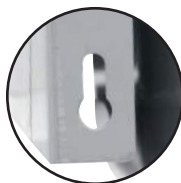




Keyhole Bracket for easier installation and greater stability.



STAINLESS STEEL HAND SINKS ELECTRONIC OPERATED FAUCETS

Conforms To NSF 61/9 Lead Free Requirements



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



7-PS-51



7-PS-61



7-PS-81



7-PS-91

FEATURES:

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

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

"Hands Free" Electronic Faucet makes use of infrared technology to sense the user's presence and immediately turn on water supply that is pre-mixed to desired temp.

Standard Electronic gooseneck faucet is splash mounted and comes complete with AC/DC control module, sensor, 4 "AA" batteries and spout.

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

Keyhole wall mount bracket.

Stainless steel basket drain 1 1/2" IPS.

Specific Features:

7-PS-51 & 7-PS-81 lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2".

7-PS-81 towel dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid Soap dispenser.

7-PS-91 pedestal skirt.

CONSTRUCTION:

All TIG welded.

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

Die formed Countertop Edge with a 3/8" No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Electronic Faucet solid brass, chrome plated.

Wall mounting bracket is stainless steel and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Electronic faucet is 1/2" male IPS thread.

K-175 Replacement Electronic Operated Faucet.

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.



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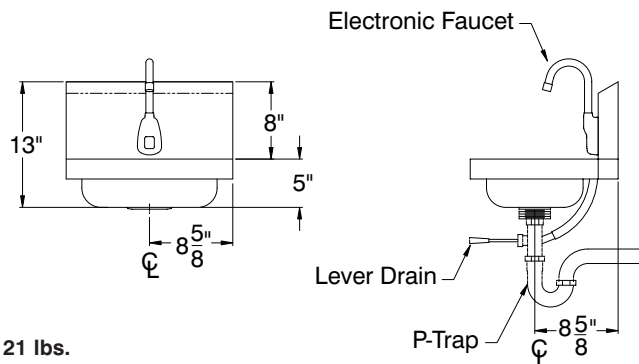
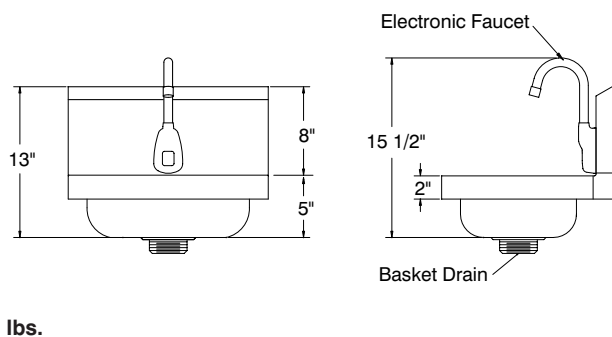
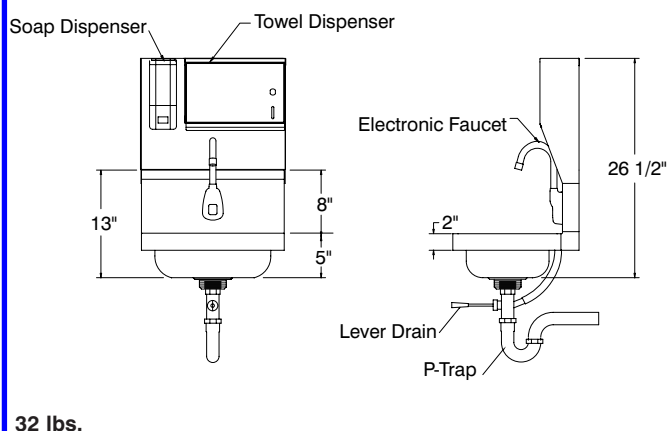
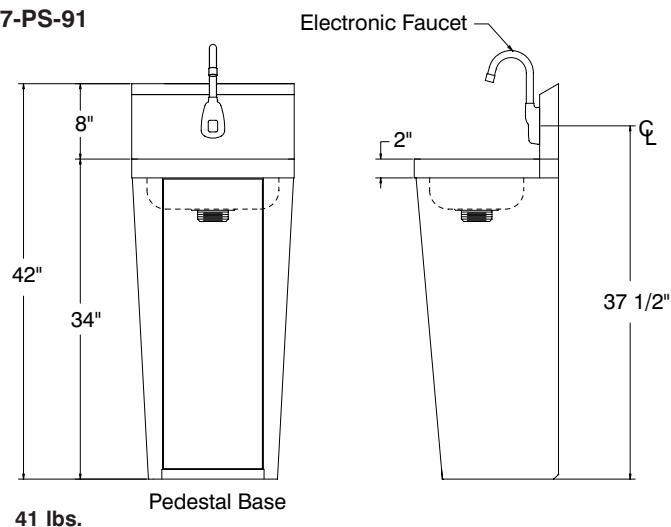
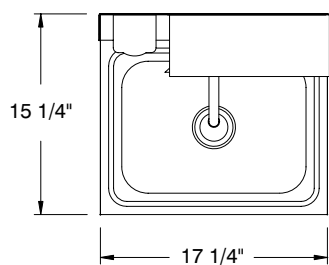
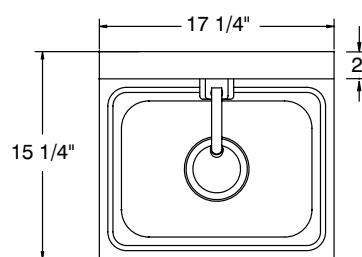
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DIMENSIONS and SPECIFICATIONSTOL Overall: $\pm .500"$ Interior: $\pm .250"$

FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

7-PS-51**7-PS-61****7-PS-81****7-PS-91****TOP VIEW for 7-PS-81****TOP VIEW for 7-PS-61,
7-PS-81 & 7-PS-91****Sink Bowl 10" x 14" x 5"**

**FEATURES:**

Shields surround work area from splashes and prevents cross-contamination.

Available as 7-3/4" and 12" high.

Welded Side Splashes

Available as 7-3/4", 12" & 24" high.

Factory installed only.**Bolt-on Single Panel Side Splash**

Available as 7-3/4" and 12" high.

Includes holes only. Hardware not included.

CONSTRUCTION:

Welded Side Splashes (factory installed) are spot welded and polished to a satin finish.

Bolt-on Side Splashes (field installation) require drilling holes in hand sink to match holes in side splash. Mounting hardware is not included.



24" Side Splashes With
Included Back Panel Shown
Factory Installed Only



Single Sided
7-3/4" Side Splash Shown
Factory Installed Only



Double Sided Bolt-On
7-3/4" Side Splashes Shown
Hardware Not Included

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

WELDED**One Side Splash****Two Side Splashes**

	Model #	Approx. Weight	Approx. Cu. Ft.	Model #	Approx. Weight	Approx. Cu. Ft.	O.A. Splash Size W x H	Description
7-3/4" High Welded Side Splashes	7-PS-16	5 lbs.	1	7-PS-17	12 lbs.	1	15-1/4" x 9-3/4"	For 10" x 14" Bowls w/ Splash Mt. Faucets
	7-PS-16A	5 lbs.	1	7-PS-17A	12 lbs.	1	16-1/8" x 9-3/4"	For 9" x 9" Bowls
	7-PS-16B	5 lbs.	1	7-PS-17B	13 lbs.	1	17-1/8" x 9-3/4"	For 10" x 14" Bowls w/ Deck Mt. Faucets
	7-PS-16C	7 lbs.	1	7-PS-17C	15 lbs.	1	21-3/4" x 9-3/4"	For 16" x 20" Bowls
	7-PS-16D	8 lbs.	1	7-PS-17D	16 lbs.	1	23-3/8" x 9-3/4"	For Handicapped Hand Sinks
	7-PS-16E	6 lbs.	1	7-PS-17E	14 lbs.	1	19-5/8" x 9-3/4"	For 14" (F/B) x 16" Bowls
	7-PS-16F	6 lbs.	1	7-PS-17F	14 lbs.	1	21-1/8" x 9-3/4"	For 16" (F/B) x 14" Bowls
12" High Welded Side Splashes	7-PS-11	6 lbs.	1	7-PS-15	14 lbs.	1	15-1/4" x 14"	For 10" x 14" Bowls w/ Splash Mt. Faucets
	7-PS-11A	6 lbs.	1	7-PS-15A	14 lbs.	1	16-1/8" x 14"	For 9" x 9" Bowls
	7-PS-11B	6 lbs.	1	7-PS-15B	14 lbs.	1	17-1/8" x 14"	For 10" x 14" Bowls w/ Deck Mt. Faucets
	7-PS-11C	8 lbs.	1	7-PS-15C	18 lbs.	1	21-3/4" x 14"	For 16" x 20" Bowls
	7-PS-11D	9 lbs.	1	7-PS-15D	20 lbs.	1	23-3/8" x 14"	For Handicapped Hand Sinks
	7-PS-11E	7 lbs.	1	7-PS-15E	16 lbs.	1	19-5/8" x 14"	For 14" (F/B) x 16" Bowls
	7-PS-11F	8 lbs.	1	7-PS-15F	18 lbs.	1	21-1/8" x 14"	For 16" (F/B) x 14" Bowls
24" High Welded Side Splashes	NOTE: 24" High Side Splashes Include A Rear Panel That Matches The Height Of The Side Panels. (Only Available As Two Side Design, Single Side Not Offered)			7-PS-28	28 lbs.	1	15-1/4" x 26"	For 10" x 14" Bowls w/ Splash Mt. Faucets
				7-PS-28A	28 lbs.	1	16-1/8" x 26"	For 9" x 9" Bowls
				7-PS-28B	28 lbs.	1	17-1/8" x 26"	For 10" x 14" Bowls w/ Deck Mt. Faucets
				7-PS-28C	36 lbs.	1	21-3/4" x 26"	For 16" x 20" Bowls
				7-PS-28D	40 lbs.	1	23-3/8" x 26"	For Handicapped Hand Sinks
				7-PS-28E	32 lbs.	1	19-5/8" x 26"	For 14" (F/B) x 16" Bowls
				7-PS-28F	36 lbs.	1	21-1/8" x 26"	For 16" (F/B) x 14" Bowls

BOLT-ON

Hardware Not Included

7-3/4" High**12" High**

Model #	O.A. Splash Size W x H	Approx. Weight	Approx. Cu. Ft.	Model #	O.A. Splash Size W x H	Approx. Weight	Approx. Cu. Ft.	Description
7-PS-27	15-1/4" x 10"	5 lbs.	1	7-PS-13	15-1/4" x 14"	6 lbs.	1	For 10" x 14" Bowls w/ Splash Mt. Faucets
7-PS-27A	16-1/8" x 10"	6 lbs.	1	7-PS-13A	16-1/8" x 14"	7 lbs.	1	For 9" x 9" Bowls
7-PS-27B	17-1/8" x 10"	6 lbs.	1	7-PS-13B	17-1/8" x 14"	7 lbs.	1	For 10" x 14" Bowls w/ Deck Mt. Faucets
7-PS-27C	21-3/4" x 10"	6 lbs.	1	7-PS-13C	21-3/4" x 14"	7 lbs.	1	For 16" x 20" Bowls
7-PS-27D	23-3/8" x 10"	7 lbs.	1	7-PS-13D	23-3/8" x 14"	8 lbs.	1	For Handicapped Hand Sinks
7-PS-27E	19-5/8" x 10"	7 lbs.	1	7-PS-13E	19-5/8" x 14"	8 lbs.	1	For 14" (F/B) x 16" Bowls
7-PS-27F	21-1/8" x 10"	7 lbs.	1	7-PS-13F	21-1/8" x 14"	8 lbs.	1	For 16" (F/B) x 14" Bowls



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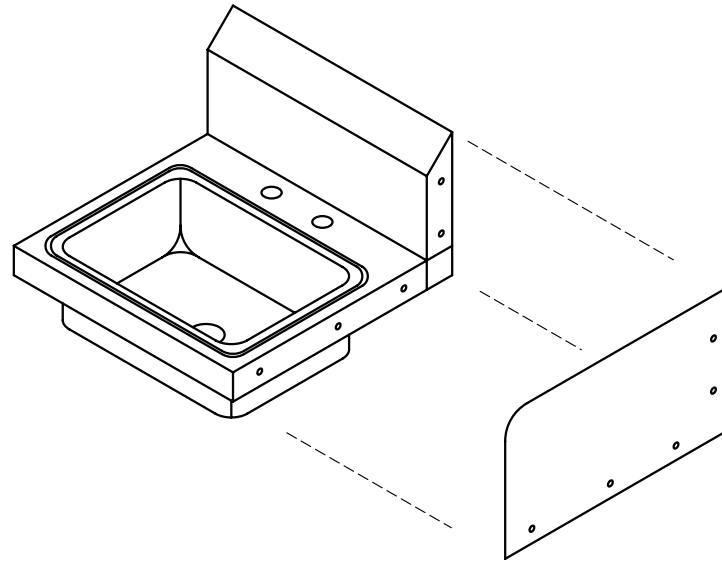
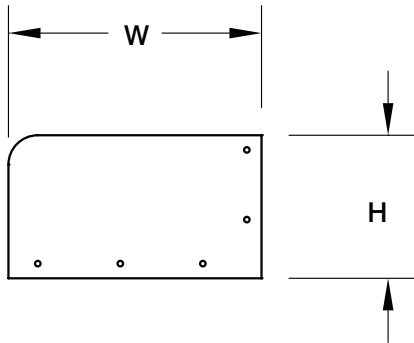
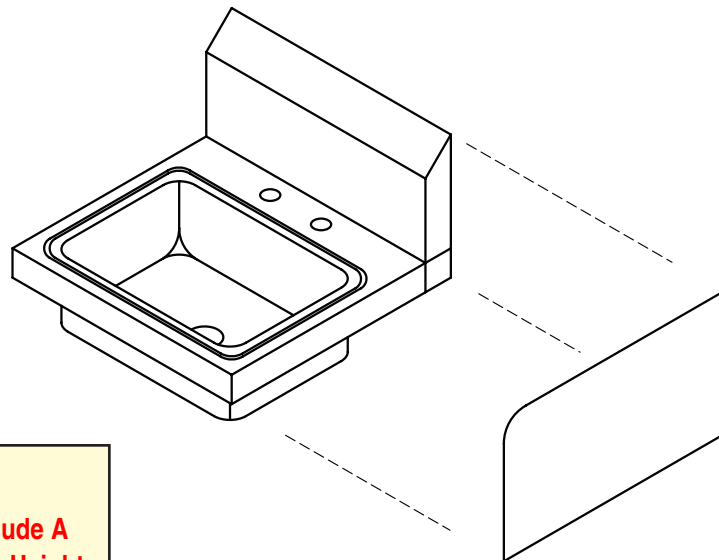
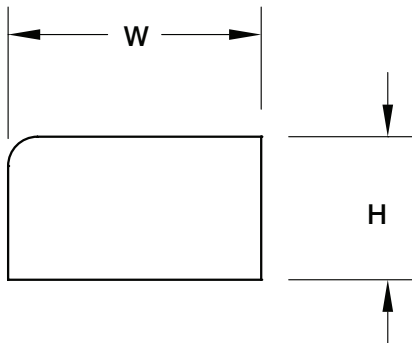
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DIMENSIONS and SPECIFICATIONSTOL $\pm .500''$

ALL DIMENSIONS ARE TYPICAL

BOLT-ON SIDE SPLASHES (Hardware Not Included)**WELDED SIDE SPLASHES** (Factory Installed Only)**NOTE:**

24" High Side Splashes Include A
Rear Panel That Matches The Height
Of The Side Panels And Is To Be
Secured To The Rear Wall.

Rear Panel Mounting Holes Are
Provided. (Hardware Not Included).



**93 & 9 SERIES**Welded Side
Cross-Bracing**94 SERIES**Welded Side & Adjustable
Front & Rear Cross-Bracing**YES! It's SeaLess!****FEATURES:**

Tile edge for ease of installation.

One piece **Deep Drawn** sink bowls with integral drainboards with splash.

All sink bowls have a large liberal 3" radius.

Placement of the welded leg assembly ensures stability and furnishes direct support of the column load requirement for the entire sink unit.

"94" Series is supplied with adjustable front and rear cross brace featuring leg casting to secure left to right cross bracing.

STAINLESS STEEL

REGALINE SINKS**Two Compartment - Two Drainboards**

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

Recessed Bowl Surface
Accommodates
Poly-Vance Cutting Boards
& Sink Covers**CONSTRUCTION:**

All TIG welded.

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

Gussets welded to a die-embossed reinforcing channel.

MATERIALS:

Spec-Line (94 Series):	14 gauge type 304 stainless steel
	11" High Splash.
Standard (93 Series):	16 gauge type 304 stainless steel
	8" High Splash.
Super Saver (9 Series):	18 gauge type 304 stainless steel
	8" High Splash.

- LEGS:**
- 1 5/8" diameter tubular stainless steel.
 - Stainless steel gussets & channels.
 - Stainless Steel 1" adjustable bullet feet.

Bowl Size	O.A. Length	DRBD. Size	SPEC-LINE 94 Series		STANDARD 93 Series		SUPER SAVER 9 Series		Cu. Ft.
			Model #	WT.	Model #	WT.	Model #	WT.	
16" x 20"	72"	18"	14 Ga. 304 S/S 14" Water Level		16 Ga. 304 S/S 12" Water Level		18 Ga. 304 S/S 12" Water Level		
	85"	24"	94-2-36-18RL	141 lbs.	93-2-36-18RL	118 lbs.	9-2-36-18RL	100 lbs.	40
	85"	24"	94-2-36-24RL	156 lbs.	93-2-36-24RL	130 lbs.	9-2-36-24RL	110 lbs.	46
20" x 20"	109"	36"*	94-2-36-36RL	212 lbs.	93-2-36-36RL	169 lbs.	9-2-36-36RL	144 lbs.	58
	81"	18"	94-22-40-18RL	176 lbs.	93-22-40-18RL	147 lbs.	9-22-40-18RL	125 lbs.	44
	93"	24"	94-22-40-24RL	220 lbs.	93-22-40-24RL	184 lbs.	9-22-40-24RL	162 lbs.	50
18" x 24"	117"	36"*	94-22-40-36RL	273 lbs.	93-22-40-36RL	237 lbs.	9-22-40-36RL	215 lbs.	72
	77"	18"	94-62-36-18RL	247 lbs.	93-62-36-18RL	206 lbs.	9-62-36-18RL	181 lbs.	50
	89"	24"	94-62-36-24RL	277 lbs.	93-62-36-24RL	241 lbs.	9-62-36-24RL	226 lbs.	58
24" x 24"	113"	36"*	94-62-36-36RL	341 lbs.	93-62-36-36RL	297 lbs.	9-62-36-36RL	271 lbs.	96
	101"	24"	94-42-48-24RL	339 lbs.	93-42-48-24RL	295 lbs.	9-42-48-24RL	259 lbs.	65
	125"	36"*	94-42-48-36RL	391 lbs.	93-42-48-36RL	339 lbs.	9-42-48-36RL	314 lbs.	96
20" x 28"	81"	18"	94-82-40-18RL	251 lbs.	93-82-40-18RL	219 lbs.	9-82-40-18RL	194 lbs.	64
	93"	24"	94-82-40-24RL	294 lbs.	93-82-40-24RL	253 lbs.	9-82-40-24RL	228 lbs.	73
	117"	36"*	94-82-40-36RL	333 lbs.	93-82-40-36RL	287 lbs.	9-82-40-36RL	261 lbs.	96
* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.			14" Water Level 17" Flood Level		12" Water Level 15" Flood Level		12" Water Level 15" Flood Level		

Weights & Cubes Are Approximate

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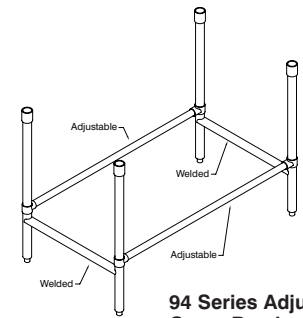
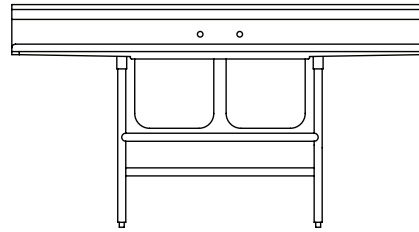
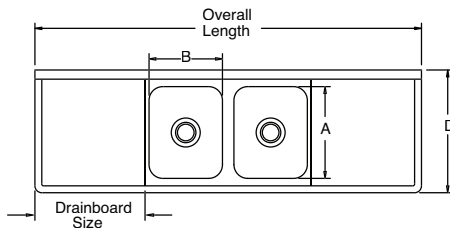
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DIMENSIONS and SPECIFICATIONS

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

ALL DIMENSIONS ARE TYPICAL

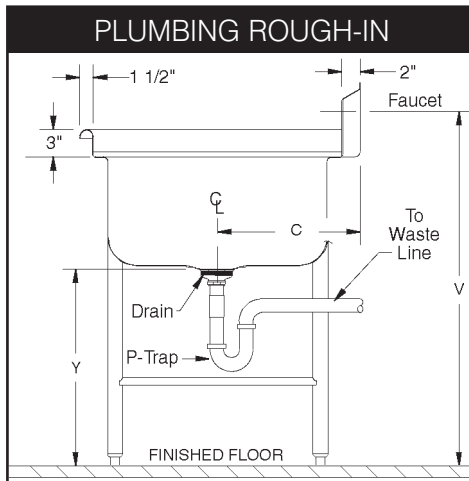


94 Series Adjustable Cross Bracing

DESCRIPTION

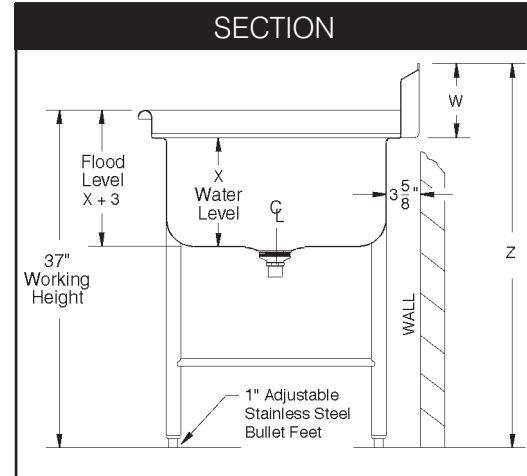
BOWL (SIZE)	Overall Length	DRBD (SIZE)	Recommended Use	A	B	C	D	94 SERIES					9 & 93 SERIES				
								V	W	X	Y	Z	V	W	X	Y	Z
16x20	72"	18"	DISH SINKS	20"	16"	13 5/8"	27"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	85"	24"															
	109"	*36"															
20x20	81"	18"	DISH & POT SINKS	20"	20"	13 5/8"	27"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	93"	24"															
	117"	*36"															
18x24	77"	18"	POT & PAN SINKS	24"	18"	15 5/8"	31"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	89"	24"															
	113"	*36"															
24x24	101"	24"	POT SINKS	24"	24"	15 5/8"	31"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	125"	*36"															
20x28	81"	18"	PAN SINKS	28"	20"	17 5/8"	35"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	93"	24"															
	117"	*36"															

* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.

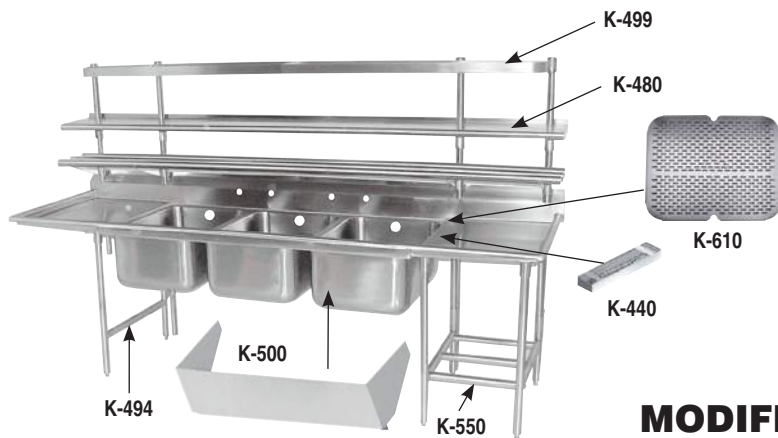


MECHANICAL:

- 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.



SINK MODIFICATIONS & ACCESSORIES



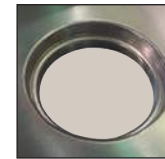
K-37
Anti-Siphon
Vacuum
Breaker Holes



K-72
Leg-To-Wall
Brace



K-460A
Disposal
Cone w/
Control
Bracket &
Faucet Holes



K-461A
Install Collar
w/ Control Bracket

MODIFICATIONS

K-4	Support Bracket for Lever Waste Drain Handle
K-23	Welded Set-Up/Crated
K-24	Shell Crating
K-37	Anti-Siphon Vacuum Breaker Holes
K-57	Welded field Joint (<i>Welded in field by others</i>)
K-76	Paint on Sound Deadening
K-77	Splash Cutout (Pipe Chase)
K-106	Mirror Highlite Edge for Sink
K-440	Waste Trough with 2" deep removable basket
K-447	High Backsplash up to 18"
K-448	High Backsplash up to 13"
K-450	Extra Drainboard
K-451	Drainboard Corner Turn
K-452	Control Bracket 8" x 12"
K-452S	Splash Mounted Control Bracket 8" x 12"
K-453	Control Bracket 14" x 16"
K-453S	Splash Mounted Control Bracket 14" x 16"
K-454	Sidesplash
K-456	Scrap Block Installed
K-460	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes (<i>Cone supplied by others</i>)
K-460A	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes (<i>Cone supplied by others</i>)

K-461	Install Collar with 8" x 12" control bracket (<i>Collar by others</i>)
K-461A	Install Collar with 14" x 16" control bracket (<i>Collar by others</i>)
K-470	Modify Bowl Depth
K-472	Faucet Hole Revision
K-473	Working Height Revision
K-476	Punch for Over Flow Holes (<i>Holes Only. N/C when ordering K-15</i>)
K-479	Undershelf Under Drainboard
K-480	Stainless Steel 12" Wide Shelf (<i>min. of 3 ft.</i>)
K-480A	Stainless Steel 15" Wide Shelf (<i>min. of 3 ft.</i>)
K-490	Provision for Pot Washer (<i>For "Wells-PW-106" only</i>)
K-491	Provision for Hatco Heater
K-495	Turn Down Backsplash (<i>Includes 2 Brackets. See K-397 Add'l Sets</i>)
K-498	Tubular Overshelf 12" wide (Min. 3 Ft.)
K-499	Stainless Steel Pot Rack
K-500	Stainless Steel Apron to Cover Sink Bowls
K-500A	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
K-508	Special Sizing Charge (Larger size cut down to smaller size)
K-508A	Special Modification Charge
K-510	Prepare Sink for Undercounter Dishwasher (<i>24" drainboard or larger</i>)
K-520	Poly Board/Stainless Steel Cover Holder
K-550	Stainless Steel Tubular Rack Storage

ACCESSORIES

K-30	Faucet Wall Mounting Bracket
K-72	Leg To Wall Brace
K-350	Residential Finish & Packaging
K-397	Wall Brackets for Sink (<i>Brackets Included with K-495</i>)
K-457	Replacement Rubber Scrap Block (<i>See K-456 for install cost</i>)
K-474	16 ga., '304' Series S/S Leg with S/S Foot
K-475	S/S Legs with S/S Foot
K-478	Stainless Steel Bullet Foot
K-488	Flanged S/S Bullet Foot
K-493	16 ga., '304' Series S/S Welded Leg Assembly with S/S Feet
K-494	S/S Welded Leg Assembly with S/S Feet
K-497	Galv. Welded Leg Assembly with Plastic Feet
K-497A	Galv. Individual Legs with Plastic Feet
K-496	Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet (<i>For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors</i>)
K-610	Perforated Stainless Steel Sink Grid (<i>Specify Bowl Size</i>)

SINK COVERS

Choose Model # & Add The Proper Letter In Place Of The Underscore (_). Example: K-2A or FC-455H				
Bowl Size	FOR DEEP DRAWN BOWLS		FOR FABRICATED BOWLS	
	Poly Covers Model K-2_	S/S Covers Model K-455_	Poly Covers Model K-2_	S/S Covers Model FC-455_
16" x 20"	C	C	CF	C
20" x 20"	E	E	EF	E
24" x 24"	F	F	FF	F
10" x 14"	A	A	AF	A
20" x 28"	G	G	GF	G
14" x 16"	B	B	BF	B
18" x 24"	D	D	DF	D
18" x 18"	Not Available	Not Available	JF	J
20" x 24"	Not Available	Not Available	PF	P
24" x 36"	Not Available	Not Available	RF	R
20" x 30"	Not Available	Not Available	SF	S
24" x 30"	Not Available	Not Available	TF	T
15" x 15"	Not Available	Not Available	MF	M
14" x 14"	H	H	HF	H
12" x 20"	I	I	IF	I

Custom Covers Available. Consult Factory.



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T&S BRASS AND BRONZE WORKS, INC.

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

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

Model No.

B-0526-5

Item No.

This Space for Architect/Engineer Approval

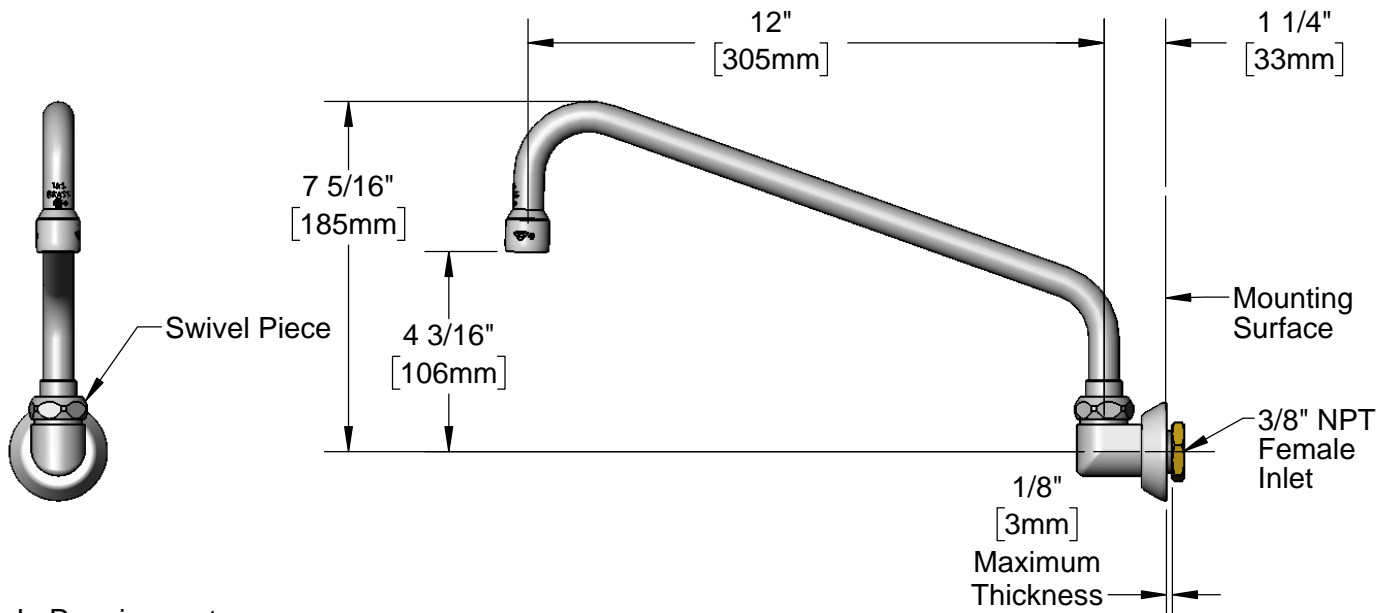
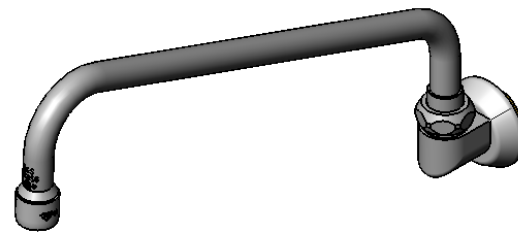
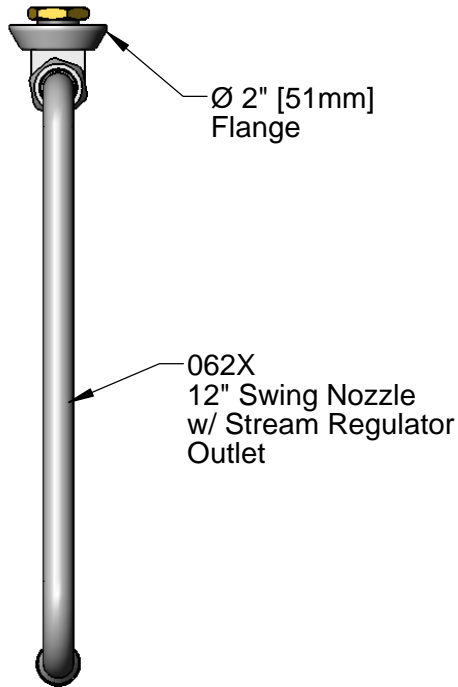
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____


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

Product Specifications:

 Wall Mount Dummy 12" Swing Nozzle w/ Stream Regulator Outlet &
 3/8" 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

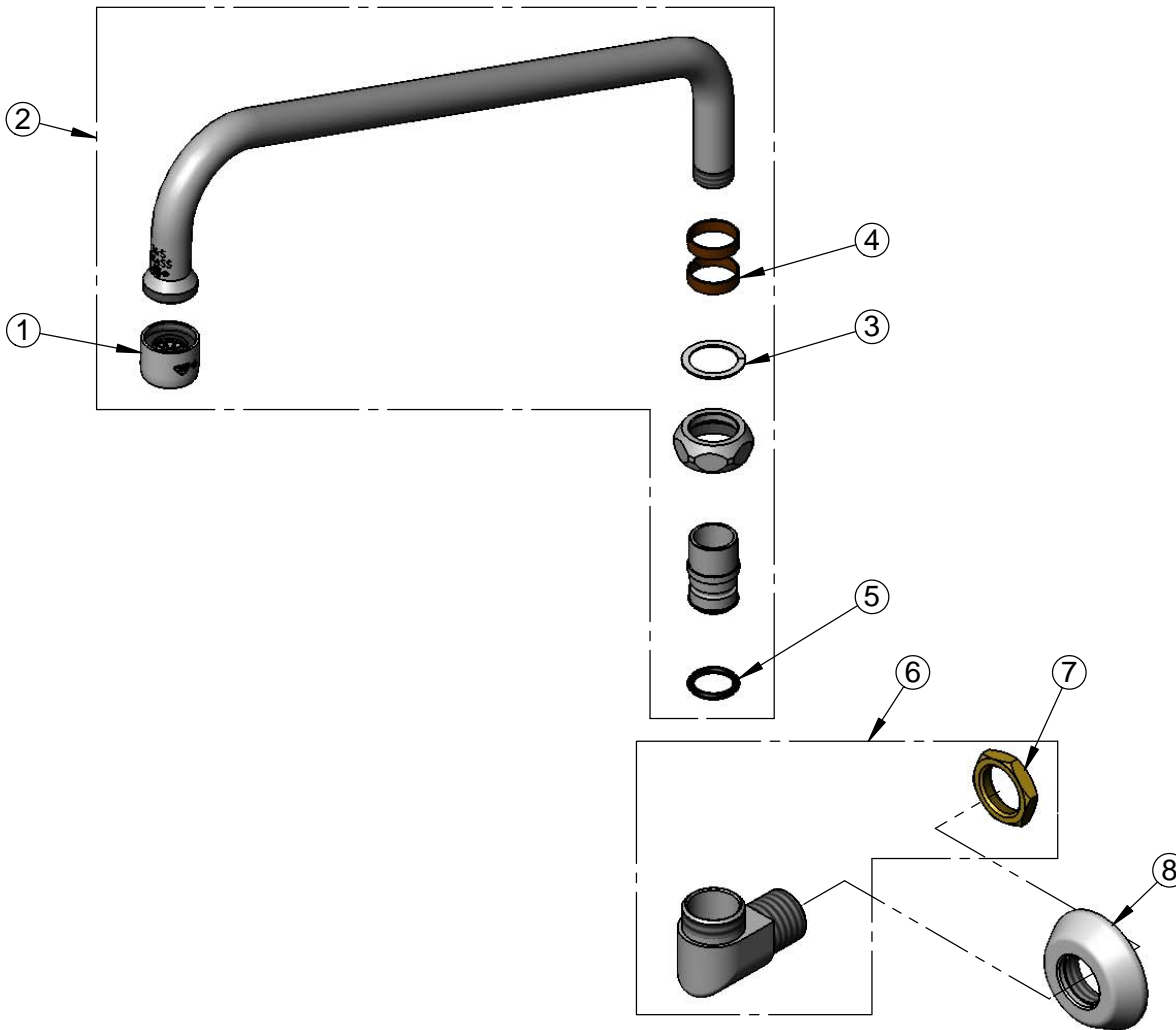
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0526-5

Item No.

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	B-1912-01	Elbow & Shank Nut, Swivel Outlet
7	000713-20	Lock Nut
8	000023-40	Adjustable Wall Flange


Product Specifications:

Wall Mount Dummy 12" Swing Nozzle w/ Stream Regulator Outlet & 3/8" 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

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

Model No.

B-0502-SL

Item No.

This Space for Architect/Engineer Approval

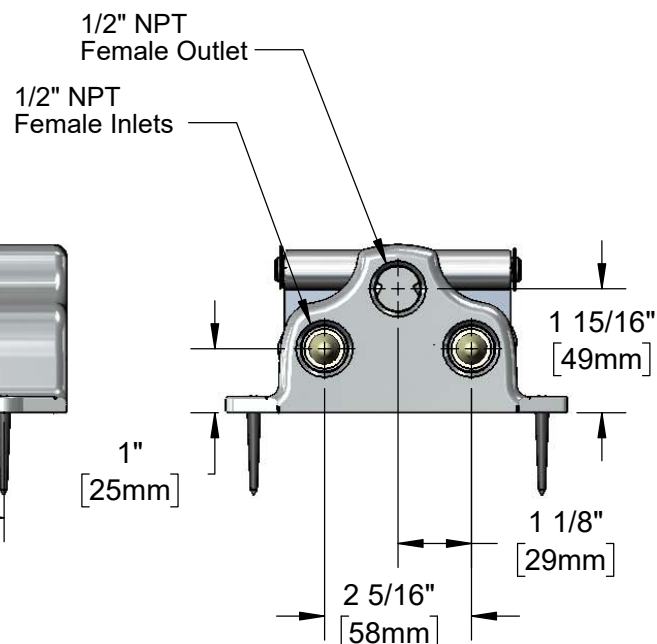
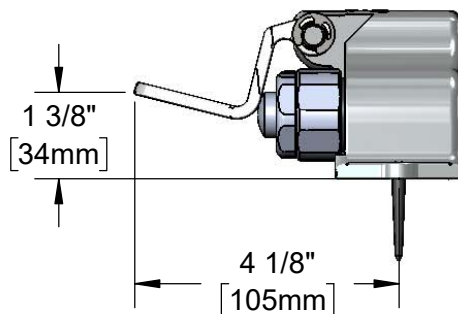
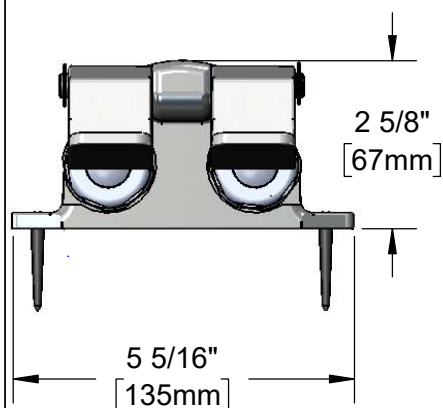
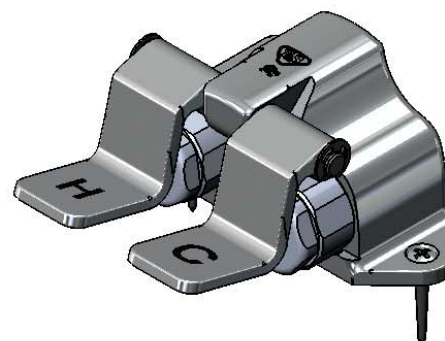
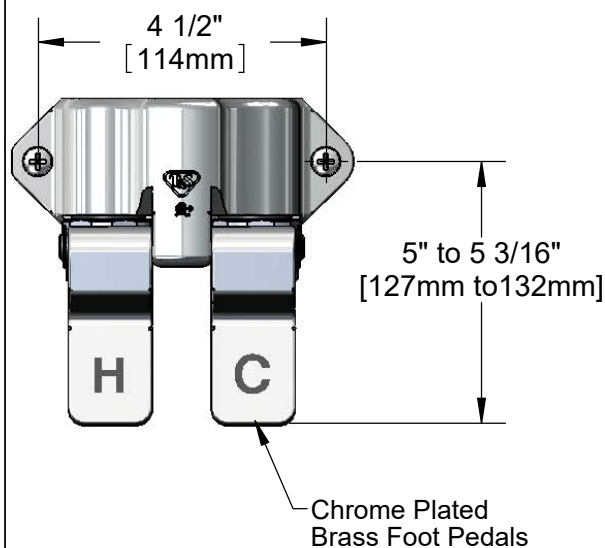
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:

Slow Close Double Pedal Valve, 1/2" NPT Female Inlets & Outlet

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

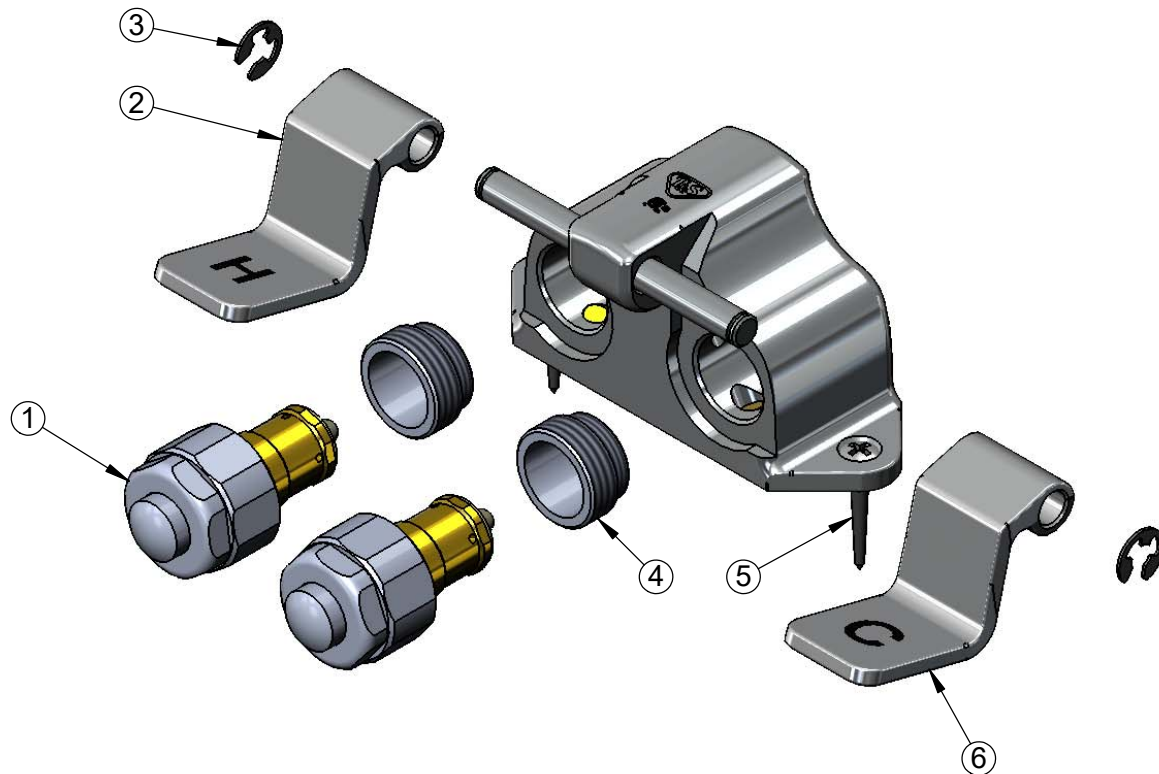
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0502-SL

Item No.

ITEM	PART NO.	DESCRIPTION
1	011399-40	Slow Close Ctg.
2	000092-25	Hot Pedal
3	012512-45	E-Clip Retaining Ring
4	011320-25	Adapter
5	000915-45	Mounting Screw
6	000091-25	Cold Pedal



Product Specifications:

Slow Close Double Pedal Valve, 1/2" NPT Female Inlets & Outlet

Product Compliance:

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



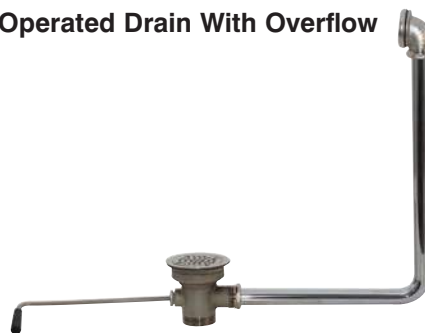
SINK DRAINS & ACCESSORIES

Twist Handle Operated Drain



K-5

Twist Handle Operated Drain With Overflow



K-15

Lever Operated Drains For Hand Sinks

with Overflow



K-26

No Overflow



K-67

SPEC-LINE Twist Handle Operated Drain
All Stainless Steel



K-40

3-1/2" Basket Drain



K-6

Replacement Drain Basket For K-6



K-310

2" Drain with
Strainer Plate



K-63

Twist Drain Support Bracket



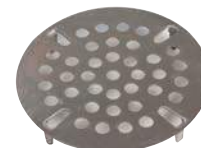
K-4

Replacement Strainer
For 3-1/2" Drains



K-410

Replacement Strainer
For 2" Drains



K-411



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

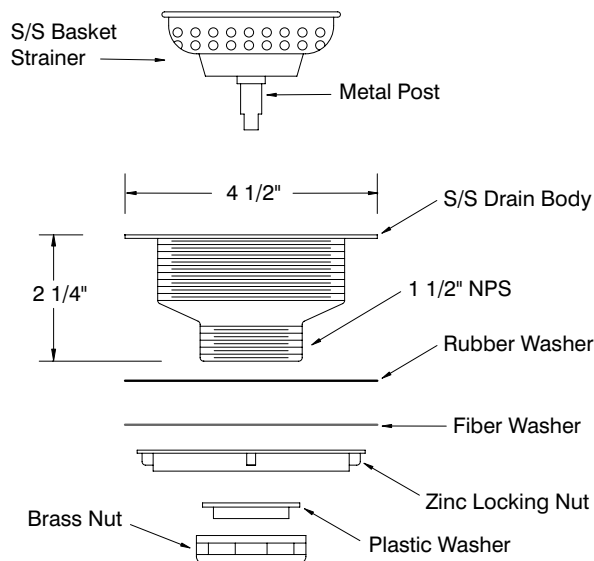
For Smart Fabrication™ Quotes:

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

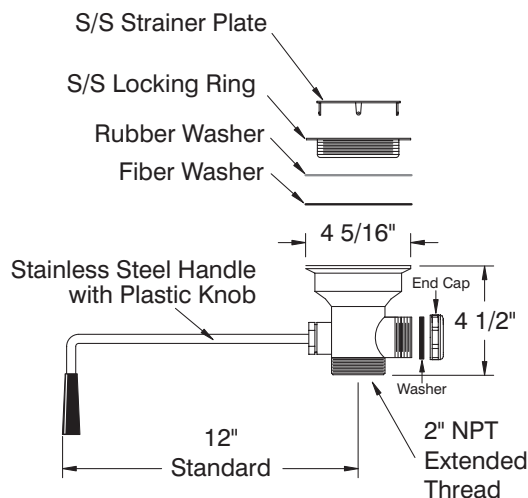
DIMENSIONS and SPECIFICATIONS

TOL $\pm .125"$

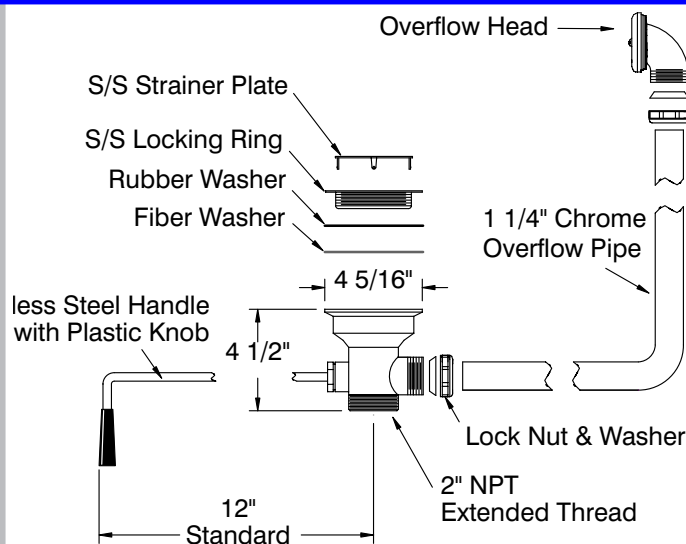
ALL DIMENSIONS ARE TYPICAL



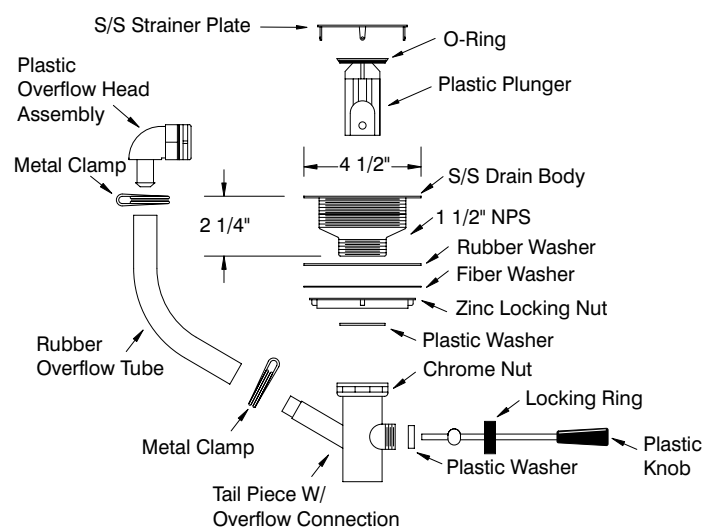
K-6



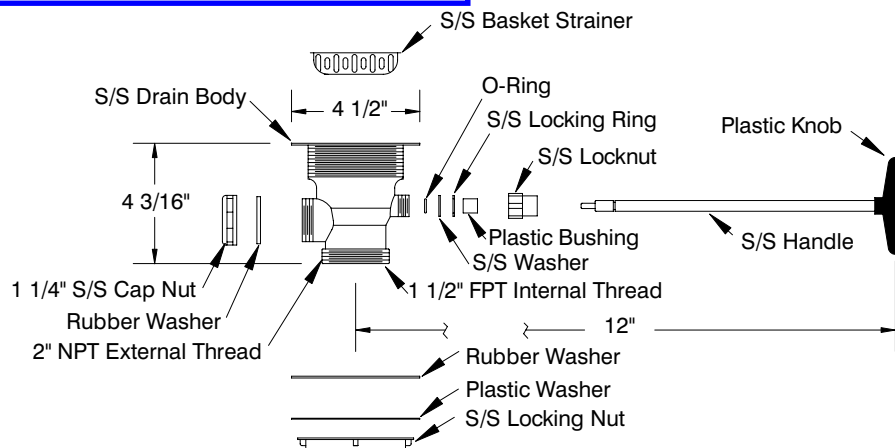
K-5



K-15

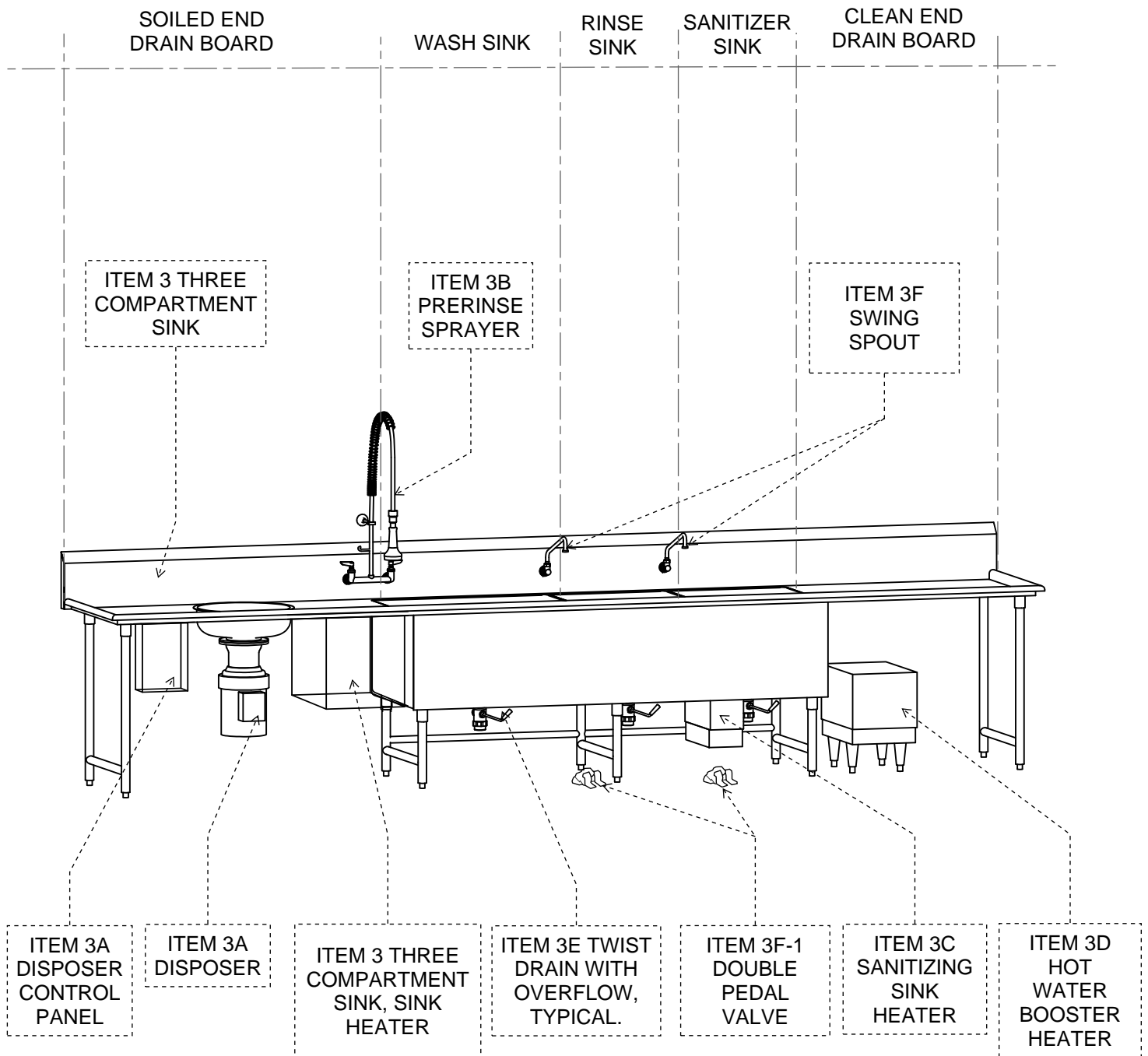


K-26 & K-67 For Hand Sinks (K-67 Excludes Overflow)



K-40





Quantity _____

C.S.I. Section 114000



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

TURBOWASH II



STANDARD FEATURES

- Type 300 series stainless steel construction
- 14 gauge stainless tanks and drain boards
- 11" high x 2½" deep back splash
- Stainless steel pump and impeller
- Self-draining pump
- Sink front trim panel
- Eight 1½" diameter wash nozzles
- Removable, welded H frame leg sets and adjustable bullet feet
- Detachable and adjustable height cross rails
- Dual inlet strainers
- Centrifugal pump with 2.5" diameter intake and 2" diameter outlet
- 2 H.P. totally enclosed (TEFC) wash pump motor with permanently sealed bearings
- Low water protection for wash pump motor
- Inherent motor overload protection, automatic reset

DIRECTION FROM SOILED TO CLEAN END

- ☐ Right to Left
- ☒ Left to Right

VOLTAGE

- ☐ 208-240/60/3
- ☐ 480/60/3

OPTIONS AT ADDITIONAL COST

- ☐ 2" IPS sink drains (shipped loose)
- ☐ 2" IPS sink drains w/overflow (drains shipped loose)
- ☐ ¾" mixing faucets (shipped loose) Qty. ____
- ☐ ½" pre-rinse spray (shipped loose)
- ☒ Wash sink heater with high temperature and low water protection
- ☐ Adjustable (by Hobart service) pump shutdown timer
- ☐ High volume wash sink sump (12" x 12" x 3⅞" deep) with removable strainer
- ☐ Wash sink separator available (for wash sinks 42" or larger)
- ☐ Auto fill
- ☐ Utensil basket
- ☐ Hobart disposer with separate or single point electrical connection
- 15" deep over shelves with wall brackets Qty. ____
- ☐ 4' over shelf _____
- ☐ 6' over shelf _____
- ☐ 8' over shelf _____
- ☐ 10' over shelf (split 6' and 4') _____
- ☐ 12' over shelf (split 6' and 6') _____
- ☐ 14' over shelf (split 8' and 6') _____
- ☐ 16' over shelf (split 8' and 8') _____
- ☐ 18' over shelf (split 6, 4' and 8') _____
- ☐ 20' over shelf (split 2'-6' and 2'-4') _____
- ☐ Under shelf for clean end drain boards 30" and over _____
- ☐ Pan rack, 7 pan capacity
- ☐ Chemical pumps

Specifications, Details and Dimensions on Inside and Back.



ANSI/NSF 2
Sanitation



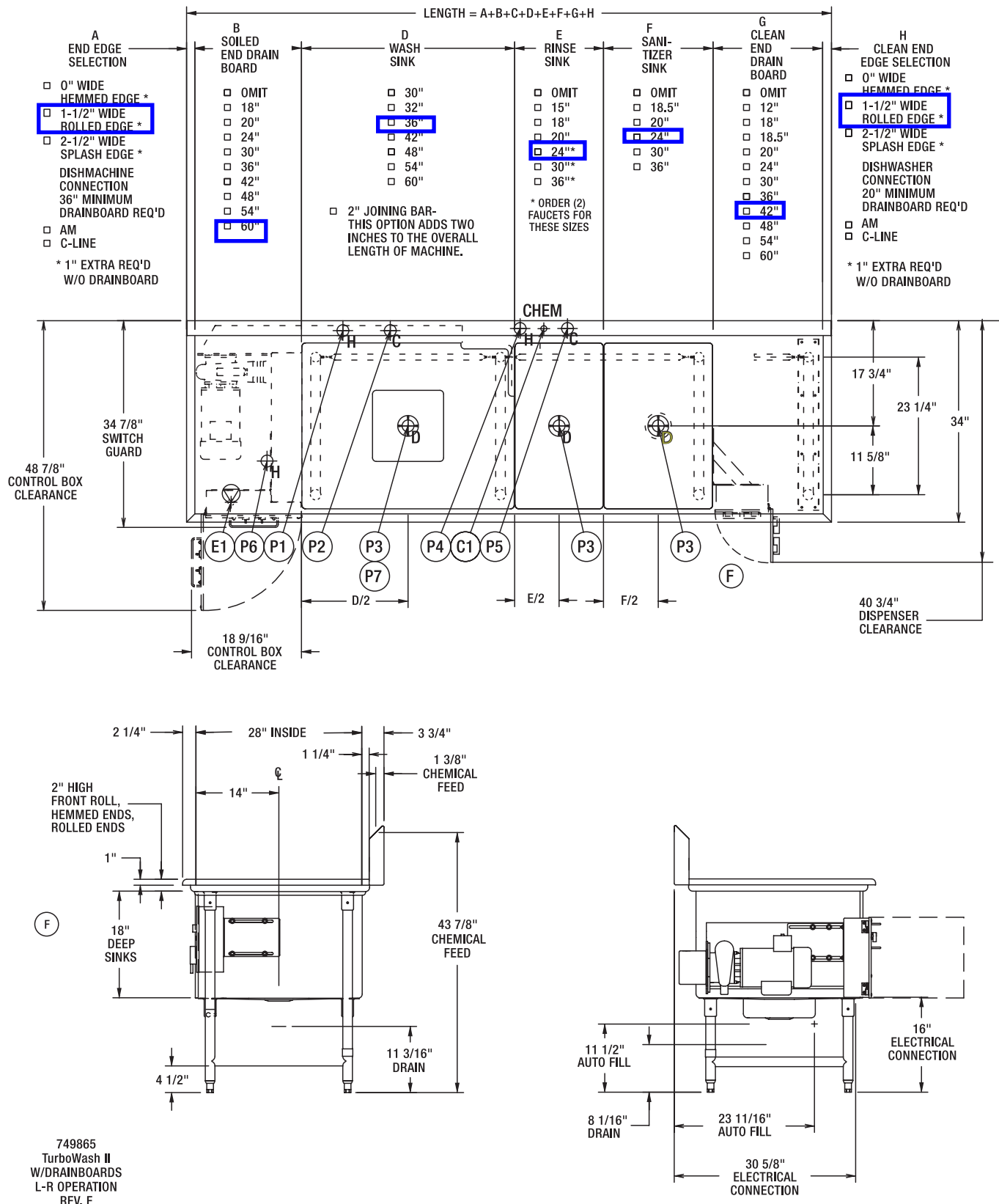
TURBOWASH II

TURBOWASH II

HOBART

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DETAILS AND DIMENSIONS



HOBART

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TURBOWASH II

TurboWash II WITH ELECTRIC HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/3	17.0	20	20
480/60/3	10.2	15	15

TurboWash II (W/O ELECTRIC HEAT)			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/3	5.6	15	15
480/60/3	5.1	15	15

WARNING

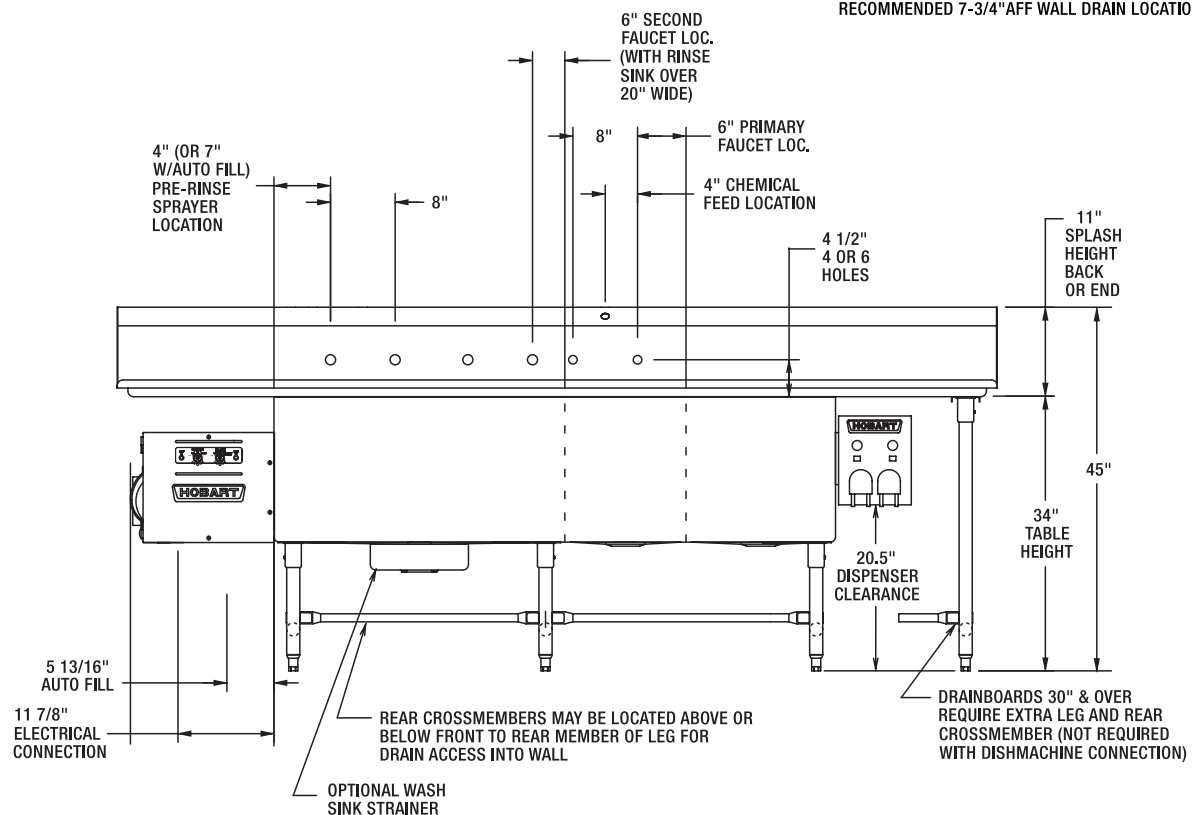
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.

LEGEND CONNECTION INFORMATION (*AFF - ABOVE FINISHED FLOOR)

- C1 CHEMICAL FEED CONNECTION: (OVER PRIMARY FAUCET), 1" DIA. HOLE FOR HOSE GROMMET, 43-7/8" AFF.
- E1 ELECTRICAL CONNECTION: MOTORS AND CONTROLS (INCLUDES ELECTRIC HEAT WHEN ORDERED), 3/4" CONDUIT, 16" AFF.
- P1 HOT WATER CONNECTION: PRE-RINSE SPRAYER (WHEN ORDERED), 1/2" FPT, 36-15/16" AFF.
- P2 COLD WATER CONNECTION: PRE-RINSE SPRAYER (WHEN ORDERED), 1/2" FPT, 36-15/16" AFF.
- P3 SINK DRAINS: (1-3 CONNECTIONS-WHEN ORDERED), 2" MPT, 11-3/16" AFF.
- P4 HOT WATER CONNECTION: MIXING FAUCET (WHEN ORDERED), 3/4" FPT, 36-5/8" AFF.
- P5 COLD WATER CONNECTION: MIXING FAUCET (WHEN ORDERED), 3/4" FPT, 36-5/8" AFF.
- P6 HOT WATER CONNECTION: AUTO FILL (WHEN ORDERED), 3/4" FPT, 11-1/2" AFF.
- P7 WASH SINK WITH STRAINER DRAIN CONNECTION (WHEN ORDERED), 2" MPT, 8-1/16" AFF.

ALL DIMENSIONS TAKEN FROM FINISHED FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT. RECOMMENDED 7-3/4" AFF WALL DRAIN LOCATION.



TURBOWASH II



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

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

PROJECT: _____ ITEM NO.: _____



SS SERIES FOOD WASTE DISPOSERS

Food waste disposers are a hygienic and environmentally sustainable way to manage pre- and post-consumer scraps in a foodservice establishment. The SS Series disposers are ideal for heavy-duty applications such as restaurants, schools and universities, healthcare facilities and hospitals, and government facilities.

PRODUCT FEATURES & SPECIFICATIONS

SS-SERIES

- Whether you serve 25 or 2,500 people, there is an InSinkErator disposer that's designed for your operation. From the small-capacity SS-100™ model to our large-capacity SS-1000™ workhorse, InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and reliable service.

SYSTEM OVERVIEW

- Stainless steel and chrome-plated finish
- Corrosion-resistant, stainless steel grind chamber
- Heavy-duty induction motor with built-in thermal overload protection
- Enclosure provides protection against outside moisture with controlled power air flow to cool motor
- Cast-nickel, chrome-alloy stationary and rotating shredding elements
- Double-tapered Timken roller bearings provide a shock-absorbing cushion
- Triple lip seal protects motor from water damage
- Secondary spring-loaded oil seal provides double protection against water and loss of grease

CLEANING

- Disposers are easy to clean and maintain
- Wipe down exterior surfaces with a wet cloth
- Use warm soapy water on the splashguard


1
YEAR

ON-SITE
PARTS & LABOR
WARRANTY

Commercial Disposer Sizing Chart

To determine the proper size disposer, use this recommended sizing chart. Sizing recommendations are given in general terms; actual capacities vary depending on the volume and type of food waste.

Volume Processed / Application		High					
		Buffet/Cafeteria Government	SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000	SS-500/ SS-1000
Medium		Full Service Restaurant	SS-200	SS-300	SS-300/ SS-500	SS-500	SS-500/ SS-1000
Low		Limited Service Restaurant/Café/ Fast Casual	SS-100	SS-200	SS-300	SS-300/ SS-500	SS-1000
			SS-100	SS-100	SS-200	SS-300	SS-300/ SS-500
		Light	Medium		Heavy		
		Majority Fruits & Vegetables	50/50 Mixture		Majority Meats & Seafood		
Food Waste Composition							

A complete collection of our product drawings is available for download at the **InSinkErator Revit/CAD Library**, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on **The KCL CADalog**. More information is available from KCL at www.kclcad.com.



4700 21st STREET
RACINE, WI 53406
TEL: 800-845-8345
FAX: 262 554-3620

www.insinkerator.com/foodservice








The Emerson logo is a trademark and a service mark of Emerson Electric Co.






WHAT'S INCLUDED

- Base disposer: 1 mounting gasket
- Disposer packages: 1 mounting/bowl assembly, 1 electrical control, 1 syphon breaker, 1 solenoid valve, and 1 flow control valve (the standard flow control valve will be sent with the unit unless the optional valve is specified)






MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS (CHOOSE ONE)

Small Capacity Disposers		
	<input type="checkbox"/> SS-100 1 HP	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, cULus <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.4/1.2 amps, cULus <input type="checkbox"/> 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, NOM <input type="checkbox"/> 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps
	Water Usage:	<input type="checkbox"/> 5 GPM (18.9 LPM) standard water flow <input type="checkbox"/> 3 GPM (11.4 LPM) reduced water flow (optional)
Medium Capacity Disposer		
	<input type="checkbox"/> SS-200 2 HP	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, cULus <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, cULus <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, cULus, short body <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, cULus, short body <input type="checkbox"/> 208-240/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, NOM
	Water Usage:	<input type="checkbox"/> 7 GPM (26.5 LPM) standard water flow <input type="checkbox"/> 5 GPM (18.9 LPM) reduced water flow (optional)
Large Capacity Disposers		
	<input type="checkbox"/> SS-300 3 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, CUL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, CUL, short body <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, NOM <input type="checkbox"/> 415V, 50 Hz, 3 Ph, 4.9 amps <input type="checkbox"/> 220V, 50 Hz, 3 Ph, 7.2 amps <input type="checkbox"/> 380V, 50/60 Hz, 3 Ph, 4.1/3.0 amps
	Water Usage:	<input type="checkbox"/> 8 GPM (30.3 LPM) standard water flow <input type="checkbox"/> 7 GPM (26.5 LPM) reduced water flow (optional)
	<input type="checkbox"/> SS-500 5 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, CUL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, CUL, short body <input type="checkbox"/> 230/460V, 50 Hz, 3 Ph, 9.0/4.5 amps <input type="checkbox"/> 415V, 50 Hz, 3 Ph, 6.0 amps <input type="checkbox"/> 380V, 50 Hz, 3 Ph, 8.9 amps
	Water Usage:	<input type="checkbox"/> 8 GPM (30.3 LPM) standard water flow <input type="checkbox"/> 7 GPM (26.5 LPM) reduced water flow (optional)
	<input type="checkbox"/> SS-1000 10 HP	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, CUL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, CUL, short body
	Water Usage:	<input type="checkbox"/> 10 GPM (37.9 LPM) standard water flow

DISPOSER MOUNTING ASSEMBLIES (CHOOSE ONE)

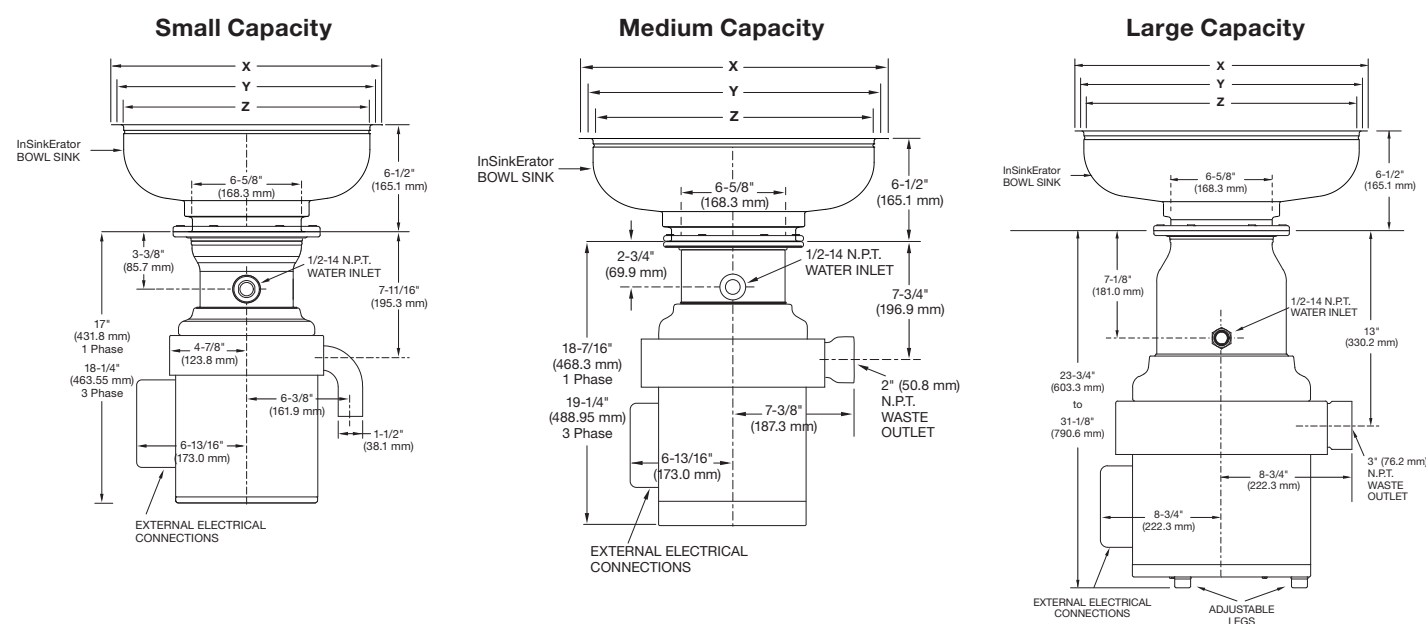
Sink Collar Mounts		Sink Bowl Mounts	
	<input type="checkbox"/> #5 Sink Flange Kit for 3-1/2"–4" (88.9 mm–101.6 mm) sink opening (support legs are recommended) <i>#5 adaptors only available on small and medium capacity disposers.</i>	Bowl Size	Kit Type
	<input type="checkbox"/> #6 Collar Adaptor Kit for welding into trough, for 6-5/8" (168.3 mm) opening, includes splash baffle		
	<input type="checkbox"/> #7 Collar Adaptor Kit for welding into sink, for 6-5/8" (168.3 mm) opening, includes splash baffle and stopper		
		<input type="checkbox"/> 12" (304.8 mm) with one adjustable water nozzle <input type="checkbox"/> 15" (381.0 mm) with one adjustable water nozzle <input type="checkbox"/> 18" (457.2 mm) with two adjustable water nozzles	<input type="checkbox"/> Type A Sink Bowl Assembly <ul style="list-style-type: none"> • bowl • water nozzle(s) • bowl cover • splash baffle
		<input type="checkbox"/> Type B Sink Bowl Assembly <ul style="list-style-type: none"> • bowl • water nozzle(s) • silver guard • splash baffle 	<input type="checkbox"/> Type C Sink Bowl Assembly <ul style="list-style-type: none"> • bowl • water nozzle(s) • splash baffle

ELECTRICAL CONTROLS (CHOOSE ONE)

<input type="checkbox"/> AS-101 Control Center AquaSaver®	<input type="checkbox"/> CC-101 Control Center	<input type="checkbox"/> CC-202 Control Center	<input type="checkbox"/> Manual Reverse Switch	<input type="checkbox"/> Manual Switch
 <ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss Line disconnect Programmable post-flush Timed run Automatically regulates water flow to grind load 	 <ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss Line disconnect Programmable post-flush Timed run 	 <ul style="list-style-type: none"> Automatically changes direction Stainless-steel housing Automatic shut-off with power loss 	 <ul style="list-style-type: none"> Manually changes direction Stainless-steel housing Automatic shut-off with power loss 	 <ul style="list-style-type: none"> Single direction Polycarbonate housing Automatic shut-off with power loss

DISPOSER DIMENSIONS

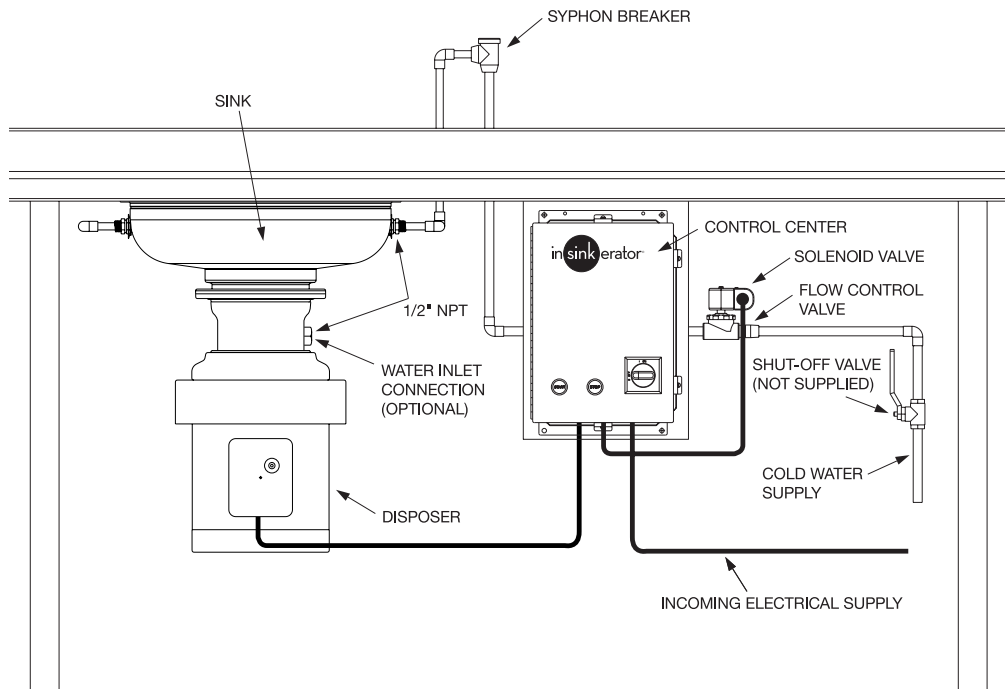
Standard models shown. A short body model is available on medium and large capacity disposers. Short body models reduce overall height by 1" (25.4 mm) on medium capacity disposers and by 3" (76.2 mm) on large capacity disposers.



If mounting directly to a sink, use dimension chart below for adaptor height in place of InSinkErator bowl sink height.
IMPORTANT: #5 adaptors only available on small and medium capacity disposers.

Bowl Mounts	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Collar Mounts	X	Y	Z	Height
#5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
#6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.2 mm)
#7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

TYPICAL INSTALLATION - BOWL



REPLACING A COMPETITIVE DISPOSER

- Refer to the Mounting Adaptor Guide or Video for adaptors that fit competitor sink bowls or cones.
- Have sink bowl/cone type with appropriate dimensions available when contacting Customer Service with questions or to place an order.

SAMPLE SPECIFICATION

InSinkErator Food Waste Disposer. Food waste grinding system with _____ HP disposer, _____ control panel. _____ Volts, _____ Hz, _____ Phase operation. _____ disposer mount. Syphon breaker with 1/2" NPT connections; flow control valve; (1) 24V water solenoid.

PROJECT INFORMATION

Item Number: _____

Model Number: _____

Quantity: _____

Electrical

Requirements:

Manufacturer: InSinkErator

_____ volts _____ phase

Project: _____

Dealer: _____

Address: _____

City/State/Zip: _____

City/State/Zip: _____

Contact: _____

Contact: _____

Phone: _____

Phone: _____

Installer: _____

Consultant: _____

Contact: _____

Contact: _____

Phone: _____

Phone: _____


T&S BRASS AND BRONZE WORKS, INC.

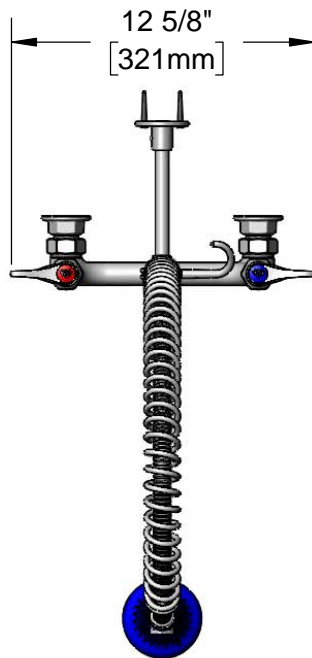
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

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

Model No.

B-0133-B08C

Item No.



This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

 44" Flexible Stainless
 Steel Hose w/ Spring &
 Spray Valve
Items Not Shown
For Clarity

Finger Hook


 B-0108-C
 0.65 GPM Low
 Flow Spray Valve

 Quarter-Turn
 Eterna Cartridges w/
 Spring Check &
 Lever Handles w/
 Color Coded Indexes
3/8" NPT x
18" RiserEasyInstall
Lock Nut &
Bushing
 3 11/16"
 [94mm]

 8"
 [203mm]

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

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

 5 1/2"
 [140mm]

 B-0109-01
 6" Wall
 Bracket

 33 5/16"
 [846mm]

 14 7/16"
 [366mm]

 2 3/8"
 [61mm]

 Mounting
 Surface

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 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 2005 (PRSV)
 EPA WaterSense (PRSV)



T&S BRASS AND BRONZE WORKS, INC.

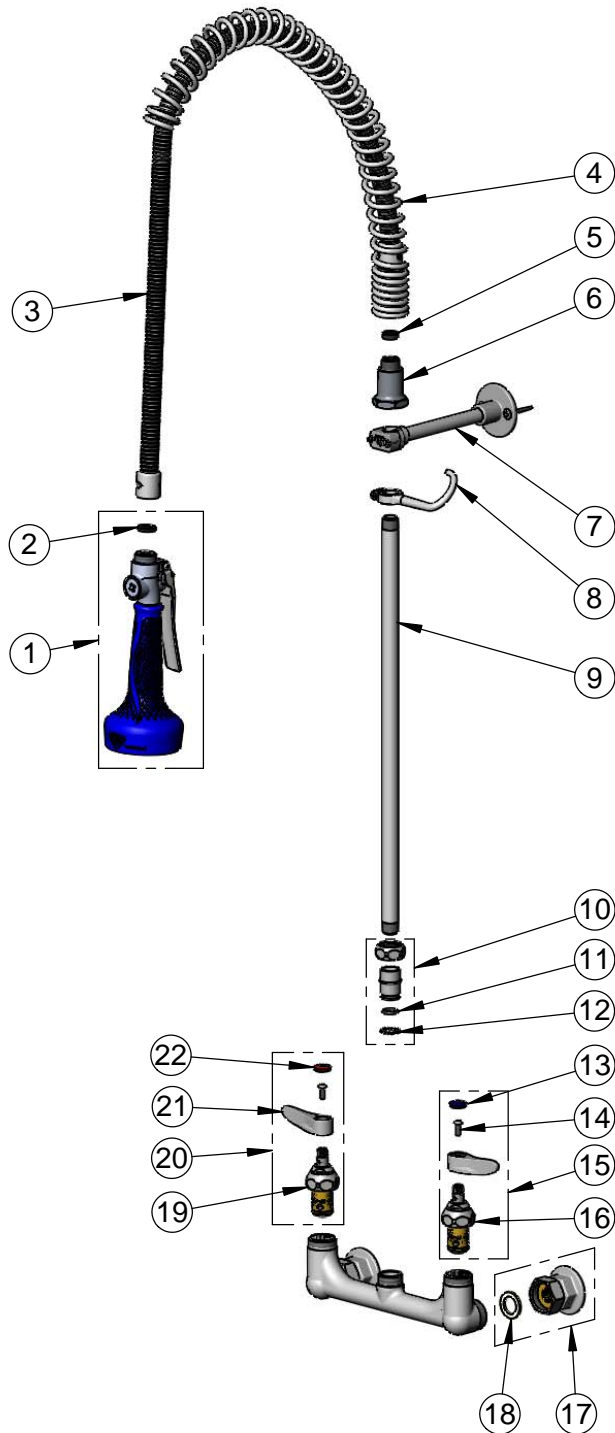
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.

B-0133-B08C

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0108-C	0.65 GPM Low Flow Spray Valve w/ Ergo-Grip
2	001014-45	Washer, B-0100 Hose Barrel
3	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
4	000888-45	EasyInstall Overhead Spring
5	010476-45	#27 Washer
6	000821-40	Spring Body
7	B-0109-01	6" Wall Bracket
8	004R	Finger Hook
9	000369-40	3/8" NPT x 18" Riser
10	EZ-K	EasyInstall Kit
11	001065-45	O-Ring
12	014200-45	Star Washer, Anti-Rotation
13	018506-19NS	Blue Button Index, Press-in
14	000925-45	Lab Handle Screw
15	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
16	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
17	00AA	1/2" NPT Female Eccentric Flange
18	001019-45	Coupling Nut Washer
19	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
20	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
21	001638-45NS	Lever Handle (New Style)
22	001193-19NS	Red Button Index, Press-in

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 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 2005 (PRSV)
EPA WaterSense (PRSV)



There's only one #1™

Project _____

Item # _____

Quantity _____

3CS Sanitizing Sink Heaters

Models: 3CS-3, -4, -6, -9,
3CS-3B, -4B, -6B, -9B

The Hatco 3CS Sanitizing Sink Heater makes manual warewashing faster and more convenient. Designed to fit under the center of the sink, it maintains a continuous supply of sanitizing rinse water without taking up valuable sink space.

Standard features

- Perfect for 3- or 4-compartment sinks, pot and pan sinks and bar sinks
- Stainless steel front, powdercoated silver-gray hammertone body and convenient side drain
- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher-than-normal water temperature
- Power On/Off toggle switch activates the heater, and a yellow light indicates when power is on
- A red light is an overtemp indicator pointing out the need to refill unit with water and reset
- Meets NSF Standard of 180°F (82°C) for dish sanitizing
- Shipped ready to install with all gaskets and fittings, as well as a five-year limited warranty



3CS-9 with optional temperature monitor

Options (available at time of purchase only)

- ☐ All Stainless Steel Body and Base
- ☐ Temperature Monitor (Built-in) (Not available with Light)
- ☐ Temperature Light (Not available with Monitor)
- ☐ CSA Wiring (Canada only)
- ☐ Security Package (Torx® Screws and Control Cover)
- ☐ 480 Volt
- ☐ Shipboard use

Accessories

- ☐ Flush Kit (Flush Hose, Stopper and Adapter)

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



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3CS Sanitizing Sink Heaters

Models: 3CS-3, -4, -6, -9, 3CS-3B, -4B, -6B, -9B

SPECIFICATIONS

3CS Sanitizing Sink Heaters

The shaded areas contain electrical information for International models only

Model	Sink Area	Voltage 50/60Hz	kW	Phase	Amps	Wiring Sizing AWG [†]	Fuse or Circuit Breaker [‡]	Ship Weight*
3CS-3	15" (381 mm) Sq. or less	208	3.0	Single	14.4	12	20	24 lbs. (11 kg)
		240			12.5			
		480			6.3	14	15	
		220-230-240	2.5-2.8-3.0	Single	11.5-12.0-12.5	12	20	24 lbs. (11 kg)
3CS-4	16"-18" (406-457 mm) Sq.	208	4.5	Single	22	10	30	24 lbs. (11 kg)
		240			18.8			
		480	4.5	Three ▴	9.4	14	15	24 lbs. (11 kg)
		220-230-240	3.8-4.1-4.5	Three ▴	17.2-18.0-18.8	10	30	
		380-400-415	3.8-4.1-4.5		9.9-10.4-10.8	14	15	
3CS-6	19"-21" (483-533 mm) Sq.	208	6.0	Single	29	8	40	26 lbs. (12 kg)
		240			25			
		480			12.5	12	20	
		220-230-240	5.0-5.5-6.0	Single	23-24-25	8	40	26 lbs. (12 kg)
		208	6.0	Three ▴	25	8	40	26 lbs. (12 kg)
		240			21.7	10	30	
		480			10.8	14	15	
		380-400-415	5.6-6.3-6.7	Three ▴	14.8-15.6-16.2	12	20	27 lbs. (12 kg)
3CS-9	21"-25" (533-635 mm) Sq.	208	9.0	Single	43.3	4	60	27 lbs. (12 kg)
		240			37.5	6	50	
		480			18.8	10	30	
		208	9.0	Three ▴	37.5	6	50	27 lbs. (12 kg)
		240			32.5	8	40	
		480			16.2	12	20	
3CS-3B	15" (381 mm) Sq. or less	208	3.0	Three (Bal.)	8.3	14	15	30 lbs. (14 kg)
		240			7.2			
		480			3.6			
		380-400-415	2.8-3.1-3.4	Three (Bal.)	4.3-4.5-4.7	14	15	30 lbs. (14 kg)
3CS-4B	16"-18" (406-457 mm) Sq.	208	4.5	Three (Bal.)	12.5	12	20	30 lbs. (14 kg)
		240			10.8			
		480			5.4			
		380-400-415	3.8-4.1-4.5	Three (Bal.)	5.7-6.0-6.2	14	15	30 lbs. (14 kg)
3CS-6B	19"-21" (483-533 mm) Sq.	208	6.0	Three (Bal.)	18.8	10	30	30 lbs. (14 kg)
		240			14.4	12	20	
		480			7.2	14	15	
		380-400-415	5.6-6.3-6.7	Three (Bal.)	8.6-9.0-9.4	14	15	30 lbs. (14 kg)
3CS-9B	21"-25" (533-635 mm) Sq.	208	9.0	Three (Bal.)	25	10	40	33 lbs. (15 kg)
		240			21.7		30	
		480			10.8	14	15	
		440	9.0	Three (Bal.)	11.8	15	15	33 lbs. (15 kg)
		380-400-415	7.5-8.3-9.0		11.4-12.0-12.5	12	20	

[‡] Wire size is based on THHN wire for branch circuit protection at 0.91 derate factor. Circuit breakers and fused disconnects are to be mounted remote and wired by contractor. Sizes are based on the 2002 NEC table 310-16. Conduit size based on conductors plus ground wire sizing per Table C1 from Appendix C.

[†] Based upon THHN wire rated 90°C.

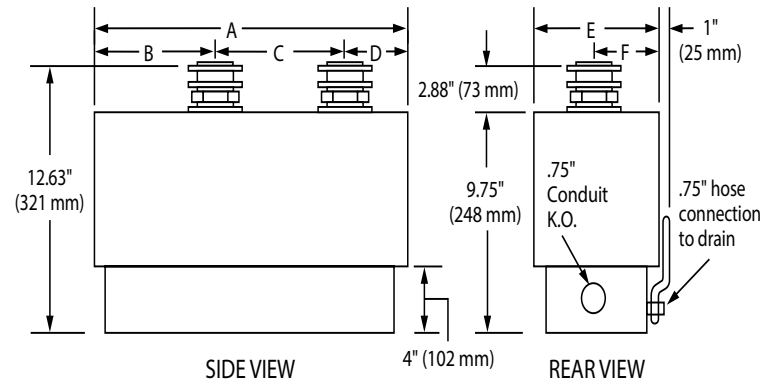
* Shipping weight includes packaging.

▴ Open Delta-standard construction (Amperage higher than Balanced 3-phase).



3CS Sanitizing Sink Heaters

Models: 3CS-3, -4, -6, -9, 3CS-3B, -4B, -6B, -9B



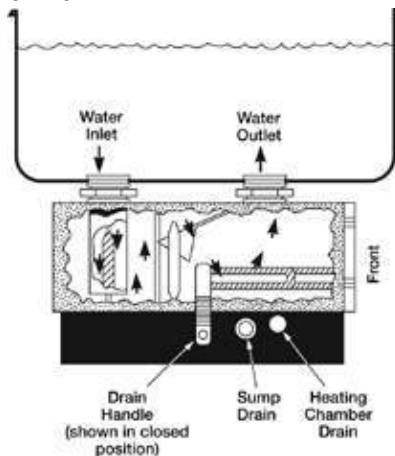
Dimensions

Model	A	B	C	D	E	F
3CS-3, -4, -6, -9 (1- or 3-Phase)	16.88" (429 mm)	5.5" (140 mm)	8.5" (216 mm)	2.88" (73 mm)	6.75" (171 mm)	3.38" (86 mm)
3CS-9 480V (1- or 3-Phase)	17.13" (435 mm)	4.63" (117 mm)	8.5" (216 mm)	4" (102 mm)	8" (203 mm)	4" (102 mm)
3CS-3B, -4B, -6B, -9B (Bal. 3-Phase)	17.13" (435 mm)	4.63" (117 mm)	8.5" (216 mm)	4" (102 mm)	8" (203 mm)	4" (102 mm)

SIZING INFORMATION

For a Sink Heater: MINIMUM 2000 WATTS (2.2 WATTS PER SQUARE CM) PER SQUARE FOOT of vessel top.

3CS Sink Heaters are sized based on 140°F supply water with a 30 minute preheat period to reach the sanitizing temperature. Sink Heaters are mounted into the third compartment sink with standard plumbing fittings provided. Two 2" diameter holes are required for these fittings and a full size template is provided to locate holes in the sink. The 3CS Sink Heater is easily attached to the plumbing fittings with self-contained unions.



WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to hot water dispenser(s). Water containing over 3.0 GPG (.75 GPL) will decrease efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

PRODUCT SPECS

3CS Sanitizing Sink Heaters

The electric heater to maintain the final sanitizing rinse in a third compartment sink shall be a Hatco Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Third Compartment Sink Heater shall be rated at ... kW, ... volts, ... phase. The heater shall be complete with all internal plumbing and wiring ready for external installation to the bottom of sink.

The heater tank shall be of stainless steel construction and dual reservoir design; one reservoir to contain a permanently submerged heating element, the other to trap and

collect soil which can be emptied easily by a convenient drain.

The sink heater shall be equipped with an On/Off reset switch and optional indicator lights (or gauge) to signal operating conditions.

The heater shall consist of stainless steel front and powder-coated silver-gray hammertone body (or stainless steel body and base).

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

HATCO CORPORATION

(800) 558-0607

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There's only one #1™

Compact Electrical Booster Water Heaters

Model: C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

The Hatco Compact Electric Booster Water Heater provides all the 180°F (82°C) final rinse water required to sanitize and flash-dry dishes and flatware. The space saving Compact is easy to install next to the dishwasher with slide brackets or on 6" (152 mm) legs. The storage capacity is 6 gallons (23 liters).

Standard features

- All models include a Castone® lined tank with a 10-year limited warranty
- Features include a temperature/pressure relief valve, a pressure reducing valve, two temperature/pressure gauges, a high-temperature limit control, pilot indicator light, on-off switch, a low-water cut-off to prevent element burnout due to a low water condition, and a ¾" NPT pipe and fittings for inlet and outlet.
- Available with slide brackets for mounting under a dishtable
- Each booster has fiberglass insulation to minimize heat loss
- Hatco electric booster heaters are factory pre-plumbed and pre-wired with calibrated immersion thermostat and high-temperature limit switch
- A stainless steel front panel and powder-coated silver-gray hammertone body is standard on all Compact models
- Swing-away front panels with low-water cut-off, control fuses and transformer allow quick access to probes and elements for easier serviceability

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

- ☐ Stainless steel body and base
- ☐ Security package (Torx screws and control cover)

Accessories

- ☐ Additional slide brackets
- ☐ Additional stainless steel floor mounting leg assembly
- ☐ Blended Phosphate injection system (not for potable water)
- ☐ Shock absorber (reduces water hammer)
- ☐ Back pressure relief valve
- ☐ Additional brass pressure reducing valve with by-pass
- ☐ Additional stainless steel adjustable legs 6" - 7" (152 - 178 mm)

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



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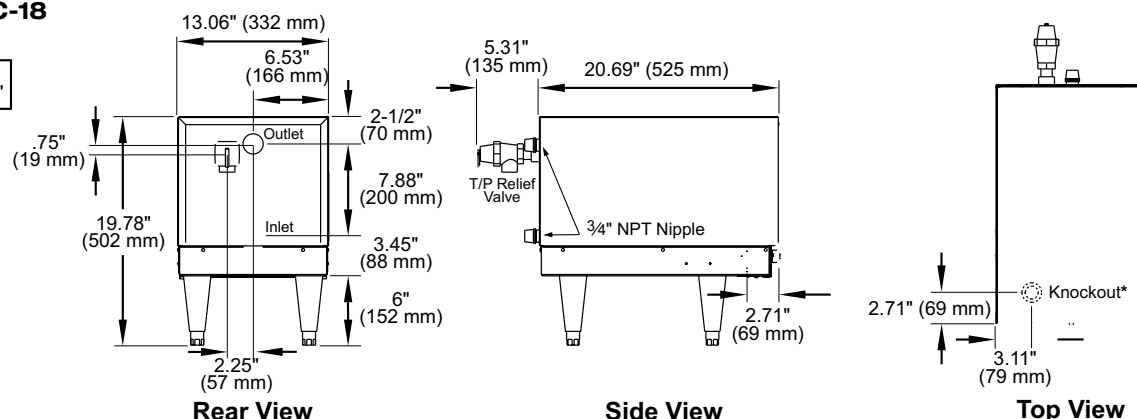
Compact Electrical Booster Water Heaters

Model: C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

Models C-4 through C-18

Electrical Knockouts left side and bottom—3/4", 1", and 1-1/4"

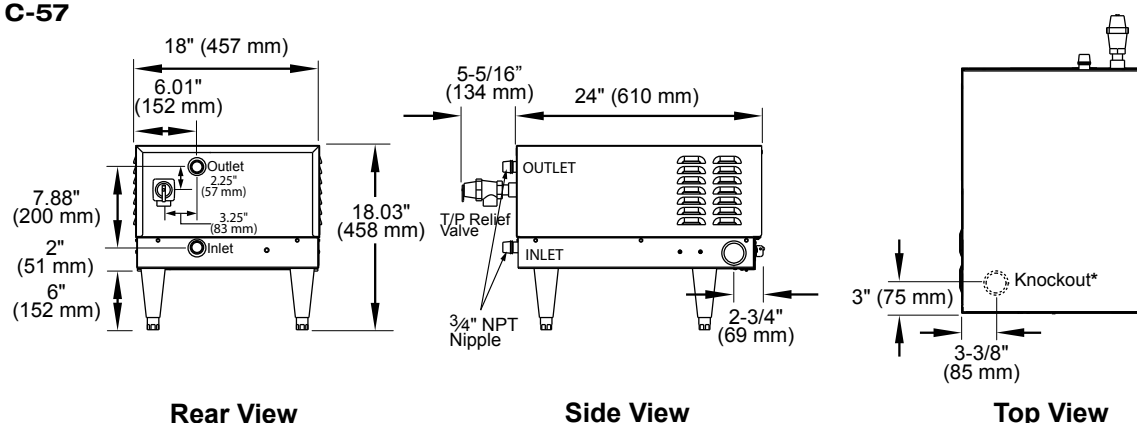
* Knockout is located on the bottom of unit.



Models C-24 through C-57

Electrical Knockouts left side and bottom—1-1/2" and 2"

* Knockout is located on the bottom of unit.



SPECIFICATIONS Compact Electric Boosters

Model	Dimensions (Width x Depth x Height*)	kW	Volts	1 phase		3 phase		Ship Weight*
				Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	
C-4	13.06" x 20.69" (26") x 13.78" (332 x 525 (660 mm) x 350 mm)	4	208	19.3	30	—	—	105 lbs. (48 kg)
			240	16.7	30	—	—	
			480	8.4	15	—	—	
C-5	13.06" x 20.69" (26") x 13.78" (332 x 525 (660 mm) x 350 mm)	5	208	24.1	30	—	—	105 lbs. (48 kg)
			240	20.9	30	—	—	
			480	10.5	15	—	—	
C-6*	13.06" x 20.69" (26") x 13.78" (332 x 525 (660 mm) x 350 mm)	6	208	28.9	40	25	40	118 lbs. (54 kg)
			240	25	40	21.6	30	
			480	12.5	20	10.8	15	
			600	—	—	6.1	15	
C-7*	13.06" x 20.69" (26") x 13.78" (332 x 525 (660 mm) x 350 mm)	7	208	33.7	50	29.1	40	118 lbs. (54 kg)
			240	29.2	40	25.2	40	
			480	14.6	20	12.6	20	
			600	—	—	6.8	15	

* Height does not include legs.

* Shipping weight includes packaging.

† Includes Temperature/Pressure Relief Valve.

♦ Only 6, 7, & 9kW Models, 208 and 240 volts only, can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available, consult factory.)

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Compact Electrical Booster Water Heaters

Model: C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

SPECIFICATIONS Compact Electric Boosters

Model	Dimensions (Width x Depth x Height*)	kW	Volts	1 phase		3 phase		Ship Weight*
				Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	
C-9*	13.06" x 20.69" (26"†) x 13.78" (332 x 525 (660 mm†) x 350 mm)	9	208	43.3	60	37.5	50	118 lbs. (54 kg)
			240	37.5	50	32.4	50	
			480	18.8	30	16.3	30	
			600	—	—	8.7	15	
C-12	13.06" x 20.69" (26"†) x 13.78" (332 x 525 (660 mm†) x 350 mm)	12	208	57.7	90	33.4	50	120 lbs. (54 kg)
			240	50	70	28.9	40	
			480	25	40	14.5	20	
			600	—	—	11.6	20	
C-13	13.06" x 20.69" (26"†) x 13.78" (332 x 525 (660 mm†) x 350 mm)	13.5	208	65	90	37.5	50	120 lbs. (54 kg)
			240	56.3	90	32.5	50	
			480	28.2	20	16.3	30	
			600	—	—	13.1	20	
C-15	13.06" x 20.69" (26"†) x 13.78" (332 x 525 (660 mm†) x 350 mm)	15	208	72.2	90	41.7	60	120 lbs. (54 kg)
			240	62.5	90	36.1	50	
			480	31.3	40	18.1	30	
			600	—	—	14.5	20	
C-17	13.06" x 20.69" (26"†) x 13.78" (332 x 525 (660 mm†) x 350 mm)	17.25	208	—	—	47.9	60	120 lbs. (54 kg)
C-18	13.06" x 20.69" (26"†) x 13.78" (332 x 525 (660 mm†) x 350 mm)	18	208	86.6	125	—	—	120 lbs. (54 kg)
			240	75	100	43.4	60	
			480	37.5	50	21.7	30	
			600	—	—	17.4	30	
C-24	18" x 24" (29.25"†) x 12.03" (457 x 610 (743 mm†) x 306 mm)	24	208	115.4	150	66.7	90	142 lbs. (64 kg)
			240	100	125	57.8	90	
			480	—	—	28.9	40	
			600	—	—	23.2	30	
C-27	18" x 24" (29.25"†) x 12.03" (457 x 610 (743 mm†) x 306 mm)	27	208	129.9	175	75	100	142 lbs. (64 kg)
			240	112.5	150	65	90	
			480	—	—	32.5	50	
			600	—	—	26.1	40	
C-30	18" x 24" (29.25"†) x 12.03" (457 x 610 (743 mm†) x 306 mm)	30	208	144.3	200	83.3	125	142 lbs. (64 kg)
			240	125	175	72.2	100	
			480	—	—	36.1	50	
			600	—	—	29	40	
C-36	18" x 24" (29.25"†) x 12.03" (457 x 610 (743 mm†) x 306 mm)	36	208	173.1	225	100	125	142 lbs. (64 kg)
			240	150	200	86.7	125	
			480	—	—	43.4	60	
			600	—	—	34.8	50	
C-39	18" x 24" (29.25"†) x 12.03" (457 x 610 (743 mm†) x 306 mm)	39	208	187.5	250	108.3	150	142 lbs. (64 kg)
			240	162.5	225	93.9	125	
			480	—	—	47	60	
			600	—	—	37.7	50	

* Height does not include legs.

* Shipping weight includes packaging.

• Only 6, 7, & 9kW Models, 208 and 240 volts only, can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available, consult factory.)

† Includes Temperature/Pressure Relief Valve.

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Compact Electrical Booster Water Heaters

Model: C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

SPECIFICATIONS Compact Electric Boosters

The shaded areas contain electrical information for International models

Model	Dimensions (Width x Depth x Height*)	kW	Volts	1 phase		3 phase		Ship Weight*
				Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	
C-45	18" x 24" (29.25") x 12.03" (457 x 610 (743 mm) x 306 mm)	45	208	—	—	125	175	142 lbs. (64 kg)
			240	187.5	250	108.3	150	
			480	—	—	54.2	70	
			600	—	—	43.5	60	
C-54	18" x 24" (29.25") x 12.03" (457 x 610 (743 mm) x 306 mm)	54	208	—	—	149.9	200	142 lbs. (64 kg)
			240	—	—	130	175	
			480	—	—	65	90	
			600	—	—	52.1	70	
C-57	18" x 24" (29.25") x 12.03" (457 x 610 (743 mm) x 306 mm)	57	208	—	—	158.3	200	142 lbs. (64 kg)
			240	—	—	137.2	175	
			480	—	—	68.6	90	
			600	—	—	54.9	70	

* Height does not include legs.

* Shipping weight includes packaging.

† Includes Temperature/Pressure Relief Valve.

WATER TEMPERATURE RECOVERY TABLE

Model	40°F (22°C) Rise	70°F (39°C) Rise
C-4	40 gph (151 lph)	23 gph (87 lph)
C-5	50 gph (189 lph)	29 gph (110 lph)
C-6	60 gph (227 lph)	34 gph (129 lph)
C-7	70 gph (265 lph)	40 gph (151 lph)
C-9	90 gph (341 lph)	52 gph (197 lph)
C-12	120 gph (454 lph)	69 gph (261 lph)
C-13	135 gph (511 lph)	77 gph (292 lph)
C-15	151 gph (572 lph)	86 gph (326 lph)
C-17	173 gph (655 lph)	99 gph (375 lph)

Model	40°F (22°C) Rise	70°F (39°C) Rise
C-18	181 gph (685 lph)	103 gph (390 lph)
C-24	241 gph (912 lph)	138 gph (522 lph)
C-27	271 gph (1026 lph)	155 gph (587 lph)
C-30	301 gph (1139 lph)	172 gph (651 lph)
C-36	361 gph (1367 lph)	206 gph (780 lph)
C-39	391 gph (1480 lph)	224 gph (848 lph)
C-45	452 gph (1711 lph)	258 gph (977 lph)
C-54	542 gph (2052 lph)	310 gph (1174 lph)
C-57	573 gph (2169 lph)	326 gph (1234 lph)

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

PRODUCT SPECS Electric Booster Water Heaters

The Electric Booster Water Heater to supply the final 180°F (82°C) rinse for the dishwasher shall be a Compact Model ... as manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The booster shall have the capacity to heat ... gph (lph) from 120°F to 180°F (49°C to 82°C) and it shall be rated at ... kW, ... volts, ... phase. The tank shall be designed for a working pressure of 150 psi (1034 kPa) and hydrostatically tested at 300 psi (2069 kPa) with a Hatco Castone® lining.

The heater shall be complete with all internal plumbing, including ¾" NPT pipe and fittings for inlet and outlet. Controls shall be built-in, including contactors and prewired in accordance with UL #1453 and 422.11 NEL 2002. Proper surface mounting circuit breaker or fused disconnect switch shall be provided by electrical contractor.

Electric heating elements shall be metal sheathed, controlled by an ambient compensating immersion thermostat. The booster shall be protected with high-temperature limit switch (ECO) and low-water cut-off.

The heater shall consist of stainless steel front and silver-gray hammertone body with standard 6" (152 mm) legs (or stainless steel body, base, and stainless steel adjustable legs).

The heater shall include a temperature/pressure relief valve, high-temperature pressure reducing valve with bypass, and two indicating temperature/pressure gauges.

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

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



SINK DRAINS & ACCESSORIES

Twist Handle Operated Drain



K-5

Twist Handle Operated Drain With Overflow



K-15

Lever Operated Drains For Hand Sinks

with Overflow



K-26

No Overflow



K-67

SPEC-LINE Twist Handle Operated Drain
All Stainless Steel



K-40

3-1/2" Basket Drain



K-6

Replacement Drain Basket For K-6



K-310

2" Drain with
Strainer Plate



K-63

Twist Drain Support Bracket



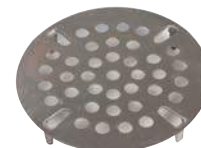
K-4

Replacement Strainer
For 3-1/2" Drains



K-410

Replacement Strainer
For 2" Drains



K-411



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

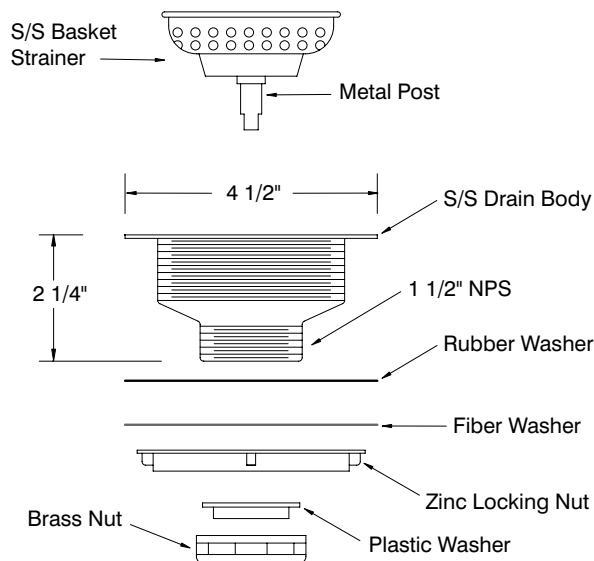
For Smart Fabrication™ Quotes:

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

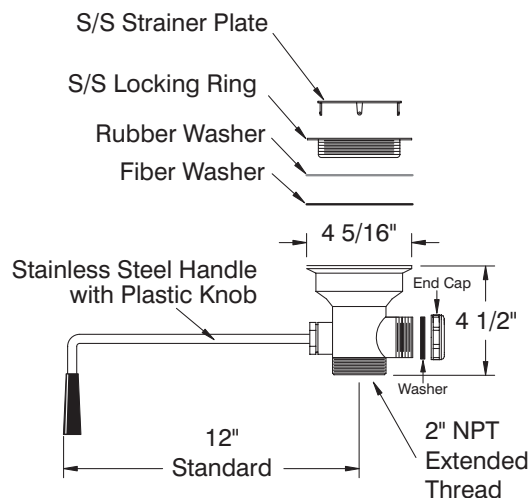
DIMENSIONS and SPECIFICATIONS

TOL $\pm .125"$

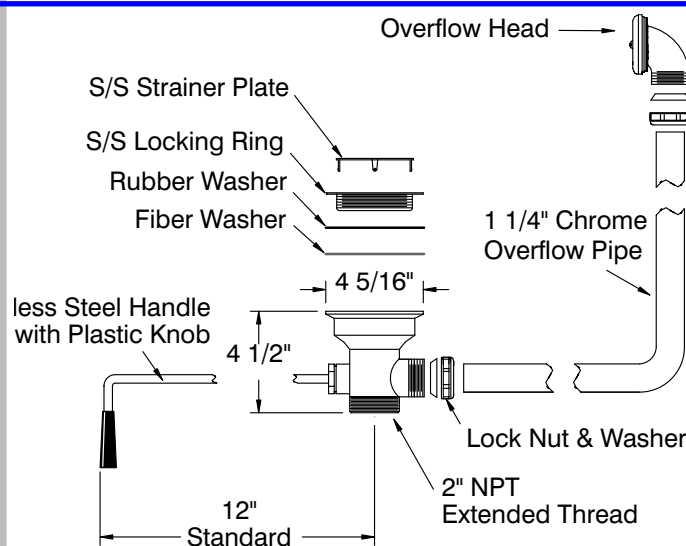
ALL DIMENSIONS ARE TYPICAL



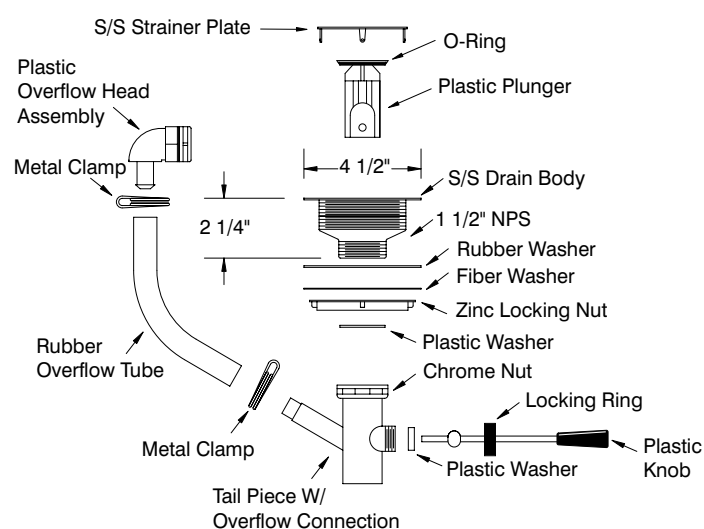
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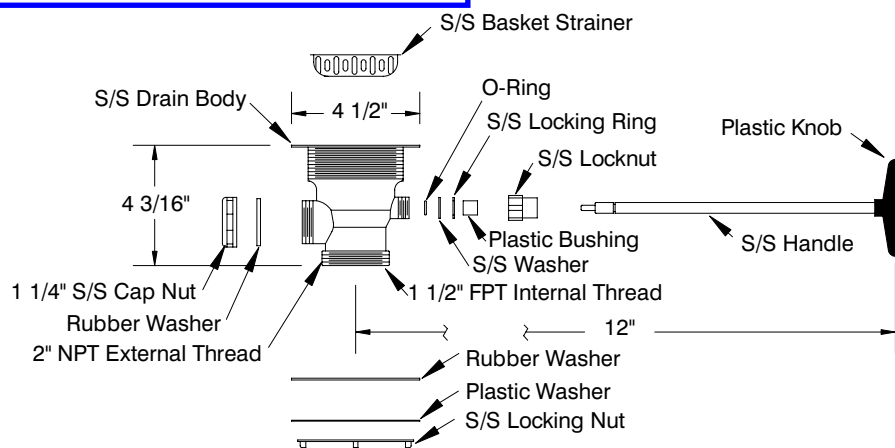
K-5



K-15



K-26 & K-67 For Hand Sinks (K-67 Excludes Overflow)



K-40




T&S BRASS AND BRONZE WORKS, INC.

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

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

Model No.

B-0526-5

Item No.

This Space for Architect/Engineer Approval

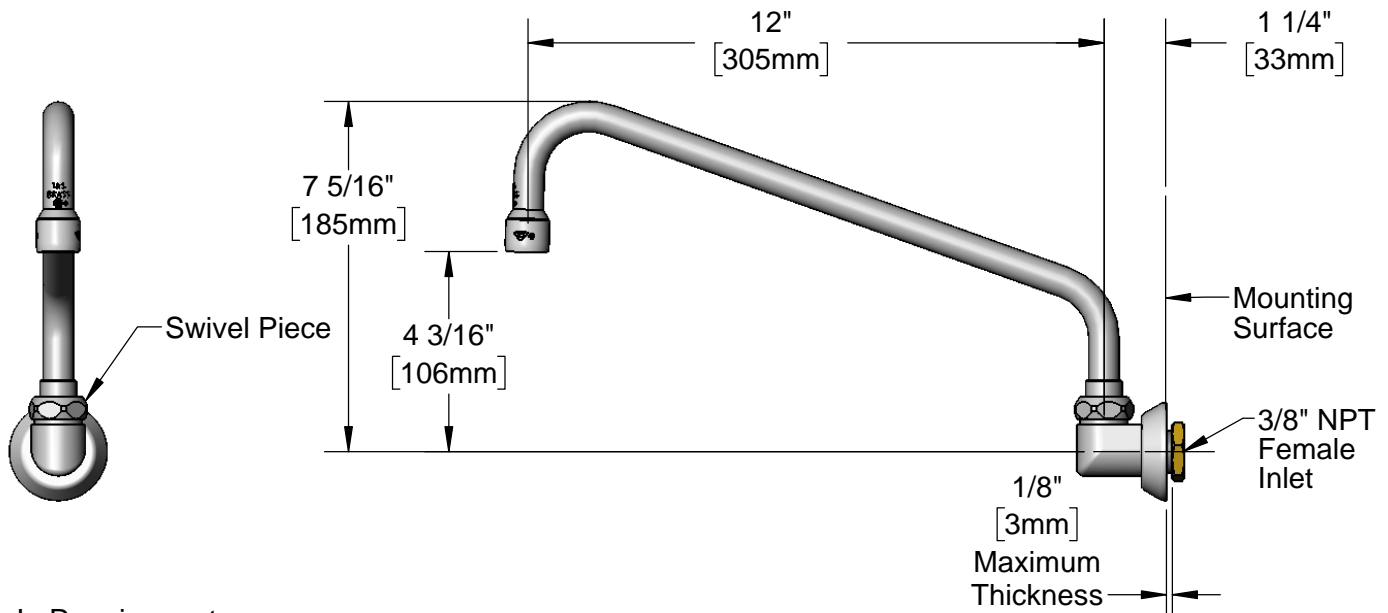
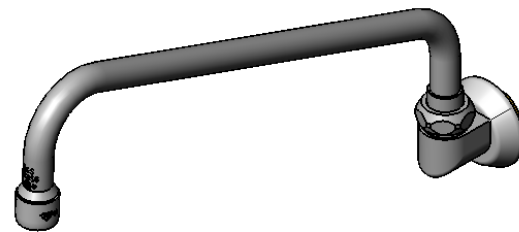
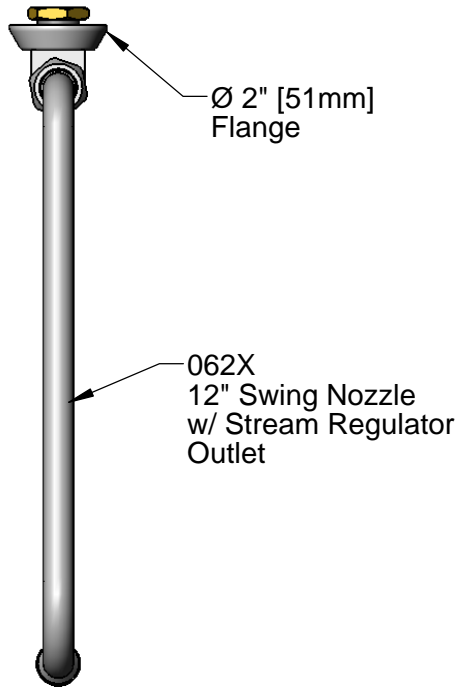
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____


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

Product Specifications:

 Wall Mount Dummy 12" Swing Nozzle w/ Stream Regulator Outlet &
 3/8" 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

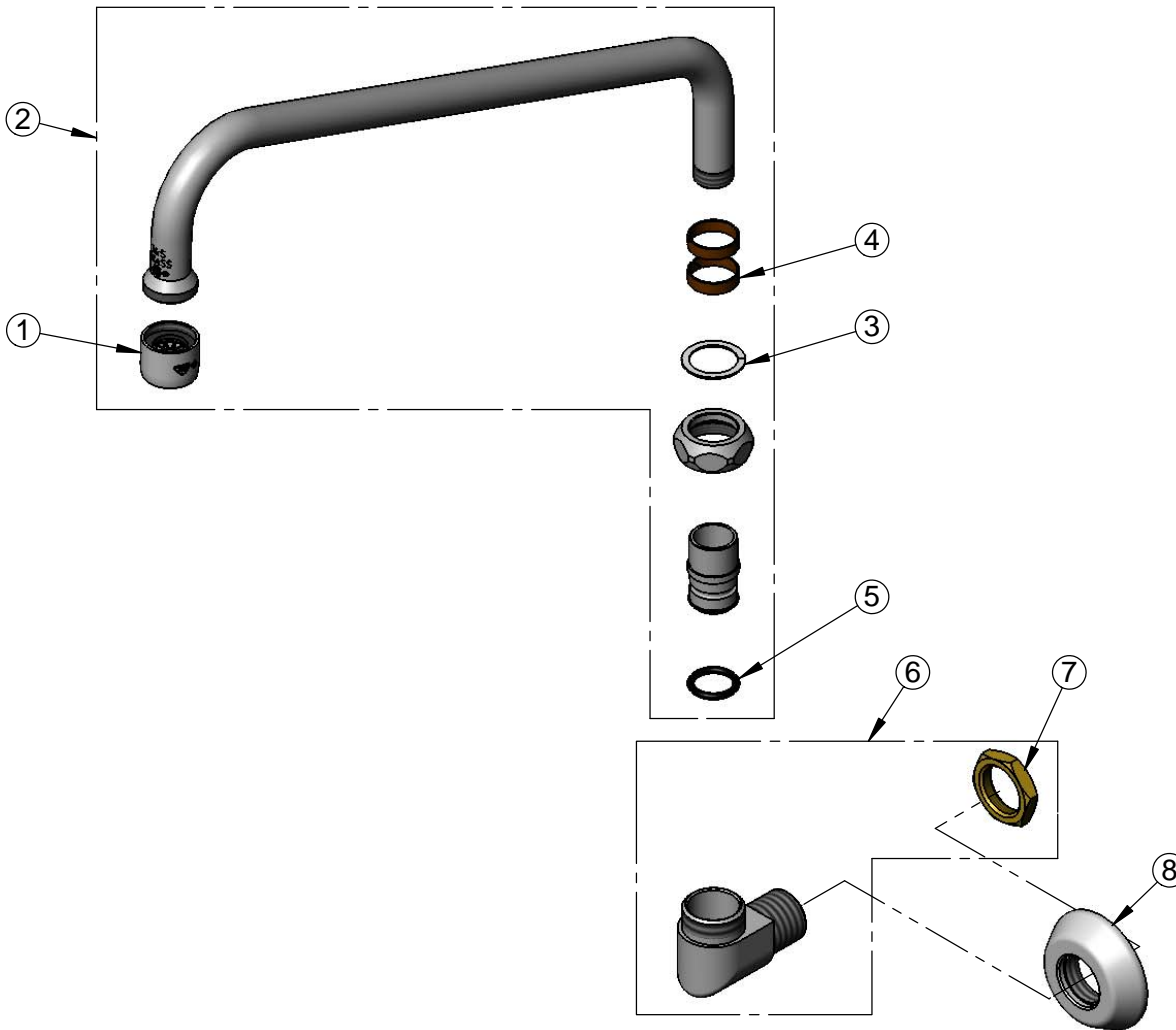
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0526-5

Item No.

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	B-1912-01	Elbow & Shank Nut, Swivel Outlet
7	000713-20	Lock Nut
8	000023-40	Adjustable Wall Flange



Product Specifications:

Wall Mount Dummy 12" Swing Nozzle w/ Stream Regulator Outlet & 3/8" 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

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

Model No.

B-0502-SL

Item No.

This Space for Architect/Engineer Approval

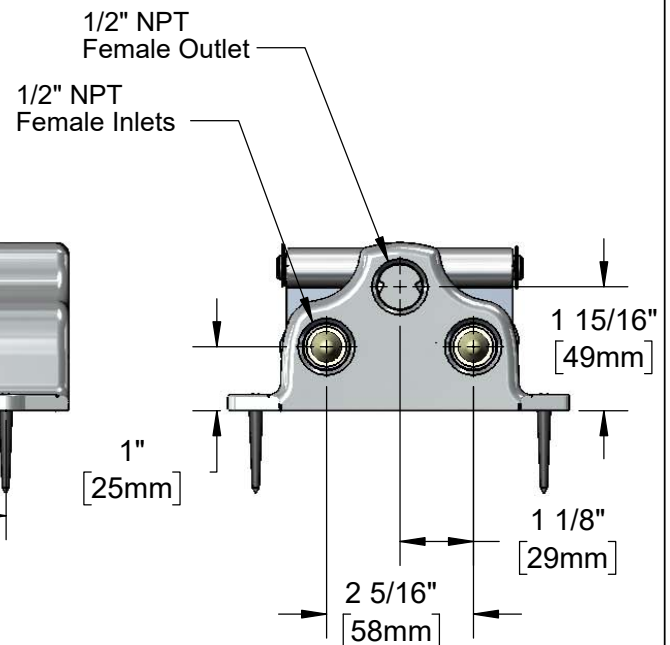
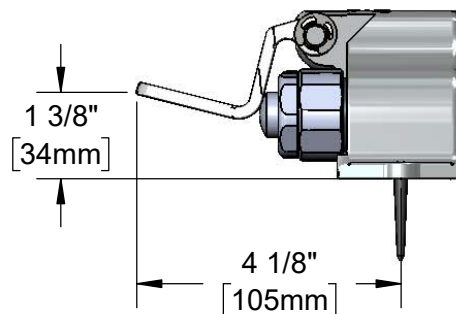
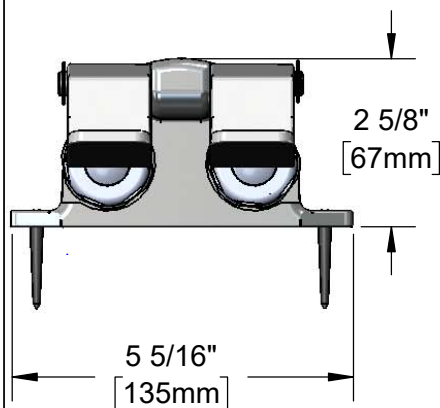
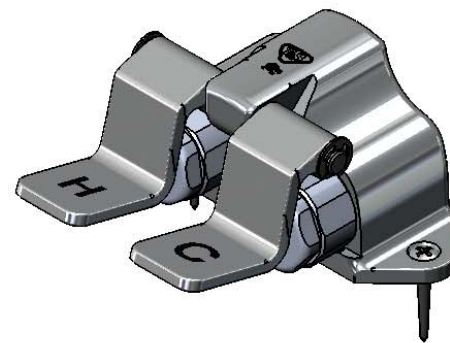
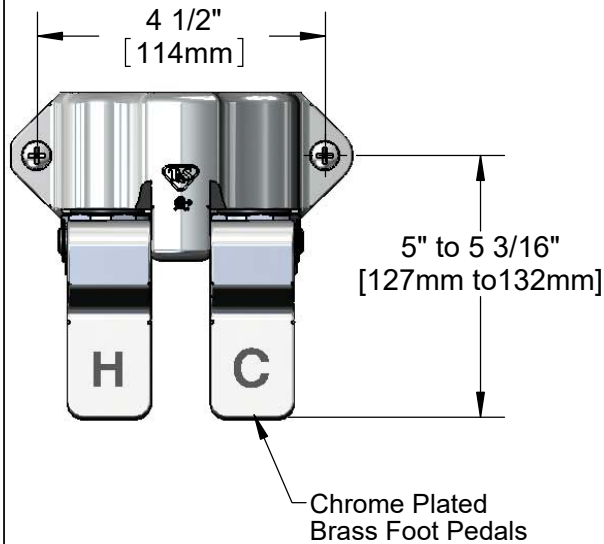
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:

Slow Close Double Pedal Valve, 1/2" NPT Female Inlets & Outlet

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

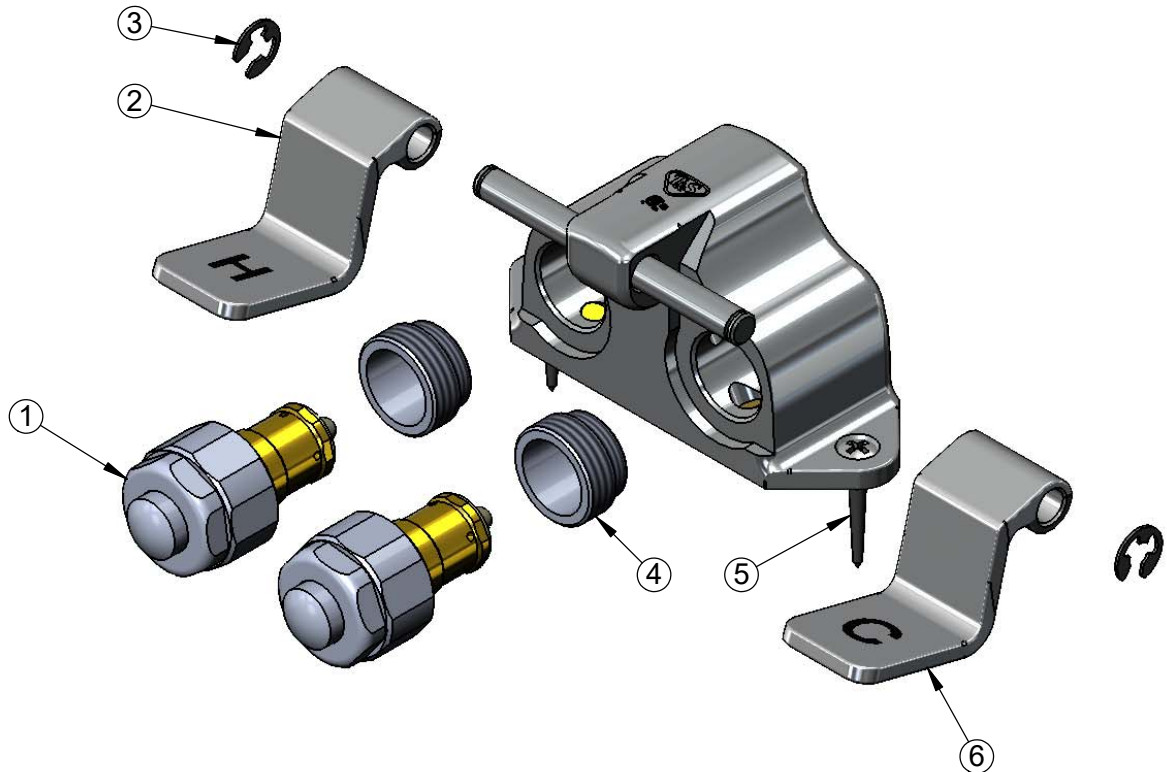
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0502-SL

Item No.

ITEM	PART NO.	DESCRIPTION
1	011399-40	Slow Close Ctg.
2	000092-25	Hot Pedal
3	012512-45	E-Clip Retaining Ring
4	011320-25	Adapter
5	000915-45	Mounting Screw
6	000091-25	Cold Pedal



Product Specifications:

Slow Close Double Pedal Valve, 1/2" NPT Female Inlets & Outlet

Product Compliance:

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

SERIES OVERVIEW

Restaurant, Food Retail & Food Preparation Applications























For restaurants, catering, and industrial food preparation facilities, protecting food, and customers, by keeping airborne contaminants and flying insects out is a must. They also need quick access to cold and frozen storage, with clear unobstructed views so their staff and facility remain safe. Our ETL Sanitation Certified models are certified to ANSI/NSF 37 standards, which means they are proven to perform in helping keep your food, facilities and customers safe. Ideal for customer entrances, drive-up windows, and receiving back doors. Freight allowed within the continental US.

ETL Sanitation



LPN 2

- ETL sanitation certified to ANSI/NSF 37 standards
- Installation heights
Pass thru/drive-up/up to 5'
Flying insect and temperature control up to 7'
- Easy to install and maintain
- Washable aluminum mesh filter—Optional
- Heat options—not available
- Standard color—Obsidian Black
- Freight allowed within continental US
- Designed for pass through/drive-up windows and concession stand counters

Model	Door Width Inches	Door Height Feet	Avg Velocity FPM @ Nozzle (Max)	Air Volume (CFM) @ Nozzle	FULL LOAD AMPS 1 Phase		Motor Horse Power	dBA Sound Pressure Level	Net Wt. LBS. Unheated			
					115V	208V/230V						
LPN2												
LPN2 25	25"	5'	1800	625	2.4	1.2/1.2	1 @ 1/6	49	20			
LPN2 36	36"	7'	1800	900	2.4	1.2/1.2	1 @ 1/6	49	32			
LPN2 42	42"	7'	1800	1050	2.4	1.2/1.2	1 @ 1/6	50	35			
LPN2 48	48"	7'	1800	1200	2.4	1.2/1.2	1 @ 1/6	52	40			
LPN2 60	60"	7'	1800	1500	2.6	1.4/1.4	1 @ 1/6	53	48			
LPN2 72	72"	7'	1800	1800	2.6	1.4/1.4	1 @ 1/6	53	58			
LPV2 84-2	84"	7'	1800	2100	4.8	2.4/2.4	2 @ 1/6	53	75			
LPV2 96-2	96"	7'	1800	2400	4.8	2.4/2.4	2 @ 1/6	53	83			
LPV2 108-2	108"	7'	1800	2700	5.0	2.6/2.6	2 @ 1/6	54	92			
LPV2 120-2	120"	7'	1800	3000	5.2	2.8/2.8	2 @ 1/6	54	102			
LPV2 144-2	144"	7'	1800	3600	5.2	2.8/2.8	2 @ 1/6	54	122			

N 2

- ETL sanitation certified to ANSI/NSF 37 standards
- Installation heights
Flying insect and temperature control up to 7'
- Designed for front doors
- Easy to install and maintain
- Washable aluminum mesh filter—Optional
- Heat options—not available
- Standard color—Obsidian Black

Model	Door Width Inches	Door Height Feet	Avg Velocity (fpm)	Volume (cfm)	FULL LOAD AMPS 3 Phase				Motor Horse Power	dBA Sound Pressure Level	Net Wt. LBS. Unheated			
					115V	208V 230V	208V 230V	460V						
N2														
N2 36	36"	7'	2206	1379	5.1	2.5/2.5	1.8/1.6	0.8	1 @ 1/2	66	60	AMCA	ETL LISTED	ETL SANITATION
N2 42	42"	7'	1945	1418	5.1	2.5/2.5	1.8/1.6	0.8	1 @ 1/2	66	65	AMCA	ETL LISTED	ETL SANITATION
N2 48	48"	7'	1730	1442	5.1	2.5/2.5	1.8/1.6	0.8	1 @ 1/2	66	70	AMCA	ETL LISTED	ETL SANITATION
N2 72-2	72"	7'	2206	2758	10.2	5.0/5.0	3.6/3.2	1.6	2 @ 1/2	68	120	AMCA	ETL LISTED	ETL SANITATION

- The AMCA Certified Rating Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.
- Rated data shown are only for base (unheated) units, as shown.
- Performance data obtained from the correction factors shown herein are only an approximation and shall not be considered as part of the AMCA Certified Rating.

NH 2

- ETL sanitation certified to ANSI/NSF 37 standards
- Installation heights
Flying insect & temperature control up to 7'
- Designed for back doors
- Easy to install and maintain
- Washable aluminum mesh filter—Optional
- Heat options—not available
- Standard color—Titanium Silver

Model	Door Width Inches	Door Height Feet	Avg. Velocity (fpm)	Volume (cfm)	FULL LOAD AMPS 3 Ph				Motor Horse Power	dBA Sound Pressure Level	Net Wt. LBS. Unheated			
					115V	208V 230V	208V 230V	460V						
NH2														
NH2 36	36"	7'	2389	1792	9.0	5.0/5.0	3.3/3.2	1.6	1 @ 1	70	115	AMCA	ETL LISTED	ETL SANITATION
NH2 42	42"	7'	2654	2322	9.0	5.0/5.0	3.3/3.2	1.6	1 @ 1	70	120	AMCA	ETL LISTED	ETL SANITATION
NH2 48	48"	7'	2447	2447	9.0	5.0/5.0	3.3/3.2	1.6	1 @ 1	70	125	AMCA	ETL LISTED	ETL SANITATION

- The AMCA Certified Rating Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.
- Rated data shown are only for base (unheated) units, as shown.
- Performance data obtained from the correction factors shown herein are only an approximation and shall not be considered as part of the AMCA Certified Rating.



MARS Air Systems, LLC certifies the Standard 2, Phantom, N2, NH2, High Velocity 2, and the Windstopping series are licensed to bear the AMCA seal. The ratings shown are based on tests and procedures performed in accordance with AMCA Publication 211 and comply with the requirements of the AMCA Certified Ratings Program.

AMCA =



ETL

LISTED



ETL

LISTED





EVERPURE® HIGH FLOW CSR QUAD-MC² SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR COMBINATION APPLICATIONS

High Flow CSR Quad-MC² System: EV9437-10

MC² Replacement Cartridge: EV9612-56

EC210 Prefilter Cartridge: EV9534-26

SS-IMF Cartridge: EV9799-32



APPLICATIONS

For Multiple Equipment and Combination Applications

High-Volume Installations

Up To Four (4) Carbonators Combined With A Four (4) Pot Coffee Brewer and 1,200 lb (544.3 Kg) Ice Machine

FEATURES • BENEFITS

One system provides premium quality water to high flow fountain, coffee and ice machines

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages

Proprietary Everpure Micro-Pure® II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life

Exclusive precoat filtration provides superior chlorine taste & odor reduction and micro-filters dirt and particles as small as 0.2* micron in size by mechanical means

SR-X with SS-IMF Cartridge inhibits scale buildup in ice machines and coffee brewers

Increases the overall efficiency of foodservice equipment

20" prefilter captures larger dirt particles

NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

INSTALLATION TIPS

Choose a mounting location capable of safely supporting the full weight of the system when in operation.

Use 3/4" water line.

Fountain equipment connections are made to the outlet part of the system before the SR-X System.

Coffee brewer and ice machine connections are made after the SR-X Feeder; a tee is required.

Install vertically with cartridges hanging down and allow 2 1/2" (6.35 cm) clearance below the cartridge for easy replacement.

Flush cartridges by running water through flushing valve for five (5) minutes at full flow.

OPERATION TIPS

Change filter cartridges on a regular six (6) month preventative maintenance program.

Change cartridges when capacity is reached or when pressure falls below 10 psi (0.7 bar).

Change SS-IMF Cartridge before Hydroblend™ compound is completely used up.

Change prefilter cartridge when excessively dirty.

Always flush the filter cartridge at time of installation and cartridge change.

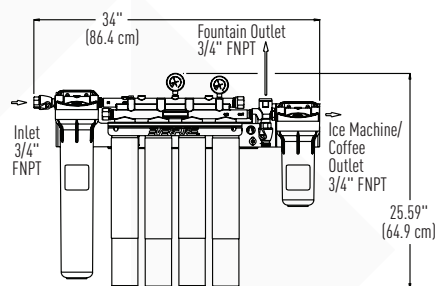
SIZING

Service Flow Rate: Maximum 6.7 gpm (25.4 Lpm)

Rated Capacity: 36,000 gallons (136,274 L)

* Validated by ISO 17025 accredited lab for 99.999% reduction of *Pseudomonas diminuta* following the ASTM F838-05 protocol for the validation of 0.2 µm.

EVERPURE® HIGH FLOW CSR QUAD-MC² SYSTEM EV9437-10



SPECIFICATIONS

Service Flow Rate

Maximum 6.7 gpm (25.4 Lpm)

Rated Capacity

36,000 gallons (136,274 L)

Pressure Requirements

10–125 psi (0.7–8.6 bar), non-shock

Temperature Limits

35–100°F (2–38°C)

Overall Dimensions

25.69" L x 34" W x 6.75" D
(65.28 cm x 86.4 cm x 17.1 cm)

Inlet Connection

3/4"

Outlet Connection

3/4"

Operating Weight

58 lbs (26.3 kgs)

Shipping Weight

43 lbs (19.5 kgs)

Electrical Connection

None required



System Tested and Certified by NSF International against NSF/ANSI Standards 42 and 53 for the reduction of:

STANDARD NO. 42 –
AESTHETIC EFFECTS

Chemical Reduction
Taste & Odor
Chlorine

Mechanical Filtration
Nominal Particulate Class I

STANDARD NO. 53 –
HEALTH EFFECTS

Mechanical Filtration
Cyst

EPA Est. No. 002623-IL-002

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products

WARRANTY

Everpure water treatment systems by Pentair® (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



WATER QUALITY SYSTEMS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM
800.942.1153 (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC 3175 AUSTRALIA
011.1300 576 190 TEL • 011.61.39.562.7237 FAX • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301
91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN 30, B-2200 HERENTALS, BELGIUM
+32.(0).14.283.504 TEL • +32.(0).14.283.505 FAX • SALES@EVERPURE-EUROPE.COM EMAIL

EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN
81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01 KING'S CENTRE, SINGAPORE 169662
65.6768.5800 TEL • 65.6737.5149 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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INDIGO[®] NXT

iT0420 Ice Cube Machine

iT0420 Ice Cube Machine

Models

☐ IDT0420A☒ IYT0420A☐ IDT0420W☐ IYT0420WIndigo NXT Series iT420
Ice Machine on D320 Bin

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

- **New levels of Performance** – Showcasing an average of 41% lower energy consumption, 21% reduction in in potable water usage and a 34% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.
- **easyTouch[®] Display** - New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume.
- **Easy to Clean Foodzone** – Hinge front door swing out for easy access. Removable water-trough, distribution tube, curtain, water probe and water pump for fast and efficient cleaning. Selected components are made with AlphaSan[®] antimicrobial.
- **Intelligent Diagnostics** – Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments
- **DuraTech[®] Exterior** – Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- Available **LuminIce[®] II Growth Inhibitor** – Controls the growth of bacteria and yeast within the Food zone keeping the machine cleaner longer. A new indicator in the display keeps you abreast of the operational status.

Ice Machine Electric

115/60/1 standard
(208-230/60/1 also available)

Minimum circuit ampacity:

Air-cooled: 11.3, 115v, 5.5 208-230v

Water-cooled: 10.6, 115v, 5.2 -208-230v

Maximum fuse size:

Air-cooled: 15 1ph

Water-cooled: 15 1ph

Specifications

BTU Per Hour:
3,800 (average),
and 6,000 (peak)

Refrigerant:

R410A CFS - Free
Lowers global warming
by 48%

Operating Limits:

- Ambient Temperature Range:
40° to 110°F (4.4° to 43.3° C)
Water Temperature Range:
40° to 90°F (4.4° to 32.2° C)
- Water Pressure Ice Maker
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)



Ice Shape



Half Dice
 $\frac{3}{8}$ " x $1\frac{1}{8}$ " x $\frac{7}{8}$ "
(.95 x 2.86 x 2.22 cm)



Dice
 $\frac{7}{8}$ " x $\frac{7}{8}$ " x $\frac{7}{8}$ "
(2.22 x 2.22 x 2.22 cm)

COMPANY WITH
QUALITY SYSTE



Indigo® NXT™ iT0420 Ice Cube Machine

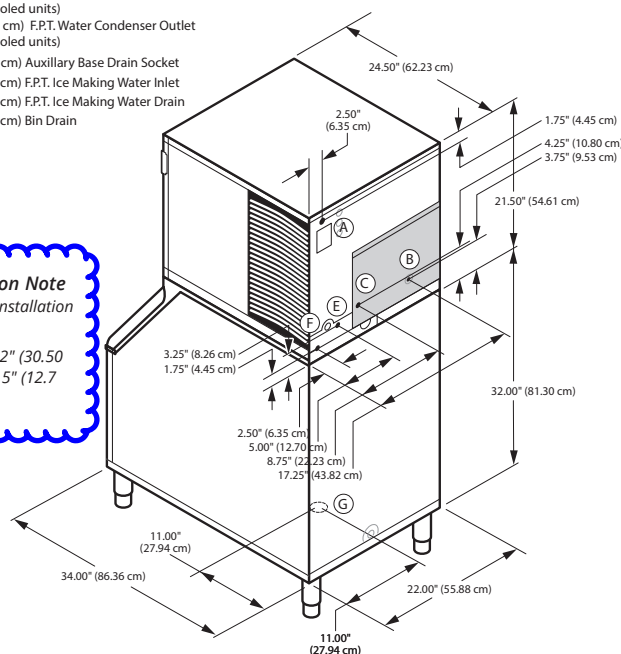
iT0420 on D-320 Storage Bin

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

Installation Note

Minimum installation clearance:

Top/side: 12" (30.50 cm)
Back is 5" (12.7 cm)



Space-Saving Design



	iT0420 D-320	iT0420 D-420
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	22.00" 55.88 cm	22.00" 55.88 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin	264 lbs.	383 lbs.
Storage	118 kgs.	174 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).

Bin capacity is based on 90% of the volume x 33 lbs/ft³ average density of ice.

Specifications

	Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°F Air/70°F F	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
			70°F Air/ 50°F Water	90°F Air/ 70°F Water		
AIR COOLED	IDT0420A	dice	470 lbs.	375 lbs.	5.6 ★	19 Gal.
			213 kgs	170 kgs		72 L
	IYT0420A	half-dice	460 lbs.	375 lbs.	5.4 ★	19 Gal.
			209 kgs	170 kgs		72 L
WATER COOLED	IDT0420W	dice	454 lbs.	400 lbs.	4.28	19 Gal.
			206 kgs	181 kgs		72 L
	IYT0420W	half-dice	490 lbs.	425 lbs.	4.24	19 Gal.
			222 kgs.	193 kgs		72 L

* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 140 gal/ 530 L.

*Water-cooled models are excluded from ENERGY STAR qualification.

Order separately: Ice storage bin for all units

★ENERGY STAR® 3.0

Accessories

LuminIce® II Growth Inhibitor
reduces yeast and bacteria growth for a cleaner ice machine.



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



Arctic Pure® Water Filters
Reduces sediment and chlorine odors for better tasting ice.



iAuCS®
schedules and performs routine ice machine cleaning automatically.



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

2110 South 26th Street
Manitowoc, WI 54220

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6468 01/18





Ice Storage Bins

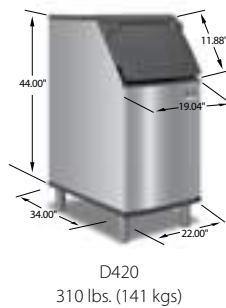
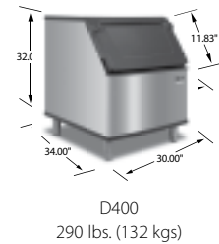
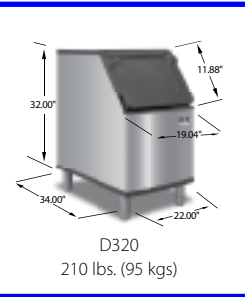
Ice Storage Bins

Model

☒ D320 ☐ D400 ☐ D420 ☐ D570 ☐ D970

D Bins

.75" (1.90 cm) Bin drain



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. (Available January 2018)

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		**2017 AHRI Capacity		**2018 AHRI Capacity		Height		Width		Depth	
	lbs.	kgs	lbs.	kgs.	Cu. ft	Cu. M	in.	cm	in.	cm	in.	cm
D320	264	119.90	210	95.25	8.9	0.25	38	96.5	22	55.9	34	86.4
D420	383	173.79	310	140.61	12.9	0.37	50	127	22	55.9	34	86.4
D400	365	165.70	290	131.54	12.3	0.35	38	96.5	30	76.2	34	86.4
D570	532	241.14	430	195.05	17.9	0.51	50	127	30	76.2	34	86.4
D970	882	400.11	710	322.05	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
 **2017 Approved AHRI capacity is based on 80% of the total volume x 30 lbs/ft³ average density of ice
 ***2018 AHRI certified measurement for bin capacity

Above bin heights include leg height of 6" / 15.24 cm
 All bins include sanitary plastic ice scoop and one set of adjustable (6 in to 7.75 in / 15.24 to 20.32 cm) chrome legs
 External Scoop holder order separately Kit # 000461



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D Bins

Indigo Ice Machines Series												
Machine			iT420	iT620	i300	iT450	iT500	iF600, iF600C	iF900, iF900C	iT1200, iT1200C	iF1400C iF1800C iF2100C	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	RNS0308 & RNF320	RF50300 &RFF320	RNF620	RFF0620	RNF1020	RFF1220	RNF1100	RFF1300	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

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. (Available October 2018)



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



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6453B
09/18





Coolscares™ Reach-In Freezer

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

Models

- | | | | | | |
|------------|------------|-------------------|------------|------------|-------------|
| • GCF1P-S | • GBF1P-S | • GBSF1P-S | • GCF2P-S | • GBF2P-S | • GBSF2P-S |
| • GCF1P-SH | • GBF1P-SH | • GBSF1P-SH | • GCF2P-SH | • GBF2P-SH | • GBSF2P-SH |
| • GCF3P-S | • GBF3P-S | • GBSF3P-S | • GCF3P-SH | • GBF3P-SH | • GBSF3P-SH |



GCF1P-SH

Standard Features

- GreenGenius™ R290 top mount refrigeration system featuring TXV expansion valve and hot gas condensate removal
- Replaceable door opening perimeter heater
- Digital exterior temperature display with high/low temp visual alarms
- Energy saving LED interior light
- Removable side louver
- Accommodates full size sheet pans
- Raised ABS interior door liner
- Gray epoxy coated shelves (3 per section) with shelf bridge
- Smart door hinge that auto closes up to 90° and stays open past 90°
- Integral door handle
- 180° door opening
- Energy efficient door gasket – removable without tools
- Locking doors
- 5" locking casters shipped loose for field installation
- 10' cord and plug attached

Standard Features of Series GC:

- Stainless steel exterior front
- Mill finish aluminum exterior sides
- Gray coated aluminum interior
- Anodized aluminum interior floor
- 5 position pin shelf support

Standard Features of Series GB/GBS:

- Stainless steel exterior front
- Stainless steel exterior sides
- Gray coated aluminum interior (Series GB)
- 200 series stainless steel interior (Series GBS)
- Stainless steel interior floor
- Field rehingable doors - full height doors only
- Stainless steel pilaster with shelf clips
- Vapor lock relief valve

Specifications

Refrigeration system: All components are mounted to the top cabinet ceiling, outside the food zone and are assembled as one piece and can be removed as one piece. Environmentally friendly R290 refrigerant is used. System has the capability of maintaining between -5°F and 0°F in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve. System is controlled using an electronic temperature control, which provides improved pull down times, reducing compressor cycling and longer compressor life with

lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy efficient hot gas system.

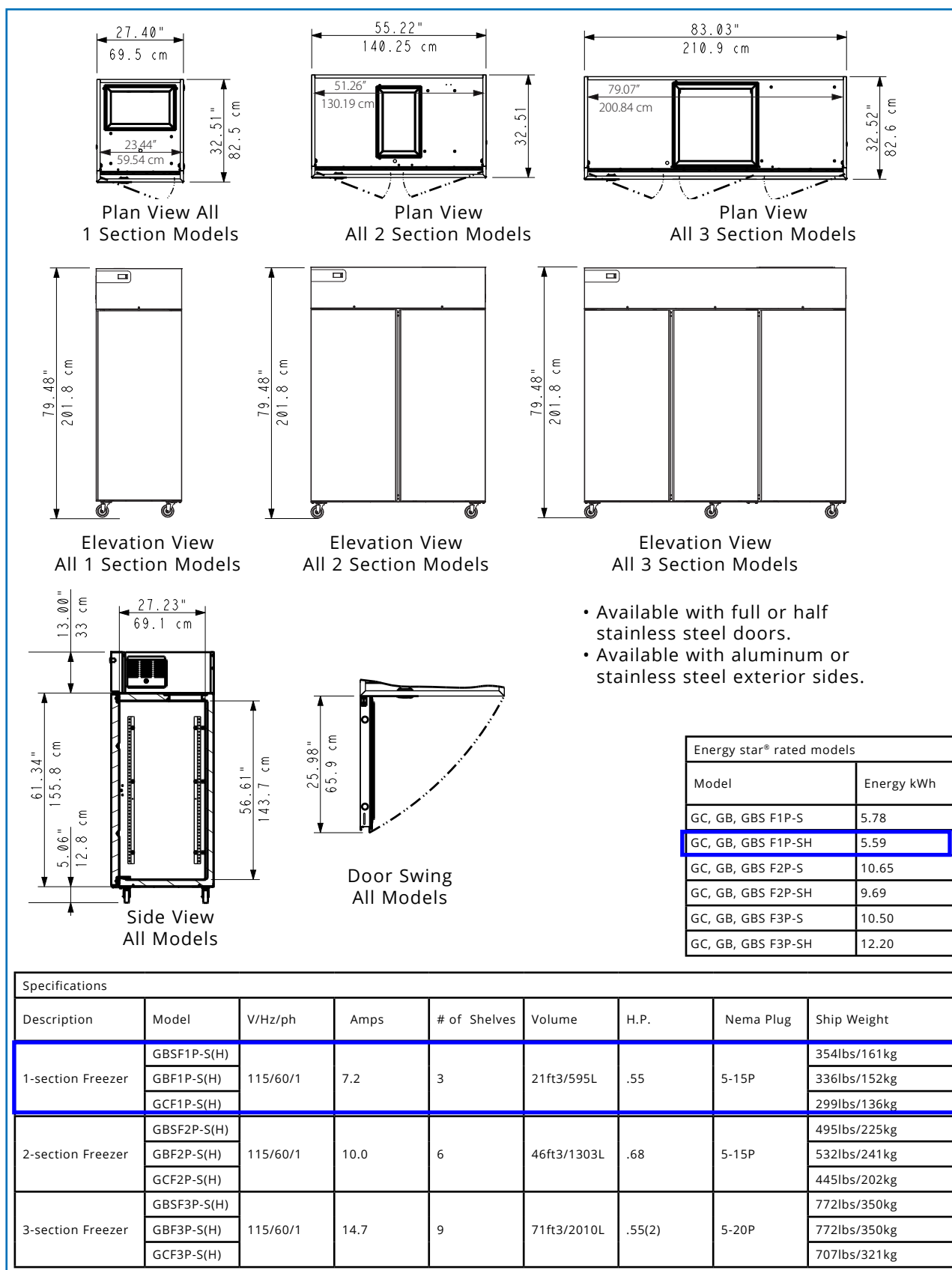
Units are completely insulated with high density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.



Coolscares™ Reach-In Freezer



Coolscapes™ Reach-In Freezer



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



Coolscares™ Reach-In Refrigerator

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

Models

- | | | | | | |
|------------|------------|-------------|------------|------------|-------------------|
| • GCR1P-S | • GBR1P-S | • GBSR1P-S | • GCR2P-S | • GBR2P-S | • GBSR2P-S |
| • GCR1P-SH | • GBR1P-SH | • GBSR1P-SH | • GCR2P-SH | • GBR2P-SH | • GBSR2P-SH |
| • GCR3P-S | • GBR3P-S | • GBSR3P-S | • GCR3P-SH | • GBR3P-SH | • GBSR3P-SH |



GCR1P-SH

Standard Features

- GreenGenius™ R290 top mount refrigeration system featuring TXV expansion valve and hot gas condensate removal
- Digital exterior temperature display with high/low temp visual alarms
- Energy saving LED interior light
- Removable side louver
- Accommodates full size sheet pans
- Raised ABS interior door liner
- Gray epoxy coated shelves (3 per section) with shelf bridge
- Smart door hinge that auto closes up to 90° and stays open past 90°
- Integral door handle
- 180° door opening
- Energy efficient door gasket – removable without tools
- Locking doors
- 5" locking casters shipped loose for field installation
- 10' cord and plug attached

Standard Features of Series GC:

- Stainless steel exterior front
- Mill finish aluminum exterior sides
- Gray coated aluminum interior
- Anodized aluminum interior floor
- 5 position pin shelf support

Standard Features of Series GB/GBS:

- Stainless steel exterior front
- Stainless steel exterior sides
- Gray coated aluminum interior (Series GB)
- 200 series stainless steel interior (Series GBS)
- Stainless steel interior floor
- Field rehingable doors - full height doors only
- Stainless steel pilaster with shelf clips
- Vapor lock relief valve

Specifications

Refrigeration system: All components are mounted to the top cabinet ceiling, outside the food zone and are assembled as one piece and can be removed as one piece. Environmentally friendly R290 refrigerant is used. System has the capability of maintaining between 33°F and 40°F in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve. System is controlled using an electronic temperature control, which provides improved pull down times, reducing compressor cycling and longer compressor life with

lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy efficient hot gas system.

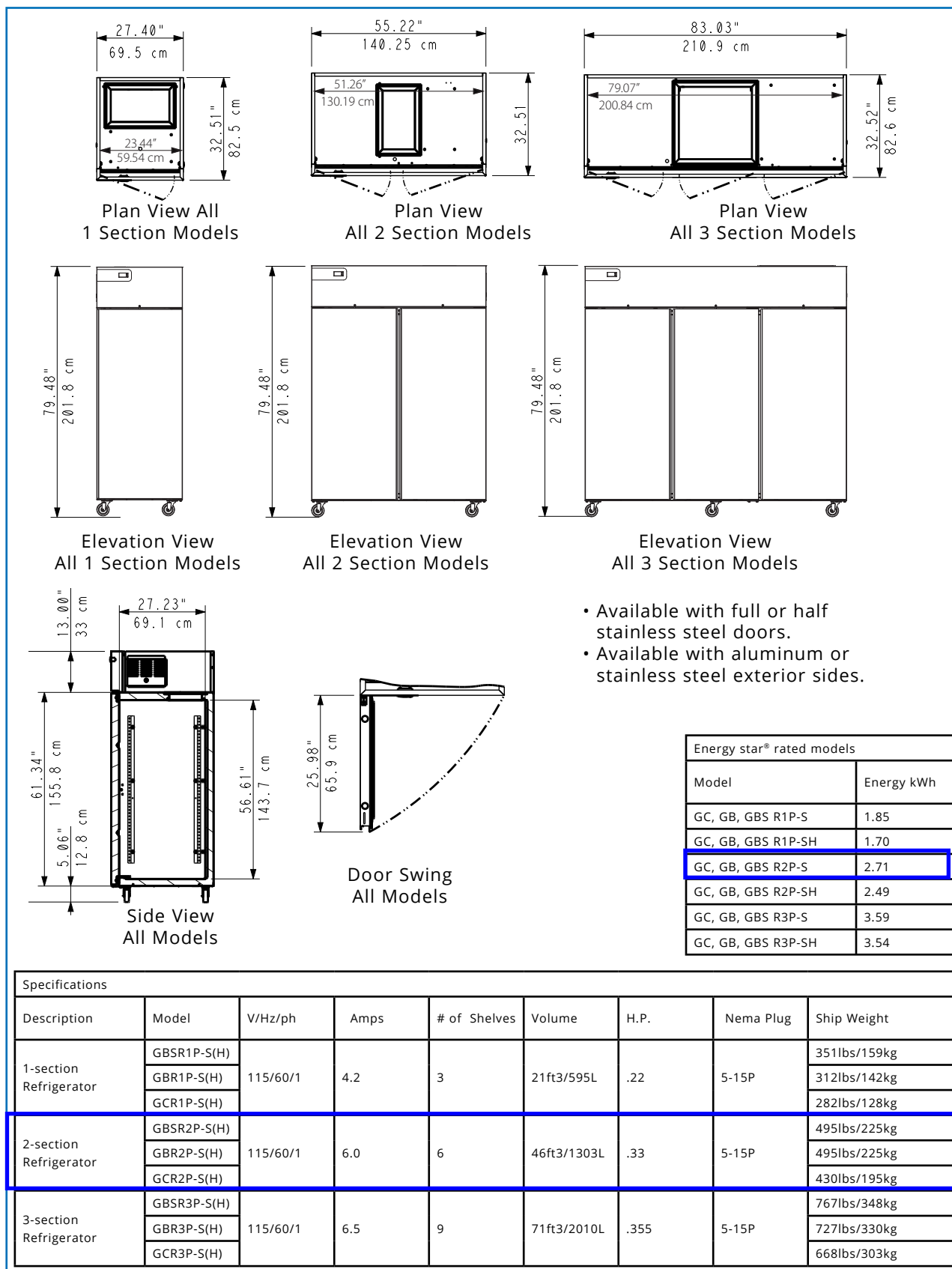
Units are completely insulated with high density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.



Coolscares™ Reach-In Refrigerator



Coolscapes™ Reach-In Refrigerator



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



BRAISING PANS / TILTING SKILLETS

Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____

PowerPan™ SERIES

ELECTRIC, 35" RIM HEIGHT,
30 & 40 GALLON (110 & 150 LITER)

MODELS: ☐ SEL-30-T1
☒ SEL-40-T1

Cleveland Standard Features

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- High efficiency heating system with even heat distribution. 30 gallon models (115 liter) feature a 12 KW heating element and the 40 gallon models (150 liter) feature a 18 KW heating element.
- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Easy-to-turn manual hand tilt with enclosed permanently lubricated gearbox. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Standard Voltages 208-240, single and three phase.
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include UL, CSA, CE and NSF.

Options & Accessories

- ☐ Power Tilt with Manual Override (PT2)
- ☐ 2" (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- ☒ Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- ☐ Faucet Bracket (FBKT1)
- ☒ Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- ☐ Vegetable Steamer Baskets (VS)
- ☐ Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- ☐ Poaching Pans (PP)



Shown with optional 2" Tangent Draw Off Valve

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SEL-____-T1, electric (____ KW, ____ Volts) holding no less than ____ gallons (____ liters); Complete with Thermostatic and Safety Controls, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Spring Assist Cover with adjustable Vent, Adjustable Feet with Rear Flanged and Front Bullet Style, Gallon/Liter Markings and Splash Proof Controls

- ☐ Protective Control Cover (CP-PCB-T1)
- ☐ Casters, 2 swivel, 2 locking (CST1)
- ☐ High Wattage Option (HW)
16KW on 30 gallons, 24KW on 40 gallons
- ☐ Voltage Options:
 - VOSK1, 240 Volt, 60 Hz, 3 Phase
 - VOSK2, 380/415 Volt, 50 Hz, 3 Phase - for export
 - VOSK3, 440/480 Volt, 60 Hz, 3 Phase

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DIMENSIONS

MODEL	A	B	C	D	F	G	H	CLEARANCE
SEL-30-T1	37 7/8" (963mm)	24 1/2" (623mm)	31 3/4" (807mm)	12" (305mm)	18 1/4" (464mm)	5 3/4" (146mm)	8" (204mm)	RIGHT: 4" (102mm) (manual tilt) 1" (26mm) (power tilt)
SEL-40-T1	49 7/8" (1267mm)	36 1/2" (928mm)	43 3/4" (1112mm)	18" (458mm)	24 1/4" (616mm)	5 3/4" (146mm)	8" (204mm)	LEFT: 0", REAR: 0"

ELECTRICAL

Volts	Ph	Hz	Total Watts	Amps	Wire Size
SEL-30-T1 (Standard Wattage)					
208	1	60	12000	57.7	4
208	3	60	12000	33.3	8
240	1	60	12000	50.0	6
240	3	60	12000	28.9	8
380	1	50	10013	26.3	8
380	3	50	10013	15.2	12
416	1	50	12000	28.8	8
416	3	50	12000	16.7	10
480	1	60	12000	25.0	8
480	3	60	12000	14.4	12
SEL-30-T1 (High Wattage)					
208	1	60	16020	77.0	3
208	3	60	16020	44.5	6
240	1	60	16020	66.8	4
240	3	60	16020	38.5	6
380	1	50	13367	35.2	8
380	3	50	13367	20.3	10
416	1	50	16020	38.5	6
416	3	50	16020	22.2	10
480	1	60	16020	33.4	8
480	3	60	16020	19.3	10
SEL-40-T1 (Standard Wattage)					
208	1	60	18000	86.5	2
208	3	60	18000	50.0	6
240	1	60	18000	75.0	3
240	3	60	18000	43.3	6
380	1	50	15019	39.5	6
380	3	50	15019	22.8	10
416	1	50	18000	43.3	6
416	3	50	18000	25.0	8
480	1	60	18000	37.5	6
480	3	60	18000	21.7	10
SEL-40-T1 (High Wattage)					
208	3	60	24000	66.6	4
240	3	60	24000	57.7	4
380	3	50	20026	30.4	8
416	3	50	24000	33.3	8
480	3	60	24000	28.9	8

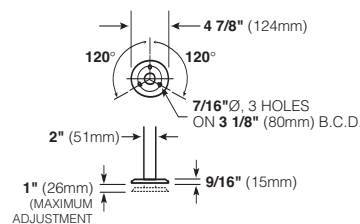
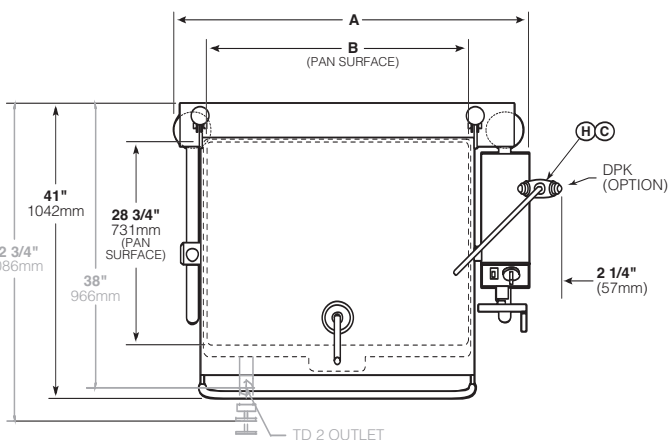
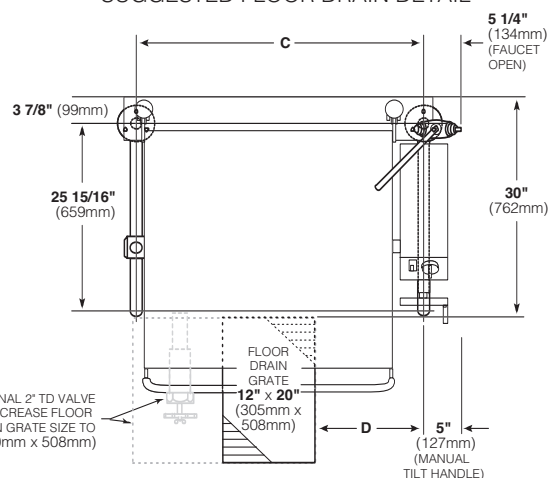
CAPACITIES

In 4 oz. servings. Other sizes may be calculated.
 30 gallons / 115 Liters.....960
 40 gallons / 150 Liters.....1280

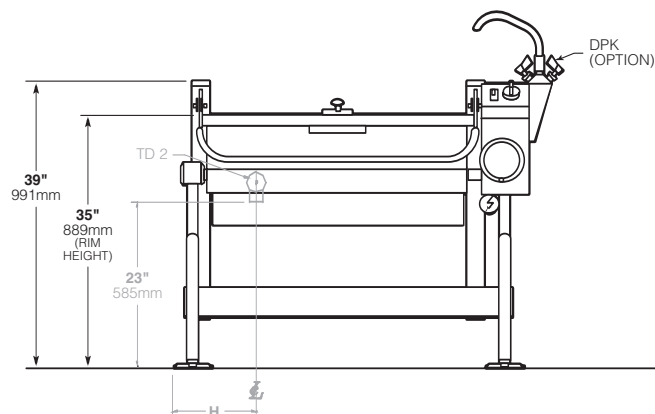
APPROXIMATE SHIPPING WEIGHTS

SEL-30-T1
 390 LBS. (178 KG.)
SEL-40-T1
 410 LBS. (187 KG.)

LEG LOCATION & SUGGESTED FLOOR DRAIN DETAIL



FLANGED FOOT DETAIL (REAR LEGS ONLY)



NOTE: OPTIONAL 2" TD VALVE SHOWN IN GRAY

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

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Litho in U.S.A.



BRAISING PANS / TILTING SKILLETS

Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____

PowerPan™ SERIES ELECTRIC, 35" RIM HEIGHT, 30 & 40 GALLON (110 & 150 LITER)

MODELS: ☒ SEL-30-T1
☐ SEL-40-T1

Cleveland Standard Features

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- High efficiency heating system with even heat distribution. 30 gallon models (115 liter) feature a 12 KW heating element and the 40 gallon models (150 liter) feature a 18 KW heating element.
- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Easy-to-turn manual hand tilt with enclosed permanently lubricated gearbox. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Standard Voltages 208-240, single and three phase.
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include UL, CSA, CE and NSF.

Options & Accessories

- ☐ Power Tilt with Manual Override (PT2)
- ☐ 2" (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- ☒ Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- ☐ Faucet Bracket (FBKT1)
- ☒ Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- ☐ Vegetable Steamer Baskets (VS)
- ☐ Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- ☐ Poaching Pans (PP)



Shown with optional 2" Tangent Draw Off Valve

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SEL-___-T1, electric (___ KW, ___ Volts) holding no less than ___ gallons (___ liters); Complete with Thermostatic and Safety Controls, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Spring Assist Cover with adjustable Vent, Adjustable Feet with Rear Flanged and Front Bullet Style, Gallon/Liter Markings and Splash Proof Controls

- ☐ Protective Control Cover (CP-PCB-T1)
- ☐ Casters, 2 swivel, 2 locking (CST1)
- ☐ High Wattage Option (HW)
16KW on 30 gallons, 24KW on 40 gallons
- ☐ Voltage Options:
 - VOSK1, 240 Volt, 60 Hz, 3 Phase
 - VOSK2, 380/415 Volt, 50 Hz, 3 Phase - for export
 - VOSK3, 440/480 Volt, 60 Hz, 3 Phase

SECT. XII PAGE 9
0707

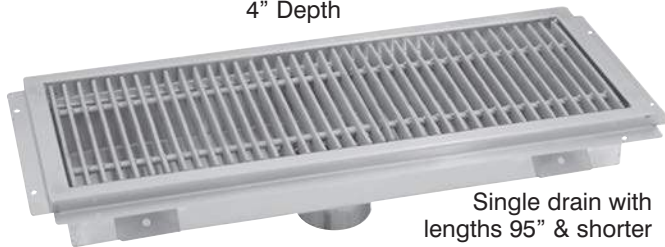


STAINLESS STEEL

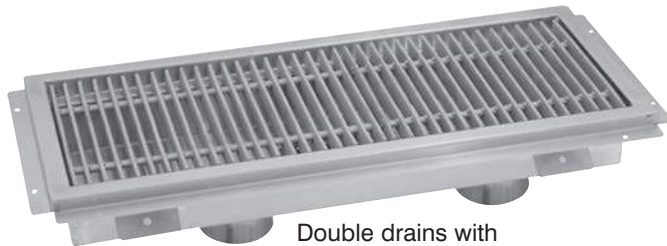
FLOOR TROUGHS & FLOOR DRAINS

Floor Troughs

4" Depth



Single drain with lengths 95" & shorter



Double drains with lengths 96" & longer



Item #: _____ Qty #: _____

Model #: _____

Project #: _____



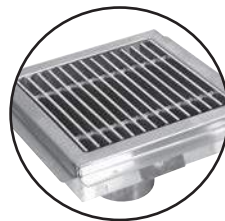
Cut-Out View of Anti-Splash

FT-1

Optional Anti-Splash Guard
(Per ft. Factory installed)

Floor Drain

4" Depth



FD-1

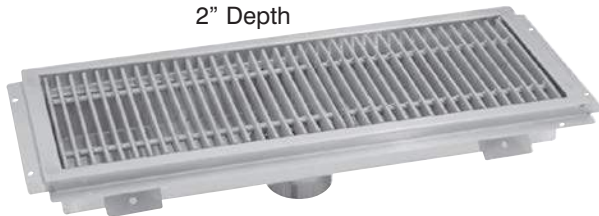
Optional Stainless Steel
Grate for Floor Drains

FT-2

Stainless Steel Strainer Basket
with Handle (Included with all Floor Troughs,
Water Receptacles & Floor Drains)

Floor Water Receptacles

2" Depth



OPTIONAL ACCESSORIES

Model #	Qty
FT-1 Anti-Splash Guard per ft.	
FT-2 Replacement Strainer Basket	
FD-1 Floor Drain Stainless Steel Grate	

FEATURES:

Waste receptacle will accommodate up to a 4" waste pipe.

Includes 4" O.D. - 3" Long Plumbing Sleeve.

Removable perforated stainless steel strainer basket with handle provided.

Pitched towards waste.

Includes "Subway Style" grating from 3/16" x 1" solid "304" stainless steel bar or fiberglass. (Not included with Floor Drains. Use Model FD-1)

Grating is spaced 9/16" (Inside clearance) between bars to prevent casters from getting trapped.

Troughs 96" or larger in length made with two (2) drains.

Custom sizes available. Consult factory.

CONSTRUCTION:

All TIG welded.

All external corners welded and polished to a satin finish.

MECHANICAL:

Creased design to ensure proper drainage.

Perimeter flange mounts directly to sub floor.

3/4" vertical step designed to accommodate floor tile installation.

MATERIAL:

14 gauge "304" type stainless steel polished stainless steel grating.

Fiberglass grating: Gray fiberglass composite. Light weight, skid and corrosion resistant.



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

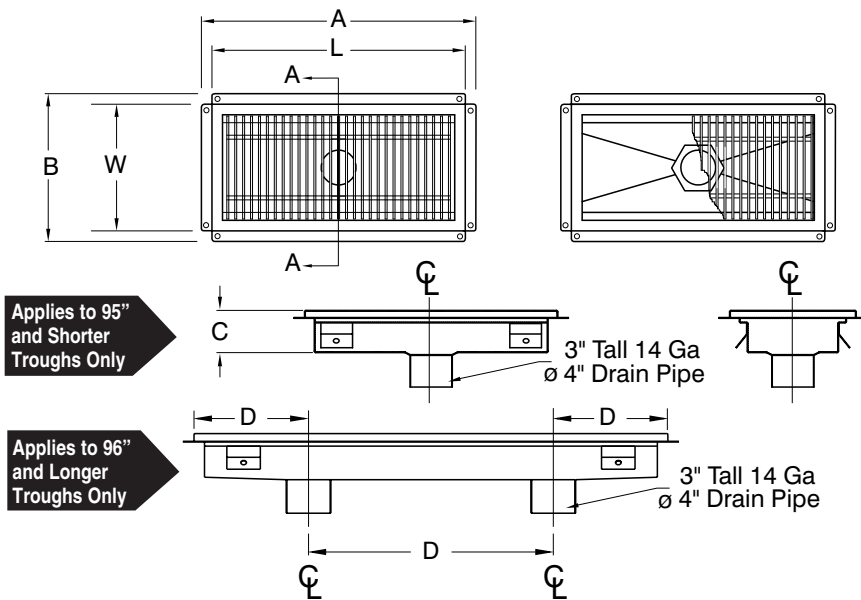
For Smart Fabrication™ Quotes:

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

DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL

TOL ± .500"

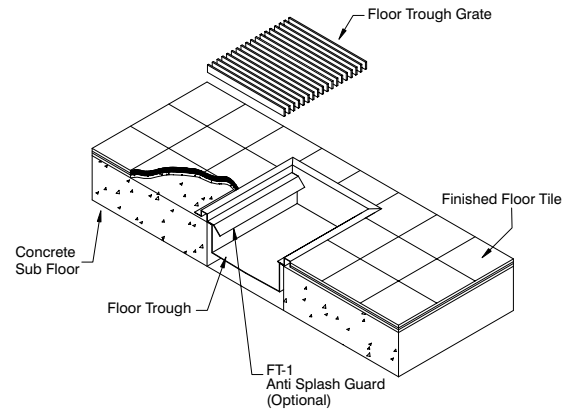
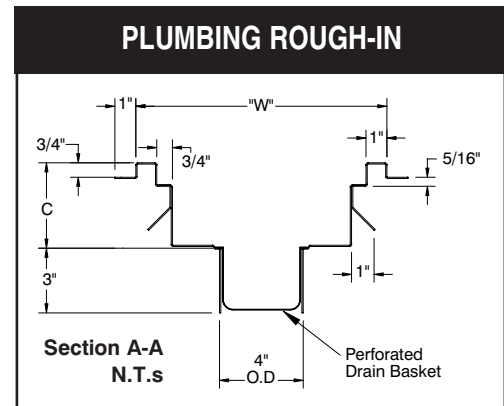


Applies to 95\"/>

Applies to 96\"/>

FLOOR TROUGHS

Stainless Steel Grating	Wt.	Fiberglass Grating	Wt.	L	W	A	B	C	D
FTG-1224	46 lbs.	FFTG-1224	34 lbs.	24"	12"	26"	14"	4"	-
FTG-1230	56 lbs.	FFTG-1230	37 lbs.	30"	12"	32"	14"	4"	-
FTG-1236	66 lbs.	FFTG-1236	40 lbs.	36"	12"	38"	14"	4"	-
FTG-1242	76 lbs.	FFTG-1242	43 lbs.	42"	12"	44"	14"	4"	-
FTG-1248	86 lbs.	FFTG-1248	46 lbs.	48"	12"	50"	14"	4"	-
FTG-1254	96 lbs.	FFTG-1254	49 lbs.	54"	12"	56"	14"	4"	-
FTG-1260	106 lbs.	FFTG-1260	52 lbs.	60"	12"	62"	14"	4"	-
FTG-1272	116 lbs.	FFTG-1272	55 lbs.	72"	12"	74"	14"	4"	-
FTG-1284	126 lbs.	FFTG-1284	81 lbs.	84"	12"	86"	14"	4"	-
FTG-1296*	146 lbs.	FFTG-1296	90 lbs.	96"	12"	98"	14"	4"	32"
FTG-12108*	166 lbs.	FFTG-12108	99 lbs.	108"	12"	110"	14"	4"	36"
FTG-12120*	180 lbs.	FFTG-12120	108 lbs.	120"	12"	122"	14"	4"	40"
FTG-1824	62 lbs.	FFTG-1824	43 lbs.	24"	18"	26"	20"	4"	-
FTG-1830	74 lbs.	FFTG-1830	47 lbs.	30"	18"	32"	20"	4"	-
FTG-1836	86 lbs.	FFTG-1836	54 lbs.	36"	18"	38"	20"	4"	-
FTG-1842	98 lbs.	FFTG-1842	61 lbs.	42"	18"	44"	20"	4"	-
FTG-1848	110 lbs.	FFTG-1848	69 lbs.	48"	18"	50"	20"	4"	-
FTG-1854	122 lbs.	FFTG-1854	76 lbs.	54"	18"	56"	20"	4"	-
FTG-1860	134 lbs.	FFTG-1860	83 lbs.	60"	18"	62"	20"	4"	-
FTG-1872	146 lbs.	FFTG-1872	90 lbs.	72"	18"	74"	20"	4"	-
FTG-1884	165 lbs.	FFTG-1884	111 lbs.	84"	18"	86"	20"	4"	-
FTG-1896*	187 lbs.	FFTG-1896	125 lbs.	96"	18"	98"	20"	4"	32"
FTG-18108*	208 lbs.	FFTG-18108	138 lbs.	108"	18"	110"	20"	4"	36"
FTG-18120*	229 lbs.	FFTG-18120	150 lbs.	120"	18"	122"	20"	4"	40"
FTG-2424	69 lbs.	FFTG-2424	52 lbs.	24"	24"	26"	26"	4"	-
FTG-2430	81 lbs.	FFTG-2430	59 lbs.	30"	24"	32"	26"	4"	-
FTG-2436	104 lbs.	FFTG-2436	68 lbs.	36"	24"	38"	26"	4"	-
FTG-2442	118 lbs.	FFTG-2442	75 lbs.	42"	24"	44"	26"	4"	-
FTG-2448	131 lbs.	FFTG-2448	83 lbs.	48"	24"	50"	26"	4"	-
FTG-2454	145 lbs.	FFTG-2454	95 lbs.	54"	24"	56"	26"	4"	-
FTG-2460	162 lbs.	FFTG-2460	102 lbs.	60"	24"	62"	26"	4"	-
FTG-2472	195 lbs.	FFTG-2472	119 lbs.	72"	24"	74"	26"	4"	-
FTG-2484	218 lbs.	FFTG-2484	137 lbs.	84"	24"	86"	26"	4"	-
FTG-2496*	243 lbs.	FFTG-2496	153 lbs.	96"	24"	98"	26"	4"	32"
FTG-24108*	274 lbs.	FFTG-24108	168 lbs.	108"	24"	110"	26"	4"	36"
FTG-24120*	310 lbs.	FFTG-24120	188 lbs.	120"	24"	122"	26"	4"	40"



FLOOR DRAINS

Model #	Length	Width	A	B	C	Wt.
FDR-1212	12"	12"	14"	14"	4"	26 lbs.

FLOOR WATER RECEPTACLES

(2" Depth)

Model #	Length	Width	A	B	C	Wt.
FRG-24	24"	12"	26"	14"	2"	44 lbs.
FRG-36	36"	12"	38"	14"	2"	63 lbs.
FRG-48	48"	12"	50"	14"	2"	82 lbs.

**CUSTOM SIZES
AVAILABLE!**

*Troughs 96" or larger in length made with two (2) drains.

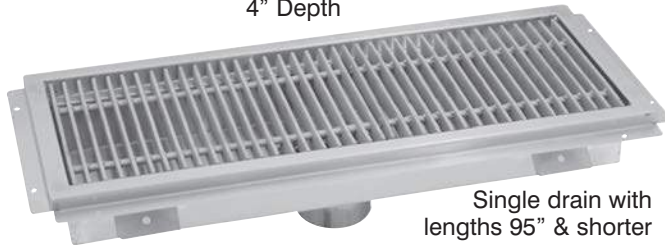




FLOOR TROUGHS & FLOOR DRAINS

Floor Troughs

4" Depth



Single drain with lengths 95" & shorter



Double drains with lengths 96" & longer



Item #: _____ Qty #: _____

Model #: _____

Project #: _____



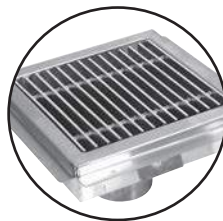
Cut-Out View of Anti-Splash

FT-1

Optional Anti-Splash Guard
(Per ft. Factory installed)

Floor Drain

4" Depth



FD-1

Optional Stainless Steel
Grate for Floor Drains

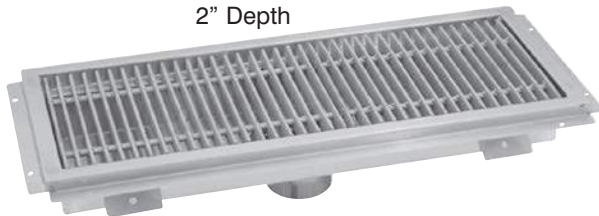


FT-2

Stainless Steel Strainer Basket
with Handle (Included with all Floor Troughs,
Water Receptacles & Floor Drains)

Floor Water Receptacles

2" Depth



OPTIONAL ACCESSORIES

Model #	Qty
FT-1 Anti-Splash Guard per ft.	
FT-2 Replacement Strainer Basket	
FD-1 Floor Drain Stainless Steel Grate	

FEATURES:

Waste receptacle will accommodate up to a 4" waste pipe.

Includes 4" O.D. - 3" Long Plumbing Sleeve.

Removable perforated stainless steel strainer basket with handle provided.

Pitched towards waste.

Includes "Subway Style" grating from 3/16" x 1" solid "304" stainless steel bar or fiberglass. (Not included with Floor Drains. Use Model FD-1)

Grating is spaced 9/16" (Inside clearance) between bars to prevent casters from getting trapped.

Troughs 96" or larger in length made with two (2) drains.

Custom sizes available. Consult factory.

CONSTRUCTION:

All TIG welded.

All external corners welded and polished to a satin finish.

MECHANICAL:

Creased design to ensure proper drainage.

Perimeter flange mounts directly to sub floor.

3/4" vertical step designed to accommodate floor tile installation.

MATERIAL:

14 gauge "304" type stainless steel polished stainless steel grating.

Fiberglass grating: Gray fiberglass composite. Light weight, skid and corrosion resistant.



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

For Orders & Customer Service:

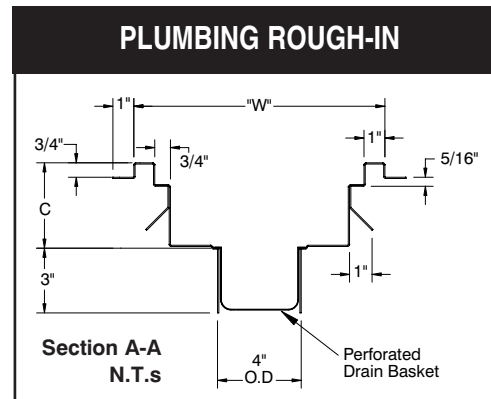
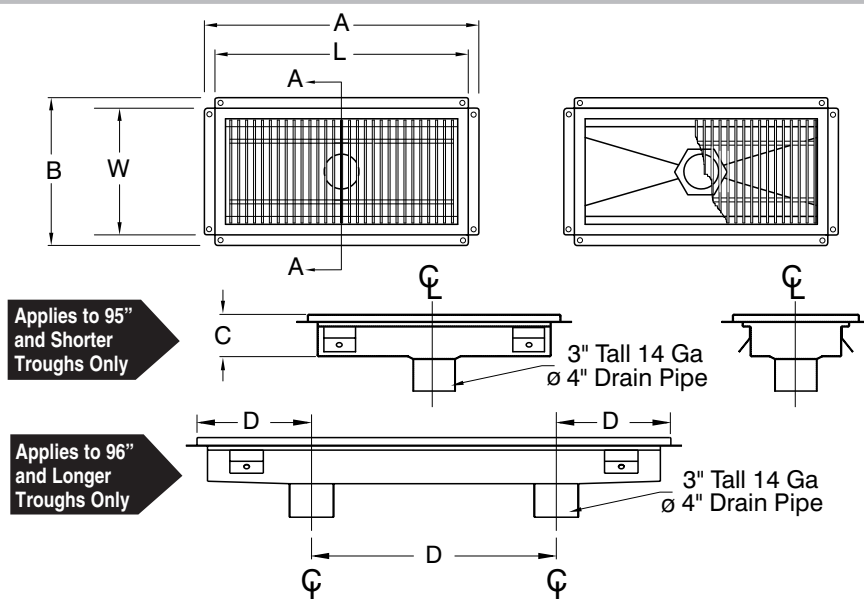
Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

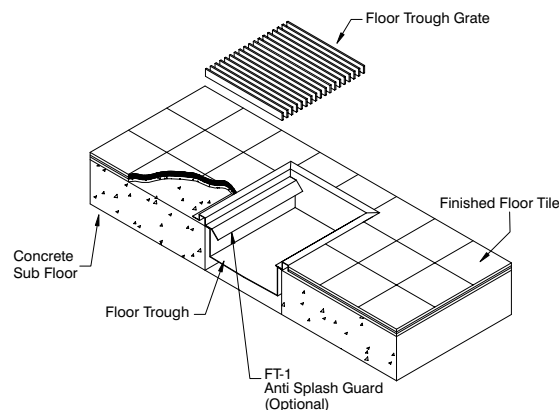
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL

TOL $\pm .500''$ **FLOOR TROUGHS**

Stainless Steel Grating	Wt.	Fiberglass Grating	Wt.	L	W	A	B	C	D
FTG-1224	46 lbs.	FFTG-1224	34 lbs.	24"	12"	26"	14"	4"	-
FTG-1230	56 lbs.	FFTG-1230	37 lbs.	30"	12"	32"	14"	4"	-
FTG-1236	66 lbs.	FFTG-1236	40 lbs.	36"	12"	38"	14"	4"	-
FTG-1242	76 lbs.	FFTG-1242	43 lbs.	42"	12"	44"	14"	4"	-
FTG-1248	86 lbs.	FFTG-1248	46 lbs.	48"	12"	50"	14"	4"	-
FTG-1254	96 lbs.	FFTG-1254	49 lbs.	54"	12"	56"	14"	4"	-
FTG-1260	106 lbs.	FFTG-1260	52 lbs.	60"	12"	62"	14"	4"	-
FTG-1272	116 lbs.	FFTG-1272	55 lbs.	72"	12"	74"	14"	4"	-
FTG-1284	126 lbs.	FFTG-1284	81 lbs.	84"	12"	86"	14"	4"	-
FTG-1296*	146 lbs.	FFTG-1296	90 lbs.	96"	12"	98"	14"	4"	32"
FTG-12108*	166 lbs.	FFTG-12108	99 lbs.	108"	12"	110"	14"	4"	36"
FTG-12120*	180 lbs.	FFTG-12120	108 lbs.	120"	12"	122"	14"	4"	40"
FTG-1824	62 lbs.	FFTG-1824	43 lbs.	24"	18"	26"	20"	4"	-
FTG-1830	74 lbs.	FFTG-1830	47 lbs.	30"	18"	32"	20"	4"	-
FTG-1836	86 lbs.	FFTG-1836	54 lbs.	36"	18"	38"	20"	4"	-
FTG-1842	98 lbs.	FFTG-1842	61 lbs.	42"	18"	44"	20"	4"	-
FTG-1848	110 lbs.	FFTG-1848	69 lbs.	48"	18"	50"	20"	4"	-
FTG-1854	122 lbs.	FFTG-1854	76 lbs.	54"	18"	56"	20"	4"	-
FTG-1860	134 lbs.	FFTG-1860	83 lbs.	60"	18"	62"	20"	4"	-
FTG-1872	146 lbs.	FFTG-1872	90 lbs.	72"	18"	74"	20"	4"	-
FTG-1884	165 lbs.	FFTG-1884	111 lbs.	84"	18"	86"	20"	4"	-
FTG-1896*	187 lbs.	FFTG-1896	125 lbs.	96"	18"	98"	20"	4"	32"
FTG-18108*	208 lbs.	FFTG-18108	138 lbs.	108"	18"	110"	20"	4"	36"
FTG-18120*	229 lbs.	FFTG-18120	150 lbs.	120"	18"	122"	20"	4"	40"
FTG-2424	69 lbs.	FFTG-2424	52 lbs.	24"	24"	26"	26"	4"	-
FTG-2430	81 lbs.	FFTG-2430	59 lbs.	30"	24"	32"	26"	4"	-
FTG-2436	104 lbs.	FFTG-2436	68 lbs.	36"	24"	38"	26"	4"	-
FTG-2442	118 lbs.	FFTG-2442	75 lbs.	42"	24"	44"	26"	4"	-
FTG-2448	131 lbs.	FFTG-2448	83 lbs.	48"	24"	50"	26"	4"	-
FTG-2454	145 lbs.	FFTG-2454	95 lbs.	54"	24"	56"	26"	4"	-
FTG-2460	162 lbs.	FFTG-2460	102 lbs.	60"	24"	62"	26"	4"	-
FTG-2472	195 lbs.	FFTG-2472	119 lbs.	72"	24"	74"	26"	4"	-
FTG-2484	218 lbs.	FFTG-2484	137 lbs.	84"	24"	86"	26"	4"	-
FTG-2496*	243 lbs.	FFTG-2496	153 lbs.	96"	24"	98"	26"	4"	32"
FTG-24108*	274 lbs.	FFTG-24108	168 lbs.	108"	24"	110"	26"	4"	36"
FTG-24120*	310 lbs.	FFTG-24120	188 lbs.	120"	24"	122"	26"	4"	40"

**FLOOR DRAINS**

Model #	Length	Width	A	B	C	Wt.
FDR-1212	12"	12"	14"	14"	4"	26 lbs.

FLOOR WATER RECEPTACLES

(2" Depth)

Model #	Length	Width	A	B	C	Wt.
FRG-24	24"	12"	26"	14"	2"	44 lbs.
FRG-36	36"	12"	38"	14"	2"	63 lbs.
FRG-48	48"	12"	50"	14"	2"	82 lbs.

**CUSTOM SIZES
AVAILABLE!**

*Troughs 96" or larger in length made with two (2) drains.





TABLE TYPE TWIN ELECTRIC KETTLES

"SPLASH PROOF SERIES", SELF-CONTAINED, 2/3 STEAM JACKETED,
PER KETTLE: 3, 6 OR 12 GALLONS (11, 23 OR 45 LITERS)

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

Electric Kettles

Models

- TKET-3-T
- **TKET-6-T**
- TKET-12-T



Shown with optional
lift off covers

Standard Features

- Manual tilting, balanced design
- Space saving design through shared, center console
- Balanced, attractive appearance
- Self-contained, easily installed - needs only an electrical hook-up
- Steam jacket filled with treated water, venting and/or refilling is not required
- Accurate, constant solid state temperature controls (mechanical thermostate not as accurate) - less than $\pm 1^{\circ}\text{C}$ variance (ideal for simmering). Operating temperature range from 145° - 260°F (63°C - 127°C)
- Control panel includes:
 - LED indicator for heat cycle
 - LED indicator for low water
 - Power ON/OFF switch
 - Adjustable temperature control dial
- Water resistant controls, splash-proof construction
- Large pouring lip for high capacity and chunky products
- Re-inforced rolled rim design prevents damage to kettle rim, eliminates "bar rim designs"
- Welded-in heating elements, (holds vacuum better, won't leak or loose water)
- Easily cleaned: kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish
- Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering. Color coded easy to read pressure gauge with "green" and "vent air zone"
- 50 psi steam jacket rating for higher cooking temperatures
- 50 psi safety valve
- Solid state water level control (no sight glass gauge to break or leak)
- Splash proof element cover with a double gasket seal
- Self locking marine type tilting mechanism prevents accidental spills. Balanced design makes it easy to tilt
- Standard for TKET-6-T and TKET-12-T is 208-240 volts, 60 Hz, 3-phase, 3-wire. Models TKET-6-T and TKET-12-T are field rewirable to single phase. (Model TKET-3-T available in single phase, 2-wire only).
- Typical approvals include UL, CSA, CE, NSF and ASME

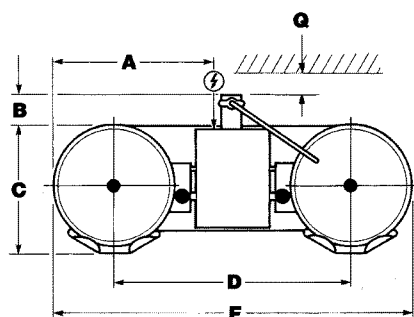
Short Form Specifications

Shall be CLEVELAND, electric twin kettles, Table Type, self-contained, tilting, Model TKET - _____ - T; _____ gallons each, _____ KW, _____ volts, _____ Hz, 3 phase/3 wire or single phase/2 wire: with Splash Proof Solid State Temperature ($\pm 1^{\circ}\text{C}$) and Safety Control System in plug-in Module including L.E.D. indicators, Large Pouring Lips, Rear mounted Pressure/Vacuum Gauges, Permanently filled Steam Jackets, 50 psi Steam Jacket Ratings and Safety Valves. Optional Lift Off Covers.

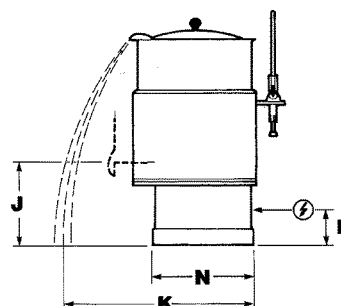
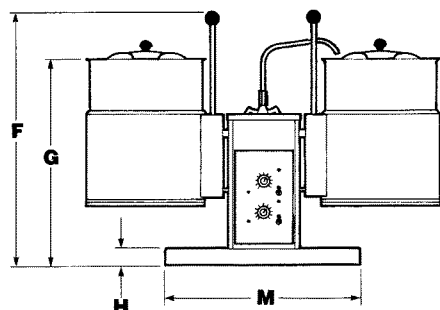
Options & Accessories

- **Lift Off Covers (CL)**
- **Common Hot and Cold (DPK) or Cold only (SPK) Water Faucet with Swing Spout. Requires Mounting Bracket (FBKT)**
- 316 Stainless Steel Kettle Liner for high acid products (316-G)
- High wattages (HW) and special voltages (see back page)
- Cooking Baskets (BS)
- Food Strainers (FS)
- Measuring Strips (MS)
- Stainless Steel Equipment Stand with Drain Drawer and Splash Shield (ST-42 for TKET-3-T & TKET-6-T), (ST-55-t for TKET-12-T)
- Kettle Markings (KM)
- Protective Control Panel (PCE)

KE004046-96 B

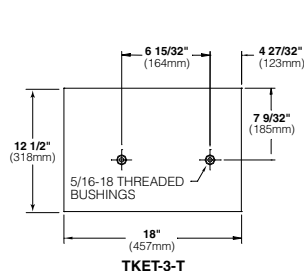


- CAPACITIES (PER KETTLE): (in 4 oz. servings, other sizes may be calculated)
- 3 gallons / 11 liters 96 servings
- 6 gallons / 23 liters 192 servings
- 12 gallons / 45 liters 352 servings

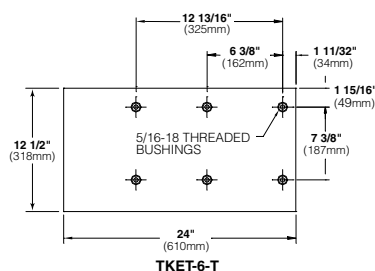


MODEL NO.	GALS.	LITERS		A	B	C	D	E	F	G	H	J	K	L	M	N	Q
TKET- 3-T	3	11	IN	15.75	4.38	14.00	22.13	34.50	28.75	20.00	1.50	8.25	24.00	13.75	18.00	12.50	2.25
			mm	400	110	355	562	875	730	510	38	210	610	350	455	320	57
TKET- 6-T	6	23	IN	20.75	4.38	16.75	29.25	44.25	28.75	22.75	1.50	7.00	26.50	13.75	24.00	12.50	2.75
			mm	525	110	425	743	1124	730	580	38	180	675	350	610	320	70
TKET-12-T	12	45	IN	24.25	4.38	19.50	33.00	50.63	31.50	24.25	1.50	6.25	27.00	14.75	30.00	12.50	5.50
			mm	615	110	495	840	1285	800	615	38	160	685	375	762	320	140

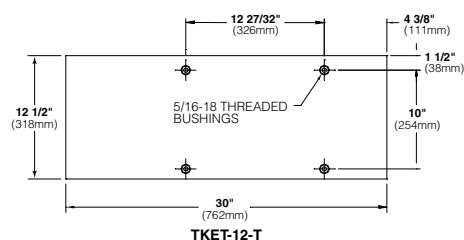
BASE MOUNTING DIAGRAMS (VIEW FROM BOTTOM OF BASE)



TKET-3-T



TKET-6-T



TKET-12-T

⚡ STANDARD WATTAGE

GALS.	LITERS	208V			240V			415V			480V		
		KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH
3	11	8.2	39.3	NA	10.9	45.4	NA	NA	NA	NA	NA	NA	NA
6	23	12.3	59.0	34.1	16.3	68.1	39.3	15.0	36.1	20.9	16.3	34.0	19.6
12	45	19.6	94.4	54.5	26.1	108.9	62.9	24.0	57.8	33.4	26.1	54.4	31.4

⚡ HIGH WATTAGE

GALS.	LITERS	208V			240V			415V			480V		
		KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH
6	23	19.6	NA	54.5	26.1	NA	62.9	24.0	57.8	33.4	26.1	54.4	31.4
12	45	24.5	NA	68.1	32.7	NA	78.6	30.0	72.3	41.7	32.7	68.1	39.3

Consult factory for other voltages.

WATER

3/4" O.D. copper tube or
1/2" N.P.T. pipe.

When ordered with
optional faucet.

CLEARANCE

RIGHT = 0"
LEFT = 0"
REAR = See "Q" on
chart above.

Shipping Weights & Dimensions

Model -
TKET-3-T Weight - 135 lbs
TKET-6-T Weight - 220 lbs
Width - 28"
Depth - 54"
Height - 39"
TKET-12-T Weight - 304 lbs
Width - 28"
Depth - 54"
Height - 39"

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)

Electric Kettles

18301 St. Clair Street
Cleveland, OH 44110

Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

www.clevelandrange.com
Section 5, Page 4
CLE_5637A 08 / 2017



KE004046-96 B

SINCE 1922

INNOVATIVE STEAM COOKING SOLUTIONS



MODULAR BASES

EQUIPMENT STANDS

42" OPEN TYPE STAND

TWO REMOVABLE DRAIN DRAWER with SPLASH SHIELDS

ALL STAINLESS STEEL

Cleveland Standard Features

- All Stainless Steel construction with 1 1/4" square tubing
- Adjustable Feet (rear feet are flanged for Floor Bolting)
- Removable combination Drain Drawer (with Splash Shield) and Pan Support
- Ideal for mounting:
 - two KDT-3-Ts*
 - two KDT-D-Ts*
 - two KET-3-Ts
 - one TKET-3-T
 - one TKET-6-T

*Requires Direct Steam Adaptor Top accessory

Options & Accessories

- ☐ Direct Steam Adaptor Top (AK)

MODEL: ST-42

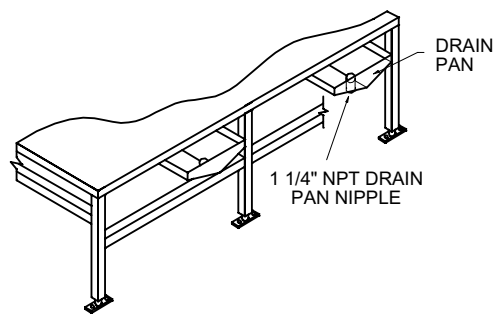
ITEM NUMBER _____

JOB NAME / NUMBER _____

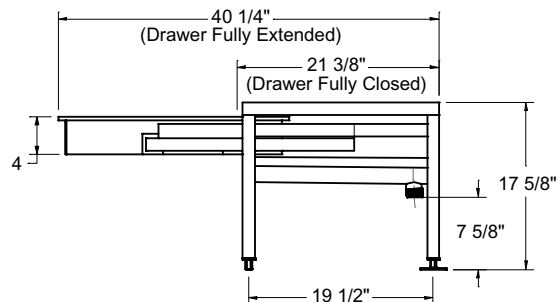
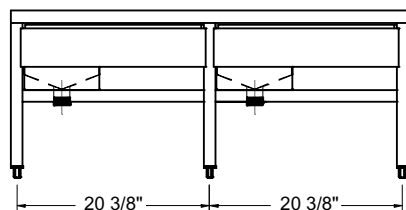
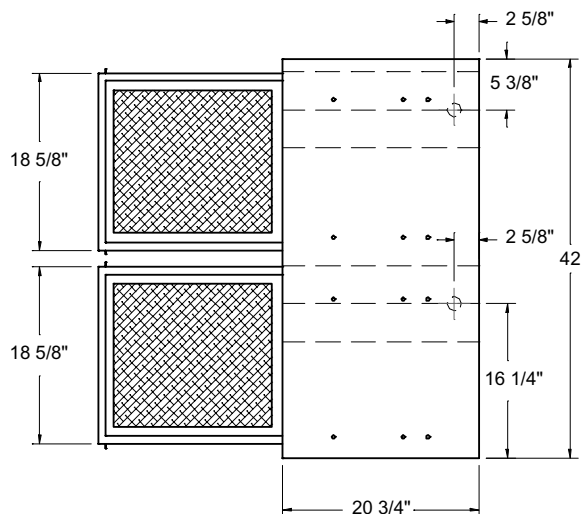


Short Form Specifications

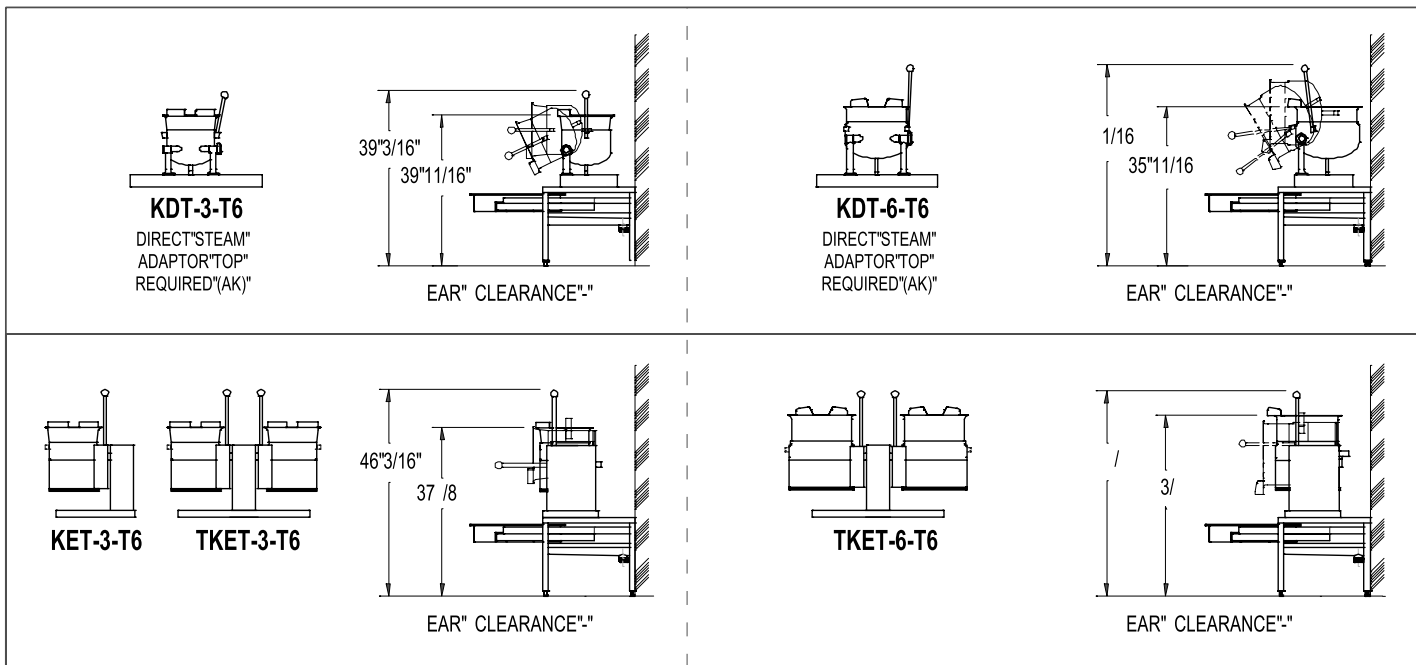
Shall be CLEVELAND, Open Type Equipment Stand with removable Drain Drawer, Splash Shield and Adaptor Top (optional), Model ST-42. All Stainless Steel construction with 1 1/4" square tubing. Furnished with Level Adjustable Feet (rear feet are flanged for Floor Bolting).



REAR VIEW / DRAIN PAN DETAIL



MOUNTING OPTIONS (SELECT TWO SINGLE UNITS OR ONE TWIN UNIT PER STAND)



NOTES:
Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Installations of Back Flow Preventers, Vacuum Breakers and other specific code requirements are the responsibility of the Owner and Installer.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

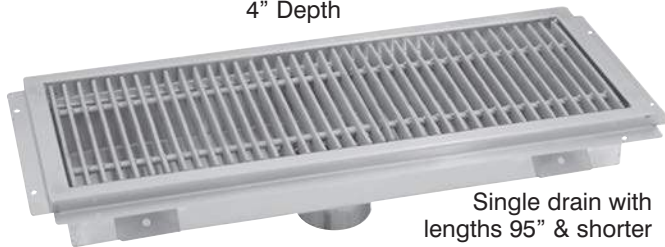


STAINLESS STEEL

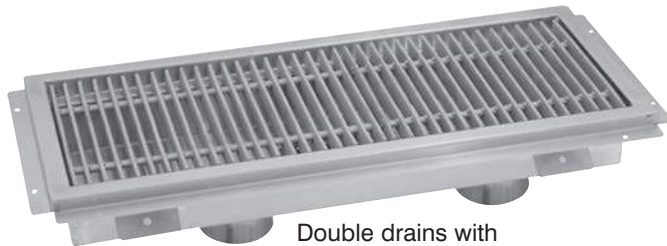
FLOOR TROUGHS & FLOOR DRAINS

Floor Troughs

4" Depth



Single drain with lengths 95" & shorter



Double drains with lengths 96" & longer



Item #: _____ Qty #: _____

Model #: _____

Project #: _____



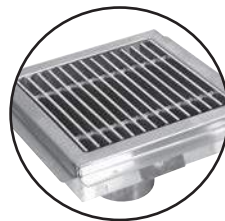
Cut-Out View of Anti-Splash

FT-1

Optional Anti-Splash Guard
(Per ft. Factory installed)

Floor Drain

4" Depth



FD-1

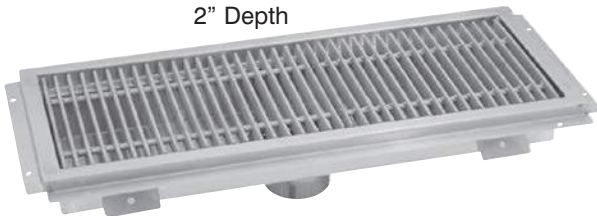
Optional Stainless Steel
Grate for Floor Drains

FT-2

Stainless Steel Strainer Basket
with Handle (Included with all Floor Troughs,
Water Receptacles & Floor Drains)

Floor Water Receptacles

2" Depth



OPTIONAL ACCESSORIES

Model #	Qty
FT-1 Anti-Splash Guard per ft.	
FT-2 Replacement Strainer Basket	
FD-1 Floor Drain Stainless Steel Grate	

FEATURES:

Waste receptacle will accommodate up to a 4" waste pipe.

Includes 4" O.D. - 3" Long Plumbing Sleeve.

Removable perforated stainless steel strainer basket with handle provided.

Pitched towards waste.

Includes "Subway Style" grating from 3/16" x 1" solid "304" stainless steel bar or fiberglass. (Not included with Floor Drains. Use Model FD-1)

Grating is spaced 9/16" (Inside clearance) between bars to prevent casters from getting trapped.

Troughs 96" or larger in length made with two (2) drains.

Custom sizes available. Consult factory.

CONSTRUCTION:

All TIG welded.

All external corners welded and polished to a satin finish.

MECHANICAL:

Creased design to ensure proper drainage.

Perimeter flange mounts directly to sub floor.

3/4" vertical step designed to accommodate floor tile installation.

MATERIAL:

14 gauge "304" type stainless steel polished stainless steel grating.

Fiberglass grating: Gray fiberglass composite. Light weight, skid and corrosion resistant.



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

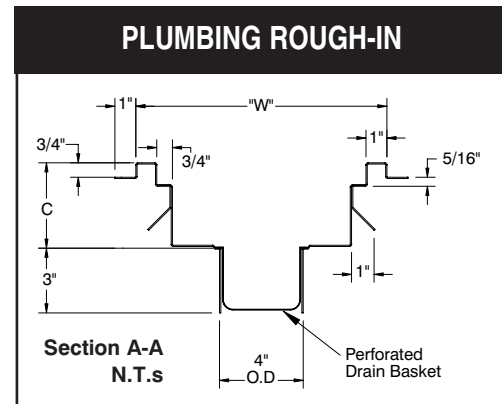
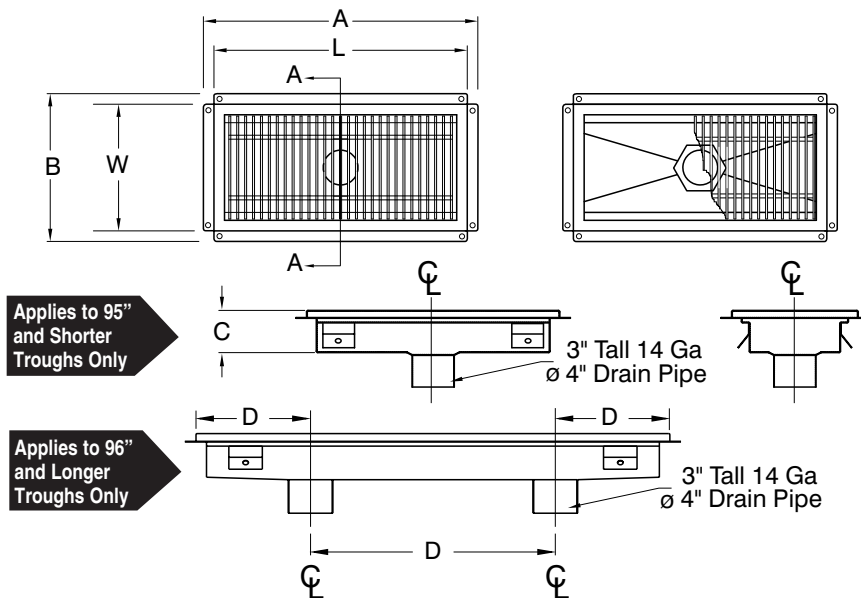
For Smart Fabrication™ Quotes:

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

DIMENSIONS and SPECIFICATIONS

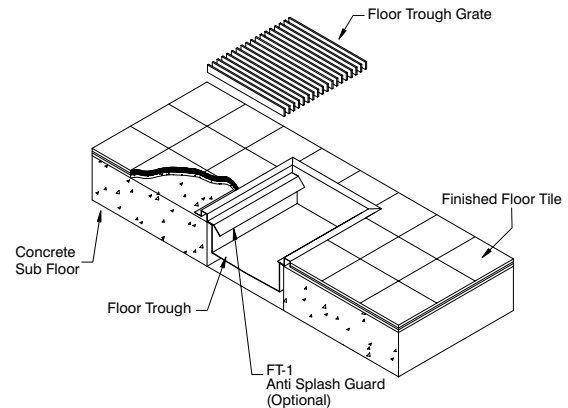
ALL DIMENSIONS ARE TYPICAL

TOL ± .500"



FLOOR TROUGHS

Stainless Steel Grating	Wt.	Fiberglass Grating	Wt.	L	W	A	B	C	D
FTG-1224	46 lbs.	FFTG-1224	34 lbs.	24"	12"	26"	14"	4"	-
FTG-1230	56 lbs.	FFTG-1230	37 lbs.	30"	12"	32"	14"	4"	-
FTG-1236	66 lbs.	FFTG-1236	40 lbs.	36"	12"	38"	14"	4"	-
FTG-1242	76 lbs.	FFTG-1242	43 lbs.	42"	12"	44"	14"	4"	-
FTG-1248	86 lbs.	FFTG-1248	46 lbs.	48"	12"	50"	14"	4"	-
FTG-1254	96 lbs.	FFTG-1254	49 lbs.	54"	12"	56"	14"	4"	-
FTG-1260	106 lbs.	FFTG-1260	52 lbs.	60"	12"	62"	14"	4"	-
FTG-1272	116 lbs.	FFTG-1272	55 lbs.	72"	12"	74"	14"	4"	-
FTG-1284	126 lbs.	FFTG-1284	81 lbs.	84"	12"	86"	14"	4"	-
FTG-1296*	146 lbs.	FFTG-1296	90 lbs.	96"	12"	98"	14"	4"	32"
FTG-12108*	166 lbs.	FFTG-12108	99 lbs.	108"	12"	110"	14"	4"	36"
FTG-12120*	180 lbs.	FFTG-12120	108 lbs.	120"	12"	122"	14"	4"	40"
FTG-1824	62 lbs.	FFTG-1824	43 lbs.	24"	18"	26"	20"	4"	-
FTG-1830	74 lbs.	FFTG-1830	47 lbs.	30"	18"	32"	20"	4"	-
FTG-1836	86 lbs.	FFTG-1836	54 lbs.	36"	18"	38"	20"	4"	-
FTG-1842	98 lbs.	FFTG-1842	61 lbs.	42"	18"	44"	20"	4"	-
FTG-1848	110 lbs.	FFTG-1848	69 lbs.	48"	18"	50"	20"	4"	-
FTG-1854	122 lbs.	FFTG-1854	76 lbs.	54"	18"	56"	20"	4"	-
FTG-1860	134 lbs.	FFTG-1860	83 lbs.	60"	18"	62"	20"	4"	-
FTG-1872	146 lbs.	FFTG-1872	90 lbs.	72"	18"	74"	20"	4"	-
FTG-1884	165 lbs.	FFTG-1884	111 lbs.	84"	18"	86"	20"	4"	-
FTG-1896*	187 lbs.	FFTG-1896	125 lbs.	96"	18"	98"	20"	4"	32"
FTG-18108*	208 lbs.	FFTG-18108	138 lbs.	108"	18"	110"	20"	4"	36"
FTG-18120*	229 lbs.	FFTG-18120	150 lbs.	120"	18"	122"	20"	4"	40"
FTG-2424	69 lbs.	FFTG-2424	52 lbs.	24"	24"	26"	26"	4"	-
FTG-2430	81 lbs.	FFTG-2430	59 lbs.	30"	24"	32"	26"	4"	-
FTG-2436	104 lbs.	FFTG-2436	68 lbs.	36"	24"	38"	26"	4"	-
FTG-2442	118 lbs.	FFTG-2442	75 lbs.	42"	24"	44"	26"	4"	-
FTG-2448	131 lbs.	FFTG-2448	83 lbs.	48"	24"	50"	26"	4"	-
FTG-2454	145 lbs.	FFTG-2454	95 lbs.	54"	24"	56"	26"	4"	-
FTG-2460	162 lbs.	FFTG-2460	102 lbs.	60"	24"	62"	26"	4"	-
FTG-2472	195 lbs.	FFTG-2472	119 lbs.	72"	24"	74"	26"	4"	-
FTG-2484	218 lbs.	FFTG-2484	137 lbs.	84"	24"	86"	26"	4"	-
FTG-2496*	243 lbs.	FFTG-2496	153 lbs.	96"	24"	98"	26"	4"	32"
FTG-24108*	274 lbs.	FFTG-24108	168 lbs.	108"	24"	110"	26"	4"	36"
FTG-24120*	310 lbs.	FFTG-24120	188 lbs.	120"	24"	122"	26"	4"	40"



FLOOR DRAINS

Model #	Length	Width	A	B	C	Wt.
FDR-1212	12"	12"	14"	14"	4"	26 lbs.

FLOOR WATER RECEPTACLES

(2" Depth)

Model #	Length	Width	A	B	C	Wt.
FRG-24	24"	12"	26"	14"	2"	44 lbs.
FRG-36	36"	12"	38"	14"	2"	63 lbs.
FRG-48	48"	12"	50"	14"	2"	82 lbs.

**CUSTOM SIZES
AVAILABLE!**

*Troughs 96" or larger in length made with two (2) drains.





Combi oven

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Model

Convotherm 4 easyTouch

- easyTouch
- 11 slide rails
- Electrical
- Injection/Spritzer
- Right-hinged door



Key features

- ACS+ operating modes: Steam, combi-steam, hot air
- ACS+ extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- Ethernet port
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged door
- KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- HygienicCare - food safety provided by antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go - automatic cooking with quick-select buttons
 - TrayTimer - oven-load management for different products at the same time
 - Regenerate+ - flexible multi-mode retherm function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cook and hold in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options

- Steam and vapor removal - built-in condenser (upon request)
- Disappearing door - more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- ConvoSmoke - built in food-smoking
- Marine version (see separate data sheet)
- Security model
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- ConvoLink - HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean cleaning system

Commercial combination oven with integral systems for limiting the emissions of grease laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method.



C4eT 10.20 ES



Dimensions

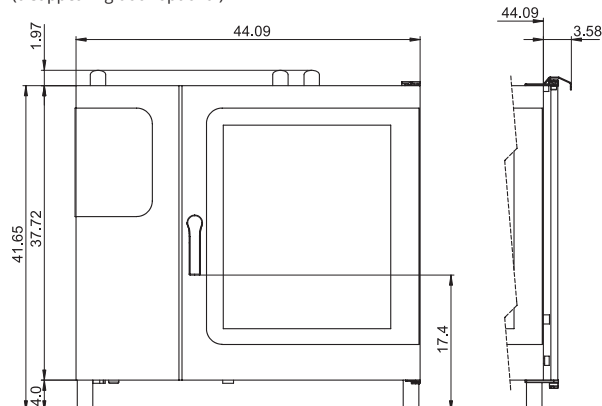
Weights

Views

C4eT 10.20 ES

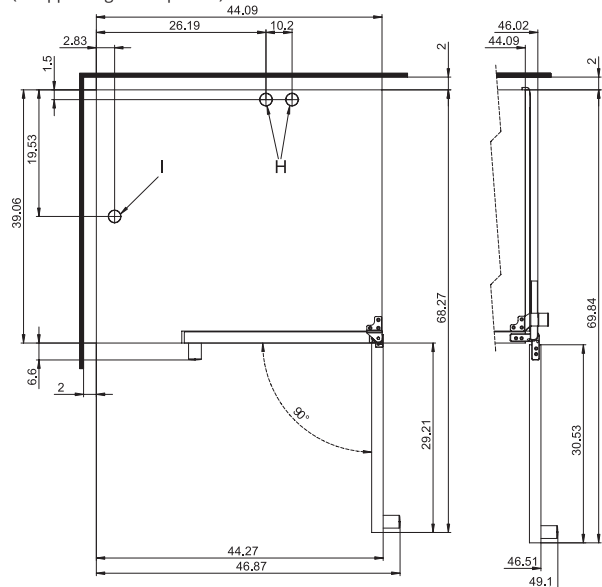
Front view

(disappearing door optional)



View from above with wall clearances

(disappearing door optional)

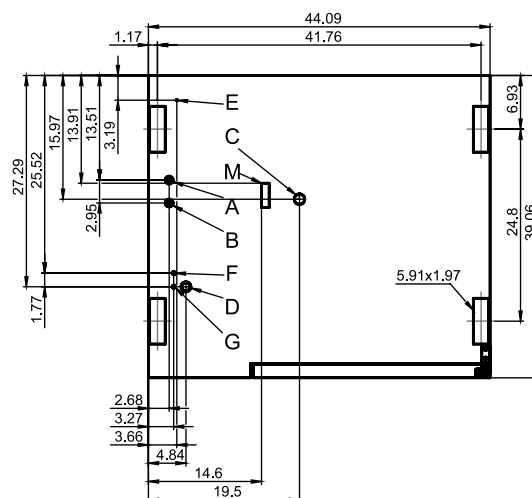


Installation requirements

Max. absolute appliance inclination during operation* max. 2° (3.5%)

* Adjustable appliance feet as standard.

Connection positions



- A Water connections (for water injection)
- B Water connections (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Electrical ground
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Ventilation port
- M Safety overflow 3.2" x 1"

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 53" x 50.4" x 44.9"

Weight

Net weight without options* / accessories 392 lbs

Packaging weight 77 lbs

Safety clearances**

Rear 2"

Right (right-hinged door) 2"

Right (disappearing door pushed back) 5"

Left (18" clearance recommended for service) 2"

Top*** 20"

* Max. weight of options: 46 lbs.

** Minimum clearance from heat sources: 20".

*** Depends on the type of exhaust system and the ceiling's characteristics.

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Capacity

Electrical specifications

Water

Loading capacity

Max. number of food containers

[Unit has 11 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	20
Steam table pans (12"x20"x2.5")	20
Wire shelves, full size (20"x26")	10
Sheet pans, full size (18"x26")*	10
Sheet pans, half size (12"x20")*	20
Frying baskets, half size (12"x20")	20
Plates (optional plate rack)	48

Max. loading weight

Per combi oven 220 lbs

Per shelf level 33 lbs

* Wire shelves required.

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *

Rated power consumption	27.4 / 36.3 kW
Rated current	76.1 / 87.5 A
Power supply wire gauge	3/2 AWG
Conductor insulation rating	194 °F / 90 °C

440V 3PH 60Hz / 480V 3PH 60Hz *

Rated power consumption	28.2 / 33.4 kW
Rated current	37.0 / 40.3 A
Power supply wire gauge	8/6 AWG
Conductor insulation rating	194 °F / 90 °C

When using the ConvoSmoke option, the only available voltage options are:

208V 3PH 60Hz *

Rated power consumption	27.4 kW
Rated current	76.1 A
Power supply wire gauge	3 AWG
Conductor insulation rating	194 °F / 90 °C

240V 3PH 60Hz *

Rated power consumption	36.3 kW
Rated current	87.5 A
Power supply wire gauge	2 AWG
Conductor insulation rating	194 °F / 90 °C

* Prepared for connection to an energy optimizing system.

Water connections

Water supply

Water supply Two 3/4" inner diameter GHT-M (garden hose adapter). The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2"

Flow pressure 22 - 87 psi / 1.5 - 6 bar

Drain

Drain version Permanent hookup (recommended) or funnel waste trap

Type

2" inside diameter (comes elbow-shaped as standard)

Slope for drainpipe

min. 3.5% (2°)

Water quality

Water connection A* for water injection

General requirements Drinking water, typically treated water (install a water treatment system if necessary)

TDS 70 - 125 ppm

Hardness 70 - 125 ppm (4 - 7 gpg)

Water connection B* for cleaning, recoil hand shower

General requirements Drinking water, typically untreated water

TDS 70 - 360 ppm

Hardness 70 - 360 ppm (4 - 21 gpg)

Water connections A, B*

pH value 6.5 - 8.5

Cl⁻ (chloride) max. 60 ppm

Cl₂ (free chlorine) max. 0.2 ppm

SO₄²⁻ (sulfate) max. 150 ppm

Fe (iron) max. 0.1 ppm

SiO₂ (silica) max. 13 ppm

NH₂Cl (monochloramine) max. 0.4 ppm

Temperature max. 104°F / max. 40°C

* See connection positions diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the original equipment warranty is void.

C4eT 10.20 ES



Emissions

Water consumption

Accessories

C4eT 10.20 ES

Emissions

Heat loss	
Latent	6100 BTU/h
Sensitive	7400 BTU/h
Wastewater temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

Water consumption

Water connection A*	
Average consumption for cooking	1.95 gph
Required flow rate	0.16 gpm
Water connections A, B	
Average consumption for cooking**	2.93 gph
Required flow rate	3.96 gpm

* Values intended as guide for specifying the water treatment system.

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combination allowed	6.20 on 10.20
If combining two electrical units	
Select the "stacking kit for Convotherm 4 electrical units"	
If combining one electrical unit and one gas unit in a stacking kit	
Select the "stacking kit for Convotherm 4 electrical units" if:	
Bottom combi oven	EB/ES
Top combi oven	GB/GS
Select the "stacking kit for Convotherm 4 gas units" if:	
Bottom combi oven	GB/GS
Top combi oven	EB/ES

Equipment stand

Standard support surface height	26.38"
---------------------------------	--------

Please note:

- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
- There are numerous federal, national and local laws, regulations and standards. It is the responsibility of the owner and installer to observe these laws, regulations and standards (e.g. fire regulations and health and safety standards).
- Convotherm combi ovens are built to comply with the applicable standards for manufacturers.

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COMBI OVEN-STEAMER Options & Accessories

Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____

Stands,
Convotherm 4 models,
6.20's & 10.20's

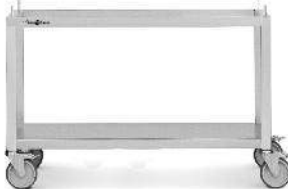
- All equipment stands are made of high-quality stainless steel and ensure maximum hygiene standards.

Models



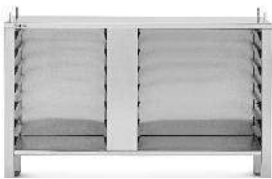
Open equipment stand for table-top models with storage shelf and adjustable legs.

Model #	Description
CST20OB-4	for models 6.20 & 10.20 (P/N 3251501)



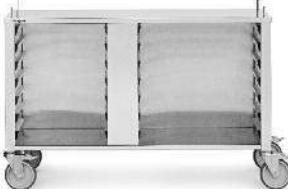
Open equipment stand for table-top models with storage shelf and casters.

Model #	Description
CST20BCA-4	for models 6.20 & 10.20 (P/N 3251503)



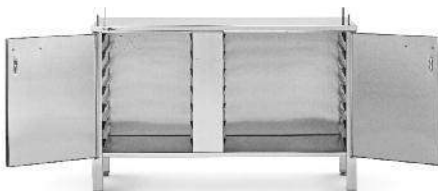
Equipment stand for table-top models, closed on three sides, 14 pairs of shelf rails and adjustable legs.

Model #	Description
CST20CB-4	for models 6.20 & 10.20 (P/N 3251548)



Equipment stand for table-top models, closed on three sides, 14 pairs of shelf rails and casters.

Model #	Description
CST20CBCA-4	for models 6.20 & 10.20 (P/N 3251551)



Equipment stand for table-top models, fully enclosed with double doors, 14 pairs of shelf rails and adjustable legs.

Model #	Description
CST20CBHD-4	for models 6.20 & 10.20 (P/N 3251553)

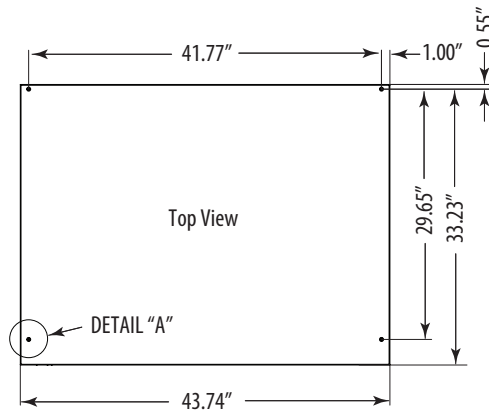


Equipment stand for table-top models, fully enclosed with double doors, 14 pairs of shelf rails and casters.

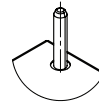
Model #	Description
CST20CBHDCA-4	for models 6.20 & 10.20 (P/N 3251555)

Stands - Convotherm 4 models

For all stands

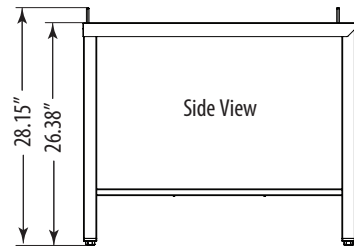
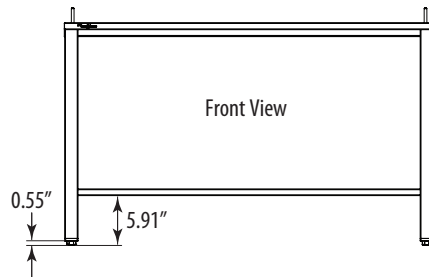


DETAIL "A"



Four (4) screw-in pins for locating and mounting the Convotherm 4 on to the stand. (shipped loose)

For all stands without casters



For all stands with casters

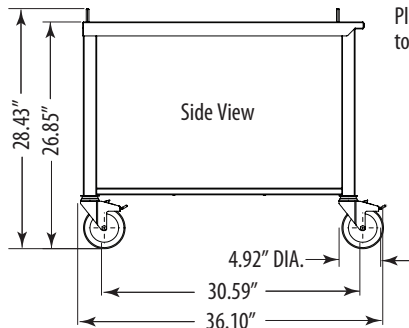
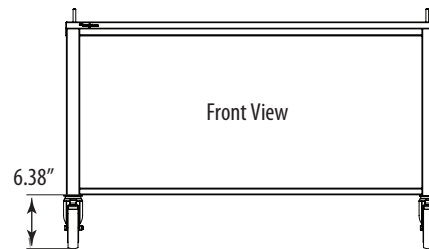
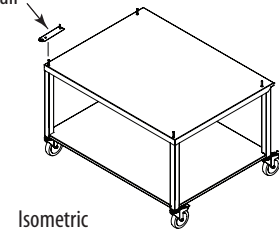
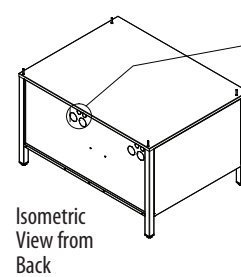
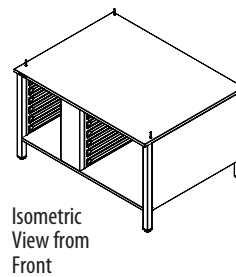
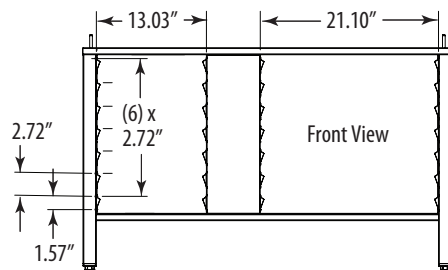


Plate for fastening to the wall



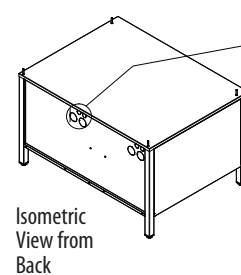
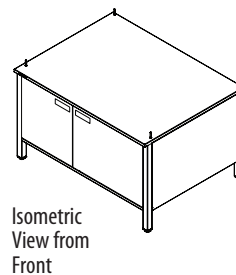
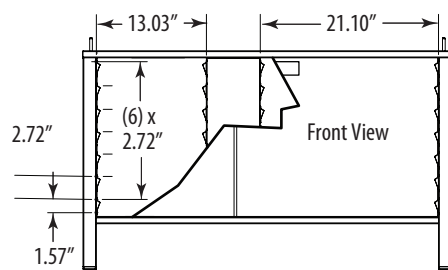
Isometric View from Back (for stands with casters)

For all stands with shelf rails



Holes to feed hoses through

For all stands with doors



Holes to feed hoses through

NOTES:

Convotherm reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Convotherm equipment is built to comply with applicable standards for manufacturers.



Combi oven

Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Model

Convotherm 4 easyTouch

- easyTouch
- 7 slide rails
- Electrical
- Injection/Spritzer
- Right-hinged door



Key features

- ACS+ operating modes: Steam, combi-steam, hot air
- ACS+ extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 9" full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- Ethernet port
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring - indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged door
- KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994

Standard features

- ACS+ (Advanced Closed System +) operating modes:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- HygienicCare - food safety provided by antibacterial surfaces:
 - easyTouch control panel
 - Door handle and recoil hand shower
- easyTouch user interface:
 - 9" full-touch screen
 - Press&Go - automatic cooking with quick-select buttons
 - TrayTimer - oven-load management for different products at the same time
 - Regenerate+ - flexible multi-mode retherm function
 - ecoCooking - energy-save function
 - Low-temperature cooking / Delta-T cooking
 - Cook&Hold - cook and hold in one process
 - 399 cooking profiles each containing up to 20 steps
 - On-screen help with topic-based video function
 - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options

- Steam and vapor removal - built-in condenser (upon request)
- Disappearing door - more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- ConvoSmoke - built in food-smoking
- Marine version (see separate data sheet)
- Security model
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories

- ConvoLink - HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean cleaning system

Commercial combination oven with integral systems for limiting the emissions of grease laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method.





Dimensions

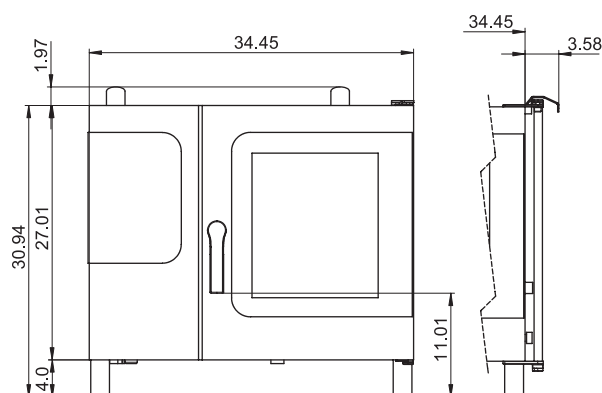
Weights

Views

C4eT 6.10 ES

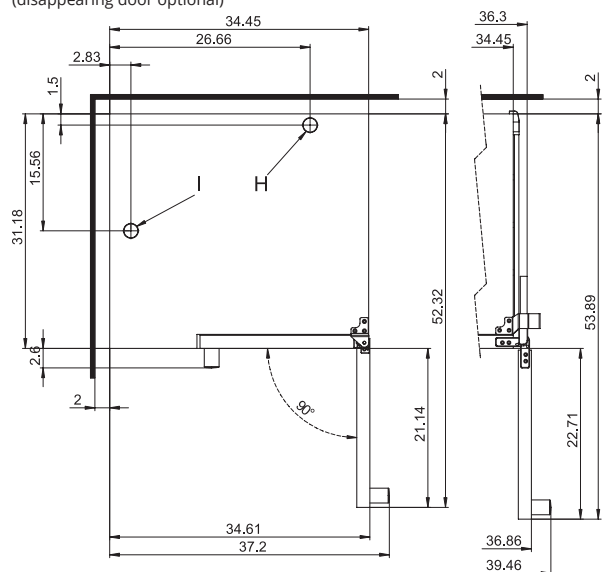
Front view

(disappearing door optional)



View from above with wall clearances

(disappearing door optional)

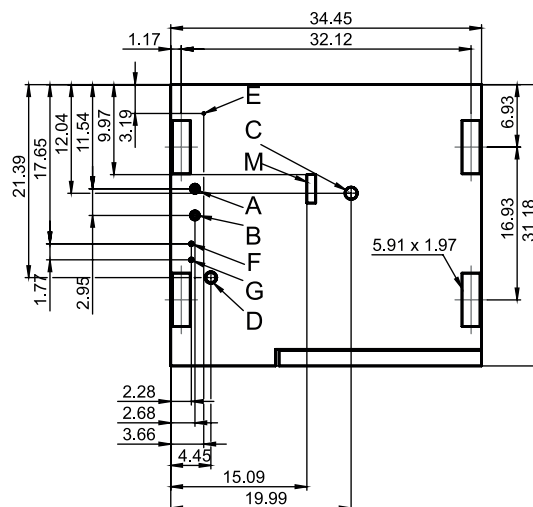


Installation requirements

Max. absolute appliance inclination during operation* max. 2° (3.5%)

* Adjustable appliance feet as standard.

Connection positions



- A Water connections (for water injection)
- B Water connections (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Electrical ground
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Ventilation port
- M Safety overflow 3.2" x 1"

Dimensions and weights

Dimensions including packaging

Width x Height x Depth 43.3" x 39.8" x 37"

Weight

Net weight without options* / accessories 247 lbs

Packaging weight 55 lbs

Safety clearances**

Rear 2 "

Right (right-hinged door) 2 "

Right (disappearing door pushed back) 5 "

Left (18" clearance recommended for service) 2 "

Top*** 20"

* Max. weight of options: 42 lbs.

** Minimum clearance from heat sources: 20".

*** Depends on the type of exhaust system and the ceiling's characteristics.



Capacity

Electrical specifications

Water

Loading capacity

Max. number of food containers

[Unit has 7 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	6
Steam table pans (12"x20"x2.5")	6
Wire shelves, half size (12"x20")	6
Sheet pans, half size (12"x20")	6
Frying baskets, half size (12"x20")	6
Plates (optional plate rack)	15

Max. loading weight

Per combi oven	66 lbs
Per shelf level	33 lbs

Electrical supply

208V 3PH 60Hz / 240V 3PH 60Hz *

Rated power consumption	9.0 / 11.8 kW
Rated current	25.0 / 28.5 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194 °F / 90 °C

440V 3PH 60Hz / 480V 3PH 60Hz *

Rated power consumption	9.2 / 10.9 kW
Rated current	12.1 / 13.1 A
Power supply wire gauge	12 AWG
Conductor insulation rating	194 °F / 90 °C

When using the ConvoSmoke option, the only available voltage options are:

208V 3PH 60Hz *

Rated power consumption	9.0 kW
Rated current	25.0 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194 °F / 90 °C

240V 3PH 60Hz *

Rated power consumption	11.8 kW
Rated current	28.5 A
Power supply wire gauge	8 AWG
Conductor insulation rating	194 °F / 90 °C

* Prepared for connection to an energy optimizing system.

Water connections

Water supply

Water supply	Two 3/4" inner diameter GHT-M (garden hose adapter). The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2"
--------------	--

Flow pressure	22 - 87 psi / 1.5 - 6 bar
---------------	---------------------------

Drain

Drain version	Permanent hookup (recommended) or funnel waste trap
Type	2" inside diameter (comes elbow-shaped as standard)

Slope for drainpipe	min. 3.5% (2°)
---------------------	----------------

Water quality

Water connection A* for water injection

General requirements	Drinking water, typically treated water (install a water treatment system if necessary)
----------------------	---

TDS	70 - 125 ppm
-----	--------------

Hardness	70 - 125 ppm (4 - 7 gpg)
----------	--------------------------

Water connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
----------------------	---

TDS	70 - 360 ppm
-----	--------------

Hardness	70 - 360 ppm (4 - 21 gpg)
----------	---------------------------

Water connections A, B*

pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.4 ppm
Temperature	max. 104°F / max. 40°C

* See connection positions diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the original equipment warranty is void.

C4eT 6.10 ES



Emissions

Water consumption

Accessories

C4eT 6.10 ES

Emissions

Heat loss	
Latent	2000 BTU/h
Sensitive	2400 BTU/h
Wastewater temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

Water consumption

Water connection A*	
Average consumption for cooking	0.61 gph
Required flow rate	0.16 gpm
Water connections A, B	
Average consumption for cooking**	0.92 gph
Required flow rate	3.96 gpm

* Values intended as guide for specifying the water treatment system.

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combinations allowed	6.10 on 6.10 6.10 on 10.10
----------------------	-------------------------------

If combining two electrical units

Select the "stacking kit for Convotherm 4 electrical units"

If combining one electrical unit and one gas unit in a stacking kit

Select the "stacking kit for Convotherm 4 electrical units" if:

Bottom combi oven	EB/ES
Top combi oven	GB/GS

Select the "stacking kit for Convotherm 4 gas units" if:

Bottom combi oven	GB/GS
Top combi oven	EB/ES

Equipment stand

Standard support surface height	26.38"
---------------------------------	--------

Please note:

- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
- There are numerous federal, national and local laws, regulations and standards. It is the responsibility of the owner and installer to observe these laws, regulations and standards (e.g. fire regulations and health and safety standards).
- Convotherm combi ovens are built to comply with the applicable standards for manufacturers.

9758224_05 ENG_USA 11/18, © 2018 Welbilt. Please note that the product is being continuously improved and that, as a result, these specifications are subject to change without notice.

Stacking kit – the clever space-saver

Stacking two table-top units from the Convotherm 4 range or mini world not only makes sense but is so easy! The benefits are obvious: twice the capacity for the same footprint. When just one Convotherm is needed during quiet times, you save money compared with the larger floor-standing unit because power consumption is lower.

Please note the water connection kits on page 30/31.

mini stacking kit

Maximum shelf height 1.60 m.

Unit models	Part no.
6.06 mini on 6.06 mini	3418572
6.06 mini with cleaning-fluid container on 6.06 mini with cleaning-fluid container	3423558
6.06 mini on 6.10 mini	3424913
6.10 mini on 6.10 mini	3423832
6.10 mini with cleaning-fluid container on 6.10 mini with cleaning-fluid container	3425638
6.10 mini on 10.10 mini	3426383

mini stacking kit with compartment for cleaning agent canister, on casters

Maximum shelf height 1.60 m.

Unit models	Part no.
6.06 mini below, 6.06 mini above	3429540
6.10 mini below, 6.10 mini above	3429550

Stacking kit set for Convotherm 4 table-top units (electric*)

	6.10 / 6.10	6.10 / 10.10	6.20 / 6.20	6.20 / 10.20
Stacking kit, foot height 150 mm	3455861	3455861	3455864	3455864
Stacking kit, foot height 300 mm	3456266	-	3456267	-
Stacking kit on casters foot height 100 mm	3455862	3455862	3455865	3455865

Stacking kit set for Convotherm 4 table-top units (gas*)

	6.10 / 6.10	6.10 / 10.10	6.20 / 6.20	6.20 / 10.20
Stacking kit, foot height 150 mm	3456171	3456171	3456174	3456174
Stacking kit, foot height 300 mm	3456276	-	3456277	-
Stacking kit on casters foot height 100 mm	3456172	3456172	3456175	3456175



1

+

1

Stacking kit
Foot height 150 mm



Stacking kit
Foot height 300 mm



STAINLESS STEEL

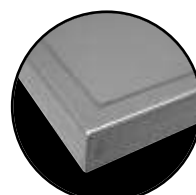
WORK TABLES

SPEC-LINE Series - Flat Top - UNDERSHELF Style

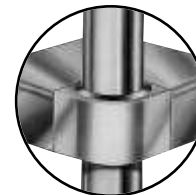
Item #: _____ Qty #: _____

Model #: _____

Project #: _____



No-Drip DIE FORMED
EDGE offers the Ultimate
in Design & Function.



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
**Adjustable Undershelf
with Die Cast Leg Clamp**

FEATURES:

Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 4 sides.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.

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 sections.

MATERIAL:

VSS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge stainless steel.

LEGS: 1 5/8" diameter tubular, 16 gauge stainless steel type "304" series.
1" adjustable **stainless steel** bullet feet.
Stainless steel gussets.

VLG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge galvanized steel.

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

VSS-Series: Stainless Steel Legs & Undershelf

L	24 Wide	30 Wide	36 Wide
30"	VSS-2404	VSS-300	
24"	VSS-2424	VSS-302	
36"	VSS-2434	VSS-3034	VSS-363
48"	VSS-24	VSS-304	VSS-36
60"	VSS-2454	VSS-3054	VSS-365
72"	VSS-2464	VSS-3064	VSS-366
84"	VSS-2474	VSS-3074	VSS-367
96"	VSS-2484	VSS-3084	VSS-368
108"	VSS-2494	VSS-3094	VSS-369
120"	VSS-24104	VSS-30104	VSS-3610
132"	VSS-24114	VSS-30114	VSS-3611
144"	VSS-24124	VSS-30124	VSS-3612



VLG-Series: Galvanized Steel Legs & Undershelf

L	24 Wide	30 Wide	36 Wide
30"	VLG-2404	VLG-300	
24"	VLG-2424	VLG-302	
36"	VLG-2434	VLG-3034	VLG-363
48"	VLG-24	VLG-304	VLG-36
60"	VLG-2454	VLG-3054	VLG-365
72"	VLG-2464	VLG-3064	VLG-366
84"	VLG-2474	VLG-3074	VLG-367
96"	VLG-2484	VLG-3084	VLG-368
108"	VLG-2494	VLG-3094	VLG-369
120"	VLG-24104	VLG-30104	VLG-3610
132"	VLG-24114	VLG-30114	VLG-3611
144"	VLG-24124	VLG-30124	VLG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



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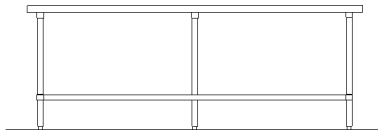
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL $\pm .500"$

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

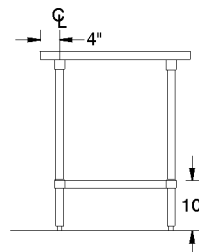
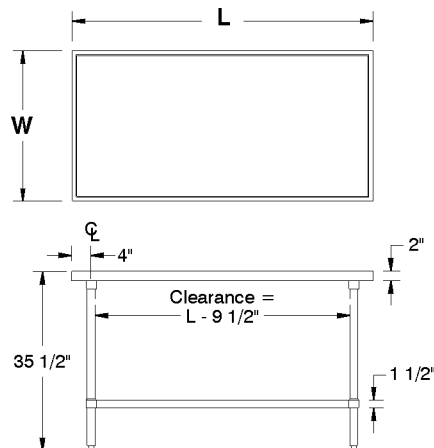
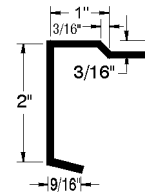
VSS & VLG Series UNDERSHELF Style FLAT TOP

Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8 ft. and larger are furnished with six (6) legs

COUNTERTOP EDGE DETAIL



VSS-Series: Stainless Steel Legs & Undershelf

L	24 Wide	Wt.	30 Wide	Wt.	36 Wide	Wt.
30"	VSS-2404	49 lbs.	VSS-3004	65 lbs.		
24"	VSS-2424	31 lbs.	VSS-3024	55 lbs.		
36"	VSS-2434	64 lbs.	VSS-3034	72 lbs.	VSS-3634	88 lbs.
48"	VSS-24	79 lbs.	VSS-304	89 lbs.	VSS-364	98 lbs.
60"	VSS-2454	92 lbs.	VSS-3054	107 lbs.	VSS-3654	118 lbs.
72"	VSS-2464	109 lbs.	VSS-3064	125 lbs.	VSS-3664	138 lbs.
84"	VSS-2474	130 lbs.	VSS-3074	148 lbs.	VSS-3674	164 lbs.
96"	VSS-2484	145 lbs.	VSS-3084	166 lbs.	VSS-3684	184 lbs.
108"	VSS-2494	161 lbs.	VSS-3094	176 lbs.	VSS-3694	190 lbs.
120"	VSS-24104	261 lbs.	VSS-30104	287 lbs.	VSS-36104	308 lbs.
132"	VSS-24114	293 lbs.	VSS-30114	324 lbs.	VSS-36114	358 lbs.
144"	VSS-24124	308 lbs.	VSS-30124	339 lbs.	VSS-36124	373 lbs.

VLG-Series: Galvanized Steel Legs & Undershelf

L	24 Wide	Wt.	30 Wide	Wt.	36 Wide	Wt.
30"	VLG-2404	49 lbs.	VLG-3004	65 lbs.		
24"	VLG-2424	31 lbs.	VLG-3024	55 lbs.		
36"	VLG-2434	64 lbs.	VLG-3034	72 lbs.	VLG-3634	88 lbs.
48"	VLG-24	79 lbs.	VLG-304	89 lbs.	VLG-364	98 lbs.
60"	VLG-2454	92 lbs.	VLG-3054	107 lbs.	VLG-3654	118 lbs.
72"	VLG-2464	109 lbs.	VLG-3064	125 lbs.	VLG-3664	138 lbs.
84"	VLG-2474	130 lbs.	VLG-3074	148 lbs.	VLG-3674	164 lbs.
96"	VLG-2484	145 lbs.	VLG-3084	166 lbs.	VLG-3684	184 lbs.
108"	VLG-2494	161 lbs.	VLG-3094	176 lbs.	VLG-3694	190 lbs.
120"	VLG-24104	261 lbs.	VLG-30104	287 lbs.	VLG-36104	308 lbs.
132"	VLG-24114	293 lbs.	VLG-30114	324 lbs.	VLG-36114	358 lbs.
144"	VLG-24124	308 lbs.	VLG-30124	339 lbs.	VLG-36124	373 lbs.





**PATENT
PENDING**

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



Shown With
3 Tier Drawer Set Up

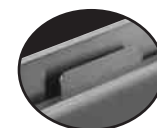


Revolutionary New SHD Series Drawer with Integral Drawer Slides

- Stainless Steel Front & Sides
- Self Closing Drawer with Noise Control
- Drawer "Safety Stop" Tab
- Removable Stainless Steel Insert
- Units Can Be Stacked to Create Multiple Tier Drawers
- Hardware Included
- NSF Approved



**Drawers Stack with Ease
to Create Tier Drawers!**
Easily installs in field



Features a
"Safety Stop" Tab

MODEL #	Length	Width	Insert
SHD-2015	24 5/8"	17 1/2"	20" x 15" x 5"
SHD-2020	24 5/8"	23 1/8"	20" x 20" x 5"
SHD-1520	19 1/8"	23 1/8"	15" x 20" x 5"

OPTIONAL CONCEALED SIDE PANELS For 20"x20" Drawers (1 for needed each side)



1 Tier Drawer:
TA-SHD-1 each side

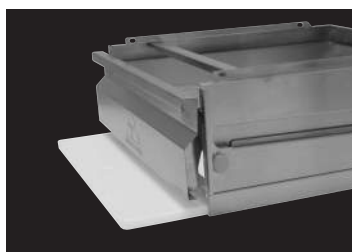
2 Tier Drawers:
TA-SHD-2 each side

3 Tier Drawers:
TA-SHD-3 each side

To Modify Side Panel To Fit 20" x 15" Drawer Add **TA-2 ea.**

SHD SERIES MODIFICATIONS & ACCESSORIES

Drawer Lock TA-14SHD
Pad Lock Hasp..... TA-13
Poly Board Storage Brackets
For SHD Drawers TA-97SHD
5/8" Thick Poly Board Cutting Boards
For SHD Drawers TA-41SHD ea.



TA-97SHD Polyboard Storage Bracket
(Installs in field. Hardware Included)



Rear View of Multiple Stacked Drawers
Drawer Seam Exposed



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STAINLESS STEEL

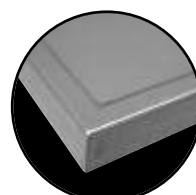
WORK TABLES

SPEC-LINE Series - Flat Top - UNDERSHELF Style

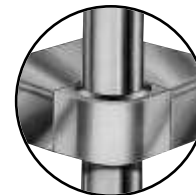
Item #: _____ Qty #: _____

Model #: _____

Project #: _____



No-Drip DIE FORMED
EDGE offers the Ultimate
in Design & Function.



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
**Adjustable Undershelf
with Die Cast Leg Clamp**

FEATURES:

Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 4 sides.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.

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 sections.

MATERIAL:

VSS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge stainless steel.

LEGS: 1 5/8" diameter tubular, 16 gauge stainless steel type "304" series.
1" adjustable **stainless steel** bullet feet.
Stainless steel gussets.

VLG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge galvanized steel.

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

VSS-Series: Stainless Steel Legs & Undershelf

L	24 Wide	30 Wide	36 Wide
30"	VSS-2404	VSS-300	
24"	VSS-2424	VSS-302	
36"	VSS-2434	VSS-3034	VSS-363
48"	VSS-24	VSS-304	VSS-36
60"	VSS-2454	VSS-3054	VSS-365
72"	VSS-2464	VSS-3064	VSS-366
84"	VSS-2474	VSS-3074	VSS-367
96"	VSS-2484	VSS-3084	VSS-368
108"	VSS-2494	VSS-3094	VSS-369
120"	VSS-24104	VSS-30104	VSS-3610
132"	VSS-24114	VSS-30114	VSS-3611
144"	VSS-24124	VSS-30124	VSS-3612



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84"	VLG-2474	VLG-3074	VLG-367
96"	VLG-2484	VLG-3084	VLG-368
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Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



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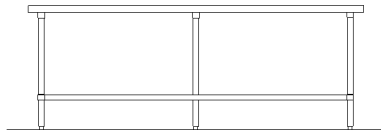
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL $\pm .500"$

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

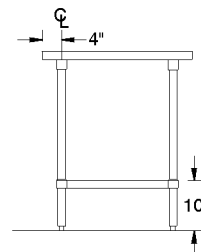
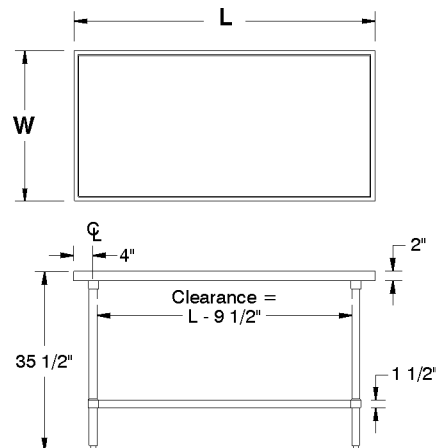
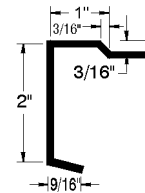
VSS & VLG Series UNDERSHELF Style FLAT TOP

Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8 ft. and larger are furnished with six (6) legs

COUNTERTOP EDGE DETAIL



VSS-Series: Stainless Steel Legs & Undershelf

L	24 Wide	Wt.	30 Wide	Wt.	36 Wide	Wt.
30"	VSS-2404	49 lbs.	VSS-3004	65 lbs.		
24"	VSS-2424	31 lbs.	VSS-3024	55 lbs.		
36"	VSS-2434	64 lbs.	VSS-3034	72 lbs.	VSS-3634	88 lbs.
48"	VSS-24	79 lbs.	VSS-304	89 lbs.	VSS-364	98 lbs.
60"	VSS-2454	92 lbs.	VSS-3054	107 lbs.	VSS-3654	118 lbs.
72"	VSS-2464	109 lbs.	VSS-3064	125 lbs.	VSS-3664	138 lbs.
84"	VSS-2474	130 lbs.	VSS-3074	148 lbs.	VSS-3674	164 lbs.
96"	VSS-2484	145 lbs.	VSS-3084	166 lbs.	VSS-3684	184 lbs.
108"	VSS-2494	161 lbs.	VSS-3094	176 lbs.	VSS-3694	190 lbs.
120"	VSS-24104	261 lbs.	VSS-30104	287 lbs.	VSS-36104	308 lbs.
132"	VSS-24114	293 lbs.	VSS-30114	324 lbs.	VSS-36114	358 lbs.
144"	VSS-24124	308 lbs.	VSS-30124	339 lbs.	VSS-36124	373 lbs.

VLG-Series: Galvanized Steel Legs & Undershelf

L	24 Wide	Wt.	30 Wide	Wt.	36 Wide	Wt.
30"	VLG-2404	49 lbs.	VLG-3004	65 lbs.		
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36"	VLG-2434	64 lbs.	VLG-3034	72 lbs.	VLG-3634	88 lbs.
48"	VLG-24	79 lbs.	VLG-304	89 lbs.	VLG-364	98 lbs.
60"	VLG-2454	92 lbs.	VLG-3054	107 lbs.	VLG-3654	118 lbs.
72"	VLG-2464	109 lbs.	VLG-3064	125 lbs.	VLG-3664	138 lbs.
84"	VLG-2474	130 lbs.	VLG-3074	148 lbs.	VLG-3674	164 lbs.
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**PATENT
PENDING**


Shown With
3 Tier Drawer Set Up

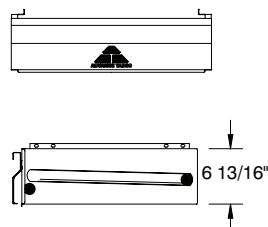
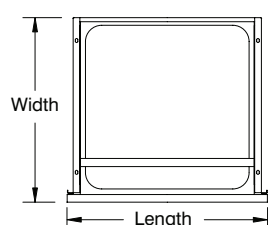


Revolutionary New SHD Series Drawer with Integral Drawer Slides

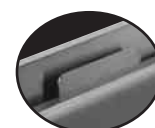
- Stainless Steel Front & Sides
- Self Closing Drawer with Noise Control
- Drawer "Safety Stop" Tab
- Removable Stainless Steel Insert
- Units Can Be Stacked to Create Multiple Tier Drawers
- Hardware Included
- NSF Approved



MODEL #	Length	Width	Insert
SHD-2015	24 5/8"	17 1/2"	20" x 15" x 5"
SHD-2020	24 5/8"	23 1/8"	20" x 20" x 5"
SHD-1520	19 1/8"	23 1/8"	15" x 20" x 5"



**Drawers Stack with Ease
to Create Tier Drawers!**
Easily installs in field



Features a
"Safety Stop" Tab

OPTIONAL CONCEALED SIDE PANELS For 20"x20" Drawers (1 for needed each side)



1 Tier Drawer:
TA-SHD-1 each side

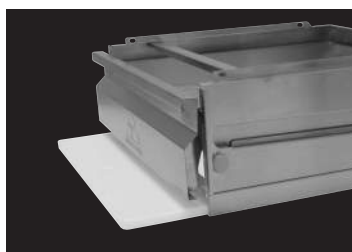
2 Tier Drawers:
TA-SHD-2 each side

3 Tier Drawers:
TA-SHD-3 each side

To Modify Side Panel To Fit 20" x 15" Drawer Add **TA-2 ea.**

SHD SERIES MODIFICATIONS & ACCESSORIES

- Drawer Lock TA-14SHD
 Pad Lock Hasp TA-13
 Poly Board Storage Brackets
 For SHD Drawers TA-97SHD
 5/8" Thick Poly Board Cutting Boards
 For SHD Drawers TA-41SHD ea.



TA-97SHD Polyboard Storage Bracket
(Installs in field. Hardware Included)



Rear View of Multiple Stacked Drawers
Drawer Seam Exposed



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STAINLESS STEEL

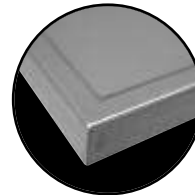
WORK TABLES

SPEC-LINE Series - Flat Top - UNDERSHELF Style

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



No-Drip DIE FORMED
EDGE offers the Ultimate
in Design & Function.



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
**Adjustable Undershelf
with Die Cast Leg Clamp**

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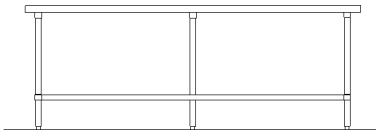
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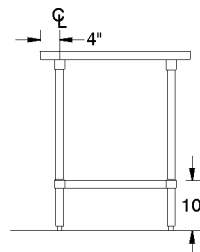
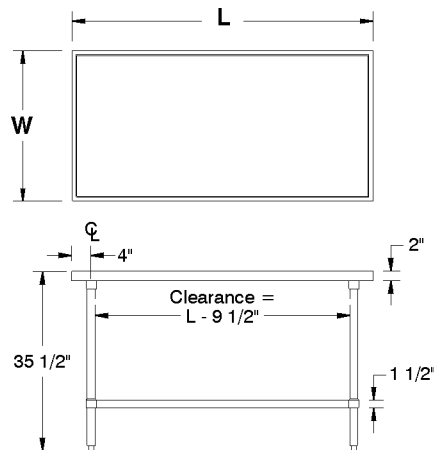
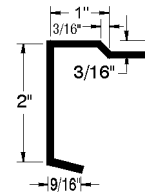
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**MIX & MATCH
ADJUSTABLE COMPONENTS**
Stainless Steel
SHELVING - POT RACK - UTENSIL RACK



Convert Your Table into a Effective Work Station!
Maximize Your Work Area!

Our TABLE with POT RACK, SHELVING & UTENSIL RACK

Utensil Rack is FULLY ADJUSTABLE

Select the SHELF
WIDTH to satisfy
your needs

Stainless Steel 1 5/8" diameter
TUBULAR UPRIGHTS

Easy SHELF MOUNTING
for ADDITIONAL RIGIDITY



Plated Pot Hooks

Pot Rack is ADJUSTABLE
Maximum Height = 84" (A.F.F.)

Rolled Rim Front & Rear
& Square Ends

Shelves are ADJUSTABLE
to meet your requirements

Only ONE support thru
Table Top . . . Maximizes
your working area

MID-MOUNT DESIGN

YES!!! it's ADJUSTABLE

**Mix & Match your choice. We offer 3 basic components:
SHELF - POT RACK - UTENSIL RACK.**

**The Adjustable Solution components are adjustable. You set the height
to meet your demanding requirements.**

**Focus on Function available in 4 shelf widths, 2 pot rack styles,
10 lengths, and 1 utensil rack series.**



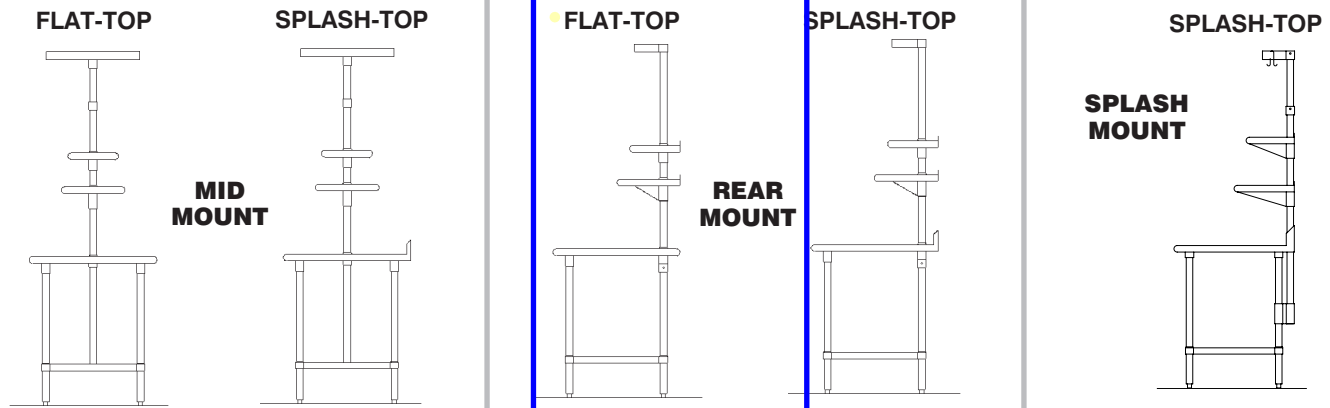
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DESIGNED & CONSTRUCTED so as to be a Self-Contained UnitPossible **ADJUSTABLE** Solutions for ALL Standard ADVANCE TABCO Tables

Also Adaptable to ALL ADVANCE TABCO

Open - Base (less undershelf) Units.

SHELF SPECIFICATIONS:**REAR MOUNT & SPLASH MOUNT DESIGN:**

Shelves feature a 1" splash on rear edge.
Front edge has a rolled rim and square sides.

MID MOUNT DESIGN:

Shelves feature a rolled rim on front and rear
& square sides.

TUBULAR UPRIGHT DIMENSIONS

furnished with units requiring
pot racks, shelves and utensil
rack. (Dim. A.F.F.)

84"

furnished with units requiring
ONLY shelving. (Dim. A.F.F.)

60"

furnished with units requiring
field retrofit to include pot rack.
Model TA-225 (ext. assembly)

24"

A.F.F. = Above Finished Floor.

SINGLE POST DESIGN MAXIMIZES YOUR WORK AREA!**TABLE with OVERHEAD SHELVES**

MIX & MATCH
Shelf Widths

Rolled Rim on
Front Edge



Full Worktable Undershelf

1" Splash on Rear Edge

Stainless Steel
TUBULAR UPRIGHTS

Square Edge Sides

Plated Pot Hooks

REAR-MOUNT
DESIGN



MODELS - DIMENSIONS - WEIGHTS

Choose a SHELF or SHELVES - POT RACK - UTENSIL RACK and one of the following Mounting Provisions:

TA-229 = REAR MOUNT

TA-228 = MID MOUNT

TA-227 = SPLASH MOUNT



NOTE: Adjustable utensil rack is always supplied when ordering POT RACK.

TA-225 = EXTENSION TUBE ASSEMBLY

FACTORY INSTALLATION REQUIRED OF MOUNTING ASSEMBLY.

SHELVING MODELS

WIDTH	Length	MID MT.	REAR MT.	SPLASH MT.	Est. Wt.
10"	36"	PT-10-36	PT-10R-36	PT-10S-36	12 lbs.
	48"	PT-10-48	PT-10R-48	PT-10S-48	14 lbs.
	60"	PT-10-60	PT-10R-60	PT-10S-60	17 lbs.
	72"	PT-10-72	PT-10R-72	PT-10S-72	19 lbs.
	84"	PT-10-84	PT-10R-84	PT-10S-84	22 lbs.
	96"	PT-10-96	PT-10R-96	PT-10S-96	26 lbs.
	108"	PT-10-108	PT-10R-108	PT-10S-108	28 lbs.
	120"	PT-10-120	PT-10R-120	PT-10S-120	31 lbs.
	132"	PT-10-132	PT-10R-132	PT-10S-132	35 lbs.
	144"	PT-10-144	PT-10R-144	PT-10S-144	38 lbs.
12"	36"	PT-12-36	PT-12R-36	PT-12S-36	13 lbs.
	48"	PT-12-48	PT-12R-48	PT-12S-48	15 lbs.
	60"	PT-12-60	PT-12R-60	PT-12S-60	18 lbs.
	72"	PT-12-72	PT-12R-72	PT-12S-72	20 lbs.
	84"	PT-12-84	PT-12R-84	PT-12S-84	23 lbs.
	96"	PT-12-96	PT-12R-96	PT-12S-96	27 lbs.
	108"	PT-12-108	PT-12R-108	PT-12S-108	29 lbs.
	120"	PT-12-120	PT-12R-120	PT-12S-120	32 lbs.
	132"	PT-12-132	PT-12R-132	PT-12S-132	36 lbs.
	144"	PT-12-144	PT-12R-144	PT-12S-144	39 lbs.
15"	36"	PT-15-36	PT-15R-36	PT-15S-36	15 lbs.
	48"	PT-15-48	PT-15R-48	PT-15S-48	17 lbs.
	60"	PT-15-60	PT-15R-60	PT-15S-60	20 lbs.
	72"	PT-15-72	PT-15R-72	PT-15S-72	22 lbs.
	84"	PT-15-84	PT-15R-84	PT-15S-84	25 lbs.
	96"	PT-15-96	PT-15R-96	PT-15S-96	29 lbs.
	108"	PT-15-108	PT-15R-108	PT-15S-108	31 lbs.
	120"	PT-15-120	PT-15R-120	PT-15S-120	34 lbs.
	132"	PT-15-132	PT-15R-132	PT-15S-132	38 lbs.
	144"	PT-15-144	PT-15R-144	PT-15S-144	41 lbs.
18"	36"	PT-18-36	PT-18R-36	PT-18S-36	17 lbs.
	48"	PT-18-48	PT-18R-48	PT-18S-48	19 lbs.
	60"	PT-18-60	PT-18R-60	PT-18S-60	22 lbs.
	72"	PT-18-72	PT-18R-72	PT-18S-72	24 lbs.
	84"	PT-18-84	PT-18R-84	PT-18S-84	27 lbs.
	96"	PT-18-96	PT-18R-96	PT-18S-96	31 lbs.
	108"	PT-18-108	PT-18R-108	PT-18S-108	33 lbs.
	120"	PT-18-120	PT-18R-120	PT-18S-120	36 lbs.
	132"	PT-18-132	PT-18R-132	PT-18S-132	40 lbs.
	144"	PT-18-144	PT-18R-144	PT-18S-144	43 lbs.

POT RACKS

(Includes Adjustable Utensil Rack & Pot Hooks)

SIZE	MID Mount	REAR Mount	SPLASH Mount	# of Hooks	Est. Wt.
36"	SCT-36	SWT-36	SWTB-36	12	30 lbs.
48"	SCT-48	SWT-48	SWTB-48	12	34 lbs.
60"	SCT-60	SWT-60	SWTB-60	18	37 lbs.
72"	SCT-72	SWT-72	SWTB-72	18	46 lbs.
84"	SCT-84	SWT-84	SWTB-84	18	50 lbs.
96"	SCT-96	SWT-96	SWTB-96	18	55 lbs.
108"	SCT-108	SWT-108	SWTB-108	18	60 lbs.
120"	SCT-120	SWT-120	SWTB-120	18	65 lbs.
132"	SCT-132	SWT-132	SWTB-132	18	68 lbs.
144"	SCT-144	SWT-144	SWTB-144	18	72 lbs.

NOTE: "SWT" and "AUR" models align with rear table legs and are 6" less than the nominal foot length.

UTENSIL RACKS

(Includes Pot Hooks)

SIZE	MODEL #	# of Hooks	Est. Wt.
36"	AUR-36	6	10 lbs.
48"	AUR-48	6	12 lbs.
60"	AUR-60	9	14 lbs.
72"	AUR-72	9	16 lbs.
84"	AUR-84	9	18 lbs.
96"	AUR-96	9	20 lbs.
108"	AUR-108	9	22 lbs.
120"	AUR-120	9	24 lbs.
132"	AUR-132	9	26 lbs.
144"	AUR-144	9	28 lbs.



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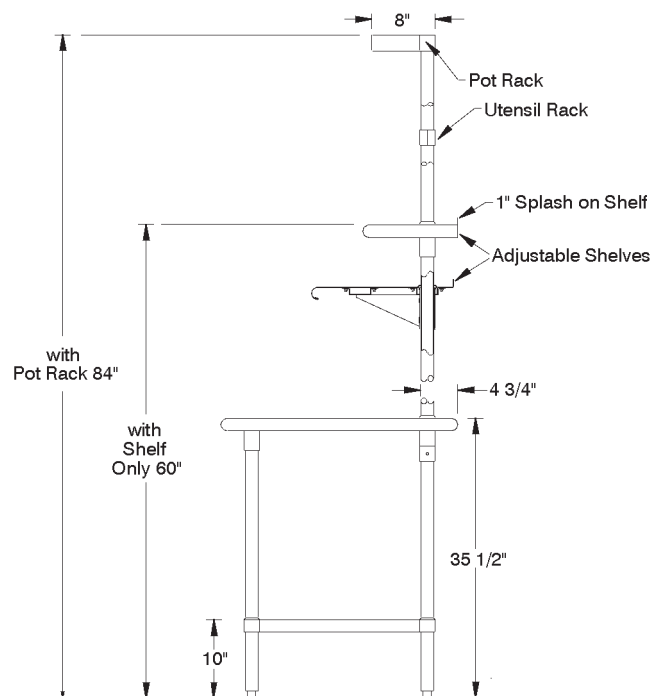
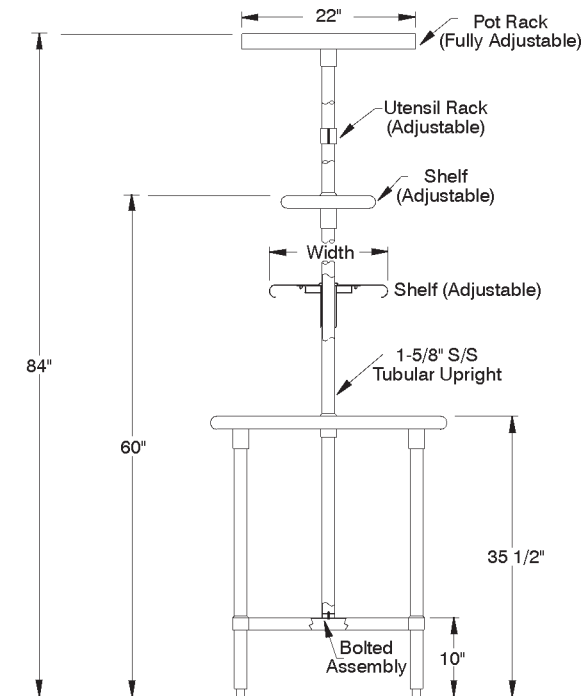
SPECIFICATIONS

TABLE with SHELVES, POT RACK & UTENSIL RACK

MID-MOUNT INSTALLATION

REAR-MOUNT INSTALLATION

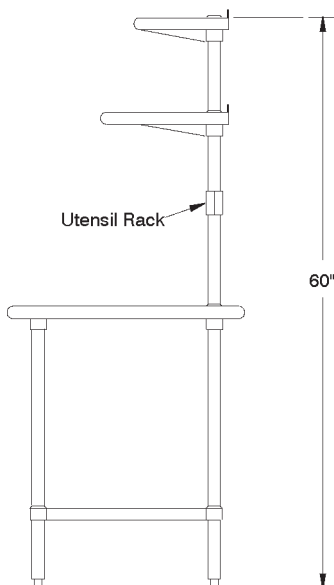
Suggested Heights an Typical Installations



ALL DIMENSIONS ARE TYPICAL

A.F.F. = Above Finished Floor

Table Mounted Shelf Installation



DESIGN:

SHELVES, POT & UTENSIL RACKS are adjustable along a single tubular upright at each end of the table.

Gusset type SET SCREW LOCKING MECHANISMS are employed to secure in place.

HAT SECTIONS and ANGLE BRACKETS, where required, are supplied to insure a rigid and level working surface.

MATERIAL:

SHELVES, POT & UTENSIL RACKS, HAT SECTION and GUSSETS are stainless steel.

SHELF DESIGN:

MID-MOUNTED SHELVING UNITS are furnished with a roll rim edge on front and rear sides.

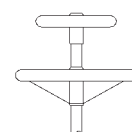
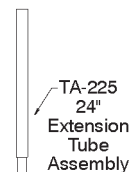
REAR & SPLASH MOUNTED SHELVING UNITS are furnished with a roll rim edge in front. Ends are square edged formed downward and rear edge is turned up to form a rear splash.

CONSTRUCTION:

TIG welded with exposed areas polished to match adjacent surfaces.
NSF Certified.

Units originally supplied with OVERHEAD SHELVING can be adapted on the field to receive a POT RACK.

POT RACK



EXISTING UNIT





**PATENT
PENDING**

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



Shown With
3 Tier Drawer Set Up

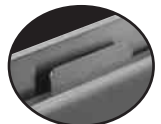


Revolutionary New SHD Series Drawer with Integral Drawer Slides

- Stainless Steel Front & Sides
- Self Closing Drawer with Noise Control
- Drawer "Safety Stop" Tab
- Removable Stainless Steel Insert
- Units Can Be Stacked to Create Multiple Tier Drawers
- Hardware Included
- NSF Approved



**Drawers Stack with Ease
to Create Tier Drawers!**
Easily installs in field



Features a
"Safety Stop" Tab

MODEL #	Length	Width	Insert
SHD-2015	24 5/8"	17 1/2"	20" x 15" x 5"
SHD-2020	24 5/8"	23 1/8"	20" x 20" x 5"
SHD-1520	19 1/8"	23 1/8"	15" x 20" x 5"

OPTIONAL CONCEALED SIDE PANELS For 20"x20" Drawers (1 for needed each side)

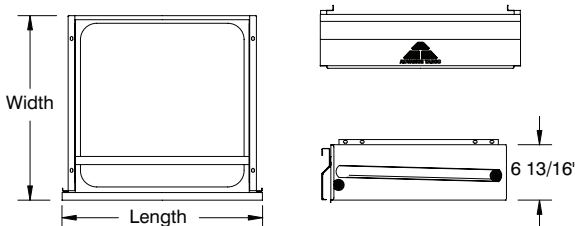


1 Tier Drawer:
TA-SHD-1 each side

2 Tier Drawers:
TA-SHD-2 each side

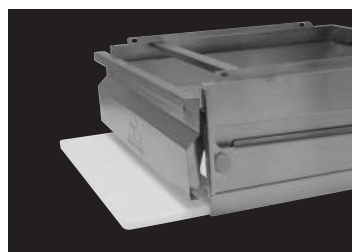
3 Tier Drawers:
TA-SHD-3 each side

To Modify Side Panel To Fit 20" x 15" Drawer Add **TA-2 ea.**



SHD SERIES MODIFICATIONS & ACCESSORIES

- Drawer Lock TA-14SHD
Pad Lock Hasp..... TA-13
Poly Board Storage Brackets
For SHD Drawers TA-97SHD
5/8" Thick Poly Board Cutting Boards
For SHD Drawers TA-41SHD ea.



TA-97SHD Polyboard Storage Bracket
(Installs in field. Hardware Included)



Rear View of Multiple Stacked Drawers
Drawer Seam Exposed



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

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Fax: (775) 972-1578

Quantity _____

C.S.I. Section 11400



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HS7/HS7N SLICER



STANDARD FEATURES

KNIFE

- 13" CleanCut™ Knife
- Removable Ring Guard Cover
- Zero Knife Exposure
- Heavy-Gauge Stainless Steel Knife Cover
- Top-Mounted Borazon Stone Sharpener

OPERATION

- ½ H.P. Knife Drive Motor
- Timing Belt for Automatic Drive System
- Variable Four-Speed Automatic Carriage with Front Mounted Controls
- Three Stroke Lengths

INTERLOCKS

- Home-Start Position
- No-Volt Release

HOUSING AND BASE

- Burnished Aluminum Base
- Machine Grooves on Gauge Plate and Knife Cover
- Exclusive Tilting, Removable Carriage System
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport
- Double-Action Indexing Cam
- Lift Assist Cleaning Leg
- Ergonomic-Style Handle
- Rear-Mounted, Removable Meat/Vegetable Grip Arm

MODELS

- ☐ HS7 – Automatic Slicer/Burnished Finish
- ☒ HS7N – Automatic Slicer/Burnished Finish with Non-Removable Knife Feature

ACCESSORIES

- Full Fence (standard on automatic models)
- ☐ Food Chute
- ☐ Debris Deflector

Specifications, Details and Dimensions on Inside and Back.



HS7/HS7N SLICER

HS7/HS7N SLICER



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SOLUTIONS / BENEFITS

PRECISION SLICING

13" CleanCut™ Knife

- Super alloy edge stays sharp longer
- Lasts two to three times longer than carbon coated or stainless steel knives

Top Mounted Borazon Stone Sharpener

- Single-action sharpens and hones in just 15 seconds
- Removable and warewasher safe for easy cleaning and sanitation – can be used wet or dry
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

Machined Grooves on Gauge Plate and Knife Cover

- Reduces drag for smoother slicing motion

Double-Action Indexing Cam

- The first full revolution of the indexing knob provides precise control of shaving, chipping and thin slicing
- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

EASY TO USE

½ H.P. Knife Drive Motor

- Reserve power runs at 430 rpm for optimum results

Timing Belt Automatic Drive System

- Extends belt life while producing optimum slicing results
- Quieter operating slicer
- Four carriage speeds including 28, 38, 48 and 58 strokes per minute

Three Stroke Lengths

- Three stroke lengths ideal for a variety of products

Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport

- Smooth operation with continuous lubrication of carriage rod

Zero Knife Exposure*

- Knife edge is covered when sharpener is both mounted and removed, making cleaning easier
- Gauge plate remains closed during operation of sharpener

Home Start Position

- Carriage must be in 'home position' before the slicer will start

No Volt Release

- Slicer must be restarted if power fails or slicer is unplugged

EASY TO CLEAN

Removable Knife Option* – HS7

- Knife easily removes with patented removal tool
- Area within ring guard is open for faster cleaning
- Knife and tool are warewasher safe for easy cleaning and sanitation

Removable Ring Guard Cover*

- Catches product debris around the knife for easy removal during cleaning
- Reduces time to 'floss' during cleaning

Exclusive Tilting, Removable Carriage System*

- Tilt design allows for ease of mid-day cleaning
- Removable for complete cleaning and sanitation

Rear-Mounted, Removable Meat Grip Arm

- Opens up front of product tray for unobstructed loading
- Removable meat grip allows for easy cleaning

Lift Assist Cleaning Leg

- Gas assisted leg helps operator easily lift machine for cleaning underneath

Sanitary Burnished Aluminum Base

- Limited cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy clean up and durable finish

*Feature unique to Hobart



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HS7/HS7N SLICER

SPECIFICATIONS

KNIFE

13" CleanCut Knife: The knife is approximately 13 inches, constructed of 304L stainless steel and high performance Stellite alloy. Knife cover is retained magnetically, and is quickly removed by pulling straight back on the top cover knob.

Removable Knife Option HS7: The patented knife removal tool covers the knife edge and safely removes knife from gauge plate to allow for thorough cleaning.

Removable Ring Guard Cover: Fits on top of ring guard to catch food debris. When removed, reveals a 0.12" space between knife and guard for easier flossing. Ring guard is made with Zytel™ plastic and can be washed in warewasher or three compartment sink.

Zero Knife Exposure: Knife edge is not exposed during cleaning or sharpening procedures.

Top Mounted Borazon Stone Sharpener: Single action operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable, top mounted and warewasher safe. When sharpener is removed for cleaning, knife edge is completely shielded. Borazon stones have a lifetime guarantee.

MOTOR

Poly V-Belt Knife Drive System: Knife is driven by a Hobart Poly V belt and runs at 430 rpm for optimal performance.

Four Stroke Speeds: Stroke speed can be set to 28, 38, 48 and 58 strokes per minute.

½ H.P. Knife Drive Motor: ½ H.P. permanently lubricated ball bearings. Single phase capacitor-start, induction run.

INTERLOCKS

Home Start Position: Home-start ensures carriage is in a convenient position before starting the slicer.

No Volt Release: In the event of a power loss, slicer must be restarted before operation can continue.

HOUSING AND BASE

Sanitary Burnished Aluminum Base: One-piece base has fewer places to harbor soil and is easier to clean. Limits holes or crevices in which food can lodge.

Finish: Stainless steel top cover, anodized aluminum product tray and gauge plate.

Exclusive Tilting, Removable Carriage System: Aluminum product tray tilts easily for mid-day cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12.5" manual travel.

Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

Double-Action Indexing Cam: A solid construction index knob moves the gauge plate via a barrel cam ensuring consistent slice thickness across machine and over time. First revolution of index cam for precision slicing; second revolution for thicker slicing selection.

Lift Assist Cleaning Leg: Gas assisted leg helps operator easily lift machine for cleaning underneath.

Ergonomic Style Handle: Specially shaped and positioned for ease of use during manual operation.

Rear Mounted, Removable Meat Grip Arm: Rear mounted grip is high strength thermoplastic. Swings out of way when not in use.

Electrical Specification: 120/60/1; 5.6 Amps.

Switch: Moisture protected push button switch.

Cord & Plug: 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

Capacity: The carriage will take food up to 5¾" x 10¾" rectangle or 7.5" in diameter.

Gauge Plate: Gauge plate is a heavy aluminum extrusion with machined grooves for smooth feeding. Adjustable to cut any thickness of slice up to 1".

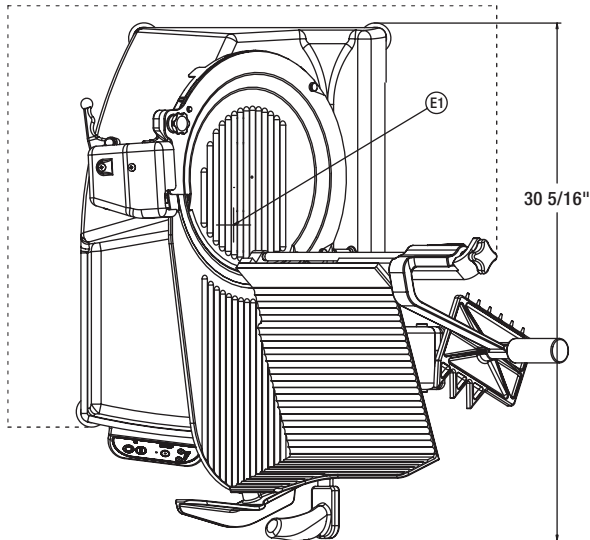
Warranty: All parts and service coverage for one year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

Shipping Weight: 138 lbs.

HS7/HS7N SLICER

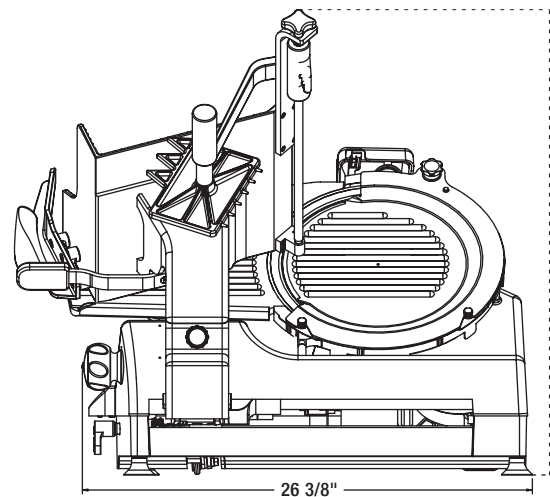
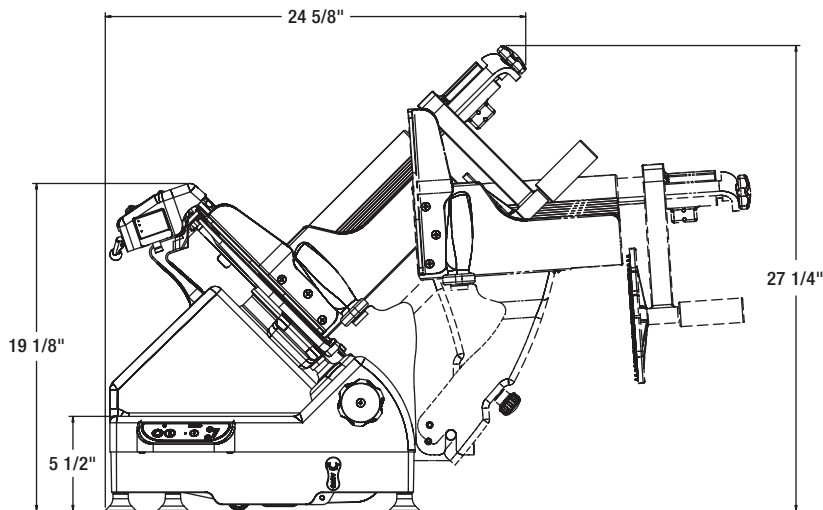
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DETAILS AND DIMENSIONS

**WARNING**

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

E1 - ELECTRICAL CONNECTIONS



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

Edlund S-11 NSF Manual Can Openers

For the very highest standard in food safety and sanitation, the S-11 manual can opener has over 17 years of success in foodservice worldwide utilizing proprietary can opening technology. The patented S-11 has successfully opened nearly one billion cans without a single complaint – giving it a stainless reputation. Add in the industry's longest warranty and you've got an opener that's a cut above any other.



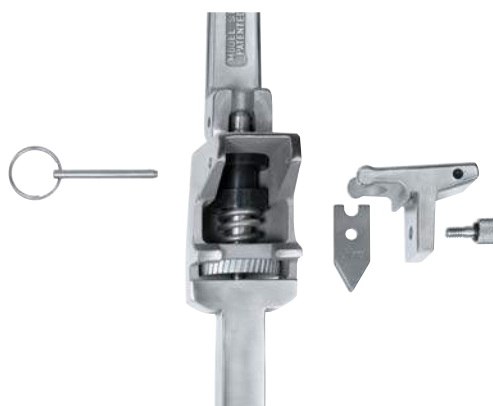
- 5-year warranty
- NSF Certified
- Dishwasher safe
- Made in U.S.A.
- Rustproof stainless steel construction
- Parts remove easily for replacement
- Tamper proof model also available
- Available with screw down base or clamp on model
- Standard size or with long bar for taller cans
- Patented

Open up to a higher standard in food safety.



Dishwasher Safe

Toss in the dishwasher for easy cleaning. The industry's first all-stainless can opener, the S-11 resists rust and stays looking new, no matter how many times it's washed.



Fewer Parts

The S-11's advanced design means fewer parts than most other openers, and its patented Quick Change Mechanism makes knife and gear replacement fast and easy.



Quick Change Mechanism

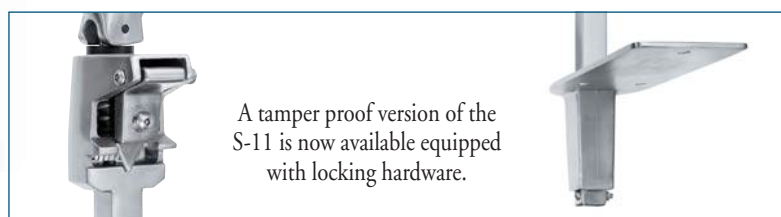
Makes gear replacement fast and easy.



S-11 with clamp base

Tamper proof S-11 opener with tamper proof base

ST-93 Rustproof can opener cleaning tool



A tamper proof version of the S-11 is now available equipped with locking hardware.

SPECIFICATIONS:

MODEL #	DESCRIPTION	PRODUCT CODE	CASE CUBE FT ³ /M ³	CASE WEIGHT LBS./KGS
S-11	Stainless Steel Can Opener With cast stainless steel base	15000	3.3/0.1	30/13.6
S-11 L	With long bar for cans up to 17" high (50cm)	15300	3.3/0.1	30/13.6
S-11 E	Comes complete with ST-93 cleaning tool and extra knife and gear	15400	3.3/0.1	31/14.1
S-11 C	Clamping Base Model Now available with clamp instead of screws Secures to underside of table	15020	3.3/0.1	30/13.6
S-11 CL	Clamping Base Model With long bar for cans up to 17" high (50cm)	15320	3.3/0.1	30/13.6
S-11 CE	Clamping Base Model complete with ST-93 cleaning tool and extra knife and gear	15420	3.3/0.1	32/14.5
S-11 WB	Without Base	15200	3.3/0.1	21/9.5
S-11 TP	Tamper Proof Opener With tamper proof base	15080	3.3/0.1	30/13.6
ST-93	Rustproof can opener cleaning tool	38500		.5/2

Note: S-11 Series standard length bar is 16" (40.6 cm) long. Extra long bar is 22" (55.9 cm) long.



Edlund *We're in your kitchen.™*

Edlund Company, Inc., 159 Industrial Parkway, Burlington, VT 05401 800-772-2126 www.edlundco.com

WARRANTY INFORMATION: THE EDLUND COMPANY WARRANTS THESE PRODUCTS TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP FOR A PERIOD OF ONE YEAR FROM DATE OF PURCHASE. THE COMPANY'S OBLIGATION UNDER THIS WARRANTY IS LIMITED TO REPAIRING OR REPLACING WITHOUT CHARGE ANY PART OR PARTS FOUND TO BE DEFECTIVE UNDER NORMAL USE. IT IS THE RESPONSIBILITY OF THE PURCHASER TO RETURN THE ENTIRE UNIT TO THE FACTORY, TRANSPORTATION CHARGES PREPAID. THIS WARRANTY DOES NOT COVER PARTS THAT MUST BE REPLACED UNDER NORMAL USE, INCLUDING KNIVES AND DRIVE GEARS ON CAN OPENERS. NO OTHER WARRANTY, WRITTEN OR VERBAL, IS AUTHORIZED BY THE COMPANY. WARRANTY INFORMATION OUTSIDE THE UNITED STATES MAY VARY, CONSULT YOUR DISTRIBUTOR.

12/07 ED01-4021



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

SCSC-BP

Mobile Self-Contained Cold Pan Serving Counters

SCSC-BP

Models

- SCSC-36-BP Refrigerated cold pan serving counter, 26" x 21.62" cold pan size
- SCSC-50-BP Refrigerated cold pan serving counter, 39" x 21.62" cold pan size
- SCSC-60-BP Refrigerated cold pan serving counter, 52" x 21.62" cold pan size
- SCSC-74-BP Refrigerated cold pan serving counter, 65" x 21.62" cold pan size
- SCSC-96-BP Refrigerated cold pan serving counter, 78" x 21.62" cold pan size



SCSC-60-BP

Standard Features

- On/off switch mounted to exterior of unit
- 10' long cord and plug are standard
- 5" polyurethane swivel casters for easy cleaning
- Easy to use stainless steel interlock system is standard on base and tray slides
- Environmentally friendly R290 refrigerant
- Counters are standard with 7" deep refrigerated cold pan. Cold pans are fully insulated with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation
- Pans recessed 2" from top edge of counter
- Enclosed base
- Cold pans are standard with drain with valve
- Adapter bars will be furnished at no additional charge if requested on original order only. Pans are supplied by others
- 1 year parts and labor standard warranty
- Electronic temperature control

Options & Accessories

- Tray slides and work shelves
- Composite fold-down cutting boards
- Line-up interlock device
- Food shields
- Stainless steel overshef
- Fluorescent or incandescent light fixtures*
- Open understorage with shelf
- 120V/60Hz/1Ø, 10 amp convenience outlet with breaker*
- Dry storage compartment
- Refrigerated understorage (60" unit or longer only)*
- Stainless steel trim strips
- Stainless steel end drop shelf
- Adjustable height casters
- 6" (15cm) high adjustable stainless steel legs
- Laminate exterior panels
- Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior body is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners and are welded in place. All body cutouts are reinforced with 14-gauge galvanized channel supports.

Exterior top is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit.

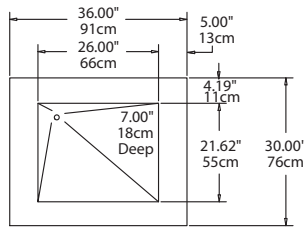
The refrigerated cold pan is 7" (18cm) deep and constructed of stainless steel to hold 4" deep pans. The cold pan is separated from the exterior top by a thermal break. Copper refrigeration tubing is attached to the sides of the cold pan and is fully insulated with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation. Cold pan is equipped with a 1" (2.5cm) I.P.S. drain with drain valve located at the

bottom of the unit. Temperatures of 33°F (1°C) to 41°F (5°C) are maintained with pans recessed 2" (5cm) at 86°F ambient room temperature. Pans rest on die-stamped coldpan. Pans by others.

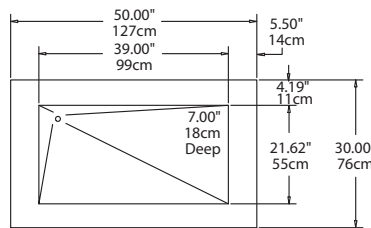
Refrigeration system uses R290 refrigerant and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan pressure control. Unit is wired with a 3-wire, grounded, maximum 10' (3m) cord and plug. Unit has an on/off switch mounted on the exterior.

Castors: Unit is mounted on 5" (13cm) diameter swivel casters with non-marking tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).

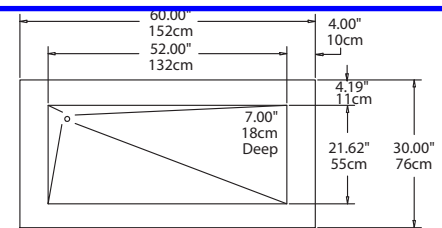




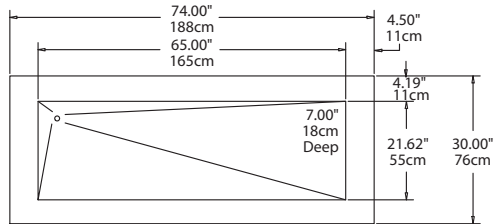
Plan View
SCSC-36-BP



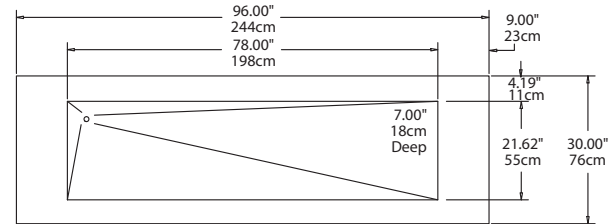
Plan View
SCSC-50-BP



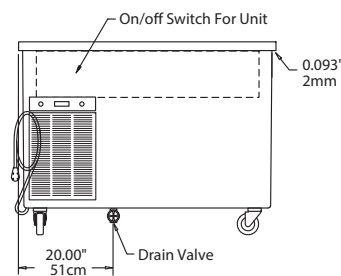
Plan View
SCSC-60-BP



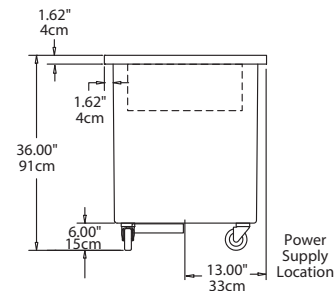
Plan View
SCSC-74-BP



Plan View
SCSC-96-BP



Typical Elevation View
All SCSC-BP Models



Typical End View
All SCSC-BP Models

Specifications								
Model	V/Hz/Ph	Amp	H.P.	BTU Load @ 86F	BTU System Capacity @ 86F	Nema Plug	Ship Weight	"DOE kWh/d (base only)"
SCSC-36-BP	115/60/1	2.4	1/5	405	883	5-15P	350lbs/159kg	n/a
SCSC-50-BP	115/60/1	2.4	1/5	608	1020	5-15P	425lbs/193kg	n/a
SCSC-60-BP	115/60/1	3.7	1/4	810	1356	5-15P	500lbs/227kg	n/a
SCSC-74-BP	115/60/1	3.7	1/4	1013	1489	5-15P	575lbs/261kg	n/a
SCSC-96-BP	115/60/1	4.8	1/3	1215	1943	5-15P	650lbs/295kg	n/a

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



Accessories & Modifications

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

Accessories & Modifications



B. Stainless steel tray slide

Tray slide shall be 12" (30.5 cm) wide, constructed of 14-gauge stainless steel, with three inverted "V" ridges. Tray slide shall have an alignment and leveling lock for cafeteria line-ups, and shall be mounted on stainless steel fold-down or fixed support brackets.



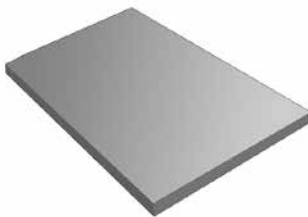
C. Tubular tray slide

Tray slide shall be 9" (22.7 cm) wide, constructed of 1" (2.5 cm) O.D. stainless steel tubing, with capped ends. Tray slide shall be mounted on stainless steel fold-down or fixed support brackets.



E. Fold-down work shelf

Work shelf shall be 10" (25.4 cm) wide, constructed of 18-gauge stainless steel, mounted flush with the top surface of the equipment. Work shelf shall be mounted on stainless steel fold-down support brackets. Alignment and leveling lock is standard.



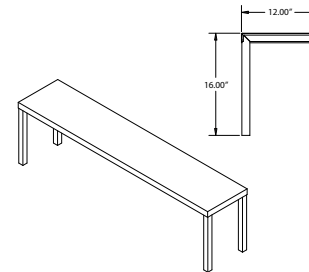
U. Fold-down end shelf

End shelf shall be 14" (30.5 cm) x 30" (76.2 cm), constructed of 18-gauge stainless steel, mounted on either end of the equipment. End shelf shall be mounted on stainless steel fold-down support brackets.



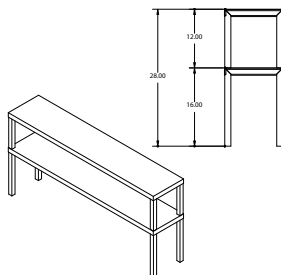
P. Open shelf understorage

Understorage insert for NU models shall be constructed of 18-gauge stainless steel, and shall have a stainless steel shelf.



J. Overshelf

Overshelf shall be 12" (30.5 cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25" (3.2 cm) square stainless steel tubing. Height of overshelf shall be specified on original order.



O. Undershelf

Undershelf shall be constructed of 16-gauge stainless steel, mounted between fiberglass pylon base supports on PWT Series equipment only.

V. Adjustable bullet feet

Bullet feet shall be constructed of stainless steel, 6" (15.2 cm) high with adjustable feet. Bullet feet shall replace standard casters where specified.

SG-19. Heated Tops

Heated tops can either be flush or 1" recessed sized for sheet pans. 300 Watt, 120 Volt pad style heater with insulation and galvanized outer body.

Note: With this option, the top surface will flex and become uneven as the top temperature increases.

J2. Two tier overshelf

Overshelf shall be 12" (30.5cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25" (3.2cm) square stainless steel tubing. Height of overshelf shall be specified on original order.

SG8. Heated understorage

Compartment shall have a single door, pan guide brackets and a 890 watt heating element.

Two sizes: 16.50" x 28.62" or 16.50" x 15.62"

SG20. Refrigerated understorage

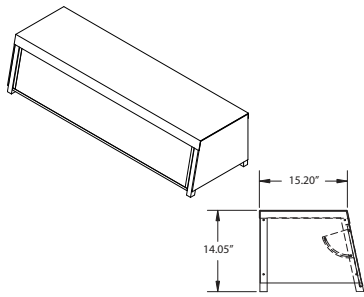
Compartment shall have a single door, pan guide brackets, forced air and evaporator coil refrigeration system. 60" or longer base required.

One size: 18.80" x 36.62"

Shelleyglas™
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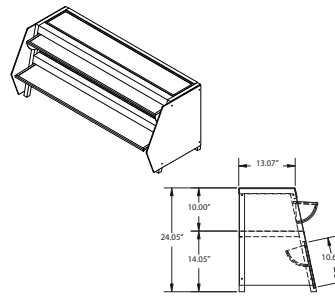
Shelleysteel™
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Accessories & Modifications



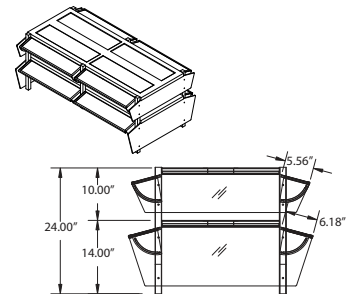
G. Counter protector

Counter protector shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Counter protector shall have a sloped front with removable laminated safety glass, and acrylic panels on ends. Optionally, front may have bonded safety glass with adjustable brackets.



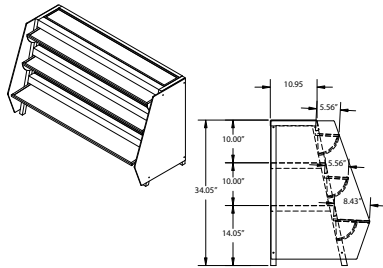
H. Two-tier display case

Display case shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) thick laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Optionally, shelves may be 18-gauge stainless steel.



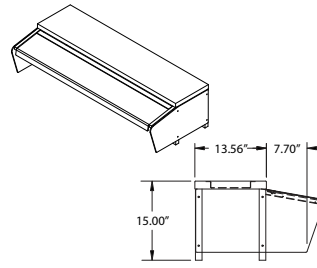
HD. Dual-service display case

Display case shall have uprights of 1.25" (3.2 cm) square stainless steel tubing; other frame supports shall be 1" (2.5 cm) square stainless steel tubing. Shelves shall be 18-gauge stainless steel or 0.25" (0.6 cm) thick laminated safety glass. Both sides shall have bonded safety glass with adjustable brackets. Both ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.



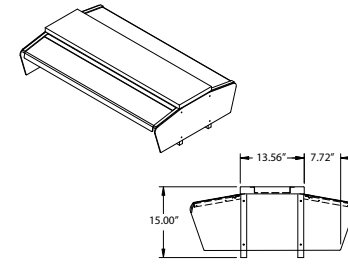
I. Three-tier display

Display shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.



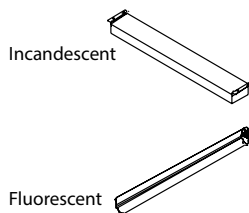
KS. Single-service sneezeguard

Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneezeguard shall be constructed of curved acrylic, and flips up for loading of food items. Ends shall be acrylic panels.



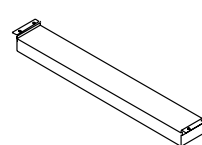
KD. Double-service sneezeguard

Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneezeguards shall be constructed of curved acrylic, and flip up for loading of food items. Ends shall be acrylic panels.



L. Light fixture

Housing shall be extruded anodized aluminum, and include bulb cover. Fluorescent light fixtures are used when heat lamps are not included. If heat lamps are used, incandescent lamps are used in lieu of fluorescent.



M. Heat lamp

Housing shall be stainless steel. Lamp shall be infrared-style to provide radiant heat.



MB. Bullet heat lamp

Housing shall be extruded anodized aluminum. Bulbs shall be 175 watt infrared-style to provide radiant heat. (2) lamps required on 28" to 36" long units; (3) on 50" long units; (4) on 60" long units; (5) on 74" long units; and (6) on 96" long units.

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

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Mt. Pleasant, Michigan 48858

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Fax: 800-669-0619
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Manitowoc
Foodservice



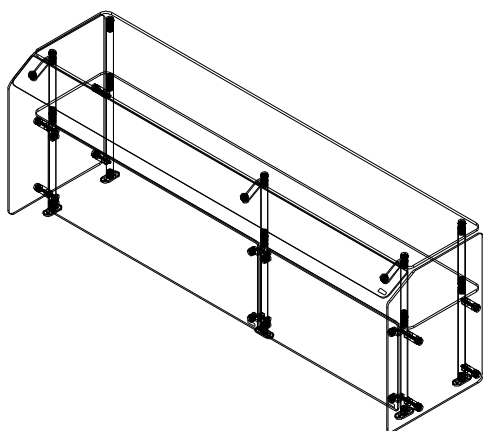
FlexiShield® Food Shields

Double Tier, Bottom Tier Full Glass Front,
Second Tier Sneeze Guard

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

Models

- DCFSH Available in 1" increments up to 120" long



DCFSH

Standard Features

- Mostly glass display allows you to see product from every angle
- 1" stainless steel legs
- Meets 2011 NSF requirements
- Flange mounted foot makes installation easy
- Comes fully assembled from the factory
- Standard end glass
- One year parts and labor standard warranty

Options & Accessories

- Radiant heat lamp*
- Stainless steel shelf
- Black powder coat
- Fluorescent light*
- LED lights*
- Narrow halogen heatlamp*
- Narrow halogen heatlamp with xenon lights*
- Narrow xenon display lights*

* Inclusion of this option will alter the electrical specifications of the unit

Provide lights on each tier.

Specifications

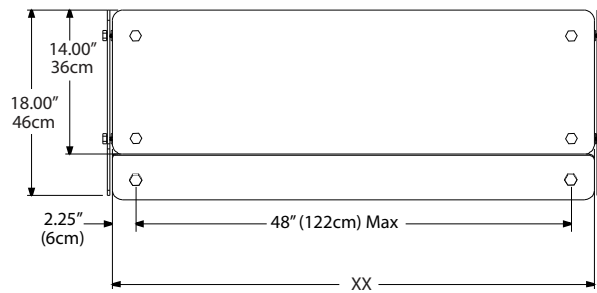
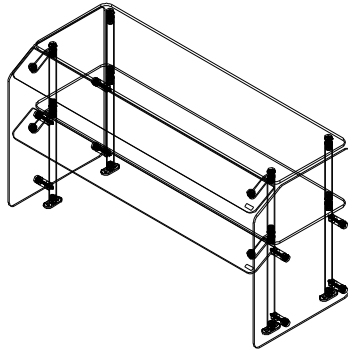
1" stainless steel legs and flanged feet are standard. Models 52.50" (133cm) in length and less will have two sets of legs. Models greater than 52.50" (133cm) in length will have three sets of legs. Top glass is 3/8" tempered. End glass is 1/4" tempered. Front glass is 1/4" tempered. Chrome plated hardware standard.



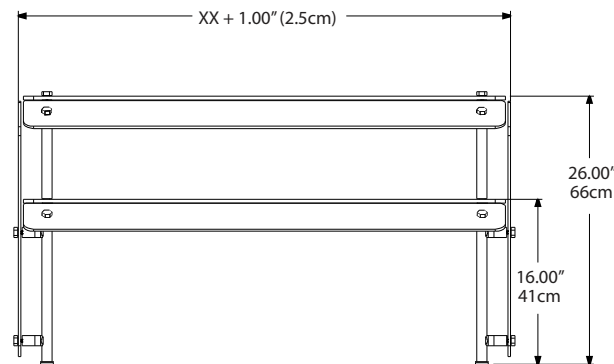


FlexiShield® Food Shields

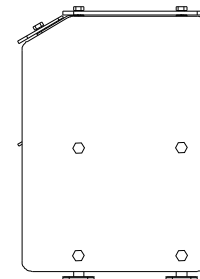
Models 52.50" (133cm) in length and less will have two sets of legs.
Models greater than 52.50" (133cm) in length will have three sets of legs.



Plan View



Elevation View



Side View

Specifications				
Model	L	W	H	Ship Weight
DCFSH	XX	18.00" (46cm)	26.00" (66cm)	Contact factory

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

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6114A_DCFSH
09/1





Mobile Heated Serving Counters

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

SH & SH-NU: Mobile Heated Serving Counters

Models

- | | | | |
|--------|---------------------------------------|-----------|-----------------------------------|
| • SH-2 | 2 food wells with heated understorage | • SH-2-NU | 2 food wells without understorage |
| • SH-3 | 3 food wells with heated understorage | • SH-3-NU | 3 food wells without understorage |
| • SH-4 | 4 food wells with heated understorage | • SH-4-NU | 4 food wells without understorage |
| • SH-5 | 5 food wells with heated understorage | • SH-5-NU | 5 food wells without understorage |
| • SH-6 | 6 food wells with heated understorage | • SH-6-NU | 6 food wells without understorage |



SH-3-NU

Shown with optional tray slide and glass front counter protector

Standard Features

- Stainless steel top and exterior body
- 14-gauge galvanized bottom
- SH units have heated under storage compartment, provided with removable pan slides. SH-NU units have enclosed bases with no under storage
- Cord and plug are supplied standard
- Top has two to six electrically heated, recessed die stamped stainless steel hot food warmers. Each warmer accommodates one 12" x 20" x 6" pan
- All exterior panels reinforced with overlapping corners, welded in place
- All body cutouts reinforced with 14-gauge channel supports
- All units are standard on 5" diameter polyurethane swivel casters for easy cleaning
- Single hot food wells standard with 1/2" stainless steel drain(s) manifolded together to one main gate valve
- Easy access panel for quick replacement of heating element
- One year parts and 90 day labor standard warranty

Options & Accessories

- Counter heights available from 28" to 36" in 2" increments
- Tray slides and work shelves
- Line-up interlock device
- Food shields
- Decal packages
- Stainless steel overshell
- Incandescent light fixtures*
- LED light fixtures*
- Radiant or bullet style heat lamps*
- 120V/60Hz/1Ph, 10 amp convenience outlet with breaker*
- Dry insert with door(s)
- Stainless steel trim strips
- Stainless steel end drop shelf
- Adjustable height casters
- 6" (15cm) high adjustable stainless steel legs in lieu of casters
- Laminate exterior panels
- Energy saving power well (ESP)*

* Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior body is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners and are welded in place. All body cutouts are reinforced with 14-gauge galvanized channel supports.

Exterior top is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit. Top is fabricated with square exterior corners. Top has two to six electrically heated, recessed, die-stamped stainless steel hot food warmers. Each warmer accommodates one 12.75" x 20.75" x 6" (32cm x 53cm x 15cm) pan. Single hot food wells standard with 1/2" stainless steel drain(s) manifolded together to one main gate valve

Heated food warmers are constructed of die-stamped stainless steel. Heated food warmers are insulated on bottom. Each heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch and indicator light in the control panel. Heated food warmers are interwired to a maximum 10' (3m) long cord with a grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service.

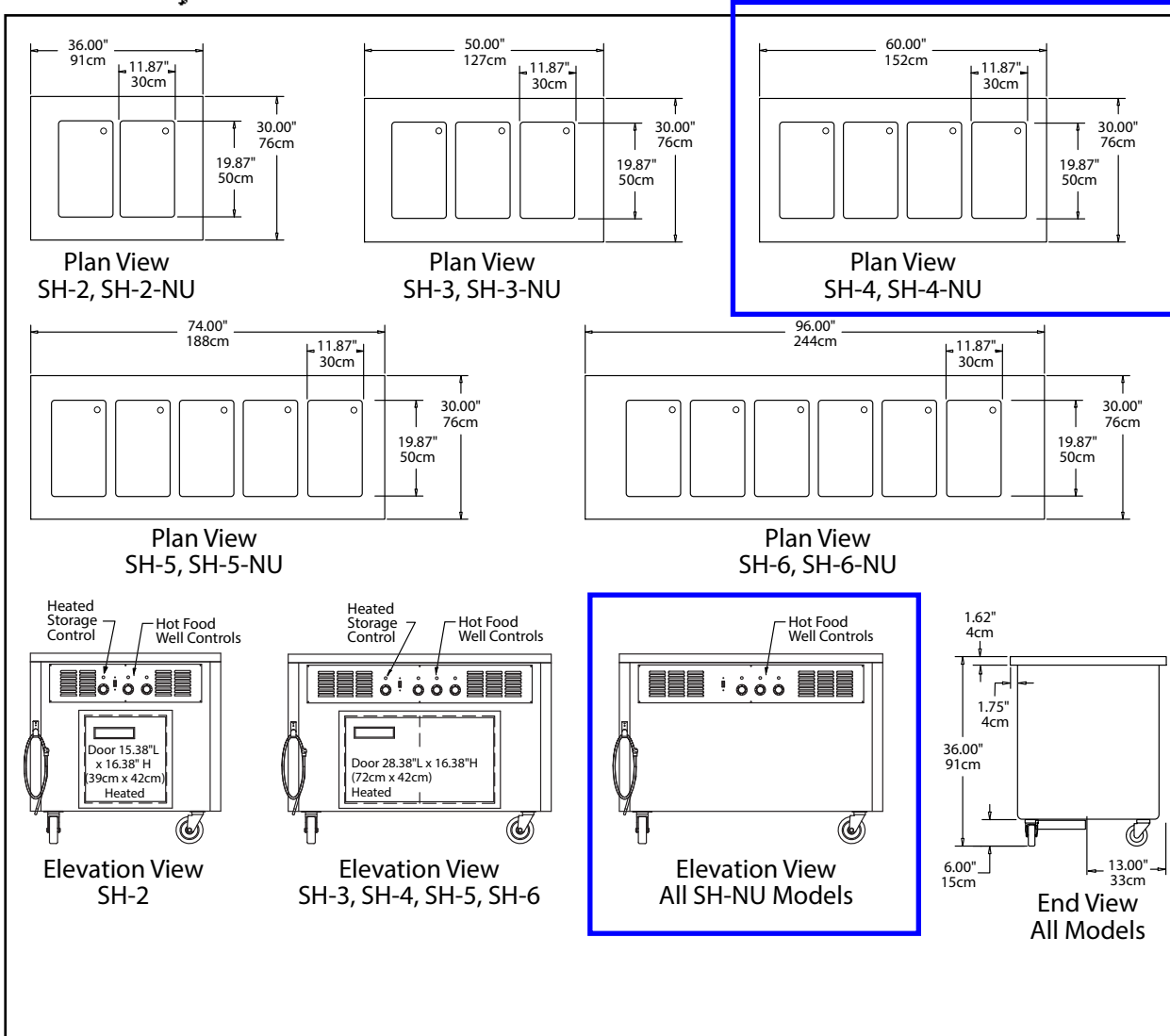
Castors: Unit is mounted on 5" (13cm) diameter swivel casters with non-marking polyurethane tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).

The following applies to SH Series only.

All SH models have a one door heated compartment. Compartment is constructed of 18-gauge stainless steel, is insulated with a minimum of 2" (5cm) insulation and is provided with removable 16-gauge pan slides. KH-2 comes with a single capacity heated compartment; compartment that holds four 12.75" x 20.75" x 2.5" (32cm x 53cm, x 6cm) pans. SH-3, SH-4, SH-5 and SH-6 units come with double capacity (single door) heated compartment with a center partition; compartment holds eight 12.75" x 20.75" x 2.5" (32cm x 53cm, x 6cm) pans. With the center partition removed the double capacity compartment can hold four 18" x 26" (46cm x 66cm) sheet pans. The internally mounted heating element is rated at 890 watts, has a louvered protective cover and is wired to a temperature control thermostat and indicator light in the stainless steel control panel. Doors are built with double-wall construction, with gaskets and stainless steel front panel.

Optional Energy Saving Power wells (ESP) are individually equipped with a heated pad on bottom and sides of well rated at 500 watts for 208-230V or 240V. ESP wells provided with individual solid state digital temperature control wired to one main control panel with 4' of conduit and wire. This option reduces energy usage. ESP wells standard without drains. Optional drains available.





Mobile Heated Serving Counters

Specifications

Model	12" X 20" Food Wells	Heated Understorage		Voltage (60 Hz/ 1ø)	Nema Plug	Amps	Optional ESP Amps (500 watt per well, 208-230V & plug change)	Ship Weight lbs/kg
		12" X 20" Pan Cap.	18" X 26" Pan Cap.					
SH-2	2	4	—	120/208-230	14-20P	15.0	8.5/9.1	380/172
SH-3	3	8	4	120/208-230	14-30P	20.0	10.9/11.8	460/209
SH-4	4	8	4	120/208-230	14-50P	26.0	13.3/14.5	550/250
SH-5	5	8	4	120/208-230	14-50P	31.0	15.7/17.2	660/299
SH-6	6	8	4	120/208-230	14-50P	37.0	18.1/19.9	720/327
SH-2-NU	2	—	—	120/208-230	14-20P	11.0	4.8/5.4	225/102
SH-3-NU	3	—	—	120/208-230	14-20P	16.0	7.2/8.1	275/125
SH-4-NU	4	—	—	120/208-230	14-30P	22.0	9.6/10.8	330/150
SH-5-NU	5	—	—	120/208-230	14-50P	28.0	12.0/13.5	420/191
SH-6-NU	6	—	—	120/208-230	14-50P	33.0	14.4/16.2	510/231

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

SH & SH-NU



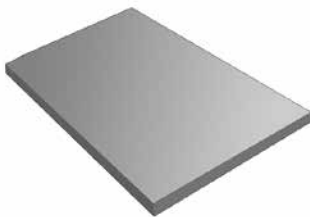
Accessories & Modifications

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

Accessories & Modifications

B. Stainless steel tray slide

Tray slide shall be 12" (30.5 cm) wide, constructed of 14-gauge stainless steel, with three inverted "V" ridges. Tray slide shall have an alignment and leveling lock for cafeteria line-ups, and shall be mounted on stainless steel fold-down or fixed support brackets.



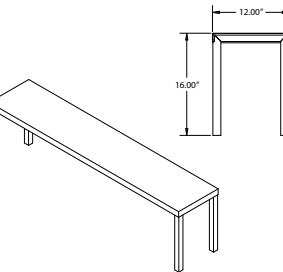
C. Tubular tray slide

Tray slide shall be 9" (22.7 cm) wide, constructed of 1" (2.5 cm) O.D. stainless steel tubing, with capped ends. Tray slide shall be mounted on stainless steel fold-down or fixed support brackets.



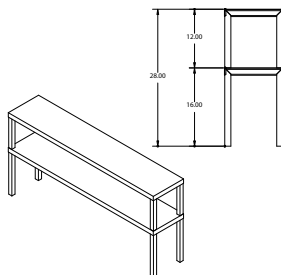
E. Fold-down work shelf

Work shelf shall be 10" (25.4 cm) wide, constructed of 18-gauge stainless steel, mounted flush with the top surface of the equipment. Work shelf shall be mounted on stainless steel fold-down support brackets. Alignment and leveling lock is standard.



U. Fold-down end shelf

End shelf shall be 14" (30.5 cm) x 30" (76.2 cm), constructed of 18-gauge stainless steel, mounted on either end of the equipment. End shelf shall be mounted on stainless steel fold-down support brackets.



P. Open shelf understorage

Understorage insert for NU models shall be constructed of 18-gauge stainless steel, and shall have a stainless steel shelf.



J. Overshelf

Overshelf shall be 12" (30.5 cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25" (3.2 cm) square stainless steel tubing. Height of overshelf shall be specified on original order.

O. Undershelf

Undershelf shall be constructed of 16-gauge stainless steel, mounted between fiberglass pylon base supports on PWT Series equipment only.

V. Adjustable bullet feet

Bullet feet shall be constructed of stainless steel, 6" (15.2 cm) high with adjustable feet. Bullet feet shall replace standard casters where specified.

SG-19. Heated Tops

Heated tops can either be flush or 1" recessed sized for sheet pans. 300 Watt, 120 Volt pad style heater with insulation and galvanized outer body.

Note: With this option, the top surface will flex and become uneven as the top temperature increases.

J2. Two tier overshelf

Overshelf shall be 12" (30.5cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25" (3.2cm) square stainless steel tubing. Height of overshelf shall be specified on original order.

SG8. Heated understorage

Compartment shall have a single door, pan guide brackets and a 890 watt heating element.

Two sizes: 16.50" x 28.62" or 16.50" x 15.62"

SG20. Refrigerated understorage

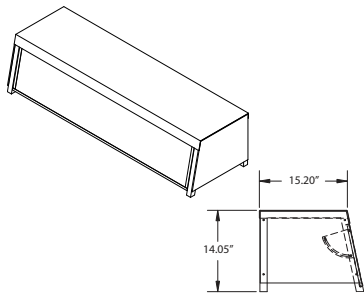
Compartment shall have a single door, pan guide brackets, forced air and evaporator coil refrigeration system. 60" or longer base required.

One size: 18.80" x 36.62"

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by Delfield

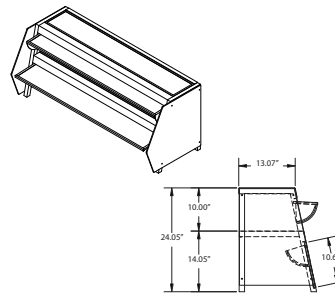
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Accessories & Modifications



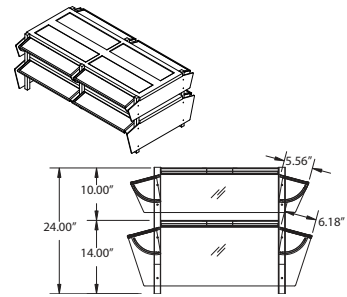
G. Counter protector

Counter protector shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Counter protector shall have a sloped front with removable laminated safety glass, and acrylic panels on ends. Optionally, front may have bonded safety glass with adjustable brackets.



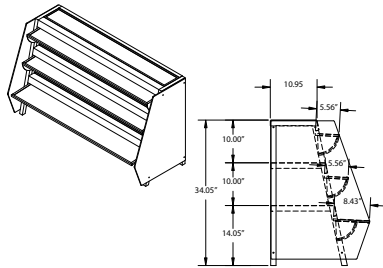
H. Two-tier display case

Display case shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) thick laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Optionally, shelves may be 18-gauge stainless steel.



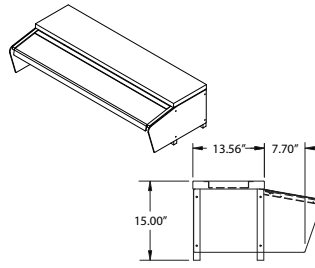
HD. Dual-service display case

Display case shall have uprights of 1.25" (3.2 cm) square stainless steel tubing; other frame supports shall be 1" (2.5 cm) square stainless steel tubing. Shelves shall be 18-gauge stainless steel or 0.25" (0.6 cm) thick laminated safety glass. Both sides shall have bonded safety glass with adjustable brackets. Both ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.



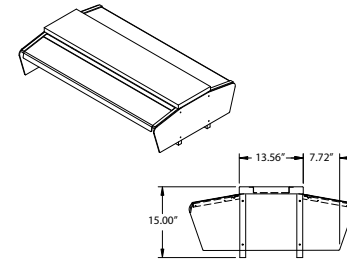
I. Three-tier display

Display shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.



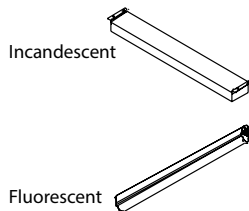
KS. Single-service sneezeguard

Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneezeguard shall be constructed of curved acrylic, and flips up for loading of food items. Ends shall be acrylic panels.



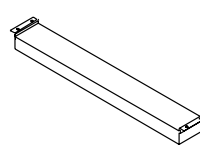
KD. Double-service sneezeguard

Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneezeguards shall be constructed of curved acrylic, and flip up for loading of food items. Ends shall be acrylic panels.



L. Light fixture

Housing shall be extruded anodized aluminum, and include bulb cover. Fluorescent light fixtures are used when heat lamps are not included. If heat lamps are used, incandescent lamps are used in lieu of fluorescent.



M. Heat lamp

Housing shall be stainless steel. Lamp shall be infrared-style to provide radiant heat.



MB. Bullet heat lamp

Housing shall be extruded anodized aluminum. Bulbs shall be 175 watt infrared-style to provide radiant heat. (2) lamps required on 28" to 36" long units; (3) on 50" long units; (4) on 60" long units; (5) on 74" long units; and (6) on 96" long units.

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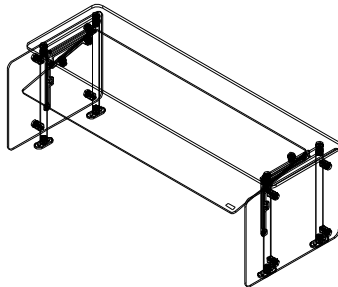
Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

FlexiShield® Food Shields

Flexible Shield, Converts to Three Positions

Models

- **DCFSFS** Available in 1" increments up to 120" long



DCFSFS

Standard Features

- Pivots in three positions: full service and two self service positions
- Mostly glass display allows you to see product from every angle
- 1" stainless steel legs
- Meets 2011 NSF requirements
- Flange mounted foot makes installation easy
- Comes fully assembled from the factory
- Standard end glass
- One year parts and labor standard warranty

Options & Accessories

- Radiant heat lamp*
- Stainless steel shelf
- Black powder coat
- Fluorescent light*
- LED lights*
- Narrow halogen heatlamp*
- **Narrow halogen heatlamp with xenon lights***
- Narrow xenon display lights*

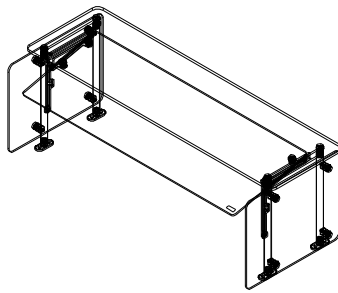
* Inclusion of this option will alter the electrical specifications of the unit

Specifications

1" stainless steel legs and flanged feet are standard. Models 47.50" (121cm) in length and less will have two sets of legs. Models greater than 47.50" (121cm) in length will have three sets of legs. Top glass is 3/8" tempered. End glass is 1/4" tempered. Front glass is 1/4" tempered. Chrome plated hardware standard.

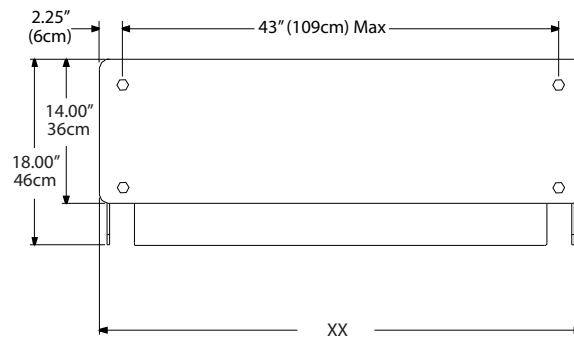


FlexiShield® Food Shields



Models 47.50" (121cm) in length and less will have two sets of legs.

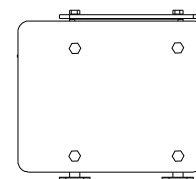
Models greater than 47.50" (121cm) in length will have three sets of legs.



Plan View



Elevation View



Side View

Specifications				
Model	L	W	H	Ship Weight
DCF5FS	XX	18.00" (46cm)	16.00" (41cm)	Contact factory

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

FlexiShield® Food Shields

Quantity _____

C.S.I. Section 11400



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

LEGACY® HL120 MIXER

HOBART

STANDARD FEATURES

- Heavy-Duty ½ H.P. Motor
- Gear Transmission
- Three Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 15-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- #12 Taper Attachment Hub
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

Standard Accessory Package Includes:

- 12 Quart Stainless Steel Bowl
- 12 Quart "B" Beater
- 12 Quart "D" Wire Whip

MODEL

HL120 – 12-Quart All Purpose Mixer

Specifications, Details and Dimensions on Inside and Back.

**LEGACY® HL120 MIXER**

LEGACY® HL120 MIXER



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1-888-4HOBART • www.hobartcorp.com

SOLUTIONS/BENEFITS

½ H.P. Motor

Durability

- Heavy-duty to meet the most demanding operations

Gear Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime under heavy loads

Three Fixed Speeds plus Stir Speed

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Shift-on-the-Fly™ Controls

Flexibility

- Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology

Sanitation

- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

15-Minute SmartTimer™

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

Automatic Time Recall

Productivity, Consistency

- Remembers the last time set for each speed
- Great for multiple batches

Ergonomic Swing-Out Bowl

Ease of Use, Convenience

- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Interlock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard

Protection

- Safety interlock prevents operation when front portion of guard is out of position

Hobart Accessories

Durability, Flexibility, Simplicity

- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

HL120 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL120
CAPACITY OF BOWL (QTS. LIQUID)		12
Egg Whites	D	1¼ pts.
Mashed Potatoes	B & C	10 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	4½ qts.
Meringue (Qts. of Water)	D	¾ pts.
Waffle or Hot Cake Batter	B	5 qts.
Whipped Cream	D or C	2½ qts.
Cake, Angel Food (8-10 oz. cake)	C or I	7
Cake, Box or Slab	B or C	12 lbs.
Cake, Cup	B or C	12 lbs.
Cake, Layer	B or C	12 lbs.
Cake, Pound	B	12 lbs.
Cake, Short (Sponge)	C or I	8 lbs.
Cake, Sponge	C or I	6½ lbs.
Cookies, Sugar	B	10 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§	ED 13 lbs.□
Dough, Heavy Bread 55% AR	§	ED 8 lbs.□
Dough Pie	B & P	11 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡	ED 5 lbs.□
Dough, Med. Pizza 50% AR	§‡	ED 6 lbs.□
Dough, Thick Pizza 60% AR	§‡	ED 11 lbs.□
Dough, Raised Donut 65% AR	ED	4 lbs.*
Dough, Whole Wheat 70% AR	ED	11 lbs.□
Eggs & Sugar for Sponge Cake	B & C or I	5 lbs.
Icing, Fondant	B	7 lbs.
Icing, Marshmallow	C or I	1¼ lbs.
Shortening & Sugar, Creamed	B	9½ lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	—

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

* 2nd Speed

† 3rd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.



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LEGACY® HL120 MIXER

SPECIFICATIONS

MOTOR:

½ H.P. high torque motor.

100-120/50/60/1 8.0 Amps

200-240/50/60/1 5.0 Amps

ELECTRICAL:

100-120/50/60/1, 200-240/50/60/1 – UL Listed.

CONTROLS:

Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” push buttons. A 15-minute SmartTimer™ is standard.

SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed.

TRANSMISSION:

Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

SPEEDS:

	Agitator (RPM)	Attachment (RPM)
Stir	59	33
First (Low)	107	61
Second (Intermediate)	198	113
Third (High)	365	207

BOWL GUARD:

Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

BOWL LIFT:

Ergonomic style, hand crank operated, self-locking in top and bottom position.

FINISH:

Metallic Gray Hybrid Powder Coat finish.

ATTACHMENT HUB:

Comes with front-mounted Hobart standard #12 taper attachment hub for use with #12 size attachments.

ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

Stainless Steel Bowl
“B” Flat Beater
“C” Wing Whip
“D” Wire Whip
“ED” Dough Hook
“P” Pastry Knife
Bowl Splash Cover
Bowl Scraper
Ingredient Chute
9" Vegetable Slicer
Meat Chopper Attachment
Rubber Foot Pads
Attachment Tray Support



Hobart Bowl Scraper

Hobart Ingredient Chute



Listed by Underwriters Laboratories Inc. and certified by NSF International.

LEGACY® HL120 MIXER

HOBART

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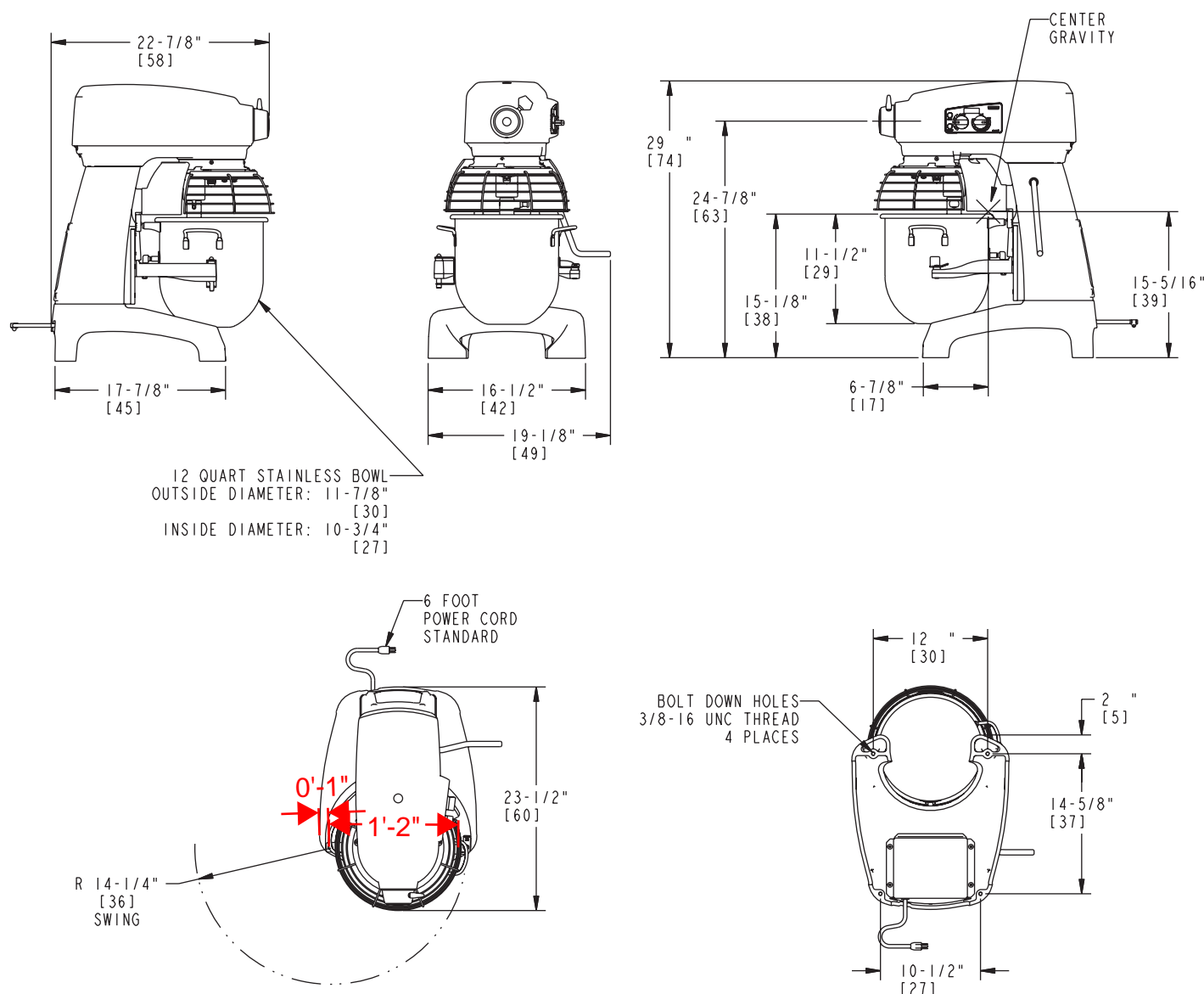
SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 100-120/50/60/1,
200-240/50/60/1 – UL Listed.

WEIGHT: 189 lbs. net; 204 lbs. domestic shipping.

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

DETAILS AND DIMENSIONS



WARNING

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

NOTE

MACHINE WEIGHT (LESS BOWL)-----187 LBS
SHIPPING WEIGHT-----202 LBS
BOWL WEIGHT-----7-1/2 LBS

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



MX-SS-242 Shown
Mixer Not Included



MT-SS-242
Shown



AG-MT-242
Shown

STAINLESS STEEL MIXER TABLES



Item #: _____ Qty #: _____

Model #: _____

Project #: _____

UTENSIL RACK & UNDERSHELF

	S/S Base	Galv. Base		
O.A. Size W x L	Model	Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	MX-SS-242	MX-GL-242	53 lbs.	3
30" x 24"	MX-SS-302	MX-GL-302	63 lbs.	3
30" x 30"	MX-SS-300	MX-GL-300	70 lbs.	4
30" x 36"	MX-SS-303	MX-GL-303	77 lbs.	4
36" x 36"	MX-SS-363	MX-GL-363	81 lbs.	5

WITH UNDERSHELF

	S/S Base	Galv. Base		
O.A. Size W x L	Model	Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	MT-SS-242	MT-GL-242	45 lbs.	3
30" x 24"	MT-SS-302	MT-GL-302	50 lbs.	3
30" x 30"	MT-SS-300	MT-GL-300	55 lbs.	4
30" x 36"	MT-SS-303	MT-GL-303	68 lbs.	4
36" x 36"	MT-SS-363	MT-GL-363	71 lbs.	5

BUDGET SERIES WITH UNDERSHELF

	S/S Base	Galv. Base		
O.A. Size W x L	Model	Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	SAG-MT-242	AG-MT-242	38 lbs.	3
30" x 24"	SAG-MT-302	AG-MT-302	41 lbs.	3
30" x 30"	SAG-MT-300	AG-MT-300	52 lbs.	4
30" x 36"	SAG-MT-303	AG-MT-303	58 lbs.	4
36" x 36"	SAG-MT-363	AG-MT-363	64 lbs.	5

FEATURES:

TOP is furnished with a 2" x 1" square die embossed NO-DRIP countertop offset edge with a 1/2" return on 4 sides.

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

MATERIAL:

MX-SS & MT-SS SERIES - Stainless Steel Base

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

UNDERSHELF is 18 gauge stainless steel.

LEGS are 1 5/8" diameter tubular stainless steel with stainless steel bullet feet & gussets.

UTENSIL RACK on MX-SS Series is 1 5/8" dia. stainless steel tubing with stainless steel hooks.

MX-GL & MT-GL Series - Galvanized Steel Base

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

UNDERSHELF is galvanized steel.

LEGS are 1 5/8" diameter, tubular galvanized steel. Gussets are galvanized steel with 1" adjustable plastic bullet feet.

UTENSIL RACK on MX-SS Series is 1 5/8" diameter galvanized steel tubing with stainless steel hooks.

SAG-MT & AG-MT Budget Series

TOP is heavy gauge stainless steel type "430" series with galvanized understructure.

SAG-MT Series UNDERSHELF is 18 gauge stainless steel.

AG-MT Series UNDERSHELF is galvanized steel.

SAG-MT Series LEGS are 1 5/8" diameter, tubular stainless steel. Gussets are stainless steel. 1" adjustable stainless steel bullet feet.

AG-MT Series LEGS are 1 5/8" diameter, tubular galvanized steel. Gussets are galvanized steel. 1" adjustable plastic bullet feet.

CONSTRUCTION:

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

Entire Top is mechanically polished to a satin finish and is sound deadened. Countertop edge polished to a MIRROR FINISH.

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

Gussets welded to support hat channels.



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

DETAILS and SPECIFICATIONSTOL \pm .500"

ALL DIMENSIONS ARE TYPICAL

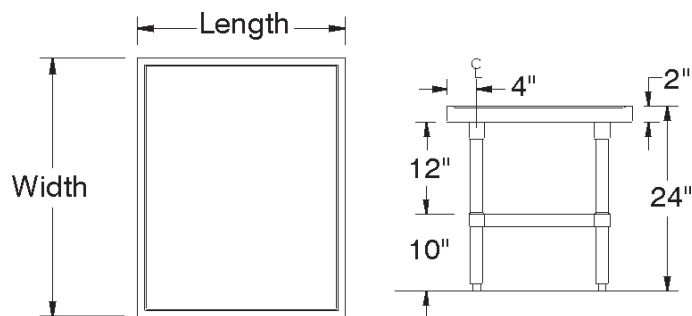
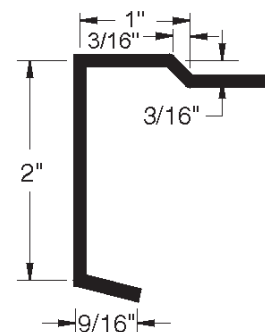
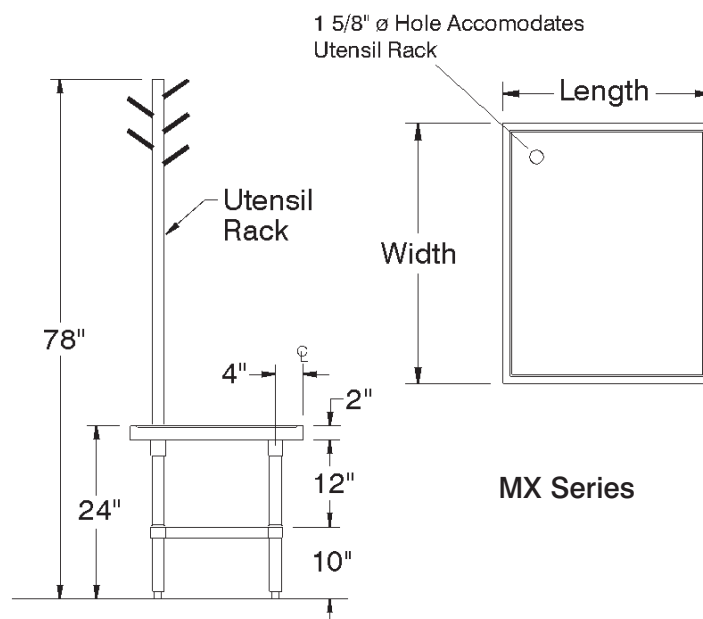
**MT, SAG & AG Series****Countertop Edge Detail****MX Series**



TABLE MODIFICATIONS & ACCESSORIES

LEG MODIFICATIONS

QTY.

TA-16	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)
TA-16-4	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)
TA-16-6	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)
TA-19	Stainless Steel Flanged Bullet Foot For Work Table
TA-19L	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table
TA-20	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)
TA-20-4	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)

QTY.

TA-20-6	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
TA-20L	Replacement Bolt-on Leg For Enclosed Base Table
TA-21	Stainless Steel Bullet Foot
TA-68	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
TA-72	Leg to Wall Brace (Set per table)
TA-95	Upgrade 16 Ga. 304 S/S Legs Only

WORK TABLE CASTERS



Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

When Used w/ Stainless Steel Legs

TA-25S-4 Set of 4 (Two with Brakes)

TA-25S-6 Set of 6 (Two with Brakes)

When Used w/ Galvanized Legs

TA-25G-4 Set of 4 (Two with Brakes)

TA-25G-6 Set of 6 (Two with Brakes)

Replacement Casters

For Work Tables

TA-25 Set of 4
(Two with Brakes)

TA-25A Set of 6
(Two with Brakes)

200 lbs. Load Capacity Per Caster



Optional Standard Caster Upgrades:

TA-25B Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
TA-25C Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

EQUIPMENT STAND CASTERS



Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

w/ Stainless Steel Legs

TA-25ES Set of 4 (Two with Brakes)

w/ Galvanized Legs

TA-25EG Set of 4 (Two with Brakes)

HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

TA-255 Super Heavy Duty
Set of 4 (Two with Brakes)

TA-256 Super Heavy Duty
Set of 6 (Two with Brakes)



Enclosed Base Table Casters

Easy Bolt-On Style



TA-255P Set of 4 (Two with Brakes)

TA-255AP Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) -
Add price to models: TA-255P or TA-255AP

TA-255PB

Optional Equipment Stand Caster Upgrade:

TA-255B For brakes on all wheels (Equipment Casters) - Add price to any of the following models:
TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166
or email in your specifications to smartfab@advancetabco.com



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

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Item # _____

Job _____

SECURITY UNITS

Features:

- **Safe Storage:** Protects valuable materials and sensitive items from loss or pilferage.
- **Microban® Antimicrobial Product Protection*:** Metroseal 3 and MetroMax Q models feature Microban Antimicrobial Product Protection, designed to stay "cleaner between cleanings."
- **Ready View of Contents:** Heavy-gauge open wire construction keeps the entire contents of the truck visible at all times, making it easy to check inventory.
- **Adjustable, Optional Intermediate Shelves:** Patented, easily adjustable shelf designs — Super Adjustable Super Erecta, MetroMax Q, and qwikSLOT — allow flexibility to meet changing needs. Can be positioned in 1" (25 mm) increments along the entire height of post.
- **Patented, Ergonomic, 1/4-Turn Door Handle:** Makes opening and closing the unit easier than conventional security unit designs.
- **Double Door:** Each door opens 270 degrees and can be secured along the sides of the unit.
- **Time Saving Assembly:** Metro security units assemble quickly — right out of the box.
- **Shipped Knocked-Down:** Saves on freight costs. Easily assembled.

Choose from Stationary or Mobile Standard and Heavy-Duty Configurations:

- **Safe Transportation:** Mobile, security trucks provide the advantage of quick, protective transportation.
- **Easy Cleaning of Storage Areas:** Mobile units move easily from walls to allow thorough cleaning of floors and walls.
- **Mobile Units:** Available in Standard and Heavy-Duty models. Heavy-Duty units offer increased rigidity and durability for applications such as crossing thresholds.
- **Stationary Units:** Posts have leveling feet to compensate for uneven surfaces.



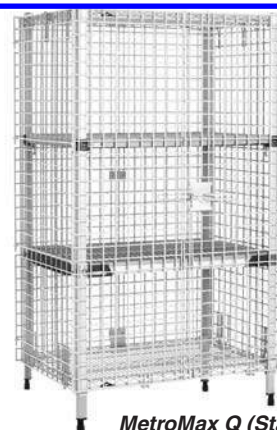
Handle (open position)



Handle (closed position)



*Super Erecta Shelf (HD Mobile)
with optional Super Adjustable
Super Erecta® Intermediate shelves*



*MetroMax Q (Stationary) with
optional Intermediate shelves*



*qwikSLOT (Mobile) with
optional Intermediate shelves*



SECURITY UNITS

Specifications

Super Erecta Shelf Stationary Security

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless Steel	Width (in.) (mm)		Length (in.) (mm)		Height (in.) (mm)		Fits Shelf (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
SEC33C	SEC33K3	SEC33S	21 ¹ / ₂	546	38 ¹ / ₂	980	66 ¹³ / ₁₆	1695	18x36	457x914	138	63
SEC35C	SEC35K3	SEC35S	21 ¹ / ₂	546	50 ¹ / ₂	1295	66 ¹³ / ₁₆	1695	18x48	457x1219	157	71
SEC53C	SEC53K3	SEC53S	27 ¹ / ₄	692	38 ¹ / ₂	980	66 ¹³ / ₁₆	1695	24x36	610x914	154	70
SEC55C	SEC55K3	SEC55S	27 ¹ / ₄	692	50 ¹ / ₂	1295	66 ¹³ / ₁₆	1695	24x48	610x1219	174	79
SEC56C	SEC56K3	SEC56S	27 ¹ / ₄	692	62 ¹ / ₂	1587	66 ¹³ / ₁₆	1695	24x60	610x1524	195	89
SEC63C		SEC63S	33 ¹ / ₂	851	38 ¹ / ₂	980	66 ¹³ / ₁₆	1695	30x36	760x914	167	76
SEC65C		SEC65S	33 ¹ / ₂	851	50 ¹ / ₂	1295	66 ¹³ / ₁₆	1695	30x48	760x1219	193	88
SEC66C		SEC66S	33 ¹ / ₂	851	62 ¹ / ₂	1587	66 ¹³ / ₁₆	1695	30x60	760x1524	215	98

Super Erecta Shelf Mobile Security

Standard-Duty Stem Caster Models: feature 5" (127mm) swivel casters. Please note model numbers for specific caster types.

Model No. Chrome	Model No. Metroseal 3	Caster Type	Width (in.) (mm)		Length (in.) (mm)		Height (in.) (mm)		Fits Shelf (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
SEC33EC	SEC33EK3	(2) 5MP/(2) 5MPB	21 ¹ / ₂	546	40 ³ / ₄	1035	68 ¹ / ₂	1740	18x36	457x914	146	66
SEC35EC	SEC35EK3	(2) 5MP/(2) 5MPB	21 ¹ / ₂	546	52 ³ / ₄	1340	68 ¹ / ₂	1740	18x48	457x1219	165	75
SEC53DC	SEC53DK3	(4) 5MP	27 ¹ / ₄	692	40 ³ / ₄	1035	68 ¹ / ₂	1740	24x36	610x914	162	74
SEC55DC	SEC55DK3	(4) 5MP	27 ¹ / ₄	692	52 ³ / ₄	1340	68 ¹ / ₂	1740	24x48	610x1219	182	83
SEC56DC	SEC56DK3	(4) 5MP	27 ¹ / ₄	692	65	1651	68 ¹ / ₂	1740	24x60	610x1524	203	92
SEC53EC	SEC53EK3	(2) 5MP/5MPB	27 ¹ / ₄	692	40 ³ / ₄	1035	68 ¹ / ₂	1740	24x36	610x914	162	74
SEC55EC	SEC55EK3	(2) 5MP/5MPB	27 ¹ / ₄	692	52 ³ / ₄	1340	68 ¹ / ₂	1740	24x48	610x1219	182	83
SEC56EC	SEC56EK3	(2) 5MP/5MPB	27 ¹ / ₄	692	65	1651	68 ¹ / ₂	1740	24x60	610x1524	203	92
	SEC53VK3	(2) 5PC/5PCB	27 ¹ / ₄	692	40 ³ / ₄	1035	68 ¹ / ₂	1740	24x36	610x914	162	74
	SEC55VK3	(2) 5PC/5PCB	27 ¹ / ₄	692	52 ³ / ₄	1340	68 ¹ / ₂	1740	24x48	610x1219	182	83
	SEC56VK3	(2) 5PC/5PCB	27 ¹ / ₄	692	65	1651	68 ¹ / ₂	1740	24x60	610x1524	203	92
SEC63EC		(2) 5MP/(2) 5MPB	33 ¹ / ₂	851	40 ³ / ₄	1035	68 ¹ / ₂	1740	30x36	760x914	175	80
SEC65EC		(2) 5MP/(2) 5MPB	33 ¹ / ₂	851	52 ³ / ₄	1340	68 ¹ / ₂	1740	30x48	760x1219	202	92
SEC66EC		(2) 5MP/(2) 5MPB	33 ¹ / ₂	851	65	1651	68 ¹ / ₂	1740	30x60	760x1524	223	101

Casters: 5MP and 5MPB (with locking brake) feature a polyurethane tread.

5PC and 5PCB (with locking brake) casters feature a polymer horn and resist rusting. They are recommended for high-moisture environments.

Heavy-Duty Models: feature aluminum dollies with wraparound bumpers and 5" (127mm) diameter casters.

Model No. Chrome	Model No. Metroseal 3	Caster Type	Width (in.) (mm)		Length (in.) (mm)		Height (in.) (mm)		Fits Shelf (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
SEC53LC	SEC53LK3	(2) B5P/B5PB	28 ¹ / ₁₆	713	38 ¹ / ₂	980	68 ¹ / ₂	1740	24x36	610x914	187	85
SEC55LC	SEC55LK3	(2) B5P/B5PB	28 ¹ / ₁₆	713	50 ¹ / ₂	1285	68 ¹ / ₂	1740	24x48	610x1219	210	95
SEC56LC	SEC56LK3	(2) B5P/B5PB	28 ¹ / ₁₆	713	63 ¹ / ₈	1600	68 ¹ / ₂	1740	24x60	610x1524	235	107

Stainless Steel: Casters must be ordered separately on "-SD" models. Dollies and casters must be ordered separately on "-HD" models.

Model No.	Description	Width (in.) (mm)		Length (in.) (mm)		Height (in.) (mm)		Fits Shelf (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
SEC33S-SD	Standard Duty	21 ¹ / ₂	546	40 ³ / ₄	1035	62	1575	18x36	457x914	138	63
SEC35S-SD	Standard Duty	21 ¹ / ₂	546	52 ³ / ₄	1340	62	1575	18x48	457x1219	157	71
SEC53S-SD	Standard Duty	27 ¹ / ₄	692	40 ³ / ₄	1035	62	1575	24x36	610x914	154	70
SEC55S-SD	Standard Duty	27 ¹ / ₄	692	52 ³ / ₄	1340	62	1575	24x48	610x1219	174	79
SEC56S-SD	Standard Duty	27 ¹ / ₄	692	65	1651	62	1575	24x60	610x1524	195	89
SEC63S-SD	Standard Duty	33 ¹ / ₂	851	40 ³ / ₄	1035	62	1575	30x36	760x914	167	76
SEC65S-SD	Standard Duty	33 ¹ / ₂	851	52 ³ / ₄	1340	62	1575	30x48	760x1219	193	88
SEC66S-SD	Standard Duty	33 ¹ / ₂	851	65	1651	62	1575	30x60	760x1524	215	98
SEC53S-HD	Heavy Duty	28 ¹ / ₁₆	713	38 ¹ / ₂	980	62	1575	24x36	610x914	154	70
SEC55S-HD	Heavy Duty	28 ¹ / ₁₆	713	50 ¹ / ₂	1285	62	1575	24x48	610x1219	174	79
SEC56S-HD	Heavy Duty	28 ¹ / ₁₆	713	63 ¹ / ₈	1600	62	1575	24x60	610x1524	195	89

NOTE: Given height is for unit without dolly or casters (depending on model chosen). For approximate overall unit height add chosen caster diameter plus 1" (25mm).

CAUTION: Large casters can create a tipping hazard. On 18" (457mm) security units, do not use casters larger than 5" (127mm) in diameter.

Intermediate Super Adjustable Shelves for Super Erecta Shelf Security Units

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless Steel	Width (in.) (mm)		Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
A1836NC	A1836NK3	A1836NS	18	457	36	914	9 ¹ / ₂	4.3
A1848NC	A1848NK3	A1848NS	18	457	48	1219	12	5.4
A2436NC	A2436NK3	A2436NS	24	610	36	914	13	6
A2448NC	A2448NK3	A2448NS	24	610	48	1219	16	7
A2460NC	A2460NK3	A2460NS	24	610	60	1524	21	9.5
A3036NC		A3036NS	30	760	36	914	15	6.8
A3048NC		A3048NS	30	760	48	1219	21	9.5
A3060NC		A3060NS	30	760	60	1524	26 ¹ / ₂	11.8

NOTE: Standard Super Erecta shelves can also be used as intermediate shelves. Refer to catalog sheet 10.01 for more information.



Item # _____

We put space to work.

Job _____

SUPER ERECTA SHELF® SOLID SHELVING (18-Gauge)

- **Strength:** Two-fold thickness of 18-gauge steel forms $\frac{1}{8}$ " (3.2mm) raised edges on all four sides of the shelving. This ship's edge gives all-around rigidity and high strength.
- **Weight Load Capacity:** 48" (1219mm) and shorter holds 800lbs (363kg) per shelf, 60" (1524mm) holds 600lbs (272kg) per shelf, 72" (1829mm) holds 300lbs (136kg) per shelf.
- **Sanitary:** Flat, solid style with the raised ship's edge on all four sides and at the corners contains spills, minimizes contamination and permits easier clean-up. Louvered/embossed shelf design allows air circulation under packages and containers.
- **Galvanized Shelves** with uncoated cast corners are ideal for applications requiring solid shelving or a work surface and minimum resistance to corrosion. Available in flat solid and louvered/embossed styles.
- **Standard Type 304 Stainless Steel** shelves with epoxy-coated cast corners address the majority of applications for solid, corrosion resistant shelves or work surfaces. Available in flat solid and louvered/embossed styles.
- **Premium Autoclave/Cart Washable Type 304 Stainless Steel** solid shelves feature an all-stainless construction to withstand high temperature, corrosive applications. Available in flat solid style.
- **Versatile Construction:** Super Erecta Shelf® solid shelving can change as quickly as your needs change. By using various accessories hundreds of shelving configurations become possible.
- **Shelf Accessibility:** Shelves can be loaded/unloaded from all sides. This open construction allows use of the maximum storage space of the cube.
- **Adjustability:** Shelves can be adjusted in 1" (25mm) intervals along the entire length of the post.
- **Adjustable Feet:** Leveling bolts compensate for surface irregularities. Note: Stainless steel stationary posts include stainless leveling bolts.

*Raised Ship's Edge*

Job _____



We put space to work.

SUPER ERECTA SHELF® SOLID SHELVING (18-Gauge)

Galvanized shelves have uncoated, cast aluminum corners. Standard Type 304 Stainless Steel shelves have black epoxy-coated corners. Autoclavable/cart washable Type 304 Stainless Steel shelves have stainless corners.

Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		GALVANIZED		STAINLESS STEEL		Autoclavable Cart Washable Stainless Steel Flat Stainless
				Flat Galvanized	Louvered/ Embossed Galvanized	Flat Stainless	Louvered/ Embossed Stainless	
14x24	355x610	10	4.5	1424FG	1424LG	1424FS	1424LS	1424NFS
14x30	355x760	12	5.4	1430FG	1430LG	1430FS	1430LS	1430NFS
14x36	355x914	14	6.4	1436FG	1436LG	1436FS	1436LS	1436NFS
14x42	355x1066	15	6.8	1442FG	1442LG	1442FS	1442LS	1442NFS
14x48	355x1219	17	7.7	1448FG	1448LG	1448FS	1448LS	1448NFS
14x60	355x1524	22	9.9	1460FG	1460LG	1460FS	1460LS	1460NFS
18x24	457x610	11	5.0	1824FG	1824LG	1824FS	1824LS	1824NFS
18x30	457x760	14	6.4	1830FG	1830LG	1830FS	1830LS	1830NFS
18x36	457x914	16	7.3	1836FG	1836LG	1836FS	1836LS	1836NFS
18x42	457x1066	18	8.2	1842FG	1842LG	1842FS	1842LS	1842NFS
18x48	457x1219	20	9.1	1848FG	1848LG	1848FS	1848LS	1848NFS
18x60	457x1524	24	10.9	1860FG	1860LG	1860FS	1860LS	1860NFS
18x72	457x1829	29	13.2	1872FG	—	1872FS	—	*
21x24	530x610	13	5.9	2124FG	2124LG	2124FS	2124LS	2124NFS
21x30	530x760	15	6.8	2130FG	2130LG	2130FS	2130LS	2130NFS
21x36	530x914	18	8.2	2136FG	2136LG	2136FS	2136LS	2136NFS
21x42	530x1066	21	9.5	2142FG	2142LG	2142FS	2142LS	2142NFS
21x48	530x1219	23	10.4	2148FG	2148LG	2148FS	2148LS	2148NFS
21x60	530x1524	26	11.8	2160FG	2160LG	2160FS	2160LS	2160NFS
24x24	610x610	15	6.8	2424FG	2424LG	2424FS	2424LS	2424NFS
24x30	610x760	17	7.7	2430FG	2430LG	2430FS	2430LS	2430NFS
24x36	610x914	19	8.6	2436FG	2436LG	2436FS	2436LS	2436NFS
24x42	610x1066	21	9.5	2442FG	2442LG	2442FS	2442LS	2442NFS
24x48	610x1219	24	10.9	2448FG	2448LG	2448FS	2448LS	2448NFS
24x60	610x1524	29	14.0	2460FG	2460LG	2460FS	2460LS	2460NFS
24x72	610x1829	33	15.0	2472FG	—	2472FS	—	*

*Contact your Metro representative for availability.



SiteSelect Posts for Super Erecta® Solid Shelving

Stationary posts are fitted with adjustable leveling bolts to compensate for uneven surfaces. Mobile posts will accept stem casters (see Cat. Sheet 11.20). Height for stationary units includes leveling bolt and cap.

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

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

SiteSelect Posts for Autoclavable/ Cart-Washable Applications

Designed for use with stem casters and fitted with swaged aluminum post caps.



9986S

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

Order aluminum split sleeves with stainless "C" rings or corrosive, high-temperature autoclave or cart washing applications.

Model No. **9986S**

One bag required per shelf.

Job _____



Metro® Stem Casters

We put space to work.®

Plated Casters with Polyurethane Tread

- Chrome plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Non marking polyurethane flat tread and polyethylene hub. Ball bearing swivel and axle. NSF listed. Bumpers included. Brake style: side brake.

Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg.)	Type	Wheel Tread	Temperature range (Continuous usage)		Apprx. Pkd. Wt. (lbs.) (kg.)	Cat. No.
					(Fahrenheit)	(Celsius)		
5 127	1-1/4 32	300 135	Stem/Swivel	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/8 0.9	5MP
5 127	1-1/4 32	300 135	Stem/Brake	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/4 1	5MPB
5 127	1-1/4 32	300 135	Stem/Rigid	Polyurethane, Flat	-30° - 180°	-34° - 82°	2 0.9	5MPR
6 152	1-1/2 38	400 182	Stem/Swivel	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/4 1.1	6MP
6 152	1-1/2 38	400 182	Stem/Brake	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/2 0.9	6MPB
6 152	1-1/2 38	400 182	Stem/Rigid	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/4 1	6MPR

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.



Polymer Horn Casters with Polyurethane Tread

- Polymer horn and stainless axle and bolt provide corrosion resistance and enhanced durability. Premium Delron bearings are maintenance free. Non marking polyurethane flat tread and polyethylene hub. For medium-duty applications. Brake style: pedal brake. Bumpers included. NSF listed.
- 5PCM and 5PCBM have antimicrobial product protection built-into the wheel tread.

Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg.)	Type	Wheel Tread	Temperature range (Continuous usage)		Apprx. Pkd. Wt. (lbs.) (kg.)	Cat. No.	Antimicrobial Cat. No.
					(Fahrenheit)	(Celsius)			
5 127	1-1/4 32	300 135	Stem/Swivel	Polyurethane, Flat	-20° - 120°	-49° - 49°	2 0.9	5PC	5PCM
5 127	1-1/4 32	300 135	Stem/Brake	Polyurethane, Flat	-20° - 120°	-49° - 49°	2 0.9	5PCB	5PCBM
5 127	1-1/4 32	300 135	Stem/Rigid	Polyurethane, Flat	-20° - 120°	-49° - 49°	2 0.9	5PCR	-

Note: Rigid connecting channel (aluminum): Cat. No. P14RC, P18RC, P21RC, P24RC, P30RC, or P36RC.



Rigid stem casters are often ordered two per unit for improved tracking and handling. Rigid caster channels are provided with each two rigid stem casters at no charge.



STAINLESS STEEL WORK TABLES

SPEC-LINE Series - 10" Backsplash - Open Base Style

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

FEATURES:

Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 3 sides and a 10" splash of with a 2" return on the rear side.

24" wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Front to back Stretchers are welded to legs. Left to right Stretcher bolted to legs and requires assembly.

CONSTRUCTION:

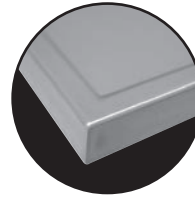
All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.

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 sections.



**No-Drip DIE FORMED
EDGE** offers the Ultimate
in Design & Function.



1-5/8" LEG STRETCHERS
Ensure Stability

MATERIAL:

TVKS-SERIES: Stainless Steel Legs - Open Base

TOP: 14 gauge stainless steel type "304" series.

STRETCHERS: 1 5/8" dia. tubular stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel type "304" series.
1" adjustable **stainless steel** bullet feet.
Stainless steel gussets.

TVKG-SERIES: Galvanized Legs - Open Base

TOP: 14 gauge stainless steel type "304" series.

STRETCHERS: 1 5/8" dia. tubular galvanized steel.

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

TVKS-Series: Stainless Steel Legs & Stretchers

L	24" Wide	30" Wide	36" Wide
30"	TVKS-240	TVKS-300	
24"	TVKS-242	TVKS-302	
36"	TVKS-243	TVKS-303	TVKS-363
48"	TVKS-244	TVKS-304	TVKS-364
60"	TVKS-245	TVKS-305	TVKS-365
72"	TVKS-246	TVKS-306	TVKS-366
84"	TVKS-247	TVKS-307	TVKS-367
*96"	TVKS-248	TVKS-308	TVKS-368
*108"	TVKS-249	TVKS-309	TVKS-369
*120"	TVKS-2410	TVKS-3010	TVKS-3610
*132"	TVKS-2411	TVKS-3011	TVKS-3611
*144"	TVKS-2412	TVKS-3012	TVKS-3612



TVKG-Series: Galvanized Steel Legs & Stretchers

L	24" Wide	30" Wide	36" Wide
30"	TVKG-240	TVKG-300	
24"	TVKG-242	TVKG-302	
36"	TVKG-243	TVKG-303	TVKG-363
48"	TVKG-244	TVKG-304	TVKG-364
60"	TVKG-245	TVKG-305	TVKG-365
72"	TVKG-246	TVKG-306	TVKG-366
84"	TVKG-247	TVKG-307	TVKG-367
*96"	TVKG-248	TVKG-308	TVKG-368
*108"	TVKG-249	TVKG-309	TVKG-369
*120"	TVKG-2410	TVKG-3010	TVKG-3610
*132"	TVKG-2411	TVKG-3011	TVKG-3611
*144"	TVKG-2412	TVKG-3012	TVKG-3612

*Units 8 ft. and larger are furnished with six (6) legs

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



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

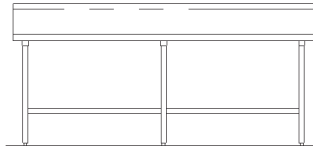
For Smart Fabrication™ Quotes:

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

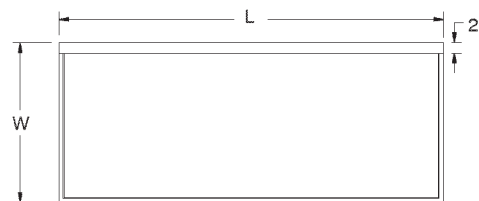
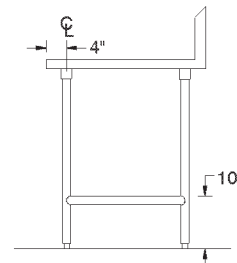
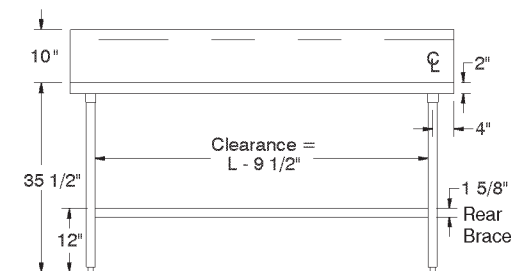
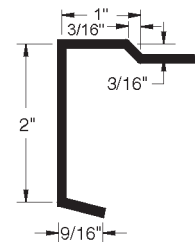
DETAILS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

**TVKS & TVKG Series
Open Base Style
10" Backsplash**

Units 8ft. and larger are furnished with six (6) legs

**COUNTERTOP
EDGE
DETAIL****TVKS-Series: Stainless Steel Legs & Stretchers**

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TVKS-240	49 lbs.	TVKS-300	55 lbs.		
24"	TVKS-242	43 lbs.	TVKS-302	48 lbs.		
36"	TVKS-243	55 lbs.	TVKS-303	62 lbs.	TVKS-363	80 lbs.
48"	TVKS-244	67 lbs.	TVKS-304	75 lbs.	TVKS-364	85 lbs.
60"	TVKS-245	77 lbs.	TVKS-305	89 lbs.	TVKS-365	99 lbs.
72"	TVKS-246	89 lbs.	TVKS-306	97 lbs.	TVKS-366	112 lbs.
84"	TVKS-247	107 lbs.	TVKS-307	118 lbs.	TVKS-367	131 lbs.
96"	TVKS-248	119 lbs.	TVKS-308	131 lbs.	TVKS-368	145 lbs.
108"	TVKS-249	135 lbs.	TVKS-309	150 lbs.	TVKS-369	165 lbs.
120"	TVKS-2410	234 lbs.	TVKS-3010	249 lbs.	TVKS-3610	268 lbs.
132"	TVKS-2411	258 lbs.	TVKS-3011	276 lbs.	TVKS-3611	298 lbs.
144"	TVKS-2412	273 lbs.	TVKS-3012	291 lbs.	TVKS-3612	313 lbs.

TVKG-Series: Galvanized Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TVKG-240	49 lbs.	TVKG-300	55 lbs.		
24"	TVKG-242	43 lbs.	TVKG-302	48 lbs.		
36"	TVKG-243	55 lbs.	TVKG-303	62 lbs.	TVKG-363	80 lbs.
48"	TVKG-244	67 lbs.	TVKG-304	75 lbs.	TVKG-364	85 lbs.
60"	TVKG-245	77 lbs.	TVKG-305	89 lbs.	TVKG-365	99 lbs.
72"	TVKG-246	89 lbs.	TVKG-306	97 lbs.	TVKG-366	112 lbs.
84"	TVKG-247	107 lbs.	TVKG-307	118 lbs.	TVKG-367	131 lbs.
96"	TVKG-248	119 lbs.	TVKG-308	131 lbs.	TVKG-368	145 lbs.
108"	TVKG-249	135 lbs.	TVKG-309	150 lbs.	TVKG-369	165 lbs.
120"	TVKG-2410	234 lbs.	TVKG-3010	249 lbs.	TVKG-3610	268 lbs.
132"	TVKG-2411	258 lbs.	TVKG-3011	276 lbs.	TVKG-3611	298 lbs.
144"	TVKG-2412	273 lbs.	TVKG-3012	291 lbs.	TVKG-3612	313 lbs.



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

© ADVANCE TABCO, SEPTEMBER 2018



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

M-45 • M-90 Countertop Ice Dispensers

M-45 • M-90 Countertop Ice Dispensers



Multiplex ice dispensers feature a simple design, up front serviceability and quality construction ensures long equipment life.

Standard Features

Attractive, eye-catching "ice" graphics.

- 45 to 90 lbs. ice storage.
- Patented paddle wheel ice dispenser technology maximizes counter space and allows more ice to be dispensed from the bin.

Warranty

- Dispenser: 2-year limited parts and 1-year limited labor.



ISO 9001:2000
Quality System
Certified

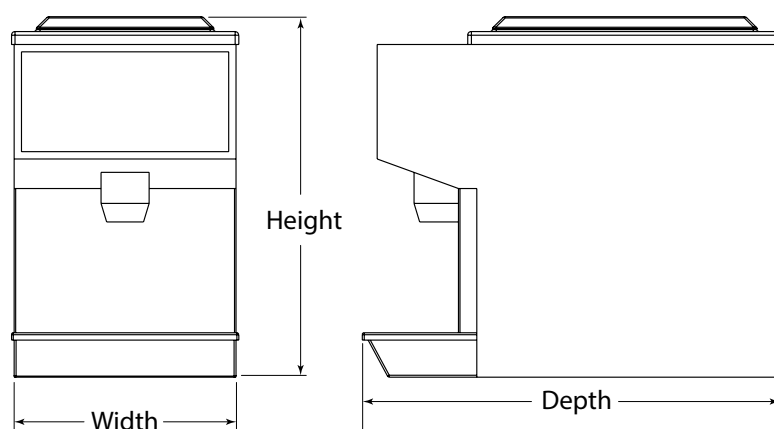


M-45 • M-90 Countertop Ice Dispensers

Specifications

	M-45	M-90
Standard Features	Stainless steel exterior cabinet with merchandiser and "Ice" sign.	
Shipping Weights	67 lbs. / 30.5 kgs.	116 lbs. / 52.8 kgs.
Ice Storage Capacity	Up to 45 lbs. / 20 kgs.	Up to 90 lbs. / 41 kgs.
Electrical Requirements	120V/60Hz/2.5 FLA, 220V/50Hz/1 also available.	
Drain	Two 3/4" (1.91 cm) PVC drain fittings. One pre-installed 3/4" (1.91 cm) PVC (N.P. T.) drain fitting extends from drain pan; a second extends from bin.	
Ice Cube Compatibility	Dispenses any size cube ice up to one inch square. Flake ice is not recommended.	
Service	Motor, drain and electrical connections are front serviceable.	
Options	Lighted merchandiser, 4" (10.17 cm) leg kit, extended splash panel and push button ice dispense. Water dispense valve	

M-45 and M-90 ice dispensers will not accommodate a top-mounted ice machine. Beverage valves are not available on M-45 and M-90 ice dispensers. Manual fill only.



	M-45	M-90
Width	15.00"	15.00"
	38.10 cm	38.10 cm
Depth	28.00"	28.00"
	71.10 cm	71.10 cm
Height	24.25"	32.00"
	61.60 cm	81.30 cm


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

CW15-APS w/Gourmet Funnel

Height: 18.4" Width: 9.0" Depth: 21.5"
(46.7cm) (22.9cm) (54.6cm)



- Models are space saving 9" wide (22.9cm)
- All stainless steel construction
- Pourover brewer requires no plumbing – completely portable
- SplashGard® funnel deflects hot liquids away from the hand
- Accommodates 1.9 to 3L airpots
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc
- Servers not included unless otherwise noted

 Server(s) sold separately

Agency:



Specifications

Product #: 23001.0062

Water Access: Not Plumbed

Finish: Stainless

Funnel: Gourmet Funnel

Additional Features

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	11.4	1370	Yes	NEMA 5-15P	61	60°F (15.5°C)	1	2	60

*When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
-	-	-	-

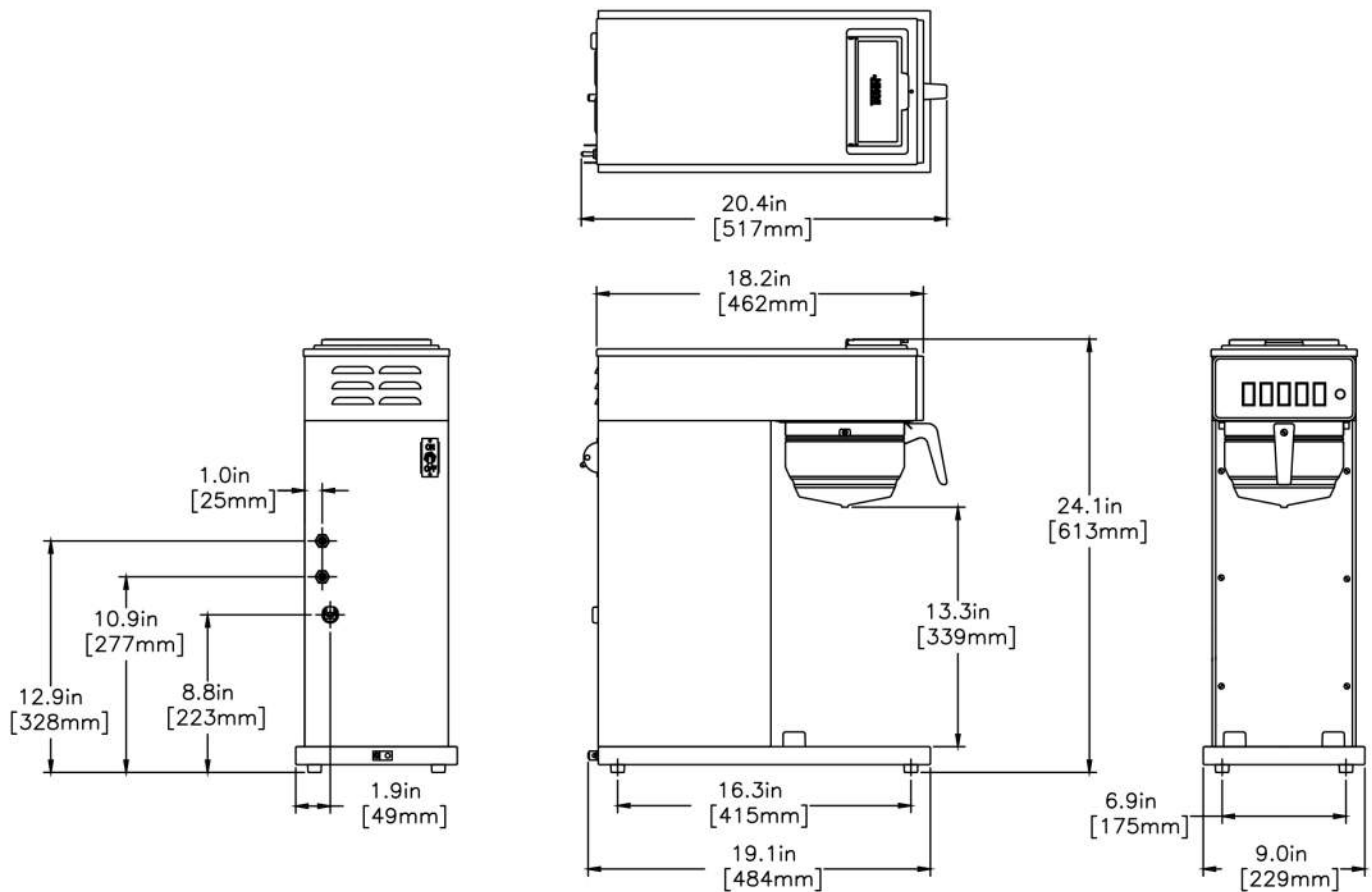
CAD Drawings

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.

Last Updated:
05/13/2020



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	18.4 in.	9.0 in.	21.5 in.	29.0 in.	11.9 in.	25.8 in.	34.300 lbs	5.145 ft³
Metric	46.7 cm	22.9 cm	54.6 cm	73.7 cm	30.2 cm	65.6 cm	15.558 kgs	0.146 m³



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.

Last Updated:
05/13/2020

Serving & Holding Options: CW15-APS w/Gourmet Funnel(23001.0062)

AIRPOT, 2.5L GL PB
SINGLE PK

Product #:13041.0001

AIRPOT, 2.5L GL PB 6/
CASE

Product #:13041.0101

AIRPOT, 2.2L GL PB
SINGLE PK

Product #:28696.0002

NO IMAGE
AVAILABLEAIRPOT, 2.2L GL PB 6/
CASE

Product #:28696.0006

AIRPOT, 2.5L SST LA
SINGLE PK

Product #:32125.0000

AIRPOT, 2.5L SST LA 6/
CASE

Product #:32125.0100

AIRPOT, 2.2L GL LA 6/
CASE

Product #:32700.0000

AIRPOT, 2.2L SST LA
SINGLE PK

Product #:44311.0000

NO IMAGE
AVAILABLEAIRPOT, 2.2L SST LA 6/
CASE

Product #:44311.0100





Utility Distribution System
Available for Electrical

Utility Raceways M Series model MOD

Description:

The M-series Raceway is a Utility Distribution System comprised of a stainless steel sheet metal housing enclosing cable bus electrical system services that provide connections for individual appliances.

These raceways are intended primarily for use where it is difficult to get access to electrical outlets. Individual point-of-use connection plates are located on the bottom along the length of the raceway.



Specifications:

Dimensions: Horizontal Chase Width: 6", Height: 4.5", Length: as required. Service Towers Width: 6", Height: as required, Length: as required. Intermediate Pedestals Width: 6", Height: Finished Floor to bottom of Horizontal Chase, Length: 6'6" to 6'8".
Construction: (200) or (400)-series Stainless Steel. Removable panels held in place with threaded fasteners. **Electrical Data:** 30 to 100 amperes. 120/208-240 volts. Single- or three-phase.

Standard Features:

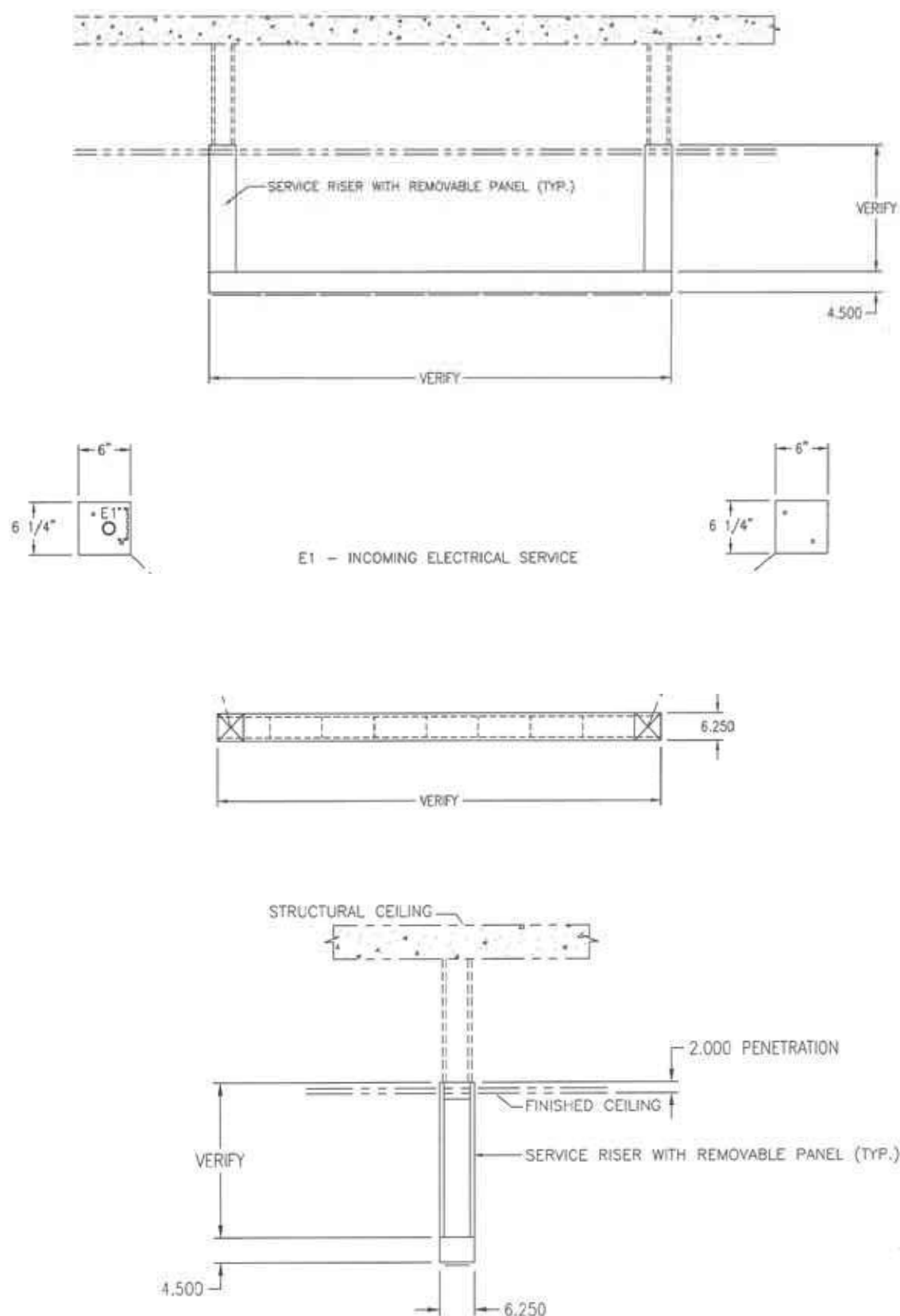
- Point-of-use branch circuit protection with receptacle mounted adjacent to Point-of-use branch circuit protection on 4.5x12" connection plate. NOTE: For other voltage configurations, consult factory.
- Ground fault circuit interrupter for 15 & 20 amp, 120/1, straight blade receptacles
- Cable bus
- Threaded hanging rods for mounting to structural supports or ceiling

Optional Accessories:

- ☐ Main electrical service circuit breaker with shunt trip
- ☐ Pendant receptacles on 6" drop cords
- ☐ Matching extension cords to extend length of pendant outlets

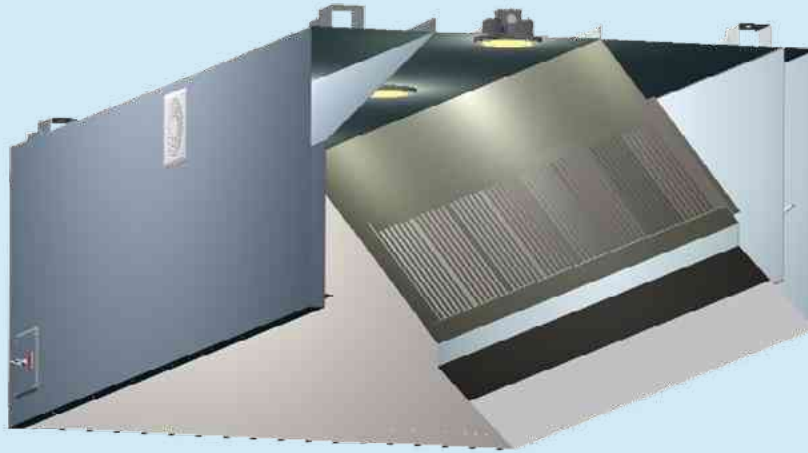


Model MOD



KVE

Capture Jet™ Hood with Side-Jet Technology



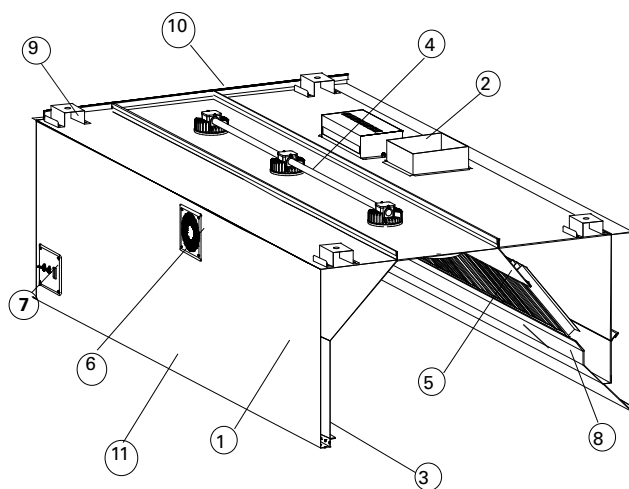
The KVE Capture Jet™ hood with Side-Jet technology is a highly efficient kitchen ventilation hood that removes contaminated air and excess heat emitted by cooking equipment, helping to provide a comfortable and clean environment.

The KVE hood uses the advanced Halton Capture Jet™ with Side-Jet technology to improve the capture and containment of the airflows generated by the cooking equipment. Overall exhaust airflow rates can be reduced up to 30% from those of traditional kitchen hoods.

The Capture Jet™ hood with Side-Jet technology is based on the high entrainment efficiency of a compact, high-velocity capture air jet. The capture air jets efficiently induce ambient air at the critical front face area of the hood, minimizing the spillage of the contaminated air and maintaining good air quality in the chef's work area.

- Improved indoor air quality with reduced energy use. Halton Capture Jet™ with Side-Jet technology reduces the exhaust airflow rates required and improves the capture and containment efficiency of the hood.
- High efficiency grease filtration using UL and NSF classified Halton KSA multi-cyclone filters for removal of up to 95% of particles with a size of 8 microns per ASTM F2519.
- T.A.B.™ (testing and balancing) ports, which allow accurate and effective commissioning.
- Standard LED light fixtures.
- Optional LED dimming is available for Capture Jet hoods. Dimming is control by a knob on the switch panel or through Halton HMI Touch Screen.
- Stainless steel, welded design.

NOTE: Factory must be advised of any special requirements of the Authority Having Jurisdiction at time of quote.

**Part**

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Description

18 Ga. Stainless steel
Exhaust duct collar
Capture Jet air
Light fixture
KSA grease filters
Integrated Capture Jet fan intake
Switch panel (optional)
Grease collection cup
Hanger bracket
Double wall construction

Construction

The KVE hood combines Capture Jet™ with Side-Jet technology, light fixtures, airflow measurement T.A.B. ports and KSA grease filters. The hood shall bear ETL or UL label. The ETL/UL listed range hood without exhaust fire damper per standard 710 and be fabricated in compliance with NFPA-96, and shall bear the NSF seal of approval.

The exposed parts are manufactured from 18 ga. stainless steel.

The hood ends have double side wall construction. A concealed collection cup is fitted into the grease drain channel for easy removal of the grease and dirt extracted by the KSA multi-cyclone filters.

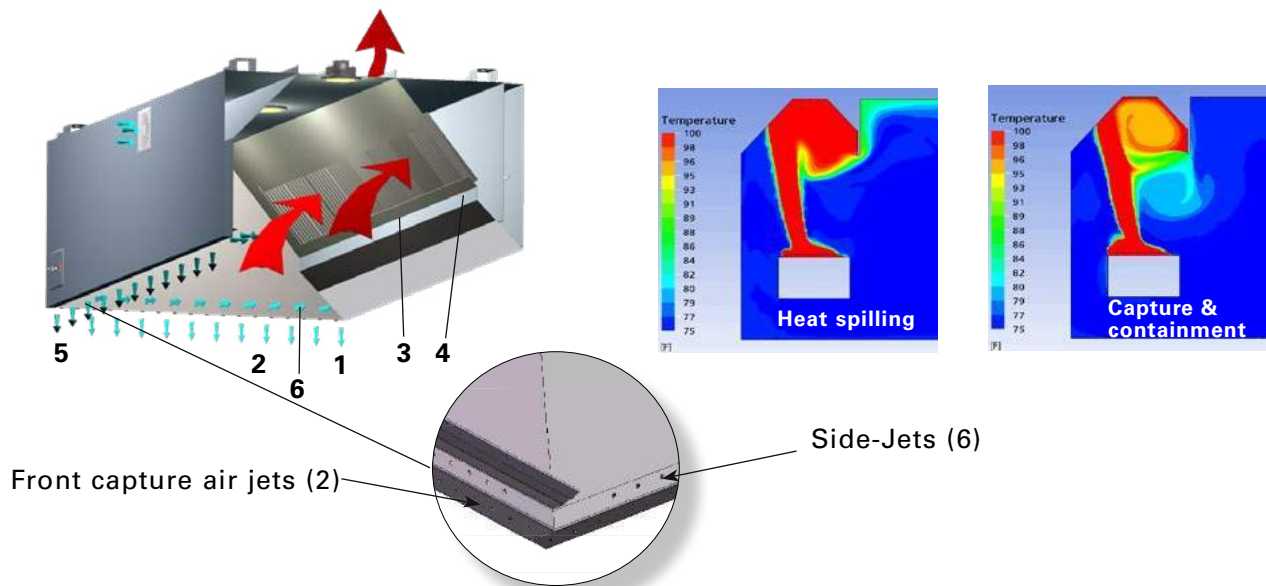
DIMENSIONS

KVE	inches
Length	48....168
Width	42....84
Height	24....30

QUICK DATA

Length	Recommended Exhaust air volumes	Recommended Capture Jet air volumes
48....168	* Actual exhaust air volumes are calculated by using the heat load based design method utilizing the Halton H.E.L.P. (Hood Engineering Layout Program)	Capture Jet average pressure 0.40" WC (without Side Jet option), 0.20" WC (with Side Jet option).
	*Average operating range from light to to heavy duty cooking loads 135 cfm to 275 cfm per linear foot	*Airflows established by a pressure reading *WC= Water Column

*Hoods are ETL or UL listed for USA per UL710, and CANADA per ULC-S646 standards, and NSF certified.



Function

The kitchen hood above cooking appliances contains the rising warm air and contaminants (1).

The capture air jets (2) direct the contaminated air toward the KSA grease filters (3), where grease particles and other impurities are separated from the exhaust air using the cyclone separation principle.

The extracted grease and other air contaminants flow into a drain channel and toward the collection tray/cup (4).

The vertical capture air improves efficiency, and allows the hood to operate at lower exhaust airflows. This is achieved by modifying the capture jet configuration on the front of the hood (5). The side jets allow for enhanced performance at the ends of the hood (6).

Modifications & Options

- Closure Panels - for canopies below ceiling level
- Backsplash
- Side Skirts
- KFR - Filter Removal Tool
- LED Dimmable Lighting
- Recessed Fluorescent or Incandescent Lighting
- Incandescent Globe Type Lights
- MEP - Master Electrical Panels
- Face or Remote Mounted Switch Panels
- Factory Prepiped Fire Protection
- Powder Coating in a Variety of Colors
- Custom/Design Stainless Steel Exterior Textures and Finishes
- Listed Exhaust Duct Balancing Damper
- Hood Mounted Fire Cabinet
- M.A.R.V.E.L. Demand Control w/VFD by Halton

DIMENSIONS

KVE - Wall model	inches
Length	48....168
Width	42....84
Height	24....30

Noted in drawings as:

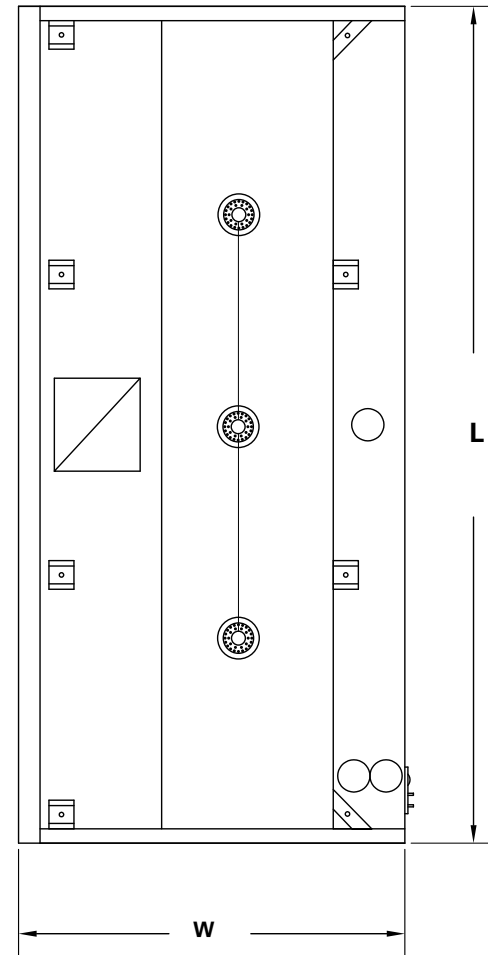
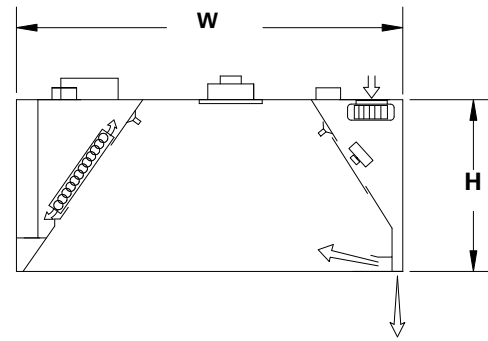
- * L = Length
- * W = Width
- * H = Height

WEIGHTS (LB)

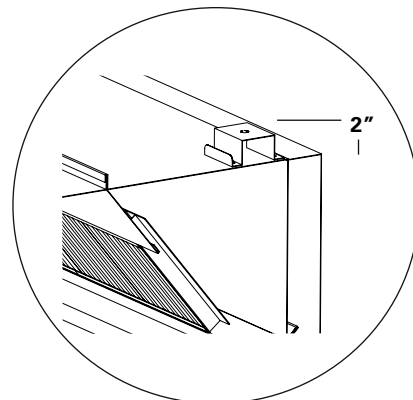
18 ga.

Estimated Crated Shipping Weight	inches	Weight
Width	48"	75 lbs / ft.
Width	54"	80 lbs / ft.
Width	60"	85 lbs / ft.

*Larger Weights - Consult Factory



Mounting bracket 2" high (52mm)



DIMENSIONS

KVE - Island model	inches
Length	48....168
Width	42....84
Height	24....30
Overall Width	84....168

Noted in drawing as:

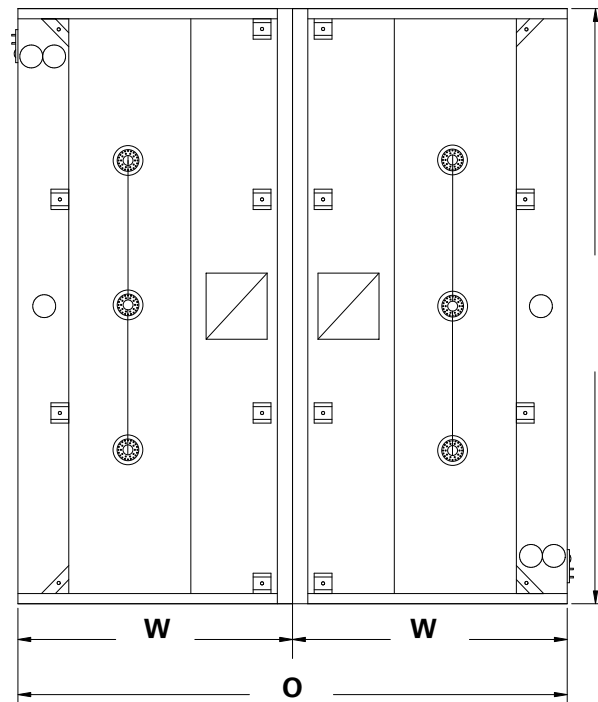
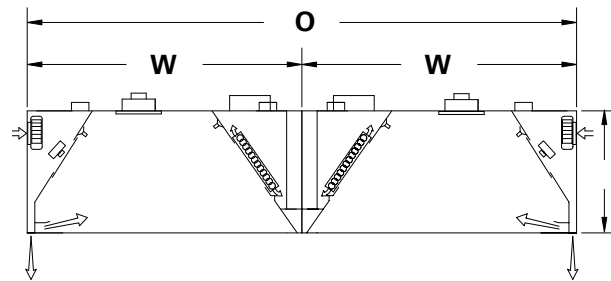
- * L = Length
- * W = Width
- * H = Height
- * O = Overall Width

WEIGHTS (LB)

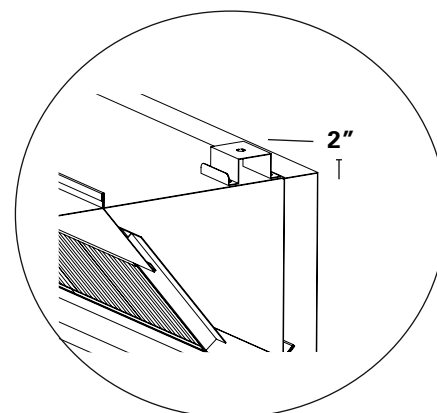
18 ga.

Estimated Crated Shipping Weight	inches	Weight
Width	48"	75 lbs / lin. ft.
Width	54"	80 lbs / lin. ft.
Width	60"	85 lbs / lin. ft.
Width	66"	90 lbs / lin. ft.
Width	72"	95 lbs / lin. ft.
Width	78"	100 lbs / lin. ft.

*Larger Weights - Consult Factory



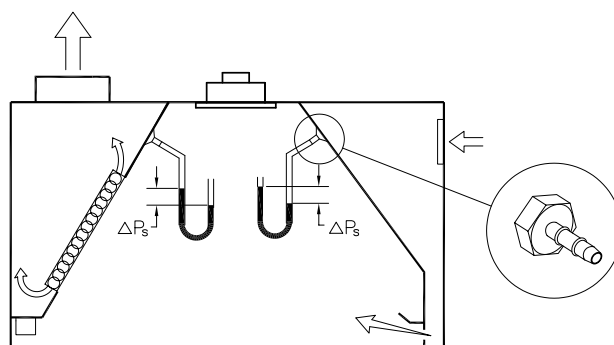
Mounting bracket 2" high (52mm)



Balancing of Capture Jet™ Hoods

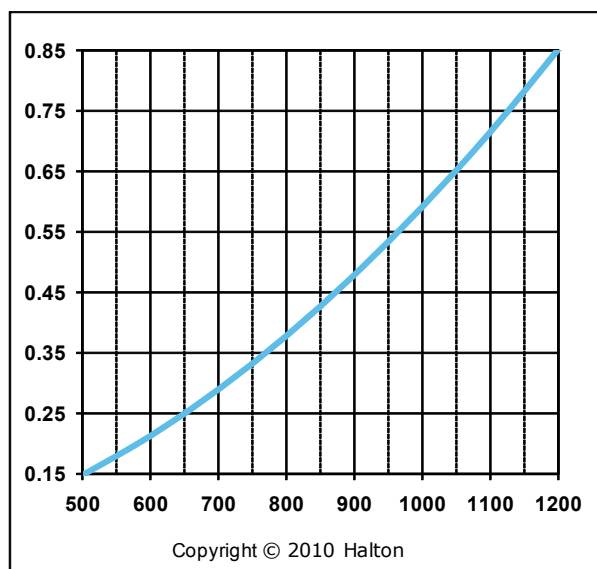
The capture jet and exhaust air flows are easily and accurately determined by measuring the pressure difference from the T.A.B. ports mounted in each plenum. Corresponding air flows can be read from the diagrams provided.

All T.A.B. readings assume cold conditions. To adjust for an exhaust temperature of 110 °F, multiply the readings by a factor of 0.93.

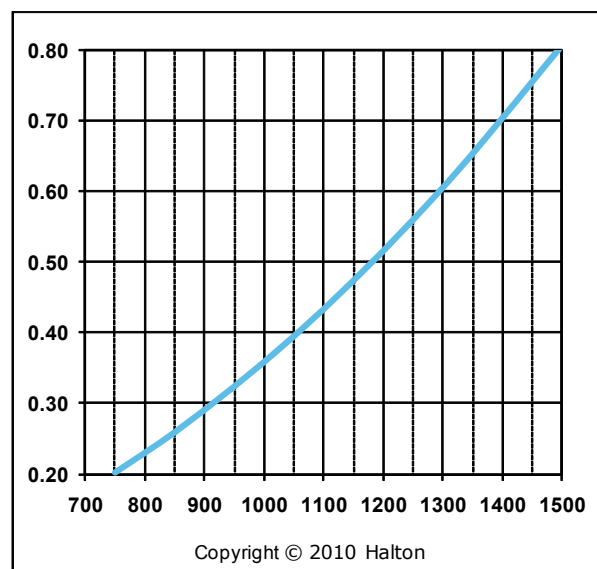


Exhaust air flow vs. pressure differential

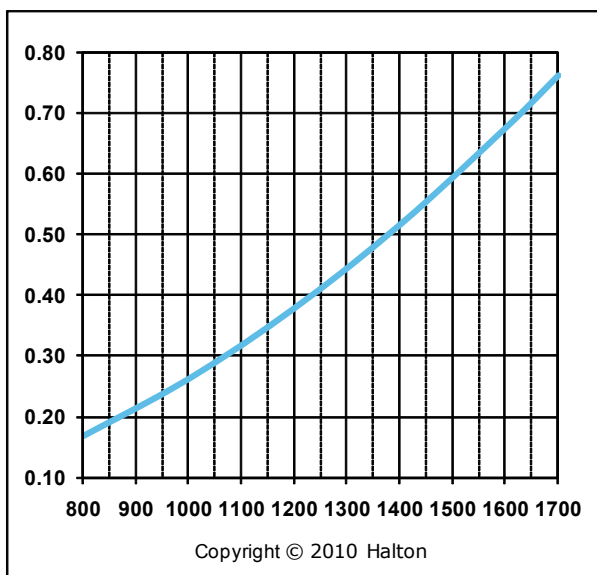
KVE/KVC- 2 Filters



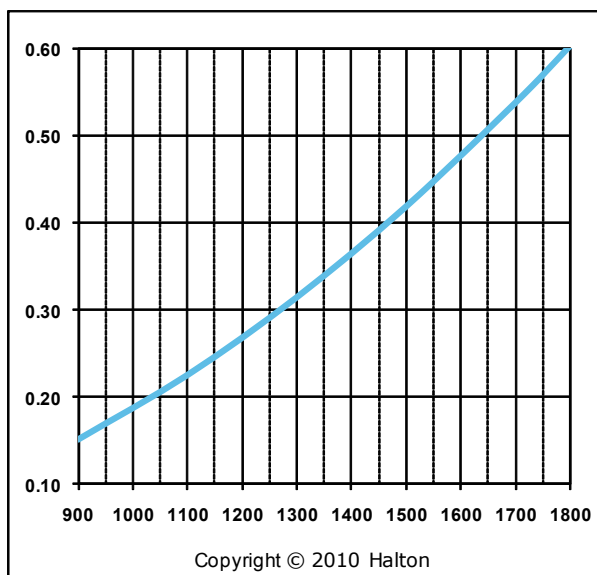
KVE/KVC- 2.5 Filters



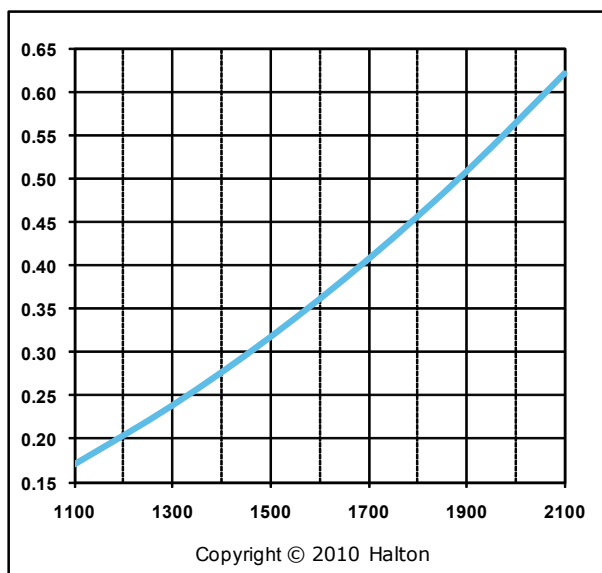
KVE/KVC- 3 Filter



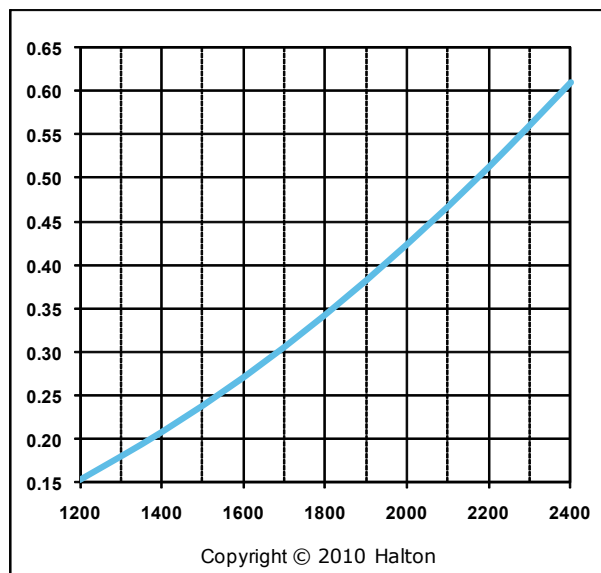
KVE/KVC- 3.5 Filters



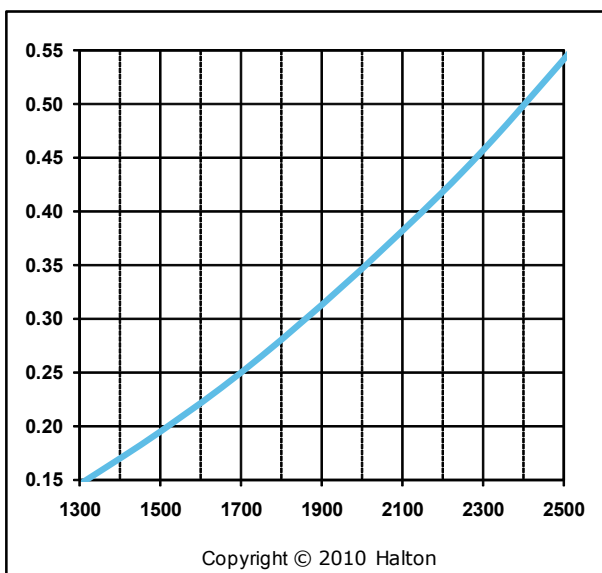
KVE/KVC- 4 Filters



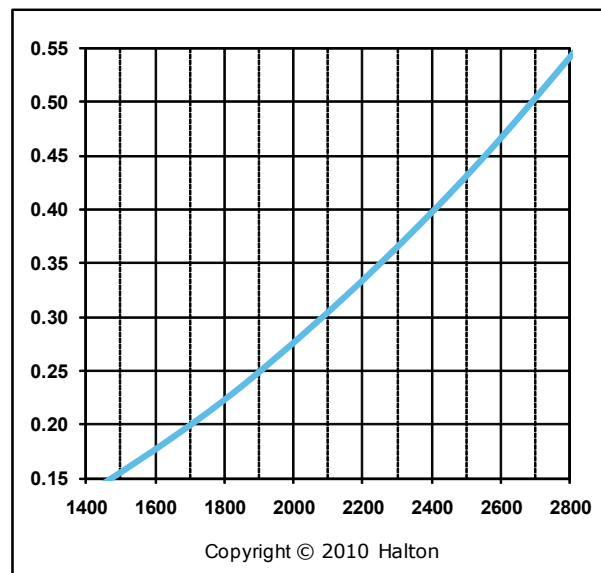
KVE/KVC- 4.5 Filters



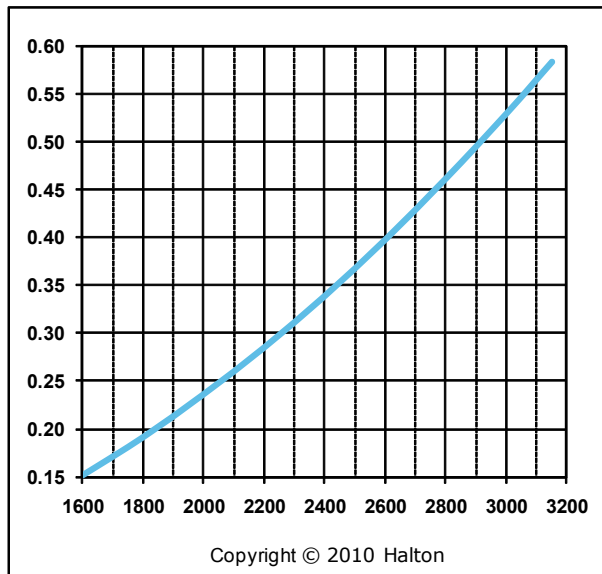
KVE/KVC- 5 Filters



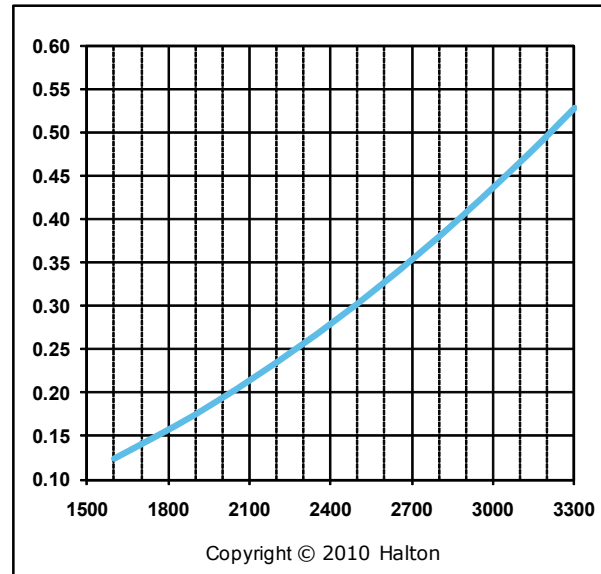
KVE/KVC- 5.5 Filters



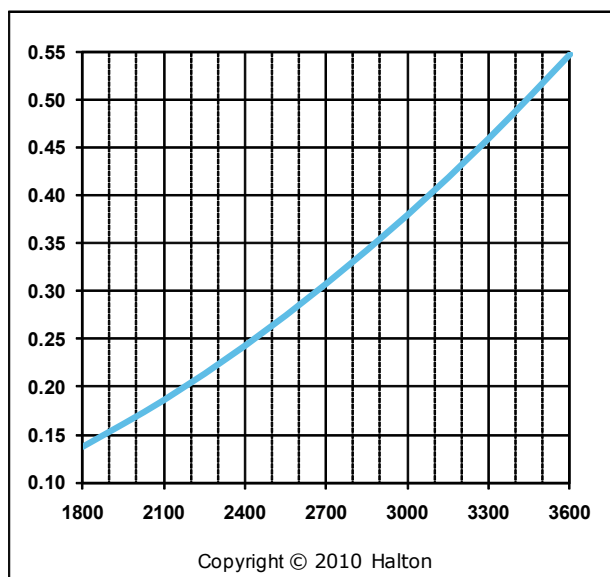
KVE/KVC- 6 Filters



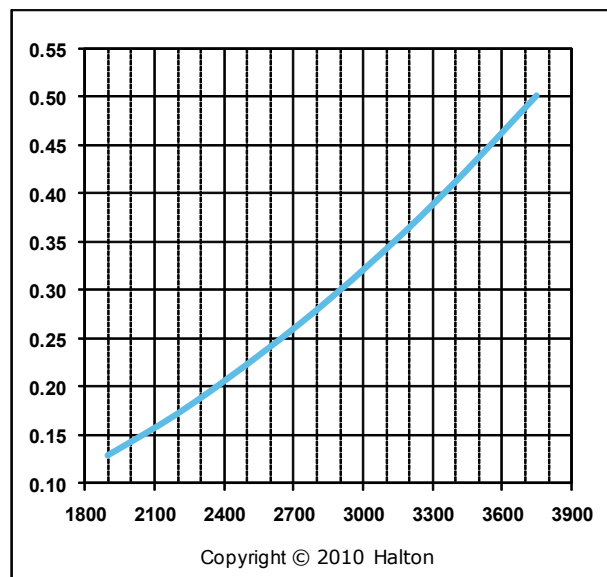
KVE/KVC- 6.5 Filters



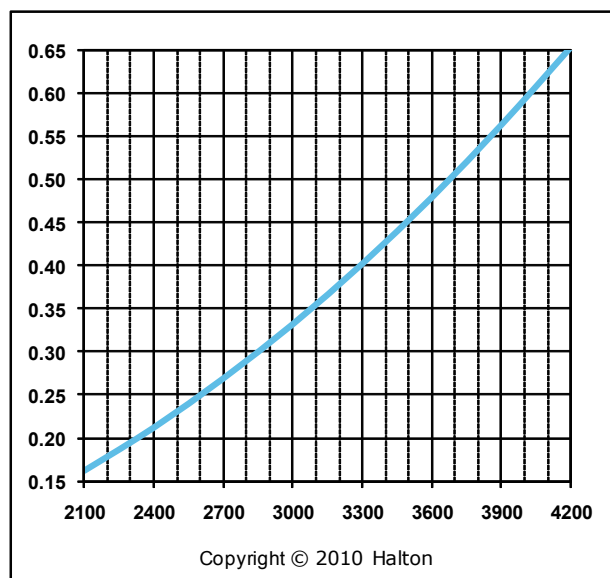
KVE/KVC- 7 Filters



KVE/KVC- 7.5 Filters, 2 Collars



KVE/KVC- 8 Filters, 2 Collars



Form#: SS003_KVE
Date: 05-2018 - Rev2

Suggested specifications**General**

Kitchen hood inner liner shall be constructed from 18 gauge stainless steel where exposed. The kitchen hoods shall be supplied complete with outer casing/main body, inner liner, exhaust duct, pressure measurement T.A.B. ports. Outer casing panels shall be constructed of stainless steel with a brushed satin finish. Each joint shall be welded and liquid tight, avoiding harmful dripping of condensation.

All exposed welds are ground and polished to the original finish of metal. Canopy ends shall be double sided wall construction (no single wall hoods permitted).

Exhaust

The exhaust airflow will be based on the convective heat generated by the appliances underneath each hood system. Submittals shall include convective heat calculations based on the input power of the appliance served.

Capture Jet™ with Side-Jet Technology

The hood shall be designed with Capture Jet™ with Side-Jet technology to reduce the exhaust airflow rate required, and to improve the capture and containment efficiency of the hood, while reducing energy consumption. The Capture Jet™ air shall be introduced through a special discharge panel and shall not exceed 10% of the calculated exhaust airflow. The Capture Jet™ discharge velocity will be a minimum of 1500 feet per minute. Slot or grille type discharge shall not be used. The Capture Jet™ shall be internally mounted with a speed control and will not require a fire damper or electronic shut down in fire mode.

T.A.B. Ports

The airflows through the extractors and the Capture Jet™ air chamber are to be determined through the integral T.A.B. (Testing and Balancing) ports mounted in the hood. The airflows are to be determined by the pressure vs. airflow curves supplied by Halton.

Grease Filters

The hood shall be equipped with KSA multi-cyclone stainless steel grease extractors. The KSA filters shall be NSF and UL classified. The grease extraction efficiency is 93% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns or larger as tested by an independent testing laboratory. The pressure loss over the extractor shall

not exceed 0.50" of w.c at flow rates approved by U.L. for heavy load cooking. Sound levels shall not exceed an NC rating of 55. Baffle or slot type extractors shall not be used.

Light Fixtures

Hood lights shall be U.L. Listed LED fixtures, suitable for grease hoods. 20 Watts per fixture, 50 foot candles at cooking surface. Option: Recessed fluorescent, recessed incandescent or incandescent globe type lighting. The lighting shall be suitable for single phase power supply. Dimmable LED option is available. Standalone Hood based dimming control on the switch panel. When M.A.R.V.E.L. controls are used, all hoods connected to the system can have the light intensity adjusted through the HMI touch screen simultaneously.

Control Panel

The master electrical panel consisting of one starter per motor with overload protection will be supplied. Control panel to hood or remote mounted. (For constant volume systems). M.A.R.V.E.L. controlled systems come with an HMI touch screen to monitor variable volume operation and incorporate the use of V.F.D.'s to control fan operation.

Fire Suppression System

The kitchen hood fire extinguishing system shall protect the kitchen hood against grease fires by a completely automatic fire control system, which consists of wet chemical. The fire detection system shall be capable of detecting fire in the hood, duct, or surface equipment and shall automatically discharge liquid extinguishing agent into the plenum chamber, exhaust duct collar, and cooking appliance areas to ensure against re-ignition or re-flash. System components shall include a spring-loaded fusible link detector, wall mounted emergency pull stations, wall mounted automan and cabinet, and a mechanical gas valve installed in the gas line serving the cooking equipment. System installation shall be made by an authorized representative of the system manufacturer and conform to U.L. 300 requirements and local codes.

The company has a policy of continuous product development, therefore we reserve the right to modify design and specifications without notice.

For more information, please contact your nearest Halton agency. To find it: www.halton.com

R-102 Restaurant Fire Suppression Systems

Features

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

Application

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

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

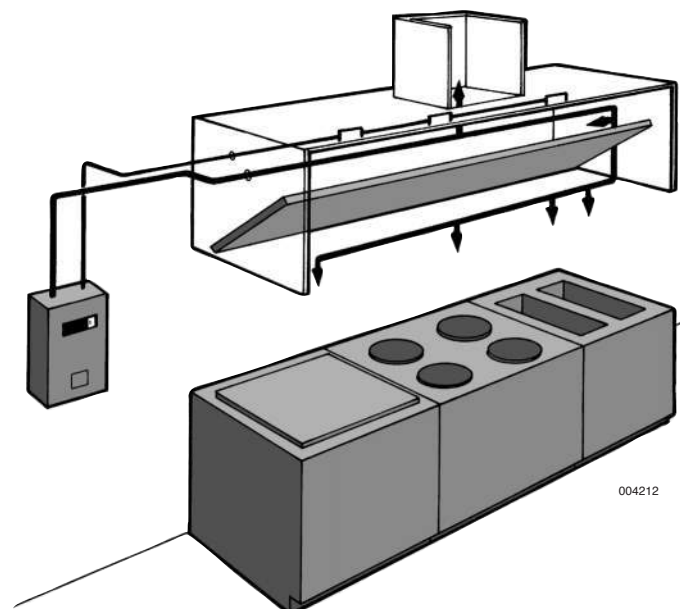
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C).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

System Description

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



004215



004212

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shut-down and/or interface, and mechanical or electrical gas line shut-off applications.

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

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

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

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

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

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



009368

Component Description

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

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

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

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

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

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

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

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

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

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

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit. Flexible conduit can be used only with the Molded Remote Manual Pull Station and with the Mechanical Gas Valve Assembly.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation. The pull station is compatible with the ANSUL Flexible Conduit and with 1/2 in. EMT conduit.

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings — COA #5663
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)

Ordering Information

Order all system components through your local authorized ANSUL Distributor.

Specifications

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

1.0 GENERAL

1.1 References

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

1.2 Submittals

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

1.3 System Description

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

1.4 Quality Control

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

1.5 Warranty, Disclaimer, and Limitations

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

1.6 Delivery

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

1.7 Environmental Conditions

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

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Johnson Controls, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.

Specifications (Continued)

- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

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

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

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

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

- 2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.
- 2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.
- 2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

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

3.2 Training

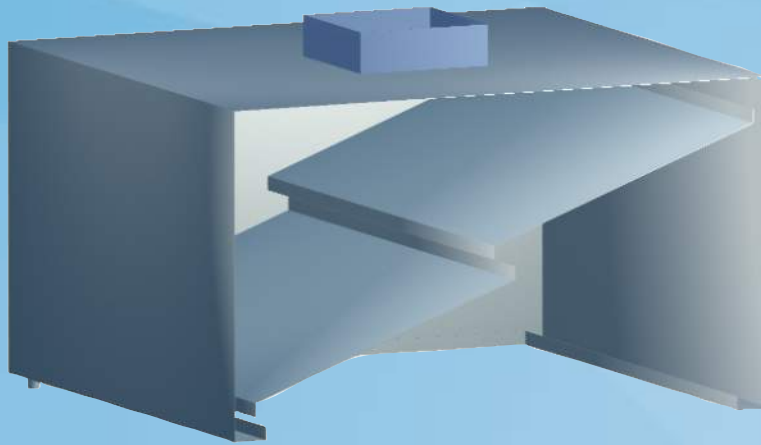
- 3.2.1 Training shall be conducted by representatives of the manufacturer.

Note: The converted values in this document are for dimensional reference only and do not reflect an actual measurement.

ANSUL, R-102, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.

CH

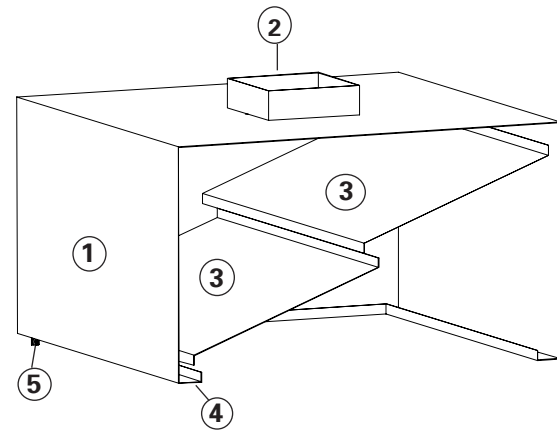
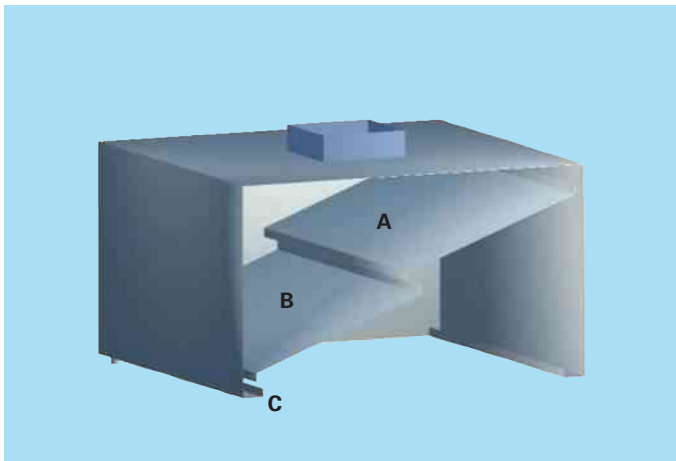
Condensate Hood



CH/PC/xxxx11507/EN

The CH condensate hood is a steam extraction model and has been especially adapted to capture, condense and remove steam produced by industrial dishwashers, and cooking pots in type II applications.

- Condensation is achieved by the use of angled internal baffles and deflectors.
- Efficient exhaust is maintained by using lateral side slots combined with the large internal volume.
- Modular construction simplifies design and installation.
- Manufactured from polished stainless steel, welded design.
- Surface mounted light fixtures are available as an accessory.



Function

The CH hood has been specially developed to cover equipment that produces steam and it's internal volume enables the removal of large volumes of air, which are then extracted via the upper baffle (A). The upper baffle drains the condensation onto the lower baffle (B). Two lateral side slots (condensate channels)(C) help to prevent the condensing water from dripping on to the work surfaces below.

DIMENSIONS

CH	inches
Length	18....168
Width	18.....84
Height	12.....36

Part

Description

1	18 Ga. Stainless steel (galvanized steel optional)
2	Exhaust duct
3	Interior Baffles
4	Condensate Channel
5	Drain tap

Construction

The outer casing is manufactured from easy to clean stainless steel, or can be substituted with galvanized steel.

All joints of hood are fully welded and polished to ensure water tightness. Hood is also equipped with a draining tap for removal of collected condensation. The CH hood is equipped with or without baffles. The position of the baffles allow for easy access and cleaning.

A surface mounted light fixture can be supplied as an optional extra.

Accessories

- Closure Panels - for canopies below ceiling level
- Backsplash
- Surface mounted incandescent (optional)
- Non-standard drain tap sizes and position

DIMENSIONS

CH - Wall model	inches
Length	18....168
Width	12.....84
Height	12.....36

Noted in drawings as:

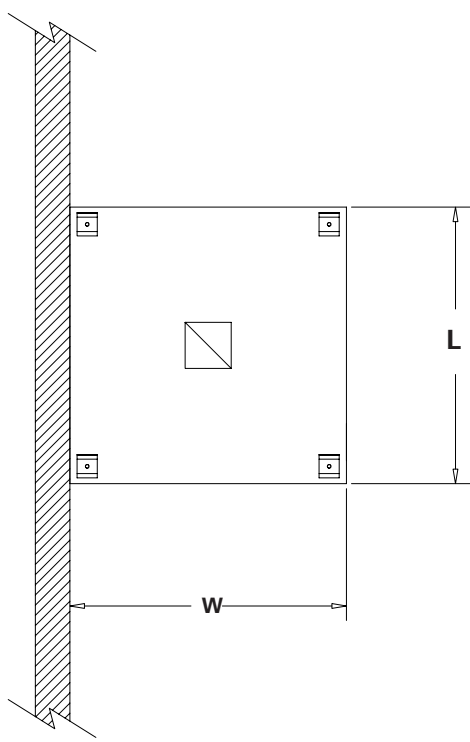
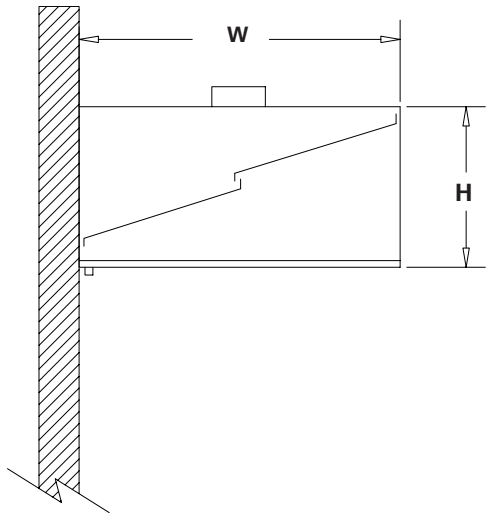
- * L = Length
- * W = Width
- * H = Height

WEIGHTS (LB)

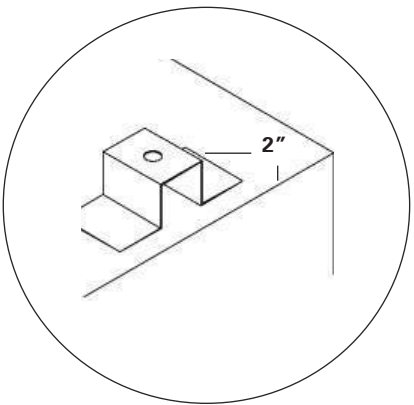
18 ga.

Estimated Crated Shipping Weight	inches	Weight
Width	18"	30 lbs / lin. ft.
Width	30"	33 lbs / lin. ft.
Width	42"	37 lbs / lin. ft.
Width	54"	42 lbs / lin. ft.
Width	60"	45 lbs / lin. ft.

*Larger Weights - Consult Factory



Mounting bracket 2" high (52mm)



Suggested specifications**General**

The kitchen hood shall be constructed from 18 gauge stainless steel.

The kitchen hoods shall be supplied complete with outer casing / main body, inner liner, exhaust duct, baffle plates, condensate channel, drain tap and assembly brackets.

Outer casing panels shall be constructed of stainless steel with a brushed satin finish. Each joint shall be welded and liquid tight, avoiding harmful dripping of condensation.

All exposed welds are ground and polished to the original finish of metal.

Baffle plates

Condensation is achieved by the use of angled internal baffles and deflectors.

Efficient exhaust is maintained by using lateral side slots combined with the large internal volume.

Incandescent light fixtures (optional)

Each hood can be provided with surface mount vapor proof light fixture(s). The lighting shall be suitable for single-phase power supply and shall be UL listed incandescent type, suitable for condensate hoods.

Condensate Channels

Condensate channels guttering shall form part of the main construction of the canopy and run the entire perimeter of the hood.

Drain Tap

The drain tap shall be manufactured from stainless steel.



Justrite Safety Group

562 - SANITOP®

PRODUCT INFORMATION BROCHURE



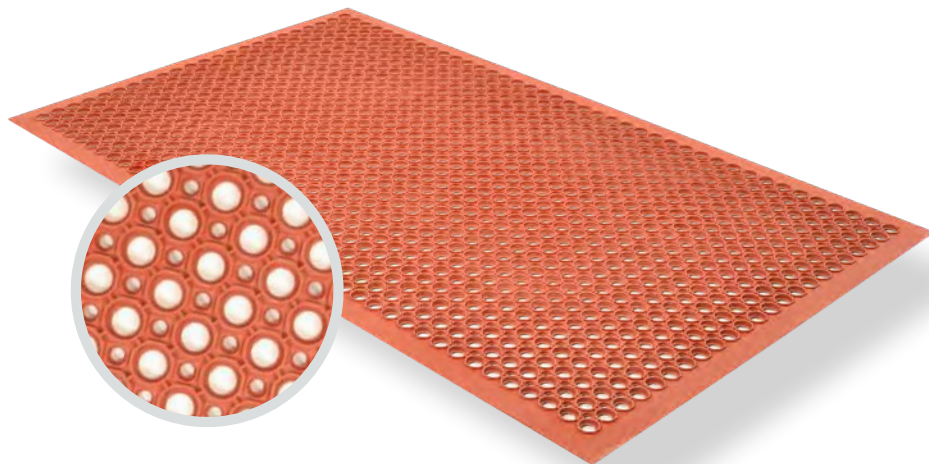


Justrite Safety Group



For over 70 years, the name Notrax® has meant superior quality, service, and innovative products. Now this brand is a cornerstone of Justrite Safety Group, offering the widest selection of products to a variety of markets and applications including entrance mats, anti-fatigue/safety mats, and products designed specifically for use in professional food service environments. Notrax® offers a complete selection of floor matting options to meet any application requirement, quality expectation, and budget.

- **Track record of manufacturing high quality mats for over seventy years**
- **All products are manufactured in ISO certified facilities**
- **Notrax® offers anti-fatigue matting, entrance matting, safety matting, food service matting and specialty mats designed for a variety of industries**



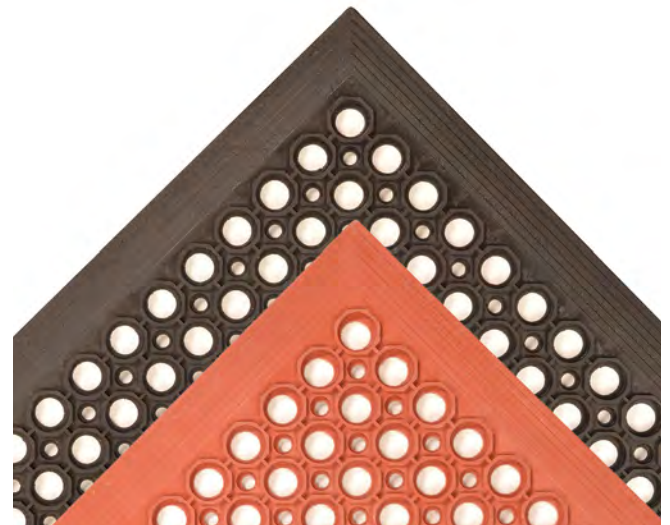
PRODUCT INFO

562 - SANITOP® is made from a durable rubber compound designed to withstand harsh chemicals while creating a slip resistant surface. A large and small hole drainage system channels liquid and debris away from the work area. Molded in beveled edges on all four sides eliminates trip hazards. Sanitop® offers a simple, economical solution for wet environments in many industrial or food service application.

Material: Rubber

Features and Benefits:

- Durable rubber compound
- Molded alternating large/small hole drainage system keeps moisture and debris free from work area
- Raised pattern surround large holes to channel drainage and provide worker traction.
- Beveled ramps on all 4 sides
- Available in 2 versions:
 - Black grease resistant mat
 - Red grease-proof nitrile mat





MODEL: 562

SPECIFICATIONS

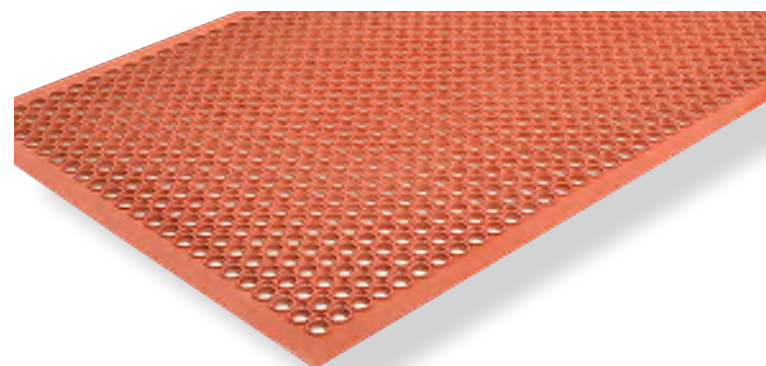
APPLICATIONS

- Wet environments that require basic fatigue relief.

Stock Sizes	3'x5', 3'x10'*, 3'x20'* *Consists of multiple mats bonded together		
Thickness	1/2"		
Colors	 Black	 Red	

Performance:

	Good	Better	Best	Superior
Wear Resistance	<div><div></div></div>			
Anti-fatigue Performance	<div><div></div></div>			
Slip Resistance	<div><div></div></div>			



Cleaning



Anti-Fatigue



Anti-Slip



Drainage



Oil/Grease Resistant

TESTING DATA

Test	Test Description	Results
Compression Deflection	Test specimen is subjected to varying compression load levels and the resulting deflection was measured. The greater the deflection, the better the anti-fatigue properties. (Inches)	.780" (40 lbs/sq. inch)
Coefficient of Friction ASTM C1028-96	A neolite heel assembly with a predetermined load is pulled horizontally with a dynamometer to measure the force required to cause the assembly to slip.	.67
Elongation ASTM D412	Test specimen is stretched at a specified rate until breaking point. The results are measured in weight needed to break, and % of size increase at breaking point.	227.7% (average of 5 specimens)
Hardness ASTM D2240-02	The hardness of a test sample is measured by means of a type A Shore Durometer. It measures the penetration of its specified indenter forced into the material under specified conditions	52

*Testing performed by an independent test laboratory.

NOTRAX®

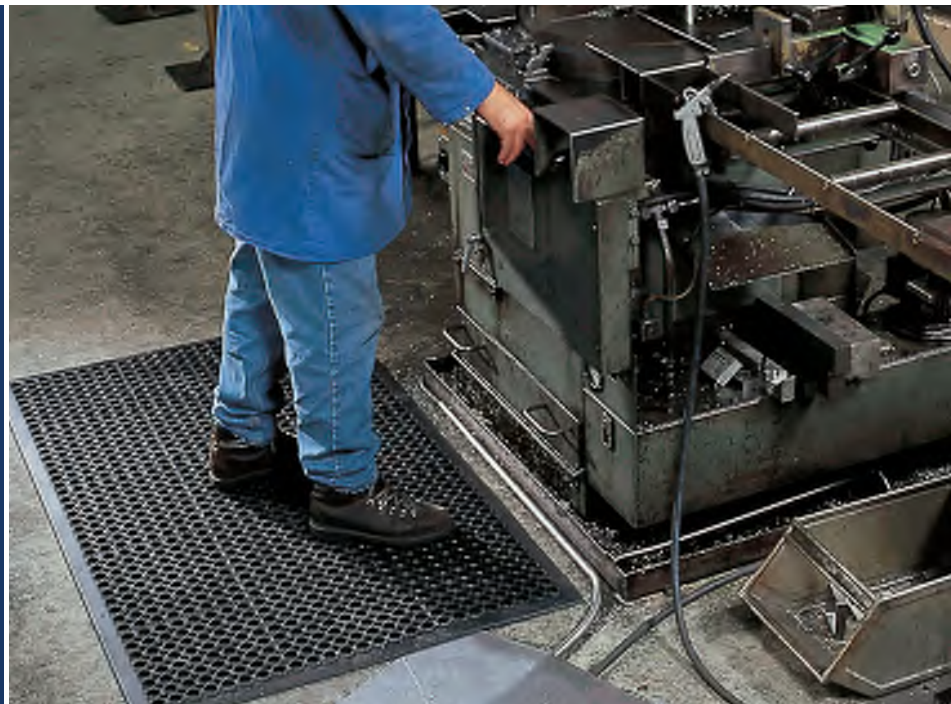
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PHONE: (800) 621-2802

FAX: (800) 322-7105

EMAIL: saleschicago@checkers-safety.com

www.notrax.com



A PRODUCT OF:



Justrite Safety Group is the leading source of safety equipment for flammables and hazardous materials storage and handling, asset protection, environmental protection spill containment, absorbents, specialized chemical storage, cable management, safety showers and eye/face washes, matting, and vehicle safety equipment. Learn more at Justrite.com, Checkers-safety.com, and Notrax.com.

RESTAURANT RANGES

VULCAN**36" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES**

Model EV36S-6FP208
shown with adjustable legs

**SPECIFICATIONS**

36" wide electric restaurant range, Vulcan Model No. EV36S-6FP208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 9½" round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. Comes with one standard oversized oven. Oven interior measures 26½"w x 26⅜"d x 14"h. Comes with one oven rack and three rack positions. Oven door is heavy duty with an integrated door hinge / spring mechanism, requiring no adjustments. 5 KW input. Top browning heat control. Thermostat adjusts from 200°F to 500°F. Oven controls are protected from heat in an insulated side compartment. Requires 208, 240 or 480 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

- ☐ **EV36S-6FP208** 6 French Plates / Standard Oversized Oven / 208V
- ☐ **EV36S-6FP240** 6 French Plates / Standard Oversized Oven / 240V
- ☐ **EV36S-6FP480** 6 French Plates / Standard Oversized Oven / 480V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Six 9½" round, 2 KW French plates with infinite heat control switches. Four position heat switch on 480 volt.
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26⅜"d x 14"h
- Full width pull out stainless steel crumb tray
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs
- One oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back
- Requires 208, 240 or 480 volt, 1 or 3 phase power supply. (Ranges shipped in 3 phase and are field convertible to single phase)
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with two rack guides
- ☐ Set of four casters (two locking)
- ☐ 10" stainless steel stub back
- ☐ ESB36 salamander broiler
- ☐ Reinforced high shelf for ESB36 salamander broiler
- ☐ Towel bar
- ☐ Cutting board
- ☐ Condiment rail
- ☐ Fryer shield

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

RESTAURANT RANGES



36" ELECTRIC RESTAURANT RANGE

6 FRENCH PLATES

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

Range with French Plates
Range with Griddle Tops
Range with Hot Tops

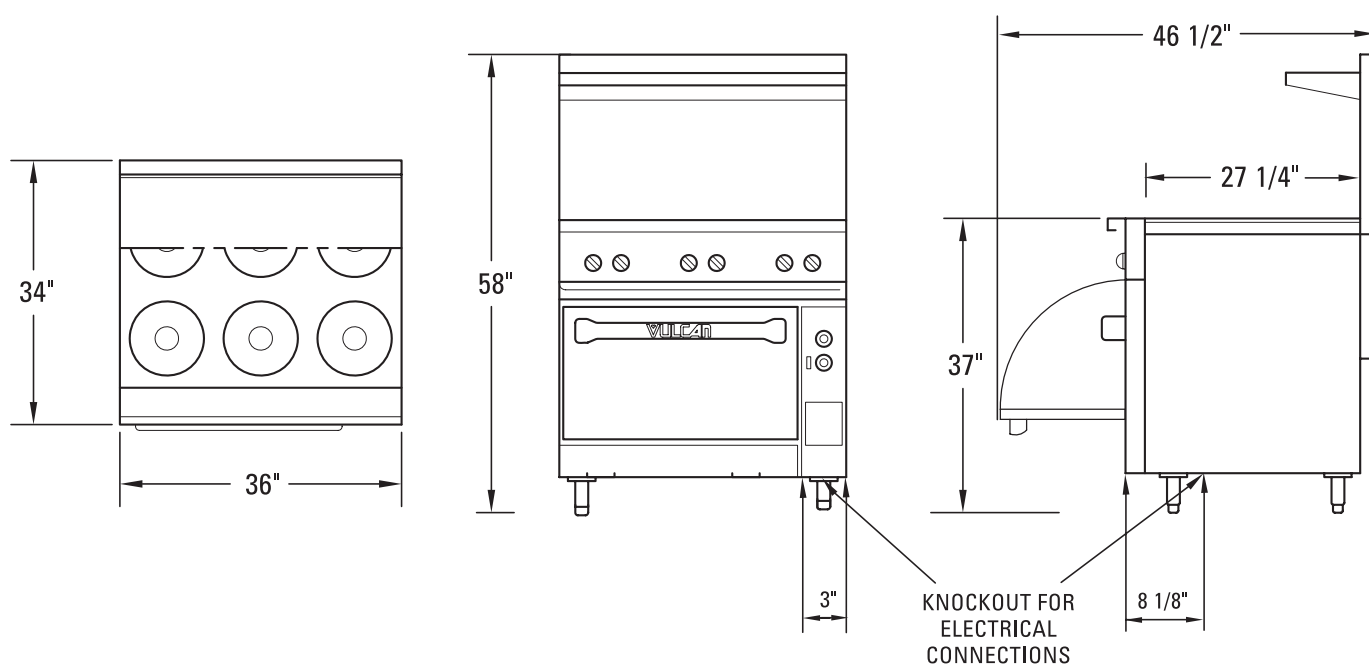
Rear

0"
0"
0"

Sides

3"
3"
6"

Ranges with an ESB Salamander Broiler mounted above:
Refer to the ESB Salamander Broiler spec sheet for clearance specifications.



AVAILABLE VOLTAGES - 208, 240 OR 480 VOLT - 1 OR 3 PHASE

3 PHASE LOADING						NOMINAL AMPS PER LINE WIRE			
MODEL NUMBER	VOLTAGE	TOTAL CONNECTING KW	KW PER PHASE			3 PHASE			1 PHASE
			X-Y	Y-Z	X-Z	X	Y	Z	
EV36S-6FP208	208	17.0	4.0	8.0	5.0	37.5	50.0	54.1	81.7
EV36S-6FP240	240	17.0	4.0	8.0	5.0	32.5	43.3	46.9	70.8
EV36S-6FP480	480	17.0	4.0	8.0	5.0	16.3	21.7	23.5	35.4

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



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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 RANGES

VULCAN**60" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES / 24" GRIDDLE**

Model EV60SS-6FP24G208
shown with adjustable legs

**SPECIFICATIONS**

60" wide electric restaurant range, Vulcan Model No. EV60SS-6FP24G208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 9½" round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. 24" wide, 7⁄8" thick griddle plate, one thermostat provided for every 12" griddle width. Comes with one standard oversized oven and one standard oven. Oversized oven interior measures 26½"w x 26¾"d x 14"h. Standard oven interior measures 20"w x 26½"d x 14"h. Each oven comes with one oven rack and three rack positions. Oven doors are heavy duty with integrated door hinge spring mechanisms, requiring no adjustments. 5 KW input. Top browning heat control. Thermostat adjusts from 200°F to 500°F. Oven controls are protected from heat in an insulated side compartment. Requires 208 or 240 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

Exterior Dimensions:

34⅔"d x 60"w x 58"h on 6" adjustable legs

- ☐ **EV60SS-6FP24G208** 6 French Plates / 24" Griddle /
1 Standard Oversized Oven /
1 Standard Oven / 208V
- ☐ **EV60SS-6FP24G240** 6 French Plates / 24" Griddle /
1 Standard Oversized Oven /
1 Standard Oven / 240V

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Six 9½" round, 2 KW French plates with infinite heat control switches
- 24" wide, 7⁄8" thick griddle plate, one thermostat provided for every 12" griddle width
- Full width pull out stainless steel crumb tray
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26¾"d x 14"h and one standard oven, interior measures 20"w x 26½"d x 14"h
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handles
- Each oven has one oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back in standard oversized oven. 18" x 26" sheet pans fit front to back in standard oven.
- Requires 208 volt or 240 volt, 1 or 3 phase power supply. (Ranges shipped in 3 phase and are field convertible to single phase)
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with two rack guides
- ☐ Set of four casters (two locking)
- ☐ 10" stainless steel stub back
- ☐ ESB36 salamander broiler
- ☐ Reinforced high shelf for ESB36 salamander broiler
- ☐ Towel bar
- ☐ Cutting board
- ☐ Condiment rail
- ☐ Fryer shield

VULCAN

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RESTAURANT RANGES



60" ELECTRIC RESTAURANT RANGE

6 FRENCH PLATES / 24" GRIDDLE

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

Range with French Plates
Range with Griddle Tops
Range with Hot Tops

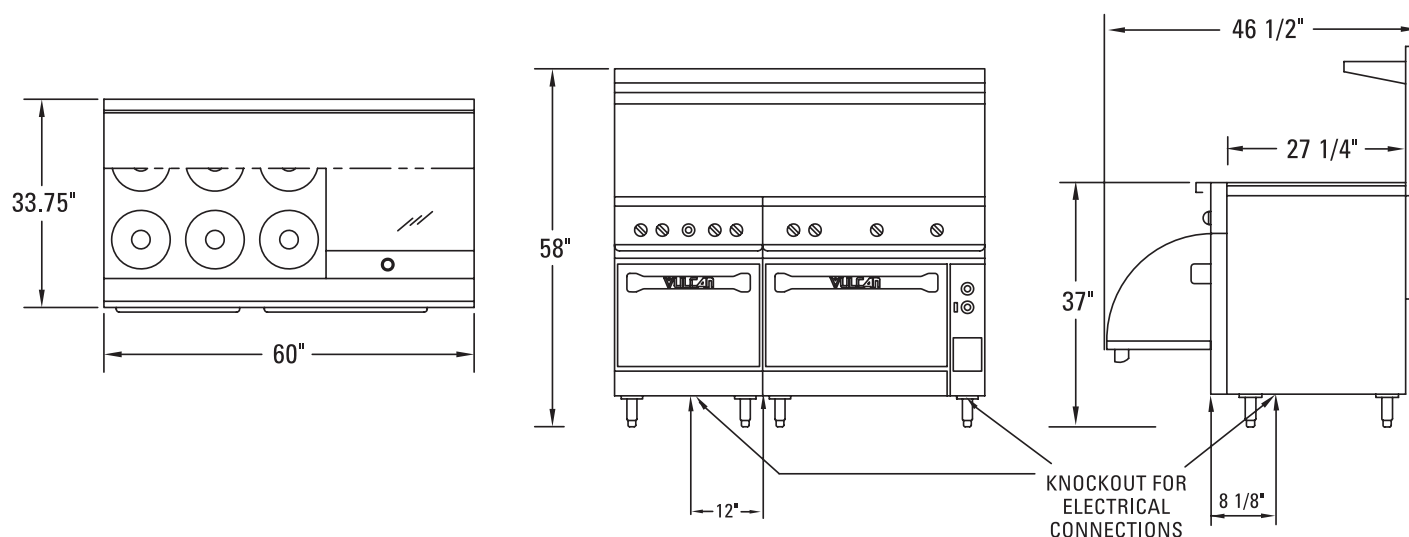
Rear

0"
0"
0"

Sides

3"
3"
6"

Ranges with an ESB Salamander Broiler mounted above:
Refer to the ESB Salamander Broiler spec sheet for clearance specifications.



The EV 60 ranges require two separate electrical hook-ups.

AVAILABLE VOLTAGES - 208 OR 240 VOLT - 1 OR 3 PHASE																									
3 PHASE LOADING									NOMINAL AMPS PER LINE WIRE																
MODEL NUMBER	kW		kW PER PHASE						3 PHASE LT						3 PHASE RT						1 PHASE				
			LT 3 PH			RT 3 PH			208 VOLT			240 VOLT			208 VOLT			240 VOLT			LT		RT		
	LT	RT	X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z	208	240	208	240	
EV60SS-6FP24G208	13.0	15.8	5.0	4.0	4.0	3.4	7.4	5.0	37.5	37.5	33.3	--	--	--	35.0	45.0	51.6	--	--	--	62.5	--	76.0	--	
EV60SS-6FP24G240	13.0	15.8	5.0	4.0	4.0	3.4	7.4	5.0	--	--	--	32.5	32.5	28.9	--	--	--	30.3	39.0	44.7	--	58.3	--	65.8	--

Note: To calculate 480 volt amps, take 240 volt amp ratings shown and divide by two.

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



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