



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Project:

093 - Blossom - New Build

From:

Restaurant & Store Equipment Company

Terrill Roe

230 West 700 South

Salt Lake City, UT 84101-2714

(801)364-1981 1121

801-364-1981 1143 (Contact)

To:

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Restaurant & Store Equipment Co.

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 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 01 - REACH-IN REFRIGERATOR (1 EA REQ'D)

True T-49-HC

Refrigerator, reach-in, two-section, (2) stainless steel doors, (6) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.4 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		4" stem castors, standard (adds 5" to OA height)
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		Left door hinged left, right door hinged right standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.4		1/2		

TRUE FOOD SERVICE EQUIPMENT, 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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truefmfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # SIS #
	Model: T-49-HC T-Series: Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant	



T-49-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ 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.
- ▶ 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).
- ▶ 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.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

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)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49-HC	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1/2 1/8	115/60/1 230-240/50/1	5.4 2.4	5-15P ▲	9 2.74	400 182

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	APPROVALS: _____ _____	AVAILABLE AT: _____ _____
6/16 Printed in U.S.A.		

Model:
T-49-HC

T-Series:
Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and over sized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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).
- 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.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends, back and top.
- 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).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each 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 doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 5/16"L x 22 3/8"D (624 mm x 569 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.

LIGHTING

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-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.



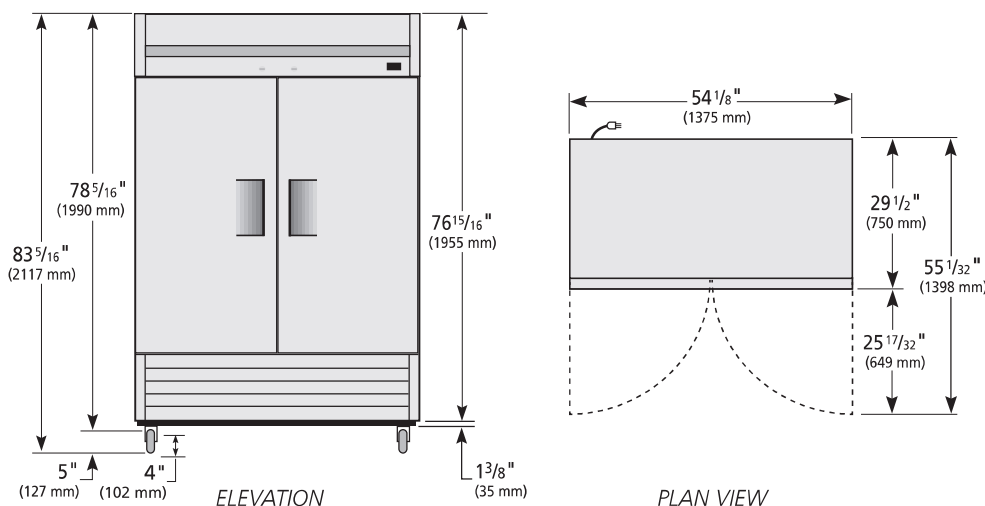
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

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
T-49-HC					

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

TRUE FOOD SERVICE EQUIPMENT



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 02 - WIRE SHELVING (4 EA REQ'D)

Centaur C1830C

Centaur® Shelving C Series Shelving, wire, 30"W x 18"D, chrome plated finish, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	4	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

Centaur™

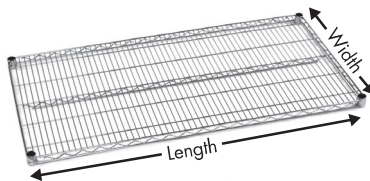
Wire Shelving

PROJECT NAME: _____

LOCATION: _____

ITEM: _____

MODEL: _____



LOAD CAPACITY:
Up to 48" (1219mm) Length
= 800 lbs. (363kg)
54"-72" (1372-1829mm) Length
= 600 lbs. (272kg)

WIRE SHELVING

- **Unique Design:** The open wire design of these heavy-gauge carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Centaur wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Shelf Mat Wires:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Finish Options:** Chromate for dry storage. Green epoxy with chromate substrate for walk-in coolers and other damp environments.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.

WIRE SHELVES

(in.)	(mm)	Approx. Weight Per Shelf		Pack Qty.	Chromate	Green Epoxy	(in.)	(mm)	Approx. Weight Per Shelf		Pack Qty.	Chromate	Green Epoxy
		(lbs.)	(kg)						(lbs.)	(kg)			
14x24	355x610	6	2.7	4	C1424C	C1424K	21x24	533x610	8	3.6	4	C2121C	C2121K
14x30	355x760	7	3.2	4	C1430C	C1430K	21x30	533x760	9	4.1	4	C2130C	C2130K
14x36	355x914	8	3.6	4	C1436C	C1436K	21x36	533x914	11	5	4	C2136C	C2136K
14x42	355x1066	9.5	4.3	4	C1442C	C1442K	21x42	533x1066	12	5.4	4	C2142C	C2142K
14x48	355x1219	10.5	4.7	4	C1448C	C1448K	21x48	533x1219	14	6.4	4	C2148C	C2148K
14x60	355x1524	14	6.3	2	C1460C	C1460K	21x54	533x1372	16	7.3	2	C2154C	C2154K
14x72	355x1829	17	7.7	2	C1472C	C1472K	21x60	533x1524	18	8.2	2	C2160C	C2160K
							21x72	533x1829	24	10.9	2	C2172C	C2172K
18x24	457x610	7	3.2	4	C1824C	C1824K	24x24	610x610	9	4.1	4	C2424C	C2424K
18x30	457x760	8	3.6	4	C1830C	C1830K	24x30	610x760	11	5.0	4	C2430C	C2430K
18x36	457x914	9.5	4.3	4	C1836C	C1836K	24x36	610x914	13	5.9	4	C2436C	C2436K
18x42	457x1066	11	5	4	C1842C	C1842K	24x42	610x1066	15	6.8	4	C2442C	C2442K
18x48	457x1219	12	5.4	4	C1848C	C1848K	24x48	610x1219	16	7.3	4	C2448C	C2448K
18x54	457x1372	14.5	6.6	2	C1854C	C1854K	24x54	610x1372	19	8.6	2	C2454C	C2454K
18x60	457x1524	17	7.7	2	C1860C	C1860K	24x60	610x1524	21	9.5	2	C2460C	C2460K
18x72	457x1829	20	9.1	2	C1872C	C1872K	24x72	610x1829	26	11.8	2	C2472C	C2472K

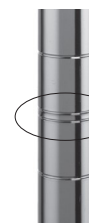
Specifications subject to change without notice.

Approvals:

Centaur™

POSTS

Approx. Weight Per Post (lbs.) (kg)	STATIONARY				MOBILE			
	Height* (in.) (mm)		Chrome	Green Epoxy	Height** (in.) (mm)		Chrome	Green Epoxy
1/2 0.3	7 1/2	191	C7C	C7K	6 3/4	171	C7UC	C7UK
1 0.5	14 1/2	370	C13C	C13K	13 3/4	349	C13UC	C13UK
2 0.9	34 1/2	875	C33C	C33K	33 3/4	857	C33UC	C33UK
3 1.4	54 7/16	1385	C54C	C54K	53 13/16	1366	C54UC	C54UK
3 1/2 1.6	62 5/16	1590	C63C	C63K	61 13/16	1570	C63UC	C63UK
4 1.8	74 5/8	1895	C74C	C74K	73 7/8	1873	C74UC	C74UK
5 2.3	86 5/8	2200	C86C	C86K	85 7/8	2181	C86UC	C86UK



Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

*Height includes leveling bolt and cap on stationary units.
**Castors sold separately. A 5" (127mm) caster adds approximately 6" (152mm) to overall height.

Shelf Dividers for Shelves

Keep shelf contents orderly with these 8" (203mm) high, pressure-fit dividers.



Shelf Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Plated
18 457	2.25 1.0	CDD18C
24 610	2.75 1.3	CDD24C

Stackable Shelf Ledges

4" (100mm) High



Shelf Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Plated
14 355	0.83 0.36	CL14-4C
18 457	1.5 0.68	CL18-4C
24 610	2.0 0.9	CL24-4C
30 760	2.25 1.03	CL30-4C
36 914	2.75 1.25	CL36-4C
48 1219	3.75 1.68	CL48-4C
60 1524	4.0 1.81	CL60-4C
72 1828	5.0 2.25	CL72-4C

Note: Actual ledge length is approximately 1" (25mm) shorter than nominal shelf length/width.

Stem Casters — Resilient Rubber (Order By Each)

Use with posts to create a mobile shelving unit to meet your special needs. Each caster is constructed of resilient rubber wheels and plated components. Load rating is 200 lbs. (90kg) per caster. Sold by the piece.



Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)	Cat. No.
5 127	1 1/4 32	200 90	Stem/Swivel	Resilient	2 1/2 1.1	C5
5 127	1 1/4 32	200 90	Stem/Brake	Resilient	2 5/8 1.2	C5B

Stem Caster Kit — High Modulus Rubber (One Kit = Four Casters)

Kit consists of four swivel casters with brakes. Each caster is constructed of durable, non-marking high modulus rubber. Load rating is 300 lbs. (136kg) per caster.



Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)	Cat. No.
5 127	1 1/4 32	300 136	Stem/Brake	Flat High Modulus Rubber	9 4.1	C5FBA-4

Direct Wall Mounts

Each consists of one shelf support and mounting plate. Use single support at shelf ends; double support for adjoining shelves. (Single — Two required per shelf.)



Single Shelf Support



Double Shelf Support

Shelf Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	SINGLE		Approx. Pkd. Wt. (lbs.) (kg)	DOUBLE	
		Chrome	Green Epoxy		Chrome	Green Epoxy
14 355	1 1/2 0.7	C1WD14C	C1WD14K	3 1.4	C2WD14C	C2WD14K
18 457	2 0.9	C1WD18C	C1WD18K	4 1.8	C2WD18C	C2WD18K
24 610	3 1.4	C1WD24C	C1WD24K	4.5 2	C2WD24C	C2WD24K

Warranty

Green Epoxy shelves, posts, and accessories have a limited 7 year warranty against corrosion.

L03-205 - CENTAUR-NP - Rev. 4/12

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



Item # _____

Job _____

SUPER ERECTA SHELF® WIRE SHELVING

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
 - **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
 - **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection and stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
 - **Versatile:** Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
 - **Fast, Secure Assembly:** SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
 - **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
 - **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
 - **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
 - **Adjustable Feet:** Bolt levelers compensate for surface irregularities.
- Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



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



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



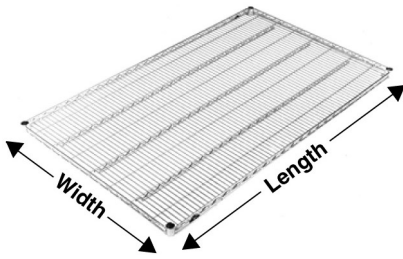
Wire Shelving

10-01



SUPER ERECTA SHELF® WIRE SHELVING

Wire Shelves



Split Sleeve



**Aluminum
Split Sleeve**

- **Metroseal 3:** Metro's proprietary epoxy coating contains Microban® antimicrobial product protection. Microban antimicrobial protects the epoxy coating from bacteria, mold, mildew, and fungus that cause odors, stains, and product degradation.
- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf
Replacements are available: Cat. No. 9985 (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications and autoclave applications.
Cat. No. 9986Z (bag of 4 with zinc C-rings)
Cat. No. 9986S (bag of 4 with stainless steel C-rings)
- Load capacity (evenly distributed) per shelf
Depths: 14" to 24" (355 to 610mm)
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Load capacity (evenly distributed) per unit.
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg)
Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings
- SUPER ERECTA SHELF meets Government Specifications MIL-S-40144E.

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
1424BR	1424NC	1424NK3	1424NS	14x24 355x610	6 2.7
1430 BR	1430NC	1430NK3	1430NS	14x30 355x760	7 3.2
1436BR	1436NC	1436NK3	1436NS	14x36 355x914	8 3.6
1442BR	1442NC	1442NK3	1442NS	14x42 355x1066	9 1/2 4.3
1448BR	1448NC	1448NK3	1448NS	14x48 355x1219	10 1/2 4.7
1460BR	1460NC	1460NK3	1460NS	14x60 355x1524	14 6.3
1472BR	1472NC	1472NK3	1472NS	14x72 355x1829	17 7.7
1824BR	1824NC	1824NK3	1824NS	18x24 457x610	7 3.2
1830BR	1830NC	1830NK3	1830NS	18x30 457x760	8 3.6
1836BR	1836NC	1836NK3	1836NS	18x36 457x914	9 1/2 4.3
1842BR	1842NC	1842NK3	1842NS	18x42 457x1066	11 5.0
1848BR	1848NC	1848NK3	1848NS	18x48 457x1219	12 5.4
1854BR	1854NC	1854NK3	1854NS	18x54 457x1370	14 1/2 6.6
1860BR	1860NC	1860NK3	1860NS	18x60 457x1524	17 7.7
1872BR	1872NC	1872NK3	1872NS	18x72 457x1829	20 9.1
2124BR	2124NC	2124NK3	2124NS	21x24 530x610	8 3.6
2130BR	2130NC	2130NK3	2130NS	21x30 530x760	9 4.1
2136BR	2136NC	2136NK3	2136NS	21x36 530x914	11 5.0
2142BR	2142NC	2142NK3	2142NS	21x42 530x1066	12 5.4
2148BR	2148NC	2148NK3	2148NS	21x48 530x1219	14 6.4
2154BR	2154NC	2154NK3	2154NS	21x54 530x1370	16 7.3
2160BR	2160NC	2160NK3	2160NS	21x60 530x1524	18 8.2
2172BR	2172NC	2172NK3	2172NS	21x72 530x1829	24 10.9
2424BR	2424NC	2424NK3	2424NS	24x24 610x610	9 4.1
2430BR	2430NC	2430NK3	2430NS	24x30 610x760	11 5.0
2436BR	2436NC	2436NK3	2436NS	24x36 610x914	13 5.9
2442BR	2442NC	2442NK3	2442NS	24x42 610x1066	15 6.8
2448BR	2448NC	2448NK3	2448NS	24x48 610x1219	16 7.3
2454BR	2454NC	2454NK3	2454NS	24x54 610x1370	19 8.6
2460BR	2460NC	2460NK3	2460NS	24x60 610x1524	21 9.5
2472BR	2472NC	2472NK3	2472NS	24x72 610x1829	26 11.8

Note: 14" (355mm) deep units.

Free-standing units: Foot plates should be used and secured to the floor.
Mobile units: maximum allowable post height is 54" (1370mm).

SUPER ERECTA SHELF® WIRE SHELVING



SiteSelect™ Posts

Stationary Posts

Stationary posts are equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap Leveling bolt can be adjusted 1/2" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts
Zinc Cat. No. RPF04-004 Stainless Steel Cat. No. RPF04-004C
- Replacement post cap for standard posts
Black Cat. No. RPC06-035



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
7P			7 ³ / ₈	187	1/2	0.3
13P	13PK3	13PS	14 ³ / ₈	365	1	0.5
27P		27PS	28 ³ / ₈	720	1 ³ / ₄	0.75
33P	33PK3	33PS	34 ³ / ₈	873	2	0.9
54P	54PK3	54PS	54 ⁷ / ₁₆	1382	3	1.4
63P	63PK3	63PS	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P	74PK3	74PS	74 ¹ / ₂	1892	4	1.8
86P	86PK3	86PS	86 ¹ / ₂	2197	5	2.3
*96P			96 ¹ / ₂	2450	5 ¹ / ₂	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
27UP		27UPS	27 ³ / ₄	704	1 ³ / ₄	0.75
33UP	33UPK3	33UPS	33 ³ / ₄	857	2	0.9
54UP	54UPK3	54UPS	53 ¹³ / ₁₆	1366	3	1.4
63UP	63UPK3	63UPS	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6
	70UPK3		69 ³ / ₄	1771	3 ³ / ₄	1.7
74UP	74UPK3	74UPS	73 ⁷ / ₈	1876	4	1.8
86UP	86UPK3	86UPS	85 ⁷ / ₈	2181	4 ¹ / ₂	2.0

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications.
- Each includes a leveling/connecting bolt.

Model No. Chrome	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
54P-STKD	54PS-STKD	54 ⁷ / ₁₆	1382	3	1.4
63P-STKD	63PS-STKD	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P-STKD	74PS-STKD	74 ¹ / ₂	1892	4	1.8

Swedged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swedged into the top of the post.

Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
33UPS-SW	33 ³ / ₄	857	2	0.9
54UPS-SW	53 ¹³ / ₁₆	1366	3	1.4
63UPS-SW	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6

Special Length Posts

Special length cut posts are available. Consult your Metro representative for more information.

Job _____

SUPER ERECTA SHELF® WIRE SHELVING



Super Wide Shelving

- **High-density Storage:** Super Wide™ shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity** (evenly distributed) per shelf:
Depths: 30" and 36" (760 and 914mm)
600 lbs. (272kg) for lengths 48" (1219mm) or shorter.
400 lbs. (181kg) for lengths 54" (1370mm) or longer.



Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
3036NC	3036NK3	3036NS	30x36	760x914	15	6.8
3048NC	3048NK3	3048NS	30x48	760x1219	21	9.5
3060NC	3060NK3	3060NS	30x60	760x1524	26 ¹ / ₂	11.8
3072NC	3072NK3	3072NS	30x72	760x1829	31	14.0
3636NC	3636NK3	3636NS	36x36	910x914	18	8.2
3648NC	3648NK3	3648NS	36x48	910x1219	23	10.4
3660NC	3660NK3	3660NS	36x60	910x1524	29	13.1
3672NC	3672NK3	3672NS	36x72	910x1829	34 ¹ / ₂	15.4

Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add 1/8" (3mm) to the specified heights of each stationary post on the table.
Zinc Cat. No. 9993Z
Stainless Steel Cat. No. 9993S



"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
Cat. No. 9995Z



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



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

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

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For Product Information:
U.S. and Canada: 1.800.433.2232

Latin America: 1.561.333.3824
Europe: +31.76.587.7550

Asia/Pacific: +65.6567.8003
Middle East/Africa: +971.4.811.8286



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 03 - HAND SINK (1 EA REQ'D)

Advance Tabco 7-PS-60

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with splash mounted gooseneck faucet, basket drain, wall bracket, NSF, cCSAus

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" OC, splash mount



STAINLESS STEEL STANDARD HAND SINKS



Conforms To NSF 61/9 Lead Free Requirements

SPLASH MOUNTED FAUCETS



7-PS-60



7-PS-68



7-PS-50



7-PS-54



7-PS-67



7-PS-20

7-PS-20-NF
Faucet omitted

DECK MOUNTED FAUCET

SINGLE HOLE PUNCH Faucet omitted



7-PS-71

DOUBLE HOLE PUNCH Faucet omitted



7-PS-70

LARGE SINK BOWLS

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



7-PS-45

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



7-PS-49

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

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

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

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

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

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

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

Additional Features:

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

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

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

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

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

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

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

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

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

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

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

CONSTRUCTION:

All TIG welded.

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

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

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

WARNING:

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



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

For Orders & Customer Service:

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

For Smart Fabrication™ Quotes:

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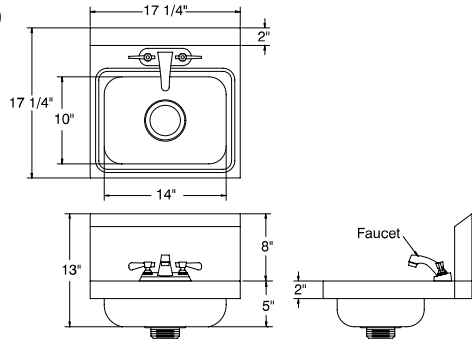
DIMENSIONS and SPECIFICATIONS

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

FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

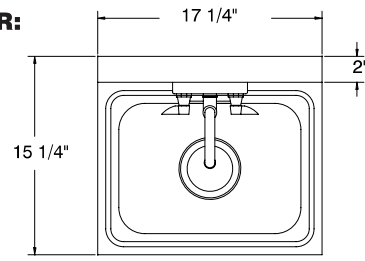
7-PS-20



15 lbs.

TOP VIEW FOR:

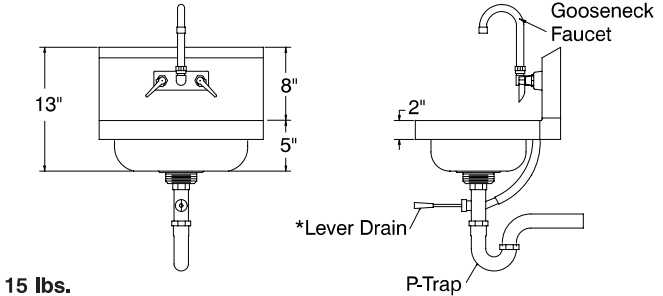
7-PS-50
 7-PS-54
 7-PS-60
 7-PS-68
 7-PS-70



Sink Bowl 10" x 14" x 5"

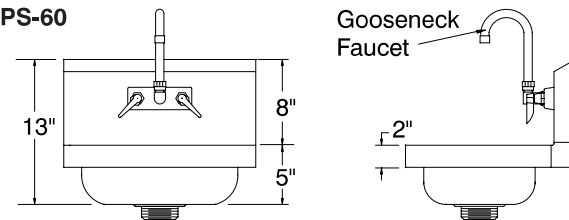
7-PS-50 & 7-PS-54*

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



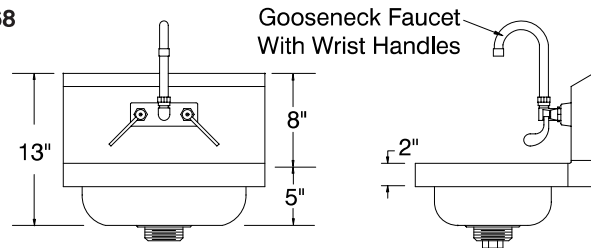
15 lbs.

7-PS-60



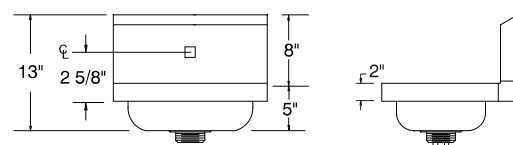
13 lbs.

7-PS-68

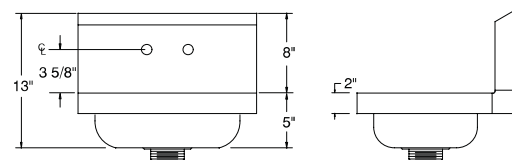


13 lbs.

7-PS-71

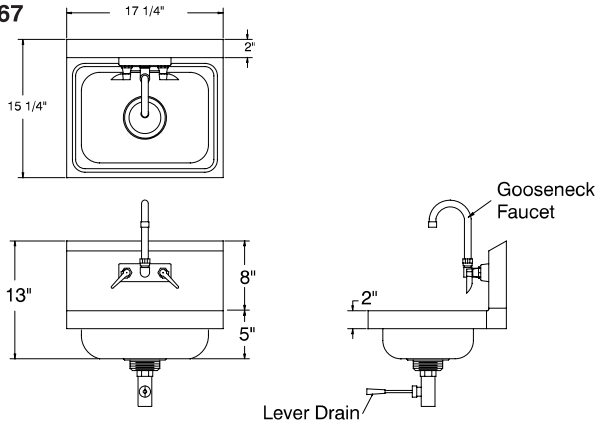


7-PS-70



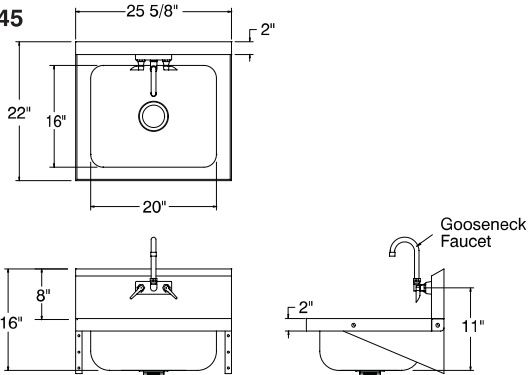
12 lbs.

7-PS-67



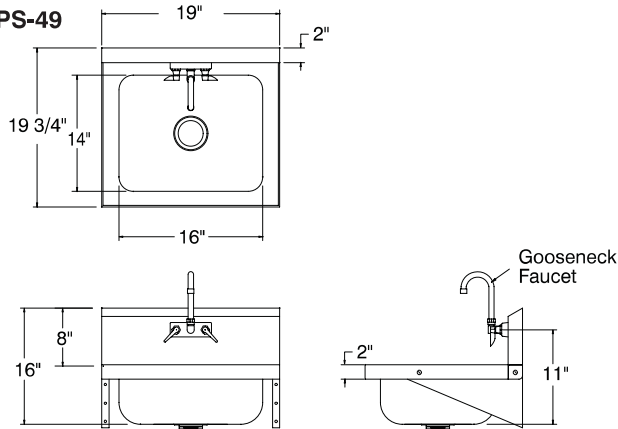
15 lbs.

7-PS-45



31 lbs.

7-PS-49



31 lbs.





Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 04 - CHARBROILER, GAS, COUNTERTOP (1 EA REQ'D)

Vulcan VACB25

Achiever Charbroiler, countertop, 25-1/8", (4) 17,000 BTU cast iron burners, infinite heat control valves, fully welded chassis, (1) drip tray, stainless steel front, sides & top trim, backsplash & grease trough, 4" adjustable legs, 68,000 BTU, CSA, NSF

GAS

	SIZE	MBTU	KW
1	3/4"	68.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

GRIDDLES & BROILERS**VULCAN****VACB SERIES
HEAVY DUTY COUNTER MODEL GAS CHARBROILER**

Model VACB36

**SPECIFICATIONS**

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. _____. All welded chassis with stainless steel front, sides, top trim and grease trough. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 17,000 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One high range infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:

_____ " wide x 31" deep x 12" working height

CSA design certified. NSF Certified.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

- VACB25** 25½" wide
- VACB36** 36" wide
- VACB47** 46⅞" wide
- VACB60** 62⅞" wide
- VACB72** 72½" wide

STANDARD FEATURES

- All welded chassis with stainless steel sides, control panel, top trim, backsplash and grease trough
- Heavy duty cast iron char-radiants
- 5¼" wide cast iron diamond grates
- One 17,000 BTU/hr burner for each broiler grate
- Easy lighting standing pilot ignition system
- One high range infinite heat control valve for each burner. Valve adjustment marks engraved into front panel for easy set-up.
- Heat deflector tray system reflects heat upwards creating a "Cool Zone" in the grease drawer and facilitates easier cleaning.
- 4" adjustable legs
- ¾" rear gas connection and gas pressure regulator
- Supercharger burner dividers minimize heat transfer to enhance multi-zone cooking capability
- One year limited parts and labor warranty

ACCESSORIES

- 6" legs.
- 10⅝" deep plate rail.
- Condiment rail.
- Cutting board.
- 6" back and side splash kit.
- 12¾" overshelf.
- Straight and waffle pattern cast iron grates.
- Welded steel round rod grate.
- Fajita plate warmer.
- 10½" wide griddle plate inserts.
- Stainless steel stand with undershelf and casters.

VULCAN

a division of ITW Food Equipment Group LLC

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

GRIDDLES & BROILERS



**VACB SERIES
HEAVY DUTY COUNTER MODEL GAS CHARBROILER**

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed:
Natural Gas 5.0" (127 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

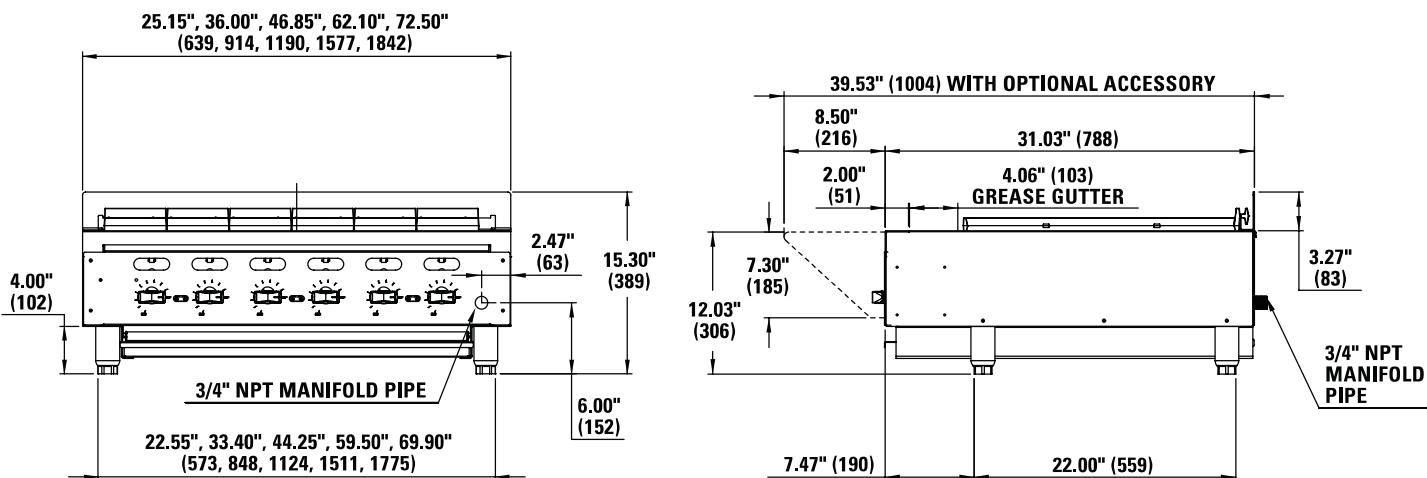
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. CLEARANCES

	Non-Combustible
Rear	3"
Sides	0"

All models require a 4" bottom clearance from a non-combustible counter and must be installed with minimum 4" legs.

5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA
VACB25	25.15" (639)	31" (788)	15.30" (389)	12" (306)	21.50" (546) x 22.31" (567)
VACB36	36.00" (914)				32.25" (819) x 22.31" (567)
VACB47	46.85" (1190)				43.00" (1092) x 22.31" (567)
VACB60	62.10" (1577)				57.00" (1448) x 22.31" (567)
VACB72	72.50" (1842)				68.75" (1746) x 22.31" (567)

*These are nominal dimensions and can vary by +1.75" with adjustable legs. Dimensions in "()" are in millimeters.

MODEL	# BURNERS	# DRIP TRAYS	TOTAL BTU/HR NATURAL GAS	TOTAL BTU/HR LP GAS	APPROX SHIP WT (LB/KG)
VACB25	4	1	68,000	64,000	290/131
VACB36	6	1	102,000	96,000	370/167
VACB47	8	2	136,000	128,000	450/203
VACB60	11	2	187,000	176,000	500/225
VACB72	13	2	221,000	208,000	580/263



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

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



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 05 - FAUCET, KETTLE / POT FILLER (1 EA REQ'D)

T&S Brass B-0594

Pot Filler Faucet, splash-mounted, single valve, double-jointed, 24"L, with insulated off-on control valve at outlet, 1/2" IPS female inlet

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

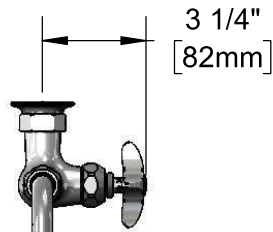
Model No.
B-0594

Item No.

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

This Space for Architect/Engineer Approval

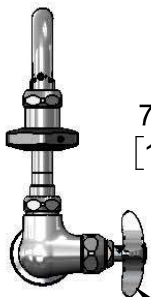
Job Name _____ Date _____
 Model Specified _____ Quantity _____
 Customer/Wholesaler _____
 Contractor _____
 Architect/Engineer _____



3 1/4"
 [82mm]

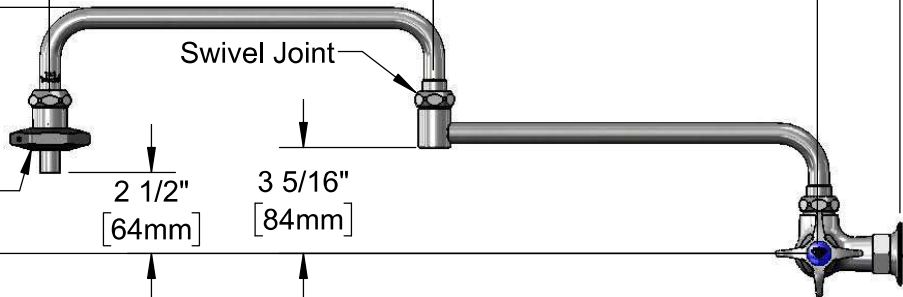


24" Double Joint Swing Nozzle
 w/ Heat Resistant Handle.
 Converts to Rigid w/
 014200-45
 Lock Washer (Included)



7 11/16"
 [195mm]

Heat Resistant
 "On-Off"
 Handle



Swivel Joint

2 1/2"
 [64mm]

3 5/16"
 [84mm]

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

Ø 2" [51mm]
 Flange w/
 1/2" NPT
 Female Inlet

Product Specifications:

Pot Filler Faucet, Quarter-Turn Eterna Cartridge w/ Spring Check, 4-Arm Handle & Blue (CW) Index, 24" Double Joint Swing Nozzle, Heat Resistant Handle & 1/2" NPT Female Inlet

Product Compliance:

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



T&S BRASS AND BRONZE WORKS, INC.

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

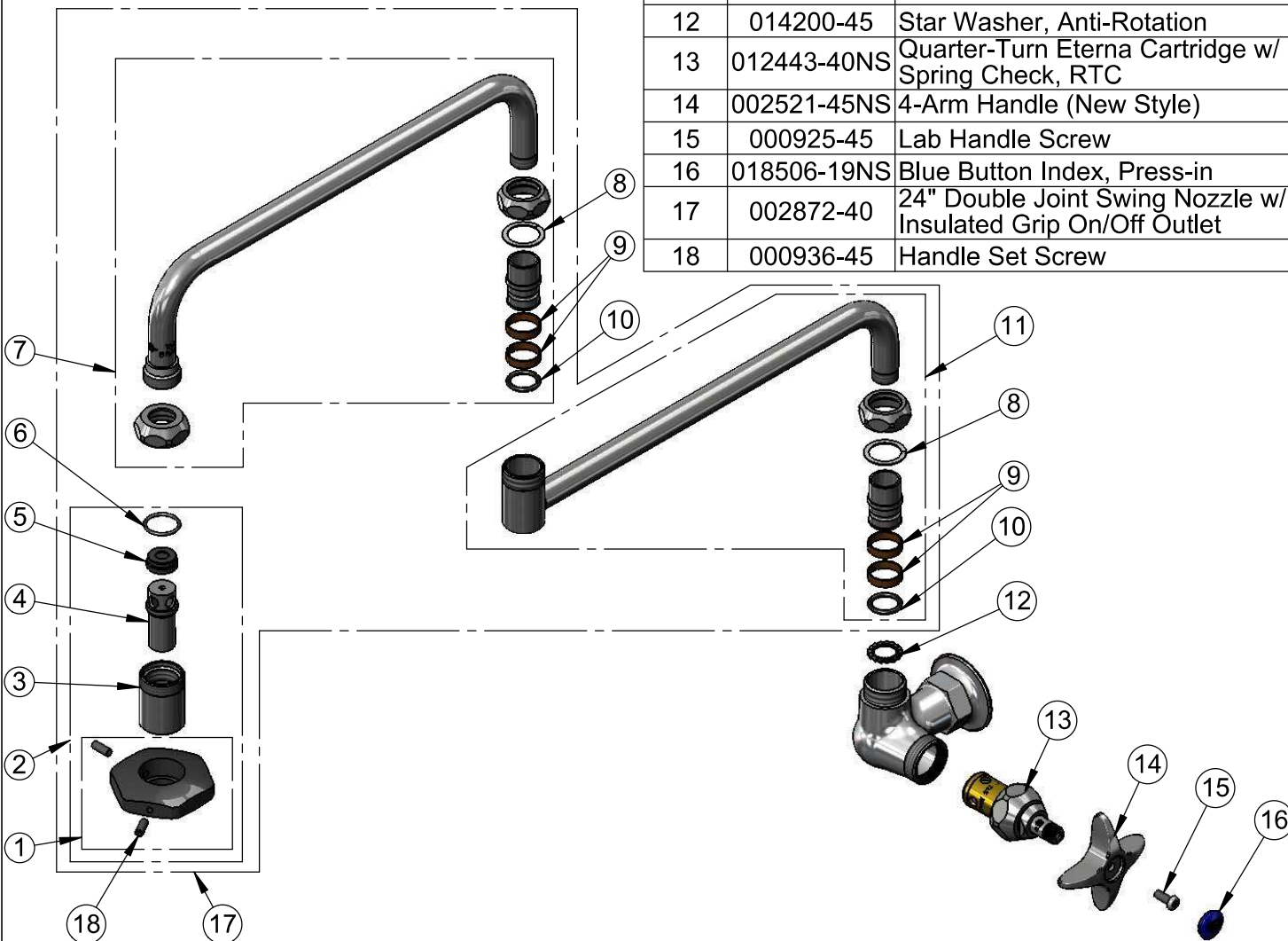
Model No.

B-0594

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	001126-20	Handle w/ (2) Set Screws
2	035A	Outlet
3	000587-25	Spout Body
4	001498-25	Spout
5	001089-45	Seal
6	003426-45	O-Ring
7	002869-40	24" Double Joint Swing Nozzle, 12" Front Section
8	009538-45	Swivel Washer
9	011429-45	Swivel Sleeves (2)
10	001074-45	O-Ring
11	002871-40	24" Double Joint Swing Nozzle, 12" Back Section
12	014200-45	Star Washer, Anti-Rotation
13	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
14	002521-45NS	4-Arm Handle (New Style)
15	000925-45	Lab Handle Screw
16	018506-19NS	Blue Button Index, Press-in
17	002872-40	24" Double Joint Swing Nozzle w/ Insulated Grip On/Off Outlet
18	000936-45	Handle Set Screw



Product Specifications:
 Pot Filler Faucet, Quarter-Turn Eterna Cartridge w/ Spring Check, 4-Arm Handle & Blue (CW) Index, 24" Double Joint Swing Nozzle, Heat Resistant Handle & 1/2" NPT Female Inlet

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



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 06 - HOTPLATE, COUNTERTOP, GAS (1 EA REQ'D)

Vulcan VHP424

Achiever Hotplate, gas, countertop, 24", (4) 30,000 BTU (27,500 BTU for LP) open burners, with lift-off burner heads, protected standing pilots, cast iron top grates, infinite heat controls, stainless steel front with "Cool Bullnose", sides & backsplash, aluminized pull out crumb tray, 4" adjustable legs, CSA, NSF, 120,000 BTU

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Natural gas (specify elevation if over 2,000 ft.)

GAS

	SIZE	MBTU	KW
1	3/4"	120	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

GRIDDLES & BROILERS**VULCAN****VHP SERIES
HEAVY DUTY GAS HOT PLATE**

Model VHP636



- VHP212** 12" wide
- VHP424** 24" wide
- VHP636** 36" wide
- VHP848** 48" wide

STANDARD FEATURES

- Stainless steel sides, control panel, top trim and backsplash.
- Full width pull out crumb tray.
- Heavy duty cast iron top grates.
- 30,000 BTU/hr. (27,500 BTU/hr. for LP gas) open burners with lift-off heads.
- Standing pilot ignition system.
- One infinite heat control valve for each burner.
- 4" adjustable legs.
- 3/4" NPT rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Cutting board.
- Condiment rail.
- Plate rail.
- Stainless steel stand with undershelf and casters.

SPECIFICATIONS**Exterior Dimensions:**____" wide x 31³/₈" deep x 12" working height

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.

VULCAN

a division of ITW Food Equipment Group LLC

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

GRIDDLES & BROILERS



**VHP SERIES
HEAVY DUTY GAS HOT PLATE**

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 5.0" (127 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169, www.NFPA.org. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW,

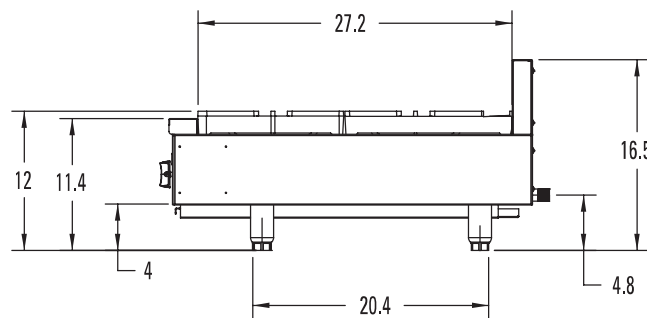
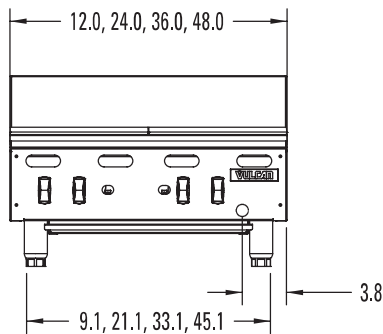
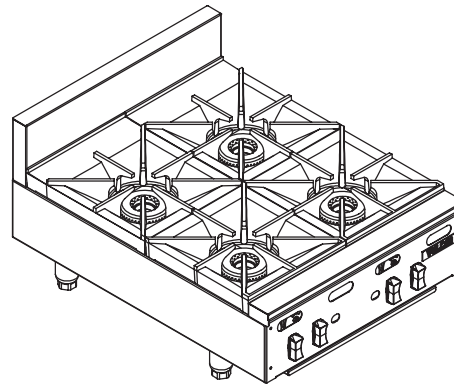
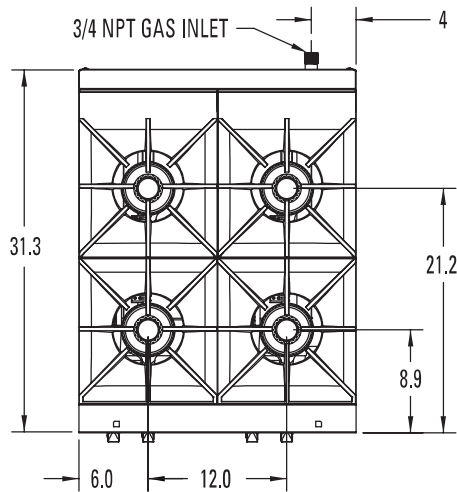
Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471.

NOTE: In the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. Equipment clearance:

	Combustible	Non-Combustible
Rear	6"	0"
Sides	6"	0"
5. This appliance is intended for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR. NATURAL GAS	TOTAL BTU/HR. PROPANE GAS	APPROX SHIP WT. (LB/KG)
VHP212	12"	31 ³ / ₈ "	16 ⁵ / ₈ "	12"	2	60,000	55,000	95 lbs./43 kg
VHP424	24"				4	120,000	110,000	165 lbs./74 kg
VHP636	36"				6	180,000	165,000	265 lbs./119 kg
VHP848	48"				8	240,000	220,000	310 lbs./140 kg

*These are nominal dimensions and can vary by +1.75" with adjustable legs.



a division of ITW Food Equipment Group LLC

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

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



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 07 - EQUIPMENT STAND, REFRIGERATED BASE (1 EA REQ'D)

True TRCB-79


Refrigerated Chef Base, 79-1/4"W base, one-piece 300 series 18 gauge stainless steel top with V edge, (4) drawers (accommodates (2) 12" x 20" x 4" pans, NOT included), stainless steel front/sides, aluminum back, aluminum interior with stainless steel floor, 4" castors, 1/3 HP, 115v/60/1-ph, 8.8 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		4" Castors, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	8.8		1/3		15.0

 TRUE FOOD SERVICE EQUIPMENT, 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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # SIS #
	Model: TRCB-79	Chef Base: <i>Drawered Refrigerator</i>



Scan code
for video

TRCB-79

- ▶ True's refrigerated chef bases are designed with enduring quality that protects your long term investment.
- ▶ 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.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Cabinet top is one piece, heavy duty reinforced stainless steel. Drip resistant "V" edge protects against spills. Supports up to 1084 lbs. (492 kg).
- ▶ All stainless steel front, top and sides. Matching aluminum finished back.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 4"D (305 mm x 508 mm x 102 mm) food pans (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).





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	Drawers	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D†	H*						
TRCB-79	4	79¼ 2013	30½ 775	20¾ 518	1/3 N/A	115/60/1	8.8 N/A	5-15P	7 2.13	495 225

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

   	APPROVALS: 	AVAILABLE AT:
8/17	Printed in U.S.A.	

Model:
TRCB-79

Chef Base:
Drawered Refrigerator

TRUE

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True chef base units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit accessed from behind front grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and sides. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with covered corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 4" (102 mm) diameter plate castors - locks provided on front set.
- Cabinet top is one piece, heavy duty reinforced 300 series stainless steel. Drip resistant "V" edge protects against spills. Supports up to 1084 lbs. (492 kg).

DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Each drawer accommodates two (2) full size 12"L x 20"W x 4"D (305 mm x 508 mm x 102 mm) food pans (sold separately).
- Drawers support a wide variety of incremental pan size configurations.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior digital temperature display.
- 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

RECOMMENDED OPERATING CONDITIONS

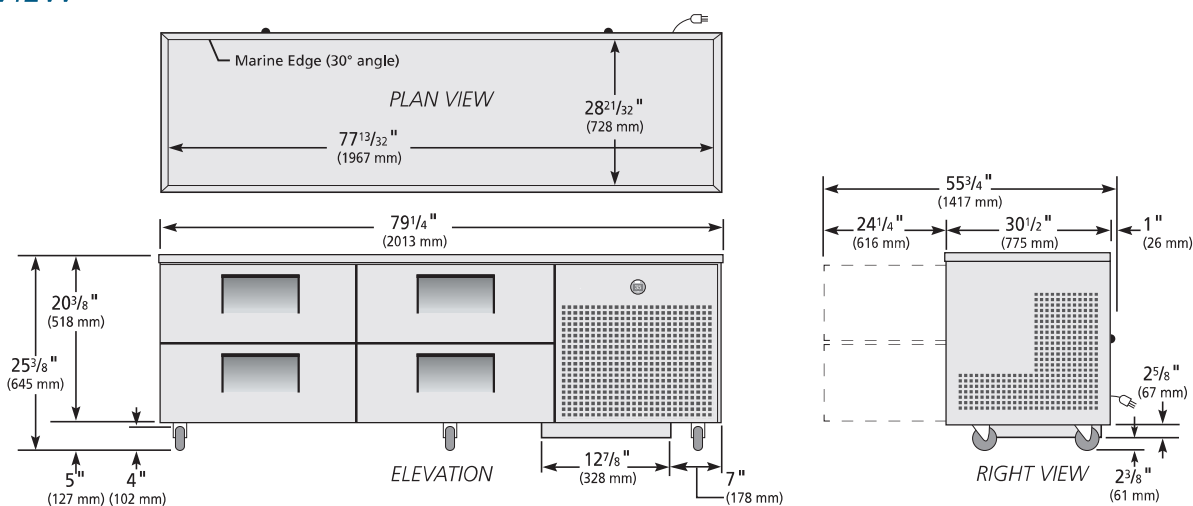
- Counter-top cooking equipment should be used in conjunction with the manufacturer supplied legs. Minimum clearance of 4" (102 mm) is required between bottom of cooking equipment heating element and the TRCB top. Failure to provide clearance voids manufacturer warranty.
- Installation of a heat shield is recommended for optimum performance (supplied by others).

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs (1 set of 6 leg mounting plates required).
- 6" (153 mm) seismic/flanged legs (1 set of 6 leg mounting plates required).
- Heavy duty, 16 gauge top.
- Flat top (no marine edge).
- Additional size drawer divider bars.

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
TRCB-79	TFQY49E	TFQY49S	TFQY49P	TFQY493	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

TRUE FOOD SERVICE EQUIPMENT

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.truefmfg.com



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 08 - GAS COUNTERTOP GRIDDLE (1 EA REQ'D)

Vulcan 924RX-30

Heavy Duty Griddle, countertop, gas, 24" W x 30" D cooking surface, 1" thick polished steel griddle plate, embedded mechanical snap action thermostat every 12", millivolt pilot safety, electric spark or manual ignition, front manifold gas shut-off valve, low profile, stainless steel front, sides, front grease trough, 4" back & tapered side splashes, 4" adjustable legs, 54,000 BTU, CSA, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Natural gas (specify elevation if over 2,000 ft.)
Vulcan	1		120v/50/60/1-ph, 1.0 amp, NEMA 5-15P, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	1.0				

GAS

	SIZE	MBTU	KW
1	3/4"	54.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

GRIDDLES & BROILERS**VULCAN****900RX SERIES
HEAVY DUTY GAS GRIDDLES****Model 948RX****SPECIFICATIONS**

Low profile heavy duty gas griddle, Vulcan Model No. _____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner and mechanical snap action thermostat for each 12" of griddle width. Chrome thermostat knob guards. Temperature adjusts from 200° to 550° F. One pilot safety for every two burners. Manual shut-off valve. 3½" wide stainless steel grease trough. 120V 50/60Hz 1 Amp single phase electric ignition circuit. Plug type is NEMA 5-15 USA. ¾" rear gas connection and gas pressure regulator.

Exterior Dimensions:

_____ "w x 33" d x 15½" h on 4" legs.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.**

- 924RX** 24" w x 24" d griddle plate
- 936RX** 36" w x 24" d griddle plate
- 948RX** 48" w x 24" d griddle plate
- 960RX** 60" w x 24" d griddle plate
- 972RX** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides and front top ledge with "Cool Bullnose" design.
- Fully welded stainless and aluminized steel chassis frame.
- 11" low profile cooking height on 4" adjustable legs.
- 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes.
- Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration.
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded snap action thermostat per burner with temperature adjust from 200°F to 550°F.
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models).
- Heavy duty chromed thermostat knob guards.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- Manual shut-off valve for gas inlet.
- Dual (manual/electric) ignition.
- Bottom heat shields
- ¾" rear gas connection and gas pressure regulator.
- 120V 50/60Hz 1 Amp single phase with NEMA 5-15 USA plug.
- One year limited parts and labor warranty.

OPTIONAL FEATURES

- Hexavalent chrome plated cooking surface.
- 30" deep plate.
- Stainless steel stand with marine edges and casters.
- Cutting board, condiment rail, plate rail and banking strip accessories.
- Full or partially grooved griddle plate.

VULCAN

a division of ITW Food Equipment Group LLC

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

GRIDDLES & BROILERS



900RX SERIES
HEAVY DUTY GAS GRIDDLES

INSTALLATION INSTRUCTIONS

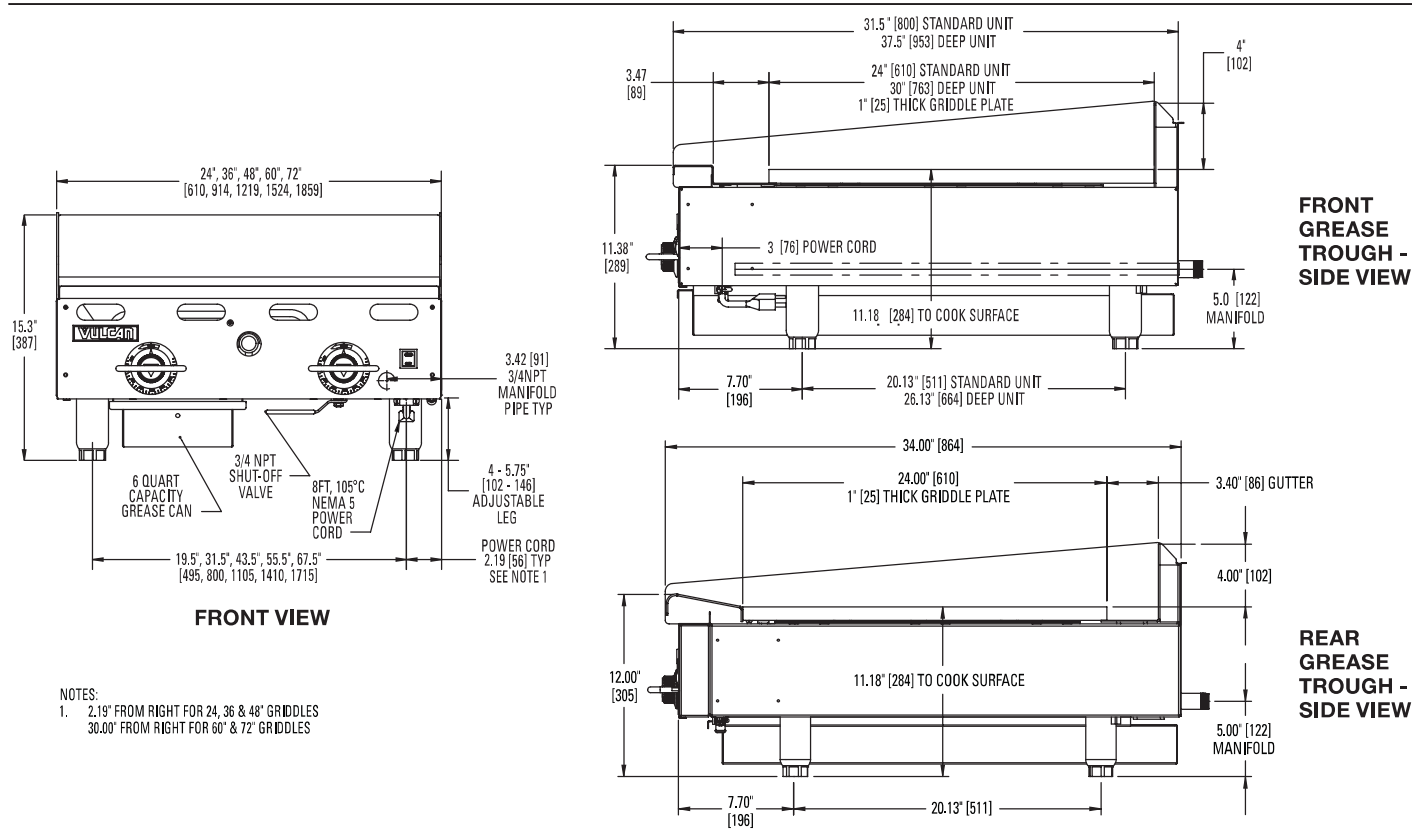
1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.

An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts
All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

5. This appliance is manufactured for commercial installation only and is not intended for home use.



NOTES:
1. 2.19" FROM RIGHT FOR 24, 36 & 48" GRIDDLES
30.00" FROM RIGHT FOR 60" & 72" GRIDDLES

MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
924RX	24"	31½"	15¼"	11⅛"	2	54,000	1	285 lbs. /129 kg.
936RX	36"	31½"	15¼"	11⅛"	3	81,000	1	400 lbs. /181 kg.
948RX	48"	31½"	15¼"	11⅛"	4	108,000	1	480 lbs. /218 kg.
960RX	60"	31½"	15¼"	11⅛"	5	135,000	2	650 lbs. /295 kg.
972RX	72"	31½"	15¼"	11⅛"	6	162,000	2	790 lbs. /358 kg.

*These are nominal dimensions and can vary by +1.75" with adjustable legs.



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



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 09 - SALAMANDER BROILER, GAS (1 EA REQ'D)

Vulcan 36RB-N

Salamander Broiler, natural gas, 36" wide, 50,000 BTU heavy duty burner, dual control, (6) grid positions, removable pan, stainless steel front, top and sides, 3/4" gas connection & pressure regulator

GAS

	SIZE	MBTU	KW
1	3/4"	50.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

RANGES

VULCAN**36RB**
36" HEAVY DUTY GAS
SALAMANDER BROILER

Model 36RB

**SPECIFICATIONS**

Gas salamander broiler, Vulcan Model No. 36RB. Stainless steel front, top and sides. Six 8,300 BTU/hr. cast iron burners with stainless steel radiants; 50,000 BTU/hr. total input. Dual heat controls with improved temperature control (250°F-800°F at rack). Pilot ignition system. Cool-to-the-touch knob on lever provides positive positioning of the broiling carriage. Heavy-duty chrome plated broiling grid measures 27½" w x 13" d. Removable full width spillage pan. ¾" top gas connection and gas pressure regulator.

Exterior Dimensions:

36" w x 19" d x 17⁵/₈" h.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.

- 36RB-N** Natural Gas
 36RB-P Propane Gas

NOTE: 36RB may be used in conjunction with appropriate reinforced range back riser, wall mounted with optional brackets or counter mounted with optional 4" legs.

STANDARD FEATURES

- Stainless steel front, top and sides.
- Dual heat controls for zone cooking.
- Six 8,300 BTU cast iron burners with stainless steel radiants. 50,000 BTU/hr. total input.
- Standing pilot ignition system.
- Cool-to-the-touch knob on lever provides positive positioning of the broiler carriage (6 positions).
- Heavy-duty chrome plated grid (27½" w x 13" d).
- Removable full width spillage pan.
- ¾" top gas connection and gas pressure regulator.
- One year parts and labor warranty.

OPTIONS

- Set of wall mount brackets.
- Set of 4" legs with adjustable feet.
- Stainless steel reinforced back riser for range mounting.
- Range inter-plumb kit.
- Stainless steel back panel.

VULCAN

a division of ITW Food Equipment Group LLC

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

RANGES

VULCAN

36RB 36" HEAVY DUTY GAS SALAMANDER BROILER

INSTALLATION REQUIREMENTS:

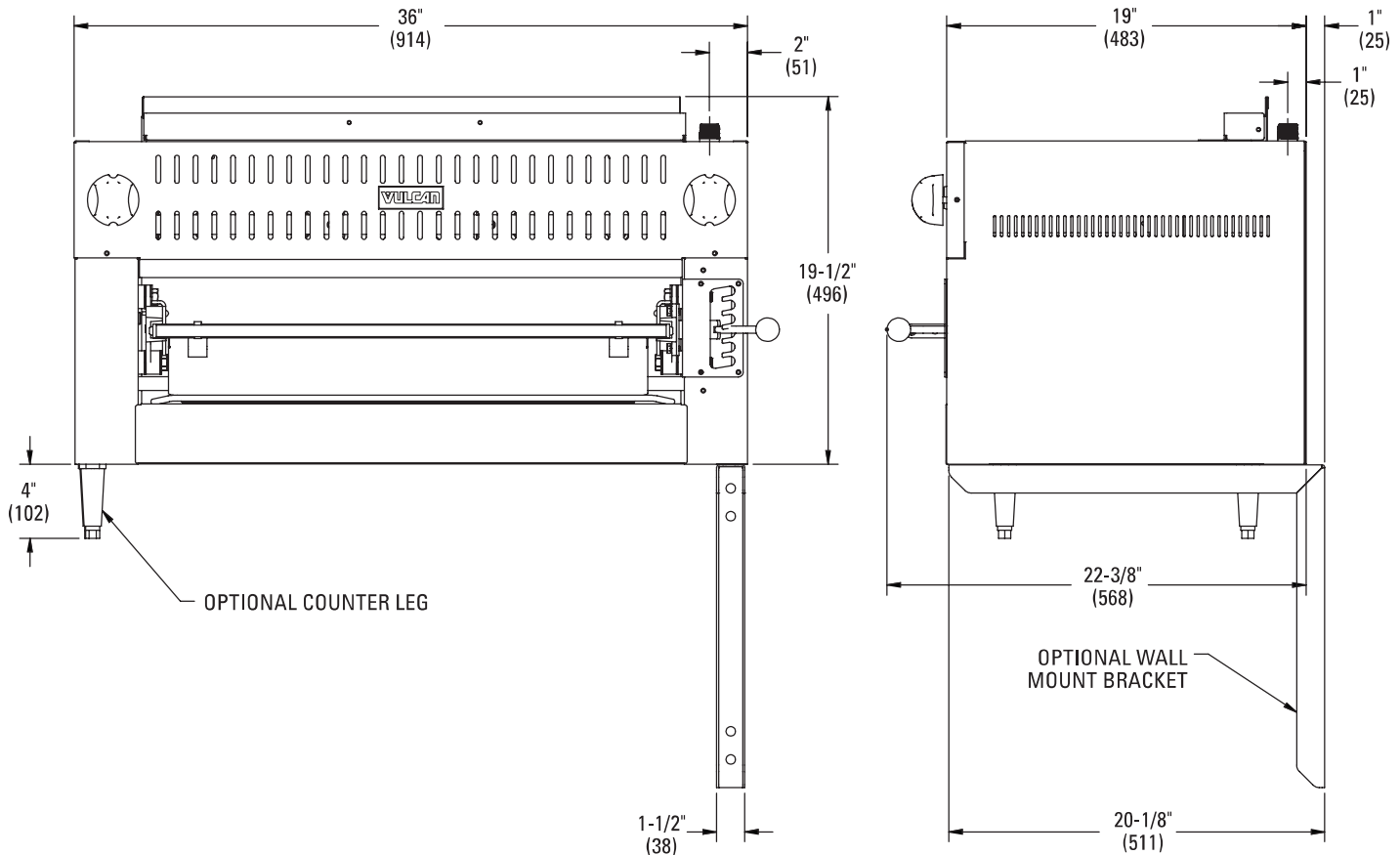
1. A gas pressure regulator sized for this unit is included. Natural gas 5" W.C., Propane gas 10" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW,

Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In the Commonwealth of Massachusetts

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

- | | | |
|----------------|-------------|-----------------|
| 4. Clearances: | Combustible | Non-Combustible |
| Rear | 0" | 0" |
| Sides | 6" | 0" |
| Bottom | 10" | 4" |
5. This appliance is manufactured for commercial installation only and is not intended for home use.



GAS CONNECTION: 3/4" (19 mm)

MODEL	INPUT BTU/hr.	WIDTH	DEPTH	HEIGHT	APPROX. SHIP. WT.
36RB	50,000	36" (914 mm)	19" (483 mm)	See Drawing	180 lbs./82 kg

Mounting of salamander requires purchase of correct reinforced riser or reinforced shelf

VULCAN

a division of ITW Food Equipment Group LLC

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

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



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 10 - GAS FLOOR FRYER (3 EA REQ'D)

Pitco 45C+S

Fryer, gas, floor model, 42-50 lb. oil capacity, millivolt control, stainless steel tank, door & front, 122,000 BTU, CSA Flame, CSA Star, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Pitco	3		1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
Pitco	1		Natural gas
Pitco	1	P14	Fryer Filter, mobile, 55 lb. oil capacity, 18 gauge stainless steel lift-cover, low-profile design, with pump & hose assembly, stainless steel, for use with all 7, 12 (floor), & 14 size fryers, CSA, NSF, UL, CE
Pitco	1		120v/60/1-ph, 10 amps, CORD & NEMA 5-15P, 1/3 hp, (portable filter voltage) std.
Pitco	3	P6072145	<Optional> Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	10		1/3		

GAS

	SIZE	MBTU	KW
1	3/4"	122.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



STANDARD ACCESSORIES

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - stainless steel
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

AVAILABLE OPTIONS & ACCESSORIES

- Triple baskets
- Covers
- Fryer cleaner
- Casters

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet front and door are constructed of stainless steel with galvanized sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator (MAX ½ PSI SUPPLY), and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

- Front 1-1/4" (3.2 cm) NPT drain for quick draining.
- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (190°C-CE)).

Please note: 35C+ is only model "CE" approved

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



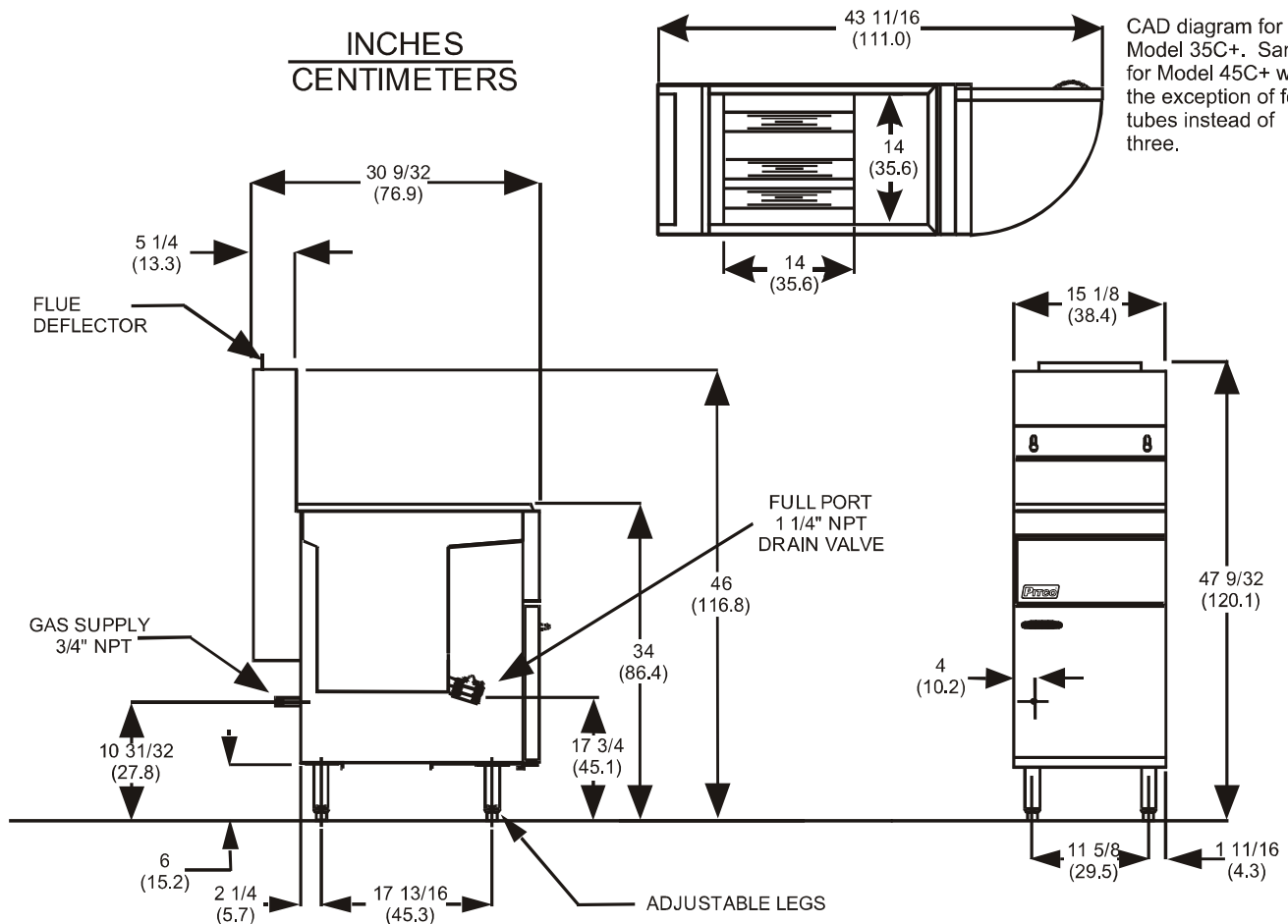
Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow NH 03304, USA
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com



L10-144 Rev 14 (03/19)

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



CAD diagram for Model 35C+. Same for Model 45C+ with the exception of four tubes instead of three.

ELECTRICAL		OIL CAPACITY	
No Electrical options available		35-40 lbs (15.9 - 18.1 kg)- Model 35C+	
		42-50 lbs (19.1 - 22.7 kg)- Model 45C+	
SHIPPING INFORMATION (Approximate)			
161 lbs (73 kg) / 17.0 cubic feet (0.48 cubic meters) Model 35C+			
181 lbs (82 kg) / 17.0 cubic feet (0.48 cubic meters) Model 45C+			
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
90,000 BTU's/Hour (26.3 kW) 122,000 BTU's/Hour (35.7 kW) Available in Natural or Propane Gas. For other Fuel types contact your Dealer/Distributor.		Cooks 50.2 lbs. (22.7 KG) of fries per hour.-Model 35C+ Cooks 66.2 lbs. (30.0 KG) of fries per hour.-Model 45C+ Frying area is 14" x 14" (35.6 x 35.6 cm)	
Gas requirement for Incoming Pressure	NATURAL	PROPANE	
	7 - 9 inches	11 - 12 inches	
SHORT FORM SPECIFICATION			
Provide Pitco 35C+, or 45C+ tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with three stainless steel tubes (Model 45C+ has four tubes) utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.7 x 35.7 cm) with a cooking depth of 2-3/4" (7.00 cm). Model 45C+ has cooking depth of 4" (10.16 cm). Heat transfer area shall be a minimum of 588 square inches (3794 sq cm) for 35C+. Heat transfer area shall be a minimum of 785 square inches (5058 sq cm) for 45C+. Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.			



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 Phone • (603) 225-6684 • Fax (603) 225-8472 • www.pitco.com L10-144 Rev 14 (03/19) Printed in the USA
 We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



Model P14, P18, P24, P34 Portable Filter System



STANDARD ACCESSORIES

- 10 Foot (3.05 meters) oil proof supply cord
- Filter Pan
- Filter catch basket
- Sample filter paper (flat)
- Sample filter powder packets
- 1 sediment clean out scoop
- 1 - 7 inch (17.8 cm.) drain nipple

AVAILABLE OPTIONS & ACCESSORIES

- Filter heater (for solid shortening use)
- Filter powder packets
- Filter paper (flat)
- Cover

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Filter pan and pump assembly enclosure are constructed of polished stainless steel.
- All other surfaces are nickel plated finish.
- Welded steel frame mounted on four ball-bearing swivel casters for easy movement.
- 1/3 HP heavy duty motor and pump assembly.
- 5 foot (1.5 meter) flexible, sanitary, high temperature return hose equipped with nozzle.
- Return hose nozzle is nickel plated steel with a non-heat conducting handle.
- Extra large filter area for large fryer filtering.
- Heater to soften solid shortening for quicker filter start-up (optional).

CONTROLS

- ON/OFF/HEATER ON switch for operating pump.

OPERATIONS

- Four swivel caster design allows for easy movement and storage of the filter.
- Quick disconnect hose connections make it easy to assemble and disassemble.
- Low profile allows for easy placement under the fryer drain.
- Easy to remove filter media assembly for quick and easy filter paper replacement.
- Lift out filter pan for easy cleaning.

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- UL Listed



Patent Pending

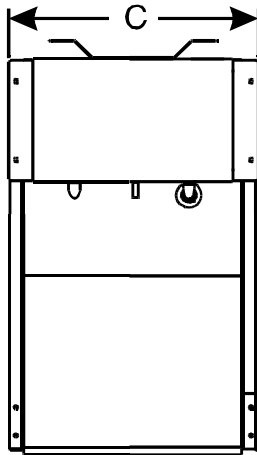
Model P14, P18, P24, P34 Portable Filter System

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L10-037 Rev 8 (11/09)

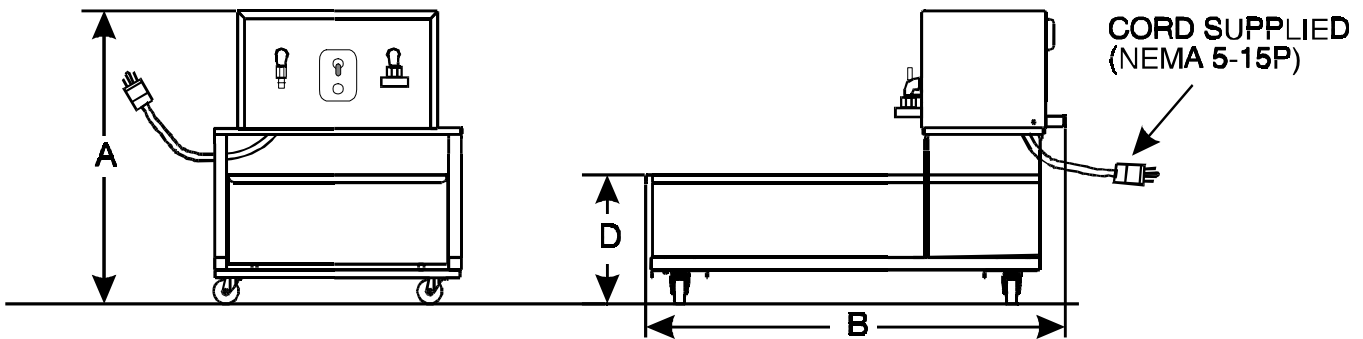
Model P14, P18, P24, P34 Portable Filter System



If you have: (Fryer Model #)	You need: (Filter Model #)
14, 14R, 14T, 35C+, 45C+	P14
18, SE18R	P18
20F, 20P	P24
24P, 24F, 24FF	P24
34P, 34F, 34FF	P34

* Models 20F, 26F(FF), & 34F(FF) must have 8" legs or casters.

NOTE: Model numbers above represent both gas and electric units unless otherwise indicated (i.e. Both Model SG14 and Model SE14 use the P14 filter).



DIMENSIONS				PAN CAPACITY & SHIPPING INFORMATION			
MODEL	LETTERED DIMENSIONS				MODEL	Pan Capacity	Shipping Information
	A	B	C	D			
P-14	24 in (61 cm)	30 in (76.2 cm)	17 in (43.2 cm)	10-1/2 in (28 cm)	P-14	55 lbs (24.9 Kg.)	131 lbs (59.4 Kg.) 10 cu. ft. (0.28 cu. meters)
P-18	24 in (61 cm)	34 in (86.4 cm)	20-1/4 in (51.4 cm)	10-1/2 in (28 cm)	P-18	75 lbs (34.0 Kg.)	150 lbs (68.0 Kg.) 14 cu. ft. (0.40 cu. meters)
P-24	26 in (66 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	12-1/2 in (33 cm)	P-24	160 lbs (72.6 Kg.)	181 lbs (82.1 Kg.) 18 cu. ft. (0.51 cu. meters)
P-34	29 in (73.7 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	15-1/2 in (40.6 cm)	P-34	210 lbs (95.3 Kg.)	206 lbs (93.4 Kg.) 20 cu. ft. (0.57 cu. meters)

PERFORMANCE CHARACTERISTICS	ELECTRICAL
Pumps up to 5.6 gallons (21.2 liters) per minute.	120 VAC / 60 Hz / 10 AMP 220/240 VAC / 50 Hz / 4 AMP

SHORT FORM SPECIFICATION

Provide Pitco Model P ____ (14, 18, 24, 34) Portable Filter System. Unit shall have the ability to receive oil gravity drained from fryers. Model P-14 shall have 300 square inches (1,936 square cm) of filter area. Models P-18, 24 & 34 shall have 450 square inches (2,903 square cm) of filter area. Unit shall have a polished stainless steel filter pan and pump enclosure; all other surfaces to be nickel plated. Provide accessories as follows:

TYPICAL APPLICATION

Mobile filtering of all of your frying appliances. Filter can be used with gravity drain fryers.



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L10-037 Rev 8 (11/09) Specifications subject to change without notice.

Printed in the USA



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 11 - RANGE, WOK, GAS (1 EA REQ'D)

Town YF-6-SS

York® Wok Range, Gas, (6) chambers, fiber ceramic insulation, (6) high flue risers, water cooled top, Chinese swing faucets, knee "L" lever gas handle, stainless steel deck & sides, ETL, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Town	1		Natural gas-high altitude (specify if over 2000 ft.)
Town	1	226199	Safety Pilot System for natural gas, six chambers
Town	1		1st Chamber: 13" Chamber size
Town	1	226911	Shield Tip Burner, vertical, 18 tip, Gas, for use with 13" or 16" chamber, SR-24G, SR-24M, or SR-24C, wide heat area, some spillage tolerance, natural 97,000 BTU, 62,000 BTU (no charge)
Town	1		2nd Chamber: 13" Chamber size
Town	1	226911	Shield Tip Burner, vertical, 18 tip, Gas, for use with 13" or 16" chamber, SR-24G, SR-24M, or SR-24C, wide heat area, some spillage tolerance, natural 97,000 BTU, 62,000 BTU (no charge)
Town	1		3rd Chamber: 13" Chamber size
Town	1	226911	Shield Tip Burner, vertical, 18 tip, Gas, for use with 13" or 16" chamber, SR-24G, SR-24M, or SR-24C, wide heat area, some spillage tolerance, natural 97,000 BTU, 62,000 BTU (no charge)
Town	1		4th Chamber: 13" Chamber size
Town	1	226911	Shield Tip Burner, vertical, 18 tip, Gas, for use with 13" or 16" chamber, SR-24G, SR-24M, or SR-24C, wide heat area, some spillage tolerance, natural 97,000 BTU, 62,000 BTU (no charge)
Town	1		5th Chamber: 13" Chamber size
Town	1	226911	Shield Tip Burner, vertical, 18 tip, Gas, for use with 13" or 16" chamber, SR-24G, SR-24M, or SR-24C, wide heat area, some spillage tolerance, natural 97,000 BTU, 62,000 BTU (no charge)
Town	1		6th Chamber: 13" Chamber size
Town	1	226911	Shield Tip Burner, vertical, 18 tip, Gas, for use with 13" or 16" chamber, SR-24G, SR-24M, or SR-24C, wide heat area, some spillage tolerance, natural 97,000 BTU, 62,000 BTU (no charge)
Town	1		Small sink w/basket is standard
Town	1		Sink located at lower left

GAS

	SIZE	MBTU	KW
1	1-1/4"		
2		97.0	
3		97.0	
4		97.0	
5		97.0	
6		97.0	
7		97.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					
2					
3					
4					
5					
6					
7					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



TOWN


TOWN FOOD SERVICE EQUIPMENT CO., INC.
72 BEADEL STREET, BROOKLYN, NY 11222
Ph. (718) 388-5650
Fax (718) 388-5860
(800) 221-5032
www.townfood.com


*Shown: M-3-SS- NO FLUE



**BATTERIES LONGER OR SHORTER THAN 138"
ARE AVAILABLE**

General

All Town ranges are built to order. This specification lists the standard features of the ranges and available options. Fully customizable designs and layouts are available. Contact our Engineering department for assistance.

1 year limited warranty.

MODELS

All styles feature cast iron wok rings- 13" Mandarin and 16", 18", 20" 22" Cantonese hole sizes are standard. All models are available with or without flue risers. Rear Gutters are standard. One chamber units have stainless steel perforated strainer in gutter. Front access sink available for this model as an option.

- Express- 1 or 2 chambers only- fixed spacing between chambers - Fiber Ceramic Insulation
- York-1-6 chambers, Max. 138" long/fully customizable layout - Fiber Ceramic Insulation
- MasterRRange- 1-6 chambers Max. 138" long/fully customizable layout - Refractory brick insulation

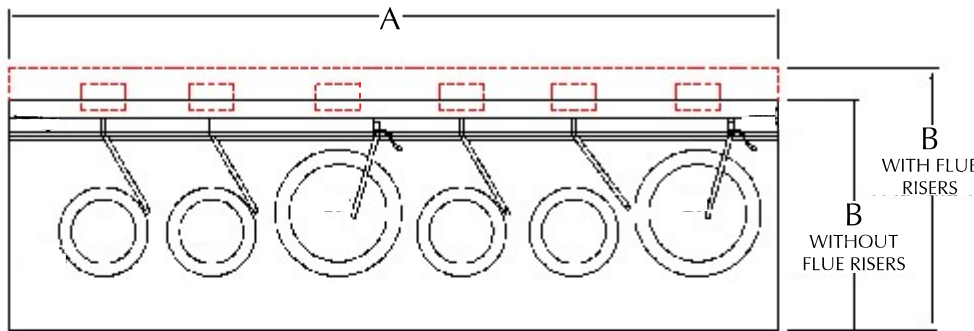
STANDARD FEATURES

- Design certified by ETL for conformance to ANSI Z83.11-2007
- Design certified by NSF and /or ETL for conformance to ANSI/NSF-4
- Range Deck Top is 3/16" steel, black epoxy coated
- Heavy gauge steel chassis
- Front panel, Sidesplashes, Backsplashes, & 3 pipe (1" diameter) wok rack are stainless steel. Sides are epoxy coated steel, stainless steel legs with height adjustment "bullets"
- Each burner has individual main gas control valve- "L" handle for knee operation
- All valves are solid brass and rated for high temperature operation
- Front access Integral stainless steel sink (5") with removable stainless steel strainer basket- 1 1/2" NPT drain connection
- Full length stainless steel water cooling line for the deck, with control valve
- 8" wide Stainless steel work/plating shelf
- All units available with or without flue risers
- Wide choice of high BTU input burners. Several burners are exclusive Town designs. Jet and ring styles are available. (See Pg 2 for selection.)
- Custom, clog resistant standing pilots with individual control valves
- Chinese style "Swing Faucet" for each chamber that is easy to replace from the front of the range
- Faucets are pre-plumbed for ease of installation
- 1 1/4" NPT manifold complete with gas pressure regulator
- Galvanized Drip Tray supplied for each chamber
- Express: Chambers on fixed 26" Centers
- York, MasterRRange: Custom designs are possible. Contact Town Engineering department to determine if unit can be made to your parameters
- Snap in "ultralock" screwless backsplash--Makes removal of back and side splashes easy if necessary for installation

OPTIONS

- Heavy Duty Stainless Steel Range Deck-12 gauge SS laminated to a steel sub-deck for warp resistance
- Front Gutter with Waterfall Backsplash-Generally used for Mandarin style, single handle cooking. Keeps backsplash/deck cool and clean
- Rear Gutter with Waterfall Backsplash- keeps backsplash/deck cool and clean. For Mandarin and Cantonese style cooking
- 12" Tall Rear Backsplash - for custom/display ranges. Backsplash mounted faucets
- Low profile backsplash with top or deck mounted pedestal faucets. Can be used for display ranges
- Custom size range-Specify length and width
- Field Joints- Butt or Splice fit
- Pilot Gas Safety System- Provides pilot flame failure protection
- Large 10" Capacity Sink/Strainer. • 2" welded drain connection
- Front Access Sink for 1 Chamber units- 36" minimum width
- Chamber Reducers- reduce larger chambers to 13" for use with 14" or 16" Mandarin woks
- 4" tall Warming Chambers for hot water, stock, oil, available in unheated, flue heat or gas heated versions
- Strainer holders
- 12" Extra large Warmer Inset for use with 14" Aluminum Steamers
- Sectional Wok Racks
- Castors
- Spice Shelves- rectangular, wrap around, between chamber
- mobile spice shelf
- Manual Faucets, Double Jointed Faucets, Pedestal Faucets, Bib Faucets
- Remote Valve Faucets
- Range Top Pots- For Soup, Blanching,, or Steaming
- Stainless steel drip trays

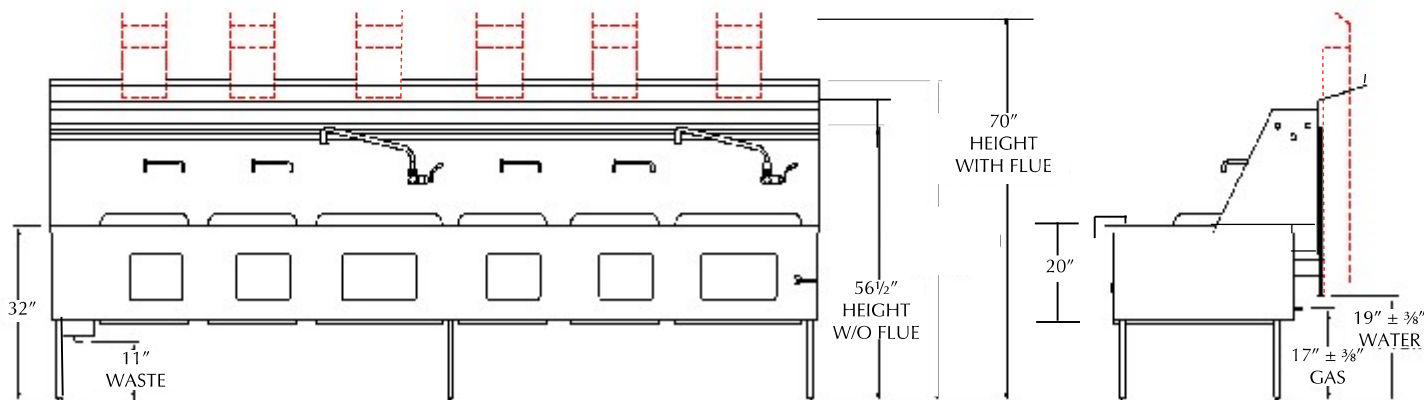
STANDARD DIMENSIONS



# of Chambers	A		B	
	Length/Depth No Flue	Length/Depth With Flue	Length/Depth No Flue	Length/Depth With Flue
1*	30" / 41"	30" / 47"		
1**	36" / 41"	36" / 47"		
2	60" / 41"	60" / 47"		
3	86" / 41"	86" / 47"		
4	112" / 41"	112" / 47"		
5	137" / 41"	137" / 47"		
6	137" / 41"	137" / 47"		

* York/Master - Sink in Gutter
 ** Express - Front Access Sink

--Note: 2 - 6 Chamber ranges have front access sink standard.



BURNERS: BTU INPUTS

Rated at: 6" W.C. Natural 10" W.C. Propane

Burner Type	BTU, Nat	BTU, Propane	Burner Type	BTU, Nat	BTU, Propane
Two Ring	75,000	58,000	18 Tip Angle Shield*	90,000	80,000
Three Ring*	137,000	120,000	16 Tip Volcano	75,000	53,000
23 Tip Jet	90,000	92,000	9 Tip No-Clog	62,000	44,000
32 Tip Jet*	116,000	103,000	12 Tip No-Clog	80,000	53,000
18 Tip Vertical Shield	97,000	62,000	Warming chamber	15,300	13,200

*For chambers 16" and larger Notify factory if altitude is 2000' or greater above sea level. State Altitude.

IMPORTANT

Commercial gas range(s) must be installed in accordance with state and local codes, or in the absence of local code with the NATIONAL FUEL GAS CODE- ANSI Z223.1. COMPLIANCE WITH ALL CODES IS THE RESPONSIBILITY OF THE OWNER AND THE INSTALLER.

COMMERCIAL GAS UNITS NEED ADEQUATE VENTILATION SYSTEMS. REFER TO NATIONAL FIRE PROTECTION ASSOCIATION STANDARD NO 96- "VAPOR REMOVAL FROM COOKING EQUIPMENT"

CERTIFIED BY ETL TO CONFORM TO ANSI Z83.11- "GAS FOODSERVICE EQUIPMENT."
 NOT INTENDED FOR HOUSEHOLD USE. FOR USE BY PROFESSIONAL TRAINED PERSONNEL ONLY.

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 combustibile floors only.

Town reserves the right to change design without notification.



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 12 - TYPE 1 HOOD (1 REQ'D)

Captive Aire Utah HOOD VENT

TYPE 1 HOOD

ACCESSORIES

Mfr	Qty	Model	Spec
Captive Aire Utah	1	HOOD #1 - JOB #4224033	<p>6030ND-2-PSP-F - 11ft 6" Long Exhaust-Only Wall Canopy Hood with 16" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff</p> <ul style="list-style-type: none"> - 430 SS Where Exposed - FILTER - 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17. - L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others - EXHAUST RISER - Factory installed 18" Diameter X 4" Height - SUPPLY RISER - 12"x 28" Supply Riser with Volume Dampers - 1/2 Pint Grease Cup New Style, Flanged Slotted - LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS
Captive Aire Utah	1	HOOD #2 - JOB #4224033	<p>6030ND-2-PSP-F - 11ft 6" Long Exhaust-Only Wall Canopy Hood with 16" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff</p> <ul style="list-style-type: none"> - 430 SS Where Exposed - Utility Cabinet on the Right Side 12.00" Width x 60.00" Length x 30.00" Height - FILTER - 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17. - L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others - EXHAUST RISER - Factory installed 18" Diameter X 4" Height - SUPPLY RISER - 12"x 28" Supply Riser with Volume Dampers - 1/2 Pint Grease Cup New Style, Flanged Slotted - Electrical Package Installation in Utility Cabinet by Plant.
Captive Aire Utah	1	FAN #1 DU200HFA - EXHAUST FAN - JOB #4224033	<p>DU200HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with disconnect switch and 20-3/4" wheel.</p> <p>Exhaust Fan handles 3162 CFM @ -1.567" wc ESP, Fan runs at 1292 RPM.</p>

Captive Aire Utah	1	FAN #2 DU200HFA - EXHAUST FAN - JOB #4224033	<p>Exhaust Motor: 3.000 HP, 3 Phs, 208 V, 60Hz, 9.5 FLA, ODP, Premium (E-Plus3) Eff.</p> <p>- Grease Cup for kitchen-duty centrifugal exhaust fans,</p> <p>Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 GA.) (Includes Down Spout)</p> <p>- Gasketing - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - Max Temp 1500°F. To be applied between fan base and grease duct. Ships loose with fan. Gasket length supplied = perimeter of fan base.</p> <p>- Curb CRB26.5x22E On Fan #1 Flat Curb</p> <p>- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized.</p> <p>- Vented Base for Curb</p>
Captive Aire Utah	1	FAN #3 A2-D.500-20D - HEATER - JOB #4224033	<p>DU200HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with disconnect switch and 20-3/4" wheel.</p> <p>Exhaust Fan handles 3162 CFM @ -1.567" wc ESP, Fan runs at 1292 RPM.</p> <p>Exhaust Motor: 3.000 HP, 3 Phs, 208 V, 60Hz, 9.5 FLA, ODP, Premium (E-Plus3) Eff.</p> <p>- Grease Cup for kitchen-duty centrifugal exhaust fans,</p> <p>Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 GA.) (Includes Down Spout)</p> <p>- Gasketing - Thermeez Woven Ceramic Tape - 1/4" x 1" with adhesive back - Max Temp 1500°F. To be applied between fan base and grease duct. Ships loose with fan. Gasket length supplied = perimeter of fan base.</p> <p>- Curb CRB26.5x22E On Fan #2 Flat Curb</p> <p>- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized.</p> <p>- Vented Base for Curb</p> <p>Make Up Air unit</p> <p>A2-D.500-20D Direct Gas Fired Heated Make Up Air Unit with 20" Direct Drive Fan</p> <p>Supply Fan handles 5059 CFM @ 0.500" wc ESP, Fan runs at 2073 RPM.</p> <p>Heater supplies 354566 BTUs. 80°F Temperature Rise. [Fuel: Natural Gas]</p> <p>Supply Motor: 5.000 HP, 3 Phase, 208 V, 60Hz, 15.0 FLA, ODP, Premium (E-Plus3) Eff.</p> <p>Down Discharge - Air Flow Right -> Left x1</p> <p>- Size 3 Celdek Evaporative Cooler for Size # 2 Modular Make-Up Air Heater.</p> <p>40.75" Wide x 38.125" Long x 43.375" High.</p> <p>For outdoor installation. Min. water pressure for optimal performance is 30 PSI.</p> <p>Max. water pressure should not exceed 50 PSI. Use with water softener recommended. x1</p> <p>- Sloped Filtered Intake for Size #3 Modular Heater.</p> <p>37.25" Wide X 51.625" Long X 35.188" High.</p> <p>Includes 2" MV EZ Kleen Metal Mesh Filter. x1</p> <p>- RTC Solutions • 40-90°F Discharge Temp Control x1</p> <p>- Gas Manifold for DF2 GM - BTU 0 - 825001 - 7 in. w.c. - 14 in. w.c., No Insurance Requirement</p>

			<p>(ANSI), BV250-88 x1</p> <ul style="list-style-type: none"> - Cooling Interlock Relay. 24VAC Coil. 120V Contacts. Locks out burner circuit when AC is energized. x1 - Motorized Back Draft Damper 22.75" X 24" for Size 2 Standard & Modular Heater Units w/Extended Shaft, Standard Galvanized Construction, 3/4" Rear Flange, Low Leakage, LF120S Actuator Included x1 - Low Fire Start. Allows the burner circuit to energize when the modulation control is in a low fire position. x1 - Gas Pressure Gauge, 0-35", 2.5" Diameter, 1/4" Thread Size x1 - Gas Pressure Gauge, -5 to +15 Inches Wc., 2.5" Diameter, 1/4" Thread Size x1 - Freeze Protection Drain Control kit for Evaporative Coolers. Includes 3-Way water solenoid valve 8316G064 (shipped loose), Pressure switch installed upstream of 2way solenoid in unit, Brass Tee, 2 NPT half inch nipples, and two stage thermostat T678A1361. Field wiring required by others for 3-way valve. For both Celdek and Standard V-bank type Configurations. x1 - Separate 120VAC Wiring Package for Make-Up Air Units. Option must be selected when mounting VFD in prewire panel or with DCV package. Provides separate 120VAC input to supply fan. This 120V signal must be run by electrician from DCV to mua switch. x1 - Curb CRB31X79X20INS Insulated On Fan #3 Flat Curb x1 - Rail ADJUSTLEG-36 (Set of 2) On Fan #3 x1
Captive Aire Utah	1	ELECTRICAL SYSTEM #1 - JOB #4224033	<p>DCV-2111 Demand Control Ventilation, w/ control for 2 Exhaust Fans, 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 2 Duct Thermostat kits.</p> <ul style="list-style-type: none"> - ESV402N02TXB571 - Variable Frequency Drive - 5 HP Max., 200/240 V, Three Phase, 16.5 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS - ESV222N02YXB571 - Variable Frequency Drive - 3 HP Max., 200/240 V, Single or Three Phase Input, 9.6 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS - ESV222N02YXB571 - Variable Frequency Drive - 3 HP Max., 200/240 V, Single or Three Phase Input, 9.6 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS - Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each.
Captive Aire Utah	1	FIRE SUPPRESSION	<p>Complete field installed UL300 hood fire suppression system (non union / non prevailing wage labor) Includes up to a 2" mechanical Gas valve, chrome sleeving on exposed piping, test, and Permits as required. Price is for a system that is installed during normal daytime weekday</p>

business hours. Any weekend or night work required will be extra. Gas valve needs to be installed by others prior to the fire system installation. Price is for surface mounted tension lines in conduit. If recessed tension lines are required, please consult CAS for revised price & requirements. Price includes two trips to jobsite. One trip is for installation, second trip is for test. Additional charges will apply for additional trips needed because of failed tests. Does not include any parts or labor associated with the water line.

Captive Aire Utah

1

FACTORY SERVICES

Service Design Verification for Demand Control Ventilation x1
Service Design Verification for Direct Fired Heater x1
Service Design Verification for Evap Cooler x1
Service Design Verification for Exhaust Fan x3
Service Design Verification for Hood x3
Service Design Verification Mileage Charge: (15) x 2 = 30 total miles x1



Captrate Grease Trap Solo Filter



Filter Detail

CAPTIVATE®

EXHAUST OR LENGTH OF HOOD X (GV/VAULT) (L/AM)

SUPPORT OR EXHAUST DIA X PORTING REQUIRED

TOTAL DUCT AREA (144" X 144")

DUCT LENGTH = TOTAL DUCT AREA

DUCT DEPTH

CAPTURE AND VENTILATION RATE DOES NOT CALCULATE FROM AIR CHANGE VOLUME OF ROOMS FOR THIS HOOD. PLEASE CONSULT FACTORY FOR MAXIMUM ALLOWABLE DUCT SIZES

CALCULATIONS UTILIZED

CAPTIVATE RANGE HOODS ARE BUILT IN COMPLIANCE WITH:

- NSF 6
- NSF 4
- NSF 18
- NSF 12



BUILDING CODES



Grease Cup will be supported by 2 studs on the inside wall of the hood. The grease will drain through perforated grease trap and into this removable cup.

1/2 Pint Grease Cup Detail



1/2" DIA. ALL HOODS ARE CONSTRUCTION TO BE APPROVED BY LOCAL HEALTH DEPARTMENT

ND-2 HANGING ANGLE DETAIL

HANGING ANGLES WILL BE LOCATED IN THE FOLLOWING LOCATIONS FOR WALL CANOPIES:

HOOD STYLE	DIM FROM REAR	DIM FROM FRONT 24" HIGH	DIM FROM FRONT 50" HIGH
Wall	2.25"	2.25"	2.25"
Back	2.25"	2.25"	2.25"
Corner	2.25"	2.25"	2.25"

HANGING ANGLE LOCATIONS

HOOD INFORMATION - Job#4224033

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TYPE	APPLIANCE DUTY	DESIGN CFM/VE	TOTAL EXH. CFM	EXHAUST PLENUM				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD END TO END	RDV	PATENT NUMBERS	
									WIDTH	HEIGHT	DIA.	CFM						VEL.
1		6000 ND-2-PSP-J	11' 6"	600 Deg	I	Heavy	275	3162	4"	18"	3362	1789	-1.067"	2403	430 SS Where Exposed	LEFT	ALONE	AC-PSP (United States) - US Patent 7963030 B2 AC-PSP Vail (Canada) - CA Patent 2882509 AC-PSP Island (Canada) - CA Patent 2503030
2		6000 ND-2-PSP-J	11' 6"	600 Deg	I	Heavy	275	3162	4"	18"	3362	1789	-1.067"	2403	430 SS Where Exposed	RIGHT	ALONE	
3		4824 VHB-C	4' 0"	700 Deg	II	N/A	150	600	4"	10"	600	1100	-0.990"	0	304 SS 100%	ALONE	ALONE	

HOOD INFORMATION

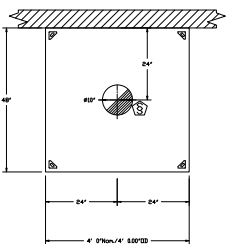
HOOD NO.	TAG	TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	RTH	TYPE	WIRE GUARD	LOCATION	SIZE	IDENTITY MARKINGS			FIRE RATING	HOOD WEIGHT
												TYPE	SIZE	ELECTRICAL MODEL #		
1		Captrate Solo Filter	8	20"	16"	B5X See Filter Spec	4	L55 Series E26	ND						ND	171 LBS
2		Captrate Solo Filter	8	20"	16"	B5X See Filter Spec	4	L55 Series E26	ND	Right	12"x60"x30"		DCV-2111	1 Light 1 Fan	ND	821 LBS
3							0								ND	158 LBS

HOOD OPTIONS

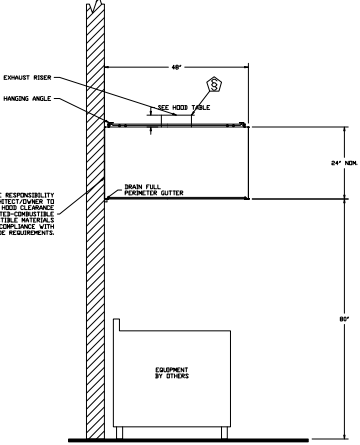
HOOD NO.	TAG	OPTION
1		LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISERS			
							WIDTH	LENGTH	DIA.	S.P.
1	Front	138"	16"	6"	MUA	12"	28"	801	0.239"	
						12"	28"	801	0.239"	
						12"	28"	801	0.239"	
						12"	28"	801	0.239"	
2	Front	150"	16"	6"	MUA	12"	28"	664	0.166"	
						12"	28"	664	0.166"	
						12"	28"	664	0.166"	
						12"	28"	664	0.166"	



PLAN VIEW - Hood #3
4' 0.00" LONG 4824VHB-C



SECTION VIEW - MODEL 4824VHB-C
HOOD - #3

IT IS THE RESPONSIBILITY OF THE PROJECT OWNER TO ENSURE THAT THE HOOD COMPLIES WITH ALL APPLICABLE LOCAL, STATE AND FEDERAL CODES AND REGULATIONS.

REVISIONS	DATE	BY

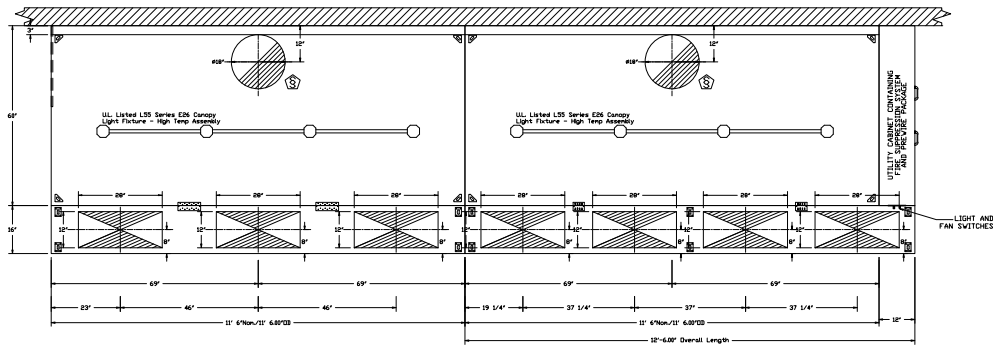


Blossom - Saratoga Springs
LEHI, UT, 84043

DATE: 2/13/2020
DWG.#: 4224033
DRAWN BY: stevesch
SCALE: 3/4" = 1'-0"
MASTER DRAWING

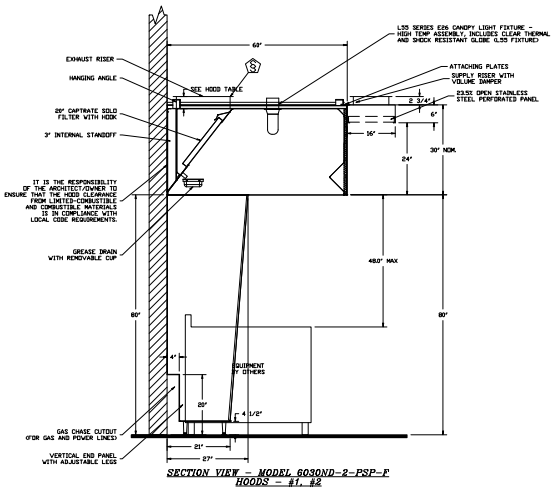
FOR QUESTIONS CONTACT:
STEVE SCHNEFELD
steves@captivate.com
2496 S. Rowland Road, Suite 5
West Valley, UT 84119
PHONE: (801) 878-3677
FAX: (801) 878-3993

SHEET NO. 1

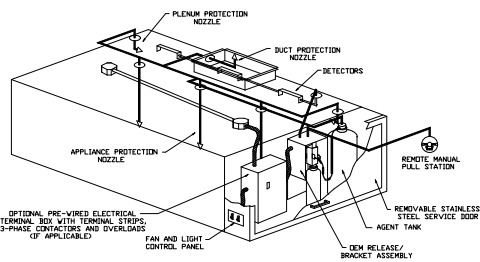


PLAN VIEW - Hood #1
11' 6.00\"/>

PLAN VIEW - Hood #2
11' 6.00\"/>



SECTION VIEW - MODEL 6030ND-2-PSP-F
HOODS - #1, #2



TYPICAL ANSUL R-102 SYSTEM LAYOUT

FOR QUESTIONS CONTACT
 STEVE SCHNEIFELD
 888/762CAPTIVE@cs.com
 2498 S. WILSON ROAD, SUITE 5
 WEST VALLEY, UT 84119
 PHONE: (801) 878-2627
 FAX: (919) 267-9993

REVISIONS	DATE	BY	APP

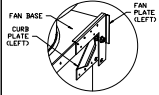


Blossom - Saratoga Springs
 LEHI, UT, 84043

DATE: 2/13/2020
 DWG.#: 4224033
 DRAWN BY: stevesch

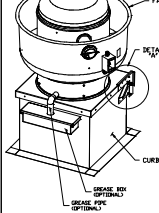
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SHEET NO.
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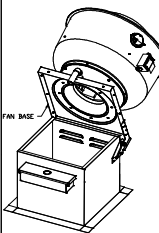


FAN BASE CURB PLATE (LEFT)

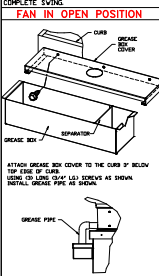
HINGE KIT DETAIL



FAN IN CLOSED POSITION



FAN IN OPEN POSITION



GREASE BOX INSTALLATION

1. A LUBRICATED BEARING COVER MUST BE USED TO COVER THE GREASE BOX. THE COVER MUST BE INSTALLED ON THE GREASE BOX BEFORE THE GREASE BOX IS ATTACHED TO THE CURB. THE COVER MUST BE INSTALLED ON THE GREASE BOX BEFORE THE GREASE BOX IS ATTACHED TO THE CURB. THE COVER MUST BE INSTALLED ON THE GREASE BOX BEFORE THE GREASE BOX IS ATTACHED TO THE CURB.
2. ATTACH GREASE BOX COVER TO THE CURB 3" BELOW THE EDGE OF CURB. USE 2X4 OR 2X6 (2X4 IS SHOWN) METAL BRACE PIECE AS SHOWN.
3. ATTACH GREASE BOX COVER TO THE CURB 3" BELOW THE EDGE OF CURB. USE 2X4 OR 2X6 (2X4 IS SHOWN) METAL BRACE PIECE AS SHOWN.
4. ATTACH GREASE BOX COVER TO THE CURB 3" BELOW THE EDGE OF CURB. USE 2X4 OR 2X6 (2X4 IS SHOWN) METAL BRACE PIECE AS SHOWN.

ELECTRICAL PACKAGE NOTES

EXHAUST FAN INFORMATION - Job#4224033

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	HP.	B.H.P.	Ø	VOLT.	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SIZE
1		BUD00FA	3162	1567	1292	3.000	1.8370	3	208	9.5	769 FPM	208	25
2		BUD00FA	3162	1567	1292	3.000	1.8370	3	208	9.5	769 FPM	208	25
4		BUD3HF	600	0.500	1408	0.333	0.1470	1	115	4.4	297 FPM	67	13.2

MUA FAN INFORMATION - Job#4224033

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	HP.	B.H.P.	Ø	VOLT.	FLA	MCA	MDCP	EVAP COOLER ENTERING WB TEMP.	EVAP COOLER LEAVING WB TEMP.	EVAP COOLER ENTERING WB TEMP.	EVAP COOLER LEAVING WB TEMP.	WEIGHT (LBS.)	SIZE	
3		A2-3500-200	SDHF-2-MD	A2-3500	2500	5059	0.500	2073	5.000	4.1850	3	208	15.0	18.8A	30A	93.0°F	62.0°F	73.0°F	62.0°F	980	26

GAS FIBER MAKE-UP AIR UNITS

FAN UNIT NO.	TAG	INPUT BTUS	OUTPUT BTUS	TEMP. RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE	BURNER EFFICIENCY
3		385398	354566	80 deg F	7 in. w.c. - 14 in. w.c.	Natural	92

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1		1 - Grease Box
1		1 - Fan Base Ceramic Seal - Ship Loose - For Grease Ducts
2		1 - Grease Box
2		1 - Fan Base Ceramic Seal - Ship Loose - For Grease Ducts
3		1 - AC Interlock Relay - 24VAC Coil
3		1 - Motorized Backdraft Damper for A2-D Housing
3		1 - Low Fire Start
3		1 - Smart Pressure Gauge, 0-25"
3		1 - Manifold Pressure Gauge, -5 to 15" w.c.
3		1 - Freeze Protection Drain Kit for Evaporative Coolers
3		1 - Separate LED Wiring Package (Required and used only for ICV or Pre-wire with VFD) - Three Phase Only
4		1 - LED Wiring Package-Exhaust - Manual or 0-10VDC Reference Speed Control (NDEC Method)
4		1 - SCR-11 Bird Screen
4		1 - 12-302 Damper

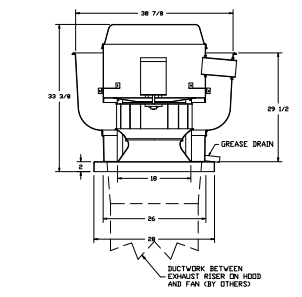
FAN ACCESSORIES

FAN UNIT NO.	TAG	EXHAUST		SUPPLY	
		GRAVE COV DAMPER	WALL MOUNT DISCHARGE	GRAVE COV DAMPER	WALL MOUNT
1		YES			
2		YES			
3					YES
4		YES			

CURB ASSEMBLIES

NO. IN FAN	WEIGHT	SIZE	ITEM	SIZE
1 # 1	34 LBS	Curb	26.500"V x 26.500"V x 22.000"V	Vented Hinged
2 # 2	36 LBS	Curb	26.500"V x 26.500"V x 22.000"V	Vented Hinged
3 # 3	92 LBS	Curb	31.000"V x 29.000"V x 25.000"V	Insulated
# 3		Rot	4.000"V x 4.000"V x 36.000"V	
4 # 4	20 LBS	Curb	19.500"V x 19.500"V x 18.000"V	

FAN # 32 - BUD00FA EXHAUST FAN



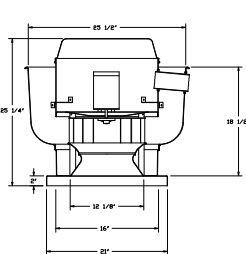
FEATURES:

- DIRECT DRIVE CONSTRUCTION AND BELTS/PULLEYS
- ROOF MOUNTED FAN
- RESTAURANT MODEL
- UL700 AND UL900 AND UL6-6645
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION (300°F GASPC)
- GREASE CLASSIFICATION TESTING
- NORMAL TEMPERATURE TEST
- EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (300°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETRIMENTAL EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.
- ABNORMAL FLAME-UP TEST
- EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 300°F (300°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT WOULD CAUSE AN UNSAFE CONDITION.

DESIGNS

GREASE BOX, FAN BASE CERAMIC SEAL - SHIP LOOSE - FOR GREASE DUCTS.

DUCTWORK BETWEEN EXHAUST HEADER OR HEAD AND FAN (BY OTHERS)

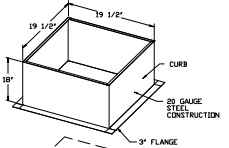


FEATURES:

- DIRECT DRIVE CONSTRUCTION AND BELTS/PULLEYS
- ROOF MOUNTED FAN
- UL700
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)

DESIGNS

LED WIRING PACKAGE-EXHAUST - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL. SEE: 800 SCREEN 1-150 DAMPER



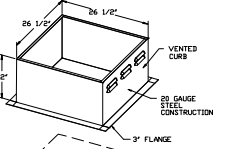
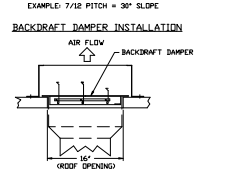
PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

EXAMPLE: 7/12 PITCH = 30° SLOPE

Specify PITCH

EXAMPLE: 7/12 PITCH = 30° SLOPE

BACKDRAFT DAMPER INSTALLATION



FEATURES:

- DIRECT DRIVE CONSTRUCTION AND BELTS/PULLEYS
- ROOF MOUNTED FAN
- RESTAURANT MODEL
- UL700 AND UL900 AND UL6-6645
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION (300°F GASPC)
- GREASE CLASSIFICATION TESTING
- NORMAL TEMPERATURE TEST
- EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (300°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETRIMENTAL EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.
- ABNORMAL FLAME-UP TEST
- EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 300°F (300°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT WOULD CAUSE AN UNSAFE CONDITION.

DESIGNS

GREASE BOX, FAN BASE CERAMIC SEAL - SHIP LOOSE - FOR GREASE DUCTS.

DUCTWORK BETWEEN EXHAUST HEADER OR HEAD AND FAN (BY OTHERS)

FOR QUESTIONS CONTACT:
 STEVE SCHNEIDER
 2498 S. Newberry Road, Suite 5
 West Valley, UT 84119
 PHONE: (801) 878-2677
 FAX: (919) 267-9993

REVISIONS

NO.	DATE	DESCRIPTION

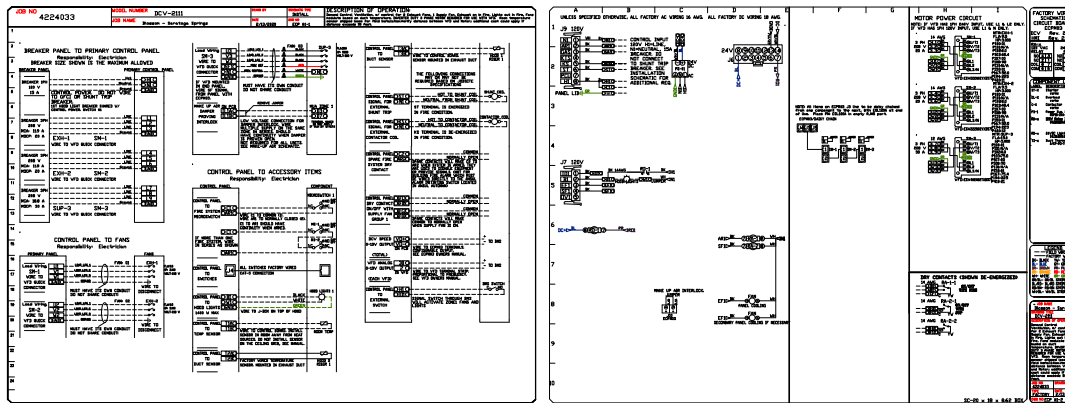
CAPTIVE AIR

Blossom - Saratoga Springs
 LEHI, UT, 84043

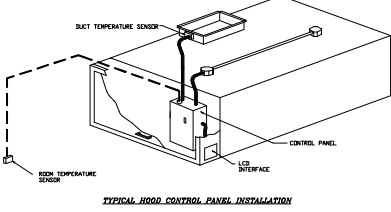
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 DWG.#: 4224033
 DRAWN BY: Stevesch
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO. 3

NO	TAG	PACKAGE #	LOCATION	SWITCHES	QUANTITY	OPTION	FANS CONTROLLED
1	DCV-031	Liberty Cabinet Right	DC - Utility Cabinet Right	1 Light	Smart Controls DCV		Supply 1 3300 208 93 Exhaust 2 3300 208 93 Supply 3 3300 208 133



- Demand Control Ventilation Hood Control Panel Specifications:**
- Controls shall be listed by ETL (UL 508A) and shall comply with demand ventilation system load requirements outlined in IECC 403.2.8 (2)(3).
 - The control enclosure shall be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted steel.
 - Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of stainless steel.
 - A digital controller shall be provided to activate the hood exhaust fans dynamically based on a fixed differential between the ambient and duct temperatures sensors. This function shall meet the requirements of IMC 507.1.1.
 - A digital controller shall provide adjustable hysteresis settings to prevent cycling of the fans after the cooking appliances have been turned off and/or the heat in the exhaust system is reduced.
 - A digital controller shall provide an adjustable minimum fan run-time setting to prevent fan cycling.
 - Variable Frequency Drives (VFDs) shall be provided for fans as required. The digital controller shall modulate the VFDs between a minimum setpoint and a maximum setpoint on demand. The duct temperature sensor input(s) to the digital controller shall be used to calculate the speed reference signal.
 - The VFD speed range of operation shall be from 0% to 100% fan speed, with the actual minimum speed set as required to meet minimum ventilation requirements.
 - An internal algorithm to the digital controller shall modulate supply fan VFD speed proportional to all exhaust fans that are located in the same fan group as the supply fan.
 - The system shall operate in PREP MODE during light cooking load or COOL DOWN MODE when sufficient heat remains underneath the hood system after cooking operations have completed. Operation during either of these periods will disable the supply fans and provide an exhaust fan speed that is equal to the minimum ventilation requirement.
 - A digital controller shall disable the supply fan(s), activate the exhaust fan(s), activate the appliance shunt trip, and disable an electric gas valve automatically when fire condition is detected on a covered hood.
 - A digital controller shall allow for external BMS fan control via Dry Contact (external control shall not override fan operation logic as required by code).
 - An LCD interface shall be provided with the following features:
 - Divert/ Push button fan & light switch activation
 - Integrated gas valve reset for electronic gas valves (no reset relay required)
 - VFD fault display with audible & visual alarm notification
 - Duct temperature sensor failure detection with audible & visual alarm notification
 - Measured duct temperature sensor detection with audible & visual alarm notification
 - A single low voltage 0-5V DC wiring connection
 - An energy savings indicator that utilizes measured kWh from the VFDs



- Sequence of Operations:**
The hood control panel is capable of operating in one or more of the following states at any given time:
- **Automatic:** The system operates based on the differential between room temperature and the temperature of the hood cavity or exhaust duct collar. Fans activate at a configurable temperature differential threshold. Depending on the job configuration each fan zone can be configured as static or dynamic. These terms refer to whether a variable motor (such as EC Motors or VFD driven motors) modulate with temperature. If the panel is equipped with variable speed fans and the zone is defined as "dynamic", these will modulate within a user-defined range based on the temperature differential. Panels equipped with variable speed fans and a fan zone defined as "static", fans will run at a set speed calculated for the drive. Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.
 - **Manual:** The system operates based on human input from an HMI.
 - **Schedule:** A weekly schedule can be set to run fans for a specified period throughout the day. There are three occupied times per day to allow for the user to set up a time that is suitable to their needs. Any time that is within the defined occupied time, the system will run at modulation mode and follow the fan procedure algorithm based on temperature during this time. During unoccupied time, the system will have an extra offset to prevent unintended activation of the system during a time where the system is not being occupied.
 - **Interlock:** The system operates based on the input from an external source (GDC, BMS or hard-wired interlock)

REVISIONS

NO.	DESCRIPTION	DATE

CAPTIVE AIR
Utah Office
208 S. Rowland Rd., Suite S, Provo, UT 84601
PHONE: (801) 776-3777 FAX: (801) 227-0551 EMAIL: capt@captivair.com

Blossom - Saratoga Springs
LEHI, UT, 84043

DATE: 2/13/2020
DWG.#: 4224033
DRAWN BY: Stevesch
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 6



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 13 - COUNTER W/ DOUBLE OVERSHELF (1 REQ'D)

MSI *CUSTOM*

COUNTER w/ DOUBLE OVERSHELF



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 14 - HEAT LAMP (1 EA REQ'D)

Hatco GRAH-48D3

Glo-Ray® Infrared Foodwarmer, 48" W, high wattage, tubular metal heater rod, double heater rod housing 3" spacing, aluminum construction, 2200 watts, NSF, cULus, Made in USA

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								2.2			



Glo-Ray® Aluminum Dual Infrared Strip Heaters

Models:

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

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

Create a deeper holding area with Glo-Ray® Aluminum Dual Infrared Foodwarmers with two heaters mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal sheathed element across the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

Standard features

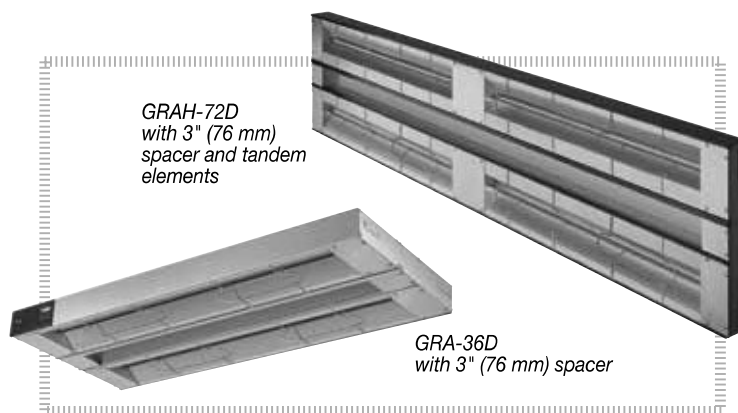
- Provides even heat distribution – no “cold spots”
- Pre-focused heat maintains safe serving temperatures longer
- Sturdy extruded aluminum housings that do not sag, from 18" to 144" (457 to 3658 mm)
- Reflector does not blacken, maintaining a consistent heat pattern
- Reinforced wire guards provide operator safety without affecting heat distribution
- 3" or 6" (76 or 152 mm) spacer available as a center section between two 6" (152 mm) heater sections for a deeper holding area
- Heavy-duty insulation minimizes heat loss
- Optional sneeze guard made of shatterproof, easy-to-clean acrylic provide safe food serving environment
- Additional reflector styles and lower wattage elements also available, please consult factory for more information
- Metal sheathed heating element part guaranteed against burnout and breakage for two years

†Non-standard colors are non-returnable

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

Housing – Clear Anodized finish Standard

15" (4572 mm) 18" (457 mm)

Designer Color or Gloss Finish†

Warm Red Black Gray Granite White Granite
 Navy Blue Hunter Green Antique Copper
 Radiant Red Glossy Gray Bold Black Gleaming Gold
 Brilliant Blue

Indicator Light (Remote only)

Leads – Extended Beyond Standard 3' (914 mm) Conduit

Please specify lead length

1'-5" (305-1525 mm) 6'-10" (1829-3048 mm)

11'-15" (3352-4572 mm) 16'-20" (4877-6096 mm)

Sneeze Guard

9.375" (238 mm) – One Side 9.375" (238 mm) – Two Sides

14" (356 mm) – One Side 14" (356 mm) – Two Sides

Remote Infinite Switches in lieu of Toggle (max. 12.2 amps)

Remote Toggle Switches (max. 15 amps)

Remote Box – Clear Anodized finish Standard

Designer Color or Gloss Finish†

Warm Red Black Gray Granite White Granite
 Navy Blue Hunter Green Antique Copper
 Radiant Red Glossy Gray Bold Black Gleaming Gold
 Brilliant Blue

Factory attaches Control Box to Strip Heater (Export only)

Adjustable Tubular Stands 10"-14" (254-356 mm)
(not available in *Designer* colors)

Non-Adjustable Tubular Stands – matches housing color†– Choose clearance below

10" (254 mm) 12" (305 mm) 14" (356 mm) 16" (406 mm)

Accessories

Adjustable Angle Brackets (with clearance above unit)

1"-2" (25-51 mm) 7" (178 mm) - GRA-xxD models only

Chain Suspension

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



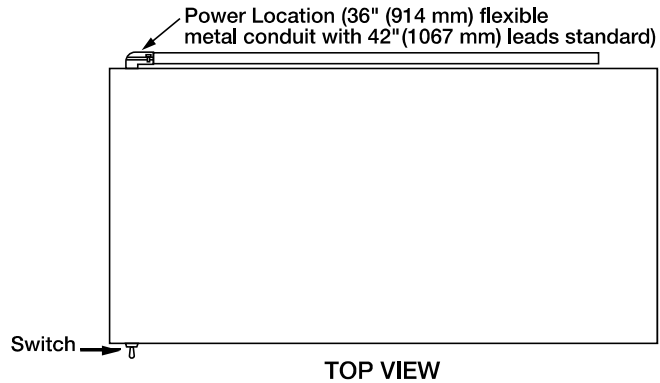
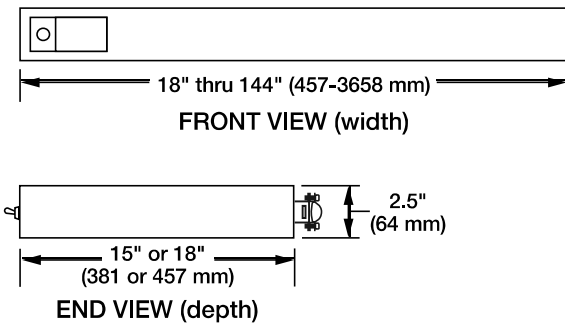
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



Glo-Ray® Aluminum Dual Infrared Strip Heaters

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

GRA-D and GRAH-D



Glo-Ray® Dual Infrared Aluminum Strip Heaters

Dimensions: with 3" (76 mm) Spacer: 18" - 144 W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
 with 6" (152 mm) Spacer: 18" - 144 W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

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

The shaded areas contain electrical information for International models

Standard Watt					High Watt					Both Models	
Model	Volts	Watt	Amps	Ship Weight.*	Model	Volts	Watt	Amps	Ship Weight.*	Width	
GRA-18D	120	500	4.2	14 lbs. (7 kg.)	GRAH-18D	120	700	5.8	14 lbs. (7 kg.)	18" (457 mm)	
	208		2.4			3.4					
	240		2.1			2.9					
	-	-	-			-	100	700			7.0
	200	462	2.5			2.00	647	3.5			
	220	500	1.1			220	700	3.2			
	220-230 (CE)*	500-546	2.3-2.4			220-230 (CE)*	700-765	3.2-3.3			
	230-240 (CE)*	459-500	2.0-2.1			230-240 (CE)*	643-700	2.8-2.9			
240	500	1.0	240	700	2.9						
GRA-24D	120	700	5.8	16 lbs. (8 kg.)	GRAH-24D	120	1000	8.3	16 lbs. (8 kg.)	24" (610 mm)	
	208		3.4			4.8					
	240		2.9			4.2					
	-	-	-			-	100	1000			10.0
	200	647	1.8			200	925	5.0			
	220	700	1.6			220	1000	4.5			
	220-230 (CE)*	700-765	3.2-3.3			220-230 (CE)*	1000-1093	4.5-4.8			
	230-240 (CE)*	643-700	2.8-2.9			230-240 (CE)*	918-1000	4.0-4.2			
240	700	1.5	240	1000	4.2						
GRA-30D	120	900	7.5	18 lbs. (9 kg.)	GRAH-30D [■]	120	1320	11.0	18 lbs. (9 kg.)	30" (762 mm)	
	208		4.3			6.3					
	240		3.8			5.5					
	-	-	-			-	100	1320			13.2
	200	832	2.3			200	1220	6.6			
	220	900	2.1			220	1320	6.0			
	220-230 (CE)*	900-984	4.1-4.3			220-230 (CE)*	1320-1443	6.0-6.3			
	230-240 (CE)*	827-900	3.6-3.8			230-240 (CE)*	1212-1320	5.3-5.5			
240	900	1.9	240	1320	5.5						
GRA-36D	120	1150	9.6	19 lbs. (9 kg.)	GRAH-36D [■]	120	1600	13.3	19 lbs. (9 kg.)	36" (914 mm)	
	208		5.5			7.7					
	240		4.8			6.7					
	-	-	-			-	100	1600			16.0
	200	1063	2.9			200	1479	8.0			
	220	1150	2.6			220	1600	7.3			
	220-230 (CE)*	1150-1257	5.2-5.5			220-230 (CE)*	1600-1749	7.3-7.6			
	230-240 (CE)*	1056-1150	4.6-4.8			230-240 (CE)*	1469-1600	6.4-6.7			
240	1150	4.8	240	1600	6.7						
GRA-42D [■]	120	1350	11.3	23 lbs. (11 kg.)	GRAH-42D [■]	120	1900	15.8	23 lbs. (11 kg.)	42" (1067 mm)	
	208		6.5			9.1					
	240		5.6			7.9					
	-	-	-			-	100	1900			19.0
	200	1248	6.8			200	1757	9.5			
	220	1350	6.1			220	1900	8.6			
	220-230 (CE)*	1350-1476	6.1-6.4			220-230 (CE)*	1900-2077	8.6-9.0			
	230-240 (CE)*	1240-1350	5.4-5.6			230-240 (CE)*	1745-1900	7.6-7.9			
240	1350	5.6	240	1900	7.9						

* Shipping weight includes packaging, and does not include RMB.

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

■ 100V and 120V models may require additional switches, consult factory for applications.



Glo-Ray® Aluminum Dual Infrared Strip Heaters

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

Glo-Ray® Dual Infrared Aluminum Strip Heaters

Dimensions: with 3" (76 mm) Spacer: 18" - 144 W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
 with 6" (152 mm) Spacer: 18" - 144 W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

The shaded areas contain electrical information for International models

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

Standard Watt					High Watt					Both Models	
Model	Volts	Watt	Amps	Ship Weight*	Model	Volts	Watt	Amps	Ship Weight*	Width	
GRA-48D ■	120	1600	13.3	27 lbs. (12 kg.)	GRAH-48D ■	120	2200	18.3	27 lbs. (12 kg.)	48" (1219 mm)	
	208		7.7			10.6					
	240		6.7			9.2					
	-	-	-			-	100	2200			22.0
	200	1479	8.0			200	2034	11.0			
	220	1600	7.3			220	2200	10.0			
	220-230 (CE)♦	1600-1749	7.3-7.6			220-230 (CE)♦	2200-2405	10.0-10.5			
	230-240 (CE)♦	1469-1600	6.4-6.7			230-240 (CE)♦	220-2200	8.8-9.2			
	240	1600	6.7			240	2200	9.2			
GRA-54D ■	120	1850	15.4	30 lbs. (14 kg.)	GRAH-54D ■	120	2500	20.8	30 lbs. (14 kg.)	54" (1372 mm)	
	208		8.9			12.0					
	240		7.7			10.4					
	-	-	-			-	100	2500			25.0
	200	1710	9.3			200	2311	12.5			
	220	1850	8.4			220	2500	11.4			
	220-230 (CE)♦	1850-2022	8.4-8.8			220-230 (CE)♦	2500-2732	11.4-11.9			
	230-240 (CE)♦	1699-1850	7.4-7.7			230-240 (CE)♦	2296-2500	10.0-10.4			
	240	1850	7.7			240	2500	10.4			
GRA-60D ■	120	2100	17.5	35 lbs. (16 kg.)	GRAH-60D ■	120	2800	23.3	35 lbs. (16 kg.)	60" (1524 mm)	
	208		10.1			13.5					
	240		8.8			11.7					
	-	-	-			-	100	2800			28.0
	200	1942	10.5			200	2589	14.0			
	220	2100	9.5			220	2800	12.7			
	220-230 (CE)♦	2100-2295	9.5-10.0			220-230 (CE)♦	2800-3060	12.7-13.3			
	230-240 (CE)♦	1929-2100	8.4-8.8			230-240 (CE)♦	2572-2800	11.2-11.7			
	240	2100	8.8			240	2800	11.7			
GRA-66D ■	120	2320	19.3	36 lbs. (17 kg.)	GRAH-66D ▼■	120	3120	26.0	36 lbs. (17 kg.)	66" (1676 mm)	
	208		11.2			15.0					
	240		9.7			13.0					
	-	-	-			-	100	3120			31.2
	200	2145	11.6			200	2885	15.6			
	220	2320	10.5			220	3120	14.2			
	220-230 (CE)♦	2320-2536	10.5-11.0			220-230 (CE)♦	3120-3410	14.2-14.8			
	230-240 (CE)♦	2131-2320	9.3-9.7			230-240 (CE)♦	2865-3120	12.5-13.0			
	240	2320	9.7			240	3120	13.0			
GRA-72D ■	120	2550	21.3	40 lbs. (19 kg.)	GRAH-72D ▼■	120	3450	28.8	36 lbs. (17 kg.)	72" (1829 mm)	
	208		12.3			16.6					
	240		10.6			14.4					
	-	-	-			-	100	3450			34.5
	200	2358	12.8			200	3190	17.3			
	220	2550	11.6			220	3450	15.7			
	220-230 (CE)♦	2550-2787	11.6-12.1			220-230 (CE)♦	3450-3771	15.7-16.4			
	230-240 (CE)♦	2342-2550	10.2-10.6			230-240 (CE)♦	3168-3450	13.8-14.4			
	240	2550	10.6			240	3450	14.4			
GRA-84D ▼■	120	3000	25.0	50 lbs. (23 kg.)	GRAH-84D † ■	120	4100	34.2	50 lbs. (23 kg.)	84" (2134 mm)	
	208		14.4			19.7					
	240		12.5			17.1					
	-	-	-			-	100	4100			41.0
	200	2774	15.0			200	3791	20.5			
	220	3000	13.6			220	4100	18.6			
	220-230 (CE)♦	3000-3279	13.6-14.3			220-230 (CE)♦	4100-4481	18.6-19.5			
	230-240 (CE)♦	2755-3000	12.0-12.5			230-240 (CE)♦	3766-4100	16.4-17.1			
	240	3000	12.5			240	4100	17.1			
GRA-96D ▼■	120	3450	28.8	52 lbs. (24 kg.)	GRAH-96D † ■	120	4800	40.0	52 lbs. (24 kg.)	96" (2438 mm)	
	208		16.6			23.1					
	240		14.4			20.0					
	-	-	-			-	100	4800			48.0
	200	3190	17.3			200	4438	24.0			
	220	3450	15.7			220	4800	21.8			
	220-230 (CE)♦	3450-3771	15.7-16.4			220-230 (CE)♦	4800-5246	21.8-22.8			
	230-240 (CE)♦	3169-3450	13.8-14.4			230-240 (CE)♦	4408-4800	19.2-20.0			
	240	3450	14.4			240	4800	20.0			

* Shipping weight includes packaging, and does not include RMB.

■ 100V and 120V models may require additional switches, consult factory for applications.

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

▼ 100V and 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.

† Contain tandem (end-to-end) elements that may be individually controlled.

• Available with RMB or remote switch only. Consult factory for additional charges.



Glo-Ray® Aluminum Dual Infrared Strip Heaters

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

Glo-Ray® Dual Infrared Aluminum Strip Heaters

Dimensions: with 3" (76 mm) Spacer: 18" - 144 W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
 with 6" (152 mm) Spacer: 18" - 144 W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

The shaded areas contain electrical information for International models

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

Standard Watt					High Watt					Both Models
Model	Volts	Watt	Amps	Ship Weight*	Model	Volts	Watt	Amps	Ship Weight*	Width
GRA-108D † ‡	120	3700	30.8	59 lbs. (27 kg.)	GRAH-108D † ‡	120	5000	41.7	59 lbs. (27 kg.)	108" (2743 mm)
	208		17.8			24.0				
	240		15.4			20.8				
	220	3700	16.8			220	5000	22.7		
	220-230	3700-4044	16.8-17.6			220-230	5000-5465	22.7-23.8		
	230-240	3398-3700	14.8-15.4			230-240	4592-5000	20.0-20.8		
240	3700	15.4	240	5000	20.8					
GRA-120D † ‡	120	4200	35.0	66 lbs. (30 kg.)	GRAH-120D † ‡	120	5600	-	66 lbs. (30 kg.)	120" (3048 mm)
	208		20.2			26.9				
	240		17.5			23.3				
	220	4200	19.1			220	5600	28.0		
	220-230	4200-4591	19.1-20.0			220-230	5600-6121	25.5-26.6		
	230-240	3857-4200	16.8-17.5			230-240	5143-5600	23.4-23.3		
240	4200	17.5	240	5600	23.3					
GRA-132D † ‡	120	4640	38.7	73 lbs. (34 kg.)	GRAH-132D † ‡	-	6240	-	73 lbs. (34 kg.)	132" (3353 mm)
	208		22.3			30.0				
	240		19.3			26.0				
	220	4640	21.1			220	6240	28.4		
	220-230	4640-5071	21.1-22.0			220-230	6240-6820	28.4-29.7		
	230-240	4261-4640	18.5-19.3			230-240	5731-6240	24.9-26.0		
240	4640	19.3	240	6240	26.0					
GRA-144D † ‡	120	5100	42.3	80 lbs. (37 kg.)	GRAH-144D † ‡	-	6900	-	80 lbs. (37 kg.)	144" (3658 mm)
	208		24.5			33.2				
	240		21.3			28.8				
	220	5100	23.2			220	6900	34.1.4		
	220-230	5100-5574	23.2-24.3			220-230	6900-7542	31.4-32.8		
	230-240	4684-5100	20.4-21.3			230-240	6337-6900	27.6-28.8		
240	5100	21.3	240	6900	28.8					

- * Shipping weight includes packaging, and does not include RMB.
- * CE not available.
- 100V and 120V models may require additional switches, consult factory for applications.

† Glo-Ray models 108"-144" (2743-3658 mm) and 120 volt models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.

‡ Available with RMB (Remote Box) or remote switch only. Consult factory for additional charges.

TOGGLE SWITCH: Amps: Max. 15 amps. Location: Chef's left side.

INFINITE SWITCH: Max. 12.2 amps Location: remote installation only

CONDUIT: 3' (914 mm) conduit standard on 120V and 208V models only

LEADS: US/Canada: 6" (152 mm) leads, server's right side

Euro/UK GRAH-xxD: 6" (152 mm) pigtail leads with no conduit, servers right side

RECOMMENDED MOUNTING HEIGHTS

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

Units with 3" (76 mm) and 6" (152 mm) Spacers

Standard Watt: 10"-14" (254-356 mm) High Watt: 14"-18" (356-457 mm)

MINIMUM CLEARANCES

Combustibles

Cannot be installed in combustible surroundings

Non-Combustibles

Dual Units with Built-In Switches

Unit to surface below: 10" (254 mm)

Must be installed in pass through area, back wall installation not allowed

Below overshelf: 1" (25 mm) clearance

Dual Units with Remote Switches:

Unit to surface below: 8" (203 mm)

Unit to wall: 3" (76 mm)

Below overshelf: 0" (0 mm) clearance, can be flush to an overshelf

PRODUCT SPECS

Infrared Foodwarmers

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

The Foodwarmer shall be a Glo-Ray model ... , rated at ... watts, ... volts, single phase, and be ... inches (millimeters) in overall width. The Glo-Ray shall consist of an aluminum housing and include four shelf mounting tabs, and 3' (914 mm) conduit with leads.

REMOTE CONTROL ENCLOSURES

Must order one RMB control box per Strip Heater - If RMB2 is used, multiple warmers can be controlled from one box. For more details, see "Choose Remote Box" section listed under "Resources" on the Hatco website, www.hatcocorp.com

Model	Width	Toggle Switches
RMB-3	6" (150 mm)	2 maximum
RMB-7	9.375" (239 mm)	4 maximum
RMB-14	14.375" (366 mm)	6 maximum
RMB-16	16.375" (417 mm)	3 maximum
RMB-20	20.375" (518 mm)	4 maximum
RMB2-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light
RMB2-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light



Model RMB-14E with infinite controls



RMB-3F with toggle switch and indicator light

The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory-assembled ready for electrical installation.

Options and accessories shall include adjustable or non-adjustable tubular stand, angle brackets, suspension chain and fittings, sneeze guard and indicator light.

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



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 15 - HEAT LAMP (1 EA REQ'D)

Hatco GRAH-48D3

Glo-Ray® Infrared Foodwarmer, 48" W, high wattage, tubular metal heater rod, double heater rod housing 3" spacing, aluminum construction, 2200 watts, NSF, cULus, Made in USA

The spec sheet for this item can be viewed on item 14)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								2.2			



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02/20/2020

ITEM# 16 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



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Submittal Sheet

02/20/2020

ITEM# 16 - RICE / GRAIN WARMER (1 EA REQ'D)

Winco RW-S450

Rice Warmer, electric, 100 cup (cooked rice) capacity, non-stick inner pot, stainless steel, satin finish, cETLus, ETL-Sanitation, 120v/60/1-ph, 1.4 amp, 84 watt (Qty Break = 1 each)

ACCESSORIES

Mfr	Qty	Model	Spec
Winco	1		One year warranty, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				1.4	.084			

ELECTRIC 100-CUP RICE WARMER

Premium electrical parts are the foundation for the consistent quality and dependability of this 100-cup electric rice warmer from Winco.

- ◆ Holds up to 100 cups of cooked rice for warming
- ◆ Fingerprint-proof satin finish; heavy-duty stainless steel body
- ◆ Non-stick inner pot seals in moisture
- ◆ Energy efficient heat absorption system
- ◆ Keeps contents warm for up to 12 hours
- ◆ Major electrical parts made in Korea/Japan
- ◆ ETL listed for electrical safety, conforms to UL-197, UL-1026 and CSA 22.2
- ◆ ETL listed for sanitation, conforms to NSF-4
- ◆ 120V~60Hz, 84W, 1.4A
- ◆ Dimensions: 16-13/16"L x 16-13/16"W x 17-1/2"H
- ◆ One year parts and labor warranty

ITEM	DESCRIPTION	UOM	CASE
RW-S450	Electric Rice Warmer, 100-Cup	Set	1
RW-450P	Inner pot for RW-S450	Each	1
RW-F	Fuse for RW-S450 Can be used in most commercial rice warmers	Each	48/192

ELECTRIC 100-CUP RICE WARMER

RW-S450



RW-450P

PANASONIC 23-CUP COMMERCIAL ELECTRIC RICE COOKER

- ◆ Stainless steel lid; removable aluminum alloy inner pot
- ◆ Built-in thermal safety fuse
- ◆ Automatic shut-off
- ◆ Keeps rice warm up to 2 hours
- ◆ ETL listed for electrical safety in US and Canada, conforms to UL-197 and CSA C22.2
- ◆ NSF Listed
- ◆ 120V~60Hz, 1550W, 13A
- ◆ Dimensions: 16-7/8"L x 14-7/8"W x 11-7/8"H
- ◆ One year manufacturer-direct warranty
- ◆ Panasonic warranty only covers purchases made in the United States

ITEM	DESCRIPTION	UOM	CASE
SR-42HWP-D	Panasonic Rice Cooker	Set	1

PANASONIC ELECTRIC RICE COOKER

SR-42HWP-D





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Submittal Sheet

02/20/2020

ITEM# 17 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



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Submittal Sheet

02/20/2020

ITEM# 18 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



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Submittal Sheet

02/20/2020

ITEM# 18 - RICE / GRAIN COOKER (1 EA REQ'D)

Panasonic SR-GA721L

Commercial Rice Cooker, electric, (80) cups cooked rice capacity, serves approximately (168) 3 oz. portion servings, double handles, push button start, automatic shut-off, sheathed heating element with triple safety thermal fuse built in, anodized aluminum pan with stainless steel lid, silver exterior, 208v/60/1-ph, 10.8 amps, 2235 watts, cord with NEMA 6-20P, ULus, ETLus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Panasonic	1		1 year parts & labor warranty

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1	Cord & Plug		6-20P	10.8	2.235			

Project: _____

Item #: _____

Panasonic**FOOD SERVICE
EQUIPMENT**www.panasonic.com/CMO

SR-GA721L

80-CUP (COOKED RICE) COMMERCIAL AUTOMATIC RICE + GRAIN COOKER



PERFECT FOR

- Casual Dining
- Quick Serve
- K-12 Schools and Universities
- Commercial Restaurant Use
- Large Public Venues

PERFORMANCE

- Up to 186-3 oz. portions (approx.)
- Easy, push-button operation
- Large rice + grain capacity
- Direct heating system
- Triple safety thermal fuse
- Removable anodized aluminum inner pan
- Stainless-steel lid
- Automatic shut-off
- 208V, 60Hz, 2235W

ADDITIONAL FEATURES

- All grains capability: rice, quinoa, wheat berries, faro and more
- Removable pan for quick, easy cleanup
- Sturdy handles for easy transport
- Multi-language instructions: English, Spanish, Chinese, Korean and Vietnamese
- Includes measuring cup
- UL and NSF for safety commercial certification
- Silver exterior

MAINTENANCE

- 1 Year Parts/Labor

LARGE CAPACITY COOKING, AUTOMATICALLY

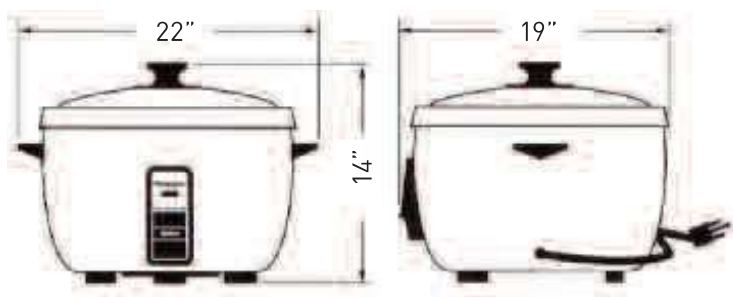
Reliable, high-quality commercial rice and grain cooker prepares up to 40-6 oz. cups (13 lbs.) of cooked rice with the touch of a button. Yields up to 168-3 oz. portions in approx. 30 minutes.

TRIPLE SAFETY

A built-in triple thermal fuse ensures safety and precision control to keep cooked rice fresh and warm for up to 2 hours under nominal* operations, virtually eliminating burning or overcooking, while protecting the cooker from possible rise in temperature. *Based on cooked rice.

EASY TO CLEAN REMOVABLE PAN LINER

The included non-stick aluminum pan liner lifts out easy from the rice cooker to make washing and rinsing a breeze.



SPECIFICATIONS	SR-GA721L
Power Source:	208V - 60Hz
Power Consumption	2235W
Capacity	Raw Rice: 13 lbs. (40 - 6 oz. cups); Servings: 168 - 3 oz. Portions
Keep Warm	N/A
Unit Dimensions (h x w x d)	14" x 22" x 19"
Unit Net Weight	25 lbs.
Exterior Color	Silver
Shipping Weight	30 lbs.

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



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 19 - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

True TSSU-48-18M-B-HC


Mega Top Sandwich/Salad Unit, (18) 1/6 size (4"D) poly pans, stainless steel insulated cover, 8-7/8"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top, front, sides, aluminum back, aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 5.8 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		Self-contained refrigeration standard
True	1		Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		5" Castors, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.8		1/3		

 <p>TRUE FOOD SERVICE EQUIPMENT, 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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com</p>	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # _____ S/S # _____
	Model: TSSU-48-18M-B-HC Food Prep Table: <i>Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant</i>	




- ### TSSU-48-18M-B-HC
- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
 - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
 - ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
 - ▶ Complies with and listed under ANSI/NSF-7.
 - ▶ All stainless steel front, top and ends. Matching aluminum finished back.
 - ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
 - ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
 - ▶ Heavy duty PVC coated wire shelves.
 - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-48-18M-B-HC	2	4	18	48 3/8 1229	34 1/8 867	40 3/8 1026	1/3 1/3	115/60/1 230-240/50/1	5.8 4.2	5-15P ▲	11 3.35	310 141

† Depth does not include 1" (26 mm) for rear bumpers. ▲ Plug type varies by country.
 * Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

 <p>7/16 Printed in U.S.A.</p>	APPROVALS: _____ _____	AVAILABLE AT: _____ _____
---	-------------------------------------	--

Model:
TSSU-48-18M-B-HC

Food Prep Table:
Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- 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 in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21¹/₁₆" L x 16" D (548 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.
- 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.

- Comes standard with 18 (1/2 size) 6⁷/₈" L x 6¹/₄" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF-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.



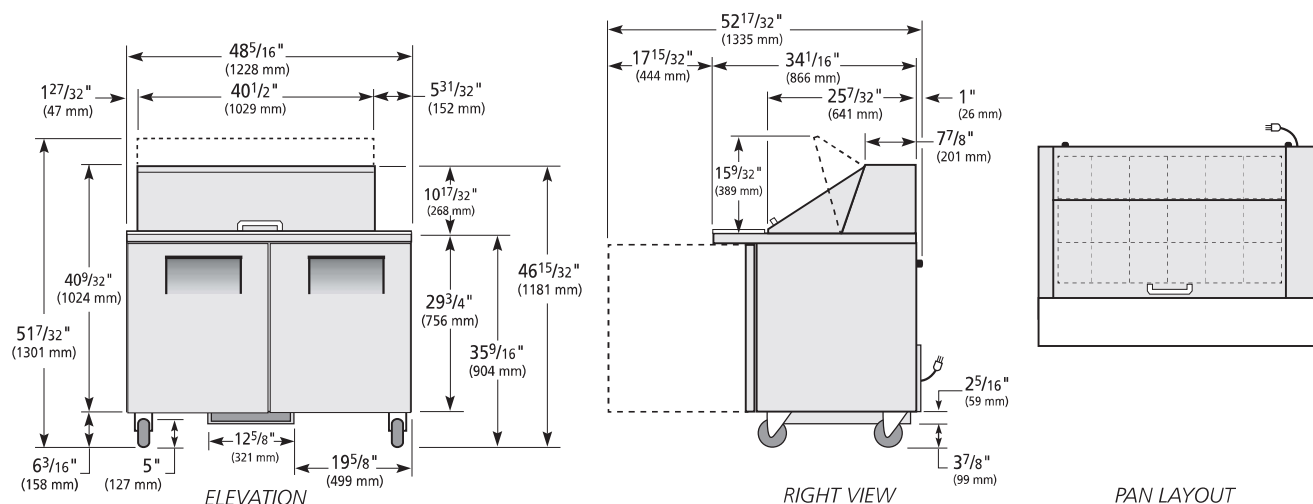
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 8⁷/₈" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model 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
TSSU-48-18M-B-HC	TFNY44E	TFNY42S	TFNY44P	TFNY443	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

TRUE FOOD SERVICE EQUIPMENT

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.truefmfg.com



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Submittal Sheet

02/20/2020

ITEM# 20 - HEAT LAMP (1 EA REQ'D)

Hatco GRAH-48D3

Glo-Ray® Infrared Foodwarmer, 48" W, high wattage, tubular metal heater rod, double heater rod housing 3" spacing, aluminum construction, 2200 watts, NSF, cULus, Made in USA

The spec sheet for this item can be viewed on item 14)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCF
1								2.2			



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Submittal Sheet

02/20/2020

ITEM# 21 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 EA REQ'D)

Wells HT-300

Bain Marie Style Heated Tank, built-in, electric, opening 39 3/4" x 19 7/8", wet operation, thermostatic control, fully insulated, stainless steel construction, adapter bars provided, cULus

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	



Over 90 Years Of Quality Foodservice
Products And Service

Job _____ Item No. _____

HT Series Bain Marie Style Warmers Standard and Large Capacity Single-Opening, Two to Five Well-Sized, Heavy Duty, Top-Mount, Rectangular Drop-Ins



Model HT-200AF



Model HT-300

DESCRIPTION

Wells HT Series Bain Marie Style, heavy-duty, top-mount, drop-in food warmers are designed to hold heated foods at safe and fresh serving temperatures. These single-opening, large-capacity heated tanks provide consistent temperatures and can accommodate a variety of round or rectangular inset pans. Wells Bain Marie warmers are economical and are available with standard or extra-large openings, with or without auto fill. Drains are standard. Designed for wet operation only.

SPECIFICATIONS

Construction – One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. Wellsloks™ are standard for quick and easy installation.

Insulation – Sides, front, back and bottom are fully insulated for energy savings, efficiency, quicker pre-heat and faster recovery.

Controls & Heating- Positive-off thermostats control the element allowing for adjustable and consistent temperatures. A temperature- ready single light indicates that the heating element is energized. Control is recessed in a one-piece, drawn, stainless steel panel for ease of use and to help prevent accidental adjustments. Powerful tubular heating elements are located under the warming pan for quick and efficient heating and for even heat distribution.

Additional Features Available

- Auto Water-Fill to maintain proper water level.
- Select Models are field convertible from 1Ø to 3Ø
- Extra-Large 27" deep tanks to accommodate addition insets

STANDARD FEATURES

- Accommodates a variety of round or rectangular insets or equivalent fractional pans
- One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans
- Designed for wet operation
- Energy-saving fully-insulated construction
- Fully insulated models are perfect for non-metal counters
- Positive-off thermostat controls
- Controls are recessed in a one-piece, drawn, front-mounted panel
- High limits prevent overheating
- Wellslok™ standard for ease of installation
- Powerful tubular heating elements
- ½" drains standard
- Cords & Plugs available
- 2-Year limited parts & 1-Year limited labor warranty

OPTIONS & ACCESSORIES

- Adaptor tops for round insets
- Insets with lid
- 72" control panel wiring
- Drain value extension kit
- Drain screens
- Wellslok extension kits for wood counter installations

CERTIFICATIONS



Sheet No. WELLHT2-11/12



Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.

Phone : (314) 678-6314 • Fax (314) 781-3636

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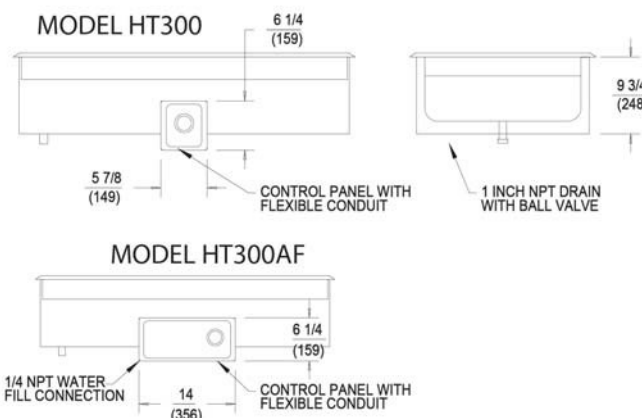
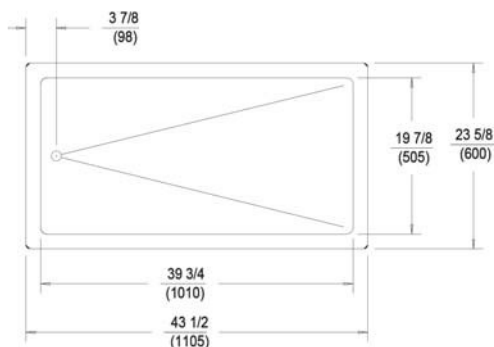
NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



HT Series Bain Marie Style Warmers

Standard and Large Capacity Single-Opening, Two to Five Well-Sized, Heavy Duty, Top-Mount, Rectangular Drop-Ins

INCHES
MM



NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

SPECIFICATIONS

Model Number	Description & Opening Size	Volts & AMPS @ 240V	Watts	Phase	Standard Power Cord Supply	OVERALL Width Inches (MM)	OVERALL Length Inches (MM)	OVERALL Height Inches (MM)	CONTROL PANEL Width Inches (MM)	CONTROL PANEL Height Inches (MM)	Shipping Weights Pounds (KG)	Crate Size Cubic Feet (Cubic Meters)	Approvals
Standard Pan Size Openings													
HT200	Double 12 x 20 Pan-Size Opening 25 3/4" x 19 7/8"	208/240V 10.0	1800/2400	1Ø	NONE	29-1/2 (749)	23-5/8 (600)	9-3/4 (248)	5-7/8 (248)	6-1/4 (159)	56 (26)	7.89 (0.233)	UL US
HT300	3- 12x20 Pan-Size Opening 39 3/4" x 19 7/8"	208/240V 15.0	2700/3600	1Ø	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	5-7/8 (248)	6-1/4 (159)	63 (29)	10.54 (0.298)	UL US
HT400*	4- 12x 20 Pan Size Opening 53 3/4" x 19 7/8"	208/240V 20.0	3600/4800	1Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	14 (356)	6-1/4 (159)	98 (45)	13.56 (0.383)	UL US
HT500*	5- 12x20 Pan Size Opening 67 3/4" x 19 7/8"	208/240V 25.0	4500/6000	1Ø*	NONE	71-1/2 (1816)	23-5/8 (600)	9-3/4 (248)	14 (356)	6-1/4 (159)	115 (52)	16.57 (.469)	UL US
Large Capacity 4/3 Pan Size Opening													
HT227	2 - 4/3rd Pan- Size Opening 25 3/4" x 26 7/8"	208/240V 13.8	2480/3300	1Ø	NONE	29-1/2 (749)	30-5/8 (779)	9-3/4 (248)	5-7/8 (248)	6-1/4 (159)	59 (27)	10.15 (0.287)	UL US
HT327	3 - 4/3rd Pan-Size Opening 39 3/4" x 26 7/8"	208/240V 20.6	3720/4950	1Ø	NONE	43-1/2 (1105)	30-5/8 (779)	9-3/4 (248)	5-7/8 (248)	6-1/4 (159)	85 (39)	12.45 (0.352)	UL US
HT427*	4 - 4/3rd Pan- Size Opening 52 3/4" x 26 7/8"	208/240V 27.5	4960/6600	1Ø*	NONE	57-1/2 (1461)	30-5/8 (779)	9-3/4 (248)	14 (356)	6-1/4 (159)	126 (57)	15.58 (.449)	UL US
HT527*	5 - 4/3rd Pan- Size Opening 67 3/4" x 26 7/8"	208/240V 34.4	6200/8250	1Ø*	NONE	71-1/2 (1816)	30-5/8 (779)	9-3/4 (248)	14 (356)	6-1/4 (159)	148 (67)	19.15 (.542)	UL US
Standard & Large Capacity, 4/3 Pan Size Openings with Auto Fill													
HT200AF	Double 12 x 20 Pan- Size Opening 25 3/4" x 19 7/8" With Auto Fill	208/240V 10.0	1800/2400	1Ø	NONE	29-1/2 (749)	23-5/8 (600)	9-3/4 (248)	14 (356)	6-1/4 (159)	57 (26)	7.89 (.223)	UL US
HT227AF	2 - 4/3rd Pan- Size Opening 25 3/4" x 26 7/8" with Auto Fill	208/240V 13.8	2480/3300	1Ø	NONE	29-1/2 (749)	30-5/8 (779)	9-3/4 (248)	14 (356)	6-1/4 (159)	65 (30)	10.15 (.287)	UL US
HT300AF	3- 12x20 Pan-Size Opening 39 3/4" x 19 7/8" with Auto Fill	208/240V 15.0	2700/3600	1Ø	NONE	43-1/2 (1105)	23-5/8 (600)	9-3/4 (248)	14 (356)	6-1/4 (159)	77 (35)	10.54 (.298)	UL US
HT327AF	3 - 4/3rd Pan- Size Opening 39 3/4" x 26 7/8" with Auto Fill	208/240V 20.6	3720/4950	1Ø	NONE	43-1/2 (1105)	30-5/8 (779)	9-3/4 (248)	14 (356)	6-1/4 (159)	96 (44)	15.85 (.449)	UL US
HT400AF*	4- 12x 20 Pan Size Opening 53 3/4" x 19 7/8" with Auto Fill	208/240V 20.0	3600/4800	1Ø*	NONE	57-1/2 (1461)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	98 (45)	13.56 (.384)	UL US
HT427AF*	4 - 4/3rd Pan- Size Opening 52 3/4" x 26 7/8" with Auto Fill	208/240V 27.5	4960/6600	1Ø*	NONE	57-1/2 (1461)	30-5/8 (779)	9-3/4 (248)	18 (457)	6-1/4 (159)	112 (51)	19.15 (.542)	UL US
HT500AF*	5- 12x20 Pan Size Opening 67 3/4" x 19 7/8" with Auto Fill	208/240V 25	4500 / 6000	1Ø*	NONE	71-1/2 (1816)	23-5/8 (600)	9-3/4 (248)	18 (457)	6-1/4 (159)	117 (53)	16.57 (.469)	UL US
HT527AF*	5 - 4/3rd Pan- Size Opening 67 3/4" x 26 7/8" with Auto Fill	208/240V 34.4	6200 / 8250	1Ø*	NONE	71-1/2 (1816)	30-5/8 (779)	9-3/4 (248)	18 (457)	6-1/4 (159)	136 (62)	37.3 (1.056)	UL US

* Select models are field convertible from 3Ø to 1Ø

AutoFill models require a water connection. Please refer to the operator's manual and installation instructions for details.

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.





Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 22 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 23 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 24 - REACH-IN REFRIGERATOR (1 EA REQ'D)

True T-49-HC

Refrigerator, reach-in, two-section, (2) stainless steel doors, (6) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.4 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®

The spec sheet for this item can be viewed on item 01)

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		Left door hinged left, right door hinged right standard
True	1		4" stem castors, standard (adds 5" to OA height)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.4		1/2		



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
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Submittal Sheet

02/20/2020

ITEM# 25 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-48

Shelf, wall-mounted, 48"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF



STAINLESS STEEL
WALL SHELVES



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



FEATURES:

Brackets can be positioned to accommodate wall studs.
 Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

MATERIAL:

16 Gauge Series - 304 stainless steel polished to a satin finish.
18 Gauge Series - 430 stainless steel polished to a satin finish.

CONSTRUCTION:

Secured to wall by means of bolts through support brackets.
 Units 7 ft. and larger are furnished with 3 brackets.

L	10" Wide			12" Wide			15" Wide			18" Wide			
	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	Approx. Cu. Ft.
24"	WS-10-24-16	WS-10-24	8 lbs.	WS-12-24-16	WS-12-24	9 lbs.	WS-15-24-16	WS-15-24	11 lbs.	WS-18-24-16	WS-18-24	14 lbs.	3
30"	-	-	-	WS-12-30-16	WS-12-30	12 lbs.	-	-	-	-	-	-	4
36"	WS-10-36-16	WS-10-36	10 lbs.	WS-12-36-16	WS-12-36	12 lbs.	WS-15-36-16	WS-15-36	15 lbs.	WS-18-36-16	WS-18-36	21 lbs.	4
42"	-	-	-	WS-12-42-16	WS-12-42	14 lbs.	-	-	-	-	-	-	5
48"	WS-10-48-16	WS-10-48	12 lbs.	WS-12-48-16	WS-12-48	14 lbs.	WS-15-48-16	WS-15-48	18 lbs.	WS-18-48-16	WS-18-48	24 lbs.	5
60"	WS-10-60-16	WS-10-60	15 lbs.	WS-12-60-16	WS-12-60	17 lbs.	WS-15-60-16	WS-15-60	23 lbs.	WS-18-60-16	WS-18-60	28 lbs.	6
72"	WS-10-72-16	WS-10-72	17 lbs.	WS-12-72-16	WS-12-72	21 lbs.	WS-15-72-16	WS-15-72	28 lbs.	WS-18-72-16	WS-18-72	32 lbs.	7
84"	WS-10-84-16	WS-10-84	20 lbs.	WS-12-84-16	WS-12-84	25 lbs.	WS-15-84-16	WS-15-84	32 lbs.	WS-18-84-16	WS-18-84	36 lbs.	8
96"	WS-10-96-16	WS-10-96	23 lbs.	WS-12-96-16	WS-12-96	28 lbs.	WS-15-96-16	WS-15-96	36 lbs.	WS-18-96-16	WS-18-96	42 lbs.	10
108"	WS-10-108-16	WS-10-108	28 lbs.	WS-12-108-16	WS-12-108	32 lbs.	WS-15-108-16	WS-15-108	40 lbs.	WS-18-108-16	WS-18-108	48 lbs.	11
120"	WS-10-120-16	WS-10-120	32 lbs.	WS-12-120-16	WS-12-120	36 lbs.	WS-15-120-16	WS-15-120	44 lbs.	WS-18-120-16	WS-18-120	54 lbs.	12
132"	WS-10-132-16	WS-10-132	36 lbs.	WS-12-132-16	WS-12-132	42 lbs.	WS-15-132-16	WS-15-132	49 lbs.	WS-18-132-16	WS-18-132	60 lbs.	13
144"	WS-10-144-16	WS-10-144	40 lbs.	WS-12-144-16	WS-12-144	48 lbs.	WS-15-144-16	WS-15-144	55 lbs.	WS-18-144-16	WS-18-144	66 lbs.	14



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

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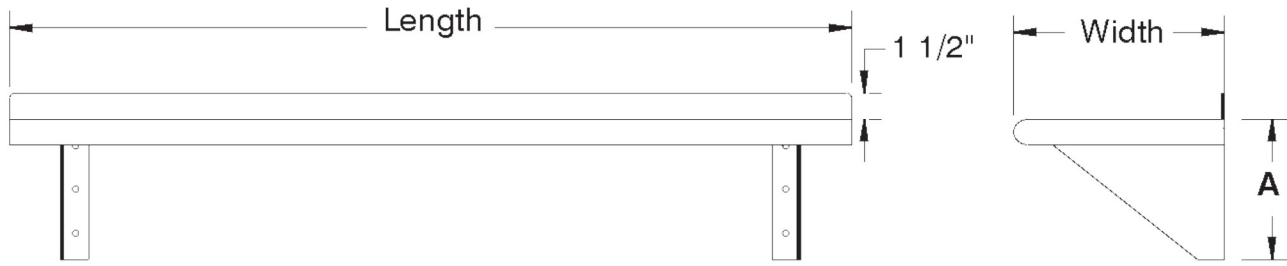
For Smart Fabrication™ Quotes:

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

DETAILS and SPECIFICATIONS

TOL ± .500"

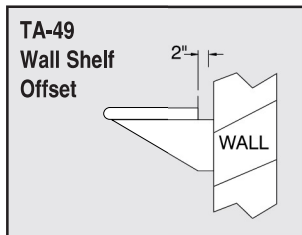
ALL DIMENSIONS ARE TYPICAL



Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

Wall Shelf Options

- PRT-1 Printer Shelf
- TA-22A Square Edge Shelf
- TA-26 Welded Shelf Brackets
- TA-49 Wall Shelf 2" Offset
- TA-71 Heat Lamp Provision
- TA-77 Check Minder
- TA-77A Concealer for Heat Lamp (Requires TA-77)
- TA-99A 14 Ga. S/S 304 Upgrade for Overshelves
- TA-100A Bullnose Edge On All 4 Sides of Shelf
- TA-102 6" Cantilever Shelf Offset



Requirements for NSF Installations

1. Install at least 60" above floor.
2. Limit to dry storage.
3. Avoid contact with liquids.
4. For "Ganging-Up" installation, allow at least 2" between units or mount units side by side and seal joints with an approved sealant.





Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 26 - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

True TSSU-48-18M-B-HC

Mega Top Sandwich/Salad Unit, (18) 1/6 size (4"D) poly pans, stainless steel insulated cover, 8-7/8"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top, front, sides, aluminum back, aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 5.8 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, Made in USA

The spec sheet for this item can be viewed on item 19)

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		Self-contained refrigeration standard
True	1		Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		5" Castors, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.8		1/3		



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
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Submittal Sheet

02/20/2020

ITEM# 27 - HAND SINK (1 EA REQ'D)

Advance Tabco 7-PS-60

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with splash mounted gooseneck faucet, basket drain, wall bracket, NSF, cCSAus

The spec sheet for this item can be viewed on item 03)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" OC, splash mount



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 28 - HAND SINK (1 EA REQ'D)

Advance Tabco 7-PS-60

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with splash mounted gooseneck faucet, basket drain, wall bracket, NSF, cCSAus

The spec sheet for this item can be viewed on item 03)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" OC, splash mount



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
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Submittal Sheet

02/20/2020

ITEM# 29 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-15-72

Shelf, wall-mounted, 72"W x 15"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 25)



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 30 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco ELAG-244-X

Work Table, 48"W x 24"D, 16 gauge 430 stainless steel top, 18 gauge galvanized adjustable undershelf, galvanized legs with adjustable plastic bullet feet, NSF



STAINLESS STEEL ECONOMY WORK TABLES



FEATURES:

ELAG Top is furnished with 1 5/8" sanitary rolled rim on front and rear & square ends.

FLAG Top is furnished with 1 5/8" sanitary rolled rim on front and square ends, and 1 1/2" backsplash on rear.

KLAG Top is furnished with 1 5/8" sanitary rolled rim on front and square ends, and 5" backsplash at rear.

Two hat-channels stud welded under tabletop to reinforce and maintain a level work surface.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Underself is fully adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surface.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat channels.

MATERIAL:

TOP: 16 gauge stainless steel type "430" series.

SHELF: 18 gauge galvanized steel.

LEGS: 1 5/8" diameter tubular galvanized steel. Galvanized steel gussets.
1" adjustable plastic bullet feet.

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



ELAG-X Series
Flat Top



Plastic Bullet Feet standard on
ELAG, FLAG & KLAG Series



FLAG-X Series
1 1/2" Backsplash



KLAG-X Series
5" Backsplash

	L	Model #	Cu.		WT.	Ft.	Cu.		WT.	Ft.	Model #	Cu.		WT.	Ft.
			WT.	Ft.			WT.	Ft.							
			FLAT TOP				1 1/2" SPLASH				5" SPLASH				
18" WIDE	24"	ELAG-182-X	37 lbs.	4	-	-	-	-	-	-	-	-	-	-	-
	30"	ELAG-180-X	44 lbs.	4	-	-	-	-	-	-	-	-	-	-	-
	36"	ELAG-183-X	47 lbs.	4	-	-	-	-	-	-	-	-	-	-	-
	48"	ELAG-184-X	58 lbs.	5	-	-	-	-	-	-	-	-	-	-	-
	60"	ELAG-185-X	66 lbs.	7	-	-	-	-	-	-	-	-	-	-	-
	72"	ELAG-186-X	79 lbs.	8	-	-	-	-	-	-	-	-	-	-	-
24" WIDE	24"	ELAG-242-X	44 lbs.	4	FLAG-242-X	44 lbs.	4	KLAG-242-X	48 lbs.	7					
	30"	ELAG-240-X	50 lbs.	4	FLAG-240-X	50 lbs.	4	KLAG-240-X	55 lbs.	7					
	36"	ELAG-243-X	56 lbs.	4	FLAG-243-X	56 lbs.	4	KLAG-243-X	61 lbs.	7					
	48"	ELAG-244-X	69 lbs.	6	FLAG-244-X	69 lbs.	6	KLAG-244-X	75 lbs.	9					
	60"	ELAG-245-X	80 lbs.	7	FLAG-245-X	80 lbs.	7	KLAG-245-X	89 lbs.	11					
	72"	ELAG-246-X	95 lbs.	8	FLAG-246-X	95 lbs.	8	KLAG-246-X	102 lbs.	13					
	84"	ELAG-247-X	108 lbs.	10	FLAG-247-X	108 lbs.	10	KLAG-247-X	117 lbs.	15					
96"	ELAG-248-X*	112 lbs.	11	FLAG-248-X*	112 lbs.	11	KLAG-248-X*	137 lbs.	17						
30" WIDE	24"	ELAG-302-X	49 lbs.	5	FLAG-302-X	49 lbs.	5	KLAG-302-X	53 lbs.	8					
	30"	ELAG-300-X	56 lbs.	5	FLAG-300-X	56 lbs.	5	KLAG-300-X	61 lbs.	8					
	36"	ELAG-303-X	64 lbs.	5	FLAG-303-X	64 lbs.	5	KLAG-303-X	69 lbs.	8					
	48"	ELAG-304-X	79 lbs.	7	FLAG-304-X	79 lbs.	7	KLAG-304-X	84 lbs.	11					
	60"	ELAG-305-X	95 lbs.	8	FLAG-305-X	95 lbs.	8	KLAG-305-X	101 lbs.	13					
	72"	ELAG-306-X	110 lbs.	10	FLAG-306-X	110 lbs.	10	KLAG-306-X	117 lbs.	16					
	84"	ELAG-307-X	125 lbs.	12	FLAG-307-X	125 lbs.	12	KLAG-307-X	133 lbs.	18					
96"	ELAG-308-X*	131 lbs.	13	FLAG-308-X*	131 lbs.	13	KLAG-308-X*	140 lbs.	20						
36" WIDE	36"	ELAG-363-X	73 lbs.	6	FLAG-363-X	73 lbs.	6	-	-	-					
	48"	ELAG-364-X	92 lbs.	8	FLAG-364-X	92 lbs.	8	-	-	-					
	60"	ELAG-365-X	111 lbs.	10	FLAG-365-X	111 lbs.	10	-	-	-					
	72"	ELAG-366-X	130 lbs.	12	FLAG-366-X	130 lbs.	12	-	-	-					
	96"	ELAG-368-X*	158 lbs.	15	FLAG-368-X*	158 lbs.	15	-	-	-					

All 8 ft. Tables Provided With 6 Legs



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

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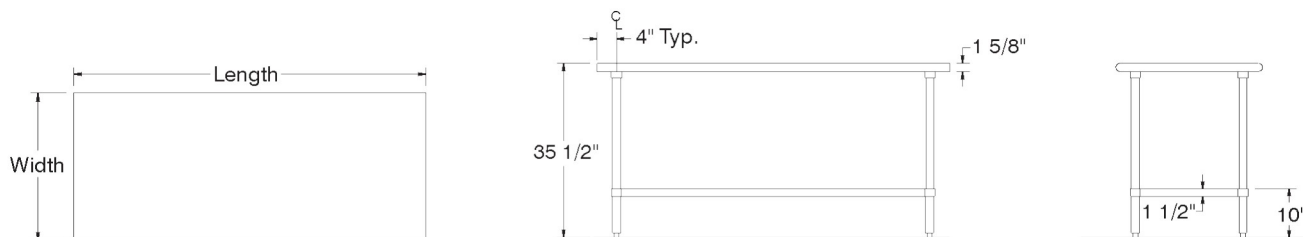


DETAILS and SPECIFICATIONS

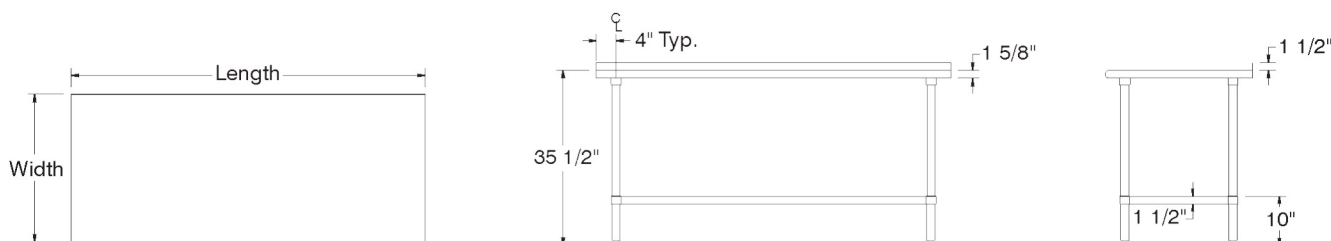
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

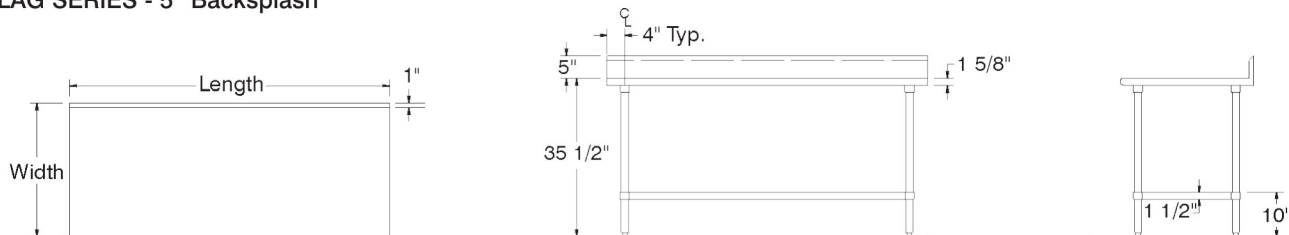
ELAG SERIES - Flat Top



FLAG SERIES - 1 1/2" Backsplash



KLAG SERIES - 5" Backsplash





Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 31 - SHELVING, WALL MOUNTED (4 EA REQ'D)

Advance Tabco WS-12-60

Shelf, wall-mounted, 60"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 25)



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 32 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco ELAG-305-X

Work Table, 60"W x 30"D, 16 gauge 430 stainless steel top, 18 gauge galvanized adjustable undershelf, galvanized legs with adjustable plastic bullet feet, NSF

The spec sheet for this item can be viewed on item 30)



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 33 - RETHERMALIZER, COUNTERTOP (2 EA REQ'D)

Vollrath 72175

Cayenne® Colonial Kettle 11 quart, Rethermalizer, MERCHANDISER PACKAGE-BLACK, with 11 quart, inset, cover with hinge, soup cards, soup'r clip, 15-3/4" diameter, 11-1/2"H, cast aluminum body, recessed controls, unbreakable legs, 1000w, 8.3amps, 120v/60hz/1-ph, ETL, UL, NSF, Made in USA

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	8.3	1.0			



Outperform every day.™

Project:

Item Number:

Quantity:

Cayenne® Colonial Kettles™

The Vollrath Company, L.L.C.

CAYENNE® COLONIAL KETTLES™



DESCRIPTION

Vollrath Colonial Kettle™ warmers and rethermalizers increase soup sales at any location. The epoxy coated cast aluminum bodies might look traditional, but the design is anything but old-fashioned. They are shipped complete with inset, cover, with hinge, soup cards and soup'r clip.

RETHERMALIZER PERFORMANCE CRITERIA

The Cayenne® Colonial Kettles™ are designed to take a container of cooked food from a chilled state (below 40.0° F [4.4° C]) through the HACCP "danger zone" of 165° F (73.9° C) in less than 90 minutes. The performance standard is measured using the NSF mixture chilled to 35° F (1.7° C). The electric unit will raise the temperature of this product above 165° F (73.9° C) in less than 90 minutes. The temperature will be maintained above 150° F (65.6° C) when the food product and pan or inset are used with a standard pan or inset cover, the proper water level is maintained in the well, and the food product is stirred regularly.

WARMER PERFORMANCE CRITERIA

Cayenne® Colonial Kettles™ are designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140° F (60° C). The performance standard is measured using the NSF mixture preheated to 165° F (73.9° C). The unit will hold the temperature of this product above 150° F (65.6° C). The temperature will be maintained best when the food product is held using pans with covers, the proper water level is maintained in the well, and the food product is stirred regularly.

AGENCY LISTINGS



Cover is not NSF.

Due to continued product improvement, please consult www.vollrath.com for current product specifications.

ITEMS

Item No.	Model	Description
72165	1776-11	11 Qt. Warmer, Black (US/Canada)
72166		11 Qt. Warmer, Burnt Copper (US/Canada)
72170	1776-7	7 Qt. Warmer, Black (US/Canada)
72171		7 Qt. Warmer, Burnt Copper (US/Canada)
72175	1777-11	11 Qt. Rethermalizer, Black (US/Canada)
72176		11 Qt. Rethermalizer, Burnt Copper (US/Canada)
72180	1777-7	7 Qt. Rethermalizer, Black (US/Canada)
72181		7 Qt. Rethermalizer, Burnt Copper (US/Canada)

FEATURES

- Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible
- Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- Cast heating element for longer service life and greater energy transfer by concentrating energy into the well producing steam quickly
- Epoxy coated cast aluminum body and legs
- Uses shouldered vegetable insets that are easier and safer to transport than bain maries
- 11-quart models can be adapted to hold 7-quart or short 7-quart inserts. Order adapter ring, item no. 72196.
- Recessed controls reduce accidental changes in temperature settings
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- Drop-in meets NSF4 performance standards only when using moist heat. Operation with water is required for even heating of the food product.
- Non-skid feet help keep unit from sliding on countertop
- Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement
- Low 11½" (29.2 cm) profile allows convenient serving access from conventional height countertops or under breath guards
- Includes cover – item 47488 for 7 Qt. or 47490 for 11 Qt., and inset – item 78184 for 7 Qt. or item 78204 for 11 Qt. Covers and insets are also sold separately.

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date



Outperform every day.™

www.vollrath.com
093 - Blossom - New Build

The Vollrath Company, L.L.C.

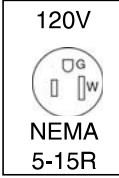
1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Restaurant & Store Equipment Company

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

Page: 88

CAYENNE® COLONIAL KETTLES™**SPECIFICATIONS**

Item No.	Description	Capacity QT (L)	Color	Dimensions (Diameter x H) IN (CM)	Voltage *	Watts	Amps	Plug	Receptacle
72165	Warmer	11 (10.4)	Black	15¾ x 11½ (40.0 x 29.2)	120	700	5.8	NEMA 5-15P	 <p>120V NEMA 5-15R</p>
72166			Burnt Copper						
72170		Black							
72171		Burnt Copper							
72175	Rethermalizer	11 (10.4)	Black	15¾ x 11½ (40.0 x 29.2)	120	1000	8.3	NEMA 5-15P	
72176			Burnt Copper						
72180		Black							
72181		Burnt Copper							

* Contact your Vollrath representative for models rated for other voltages (For Export Only).



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.

1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

Cayenne® Colonial Kettles™

- Designed to increase soup sales at any location
- Durable-cast four-leg design is more stable
- Low profile allows easy access
- Epoxy-coated cast aluminum body
- Recessed controls prevent accidental temperature setting changes
- Uses shouldered inset pans that are easier and safer to transport than bain maries
- Note: Hinged Kool-Touch® cover is not NSF® certified
- Easily convert 11 qt to 7 qt with an adaptor ring – see accessory item 72196 on page 58



Go to VOLLRATH.com for replacement Cayenne® Colonial Kettle™ parts.



*International models only



ITEM #	DESCRIPTION	DIMENSIONS (DIAMETER X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
MODEL 1776-11 COLONIAL KETTLE™ 11 QT WARMER PACKAGE WITH 11 QT (10.4 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72165	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
72166	Burnt Copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
MODEL 1776-7 COLONIAL KETTLE™ 7 QT WARMER PACKAGE WITH 7 QT (6.6 L) INSET, COVER WITH HINGE, ADAPTOR RING, SOUP CARDS, AND SOUP'R CLIP							
72170	Black warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
72171	Burnt Copper warmer	15¾ x 11½ (40.0 x 29.2)	120 AC	700	5.8	5-15P	1
MODEL 1777-11 COLONIAL KETTLE™ 11 QT RETHERMALIZER PACKAGE WITH 11 QT (10.4 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72175	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
72176	Burnt Copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
MODEL 1777-7 COLONIAL KETTLE™ 7 QT RETHERMALIZER PACKAGE WITH 7 QT (6.6 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72180	Black rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
72181	Burnt Copper rethermalizer	15¾ x 11½ (40.0 x 29.2)	120 AC	1000	8.3	5-15P	1
INTERNATIONAL MODEL							
MODEL 1776-11 COLONIAL KETTLE™ 11 QT WARMER PACKAGE WITH 11 QT (10.4 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72459	Black warmer	15¾ x 11½ (40.0 X 29.2)	230 AC	600	2.6	Schuko	1
72542	Black warmer	15¾ x 11½ (40.0 X 29.2)	230 AC	600	2.6	UK	1
MODEL 1777-11 COLONIAL KETTLE™ 11 QT RETHERMALIZER PACKAGE WITH 11 QT (10.4 L) INSET, COVER WITH HINGE, SOUP CARDS, AND SOUP'R CLIP							
72462	Black rethermalizer	15¾ x 11½ (40.0 X 29.2)	230 AC	900	4.0	Schuko	1

CONTEMPORARY HINGED INSET LIDS

- Welded handle is permanently attached and stays secured to cover
- Handle serves as kickstand, keeping cover open for easy access to food
- No friction-fit tabs to lose
- Design of handle dissipates heat, keeping it cooler to the touch
- Fits most 7-quart and 11-quart insets
- Large opening for easy access

See page 99 for product details.





Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 34 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

True TSSU-60-16-HC


Sandwich/Salad Unit, (16) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, (2) full doors, (4) PVC coated adjustable wire shelves, stainless steel top/front/sides, aluminum back, aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		Self-contained refrigeration standard
True	1		Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		5" Castors, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.5		1/3		15.0

 TRUE FOOD SERVICE EQUIPMENT, 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 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____	A/A #
	Location: _____	SIS #
	Item #: _____ Qty: _____	
Model #: _____		
Model: TSSU-60-16-HC	Food Prep Table: <i>Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant</i>	




- ### TSSU-60-16-HC
- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
 - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
 - ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
 - ▶ Complies with ANSI/NSF-7.
 - ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
 - ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
 - ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
 - ▶ 11 ¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
 - ▶ Heavy duty PVC coated wire shelves.
 - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest ¼" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-16-HC	2	4	16	60¾ 1534	30⅞ 766	36¾ 934	½ N/A	115/60/1	6.5 N/A	5-15P	7 2.13	360 164

† Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6¼" (159 mm) for castors or 6" (153 mm) for optional legs.

	APPROVALS: _____ _____	AVAILABLE AT: _____ _____
1/17	Printed in U.S.A.	

Model:
TSSU-60-16-HC

Food Prep Table:
Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, 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 doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27½"L x 16"D (699 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 ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 16 (½size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



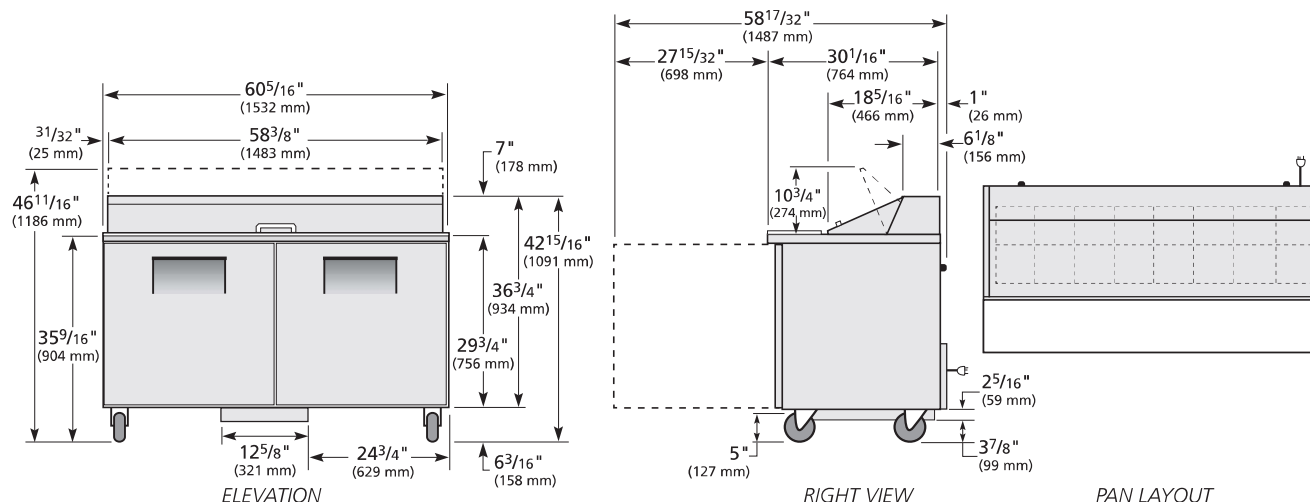
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lids.
- Sneezeguard.
- 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model 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
TSSU-60-16-HC	TFNY08E	TFNY05S	TFNY08P	TFNY083	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

TRUE FOOD SERVICE EQUIPMENT

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.truefmfg.com



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 35 - NUGGET ICE MAKER (1 EA REQ'D)

Manitowoc RNF0620A

Ice Maker, nugget style, air-cooled, self-contained condenser, 22"W x 23-5/8"D x 26"H, production capacity up to 591 lb/24 hours at 70°/50° (451 lb AHRI certified at 90°/70°), stainless steel exterior, R404A, 1 HP, NSF, cULus, CE, cETLus

ACCESSORIES

Mfr	Qty	Model	Spec
Manitowoc	1	WARRANTY-RF/RFS/RNS	3 year parts & labor (Machine), 5 parts & 3 years labor (Compressor), standard
Manitowoc	1		(-161) 115v/60/1-ph, 16.3 amps, standard
Manitowoc	1	D570	Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, 532 lbs. application capacity, AHRI certified 17.9 cu. ft., for top-mounted ice maker, Duratech exterior, NSF
Manitowoc	1	WARRANTY-BIN/DISP	3 year parts & labor warranty, standard
Manitowoc	1	K00472	Bin Adapter, for 22" Indigo, Indigo NXT, RFF, RNF ice machine on a 30" B-Series Bin, D-400, D-570 Bin, or 30" Hotel Dispenser (not for IB)
Manitowoc	1		Legs, 6" adjustable stainless steel, standard
Manitowoc	1	K00472	Bin Adapter, for 22" Indigo, Indigo NXT, RFF, RNF ice machine on a 30" B-Series Bin, D-400, D-570 Bin, or 30" Hotel Dispenser (not for IB)
Manitowoc	1	AUGER	

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1		
2	115	60	1				16.3				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					
2									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	
2	3/4"	

PLUMBING 1 REMARKS

Drain for ice maker



RNF-0620 Nugget Ice Machine

RNF-0620 Nugget Ice Machine

Model

 RNF-0620A

 RNF-0620W


RNF-0620A Nugget Ice Machine on Multiplex SV-250 Dispenser

Model RNF-0620A Nugget Ice Machine on D-420 Bin

Features

- Bite sized nugget with 90% ice content offers one of the best ice to water ratios for maximum cooling and minimal drink dilution
- Up to 613 lbs. (278 kg) of daily ice production
- Perfect for beverage applications, dispensing, smoothies, and cold therapy
- Can be paired with a Multiplex beverage dispenser for an unbeatable soft drink experience
- Highload maintenance free bearings for enhanced reliability
- Evaporator is designed for maximum quality and operating life



Specifications

BTU per hour:
5,200 (average)
7,700 (peak)

Compressor:
Nominal rating: 1 HP

Refrigerant:
R-404A

Operating Limits:

- Ambient Temperature Range: 50°-110°F (10°-43°C)
- Water Temperature Range: 37°-90°F (3°-32°C)
- Water Pressure Ice Maker Water In:
Min. 14 psi (96.5 kPa)
Max. 80 psi (551.1 kPa)

Ice Machine Electric

115/60/1 standard. (230/50/1 also available.)

Minimum circuit ampacity:

Air-Cooled: 16.3

Water-Cooled: 15.4

Maximum fuse size:

Air-Cooled: 25 amps

Water-Cooled: 25 amps

HACR-type circuit breakers can be used in place of fuses.

Ice Shape

Nugget ice consists of small pieces ranging from 3/8" to 1/2" in width and length on average. Offers a 90% ice to water ratio with a soft, chewable texture while still providing maximum cooling effect and great dispensibility.



Ice shown actual size



2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

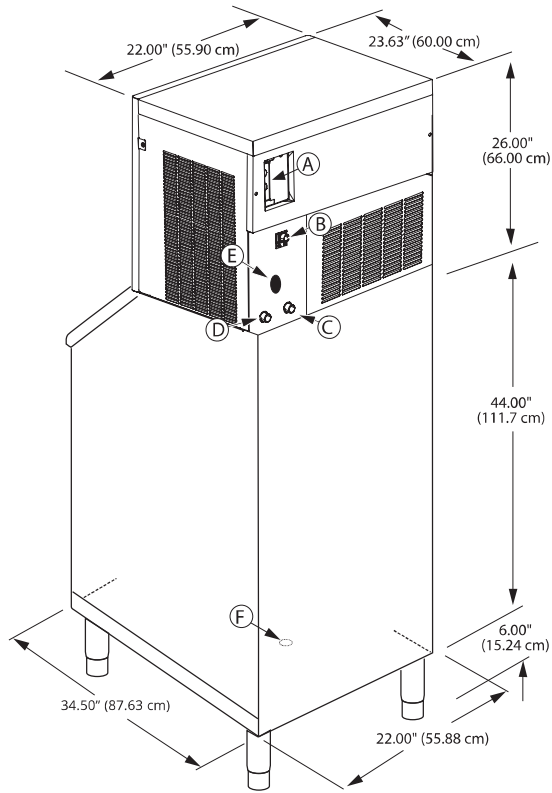
www.manitowocice.com
6515A 07/19





RNF-0620 Nugget Ice Machine

RFF-0620 on D-420 Storage Bin



Installation Note -
Minimum installation clearance:
Top/sides: 8" (20.32 cm),
Back: 5" (12.70 cm).

- A Electrical Entrance (2) Options
- B 3/8" F.P.T. Condenser Inlet (water-cooled only)
- C 1/2" M.P.T. Condenser Drain (water-cooled only)
- D 1/2" M.P.T. Ice Making Water Drain
- E 3/8" F.P.T. Ice Making Water Inlet
- F 3/4" Bin Drain

Space-Saving Designs



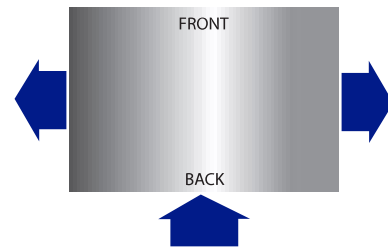
RNF-0620 on D-420	
Height	76.00" / 193.00 cm
Width	22.00" / 55.90 cm
Depth	34.50" / 87.63 cm
Bin Storage	310 lbs / 140.7 kg

Height includes adjustable bin legs 6.00" to 7.00",
(15.24 to 17.78 cm) set at 6.00" (15.24 cm).

Accessories

K-00472 30" B Style Bin Adapter

Air Flow Overhead View



Air in back, out sides.

	Model	Ice Shape	Ice Production 24 Hours		Power kWh/100 lbs @ 90°Air/70°F	Water Usage (100 lbs./45.4 kgs of Ice)	
			70° Air/50°F Water 21° Air/10° C Water	90° Air/70°F Water 32° Air/21° C Water		Potable Water	Condenser Water
			Standard	Standard			
AIR-COOLED	RNF-0620A	Nugget	591 lbs	451 lbs	5.81	12 gal	—
			268 kg	204 kg		45.4 L	—
WATER-COOLED	RNF-0620W	Nugget	613 lbs	508 lbs	4.32	12 gal	109 gal
			278 kg	230 kg		45.4 L	413 L

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

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
6515A 07/19





LIMITED WARRANTY FOR RF SERIES FLAKE ICE MACHINE

LIMITED WARRANTY

Manitowoc Ice a division of Manitowoc FSG Services, LLC, ("Company") warrants that new RF, RFS, and RNS Flake and Nugget Ice Machines sold by Company shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the Company and upon proper installation and start-up in accordance with the instruction manual supplied.

WHAT IS COVERED

- Parts for a period of three (3) years.
 - Labor for a period of three (3) years.
 - Compressor parts for five (5) years and labor for three (3) years.
- The RF, RFS, and RNS Flake and Nugget Ice Machine warranty begins on the date of the original installation. This warranty shall not apply to any ice machine initially installed more than five (5) years from the serial number production date.

The obligation of the Company under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the sole opinion of the Company are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges (excluding the compressor warranty) at the servicing location.

Time and hourly rate schedules, as published from time to time by the Company, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the RF, RFS, and RNS Flake and Nugget Ice Machine, or shipping are the responsibility of the purchaser, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by an approved Company contracted Service Representative or a refrigeration service agency as qualified and authorized by the Company's local Distributor. The Company's liability under this warranty shall in no event be greater than the actual purchase price paid by purchaser for the RF Flake Ice Machine.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items.
- Failures caused by improper or erratic voltages, adverse environmental or water conditions, improper drainage, interruption in electrical or water supply.
- Improper or unauthorized repair.
- Any RF Flake Ice Machine that has been installed and/or maintained inconsistent with the instructions provided by the Company.
- Parts subject to damage beyond the control of Company, or to RF, RFS, and RNS Flake and Nugget Ice Machine's which have been subject to accidents, damage in shipment, fire, floods, other hazards or acts of God that are beyond the control of the Company.
- This Limited Warranty shall not apply if the RF, RFS, and RNS Flake and Nugget Ice Machine's refrigeration system is modified with a condenser, heat reclaim device, or parts and assemblies other than those manufactured by the Company, unless the Company approves these modifications for specific locations in writing prior to the commencement of such modification.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, RF, RFS, and RNS Flake and Nugget Ice Machines sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Company and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, COMPANY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS

REMEDIES

The liability of Company for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the RF Flake Ice Machine on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Company's option, the refund of the amount paid for said equipment or services. Any breach by Company with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Complete and return warranty registration card or register on line within five (5) days from the installation date.
Complete the following and retain for your records:
Distributor/Dealer
Model Number and Serial Number
Installation Date
- All warranty service must be preformed by an approved Manitowoc contracted or authorized Service Representative. To schedule a service appointment contact your local Manitowoc Service Representative or visit us at www.manitowocice.com to find a Service Representative near you.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Wisconsin, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

COMPLETE AND RETAIN FOR YOUR RECORD:

Distributor/Dealer _____

Model Number _____

Serial Number _____

Installation Date _____

Manitowoc Ice
2110 South 26th Street
P.O. Box 1720
Manitowoc, WI 54221-1720
Web site: www.manitowocice.com

000006049



Ice Storage Bins

Ice Storage Bins

Model

- D320
 D400
 D420
 D570
 D970

D Bins

.75" (1.90 cm) Bin drain



D320
210 lbs. (95 kgs)



D570
430 lbs. (195 kgs)



D400
290 lbs. (132 kgs)



D420
310 lbs. (141 kgs)



D970
710 lbs. (323 kgs)



Ergonomic NSF approved sanitary ice scoop included

D Bin Features

New Sanitary Scoop Ergonomic NSF approved sanitary ice scoop included with each bin. Built-in knuckle and thumb guard. Unique molded retaining lip allows maximum scooping every time. Per scoop capacity approximately 5.3/ lbs (2.4 kg)

Scoop Holder options New built-in scoop holder, keeps the ice scoop handle above the ice, or purchases the optional NSF approved External Scoop Holder Kit # K00461.

New Door design Clever built in side grips allow you to lift the bin door from anywhere you are standing (left, right or center) even when you have just one hand free.

Foamed Insulated Door

Insulates the ice bin, reduces sweat on the door, helps keep ice lasting longer.

Stay up door Unique cammed bin door self-latch keeps the door in the open position and keeps the employee safe when scooping ice.

Ergonomic Door design Door is angled 53 degrees to allow for easier access to the ice in the bin especially when scooping from the bottom.

Duratech Metal Finish Manitowoc exterior material has better corrosion resistance than stainless steel, is smudge resistant and easy to keep clean.

New Bin liner Polyurethane Artic Blue bin liner accentuates the crisp clear ice from a Manitowoc Ice Machine.

Warranty

Bin & Accessories: 3 Year Parts & Labor.

D Bin Model	D-Bin Capacities				D-Bin Dimensions					
	*Application Capacity		**2018 AHRI Capacity		Height		Width		Depth	
	lbs.	kgs	Cu. ft	Cu. M	in.	cm	in.	cm	in.	cm
D320	264	119.90	8.9	0.25	38	96.5	22	55.9	34	86.4
D420	383	173.79	12.9	0.37	50	127	22	55.9	34	86.4
D400	365	165.70	12.3	0.35	38	96.5	30	76.2	34	86.4
D570	532	241.14	17.9	0.51	50	127	30	76.2	34	86.4
D970	882	400.11	29.7	0.84	50	127	48	121.9	34	86.4

*Application Capacity is based on 90% of the volume x 33 lbs/ft³ average density of ice. Ice must be managed
 **2018 AHRI certified measurement for bin capacity
 Above bin heights include leg height of 6" / 15.24 cm
 All bins include sanitary plastic scoop and one set of adjustable (6in to 7.75 in / 15.24 to 20.32 cm) chrome legs
 External Scoop holder order separately Kit # K00461
 Metal Scoop order separately Kit # K00463



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

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
6453C
01/20





D Bins

Indigo Ice Machines Series												
Machine			iT420	iT620	iF0300, iT0300	iT450	iT0500 &iF0500N	iF0600N, iF0600C, iT0750	iF0900N, iT0900, iF0900C	iT1200, iT1200C	iF1400C, iF1800C	iT1500, iT1900
Machine Capacity @90/70 F			375	465	240	378	440	555, 530	710, 714	950, 1000	1200 1470 1600	1360, 1455
Bins	Bin Cap	Width	22"	22"	30"	30"	30"	30"	30"	30"	30"	48"
D320	264	22"	*	*								
D420	383	22"	*	*								
D400	365	30"	K00472	K00472	*	*	*	*	NR	NR	NR	
D570	532	30"	K00472	K00472	*	*	*	*	*	*	NR	
D970	882	48"	NR	NR	NR	K00470	K00470	K00470	K00470	K00470	K00471 + K00470	*

Manitowoc Flaker and Nugget Machines											
Machine			RNF320	RFF320	RNF620	RFF620	RNF1020	RFF1220C	RNF1100	RFF1300 & RNF2000C	RFF2200C
Machine cap			251	286	451	540	825	958	825	874	1702
Bins	Bin cap	Width	22"	22"	22"	22"	22"	22"	30"	30"	36.7"
D320	264	22"	*	*	NR	NR	NR	NR			
D420	383	22"	*	*	*	*	NR	NR			
D400	365	30"	K00472	K00472	K00472	K00472	NR	NR	NR	NR	
D570	532	30"	NR	K00472	K00472	K00472	NR	NR	*	*	
D970	882	48"	NR	NR	K00473	K00473	K00473 if 2 used.	K00473 if 2 used.	K00470	K00470	K00470

An optional adapter is required when putting a narrower ice machine on a wider bin.
 * No adapter is needed.
 NR= Not Recommend. Bin too small or too large for application.
 Putting a wider machine on narrower bin is not an option.
 Machines side by side must be water cooled or remote.
 Application Bin Capacity shown in lbs using the AHRI rating based on 90% of total volume x 33 lbs/ft3 average density of ice.
 Machine capacity shown in lbs/24hrs using the AHRI rating base at 90F ambient, 70F water temperature

Ice Storage Bins

Available Accessories See price book for replacement: scoops, legs, specialty legs and casters

K00146 Convenient Ice Bagger

Includes bagger, D-bin adapter, and 250 bags and ties (Not for D320 or D400) Order K00068 replacement bags



K00461 External Scoop Holder

NSF approved. Can be mounted on the left or right side of bins, horizontally or vertically or on a wall.



K00463 Metal Scoop

Indestructible NFS approved aluminum alloy with sanitary knuckle and thumb guard. Works with K00461 external scoop holder or hangs inside the D-Bin series. Limited life time guarantee.



K00462 Secure Fastening Kit

Securely fast the Indigo[®] ice machine head to the pre-drilled inserts on the back of the D-bin series. Stainless steel flanged feet attach to bin and can be screwed to the floor



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

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
6453C
01/20





LIMITED WARRANTY FOR ICE STORAGE BIN & DISPENSERS

LIMITED WARRANTY

Manitowoc Ice a division of Manitowoc FSG Operations, LLC, ("Company") warrants that new Ice Storage Bins or Dispensers sold by Company shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the Company and upon proper installation and start-up in accordance with the instruction manual supplied.

WHAT IS COVERED

- Parts and Labor for a period of three (3) years.
 - Accessory Ice Transport Carts for two (2) years parts and labor.
- The Ice Storage Bin / Dispenser warranty begins on the date of the original installation. This warranty shall not apply to any Ice Storage Bin or Dispenser initially installed more than five (5) years from the serial number production date.

The obligation of the Company under this warranty is limited to the repair or replacement of parts, components, or assemblies that in the sole opinion of the Company are defective. This warranty is further limited to the cost of parts, components or assemblies and standard straight time labor charges at the servicing location.

Time and hourly rate schedules, as published from time to time by the Company, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the Ice Storage Bin / Dispenser, or shipping are the responsibility of the purchaser, along with all maintenance, adjustments, cleaning, and ice purchases. Labor covered under this warranty must be performed by an approved Company contracted Service Representative or a refrigeration service agency as qualified and authorized by the Company's local Distributor. The Company's liability under this warranty shall in no event be greater than the actual purchase price paid by purchaser for the Ice Storage Bin or Dispenser.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, use of incompatible supplies or lack of specified maintenance shall be excluded.
- Normal maintenance items.
Failures caused by adverse environmental, water conditions, or improper drainage.
- Improper or unauthorized repair.
- Any Ice Storage Bin / Dispenser that has been installed and/or maintained inconsistent with the instructions provided by the Company.
- Parts subject to damage beyond the control of Company, or to Ice Storage Bin's / Dispenser's which have been subject to accidents, damage in shipment, fire, floods, other hazards or acts of God that are beyond the control of the Company.
- This Limited Warranty shall not apply if the Ice Storage Bin / Dispenser is modified with parts and assemblies other than those manufactured by the Company, unless the Company approves these modifications for specific locations in writing prior to the commencement of such modification.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, Ice Storage Bins or Dispensers sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and Company and agents shall not be liable for any claims for personal injuries or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, COMPANY DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS

REMEDIES

The liability of Company for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the Ice Storage Bin or Dispenser on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Company's option, the refund of the amount paid for said equipment or services. Any breach by Company with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Complete and return warranty registration card or register on line within five (5) days from the installation date.
- All warranty service must be performed by an approved Manitowoc contracted or authorized Service Representative. To schedule a service appointment contact your local Manitowoc Service Representative or visit us at www.manitowocice.com to find a Service Representative near you.

GOVERNING LAW

This Limited Warranty shall be governed by the laws of the state of Wisconsin, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

COMPLETE AND RETAIN FOR YOUR RECORD:

Distributor/Dealer _____

Model Number _____

Serial Number _____

Installation Date _____

Manitowoc Ice
2110 South 26th Street
P.O. Box 1720
Manitowoc, WI 54221-1720
Web site: www.manitowocice.com



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 36 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Turbo Air M3R24-1-N

M3 Refrigerator, reach-in, one-section, 21.98 cu. ft., self-contained, self-cleaning condenser equipped, exterior LED digital temperature controller, door-open alarm beeps, self-diagnostic monitoring system, hot gas condensate system, automatic fan motor delays, door pressure release, LED interior lighting, (1) hinged solid door with recessed handle & lock, field reversible, (3) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount compressor, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.5 amps, NEMA 5-15P, ETL-Sanitation, cETLus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.5		1/4		

	4184 E. Conant St. Long Beach, CA 90808 Tel. 310-900-1000 Fax. 310-900-1077 www.turboairinc.com	Project :
		Model # :
		Item # : Qty :
		Available W/H :
		Approval :

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

Model : M3R24-1-N

FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo cooling).
- Automatic evaporator fan motor delays.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Hot gas condensate system

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

Stainless steel exterior

The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

Field reversible door hinge

LED interior lighting

Adjustable, heavy duty, PE (polyethylene) coated wire shelves

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

Top mount compressor



Refrigerator holds 33°F ~ 38°F for the best in food preservation

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H † (inches)
M3R24-1-N	1	21.98	3	1/4+	2.5	270	28 3/4 x 30 3/4 x 78

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

Model : M3R24-1-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	① NEMA 5-15P
Full Load Amperes	2.5
Compressor HP	1/4+
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	1
# of Racks Accepted	1
Net Capacity (cu. ft.)	21.98
Ext. Length Overall (in.)	28 ³ / ₄ (730mm)
Ext. Depth Overall (in.)*	30 ³ / ₄ (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	24 ³ / ₄ (629mm)
Int. Depth Overall (in.)	26 ¹ / ₂ (675mm)
Int. Height Overall (in.)	60 ⁵ / ₈ (1539mm)
# of Shelves	3
Shelf Size (L x D) (in.)	24 x 23 ¹ / ₂
Gross Weight (lbs.)	270

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 2" for rear condensate enclosure.

† Height does not include 5" for caster height.

■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

■ STANDARD FEATURES

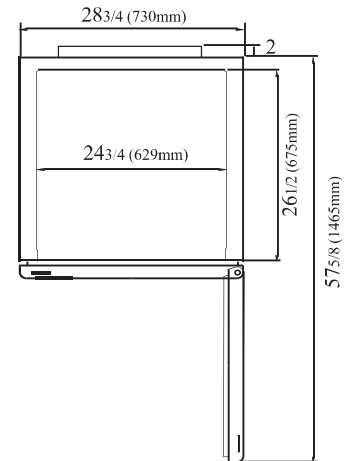
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

■ OPTIONAL ACCESSORIES

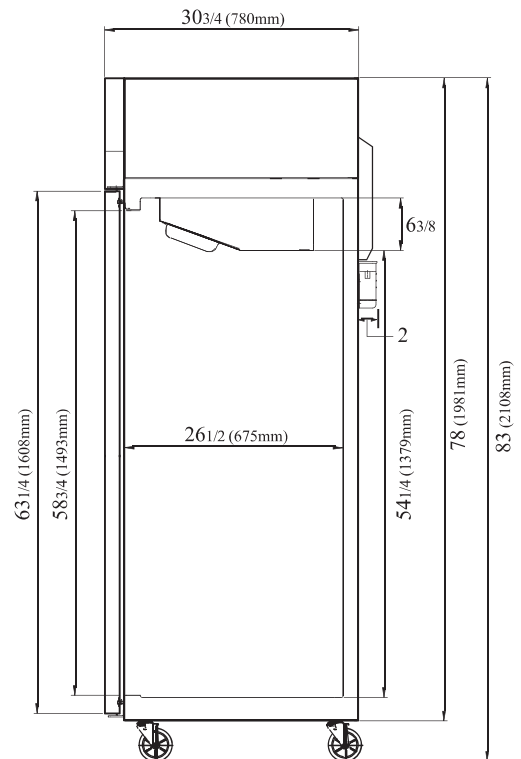
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G2F0800100
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW

Ver.20190917



ENERGY STAR®
Qualified

- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002





Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 37 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Turbo Air M3R24-1-N

M3 Refrigerator, reach-in, one-section, 21.98 cu. ft., self-contained, self-cleaning condenser equipped, exterior LED digital temperature controller, door-open alarm beeps, self-diagnostic monitoring system, hot gas condensate system, automatic fan motor delays, door pressure release, LED interior lighting, (1) hinged solid door with recessed handle & lock, field reversible, (3) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount compressor, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.5 amps, NEMA 5-15P, ETL-Sanitation, cETLus, ENERGY STAR®

The spec sheet for this item can be viewed on item 36)

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.5		1/4		



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 38 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 39 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 40 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 41 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
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Submittal Sheet

02/20/2020

ITEM# 42 - DISHTABLE SORTING SHELF (1 EA REQ'D)

Advance Tabco DT-6R-22

Sorting Shelf, wall mounted, tubular design, 42"W, accommodates (2) full size dish racks, solid end brackets, stainless steel, KD



DISHTABLE SORTING SHELVES



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

TRADITIONAL DESIGN

FEATURES:

A solid die formed wall mounted rack shelf with solid end brackets.

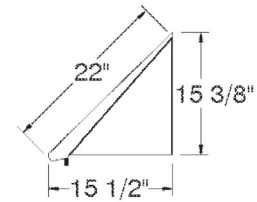
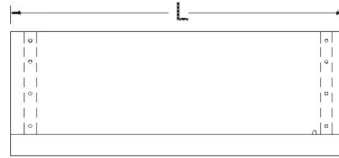
CONSTRUCTION:

TIG-welded with exposed areas blended to a satin finish.

MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Shelf is 16 gauge type 300 series stainless steel.



MODEL #	# of Racks	L	Wt
DT-6R-11	1	22"	20 lbs.
DT-6R-12	2	42"	30 lbs.
DT-6R-13	3	62"	40 lbs.
DT-6R-14	4	82"	50 lbs.



KD TUBULAR DESIGN

FEATURES:

A dual purpose open tubular design wall mounted rack shelf with solid end brackets bolted in field. Unit completely knock down.

CONSTRUCTION:

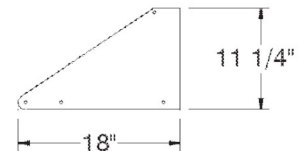
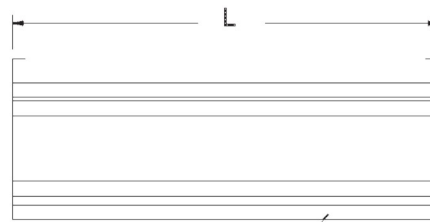
No welds. Unit is supplied with assembly hardware.

MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Tubing is 1 5/8" diameter stainless steel 18 gauge tubing.

Stainless steel bolts (included).



MODEL #	# of Racks	L	Wt
DT-6R-21	1	22"	15 lbs.
DT-6R-22	2	42"	23 lbs.
DT-6R-23	3	62"	30 lbs.
DT-6R-24	4	82"	38 lbs.



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

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK
 Fax: (631) 242-6900

GEORGIA
 Fax: (770) 775-5625

TEXAS
 Fax: (972) 932-4795

NEVADA
 Fax: (775) 972-1578



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 44 - SOILED DISHTABLE (1 EA REQ'D)

Advance Tabco DTS-S30-72L

Straight-Soil Dishtable, left-to-right, 10-1/2"H backsplash, with pre-rinse sink, stainless steel legs with crossrails front to back, 71"W, 14/304 stainless steel, Includes prerinse basket with slide bar (slide bar only when K-461 or K-461A disposer adapter is specified)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



STAINLESS STEEL DISHTABLES SOIL STRAIGHT

NEW Tile Edge Design



SPEC-LINE
DTS-S30-60L Shown

**10-1/2" EXTRA LARGE
Bold Looking Backsplash
with 2" return and tile edge**



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

Spec-Line: 14 ga. 304 Series Stainless Steel Top.
 16 ga. 304 Stainless Steel Legs Stainless Steel Legs
 with Welded Cross Bracing & Stainless Steel Bullet Feet.

UPGRADED!
Standard: 16 ga. 304 Series Stainless Steel Top.
 16 ga. 304 Stainless Steel Legs Stainless Steel Legs
 with Welded Cross Bracing & Stainless Steel Bullet Feet.

Super Saver: 16 ga. 304 Series Stainless Steel Top.
 Galvanized Legs with Plastic Bullet Feet.

FEATURES:

Tile edge for ease of installation.
 STANDARD & SUPERSAVER SOIL section features 5" deep sink bowl.
 SPEC-LINE SOIL section features 8" deep sink bowl.
 Dishtable system consists of SOIL and CLEAN sections.
 Table is furnished with 10-1/2" splash with a 2" return.

CONSTRUCTION:

All TIG welded.
 Welded areas blended to match adjacent surfaces and to a satin finish.
 Stainless Steel Gussets welded to a stainless steel support channel.

MECHANICAL:

Faucet holes in SPLASH punched on 8" centers, faucet not included.
 Waste drain is 1 1/2" IPS basket type and is included.

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal sizing on all dishtables for ease of installation.

Nominal Size	"L"	14 Gauge 304 TOP	16 Gauge 304 TOP	16 Gauge 304 TOP	Approx. Wt.
		16 Ga. Stainless Steel Legs	Stainless Steel Legs	Galvanized Legs	
		SPEC-LINE	STANDARD	SUPER SAVER	
3 Ft.	35"	DTS-S30-36L or R	DTS-S70-36L or R	DTS-S60-36L or R	70 lbs.
4 Ft.	47"	DTS-S30-48L or R	DTS-S70-48L or R	DTS-S60-48L or R	85 lbs.
5 Ft.	59"	DTS-S30-60L or R	DTS-S70-60L or R	DTS-S60-60L or R	100 lbs.
6 Ft.	71"	DTS-S30-72L or R	DTS-S70-72L or R	DTS-S60-72L or R	115 lbs.
7 Ft.	83"	DTS-S30-84L or R	DTS-S70-84L or R	DTS-S60-84L or R	125 lbs.
8 Ft.	95"	DTS-S30-96L or R	DTS-S70-96L or R	DTS-S60-96L or R	135 lbs.
9 Ft.	107"	DTS-S30-108L or R	DTS-S70-108L or R	DTS-S60-108L or R	235 lbs.
10 Ft.	119"	DTS-S30-120L or R	DTS-S70-120L or R	DTS-S60-120L or R	290 lbs.
12 Ft.	143"	DTS-S30-144L or R	DTS-S70-144L or R	DTS-S60-144L or R	300 lbs.



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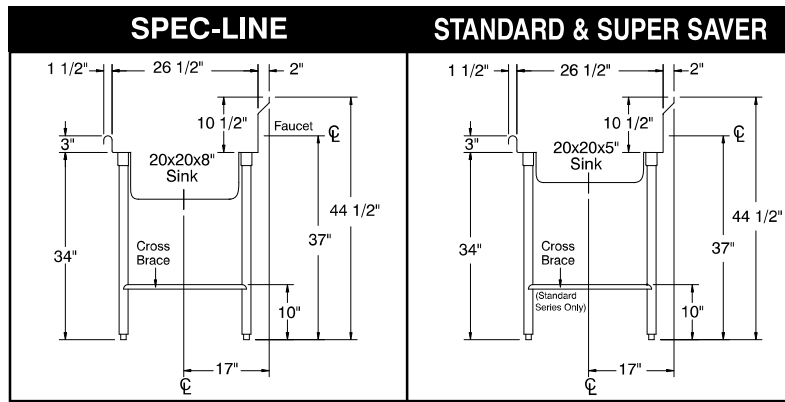
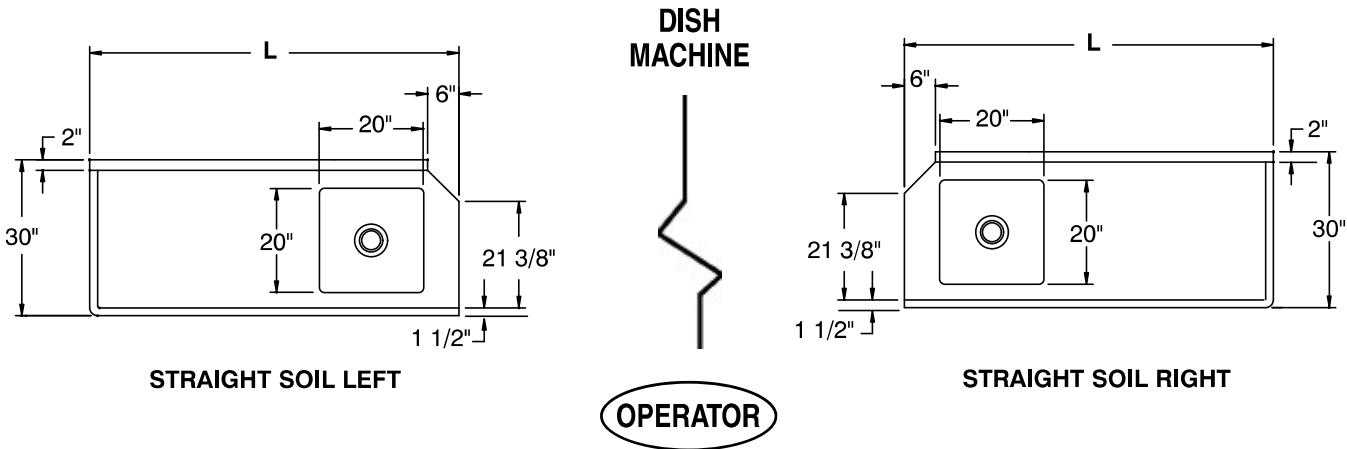
NEVADA
 Fax: (775) 972-1578

DIMENSIONS and SPECIFICATIONS

TOL ± .500"

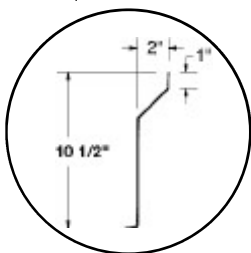
ALL DIMENSIONS ARE TYPICAL

SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT
 Dish Machine Compatibility Chart can be found on our website at www.advancetabco.com under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM
 by Ordering Optional Accessories from our
 PRODUCT & PRICE GUIDE*

Splash Detail



Description	SPEC-LINE	STANDARD	SUPER SAVER
Material	14 Ga. 304 Series	16 Ga. 304 Series	16 Ga. 304 Series
1 5/8" Dia. Legs	Stainless Steel	Stainless Steel	Galvanized
Gussets	Stainless Steel	Stainless Steel	Stainless Steel
Bullet Feet (1" adj.)	Stainless Steel	Stainless Steel	Plastic
Cross Bracing	Welded	Welded	Optional
Prerinse Bowl Depth	8"	5"	5"
Prerinse Basket	Included	Optional	Optional





Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 45 - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 EA REQ'D)

T&S Brass B-0133-12-CR-BC

EasyInstall Pre-Rinse Unit, spring action gooseneck, 8" wall mount, low flow spray valve (B-0107-C), 12" add-on faucet, ceramic faucet, wall bracket

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
B-0133-12-CR-BC

Item No.

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

This Space for Architect/Engineer Approval

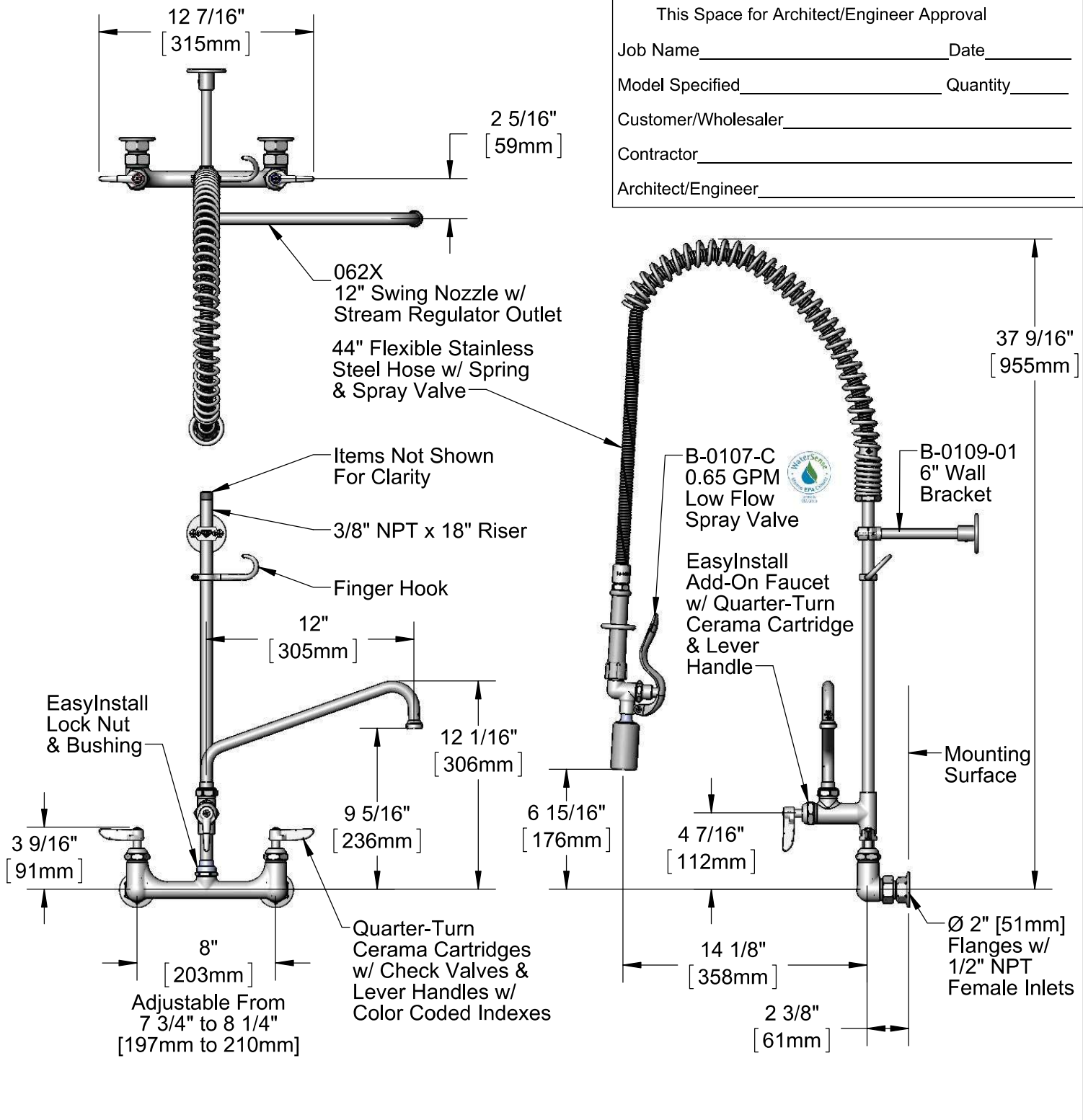
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
 Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet, 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 0.65 GPM Low Flow Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Drawn: DHL Checked: JRM Approved: JHB Date: 11/25/15

Product Compliance:
 ASME A112.18.1 / CSA B125.1
 NSF 61 - Section 9
 NSF 372 (Low Lead Content)
 EPA Act 2005 (PRSV)
 EPA WaterSense (PRSV)

Scale: 1:8 Sheet: 1 of 2



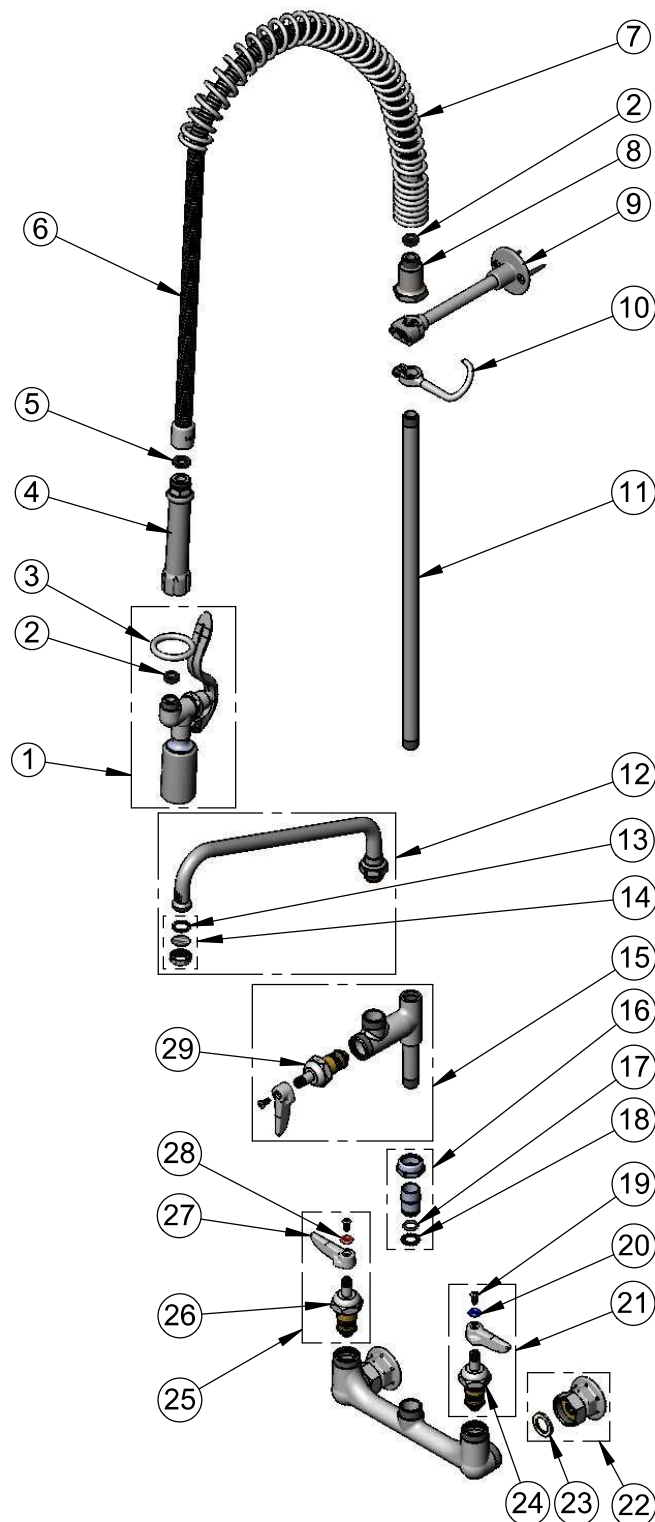
T&S BRASS AND BRONZE WORKS, INC.

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

Model No.
B-0133-12-CR-BC

Item No.

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



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107-C	0.65 GPM Low Flow Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	062X	12" Swing Nozzle
13	001048-45	Nozzle Tip Washer
14	B-PT	Stream Regulator Outlet
15	B-0155-CR-LN	Add-On Faucet w/ Quarter-Turn Cerama Cartridge, RTC & Lever Handle (Less Nozzle)
16	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
17	001065-45	O-Ring
18	014200-45	Star Washer, Anti-Rotation
19	000922-45	Lever Handle Screw
20	001660-45	Blue Index-CW
21	012447-25	Quarter-Turn Cerama Cartridge, LTC w/ Check Valve, Handle, Index & Screw
22	00AA	1/2" NPT Female Eccentric Flange
23	001019-45	Coupling Nut Washer
24	012395-25	Quarter-Turn Cerama Cartridge, LTC w/ Check Valve
25	012446-25	Quarter-Turn Cerama Cartridge, RTC w/ Check Valve, Handle, Index & Screw
26	012394-25	Quarter-Turn Cerama Cartridge, RTC w/ Check Valve
27	001638-45	Lever Handle
28	001661-45	Red Index-HW
29	011278-25	Quarter-Turn Cerama Cartridge, RTC

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet, 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 0.65 GPM Low Flow Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA Act 2005 (PRSV)
EPA WaterSense (PRSV)

Drawn: DHL | Checked: JRM | Approved: JHB | Date: 11/25/15 | Scale: NTS | Sheet: 2 of 2



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 46 - DISHWASHER, DOOR TYPE (1 EA REQ'D)

Hobart AM15-2

Dishwasher, door type, hot water/chemical sanitizing, 58-65 racks/hour, straight-thru or corner, solid-state controls with digital status, with booster heater, electric tank heat, PRV included, auto-fill, stainless steel tank, frame, doors & feet, 208-240/60/3, 5 kW (machine); 208-240/60/3, 5 kW (booster) ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Hobart	1		Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCF
1				Direct				5			
2	208-240	60	3	Direct				8.5			

ELECTRICAL 1 REMARKS

Tank heat & motor

ELECTRICAL 2 REMARKS

Booster heater

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/4"								

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



AM15 ELECTRIC

High Temperature Door-Style Dishwashing Machine



STANDARD FEATURES

- + .74 gallons per rack final rinse water
- + 58 racks per hour – hot water sanitizing
- + NSF pot and pan listed for 2-, 4- & 6-minute cycles
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + Solid state, integrated controls with digital status indicators
- + Self-draining, high efficiency stainless steel pump and stainless steel impeller
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with polyethylene guides
- + Revolving, interchangeable upper and lower anticlogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + Automatic drain closure
- + Vent fan control
- + External booster activation
- + Delime cycle
- + Service diagnostics
- + NAFEM Data Protocol capable
- + Straight-through or corner installation
- + Hot water sanitation
- + 3/4" pressure regulator valve

SPECIFIER STATEMENT

Hobart AM15 Door Machine (standard height) high temp. Specified unit will be Hobart AM15 high temperature hood-type dishwashing machine. Features include digital controls, NSF pot and pan listing for 2-, 4- & 6-minute cycles, auto door start with auto fill & auto drain closure, interchangeable stainless steel wash and rinse arms, delime cycle, service diagnostics, up to 58 racks per hour, .74 U.S. gallons per rack.

1 year parts and labor warranty.

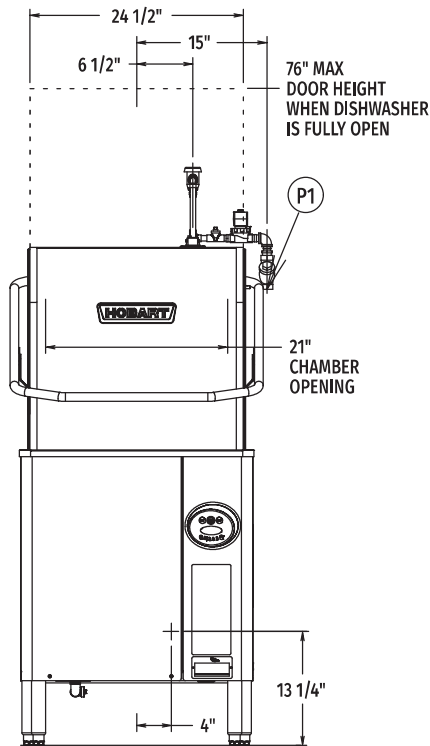
OPTIONS & ACCESSORIES (Available at extra cost)

- Sense-A-Temp™ 70°F rise electric booster heater
- Single point electric kit (*field* installed) for booster equipped machines (3ph only)
- Single point electric kit (*factory* installed) for booster equipped machines (3ph only)
- Peg rack
- Combination rack
- Splash panel kit (for corner installations)
- Flanged and seismic feet
- End of cycle audible alarm (field activated)
- Delime notification (field activated)
- Front loading kit (field installation required)
- Drain water tempering kit
- Water hammer arrestor kit

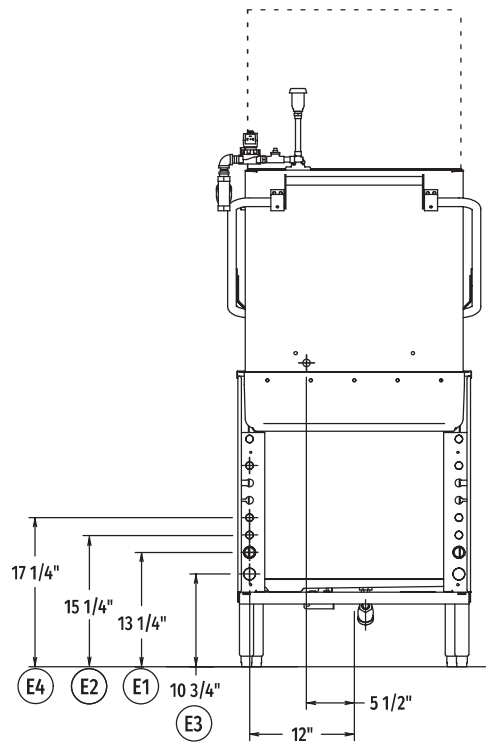
Approved by _____ Date _____ Approved by _____ Date _____



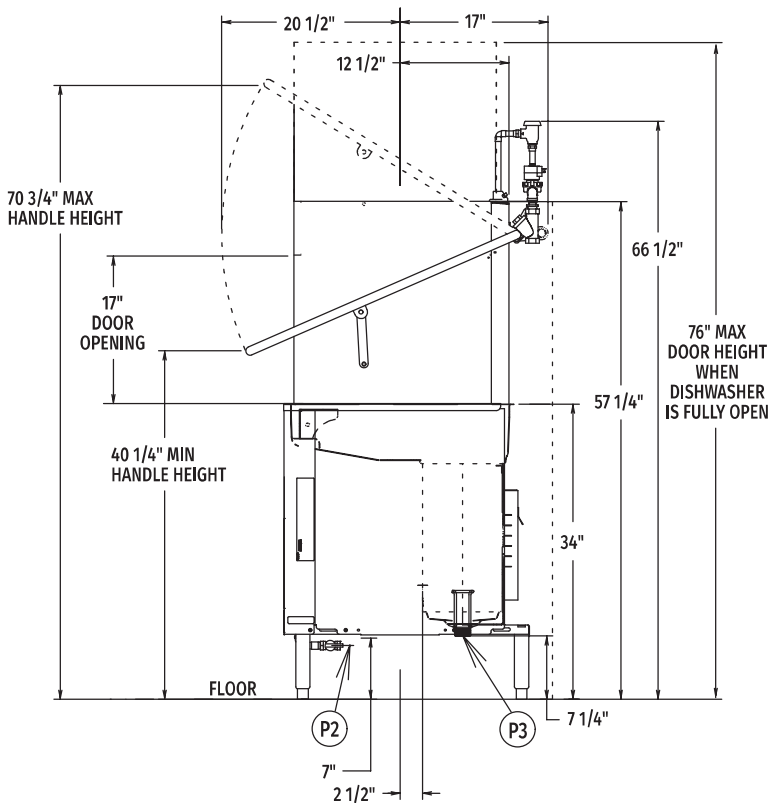
AM15 ELECTRIC High Temperature Door-Style Dishwashing Machine



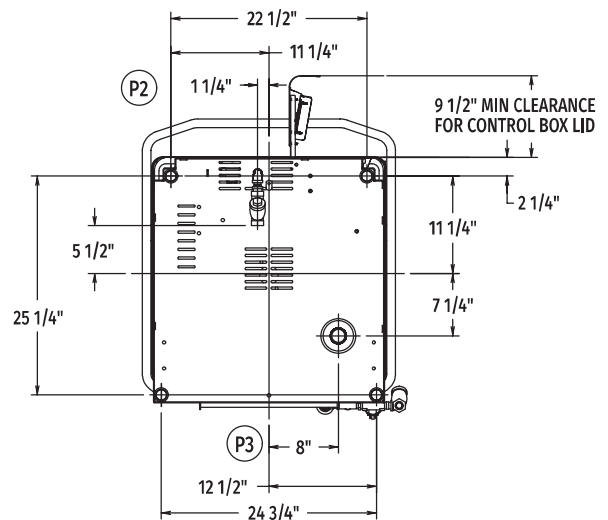
Front View



Rear View



Right Side View



Bottom View



AM15 ELECTRIC

High Temperature Door-Style Dishwashing Machine

LEGEND

Electrical Connections	
E1	Electric tank heat, motors & controls: 3/4" or 1" conduit, 13-1/4" AFF.
E2	External booster control (optional). 1/2" conduit hole. (Booster 1 & booster 2) 0.1 amps @120 FAC, 15-1/4" AFF.
E3	Internal electric booster heater (optional): 1" conduit, 10-3/4" AFF.
E4	Vent fan control. 1/2" conduit hole. (VFC1 & VFC2) 1.5 amps @ nameplate supply voltage, "ON", 17-1/4" AFF.
NOTE: Optional single point connection (when selected) can utilize either E1/E2 conduit.	
Plumbing Connections	
P1	Common water connection (for use without internal booster heater): 180°F minimum incoming water, 3/4" FTP, 52-1/2" AFF.
P2	Common water connection (for use with internal booster heater): 110°F minimum incoming water, 3/4" FTP, 7" AFF.
P3	Drain connection: 1-1/2 NPT, 7-1/4" AFF.
NOTE: Cold water connection at P3 (as needed) when optional drain water tempering kit is included: 55-80°F recommended water, 1/2" MPT, 7" AFF.	

SPECIFICATIONS

Capacities

Racks Per Hour (maximum)	58
Dishes per Hour (average 25 per rack)	1,450
Glasses per Hour (average 45 per rack)	2,610
Wash Tank (U.S. gallons)	14

Motor Horsepower

Wash2
----------------	----

Water Consumption

Wash Pump (gallons per minute – Weir Test)	160
--	-----

Rinse

Minutes Operated during Hour of Capacity Operation	9.66
Seconds of Rinse per Rack	10
Rate of Rinse Flow (gallons per minute at 20 lbs. flow pressure)	4.4
Rinse Cycle (gallons per rack at 20 PSI flow)74-180°F Min.

Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	14
--	----

Heating

Electric Tank Heating Unit (kW)5
Electric Booster Heater (kW) (optional)	8.5

Exhaust Requirements

	450
--	-----

Shipping Weight (approximate)

	354 lbs. (without booster)
	384 lbs. (with booster)

Crated Dimensions

	41.5"L x 35.5"W x 68"H
--	------------------------

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.

E1 AM15 with Electric Tank Heat, Motors and Controls			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	43.0	50	50
208-240/60/3	24.9	30	30
480/60/3	13.4	15	15

E2 Booster Heat 8.5kW, Minimum 110°F Incoming Water			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	35.4	50	50
208-240/60/3	20.4	30	30
480/60/3	10.2	15	15

Common Electrical Connection (Single Point) Service Includes Tank Heat, Motors, Controls and Internal Booster Heater			
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	45.4	60	60
480/60/3	23.7	30	30
*200-240/50/3	45.4	60	60
*380-415/50/3	25.2	30	30
NOTE: Only available in 3ph machines, field or factory installed options.			

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

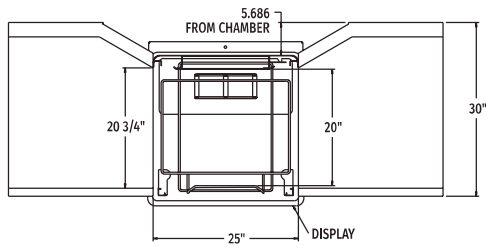
Recommended building flowing water pressure to the dishwasher is 15-25 PSI. If pressures higher than 25 PSI are present, a pressure regulating valve with internal thermal expansion bypass must be supplied (by others) in the water line to the dishwasher.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

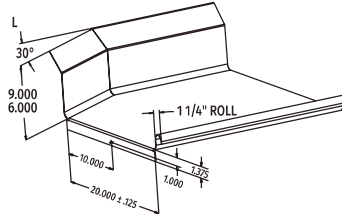


AM15 ELECTRIC High Temperature Door-Style Dishwashing Machine

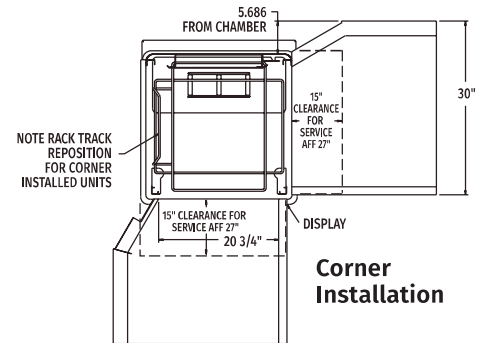
AM15 TABLING CONFIGURATIONS AND TRACK DESIGN



Pass Thru Installation



Suggested Track Design



Corner Installation

Top Inside View of Machine

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



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 47 - HOOD, TYPE 2 (1 REQ'D)

Captive Aire Utah

Hood, Type 2

ACCESSORIES

Mfr	Qty	Model	Spec
Captive Aire Utah	1	HOOD #3 - JOB #4224033	4824VHB-G - 4ft 0" Long Condensate Hood, w/ Full Perimeter Gutter - 304 SS - 100% Application - EXHAUST RISER - Factory installed 10" Diameter X 4" Height
Captive Aire Utah	1	FAN #4 DU33HFA - EXHAUST FAN - JOB #4224033	DU33HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with speed control (speed control included for single phase only), disconnect switch and 11-3/4" wheel. Exhaust Fan handles 600 CFM @ -0.500" wc ESP, Fan runs at 1408 RPM. Exhaust Motor: 0.333 HP, 1 Phs, 115 V, 60Hz, 4.4 FLA, ODP-ECM (Open Drip Proof Electronically Commutated Motor) - ECM Wiring Package and Manual or 0-10VDC Control for Exhaust EC motors. RTC Controller (No harness when ordered as a part). - Bird Screen - 1/2" X 1/2" (5" X 56") Wire Screen for Upblast & Downblast Fans DU/DR-25H/30H/33H, BDU/BDCR11, Galv after welded wire cloth. - Gravity Back Draft Damper - with flange, damper is 15" sq., 2" deep, O.D. of flange is 17" sq. - Curb CRB19.5X18E On Fan #4 Flat Curb



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 48 - DISHTABLE SORTING SHELF (1 EA REQ'D)

Advance Tabco DT-6R-23

Sorting Shelf, wall mounted, tubular design, 62"W, accommodates (3) full size dish racks, solid end brackets, stainless steel, KD

The spec sheet for this item can be viewed on item 42)



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 49 - CLEAN DISHTABLE (1 EA REQ'D)

Advance Tabco DTC-S30-72R

Dishtable, clean, straight design, left-to-right operation, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs & crossrails, 71"W x 30"D x 34"H, 14/304 stainless steel



STAINLESS STEEL
DISHTABLES
CLEAN STRAIGHT

NEW Tile Edge Design



DTC-S60-60R Shown
Optional Undershelf Shown

Optional Stainless Steel UNDERSHELF

Die Cast LEG CLAMP

secured to shelf eliminates unsightly nuts & bolts



10-1/2" EXTRA LARGE Bold Looking Backsplash with 2" return and tile edge



Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____

Spec-Line: 14 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

UPGRADED! 16 ga. 304 Series Stainless Steel Top.
Standard: 16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

Super Saver: 16 ga. 304 Series Stainless Steel Top.
Galvanized Legs with Plastic Bullet Feet.

FEATURES:

Tile edge for ease of installation.
Dishtable system consists of SOIL and CLEAN sections.
Table is furnished with 10-1/2" splash with a 2" return.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Stainless Steel Gussets welded to a stainless steel support channel.

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal Size	"L"	14 Gauge 304 16 Ga. Stainless Steel Legs			16 Gauge 304 Stainless Steel Legs			16 Gauge 304 Galvanized Legs			Approx. Wt.
		SPEC-LINE			STANDARD			SUPER SAVER			
2 Ft.	23"	DTC-S30-24L or R			DTC-S70-24L or R			DTC-S60-24L or R			35 lbs.
3 Ft.	35"	DTC-S30-36L or R			DTC-S70-36L or R			DTC-S60-36L or R			45 lbs.
4 Ft.	47"	DTC-S30-48L or R			DTC-S70-48L or R			DTC-S60-48L or R			60 lbs.
5 Ft.	59"	DTC-S30-60L or R			DTC-S70-60L or R			DTC-S60-60L or R			70 lbs.
6 Ft.	71"	DTC-S30-72L or R			DTC-S70-72L or R			DTC-S60-72L or R			85 lbs.
7 Ft.	83"	DTC-S30-84L or R			DTC-S70-84L or R			DTC-S60-84L or R			100 lbs.
8 Ft.	95"	DTC-S30-96L or R			DTC-S70-96L or R			DTC-S60-96L or R			110 lbs.
9 FT.	107"	DTC-S30-108L or R			DTC-S70-108L or R			DTC-S60-108L or R			225 lbs.
10 Ft.	119"	DTC-S30-120L or R			DTC-S70-120L or R			DTC-S60-120L or R			250 lbs.
12 Ft.	143"	DTC-S30-144L or R			DTC-S70-144L or R			DTC-S60-144L or R			260 lbs.

Nominal sizing on all dishtables for ease of installation.



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TEXAS
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NEVADA
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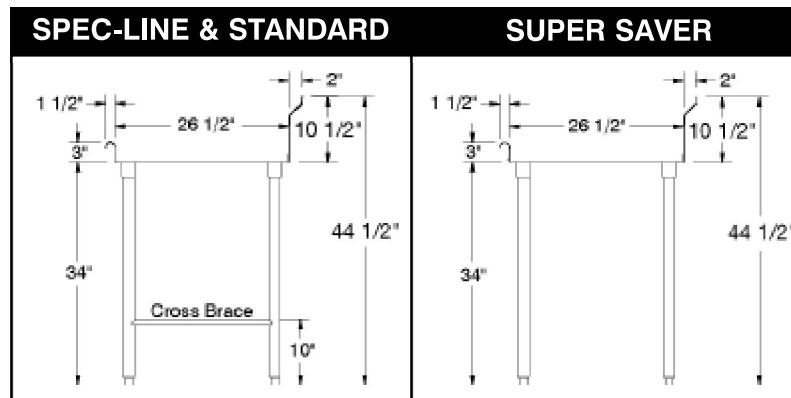
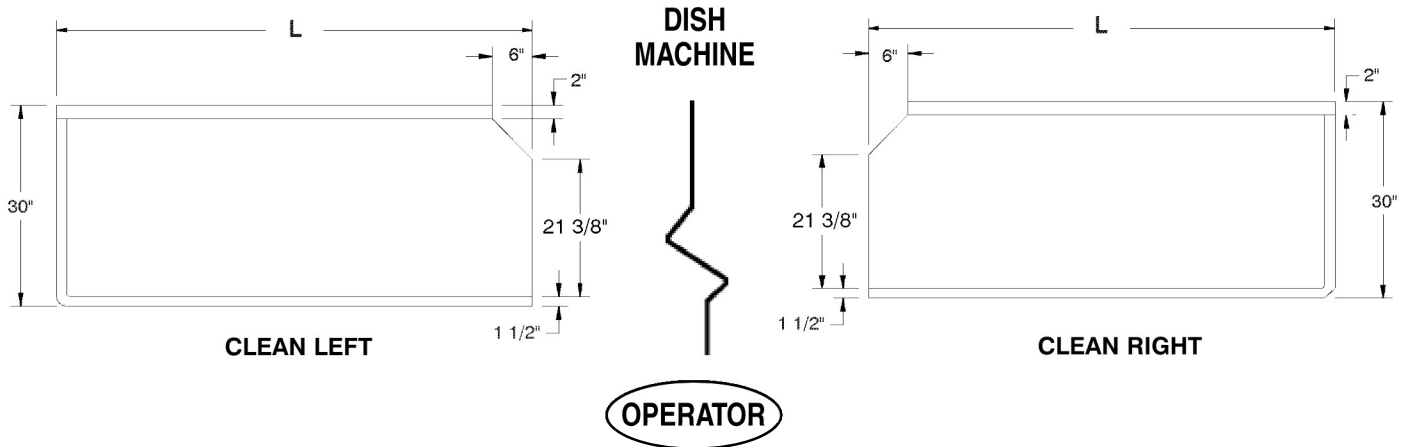
DIMENSIONS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

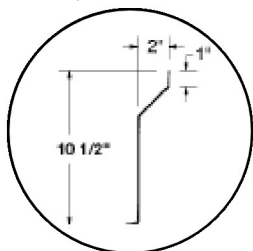
SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

Dish Machine Compatibility Chart can be found on our website at www.advancetabco.com under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM
by Ordering Optional Accessories from our
PRODUCT & PRICE GUIDE*

Splash Detail



Description	SPEC-LINE	STANDARD	SUPER SAVER
Material	14 Ga. 304 Series	16 Ga. 304 Series	16 Ga. 304 Series
1 5/8" Dia. Legs	Stainless Steel	Stainless Steel	Galvanized
Gussets	Stainless Steel	Stainless Steel	Stainless Steel
Bullet Feet (1" adj.)	Stainless Steel	Stainless Steel	Plastic
Cross Bracing	Welded	Welded	Optional



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



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 50 - WIRE SHELVING (8 EA REQ'D)

Centaur C2448C

Super Erecta® Shelf, wire, 48"W x 24"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	8	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 51 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco ELAG-244-X

Work Table, 48"W x 24"D, 16 gauge 430 stainless steel top, 18 gauge galvanized adjustable undershelf, galvanized legs with adjustable plastic bullet feet, NSF

The spec sheet for this item can be viewed on item 30)



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 52 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-36

Shelf, wall-mounted, 36"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 25)



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 53 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-72

Shelf, wall-mounted, 72"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 25)



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 54 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)

Advance Tabco FC-3-1824-18R

Fabricated Sink, 3-compartment, 18" right drainboard, bowl size 18" x 24" x 14" deep, 16 gauge 304 stainless steel, tile edge splash, rolled edge, 8" OC faucet holes, stainless steel legs with adjustable side cross-bracing, 1" adjustable stainless steel bullet feet, overall 30" F/B x 74-1/2" L/R, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	3	K-5	Drain, twist operated, 2" NPT & 1-1/2" IPS outlet connections
Advance Tabco	3	K-4	Support Bracket, for lever waste drain handle, (1) support required for each lever drain

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									
2									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(3) 1-1/2"	
2	2"	

PLUMBING 1 REMARKS

(1) set of 1/2" faucet holes, 8" OC



FABRICATED ECONOMY SINKS

Three & Four Compartments

STAINLESS STEEL



Rolled Rim Edge For Additional Strength



Fabricated Bowls are Welded Together at the Seams

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

FEATURES:

- Backsplash has tile edge for ease of installation.
- Sink bowls are 3/4" coved corner and meet NSF requirements.
- Rolled Rim Edge for additional strength.
- Sink Bowls are 14" deep for greater capacity.
- Adjustable front-to-back cross-bracing

MATERIAL:

- 1 5/8" diameter stainless steel legs with 1" adjustable stainless steel bullet feet.
- Entire unit is 16 gauge 304 stainless steel.
- Gussets - stainless steel.

MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included **(see accessories)**.
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

CONSTRUCTION:

- All TIG welded.
- Welded areas blended to match adjacent surfaces and to a satin finish.
- Gussets welded to a die-formed reinforced plate.

OPTIONAL:



K-700
Removable Side Splashes
Fits Left OR Right Side

MODEL #	Length L	Width W	Bowl Size A & B	Drbd. Length C	# of Drbds.	Drbd. Location	Wt.
FC-3-1515	50"	20 1/2"	15" x 15"	N/A	0	None	110 lbs.
FC-3-1515-15RorL	62 1/2"	20 1/2"		15"	1	Specify	120 lbs.
FC-3-1515-15RL	75"	20 1/2"		15"	2	R & L	120 lbs.
FC-3-1620	53"	26"	16" x 20"	N/A	0	None	120 lbs.
FC-3-1620-18RorL	68 1/2"	26"		18"	1	Specify	135 lbs.
FC-3-1620-18RL	84"	26"		18"	2	R & L	150 lbs.
FC-3-1620-24RL	96"	26"		24"	2	R & L	205 lbs.
FC-3-1620-36RL	120"	26"		36"	2	R & L	240 lbs.
FC-3-1818	59"	24"	18" x 18"	N/A	0	None	120 lbs.
FC-3-1818-18RorL	74 1/2"	24"		18"	1	Specify	128 lbs.
FC-3-1818-24RorL	80 1/2"	24"		24"	1	Specify	136 lbs.
FC-3-1818-18RL	90"	24"		18"	2	R & L	140 lbs.
FC-3-1818-24RL	102"	24"		24"	2	R & L	150 lbs.
FC-3-1824	59"	30"	18" x 24"	N/A	0	None	135 lbs.
FC-3-1824-18RorL	74 1/2"	30"		18"	1	Specify	142 lbs.
FC-3-1824-24RorL	80 1/2"	30"		24"	1	Specify	150 lbs.
FC-3-1824-18RL	90"	30"		18"	2	R & L	265 lbs.
FC-3-1824-24RL	102"	30"	24"	2	R & L	300 lbs.	
FC-3-2028-24RL	108"	34"	20" x 28"	24"	2	R & L	315 lbs.
FC-3-2030-20RL	100"	36"	20" x 30"	20"	2	R & L	315 lbs.
FC-3-2030-30RL	120"	36"		30"	2	R & L	370 lbs.
† FC-3-2424	77"	30"	24" x 24"	N/A	0	None	175 lbs.
† FC-3-2424-18RorL	92.5	30"		18"	1	Specify	310 lbs.
† FC-3-2424-18RL	108"	30"		18"	2	R&L	330 lbs.
† FC-3-2424-24RorL	98 1/2"	30"		24"	1	Specify	330 lbs.
† FC-3-2424-24RL	120"	30"		24"	2	R & L	350 lbs.
† FC-3-2430	77"	36"	24" x 30"	N/A	0	None	200 lbs.
† FC-3-2430-24RorL	99"	36"		24"	1	Specify	375 lbs.
† FC-3-2430-24RL	120"	36"		24"	2	R & L	400 lbs.
† FC-3-2430-30RorL	105"	36"		30"	1	Specify	425 lbs.
† FC-3-2430-30RL	132"	36"		30"	2	R & L	445 lbs.
† FC-3-2430-36RorL	111"	36"		36"	1	Specify	450 lbs.
† FC-3-2430-36RL	144"	36"		36"	2	R & L	490 lbs.
† FC-3-3024	95"	30"	30" x 24"	N/A	0	None	200 lbs.
† FC-3-3024-24RorL	117"	30"		24"	1	Specify	375 lbs.
† FC-3-3024-24RL	138"	30"		24"	2	R & L	400 lbs.
† FC-3-3024-30RorL	123"	30"		30"	1	Specify	425 lbs.
† FC-3-3024-30RL	150"	30"		30"	2	R & L	445 lbs.
† FC-3-3024-36RorL	129"	30"		36"	1	Specify	450 lbs.
† FC-3-3024-36RL	162"	30"	36"	2	R & L	490 lbs.	
† FC-3-3030	95"	36"	30" x 30"	N/A	0	None	240 lbs.
† FC-3-3030-24RL	138"	36"		24"	2	R & L	470 lbs.
† FC-3-3030-30RL	150"	36"		30"	2	R & L	515 lbs.
† FC-3-3030-36RL	162"	36"		36"	2	R & L	560 lbs.
† FC-4-1818-18RL	108"	24"	18" x 18"	18"	2	R & L	270 lbs.
† FC-4-1824-18RL	108"	30"	18" x 24"	18"	2	R & L	325 lbs.
† FC-4-2424-24RL	144"	30"	24" x 24"	24"	2	R & L	355 lbs.

† Requires Two Sets of Faucets

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

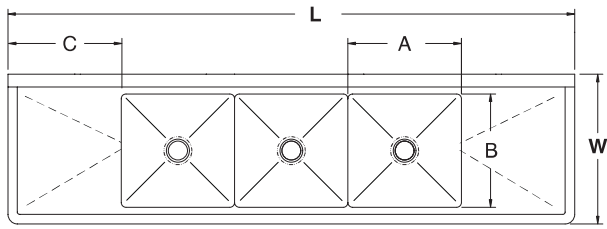
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Email: customer@advancetabco.com or Fax: 631-242-6900 Email: smartfab@advancetabco.com or Fax: 631-586-2933

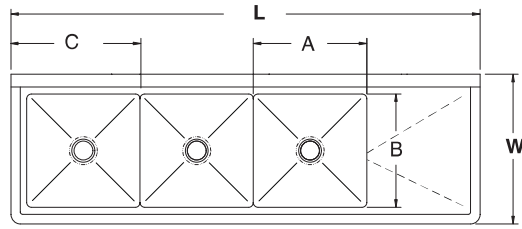
DIMENSIONS and SPECIFICATIONS

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

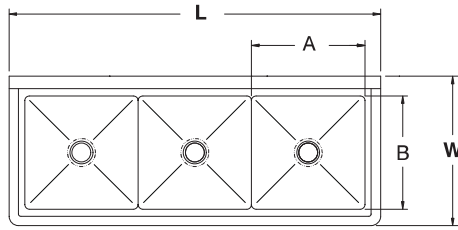
ALL DIMENSIONS ARE TYPICAL



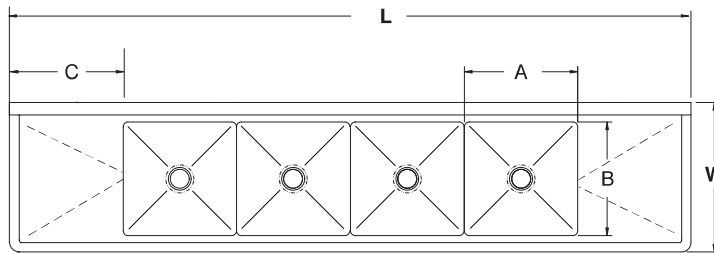
3 COMP - 2 DRBD



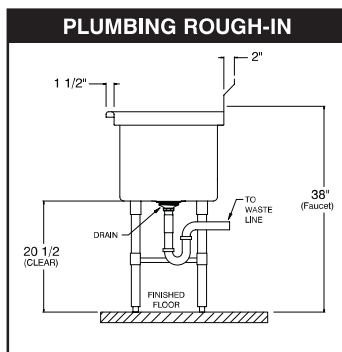
3 COMP - 1 DRBD



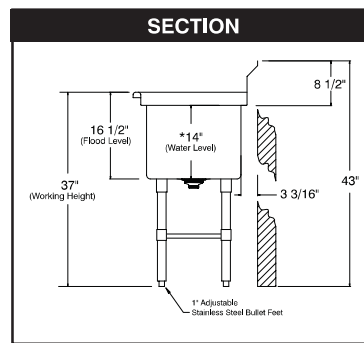
3 COMP



4 COMP - 2 DRBD



PLUMBING ROUGH-IN



SECTION



ACCESSORIES

	Model #	Qty
DRAINS		
FAUCETS		

OPTIONAL MODIFICATIONS:

K-450	Extend Drainboard Length <i>(Drainboards over 36" Are Not Creased or Pitched.)</i>
K-470	Modify Bowl Depth

[See our full line of Modifications & Accessories on the web!](#)

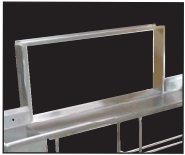


DISHTABLE MODS

Dishtable Modifications & Accessories



DTA-95



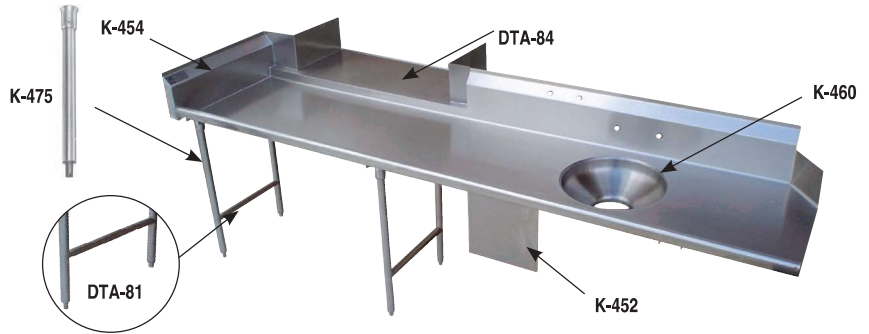
DTA-87



DTA-82



DTA-45



MODIFICATIONS

K-23	Welded Set-Up/Crated		
K-24	Shell Crating		
K-37	Anti-Siphon Vacuum Breaker Hole		
K-57	Welded Field Joint (Welded In Field By Others)		
K-76	Paint On Sound Deadening		
K-77	Splash Cut-Out (Pipe Chase)		
K-440	Waste Trough Installation Welded Into Table And Furnished With A 2" Deep Removable Basket		
K-452	Control Bracket 8" x 12"		
K-453	Control Bracket 14" x 16"		
K-454	Side Splash		
K-456	Scrap Block Installed (Includes Rubber Scrap Block)		
K-460	Disposal Cone Welded Into Table And Furnished With 8" x 12" Control Bracket & Faucet Holes (Supplied By Others)		
K-460A	Installation Of Disposal Cone With 14" x 16" Control Bracket, Faucet Holes (Cone Supplied By Others)		
K-461	Disposal Collar Welded Into Sink Bowl And Furnished With 8" x 12" Control Bracket (Supplied By Others)		
K-461A	Disposal Collar Welded Into Sink Bowl And Furnished With 14" x 16" Control Bracket (Supplied By Others)		
K-472	Special Faucet Hole Location		
K-495	Turn Down Backsplash (Incl. 2 Brackets. See K-397 For Add'l Sets)		
K-508A	Special Modification Charge		
K-550	Stainless Steel Tubular Rack Storage		
DTA-40	Drain Hole (For Sorting Table)		
DTA-45	Scrap Trough Welded To Dump Sink - Min. Scrap Trough Length Is 3'. Max. Length Is 8'. For 20" x 20" x 8" Bowl Spec-Line Soil S30 Series Only. - Consult Factory For Trough Lengths Exceeding 8 Feet		
DTA-46	Inside Mitered Corner		
DTA-66	Provision For Dishlanding On Straight Soil Table (Min 4')		
DTA-70	Install Booster Heater Brackets (Brackets By Others)		
DTA-72	Provision For Side Loader		
DTA-75	Provision For Limit Switch (Limit Switch By Others)		
DTA-76	Move Prerinse Sink To Conform To Dishmachine Requirements. Please Specify Machine When Placing Order		
DTA-78	Notch In Backsplash Return To Clear Handle Please Specify Machine When Placing Order		
DTA-81	S/S Welded Leg Assembly with S/S Feet		
DTA-82	15" x 20" x 8" Undercounter Dump Sink		
DTA-84	Simple Pass-Thru (Specify Wall Thickness - Min. Length 36")		
DTA-87	Pass-Thru Wall Frame (Specify Wall Thickness - Min. Length 36")		
DTA-95	Install Scrapper Top		
DTA-96	Install Trough Collector		
DTA-99A	16" x 20" x 12" Sink Bowls		
DTA-99B	20" x 20" x 12" Sink Bowls		
DTA-99C	10" x 14" x 5" Dump Sink		
DTA-99D	18" x 24" x 14" Sink		
DTA-99E	24" x 24" x 14" Sink		
DTA-106	Mirror Highlight To Dishtable Upgrade		

ACCESSORIES

K-4	Lever Drain Bracket	DTA-52	Pre-Rinse Slide Bar for 24" x 24" Fab. Sink Bowls
K-5	Twist Handle Operated Drain	DTA-55	Column Notch (Includes Splash)
K-15	Twist Handle Operated Drain With Overflow	DTA-56	Add'l Length On 59" Side Of Corner Or Straight Tables
K-397	Wall Brackets (2 Each, Brackets Included With K-495)	DTA-58	Pre-Rinse Basket w/ Slide Bar for 18" x 24" Fab. Sink Bowls
K-455C	Stainless Steel Sink Cover 16" x 20"	DTA-59	Pre-Rinse Basket w/ Slide Bar for 24" x 24" Fab. Sink Bowls
K-455E	Stainless Steel Sink Cover 20" x 20"	DTA-60	Prerinse Slide Bar for 20" x 20" Fab. Sink Bowls
K-457	Replacement Rubber Scrap Block (See K-456 For Install Cost)	DTA-62	Prerinse Basket For 20" x 20" Deep Drawn Bowls
K-475	Replacement S/S Leg With Stainless Steel Bullet Foot	DTA-63	Prerinse Slide Bar For 20" x 20" Deep Drawn Bowls
K-478	Replacement Stainless Steel Bullet Foot	DTA-64	Prerinse Slide Bar For 16" x 20" Fab. Sink Bowls
K-488	Flanged S/S Bullet Foot	DTA-65	Prerinse Slide Bar For 16" x 20" Deep Drawn Bowls
K-550	Stainless Steel Tubular Rack Storage	DTA-67	Stainless Steel Rear Cross-Bracing (Factory Installed Only)
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)	DTA-69	Prerinse Basket For 16" x 20" Deep Drawn Bowls
K-700D	12" High Removable Side Splash For Dishtables (Specify Model)	DTA-100	Prerinse Basket with Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-53	SPEC-LINE Heavy Duty Prerinse Faucet	DTA-125	Prerinse Basket with Slide Bar for 16" x 20" Fab. Sink Bowls
DTA-51	Pre-Rinse Slide Bar for 18" x 24" Fab. Sink Bowls	DTA-125A	Perforated Basket for DTA-82 Dump Sink



ADDITIONAL DISHTABLE ACCESSORIES

For More Faucet Options & Faucet Specs, See Faucet Specifications

WARNING:

Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.

Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
Large Size Baskets			
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1



DTA-100 Shown

Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
Large Size Prerinse Slide Bars			
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



Prerinse Baskets with Welded Slide Bar For Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-69	16" x 20" x 4"	9 lbs.	1
DTA-62	20" x 20" x 4"	12 lbs.	1



DTA-62 Shown

Prerinse Slide Bars for Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-65	16" x 20"	7 lbs.	1
DTA-63	20" x 20"	9 lbs.	1



Splash Mounted Faucet EXTRA HEAVY DUTY

K-119
8" O.C.



16" Spout

Splash Mounted Faucet

K-101
8" O.C.



8" Spout

SPEC-LINE EXTRA HEAVY DUTY

Prerinse Faucet

DTA-53
8" O.C.

Wall Bracket Included

Splash Mounted

Interchangeable with T&S Brand Faucets
T&S Equivalent = B133-B



Prerinse Faucet



K-116
8" O.C.

Wall Bracket Included

Splash Mtd.



Add-A-Faucet for DTA-53 Prerinse Faucet
K-117



Add-A-Faucet for K-116 Prerinse Faucet
K-117-TS



Stainless Steel Sink Compartment Covers

K-455
16" x 20" Cover
or
20" x 20"
Specify Size



Lever Operated Drain

K-5



Twist Handle 2" IPS

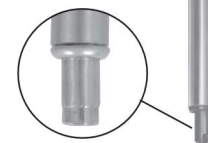
Lever Drain Support Bracket

K-4



INDIVIDUAL Stainless Steel Legs with Stainless Steel Adjustable Bullet Feet

K-475



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

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NEVADA
Fax: (775) 972-1578



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
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Submittal Sheet

02/20/2020

ITEM# 55 - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 EA REQ'D)

T&S Brass B-0133-12-CR-BC

EasyInstall Pre-Rinse Unit, spring action gooseneck, 8" wall mount, low flow spray valve (B-0107-C), 12" add-on faucet, ceramic faucet, wall bracket

The spec sheet for this item can be viewed on item 45)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 56 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-36

Shelf, wall-mounted, 36"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 25)



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 57 - ONE (1) COMPARTMENT SINK (1 EA REQ'D)

Advance Tabco FC-1-1620

Fabricated Sink, 1-compartment, no drainboards, bowl size 16" x 20" x 14" deep, 16 gauge 304 stainless steel, tile edge splash, rolled edge, 8" OC faucet holes, stainless steel legs with adjustable side cross-bracing, 1" adjustable stainless steel bullet feet, overall 26" F/B x 21" L/R, NSF

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2	

PLUMBING 1 REMARKS

(1) set of 1/2" faucet holes, 8" OC



FABRICATED ECONOMY SINKS

One & Two Compartments

STAINLESS STEEL



**FC-1-1818
Shown**



**FC-2-1818-18R
Shown**

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



Rolled Rim Edge
For Additional
Strength



Fabricated Bowls are
Welded Together at the
Seams

FEATURES:

Backsplash has tile edge for ease of installation.
 Sink bowls are 3/4" coved corner and meet NSF requirements.
 Rolled Rim Edge for additional strength.
 Sink Bowls are 14" deep for greater capacity.
 Adjustable front-to-back cross-bracing.

MATERIAL:

1 5/8" diameter stainless steel legs with 1" adjustable stainless steel bullet feet.
 Entire unit is 16 gauge 304 stainless steel.
 Gussets - stainless steel.

MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (see accessories).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

CONSTRUCTION:

All TIG welded.
 Welded areas blended to match adjacent surfaces and to a satin finish.
 Gussets welded to a die-formed reinforced plate.

OPTIONAL:



- K-700**
 Removable
 Side Splashes
 Fits Left OR Right
 Side

	MODEL #	Length L	Width W	Bowl Size A & B	Drbd. Length C	# of Drbrds.	Drbrd. Location	Wt
ONE COMPARTMENT	FC-1-1620	21"	26"		N/A	0	None	50 lbs.
	FC-1-1620-18RorL	36 1/2"	26"	16"x20"	18"	1	Specify	65 lbs.
	FC-1-1620-18RL	52"	26"		18"	2	R & L	80 lbs.
	FC-1-1818	23"	24"		N/A	0	None	60 lbs.
	FC-1-1818-18RorL	38 1/2"	24"		18"	1	Specify	65 lbs.
	FC-1-1818-24RorL	44 1/2"	24"	18"x18"	24"	1	Specify	70 lbs.
	FC-1-1818-18RL	54"	24"		18"	2	R & L	90 lbs.
	FC-1-1818-24RL	66"	24"		24"	2	R & L	100 lbs.
	FC-1-1824	23"	30"		N/A	0	None	67 lbs.
	FC-1-1824-18RorL	38 1/2"	30"		18"	1	Specify	105 lbs.
	FC-1-1824-24RorL	45"	30"	18"x24"	24"	1	Specify	115 lbs.
	FC-1-1824-18RL	54"	30"		18"	2	R & L	120 lbs.
FC-1-1824-24RL	66"	30"		24"	2	R & L	130 lbs.	
TWO COMPARTMENTS	FC-1-2424	29"	30"		N/A	0	None	90 lbs.
	FC-1-2424-18RorL	45"	30"		18"	1	Specify	118 lbs.
	FC-1-2424-24RorL	50 1/2"	30"	24"x24"	24"	1	Specify	123 lbs.
	FC-1-2424-18RL	60"	30"		18"	2	R & L	135 lbs.
	FC-1-2424-24RL	72"	30"		24"	2	R & L	145 lbs.
	FC-2-1515	35"	21"	15"x15"	N/A	0	None	78 lbs.
	FC-2-1620	37"	26"		N/A	0	None	85 lbs.
	FC-2-1620-18RorL	52 1/2"	26"	16"x20"	18"	1	Specify	100 lbs.
	FC-2-1620-18RL	68"	26"		18"	2	R & L	118 lbs.
	FC-2-1818	41"	24"		N/A	0	None	83 lbs.
	FC-2-1818-18RorL	56 1/2"	24"	18"x18"	18"	1	Specify	90 lbs.
	FC-2-1818-18RL	72"	24"		18"	2	R & L	105 lbs.
	FC-2-1818-24RL	84"	24"		24"	2	R & L	115 lbs.
	FC-2-1824	41"	30"		N/A	0	None	115 lbs.
	FC-2-1824-18RorL	56 1/2"	30"		18"	1	Specify	130 lbs.
	FC-2-1824-24RorL	62 1/2"	30"	18"x24"	24"	1	Specify	140 lbs.
FC-2-1824-18RL	72"	30"		18"	2	R & L	145 lbs.	
FC-2-1824-24RL	84"	30"		24"	2	R & L	160 lbs.	
FC-2-2424	53"	30"		N/A	0	None	138 lbs.	
FC-2-2424-18RorL	68 1/2"	30"		18"	1	Specify	155 lbs.	
FC-2-2424-18RL	84"	30"	24"x24"	18"	2	R & L	210 lbs.	
FC-2-2424-24RorL	74 1/2"	30"		24"	1	Specify	195 lbs.	
FC-2-2424-24RL	96"	30"		24"	2	R & L	225 lbs.	

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

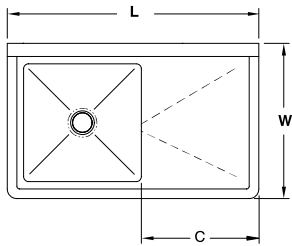
For Orders & Customer Service:
 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

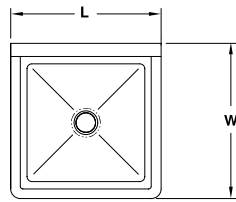
DIMENSIONS and SPECIFICATIONS

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

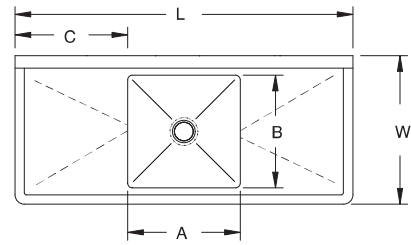
ALL DIMENSIONS ARE TYPICAL



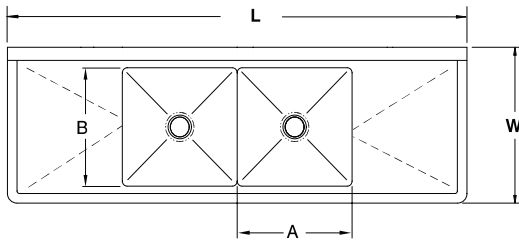
1 COMP - 1 DRBD



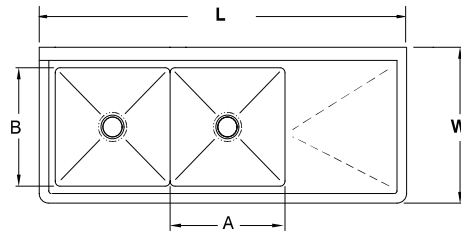
1 COMP



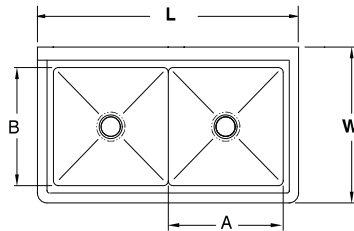
1 COMP - 2 DRBD



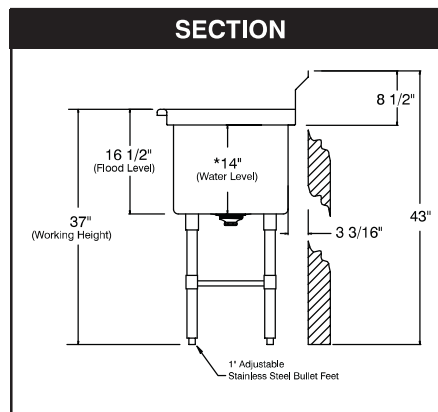
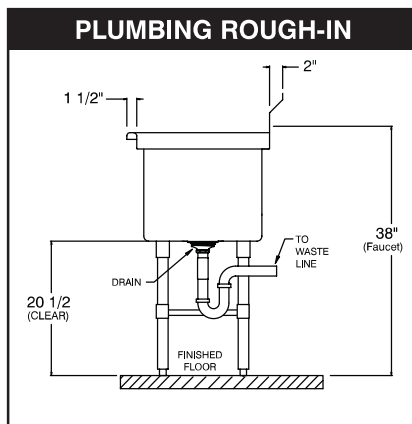
2 COMP - 2 DRBD



2 COMP - 1 DRBD



2 COMP



ACCESSORIES	Model #	Qty
DRAINS		
FAUCETS		

OPTIONAL MODIFICATIONS:

K-450	Extend Drainboard Length <i>(Drainboards over 36" Are Not Creased or Pitched.)</i>
K-470	Modify Bowl Depth

[See our full line of Modifications & Accessories on the web!](#)





Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 58 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0231-CC-CR

Pantry Faucet, double, 12" swing nozzle, 8" centers, wall mount, (062X), 00CC inlets & ceramas

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



T&S BRASS AND BRONZE WORKS, INC.

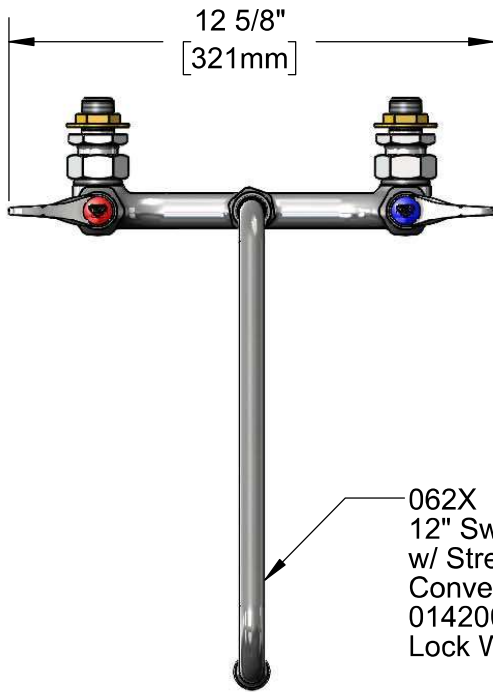
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0231-CC-CR

Item No.

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



This Space for Architect/Engineer Approval

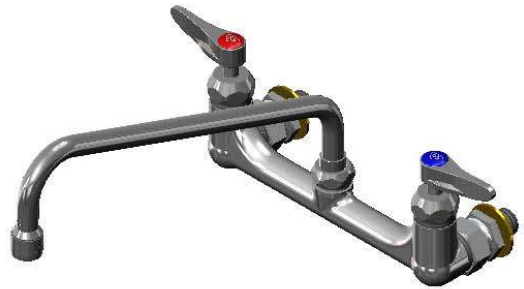
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

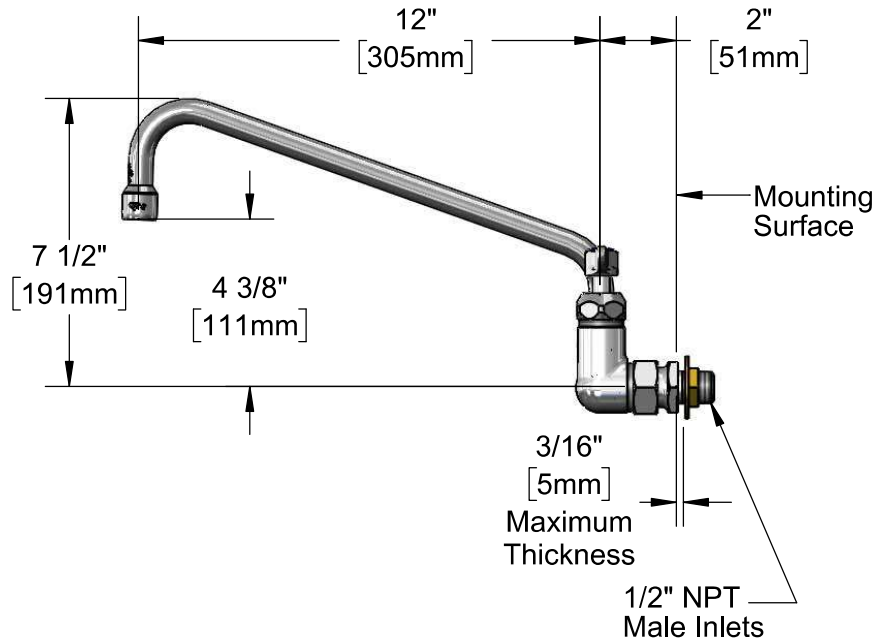
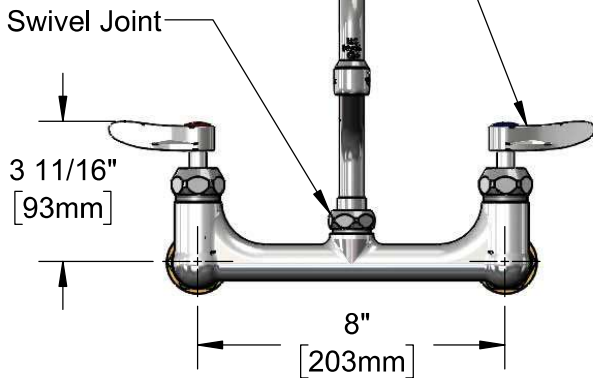
Contractor _____

Architect/Engineer _____



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

Quarter-Turn Cerama Cartridges
w/ Check Valves &
Lever Handles w/
Color Coded Indexes



Rough-In Requirement:
(2) ϕ 1" [25mm] Mounting Holes

Product Specifications:
8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/
Check Valves, Lever Handles, 12" Swing Nozzle & 1/2" NPT
Male Inlets

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



T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-0231-CC-CR

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Stream Regulator Outlet
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	018506-19NS	Blue Button Index, Press-in
7	000925-45	Lab Handle Screw
8	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
9	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
10	001019-45	Coupling Nut Washer
11	00CC	1/2" NPT Male Inlet Flange
12	000999-45	Brass Lock Washer
13	002954-45	Shank Lock Nut
14	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
15	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
16	001638-45NS	Lever Handle (New Style)
17	001193-19NS	Red Button Index, Press-in
18	014200-45	Star Washer, Anti-Rotation

Product Specifications:
8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle & 1/2" NPT Male Inlets

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

Drawn: MRC Checked: JRM Approved: JHB Date: 01/22/18 Scale: NTS Sheet: 2 of 2



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 59 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-84

Shelf, wall-mounted, 84"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF (units 84" & longer have (3) support brackets)

The spec sheet for this item can be viewed on item 25)



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Submittal Sheet

02/20/2020

ITEM# 60 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco ELAG-245-X

Work Table, 60"W x 24"D, 16 gauge 430 stainless steel top, 18 gauge galvanized adjustable undershelf, galvanized legs with adjustable plastic bullet feet, NSF

The spec sheet for this item can be viewed on item 30)



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Submittal Sheet

02/20/2020

ITEM# 61 - WIRE SHELVING (4 EA REQ'D)

Centaur C2442C

Super Erecta® Shelf, wire, 42"W x 24"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF
 The spec sheet for this item can be viewed on item 50)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	4	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



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Submittal Sheet

02/20/2020

ITEM# 62 - SHELVING, WIRE (4 REQ'D)

Centaur 2448BR

Shelving, Wire



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 62 - WIRE SHELVING (8 EA REQ'D)

Centaur C2448C

Super Erecta® Shelf, wire, 48"W x 24"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF
 The spec sheet for this item can be viewed on item 50)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	8	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



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Submittal Sheet

02/20/2020

ITEM# 63 - WIRE SHELVING (8 EA REQ'D)

Centaur C2472C

Super Erecta® Shelf, wire, 72"W x 24"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF
 The spec sheet for this item can be viewed on item 50)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	8	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



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Submittal Sheet

02/20/2020

ITEM# 64 - WIRE SHELVING (4 EA REQ'D)

Centaur C2436C

Super Erecta® Shelf, wire, 36"W x 24"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF
 The spec sheet for this item can be viewed on item 50)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	4	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 65 - WIRE SHELVING (8 EA REQ'D)

Centaur C2442C

Super Erecta® Shelf, wire, 42"W x 24"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF
 The spec sheet for this item can be viewed on item 50)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	8	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 66 - WALK-IN FREEZER (1 REQ'D)

Kolpak

Walk-In Freezer

Interior Dimensions: 7'-2" x 9'-8" x 7'-10 5/8"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Ceiling: 4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Floor Application: 4" Class 1 - Foamed in place Urethane

Type: Standard 1000# ERA

Finish: Aluminum - Smooth Aluminum .100

Compartment Accessories:

Qty UoM Description

7 lf Cove Base, Galvalume Embossed 26 ga 1.25 x 4.25

1 ea Angle Box Modification (Tops)

11 ea Tie Down Angle - 1-1/2" x 1-1/2" x 96" (Int Wall to CL incl Partitions)

1 ea ArcticFox WIFI LDA KIT 120V 60Hz

1 ea Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)

135 LF Seismic Anchor Titen HD

Refrigeration Accessories:

Qty UoM Description

Door: 34" x 78" Right Swing Out

Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

Frame: Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Plug: Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Door/Opening Accessories:

Qty UoM Description

1 ea Handle - Kason 28 with Locking Assembly (STD)

1 ea Door Closer - Kason 1098 w/Cover & Hook (STD)

1 ea Thermometer - 2 inch Dial w/6' Lead (STD)

1 ea Switch - Pilot Light Included UL (STD)

2 ea Hinge - Kason 1345 Adjustable / Spring Assisted (STD)

1 ea Vent - Pressure Relief, Heated Kason 1825 (STD)

1 ea Ramp - Interior 34x20

2.83 lf Threshold, Stainless Steel 14 ga

1 ea Heater Wire, 5 Watt / FT

1 ea Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)



Quotation #: A165379 Rev. 1

Date: 2/7/2020

Project: BLOSSOM NET

Item Qty Item Description

1 1 COMBO

Compartments:**COOLER****Interior Dimensions:** 15'-2" x 7'-8" x 8'-2 1/4"**Walls:** 4" Class 1 - Foamed in place Urethane**Exterior:** Galvalume - Embossed 26 Ga**Interior:** Galvalume - Embossed 26 Ga**Ceiling:** 4" Class 1 - Foamed in place Urethane**Type:** Standard**Attachment:** Lock Down**Exterior:** Galvalume - Embossed 26 Ga**Interior:** Galvalume - Embossed 26 Ga**Floor Application:** Screed, Metal 4" High**Compartment Accessories:**

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
38	lf	Cove Base, Galvalume Embossed 26 ga 1.25 x 4.25
2	ea	Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)

Refrigeration:

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
1	ea	KPC99MOP-2E PC99MOP-2E, 208-230/60/1, 1 HP, R404A, Medium Temp Standard Pre-Charged Air-Cooled Hermetic Condensing Unit, Amps: 7.2, Ambient Temperature: 100 Includes Fan Cycle Controls, Amps: 7.2, Ambient Temperature: 100
1	ea	KAM26-117-1EC-PR-4 AM26-117-1EC-PR-4, 115/60/1, R404A, Medium Temp, Air Defrost, Standard Unit Cooler, Amps: 1.6

One year parts and labor included

Refrigeration Accessories:

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
------------	------------	--------------------

Door: 34" x 78" Right Swing Out
Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.**Frame:** **Exterior:** Galvalume - Embossed 26 Ga**Interior:** Galvalume - Embossed 26 Ga**Plug:** **Exterior:** Galvalume - Embossed 26 Ga**Interior:** Galvalume - Embossed 26 Ga**Door/Opening Accessories:**

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
------------	------------	--------------------



Quotation #: A165379 Rev. 1

Date: 2/7/2020

Project: BLOSSOM NET

1	ea	Handle - Kason 28 with Locking Assembly (STD)
1	ea	Door Closer - Kason 1098 w/Cover & Hook (STD)
1	ea	Thermometer - 2 inch Dial w/6' Lead (STD)
1	ea	Switch - Pilot Light Included UL (STD)
2	ea	Hinge - Kason 1345 Adjustable / Spring Assisted (STD)
1	ea	Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)

FREEZER**Interior Dimensions:** 7'-2" x 9'-8" x 7'-10 5/8"**Walls:** 4" Class 1 - Foamed in place Urethane**Exterior:** Galvalume - Embossed 26 Ga**Interior:** Galvalume - Embossed 26 Ga**Ceiling:** 4" Class 1 - Foamed in place Urethane**Type:** Standard**Attachment:** Lock Down**Exterior:** Galvalume - Embossed 26 Ga**Interior:** Galvalume - Embossed 26 Ga**Floor Application:** 4" Class 1 - Foamed in place Urethane**Type:** Standard 1000# ERA**Finish:** Aluminum - Smooth Aluminum .100**Compartment Accessories:**

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
7	lf	Cove Base, Galvalume Embossed 26 ga 1.25 x 4.25
1	ea	Angle Box Modification (Tops)
11	ea	Tie Down Angle - 1-1/2" x 1-1/2" x 96" (Int Wall to CL incl Partitions)
1	ea	ArcticFox WIFI LDA KIT 120V 60Hz
1	ea	Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)
135	LF	Seismic Anchor Titen HD

Refrigeration:

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
1	ea	KPC199LOP-2E PC199LOP-2E, 208-230/60/1, 2 HP, R404A, Low Temp Standard Pre-Charged Air Cooled Hermetic Condensing Unit, Amps: 18.1, Ambient Temperature: 100 Includes Fan Cycle Controls, Amps: 18.1, Ambient Temperature: 100
1	ea	KEL26-090-2EC-PR-4 EL26-090-2EC-PR-4, 208-230/60/1, R404A, Low Temp, Electric Defrost, Standard Unit Cooler, Amps: 9.8

One year parts and labor included



Quotation #: A165379 Rev. 1

Date: 2/7/2020

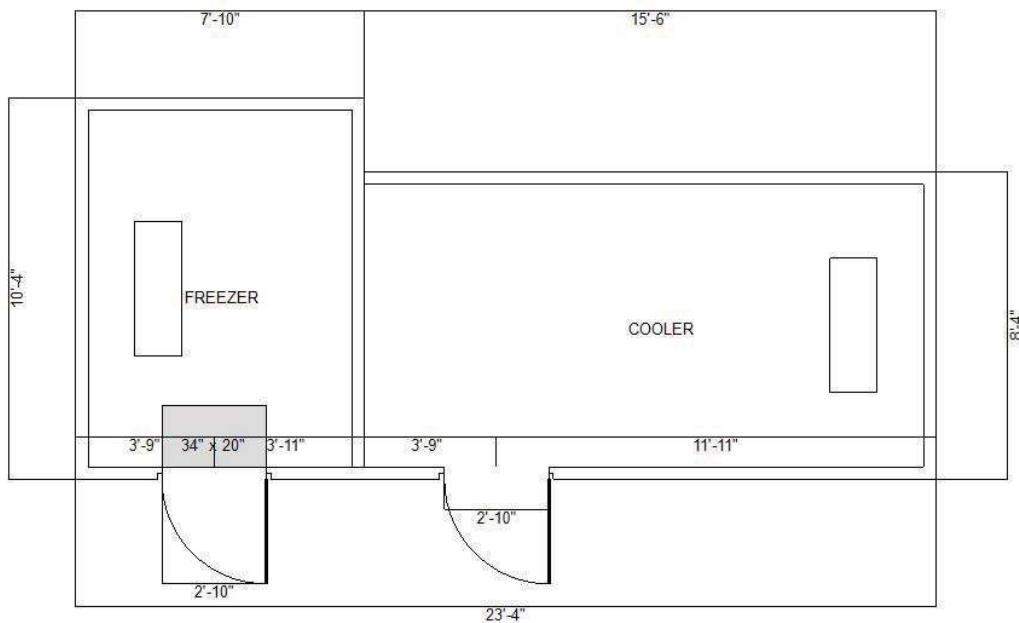
Project: BLOSSOM NET

Refrigeration Accessories:

	<u>Qty</u>	<u>UoM</u>	<u>Description</u>
Door:			34" x 78" Right Swing Out Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.
Frame:			Exterior: Galvalume - Embossed 26 Ga Interior: Galvalume - Embossed 26 Ga
Plug:			Exterior: Galvalume - Embossed 26 Ga Interior: Galvalume - Embossed 26 Ga

Door/Opening Accessories:

	<u>Qty</u>	<u>UoM</u>	<u>Description</u>
	1	ea	Handle - Kason 28 with Locking Assembly (STD)
	1	ea	Door Closer - Kason 1098 w/Cover & Hook (STD)
	1	ea	Thermometer - 2 inch Dial w/6' Lead (STD)
	1	ea	Switch - Pilot Light Included UL (STD)
	2	ea	Hinge - Kason 1345 Adjustable / Spring Assisted (STD)
	1	ea	Vent - Pressure Relief, Heated Kason 1825 (STD)
	1	ea	Ramp - Interior 34x20
	2.83	lf	Threshold, Stainless Steel 14 ga
	1	ea	Heater Wire, 5 Watt / FT
	1	ea	Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)



Final Notes:



Quotation #: A165379 Rev. 1

Date: 2/7/2020

Project: BLOSSOM NET

Complete specifications not provided for this project. Dealer is responsible for verification of all dimensions, door location, finishes, voltages, accessories, etc.

912 sf;

Please complete and sign to schedule this order!

Accepted by (print): _____ Date: _____ Desired Installation Date: _____

Purchase Order #: _____ Signature: _____



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 66a - BLOWER COIL (1 REQ'D)

Kolpak

Blower Coil

KEL26-090-2EC-PR-4

EL26-090-2EC-PR-4, 208-230/60/1, R404A, Low Temp, Electric Defrost,
Standard Unit Cooler, Amps: 9.8



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 66b - FREEZER CONDENSER - REMOTE (1 REQ'D)

Kolpak

Freezer Condenser - Remote

KPC199LOP-2E

PC199LOP-2E, 208-230/60/1, 2 HP, R404A, Low Temp Standard Pre-Charged

Air Cooled Hermetic Condensing Unit, Amps: 18.1, Ambient

Temperature: 100

Includes Fan Cycle Controls, Amps: 18.1, Ambient Temperature: 100



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 67 - WIRE SHELVING (8 EA REQ'D)

Centaur C2142K

Centaur®K Series Shelving, wire, 42"W x 21"D, green epoxy, NSF

The spec sheet for this item can be viewed on item 02)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	8		Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
Centaur	8	C74K	Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy



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Submittal Sheet

02/20/2020

ITEM# 68 - WIRE SHELVING (8 EA REQ'D)

Centaur C2148K

Centaur®K Series Shelving, wire, 48"W x 21"D, green epoxy, NSF

The spec sheet for this item can be viewed on item 02)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	8		Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
Centaur	8	C74K	Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 70 - WALK-IN COOLER (1 REQ'D)

Kolpak

Walk-In Cooler

COMBO

Compartments:

COOLER

Interior Dimensions: 15'-2" x 7'-8" x 8'-2 1/4"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Ceiling: 4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Floor Application: Screed, Metal 4" High

Compartment Accessories:

Qty UoM Description

38 lf Cove Base, Galvalume Embossed 26 ga 1.25 x 4.25

2 ea Light Fixture - Kason 1810LC LED 48IN 120/230V 50/60HZ (Diode Strips)

Qty UoM Description

Door: 34" x 78" Right Swing Out

Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

Frame: Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Plug: Exterior: Galvalume - Embossed 26 Ga

Interior: Galvalume - Embossed 26 Ga

Door/Opening Accessories:

Qty UoM Description

1 ea Handle - Kason 28 with Locking Assembly (STD)

1 ea Door Closer - Kason 1098 w/Cover & Hook (STD)

1 ea Thermometer - 2 inch Dial w/6' Lead (STD)

1 ea Switch - Pilot Light Included UL (STD)

2 ea Hinge - Kason 1345 Adjustable / Spring Assisted (STD)

1 ea Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)



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Submittal Sheet

02/20/2020

ITEM# 70a - BLOWER COIL (1 REQ'D)

Kolpak

Blower Coil

KAM26-117-1EC-PR-4

AM26-117-1EC-PR-4, 115/60/1, R404A, Medium Temp, Air Defrost,
Standard Unit Cooler, Amps: 1.6



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 70b - COOLER CONDENSER - REMOTE (1 REQ'D)

Kolpak

Cooler Condenser - Remote

KPC99MOP-2E

PC99MOP-2E, 208-230/60/1, 1 HP, R404A, Medium Temp Standard Pre-Charged

Air-Cooled Hermetic Condensing Unit, Amps: 7.2, Ambient

Temperature: 100

Includes Fan Cycle Controls, Amps: 7.2, Ambient Temperature: 100



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 71 - WIRE SHELVING (8 EA REQ'D)

Centaur C2442K

Centaur®K Series Shelving, wire, 42"W x 24"D, green epoxy, NSF

The spec sheet for this item can be viewed on item 02)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	8		Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
Centaur	8	C74K	Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy



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Submittal Sheet

02/20/2020

ITEM# 72 - WIRE SHELVING (12 EA REQ'D)

Centaur C2448K

Centaur®K Series Shelving, wire, 48"W x 24"D, green epoxy, NSF

The spec sheet for this item can be viewed on item 02)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	12		Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
Centaur	12	C74K	Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy



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Submittal Sheet

02/20/2020

ITEM# 74 - WIRE SHELVING (4 EA REQ'D)

Centaur C2472K

Centaur®K Series Shelving, wire, 72"W x 24"D, green epoxy, NSF

The spec sheet for this item can be viewed on item 02)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	4		Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
Centaur	4	C74K	Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 75 - WIRE SHELVING (4 EA REQ'D)

Centaur C2436K

Centaur®K Series Shelving, wire, 36"W x 24"D, green epoxy, NSF

The spec sheet for this item can be viewed on item 02)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	4		Limited 7 year warranty against corrosion on all green epoxy shelves, posts & accessories
Centaur	4	C74K	Centaur® Stationary Post, 74-5/8"H, with leveling bolt & cap, green epoxy



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 80 - GLASS FILLER STATION (1 EA REQ'D)

T&S Brass 5GF-8P-WS

Water Station with Equip Glass Filler, 8" pedestal, deck mount, push back design, adjustable flange, adjustable flow rate, blue self-closing lexan arm, 18 gauge stainless steel drip pan with grid, 1-1/4" drain, 1/2" NPT male shank, low lead, cCSAus, ADA Compliant

WATER

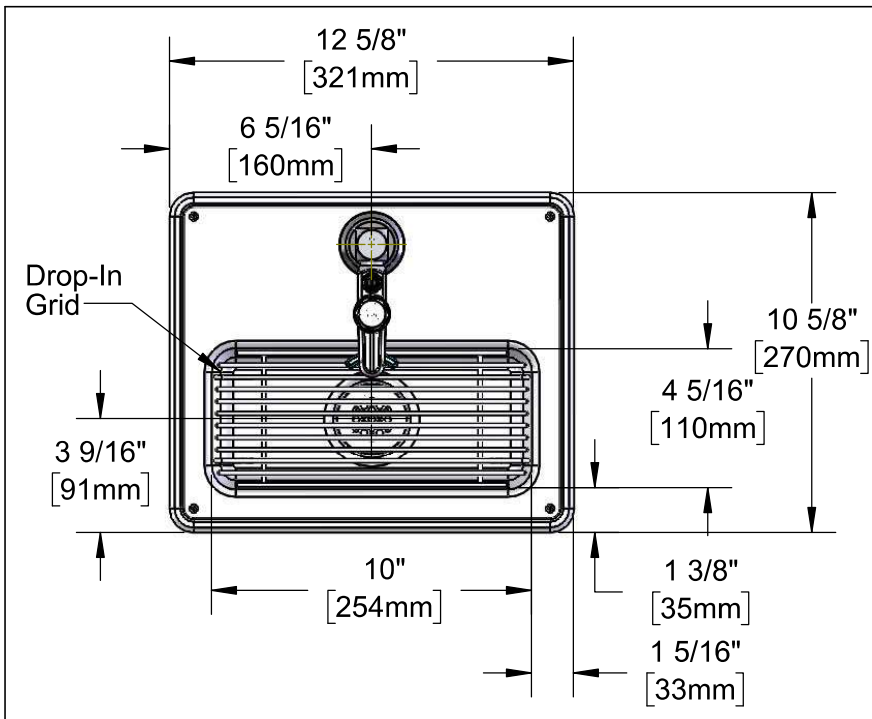
	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

PLUMBING 1 REMARKS

1-1/4" drain



This Space for Architect/Engineer Approval

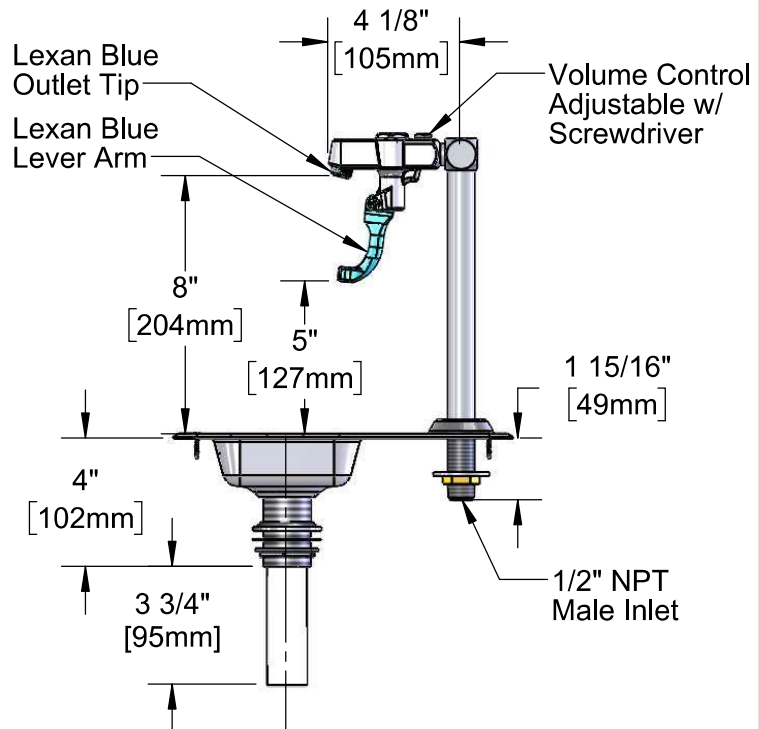
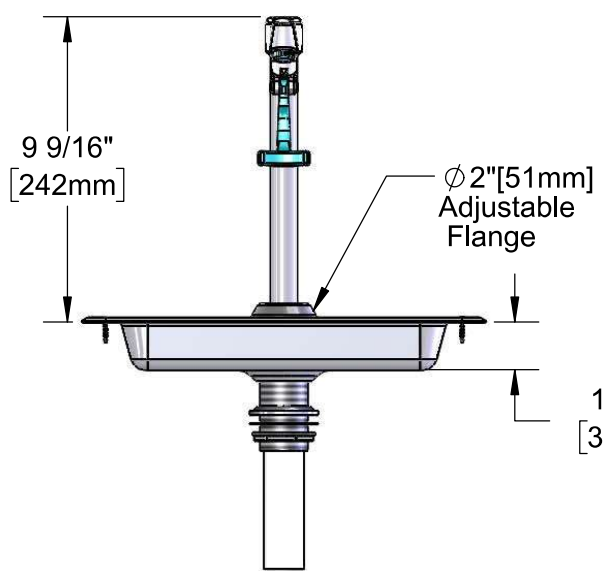
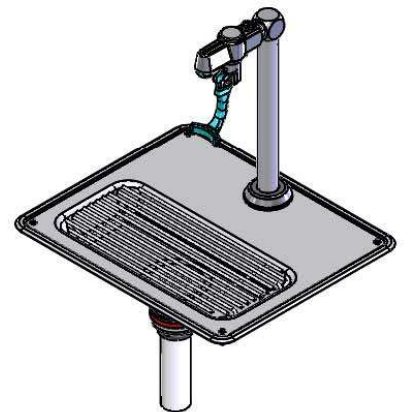
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



- Note:**
1. 18 Gauge Stainless Steel Pan w/ Beaded Edge. Supplied w/ Mastic & Stainless Steel Screws for Mounting.
 2. Suggested Cut-Out Size for Pan is 10-1/2" x 5". Customer to Verify Actual Cut Out Needed Prior to Installation.

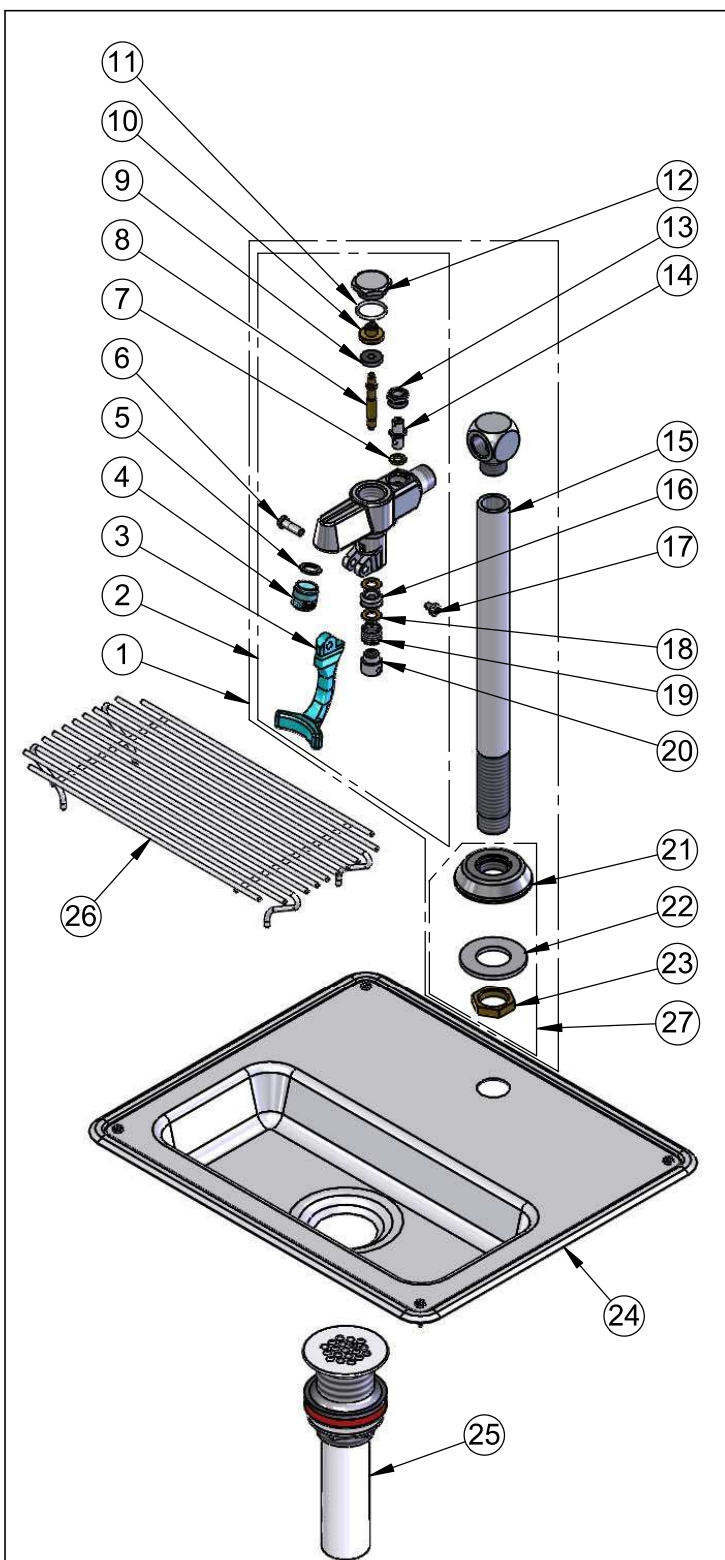
Model Number
5GF-8P-WS

Product Specifications:
Water Station w/ Pedestal Type Retro Glass Filler, 18 Gauge Stainless Steel Drip Pan, 1/4" Tailpiece for Copper Tubing & 1-1/4" Drain

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



ITEM NO.	SALES NO.	DESCRIPTION
1	5GF-8P	Pedestal Glass Filler
2	5GF-W	Wall Mount Glass Filler
3	001145-45	Lever Arm, Retro Glass Filler
4	003090-45	Outlet Tip, Retro Glass Filler
5	001030-45	Washer, Retro Glass Filler Outlet
6	003198-45	Spray Valve Handle Nut
7	001031-45	Washer, Volume Control
8	000826-20	Stem
9	001094-45	Seat Washer
10	000664-20	Seat Washer Holder
11	001062-45	O-Ring
12	000623-40	Hex Cap
13	000714-25	Nut, Retro Glass Filler Volume Control
14	000834-25	Stem, Retro Glass Filler Volume Control
15	000425-40	Pedestal
16	001100-45	Packing Seal
17	003199-45	Spray Valve Handle Screw
18	000974-45	Bonnet Washer
19	000895-25	Spring
20	000752-25	Push Button, Retro Glass Filler
21	000024-40	Adjustable Deck Flange
22	001033-45	Pedestal Washer
23	002954-45	Shank Lock Nut
24	010123-45	Drip Pan
25	010126-45	Drip Pan Drain
26	183F	Drip Pan Grid
27	016783-40	Adjustable Deck Flange Repair Kit

Model Number
5GF-8P-WS

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

Product Specifications:
Water Station w/ Pedestal Type Retro Glass Filler, 18 Gauge Stainless Steel Drip Pan, 1/4" Tailpiece for Copper Tubing & 1-1/4" Drain

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



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 81 - COFFEE BREWER (1 EA REQ'D)

BUNN 12950.0283

12950.0283 CWTF20-3 Coffee Brewer, automatic, with 1 lower and 2 upper warmers, brews 5.1 gallons per hour, hot water faucet, stainless steel funnel, pourover feature, stainless decor, 120v/60/1-ph, 17.9 amps, 2150 watts, UL, NSF

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCF
1	120	60	1				17.9	2.15			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				1/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

CWTF20-3, SF (2U/1L Warmer)

18.9" x 21.4" x 8.4"
(48.0cm x 54.4cm x 21.3cm)

- Model is space-saving 8.5" (21.6cm) wide
- All stainless steel construction
- Hot water faucet and pourover feature
- SplashGard® funnel deflects hot liquids away from the hand



 Servers and airpots sold separately

Agency:



Specifications

Product #: 12950.0283

Water Access: Plumbed

Finish: Stainless

Funnel: Stainless Steel

Faucet: Upper

Warmers: Two Upper/ One Lower

Additional Features

Pourover Option

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120	17.9	2150	No	-	82	60°F (15.5°C)	1	2	60

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

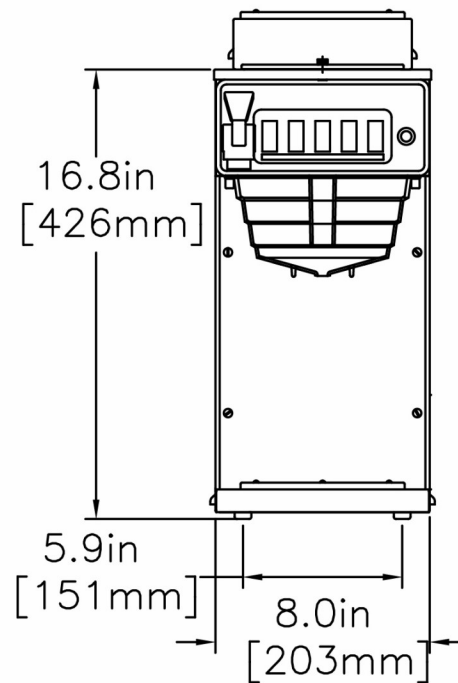
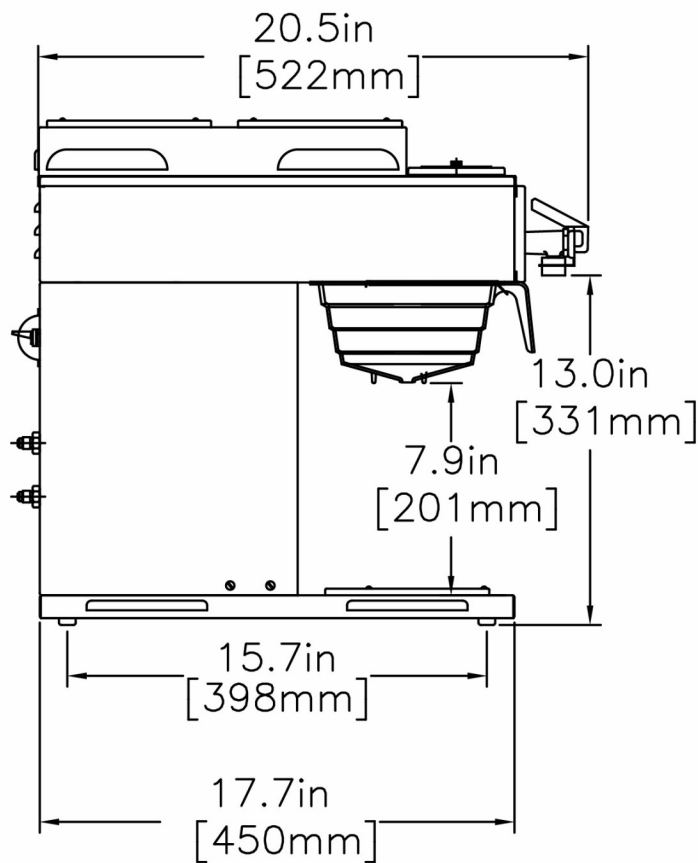
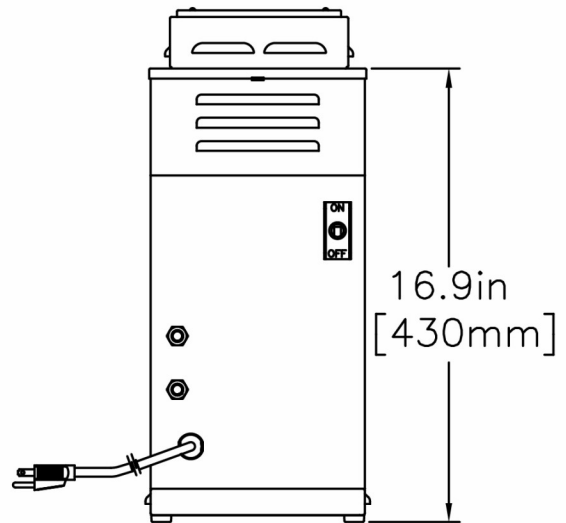
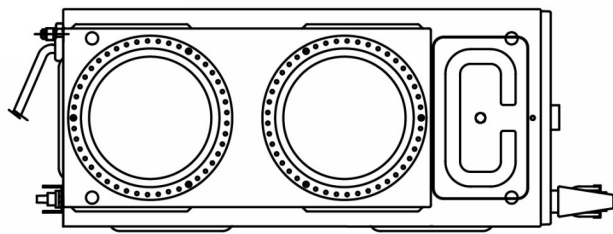
CAD Drawings

2D	Revit	KLC
●		



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on:
08/29/2017



	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	8.4 in.	18.9 in.	21.4 in.	11.9 in.	22.5 in.	25.9 in.	33.550 lbs	5.440 ft ³
Metric	21.3 cm	48.0 cm	54.4 cm	30.2 cm	57.2 cm	65.8 cm	15.218 kgs	0.154 m ³



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Created on:
08/29/2017

Related Products & Accessories: CWTF20-3, SF (2U/1L Warmer)(12950.0283)



FILTERS,REGULAR1M
500/2 50/CL

Product #: 20115.0000



PAPEL FILTRANTE

Product #: 20115.0000



FUNNEL ASSY, SST-BLK
HDL(7.12)

Product #: 20216.0000



EMBUDOS

Product #: 20216.0000



WATER FILTER
SYSTEM,EQ-17-TL

Product #: 30200.1000



WATER FILTER,IN LINE
ED-17-TL

Product #: 30201.1001

Serving & Holding Options: CWTF20-3, SF (2U/1L Warmer)(12950.0283)

				
EASY POUR,(BLK) 1/CS Product #:06100.0101	EASY POUR,(BLK) 2/CS Product #:06100.0102	JARRAS Product #:06100.0102	EASY POUR,(BLK) 3/CS Product #:06100.0103	JARRAS Product #:06100.0103
				
EASY POUR,(BLK) 6/CS Product #:06100.0106	JARRAS Product #:06100.0106	EASY POUR,(BLK) 12/CS Product #:06100.0112	EASY POUR,(BLK) 24/CS Product #:06100.0124	EASY POUR,(BLK) 6-1/CS Product #:06100.0156
				
EASY POUR,(ORN) 1/CS Product #:06101.0101	EASY POUR,(ORN) 2/CS Product #:06101.0102	JARRAS Product #:06101.0102	EASY POUR,(ORN) 3/CS Product #:06101.0103	EASY POUR,(ORN) 6/CS Product #:06101.0106
				
JARRAS Product #:06101.0106	EASY POUR,(ORN) 12/CS Product #:06101.0112	EASY POUR,(ORN) 24/CS Product #:06101.0124	DECANTER, GLASS-BLK 12C 24/CS Product #:42400.0024	DECANTER, GLASS-BLK 12CUP 1PK Product #:42400.0101



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Created on:
08/29/2017

Serving & Holding Options: CWTF20-3, SF (2U/1L Warmer)(12950.0283)



DECANTER, GLASS-BLK
12C 3/CS

Product #: 42400.0103



DECANTER, GLASS-ORN
12C 24/CS

Product #: 42401.0024



DECANTER, GLASS-
ORN 12 CUP 1PK

Product #: 42401.0101



DECANTER, GLASS-ORN
12C 3/CS

Product #: 42401.0103



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Created on:
08/29/2017



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 82 - NUGGET ICE MAKER (1 EA REQ'D)

Manitowoc RNF0620A

Ice Maker, nugget style, air-cooled, self-contained condenser, 22"W x 23-5/8"D x 26"H, production capacity up to 591 lb/24 hours at 70°/50° (451 lb AHRI certified at 90°/70°), stainless steel exterior, R404A, 1 HP, NSF, cULus, CE, cETLus

The spec sheet for this item can be viewed on item 35)

ACCESSORIES

Mfr	Qty	Model	Spec
Manitowoc	1	WARRANTY- RF/RFS/RNS	3 year parts & labor (Machine), 5 parts & 3 years labor (Compressor), standard
Manitowoc	1		(-161) 115v/60/1-ph, 16.3 amps, standard
Manitowoc	1	K00472	Bin Adapter, for 22" Indigo, Indigo NXT, RFF, RNF ice machine on a 30" B-Series Bin, D-400, D-570 Bin, or 30" Hotel Dispenser (not for IB)
Manitowoc	1	AUGER	

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1		
2	115	60	1				16.3				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	

PLUMBING 1 REMARKS

Drain for ice maker



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 83 - DISPENSER, BEVERAGE/CARBONATED & NON-CARBONATED (1 REQ'D)

Lancer *PROVIDED BY SODA VENDOR*

Dispenser, Beverage/Carbonated & Non-Carbonated



Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 84 - DROP-IN SINK (1 EA REQ'D)

Advance Tabco DI-1-10SP

Drop-In Sink, 1-compartment, 12"W x 18-1/2"D O.A., 10"W x 14"D front-to-back x 10" deep bowl, 6" backsplash, 6" tapered side splash, includes: gooseneck deck mounted faucet 4" O.C. & 3-1/2" stainless steel drain with basket, 20/304 stainless steel, NSF (mounting brackets & nuts included)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

PLUMBING 1 REMARKS

(1) set of 1/2" faucet holes, 4" OC



STAINLESS STEEL
DROP-IN SINKS
 One Compartment - FOR HAND SINK USE

Sinks Include Gooseneck Faucet & Drain



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

FEATURES:

One piece seamless **Deep Drawn** sink bowl design.
 All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.
 Self-Rim Design. Mounting clips provided accommodates all thicknesses of counter. (Quantity supplied varies based on drop in sink ordered).
 Includes 4" O.C. **K-52** faucet.
 Includes 3" Drain Basket Drain*.
 *DI-1-25 Includes 2" Drain with Strainer Plate.

CONSTRUCTION:

Unit fabricated from one sheet of stainless steel.
 All bowls are Sound Deadened.
 Units feature Advance Tabco's **Smart Finish™**.

MECHANICAL:

Faucet supply is 1/2" IPS male thread.
 Deck mounted faucet is furnished with aerator and 4" O.C.

MATERIAL:

20 gauge type 304 series stainless steel.
 Faucets are brass-nickel plated.
 Drains are 1-1/2" IPS.



DI-1-5



DI-1-25



DI-1-5SP



DI-1-10

New 6" Rear & Side Splash



DI-1-10SP



DI-1-35



STANDARD MOUNTING CLIPS
 For countertops over 7/8" and up to 2" thick.
 Replacement # **K-28** (Per Sink)

Available Faucets & Accessories	Model #	Qty
Deck Mounted 3 1/2" Gooseneck, 4" O.C.	K-52	
Deck Mounted 8 1/2" Gooseneck, 4" O.C.	K-55	
Deck Mounted Swing w/Spray, 8" O.C.*	K-58	
Deck Mtd, X.H.D. 3 1/2" Gooseneck, 4" O.C.	K-62	
Mounting Clips (Bag of 4).	K-28	

*REQUIRES **K-472** FAUCET HOLE REVISION

WARNING: Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.



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

For Orders & Customer Service:
 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

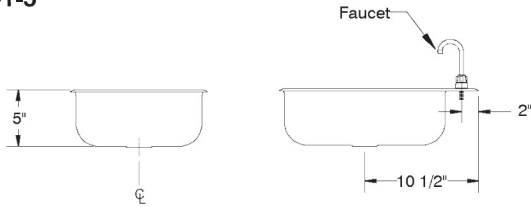
DIMENSIONS and SPECIFICATIONS

TOL ± .125"

Supplied with K-52 Faucet

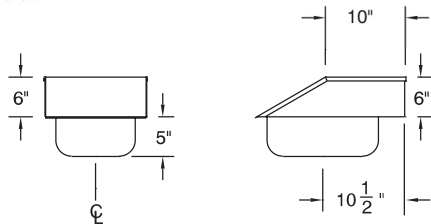
ALL DIMENSIONS ARE TYPICAL

DI-1-5



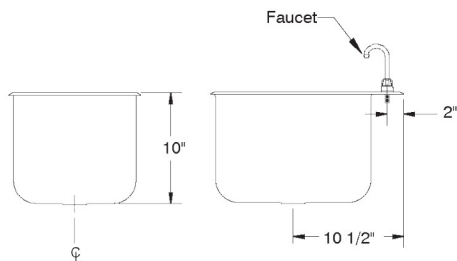
Approx. Wt. 12 lbs.

DI-1-5SP



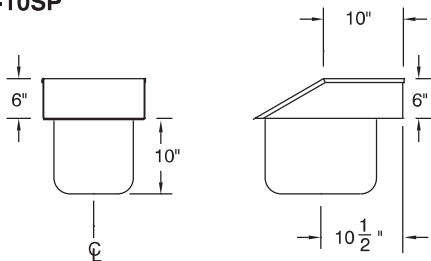
Approx. Wt. 16 lbs.

DI-1-10



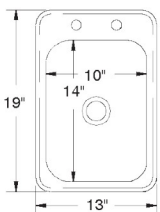
Approx. Wt. 14 lbs.

DI-1-10SP



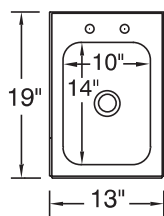
Approx. Wt. 18 lbs.

TOP VIEW FOR DI-1-5 & DI-1-10

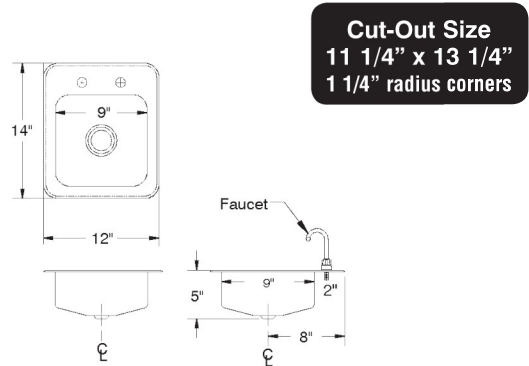


Cut-Out Size
12 1/4" x 18 1/4"
1 1/4" radius corners

TOP VIEW FOR DI-1-5SP & DI-1-10SP

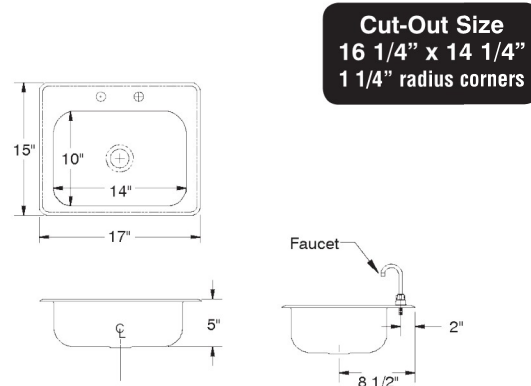


DI-1-25



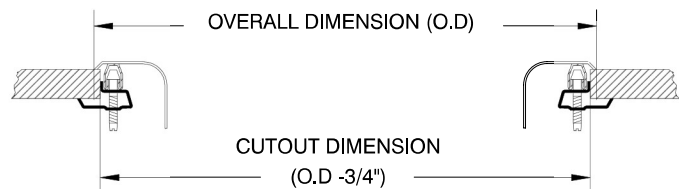
Approx. Wt. 8 lbs.

DI-1-35



Approx. Wt. 10 lbs.

TYPICAL INSTALLATION



Cut-Out Size = L to R x F to B

Standard Mounting Clips Fit Countertops Over 7/8" & Up To 2" Thick.





Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 86 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 87 - **SPARE (2 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 88 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
(801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020

ITEM# 89 - **SPARE (1 REQ'D)**

Custom **SPARE**

SPARE



Restaurant & Store Equipment Co.

230 West 700 South, Salt Lake City, UT 84101
 (801) 364-1981 (800) 877-0087 Fax (801) 355-2029

Submittal Sheet

02/20/2020


ITEM# 90 - UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

True TUC-48-ADA-HC

Undercounter Refrigerator, 34" working height, 33 - 38°F, (2) stainless steel doors, (4) PVC coated adjustable wire shelves, stainless steel top & sides, clear coated aluminum interior with stainless steel floor, 3" castors, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 3.0 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, ADA Compliant, Made in USA

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	3		1/5		

 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: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # S/S #
	Model: TUC-48-ADA-HC	
Undercounter: <i>ADA Compliant Solid Door Refrigerator with Hydrocarbon Refrigerant</i>		




- ### TUC-48-ADA-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.
 - ▶ 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
 - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
 - ▶ Oversized, environmentally friendly forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
 - ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
 - ▶ Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
 - ▶ Heavy duty PVC coated wire shelves.
 - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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-48-ADA-HC	2	4	48 3/8 1229	30 1/8 766	29 3/4 756	34 864	1/2 1/4	115/60/1 230-240/50/1	3.0 1.63	5-15P ▲	7 2.13	260 118

† Depth does not include 1" (26 mm) for rear bumpers. ▲ Plug type varies by country.
 * Height does not include 4" (102 mm) for castors.

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

Model:
TUC-48-ADA-HC

Undercounter:
*ADA Compliant Solid Door Refrigerator with
Hydrocarbon Refrigerant*

True

STANDARD FEATURES

DESIGN

- True's undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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 in back of cabinet, 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 doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disabilities Act (ADA) requirements.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 9/16" L x 16"D (548 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.



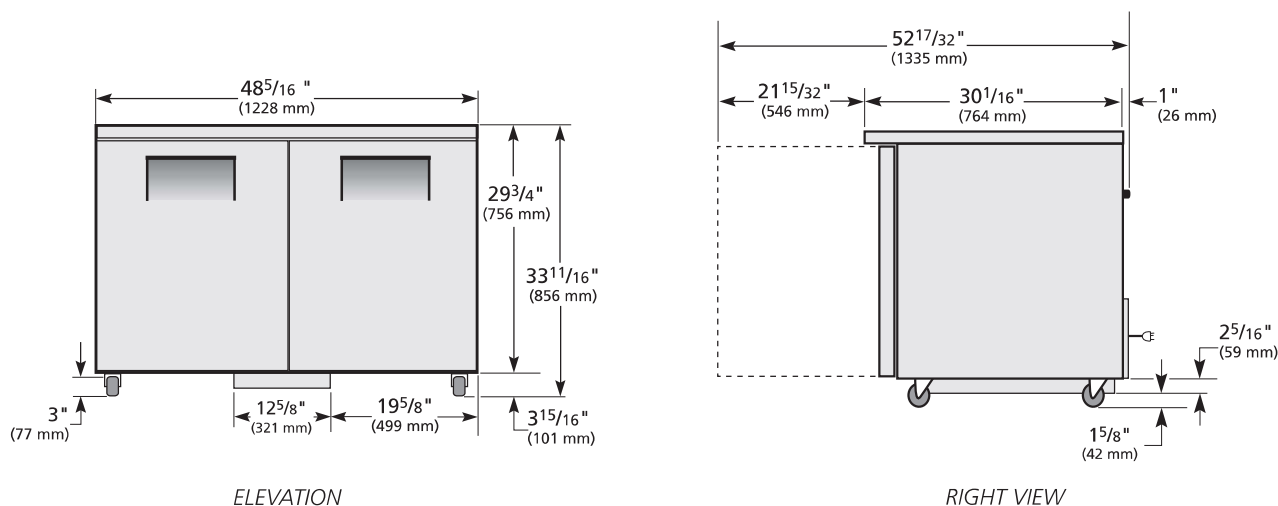
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- Stacking collar.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge top.
- Exterior rectangular digital temperature display (factory installed).
- Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- Low profile models with 3 7/8" (810 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-48-ADA-HC	TFQY19E	TFQY19S	TFQY02P	TFQY193	

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Submittal Sheet

02/20/2020

ITEM# 91 - DISPLAY CASE, REFRIGERATED SUSHI (1 EA REQ'D)

Hoshizaki HNC-150BA-L-SLH

Refrigerated Display/Sushi Case, countertop, 59-1/10"W x 13-3/5"D x 11"H, front curved glass, (4) service side glass sliding doors, (4) solid food mount plates, LED lighting, stainless steel exterior, self-contained refrigeration on left, R600A Hydrocarbon refrigerant, cord, NEMA 5-15P, cUL, cETLus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Hoshizaki	1		Warranty: 1-Year parts & labor on entire machine
Hoshizaki	1		Warranty: 2-Year parts & labor on compressor, evaporator & air-cooled condenser
Hoshizaki	1		Warranty: 5-Year parts on compressor & air-cooled condenser
Hoshizaki	1		115v/60/1-ph 0.9 amps standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Cord & Plug		5-15P					
2	115	60	1				.9				



HNC Series

Stainless Steel Countertop Refrigerated Display Case with LED Lights



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

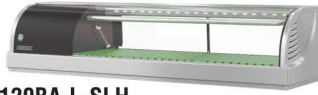
W x D x H

HNC-120BA-R(L)-SLH
47.2" x 13.6" x 11"

HNC-150BA-R(L)-SLH
59.1" x 13.6" x 11"

HNC-180BA-R(L)-SLH
70.9" x 13.6" x 11"

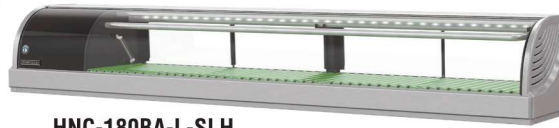
HNC-210BA-R(L)-SLH
82.7" x 13.6" x 11"



HNC-120BA-L-SLH



HNC-150BA-L-SLH



HNC-180BA-L-SLH



HNC-210BA-R-SLH

Features

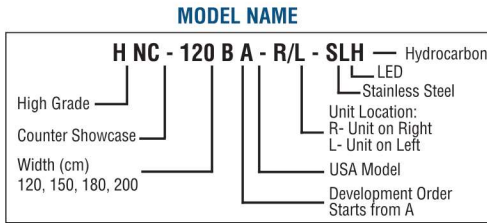
- ▶ LED lights create a perfectly illuminated display
- ▶ Elegant curved front glass design enhances product on display
- ▶ Condenser airflow comes in the back and out the side

- Large diameter 1 inch drains at front
- NSF approved thermometer
- Ceiling easier to clean
- Plate space on top of unit, 5.6 inches
- Larger front to back interior, 11 inches
- Interior floor has a radius at all four sides
- Self-contained refrigeration unit - easy to install
- Large diameter upper evaporator with tin plating
- Slightly taller doors with plastic seal at end, opposite of the handle
- Solid food plates with radius groove to fit sushi foods
- R600a Refrigerant

Refrigerated Display Case - Not for overnight storage

Warranty:

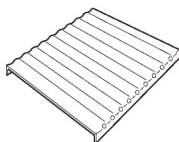
1 Year Parts & Labor on entire unit. 2 Year Parts & Labor on compressor, evaporator, air-cooled condenser. 5 Year Parts on Compressor; air-cooled condenser. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.



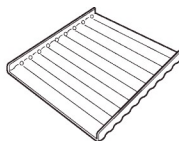
Condenser	Model	Interior Dimensions W x D x H	Net Capacity	Accessories Included (pieces)				Number of Rear Doors	Amperage	Voltage	Refrigerant Charge Amount	Shipping Weight	Shipping Dimensions W x D x H
				Food Mounts	Plug	Vinyl Hose	Joint						
Air	HNC-120BA-L(R)-SLH	33.3" x 11.3" x 6.2"	1.48ft ³	3	4	1	2	2	Rated: 0.9A Starting: 15A	115V/60/1	1.41 oz/40 g	104 lbs.	51.2" x 16.9" x 20.4"
Air	HNC-150BA-L(R)-SLH	45.1" x 11.3" x 6.2"	2.01ft ³	4	4	1	2	4	Rated: 0.9A Starting: 15A	115V/60/1	1.48 oz/42 g	126 lbs.	63" x 16.9" x 20.4"
Air	HNC-180BA-L(R)-SLH	56.9" x 11.3" x 6.2"	2.54ft ³	5	4	1	2	4	Rated: 1.1A Starting: 15A	115V/60/1	1.58 oz/45 g	139 lbs.	74.8" x 16.9" x 20.4"
Air	HNC-210BA-L(R)-SLH	68.7" x 11.3" x 6.2"	3.07ft ³	6	4	1	2	4	Rated: 1.1A Starting: 15A	115V/60/1	1.76 oz/50 g	157 lbs.	86.6" x 16.9" x 20.4"

Food Mounts

When food temperature is too low



For more intensive cooling



Operating Limits

- Ambient Temp Range 50°F - 80°F*
- Saturation Temp Approx. 39°F*
- * (Ambient Temp. 80°F, No Load)
- Voltage Variation ± 10% (Rated voltage)
- Refrigeration System Convection cooling
- Electrical Consumption 100W (HNC-120 and HNC-150)
130W (HNC-180 and HNC-210)
- Power Supply Capacity 0.47kVA (4.1A)

Service

- Allow 6" (15 cm) clearance between the condenser air inlet/outlet and the wall or other equipment for proper air circulation. The rear of the showcase should have enough space for a smooth operation of the power switch and for easy access to the louver and air filter. Open space is required at the top of the showcase.

Showcase Construction

- Exterior: Clear glass, ABS plastic, PVC plastic, Stainless Steel
- Interior: Clear glass, ABS plastic, Stainless Steel



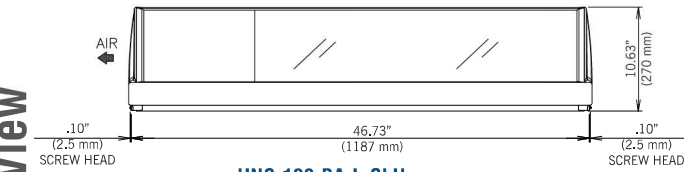
HNC Series

Stainless Steel Countertop Refrigerated Display Case with LED Lights

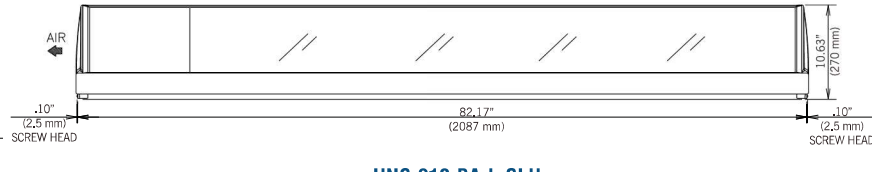


HNC Series
06/14/19
Item # 13545

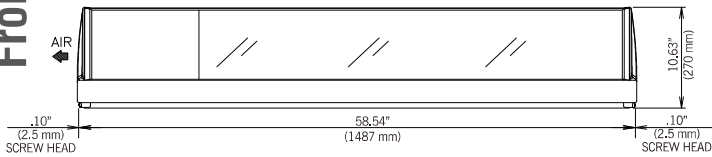
Front View



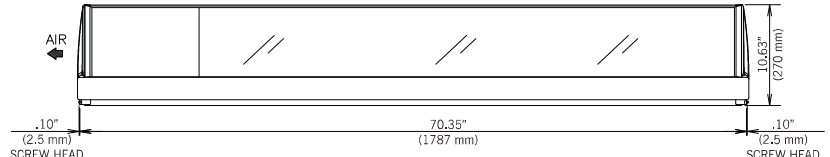
HNC-120-BA-L-SLH



HNC-210-BA-L-SLH

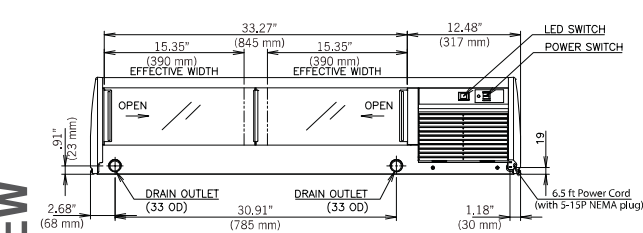


HNC-150-BA-L-SLH

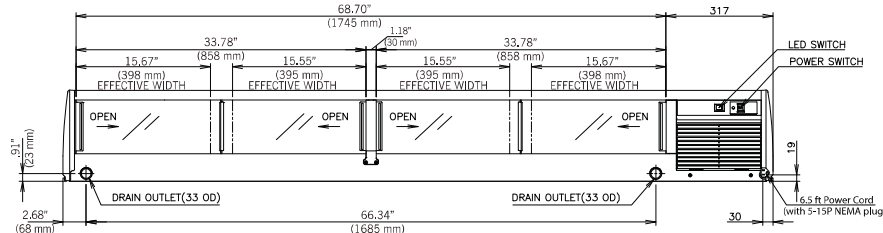


HNC-180-BA-L-SLH

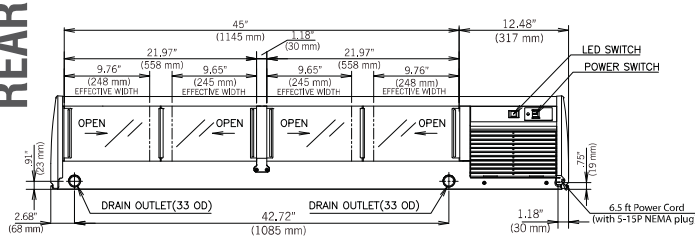
Rear View



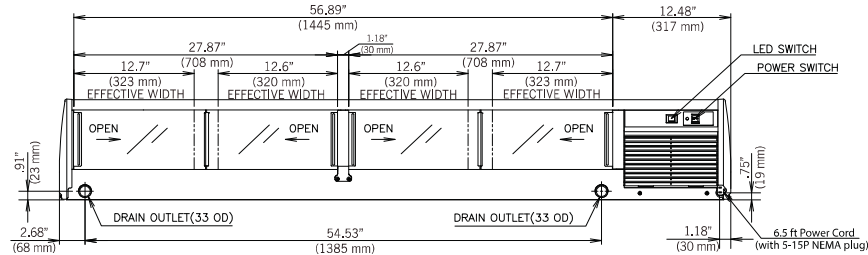
HNC-120-BA-L-SLH



HNC-210-BA-L-SLH

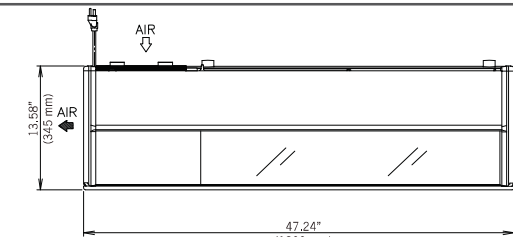


HNC-150-BA-L-SLH

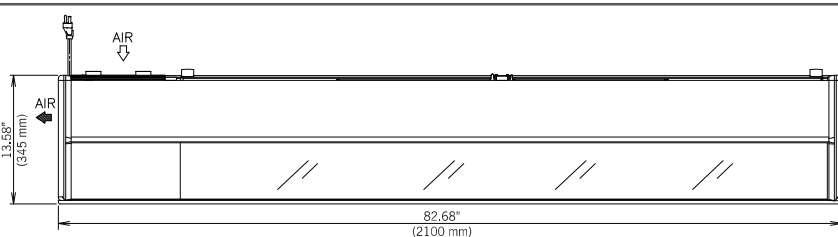


HNC-180-BA-L-SLH

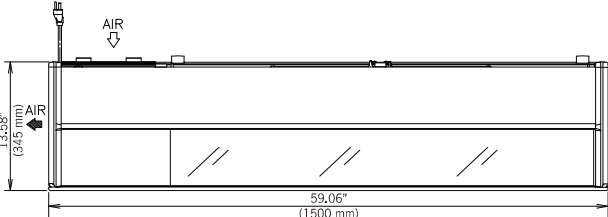
Plan View



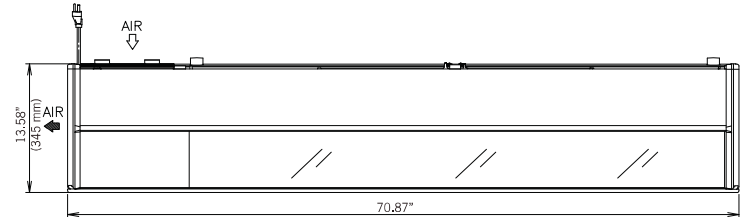
HNC-120-BA-L-SLH



HNC-210-BA-L-SLH

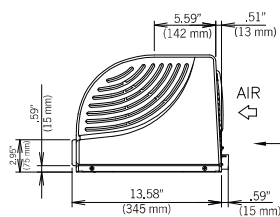


HNC-150-BA-L-SLH

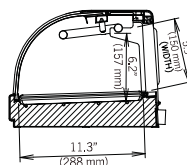


HNC-180-BA-L-SLH

Side View



All models side view





Restaurant & Store Equipment Co.

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Submittal Sheet

02/20/2020

ITEM# 92 - REACH-IN UNDERCOUNTER FREEZER (1 EA REQ'D)

True TUC-27F-HC

Undercounter Freezer, -10°F, (1) stainless steel door, (2) PVC coated adjustable wire shelves, stainless steel top, front & sides, clear coated aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.3 amps, NEMA 5-15P, cULus, UP EPH Classified, CE, Made in USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	2.3		1/4		15.0

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	Location: _____	SIS #
	Item #: _____ Qty: _____	
Model #: _____		

Model:
TUC-27F-HC

Undercounter:
Solid Door Freezer with Hydrocarbon Refrigerant



- ### TUC-27F-HC
- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
 - ▶ 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.
 - ▶ 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).
 - ▶ Energy Efficient, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
 - ▶ All 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.
 - ▶ Front breathing.
 - ▶ Heavy duty PVC coated wire shelves.
 - ▶ Automatic defrost system time-initiated, time-terminated.
 - ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

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)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TUC-27F-HC	1	2	27 ⁵ / ₈	30 ¹ / ₈	29 ³ / ₄	1/4	115/60/1 230-240/50/1	2.3 1.3	5-15P ▲	7 2.13	190 87
			702	766	756						

† Depth does not include 1" (26 mm) for rear bumpers.
 * Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs. ▲ Plug type varies by country.

      	APPROVALS:	AVAILABLE AT:
10/17 Printed in U.S.A.		

Model:
TUC-27F-HC

Undercounter:
Solid Door Freezer with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

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 -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- 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 in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

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).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 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 gaskets 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.



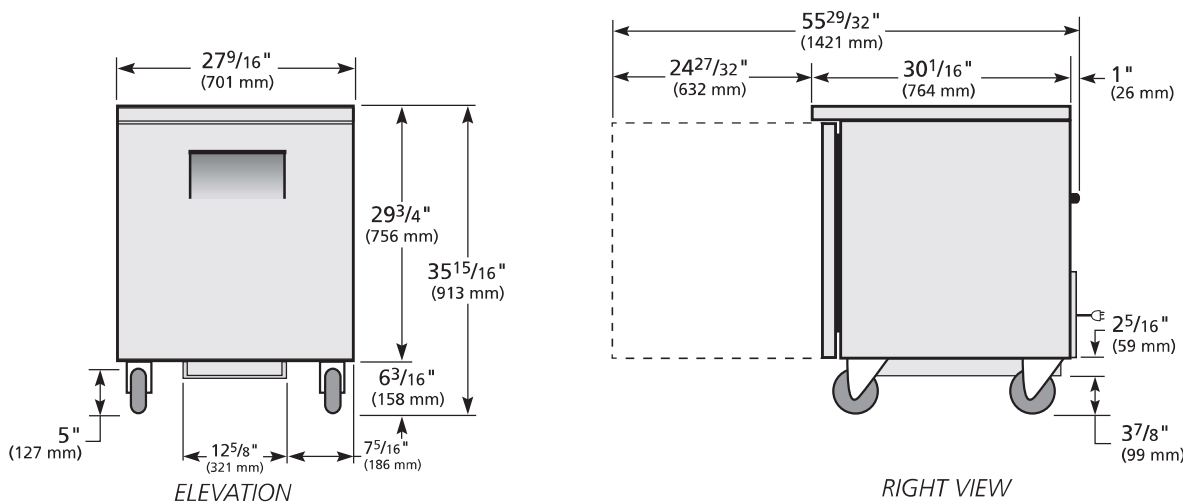
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel lock (factory installed).
- Single overshelf.
- Double overshelf.
- Stacking collar.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- 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-27F-HC	TFQY01E	TFQY01S	TFQY01P	TFQY013	

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

TRUE FOOD SERVICE EQUIPMENT

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.truefmfg.com



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Submittal Sheet

02/20/2020

ITEM# 94 - HAND SINK (1 EA REQ'D)

Advance Tabco 7-PS-60

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, with splash mounted gooseneck faucet, basket drain, wall bracket, NSF, cCSAus

The spec sheet for this item can be viewed on item 03)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" OC, splash mount



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ITEM# 95 - WIRE SHELVING (4 EA REQ'D)

Centaur C1842C

Super Erecta® Shelf, wire, 42"W x 18"D, Bright (zinc) finish, plastic split sleeves are included in each carton, NSF
 The spec sheet for this item can be viewed on item 50)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	4	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



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ITEM# 96 - SHELVING, WIRE (4 REQ'D)

Centaur 1436BR

Shelving, Wire



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ITEM# 96 - WIRE SHELVING (4 EA REQ'D)

Centaur C1436C

Centaur® Shelving C Series Shelving, wire, 36"W x 14"D, chrome plated finish, NSF

The spec sheet for this item can be viewed on item 02)

ACCESSORIES

Mfr	Qty	Model	Spec
Centaur	4	C86C	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal 3 epoxy coated corrosion-resistant finish with Microban® antimicrobial protection



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ITEM# 100 - HOOD INSTALLATION (1 EA REQ'D)

Resco INSTALLATION

Hang Hoods (Mechanical by others)



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ITEM# 100 - WALK-IN INSTALLATION (1 EA REQ'D)

Resco INSTALLATION

Assembly of Walk-In Box

Assembly of Walk-In Box, Drain Lines & Heat Tape



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ITEM# 100 - EQUIPMENT INSTALLATION (1 EA REQ'D)

Resco INSTALLATION

Installation of Equipment



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ITEM# 101 - CLOSURE PANELS (3 REQ'D)

Custom CLOSURE PANELS

Provide hood closures



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02/20/2020

ITEM# 102 - WALL FLASHING (2 REQ'D)

Custom WALL FLASHING

Provide & install flashing and cornerguards