.5	31	20	15	10	9	8	6	4
2	41	27	20	14	12	10	7	6
3	61	41	31	20	18	15	11	9
4	82	55	41	27	23	20	15	12
5	102	68	51	34	29	26	19	15
6	123	82	61	41	35	31	22	18
7	143	96	72	48	41	36	26	20
9	184	123	92	61	53	46	33	26
10.5	215	143	107	72	61	54	39	31
12	246	164	123	82	70	61	45	35
13.5	276	184	138	92	79	69	50	39
15	307	205	154	102	88	77	56	44
18	368	246	184	123	105	92	67	53
24	491	328	246	164	140	123	89	70
27	553	368	276	184	158	138	100	79
30	614	409	307	205	175	154	112	88
36	737	491	368	246	211	184	134	105
39	798	532	399	266	228	200	145	114
40.5	829	553	415	276	237	207	151	118
45	921	614	461	307	263	230	167	132
54	1105	737	553	368	316	276	201	158
58.5	1198	798	599	399	342	299	218	171

Recovery Ratings 64-88kW								
64	1310	873	655	437	374	328	238	187
68	1392	928	696	464	398	348	253	199
81	1658	1105	829	553	474	415	301	237
86	1761	1174	880	587	503	440	320	252
88	1802	1201	901	601	515	450	328	257

Formulas To Solve For:

RECOVERY

GPH x _____ °F ΔT x 0.00244 = KW

KW x 410 ÷ GPH = _____ °F ΔT

KW x 410 ÷ _____ °F ΔT = GPH

Note: 1 KW will heat 4.1 GPH at a 100°F ΔT

ELECTRICAL

$\frac{KW \times 1000}{Volts} \div 1.73 = \text{Amps 3 Phase}$

$\frac{KW \times 1000}{Volts} = \text{Amps 1 Phase}$

METRIC CONVERSION

Liters x 0.2641 = Gallons

Gallons x 3.79 = Liters

Gallons x 0.003785 = m³

m³ x 264.2 = Gallons

1°F ΔT = 1.8°F ΔT

°F = (°C x 1.8) + 32

°C = (°F - 32) x 0.556

psi x 0.06896 = Bar

Bar x 14.5 = psi

psi x 6.86 = kPa

kPa x 0.1456 = psi

Lbs x 0.4536 = Kg

Kg x 2.2 = Lbs

Watts/Sq.Cm. x 6.4 = Watts/Sq.In.

Watts/Sq.In. x 0.155 = Watts/Sq.Cm.

Voltage De-Rating Factors

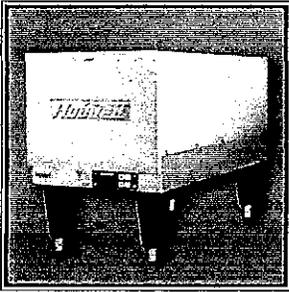
Rated Voltage	Applied Voltage	KW De-Rating Factor
600	575	92%
600	550	84%
480	460	92%
480	440	84%
240	230	92%
240	220	84%

When the actual supply voltage (applied voltage) is different than the booster design voltage (rate voltage) the resulting KW output will be affected. Please see the chart for typical voltage de-rating factors, or use the following formula:

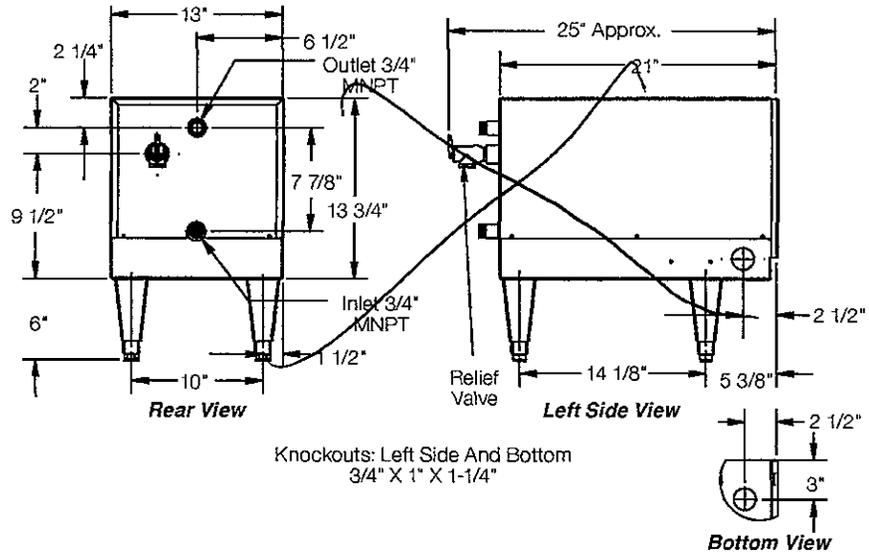
$\frac{\text{Applied Voltage}^2}{\text{Rated Voltage}^2} \times \text{Rated KW} = \text{KW output at applied voltage}$



Model **J6** - (1 to 18kW) Dimensions

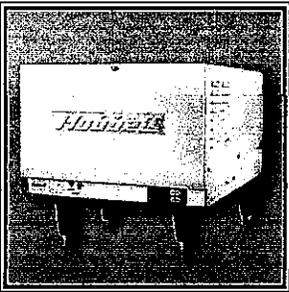


Shipping Weight: 95 lbs.

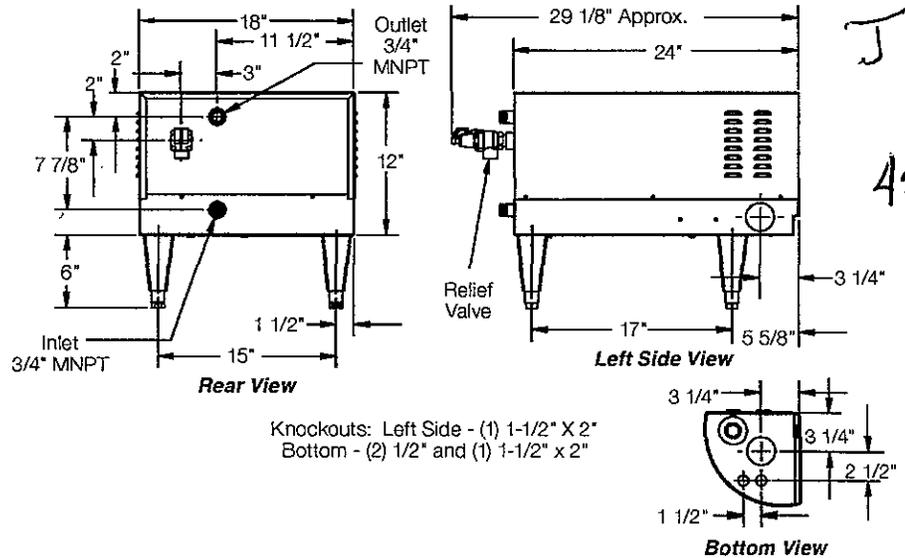


X

Model **J6** - (24 to 58.5kW) Dimensions

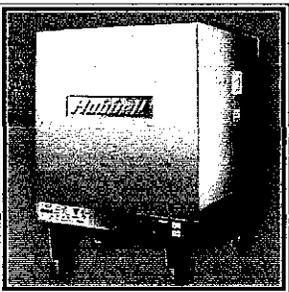


Shipping Weight: 110 lbs.

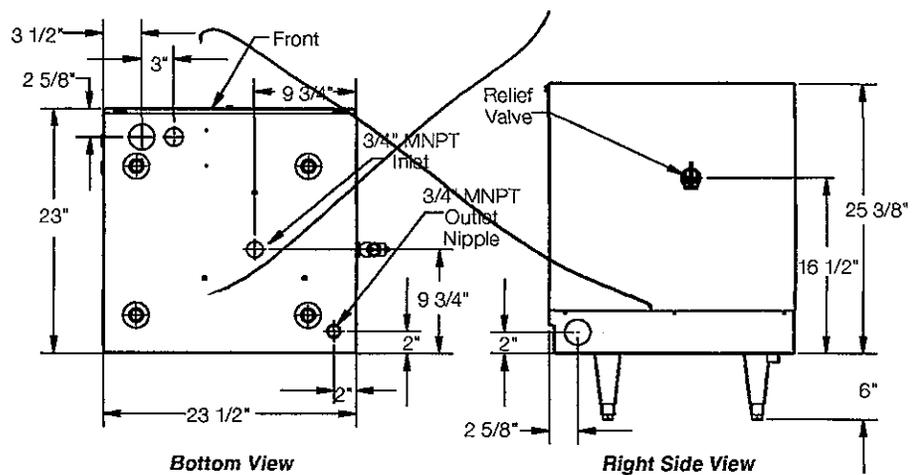


J 645 R.
45,000 WATT

Model **J16** - (1 to 58.5kW) Dimensions



Shipping Weight: 160 lbs.





T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0592

Item No.

5

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

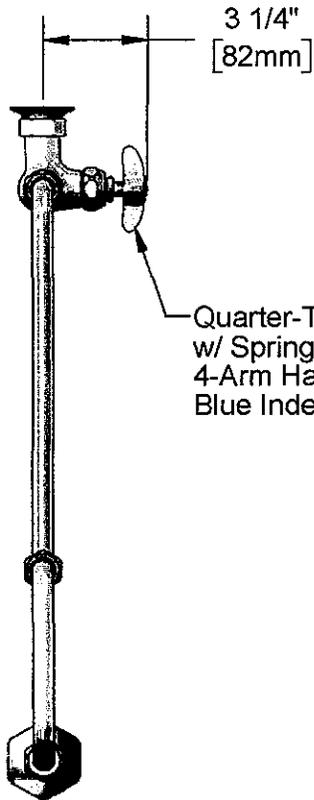
Job Name _____ Date _____

Model Specified _____ Quantity _____

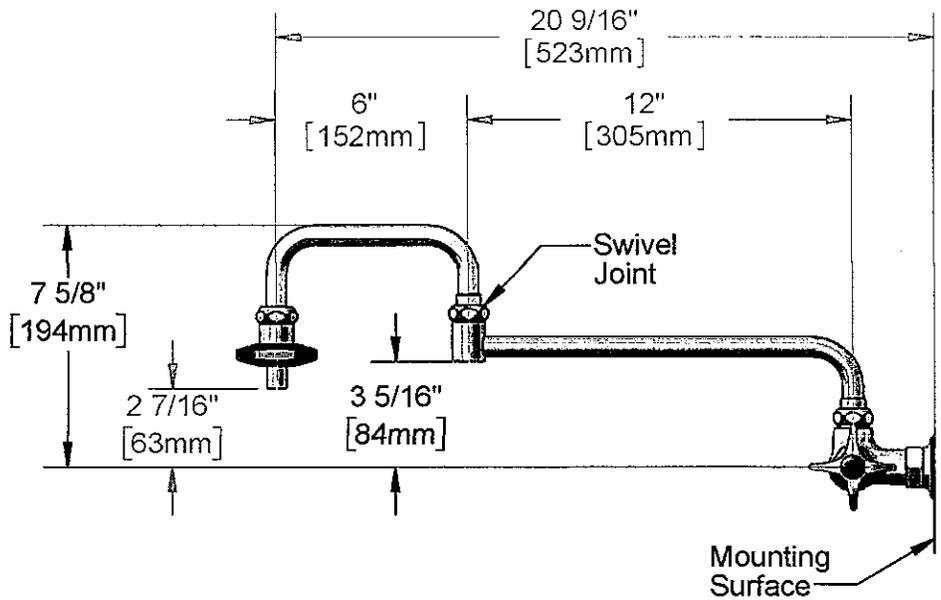
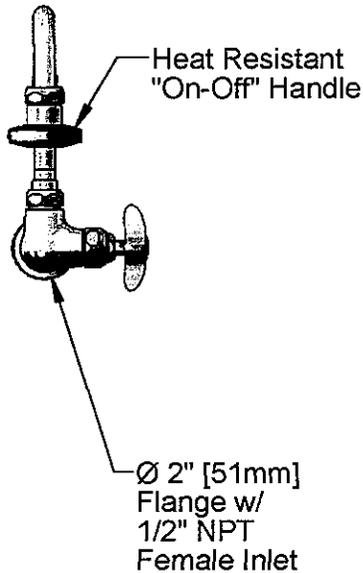
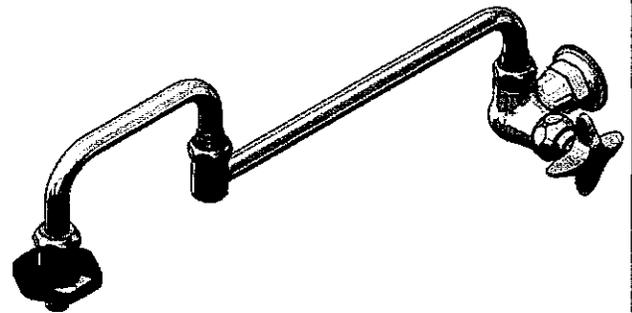
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Quarter-Turn Eterna Cartridge
w/ Spring Check &
4-Arm Handle w/
Blue Index



Product Specifications:

Pot Filler Wall Mount Faucet, Eterna Cartridge, 4-Arm Handle, 18" Double Joint Swing Nozzle, Heat Resistant Handle & 1/2" NPT Female Inlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

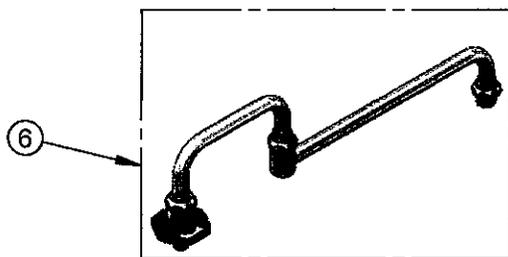
Model No.

B-0592

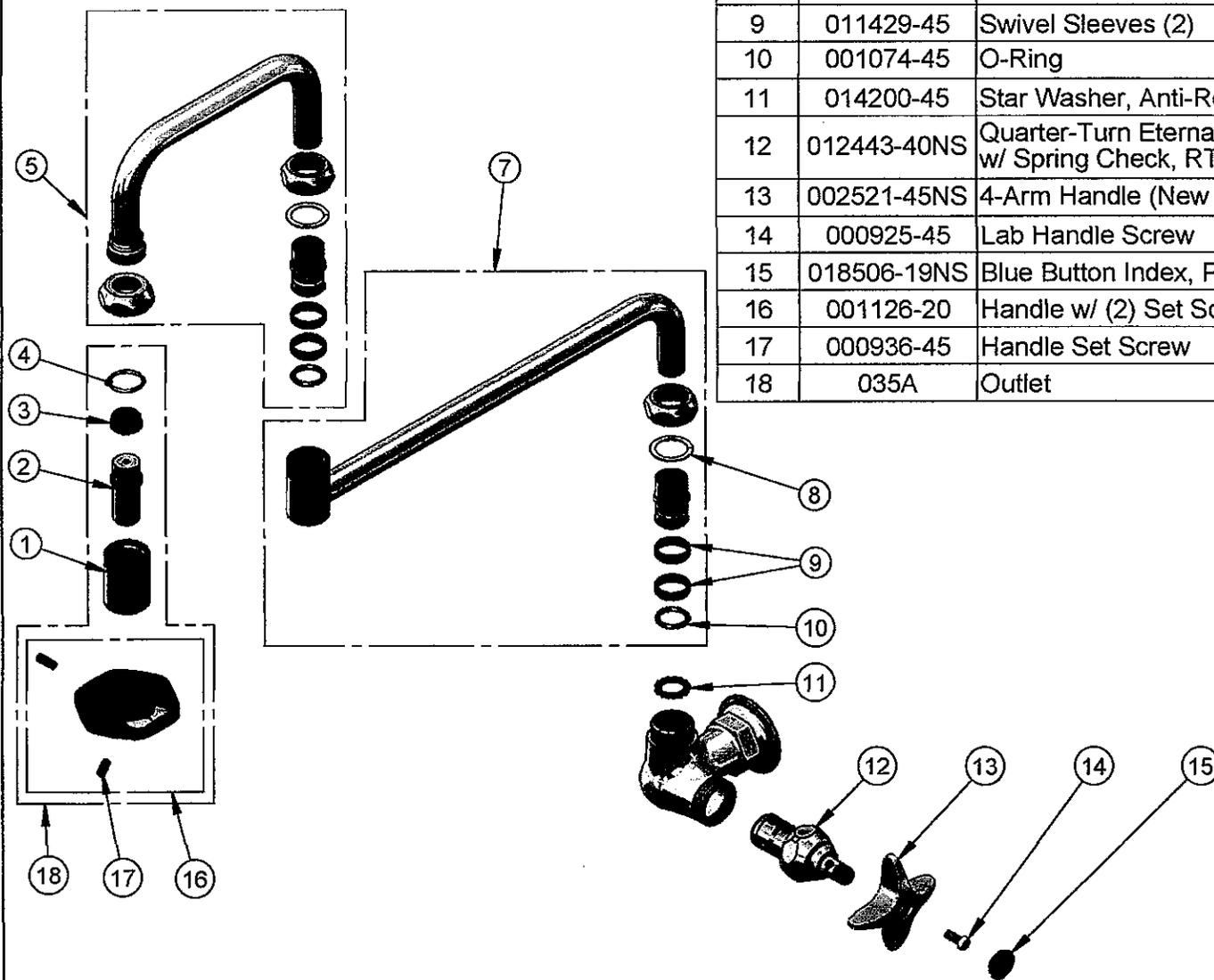
Item No.

5

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Additional View for Bill of Material Clarification w/o Faucet



ITEM NO.	SALES NO.	DESCRIPTION
1	000587-25	Spout Body
2	001498-25	Spout
3	001089-45	Seal
4	003426-45	O-Ring
5	002870-40	6" Front Section
6	002848-40	18" Double Joint Nozzle
7	002871-40	12" Back Section
8	009538-45	Swivel Washer
9	011429-45	Swivel Sleeves (2)
10	001074-45	O-Ring
11	014200-45	Star Washer, Anti-Rotation
12	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
13	002521-45NS	4-Arm Handle (New Style)
14	000925-45	Lab Handle Screw
15	018506-19NS	Blue Button Index, Press-in
16	001126-20	Handle w/ (2) Set Screws
17	000936-45	Handle Set Screw
18	035A	Outlet

Product Specifications:

Pot Filler Wall Mount Faucet, Eterna Cartridge, 4-Arm Handle, 18" Double Joint Swing Nozzle, Heat Resistant Handle & 1/2" NPT Female Inlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

7-29-43-125



Item # _____

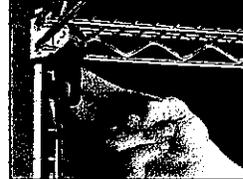
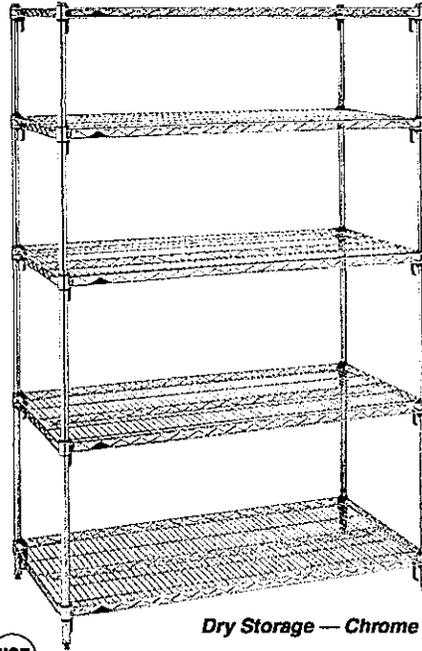
Job _____

METRO SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
Adjustable Wire Shelving

SUPER ADJUSTABLE™ SUPER ERECTA SHELF® WIRE SHELVING

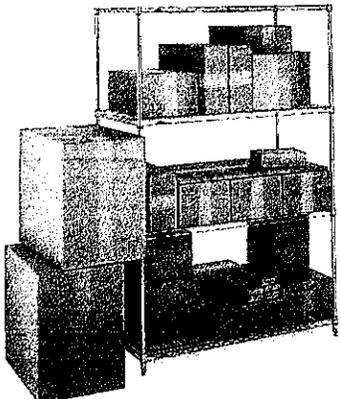
Super Adjustable™ Super Erecta Wire Shelving is the most advanced and innovative wire storage system available.

- **Maximum Space Utilization:** The Corner Release System encourages repositioning of shelves during initial assembly to reclaim wasted vertical space. In some cases, reclaimed vertical space will allow an extra shelving tier to be added to the storage unit resulting in a 25% increase in storage capacity!
- **Easily Assembled:** The unique Corner Release System enables quick and easy repositioning of shelves during the initial set up to accommodate different package or container sizes. "Total Assembly" is complete only after the shelves are properly spaced to maximize storage. SiteSelect™ Posts, with the double-groove visual guide feature, have circular grooves at 1" (25mm) increments and are numbered at 2' (51mm) intervals to easily identify proper shelf locations.
- **Easily Adjustable:** The unique shelf design and SiteSelect™ Posts enable "tool-free", quick adjustment at 1" (25mm) increments along the entire height of the post.
- **Improved Rigidity:** An enhanced Corner Release System has made Super Adjustable™ the most rigid, easily adjustable shelving system ever.
- **Strong:** Super Adjustable™ shelves hold as much weight as traditional Super Erecta wire shelving. Stationary units hold a maximum of 2,000 lb. (910kg). Maximum weight capacity per shelf (48" [1219mm] or shorter = 800 lb. [364kg]; longer than 48" [1219mm] = 600 lb. [273kg])
- **Choice of Finishes:** Super Adjustable™ Super Erecta shelving is available in a variety of finishes: chrome-plated for dry storage; Metroseal 3™ with antimicrobial product protection and Type 304 stainless steel for corrosive environments.
- **Accessories:** Compatible with the entire system of Super Erecta shelves and accessories. See Catalog Sheets 10.04, 10.05, 10.06 for more information.

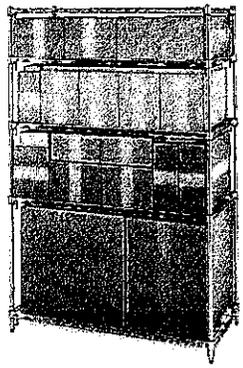


Corner Release System

Super Adjustable™ Advantage ...



- **Easy "no tool" shelf adjustment**
- **1" 25mm spacing minimizes dead space**
- **Efficient use of space allows more storage levels to be added.**
- **Storage efficiency can increase by 25% or more!**



*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

10.01A

Job _____

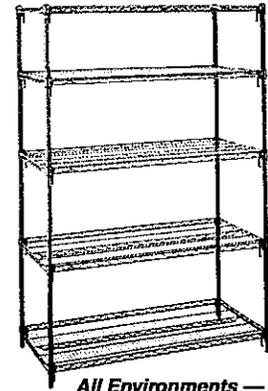


**SUPER ADJUSTABLE™ SUPER ERECTA SHELF®
WIRE SHELVING**

Dimensions

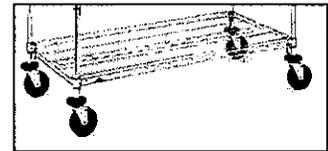
Super Adjustable™ Super Erecta Wire Shelving

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Shelf Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
A1424NC	A1424NK3	A1424NS	14x24	355x610	6	2.7
A1430NC	A1430NK3	A1430NS	14x30	355x760	7	3.2
A1436NC	A1436NK3	A1436NS	14x36	355x914	8	3.6
A1442NC	A1442NK3	A1442NS	14x42	355x1066	9 1/2	4.3
A1448NC	A1448NK3	A1448NS	14x48	355x1219	10 1/2	4.7
A1460NC	A1460NK3	A1460NS	14x60	355x1524	14	6.3
A1472NC	A1472NK3	A1472NS	14x72	355x1829	17	7.7
A1824NC	A1824NK3	A1824NS	18x24	457x610	7	3.2
A1830NC	A1830NK3	A1830NS	18x30	457x760	8	3.6
A1836NC	A1836NK3	A1836NS	18x36	457x914	9 1/2	4.3
A1842NC	A1842NK3	A1842NS	18x42	457x1066	11	5.0
A1848NC	A1848NK3	A1848NS	18x48	457x1219	12	5.4
A1854NC	A1854NK3	A1854NS	18x54	457x1370	14 1/2	6.6
A1860NC	A1860NK3	A1860NS	18x60	457x1524	17	7.7
A1872NC	A1872NK3	A1872NS	18x72	457x1829	20	9.1
A2124NC	A2124NK3	A2124NS	21x24	530x610	8	3.6
A2130NC	A2130NK3	A2130NS	21x30	530x760	9	4.1
A2136NC	A2136NK3	A2136NS	21x36	530x914	11	5.0
A2142NC	A2142NK3	A2142NS	21x42	530x1066	12	5.4
A2148NC	A2148NK3	A2148NS	21x48	530x1219	14	6.4
A2154NC	A2154NK3	A2154NS	21x54	530x1370	16	7.3
A2160NC	A2160NK3	A2160NS	21x60	530x1524	18	8.2
A2172NC	A2172NK3	A2172NS	21x72	530x1829	24	10.9
A2424NC	A2424NK3	A2424NS	24x24	610x610	9	4.1
A2430NC	A2430NK3	A2430NS	24x30	610x760	11	5.0
A2436NC	A2436NK3	A2436NS	24x36	610x914	13	5.9
A2442NC	A2442NK3	A2442NS	24x42	610x1066	15	6.8
A2448NC	A2448NK3	A2448NS	24x48	610x1219	16	7.3
A2454NC	A2454NK3	A2454NS	24x54	610x1370	18	8.6
A2460NC	A2460NK3	A2460NS	24x60	610x1524	21	9.5
A2472NC	A2472NK3	A2472NS	24x72	610x1829	26	11.8
A3036NC			30x36	760x914	15	6.8
A3048NC			30x48	760x1219	21	9.5
A3060NC			30x60	760x1524	26 1/2	11.8
A3072NC			30x72	760x1829	31	14.0
A3636NC			36x36	914x914	18	8.2
A3648NC			36x48	914x1219	23	10.4
A3660NC			36x60	914x1524	29	13.1
A3672NC			36x72	914x1829	34 1/2	15.4

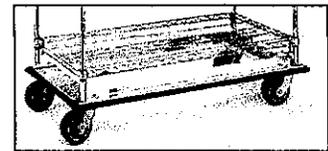


All Environments —
Metroseal 3™ with
*Microban® Antimicrobial
Product Protection

Mobile Options



Stem Casters



Dolly Trucks

NOTE: MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. For Metroseal 3 shelving information see sheet #10.10A.



Replacement Parts

Each kit includes components for one original Super Adjustable or Super Adjustable shelf; (4) wedges, (4) sleeves, (4) shelf releases.

Model No. SAKITA2

SiteSelect™ Posts

STATIONARY					MOBILE					Approx. Pkd. Wt. (lbs.) (kg)	
Actual Height* (in.) (mm)	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	Actual Height* (in.) (mm)	Model No. Plated	Model No. Metroseal 3	Model No. Stainless				
7 3/8	187	7P	7PK3	7PS	6 3/4	171	7UP	7UPK3	7UPS	1/2	0.3
14 3/8	365	13P	13PK3	13PS	13 3/4	349	13UP	13UPK3	13UPS	1	0.5
28 3/8	720	27P	27PK3	27PS	27 3/4	704	27UP	27UPK3	27UPS	1 3/4	0.75
34 3/8	873	33P	33PK3	33PS	33 3/4	857	33UP	33UPK3	33UPS	2	0.9
54 7/16	1382	54P	54PK3	54PS	53 13/16	1366	54UP	54UPK3	54UPS	3	1.4
62 7/16	1585	63P	63PK3	63PS	61 13/16	1570	63UP	63UPK3	63UPS	3 1/2	1.6
					69 3/4	1771	70UP			3 3/4	1.7
74 1/2	1892	74P	74PK3	74PS	73 7/8	1876	74UP	74UPK3	74UPS	4	1.8
86 1/2	2197	86P	86PK3	86PS	85 7/8	2181	86UP	86UPK3	86UPS	4 1/2	2.0
96 1/2	2450	**96P	96PK3	96PS						5 1/2	2.5

*Actual height for the stationary post includes the post cap and the leveling bolt completely tightened.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.

All Metro Catalog Sheets are available on our Web Site: www.metro.com



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information:

U.S. and Canada: 1-800-992-1776

Outside U.S. and Canada: www.metro.com/contactus

L02-006A
Printed in U.S.A. Rev. 2/17

Information and specifications are subject to change without notice. Please confirm at time of order.

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T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-3970

Item No.

8-36

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

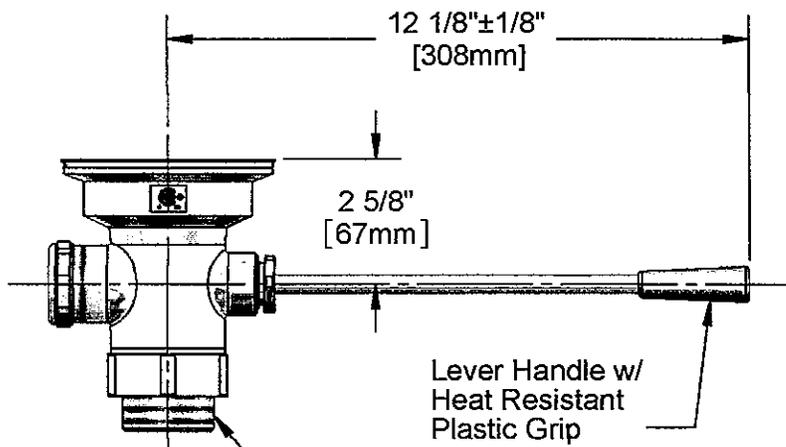
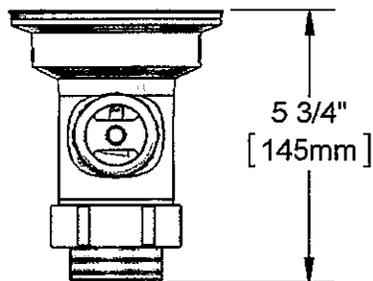
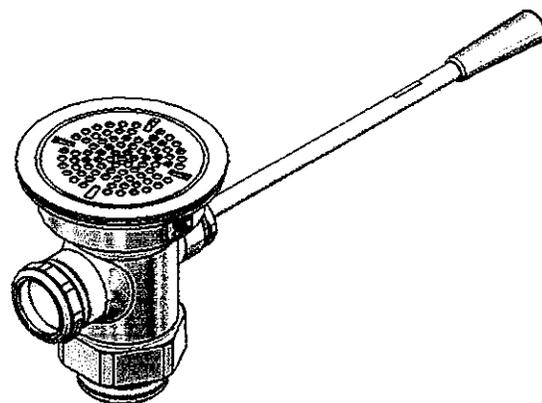
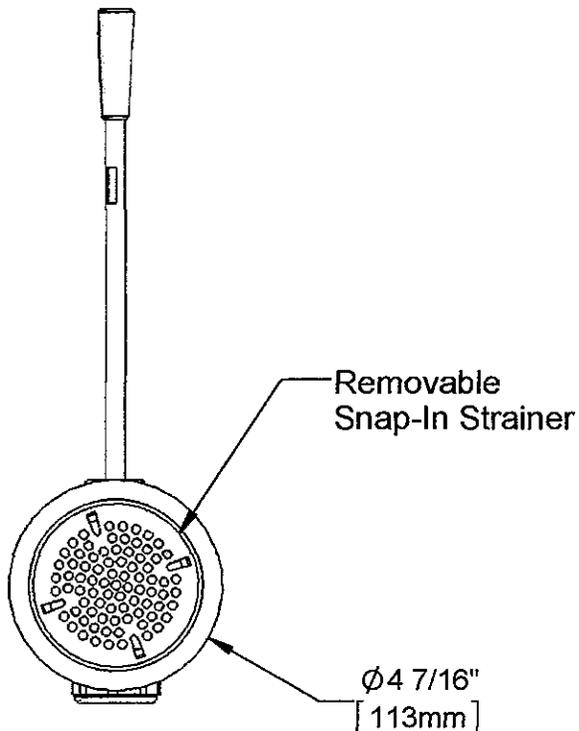
Job Name _____ Date _____

Model Specified _____ Quantity **3**

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Adapter Converts 2" NPT Male to 1-1/2" NPT Male. Remove Adapter When 2" NPT Male Thread is Needed.

Product Specifications:

Waste Drain Valve w/ Lever Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet & 1-1/2" NPT Male Adapter

Product Compliance:

ASME A112.18.2 / CSA B125.2



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

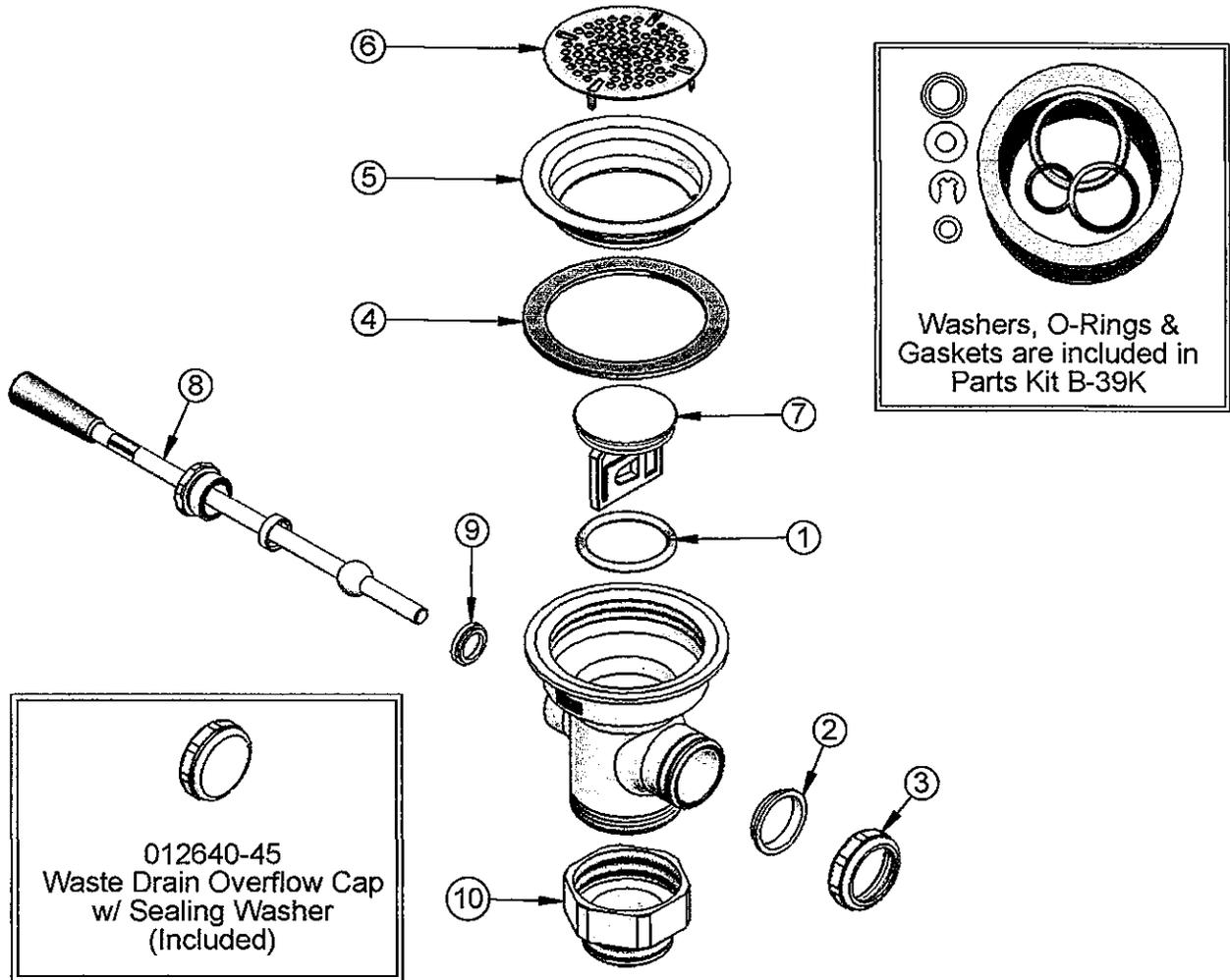
B-3970

Item No.

8-96

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling for Twist Drain
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Lever and Twist Drain
8	010394-45	Handle, Waste Drain Valve Lever
9	010392-45	Bushing, Waste Drain Lever Handle
10	B-3945	Adapter, 2" NPT x 1 1/2" NPT



Product Specifications:

Waste Drain Valve w/ Lever Handle, 3 1/2" Sink Opening,
2" NPT Male Outlet & 1-1/2" NPT Male Adapter

Product Compliance:

ASME A112.18.2 / CSA B125.2



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0231

Item No.

8-36-39

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ADA Compliant

This Space for Architect/Engineer Approval

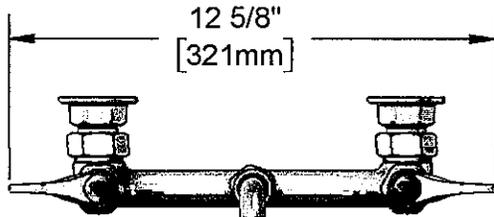
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

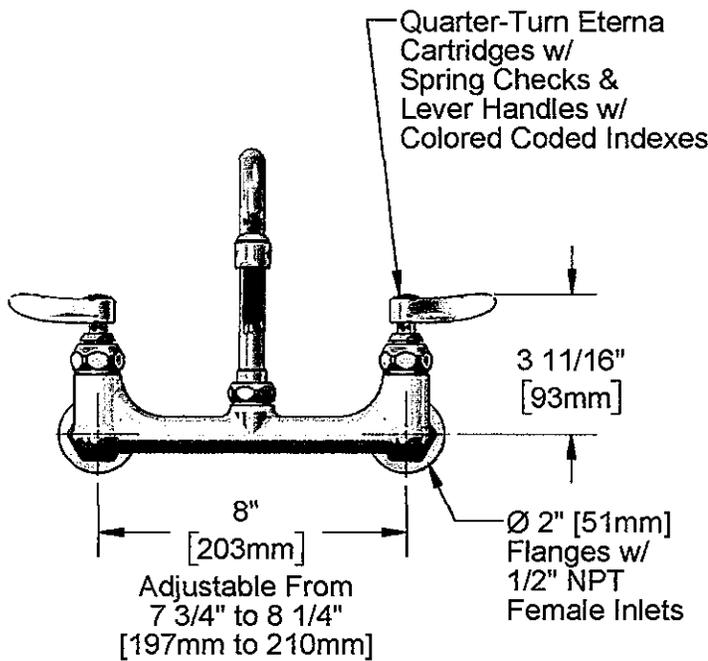
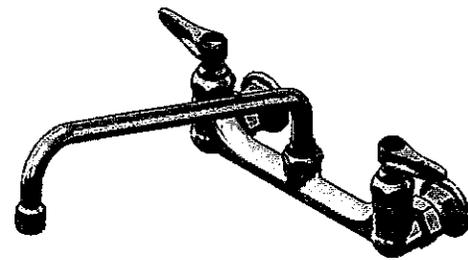
Contractor _____

Architect/Engineer _____



12 5/8"
[321mm]

062X
12" Swing Nozzle w/
Stream Regulator Outlet
Converts to Rigid w/
014200-45
Lock Washer (Included).

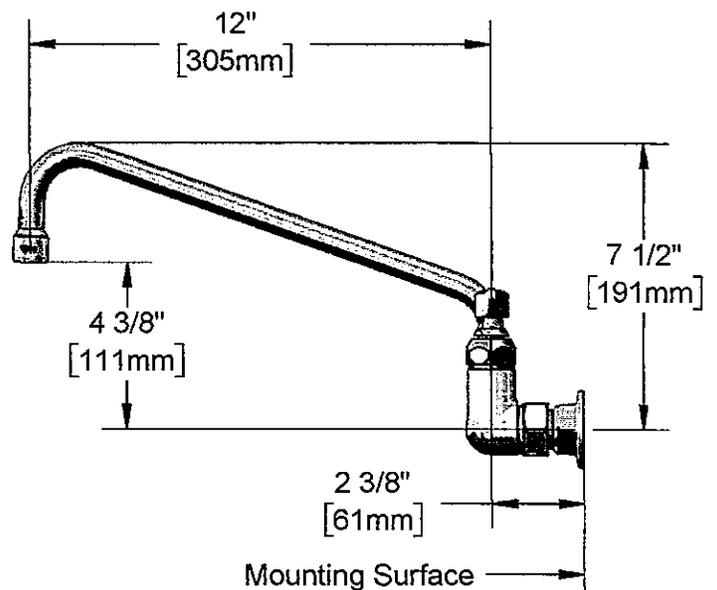


Quarter-Turn Eterna
Cartridges w/
Spring Checks &
Lever Handles w/
Colored Coded Indexes

3 11/16"
[93mm]

8"
[203mm]
Adjustable From
7 3/4" to 8 1/4"
[197mm to 210mm]

Ø 2" [51mm]
Flanges w/
1/2" NPT
Female Inlets



12"
[305mm]

4 3/8"
[111mm]

7 1/2"
[191mm]

2 3/8"
[61mm]

Mounting Surface

Product Specifications:

8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

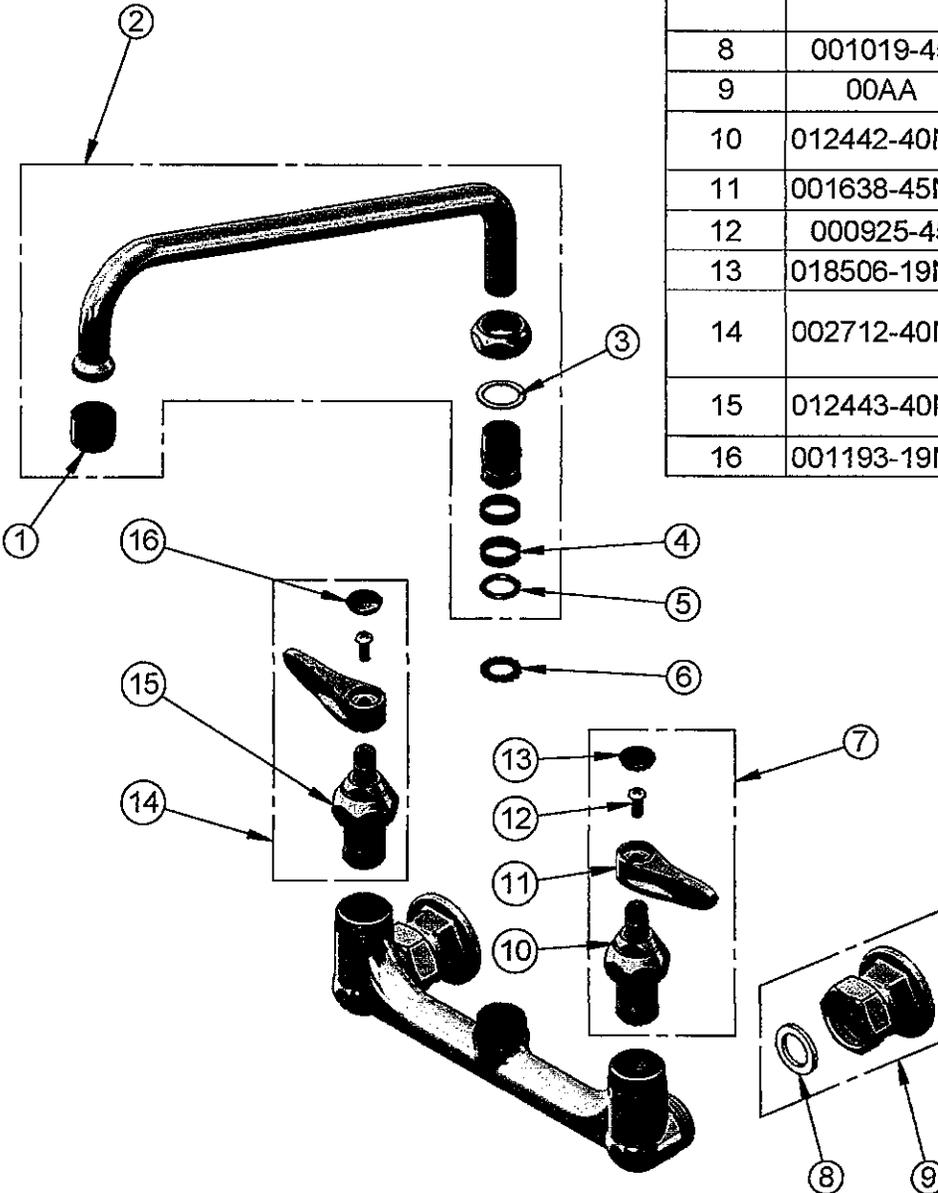
B-0231

Item No.

8-36-39

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
8	001019-45	Coupling Nut Washer
9	00AA	1/2" NPT Female Eccentric Flange
10	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
11	001638-45NS	Lever Handle (New Style)
12	000925-45	Lab Handle Screw
13	018506-19NS	Blue Button Index, Press-in
14	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
15	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
16	001193-19NS	Red Button Index, Press-in



Product Specifications:

8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133

Item No.

8

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

This Space for Architect/Engineer Approval

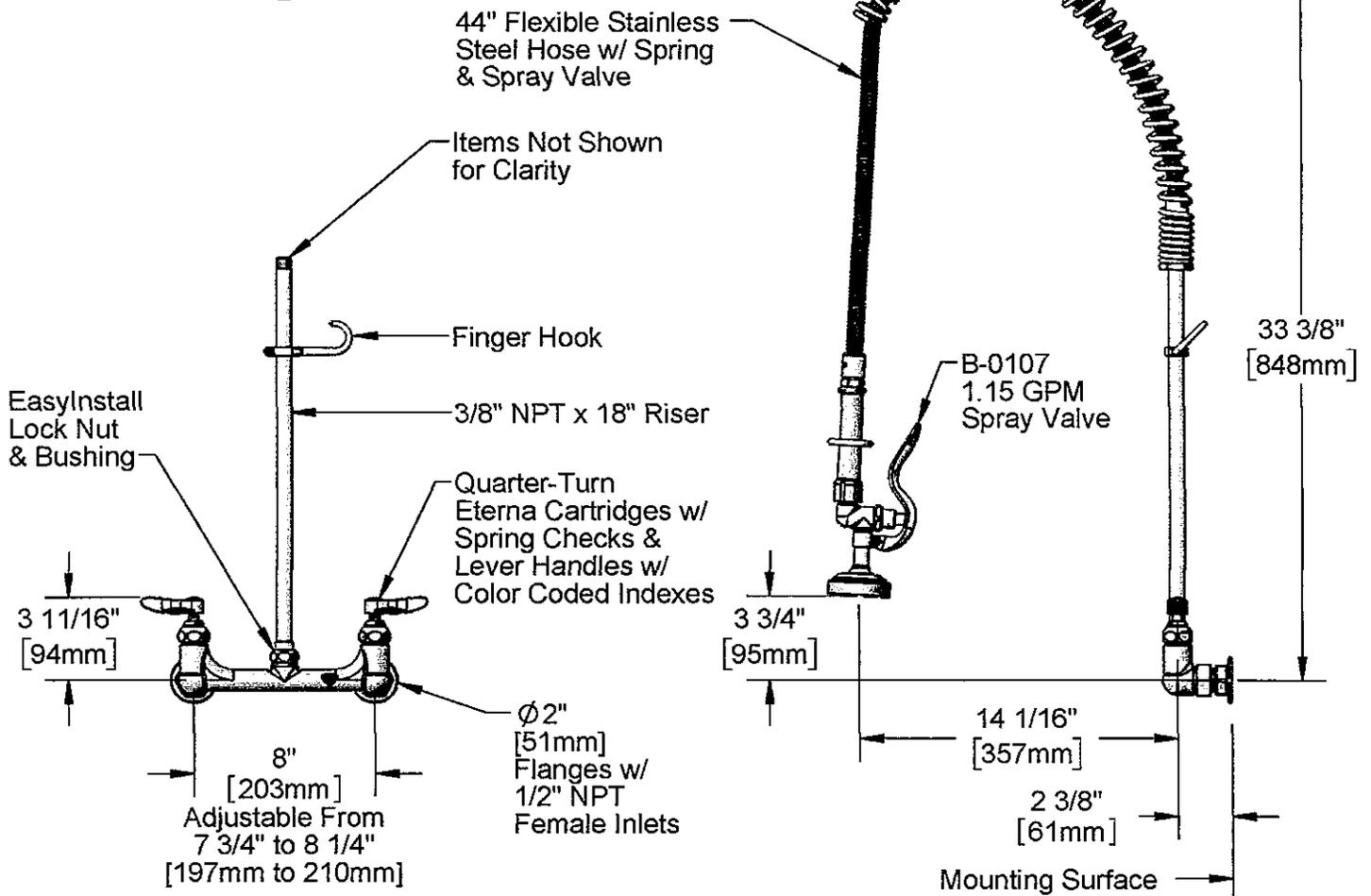
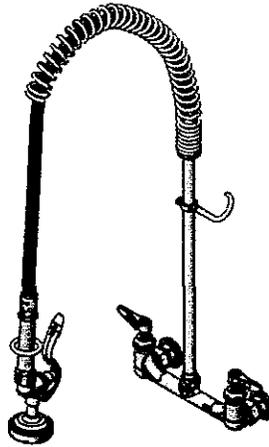
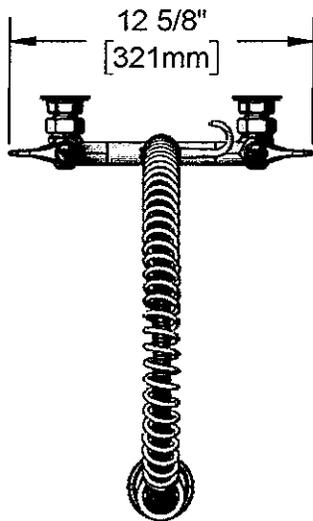
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

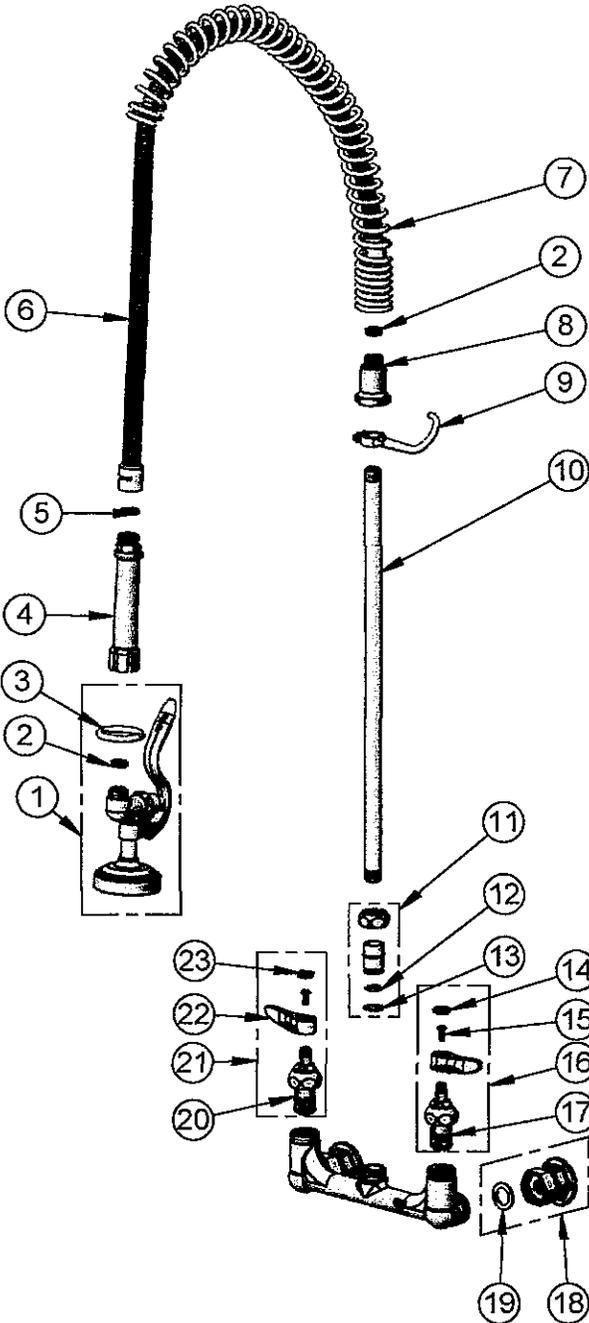
Model No.

B-0133

Item No.

8

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Stainless Steel Flexible Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	004R	Finger Hook
10	000369-40	3/8" NPT x 18" Riser
11	EZ-K	EasyInstall Kit
12	001065-45	O-Ring
13	014200-45	Star Washer, Anti-Rotation
14	018506-19NS	Blue Button Index, Press-in
15	000925-45	Lab Handle Screw
16	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
17	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
18	00AA	1/2" NPT Female Eccentric Flange
19	001019-45	Coupling Nut Washer
20	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
21	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
22	001638-45NS	Lever Handle (New Style)
23	001193-19NS	Red Button Index, Press-in

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0156

Item No.

8

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ADA Compliant

This Space for Architect/Engineer Approval

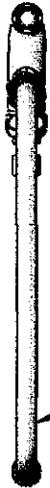
Job Name _____ Date _____

Model Specified _____ Quantity _____

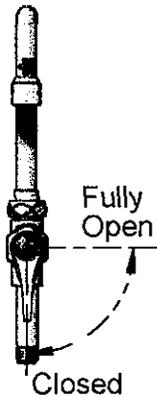
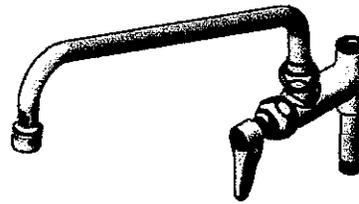
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

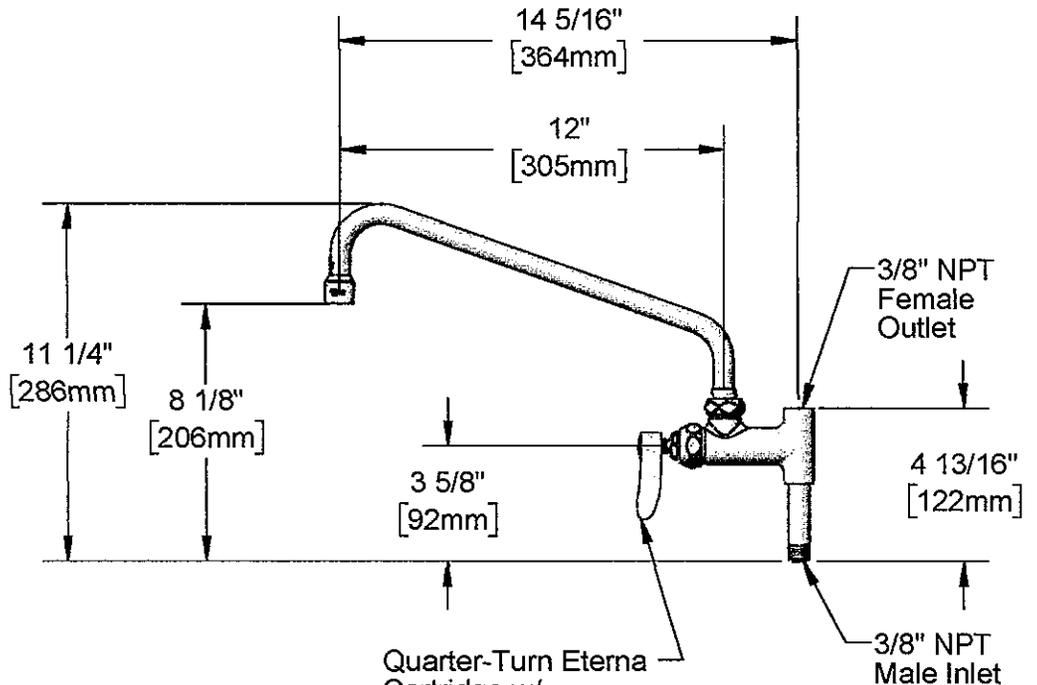


062X
12" Swing Nozzle w/
Stream Regulator Outlet



Fully Open

Closed



Quarter-Turn Eterna
Cartridge w/
Spring Check & Lever
Handle w/ Blue Index

Notes:

1. The Add-On Faucet is an Addition to Pre-Rinse Units and is Installed in Outlets of Base Mixing Faucets of Units Before Fitting Riser Pipes
2. Lever Handle Controls Water On-Off Thru Nozzle Only. Pressure is Always "On" in the Riser Pipe (Controlled by Base Mixing Faucet)

Product Specifications:

Add-On Faucet w/ Quarter-Turn Eterna Cartridge w/ Spring Check, Lever Handle & 12" Swing Nozzle w/ Stream Regulator Outlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

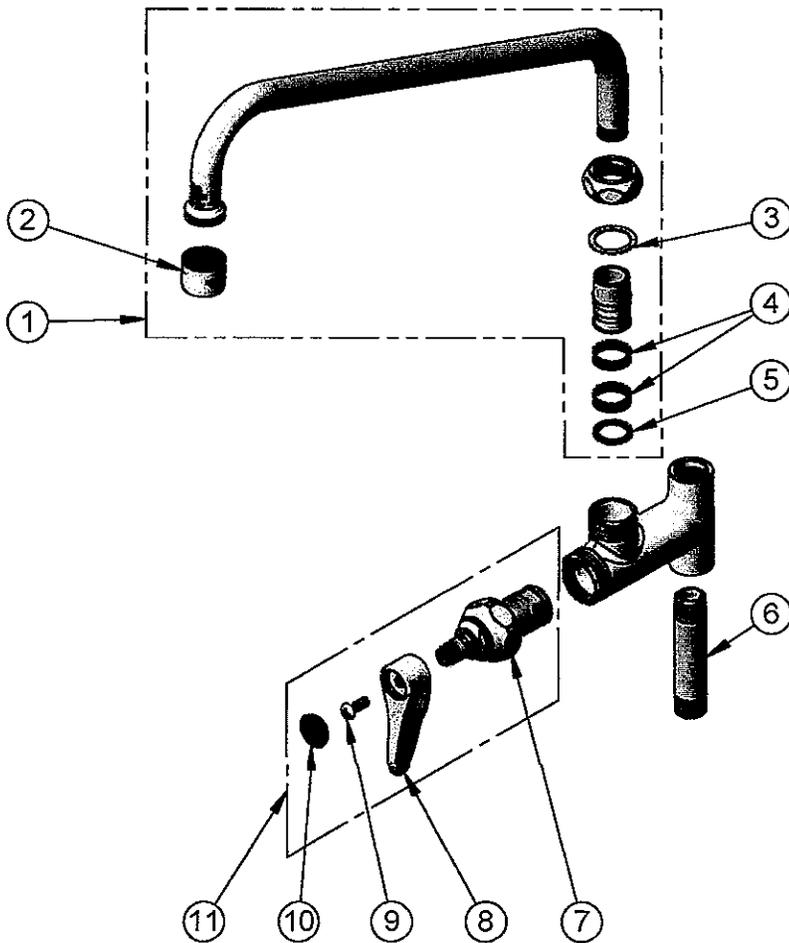
B-0156

Item No.

8

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

ITEM NO.	SALES NO.	DESCRIPTION
1	062X	12" Swing Nozzle w/ Stream Regulator Outlet
2	B-PT	Full Flow Stream Regulator, 55/64-27
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	000358-40	Nipple, 3/8" NPT x 3"
7	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
8	001638-45NS	Lever Handle (New Style)
9	000925-45	Lab Handle Screw
10	018506-19NS	Blue Button Index, Press-in
11	019639-40	Quarter-Turn Eterna Cartridge RTC w/ Spring Check, Handle, Blue Index & Screw



Product Specifications:

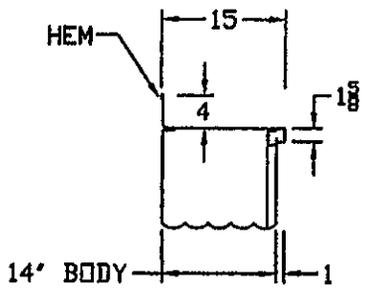
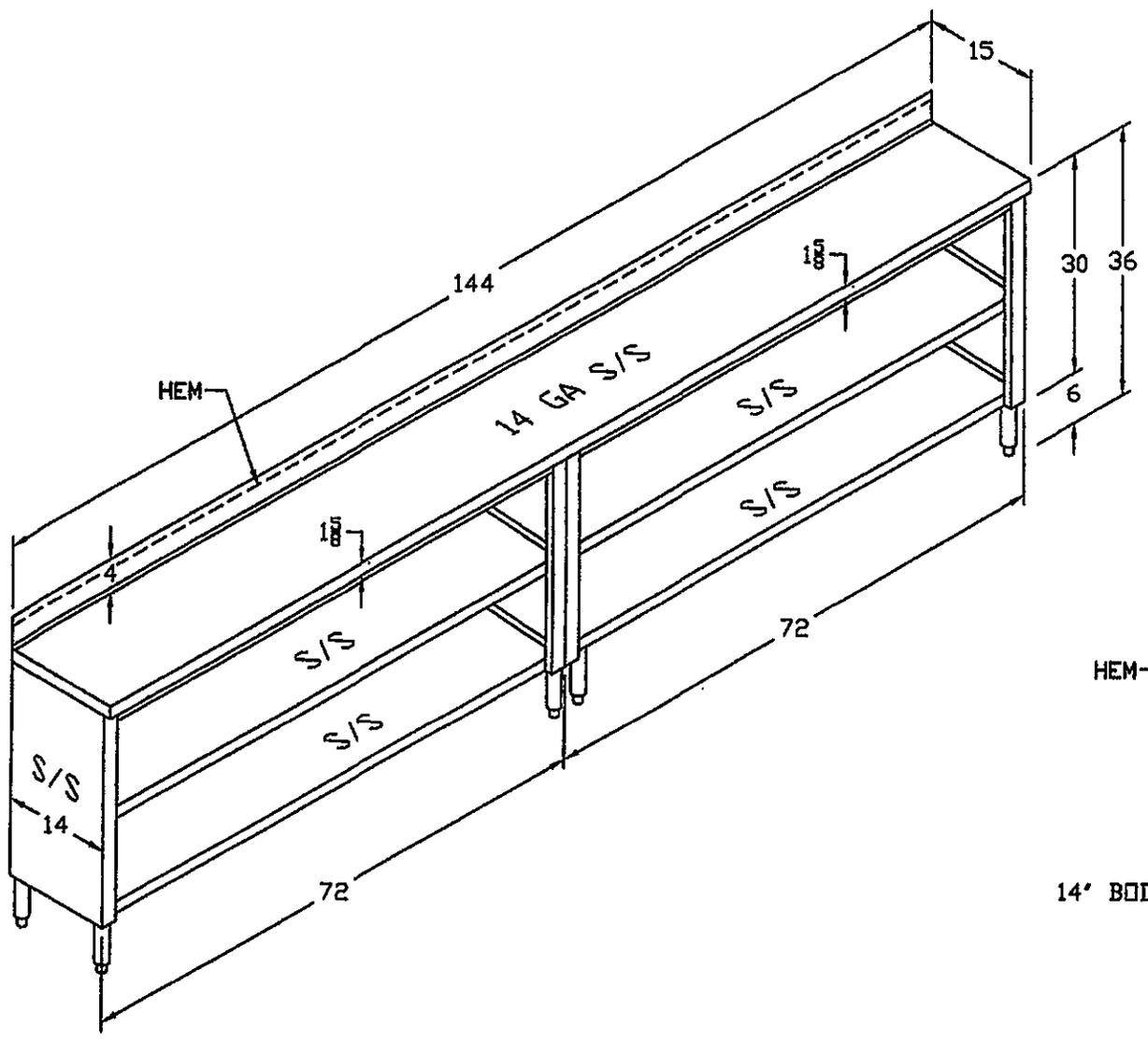
Add-On Faucet w/ Quarter-Turn Eterna Cartridge w/ Spring Check, Lever Handle & 12" Swing Nozzle w/ Stream Regulator Outlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

REQUIRED
ITEM#

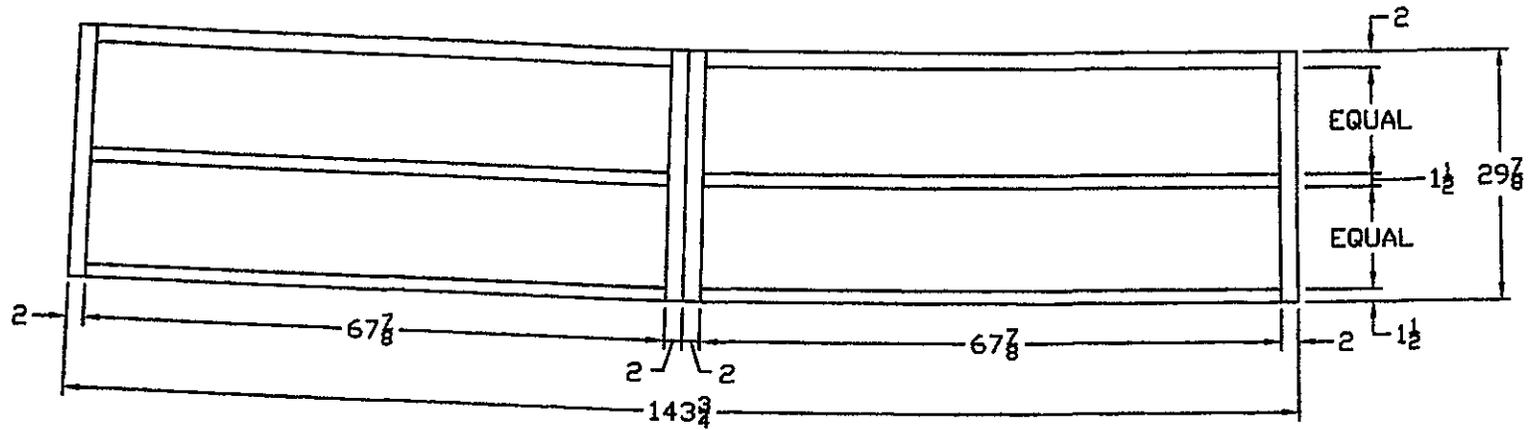
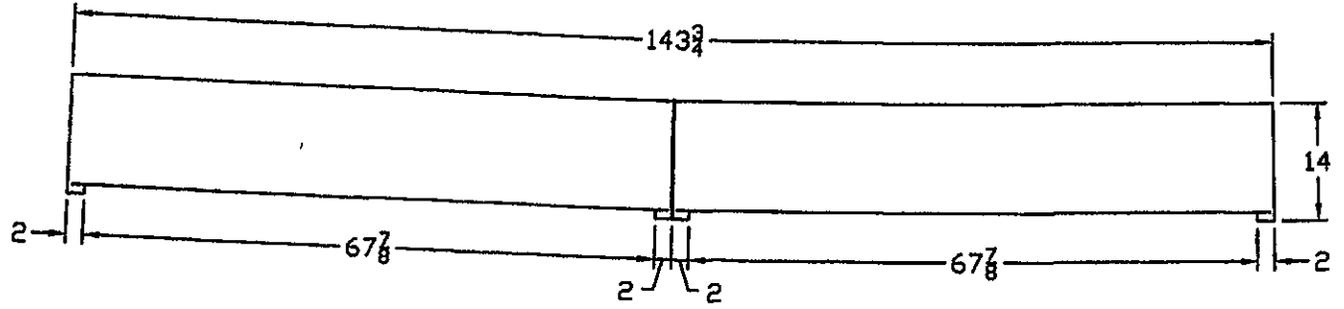
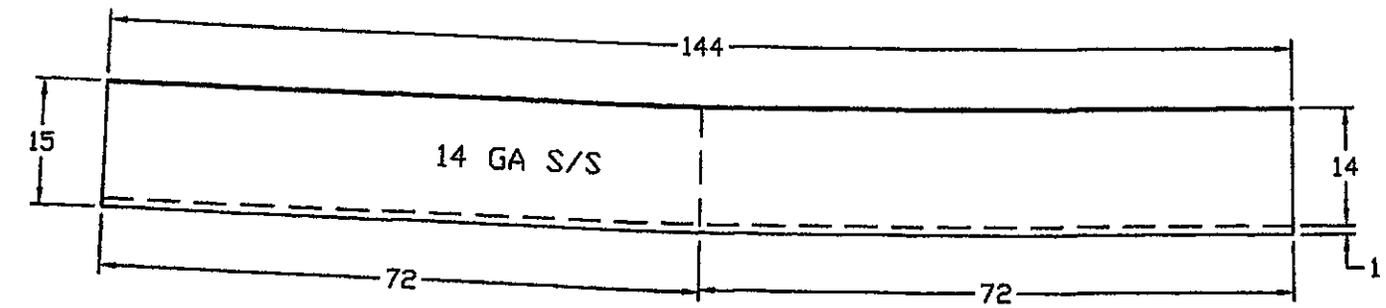
9-11-76-92-94



Date:		CUST.	NO SCALE
DRAWN BY S.L			DRAWING No.
REV.		JOB	sheet ___ of ___
	P.O.#	ITEM# 69	

REQUIRED
ITEM#

9-11-70-92-94



Drawn by	P.O.#	ITEM#	CUST.	NO SCALE
Checked by			JOB	DRAWING No.
Notes:				sheet ___ of ___

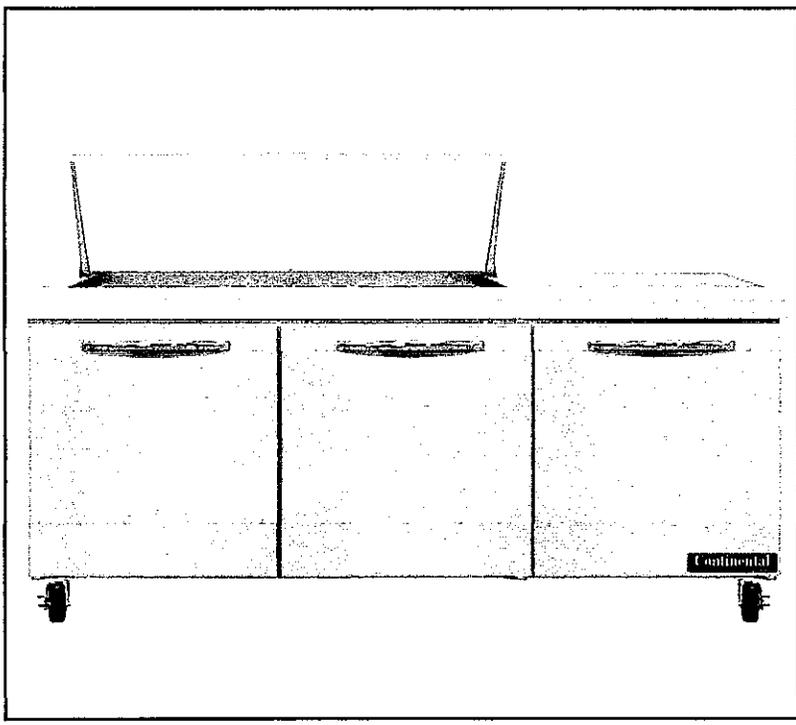
10

SANDWICH UNIT REFRIGERATOR

Model: SW72N18M
Natural Refrigerant R-290 Model

72" Mighty Top Sandwich Unit Refrigerator with Solid Door - 18 Pans

Stainless steel front, top and end panels, aluminum back and interior.



Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Optional caster sizes
Stainless steel back	Rear-mounted cutting board
Overshelves (single or double)	Composite cutting board
Add'l epoxy-coated steel shelves	Flat insulated night cover
Stainless steel shelves	Vision panel lid
Door locks	Modified pan openings
Adjustable legs	

Consult factory for other model configurations, options and accessories.

Project Name: _____

Model Specified: _____

Location: _____

Item No: _____ Quantity: _____

AIA #: _____ SIS #: _____

Standard Model Features

REFRIGERATION SYSTEM

- Performance-rated refrigeration system
- Natural, environmentally-safe, high-efficiency R-290 refrigerant¹
- Unique air flow distribution allows pan product to maintain 33° - 41°F
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor
- Expansion valve system

CABINET ARCHITECTURE

- 2" non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap-in door gaskets
- Heavy-duty, epoxy-coated steel shelves
- 8" deep, full length nylon cutting board
- Insulated lid
- Completely enclosed, vented and removable case back
- 5" casters

MODEL FEATURES

- (18) 1/6 size recessed pans, 4" deep
- Removable interior tub below pans
- Electronic controller w/digital display & hi-low alarm
- Field rehingeable doors

¹ R-290 refrigerant meets all federal and state regulatory requirements.



Toll-Free: 800-523-7138
 Phone: 215-244-1400
 Fax: 215-244-9579

539 Dunksferry Road
 Bensalem, PA 19020
www.continentalrefrigerator.com

APPROVAL: _____

19

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	20.6 (583 cu l)
1/6 Size Pans (4" deep)	18
Width, Overall (in.)	72 (1829 mm)
Depth, Overall (in.) (incl. bumpers)	35 (890 mm)
Depth, Cutting Board (in.)	8 (203 mm)
Height, Overall (in.) (incl. 5" casters)	42 1/4 (1073 mm)
Shelf Area (sq. ft.)	10.2 (.9 sq m)
No. of Shelves	3
No. of Doors	3
Interior Depth (in.)	See Drawing
Interior Height (in.)	26 1/4 (667 mm)
Interior Width (in.)	68 (1727 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/3+
Capacity (BTU/Hr)*	2560

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Total Amps (int'l)	6.1 (4.7)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Weight (lbs.)	398 (181 kg)
Height - Crated (in.)	43 1/4 (1099 mm)
Width - Crated (in.)	80 (2032 mm)
Depth - Crated (in.)	37 1/4 (946 mm)

* Rating @ +25°F evaporator, 90°F ambient

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug (varies by country)

Continental[®]

Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

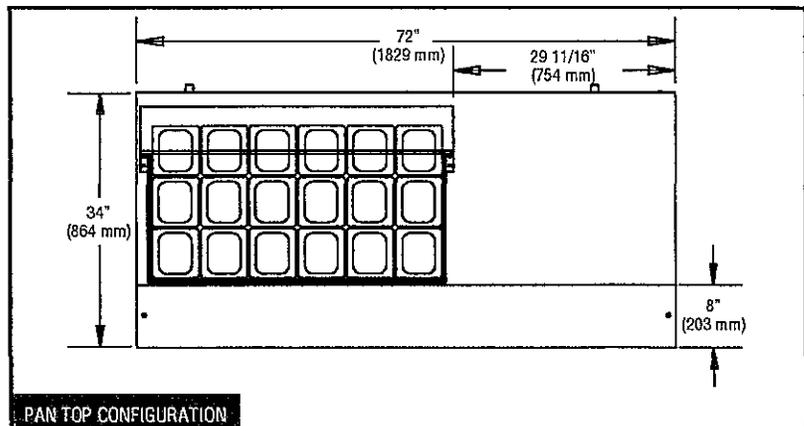
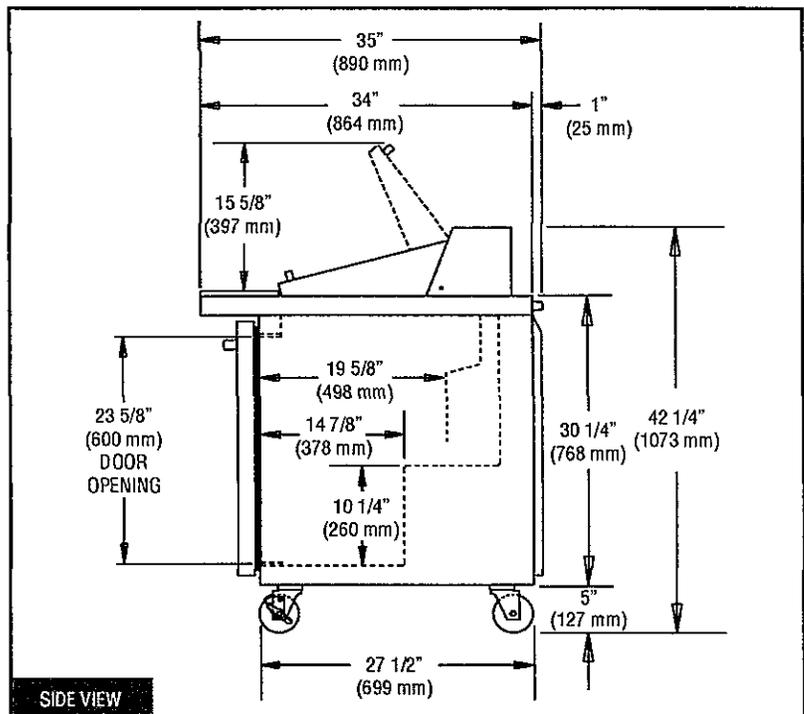
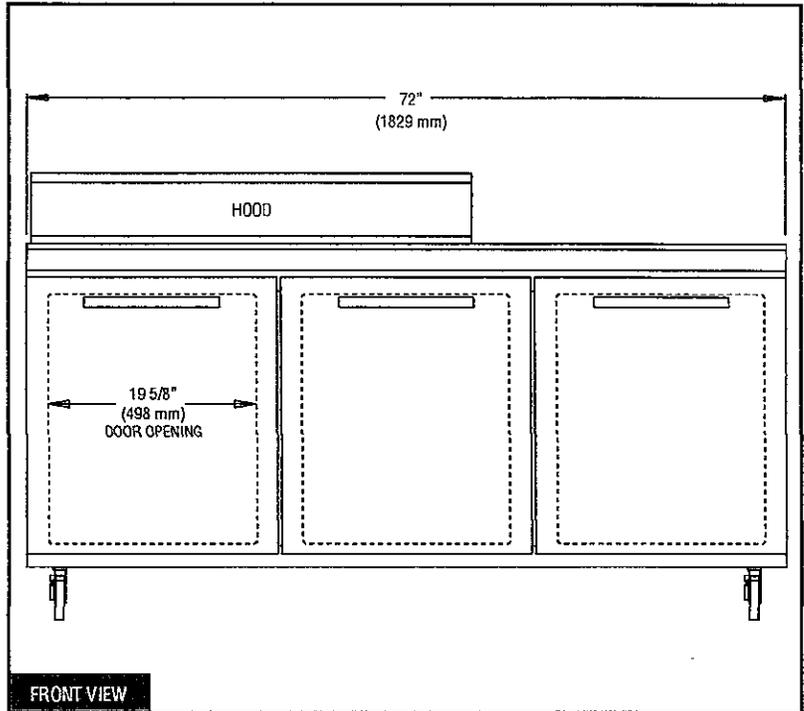
Due to our continued efforts in developing innovative products, specifications subject to change without notice.



MADE IN THE U.S.A.

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A Division of National Refrigeration & Air Conditioning Products, Inc.

Model Plan Views





T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0305

Item No.

12-90

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ADA Compliant

This Space for Architect/Engineer Approval

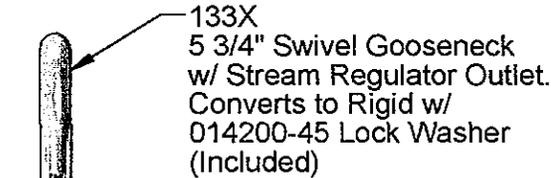
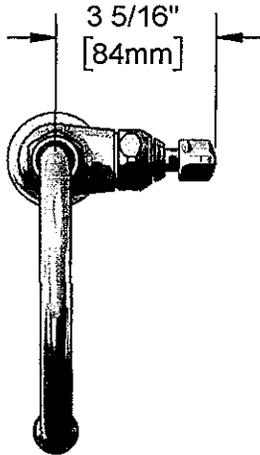
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Quarter-Turn Eterna
Cartridge w/ Spring
Check & Lever Handle
w/ Color Coded Index

Ø2"
[51mm]
Flange

1/2" NPSM
Male Inlet

150A
Optional Tailpiece
& Nut for 1/4" NPT
Connection (Included)

1 5/8"
[41mm]
Maximum
Thickness

Rough-In Requirement:
Ø 1" [25mm] Mounting Hole

Product Specifications:

Single Hole Single Temperature Deck Mount Faucet, Quarter-Turn Eterna Cartridge w/ Spring Check, Lever Handle, 5 3/4" Swivel/Rigid Gooseneck w/ Stream Regulator Outlet & 1/2" NPSM Male Inlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

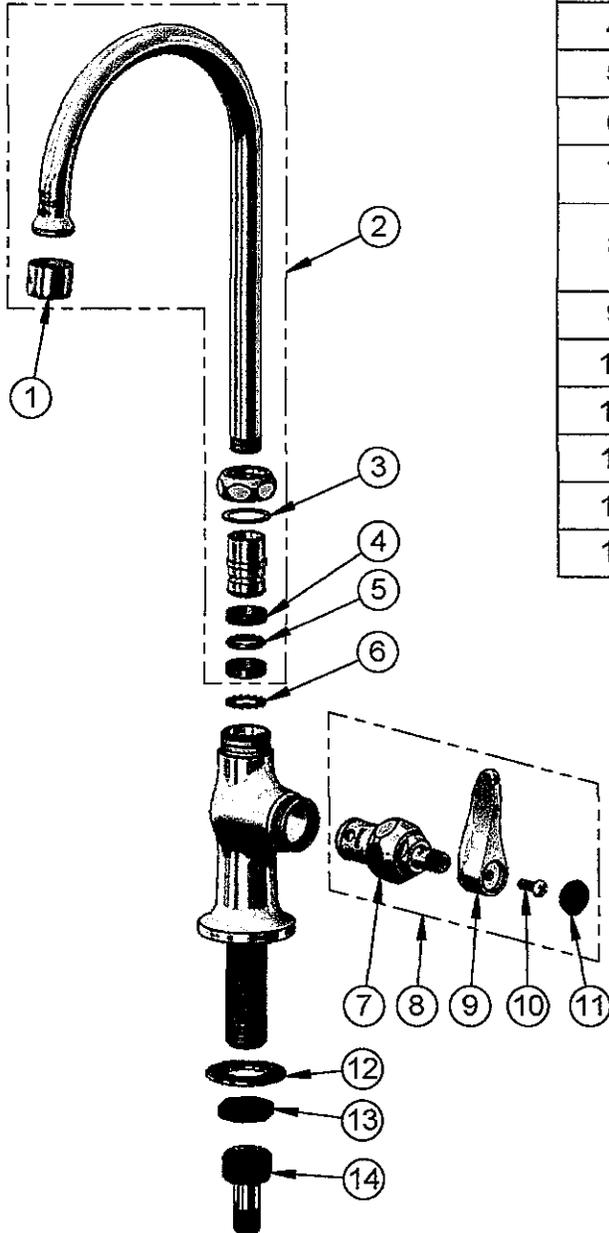
Model No.

B-0305

Item No.

12-90

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



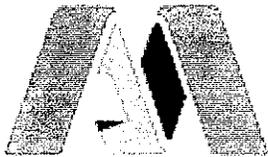
ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
2	133X	5 3/4" Swivel Gooseneck w/ Stream Regulator Outlet
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
8	019639-40	Quarter-Turn Eterna Cartridge RTC w/ Spring Check, Handle, Blue Index & Screw
9	001638-45NS	Lever Handle (New Style)
10	000925-45	Lab Handle Screw
11	018506-19NS	Blue Button Index, Press-in
12	000999-45	Brass Lock Washer
13	002954-45	Shank Lock Nut
14	150A	1/4" NPT Tailpiece & Nut

Product Specifications:

Single Hole Single Temperature Deck Mount Faucet, Quarter-Turn Eterna Cartridge w/ Spring Check, Lever Handle, 5 3/4" Swivel/Rigid Gooseneck w/ Stream Regulator Outlet & 1/2" NPSM Male Inlet

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



ATLAS METAL

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169

TEL 305 625 2451

TOLL FREE 800 762 7565

FAX 305 621 0475

WWW.ATLASFOODSERV.COM

SALES@ATLASFOODSERV.COM

Project: _____

Item No.: _____

Quantity: _____

13
91

DROP-IN SERVING EQUIPMENT



WIH-3

HOT PAN

Electrically Heated Individual Controls

- WIH-1
- WIH-2
- WIH-3
- WIH-4
- WIH-5
- WIH-6

SPECIFICATIONS

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top.

HOT FOOD WELLS: Individual hot food wells shall be 18 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are covered with a minimum 1/4" radius. Each well is provided with an 850 watt heating element (1000 watt on the WIH-1).

INSULATION: The pan is fully insulated with high density fiberglass, 1" thick on all sides, 2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

ELECTRICAL: The unit is provided with an individual thermostat control with a pilot light for each well. All heating elements and controls are pre-wired, and a 6' long, 3-wire cord and plug is provided, extending from the control box located under the unit, on operator's left. Bottom of outer case can be removed for access to electrical components.

Specifications subject to change without notice.

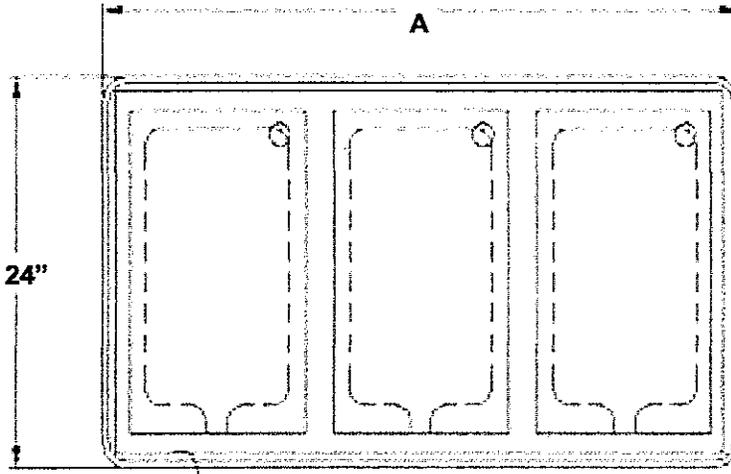
STANDARD FEATURES

- Fully insulated to retain heat - protects fixtures and saves energy
- Individual thermostat controls - the operator can control the temperature of each well separately
- Factory applied gasket - makes installation a snap and seals units to the counter, thus eliminating seepage
- Accommodates standard 12"x20" pans, or fractional size pans with the use of optional adapter bars
- Wet or Dry Operation
- 1-Year Parts & Labor Warranty
- UL Listed, ETL Listed

ACCESSORIES

- Stainless steel adapter bars (pg DI-51-52)
- Stainless steel adapter plates (pg DI-51-52)
- CP - Cover Plate with handles, S/S
- D - Individual Drain and Valve for each well (3/4" dia. drain)
- DM - Individual Drain for each well with manifold to single valve
- DMV - Individual Drain with valve for each well with manifold to single valve
- DME - Individual drain for each well with manifold to single valve w/ rear extension
- RDVE - Rear Extension for D, DM, & DMV (1) required
- RT - Remote Thermostats for counter installation, 36" long
- RTL - Remote Thermostats for counter installation, 72" long
- MS - Master on/off switch
- AF - Automatic water fill (NOTE: DM required for water fill)

13
91

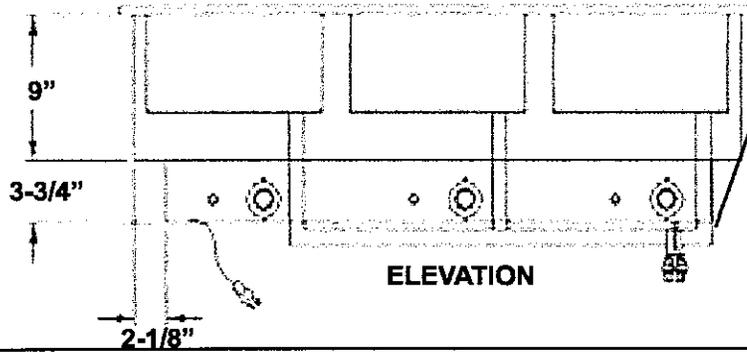


PLAN VIEW

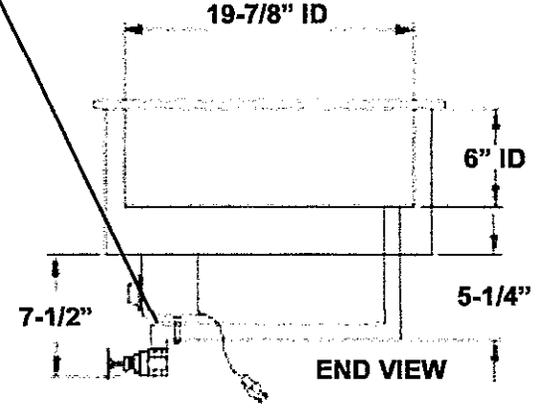


CONFORMS TO
NSF STD 4
NSF STD 2

SHOWN WITH OPTIONAL DME -
DRAIN AND MANIFOLD WITH
REAR EXTENSION



ELEVATION



END VIEW

Electrical Characteristics

MODEL	WATTAGE	VOLTAGE/KW/AMPS	NEMA # PLUG
WIH-1	1000WATT	120V - 1.0KW - 8.3	5-15P
		208V - 1.0KW - 4.8	6-15P
		240V - 1.0KW - 4.2	6-15P
WIH-2	850WATT	120V - 1.7KW - 14.2	5-20P
		208V - 1.7KW - 8.2	6-15P
		240V - 1.7KW - 7.1	6-15P
	1000WATT	120V - 2.0KW - 16.7	L5-30P
		208V - 2.0KW - 9.6	6-15P
		240V - 2.0KW - 8.3	6-15P
WIH-3	850WATT	120V - 2.55KW - 21.3	L5-30P
		208V - 2.55KW - 12.3	L6-20P
		240V - 2.55KW - 10.6	6-15P
	1000WATT	120V - 3.0KW - 25.0	5-50P
		208V - 3.0KW - 14.4	L6-20P
		240V - 3.0KW - 12.5	L6-20P
WIH-4	850WATT	208V - 3.4KW - 16.4	L6-30P
		240V - 3.4KW - 14.2	L6-20P
X	1000WATT	208V - 4.0KW - 19.2	L6-30P
		240V - 4.0KW - 16.7	L6-30P
WIH-5	850WATT	208V - 4.25KW - 20.4	L6-30P
		240V - 4.25KW - 17.7	L6-30P
	1000WATT	208V - 5.0KW - 24.0	L6-30P
		240V - 5.0KW - 20.8	L6-30P
WIH-6	850WATT	208V - 5.1KW - 24.5	6-50P
		240V - 5.1KW - 21.3	L6-30P
	1000WATT	208V - 6.0KW - 28.8	6-50P
		240V - 6.0KW - 25.0	6-50P

MODEL	"A"	COUNTER CUT-OUT (REQUIRED) W X L	CONTROL PANEL CUT-OUT (IF REQUIRED)	SHIP WT. (LBS.)
WIH-1	16" (40.6cm)	22-1/4" X 14-1/4" (56.5 X 36.8cm)	4-1/2" X 6-1/4" (11.4 X 15.8cm)	41 (18.5kg)
WIH-2	29-3/4" (75.5cm)	22-1/4" X 28" (56.5 X 71.1cm)	4-1/2" X 12-1/4" (11.4 X 31.1cm)	112 (50.8kg)
WIH-3	43-1/2" (110.4cm)	22-1/4" X 41-3/4" (56.5 X 111.1cm)	4-1/2" X 26" (11.4 X 66cm)	152 (68.9kg)
WIH-4	57-1/4" (145.4cm)	22-1/4" X 55-1/2" (56.5 X 140.9cm)	4-1/2" X 39-3/4" (11.4 X 100.9cm)	188 (85.3kg)
WIH-5	71" (180.3cm)	22-1/4" X 69-1/4" (56.5 X 175.8cm)	4-1/2" X 53-1/2" (11.4 X 135.8cm)	225 (102kg)
WIH-6	84-3/4" (213.3cm)	22-1/4" X 83" (56.5 X 210.8cm)	4-1/2" X 67-1/4" (11.4 X 170.8cm)	268 (121.5kg)

Note: Numeral following the model letters denotes the 12X20 pan capacity

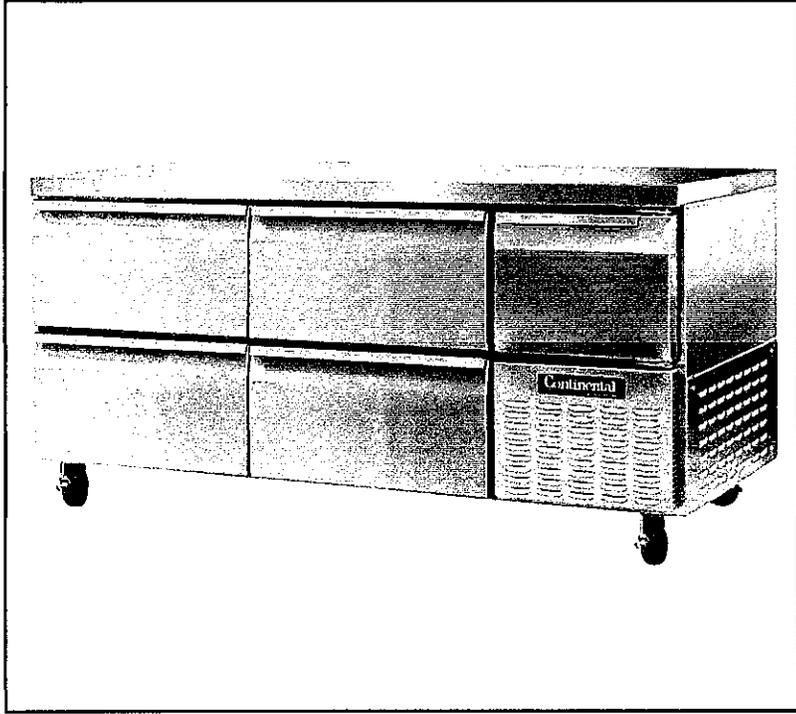
BASE MODEL FREEZER (0°F)

Model: CFA68-D

68" Worktop Freezer with Drawers

Heavy gauge #300 Series stainless steel top, stainless steel front and end panels, galvanized steel rear and grill and aluminum interior.

Designed to maintain NSF-7 temperatures in 100°F ambient.



Standard Model Features

REFRIGERATION SYSTEM

- Performance-rated refrigeration system
- Environmentally-safe R-404A refrigerant
- Unique forced air design utilizes fans (approx. every 12") across the entire back of unit for even distribution of cold
- Automatic, energy saving, non-electric condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, slide-out condensing unit

CABINET ARCHITECTURE

- 2" non-CFC polyurethane foam insulation
- Spring loaded, self closing door (over condensing unit)
- Magnetic snap-in door/drawer gaskets
- Stainless steel roll-out drawers
- 5" casters
- Completely enclosed, vented and removable rear and side grills
- Refrigerated door section above the condensing unit

MODEL FEATURES

- Expansion valve for quick recovery
- Automatic electric defrost
- Interior hanging thermometer
- Field rehingeable door (over condensing unit)

Options and Accessories

(upcharge and lead times may apply)

Doors in lieu of drawers	Condensing unit left or right
Drawer section above the condensing unit*	Remote models
Overshelves (single or double)	Door/drawer locks
Automatic, electric condensate evaporator	Adjustable legs
Exterior dial or digital thermometer	Front breathing
Stainless steel back and interior	

*Drawer section above condensing unit holds (1) 12 x 20 x 6 pan

NOTE: CFA-D models come standard with a door over the condensing unit. A drawer over the condensing unit is an option.



Toll-Free: 800-523-7138
 Phone: 215-244-1400
 Fax: 215-244-9579
 539 Dunksferry Road
 Bensalem, PA 19020
 www.continentalrefrigerator.com

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	22 (623 cu l)
Width, Overall (in.)	68 (1727 mm)
Depth, Overall (in.) (incl. handles & bumpers)	36 1/16 (916 mm)
Height, Overall (in.) (incl. 5" casters)	35 (889 mm)
No. of Drawers	4
No. of Half Doors	1
Interior Depth (in.) (above condenser)	30 (762 mm)
Interior Height (in.) (above condenser)	12 1/2 (318 mm)
Interior Width (in.) (above condenser)	17 (432 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/2
Capacity (BTU/Hr)*	2310

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Fans	2
Total Amps (int'l)	10.7 (4.9)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Weight (lbs.)	490 (222 kg)
Height - Crated (in.)	43 3/4 (1111 mm)
Width - Crated (in.)	70 (1778 mm)
Depth - Crated (in.)	47 (1194 mm)

DRAWER PAN CONFIGURATIONS

Two Tier: (2) 12 x 20 x 6 pans per drawer

Three Tier: (1) 12 x 20 x 4 pan per drawer (top)
and (2) 12 x 20 x 4 pans per drawer (center & bottom)

* Rating @ -15°F evaporator, 90°F ambient

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
(varies by country)

Continental

Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
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Due to our continued efforts in developing innovative products, specifications subject to change without notice.



Intertek

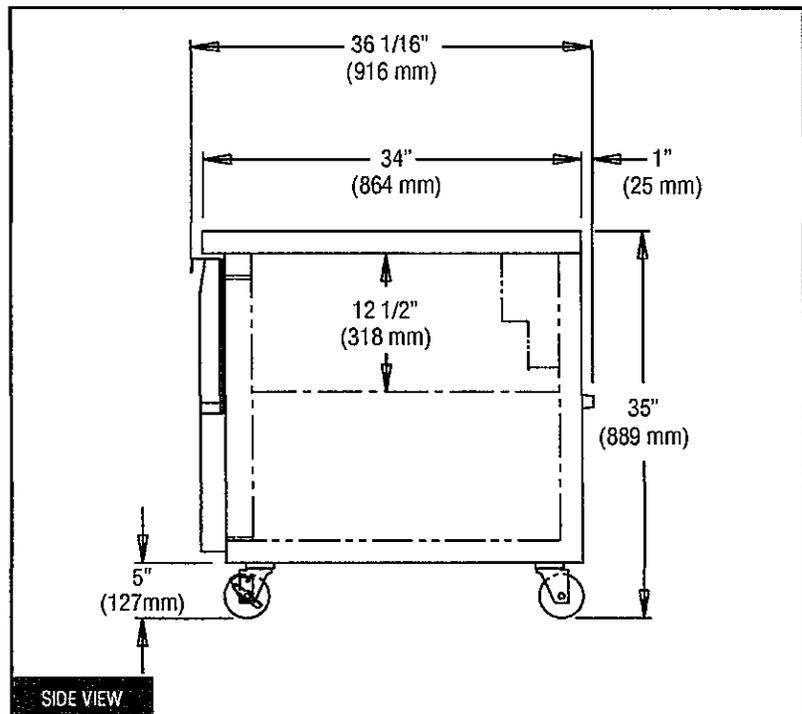
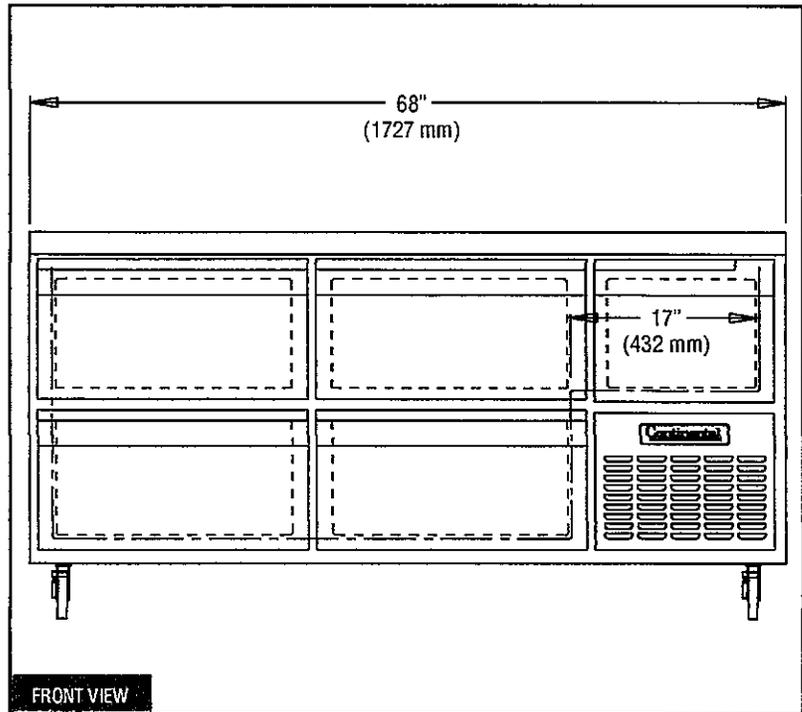


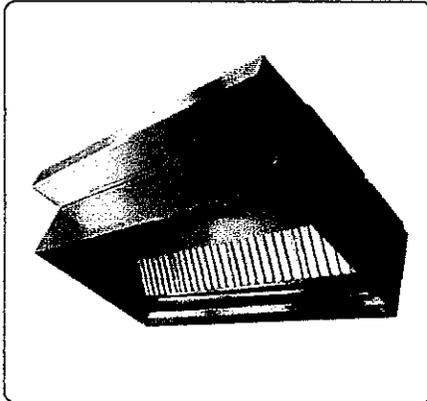
MADE IN THE U.S.A.

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A Division of National Refrigeration & Air Conditioning Products, Inc.

Model Plan Views

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Larkin®[Log In](#)**Kitchen Ventilation Products**
[Home](#) | [Hoods](#) | [Exhaust Fans](#) | [Make Up Air](#) | [Electrical Controls](#) | [System Components](#) | [Hood System Parts And Hardware](#)
Model: EO-FPSP**Model: EO-FPSP****16 & 30 AND 95-96**

Exhaust only canopy hood model with optional FPSP plenum

Overview

- The Exhaust Only Front Perforated Supply Plenum (EOFPSP) hood model is an exhaust only canopy style hood without built in make-up air. The EOFPSP hood model is an EO hood model used with Larkin Industries external FPSP to introduce 90% of the system's required make-up air. The FPSP is field installed and discharges the make-up air down across the face of the hood. Larkin Industries FPSP is built with internal V-shaped perforated balancing plates that ensure the make-up air is evenly distributed across the full length of the plenum. Superior airflow rates and versatile configurations make the EOFPSP hood model recommended for all cooking applications.

Features

- Standard Hood Widths: 42", 48", 54", 60"
- Standard Hood Lengths: One-piece construction from 4' through 16'
- Standard Hood Heights: 24" & 30"
- Material Types: 430 & 304 Stainless Steel, or Aluminized Steel
- Non-listed sizes and alternative materials are available
- UL Listed pre-wired incandescent lights
- UL classified Aluminum Baffle type grease filters
- Full crate and packaging
- 100% freight allowed pricing
- Larkin Industries constructs the EOFPSP hood of heavy gauge materials, and employs a solid welded standing seam construction
- Construction techniques and strict quality control measures ensure a top quality end product that is built to provide years of trouble-free service
- The FPSP plenum (field mounted) on the face of the hood features unique perforated V-shaped balancing plates mounted inside the collar; this ensures the make-up air is evenly distributed along the full face of the hood
- The Model EOFPSP is built in accordance with: NFPA96, ETL listed and tested to UL710 Standards, and approved by the NSF

Advantages

- The use of heavy gauge materials and construction techniques result in an end product that is more rigid and easier to install
- Superior airflow rates: This hood model operates at the lowest exhaust CFM to reduce the amount of space conditioning needed and reduce the volume of make-up air needed
- 90% of the system's required make-up air is supplied by the external front plenum
- The design of the EOFPSP hood maximizes capture and containment of cooking effluents to increase the kitchen comfort level
- The FPSP plenum (field mounted) on the face of the hood increases the capture and containment function on the hood and does not interfere with cooking operation below the hood
- By design, most of the make-up air is directed into the canopy and re-exhausted by the kitchen hood; this function promotes energy efficiency and kitchen comfort
- The EOFPSP hood is recommended for all cooking applications from light to extra heavy cooking loads
- 100% freight allowed pricing guarantees you will never see freight bills

[Additional Info](#)[Options](#)

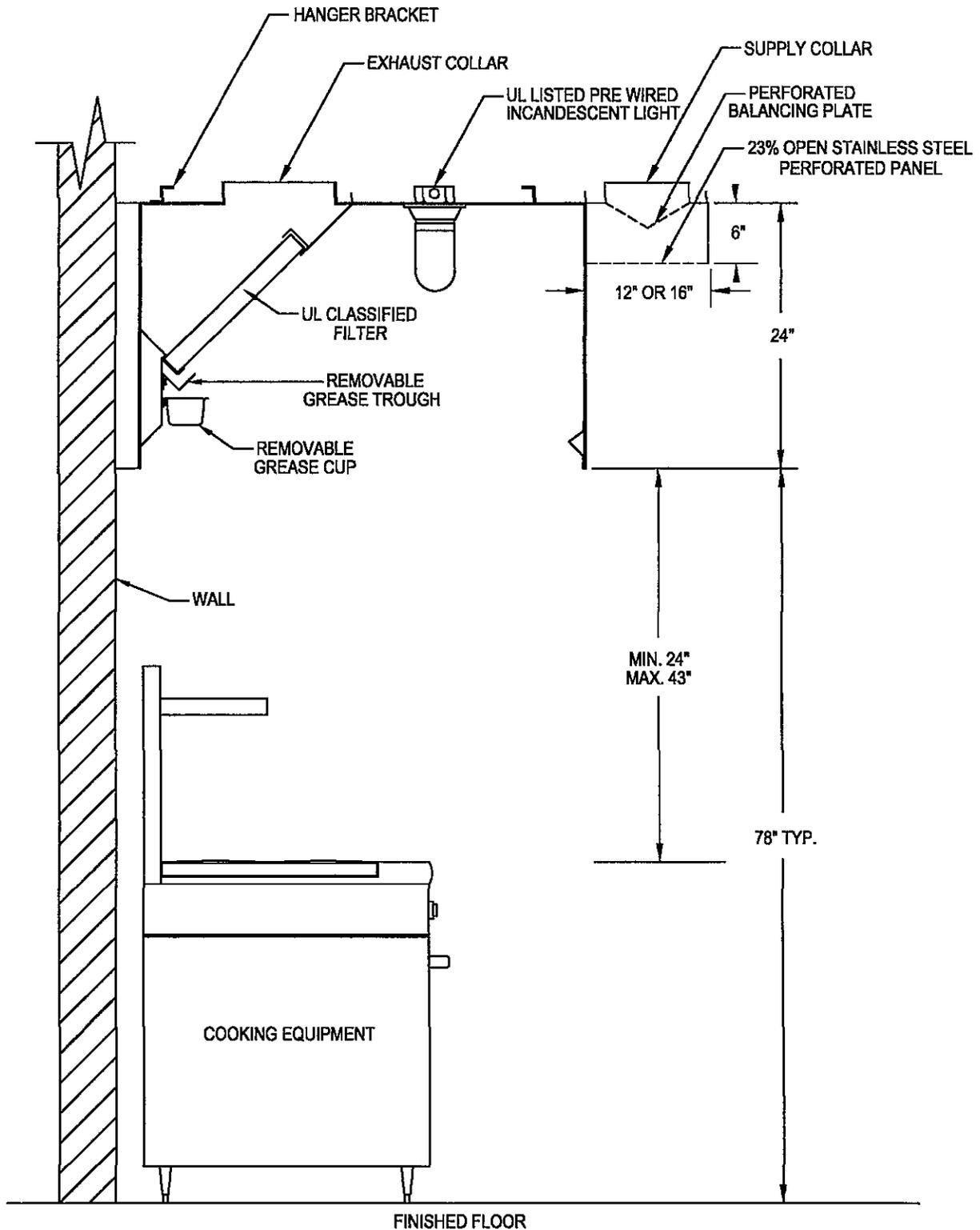
16 & 30

AND

95-96



Model: EO-FPSP
(Exhaust Only with Perforated Supply Plenum)



LARKIN INDUSTRIES, INC. - 114 David Green Road - Birmingham, AL 35244





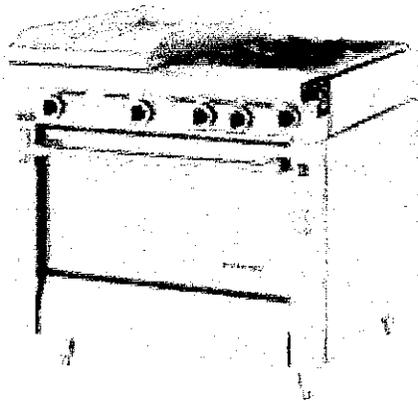
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 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Master Series Heavy Duty Combination Top Range

Master Series Heavy Duty Combination Top Range

Models

- MST42R
- MST42S
- MST42T
- MST42R-E
- MST42S-E
- MST42T-E



Model MST42R-E
 Range with 17" Valve Control
 Griddle and Two Open
 Burners

Standard Features

- Stainless steel front and sides.
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Two(2), 2-piece Starfire open burners w/removable heads rated 30,000 BTU (8.78kW) CE approved or 35,000 BTU (10.25kW) CSA approved models, (natural or propane gas)
- Removable ring grates over each burner & cast iron top grates
- Stainless steel drip tray under open burners
- Griddle with 1" (25mm) thick steel plate on left, with 30,000 BTU (8.78kW) "H" type burner controlled by Hi-Lo valve
- 2-5/16" (59mm) high welded steel splash guards, sides & back for griddle
- Clip-on stainless steel backsplash for griddle plate
- Removable front-mounted stainless steel grease receptacle
- Fully porcelainized oven interior
- Piezo Spark ignition for oven
- 40,000 BTU (11.72 kW) natural gas, 35,000 BTU (10.25 kW) propane gas cast iron oven burner
- Electric Spark ignition on all pilots
 Suffix -E models
- Sentry total flame failure protection for all burners

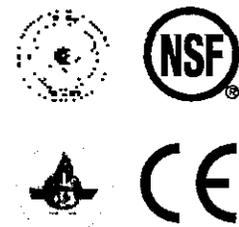
Options & Accessories

- Stainless steel main back
- Stainless steel common front rail up to 102" (2591mm) wide (2 or more units in a battery)
- Fully grooved griddle (or grooved sections)
- Stainless steel oven interior
- Convection oven base, add C to model #, e.g. MST42RC
- Additional oven rack
- Rear gas connection, 3/4", 1", or 1-1/4" NPT
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- End caps and cover (NC, Specify)
- Set of (4) Polyurethane non-marking swivel casters w/ front brakes
- 6" (152mm) stainless steel adj. legs
- Dais base (not for use with "RC" oven)
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor and/or electric ignition (export)
- Celsius dial for oven thermostat (NC)

Specifications

Heavy-duty combination top gas range with oven, One 17" (432mm) W x 25" (635mm) D, 1" (25mm) thick, Hi-Lo valve griddle on left, 30,000 BTU (8.78kW), bordered side and rear by continuously welded stainless steel splash guard. Two 30,000 BTU (8.78kW) Starfire open burners with removable heads. Sentry total flame failure protection for all burners. Heavy duty cast iron top grates/ring grates on right only, 34" (864mm) W x 38" (965mm) D, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior with 40,000 BTU (11.72kW) cast iron burner. Stainless steel front and sides. Natural or propane gas available. Also available with storage base w/ doors, suffix S, and modular top, suffix T.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



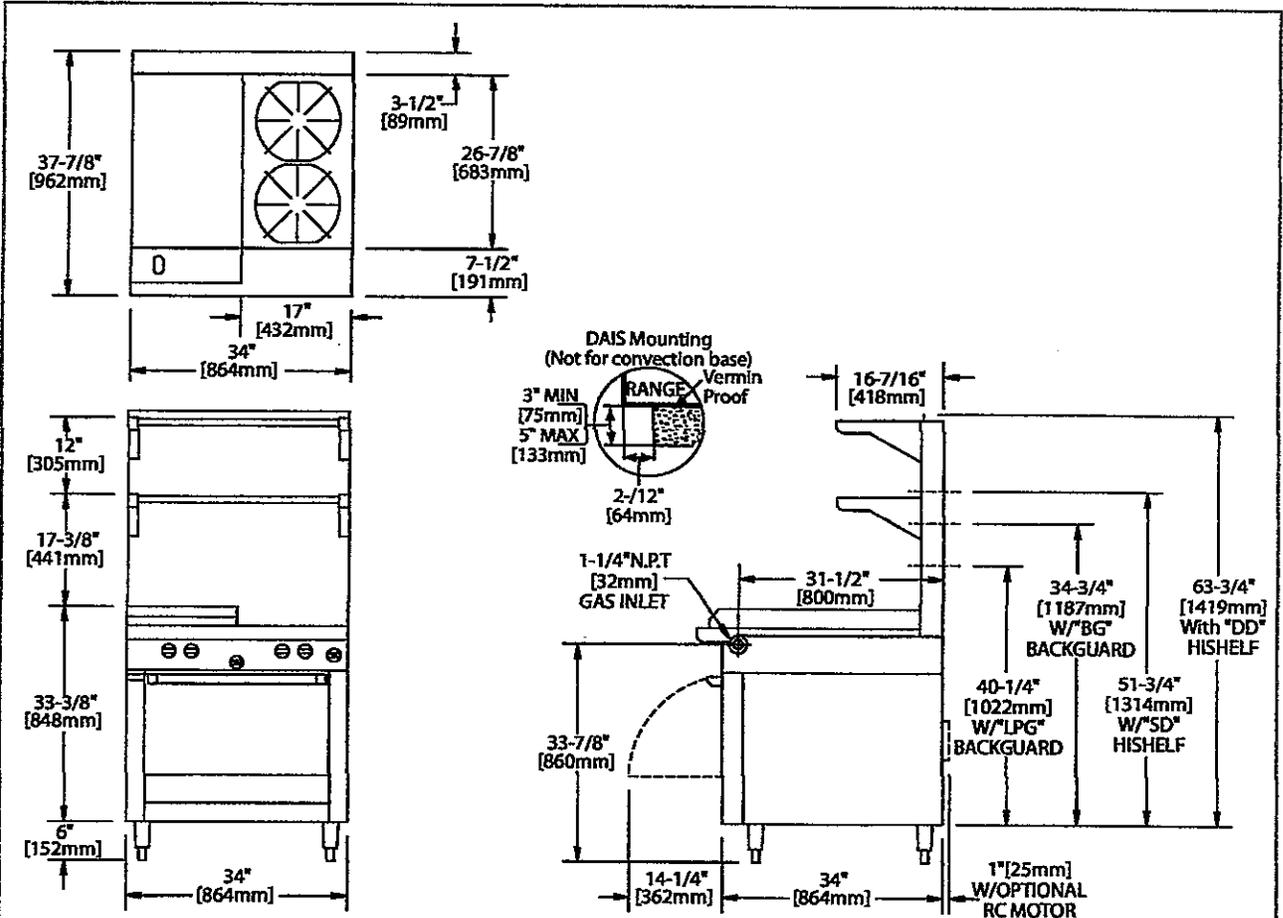
Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 6924
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
 6924
 12/18



Master Series Heavy Duty Combination Top Range



Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
MST42R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
MST42S	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26(665)	30-1/2(773)	20-1/2(519)
MST42T	34(864)	38(965)	36-3/8(924) w/stand	9-1/2(241) w/o stand*	N/A	N/A	N/A

*Modular top has 1-1/2" seating flanges. **RC oven is 25" (635mm) deep.

INPUT-BTU/hr	MST42R(C)		MST42S & MST42T	
	Natural	Propane	Natural	Propane
Griddle Top	30,000 (8.78kW)	30,000 (8.78kW)	30,000 (8.78kW)	30,000 (8.78kW)
Open Top: CE Approved Models	60,000 (17.57kW)	60,000 (17.57kW)	60,000 (17.57kW)	60,000 (17.57kW)
Open Top: CSA Approved Models	70,000 (20.50kW)	70,000 (20.50kW)	70,000 (20.50kW)	70,000 (20.50kW)
Oven: CE and CSA Approved Models	40,000 (11.71kW)	35,000 (10.25kW)	N/A	N/A

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top

Installation Notes			Shipping Wt: (Lb/Kg) ²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	
Sides: 11" (279mm) Back: 6" (152mm)	Crated: 39-1/4"(997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	MST42R 520/326 MST42S 420/191 MST42T 330/150

¹NOTE: Installation clearance reductions are applicable only where local codes permit.

²Shipping Cubic Feet 50 for R & S Models, 20 for T models

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Electrical characteristics each RC oven: 1/3 HP motor, 120 VAC, single phase, 3.4 amps, 6 ft. (1.8m) power cord with NEMA 5-15P plug provided. 230 VAC export is direct connect, single phase, 50 Hz.

Please specify gas type when ordering.

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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21-22



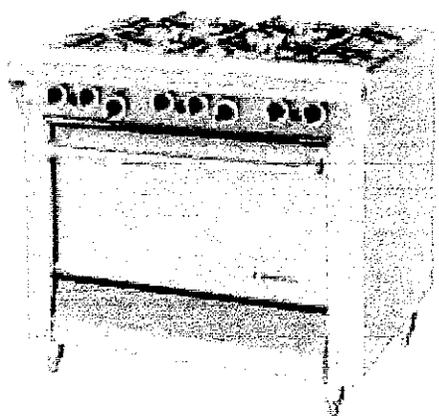
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 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Master Series Heavy Duty Open Burner Top Range

Master Series Heavy Duty Open Burner Top Range

Models

- MST43R
- MST43S
- MST43T
- MST43R-E
- MST43S-E
- MST43T-E



Model MST43R
 (valve control panel not as depicted)
 Range With
 Six Open Star Burners

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Six (6) 24,000 BTU, (7.03 kW) natural gas or 20,000 BTU, (5.86kW) propane gas Starfire burners
- Removable ring grate bowl over each burner
- Cast iron top grates
- One-piece Stainless Steel drip tray
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU, (11.72 kW) natural gas, 35,000 BTU (10.25kW) propane gas cast iron oven burner
- Storage base models with aluminized steel interiors, (Suffix S/S-E)
- Modular Top models (Suffix T/T-E)
- Electric Spark ignition on all pilots
- Suffix -E models
- Sentry total flame failure protection for all burners

Options & Accessories

- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Stainless steel oven interior
- Convection oven base, add C to Model No., e.g. MST43RC
- Additional oven rack
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/restraining device, please specify
- Rear gas connection; 3/4", 1", or 1-1/4" NPT
- End caps and cover, NC, specify
- 4 Polyurethane non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adj. legs
- Storage base shelf of aluminized or stainless steel
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor and/or electric ignition (export)
- Celsius dial for oven thermostat, NC

Specifications

Heavy-duty gas range with oven, with six (6) 24,000 BTU, (7.03kW), Starfire burners. Sentry total flame failure protection for all burners. Heavy-duty cast iron top grates/ring grates. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior with 40,000 BTU, (11.72 kW), cast iron burner. Stainless steel front and sides. Natural or propane gas. Also available with storage base with doors, suffix S, and modular top, suffix T

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



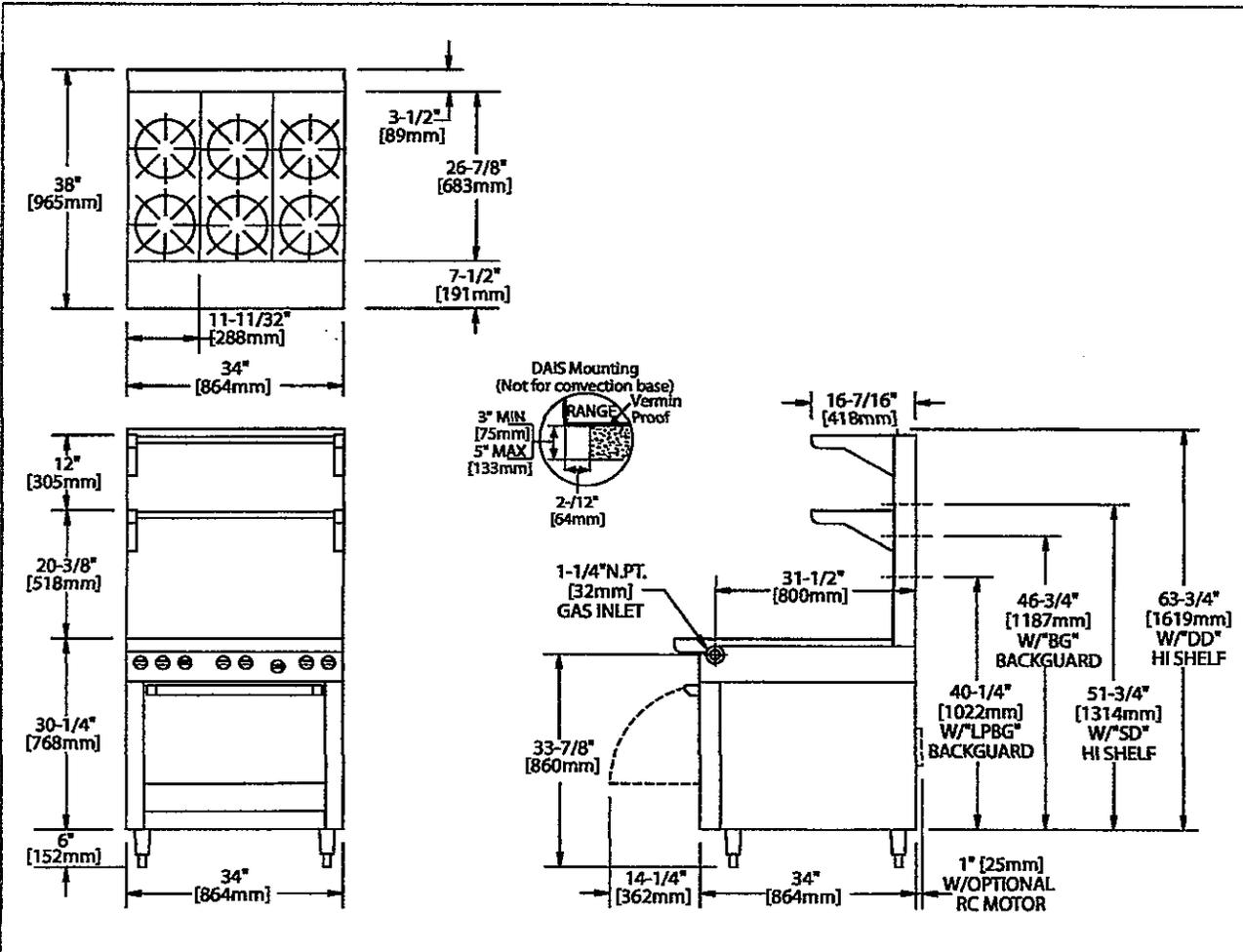
Garland Commercial Ranges Ltd.
 1177 Kamato Road,
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Master Series Heavy Duty Open Burner Top Range



Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
MST43R(E)	34(864)	38(965)	36-1/4(921)	30-1/4(768)	26-1/4(667)	29(737)**	13-1/2(343)
MST43S(E)	34(864)	38(965)	36-1/4(921)	30-1/4(768)	26(665)	30-1/2(773)	20-1/2(519)
MST43T(E)	34(864)	38(965)	36-3/8(924) w/stand	9-1/2(241) w/o stand*	N/A	N/A	N/A

*Modular top has 1-1/2" seating flanges. **RC oven is 25" (635mm) deep.

INPUT-BTU/hr (Natural Gas)	MST43R(E) & MSTRC(E)	MST43S(E) & MST43T(E)	Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.
Top Section***	144,000 (42.19W)	144,000 (42.19kW)	
Oven ***	40,000 (11.72kW)	N/A	
Total	184,000 (53.9kW)	144,000 (42.19kW)	

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top
 *** Top Sections rated 120,000 BTU (35.16kW) and Oven Rated 35,000 BTU (10.25kW) for Propane gas

Installation Notes			Shipping Wt: (Lb/Kg)²
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	MST43R 440/200 - 50 MST43S 340/155 - 50 MST43T 250/114 - 20
Sides: 11" (279mm)	Crated: 39-1/4"(997mm)	Natural: 6 WC (15mbar)	
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 10 WC (25mbar)	

¹NOTE: Installation clearance reductions are applicable only where local codes permit.

Electrical characteristics: Each RC oven -1/3 HP motor, 120 VAC, single phase, 3.4 amps (c/w 6 ft. (1.8m) power cord with NEMA 5-15P plug). 230 VAC export is direct connect, single phase, 50 Hz. Electrical Spark Ignition (suffix "E") - 0.1 amps for 115V 60Hz 1 Phase (c/w NEMA 5-15P cord & plug on models with out RC oven) and 0.05 amps for 240C 50Hz 1 phase.

Please specify gas type when ordering.

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

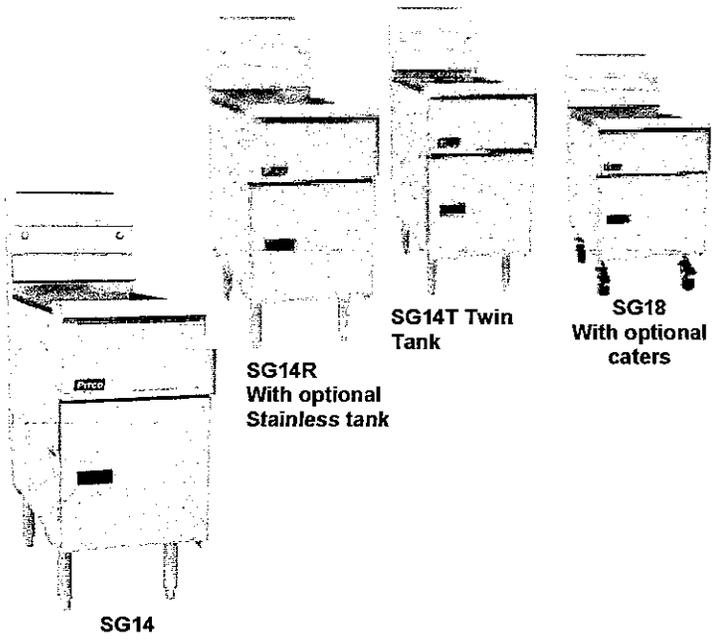


SOLSTICE Gas (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

Project 23-24 E
Item No. _____
Quantity _____

L.P. Gas

SOLSTICE GAS (SG) Series Single Economy SG14, 14R, 18 Fryer



APPLICATION

For High Production Gas single Economy frying specify Pitco Solstice Gas Models SG14, 14R, 14T or SG18 tube fryers with the patented Solstice Burner Technology. The dependable blower free atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes standard with a millivolt thermostat with a thermo-safety pilot, high temperature safety limit switch. The unique Solstice burner and baffle design increases cooking production, lowers flue temperature and improves working environment compared to previous models.

MODELS AVAILABLE

- SG14** (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)
- SG14R** (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)
- SG14T** (20-25 lbs, 7 x14", 50 Kbtu/hr per side for *this twin tank, 100 Kbtu/hr total*)
- SG18** (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat)
200°F-400°F (190°C-93°C CE)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9"(22.9cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
 - 2-Twin Baskets
 - 1-Full Basket (not available on 14T)

ACCESSORIES (AT ADDITIONAL COST)

- Stainless Steel back
- 9" (22.9 cm) adjustable, non locking rear & front locking casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets (not available on 14T)



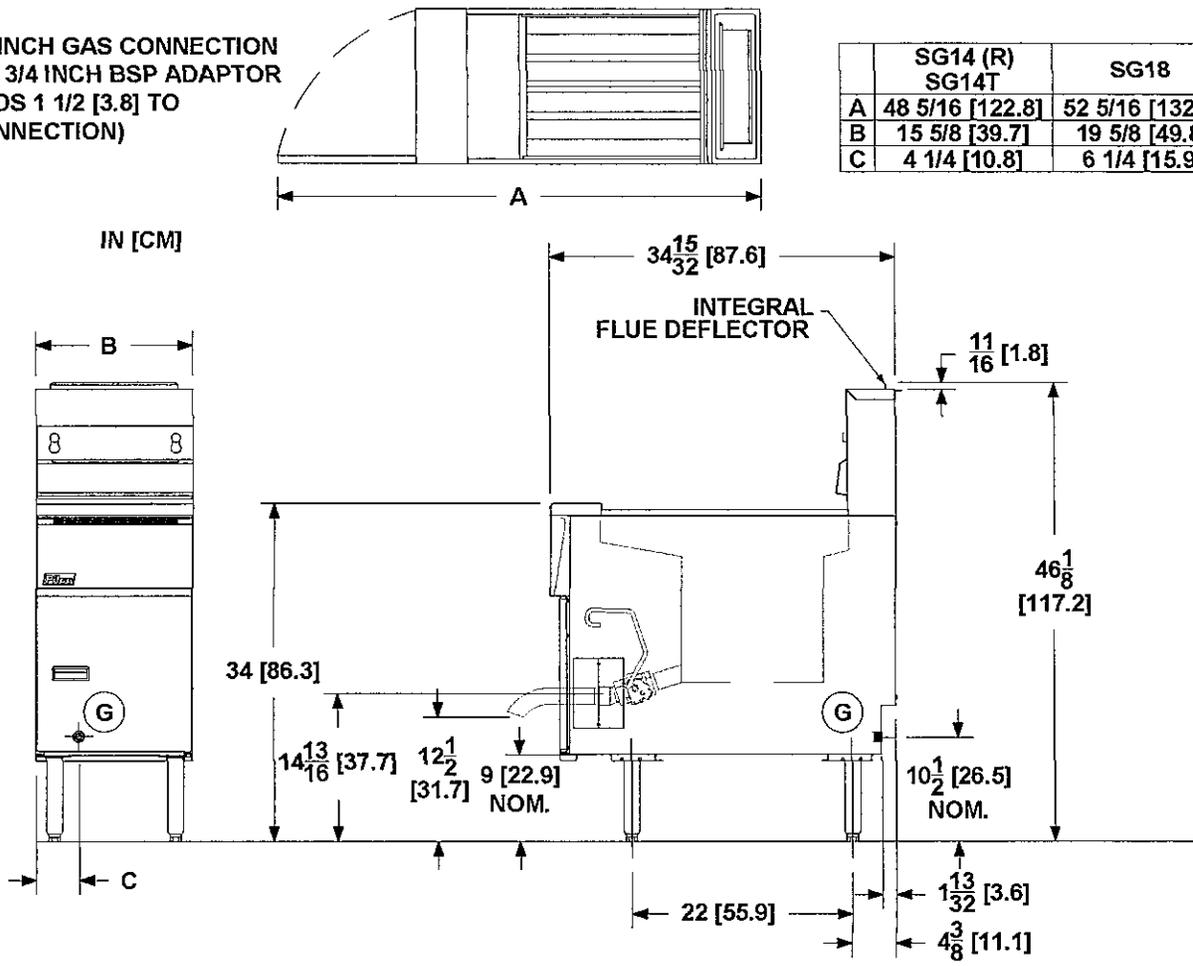
Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304
603-225-6684 • FAX: 603-225-8497 • www.pitco.com

SOLSTICE GAS (SG) Series Single Standalone **SG14** 14R, 14T, 18 Fryer

23-24
(E)

SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

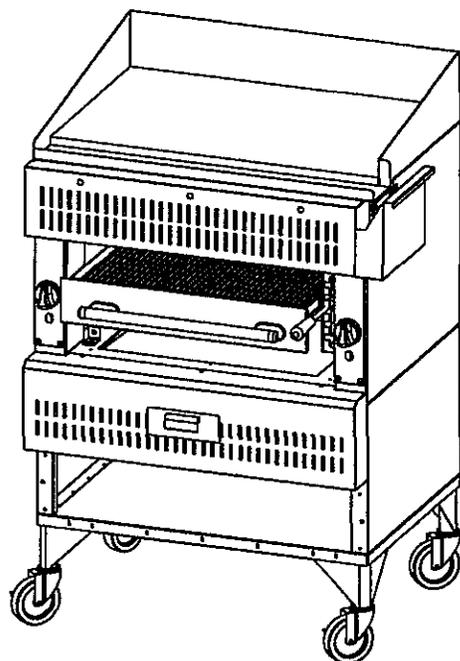
ⓐ 3/4 INCH GAS CONNECTION
(CE 3/4 INCH BSP ADAPTOR
ADDS 1 1/2 [3.8] TO
CONNECTION)



	SG14 (R) SG14T	SG18
A	48 5/16 [122.8]	52 5/16 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]

INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Cook Depth	Oil Capacity			
SG14 & 14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)			
SG14T per side	7 x 14 in (17.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)			
SG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	75 Lbs (34 kg)			
FRYER SHIPPING INFORMATION (Approximate)						
Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube			
SG14 & 14R	208 Lbs (95 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ (1.0m ³)			
SG14T per side	230 Lbs (104 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ (1.0m ³)			
SG18	226 Lbs (103 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ (1.0m ³)			
INSTALLATION INFORMATION						
GAS SYSTEM REQUIREMENTS						
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.			
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)				
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)				
CLEARANCES (Do Not Curb Mount)						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	
		6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
SHORT FORM SPECIFICATION						
Provide Pitco Solstice Gas Model (SG xxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Provide options and accessories as follows:						



HEAVY DUTY COOKING**VULCAN****VST3B
HEAVY DUTY GAS CERAMIC
CHOP HOUSE BROILER**NO MONTAGUE
SPEC SHEET
AVAILABLE

Model VST3B



- VST3B Ceramic broiler with griddle plate

STANDARD FEATURES

- Stainless steel front, sides, leg stand with 6" casters.
- Three 33,500 BTU/hr. cast iron burners with ceramic radiant tiles, 100,000 BTU/hr. input.
- Standing pilot ignition system.
- Two infinite heat controls per deck.
- Spring balance five position grid for raising and lowering.
- Grid area 625 sq. in.: 25"w x 25"d.
- Grid moves on roller bearings.
- Cold rolled steel grid bars for marking.
- 1/2" griddle plate with 2" splashers.
- Side mounted grease receptacle for griddle plate.
- Insulation between outer and inner walls.
- Rear gas connection with 1" regulator supplied.
- One year limited parts and labor warranty.

ACCESSORIES

- Flexible gas hose with quick disconnect and restraining device.

SPECIFICATIONS

Heavy-duty single section gas over fired ceramic broiler with 1/2" griddle plate, Vulcan Model No. VST3B. Stainless steel front, sides, leg stand and 6" high casters with 5" wheels. Three 33,500 BTU/hr. input. Standing pilot ignition system. Two infinite heat controls. Spring balance five position grid assembly. Achieves 950° across the cooking grid. Achieves 650° across the griddle top. Broiler grid measures 25"w x 25"d.

Exterior Dimensions:

36"w x 38"d x 58 1/4"h on leg stand with casters.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

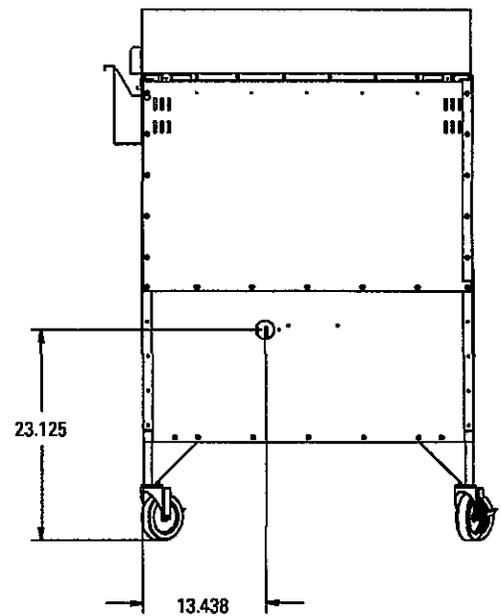
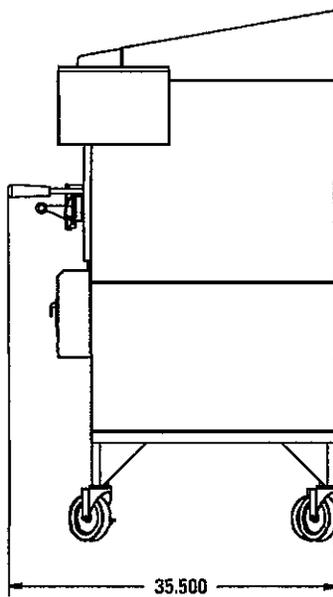
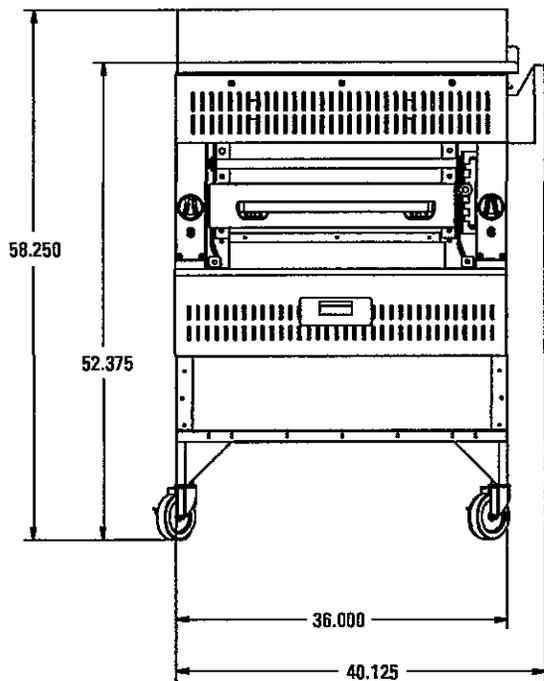
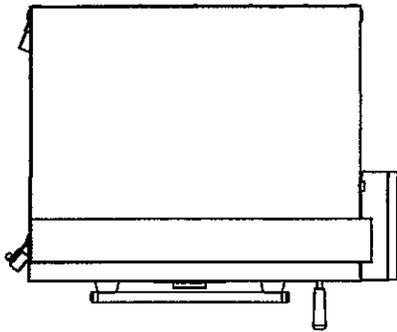
HEAVY DUTY COOKING



VST3B
HEAVY DUTY GAS CERAMIC
CHOP HOUSE BROILER

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator suitable for this application is furnished and must be installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
5. This appliance is manufactured for commercial installation only and is not intended for home use.

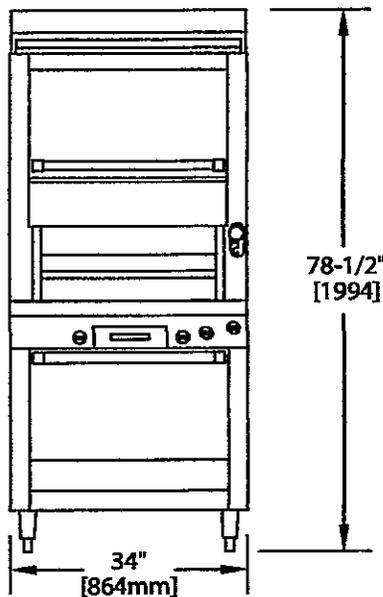
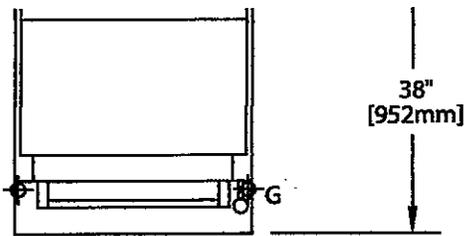


a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



Master Series Heavy Duty Upright Broiler



¹NOTE: Installation clearance reductions are applicable only where local codes permit.

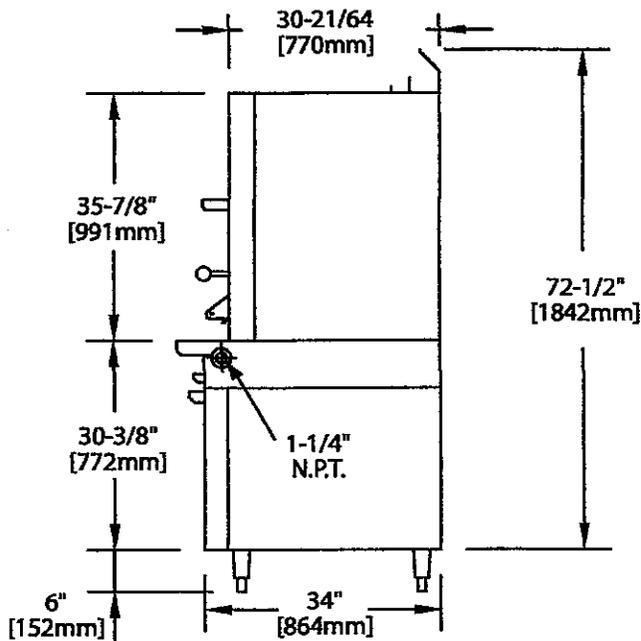
Data applies only to North America

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96. (for North America only)

Electrical characteristics eaRC oven: 1/3HP motor, 120 VAC, single phase, 3.4 amps.

Please specify gas type when ordering.



¹Note for convection oven base models add 1" (25mm) to the over all depth.

Product	Width: In(mm)	Depth: In(mm)	Height: In(Mm) (w/ NSF Legs)	Oven/Storage Base Interior: In(mm)		
				Width	Depth	Height
M100XRM	34(864)	38(965)	72-1/8(1831)	26-1/4(667)	29(737)	13-1/2(343)
M100XSM	34(864)	38(965)	72-1/8(1831)	26(665)	30-1/2(773)	20-1/2(519)

INPUT (Natural Gas)	M100XRM		M100XSM	
	BTU	kW	BTU	kW
Top Section	70,000	20.56	70,000	20.56
Oven	40,000	11.72	N/A	N/A
TOTAL	110,00	32.28	70,000	20.56

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top

Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure
Sides: 6" (152mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 11" WC (28mbar)

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

www.garland-group.com
6890
12/18





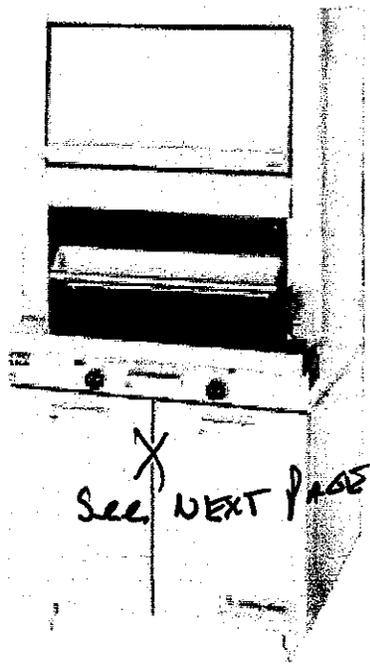
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 Approved _____
 Date _____

Master Series Heavy Duty Upright Broiler

Master Series Heavy Duty Upright Broiler

Models

- M100XRM
- M100XSM



Model M100XRM
 Infra Red Broiler with
 Upper Finishing oven

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome steel adjustable legs
- 7-1/2" (191mm) stainless steel front rail
- Porcelain interior finishing oven
- Four direct radiant, infra-red burners, 17,500 BTU, (5.14 kW) each
- 120 volt air intake blower motor
- Air-proving safety switch
- Removable broiler grid racks sections; 24" (610mm) wide x 22" (559mm) deep.
- 3 position adjustable rack
- Large capacity, easily removable broiler chamber grease container located out of the heat zone
- Two (2) Hi/Med/Lo independent heat controls for broiling chamber
- 40,000 BTU (11.72 kW - natural gas)/35,000 BTU (10.25 kW - propane), cast iron oven burner
- Piezo spark ignition for oven
- Fully porcelainized oven interior

Options & Accessories

- Stainless steel main back
- Convection oven base, add C to Model No., e.g. M100XRC
- Additional oven rack
- 3/4" rear gas connection (stand alone); 1-1/4" NPT rear gas connection (battery installation)
- End caps and cover (NC - specify at time of order)
- Polyurethane non-marking swivel casters (4) w/front brakes
- 6" (152mm) stainless steel adjustable legs
- Toe base (not for use with "RC" oven)
- Storage cabinet with doors
- Celsius dial for oven thermostat (NC)

Specifications

Heavy-duty gas infra-red broiler with oven and upper finishing oven, Model #M100XR. Four (4) 17,500 BTU (5.14kW) direct radiant, infra-red burners. Adjustable broiler rack with removable grid. Fan-assisted clean air delivery system for broiler section. Porcelain enamel oven interior with 40,000 BTU (11.72 kW) cast iron oven burner. Standard with stainless steel front and sides. Two independent heat controls, (left and right), for broiling chamber. Natural or propane gas. Also available with storage base w/ doors, M100XSM.



NOTE: Broilers supplied with casters must be installed with an approved restraining device.

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

General Inquiries 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

www.garland-group.com
 6890
 12/18



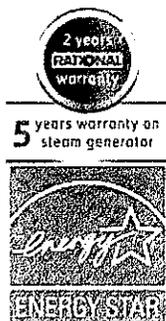
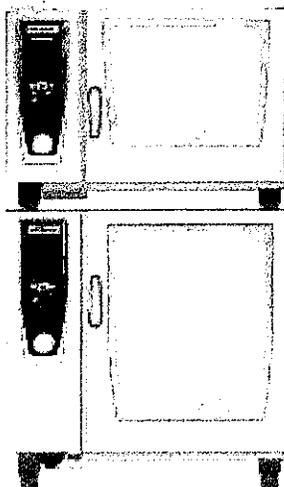
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Thu Dec 13 10:30:55 CET 2018



Specification

SelfCookingCenter® SCC Combi-Duo Open Stacking Kit feet 6" (150 mm) 62/102 E (16 x 18 x 26 inch/32 x 12 x 20 inch)



Capacity

- Sixteen (16) full-size sheet pans (18"x26") or Thirty two (32) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8" (68 mm)

Standard Features

- Electrically heated device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- Optical rack signaling function
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Optical rack signalling function
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification

- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system
- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- Height adjustable feet +/- 3/8" (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking
- UL listed as Commercial Cooking Appliance with Integral Systems for Limiting the Emission of Grease-laden Air

Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode - determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Integral fan impeller brake
- Door handle with right/left and slam function

Combi-Duo / Stacking Kit

- Unit feet 6"/150 mm

Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

Ventilation approvals

- This appliance conforms to the EPA 202 test in accordance to the ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

Approval/Labels



Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
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Specification

Thu Dec 13 10:30:55 CET 2018

SelfCookingCenter® SCC Combi-Duo Open Stacking Kit feet 6" (150 mm) 62/102 E (16 x 18 x 26 inch/32 x 12 x 20 inch)

ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request	
Voltage / breaker / running amps / AWG	Voltage / breaker / running amps / AWG
<input type="checkbox"/> 62 E – 208V 3 Ph / 70 / 61.4 / #3- field retrofittable to 240 V	<input type="checkbox"/> 240V 3 Ph / 80 / 70.8 / #3
102 E – 208V 3 Ph / 125 / 102.7 / #2 -field retrofittable to 240 V	240V 3 Ph / 40 / 35.5 / #8
<input type="checkbox"/> 62 E – 480V 3 Ph / 40 / 31.5 / #8	
102 E - 480V 3 Ph / 70 / 52.6 / #4	
<input type="checkbox"/> 62 E – 440V 3 Ph / 35/ 29.0 / #8	
102 E - 440V 3 Ph / 60 / 48.6 / #4	

ACCESSORIES	
<input type="checkbox"/> Installation Kits – include electrical, water and drainage connection– 1 needed for each unit	
<input type="checkbox"/> For 62 - 208 or 240/60/3PH	8720.1563US
<input type="checkbox"/> For 102 - 208 or 240/60/3PH	8720.1554US
<input type="checkbox"/> For 62 - 480 or 440/60/3PH	8720.1552US
<input type="checkbox"/> For 102 - 480 or 440/60/3PH	8720.1551US
<input type="checkbox"/> RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power	56.00.210A
<input type="checkbox"/> RATIONAL Care Tabs – prevents scale deposits	56.00.562
<input type="checkbox"/> Certified installation by RATIONAL SERVICE-PARTNERS	See document
<input type="checkbox"/> RATIONAL Single Water Filter- for all single models and Combi-Duo XS/XS, 61/61 and 61/101	1900.1154US
<input type="checkbox"/> RATIONAL Double Water Filter- for Combi-Duo 62/62 and 62/102 or if used for more than 2 units	1900.1150US
<input type="checkbox"/> 62 Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs	87.00.521US
<input type="checkbox"/> 102 Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs	87.00.523US
<input type="checkbox"/> Mobile oven racks and Finishing® plate racks – easier operation of full loads	See accessories brochure
<input type="checkbox"/> Run-in rail for mobile oven and plate racks	60.61.094
<input type="checkbox"/> Transport trolley for mobile oven and plate racks – standard and height adjustable	See accessories brochure
<input type="checkbox"/> Heat shield –for top unit for installation next to heat source (e.g. range, grill)	60.70.392
<input type="checkbox"/> Condensation breaker – to divert steam from the top unit into existing hood system	60.72.591
<input type="checkbox"/> UltraVent recirculating hood	60.74.974
<input type="checkbox"/> UltraVent Plus recirculating hood	60.74.979
<input type="checkbox"/> RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data	42.00.162
<input type="checkbox"/> VarioSmoker – for a large variety of smoked products	60.73.010
<input type="checkbox"/> For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more	See accessories brochure

FACTORY INSTALLED OPTIONS (special order)	
<input type="checkbox"/> Left-hinged door 208V / 240V	
<input type="checkbox"/> Left-hinged door 480V / 440V	
<input type="checkbox"/> Door safety lock – handle is turned left then right before the door can be opened	
<input type="checkbox"/> Sous-Vide core temperature probe, includes core temperature probe (both attach externally)	
<input type="checkbox"/> Externally attached standard core temperature probe	
<input type="checkbox"/> 3 Core temperature probes for iLevelControl includes core temperature probe (both attach externally)	
<input type="checkbox"/> Lockable control panel cover	
<input type="checkbox"/> Control panel protection	
<input type="checkbox"/> Mobile oven rack package (mobile oven rack + run-in rail)	
<input type="checkbox"/> Unit with special hinging racks for bakeries and supermarkets	
<input type="checkbox"/> Integrated fat drain	
<input type="checkbox"/> Marine version (electric units only)	
<input type="checkbox"/> Security version	

Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:
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Specification

SelfCookingCenter® SCC Combi-Duo Open Stacking Kit feet 6" (150 mm) 62/102 E (16 x 18 x 26 inch/32 x 12 x 20 inch)

ConnectedCooking



For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

iCookingControl - Automatic cooking



7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

Combi-Steam mode



Steam °F/(°C) 85 to 265/(30 to 130)



Hot air °F/(°C) 85 to 575/(30 to 300)



Combi °F/(°C) 85 to 575/(30 to 300)

HiDensityControl®



Highest steam saturation, and dynamic air mixing for perfect and even cooking

Efficient CareControl



Efficient self-cleaning CareControl recognizes soiling and scale and removes it

iLevelControl



Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings.

Technical Specification

Dimensions	Width	Depth	Height
Exterior	42 3/8" (1,075 mm)	42 7/8" (1,089 mm)	73 1/8" (1,857 mm)
Incl. Vent/Handle	-	45 1/2" (1,156 mm)	75" (1,913 mm)

Weight	
Max Per Shelf	66/66 lbs
Max Load Size	132/132 lbs
Net	707.5 lbs
Shipping	796 lbs

Size	Electric, 60 hz	Breaker	Cable connection	Running Amps
62/102	208V 3 PH	70A/125A	#3/#2	61.4/102.7
62/102	240V 3 PH	80A/150A	#3/#2	72/119
62/102	480V 3 PH	40A/70A	#8/#4	31.5/52.6
62/102	440V 3 PH	35A/60A	#8/#4	28.8/48.6

Not supplied with cable connection. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Special voltages available upon request. Do not use fuses. Supplied with an external data interface (splashwater proof LAN socket RJ45).

Thermal load and airflow requirements

Latent	958 W/1764 W
Sensible	1236 W/2152 W
Unit free standing	26945 ft³/h/44391 ft³/h
One side against a wall	16986 ft³/h/27969 ft³/h
Noise values	65 dBA/65 dBA

Connected load electric for each unit

Hot air connection:	21.6 kW/36 kW
Steam connection:	18 kW/36 kW
Connected load electric:	22.1 kW/37 kW

Water Requirements

Connection	3/4" GHT
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Min/Max Flow Rate	3 gpm/6.6 gpm/3 gpm/6.6 gpm
Water Drain	2" OD (50 mm) hub

Connect only to 2" (XS = 1 1/2") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl ₂)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl ₋)	< 4.68 gr/gal (80 ppm)	RO or deionization

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

RATIONAL USA Inc.
1701 Golf Road, Suite C-120, Commerce
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

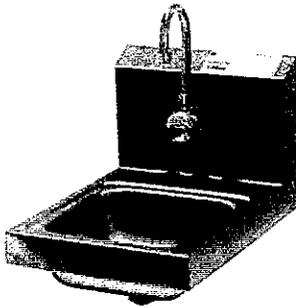


STAINLESS STEEL
HAND SINKS

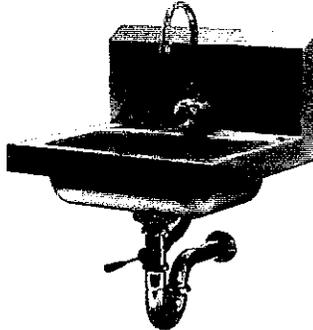
ELECTRONIC OPERATED FAUCETS

Conforms To NSF 61/9 Lead Free Requirements

27-28-1081
NSF
CSA US



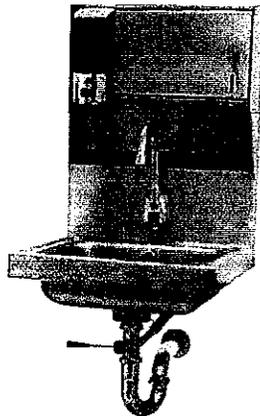
7-PS-53



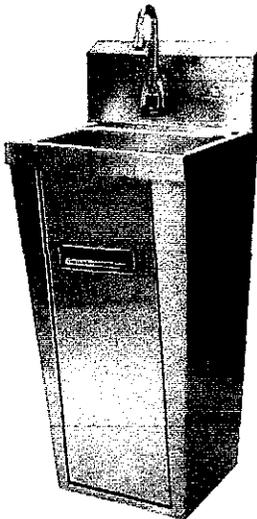
7-PS-51



7-PS-61

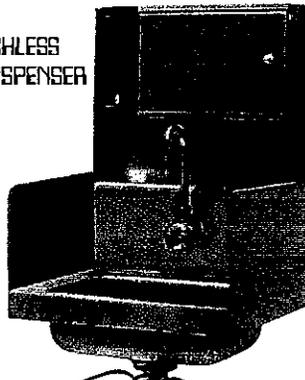


7-PS-81



7-PS-91

TOUCHLESS
SOAP DISPENSER



7-PS-131

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

FEATURES:

One piece **Deep Drain** sink bowl design.
Sink bowl is 10"x14"x5" (Excludes 7-PS-53. Unit has 9"x9"x5" bowl).
"Hands Free" Electronic Faucet makes use of infrared technology to sense the user's presence and immediately turn on water supply that is pre-mixed to desired temp.
Electronic gooseneck faucet is splash mounted and comes complete with AC/DC control module, sensor, 4 "AA" batteries and spout.
All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.
Stainless steel basket drain 1 1/2" IPS.

Additional Features:

7-PS-51 & 7-PS-81 lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2". Splash mounted soap dispenser.
7-PS-81 towel dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid Soap dispenser.
7-PS-91 pedestal skirt.
7-PS-131 K-175 electronic faucet, splash mount touchless liquid soap dispenser. 7-3/4" Side Splashes.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces & to a satin finish.
Die formed Countertop Edge with a 3/8" No-Drip offset.
One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.
Electronic Faucet solid brass, chrome plated.
Wall mounting bracket is stainless steel and of offset design.
All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Electronic faucet is 1/2" male IPS thread.
K-175 Replacement Electronic Operated Faucet.
Faucet Flow Rate: 2.2 GPM/8.3 LPM aerator. 60 PSI.



HANDS-FREE TOUCHLESS SOAP DISPENSER UPGRADE

- Wall Mounted
- A/C or Battery Powered (Requires 4 "AA" Batteries. Not Included)
- Low Soap Indicator Window
- Includes Wall Bracket & Hardware
- Uses Liquid Soap (Excludes 7-PS-131)

7-PS-104



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.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service: Email: customer@advancetabco.com or Fax: 631-242-6900
For Smart Fabrication™ Quotes: Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

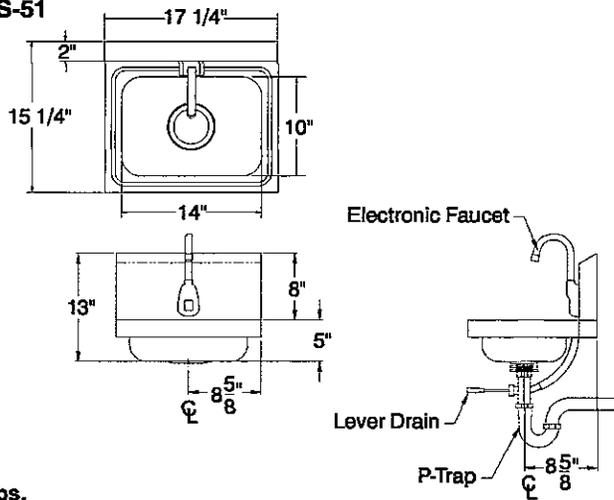
07-28
108-109

TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

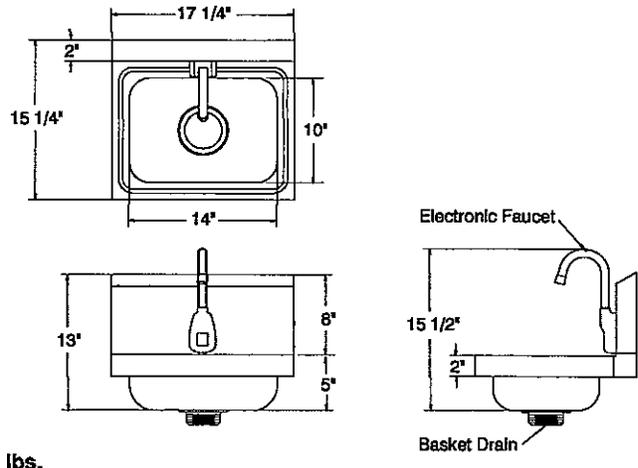
ALL DIMENSIONS ARE TYPICAL

7-PS-51



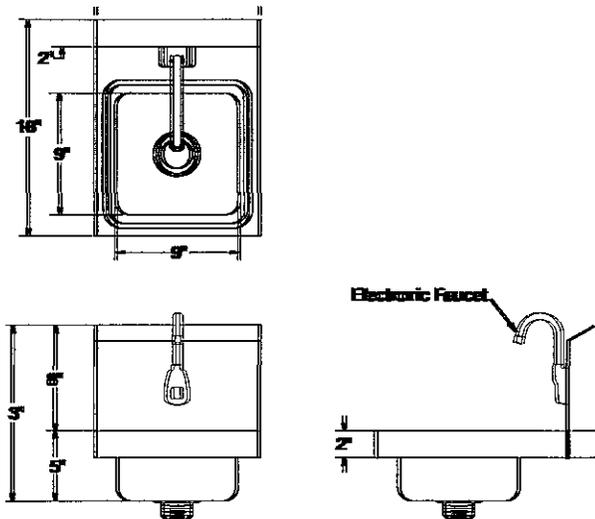
21 lbs.

7-PS-61

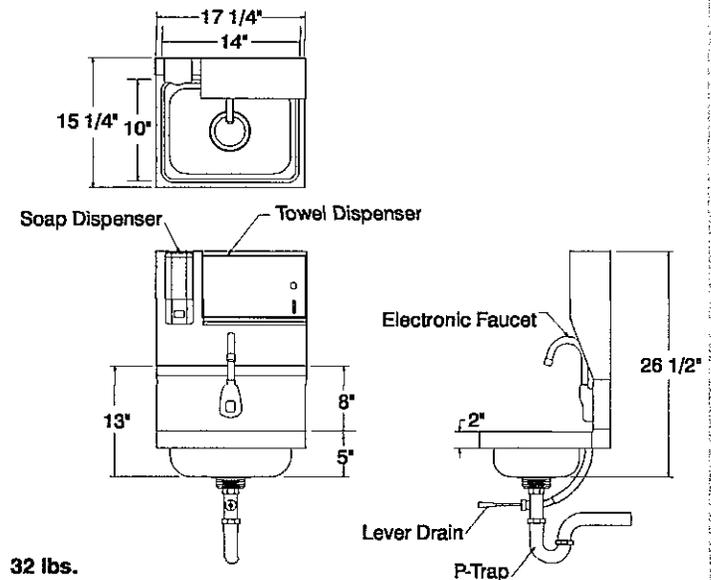


19 lbs.

7-PS-53

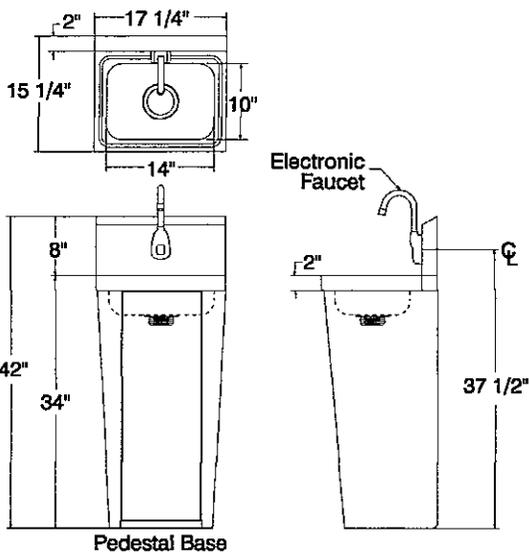


12 lbs.



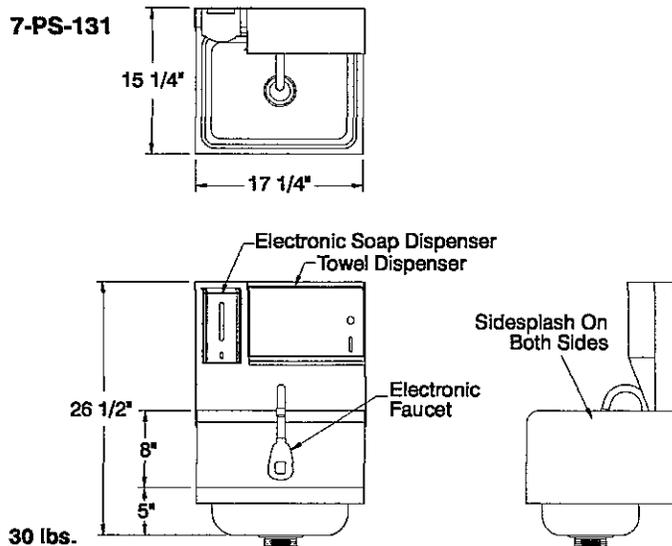
32 lbs.

7-PS-91



41 lbs.

7-PS-131



30 lbs.



HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**LEGACY®
HL600 MIXER****HOBART****LEGACY® HL600 MIXER****STANDARD FEATURES**

- Heavy-Duty 2.7 H.P. Motor
- Gear Transmission
- Four Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 20-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- Power Bowl Lift
- #12 Taper Attachment Hub
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

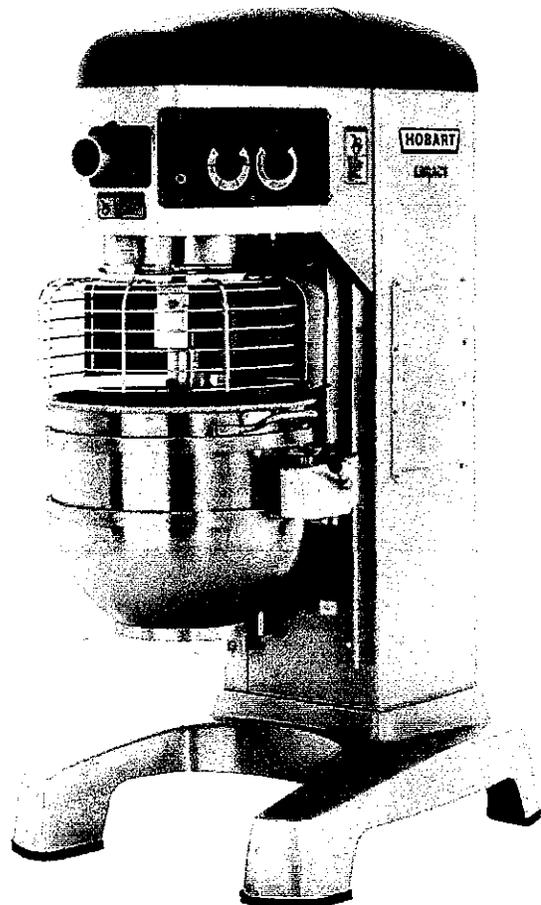
ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

- Standard Accessory Package Includes:**
 - 60 Quart Stainless Steel Bowl
 - 60 Quart "B" Beater
 - 60 Quart "D" Wire Whip
 - 60 Quart "ED" Dough Hook

MODELS

- HL600 – 60-Quart All Purpose Mixer
- HL600C – 60-Quart All Purpose Mixer with Maximum Security Correctional Package

Specifications, Details and Dimensions on Inside and Back.



LEGACY® HL600 MIXER

HOBART

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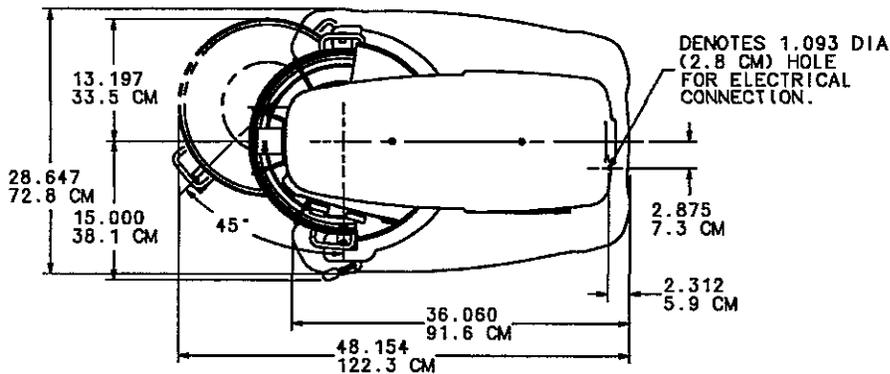
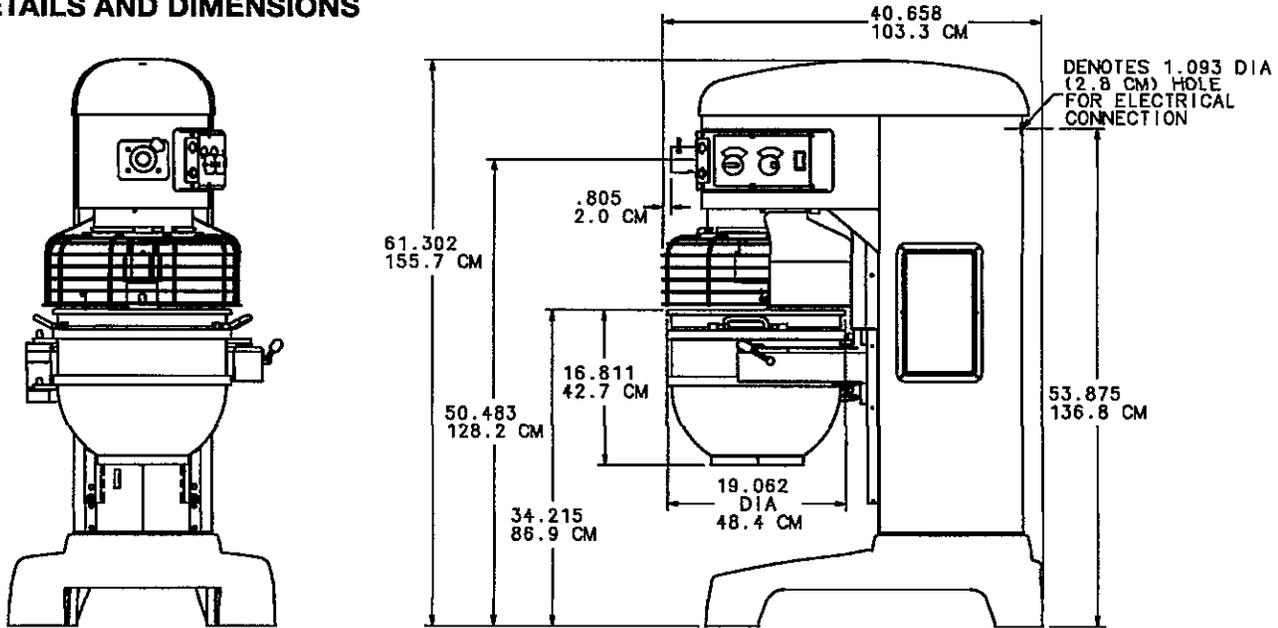
SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 200-240/50/60/3/1,
380-460/50/60/3 – UL Listed. *1D.O Amp 3φ*

WEIGHT: 866 lbs. net; 916 lbs. domestic shipping.

WARRANTY: Unit has full one-year warranty on parts,
labor and mileage against manufacturer's defects.
Service contracts are available.

DETAILS AND DIMENSIONS

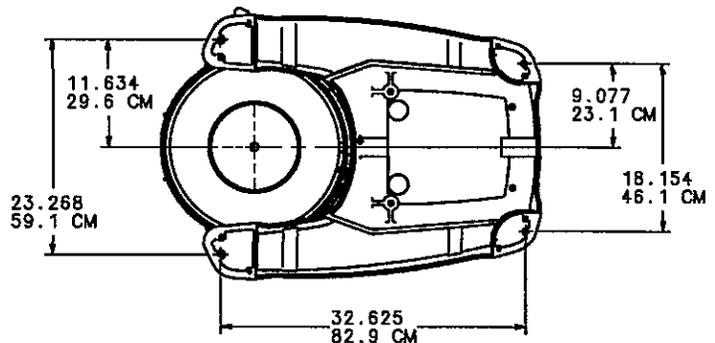


WARNING

ELECTRICAL AND GROUNDING CONNECTIONS
MUST COMPLY WITH THE APPLICABLE
PORTIONS OF THE NATIONAL ELECTRICAL
CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

STANDARD MODEL:

NET WT (BOWL INCLUDED) 905 LBS (411.4 KG).
DOMESTIC SHIPPING WT (BOWL INCLUDED) 955 LBS (434.1 KG).
BOWL WT 39 LBS (17.7 KG)-REF



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

REACH-IN REFRIGERATOR

Model: 2RN

Natural Refrigerant R-290 Model

2-Section Reach-In Refrigerator

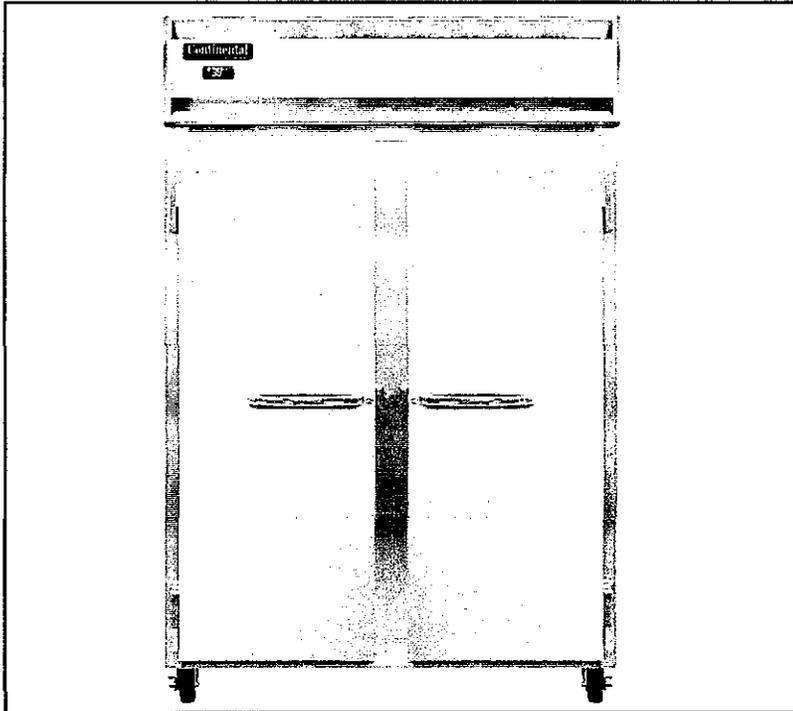


ENERGY STAR® Qualified Commercial Refrigerator

2RN - Stainless steel front, aluminum end panels and interior

2RNNSA - Stainless steel exterior, aluminum interior

2RNSS - Stainless steel exterior and interior



Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Half doors
Add'l epoxy-coated steel shelves	Shallow depth
Chrome or stainless steel shelves	Hinged glass doors
Heavy-duty pilaster strips	Special electrical req. (consult factory)
Rehinging of doors (consult factory)	Correctional Facility Options
Pan slide assemblies	• One way security screws
Wine rack	• Locking hasp (lock not included)
Adjustable legs	• Stainless steel mesh cover
Custom laminates	• Coverless hinges

Consult factory for other model configurations, options and accessories.

Continental
Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Project Name:

37

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

Self contained, performance-rated refrigeration system

Natural, environmentally-safe, high-efficiency R-290 refrigerant¹

Automatic, electric condensate evaporator

Expansion valve system

CABINET ARCHITECTURE

3" non-CFC polyurethane foam insulation

Smooth, polished chrome workflow door handle

Cam action, lift off hinges

Self-closing doors

Magnetic snap-in door gaskets

Cylinder lock in each door

Heavy-duty, epoxy-coated steel shelves

5" casters

MODEL FEATURES

LED interior lighting

Electronic controller w/digital display & hi-low alarm

¹ R-290 refrigerant meets all federal and state regulatory requirements.

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	48 (1359 cu l)
Width, Overall (in.)	52 (1321 mm)
Depth, Overall (in.) (incl. handles)	35 3/8 (899 mm)
Depth (in.) (less doors)	32 (813 mm)
Depth (in.) (doors open 90°)	55 1/2 (1410 mm)
Clear Door Width (in.)	19 3/8 (492 mm)
Clear Door Height (in.)	58 5/8 (1489 mm)
Height, Overall (in.) (incl. 5" casters)	82 1/4 (2096 mm)
No. of Doors	2
No. of Shelves	6
Shelf Area (sq. ft.)	40.8 (3.8 sq m)
Tray Slide Capacity (per section)	24

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/3+
Capacity (BTU/Hr)*	2560

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Feed Wires (incl. ground)	3
Total Amps (int'l)	6.9 (4.9)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Height - Crated (in.)	85 1/2 (2172 mm)
Width - Crated (in.)	64 (1626 mm)
Depth - Crated (in.)	42 (1067 mm)
Volume - Crated (cu. ft.)	133 (3766 cu l)
Weight Std - Crated (lbs.)	433 (196 kg)
Weight SS - Crated (lbs.)	455 (206 kg)

* Rating @ +25°F evaporator, 90°F ambient

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
(varies by country)

Continental[®]

Refrigerator

Toll-Free: 800-522-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

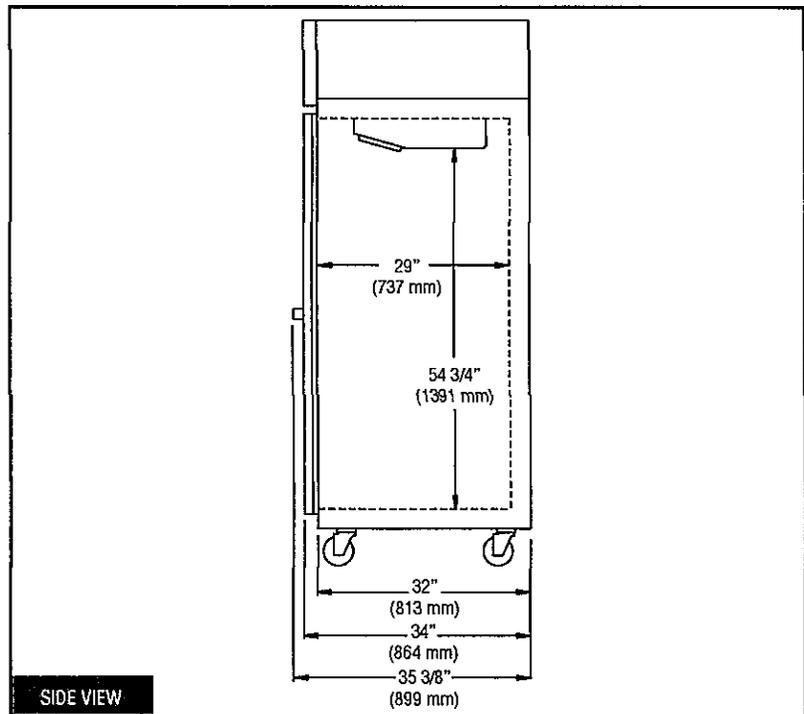
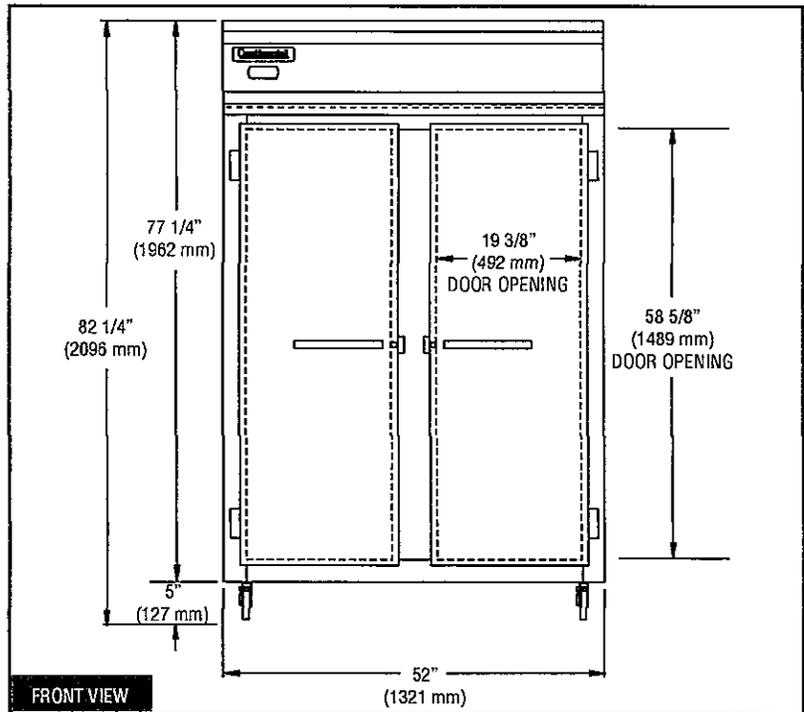


MADE IN THE U.S.A.

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A Division of National Refrigeration & Air Conditioning Products, Inc.

Model Plan Views

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IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required on top and 3" on sides and rear.

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**2712
SLICER**

3.0 AM'S

HOBART**STANDARD FEATURES**

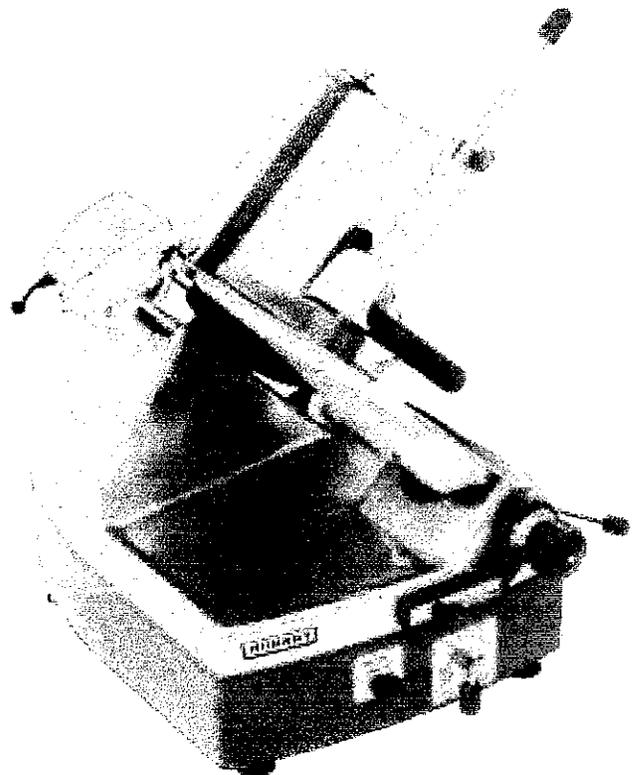
- MICROBAN® Antimicrobial Product Protection
- Two-Speed Automatic Carriage with Front Mounted Controls
- Exclusive Tilting, Removable Carriage System
- CleanCut™ Knife
- Top Mounted Borazon Stone Sharpener
- Hobart Poly V-Belt Drive System
- Sanitary Burnished Aluminum Base
- Double-Action Indexing Cam
- Permanently Mounted Ring Guard
- Heavy Gauge Stainless Steel Knife Cover
- Lift Lever
- Removable Rear Deflector
- ½ H.P. Knife Drive Motor
- Nylon Carriage Roller
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick
- Stainless Steel Carriage
- Ergonomic Style Handle
- Low Fence

MODEL

- 2712 – Basic Automatic Slicer with the Works
- 2712C – Basic Automatic Slicer with Maximum Security Correctional Package (120/60/1 only)

**ACCESSORIES**

- Low Fence
- High Fence
- Food Chute
- Heavy Meat Grip with Clips
- 4" Legs
- Product Tray



2712 SLICER

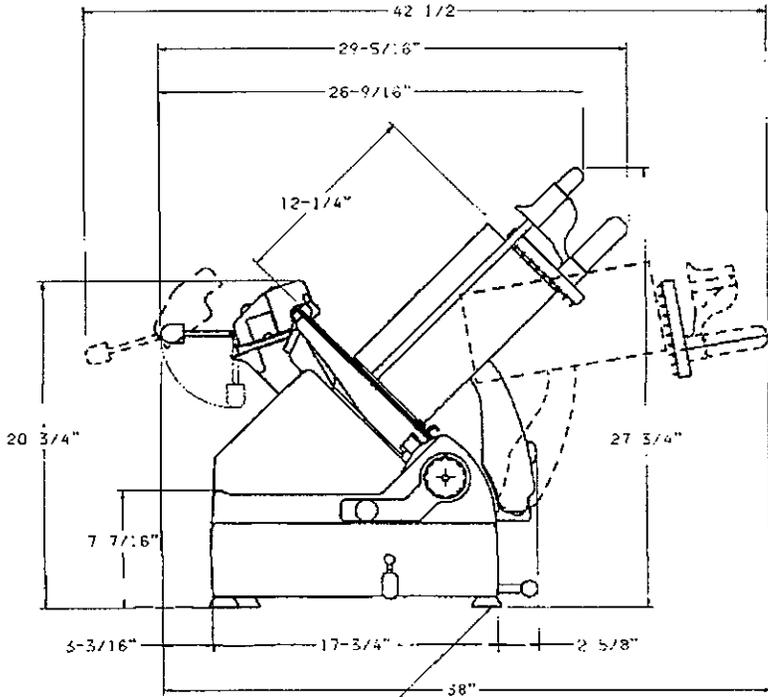
HOBART

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LISTED BY: UNDERWRITERS LABORATORIES INC AND NSF INTERNATIONAL.

DETAILS AND DIMENSIONS

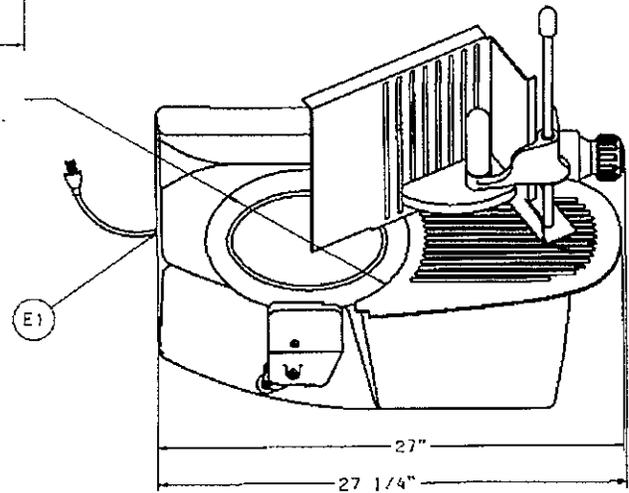
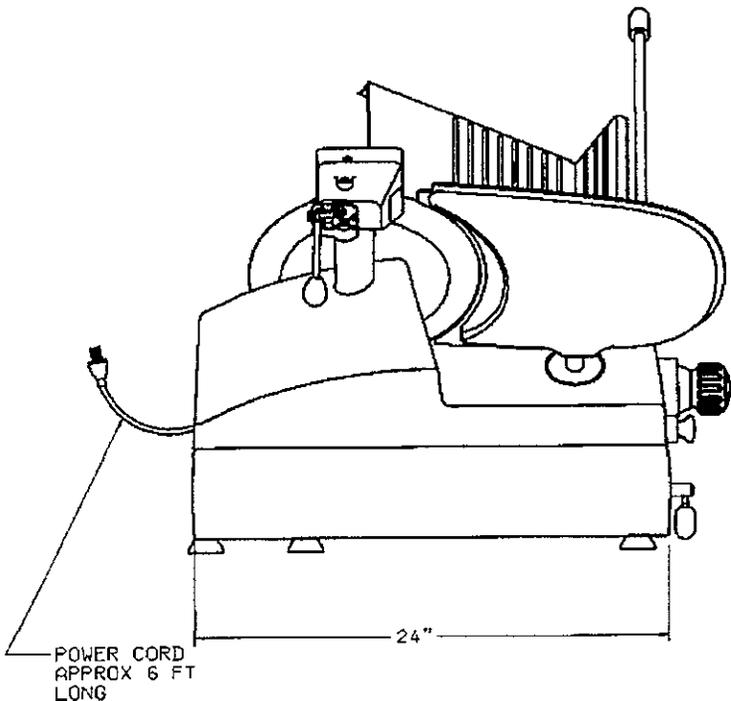


WHEN IN CLEANING POSITION
LEG 5" OFF GROUND
PIVOTED BY OTHER LEGS

11-3/4"
KNIFE DIA.

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS
MUST COMPLY WITH THE APPLICABLE PORTIONS
OF THE NATIONAL ELECTRICAL CODE AND/OR
OTHER LOCAL ELECTRICAL CODES.



LEGEND

E1-ELECTRICAL CONNECTION,
APPROX 6 1/2" ABOVE
COUNTER TOP

Microban and the Microban symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

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

HOBART 701 S Ridge Avenue, Troy, OH 45374 1-888-4HOBART • www.hobartcorp.com	84145 FOOD CUTTER
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HOBART

84145 FOOD CUTTER

STANDARD FEATURES

- ½ H.P. Motor
- 5 Pound Capacity
- 14" Stainless Steel Bowl
- One-piece Burnished Aluminum Housing
- 1725 RPM Knife Rotation
- Bowl Cover Safety Interlock
- 22 RPM Bowl Rotation
- Pull/Push On/Off Switch
- Double Cutlery Grade Stainless Steel Knives
- 3" Stainless Steel Legs With Rubber Feet
- 6' Flexible Cord and Plug

MODELS

- 84145 - Food Cutter with 14" Stainless Steel Bowl, Double Cutlery Grade Stainless Steel Knives with Stainless Steel Knife Comb and 3" Stainless Steel Legs with Rubber Feet.

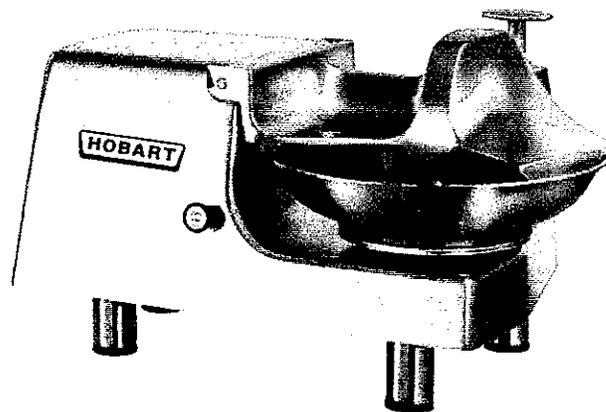
Specifications, Details and Dimensions on Reverse Side

OPTIONS

- #12 Attachment Hub - Model 84145-1

ACCESSORIES

- Vegetable Slicer
- Meat Chopper Attachment



Model 84145-1 with #12 hub
Model 84145-2 without #12 hub (not shown)

84145 FOOD CUTTER

HOBART

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45

SOLUTIONS/BENEFITS

½ H.P. Motor

Durability, Reliability

- Heavy-duty to meet the most demanding operations

Bowl Cover Safety Interlock

Safety

- Machine cannot be turned on until the bowl cover is locked down into position
- Bowl cover cannot be raised with the switch in the "ON" position

One-piece Burnished Aluminum Housing

Durability, Sanitation

- One-piece base has no cracks or crevices to allow food product to hide

Removable Bowl Cover, Knives and Bowl Without the Use of Tools

Ease of Cleaning, Ease of Use

- Easily removed to be taken to three compartment sink for thorough cleaning
- No tools needed to remove means less time and labor involved

Double Cutlery Grade Stainless Steel Knives

Durability, Performance

- Reduce food products to a uniformly small particle size for salads, spreads, bread crumbs and other imaginative recipes
- Holds an edge longer resulting in fewer sharpenings

SPECIFICATIONS

MOTOR: ½ H.P., fan cooled, permanently lubricated ball bearings, and totally enclosed within the machine. Single-phase is capacitor-start, induction-run.

ELECTRICAL: Available in 115/60/1 and 230/60/1.

SWITCH: Single-phase is double-pole single throw. The bowl cover and switch are interlocked so that the machine cannot be turned on until the bowl cover is locked in place, nor can the bowl cover be raised with the switch in the "ON" position.

CORD AND PLUG: 6 foot cord with plug per latest NEMA configuration.

BOWL: Rotates at 22 R.P.M. 14¹⁵/₁₆" inside diameter. Formed from a single sheet of stainless steel and easily removed for cleaning.

KNIVES: Rotate at 1725 RPM. The blades (made of special cutlery grade stainless steel) are secured to a hub as a unit, which may be removed from the knife shaft without change of knife clearance adjustment. Stainless steel knife comb included.

BASE: One-piece burnished aluminum casting with plated steel bottom cover (total enclosure).

STANDARD EQUIPMENT: Consists of Food Cutter with 14" stainless steel bowl, cutlery grade stainless steel knives with stainless steel knife comb and 3" stainless steel legs with rubber feet.

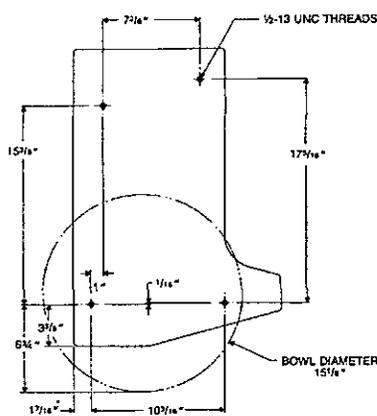
OPTIONAL ATTACHMENT HUB: Speed-209 RPM. Accommodates all Hobart No. 12 attachments.

ACCESSORIES: Vegetable Slicer and Meat Chopper Attachment.

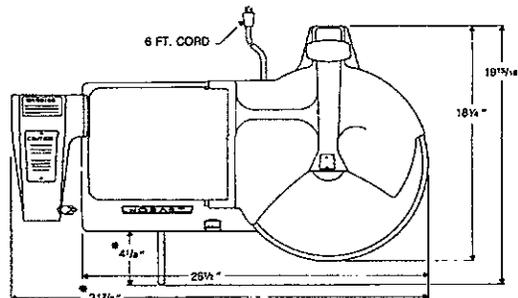
WEIGHT: Net – 100 lbs. Shipping – 140 lbs.

WARRANTY: Unit has a full one-year warranty on parts, labor and mileage against manufacturer's defects.

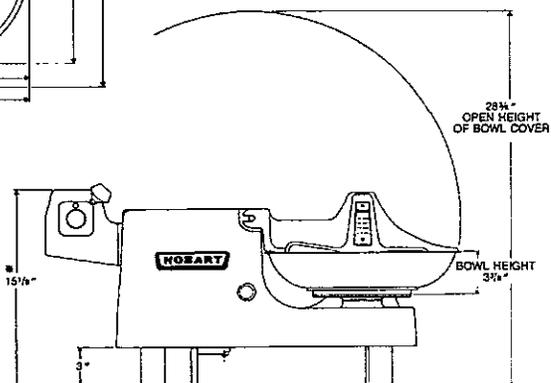
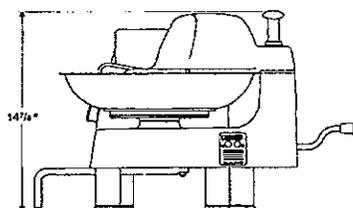
DETAILS AND DIMENSIONS



* THESE DIMENSIONS PERTAIN TO MACHINES WITH ATTACHMENT HUB.
IF THE MACHINE IS TO BE INSTALLED WITHOUT LEGS THE BASE MUST BE SEALED TO THE SUPPORTING SURFACE FOR NSF APPROVAL.



Drawings show Model 84145-1, which includes optional attachment hub



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

E-117147



Box Load Calculation

Quote/Order #
21-IB-60127

Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
Internet: www.imperialbrown.com

CCB #0091759

Box #: 1
Box Description: 12' - 6 1/2" x 34' - 0" x 8' - 7 1/4" indoor notched combo (with floors)
4' - 7" x 11' - 3" ID freezer 126 (0°)
6' - 0" x 9' - 10 1/2" ID cooler 125 (35°)
11' - 10 1/2" x 14' - 3" ID refrigerator 124 (35°)
7' - 2" x 10' - 11" ID cutting room 123 (40°)

System Name: Freezer 126
Holding Temp. (° F): 0 **Ambient Temp. @ Chamber (° F):** 95
Altitude (Ft.): 0 **Ambient Temp. @ Cond. Unit (° F):** 95
RH %: 90%

Load Summary: (BTU/H)

Surfaces	7,801	42.21%	
Infiltration	8,010	43.34%	2.00 times ASHRAE's recommended infiltration load
Product	793	4.29%	ASHRAE recommended values for holding load only
Misc.	1,879	10.17%	
Total	18,483		

Product Data	
Product Weight (lbs.)	2,854
Pull Down Time (Hours)	24
Entering Temp. (° F)	0
Final Temp. (° F)	-10
Freezing Point (° F)	29
Specific Heat - Above	0.90
Specific Heat - Below	0.40
Latent Heat of Fusion	115.00
Respiration Load	0.00
Heat of Respiration	0.00

Misc. Data	
Motor HP Equivalence	0.24
Lighting Watts / Ft. ²	0.18
Occupancy	0.11
Forklift	0.00
Misc. BTUH	0.00



CEL0045BS6EEAB0200
Low Profile



Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
Internet: www.imperialbrown.com

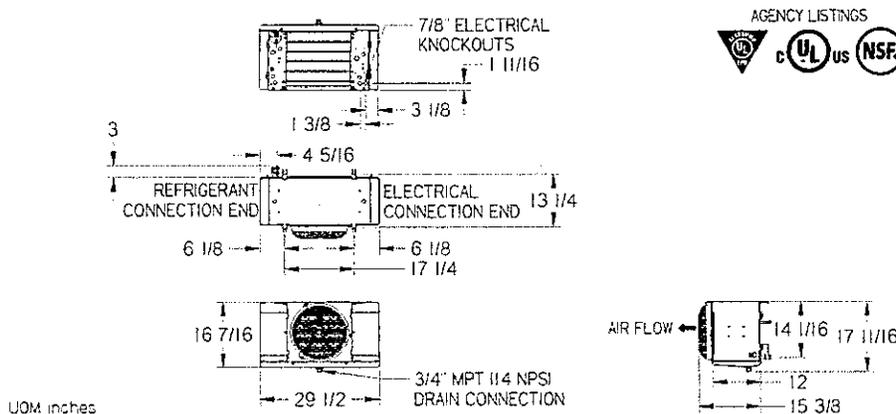
CCB #0091759

Physical and Electrical Data

Defrost Type	Air Flow	Capacity (BTUH)	Net Weight (lbs.)	Altitude (Feet)
Electric	641	5,300	38	0

Power Supply			Fans			Heaters		Connections		
Volts	Phase	Hz	Qty	Amps	Motor Type	Amps	Watts	Inlet	Outlet	Drain
208-230	1	60	1	0.5	EC	4.6	1050	1/2"	5/8"	3/4"

Front and Right Views





CCH0010MCACZ
Air Cooled / Scroll



Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
Internet: www.imperialbrown.com

CCB #0091759

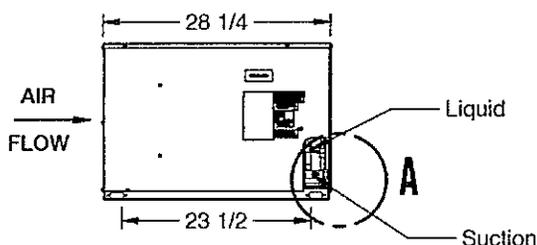
Physical Data

Refrigerant	Compressor		Connections		Receiver Capacity (90%)	Sound Data	Net Weight (lbs.)	Altitude (Feet)	Ambient Temp (°F)
	Model #	HP	Liquid	Suction					
R448a	ZS09KAE	1	3/8"	5/8"	9	61	179	0	95

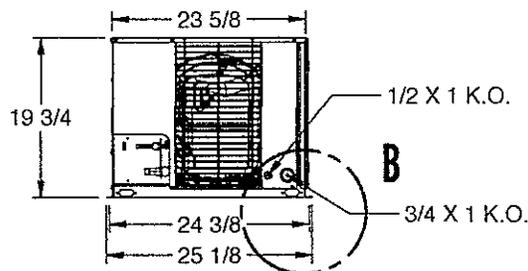
Electrical Data

Power Supply			Compressor		MCA		MOP		Notes
Volts	Phase	Hz	RLA	LRA	Air Def.	Elec. Def.	Air Def.	Elec. Def.	MCA = Minimum Circuit Ampacity
208-230	3	60	7.179	55.4	15	20	15	20	MOP = Maximum Overcurrent Protection

Front View



Right View



Capacity (BTUH) @ Designated Saturated Suction Temperatures

+40° F	+35° F	+30° F	+25° F	+20° F	+15° F	+10° F	+5° F	+0° F
12,970	11,790	10,700	9,700	8,840	8,090	7,420	0	6,310
-5° F	-10° F	-15° F	-20° F	-25° F	-30° F	-35° F	-40° F	
0	5,460	0	4,730	0	0	0	0	

49-64



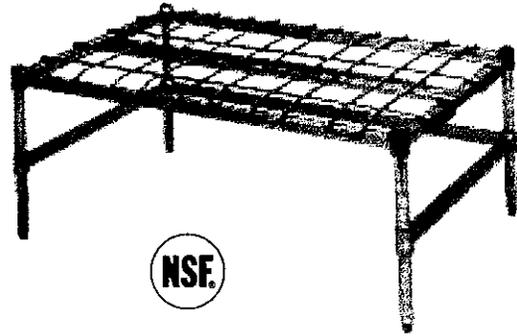
Item# _____

Job _____

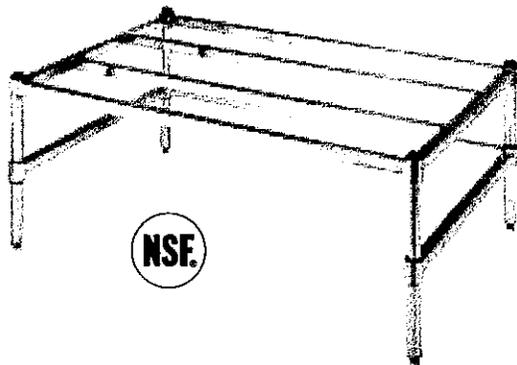
METRO
SUPER ERECTA SHELF®
Dunnage Racks

SUPER ERECTA SHELF® DUNNAGE RACKS – Stationary & Mobile

- **Efficient Storage:** The low profile of Metro dunnage racks makes it easy to store large, bulky items off the floor without taking valuable shelf space.
- **Removable Wire Mat:** Fits top support frame. Lifts off for thorough cleaning. Offset wire design raises mat above post caps, preventing items from snagging or tearing. (Units without mat offered also.)
- **Super Erecta Shelf® Design:** Provides fast, secure assembly without the use of any special tools.
- **Available Options:** Chrome-plated, Metroseal 3™ or selected sizes in stainless steel.



Stationary Dunnage Racks With Mat



Stationary Dunnage Racks Without Mat

Stationary Dunnage Racks With Wire Mat

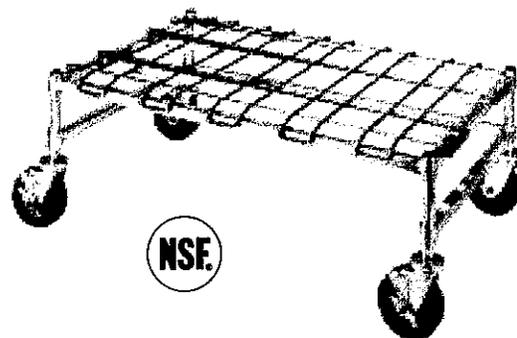
- **Convenient:** Lower support frame is open in front – no need to move the rack to clean beneath it. Open wire grid minimizes dust and moisture accumulation on mat.
- **Leveling Bolts:** Compensate for surface irregularities.

Stationary Dunnage Racks Without Wire Mat

- **Available in Four Sizes and Two Finishes:** Chrome and Metroseal 3™.

Mobile Dunnage Racks

- **Maneuverable:** Two swivel casters and two swivel/brake casters provide excellent maneuverability plus manageability. Casters are 5" (127 mm), non-marking polyurethane tread, designed for heavy-duty use.



Mobile Dunnage Racks



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



10.46

49-64

Job _____

**SUPER ERECTA SHELF®
DUNNAGE RACKS –
Stationary & Mobile**



- **Construction:** Top and lower support frames are made of 1" square tubing. Removable offset mat consists of 5/16" diameter wire.
- **Heights:** Stationary dunnage racks are 14 1/2" high including cap and leveling bolt. Mobile dunnage racks are 14" high.

DIMENSIONS:

Stationary Dunnage Racks With Wire Mat

Width		Length		Approx. Pkd. Wt.		Cat. No.	Cat. No.	Cat. No.
(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)	Chrome	Metroseal 3	Stainless
18	455	24	610	22.1	9.9	HP31C	HP31K3	
18	455	30	760	24.8	11.2	HP32C	HP32K3	
18	455	36	910	29.7	13.4	HP33C	HP33K3	HP33S
18	455	48	1220	38.3	17.2	HP35C*	HP35K3*	HP35S*
24	610	24	610	27.6	12.4	HP51C	HP51K3	
24	610	30	760	29.9	13.5	HP52C	HP52K3	
24	610	36	910	35.6	16.0	HP53C	HP53K3	HP53S
24	610	48	1220	42.0	18.9	HP55C*	HP55K3*	HP55S*

Maximum distributed static load capacity 1600 lbs. except on units marked * which have a 1300 lb. capacity.

Dunnage Racks Without Wire Mat

Width		Length		Approx. Pkd. Wt.		Cat. No.	Cat. No.
(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)	Chrome	Metroseal 3
18	455	36	910	21	9.5	HP33TFC	HP33TFK3
18	455	48	1220	27	12.2	HP35TFC	HP35TFK3
24	610	36	910	26	11.8	HP53TFC	HP53TFK3
24	610	48	1220	29	13.2	HP55TFC	HP55TFK3

Mobile Dunnage Racks

Width		Length		Approx. Pkd. Wt.		Cat. No.	Cat. No.	Cat. No.
(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)	Chrome	Metroseal 3	Stainless
18	455	36	910	41.7	18.9	MHP33C	MHP33K3	MHP33S
18	455	48	1220	50.2	22.8	MHP35C	MHP35K3	MHP35S
24	610	36	910	47.6	21.6	MHP53C	MHP53K3	MHP53S
24	610	48	1220	54.0	24.5	MHP55C	MHP55K3	MHP55S

Maximum distributed static load capacity 800 lbs.

NOTE: These units are designed for only the 5HP and 5HPB casters, which are shipped assembled with special posts.

NOTE: For more information on Metroseal 3, refer to sheet #10.10a.

All Metro Catalog Sheets are available on our Web Site: www.metro.com



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232
Visit Our Web Site: www.metro.com

L02-023
Printed in U.S.A. Rev. 2/03
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Refrigeration Design Parameters

Quote/Order #

21-IB-60127

Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
Internet: www.imperialbrown.com

CCB #0091759

Box #: 1
Box Description: 12' - 6 1/2" x 34' - 0" x 8' - 7 1/4" indoor notched combo (with floors)
 4' - 7" x 11' - 3" ID freezer 126 (0°)
 6' - 0" x 9' - 10 1/2" ID cooler 125 (35°)
 11' - 10 1/2" x 14' - 3" ID refrigerator 124 (35°)
 7' - 2" x 10' - 11" ID cutting room 123 (40°)

System Name: Cooler 125

Holding Temp. (° F): 35

Ambient Temp. @ Chamber (° F): 95

Altitude (Ft.): 0

Ambient Temp. @ Cond. Unit (° F): 95



CEL0055AS6AMAB0200
Low Profile



Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
Internet: www.imperialbrown.com

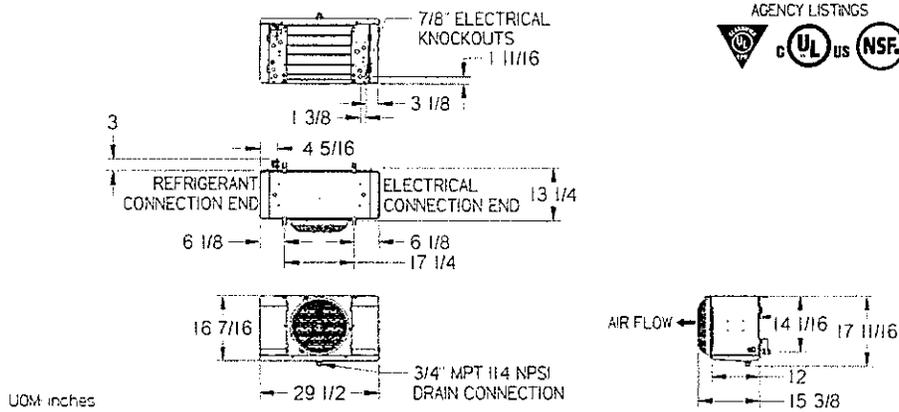
CCB #0091759

Physical and Electrical Data

Defrost Type	Air Flow	Capacity (BTUH)	Net Weight (lbs.)	Altitude (Feet)
Air	610	6,100	36	0

Power Supply			Fans			Heaters		Connections		
Volts	Phase	Hz	Qty	Amps	Motor Type	Amps	Watts	Inlet	Outlet	Drain
115	1	60	1	0.9	EC2	0	0	1/2"	1/2"	3/4"

Front and Right Views





CCH0005MCACZ
Air Cooled / Scroll



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CCB #0091759

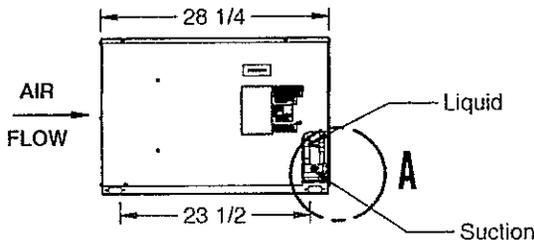
Physical Data

Refrigerant	Compressor		Connections		Receiver Capacity (90%)	Sound Data	Net Weight (lbs.)	Altitude (Feet)	Ambient Temp (°F)
	Model #	HP	Liquid	Suction					
R448a	ZB06KAE	0.5	3/8"	5/8"	9	61	167	0	95

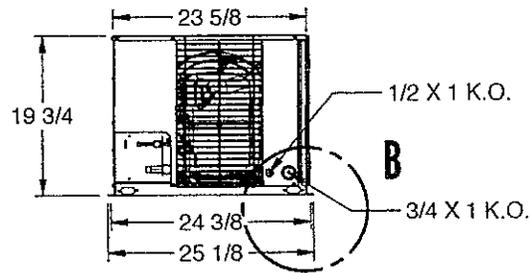
Electrical Data

Power Supply			Compressor		MCA		MOP		Notes
Volts	Phase	Hz	RLA	LRA	Air Def.	Elec. Def.	Air Def.	Elec. Def.	MCA = Minimum Circuit Ampacity
208-230	3	60	4.295	37.8	15	20	15	20	MOP = Maximum Overcurrent Protection

Front View



Right View



Capacity (BTUH) @ Designated Saturated Suction Temperatures

+40° F	+35° F	+30° F	+25° F	+20° F	+15° F	+10° F	+5° F	+0° F
9,350	8,540	7,770	7,020	6,320	5,660	5,040	0	3,970
-5° F	-10° F	-15° F	-20° F	-25° F	-30° F	-35° F	-40° F	
0	3,140	0	0	0	0	0	0	

55



Refrigeration Design Parameters

Quote/Order #
21-IB-60127

Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
Internet: www.imperialbrown.com

CCB #0091759

Box #: 1
Box Description: 12' - 6 1/2" x 34' - 0" x 8' - 7 1/4" indoor notched combo (with floors)
4' - 7" x 11' - 3" ID freezer 126 (0°)
6' - 0" x 9' - 10 1/2" ID cooler 125 (35°)
11' - 10 1/2" x 14' - 3" ID refrigerator 124 (35°)
7' - 2" x 10' - 11" ID cutting room 123 (40°)

System Name: Refrigerator 124
Holding Temp. (° F): 35 **Ambient Temp. @ Chamber (° F):** 95
Altitude (Ft.): 0 **Ambient Temp. @ Cond. Unit (° F):** 95



CEL0095AS6AMAB0200
Low Profile



Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
Internet: www.imperialbrown.com

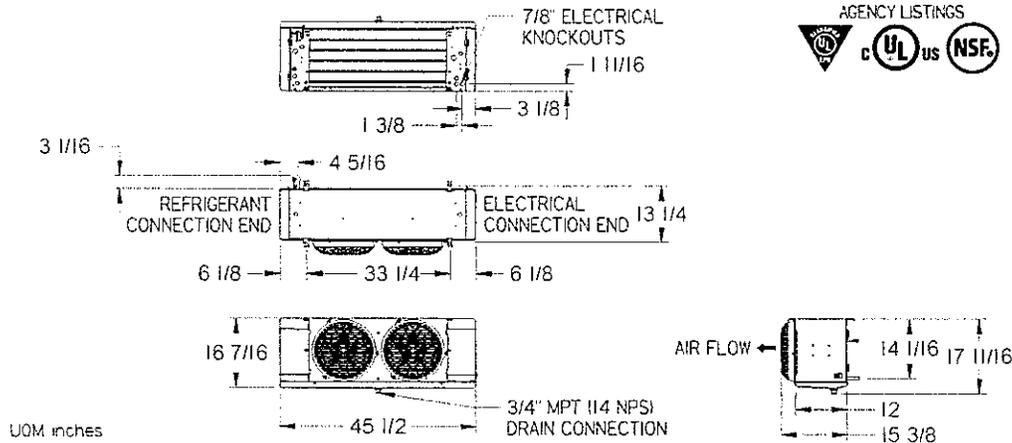
CCB #0091759

Physical and Electrical Data

Defrost Type	Air Flow	Capacity (BTUH)	Net Weight (lbs.)	Altitude (Feet)
Air	1305	10,000	51	0

Power Supply			Fans			Heaters		Connections		
Volts	Phase	Hz	Qty	Amps	Motor Type	Amps	Watts	Inlet	Outlet	Drain
115	1	60	2	1.8	EC2	0	0	1/2"	5/8"	3/4"

Front and Right Views





CCH0010MCACZ
Air Cooled / Scroll



Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
 Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
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CCB #0091759

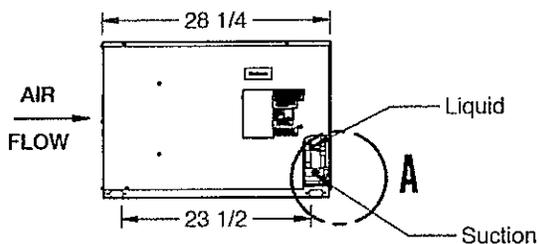
Physical Data

Refrigerant	Compressor		Connections		Receiver Capacity (90%)	Sound Data	Net Weight (lbs.)	Altitude (Feet)	Ambient Temp (°F)
	Model #	HP	Liquid	Suction					
R448a	ZS09KAE	1	3/8"	5/8"	9	61	179	0	95

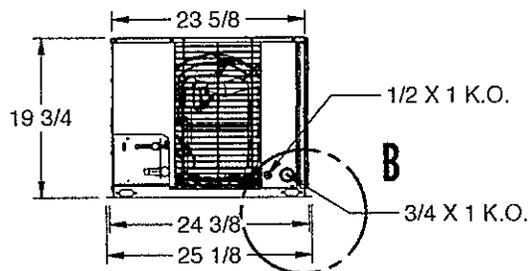
Electrical Data

Power Supply			Compressor		MCA		MOP		Notes
Volts	Phase	Hz	RLA	LRA	Air Def.	Elec. Def.	Air Def.	Elec. Def.	MCA = Minimum Circuit Ampacity MOP = Maximum Overcurrent Protection
208-230	3	60	7.179	55.4	15	20	15	20	

Front View



Right View



Capacity (BTUH) @ Designated Saturated Suction Temperatures

+40° F	+35° F	+30° F	+25° F	+20° F	+15° F	+10° F	+5° F	+0° F
12,970	11,790	10,700	9,700	8,840	8,090	7,420	0	6,310
-5° F	-10° F	-15° F	-20° F	-25° F	-30° F	-35° F	-40° F	
0	5,460	0	4,730	0	0	0	0	



Refrigeration Design Parameters

Quote/Order #
21-IB-60127

Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
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CCB #0091759

Box #: 1
Box Description: 12' - 6 1/2" x 34' - 0" x 8' - 7 1/4" indoor notched combo (with floors)
4' - 7" x 11' - 3" ID freezer 126 (0°)
6' - 0" x 9' - 10 1/2" ID cooler 125 (35°)
11' - 10 1/2" x 14' - 3" ID refrigerator 124 (35°)
7' - 2" x 10' - 11" ID cutting room 123 (40°)

System Name: Cutting Room 123
Holding Temp. (° F): 40 **Ambient Temp. @ Chamber (° F):** 95
Altitude (Ft.): 0 **Ambient Temp. @ Cond. Unit (° F):** 95



CEL0060AS6AMAB0200
Low Profile



Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
Internet: www.imperialbrown.com

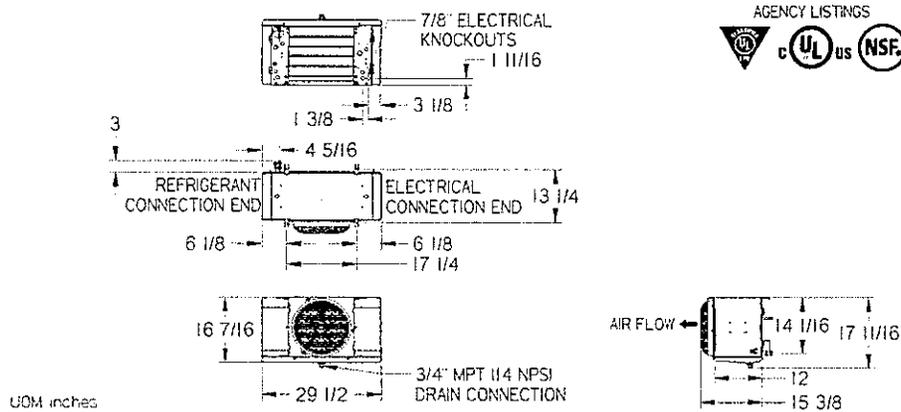
CCB #0091759

Physical and Electrical Data

Defrost Type	Air Flow	Capacity (BTUH)	Net Weight (lbs.)	Altitude (Feet)
Air	610	7,800	36	0

Power Supply			Fans			Heaters		Connections		
Volts	Phase	Hz	Qty	Amps	Motor Type	Amps	Watts	Inlet	Outlet	Drain
115	1	60	1	0.9	EC2	0	0	1/2"	5/8"	3/4"

Front and Right Views





CCH0005MCACZ
Air Cooled / Scroll



Imperial Brown (Salisbury Division) - 209 Long Meadow Drive - Salisbury, NC 28147
Phone: (704) 636.5131 or 1.800.438.2316 - Fax: (704) 637.0919
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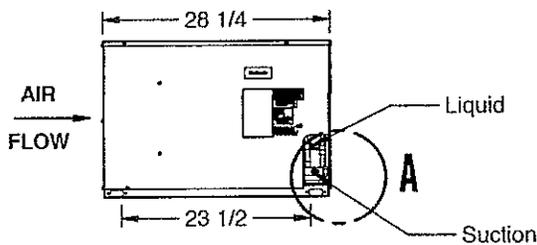
Physical Data

Refrigerant	Compressor		Connections		Receiver Capacity (90%)	Sound Data	Net Weight (lbs.)	Altitude (Feet)	Ambient Temp (°F)
	Model #	HP	Liquid	Suction					
R448a	ZB06KAE	0.5	3/8"	5/8"	9	61	167	0	95

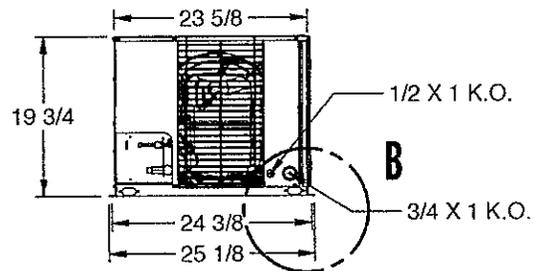
Electrical Data

Power Supply			Compressor		MCA		MOP		Notes
Volts	Phase	Hz	RLA	LRA	Air Def.	Elec. Def.	Air Def.	Elec. Def.	MCA = Minimum Circuit Ampacity MOP = Maximum Overcurrent Protection
208-230	3	60	4.295	37.8	15	20	15	20	

Front View



Right View



Capacity (BTUH) @ Designated Saturated Suction Temperatures

+40° F	+35° F	+30° F	+25° F	+20° F	+15° F	+10° F	+5° F	+0° F
9,350	8,540	7,770	7,020	6,320	5,660	5,040	0	3,970
-5° F	-10° F	-15° F	-20° F	-25° F	-30° F	-35° F	-40° F	
0	3,140	0	0	0	0	0	0	

PIZZA PREPARATION TABLE

65

Model: CPA118

118" Pizza Preparation Refrigerator with Solid Doors

Heavy gauge #300 series stainless steel top, stainless steel front and end panels, aluminum interior.

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

- Performance-rated refrigeration system
- Environmentally-safe R-450A refrigerant
- Unique forced air design utilizes fans (approx. every 12") across the entire back of unit for even distribution of cold
- Automatic, electric condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, slide-out condensing unit
- Expansion valve system

CABINET ARCHITECTURE

- 2" non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap-in door gaskets
- Heavy-duty, epoxy-coated steel shelves
- 19" deep, full length nylon cutting board
- Insulated lids (with heavy-duty hinge pins)
- (14) pan top divider bars*
- 5" casters

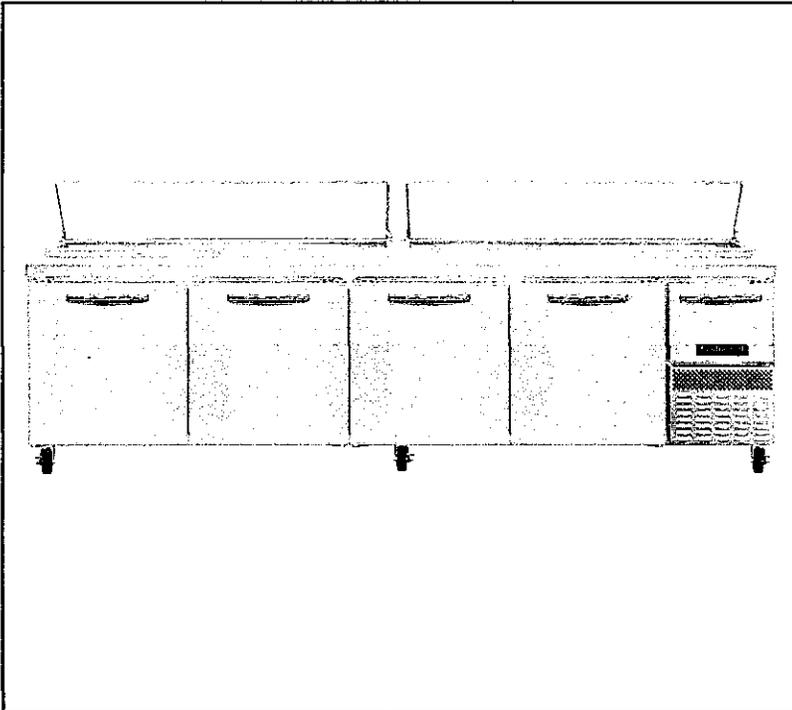
* Pans supplied by others

MODEL FEATURES

- Reversing condenser fan¹
- Knob-type electronic controller mounted in control box
- Ergonomically-friendly raised angle rail
- Electronic control, off-cycle defrost
- Refrigerated section w/door above the condensing unit
- Field rehingeable doors

¹ Fan runs in reverse for short period on startup to blow away any debris.

NOTE: Models come standard with a door above the condensing unit. A drawer above the condensing unit is an option.



Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Wire rod garnish rack
Stainless steel back	Vision panel lids
Add'l epoxy-coated steel shelves	Door locks
Stainless steel shelves	Adjustable legs
Condensing unit on left (standard on right)	Front breathing
Drawer in lieu of half door above the condensing unit*	Special electrical requirements (consult factory)
Pan slides	

*Drawer section above condensing unit holds (1) 12 x 20 x 6 pan
Consult factory for other model configurations, options and accessories.

Continental[®]
Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	44 (1246 cu l)
Width, Overall (in.)	118 (2997 mm)
Depth, Overall (in.) (incl. cutting board & bumpers)	36 7/8 (937 mm)
Height, Overall (in.) (incl. 5" casters)	39 7/16 (1002 mm)
Depth, Cutting Board (in.)	19 (483 mm)
Shelf Area (sq. ft.)	18.4 (1.7 sq m)
No. of Shelves	4
No. of Full Doors	4
No. of Half Doors	1
Interior Depth (in.)	27 3/8 (695 mm)
Interior Height (in.)	26 (660 mm)
Interior Height (in.) (above condenser)	12 1/2 (318 mm)
Interior Width (in.)	114 (2896 mm)

PAN TOP

Divider Bars (supplied with model)	(14) CM1-0111
Pan Capacity (pans supplied by others)	(16) 1/3

REFRIGERANT DATA

Condensing Unit Size (H.P.)	3/4
Capacity (BTU/Hr)*	5600

* Rating @ +25°F evaporator, 90°F ambient

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Total Amps (int'l)	16.6 (9.1)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Weight (lbs.)	882 (400 kg)
Height - Crated (in.)	43 3/4 (1111 mm)
Width - Crated (in.)	120 (3048 mm)
Depth - Crated (in.)	47 (1194 mm)

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-20P Plug
(varies by country)

Continental[®]

Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.



Intertek

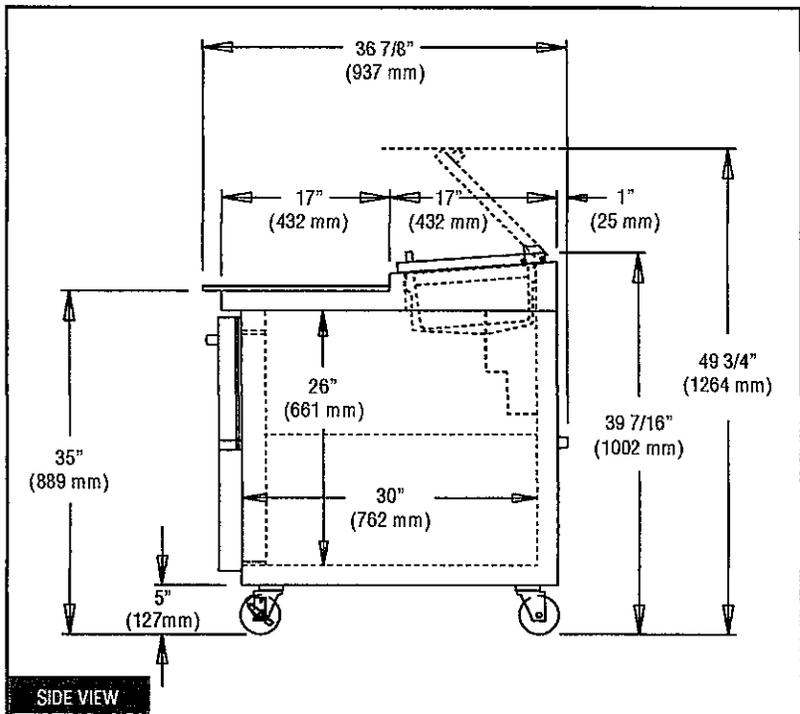
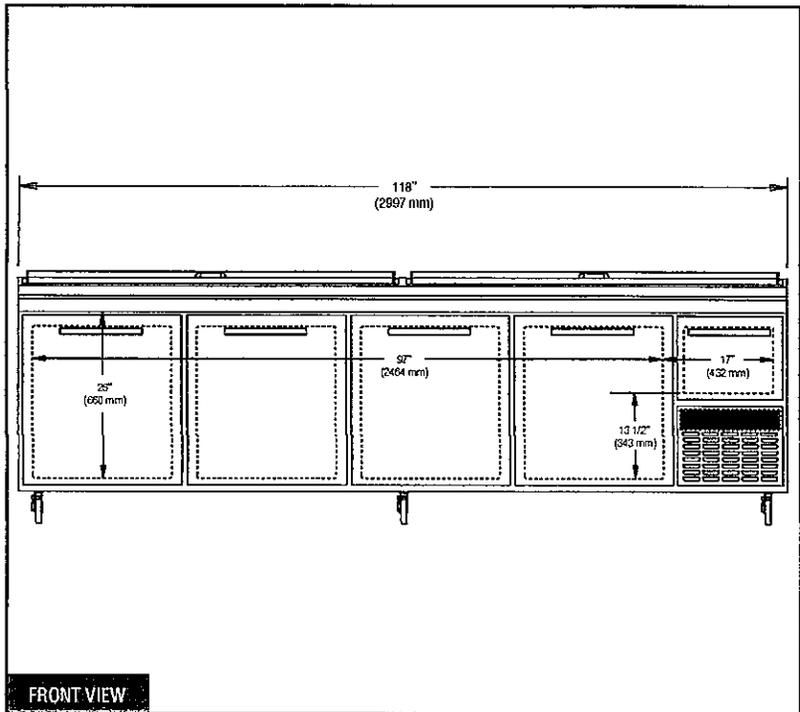


MADE IN THE U.S.A.

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A Division of National Refrigeration & Air Conditioning Products, Inc.

Model Plan Views

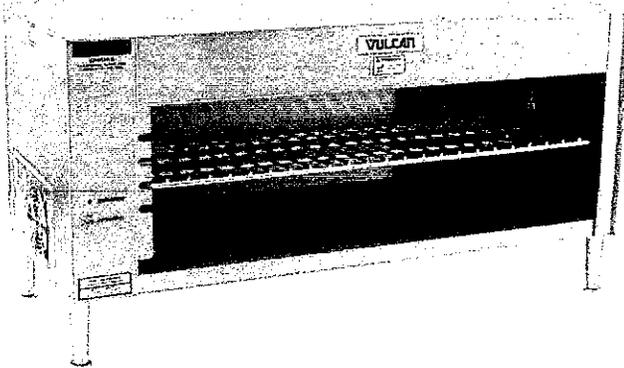
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IMPORTANT NOTE: If the cabinet is located directly against a wall, a minimum clearance of 3" is required on sides, front and rear.

GRIDDLES & BROILERS**VULCAN****CHEESEMELTERS**
QUARTZ HEATER ELECTRIC CHEESEMELTER

67



Model 1036C

**SPECIFICATIONS**

Quartz heated, cheesemelter, (counter) (wall mount) Vulcan Model No. _____. Stainless steel front, sides, top and interior. 1" of insulation on top, sides and back. Rack activated micro switch power heaters to 100% when product is placed on the rack. Idles at 25% heat when master switch is "On" and there is no product on the rack. Solid state controls with cooling fan. Top mounted energy efficient quartz heaters snap in for easy installation. Requires 208 volt or 240 volt single phase.

NSF Certified. UL Listed. UL Listed to Canadian safety standards.

SPECIFY VOLTAGE WHEN ORDERING.

- 1024 27" w x 17 $\frac{1}{8}$ " d
- 1036 36 $\frac{1}{2}$ " w x 17 $\frac{1}{8}$ " d
- 1048 50" w x 17 $\frac{1}{8}$ " d

STANDARD FEATURES

- Stainless steel top, inside, sides and fasteners
- Top, sides and back are insulated with 1" of insulation
- Solid state controls
- Fan cooled electrical compartment
- Inputs: 1024 Models – 2.4 KW
1036 Models – 3.6 KW
1048 Models – 4.8 KW
- Master switch in the "On" position causes unit to idle at 25% heat.
- 100% power "On" results from placing product on the rack.
- Rack is adjustable to four positions.
- Clearance to the top from each rack position:
Position 1 – 2"
Position 2 – 3 $\frac{1}{2}$ "
Position 3 – 4 $\frac{3}{4}$ "
Position 4 – 6"
- 1024 and 1036 models have a single "On-Off" switch and red indicator light.
- 1048 models have a single "On-Off" switch with a red indicator light as well as right and left heater "On" switches and lights.
- Instant "On", instant "Off" even heating, top quartz heaters.
- Energy efficient snap in heaters for easy installation.
- Available in 208 or 240 volt, single phase.
- Field wiring connection on left side.
- 4" adjustable legs.
- One year limited parts and labor warranty on all components except heating elements. 90 day limited parts and labor warranty on heating elements.

VULCAN

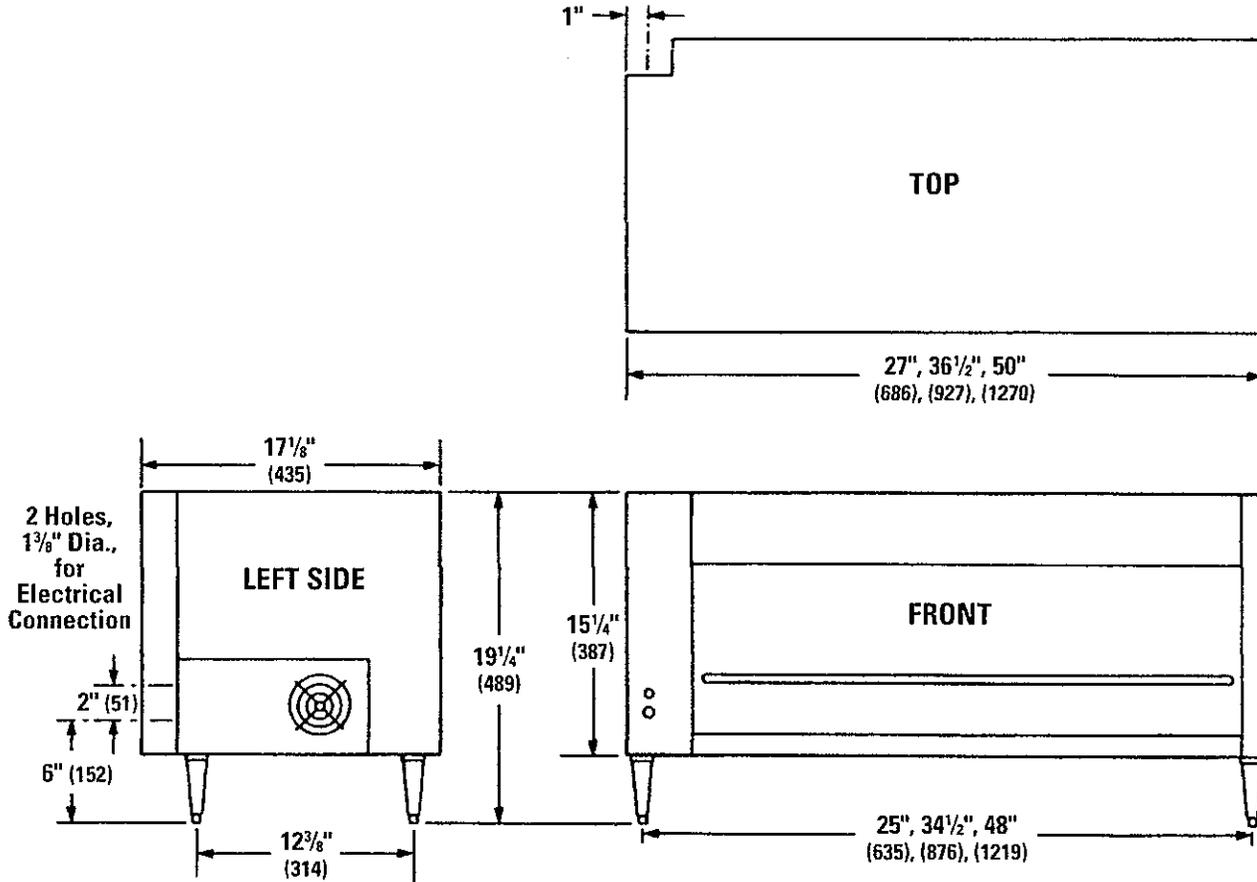
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

GRIDDLES & BROILERS



CHEESEMELTERS
QUARTZ HEATER ELECTRIC CHEESEMELTER



(Measurements in parenthesis in millimeters)
 *Leave 3" clearance on the left side for air movement.

MODEL	TOTAL KW	NOMINAL AMPS		EXTERIOR DIMENSIONS (W x D x H)	INTERIOR DIMENSIONS (W x D x H)	RACK DIMENSIONS (W x D x H)	APPROX. SHIP. WT.
		208 VOLT	240 VOLT				
1024	2.4	11.5	10.0	27" x 17 1/8" x 19 1/4"	21" x 14 1/4" x 9 1/2"	20" x 13 1/2"	75 lbs./34 kg
1036	3.6	17.3	15.0	36 1/2" x 17 1/8" x 19 1/4"	31" x 14 1/4" x 9 1/2"	30" x 13 1/2"	100 lbs./45 kg
1048	4.2	20.2	17.5	50" x 17 1/8" x 19 1/4"	44" x 14 1/4" x 9 1/2"	42" x 13 1/2"	120 lbs./54 kg

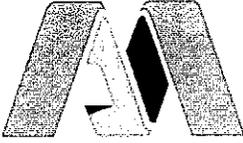


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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

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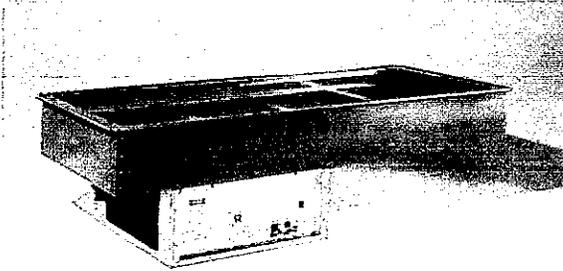
ATLAS METAL

1135 N.W. 159th DRIVE, MIAMI, FLORIDA 33169

TEL 305.625.2451 TOLL FREE 800.762.7565 FAX 305.623.0475
WWW.ATLASFOODSERV.COM SALES@ATLASFOODSERV.COM

Project: _____
Item No.: _____
Quantity: _____

DROP-IN SERVING EQUIPMENT



RM-4

COLD PAN
(3" Recessed Top)
Refrigerated
with Side Coils
Self-Contained

- RM-1
- RM-2
- RM-3
- RM-4
- RM-5
- RM-6

SPECIFICATIONS

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top. Embossed mounting lugs are provided along the inner surface, 3" down from the top, to hold the pan rails and a full set of removable separator channels in place.

LINER: The inner liner shall be 18 gauge, type 304 stainless steel with a 3" recessed top, one piece construction, all welded, ground and polished to a uniform finish. All corners are covered with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the top 3" on all sides. A 3/4 dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer case.

REFRIGERATION SYSTEM: The compressor housing shall be fabricated from 14 gauge galvanized and bolted to the base of the unit. A fully self-contained condensing unit is provided with a hermetically sealed compressor and digital electronic thermostat/thermometer. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in the counter.

ELECTRICAL: The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off switch and pilot light. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

STANDARD FEATURES

- Refrigerated copper tubing, within the 3" recess, around all sides - meets your toughest health department standards
- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Accommodates standard 12" X 20" pans with the use of separator channel(s) and pan rails, or fractional size pans with the use of optional adapter bars
- 1-Year Parts & Labor Warranty
- NSF Certified; UL Listed

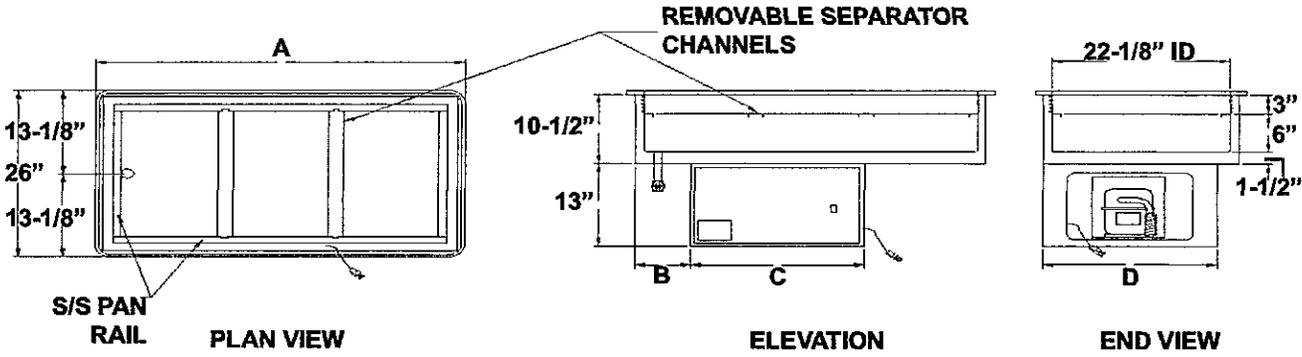
ACCESSORIES

- 5YW - 5-Year Compressor Warranty
- WFB - Stainless steel perforated false bottom
- Stainless Steel adapter bars (pg DI-51-52)
- Stainless Steel adapter plates (pg DI-51-52)
- CP - Cover Plate with handles, S/S
- 2060-1 - Condensate Evaporator
- RS - Remote on/off switch for counter mounting
- RDVE - Rear Drain Valve Extension
- * 220 Volt - 50 Cycle Compressor

*Please see Operation & Installation Manual for ALL operation and maintenance details.

* Units with these accessories are not currently UL listed.

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MODEL	PAN OPENINGS	PAN SIZE	"A"	ELECTRICAL CHARACTERISTICS	CUT-OUT REQUIRED	SHIP WT. (LBS.)
RM-1	1	19-7/8" X 11-7/8" X 9" (50.4 X 30.1 X 22.8cm)	18-1/8" (46.3cm)	3.0 amps. - 120V - 1/5HP	24-1/2" X 16-1/2" (62.2 X 41.9cm)	148 (67.1kg)
RM-2	2	19-7/8" X 25-5/8" X 9" (50.4 X 65 X 22.8cm)	31-3/4" (81.2cm)	6.0 amps. - 120V - 1/4HP	24-1/2" X 30-1/4" (62.2 X 76.8cm)	203 (92kg)
RM-3	3	19-7/8" X 39-3/8" X 9" (50.4 X 99.9 X 22.8cm)	45-1/2" (116.2cm)	6.0 amps. - 120V - 1/4HP	24-1/2" X 44" (62.2 X 111.7cm)	244 (110.6kg)
RM-4	4	19-7/8" X 53-1/8" X 9" (50.4 X 134.9 X 22.8cm)	59-1/8" (151.1cm)	7.8 amps. - 120V - 1/3HP	24-1/2" X 57-3/4" (62.2 X 146.6cm)	274 (124.3kg)
RM-5	5	19-7/8" X 66-7/8" X 9" (50.4 X 169.8 X 22.8cm)	73" (186cm)	10.7 amps. - 120V - 1/2HP	24-1/2" X 71-1/2" (62.2 X 181.6cm)	341 (154.6kg)
RM-6	6	19-7/8" X 80-5/8" X 9" (50.4 X 204.7 X 22.8cm)	86-3/4" (220.9cm)	10.7 amps. - 120V - 1/2HP	24-1/2" X 85-1/4" (62.2 X 216.5cm)	389 (176.4kg)

REMOTE REFRIGERATION MODEL	RMX LESS COMP. WT. (LBS.)
RMX-1	85 (38.5kg)
RMX-2	140 (63.5kg)
RMX-3	185 (83.9kg)
RMX-4	215 (97.5kg)
RMX-5	240 (108.8kg)
RMX-6	300 (136kg)

	B	C	D
RM-1	6" (15.2cm)	18" (45.7cm)	13-3/4" (34.9cm)
RM-2	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)
RM-3	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)
RM-4	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)
RM-5	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)
RM-6	7" (17.7cm)	21-1/2" (54.6cm)	21-5/8" (54.9cm)

RMX - REFRIGERATED COLD PAN WITHOUT COMPRESSOR

RM-1: Units include Refrigerated Cold pan, Thermostat, Cap Tube, & Drier
 RM-2-6: Units include Refrigerated Cold pan, Thermostat, Expansion Valve, & Drier (all for hookup in field by others.)

COMPRESSORS FOR REMOTE INSTALLATIONS

- 2029-07JP - 1/5 HP for RMX-1
- 2029-56JL - 1/4 HP for RMX-2 & 3
- 2029-66JL - 1/3 HP for RMX-4
- 2029-76ZL - 1/2 HP for RMX-5 & 6

Rancilio Classe 5 S

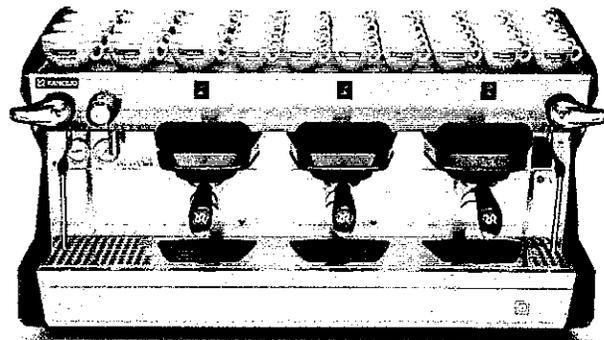
Entry to Mid-range Traditional Espresso Machine

ESPRESSO MACHINE SPECIFICATIONS:

The Classe 5 exemplifies functional minimalism combined with contemporary aesthetics. It features modern side panels, curved group covers and an ergonomic work area for comfort and convenience.

The Classe 5 is the combination of modern style and contemporary art in an espresso machine. Made from brushed stainless steel, ABS and nylon panels, the Classe 5 S has sleek buttons for manual dosing control. The Classe 5 comes in Standard or Compact versions in Anthracite Black and Ice White.

Discover functional minimalism with the Classe 5.



STANDARD FEATURES:

- Made from brushed stainless steel, ABS and nylon panels
- Semi-automatic brewing buttons - barista chooses when shot starts and stops
- Independent heat exchangers
- Electrical heating
- Built-in volumetric pump
- Boiler and pump pressure control gauge
- Two manual steam wands for frothing and steaming milk
- C-Lever ergonomically designed steam hand features two positions, pulse steam (down) or steam fully on (up)
- Hot water outlet with manual valve knob control
- Scratch-proof polymer drain insert that can be removed and easily cleaned in dishwasher
- Adjustable feet
- 1-year parts warranty

OPTIONS:

YouSteam: Barista assistance steam wand, adds air on-demand (not available in 2 Group Compact)

Electric Cup Warmer: A special heating element with five levels of controlled heat on the top of the machine to keep ceramic cups hot

Color Options: Anthracite Black and Ice White

ACCESSORIES IN THE BOX:

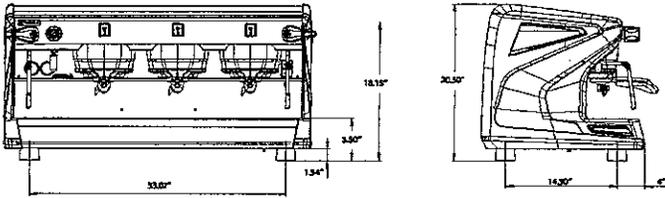
- 2 Group - 2 double porta filters
- 3 Group - 3 double porta filters
- Rubber blind disks for cleaning
- User manual
- Foot extensions

SPACE REQUIREMENTS:

- Allow 6" clearance on all sides of the machine.
- Allow 24" x 5" for in-line filter. Filter can be mounted behind the machine or under the counter.
- Allow a minimum of 3" (7.62 cm) clear space under filter to facilitate filter changes

Rancilio Classe 5 S

Entry to Mid-range Traditional Espresso Machine



PLEASE NOTE: Power can be installed under or above counter. Please allow 3-4" of space for the plug, especially when placing power above the counter and behind the machine.

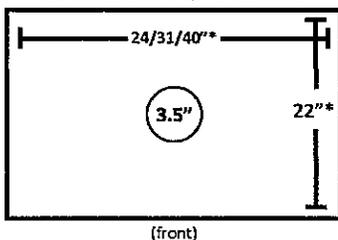
COUNTER REQUIREMENTS:

Width	Depth	Height	Weight
2 GROUP Compact			
24"	22"	21"	106 lbs
2 GROUP			
31"	22"	21"	122 lbs
3 GROUP			
40"	22"	21"	155 lbs

SHIPPING DIMENSIONS AND WEIGHT:

Length	Width	Height	Weight
2 GROUP Compact			
35"	26"	29"	173 lbs
2 GROUP			
35"	26"	29"	189 lbs
3 GROUP			
47"	34"	29"	222 lbs

DRILLING PLAN



SERVICE CONNECTIONS:

Electrical Connections

2 GROUP Compact

Voltage Range: 208-240 VAC Single Phase*

Watts: 3000 W*

Circuit Size: 20 amps

Suggested Receptacle: NEMA 6-20R

*2 Group Compact may be ordered as a special order 110 V machine and a 2700 watt heat element.

2 GROUP

Voltage Range: 208-240 VAC Single Phase

Watts: 4300 W

Circuit Size: 30 amps

Suggested Receptacle: NEMA 6-30R

3 GROUP

Voltage Range: 208-240 VAC Single Phase

Watts: 6000 W

Circuit Size: 30 amps

Suggested Receptacle: NEMA L6-30R

WATER CONNECTIONS:

Dedicated cold water access line with standard female 3/8" NPT fitting and manual shut-off valve within 4' of the machine required.

DRAIN REQUIREMENTS:

Open gravity drain with minimum 2" I.D. within 4' of the machine.

WATER QUALITY STATEMENT:

The fact that water is potable is no guarantee that it is suitable for coffee machines. Your water supply must be within these general guidelines:

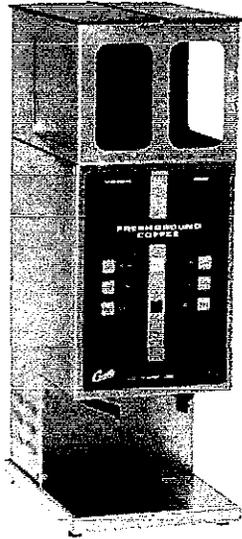
SUPPLY PRESSURE: 30-70 psi

HARDNESS: 2-3 GPG (1 grain of hardness = 171 ppm)

Water entering the machine should have a water hardness level of 2-3 GPG at all times. If the water supply is not within this range, a dedicated water softener (if above 3 GPG) or mineral addition cartridge (if below 2 GPG) is required for the coffee machine to operate properly over time (see Rancilio Group North America Water Quality Statement for further details).

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Home (/) > Products (/categories/g4) > ILGD-10



Twin Coffee Grinder with Digital InterLock

Model: ILGD-10

Features

- + ADD TO COMPARE ([HTTPS://WWW.WILBURCURTIS.COM/FLAG/FLAG/PRODUCT_COMPARISON/](https://www.wilburcurtis.com/flag/flag/product_comparison/))
- + ADD TO MY LIST ([HTTPS://WWW.WILBURCURTIS.COM/FLAG/FLAG/ADD_TO_LIST/422403?DEST](https://www.wilburcurtis.com/flag/flag/add_to_list/422403?dest))

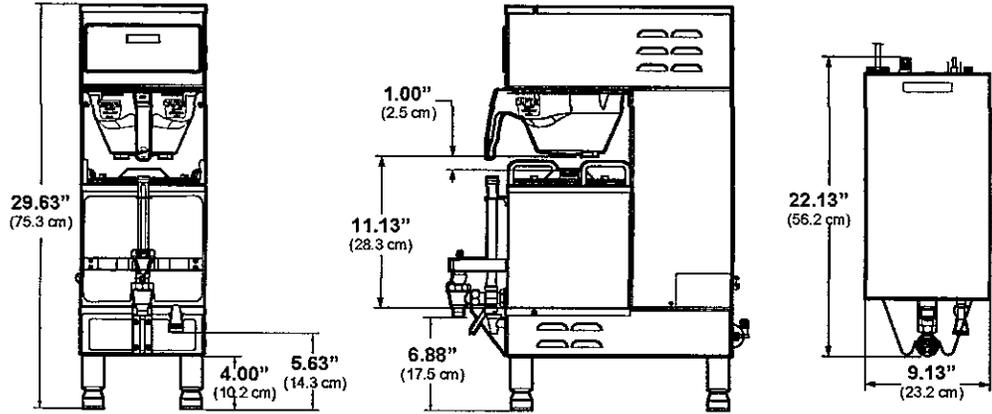
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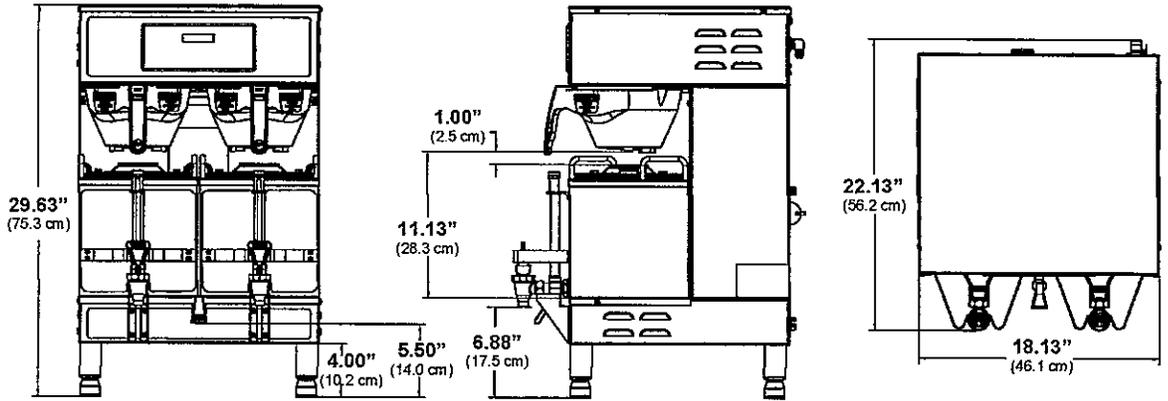
(<https://wilburcurtis.kclcad.com?model=ILGD-10>)

	SPECIFICATIONS	ACCESSORIES	DISPENSERS & STANDS	PARTS	LITERATURE & PHOTOS
DIMENSIONS					
Height (in.)	29.500"				
Width (in.)	10.000"				
Depth (in.)	14.500"				
ELECTRICAL					
Phase	1				
Volts	120				
Amps	8.0				
Wire	2W+G				
Watts	960				
Hertz	60				
WATER					
SHIPPING					
Ship Height (in.)	34.00"				
Ship Width (in.)	15.00"				
Ship Depth (in.)	20.00"				
Ship Weight	62.00 lbs				
Ship Cube	5.90 cuft				

**GEMSS10A1000/
GEMSS63A1000**
Single Coffee Brewer



**GEMTS10A1000/
GEMTS16A1000/
GEMTS19A1000**
Twin Coffee Brewer



SPECIFICATIONS

MODEL #	DIMENSIONS (H x W x D)	PHASE	VOLTS	AMPS	WIRE	WATTS	HERTZ	GAL/HR	WATER CONNECTOR	SHIP WEIGHT	SHIP CUBE
GEMSS10A1000	29.63" x 9.13" x 22.13"	1.0 PH	220V	19.5A	3W+G	4300W	50/60 Hz	10.5	3/8" Flare	50.0 lbs.	7.0 cu. ft.
GEMSS63A1000	29.63" x 9.13" x 22.13"	1.0 PH	120/220V	15.0/12.7A	2/3W+G	1800/2800W	50/60 Hz	4.5/7.5	3/8" Flare	50.0 lbs.	7.0 cu. ft.
➔ GEMTS10A1000	29.63" x 18.13" x 22.13"	1.0 PH	220V	23.8/35.4A	3W+G	5200/7600W	50/60 Hz	15.0/21.0	3/8" Flare	81.0 lbs.	10.9 cu. ft.
GEMTS16A1000	29.63" x 18.13" x 22.13"	3.0 PH	220V	20.0A	3W+G	7800W	50/60 Hz	21.0	3/8" Flare	93.0 lbs.	10.9 cu. ft.
GEMTS19A1000	29.63" x 18.13" x 22.13"	3.0 PH	220V	20.0A	4W+G	7800W	50/60 Hz	21.0	3/8" Flare	81.0 lbs.	10.9 cu. ft.
GEM-3	10.75" x 9.00" x 13.50"	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	11.0 lbs.	1.36 cu. ft.
GEM-5	9.75" x 9.00" x 11.38"	N/A	120V	1.0A	2W+G	100W	N/A	N/A	N/A	8.0 lbs.	1.36 cu. ft.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



WILBUR CURTIS COMPANY, INC.
6913 Acco Street, Montebello, CA 90640-5403
Telephone: 800-421-6150 • 323-837-2300
Fax: 323-837-2406
www.wilburcurtis.com



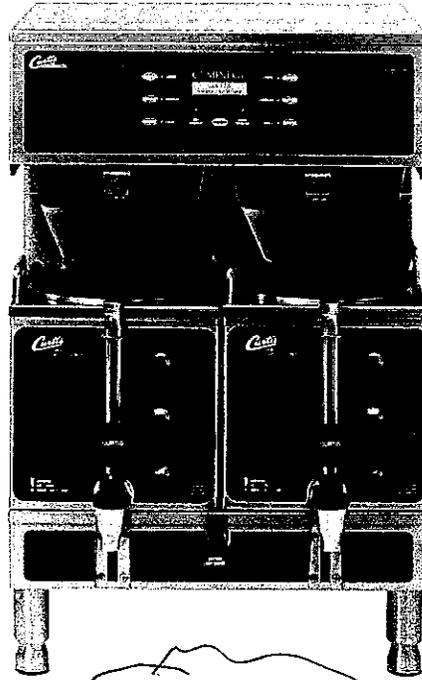


GEMINI® 1.5 GALLON COFFEE BREWING SYSTEMS

MODEL : GEMSS10A1000, GEMSS63A1000, GEMTS10A1000, GEMTS16A1000, GEMTS19A1000



**GEMSS10A1000/
GEMSS63A1000**
Single Coffee Brewer with
One GEM-3 1.5 Gallon
Satellite Server



**GEMTS10A1000/
GEMTS16A1000/
GEMTS19A1000**
Twin Coffee Brewer with
Two GEM-3 1.5 Gallon
Satellite Servers

ITEM NO _____

PROJECT _____

DATE _____

FEATURES AT A GLANCE

- **G3 Digital Control Module** - Provides precise control over all aspects of brewing in an intuitive, easy-to-read and operate system.
- **Pre-Set Global Recipes at the Touch of a Single Button** - No complex equipment required.
- **Field Selectable** - One, two or three batch brewing.
- **Enhanced Recovery Circuitry** - Boosts performance on 220V/single phase models.

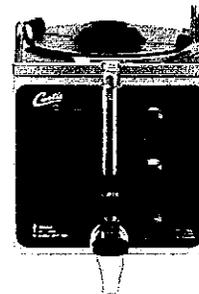
SATELLITE SERVER AND STAND

- Coffee maintains its rich, full-bodied flavor in double wall insulated servers.
- Brew through lid keeps heat and flavor in.
- Warmers can be set on high, medium or low to preserve peak flavor.
- Standard faucet clearance for cup or decanter service.
- Optional heated serving stands available.
- Satellite safety lids protect against accidental spills.

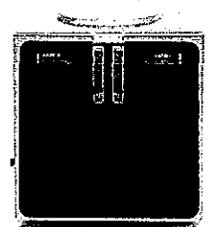
Legendary Performance, Incredible Advanced Design - Incredibly Easy to Use.

Gemini® systems are available in both single and twin, designed to optimize coffee quality and flavor, while reducing maintenance and service. The Satellite Servers maintain coffee temperature, preserving the rich and bold flavor for extended periods. On-Board self diagnostics continually sense proper brewing operations and a Service Phone Number and error code are displayed in the event technical assistance is required.

Curtis G3 technology combines precision brewing capability with an easy-to-use interface. All brewing functions are displayed in real time, not a coded system of indicators. Curtis Gemini® systems are factory set for out-of-the box operation with pre-programmed recipes that ensures a consistent brew, every time. And, with scroll-through menus it's just as easy to fine-tune the brewing process for your exacting gourmet coffee profile.



GEM-3
1.5 Gallon
Satellite Server



GEM-5
Satellite
Warmer Stand



There's only one #1™

Toast-Qwik® Electric Conveyor Toasters

Models: TQ-10, 400, 405, 400BA, 400H

The Hatco Toast-Qwik® is an economical conveyor toaster with fast, dependable and versatile toasting. These toasters utilize conveyor speed, not temperature to determine toasting color.

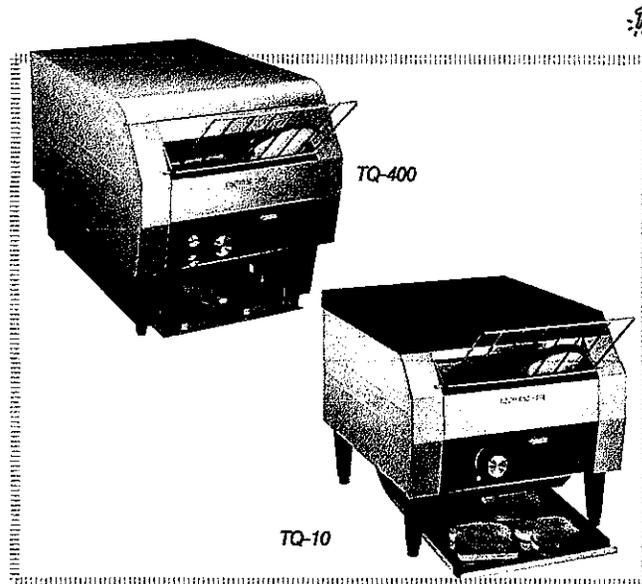
Standard features

- Hatco's ColorGuard sensing system assures toast uniformity. (excludes TQ-10)
- Optional power save mode with indicator light saves energy and money during slow periods
- Efficient design of front or rear discharge allows Toast-Qwik to be placed where it is most convenient – for sending product to operator side or customer/server
- BA models toast one side only and are for bagels and buns only, cut side up
- Opening height is 2" (51 mm) and for H models is 3" (76 mm)
- Insulation and an interior fan provide cool surface temperatures
- TQ-10 has a durable painted steel top and aluminized steel construction with powdercoated black top or lower side covers
- Toast storage area keeps bread warm and dry
- Permanently lubricated ball bearing motor and heating elements guaranteed against burnout and breakage for two years

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

- Automatic Power Save Mode (TQ-400 Series only)

Accessories

- Additional extended feed guide (Add 3" [76 mm])
- Security Package

IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

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



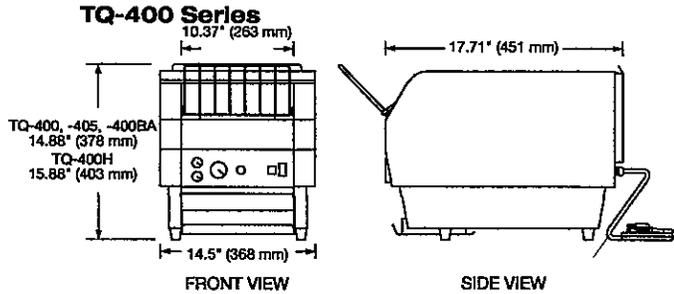
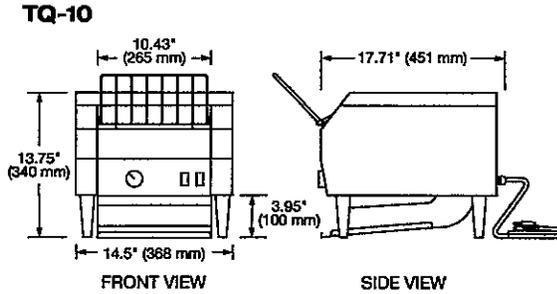
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

www.hatcocorp.com | support@hatcocorp.com | [Find a Hatco Rep](#) | [Image Library](#) | [Document Library](#) | [Chat](#)



Toast Qwik® Electric Conveyor Toasters

Models: TQ-10, -400, -405, -400BA, -400H



SPECIFICATIONS Toast-Qwik® Conveyor Toasters

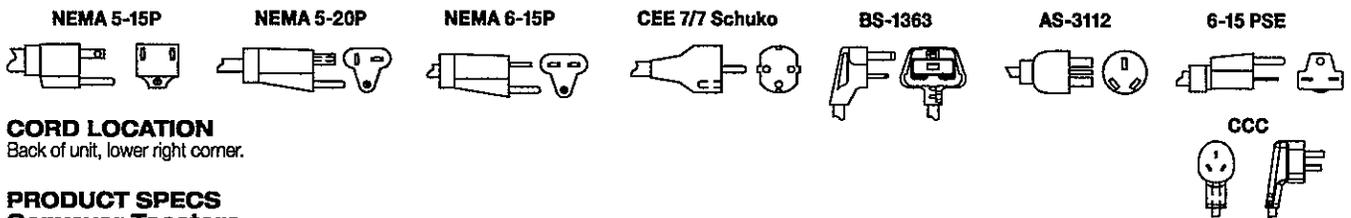
The shaded areas contain electrical information for international models

Model	Dimensions (W x D x H ^a)	Volts	Hertz	Phase	Watts	Amps	Plug	Ship Weight [*]
TQ-10	14.5" x 17.71" x 13.75" (368 x 451 x 340 mm)	120	60	Single	1800	15.0	NEMA 5-15P [*]	42 lbs. (19 kg)
		208			1830	8.8	NEMA 6-15P	
		240			7.6			
		200	50/60	Single	2070	10.4	AS 3112	42 lbs. (19 kg)
		220-230 (CE)			1866-2048	8.5-8.9	CEE 7/7, BS-1363, or AS 3112	
230-240 (CE)	2048-2221	8.9-9.3						
TQ-400	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	120	60	Single	1790	14.9	NEMA 5-15P [*]	46 lbs. (21 kg)
		208			2230	10.7	NEMA 6-15P	
		240			9.3			
		200	50/60	Single	2064	10.3	6-15 PSE	46 lbs. (21 kg)
		220-230 (CE)			1860-2030	8.5-8.8	CEE 7/7, BS-1363, AS 3112, or CCC	
230-240 (CE)	2030-2210	8.8-9.2						
TQ-405	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	220-230 (CE)	50-60	Single	2131-2330	9.7-10.1	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
		230-240 (CE)			2030-2210	8.8-9.2		
TQ-400H	14.5" x 17.71" x 15.88" (368 x 451 x 403 mm) Tray extends 2.5" (64 mm) in rear	208	60	Single	2230	10.7	NEMA 6-15P	46 lbs. (21 kg)
		240			9.3			
		200	50/60	Single	2064	10.3	6-15 PSE	46 lbs. (21 kg)
		220-230 (CE)			2131-2330	9.7-10.1	CEE 7/7, BS-1363, AS 3112 or CCC	
230-240 (CE)	2030-2210	8.8-9.2						
TQ-400BA	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	120	60	Single	1780	14.8	NEMA 5-15P [*]	46 lbs. (21 kg)
		208			1880	9.0	NEMA 6-15P	
		240			7.8			
		200	50/60	Single	1848	9.2	6-15 PSE	46 lbs. (21 kg)
		220-230 (CE)			1765-1930	8.0-8.4	CEE 7/7, BS-1363, AS 3112 or CCC	
230-240 (CE)	1930-2100	8.4-8.8						

^a TQ-400 and -400BA, add 2.5" (64 mm) to depth if using tray extension in rear. Height includes legs.

^{*} Shipping weight includes packaging. ^{*} Canadian models use NEMA 5-20P.

PLUG CONFIGURATIONS



CORD LOCATION
Back of unit, lower right corner.

PRODUCT SPECS Conveyor Toasters

The electric Toast-Qwik® Conveyor Toaster with ColorGuard sensing system (excludes TQ-10) shall be a Hatco model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Toaster shall have the capacity to toast up to ... pieces per minute and it shall be rated at ... kW, ... volts, single phase. The toaster shall be of stainless steel design and shall include a front mounted control panel with

a toast selector knob, variable speed control knob, and an aluminum toast collector pan (excluding TQ-10). The toaster will have multiple metal sheathed heating elements and an impedance protected motor. It shall be complete with factory attached UL listed 4' (102 mm) cord and plug.

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

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

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There's only one #1™

Toast-Qwik® Electric Conveyor Toasters

Models: TQ-10, -400, -405, -400BA, -400H

The Hatco Toast-Qwik® is an economical conveyor toaster with fast, dependable and versatile toasting. These toasters utilize conveyor speed, not temperature to determine toasting color.

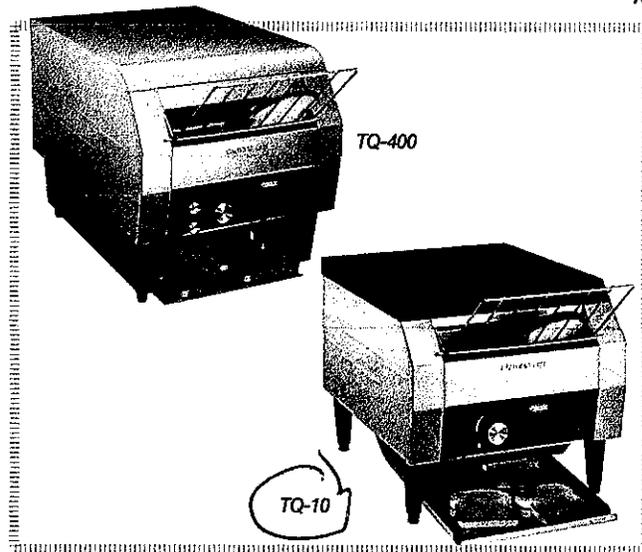
Standard features

- Hatco's ColorGuard sensing system assures toast uniformity. (excludes TQ-10)
- Optional power save mode with indicator light saves energy and money during slow periods
- Efficient design of front or rear discharge allows Toast-Qwik to be placed where it is most convenient – for sending product to operator side or customer/server
- BA models toast one side only and are for bagels and buns only, cut side up
- Opening height is 2" (51 mm) and for H models is 3" (76 mm)
- Insulation and an interior fan provide cool surface temperatures
- TQ-10 has a durable painted steel top and aluminized steel construction with powdercoated black top or lower side covers
- Toast storage area keeps bread warm and dry
- Permanently lubricated ball bearing motor and heating elements guaranteed against burnout and breakage for two years

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

- Automatic Power Save Mode (TQ-400 Series only)

Accessories

- Additional extended feed guide (Add 3" [76 mm])
- Security Package

IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

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



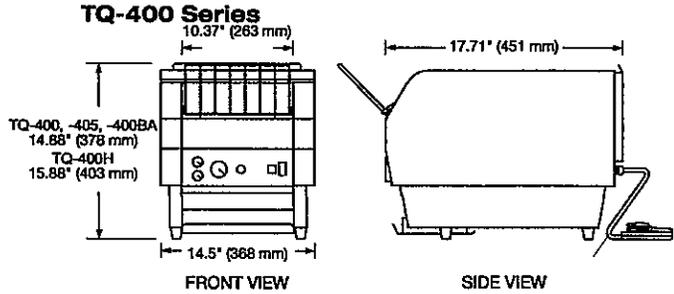
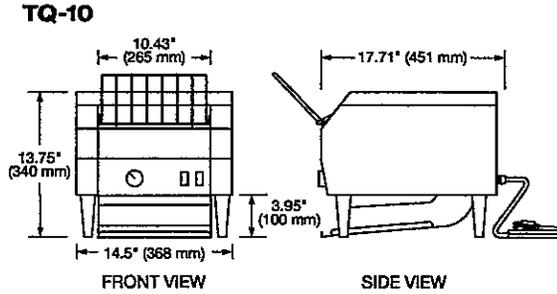
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Toast Qwik® Electric Conveyor Toasters

Models: TQ-10, -400, -405, -400BA, -400H



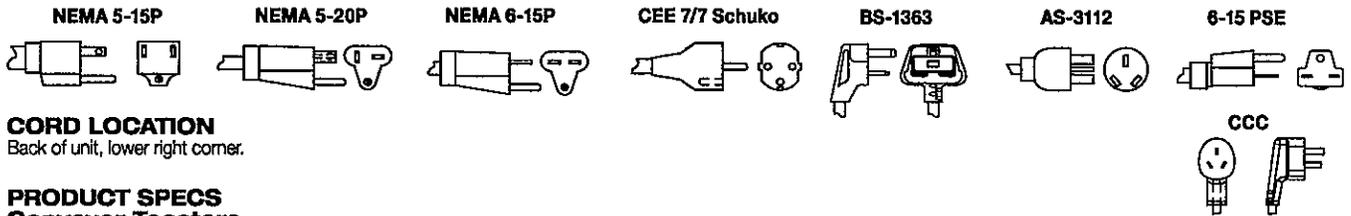
SPECIFICATIONS Toast-Qwik® Conveyor Toasters

The shaded areas contain electrical information for international models

Model	Dimensions (W x D x H*)	Volts	Hertz	Phase	Watts	Amps	Plug	Ship Weight*
TQ-10	14.5" x 17.71" x 13.75" (368 x 451 x 340 mm)	120	60	Single	1800	15.0	NEMA 5-15P*	42 lbs. (19 kg)
		208			1830	8.8	NEMA 6-15P	
		240			2070	7.6	AS 3112	
		200	50/60	Single	2070	10.4	AS 3112	42 lbs. (19 kg)
		220-230 (CE)			1866-2048	8.5-8.9	CEE 7/7, BS-1363, or AS 3112	
230-240 (CE)	2048-2221	8.9-9.3						
TQ-400	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	120	60	Single	1790	14.9	NEMA 5-15P*	46 lbs. (21 kg)
		208			2230	10.7	NEMA 6-15P	
		240			2064	9.3	6-15 PSE	
		200	50/60	Single	2064	10.3	6-15 PSE	46 lbs. (21 kg)
		220-230 (CE)			1860-2030	8.5-8.8	CEE 7/7, BS-1363, AS 3112, or CCC	
230-240 (CE)	2030-2210	8.8-9.2						
TQ-405	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	220-230 (CE)	50-60	Single	2131-2330	9.7-10.1	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
		230-240 (CE)			2030-2210	8.8-9.2		
TQ-400H	14.5" x 17.71" x 15.88" (368 x 451 x 403 mm) Tray extends 2.5" (64 mm) in rear	208	60	Single	2230	10.7	NEMA 6-15P	46 lbs. (21 kg)
		240			2064	9.3		
		200	50/60	Single	2064	10.3	6-15 PSE	46 lbs. (21 kg)
		220-230 (CE)			2131-2330	9.7-10.1	CEE 7/7, BS-1363, AS 3112 or CCC	
230-240 (CE)	2030-2210	8.8-9.2						
TQ-400BA	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	120	60	Single	1780	14.8	NEMA 5-15P*	46 lbs. (21 kg)
		208			1880	9.0	NEMA 6-15P	
		240			1848	7.8	6-15 PSE	
		200	50/60	Single	1848	9.2	6-15 PSE	46 lbs. (21 kg)
		220-230 (CE)			1765-1930	8.0-8.4	CEE 7/7, BS-1363, AS 3112 or CCC	
230-240 (CE)	1930-2100	8.4-8.8						

*TQ-400 and -400BA, add 2.5" (64 mm) to depth if using tray extension in rear. Height includes legs.
* Shipping weight includes packaging. * Canadian models use NEMA 5-20P.

PLUG CONFIGURATIONS



CORD LOCATION
Back of unit, lower right corner.

PRODUCT SPECS Conveyor Toasters

The electric Toast-Qwik® Conveyor Toaster with ColorGuard sensing system (excludes TQ-10) shall be a Hatco model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Toaster shall have the capacity to toast up to ... pieces per minute and it shall be rated at ... kW, ... volts, single phase. The toaster shall be of stainless steel design and shall include a front mounted control panel with

a toast selector knob, variable speed control knob, and an aluminum toast collector pan (excluding TQ-10). The toaster will have multiple metal sheathed heating elements and an impedance protected motor. It shall be complete with factory attached UL listed 4' (102 mm) cord and plug.

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

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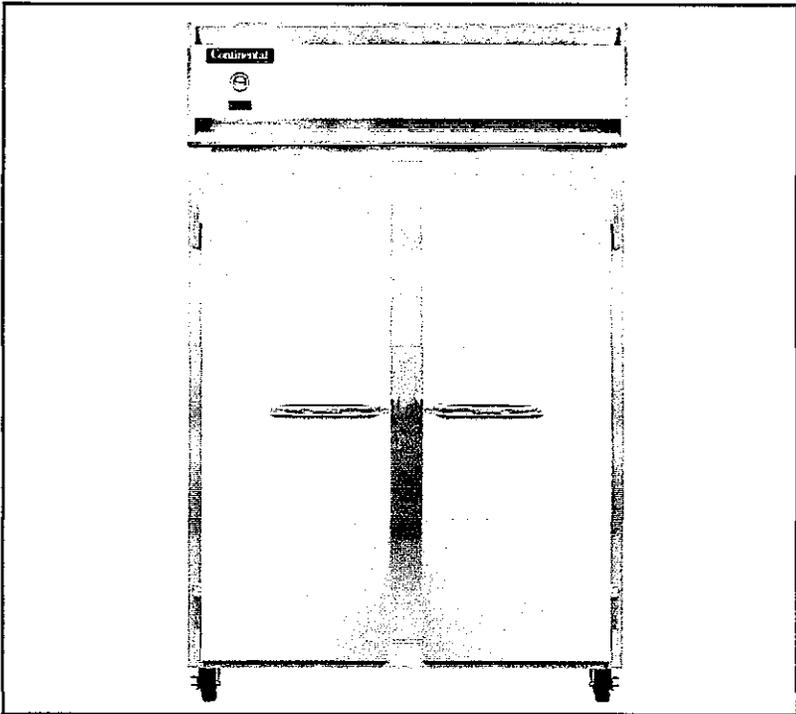
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LOW TEMP FREEZER (-15°F)

Model: 2F-LT

2-Section Reach-In Low Temp Freezer

2F-LT - Stainless steel front, aluminum end panels and interior
 2F-LT-SA - Stainless steel exterior, aluminum interior
 2F-LT-SS - Stainless steel exterior and interior
 Designed to maintain NSF-7 temperatures in 100°F ambient.



Project Name: _____

Model Specified: _____

Location: _____

Item No: _____ Quantity: _____

AIA #: _____ SIS #: _____

Standard Model Features

REFRIGERATION SYSTEM
 Environmentally-safe R-404A refrigerant
 Self contained, performance-rated refrigeration system
 Automatic, electric condensate evaporator

CABINET ARCHITECTURE
 3" non-CFC polyurethane foam insulation
 Smooth, polished chrome workflow door handles
 Cam-action, lift-off hinges
 Self-closing doors
 Magnetic snap-in door gaskets
 Cylinder lock in door
 Heavy-duty, epoxy-coated steel shelves
 5" casters

MODEL FEATURES
 Thermal expansion valve
 LED interior lighting
 External dial thermometer
 Energy saving switch for door heaters
 Automatic electric defrost

Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Pass-Thru (consult factory)
Additional epoxy-coated steel shelves	Shallow depth (consult factory)
Chrome or stainless steel shelves	Hinged glass doors
Heavy-duty pilaster strips	Increased refrigeration systems
Rehinging of doors (consult factory)	Special electrical req. (consult factory)
Pan slide assemblies	Correctional Facility Options
Adjustable legs	• One way security screws
Digital thermometer	• Locking hasp (lock not included)
Custom laminates	• Stainless steel mesh cover
Half doors	• Coverless hinges

Consult factory for other model configurations, options and accessories.



Toll-Free: 800-523-7138
 Phone: 215-244-1400
 Fax: 215-244-9579
 539 Dunksferry Road
 Bensalem, PA 19020
 www.continentalrefrigerator.com

APPROVAL: _____

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	48 (1359 cu l)
Width, Overall (in.)	52 (1321 mm)
Depth, Overall (in.) (incl. handles)	35 3/8 (899 mm)
Depth (in.) (less doors)	32 (813 mm)
Depth (in.) (doors open 90°)	55 1/2 (1410 mm)
Clear Door Width (in.)	19 3/8 (492 mm)
Clear Door Height (in.)	58 5/8 (1489 mm)
Height, Overall (in.) (incl. 5" casters)	85 3/4 (2178 mm)

No. of Doors	2
No. of Shelves	6
Shelf Area (sq. ft.)	40.8 (3.8 sq m)
Tray Slide Capacity (per section)	24

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1
Capacity (BTU/Hr)*	2600

ELECTRICAL DATA

Voltage (int'l)	115/208-230/60/1 (220/50/1)
Feed Wires (incl. ground)	4
Total Amps (int'l)	13.1 (10.6)
Defrost Amps (int'l)	9.6 (4.8)
10 ft. Cord/Plug (int'l)	No (No)

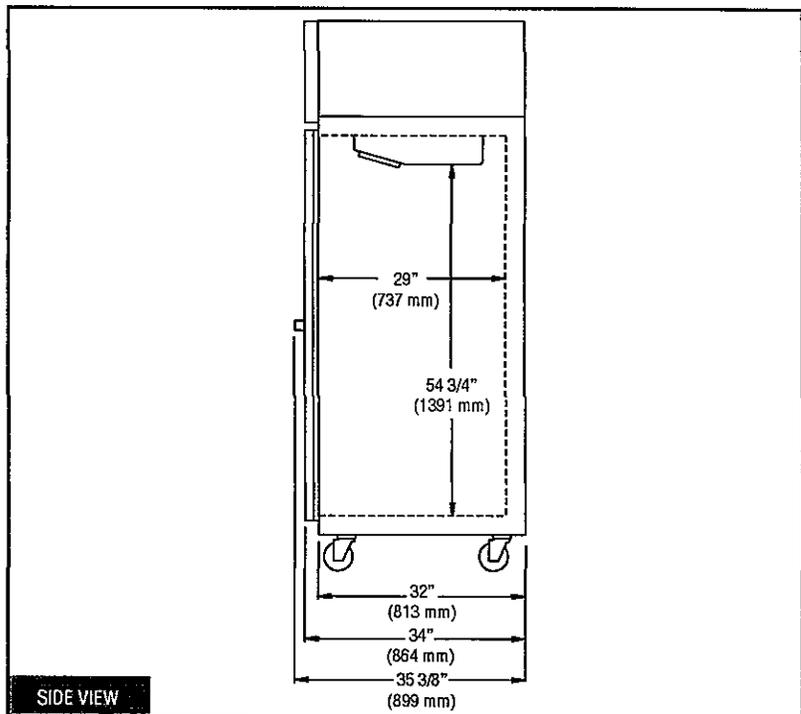
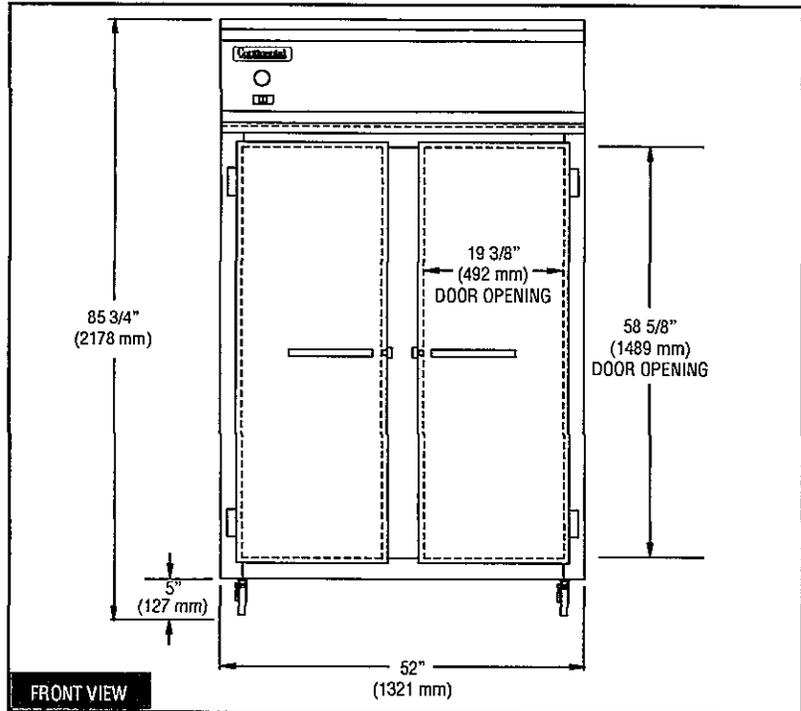
SHIPPING DATA

Height - Crated (in.)	85 1/2 (2172 mm)
Width - Crated (in.)	64 (1626 mm)
Depth - Crated (in.)	42 (1067 mm)
Volume - Crated (cu. ft.)	133 (3766 cu l)
Weight Std - Crated (lbs.)	565 (256 kg)
Weight SS - Crated (lbs.)	645 (293 kg)
Weight Std - Uncrated (lbs.)	395 (179 kg)
Weight SS - Uncrated (lbs.)	475 (215 kg)

* Rating @ -30°F evaporator, 90°F ambient

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Model Plan Views



IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required on top and 3" on sides and rear.

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DESIGNER LINE FISH FILE

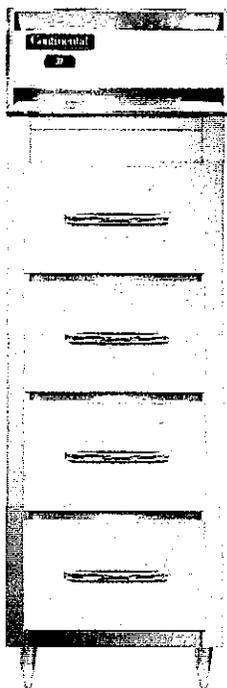
Model: DL1RS-SS-F

1-Section Fish File Upright

Specially designed for the storage of fresh fish packed in crushed ice in drawer pans supplied with unit.

#300 Series stainless interior, stainless steel exterior.

Designed to maintain NSF-7 temperatures in 100°F ambient.



Options and Accessories

(upcharge and lead times may apply)

Stainless steel back

Casters

Drawer locks

Special electrical requirements
(consult factory)

Consult factory for other model configurations, options and accessories.

Project Name:

82

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

- Performance-rated refrigeration system
- Environmentally-safe R-134a refrigerant
- Automatic, electric condensate evaporator
- Non-corrosive, plasticized fin evaporator coil

CABINET ARCHITECTURE

- 3" non-CFC polyurethane foam insulation
- Magnetic snap-in drawer gaskets
- Stainless steel, easy glide roll-out drawers on heavy-duty drawer track
- Smooth, polished chrome workflow drawer handles
- Adjustable 6" stainless steel legs

MODEL FEATURES

- Electronic controller w/digital display & hi-low alarm
- Expansion valve system
- 1" diameter cleanout drain (requires provisions for floor drain)
- Fully welded, non-corrosive stainless steel pan per drawer w/built-in drain tubes and ice grates (drain into gutter)*
- Anti-sweat facia heaters

* Each drawer has a removable pan, with a drain tube at the back corner. Water from melting ice in the pan, along with moisture from the product, drains out of the storage pan through the tube, along a trough on the interior cabinet wall, down the sloped interior bottom, and out of the cabinet through a 1" drain tube.

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APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	16 (453 cu l)
Width, Overall (in.)	26 (660 mm)
Depth, Overall (in.) (incl. handles)	29 1/4 (743 mm)
Height, Overall (in.) (incl. 6" legs)	83 1/4 (2115 mm)
No. of Drawers	4

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/4
Capacity (BTU/Hr)*	1940

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Feed Wires (incl. ground)	3
Total Amps (int'l)	5.5 (3.5)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Height - Crated (in.)	85 1/2 (2172 mm)
Width - Crated (in.)	31 5/8 (803 mm)
Depth - Crated (in.)	42 (1067 mm)
Volume - Crated (cu. ft.)	65 (1841 cu l)
Weight Std - Crated (lbs.)	470 (213 kg)
Weight SS - Crated (lbs.)	495 (225 kg)

DRAWER PAN CONFIGURATIONS

(4) 15 5/8 x 20 x 6 pan per drawer
(can accommodate 12 x 20 perforated pans)

* Rating @ +25°F evaporator, 90°F ambient

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
(varies by country)

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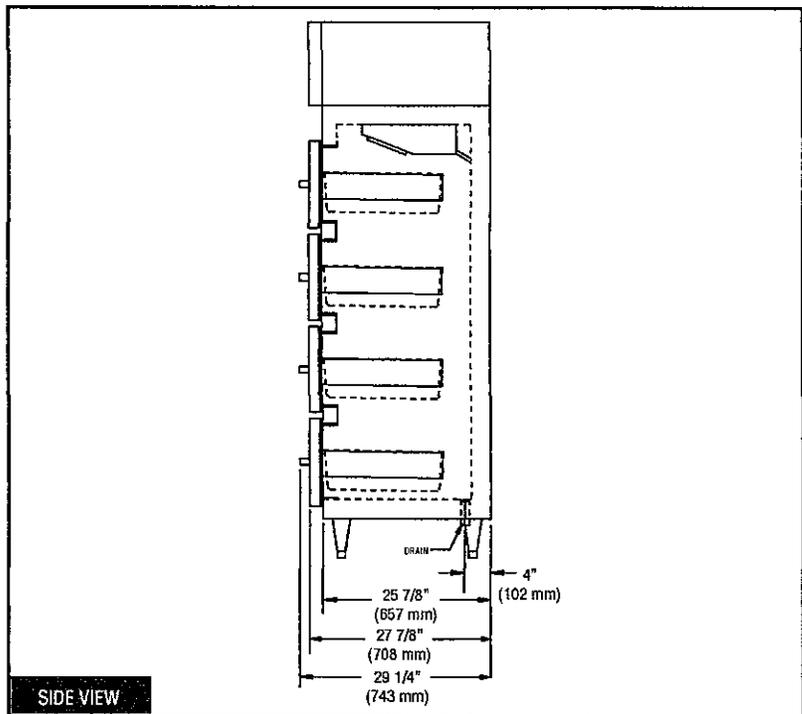
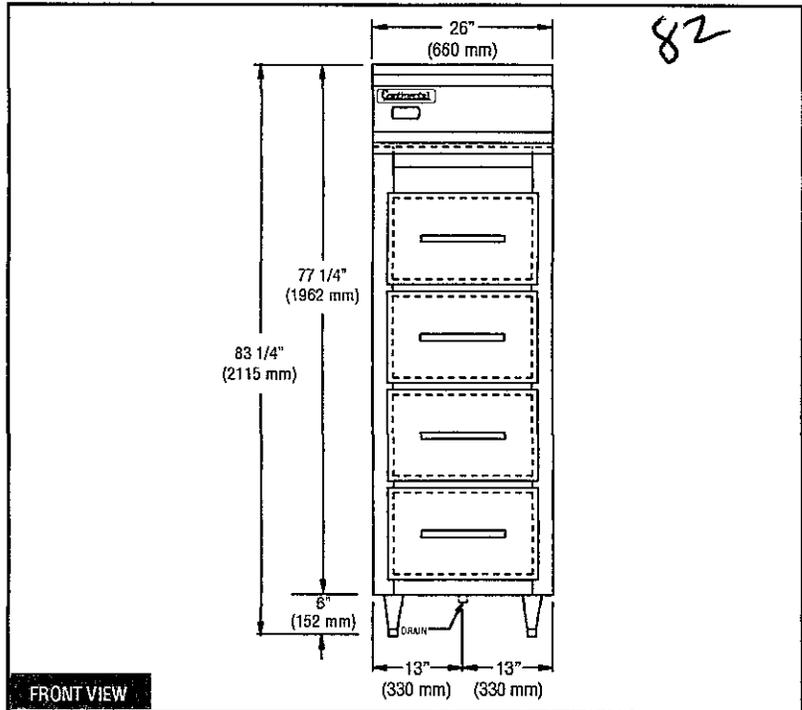
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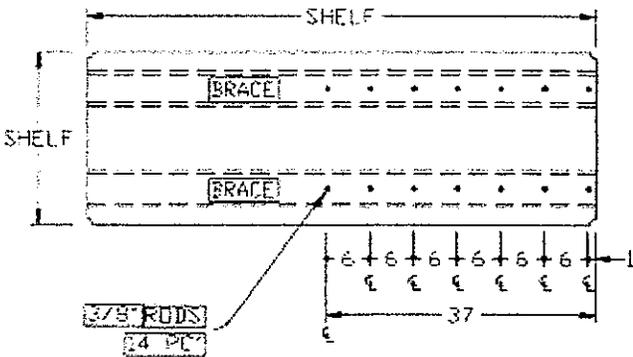
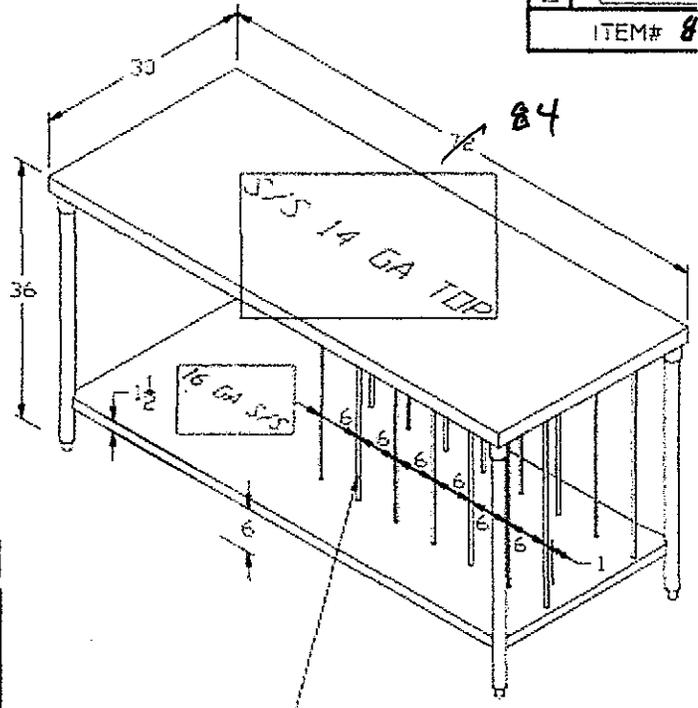
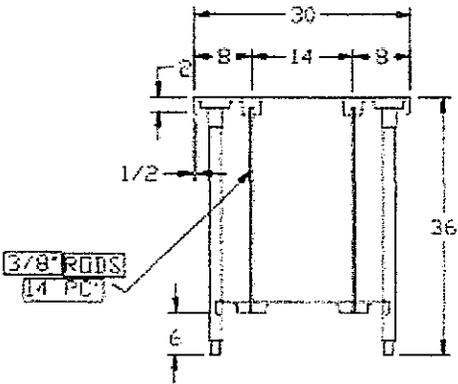
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Model Plan Views



IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required on top and 3" on sides and rear. 1" NPS Drain Tube must be directly piped to a building floor drain or connected to a suitable waste line.

REQUIRE
ITEM# 87-88



ENTIRE LENGTH
WITH 6 LEGS (6) 5" CASTERS
(3) THREE W/ BRACKETS

Date: 07/13/2021	GOLDENSHEIN BROOKLYN, NY 11216 024-9520	Scale: _____
Drawn by: SL		Expanding No. _____
REV.	P.O.# _____	Temp# _____
		Sheet ___ of ___

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WORKTOP REFRIGERATOR

Model: SW72N
 Natural Refrigerant R-290 Model

72" Worktop Refrigerator with Solid Doors

 ENERGY STAR® Qualified Commercial Refrigerator

Stainless steel front, top and end panels, aluminum back and interior.

Project Name:

Model Specified:

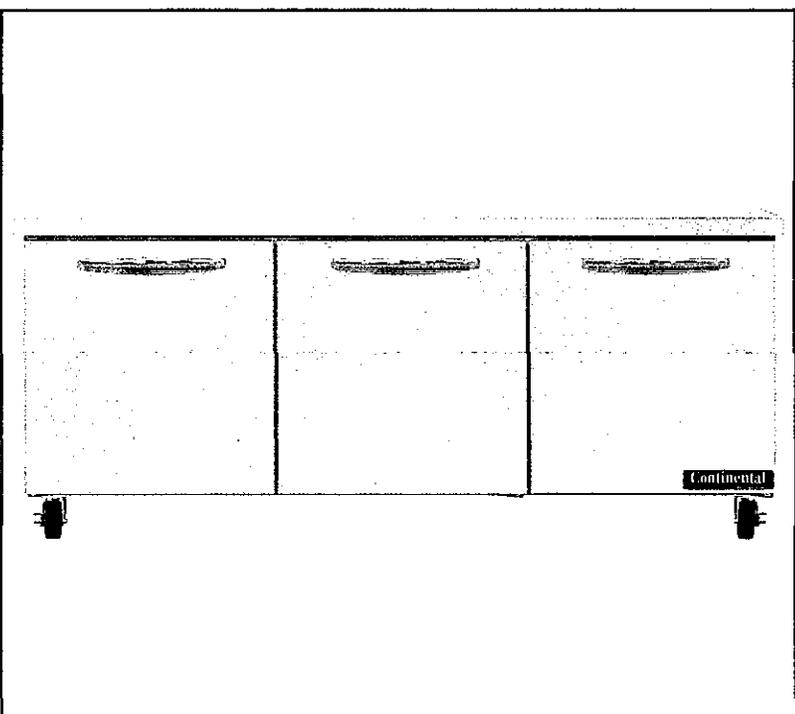
Location:

Item No:

Quantity:

AIA #:

SIS #:



Standard Model Features

REFRIGERATION SYSTEM

- Performance-rated refrigeration system
- Natural, environmentally-safe, high-efficiency R-290 refrigerant¹
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2" non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap-in door gaskets
- Heavy-duty, epoxy-coated steel shelves
- Completely enclosed, vented and removable case back
- 5" casters

MODEL FEATURES

- Electronic controller w/digital display & hi-low alarm
- Field rehingeable doors

¹ R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Expansion valve system
Stainless steel back	Adjustable legs
Overshelves (single or double)	Door locks
Add'l epoxy-coated steel shelves	Special electrical requirements (consult factory)
Stainless steel shelves	

Consult factory for other model configurations, options and accessories.



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APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	20.6 (583 cu l)
Width, Overall (in.)	72 (1829 mm)
Depth, Overall (in.) (incl. handles & bumpers)	32 3/16 (818 mm)
Height, Overall (in.) (incl. 5" casters)	35 1/4 (895 mm)
Shelf Area (sq. ft.)	10.2 (.9 sq m)
No. of Shelves	3
No. of Doors	3
Interior Depth (in.)	See Drawing
Interior Height (in.)	26 1/4 (667 mm)
Interior Width (in.)	68 (1727 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/5
Capacity (BTU/Hr)*	1625
* Rating @ +25°F evaporator, 90°F ambient	

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Total Amps (int'l)	2.46 (1.85)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Weight (lbs.)	318 (144 kg)
Height - Crated (in.)	43 1/4 (1099 mm)
Width - Crated (in.)	80 (2032 mm)
Depth - Crated (in.)	37 1/4 (946 mm)

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug (varies by country)



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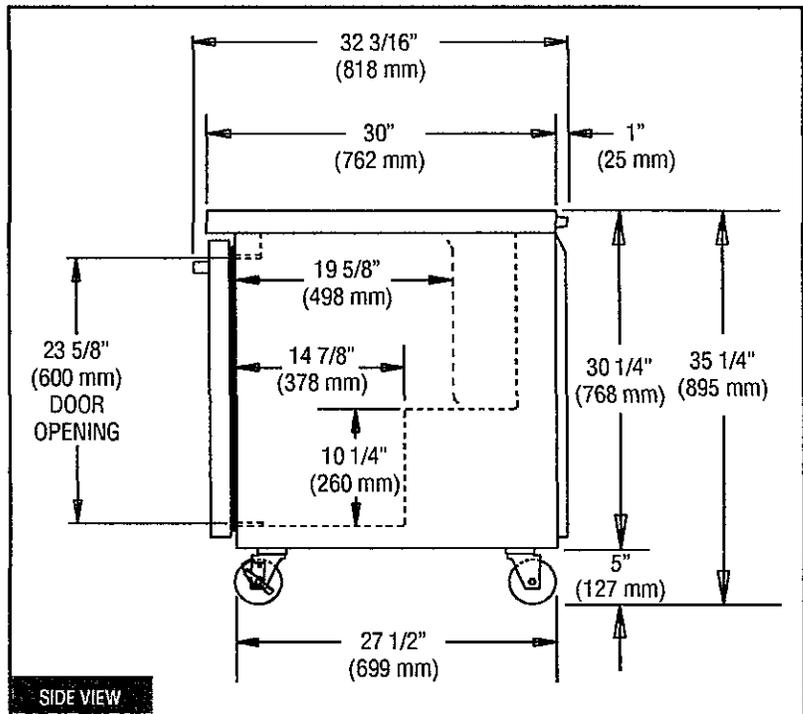
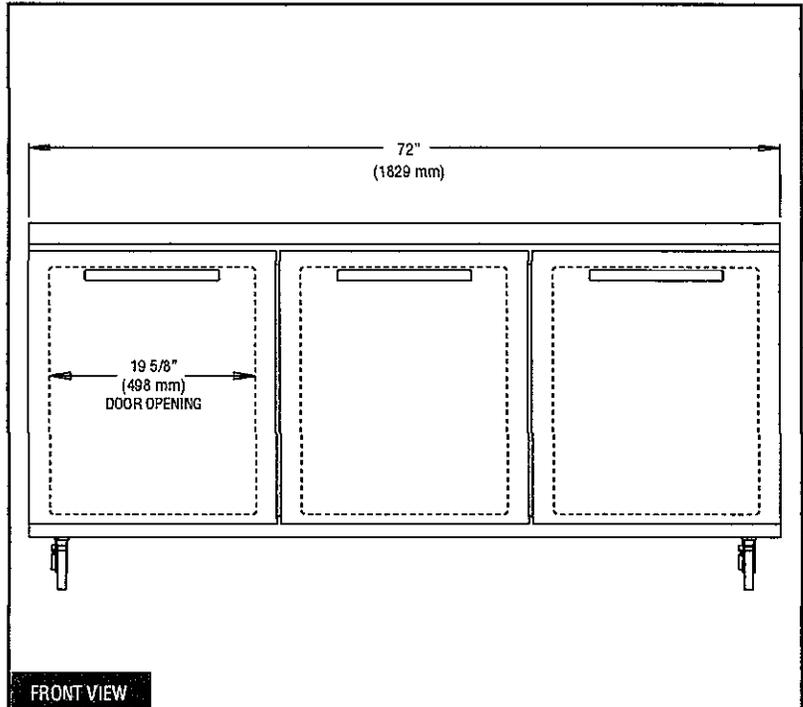
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Model Plan Views



IMPORTANT NOTE: If the cabinet is located directly against a wall, a minimum clearance of 3" is required on sides, front and rear.

SANDWICH UNIT REFRIGERATOR

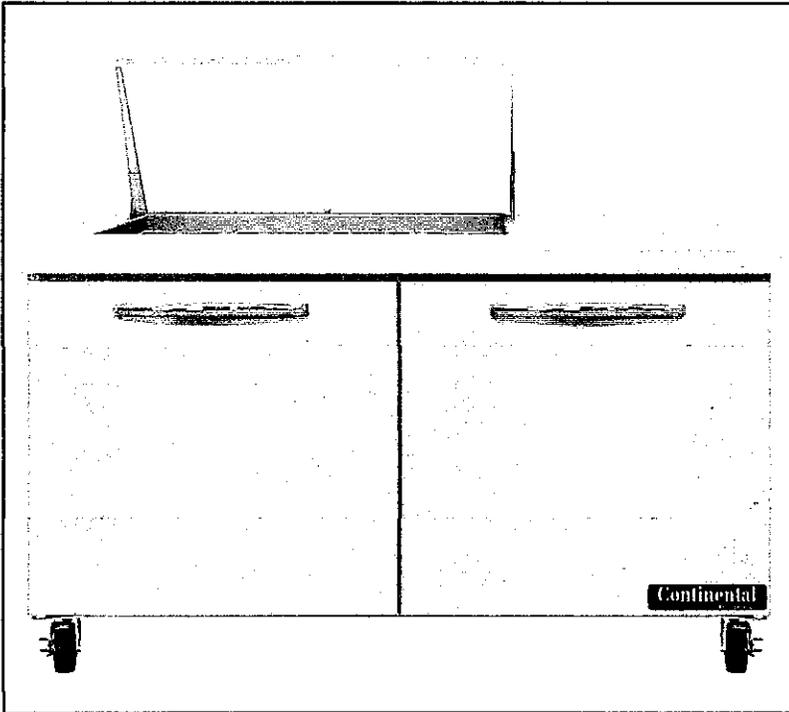
93

Model: SW48N12M

Natural Refrigerant R-290 Model

48" Mighty Top Sandwich Unit Refrigerator with Solid Door - 12 Pans

Stainless steel front, top and end panels, aluminum back and interior.



Standard Model Features

REFRIGERATION SYSTEM

- Performance-rated refrigeration system
- Natural, environmentally-safe, high-efficiency R-290 refrigerant¹
- Unique air flow distribution allows pan product to maintain 33° - 41°F
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor
- Expansion valve system

CABINET ARCHITECTURE

- 2" non-CFC polyurethane foam insulation
- Smooth, polished chrome door handles
- Spring loaded, self closing doors
- Magnetic snap-in door gaskets
- Heavy-duty, epoxy-coated steel shelves
- 8" deep, full length nylon cutting board
- Insulated lid
- Completely enclosed, vented and removable case back
- 5" casters

MODEL FEATURES

- (12) 1/6 size recessed pans, 4" deep
- Removable interior tub below pans
- Electronic controller w/digital display & hi-low alarm
- Field rehingeable doors

¹ R-290 refrigerant meets all federal and state regulatory requirements.

Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Optional caster sizes
Stainless steel back	Rear-mounted cutting board
Overshelves (single or double)	Composite cutting board
Add'l epoxy-coated steel shelves	Flat insulated night cover
Stainless steel shelves	Vision panel lid
Door locks	Modified pan openings
Adjustable legs	

Consult factory for other model configurations, options and accessories.

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APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	13.4 (379 cu l)
1/6 Size Pans (4" deep)	12
Width, Overall (in.)	48 (1219 mm)
Depth, Overall (in.) (incl. bumpers)	35 (890 mm)
Depth, Cutting Board (in.)	8 (203 mm)
Height, Overall (in.) (incl. 5" casters)	42 1/4 (1073 mm)
Shelf Area (sq. ft.)	6.8 (.6 sq m)
No. of Shelves	2
No. of Doors	2
Interior Depth (in.)	See Drawing
Interior Height (in.)	26 1/4 (667 mm)
Interior Width (in.)	44 (1118 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/4+
Capacity (BTU/Hr)*	1940

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Total Amps (int'l)	4.5 (3.6)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Weight (lbs.)	282 (128 kg)
Height - Crated (in.)	43 1/4 (1099 mm)
Width - Crated (in.)	56 (1422 mm)
Depth - Crated (in.)	37 1/4 (946 mm)

* Rating @ +25°F evaporator, 90°F ambient

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
(varies by country)

Continental[®]

Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.



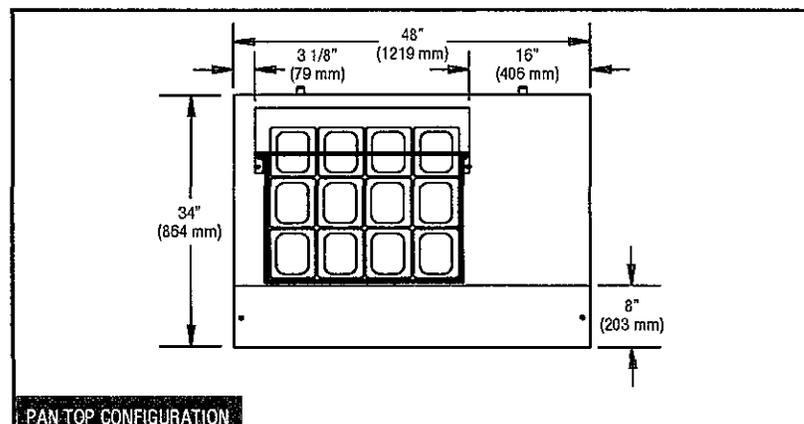
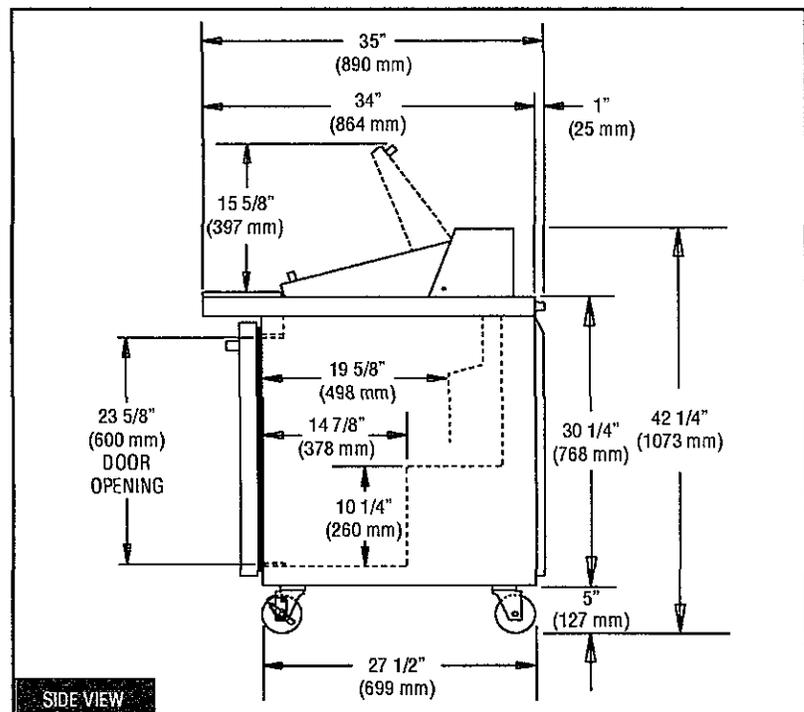
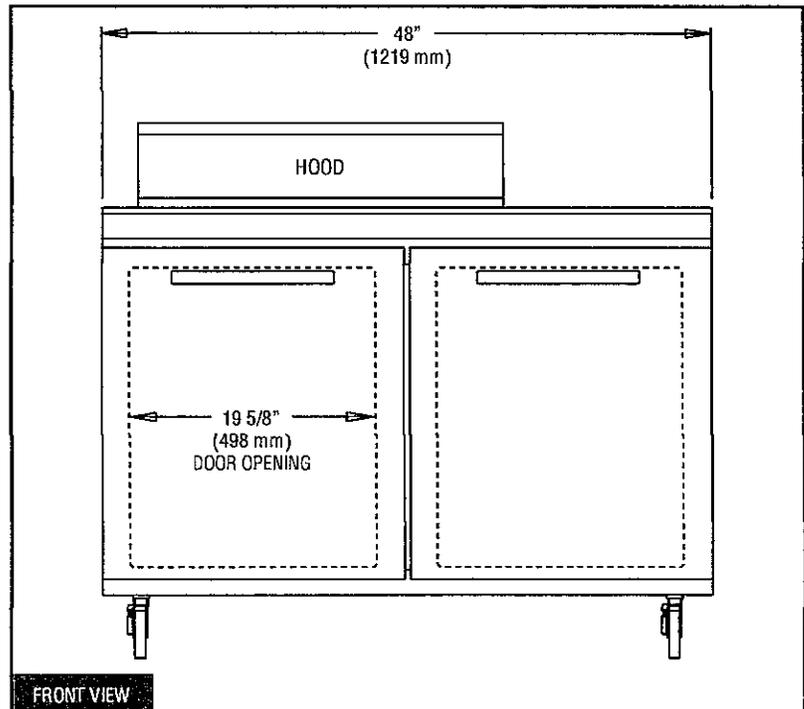
Intertek



MADE IN THE U.S.A.

© Copyright 2020, Continental Refrigerator.
A Division of National Refrigeration & Air Conditioning Products, Inc.

Model Plan Views



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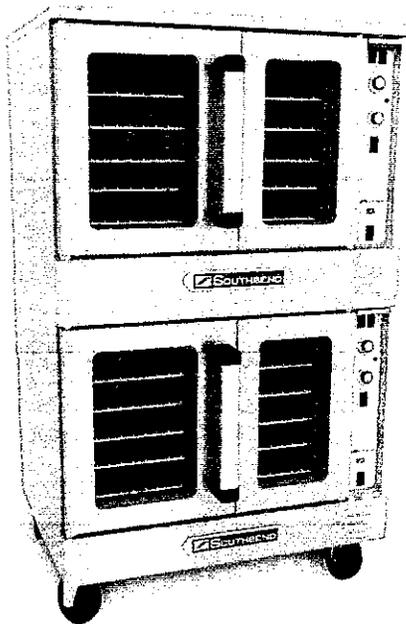


CONVECTION OVEN SL-SERIES

GAS, DOUBLE DECK



OPTIONAL *NRG* System required for rebates. *NRG* System units are Energy Star Approved. (Standard Depth Only)



SLGS/22SC shown with optional casters

- SLGS/22SC
- SLGS/22CCH
- SLGB/22SC
- SLGB/22CCH

Standard Features

- Patented, high efficiency, inshot burners
- 72,000 BTU (NAT or LP) per oven cavity
- Available standard and bakery depths
- Double deck convection oven is 66.8" in height
- Patented "plug-in, plug-out" control panel
- Slide out control panel for full view servicing
- Stainless Steel front, top and sides
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Soft Air, two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details)

Available Controls

SC-Standard Controls

- 140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

CCH-Cycle / Cook & Hold Control

- 150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat dual digital display shows time and temperature. A fan cycle timer pulses the fan.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|--|--|
| <input type="checkbox"/> List the voltage, frequency, and amps (see utility information).
___VAC, ___Phase, ___Hz | <input type="checkbox"/> NRGsystem, will make the unit <i>Energy Star</i> approved | <input type="checkbox"/> Down draft diverter for direct flue |
| <input type="checkbox"/> Stainless steel rear jacket | <input type="checkbox"/> Stainless steel exterior bottom | <input type="checkbox"/> 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft) |
| <input type="checkbox"/> Stainless steel oven interior | <input type="checkbox"/> Swivel Caster - front with locks | <input type="checkbox"/> 2" air insulation panel (stainless steel only) |
| | <input type="checkbox"/> Casters 4" or 6" | <input type="checkbox"/> Export crating only |
| | <input type="checkbox"/> Knocked down packaging | <input type="checkbox"/> Stainless steel doors |
| | <input type="checkbox"/> Marine edge top | |

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, top and sides.

Doors: Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

Oven Interior: Porcelain enamel finish, coved, fastener free.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

Blower Fan and Motor: 1/2hp, 2-speed motor, 1710/1120 r.p.m

Oven Heating: 72,000 BTU (NAT or LP). Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

Electronic Ignition: Hot surface ignitor with flame safety device.

Control Panel: Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

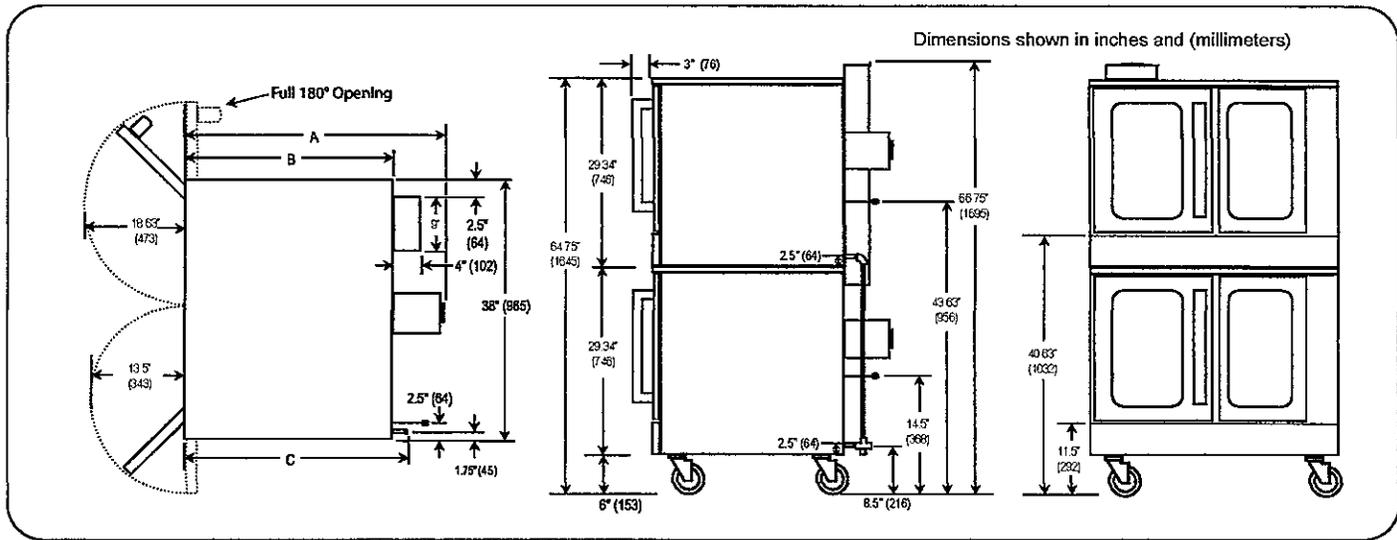
Interior Lights: Two 40 watt high temperature recessed lamps located within the oven cavity.

Legs: 6" Stainless steel, triangular legs standard.



Approval Notes: _____

SLG22



DIMENSIONS

MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
SLGS/22	37.25" (946)	30.25" (768)	35.50" (873)	29" (737)	21.50" (546)	20." (508)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1040 lbs (471.7 kg.)
SLGB/22	43.50" (1105)	36.50" (927)	41.75" (1060)	29" (737)	29" (737)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1461)	45.5" (1156)	81.5" (2072)	123.4 cu. ft. (3.49cu. m.)	1100 lbs (499.0 kg.)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

- GAS:**
- Standard and Bakery Depth: 72,000 BTU (NAT or LP) per oven cavity
 - One 3/4" male connection
 - Required minimum inlet pressure:
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

- ELECTRIC:**
- Standard: 120/60/1 phase, furnished with 6' cord w/3- prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9.
 - Optional: 208/60/1 (190-219 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.3 per deck.
 - Optional: 240/60/1 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 3.8 per deck.
 - Optional: 240/50/1 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.0 per deck

MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-2"
- Recommend - install under vented hood
- Check local codes for fire and sanitary regulations

- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**





Item No. _____

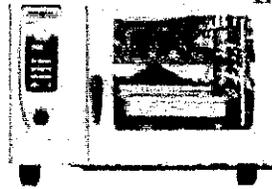
SelfCooking Center® 62 E

(6 x 18" x 26"/12 x 12" x 20")

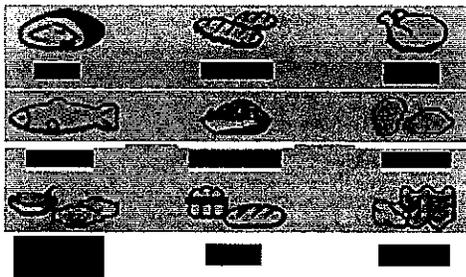
102 SINGLE

Unit for the automatic cooking (SelfCooking Control Mode) of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products and for automatic Finishing®.

Combi-Steamer (Combi-Steamer Mode) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.



SelfCooking Control® - 9 operating modes:



CombiSteamer mode - 3 operating modes:

-  Moist Heat (steam) 85 °F-265 °F (30 °-130 °C)
-  Dry Heat (hot air) 85 °F-575 °F (30 °-300 °C)
-  Combination of moist heat and dry heat 85 °F-575 °F (30 °-300 °C)

Optionen

- Left-hand hinged doors • Unit with mobile oven rack • RS 232 serial interface • RS 485 converter • Ethernet interface • Marine version (German Lloyd) • Security/Prision version • Integral fat drain • Special voltages • Sous vide core temperature probe • Menu pad • Lockable control panel

Accessories:

- Stands and base cabinets • Heat shield for left hand side panel • Grids, containers, trays, CombiFry® (frying baskets) • Superspike (poultry grids), CombiGrill® • Mobile plate rack • Transport trolley • Thermocover • UltraVent® condensation hood • UltraVent® condensation hood • Exhaust hood • CombiLink® software package • CombiCheck® service package • Combi-Duo kits for 2 units one on top of the other • Special Cleaner tablets and Care tablets • Adapters for sheet pans 18" x 26"

Features:

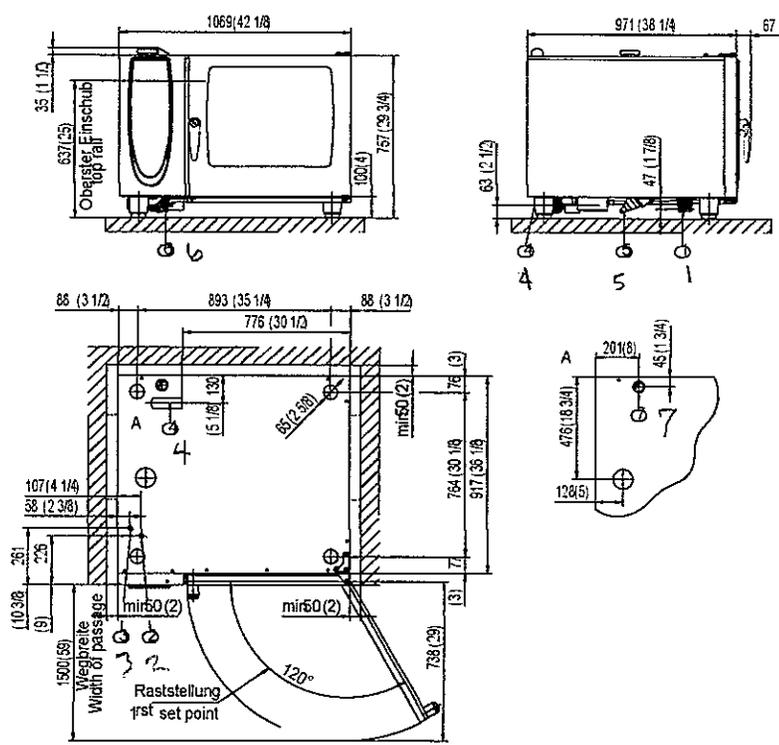
- Clear control panel with pictograms • Rack monitoring with individual time programming of each rack for non-stop loading • Program memory for at least 350 cooking programs with up to 12 steps • Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the mains pressure • Automatic cleaning prompt that notes the cleaning stage and volume of chemicals • Care status is shown on the display • 6 cleaning stages for unsupervised cleaning and care, even overnight • Detergent and care tabs (solid detergents) for optimum health protection • Maximum rack height 5 ¼ ft. (1.60 m) when original stand used • Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel • 5 air speeds programmable • Humidifying function can be programmed with humidity values from 85 °F-500 °F (30 °C-260 °C) for Dry Heat and Combination • Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly • Temperature probe integral with unit (cannot be lost) • Positioning aid for core temperature probe • Demand-related energy supply • Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function • High-performance fresh steam generator with automatic self-cleaning system prevents the development of limescale; soft water and regular descaling are not required. • Level of scaling in the steam generator is monitored and displayed • Automatic, active rinsing and drainage of steam generator by pump • Limescale level of steam generator automatically sensed, automatic indication of when descaling is necessary, limescale level displayed at any time • Menu-guided descaling program • Integral, maintenance-free grease extraction system with no additional grease filter • Cool down function for fast cabinet fan cooling • Integral fan impeller brake • Rear-ventilated double glass doors, hinged inside pane for easy cleaning • Door handle with right/left and slam function • Door locking positions • Proximity door contact switch • Seamless hygienic cooking cabinet with rounded corners • Press-fit cabinet seal • Airflow optimized cooking cabinet • Swivel air baffle with quick-release locks • Drip collector and door drip pan with continuous discharge to unit drain • Halogen cooking cabinet lighting from shock-proof CERAN glass • Microprocessor-controlled cooking process • HACCP data memory and output via integral USB interface • Adjustable buzzer tone • Adjustable foreign languages display • Adjustable display contrast • Real time display • Free time selection from 0-24 hours • Preselected starting time adjustable for time and date • Function Delta-T cooking • Temperature unit adjustable in °C or °F • Half power setting • Automatic vapor quenching • Lengthwise loading for accessories • Hinging rack with additional rail for drip collector, rail distance 2 5/8" (68 mm), hinging rack swivel for easy cleaning • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • ServiceDiagnostic System with automatic service notices display • Safety temperature limiter for cabinet and steam generator • Hinged control panel allows front servicing and inspection • Operating and warning displays • Separate solenoid valves for normal and soft water • Height-adjustable feet • Material inside and out CrNi steel CNS 304 • 3 grids 20"x24" (2/1 GN)

Approvals:



Consultant/Contractor:

102



SelfCooking Center® 62 E
(6 x 18" x 26"/12 x 12" x 20")

- ✓ 1 Common water supply (cold water)
- ✓ 2 Water supply cold water
- ✓ 3 Water supply soft or hot water
- ✓ 4 Drain
- ✓ 5 Electrical connection
- ✓ 6 Equipotential bonding
- ✓ 7 Vent pipe 2" (50 mm)

Minimum distance 2' (50 mm)
 Left side 20" recommended for servicing unit without the ability to move for servicing
 Measurements in mm (inches)

Technical specification:

Capacity (Steam pans):	12x12x20"	Water drain:	2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet	Weight (Gross):	335 lbs (152 kg)
Capacity (Full size sheet pans):	6x18x26"	Note:	connect only to 2" (50mm) diameter steam temperature resistant pipe	Cubing packing:	46.9 cu.ft. (1.33 m³)
Capacity (GN-container/grids):	6 x 2/1 GN / 12 x 1/1 GN	Connected load:	21 kW	Freight Class:	85, F.O.B.
Loading for:	2/1, 1/1 GN	"Moist heat" connection:	18 kW	#AWG Wire size	#3: 208/240 V #8: 440/480 V (140 °F):
Number of meals per day:	60-160	"Dry heat" connection:	20 kW	Recommended breaker:	Three Phase
Width:	42 1/8" (1,069 mm)	Electrical connection:	Three Phase	208 V:	70 A
Depth:	38 1/4" (971 mm)	208 V:	59 amps	240 V:	80 A
Height:	29 3/4" (757 mm)	240 V:	68 amps	440 V:	35 A
Water connection (pressure hose):	3/4" NPS for 1/2" pressure hose	440 V:	28 amps	480 V:	40 A
Note:	Connect to drinking water only	480 V:	33 amps	* With optional rack adapter Art- No.:	60.62.050
Water pressure (Flow pressure):	21.75 - 87 psi	Notes:	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.	** Other voltages on request	
		Weight (Net):	314 lbs (142.5 kg)		

External Heat Source Proximity

Each Combi-Steamer must be clear of all external sources of heat • Increased appliance temperature may cause damage to unit components • Installations must comply with all local electrical, plumbing and ventilation codes • RATIONAL recommends water treatment based on the results of water testing • Consult owners manual for additional installation requirements

Bidding specifications

The RATIONAL unit cooks with hot air and pressureless steam – singular, sequentially and in combination.

Cooking Modes

9 SelfCooking Control® Modes for the automatic cooking of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products and for automatic finishing. 3 Combi-Steamer modes for Steaming (85 °F-265 °F), Hot Air (85 °F-575 °F), Combi-Steaming (85 °F-575 °F).

Unit shall be equipped with:

High-performance fresh steam generator with automatic self-cleaning system prevents the development of limescale; soft water and regular descaling are not required. • Level of scaling in the steam generator is monitored and displayed • Clear control panel with pictograms • Core temperature probe with 6 measuring points • Sensor-controlled cabinet humidity • Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the mains pressure • Automatic cleaning prompt that notes the cleaning stage and volume of chemicals • Care status is shown on the display • 6 cleaning stages for unsupervised cleaning and care, even overnight • Detergent and care tabs (solid detergents) for optimum health protection • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic vapor quenching • Humidifying function • 5 air speeds programmable • Integral fan impeller brake • Rear-ventilated double glass doors • Door handle with right/left and slam function • Drip collector and door drip pan • Hinging rack with additional rail for drip collector • All-round heat insulation • Integral hand shower with infinitely variable regulation, automatic retracting • Separate solenoid valves for normal and soft water • HACCP data memory and output via integral USB interface.

RATIONAL Canada 2410 Meadowpine Blvd., Suite 107 Mississauga, Ontario L5N 6S2 Canada Tél.: 905 567 5777 Fax.: 905 567 2977
RATIONAL AG Iglinger Straße 62 D-86899 Landsberg a. Lech Tel. 49/81913270 Fax 49/819131735

Visit us on the Internet: www.rational-canada.com www.rational-ag.com

We reserve the right to make technical improvements

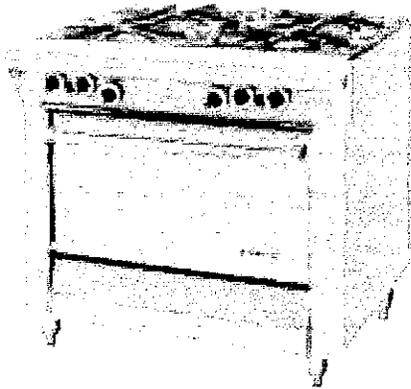
Master Series Heavy Duty Open Burner Top Range

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

Master Series Heavy Duty Open Burner Top Range

Models

- **MST44R**
- MST44S
- MST44T
- MST44R-E
- MST44S-E
- MST44T-E



Model MST44R
 (valve control panel not as depicted)
 Range with
 Four Open Burners

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Four two-piece Starfire burners with removable heads, rated 30,000 BTU (8.78 kW) CE approved or 35,000 BTU (10.25 Kw) CSA approved models (natural or propane gas)
- Removable ring grate bowl over each burner
- Cast iron top grates
- One-piece Stainless Steel drip tray
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU, (11.72 kW) natural or 35,000 BTU (10.25 kW) propane gas, cast iron oven burner
- Storage base interior of aluminized steel
- Electric Spark ignition on all pilots
- Suffix -E models
- Sentry total flame failure protection for all burners

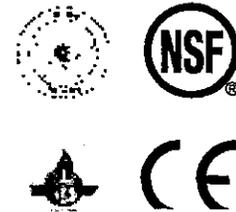
Options & Accessories

- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Stainless steel oven interior
- Convection oven base, add C to Model No., e.g. MST44RC
- Additional oven rack
- Rear gas connection, 3/4", 1" or 1 1/4" NPT
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5") w/ restraining device, please specify
- End caps and cover, NC specify
- 4 Polyurethane non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adj. legs
- Dais base (not for use with "RC" oven)
- Storage base shelf of aluminized or stainless steel
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor and/or electric ignition (export)
- Celsius dial for oven thermostat (NC)

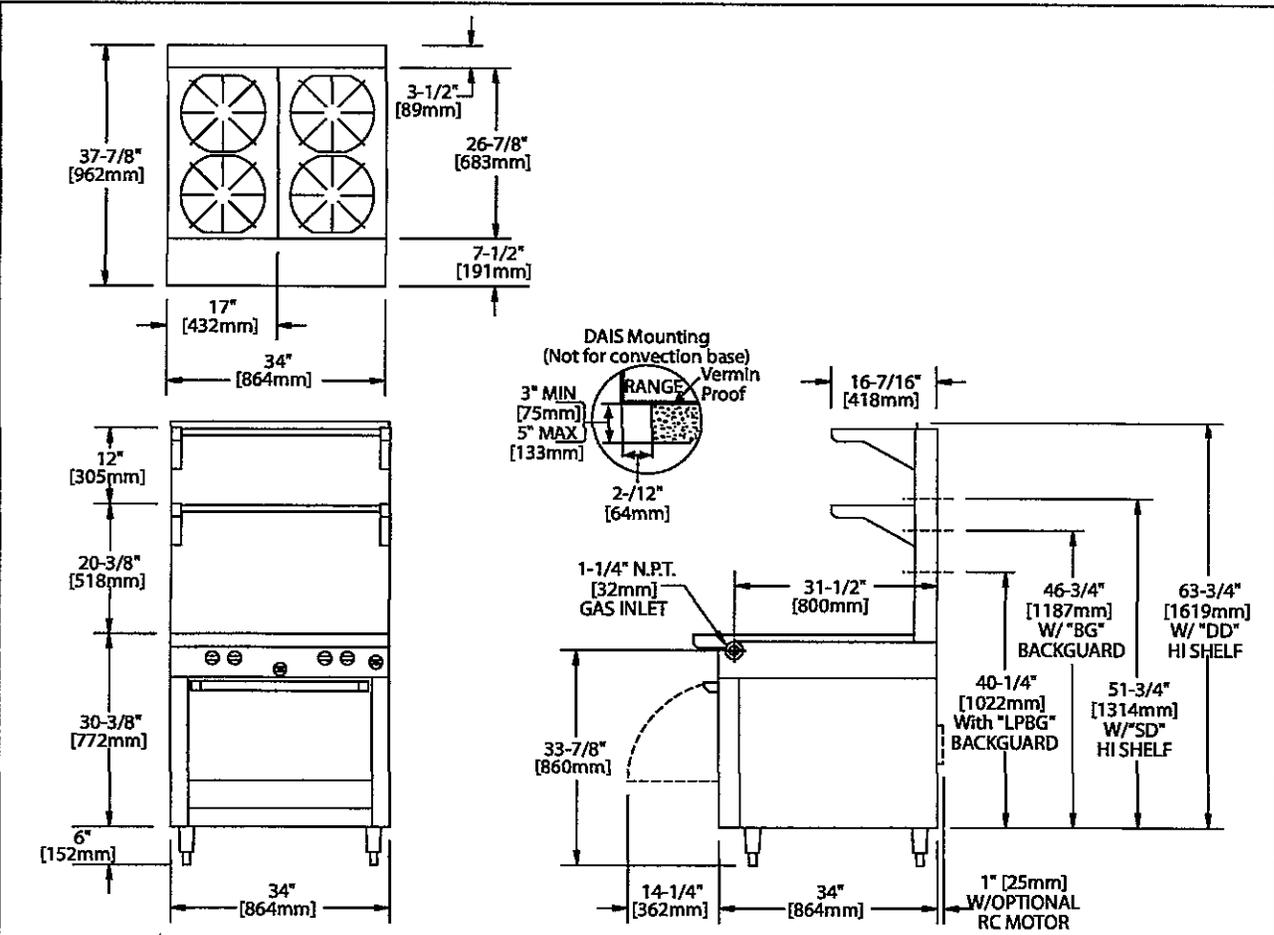
Specifications

Heavy-duty gas range with oven, Model MST44R. Four 30,000 BTU, (8.78 Kw), two-piece Starfire burners. Sentry total flame failure protection for all burners. Heavy-duty cast iron top grates and ring grates. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior with 40,000 BTU (11.72 kW) cast iron oven burner. Stainless steel front and sides. 160,000 BTU total. (46.84 kW). Natural or propane gas available. Also available with storage base w/doors, suffix S, and modular top, suffix T.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



Master Series Heavy Duty Open Burner Top Range



Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
MST44R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
MST44S	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26(665)	30-1/2(773)	20-1/2(519)
MST44T	34(864)	38(965)	36-3/8(924) w/stand	9-1/2 (241) w/o stand*	N/A	N/A	N/A

*Modular top has 1-1/2" seating flanges. **RC oven is 25" [635mm] deep.

INPUT-BTU/hr	MST44R(C)	MST44S & MST44T	Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.
CE Approved Top Section	120,000 (35.24 kW)	120,000 (35.14W)	
CSA Approved Top Section	140,000 (41.02 kW)	140,000 (41.02kW)	
Oven***	40,000 (11.72kW)	N/A	

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top
 *** Oven rated 35,000 BTU (10.25kW) for Propane Gas

Installation Notes			Shipping: Wt (Lb/Kg) - Cu Ft
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	MST44R 440/200 - 50 MST44S 340/155 - 50 MST44T 250/114 - 20
Sides: 14" (356mm) Back: 6" (152mm)	Crated: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)	Natural: 6" WC (15mbar) Propane: 10" WC (25mbar)	

¹NOTE: Installation clearance reductions are applicable only where local codes permit.

Electrical characteristics: Each RC oven - 1/3 HP motor, 120 VAC, single phase, 3.4 amps (c/w 6 ft. (1.8m) power cord with NEMA 5-15P plug). 230 VAC export is direct connect, single phase, 50 Hz. Electrical Spark Ignition (suffix "E") - 0.1 amps for 115V 60Hz 1 Phase (c/w NEMA 5-15P cord & plug on models with out RC oven) and 0.05 amps for 240C 50Hz 1 phase.

Please specify gas type when ordering.

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

www.garland-group.com
 6926
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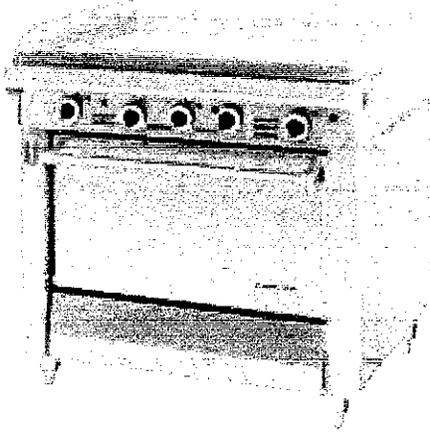
Master Series Heavy Duty Griddle Top Range

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

Master Series Heavy Duty Griddle Top Range

Models

- **M47R**
- M47S
- M47T



Model M47R
Valve Controlled
Griddle Top Range

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- 1" (25mm) thick steel griddle plate
- 2-5/16" (591mm) high welded steel splash guard, sides and back
- Clip-on stainless steel backsplash
- Removable front-mounted stainless steel grease receptacle
- Hi-Lo valve control for each griddle burner
- Three "H" griddle burners 99,000 BTU (29 kW) total
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- Storage base interior of aluminized steel w/shelf, (Suffix S)
- Modular top section, (Suffix T)
- 40,000 BTU (11.72kW) natural gas, 35,000 (10.25 kW) propane gas cast iron oven burner

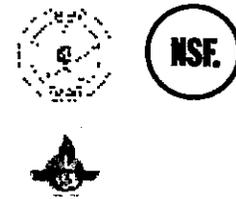
Options & Accessories

- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Fully grooved griddle (or grooved sections)
- Stainless steel oven interior
- Convection oven base, add C to Model No., e.g. M47RC
- Additional oven rack
- Rear gas connection, 3/4" or 1" NPT
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- End caps and cover, (NC) - specify
- Set of (4) Polyurethane non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adj. legs
- Dais base (not for use with "RC" oven)
- Storage base shelf of aluminized or stainless steel
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor (export)
- Celsius dial for oven thermostat, NC

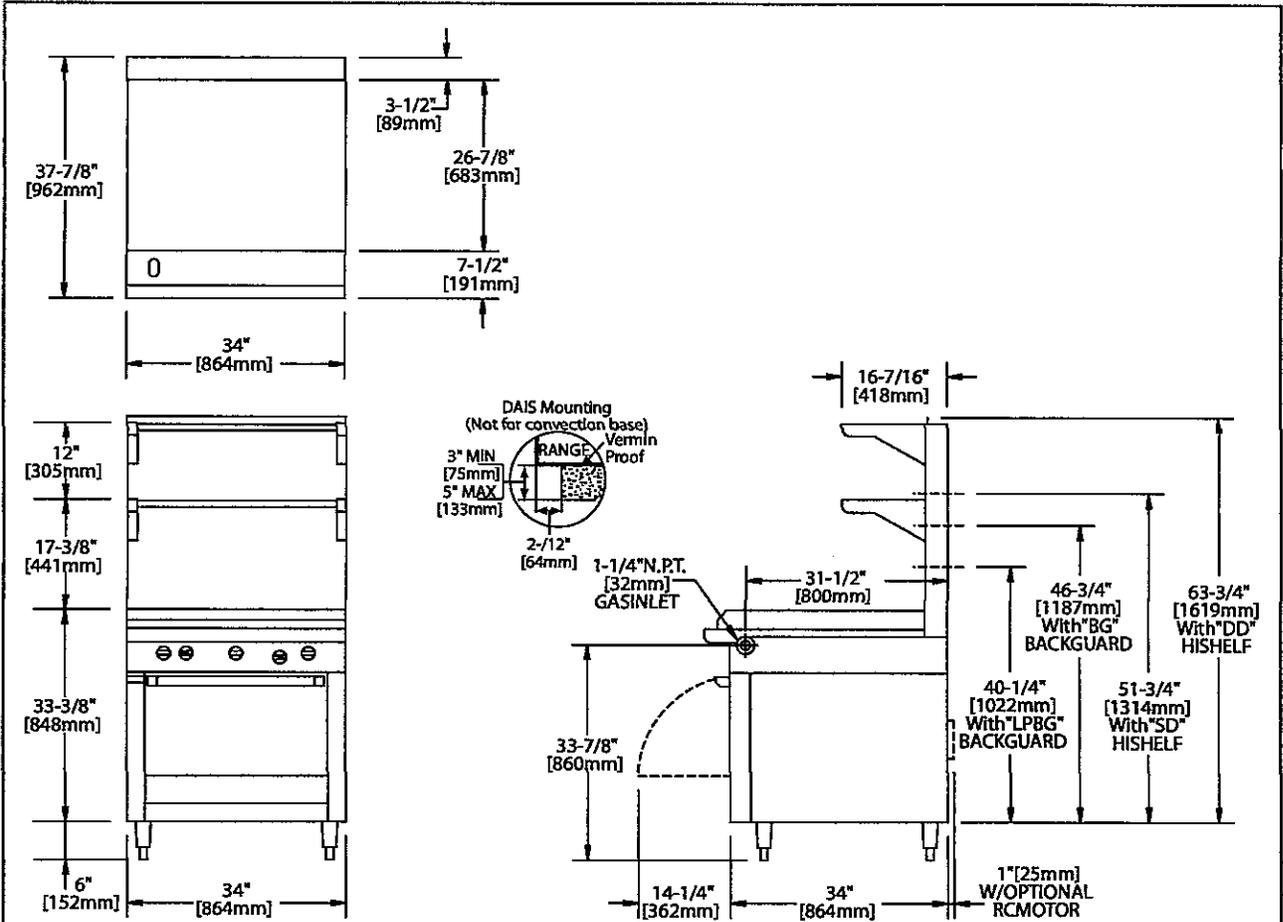
Specifications

Heavy-duty gas range with oven, Model M47R. One 34" (864mm) wide, valve-controlled griddle. 1" (25mm) thick, 99,000 BTU (29 kW) total. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior measuring 26-1/4" (667mm) wide x 13-1/2" (343mm) high x 29" (737mm) deep. 40,000 BTU (11.72 kW) cast iron burner. Stainless steel front and sides. 139,000 BTU (40.73 kW) total. Natural or propane gas. Also Available with storage base(s) w/doors, suffix S, and Modular top, suffix T.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



Master Series Heavy Duty Griddle Top Range



Product	Width: In(mm)	Depth: In(mm)	Height: In(mm) (w/ NSF Legs)	Height: In(mm) (w/o NSF Legs)	Oven/Storage Base Interior: in(mm)		
					Width	Depth	Height
M47R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
M47S	34(864)	38(965)	36-3/8(924)	36-3/8(924)	26(665)	30-1/2(773)	20-1/2(519)
M47T	34(864)	38(965)	36-3/8(924) w/stand	9-1/2 (241) w/o stand*	N/A	N/A	N/A

*Modular top has 1-1/2" seating flanges. **RC oven is 25" (635mm) deep.

INPUT-BTU/hr (Natural Gas)	M47R & M47RC	M47S & M47T
Top Section	99,000 (29.00kW)	99,000 (29.00kW)
Oven***	40,000 (11.72kW)	N/A
TOTAL	139,000 (40.72kW)	99,000 (29.00kW)

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top

*** Oven rated 35,000BTU (10.25kW) for Propane Gas

INSTALLATION NOTES			Shipping Wt: (Lb/Kg)
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	M47R 600/273
Sides: 14" (356mm)	Crated: 39-1/4" (997mm)	Natural: 6" WC (15mbar)	M47S 500/227
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 10" WC (25mbar)	M47T 410/186

¹NOTE: Installation clearance reductions are applicable only where local codes permit.

²Shipping Cubic Feet 50 for R & S Models, 20 for T models

Data applies only to North America

Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft. Electrical characteristics each RC oven: 1/3 HP motor, 120 VAC, single phase, 3.4 amps, 6 ft. (1.8m) power cord with NEMA 5-15P plug provided. 230 VAC export is direct connect, single phase, 50 Hz. Please specify gas type when ordering.

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



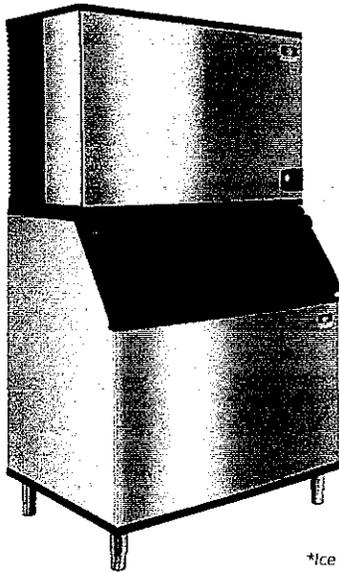
INDIGO[®] NXT

Similar - NOT EXACT

iT1500 Ice Cube Machine

Models

- IDT1500A IDT1500W IDT1500N
- IYT1500A IYT1500W IYT1500N



Indigo NXT Series iT1500 Ice Machine on D970 Bin
*Ice machine and bin sold separately

Designed for operators who know that ice is critical to their business, the Indigo NXT Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **New levels of Performance** - Showcasing an average of 6% lower energy consumption, up to 9% increase in ice production and a 9% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.
- **easyTouch[®] Display** - New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** - Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume and night time programming.
- **Easy to Clean Foodzone** - Easy Access front door panel. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan[®] antimicrobial.
- **Intelligent Diagnostics** - Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** - Unique patented technology allows for reliable operation in challenging water conditions and environments.
- **DuraTech[®] Exterior** - Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- **Available Luminice[®] II Virus and Bacteria Inhibitor** - Controls viruses, bacteria, mold, and yeast within the food zone to keep the ice machine clean longer. A new sanitation icon lets you know the operational status.
- **Active Sense** - insures consistent ice harvest in all environmental conditions. This software works in conjunction with the acoustical ice sensing probe improving reliability and performance.

Ice Machine Electric

208-230/60/1 standard
(208-230/60/3 also available.)

Minimum circuit ampacity:

Air-cooled:	18.5 1ph	13.4 3ph
Water-cooled:	17 1ph	12.0 3ph
Remote-cooled:	15.3 1ph	13.0 3ph

Maximum fuse size:

Air-cooled:	30 1ph	20 3ph
Water-cooled:	30 1ph	20 3ph
Remote-cooled:	25 1ph	20 3ph

Specifications

BTU Per Hour:
23,000 (average),
and 27,000 (peak)

Refrigerant:
R-410 CFC-free

Operating Limits:

- **Ambient Temperature Range:**
40 to 110 F (4.4 to 43.3 C)
Water Temperature Range:
40 to 90 F (4.4 to 32.2 C)
- **Potable Water Pressure:**
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)
- **Condenser Water Pressure:**
Min. 20 psi (137.9 kPa)
Max. 276 psi (1902.95 kPa)



Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)

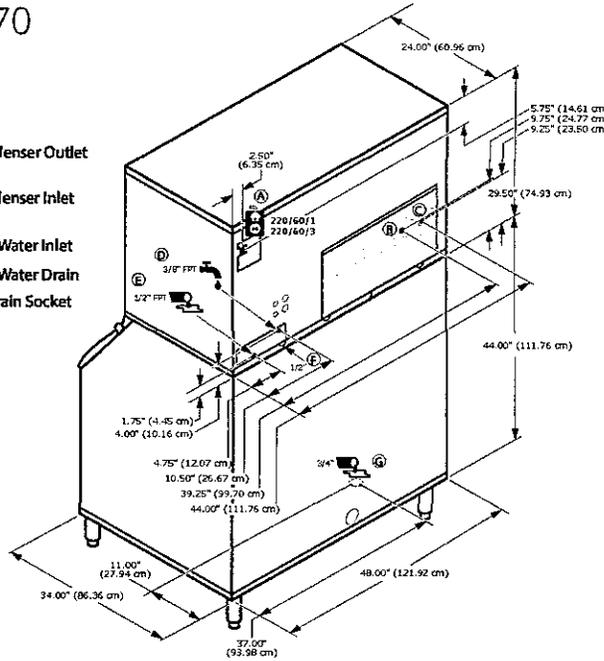




Indigo[®] NXT™ iT1500 Ice Cube Machine

iT1500 on D970 Storage Bin

- Ⓐ Electrical Entrance (2) Options
- Ⓑ 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
- Ⓒ 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- Ⓓ 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- Ⓔ 1/2" (1.27 cm) F.P.T. Ice Making Water Drain
- Ⓕ 1/2" (1.27 cm) Auxiliary Base Drain Socket
- Ⓖ 3/4" (1.91 cm) Bin Drain

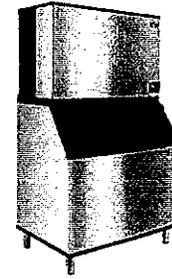


Installation Note
Air Cooled clearance:

Top: 8" (30.5 cm)
Sides: 8" (20.3 cm)
Back: 5" (30.5 cm)

Water Cooled clearance:
Top/Sides: 8" (20.3 cm)
Back: 5" (12.7 cm)

Space-Saving Design



	iT1500 D970
Height	79.50" 201.90 cm
Width	48.00" 121.92 cm
Depth	34.00" 86.30 cm

Bin Storage
882lbs
400kgs
Height includes adjustable bin legs 6.00" to 8.00"
(15.24 to 20.32 cm) set at 6.00" (15.24 cm).
Application Capacity- measured 90% of total volume in cubic feet x 33lbs/lbs ft³

Specifications

Model	Ice Shape	Ice Production 24 Hours				Power Usage kWh/100 lbs. @90°Air/70°F		Potable Water Usage/100 lbs. 45.4 kgs. of Ice
		70°Air/ 50°F Water		90°Air/ 70°F Water		1 Ph	3 Ph	
		1 Ph	3 Ph	1 Ph	3 Ph			
AIR-COOLED IDT1500A	dice	1,688 lbs.	1,830 lbs.	1,350 lbs.	1,380 lbs.	4.66	4.33	20 Gal.
		766 kgs	830 kgs	612 kgs	626 kgs			75.7 L
AIR-COOLED IYT1500A	half-dice	1,660 lbs.	1,931 lbs.	1,412 lbs.	1,438 lbs.	4.49	4.33	20 Gal.
		753 kgs	876 kgs	640 kgs	652 kgs			75.7 L
WATER-COOLED IDT1500W	dice	1,615 lbs.	1,744 lbs.	1,390 lbs.	1,472 lbs.	3.63	3.42	20 Gal.
		733 kgs	791 kgs	630 kgs	668 kgs			75.7 L
WATER-COOLED IYT1500W	half-dice	1,590 lbs.	1,770 lbs.	1,392 lbs.	1,590 lbs.	3.55	3.2	20 Gal.
		721 kgs	803 kgs	631 kgs	721 kgs			75.7 L
* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 140 gal./ 530 L. * Water-cooled models are excluded from ENERGY STAR qualification.								
REMOTE-COOLED IDT1500N	dice	1,675 lbs.	1,786 lbs.	1,450 lbs.	1,523 lbs.	4.0 ★	3.9 ★	20 Gal.
		760 kgs	810 kgs	658 kgs	691 kgs			75.7 L
REMOTE-COOLED IYT1500N	half-dice	1,700 lbs.	1,817 lbs.	1,450 lbs.	1,533 lbs.	4.09 ★	4.0 ★	20 Gal.
		771 kgs.	824 kgs.	658 kgs	695 kgs.			75.7 L

Order separately: Ice storage bin for all units, line-set and remote condenser unit JCT1500 for remote cooled units.
★ENERGY STAR®

Accessories

Luminice[®] II Virus and Bacteria Inhibitor
controls viruses and bacteria in the ice machine.



External Scoop holder
protect the ice scoop with the NSF approved versatile scoop holder.



Arctic Pure[®] Water Filters
reduces sediment and chlorine odors for better tasting ice.



IAuCS[®]
schedules and performs routine ice machine cleaning automatically.



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



STAINLESS STEEL

111



ECONOMY SPACE-SAVER HAND SINKS

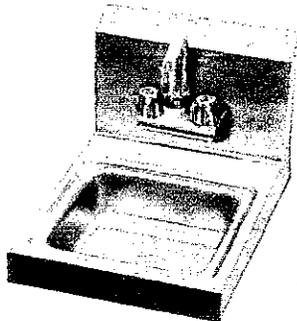
7-PS-23-EC, 7-PS-23-EC-SP & 7-PS-23ECSPNF

Conforms To NSF 61/9 Lead Free Requirements

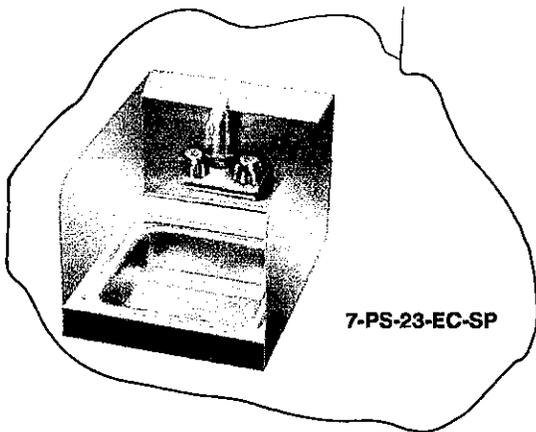
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Model #: _____

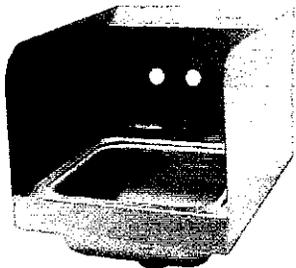
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7-PS-23-EC



7-PS-23-EC-SP



7-PS-23ECSPNF

FEATURES:

Deep Draw sink bowl design.

Sink bowl is 9" x 9" x 5".

Sink bowl has a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

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

4" O.C. economy splash mounted extended lead free compliant faucet, chrome plated & furnished with aerator.

7-PS-23-EC-SP Includes 7 3/4" High Welded Side Splashes.

7-PS-23ECSPNF does not include a faucet.

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.

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.

OPTIONAL:

K-59-EC-X - Economy Replacement Splash Mount Gooseneck Faucet

K-316 - Heavy Duty Faucet with Wrist Handles

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.



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

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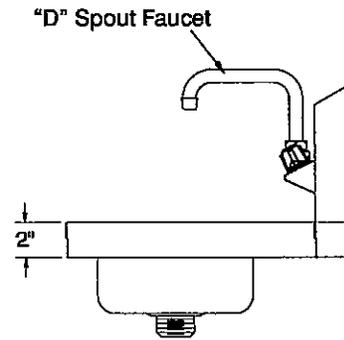
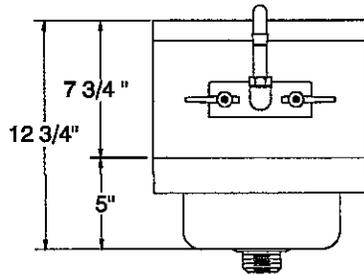
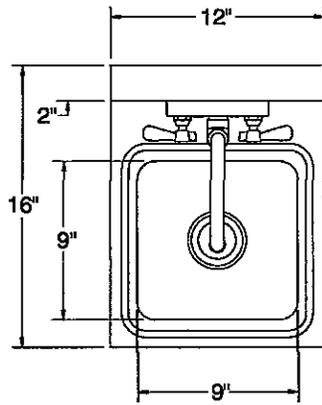
DIMENSIONS and SPECIFICATIONS

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TOL ± .500"

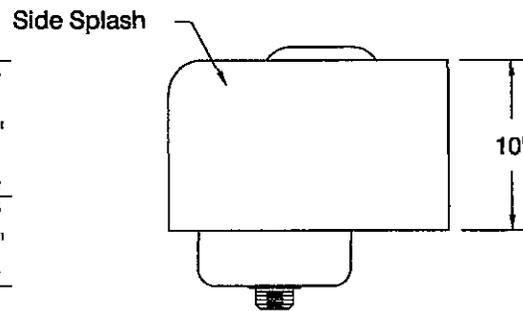
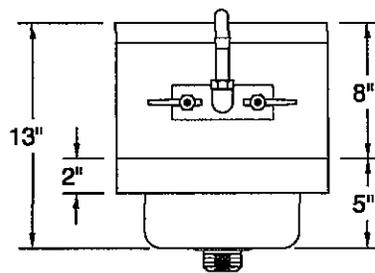
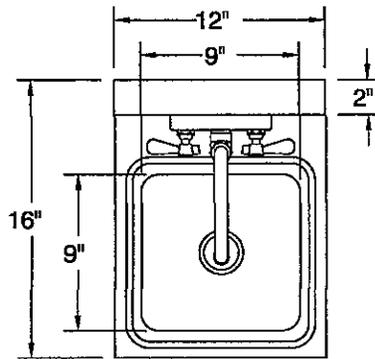
ALL DIMENSIONS ARE TYPICAL

7-PS-23-EC



12 lbs.

7-PS-23-EC-SP



14 lbs.

7-PS-23ECSPNF Same As
7-PS-23-EC-SP, Faucet Omitted



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.

© ADVANCE TABCO, FEBRUARY 2020



Project GRAH-96 118
 Item # GRAH-84 120
 Quantity _____

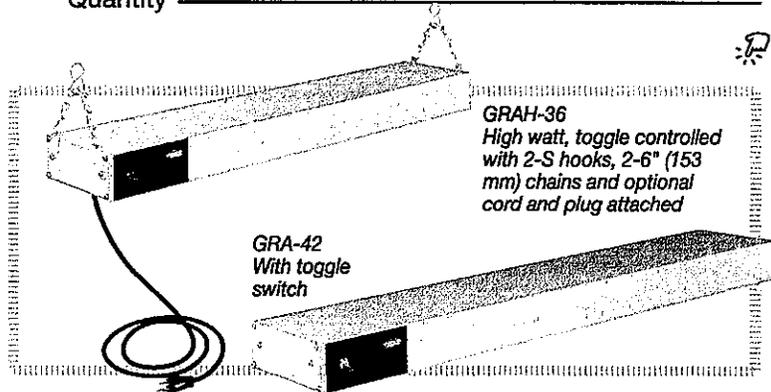
Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144
GRAH-18, -24, -30, -36, -48, -54, -60, -66, -72, 84, 96 -108, -120, -132, -144

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray® Infrared Aluminum Strip Heaters. The end result is hot, fresh food that's ready-to-serve. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

Standard features

- Prefocused heat pattern covers the entire holding surface
- Consistent holding temperatures with no "cold spots"
- Sturdy extruded aluminum housings that do not sag, in widths from 18" to 144" (457 to 3658 mm)
- Standard and high watt models available
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective wire guards under heating element
- Insulation minimizes heat loss
- Factory assembled with mounting tabs, ready to install quickly and easily
- All units single phase only
- Additional reflector styles and lower wattage elements also available, please consult factory for more information



Options (available at time of purchase only)

- 6" (152 mm) Housing - Designer Color or Gloss Finish (clear Anodized Standard)^{1/}
 - Warm Red Black Gray Granite White Granite
 - Navy Blue Hunter Green Antique Copper Radiant Red
 - Glossy Gray Bold Black Gleaming Gold Brilliant Blue
- Indicator Light (not available as Built-In with Tandem Element option)
- Power Leads - Extended beyond standard 3' (914 mm), conduit on 120V, 208V, 240V models only (must specify lead length)
 - 1'-5' (305-1525 mm) 6'-10' (1829-3048 mm)
 - 11'-15' (3352-4572 mm) 16'-20' (4877-6096 mm)
- Sneeze Guard 9.375" (238 mm) - One side 9.375" (238 mm) - Two sides
 14" (356 mm) - One side 14" (356 mm) - Two sides
- No Control
- Infinite Control (remote enclosure recommended) - consult factory if element rating exceeds 12.2 amps
 - Built-in (max. of 12.2 amps) (remote installation recommended)
 - Remote Infinite Switch (max. 12.2 amps)
- Remote Control Enclosure (RMB) - Designer Color or Gloss Finish (clear Anodized Standard)^{1/}
 - Warm Red Black Gray Granite White Granite
 - Navy Blue Hunter Green Antique Copper Radiant Red
 - Glossy Gray Bold Black Gleaming Gold Brilliant Blue
- Adjustable Tubular Stands 10"-14" (254-356 mm) - Permanent, for hardwired installation
- Non-Adjustable Tubular Stands (match housing color) choose clearance below
 - 10" (254 mm) 12" (305 mm) 14" (356 mm) 16" (406 mm)
- C-Leg Stands - Portable, for cord & plug installation
 - Standard Watt - 10" (254) clearance - for models up to 72" (1829 mm) wide
 - High Watt - 13.5" (343 mm) clearance - for models up to 72" (1829 mm) wide
- T-Leg Stands - for models up to 72" (1829 mm) wide, specify clearance - Portable, for cord & plug installation
 - 10" (254 mm) (Standard Watt) 13.5" (343 mm) 16" (406 mm) 18" (457 mm)
- Attached 6' (1829 mm) Cord & Plug Set on 120V models up to 72" (1829 mm) wide require Standard Chain Mount Kit (two S hooks with two 6" (153 mm) lengths of chain) or add optional C-leg stands, or T-leg stands (see specific model for plug configuration)
- Two S hooks with two 6" (153 mm) lengths of chain - Stationary, for cord & plug installation
- Attached 6' (1829 mm) Cord & Plug Set on Export models up to 96" (2438 mm) wide

Accessories

- Adjustable Angle Brackets (with clearance above unit)
 - 1"-2" (25-51 mm) 7" (178 mm) - GRA models only
- Chain Suspension

^{1/}Non-standard colors are non-returnable

IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

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



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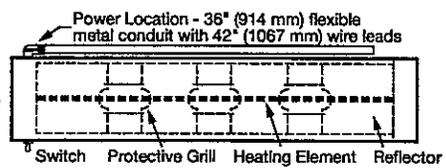
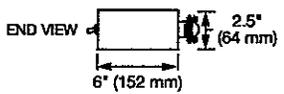
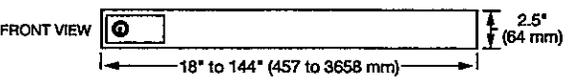
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Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144
 GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, **84**-96, -108, -120, -132, -144

GRA and GRAH



SPECIFICATIONS
Glo-Ray® Aluminum Infrared Strip Heaters
 Phase: All Single Phase
 Amps: Amps on all models can vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models				
Model	Volts	Watt	Amps	Ship Weight*	Model	Volts	Watt	Amps	Ship Weight*	Plug (Optional)	Width x Depth x Height			
GRA-18	120	250	2.1	7 lbs. (4 kg.)	GRAH-18	120	350	2.9	7 lbs. (4 kg.)	NEMA 5-15P	18" x 6" x 2.5" (457 x 153 x 64 mm)			
	208		1.2			208		1.7		-				
	240		1.0			240		1.5		-				
	200	231	1.2			200	324	1.6		200		324	1.6	CEE 7-7
	220	250	1.1			220	324	1.6		220		324	1.6	Schuko BS-1363
	240	250	1.0			240	350	1.5		240		350	1.5	-
	220-230 (CE)*	250-273	1.1-1.2			220-230 (CE)*	350-383	1.6-1.7		220-230 (CE)*		350-383	1.6-1.7	-
230-240 (CE)*	230-250	1.0-1.0	230-240 (CE)*	321-350	1.4-1.5	230-240 (CE)*	321-350	1.4-1.5	-					
GRA-24	120	350	2.9	7 lbs. (4 kg.)	GRAH-24	120	500	4.2	8 lbs. (4 kg.)	NEMA 5-15P	24" x 6" x 2.5" (610 x 153 x 64 mm)			
	208		1.7			208		2.4		-				
	240		1.5			240		2.1		-				
	200	324	1.6			200	462	2.3		200		462	2.3	CEE 7-7
	220	350	1.6			220	500	2.3		220		500	2.3	Schuko BS-1363
	240	350	1.5			240	500	2.3		240		500	2.3	-
	220-230 (CE)*	350-383	1.6-1.7			220-230 (CE)*	500-547	2.3-2.4		220-230 (CE)*		500-547	2.3-2.4	-
230-240 (CE)*	321-350	1.4-1.5	230-240 (CE)*	459-500	2.0-2.1	230-240 (CE)*	459-500	2.0-2.1	-					
GRA-30	120	450	3.8	8 lbs. (4 kg.)	GRAH-30	120	660	5.5	8 lbs. (4 kg.)	NEMA 5-15P	30" x 6" x 2.5" (762 x 153 x 64 mm)			
	208		2.2			208		3.2		-				
	240		1.9			240		2.8		-				
	200	416	2.1			200	610	3.1		200		610	3.1	CEE 7-7
	220	450	2.1			220	660	3.0		220		660	3.0	Schuko BS-1363
	240	450	1.9			240	660	2.8		240		660	2.8	-
	220-230 (CE)*	450-492	2.1-2.2			220-230 (CE)*	660-721	3.0-3.1		220-230 (CE)*		660-721	3.0-3.1	-
230-240 (CE)*	413-450	1.8-1.9	230-240 (CE)*	606-660	2.6-2.8	230-240 (CE)*	606-660	2.6-2.8	-					
GRA-36	120	575	4.8	9 lbs. (5 kg.)	GRAH-36	120	800	6.7	9 lbs. (5 kg.)	NEMA 5-15P	36" x 6" x 2.5" (914 x 153 x 64 mm)			
	208		2.8			208		3.8		-				
	240		2.4			240		3.3		-				
	200	532	2.7			200	740	3.7		200		740	3.7	CEE 7-7
	220	575	2.6			220	800	3.6		220		800	3.6	Schuko BS-1363
	240	575	2.4			240	800	3.3		240		800	3.3	-
	220-230 (CE)*	575-629	2.6-2.7			220-230 (CE)*	800-874	3.6-3.8		220-230 (CE)*		800-874	3.6-3.8	-
230-240 (CE)*	528-575	2.3-2.4	230-240 (CE)*	735-800	3.2-3.3	230-240 (CE)*	735-800	3.2-3.3	-					
GRA-42	120	675	5.6	10 lbs. (5 kg.)	GRAH-42	120	950	7.9	11 lbs. (5 kg.)	NEMA 5-15P	42" x 6" x 2.5" (1067 x 153 x 64 mm)			
	208		3.2			208		4.6		-				
	240		2.8			240		4.0		-				
	200	624	3.1			200	950	9.5		200		950	9.5	CEE 7-7
	220	675	3.1			220	878	4.4		220		878	4.4	Schuko BS-1363
	240	675	2.8			240	950	4.3		240		950	4.3	-
	220-230 (CE)*	675-738	3.1-3.2			220-230 (CE)*	950-1038	4.3-4.5		220-230 (CE)*		950-1038	4.3-4.5	-
230-240 (CE)*	620-675	2.7-2.8	230-240 (CE)*	873-950	3.8-4.0	230-240 (CE)*	873-950	3.8-4.0	-					
GRA-48	120	800	6.7	11 lbs. (5 kg.)	GRAH-48	120	1100	9.2	11 lbs. (5 kg.)	NEMA 5-15P	48" x 6" x 2.5" (1219 x 153 x 64 mm)			
	208		3.8			208		5.3		-				
	240		3.3			240		4.6		-				
	200	740	3.7			200	1100	11.0		200		1100	11.0	CEE 7-7
	220	800	3.6			220	1017	5.1		220		1017	5.1	Schuko BS-1363
	240	800	3.3			240	1100	5.0		240		1100	5.0	-
	220-230 (CE)*	800-874	3.6-3.8			220-230 (CE)*	1100-1202	5.0-5.2		220-230 (CE)*		1100-1202	5.0-5.2	-
230-240 (CE)*	735-800	3.2-3.3	230-240 (CE)*	1010-1100	4.4-4.6	230-240 (CE)*	1010-1100	4.4-4.6	-					

* Shipping weight includes packaging and does not include RMB.
 * CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.



Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144
 GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, ~~84~~ ~~96~~ -108, -120, -132, -144

1184 120

SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models can vary based on configuration - please consult factory.

The shaded areas contain electrical information for international models

Standard Watt					High Watt					Both Models			
Model	Volts	Watt	Amps	Ship Weight [†]	Model	Volts	Watt	Amps	Ship Weight [†]	Plug (Optional)	Width x Depth x Height		
GRA-54	120	925	7.7	13 lbs. (6 kg.)	GRAH-54	120	1250	10.4	13 lbs. (6 kg.)	NEMA 5-15P	54" x 6" x 2.5" (1372 x 153 x 64 mm)		
	208		4.4			208		6.0		-			
	240		3.9			240		5.2		-			
	200	855	4.3			220-230 (CE)* 925-1011 4.2-4.4 230-240 (CE)* 850-925 3.7-3.9	200	1156		5.8		CEE 7-7 Schuko BS-1363	54" x 6" x 2.5" (1372 x 153 x 64 mm)
	220	4.2	220				5.7	220-230 (CE)* 1250-1366 5.7-5.9 230-240 (CE)* 1148-1250 5.0-5.2					
	240	3.9	240				5.2						
	220-230 (CE)*	925-1011	4.2-4.4				220-230 (CE)*	1250-1366		5.7-5.9			
230-240 (CE)*	850-925	3.7-3.9	230-240 (CE)*	1148-1250	5.0-5.2								
GRA-60	120	1050	8.8	14 lbs. (7 kg.)	GRAH-60	120	1400	11.7	14 lbs. (7 kg.)	NEMA 5-15P	60" x 6" x 2.5" (1524 x 153 x 64 mm)		
	208		5.0			208		6.7		-			
	240		4.4			240		5.8		-			
	200	971	4.9			220-230 (CE)* 1050-1148 4.8-5.0 230-240 (CE)* 964-1050 4.2-4.4	200	1295		6.5		CEE 7-7 Schuko BS-1363	60" x 6" x 2.5" (1524 x 153 x 64 mm)
	220	4.8	220				6.4	220-230 (CE)* 1400-1530 6.4-6.7 230-240 (CE)* 1286-1400 5.6-5.8					
	240	4.4	240				5.8						
	220-230 (CE)*	1050-1148	4.8-5.0				220-230 (CE)*	1400-1530		6.4-6.7			
230-240 (CE)*	964-1050	4.2-4.4	230-240 (CE)*	1286-1400	5.6-5.8								
GRA-66	120	1160	9.7	16 lbs. (8 kg.)	GRAH-66	120*	1560	13.0	16 lbs. (8 kg.)	NEMA 5-15P [‡]	66" x 6" x 2.5" (1676 x 153 x 64 mm)		
	208		5.6			208		7.5		-			
	240		4.8			240		6.5		-			
	200	1073	5.4			220-230 (CE)* 1160-1268 5.3-5.5 230-240 (CE)* 1066-1160 4.6-4.8	200	1442		7.2		CEE 7-7 Schuko BS-1363	66" x 6" x 2.5" (1676 x 153 x 64 mm)
	220	5.3	220				7.1	220-230 (CE)* 1560-1705 7.1-7.4 230-240 (CE)* 1433-1560 6.2-6.5					
	240	4.8	240				6.5						
	220-230 (CE)*	1160-1268	5.3-5.5				220-230 (CE)*	1560-1705		7.1-7.4			
230-240 (CE)*	1066-1160	4.6-4.8	230-240 (CE)*	1433-1560	6.2-6.5								
GRA-72	120	1275	10.6	17 lbs. (8 kg.)	GRAH-72	120*	1725	14.4	17 lbs. (8 kg.)	NEMA 5-15P [‡]	72" x 6" x 2.5" (1829 x 153 x 64 mm)		
	208		6.1			208		8.3		-			
	240		5.3			240		7.2		-			
	200	1179	5.9			220-230 (CE)* 1275-1394 5.8-6.1 230-240 (CE)* 1171-1275 5.1-5.3	200	1595		8.0		CEE 7-7 Schuko BS-1363	72" x 6" x 2.5" (1829 x 153 x 64 mm)
	220	5.8	220				7.8	220-230 (CE)** 1725-1885 7.8-8.2 230-240 (CE)** 1584-1725 6.9-7.2					
	240	5.3	240				7.2						
	220-230 (CE)*	1275-1394	5.8-6.1				220-230 (CE)**	1725-1885		7.8-8.2			
230-240 (CE)*	1171-1275	5.1-5.3	230-240 (CE)**	1584-1725	6.9-7.2								
GRA-84	120*	1500	12.5	19 lbs. (9 kg.)	GRAH-84	120*	2050	17.1	19 lbs. (9 kg.)	-	84" x 6" x 2.5" (2134 x 153 x 64 mm)		
	208		7.2			208		9.9		-			
	240		6.3			240		8.5		-			
	200	1387	6.9			220-230 (CE)* 1500-1640 6.8-7.1 230-240 (CE)* 1377-1500 6.0-6.3	200	1895		9.5		CEE 7-7 Schuko BS-1363	84" x 6" x 2.5" (2134 x 153 x 64 mm)
	220-230 (CE)*	1500-1640	6.8-7.1				220-230 (CE)**	2050-2241		9.3-9.7			
	240	6.9	240				9.5	220-230 (CE)** 2050-2241 9.3-9.7 230-240 (CE)** 1883-2050 8.2-8.5					
	220-230 (CE)*	1500-1640	6.8-7.1				220-230 (CE)**			2050-2241			
230-240 (CE)*	1377-1500	6.0-6.3	230-240 (CE)**	1883-2050	8.2-8.5								
GRA-96	120*	1725	14.4	21 lbs. (10 kg.)	GRAH-96	120*	2400	20.0	21 lbs. (10 kg.)	-	96" x 6" x 2.5" (2438 x 153 x 64 mm)		
	208		8.3			208		11.5		-			
	240		7.2			240		10.0		-			
	200	1595	8.0			220-230 (CE)* 1725-1885 7.8-8.2 230-240 (CE)* 1584-1725 6.9-7.2	200	2219		11.1		CEE 7-7 Schuko BS-1363	96" x 6" x 2.5" (2438 x 153 x 64 mm)
	220-230 (CE)*	1725-1885	7.8-8.2				220-230 (CE)**	2400-2623		10.9-11.4			
	240	7.2	240				10.0	220-230 (CE)** 2400-2623 10.9-11.4 230-240 (CE)** 2204-2400 9.6-10.0					
	220-230 (CE)*	1725-1885	7.8-8.2				220-230 (CE)**			2400-2623			
230-240 (CE)*	1584-1725	6.9-7.2	230-240 (CE)**	2204-2400	9.6-10.0								
GRA-108**	120	1850	15.4	24 lbs. (11 kg.)	GRAH-108**	120	2500	20.8	23 lbs. (11 kg.)	-	108" x 6" x 2.5" (2743 x 153 x 64 mm)		
	208		8.9			208		12.0		-			
	240		7.7			240		10.4		-			
	220	8.4	220			11.4	220-230 (CE)* 1850-2000 8.4-9.1 230-240 (CE)* 1725-1885 7.8-8.2						
	240	7.7	240			10.4							
GRA-120**	120	2100	17.5	26 lbs. (12 kg.)	GRAH-120**	120	2800	22.5	26 lbs. (12 kg.)	-	120" x 6" x 2.5" (3048 x 153 x 64 mm)		
	208		10.1			208		13.5		-			
	240		8.8			240		11.7		-			
	220	9.5	220			12.7	220-230 (CE)* 2100-2250 9.5-10.1 230-240 (CE)* 1975-2100 8.8-9.5						
	240	8.8	240			11.7							

120

118

† Shipping weight includes packaging and does not include RMB.

* CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.

• 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.

* Glo-Ray models 108"-144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.

† Not available with CE Mark.

‡ GRAH-66 and GRAH-72 require NEMA 5-20P cord for Canada.

§ Available with RMB or remote switch only.

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Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, ~~84~~, ~~96~~, -108, -120, -132, -144

SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models can vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models	
Model	Volts	Watt	Amps	Ship Weight [†]	Model	Volts	Watt	Amps	Ship Weight [†]	Plug (Optional)	Width x Depth x Height
GRA-132 [‡]	120	2320	19.3	30 lbs. (14 kg.)	GRAH-132 [‡]	120	3120	26.0	31 lbs. (14 kg.)	-	132" x 6" x 2.5" (3353 x 153 x 64 mm)
	208		11.2			208		15.0			
	240		9.7			240		13.0			
	220	2320	10.5			220	3120	14.2			
	240	2320	9.7			240	3120	13.0			
GRA-144 [‡]	120	2550	21.3	33 lbs. (15 kg.)	GRAH-144 [‡]	120	3450	28.8	48 lbs. (22 kg.)	-	144" x 6" x 2.5" (3658 x 153 x 64 mm)
	208		12.3			208		16.6			
	240		10.6			240		14.4			
	220	2550	11.6			220	3450	15.7			
	240	2550	10.6			240	3450	14.4			

‡ Shipping weight includes packaging and does not include RMB.

* Glo-Ray models 108"-144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.

† Not available with CE Mark.

TOGGLE SWITCH

Toggle Switch: Max. 15 amps. Location: Chef's left side standard, other options available.

INFINITE SWITCH

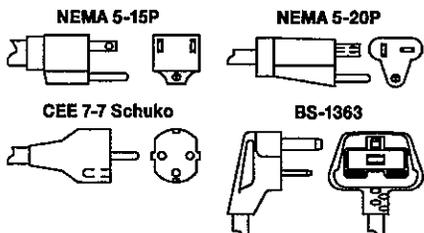
Max. 12.2 amps

LEADS

36" (914 mm) flexible metal conduit with 42" (1067) wire leads.
USA/Canada: 3" (914 mm) conduit with leads – server's right.
Export/Euro: 6" (152 mm) leads – server's right.

PLUG CONFIGURATIONS

Please refer to electrical specification chart.



RECOMMENDED MOUNTING HEIGHTS

☞ (Refer to the Installation section of the Manual on the Hatco website)

Standard Watt: 8"-11" (203-279 mm) High Watt: 11"-14" (279-356 mm)

MINIMUM CLEARANCES

Combustibles

Below overshelf: 1" (25 mm) clearance.
Unit to surface below: High watt, 13.5" (343 mm) or Standard watt - 10" (254 mm).
Unit to wall: 3" (76 mm).

Non-Combustibles

Hardwired with Built-In Switches:

Must be installed in a pass through area.
Below overshelf: 1" (25 mm) clearance.
Unit to surface below:
High watt with infinite control or indicator light - 10" (254 mm).
High watt with On/Off toggle switch - 8" (203 mm).

Corded Units with Built-In Switches:

Must be installed in a pass through area.
Below overshelf: 3" (76 mm) clearance.
Unit to surface below: High watt: 11" (279 mm) or Standard watt: 10" (254 mm).

Hardwired Units with Remote Switches:

May be installed against a non-combustible back wall and flush to an overshelf.
Unit to surface below: 8" (203 mm).
Setback from the front of an overshelf: Maximum 10" (254 mm).

REMOTE CONTROL ENCLOSURES

RMB series uses one Control Box per Strip Heater - If RMB2 series is used, multiple warmers can be controlled from one box (U.S., Canada only). CE models require any remote switches be contained in a Remote Control Enclosure.

☞ Click here to download the RMB Choose Remote Box Excel Spreadsheet or follow this file path: www.hatcocorp.com > Resources > Choose Remote Box

Model	Width	Maximum Infinite/Toggle Switches	
		U.S., Canada, Export U.S. Dollar	Euro
RMB-3	6" (150 mm)	1 infinite or 2 toggle	1 infinite or 2 toggle
RMB-7	9.375" (239 mm)	2 Infinite or 4 toggle	2 infinite or 3 toggle
RMB-14	14.375" (366 mm)	4 Infinite or 6 toggle	4 infinite or 4 toggle
RMB-16	16.375" (417 mm)	4 infinite with 1 toggle	-
RMB-20	20.375" (518 mm)	4 infinite with 3 toggle	-
RMB2-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light	-
RMB2-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light	-

PRODUCT SPECS

Infrared Foodwarmers

The Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Strip Heater shall be a Glo-Ray model ... , rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width. The Glo-Ray shall consist of an aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and an on-off switch may be optionally installed remotely or to either the front or rear of the unit. The infrared heating element shall be tubular metal

sheathed. The foodwarmer shall be factory assembled ready for electrical installation. Options and accessories shall include adjustable or non-adjustable tubular stand, C-leg stand, T-leg stand, angle brackets, suspension chain and fittings, sneeze guard, cord and plug set, indicator light, and infinite control – remote or built-in. The Housing and RMB shall have Optional Designer Color or Gloss Finish anti-microbial paint.

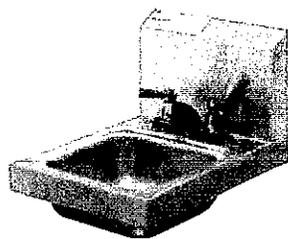
Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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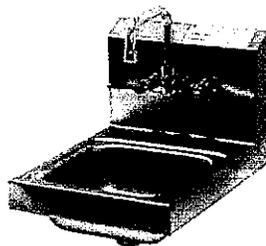
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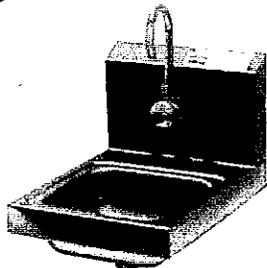
STAINLESS STEEL
HAND SINKS
12" WIDE SPACE-SAVER UNITS
 Conforms To NSF 61/9 Lead Free Requirements



7-PS-22

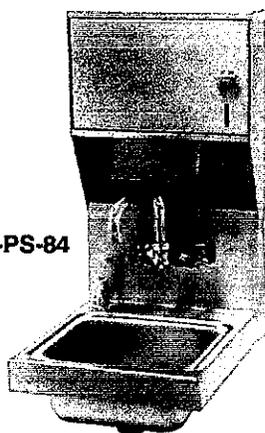


7-PS-23

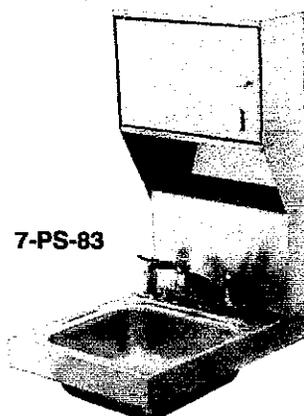


7-PS-53

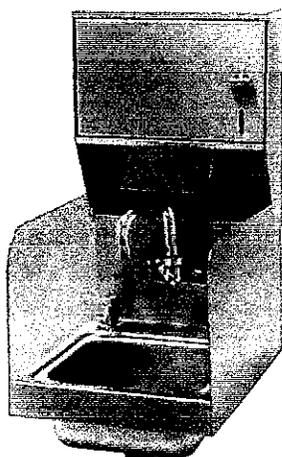
WITH SOAP & TOWEL DISPENSERS



7-PS-84



7-PS-83



7-PS-73

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		

FEATURES:

One piece 9" x 9" x 5" **Deep Drawn** sink bowl design.
 All sink bowls have a large liberal radii with a minimum dimension of 1" and are square in design.
 2" stainless steel drain with strainer plate.
 Units with towel dispensers use standard C-fold towels.

Specific Features:

- 7-PS-22** - 4" O.C. K-22 deck mounted faucet with aerator.
- 7-PS-83** - 4" O.C. K-22 deck mounted faucet with aerator. Liquid soap & towel dispenser with hinged towel box.
- 7-PS-23** - 4" O.C. K-123 splash mounted faucet with aerator.
- 7-PS-84** - 4" O.C. K-123 splash mounted faucet with aerator. Liquid soap & towel dispenser with hinged towel box.
- 7-PS-53** - 4" O.C. K-175 splash mounted electronic faucet with aerator.
- 7-PS-73** - 4" O.C. K-123 splash mounted faucet with aerator. Liquid soap & towel dispenser with hinged towel box.
- 7 3/4" high Side Splashes (from top of deck).

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 stainless steel 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.
 Drains are 1-1/2" IPS.

⚠ 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.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

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DIMENSIONS and SPECIFICATIONS

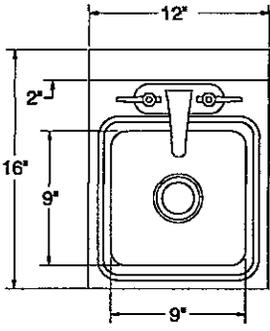
123

TOL Overall: ± .500" Interior: ± .250"

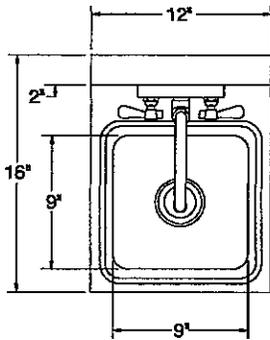
FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

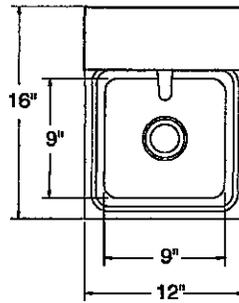
TOP VIEW FOR 7-PS-22



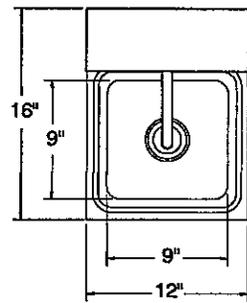
TOP VIEW FOR 7-PS-23



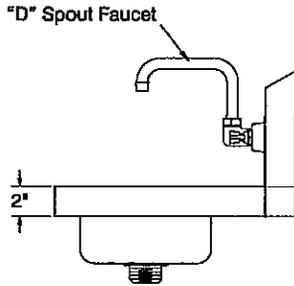
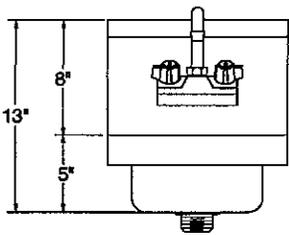
TOP VIEW FOR 7-PS-83



TOP VIEW FOR 7-PS-73 & 7-PS-84

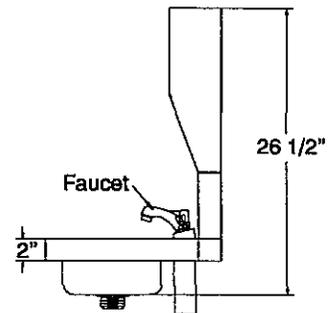
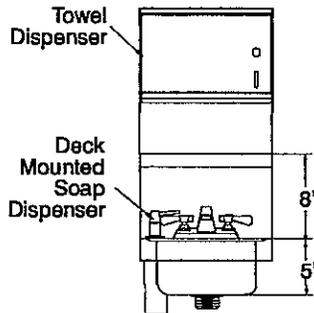


7-PS-23



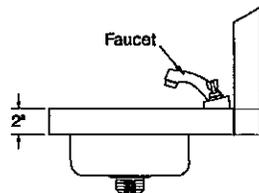
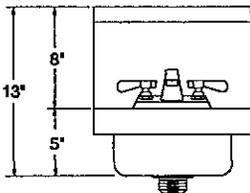
12 lbs.

7-PS-83



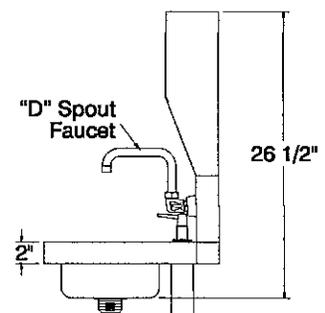
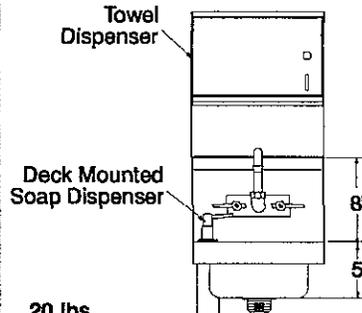
20 lbs.

7-PS-22



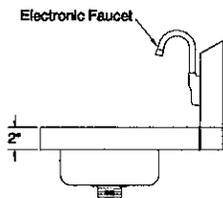
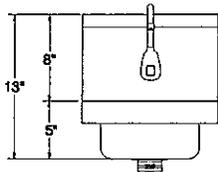
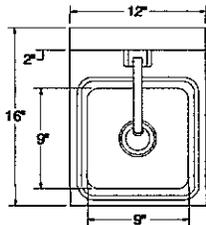
12 lbs.

7-PS-84



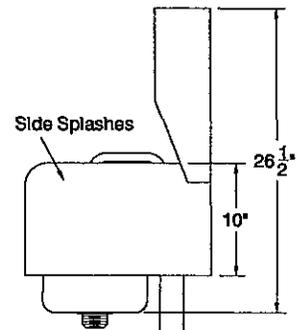
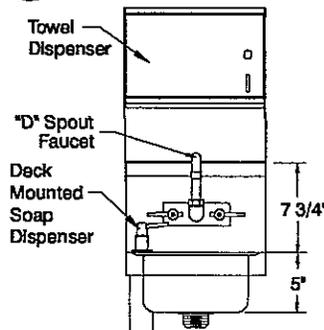
20 lbs.

7-PS-53



12 lbs.

7-PS-73



31 lbs.



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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STAINLESS STEEL

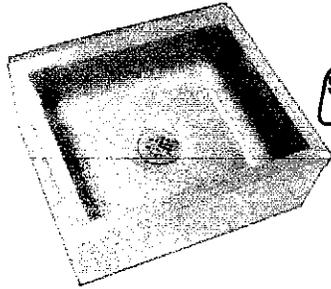
124

FABRICATED FLOOR MOP SINKS

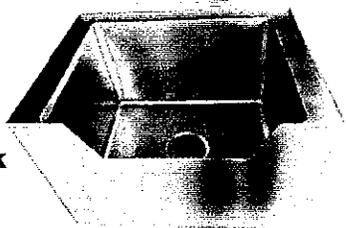
Item #: _____ Qty #: _____

Model #: _____

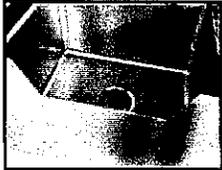
Project #: _____



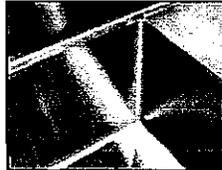
Standard Mop Sink
9-OP-20 Shown



Drop Front Mop Sink
9-OP-40DF Shown



Notched Out Front Allows
Ease of Emptying Mop Bucket



Fabricated Bowls are Welded
Together at the Seams

* NSF Compliant



FEATURES:

Floor mounted unit eliminates the need of lifting heavy containers.

Tile edge furnished on the rear.

Bowls rectangular in design for increased capacity.

K-16 3-1/2" Free Flow Drain. Connects to a 2" drain pipe.

-DF models feature a notched out front which allows for ease of emptying mop bucket).

CONSTRUCTION:

All TIG welded.

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

MATERIAL:

16 Gauge type "304" series stainless steel sink bowl & Apron.

	Model #	Bowl Size (A x B x C)	O.A. Dimension (W x L x H)	Drain		Approx. Wt.	Approx. Cu.
				Distance (E)	Distance (F)		
STANDARD	9-OP-20*	16" x 20" x 6"	21" x 25" x 10"	10-1/2"	12-1/2"	33 lbs.	4
	9-OP-28*	20" x 28" x 6"	25" x 33" x 10"	12-1/2"	16-1/2"	47 lbs.	7
	9-OP-40*	16" x 20" x 12"	21" x 25" x 16"	10-1/2"	12-1/2"	45 lbs.	6
	9-OP-48*	20" x 28" x 12"	25" x 33" x 16"	12-1/2"	16-1/2"	62 lbs.	9
LARGE BOWL	9-OP-44	24" x 24" x 12"	29" x 29" x 16"	14-1/2"	14-1/2"	70 lbs.	9
	9-OP-33	24" x 36" x 12"	29" x 41" x 16"	14-1/2"	20-1/2"	80 lbs.	12
	9-OP-34	24" x 48" x 12"	29" x 53" x 16"	14-1/2"	26-1/2"	90 lbs.	15
DROP FRONT	9-OP-40DF	16" x 20" x 12"	18-1/2" x 25" x 16"	10-1/2"	12-1/2"	85 lbs.	9
	9-OP-48DF	20" x 28" x 12"	22-1/2" x 33" x 16"	12-1/2"	16-1/2"	110 lbs.	15

MOP SINK ACCESSORIES

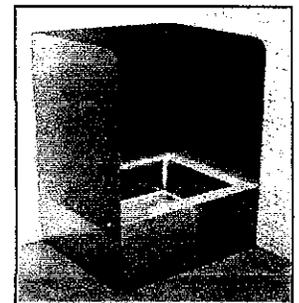
16" High Side & Back Splashes for 9-OP Series Mop Sinks

Splashes on All 3 Sides

Splash on Left or Right & Back

Model #	Fits Units:	Model #	Fits Units:
K-298	9-OP-20 9-OP-40	K-298D	9-OP-40DF
K-299	9-OP-28 9-OP-48	K-299D	9-OP-48DF
K-300	9-OP-44	-	-

Model #	Fits Units:	Model #	Fits Units:
K-288LorR	9-OP-20 9-OP-40	K-288LDorRD	9-OP-40DF
K-290LorR	9-OP-28 9-OP-48	K-290LDorRD	9-OP-48DF
K-291LorR	9-OP-44	-	-



Left & Right Splashes Shown

Height Above Finished Floor (A.F.F.)

9-OP-20/9-OP-28 = 26" High 9-OP-40/9-OP-40DF/9-OP-44/9-OP-48/ 9-OP-48DF = 32" High

K-16 Replacement drain for floor mop sinks

K-240 Service Faucet*

K-242 23" wide mop hanger

K-243 Stainless steel mop drainage tray

K-244 Hose and hanger

K-245 8" x 24" utility shelf

K-246 8" x 36" utility shelf

*Does not meet Federal Lead Free Standards as it is not intended for potable water.



K-243



K-240



K-245



K-246



K-16



K-244



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933



T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

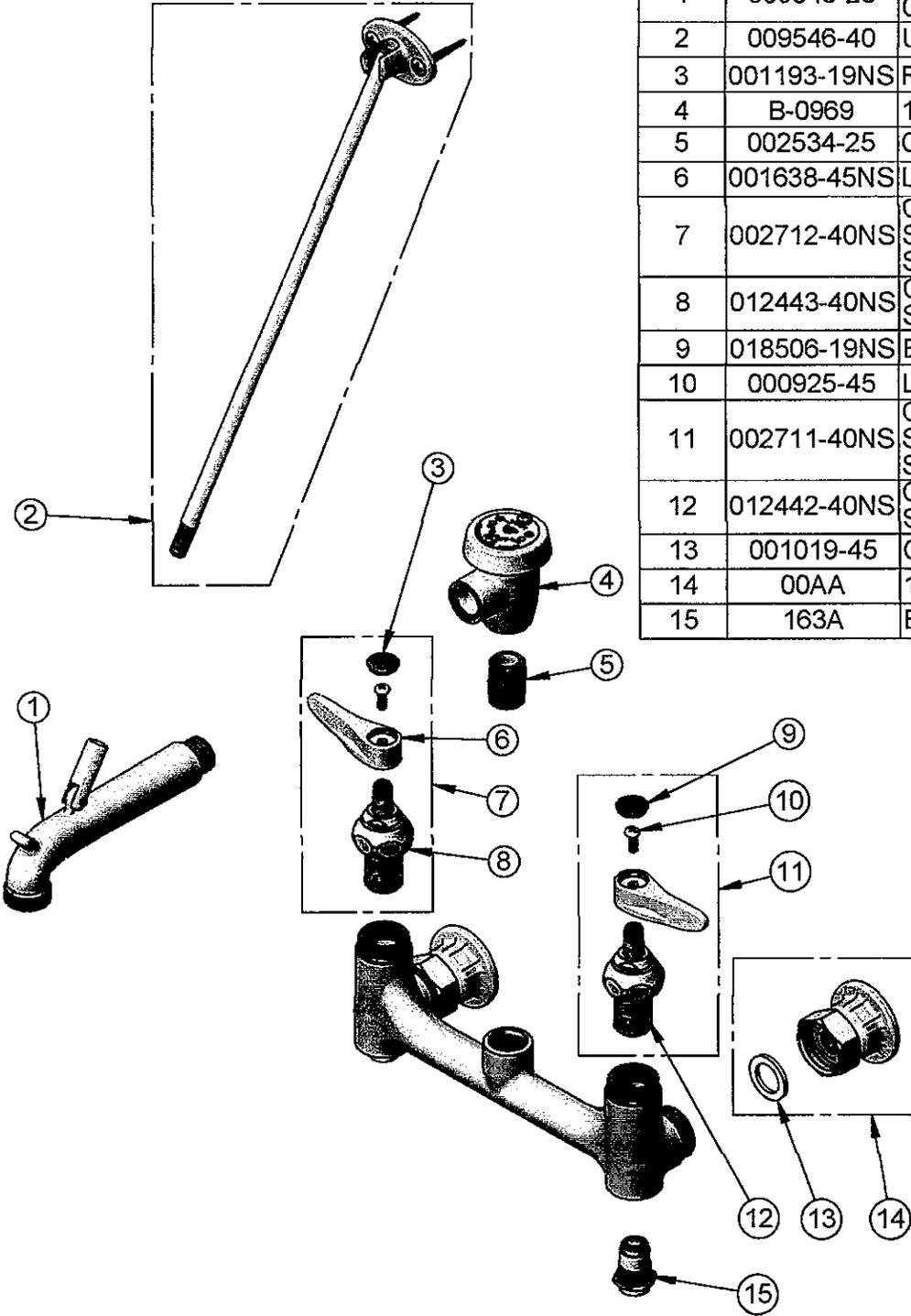
Model No.

B-0665-BSTR

Item No.

124

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	009545-25	Spout w/ Male GH Outlet & Upper Clevis - Rough Chrome
2	009546-40	Upper Support Rod
3	001193-19NS	Red Button Index, Press-in
4	B-0969	1/2" NPT Vacuum Breaker
5	002534-25	Close Nipple, 1/2" NPT
6	001638-45NS	Lever Handle (New Style)
7	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
8	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
9	018506-19NS	Blue Button Index, Press-in
10	000925-45	Lab Handle Screw
11	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
12	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
13	001019-45	Coupling Nut Washer
14	00AA	1/2" NPT Female Eccentric Flange
15	163A	Built-in Service Stop

Product Specifications:

8" Wall Mount Service Sink, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Upper Support Rod, Garden Hose Male Outlet, Built-In Service Stops, Rough Chrome Finish, 1/2" NPT Vacuum Breaker & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
ASSE 1001 (VB)