

HOME 2 SUITES BY HILTON NORTH AMERICAN PROTOTYPE

VERSION 2.2

FOODSERVICE EQUIPMENT BROCHURES

May 2016

CLEVINGER ASSOCIATES

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TRUE FOOD SERVICE EQUIPMENT, INC.

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: **1** Qty: _____

Model #: _____

A/A #

S/S #

Model:

GDM-23F-LD

Glass Door Merchandiser:

Swing Door Freezer with LED Lighting

THIS MODEL ALSO
AVAILABLE IN R290
HYDROCARBON
REFRIGERANT



GDM-23F-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Designed using the highest quality materials and components to provide the user with an attractive, point of purchase merchandiser that brilliantly displays frozen food and ice cream, resulting in high impulse sales.
- ▶ Oversized, factory balanced, refrigeration system holds -10°F (-23.3°C). Ideal for ice cream and frozen food products.
- ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ Triple pane thermal glass door assembly with extruded aluminum frame.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- ▶ "No stoop" lower shelf to maximize product visibility.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
GDM-23F-LD	1	4	27 686	29 7/8 759	78 5/8 1998	3/4 3/4	115/60/1 230-240/50/1	9.0 4.7	5-15P ▲	9 2.74	395 180

† Depth does not include 1 1/8" (29 mm) for door handle.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
GDM-23F-LD

Glass Door Merchandiser: Swing Door Freezer with LED Lighting



STANDARD FEATURES

DESIGN

- True's glass door freezers are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays frozen food and ice cream.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures colder standard temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOOR

- Triple pane thermal insulated glass door assembly with extruded aluminum frame.
- Door fitted with 12" (305 mm) long extruded handle.
- Self closing door. Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 21 1/4" D (582 mm x 540 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- See our website www.truemfg.com for latest color and sign offerings.
- Backguard and floor rack ensure optimum airflow.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

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



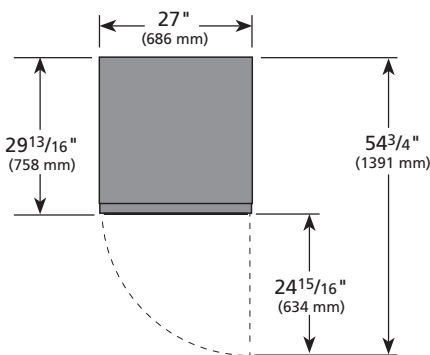
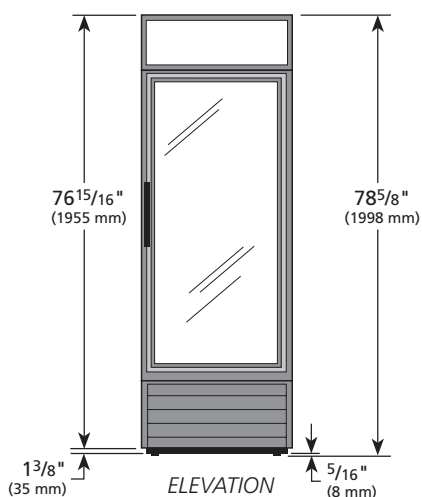
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ Black exterior (HC R290 only).
- ☐ Stainless exterior.
- ☐ Black aluminum interior liner with black shelving.
- ☐ Stainless interior liner.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ 4" (102 mm) diameter castors.
- ☐ Novelty baskets.
- ☐ Pricing strips.

PLAN VIEW



WARRANTY*

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-23F-LD	TFAZ03E	TFAY03S	TFAZ03P	TFAZ033	

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

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Project Name: _____

Location: _____

Item #: **2** Qty: _____

Model #: _____

A/A #

S/S #

Model:

GDM-23-LD

Glass Door Merchandiser:

Swing Door Refrigerator with LED Lighting

THIS MODEL ALSO
AVAILABLE IN R290
HYDROCARBON
REFRIGERANT



Scan code
for video

GDM-23-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - non-peel or chip black laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ "Low-E", double pane thermal insulated glass door assembly with extruded aluminum frame. The latest in energy efficient technology.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- ▶ "No stoop" lower shelf to maximize product visibility.
- ▶ Storage on top of cabinet.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
GDM-23-LD	1	4	27	29 7/8	78 5/8	1/3	115/60/1	5.2	5-15P	9	355
			686	759	1998	1/3	230-240/50/1	3.0	▲	2.74	162

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
GDM-23-LD

Glass Door Merchandiser: Swing Door Refrigerator with LED Lighting



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior - non-peel or chip black laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.
- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

DOOR

- "Low-E", double pane thermal insulated glass door assembly with extruded aluminum frame. The latest in energy efficient technology.
- Door fitted with 12" (305 mm) long integrated handle.
- Self closing door. Positive seal, torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 22 5/16" L x 23 1/4" D (574 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.

- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

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



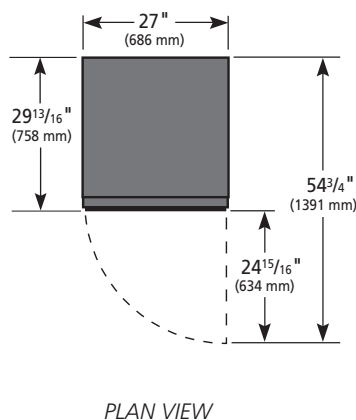
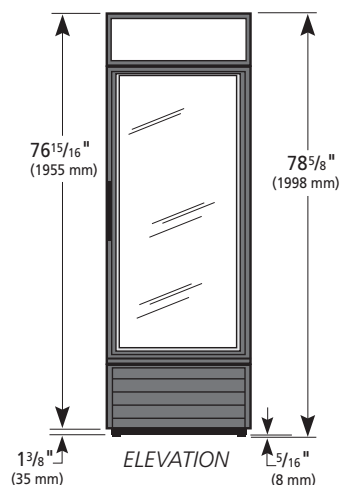
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ White exterior.
- ☐ Stainless steel exterior.
- ☐ Black aluminum interior liner with black shelving.
- ☐ Stainless steel interior liner.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ 4" (102 mm) diameter castors.
- ☐ Red wine thermostat.
- ☐ White wine thermostat.
- ☐ Chocolate thermostat.
- ☐ Barrel lock (factory installed).
- ☐ Wine racks.
- ☐ Sliding wine racks.
- ☐ Additional shelves.
- ☐ TrueFlex gravity feed organizers.
- ☐ Pricing strips.
- ☐ Available in R290 hydrocarbon refrigerant

PLAN VIEW



WARRANTY*

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-23-LD	TFAY03E	TFAY03S	TFAY03P	TFAY033	

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Project:

Item Number: 3

Quantity:

CAYENNE® ROUND HEAT 'N SERVE RETHERMALIZERS



72017



72021

Heat 'N Serve Food Rethermalizers

DESCRIPTION

Vollrath Heat 'N Serve food rethermalizers are extremely efficient and allow for even heat transfer throughout the food product.

PERFORMANCE CRITERIA

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

Agency Listings

120V Units

230V Units



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

MODELS

72017 Model HS-7, 7 Qt. Unit Only, 120V (US/Canada)

72018 Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 120V (US/Canada)

72021 Model HS-11, 11 Qt. Unit Only, 120V (US/Canada)

72009 Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 120V (US/Canada)

72517 Model HS-7, 7 Qt. Unit Only, 230V (Schuko)

72518 Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 230V (Schuko)

72521 Model HS-11, 11 Qt. Unit Only, 230V (Schuko)

72522 Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 230V (Schuko)

FEATURES

- ☐ Features Vollrath's Direct Contact Heating System in which the heating element is in direct contact with the water for the most efficient heat transfer possible
- ☐ Thermoset fiber-reinforced self-insulating resin well provides maximum energy efficiency, prevents scale build-up and is easy to clean
- ☐ Cast-in non-stick aluminum dome heating element uses up to 25% less energy and reduces scale build-up for easy cleaning and longer operating life
- ☐ Increased water capacity reduces labor costs and improves food quality by maintaining maximum moist heat
- ☐ Recessed controls reduce accidental changes in temperature settings
- ☐ Low-water indicator light eliminates guesswork
- ☐ Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency
- ☐ Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets
- ☐ Stainless steel exterior meets UL surface temperature standards for operator and customer safety and concentrates heat inside the well, not to the outside surface and rim
- ☐ Meets NSF4 Performance Standards for rethermalization and hot food holding equipment
- ☐ Non-skid feet help keep unit from sliding on countertop
- ☐ Bottom exit 6 ft. (183 cm) power cord adapts to receptacle location for safe installation and allows for 360° control placement

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

Approvals

Date



Setting
the Standard™

www.vollrathco.com
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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
Hilton Home2 Suites

Technical Services: 800.628.0832
Technical Services Fax: 920.459.5462

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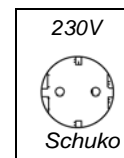
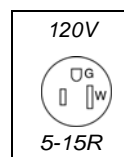
MODELS

72017	Model HS-7, 7 Qt. Unit Only, 120V (US/Canada)	72517	Model HS-7, 7 Qt. Unit Only, 230V (Schuko)
72018	Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 120V (US/Canada)	72518	Model HS-7, 7 Qt. Package with Inset and Hinged Cover, 230V (Schuko)
72021	Model HS-11, 11 Qt. Unit Only, 120V (US/Canada)	72521	Model HS-11, 11 Qt. Unit Only, 230V (Schuko)
72009	Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 120V (US/Canada)	72522	Model HS-11, 11 Qt. Package with Inset and Hinged Cover, 230V (Schuko)

SPECIFICATIONS

Item	Dimensions (Diameter x H) IN (CM)	Well Depth IN (CM)	Voltage	Watts	Amps	Plug	Shipping Dimensions IN (CM)	Shipping Weight LB (KG)
US/Canada Models								
72017	10 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	120	800	6.7	5-15P	14 ³ / ₄ x 14 ³ / ₄ x 13 ¹ / ₂ (37.5 x 37.5 x 34.3)	10 (4.5)
72018	10 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	120	800	6.7	5-15P	14 ³ / ₄ x 14 ³ / ₄ x 13 ¹ / ₂ (37.5 x 37.5 x 34.3)	10 (4.5)
72021	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	120	800	6.7	5-15P	14 ³ / ₄ x 14 ¹ / ₂ x 14 (37.5 x 36.8 x 35.6)	11.3 (5.1)
72009	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	120	800	6.7	5-15P	14 ³ / ₄ x 14 ³ / ₄ x 12 ³ / ₄ (37.5 x 37.5 x 32.4)	14.4 (6.5)
International Models — available for export only								
72517	10 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	230	800	3.5	Schuko	14 ³ / ₄ x 14 ³ / ₄ x 13 ¹ / ₂ (37.5 x 37.5 x 34.3)	10 (4.5)
72518	10 ⁹ / ₁₆ x 9 ⁵ / ₈ (26.8 x 24.5)	6 ³ / ₄ (17.1)	230	800	3.5	Schuko	14 ³ / ₄ x 14 ³ / ₄ x 13 ¹ / ₂ (37.5 x 37.5 x 34.3)	10 (4.5)
72521	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	230	800	3.5	Schuko	14 ³ / ₄ x 14 ¹ / ₂ x 14 (37.5 x 36.8 x 35.6)	11.3 (5.1)
72522	12 ⁵ / ₈ x 9 ⁵ / ₈ (32.0 x 24.5)	6 ³ / ₄ (17.1)	230	800	3.5	Schuko	14 ³ / ₄ x 14 ³ / ₄ x 12 ³ / ₄ (37.5 x 37.5 x 32.4)	14.4 (6.5)

Receptacles



REITHERMALIZATION TEST TIME FROM 40° F TO 165° F

HS 7-Quart	46 minutes
HS 11-Quart	53 minutes

Results of Independent Testing:

Heat 'N Serve units were filled with water per care/use instructions. Units were preheated to operating temperature. Insets containing NSF test mixture chilled to 40° F (4.4° C) were inserted. All tests were made with the insets covered. Temperature was monitored continuously and test timing concluded when temperature reached 165° F (73.9° C).

Note: The 165° F (73.9° C) test standard is based on NSF Standard 4, Annex B.



www.vollrathco.com

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1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
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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



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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: **4** Qty: _____

Model #: _____

A/A #

SIS #

Model:

TUC-27G-LP

Undercounter:

Low Profile Glass Door Refrigerator



TUC-27G-LP

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ "Low Profile" models are designed to slide easily under custom built countertops.
- ▶ 1 1/2" (39mm) diameter dual swivel castors. 31 7/8" (810 mm) work surface height.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- ▶ Energy efficient, "Low-E", double pane thermal glass door.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ADA & Low Profile Comparison



Standard
36" height
(915 mm)



ADA
34" height
(864 mm)



Low Profile
31 7/8" height
(810 mm)



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

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			Counter Height (inches) (mm)	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*							
TUC-27G-LP	1	2	27 3/8 702	30 1/8 766	29 3/4 756	31 7/8 810	1/2 1/4	115/60/1 230-240/50/1	3.9 2.9	5-15P ▲	7 2.13	195 89

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

* Height does not include 2 1/8" (54 mm) for castors.

▲ Plug type varies by country.



2/15

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TUC-27G-LP

Undercounter: Low Profile Glass Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

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

CABINET CONSTRUCTION

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

- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 1 1/2" (39mm) diameter dual swivel castors permit easy placement. 31 7/8" (810 mm) work surface height.

DOOR

- "Low-E", double pane thermal insulated glass assembly with extruded aluminum frame.
- Door fitted with 12" (305 mm) long extruded aluminum handle.
- Positive seal self-closing door with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

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

LIGHTING

- Fluorescent interior lighting.

MODEL FEATURES

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

ELECTRICAL

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



115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

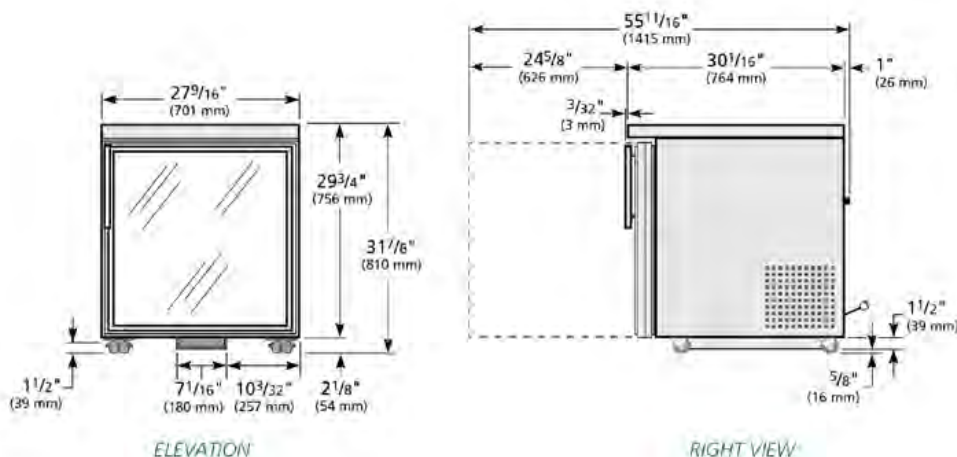
Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 5" (127 mm) diameter stem casters.
- ☐ Barrel lock (factory installed).
- ☐ Single oversheff.
- ☐ Double oversheff.
- ☐ Stacking collar.
- ☐ 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board.
- ☐ 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- ☐ Heavy duty 16 gauge tops.
- ☐ Exterior rectangular digital temperature display (factory installed).
- ☐ Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
- ☐ ADA compliant models with 34" (864 mm) work surface height.

*CABINET INTERIOR

Beginning in October of 2014, True Manufacturing began the process of changing the standard interior finishes on select products. The interior liners of these units have changed from the traditional NSF-approved white aluminum to an NSF-approved clear coated aluminum that is silver in color. In addition, the traditional white PVC coated shelves have been switched to a gray PVC coating. There are no functional differences created by any of these changes, the difference is only in the appearance. The following product lines are affected by this change: T-Series, TUC, TWT, TSSU, TFP, TPP, TMC, TRCB. A sticker will be placed on the outside packaging so that units with this change can be identified in inventory.

PLAN VIEW



WARRANTY*

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-27G-LP	TFQY104E	TFQY104S	TFQY01P	TFQY1043	

TRUE FOOD SERVICE EQUIPMENT

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

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

PRODUCT:

QUANTITY:

Models: ☐ CW-1 ☐ CW-2 ☐ CW-3 ☐ CW-4 ☐ CW-5 ☐ CW-6
ITEM:**ITEM NO: 5**

Designed Smart

Compact Design with High Output

The Drop-In Cold Well provides an economic solution to the cost of in-counter refrigeration.

- Uses R-134a refrigerant.
- Can hold cold food at 34°F to 40°F for extended periods.
- Interior temperature is factory set, but can be field adjusted depending on unit's application.

APW Wyott Design Features

- Holds standard steam table pans
- Energy saving
- Field adjustable temperature
- Stainless steel construction with fully insulated walls
- Supplied with 6 ft. cord and NEMA 5-15P plug
- Drain provided with stopper

Option and Accessories

- COMP-5 5-year compressor warranty
- Pan dividers standard; special adaptor top for pans available



Model: Drop-In Cold Well

Reliability backed by APW Wyott's Warranty

APW Wyott Drop-In Cold Wells are backed by a 1-year parts and labor warranty, including on-site service calls within 50 miles of authorized service technicians.

Certified by the following agencies:

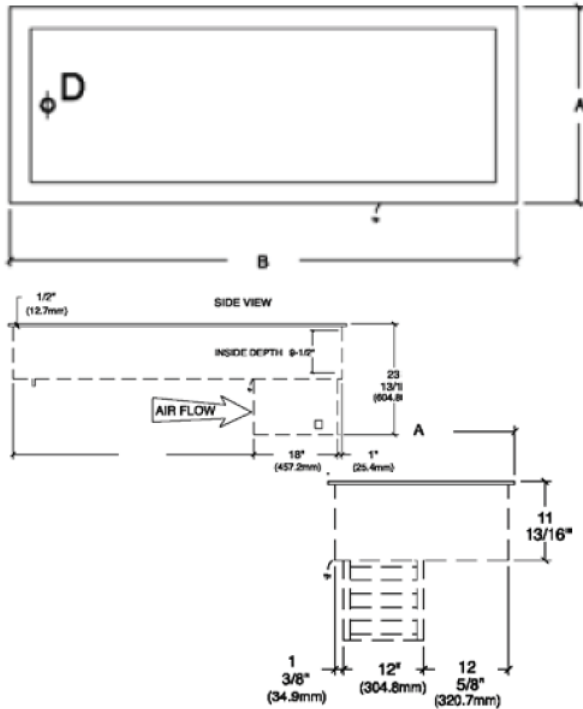


See reverse side for product specifications.

PRODUCT:

QUANTITY:

Models: ☐ CW-1 ☐ CW-2 ☐ CW-3 ☐ CW-4 ☐ CW-5 ☐ CW-6
ITEM:



PRODUCT SPECIFICATIONS

Construction:

Interior is stainless steel; exterior is aluminized steel

Freight Class: 100

FOB: Standex Dock

INSIDE DIMENSIONS		
Model	Width	Length
CW-1	13 1/2" (34.3cm)	22" (55.9cm)
CW-2	22" (55.9cm)	26 13/16" (68.1cm)
CW-3	22" (55.9cm)	40 1/8" (101.9cm)
CW-4	22" (55.9cm)	53 7/16" (135.7cm)
CW-5	22" (55.9cm)	66 3/4" (169.5cm)
CW-6	19 7/8"	80 1/2"

Electrical SPECIFICATIONS

MODEL	VOLTS	Hz	PHASE	AMPS	COMPRESSOR	CHARGE
CW-1	120	60	1	4	1/5 HP	8.75 oz.-R134A
CW-1	230	50	1	2	1/5 HP	8.75 oz.-R134A
CW-2	120	60	1	5	1/4 HP	9.50 oz.-R134A
CW-2	230	50	1	2	1/4 HP	9.50 oz.-R134A
CW-3	120	60	1	5	1/4 HP	10.0 oz.-R134A
CW-3	230	50	1	2	1/4 HP	10.0 oz.-R134A
CW-4	120	60	1	5	1/4 HP	11.0 oz.-R134A
CW-4	230	50	1	2	1/4 HP	11.0 oz.-R134A
CW-5	120	60	1	5.5	1/3 HP	12.0 oz.-R134A
CW-5	230	50	1	2.8	1/3 HP	12.0 oz.-R134A
CW-6	115	60	1	15.3	3/4HP	54 oz. – R404A

DIMENSIONS

MODEL	DIMENSIONS	RECOMMENDED CUT OUT
CW-1	28"L x 19 1/2"W x 23 13/16"H	26 1/2" x 18"
CW-2	32 13/16"L x 28"W x 23 13/16"H	26 1/2" x 31 5/16"
CW-3	46 1/8"L x 28"W x 23 13/16"H	26 1/2" x 44 5/8"
CW-4	59 7/16"L x 28"W x 23 13/16"H	26 1/2" x 57 15/16"
CW-5	72 3/4"L x 28"W x 23 13/16"H	26 1/2" x 71 1/4"
CW-6	86"L x 25 3/8" x 24.5"H	23 7/8" x 84 1/2"

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

Amana® Commercial

Project #: _____

Item #: **6** _____



Model HDC12A2 shown

Heavy Volume

This category of microwave is ideal for...

Applications:

- Convenience stores
- Bakery cafes
- Kiosks

Through put potential:

- Refrigerated 1/6 lb. cheeseburger, 60+ per hour
- Pre-baked muffin, 100+ per hour
- 5 oz. refrigerated cheese omelet, 25+ per hour

Defrost:

- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.



Heavy Volume

Amana® Commercial Microwave Model HDC12A2

Power Output

- 1200 watts of power.
- 11 power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes
- Unique method of energy distribution provides superior even heating throughout the cavity.
- Interlock switch assembly is engineered for maximum durability and long life.

Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option with one-touch programming. Reduces prep time, labor and food waste while providing consistent results.
- Controls are user friendly and require minimal training.
- Multiple quantity pad calculates the proper cook times for multiple portions.
- See-through tempered glass outer window and lighted interior for monitoring without opening the door.
- Ample .6 cubic ft. (17 liter) foot capacity accommodates a standard half-sized pan.
- Stackable to save valuable counter space.
- Gasket sealed ceramic tray to reduce plate-to-shelf edge impact and keep spills contained.

Easy to Maintain

- Braille touch pads are ADA compliant.
- Stainless steel exterior and interior for easy cleaning and a professional look.
- Constructed to withstand the foodservice environment.
- Removable, cleanable air filter and clean filter reminder protects oven components.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.



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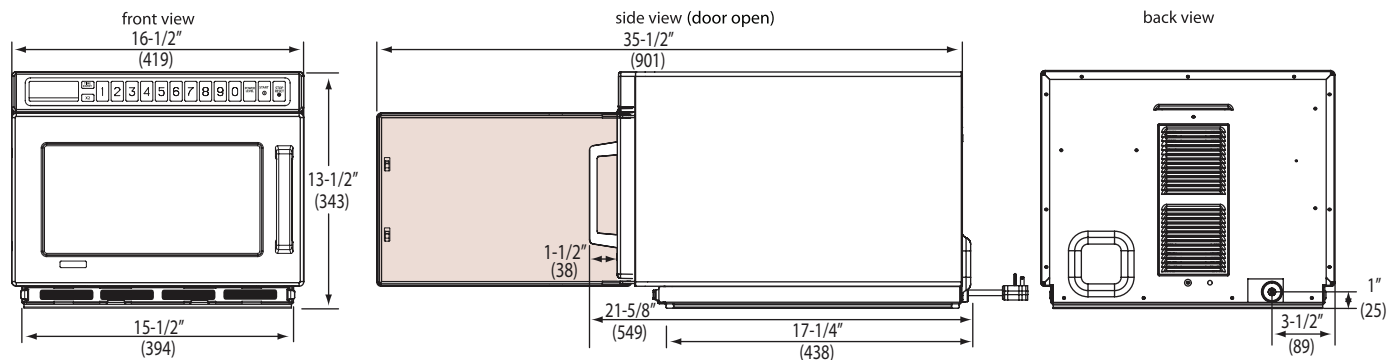
Specification #:

Part No. 20154657
Updated 6/13/16
Original Instructions




© 2016 ACP, Inc.
Cedar Rapids, Iowa 52404

Amana® Commercial Microwave Model HDC12A2 Heavy Volume



Installation Clearances - Top: 2" (51), Sides: 1" (25), Back: None

Drawings available from KCL CADlog - techs@kclcad.com

Specifications			
Model	HDC12A2	UPC Code 719881159355	
Configuration	Countertop		
Control System	Touch		
Programmable Control Pads	10		
Braille	Yes		
Settings Programmable	100		
Max. Cooking Time	60:00		
Power Levels	11		
Defrost	Yes, power level 2		
Time Entry Option	Yes		
Microwave Distribution	Double rotating antenna, top and bottom		
Magnetrons	2		
Display	LED		
Stackable	Yes		
Stage Cooking	Yes, 4		
Interior Light	Yes		
Door Opening	Grab and pull handle		
Signal	Adjustable, end of cycle		
Air Filter	Yes, removable with clean filter reminder		
Multiple Portion Setting	Yes, up to 2 portions		
Exterior Dimensions	H 13 ½" (343)	W 16 ½" (419)	D** 21 ⅝" (549)
Cavity Dimensions	H 6 ¾" (171)	W 13" (330)	D 12" (305)
Door Depth	37" (940mm), 90°+ door open		
Usable Cavity Space	.6 cubic ft. (17 liter)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel with gasket sealed ceramic tray		
Power Consumption	2000 W, 16.8 A		
Power Output*	1200 W* Microwave		
Power Source	120V, 60 Hz, 20 A single phase		
Plug Configuration / Cord	NEMA 5-20	5' 6" (1.7m)	
Frequency	2450 MHz		
Product Weight	67 lbs. (30 kg.)		
Ship weight (approx.)	74 lbs. (34 kg.)		
Shipping Carton Size	H 18 ⅞" (473)	W 21 ⅞" (556)	D 24 ⅝" (625)
UPS Shippable	Yes		

Specifications

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items and shall have automatic cooking capability for up to two portions. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. LED display shall be a backlit. There shall be 11 power levels, 4 cooking stages and defrost mode at 20% power or power level 2. Microwave output shall be 1200 watts distributed by two magnetrons each with a rotating antenna to provide superior even heating throughout the cavity. Heavy duty door shall have a tempered glass outer window and a grab and pull handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large .6 cubic ft. (17 liter) cavity shall accommodate a standard 6" (152 mm) deep half-sized pan. Gasket sealed ceramic tray to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Oven shall have a removable, cleanable splatter shield. Air filter shall be easily accessible and removable from the front of the oven and have a "clean filter" reminder feature. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, ETL for safety and sanitation.

Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at:

www.acpsolutions.com/warranty

Service

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.



Measurements in () are millimeters

* IEC 60705 Tested

** Includes handle

Part No. 20154657
Updated 6/13/16
Original Instructions



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Cedar Rapids, Iowa 52404

ITEM NO: 7

**WAFFLE IRON
(OPERATOR FURNISHED)**

**NOTE: THE FOLLOWING EQUIPMENT
BROCHURE SHEETS ARE FOR INFORMATION
ONLY. VERIFY EXACT REQUIREMENTS WITH
OPERATOR PROVIDED EQUIPMENT.**



PRODUCT SPECIFICATION

Product Name:	Carbon's Golden Malted RT Series Waffle Baker
Specifications:	110 – 120 Volts A/C 1300-Watts • Approximately 11 Amps Height: 10 ½ inches Closed Height: 23 ½ inches Open Width: 12 inches Overall Length: 25 inches Weight: 21 pounds
Auto-Start Timer:	No buttons to push. Waffle baker timer will automatically engage after rotating grids.
Solid Aluminum Grids with Non-Stick Coating:	6-ounce grids feature non-stick coating with instant recovery time for high volume users.
Cool Touch Safety Handles:	Safe and easy grasp design.
UL and NSF Listed:	UL Certificate #130300-E79062 NSF Certificate #09450 / 09450B
Product Image:	



ITEM NO: 8

SPARE NUMBER

ITEM NO: 9

**JUICE DISPENSER
(OPERATOR FURNISHED)**

**NOTE: THE FOLLOWING EQUIPMENT
BROCHURE SHEETS ARE FOR INFORMATION
ONLY. VERIFY EXACT REQUIREMENTS WITH
OPERATOR PROVIDED EQUIPMENT.**

Vitality **RTS EXPRESS**®

Ready-to-Serve Juices and Dispensing System

Serve a variety of refreshing juices and juice drinks from the convenient RTS Express® dispenser. This system is:

- **Ready-to-Serve. No water lines needed.**
- **Completely portable.**
- **Available in 2-drink and 3-drink models.**



**NO WATER LINES NEEDED
COMPLETELY PORTABLE**



This is the perfect combination of quality and convenience.

- An easy to use dispenser with no water lines needed:
The RTS Express®
- Highest quality juices & drinks:
Not-from-concentrate OJ, lemonade, apple juice, and cranberry juice.
- The flexibility of ambient or chilled product storage:
Available in 10L ambient and 2/2.5 gal chilled

Ambient - 10 Liter

RTSPak® Bag-in-Box

- 10-Liter (2.64 gallons) bag-in-box containers insert quickly and easily into the RTS Express dispenser chamber.
- Juices can be stored at room temperature.
- All juices packed in the 10L RTSPak shelf stable boxes are pasteurized and have a 4 or 6 month shelf life.



10L Ambient RTSPak Bag-In-Box Case Information

Height:	5.31"
Width:	10.38"
Depth:	15.31"
Net Weight:	23-24 lbs.
Gross Weight:	24-25 lbs.
Pallet Config:	10 x 6



Description	Legacy VFI No	NPB Globe No	Pack	Case Yield	Shelf Life
Orange 100% Ambt 10L 0+1	820275	10000752	10L	338 oz.	4 mo.
Apple 100% Ambt 10L 0+1	820276	10000753	10L	338 oz.	6 mo.
Cranberry Cocktail 12% Ambt 10L 0+1	107743	10000106	10L	338 oz.	6 mo.
Lemonade 12% Ambt 10L 0+1	107742	10000105	10L	338 oz.	6 mo.

Chilled - 2/2.5 Gallon

RTSPak Bag-in-Canister

- RTSPak canister automatically blends juice and pulp at predetermined time intervals for consistency
- Sturdy 2.5 gallon recyclable/disposable nylon bag inserts quickly and easily into Uniblend Action canister
- All juices packed in the 2.5 gallon RTSPak are pasteurized with extended 90-day shelf life (juices must be refrigerated until used)



2/2.5 Gallon Chilled RTSPak Bag-In-Box Case Information

Height:	8.69"
Width:	11.69"
Depth:	15.63"
Net Weight:	43-44 lbs.
Gross Weight:	46-47 lbs.
Pallet Config:	10 x 5



Description	Legacy VFI No	NPB Globe No	Pack	Case Yield	Shelf Life
Orange 100% Chld 2x2.5Gal 0+1	107551	10000084	2/2.5 Gal	640 oz.	90 days
Lemonade 15% Chld 2x2.5Gal 0+1	107709	10000104	2/2.5 Gal	640 oz.	90 days
Apple 100% Chld 2x2.5Gal 0+1	107683	10000103	2/2.5 Gal	640 oz.	6 mo.

Dispenser Dimensions RTS 2&3 Drink Models

	Height	Width	Depth	Weight
2-Drink Chilled	28.5"	14.25"	22"	75 lbs
2-Drink Ambient	28.5"	14.25"	22"	70 lbs
3-Drink (1 Chilled/2 Ambient)	28.5"	20"	23.4"	98 lbs



Hilton ECO - 4000 Radiant Conveyor Toaster

Model □ 350L (120V)

PRODUCT:

QUANTITY:

ITEM: P/N #21851561

Designed Smart

Developed for Great Toast and Energy Savings

- Toast cycle is monitored to give consistent toast whether a single piece or 100 pieces are processed.
- Allows for front and back of store use.
- Conveyor Configuration allows for thick products (up to 1.5 in.) to be cooked and discharged. . Bagels and English muffins will not get stuck! No need for the 3 inch opening and the energy it wastes! Smaller opening still allows for large products and gives energy savings.
- All settings are factory preset but can be adjusted by removing control cover (4 screws).



Model Hilton ECO 4000 350L

APW Wyott Design Features

- Individually controlled top and bottom heating elements.
- Removable reflector tray for ease in cleaning.
- Self-dispensing bread drawer slides forward for removal of product.
- Stainless steel construction with aluminized steel interior provides durability.
- Fully insulated and air-cooled (cool to the touch sides).

Built Solid

- Stainless steel construction for durability.
- Heavy duty motor, drive chain and controls are the most reliable in the industry.
- Air cooling system keeps critical components safe from heat.
- High temperature bearings never require lubrication.
- High limit switch prevents toaster from over heating.
- Metal sheathed heating elements on the Analog Toaster are the most reliable in the industry.
- Conveyor belt is easy to access for daily cleaning.
- Access to control systems from front panel for fast and easy service.

Reliability backed by APW Wyott's Warranty

All APW Wyott Heavy Duty Cookline Equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

- Certified by the following agencies:



*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company * 729 Third Ave., Dallas, TX 75226
(800) 527-2100 * (214) 421-7366 * Fax (214) 565-0976 * www.apwwyott.com * info@apwwyott.com

Rev.10/29/12bd



Hilton ECO - 4000 Radiant Conveyor Toaster

Model □ 350L (120V)

PRODUCT:

QUANTITY:

ITEM: P/N # 21851561

PRODUCT SPECIFICATIONS:

Construction:

Stainless steel housing and rails on front and sides, aluminized steel on the back panels and inside surfaces. Stainless Steel crumb and toast trays. Metal sheathed heating elements. Stainless steel wire conveyor belt. High temperature insulation protects control panel and exteriors.

Electrical Information:

Each unit is equipped with a 39", three wire grounded power cord which terminates with a standard three pronged male plug.

Electrical Specifications:

350 L: 120V, 1725W, 14.4 Amps

Capacity:

350 L: 350 slices per hour

Overall Dimensions:

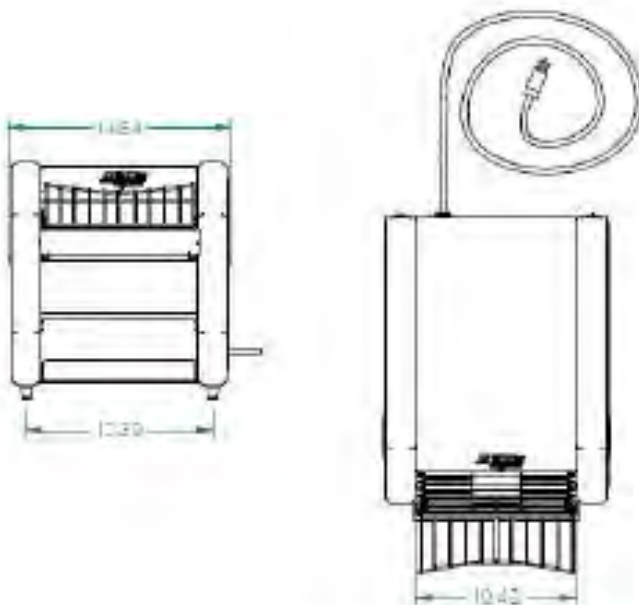
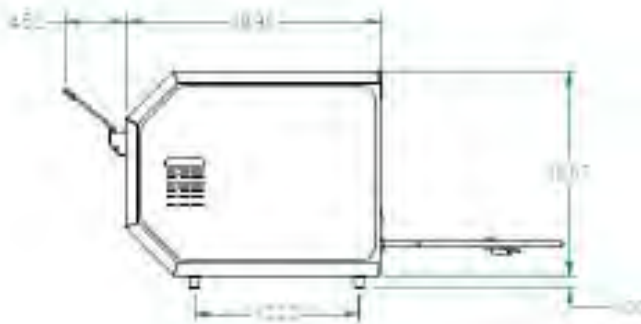
Product opening height is 1 1/2"
15 1/16" H x 14 13/16" W x 23 1/2" D

Shipping:

350/L: 54 lbs. (24.5 kg)

Freight Class: 100

FOB: Cheyenne, WY



Consultant Specifications

Toasters are constructed of stainless steel and aluminum material. Range of belt speeds should be 28 to 75 seconds. Front corners and front conveyor guard should be painted. Toasters furnished with 1" adjustable legs. Infrared metal sheathed radiant heaters are located on the top and bottom and are individually controlled by Infinite Heat Controls. On/Off switch has Indicator Light that glows when the toaster is on. Power saver switch will be supplied that reduces energy by 50%. Product opening is 1 1/2", motors are permanently lubricated. Toaster will be Air Cooled with a thermostatically controlled fan that stays on until the toaster is cool to the touch. Control area has cooling fan. Units are UL listed, UL Sanitation, and Canadian UL approved.

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



APW Wyott Foodservice Equipment Company * 729 Third Ave., Dallas, TX 75226
(800) 527-2100 * (214) 421-7366 * Fax (214) 565-0976 * www.apwwyott.com * info@apwwyott.com

Rev.10/29/12bd

ITEM NO: 11

**BATTER MIX STARTER KIT
(OPERATOR FURNISHED)**

**NOTE: VERIFY EXACT REQUIREMENTS WITH
OPERATOR PROVIDED EQUIPMENT.**

ITEM NO: 12

**WAFFLE IRON (FUTURE)
(OPERATOR FURNISHED)**

**NOTE: THE FOLLOWING EQUIPMENT
BROCHURE SHEETS ARE FOR INFORMATION
ONLY. VERIFY EXACT REQUIREMENTS WITH
OPERATOR PROVIDED EQUIPMENT.**



PRODUCT SPECIFICATION

Product Name:	Carbon's Golden Malted RT Series Waffle Baker
Specifications:	110 – 120 Volts A/C 1300-Watts • Approximately 11 Amps Height: 10 ½ inches Closed Height: 23 ½ inches Open Width: 12 inches Overall Length: 25 inches Weight: 21 pounds
Auto-Start Timer:	No buttons to push. Waffle baker timer will automatically engage after rotating grids.
Solid Aluminum Grids with Non-Stick Coating:	6-ounce grids feature non-stick coating with instant recovery time for high volume users.
Cool Touch Safety Handles:	Safe and easy grasp design.
UL and NSF Listed:	UL Certificate #130300-E79062 NSF Certificate #09450 / 09450B
Product Image:	



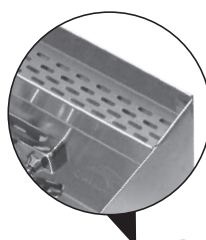
Keyhole Bracket for easier installation and greater stability.



7-PS-40



7-PS-66
7-PS-66-NF (Faucet Not Included)



Includes
Removable
Rear
Utility Tray



7-PS-76



7-PS-66W



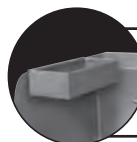
7-PS-66L (Shown)
or 7-PS-66R



7-PS-87



7-PS-56 **SPACE SAVER**
9" x 9" x 5" Bowl



REMOVABLE UTILITY TRAY 7-PS-48
8" x 3" x 2 5/16" Tray - Tray hem allows to hang from any standard side splash. Perforated for water drainage.

STAINLESS STEEL HAND SINKS SIDE SPLASH UNITS



Item #: **13** Qty #: _____

Model #: _____

Project #: _____

STANDARD FEATURES:

One piece **Deep Drawn** sink bowl design.
Sink bowl is 10" x 14" x 5".
Keyhole wall mount bracket.
Stainless steel basket drain 1-1/2" IPS.
Splash mounted 4" O.C. gooseneck faucet furnished with aerator.

7-PS-40 & 7-PS-66 Series Specific Features:

Welded 7 3/4" high side splashes.
7-PS-66W includes K-316 Wrist Handle Faucet
7-PS-40 lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

7-PS-56 Specific Features:

Space Saver Sink bowl is 9" x 9" x 5".
7 3/4" high side splashes.
Flat-Top Strainer 1-1/2" IPS.

7-PS-76 Specific Features:

12" high side splashes.
Includes 17 1/4" x 3" x 2 5/16" Full length removable Utility Tray for use with 12" Side Splash Units.
Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

7-PS-87 Specific Features:

Same features as 7-PS-40 Plus C-Fold Paper Towel & Soap Dispenser.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Die formed Countertop Edge with a 3/8" No-Drip offset.
One sheet of stainless steel - No Seams.
All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

MATERIAL:

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

MECHANICAL:

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

Faucets Are AB1953 Lead Free Compliant.

For Replacement Faucets & Upgrades, Drains & Accessories
Visit our website at www.advancetabco.com

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

For Orders & Customer Service:

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

For Smart Fabrication™ Quotes:

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

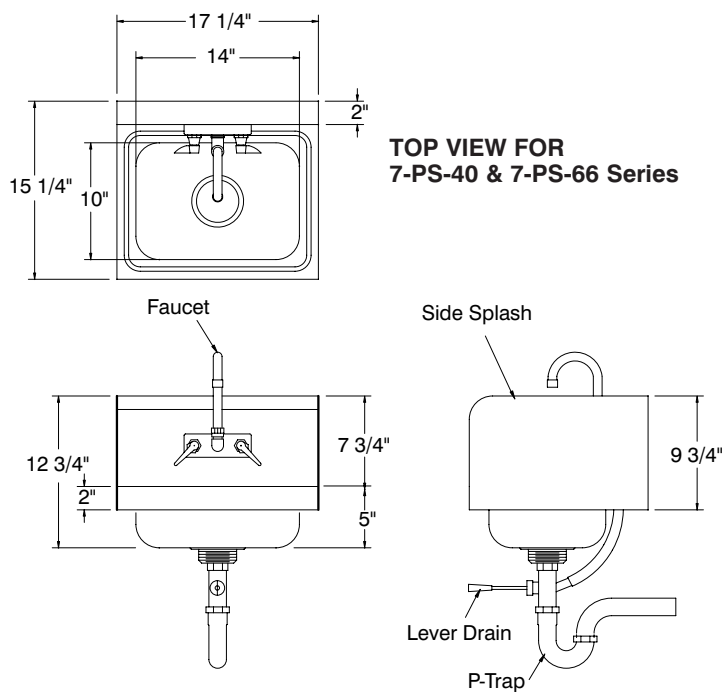
DIMENSIONS and SPECIFICATIONS

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

FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

7-PS-40, 7-PS-66, 7-PS-66-NF, 7-PS-66W & 7-PS-66RorL
(7-PS-66 Series Excludes P-Trap & Lever Drain & Overflow)



7-PS-40 - 22 lbs.

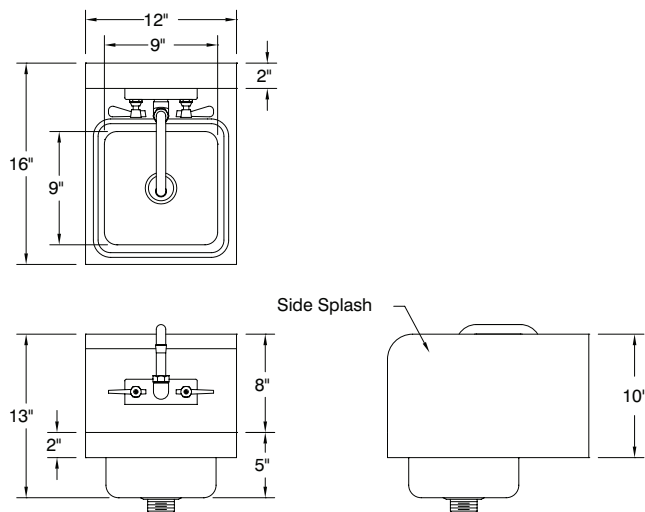
7-PS-66W - 22 lbs.

7-PS-66 - 19 lbs.

7-PS-66RorL - 20 lbs.

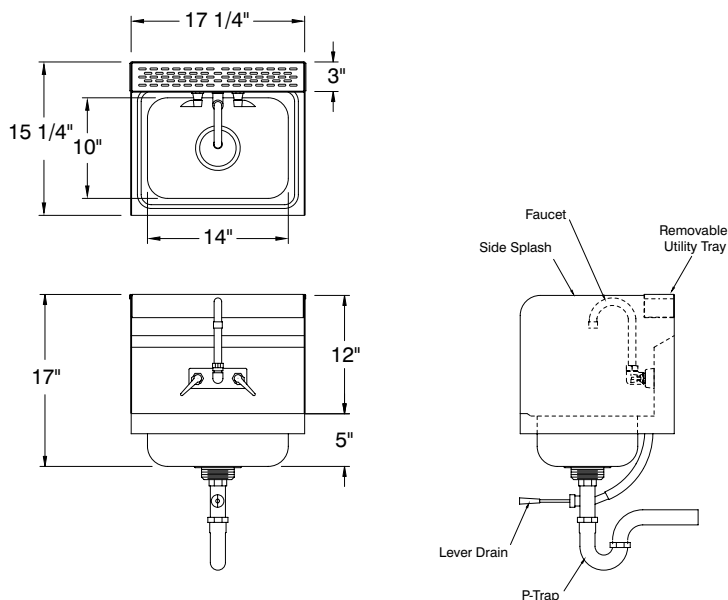
7-PS-66-NF - 19 lbs.

7-PS-56



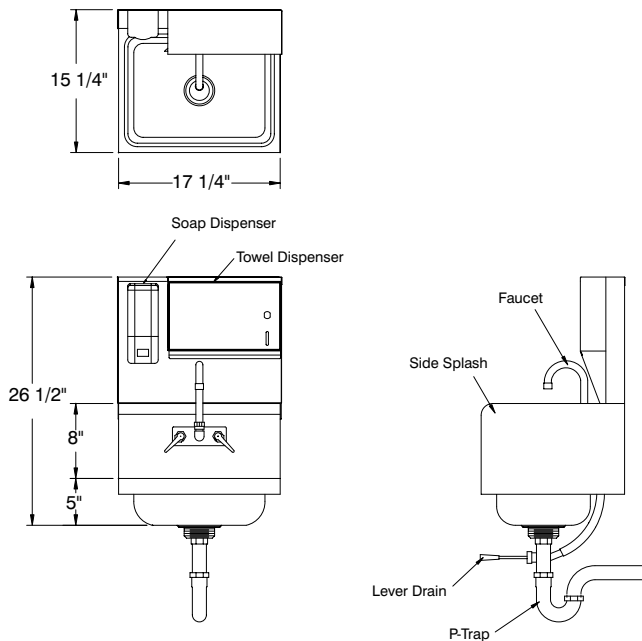
14 lbs.

7-PS-76



27 lbs.

7-PS-87



34 lbs.



ITEM NO: 14

**COFFEE MAKER
(OPERATOR FURNISHED)**

**NOTE: THE FOLLOWING EQUIPMENT
BROCHURE SHEETS ARE FOR INFORMATION
ONLY. VERIFY EXACT REQUIREMENTS WITH
OPERATOR PROVIDED EQUIPMENT.**



1.5 GALLON COFFEE BREWING SYSTEM

CBS-2150 TOUCHSCREEN SERIES

ITEM NO: 14

The 1.5 Gallon CBS-2151 / 2152 XTS Touchscreen Series Coffee Brewers provide flexibility in medium-to-large sized venues such as Banquet Halls, Cafeterias and Restaurants. Simplify your daily operations and experience total control of this fully featured Extractor® Brewing System via an inviting touchscreen interface display that is intuitive, easy to read and simple to navigate.



CBS-2151XTS
Single Station Brewer*



CBS-2152XTS
Dual Station Brewer*

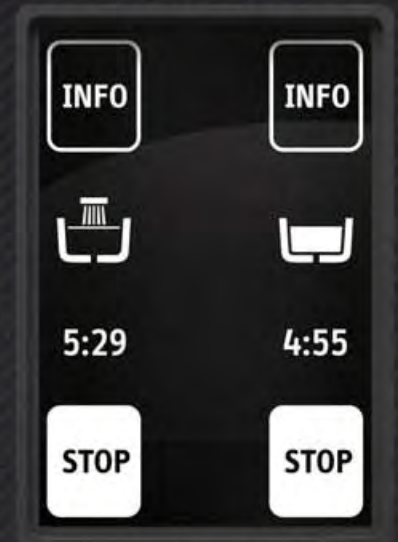
* Shown with L3D-15 Luxus® Dispenser (sold separately)

FETCO®
TRUSTED | RELIABLE | QUALITY

Perfect taste begins with a simple touch...

User Friendly Touchscreen

Access all controls via an inviting touchscreen interface display that blends intuitive icons with dynamic time and volume data to provide instant visual feedback at any point during programming, diagnostics or the brew cycle.



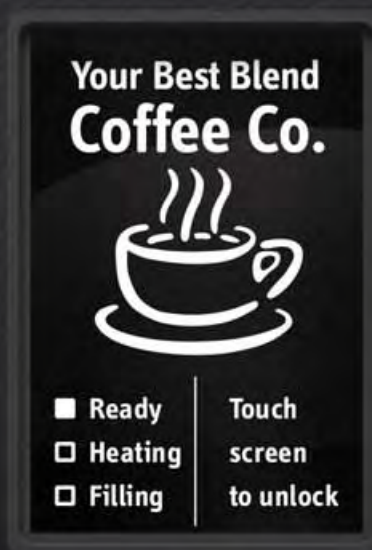
Streamlined Programming, Diagnostics and Metrics

The Extractor® Touchscreen Operating System (ETOS) was engineered for quick and efficient navigation through set-up, programming, diagnostics and daily operational brewing modes.



Customizable Screens

Customize the start screen to tie your equipment and product offerings into a consistent brand message. You can also create and display individual recipe names for quick and easy access to your most used coffee blends.



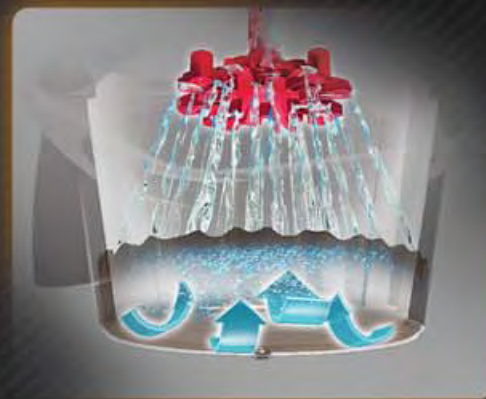
XTS™ Series

Driven by a user friendly touchscreen interface and intuitive software, the XTS series represents the next step in the evolution of FETCO's renown EXTRACTOR brewing technology.



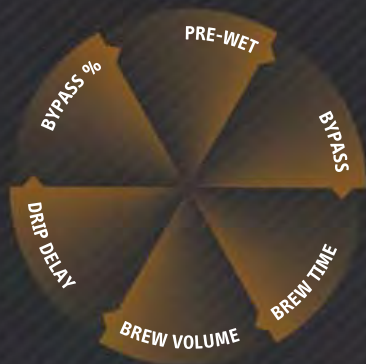
Cascading Spray Dome™

Hot tank water flows over clog-free channels built into the dome and virtually eliminates spray head scale buildup – a leading reason for service calls.



Legendary Extractor® Control

Although designed specifically for smaller batch airport dispensing, these high quality brewers possess the legendary features and reliable performance you've come to expect from Extractor® branded products.



Efficient Design & Construction

FETCO equipment is designed and built to standards well above most others on the market today and can deliver significant energy savings when compared to similar competitor's products.



Modern Convenience

Duplicate profiles and parameters to and from any of the batch buttons on a single machine or copy the information to an unlimited number of brewers via a removable SD card (sold separately).



Contemporary Style

Sleek European cabinet design is attractive and fits well in most front-of-house decor typically found in coffee shops, lounges and cafes.



Water Specification

Water Connection Inlet 3/8" Male Flare Fitting	Minimum Flow Rate 1 1/2 gpm [5.7 lpm]	Water Pressure 20-75 psig [138-517 kPa]
---	--	--

Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] / Hour
E215251	2 x 3.0 kW	208-240	1 ⁽²⁾	2+G	4.6-6.1	Terminal Block	22.4-25.8	11.5-15.5 [43.7-58.9] ⁽¹⁾
	3 x 3.0 kW	208-240	3	3+G	6.9-9.1	Terminal Block	19.5-22.5	17.4-23.0 [65.9-87.0] ⁽¹⁾
E215252	2 x 5.0 kW	208-240	1 ⁽²⁾	2+G	7.6-10.1	Terminal Block	36.9-42.5	19.3-25.7 [73.1-97.3] ⁽¹⁾
	3 x 5.0 kW	208-240	3	3+G	11.4-15.1	Terminal Block	32.0-36.9	29.0-38.4 [109.4-145.3] ⁽¹⁾

(1) Based on standard factory settings: 5.5 minute brew time; 0% prewet; 200°F water. 1.5 gallon per batch.

(2) 1 or 3 phase configuration is field selectable by user. Sold factory configured for single phase 2 wire plus ground.

Compatible Dispensers

#D009 1.5 Gallon LUXUS® Portable
TPD-15 Thermal Dispenser



Product Dimensions
(HxWxD):
24 1/8" x 9 5/16" x 13 7/8"
[61.3 x 23.7 x 35.2 cm]
Weight (Empty / Filled)
12.8 lbs [5.8 kg] /
24.7 lbs [11.2 kg]

#D049 1.5 Gallon LUXUS®
L3D-15 Thermal Dispenser



Product Dimensions
(HxWxD):
22 7/8" x 9" x 22 3/4"
[58.1 x 22.9 x 57.8 cm]
Weight (Empty / Filled)
10.5 lbs [4.8 kg] /
22.4 lbs [10.2 kg]

#D052 1.5 Gallon LUXUS®
L3S-15 Thermal Server*



Product Dimensions
(HxWxD):
14 1/2" x 9" x 11 1/4"
[36.8 x 22.9 x 28.6 cm]
Weight (Empty / Filled)
7.2 lbs [3.3 kg] /
17.6 lbs [8.0 kg]

* Must be used with S3S Serving Stations.

Serving Stations

#A097
S3S-15/20-1
Single Serving Station
for L3S-15 & L3S-20



#A098
S3S-15/20-2
Twin Serving Station
for L3S-15 & L3S-20



#A099
S3S-15/20-3
Triple Serving Station
for L3S-15 & L3S-20



Paper Filter

#F001
15" x 5.5"
Standard Paper
Coffee Filter



Brew Basket

#B001280B1
16" x 6"
Stainless Steel
Brew Basket



#B014218BN2
16" x 6"
Plastic Brew Basket
w/ Brown Insert



Cups per Hour*

8oz. 614	12oz. 410
16oz. 307	20oz. 246

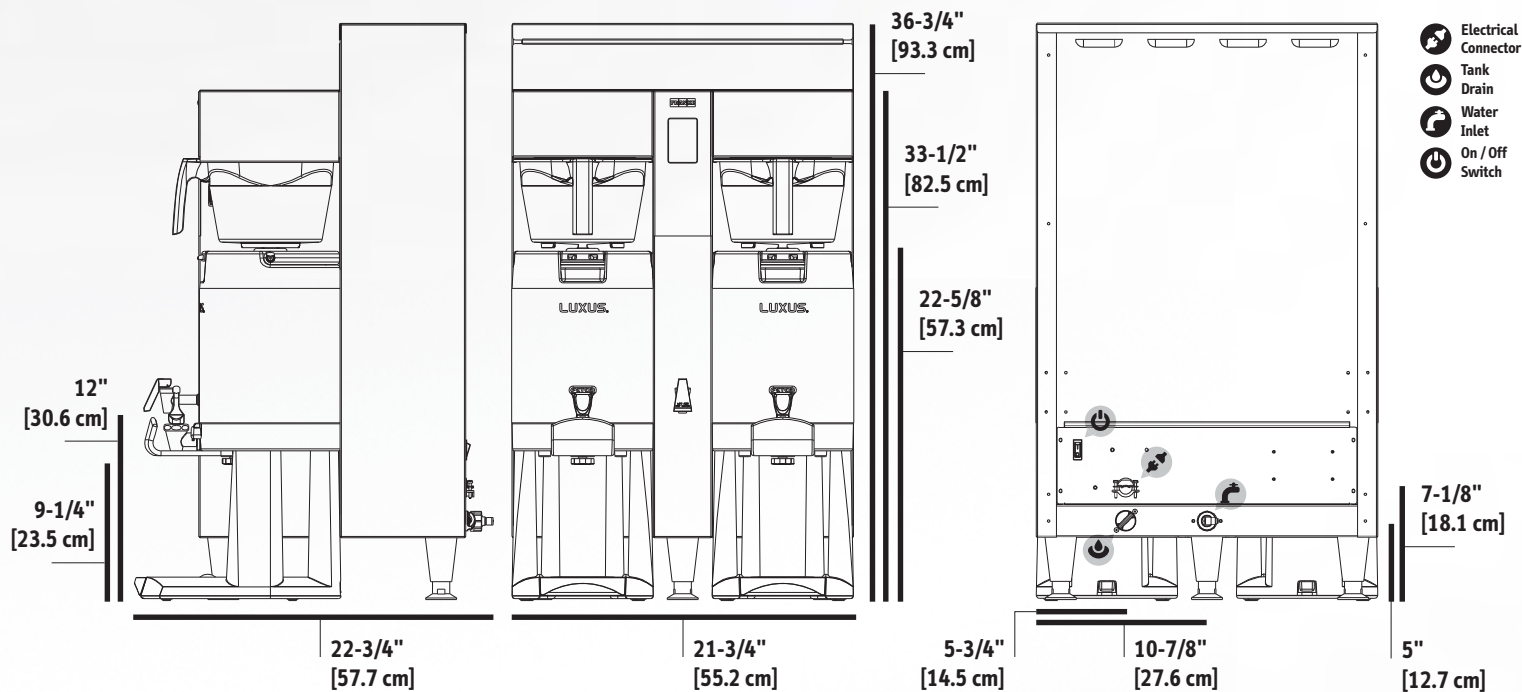
* Approximate based on maximum power setting.

Colored Brew Basket Handle Inserts

Blue: 1023.00180.00	Red: 1023.00190.00	Green: 1023.00191.00	Orange: 1023.00192.00
------------------------	-----------------------	-------------------------	--------------------------

Measurements

Height	Width	Depth	Empty Weight	Filled Weight	Combined Filled Weight	Hot Water Tank Cap.	Shipping Weight:	Shipping Dimensions:
36 ³ / ₄ " [93.3 cm]	21 ³ / ₄ " [55.2 cm]	22 ³ / ₄ " [57.7 cm]	77 lbs [35.0 kg]	174 lbs [78.0 kg]	220 lbs [99.0 kg] BREWERS + 2 FILLED L30-15 DISPENSERS	11.5 gal [43.0 l]	97 lbs [44.0 kg]	37" x 24" x 27" [94.0 x 61.0 x 68.6 cm]



Gallery



Features & Benefits



	Feature	Benefit
1	Touchscreen Interface	Allows for quick and easy access to brew controls.
2	Brew Basket Sensors	Automatically discontinues operation of brew cycle if basket is removed.
3	Mixed Material Construction	Mixed material is attractive and comfortable in any front-of-house setting.
4	Manual Water Faucet	Safely dispenses hot water away from steam and brew basket.
5	Stainless Steel Finish	Withstands the harshest foodservice environments and is durable and easy to clean.

Dispensers sold separately.

FETCO®

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 fetco.com

#SS14066

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1.800.338.2699 USA
 847.719.3001

 Food Equipment Technologies Co.
600 Rose Road
Lake Zurich, IL 60047
USA



Item # **15**

Job _____

SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS

- **Ideal for Storing** items conveniently overhead or above work surfaces.

- **Versatile:** Can accommodate Super Erecta wire and solid shelves, Super Erecta Pro, MetroMax Q, and MetroMax i shelves.

Note: For MetroMax i shelves, order (1) M9997-4 adapter kit per shelf.

- **Single and Double Supports:** Double support used for mounting adjacent shelves; single supports at the ends of the shelving tier. Available in nickel chrome, Metroseal 3 or Type 304 stainless steel.

Post-Type Mounts

- **Versatile:** Metro's post-type mounting system can meet your exact needs for wall shelving. Posts and supports are available to hold anything from a single small shelf to many tiers of shelving running continuously along a wall.

- **Fast, Secure Assembly:** Post has rolled, circular grooves along its entire height at 1" (25mm) intervals. Tapered, plastic split-sleeve locks around any groove, and matching taper in opening on shelf support provides secure positioning.

- **Adjustable:** Shelf supports and shelves can be positioned or repositioned on the post in 1" (25mm) increments.

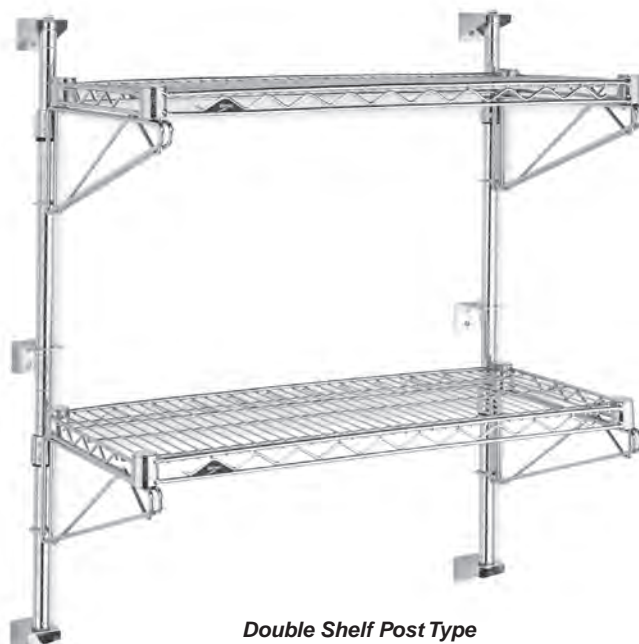
- **For Easy Ordering:** "End Unit" and "Mid Unit" models are available to meet a wide range of wall-shelving requirements. Just add shelves.

Direct Mounts

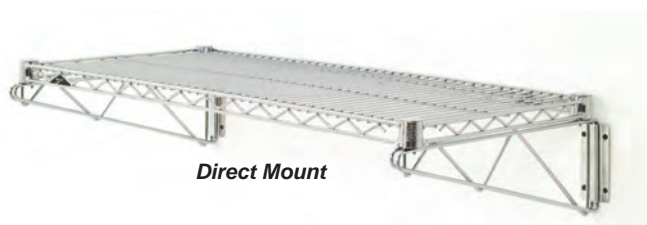
- **Convenient, single storage level.**

- **Two-Piece:** Support is held by mounting plate, which attaches directly to the wall.

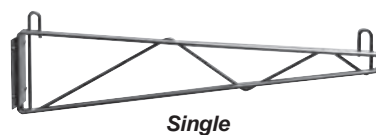
- **Conserve Space:** Back of shelf is within a fraction of an inch from the wall.



Double Shelf Post Type



Direct Mount



Single



Double

NSF



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



Super Erecta Shelf® Post-Type & Direct Wall Mounts

10.40

Job _____



SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS

Post Type Wall Mounts — Preconfigured Models. Just add shelves.

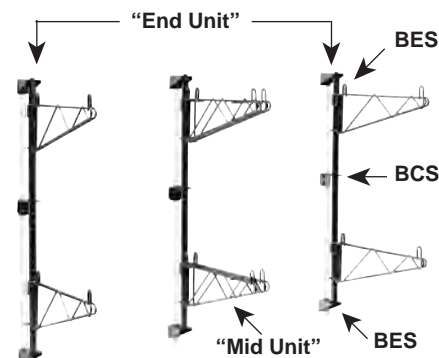
Post-type wall mounts are available in preconfigured “End Units,” and “Mid Units,” complete with all needed components except wall bolts or screws, which must be selected according to type of wall.* Components are chrome-plated.

“End Unit” consists of two posts with brackets, and two single supports for each shelf.

“Mid Unit” consists of one post with brackets and a double support for each tier.

Guide

Single unit	(1) End Unit	—
Two units connected end-to-end	(1) End Unit	(1) Mid Unit
Three units connected end-to-end	(1) End Unit	(2) Mid Units
Four units connected end-to-end	(1) End Unit	(3) Mid Units
Five units connected end-to-end	(1) End Unit	(4) Mid Units



Number of Tiers	Post Number	Model No.		Model No.		Model No.		Model No.	
		14" (460mm) Shelf Width	18" (457mm) Shelf Width	21" (533mm) Shelf Width	24" (610mm) Shelf Width	End Unit	Mid Unit	End Unit	Mid Unit
1 Shelf	13PDF	SW21C	AW21C	SW31C	AW31C	SW41C	AW41C	SW51C	AW51C
2 Shelf	33PDF	SW23C	AW23C	SW33C	AW33C	SW43C	AW43C	SW53C	AW53C
3 Shelf	54PDF	SW25C	AW25C	SW35C	AW35C	SW45C	AW45C	SW55C	AW55C
4 Shelf	63PDF	SW26C	AW26C	SW36C	AW36C	SW46C	AW46C	SW56C	AW56C

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21. For MetroMax i shelves, order one M9997-4 adapter kit per shelf.

Posts & Brackets

Post Height (in.)	Post Height (mm)	Description	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	Approx. Pkd. Wt. (lbs.) (kg)	
13 ⁷ / ₈	350	Post for 1 tier	13PDF	13PDFK3	13PDFS	1.25	0.6
33 ⁵ / ₈	854	Post for 2 tiers	33PDF	33PDFK3	33PDFS	2.75	1.2
54	1370	Post for 3 or more tiers	54PDF	54PDFK3	54PDFS	5.0	2.3
62	1573	Post for 4 or more tiers	63PDF	63PDFK3	63PDFS	6.0	2.7
		End Bracket	BES	BESK3	SBES	0.5	0.2
		Intermediate Bracket	BCS	BCSK3	SBCS	0.5	0.2

To Order By Components

Posts & Brackets — Two end brackets (BES), are supplied with each of these double-footed posts. One intermediate bracket (BCS) is supplied with 33PDF posts and two are supplied with 54PDF and 63PDF posts.

Posts and brackets can be used to mount 12" (305mm) cantilever shelves (sheet #10.06) rather than shelf supports.

BCS brackets can also be used to attach freestanding shelving to wall.

Shelf Supports — Post Mounting

Shelf Width (in.)	Shelf Width (mm)	SINGLE			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	Model No. Stainless
14	360	1WS14C	1WS14K3	1WS14S	2WS14C	2WS14K3	2WS14S
18	457	1WS18C	1WS18K3	1WS18S	2WS18C	2WS18K3	2WS18S
21	533	1WS21C	—	1WS21S	2WS21C	—	2WS21S
24	610	1WS24C	1WS24K3	1WS24S	2WS24C	2WS24K3	2WS24S

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21

For MetroMax i shelves, order one M9997-4 adapter kit per shelf.

Load Rating: 250 lbs. (113kg) per system.

Direct Wall Mounts — Each consists of one shelf support and mounting plate, with two caps. Use single support at shelf ends; double support for adjoining shelves. Select wall bolts or screws according to type of wall.*

*User should determine that wall material and method of mounting are suitable to support the shelves and their contents.

Direct Wall Mounts

Shelf Width (in.)	Shelf Width (mm)	SINGLE			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	Model No. Stainless
14	360	1WD14C	1WD14K3	1WD14S	2WD14C	2WD14K3	2WD14S
18	457	1WD18C	1WD18K3	1WD18S	2WD18C	2WD18K3	2WD18S
21	533	1WD21C	1WD21K3	1WD21S	2WD21C	2WD21K3	2WD21S
24	610	1WD24C	1WD24K3	1WD24S	2WD24C	2WD24K3	2WD24S

Load Rating: 200 lbs. (91kg) per system.

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



InterMetro Industries Corporation

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

For Product Information:

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

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

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Item # _____

Job _____

SUPER ERECTA SHELF® WIRE SHELVING

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

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



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



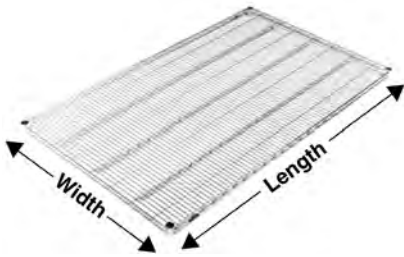
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North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



Wire Shelving

10.01

Wire Shelves



Split Sleeve



**Aluminum
Split Sleeve**

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

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
1424BR	1424NC	1424NK3	1424NS	14x24	355x610	6	2.7
1430BR	1430NC	1430NK3	1430NS	14x30	355x760	7	3.2
1436BR	1436NC	1436NK3	1436NS	14x36	355x914	8	3.6
1442BR	1442NC	1442NK3	1442NS	14x42	355x1066	9½	4.3
1448BR	1448NC	1448NK3	1448NS	14x48	355x1219	10½	4.7
1460BR	1460NC	1460NK3	1460NS	14x60	355x1524	14	6.3
1472BR	1472NC	1472NK3	1472NS	14x72	355x1829	17	7.7
1824BR	1824NC	1824NK3	1824NS	18x24	457x610	7	3.2
1830BR	1830NC	1830NK3	1830NS	18x30	457x760	8	3.6
1836BR	1836NC	1836NK3	1836NS	18x36	457x914	9½	4.3
1842BR	1842NC	1842NK3	1842NS	18x42	457x1066	11	5.0
1848BR	1848NC	1848NK3	1848NS	18x48	457x1219	12	5.4
1854BR	1854NC	1854NK3	1854NS	18x54	457x1370	14½	6.6
1860BR	1860NC	1860NK3	1860NS	18x60	457x1524	17	7.7
1872BR	1872NC	1872NK3	1872NS	18x72	457x1829	20	9.1
2124BR	2124NC	2124NK3	2124NS	21x24	530x610	8	3.6
2130BR	2130NC	2130NK3	2130NS	21x30	530x760	9	4.1
2136BR	2136NC	2136NK3	2136NS	21x36	530x914	11	5.0
2142BR	2142NC	2142NK3	2142NS	21x42	530x1066	12	5.4
2148BR	2148NC	2148NK3	2148NS	21x48	530x1219	14	6.4
2154BR	2154NC	2154NK3	2154NS	21x54	530x1370	16	7.3
2160BR	2160NC	2160NK3	2160NS	21x60	530x1524	18	8.2
2172BR	2172NC	2172NK3	2172NS	21x72	530x1829	24	10.9
2424BR	2424NC	2424NK3	2424NS	24x24	610x610	9	4.1
2430BR	2430NC	2430NK3	2430NS	24x30	610x760	11	5.0
2436BR	2436NC	2436NK3	2436NS	24x36	610x914	13	5.9
2442BR	2442NC	2442NK3	2442NS	24x42	610x1066	15	6.8
2448BR	2448NC	2448NK3	2448NS	24x48	610x1219	16	7.3
2454BR	2454NC	2454NK3	2454NS	24x54	610x1370	19	8.6
2460BR	2460NC	2460NK3	2460NS	24x60	610x1524	21	9.5
2472BR	2472NC	2472NK3	2472NS	24x72	610x1829	26	11.8

Note: 14" (355mm) deep units.

Free-standing units: Foot plates should be used and secured to the floor.

Mobile units: maximum allowable post height is 54" (1370mm).



SUPER ERECTA SHELF® WIRE SHELVING

Super Wide Shelving

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

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



Foot Plates

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



"S" Hook

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



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



InterMetro Industries Corporation

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STAINLESS STEEL

WORK TABLES

STANDARD Series - 5" Backsplash - Undershelf Style



Item #: **16** Qty #: _____

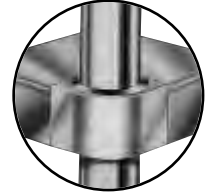
Model #: _____

Project #: _____



NEW

**Rolled Rim Edges on
Front & Splash on
Back and Square
Side Edges**



Featuring as Standard:

"THE PROVEN"

**ORIGINAL ADVANCE TABCO
Adjustable Undershelf
with Die Cast Leg Clamp**

FEATURES:

Top is furnished with a 1 5/8" sanitary rolled rim edge on front, 1 5/8" square side edges, and a 5" splash with a 1" return on the rear side.

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

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

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

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

Top is sound deadened.

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

Gussets welded to support hat sections.

MATERIAL:

KMS-SERIES: Stainless Steel Legs & Undershelf

TOP: 16 gauge stainless steel type "304" series.

SHELF: 18 gauge stainless steel.

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

KMG-SERIES: Galvanized Legs & Undershelf

TOP: 16 gauge stainless steel type "304" series.

SHELF: 18 gauge galvanized steel.

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

KMS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	KMS-240	KMS-300	
24"	KMS-242	KMS-302	
36"	KMS-243	KMS-303	KMS-363
48"	KMS-244	KMS-304	KMS-364
60"	KMS-245	KMS-305	KMS-365
72"	KMS-246	KMS-306	KMS-366
84"	KMS-247	KMS-307	KMS-367
96"	KMS-248	KMS-308	KMS-368
108"	KMS-249	KMS-309	KMS-369
120"	KMS-2410	KMS-3010	KMS-3610
132"	KMS-2411	KMS-3011	KMS-3611
144"	KMS-2412	KMS-3012	KMS-3612

KMG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	KMG-240	KMG-300	
24"	KMG-242	KMG-302	
36"	KMG-243	KMG-303	KMG-363
48"	KMG-244	KMG-304	KMG-364
60"	KMG-245	KMG-305	KMG-365
72"	KMG-246	KMG-306	KMG-366
84"	KMG-247	KMG-307	KMG-367
96"	KMG-248	KMG-308	KMG-368
108"	KMG-249	KMG-309	KMG-369
120"	KMG-2410	KMG-3010	KMG-3610
132"	KMG-2411	KMG-3011	KMG-3611
144"	KMG-2412	KMG-3012	KMG-3612



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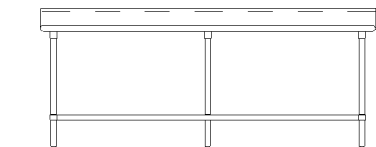
DETAILS and SPECIFICATIONS

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

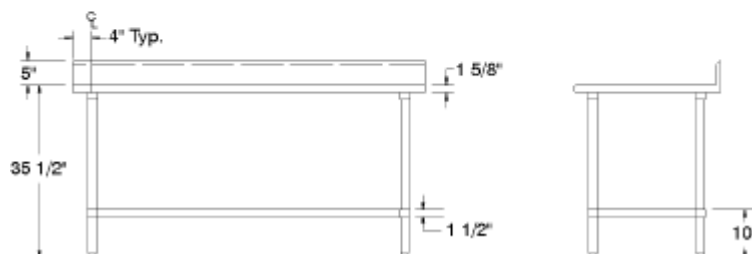
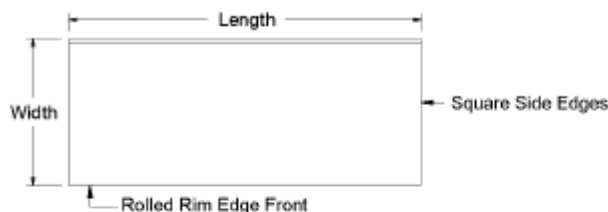
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

KMS & KMG Series Undershelf Style 5" Backsplash

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



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



KMS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	KMS-240	55 lbs.	KMS-300	70 lbs.		
24"	KMS-242	50 lbs.	KMS-302	56 lbs.		
36"	KMS-243	66 lbs.	KMS-303	77 lbs.	KMS-363	92 lbs.
48"	KMS-244	81 lbs.	KMS-304	92 lbs.	KMS-364	101 lbs.
60"	KMS-245	95 lbs.	KMS-305	111 lbs.	KMS-365	121 lbs.
72"	KMS-246	113 lbs.	KMS-306	129 lbs.	KMS-366	142 lbs.
84"	KMS-247	135 lbs.	KMS-307	153 lbs.	KMS-367	169 lbs.
96"	KMS-248	150 lbs.	KMS-308	171 lbs.	KMS-368	189 lbs.
108"	KMS-249	165 lbs.	KMS-309	195 lbs.	KMS-369	260 lbs.
120"	KMS-2410	268 lbs.	KMS-3010	294 lbs.	KMS-3610	315 lbs.
132"	KMS-2411	301 lbs.	KMS-3011	331 lbs.	KMS-3611	358 lbs.
144"	KMS-2412	316 lbs.	KMS-3012	346 lbs.	KMS-3612	373 lbs.

KMG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	KMG-240	55 lbs.	KMG-300	70 lbs.		
24"	KMG-242	50 lbs.	KMG-302	56 lbs.		
36"	KMG-243	66 lbs.	KMG-303	77 lbs.	KMG-363	92 lbs.
48"	KMG-244	81 lbs.	KMG-304	92 lbs.	KMG-364	101 lbs.
60"	KMG-245	95 lbs.	KMG-305	111 lbs.	KMG-365	121 lbs.
72"	KMG-246	113 lbs.	KMG-306	129 lbs.	KMG-366	142 lbs.
84"	KMG-247	135 lbs.	KMG-307	153 lbs.	KMG-367	169 lbs.
96"	KMG-248	150 lbs.	KMG-308	171 lbs.	KMG-368	189 lbs.
108"	KMG-249	165 lbs.	KMG-309	195 lbs.	KMG-369	260 lbs.
120"	KMG-2410	268 lbs.	KMG-3010	294 lbs.	KMG-3610	315 lbs.
132"	KMG-2411	301 lbs.	KMG-3011	331 lbs.	KMG-3611	358 lbs.
144"	KMG-2412	316 lbs.	KMG-3012	346 lbs.	KMG-3612	373 lbs.



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

© ADVANCE TABCO, SEPTEMBER 2005

KD Wall Shelf



Item #: **17** Qty #: _____

Model #: _____

Project #: _____

FEATURES:

Furnished with a 1-5/8" Bullnose edge with a 1-1/4" turn-up edge on sides and rear.

Unit is easily assembled employing the slip-fit TAB-LOK design.

CONSTRUCTION:

Shelf and brackets are die stamped and die formed.

MATERIAL:

WS-KD Series - 18 gauge stainless steel polished to a satin finish.

AWS-KD Series - Heavy gauge aluminum.

S/S	ALUMINUM	length
WS-KD-24	AWS-KD-24	24"
WS-KD-36	AWS-KD-36	36"
WS-KD-48	AWS-KD-48	48"
WS-KD-60	AWS-KD-60	60"

Standard Wall Shelf

FEATURES:

Brackets can be positioned to accommodate wall studs.

Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

CONSTRUCTION:

Secured to wall by means of bolts through support brackets.

Units 7 ft. and larger are furnished with 3 brackets.

MATERIAL:

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

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



10" Wide		12" Wide		15" Wide		18" Wide		Approx. Wt.	Approx. Cubes
16 Ga.	18 Ga.	16 Ga.	18 Ga.	16 Ga.	18 Ga.	16 Ga.	18 Ga.		
WS-10-24-16	WS-10-24	WS-12-24-16	WS-12-24	WS-15-24-16	WS-15-24	WS-18-24-16	WS-18-24	10 lbs.	3
WS-10-36-16	WS-10-36	WS-12-36-16	WS-12-36	WS-15-36-16	WS-15-36	WS-18-36-16	WS-18-36	12 lbs.	4
WS-10-48-16	WS-10-48	WS-12-48-16	WS-12-48	WS-15-48-16	WS-15-48	WS-18-48-16	WS-18-48	14 lbs.	5
WS-10-60-16	WS-10-60	WS-12-60-16	WS-12-60	WS-15-60-16	WS-15-60	WS-18-60-16	WS-18-60	17 lbs.	6
WS-10-72-16	WS-10-72	WS-12-72-16	WS-12-72	WS-15-72-16	WS-15-72	WS-18-72-16	WS-18-72	19 lbs.	7
WS-10-84-16	WS-10-84	WS-12-84-16	WS-12-84	WS-15-84-16	WS-15-84	WS-18-84-16	WS-18-84	22 lbs.	8
WS-10-96-16	WS-10-96	WS-12-96-16	WS-12-96	WS-15-96-16	WS-15-96	WS-18-96-16	WS-18-96	26 lbs.	10
WS-10-108-16	WS-10-108	WS-12-108-16	WS-12-108	WS-15-108-16	WS-15-108	WS-18-108-16	WS-18-108	28 lbs.	11
WS-10-120-16	WS-10-120	WS-12-120-16	WS-12-120	WS-15-120-16	WS-15-120	WS-18-120-16	WS-18-120	31 lbs.	12
WS-10-132-16	WS-10-132	WS-12-132-16	WS-12-132	WS-15-132-16	WS-15-132	WS-18-132-16	WS-18-132	35 lbs.	13
WS-10-144-16	WS-10-144	WS-12-144-16	WS-12-144	WS-15-144-16	WS-15-144	WS-18-144-16	WS-18-144	38 lbs.	14

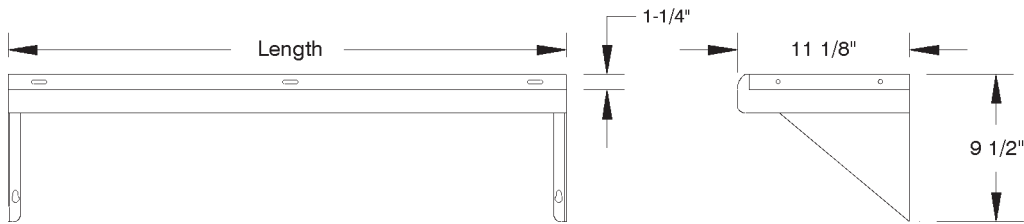
Length = 24" to 144" in 12" increments.

DETAILS and SPECIFICATIONS

TOL $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

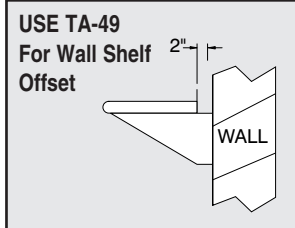
KD WALL SHELF



STANDARD WALL SHELF



Width	A
10"	$8 \frac{1}{2}"$
12"	$10 \frac{1}{2}"$
15"	$13 \frac{1}{2}"$
18"	$16 \frac{1}{2}"$



Requirements for NSF Installations

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





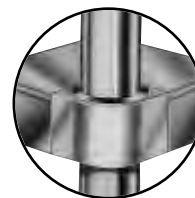
STAINLESS STEEL
WORK TABLES
STANDARD Series - Flat Top - UNDERSHELF Style



Item #: **18** **Qty #:** _____
Model #: _____
Project #: _____



NEW
 Rolled Rim Edges on
 Front & Back and
 Square Side Edges



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

FEATURES:

Top is furnished with 1-5/8" sanitary rolled rim edges on front & back and square side edges.

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

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

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

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

Top is sound deadened.

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

Gussets welded to support hat sections.

MATERIAL:

MS-SERIES: Stainless Steel Legs & Undershelf

TOP: 16 gauge stainless steel type "304" series.

SHELF: 18 gauge stainless steel.

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

MG-SERIES: Galvanized Legs & Undershelf

TOP: 16 gauge stainless steel type "304" series.

SHELF: 18 gauge galvanized steel.

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

MS-Series:
Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	MS-240	MS-300	
24"	MS-242	MS-302	
36"	MS-243	MS-303	MS-363
48"	MS-244	MS-304	MS-364
60"	MS-245	MS-305	MS-365
72"	MS-246	MS-306	MS-366
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120"	MS-2410	MS-3010	MS-3610
132"	MS-2411	MS-3011	MS-3611
144"	MS-2412	MS-3012	MS-3612



MG-Series:
Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	MG-240	MG-300	
24"	MG-242	MG-302	
36"	MG-243	MG-303	MG-363
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132"	MG-2411	MG-3011	MG-3611
144"	MG-2412	MG-3012	MG-3612

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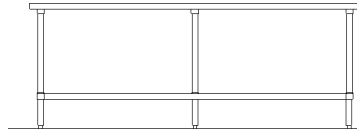
DIMENSIONS and SPECIFICATIONS

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

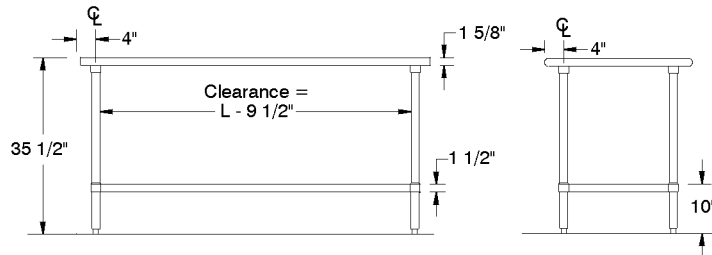
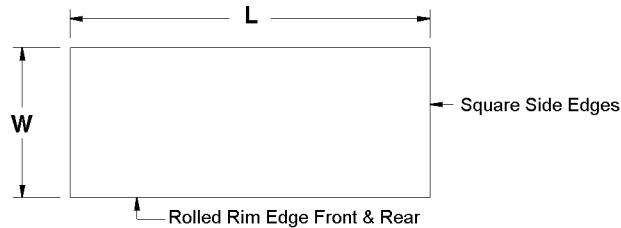
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

MS & MG Series UNDERSHELF Style FLAT TOP

Finished size of undershelf = Length minus $5 \frac{3}{4}"$
Width minus $5 \frac{3}{4}"$



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



MS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	MS-240	49 lbs.	MS-300	65 lbs.		
24"	MS-242	31 lbs.	MS-302	55 lbs.		
36"	MS-243	64 lbs.	MS-303	72 lbs.	MS-363	88 lbs.
48"	MS-244	79 lbs.	MS-304	89 lbs.	MS-364	98 lbs.
60"	MS-245	92 lbs.	MS-305	107 lbs.	MS-365	118 lbs.
72"	MS-246	109 lbs.	MS-306	125 lbs.	MS-366	138 lbs.
84"	MS-247	130 lbs.	MS-307	148 lbs.	MS-367	164 lbs.
96"	MS-248	145 lbs.	MS-308	166 lbs.	MS-368	184 lbs.
108"	MS-249	161 lbs.	MS-309	176 lbs.	MS-369	190 lbs.
120"	MS-2410	261 lbs.	MS-3010	287 lbs.	MS-3610	308 lbs.
132"	MS-2411	293 lbs.	MS-3011	324 lbs.	MS-3611	358 lbs.
144"	MS-2412	308 lbs.	MS-3012	339 lbs.	MS-3612	373 lbs.

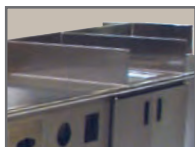
MG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	MG-240	49 lbs.	MG-300	65 lbs.		
24"	MG-242	31 lbs.	MG-302	55 lbs.		
36"	MG-243	64 lbs.	MG-303	72 lbs.	MG-363	88 lbs.
48"	MG-244	79 lbs.	MG-304	89 lbs.	MG-364	98 lbs.
60"	MG-245	92 lbs.	MG-305	107 lbs.	MG-365	118 lbs.
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TABLE MODIFICATIONS & ACCESSORIES

TOP MODIFICATIONS



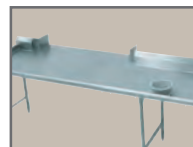
TA-56
5" NSF Partition



TA-523
Drop-In Urn Trough



CDR-5
Condiment Holder



TA-84
Pass-Thru



TA-108
Grommet For Cords

QTY.

_____ CDR-5	Condiment Holder (Accommodates 5 Bins)
_____ TA-1	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____ TA-3	Stainless Steel Hat Channel & Gusset Upgrade
_____ TA-7	10" Partial Splash
_____ TA-8	Column Notch in Rear Splash (Includes Splash)
_____ TA-10	5" Partial Splash
_____ TA-12	Countertop Edge
_____ TA-22	Square Edge Table
_____ TA-28	Cut-Out For Cold Well. Includes Louvered Doors
_____ TA-29	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____ TA-30	1-1/2" Side Splash
_____ TA-30A	1-1/2" Turn Up For Table Tops
_____ TA-31	5" Side Splash
_____ TA-32	10" Side Splash
_____ TA-34	Top Cut-Out
_____ TA-34A	Top Cut-Out for Undermount Well
_____ TA-35	Splash Cut-Out
_____ TA-41	Poly-Vance 5/8" Cutting Board
_____ TA-56	5" NSF Partition
_____ TA-56A	18" NSF Partition
_____ TA-57	Prepare Welded Field Joint (Welded in field by others)
_____ TA-57A	Bolted Field Joint (Bolted in field by others)
_____ TA-57B	Hairline Field Joint
_____ TA-58	Stepdown to 24" Working Height
_____ TA-64	Urn Trough (Factory installation only)
_____ TA-75	Mitered Edge
_____ TA-76	Paint on Sound Deadening
_____ TA-79	Flour Trough (Factory installation only)
_____ TA-82	Scrap Chute (6" dia. opening)
_____ TA-84	Simple Pass-Thru
_____ TA-87	Enclosed Rear Splash
_____ TA-91	Poly Retaining Clips Includes TA-22 (S/S top table)

QTY.

_____ TA-93	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____ TA-96A	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____ TA-96B	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____ TA-96C	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____ TA-100	Bull Nose All Sides of Worktable
_____ TA-101	Rear Tray Lock
_____ TA-106	Mirror HI-LITE Edge
_____ TA-107	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____ TA-108	2" Hole with Grommet for Appliance Cord
_____ TA-112	Hubble Outlet
_____ TA-113	Notch Top for Buyout Unit
_____ TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
_____ TA-135	Plate Shelf (Undercounter Mounted)
_____ TA-366A	Heavy duty Understructure Top
_____ TA-502	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____ TA-521	Drop-In urn Trough 1'
_____ TA-522	Drop-In urn Trough 2'
_____ TA-523	Drop-In urn Trough 3'
_____ TA-524	Drop-In urn Trough 4'
_____ TA-525	Drop-In urn Trough 5'
_____ TA-526	Drop-In urn Trough 6'
_____ TA-527	Drop-In urn Trough 7'
_____ TA-528	Drop-In urn Trough 8'
_____ TA-529	Drop-In urn Trough 9'
_____ TA-550	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____ TA-551	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

TABLE MODIFICATIONS & ACCESSORIES

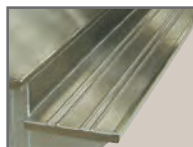
BASE MODIFICATIONS



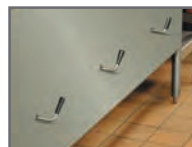
TA-39
Louvered Hinged Doors



TA-73
Drop-Down Tray Slide



TA-74
Solid Tray Slide



TA-92A
Apron w/ Lever Handle Support



TA-116
Adj. Mid-Shelf

QTY.

___	TA-4	Removable Access Panel
___	TA-4A	Louvered Panel
___	TA-5	Curb Mounting Provision
___	TA-15	Provision for Built In Drawer Warmer
___	TA-23	Welded Set-Up Table/Crating
___	TA-24	Shell Crating
___	TA-27	Control Panel (Must add TA-34A or TA-34B)
___	TA-36A	Sliding/Hinge Stainless Steel Doors
___	TA-36B	1/2 Height Stainless Steel Hinge Doors
___	TA-36C	Hinged door with Trash Flap
___	TA-37	Stainless Enclosed Base
___	TA-39	24" Louvered Hinged Doors
___	TA-40	Remove Undershelf in Cabinet Base For Slide in Buyout
___	TA-42	Interior Partition (2.5"x30")
___	TA-43	Filler Panel (3"x30" with Flanged Feet)
___	TA-44	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	TA-45	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	TA-46	Door Locks

QTY.

___	TA-48	12"x12" Cut-Out in Back Panel/Undershelf for Plumbing
___	TA-54	Removable Kick Plate
___	TA-55	Remove Back Panel (on Enclosed Base)
___	TA-63	Removable Shelving (In addition to standard shelf & table width)
___	TA-70	S/S Tubular Tray Divider (12" sections)
___	TA-73	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	TA-74	Solid Tray Slide
___	TA-92	12" Apron (in front of sink)
___	TA-92A	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	TA-116	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M) on Page 42-43. Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf On Page 60.
___	TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
___	TA-135	Plate Shelf (Undercounter Mounted)
___	TA-205	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)

ELECTRICAL & DATA PORT OUTLETS



TA-62
Duplex
Outlet



TA-62A
GFI Duplex
Outlet



TA-62D
GFI
Doghouse
Outlet



TA-112
Hubble
Outlet

QTY.

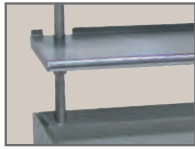
___	TA-62	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	TA-62A	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	TA-62C	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

QTY.

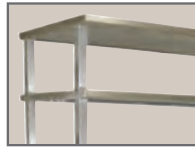
___	TA-62D	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	TA-62E	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	TA-112	Hubble Outlet
___	TA-622	CAT-5 Data Port Outlet. Cable Not Included

TABLE MODIFICATIONS & ACCESSORIES

OVERSHELF & POT RACK MODIFICATIONS



TA-9A
1" Turn Up



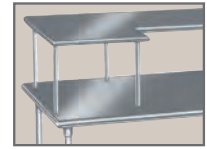
TA-22A
Square Edge



TA-71
Heat Lamp Mounting Provision



TA-100A
Bull Nose



TA-102
24" x 24" Extension

QTY.

_____	TA-9A	Partial 1" Turn-Up for all Table Mt. Shelves
_____	TA-22A	Square Edge on Overshelf
_____	TA-26-10	Welded Wall Shelf Brackets for 10" Wide Shelf
_____	TA-26-12	Welded Wall Shelf Brackets for 12" Wide Shelf
_____	TA-26-15	Welded Wall Shelf Brackets for 15" Wide Shelf
_____	TA-26-18	Welded Wall Shelf Brackets for 18" Wide Shelf
_____	TA-47	Shelf Mounting Bracket for Existing Table
_____	TA-49	Wall Shelf 2" Offset
_____	TA-60	Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
_____	TA-71	Heat Lamp Mounting Provision
_____	TA-71A	Heat Lamp Remote Control Bracket
_____	TA-78	Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
_____	TA-77	Check Minder Shelf Provision (Factory install only)
_____	TA-83	Spice Bins

QTY.

_____	TA-86	Stainless Steel Pot Hooks
_____	TA-89	Double Sided Plated Pot Hooks (Package of 4)
_____	TA-89A	Single Sided Plated Pot Hooks (Package of 4)
_____	TA-99	16 Ga. S/S 304 Upgrade for Wall & Over Shelves
_____	TA-100A	Bull Nose All Sides of Shelf
_____	TA-100R	Bull Nose Three Sides of Shelf w/ Rear Turn Up
_____	TA-102	24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
_____	TA-103	24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
_____	TA-104	Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)
_____	TA-98	Stainless Steel Flat Bar in lieu of Chain
_____	TA-84A	Knife Rack for Rolled Rim Tables
_____	TA-84B	Knife Rack for Poly Top Tables
_____	TA-84C	Knife Rack for Square Edge Tables

UNDERSHELF MODIFICATIONS

QTY.

_____	TA-9	1-1/2" Turn-Up for Undershelves
_____	TA-17	Upgrade Undershell to a Marine Edge (Must add TA-23)
_____	TA-48	12"x12" Cut-Out in Back Panel or Undershell for Plumbing

QTY.

_____	TA-94	Upgrade 16 Ga. 304 S/S Undershell
_____	TA-94A	Upgrade 14 Ga. 304 S/S Undershell
_____	TA-366	Reinforced Understructure For Undershelves

SIZE MODIFICATIONS

QTY.

_____	TA-33	Special Working Height
_____	TA-59	36" Wide Equipment Stand
_____	TA-6	Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
_____	TA-61	Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
_____	TA-61A	Special Modification Charge

QTY.

_____	TA-65	Enclosed Base Units Over 12' (Open Base Table)
_____	TA-66	Enclosed Base Units Over 12' (Sliding Door Units)
_____	TA-67	Enclosed Base Units Over 12' (Hinged Door Units)
_____	TA-105	Modify Enclosed Base Table w/ Drawers to 24" Width
_____	TA-110	Modify Enclosed Base Table w/ Drawers to 36" Width

TABLE MODIFICATIONS & ACCESSORIES

LEG MODIFICATIONS

QTY.

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

QTY.

___	TA-20L	Replacement Bolt-on Leg For Enclosed Base Table
___	TA-21	Stainless Steel Bullet Foot
___	TA-72	Leg to Wall Brace (Set per table)
___	TA-95	Upgrade 16 Ga. 304 S/S Legs Only



WORK TABLE CASTERS

STANDARD CASTER FEATURES:

Maintains the standard 35-1/2" working height.
200 lbs. load capacity per caster

OPTIONAL:

TA-25B - Brakes on all casters

TA-25C - Upgrade caster with heavy duty urethane wheel.

	Model#	Description
When Used w/ Stainless Steel Legs	TA-25S-4	Set of 4 (2 w/ Brakes)
	TA-25S-6	Set of 6 (2 w/ Brakes)
When Used w/ Galvanized Legs	TA-25G-4	Set of 4 (2 w/ Brakes)
	TA-25G-6	Set of 6 (2 w/ Brakes)

REPLACEMENT CASTERS:



TA-25
TA-25A
200 lbs. load capacity
per caster



TA-255P
TA-255AP
300 lbs. load capacity
per caster

	Model#	Description
For Work Tables	TA-25	Set of 4 (2 w/ Brakes)
	TA-25A	Set of 6 (2 w/ Brakes)
For Enclosed Base Tables	TA-255P	Set of 4 (2 w/ Brakes)
	TA-255AP	Set of 6 (2 w/ Brakes)

EQUIPMENT STAND CASTERS



STANDARD CASTER FEATURES:

Maintains the standard 24" working height.
5" rubber tires.
300 lbs. load capacity per caster

	Model#	Description
When Used w/ Stainless Steel Legs	TA-25ES	Set of 4 (2 w/ Brakes)
When Used w/ Galvanized Legs	TA-25EG	Set of 4 (2 w/ Brakes)

HEAVY DUTY CASTER FEATURES:

5" urethane wheels.
400 lbs. load capacity per caster



Model#	Description
TA-255	Set of 4 (2 w/ Brakes)
TA-256	Set of 6 (2 w/ Brakes)

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

Item # **19**

Job _____

METROMAX Q™ SHELVING

with *Microban Antimicrobial Product Protection

Part of the innovative MetroMax iQ™ Storage System, MetroMax Q™ is a longer life storage solution than conventional wire shelving. The product offers durable polymer mats that remove for easy cleaning and protect stored items from damage. Quick adjust shelves and MetroMax iQ accessories provides a very efficient use of storage space. MetroMax Q™ is integrated with online space planning tools and tutorials. www.metro.com/iQ

- **Longer-life performance:** Durable, corrosion proof polymer mats protect the shelves from normal wear and tear. Robust epoxy coated steel frames and posts hold as much weight as Metro's wire shelving. Weight capacity for evenly distributed loads:
800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1220mm)
600 lbs. (275kg) per shelf for lengths of 54" (1370mm) or longer
2,000 lbs. (907kg) maximum per stationary unit.
- **Interchangeable:** MetroMax Q and MetroMax i™ shelves, posts, and most accessories are compatible on the same unit. Use MetroMax Q shelves with MetroMax i™ polymer posts for increased corrosion protection. Use MetroMax i™ solid shelves when spill containment is required or as a bottom shelf to protect supplies from dirt or backsplashes from mops.
- **Easier to clean and maintain:** Polymer mats can be easily removed and cleaned in a sink or dish machine. Microban antimicrobial product protection is built into the high contact areas of the shelf including the mats, frames, and posts to protect the product from bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban protection keeps the product "cleaner between cleanings".
- **Quick to Adjust:** Patented corner release allows shelves to be unlocked without tools. Simply flip each corner release, relocate the wedge connectors on the posts, and reposition the shelf. Quickly adjust shelves to reclaim wasted vertical space.
- **Smooth, Protective Surfaces:** Smooth shelf mats protect packaged items from unwanted rips, tears, or damage.
- **Open Grid and Solid Mat Options:** MetroMax Q is available with open grid mats as standard. Open grid shelves promote air circulation and light penetration.
MetroMax i™ solid shelves can be used with MetroMax Q grid shelves on the same unit and are available in 18" and 24" (457 and 610mm) depths. For 21" (530mm) deep MetroMax Q, solid mat overlays are available.
- **Efficient, Organized Storage:** Premium MetroMax iQ™ accessories efficiently organize, contain, and compartmentalize **all** space between shelves.
- **Quick to Assemble:** MetroMax Q assembles easily in minutes, without tools. Shelves can be adjusted at 1" (25mm) increments along the post. Shelf wedges have a window to locate your desired position.



MetroMax Q Mobile Unit

**NSF**

**MetroMax Q with Accessories and
MetroMax i Solid Bottom Shelf**

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



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



MetroMax Q™ Polymer and Steel Shelving

9.21



METROMAX Q™ POLYMER AND STEEL SHELVING

Specifications

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

Standard Interchangeable Shelves

- Part number includes shelf with removable mats and one bag of wedges.
- MetroMax Q grid shelves, MetroMax i™ grid and solid shelves are all compatible on the same unit.

Nominal Width (in.) (mm)	Nominal Length (in.) (mm)	MetroMax Q Shelf with Grid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)		MetroMax i™ Shelf with Solid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)	
18 457	24 610	MQ1824G	6.2	2.8	MX1824F	12.7	5.8
18 457	30 760	MQ1830G	8.0	3.6	MX1830F	14.5	6.6
18 457	36 914	MQ1836G	9.7	4.4	MX1836F	17.2	7.8
18 457	42 1060	MQ1842G	11.4	5.2	MX1842F	20.1	9.1
18 457	48 1220	MQ1848G	13.2	6.0	MX1848F	23.1	10.5
18 457	54 1372	MQ1854G	15.0	6.8	MX1854F	21.5	9.7
18 457	60 1524	MQ1860G	16.7	7.6	MX1860F	23.2	10.5
18 457	72 1829	MQ1872G	20.0	9.1	MX1872F	27.5	12.5
21 530	24 610	MQ2124G	8.0	3.6	—	—	—
21 530	30 760	MQ2130G	9.7	4.4	—	—	—
21 530	36 914	MQ2136G	11.4	5.2	—	—	—
21 530	42 1060	MQ2142G	12.8	5.8	—	—	—
21 530	48 1220	MQ2148G	14.5	6.6	—	—	—
21 530	54 1372	MQ2154G	16.7	7.6	—	—	—
21 530	60 1524	MQ2160G	18.5	8.4	—	—	—
21 530	72 1829	MQ2172G	21.7	9.9	—	—	—
24 610	24 610	MQ2424G	9.7	4.4	MX2424F	14.2	6.4
24 610	30 760	MQ2430G	11.4	5.2	MX2430F	15.9	7.2
24 610	36 914	MQ2436G	13.1	6.0	MX2436F	19.6	8.9
24 610	42 1060	MQ2442G	14.1	6.4	MX2442F	21.5	9.8
24 610	48 1220	MQ2448G	15.8	7.1	MX2448F	25.3	11.5
24 610	54 1372	MQ2454G	18.5	8.4	MX2454F	25.0	11.3
24 610	60 1524	MQ2460G	20.3	9.2	MX2460F	26.8	12.1
24 610	72 1829	MQ2472G	23.5	10.7	MX2472F	31.0	14.1

Actual Dimensions:

Width: Add 3/16" (10mm) to nominal size.
Length: Subtract 3/16" (5mm) from nominal size.



MetroMax Q Open Grid Shelf



MetroMax i™ Solid Shelf

Heavy-Duty Dunnage Shelves

- Corrosion proof MetroMax i™ dunnage shelf is compatible with MetroMax Q.
- Open grid and solid version available.
- Weight capacity per shelf evenly distributed: 1,200 lbs. (544kg) on shelves up to and including 48" (1220mm) long; 900 lbs. (408kg) for shelves 60" (1524mm) long.
- Dunnage shelves are recommended for use on units with four posts.

Nominal Width (in.) (mm)	Nominal Length (in.) (mm)	Shelf with Grid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)		Shelf with Solid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)	
18 457	36 914	MHP1836G	18	8.2	MHP1836F	22	10.0
18 457	48 1220	MHP1848G	22	10.0	MHP1848F	26	11.8
18 457	60 1524	MHP1860G	26	11.8	MHP1860F	30	13.6
24 610	36 914	MHP2436G	21	9.5	MHP2436F	25	11.3
24 610	48 1220	MHP2448G	27	12.2	MHP2448F	31	14.1
24 610	60 1524	MHP2460G	33	15.0	MHP2460F	37	16.8

Solid Mat Overlays

- Overlays snap onto the open grid mats to create a solid surface.
- Available for 21" (530mm) deep MetroMax Q shelves.

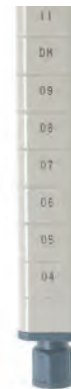
Fits Shelf (in.) (mm)		Model No.	Approx. Pkd. Wt. (lbs.) (kg)	
21x24	530x610	Q2124SM	0.35	0.16
21x30	530x760	Q2130SM	0.45	0.20
21x36	530x914	Q2136SM	0.50	0.23
21x42	530x1060	Q2142SM	0.60	0.27
21x48	530x1220	Q2148SM	0.70	0.32
21x54	530x1372	Q2154SM	0.80	0.36
21x60	530x1524	Q2160SM	0.90	0.41
21x72	530x1829	Q2172SM	1.00	0.45

METROMAX Q™ POLYMER AND STEEL SHELVING



Standard Interchangeable Posts

- MetroMax Q: Epoxy coated steel with Microban antimicrobial product protection.
- MetroMax i: Polymer with Microban antimicrobial product protection.
- Stationary posts include an adjustable leveling foot to compensate for uneven floors. Leveling foot can be adjusted 1" (25mm).
- When mounting a shelving unit to a dolly base, stationary posts are used.
- Special height cut posts are available. Consult your Metro representative.



**MetroMax Q
Steel Post**



**MetroMax i
Polymer Post**

Nominal Height (in.) (mm)		Actual Height* (in.) (mm)		MetroMax Q Steel Model No.	STATIONARY POST WITH LEVELING FOOT Approx. Pkd. Wt. (lbs.) (kg)		MetroMax i Polymer Model No.	Approx. Pkd. Wt. (lbs.) (kg)	
13	370	14 ³ / ₄	375	MQ13PE	1.0	0.5	MX13P	0.5	0.2
27	685	28 ³ / ₄	730	MQ27PE	2.0	0.9	MX27P	0.9	0.4
33	875	34 ³ / ₄	883	MQ33PE	2.5	1.1	MX33P	1.0	0.5
54	1370	54 ³ / ₄	1391	MQ54PE	4.0	1.8	MX54P	1.6	0.7
63	1585	62 ³ / ₄	1594	MQ63PE	4.5	2.0	MX63P	1.8	0.8
74	1690	74 ³ / ₄	1899	MQ74PE	5.5	2.5	MX74P	2.2	1.0
86	2195	86 ³ / ₄	2203	MQ86PE	6.5	2.9	MX86P	2.5	1.1

Nominal Height (in.) (mm)		Actual Height* (in.) (mm)		MetroMax Q Steel Model No.	POST FOR STEM CASTER Approx. Pkd. Wt. (lbs.) (kg)		MetroMax i Polymer Model No.	Approx. Pkd. Wt. (lbs.) (kg)	
13	370	13 ³ / ₄	349	MQ13UPE	1.0	0.5	MX13UP	0.5	0.2
27	685	27 ³ / ₄	705	MQ27UPE	2.0	0.9	MX27UP	0.9	0.4
33	875	33 ³ / ₄	857	MQ33UPE	2.5	1.1	MX33UP	1.0	0.5
54	1370	53 ³ / ₄	1365	MQ54UPE	4.0	1.8	MX54UP	1.6	0.7
63	1585	61 ³ / ₄	1568	MQ63UPE	4.5	2.0	MX63UP	1.8	0.8
70	1778	69 ³ / ₄	1765	MQ70UPE	5.0	2.3			
74	1690	73 ³ / ₄	1873	MQ74UPE	5.5	2.5	MX74UP	2.3	1.0
86	2195	85 ³ / ₄	2178	MQ86UPE	6.5	2.9	MX86UP	2.5	1.4

Replacement Leveling Foot:
Model No. RPM3-FOOT

Replacement Post Cap for Steel Post:
Model No. RPMQS-POSTCAP

Replacement Post Cap for Polymer Post:
Model No. RPMXS-POSTCAP

Replacement MetroMax Q Wedges
Model No. MQ9985 Bag of 4



**Replacement
MetroMax Q Wedges
MQ9985**

NOTE: Compatibility with existing Metro polymer mat shelving systems

- MQ9985 wedges are compatible with original MetroMax Q shelves and posts.
- The post centers on MetroMax Q have been changed to allow interchangeability with MetroMax i™ shelves. MetroMax Q shelves manufactured within or after April 2009 are not compatible with Q shelves made prior to April 2009.
- MetroMax Q is not compatible with original MetroMax manufactured prior to April 2009.
- Posts listed in above table (ex. MQ74PE, MX74PE) can be used with original MetroMax Q shelves made prior to April 2009.

Post Clamp

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

Model No. 9994X



Foot Plate

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

Model No. Zinc 9993Z

Model No. Stainless Steel 9993S



Stem Casters

A variety of stem casters are offered for MetroMax i™ mobile applications.

Stem caster models include bumpers.

See Catalog Sheet 11.20 for stem casters.

Load Rating: 3 x Stem Caster Load Rating, maximum — 900 lbs. (363kg) per stem caster cart.



**Replacement Bumper
M9992DBX**



METROMAX Q™ POLYMER AND STEEL SHELVING



Starter and Add-On Units

- 4- and 5-tier models available. Consult the Metro catalog for models.
- Starter units: consist of shelves and (4) posts
- Add-on units: consist of shelves, (2) posts, and "S" Hooks (M9995)

"S" Hook: Used to "add on" one or multiple MetroMax Q™ storage systems while eliminating the cost of two posts per unit. Can be used to join units end-to-end, back-to-back, at right angles, etc. Two "S" hooks are required for each shelf.

Cat. No. M9995



MetroMax Q™ Intermediate

"S" Hook: Use when configuring MetroMax Q Starter and Add-On Units at right angles.

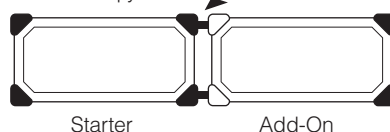
Model No. Q9995Z



- Regular "S" Hook location
- ✕ Intermediate bracket location
- Post
- Post not required

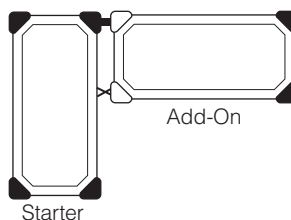
END-TO-END

"S" Hooks
M9995 — qty. 2



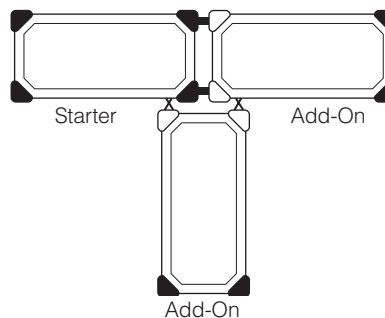
RIGHT ANGLES

Intermediate "S" Hook Kit
Q9995Z — qty. 1; M9995 — qty. 1



COMBINATION

Intermediate "S" Hook Kits
Q9995Z — qty. 2; M9995 — qty. 2



MetroMax Q™ Carts

- 4- and 5-tier models
- Grid shelf models
- Units consist of shelves, (4) posts, (2) swivel, and (2) swivel brake casters.
- Consult the Metro catalog for models.



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



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

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METROMAX iQ™ ACCESSORIES



Stem Casters

Stem casters are used with stem caster posts to create transport carts or to enable fully loaded stationary storage units to be easily repositioned when cleaning floors or walls.

Consider stem casters with polymer horns and stainless axles (5PCX, 5PCBX, 5PCRX) for greater corrosion protection.

- **MetroMax iQ Stem Casters:** Use with polymer or steel stem caster posts to create a storage and transport unit to meet your needs.

Model No.	Wheel Tread	Type	Wheel Diameter (in.) (mm)		Face (in.) (mm)		Load Rating (lbs.) (kg)		Approx. Pkd. Wt. (lbs.) (kg)	
5MX	Resilient	Stem/Swivel	5	127	1¼	32	200	90	2¾	1.2
5MBX	Resilient	Stem/Brake	5	127	1¼	32	200	90	3	1.4
5MRX	Resilient	Stem/Rigid	5	127	1¼	32	200	90	3¾	1.7
5MPX	Polyurethane	Stem/Swivel	5	127	1¼	32	300	135	2¼	1.0
5MPBX	Polyurethane	Stem/Brake	5	127	1¼	32	300	135	2½	1.1
5MPRX	Polyurethane	Stem/Rigid	5	127	1¼	32	300	135	2¼	1.0
5MDXA	Resilient	Stem/Swivel Donut	5	127	1¼	32	250	110	2½	1.1
5MDBXA	Resilient	Stem/Brake Donut	5	127	1¼	32	250	110	2½	1.1
5MDRXA	Resilient	Stem/Rigid Donut	5	127	1¼	32	250	110	2½	1.1

Donut bumpers included.



5MPX

- **Polymer Casters:** Corrosion-resistant design.

Model No.	Wheel Tread	Type	Wheel Diameter (in.) (mm)		Face (in.) (mm)		Load Rating (lbs.) (kg)		Approx. Pkd. Wt. (lbs.) (kg)	Temperature Range (continuous)
5PCX	Polyurethane	Swivel	5	127	1¼	32	300	135	2 .9	-20°F to 120°F
5PCBX	Polyurethane	Brake	5	127	1¼	32	300	135	2 .9	-20°F to 120°F
5PCRX	Polyurethane	Rigid	5	127	1¼	32	300	135	2 .9	-20°F to 120°F



5PCX

Specific Models with Antimicrobial Protection

Cat. No.	Wheel Tread	Type	Wheel Diameter (in.) (mm)		Face (in.) (mm)		Load Rating (lbs.) (kg)		Approx. Pkd. Wt. (lbs.) (kg)	Temperature Range (continuous)
5PCXM	Polyurethane	Swivel	5	127	1¼	32	300	135	2 .9	-20°F to 120°F
5PCBXM	Polyurethane	Brake	5	127	1¼	32	300	135	2 .9	-20°F to 120°F

NOTE 1: Optional thread guards (blue) may be ordered by adding "-TG" to the desired model number (e.g. 5PC-TG, 5PCB-TG, 5PCR-TG).

NOTE 2: Stem casters are shipped with donut bumpers at no extra charge.

NOTE 3: Rigid casters are held in place by a connecting channel. When ordering, shelf depth must be provided.



Replacement Bumper
Model No. M9992DBX

Truck Dolly Bases

For heavy duty mobile applications. Truck dollies are available in aluminum or stainless construction with corner bumpers or wrap-around bumpers.

For more information, refer to Spec Sheet 11.37



Mounting Bolt Kit

When ordering a dolly frame for use with MetroMax i™ or MetroMax Q, include mounting bolt kit **DMK-2X** on order.

Order one mounting bolt kit per dolly.

ITEM NO: 20

SPARE NUMBER

ITEM NO: 21

SPARE NUMBER

ITEM NO: 22

SPARE NUMBER



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Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: **23** Qty: _____

Model #: _____

A/A #

SIS #

Model:
T-49-HC

T-Series:

Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



T-49-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:

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

ROUGH-IN DATA

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

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

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

▲ Plug type varies by country.



6/16

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APPROVALS:

AVAILABLE AT:

Model:
T-49-HC

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



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

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

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 ⁵/₁₆" L x 22 ³/₈" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ¹/₂" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

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



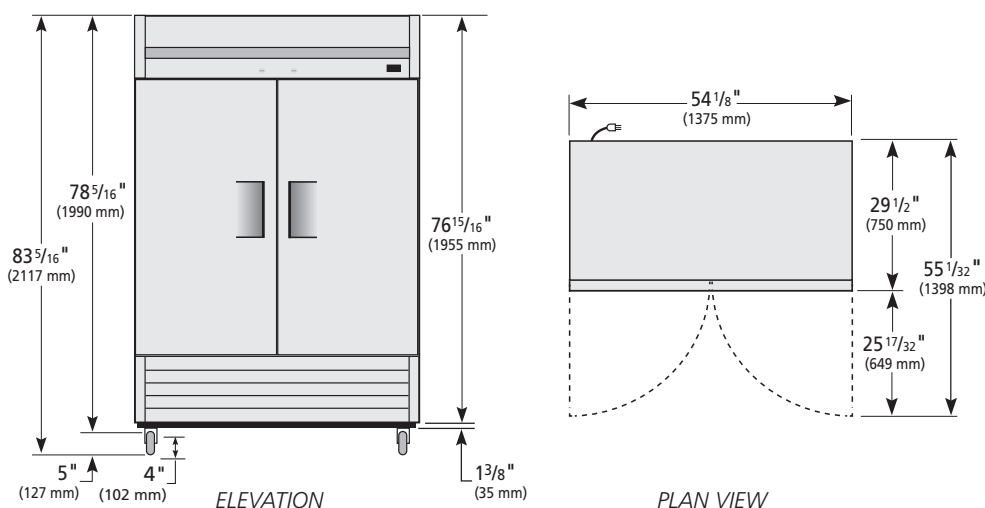
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

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

PLAN VIEW



WARRANTY*

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-49-HC					

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

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: **24** Qty: _____

Model #: _____

A/A #

S/S #

Model:

T-49F-HC

T-Series:

Reach-In Solid Swing Door Freezer with Hydrocarbon Refrigerant



T-49F-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- ▶ Stainless steel solid doors and front. The very finest stainless with higher tensile strength for fewer dents and scratches.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

Bottom mounted units feature:

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

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49F-HC	2	6	54 1/8 1375	29 1/2 750	78 3/8 1991	1 1	115/60/1 230-240/50/1	9.6 5.5	5-15P ▲	9 2.74	440 200

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

▲ Plug type varies by country.



6/16

Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
T-49F-HC

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



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

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

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 ⁵/₁₆" L x 22 ³/₈" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ¹/₂" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF-7 compliant for open food product.

ELECTRICAL

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



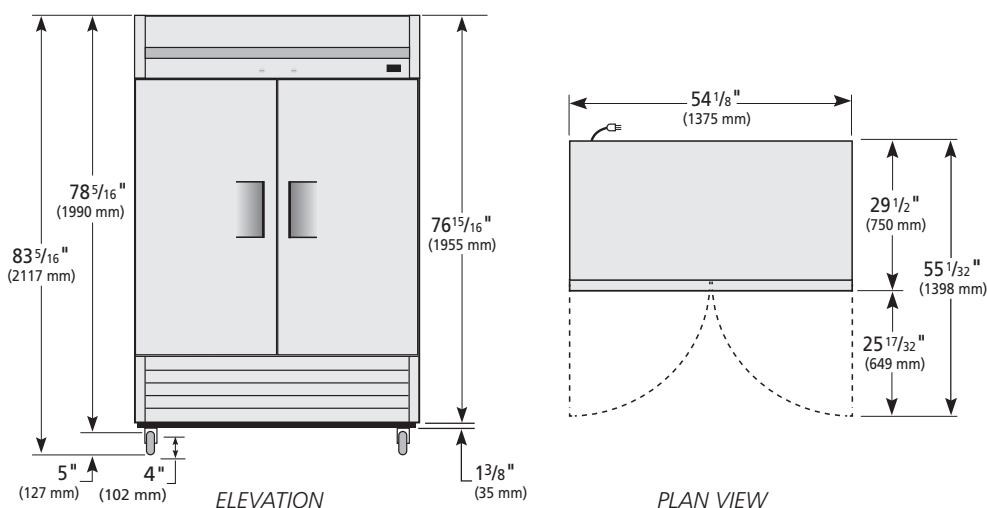
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

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

PLAN VIEW



WARRANTY*

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
T-49F-HC					

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

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Item #: **25** Qty #: _____
Model #: _____
Project #: _____

CEILING MOUNTED



WALL MOUNTED



SHELF w/ POT RACK



Ceiling Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	42 lbs.
48"	SC-48	GC-48	12	48 lbs.
60"	SC-60	GC-60	18	54 lbs.
72"	SC-72	GC-72	18	60 lbs.
84"	SC-84	GC-84	18	66 lbs.
96"	SC-96	GC-96	18	80 lbs.
108"	SC-108	GC-108	18	86 lbs.
120"	SC-120	GC-120	18	92 lbs.
132"	SC-132	GC-132	18	98 lbs.
144"	SC-144	GC-144	18	104 lbs.

Wall Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	18 lbs.
36"	SW-36	GW-36	12	22 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	30 lbs.
72"	SW-72	GW-72	18	34 lbs.
84"	SW-84	GW-84	18	44 lbs.
96"	SW-96	GW-96	18	48 lbs.
108"	SW-108	GW-108	18	52 lbs.
120"	SW-120	GW-120	18	56 lbs.
132"	SW-132	GW-132	18	60 lbs.
144"	SW-144	GW-144	18	64 lbs.

Shelf with Pot Rack

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

FEATURES: (Ceiling Mounted)

Ceiling suspension with chain hangers.
Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

FEATURES: (Wall Mounted)

Secured to wall by means of bolts through welded brackets.
(Hardware not provided)

MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

FEATURES: (Shelf/Pot Rack)

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets.
(Hardware not provided)

MATERIAL:

Flat stainless steel bar is 2" x 1/4".
Pot hooks are plated.

Type "430" stainless steel shelf.

CONSTRUCTION:

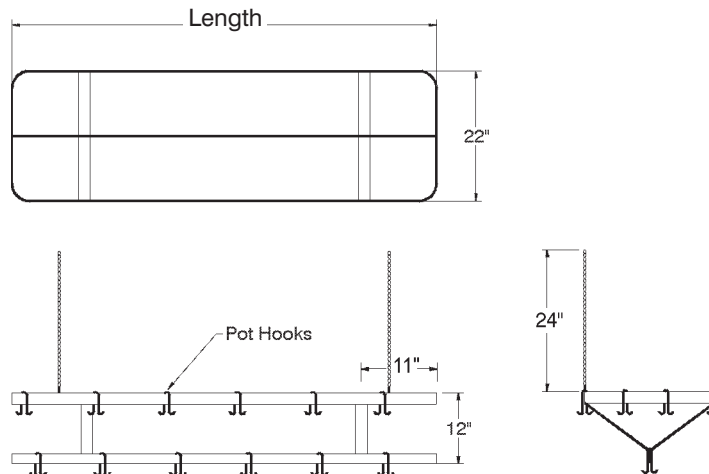
All welded stainless steel units are blended to a satin finish.

DETAILS and SPECIFICATIONS

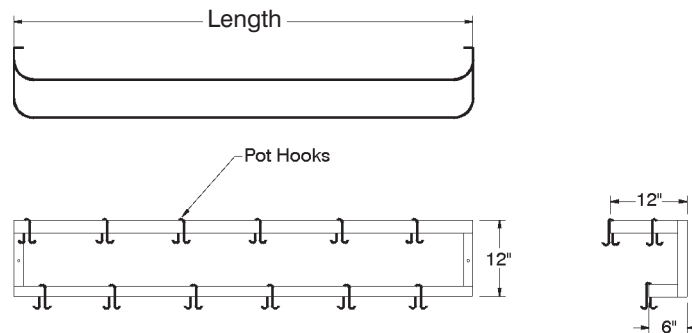
TOL $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

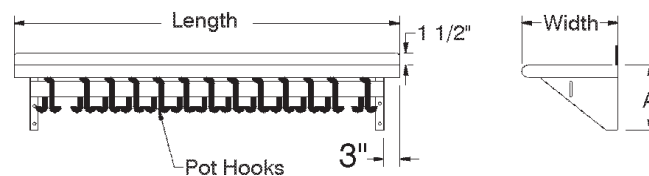
Ceiling Mounted



Wall Mounted



Shelf with Pot Rack

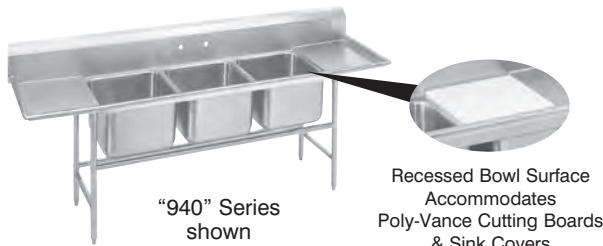


Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"





STAINLESS STEEL
REGALINE SINKS **NSF**
 Three Compartments - Two Drainboards



Item #:	26	Qty #:	
Model #:			
Project #:			

FEATURES:

Tile edge for ease of installation.
 One piece **Deep Drawn** sink bowls with integral drainboards with splash.
 Featuring the single bowl unit design.
 All sink bowls have a large liberal 3" radius.
 Placement of the welded leg assembly ensures stability and furnishes direct support of the column load requirement for the entire sink unit.
 "940" series is supplied with adjustable front and rear cross brace featuring leg casting to secure left to right cross bracing.

CONSTRUCTION:

All TIG welded.
 Welded areas blended to match adjacent surfaces and to a satin finish.
 Gussets welded to a die-embossed reinforcing channel.

MATERIALS:

- Spec-Line (940 Series):** 14 gauge type 304 stainless steel
 11" High Splash.
- Standard (930 Series):** 16 gauge type 304 stainless steel
 8" High Splash.
- Super Saver (900 Series):** 18 gauge type 304 stainless steel
 8" High Splash.
- LEGS:**
- 1 5/8" diameter tubular stainless steel.
 - Stainless steel gussets & channels.
 - Stainless Steel 1" adjustable bullet feet.

YES! It's SeaLess!

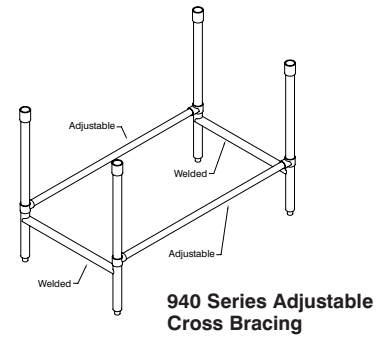
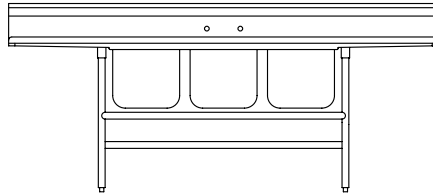
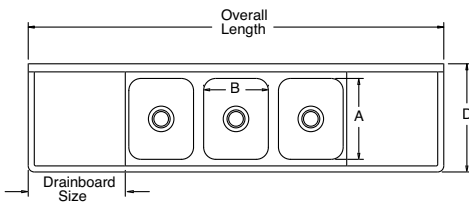
					SPEC-LINE 940 Series	STANDARD 930 Series	SUPER SAVER 900 Series				
					14 Ga. 304 S/S 14" Water Level		16 Ga. 304 S/S 12" Water Level		18 Ga. 304 S/S 12" Water Level		
BOWL SIZE	O.A. LENGTH (inches) (mm)		DRBD. SIZE (inches) (mm)		MODEL #	Approx. Wt. (lbs.)	MODEL #	Approx. Wt. (lbs.)	MODEL #	Approx. Wt. (lbs.)	Cubic Feet
16 x 20 (406 x 508)	91"	2311	18"	457	94-3-54-18RL	230	93-3-54-18RL	189	9-3-54-18RL	182	49
	103"	2616	24"	610	94-3-54-24RL	248	93-3-54-24RL	197	9-3-54-24RL	190	55
	127"	3226	*36"	914	94-3-54-36RL	275	93-3-54-36RL	239	9-3-54-36RL	208	96
20 x 20 (508 x 508)	103"	2616	18"	457	94-23-60-18RL	248	93-23-60-18RL	203	9-23-60-18RL	198	59
	115"	2921	24"	610	94-23-60-24RL	276	93-23-60-24RL	220	9-23-60-24RL	195	65
	139"	3531	*36"	914	94-23-60-36RL	408	93-23-60-36RL	387	9-23-60-36RL	364	89
18 x 24 (457 x 610)	97"	2457	18"	457	94-63-54-18RL	323	93-63-54-18RL	289	9-63-54-18RL	226	62
	109"	2762	24"	610	94-63-54-24RL	334	93-63-54-24RL	304	9-63-54-24RL	233	85
	133"	3372	*36"	914	94-63-54-36RL	418	93-63-54-36RL	367	9-63-54-36RL	325	96
24 x 24 (610 x 610)	†127"	3226	24"	610	94-43-72-24RL	390	93-43-72-24RL	331	9-43-72-24RL	318	98
	†151"	3835	*36"	914	94-43-72-36RL	448	93-43-72-36RL	393	9-43-72-36RL	345	110
20 x 28 (508 x 711)	103"	2616	18"	457	94-83-60-18RL	358	93-83-60-18RL	315	9-83-60-18RL	277	83
	115"	2921	24"	610	94-83-60-24RL	394	93-83-60-24RL	346	9-83-60-24RL	305	95
	139"	3531	*36"	914	94-83-60-36RL	451	93-83-60-36RL	398	9-83-60-36RL	350	109
† Requires Two Faucets					14" Water Level 17" Flood Level		12" Water Level 15" Flood Level		12" Water Level 15" Flood Level		
* Regalines with 36" Drainboards are Supplied											

<p>ADVANCE TABCO SMART FABRICATION™ www.advancetabco.com</p>	Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.	
	For Orders & Customer Service:	
	Email: customer@advancetabco.com or Fax: 631-242-6900	
	For Smart Fabrication™ Quotes:	
	Email: smartfab@advancetabco.com or Fax: 631-586-2933	

DIMENSIONS and SPECIFICATIONS

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

ALL DIMENSIONS ARE TYPICAL

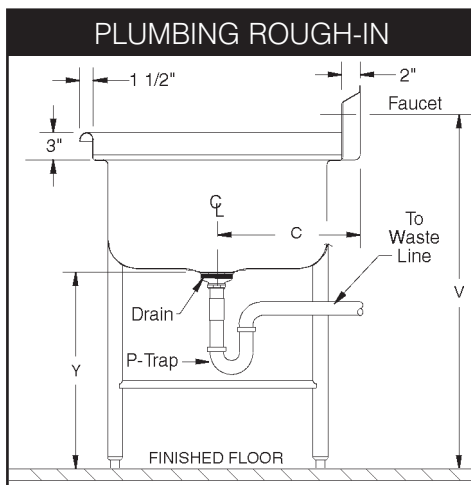


DESCRIPTION

								940 SERIES					900 & 930 SERIES				
BOWL (SIZE)	Overall Length	DRBD (SIZE)	Recommended Use	A	B	C	D	V	W	X	Y	Z	V	W	X	Y	Z
16x20	91"	18"	DISH SINKS	20"	16"	13 5/8"	27"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	103"	24"															
	127"	*36"															
20x20	103"	18"	DISH & POT SINKS	20"	20"	13 5/8"	27"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	115"	24"															
	139"	*36"															
18x24	97"	18"	POT & PAN SINKS	24"	18"	15 5/8"	31"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	109"	24"															
	133"	*36"															
24x24	†127"	24"	POT SINKS	24"	24"	15 5/8"	31"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	†151"	*36"															
20x28	103"	18"	PAN SINKS	28"	20"	17 5/8"	35"	38"	11"	14"	20"	45"	38"	8"	12"	22"	42"
	115"	24"															
	139"	*36"															

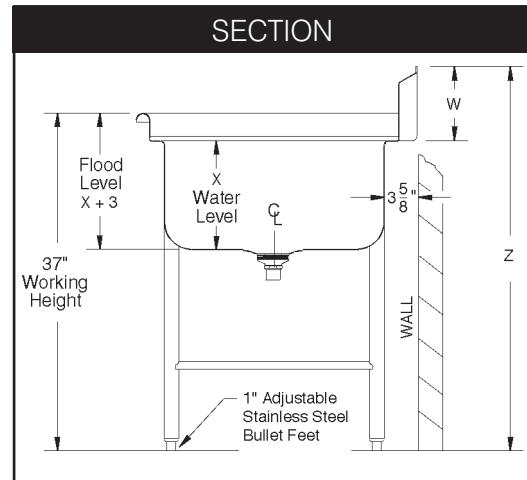
† Requires Two Faucets

* Regalines with 36" Drainboards are Supplied with Two Sets of Legs for Support.



MECHANICAL:

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





Item # **27**

Job _____

SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS

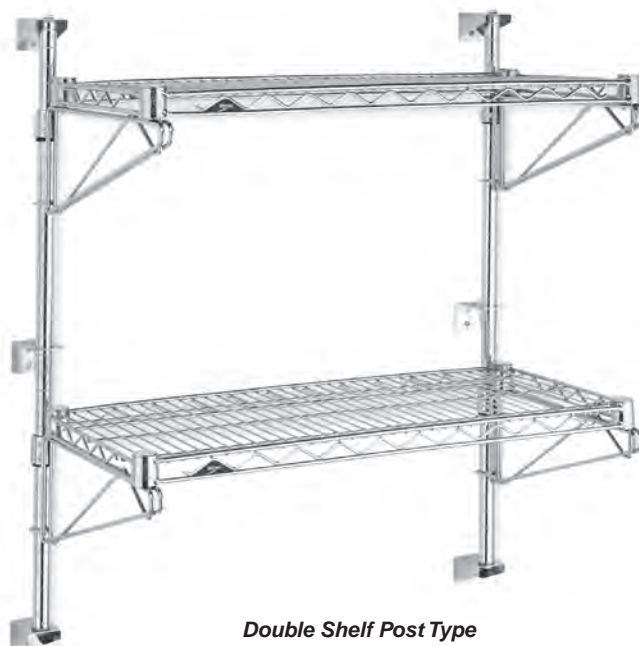
- **Ideal for Storing** items conveniently overhead or above work surfaces.
- **Versatile:** Can accommodate Super Erecta wire and solid shelves, Super Erecta Pro, MetroMax Q, and MetroMax i shelves.
Note: For MetroMax i shelves, order (1) M9997-4 adapter kit per shelf.
- **Single and Double Supports:** Double support used for mounting adjacent shelves; single supports at the ends of the shelving tier. Available in nickel chrome, Metroseal 3 or Type 304 stainless steel.

Post-Type Mounts

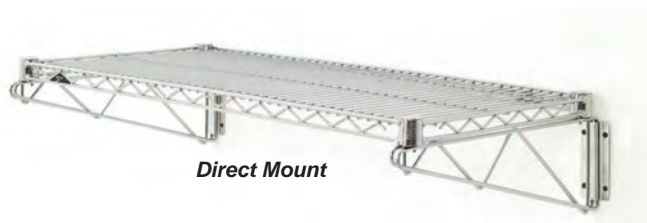
- **Versatile:** Metro's post-type mounting system can meet your exact needs for wall shelving. Posts and supports are available to hold anything from a single small shelf to many tiers of shelving running continuously along a wall.
- **Fast, Secure Assembly:** Post has rolled, circular grooves along its entire height at 1" (25mm) intervals. Tapered, plastic split-sleeve locks around any groove, and matching taper in opening on shelf support provides secure positioning.
- **Adjustable:** Shelf supports and shelves can be positioned or repositioned on the post in 1" (25mm) increments.
- **For Easy Ordering:** "End Unit" and "Mid Unit" models are available to meet a wide range of wall-shelving requirements. Just add shelves.

Direct Mounts

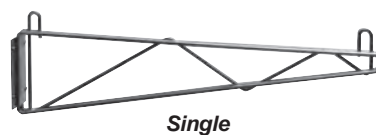
- **Convenient, single storage level.**
- **Two-Piece:** Support is held by mounting plate, which attaches directly to the wall.
- **Conserve Space:** Back of shelf is within a fraction of an inch from the wall.



Double Shelf Post Type



Direct Mount



Single



Double

NSF



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



Super Erecta Shelf® Post-Type & Direct Wall Mounts

10.40

Job _____

SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS



Post Type Wall Mounts — Preconfigured Models. Just add shelves.

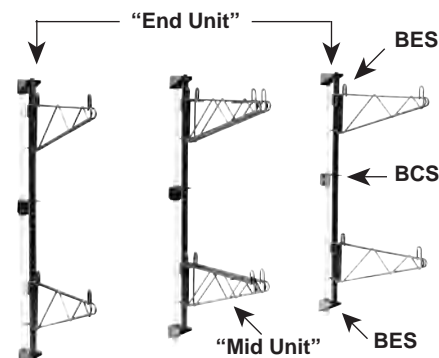
Post-type wall mounts are available in preconfigured “End Units,” and “Mid Units,” complete with all needed components except wall bolts or screws, which must be selected according to type of wall.* Components are chrome-plated.

“End Unit” consists of two posts with brackets, and two single supports for each shelf.

“Mid Unit” consists of one post with brackets and a double support for each tier.

Guide

Single unit	(1) End Unit	—
Two units connected end-to-end	(1) End Unit	(1) Mid Unit
Three units connected end-to-end	(1) End Unit	(2) Mid Units
Four units connected end-to-end	(1) End Unit	(3) Mid Units
Five units connected end-to-end	(1) End Unit	(4) Mid Units



Number of Tiers	Post Number	Model No.		Model No.		Model No.		Model No.	
		14" (460mm) Shelf Width	18" (457mm) Shelf Width	21" (533mm) Shelf Width	24" (610mm) Shelf Width	End Unit	Mid Unit	End Unit	Mid Unit
1 Shelf	13PDF	SW21C	AW21C	SW31C	AW31C	SW41C	AW41C	SW51C	AW51C
2 Shelf	33PDF	SW23C	AW23C	SW33C	AW33C	SW43C	AW43C	SW53C	AW53C
3 Shelf	54PDF	SW25C	AW25C	SW35C	AW35C	SW45C	AW45C	SW55C	AW55C
4 Shelf	63PDF	SW26C	AW26C	SW36C	AW36C	SW46C	AW46C	SW56C	AW56C

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21. For MetroMax i shelves, order one M9997-4 adapter kit per shelf.

Posts & Brackets

Post Height (in.)	Post Height (mm)	Description	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	Approx. Pkd. Wt. (lbs.) (kg)	
13 ⁷ / ₈	350	Post for 1 tier	13PDF	13PDFK3	13PDFS	1.25	0.6
33 ⁵ / ₈	854	Post for 2 tiers	33PDF	33PDFK3	33PDFS	2.75	1.2
54	1370	Post for 3 or more tiers	54PDF	54PDFK3	54PDFS	5.0	2.3
62	1573	Post for 4 or more tiers	63PDF	63PDFK3	63PDFS	6.0	2.7
		End Bracket	BES	BESK3	SBES	0.5	0.2
		Intermediate Bracket	BCS	BCSK3	SBCS	0.5	0.2

To Order By Components

Posts & Brackets — Two end brackets (BES), are supplied with each of these double-footed posts. One intermediate bracket (BCS) is supplied with 33PDF posts and two are supplied with 54PDF and 63PDF posts. Posts and brackets can be used to mount 12" (305mm) cantilever shelves (sheet #10.06) rather than shelf supports. BCS brackets can also be used to attach freestanding shelving to wall.

Shelf Supports — Post Mounting

Shelf Width (in.)	Shelf Width (mm)	SINGLE			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	Model No. Stainless
14	360	1WS14C	1WS14K3	1WS14S	2WS14C	2WS14K3	2WS14S
18	457	1WS18C	1WS18K3	1WS18S	2WS18C	2WS18K3	2WS18S
21	533	1WS21C	—	1WS21S	2WS21C	—	2WS21S
24	610	1WS24C	1WS24K3	1WS24S	2WS24C	2WS24K3	2WS24S

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21. For MetroMax i shelves, order one M9997-4 adapter kit per shelf.
Load Rating: 250 lbs. (113kg) per system.

Direct Wall Mounts — Each consists of one shelf support and mounting plate, with two caps. Use single support at shelf ends; double support for adjoining shelves. Select wall bolts or screws according to type of wall.*

*User should determine that wall material and method of mounting are suitable to support the shelves and their contents.

Direct Wall Mounts

Shelf Width (in.)	Shelf Width (mm)	SINGLE			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	Model No. Stainless
14	360	1WD14C	1WD14K3	1WD14S	2WD14C	2WD14K3	2WD14S
18	457	1WD18C	1WD18K3	1WD18S	2WD18C	2WD18K3	2WD18S
21	533	1WD21C	1WD21K3	1WD21S	2WD21C	2WD21K3	2WD21S
24	610	1WD24C	1WD24K3	1WD24S	2WD24C	2WD24K3	2WD24S

Load Rating: 200 lbs. (91kg) per system.

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



InterMetro Industries Corporation

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

For Product Information:

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

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

L02-021
Printed in U.S.A. Rev. 4/11
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Item # _____

Job _____

SUPER ERECTA SHELF® WIRE SHELVING

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

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



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



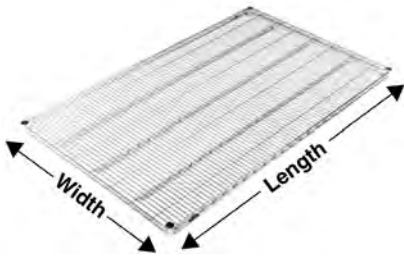
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



Wire Shelving

10.01

Wire Shelves



Split Sleeve



**Aluminum
Split Sleeve**

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

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
1424BR	1424NC	1424NK3	1424NS	14x24	355x610	6	2.7
1430BR	1430NC	1430NK3	1430NS	14x30	355x760	7	3.2
1436BR	1436NC	1436NK3	1436NS	14x36	355x914	8	3.6
1442BR	1442NC	1442NK3	1442NS	14x42	355x1066	9½	4.3
1448BR	1448NC	1448NK3	1448NS	14x48	355x1219	10½	4.7
1460BR	1460NC	1460NK3	1460NS	14x60	355x1524	14	6.3
1472BR	1472NC	1472NK3	1472NS	14x72	355x1829	17	7.7
1824BR	1824NC	1824NK3	1824NS	18x24	457x610	7	3.2
1830BR	1830NC	1830NK3	1830NS	18x30	457x760	8	3.6
1836BR	1836NC	1836NK3	1836NS	18x36	457x914	9½	4.3
1842BR	1842NC	1842NK3	1842NS	18x42	457x1066	11	5.0
1848BR	1848NC	1848NK3	1848NS	18x48	457x1219	12	5.4
1854BR	1854NC	1854NK3	1854NS	18x54	457x1370	14½	6.6
1860BR	1860NC	1860NK3	1860NS	18x60	457x1524	17	7.7
1872BR	1872NC	1872NK3	1872NS	18x72	457x1829	20	9.1
2124BR	2124NC	2124NK3	2124NS	21x24	530x610	8	3.6
2130BR	2130NC	2130NK3	2130NS	21x30	530x760	9	4.1
2136BR	2136NC	2136NK3	2136NS	21x36	530x914	11	5.0
2142BR	2142NC	2142NK3	2142NS	21x42	530x1066	12	5.4
2148BR	2148NC	2148NK3	2148NS	21x48	530x1219	14	6.4
2154BR	2154NC	2154NK3	2154NS	21x54	530x1370	16	7.3
2160BR	2160NC	2160NK3	2160NS	21x60	530x1524	18	8.2
2172BR	2172NC	2172NK3	2172NS	21x72	530x1829	24	10.9
2424BR	2424NC	2424NK3	2424NS	24x24	610x610	9	4.1
2430BR	2430NC	2430NK3	2430NS	24x30	610x760	11	5.0
2436BR	2436NC	2436NK3	2436NS	24x36	610x914	13	5.9
2442BR	2442NC	2442NK3	2442NS	24x42	610x1066	15	6.8
2448BR	2448NC	2448NK3	2448NS	24x48	610x1219	16	7.3
2454BR	2454NC	2454NK3	2454NS	24x54	610x1370	19	8.6
2460BR	2460NC	2460NK3	2460NS	24x60	610x1524	21	9.5
2472BR	2472NC	2472NK3	2472NS	24x72	610x1829	26	11.8

Note: 14" (355mm) deep units.

Free-standing units: Foot plates should be used and secured to the floor.

Mobile units: maximum allowable post height is 54" (1370mm).



SUPER ERECTA SHELF® WIRE SHELVING

Super Wide Shelving

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

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



Foot Plates

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



"S" Hook

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



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



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741
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Latin America: 1.561.333.3824
Europe: +31.76.587.7550

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



T&S BRASS AND BRONZE WORKS, INC.

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



REG. #A2601
ISO #9001

Model No.

B-2278-A12-EL

Item No.

28

This Model is for Informational & Dimensional Purposes ONLY.

This is NOT a T&S Production Model at this Time

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 _____

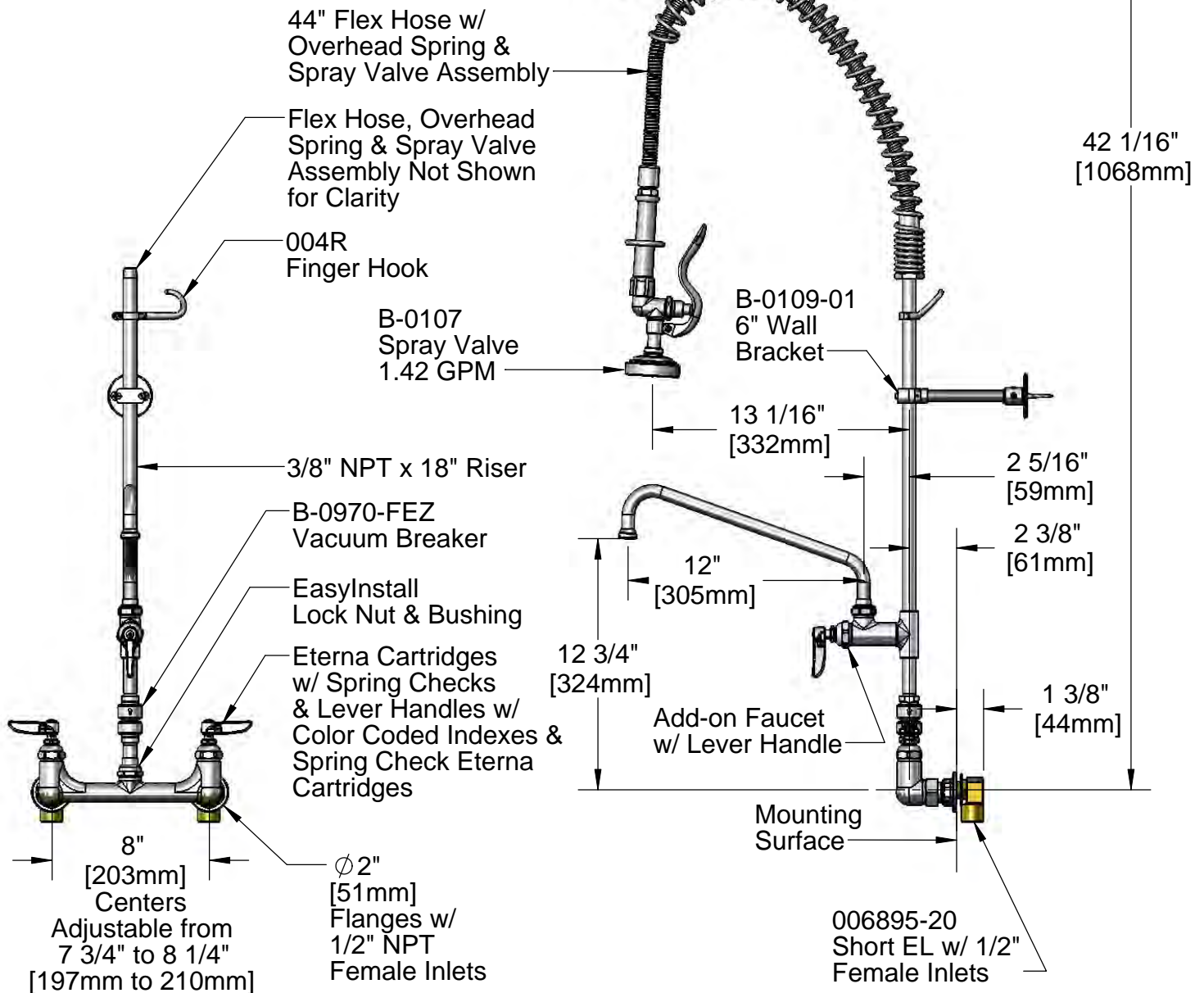
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

EPAct 2005 Compliant



Product Specifications:

EasyInstall Pre-Rinse Unit: 8" c/c Wall Mount Mixing Faucet, Add-On Faucet w/ 12" Swing Spout, Short EL w/ 1/2" NPT Female Inlets, 18" Riser, B-0970-FEZ Vacuum Breaker, 44" Flex Hose, B-0107 Spray Valve & 6" Wall Bracket

Drawn

DHL

Checked

Approved

Scale:

1:8

Date:

Item #: **29** Qty #: _____
Model #: _____
Project #: _____



TRADITIONAL DESIGN

FEATURES:

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

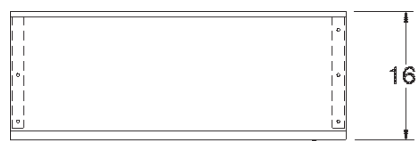
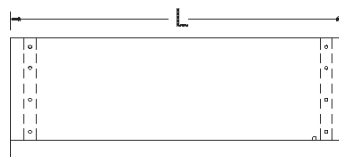
CONSTRUCTION:

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

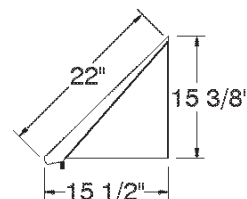
MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Shelf is 16 gauge type 300 series stainless steel.



Drip Tube



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



KD TUBULAR DESIGN

FEATURES:

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

CONSTRUCTION:

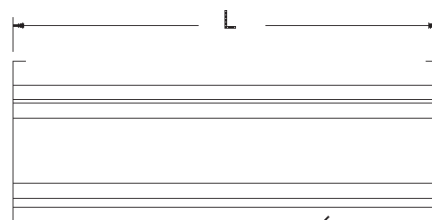
No welds. Unit is supplied with assembly hardware.

MATERIAL:

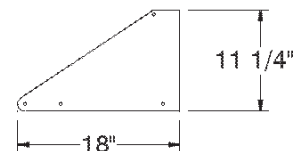
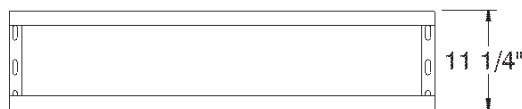
Brackets are 16 gauge type 300 series stainless steel.

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

Stainless steel bolts (included).



1 5/8" S/S Tubing



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

DTA-79 DISHTABLE RACK SHELF & UNDERSHELVES

NSF



Recommended for D, G and U-Shaped Series Dishtables Only.

TABLE MOUNTED TUBULAR, DOUBLE SIDED DESIGN

Mounts to backsplash and end roll of dishtable

FEATURES:

A dual purpose double sided open tubular design table mounted rack shelf with solid end plates.

CONSTRUCTION:

All stainless steel posts, cross-tubes & end plates.

Mounts to dishtable with stainless steel bolts Ships Knocked Down*.

Easily assembles with simple tool.

MATERIAL:

End Plates are 14 gauge type 304 series stainless steel.

Tubing is 1 5/8" diameter 18 gauge type 300 stainless steel tubing.

CENTER SUPPORT PROVIDED FOR 9' AND LONGER SHELVES

Shelf shipped separated from table to reduce freight costs and chance of shipping damage. Center support can be positioned to accommodate rack size.

MODEL #	Qty.
DTA-79	

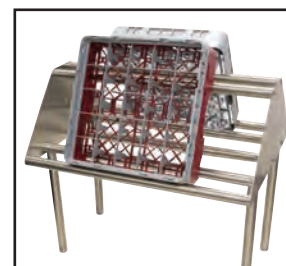
Per Linear Foot. Minimum Length 48"

*May ship pre-assembled from factory where special applications exist



OPTION 1: Lower Angle

(Racks cannot be back to back)

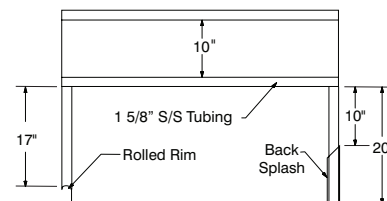
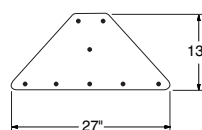
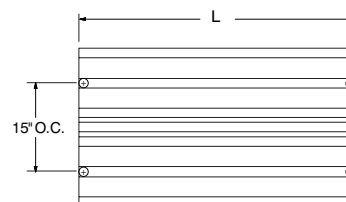


OPTION 2: Higher Angle

For back to back storage
(For maximum rack storage)



When using DTA-79 as a pass-thru for a glass rack, use **OPTION 2** (see above). This will allow the rack to pass through the middle (10" Clearance).



STAINLESS STEEL UNDERSHELVES

FEATURES:

Stainless steel construction featuring the adjustable die cast leg clamp.

CONSTRUCTION:

No welds. Shelf completely die formed.

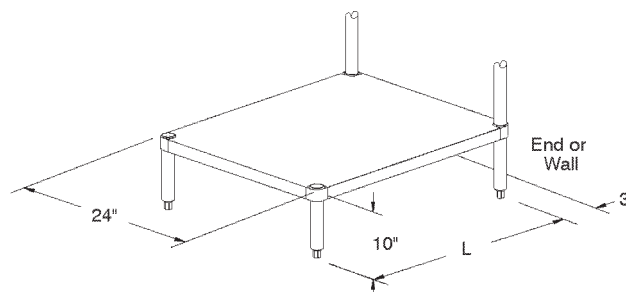
MATERIAL:

Stainless steel.

MODEL #	L	Wt.
DTA-SS-18	18"	11 lbs.
DTA-SS-24	24"	13 lbs.
DTA-SS-30	30"	15 lbs.
DTA-SS-42	42"	20 lbs.
DTA-SS-54	54"	23 lbs.
DTA-SS-66	66"	30 lbs.

MODEL #	L	Wt.
DTA-SS-78	78"	35 lbs.
DTA-SS-90	90"	39 lbs.
DTA-SS-102	102"	45 lbs.
DTA-SS-114	114"	50 lbs.
DTA-SS-126	126"	55 lbs.
DTA-SS-138	138"	59 lbs.

Size Undershelf to be at least 6" shorter than dishtable.



Champion®

The Dishwashing Machine Specialists

Project _____
Item No. **30**
Quantity _____

UH-100B UNDERCOUNTER

STANDARD FEATURES

- **NEW "Shear Energy"** – a reduction in energy requirements while maximizing performance!
- **NEW "Multi-Power"** – includes **"Multi-Volt"** and **"Multi-Phase"**. Allows for infield conversion to 208-240 volt and/or single to three phase with ease.
- **Rinse Sentry** – extends the cycle time to ensure 180°F final rinse.
- Built-in electric booster for 180°F final rinse water (standard 40°F or optional 70°F rise)
- Pumped drain
- Door safety switch
- Low-water tank heat protection
- Detergent and rinse aid pumps
- Quiet double-wall construction
- 15-3/4" door opening to accept larger wares, including trays
- Stainless steel top and side panels
- 141 second cycle
- Wash pump, 1 Hp motor
- Fill and dump
- Prime switch on control panel
- Automatic tank fill
- One year parts and labor warranty

UH-100B

Undercounter High Temperature Dishwashing Machine with Built-in Booster Heater

UH-100 Model without Booster Heater



OPTIONS & ACCESSORIES

- ☐ **1-RDT Dish Table** Durable, heavy-gauge stainless steel dish table with sink, stand-pipe drain, removable scrap screen holder, drain-board, backsplash and lower storage cabinet. Sprayhose is optional. See 1-RDT catalog sheet. Specify right hand or left hand sink.

- ☐ **Additional Dish Racks**

- ☐ **17" Stand**
Stainless Steel

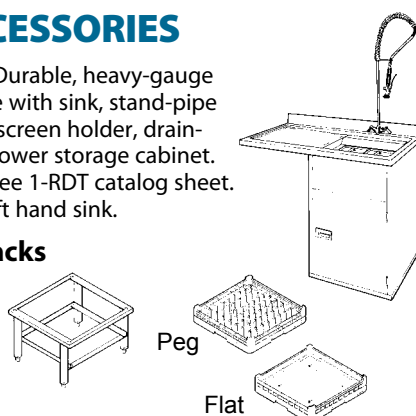
- ☐ **6" Leg Stand**

- ☐ **70°F Rise Booster**

- ☐ **3 Phase Connection (prewired at factory)**

- ☐ **UH100 without Booster**

- ☐ **1" Roller Kit (includes 4 casters)**



SPECIFIER STATEMENT

Specified unit will be Champion model UH-100B undercounter high temperature dishwashing machine with built-in booster heater.

Features 141 second total cycle, Rinse Sentry, detergent and rinse aid pump, stainless steel top and side panels. Constructed of stainless steel.

1 year parts and labor warranty.

Champion Industries, Inc.
3765 Champion Blvd, Winston-Salem, NC 27105
Tel: 336/661-1556 Fax: 336/661-1979
www.championindustries.com

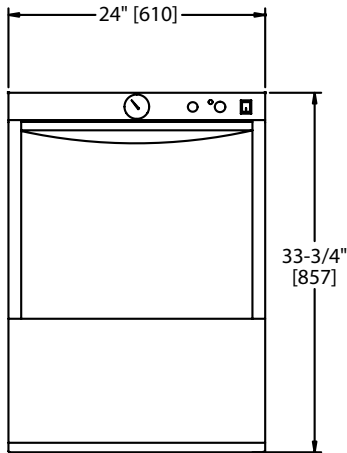
UH-100B

Undercounter High Temperature
Dishwashing Machine
with Built-in Booster Heater

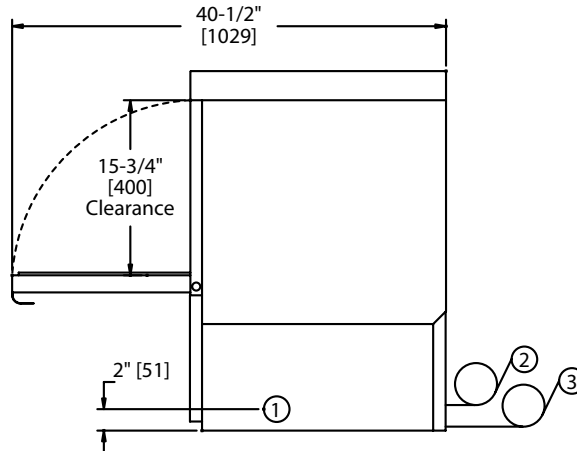
Champion®
The Dishwashing Machine Specialists

Volume crated: 15 cu. ft.
Shipping weight crated: 215 lbs.

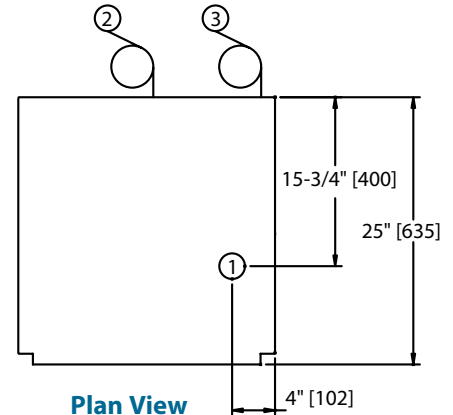
Dimensions shown in inches and [millimeters]



Front View



Side View



Plan View

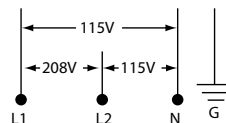
Utilities

1	Electrical 208-240/60/1; 3 wire plus ground, (See Box). 208-240/60/3; 4 wire plus ground, (See Box). Field convertible to accept 3 phase power, see service manual for details
2	Hot Water 1/2" supply; 140°F/60°C Min. hot water connection for 40°F/22°C rise booster; 110°F/43°C Min. hot water connection for 70°F/39°C rise booster. Incoming supply pressure must maintain a Flow pressure 20-22 PSI (Pressure reducing valve, PRV, supplied by customer or may be purchased unmounted from Champion). Machine equipped with 3/4" [19] hose connector.
3	Pumped Drain 5/8" [15.9] I.D. flexible reinforced hose, 6 ft. [1829] long. Max. drain flow 15 US gpm. [12.5 imp gal] Max. drain height 3 ft. [914]

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

UH-100B with 40°F/22°C Rise Booster

Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208/60/1	32	40	40
240/60/1	36	40	40
208/60/3	22	30	30
240/60/3	24	30	30



***Note:** Electrical supply service must be a 3-wire plus ground for connection as shown.

UH-100B with 70°F/39°C Rise Booster

Elec. Specs.	Rated Amps	Minimum Supply Ckt. Conductor Ampacity	Maximum Overcurrent Protective Device
208/60/1	45	60	60
240/60/1	50	60	60
208/60/3	29	35	35
240/60/3	33	40	40

UH-100 without booster 750 Watt tank heat

Elec. Specs.	Rated Amps
115/60/1	12

SPECIFICATIONS

Capacity

Racks per hr. (NSF rated) 21

Motor horsepower

Wash 1

Water consumption

US Gal. per hr. (Max. use) 38
US Gal. per rack 1.8

Temperatures °F/°C

Wash 150/66
Rinse 180/82

Heating

Tank heat, electric (kW) 2.0
Booster, elec., 40°F rise, kW 6
Booster, elec., 70°F rise, kW 9

Time cycle in seconds

Wash 90
Rinse 26
Drain/fill 25
Total cycle 141

Standard 20" x 20" rack complement

Dish 1
Open 1

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

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