



Project
Cava

From
Johnson-Lancaster and
Associates, Inc.
Rachel Marchetti
13031 U.S. Highway 19N
Clearwater, FL 33764
727-796-5622

We are pleased to quote you the following:

ITEM 1A - MOP SINK & WALL SHELF W/MOP RACK (1 REQ'D)

All Southern Fabricators Model CG-MOPWS1-WAL 7.87

19" O.A. X 25" O.A. X 16" TALL, 2" TURN UP AT REAR, SINK TO BE 15" X 20-1/2" X 12" DEEP, WALL SHELF, 8" X 24" W/6HOLE MOP & BROOM RACK

ITEM 2 - SHELVING (1 It REQ'D)

Metro Model SHELVING

- 2 ea Model 5X557G4 MetroMax® 4 Starter Shelving Unit, 48"W x 24"D x 74"H, rust proof, 800 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF
- 2 ea Model 5X567G4 MetroMax® 4 Starter Shelving Unit, 60"W x 24"D x 74"H, rust proof, 600 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF

ITEM 3-3C - WALK IN COOLER, MODULAR, REMOTE (1 REQ'D)

Johnson-Lancaster and Associates Model WIC

ITEM #3 - Indoor Cooler - indoor UL Listed Class 1 Panel with NSF listed construction

1) 7' 1" x 14' 6" x 9' 0" foam rail walk-in Holding cooler without floor

- 1 ea Commercial Refrigeration Company Model 02DQ-SNAAHCU

DQ TOTAL SYSTEM - TOP & BOTTOM NCO. 43-3/4"W x 64-3/4"H

- 1 ea Heatcraf LCH0009MBACZA0000 with 35°F R448/R449 208-230/1/60

LEL0095AS6AMAB0200 coil 35°F R448/R449 115/1/60

ITEM 4 - SPARE NO.

ITEM 5 - HAND SINK (1 REQ'D)

Krowne Model HS-32 Dimensions: 27.63(h) x 13(w) x 17.25(d)

Hand Sink, Space Saver, wall mount, 13"W x 17-1/4"D x 27-5/8"H, 9-3/4" wide x 12-1/2" front-to-back x 5-5/8" deep bowl, 4" OC splash mount faucet, 4-1/2" double bend faucet (low lead compliant), 7-3/4" side splashes on left & right, soap & towel dispenser, stainless steel skirt on front & sides, 1-1/2" drain with rear overflow & P-trap, mounting bracket included, stainless steel construction, NSF

ITEM 6 - SPARE NO.

ITEM 7 - GARBAGE CAN (2 lt REQ'D)

Carlisle Model 34202303 Dimensions: 29.88(h) x 20(w) x 11(d)

Trimline™ Waste Container, 23 gallon, rectangular, integrated corner tabs, bottom helper handles, heavy-duty, polyethylene, black

ITEM 8 - SPARE NO.

ITEM 9-11 - SPARE NO.

ITEM 12 - WIRE SHELVING (6 REQ'D)

Crown Brands, Ilc Model FF1848G Dimensions: 48(w) x 18(d)

Focus Foodservice - Wire Shelf, 800 lb. weight capacity, 18"W x 48"L, for wet or dry storage, zinc underplated steel wire, green epoxy coated finish, NSF

- | | |
|-------|---|
| 6 ea | Model FWPS33GN Focus Foodservice - Post-Type Wall Mount, 33"H, for (2) tiers, includes: (1) 33"H post with top & bottom mounting brackets & (1) intermediate bracket, for wet or dry storage, green epoxy finish, NSF (shelves & shelf brackets not included) |
| 12 ea | Model FPMB18SGN Focus Foodservice - Post Mount Wall Brackets, for wire shelving, single, |

Cava

for 18" deep shelf, includes: chromate shelf caps & plastic split sleeves, for wet or dry storage, green epoxy finish, NSF

ITEM 13 - SHELVING (1 lt REQ'D)

Metro Model SHELVING

- | | |
|------|---|
| 2 ea | Model 5X537G4 MetroMax® 4 Starter Shelving Unit, 36"W x 24"D x 74"H, rust proof, 800 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF |
| 2 ea | Model 5X557G4 MetroMax® 4 Starter Shelving Unit, 48"W x 24"D x 74"H, rust proof, 800 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF |
| 1 ea | Model 5X567G4 MetroMax® 4 Starter Shelving Unit, 60"W x 24"D x 74"H, rust proof, 600 lb. capacity per shelf, 2000 lb. capacity per unit, (5) open grid all-polymer shelves with removable shelf mats, bag of (4) wedge connectors for each shelf, (4) polymer posts, Microban antimicrobial product protection, KD, NSF |

ITEM 14 - BY VENDOR

Dishwasher (Low temp)

ITEM 15 - SPARE NO.

ITEM 16 - LOCKER (2 REQ'D)

Crown Brands, llc Model LKR-6BG Dimensions: 78(h) x 12(w) x 15(d)

Update International™ - Locker, 6-tier, 12"W x 15"D x 78"H, vented doors, padlock hasps, adjustable legs, freestanding or attachable to other lockers, welded steel, beige, ships KD

ITEM 17 - 4-COMP SINK (1 REQ'D)

All Southern Fabricators Model CG-4-COMP-WAL 25.18

29" X 110" TOP, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING AND (6) LEG W/ADJUSTABLE FEET

- | | |
|------|---|
| 1 ea | BACKSPLASH |
| 3 ea | 3" HIGH ROLLED EDGE |
| 4 ea | SINK, 23" X 18" X 14" DEEP |
| 4 ea | TWIST HANDLE DRAIN ONLY W/LEVER BRACKET |
| 5 ea | CROSSRAIL |
| 1 lt | SOUND DEADENING |

ITEM 17A_B - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 REQ'D)**Dormont Manufacturing Model LFP-WS8B-AF12-R**

Watts Hydro-Force™ Economy Lead-free PRE-Rinse - Wall Mount with wall bracket and 12" LFADD-on Faucet (uses LFFRRV-H-C valve replacement)

ITEM 17C - WALL / SPLASH MOUNT FAUCET (1 REQ'D)**Dormont Manufacturing Model LFF-WST8-S12S-R**

Watts Hydro-Force™ Economy Lead-free Faucet, Wall Mount, 8" Adjustable Center with 12" Swivel Spout (uses LFFRRV-H-C valve replacement)

ITEM 17D - DRAIN, LEVER / TWIST WASTE (4 REQ'D)**Fisher Model 22209**

DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body

- 4 ea Model CA PROP 65 WARNING: This product can expose you to chemicals including Lead, Nickel (Metallic) and Di(2-ethylhexyl)phthalate (DEHP), which are known to the State of California to cause cancer, and Lead and Di(2-ethylhexyl)phthalate (DEHP), which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

ITEM 18 - C02 TANKS

BY VENDOR

ITEM 19 - PREP TABLE W/SINK (1 REQ'D)**All Southern Fabricators Model CG-TBL19-WAL 10.77**

26" X 72" TOP, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING AND (6) LEG W/ADJUSTABLE FEET - 1 FLANGED

- 2 ea BACKSPLASH
 2 ea TURN DOWN EDGE
 1 ea SINK, 20" X 16" X 14" DEEP
 1 ea TWIST HANDLE DRAIN W/LEVER BRACKET
 4 ea CROSSRAIL
 1 lt SOUND DEADENING

ITEM 19A - DRAIN, LEVER / TWIST WASTE (1 REQ'D)**Fisher Model 22209**

DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body

- 1 ea Dormont Model LFF-WST8-S12S-R Watts Hydro-Force™ Economy Lead-free Faucet, Wall Mount, 8" Adjustable Center with 12" Swivel Spout (uses LFFRRV-H-C valve replacement)
 1 ea Model CA PROP 65 WARNING: This product can expose you to chemicals including Lead, Nickel (Metallic) and Di(2-ethylhexyl)phthalate (DEHP), which are known to the State of California to cause cancer, and Lead and Di(2-ethylhexyl)phthalate (DEHP), which is known to the State of California to cause birth defects or other reproductive harm. For more

ITEM 20 - SPARE NO.

ITEM 21-22 - BNB RACK

SODA SYSTEM BY VENDOR

ITEM 23 - WATER FILTRATION SYSTEM, FOR ICE MACHINES (1 REQ'D)**OptiPure Model QTTS10-1 Dimensions: 16.1(h) x 6(w) x 4(d)**

QT Water Filter System, single 10", (1) PTS-Q cartridge with IsoNet®, 15,000 gallons capacity, 2.5 gpm flow rate, 5 micron particulate, inhibits scale, for use with ice makers (up to 800 lb. cuber/1,200 lb. flaker), leaves chlorine disinfectant in water when present (160-52090)

ITEM 24 - ICE BIN FOR ICE MACHINES (1 REQ'D)**Hoshizaki Model B-300PF Dimensions: 46(h) x 22(w) x 32.5(d)**

Ice Bin, 22"W, top-hinged front-opening door, 300-lb ice storage capacity, for top-mounted ice maker, vinyl clad, 6" painted flange legs included, protected with H-GUARD Plus Antimicrobial Agent, ETL, ETL-Sanitation

1 ea Warranty: 3-Year parts & labor for bin

ITEM 25 - NUGGET ICE MAKER (1 REQ'D)**Hoshizaki Model F-801MAJ-C Dimensions: 26(h) x 22(w) x 27.38(d)**

Ice Maker, Cubelet-Style, 22"W, air-cooled, self-contained condenser, production capacity up to 690 lb/24 hours at 70°/50° (532 lb AHRI certified at 90°/70°), stainless steel finish, compressed cubelet style ice, Advanced CleanCycle24™, R-404A refrigerant, 115v/60/1-ph, 11.8 amps, NSF, UL, ENERGY STAR®

1 ea Warranty: 3-Year parts & labor on entire machine

1 ea Warranty: 5-Year parts on compressor & air-cooled condenser

ITEM 26 - PREP LINE COUNTER (1 REQ'D)**All Southern Fabricators Model CG-CTR26-WAL 25.83**

36" X 128" COUNTER TOP, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING

1 ea TURN UP EDGE

3 ea TURN DOWN EDGE

2 ea CABINET BASE

3 ea CABINET PARTITION

1 ea UNDER SHELF

1 ea HAND SINK, 14" X 9" X 5-1/4" DEEP

1 ea CRUMB CUP DRAIN

Cava

1 ea	PAPER TOWEL DISPENSER
1 ea	2-SIDED HAND SINK SPLASH
1 ea	APRON
1 ea	TRASH CHUTE CUTOUT
3 ea	J-BOX
9 ea	COUNTER LEG, ADJUSTABLE
1 lt	SOUND DEADENING

ITEM 27 - HEATED LOW TEMP HOLDING CABINET (1 REQ'D)

Alto-Shaam Model 750-S Dimensions: 33.56(h) x 26.63(w) x 31.38(d)

Halo Heat® Low Temp Holding Cabinet, on/off simple controller with adjustable thermostat, indicator light, capacity (10) 12" x 20" pans, (2) chrome plated side racks, (3) wire shelves, stainless steel exterior, 2-1/2" casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, IPX3, TUV-NORD, EAC, N11942

1 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
1 ea	120v/60/1-ph, 9.0 amps, 1.1kW, 5 ft. cord, NEMA 5-15P, standard
1 ea	Solid door, hinged on right, standard

ITEM 28 - UNDERCOUNTER REFRIGERATOR (1 REQ'D)

True Manufacturing Co., Inc. Model TUC-27-LP-HC Dimensions: 29.75(h) x 27.63(w) x 30.13(d)

Low Profile Undercounter Refrigerator, 31-7/8" counter height, 33 - 38°F, (1) stainless steel door, (2) PVC coated adjustable wire shelves, stainless steel top, front & sides, clear coated aluminum interior with stainless steel floor, 1-1/2" dual swivel castors, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.0 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, Made in USA

1 ea	Self-contained refrigeration standard
1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
1 ea	1-1/2" diameter dual wheel castors, standard

ITEM 29 - PLASTIC SHELVING (4 REQ'D)

Metro Model MAX4-2460G Dimensions: 60(w) x 24(d)

MetroMax® 4 Shelf, 60"W x 24"D, with removable polypropylene open grid mats & (4) wedge connectors, built in Microban® antimicrobial product protection, 600 lb. capacity per shelf, NSF

4 ea	Model MX54P Polymer trilobal post (compatible with MetroMax® i, MetroMax® 4, MetroMax® Q), 54-3/16"H, for stationary use or with a dolly, adjustable leveling foot, grooved on 1" increments, corrosion proof all polymer construction with built in Microban® antimicrobial product protection
------	---

ITEM 30 - WIRE SHELVING (12 REQ'D)

Crown Brands, llc Model FF1848G Dimensions: 48(w) x 18(d)

Focus Foodservice - Wire Shelf, 800 lb. weight capacity, 18"W x 48"L, for wet or dry storage, zinc underplated steel wire, green epoxy coated finish, NSF

12 ea	Model FWPS33GN Focus Foodservice - Post-Type Wall Mount, 33"H, for (2) tiers, includes: (1) 33"H post with top & bottom mounting brackets & (1) intermediate bracket, for wet or dry storage, green epoxy finish, NSF (shelves & shelf brackets not included)
24 ea	Model FPMB18SGN Focus Foodservice - Post Mount Wall Brackets, for wire shelving, single, for 18" deep shelf, includes: chromate shelf caps & plastic split sleeves, for wet or dry storage, green epoxy finish, NSF

ITEM 31 - RICE COUNTER (1 REQ'D)**All Southern Fabricators Model CG-RICE31-WAL 23.74**

29" X 120" O.A., 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING

29" X 50" COUNTER TOP

29" X 70" TOP W/(4) LEGS W/3" ADJUSTABLE FEET

4 ea	BACKSPLASH - 2 ENCLOSED
3 ea	TURN DOWN EDGE
1 ea	CABINET BASE
1 ea	SINK, 20" X 20" X 12" DEEP
1 ea	TWIST HANDLE DRAIN W/LEVER BRACKET
1 ea	UNDER SHELF
1 ea	STEP DOWN TOP
2 ea	J-BOX
4 ea	COUNTER LEG, ADJUSTABLE 6" - 8"
1 ea	APRON
1 lt	SOUND DEADENING

ITEM 31A - WALL / SPLASH MOUNT FAUCET (1 REQ'D)**Dormont Manufacturing Model LFF-WST8-S12S-R**

Watts Hydro-Force™ Economy Lead-free Faucet, Wall Mount, 8" Adjustable Center with 12" Swivel Spout (uses LFFRRV-H-C valve replacement)

ITEM 31B - DRAIN, LEVER / TWIST WASTE (1 REQ'D)**Fisher Model 22209**

DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body

1 ea	Model CA PROP 65 WARNING: This product can expose you to chemicals including Lead, Nickel (Metallic) and Di(2-ethylhexyl)phthalate (DEHP), which are known to the State of California to cause cancer, and Lead and Di(2-ethylhexyl)phthalate (DEHP), which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov
------	--

ITEM 32-32C - HANDSINK

Included in #26 Build

ITEM 32A - DECK MOUNT FAUCET (1 REQ'D)**Dormont Manufacturing Model LFF-DST4-G06S-R**

Watts Hydro-Force™ Economy Lead-free Faucet, Deck Mount, 4" Adjustable Center with 6" Swivel Gooseneck Spout (uses LFFRRV-C-R repair kit)

ITEM 33-33C - EXHAUST HOOD (1 REQ'D)

Captive-Aire Model CUSTOM

Hood #1 - Job #5432546

6030ND-2-ACPSP-F - 10ft 6" Long Exhaust-Only Wall Canopy Hood with 14" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff

Fire System #1 - Job #5432546

TANK-SP-2-WC Tank Fire Suppression 8 gallon Fire System in a Wall Mounted Utility Cabinet (includes pre-piped hood(s) with electric detection, tank(s), 24 VDC release mechanism, fire system agent, pressurized tanks, and electric pull station). (Formerly CAS-EWC).

Includes piping for hood: 1.

Fan #1 DU180HFA - Exhaust Fan (KEF-1) - Job #5432546

DU180HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with, disconnect switch and 18-3/4" wheel.

Exhaust Fan handles 2293 CFM @ -1.200" wc ESP, Fan runs at 1081 RPM.

Exhaust Motor: 2.000 HP, 3 Phs, 230 V, 60Hz, 7.5 FLA, ODP, Premium (E-Plus3) Eff.

Fan #2 A1-D.250-15D-MPU - Heater (MUA-1) - Job #5432546

A1-D.250-15D-MPU Direct Gas Fired Heated Make Up Air Unit with 15" Mixed Flow Direct Drive Fan Supply

Fan handles 1880 CFM @ 0.300" wc ESP, Fan runs at 2039 RPM. Heater supplies 146008 BTUs. 75°F

Temperature Rise. [Fuel: Natural Gas] Supply Motor: 2.000 HP, 3 Phase, 208 V, 60Hz, 6.1 FLA, ODP, Premium (E-Plus3) Eff. Down Discharge - Air Flow Right -> Left

Electrical System #1 - Job #5432546

DCV-1111 Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet. Includes 1 Duct Thermostat kit.

1 ea Model ANSUL PERMIT AND INTALL

1 ea Model SHIPPING Shipping to Site or Warehouse

ITEM STDOFF - STAND OFF (6 REQ'D)

All Southern Fabricators, Inc. Model CG-STDOFF

4" WIDE X 6" DEEP X 2" HIGH W/ 1" FLANGES, 20 GA S/S CONSTRUCTION

ITEM 34 - RICE COOKER (2 REQ'D)

Town Equipment Model 57155 Dimensions: 15.5(h) x 19(w) x 19(d)

RiceMaster® Rice Cooker/Steamer, electronic, 55 cup uncooked capacity, one touch, auto cook/hold, cooks in 46 minutes, 230v/50/60/1-ph, 15 amps, 3330 watts, ETL, NSF

2 ea Model RICE COOKER POT extra pot

ITEM 35 - SPARE NO.

ITEM 36 - DISPLAY CASE, REFRIGERATED, SELF-SERVE (2 REQ'D)**Federal Industries Model RSSL-378SC Dimensions: 78(h) x 36(w) x 24(d)**

Refrigerated Self-Serve Slim-Line High Profile Specialty Merchandiser, 36"W x 24"D x 78"H, adjustable black metal shelves with price tag molding, (4) tier of shelves can be flat or slanted, top mounted fluorescent shielded light, choice of six standard laminates exterior, stainless steel display deck, black interior & glass end panels, front air intake & discharge, night curtain, on-demand PTC condensate evaporator, cord & plug, DOE 2012 Compliant, UL, UL EPH CLASSIFIED

- 2 ea Self-contained refrigeration, standard
- 2 ea 120v/60/1-ph, 1/2hp, NEMA 5-20P, standard
- 2 ea Stainless steel finish in lieu of laminate

Solid Ends with Mirrored Interior

Cord & Plug

Stainless Interior Back

Stainless Ceiling

LED Top Light & Lights Below Shelves

Front Air Intake & Discharge

4 Tiers Stainless Metal Shelves

120V 60HZ 1 PH

Produce Air Return Screen

- 2 st Krowne Model 28-109S Krowne Plate Caster, ultra low profile, 1" diameter, 3-1/2" x 3-1/2", 200 lbs per caster load capacity, raises height of equipment 2" (set of 4)

ITEM 37 - HOT FOOD/PITA TABLE (1 REQ'D)**All Southern Fabricators Model CG-TBL37-WAL 8.42**

32" X 65" TOP X 32" TALL, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING AND (8) LEG W/ADJUSTABLE FEET

- 4 ea TURN DOWN EDGE
- 1 ea CUTOUT IN TOP FOR HOT FOOD WELLS - HOT FOOD WELLS BY OTHERS
- 1 ea APRON
- 1 ea STEP DOWN FOR PANINI PRESS
- 1 ea CUTOUT W/GROMMET HOLE FOR CORD AND PLUG
- 1 ea UNDERSHELF
- 1 lt SOUND DEADENING

ITEM TEMP 4 - TEMPLATE 4 (1 REQ'D)**All Southern Fabricators Model CG-TEMP4-37**

TEMPLATE FOR 200-HW/D643, 26-7/8" O.A. X 26-3/4" O.A. WITH (4) 10" DIA. CUTOUTS, (2) 7/8" TURN DOWN ON (2) SIDES, 1" FLANGE WITH 1/2" X 166 DEGREE RETURN ON (2) SIDES

ITEM TEMP 3 - TEMPLATE 3 (1 REQ'D)**All Southern Fabricators Model CG-TEMP3-42**

TEMPLATE FOR SANDWICH UNIT NEXT TO ITEM #54, 27" O.A. X 22-1/4" O.A. WITH (6) 5-5/8" X 6-1/8" CUTOUTS, 1-2" TURN DOWN ON (4) SIDES

ITEM 37A - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 REQ'D)**Alto-Shaam Model 200-HW/D643 Dimensions: 9.19(h) x 28.06(w) x 30.19(d)**

Halo Heat® Hot Food Well Unit, Drop-In, Electric, (2) 12" x 20" full-size pan & (2) 12" x 6" third-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, includes (6) third-size & (1) large pan divider bars, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD

- 1 ea 120v/50/60/1-ph, 13.5 amps, 1.6kW, 5 ft. cord, NEMA 5-20P, standard
- 1 ea Cord located on bottom of control box

ITEM TEMP 4 - TEMPLATE 4 (1 REQ'D)**All Southern Fabricators, Inc. Model CG-TEMP4-37**

TEMPLATE FOR 200-HW/D643, 26-7/8" O.A. X 26-3/4" O.A. WITH (4) 10" DIA. CUTOUTS, (2) 7/8" TURN DOWN ON (2) SIDES, 1" FLANGE WITH 1/2" X 166 DEGREE RETURN ON (2) SIDES

ITEM 38 - VERTICAL FOOD GUARD (1 REQ'D)**Premier Food Shields Model CUSTOM**

FM2S-G - 1" SQ FULL SERVICE FOOD SHIELD WITH SLANTED FRONT PANEL AND 6" TOP SHELF; 3/8" CLEAR TEMPERED GLASS WITH POLISHED EDGES; ONE LEFT END PANEL INCLUDED; SURFACE MOUNTING OPTION; NO HEAT/LIGHT INCLUDED; BRUSHED STAINLESS FINISH; APPROX 228" OA LENGTH; APPROX 442 LBS EA (2 END AND 3 CENTER SUPPORTS)

ITEM 39-40 - SPARE NO.**ITEM 41 - SANDWICH / PANINI GRILL (2 REQ'D)****Star Model PST14E Dimensions: 10.5(h) x 16.5(w) x 23.3(d)**

Pro-Max 2.0® Sandwich Grill, 14.5" W x 14.2"D smooth aluminum cooking surface, performance torsion spring hinge with ergonomic curved handle, electronic 175-550°F thermostat controls with timer, low profile, removable grease drawer, stainless steel exterior, non-skid feet, cULus, UL EPH Classified, Made in USA (old model reference: GR14E and GR14EA)

- 2 ea 1 year parts & labor warranty, standard
- 2 ea 120v/50/60/1-ph, 1.8 kW, 15.0 amps, cord, NEMA 5-15P, standard

Cava

ITEM 41A - WARMING DRAWER, FREE STANDING (1 REQ'D)

Winston Industries Model HBB0N1 Dimensions: 15.7(h) x 16.5(w) x 24.1(d)

CVap® Hold & Serve Drawer, (2) electric differential controls, (1) drawer, fanless, full-perimeter insulated, water fill operated manually, holds approximately 0.8 gallons (3 L) of water, load limit 20 lbs. per drawer, stainless steel construction, UL, cUL, UL-Sanitation, NSF

- 1 ea 1 year limited warranty is standard (excluding gaskets, lamps, hoses, power cords, glass panels & evaporators) - for equipment operated in the US & Canada
- 1 ea 120v/60/1-ph, 1440 watts, 12.0 amps, 15 MCA, (US) NEMA 5-15P

ITEM 42 - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (2 REQ'D)

Continental Refrigerator Model SW32N12M Dimensions: 42.25(h) x 32(w) x 35(d)

Mighty Top Sandwich Unit, 32"W, 9.0 cu ft capacity, one-section, (12) 1/6 size x 4" deep pans with 8" cutting board, (1) field rehingeable door, stainless steel top, front & end panels, aluminum back & interior, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 Hydrocarbon Refrigerant, 1/5 hp, cETLus, NSF, Made in USA

- 1 st Krowne Model 28-109S Krowne Plate Caster, ultra low profile, 1" diameter, 3-1/2" x 3-1/2", 200 lbs per caster load capacity, raises height of equipment 2" (set of 4)
- 2 ea Standard warranty (for the United States & Canada Only): 3 year parts and labor; 5 year compressor
- 2 ea 115v/60/1-ph, 6.3 amps, cord, NEMA 5-15P, standard

ITEM TEMP 3 - TEMPLATE 3 (1 REQ'D)

All Southern Fabricators, Inc. Model CG-TEMP3-42

TEMPLATE FOR SANDWICH UNIT NEXT TO ITEM #54, 27" O.A. X 22-1/4" O.A. WITH (6) 5-5/8" X 6-1/8" CUTOUTS, 1-2" TURN DOWN ON (4) SIDES

ITEM 43 - CONVECTION OVEN, ELECTRIC (1 REQ'D)

TurboChef Model HHD-9500 Dimensions: 23.2(h) x 27.7(w) x 31.7(d)

Double Batch™ Oven, electric, ventless, countertop, stackable, (2) independent decks, store up to 800 recipes (400 per cavity), smart voltage sensor technology (North America only), internal catalytic converters, 16" pizza capacity per deck, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (2) standard racks, (2) top & bottom jetplates, stainless steel front, top & sides, rubber seal for surface mounting, cULus, UL EPH Classified, TÜV, CE

- 1 ea All items FOB: Carrollton, Texas: Consumable/accessory orders less than \$5,000 will incur a handling fee. Orders shipping standard ground will incur a \$15.00 handling fee. Orders shipping other than standard ground will incur \$25.00 handling fee
- 1 ea One year parts and labor warranty
- 1 ea (HHD-9500-1) 208/240v/60/1-ph, 50.0 amps, 8.32/9.6 kW, 6 ft. cord & plug (nominal), NEMA 6-50P, standard
- 1 ea Model NGC-1217-1 Cart, 24" (61.0 cm), oven, with locking casters for i5, i3, HhB 2, Tornado 2, C3, Single Batch & Double Batch

ITEM 44 - RANGE, 24", 4 OPEN BURNERS (1 REQ'D)

Garland/US Range Model X24-4L Dimensions: 57(h) x 23.63(w) x 33.5(d)

Sunfire® Restaurant Range, gas, 24", (4) 30,000 BTU open burners, cast iron top & ring grates, space saver oven, 2 position rack guides, (1) oven rack, stainless steel front, sides, plate rail, backguard, & high shelf, 6" steel core legs, 145,000 BTU, NSF, cCSAus, CSA Flame, CSA Star (Garland)

- 1 ea One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
- 1 ea Natural gas, specify elevation if over 2,000 ft
- 1 ea Stainless steel backguard with shelf, standard
- 1 ea Swivel casters with front locking (set of 4)

Cava

- 1 kt Dormont Model 1675KIT2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
- 1 ea Dormont Model A75 Dormont 3/4" SnapFast™ QD

ITEM 45 - GRIDDLE, GAS, COUNTERTOP (1 REQ'D)

Garland/US Range Model GTGG48-GT48M Dimensions: 13(h) x 47.25(w) x 32(d)

Griddle, countertop, gas, heavy-duty, 47-1/4" W x 23" D cooking surface, 1" thick smooth steel griddle plate, snap action thermostatic controls, piezo pilot igniters, 4" deep front grease trough, stainless steel front, sides and back, 4" adjustable feet, 112,000 BTU (Garland), NSF, CSA Star, CSA Flame

- 1 ea One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard
- 1 ea JLA- Grill Scaper
- 1 kt Dormont Model 1675KIT2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
- 1 ea Dormont Model A75 Dormont 3/4" SnapFast™ QD
- 1 ea Natural gas, specify elevation if over 2,000 ft
- 1 ea Fully grooved griddle, per 48" section (chrome and grooved plate options not available in combination)

ITEM 45A - EQUIPMENT STAND (1 REQ'D)

All Southern Fabricators Model CG-30X36EQSTD

30" X 36" TOP, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING AND (4) LEGS W/5" DIA. CASTERS - 2 W/BRAKES

- 4 ea 1-1/2" TURN UP EDGE
- 1 ea ADJUSTABLE UNDERSHELF
- 1 lt SOUND DEADENING

ITEM 46 - FRYER, GAS, FLOOR MODEL, FULL POT (1 REQ'D)

Dean Industries Model SR142G Dimensions: 45(h) x 15.5(w) x 29.25(d)

Super Runner Value Fryer, gas, floor model, 43 lb. capacity, durable temperature probe, millivolt control system (requires no electrical hookup), includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypot, front & door, aluminized sides, 6" adjustable steel legs, 105,000 BTU, CSA, NSF, TUV

- 1 ea Model FR SURCHAGRE
- 2 ea BK Resources Model BK-FSS Deep Fryer Splash, 20-1/2"W x 18"H, 18 gauge stainless steel
- 1 kt Dormont Model 1675KIT2S48 Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (2) Swivel MAX®, (1) full port valve, (1) Snap'N Go, coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
- 1 ea Natural gas (specify elevation if over 2,000 ft.)
- 1 ea Fryer: 6" adjustable steel legs, std.
- 1 st Focus Foodservice Model FPCST2X35 Universal Plate Caster Set, 5" (12.7 cm) with brakes, 2-3/8" x 3-5/8" (6.0 x 9.2 cm) plate, 250 lb. (113 kg) capacity per caster, mounting hardware not included, grease-resistant, non-marking polyurethane wheels, temperature range 14° to 212°F (-10° to 100°C), NSF (set of 4)

ITEM 47 - INGREDIENT BIN (3 REQ'D)**BY OTHERS Dimensions: 28(h) x 16.31(w) x 29.63(d)**

BY OTHERS - Ingredient Bin, mobile, 27 gallon capacity, 1-pc seamless polyethylene bin, 2-pc sliding polycarbonate lid, S-hook on front (scoop NOT included), (4) 3" heavy duty casters (2 front swivel, 2 fixed), white with clear cover, NSF

ITEM 48 - DECORATIVE LAMP (1 REQ'D)**Hatco Model DL-775**

Decorative Heat Lamp, Standard, (1) bulb type (not included), 8-1/2"H x 10-1/2" diameter shade, 250 watt max, CE, cULus, UL EPH Classified, Made in USA

- 1 ea NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
- 1 ea NOTE: The decorative lamp & Luminaires are NOT returnable
- 1 ea 120v/60/1-ph, 250 watt (Decorative lamp only) standard
- 1 ea Model WHITE-CTD-120 Lamp Bulb, 250 Watt clear, coated
- 1 ea Model BLACK Black, designer color (available at time of purchase only)
- 1 ea Model R Mounting Style - Retractable (specify cord color) - retractable cord mount, adjusts from 31" to 69-1/2" (available at time of purchase only)
- 1 ea Model L Switch Location - Lower (available at time of purchase only)
- 1 ea Model DL-CORD-BK Black Cord, (CL, CU, CT, RL mounts only), (black is standard) (available at time of purchase only)
- 1 ea NOTE: Includes 24/7 parts & service assistance, call 800-558-0607

ITEM 49 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 REQ'D)**Alto-Shaam Model 300-HW/D6 Dimensions: 9.25(h) x 40.94(w) x 23.13(d)**

Halo Heat® Hot Food Well Unit, Drop-In, Electric, (3) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, includes (6) half/third-size & (2) large pan divider bars, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD

- 1 ea 120v/50/60/1-ph, 15.0 amps, 1.8kW, 5 ft. cord, NEMA 5-20P, standard
- 1 ea Cord located on bottom of control box

ITEM 50 - SPARE NO.**ITEM 51 - HEATED SHELF FOOD WARMER (1 REQ'D)****Hatco Model GRSB-24-F Dimensions: 2.88(h) x 25.5(w) x 17(d)**

Glo-Ray® Drop In Heated Shelf with Recessed Top, 25-1/2" x 17", 1/2" deep recessed surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, NSF, CE, cUL, UL, UL EPH Classified, CSA

- 1 ea NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
- 1 ea NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
- 1 ea 1-Yr Warranty on Blanket Heating Elements against burnout, standard
- 1 ea 120v/60/1-ph, 420W, 3.5 amps, NEMA 5-15P
- 1 ea NOTE: Recommended for use in metallic countertop, verify that the material is suitable for temperatures up to 200 degree F
- 1 ea Thermostat control with lighted rocker switch (Not for retrofit), standard

ITEM 52 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (1 REQ'D)**Wells Model RCP-400 Dimensions: 24.5(h) x 58.5(w) x 25.38(d)**

Cold Food Well Unit, drop-in, self-contained refrigeration, (4) 12" x 20" pan capacity, on/off switch with individual thermostatic controls, insulated pan, 1" drain, stainless steel inner liner, top & flange, steel exterior body, R-404A refrigerant, 1/3 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, NSF, cULus

- 1 ea Note: Must specify voltage and phase
- 1 ea Warranty; 1 year parts and labor, standard

ITEM TEMP 6 - TEMPLATE 6 (1 REQ'D)**All Southern Fabricators, Inc. Model CG-TEMP6-54**

TEMPLATE FOR RCP-400, 54-1/8" O.A. X 21-1/8" O.A. WITH (6) 2-1/5" DIA. CUTOUTS, (8) 3-1/2" X 6-1/8" CUTOUTS AND (15) 5-5/8" X 6-1/8" CUTOUTS, 1" TURN DOWN ON (4) SIDES, 14 GA S/S CONSTRUCTION

ITEM 53 - SPARE NO.

ITEM 54 - HOT/COLD TABLE (1 REQ'D)**All Southern Fabricators Model CG-TBL54-WB 12.02**

32" X 123" TOP X 32" TALL, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING AND (8) LEGS W/ADJUSTABLE FEET

- 4 ea TURN DOWN EDGE
- 1 ea UNDER SHELF
- 3 ea CUTOUT IN TOP FOR BUYOUTS - BUYOUTS BY OTHERS

- 2 ea APRON
- 1 lt SOUND DEADENING

ITEM TEMP 6 - TEMPLATE 6 (1 REQ'D)**All Southern Fabricators Model CG-TEMP6-54**

TEMPLATE FOR RCP-400, 54-1/8" O.A. X 21-1/8" O.A. WITH (6) 2-1/5" DIA. CUTOUTS, (8) 3-1/2" X 6-1/8" CUTOUTS AND (15) 5-5/8" X 6-1/8" CUTOUTS, 1" TURN DOWN ON (4) SIDES, 14 GA S/S CONSTRUCTION

ITEM TEMP 2 - TEMPLATE 2 (1 REQ'D)**All Southern Fabricators Model CG-TEMP2-54**

TEMPLATE FOR 300-HW/D6, 37-3/4" O.A. X 21-7/8" O.A. WITH (7) 8-3/8" DIA. CUTOUTS, (2) 7/8" TURN DOWN ON (2) SIDES, 1" FLANGE WITH 1/2" X 166 DEGREE RETURN ON (2) SIDES

ITEM RISER - RISER (1 REQ'D)**All Southern Fabricators Model CG-RISER-54**

4" X 19-1/2" X 4-1/2" TALL RISER TO SIT BELOW 2-1/2" DIA. CUTOUTS TO RAISE BOTTLES

ITEM 55 - SPARE NO.**ITEM 56 - POS TABLE (1 REQ'D)****All Southern Fabricators Model CG-POS56-WAL 9.17**

28" X 33" TOP X 32", 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING AND (4) LEG W/ADJUSTABLE FEET

- 4 ea TURN DOWN EDGE
- 1 ea UNDER SHELF
- 1 ea DOUBLE STACKED CASH DRAWER BRACKETS - CASH DRAWER INSTALLED AND SUPPLIED BY OTHERS
- 1 ea CUP DISPENSER APRON W/3 CUTOUTS - CUP DISPENSERS BY OTHERS
- 1 ea 2" HOLE W/GROMMET FOR POS WIRES
- 1 lt SOUND DEADENING

ITEM 57 - POS

BY VENDOR

ITEM 58 - DISPOSABLE CUP DISPENSER (3 REQ'D)**San Jamar Model C2410C Dimensions: 23.25(w)**

EZ-Fit® One Size Fits All Dispenser, in-counter mount, 23-1/4"L tube, 5-3/4" diameter counter hole, for 8 to 46 oz. paper/plastic/foam cups with rim diameter of 2-7/8" to 4-3/4", vertical or horizontal, high-impact plastic, NSF

- 3 pk Model C24XC Euro EZ-Fit® Rings, for C2410C, metal finish (bagged with header card) (2 each per pack)

ITEM 59 - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (1 REQ'D)**Everest Refrigeration Model EPBR2 Dimensions: 43.5(h) x 47.5(w) x 35.25(d)**

Sandwich Prep Table, Mega-Top, two-section, 47-1/2"W, 13.0 cu. ft. capacity, self-contained rear mounted refrigeration, stainless steel top with opening for (18) 1/6 size pans, (1) 1/2" thick insulated top lid, removable 9-1/8" deep cutting board, (2) solid hinged self-closing doors, (2) epoxy coated wire shelves, height adjustable clips, digital controls with LED display, auto defrost, front air breathing, stainless steel interior, stainless steel top, bottom & sides, galvanized steel bottom & rear, (4) 5" swivel casters (2 locking), R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 3.5 amps, cord, NEMA 5-15P, NSF, cETLus, ETL-Sanitation

- 1 ea Parts and labor: Total 3 years from installation date (there is no more additional 6 months warranty this time)
- 1 ea Compressor: Total 5 years from installation date
- 1 ea Model CASA5-01 5" Overall Height Casters Set of 4, (front 2 locking), standard

ITEM 60 - HOT FOOD COUNTER (1 REQ'D)**All Southern Fabricators Model CG-TBL60-WAL 9.45**

32" X 42" TOP, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING AND (4) LEG W/ADJUSTABLE FEET

1 ea	BACKSPLASH
3 ea	TURN DOWN EDGE
1 ea	CABINET BASE
1 ea	UNDER SHELF
1 ea	CUTOUT IN TOP FOR HOT FOOD WELL - HOT FOOD WELL SUPPLIED AND INSTALLED BY OTHERS
1 ea	CONTROL APRON
4 ea	COUNTER LEG, 3" ADJUSTABLE
1 lt	SOUND DEADENING

ITEM 60A - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 REQ'D)**Alto-Shaam Model 300-HW/D6 Dimensions: 9.25(h) x 40.94(w) x 23.13(d)**

Halo Heat® Hot Food Well Unit, Drop-In, Electric, (3) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, includes (6) half/third-size & (2) large pan divider bars, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD

1 ea	120v/50/60/1-ph, 15.0 amps, 1.8kW, 5 ft. cord, NEMA 5-20P, standard
1 ea	Cord located on bottom of control box

ITEM TEMP 2 - TEMPLATE 2 (1 REQ'D)**All Southern Fabricators, Inc. Model CG-TEMP2-54**

TEMPLATE FOR 300-HW/D6, 37-3/4" O.A. X 21-7/8" O.A. WITH (7) 8-3/8" DIA. CUTOUTS, (2) 7/8" TURN DOWN ON (2) SIDES, 1" FLANGE WITH 1/2" X 166 DEGREE RETURN ON (2) SIDES

ITEM 60B - WARMING DRAWER, FREE STANDING (15 REQ'D)**Alto-Shaam Model 500-1D Dimensions: 11.63(h) x 24.63(w) x 25.88(d)**

Halo Heat® Warming Drawer, free standing, one drawer, digital controller, (1) 12" x 20" pan, (50) rolls or (34) baked potatoes capacity, drawer can adapt to hold optional oversize pan, adjustable thermostat, stainless steel exterior, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, EAC

15 ea	120v/60/1-ph, 5.3 amps, .64 kW, NEMA 5-15P, standard
15 ea	Non-vented drawers, standard

ITEM 61 - PREP COUNTER (1 REQ'D)**All Southern Fabricators Model CG-CTR61-WAL 8.42**

32" X 36" COUNTER TOP, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING

1 ea	BACKSPLASH
3 ea	TURN DOWN EDGE
1 ea	CABINET BASE
1 ea	UNDER SHELF
1 ea	2" DIA. CUTOUT W/GROMMET FOR WIRES
4 ea	COUNTER LEG, ADJUSTABLE
1 lt	SOUND DEADENING

ITEM 62 - WORK TABLE, MOBILE (2 REQ'D)**All Southern Fabricators Model CG-TBL62-WAL 3.81**

24" X 36" TOP, 14 GA S/S CONSTRUCTION INCLUDES UNDERBRACING AND (4) LEGS W/CASTERS - 2 W/BRAKES

8 ea	TURN DOWN EDGE
2 ea	UNDER SHELF
2 lt	SOUND DEADENING

ITEM 63 - SPARE NO.

ITEM 64 - SPARE NO.

ITEM 65 - SPARE NO.

ITEM 66 - IBD

BY VENDOR

ITEM 67 - WATER FILTRATION SYSTEM, FOR ICE MACHINES (1 REQ'D)**OptiPure Model QTTS10-1 Dimensions: 16.1(h) x 6(w) x 4(d)**

QT Water Filter System, single 10", (1) PTS-Q cartridge with IsoNet®, 15,000 gallons capacity, 2.5 gpm flow rate, 5 micron particulate, inhibits scale, for use with ice makers (up to 800 lb. cuber/1,200 lb. flaker), leaves chlorine disinfectant in water when present (160-52090)

ITEM 68 - BEVERAGE COUNTER (1 REQ'D)**All Southern Fabricators Model CG-BEV68-WAL 26.87**

34" X 120" COUNTER TOP, 14 GA S/S CONSTRUCTION INCLUDES UNDER BRACING

3 ea	BACKSPLASH, ENCLOSED
1 ea	TURN DOWN EDGE
1 ea	CABINET BASE

Cava

1 ea	CABINET PARTITION
1 ea	UNDER SHELF , REMOVABLE
9 ea	CUTOUT IN TOP FOR CUP DISPENSERS AND SODA FOUNTAIN - CUP DISPENSERS AND SODA FOUNTAIN SUPPLIED AND INSTALLED BY OTHERS
4 ea	DOOR, REGULAR RECESSED HANDLE
1 ea	12" X 21" SHELF WELDED TO SPLASHES
1 ea	DRIP TROUGH
1 ea	1" DIA. CUTOUT FOR GLASS FILLER
1 ea	2" DIA. CUTOUT W/GROMMET FOR WIRES
1 ea	SODA LINE COVER, 12" X 12" X 12" X 3-1/2" TALL WITH 1/2" FLANGE ALONG BOTTOM OF 12" SIDES
8 ea	COUNTER LEG, ADJUSTABLE
1 lt	SOUND DEADENING

ITEM 69 - MILLWORK

BY MILLWORK

ITEM 70 - SPARE NO.

ITEM 71 - BEVERAGE DISPENSER (2 REQ'D)

Grindmaster-Cecilware Model D35-3 Dimensions: 27.25(h) x 25.63(w) x 15.88(d)

Crathco® Classic Bubblers™ Premix Cold Beverage Dispenser, 25-5/8" W, (3) 5 gallon capacity clear polycarbonate bowl, 8-1/4" cup height, MCX Mag Drive™ impeller, stainless steel base side panels & drip tray, spray & agitate circulation packed with unit, 120v, 1020 watts, 9 amps, CE, NSF, cULus (Grindmaster)

2 ea	5 year compressor warranty, 2 year parts & labor warranty, standard
------	---

ITEM 72 - SPARE NO.

ITEM 72B - S/S WALL CAP (1 It REQ'D)

All Southern Fabricators Model CG-WC-72B 3.00

40 SQUARE FEET OF #7 GA (3/16") BRUSHED STAINLESS STEEL, #4 FINISH

ITEM STDOFF - STAND OFF (6 REQ'D)

All Southern Fabricators Model CG-STDOFF

4" WIDE X 6" DEEP X 2" HIGH W/ 1" FLANGES, 20 GA S/S CONSTRUCTION

ITEM 73 - GLASS FILLER (1 REQ'D)

T&S Brass Model 5GF-12P

Equip Glass Filler, 12" pedestal, deck mount, push back design, adjustable flange, blue self-closing lexan arm, 1/2" NPT male shank

ITEM 74 - TRASH CHUTE (1 REQ'D)

All Southern Fabricators, Inc. Model TRASH CHUTE

INCLUDED IN ITEM 26

ITEM 75 - FLATWARE HOLDER, CYLINDER / INSERT (8 REQ'D)

Winco Model FC-SL Dimensions: 5(h)

Flatware Cylinder, 5"H, fits 4" dia. hole, solid, stainless steel (Qty Break = 20 each)

ITEM 76 - LID DISPENSER (1 REQ'D)

San Jamar Model L3400 Dimensions: 23.5(w)

Single Lid Dispenser, stand/wall mount, 1 sleeve capacity, 4" max lid diameter, 23-1/2" tube length, 22-gauge 304 stainless

ITEM 77 - PAPER NAPKIN DISPENSER (2 REQ'D)

Dispense-Rite Model CT-MINI-BS Dimensions: 4.5(h) x 7.63(w) x 11.75(d)

Napkin Dispenser, countertop, mini fold napkin sizes 3-3/4" x 6-1/2", one-sided, brushed satin steel faceplate, 4-1/2"H x 7-5/8"W x 11-3/4"D

2 ea 1 year limited warranty, standard

ITEM 78 - MILLWORK

WASTE SET UP

ITEM JLA001 - RECEIVING, WAREHOUSING AND DELIVERY (1 REQ'D)

JOHNSON-LANCASTER Model PROJECT STAGING

Scope of Work

Receiving, Warehousing and Delivery

1. Handling: Includes unloading and receiving of multiple shipments from your project vendors and inspection upon arrival for visible damage. (In the event damage or shortage is detected, proper notations will be made on the delivering carrier's bill of lading and JLA will forward all documentation needed to initiate a freight claim.) Applies to coordination and withdrawal of requested items from storage, for customer pick-up.

2. Reporting: Each day shipments arrive at our qualified local facility, warehouse receivers will compare the merchandise with purchase order or equipment list information provided and prepare a detailed receiving report with shipping container count (i.e. number of crates, cartons or pallets) and the merchandise quantities and types, per the packing lists, labels and sidemarkings, they are said to contain.

3. Warehouse Storage & Organization: Merchandise will be organized in storage to facilitate ordering by receiving report, by vendor name and purchase order number/item number of description. Therefore, large shipments should be grouped by like items, to facilitate ordering for delivery. No co-mingling with other accounts/projects is permitted.

4. Warehousing: All project merchandise will be safely stored in a clean, modern and secure warehouse building that is attended during normal business hours by professional warehousemen. Merchandise will be staged within the warehouse according to best industry standards for hospitality furnishings. Additionally, merchandise will be arranged according to a system that will facilitate inbound receipt as well as outbound loading for delivery.

ITEM JLA002 - DELIVERY, SET IN PLACE (1 REQ'D)

Johnson-Lancaster and Associates Model LABOR

1) Exhaust Hoods

Receive and Hang 1ea Exhaust Hood 10'L

Hang at 78" AFF

2) Walk-in Cooler

Receive and Build Walk-in Box

Install refrigeration system. Condenser located on top of Walk-in.

Install condensation drain

Permit and Inspection

Start and Adjust

3) Receive and Set Equipment

Receive and set equipment per supplied drawing

Set & Level for final connection BY OTHERS

Faucets and plumbing hardware will be placed their fixture for installation BY OTHERS

Anchor and Seal sinks

Install wall shelves (Blocking required, Supplied BY OTHERS)

Assemble Storage Shelving

ITEM JLA003 - WALK-IN REFRIGERATION PIPING (1 REQ'D)

JLA EQUIPMENT DISTRIBUTORS

PROVIDE MATERIALS AND LABOR TO RUN REFRIGERATION PIPING FROM CONDENSING UNIT TO EVAPORATOR COIL

PRICE IS BASED ON CONDENSING UNITS BEING WITH-IN 25 FEET OF THE WALK-IN.

INCLUDES START-UP AND CHARGING OF SYSTEM

DRAIN LINES BY JLA
ELECTRICAL BY OTHERS

ITEM JLA004 - WALK-IN ERECTION (1 REQ'D)

JLA EQUIPMENT DISTRIBUTORS

supply all necessary materials and labor to install Combo outdoor walk in unit.

(SEE SEPARATE PRICING FOR REFRIGERATION PIPING)

Permits by others

We exclude all field electrical final connections or inter-connections. Additionally, we exclude all plumbing connections, drain connections and indirect drains.

ITEM JLA005 - EXHAUST HOOD HANGING (1 REQ'D)

JLA EQUIPMENT DISTRIBUTORS

supply all necessary materials and labor to hang & trim exhaust hoods
We will install s/s wall flashing

Permits by others

We exclude all field electrical final connections or inter-connections.

ITEM SERVING LINE TEMPLATES (6 REQ'D)

Templates -

Hot line -

Kommercial Kitchens Model CUSTOM

Each template will be built to fit the correct pot / pan set up



Item # _____

We put space to work.

Job _____

MetroMax® 4 Polymer Shelving Starter and Add-on Units.

All-polymer corrosion proof shelving with removable shelf mat sections. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats, beams, and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Starter and Add-on units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Units assemble easily—shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments.

- **Starter units:** include open grid mat shelves and posts under one easy to order model number.
- **Add-on units:** include (2) posts, open grid mat shelves, and S-hooks to connect a unit end-to-end under one easy to order model number.
- **Corner (Right Angle) units:** allow easy access to the shelf contents by eliminating a front post. They are configured using a starter unit, an add-on unit and a corner "S" Hook kit.
- **Rust & Corrosion Proof :** All-polymer construction withstands moisture, chemicals, and harsh environments.
- **Lifetime:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Proven Stability:** Proven Metro corner design and rigid four-sided shelf frame deliver sturdy runs of shelving.
- **Easy-to-Clean:** 6" (152mm) wide shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection:** is built into the shelf mats, frames, and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts – Raised beads on the back of each wedge snap into the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Open Grid mats:** promote air flow and light penetration. Solid shelves are ordered separately.
- **NSF Listed:** for all environments.
- **Optional Accessories:** are on spec sheet 9.25.



Five Tier Starter Unit



Starter Unit

Add-on Unit

Capacity per Shelf:

End-to-End Configuration

Up to 48" (1219mm) length: 800 lbs. (363kg)

54" (1372mm) or longer: 600 lbs. (272kg)



Starter Unit

Add-on Unit

Capacity per Shelf:

Corner (Right Angle) Configuration

Up to 48" (1220mm) length: 500 lbs. (227kg)

54" (1372mm) or longer: 400 lbs. (181kg)



Supports good
HACCP
processes

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



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

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

Copyright © 2020 InterMetro Industries Corp.

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

Material Specifications:

- **Longitudinal Beams and Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Shelf Mats:** Polypropylene. Mats contain Microban® antimicrobial product protection.
- **Post Cap:** High-density polyethylene.
- **Continuous Temperature Exposure Range (with shelves under load):** — -20/120° F (-29/49° C).
For cleaning the maximum intermittent temperature exposure is 212° F (100° C).
For additional information visit metro.com/service-support

Starter Units: consist of four or five open grid shelves and four posts.

Add-on Units: consist of four or five shelves, (2) posts, and standard S-Hook Kits (2 per shelf) to configure end-to-end units.
Four tier units include (8) standard "S" Hooks.
Five tier units include (10) standard "S" Hooks.

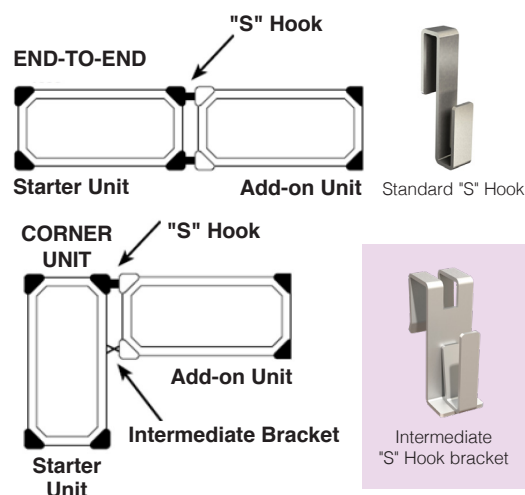
Corner (Right Angle) Configurations: select one add-on unit and a corner unit S-hook Kit.

Four-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR4.** includes 4 brackets.

Five-tier Corner Unit "S" Hook Kit: **Model No. MAX4-CNR5.** includes 5 brackets.

Note: Shelf capacity

NOTE: "S" Hooks pictured are compatible with MetroMax 4 only.



To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

5-tier: uses 74³/₁₆" (1884) tall posts.

Five open grid shelves

Four open grid, one solid shelf

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.		Nominal W x L	Starter Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg			lbs.	kg
18x24	457x610	5X317G4	40.4	18.3	5AX317G4	38.0	17.2	18x24	5X317H4	40.6	18.4
18x30	457x760	5X327G4	45.9	20.8	5AX327G4	43.5	19.7	18x30	5X327H4	45.9	20.8
18x36	457x914	5X337G4	53.0	24.1	5AX337G4	50.6	23.0	18x36	5X337H4	53.4	24.2
18x42	457x1060	5X347G4	56.7	25.7	5AX347G4	54.3	24.6	18x42	5X347H4	56.7	25.7
18x48	457x1219	5X357G4	62.7	28.4	5AX357G4	60.3	27.4	18x48	5X357H4	63.2	28.7
18x60	457x1524	5X367G4	73.0	33.1	5AX367G4	70.6	32.0	18x60	5X367H4	73.7	33.4
21x24	530x610	5X417G4	43.3	19.6	5AX417G4	40.9	18.5	21x24	5X417H4	43.3	19.6
21x30	530x760	5X427G4	49.4	22.4	5AX427G4	47.0	21.3	21x30	5X427H4	49.4	22.4
21x36	530x914	5X437G4	56.9	25.8	5AX437G4	54.5	24.7	21x36	5X437H4	56.9	25.8
21x42	530x1060	5X447G4	61.4	27.9	5AX447G4	59.0	26.8	21x42	5X447H4	61.4	27.9
21x48	530x1219	5X457G4	68.2	30.9	5AX457G4	65.8	29.8	21x48	5X457H4	68.2	30.9
21x60	530x1524	5X467G4	79.7	36.1	5AX467G4	77.3	35.0	21x60	5X467H4	79.7	36.1
24x24	610x610	5X517G4	45.3	20.5	5AX517G4	42.9	19.5	24x24	5X517H4	45.8	20.8
24x30	610x760	5X527G4	52.8	23.9	5AX527G4	50.4	22.9	24x30	5X527H4	52.8	23.9
24x36	610x914	5X537G4	61.3	27.8	5AX537G4	58.9	26.7	24x36	5X537H4	61.8	28.0
24x42	610x1060	5X547G4	67.8	30.8	5AX547G4	65.4	29.7	24x42	5X547H4	67.8	30.8
24x48	610x1219	5X557G4	74.3	33.7	5AX557G4	71.9	32.6	24x48	5X557H4	75.1	34.1
24x60	610x1524	5X567G4	86.3	39.1	5AX567G4	83.9	38.1	24x60	5X567H4	87.8	39.8

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.



5X557H4

Job _____



MetroMax® 4 Starter & Add-on Units

We put space to work.®

To create a corner (right angle) add-on unit, use the Corner Unit "S" Hook Kits.

4-tier: with 62³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	X316G4	32.5	14.7	AX316G4	30.5	13.8
18x30	457x760	X326G4	36.9	16.7	AX326G4	34.9	15.8
18x36	457x914	X336G4	42.6	19.3	AX336G4	40.6	18.4
18x42	457x1060	X346G4	45.5	20.7	AX346G4	43.5	19.8
18x48	457x1219	X356G4	50.3	22.8	AX356G4	48.3	21.9
18x60	457x1524	X366G4	58.6	26.6	AX366G4	56.6	25.7
21x24	530x610	X416G4	34.8	15.8	AX416G4	32.8	14.9
21x30	530x760	X426G4	39.7	18.0	AX426G4	37.7	17.1
21x36	530x914	X436G4	45.7	20.7	AX436G4	43.7	19.8
21x42	530x1060	X446G4	49.3	22.4	AX446G4	47.3	21.5
21x48	530x1219	X456G4	54.7	24.8	AX456G4	52.7	23.9
21x60	530x1524	X466G4	63.9	29.0	AX466G4	61.9	28.1
24x24	610x610	X516G4	36.4	16.5	AX516G4	34.4	15.6
24x30	610x760	X526G4	42.4	19.2	AX526G4	40.4	18.3
24x36	610x914	X536G4	49.2	22.3	AX536G4	47.2	21.4
24x42	610x1060	X546G4	54.4	24.7	AX546G4	52.4	23.8
24x48	610x1219	X556G4	59.6	27.0	AX556G4	57.6	26.1
24x60	610x1524	X566G4	69.2	31.4	AX566G4	67.2	30.5

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

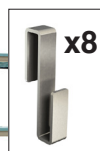


X336G4



AX336G4

Add-on units include 8 standard "S" hooks.



4-tier: with 74³/₁₆" (1580) tall posts, open grid shelves.

Nominal W x L		Starter Model Number	Approx. Pkd. Wt.		Add-on Model Number	Approx. Pkd. Wt.	
in.	mm		lbs.	kg		lbs.	kg
18x24	457x610	MF-182474G-S-4	34.0	15.4	MF-182474G-A-4	31.2	14.2
18x30	457x760	MF-183074G-S-4	38.4	17.4	MF-183074G-A-4	35.6	16.1
18x36	457x914	MF-183674G-S-4	44.0	20.0	MF-183674G-A-4	41.2	18.7
18x42	457x1060	MF-184274G-S-4	47.2	21.4	MF-184274G-A-4	44.4	20.1
18x48	457x1219	MF-184874G-S-4	52.0	23.6	MF-184874G-A-4	49.2	22.3
18x54	457x1372	MF-185474G-S-4	55.6	25.2	MF-185474G-A-4	52.8	23.9
18x60	457x1524	MF-186074G-S-4	60.0	27.2	MF-186074G-A-4	57.2	25.9
21x24	530x610	MF-212474G-S-4	36.4	16.5	MF-212474G-A-4	33.6	15.2
21x30	530x760	MF-213074G-S-4	41.2	18.7	MF-213074G-A-4	38.4	17.4
21x36	530x914	MF-213674G-S-4	47.2	21.4	MF-213674G-A-4	44.4	20.1
21x42	530x1060	MF-214274G-S-4	50.8	23.0	MF-214274G-A-4	48.0	21.8
21x48	530x1219	MF-214874G-S-4	56.4	25.6	MF-214874G-A-4	53.6	24.3
21x54	530x1372	MF-215474G-S-4	60.4	27.4	MF-215474G-A-4	57.6	26.1
21x60	530x1524	MF-216074G-S-4	65.6	29.8	MF-216074G-A-4	62.8	28.5
24x24	610x610	MF-242474G-S-4	38.0	17.2	MF-242474G-A-4	35.2	16.0
24x30	610x760	MF-243074G-S-4	44.0	20.0	MF-243074G-A-4	41.2	18.7
24x36	610x914	MF-243674G-S-4	50.8	23.0	MF-243674G-A-4	48.0	21.8
24x42	610x1060	MF-244274G-S-4	56.0	25.4	MF-244274G-A-4	53.2	24.1
24x48	610x1219	MF-244874G-S-4	61.2	27.8	MF-244874G-A-4	58.4	26.5
24x54	610x1372	MF-245474G-S-4	66.0	29.9	MF-245474G-A-4	63.2	28.7
24x60	610x1524	MF-246074G-S-4	70.8	32.1	MF-246074G-A-4	68.0	30.8

Note: Actual width, add 1/2" (13mm) to nominal width.
Actual Length, Subtract 1/16" (2mm) from nominal length.

All Metro Catalog Sheets are available on our website www.metro.com.



MF-244874G-S-4



MF-244874G-A-4

Add-on units include 8 standard "S" hooks.



an Ali Group Company



The Spirit of Excellence





Model: _____ Item #: _____ Date: _____

Project: _____ Qty: _____ Approved By: _____

Hand Sinks w/ Soap & Towel Dispenser

Hand Sinks



SPECIFICATIONS

Fabrication	20 gauge stainless steel
Bowl	9-3/4"W x 12-1/2"L x 6" Deep drawn bowl with stamped rim to prevent spillage
Wall Mount Bracket	Offset design for added strength
Faucet	4" Center Wall Mount included on most models
Drain	1-1/2" Stainless steel drain
Drain with Overflow	Stainless steel with plastic overflow tube and inlet
Plumbing	1/2" IPS hot and cold water. 1-1/2" IPS drain outlet. Install at 36" working height. 1/2" faucet supply 12" from floor. 1-1/2" drain line 23-1/4" from floor.
Lead Free	Faucet included is certified to NSF/ANSI 61 and 372 and conforms with the lead content requirements for lead free plumbing as defined by the U.S. Safe Drinking Water Act. Hand sink is certified NSF-2.

OPTIONAL ACCESSORIES

21-311L	Wrist Blade Handle Kit
21-300L	Silver Series Faucet Valve Repair Kit
23-157	Overflow Assembly
H-100	Chrome Plated 1-1/2" IPS P-Trap
H-101	Deck Mount Soap Dispenser
H-105	Wall Mount Towel Dispenser
H-108-2	16"W x 15"D Stainless Steel Skirt, Factory Installed
H-108-9	12"W x 17"D Stainless Steel Skirt, Factory Installed
H-110	Side Support Brackets
H-111	16"W Soap & Towel Dispenser
H-115	12"W Soap & Towel Dispenser
H-116	Wall Mount Soap Dispenser
FG-L2	15"D Factory Installed Left Side Splash
FG-R2	15"D Factory Installed Right Side Splash
FG-LR2	15"D Factory Installed Left & Right Side Splashes
FG-L9	17"D Factory Installed Left Side Splash
FG-R9	17"D Factory Installed Right Side Splash
FG-LR9	17"D Factory Installed Left & Right Side Splashes
SG-L2	15"D Field Installed Left Side Splash
SG-R2	15"D Field Installed Right Side Splash
SG-LR2	15"D Field Installed Left & Right Side Splashes
SG-L9	17"D Field Installed Left Side Splash
SG-R9	17"D Field Installed Right Side Splash
SG-LR9	17"D Field Installed Left & Right Side Splashes

⚠ Warning: This product can expose you to chemicals including lead and lead compounds which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



Krowne Metal Corporation • 100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129 • sales@krowne.com • krowne.com

Due to our commitment to continued product improvement, specifications are subject to change without notice.

Rev. 7/2019 • No. 2.4

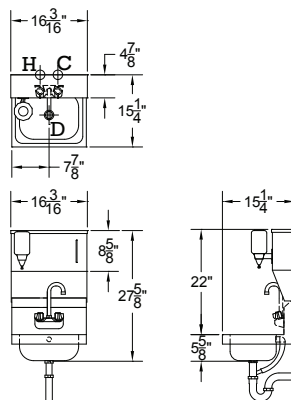


Model: _____ Item #: _____ Date: _____
 Project: _____ Qty: _____ Approved By: _____

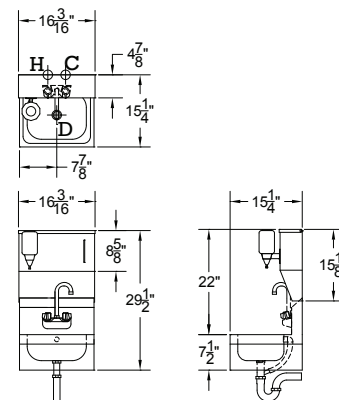
Hand Sinks w/ Soap & Towel Dispenser

Hand Sinks

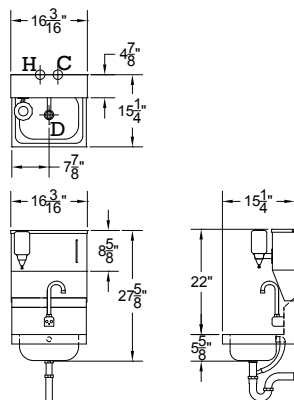
HS-7



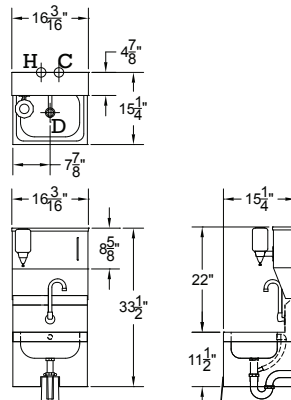
HS-8



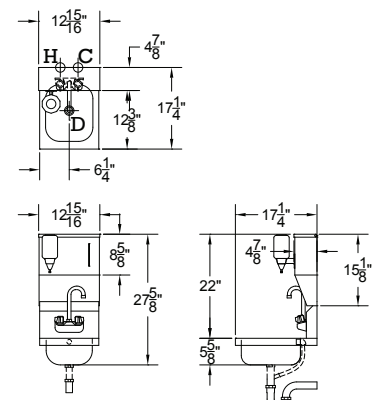
HS-13



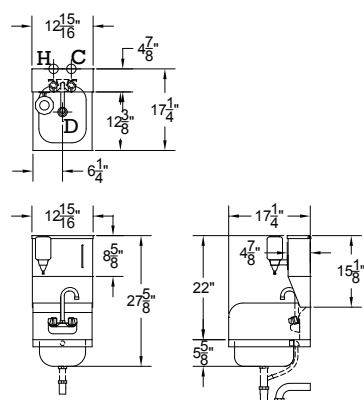
HS-16



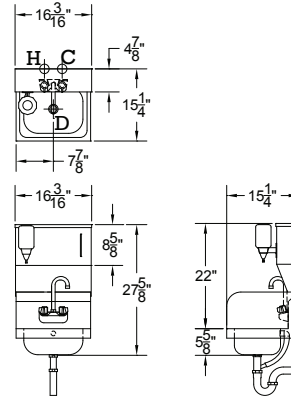
HS-31



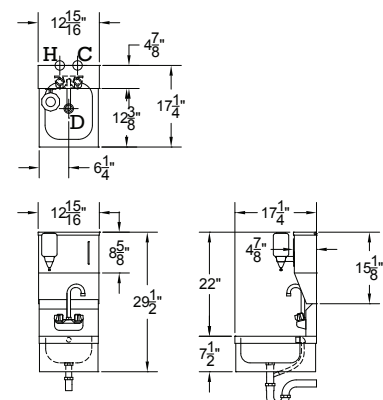
HS-32



HS-33



HS-37



FOCUS

FOODSERVICE
SHELVING

Green Epoxy Shelving & Posts



NSF APPROVED: These commercial rated green epoxy coated shelves, posts are ideal for any storage application, dry or wet.



LIMITED WARRANTY: We offer a 12-year warranty covers our green epoxy shelves and posts against rust or corrosion or manufacturer's defect when used under general conditions.

Green Epoxy Coated Shelves

These zinc underplated commercial rated steel wire shelves with an optimum thickness of green epoxy to ensure long lasting performance, even in the toughest wet environments.

Shelf Size (width x length)

Item #	(in.)	(cm)	Case
FF1236GN	12" x 36"	30.5 x 91.4	4
FF1248GN	12" x 48"	30.5 x 122.0	4
FF1260GN	12" x 60"	30.5 x 152.4	2
FF1424G	14" x 24"	35.5 x 61.0	4
FF1430G	14" x 30"	35.5 x 76.0	4
FF1436G	14" x 36"	35.5 x 91.4	4
FF1442G	14" x 42"	35.5 x 106.6	4
FF1448G	14" x 48"	35.5 x 122.0	4
FF1460G	14" x 60"	35.5 x 152.4	2
FF1472G	14" x 72"	35.5 x 182.9	2
FF1824G	18" x 24"	45.7 x 61.0	4
FF1830G	18" x 30"	45.7 x 76.0	4
FF1836G	18" x 36"	45.7 x 91.4	4
FF1842G	18" x 42"	45.7 x 106.6	4
FF1848G	18" x 48"	45.7 x 122.0	4
FF1854G	18" x 54"	45.7 x 137.0	2
FF1860G	18" x 60"	45.7 x 152.4	2
FF1872G	18" x 72"	45.7 x 182.9	2
FF2124G	21" x 24"	53.0 x 61.0	4
FF2130G	21" x 30"	53.0 x 76.0	4
FF2136G	21" x 36"	53.0 x 91.4	4
FF2142G	21" x 42"	53.0 x 106.6	4
FF2148G	21" x 48"	53.0 x 122.0	4
FF2154G	21" x 54"	53.0 x 137.0	2
FF2160G	21" x 60"	53.0 x 152.4	2
FF2172G	21" x 72"	53.0 x 182.9	2
FF2424G	24" x 24"	61.0 x 61.0	4
FF2430G	24" x 30"	61.0 x 76.0	4
FF2436G	24" x 36"	61.0 x 91.4	4
FF2442G	24" x 42"	61.0 x 106.6	4
FF2448G	24" x 48"	61.0 x 122.0	4
FF2454G	24" x 54"	61.0 x 137.0	2
FF2460G	24" x 60"	61.0 x 152.4	2
FF2472G	24" x 72"	61.0 x 182.9	2
FF3060GN	30" x 60"	76.0 x 152.4	2
FF3648GN	36" x 48"	91.4 x 122.0	2
FF3660GN	36" x 60"	91.4 x 152.4	2
FF3672GN	36" x 72"	91.4 x 182.9	2

Shelving Kits

One
complete
shelving
unit in a
single box.

Each kit contains:
4 shelves with split sleeves
and 4 each 74" stationary
split posts shipped in
white corrugated box
with a full color label.

Item #	Description	Case
FK183674GN	Kit includes 4 each 18" x 36" (45.7 x 91.4 cm) shelves & 4 each 74" (188.0 cm) split posts	1
FK184874GN	Kit includes 4 each 18" x 48" (45.7 x 122.0 cm) shelves & 4 each 74" (188.0 cm) split posts	1
FK243674GN	Kit includes 4 each 24" x 36" (61.0 x 91.4 cm) shelves & 4 each 74" (188.0 cm) split posts	1
FK244874GN	Kit includes 4 each 24" x 48" (61.0 x 122.0 cm) shelves & 4 each 74" (188.0 cm) split posts	1

Green Epoxy Coated Posts

Please specify either stationary [with leveling feet] or mobile post design when ordering.

Stationary Post Item #	Mobile Post Item #	Height		Case
		(in.)	(cm)	
FG007G	FGN007G	7	17.8	4
FG013G	FGN013G	13	33.0	4
FG033G	FGN033G	33	83.8	4
FG054G	FGN054G	54	137.2	4
FG063G	FGN063G	63	160.0	4
FG074G	FGN074G	74	188.0	4
FG086G	FGN086G	86	218.4	4

HDS-PLUS™ High Density System Shelving and Post Selector



CROWN BRANDS
STORAGE AND
TRANSPORTATION

HDS-PLUS SYSTEM Shelving Requirements

- Shelf Widths: 18", 21" and 24".
- Shelf Lengths: 24", 30", 36", 42", 48", 54", 60" and 72".
- Shelf Types: Stainless steel, FPS-Plus, Green Epoxy and Chromate.
- Warranty: 1 year on components and chromate shelves/posts.
12 years on polymer shelves and green epoxy shelves/posts.
12 years on stainless steel shelves/posts
- Need help with your specifications? Ask your Focus Foodservice sales rep about our HDS-PLUS™ Configurator.



Shelves

Shelf Size (width/length) (in.) (cm)	Chromate Item #	Green Epoxy Item #	FPS-Plus Vented Item #	FPS-Plus Solid Item #	Stainless Steel Solid Item #	Solid Steel Wire Item #	Case
18" x 24"	FF1824C	FF1824G	FPS1824VNGN	FPS1824SOGN	FF1824SSS	FF1824WRSS	4
18" x 30"	FF1830C	FF1830G	FPS1830VNGN	FPS1830SOGN	FF1830SSS	FF1830WRSS	4
18" x 36"	FF1836C	FF1836G	FPS1836VNGN	FPS1836SOGN	FF1836SSS	FF1836WRSS	4
18" x 42"	FF1842C	FF1842G	FPS1842VNGN	FPS1842SOGN	FF1842SSS	FF1842WRSS	4
18" x 48"	FF1848C	FF1848G	FPS1848VNGN	FPS1848SOGN	FF1848SSS	FF1848WRSS	4
18" x 54"	FF1854C	FF1854G	FPS1854VNGN	FPS1854SOGN			2
18" x 60"	FF1860C	FF1860G	FPS1860VNGN	FPS1860SOGN	FF1860SSS	FF1860WRSS	2
18" x 72"	FF1872C	FF1872G	FPS1872VNGN	FPS1872SOGN		FF1872WRSS	2
21" x 24"	FF2124C	FF2124G	FPS2124VNGN	FPS2124SOGN			4
21" x 30"	FF2130C	FF2130G	FPS2130VNGN	FPS2130SOGN			4
21" x 36"	FF2136C	FF2136G	FPS2136VNGN	FPS2136SOGN			4
21" x 42"	FF2142C	FF2142G	FPS2142VNGN	FPS2142SOGN			4
21" x 48"	FF2148C	FF2148G	FPS2148VNGN	FPS2148SOGN			4
21" x 54"	FF2154C	FF2154G	FPS2154VNGN	FPS2154SOGN			2
21" x 60"	FF2160C	FF2160G	FPS2160VNGN	FPS2160SOGN			2
21" x 72"	FF2172C	FF2172G	FPS2172VNGN	FPS2172SOGN			2
24" x 24"	FF2424C	FF2424G	FPS2424VNGN	FPS2424SOGN	FF2424SSS	FF2424WRSS	4
24" x 30"	FF2430C	FF2430G	FPS2430VNGN	FPS2430SOGN	FF2430SSS	FF2430WRSS	4
24" x 36"	FF2436C	FF2436G	FPS2436VNGN	FPS2436SOGN	FF2436SSS	FF2436WRSS	4
24" x 42"	FF2442C	FF2442G	FPS2442VNGN	FPS2442SOGN	FF2442SSS	FF2442WRSS	4
24" x 48"	FF2448C	FF2448G	FPS2448VNGN	FPS2448SOGN	FF2448SSS	FF2448WRSS	4
24" x 54"	FF2454C	FF2454G	FPS2454VNGN	FPS2454SOGN			2
24" x 60"	FF2460C	FF2460G	FPS2460VNGN	FPS2460SOGN	FF2460SSS	FF2460WRSS	2
24" x 72"	FF2472C	FF2472G	FPS2472VNGN	FPS2472SOGN		FF2472WRSS	2

Posts

Description	Height (in.) (cm)	Chromate Item #	Green Epoxy Item #	Stainless Steel	Case
80" Posts for Stationary Units	80" 203.2	FG080CH	FG080GN		4
74" Posts for Mobile Units	74" 188.0	FGN074CH	FGN074GN	FGN074SS	4

FOCUS

FOODSERVICE, LLC

Item # _____

Job _____

POST-TYPE AND DIRECT WALL MOUNTS

For Wire Shelves



Ideal for storing items conveniently overhead or above work surfaces

Accommodate all 14" (35.5 cm), 18" (45.7 cm), 21" (53.0 cm), and 24" (61.0 cm) wide shelves. Wire lugs on brackets fit corner collar openings on shelves. Chrome plated shelf caps are included to cover openings in tops of shelves.

Choice of single or double supports. Double supports are used for continuous runs of shelving. Single supports are used at each end of a shelf. Available in chromate finish or green epoxy coated.

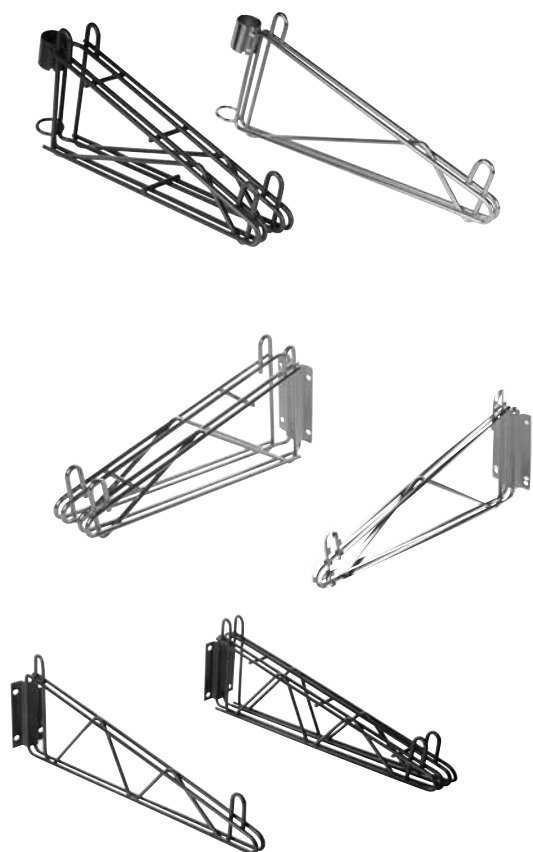
Post-Type Mounts

- **Versatile:** Post-type mounting system can meet your exact needs for wall shelving. Posts and supports are available to hold anything from a single small shelf to many tiers of shelving running continuously along a wall.
- **Fast, Secure Assembly:** Post has grooves along its entire length at 1" (25mm) intervals. Tapered plastic split-sleeves lock around any groove, and matching taper in opening of shelf collar creates secure positioning.
- **Adjustable:** Shelf supports and shelves can be positioned or repositioned on the post in 1" (25mm) increments.

Direct Mounts

- **One-piece construction:** Brackets are securely welded to the mounting plate for greater durability.
- **Easy Installation:** Because mounting plate is welded to the bracket, it is much easier to align and install bracket to a wall.
- **Save Space:** The back of the shelf is within a fraction of an inch from the wall.

Available for 12" wide shelving



FOCUS POST-TYPE AND DIRECT WALL MOUNTS

POST-TYPE AND DIRECT WALL MOUNTS For Wire Shelves

Job _____

Dimensions

Post-Type Wall Mounts Each post assembly includes one post and 2 mounting brackets (top and bottom). One intermediate bracket is supplied with 33" posts and 2 are supplied with 54" and 63" posts for greater security. *Hardware to mount brackets to wall is NOT included. Please select according to type of wall.* **Order shelves separately.**



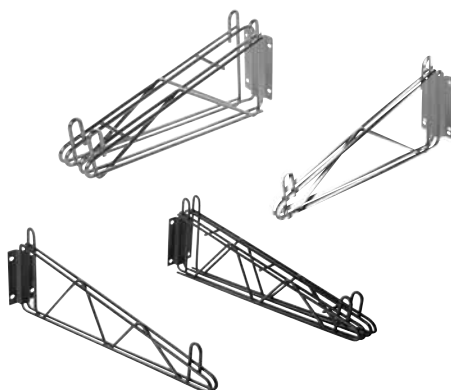
Posts

Post Height		Description	Item No. Chromate	Item No. Green Epoxy
(in.)	(cm)			
13	33.0	Post for single tier	FWPS13CH	FWPS13GN
24	61.0	Post for 2 tiers	FWPS24CH	FWPS24GN
33	83.8	Post for 2 tiers	FWPS33CH	FWPS33GN
54	137.2	Post for 3 tiers	FWPS54CH	FWPS54GN
63	160.0	Post for 4 tiers	FWPS63CH	—

Shelf Brackets- Post Mounted

Shelf Width		Description	Item No. Chromate	Item No. Green Epoxy
(in.)	(cm)			
14	35.6	Single Bracket	FPMB14SCH	FPMB14SGN
18	45.7	Single Bracket	FPMB18SCH	FPMB18SGN
21	53.0	Single Bracket	FPMB21SCH	—
24	61.0	Single Bracket	FPMB24SCH	FPMB24SGN
14	35.6	Double Bracket	FPMB14DCH	FPMB14DGN
18	45.7	Double Bracket	FPMB18DCH	FPMB18DGN
21	53.0	Double Bracket	FPMB21DCH	—
24	61.0	Double Bracket	FPMB24DCH	FPMB24DGN

Direct Wall Mounts Each consists of a shelf support welded to a mounting plate with two chrome plated shelf caps. Use single brackets at shelf ends and double brackets for adjoining shelves. *Hardware to mount brackets to wall is NOT included. Please select according to type of wall.* **Order shelves separately.**



Direct Wall Mounts

Shelf Width		Description	Item No. Chromate	Item No. Green Epoxy
(in.)	(cm)			
12	30.5	Single Bracket	FWB12SCH	FWB12SGN
14	35.6	Single Bracket	FWB14SCH	FWB14SG
18	45.7	Single Bracket	FWB18SCH	FWB18SG
21	53.3	Single Bracket	FWB21SCH	FWB21SGN
24	61.0	Single Bracket	FWB24SCH	FWB24SGN
12	30.5	Double Bracket	FWB12DCH	FWB12DGN
14	35.6	Double Bracket	FWB14DCH	FWB14DG
18	45.7	Double Bracket	FWB18DCH	FWB18DG
21	53.3	Double Bracket	FWB21DCH	FWB21DGN
24	61.0	Double Bracket	FWB24DCH	FWB24DGN

Pre-Rinse Assemblies

Hydro-Force Lead Free wall- and deck-mounted pre-rinse assemblies are ergonomically designed and built tough for the most demanding commercial kitchen applications. Each features Lead Free, polished chrome-plated brass faucets, hot and cold valve cartridges with built-in backflow preventers, quarter-turn full-on valves, and a 44-inch flexible stainless steel hose with a spray head valve that provides 1.6 GPM action.

Hydro-Force pre-rinse assemblies can be purchased with add-on faucets and spouts ranging in length from six to 16 inches. Faucet components on these assemblies are certified by NSF to NSF/ANSI 61, section 9 and ASME A112.18.1.

Wall-Mount Pre-Rinse Units

Ordering Code	Description
LFP-WS8B	Wall-mount pre-rinse unit with wall bracket
LFP-WS8B-AF12	Wall-mount pre-rinse unit with wall bracket and 12-inch add-on faucet
LFFRMK-W	Wall-mount kit

Deck-Mount Pre-Rinse Units

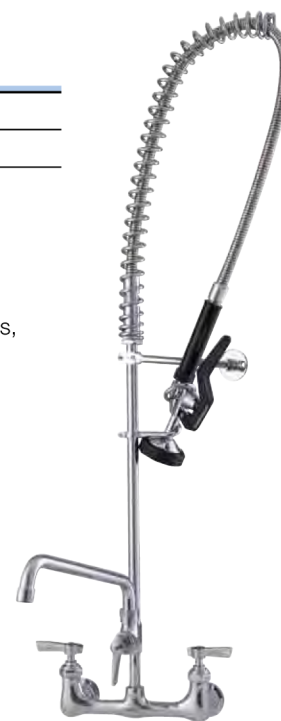
LFP-DS4B	Deck-mount pre-rinse unit with wall bracket
LFP-DS4B-AF12	Deck-mount pre-rinse unit with wall bracket and 12-inch add-on faucet

Pre-Rinse Components and Parts

Hydro-Force includes an expansive offering of premium-quality components and parts for Hydro-Force pre-rinse assemblies and select units from other manufacturers. These include add-on faucets, replacement hoses, spray heads and a vast assortment of parts that typically wear after years of heavy use. Hydro-Force pre-rinse components and parts are always a perfect fit—and you'll find that it's easy and quick to install them.

Pre-Rinse Add-On Faucets

LFAF-06	Add-on faucet with 6-inch spout
LFAF-08	Add-on faucet with 8-inch spout
LFAF-10	Add-on faucet with 10-inch spout
LFAF-12	Add-on faucet with 12-inch spout
LFAF-14	Add-on faucet with 14-inch spout
LFAF-16	Add-on faucet with 16-inch spout



Pre-Rinse Spray Heads

LFPRSH-S	Pre-rinse spray head assembly
LFPRSH-A	Pre-rinse angled spray head assembly
LFPRSH-PF	Pot filler spray head assembly

Pre-Rinse Replacement Hoses

LFPRH-G44	44-inch pre-rinse hose assembly with grip
LFPRH-G60	60-inch pre-rinse hose assembly with grip
LFPRH-G72	72-inch pre-rinse hose assembly with grip
LFPRH-G96	96-inch pre-rinse hose assembly with grip

Pre-Rinse Replacement Parts

PRA-WB	Wall bracket
PRA-WH	Wall hook
PRA-HAS	Hook and screw assembly
PRA-S	Spring
LFPRSH-FP	Face plate (1.6 GPM)
LFPRSH-RK	Spray head repair kit
LFPRH-SPR	Spring retainer
LFPRH-G	Hose grip
PRSH-BR	Bumper ring
LFPRSH-BV	Button valve assembly
LFPRH-R	18-inch riser pipe
LFPRH-A-C	Hose adapter— 3/8-inch NPT
LFPRPB-W8	Wall-mount pre-rinse base — 8 inch center



APPLICATION:

PRODUCT NAME:

DRAINING FLAT STRAINER

JOB NAME:

MODEL:

QUANTITY:

ITEM NO.:

- ☐ 22209 DRAINING FLAT STRAINER BRASS
- ☐ 28932 DRAINING FLAT STRAINER CHROME

OPTIONS OR MODIFICATIONS:

- ☐ OTHER _____

FEATURES:

- * DUAL TEFLON SEALS
- * STAINLESS STEEL BALL
- * CAST RED BRASS BODY
- * EXTRA STURDY STAINLESS STEEL CLAMPING RING
- * "CLEAR THROUGH" OPENING - NO NEED TO DISASSEMBLE IF SNAKING IS REQUIRED
- * INDUSTRY STANDARD "SEALING" ANGLE - FITS FLUSH TO STANDARD STAINLESS STEEL SINKS
- * STAINLESS STEEL FLAT STRAINER
- * 1/4 TURN FULLY OPENS AND CLOSSES VALVE

DRAIN RATE:

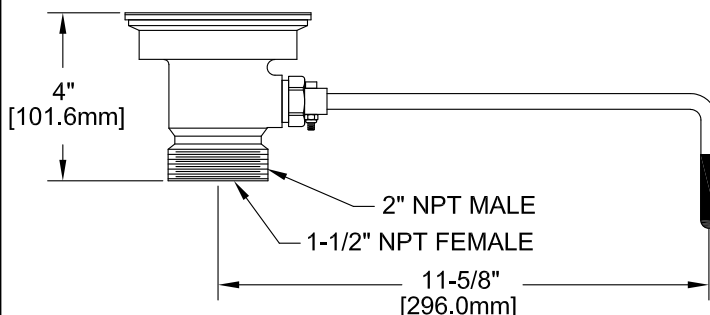
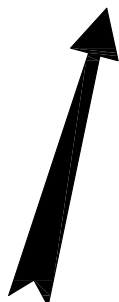
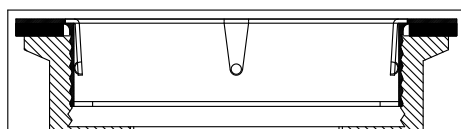
- * 12 GPM

SHIPPING WEIGHT

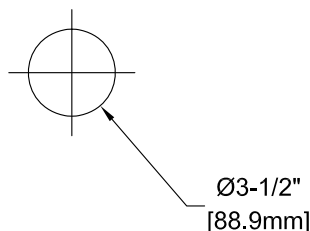
- * 5.0 LBS

PRODUCT COMPLIANCE:

- * ASME A112.18.2 / CSA B125.2



ROUGH-IN:



FISHER

FISHER MANUFACTURING COMPANY
 TOLL FREE: 800-421-6162 - FAX: 800-832-8238
 information@fisher-mfg.com - www.fisher-mfg.com



Model: **QTTS10-1**
Part #: 160-52090

ITEM #: _____ QTY: _____

JOB NAME/NUMBER: _____

Snapshot

The **QTTS10-1** is a single-cartridge water treatment system with a 10" Qwik-Twist cartridge that reduces sediment down to 5-microns. The system includes IsoNet®, OptiPure's patented scale inhibiting technology, which delivers consistent protection against the precipitation and accumulation of scale and provides a protective barrier to help guard against corrosion.

System Benefits

- IsoNet® - OptiPure's patented scale inhibiting technology helps protect equipment against scale and corrosion for the rated capacity of the system.
- Reduces maintenance frequency and cost, and extends equipment life.
- Gradient-density sediment filtration protects against dirt, rust and other debris down to 5-microns.
- Sturdy mounting bracket and full-flow inlet shut-off valve simplify installation.
- Built-in pressure gauge allows visual monitoring of when filters need to be changed.
- Inlet shut-off valve makes filter replacement quick and simple.
- Utilizes Qwik-Twist cartridges that make changing filters quick, easy and sanitary.
- NSF Certified under Standard 42.



Application

COMBINATION APPLICATIONS - (Secondary Filtration)
- Provides protection against scale and corrosion.

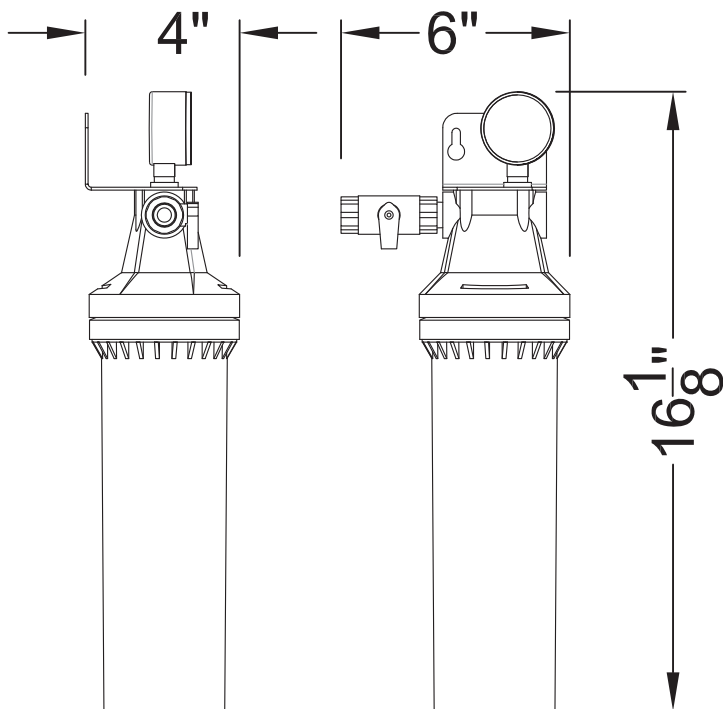
ICE - Cuber up to 800 lbs. and Flaker up to 1200 lbs., where chlorine reduction is not required.

Installation Tips

- Feed-water connection to system should be COLD only.
- Do not exceed system specifications for temperature and pressure.
- Allow 3" clearance below system for filter cartridge removal and cartridge replacement.
- Connect filtered water line to ice or steam connections only. Do not use for condenser water.
- Detailed installation, operation & maintenance manual included with each system.
- No activation procedure or flushing required for system to perform as specified.



Model: **QTTS10-1**
Part #: 160-52090



The QTTS10-1 Model is Tested and Certified by NSF International against NSF/ANSI Standard 42 for material requirements only.

COMPONENT



WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.

► Warranty

All system components and assembly except for filter cartridges, separation membranes, permeate pumps, electric motors, diaphragm pumps, and rotary vane pumps shall be warranted against defects in workmanship for a period of 60 months from the date of original shipment. For complete warranty information, contact OptiPure customer service or go to www.optipurewater.com.

Dealer/Distributor Info:

► Specifications

System	
Dimensions (Height x Width x Depth, Inches)	16.1"h x 6"w x 4"d
Connection - Inlet & Outlet	3/8" NFPT
Operating Pressure Range	10 - 125 psi (0.7 - 8.6 bar)
Inlet Water Temperature Range	35° - 10° F (2° - 38° C)
Shipping Weight	3 lbs.
Performance	
Chlorine, Taste and Odor Reduction Capacity	N/A
Service Flow Rate	2.0 gpm (7.5 lpm)
Sediment Reduction	5.0 microns (nominal)
Scale & Corrosion Inhibitor	IsoNet (70 grams)

► Replacement Cartridge(s)

Model	Part Number	Qty
PTS-Q	300-05805	1

► Options

Model	Description	Part Number
Flush Valve Kit	QT Flush Valve Kit	160-52912

It is recommended that pre/post-filters and mineral addition cartridges are changed every 6 months, when capacity is reached or when feedwater pressure or flow becomes inadequate.

Membrane life varies depending on feedwater conditions and pre-filter maintenance. It is 12-18 months under typical conditions, but it can be as long as 3-5 years.

This product is for commercial use only and must be installed and maintained according to manufacturer's guidelines.

Do not use on water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

OptiPure, A Division of Aquion, Inc.

101 S. Gary Ave., Suite A
Roselle, IL 60172

p: 972.881.9797 e: info@optipure.net
www.optipurewater.com



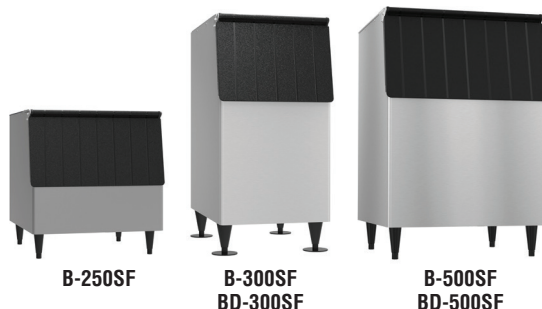
SF Bins

ICE STORAGE BIN SERIES




SF Bins
12/11/20
Item # 13163

SF - Stainless Steel Finish



Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

- ▶ Protected by H-GUARD Plus Antimicrobial Agent 
- ▶ Polyethylene bin liner for sanitary storage
- ▶ Sturdy construction for side-by-side or stacked ice machine installation

- Ice storage capacity from 250 lbs. up to 900 lbs.
- Both surfaces are designed for easy cleaning
- Long lasting attractive appearance
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage
- H-GUARD Plus Antimicrobial adds extra protection to the ice scoop (included)

SF - Stainless Steel Finish

BD Bins

- Fit 24" - 24 1/2" deep ice machine without top kit extension

Warranty:

2 Year Parts & Labor (Production prior to January 2012)
3 Year Parts & Labor (Production January 2012 and after)
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Model Number	Exterior Dimensions W x D x H*	Interior Dimensions W x D x H	Application Storage Capacity†	Cubic Volume	Shipping Dimensions L x W x H	Shipping Weight (lbs.)
B-250SF	30" x 32.3" x 33.4"	27" x 27.7" x 23.7"	250 lbs.	10.30 ft³	35" x 32" x 32"	—
B-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft³	35" x 24" x 45"	125
BD-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft³	35" x 24" x 45"	130
B-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft³	35" x 32" x 45"	140
BD-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft³	35" x 32" x 45"	140
B-700SF	44" x 32.3" x 46"	41" x 27.7" x 37.6"	700 lbs.	24.77 ft³	46" x 35" x 45"	175
B-800SF	48" x 32.3" x 46"	45" x 27.7" x 37.6"	800 lbs.	26.90 ft³	50.25" x 35" x 45"	185
B-900SF	52" x 32.3" x 46"	49" x 27.7" x 37.6"	900 lbs.	29.59 ft³	54.5" x 35" x 45"	195

*Height includes 6" legs

† Capacity based on volume x 30 lb/ft³ average density of ice.

Hoshizaki reserves the right to change specifications without notice.



SF Bins

ICE STORAGE BIN SERIES



SF Bins
12/11/20
Item # 13163

Ice Machine Model Application

	22" Width	22" Width	30" Width	30" Width	44" Width	44" Width	48" Width
	KM-350M KM-520M KM-660M F-450M F-801M F-1002M	KMD-410M† KMS-822M† FD-650M-C† FD-1002M-C	KM-901M KM-1340M KM-1601M KML Series F-1501M F-2001	KMD-460M‡ KMD-530M‡ KMD-860M‡ KMS-1402M* KMS-2000M*	2 KM-350M 2 KM-520M 2 KM-660M IM-500S 2 F-450M 2 F-801M 2 F-1002M	2 KMD-410M 2 KMS-822M 2 FD-650M-C 2 FD-1002M-C	KM-1301S KM-1400S KM-1601S KM-1900S KM-2200S KM-2600S
Bins B-300SF DB-130H	— (DB-130H - KMD only)	NEED HS-5424 (DB-130H - KMD only)	N/A	N/A	N/A	N/A	N/A
Bins B-250SF B-500SF	NEED HS-2033	NEED HS-2033 & HS-2129	—	NEED HS-2129	N/A	N/A	N/A
Bins B-700SF	NEED HS-2035	NEED HS-2035 & HS-2130	NEED HS-2034	NEED HS-2130 & HS-2034	—	NEED HS-2130 (KMD-410 does not apply)	N/A
Bins B-800SF	NEED HS-2035 & HS-2032	NEED HS-2035, HS-2032 & HS-2131	NEED HS-2034 & HS-2032	NEED HS-2131, HS-2034 & 2032	NEED HS-2032	NEED HS-2032 & HS-2131	—
Bins B-900SF	NEED HS-2035 & HS-2033	NEED HS-2035, HS-2033 & HS-2132	NEED HS-2035	NEED HS-2132 & HS-2035	NEED HS-2033	NEED HS-2033 & HS-2132	NEED HS-2032
Bins DB-200H DM-200B	NEED HS-2036 (KM units only)	N/A	— (KML only)	N/A	N/A	N/A	N/A

— No top kit necessary | N/A Combination of ice maker and bin is not possible

BD Bins fit 24" - 24 1/2" deep ice machine without Top Kit extension.

† **BD-300SF:** KMD-410M, KMS-822M, FD-650M-C, FD-1002M-C

‡ **BD-500SF:** KMD-460M, KMD-530, KMD-860

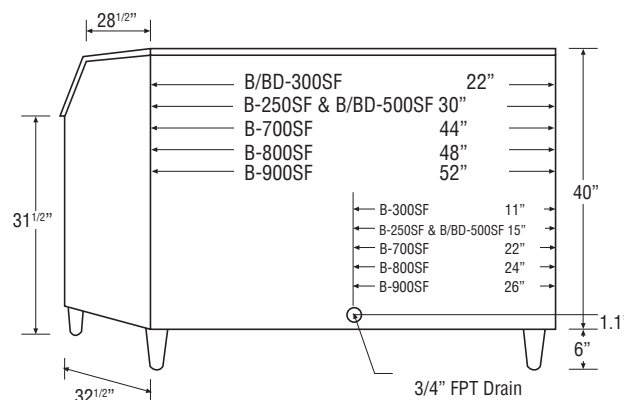
* Any KMS or FD on bin need Top Kit Extension (excludes KMS-830MLH):

- HS-2129 - for use with B-500 bins
- HS-2131 - for use with B-800 bins
- HS-2130 - for use with B-700 bins
- HS-2132 - for use with B-900 bins

Top Kits:

HS-2032 - 4" ABS Top Kit
HS-2033 - 8" ABS Top Kit
HS-2034 - 14" ABS Top Kit
HS-2035 - 22" ABS Top Kit
HS-2036 - (2) 4" ABS Top Kits
HS-2071 - Leg Seismic Kit
HS-2111 - 11.3" x 26.2" Stainless
Cover/Separator
HS-2148 - 30" x 3.1" Stainless Cover
HS-2160 - 2 KM-901M

B-250SF



Ice Drop Area



B Bins

BD Bins



Bin Flanged Legs:
B/BD-300SF



Bin Legs:
B-250SF, B/BD-500SF
B-700SF, B-800SF
B-900SF



F-801M_J(-C)

Modular Ice Machine
Slim-Line Series



F-801M_J(-C)
07/09/19
Item # 13037

W x D x H
22" x 27^{3/8}" x 26"

F-801MAJ ★
Air-Cooled Flaker

F-801MWJ
Water-Cooled Flaker


F-801MAJ-C ★
Air-Cooled Cubelet

F-801MWJ-C
Water-Cooled Cubelet



Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

- ▶ Durable stainless steel exterior
- ▶ Advanced CleanCycle24™ design 
- ▶ Stainless steel auger with greaseless bearing
- Flaker - Up to 751 lbs. of ice production per 24 hours
- Cubelet - Up to 690 lbs. of ice production per 24 hours
- Mount two units, side-by-side, in only 44" of floor space for double the amount of ice production
- 2 second flush cycle every hour
- Flush cycle removes sediment for cleaner ice
- Infrared bin control for easy cleaning and reliability
- R-404A Refrigerant

Available on Bins:

B-250PF B-500PF/SF B-800PF/SF B-1150SS B-1500SS*
B-300PF/SF B-700PF/SF B-900PF/SF B-1300SS B-1650SS*

Top kit may be required. See Bin Spec Sheets. *Two unit application only.

Warranty:

3 Year Parts & Labor on entire machine. 5 Year Parts on Compressor; air-cooled condenser coil. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

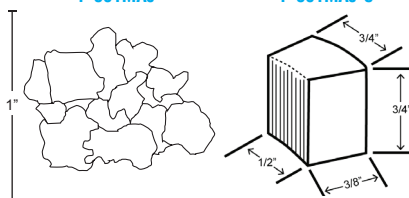
		ICE PRODUCTION		WATER USAGE		ELECTRICAL								
Condenser	Model	Air / Water Temp Lbs. per 24 hours 70°/50°F 90°/70°F		Potable Gal. per 100 lbs. 90°/70°F	Condenser Gal. per 100 lbs. 90°/70°F	kWh Used per 100 lbs. 90°/70°F	Max. Fuse Size or HACR Circuit Breaker	Amperage	Voltage	Circuit Wires (including ground)	Heat Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)	
	Air	F-801MAJ	751	566	12.0	N/A	4.5	15A	11.8A	115V/60/1	3	5,900	1 lbs. 12 oz.	176 / 205
	Water	F-801MWJ	680	605	12.0	119	3.9	15A	11.8A	115V/60/1	3	6,200	10.6 oz.	176 / 205
	Air	F-801MAJ-C	690	532	12.0	N/A	5.0	15A	11.8A	115V/60/1	3	5,000	1 lbs. 12 oz.	176 / 205
	Water	F-801MWJ-C	632	580	12.0	120	4.13	15A	11.5A	115V/60/1	3	6,000	10.6 oz.	176 / 205

Power cord not included. Must be hard-wired at site.

Cube Dimensions*

Flaked
F-801MAJ

Cubelet
F-801MAJ-C



* approximate size in inches, image not to scale

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 104-127V

Service

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filter (Air-cooled model only)
- Allow 6" (15 cm) clearance at rear and sides, and 24" (61 cm) clearance at top for proper air circulation and ease of maintenance/service.

Plumbing

- Ice maker Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Ice maker Drain Line: Minimum 3/4" Nominal ID Hard Pipe or Equivalent

Water-Cooled Model (Lines Must Be Independent of Ice maker)

- Condenser Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Minimum 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Hoshizaki reserves the right to change specifications without notice.



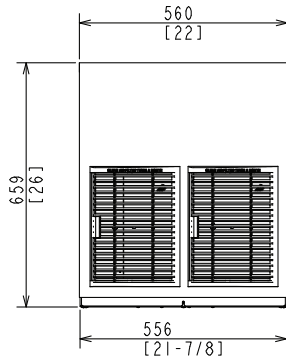
F-801M_J(-C)

Modular Ice Machine
Slim-Line Series



F-801M_J(-C)
07/09/19
Item # 13037

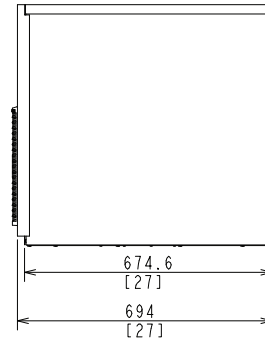
FRONT VIEW



AIR-COOLED
WATER-COOLED

SIDE VIEW

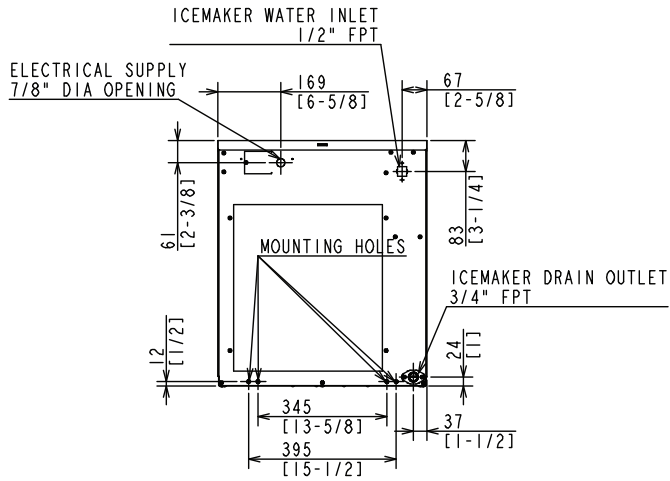
Front
→



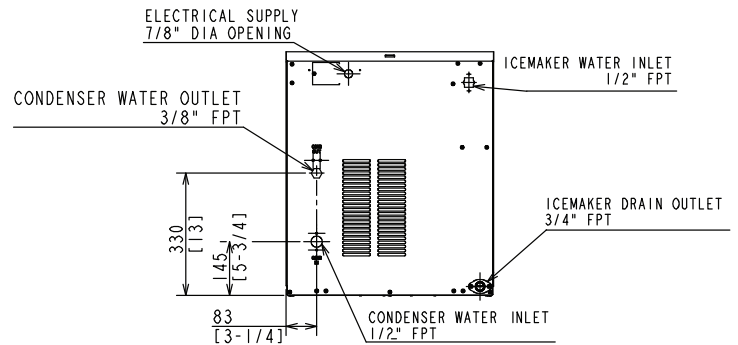
AIR-COOLED
WATER-COOLED

mm
[inch]

REAR VIEW

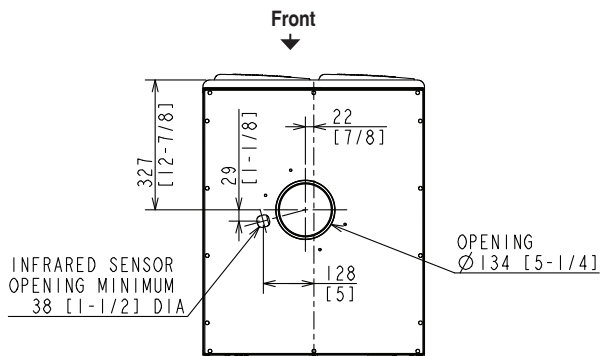


AIR-COOLED



WATER-COOLED

BOTTOM VIEW



AIR-COOLED
WATER-COOLED

ALTO-SHAAM.

Item no. _____

750-S Series

Low Temperature Hot Food Holding Cabinets



• HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

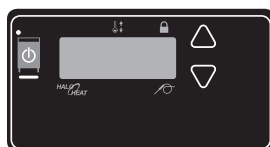
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Can be stacked with an identical unit or cook/hold oven to save space.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

Short Form Spec

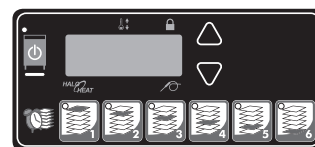
Alto-Shaam single compartment 750-S hot food holding cabinet is constructed with a stainless steel exterior and stainless steel door with magnetic latch. The Simple control consists of an on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display button, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, three (3) chrome plated wire shelves, and one (1) set of 2-1/2" (64mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **750-S** Hot food holding cabinet

Deluxe Control Option



- ☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- ☐ Deluxe control is also available with six independent multiple timers for each compartment to facilitate “first-in, first-out” concept.
- ☐ Deluxe control with internal temperature probe.



ANSI/NSF 4



IP X3



Factory-installed Options

- Electrical Choices
 - ☐ 120V
 - ☐ 208-240V
 - ☐ 230V
- Cabinet Choices
 - ☐ Reach-In, standard
 - ☐ Pass-Through, optional

- Door Choices
 - ☐ Solid Door, standard
 - ☐ Window Door, optional

- Door Swing Choices
 - ☐ Right-hand swing, standard
 - ☐ Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.

Additional Features

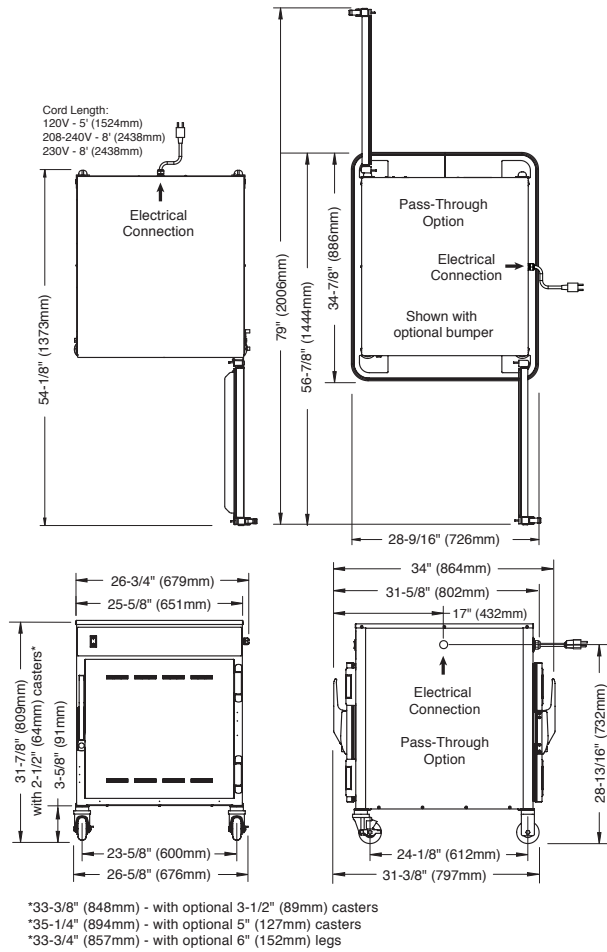
- Stackable design
Stackable with 750 or 767 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com



750-S Series

Low Temperature Hot Food Holding Cabinets



Dimensions: H x W x D

Exterior:

31-7/8" x 26-5/8" x 31-3/8" (809mm x 676mm x 797mm)







Pass-through:

31-7/8" x 26-3/4" x 33-13/16" (809mm x 679mm x 858mm)

Interior:

20" x 21-15/16" x 26-1/2" (507mm x 556mm x 673mm)

Electrical

V	Ph	Hz	A	kW			
120	1	60	9.0	1.1		NEMA 5-15P, 15A-125V plug	
208	1	60	3.9	.81		NEMA 6-15P,	
240	1	60	4.5	1.1		15A-250V plug (U.S.A. only)	
230	1	50/60	4.3	1.0	Plugs rated 250V		
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

Product/Pan Capacity

120 lbs (54 kg) maximum

Volume maximum: 100 quarts (95 liters)

Full-size pans:

Gastronorm 1/1:

Ten (10)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm
Six (6)	20" x 12" x 4"	530mm x 325mm x 100mm
Four (4)	20" x 12" x 6"	530mm x 325mm x 150mm

Full-size sheet pans (on wire shelves only):

Up to Six (6) 18" x 26" x 1" – with additional wire shelves

Clearance Requirements

Rear	3" (76mm)
Top	2" (51mm)
Each side	1" (25mm)

Weight

Net: 157 lb (71 kg) **Ship:** (EST.) 228 lb (103 kg)

Carton dimensions: (L x W x H)

35" x 35" x 41" (889mm x 889mm x 1041mm)

Installation Requirements


- Appliance must be installed level.
- The appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
- Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector.

Accessories

<input type="checkbox"/> Bumper, Full Perimeter (not available with 2-1/2" casters)	5010371	<input type="checkbox"/> Legs, 6" (152mm), Flanged (set of four)	5011149
<input type="checkbox"/> Handle, Push/Pull	55662	<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Carving Holder		<input type="checkbox"/> Pan Grid, Wire - 18" x 26" pan insert	PN-2115
<input type="checkbox"/> Prime Rib	HL-2635	<input type="checkbox"/> Security Panel with Lock	5013936
<input type="checkbox"/> Steamship (Cafeteria) Round	4459	Shelves	
<input type="checkbox"/> Casters, Stem - 2 rigid, 2 swivel w/brake		<input type="checkbox"/> Chrome Wire, reach-in	SH-2105
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> Chrome Wire, pass-through	SH-2327
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Stainless Steel, Flat Wire, reach-in	SH-2324
<input type="checkbox"/> Drip Pan, with Drain, 1-11/16" (43mm) deep	14831	<input type="checkbox"/> Stainless Steel, Rib Rack	SH-2743
<input type="checkbox"/> Drip Pan, without Drain, 1-5/8" (41mm) deep	1014684	Stacking Hardware	
<input type="checkbox"/> Drip Tray - External	5010391	<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
		<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
Phone: 262.251.3800 800.558.8744 U.S.A./Canada Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____		A/A #
	Location: _____		
	Item #: _____ Qty: _____		SIS #
	Model #: _____		

Model: TUC-27-LP-HC	Undercounter: <i>Low Profile Solid Door Refrigerator with Hydrocarbon Refrigerant</i>
-------------------------------	---



TUC-27-LP-HC

- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ "Low Profile" models are designed to slide easily under custom built countertops.
- ▶ 1 1/2" (39 mm) diameter dual swivel castors. 31 7/8" (810 mm) work surface height.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Stainless steel front, countertop, and sides. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ADA & Low Profile Comparison



1 1/2" diameter dual swivel castors for "LP" models.








ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*							
TUC-27-LP-HC	1	2	27 5/8 702	30 1/8 766	29 3/4 756	31 7/8 810	1/8 1/4	115/60/1 230-240/50/1	2.0 1.8	5-15P ▲	7 2.13	185 84

† Depth does not include 1" (26 mm) for rear bumpers.
* Height does not include 2 1/2" (54 mm) for castors.

▲ Plug type varies by country.

      	APPROVALS:	AVAILABLE AT:
7/18 Printed in U.S.A.		

Model:

TUC-27-LP-HC**Undercounter:***Low Profile Solid Door Refrigerator with Hydrocarbon Refrigerant***True**®**STANDARD FEATURES****DESIGN**

- True's undercounter's are designed with enduring quality and value that protects your long term investment. Our commitment to using the highest quality materials and oversized refrigeration ensures exceptional food preservation.
- "Low Profile" models are designed to slide easily under custom built countertops.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access located in back, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 1 1/2" (39 mm) diameter dual swivel castors permits easy placement. 31 7/8" (810 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 1/4" L x 16"D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

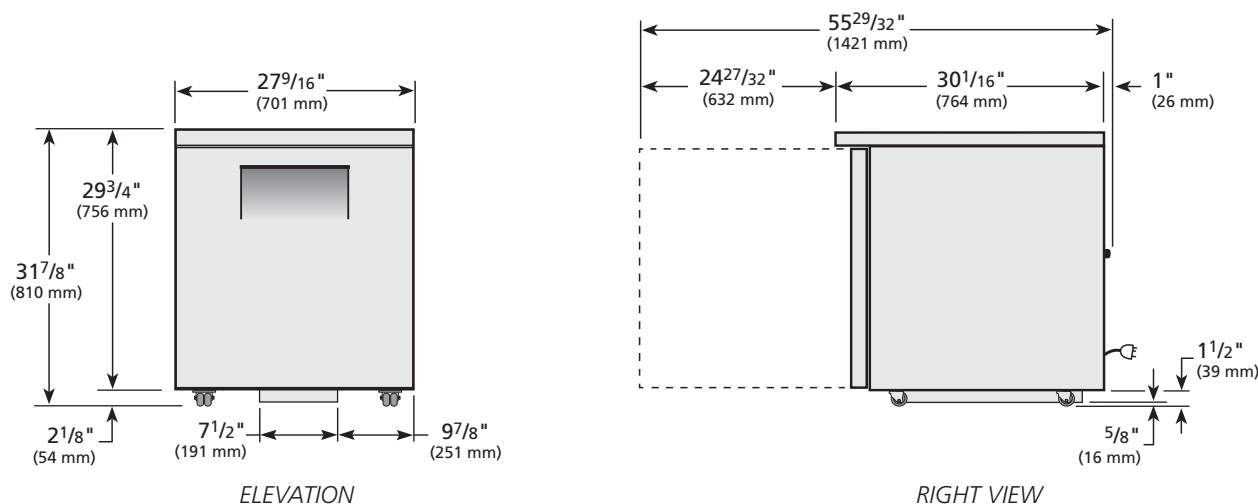
ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ Barrel lock (factory installed).
- ☐ Additional shelves.
- ☐ 30" (762 mm) deep, 1/2" thick (13 mm), white polyethylene cutting board.
- ☐ 30" (762 mm) deep, 1/2" thick (13 mm), composite cutting board.
- ☐ Heavy duty 16 gauge tops.
- ☐ Exterior rectangular digital thermometer (factory installed).
- ☐ Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- ☐ ADA compliant models with 34" (864 mm) work surface height.

PLAN VIEW**WARRANTY**

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-27-LP-HC	TFQY101E	TFQY101S	TFQY01P	TFQY1013	

TRUE MANUFACTURING CO., INC.2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



Item # _____

We put space to work.

Job _____

MetroMax® Accessories

MetroMax Storage System consists of interchangeable corrosion proof MetroMax i, corrosion proof MetroMax 4, and corrosion resistant MetroMax Q shelves and posts. Note the category (i, 4, Q) above the part number column for compatibility. Accessories listed in this specification sheet are NSF listed unless noted otherwise.

2" (51mm) Stackable Shelf Ledges

- Prevent items from falling off shelves.
- Snap on and off quickly. Easily stacked to contain larger items
- Corrosion proof: Polymer (High-Density Polypropylene) and Type 304 stainless steel.
- Ships assembled.



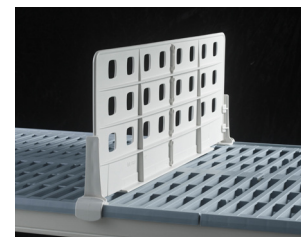
i Ledge Model No.	4 Ledge Model No.	Q Ledge Model No.	Type	Nominal Length (in.) (mm)	
MXLS18-2S	MAX4-LS18-2S	MQLS18-2S	Side	18	457
—	MAX4-LS21-2S	MQLS21-2S	Side	21	530
MXLS24-2S	MAX4-LS24-2S	MQLS24-2S	Side	24	610
MXL24-2S	MAX4-L24-2S	MQL24-2S	Back	24	610
MXL30-2S	MAX4-L30-2S	MQL30-2S	Back	30	760
MXL36-2S	MAX4-L36-2S	MQL36-2S	Back	36	914
MXL42-2S	MAX4-L42-2S	MQL42-2S	Back	42	1066
MXL48-2S	MAX4-L48-2S	MQL48-2S	Back	48	1219
MXL54-2S	MAX4-L54-2S	MQL54-2S	Back	54	1370
MXL60-2S	MAX4-L60-2S	MQL60-2S	Back	60	1524
MXL72-2S	—	MQL72-2S	Back	72	1829



8" (203mm) Shelf Dividers — standard duty

- Use to create organized compartments or to simply separate shelf contents.
- Easily repositioned on grid and solid shelves.
- Corrosion proof: Polymer (High-Density Polypropylene).
- Three-piece design — Ships assembled.

i Ledge Model No.	4 Ledge Model No.	Q Ledge Model No.	Nominal Length (in.) (mm)	
MXD18-8	MAX4-D18-8	MQD18-8	18	457
MXD24-8	MAX4-D24-8	MQD24-8	24	610



Universal Shelf Dividers — light duty, for open grid shelves

- Maximum flexibility: Can be repositioned along the entire shelf.
- Easiest divider to install.
- Three-piece design; clips connect to any open grid or wire shelf; divider panel then drops into place. Does not attach to solid shelves.
- Corrosion proof: Polymer (High-Density Polypropylene).



i, 4, Q Model No.	Fits Shelf Depth	Nominal Height		Nominal Length		Sold as
		(in.)	(mm)	(in.)	(mm)	
MUD18-8	18", 21" (457,530mm)	8	203	18	457	Each
MUD24-8	24" (610mm)	8	203	24	610	Each
MUD24H4-4PK	24" (610mm)	4	102	24	610	4 Pack

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



InterMetro Industries Corporation
 North Washington Street, Wilkes-Barre, PA 18705
 Product Information. U.S. and Canada: 1.800.992.1776
 Outside U.S. and Canada: www.metro.com/contactus

L02-179
 Printed in U.S.A. Rev. 2/22

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

Copyright © 2022 InterMetro Industries Corp.



MetroMax® Accessories

9.25



MetroMax® Accessories

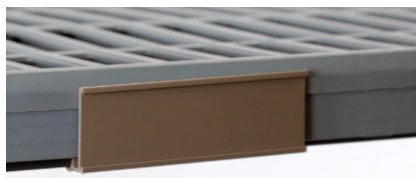


MetroMax i Label Holder

MetroMax i Label Holder

- Designed to accept label cards or adhesive labels. Slot measures approximately 1 1/4" (32mm).

i Model No.	Actual Length (in.) (mm)		Fits Shelf (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
9989PX	1 x 4 1/2	25.4 x 114	All		.03	.01
9989X1	1 x 11 9/32	25.4 x 285	24	610	.14	.06
9989X3	1 x 23 9/32	25.4 x 590	36	914	.30	.13
9989X5	1 x 35 9/32	25.4 x 895	48	1219	.40	.18



MetroMax Q Label Holder

MetroMax Q Label Holder

- Designed to accept label cards or adhesive labels. Slot measures approximately 1 1/4" (32mm).

Q Label Holder Model No.	Actual Length (in.) (mm)		Fits Shelf (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MQ04LH	4	102	All		.03	.01
MQ24LH	15 7/16	392	24	610	.14	.06
MQ36LH	27 7/16	697	36	914	.30	.13
MQ48LH	39 7/16	1002	48	1219	.40	.18
MQ60LH	51 7/16	1307	60	1524	.50	.22
MQ72LH	63 7/16	1611	72	1825	.60	.27



MetroMax 4 Label Holder

MetroMax 4 Label Holder

- Designed to accept label cards or adhesive labels. Slot measures approximately 1" (25mm).

4 Model No.	Actual Length (in.) (mm)		Fits Shelf (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MAX4-9989PX	4	102	All		.03	.01

Color Shelf Markers

- Attach easily to shelf for content identification.
- Available in seven standard colors.
- i and Q versions available.

i Model No.	4 Model No.	Q Model No.	Shelf Marker Color	Length (in.) (mm)	
CSM6-BX		CSM6-BQ	Blue	6	152
CSM6-GX		CSM6-GQ	Green	6	152
CSM6-RX		CSM6-RQ	Red	6	152
CSM6-TX		CSM6-TQ	Tan	6	152
CSM6-WX		CSM6-WQ	White	6	152
CSM6-YX		CSM6-YQ	Yellow	6	152
CSM6-GRX		CSM6-GRQ	Gray	6	152

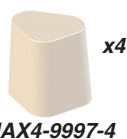


MetroMax i with direct mount supports



x4

M9997-4



x4

MAX4-9997-4

Wall Mount Shelving

- MetroMax i shelf can be mounted to Metro shelf supports using the MetroMax i corner adapter kit. Model No. **M9997-4** Bag of four adapters.
- MetroMax 4 shelf can be mounted to Metro shelf supports using the MetroMax 4 corner adapter kit. Model No. **MAX4-9997-4** Bag of four adapters.
- MetroMax Q shelf mounts to Metro shelf supports without the need for adapters.

NOTE: All MetroMax platform shelves can be used with direct mount or post type shelf supports (reference spec sheet 10.40) or SmartWall shelf support (reference spec sheet 10.42).



Post Clamp

Adds stability by joining posts of two separate units together. With it, each unit is supported by four posts and buttressed by the adjacent unit. Stainless Steel.

Model No. 9994X



Foot Plate

Used to add stability to the shelving unit or to bolt units to the floor.

Model No.

Zinc: 9993Z

Stainless Steel: 9993S



Wall Clamp

Used to anchor a MetroMax Q shelving unit to the wall. Plated finish.

Model No. 9984C

Note: Foot plates (fastened to the floor) or wall clamps (fastened to the wall) must be used with 14" (357mm) deep stationary MetroMax Q units taller than 63" (1600mm).



MetroMax® Accessories

Shelf-to-Shelf Dividers

- Create full height compartments to fully organize the storage cube between two shelves.
- Can be used as a side ledge or interior divider.
- Compatible with any MetroMax i, MetroMax 4 or MetroMax Q open grid shelf or Metro wire shelf.
- Consists of a divider assembly and (4) mounting clips.

Divider assembly: high-density polypropylene 4" (102mm) panels and stainless steel rods.

Mounting clips: high-density polyethylene (HDPE)

i, 4 and Q Model No.	Fits Shelf Depth		Nominal Length	
	(in.)	(mm)	(in.)	(mm)
MD18-16	18, 21	457, 530	16	406
MD18-20	18, 21	457, 530	20	508
MD18-24	18, 21	457, 530	24	610
MD24-16	24	610	16	406
MD24-20	24	610	20	508
MD24-24	24	610	24	610

Replacement mounting clips may be ordered.

RPM3-S2SBAG Bag of (4) clips



Enclosure Panels

- An efficient way of enclosing the sides and back of all shelves in a unit to contain stored contents.
- Slot opening: 3" W x 37/8" H (76 x 98mm).
- Designed to work on MetroMax i, MetroMax 4, and MetroMax Q units. Mounting clips included.
- CRS wire with durable taupe epoxy finish. Mounting clips — Acetyl
- Replacement mounting clips for enclosures.

MetroMax i: **[Model No. RPMX3-RODTAB]** Bag of (8) clips

MetroMax 4: **[Model No. RPMX4-RODTAB]** Bag of (8) clips

MetroMax Q: **[Model No. RPMQ3-RODTAB]** Bag of (8) clips + (1) enclosure adapter

i, 4 and Q Model No.	Width/Height		For Use With		For Use With		Approx.	
	(in.)	(mm)	Post Height	(in.) (mm)	Shelf Width	(in.) (mm)	(lbs.)	(kg)
MEP35E	12 ³ / ₈ x51 ¹ / ₄	315x1300	54	1370	18	457	6 ¹ / ₄	2.8
MEP36E	12 ³ / ₈ x59 ¹ / ₄	315x1505	63	1600	18	457	7	3.2
MEP37E	12 ³ / ₈ x71 ¹ / ₄	315x1810	74	1880	18	457	8 ³ / ₄	4.0
MEP55E	18 ³ / ₈ x51 ¹ / ₄	467x1300	54	1370	24	610	9	4.1
MEP56E	18 ³ / ₈ x59 ¹ / ₄	467x1505	63	1600	24	610	10 ¹ / ₄	4.7
MEP57E	18 ³ / ₈ x71 ¹ / ₄	467x1810	74	1880	24	610	11 ³ / ₄	5.3

Panels Required to Enclose Both Ends of Shelving Unit or Cart

Post Height	Shelf Width	
	21" (530mm)	24" (610mm)
54" (1370mm)	(2) MEP55E	(2) MEP55E
63" (1600mm)	(2) MEP56E	(2) MEP56E
74" (1880mm)	(2) MEP57E	(2) MEP57E



**MetroMax i
Mounting Clip**



**MetroMax 4
Mounting Clip**



**MetroMax Q
Mounting Clip**



**Enclosure
Panel**

Post Height	Shelf Length							
	24" (610mm)	30" (760mm)	36" (914mm)	42" (1066mm)	48" (1219mm)	54" (1370mm)	60" (1524mm)	72" (1825mm)
54" (1370mm)	(2) MEP35E	(2) MEP35E	(1) MEP35E (1) MEP55E	(2) MEP55E	(2) MEP35E (1) MEP55E	(1) MEP35E (2) MEP55E	(3) MEP55E	(1) MEP35E (3) MEP55E
63" (1600mm)	(2) MEP36E	(2) MEP36E	(1) MEP36E (1) MEP56E	(2) MEP56E	(2) MEP36E (2) MEP56E	(1) MEP36E (2) MEP56E	(3) MEP56E	(1) MEP36E (3) MEP56E
74" (1880mm)	(2) MEP37E	(2) MEP37E	(1) MEP37E (1) MEP57E	(2) MEP57E	(2) MEP37E (1) MEP57E	(1) MEP37E (2) MEP57E	(3) MEP57E	(1) MEP37E (3) MEP57E



MetroMax[®] Accessories



Drop in baskets are sized to optimally fill out the space on a MetroMax i shelf frame.



NOTE: Wire baskets can be retrofitted to MetroMax i or MetroMax 4 shelves.

MetroMax i: Remove the mats center beams and drop in the baskets.

MetroMax 4: Remove the mats and drop in the baskets.

Wire baskets can complement a MetroMax 4 shelf. If the requirement is to completely fill out the space with baskets, use a MetroMax i storage level frame.

Storage Level Frames

- Open four sided frames accommodate drop-in accessories including wire baskets and stainless drying racks.
- Includes corrosion proof MetroMax i frame and a bag of wedges

Model No.	Nominal Exterior		Length		Interior Width/Length		Approx. Pkd. Wt.	
	Width (in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
M4F1836	18	457	36	914	18x32	457x810	7	3.2
M4F2424	24	610	24	610	24x20	610x510	7 ¹ / ₂	3.4
M4F2436	24	610	36	914	24x32	610x810	11 ¹ / ₄	5.1
M4F2442	24	610	42	1060	24x38	610x965	13 ³ / ₄	6.0
M4F2448	24	610	48	1220	24x44	610x1120	15	6.8
M4F2460	24	610	60	1524	24x56	610x1370	18 ³ / ₄	8.5

Wire Baskets

- Conveniently hold small items
- 9" (229mm) deep
- Built in storage handles allow easy removal
- Corrosion resistant taupe epoxy finish (Note: epoxy over a zinc substrate)
- Weight Capacity: 50 lbs. (23kg)

Model No.	Nominal Width		Nominal Length		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
MB2416XE	24	610	16	406	10	4.5
MB2422XE	24	610	22	560	12	5.5

NOTE: MB2422XE is not adaptable to 24" (610mm) long MetroMax i storage level frames

Configuration Chart — MetroMax i

Frame	Qty. to Fill Out Shelf Frame	
	MB2416XE	MB2422XE
M4F2436	2	
M4F2442	1	1
M4F2448		2
M4F2460	2	1

Configuration Chart — MetroMax 4

Shelf	Qty. to Fill Out Shelf Frame	
	MB2416XE	MB2422XE
MAX4-2436G		1
MAX4-2442G	2	
MAX4-2448G	1	1
MAX4-2460G	3	

NOTE: Remove the shelf mats to install the drop in basket.



I.V. Storage Basket

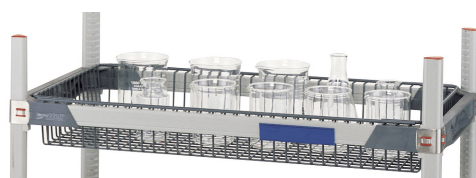
- Corrosion resistant taupe epoxy finish (Note: epoxy over a zinc substrate)
- Can be mounted level or at 10 degree slant
- Fits a 24" (610mm) deep MetroMax i shelf
- Weight Capacity: 50 lbs. (23kg)

Model No. IVB1

See Spec Sheet 30.20 for detail.

Configuration Chart

Frame	Qty. to Fill Out Shelf Frame
	IVB1
M4F2424	1
M4F2442	2
M4F2460	3



Glassware Handling Basket

Vinyl coated. Fits 18 x 36" 457 x 914mm) MetroMax i frame.

Model No. GWBSKT36

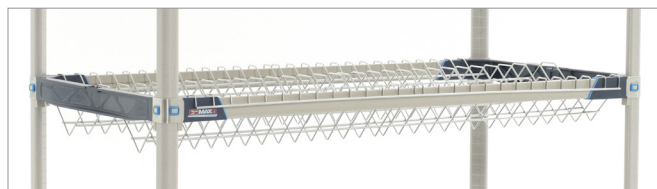
See Spec Sheet 52.01 for detail.

Not NSF listed.

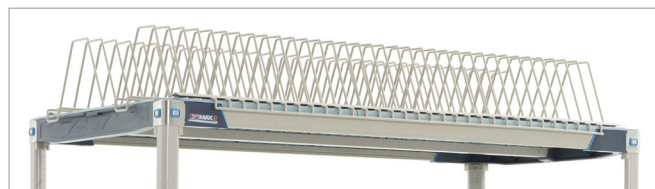


MetroMax® Accessories

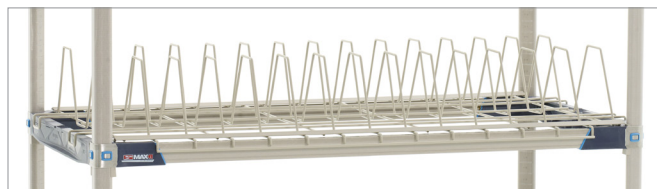
View more about our drying racks on spec sheets - [MetroMax i \(9.31\)](#) or [MetroMax 4 \(9.32\)](#)



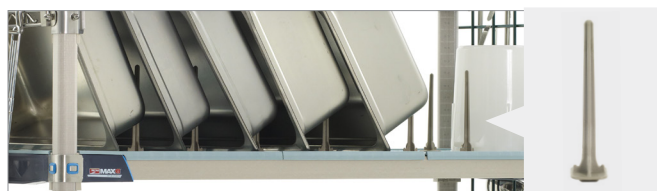
Stainless Steel Drop-in Rack



Cutting Board & Tray Racks



Pan Rack



Sorting Pegs for Deep Pans



Drip Tray (For MetroMax i)

Can Rack Accessory

- Front loading, front dispensing can rack holds eight #10 cans or twelve #5 cans.
- Tough, corrosion resistant taupe epoxy finish.
- Mounts on any MetroMax i or MetroMax Q shelf.

i and Q Model No.	Width/Length/Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
CR24E	7 ⁷ / ₈	25 ⁵ / ₁₆ x 15	200 x 643 x 381	10 4.5

3-Sided Frames

- 1" (25mm) x 1 1/2" (38mm) structural steel tubing. Includes tri-lobal adapters to attach to posts. (Replacement adapters: **Model No. MTLA** bag of 4)
- Corrosion resistant taupe epoxy finish.
- Use as a 3-sided ledge to contain bulky items or to create "roll under" storage bays.

i, 4 and Q Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
M3TF1860E	18	457	60	1524	18	8.2
M3TF2424E	24	610	24	610	12	5.4
M3TF2430E	24	610	30	760	13	5.7
M3TF2436E	24	610	36	914	14	6.4
M3TF2442E	24	610	42	1066	16	7.3
M3TF2448E	24	610	48	1219	18	8.2
M3TF2454E	24	610	54	1370	19	8.6
M3TF2460E	24	610	60	1524	20	9.1





MetroMax[®] Accessories

Stem Casters

- Promotes easy cleaning. Casters allow shelving units to be moved easily for access to floors and walls.
- Efficient Transport: Create a cart to efficiently move supplies throughout a facility or campus.



5PCX



5PCBX



5MDXA



5MDBXA



5MPX



5MPBX



5MPXGSA



5MPBXGSA



Bumpers
included with
stem casters.

Polymer Stem Casters

- Corrosion resistant performance: all-polymer horn, stainless steel axle, 5" (127mm) diameter polyurethane wheel, sleeve-style axle bearing, and an optional toe-operated brake mechanism. **Note:** the stem and swivel raceway are plated steel.
- Models available with antimicrobial product protection built into the tread.
- Load rating of 300 lbs. (135kg) and a temperature range from -20° to 120° F (-29° to 49° C) [continuous].
- Bumpers included.

Model No.	Model No. Antimicrobial	Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Temperature Range (Continuous Usage) (Fahrenheit) (Celsius)	Approx. Pkd. Wt. (lbs.) (kg)
5PCX	5PCXM	5 127	1 1/4 32	300 135	Stem/Swivel	-20°-120° -29°-49°	2 0.9
5PCBX	5PCBXM	5 127	1 1/4 32	300 135	Stem/Brake	-20°-120° -29°-49°	2 0.9
5PCRX	—	5 127	1 1/4 32	300 135	Stem/Rigid*	-20°-120° -29°-49°	2 0.9

***Note 1:** Rigid casters are held in place by a connecting channel. When ordering, shelf width **must** be provided. Rigid connecting channel (aluminum) for 5PCRX caster: Model No. P18RC, P21RC, P24RC.

Note 2: Not suitable for cart wash and autoclave applications.

Standard Stem Casters

- Plated caster horns and hardware. Bumper included with each caster.
- Swivel, Swivel with Brakes, and Rigid Caster options available.

Model No.	Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Temperature Range (Continuous Usage) (Fahrenheit) (Celsius)	Approx. Pkd. Wt. (lbs.) (kg)
5MX	5 127	1 1/4 32	200 90	Stem/Swivel	Resilient, Flat	-20°-160° -29°-71°	2 1/2 1.1
5MBX	5 127	1 1/4 32	200 90	Stem/Brake	Resilient, Flat	-20°-160° -29°-71°	2 5/8 1.2
5MRX	5 127	1 1/4 32	200 90	Stem/Rigid*	Resilient, Flat	-20°-160° -29°-71°	3 1/2 1.5
5MDXA	5 127	1 1/4 32	250 113	Stem/Swivel	High Modulus Donut	-20°-180° -29°-82°	2 1/2 1.1
5MDBXA	5 127	1 1/4 32	250 113	Stem/Brake	High Modulus Donut	-20°-180° -29°-82°	2 5/8 1.2
5MDRXA	5 127	1 1/4 32	250 113	Stem/Rigid*	High Modulus Donut	-20°-180° -29°-82°	2 3/8 1.1
5MPX	5 127	1 1/4 32	300 135	Stem/Swivel	Polyurethane, Flat	-20°-180° -29°-82°	2 1/8 0.9
5MPBX	5 127	1 1/4 32	300 135	Stem/Brake	Polyurethane, Flat	-20°-180° -29°-82°	2 1/4 1
5MPRX	5 127	1 1/4 32	300 135	Stem/Rigid*	Polyurethane, Flat	-20°-180° -29°-82°	2 0.9

***Note:** Rigid casters are held in place by a connecting channel. When ordering, shelf width **must** be provided. Rigid connecting channel (stainless steel): Model No. 18RS, 21RS, or 24RS.

Stainless Steel Cart-Washable Stem Casters

- Stainless horn, axle, and stem with sealed bearings. Bumper included with each caster.

Model No.	Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Temperature Range (Continuous Usage) (Fahrenheit) (Celsius)	Approx. Pkd. Wt. (lbs.) (kg)
5MPXGSA	5 127	1 1/4 32	300 135	Stem/Swivel	Polyurethane, Flat	-20°-180° -29°-82°	2 1/8 0.9
5MPBXGSA	5 127	1 1/4 32	300 135	Stem/Brake	Polyurethane, Flat	-20°-180° -29°-82°	2 1/4 1
5MPRXGSA	5 127	1 1/4 32	300 135	Stem/Rigid*	Polyurethane, Flat	-20°-180° -29°-82°	2 0.9

***Note:** Rigid casters are held in place by a connecting channel. When ordering, shelf width **must** be provided. Rigid connecting channel (stainless steel): Model No. 18RS, 21RS, or 24RS.

Replacement Bumper for MetroMax i and MetroMax Q

Model No. M9992DBX



Replacement
Bumper

Truck Dolly Bases

For heavy duty mobile applications. Truck dollies are available in aluminum or stainless construction with corner bumpers or wrap-around bumpers. For more information, refer to Spec Sheet 11.37.

MetroMax shelving mounts to truck dolly bases with the included dolly hardware.



Truck Dolly Base

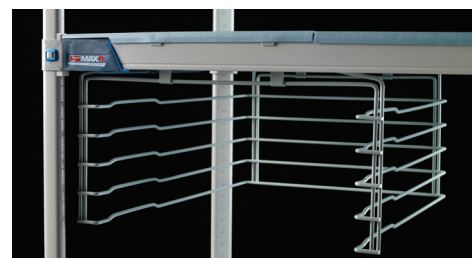


MetroMax® Accessories

Super Slide

- Mounts to 24" (610mm) deep shelves.
- Easily attaches to the shelf frame (under the mats) and is sized to hold 3", 5", 6", and 8" (76, 127, 152, 203mm) tall tote boxes.
- Models available for MetroMax i and MetroMax 4.
- Corrosion-resistant taupe epoxy finish.

i Model No.	4 Model No.	Width (in.) (mm)		Length (in.) (mm)		Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MXSS2E	MAX4-SS2E	20 ³ / ₈	520	21 ⁵ / ₈	550	10 ¹ / ₄	260	5 ¹ / ₄	2



MXSS2E

Metro® Tote Boxes for Super Slide System

Model No. White Totes	Model No. Natural Totes	Width/Length (in.) (mm)		Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MTB93030W	TB93030NAT	17 ¹ / ₂ x22 ³ / ₈	457x570	3	75	0.44	0.012
MTB93050W	TB93050NAT	17 ¹ / ₂ x22 ³ / ₈	457x570	5	127	0.79	0.022
MTB93060W	TB93060NAT	17 ¹ / ₂ x22 ³ / ₈	457x570	6	150	0.97	0.027
MTB93080W	TB93080NAT	17 ¹ / ₂ x22 ³ / ₈	457x570	8	203	1.32	0.037



Adjustable Slides

- Slides can be adjusted left to right to accommodate a variety of pan, tray, and container sizes.
- MetroMax i and Q models available.
- Corrosion-resistant taupe epoxy finish.

i Model No.	Q Model No.	Fits Shelf Width (in.) (mm)		Shelf Spacing (in.) (mm)		Length	Approx. Pkd. Wt. (lbs.) (kg)	
MX24SE	MQ24SE	24	610	22	559	Adjustable	12 ³ / ₄	6

Shelf spacing is measured from the top of one shelf to the top of the next.



MX24SE

Handles

Use handles on mobile units to improve maneuvering and ergonomics. Handles fit all MetroMax shelving units. Stainless steel material offers long lasting performance.

Extended Handle

- Type 304 stainless steel handle and reinforced nylon tri-lobal adapters.

i, 4 and Q Model No.	Fits Shelf Depth (in.) (mm)		Extension Depth (Post to Edge of Handle) (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MEH18S	18	457	4.5	113	2.5	1.1
MEH24S	24	610	4.5	113	2.7	1.3

NOTE: Stainless steel fasteners are provided with each handle to secure the handle to the post for heavier duty applications



Extended Handle

Easy-Grip Handle

- Ergonomic design.
- Type 304 stainless steel handle and reinforced nylon tri-lobal adapters.

i, 4 and Q Model No.	Fits Shelf Depth (in.) (mm)		Extension Depth (Post to Edge of Handle) (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MERGH18S	18	457	6	151	2.5	1.1
MERGH24S	24	610	6	151	3.0	1.4

NOTE: Stainless steel fasteners are provided with each handle to secure the handle to the post for heavier duty applications



Easy-Grip Handle

Replacement Tri-Lobal Adapters

Model No. MTLA

4 pair per bag



MTLA

Mounted to
polymer post

Job _____



We put space to work.

MetroMax[®] Accessories

"S" Hooks

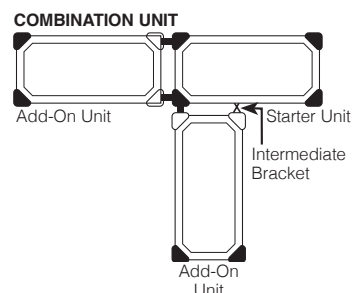
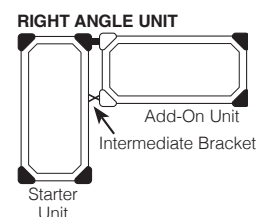
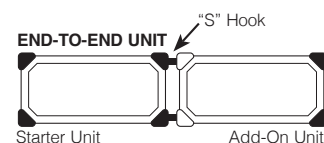
"S" Hooks eliminate the need for adjacent posts saving time and money. Right angle units create open corners in tight spaces for easy access. Use the components below when configuring units from loose shelves and posts.



MetroMax i End-to-End Unit



MetroMax 4 Right Angle Unit



MetroMax i



"S" Hook Kit
Includes (1) "S" Hook and
(1) Collar plug.
Model No. **M9995**

Intermediate "S" Hook Kit
Includes (2) "S" hooks and
intermediate bracket, (2) Collar plugs.
Model No. **MX9996**

"S" Hooks per storage level	MetroMax i
End-to-End	(2) M9995
Right Angles	(1) MX9996
Combination Unit	(2) M9995 (1) MX9996

MetroMax 4



"S" Hook Kit
Model No. **MAX4-9995**



Intermediate "S" Hook Kit
Model No. **MAX4-9996**

"S" Hooks per storage level	MetroMax 4
End-to-End	(2) MAX4-9995
Right Angles	(1) MAX4-9996
Combination Unit	(2) MAX4-9995 (1) MAX4-9996

MetroMax Q



"S" Hook
Model No. **M9995**



Intermediate "S" Hook Kit
Model No. **Q9995Z**

"S" Hooks per storage level	MetroMax Q
End-to-End	(2) M9995
Right Angles	(1) M9995 (1) Q9995Z
Combination Unit	(3) M9995 (1) Q9995Z

an Ali Group Company



The Spirit of Excellence



Item # _____

We put space to work.

Job _____

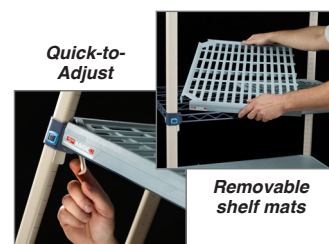
MetroMax Q® Polymer / Wire Shelving

Quick-to-adjust, corrosion resistant shelving constructed of removable polymer open grid shelf mats, wire shelf frames, and corner releases. Shelf frames and steel posts have an epoxy coating over an electroplated substrate. Shelves offer a 20 year warranty against rust and corrosion. Polymer posts are rust proof. Microban® antimicrobial product protection is built into the shelf mats and posts. Shelf has a rigid four-sided frame with center truss(es). Robust corner provides complete 360° capture of the wedge and post for added stability. Stationary units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Mobile units (with stem casters) offer a maximum total unit load of 900 lbs. (408kg). Units assemble easily — shelves mount on four one-piece wedges along grooved, numbered posts and adjust on 1" (25mm) increments.

- **Forever Strong:** Proven corner connection and four-sided shelf frame with center truss(es) assures stability and strength in stationary, mobile, and high-density track shelving configurations.
800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1219mm)
600 lbs. (272kg) per shelf for lengths of 54" (1372mm) or longer
Stationary unit: 2000lbs (907kg) evenly distributed.
Mobile unit (with stem casters): Up to 900lbs. (408kg).
Multiply the caster load rating by 3 to determine actual rating.
- **Long life Rust Resistance:** Shelves offer a 20 year limited corrosion warranty and are combined with rust proof polymer posts.
- **Easy to Clean and Maintain:** Polymer mats can be easily removed and cleaned in a sink or commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection** is built into the shelf mats and posts to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the product "cleaner between cleanings".
- **Quick-to-Adjust:** Patented corner release allows shelves to be adjusted without tools. Simply flip each corner release, relocate the wedge connectors on the posts, and reposition the shelf. Quickly adjust shelves to reclaim wasted vertical space.
- **Efficient Use of Space:** Shelves adjust on 1" (25mm) increments along the post to maximize the use of available vertical space.
- **Fast, Easy Assembly:** Shelves are ready to use right out of the box. One-piece wedges securely attach to the posts. Raised beads on the back of each wedge snap into grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf mounts on four wedges. A unit can be assembled without tools in minutes.
- **Interchangeable:** Part of the MetroMax platform, MetroMax Q shelves are compatible on the same shelving units with MetroMax i and MetroMax 4 shelves.
- **Open Grid and Solid Mat Options:** MetroMax Q is available with open grid mats. Open grid shelves promote air circulation and light penetration. If a solid shelf is required, MetroMax i or MetroMax 4 solid shelves may be added to the MetroMax Q unit.
- **NSF Listed** for all environments.
- **Optional Accessories** are on spec sheet 9.25.

Material Specifications:

- **Shelf Mats:** Injection-molded polypropylene with exclusive built-in Microban® antimicrobial product protection.
- **Shelf frames:** Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish.
- **Epoxy-coated posts:** Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish. Epoxy finish has built-in Microban antimicrobial product protection. The adjustable foot is reinforced nylon.
- **Temperature range:** -20°F (-29°C) to 125°F (52°C) continuous use, with intermittent exposure to 200°F (93°C) for cleaning. Visit metro.com/service-support for cleaning guidelines.



Quick-to-Adjust

Removable shelf mats

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban® Products Company, Huntersville, NC. Microban® product protection does not by itself protect a user from food borne illness. Product must be routinely cleaned.



Supports good
HACCP
processes

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



InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

L02-178
Printed in U.S.A. 9/21

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

Copyright © 2021 InterMetro Industries Corp.

Job _____

MetroMax Q® POLYMER / WIRE SHELVING



We put space to work.®

Standard Interchangeable Shelves

Part number includes shelf with removable mats and one bag of wedges

Nominal Width/Length (in.) (mm)	Cat. No. Shelf w/ grid Mats	Nominal Width/Length (in.) (mm)	Cat. No. Shelf w/ grid Mats
14x24	355x610 MQ1424G	21x24	530x610 MQ2124G
14x30	355x760 MQ1430G	21x30	530x760 MQ2130G
14x36	355x914 MQ1436G	21x36	530x914 MQ2136G
14x42	355x1060 MQ1442G	21x42	530x1060 MQ2142G
14x48	355x1219 MQ1448G	21x48	530x1219 MQ2148G
-	-	21x54	530x1372 MQ2154G
14x60	355x1524 MQ1460G	21x60	530x1524 MQ2160G
14x72	355x1829 MQ1472G	21x60	530x1829 MQ2172G
18x24	457x610 MQ1824G	24x24	610x610 MQ2424G
18x30	457x760 MQ1830G	24x30	610x760 MQ2430G
18x36	457x914 MQ1836G	24x36	610x914 MQ2436G
18x42	457x1060 MQ1842G	24x42	610x1060 MQ2442G
18x48	457x1219 MQ1848G	24x48	610x1219 MQ2448G
18x54	457x1372 MQ1854G	24x54	610x1372 MQ2454G
18x60	457x1524 MQ1860G	24x60	610x1524 MQ2460G
18x72	457x1829 MQ1872G	24x60	610x1829 MQ2472G

Heavy-Duty Dunnage Shelves

- Weight capacity per shelf evenly distributed: 1,200 lbs. (544kg) on shelves up to and including 48" (1219mm) long; 900 lbs. (408kg) for shelves 54" (1370mm) and longer.
- Dunnage shelves must be used on shelving units with four posts.

Grid Mat Model No.	Width (in.) (mm)	Nominal Length (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
MHP2436G	24 610	36 914	21 9.5
MHP2448G	24 610	48 1220	27 12.2
MHP2454G	24 610	54 1370	29 13.2
MHP2460G	24 610	60 1524	33 15.0

Shelving Height Guidelines – MetroMax

Shelf Depth	14fl (356mm)	18fl (457mm)	21fl (533mm)	24fl (610mm)
Maximum Post Height Allowable	Stationary	Mobile	Stationary	Mobile
Stationary	63fl (1600mm)	86fl (2184mm)	86fl (2184mm)	86fl (2184mm)
Mobile	54fl (1372mm)	74fl (1880mm)	74fl (1880mm)	86fl (2184mm)

Note: 14" deep stationary shelving taller than 63" must be properly fastened to floor or the wall.
Reference spec sheet 9.25, page 2 for options.

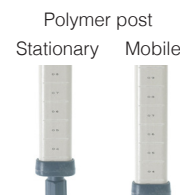
Rust Proof Polymer Posts - Lifetime warranty against rust.

Stationary - with leveling foot

Epoxy-Coated Steel Model No.	Approx. Pkd. Wt. (lbs.) (kg)	Nominal Height (in.) (mm)	Actual Height (in.) (mm)
MX13P	0.5 0.2	13 370	14 ³ / ₁₆ 360
MX27P	0.9 0.4	27 685	28 ³ / ₁₆ 716
MX33P	1.0 0.5	33 875	34 ³ / ₁₆ 868
MX54P	1.6 0.7	54 1370	54 ³ / ₁₆ 1376
MX63P	1.8 0.8	63 1585	62 ³ / ₁₆ 1580
MX74P	2.3 1.0	74 1690	74 ³ / ₁₆ 1884
MX86P	2.5 1.4	86 2195	86 ³ / ₁₆ 2189

Mobile - for stem casters

Polymer Model No.	Approx. Pkd. Wt. (lbs.) (kg)	Nominal Height (in.) (mm)	Actual Height (in.) (mm)
MX13UP	0.5 0.2	13 370	14 ³ / ₁₆ 360
MX27PE	2.0 0.9	27 685	28 ³ / ₁₆ 716
MX33UP	1.0 0.5	33 875	34 ³ / ₁₆ 868
MX54UP	1.6 0.7	54 1370	54 ³ / ₁₆ 1376
MX63UP	1.8 0.8	63 1585	62 ³ / ₁₆ 1580
MX70UP	2.0 0.9	70 1778	69 ³ / ₁₆ 1757
MX74UP	2.3 1.0	74 1690	74 ³ / ₁₆ 1884
MX86UP	3.0 1.4	86 2195	86 ³ / ₁₆ 2189



Shelf Wedge Connector:
Reinforced nylon.
Replacement
MetroMax Q Wedges
Cat. No. MQ9985
(Bag of 4)

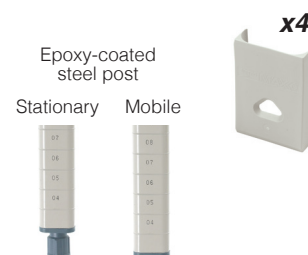
Epoxy Coated Steel Posts - For heavy-duty mobile applications. 15 year limited rust warranty.

Stationary - with leveling foot

Polymer Model No.	Approx. Pkd. Wt. (lbs.) (kg)	Nominal Height (in.) (mm)	Actual Height (in.) (mm)
MQ13PE	1.0 0.5	13 370	14 ³ / ₁₆ 360
MQ27PE	2.0 0.9	27 685	28 ³ / ₁₆ 716
MQ33PE	2.5 1.1	33 875	34 ³ / ₁₆ 868
MQ54PE	4.0 1.8	54 1370	54 ³ / ₁₆ 1376
MQ63PE	4.5 2.0	63 1585	62 ³ / ₁₆ 1580
MQ74PE	5.5 2.5	74 1690	74 ³ / ₁₆ 1884
MQ86PE	6.5 2.9	86 2195	86 ³ / ₁₆ 2189

Mobile - for stem casters

Epoxy-Coated Steel Model No.	Approx. Pkd. Wt. (lbs.) (kg)	Nominal Height (in.) (mm)	Actual Height (in.) (mm)
MQ13UPE	1.0 0.5	13 370	14 ³ / ₁₆ 360
MQ27UPE	2.0 0.9	27 685	28 ³ / ₁₆ 716
MQ33UPE	2.5 1.1	33 875	34 ³ / ₁₆ 868
MQ54UPE	4.0 1.8	54 1370	54 ³ / ₁₆ 1376
MQ63UPE	4.5 2.0	63 1585	62 ³ / ₁₆ 1580
MQ70UPE	2.0 0.9	70 1778	69 ³ / ₁₆ 1757
MQ74UPE	5.5 2.5	74 1690	74 ³ / ₁₆ 1884
MQ86UPE	6.5 2.9	86 2195	86 ³ / ₁₆ 2189



an Ali Group Company



The Spirit of Excellence

Hydro-Force™

Commercial Foodservice Plumbing Products

- Pre-Rinse Units and Components
- Faucets and Accessories
- Specialty Faucets and Sprays
- Pot and Glass Fillers
- Water Stations
- Drains and Parts



foodservice.watts.com

WATTS®

Table of Contents

Introducing Hydro-Force™

The Key to Efficient, Productive Kitchens 1

Pre-Rinse Assemblies, Pre-Rinse Components and Parts

Product and Ordering Information..... 2

Faucet Assemblies

Product and Ordering Information..... 3

Faucet Components and Parts

Product and Ordering Information..... 4

Specialty Faucets, Glass Fillers and Water Station

Product and Ordering Information..... 5

Drains, Drain Components and Parts

Product and Ordering Information..... 6

Hydro-Force Economy Plumbing Products

Product and Ordering Information..... 7-8

Ordering Information

To order products in this catalog, contact Dormont Manufacturing, your exclusive foodservice source for Hydro-Force plumbing products.

Phone: 800-367-6668

E-mail: orders@dormont.com

Fax: 724-733-4808

To order Hydro-Force products for plumbing wholesale distribution in Canada, contact your local Watts sales representative.

Additional Hydro-Force information and product specifications are available at foodservice.watts.com.



SANIGUARD® is a registered trademark of Component Hardware, registered in the US.

**Plumbing Products for Foodservice Kitchens**

Plumbing Products for Foodservice Kitchens

The key to efficient,
productive kitchens



You can't afford kitchen plumbing problems that can ruin a meal or bring your business to a crawl. That's why Watts is introducing its ergonomically designed yet robustly constructed line of Hydro-Force™ faucets, pre-rinses, drains and plumbing accessories. In the hands of your staff, Hydro-Force will help keep your kitchen running smoothly and safely for years.

Hydro-Force™ features Lead Free* quality-built faucets, pre-rinse assemblies, glass and pot fillers, and an expansive offering of plumbing components and parts. The line also includes drain products and service sink faucets that, although not required to be Lead Free, exhibit the quality and heavy-duty characteristics that ensure years of dependable service.



Hydro-Force™

- Engineered for high productivity
- Designed for functionality and style
- Made of the finest heavy-duty materials
- Warrantied—Two years, limited
- Certified to industry standards
- SANIGUARD® antimicrobial product protection

Available
Exclusively From **Dormont**
Manufacturing

*The wetted surface of this product contacted by consumable water contains less than 0.25% of lead by weight.



Plumbing Products for Foodservice Kitchens

Pre-Rinse Assemblies

Hydro-Force Lead Free wall- and deck-mounted pre-rinse assemblies are ergonomically designed and built tough for the most demanding commercial kitchen applications. Each features Lead Free, polished chrome-plated brass faucets, hot and cold valve cartridges with built-in backflow preventers, quarter-turn full-on valves, and a 44-inch flexible stainless steel hose with a spray head valve that provides 1.6 GPM action.

Hydro-Force pre-rinse assemblies can be purchased with add-on faucets and spouts ranging in length from six to 16 inches. Faucet components on these assemblies are certified by NSF to NSF/ANSI 61, section 9 and ASME A112.18.1.

Wall-Mount Pre-Rinse Units

Ordering Code	Description
LFP-WS8B	Wall-mount pre-rinse unit with wall bracket
LFP-WS8B-AF12	Wall-mount pre-rinse unit with wall bracket and 12-inch add-on faucet
LFFRMK-W	Wall-mount kit

Deck-Mount Pre-Rinse Units

LFP-DS4B	Deck-mount pre-rinse unit with wall bracket
LFP-DS4B-AF12	Deck-mount pre-rinse unit with wall bracket and 12-inch add-on faucet

Pre-Rinse Components and Parts

Hydro-Force includes an expansive offering of premium-quality components and parts for Hydro-Force pre-rinse assemblies and select units from other manufacturers. These include add-on faucets, replacement hoses, spray heads and a vast assortment of parts that typically wear after years of heavy use. Hydro-Force pre-rinse components and parts are always a perfect fit—and you'll find that it's easy and quick to install them.

Pre-Rinse Add-On Faucets

LFAF-06	Add-on faucet with 6-inch spout
LFAF-08	Add-on faucet with 8-inch spout
LFAF-10	Add-on faucet with 10-inch spout
LFAF-12	Add-on faucet with 12-inch spout
LFAF-14	Add-on faucet with 14-inch spout
LFAF-16	Add-on faucet with 16-inch spout

Pre-Rinse Spray Heads

LFPRSH-S	Pre-rinse spray head assembly
LFPRSH-A	Pre-rinse angled spray head assembly
LFPRSH-PF	Pot filler spray head assembly

Pre-Rinse Replacement Hoses

LFPRH-G44	44-inch pre-rinse hose assembly with grip
LFPRH-G60	60-inch pre-rinse hose assembly with grip
LFPRH-G72	72-inch pre-rinse hose assembly with grip
LFPRH-G96	96-inch pre-rinse hose assembly with grip

Pre-Rinse Replacement Parts

PRA-WB	Wall bracket
PRA-WH	Wall hook
PRA-HAS	Hook and screw assembly
PRA-S	Spring
LFPRSH-FP	Face plate (1.6 GPM)
LFPRSH-RK	Spray head repair kit
LFPRH-SPR	Spring retainer
LFPRH-G	Hose grip
PRSH-BR	Bumper ring
LFPRSH-BV	Button valve assembly
LFPRH-R	18-inch riser pipe
LFPRHA-C	Hose adapter— 3/8-inch NPT
LFPRPB-W8	Wall-mount pre-rinse base — 8 inch center





Faucet Assemblies

Watts' Hydro-Force line includes an impressive selection of Lead Free faucets for high-use foodservice applications. These include wall- and deck-mount faucets, single- and double-pantry faucets and workboard/bar sink faucets. All faucets feature Lead Free, chrome-plated brass construction with quarter-turn stems, hot and cold valve cartridges with built-in backflow preventers, and heavy-duty handles—and are certified by NSF to NSF/ANSI 61, section 9 and ASME A112.18.1.

Wall-Mount Faucets

Ordering Code	Description
LFF-WST8-S08S	Wall-mount faucet, 8-inch adjustable center, with 8-inch swivel spout
LFF-WST8-S10S	Wall-mount faucet, 8-inch adjustable center, with 10-inch swivel spout
LFF-WST8-S12S	Wall-mount faucet, 8-inch adjustable center, with 12-inch swivel spout
LFF-WST8-S14S	Wall-mount faucet, 8-inch adjustable center, with 14-inch swivel spout
LFF-WST8-S16S	Wall-mount faucet, 8-inch adjustable center, with 16-inch swivel spout
LFF-WST8-G06S	Wall-mount faucet, 8-inch adjustable center, with 6-inch swivel gooseneck spout



Deck-Mount Faucets

LFF-DST4-S08S	Deck-mount faucet, 4-inch adjustable center, with 8-inch swivel spout
LFF-DST4-S10S	Deck-mount faucet, 4-inch adjustable center, with 10-inch swivel spout
LFF-DST4-S12S	Deck-mount faucet, 4-inch adjustable center, with 12-inch swivel spout
LFF-DST4-G06S	Deck-mount faucet, 4-inch adjustable center, with 6-inch swivel gooseneck spout
LFF-DST8-S08S	Deck-mount faucet, 8-inch adjustable center, with 8-inch spout
LFF-DST8-S10S	Deck-mount faucet, 8-inch adjustable center, with 10-inch spout
LFF-DST8-S12S	Deck-mount faucet, 8-inch adjustable center, with 12-inch spout
LFF-DST8-G09S	Deck-mount faucet, 8-inch adjustable center, with 9-1/2 inch swivel gooseneck spout



Double & Single-Pantry Faucets

LFF-DSP-S06S	Single-pantry faucet with 6-inch swivel spout
LFF-DSP-S12S	Single-pantry faucet with 12-inch swivel spout
LFF-DSP-G06S	Single-pantry faucet with 6-inch swivel gooseneck spout
LFF-DSP-G09S	Single-pantry faucet with 9-1/2 inch swivel gooseneck spout
LFF-DDP-S06S	Double-pantry faucet with 6-inch swivel spout
LFF-DDP-S10S	Double-pantry faucet with 10-inch swivel spout
LFF-DDP-S12S	Double-pantry faucet with 12-inch swivel spout
LFF-DDP-G06S	Double-pantry faucet with 6-inch swivel gooseneck spout
LFF-DDP-G09S	Double-pantry faucet with 9-1/2 inch swivel gooseneck spout



Workboard/Bar Sink Faucets

LFF-WBF-S06S	Wall-mount workboard faucet, 4-inch center, with 6-inch swivel spout
LFF-WBF4-G03S	Wall-mount workboard faucet, 4-inch center, with 3-1/2 inch swivel gooseneck spout
LFF-WBF4-G06S	Wall-mount workboard faucet, 4-inch center, with 6-inch swivel gooseneck spout
LFF-WBF4-G09S	Wall-mount workboard faucet, 4-inch center, with 9-1/2 inch swivel gooseneck spout
LFF-DBF-S06S	Deck-mount workboard faucet, 4-inch center, with 6-inch swivel spout
LFF-DBF-G03S	Deck-mount workboard faucet, 4-inch center, with 3-1/2 inch swivel gooseneck spout
LFF-DBF-G06S	Deck-mount workboard faucet, 4-inch center, with 6-inch swivel gooseneck spout
LFF-DBF-G09S	Deck-mount workboard faucet, 4-inch center, with 9-1/2 inch swivel gooseneck spout



Additional configurations available. Please see foodservice.watts.com for more product information.



Faucet Components and Parts

Hydro-Force components, accessories and replacement parts reflect the same rugged characteristics of all Hydro-Force products so that your faucets stay in top condition and your kitchen runs smoothly and reliably. Spouts are available in swivel, double-jointed, and swivel gooseneck models. Bases include wall- and deck-mount styles as well as single- and double-pantry models. Other cost-saving Hydro-Force faucet items include replacement valves, mounting and repair kits, spout and rigid-to-swing adapters, and atmospheric vacuum breakers.

Faucet Spouts

Ordering Code	Description
LFFRS-06SS	6-inch swivel spout
LFFRS-08SS	8-inch swivel spout
LFFRS-10SS	10-inch swivel spout
LFFRS-12SS	12-inch swivel spout
LFFRS-14SS	14-inch swivel spout
LFFRS-16SS	16-inch swivel spout
LFFRS-18SD	18-inch double-jointed spout
LFFRS-24SD	24-inch double-jointed spout
LFFRS-03SG	3-1/2 inch swivel gooseneck spout
LFFRS-06SG	6-inch swivel gooseneck spout
LFFRS-09SG	9-1/2 inch swivel gooseneck spout



Faucet Bases

LFFRFB-W8	Wall-mount faucet base, 8-inch center
LFFRFB-D4	Deck-mount faucet base, 4-inch center
LFFRFB-D8	Deck-mount faucet base, 8-inch center
LFFRFB-DP	Double-pantry faucet base
LFFRFB-SP	Single-pantry faucet base
LFFRFB-BD4	Deck-mount bar faucet base, 4-inch center
LFFRFB-BW4	Wall-mount bar faucet base, 4-inch center



Faucet Replacement Parts

LFFRRV-H	Replacement valve, hot
LFFRRV-C	Replacement valve, cold
LFFRMK-W	Wall-mount kit
LFFRMK-D	Deck-mount kit
FRFH-W	Wrist-blade faucet handle repair kit
FRFH-S	Standard individual faucet handle with red and blue indicators
LFFRVB-A	Atmospheric vacuum breaker, 3/8-inch
LFFRVB-B	Atmospheric vacuum breaker, 1/2-inch
LFFRSA-A	Swing-to-rigid adapter
LFFRSA-B	Rigid-to-swing adapter
LFFRSA-C	Hydro-Force-to-T&S adapter—makes Hydro-Force base compatible with T&S spouts
LFFRRV-BC	Workboard/Bar faucet replacement valve, cold
LFFRRV-BH	Workboard/Bar faucet replacement valve, hot





Specialty Faucets

Quality-crafted Hydro-Force utility sprays and pot fillers are also Lead Free—and the perfect foodservice tools your staff needs to run a busy kitchen efficiently. Available in both wall- and deck-mount models, these fine products feature a 72-inch hose and vacuum breakers. Another heavy-duty item to consider is our Hydro-Force service sink faucet** that's built to provide years of dependable service.

Utility Sprays

Ordering Code	Description
LFUS-W8VB	Wall-mount utility spray, 8-inch adjustable center, with vacuum breaker and 72-inch hose
LFUS-D4VB	Deck-mount utility spray, 4-inch adjustable center, with vacuum breaker and 72-inch hose
LFUS-D8VB	Deck-mount utility spray, 8-inch adjustable center, with vacuum breaker and 72-inch hose



Pot Fillers

LFPF-W8VB	Wall-mount pot filler, 8-inch adjustable center, with vacuum breaker and 72-inch hose
LFPF-D4VB	Deck-mount pot filler, 4-inch adjustable center, with vacuum breaker and 72-inch hose
LFPF-D8VB	Deck-mount pot filler, 8-inch adjustable center, with vacuum breaker and 72-inch hose



Service Sink Faucets**

SF-WVB6	Service sink faucet, 8-inch center, with 6-1/2 inch spout, vacuum breaker and bracket
SF-WV2	Service sink faucet, 8-inch center, with 2-1/2 inch spout, vacuum breaker and bracket

**Not Lead Free



Glass Fillers and Water Station

Compact, yet exceptionally high-quality Hydro-Force glass fillers and water stations make it fast and easy for servers to get water to guests. You can purchase glass fillers in both wall- and deck-mount models. Water stations feature a self-rimming stainless steel bowl. All fillers and stations are Lead Free.

Glass Fillers

LFGE-D	Deck-mount glass filler
LFGE-W	Wall-mount glass filler

Water Station

LFGE-S	Complete water station with deck-mount glass filler and self-rimming stainless steel sink
--------	---





Drains

Hydro-Force twist- and lever-handle drains are ruggedly built and designed to handle tough, every-day use—because the last thing a busy kitchen needs is a drain problem. Models are available with 3-inch and 3-1/2-inch openings, 1-1/2 inch and 2-inch drain outlets, and overflow outlets.



Twist-Handle Drains

Ordering Code	Description
W-TA-A	Twist-handle drain with 3-inch opening and 1-1/2 inch drain outlet
W-TA-B	Twist-handle drain with 3-inch opening and 2-inch drain outlet
W-TA-AF	Twist-handle drain with 3-inch opening, 1-1/2 inch drain outlet, and 1-1/4 inch overflow
W-TA-BF	Twist-handle drain with 3-inch opening, 2-inch drain outlet, and 1-1/4 inch overflow
W-TB-A	Twist-handle drain with 3-1/2 inch opening and 1-1/2 inch drain outlet
W-TB-B	Twist-handle drain with 3-1/2 inch opening and 2-inch drain outlet
W-TB-AF	Twist-handle drain with 3-1/2 inch opening, 1-1/2 inch drain outlet, and 1-1/4 inch overflow
W-TB-BF	Twist-handle drain with 3-1/2 inch opening, 2-inch drain outlet, and 1-1/4 inch overflow



Lever-Handle Drains

W-LA-A	Lever-handle drain with 3-inch opening and 1-1/2 inch drain outlet
W-LA-B	Lever-handle drain with 3-inch opening and 2-inch drain outlet
W-LA-AF	Lever-handle drain with 3-inch opening, 1-1/2 inch drain outlet, and 1-1/4 inch overflow
W-LA-BF	Lever-handle drain with 3-inch opening, 2-inch drain outlet, and 1-1/4 inch overflow
W-LB-A	Lever-handle drain with 3-1/2 inch opening and 1-1/2 inch drain outlet
W-LB-B	Lever-handle drain with 3-1/2 inch opening and 2-inch drain outlet
W-LB-AF	Lever-handle drain with 3-1/2 inch opening, 1-1/2 inch drain outlet, and 1-1/4 inch overflow
W-LB-BF	Lever-handle drain with 3-1/2 inch opening, 2-inch drain outlet, and 1-1/4 inch overflow

Drain Components and Parts

Replacement parts for Hydro-Force drains include head gaskets, face flanges, strainers, overflow heads, stem valve stoppers, and O-rings.

Drain Replacement Parts

WRA-HG	Head gasket for 3-inch sink opening
WRB-HG	Head gasket for 3-1/2 inch sink opening
WRA-FF	Face flange for 3-inch sink opening
WRB-FF	Face flange for 3-1/2-inch sink opening
WRA-FS	Flat strainer for 3-inch sink opening
WRB-FS	Flat strainer for 3-1/2 inch sink opening
WRC-SVS	Stem valve stopper
WRC-SR	Neoprene stopper O-ring
WRC-FH	Overflow head for 1-1/4 inch tubing
WRC-FE	One-piece, 1-1/4 inch overflow elbow





Plumbing Products for Foodservice Kitchens

Hydro-Force Economy Plumbing Products

Hydro-Force™ Economy, Watts' line of standard-grade foodservice plumbing products, is an excellent choice when value is your primary consideration. Economy includes Lead Free faucets, pre-rinse units, pot fillers, and an array of plumbing components and parts. Unlike Hydro-Force products, Economy products are not made with SANIGUARD protection.

- Designed for functionality
- Made of industry-grade materials
- Warrantied—Two years, limited
- Certified to industry standards

Wall-Mount Pre-Rinse Assemblies

Ordering Code	Description
LFP-WS8B-R	Wall-mount pre-rinse unit with wall bracket
LFP-WS8B-AF12-R	Wall-mount pre-rinse unit with 12-inch add-on faucet and wall bracket

Deck-Mount Pre-Rinse Assemblies

LFP-DS4B-R	Deck-mount pre-rinse unit with wall bracket
LFP-DS4B-AF12-R	Deck-mount pre-rinse unit with 12-inch add-on faucet and wall bracket

Pre-Rinse Spray Heads

LFP-RSH-S-R	Pre-rinse spray head assembly
LFP-RSH-A	Pre-rinse angled spray head assembly
LFP-RSH-PF	Pot filler pre-rinse spray head assembly

Pre-Rinse Replacement Hoses

LFP-RH-G44	44-inch pre-rinse hose assembly with grip
LFP-RH-G60	60-inch pre-rinse hose assembly with grip
LFP-RH-G72	72-inch pre-rinse hose assembly with grip
LFP-RH-G96	96-inch pre-rinse hose assembly with grip

Pre-Rinse Add-On Faucets

LFAF-06-R	Add-on faucet with 6-inch swivel spout
LFAF-08-R	Add-on faucet with 8-inch swivel spout
LFAF-10-R	Add-on faucet with 10-inch swivel spout
LFAF-12-R	Add-on faucet with 12-inch swivel spout
LFAF-14-R	Add-on faucet with 14-inch swivel spout
LFAF-16-R	Add-on faucet with 16-inch swivel spout

Wall-Mount Faucets

LFF-WST8-S08S-R	Wall-mount faucet, 8-inch adjustable center, with 8-inch swivel spout
LFF-WST8-S10S-R	Wall-mount faucet, 8-inch adjustable center, with 10-inch swivel spout
LFF-WST8-S12S-R	Wall-mount faucet, 8-inch adjustable center, with 12-inch swivel spout
LFF-WST8-S14S-R	Wall-mount faucet, 8-inch adjustable center, with 14-inch swivel spout
LFF-WST8-G06S-R	Wall-mount faucet, 8-inch adjustable center, with 6-inch swivel gooseneck spout

Deck-Mount Faucets

LFF-DST4-S08S-R	Deck-mount faucet, 4-inch adjustable center, with 8-inch spout
LFF-DST4-S10S-R	Deck-mount faucet, 4-inch adjustable center, with 10-inch spout
LFF-DST4-S12S-R	Deck-mount faucet, 4-inch adjustable center, with 12-inch spout
LFF-DST4-G06S-R	Deck-mount faucet, 4-inch adjustable center, with 6-inch swivel gooseneck spout
LFF-DST8-S08S-R	Deck-mount faucet, 8-inch adjustable center, with 8-inch spout
LFF-DST8-S10S-R	Deck-mount faucet, 8-inch adjustable center, with 10-inch spout
LFF-DST8-S12S-R	Deck-mount faucet, 8-inch adjustable center, with 12-inch spout
LFF-DST8-G09S-R	Deck-mount faucet, 8-inch adjustable center, with 9-1/2 inch swivel gooseneck spout





Plumbing Products for Foodservice Kitchens

Hydro-Force Economy (continued)

Faucet Bases

LFFRFB-W8-R	Wall-mount faucet base, 8-inch center
LFFRFB-D4-R	Wall-mount faucet base, 4-inch center
LFFRFB-D8-R	Deck-mount faucet base, 8-inch center
LFFRFB-DP-R	Double-pantry faucet base
LFFRFB-SP-R	Single-pantry faucet base
LFFRFB-BD4-R	Deck-mount workboard/bar faucet base, 4-inch center
LFFRFB-BW4-R	Wall-mount workboard/bar faucet base, 4-inch center



Faucet Replacement Parts

LFFRRV-H-C	Hot & cold valve replacement kit for wall-mount faucets
LFFRRV-C-R	Hot & cold valve replacement kit for deck-mount faucets
LFFRMK-D-R	Mounting kit for deck- or wall-mount faucets
LFFRRV-BH-R	Hot & cold valve replacement kit for wall-mount workboard/bar faucets



Utility Sprays

LFUS-W8VB-R	Wall-mount utility spray, 8-inch adjustable center, with vacuum breaker and 72-inch hose
LFUS-D4VB-R	Deck-mount utility spray, 4-inch adjustable center, with vacuum breaker and 72-inch hose
LFUS-D8VB-R	Deck-mount utility spray, 8-inch adjustable center, with vacuum breaker and 72-inch hose



Pot Fillers

LFPF-W8VB-R	Wall-mount pot filler, 8-inch adjustable center, with vacuum breaker and 72-inch hose
LFPF-D4VB-R	Deck-mount pot filler, 4-inch adjustable center, with vacuum breaker and 72-inch hose
LFPF-D8VB-R	Deck-mount pot filler, 8-inch adjustable center, with vacuum breaker and 72-inch hose



Workboard/Bar Sink Faucets

LFF-WBF4-S06S-R	Wall-mount workboard/bar faucet, 4-inch center, with 6-inch swivel spout
LFF-WBF4-G03S-R	Wall-mount workboard/bar faucet, 4-inch center, with 3-1/2 inch swivel gooseneck spout
LFF-WBF4-G06S-R	Wall-mount workboard/bar faucet, 4-inch center, with 6-inch swivel gooseneck spout
LFF-WBF4-G09S-R	Wall-mount workboard/bar faucet, 4-inch center, with 9-1/2 inch swivel gooseneck spout
LFF-DBF4-S06S-R	Deck-mount workboard/bar faucet, 4-inch center, with 6-inch swivel spout
LFF-DBF4-G03S-R	Deck-mount workboard/bar faucet, 4-inch center, with 3-1/2 inch swivel gooseneck spout
LFF-DBF4-G06S-R	Deck-mount workboard/bar faucet, 4-inch center, with 6-inch swivel gooseneck spout
LFF-DBF4-G09S-R	Deck-mount workboard/bar faucet, 4-inch center, with 9-1/2 inch swivel gooseneck spout

Double & Single Pantry Faucets

Ordering Code	Description
LFF-DSP-S06S-R	Single-pantry faucet with 6-inch swivel spout
LFF-DSP-S12S-R	Single-pantry faucet with 12-inch swivel spout
LFF-DSP-G06S-R	Single-pantry faucet with 6-inch swivel gooseneck spout
LFF-DSP-G09S-R	Single-pantry faucet with 9-1/2 inch swivel gooseneck spout
LFF-DDP-S06S-R	Double-pantry faucet with 6-inch swivel spout
LFF-DDP-S12S-R	Double-pantry faucet with 12-inch swivel spout
LFF-DDP-G06S-R	Double-pantry faucet with 6-inch swivel gooseneck spout
LFF-DDP-G09S-R	Double-pantry faucet with 9-1/2 inch swivel gooseneck spout

Represented by:**Ordering Information**

To order products in this catalog, contact Dormont Manufacturing,
your exclusive foodservice source for Hydro-Force products.

Phone: 800-367-6668

E-mail: orders@dormont.com

Fax: 724-733-4808

To order Hydro-Force products for plumbing wholesale distribution in Canada,
contact your local Watts sales representative.

Additional Hydro-Force information and product specifications are available at
foodservice.watts.com



A Watts Water Technologies Company



US: Tel: (800) 367-6668 • Fax: (724) 733-4808 • foodservice.watts.com
CAN: Tel: (905) 332-4090 • Fax: (905) 332-7068 • foodservice.watts.com



TOWN

Town
Food Service Equipment Co., Inc.

800/221.5032 718/388.5650 718/388.5860 customerservice@townfood.com www.townfood.com

Item Number _____

Project _____

Quantity _____



AUTOQUOTES



Electronic Rice Cookers



Models

56822 25 Cup1 120v Electronic rice cooker

56824 25 Cup1 230v Electronic rice cooker

57137 37 Cup1 120v Electronic rice cooker

57138 37 Cup1 230v Electronic rice cooker

57155 55 Cup1 230v Electronic rice cooker

General

Cook and serve from the same unit. Automatically cooks rice to perfection and keeps it hot for serving. The insulated double wall body has heating elements to more evenly warm rice than a bottom heat only rice cooker. The hinged, heated cover reduces heat loss. The attractive stainless steel exterior is easy to clean. Made by Town in the USA with industrial components.

RiceMasters will cook different kinds of rice. Our owner's manual provides a good guide. With practice, you will perfect the correct proportions of rice to water for your preferred type of rice. Steamed rice is only the beginning—recipes are included in the manual for rice pilaf, jambalaya, sweet rice and mexican rice.

Standard features

- Durable reinforced body, extra-thick heater plate and water resistant controller gives longer unit life.
- Overheat protection—The high limit control prevents heating element damage or failure due to a dented pot.
- Touch controls and Indicator lights—first touch the ON/OFF button and the unit turns on in the hold mode. Both the power and the hold indicator lights will illuminate. A touch to the PRESS TO COOK button starts the cook cycle. The hold light will go out and the cook light will illuminate. When the rice is cooked the cook light will go out and the hold light will illuminate, indicating the rice is cooked. Unit stays in hold mode until turned off or another cook cycle is started. Touch the power button at any time to turn the unit off.
- Electronic Cook and Hold operation— Touch the button, walk away for perfect rice every time Anelectronic sensor detects when the water has been absorbed to end the cook cycle. RiceMaster switches to hold automatically when cooking is done. Rice will be held at an NSF compliant 150° F. Holding time should not exceed 2 hours.
- 1/8" thick lift out rice pot resists dents, removable for washing rice and cleaning.
- Capacity is in Asian cups—rice cooker capacity in Asia is measured by 6 ounce (by volume) cups of raw rice. Town RiceMasters use that standard. We also provide capacity by weight on chart on right page.
- Commercial ETL and NSF listed—large capacity rice cookers designed and built for commercial use.
- Auto-reset overheat protection.
- 2 year mail in warranty starts from Town's date of invoice.

OTHER USES

The owner's manual includes recipes for rice pilaf and jambalaya.

Can be used as a steamer—put a steamer on top for steaming crabs or tortillas or anything else

STANDARD DIMENSIONS AND TECHNICAL DATA

TECHNICAL DATA

NUMBER	WATTS	VOLTS	AMPS	HERTZ	COOK TIME ¹	CAPACITIES ²		SIZE
						RAW RICE	COOKED RICE	DIA. ³ x HT.
56822	1700	120	14	60	31 minutes	8 lb. (25 cups)	19 lb. (50 cups)	14 ³ / ₄ " x 12"
56824	1500	230	7	50/60	44 minutes	8 lb. (25 cups)	19 lb. (50 cups)	14 ³ / ₄ " x 12"
57137	2160 ¹	120	18	60	43 minutes	13 lb. (37 cups)	28 lb. (74 cups)	15 ³ / ₄ " x 12 ³ / ₄ "
57138	1950	230	9	50/60	48 minutes	13 lb. (37 cups)	28 lb. (74 cups)	14 ³ / ₄ " x 12 ³ / ₄ "
57155	3330	230	15	50/60	46 minutes	18 lb. (55 cups)	42 lb. (110 cups)	14 ³ / ₄ " x 15 ¹ / ₂ "

¹will never exceed 1800 watts

NUMBER	LIQUID CAPACITY	CARTON SIZE	CUBIC FEET	UNITS/CARTON	WT.	SHIP WT.	COLOR ⁴	CORD LENGTH
56822/4	11 quarts	35" x 17" x 13"	4.2	2	15lb.	33 lb.	mustard	72"
57137/8	13 ¹ / ₄ quarts	18" x 18" x 15"	2.5	1	19lb.	22 lb.	mustard	72"
57155	21 ¹ / ₂ quarts	22" x 22" x 15"	3.7	1	32lb.	36 lb.	mustard	72"

¹for better rice, allow 10 additional minutes for rice to cure after cooking²approximate³add 3" for handles

IMPORTANT

CERTIFIED BY ETL/NSF TO NSF4/ANSI-4-COMMERCIAL COOKING, RETHERMALIZATION AND HOT FOOD EQUIPMENT-"SANITATION."

MINIMUM CLEARANCES- COMBUSTIBLE AND NON COMBUSTIBLE:

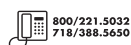
Back Wall- 6" Left and Right Sides- 6" For use on non combustible floors only.

TOWN RESERVES THE RIGHT TO CHANGE DESIGN WITHOUT NOTIFICATION.



TOWN

FOOD SERVICE EQUIPMENT CO., INC.





ITEM: _____ PROJECT NAME: _____ DATE: _____

REFRIGERATED SELF-SERVE SLIM-LINE HIGH PROFILE SPECIALTY MERCHANDISER

MODEL ☐ RSSL-378SC

☐ RSSL-478SC

☐ RSSL-578SC

☐ RSSL-678SC



Designed with impulse sales in mind. Get maximum return from an attention-grabbing merchandiser and increase profits. Available in lengths of 3', 4', 5, and 6', and 78" high.

Only 24" Deep

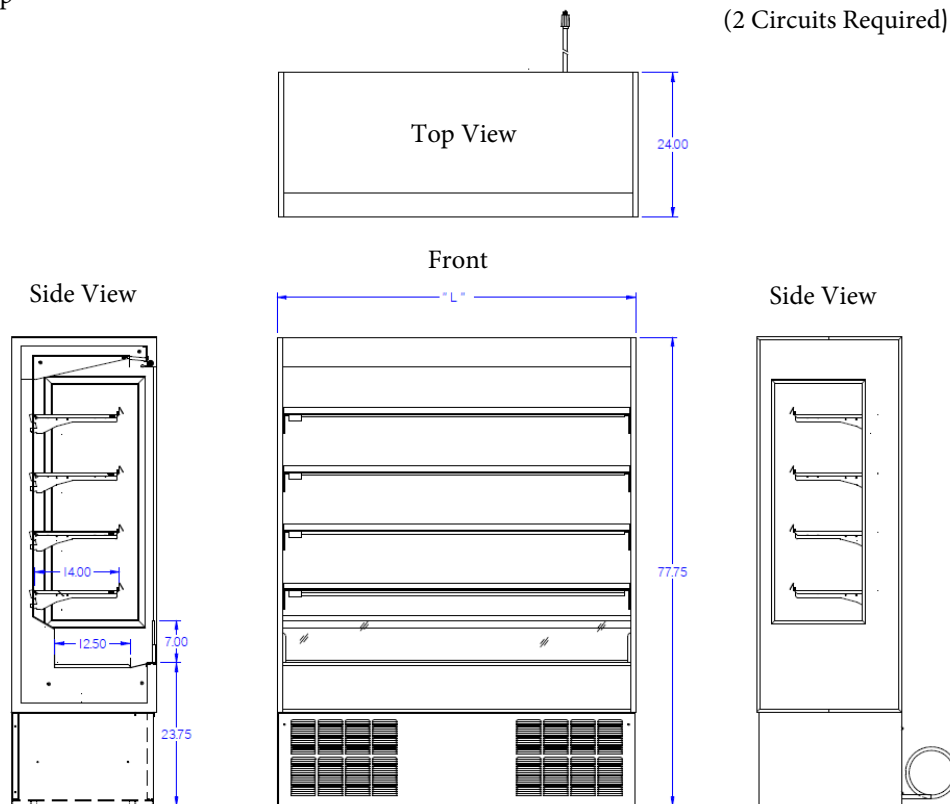
STANDARD FEATURES

- Adjustable black metal shelves with price tag molding. Four tiers of shelves can be flat or slanted.
- Top mounted fluorescent shielded light. Shelf lights optional.
- Choice of six standard laminates on exterior. Other color laminates are optional. Black metal front grill and galvanized steel back.
- Stainless steel display deck, black interior and glass end panels.
- Front Air Intake & Discharge.
- Energy saving night curtain.
- On-demand PTC condensate evaporator provided for a totally self-contained system.
- Insulated with high-density urethane foam.
- Electronic temperature control maintains 38° to 40° case temperature. Note: Case temperature will vary if the air curtain is disrupted.
- Cord & Plug.
- Thermometer.
- UL Safety and UL Sanitation Listed.
- DOE 2012 Compliant.

REFRIGERATED SELF-SERVE HIGH PROFILE SLIM-LINE SPECIALTY MERCHANDISER

OPTIONAL ACCESSORIES:

- | | | |
|---|--|---|
| <input type="checkbox"/> Special Exterior Laminate Finish
<input type="checkbox"/> Stainless Steel Exterior Finish
<input type="checkbox"/> Glass Shelves
<input type="checkbox"/> Remote Refrigeration with Condensate Pump
<input type="checkbox"/> Condensate Pump | <input type="checkbox"/> LED Lighting
<input type="checkbox"/> Light Below Shelves
<input type="checkbox"/> Deli Meat Hooks or Pegs
<input type="checkbox"/> Casters (Self-Contained Models Only) | <input type="checkbox"/> Legs
<input type="checkbox"/> Reflective End Glass
<input type="checkbox"/> White or Stainless Interior (Including Shelving)
<input type="checkbox"/> Security Night Cover
<input type="checkbox"/> 120V Electrical for 478SC Model only (2 Circuits Required) |
|---|--|---|



Model	Dimensions L W H	Shipping Weight (lbs)	Shelving	Self-Contained Electrical	NEMA Configuration For SC Models	Remote 120/60/1
<input type="checkbox"/> RSSL-378SC	36" x 24" x 78"	795	4 (14" x 34")	120/60/1 • 1/2 HP	NEMA 5-20P	3 AMPS
<input type="checkbox"/> RSSL-478SC	47.25" x 24" x 78"	885	4 (14" x 45")	208-240/60/1 • 3/4 HP	NEMA 6-20P	4 AMPS
<input type="checkbox"/> RSSL-578SC	59.25" x 24" x 78"	1,120	4 (14" x 57")	208-240/60/1 • 1 HP	NEMA 6-20P	5 AMPS
<input type="checkbox"/> RSSL-678SC	71.25" x 24" x 78"	1,180	8 (14" x 34")	208-240/60/1 • 1 HP	NEMA 6-20P	6 AMPS

- Case temperature will vary if the air curtain is disrupted.
- Electrical Requirement – The minimum circuit ampacity and maximum fuse size is 20 amps.
- Refrigerated cases are designed to operate in a maximum of 75°F ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.
- If GFCI is required, a GFI Breaker must be used in lieu of GFCI receptacle.



The Signature of Quality

FEDERAL INDUSTRIES

A Standex Company

215 FEDERAL AVENUE, BELLEVILLE, WISCONSIN 53508-9201

PHONE: 800-356-4206

EMAIL: geninfo@federalind.com

FAX: 608-424-3234

WEBSITE: www.federalind.com



200-HW Series

Waterless Hot Food Well



Unlike traditional steam tables or dry wells, waterless hot food wells from Alto-Shaam feature radiant Halo Heat® technology that evenly surrounds food without the use of extremely hot elements, added humidity or fans. Extend hold times, maintain food quality and reduce operating costs to maximize return on investment.



Standard Features

- Extend food holding times with efficient, precise Halo Heat® technology
- Maintain food quality without the use of extremely hot elements, added humidity or fans
- Increase sales with attractive food presentation and quality
- Reduce installation and operating costs with no water or plumbing needed
- Save on maintenance costs, eliminating lime and scale buildup associated with traditional steam tables
- Increase employee and customer safety with elimination of hot water and steam
- Provide optimal holding temperatures with an adjustable thermostat that can be flush-mounted into the counter or a location out of sight from customers
- Set ideal holding temperatures for any dish with an individual well control option
- HWLF models feature a large flange
- HWI and HWILF models are controlled by two (2) separate adjustable thermostats
- 200-HW/D4, 200-HW/D6, 200-HWLF/D4, and 200-HWLF/D6 models include four (4) half/third-size divider bars and one (1) large pan divider bar
- 200-HW/D443 and 200-HW/D643 models include six (6) third-size divider bars and one (1) large pan divider bar
- 200-HWI/D4, 200-HWI/D6, 200-HWILF/D4, and 200-HWILF/D6 models include four (4) half/third-size divider bars
- 200-HWI/D443 and 200-HWI/D643 models include six (6) third-size divider bars

200-HW/D4

Configurations (select one)

- | | |
|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> 200-HW/D4 | <input type="checkbox"/> 200-HW/D6 |
| <input type="checkbox"/> 200-HW/D443 | <input type="checkbox"/> 200-HW/D643 |
| <input type="checkbox"/> 200-HWLF/D4 | <input type="checkbox"/> 200-HWLF/D6 |
| <input type="checkbox"/> 200-HWI/D4 | <input type="checkbox"/> 200-HWI/D6 |
| <input type="checkbox"/> 200-HWI/D443 | <input type="checkbox"/> 200-HWI/D643 |
| <input type="checkbox"/> 200-HWILF/D4 | <input type="checkbox"/> 200-HWILF/D6 |

Electrical

- | | |
|-------------------------------|-----------------------------------|
| <input type="checkbox"/> 120V | <input type="checkbox"/> 208-240V |
| <input type="checkbox"/> 230V | |

Control box cord location

- ☐ Back, standard
- ☐ Bottom, optional

Accessories (select all that apply)

- ☐ Pan divider bar—half-size/third-size (11318)
- ☐ Pan divider bar—full-size (16019)
- ☐ Pan divider bar—D443/D643 size (1012405)
- ☐ Locking kit (5020849)



2
4
6
8

CAPACITY

- Two full-size of GN 1/1 pans
- Four half-size or GN 1/2 pans
- D4, D6: Six third-size or GN 1/3 pans
- D443, D643: Eight third-size or GN 1/3 pans
- D4: 48 lb [23 kg] product maximum; 29 qt [28 L] volume maximum
- D6: 72 lb [33 kg] product maximum; 44 qt [42 L] volume maximum
- D443: 63 lb [29 kg] product maximum; 37.8 qt [35.5 L] volume maximum
- D643: 96 lb [44 kg] product maximum; 57.3 qt [53.5 L] volume maximum



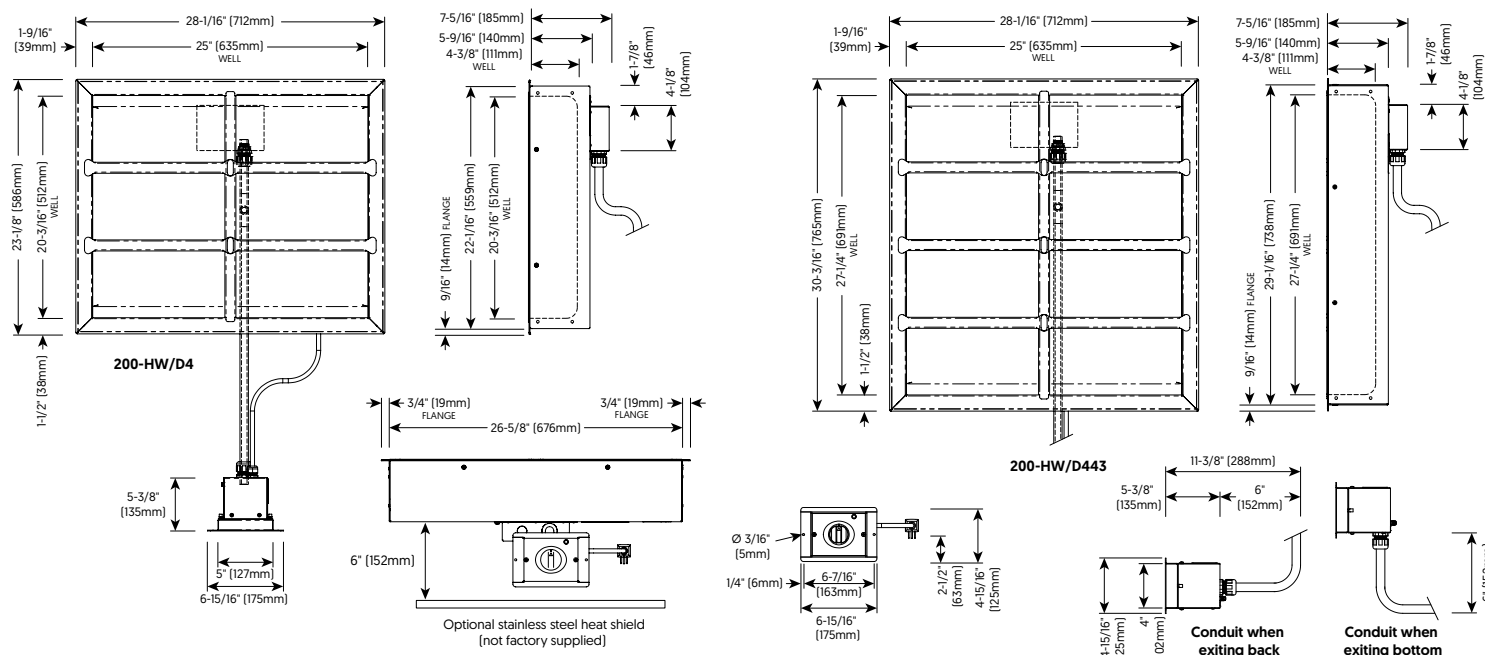
IP X3



200-HW Series

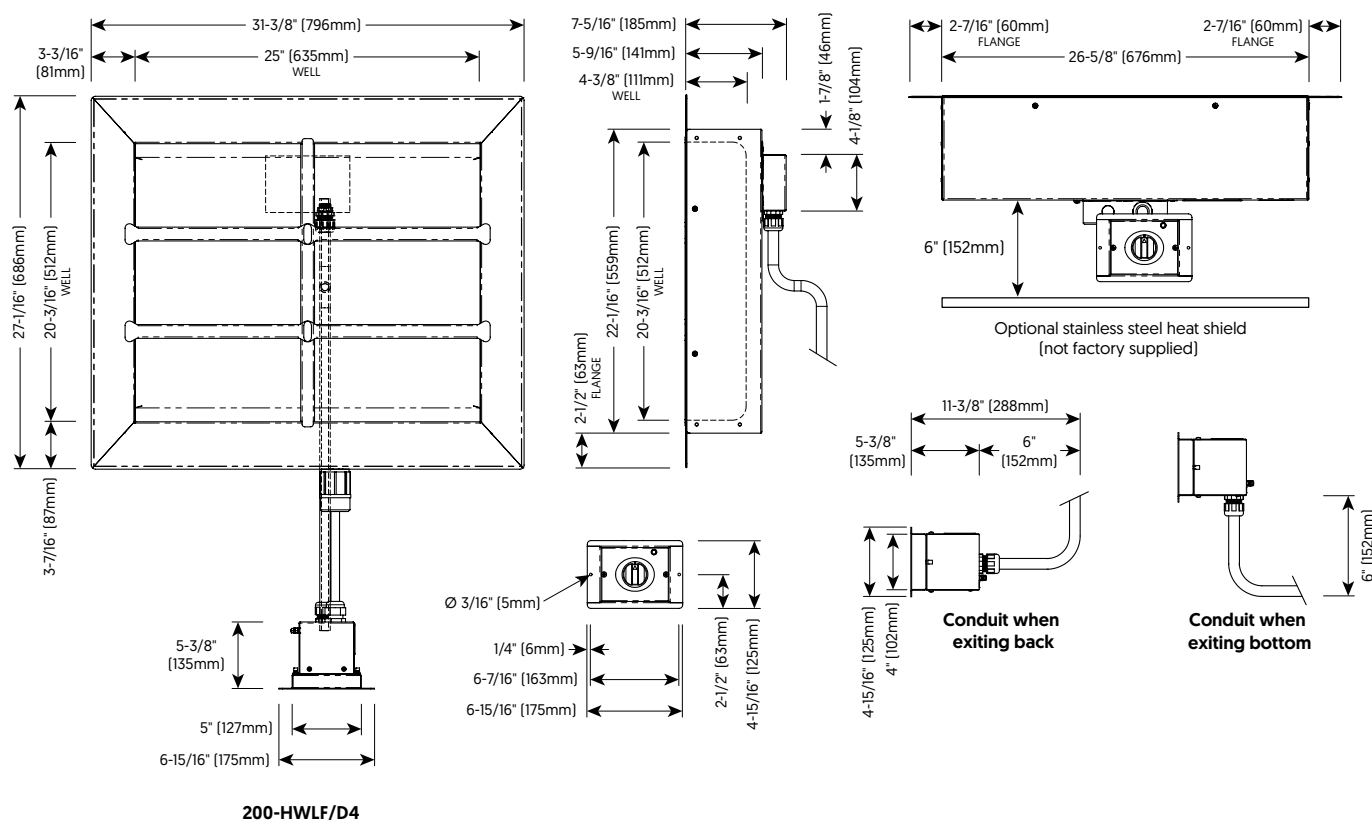
Specification

ALTO-SHAAM



200-HWLF Series

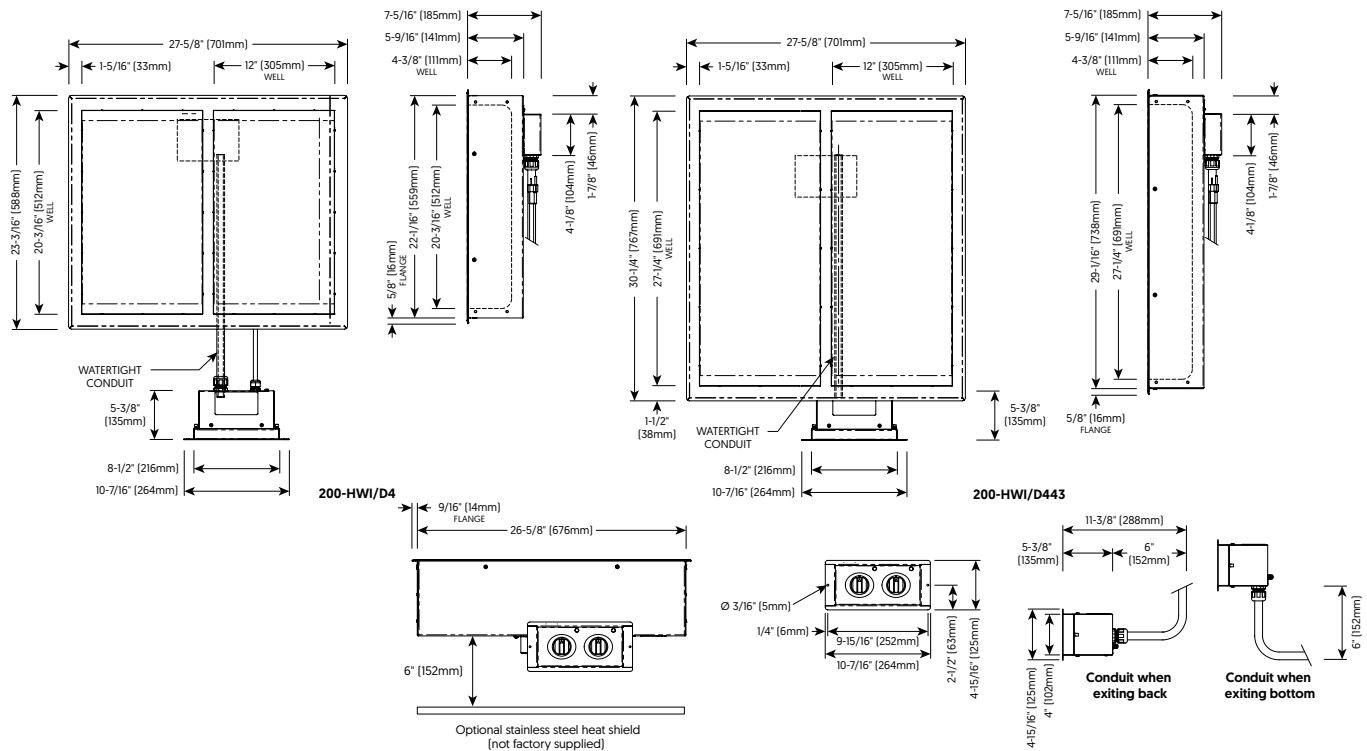
Specification



200-HWI Series

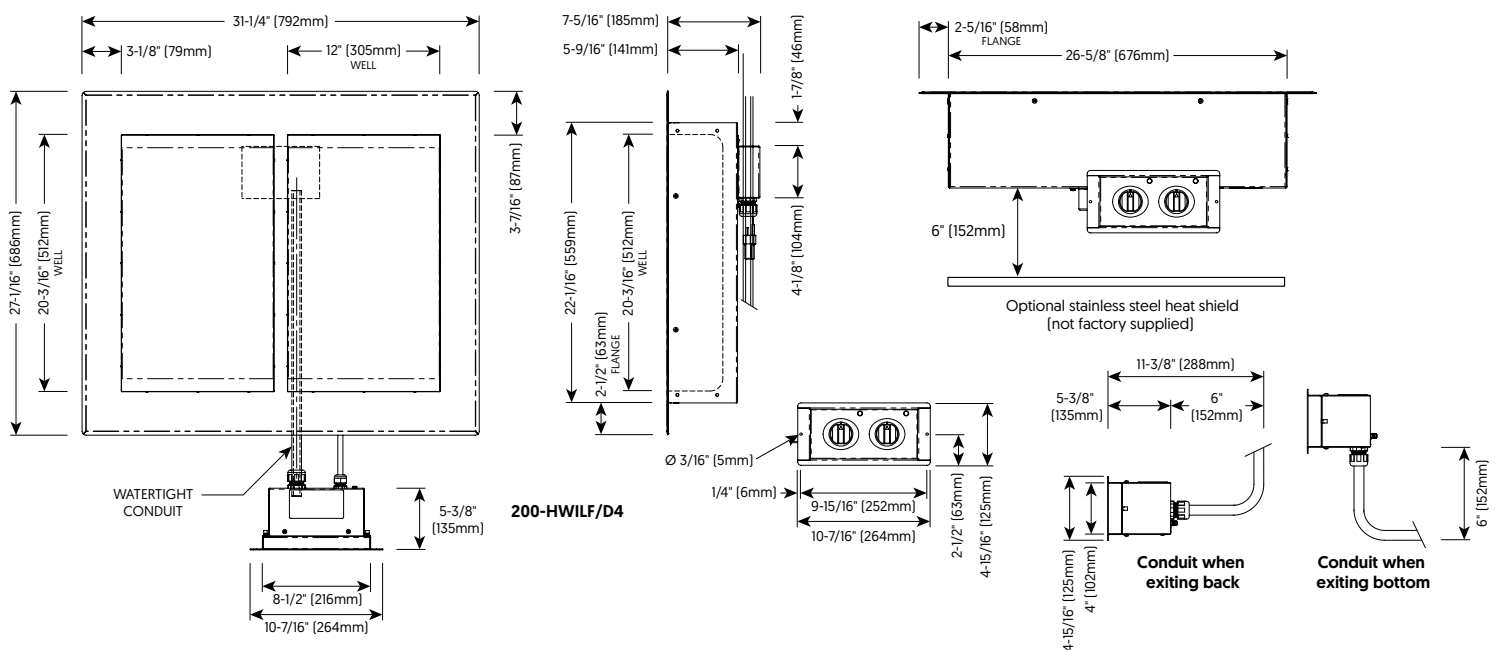
Specification

ALTO-SHAAM



200-HWILF Series

Specification



200-HW Series



DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)
200-HW/D4	7-5/16" x 28-1/16" x 23-1/8" [185mm x 712mm x 586mm]	4-3/8" x 25" x 20-3/16" [111mm x 635mm x 512mm]
200-HW/D6	9-5/16" x 28-1/16" x 23-1/8" [235mm x 712mm x 586mm]	6-3/8" x 25" x 20-3/16" [162mm x 635mm x 512mm]
200-HW/D443	7-5/16" x 28-1/16" x 30-3/16" [185mm x 712mm x 765mm]	4-3/8" x 12" x 27-1/4" [111mm x 304mm x 691mm]
200-HW/D643	9-3/16" x 28-1/16" x 30-3/16" [233mm x 712mm x 765mm]	6-3/8" x 12" x 27-1/4" [162mm x 304mm x 691mm]
200-HWLF/D4	7-5/16" x 31-3/8" x 27-1/16" [185mm x 796mm x 686mm]	4-3/8" x 25" x 20-3/16" [111mm x 635mm x 512mm]
200-HWLF/D6v	9-1/4" x 31-3/8" x 27-1/16" [234mm x 796mm x 686mm]	6-3/8" x 25" x 20-3/16" [162mm x 635mm x 512mm]
200-HWI/D4	7-5/16" x 27-5/8" x 23-3/16" [185mm x 701mm x 588mm]	4-3/8" x 12" x 20-3/16" [111mm x 304mm x 512mm]
200-HWI/D6	9-5/16" x 27-5/8" x 23-3/16" [235mm x 701mm x 586mm]	6-3/8" x 12" x 20-3/16" [162mm x 304mm x 512mm]
200-HWI/D443	7-5/16" x 27-5/8" x 30-1/4" [185mm x 701mm x 767mm]	4-3/8" x 12" x 27-1/4" [111mm x 304mm x 691mm]
200-HWI/D643	9-1/4" x 27-5/8" x 30-1/4" [234mm x 701mm x 767mm]	6-3/8" x 12" x 27-1/4" [162mm x 304mm x 691mm]
200-HWILF/D4	7-5/16" x 31-1/4" x 27-1/16" [185mm x 792mm x 686mm]	4-3/8" x 12" x 20-3/16" [111mm x 304mm x 512mm]
200-HWILF/D6	9-5/16" x 31-1/4" x 27-1/16" [225mm x 792mm x 686mm]	6-3/8" x 12" x 20-3/16" [162mm x 304mm x 512mm]

Model	Net Weight	Ship Weight**	Ship Dimensions (L x W x H)**
200-HW/D4	40 lb [18 kg]	115 lb [52 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HW/D6	45.5 lb [21 kg]	110 lb [50 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HW/D443	50 lb [23 kg]	Contact factory	Contact factory
200-HW/D643	56 lb [25 kg]	120 lb [54 kg]	40" x 32" x 15" [1016mm x 813mm x 381mm]
200-HWLF/D4	43 lb [20 kg]	100 lb [45 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWLF/D6	48 lb [22 kg]	110 lb [50 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWI/D4	50 lb [23 kg]	120 lb [54 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWI/D6	56.25 lb [26 kg]	116 lb [53 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWI/D443	62 lb [28 kg]	Contact factory	Contact factory
200-HWI/D643	69.5 lb [32 kg]	120 lb [54 kg]	35" x 35" x 26" [889mm x 889mm x 660mm]
200-HWILF/D4	54.25 lb [25 kg]	100 lb [45 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]
200-HWILF/D6	60.5 lb [27 kg]	110 lb [50 kg]	35" x 35" x 19" [889mm x 889mm x 483mm]

**Domestic ground shipping information. Contact factory for export weight and dimensions.

Cutout Dimensions

Model	Non-combustible Surface Cutout (L x W)	Combustible Surface Cutout (L x W)^	Control Box Cutout (H x W x D)*
200-HW/D4	26-13/16" x 22-1/8" [681mm x 562mm]	---	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HW/D6	26-13/16" x 22-1/8" [681mm x 562mm]	---	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HW/D443	26-13/16" x 29-1/8" [681mm x 740mm]	---	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HW/D643	26-13/16" x 29-1/8" [681mm x 740mm]	---	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HWLF/D4	26-13/16" x 22-1/8" [681mm x 562mm]	28-13/16" x 24-1/16" [732mm x 611mm]	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HWLF/D6	26-13/16" x 22-1/8" [681mm x 562mm]	28-13/16" x 24-1/16" [732mm x 611mm]	4-1/4" x 5-1/4" x 11-3/8" [108mm x 133mm x 288mm]
200-HWI/D4	26-13/16" x 22-1/8" [681mm x 562mm]	---	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWI/D6	26-13/16" x 22-1/8" [681mm x 562mm]	---	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWI/D443	26-13/16" x 29-1/8" [681mm x 740mm]	---	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWI/D643	26-13/16" x 29-1/8" [681mm x 740mm]	---	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWILF/D4	26-13/16" x 22-1/8" [681mm x 562mm]	28-13/16" x 24-1/16" [732mm x 611mm]	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]
200-HWILF/D6	26-13/16" x 22-1/8" [681mm x 562mm]	28-13/16" x 24-1/16" [732mm x 611mm]	4-1/4" x 8-3/4" x 11-3/8" [108mm x 222mm x 288mm]

^Large flange wells only.

*Allow 6" [152mm] clearance from control box to conduit bend.



CHECK FIRST

- Appliance must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Some foods may require additional overhead heating. Always monitor the food temperature and add overhead heating when needed.
- Countertop material must withstand temperatures up to 200°F [93°C].
- A stainless steel heat shield is recommended if the area under the appliance is used for storage.

200-HW Series

ALTO-SHAAM



Heat of rejection

200-HW	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	162	0.05

1" (25 mm) from
combustible surfaces

Model		V	Ph	Hz	A	kW	Cord & Plug
200-HW/D4 and /D6, 200-HWLF/D4 and /D6, 200-HWI/D4 and /D6, 200-HWILF/D4 and /D6	120V	120	1	50/60	10.0	1.2	NEMA 5-15p 15A-125V plug
	208-240V	208	1	50/60	4.3	0.9	NEMA 6-15p 15A-250V plug
		240	1	50/60	5.0	1.2	[U.S.A. only]
	230V	230	1	50/60	5.2	1.2	CEE 7/7 plug rated 250V
							CH2-16p plug rated 250V
							BS 1363 [U.K. only] plug rated 250V
200-HW/D443, 200-HW/D643, 200-HWI/D443, 200-HWI/D643	120V	120	1	50/60	13.5	1.6	NEMA 5-20p 15A-125V plug
	208-240V	208	1	50/60	5.8	1.6	NEMA 6-15p 15A-250V plug
		240	1	50/60	6.8	1.6	[U.S.A. only]
	230V	230	1	50/60	6.5	1.6	CEE 7/7 plug rated 250V
							CH2-16p plug rated 250V
							BS 1363 [U.K. only] plug rated 250V

Cord length: 120V: 6 ft [1.8 m]; 208-240V: 9 ft [2.7 m]; 230V [CEE]: 9 ft [2.7 m];
230V [CH, BS]: 8 ft [2.5 m]

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Job _____ Item No. _____

Pro-Max 2.0® Sandwich Grill

☐PGT7 ☐PGT7E ☐PGT7I ☐PGT7IE ☐PST7 ☐PST7E ☐PST7I ☐PST7IE
☐PGT14 ☐PGT14D ☐PGT14E ☐PGT14I ☐PGT14IE ☐PGT14IEGT ☐PGT14IT
☐PGT14T ☐PST14 ☐PST14D ☐PST14E ☐PST14I ☐PST14IE ☐PST14IT
☐PST14IEGT ☐PST14IGT ☐PST14ITGT ☐PST14T



PGT14T [new models will utilize a different label design]

DESCRIPTION

The Star Pro-Max 2.0® sandwich grills are designed to cook wraps, sandwiches, chicken breasts, hamburgers, and much more. The design is compact and portable providing flexibility. These grills can come with smooth, grooved, or combination surfaces, made of aluminum or iron. The available electronic temperature control and timer are industry leading options.

SPECIFICATIONS

The PST- and PGT-series sandwich grills will be constructed in the U.S.A. with a corrosion-resistant stainless steel body. The hinge mechanism will use a heavy-duty torsion spring design. Depending on model, the grill will come with grooved, smooth, or combination smooth bottom/grooved top cooking surface. The plates will also be either aluminum or iron depending on model. The grill's "flat landing" opening will provide consistent contact heating to items up to three [3] inch (76 mm) thick. The grill will operate between 175°F (79°C) and 550°F (288°C). The power will be single phase. Each unit will come with a pre-wired six [6] foot (183 cm) cord with a standard NEMA plug consistent with the certification and amperage of the unit.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- Heavy-duty spring hinge system tested to millions of cycles for a lifetime of durable, problem free operation
- Three [3] inch (76 mm) "flat landing" opening accommodates the largest sandwiches with consistent contact and heating
- Aluminum or cast iron cooking surfaces
- Grooved, smooth or combination smooth bottom/grooved top cooking surfaces
- Multiple control options—analogue temperature with or without digital timer, or electronic.
- Heavy-gauge oil and water resistant conduit protects electrical connections

OPTIONS & ACCESSORIES

- Aluminum or iron cooking surfaces
- single plate or split top for two-sided use [14-inch only]
- smooth, grooved, or combination smooth bottom/grooved top cooking surface
- electronic temperature control and timer or electronic timer only

SANDWICH GRILL MODEL FORMULA

plate style ☐grooved [PGT] ☐smooth [PST]

grill width ☐7 [7] ☐14 [14]

plate material ☐aluminum [no letter] ☐iron [I]

options ☐no timer [no letter] ☐electronic timer [T]

☐electronic temp. control and timer [E]

☐split-top [D, includes "E" option]

specialty options ☐smooth bottom/grooved top [GT]

CERTIFICATIONS



STAR MANUFACTURING INTERNATIONAL INC.

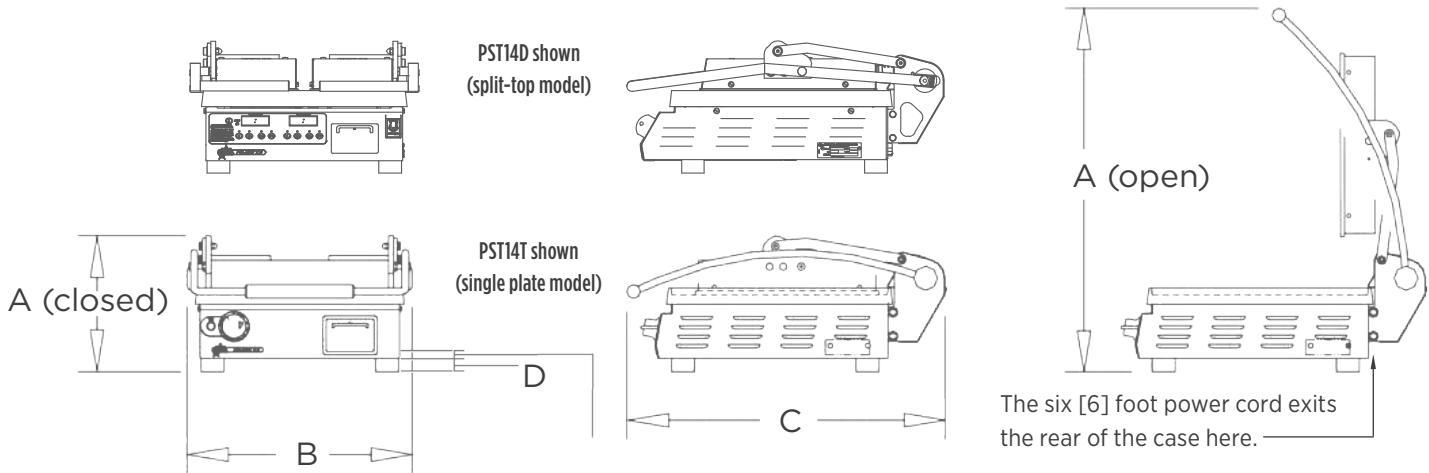
265 Hobson Street • Smithville, Tennessee 37166
Telephone 888 356 5362 • Fax 314 781 5445
www.star-mfg.com

Printed in the U.S.A. • ZM-ZZ1285 • Rev F • 12.2017
Specifications are subject to change without notice and are not intended for installation purposes.



Pro-Max 2.0® Sandwich Grill

□PGT7 □PGT7E □PGT7I □PGT7IE □PST7 □PST7E □PST7I □PST7IE
 □PGT14 □PGT14D □PGT14E □PGT14I □PGT14IE □PGT14IEGT □PGT14IT
 □PGT14T □PST14 □PST14D □PST14E □PST14I □PST14IE □PST14IT
 □PST14IEGT □PST14IGT □PST14ITGT □PST14T



The cord exits approximately .625 in. (159 mm) up from the base of each model and from the right side [looking from the front] the cord is 1.5 in. (38 mm) from the side on the 7-in. model and 3.375 in. (86 mm) on the 14-in. model.

GRILL SIZE	VOLTS	WATTS	AMPS	PLUG	TWO-SIDED COOKING SURFACE	LOWER PLATEN SURFACE
7 in.	120 230 240	1,425 1,310 1,425	11.9 5.7 5.9	5-15P CEE7-7 6-15P	13.4 in. x 6.5 in. (340 mm x 165 mm)	7.5 in x 14.2 in. (191 mm x 361 mm)
14 in. single	120 230 [aluminum] 230 [iron] 208/240 [aluminum] 208/240 [iron]	1,800 1,650 3,306 1,350/1,800 2,700/3,600	15 7.2 14.4 6.5/7.5 13/15	5-15P ¹ CEE7-7 CEE7-7 6-15P 6-20P	13.5 in. x 13.5 in. (343 mm x 343 mm)	14.5 in x 14.2 in. (368 mm x 361 mm)
14 in. split-top	120 230 208/240	2,300 2,112 1,728/2,300	19.2 9.2 8.3/9.6	5-20P ² CEE7-7 6-15P	13.4 in. x 6.5 in. ⁶ (340 mm x 165 mm) ⁶	14.5 in x 14.2 in. (368 mm x 361 mm)

¹5-20P for CSA

²5-30P for CSA

⁶this model uses two [2] platens this



					WEIGHT SHOWN BELOW AS ALUMINUM [IRON]	
GRILL SIZE	HEIGHT CLOSED-OPEN [A]	WIDTH [B]	DEPTH [C]	LEG HEIGHT [D]	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
7 in.	10 in.-26.6 in. (254 mm-676 mm)	10.375 in. (264 mm)	23.3 in. (592 mm)	1 in. (25 mm)	55 lb. [69 lb.] (24.9 kg [31.3 kg])	44 lb. [58 lb.] (20 kg [25.9 kg])
14 in.	10.5 in.-27.125 in. ⁵ (267 mm-689 mm) ⁵	16.5 in. (419 mm)	23.3 in. (592 mm)	1 in. ⁵ (25 mm) ⁵	75 lb. [108.5 lb.] ⁴ (34 kg [49.2 kg])	62 lb. [95.5 lb.] ⁴ (28.1 kg [43.3 kg])

⁴split-top weight approx. 81 lb. (36.7 kg) installed, approx. 94 lb. (42.6 kg) shipped

⁵add 2 inches (51 mm) for iron plate models

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



STAR MANUFACTURING INTERNATIONAL INC.

265 Hobson Street • Smithville, Tennessee 37166
 Telephone 888 356 5362 • Fax 314 781 5445
 www.star-mfg.com

Printed in the U.S.A. • 2M-Z21285 • Rev F • 12.2017
 Please refer to the owner's manual for information regarding installation or use.



HBB0N1

CVap® Hold/Serve Drawer

SPECIFICATIONS

Short Form Specs

Winston CVap Hold/Serve Drawer, model HBB0N1 with electronic differential controls to provide food temperature control from 90 to 180°F (32 to 82°C) and maintain food texture with settings from 90 to 180°F (32 to 82°C). 250°F (121°C) maximum drawer temperature. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for holding hot foods, consisting of an air heater and water heater to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

Construction

Control	Electronic differential control allows precise control of food temperature and food texture.
Capacity	1 Steam Table Pan (12" x 20" x up to 6") 2 Half Steam Table Pan (12" x 10" x up to 6") 3 Third Steam Table Pan (12" x 7" x up to 6") 1 Gastronorm Pan 1/1
Weight Tolerance	20 lbs. (9.04 kg.) per rack.
Electrical	Supplied with 84" (2,134 mm) (minimum) power cord and plug.
Drawer	Accepts one full steam table pan (6" (152 mm) deep), two half steam table pans, three third steam table pans, or one 1/1 gastronorm pans. Easy to remove and replace.
Materials	Interior to be stainless steel to provide ease of cleaning and long service life with reasonable use and care.
Water Fill	Operated manually with easy fill spout. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.
Installation Requirements	Units to be installed with 2" (51mm) clearance on sides and may not be installed within proximity to anything emitting heat that would allow the exterior of the Winston cabinet to exceed surface temperatures of >200°F. Refer to owner's manual for specific installation requirements. Generally, this equipment is not required to be installed under Type 1 or Type 2 Hoods; however, check local health and fire codes for requirements specific to the location.



HBB0N1
CVAP HOLD/SERVE
Electronic Differential Controls

**SINGLE DRAWER,
FANLESS MODEL (SHOWN)**



CVap® Hold/Serve Drawers are designed for high quality holding and serving of a wide variety of menu items for extended times. They are ideal for holding, warming, and serving.



WINSTON FOODSERVICE
2345 Carton Drive | Louisville, KY 40299 USA
winstonfoodservice.com | 800.234.5286 | +1.502.495.5400
Specifications subject to change without notice.

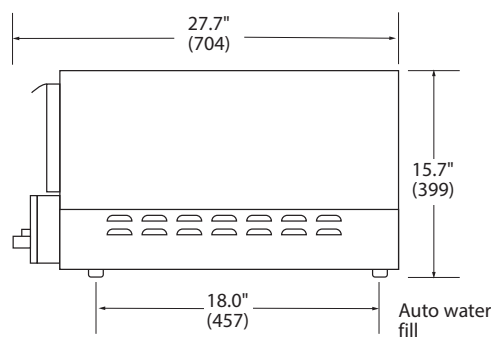
JOB

ITEM#

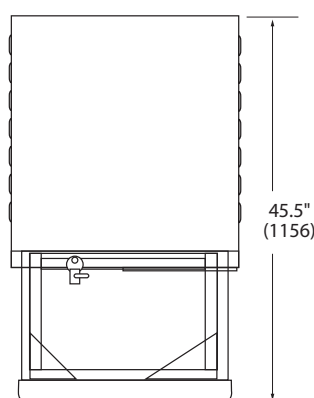


HBB0N1

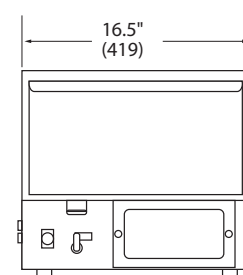
CVap® Hold/Serve Drawer



Side





Plan



Front

Drawings not to scale.

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
1 STP 2 Half STP 3 Third STP 1 GP 1/1 Accepts up to 6" deep pans	H½= 15.7" (399)	US / CANADA							
	H2= 17.2" (437)	120	60	1	12.0	1440	US 5-15P 	95 (43)	6.2 (0.18)
	H3= 18.9" (480)						CAN 5-20 		
	H4= 19.7" (500)	INTERNATIONAL							
	H6= 21.7" (551)	230*	50/60	1	6.3	1440	N/A	95 (43)	call factory
W= 16.5" (419)									
	D= 27.7" (704)								

STP= Steam Table Pan (12" x 20" x up to 6") • GP= Gastronorm Pan • H½= bumper feet • H2=2"legs H4= 4" legs • H6= 6" legs • H3= 3" casters

CONTROLLED VAPOR TECHNOLOGY (U.S. patent # 5,494,690) establishes that the water vapor content in the drawer is the same as that of the food. This unique process controls moisture evaporation and saturation, so crisp foods stay crisp, and moist foods stay moist.

EASY-TO-USE CONTROLS Two electronic differential control key sets are easy to understand and reliable. These controls never need field calibration.

FOOD TEMP KEYS allow control of food temperature from 90 to 180°F (32 to 82°C).

FOOD TEXTURE KEYS maintain just-cooked texture. Set near food temperature for moist foods, or set higher for crisp foods. 250°F (121°C) maximum drawer temperature.

BUILT TO LAST WITH QUALITY CRAFTSMANSHIP, High grade stainless steel construction and full perimeter insulation.

ALLOWS FOR BETTER CONTROL OF FOOD QUALITY, hold your menu items at just-cooked quality and precise serving temperatures for extended times.

INDUSTRY COMPLIANT, CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, NSF, and others.

WARRANTY. Limited one year warranty. Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

Standard (No additional cost):

1. Voltage: 120V
*Inquire about additional international voltages available.
2. Bumper feet ½" (13mm)

Optional (Additional cost):

1. 2" (51mm) legs
2. 4" (102 mm) legs
3. 6" (152mm) legs
4. 3" (76mm) casters
5. Control cover
6. Extended Warranty

Accessories & Supplies (Additional cost):

PS3177 Drawer Tray Perforated-N

FOR WINSTON FOODSERVICE PARTS, ACCESSORIES, AND SUPPLIES ONLINE!

foodservice.winstonind.com/parts-supplies



WINSTON FOODSERVICE

2345 Carton Drive | Louisville, KY 40299 USA
winstonfoodservice.com | 800.234.5286 | +1.502.495.5400

Specifications subject to change without notice.

Copyright © 2020
DOC050118C rev27 | wp 01.08.20

SANDWICH UNIT REFRIGERATOR

Model: SW32N12M

Natural Refrigerant R-290 Model

32" Mighty Top Sandwich Unit Refrigerator with Solid Door - 12 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 lock	Modified pan openings
Adjustable legs	

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:

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

CABINET ARCHITECTURE

2" non-CFC polyurethane foam insulation

Smooth, polished chrome door handle

Spring loaded, self closing door

Magnetic snap-in door gasket

Heavy-duty, epoxy-coated steel shelf

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 door

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

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	9.0 (253 cu l)
1/6 Size Pans (4" deep)	12
Width, Overall (in.)	32 (813 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.)	3.9 (.4 sq m)
No. of Shelves	1
No. of Doors	1
Interior Depth (in.)	See Drawing
Interior Height (in.)	26 1/4 (667 mm)
Interior Width (in.)	28 (711 mm)

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/5
Capacity (BTU/Hr)*	1625

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.)	236 (107 kg)
Height - Crated (in.)	43 1/4 (1099 mm)
Width - Crated (in.)	40 (1016 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 Dunkserry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

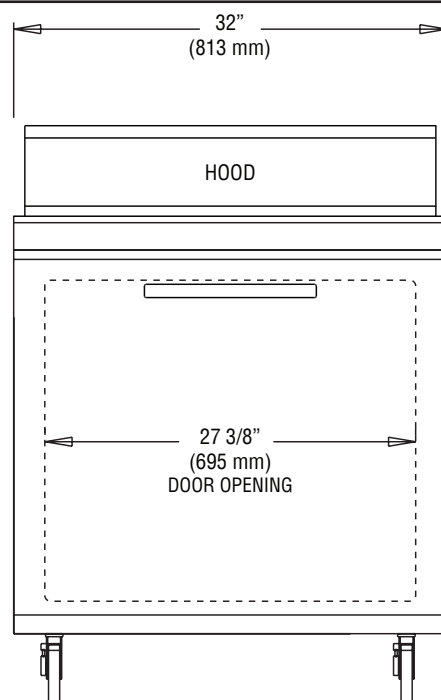
Due to our continued efforts in developing innovative products, specifications subject to change without notice.



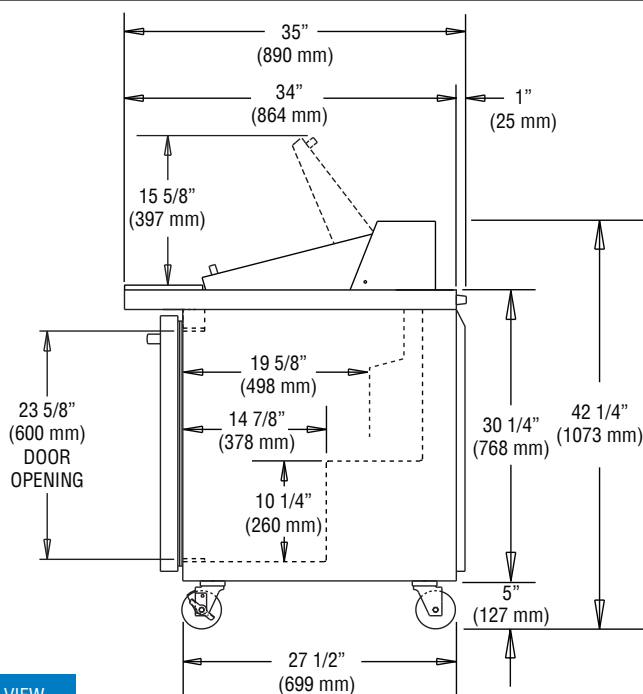
MADE IN THE U.S.A.

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

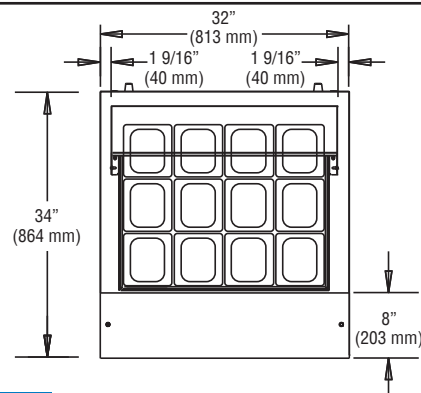
Model Plan Views



FRONT VIEW



SIDE VIEW



PAN TOP CONFIGURATION



THE Double Batch™

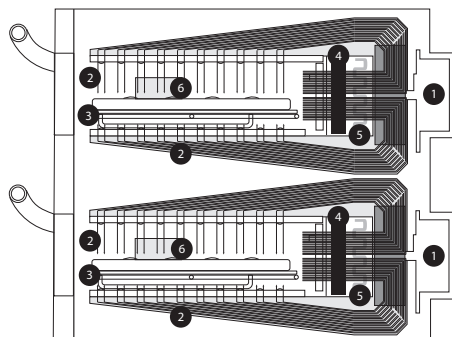


PERFORMANCE

The TurboChef® Double Batch™ oven has two independent cavities that circulate impinged air at speeds of up to 50 mph to create high heat transfer rates and reduced cook time. The oven utilizes variable speed blowers, oscillating racks, and catalytic converter, resulting in minimal energy input, high food quality, and ventless operation.

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 1.04 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Xenon Lights

Project _____

Item No. _____

Quantity _____

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Rubber seal for surface mounting

INTERIOR CONSTRUCTION

- 304 stainless steel
- Two fully insulated cook chambers
- Top and bottom jetplates

STANDARD FEATURES

- Simple and intuitive touch controls
- Multi-language user interface
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating air impingement system
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Stackable design (requires stacking kit)
- Smart menu system capable of storing up to 800 recipes: 400 recipes per cavity
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Wi-Fi compatible
- Free one-year subscription to TurboChef Connect menu management web portal
- Smart Voltage Sensor Technology* (N.A. only)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 4 Oven Legs (HHB-3205) – Optional



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

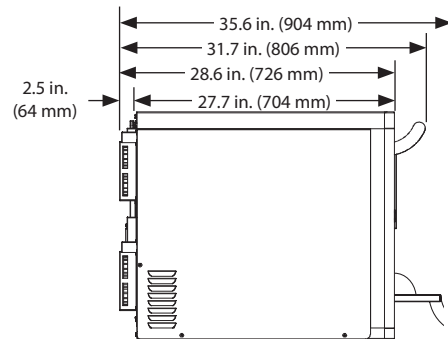
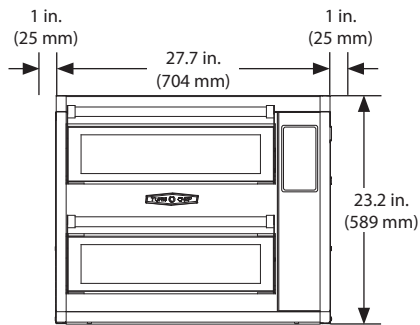
* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.






Double Batch™










DIMENSIONS

Single Units		
Height	23.2"	589 mm
Width	27.7"	704 mm
Depth (Door Open/Closed)	35.6" / 31.7"	903 mm / 806 mm
Weight	262 lb.	119 kg
Stacked Units		
Height	46.4"	1,179 mm
Width	27.7"	704 mm
Depth (Door Open/Closed)	31.7" / 35.6"	806 mm / 903 mm
Weight	524 lb.	238 kg
Cook Chamber		
Height	3.3"	84 mm
Width	18.1"	318 mm
Depth	17.07"	434 mm
Volume	0.59 cu.ft.	16.7 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	2"	51 mm
Sides	2"	51 mm

ELECTRICAL SPECIFICATIONS-SINGLE PHASE

Double Batch US Model (HHD-9500-1) - United States		 NEMA 6-50P
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,320/9,600 watts	
Double Batch UK Model (HHD-9500-2-UK) - International		 IEC 309, 3-pin, 63 A
Voltage	230 VAC	
Frequency	50 Hz or 60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch BK Model (HHD-9500-28-BK) - Brazil		 IEC 309, 3-pin, 63 A
Voltage	220 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch LA Model (HHD-9500-29-LA) - Latin America		 NEMA 6-50P
Voltage	220 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch JK Model (HHD-9500-23-JK) - Japan		 NEMA L6-50, PSE, 3-blade
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current	50 amps	
Max Input	8,700 watts	

ELECTRICAL SPECIFICATIONS-3-PHASE

Double Batch US Model (HHD-9500-14-DL) - United States		 NEMA 15-30P
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	30 amps	
Max Input	8,320/9,600 watts	
Double Batch ED Model (HHD-9500-3-ED) - International		 IEC 309, 4-pin, 32 A
Voltage	230 VAC	
Frequency	50 Hz or 60 Hz	
Current	29 amps	
Max Input	8,700 watts	
Double Batch EW Model (HHD-9500-4-EW) - International		 IEC 309, 5-pin, 32 A
Voltage	400 VAC	
Frequency	50 Hz or 60 Hz	
Current	20 amps	
Max Input	8,700 watts	
Double Batch AU Model (HHD-9500-11-AU) - International		 Clipsal, 5-pin, 20 A
Voltage	400 VAC	
Frequency	50 Hz	
Current	20 amps	
Max Input	8,700 watts	
Double Batch JD Model (HHD-9500-24-JD) - Japan		 NEMA L6-50, PSE 4-blade
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current	29 amps	
Max Input	7,900 watts	
Double Batch LD Model (HHD-9500-31-LD) - Latin America		 NEMA 15-30P
Voltage	220 VAC	
Frequency	60 Hz	
Current	29 amps	
Max Input	8,700 watts	
Double Batch BD Model (HHD-9500-32-BD) - Brazil		 IEC 309, 4-pin, 32 A
Voltage	220 VAC	
Frequency	60 Hz	
Current	29 amps	
Max Input	8,700 watts	

SHIPPING INFORMATION

U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.
International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.

Box size: 37" x 36" x 35" (940 mm x 914 mm x 889 mm)
Crate size: 39" x 40" x 36" (991 mm x 1016 mm x 914 mm)
Item class: 110 NMFC #26710 HS code 8419.81

Appx. boxed weight: 322 lb. (146 kg)
Appx. crated weight: 405 lb. (184 kg)

Minimum entry clearance required for box: 35.5"
Minimum entry clearance required for crate: 39.5"

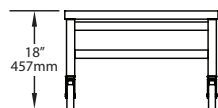
TurboChef Global Operations
2801 Trade Center Drive / Carrollton, Texas 75007 USA
US: 800.90TURBO (800.908.8726) / International: +1 214.379.6000
Fax: +1 214.379.6073 / turbochef.com

TurboChef recommends installing a type D circuit breaker for European installations.

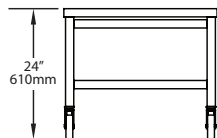
TurboChef reserves the right to substitute components or change specifications without notice.



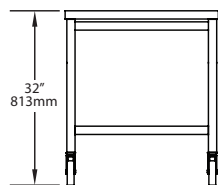
CART & STACKING STAND SPECIFICATIONS



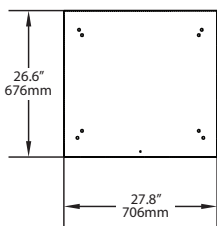
18" Oven Cart-Front



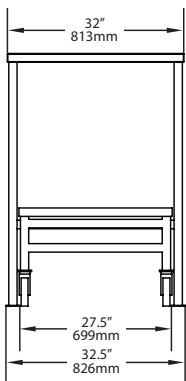
24" Oven Cart-Front



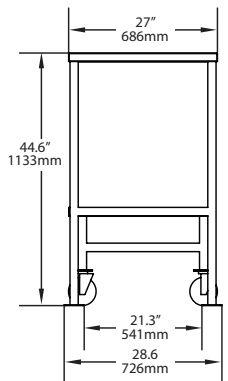
32" Oven Cart-Front



All Oven Carts-Top Shelf



Oven Stacking Stand-Front



Oven Stacking Stand-Side

OVEN DIMENSIONS WITH CARTS

Height - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
18" (457mm)	37" (940mm)	39.5" (1003mm)	38.5" (978mm)	42.3" (1074mm)	39.25" (997mm)
24" (610mm)	43" (1092mm)	45.5" (1156mm)	44.5" (1130mm)	48.3" (1227mm)	45.25" (1149mm)
32" (813mm)	51" (1295mm)	53.5" (1359mm)	52.5" (1334mm)	56.3" (1430mm)	53.25" (1353mm)

Height - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
18" (457mm)	65.85" (1673mm)	65.85" (1673mm)	68.9" (1750mm)	68.9" (1750mm)	56" (1422mm)	61" (1549mm)	58.5" (1486mm)	59" (1499mm)	60" (1524mm)	57.5" (1460mm)
24" (610mm)	-	-	-	-	62" (1575mm)	67" (1702mm)	64.5" (1638mm)	65" (1651mm)	66" (1676mm)	63.5" (1613mm)
32" (813mm)	-	-	-	-	-	-	-	-	-	-

Width - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
27.8" (706mm)	27.8" (706mm)	29" (737mm)	27.8" (706mm)	28.1" (714mm)	27.8" (706mm)

Width - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
27.8" (706mm)	32.5" (826mm)	32.5" (826mm)	32.5" (826mm)	32.5" (826mm)	27.8" (706mm)	29" (737mm)	29" (737mm)	27.8" (706mm)	29" (737mm)	27.8" (706mm)

Depth - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
26.6" (676mm)	28.2" (716mm)	32.25" (826mm)	31.5" (800mm)	31.1" (790mm)	31.25" (794mm)

Depth - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
26.6" (676mm)	31.25" (794mm)	31.25" (794mm)	31.1" (790mm)	31.25" (794mm)	28.2" (716mm)	32.25" (826mm)	32.25" (826mm)	31.5" (800mm)	32.25" (826mm)	31.5" (800mm)

Project _____

Item No. _____

Quantity _____

PART NUMBERS

- 18" Oven Cart: NGC-1217-2
- 24" Oven Cart: NGC-1217-1
- 32" Oven Cart: NGC-1217-3
- Stacking Stand (i3 and i5, for use with 18" cart only): i5-9369

CONSTRUCTION

- Stainless steel top shelf and frame
- Integrated locking casters (Oven Carts only)

COMPATIBILITY

- C3 Oven: Remove legs and attach to inner mounting holes with provided hardware
- NGC Oven: Remove legs and attach to outer mounting holes with provided hardware
- HHB Oven: Attach to outer mounting holes with HHB Oven Cart Clamp Set (see Stacking Hardware below)
- i5 and i3 Oven: Place oven on top shelf. Oven is sealed to the top shelf via integrated rubber-base gasket

CAUTION: Seals, attachments, and locking the casters will not prevent injury or oven damage if the oven is forcefully pulled or not properly attached.

STACKING HARDWARE

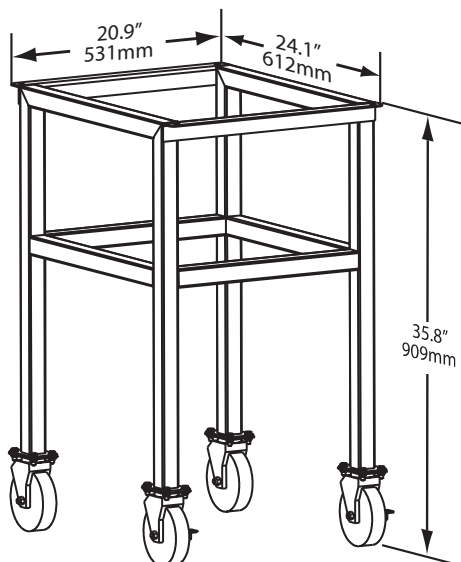
CAUTION: Ovens cannot be safely stacked using 32" cart.

- C3 and NGC Stacking Bracket (P/N:TC3-0323)
- NGC Sorbothane® Stacking Mat (P/N: NGC-1342-1)
- HHB Stacking Bracket (P/N: HHB-8165)
- HHB Oven Cart Clamp Set (P/N: HHB-8206)

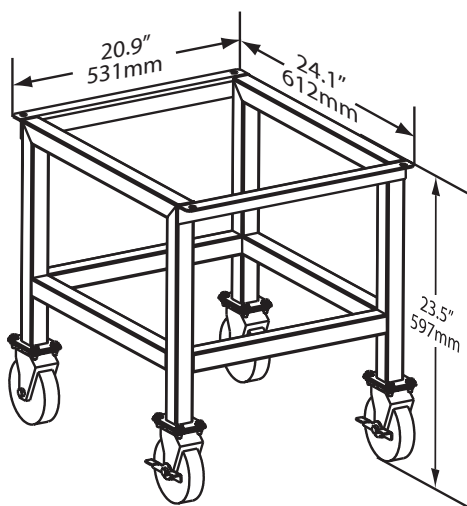
NOTE: See DOC-1032 for comprehensive stacking information.



HhC 2020 OVEN CARTS



HhC 2020 Oven Cart (35.8")



HhC 2020 Oven Cart (23.5")

Project _____

Item No. _____

Quantity _____

PART NUMBERS

- 35.8" Oven Cart: HCT-3004-1
- 23.5" Oven Cart: HCT-3004-2

CONSTRUCTION

- Stainless steel frame
- Integrated locking casters

COMPATIBILITY

- HhC 2020 Oven: Remove legs and attach to mounting holes with provided hardware
 - 35.8" Oven Cart supports one oven
 - 23.5" Oven Cart supports two or three stacked ovens (one HCT-3001 Stacking Bracket Kit is required to stack two ovens, and two HCT-3001 kits are required to stack three ovens)

⚠ CAUTION: Attachments and locking the casters will not prevent injury or oven damage if the oven is forcefully pulled or not properly attached.

⚠ CAUTION: Ovens cannot be safely stacked using 35.8" cart.

OVEN DIMENSIONS WITH CARTS

Cart Dimensions	Width (with extensions)	Width (without extensions)	Depth	Height Single Oven	Height Double Stacked	Height Triple Stacked
Height: 35.8" (909 mm) Width: 20.9" (531 mm) Depth: 24.1" (612 mm)	60.1" (1527mm)	48.3" (1227mm)	35.7" (907mm)	48.8" (1240mm)	-	-
Height: 23.5" (597 mm) Width: 20.9" (531 mm) Depth: 24.1" (612 mm)	60.1" (1527mm)	48.3" (1227mm)	35.7" (907mm)	36.5" (927mm)	49.5" (1257 mm)	62.5" (1588mm)



X Series 24" Gas Restaurant Range

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

X Series 24" Gas Restaurant Range

Models

- X24-4L
- X24-4S



Model X24-4L

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 4" (102mm) plate rail
- Stainless steel backguard w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- Durable easy to read control knobs
- Easy to clean 6" (152mm) steel core, injection molded legs
- Pressure regulator, 3/4" NPT

Standard on Applicable Models:

- Ergonomic split cast iron top ring grates
- 30,000 Btuh/ 8.79 kW 2 piece cast iron "Q" style donut open burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control
- 4-1/4" (108mm) wide grease trough
- Straight steel tube oven burner 25,000 Btuh/7.33 kW
- Space saver oven with ribbed porcelain oven bottom and door interior, aluminized top, sides and back
- Oven thermostat w/ Low to 500° F (260° C)
- Nickel plated oven rack with two fixed position oven rack guides
- Heavy duty oven door w/keep-cool handle
- Open storage base in lieu of oven

Options & Accessories

- Low profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- 6" (152mm) swivel casters (4), withfront locking
- Celsius temperature dials

Specifications

Gas restaurant series range with space saver oven. 23-5/8" (600mm) wide with a 27" (686mm) deep work top surface. Stainless steel front, sides and 4"(102mm) wide front rail. 6" (152mm) legs with adjustable feet. Four robust 2 piece 30,000 Btuh/8.797 kW (Natural gas), cast open burners set in split cast iron ergonomic grates. Porcelain oven bottom and door liner. Three position fixed rack guide w/one oven rack. Heavy duty oven door with "keep cool" door handle. Straight steel tube oven burner 25,000 Btuh/7.33 kW (natural gas) provides quality bake and good recovery. Oven thermostat ranges from Low to 500° F (260° C). Available with storage base in lieu of oven.

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

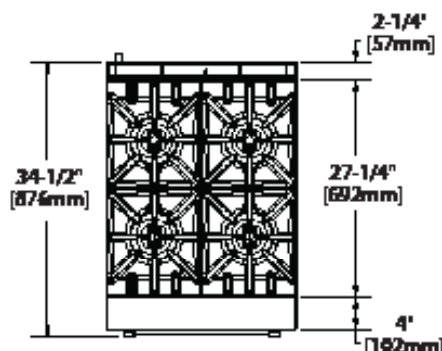
General Inquires 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
 7009
 12/18





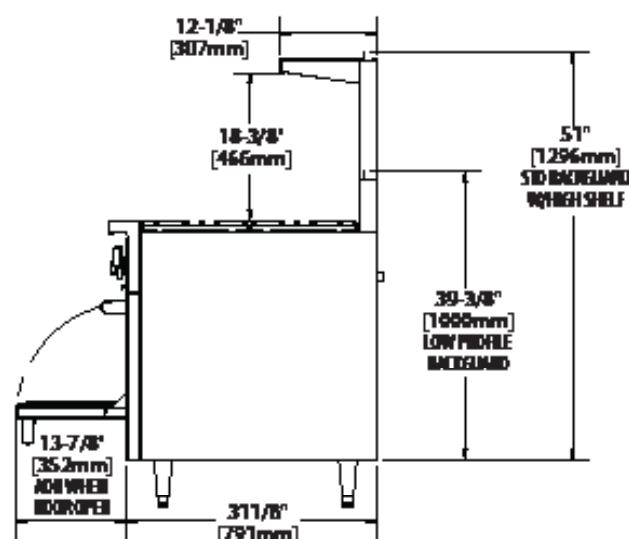
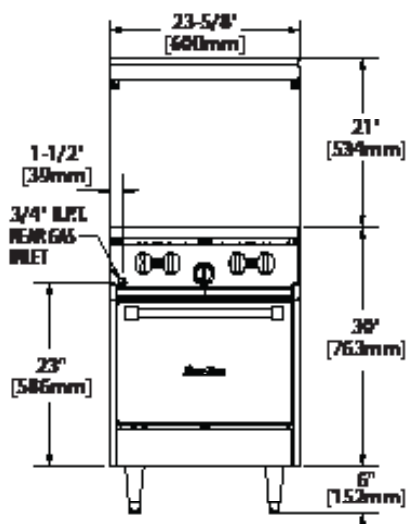
X Series 24" Gas Restaurant Range



Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

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



Model Number	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu Ft
X24-4L	Four Open Burners w/Space Saver Oven	145,000	302	137	26
X24-4S	Four Open Burners w/Storage base	120,000	221	100	26

Width	Depth	Height w/ Shelf	Oven Interior			Combustible Wall Clearance		Entry Clearances	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated
23-5/8" (600mm)	33-1/2" (851mm)	57" (1448mm)	13" (330mm)	26" (660mm)	20" (508mm)	14" (357mm)	6" (152mm)	25" (635mm)	24-1/2" (622mm)

Burner Ratings (BTU/Hr/kW)			Manifold Operating Pressure	
Gas	Open	Oven	Natural	Propane
Natural	30,000/8.79	25,000/7.33	4.5" WC 11 mbar	10" WC 25 mbar
Propane	26,000/7.61	25,000/7.33		

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
7009
12/18



Dormont®

Foodservice Moveable Equipment Installation Products

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for caster-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6.16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.



Rotation technology reduces stress on both ends of the hose

Stainless Steel Construction
Heavy-duty, flexible, corrugated 304 stainless steel tubing

Stainless Steel Braid
Tight-weave braid prevents corrugations from stretching as equipment is moved

Antimicrobial PVC Coating
Inhibits growth of bacteria, mold and mildew on the gas connector



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees, and your business in mind.

The Safety System includes the famous Dormont Blue Hose and our exclusive safety-based fittings - the SnapFast quick-disconnect, the Safety Quik quick-disconnect valve, and the Swivel MAX. Safe, unique, and affordable, the Dormont Safety System provides peace of mind for the gas connections in your commercial kitchen.



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Swivel MAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Restraining Cable

- Prevents transmission of strain to connector
- Provided 1" shorter than the gas connector



Safety-Set





- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews



A Watts Water Technologies Company USA, 6015 Enterprise Drive, Export, PA 15632 • 1-800-DORMONT • Dormont.com



Moveable Commercial Equipment Kits

KIT SOLUTIONS	PART NUMBER	BTU/hr Minimum Flow Capacity*	 THE BLUE HOSE™	 SnapFast® QUICK-DISCONNECT	 Swivel MAX® 1st SWIVEL	 Swivel MAX® 2nd SWIVEL	 Safety Quik® VALVE	 RESTRAINING CABLE
Standard Kit (KIT)¹ The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓				✓
	1650KIT48	68K	✓	✓				✓
	1650KIT60	60K	✓	✓				✓
	1675KIT36	218K	✓	✓				✓
	1675KIT48	180K	✓	✓				✓
	1675KIT60	158K	✓	✓				✓
	16100KIT36	379K	✓	✓				✓
	16100KIT48	334K	✓	✓				✓
	16100KIT60	294K	✓	✓				✓
Single Swivel MAX Kit (KITS)² The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	✓	✓	✓			✓
	1650KITS48	63K	✓	✓	✓			✓
	1650KITS60	56K	✓	✓	✓			✓
	1675KITS36	203K	✓	✓	✓			✓
	1675KITS48	167K	✓	✓	✓			✓
	1675KITS60	147K	✓	✓	✓			✓
	16100KITS36	353K	✓	✓	✓			✓
	16100KITS48	310K	✓	✓	✓			✓
	16100KITS60	274K	✓	✓	✓			✓
Double Swivel MAX Kit (KIT2S)³ The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	✓	✓	✓	✓		✓
	1650KIT2S48	60K	✓	✓	✓	✓		✓
	1650KIT2S60	54K	✓	✓	✓	✓		✓
	1675KIT2S36	193K	✓	✓	✓	✓		✓
	1675KIT2S48	160K	✓	✓	✓	✓		✓
	1675KIT2S60	140K	✓	✓	✓	✓		✓
	16100KIT2S36	336K	✓	✓	✓	✓		✓
	16100KIT2S48	295K	✓	✓	✓	✓		✓
	16100KIT2S60	261K	✓	✓	✓	✓		✓
Safety Quik Kit (KITCF)⁴ The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	✓				✓	✓
	1650KITCF48	68K	✓				✓	✓
	1650KITCF60	60K	✓				✓	✓
	1675KITCF36	218K	✓				✓	✓
	1675KITCF48	180K	✓				✓	✓
	1675KITCF60	158K	✓				✓	✓
	16100KITCF36	379K	✓				✓	✓
	16100KITCF48	334K	✓				✓	✓
	16100KITCF60	294K	✓				✓	✓
Safety Quik Single Swivel MAX Kit (KITCFS)⁵	1650KITCFS36	72K	✓		✓		✓	✓
	1650KITCFS48	63K	✓		✓		✓	✓
	1650KITCFS60	56K	✓		✓		✓	✓
	1675KITCFS36	203K	✓		✓		✓	✓
	1675KITCFS48	161K	✓		✓		✓	✓
	1675KITCFS60	147K	✓		✓		✓	✓
	16100KITCFS36	353K	✓		✓		✓	✓
	16100KITCFS48	310K	✓		✓		✓	✓
	16100KITCFS60	274K	✓		✓		✓	✓

¹ Includes Full Port Gas Valve and (2) 90° Street Elbows

² Includes Full Port Gas Valve and (1) 90° Street Elbow

³ Includes Full Port Gas Valve

⁴ Includes (2) 90° Street Elbows

⁵ Includes (1) 90° Street Elbow

Indicates most commonly stocked item

*BTU/hr Minimum Flow Capacity (0.64 Sp.Gr., 1000 BTU/ft³ Natural Gas at 0.5" wc pressure drop)

ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.



Add PS to the end of any part number to include the Safety-Set® wheel placement system



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



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

Heavy Duty Gas Griddles

Heavy Duty Gas Griddles

Models

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



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

Standard Features

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

Options & Accessories

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

Specifications

Garland heavy duty gas counter production griddles designed for side-by-side matching with other models in the product line.

Models are of nominal imperial widths from 24" (600mm) to 72" (1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth.

There is an even heat "U" shaped steel track burner for every 12" of linear griddle surface width.

Each burner is individually controlled with a hi-lo valve or thermostat temperature control.

Burner input is 27,000 BTU/h each on valve-controlled models, and 28,000 BTU/h each on thermostat controlled models.

Griddle plate is standard 1" thick polished steel with a 4" wide grease trough.

Stainless steel front, sides and back with large capacity stainless steel grease tray(s).

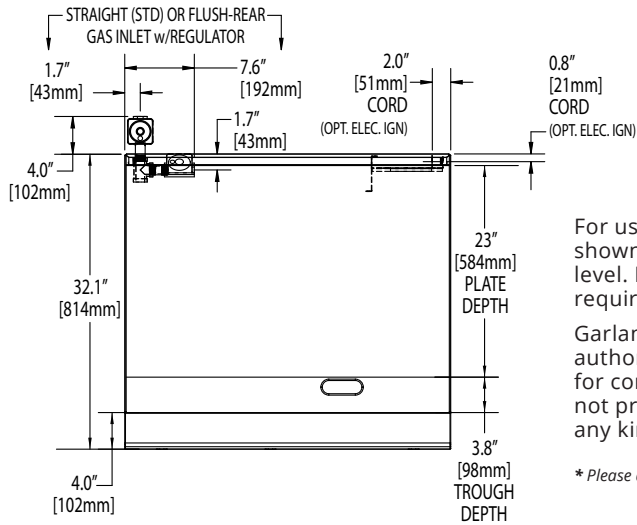


Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

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
 6826B
 10/20

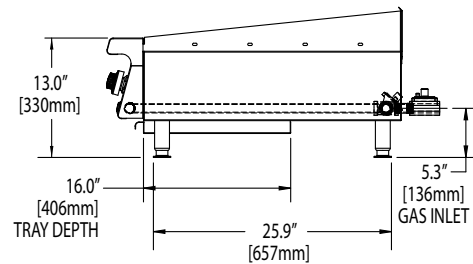
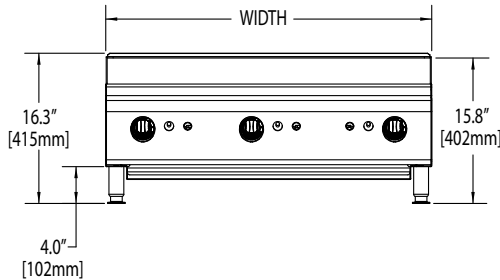




For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type required when ordering.

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

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



Model #		Width In (mm)		Height (w/std legs)		Depth In (mm)		Total Input (BTU)		Shipping Information	
										Lbs/Kg	Cu Ft
Thermostat Controlled Standard Griddle (1" steel plate)											
GTGG24-GT24M		23-5/8 (600)		13 (330)		32 (814)		56,000		290/132	21
GTGG36-GT36M		35-7/16 (900)						84,000		405/184	29
GTGG48-GT48M		47-1/4 (1200)						112,000		595/270	37
GTGG60-GT60M		59-1/16 (1500)						140,000		705/320	42
GTGG72-GT72M		70-7/8 (1800)						168,000		810/368	50
Manually Controlled Standard Griddle (1" steel plate)											
GTGG24-G24M		23-5/8 (600)		13 (330)		32 (814)		54,000		280/127	21
GTGG36-G36M		35-7/16 (900)						81,000		395/180	29
GTGG48-G48M		47-1/4 (1200)						108,000		585/266	37
GTGG60-G60M		59-1/16 (1500)						135,000		688/313	42
GTGG72-G72M		70-7/8 (1800)						162,000		790/359	50
SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				CLEARANCES			
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		INSTALLATION TO COMBUSTIBLE			
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	Sides		Rear	
7	17.5	11	27.5	4.5	11	10	24.5	6" (152mm)		6" (152mm)	

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
6826B
10/20



Heavy Duty Gas Griddles



Super Runner Value Gas Fryers -- Domestic & Export

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

Models

☐ SR142G

☐ SR152G

☐ SR162G


SR162G
Shown with optional casters.

Standard Features

- Tube-type frypot design
- Oil capacity
 SR142G -- 43 lb. (21 liter)
 SR152G -- 50 lb. (25 liter)
 SR162G -- 75-lb. (37 liter)
- Btu/hr. input
SR142G -- 105,000 (26,481 kcal)
 (30.8 kw) (3-tube)
SR152G -- 120,000 (30,600 kcal)
 (35.2 kw) (4-tube)
SR162G -- 150,000 (37,783 kcal)
 (44 kw) (5-tube)
- Frying area
 SR142G 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm)
 SR152G 14" x 14" x 3-1/2" (35 x 35 x 8.5 cm)
 SR162G 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Durable temperature probe

- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Two twin baskets

Options & Accessories

- ☐ Casters
- ☐ Frypot covers
- ☐ Natural and LP gas
- ☐ Full basket
- ☐ Triplet basket (SR162 only)

Specifications

Basic Frying At Its Best -- Designed For All-Purpose Usage

Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to main entree menu selections. The fryers are available in three oil capacities utilizing 43 lbs., 50 lbs. and 75 lbs. of oil.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Flow-tube baffles control the transfer of heat into the oil. Dean's wide cold zone frypot protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Dean's durable temperature probe assures prompt recovery which reduces time lost between loads and requires no electrical hookup.

Dean's Super Runner gas fryers achieve dependability through simplicity of design, durable stainless steel baffles and rugged cast iron burners.



SR142 and
SR162 Approved
for Australia

8700 Line Avenue
Shreveport, LA 71106
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

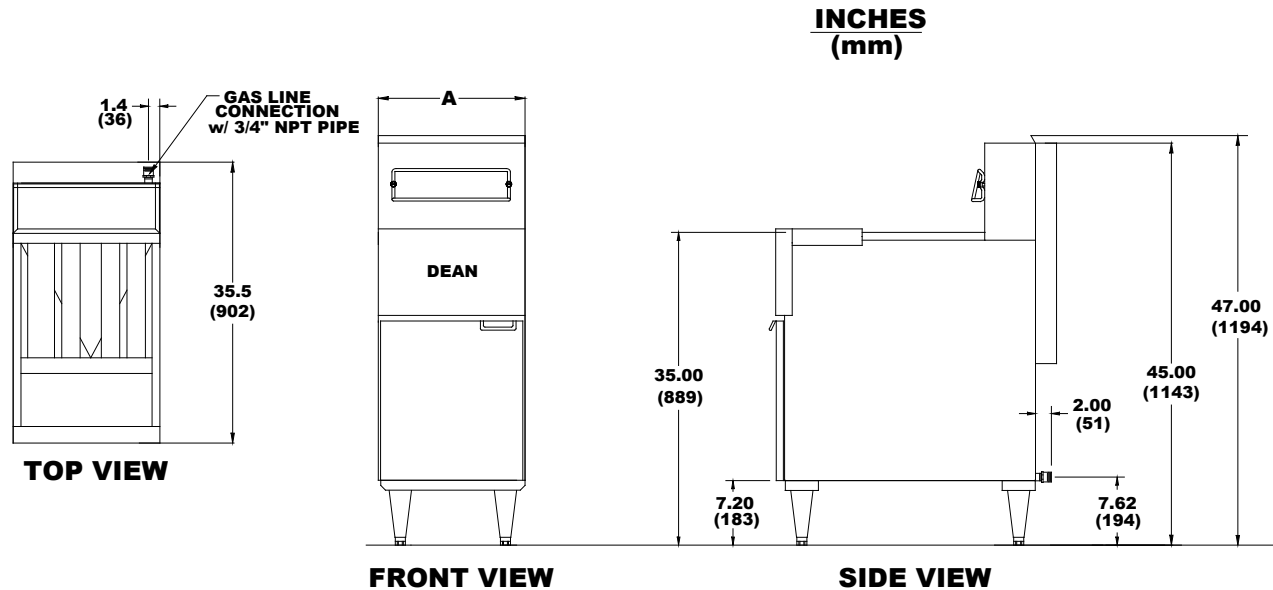
www.frymaster.com
Bulletin No. 830-0117
Revised 1/19/16
Litho in U.S.A. ©Frymaster





Super Runner Value Gas Fryers -- Domestic & Export

Model # _____
CSI Section 11400



DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	APPROXIMATE SHIPPING DIMENSIONS					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
SR142G	43 lbs. (21 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	18-3/8" (46.7)	3	150 (68 kg)	85	22	W 20-1/2" (52.1)	D 36" (91.4)	H 48-1/2" (123.2)
SR152G	50 lbs. (25 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44.5)	4	180 (82 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)
SR162G	75 lbs. (37 liter)	20" (50.8)	35-1/2" (90.2)	45" (114.3)	19-3/4" (50.1)	5	255 (116 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)

POWER REQUIREMENTS

MODEL	GAS CONNECTION	ELECTRICAL REQUIREMENT
SR142G	3/4" NPT	NONE
SR152G	Regulator not required for manifold pressure.	
SR162G	See note*.	

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

SR142	43-lb (21-liter) tube-type gas fryer with millivolt controller and durable temperature probe
SR152	50-lb (25-liter) tube-type gas fryer with millivolt controller and durable temperature probe
SR162	75-lb (37-liter) tube-type gas fryer with millivolt controller and durable temperature probe

ORDERING DATA

Please specify:

Natural or propane gas

Altitude -- if between 2,000 - 6,000 ft. (610 - 1,829 Meters)

NOTE:

DO NOT CURB MOUNT.

*SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2" PSI.

No warranty for mobile kitchen applications.

8700 Line Avenue
Shreveport, LA 71106
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 830-0117
Revised 1/19/16
Litho in U.S.A. ©Frymaster



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



Universal Deep Fryer Splash Shield

For Use With Any Deep Fryer



Use your smart phone to scan the above QR code to visit our website:
www.bk-resources.com



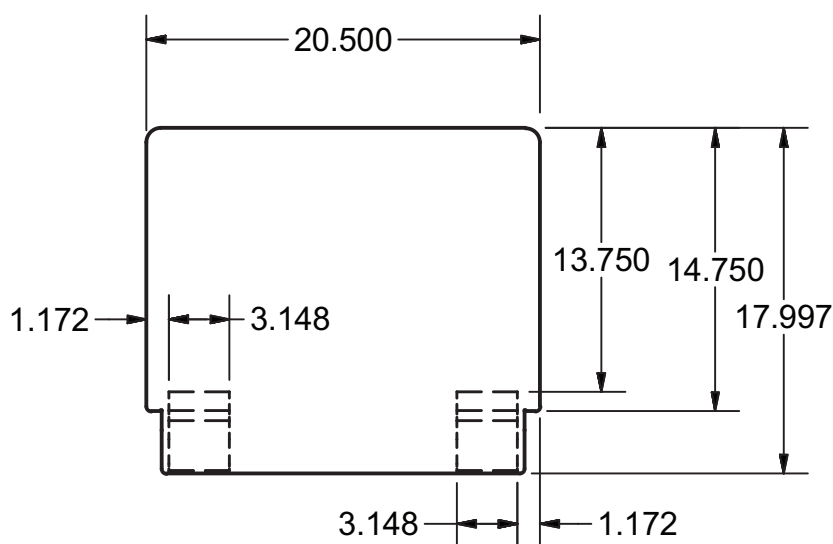
Features:

- Fits Left or Right Side of Fryer
- Easily Removable for Ease of Cleaning

Material:

- 18 ga. Stainless Steel

Part Number	Overall Dim. (l x w)
BKS-FSS	20 1/2" x 18"



PRODUCT DATA SHEET

BK RESOURCES





Decorative Lamps/ Luminaires

Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300, -1400, -1500

Hatco Decorative Lamps provide radiant heat to briefly hold food warm at kitchen work areas, wait staff pickup stations or customer serving points, while enhancing your décor. Versatile enough for almost any location, the range of lights are available with a selection of unlimited personalized choices. In addition to food warming, configurations for display lighting are offered as well.

Standard features

- Luminaire (Low Watt), Standard and High Watt bulbs available (bulb not included in unit price)
- Models available in fourteen lamp shade styles
- Eight different mounting arrangements to choose from
- Four switch options
- Available for food holding and display or lighting only applications
- Track Adapter available in 120 volt only

NOTE:

Decorative Lamps (DLL, DL or DLH Series) are non-returnable.

Build Your Decorative/Luminaire Lamp in Six Easy Steps

(not for retrofit-bulb not included) –

- | | |
|---------------|-------------------------|
| Step 1 | Electrical |
| Step 2 | Mounting Style |
| Step 3 | Switch Location |
| Step 4 | Shade Style |
| Step 5 | Shade and Canopy Colors |
| Step 6 | Overall Length |



You can develop your own Hatco Decorative Lamp solutions with our online lamp configurator.

Visit "www.hatcocorp.com" and click on "Build a Lamp"

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.

Project _____

Item # _____

Quantity _____



(From left to right)

DL-700-AU, -800-CTR, -750-CL, -400-ASU, -725-SU, -775-RL, -600-SL, -500-SU, -760-ASL, -1200-SR, -1300-RL, -1100 CR, -1500-CT and -1400-CU

Options (available at time of purchase only)

Designer Colors (Exception: DL-1500) ✓

- ☐ Warm Red ☐ Black ☐ Gray Granite ☐ White Granite
☐ Navy Blue ☐ Hunter Green ☐ Antique Copper

Gloss Finishes (Exception: DL-1500) ✓

- ☐ Smooth White ☐ Gleaming Gold ☐ Glossy Gray ☐ Bold Black

Gloss Finishes* for Shade Only (Exception: DL-1500)

- ☐ Radiant Red ☐ Brilliant Blue ☐ Clear Brushed Metal

Plated Finishes* (Exception: DL-1500) ✓

- ☐ Bright Brass ☐ Bright Nickel ☐ Bright Copper
☐ Antique Nickel ☐ Antique Brass ☐ Antique Bronze

DLX-1500 Color Combinations only ✓

- ☐ Designer Finishes Black/Antique Copper/Black
☐ Gloss Finishes Bold Black/Radiant Red/Bold Black*
☐ Gloss Bold Black/Plated Bright Nickel/Gloss Bold Black*
☐ Gloss Bold Black/Plated Antique Nickel/Gloss Bold Black*
☐ Gloss Bold Black/Plated Bright Copper/Gloss Bold Black*

*Special process required and extended lead times

Cord Color (C=Cord, R=Retractable Mounts only)

- ☐ Black (Standard) ☐ White

☐ Luminaire Lighting (100W bulb maximum, not included)

Extended Electrical Leads – For any ASU, SU, ASL, SL, ASR or SR mount unit, must specify lead length

- ☐ 1'-5' (305-1524 mm) ☐ 6'-10' (1829-3048 mm)
☐ 11'-15' (3353-4572 mm) ☐ 16'-20' (4877-6096 mm)

Accessories

Track Mount Bar - (120V only, maximum 16 amps per any length of track)

- ☐ 4' (1219 mm) Black ☐ 4' (1219 mm) White
☐ 8' (2438 mm) Black ☐ 8' (2438 mm) White
☐ 12' (3657 mm), one 8' (2438 mm), one 4' (1219 mm) with Coupler, Black
☐ 12' (3657 mm), one 8' (2438 mm), one 4' (1219 mm) with Coupler, White
☐ 16' (4876 mm), two 8' (2438 mm) with Coupler, Black
☐ 16' (4876 mm), two 8' (2438 mm) with Coupler, White

Additional Track Installation and Modification Kit: ☐ Black ☐ White

☐ 16 Amp Lamp Toggle Switch

Coated Bulbs, Luminaire models only: ☐ 120V, 40W Clear ☐ 240V, 40W Clear

Coated Bulbs: ☐ 120V, 250W Clear ☐ 240V, 250W Clear ☐ 120V, 250W Red
☐ 120V, 375W Coated Bulbs for DLH models only

Uncoated Bulbs: ☐ 120V, 250W Clear ☐ 240V, 250W Clear ☐ 120V, 250W Red
☐ 120V, 375W Clear for DLH models only



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](#)



Decorative Lamps/Luminaires

Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300, -1400, -1500

ORDERING INSTRUCTIONS

Please refer to the six steps in the Hatco Foodservice Equipment Price List or go online at www.hatcocorp.com and click on "Build A Lamp". This will help you in choosing the correct configuration for your specific needs.

Step 1-Electrical

Model♦	Maximum Watt Bulb (Not included)	Voltage Single Phase	Ship Weight▼
DLL- (Luminaire)	100	120, 240	6-10 lbs. (3-5 kg)
DL- (Standard)	250	120, 240	6-10 lbs. (3-5 kg)
DLH- (High Watt)	375	120, 240	6-10 lbs. (3-5 kg)

♦ Not field convertible ▼ Depending on components

Step 2-Mounting Style

MOUNTING STYLES		SPECIFY the:	Shade Height	
			8.5" H (216 mm)	10.5" H (267 mm)
ARM	A Mount Rigid Mount to canopy with pivot.	Horizontal Stem Length	7 to 20" (178 to 508 mm)	
			Overall Length: 17" to 30" (432 to 762 mm)	Overall Length: 19" to 32" (483 to 813 mm)
PIVOT	P Mount Rigid Mount to canopy with pivot.	Overall Length (from pivot to bottom of shade)	17" to 71" (432 to 1803 mm)	19" to 73" (483 to 1854 mm)
CORD	C Mount Cord Mount to canopy.	Overall Length	17" (432 mm) to any length	19" (483 mm) to any length
	CT Mount* Cord Mount to track adapter.			
RETRACTABLE CORD	R Mount Retractable Cord Mount.	Adjusts to a maximum and minimum according to shade height	31" to 69½" (787 to 1765 mm)	33" to 71½" (838 to 1816 mm)
	RT Mount* Retractable Cord Mount to track adapter.			

MOUNTING STYLES		SPECIFY the:	Shade Height	
			8.5" H (216 mm)	10.5" H (267 mm)
STEM	S Mount Rigid Stem Mount to canopy.	Overall Length	14" to 71" (356 to 1803 mm)	16" to 73" (483 to 1854 mm)
	ST Mount* Rigid Stem Mount to track adapter.			
ADJUSTABLE STEM	AS Mount At install only, limited height adjustments with Rigid Stem Mount to canopy.	Overall Length	14" to 73" (356 to 1854 mm)	16" to 75" (406 to 1905 mm)
	AST Mount* At install only, limited height adjustments with Rigid Stem Mount to track adapter.			

* **NOTE:** Lamp shade diameter and wattage may limit number of lamps per track. Maximum 1920 watts or 16 amps per any length of track. To assure warranty coverage, do not install track systems in damp or wet locations (including above steam tables). Track adapter available for 120V only.

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](#)



Decorative Lamps/Luminaires

Models: DLL-, DL- or DLH-400, -500, -600, -700, -725, -750, -760, -775, -800, -1100, -1200, -1300, -1400, -1500

Step 3-Switch Location

(N)-None

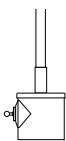
Supplied by installer

(L)-Lower Switch

(Horizontal toggle)

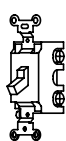
Not available on:

- DLH (High Watt models)
- A Mount



(R)-Remote Switch

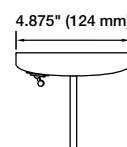
- Accommodates 16 amps
- Up to seven 250W lamps, or five 375W lamps maximum per remote switch



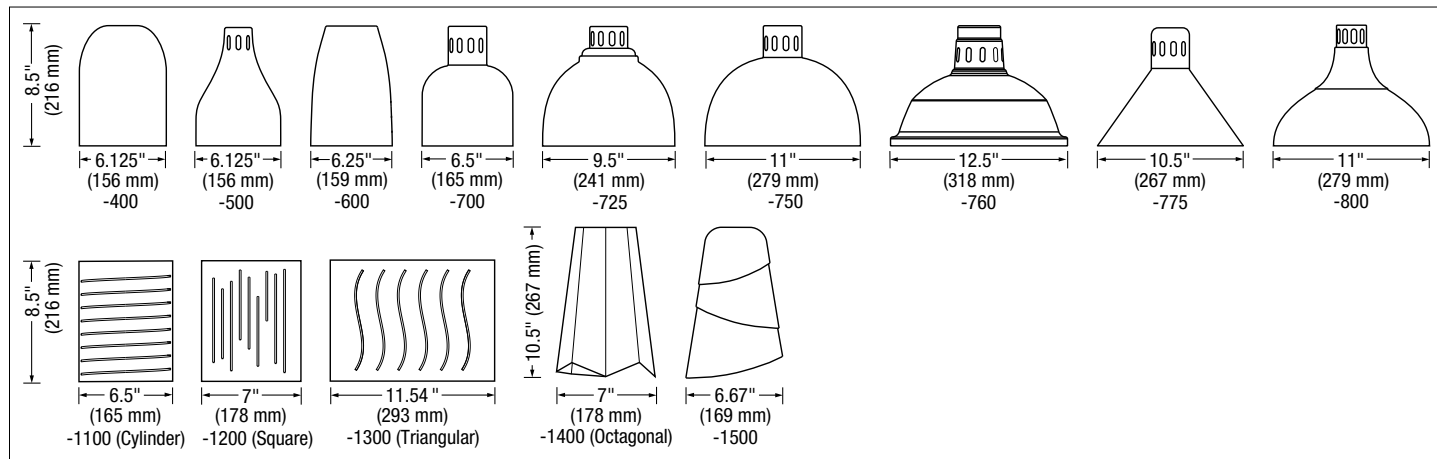
(U)-Upper Switch

Not available on:

- DLH (High Watt models)
- R Mount
- Track Mounts (CT, RT, ST)




Step 4-Shade Style (height and width shown)



Step 5-Shade and Canopy Colors - Click on www.hatcocorp.com (Order Literature/Brochures/Sales Literature/Color Chip Chart) or see the [Hatco Price List](#) for color representations.

Shade and Canopy Colors	
Designer Colors	Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
Gloss Finishes	Smooth White, Gleaming Gold, Glossy Gray, Bold Black
	Shade Only* : Radiant Red, Brilliant Blue, Clear Brushed Metal
Plated Finishes*	Bright Brass, Bright Nickel, Bright Copper, Antique Nickel, Antique Brass, Antique Bronze

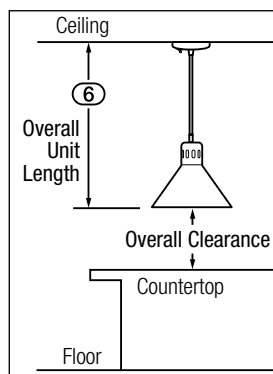
*Special Process Required and Extended Lead Times

DLX-1500 Shade and Canopy Colors		
Designer Black/ Antique Copper/ Black	Gloss Bold Black*/ Plated Bright Nickel/ Gloss Bold Black	
Gloss Bold Black*/ Plated Antique Nickel/ Gloss Bold Black	Gloss Bold Black*/ Plated Bright Copper/ Gloss Bold Black	
	Gloss Bold Black*/ Radiant Red/ Bold Black	

*Special Process Required and Extended Lead Times

Step 6-Overall Unit Length

- For C, CT, S or ST Mounts: From ceiling to bottom of warmer lamp shade (#6 in drawing).
- For A or P Mounts: From center of shade to wall plus vertical shade length to the nearest whole number (see line art in mounting styles and please specify exact length in whole numbers).
- For Clearance: See "Clearance Requirements" in the Hatco Price List Ordering Instructions.



PRODUCT SPECS

Decorative Lamps/Luminaires

The Decorative Lamp shall be a Hatco Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Decorative Lamp shall be rated at ... watts, ... volts, and ... inches (millimeters) in overall width. It shall consist of a vented lamp shade and mounting. Switch locations

can be upper, lower, remote or supplied by installer. Bulb options are uncoated or coated, clear or red, 60W clear (DLL), 250W (DL models) or 375W (DLH models).

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

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](#)



Glo-Ray® Built-In Rectangular Heated Shelves with Recessed Top

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O;
-42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O;
-66-I; -72-F, -I, -O

Let Hatco add heat to your serving surface with the Glo-Ray® Rectangular Built-In Heated Shelf with Recessed Top. This .5" (13 mm) recessed top foodwarmer has a hardcoated aluminum surface and blanket-type element for uniform heat to extend your food holding time. Fiberglass insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature.

Standard features

- Uniform heat distribution with hardcoated aluminum surface
- GRSB models available in widths from 24" to 72" (610-1829 mm) and depths of 15.5", 19.5" or 30" (394, 495 or 762 mm) and blanket-type element
- 36" (914 mm) flexible conduit channels power lines from the shelf to a control box
- Standard control includes thermostat, lighted rocker switch and mounting brackets.
- Thermostatically-controlled heated base
- The Built-in Heated Shelf has a .75" (19 mm) flanged edge that allows the unit to fit into a countertop opening
- Recommended for use in metallic counters. For other surfaces, verify that the material is suitable for temperature up to 200°F (93°C)♦

♦ Hatco is not responsible for counter damage caused by heat from the warmer.
* Models with flush mount recessed electronic control box are not CE approved.

Note for Built-in Heated Shelves with overhead Strip Heaters: For any size GRSB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSB-30 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 4" (102 mm) space.

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.

Project _____

Item # _____

Quantity _____



GRSB-24-I

GRSB-72-I
with Accessory
Channel Dividers
(vertical, with
notches) and
Stainless Steel
Rods (horizontal)



Options (available at time of purchase only)

Designer Colors for Flush Mount Control Bezel Box – Stainless Steel is standard – Non-standard colors are non-returnable

☐ Warm Red ☐ Black ☐ Gray Granite ☐ White Granite
☐ Navy Blue ☐ Hunter Green ☐ Antique Copper

☐ Flush Mount Electronic Control Box with Lighted Power Switch with cord and plug*

☐ Flush Mount Thermostatic Control Box with Lighted Power Switch with cord and plug

Conduit in lieu of standard 3' (914 mm) (Flush Mount ITC Control Box only)

☐ 6' (1829 mm) conduit ☐ 10' (3048 mm) conduit

Accessories

Channel Dividers - notched - sold in pairs

☐ GRSB-24 models ☐ GRSB-30 models ☐ GRSB-36 models
☐ GRSB-42 models ☐ GRSB-48 models ☐ GRSB-54 models
☐ GRSB-60 models ☐ GRSB-66 models ☐ GRSB-72 models

Stainless Steel Rods - sold individually

☐ F depth -15.5" (394 mm) ☐ I depth -19.5" (495 mm)
☐ O depth - 30" (762 mm)



Standard
Control Box

Optional flush mount recessed
thermostatic control box with
lighted On/Off rocker switch and
angled recessed controls

Optional flush
mount recessed
electronic control
box with lighted
On/Off rocker
switch and angled
recessed controls



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](#)

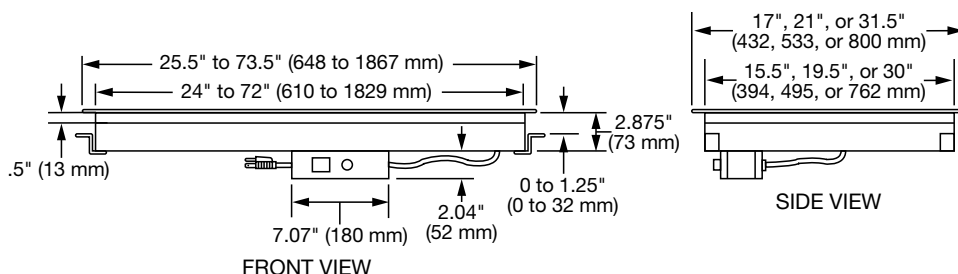
[Chat](#)



Glo-Ray® Recessed Built-In Heated Shelves

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

GRSB Models Shown with Standard Control Box



GRSB Built-In Countertop Cut-Out Dimensions

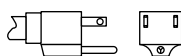
Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSB-24-F	24.5" (622 mm)	24.75" (629 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-24-I	24.5" (622 mm)	24.75" (629 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-24-O	24.5" (622 mm)	24.75" (629 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-30-F	30.5" (775 mm)	30.75" (781 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-30-I	30.5" (775 mm)	30.75" (781 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-30-O	30.5" (775 mm)	30.75" (781 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-36-F	36.5" (927 mm)	36.75" (933 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-36-I	36.5" (927 mm)	36.75" (933 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-36-O	36.5" (927 mm)	36.75" (933 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-42-F	42.5" (1080 mm)	42.75" (1086 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-42-I	42.5" (1080 mm)	42.75" (1086 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-42-O	42.5" (1080 mm)	42.75" (1086 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-48-F	48.5" (1232 mm)	48.75" (1238 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-48-I	48.5" (1232 mm)	48.75" (1238 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-48-O	48.5" (1232 mm)	48.75" (1238 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-54-I	54.5" (1384 mm)	54.75" (1391 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-60-F	60.5" (1537 mm)	60.75" (1543 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-60-I	60.5" (1537 mm)	60.75" (1543 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-60-O	60.5" (1537 mm)	60.75" (1543 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-66-I	66.5" (1689 mm)	66.75" (1695 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-72-F	72.5" (1842 mm)	72.75" (1848 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-72-I	72.5" (1842 mm)	72.75" (1848 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-72-O	72.5" (1842 mm)	72.75" (1848 mm)	30.5" (775 mm)	30.75" (781 mm)

CORD LOCATION

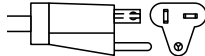
Cord is attached to Control Box.

PLUG CONFIGURATIONS

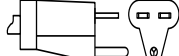
NEMA 5-15P



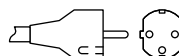
NEMA 5-20P



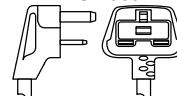
NEMA 6-15P



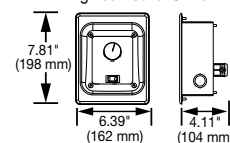
CEE 7/7 Schuko



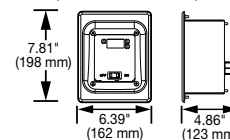
BS-1363



Optional GRSB-FLUSH-TSTAT
Flush Mount Thermostatic Control Box
with Lighted Rocker Switch



Optional GRSB-FLUSH-ITC
Flush Mount Electronic Control Box
with Lighted Rocker Switch
(not available with CE mark)



Cut Out Dimensions for all above:
6.375" H x 5.875" W
(162 H x 149 mm W)





Glo-Ray® Recessed Built-In Heated Shelves

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

SPECIFICATIONS

Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for International models

Model	Dimensions (W x D x H)	Usable Shelf (W x D)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
GRSB-24-F	25.5" x 17" x 2.875" (648 x 432 x 73 mm)	24" x 15.5" (610 x 394 mm)	120	Single	420	3.5	NEMA 5-15P	25 lbs. (11 kg)
			220		384	1.7	CEE 7/7 Schuko	25 lbs. (11 kg)
			240		458	1.9	BS-1363	
			220-230 (CE)		384-420	1.7-1.8	CEE 7/7 Schuko	
			230-240 (CE)		420-458	1.8-1.9	BS-1363	
GRSB-24-I	25.5" x 21" x 2.875" (648 x 533 x 73 mm)	24" x 19.5" (610 x 495 mm)	100	Single	550	5.5	NEMA 5-15P	28 lbs. (13 kg)
			120		550	4.6	NEMA 5-15P	28 lbs. (13 kg)
			220		550	2.5	CEE 7/7 Schuko	28 lbs. (13 kg)
			240		550	2.3	BS-1363	
			220-230 (CE)		550-601	2.5-2.6	CEE 7/7 Schuko	
			230-240 (CE)		505-550	2.2-2.3	BS-1363	
GRSB-24-O	25.5" x 31.5" x 2.875" (648 x 800 x 73 mm)	24" x 30" (610 x 762 mm)	120	Single	790	6.6	NEMA 5-15P	33 lbs. (15 kg)
			220		722	3.3	CEE 7/7 Schuko	33 lbs. (15 kg)
			240		860	3.4	BS-1363	
			220-230 (CE)		722-790	3.3-3.4	CEE 7/7 Schuko	
			230-240 (CE)		790-860	3.4-3.6	BS-1363	
GRSB-30-F	31.5" x 17" x 2.875" (800 x 432 x 73 mm)	30" x 15.5" (762 x 394 mm)	120	Single	505	4.2	NEMA 5-15P	25 lbs. (11 kg)
			220		462	2.1	CEE 7/7 Schuko	25 lbs. (11 kg)
			240		550	2.3	BS-1363	
			220-230 (CE)		462-505	2.1-2.2	CEE 7/7 Schuko	
			230-240 (CE)		505-550	2.2-2.3	BS-1363	
GRSB-30-I	31.5" x 21" x 2.875" (800 x 533 x 73 mm)	30" x 19.5" (762 x 495 mm)	100	Single	665	6.7	NEMA 5-15P	29 lbs. (13 kg)
			120		665	5.6	NEMA 5-15P	29 lbs. (13 kg)
			220		665	3.0	CEE 7/7 Schuko	29 lbs. (13 kg)
			240		665	2.8	BS-1363	
			220-230 (CE)		665-727	3.0-3.2	CEE 7/7 Schuko	
			230-240 (CE)		611-665	2.7-2.8	BS-1363	
GRSB-30-O	31.5" x 31.5" x 2.875" (800 x 800 x 73 mm)	30" x 30" (762 x 762 mm)	120	Single	950	7.9	NEMA 5-15P	37 lbs. (17 kg)
			220		916	4.2	CEE 7/7 Schuko	37 lbs. (17 kg)
			240		985	4.5	BS-1363	
			220-230 (CE)		916-1001	4.2-4.4	CEE 7/7 Schuko	
			230-240 (CE)		904-985	3.9-4.1	BS-1363	
GRSB-36-F	37.5" x 17" x 2.875" (953 x 432 x 73 mm)	36" x 15.5" (914 x 394 mm)	120	Single	590	4.9	NEMA 5-15P	26 lbs. (12 kg)
			220		540	2.5	CEE 7/7 Schuko	26 lbs. (12 kg)
			240		642	2.7	BS-1363	
			220-230 (CE)		540-590	2.5-2.6	CEE 7/7 Schuko	
			230-240 (CE)		590-643	2.6-2.7	BS-1363	
GRSB-36-I	37.5" x 21" x 2.875" (953 x 533 x 73 mm)	36" x 19.5" (914 x 495 mm)	100	Single	780	7.8	NEMA 5-15P	30 lbs. (14 kg)
			120		780	6.5	NEMA 5-15P	30 lbs. (14 kg)
			220		780	3.5	CEE 7/7 Schuko	30 lbs. (14 kg)
			240		780	3.3	BS-1363	
			220-230 (CE)		780-853	3.5-3.7	CEE 7/7 Schuko	
			230-240 (CE)		716-780	3.1-3.3	BS-1363	
GRSB-36-O	37.5" x 31.5" x 2.875" (953 x 800 x 73 mm)	36" x 30" (914 x 762 mm)	120	Single	1110	9.3	NEMA 5-15P	37 lbs. (17 kg)
			220		1110	5.0	CEE 7/7 Schuko	37 lbs. (17 kg)
			240		1110	4.6	BS-1363	
			220-230 (CE)		1110-1213	5.0-5.3	CEE 7/7 Schuko	
			230-240 (CE)		1020-1110	4.4-4.6	BS-1363	

* Shipping weight includes packaging.

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](#)



Glo-Ray® Recessed Built-In Heated Shelves

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

SPECIFICATIONS

Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for international models

Model	Dimensions (W x D x H)	Usable Shelf (W x D)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
GRSB-42-F	43.5" x 17" x 2.875" (1105 x 432 x 73 mm)	42" x 15.5" (1067 x 394 mm)	120	Single	685	5.7	NEMA 5-15P	30 lbs. (14 kg)
			220		627	2.9	CEE 7/7 Schuko	30 lbs. (14 kg)
			240		746	3.1	BS-1363	
			220-230 (CE)		627-685	2.9-3.0	CEE 7/7 Schuko	
			230-240 (CE)		685-746	3.0-3.1	BS-1363	
GRSB-42-I	43.5" x 21" x 2.875" (1105 x 533 x 73 mm)	42" x 19.5" (1067 x 495 mm)	100	Single	885	8.9	NEMA 5-15P	37 lbs. (17 kg)
			120		885	7.4	NEMA 5-15P	37 lbs. (17 kg)
			220		885	4.0	CEE 7/7 Schuko	37 lbs. (17 kg)
			240		885	3.7	BS-1363	
			220-230 (CE)		885-967	4.0-4.2	CEE 7/7 Schuko	
			230-240 (CE)		813-885	3.5-3.7	BS-1363	
GRSB-42-O	43.5" x 31.5" x 2.875" (1105 x 800 x 73 mm)	42" x 30" (1067 x 762 mm)	120	Single	1270	10.6	NEMA 5-15P	46 lbs. (21 kg)
			220		1236	5.6	CEE 7/7 Schuko	46 lbs. (21 kg)
			240		1305	5.4	BS-1363	
			220-230 (CE)		1236-1351	5.6-5.9	CEE 7/7 Schuko	
			230-240 (CE)		1198-1305	5.2-5.4	BS-1363	
GRSB-48-F	49.5" x 17" x 2.875" (1257 x 432 x 73 mm)	48" x 15.5" (1219 x 394 mm)	120	Single	770	6.4	NEMA 5-15P	33 lbs. (15 kg)
			220		705	3.2	CEE 7/7 Schuko	33 lbs. (15 kg)
			240		828	3.5	BS-1363	
			220-230 (CE)		704-770	3.2-3.3	CEE 7/7 Schuko	
			230-240 (CE)		770-839	3.3-3.5	BS-1363	
GRSB-48-I	49.5" x 21" x 2.875" (1257 x 533 x 73 mm)	48" x 19.5" (1219 x 495 mm)	100	Single	1000	10.0	NEMA 5-15P	40 lbs. (18 kg)
			120		1000	8.3	NEMA 5-15P	40 lbs. (18 kg)
			220		1000	4.5	CEE 7/7 Schuko	40 lbs. (18 kg)
			240		1000	4.2	BS-1363	
			220-230 (CE)		1000-1093	4.5-4.7	CEE 7/7 Schuko	
			230-240 (CE)		918-1000	4.0-4.2	BS-1363	
GRSB-48-O	49.5" x 31.5" x 2.875" (1257 x 800 x 73 mm)	48" x 30" (1219 x 762 mm)	120	Single	1430	11.9	NEMA 5-15P	68 lbs. (31 kg)
			220		1430	6.5	CEE 7/7 Schuko	68 lbs. (31 kg)
			240		1430	6.0	BS-1363	
			220-230 (CE)		1430-1562	6.5-6.8	CEE 7/7 Schuko	
			230-240 (CE)		1313-1430	5.7-6.0	BS-1363	
GRSB-54-I	55.5" x 21" x 2.875" (1410 x 533 x 73 mm)	54" x 19.5" (1372 x 495 mm)	100	Single	1110	11.1	NEMA 5-15P	45 lbs. (21 kg)
			120		1110	9.3	NEMA 5-15P	45 lbs. (21 kg)
			220		1110	5.0	CEE 7/7 Schuko	45 lbs. (21 kg)
			240		1110	4.6	BS-1363	
			220-230 (CE)		1110-1213	5.0-5.3	CEE 7/7 Schuko	
			230-240 (CE)		1019-1110	4.4-4.6	BS-1363	
GRSB-60-F	61.5" x 17" x 2.875" (1562 x 432 x 73 mm)	60" x 15.5" (1524 x 394 mm)	120	Single	950	7.9	NEMA 5-15P	40 lbs. (18 kg)
			220		870	4.0	CEE 7/7 Schuko	40 lbs. (18 kg)
			240		1034	4.3	BS-1363	
			220-230 (CE)		869-950	4.0-4.1	CEE 7/7 Schuko	
			230-240 (CE)		950-1035	4.1-4.3	BS-1363	
GRSB-60-I	61.5" x 21" x 2.875" (1562 x 533 x 73 mm)	60" x 19.5" (1524 x 495 mm)	100	Single	1220	12.2	NEMA 5-15P	43 lbs. (20 kg)
			120		1220	10.2	NEMA 5-15P	43 lbs. (20 kg)
			220		1220	5.5	CEE 7/7 Schuko	43 lbs. (20 kg)
			240		1220	5.1	BS-1363	
			220-230 (CE)		1220-1333	5.5-5.8	CEE 7/7 Schuko	
			230-240 (CE)		1120-1220	4.9-5.1	BS-1363	
GRSB-60-O	61.5" x 31.5" x 2.875" (1562 x 800 x 73 mm)	60" x 30" (1524 x 762 mm)	120	Single	1750	14.6	NEMA 5-20P	64 lbs. (29 kg)
			220		1750	8.0	CEE 7/7 Schuko	64 lbs. (29 kg)
			240		1750	7.3	BS-1363	
			220-230 (CE)		1750-1912	8.0-8.3	CEE 7/7 Schuko	
			230-240 (CE)		1607-1750	7.0-7.3	BS-1363	

* Shipping weight includes packaging.

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](#)



Glo-Ray® Recessed Built-In Heated Shelves

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

SPECIFICATIONS

Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for International models

Model	Dimensions (W x D x H)	Usable Shelf (W x D)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
GRSB-66-I	67.5" x 21" x 2.875" (1715 x 533 x 73 mm)	66" x 19.5" (1676 x 495 mm)	120	Single	1330	11.1	NEMA 5-15P	49 lbs. (22 kg)
			220		1330	6.0	CEE 7/7 Schuko	49 lbs. (22 kg)
			240		1330	5.5	BS-1363	
			220-230 (CE)		1330-1454	6.0-6.3	CEE 7/7 Schuko	
			230-240 (CE)		1221-1330	5.3-5.5	BS-1363	
GRSB-72-F	73.5" x 17" x 2.875" (1867 x 432 x 73 mm)	72" x 15.5" (1829 x 394 mm)	120	Single	1130	9.4	NEMA 5-15P	43 lbs. (20 kg)
			220		1034	4.7	CEE 7/7 Schuko	43 lbs. (20 kg)
			240		1230	5.1	BS-1363	
			220-230 (CE)		1034-1130	4.7-4.9	CEE 7/7 Schuko	
			230-240 (CE)		1130-1231	4.9-5.1	BS-1363	
GRSB-72-I	73.5" x 21" x 2.875" (1867 x 533 x 73 mm)	72" x 19.5" (1829 x 495 mm)	120	Single	1440	12.0	NEMA 5-15P	50 lbs. (23 kg)
			220		1440	6.5	CEE 7/7 Schuko	50 lbs. (23 kg)
			240		1440	6.0	BS-1363	
			220-230 (CE)		1440-1574	6.5-6.8	CEE 7/7 Schuko	
			230-240 (CE)		1322-1440	5.8-6.0	BS-1363	
GRSB-72-O	73.5" x 31.5" x 2.875" (1867 x 800 x 73 mm)	72" x 30" (1829 x 762 mm)	208	Single	2070	10.0	NEMA 6-15P	68 lbs. (31 kg)
			240		2070	8.6		68 lbs. (31 kg)
			220		2070	9.4	CEE 7/7 Schuko	
			240		2070	8.6	BS-1363	
			220-230 (CE)		2070-2262	9.4-9.8	CEE 7/7 Schuko	
			230-240 (CE)		1901-2070	8.3-8.6	BS-1363	

* Shipping weight includes packaging.

PRODUCT SPECS

Glo-Ray® Built-In Heated Shelves with Recessed Top

The Built-in Rectangular Heated Shelf with Recessed Top shall be a Glo-Ray® model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Rectangular Heated Shelf shall be rated at ... watts, ... volts, and ... inches (millimeters) in overall width.

It shall consist of thermostatically-controlled heated base with 3' (914 mm) conduit to control box and a 6' (1829 mm) cord with plug attached.

Accessories shall include and Channel Dividers and Stainless Steel Rods.

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



www.hatcocorp.com

support@hatcocorp.com

[Find a Hatco Rep](#)

[Image Library](#)

[Document Library](#)

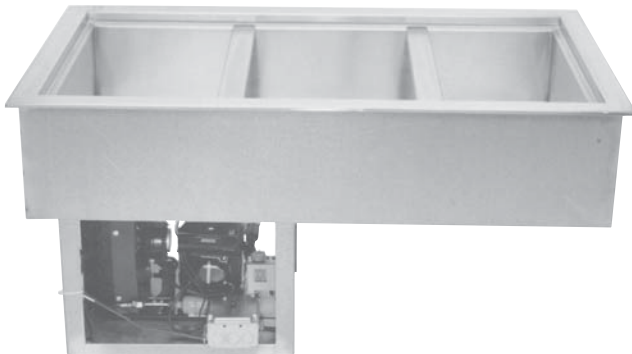
[Chat](#)



Job _____ Item No. _____

Refrigerated Cold Pans

☐ RCP-100 ☐ RCP-200 ☐ RCP-300
☐ RCP-400 ☐ RCP-500 ☐ RCP-600



Model RCP-300

DESCRIPTION

Wells Refrigerated Drop-In Cold Pans hold pre-chilled food products at cold, fresh and safe serving temperatures. All models are completely self-contained in one to six-pan models with individual thermostatic controls, are CFC free and include an 8 ft. 120V cord and plug.

SPECIFICATIONS

Exterior – One-piece top flange and coved-corner interiors constructed of 18 gauge stainless steel. Exterior body constructed of heavy gauge, corrosion resistant steel. Condensing unit mounted on corrosion resistant frame below the cold pan.

Interior – CFC free foamed-in-place insulation through-out, 1" drain located in the center for easy cleaning, and recessed ledge for pan support.

Refrigeration – Type 134A or 404A CFC free refrigerant system featuring wrapped coil construction on both sides and bottom, individual thermostats, on/off switch, 8 ft. cord and plug set NEMA 5-15P. Refrigeration system features sight glass, easy service valves, dryer/filter and receiver. Condensing unit may be easily removed for service.

STANDARD FEATURES

- ☐ Self contained drop-in design
- ☐ Hold standard 12" by 20" food pans and fractional sized pans
- ☐ Meets NSF Standard 2
- ☐ Stainless steel top and liner for maximum strength and durability
- ☐ 1" drains for ease of cleaning
- ☐ On-off switch with 8 ft. cord & plug for ease of installation and operation
- ☐ Type 134A or 404A CFC free refrigerant
- ☐ Fully insulated, CFC free, foamed-in place insulation keeps food cold while saving energy
- ☐ Recessed ledge for pan support and colder, fresher products
- ☐ Quick & easy service with sight glass, service valves, filter/dryer and receiver
- ☐ Limited 1 year parts and labor warranty

OPTIONS & ACCESSORIES

- ☐ Perforated bottom strainer plate
- ☐ Adaptor bars for fractional sized pans
- ☐ Remote on/off switch
- ☐ Remote models without compressors or condensing units
- ☐ 5-year compressor warranty
- ☐ 2nd year parts & labor warranty

CERTIFICATIONS



WELLRCP1 REV A 04/21



Wells Manufacturing • 265 Hobson Street, Smithville, Tennessee 37166 U.S.A.
 Phone : (800) 264-7827 • Fax (314) 781-5445
 www.wells-mfg.com • Printed in the U.S.A.

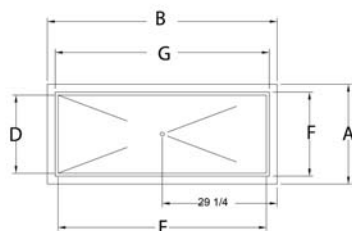
Specifications are subject to change without notice
 and are not intended for installation purposes. See
 installation instructions prior to installing the unit.



Refrigerated Cold Pans

❑ RCP-100 ❑ RCP-200 ❑ RCP-300
❑ RCP-400 ❑ RCP-500 ❑ RCP-600

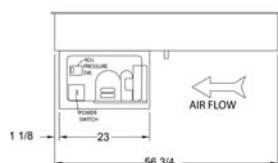
INCHES
MM



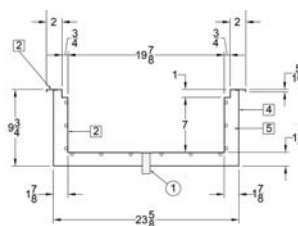
PLAN VIEW

RCP-400 Shown

COUNTER CUTOUT:
57" X 23 7/8"



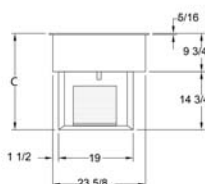
FRONT VIEW
OPERATOR SIDE



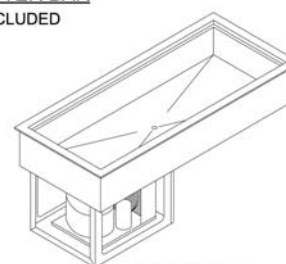
SECTION VIEW
SCALE: 1"=1'



ADAPTER BAR
(3) INCLUDED



SIDE VIEW



ISOMETRIC

SPECIFICATIONS								SHIPPING INFORMATION								
	OVERALL DIMENSIONS			INTERIOR DIMENSIONS		CUT OUT DIMENSIONS			WEIGHTS		CARTON DIMENSIONS			CRATE SIZE		
Model Number	A Front to Back Inches (MM)	B Left to Right Inches (MM)	C Height Inches (MM)	D Front to Back Inches (MM)	E Left to Right Inches (MM)	F Front to Back Inches (MM)	G Left to Right Inches (MM)	Model Number	SHIPPING WEIGHT POUNDS (KG)	INSTALLED WEIGHT POUNDS (KG)	WIDTH Inches (MM)	DEPTH Inches (MM)	HEIGHT Inches (MM)	CUBIC FEET	CUBIC METERS	
RCP-100	25-3/8 (645)	17-3/8 (441)	24.5 (622)	19-7/8 (505)	11-7/8 (301)	23-7/8 (606)	15-7/8 (403)	RCP-100	89 (40)	84 (38)	19 (482)	27 (686)	32 (813)	9.5	0.27	
RCP-200	25-3/8 (645)	31 (787)	24.5 (622)	19-7/8 (505)	25-1/2 (648)	23-7/8 (606)	29-1/2 (749)	RCP-200	182 (83)	176 (80)	27 (686)	32 (813)	32 (813)	16.0	0.46	
RCP-300	25-3/8 (645)	44-3/4 (1137)	24.5 (622)	19-7/8 (505)	39-1/4 (997)	23-7/8 (606)	43-1/4 (1099)	RCP-300	194 (88)	187 (85)	27 (686)	46 (1168)	32 (813)	23.0	0.65	
RCP-400	25-3/8 (645)	58-1/2 (1486)	24.5 (622)	19-7/8 (505)	53 (1346)	23-7/8 (606)	57 (1448)	RCP-400	258 (117)	250 (113)	27 (686)	60 (1524)	32 (813)	30.0	0.85	
RCP-500	25-3/8 (645)	72-1/4 (1847)	24.5 (622)	19-7/8 (505)	66-3/4 (1695)	23-7/8 (606)	70-3/4 (1797)	RCP-500	278 (126)	269 (122)	27 (686)	73 (1854)	32 (813)	36.5	1.04	
RCP-600	25-3/8 (645)	86 (2184)	24.5 (622)	19-7/8 (505)	80-1/2 (2045)	23-7/8 (606)	84-1/2 (2146)	RCP-600	290 (154)	280 (109)	27 (686)	87 (2210)	32 (813)	43.5	1.23	

POWER SUPPLY

Model Number	VOLTS	HP	AMPS	PHASE	POWER SUPPLY	Refrigerant
RCP-100	115	1/4	5.5	SINGLE	NEMA 5-15P	134A
RCP-200	115	1/4	5.5	SINGLE	NEMA 5-15P	134A
RCP-300	115	1/4	5.5	SINGLE	NEMA 5-15P	134A
RCP-400	115	1/3	6.5	SINGLE	NEMA 5-15P	404A
RCP-500	115	1/2	6.4	SINGLE	NEMA 5-15P	404A
RCP-600	115	1/2	6.4	SINGLE	NEMA 5-15P	404A



5-15P

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



Wells Manufacturing • 265 Hobson Street, Smithville, Tennessee 37166 U.S.A.
Phone : (800) 264-7827 • Fax (314) 781-5445
www.wells-mfg.com • Printed in the U.S.A.

Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

EZ-FIT[®] CUP DISPENSER

BENEFITS



REDUCE WASTE
WITH ONE-AT-A-TIME DISPENSING



INTERCHANGEABLE
PRE-CUT GASKETS ALLOW FOR FLEXIBLE
DISPENSING OPTIONS FOR A VARIETY
OF CUP SIZES



METAL FINISH TRIM RINGS
TO PROVIDE HIGH END IMAGE

Smoothly dispense a variety of cup sizes and types one-at-a-time. EZ-Fit[®] Cup dispensers allow for simple cup changes without switching dispensers.

Take the guesswork out of choosing a cup dispenser with EZ-Fit. Designed to allow for maximum flexibility, EZ-Fit Beverage Dispenser Cabinets are an ideal solution when mounting an in-counter dispenser is not an option. EZ-Fit cup dispensers are designed for smooth, one-cup-at-a-time dispensing of most cup sizes- paper, plastic or foam. Easily change cup size (or dispense several different size cups) without having to change your dispenser; includes four interchangeable, pre-cut gaskets that accommodate most 8-46 oz. (236-1360 ml) beverage cups.

 **san jamar[®]**
smart. safe. sanitary.

www.sanjamar.com

FEATURES

EZ-Fit® Cup Dispenser

Reduce waste and cut costs
with interchangeable gaskets

Metal trim rings for
high end appearance

Pre-cut gaskets
available in white or black

High impact plastic
for durability



**Available
in-counter or
cabinet mounted**



Item	Cup Rim Diameter	Approx. Cup Size	Counter Hole Diam.	Tube Length
C2410C	2 7/8" - 4 3/4" (73-121 mm)	8-46 oz. (236-1360 ml)	5 3/4" (146 mm)	23 1/4" (590 mm)
C2410C18	2 7/8" - 4 3/4" (73-121 mm)	8-46 oz. (236-1360 ml)	5 3/4" (146 mm)	18" (457 mm)
C2210C	2 7/8" - 3 7/8" (73-98 mm)	6-24 oz. (178-710 ml)	4 7/8" (124 mm)	23 1/4" (590 mm)
C2510C	4 7/8" - 5 5/8" (124-143 mm)	32-64 oz. (950-1890 ml)	6 5/8" (168 mm)	22 1/2" (572 mm)
C2010C	1 1/2" - 2 5/16" (38-59 mm)	1/2 - 2 1/2 oz. (15-70 ml)	3 1/4" (83 mm)	16" (406 mm)

Item	Includes	Dimensions H x W x D
C2901	(1) C2410C with metal finish trim ring	7 3/4" x 7 3/4" x 23 3/4" (197 x 197 x 603 mm)
C2902	(2) C2410C with metal finish trim ring	15" x 7 3/4" x 23 3/4" (381 x 197 x 603 mm)
C2903	(3) C2410C with metal finish trim ring	22 3/8" x 7 3/4" x 23 3/4" (568 x 197 x 603 mm)

San Jamar

555 Koopman Lane
Elkhorn, Wisconsin 53121
USA
T: +1.262.723.6133
F: +1.262.723.4204
info@sanjamar.com
www.sanjamar.com

Canada

3300 Bloor Street West
Center Tower, 11th Floor
Suite 3140 Toronto, ON
M8X 2X3
CANADA
T: +1.416.760.7367
F: +1.416.207.2071
canada@sanjamar.com

Europe

Schoorstraat 26a, bus 1
2220 Heist op-den Berg
BELGIUM
T: +32 1522 8140
F: +32 1522 8148
emea@sanjamar.com

México

Av. Universidad #1377-701
Colonia Axotla CP 01030
Del. Alvaro Obregón
MEXICO, D.F.
T: +52 (55) 3626 0772
F: +52 (55) 5273 4495
mexico@sanjamar.com





BACK MOUNT MEGA-TOP SANDWICH PREP. TABLE BACK MOUNTED CONDENSING UNIT

Project Name: _____

Project Location: _____

Model #: _____ Quantity: _____

Available Warehouse: _____

EPB Series Model: EPBR2



Refrigeration System

- Back mounted, self-contained and fully detachable Blizzard R290 condensing unit uses environmentally friendly, EPA-compliant R290 refrigerant with zero (0) Ozone Depletion Potential (ODP) and three (3) Global Warming Potential (GWP). Blizzard R290 is easily replaceable and requires no on-site brazing.
- Front air breathing for flexibility in installation.
- Electronically commutated (ECM) fan motors achieve rapid cooling with less energy consumption.
- Full-length air duct system ensures optimal circulation of cold air.
- Time-initiated and temperature-terminated auto defrost cycle for seamless operation.
- Large capacity, corrosion-resistant condenser and evaporator coils.
- Self-maintaining, energy-efficient condensate drain pan requires no external drains or electric heaters.
- High performance, auto-reverse condenser fan motor supports compressor ventilation and condenser coil cleaning. Refer to owner's manual for full maintenance instructions.
- Pressure relief devices allow smooth access to cabinet interior when re-opening doors.
- Pre-wired and ready to plug, 115V/60Hz/1Ph, NEMA 5-15P.

Cabinet Construction

- Heavy duty stainless steel interior / exterior with rounded corners for a hazard-free workspace.
- Open spaced interior with no walls between cabinet compartments. Vented stainless steel panel between top pan area and cabinet catches food debris.
- 16 gauge, high quality stainless steel worktop, lid and hood.
- Galvanized steel bottom and rear.
- 2.5" thick high density polyurethane insulation.
- Four 5" swivel casters with locks on front set.

Doors

- Heavy duty stainless steel interior / exterior.
- 2.5" thick high density polyurethane insulation.
- Frame heaters prevent exterior moisture build up.
- Self-closing with adjustable torsion system for a positive seal.
- Snap-in magnetic door gasket make cleaning and replacement an easy process.
- High strength, recessed door handles.

Preparation Area

- Mega-top fits three rows of NSF certified polycarbonate 6" deep pans (see table for size and quantity).
- 1/2" thick, foam insulated lid keeps top pan area cold and prevents moisture build-up.
- 9 1/8" deep cutting board is removable for ease of cleaning.

Shelving


- One epoxy coated, steel wire shelf per section.
- Height adjustable stainless steel clips.

Temperature Control

- Multi-function digital controller with easy to read LED display.
- Factory preset temperature, 35°F. Temperature setting range from 33°F to 54°F.
- Audible overheat protection alarm for compressor and condenser coil.

Options

- NSF certified stainless steel double overshelf.
- Additional shelving.
- 3" swivel casters with locks.
- 3.5" – 6" height-adjustable and interchangeable legs.

 **Operating temperature range is 33°F ~ 54°F**



5 YEAR Compressor
3 YEAR Parts & Labor



Please visit our website for updated Energy Efficiency information

Ref/ Frz/Dual	Doors	Capacity Cu. Ft.	# of Pans	Shelves	Refrigerant	HP	Power V-Hz-Ph	Amps	Crated Weight	Exterior Dimensions		
										L	D	H*
REF	2	13	1/6x18	2	R-290	1/4+	115-60-1	3.5	339 lbs (154kg)	47.5" (1207mm)	35.25" (895mm)	38.5" (978mm)

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (►) Product capacity is calculated based on standard industry figures. (✱) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.



BACK MOUNT MEGA-TOP SANDWICH PREP. TABLE BACK MOUNTED CONDENSING UNIT

EPB Series Model: EPBR2

DIMENSIONAL DATA

External Dimensions	L	47.5" (1207mm)
	D	35.25" (895mm)
	H*	38.5" (978mm)
Crated Weight		339 lbs. (154kg)
Doors/Drawers/Lids		2
Max Weight Support (LBS)		-

STORAGE DATA

Net Capacity Cu. Ft. ▶	13
Shelves	2
Barrels	-
20 oz. Bottles	-
12 oz. Bottles	-
12 oz. Cans	-
8" Mugs	-
# of Pans (Top)	-
# of Pans (Drawer)	1/6x18
Dividers	-
Trays	-

ELECTRICAL DATA

Voltage	115-60-1
Full Load Amperage	3.5A
Feed Wires with Ground	3
Cord Length	9ft
NEMA Plug Type	ⓘ NEMA 5-15P

REFRIGERATION DATA

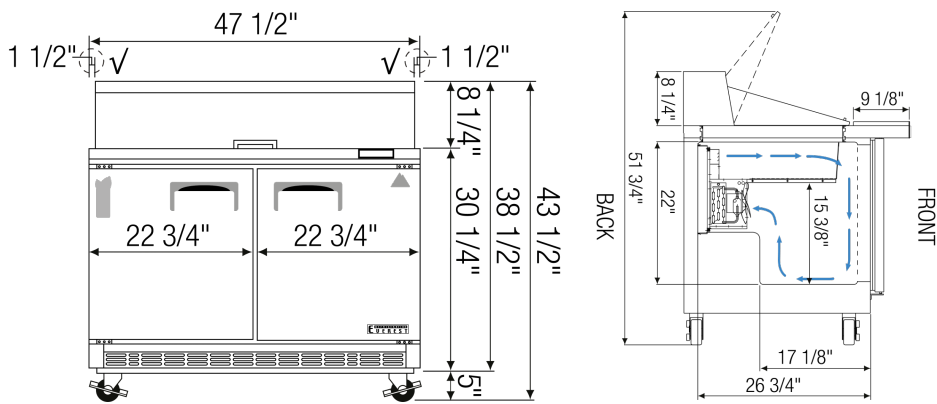
Compressor Mounting	Back
Refrigerant	R-290
Compressor HP	1/4+
BTU/HR †	N/A

KEY

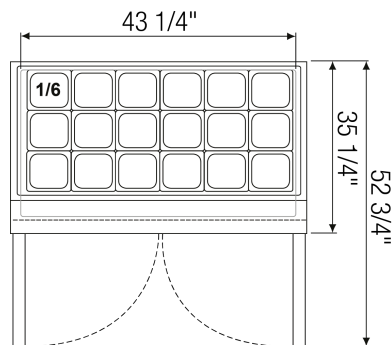
D	Door	R	Refrigerator
L	Lid	REF	Refrigerator
H	Half Door	F	Freezer
FD	Full Door	FRZ	Freezer
SD	Solid Door	DUAL	REF/FRZ Combo
GD	Glass Door	DR	Drawer

	Elevation	Right	Plan	3D	Back

PLAN VIEW

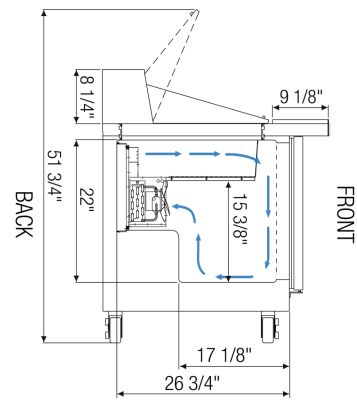


FRONT



TOP

SIDE



ACCESSORIES & OPTIONS

Part Number	Description
Additional Shelving	Contact Everest Refrigeration for more information.
AJL03-00	Interchangeable Leg for Caster
CASA3-01	3" Overall Height Caster Assembly - (2) Front (2) Rear
OS02-00	Standard Double Overshelf 12" Depth x 48" Length

(†)Based on evaporating temperature of 23°F (-5°C) & condensing temperature of 131°F (55°C). (▶) Product capacity is calculated based on standard industry figures. (✖) Reference plan view for clarification on caster/unit height. If dimensions and capacity are critical, please contact Everest Refrigeration. Blizzard R290 replacement is at the sole discretion of Everest Refrigeration. Specifications subject to change without notice.

ALTO-SHAAM.

Item no. _____

500-1D

500-2D

500-3D

Drawer Warmers



500-1D



500-3D



500-2D



- Halo Heat . . . a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
- Product moisture is retained without adding water.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Can be built into cabinets or counters. Built-in trim kits are available.
- Stackable design.

Short Form Spec

Alto-Shaam drawer warmer is constructed with a non-magnetic stainless steel exterior and removable stainless steel drawer rail supports. Each drawer includes one (1) full-size (GN 1/1) 12" x 20" x 6" (305mm x 508mm x 152mm) stainless steel pan. The warmer is controlled by an ON/OFF power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display button, and digital display.

- ☐ **Model 500-1D:** One drawer warmer
- ☐ **Model 500-2D:** Two drawer warmer
- ☐ **Model 500-3D:** Three drawer warmer

Factory Installed Options

- Electrical Choices
 - ☐ 120V
 - ☐ 208-240V
 - ☐ 230V
- Drawer Choices (order per drawer)
 - ☐ Non-Vented, Standard
 - ☐ Vented, Optional (5014559)
- Pan Choices - One (1) per drawer supplied
 - ☐ Full-size (GN 1/1), Standard (PN-25088)
12" x 20" x 6" (305mm x 508mm x 152mm)
 - or -
 - ☐ Oversize, Optional (PN-2123)
15" x 20" x 5" (381mm x 508mm x 127mm)

Additional Features

- Stack units without additional hardware
- Individual or stacked units can be mounted on:
 - ☐ 3" (76mm) Casters and Caster Stand Assembly
 - ☐ 5" (127mm) Casters and Caster Stand Assembly
 - ☐ 6" (152mm) Leg Stand Assembly

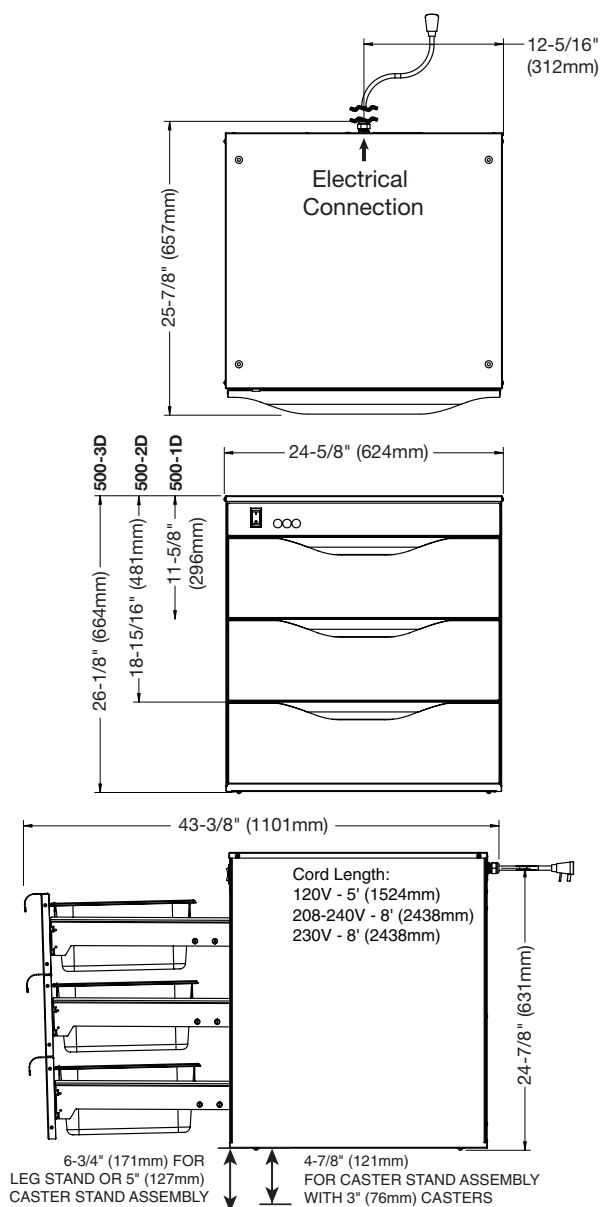


W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
 Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com



500-1D, 500-2D, 500-3D

Drawer Warmers



Dimensions H x W x D

500-1D exterior:

11-5/8" x 24-5/8" x 25-7/8" (296mm x 624mm x 657mm)

500-2D exterior:

18-15/16" x 24-5/8" x 25-7/8" (481mm x 624mm x 657mm)

500-3D exterior:

26-1/8" x 24-5/8" x 25-7/8" (664mm x 624mm x 657mm)

Cut out dimensions: (for units with built-in trim)

Add 3/4" (19mm) to unit height and 1-1/2" (38mm) to unit width

Electrical

V	Ph	Hz	A	kW		
120	1	50/60	5.3	0.64		NEMA 5-15P 15A, 125V plug
208-240	1	50/60	2.7	0.64		NEMA 6-15P 15A, 250V plug
230	1	50/60	2.6	0.59		Plugs rated 250V
						CH2-16P
						BS 1363
						AS/NZS 3112

Product Capacity - per drawer

Full-size Pan (GN 1/1):

12" x 20" x 6" (305 x 508 x 152mm)
36 lbs (16 kg) maximum

Oversize Pan:

15" x 20" x 5" (381 x 508 x 127mm)
41 lbs (19 kg) maximum

Weight (Est.)

	500-1D	500-2D	500-3D
Net:	80 lb (36 kg)	115 lb (52 kg)	150 lb (68 kg)
Ship:	90 lb (41 kg)	125 lb (57 kg)	165 lb (75 kg)
Carton dimensions: (L x W x H)	30" x 27" x 16" (762mm x 686mm x 406mm)	30" x 27" x 23" (762mm x 686mm x 584mm)	30" x 27" x 30" (762mm x 686mm x 762mm)

Installation Requirements

Drawer warmer must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Clearance Requirement (for ventilation)

Minimum: 3" (76mm) at the back, 2" (51mm) at the top, and 1" (25mm) at both sides. On-site venting for proper airflow must also be provided for built-in counter installations.

Accessories

Built-in Trim Kit		Caster Stand Assembly	
<input type="checkbox"/> 500-1D	5015147	<input type="checkbox"/> with 5" (127mm) casters	15379
<input type="checkbox"/> 500-2D	5015149	<input type="checkbox"/> with 3" (76mm) casters	5010920
<input type="checkbox"/> 500-3D	5015153	<input type="checkbox"/> Leg Stand Assembly	15380
		Perforated Pan Grid	
		<input type="checkbox"/> 15" x 20" (381mm x 508mm)	1231
		<input type="checkbox"/> 12" x 20" (305mm x 508mm)	16642



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
Phone: 262.251.3800 800.558.8744 U.S.A./Canada Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com



Volume Control
Adjustable w/
Screwdriver



ADA Compliant

This Space for Architect/Engineer Approval

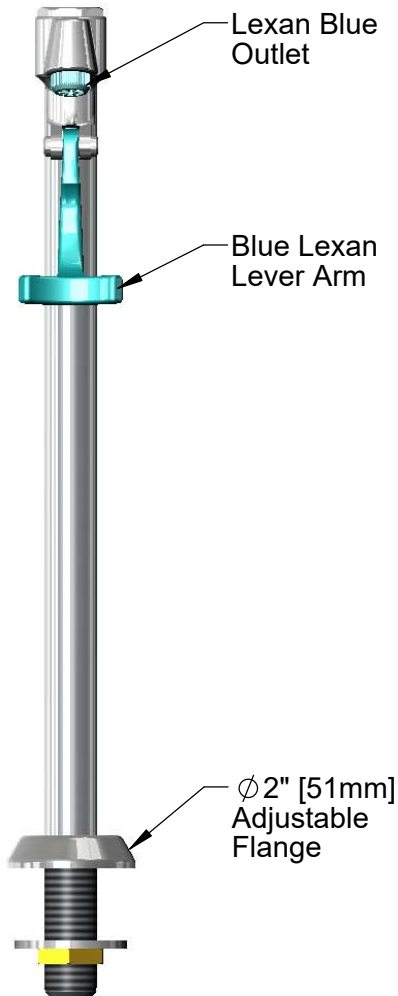
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

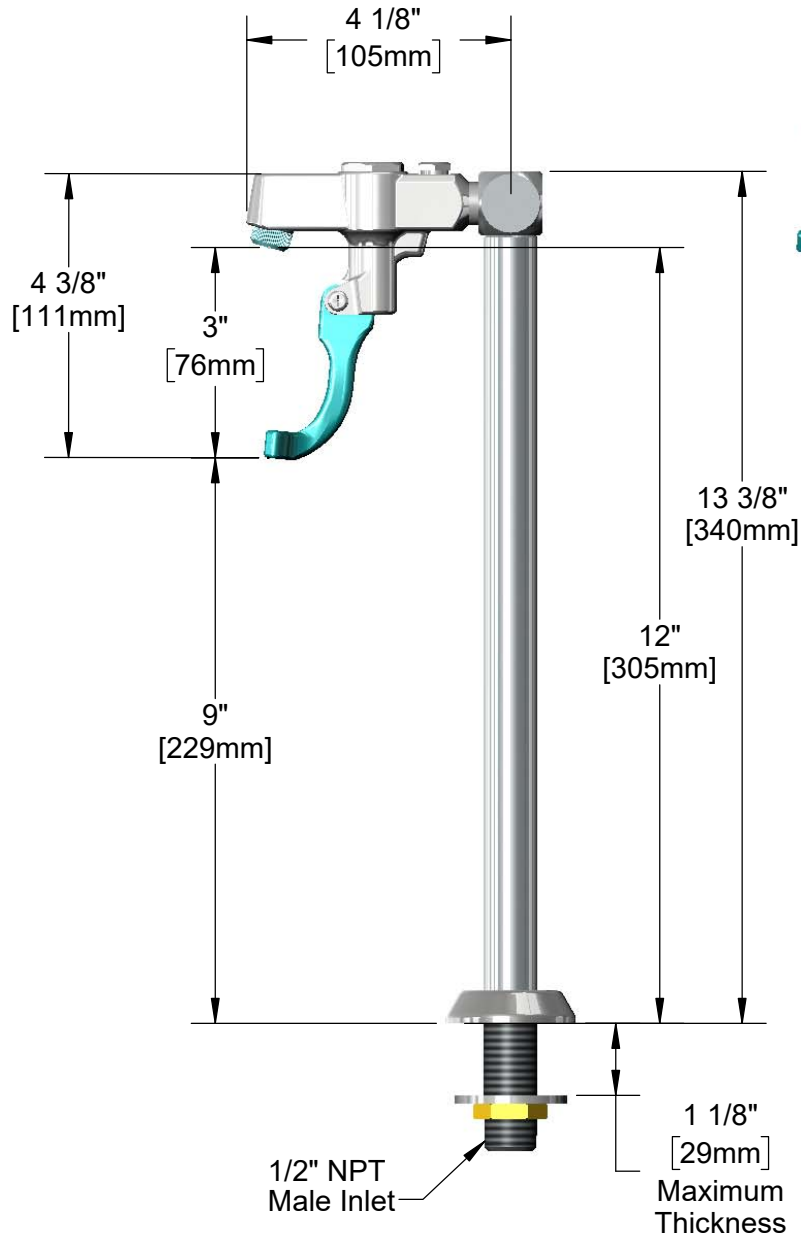
Architect/Engineer _____



Lexan Blue
Outlet

Blue Lexan
Lever Arm

Ø 2" [51mm]
Adjustable
Flange



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

Model Number

5GF-12P

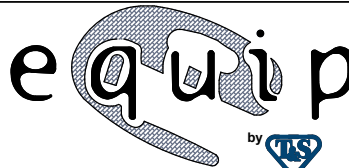
Product Specifications:

Pedestal Type Glass Filler, Push Back
Design, 1/2" NPT Male Shank, Adjustable
Flange, Blue Self-Closing Lexan Arm

Product Compliance:

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

equip
Foodservice
Accessories



2 Saddleback Cove, P.O. Box 1088
Travelers Rest, South Carolina 29690
Phone: 800.891.4808 Fax: 800.868.0084
equip.tsbrass.com

Drawn: JRM | Checked: KJG

Cava

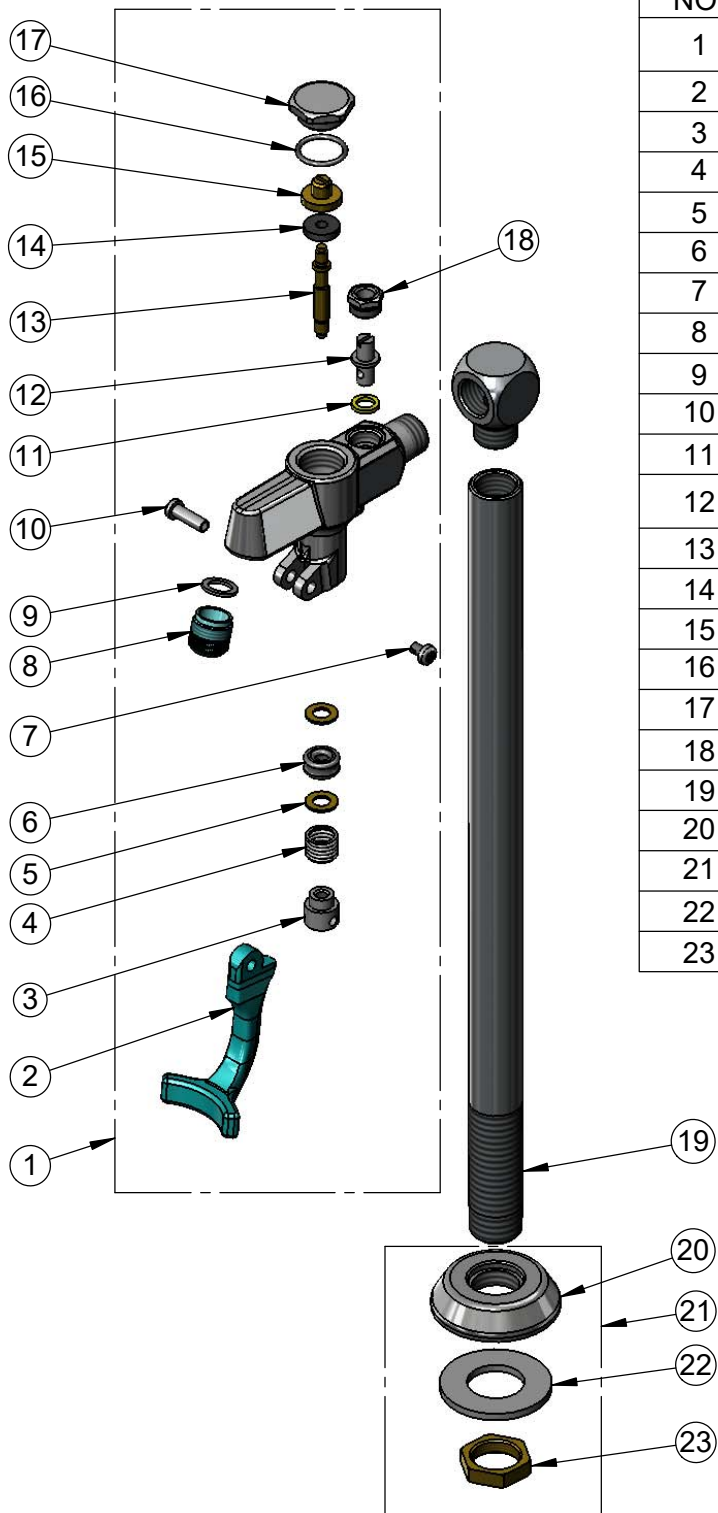
Approved: JHB | Date: 08/13/18

Johnson-Lancaster and Associates, Inc.

Scale: 1:3

Sheet: 1 of 2

Page: 109



ITEM NO.	SALES NO.	DESCRIPTION
1	5GF-W	Wall Mount, 3/8" Male NPT Retro Glass Filler
2	001145-45	Lever Arm, Retro Glass Filler
3	000752-25	Push Button, Retro Glass Filler
4	000895-25	Spring
5	000974-45	Bonnet Washer
6	001100-45	Packing Seal
7	003199-45	Spray Valve Handle Screw
8	003090-45	Outlet Tip, Retro Glass Filler
9	001030-45	Washer, Retro Glass Filler Outlet
10	003198-45	Spray Valve Handle Nut
11	001031-45	Washer, Volume Control
12	000826-20	Stem, Retro Glass Filler Volume Control
13	000664-20	Stem
14	001094-45	Seat Washer
15	000664-20	Seat Washer Holder
16	001062-45	O-Ring
17	000623-40	Hex Cap
18	000714-25	Nut, Retro Glass Filler Volume Control
19	000430-40	Pedestal
20	000024-40	Deck Flange
21	016783-40	Adjustable Deck Flange
22	001033-45	Pedestal Washer
23	002954-45	Shank Lock Nut

Model Number

5GF-12P

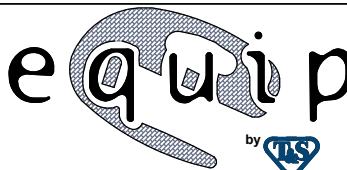
Product Specifications:

Pedestal Type Glass Filler, Push Back Design, 1/2" NPT Male Shank, Adjustable Flange, Blue Self-Closing Lexan Arm

Product Compliance:

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

equip
Foodservice
Accessories



2 Saddleback Cove, P.O. Box 1088
Travelers Rest, South Carolina 29690
Phone: 800.891.4808 Fax: 800.868.0084
equip.tsbrass.com

Drawn: JRM | Checked: KJG

Cava

Approved: JHB | Date: 08/13/18

Johnson-Lancaster and Associates, Inc.

Scale: NTS

Sheet: 2 of 2

Page: 110

▽ BUILT-IN NAPKIN DISPENSERS



CMND-1V

CMND SERIES BUILT-IN FULL FOLD NAPKIN DISPENSERS

Built-in napkin dispensers feature quality stainless steel construction.

Units are available for horizontal or vertical dispensing applications.

The CMND Series dispenses full fold napkin sizes 4½"–5" x 6½".



CMND-1

Model Number	Item Description	Dimensions H x W x D	Cut-Out Dimensions
CMND-1V	Built-in Vertical Napkin Dispenser	6⅞" x 8¾" x 12⅞"	5¼" x 7"
CMND-1	Built-in Horizontal Napkin Dispenser	6⅞" x 8¾" x 12⅞"	5¼" x 7"

▽ TABLETOP & COUNTERTOP NAPKIN DISPENSERS

Model Number	Item Description	Dimensions H x W x D	Napkin Sizes H x W
TT-LOW-BS	Tabletop Low Fold Napkin Dispenser - 2 Sided	5⅞" x 4" x 4¾"	4⅞" x 3½"
TT-MINI-BS	Tabletop Mini Fold Napkin Dispenser - 2 Sided	4½" x 7½" x 6"	3¾" x 6½"
TT-FULL-BS	Tabletop Full Fold Napkin Dispenser - 2 Sided	5⅞" x 7½" x 6¼"	4½"–5" x 6½"
CT-MINI-BS	Countertop Mini Fold Napkin Dispenser - 1 Sided	4½" x 7⅞" x 11¾"	3¾" x 6½"
CT-FULL-BS	Countertop Full Fold Napkin Dispenser - 1 Sided	5⅞" x 7⅞" x 11¾"	4½"–5" x 6½"



TT-LOW-BS



TT-MINI-BS



TT-FULL-BS



CT-MINI-BS



CT-FULL-BS