

Gannon Food Service Consulting Specifications

Project:

**Davis New Community
Center Kitchen**

To: Monteith Construction

From:

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RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
6 OPEN BURNERS
36" WIDE GAS RANGE

Model 36S-6BN
(shown with optional casters)

**SPECIFICATIONS**

36" wide gas restaurant range, Vulcan Model No. 36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

Exterior Dimensions:

34"d x 36"w x 58"h on 6" adjustable legs

- ☐ **36S-6BN** 1 Standard Oven / Natural Gas
- ☐ **36S-6BP** 1 Standard Oven / Propane
- ☐ **36C-6BN** 1 Convection Oven / Natural Gas
- ☐ **36C-6BP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Six open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven, 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug), includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of four)
- ☐ Leveling casters (set of four)
- ☐ Flanged feet (set of four)
- ☐ 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots
- ☐ Hot tops

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



ENDURANCE GAS RESTAURANT RANGE

6 OPEN BURNERS

36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

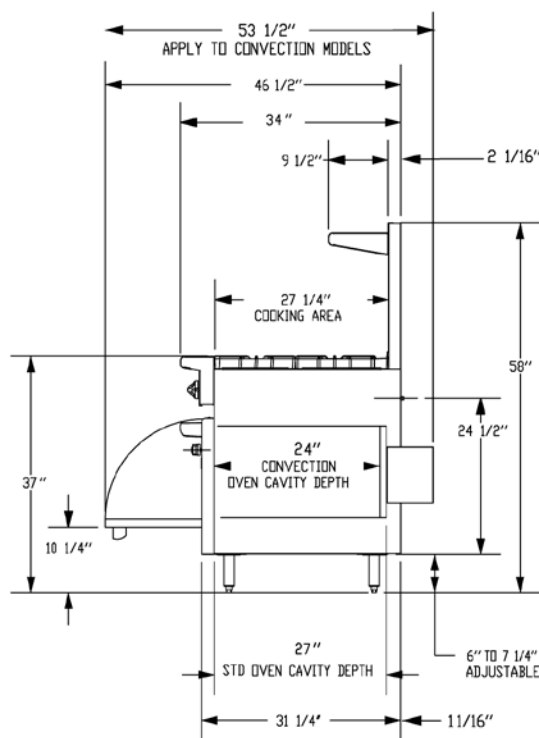
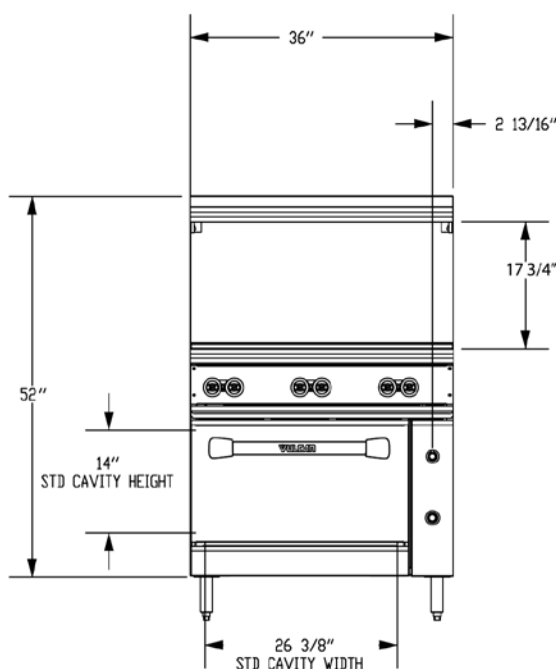
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be $\frac{3}{4}$ " or larger. If flexible connectors are used, the inside diameter must be $\frac{3}{4}$ " or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. Clearances	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"

6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

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

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	36S-6BN	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	36S-6BP	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	36C-6BN	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	36C-6BP	1 Convection Oven / 6 Burners / Propane	215,000	580 / 263

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



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GRIDDLES & BROILERS**VULCAN****MSA SERIES
HEAVY DUTY GAS GRIDDLES****Model MSA48****SPECIFICATIONS**

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

Exterior Dimensions:

_____ "w x 33" d x 15½" h on 4" legs.

CSA design certified. NSF listed.

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

- ☐ **MSA24** 24" w x 24" d griddle plate
- ☐ **MSA36** 36" w x 24" d griddle plate
- ☐ **MSA48** 48" w x 24" d griddle plate
- ☐ **MSA60** 60" w x 24" d griddle plate
- ☐ **MSA72** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides and front top ledge with "Cool Bullnose" design.
- Fully welded stainless and aluminized steel chassis frame.
- 11" low profile cooking height on 4" adjustable legs.
- 1" thick polished steel griddle plate with 12 gauge, 4" stainless steel back and tapered side splashes.
- Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration.
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded snap action thermostat per burner with temperature adjust from 200°F to 550°F on Steel or Chrome plate. Temperature adjusts from 200°F to 450°F on Rapid Recovery™ plate.
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models).
- Heavy duty chromed thermostat knob guards.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- Manual ignition.
- Bottom heat shields.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES

- ☐ Full or partially grooved griddle plate (steel or chrome plate only).
- ☐ Rapid Recovery™ griddle plate (200-450°F controls, 48" maximum length).
- ☐ Hexavalent chrome plated cooking surface.
- ☐ 30" deep plate (steel plate only).
- ☐ Stainless steel stand with marine edges and casters.
- ☐ Cutting board, condiment rail, plate rail and banking strip accessories.

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GRIDDLES & BROILERS



MSA SERIES HEAVY DUTY GAS GRIDDLES

INSTALLATION INSTRUCTIONS

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

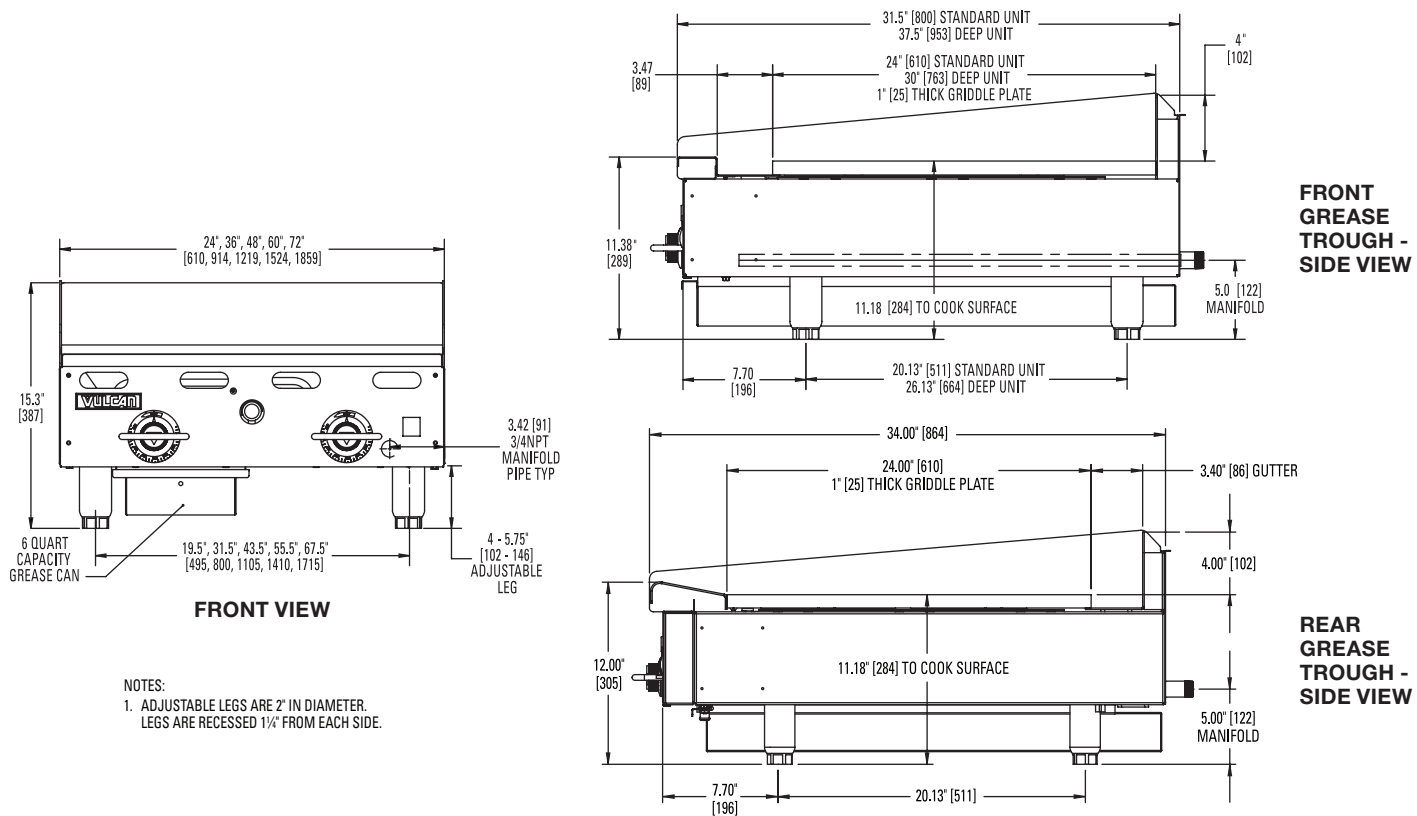
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

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

NOTE: In The Commonwealth of Massachusetts

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

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



NOTES:

1. ADJUSTABLE LEGS ARE 2" IN DIAMETER. LEGS ARE RECESSED 1/4" FROM EACH SIDE.

MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
MSA24	24"	31½"	15¼"	11⅞"	2	54,000	1	285 lbs./129 kg.
MSA36	36"	31½"	15¼"	11⅞"	3	81,000	1	400 lbs./181 kg.
MSA48	48"	31½"	15¼"	11⅞"	4	108,000	1	480 lbs./218 kg.
MSA60	60"	31½"	15¼"	11⅞"	5	135,000	2	650 lbs./295 kg.
MSA72	72"	31½"	15¼"	11⅞"	6	162,000	2	790 lbs./358 kg.

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



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OVENS

VULCAN**VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS**

Model VC44GD
shown with optional casters

**SPECIFICATIONS**

Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with double pane windows. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 22 $\frac{1}{8}$ "d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28 $\frac{1}{4}$ " x 20 $\frac{1}{2}$ ". Eleven position nickel plated rack guides with positive rack stops. One 50,000 BTU/hr. burner per section. 100,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 120 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 7.7 amps total draw per section.

Exterior Dimensions:

40 $\frac{1}{4}$ "w x 41 $\frac{1}{8}$ "d (includes motor & door handles) 37 $\frac{3}{4}$ "d (includes motor only) x 70"h on 8" legs.

CSA design certified. NSF listed.

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

- ☐ **VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. One hundred programmable menu selections. Shelf I.D. programming.

Double deck ovens are supplied as separate units with a stacking kit.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 50,000 BTU/hr. burner per section, 100,000 BTU/hr. total.
- Electronic spark igniters.
- $\frac{1}{2}$ H.P. two speed oven blower-motor. 120/60/1 with 6' cord and plug. 7.7 amps per section. 15.4 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- $\frac{3}{4}$ " rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Kosher friendly control package.
- ☐ Complete prison package.
 - ☐ Security screws only.
- ☐ 208V or 240V, 60 Hz, 1 ph, two speed, $\frac{1}{2}$ H.P. blower motor. 208V, 4.2 amps; 240V, 3.6 amps.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ Control panel mounted on left side of oven.
- ☐ Stainless steel rear enclosure.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ Stainless steel drip pan.
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- ☐ Down draft flue diverter for direct vent connection.

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O V E N S

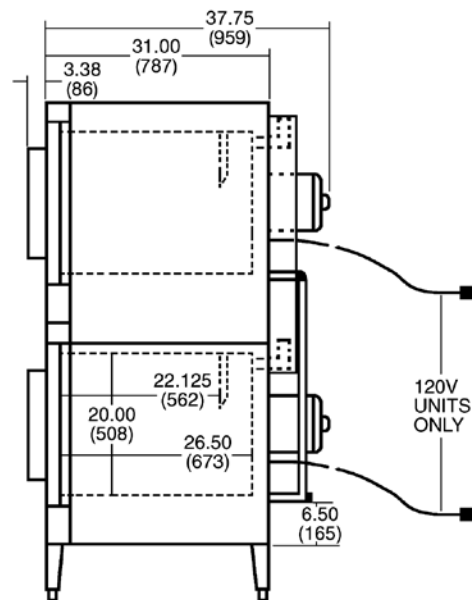
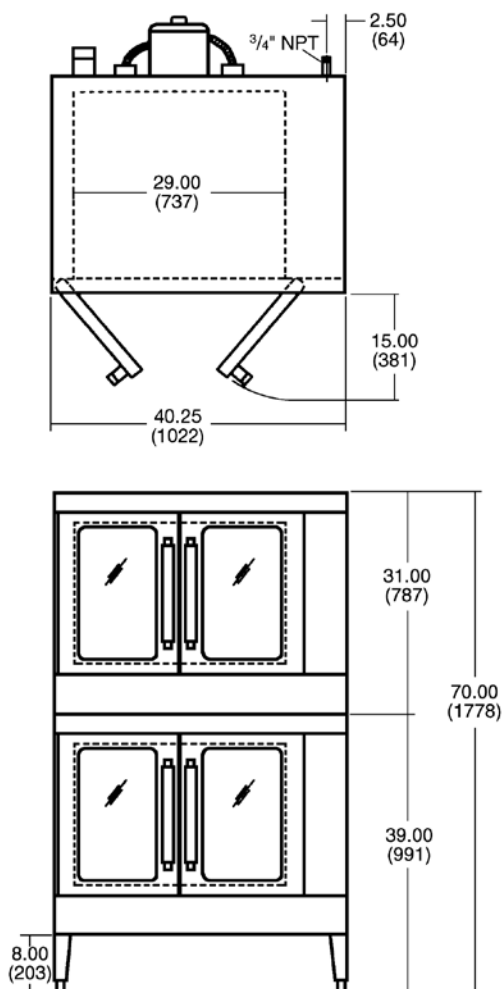
VULCAN**VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS****INSTALLATION INSTRUCTIONS**

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 5.0" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc.,

Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

4. Clearances:

	Combustible	Non-combustible
Rear	0"	0"
Right Side	2"	0"
Left Side	1"	0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
							LBS.	KG	LBS.	KG
VC44G	40 1/4"	41 1/8"	70"	50,000	100,000	120/60/1	928	422	820	372

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MODEL 65C+ GAS FRYER



STANDARD FRYER FEATURES & ACCESSORIES

- Tank - Stainless steel
- Cabinet - stainless front, door
- Galvanized sides and back
- Millivolt Thermostat (T-Stat)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- 3/4 NPT rear gas connection
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 6" (15.2cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
 - ☐ 2-Twin Baskets
 - ☐ 1-Full Basket

Project _____

Item No. _____

Quantity _____

APPLICATION

For High Volume Gas single standalone frying specify Pitco Gas Model 65C+ tube fryer.

MODELS AVAILABLE

- ☐ 65C+ (65-80 lbs, 18 x 18" fry area, (150Kbtu/hr) (44kW) (158.4MJ/hr) Natural/Propane
- ☐ 65C+ CE/AU models (65-80 lbs, 18 x 18" fry area, (136.5Kbtu/hr), (40kW / 144MJ/hr) Natural/Propane

CONSTRUCTION

- Welded tank with a super smooth machine peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.

CONTROLS

- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±10°C) / 410°F (210°C) for International units.

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ Stainless Steel back
- ☐ 6" (15.2cm) adjustable rear and front locking casters
- ☐ Flexible gas hose with disconnect and restraining cable
- ☐ Tank cover
- ☐ 3-Triple Baskets


MODEL 65C+ GAS FRYER

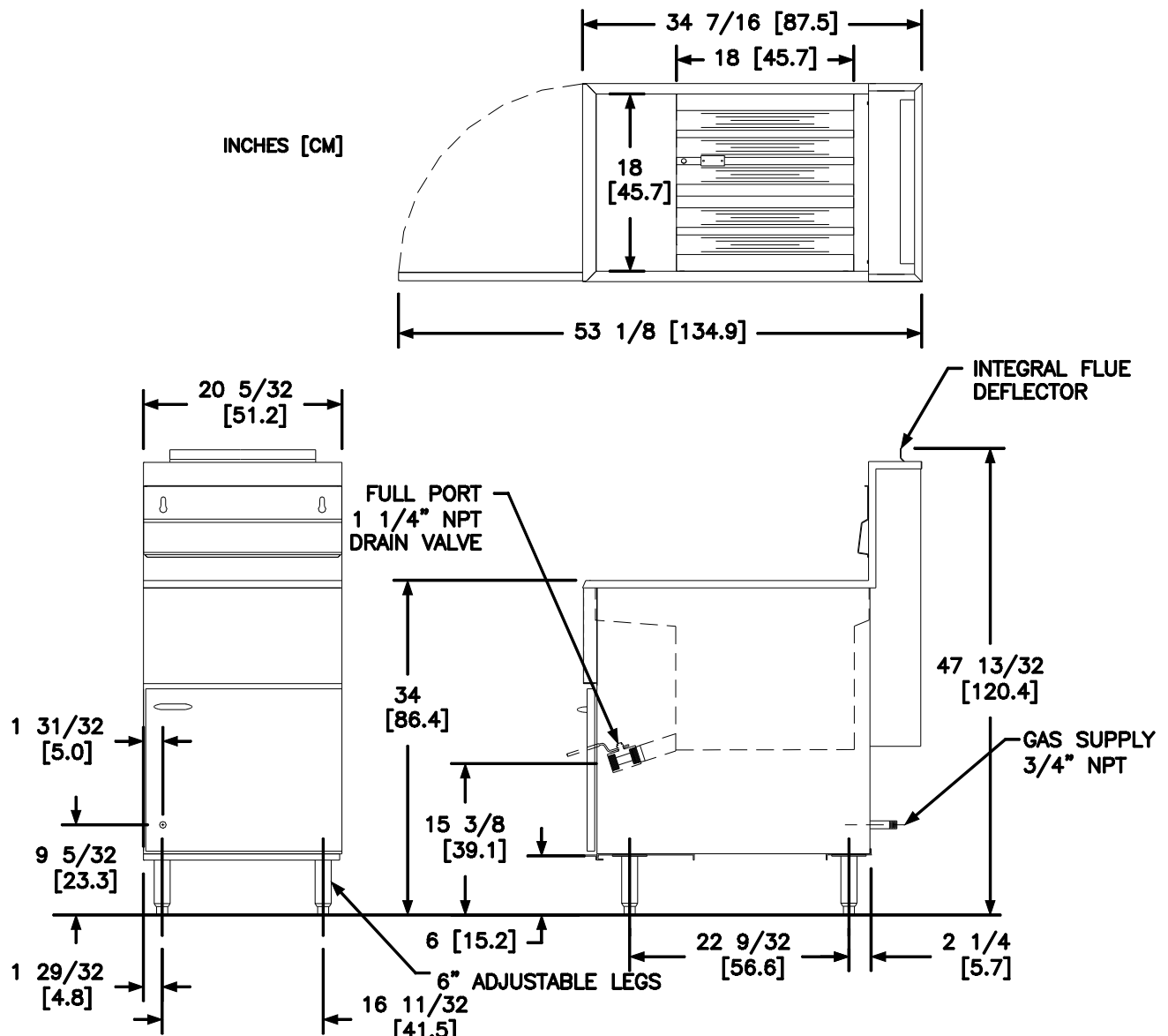

Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-327 Rev 5 05/19

Printed in the USA

MODEL 65C+ GAS FRYER



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
65C+	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 - 12.7 cm)	65-80 Lbs (29.4 - 36.3 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
65C+	226 Lbs (103 kg)	45 x 23 x 38 in (114.3 x 58.4 x 96.5 cm)	22.8 ft ³ . (0.6m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *		Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)		4" w.c. (10 mbars / 1 kPa)	
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)		10" w.c. (25mbars/2.5 kPa)	
Gas Input	Dom	150,000 BTU's/Hour (44 kW) (158.4MJ/hr)	Production Capacity	79.3 lbs Fries per Hr
	CE/AU	136,500 BTU's/Hour (40 kW) (144MJ/hr)		

CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATION

Provide Pitco Gas Model tube fired high volume gas floor fryer. Fryer shall be 65-80 lbs oil capacity, 150,000 Kbtu/hr, 18" by 18" fry area, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain. Provide options and accessories as follows:



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-327 Rev 5 05/19 Printed in the USA

We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



CASTERS

UNIVERSAL 4" x 4" PLATE CASTERS

MODEL: _____ PROJECT: _____ ITEM #: _____ QTY: _____

PRODUCT IMAGE

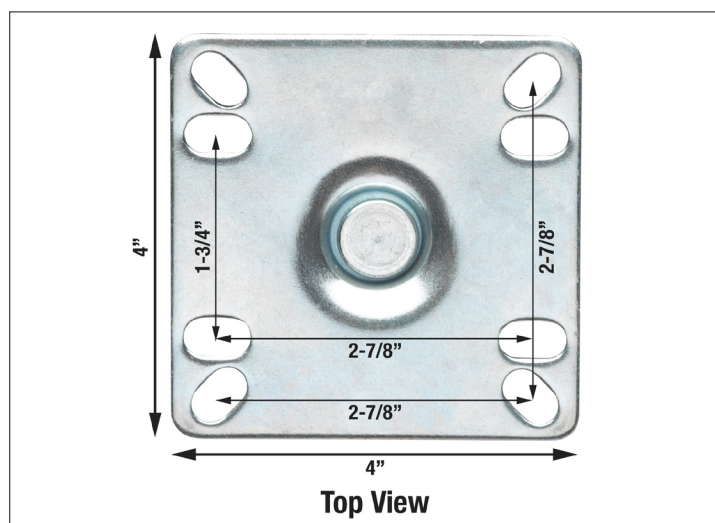


28-107S SHOWN

STANDARD FEATURES

- Universal 4" x 4" plate
- Fits most manufacturers
- Grease resistant wheels with brakes
- Set of 4 per box
- 28-120S is Heavy-Duty
- Quantity per case: 6 (28-120S = 4/case)

HOLE CENTERS



SPECIFICATIONS

Model Number	Hole Centers	Weight/Set of 4 (lbs.)	Load Capacity per Caster (lbs.)	Temp Range	Wheel Size
28-101S	2 ⁷ / ₈ " Outer 1 ³ / ₄ " Inner	9	220	14°F to 212°F	3" with Brake
28-107S	2 ⁷ / ₈ " Outer 1 ³ / ₄ " Inner	10	220	14°F to 212°F	5" with Brake
28-120S	2 ⁷ / ₈ " Outer 1 ³ / ₄ " Inner	16	500	14°F to 212°F	5" with Brake

APPROVED BY:

CERTIFICATIONS:

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

Printed in the USA

Krowne Metal Corporation

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129

sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 09/2011
No. 28-107S



**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

070919

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"GS6-SSK" EQUIPMENT STANDS

STAINLESS STEEL BASE



FEATURES:

- 16GA TYPE 300 STAINLESS STEEL TOP WITH #4 POLISH, SATIN FINISH
- 1-1/2" STALLION EDGE ON FRONT. TURNED UP BACK AND BOTH SIDES
- TOP FRAME IS REINFORCED BY A FULL FRAME FABRICATED OF 1-1/2" SQUARE O.D. TUBE 16GA STAINLESS STEEL
- STAINLESS STEEL BASE
- SHIPPED KNOCKED-DOWN, EASY - TO - ASSEMBLE

MATERIAL:

- TOP: 16GA STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- SHELF: 18GA STAINLESS STEEL
- LEGS: 1-5/8" ROUND O.D. 16 GA TUBULAR STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS BULLET FEET

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE



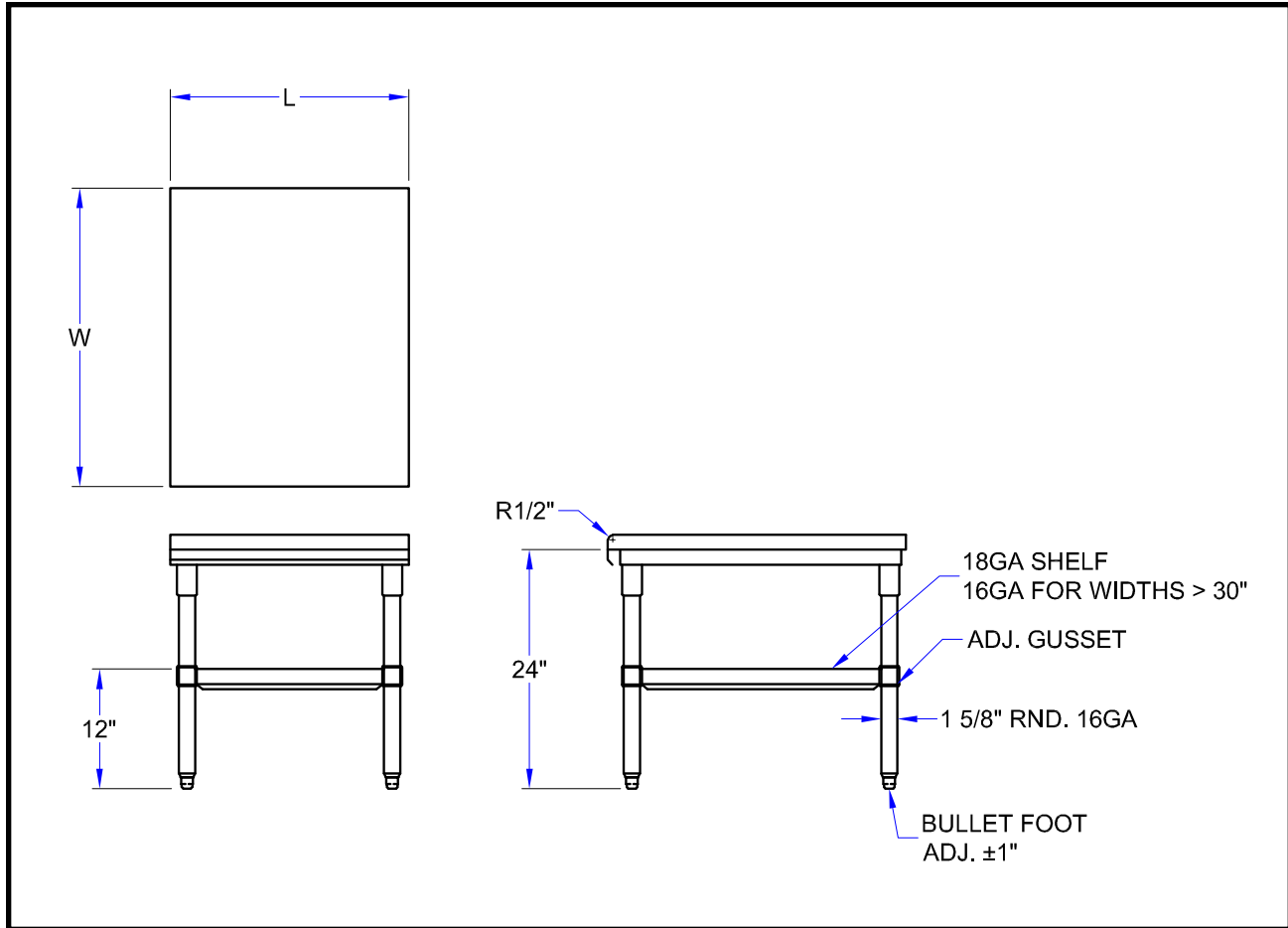
OPTIONAL ACCESSORIES

DESCRIPTION	QTY
MAPLE CUTTING BOARDS	
WELDED SET-UP	

"GS6-SSK" EQUIPMENT STANDS W/ STAINLESS SHELF BASE

24" WIDE	QTY	30" WIDE	QTY	36" WIDE	QTY
GS6-2415SSK		GS6-3015SSK		GS6-3615SSK	
GS6-2418SSK		GS6-3018SSK		GS6-3618SSK	
GS6-2424SSK		GS6-3024SSK		GS6-3624SSK	
GS6-2430SSK		GS6-3030SSK		GS6-3630SSK	
GS6-2436SSK		GS6-3036SSK		GS6-3636SSK	
GS6-2448SSK		GS6-3048SSK		GS6-3648SSK	
GS6-2460SSK		GS6-3060SSK		GS6-3660SSK	
GS6-2472SSK		GS6-3072SSK		GS6-3672SSK	

DETAILED SPECIFICATIONS



"GS6-SSK" EQUIPMENT STANDS W/ STAINLESS STEEL SHELF BASE

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)
15"	GS6-2415SSK	30	GS6-3015SSK	36	GS6-3615SSK	38
18"	GS6-2418SSK	36	GS6-3018SSK	40	GS6-3618SSK	44
24"	GS6-2424SSK	47	GS6-3024SSK	51	GS6-3624SSK	55
30"	GS6-2430SSK	60	GS6-3030SSK	63	GS6-3630SSK	80
36"	GS6-2436SSK	65	GS6-3036SSK	69	GS6-3636SSK	73
48"	GS6-2448SSK	80	GS6-3048SSK	90	GS6-3648SSK	100
60"	GS6-2460SSK	95	GS6-3060SSK	111	GS6-3660SSK	127
72"	GS6-2472SSK	111	GS6-3072SSK	132	GS6-3672SSK	154

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Boos
lock

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www.johnboos.com

070119

117



**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

061720

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"CAS" CASTERS & FEET

CASTERS & FEET

MODEL #	QTY	ITEM	DESCRIPTION	SET OF
CAS01-R		CASTERS	5", HEAVY DUTY, LOCKING, FOR 1-5/8" DIAMETER LEGS	4
CAS02-R		CASTERS	5", HEAVY DUTY, LOCKING, FOR 1-5/8" DIAMETER LEGS	6
CAS03		CASTERS	2-1/2", HEAVY DUTY, LOCKING	4
CAS-RN		CASTERS	3", BLACK, LOCKING	4
CUCCAS-DLGS		CASTERS	5", SWIVEL LOCKING PLATE CASTER	4
CAS05		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL	4
CAS05H		FLANGE FEET	ADJUSTABLE WITH HOLES FOR ATTACHMENT TO FLOOR, STAINLESS STEEL	4
		CASTERS	LOCKING W/ BUMPERS	4
CAS06		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL	6
CAS06H		FLANGE FEET	ADJUSTABLE WITH HOLES FOR ATTACHMENT TO FLOOR, STAINLESS STEEL	6
CAS07		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL	EACH
CAS07-4		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, ONE (1) EACH PER LEG OF TABLE	4
CAS07-6		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, FOR 1-5/8" DIA. LEG	6
CAS08		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, FOR 1-1/2" SQUARE LEG	EACH
CAS08-4		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, FOR 1-1/2" SQUARE LEG	4
CAS08-6		BULLET FOOT	ADJUSTABLE, STAINLESS STEEL, FOR 1-1/2" SQUARE LEG	6
CAS12-1		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL, (W/ MOUNTING HOLES)	EACH
CAS15		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL	4
CAS16		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL, 3-1/2" DIA.	4
CAS17		FLANGE FEET	ADJUSTABLE, STAINLESS STEEL, 3-1/2" DIA., (TABLES 84" & LONGER WITH 6 LEGS)	6



CAS01-R



CAS03



CAS-RN



CASWS05-4



CAS07

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Hoshizaki

PR67A

Item #6

PR67A

67" Pizza Prep Table

STEELHEARTrno/A
07/24/19
Item # 13496**W x D x H**

67" x 32.25" x 43.5"*

*to work surface with 4" casters

**Dimensions / Capacity****Two-Section PR67A**

Interior Storage Capacity (CF) (AHAM)	19.9ft ³
Overall Width x Depth	67" x 32.25"
Height (including 6" casters)	43.5"
Depth with Cutting Board Installed (including 1" bumper)	36"
Door Opening Width x Height	22.5" x 23"
Depth with Door Fully Open (including 1" bumper)	57.75"
Adjustable Shelves	4
Shelf Dimensions (W x D)	24.75" x 25.5"
Pan Capacity (# of 1/3rd size x 4" deep)	9
Maximum Pan Depth	6"
Crated Weight	420 lbs.
Crated Length x Width x Height	69" x 34.75" x 45"

Electrical / Refrigeration**Two-Section PR67A**

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P ⚡
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	14° to 45°F
Amperage	6
Energy Consumption (kWh/day) @NSF	5.4
Heat Rejection (BTU/Hr.) @NSF	767
Approx. Nominal Compres. BTU/HR (HP)	1360 (1/3HP)
Refrigerant / Charge Amount (oz)	R290 (3.2 oz)

Options**Warranty**

- ☐ 3.38" Casters
- ☐ Divider bar
- ☐ Overshelves

- ☐ Additional epoxy shelves
- ☐ Stainless steel shelves

- * 3 Year - parts and Labor on entire machine.
- 5 Year - Parts on Compressor
- Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

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

Features

- ▶ Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.)
- ▶ Rail utilizes an adjustable ducted air distribution system to distribute air evenly and maintain product temperature
- ▶ Stainless steel interior
- Environmentally friendly R290 hydrocarbon refrigerant
- Stainless steel exterior front, sides and top
- Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Exclusive "stepped" door design to protect door gasket
- Spring assisted self-closing doors with stay open feature
- Extruded aluminum flush mount door handle
- Field reversible doors
- Front breathing air flow design
- Provided with a full complement of polycarbonate plastic 1/3rd size pans, 4" deep and adapter bars
- 67" x 19" x 1/2" thick white polyethylene cutting board is standard
- Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion
- One epoxy coated shelf per section is standard
- Anodized aluminum shelf supports adjustable in 1/2" increments
- Standard with 6" casters (two with brakes)
- 10 ft. cord and plug

Hoshizaki reserves the right to change specifications without notice.

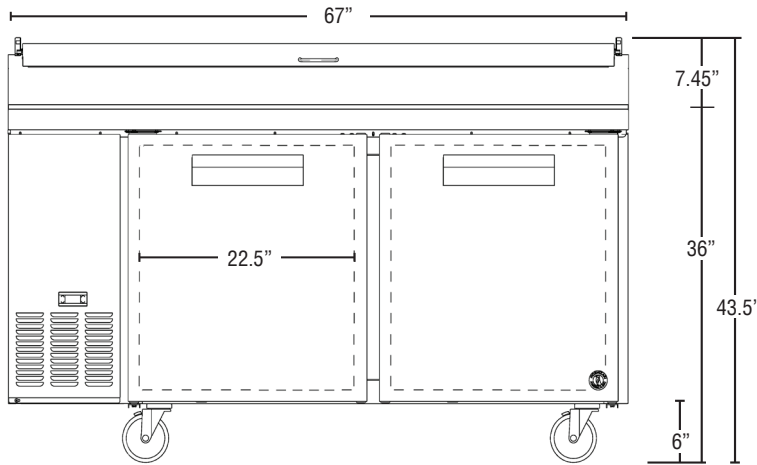


PR67A

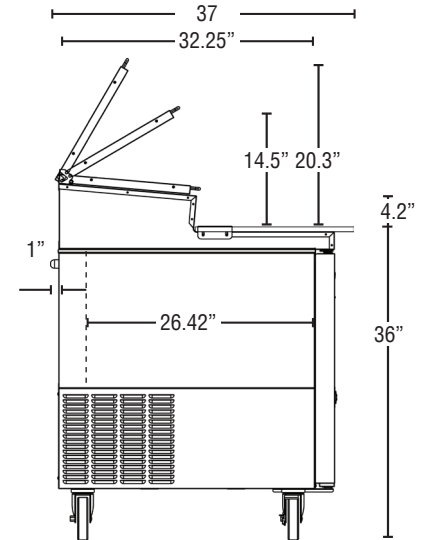
67" Pizza Prep Table



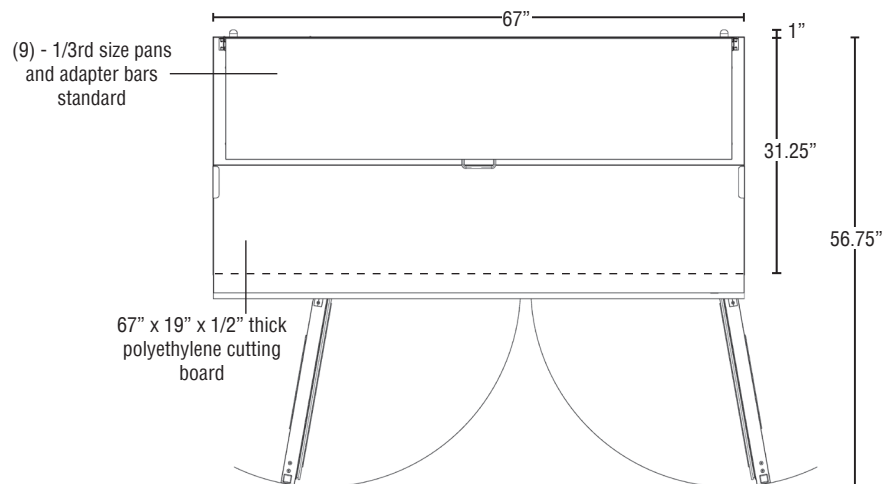
FRONT VIEW



SIDE VIEW



PLAN VIEW



Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. The exterior back and bottom are constructed of coated steel. The cabinet interior back and sides are stainless steel with an ABS ceiling and stainless steel floor. Two heavy duty epoxy coated shelves are standard. Mounted on anodized aluminum pilasters the shelves are adjustable in 1/2" increments. Cabinet walls and doors are insulated with 2" of foamed in place polyurethane. 6" polyolefin stem casters (two with brakes) are standard. The raised refrigerated rail is constructed of stainless steel interior and exterior (except back is galvanized steel). The rail is air cooled and utilizes a unique ducted air distribution system to distribute air evenly and maintain product temperature at safe levels. The rail will accommodate 1/6th, 1/3rd, 1/2 and full size pans 6" deep. Pans are located 1.5" below the front of the rail to assist in access to food product. An insulated, stainless steel, one piece hinged, lid is standard. Pizza preparation table is supplied with a 67" x 19" x 1/2" thick N.S.F. approved white polyethylene cutting board.

Door Construction

Door is constructed of high grade stainless steel exterior with an ABS interior liner. Hoshizaki's exclusive "stepped" design protects the recessed gasket while product is removed from the cabinet. Door is provided with a one piece, extruded aluminum, flush mount handle. Spring assisted self-closing door is equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Field reversible door hinging is standard.

Refrigeration System

Front breathing refrigeration system allows unit to be built in to any enclosure with zero clearance at the side or rear. The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator coil for extended life. Condensate removal is accomplished with an energy efficient non-electric evaporation system. A capillary tube controls the flow of environmentally friendly R290 refrigerant through the evaporator. Unit uses a heated, time initiated defrost to eliminate any ice on the evaporator coil. An innovative ducted air distribution system distributes air evenly around food product in the rail. Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.) Pizza preparation tables are supplied with a full complement of N.S.F. approved polycarbonate plastic, 1/3rd size pans, 4" deep and stainless steel adapter bars. 115 volt units are equipped with a ten foot cord and NEMA rated plug (20.0 amps or less).

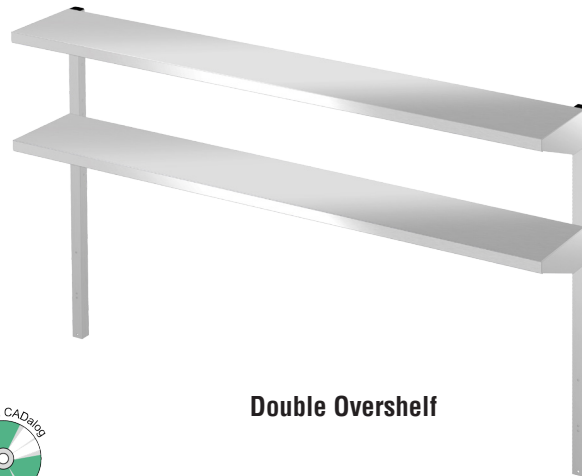


Overshelves

Commercial Series Overshelves for Pizza Prep Tables



Single Overshelf



Double Overshelf



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

Features

- ▶ Heavy duty 16 gauge stainless steel construction
- ▶ Adjustable top and bottom pass-thru shelving
- ▶ Provides convenient storage

- Easily secures to base cabinet without special tools
- For use on pizza prep tables, including drawer models*
- Durable stainless steel 1 1/2" tubular-style poles
- Top shelf adjustable 2 or 4 inches
- Bottom shelf adjustable 2 or 3 inches

Warranty:

90 day - Parts only. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Accessory Number	Number of Shelves	Models	Exterior Dimensions W x D x H* <small>*Height of poles</small>	Shipping Dimensions W x D x H	Shipping Weight
HS-5229**	Single	46" / 93" Cabinet**	46" x 12" x 48"	55.25" x 18" x 5.5"	31 lbs.
HS-5231	Single	67" Cabinet	67" x 12" x 48"	79" x 17" x 5.5"	38 lbs.
HS-5228**	Double	46" / 93" Cabinet**	46" x 12" x 48"	55.25" x 18" x 5.5"	45 lbs.
HS-5230	Double	67" Cabinet	67" x 12" x 48"	79" x 17" x 5.5"	60 lbs.

** 93" cabinets can accommodate (2) HS-5229 Single Overshelves or (2) HS-5228 Double Overshelves.

*Compatible with models manufactured since January 2017. (Serial # GXXXXXA and after)



Overshelves

Commercial Series Overshelves
for Pizza Prep Tables

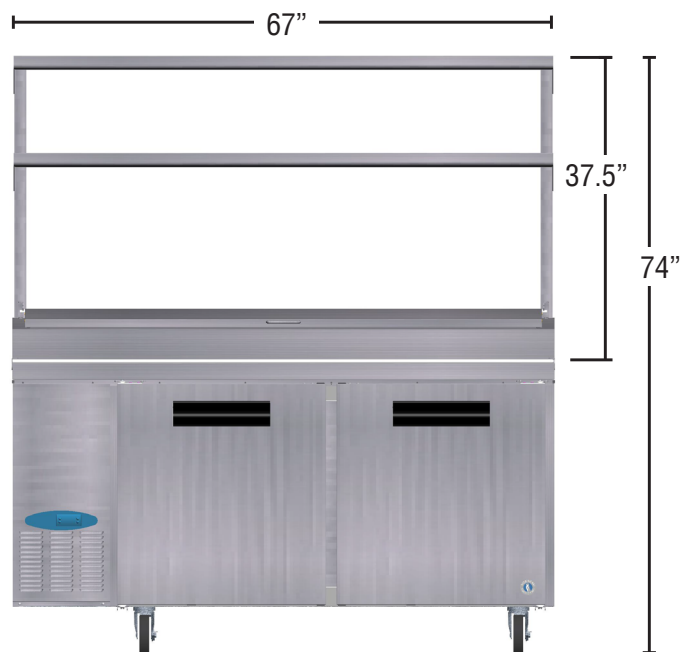


Overshelves
03/31/17
Item # 13401

FRONT VIEW

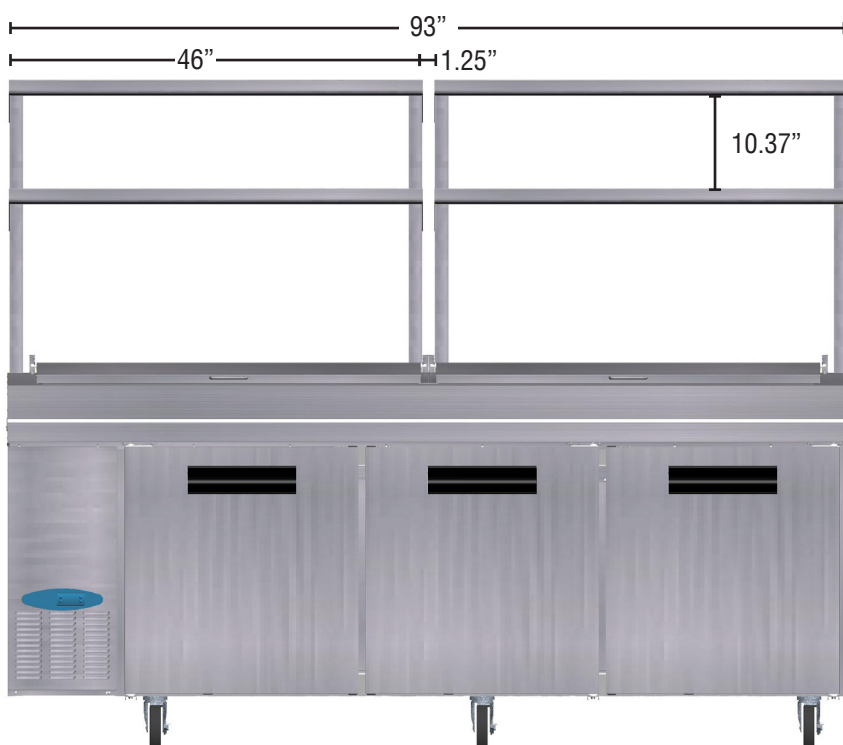


Double Overshelf Shown on
CPT46



Double Overshelf Shown on
CPT67

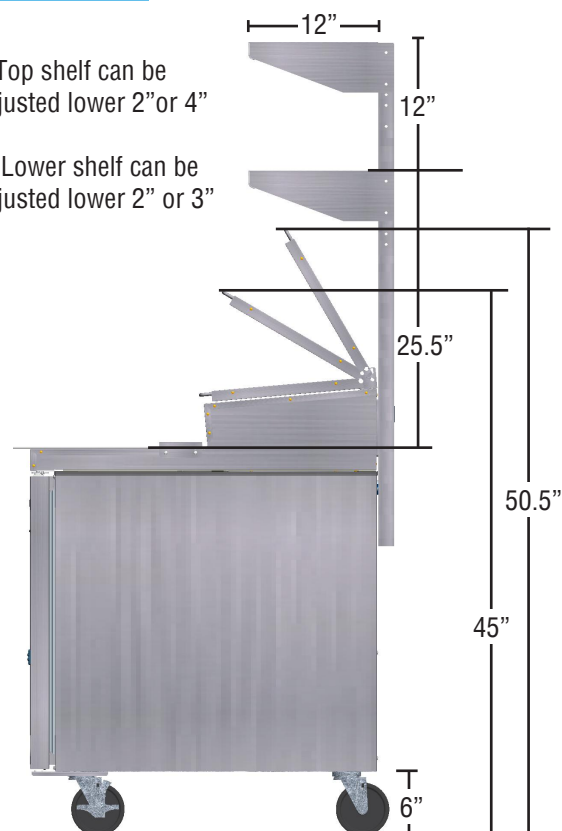
FRONT VIEW



Double Overshelf Shown on
CPT93

SIDE VIEW

- Top shelf can be adjusted lower 2" or 4"
- Lower shelf can be adjusted lower 2" or 3"



Double Overshelf
Side View



Outperform every day.™

Project:

Item Number:

Quantity:

ServeWell® SL Hot Food Table

The Vollrath Company, L.L.C.

SERVEWELL® SL HOT FOOD TABLE



DESCRIPTION

ServeWell® SL hot food tables are streamlined versions of the original, providing incredible value, with the rugged performance you've grown to expect. We build each ServeWell® SL unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. Vollrath offers the first truly innovative design in value-priced mobile serving equipment. Each well will accept full-size or fractional pans to 6 (15.2 cm) deep, and can be used with standard adapter plates and insets for serving flexibility.

FEATURES

- **Thermoset Fiber-Reinforced Resin Wells** – self-insulating and maximum energy efficiency. Will not rust or pit. Clean easily by wiping off water deposits from the non-metallic surface.
- **Thermostatic Heat Controls** – automatically adjusts for water temperature and food volume changes to reduce food waste.
- **Capillary Tube Thermostats** – control supply power only when needed for maximum power efficiency.
- **Low-water Indicator Light** – eliminates guesswork.
- **Dome Heating Elements** – use up to 25% less energy and concentrate energy into the wells. Non-stick surface prevents scale build-up for easy cleaning and longer operating life.
- **Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- Recommend using up to 4 (10.2 cm) deep food pans – standard and fractional sizes.
- Optional Polyethylene NSF-approved cutting board.
- Mechanical guards on all controls and power switch for safety and reliability.
- 10ft. (3 m) power cord bottom-mounted to stay out of the way.
- 20 gauge stainless steel top and undershelf, 16 gauge legs. Standard adjustable stationary legs or optional caster set.
- Shipped knocked down.

NOTE: ServeWell® Hot Food Table orders cannot be canceled or returned.

AGENCY LISTINGS



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

ITEMS

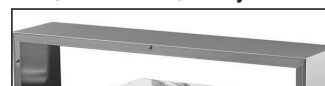
Item No.	Description	Item No.	Description
38203	480W/120V 3 Well	38215	700W/120V 5 Well
38204	480W/120V 4 Well	38217	600-800W/208-240V 3 Well
38205	480W/120V 5 Well	38218	600-800W/208-240V 4 Well
38213	700W/120V 3 Well	38219	600-800W/208-240V 5 Well
38214	700W/120V 4 Well		

PERFORMANCE CRITERIA

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

OPTIONS AND ACCESSORIES Dimensions in inches (cm)

Work/Overshelf w/o Acrylic Panel



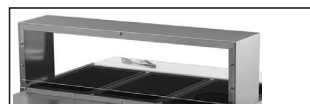
Item	Length x Width x Height
□ 38043	46 x 10 x 13 (116.8 x 25.4 x 33)
□ 38044	60 ¹ / ₁₆ x 10 x 13 (155.6 x 25.4 x 33)
□ 38045	76 x 10 x 13 (193 x 25.4 x 33)

Double-Deck Overshelf

w/o Acrylic Panel (Not pictured)

Item	Length x Width x Height
□ 38033	46 x 10 x 26 (116.8 x 25.4 x 66)
□ 38034	60 ¹ / ₁₆ x 10 x 26 (155.6 x 25.4 x 66)
□ 38035	76 x 10 x 26 (193 x 25.4 x 66)

Single Deck Cafeteria Guard



Item	Length x Width x Height
□ 38053	46 x 10 x 13 (116.8 x 25.4 x 33)
□ 38054	60 ¹ / ₁₆ x 10 x 13 (155.6 x 25.4 x 33)
□ 38055	76 x 10 x 13 (193 x 25.4 x 33)

Buffet Breath Guards



4 holes per side for breath guard attachment.

Item	Length x Width x Height
□ 38063	46 x 35 ³ / ₈ x 23 ¹ / ₂ (116.8 x 89.8 x 59.7)
□ 38064	60 ¹ / ₁₆ x 35 ³ / ₈ x 23 ¹ / ₂ (155.6 x 89.8 x 59.7)
□ 38065	76 x 35 ³ / ₈ x 23 ¹ / ₂ (193 x 89.8 x 59.7)

Customer Side Poly Cutting Board Customer Side Plate Rest



Item	Length x Width x Height
□ 38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
□ 38074	60 ¹ / ₁₆ x 8 x 1 (155.6 x 20.3 x 2.5)
□ 38075	76 x 8 x 1 (193 x 20.3 x 2.5)



Item	Length x Width x Height
□ 38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
□ 38094	60 ¹ / ₁₆ x 8 x 1 (155.6 x 20.3 x 2.5)
□ 38095	76 x 8 x 1 (193 x 20.3 x 2.5)

Caster Set



Item	Description
□ 38099	4" (10.2) swivel wheels, two with brakes. 35 ³ / ₈ (90.8) countertop height.
□ 3809934	4" (10.2) swivel wheels, two with brakes. 34 (86.4) ADA countertop height.

WARRANTY

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



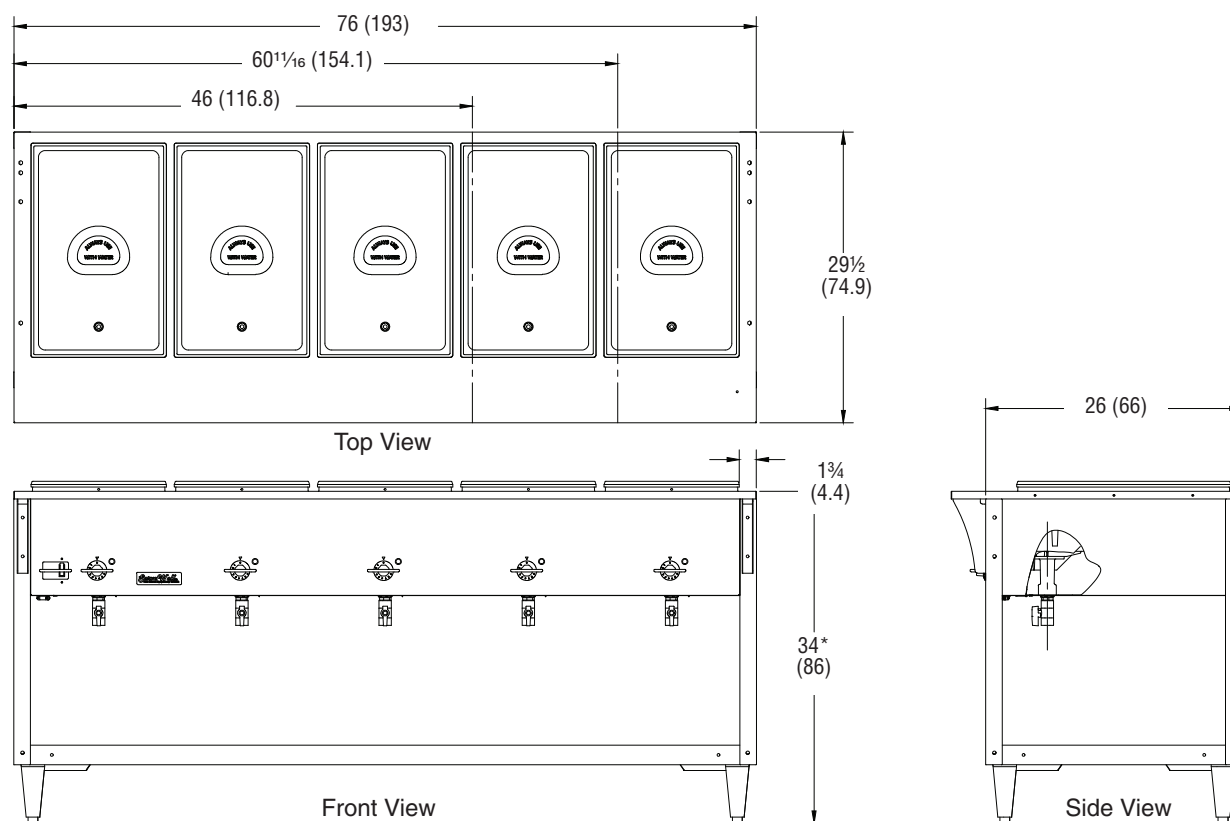
Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.

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

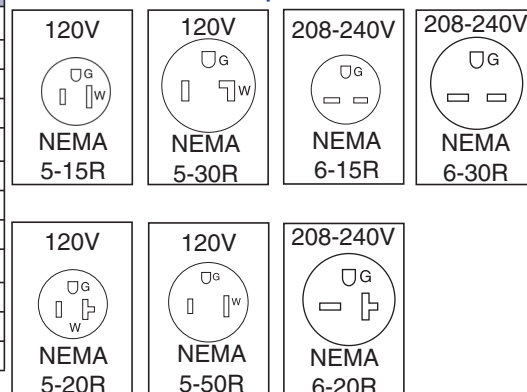
Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

SERVEWELL® SL HOT FOOD TABLE**DIMENSIONS** (Shown in inches (cm))

Note: Caster set option 38099 increases countertop height to 35 3/4 (90.8)

SPECIFICATIONS

Item No.	Description	Volts (Single Phase Only)	Watts Per Well	Watts Total	Electrical Service Amps	Amps	Plug
480W/120V							
38203	3-well	120V	480	1440	15	12	NEMA 5-15P
38204	4-well			1920	20	16	NEMA 5-20P
38205	5-well			2400	30	20	NEMA 5-30P
700W/120V							
38213	3-well	120V	700	2100	30	17.5	NEMA 5-30P
38214	4-well			2800	30	23.3	NEMA 5-30P
38215	5-well			3500	50	29.2	NEMA 5-50P
600-800W/208-240V							
38217	3-well	208-240V	600-800	1800-2400	15	10	NEMA 6-15P
38218	4-well			2400-3200	20	13.3	NEMA 6-20P
38219	5-well			3000-4000	30	16.7	NEMA 6-30P

Receptacles

Notes: Dedicated circuit may be required for higher currents. ServeWell® SL Hot Food Table orders cannot be canceled or returned.



Outperform every day.™

www.vollrath.com

The Vollrath Company, L.L.C.

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

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

Cold Food Tables

- Stainless steel body, shelf, and legs
- Stainless steel 6" (15.2 cm) ice well with drain
- Accommodates full and fractional size steam table pans



ITEM #	DESCRIPTION	WELL LENGTH: IN (CM)
38012	Two-pan cold food table	24¾ (63)
38013	Three-pan cold food table	37½ (95)
38014	Four-pan cold food table	50¼ (128)
38015	Five-pan cold food table	63 (160)

Note: ServeWell® Cold Table orders cannot be canceled or returned



Streamlined Hot Food Tables

- Designed to hold heated prepared foods at temperatures above the HACCP "danger zone" of 140°F (60°C)
- Accept full-size or fractional pans to 4" (10.2 cm) deep, and can be used with standard adaptor plates and insets for serving flexibility
- Thermoset fiber-reinforced resin wells are self-insulating for maximum energy efficiency – will not rust or pit
- Thermostatic heat controls
- Low-water indicator light – eliminates guesswork
- Dome heating elements – use up to 25% less energy and concentrate energy into the wells
- Nonstick surface on heating elements helps reduce scale buildup for easy cleaning and longer operating life
- 10 ft (3 m) power cord bottom-mounted
- Standard adjustable stationary legs or optional caster set
- Shipped knocked down
- Optional casters – 38099
- Optional cutting board



ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
480W/120V								
38203	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	120V	480	1440	15	12	5-15P
38204	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	120V	480	1920	20	16	5-20P
38205	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	120V	480	2400	30	20	5-30P
700W/120V								
38213	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	120V	700	2100	30	17.5	5-30P
38214	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	120V	700	2800	30	23.3	5-30P
38215	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	120V	700	3500	50	29.2	5-50P
600-800W/208-240V								
38217	3-well	46 x 29½ x 34 (116.8 x 74.9 x 86)	208-240V	600-800	1800-2400	15	10	6-15P
38218	4-well	61¼ x 29½ x 34 (155.6 x 74.9 x 86)	208-240V	600-800	2400-3200	20	13.3	6-20P
38219	5-well	76 x 29½ x 34 (193 x 74.9 x 86)	208-240V	600-800	3000-4000	30	16.6	6-30P
OPTIONAL CUTTING BOARDS								
2342901	Cutting board	46½ x 6¼ (118.1 x 15.875)	—	—	—	—	—	—
2343101	Cutting board	61¼ x 6¼ (155.6 x 15.875)	—	—	—	—	—	—
2343201	Cutting board	76 x 6¼ (193 x 15.875)	—	—	—	—	—	—
OPTIONAL CASTER SET								
38099	Caster set, 4" (10.2 cm) swivel wheels, two with brakes	—	—	—	—	—	—	—

*Dedicated circuit may be required for higher currents

**Single phase only

Note: ServeWell® Hot Food Table orders cannot be canceled or returned



Outperform every day.™

Project:

Item Number:

Quantity:

ServeWell® Hot Food Table

The Vollrath Company, L.L.C.

SERVEWELL® HOT FOOD TABLE



ServeWell® 3-Well Hot Food Table

DESCRIPTION

We build each ServeWell® unit with heavy-gauge stainless steel, and engineer the body, legs, and base for strength and durability. The complete line of ServeWell® food tables are designed to eliminate the frustrations you have had with traditional food service units.

Each well will accept full-size or fractional pans to 6" (15.24 cm) deep, and can be used with standard adaptor plates and insets for serving flexibility.

FEATURES

- **Thermoset Fiber-Reinforced Resin Wells** – self-insulating and maximum energy efficiency. Will not rust or pit. Clean easily by wiping off water deposits from the non-metallic surface.
- **Thermostatic Heat Controls** – automatically adjust for water temperature and food volume changes to reduce food waste.
- **Capillary Tube Thermostats** – control supply power only when needed for maximum power efficiency.
- **Low-water indicator light** – eliminates guesswork.
- **Dome Heating Elements** – use up to 25% less energy and concentrate energy into the wells. Non-stick surface prevents scale build-up for easy cleaning and longer operating life. Elements are cast-in for longer service life and greater energy transfer.
- **Wells** – Wide no-drip lips on wells keep top surface dry. Equipped with individual brass drain valves.
- Recommend using up to 4" (10.2 cm) deep food pans – standard and fractional sizes.
- Operator side plate shelf and cutting board standard on hot food unit.
- Optional customer side plate rest available.
- Mechanical guards on all controls and power switch for safety and reliability.
- 10ft. (3 m) power cord bottom-mounted to stay out of the way.
- 20 gauge stainless steel top and undershelf, 16 gauge legs.
- Standard adjustable stationary legs or optional caster set.
- Shipped knocked down.

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

Agency Certifications



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

ITEMS

Item	Description	Item	Description
38102	700W/120V 2 Well	38004	480W/120V 4 Well
38103	700W/120V 3 Well	38005	480W/120V 5 Well
38104	700W/120V 4 Well	38116	600-800W/208-240V 2 Well
38105	700W/120V 5 Well	38117	600-800W/208-240V 3 Well
38002	480W/120V 2 Well	38118	600-800W/208-240V 4 Well
38003	480W/120V 3 Well	38119	600-800W/208-240V 5 Well

PERFORMANCE CRITERIA

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

ACCESSORIES Dimensions in inches (cm)

Work/Overshelf w/o Acrylic Panel



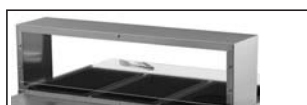
Item	Length x Width x Height
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

Double-Deck Overshelf

w/o Acrylic Panel (Not pictured)

Item	Length x Width x Height
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	61¼ x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

Single Deck Cafeteria Guard



Item	Length x Width x Height
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

Buffet Breath Guards



4 holes per side for breath guard attachment.

Item	Length x Width x Height
38062	32 x 35½ x 23½ (81.2 x 89.8 x 59.7)
38063	46 x 35½ x 23½ (116.8 x 89.8 x 59.7)
38064	61¼ x 35½ x 23½ (155.6 x 89.8 x 59.7)
38065	76 x 35½ x 23½ (193 x 89.8 x 59.7)

Operator Side Poly Cutting Board



Item	Length x Width x Height
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)

Customer Side Plate Rest



Item	Length x Width x Height
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

Caster Set



Item	Description
38099	4 (10.2) swivel wheels, two with brakes
3809934	4 (10.2) swivel wheels, two with brakes, ADA HT

Approvals

Date



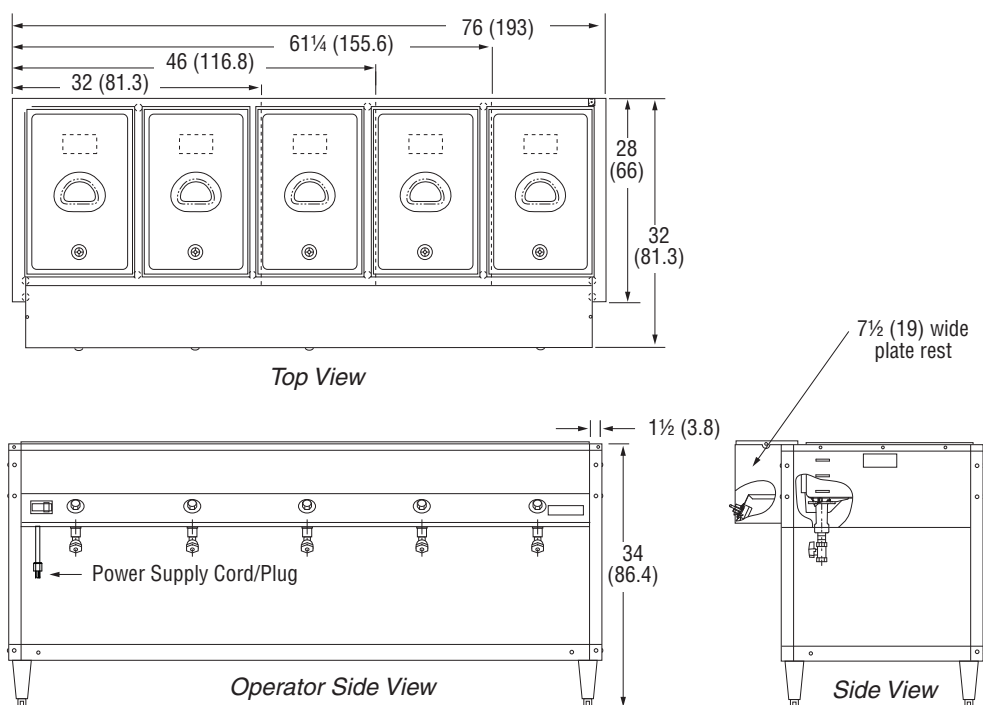
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www.vollrath.com

SERVEWELL® HOT FOOD TABLE

DIMENSIONS

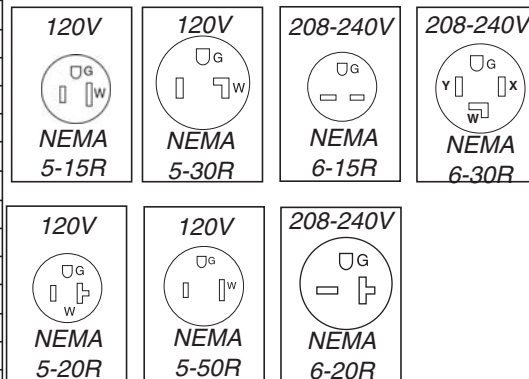
Dimensions shown in inches (cm).



SPECIFICATIONS

Item No.	Description	Volts (Single Phase Only)	Watts Per Well	Watts Total	Electrical Service (A)	Amps	Plug
700W/120V							
38102	2-well	120V	700	1400	15	11.7	NEMA 5-15P
38103	3-well			2100	30	17.5	NEMA 5-30P
38104	4-well			2800	30	23.3	NEMA 5-30P
38105	5-well			3500	50	29.2	NEMA 5-50P
480W/120V							
38002	2-well	120V	480	960	15	8	NEMA 5-15P
38003	3-well			1440	15	12	NEMA 5-15P
38004	4-well			1920	20	16	NEMA 5-20P
38005	5-well			2400	30	20	NEMA 5-30P
600-800W/208-240V							
38116	2-well	208-240V	600-800	1200-1600	15	6.7	NEMA 6-15P
38117	3-well			1800-2400	15	10	NEMA 6-15P
38118	4-well			2400-3200	20	13.3	NEMA 6-20P
38119	5-well			3000-4000	30	16.6	NEMA 6-30P

Receptacles



Notes: Dedicated circuit may be required for higher currents.
ServeWell® Hot Food Table orders cannot be cancelled or returned.



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

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

Food Table Accessories



WORK/SINGLE OVERSHELF WITHOUT ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38042	32 x 10 x 13 (81.3 x 25.4 x 33)
38043	46 x 10 x 13 (116.8 x 25.4 x 33)
38044	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38045	76 x 10 x 13 (193 x 25.4 x 33)

DOUBLE-DECK OVERSHELF WITHOUT ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38032	32 x 10 x 26 (81.3 x 25.4 x 66)
38033	46 x 10 x 26 (116.8 x 25.4 x 66)
38034	61¼ x 10 x 26 (155.6 x 25.4 x 66)
38035	76 x 10 x 26 (193 x 25.4 x 66)

*For units only with 4 guide holes per side

SINGLE-DECK CAFETERIA GUARDS WITH ACRYLIC PANEL*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38052	32 x 10 x 13 (81.3 x 25.4 x 33)
38053	46 x 10 x 13 (116.8 x 25.4 x 33)
38054	61¼ x 10 x 13 (155.6 x 25.4 x 33)
38055	76 x 10 x 13 (193 x 25.4 x 33)

OPTIONAL CUSTOMER SIDE POLY CUTTING BOARDS WITH MOUNTING KIT* **

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38072	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38073	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38074	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38075	76 x 8 x 1 (193 x 20.3 x 2.5)

**Replacement part

BUFFET BREATH GUARDS*

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38062	32 x 35½ x 23½ (81.3 x 89.8 x 59.7)
38063	46 x 35½ x 23½ (116.8 x 89.8 x 59.7)
38064	61¼ x 35½ x 23½ (155.6 x 89.8 x 59.7)
38065	76 x 35½ x 23½ (193 x 89.8 x 59.7)

PLATE RESTS

ITEM #	DIMENSIONS (L X W X H): IN (CM)
38092	32 x 8 x 1 (81.3 x 20.3 x 2.5)
38093	46 x 8 x 1 (116.8 x 20.3 x 2.5)
38094	61¼ x 8 x 1 (155.6 x 20.3 x 2.5)
38095	76 x 8 x 1 (193 x 20.3 x 2.5)

CASTER SETS

ITEM #	DESCRIPTION
38099	4" caster set, two w/brakes
3809934	4" caster set, two w/brakes, ADA HT



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

022519

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"EDSC" ECONOMY DISH STORAGE CABINETS - 18GA



FEATURES:

- DISH CABINET W/ OPEN BASE - 18" DEPTH,
BUFFET CABINET W/ OPEN BASE - 15" DEPTH
- FLAT TOP WITH 1-1/2" STALLION EDGE ON FRONT AND 90
DEGREE BEND DOWN ON SIDE EDGE FOR TABLE LINE UP
- TOP IS SOUND DEADENED
- STAINLESS STEEL LEGS WITH ADJUSTABLE BULLET FOOT
- FIXED MID SHELF
- SHIPPED STANDARD WELDED SET UP

CONSTRUCTION:

- TOP: STAINLESS STEEL CABINET TOPS TIG WELDED,
EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT
SURFACE #4 POLISHED, SATIN FINISH

MATERIAL:

- TOP: 18 GAUGE TYPE 300 STAINLESS STEEL W/ #4
POLISH SATIN FINISH
- BODY: 18 GAUGE TYPE 300 STAINLESS STEEL
- LEGS: STAINLESS STEEL W/ ADJUSTABLE
BULLET FEET

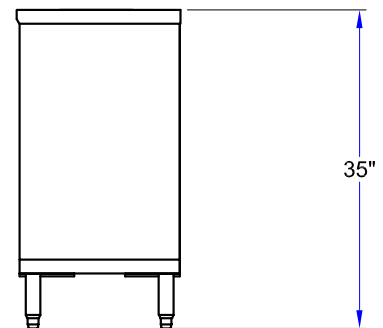
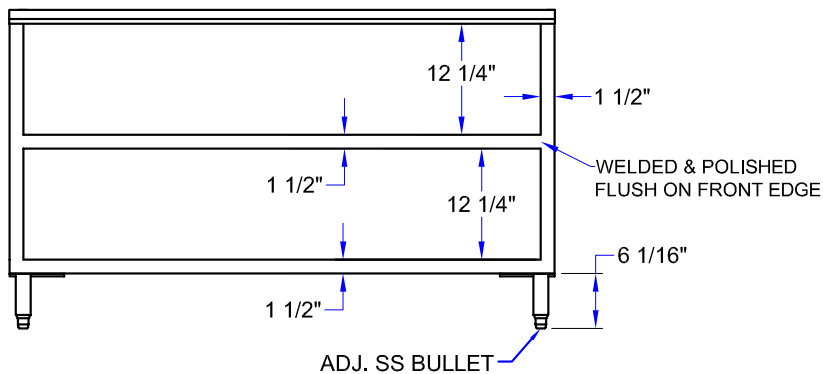
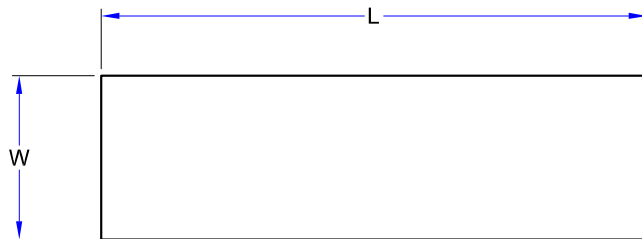


EDSC8-1548

ECONOMY DISH STORAGE CABINETS - 18GA

MODEL #	QTY
EDSC8-1548	
EDSC8-1560	
EDSC8-1572	
EDSC8-1848	
EDSC8-1860	
EDSC8-1872	

DETAILED SPECIFICATIONS



15" WIDE - ECONOMY DISH STORAGE CABINETS - 18GA

MODEL	L	W	SIZE	WT (LBS)
EDSC8-1548	48"	15"	48" X 15" X 35"	127
EDSC8-1560	60"	15"	60" X 15" X 35"	194
EDSC8-1572	72"	15"	72" X 15" X 35"	226

18" WIDE - ECONOMY DISH STORAGE CABINETS - 18GA

MODEL	L	W	SIZE	WT (LBS)
EDSC8-1848	48"	18"	48" X 18" X 35"	187
EDSC8-1860	60"	18"	60" X 18" X 35"	246
EDSC8-1872	72"	18"	72" X 18" X 35"	286

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



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www.johnboos.com

112718

945



**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

031819

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"PBHS-14" PRO-BOWL HAND SINKS

FOR SPLASH MOUNT FAUCETS



FEATURES:

- ONE PIECE DEEP DRAWN BOWL
- ALL SINK BOWLS HAVE LARGE LIBERAL RADII CORNERS
- INCLUDES BASKET DRAIN
- SPLASH MOUNT FAUCET HOLES 4" ON-CENTER
- 1-1/2" DRAIN PLUMBING CONNECTION



PBHS-W-1410



PBHS-W-1410-P

CONSTRUCTION:

- BOWL: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.



PBHS-W-1410-SSLR



PBHS-W-1410-SSR

MATERIAL:

- BOWL: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH
- BRACKET: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH



PBHS-W-1410-P-SSLR



PBHS-W-1410-4D

PRO-BOWL HAND SINKS

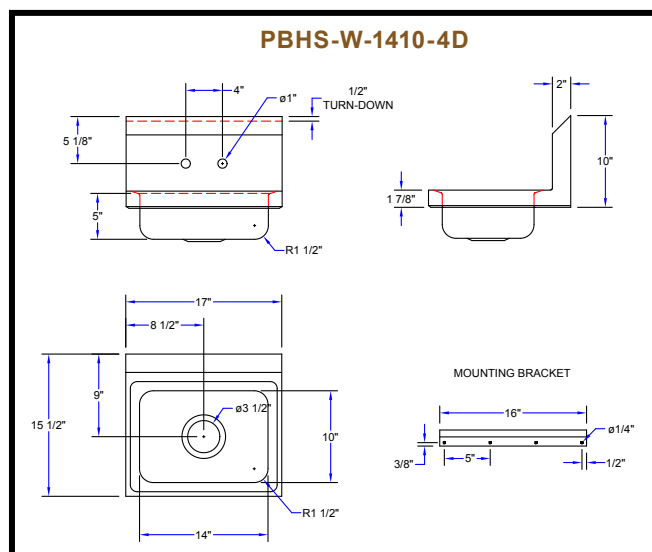
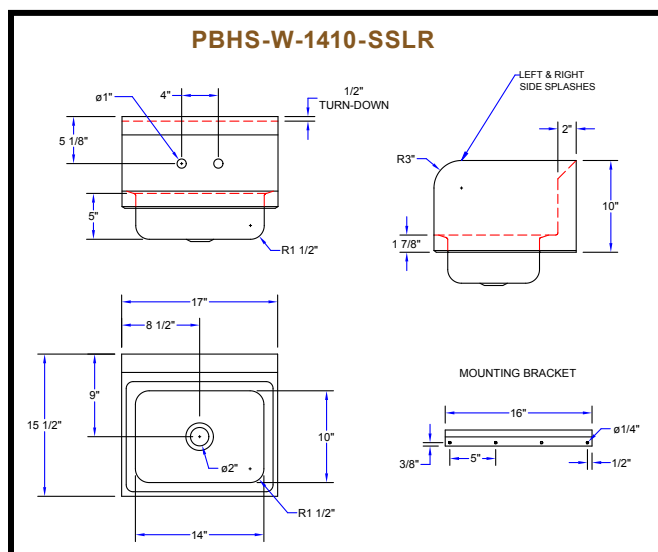
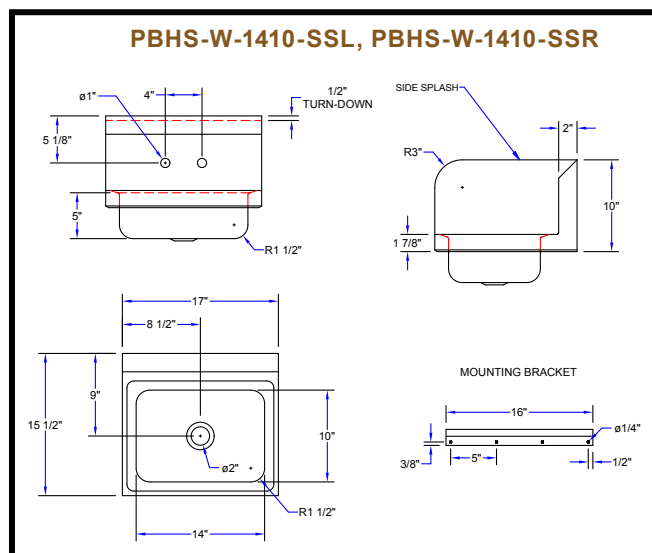
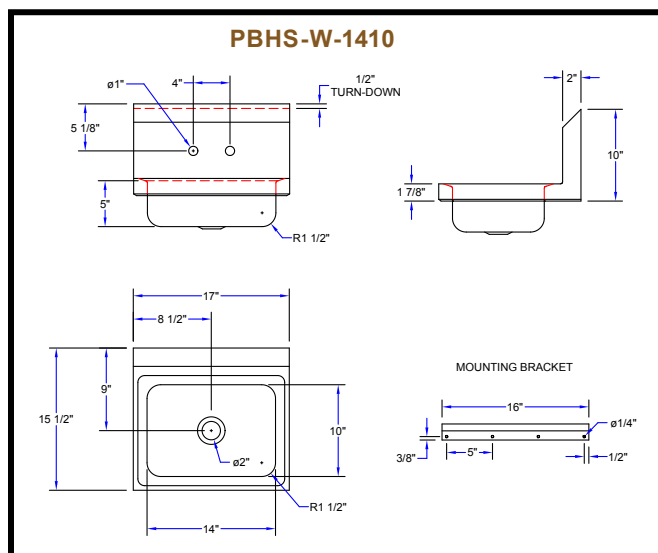
MODEL #	QTY
PBHS-W-1410	
PBHS-W-1410-P	
PBHS-W-1410-SSL	
PBHS-W-1410-SSR	
PBHS-W-1410-SSLR	
PBHS-W-1410-P-SSLR	
PBHS-W-1410-4D	
PBHS-W-1410-PD	

-P INCLUDES FAUCET

OPTIONAL ACCESSORIES

DESCRIPTION	QTY
FAUCETS	
SIDE SPASH	
ADA WRIST BLADES	
TOWEL DISPENSER	
LEVER WASTES	
OVER FLOWS	
P-TRAPS	

DETAILED SPECIFICATIONS



PRO-BOWL HAND SINKS

MODEL #	BOWL SIZE (LxWxD)	DRAIN SIZE	FAUCET LOCATION	SIDE SPLASH
PBHS-W-1410	14" X 10" X 5"	1-7/8"	SPLASH MOUNT: 4" ON-CENTER	N/A
PBHS-W-1410-P	14" X 10" X 5"	1-7/8"	SPLASH MOUNT: 4" ON-CENTER (FAUCET INCLUDED)	N/A
PBHS-W-1410-SSL	14" X 10" X 5"	1-7/8"	SPLASH MOUNT: 4" ON-CENTER	LH
PBHS-W-1410-SSR	14" X 10" X 5"	1-7/8"	SPLASH MOUNT: 4" ON-CENTER	RH
PBHS-W-1410-SSLR	14" X 10" X 5"	1-7/8"	SPLASH MOUNT: 4" ON-CENTER	LH & RH
PBHS-W-1410-P-SSLR	14" X 10" X 5"	1-7/8"	SPLASH MOUNT: 4" ON-CENTER (FAUCET INCLUDED)	LH & RH
PBHS-W-1410-4D	14" X 10" X 5"	3-1/2"	SPLASH MOUNT: 4" ON-CENTER (FAUCET INCLUDED)	N/A
PBHS-W-1410-PD	14" X 10" X 5"	1-7/8"	DECK MOUNT: 4" ON-CENTER (FAUCET INCLUDED)	N/A

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



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61



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Soiled Dishtables, model _____. Top to be 16/430, 16/304, or 14/304 stainless steel with all seams welded, ground smooth, and polished. Front and ends to have 3"-high upturn with a 1½"-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8"-high. 20½" opening for dishwasher. 20" x 20" x 5" deep stainless steel prerinse sink with basket drain. Hole for deck mounted prerinse spray. Rubber scrap block provided. Legs to be 1½" O.D. galvanized tubing with 1" diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).



right-hand model shown

Options / Accessories *

- | | |
|--|---|
| <input type="checkbox"/> Undershelf | <input type="checkbox"/> Scrap basket |
| <input type="checkbox"/> Stainless steel legs | <input type="checkbox"/> Rack runner |
| <input type="checkbox"/> Stainless steel gussets | <input type="checkbox"/> Prerinse spray units |
| <input type="checkbox"/> Stainless steel feet | |

* See Spec Sheet #EG50.07 for full line of options and accessories.

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2012 by the Eagle Group

Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

Soiled Dishtables—Island Design

MODELS:

- | | | |
|---|---|--|
| <input type="checkbox"/> SDTCIL-60-16/4 | <input type="checkbox"/> SDTCIL-84-16/4 | <input type="checkbox"/> SDTCIL-108-16/4 |
| <input type="checkbox"/> SDTCIL-60-16/3 | <input type="checkbox"/> SDTCIL-84-16/3 | <input type="checkbox"/> SDTCIL-108-16/3 |
| <input type="checkbox"/> SDTCIL-60-14/3 | <input type="checkbox"/> SDTCIL-84-14/3 | <input type="checkbox"/> SDTCIL-108-14/3 |
| <input type="checkbox"/> SDTCIR-60-16/4 | <input type="checkbox"/> SDTCIR-84-16/4 | <input type="checkbox"/> SDTCIR-108-16/4 |
| <input type="checkbox"/> SDTCIR-60-16/3 | <input type="checkbox"/> SDTCIR-84-16/3 | <input type="checkbox"/> SDTCIR-108-16/3 |
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| <input type="checkbox"/> SDTCIR-72-14/3 | <input type="checkbox"/> SDTCIR-96-14/3 | <input type="checkbox"/> SDTCIR-120-14/3 |

Design and Construction Features

- 14 or 16 gauge stainless steel.
- 30" (762mm)-wide table with choice of six lengths.
- Left or right hand operation.
- 20" x 20" x 5" (508 x 508 x 127mm) prerinse sink punched for standard basket drain.
- 8" (203mm)-high backsplash.
- Hole supplied for deck-mount prerinse.
- Adjustable non-marking bullet feet with up to 1" (25mm) adjustment.
- 1½" (38mm) raised rolled rim on front and end.
- 1½" (41mm)-diameter galvanized legs with welded 1" (25mm)-diameter crossbrace.
- Rubber scrap block included.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with metal feet.

Certifications / Approvals



AUTOQUOTES



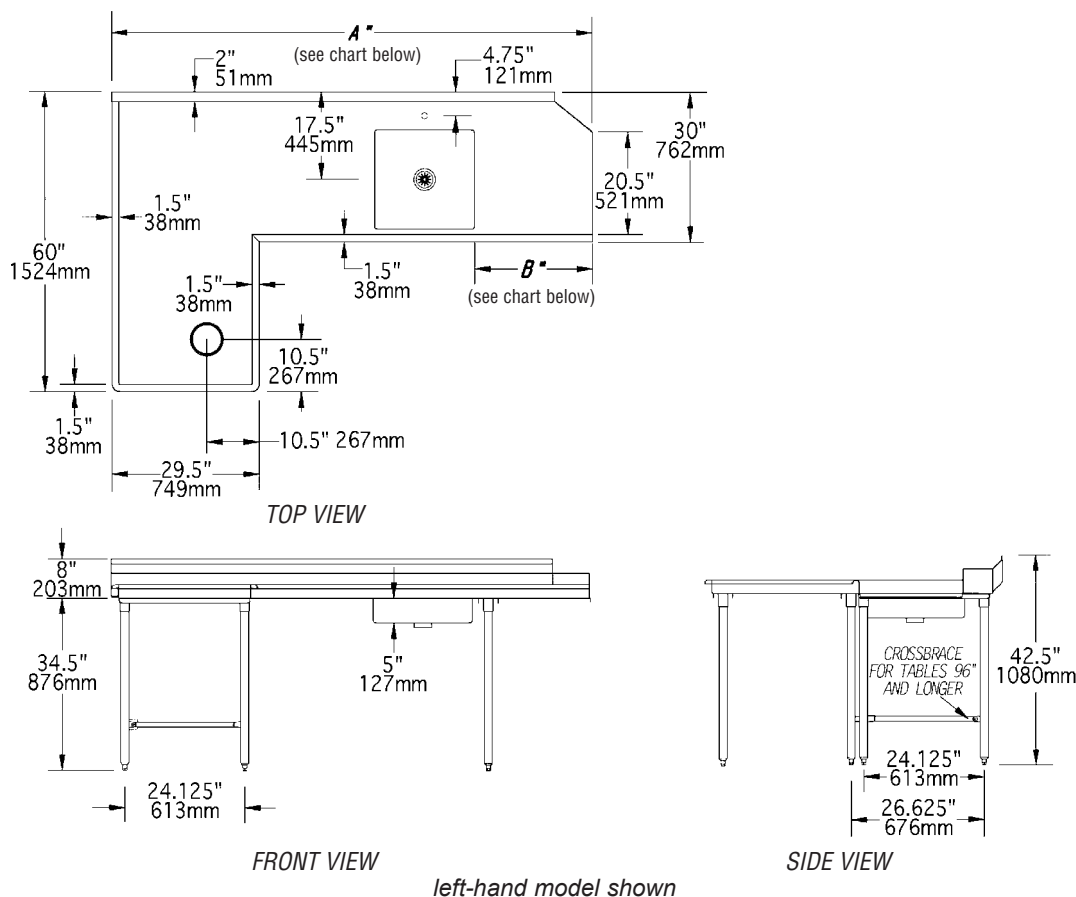
EG50.09 Rev. 04/12



Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Soiled Dishtables—Island Design



left-hand model shown

16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	Dimensions				weight	
				A		B		lbs.	kg
SDTCIL-60-16/4	SDTCIL-60-16/3	SDTCIL-60-14/3	left-hand model	60"	1524	11½"	292	168	76.2
SDTCIR-60-16/4	SDTCIR-60-16/3	SDTCIR-60-14/3	right-hand model	60"	1524	11½"	292	168	76.2
SDTCIL-72-16/4	SDTCIL-72-16/3	SDTCIL-72-14/3	left-hand model	72"	1829	23½"	597	178	80.7
SDTCIR-72-16/4	SDTCIR-72-16/3	SDTCIR-72-14/3	right-hand model	72"	1829	23½"	597	178	80.7
SDTCIL-84-16/4	SDTCIL-84-16/3	SDTCIL-84-14/3	left-hand model	84"	2134	35½"	902	188	85.3
SDTCIR-84-16/4	SDTCIR-84-16/3	SDTCIR-84-14/3	right-hand model	84"	2134	35½"	902	188	85.3
SDTCIL-96-16/4	SDTCIL-96-16/3	SDTCIL-96-14/3	left-hand model	96"	2438	47½"	1207	198	89.9
SDTCIR-96-16/4	SDTCIR-96-16/3	SDTCIR-96-14/3	right-hand model	96"	2438	47½"	1207	198	89.9
SDTCIL-108-16/4	SDTCIL-108-16/3	SDTCIL-108-14/3	left-hand model	108"	2743	59½"	1511	208	94.3
SDTCIR-108-16/4	SDTCIR-108-16/3	SDTCIR-108-14/3	right-hand model	108"	2743	59½"	1511	208	94.3
SDTCIL-120-16/4	SDTCIL-120-16/3	SDTCIL-120-14/3	left-hand model	120"	3048	71½"	1816	218	98.9
SDTCIR-120-16/4	SDTCIR-120-16/3	SDTCIR-120-14/3	right-hand model	120"	3048	71½"	1816	218	98.9

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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DynaTemp[®] with optional Ventless and Energy Recovery

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

DynaTemp[®] with optional Ventless and Energy Recovery

Models

DynaTemp with optional Ventless and Energy Recovery



Standard Features

- Ventless: Does not require a hood
- Unique, two-pass Energy Recovery System
- Low profile internal condensing system minimizes water vapor
- Built-in booster heater with Sani-Sure™ final rinse system ensures proper rinse temperature
- Multi-cycle timer
- Digital controls
- Triple Wash Arm for consistent reliable warewashing performance
- Self-diagnosing digital controls diagnose most common issues and indicate what the issue is if something happens that affects the operation of the dishmachine
- Specially designed stainless steel nozzles provide superior cleaning action
- 17-1/4" (438 mm) door opening accepts 18" (457 mm) trays
- Interchangeable wash/rinse arms screw out for simple cleanup
- Built-in pressure regulator and door interlock are standard
- Auto-fill/auto-start
- Door switch
- Delime/manual wash switch
- Low watt density electric wash tank heater
- Hi-limit thermostat and low water protection
- Adjustable bullet feet
- Front and side dress panels
- Detergent/rinse additive signal connection fuse box
- Self-draining stainless steel pump
- Interchangeable scrap baskets

Mandatory Specs

Specify voltage _____

Options

- ☐ 480V Electrical
- ☐ Single Phase
- ☐ Drain Quench System
- ☐ Scaltrol
- ☐ Water Hammer Arrestor
- ☐ Flanged Feet
- ☐ Security Package

Accessories

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

Specifications

Uses 0.69 gallons (3 liters) of water per rack
 Total automatic (normal) cycle - 88 seconds
 39 racks per hour (normal) cycle
 Built-in 70°F (38.9°C) rise booster heater on electric models
 1 hp wash pump motor
 Single point connections for all utilities

Cold water connection only

Field convertible from straight through to corner and vice versa

Field convertible from 3-phase to single-phase and vice versa

Durable stainless steel construction

Uses standard 20" X 20"
 (508 mm X 508 mm) racks



Intertek



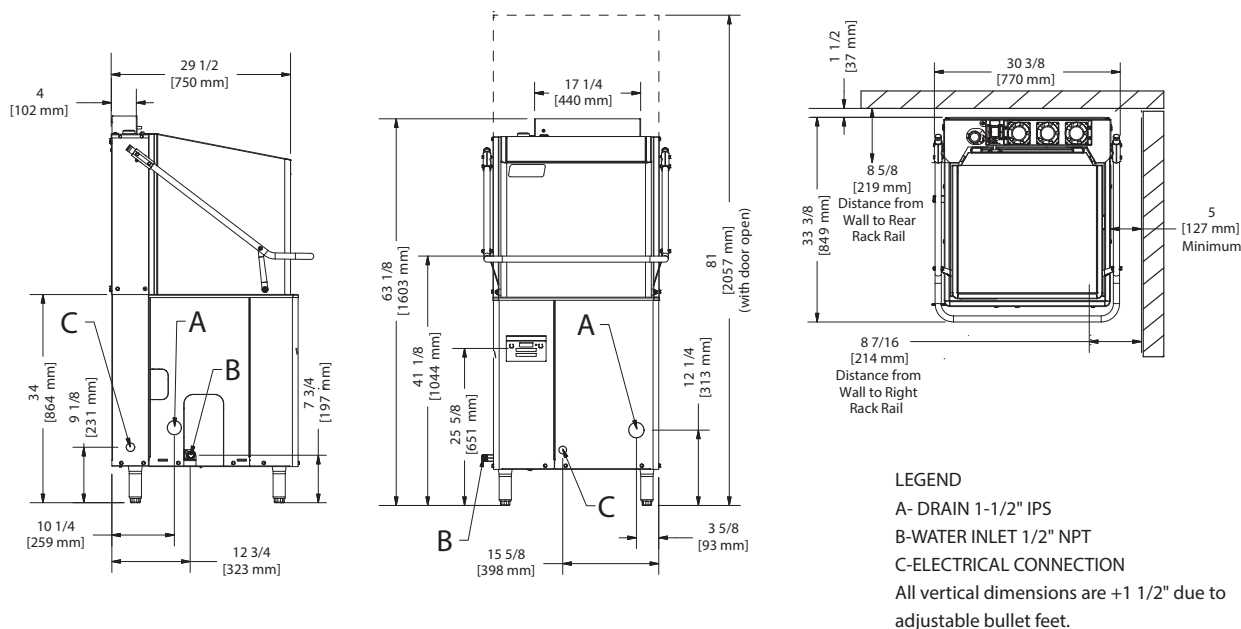
Intertek



www.jacksonwws.com



DynaTemp® with optional Ventless and Energy Recovery



MODEL NO.	MACHINE DIMENSIONS				DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	WIDTH BETWEEN TABLES	DEPTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
DynaTemp VER	63-1/8" (1604 mm)	30-5/16" (770 mm)	25-5/16" (643 mm)	29-1/2" (749 mm)	14-1/2" (368 mm)	420 lbs (191 kg)	150	55.34 cu. ft.	69" (1753 mm)	33" (838 mm)	42" (1067 mm)

DIMENSION REQUIREMENTS			
Wall Clearance - Rear (minimum)	1-1/4" (32 mm)		
Wall Clearance - Corner Installation Side (minimum)	6-1/4" (159 mm)		
Standard Table Height	34" (864 mm)		
Inside Clearance	17-1/4" (438 mm)		
Machine Height with Door Open	81" (2057 mm)		

OPERATING CAPACITY			
Racks per Hour	Normal 39	Heavy 25	Extra Heavy 13

OPERATING CYCLE (seconds)					
	Wash	Rinse	Dwell	Condensate Removal	Total Cycle
Normal	40	11	7	30	88
Heavy	90	11	7	30	138
Extra Heavy	220	11	7	30	268

WASH PUMP MOTOR		
Wash Pump Motor Horsepower	1 HP	
	Volts	KW
Electric Wash Tank Heater	208V	4.1
	230V	5.0
	460V	5.0
Electric Rinse Tank Heater - 70°F (38.9°C) Rise	208V	10.5
	230V	12.9
	460V	12.9

HOW TO SPECIFY: DynaTemp with optional Ventless & Energy Recovery

WATER REQUIREMENTS	
Inlet Temperature	40 - 90° F (4.4 - 32.2° C)
Gallons per Hour	26.91 gal (101.9 L)
Gallons per Rack	.69 gal (2.6 L)
Waterline Size IPS (minimum)	1/2"
Drainline Size IPS (minimum)	1- 1/2"
Operating Flow Pressure (PSI)	8
Flow Pressure Connection (PSI)	40
Wash Tank Capacity	8 gal (30 L)
Booster Tank Capacity	3 gal (11 L)

APPROXIMATE LOAD AMPS	
Power Supply	AMPS
208V/60HZ/1PH	75.8
208V/60HZ/3PH	46.3
230V/60HZ/1PH	83.6
230V/60HZ/3PH	50.7
460V/60HZ/3PH	24.1

OPERATING TEMPERATURES	
Wash (minimum)	150° F (66° C)
Rinse (minimum)	180° F (82° C)

Jackson WWS, Inc.

Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734

Mailing Address: P.O.Box 1060, Barbourville, KY 40906

Telephone: 888-800-5672 • Fax: 606-523-1799

Email: info@jacksonwws.com

07610-004-41-23 [10/02/18]

www.jacksonwws.com

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



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Clean Dishtables, model _____. Top to be 16/430, 16/304, or 14/304 stainless steel, with all seams welded, ground smooth, and polished. Front and ends to have 3"-high upturn with 1½"-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8"-high. 20½" standard opening for dishwasher. Legs to be 1½" O.D. galvanized tubing, 1" diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).



right-hand model shown with optional undershelf *
(dishwasher not included)

Options / Accessories *

- ☐ Undershelf
- ☐ Stainless steel legs
- ☐ Stainless steel gussets
- ☐ Stainless steel feet

* See Spec Sheet #EG50.07 for full line of options and accessories.

EAGLE GROUP

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MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Clean Dishtables— Straight Design

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|--|
| <input type="checkbox"/> CDTL-24-16/4 | <input type="checkbox"/> CDTR-48-14/3 | <input type="checkbox"/> CDTR-84-16/3 |
| <input type="checkbox"/> CDTL-24-16/3 | <input type="checkbox"/> CDTR-48-16/4 | <input type="checkbox"/> CDTR-84-14/3 |
| <input type="checkbox"/> CDTL-24-14/3 | <input type="checkbox"/> CDTR-48-16/3 | <input type="checkbox"/> CDTL-96-16/4 |
| <input type="checkbox"/> CDTR-24-16/4 | <input type="checkbox"/> CDTR-48-14/3 | <input type="checkbox"/> CDTL-96-16/3 |
| <input type="checkbox"/> CDTR-24-16/3 | <input type="checkbox"/> CDTL-60-16/4 | <input type="checkbox"/> CDTL-96-14/3 |
| <input type="checkbox"/> CDTR-24-14/3 | <input type="checkbox"/> CDTL-60-16/3 | <input type="checkbox"/> CDTR-96-16/4 |
| <input type="checkbox"/> CDTL-30-16/4 | <input type="checkbox"/> CDTL-60-14/3 | <input type="checkbox"/> CDTR-96-16/3 |
| <input type="checkbox"/> CDTL-30-16/3 | <input type="checkbox"/> CDTR-60-16/4 | <input type="checkbox"/> CDTR-96-14/3 |
| <input type="checkbox"/> CDTL-30-14/3 | <input type="checkbox"/> CDTR-60-16/3 | <input type="checkbox"/> CDTL-108-16/4 |
| <input type="checkbox"/> CDTR-30-16/4 | <input type="checkbox"/> CDTR-60-14/3 | <input type="checkbox"/> CDTL-108-16/3 |
| <input type="checkbox"/> CDTR-30-16/3 | <input type="checkbox"/> CDTL-72-16/4 | <input type="checkbox"/> CDTL-108-14/3 |
| <input type="checkbox"/> CDTR-30-14/3 | <input type="checkbox"/> CDTL-72-16/3 | <input type="checkbox"/> CDTR-108-16/4 |
| <input type="checkbox"/> CDTL-36-16/4 | <input type="checkbox"/> CDTL-72-14/3 | <input type="checkbox"/> CDTR-108-16/3 |
| <input type="checkbox"/> CDTL-36-16/3 | <input type="checkbox"/> CDTR-72-16/4 | <input type="checkbox"/> CDTR-108-14/3 |
| <input type="checkbox"/> CDTR-36-14/3 | <input type="checkbox"/> CDTR-72-16/3 | <input type="checkbox"/> CDTL-120-16/4 |
| <input type="checkbox"/> CDTR-36-16/4 | <input type="checkbox"/> CDTR-72-14/3 | <input type="checkbox"/> CDTL-120-16/3 |
| <input type="checkbox"/> CDTR-36-16/3 | <input type="checkbox"/> CDTL-84-16/4 | <input type="checkbox"/> CDTL-120-14/3 |
| <input type="checkbox"/> CDTR-36-14/3 | <input type="checkbox"/> CDTL-84-16/3 | <input type="checkbox"/> CDTR-120-16/4 |
| <input type="checkbox"/> CDTL-48-16/4 | <input type="checkbox"/> CDTL-84-14/3 | <input type="checkbox"/> CDTR-120-16/3 |
| <input type="checkbox"/> CDTL-48-16/3 | <input type="checkbox"/> CDTR-84-16/4 | <input type="checkbox"/> CDTR-120-14/3 |

Design and Construction Features

- 14 or 16 gauge stainless steel.
- 30" (762mm)-wide table furnished in lengths ranging from 24" to 120" (610 to 3048mm).
- 1½" (38mm) raised rolled rim on front and end.
- 1½" (41mm)-diameter galvanized legs with welded 1" (25mm)-diameter crossbracing.
- 8" (203mm)-high backsplash.
- Adjustable non-marking bullet feet with up to 1" (25mm) adjustment.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with metal feet.

Certifications / Approvals



AutoQuotes



EG50.00 Rev. 11/17

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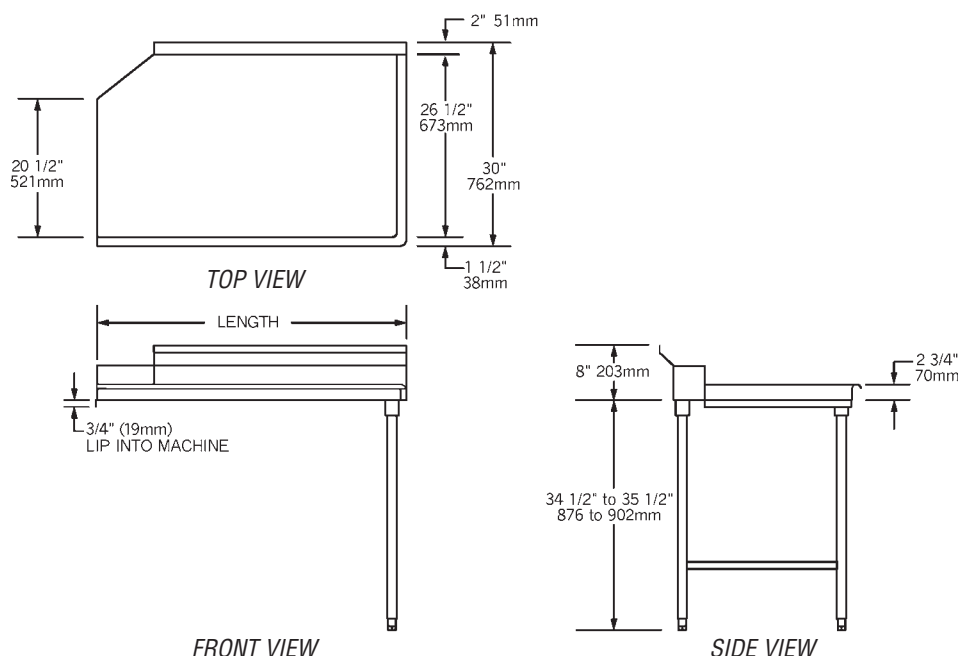
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Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Clean Dishtables—Straight Design



16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	length		weight	
				in.	mm	lbs.	kg
CDTL-24-16/4	CDTL-24-14/3	CDTL-24-16/3	left-hand model	24"	610	36	16.3
CDTR-24-16/4	CDTR-24-16/3	CDTR-24-14/3	right-hand model	24"	610	36	16.3
CDTL-30-16/4	CDTL-30-16/3	CDTL-30-14/3	left-hand model	30"	762	42	19.1
CDTR-30-16/4	CDTR-30-16/3	CDTR-30-14/3	right-hand model	30"	762	42	19.1
CDTL-36-16/4	CDTL-36-16/3	CDTL-36-14/3	left-hand model	36"	914	49	22.2
CDTR-36-16/4	CDTR-36-16/3	CDTR-36-14/3	right-hand model	36"	914	49	22.2
CDTL-48-16/4	CDTL-48-16/3	CDTL-48-14/3	left-hand model	48"	1219	63	29.6
CDTR-48-16/4	CDTR-48-16/3	CDTR-48-14/3	right-hand model	48"	1219	63	29.6
CDTL-60-16/4	CDTL-60-16/3	CDTL-60-14/3	left-hand model	60"	1524	77	34.9
CDTR-60-16/4	CDTR-60-16/3	CDTR-60-14/3	right-hand model	60"	1524	77	34.9
CDTL-72-16/4	CDTL-72-16/3	CDTL-72-14/3	left-hand model	72"	1829	91	41.3
CDTR-72-16/4	CDTR-72-16/3	CDTR-72-14/3	right-hand model	72"	1829	91	41.3
CDTL-84-16/4	CDTL-84-16/3	CDTL-84-14/3	left-hand model	84"	2134	105	47.6
CDTR-84-16/4	CDTR-84-16/3	CDTR-84-14/3	right-hand model	84"	2134	105	47.6
CDTL-96-16/4	CDTL-96-16/3	CDTL-96-14/3	left-hand model	96"	2438	119	54.0
CDTR-96-16/4	CDTR-96-16/3	CDTR-96-14/3	right-hand model	96"	2438	119	54.0
CDTL-108-16/4	CDTL-108-16/3	CDTL-108-14/3	left-hand model	108"	2743	134	60.8
CDTR-108-16/4	CDTR-108-16/3	CDTR-108-14/3	right-hand model	108"	2754	134	60.8
CDTL-120-16/4	CDTL-120-16/3	CDTL-120-14/3	left-hand model	120"	3048	147	66.7
CDTR-120-16/4	CDTR-120-16/3	CDTR-120-14/3	right-hand model	120"	3048	147	66.7

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**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

123019

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"3PB-2D" PRO-BOWL COMPARTMENT SINKS 16GA

3 COMPARTMENT WITH 2 DRAIN BOARD - STAINLESS STEEL BASE



FEATURES:

- STANDARD 16GA TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- 12" & 14" DEEP BOWLS
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL, COVED AT 5/8" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- FULL LENGTH **10" HIGH BOXED BACKSPLASH**, WITH 2" RETURN TO WALL AT 45 DEGREE AND 3/4" TURNED DOWN REAR LIP
- 8" ON-CENTER, 1" FAUCET HOLES IN BACKSPLASH
- 1" FAUCET HOLES IN BACKSPLASH
- SOLID STAINLESS STEEL FRONT PANEL, TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE

CONSTRUCTION:

- TOP: STAINLESS STEEL SINKS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE
- BASE: STAINLESS STEEL BASES, STANDARD K.D.

MATERIAL:

- BOWLS & TOP: 16GA TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- LEGS: 1-5/8" ROUND O.D. STAINLESS STEEL
- BRACING: 1-1/4" ROUND O.D. STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET

16GA - "3PB-2D" PRO-BOWL SERIES SINK

12" DEEP	QTY	14" DEEP	QTY
3PB1618-2D18		3PB16184-2D18	
3PB1618-2D24		3PB16184-2D24	
3PB1620-2D18		3PB16204-2D18	
3PB1620-2D24		3PB16204-2D24	
3PB1620-2D30		3PB16204-2D30	
3PB18-2D18		3PB184-2D18	
3PB18-2D24		3PB184-2D24	
3PB18-2D30		3PB184-2D30	
3PB1824-2D18		3PB18244-2D18	
3PB1824-2D24		3PB18244-2D24	
3PB1824-2D30		3PB18244-2D30	
3PB20-2D18		3PB204-2D18	
3PB20-2D24		3PB204-2D24	
3PB20-2D30		3PB204-2D30	
3PB24-2D24 *		3PB244-2D24 *	
3PB24-2D30 *		3PB244-2D30 *	
3PB3024-2D30 *		3PB30244-2D30 *	
3PB3024-2D36 *		3PB30244-2D36 *	

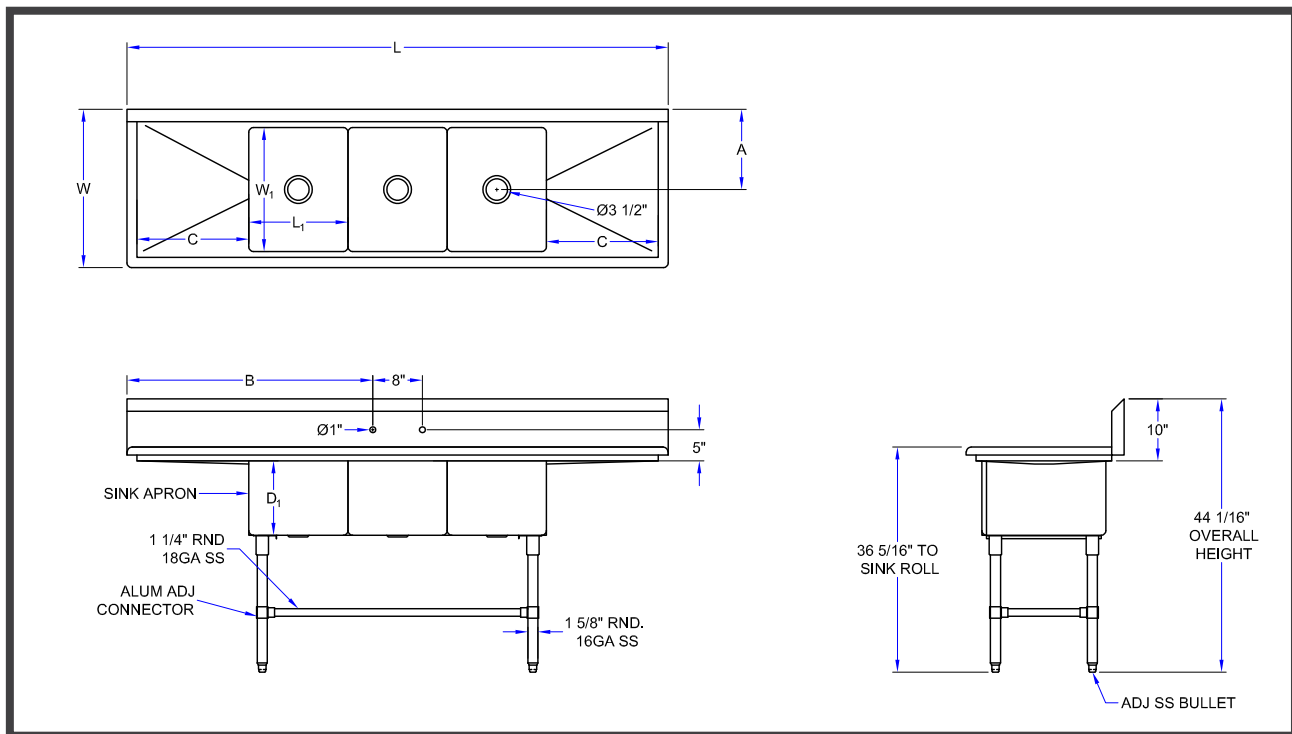
* WITH TWO SETS OF FAUCET HOLES 8" O/C



OPTIONAL ACCESSORIES

DESCRIPTION	QTY
END SPLASHES, R, L, OR BOTH	
FAUCETS	
ADD-A-FAUCETS	
PRE-RINSE UNITS	
LEVEL WASTE	
OVERSHELVES	
POT RACK	

DETAILED SPECIFICATIONS



16GA - "3PB-2D" PRO-BOWL SERIES SINK

12" DEEP	14" DEEP	L	W	L1	W1	A	B	C
3PB1618-2D18	3PB16184-2D18	87-1/4"	23-1/2"	16"	18"	11-15/16"	39-5/8"	18"
3PB1618-2D24	3PB16184-2D24	99-1/4"	23-1/2"	16"	18"	11-15/16"	45-5/8"	24"
3PB1620-2D18	3PB16204-2D18	87-1/4"	25-1/2"	16"	20"	12-15/16"	39-5/8"	18"
3PB1620-2D24	3PB16204-2D24	99-1/4"	25-1/2"	16"	20"	12-15/16"	45-5/8"	24"
3PB1620-2D30	3PB16204-2D30	111-1/4"	25-1/2"	16"	20"	12-15/16"	51-5/8"	30"
3PB18-2D18	3PB184-2D18	93-1/4"	23-1/2"	18"	18"	11-15/16"	42-5/8"	18"
3PB18-2D24	3PB184-2D24	105-1/4"	23-1/2"	18"	18"	11-15/16"	48-5/8"	24"
3PB18-2D30	3PB184-2D30	117-1/4"	23-1/2"	18"	18"	11-15/16"	54-5/8"	30"
3PB1824-2D18	3PB18244-2D18	93-1/4"	29-1/2"	18"	24"	14-15/16"	42-5/8"	18"
3PB1824-2D24	3PB18244-2D24	105-1/4"	29-1/2"	18"	24"	14-15/16"	48-5/8"	24"
3PB1824-2D30	3PB18244-2D30	117-1/4"	29-1/2"	18"	24"	14-15/16"	54-5/8"	30"
3PB20-2D18	3PB204-2D18	99-1/4"	25-1/2"	20"	20"	12-15/16"	45-5/8"	18"
3PB20-2D24	3PB204-2D24	111-1/4"	25-1/2"	20"	20"	12-15/16"	51-5/8"	24"
3PB20-2D30	3PB204-2D30	123-1/4"	25-1/2"	20"	20"	12-15/16"	57-5/8"	30"
3PB24-2D24	3PB244-2D24	123-1/4"	29-1/2"	24"	24"	14-15/16"	45-5/8"	24"
3PB24-2D30	3PB244-2D30	135-1/4"	29-1/2"	24"	24"	14-15/16"	51-5/8"	30"
3PB3024-2D30	3PB30244-2D30	153-1/4"	29-1/2"	30"	24"	14-15/16"	57-5/8"	30"
3PB3024-2D36	3PB30244-2D36	165-1/4"	29-1/2"	30"	24"	14-15/16"	63-5/8"	36"

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



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www.johnboos.com

123019

688

PRECISIONBREW®

WARMER SHUTTLE® BREWERS

Project

Date

Models

PBC-1W**PBC-2W**

Item #

Quantity

**Model PBC-1W**

air-heated Shuttles and graphics sold separately

**Model PBC-2W**

air-heated Shuttles and graphics sold separately

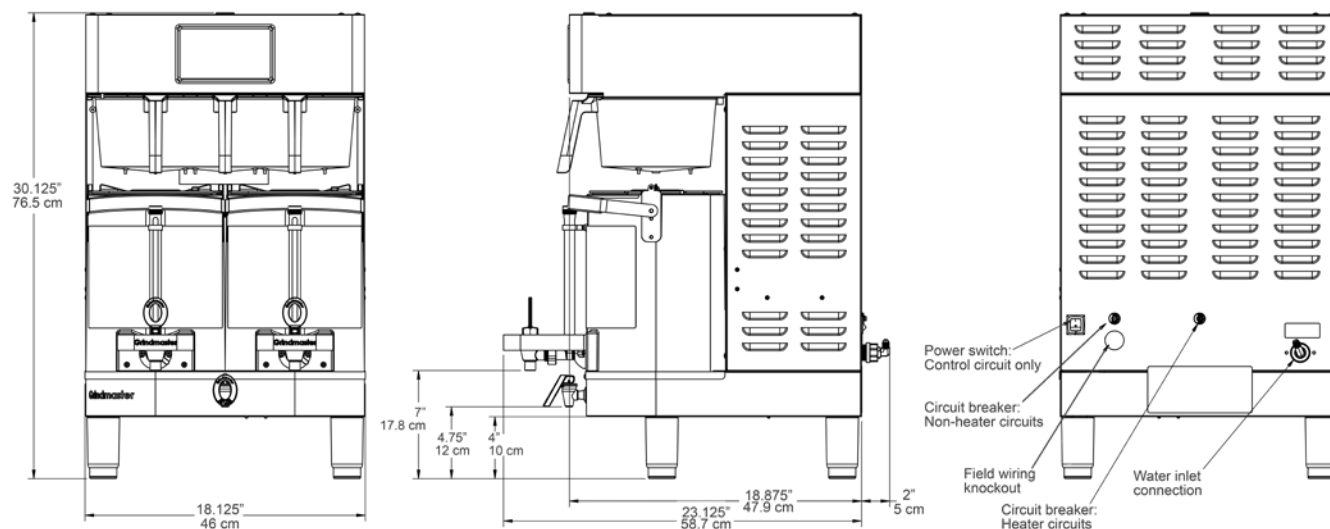
Features

- Single and twin digital models brew into 1.5 gallon (5.7 L) warmer Shuttle(s).
- Brews to the Golden Cup Standard as defined by the Specialty Coffee Association for the highest quality brew possible.
- Digitally controlled with PrecisionBrew Technology.
- Three independent brew volumes let you be prepared for a busy morning rush and eliminate waste during slower sales periods.
- With the twin model, you can have two different coffee brews in side-by-side dispensers and expand your beverage offerings.
- 3.2 gallon (12.1L) heating tank per brew head.
- Advanced touchscreen digital interface simplifies and streamlines brewing and operation.
- Eliminate the need for troubleshooting and unnecessary service calls with the self-diagnostics alerts on the touch display.
- Minimal training with icon-driven programming.
- Shuttle sensors prevent brewing when server is not in place or is not aligned properly, and the brew basket is locked into place and cannot be removed before the completion of a brew cycle.



PRECISIONBREW® WARMER

SHUTTLE® BREWERS



model PBC-2W represented



MODEL	DESCRIPTION	BREW VOLUMES	ELECTRICAL	PRODUCT DIMENSIONS (H X W X D)	SHIPPING DIMENSIONS (H X W X D)	SHIP WEIGHT
PBC-1W (1004-002)	Single digitally controlled warmer shuttle brewer	0.5, 1.0, 1.5 gal (1.9, 3.8, 5.7 L)	240V 7.0 kW 60Hz 1 Ph	30.13" x 9.13" x 18.88" (77 cm x 23 cm x 50 cm)	30.88" x 14.13" x 25.75" (78 cm x 36 cm x 65 cm)	50 lbs. (22.7 kg)
PBC-2W (1004-004)	Twin digitally controlled warmer shuttle brewer	0.5, 1.0, 1.5 gal (1.9, 3.8, 5.7 L)	240V 7.0 kW 60Hz 1 Ph	30.13" x 18.13" x 18.88" (77 cm x 46 cm x 50 cm)	30.88" x 23.13" x 25.75" (78 cm x 59 cm x 65 cm)	80 lbs. (36.3 kg)

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

OPTIONS

Air-heated Shuttle: (2503-006) - 1.5 gal. (5.7 L) Shuttle

Air-heated Shuttle Stand: (1503-004) - 120V / 0.11kW / 60 Hz / 1 Ph.
NEMA 5-15P line cord included.

Graphics for Air-heated Shuttle: (380-00336)

Grindmaster™ 4003 Collins Lane, Louisville, KY 40245 USA

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

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GRINDMASTER®

PRECISIONBREW® WARMER SHUTTLE® BREWERS

Project

Date

Models
PBC-1W
PBC-2W

Item#

Quantity



model PBC-1W
warmer Shuttles and graphics sold separately



model PBC-2W
warmer Shuttles and graphics sold separately

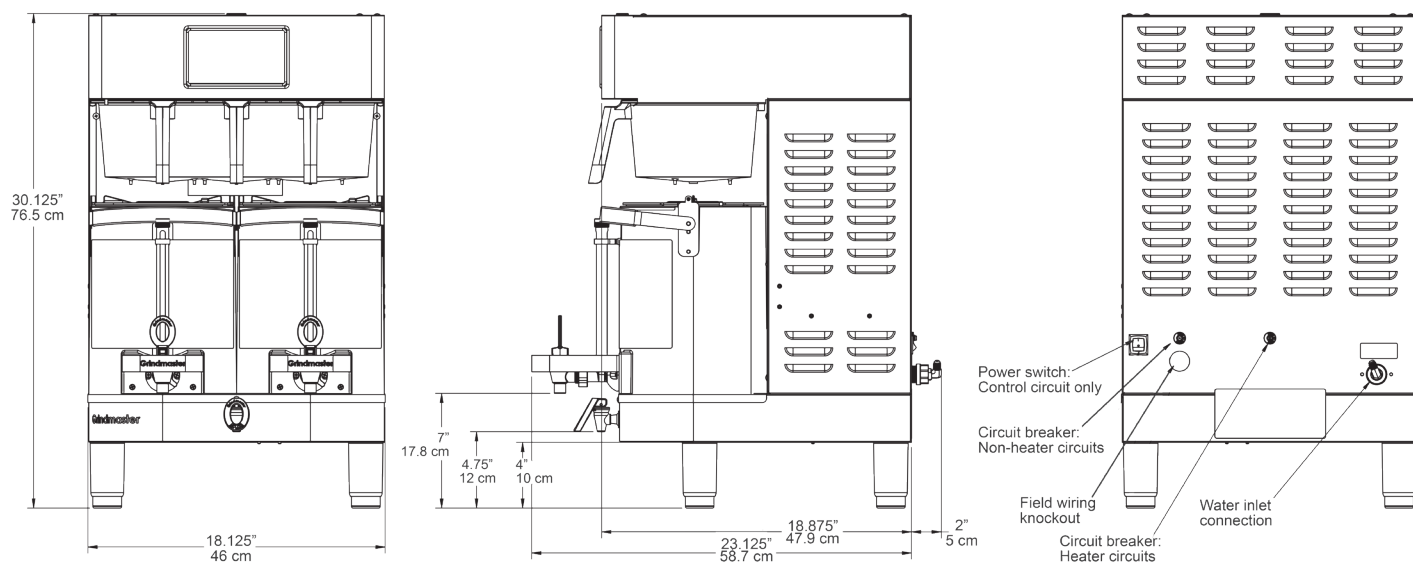
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PRECISIONBREW® WARMER SHUTTLE® BREWERS



model PBC-2W represented



MODELS & SPECIFICATIONS

Model	Description	Brew Volumes	Electrical	Product Dimensions (H x W x D)	Shipping Dimensions (H x W x D)	Ship Weight
PBC-1W (1004-002)	Single digitally controlled warmer shuttle brewer	0.5, 1.0, 1.5 gal (1.9, 3.8, 5.7 L)	240V 7.0 kW 60Hz 1 Ph	30.13" x 9.13" x 18.88" (77 cm x 23 cm x 50 cm)	30.88" x 14.13" x 25.75" (78 cm x 36 cm x 65 cm)	50 lbs. (22.7 kg)
PBC-2W (1004-004)	Twin digitally controlled warmer shuttle brewer	0.5, 1.0, 1.5 gal (1.9, 3.8, 5.7 L)	240V 7.0 kW 60Hz 1 Ph	30.13" x 18.13" x 18.88" (77 cm x 46 cm x 50 cm)	30.88" x 23.13" x 25.75" (78 cm x 59 cm x 65 cm)	80 lbs. (36.3 kg)

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

OPTIONS

Warmer Shuttle (2503-007) - 1.5 gal. (5.7 L) Shuttle


Warmer Shuttle Stand (1503-004) - 120V / 0.11 kW / 60 Hz / 1 Ph. NEMA 5-15P line cord included.

Graphics for Warmer Shuttle (380-00336)

ITB-DBC Dual Dilution

34.0" x 22.6" x 12.2"
(86.4cm x 57.4cm x 31.0cm)



 Servers and airpots sold separately

- Includes Quickbrew (Q) funnel tip for easy conversion
- Includes two button graphic overlay for customizing the user interface
- Color coded decals help the operator properly align the brew basket, dispenser and choose the correct selection
- Includes rotating brew basket, base platform adapter, dedicated dilution nozzles and brew selection switch
- Large tank provides back-to-back brewing capacity and allows 3 or 5gal (11.4 to 18.9L) tea batches
- Specifically designed to accommodate and brew into two BUNN 3.5gal Narrow Tea Dispensers (can also brew directly into standard tea dispensers)
- SplashGard® funnel deflects hot liquids away from the hand

Agency:



Specifications

Product #: 41400.0002

Water Access: Plumbed

Finish: Stainless

Funnel: Translucent Tea Funnel

Additional Features

Out of Sweetener Indicator

Quickbrew Funnel Tip

With Sweetener Option

Quick Brew

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	14	1700	Yes	NEMA 5-15P	336	60°F (15.5°C)	1	2	60

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

CAD Drawings

2D	Revit	KLC
●		

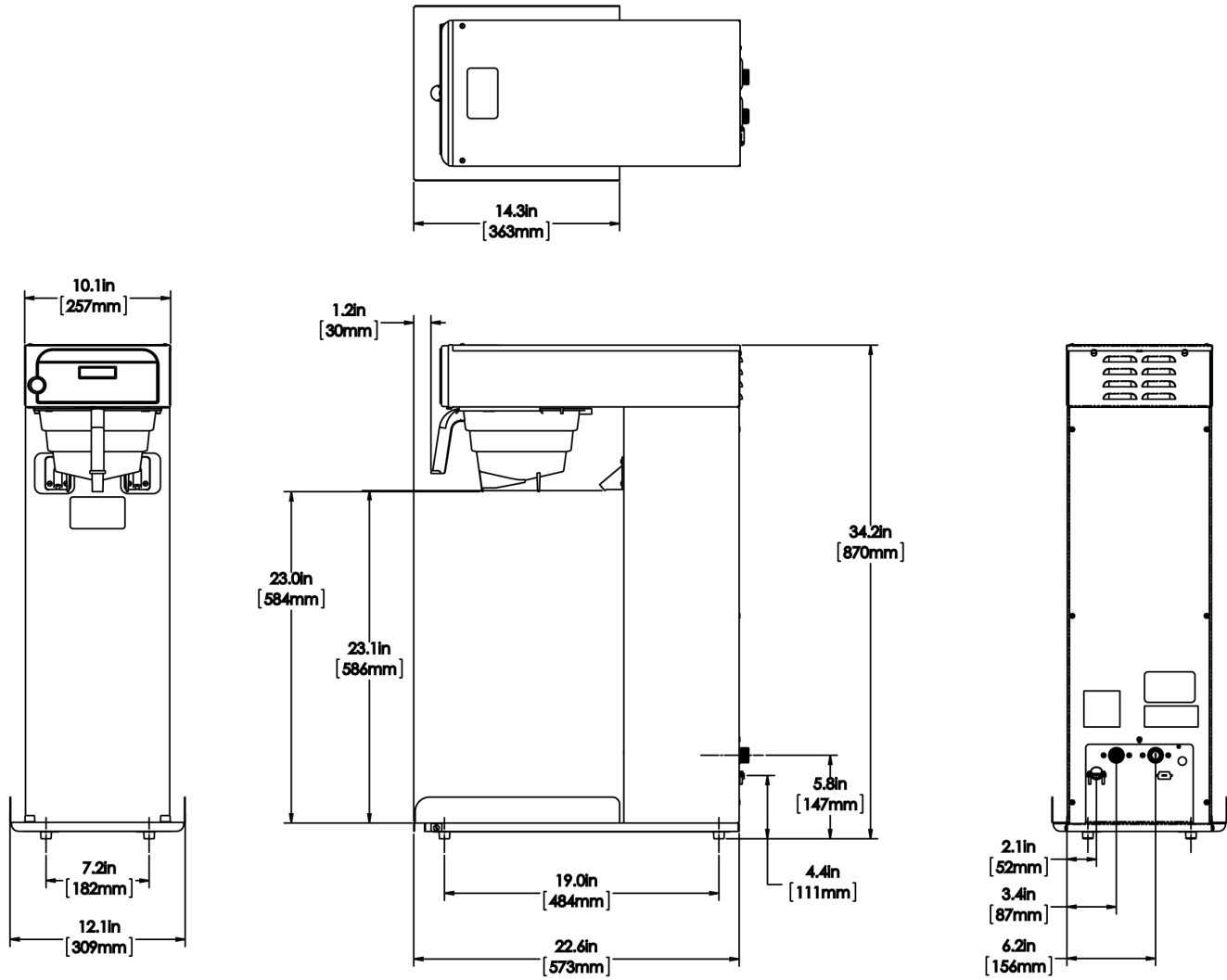


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For most current specifications and other info visit bunn.com.

Created on:

06/15/2017



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	12.2 in.	34.0 in.	22.6 in.	-	-	-	44.610 lbs	-
Metric	31.0 cm	86.4 cm	57.4 cm	-	-	-	20.235 kgs	-



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Created on:
06/15/2017

Related Products & Accessories:ITB-DBC Dual Dilution(41400.0002)



FUNNEL AY,SMOKE-
QUICK BREW(TW

Product #: 03021.0005



FILTERS TEA/SYS2
500PK/1 50/CL

Product #: 20100.0000



DRIP TRAY KIT, ITB W/2
TDO-N-3.5

Product #: 38029.1002



WATER FILTER, EQHP-
TEA

Product #: 39000.0007

NO IMAGE
AVAILABLE

CARTRIDGE, EQHP-
TEACRTG

Product #: 39000.1007



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Created on:
06/15/2017

Serving & Holding Options: ITB-DBC Dual Dilution(41400.0002)



TD4T, SIGHT GAUGE
NUDGER HDL

Product #:03250.0004



TD4T, BREW THRU LID
NUDGER HDL

Product #:03250.0005



TD4T, BREW THRU LID
NO DECAL NUDGER
HDL

Product #:03250.0018



TD4T, W/ LIFT HANDLE

Product #:03250.0042



TD4T, W/ BREW THRU
LID & LIFT HANDLE

Product #:03250.0043



TDS-3, 3 GAL

Product #:33000.0000



TDS-3.5, 3.5 GAL

Product #:33000.0008



TDS-3.5, 3.5 GAL

Product #:33000.0023



TDO-4, RESERVOIR

Product #:34100.0000



TDO-5, RESERVOIR

Product #:34100.0001



TDO-4, RESERVOIR
BREW THRU

Product #:34100.0002



TDO-5, RESERVOIR,
BREW THRU

Product #:34100.0003



TDO-N-3.5, RSVR

Product #:39600.0001



TDO-N-4.0, RSVR BUNN

Product #:39600.0002

NO IMAGE
AVAILABLE

TDO-N-3.5, RSVR PINCH
TB FCT

Product #:39600.0008



TDO-N-3.5, RSVR W/
LIFT HANDLE

Product #:39600.0031



TDO-N-3.5, RSVR W/
PINCH TUBE

Product #:39600.0047



TD3T-N, RSVR BREW
THRU LID BUNN

Product #:43900.0001



TD3T-N, RSVR SOLID
LID BUNN

Product #:43900.0002



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Created on:

06/15/2017

TDO-N-3.5 Dispenser w/Solid Lid

21.6" x 13.5" x 6.2"
(54.9cm x 34.3cm x 15.7cm)



- For use with BUNN TB-3, TB-3Q, ITB and ITCB brewers with 29" trunk height
- Two dispensers placed side-by-side allow for greater capacity, and added flexibility in menu options, within the same footprint as one cylinder or oval dispenser
- 8" cup clearance
- Front - back handles for reduced counterspace usage
- Ships with full-color iced tea decal
- Sump dispense valve assures complete dispensing

Agency:



Specifications

Product #: 39600.0001

Finish: Stainless

Handle: Front/Back Carry Handles

Lid Color: Solid Smoke Lid

Additional Features

Standard Dispense Faucet

Holding Capacity

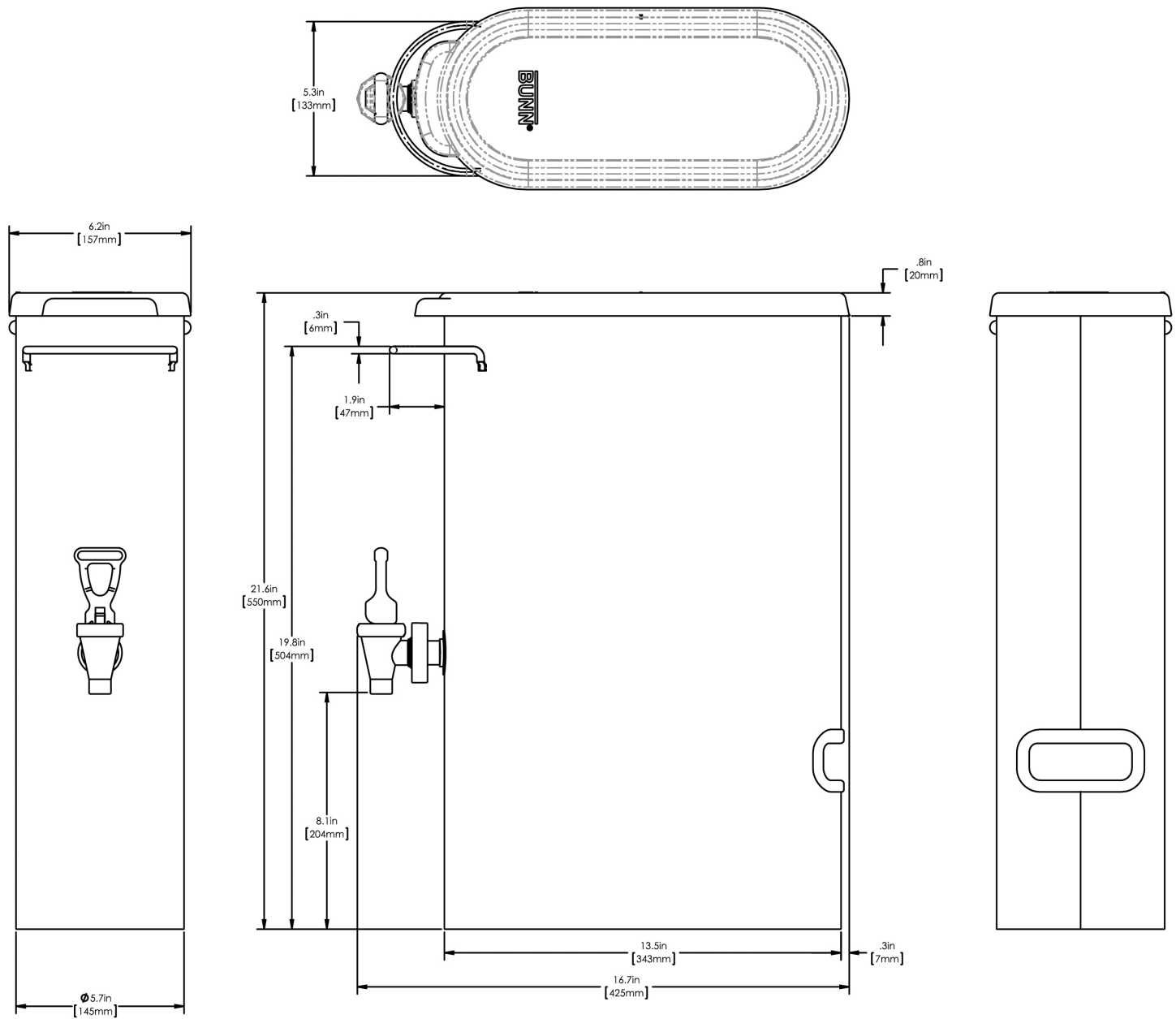
English	Metric
448 oz.	13.2 L



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For most current specifications and other info visit bunn.com.

Created on:
08/29/2017



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	6.2 in.	21.6 in.	13.5 in.	-	-	-	10.150 lbs	1.444 ft ³
Metric	15.7 cm	54.9 cm	34.3 cm	-	-	-	4.604 kgs	0.041 m ³



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Created on:
08/29/2017

Related Products & Accessories:TDO-N-3.5 Dispenser w/Solid Lid(39600.0001)



KIT, DRIP TRAY W/O
MTG TAB, TDO-N

Product #: 39626.1001



KIT, TDO-N 3.5 LID LOCK

Product #: 43692.0000

SLIDE LID ASSY TDO-N

Product #: 50534.1000



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Created on:
08/29/2017



Symphony Plus™ ice and water dispenser

manual fill 110 CM series countertop

Features

110 lb (49.9 kg) ice storage capacity

Manual load dispenser reliably dispenses Follett® Chewblet® ice and most small cube ice up to 1.00" (2.54 cm) square

Durable, attractive dispenser

- stainless steel cabinet with accent trim
- smooth contours for aesthetically appealing appearance
- corrosion-resistant plastic drain pan and dispenser lid

Designed with sanitation in mind

- Agion® silver-based antimicrobial product protection of key ice and water contact components¹
- one-hand lever or SensorSAFE infrared ice dispense reduces the chance of cross-contamination

Easy installation

- comes fully assembled and installs with three easy connections – electric, water and drain

Warranty

- 3 years parts and labor, 5 years compressor parts

SensorSAFE™ infrared dispense (optional)



SensorSAFE not recommended for use with clear containers or for applications in direct sunlight

Model configurations		
Ice storage capacity	Dispense	Item number
110 lb (49.9 kg)	lever	110CM-NI-L
	SensorSAFE	110CM-NI-S

Ice-only available, add -I
Example: 110CM-NI-LI

Accessories

Base stand with or without factory installed water filter (refer to form# 7010)

Chilled water option (item# AFH20CHIL110)

Pressurized water sanitizing kits (refer to form# 6830)

SafeCLEAN Plus™ ice machine cleaner

1 x 8 oz (237 ml) bottle (item# 01147826)

6 x 8 oz (237 ml) bottles (item# 01149954)

Carton of 24 x 8 oz (237 ml) bottles (item# 01149962)

Nu-Calgon® IMS-III sanitizer, 16 oz (0.5 L) bottle (item# 00979674)

Additional filters (refer to form# 9905 and 8320)

Additional Symphony Plus accessories (refer to price list)

Job

Item

801 Church Lane | Easton, PA 18040, USA
1.800.523.9361 | 1.610.252.7301 | follettice.com

FOLLETT®

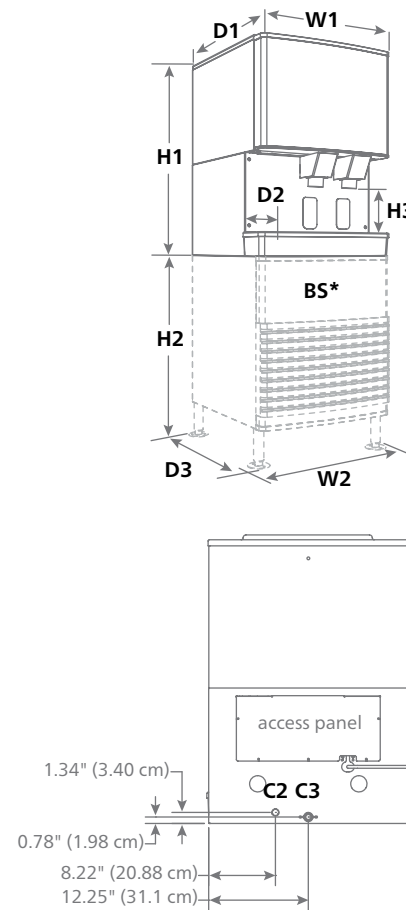
Specification

Ice storage capacity	110 lb (49.9 kg)
W1 Width, dispenser	25.00" (63.5 cm)
W2 Width, base stand accessory	26.25" (66.7 cm)
D1 Depth, entire dispenser	28.25" (71.8 cm)
D2 Depth, drain pan	7.00" (17.78 cm)
D3 Depth, base stand accessory	29.00" (73.7 cm)
H1 Height, dispenser	34.75" (88.3 cm)
H2 Height, base stand accessory	33.00" (83.8 cm)
H3 Dispense height clearance	7.75" (19.68 cm)
Service clearance	18.00" (45.7 cm) top for manual filling and cleaning
C1 115 V/60/1 electrical	4 amps, 0.8 kW 7' (2.1 m) cord, NEMA 5-15 90° hospital-grade plug
C2 Potable water inlet	3/8" FPT internal connection – 1.5" (3.81 cm) knockout provided
C3 Drain	3/4" MPT
Utility connection location	back or bottom
Approximate net weight	103 lb (47 kg)
Approximate ship weight	138 lb (63 kg)
Approximate ship weight, base stand accessory	140 lb (64 kg)

NOTE: For indoor use only

SHORT FORM SPECIFICATION: (Choose one) ___ Ice and water or ___ ice-only dispenser to be Follett® model 110CM manual load unit with integral drain pan. Dispenser to hold up to 110 lb (49.9 kg) of ice depending on ice type used. Storage area insulated with CARB compliant non-HFC foam. 7' (2.1 m) cord and NEMA 5-15 90° hospital-grade plug provided. NSF and ETL listed.

Dimensional drawing



BS* – Base stand sold separately; measurements shown are with base stand legs at lowest position.
See dispenser detail sheet, form# 6675, for counter cut outs.

¹ Disclaimer: Antimicrobial protection is limited to the treated components and does not treat water or ice.

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Calgon is a licensed tradename distributed by Nu-Calgon, in the United States.

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Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.



**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

010719

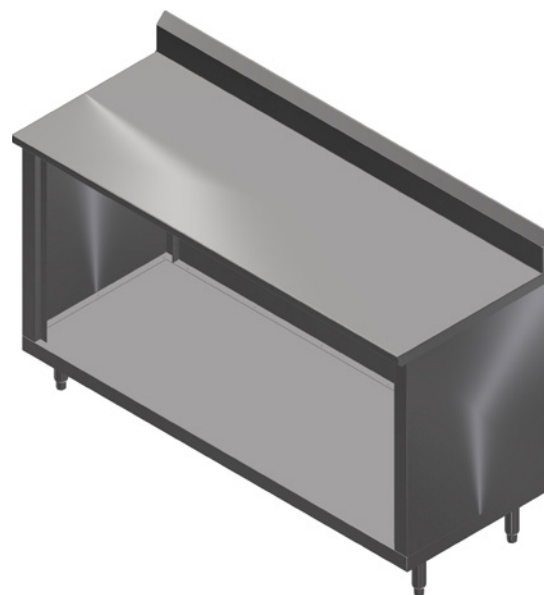
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"4CO4R5" MODULAR BASE WORK TABLES - 14GA TOP

OPEN BASE STYLE - 5" BACKSPLASH

FEATURES:

- ENCLOSED BASE WORK TABLES - **OPEN BASE STYLE**
- **5" BACKSPLASH TOP** WITH 1-1/2" STALLION EDGE ON FRONT AND 90 DEGREE BEND DOWN SIDE EDGE FOR TABLE LINE-UP
- TOP IS SOUND DEADENED REINFORCED WITH 2"X3" CHANNEL RUNNING ENTIRE LENGTH OF TOP
- STAINLESS STEEL LEG WITH ADJUSTABLE FEET
- FIXED OR ADJUSTABLE INTERMEDIATE SHELF AVAILABLE
- 36" WORKING HEIGHT
- SHIPPED STANDARD WELDED SET-UP



CONSTRUCTION:

- TOP: STAINLESS STEEL CABINET TOPS TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE #4 POLISHED, SATIN FINISH
- REMOVABLE STAINLESS STEEL LEGS

MATERIAL:

- TOP: 14GA TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- BODY: 18GA TYPE 430 STAINLESS STEEL
- LEGS: STAINLESS STEEL WITH ADJUSTABLE FEET



STALLION EDGE

INTERMEDIATE SHELF IS AVAILABLE IN FIXED OR ADJUSTABLE

- FIXED MID SHELF ADD: "-1S"
- ADJ MID SHELF ADD: "-1AS"

24" WIDE

MODEL	QTY
4CO4R5-2436	
4CO4R5-2448	
4CO4R5-2460	
4CO4R5-2472	
4CO4R5-2484	
4CO4R5-2496	
4CO4R5-24108	
4CO4R5-24120	
4CO4R5-24132	
4CO4R5-24144	

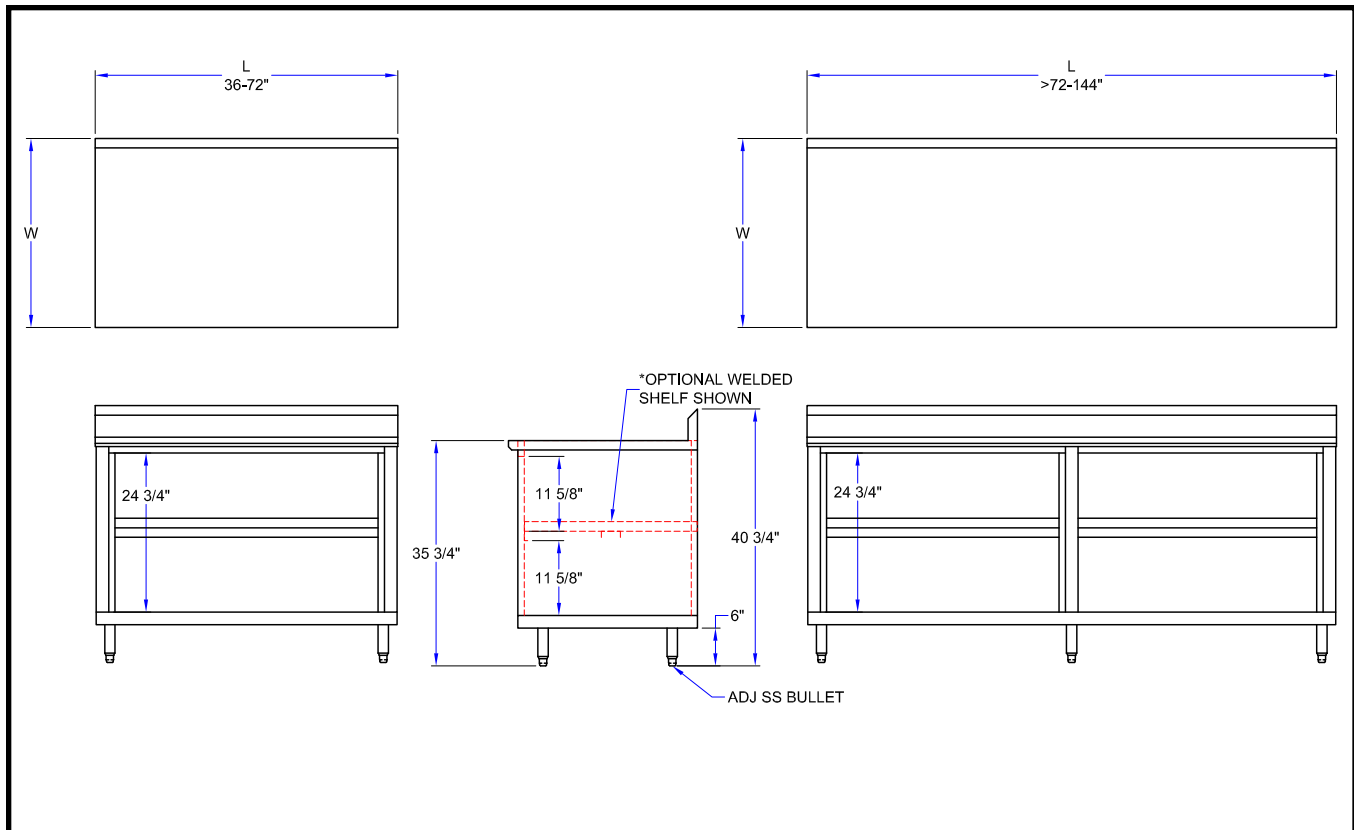
30" WIDE

MODEL	QTY
4CO4R5-3036	
4CO4R5-3048	
4CO4R5-3060	
4CO4R5-3072	
4CO4R5-3084	
4CO4R5-3096	
4CO4R5-30108	
4CO4R5-30120	
4CO4R5-30132	
4CO4R5-30144	

36" WIDE

MODEL	QTY
4CO4R5-3636	
4CO4R5-3648	
4CO4R5-3660	
4CO4R5-3672	
4CO4R5-3684	
4CO4R5-3696	
4CO4R5-36108	
4CO4R5-36120	
4CO4R5-36132	
4CO4R5-36144	

DETAILED SPECIFICATIONS



24" WIDE

LENGTH	MODEL	WT. (LBS)
36"	4CO4R5-2436	210
48"	4CO4R5-2448	250
60"	4CO4R5-2460	290
72"	4CO4R5-2472	335
84"	4CO4R5-2484	375
96"	4CO4R5-2496	425
108"	4CO4R5-24108	465
120"	4CO4R5-24120	500
132"	4CO4R5-24132	535
144"	4CO4R5-24144	570

30" WIDE

LENGTH	MODEL	WT. (LBS)
36"	4CO4R5-3036	235
48"	4CO4R5-3048	270
60"	4CO4R5-3060	310
72"	4CO4R5-3072	350
84"	4CO4R5-3084	390
96"	4CO4R5-3096	435
108"	4CO4R5-30108	475
120"	4CO4R5-30120	525
132"	4CO4R5-30132	568
144"	4CO4R5-30144	610

36" WIDE

LENGTH	MODEL	WT. (LBS)
36"	4CO4R5-3636	260
48"	4CO4R5-3648	300
60"	4CO4R5-3660	340
72"	4CO4R5-3672	385
84"	4CO4R5-3684	425
96"	4CO4R5-3696	470
108"	4CO4R5-36108	510
120"	4CO4R5-36120	550
132"	4CO4R5-36132	593
144"	4CO4R5-36144	635

MODEL # STRUCTURE

R = RISER

4 = 14 GAUGE

CO = S.S. CABINET OPEN FRONT

4 = 430 STAINLESS STEEL WRAP

5 = 5" HIGH X 1-1/2" DEEP
W/TURN DOWN

24 = WIDTH - FRONT TO BACK

36 = LENGTH - LEFT TO RIGHT

4CO4R5-2436

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Boos

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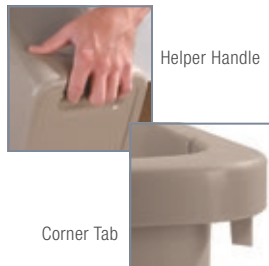
www.johnboos.com

070919

711

TrimLine™

- Designed for narrow spaces
- Self-venting for easier bag removal
- Corner tabs keep bag in place
- Helper handle on bottom makes lifting and dumping easier



342023
369210



TrimLine™ Dolly

- Efficient transport reduces transportation time
- Low profile design allows dolly and container to fit under standard foodservice counters
- For use with 15 or 23 gallon size TrimLine container or similar competitor slim-style trash cans
- 200 lb weight capacity



Prod No	Description	Color	Pack
TrimLine Containers			
342015	15 gal TrimLine Container	23	4 ea
342023	23 gal TrimLine Container	03, 06, 09, 14, 23, 69	4 ea
342024	TrimLine Swing Top Lid, 20.13" x 11.5" x 4.5"	03, 06, 23, 69	4 ea
342025	TrimLine Handled Lid, 20.5" x 11.5" x 3"	03	4 ea
369210	TrimLine Dolly	03	1 ea



Hoshizaki

R1A-FSL

R1A-FS(L)

One Section Full Stainless Door Refrigerator**STEELHEART**

Item #20

R1A-FS(L)
07/16/19
Item # 13512**W x D x H**
27.5" x 33.5" x 79.5"*
*with 4" casters**Dimensions / Capacity****Interior Storage Capacity** (CF) (AHAM)**One Section R1A-FS(L)**23.10 ft³**Overall Width x Depth**

27.5" x 33.5"

Height (including 4" casters)

79.5"

Door Opening Width x Height

21.75" x 59.25"

Depth with Door Open at 90°

59.25"

Adjustable Shelves

3

Shelf Dimensions (W x D)

21.25" x 26"

Crated Shipping Weight

345 lbs

Crated Length x Depth x Height

37.5" x 31.5" x 81"

Electrical / Refrigeration**Voltage****One Section R1A-FS(L)**

115/60/1

HACR Breaker

15.0 Amps

Electrical Connection (NEMA)

5-15P

Voltage Range

104-126

Ambient Temp. Range

45° to 100°F

Control Setpoint Range

31° to 52°F

Amperage

5

Energy Consumption (kWh/day) @ASHRAE

1.25

Heat Rejection (BTU/Hr.) @NSF

317

Approx. Nominal Compres. BTU/HR (HP)

770(1/4HP)

Refrigerant / Charge Amount (oz)

R290 / (4.6 oz)

Options

- | | |
|---|---|
| <input type="checkbox"/> Additional epoxy shelves | <input type="checkbox"/> Foot pedal door opener |
| <input type="checkbox"/> Stainless steel shelves | <input type="checkbox"/> 6" Adjustable legs |
| <input type="checkbox"/> Tray/Pan slides | <input type="checkbox"/> Condensate pan (HS-5462) |

Warranty

- * 3 Year - parts and Labor on entire machine.
5 Year - Parts on Compressor
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

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

Features

- ▶ **Maximum interior storage capacity with smallest external footprint**
- ▶ **Stainless steel interior with stainless steel exterior front, sides and top**
- ▶ **Unique ducted air distribution system**
 - Energy efficient interior LED light
 - Environmentally friendly R290 hydrocarbon refrigerant
 - Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Cabinet and doors are insulated with 2-3/8" of CFC free, foamed in place polyurethane
- Stainless steel exterior and interior door come standard with locks
- Exclusive stepped door design to protect recessed door gasket
- Spring assisted self-closing doors with stay open feature
- Sturdy 8 gauge stainless steel hinge plate with welded hinge pin
- Extruded aluminum flush mount door handle
- Field reversible doors
- Evaporator coils are epoxy electrocoated (E-Coat) to help fight corrosion
- Energy efficient automatic hot gas condensate evaporator
- Top mount refrigeration comes standard with a condenser filter
- Refrigerant flow is controlled with thermostatic expansion valve
- Stainless steel shelf supports
- (3) epoxy coated wire shelves are standard
- Standard with 4" casters (two with brakes)
- Stackable (two units high) to conserve warehouse floor space
- 10 ft. cord and plug

Hoshizaki reserves the right to change specifications without notice.

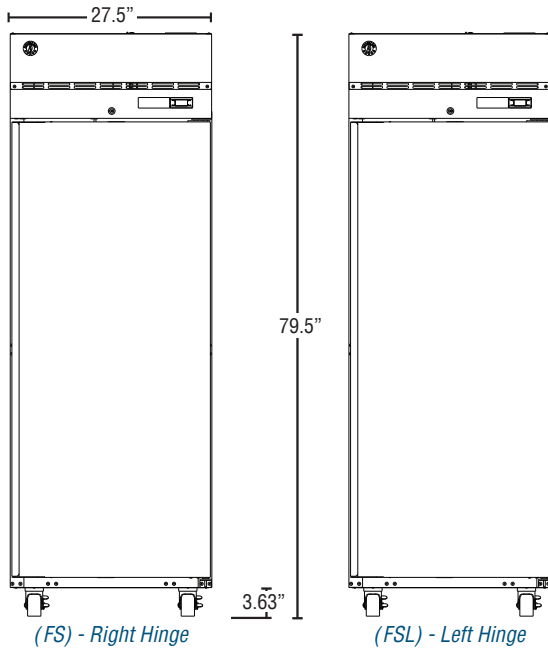
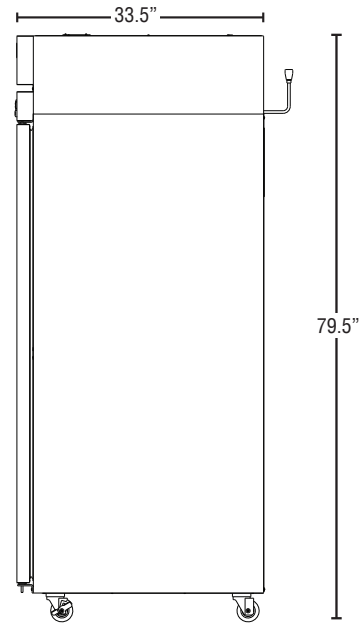
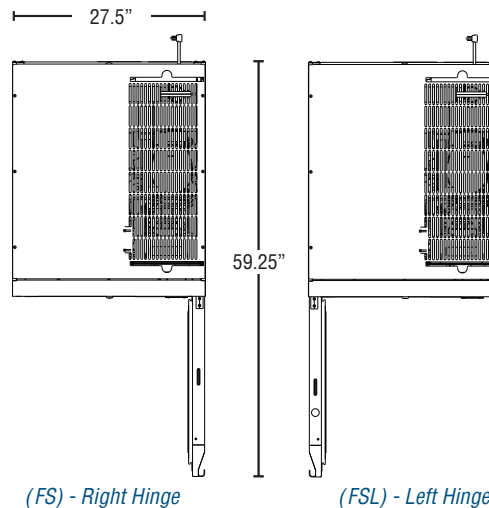


Hoshizaki

R1A-FSL

Item #20

R1A-FS(L)

One Section Full Stainless Door RefrigeratorR1A-FS(L)
07/19/19
Item # 13512**FRONT VIEW****SIDE VIEW****PLAN VIEW****Cabinet Construction**

The exterior cabinet front, sides, and top are constructed of high quality stainless steel. The exterior back, and bottom are constructed of coated steel. The cabinet interior is constructed of stainless steel with a unique ducted air flow system. Three (3) heavy duty epoxy coated shelves per section are standard. Mounted on stainless steel pilasters shelves are adjustable in 1" increments. Cabinet walls and doors are insulated with 2-3/8" of environmentally friendly, CFC free, foamed in place polyurethane. An interior LED light is automatically activated when doors are opened. 4" polyolefin, casters (two with brakes) are standard.

Door Construction

Doors are constructed of a high grade stainless steel exterior and interior and are standard with locks. Hoshizaki's exclusive "stepped" design protects the recessed gasket while product is being removed from the cabinet. Doors are provided with a one piece, full length extruded aluminum flush mount handle and are mounted on eight (8) gauge stainless steel hinge plates with a welded hinge pin. Spring assisted self-closing doors are equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are easily removed for cleaning. Door hinging is field reversible.

Refrigeration System

The high efficiency refrigeration system is self-contained with an epoxy electrocoated (E-Coat) evaporator for extended life. Top mounted refrigeration system is easily accessible for service and includes a condenser filter with easy access from the top of the unit. The refrigeration system components are assembled on a high density expanded polypropylene platform that is removable from the main unit. A unique ducted air flow system achieves uniform air distribution within the cabinet to eliminate hot spots. Condensate removal is accomplished with a top mounted energy efficient non-electric evaporation system. A thermostatic expansion valve (TXV) controls the flow of environmentally friendly R290 refrigerant through the evaporator. Refrigeration system utilizes a time initiated off cycle defrost to eliminate any ice on the evaporator coil. Solid state digital controls monitor the operation and performance of the refrigeration system. The controls also provide visual high and low temperature and high and low voltage alarms. A LED display shows the cabinet temperature and is adjustable to Fahrenheit or Celsius. 115 volt units are equipped with a ten foot cord and plug (20.0 amps or less).



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

071017

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"EPT6R5-SSK" STAINLESS STEEL PREP TABLE W/ SINK

- WITH 16GA STAINLESS STEEL WORK TOP

- WITH STAINLESS BASE & ADJUSTABLE UNDERSHELF



FEATURES:

- 16 GAUGE STAINLESS STEEL TOP W/ 5" RISER & TURNDOWN
- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- 1 1/2" STALLION EDGE ON FRONT WITH SIDE EDGES 90 DEGREE BEND DOWN FOR TABLE LINE-UP
- (1) 16" X 20" X 12" BOWL
- STAINLESS STEEL BASE WITH ADJUSTABLE UNDERSHELF
- ADJUSTABLE BULLET FEET
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE
- NSF CERTIFIED
- ** INCLUDES (1) DECK MOUNTED FACUET 4" O/C W/ 10" SWING SPOUT

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

- TOP: 16 GAUGE STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- SHELF: 18 GAUGE STAINLESS STEEL,
- LEGS: 1 5/8" ROUND O.D. 16 GAUGE TUBULAR STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS BULLET FEET

ADJUSTABLE SHELF



L = LEFT BOWL
R = RIGHT BOWL



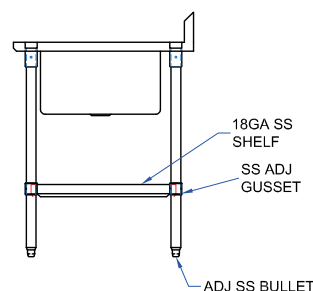
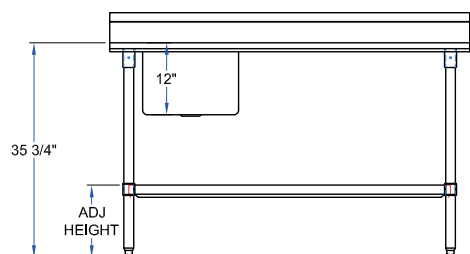
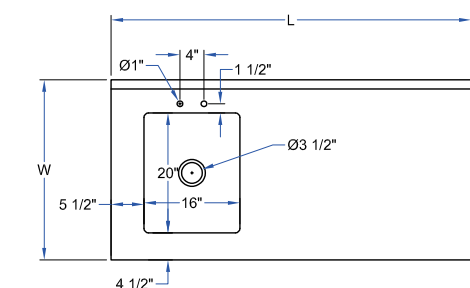
PBF-4DM-10LF

STAINLESS STEEL PREP TABLE W/ SINK

30" WIDE	QTY
EPT6R5-3048SSK-L	
EPT6R5-3048SSK-R	
EPT6R5-3060SSK-L	
EPT6R5-3060SSK-R	
EPT6R5-3072SSK-L	
EPT6R5-3072SSK-R	



DETAILED SPECIFICATIONS



- ALL UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST.
- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.
- ALL DIMENSIONS ARE TYPICAL.
- TOLERANCE +/- .500".

- FINISHED SIZE OF UNDERSHELF.
SHELF LENGTH = LENGTH MINUS 4.875"
SHELF WIDTH = WIDTH MINUS 4.25"

STAINLESS STEEL PREP TABLE W/ SINK

LENGTH	30" WIDE	WT. (LBS)
48"	EPT6R5-3048SSK-L	145
48"	EPT6R5-3048SSK-R	145
60"	EPT6R5-3060SSK-L	171
60"	EPT6R5-3060SSK-R	171
72"	EPT6R5-3072SSK-L	202
72"	EPT6R5-3072SSK-R	202

MODEL # STRUCTURE

30 = WIDTH OF WORK SURFACE
5 = HT. OF RISER W/ TURNDOWN
R = RISER TOP WORK TABLE
6 = 16GA WORK SURFACE
EPT = ECONOMY PREP TABLE

60 = LENGTH OF WORK SURFACE
SS = STAINLESS LEGS & SHELF
K = K.D. W/ ADJUSTABLE SHELF
L = BOWL LOCATION

EPT6R5-3060SSK-L

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



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071017

525



**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

063017

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"BHS1" WALL SHELVES - STAINLESS STEEL



W/ 1.5" REAR RISER

FEATURES:

- TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- FINISHED W/ A SAFETY STALLION FRONT EDGE
- 1-1/2" TURNED UP BACKSPLASH
- 12" OR 16" DEPTH
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE (MOST SHIP UPS)
- ALL MODELS ARE NSF CERTIFIED

MATERIAL:

- SHELF: TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- BRACKETS: TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH



*** (ASTERISK) DENOTES
3 SUPPORT BRACKETS**

CONSTRUCTION:

- STAINLESS STEEL SHELVES ARE MIG WELDED
- EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

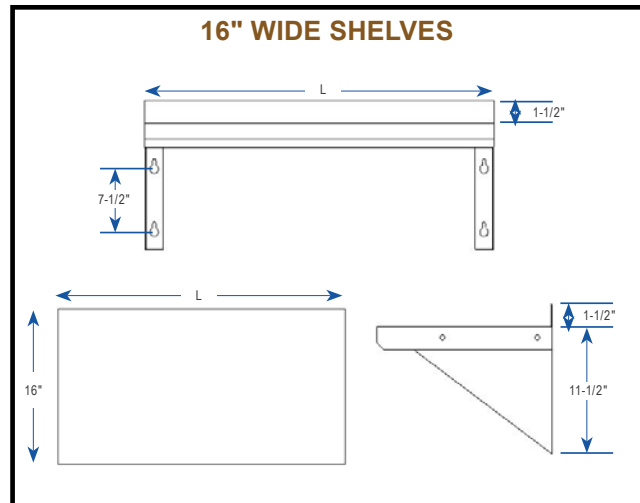
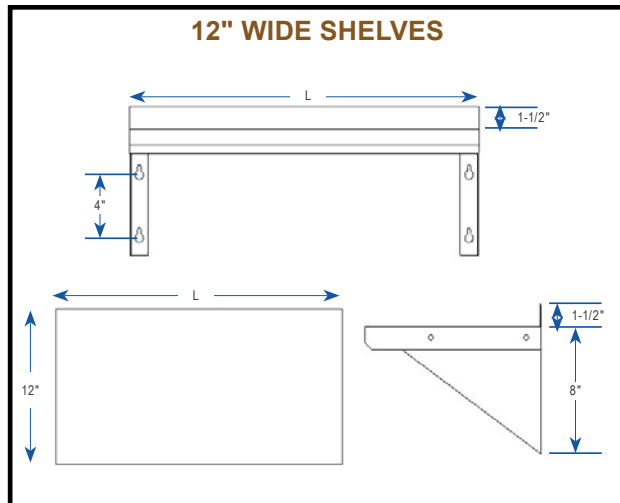
12" WIDE STAINLESS STEEL WALL SHELVES

18 GAUGE	QTY	16 GAUGE	QTY	14 GAUGE	QTY
BHS1224		BHS1224-16/304		BHS1224-14/304	
BHS1236		BHS1236-16/304		BHS1236-14/304	
BHS1248		BHS1248-16/304		BHS1248-14/304	
BHS1260		BHS1260-16/304		BHS1260-14/304	
BHS1272 *		BHS1272-16/304		BHS1272-14/304	
BHS1284 *		BHS1284-16/304 *		BHS1284-14/304 *	
BHS1296 *		BHS1296-16/304 *		BHS1296-14/304 *	
BHS12108 *		BHS12108-16/304 *		BHS12108-14/304 *	
BHS12120 *		BHS12120-16/304 *		BHS12120-14/304 *	
BHS12132 *		BHS12132-16/304 *		BHS12132-14/304 *	
BHS12144 *		BHS12144-16/304 *		BHS12144-14/304 *	

16" WIDE STAINLESS STEEL WALL SHELVES

18 GAUGE	QTY	16 GAUGE	QTY	14 GAUGE	QTY
BHS1624		BHS1624-16/304		BHS1624-14/304	
BHS1636		BHS1636-16/304		BHS1636-14/304	
BHS1648		BHS1648-16/304		BHS1648-14/304	
BHS1660		BHS1660-16/304		BHS1660-14/304	
BHS1672 *		BHS1672-16/304		BHS1672-14/304	
BHS1684 *		BHS1684-16/304 *		BHS1684-14/304 *	
BHS1696 *		BHS1696-16/304 *		BHS1696-14/304 *	
BHS16108 *		BHS16108-16/304 *		BHS16108-14/304 *	
BHS16120 *		BHS16120-16/304 *		BHS16120-14/304 *	
BHS16132 *		BHS16132-16/304 *		BHS16132-14/304 *	
BHS16144 *		BHS16144-16/304 *		BHS16144-14/304 *	

DETAILED SPECIFICATIONS



12" WIDE STAINLESS STEEL WALL SHELVES

LENGTH	18 GAUGE	WT. (LBS)	16 GAUGE	WT. (LBS)	14 GAUGE	WT. (LBS)
24"	BHS1224	9	BHS1224-16/304	12	BHS1224-14/304	16
36"	BHS1236	12	BHS1236-16/304	15	BHS1236-14/304	20
48"	BHS1248	16	BHS1248-16/304	18	BHS1248-14/304	24
60"	BHS1260	21	BHS1260-16/304	21	BHS1260-14/304	27
72"	BHS1272 *	25	BHS1272-16/304	24	BHS1272-14/304	30
84"	BHS1284 *	29	BHS1284-16/304 *	30	BHS1284-14/304 *	35
96"	BHS1296 *	33	BHS1296-16/304 *	34	BHS1296-14/304 *	40
108"	BHS12108 *	36	BHS12108-16/304 *	38	BHS12108-14/304 *	45
120"	BHS12120 *	39	BHS12120-16/304 *	43	BHS12120-14/304 *	49
132"	BHS12132 *	43	BHS12132-16/304 *	48	BHS12132-14/304 *	53
144"	BHS12144 *	46	BHS12144-16/304 *	52	BHS12144-14/304 *	57

16" WIDE STAINLESS STEEL WALL SHELVES

LENGTH	18 GAUGE	WT. (LBS)	16 GAUGE	WT. (LBS)	14 GAUGE	WT. (LBS)
24"	BHS1624	10	BHS1624-16/304	14	BHS1624-14/304	17
36"	BHS1636	14	BHS1636-16/304	17	BHS1636-14/304	23
48"	BHS1648	18	BHS1648-16/304	21	BHS1648-14/304	28
60"	BHS1660	24	BHS1660-16/304	26	BHS1660-14/304	33
72"	BHS1672*	30	BHS1672-16/304	30	BHS1672-14/304	38
84"	BHS1684*	34	BHS1684-16/304*	36	BHS1684-14/304*	45
96"	BHS1696*	38	BHS1696-16/304*	40	BHS1696-14/304*	50
108"	BHS16108*	43	BHS16108-16/304*	44	BHS16108-14/304*	55
120"	BHS16120*	48	BHS16120-16/304*	48	BHS16120-14/304*	60
132"	BHS16132*	53	BHS16132-16/304*	52	BHS16132-14/304*	65
144"	BHS16144*	58	BHS16144-16/304*	56	BHS16144-14/304*	70

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



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ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

010318

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"PB-SRW" SOLID SORTING SHELVES - WALL MOUNTED



FEATURES:

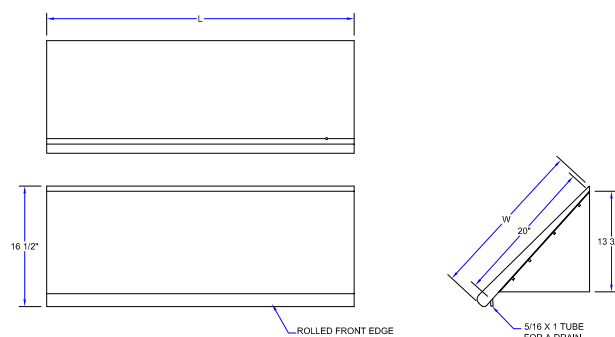
- SOLID SORTING WALL SHELF

CONSTRUCTION:

- TIG-WELDED WITH EXPOSED SURFACES BLENDED TO MATCH

MATERIAL:

- BRACKETS: 18 GAUGE TYPE 300 STAINLESS STEEL
- SHELF: 18 GAUGE TYPE 300 STAINLESS STEEL



SOLID SORTING SHELVES - WALL MOUNTED

MODEL #	QTY	L	W	H	WT. (LBS)
PB-SRW-21		21"	22"	16.5"	5
PB-SRW-42		42"	22"	16.5"	10
PB-SRW-63		63"	22"	16.5"	28



"BHS-TS" TUBULAR SORTING SHELVES - WALL MOUNTED

FEATURES:

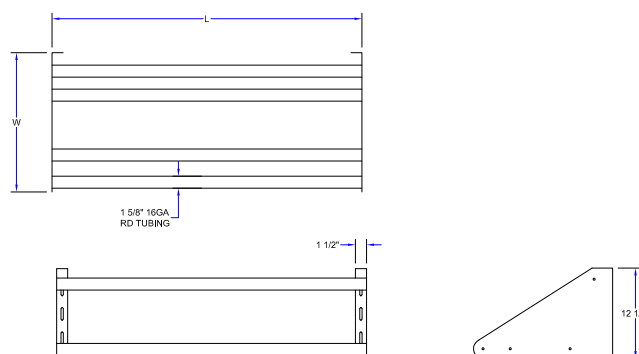
- DUAL PURPOSE OPEN DESIGN, WALL MOUNTED SORTING SHELF

CONSTRUCTION:

- UNIT IS SHIPPED WITH ASSEMBLY HARDWARE, NO WELDING

MATERIAL:

- BRACKETS: 16GA TYPE 300 STAINLESS STEEL
- TUBING: 1-5/8" DIAMETER 16GA TYPE 300 STAINLESS STEEL



TUBULAR SORTING SHELVES - WALL MOUNTED

MODEL #	QTY	L	W	H	WT. (LBS)
BHS1822-TS		22"	18"	12-1/4"	20
BHS1842-TS		42"	18"	12-1/4"	23
BHS1863-TS		63"	18"	12-1/4"	35
BHS1882-TS		82"	18"	12-1/4"	38



SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



PRODIGY
PLUS

C0630 - 600lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine

The world's smartest cuber.

As the world's only self-monitoring cuber, the new Scotsman Prodigy Plus® cube ice machines make it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice — every time.

The Prodigy Plus® difference.

- AutoAlert™ indicator lights for better visibility
- Operational footprint among the industry's smallest
- Industry-exclusive QR code instantly connects users to service information and warranty history
- One-touch cleaning reduces labor costs and saves time
- Front-located air filter for more efficient operation
- Self-aligning front panel for easy access to key components
- Patented WaterSense purge control automatically reduces scale buildup
- Patented Harvest Assist efficiently moves cube ice to the bin
- Smart-Board™ advanced feature module available for additional diagnostic capabilities
- Optional Vari-Smart™ ice level control allows operators to customize ice levels
- Antimicrobial protection guards internal surfaces between cleanings
- A full range of water- and energy-saving features



B530P



B530S



24 Hour Volume Production

Air Cooled		Remote		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C
640/291 lb/kg		474/215 lb/kg	614/279 lb/kg	540/245 lb/kg	633/288 lb/kg



Modular Bin Options

Model Number*	Dimensions W" x D" x H"	Bin Application Capacity lb/kg	Finish	Ship Weight lb/kg
B530P	30 x 34 x 44**	536/244	Poly	110/50
B530S	30 x 34 x 44**	536/244	Metallic	150/68
B842S	42 x 34 x 44**	778/353	Metallic	190/86

* Contact Scotsman for bin top requirements. ** Add 6" Height for bin legs.



B842S



Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube
7/8" x 7/8" x 3/8"
(2.22 x 2.22 x .95 cm)



Medium Cube
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Certification



Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

Scotsman®

Davis New Community Center Kitchen

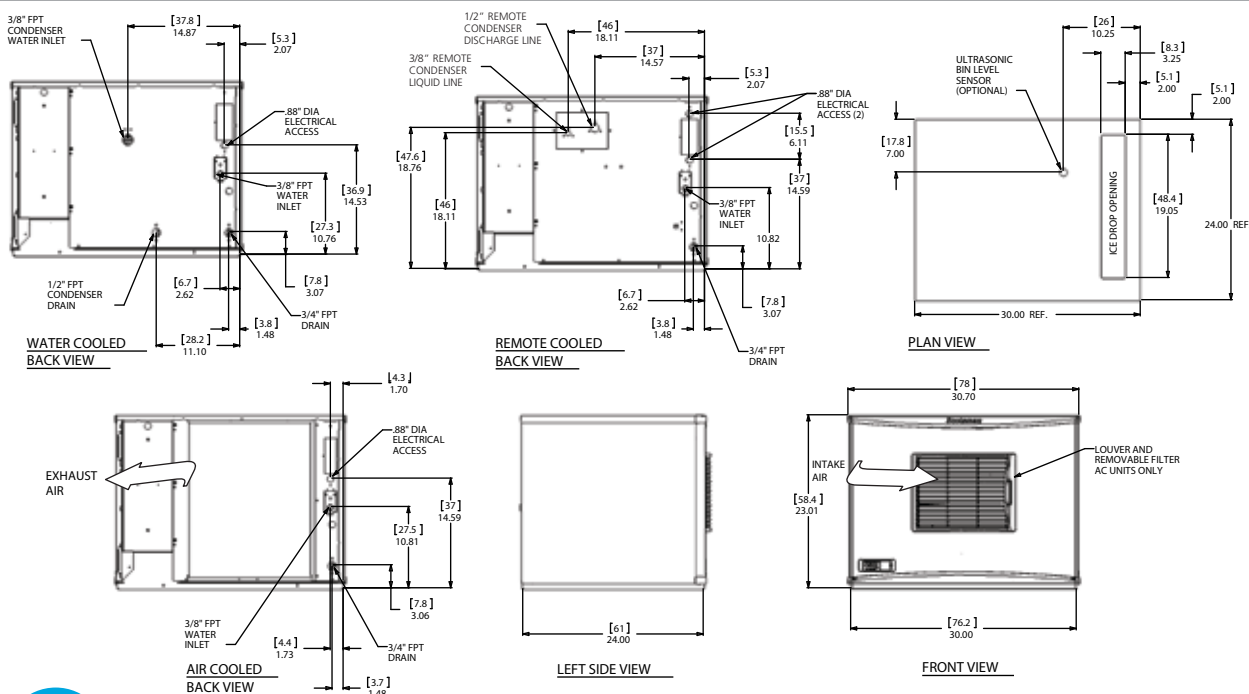
• 101 Corporate Woods Parkway, Vernon Hills, IL 60061 •
• 1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relations@scotsman-ice.com •

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C0630 - 600lb Cube Ice Machine

C0630 - 600lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine



Specifications

							Water Usage		
Model Number	Condenser Unit	Basic Electrical	Max. Fuse Size	Circuit	Min. Circuit	Energy Consumption	Gallons/100 lb (liters/45.4 kg)		Energy Star®
Cube Size: medium or small							Potable	Condenser	
		Volts/Hz/Phase	or HACR Circuit Breaker (amps)	Wires	Ampacity	kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	90°F(32°C)/70°F(21°C)	90°F(32°C)/70°F(21°C)	
med.	C0630MA-32	Air	208-230/60/1	15	2	11.0	5.63	18.0/68.2	-
	C0630MR-32	Remote	208-230/60/1	15	2	10.8	5.35	18.0/68.2	-
	C0630MW-32	Water	208-230/60/1	15	2	9.8	4.10	18.0/68.2	160.0/606.7
sm.	C0630SA-32	Air	208-230/60/1	15	2	11.0	5.63	18.0/68.2	-
	C0630SR-32	Remote	208-230/60/1	15	2	10.8	5.35	18.0/68.2	-
	C0630SW-32	Water	208-230/60/1	15	2	9.8	4.10	18.0/68.2	160.0/606.7



All Models

Dimensions (W x D x H):

Unit: 30" x 24" x 23"
(76.2 x 61.0 x 58.4 cm)

Shipping Carton: 33.5" x 27.5" x 28"
(85.1 x 69.9 x 71.1 cm)

Shipping Weight: 190 lb / 86 kg

BTUs per hour: 12,700

Refrigerant: R-404A



Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
ERC311-32	Remote condenser for C0630xR, 208-230/60/1 - Consult remote condenser spec sheet for details
BRTE10	10ft (3.0 m) line set, brazing required
BRTE25	25ft (7.6 m) line set, brazing required
BRTE40	40ft (12.2 m) line set, brazing required
BRTE75	75ft (22.9 m) line set, brazing required
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
KPPSA323	Prodigy Plus® Side Air Flow Kit for C0330, C0530 and C0630

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

Scotsman®

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Modular Storage Bins



B530S shown with optional KLP8S legs.

Features

- New sleek, contemporary styling. A perfect match to Prodigy Plus cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.
- Easily removable baffle, no tools required for cleaning.
- Lightweight.
- Unique recessed drain fitting for maximum installation flexibility.
- Corrosion resistant.
- Spring loaded door with hidden hinges for easy opening and closing (except for B230P).
- Available in metallic finish or durable rotocast plastic.
- Ice scoop included.



Certification



Storage Capacity

B322S	B330P	B530P/S	B842S	B948S
Application Capacity	Application Capacity	Application Capacity	Application Capacity	Application Capacity
370/168 lb/kg	344/156 lb/kg	536/244 lb/kg	778/353 lb/kg	893/406 lb/kg

Application capacity is based on 90% of total volume in cubic feet x 34 lb/ft³



Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.



Bin Interior

The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.



Warranty

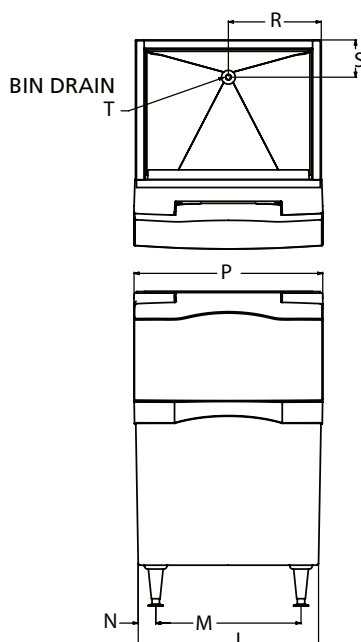
- 3 years parts and labor on all components.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

Scotsman®

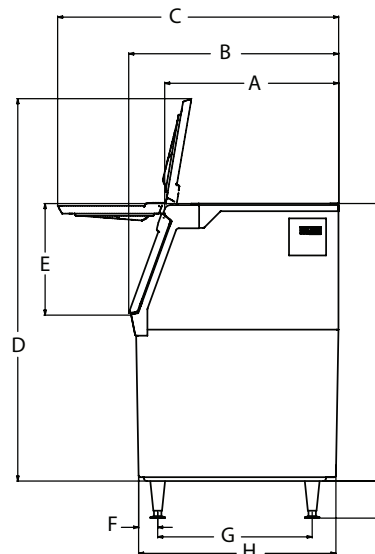
- 101 Corporate Woods Parkway, Vernon Hills, IL 60061 •
- 1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relations@scotsman-ice.com •

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Modular Storage Bins



Installation Note: Allow 6" space at back for utility connections.

**Dimensions**

Model #	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T
B322S	28.23	34	45.5	61.24	18	3.88	25	32.75	44	6	22	15.5	3.25	22.5	11	6	.75 NPT
B330P	28.15	34	45.5	47.24	18	3.33	25	32.42	31	6	30	23.5	3.08	30.5	15	6	.75 NPT
B530P/S	28.15	34	45.5	61.24	18	3.09	25	31.93	44	6	30	23.5	2.83	30.5	15	6	.75 NPT
B842S	28.07	34	45.5	61.87	18	3.88	25	32.75	44	6	42	35.5	3.25	42.5	21	6	.75 NPT
B948S	28.05	34	45.5	61.24	18	3.88	25	32.75	44	6	48	41.5	3.25	48.5	24	6	.75 NPT

**Overall Dimensions**

Model #	Carton (W x D x H)*
B322S	22" x 34" x 44"
B330P	30" x 34" x 31"
B530P	30" x 34" x 44"
B530S	30" x 34" x 44"
B842S	42" x 34" x 44"
B948S	48" x 34" x 44"

* Add 6" Height for bin legs.

**Accessories***

Model Number	Description
KBC1	Kit, bit casters for B530S, B842S, B948S and SB380.** Not for use with B322S or SB480 when using extensions.
KBC1P	Kit, bin casters for B330P and B530P.**
KLP7	Kit, legs, 6", flanged feet, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
KLP8S	Kit, legs, 6", stainless steel, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
BGS10	Bagger, hooks on any bin.
KBAG	Kit, bags, 1000, for BGS10.
KSEALER	Kit, tape sealer, for BGS10.
KTAPE	Kit, tape, 180 ft. roll, for BGS10.
KHOLDER	Kit, scoop holder, stainless steel.

**3.5" Diameter, 2 locking, raises bin 4.5".

**Shipping Information**

Model #	Carton (W x D x H)	Weight (lb/kg)
B322S	26" x 36" x 49"	140/64
B330P	33" x 36" x 35"	90/41
B530P	33" x 37" x 49"	110/50
B530S	33" x 37" x 49"	150/68
B842S	45" x 36" x 49"	190/86
B948S	51" x 36" x 49"	209/95

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

an Ali Group Company



The Spirit of Excellence

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Davis New Community Center Kitchen

SIS-SS-BIN-NG 09-20

Page: 61

3M™ Water Filtration Products

SPEC# _____

application: **ICE**

QUANTITY _____

models:

ICE120-S/ICE125-S

3M Purification Inc. Water Filtration Products Models ICE120-S and ICE125-S single cartridge water filtration systems help provide consistent high quality water for commercial ice by reducing the effects of sediment and chlorine taste and odor at flow rates up to 1.5 gpm (5.7 lpm). Built-in scale inhibition reduces the ability of calcium and magnesium to precipitate on the evaporator plates as hard scale.

- **ICE120-S** combines cyst, sediment and chlorine taste and odor reduction, while reducing the effects of chlorine corrosion and scale for up to 9,000 gallons (34,069 liters).
- **ICE125-S** combines chlorine taste and odor reduction with sediment and scale reduction from higher turbidity water, while reducing the effects of chlorine corrosion and scale for up to 10,000 gallons (37,854 liters).

PRODUCT BENEFITS

- Effectively reduces sediment and chlorine taste and odor for better equipment protection and clearer, great tasting ice.
- Tested and verified by manufacturer's laboratory to Standard 53 for cyst reduction (HF20-S replacement cartridge).
- NSF Standard 42 and/or FDA CFR-21 compliant materials.
- Built-in scale inhibitor reduces lime scale build-up on evaporator plates as tested by 3M Purification.
- Valve-in-head design simultaneously shuts off and vents water, allowing for simple and virtually trouble-free cartridge change-outs without the need to shut off the upstream feed water.
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with a 1/4 turn.
- 3/8" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

PRODUCT SPECIFICATIONS

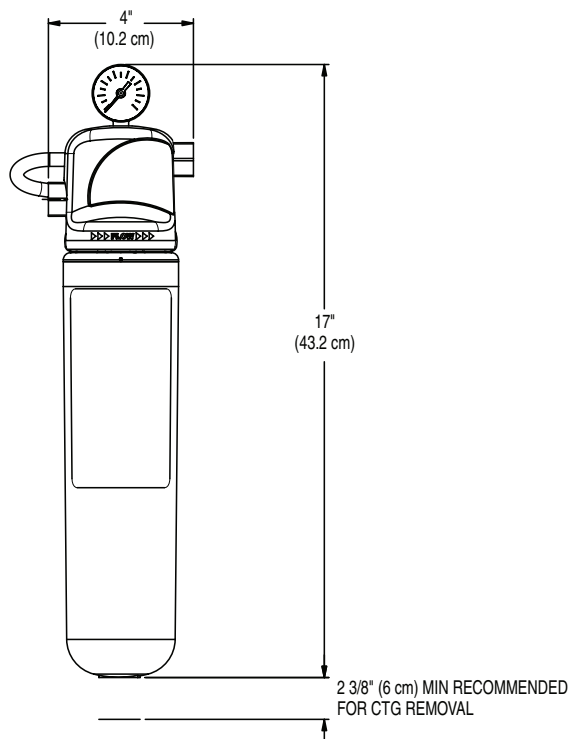
Model Number	Part Number	Reduction Claims	Nominal Micron Rating	Capacity	Service Flow Rate	Application	Replacement Cartridge	Sizing
ICE120-S	56160-03	Cyst, Sediment, Chlorine Taste and Odor, Scale ¹	0.5	9,000 gallons (34,069 liters)	1.5 gpm (5.7 lpm)	Most Standard Water	HF20-S: 56151-03	Low Flow Cubers to 750 lbs. (340 kg) High Flow Cubers to 200 lbs. (91 kg) Flakers to 1,200 lbs. (544 kg)
ICE125-S	56160-04	Sediment, Chlorine Taste and Odor, Scale ¹	1.0	10,000 gallons (37,854 liters)	1.5 gpm (5.7 lpm)	Higher Turbidity Water	HF25-S: 56152-03	Low Flow Cubers to 750 lbs. (340 kg) High Flow Cubers to 200 lbs. (91 kg) Flakers to 1,200 lbs. (544 kg)

¹Tested and verified by manufacturer's laboratory



ICE120-S/ICE125-S

SPEC# _____
 QUANTITY _____
 MODEL NUMBER _____
 PART NUMBER _____



⚠ WARNING: To reduce the risk associated with the ingestion of contaminants:

- 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 on disinfected water that may contain filterable cysts. EPA Establishment #070595-CT-001

3M Purification Inc. recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. 3M Purification shall not be liable for system failures due to improper maintenance.

LIMITED WARRANTY

3M Purification Inc. warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by 3M Purification Inc. or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. 3M PURIFICATION INC. MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, 3M Purification Inc. will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and 3M Purification Inc.'s exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.

Limitation of Liability: 3M Purification Inc. will not be liable for any loss or damage arising from this 3M Purification Inc. product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

3M Purification Inc. Water Filtration Products

PHYSICAL SPECIFICATIONS

- System includes a head assembly with integral mounting bracket, pressure gauge and a single cartridge filter.
- Inlet and outlet plumbing connections are 3/8" FNPT.
- System incorporates an internal automatic 1/4 turn shut-off valve.
- Filter cartridges are o-ring seal type.
- System maximum operating pressure of 125 psi (862 kPa) and operating temperature of 100°F (37.8°C).
- Recommended service flow rate is up to 1.5 gpm (5.7 lpm).
- Filter cartridges incorporate carbon block filtration medium and scale inhibitor.
- System materials are NSF Standard 42 and/or FDA CFR-21 compliant.
- Cartridges are sanitary in design, requiring no contact with the filter media during cartridge change-out.
- Filter cartridges require no pre-activation.
- NSF Performance Data Sheet (PDS) is included.
- Shipping weight: 19 lbs. (8.6 kg) per case.
- Case quantity: 6.

IMPORTANT: INSTALLATION TIPS

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **CAUTION: To reduce the risk associated with property damage due to water leakage:**

- **Read and follow** Use Instructions before installation and use of this system.
- Installation and use **MUST** comply with all state and local plumbing codes.
- **Protect from freezing**, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- **Do not install on hot water supply lines.** The maximum operating water temperature of this filter system is 100°F (37.8°C).
- **Do not install** if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- **Do not install** where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge **MUST** be replaced every 12 months, at the rated capacity or if a noticeable reduction in flow rate occurs.



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 Worldwide: 203.237.5541
 Fax: 203.630.4530
 www.3Mpurification.com



Visit www.nsf.org for the claims associated with products that are NSF listed.

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SR48A-8/-12

Sandwich Top 48" Prep Refrigerators

STEELHEART



SR48A-0/-12
01/28/20
Item # 13469

W x D x H

48" x 30" x 44.25"*
*with 6" casters

SR48A-8



SR48A-12



Dimensions / Capacity

Interior Storage Capacity (CF)	13.66 ft ³
Interior Storage Capacity (CF) (AHAM)	11.95 ft ³
Overall Width x Depth (including 1" bumper)	48" x 31"
Height (including 6" casters)	44.25"
Depth with Cutting Board Installed	30.7"
Depth with Door Open at 90° (including 1" bumper)	52.5"
Door Opening Width x Height	19.5" x 23"
Adjustable Shelves	2
Shelf Dimensions (W x D)	21.25" x 16"
Pan Capacity (# of 1/6 size x 4" deep)	8 / 12
Crated Shipping Weight	300 lbs.
Crated Length x Width x Height	52.5" x 32" x 45.75"

Electrical / Refrigeration

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P ⚡
Voltage Range	104-126
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	32° to 52°F
Amperage	2.5
Energy Consumption (kWh/day) @NSF	3.2
Heat Rejection (BTU/Hr.) @NSF	452.3
Approx. Nominal Compres. BTU/HR (HP)	1354 (1/5HP)
Refrigerant / Charge Amount (oz)	R290 (2.9oz)

Options

- ☐ Stainless steel back
☐ Stainless steel lift of covers
☐ Additional epoxy shelves
☐ Composite cutting board (HS-5268)
- ☐ Rail adapter bars
☐ 2.25" Casters
☐ 4" Casters
☐ Overshelves

Warranty

- * 3 Year - parts and Labor on entire machine.
 5 Year - Parts on Compressor
 Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Item #: _____

Project: _____

Qty: _____

AIA#: _____

Features

- Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.)
- Stainless steel exterior front, sides and top with stainless steel interior sides, back, and floor
- Front breathing air flow design
 - Environmentally friendly R290 hydrocarbon refrigerant
 - Cabinet and doors are insulated with 2" CFC free, foamed in place polyurethane
 - Exclusive "stepped" door design to protect door gasket
 - Spring assisted self-closing doors with stay open feature
 - Extruded aluminum flush mount door handle
 - Field reversible doors
 - Magnetic door gasket is easily removable for cleaning
 - Innovative air distribution system distributes air evenly to maintain product temperature
 - Provided with a full complement of polycarbonate plastic 1/6th size pans, 4" deep
 - Rails will also accept 6" deep pans for 50% more pan volume
 - 48" x 10" x 1/2" thick white polyethylene cutting board is standard
 - E-coated evaporator coil
 - One epoxy coated shelf per section is standard
 - Anodized aluminum shelf supports adjustable in 1/2" increments
 - Removable stainless steel prep guard simplifies cleanup from accidental rail pan drips and spills
 - Standard with 6" casters (two with brakes)
 - 10 ft. cord and plug



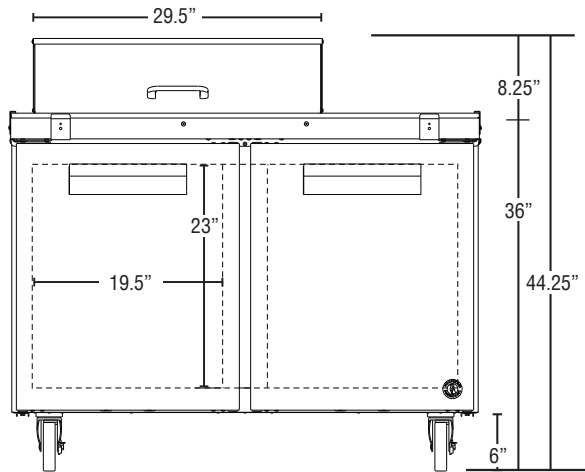
SR48A-8/-12

Sandwich Top 48" Prep Refrigerators



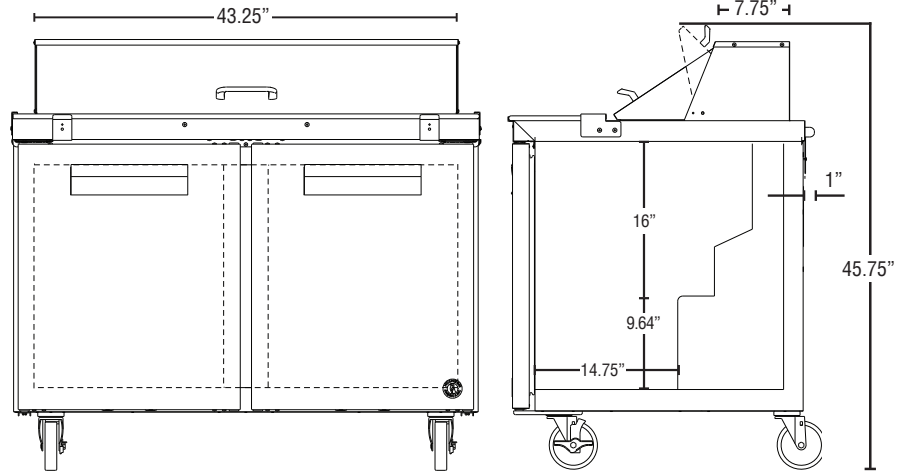
SR48A-8/-12
01/28/20
Item # 13469

FRONT VIEW



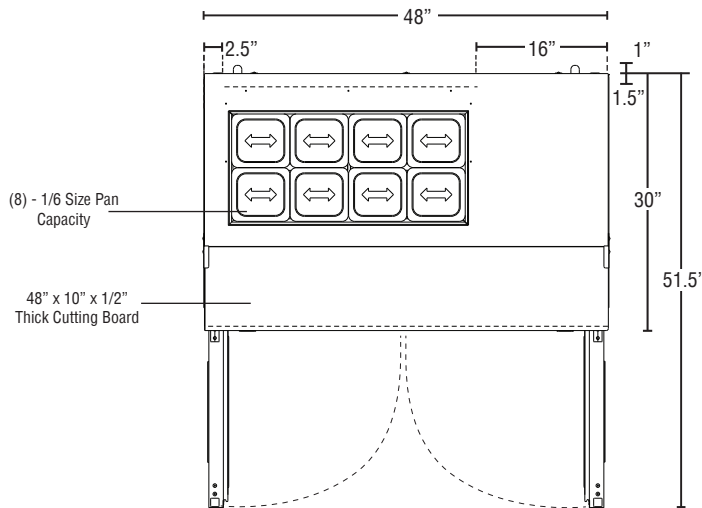
SR48A-8

SIDE VIEW

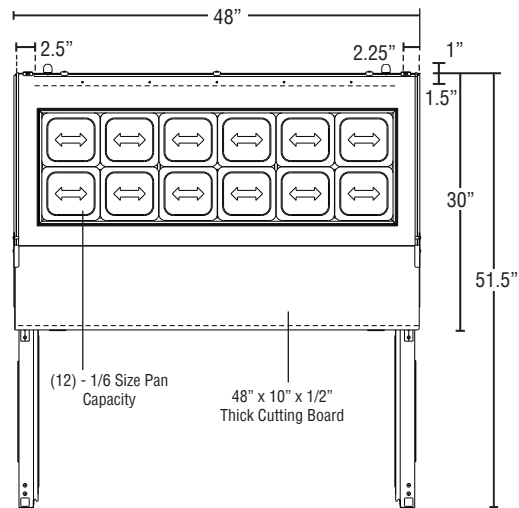


SR48A-12

PLAN VIEW



SR48A-8
(Showing Door Swing)



SR48A-12

Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. Cabinet is provided with a stainless steel top enclosure and an easily removable stainless steel insulated lift-up cover. The exterior back and bottom are constructed of coated steel. The cabinet interior back and sides are stainless steel with an ABS ceiling and stainless steel floor. One heavy duty epoxy coated shelf per section is standard. Mounted on anodized aluminum pilasters the shelf is adjustable in 1/2" increments. Cabinet walls are insulated with 2" of environmentally friendly, CFC free, foamed in place polyurethane. 6" polyolefin, stem casters (two with brakes) are standard. Preparation tables are supplied with a 48" x 10" x 1/2" thick N.S.F. approved white polyethylene cutting board.

Door Construction

Doors are constructed of high grade stainless steel exterior with an ABS interior liner and are insulated with 2" free, foamed in place polyurethane. Hoshizaki's exclusive "stepped" design protects the gasket while product is removed from the cabinet. Doors are provided with a one piece, extruded aluminum, flush mount handle. Spring assisted self-closing doors are equipped with a stay open feature past 90 degrees. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Field reversible door hinging is standard.

Refrigeration System

Front breathing refrigeration system allows unit to be built in to any enclosure with zero side or rear clearance. The high efficiency refrigeration system is self-contained with an E-coated evaporator for extended life. Condensate removal is accomplished with an energy efficient non-electric evaporation system. A capillary tube controls the flow of environmentally friendly R290 refrigerant through the evaporator. Unit uses a heated, time initiated defrost to eliminate any ice on the evaporator coil. An innovative air distribution system distributes air evenly around the pans. Engineered to maintain NSF-7 temperatures in 100°F ambient. (Certified to NSF-7 temperatures in 86°F ambient.) Preparation tables are supplied with a full complement of N.S.F. approved plastic 1/6 size pans, 4" deep and stainless steel adapter bars. Rails will also accommodate 6" deep pans. Pans are located 1.5" below the top to keep food product within easy reach. 115 volt units are equipped with a ten foot cord and NEMA rated plug (20.0 amps or less).

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep **robot coupe®****R 2 N****A SALES FEATURES**

R 2 N Combination Processor: Bowl cutter & Vegetable Prep equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation attachment for slicing, grating, ripple cut slicing, and julienne.

B TECHNICAL FEATURES

R 2 N Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1 HP. Speed: 1725 rpm. 2.9 L cutter bowl in composite material and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2 mm (5/64") grating and 4 mm (5/32") slicing discs. Large range of 23 stainless steel discs available as option. 10 to 30 meals.

Select your options at the back page, **F** part.

C TECHNICAL DATA

Output power	1 HP
Electrical data	120V/60/1 - 7 Amp
Speed	1725 rpm
Dimensions (WxDxH)	8 3/4" x 15 13/16" x 19 3/16"
Rate of recyclability	95%
Net weight	27 lbs
Nema #	5-15P
Reference	R 2 N 120V/60/1

D

Number of meals per service	10 to 30
Quantity per batch in cutter function	Up to 2.2 lbs
Vegetable slicer output	Up to 90 lbs/h

E**VEGETABLE PREPARATION FUNCTION****MOTOR BASE**

- Direct drive induction motor (no belt) for intensive use.
- Power 1 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- **Speed:** 1725 rpm.
- **Pulse** button for better cut precision.

CUTTER FUNCTION

- **2.9 L cutter bowl** in composite material with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :
1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (Ø : 2 1/4"). Removable bowl and lid.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 stainless steel discs available as option.

COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

- **Option:** Juice Extractor Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

ACCESSORIES INCLUDED

- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead and discharge plate
- Supplied with 2 mm (5/64") grating and 4 mm (5/32") slicing discs

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe®*

R 2 N

F OPTIONAL ACCESSORIES

• BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27138
- Fine serrated blade assembly for chopping herbs and spices, ref 27061

• OTHER OPTIONS

- Juice Extractor Kit for fruit sauces and citrus fruit juice, ref 27393
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810

SUGGESTED PACKS OF DISCS

3 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

5 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6 mm (1/4") slicing discs.

• OPTIONAL DISCS



SLICING

1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING

2 mm (5/64")	27621
--------------	-------



GRATING

1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130

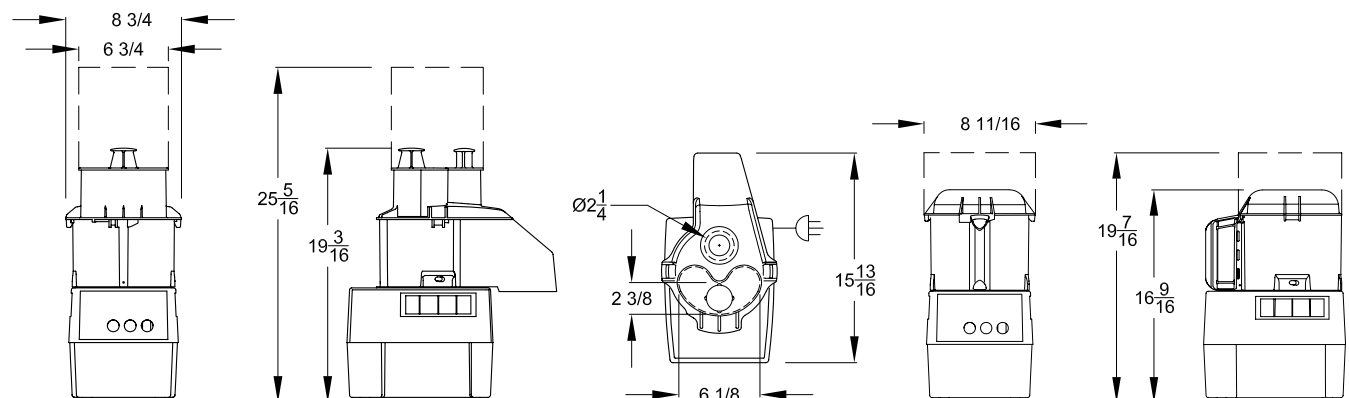


JULIENNE

2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048

G ELECTRICAL DATA

120V/60/1 - delivered with cord and plug



WARING® COMMERCIAL ONE-GALLON BLENDERS



One-Gallon Blender CB15 Series

Features

- Heavy-duty 3¾ HP direct-drive motor
- Three speed motor
- Easy-to-clean electronic keypad
- One-gallon stainless steel container with two handles and easy-off rubberized lid
- Dishwasher-safe one-piece jar pad for easy cleaning
- Available with or without spigot function
- 120 VAC, 60 Hz
- Limited Three Year Motor Warranty
- cETLus, NSF



Available with
easy-pour
spigot function



CB15SF/TSF

CB15



@WaringProducts1



One-Gallon Blender CB15 Series



Specifications

Item	Electrical	Listings	Dimensions (H" x W" x D")	Warranty
CB15, CB15T CB15SF, CB15TSF	120 Volt, 15 Amp, 1800 Watt, 60 HZ	cETLus, NSF	26" x 14 $\frac{7}{8}$ " x 15"	Limited 3 Year Motor

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (lbs.)	Cubic Feet	UPC Code
One-Gallon Three-Speed Food Blender	CB15	1	38	2.8	040072000836
One-Gallon Three-Speed Food Blender with Timer	CB15T	1	38	2.8	040072000829
One-Gallon Three-Speed Food Blender with Spigot	CB15SF	1	38	2.8	040072029189
One-Gallon Three-Speed Food Blender with Timer and Spigot	CB15TSF	1	38	2.8	040072029219
One-Gallon Container	CAC72	1	9	.74	040072930539
One-Gallon Container with Spigot	CAC125	1	9	.74	040072029141



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www.waringcommercialproducts.com

14WC004471
PG-32862

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Food & Beverage Blenders

- Heavy-duty, 3¾ peak HP motor
- Mix, purée and emulsify large loads that need long blending times
- Dishwasher-safe, one-piece jar pad for easy cleaning
- BPA free – all materials that come in contact with food
- Metal-on-metal stainless steel coupling system for heavy-duty commercial use
- Recommended applications: dressings, salsas, soups, smoothies and more
- Great for use in large kitchens, schools, healthcare facilities
- Recommended for 100+ cycles per day

Limited 3-Year Motor Warranty, 2-Year Parts and Labor

120V, 60 Hz, 5-15P ⓘ

cETLus, NSF

MODEL	CONTROL PANEL	CONTAINER
CB15	Electronic membrane panel with 3 speeds and PULSE	Stainless steel
CB15P		1-gallon copolyester
CB15SF		Stainless steel with easy-pour spigot
CB15V	Electronic membrane panel with variable speed dial control and PULSE	Stainless steel
CB15VP		1-gallon copolyester
CB15VSF		Stainless steel with easy-pour spigot
CB15T	Electronic membrane panel with 3 speeds, PULSE, and 3-minute electronic timer	Stainless steel
CB15TP		1-gallon copolyester
CB15TSF		Stainless steel with easy-pour spigot



CB15

3 Control Panel Options



CB15/CB15P

3 speeds
and pulse



CB15V/CB15VP

Variable speed
control dial



CB15T/CB15TP

3-minute
electronic timer

*Made in the USA with US and foreign parts

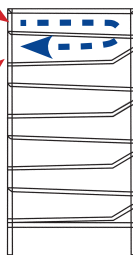
BLEND

11



Front
Loading

First In,
First Out



Item No. _____

Quantity _____

Job Name _____

Spec No. _____

CAN RACKS

FIRST IN/FIRST OUT FRONT LOADING
ALUMINUM CONSTRUCTION

Custom Sizes Available

Model	Capacity 156 – #10 Cans	H	W	D	Weight
CSR-156	Stationary	82"	28 $\frac{5}{8}$ "	42 $\frac{1}{4}$ "	165
CSR-156M	Mobile	88"	28 $\frac{5}{8}$ "	42 $\frac{1}{4}$ "	185

Options:

☐ /5B HD Caster Brakes (2)

APPLICATIONS:

Front loading, first in, first out (FIFO) can rack for can holding, storing and organization. Ideal for schools, hospitals, etc. Inclined angle provides easy access for can selection, rotation and inventory control. Holds 156 #10 cans.

CONSTRUCTION:

Heavy duty, high tensile extruded aluminum. Type 6063-T5 alloy. Lifetime guarantee against rust and corrosion. Shipped assembled for immediate use.

CAN SLIDES: Slides are 1" x 2" extruded aluminum angle heli-arc welded to frame with the front edge rolled up to prevent cans from falling.

FRAME AND CROSS SUPPORTS:

Vertical and horizontal frame sections are 1" extruded aluminum tubing.

CASTERS: **CSR-156M:** Heavy duty 5x2 full swivel non-marking casters. Casters are securely bolted to frame to facilitate replacements.



Notes

55 Channel Drive • Port Washington, NY 11050-2216

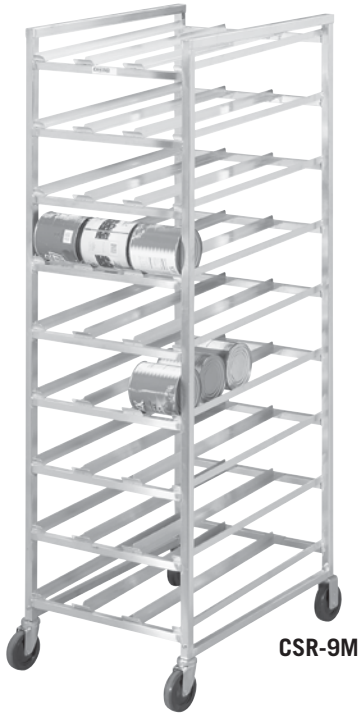
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www.channelmfg.com • Email: sales@channelmfg.com

Can Racks



CSR-9M



CSR-99M



CSR-156

FULL SIZE CAN RACKS				HEAVY DUTY SERIES		STANDARD SERIES	
Capacity: 162 – #10 Cans				ALUMINUM CONSTRUCTION		ALUMINUM CONSTRUCTION	
	H	W	D	MODEL	WT	MODEL	WT
STATIONARY	76"	25½"	35"	CSR-99	75	CSR-9	53
MOBILE	82¼"	25½"	35"	CSR-99M	115	CSR-9M	73

FIRST IN / FIRST OUT CAN RACKS

Capacity: 156 – #10 Cans

MODEL		H	W	D	WT
CSR-156	STATIONARY	82"	25½"	42¼"	165
CSR-156M	MOBILE	79"	25½"	42¼"	185

† Flyer Item

HALF SIZE MOBILE ALL-WELDED CAN RACK

ALUMINUM CONSTRUCTION

Model	72 – #10 CANS	H	W	D	WT
CSR-4M	Aluminum Top	43"	25¾"	35¼"	43
CSR-44M	HD / Alum. Top	43"	25¾"	35¼"	48
CSR-4MP	Poly Top	43"	25¾"	35¼"	57
CSR-4MS	Stainless Steel Top	43"	25¾"	35¼"	48
54 – #10 CANS					
CSR-3	No Top	34"	25¾"	35¼"	30
CSR-3M	Aluminum Top	34"	25¾"	35¼"	39
CSR-3MP	Poly Top	34"	25¾"	35¼"	53
CSR-3MS	Stainless Steel Top	34"	25¾"	35¼"	44

CAN AND STORAGE RACK

ALUMINUM CONSTRUCTION

Model	80 – #10 CANS	H	W	D	WT
CSBR-80	STATIONARY	76"	25½"	35"	75
CSBR-80M	MOBILE	82¼"	25½"	35"	115

† Flyer Item

OPTIONS:

- CSR-M** Mobile Can Rack Kit, Includes 4 Caster –
/011 Caster Brakes (2) –
/052 HD Plate Caster Upgrade, 5" x 2" – HD
/5B Caster Brakes (2) –



CSR-4M

Perfect for
storing both cans
and boxes.

CSBR-80M

MADE
IN THE
USA



T&S BRASS AND BRONZE WORKS, INC.

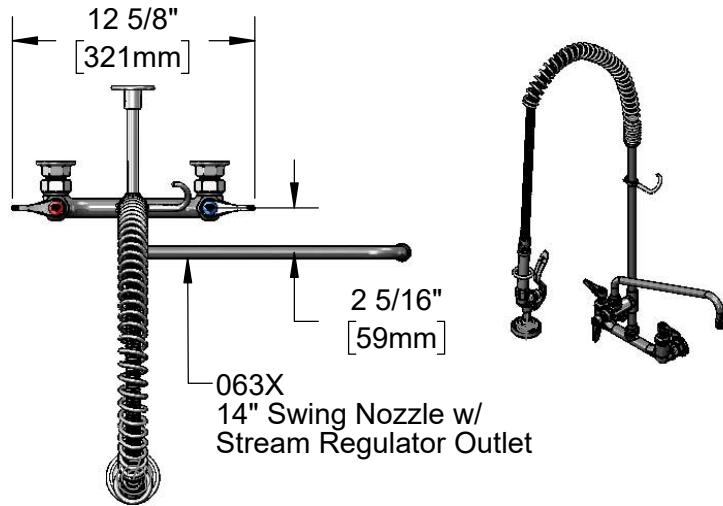
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-ADF14-B

Item No.

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



This Space for Architect/Engineer Approval

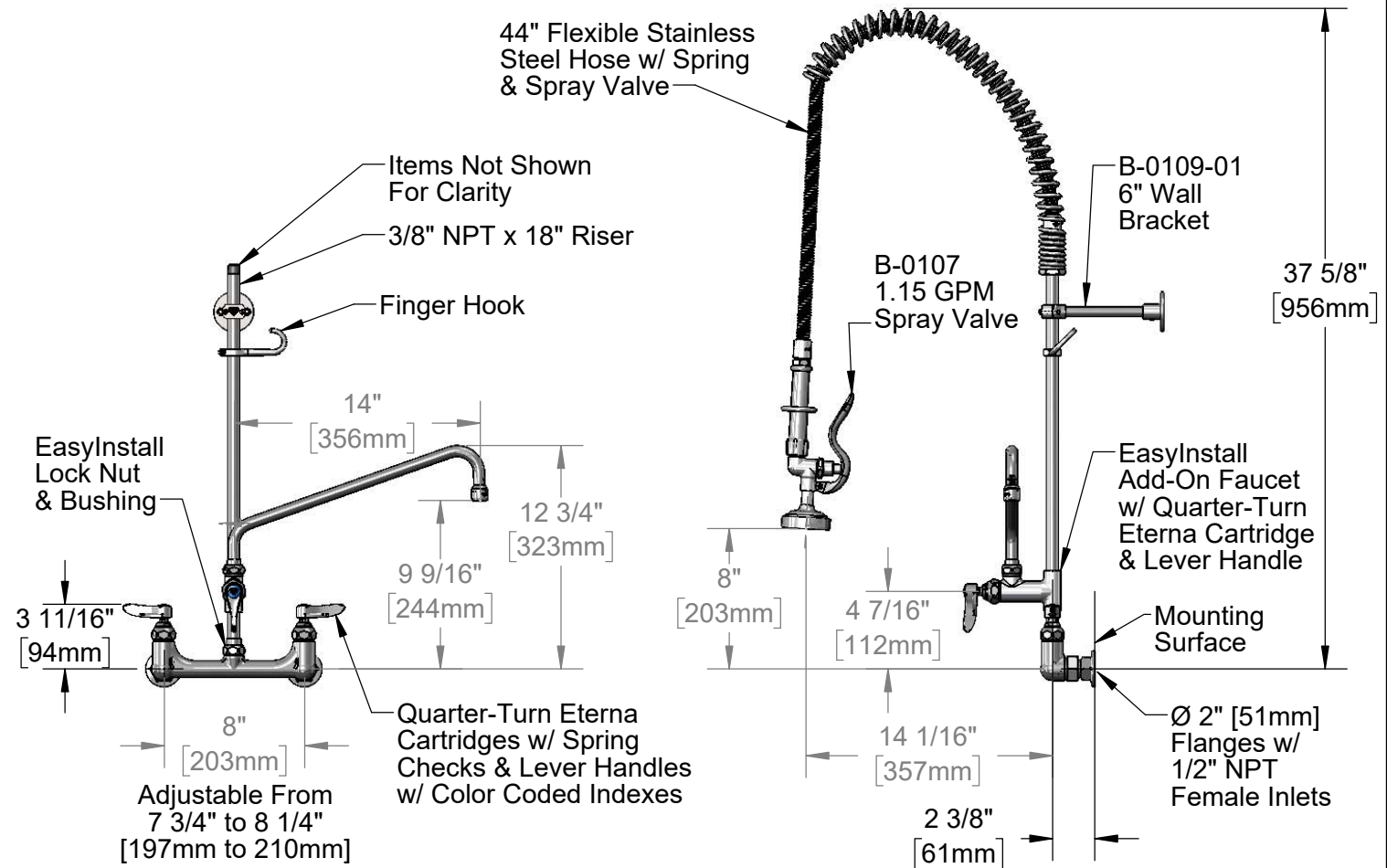
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 14" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM 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)
2019 DOE PRSV - Class II

Drawn: AMG Checked: JRM Approved: JHB Date: 10/15/18

Scale: 1:10 Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

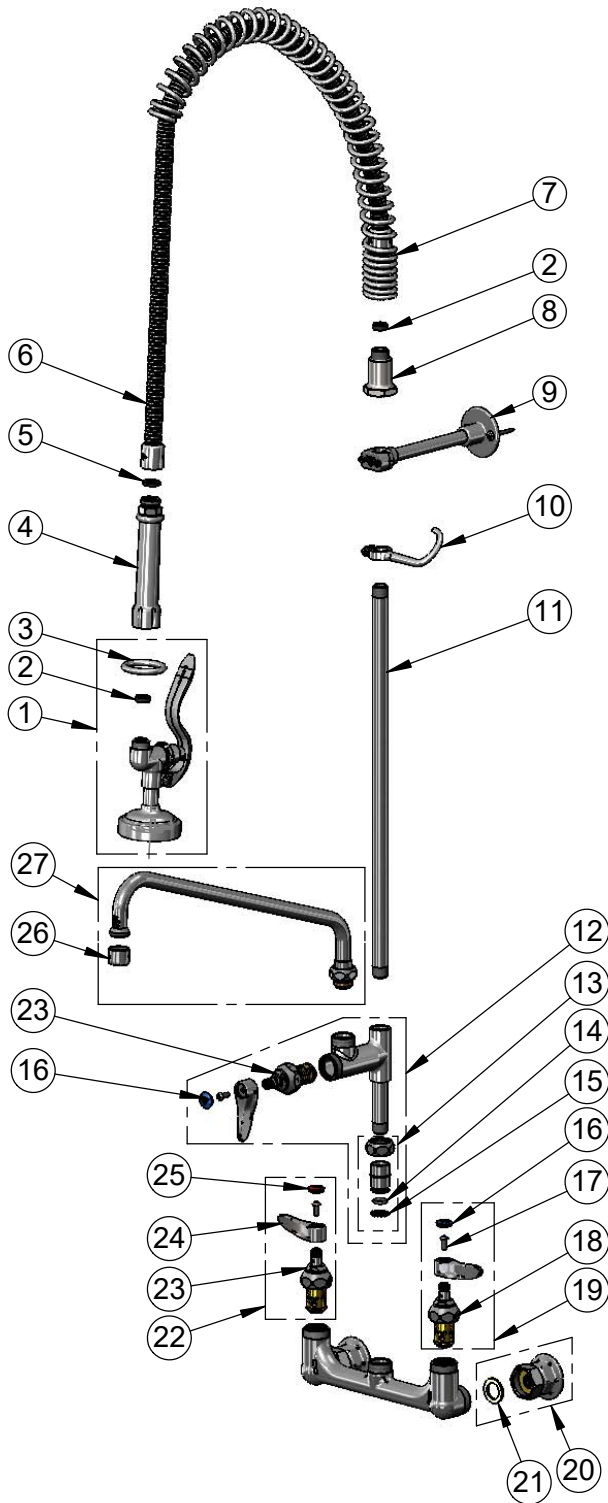
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-ADF14-B

Item No.

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



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44\" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6\" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8\" NPT x 18\" Riser
12	B-0155-LNEZ	Add-On Faucet w/ 1/4 Turn Eterna Cartridge, RTC & Lever Handle (Less Nozzle)
13	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
14	001065-45	O-Ring
15	014200-45	Star Washer, Anti-Rotation
16	018506-19NS	Blue Button Index, Press-in
17	000925-45	Lab Handle Screw
18	012442-40NS	Quarter-Turn Eterna Cartridge, LTC w/ Spring Check
19	002711-40NS	Quarter-Turn Eterna Cartridge, LTC w/ Spring Check, Handle, Index & Screw
20	00AA	1/2\" NPT Female Eccentric Flange
21	001019-45	Coupling Nut Washer
22	002712-40NS	Quarter-Turn Eterna Cartridge, RTC w/ Spring Check, Handle, Index & Screw
23	012443-40NS	Quarter-Turn Eterna Cartridge, RTC w/ Spring Check
24	001638-45NS	Lever Handle (New Style)
25	001193-19NS	Red Button Index, Press-in
26	B-PT	Full Flow Stream Regulator, 55/64-27
27	063X	14\" Swing Nozzle

Product Specifications:

Pre-Rinse Unit: EasyInstall 8\" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 14\" Swing Nozzle, 44\" Flexible Stainless Steel Hose, 1.15 GPM 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)
2019 DOE PRSV - Class II

Drawn: AMG

Checked: JRM

Approved: JHB

Date: 10/15/18

Scale: NTS

Sheet: 2 of 2

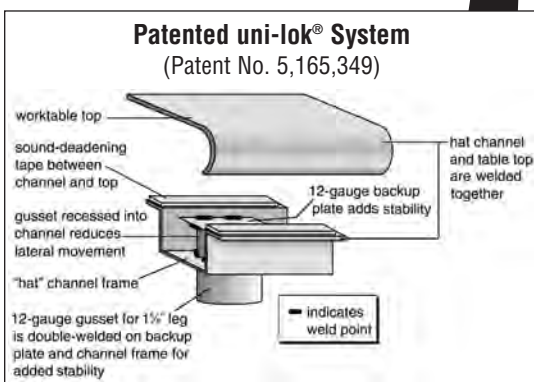


Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle worktables, Deluxe series, model _____. Top constructed of 16 gauge 300 series stainless steel with 1½" roll on front and rear, and sides turned down 90°. Undershelf is adjustable and constructed of heavy gauge type 430 stainless steel with marine edge. Top reinforced with hat channels and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Legs are 1½" O.D., stainless steel, with galvanized gussets and 1" stainless steel adjustable bullet feet.



Worktables with Flat Top and Stainless Steel Base with Undershelf—Deluxe Series

MODELS:

<input type="checkbox"/> T2424SEB	<input type="checkbox"/> T24108SEB	<input type="checkbox"/> T3072SEB	<input type="checkbox"/> T3660SEB
<input type="checkbox"/> T2430SEB	<input type="checkbox"/> T24120SEB	<input type="checkbox"/> T3084SEB	<input type="checkbox"/> T3672SEB
<input type="checkbox"/> T2436SEB	<input type="checkbox"/> T24132SEB	<input type="checkbox"/> T3096SEB	<input type="checkbox"/> T3684SEB
<input type="checkbox"/> T2448SEB	<input type="checkbox"/> T24144SEB	<input type="checkbox"/> T30108SEB	<input type="checkbox"/> T3696SEB
<input type="checkbox"/> T2460SEB	<input type="checkbox"/> T3030SEB	<input type="checkbox"/> T30120SEB	<input type="checkbox"/> T36108SEB
<input type="checkbox"/> T2472SEB	<input type="checkbox"/> T3036SEB	<input type="checkbox"/> T30132SEB	<input type="checkbox"/> T36120SEB
<input type="checkbox"/> T2484SEB	<input type="checkbox"/> T3048SEB	<input type="checkbox"/> T30144SEB	<input type="checkbox"/> T36132SEB
<input type="checkbox"/> T2496SEB	<input type="checkbox"/> T3060SEB	<input type="checkbox"/> T3648SEB	<input type="checkbox"/> T36144SEB

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 1½" (38mm)-diameter 180° rolled edges on front and rear. Ends are turned down 90° providing for flush installations when required.
- 16 gauge 300 series polished stainless steel.

Adjustable Undershelf

- Heavy gauge stainless steel.
- Gusset welded to each corner.
- Heavy duty marine edge design.

Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge stainless steel.
- 1" (25mm) adjustable stainless steel feet.

Options / Accessories

- | | |
|--|---|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Additional undershelf |
| <input type="checkbox"/> Overshelves | <input type="checkbox"/> Stabilizer Bar (for 30" and 36"-wide tables) |

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Certifications / Approvals



AUTOQUOTES



EG10.41B Rev. 09/15

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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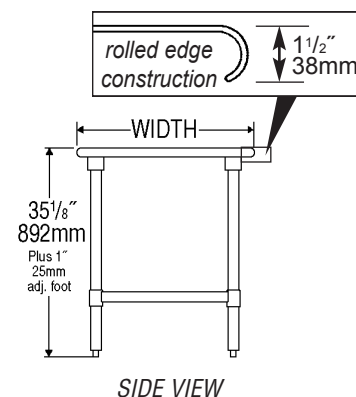
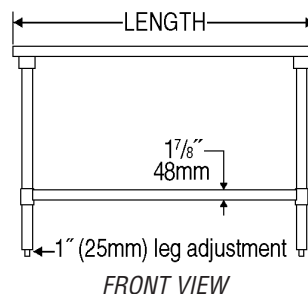
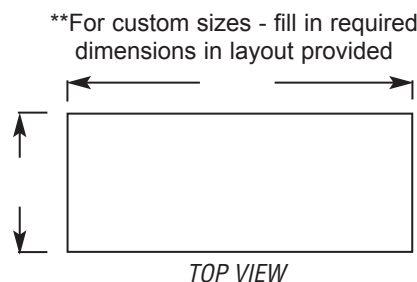
Profit from the Eagle Advantage®

Item No.: _____

Project No.: _____

S.I.S. No.: _____

Worktables with Flat Top and Stainless Steel Base with Undershelf—Deluxe Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424SEB	4	24"	610	24"	610	42	19.0
T2430SEB	4	24"	610	30"	762	45	20.4
T2436SEB	4	24"	610	36"	914	50	22.7
T2448SEB	4	24"	610	48"	1219	61	27.7
T2460SEB	4	24"	610	60"	1524	71	32.2
T2472SEB	4	24"	610	72"	1829	82	37.2
T2484SEB	4	24"	610	84"	2134	94	42.6
T2496SEB	6	24"	610	96"	2438	114	51.7
T24108SEB	6	24"	610	108"	2743	131	59.4
T24120SEB	6	24"	610	120"	3048	148	67.1
T24132SEB	8	24"	610	132"	3353	165	74.8
T24144SEB	8	24"	610	144"	3658	182	82.6
T3030SEB	4	30"	762	30"	762	49	22.0
T3036SEB	4	30"	762	36"	914	52	23.6
T3048SEB	4	30"	762	48"	1219	68	30.1
T3060SEB	4	30"	762	60"	1524	79	35.8
T3072SEB	4	30"	762	72"	1829	92	41.7
T3084SEB	4	30"	762	84"	2134	105	47.6
T3096SEB	6	30"	762	96"	2438	126	57.2
T30108SEB	6	30"	762	108"	2743	146	66.2
T30120SEB	6	30"	762	120"	3048	165	74.8
T30132SEB	8	30"	762	132"	3353	185	84.0
T30144SEB	8	30"	762	144"	3658	204	92.5
T3648SEB	4	36"	914	48"	1219	75	34.0
T3660SEB	4	36"	914	60"	1524	88	40.0
T3672SEB	4	36"	914	72"	1829	104	47.2
T3684SEB	4	36"	914	84"	2134	120	54.4
T3696SEB	6	36"	914	96"	2438	139	63.1
T36108SEB	6	36"	914	108"	2743	164	74.4
T36120SEB	6	36"	914	120"	3048	188	85.3
T36132SEB	8	36"	914	132"	3353	213	96.6
T36144SEB	8	36"	914	144"	3658	237	107.5

EAGLE GROUP

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Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.



WIRE SHELVING

DESIGN: The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.

CONSTRUCTION: All welded wire shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.

CHOICE OF FINISHES:

- **Chrome** - is a plating process which deposits hard chrome OVER a copper, nickel surface. This process is VERY durable and allows product to be used in any application in a dry storage ENVIRONMENT. 1 year limited warranty to not rust or corrode when used in dry and non-humid ENVIRONMENTS.
- **Stainless Steel** - 304 Stainless with an electro-polish finish represents the highest industry standard in the PREVENTION of corrosion. This finish is highly EFFECTIVE for CORROSIVE, high humidity or clean room ENVIRONMENTS. Lifetime warranty for 304 stainless steel electro-polish finish.
- **Proform Green, Gray and Black Epoxy** - are an ideal solution for high humidity, wet, or walk-in-cooler applications. The carbon steel is treated with an iron phosphate and the powder coated epoxy is electrostatically applied, baked and cured to a hard surface. All three colors are antimicrobial. 15 year limited warranty for antimicrobial finish to not rust or corrode.

ADAPTABLE: Wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.

QUICK, EASY ASSEMBLY: Posts have a double groove visual guide feature every 8", circular grooves at 1" increments, and are numbered at 1" intervals. Tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.

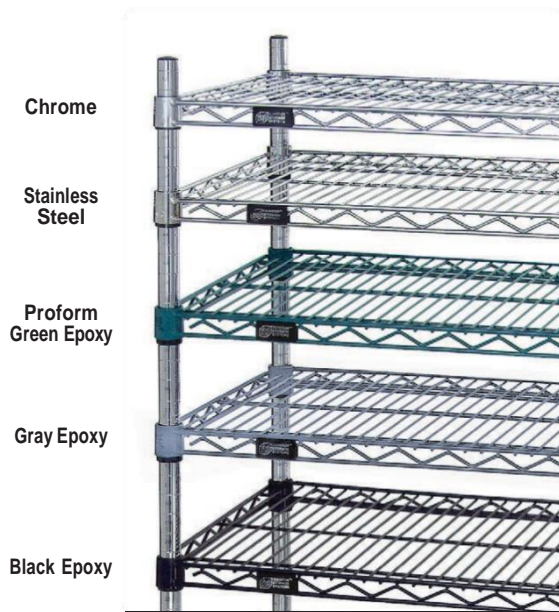
ADJUSTABLE: Shelves can be adjusted at 1" intervals along length of the post.

WIRE TRUSSES: Architectural wire trusses increase shelf capacity.

TOP MAT WIRES: Run front to back to slide items easily off and on the shelf.

SHELF ACCESSIBILITY: Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.

ADJUSTABLE FOOT: 3/8-16 leveling bolt compensate for irregular floor surfaces.



Note: Stainless stationary posts are equipped with stainless steel LEVELING feet.

Highest Quality, Lowest Price Guaranteed!

QUANTUM FOOD SERVICE

15800 NW 15TH AVENUE, MIAMI, FLORIDA 33169 TOLL-FREE: (888) 993-3370 FAX: (954) 369-2512

E-MAIL: SALES@QUANTUMFOODSERVICE.COM WWW.QUANTUMFOODSERVICE.COM

Davis New Community Center Kitchen

Page: 77



WIRE SHELVING

WIRE SHELVES

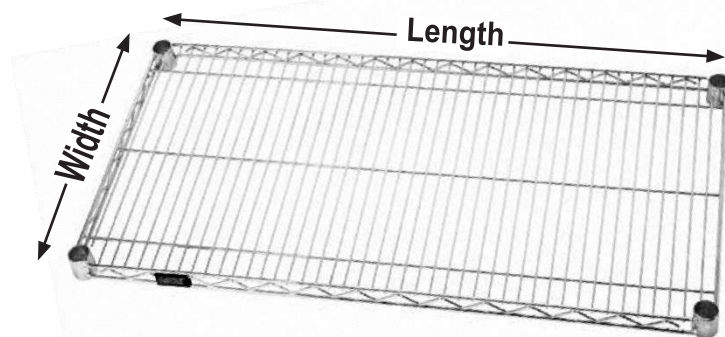
- **Plastic Split SLEEVES** - are included with each shelf
Replacements are available:
Model No: **WR-SS** (4 Pairs)
- **Plastic CONDUCTIVE Split SLEEVES** - are AVAILABLE for CONDUCTIVE applications
Model No: **WR-SSCO** (4 Pairs)
- **Aluminum Split SLEEVES** - are recommended for extreme mobile applications and CONDUCTIVE applications
Model No: **ESD-SS** (4 Pairs)
- **Load capacity (evenly distributed) per shelf**

Widths: 12" to 36"

Lengths: 800 lbs. for 18" to 48"

600 lbs. for 54" or longer except heavy-duty

1,000 lbs. for 60" or 72" on chrome heavy-duty



All welded construction with additional wire trussing for high strength characteristics

Top mat wires run front to back (except on 12" x 36" size) for ease of loading and unloading

- Numbered GROOVED posts on 1" increments for quick assembly
- Wire allows air to circulate and light to penetrate for increased product VISIBILITY
- Minimal dirt accumulation
- Adjustable foot LEVELERS
- No tools required for assembly
- Durable finishes
- Aesthetically pleasing
- National Sanitation Foundation (NSF) APPROVED
- Shipped KD Class 70



Split Sleeve



Aluminum Split Sleeve

		CHROME	STAINLESS STEEL	EPOXY		
				PROFORM GREEN	GRAY	BLACK
SHELF W" x L"	SHIP WGT	MODEL NO.	MODEL NO.	MODEL NO.	MODEL NO.	MODEL NO.
12" Deep - Wire Shelves						
12" x 24"	6 lbs	1224C	-	1224P	1224GY	1224BK
12" x 30"	6 lbs	1230C	-	1230P	1230GY	1230BK
12" x 36"	7 lbs	1236C	1236S	1236P	1236GY	1236BK
12" x 42"	8 lbs	1242C	-	1242P	1242GY	1242BK
12" x 48"	9 lbs	1248C	1248S	1248P	1248GY	1248BK
12" x 60"	14 lbs	1260C	1260S	1260P	1260GY	1260BK
12" x 72"	17 lbs	1272C	1272S	1272P	1272GY	1272BK
14" Deep - Wire Shelves						
14" x 24"	6 lbs	1424C	-	1424P	1424GY	1424BK
14" x 30"	7 lbs	1430C	1430S	1430P	1430GY	1430BK
14" x 36"	8 lbs	1436C	1436S	1436P	1436GY	1436BK
14" x 42"	10 lbs	1442C	1442S	1442P	1442GY	1442BK
14" x 48"	11 lbs	1448C	1448S	1448P	1448GY	1448BK
14" x 54"	12 lbs	1454C	1454S	1454P	1454GY	1454BK
14" x 60"	14 lbs	1460C	1460S	1460P	1460GY	1460BK
14" x 72"	17 lbs	1472C	1472S	1472P	1472GY	1472BK
18" Deep - Wire Shelves						
18" x 24"	7 lbs	1824C	1824S	1824P	1824GY	1824BK
18" x 30"	8 lbs	1830C	1830S	1830P	1830GY	1830BK
18" x 36"	10 lbs	1836C	1836S	1836P	1836GY	1836BK
18" x 42"	11 lbs	1842C	1842S	1842P	1842GY	1842BK
18" x 48"	14 lbs	1848C	1848S	1848P	1848GY	1848BK
18" x 54"	15 lbs	1854C	1854S	1854P	1854GY	1854BK
18" x 60"	17 lbs	1860C	1860S	1860P	1860GY	1860BK
18" x 72"	20 lbs	1872C	1872S	1872P	1872GY	1872BK
21" Deep - Wire Shelves						
21" x 24"	8 lbs	2124C	2124S	2124P	2124GY	2124BK
21" x 30"	9 lbs	2130C	2130S	2130P	2130GY	2130BK
21" x 36"	11 lbs	2136C	2136S	2136P	2136GY	2136BK
21" x 42"	12 lbs	2142C	2142S	2142P	2142GY	2142BK
21" x 48"	14 lbs	2148C	2148S	2148P	2148GY	2148BK
21" x 54"	16 lbs	2154C	2154S	2154P	2154GY	2154BK
21" x 60"	18 lbs	2160C	2160S	2160P	2160GY	2160BK
21" x 72"	24 lbs	2172C	2172S	2172P	2172GY	2172BK
24" Deep - Wire Shelves						
24" x 24"	9 lbs	2424C	2424S	2424P	2424GY	2424BK
24" x 30"	11 lbs	2430C	2430S	2430P	2430GY	2430BK
24" x 36"	13 lbs	2436C	2436S	2436P	2436GY	2436BK
24" x 42"	15 lbs	2442C	2442S	2442P	2442GY	2442BK
24" x 48"	16 lbs	2448C	2448S	2448P	2448GY	2448BK
24" x 54"	18 lbs	2454C	2454S	2454P	2454GY	2454BK
24" x 60"	21 lbs	2460C	2460S	2460P	2460GY	2460BK
24" x 66"	23 lbs	2466C	-	2466P	2466GY	-
24" x 72"	26 lbs	2472C	2472S	2472P	2472GY	2472BK
24" Deep Heavy-Duty - Wire Shelves (1,000 lb. capacity)						
24" x 60"	25 lbs	2460CHD	-	-	-	-
24" x 72"	30 lbs	2472CHD	-	-	-	-
30" Deep - Wire Shelves						
30" x 36"	15 lbs	3036C	3036S	3036P	3036GY	3036BK
30" x 42"	18 lbs	3042C	3042S	3042P	3042GY	3042BK
30" x 48"	21 lbs	3048C	3048S	3048P	3048GY	3048BK
30" x 60"	27 lbs	3060C	3060S	3060P	3060GY	3060BK
30" x 72"	31 lbs	3072C	3072S	3072P	3072GY	3072BK
36" Deep - Wire Shelves						
36" x 36"	18 lbs	3636C	3636S	3636P	3636GY	3636BK
36" x 48"	23 lbs	3648C	3648S	3648P	3648GY	3648BK
36" x 60"	29 lbs	3660C	3660S	3660P	3660GY	3660BK
36" x 72"	35 lbs	3672C	3672S	3672P	3672GY	3672BK

Highest Quality, Lowest Price Guaranteed!

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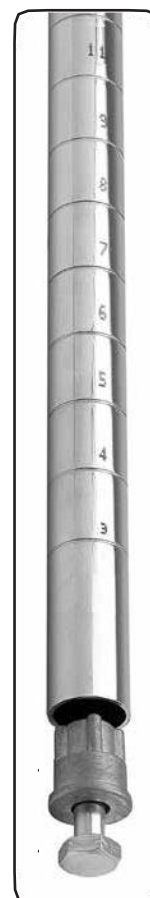
WIRE SHELVING

POSTS

All posts are fabricated from 16 gauge carbon steel with locating grooves on 1" increments and printed numbers between the grooves. Post also have doubled grooves every 8" for fast identification. Leveling legs are enclosed with all posts. Leveling legs cannot be used in conjunction with stem casters. Custom post heights are available.

STATIONARY POSTS ARE EQUIPPED WITH:

- **Post LEVELER Insert & LEVELING Bolt** - use to account for *UNEVEN* floors, it adjusts up or down allowing height flexibility
Replacements are available:
Insert
Model No: **W-PLI**
Leveling Bolt
Model No: **W-PLB**
- **Foot Plates** - triangular plate allows additional surface to disperse weight. It may be ordered separately and installed in place of LEVELING foot
Model No: **FP**
- **Floor Guides** - Serves as protection to PREVENT marring of floors
Model No: **FG** (Pack of 4)
- **Fully Threaded Stud Connector** - can be utilized to connect two posts enabling any post height to be ACHIEVED
Model No: **W-PC-STUD**
- **Post Cap** - Plastic caps are included with each post
Replacements are available:
Model No: **W-PC** (Pack of 4)
- **Shelf Collar Plug** - Shelf Collar Plug COVERS shelf collar when post is not being used
Model No: **WR-SP** (Pack of 4)
- **S-Hook** - For continuous runs of SHELVING. Two hooks should be placed per shelf where two posts are not utilized.
Model No: **S-HOOK** (Pack of 8)



Post Insert

Post Leveling Bolt



Fully Threaded Stud Connector



Post Cap



S-Hook



FINISHES:

Chrome, Stainless Steel, Proform and Epoxy Green, Gray, Black

		Foot Plate		Floor Glides		Shelf Collar Plug	
		CHROME	STAINLESS STEEL	EPOXY			
				PROFORM GREEN	GRAY	BLACK	
DESCRIPTION	SHIP WGT	MODEL NO.	MODEL NO.	MODEL NO.	MODEL NO.	MODEL NO.	
6"H Post	1 lb	P6C	P6S	P6P	P6GY	P6BK	
14"H Post	1 lb	P14C	P14S	P14P	P14GY	P14BK	
34"H Post	2 lbs	P34C	P34S	P34P	P34GY	P34BK	
36"H Post	2 lbs	P36C	-	-	-	-	
39"H Post	2 lbs	P39C	-	-	-	P39BK	
42"H Post	2 lbs	-	P42S	-	-	-	
54"H Post	3 lbs	P54C	P54S	P54P	P54GY	P54BK	
63"H Post	4 lbs	P63C*	P63S	P63P*	P63GY*	P63BK*	
74"H Post	4 lbs	P74C*	P74S	P74P*	P74GY*	P74BK*	
86"H Post	5 lbs	P86C*	P86S	P86P*	P86GY*	P86BK*	
96"H Post	6 lbs	P96C	P96S	P96P	P96GY	P96BK	

*For easy installation, 63", 74" and 86" posts are available with pre-inserted leveler and bolt by adding an X to the Model No. P74CX

Highest Quality, Lowest Price Guaranteed!

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Davis New Community Center Kitchen

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WIRE SHELVING

SHELVING UNITS

Heavy-duty shelving units allows up to 800 lb. shelf capacity. Starter kits come complete with 4 posts and 4 shelves. Additional shelves may be purchased separately.

Additional Add-On kits allows you to expand your starter kit by sharing a set of posts. Configuration options include side to side, back to back and right angles (L-Shape). Add-On kits come complete with 2 posts, 4 shelves and 8 S-Hooks. Additional shelves and posts may be purchased separately. Units with Add-on kits cannot be made mobile.

ADD SUFFIX TO THE END OF EACH MODEL NO. WHEN REFERENCING TO PART FINISHES

- CHROME C
- STAINLESS S
- ENJOY E
- GREEN P
- GRAY GY
- BLACK BK



DB

Donut Bumper

Non-marking donut bumper used to protect walls and help cushion impact. Sold individually. Measures 3" diameter



WR-00HS

Polyurethane Stainless Steel Casters w/ Zerk Grease Fittings

Sold as a set of 4 casters, 2 with brake. Measures 5" x 1-1/4"



WR-00H

Polyurethane Casters

Sold as a set of 4 casters, 2 with brake. Measures 5" x 1-1/4"

63"H STARTER KIT UNITS			63"H ADD-ON KIT UNITS		
DIMENSIONS	SHIP WGT	MODEL NO.	DIMENSIONS	SHIP WGT	MODEL NO.
12" x 36" x 63"	44	WR63-1236	12" x 36" x 63"	37	AD63-1236C
12" x 42" x 63"	48	WR63-1242	12" x 42" x 63"	41	AD63-1242C
12" x 48" x 63"	52	WR63-1248	12" x 48" x 63"	45	AD63-1248C
12" x 60" x 63"	60	WR63-1260	12" x 60" x 63"	53	AD63-1260C
12" x 72" x 63"	68	WR63-1272	12" x 72" x 63"	61	AD63-1272C
14" x 24" x 63"	40	WR63-1424	14" x 24" x 63"	33	AD63-1424C
14" x 30" x 63"	44	WR63-1430	14" x 30" x 63"	37	AD63-1430C
14" x 36" x 63"	48	WR63-1436	14" x 36" x 63"	41	AD63-1436C
14" x 42" x 63"	56	WR63-1442	14" x 42" x 63"	49	AD63-1442C
14" x 48" x 63"	60	WR63-1448	14" x 48" x 63"	53	AD63-1448C
14" x 54" x 63"	64	WR63-1454	14" x 54" x 63"	57	AD63-1454C
14" x 60" x 63"	72	WR63-1460	14" x 60" x 63"	65	AD63-1460C
14" x 72" x 63"	84	WR63-1472	14" x 72" x 63"	77	AD63-1472C
18" x 24" x 63"	44	WR63-1824	18" x 24" x 63"	37	AD63-1824C
18" x 30" x 63"	48	WR63-1830	18" x 30" x 63"	41	AD63-1830C
18" x 36" x 63"	54	WR63-1836	18" x 36" x 63"	49	AD63-1836C
18" x 42" x 63"	58	WR63-1842	18" x 42" x 63"	53	AD63-1842C
18" x 48" x 63"	62	WR63-1848	18" x 48" x 63"	57	AD63-1848C
18" x 54" x 63"	74	WR63-1854	18" x 54" x 63"	69	AD63-1854C
18" x 60" x 63"	82	WR63-1860	18" x 60" x 63"	77	AD63-1860C
18" x 72" x 63"	94	WR63-1872	18" x 72" x 63"	89	AD63-1872C
21" x 24" x 63"	46	WR63-2124	21" x 24" x 63"	41	AD63-2124C
21" x 30" x 63"	50	WR63-2130	21" x 30" x 63"	45	AD63-2130C
21" x 36" x 63"	58	WR63-2136	21" x 36" x 63"	53	AD63-2136C
21" x 42" x 63"	62	WR63-2142	21" x 42" x 63"	57	AD63-2142C
21" x 48" x 63"	70	WR63-2148	21" x 48" x 63"	65	AD63-2148C
21" x 54" x 63"	78	WR63-2154	21" x 54" x 63"	73	AD63-2154C
21" x 60" x 63"	86	WR63-2160	21" x 60" x 63"	81	AD63-2160C
21" x 72" x 63"	110	WR63-2172	21" x 72" x 63"	105	AD63-2172C
24" x 24" x 63"	50	WR63-2424	24" x 24" x 63"	45	AD63-2424C
24" x 30" x 63"	58	WR63-2430	24" x 30" x 63"	53	AD63-2430C
24" x 36" x 63"	66	WR63-2436	24" x 36" x 63"	61	AD63-2436C
24" x 42" x 63"	74	WR63-2442	24" x 42" x 63"	69	AD63-2442C
24" x 48" x 63"	78	WR63-2448	24" x 48" x 63"	73	AD63-2448C
24" x 54" x 63"	86	WR63-2454	24" x 54" x 63"	81	AD63-2454C
24" x 60" x 63"	98	WR63-2460	24" x 60" x 63"	93	AD63-2460C
24" x 72" x 63"	118	WR63-2472	24" x 72" x 63"	113	AD63-2472C
30" x 36" x 63"	74	WR63-3036	30" x 36" x 63"	69	AD63-3036C
30" x 42" x 63"	86	WR63-3042	30" x 42" x 63"	81	AD63-3042C
30" x 48" x 63"	98	WR63-3048	30" x 48" x 63"	93	AD63-3048C
30" x 60" x 63"	122	WR63-3060	30" x 60" x 63"	117	AD63-3060C
30" x 72" x 63"	138	WR63-3072	30" x 72" x 63"	133	AD63-3072C
36" x 36" x 63"	86	WR63-3636	36" x 36" x 63"	81	AD63-3636C
36" x 48" x 63"	106	WR63-3648	36" x 48" x 63"	101	AD63-3648C
36" x 60" x 63"	130	WR63-3660	36" x 60" x 63"	125	AD63-3660C
36" x 72" x 63"	138	WR63-3672	36" x 72" x 63"	133	AD63-3672C

74" H STARTER KIT UNITS			74" H ADD-ON KIT UNITS		
DIMENSIONS	SHIP WGT	MODEL NO.	DIMENSIONS	SHIP WGT	MODEL NO.
12" x 36" x 74"	44	WR74-1236	12" x 36" x 74"	38	AD74-1236
12" x 42" x 74"	48	WR74-1242	12" x 42" x 74"	42	AD74-1242
12" x 48" x 74"	52	WR74-1248	12" x 48" x 74"	46	AD74-1248
12" x 60" x 74"	60	WR74-1260	12" x 60" x 74"	54	AD74-1260
12" x 72" x 74"	68	WR74-1272	12" x 72" x 74"	62	AD74-1272
14" x 24" x 74"	40	WR74-1424	14" x 24" x 74"	34	AD74-1424
14" x 30" x 74"	44	WR74-1430	14" x 30" x 74"	38	AD74-1430
14" x 36" x 74"	48	WR74-1436	14" x 36" x 74"	42	AD74-1436
14" x 42" x 74"	56	WR74-1442	14" x 42" x 74"	50	AD74-1442
14" x 48" x 74"	60	WR74-1448	14" x 48" x 74"	54	AD74-1448
14" x 54" x 74"	64	WR74-1454	14" x 54" x 74"	58	AD74-1454
14" x 60" x 74"	72	WR74-1460	14" x 60" x 74"	66	AD74-1460
14" x 72" x 74"	84	WR74-1472	14" x 72" x 74"	78	AD74-1472
18" x 24" x 74"	44	WR74-1824	18" x 24" x 74"	38	AD74-1824
18" x 30" x 74"	48	WR74-1830	18" x 30" x 74"	42	AD74-1830
18" x 36" x 74"	56	WR74-1836	18" x 36" x 74"	50	AD74-1836
18" x 42" x 74"	60	WR74-1842	18" x 42" x 74"	54	AD74-1842
18" x 48" x 74"	64	WR74-1848	18" x 48" x 74"	58	AD74-1848
18" x 54" x 74"	76	WR74-1854	18" x 54" x 74"	70	AD74-1854
18" x 60" x 74"	84	WR74-1860	18" x 60" x 74"	78	AD74-1860
18" x 72" x 74"	96	WR74-1872	18" x 72" x 74"	90	AD74-1872
21" x 24" x 74"	48	WR74-2124	21" x 24" x 74"	42	AD74-2124
21" x 30" x 74"	52	WR74-2130	21" x 30" x 74"	46	AD74-2130
21" x 36" x 74"	60	WR74-2136	21" x 36" x 74"	54	AD74-2136
21" x 42" x 74"	64	WR74-2142	21" x 42" x 74"	58	AD74-2142
21" x 48" x 74"	72	WR74-2148	21" x 48" x 74"	66	AD74-2148
21" x 54" x 74"	80	WR74-2154	21" x 54" x 74"	74	AD74-2154
21" x 60" x 74"	88	WR74-2160	21" x 60" x 74"	82	AD74-2160
21" x 72" x 74"	112	WR74-2172	21" x 72" x 74"	106	AD74-2172
24" x 24" x 74"	52	WR74-2424	24" x 24" x 74"	46	AD74-2424
24" x 30" x 74"	60	WR74-2430	24" x 30" x 74"	54	AD74-2430
24" x 36" x 74"	68	WR74-2436	24" x 36" x 74"	62	AD74-2436
24" x 42" x 74"	76	WR74-2442	24" x 42" x 74"	70	AD74-2442
24" x 48" x 74"	80	WR74-2448	24" x 48" x 74"	74	AD74-2448
24" x 54" x 74"	88	WR74-2454	24" x 54" x 74"	82	AD74-2454
24" x 60" x 74"	100	WR74-2460	24" x 60" x 74"	94	AD74-2460
24" x 72" x 74"	120	WR74-2472	24" x 72" x 74"	114	AD74-2472
30" x 36" x 74"	76	WR74-3036	30" x 36" x 74"	70	AD74-3036
30" x 42" x 74"	88	WR74-3042	30" x 42" x 74"	82	AD74-3042
30" x 48" x 74"	100	WR74-3048	30" x 48" x 74"	94	AD74-3048
30" x 60" x 74"	124	WR74-3060	30" x 60" x 74"	118	AD74-3060
30" x 72" x 74"	140	WR74-3072	30" x 72" x 74"	134	AD74-3072
36" x 36" x 74"	88	WR74-3636	36" x 36" x 74"	82	AD74-3636
36" x 48" x 74"	108	WR74-3648	36" x 48" x 74"	102	AD74-3648
36" x 60" x 74"	132	WR74-3660	36" x 60" x 74"	126	AD74-3660
36" x 72" x 74"	140	WR74-3672	36" x 72" x 74"	134	AD74-3672

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CANTILEVERS

UNITS

CANTILEVERS WITH BASKET

Modular wire baskets mount to standard post to utilize wall space efficiently. Baskets allow for high visibility and quick accessibility. Baskets are adjustable and removable. Unit comes complete with (2) posts, (2) wire baskets (4) collar hooks and (4) post mount racket Available only in chrome.

BASKET DIMENSIONS W" x L" x H"	SHIP WGT	MODEL NO.
14" x 36" x 9"	26 lbs.	CAN-34-1436BC-PWB
14" x 48" x 9"	32 lbs.	CAN-34-1448BC-PWB
20" x 36" x 9"	30 lbs.	CAN-34-2036BC-PWB
20" x 36" x 12"	34 lbs.	CAN-34-203612BC-PWB
20" x 48" x 12"	38 lbs.	CAN-34-204812BC-PWB



CANTILEVERS WITH BIN

Easy access, adjustable wall mounted bin systems. Unit comes complete with (2) posts, (3) bin holders, (18) QUS230 bins and (4) post mount bracket. Available only in chrome.

BIN DIMENSIONS W" x L" x H"	BIN HOLDER DIMENSIONS L" x H"	SHIP WGT	MODEL NO.
10-7/8" x 5-1/2" x 5"	36" x 34"	26 lbs.	CAN-34-36BH-230
10-7/8" x 5-1/2" x 5"	48" x 34"	34 lbs.	CAN-34-48BH-230
10-7/8" x 5-1/2" x 5"	60" x 34"	42 lbs.	CAN-34-60BH-230

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Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Chefmate® by Globe

Medium Duty Manual Slicer

***Safe and easy to use and
clean, plus easy on the budget!***

*Gear driven knife, stain resistant
anodized aluminum with removable parts.*



Model

☐ GC512 – 12" Diameter Knife

Standard Features

- 12" diameter gear driven, high torque knife
- 7/8" slice thickness
- 1/3 HP totally enclosed knife motor, permanently lubricated sealed ball bearings
- Stain resistant and easy to clean anodized aluminum base
- Easy to access top mounted, removable metal knife sharpener, with two stones and dual action for a razor sharp cutting edge!
- Knife cover interlock and permanently attached knife ring guard - for added operator safety during use and cleaning
- Stainless steel knife, food chute and slicer table
- Stainless steel knife and motor covers, slice deflector, and product receiving tray
- Easy-to-clean removable slice deflector and product tray
- Moisture proof, sanitation sealed ON/OFF switch
- Includes 6 foot cord and plug
- Power indicator light
- Non-slip rubber feet

Warranty

- One-year parts and labor

Optional items

- Vegetable hopper
- Slicer cover
- Extended warranty

To select options, see complete list on back



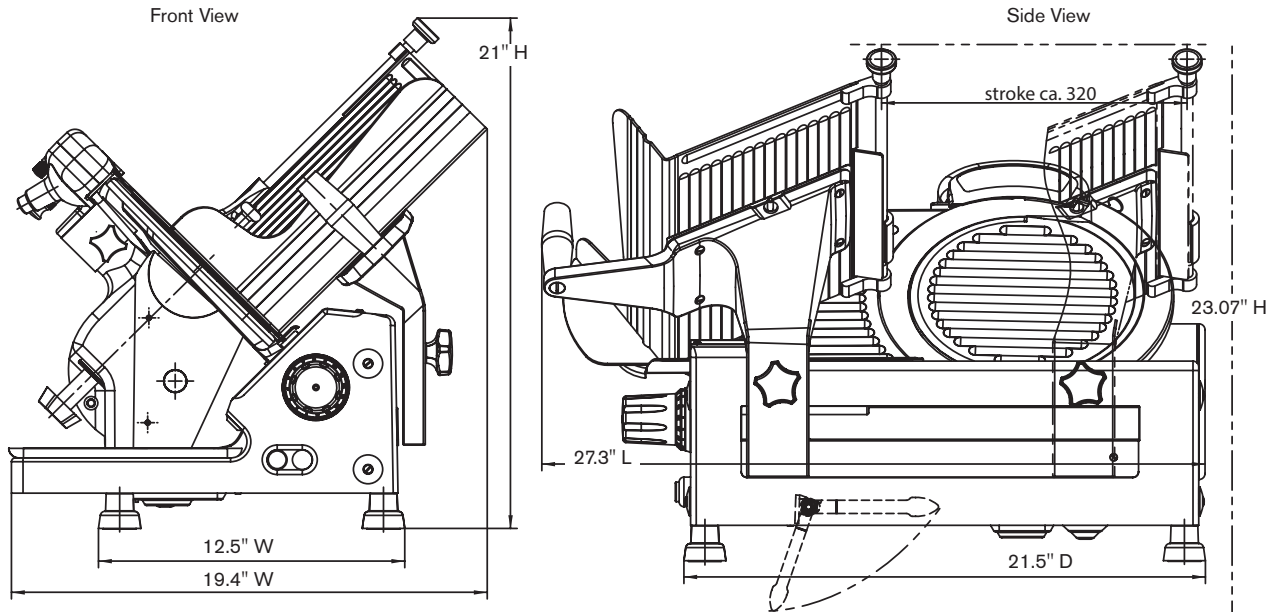
AutoQuotes

Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Chefmate® by Globe Medium Duty Manual Slicer

GC512


SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										W (Width)	D (Diameter)	H (Height)
GC512	Manual	1/3 HP	115-60-1	4.8	Gear	6 hours	0 Limited 100% Time	12" (30.5 cm)	7/8" (1.4 cm)	10" (25.4 cm)	7.5" (19.5 cm)	8.75" (22.2 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15



DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.

Freight class 77.5

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Shipping Wt
GC512	19.4" w x 27.3" d x 21" h (49 cm x 69 cm x 53 cm)	88 lbs (40 kg)	21.5" w x 26.5" d x 28" h (55 cm x 67 cm x 71 cm)	110 lbs (50 kg)

Slicer has 12" diameter knife with anodized aluminum base and stainless steel food chute, slicer table, knife, knife and motor covers and product tray. Unit has 1/3 HP motor with permanently lubricated ball bearings. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable slice deflector and product tray. On/Off switch and electric wiring are moisture proof, with sealed splash zones. Slicer is NSF and ETL listed. One year parts and labor warranty.

OPTIONAL ITEMS:

- ☐ **A420VH** vegetable hopper
- ☐ **SC-LARGE** large slicer cover
- ☐ **G-XDSL** Extended warranty extends factory warranty to 2 years on parts and labor in the continental U.S.

Available only at time of purchase.



Stackable Dunnage Racks

Aluminum Storage



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

Certifications:



Features:

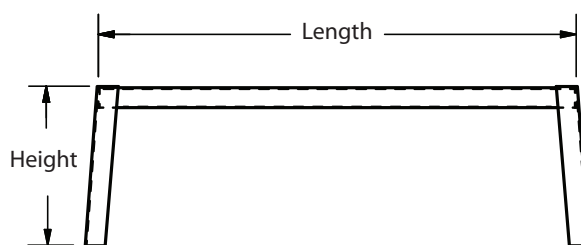
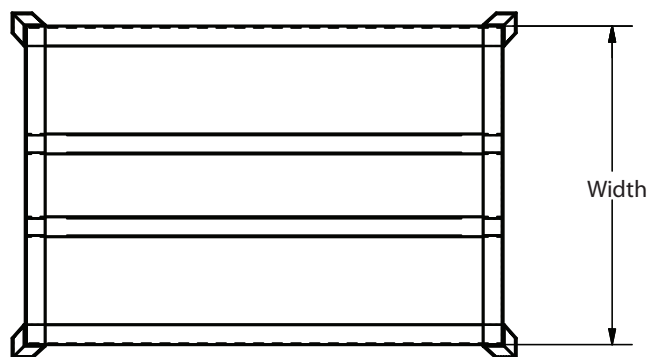
- Vertical "L" Shaped Legs for Stacking

Material:

- 6063-T5 Aluminum Tubing

Part Number	Overall Size: (l x w x h)	Weight Cap.
BK-ST-ADR-3620-8	36" X 20" x 8"	1,500 lbs
BK-ST-ADR-3624-8	36" X 24" x 8"	1,500 lbs
BK-ST-ADR-4820-8	48" X 20" x 8"	1,000 lbs
BK-ST-ADR-4824-8	48" X 24" x 8"	1,000 lbs
BK-ST-ADR-6020-8	60" X 20" x 8"	750 lbs
BK-ST-ADR-6024-8	60" X 24" x 8"	750 lbs

Part Number	Overall Size: (l x w x h)	Weight Cap.
BK-ST-ADR-2420-12	24" X 20" x 12"	1,500 lbs
BK-ST-ADR-3620-12	36" X 20" x 12"	1,500 lbs
BK-ST-ADR-3624-12	36" X 24" x 12"	1,500 lbs
BK-ST-ADR-4820-12	48" X 20" x 12"	1,000 lbs
BK-ST-ADR-4824-12	48" X 24" x 12"	1,000 lbs
BK-ST-ADR-6020-12	60" X 20" x 12"	750 lbs
BK-ST-ADR-6024-12	60" X 24" x 12"	750 lbs



PRODUCT DATA SHEET

RESOURCES



Overshelves - Stackable Dunnage Rack

BK-OSD / OSS - Stainless Steel Overshelves

BK-OSD-1248
Shown

Double Overshelves 31 1/4" (h)

- T-304 18 ga Stainless Steel
- Adjustable Lower Shelves

- Mounts directly on table with included self-tapping screws

- Shipped Knocked Down
- 96" has 3 Upright Supports

Double Over Shelves

Length	12" Width Part Number	18" Width Part Number
36"	BK-OSD-1236	BK-OSD-1836
48"	BK-OSD-1248	BK-OSD-1848
60"	BK-OSD-1260	BK-OSD-1860
72"	BK-OSD-1272	BK-OSD-1872
96"	BK-OSD-1296	BK-OSD-1896

BK-OSS-1248
Shown

Single Overshelves 18" (h)

Single Over Shelves

Length	12" Width Part Number	18" Width Part Number
36"	BK-OSS-1236	BK-OSS-1836
48"	BK-OSS-1248	BK-OSS-1848
60"	BK-OSS-1260	BK-OSS-1860
72"	BK-OSS-1272	BK-OSS-1872
96"	BK-OSS-1296	BK-OSS-1896



BK-ADR - Dunnage Rack

- 1 1/2" Square Tubing
- Aluminum Tubing

- 12" O.A. Height
- If Shipping UPS, will go at Oversized Rate

Part #	Size: (l x w)	Capacity
BK-ADR-3620-12	36" X 20"	3,000 lbs
BK-ADR-3624-12	36" X 24"	3,000 lbs
BK-ADR-4820-12	48" X 20"	2,000 lbs
BK-ADR-4824-12	48" X 24"	2,000 lbs
BK-ADR-6020-12	60" X 20"	1,500 lbs
BK-ADR-6024-12	60" X 24"	1,500 lbs



BK-ST-ADR - Stackable Dunnage Rack

- 1 1/2" Square Tubing
- Aluminum Tubing

- Vertical "L" Shaped Legs for Stacking
- 12" O.A. Height

Part #	Size: (l x w)	Capacity
BK-ST-ADR-2420-12	24" X 20"	1,500 lbs
BK-ST-ADR-3620-12	36" X 20"	1,500 lbs
BK-ST-ADR-3624-12	36" X 24"	1,500 lbs
BK-ST-ADR-4820-12	48" X 20"	1,000 lbs
BK-ST-ADR-4824-12	48" X 24"	1,000 lbs
BK-ST-ADR-6020-12	60" X 20"	750 lbs
BK-ST-ADR-6024-12	60" X 24"	750 lbs





**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

062217

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"ALJB" ALUMINUM DUNNAGE RACKS



FEATURES:

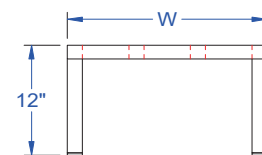
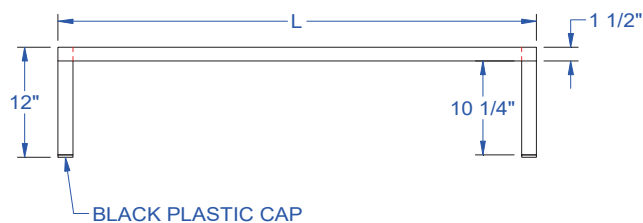
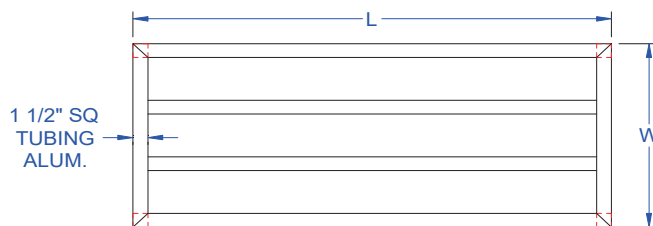
- 6063 ALUMINUM 1-1/2" SQUARE TUBING
- ALUMINUM LEGS AND PLASTIC FEET

CONSTRUCTION:

- TOP: 6063 ALUMINUMS ARE MIG WELDED

MATERIAL:

- TOP: 6063 ALUMINUM
- FEET: PLASTIC



L	H	20" WIDE	WT. (LBS)	QTY	24" WIDE	WT. (LBS)	QTY
36"	12"	ALJB362012	11		ALJB362412	12	
48"	12"	ALJB482012	14		ALJB482412	16	
60"	12"	ALJB602012	16		ALJB602412	20	

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



BRUTE® containers are guaranteed to never fade, warp, crack, or crush, with a proprietary design constructed with the highest quality material.

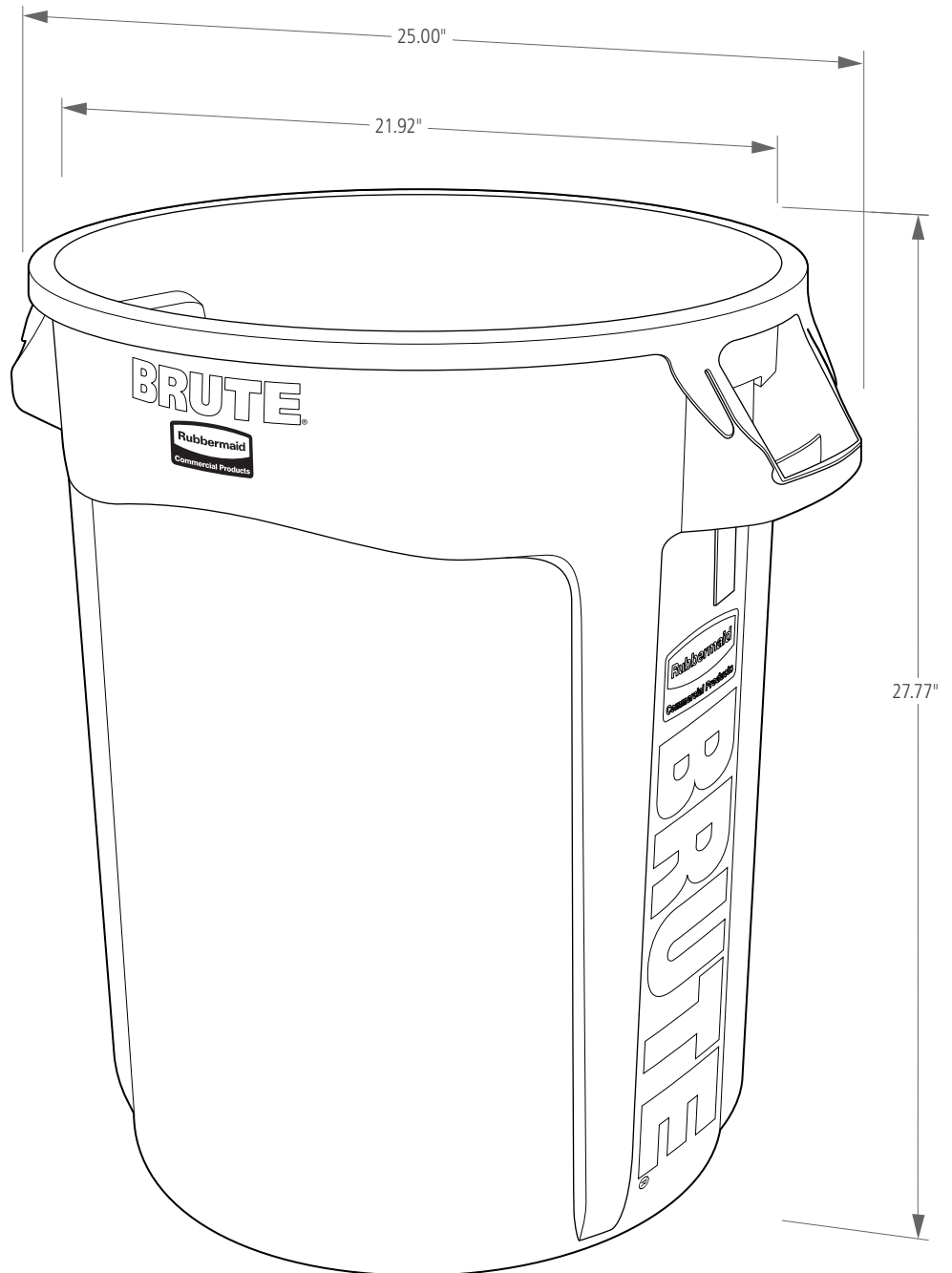
Features and Benefits:

- Venting channels make removing liners up to 50% easier, improving productivity and reducing the risk of injury
- Commercial-grade construction guaranteed to never fade, warp, crack, or crush
- Bag cinches secure liners, allowing for knot-free liner changes. Tested to 200,000 cycles
- Contoured base handles improve grip and ergonomics, reducing strain and improving efficiency
- Rim with rib-strengthened design increases strength and resists crushing
- Rounded handles make lifting and moving easier
- Reinforced base is specifically engineered to be dragged over rough surfaces in tough environments



2 & 21 Compliant

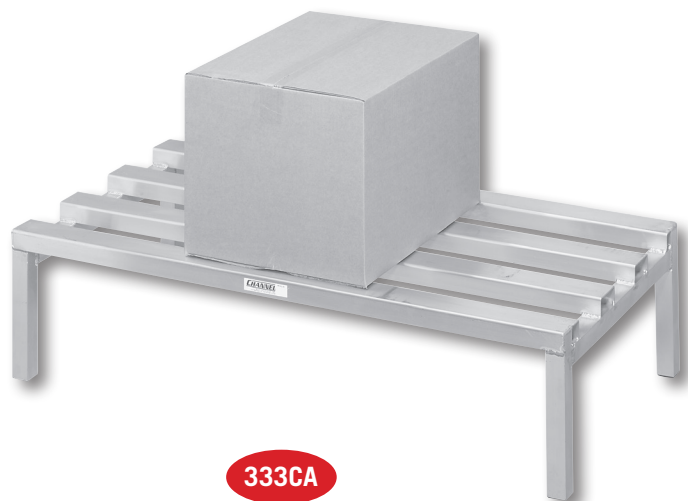
BRUTE® CONTAINERS



Vented BRUTE® 32-Gal. Container

BRUTE® CONTAINERS

SKU #	DESCRIPTION	COLOR	CAPACITY	HEIGHT	DIAMETER	DIAMETER WITH HANDLE	PACK SIZE
			GAL	IN	IN	IN	
FG261000GRAY	BRUTE® 10 GALLON CONTAINER	GRAY	10G	17.13	15.63	18.00	6
FG261000WHT	BRUTE® 10 GALLON CONTAINER	WHITE	10G	17.13	15.63	18.00	6
FG261000RED	BRUTE® 10 GALLON CONTAINER	RED	10G	17.13	15.63	18.00	6
FG261000YEL	BRUTE® 10 GALLON CONTAINER	YELLOW	10G	17.13	15.63	18.00	6
1779699	BRUTE® 10 GALLON CONTAINER	BLUE	10G	17.13	15.63	18.00	6
FG261000DGRN	BRUTE® 10 GALLON CONTAINER	DARK GREEN	10G	17.13	15.63	18.00	6
1926827	BRUTE® 10 GALLON CONTAINER	BLACK	10G	17.13	15.63	18.00	6
FG262000GRAY	BRUTE® 20 GALLON CONTAINER	GRAY	20G	22.91	19.38	22.50	6
FG262000WHT	BRUTE® 20 GALLON CONTAINER	WHITE	20G	22.91	19.38	22.50	6
FG262000RED	BRUTE® 20 GALLON CONTAINER	RED	20G	22.91	19.38	22.50	6
FG262000YEL	BRUTE® 20 GALLON CONTAINER	YELLOW	20G	22.91	19.38	22.50	6
FG262000BLUE	BRUTE® 20 GALLON CONTAINER	BLUE	20G	22.91	19.38	22.50	6
FG262000DGRN	BRUTE® 20 GALLON CONTAINER	DARK GREEN	20G	22.91	19.38	22.50	6
1779734	BRUTE® 20 GALLON CONTAINER	BLACK	20G	22.91	19.38	22.50	6
FG262073BLUE	BRUTE® 20 GALLON RECYCLING CONTAINER	BLUE	20G	22.91	19.38	22.50	6
1926828	BRUTE® 20 GALLON RECYCLING CONTAINER	DARK GREEN	20G	22.91	19.38	22.50	6
FG263200GRAY	BRUTE® 32 GALLON CONTAINER	GRAY	32G	27.77	21.92	25.00	6
FG263200WHT	BRUTE® 32 GALLON CONTAINER	WHITE	32G	27.77	21.92	25.00	6
FG263200RED	BRUTE® 32 GALLON CONTAINER	RED	32G	27.77	21.92	25.00	6
FG263200YEL	BRUTE® 32 GALLON CONTAINER	YELLOW	32G	27.77	21.92	25.00	6
FG263200BLUE	BRUTE® 32 GALLON CONTAINER	BLUE	32G	27.77	21.92	25.00	6
FG263200DGRN	BRUTE® 32 GALLON CONTAINER	DARK GREEN	32G	27.77	21.92	25.00	6
1867531	BRUTE® 32 GALLON CONTAINER	BLACK	32G	27.77	21.92	25.00	6
FG263273BLUE	BRUTE® 32 GALLON RECYCLING CONTAINER	BLUE	32G	27.77	21.92	25.00	6
1788472	BRUTE® 32 GALLON RECYCLING CONTAINER	DARK GREEN	32G	27.77	21.92	25.00	6
FG264360GRAY	BRUTE® 44 GALLON CONTAINER	GRAY	44G	31.50	24.00	27.75	4
1779740	BRUTE® 44 GALLON CONTAINER	WHITE	44G	31.50	24.00	27.75	4
FG264360RED	BRUTE® 44 GALLON CONTAINER	RED	44G	31.50	24.00	27.75	4
FG264360YEL	BRUTE® 44 GALLON CONTAINER	YELLOW	44G	31.50	24.00	27.75	4
FG264360BLUE	BRUTE® 44 GALLON CONTAINER	BLUE	44G	31.50	24.00	27.75	4
1779741	BRUTE® 44 GALLON CONTAINER	DARK GREEN	44G	31.50	24.00	27.75	4
FG264360BLA	BRUTE® 44 GALLON CONTAINER	BLACK	44G	31.50	24.00	27.75	4
FG264307BLUE	BRUTE® 44 GALLON RECYCLING CONTAINER	BLUE	44G	31.50	24.00	27.75	4
1926829	BRUTE® 44 GALLON RECYCLING CONTAINER	DARK GREEN	44G	31.50	24.00	27.75	4
FG265500GRAY	BRUTE® 55 GALLON CONTAINER	GRAY	55G	33.19	26.38	30.75	3
FG265500WHT	BRUTE® 55 GALLON CONTAINER	WHITE	55G	33.19	26.38	30.75	3
FG265500RED	BRUTE® 55 GALLON CONTAINER	RED	55G	33.19	26.38	30.75	3
FG265500YEL	BRUTE® 55 GALLON CONTAINER	YELLOW	55G	33.19	26.38	30.75	3
1779732	BRUTE® 55 GALLON CONTAINER	BLUE	55G	33.19	26.38	30.75	3
FG265500DGRN	BRUTE® 55 GALLON CONTAINER	DARK GREEN	55G	33.19	26.38	30.75	3
1779739	BRUTE® 55 GALLON CONTAINER	BLACK	55G	33.19	26.38	30.75	3



Item No. _____

Quantity _____

Job Name _____

Spec No. _____

DUNNAGE RACKS

TUBULAR / CHANNEL ARCH

ALUMINUM CONSTRUCTION

Custom Sizes Available

TUBULAR DUNNAGE RACKS

Model	H	W	D	Weight
ED2024	12"	24"	20"	11
ED2036	12"	36"	20"	12
ED2042	12"	42"	20"	13
ED2048	12"	48"	20"	14
ED2054	12"	54"	20"	15
ED2060	12"	60"	20"	16
ED2072*	12"	72"	20"	19
ED2424	12"	24"	24"	12
ED2436	12"	36"	24"	13
ED2442	12"	42"	24"	14
ED2448	12"	48"	24"	15
ED2454	12"	54"	24"	16
ED2460	12"	60"	24"	17
ED2472*	12"	72"	24"	20

CHANNEL ARCH DUNNAGE RACKS

Model	H	W	D	Weight
CA2024	12"	24"	20"	12
CA2036	12"	36"	20"	13
CA2042	12"	42"	20"	14
CA2048	12"	48"	20"	15
CA2054	12"	54"	20"	15
CA2060	12"	60"	20"	17
CA2072*	12"	72"	20"	20
CA2424	12"	24"	24"	13
CA2436	12"	36"	24"	14
CA2442	12"	42"	24"	15
CA2448	12"	48"	24"	16
CA2454	12"	54"	24"	17
CA2460	12"	60"	24"	18
CA2472*	12"	72"	24"	22

Add /8 after model number for 8" height.

*Models over 60" have 3 sets of legs.

See **Mobile Dunnage Dollies** spec sheet for caster options.

APPLICATIONS: Aluminum dunnage racks keep product organized and off of the floor. Meets all sanitary health codes. Made to measure for walk-in freezers, refrigerators and dry storage areas.

CONSTRUCTION: Heavy duty, high tensile extruded aluminum. Type 6063-T5 alloy. Lifetime guarantee against rust. Shipped fully assembled and ready for use.

ED - Series: Tubular construction with 1-1/2" X 1-3/4" tubing. 2,200lb. distributed weight capacity.

CA - Series: Top channel arch 2-7/8" construction. 2,500lb. distributed weight capacity. Units over 5' long have 3 sets of legs.



Notes

55 Channel Drive • Port Washington, NY 11050-2216
 8891 NW 102nd Street • Medley, FL 33178
 Tel: 516-944-6271 • Fax: 516-944-0625
 Toll Free: 866-712-7283
 www.channelmfg.com • Email: sales@channelmfg.com

For further details, see complete specifications
at AutoQuotes or channelmfg.com.

Dunnage Racks



ED2048
STANDARD SERIES



ES2036
STAINLESS SERIES

*Custom Sizes
Available*

TUBULAR DUNNAGE RACKS

12"H Standard. Add /8 after ED or ES model number for 8"H.

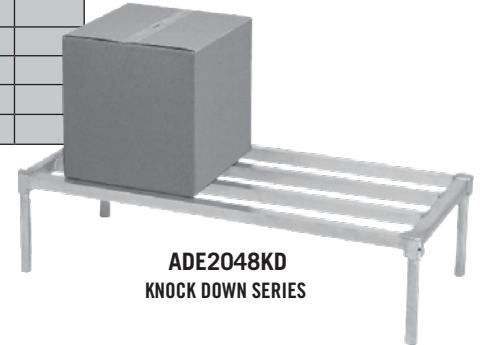
STANDARD SERIES 2,200 lb. Capacity			STAINLESS SERIES 4,000 lb. Capacity			PROMO SERIES 2,000 lb. Capacity			KNOCK DOWN SERIES 2,200 lb. Capacity		
SIZE D-W	MODEL	WT	MODEL	WT		MODEL	WT		PRICE	WT	
20" x 24"	ED2024	11	ES2024	14		ADE2024	8		ADE2024KD	9	
20" x 36"	ED2036	12	ES2036	16		ADE2036	9		ADE2036KD	11	
20" x 42"	ED2042	13	ES2042	18		ADE2042	10				
20" x 48"	ED2048	14	ES2048	20		ADE2048	11		ADE2048KD	13	
20" x 54"	ED2054	15	ES2054	22		ADE2054	12				
20" x 60"	ED2060	16	ES2060	24		ADE2060	13				
20" x 72"	ED2072*	19	ES2072*	28							
24" x 24"	ED2424	12				ADE2424	9				
24" x 36"	ED2436	13				ADE2436	11				
24" x 42"	ED2442	14				ADE2442	13				
24" x 48"	ED2448	15				ADE2448	14				
24" x 54"	ED2454	16				ADE2454	15				
24" x 60"	ED2460	17				ADE2460	16				
24" x 72"	ED2472*	20									

*72" width Dunnage Racks include extra set of legs.

† Flyer Item



ADE2048
PROMO SERIES



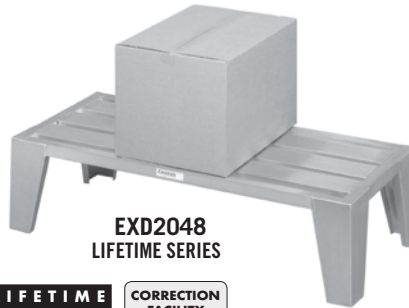
ADE2048KD
KNOCK DOWN SERIES

Caster option to convert to
mobile. Must be factory installed.

ADJ4 (Set of 4) – \$198



CA2048
STANDARD SERIES



EXD2048
LIFETIME SERIES

**LIFETIME
TOUGH**

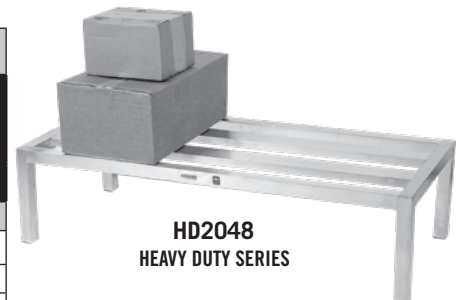
CORRECTION
FACILITY
APPROVED

C-CHANNEL DUNNAGE RACKS

12"H Standard. Add /8 after CA or HD model number for 8"H.

STANDARD SERIES C-Channel Style 2,500 lb. Capacity			HEAVY DUTY SERIES 4" Wide E-Channel 3,000 lb. Capacity			PROMO SERIES C-Channel Style 2,200 lb. Capacity			LIFETIME SERIES 4" Wide E-Channel, Gusset Legs 3,500 lb. Capacity		
SIZE D-W	MODEL	WT	MODEL	WT		MODEL	WT		MODEL	WT	
20" x 24"	CA2024	12	HD2024	12		ADR2024	6				
20" x 36"	CA2036	13	HD2036	13		ADR2036	8		EXD2036	14	
20" x 42"	CA2042	14	HD2042	14		ADR2042	10		EXD2042	15	
20" x 48"	CA2048	15	HD2048	15		ADR2048	11		EXD2048	16	
20" x 54"	CA2054	16	HD2054	16		ADR2054	13		EXD2054	17	
20" x 60"	CA2060	17	HD2060	17		ADR2060	14		EXD2060	18	
20" x 72"	CA2072*	20	HD2072*	19							
24" x 24"	CA2424	13	HD2424	13							
24" x 36"	CA2436	14	HD2436	14					EXD2436	15	
24" x 42"	CA2442	15	HD2442	15					EXD2442	16	
24" x 48"	CA2448	16	HD2448	16					EXD2448	17	
24" x 54"	CA2454	17	HD2454	17					EXD2454	18	
24" x 60"	CA2460	18	HD2460	18					EXD2460	19	
24" x 72"	CA2472*	22	HD2472*	20							

*72" width Dunnage Racks include extra set of legs. † Flyer Item



HD2048
HEAVY DUTY SERIES



ADR2048
PROMO SERIES

CAMBRO®

Camcarts®

Double Compartment

For Trays and Sheet Pans

Models 1826DTC, 1826DTCSP (Security Package)

For Food Storage Boxes

Models 1826DBC, 1826DBCSP (Security Package)

StoreSafe

Features & Benefits

- These double compartment Camcarts easily handle food storage and transport for any catering job and for a wide variety of food delivery needs.
- Trays and Sheet Pan storage capacity per compartment:
Model 1826DTC
– 24 each 18" x 26" (46 x 66 cm), 1¹⁵/₁₆" (4,9 cm) clearance
- Food Storage Box storage capacity per compartment:
Model 1826DBC
– 26 each 18" x 26" (46 x 66 cm), 1³/₄" (4,4 cm) clearance
– 7 each 3¹/₂" (8,9 cm) deep
– 3 each 6" (15,2 cm) and 1 each 3¹/₂" (8,9 cm) deep
– 2 each 9" (22,9 cm) and 1 each 3¹/₂" (8,9 cm) deep
or 1 each 15" (38,1 cm) and 1 each 6" (15,2 cm) deep
- Tough, one-piece seamless, double-wall, polyethylene construction is easy to maintain and won't dent, crack, rust, chip or break.
- Thick polyurethane foam insulated compartments and air tight door gaskets help to retain food quality and temperatures without the use of external heat sources.
- Vent cap on each compartment allows steam to be released and keeps menu items from becoming soggy.
- Recessed corrosion-free stainless steel hinges and sturdy plastic, rust-proof latches are long lasting and prevent accidental openings.
- Molded-in horizontal handle on the back of each cart ensures easy maneuvering during transport.
- Four each 6" (15,24 cm) casters, 2 fixed, 2 swivel, 1 with brake provide for smooth transporting and maneuvering across all types of terrain.
- Models available with a Security Package for correctional facility use. This includes tamper-resistant hardware: metal hinges with non removable pins, metal latches with welded bails, lockable hasp and no chassis plate.
- Non electrical.
- No assembly required.
- Available in 4 colors.

Note: Trays and Sheet Pans must be cooled down to 250°F (121°C) before placing in Camcarts.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



1826DTC
(For Trays & Sheet Pans)



1826DBC
(For Food Storage Boxes)

Approvals



(1826DBC Only)

CAMBRO®
www.cambro.com

© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, CA 92647-2056, U.S.A.
Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003

Camcarts®

Double Compartment**For Trays and Sheet Pans**

Models 1826DTC, 1826DTCSP (Security Package)

For Food Storage Boxes

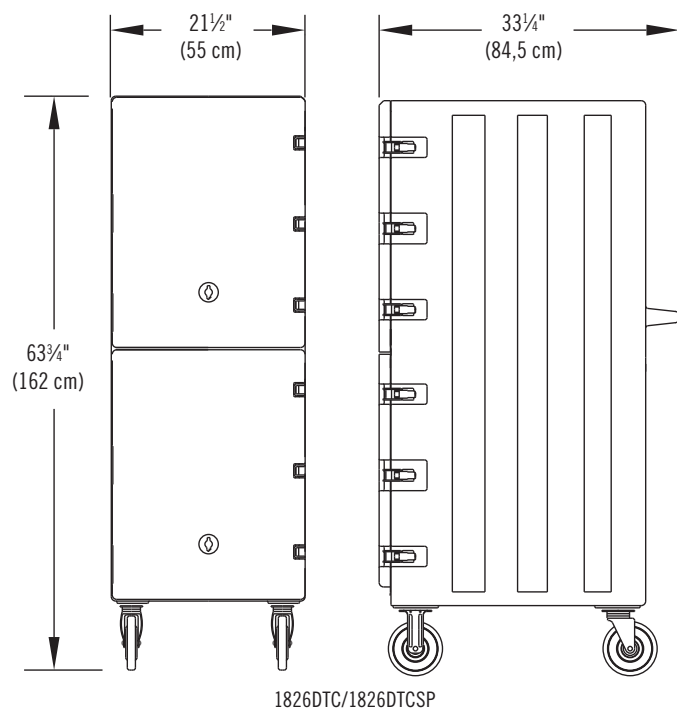
Models 1826DBC, 1826DBCSP (Security Package)

Item No. _____

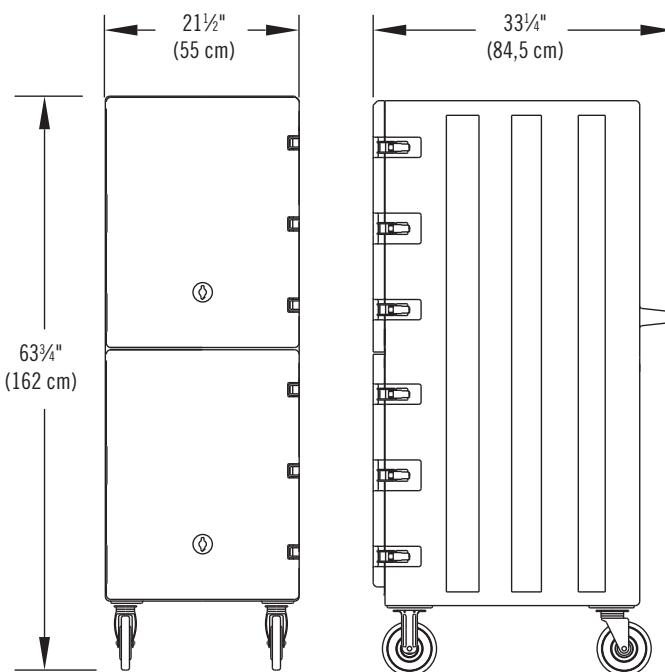
Specifier Identification No. _____

Model No. _____

Quantity _____



1826DTC/1826DTCSP



1826DBC/1826DBCSP

Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

CODE	DESCRIPTION	EXTERIOR DIMENSION W x D x H	CASE LB. (CUBE) CASE KG (M³)
Without Security Package			
1826DTC	Camcarts For Trays & Sheet Pans	21 1/2" x 33 1/4" x 63 3/4" (55 x 84,5 x 162 cm)	135 / 27.92 (61,4/0,8)
1826DBC	Camcarts For Food Storage Boxes	21 1/2" x 33 1/4" x 63 3/4" (55 x 84,5 x 162 cm)	135.5/28.35 (61,6/0,8)
With Security Package			
1826DTCSP	Camcarts For Trays & Sheet Pans	21 1/2" x 33 1/4" x 63 3/4" (55 x 84,5 x 162 cm)	135 / 27.92 (61,4/0,8)
1826DBCSP	Camcarts For Food Storage Boxes	21 1/2" x 33 1/4" x 63 3/4" (55 x 84,5 x 162 cm)	143.8/27.99 (65,4/0,8)

Architect Specs

The non-electrical food service and transport cart shall be a Double Compartment Camcart, Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be made of one-piece, seamless, double-wall, high-density, polyethylene. It shall have two separate insulated polyurethane foam-injected compartments. It shall accommodate either 18" x 26" (46 x 66 cm) Trays and Sheet Pans or Food Storage Boxes. It shall have recessed, corrosion free, stainless steel door latches and sturdy plastic, rust-proof hinges. It shall have a vent cap on each compartment. It shall have a molded-in horizontal handle located on the back of the cart. It shall have 4 each 6" (15,24 cm) casters, 2 fixed, 2 swivel, 1 with brake. It shall be available with a Security Package. The Security package shall include tamper-resistant hardware including metal hinges with non-removable pins, metal latches with welded bails, lockable hasp and no chassis plate. It shall require no assembly. It shall be available in 4 colors.

Standard Colors

- ☐ Slate Blue (401) ☐ Coffee Beige (157) ☐ Dark Brown (131)
☐ Gray (180)

Approvals

(1826DBC Only)

CAMBRO
www.cambro.com

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 Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003



INSULATED FOOD SERVERS (NON-ELECTRIC)

Camcarts®

- Use to hold hot or cold bulk food stored on trays/sheet pans or food boxes.
- Durable polyethylene and thick foam insulation retain safe food temperatures.
- Sturdy plastic, rust-proof latches are secured into molded-in mounting plates.
- Molded-in handle on the back for easy maneuvering.



Colors: Slate Blue (401), Coffee Beige (157), Dark Brown (131), Charcoal Gray (615).

6" Casters: 2 fixed, 2 swivel, 1 with brake.

Note: Cool metal sheet pans to 250°F before placing onto tray supports.

Venting plug is covered by US Patent D 553,717 S.

Only 1826DBC and 1826DBCSP are NSF Listed.



1826DTC Double Cavity Cart for Trays and Sheet Pans

Capacity: 24 tray support rails on 1⁵/₁₆" centers (12 per cavity). Holds up to 24 each 18" x 26" trays or sheet pans.

1826DBC Double Cavity Cart for Food Storage Boxes

Capacity: 26 support rails on 1³/₄" centers (13 per cavity). Holds 18" x 26" Food Storage Boxes.

Camcart with Security Package (SP)

Specially designed for high security applications, with tamper-resistant hardware: metal hinges with non-removeable pins, metal latches with welded bails, lockable hasp and chassis plate.



CASTER IMPACT PLATES
Impact plates add metal reinforcement to hold casters in place even when dropped.

CODE	DESCRIPTION	EXTERIOR DIMENSIONS W x D* x H	INTERIOR DIMENSIONS W x D x H
1826DTC	For trays & sheet pans	21½" x 33¾" x 63¾"	16½ x 26½" x 25⅞"
1826DBC	For food storage boxes	21½" x 33¾" x 63¾"	16½ x 26½" x 25⅞"
Camcarts with Security Package			
1826DTCSP	For trays & sheet pans	21½" x 33¾" x 63¾"	16½ x 26½" x 25⅞"
1826DBCSP	For food storage boxes	21½" x 33¾" x 63¾"	16½ x 26½" x 25⅞"

Case Pack: 1 *Exterior Depth measurement includes handle.



UF27A-LP

Undercounter 27" Freezer - Low Profile



UF27A-LP
02/05/20
Item # 13459

W x D x H

27" x 30" x 31.9" *
*with 2.25" casters



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

Features

- Engineered to maintain NSF-7 temperatures in 100°F ambient.
- Stainless steel exterior front, sides and top with stainless steel interior top, sides, back, and floor
- Meets ADA requirements 
- Environmentally friendly R290 hydrocarbon refrigerant
- Stainless steel exterior door with ABS interior liner
- Cabinet and door are insulated with 2" of CFC free, foamed in place polyurethane
- Innovative air distribution system distributes air evenly to maintain product temperature
- Exclusive "stepped" door design to protect door gasket
- Spring assisted self-closing door with stay open feature
- Extruded aluminum flush mount door handle
- Field reversible door
- Magnetic door gasket is easily removable for cleaning
- E-coated evaporator coil
- Anodized aluminum shelf supports adjustable in 1/2" increments
- Standard with 2.25" casters (two with brakes)
- 10 ft. cord and plug



Dimensions / Capacity

Interior Storage Capacity (CF)

Interior Storage Capacity (CF) (AHAM)

Overall Width x Depth (including 1" bumper)

Height (including 2.25" casters)

Door Opening Width x Height

Depth with Door Open at 90° (including 1" bumper)

Adjustable Shelves

Shelf Dimensions (W x D)

Crated Shipping Weight

Crated Length x Width x Height

One-Section UF27A-LP

7.2 ft³

6.22 ft³

27" x 31"

31.9"

22.6" x 23"

55.5"

1

22.0" x 16.0"

175 lbs.

32" x 28.75" x 36"

Electrical / Refrigeration

Voltage

HACR Breaker

Electrical Connection (NEMA)

Voltage Range

Ambient Temp. Range

Control Setpoint Range

Amperage

Energy Consumption (kWh/day) @ASHRAE

Heat Rejection (BTU/Hr.) @NSF

Approx. Nominal Compress. BTU/HR (HP)

Refrigerant / Charge Amount (oz)

One-Section UF27A-LP

115/60/1

15.0 Amps

5-15P 

104-126

45° to 100°F

-10° to 10°F

2.3

2.49

492

798(1/5HP)

R290 (2.1 oz)

Options

- ☐ Additional epoxy shelves
☐ Stacking kit (HS-5112)

- ☐ Overshelves
☐ Stainless steel back

Warranty

- * 3 Year - parts and Labor on entire machine.
5 Year - Parts on Compressor
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.



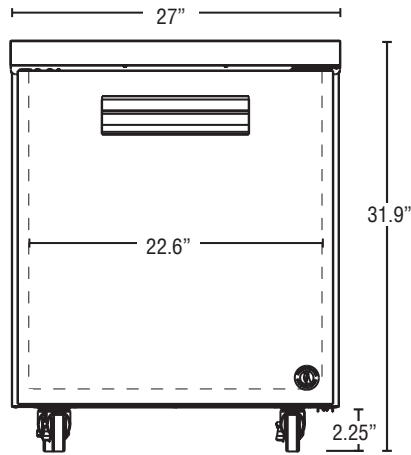
UF27A-LP

Undercounter 27" Freezer - Low Profile

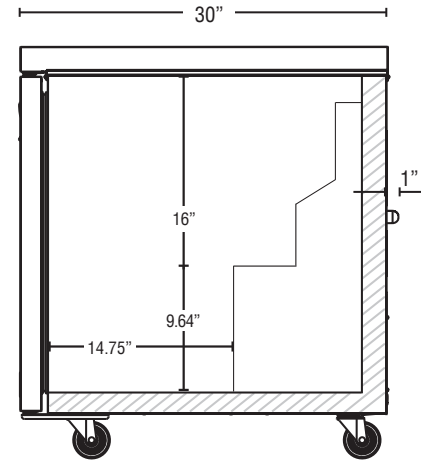


UF27A-LP
02/05/20
Item # 13459

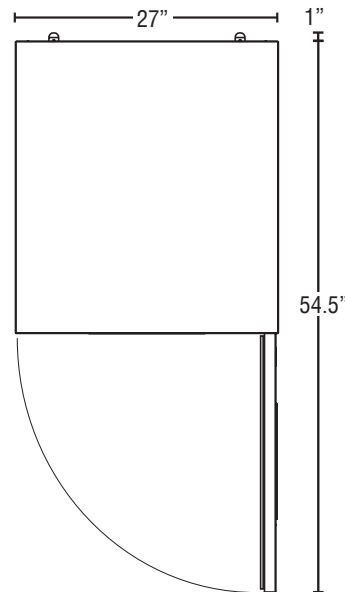
FRONT VIEW



SIDE VIEW



PLAN VIEW



Cabinet Construction

The exterior cabinet top, front, and sides, are constructed of high quality stainless steel. The exterior back and bottom are constructed of coated steel. The cabinet interior features stainless steel back, sides, and floor with a stainless steel top. One heavy duty epoxy coated shelf per section is standard. Mounted on anodized aluminum pilasters the shelves are adjustable in 1/2" increments. Cabinet are insulated with 2" CFC free foamed in place polyurethane. 2.25" polyolefin, stem casters (two with brakes) are standard.

Door Construction

Doors are constructed of high grade stainless steel exterior with an ABS interior liner. Doors are insulated with 2" CFC free foamed in place polyurethane. Hoshizaki's exclusive "stepped" design protects the gasket while product is removed from the cabinet. Doors are provided with a one piece, extruded aluminum, flush mount handle. Spring assisted self-closing doors are equipped with a stay open feature past 90° degrees. Snap-in magnetic door gaskets are durable and easily removed for cleaning. Field reversible door hinging is standard.

Refrigeration System

The high efficiency refrigeration system is self-contained with an E-coated evaporator for extended life. Condensate removal is accomplished with an energy efficient non-electric evaporation system. A capillary tube controls the flow of environmentally friendly R290 refrigerant through the evaporator. Unit uses a heated, time initiated defrost to eliminate any ice on the evaporator coil. 115 volt units are equipped with a ten foot cord and plug (20.0 amps or less).



Glo-Ray® Portable Foodwarmers

Models: GR-B, GRFF, GRFFL, GRFFB, GRFFBL

Hatco Glo-Ray® Portable Foodwarmers keep food hot at kitchen work areas, waitress pickup stations or customer serving points. Available in models and sizes to meet every food warming need.

Standard features

- Available with heat above the food, below the food, or both
- GR-B has a preset automatic thermostat to maintain proper base temperatures
- GRFF has a stand to keep food holding pans off the work area and allows easy access from three sides
- GRFFL models include two shatter resistant incandescent lights
- GRFFB's base conducts heat from the bottom while infrared elements heat from above
- GRFFB has a clearance of 12", 14", or 16" (305, 356, or 406 mm) between heated base and upper housing
- Hatco can custom design portable foodwarmers to meet customer specifications or to fit an unusual situation
- Factory pre-wired with a 6' (1829 mm) cord and plug

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

Designer Colors – One color per unit, heated base is not powdercoated (not available on GR-B models)

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

Gloss Finishes – One color per unit, heated base is not powdercoated (not available on GR-B models)

- ☐ Gleaming Gold ☐ Glossy Gray ☐ Bold Black
☐ Radiant Red ☐ Brilliant Blue

☐ 9"W x 5.5"H (229 x 140 mm) Display Sign Holder (Sign not included) (GRFFL model with back toggle only) adds 3" (76 mm) to height of unit

☐ Infinite Control (not available on GR-B or units with sign holder)

☐ Halogen Bulb

Accessories

☐ 5 Pleat Hardcoated French Fry Box Ribbon

☐ 8 Pleat Hardcoated French Fry Bag Ribbon

☐ Food Holding Pans

☐ Wire Trivets

ChefLED Bulb in lieu of Standard Display Light (60 watt) *excludes GR-B – 120V*

- | | |
|---|---|
| <input type="checkbox"/> CLED-2700-120 Warm light | <input type="checkbox"/> CLED-2700-230 Warm light |
| <input type="checkbox"/> CLED-3000-120 Warm light | <input type="checkbox"/> CLED-3000-230 Warm light |
| <input type="checkbox"/> CLED-4000-120 Cool light | <input type="checkbox"/> CLED-4000-230 Cool light |

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

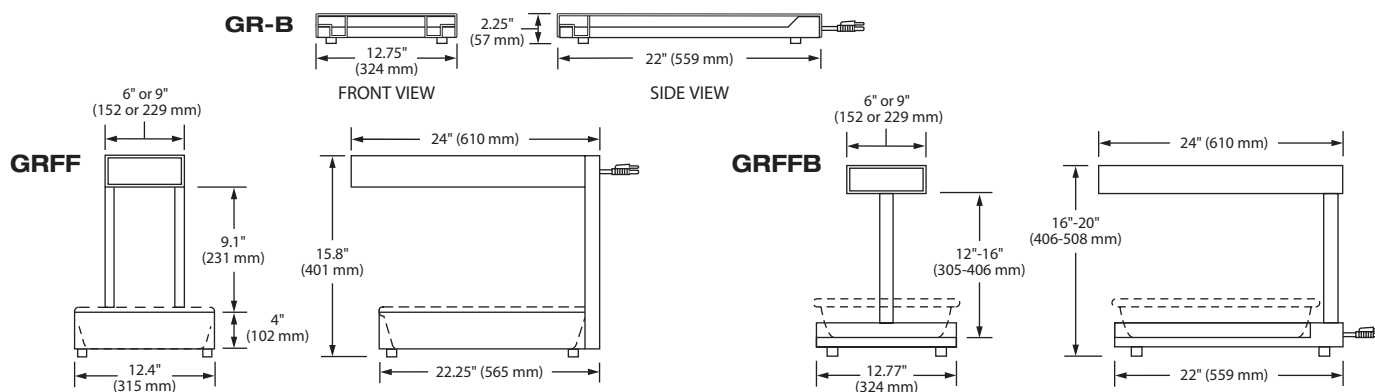


HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



Glo-Ray® Portable Foodwarmers

Models: GR-B, GRFF, GRFFL, GRFFB, GRFFBL



SPECIFICATIONS - Glo-Ray® Portable Foodwarmers

The shaded areas contain electrical information for International models only

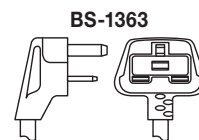
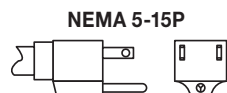
Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
GR-B	12.75" x 22" x 2.25" (324 x 559 x 57 mm)	120	Single	250	2.1	NEMA 5-15P	14 lbs. (7 kg)
		220		250	1.1	CEE 7/7 Schuko	
		240		210-230	1.0	BS-1363	
		220-230 (CE)		230-250		CEE 7/7 Schuko	
		230-240 (CE)				BS-1363	
GRFF	12.4" x 24" x 15.8" (315 x 610 x 401 mm)	100	Single	500	5.0	NEMA 5-15P	14 lbs. (7 kg)
		120			4.2	NEMA 5-15P	
		220			2.3	CEE 7/7 Schuko	
		240			2.1	BS-1363	
		220-230 (CE)		500-546	2.3-2.4	CEE 7/7 Schuko	
		230-240 (CE)		459-500	2.0-2.1	BS-1363	
GRFFL	12.4" x 24" x 15.8" (315 x 610 x 401 mm)	100	Single	584	5.8	NEMA 5-15P	14 lbs. (7 kg)
		120		620	6.5	NEMA 5-15P	
		220		600	5.6	CEE 7/7 Schuko	
		240		620	5.6	BS-1363	
		220-230 (CE)		600-656	6.1-6.4	CEE 7/7 Schuko	
		230-240 (CE)		569-620	5.4-5.6	BS-1363	
GRFFB	12.75" x 24" x 16"-20" (324 x 610 x 406-508 mm)	100	Single	750	7.5	NEMA 5-15P	29 lbs. (13 kg)
		120			6.3	NEMA 5-15P	
		220		710	3.2	CEE 7/7 Schuko	
		240		750	3.1	BS-1363	
		220-230 (CE)		710-777	3.2-3.4	CEE 7/7 Schuko	
		230-240 (CE)		689-750	3.1	BS-1363	
GRFFBL	12.75" x 24" x 16"-20" (324 x 610 x 406-508 mm)	100	Single	833	8.3	NEMA 5-15P	34 lbs. (14 kg)
		120		870	7.3	NEMA 5-15P	
		220		810	3.7	CEE 7/7 Schuko	
		240		870	3.6	BS-1363	
		220-230 (CE)		810-867	3.7-3.8	CEE 7/7 Schuko	
		230-240 (CE)		799-870	3.6	BS-1363	

*Shipping weight includes packaging.

CORD LOCATION

GR-B, GRFFB, GRFFBL: Back, lower middle.
 GRFF, GRFFL: Back, upper middle.

PLUG CONFIGURATIONS



PRODUCT SPECS Portable Foodwarmers

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

The Portable Foodwarmer shall be rated ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Glo-Ray shall consist of aluminum housing and include an infrared heating

element that shall be tubular metal sheathed. Optional shatter resistant incandescent display lights and heated base. Accessories shall include food holding pans, trivets, and ribbons.

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

HATCO CORPORATION

(800) 558-0607

(414) 671-6350

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

www.hatcocorp.com

support@hatcocorp.com

HUMIDIFIED & HEATED HOLDING CABINETS

Insulated - Various Size Trays, Pans, and Gastro-Norm

HUMIDIFIED "MTU" SERIES

Hold hot food fresh and ready to serve, longer than ever before

- 1** Easy to use - upfront and recessed electronic control panel has separate, easy to read and set, air moisture and air temperature controls
- 2** Magnetic work flow door handle - ergonomically accommodates kitchen staff and servers at varying heights
- 3** Built-in humidity system balances moisture and air with controlled heat and humidity capabilities - allows for greater control of holding food environment for longer holding periods
- 4** Removable humidity pan: 12" x 20" pan provides large water reservoir - removable, easy to clean and replaceable
- 5** Unique design holds 12" x 20" pans, 18" x 26" sheet trays or GN containers on fully adjustable tray slides. Slides are removable for thorough interior cleaning
- 6** Constructed of stainless steel, with welded base frame for added strength and durability - fully insulated cabinet and door provide energy efficient heating and longer holding times
- 7** Field reversible door - flexible installation options for kitchen layout
- 8** Energy Star Approved - save money and protect the environment with the energy star approved MTU-12
- 9** Available for immediate shipment - FWE's popular MTU-12 is available to ship in 48 hours (Quick Ship terms and conditions apply)



MTU-12

(Shown with Optional Accessory Dutch Doors)



MTU-4

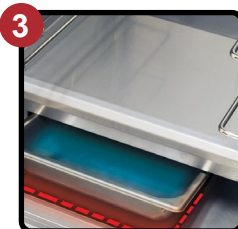
****Two year limited warranty***



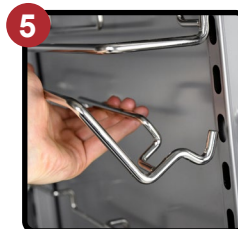
Electronic Controls



Workflow Door Handle



Humidity Pan



Adjustable Tray Slides

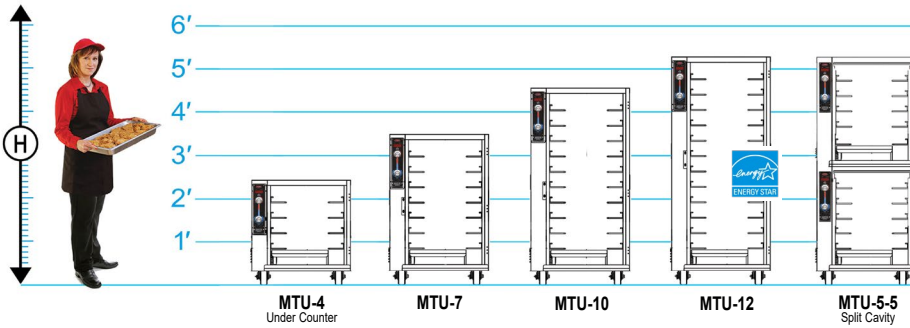


CE IP X4

MOISTURETEMP

SPECIFICATIONS

HUMIDIFIED & HEATED HOLDING CABINETS



ELECTRICAL DATA					
MODEL NUMBER	MTU-4, MTU-7 MTU-10, MTU-12		MTU-5-5 Split Cavity		MTU-5-5 WITH OPTIONAL 1750W AIR HEATING ELEMENT
VOLTS	120	220-240	120	220-240	120
WATTS	1650	2133	2300	3075	2150
AMPS	13.8	8.9	19.2	12.8	18
HERTZ	50/60	50/60	50/60	50/60	50/60
PHASE	Single	Single	Single	Single	Single
PLUG USA					
PLUG CANADA					

*Dedicated circuit.

CAPACITIES OF TRAYS / PANS: 4.5" (114 mm) Spacings are Standard [A]																	CLASS 100					
MODEL NUMBER	STANDARD CAPACITY @ 4.5" Spacings(114 mm)							OPTIONAL CAPACITY @ 3" Spacings(76 mm)							OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)		
	TRAY/PAN SLIDES PROVIDED	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20 GN 2/1	TRAY/PAN SLIDES REQUIRED	(Additional)	18 x 26	12 x 20	14 x 18	18 x 13	20 x 22	10 x 20 GN 2/1	HIGH "H"	DEEP "D"				WIDE "W"	
MTU-4 [B] Under Counter	4 pr	4	8	8	8	4	8	4	6 pr (2 pr)	6	12	12	12	6	12	6	31.25" (794)	32.25" (819)	29.75" (756)	1	3.5**	235 (107)
MTU-7	7 pr	7	14	14	14	7	14	7	10 pr (3 pr)	10	20	20	20	10	20	10	46.5" (1181)	32.25" (819)	29.75" (756)	1	5"	250 (113)
MTU-10	10 pr	10	20	20	20	10	20	10	15 pr (5 pr)	15	30	30	30	15	30	15	60" (1524)	32.25" (819)	29.75" (756)	1	5"	285 (129)
MTU-12	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	32.25" (819)	29.75" (756)	1	5"	375 (170)
MTU-12P Pass-thru	12 pr	12	24	24	24	12	24	12	17 pr (5 pr)	17	34	34	34	17	34	17	69" (1753)	34.75" (883)	29.75" (756)	2	5"	420 (191)
MTU-5-5 [C] Split Cavity	10 pr (5 ea)	10	20	20	10	10	10	10	14 pr (4 pr)	14	28	28	14	14	14	14	70" (1778)	32.25" (819)	29.75" (756)	2	5"	385 (175)

[A] Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20" trays / pans. Number of tray slides are listed above. Uprights punched on 1.5" (38 mm) centers. Tray slides are adjustable. Standard spacings are 4.5" (114 mm).

[B] MTU-4 is an under counter model provided standard with all swivel casters.

[C] MTU-5-5 Split Cavity Capacity: provides 2 compartments; each with separate controls; 5 pair of tray slides are provided in each compartment.

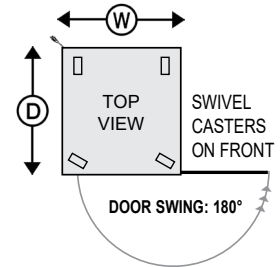
All MTU models are available with:

Pass-thru Door [add "P"]

See-thru Lexan Door [add "L"]

Dutch Doors [add "D"]

Note: Dutch Doors are 2 half size doors only available on full-size models.



CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20 gauge polished exterior, 22 gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10 gauge stainless steel reinforcing stress plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

HANDLES. Form grip flush-in wall hand grips recess mounted on each side of unit.

DOORS AND LATCHES. Flush mounted, Field reversible, stainless steel insulated doors. High temperature gasket sealed; gasket shall be cabinet mounted. Each door shall have two (2) heavy-duty edgmount die cast hinges and a magnetic work flow door handle. The hinge mountings are reinforced with stainless steel backing plates.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. MTU-4 shall have a caster configuration of four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

TRAY SLIDES. Welded rod-style tray slides are stainless steel for greater durability and sanitation. Fully adjustable / removable and designed to give secure bottom tray support. Universal Tray slides accommodate (1) 18" x 26", (2) 14" x 18", (2) 12" x 20", (2) 18" x 13", (1) 20" x 22", (2) 10" x 20" trays/pans. Removable stainless steel uprights shall be punched on 1.5" (38mm) spacings, o.c., for easy tray

adjustment, and shall easily lift off heavy-duty stainless steel brackets without the use of tools for cleaning.

MOISTURE-TEMP SYSTEM/CONTROLS.

Built in humidified holding system shall include two (2) separate long life Incoloy nickel-chromium alloy heating elements per cavity; separate, adjustable controls shall be provided for each function. One to control the interior air temperature, and one to control the interior air moisture. 12" x 20" stainless steel water reservoir shall be removable for ease of cleaning/sanitation. Built-in drip trough has removable drain plug. System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for moist air distribution. Controls shall be electronic, up-front, recessed and eye-level for convenience and safety and shall include a full range thermostat adjustable to actual

temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (32° to 88°C). An operational range thermometer, adjustable moisture control (moist to crisp), 20 amp ON/OFF power switch, humidity cycle light, and thermostat cycling light shall also be included.

ELECTRICAL CHARACTERISTICS. 3 wire grounded tri-directional power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

OPTIONAL ACCESSORIES

ELECTRICAL

- ☐ 220 volt, 50/60 Hz single phase
- ☐ Timer
- ☐ Element upgrade

DOORS

- ☐ Dutch doors
- ☐ See-thru Lexan door
- ☐ Key locking door latch
- ☐ Paddle latch
- ☐ Left hand door hinging
- ☐ Glass doors

SPACINGS

- ☐ Extra stainless steel tray slides
- ☐ "Ultra-Universal" transport slides
- ☐ Fixed rack

CASTERS

- ☐ All swivel or larger casters

EXTRAS

- ☐ Full extension bumper
- ☐ Heavy-duty push/pull handles
- ☐ Top corner bumpers (set of 4)
- ☐ Security packages

FOOD WARMING EQUIPMENT COMPANY, INC.

5599 HWY. 31 W. Portland, TN 37148

800.222.4393 | WWW.FWE.COM | SALES@FWE.COM

Davis New Community Center Kitchen

COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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Page: 99

Combitherm® CTC10-10G

Gas Boiler-free

ALTO-SHAAM

Combining multiple cooking functions into a single appliance, Combitherm® ovens provide endless versatility, reliability and unmatched performance. An all-in-one solution for efficient and consistent food production. Combitherm ovens do the work of a convection oven, kettle, steamer, fryer, smoker and more. Execute every dish, no matter how simple or complex, faster than ever with flawless precision and consistency.

Standard features

- Simple and intuitive push button control that commands all oven functions with easily identifiable icons
- LED display indicating cooking mode, temperature settings, time remaining, and various instructions
- LED illuminated door handle designed for the needs of the busy kitchen, and provides visual notification of the oven status
- CoolTouch3™ triple panel glass door keeps the heat inside, while keeping the glass cool to the touch and providing 15% greater thermal retention to improve performance and efficiency
- Three cooking modes—steam, convection, and combination
- Front-accessible and retractable rinse hose
- Two different fan speeds
- One fully automated cleaning cycle
- SafeVent™ provides automatic steam venting at the end of the cooking cycle



- 11** Eleven full size or GN 1/1 pans, eleven half-size sheet pans; one row deep
- 2** Two side racks with eleven non-tilt support rails; 11-3/4" (298mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails
- 120 lb [54 kg] product maximum
- 75 quarts [95 liters] volume maximum
- Five [5] wire shelves included. Additional wire shelves required for maximum capacity.



CTC10-10G

Configurations (select one)

Door swing

- ☐ Right hinged
- ☐ Recessed door, optional; increases oven width by 5" [127mm]

Electrical

- ☐ 120V 1ph ☐ 208-240V 3ph
- ☐ 380-415V 3ph

Gas type

- ☐ Natural ☐ Propane

Accessories (select all that apply)

- ☐ CombiLatch™
- ☐ Stacking hardware
- ☐ Seismic feet package, optional
- ☐ Extended one-year warranty

Probe choices

- ☐ Removable, single-point, quick-connect core temperature probe, optional
- ☐ Removable, single-point, quick-connect sous vide temperature probe, optional

Security devices for correctional facility use

- ☐ Optional base package [not available with recessed door]: includes tamper-proof screw package, excludes temperature probe
- ☐ Anti-entrapment device, optional
- ☐ Control panel security cover, optional
- ☐ Hasp door lock [padlock not included], optional
- ☐ Removable, single-point, quick-connect core temperature probe, optional

Installation options (select one)

- ☐ Alto-Shaam Combination Factory Authorized Installation Program - available in the U.S. and Canada only
- ☐ Installation Start-Up Check - available through an Alto-Shaam authorized service agency

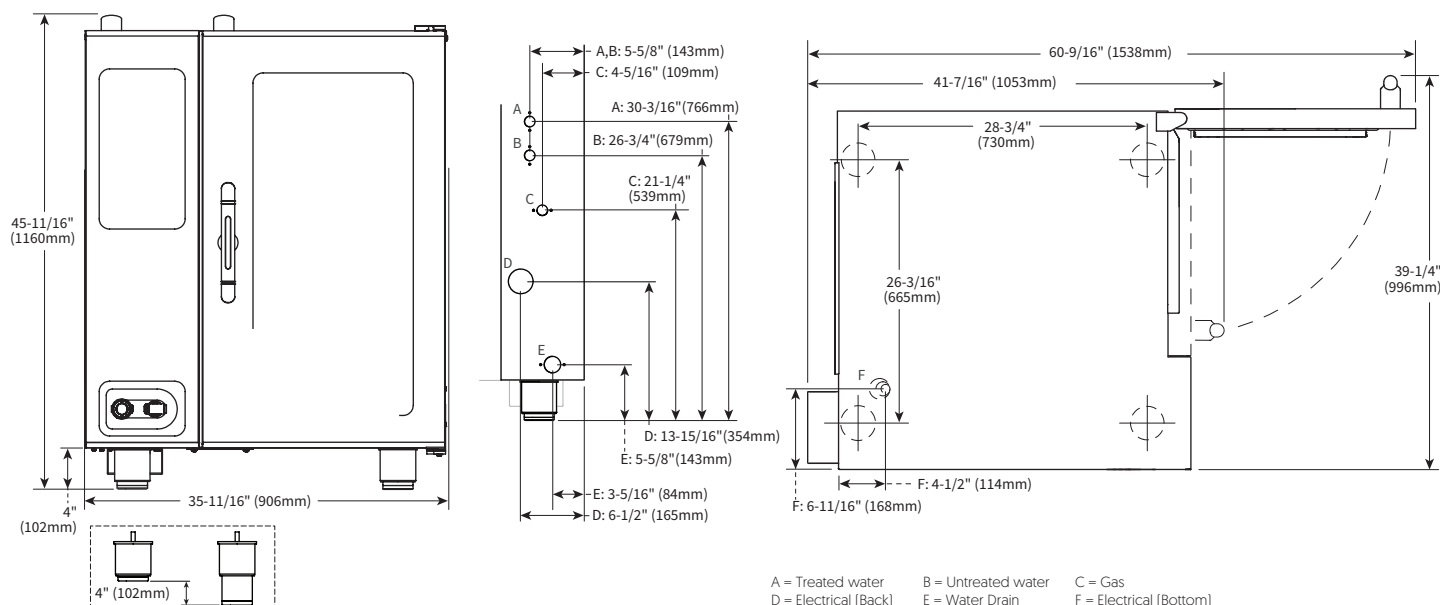


This oven complies with UL 710B, section 17 COA #5760

Combitherm® CTC10-10G

Specification

ALTO-SHAAM



Model

CTC10-10G

Exterior (H x W x D)

45-11/16" x 35-11/16" x 41-7/16" [1160mm x 906mm x 1053mm]

Exterior with recessed door (H x W x D)

45-11/16" x 40-11/16" x 41-7/16" [1160mm x 1033mm x 1053mm]

Ship Dimensions (L x W x H)*

CTC10-10G 56" x 45" x 65" [1422mm x 1143mm x 1651mm]

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

Interior (H x W x D)

31-1/2" x 16-1/4" x 28-1/16" [800mm x 411mm x 712mm]

Net Weight

625 lb [283 kg]

Ship Weight*

695 lb [315 kg]



Top: 20" [508mm]

Left: 0" [0mm]

18" [457mm] recommended service access

Right: 0" [0mm] Non-combustible surfaces

2" [51mm] combustible surfaces

Bottom: 5-1/8" [130mm]

Back: 4" [102mm]

4-5/16" [109mm] optional plumbing kit



- Oven must be installed level.
- Water supply shut-off valve and back-flow preventer when required by local code.
- Hood installation is required.
- Drain must not be located directly underneath the appliance.

Combitherm® CTC10-10G

ALTO-SHAAM



Heat of rejection

CTC10-10G	Heat Gain qs, BTU/hr	Heat Gain qs, kW	Heat Gain qs, Mj/hr
	448	0.13	55.9



Noise emissions

A maximum 67 dBA was measured at 3.3 ft (1 m) from unit as tested on CTP10-20E.



	CTC10-10G	V	Ph	Hz	Awg (mm²)	A	Breaker	kW	Connection	Certification
†	120V*	120	1	60	12 [3.31]	7.0	20	.84	L1, L2/N, G	GAS-FREE cUL US LISTED ANSI/NFPA 4
†	208-240V	208	3	50/60	14 [2.08]	4.8	15	1.0	L1, L2, L3, G	GAS-FREE cUL US LISTED ANSI/NFPA 4
		240	3	50/60	14 [2.08]	4.2	15	1.0	L1, L2, L3, G	IP X5 EAC CE W
	380-415V	380	3	50/60	14 [2.08]	4.6	15	1.0	L1, L2, L3, N, G	IP X5 EAC CE W
		415	3	50/60	14 [2.08]	4.2	15	1.0	L1, L2, L3, N, G	IP X5 EAC CE W

† Per UL requirements, must be permanently connected to electrical supply source

*Ground fault or residual current protection device must accommodate a leakage current of 20mA.

- Electrical connections must meet all applicable federal, state, and local codes.
- For use on individual branch circuit only.
- Ovens are not supplied with an electrical cord or plug.



Water requirements (per oven)

- Two cold water inlets - drinking quality
- One treated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 0.26 gpm [1 L/min].
- One untreated water inlet: 3/4" NPT connection. Line pressure 30 psi minimum dynamic and 90 psi maximum static [200-600 kPa] at a minimum flow rate of 2.64 gpm [10 L/min]. Water drain: 1-1/2" [40mm] connection with a vertical vent to extend above the exhaust vent. Materials must withstand temperatures up to 200°F [93°C].



Clearance requirements for water filtration system

Do not install a water filtration system behind unit.

Water Quality Standards

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and, if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure [www.optipurewater.com] products to properly treat your water.

Contaminant	Inlet Water Requirements
Free Chlorine	Less than 0.1 ppm [mg/L]
Hardness	30-70 ppm
Chloride	Less than 30 ppm [mg/L]
pH	7.0 to 8.5
Silica	Less than 12 ppm [mg/L]
Total Dissolved Solids [tds]	Treated line: 50-125 ppm
	Untreated line: 50-360 ppm

Combitherm® CTC10-10G

ALTO-SHAAM



Gas Requirements [gas type must be specified on order]

Hook-up: 3/4" NPT

UL Marked Appliances	Maximum Input BTU/h	Minimum Input BTU/h	Maximum Inlet Pressure Inches WC	Minimum Inlet Pressure Inches WC	Maximum Fuel Consumption*	
					CFH	GPH
Natural Gas	70,000	53,000	14.0	5.5	66.7	N/A
Propane				9.0	28.0	0.8

*Assumes an average heating value for natural gas to be 1050 BTU/SCF and a specific gravity of 0.60. The assumed value for propane gas is 2,500 BTU/SCF, and a specific gravity of 1.53.

AGA Marked Appliances	Maximum Input MJ/h	Minimum Input MJ/h	Maximum Inlet Pressure kPa	Minimum Inlet Pressure kPa	Maximum Fuel Consumption	
					m³/h	L/h
Natural Gas	73.9	55.9	3.48	1.13	2.0	N/A
Propane				2.75	0.8	2.9

CE Marked Appliances	Maximum Input		Minimum Input		Nominal Gas Pressure mbar	Maximum Gas Pressure mbar	Maximum Fuel Consumption m³
	kWh (Hs)	kWh (Hi)	kWh (Hs)	kWh (Hi)			
2E [G20]	20.5	18.5	15.5	14.0	20	50	2.0
2LL [G25]					20		2.3
3P [G31]	20.1	18.5	15.5	14.3	37		0.8
3B/P [G30]					29		0.8

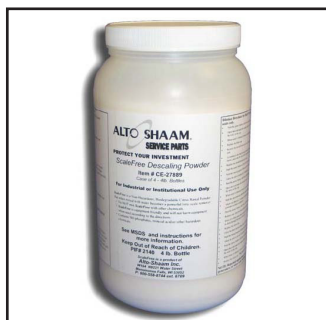
CONTACT US

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


CT Proformance™
CT Classic™

ITEM NO. _____

COMBITHERM® COMBIOven



☐ **SCALE FREE™**
CITRUS BASED, NON-CORROSIVE
DELIMING PRODUCT
CE-27889

☐ **POULTRY GREASE
COLLECTION CONTAINER**
15" x 9-3/4" x 9-3/4"
(381 x 248 x 248mm)
5014846

☐ **MOBILE GREASE
COLLECTION CART**
37" x 11-3/16" X 28-1/3"
(940 x 284 x 724mm)
5014542



☐ **FRY BASKET**
12" x 20"
(325mm x 530mm)
BS-26730



☐ **GRILLING GRATE**
12" x 20"
(325mm x 530mm)
SH-26731



SHELF, STAINLESS STEEL WIRE
*SH-22473 SHOWN



WOOD CHIPS

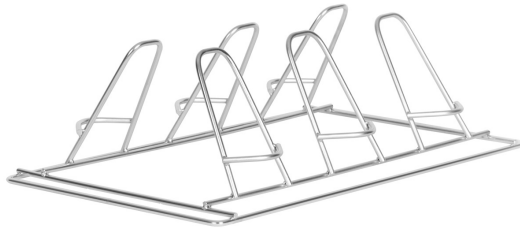
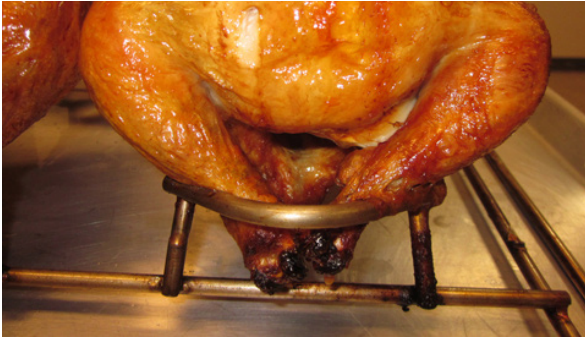
OPTIONS & ACCESSORIES

<input type="checkbox"/> COMBICLEAN® COMBITABS™ — SPECIALLY FORMULATED FOR COMBITHERM OVENS 90 (1 OUNCE) PACKETS EACH CONTAINER	CE-36354
<input type="checkbox"/> COMBITHERM® CLEANING LIQUID — SPECIALLY FORMULATED FOR COMBITHERM OVENS TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH [SPECIAL HANDLING REQUIRED]	CE-24750
<input type="checkbox"/> LIQUID CLEANER — APPROVED FOR COMBITHERM OVENS EQUIPPED WITH THE OPTIONAL AUTOMATIC LIQUID CLEANING SYSTEM	CE-36457
<input type="checkbox"/> GAS LINE QUICK DISCONNECT	CR-33543
GREASE COLLECTION PAN WITH DRAIN (NOT NEEDED FOR GREASE COLLECTION SYSTEM)	
<input type="checkbox"/> 6-10, 10-10, 20-10 — 1-1/2" (38mm) DEEP	5003463
<input type="checkbox"/> 7-20, 10-20, 20-20 — 1-1/2" (38mm) DEEP	4758
<input type="checkbox"/> 7-20, 10-20, 20-20 — 2-3/4" (70mm) DEEP	14475
<input type="checkbox"/> PROBE, SOUS VIDE	PR-36576
SHELF, STAINLESS STEEL WIRE	
<input type="checkbox"/> 7-20, 10-20	SH-22584
<input type="checkbox"/> 6-10, 10-10, 20-10	SH-2903
<input type="checkbox"/> 20-20	SH-22473
WOOD CHIPS — BULK PACK 20 LB (9 KG)	
<input type="checkbox"/> APPLE	WC-22543
<input type="checkbox"/> CHERRY	WC-22541
<input type="checkbox"/> HICKORY	WC-2829
<input type="checkbox"/> MAPLE	WC-22545



ITEM NO. _____

COMBITHERM® POULTRY ROASTING RACKS



5014438

6-piece Poultry Roasting Rack
self-trussing, slides into the oven side racks
[DESIGN PATENT D660647]

- Cook your poultry to its best and make it easy to handle.
- Ensure food quality and maximize the production, flexibility, and efficiency of the Alto-Shaam Combitherm combi oven with a variety of poultry roasting racks.
- Angled poultry roasting racks evenly space the birds allowing consistent roasting and the perfect golden brown finish.
- Designed for use in the Alto-Shaam Combitherm combi oven, these stainless steel racks slide effortlessly into the oven without the requirement of additional support pans, making loading and unloading safe and efficient.
- 6-piece poultry roasting rack, 5014438, is self-trussing, cutting prep time and purchasing costs [DESIGN PATENT D660647].
- 6-piece poultry roasting rack with drip guard, 5020829, is self-trussing, cutting prep time and purchasing costs. The drip guard ensures an even finish and maximum flavor of the poultry no matter where the poultry is placed in the oven.
- Self-trussing angled rack facilitates bird "dismounting" onto a full-size sheet pan for easy handling or bagging.



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

Printed in the U.S.A.

Due to ongoing product improvement, specifications are subject to change without notice.

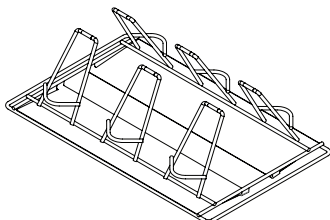
#468 - 08/16



Description	Model	Capacity
5014438 6-piece Poultry Roasting Rack, self-trussing, slides into the oven side racks [Design Patent D660647]	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven

COMBITHERM®

POULTRY ROASTING RACKS



Description	Model	Capacity
5020829 6-piece Poultry Roasting Rack with drip guard, self-trussing, slides into the oven side racks	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
SH-23000 6-piece Poultry Roasting Rack, placed inside a full-size hotel pan	CTX4-10E	1 rack per oven
	CTX4-10EVH	1 rack per oven
	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



Description	Model	Capacity
SH-23619 8-piece Poultry Roasting Rack, placed inside a full-size hotel pan	6-10	2 racks per oven
	10-10	3 racks per oven
	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



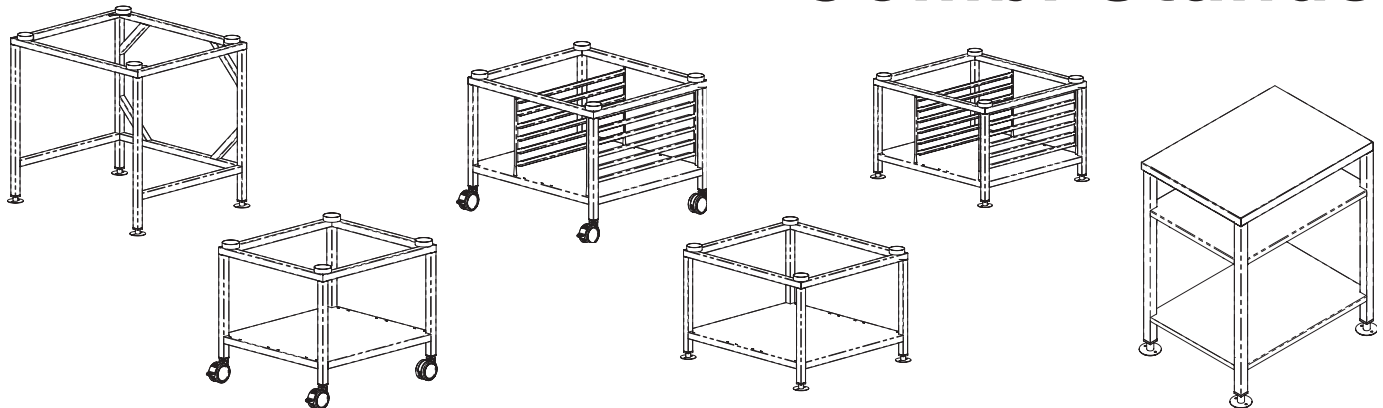
Description	Model	Capacity
SH-22634 10-piece Poultry Roasting Rack, slides into the oven side racks	7-20	4 racks per oven
	10-20	6 racks per oven
	20-10	5 racks per oven
	20-20	10 racks per oven



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COMBITHERM® COMBIoven Combi Stands



OVENS

STANDS, STAINLESS STEEL (H x W x D)

	4-10	6-10	10-10	7-20	10-20
5015711 MOBILE WITH PAN SLIDES & SHELF SPACING: 2-11/16" (68MM)				✓	✓
	28-15/16" x 38-3/4" x 38-5/16" (734mm x 983mm x 972mm)				
5016083 STATIONARY WITH SHELF				✓	✓
	25-7/16" x 39-13/16" x 36-5/16" (645mm x 1010mm x 922mm)				
5016084 STATIONARY WITH PAN SLIDES & SHELF SPACING: 2-11/16" (68MM)				✓	✓
	25-7/16" x 39-13/16" x 36-5/16" (645mm x 1010mm x 922mm)				
5016085 MOBILE WITH SHELF				✓	✓
	28-15/16" x 38-3/4" x 38-5/16" (734mm x 983mm x 972mm)				
5016087 STATIONARY				✓	✓
	38-3/4" x 42" x 36-5/16" (984mm x 1067mm x 922mm)				
5016088 STATIONARY WITH SHELF		✓	✓		
	25-3/8" x 31-3/4" x 34-5/16" (645mm x 805mm x 870mm)				
5016089 STATIONARY WITH PAN SLIDES & SHELF SPACING: 2-11/16" (68MM)		✓	✓		
	25-7/16" x 31-3/4" x 34-5/16" (645mm x 805mm x 870mm)				
5016090 MOBILE WITH SHELF		✓	✓		
	28-15/16" x 30-5/8" x 36-1/4" (734mm x 779mm x 920mm)				
5016091 MOBILE WITH PAN SLIDES & SHELF SPACING: 2-11/16" (68MM)		✓	✓		
	28-15/16" x 30-11/16" x 36-1/4" (734mm x 779mm x 920mm)				
5016092 STATIONARY		✓	✓		
	38-3/4" x 34" x 34-1/4" (984mm x 864mm x 870mm)				
5014737 STATIONARY WITH SINGLE SHELF	✓				
	15-1/4" x 22-5/16" x 31-5/8" (386mm x 565mm x 802mm)				
5014738 MOBILE WITH SINGLE SHELF	✓				
	18-5/16" x 21-13/16" x 31-1/8" (464mm x 552mm x 789mm)				
5014985 STATIONARY WITH DOUBLE SHELF	✓				
	36-1/4" x 22-5/16" x 31-5/8" (919mm x 565mm x 802mm)				
5014986 STATIONARY WITH DOUBLE SHELF	✓				
	36-3/16" x 23-3/4" x 31-9/16" (919mm x 603mm x 802mm)				



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DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

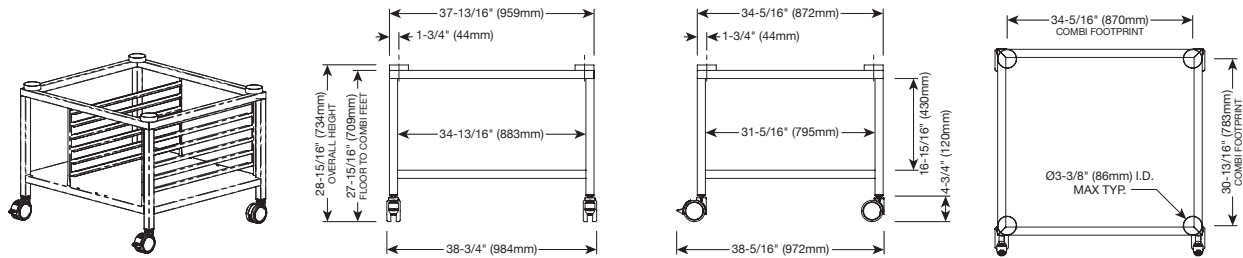
#469 - 09/14



COMBITHERM® COMBIoven Combi Stands

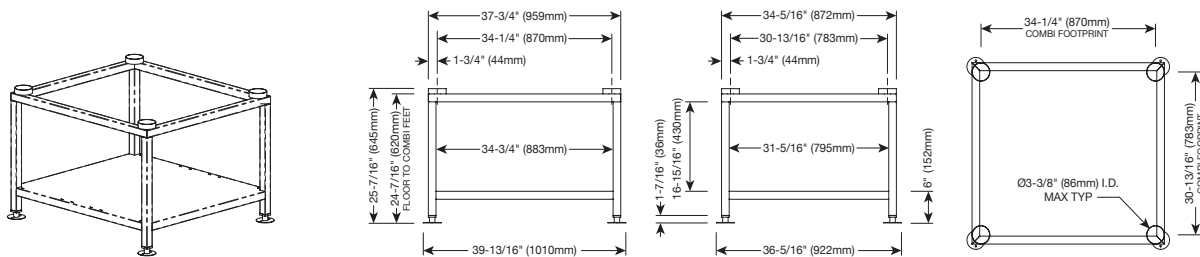
5015711

Mobile Pan Slides & Shelf



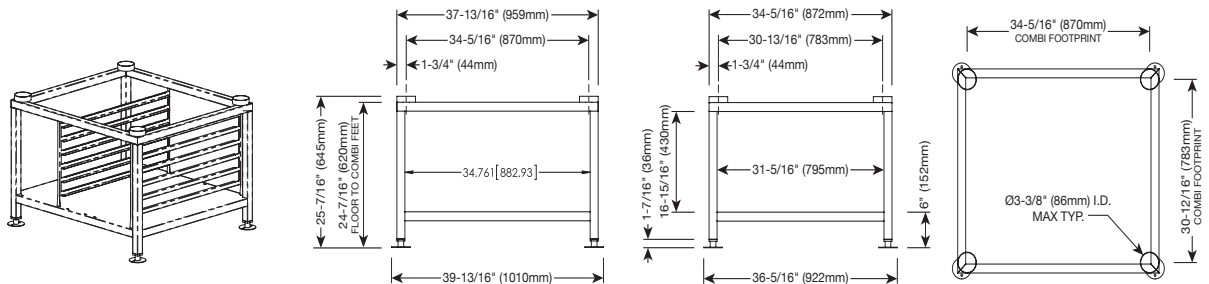
5016083

Stationary with Shelf



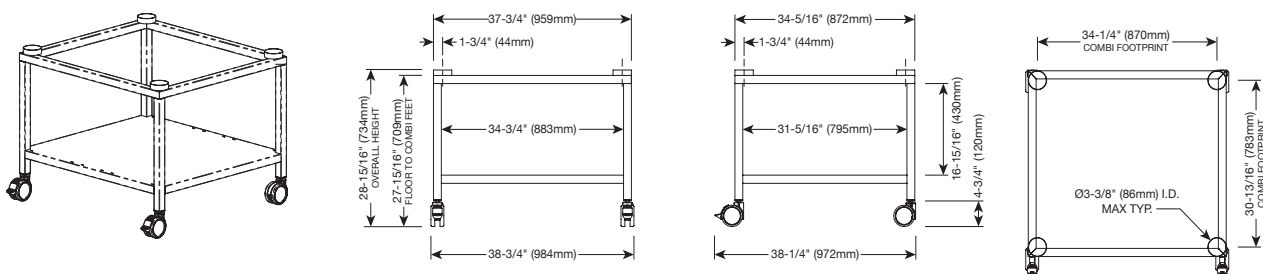
5016084

Stationary with Pan Slides & Shelf



5016085

Mobile with Shelf

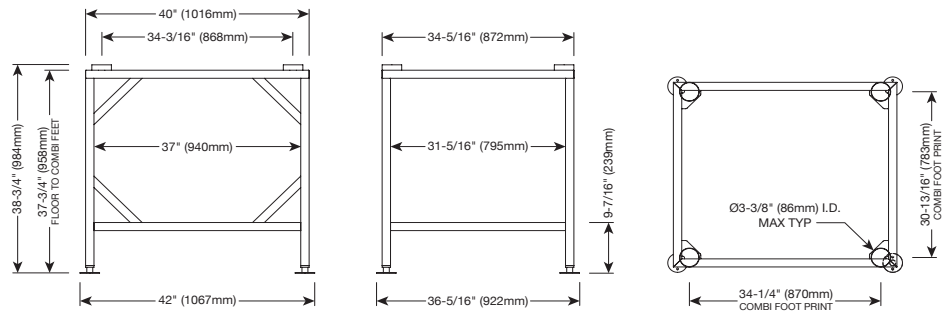
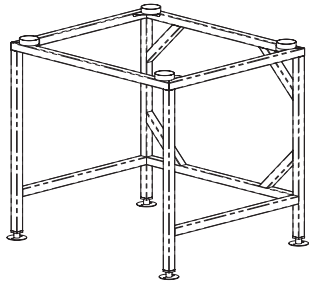




COMBITHERM® COMBIoven Combi Stands

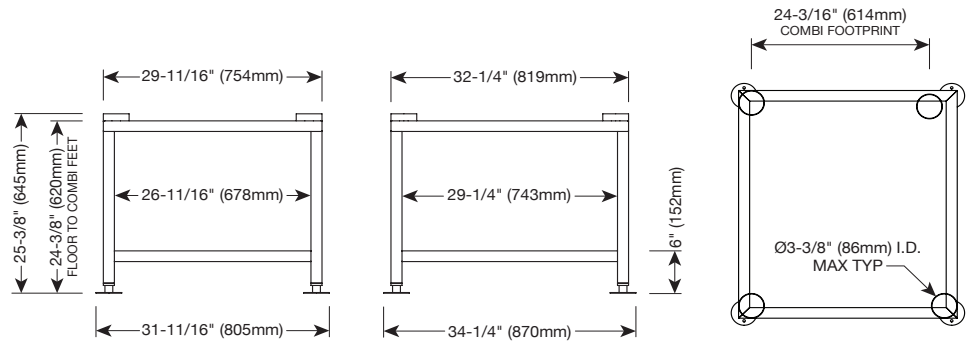
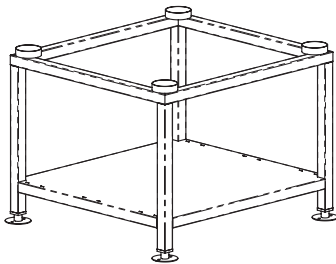
5016087

Stationary



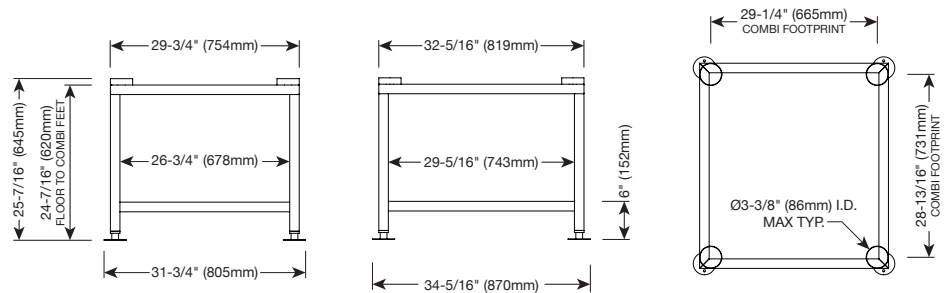
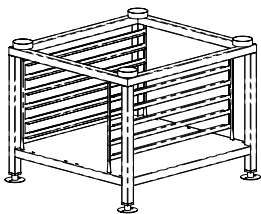
5016088

Stationary with Shelf



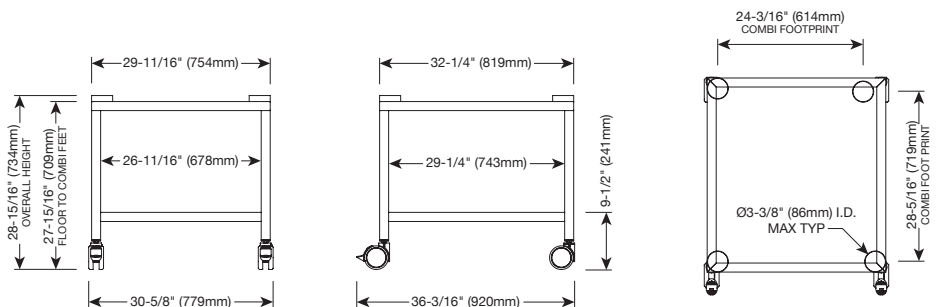
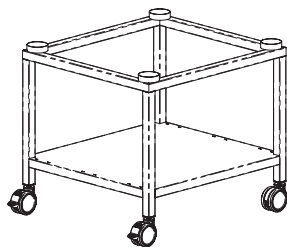
5016089

Stationary with Pan Slides & Shelf



5016090

Mobile with Shelf

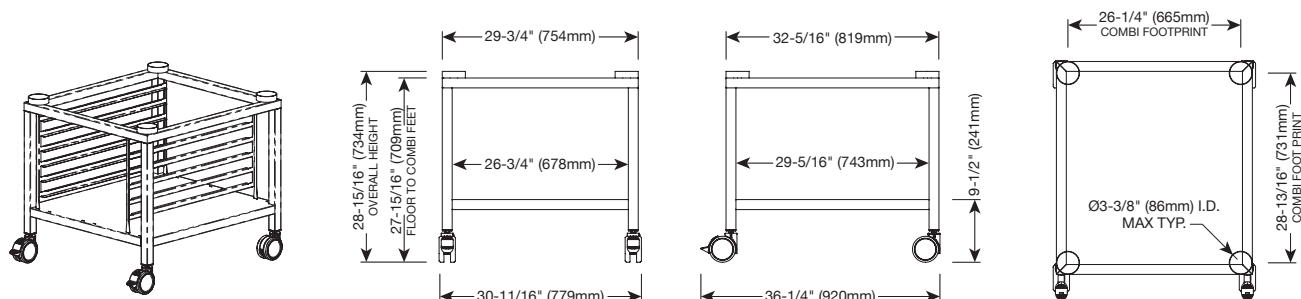




COMBITHERM® COMBIoven Combi Stands

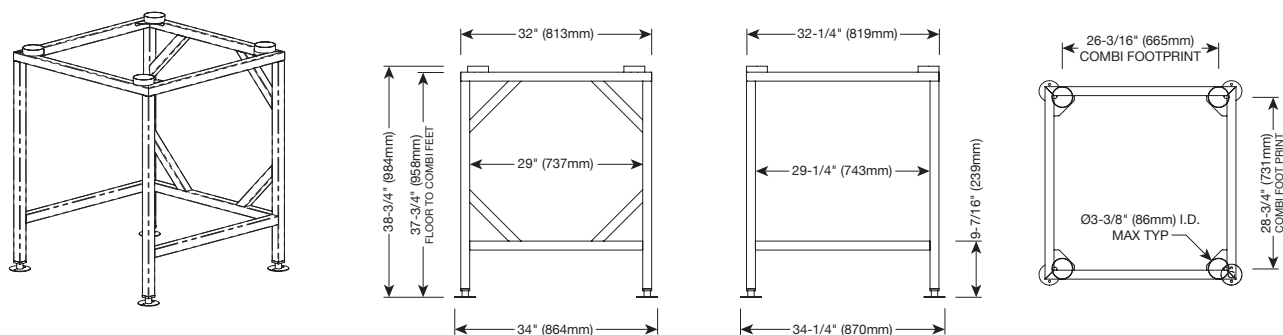
5016091

Mobile with Pan Slides & Shelf



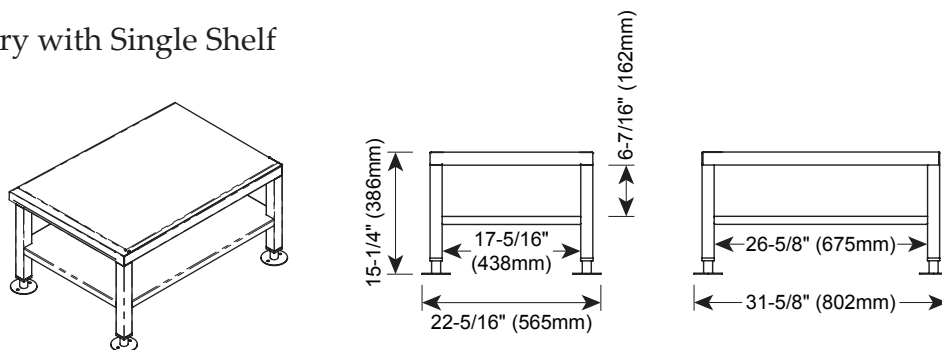
5016092

Stationary



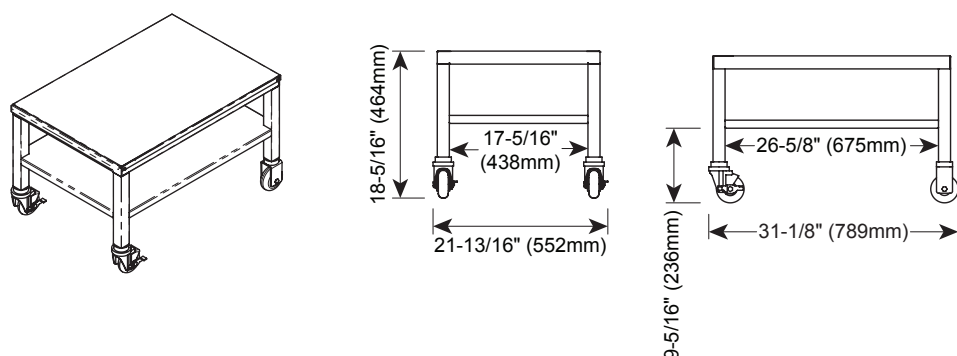
5014737

Stationary with Single Shelf



5014738

Mobile with Single Shelf

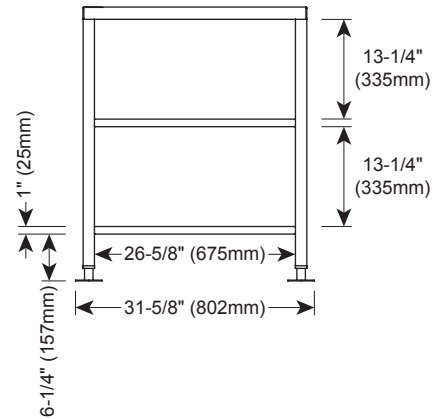
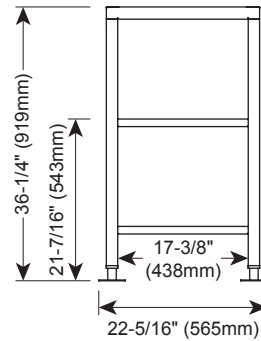
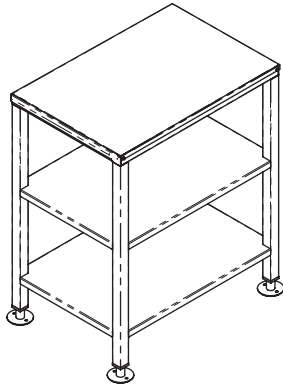




COMBITHERM® COMBIoven Combi Stands

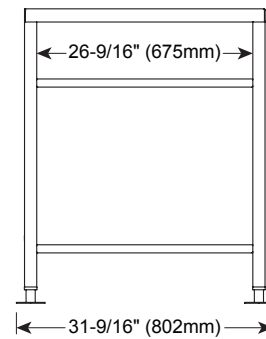
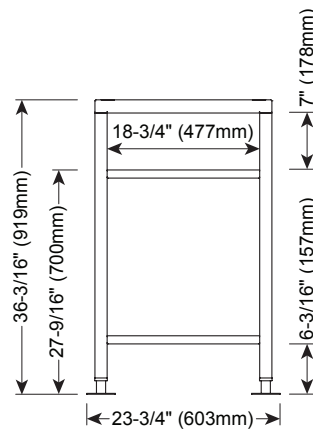
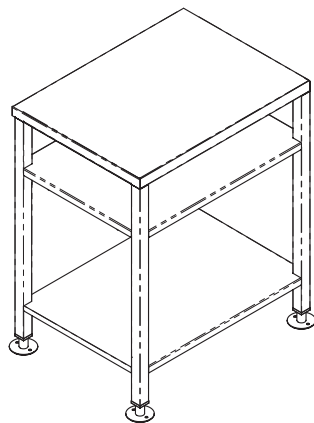
5014985

Stationary with Double Shelf



5014986

Stationary with Double Shelf





**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

071917

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"ST4R5-SSK" STAINLESS STEEL TOP WORK TABLES



14GA TOP W/ 5" RISER AND STAINLESS STEEL LEGS AND ADJUSTABLE UNDERSHELF

FEATURES:

- 14 GAUGE STAINLESS STEEL TOP W/ 5" RISER & TURNDOWN
- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- TOP IS SOUND DEADENED
- REINFORCED WITH 1"X2" CHANNEL RUNNING ENTIRE LENGTH OF TABLE
- 1-1/2" STALLION EDGE ON FRONT SIDE EDGES
90 DEGREE BEND DOWN FOR TABLE LINE-UP
- STAINLESS STEEL BASE WITH ADJUSTABLE UNDERSHELF
- ADJUSTABLE BULLET FEET
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE
- NSF AND CSA CERTIFIED



ST4R5-3048SSK

CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED,
EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

- TOP: 14 GAUGE STAINLESS STEEL TYPE 300 STAINLESS STEEL
WITH # 4 POLISH, SATIN FINISH
- SHELF: 18 GAUGE STAINLESS STEEL,
(36" WIDE TABLES, 16 GAUGE LOWER SHELF)
- LEGS: 1-5/8" ROUND O.D. 16 GAUGE TUBULAR STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS BULLET FEET



ADJUSTABLE SHELF

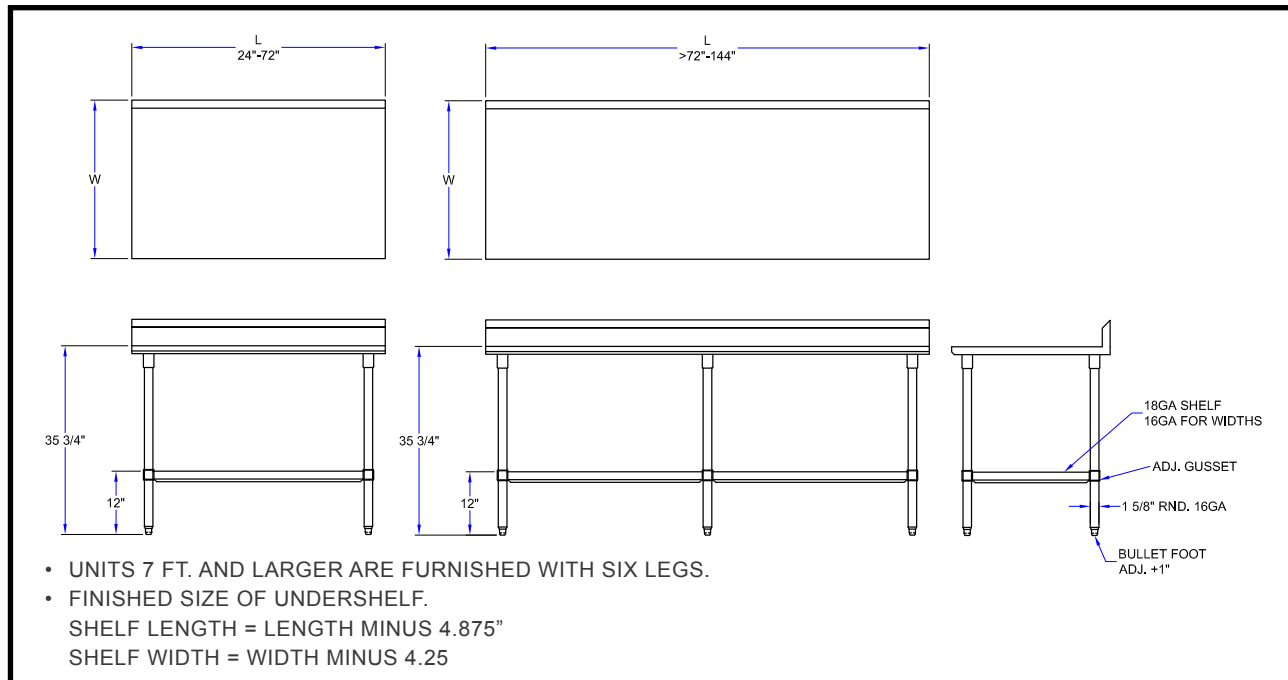
14 GAUGE TOP W/ ADJUSTABLE SHELF

24" WIDE	QTY	30" WIDE	QTY	36" WIDE	QTY
ST4R5-2424SSK		ST4R5-3024SSK		ST4R5-3624SSK	
ST4R5-2430SSK		ST4R5-3030SSK		ST4R5-3630SSK	
ST4R5-2436SSK		ST4R5-3036SSK		ST4R5-3636SSK	
ST4R5-2448SSK		ST4R5-3048SSK		ST4R5-3648SSK	
ST4R5-2460SSK		ST4R5-3060SSK		ST4R5-3660SSK	
ST4R5-2472SSK		ST4R5-3072SSK		ST4R5-3672SSK	
ST4R5-2484SSK		ST4R5-3084SSK		ST4R5-3684SSK	
ST4R5-2496SSK		ST4R5-3096SSK		ST4R5-3696SSK	
ST4R5-24108SSK		ST4R5-30108SSK		ST4R5-36108SSK	
ST4R5-24120SSK		ST4R5-30120SSK		ST4R5-36120SSK	
ST4R5-24132SSK		ST4R5-30132SSK		ST4R5-36132SSK	
ST4R5-24144SSK		ST4R5-30144SSK		ST4R5-36144SSK	

OPTIONAL ACCESSORIES

DESCRIPTION	MODEL #	QTY
DRAWER		
DRAWER LOCK		
CASTERS		
OVERSHELVES		
SINKS		
POT RACK		

DETAILED SPECIFICATIONS

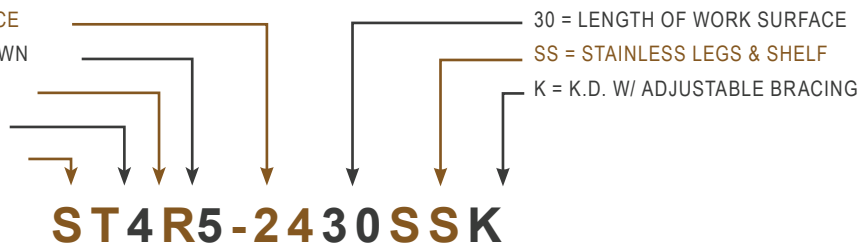


14 GAUGE TOP W/ ADJUSTABLE UNDERSHELF

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)
24"	ST4R5-2424SSK	48	ST4R5-3024SSK	54	ST4R5-3624SSK	63
30"	ST4R5-2430SSK	54	ST4R5-3030SSK	61	ST4R5-3630SSK	75
36"	ST4R5-2436SSK	61	ST4R5-3036SSK	69	ST4R5-3636SSK	84
48"	ST4R5-2448SSK	75	ST4R5-3048SSK	86	ST4R5-3648SSK	104
60"	ST4R5-2460SSK	89	ST4R5-3060SSK	103	ST4R5-3660SSK	124
72"	ST4R5-2472SSK	104	ST4R5-3072SSK	119	ST4R5-3672SSK	145
84"	ST4R5-2484SSK	125	ST4R5-3084SSK	143	ST4R5-3684SSK	176
96"	ST4R5-2496SSK	139	ST4R5-3096SSK	160	ST4R5-3696SSK	197
108"	ST4R5-24108SSK	153	ST4R5-30108SSK	176	ST4R5-36108SSK	217
120"	ST4R5-24120SSK	166	ST4R5-30120SSK	193	ST4R5-36120SSK	238
132"	ST4R5-24132SSK	180	ST4R5-30132SSK	209	ST4R5-36132SSK	258
144"	ST4R5-24144SSK	194	ST4R5-30144SSK	226	ST4R5-36144SSK	278

MODEL # STRUCTURE

24 = WIDTH OF WORK SURFACE
 5 = HT. OF RISER W/ TURNDOWN
 R = RISER TOP WORK TABLE
 4 = 14GA WORK SURFACE
 ST = STAINLESS STEEL TOP



SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Boos
locks

AQ AutoQuotes

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103018

211



**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

110618

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"CUT4" WELD-IN / UNDERMOUNT SINKS 14GA

ONE COMPARTMENT

FEATURES:

- STANDARD 14 GAUGE TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- 8", 10", 12", OR 14" BOWLS
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL COVERED AT 3/4" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- UNIFORM SINK BOWL THICKNESS

CONSTRUCTION:

- ALL TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

MATERIAL:

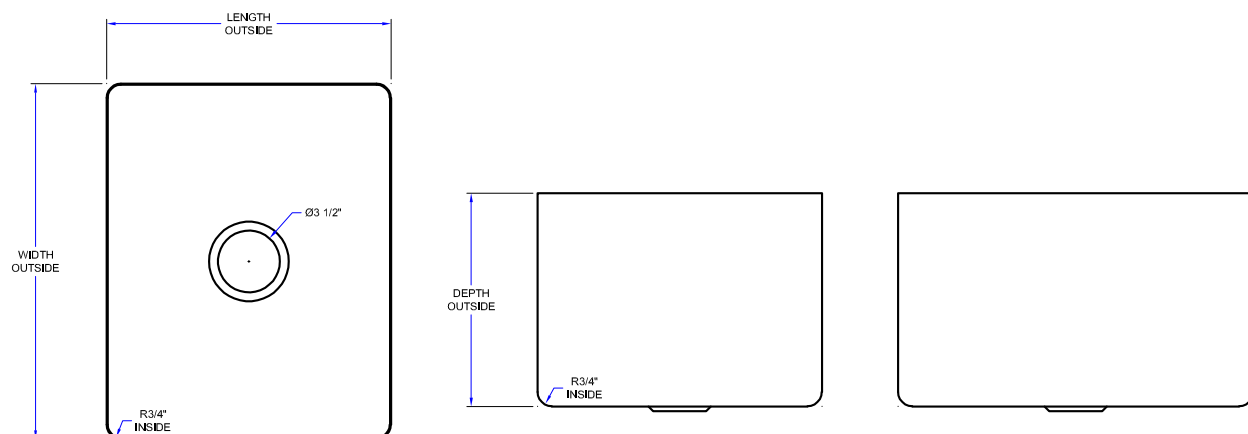
- 14 GAUGE TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH



WELD-IN / UNDERMOUNT SINKS 14GA

MODEL #	QTY
CUT1014084	
CUT1014104	
CUT1618124	
CUT1618144	
CUT1620124	
CUT1620144	
CUT1818124	
CUT1818144	
CUT1824124	
CUT1824144	
CUT2020084	
CUT2020124	
CUT2020144	
CUT2424124	
CUT2424144	

DETAILED SPECIFICATIONS



WELD-IN / UNDERMOUNT SINKS 14GA

MODEL #	INCLUDES	DIMENSIONS (W X L X D)	WEIGHT (LBS)
CUT1014084	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	10" X 14" X 8"	20
CUT1014104	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	10" X 14" X 10"	22
CUT1618124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 18" X 12"	37
CUT1618144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 18" X 14"	45
CUT1620124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 20" X 12"	39
CUT1620144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	16" X 20" X 14"	47
CUT1818124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 18" X 12"	39
CUT1818144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 18" X 14"	47
CUT1824124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 24" X 12"	44
CUT1824144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	18" X 24" X 14"	53
CUT2020084	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 8"	28
CUT2020124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 12"	46
CUT2020144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	20" X 20" X 14"	50
CUT2424124	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	24" X 24" X 12"	55
CUT2424144	CUTOUT, BOWL, FAUCET HOLES & WELDING/POLISHING (NOT AVAILABLE FOR FBLG & UFBLG)	24" X 24" X 14"	60

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



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**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

070620

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

LOW-LEAD FAUCETS



PBF-8-S



PBF-18-DJSLF

LOW-LEAD FAUCETS

	MODEL #	QTY
PRE-RINSE UNITS	PB-PRW-1LF	
	PB-PRD-2LF	
HEAVY DUTY 8" O/C SPLASHMOUNT	PBF-8-SLF	
	PBF-10-SLF	
	PBF-12-SLF	
	PBF-14-SLF	
	PBF-16-SLF	
	PBF-18-DJSLF	
HEAVY DUTY 8" O/C DECKMOUNT	PBF-8HD-8-SLF	
	PBF-8HD-12-SLF	
ECONOMY DECKMOUNT	PBF-4-D-LF	
	PBF-4-D-10LF	
ECONOMY SPLASHMOUNT	PBF-4-S-LF	
	PBF-W2-6LF	
	PBF-W2-8LF	
	PBF-W2-10LF	
	PBF-W2-3GLF	
ADD-ON	PB-AD-6LF	
	PB-AD-8LF	
	PB-AD-10LF	
	PB-AD-12LF	
	PB-AD-14LF	
	PB-AD-16LF	
	PB-MV	
HEAVY DUTY 4" O/C DECKMOUNT	PBF-4DM-3GLF	
	PBF-4DM-5GLF	
	PBF-4DM-8GLF	
	PBF-4DM-10LF	
	PBF-4DM-12LF	



PB-PRW-1



PBF-8HD-X-S



PBF-4-D



PBF-4DM-XG



PB-AD-8



PBF-4DM-5G



PBF-4DM-12



PBF-4SM-5G



PBF-4SM-XG



PB-MV

LOW-LEAD FAUCETS

	MODEL #	QTY
HEAVY DUTY 4" O/C SPLASHMOUNT	PBF-4SM-3GLF	
	PBF-4SM-3MGLF	
	PBF-4SM-5GLF	
	PBF-4SM-8GLF	
	PBF-4SM2-6LF	
	PBF-4SM2-8LF	
	PBF-4SM2-10LF	
	PBF-4SM2-3GLF	
	PBF-4SM2-5GLF	
	PBF-SEF3GLF	

LOW-LEAD FAUCETS

	MODEL #	DESCRIPTION	WT. (LBS)
PRE-RINSE UNITS	PB-PRW-1LF	SPLASH MOUNT 8" ON-CENTER	8
	PB-PRD-2LF	DECKMOUNT	8
HEAVY DUTY 8" O/C SPLASHMOUNT	PBF-8-SLF	8" SWING SPOUT	4
	PBF-10-SLF	10" SWING SPOUT	4
	PBF-12-SLF	12" SWING SPOUT	4
	PBF-14-SLF	14" SWING SPOUT	5
	PBF-16-SLF	SINK MIXING, W/ 16" SWING NOZZLE, WALL MOUNTED, W/ 1/2" NPT	4
	PBF-18-DJSLF	18" DOUBLE JOINTED SWING SPOUT	5
HEAVY DUTY 8" O/C DECKMOUNT	PBF-8HD-8-SLF	SINK MIXING, W/ 8" SWING SPOUT, W/ 1/2" NPT	4
	PBF-8HD-12-SLF	SINK MIXING, W/ 12" SWING SPOUT, W/ 1/2" NPT	4
ECONOMY DECKMOUNT	PBF-4-D-LF	4" CENTERS, 3-1/2" GOOSENECK SPOUT (WRIST BLADES NOT AVAILABLE)	4
	PBF-4-D-10LF	4" CENTERS, 10" SWING NOZZLE, W/ 1/2" NPT	6
ECONOMY SPLASHMOUNT	PBF-4-S-LF	4" CENTERS, 3-1/2" GOOSENECK SPOUT, (WRIST BLADES NOT AVAILABLE)	2
	PBF-W2-6LF	4" CENTERS, 6" SWING SPOUT (WRIST BLADES NOT INCLUDED)	2
	PBF-W2-8LF	4" CENTERS, 8" SWING SPOUT (WRIST BLADES NOT INCLUDED)	3
	PBF-W2-10LF	4" CENTERS, 10" SWING SPOUT (WRIST BLADES NOT AVAILABLE)	3
	PBF-W2-3GLF	4" CENTERS, 3-1/2" GOOSENECK SPOUT (WRIST BLADES NOT AVAILABLE)	2.5
ADD-ON	PB-AD-6LF	6" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	3
	PB-AD-8LF	8" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	3
	PB-AD-10LF	10" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	3
	PB-AD-12LF	12" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	3
	PB-AD-14LF	14" SWING SPOUT	3
	PB-AD-16LF	16" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS	4
	PB-MV	TEMPERING VALVE	
HEAVY DUTY 4" O/C DECKMOUNT	PBF-4DM-3GLF	SINK MIXING, W/ 3" GOOSENECK SPOUT, W/ 1/2" NPT	4
	PBF-4DM-5GLF	SINK MIXING, W/ 5" GOOSENECK SPOUT, W/ 1/2" NPT	5
	PBF-4DM-8GLF	SINK MIXING, W/ 8" GOOSENECK SPOUT, W/ 1/2" NPT	5
	PBF-4DM-10LF	SINK MIXING, W/ 10" SWING SPOUT, W/ 1/2" NPT	6
	PBF-4DM-12LF	SINK MIXING, W/ 12" SWING SPOUT, W/ 1/2" NPT	7
HEAVY DUTY 4" O/C SPLASHMOUNT	PBF-4SM-3GLF	SINK MIXING, W/ 3-1/2" GOOSE S SPOUT, W/ 1/2" NPT	4
	PBF-4SM-3MGLF	SINK MIXING, W/ 3" MINI GOOSE S SPOUT, W/ 1/2" NPT	4
	PBF-4SM-5GLF	SINK MIXING, W/ 5" GOOSENECK SPOUT, W/ 1/2" NPT	4
	PBF-4SM-8GLF	SINK MIXING, W/ 8" GOOSENECK SPOUT, W/ 1/2" NPT	5
	PBF-4SM2-6LF	SHALLOW SOLID BODY W/ 6" SWING SPOUT	6
	PBF-4SM2-8LF	SHALLOW SOLID BODY W/ 8" SWING SPOUT	4
	PBF-4SM2-10LF	SHALLOW SOLID BODY W/ 10" SWING SPOUT	6
	PBF-4SM2-3GLF	SHALLOW SOLID BODY W/ 3-1/2" GOOSENECK SPOUT	2.5
	PBF-4SM2-5GLF	SHALLOW SOLID BODY W/ 5" GOOSENECK SPOUT	4
	PBF-SEF3GLF	SINK MIXING, W/ 3-1/2" GOOSE NECK SPOUT, W/ ELECTRONIC EYE, W/ 1/2" NPT	5

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

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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-0113-CR-B

Item No.

This Space for Architect/Engineer Approval

Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

7 1/4"

[184mm]

44" Flexible Stainless Steel
Hose w/ Spring & Spray Valve

Items Not Shown
For Clarity

Finger Hook

3/8" NPT x 24" Riser

B-0107
1.15 GPM
Spray Valve

EasyInstall
Lock Nut & Bushing

Quarter-Turn
Cerama Cartridges w/
Check Valves &
Lever Handles w/
Color Coded Indexes

Mounting Surface

18" Flexible
Stainless Steel
Supply Hoses

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

B-0109-01
6" Wall
Bracket

42 1/16"
[1068mm]

14 1/16"
[357mm]

12 9/16"
[319mm]

2 5/16"
[58mm]

Ø 2 1/4"
[57mm]
Deck
Flange

1 3/8"
[35mm]
Maximum
Thickness

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

Product Specifications:

EasyInstall Pre-Rinse Unit: Single Hole Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & Flexible Stainless Steel Supply Hoses

Product Compliance:

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

Drawn: AMG

Checked: JRM

Approved: JHB

Date: 10/15/18

Scale:

1:9

Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

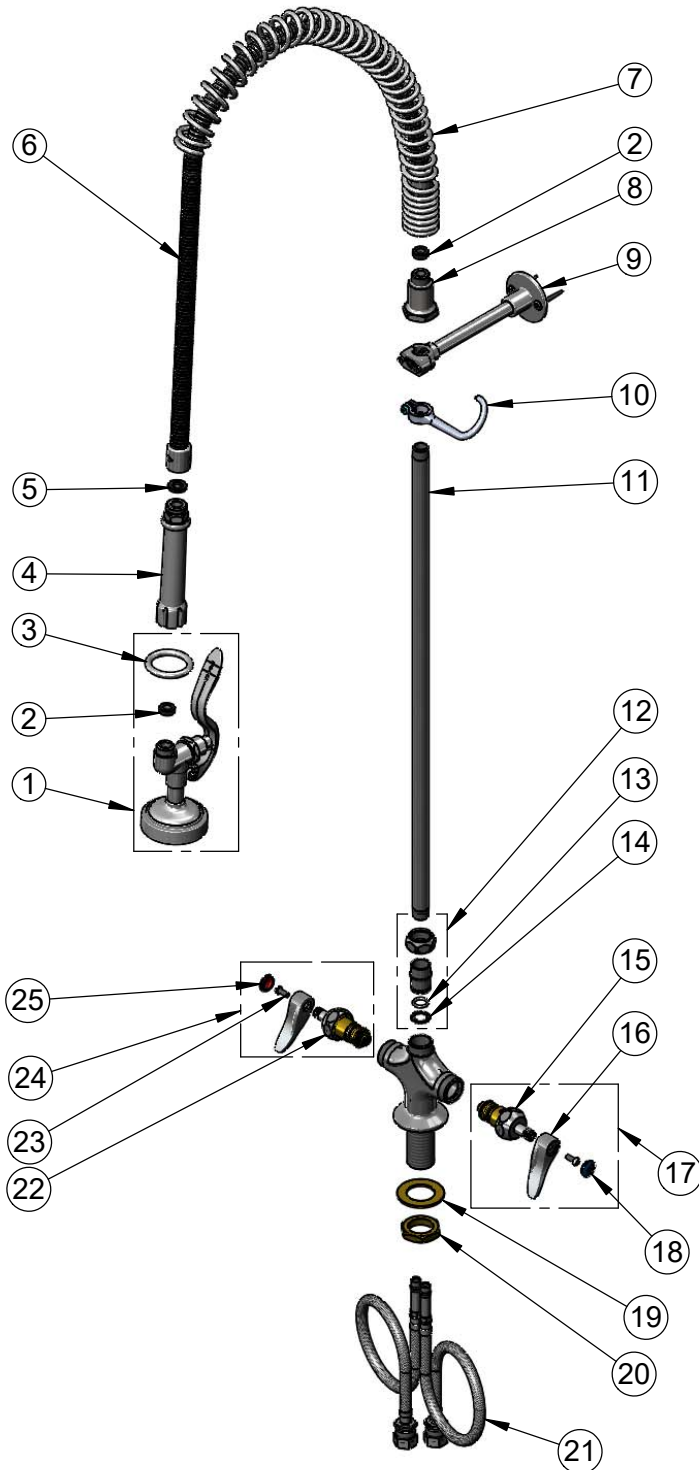
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0113-CR-B

Item No.

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



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000372-40	3/8" NPT x 24" Riser
12	EZ-K	EasyInstall Kit: Nut, Bushing, O-Ring & Lock Washer
13	001065-45	O-Ring
14	014200-45	Star Washer, Anti-Rotation
15	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
16	001638-45NS	Lever Handle (New Style)
17	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
18	018506-19NS	Blue Button Index, Press-in
19	002290-45	Lock Washer
20	000965-45	Lock Nut
21	012534-45	Flexible Connector Hose
22	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
23	000925-45	Lab Handle Screw
24	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
25	001193-19NS	Red Button Index, Press-in

Product Specifications:

EasyInstall Pre-Rinse Unit: Single Hole Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & Flexible Stainless Steel Supply Hoses

Product Compliance:

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NSF 61 - Section 9
NSF 372 (Low Lead Content)
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Sheet: 2 of 2