



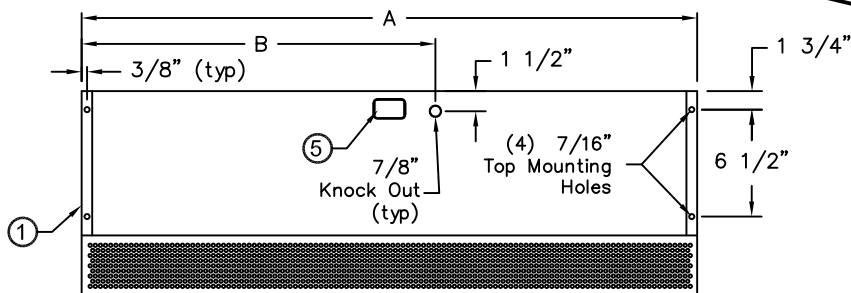
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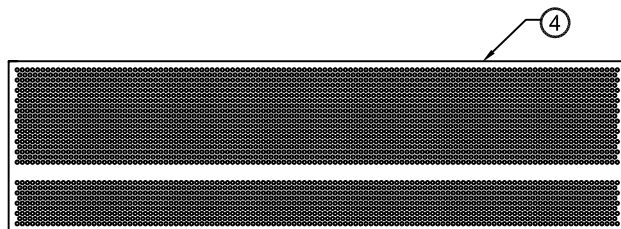
MODEL NO.	STD2 Series	DRAWING NO.	STD2U-F	DRAWN BY	BH	CHECKED BY		FILE NAME	
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Unheated Drawing

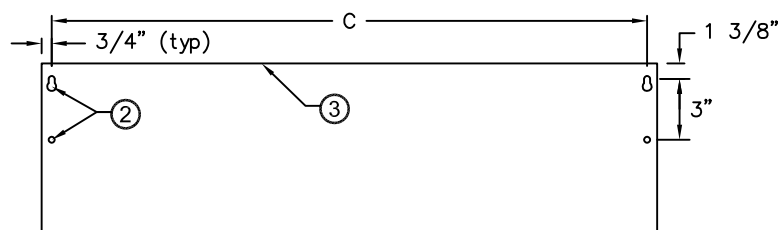
STD2 (Standard 2) Series



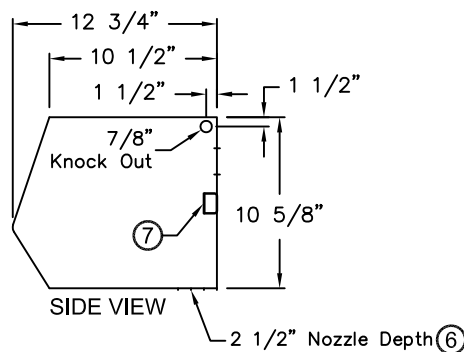
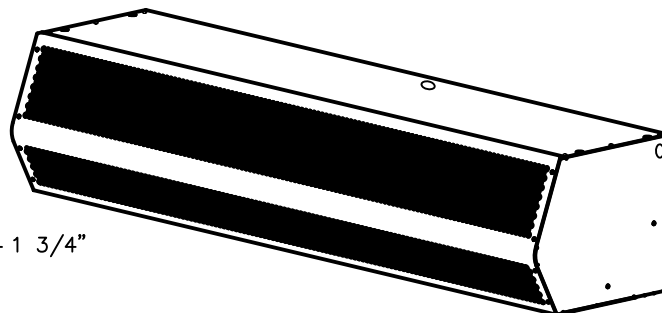
TOP VIEW



FRONT VIEW



REAR VIEW



SIDE VIEW



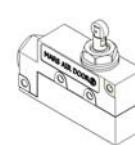
Note: Models STD260-2, STD264-2, STD278-2, STD296-3 & STD2108-2 are not AMCA Certified



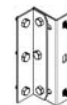
⑧ Recommended Accessories



Control Panels



Door Limit Switches



Brackets

Notes:

- This product is designed to meet the National Electric Code (NEC), ETL Listed (UL 507 and CSA 22.2) and AMCA 211 Certified.
- (2) 1/2" key hole slots and (2) 7/16" mounting holes provided for wall mounting and (4) 7/16" mounting holes for overhead mounting provided, (2) on each end.
- All units have a self contained one piece cabinet, fire retardant and corrosion proof paint lock metal double protected with baked on Obsidian Black color, rust preventative electrostatic polyurethane powder coating.
- Cabinet has sufficient strength for fastening to wall on both ends without intermediate support.
- Internal J-Box(es) for electrical wiring: one motor-(1) 2"x 4"; two motors-(1) 4"x 4"; three motors-(2) 4"x 4".
- Unit is to be installed such that air flow is unobstructed. Air discharge nozzle containing adjustable air directional vanes with 40° sweep front to back.
- Circuit protection as per NEC by others.
- Optional motor control panel, door limit switch and mounting brackets are field installed and/or wired by others. The door limit switch is to be mounted such that the air curtain turns on as door begins to open. To prevent unit damage, the mounting brackets must be installed such that the bottom of the air curtain is not below the door header.

*- Use corresponding letters in "Electrical Data" columns to complete the model numbers.

MODEL NUMBER	OVERALL LENGTH A (in)	KNOCKOUT LOCATION B (in)	REAR MOUNTING CENTER C (in)
STD236-1U*-OB	36	25 1/2	34 1/2
STD242-1U*-OB	42	28 1/2	40 1/2
STD248-1U*-OB	48	31 1/2	46 1/2
STD260-2U*-OB	60	37 1/2	58 1/2
STD272-2U*-OB	72	40	70 1/2
STD284-2U*-OB	84	46	82 1/2
STD296-2U*-OB	96	52	94 1/2
STD2108-3U*-OB	108	58	106 1/2
STD2120-3U*-OB	120	64	118 1/2
STD2144-3U*-OB	144	76	142 1/2



STD2 (Standard 2) Series

Unheated

Model Lengths 36" – 144"

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Unheated Data Sheet

Applications: Environmental Separation (up to 12') and Insect Control (up to 10')

STD2 (Standard) Series 2	Mechanical Data						AMCA Certified Lab Data				
Model Number	Nozzle Length (in)	Length (in)	Depth (in)	Height (in)	Motor (hp)	Weight (lbs)	Max Core Velocity at Nozzle (fpm)	Avg Velocity (fpm)	Volume (cfm)	Uniformity (%)	Power Rating (watts)
STD236-1U*-OB	36	36	13	11	1/2	60	5960	2206	1379	84	500
STD242-1U*-OB	42	42	13	11	1/2	65	4865	1945	1418	87	510
STD248-1U*-OB	48	48	13	11	1/2	70	4247	1730	1442	85	550
STD260-2U*-OB	60	60	13	11	Two 1/2	90	6737	2592	2700	93	940
STD272-2U*-OB	72	72	13	11	Two 1/2	120	5960	2206	2758	84	1000
STD284-2U*-OB	84	84	13	11	Two 1/2	125	4865	1945	2836	87	1020
STD296-2U*-OB	96	96	13	11	Two 1/2	135	4247	1730	2884	85	1100
STD2108-3U*-OB	108	108	13	11	Three 1/2	175	5960	2206	4137	84	1500
STD2120-3U*-OB	120	120	13	11	Three 1/2	185	4660	2084	4341	92	1570
STD2144-3U*-OB	144	144	13	11	Three 1/2	200	4247	1730	4326	85	1650

* - Use corresponding letters in "Electrical Data" columns to complete the model numbers.

Note: Data above for 1725 RPM at 60 Hz, 50 Hz is 1425 RPM with a 17% reduction in the performance data.

- The AMCA Certified Ratings Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.
- Rated data shown are only for base (unheated) units, as shown.

Features:

- ❖ 1/2 HP Continuous Duty TEAO Motors
- ❖ Sleek self-contained one piece heavy gauge corrosion proof paint lock metal design
- ❖ ETL Certified to conform to UL 507 (US) and CSA 22.2 (Canada) Standards (Indoor/Outdoor Use)
- ❖ AMCA Certified to AMCA 211 (see table above for models available)
- ❖ (4) 7/16" top and wall mounting holes provided, (2) on each end
- ❖ Cabinet has sufficient strength for fastening to wall on both ends without intermediate support
- ❖ Adjustable air directional vanes with 40° sweep front to back
- ❖ Standard color is Obsidian Black
- ❖ Rust preventative electrostatic polyurethane powder coating
- ❖ 5 year parts warranty
- ❖ Freight Included (FOB Continental USA)
- ❖ Proudly Made in the USA

Note: All STD2 (1) motor units up to 48" are shipped with the Motor Fan Assembly (MFA) factory installed inside the air curtain housing. For all other models, the MFA are shipped loose to minimize freight damage

Options and Accessories: (see Accessories Brochure)

- ❖ Motor Control Panels
- ❖ Wall and Overhead Bracket
- ❖ Multi-speed motors and controls
- ❖ Washdown units and accessories (NEMA 4 & 4X)
- ❖ Explosion Resistant units and accessories (Class I, Div. I, Group D)
- ❖ Custom colors and finishes (304SS, 316SS)
- ❖ Noise reduction package

Sound Levels: (measured at 10' in an open field)

1 Motor Unit = 66 dBA, 2 Motor Unit = 68 dBA, 3 Motor Unit = 71 dBA & 4 Motor Unit = 73 dBA

Projection Velocity		
Model	Distance from nozzle (in)	Avg. Core Velocity (FPM)
STD236-1U*	40	1207
	80	856
	120	710
	160	637
	200	588



MARS Air Systems, LLC certifies that the Air Curtains shown on this data sheet are licensed to bear the AMCA seal. The rating shown are based on tests and procedures performed in accordance with AMCA Publication 211 and comply with the requirements of the AMCA Certified Ratings Program.

Note: Models STD260-2, STD264-2, STD278-2, STD296-3 & STD2108-2 are not AMCA Certified.

Note: AMCA211 encompasses both AMCA 210 and AMCA220



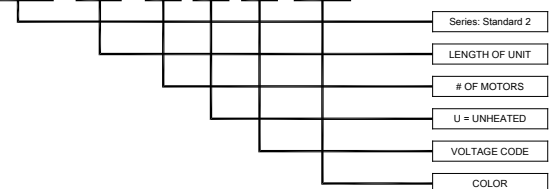
Electrical Data (FLA)	Unit Voltage (Voltage Code)						
	Single Phase			Three Phase			
	115v/1Ø (A)	208/230v/1Ø (D)	277v/1Ø (L)	208/230v/3Ø (G)	460v/3Ø (H)	575v/3Ø (I)	380v/3Ø/50Hz (M)
STD236-1U*-OB	5.1	2.5	2.7	1.8/1.6	0.8	0.7	1.1
STD242-1U*-OB	5.1	2.5	2.7	1.8/1.6	0.8	0.7	1.1
STD248-1U*-OB	5.1	2.5	2.7	1.8/1.6	0.8	0.7	1.1
STD260-2U*-OB	10.2	5.0	5.4	3.6/3.2	1.6	1.4	2.2
STD272-2U*-OB	10.2	5.0	5.4	3.6/3.2	1.6	1.4	2.2
STD284-2U*-OB	10.2	5.0	5.4	3.6/3.2	1.6	1.4	2.2
STD296-2U*-OB	10.2	5.0	5.4	3.6/3.2	1.6	1.4	2.2
STD2108-3U*-OB	15.3	7.5	8.1	5.4/4.8	2.4	2.1	3.3
STD2120-3U*-OB	15.3	7.5	8.1	5.4/4.8	2.4	2.1	3.3
STD2144-3U*-OB	15.3	7.5	8.1	5.4/4.8	2.4	2.1	3.3

* - Use corresponding letters in "Electrical Data" columns to complete the model numbers.

Note: For Ampacity Multiply FLA X 1.25

EXAMPLE

STD2 72 - 2 U H - OB



NOTE: MARS AIR SYSTEMS, LLC reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

STD2U-B; November 19, 2018

Door Limit Switches



NEMA1 to NEMA9 Models

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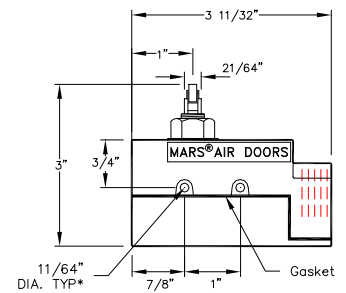
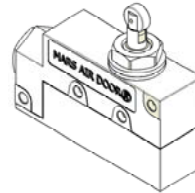
Door Limit Switches

Door Switch Number	Description	Voltage	Phase	HP	Amperage	Poles	NEMA Rating
99-013	Standard Roller Type	250V	1	1	20	1	NEMA 1
99-014	Standard Combination Plunger/Roller Type	250V	1	1	20	1	NEMA 1
99-270	Washdown Roller Type	250V	1	1	20	1	NEMA 4X
99-016	Explosion Resistant 1 Roller Type	250V	1	3/4	15	1	NEMA 7 & 9

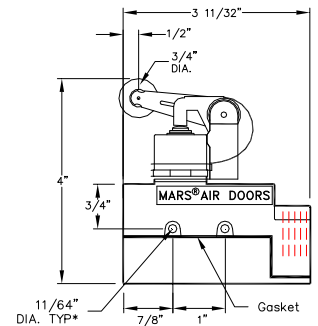
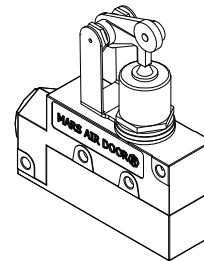
Note: DO NOT GROUND the COM terminal. This is the common terminal and not ground or neutral. Please see the wiring instructions for the switches.

Features:

- ❖ UR (UL Recognized) and rated for NEMA 1 (field installed by others)
 - ❖ Combination plunger/Roller (99-014) & Roller Type (99-013) door limit switches available to suit various applications
 - ❖ Only available for 115V, 208V or 230V, 1Ø power (If any of the ratings are exceeded, an optional motor control panel must be used)
 - ❖ Maximum ratings of 1 HP, 250V and 20A. See model specs
 - ❖ Single pole terminal (1P) normally closed (NC) and normally opened (NO) contact. Only the NC terminals are used and provided with terminal screws
 - ❖ Used when automatic control of an air curtain(s) is required
 - ❖ Turns the air curtain on when the door opens and off when the door closes
 - ❖ 1 year parts warranty
 - ❖ Requires less than 1/8" of travel or 2 lbs. of force on the switch plunger to energize and de-energize the air curtain
 - ❖ 1/2" FPT conduit connection (field wired by others)
 - ❖ (2) 11/64" mounting holes provided*
- *Do not use a fastener larger than a #6 sheet metal screw or a #8 Machine screw to mount this door limit switch. Forcing larger screws through the mounting holes may destroy the switch and void the warranty.



99-014 – Combination Plunger/Roller Type

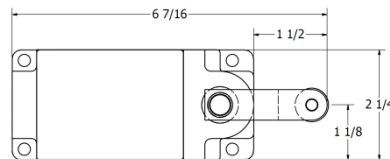
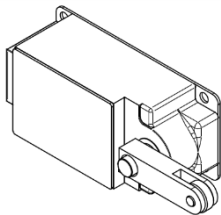


99-013 - Roller Type

Options and Accessories: (see Accessories Brochure)

Washdown

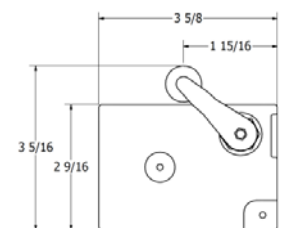
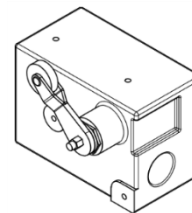
- ❖ UR (UL Recognized) and rated for NEMA4X/IP55 (field installed by others)
- ❖ Roller Type 99-270 are rated for 250V, 20A, 1 HP



99-270 – Washdown Roller Type

Explosion Resistant

- ❖ UR (UL Recognized) and rated for NEMA 7 & 9 (Class 1, Division 1, Group D) (field installed by others)
- ❖ Roller Types 99-016 are rated for 250V, 15A, ¾ HP



99-016 – Explosion Resistant Roller Type

NOTE: MARS AIR SYSTEMS, LLC reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



Item # _____

We put space to work.

Job _____

MetroMax Q® Polymer / Wire Shelving

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

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

Material Specifications:

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

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



Supports good
HACCP
processes

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



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



MetroMax Q® Polymer / Wire Shelving

9.21

L02-178

Printed in U.S.A. 9/21

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

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Job _____

MetroMax Q[®] POLYMER / WIRE SHELVING



We put space to work.

Standard Interchangeable Shelves

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

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

Heavy-Duty Dunnage Shelves

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

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

Shelving Height Guidelines – MetroMax

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

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

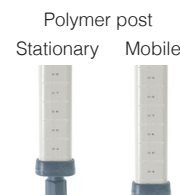
Rust Proof Polymer Posts - Lifetime warranty against rust.

Stationary - with leveling foot

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

Mobile - for stem casters

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



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

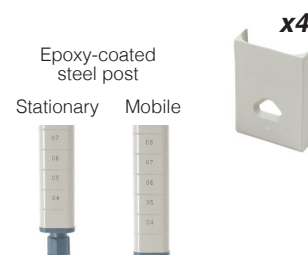
Epoxy Coated Steel Posts - For heavy-duty mobile applications. 15 year limited rust warranty.

Stationary - with leveling foot

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

Mobile - for stem casters

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



an Ali Group Company



The Spirit of Excellence





RNP0320

NUGGET ICE MACHINE

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

Models

- RNP0320A



RNP0320A Nugget Ice Machine on Multiplex SV-250 Dispenser

Model RNP0320A Nugget Ice Machine on D-420 Bin

Standard Features

- Bite sized nugget with 85% ice content offers one of the best ice to water ratios for maximum cooling and minimal drink dilution
- Up to 300 lbs (136 kg) of daily ice production
- Perfect for beverage applications, dispensing, smoothies, and cold therapy
- Can be paired with any Multiplex beverage dispenser for an unbeatable soft drink experience
- High load maintenance free bearings for enhanced reliability
- R290 Refrigerant is environmentally friendly with less ozone depletion compared to R404



Specifications

BTU per hour:

7,511 (average)

Compressor:

Nominal rating: 3/4 HP

Refrigerant:

R290

Operating Limits:

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

Ice Machine Electric

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

Minimum circuit ampacity:

7.5 amps.

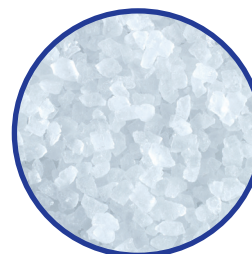
Maximum fuse size:

15 amps.

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

Ice Shape

Nugget ice consists of small pieces ranging from 3/8" to 1/2" in width and length on average. Offers a 85% ice to water ratio with a soft, chewable texture while still providing maximum cooling effect and great dispensibility.



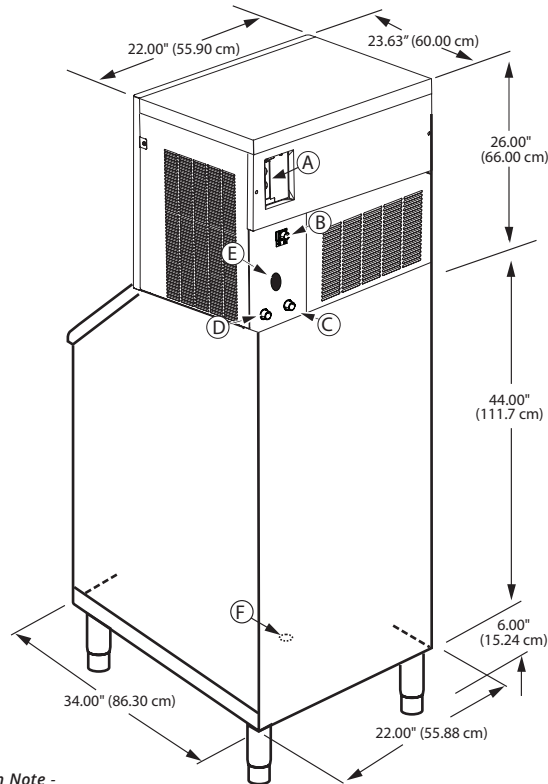
Ice shown actual size



RNP0320 Nugget Ice Machine



RNP0320 on D-420



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

Dispenser Note -
Verify with the dispenser
manufacturer that the correct
agitator and deflector kit for
nugget ice dispensing is included
with your dispenser purchase. Use
9" Discharge Tube for dispenser
applications (ships standard with
the ice machine).

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

Space-Saving Designs



RNP0320A on D-420

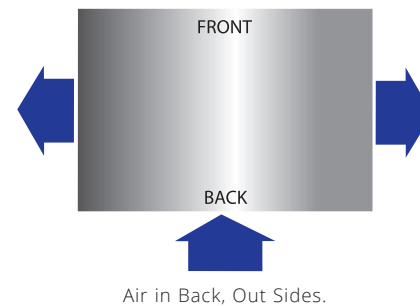
Height	76.00"
	193.00 cm
Width	22.00"
	55.90 cm
Depth	34.00"
	86.36 cm
Bin Storage	310 lbs
	140.7 kg

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

Accessories

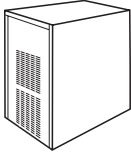
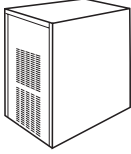
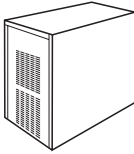
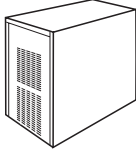
K00472 30" D Style Bin Adapter

Air Flow Overhead View



Air-Cooled Ice Machine	Model	Ice Shape	Ice Production 24 Hours		Power kWh/100 lbs @ 90°Air/70°F	Potable Water Usage (100 lbs./45.4 kgs of Ice)
			70° Air/50°F Water 21° Air/10° C Water	90° Air/70°F Water 32° Air/21° C Water		
			300 lbs 136 kg	259 lbs 117 kg		
	RNP0320A	Nugget			6.04	12 gal 45.4 L

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

		Model	Ice type	Cooling	Electrical	Shipping Weight	Replaces Model
RNF0320		RNF0320A-161	Nugget	Air	115v/60Hz/1	174 lbs / 79 kg	RNS0308A-161
		RNK0320AZ-251	Nugget	Air	230v/50hz/1	174 lbs / 79 kg	RNS0308AZ-251
		Recommended Bins: D320 or D420 (see page 19) See page 22-23 for required adapters.					
		Not Stackable. Use cleaner (000000084) only with this model. All dispenser manufacturers require a nugget ice adapter kit and ice level management kit. Contact beverage dispenser manufacturer or use kit K00488 ice level management kit. Not for use with SPA/SFA dispensers, iAuCS, or LuminIce II. 50 Hz Electric Connection: Add Z for Bare Lead cord.					
RNF620		RNF0620A-161	Nugget	Air	115v/60Hz/1	210 lbs / 95 kg	RNS0608A-161
		RNF0620W-161	Nugget	Water	115v/60Hz/1	210 lbs / 95 kg	RNS0609W-161
		RNK0620AZ-251	Nugget	Air	230v/50hz/1	210 lbs / 95 kg	RNS0608A-251
		RNK0620WZ-251	Nugget	Water	230v/50hz/1	210 lbs / 95 kg	RNS0609W-251
RNF1100 / RNF1020		RNF1100A-261	Nugget	Air	208-230v/60hz/1	275 lbs / 125 kg	RNS1008A-261
		RNF1100W-261	Nugget	Water	208-230v/60hz/1	275 lbs / 125 kg	RNS1009W-261
		RNF1020C-161	Nugget	Remote	115v/60Hz/1	195 lbs / 88 kg	RNS1078C-161
		RNK1100AZ-251	Nugget	Remote	230v/50hz/1	275 lbs / 125 kg	RNS1008AZ-251
RNF2000C		Recommended bins: D970, F700, F1300, F1325, F1650, FC1350 (see page 19) See page 22-23 for required adapters .					
		Not Stackable. Use cleaner (000000084) only with this model. All dispenser manufacturers require a nugget ice adapter kit and ice level management kit. Contact beverage dispenser manufacturer or use kit K00488 ice level management kit. Not compatible with SPA/SFA dispensers, iAuCS, or LuminIce II. 50 Hz Electric Connection: Add Z for Bare Lead cord.					
		Not Stackable. Use cleaner (000000084) only with this model. All dispenser manufacturers require a nugget ice adapter kit and ice level management kit. Contact beverage dispenser manufacturer or use kit K00488 ice level management kit. Not compatible with SPA/SFA dispensers, iAuCS, or LuminIce II.					
		Not Stackable. Use cleaner (000000084) only with this model. All dispenser manufacturers require a nugget ice adapter kit and ice level management kit. Contact beverage dispenser manufacturer or use kit K00488 ice level management kit. Not compatible with SPA/SFA dispensers, iAuCS, or LuminIce II.					

*Daily ice production based on air-cooled condenser model at designated air temperature/water temperature.



LIMITED WARRANTY FOR RF SERIES FLAKE ICE MACHINE

LIMITED WARRANTY

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

WHAT IS COVERED

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

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

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

EXCLUSIONS FROM COVERAGE

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

LIMITATIONS OF LIABILITY

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

REMEDIES

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

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

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

GOVERNING LAW

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

COMPLETE AND RETAIN FOR YOUR RECORD:

Distributor/Dealer _____

Model Number _____

Serial Number _____

Installation Date _____

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

000006049



Arctic Pure Plus

Premium Water Filters for Ice Machines

Arctic Pure Plus
Premium Water Filters for Ice Machines

Models ☐ AR-PRE-P ☐ AR-10000-P ☐ AR-20000-P ☐ AR-40000-P



AR-PRE-P



AR-10000-P



AR-20000-P



AR-40000-P

- | | | | |
|--|---|--|---|
| <ul style="list-style-type: none"> • Pre-filter, removes hard sediments, sand, dirt and rust from water, and protects solenoids, valves and inlets to the ice maker • Compatible with all models | <ul style="list-style-type: none"> • Chlorine Reduction • SLOW PHOS scale inhibitor • 0.5 Microns filtration • 15,000 gallon capacity • Models 0-600 lbs/day | <ul style="list-style-type: none"> • Chlorine Reduction • SLOW PHOS scale inhibitor • 0.5 Microns filtration • 20,000 gallon capacity • Models 601-1000 lbs/day | <ul style="list-style-type: none"> • Chlorine Reduction • SLOW PHOS scale inhibitor • 0.5 Microns filtration • 40,000 gallon capacity • Models 1001-2500 lbs/day |
|--|---|--|---|

Standard Features and Benefits

- 95% average reduction of chlorine from incoming water supply assures the ice tastes and smells fresher, clearer and more enjoyable
- Silver impregnated carbon block provides antimicrobial protection against potential bacteria microorganisms, algae, mold and slime on ice machine surfaces
- Engineered with SLOW PHOS (slowly soluble polyphosphate) to inhibit scale formation and corrosion
- Reduces dirt, submicron particles (down to 0.5 microns) and eliminates contaminants such as cryptosporidium and giardia cysts.
- Ultra-fine filtration (0.5 Microns) with silver impregnated carbon block and slowly soluble polyphosphates provides triple protection from harmful contaminants that can affect your ice machine's performance
- Reduces ice machine cost and maintenance frequency by reducing scale, impurities, and contaminants that can enter the machine.
- Extends the life of the ice machine, when the filters are changed every 6 months or when water pressure is below 20 psi.
- Optimizes the daily performance of the machine, allowing it run at full capacity producing the freshest and purist ice possible
- Cartridges are easy to install, safe, sanitary and can be changed out rapidly, "on the fly" without turning off the water supply
- **Certified to NSF/ANSI Standard 42, 53, 372, and CSA B483.1** by IAPMO and meets CUPC requirements.

IAPMO R&T Certifications

System Model #	Replace. Cartridge	Std. 42 Claims	Std. 53 Claims	Chlorine Red. Cap
AR-PRE-P	K00496	Part. Class 3	None	None
AR-10000-P	K00493	Chlorine & Part. Class 1	Cyst	15,000 gal
AR-20000-P	K00494	Chlorine & Part. Class 1	Cyst	20,000 gal
AR-40000-P	K00495	Chlorine & Part. Class 1	Cyst	40,000 gal

- CSAB483.1: For Canadian water standards
- *NSF/ANSI 53 cyst claim only valid at or below rated flow rate
- Warning : Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfections before or after the unit. For cold water use only. Not for residential use.

Note on Pre-filter: A pre-filter is recommended for all applications to achieve maximum filtration efficiency and cartridge life.

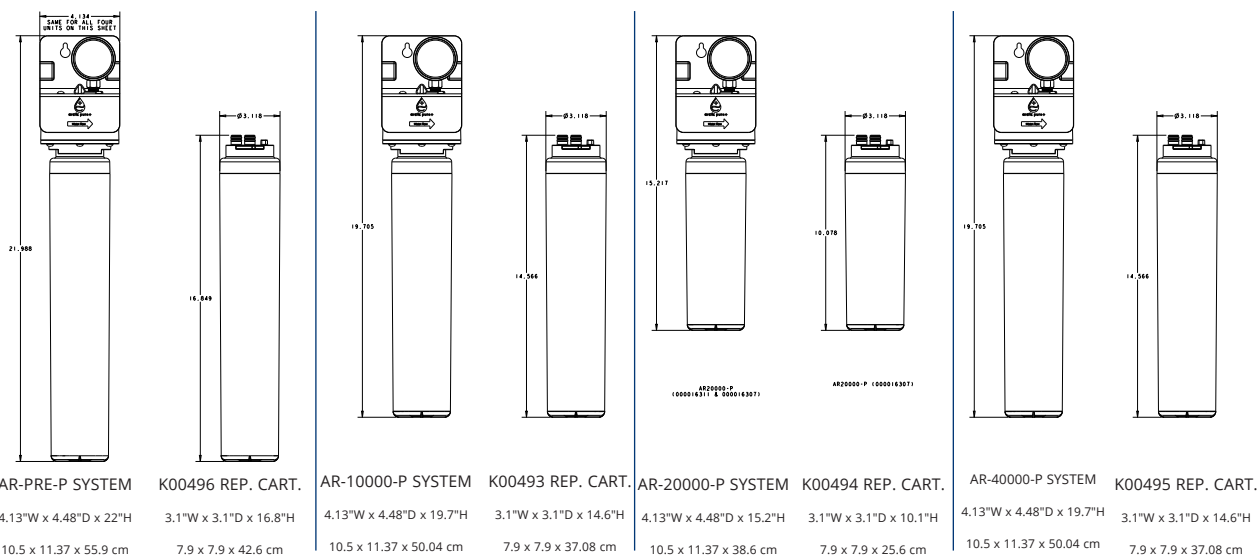
Warranty

3-Year parts and labor warranty on head, shroud, hardware, and mounting assembly.
(water filter cartridge not included).
Residential Warranty - 1 Year





Dimensions



Usage Matrix

Filter System (Replacement Cartridges)	AR-PRE-P (K00496)	AR-10000-P (K00493)	AR-20000-P (K00494)	AR-40000-P (K00495)
All Under Counters (Cubers, Flakers & Nuggets) Counter Top Nugget	X	X		
Modular Cubers: IT0300-IT750, IBF0620 Modular Flaker: RFF0320 Modular Nugget: RNF320	X	X		
Modular Cubers: IT0900, IBF0820C & IBT1020C Modular Flaker: RFF0620 RFF1220C, RFF1300 Modular Nuggets: RNF0620, RNF1020C, RNF1100	X		X	
Modular Cubers: IT1200, IT1500 & IT1900, IF1400C & IF1800C Modular Flaker: RFF2200C Modular Nugget: RNF2000C	X			X

Specifications and Shipping

System	Replacement Cartridge	Filtration level	Capacity gal	Service Flow Rate (max. gpm (lpm))	Operating Air Temp F (C)	Operating Water Temp F (C)	Operating Pressure psi (bar)	Mtg. Holes from Center in (cm)	Approx. Shipping Weight lbs (kg)	Qty System Lots	Qty Cartridge Lots
AR-PRE-P	K00496	5 Micron	NA	1.5 (5.7)	40°-110°F (4.4°- 43.3°)	40°-90°F (4.4°- 32.2°)	35 -125 (2.41-8.61)	1.5 (3.81)	4 (1.81)	6	12
AR-10000-P	K00493	0.5 Microns	15,000	0.75 (2.84)				1.5 (3.81)	5 (2.26)	6	12
AR-20000-P	K00494	0.5 Microns	20,000	1.25 (4.73)				1.5 (3.81)	4 (1.81)	6	12
AR-40000-P	K00495	0.5 Microns	40,000	2.0 (7.6)				1.5 (3.81)	5 (2.26)	6	12

Installation Tips

- Install vertically with cartridge hanging down
- Allow 2.5" (6.35cm) clearance below the cartridge for easy replacement
- Flush cartridge by running water through filter for ten (10) minutes
- Use copper or polyethylene 3/8" hose for Quick Connect fitting
- Always follow local plumbing codes

Operation Tips

- Change cartridge every 6 months or when pressure gauge indicates below 20 psi (which ever comes first)
- Twist 1/4 turn to left to remove cartridge. Twist 1/4 turn to the right to install cartridge (Water can be left on)
- Protect from freezing—Failure to do so may result in cracking of the filter housing and cause water leakage
- When using non-Manitowoc ice makers, consult the ice machine's manufactures for water supply usage requirements.
- It is recommended to have your water supply tested by a professional to determine your water treatment needs.

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

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
7805A ArcticPurePlus
12/2020



ArcticPure™ Accessory Warranty

Manitowoc Ice, Inc. (hereinafter referred to as the "COMPANY") warrants for a period of thirty-six months from the installation date (except as limited below) that new ArcticPure™ Accessory sold by the COMPANY shall be free of defects in material or workmanship under normal and proper use and maintenance as specified by the COMPANY and upon proper installation and start-up in accordance with the instruction manual supplied with the ArcticPure™ Accessory.

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

Time and hourly rate schedules, as published from time to time by the COMPANY, apply to all service procedures. Additional expenses including without limitation, travel time, overtime premium, material cost, accessing or removal of the ArcticPure™ Accessory, or shipping are the responsibility of the owner, along with all maintenance, adjustments, and cleaning costs. Labor covered under this warranty must be performed by a COMPANY Contracted Service Representative or a refrigeration service agency as qualified and authorized by the COMPANY'S local Distributor. The COMPANY'S liability under this warranty shall in no event be greater than the actual purchase price paid by the customer for the ArcticPure™ Accessory.

The foregoing warranty shall not apply to (1) any part or assembly that has been altered, modified, or changed; (2) any part or assembly that has been subjected to misuse, abuse, neglect, or accidents; (3) wear items such as cartridges or o-rings; (4) any ArcticPure™ Accessory that has been installed and/or maintained inconsistent with the technical instructions provided by the COMPANY; or (5) any ArcticPure™ Accessory initially installed more than five years from the serial number production date.

The ArcticPure™ Accessory is designed to operate only with COMPANY'S ice machines.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES OR GUARANTEES OF ANY KIND, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. In no event shall the COMPANY be liable for any special, indirect, incidental or consequential damages. Upon the expiration of the warranty period, the COMPANY'S liability under this warranty shall terminate. The foregoing warranty shall constitute the sole liability of the COMPANY and the exclusive remedy of the customer or user.

To secure prompt and continuing warranty service, the warranty registration card must be completed and sent to the COMPANY within five (5) days from the installation date.

Complete the following and retain for your record:

Distributor/Dealer _____
Model Number _____ Serial Number _____
Installation Date _____

MANITOWOC ICE, INC.

2110 So. 26th St., P.O. Box 1720, Manitowoc, WI 54221-1720

Telephone: 920-682-0161 • Fax: 920-683-7585

Web Site - www.manitowocice.com

Form 80-1464-3 06/03



Ice Storage Bins

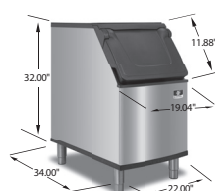
Ice Storage Bins

Model

☐ D320 ☐ D400 ☐ D420 ☐ D570 ☐ D970

D Bins

.75" (1.90 cm) Bin drain



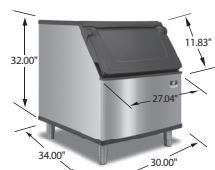
D320

264 lbs. (120 kgs)



D570

532 lbs. (241 kgs)



D400

365 lbs. (166 kgs)



D970

882 lbs (400 kgs)



D420

383 lbs. (174 kgs)



Ergonomic NSF approved sanitary ice scoop included

D Bin Features

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

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

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

Foamed Insulated Door

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

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

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

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

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

Warranty

Bin & Accessories: 3 Year Parts & Labor.

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

*Application Capacity based on 90% of the total volume x 33 lbs/ ft³ average density of ice. Ice must be managed

***2018 AHRI certified measurement for bin capacity

Above bin heights include leg height of 6" / 15.24 cm
All bins include a sanitary plastic scoop and one set of adjustable legs chrome legs (6-7.75in/15.24-20.32cm).
External Scoop holder order separately Kit # K00461
Metal Scoop order separately Kit # K00463



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

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
6453D
09/2021





D Bins

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

Manitowoc Flaker and Nugget Machines											
		Machine	RNP0320	RFP0320	RNP0620	RFP0620	RNF1020	RFF1220C	RNF1100	RFF1300 & RNF2000C	RFF2200C
Machine cap			251	286	451	540	825	958	825	874	1702
Bins	Bin cap	Width	22"	22"	22"	22"	22"	22"	30"	30"	36.7"
D320	264	22"	*	*	NR	NR	NR	NR			
D420	383	22"	*	*	*	*	NR	NR			
D400	365	30"	K00472	K00472	K00472	K00472	NR	NR	NR	NR	
D570	532	30"	NR	K00472	K00472	K00472	NR	NR	*	*	
D970	882	48"	NR	NR	K00473	K00473	K00473 if 2 used.	K00473 if 2 used.	K00470	K00470	K00470

An optional adapter is required when putting a narrower ice machine on a wider bin.

* No adapter is needed

NR= Not Recommend. Bin too small or too large for application.

Putting a wider machine on narrower bin is not an option.

Machines side by side must be water cooled, remote, or use a top air discharge for self-contained air cooled.

Application Bin Capacity shown in lbs using the AHRI rating based on 90% of total volume x 33 lbs/ft³ average density of ice.

Machine capacity shown in lbs/24hrs using the AHRI rating base at 90F ambient, 70F water temperature

Ice Storage Bins

Available Accessories

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

K00146 Convenient Ice Bagger

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



K00461 External Scoop Holder

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



K00463 Metal Scoop

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



K00462 Secure Fastening Kit

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



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

2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
6453D
09/2021

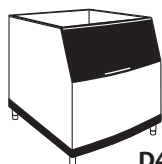


ICE STORAGE BINS

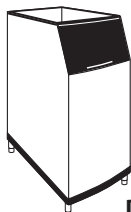
D-STYLE

**D320**

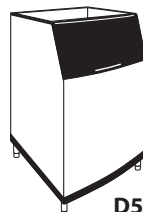
W 22" D 34" H 38"
W 55.9 D 86.4 H 96.5 cm

**D400**

W 30" D 34" H 38"
W 76.2 D 86.4 H 96.5 cm

**D420**

W 22" D 34" H 50"
W 55.9 D 86.4 H 127.0 cm

**D570**

W 30" D 34" H 50"
W 76.2 D 86.4 H 127.0 cm

**D970**

W 48" D 34" H 50"
W 121.9 D 86.4 H 127.0 cm

Model	Application Capacity	2018 AHRI Capacity Cu ft / Cu m	Shipping Weight	Replaces Model
D320	264 lbs / 119 kg	8.9 / .25	75 lbs / 34 kg	B320
D420	383 lbs / 173 kg	12.9 / .35	108 lbs / 49 kg	B420
D400	365 lbs / 165 kg	12.3 / .37	91 lbs / 41 kg	B400
D570	532 lbs / 241 kg	17.9 / .51	115 lbs / 52 kg	B570
D970	882 lbs / 400 kg	29.7 / .84	150 lbs / 68 kg	B970

One set of stainless steel legs included in bin price for D-Series bin.

Height includes bin legs set at 6 in / 15.2 cm. Legs adjust from 6 to 7.5 in / 15.2 to 19.7 cm. For bin adapters and ice deflectors, please see page 23



Application Capacity - measured 90% of the total volume in cu. ft x 33 lbs/ft³.
2018 AHRI Capacity is the total internal volume measured in cu. ft.

F-STYLE

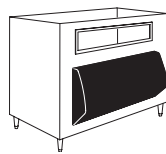
Large Capacity

**F700**

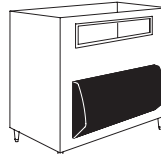
W 30" D 31" H 58.5"
W 76.2 D 78.7 H 148.6 cm

**F1300**

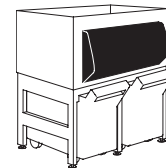
W 48" D 31" H 63.5"
W 121.9 D 78.7 H 161.3 cm

**F1325**

W 60" D 31" H 54.5"
W 152.4 D 78.7 H 138.4 cm

**F1650**

W 60" D 31" H 63.5"
W 152.4 D 78.7 H 161.3 cm

**FC1350**

W 60" D 40" H 73.5"
W 152.4 D 101.6 H 186.7 cm

†Snout adds
8"/20.3 cm to
depth of ice bin.

Model	Application Capacity	2018 AHRI Capacity Cu ft / Cu m	Shipping Weight	Replaces Model
F700	639 lbs / 290 kg	21.5 cu.ft/.61 Cu.M	195 lbs / 88 kg	n/a
F1300	1194 lbs / 542 kg	40.2 cu.ft/1.14 Cu.M	292 lbs / 132 kg	n/a
F1325	1238 lbs / 562 kg	41.7 cu.ft/1.18 Cu.M	300 lbs / 136 kg	n/a
F1650	1494 lbs / 678 kg	50.3 cu.ft/1.42 Cu.M	327 lbs / 148 kg	n/a
FC1350	1304 lbs / 591 kg	43.9 cu.ft/1.24 Cu.M	700 lbs / 318 kg	n/a

One set of stainless steel legs included in bin price.

Height includes bin legs set at 6 in / 15.2 cm. Legs adjust from 6 to 7.5 in or 15.2 to 19.1 cm.

For bin adapters and ice deflectors, please see page 22.

For use with Manitowoc ice machines only.

Model	Accessory	Shipping Weight
K00412**	46.5" / 118.1 cm paddle for 31" / 78.7 cm deep F bins	5 lbs / 2 kg
K00414**	Shovel	10 lb / 5 kg
K00416	Totes Carrier, Set of 6	34 lb / 15 kg
K00418	Replacement Cart	75 lb / 34 kg
K00419**	58.5" / 148.6 cm Paddle (for FC-1350 Bin)	6 lb / 3 kg



Application Capacity - measured 90% of the total volume in cu. ft x 33 lbs/ft³.
2018 AHRI Capacity is the total internal volume measured in cu. ft.

** Accessory Paddles and Shovels include storage

bracket. K00414 Shovel includes hook.

Note: Application or Max capacity for ice storage bins varies by manufacturer. For realistic measurement of how much ice a bin will hold without manual intervention, use the AHRI Storage capacity. When AHRI measurement is not referenced, compare cubic ft. or volume for an accurate comparison of size.



LIMITED WARRANTY FOR ICE STORAGE BIN & DISPENSERS

LIMITED WARRANTY

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

WHAT IS COVERED

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

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

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

EXCLUSIONS FROM COVERAGE

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

LIMITATIONS OF LIABILITY

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

REMEDIES

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

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

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

GOVERNING LAW

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

COMPLETE AND RETAIN FOR YOUR RECORD:

Distributor/Dealer _____

Model Number _____

Serial Number _____

Installation Date _____

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



K00463 - Metal Scoop

K00463 Metal Scoop



When using the Manitowoc metal scoop, users are presented with improved sanitation and a ergonomic grip when scooping ice. With the lifetime warranty offered, it'll be the last ice scoop you'll ever have to buy!

Standard Features

- Best scoop you'll ever own. Comes with a limited life time warranty.
- Indestructible NSF Certified cast aluminum.
- Knuckle guard improves sanitation—prevents hand from contacting the ice.
- Rubber handle prevents hand from getting cold when the scoop is left in the bin.
- Can be hung inside D-bins and fits in the optional Multi-Mount External scoop holder.
- Large 5.3 lbs /85 oz scooping capacity

Warranty

The limited lifetime warranty on the metal scoop allows for free replacement for as long as you own your scoop under normal and proper use

Multi-Mount Accessory (sold separately)

Multi-Mount External Scoop Holder (K00461) protects ice scoop with NSF approved versatile scoop holder. (For use with D-Bins, B-Bins and most competitive bins).

For Manitowoc LB bins: order hanger **K00482 kit** along with **K00461**.

* For assembly Video, Scan or Click "QR" Code.



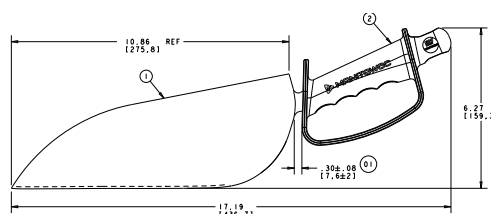
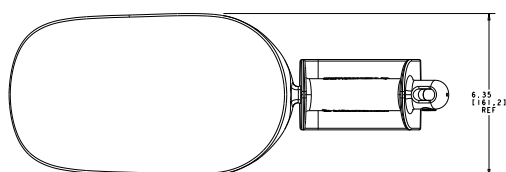
(Bin Mount)

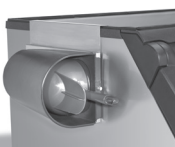


(Wall Mount)



Scoop Dimensions





CONVENIENT ICE BAGGER

Kit	Description	Shipping Weight	
K00146	Ice bagger assembly, includes bagger, B-Model bin adapter, and 250 bags and ties. Stainless steel finish.	25 lb / 11 kg	
K00068	Replacement Bags/Ties Bag Kit - includes 1,000 bags (4 wickets of 250) and ties.	34 lb / 15 kg	

ICE SCOOP

Kit	Description	Shipping Weight	
3302583	6 oz./18L clear scoop for QM and SM Series (each)	2 lb / 1 kg	
040002930	22 oz./65L blue scoop (Used with Neo undercounter units.)	3 lb / 1 kg	
3302603	32 oz./95L white scoop (each) (Used for B170 and Q-Series undercounter units.)	3 lb / 1 kg	
3302593	82 oz./2.4L white scoop (each) (Used for ice bin D320 and up.)	5 lb / 2 kg	
000015595	5.3 lb / 2.4 kg capacity, NSF approved, blue ABS plastic with knuckle guard, works inside D-Bin or with optional K00461 External Scoop Holder	5.3 lb / 2.4 kg	
K00463	5.3/lbs/2.4kg capacity NSF approved aluminum with knuckle guard. Has limited lifetime guarantee. Works inside D-bins or with optional K00461 External scoop holder	11 / lb / 5 kg	

EXTERNAL SCOOP HOLDER

Kit	Description	Shipping Weight	
K00461	Protects the ice scoop outside the bin. NFS versatile holder can be configured 7 ways on the bin or wall. Use with 000014199 scoop that comes with D-Bins, aluminum scoop K00463	11 / lb / 5 kg	
K00482	Hanger for F-Bins to be used with the K00461 External scoop holder (to work on F-Bins, must be purchased with K00461)	5 lb / 2 kg	
K00485	Merchandising kit. Includes 6- K00461 External scoop holders and 4-K00463 Metal Scoops with a pop up merchandiser all in one package	42 lbs / 19 kg	
K00511	Cardboard Merchandiser only "Sanitation Station" for retail display of sanitation products	12 lbs / 6 kg	

DRAIN PUMP

Kit	Description	Shipping Weight	
K00376	Drain Pump for SM50A. Used where gravity drain not available. 12 ft / 3.6 m rise and 100 ft / 30 m run maximum.	7 lb / 3 kg	

LEGS & CASTERS

Model	Description	Shipping Weight	
K00063	2.5" / 6.35 cm Casters. For use with NEO, Q-Series (not QM or UDE), and B170 bin. 4 ea. non-locking swivel.	2 lb / 1 kg	
K00064	2.5" / 6.35 cm Casters. For use with NEO, Q-Series (not QM or UDE), and B170 bin. 2 ea. locking swivel and 2 ea. non-locking swivel.	2 lb / 1 kg	
K00153	4.625" / 11.75 cm Adjustable Flange Foot - stainless steel (Use with Bins only)	5 lb / 2 kg	
K00176	4" / 10.16 cm leg for UDE0065/80 - black painted	3 lb / 1 kg	
K00215	UDE Series leveler legs, adjusts from .5"-1.25" / 1.27-3.175 cm - 1/2-13 thread	1 lb / 1 kg	
K00137	6" / 15.24 cm Adjustable Flange Foot - stainless steel for S, B and D Series bins	6 lb / 3 kg	
K00151	6" / 15.24 cm Adjustable Flange Foot- Gray painted for S bins and Neo under counters	5 lb / 2 kg	
K00145	6" / 15.24 cm Adjustable Secured Flange Foot - stainless steel (Use with B-Bins only) includes latch bracket #6072421	6 lb / 3 kg	
K00144	12" / 30.48 cm Adjustable Flange Foot - stainless steel. Can use with Neo undercounter machines and B170 and B&D 400 Bin. Not for use with 22" / 52.9 cm	8 lb / 4 kg	
K00138	Adjustable Caster Legs, 7.625-8.625" / 19.4 - 21.9 cm - stainless steel. Not for use with 22" / 52.9 cm unit, or any stacked units, dispensers, QM's, UDE or RFF or RNS units.	16 lb / 7 kg	
K00350	6" / 15.24 cm Adjustable Legs - stainless steel standard on B&D Series bins.	5 lb / 2 kg	
K00345001	Leg kit for SM50 & CNF201/202 series ice machines. Adjustable 4.5" to 6.4" / 11.43-16.51 cm.	3 lb / 1 kg	
K00445	1.125" / 2.9 cm Non-adjustable foot. For use with NEO.	2 lb / 1 kg	
K00462	Secure fastening kit, includes 6" / 15.24cm adjustable flanged foot, stainless steel with latching hardware. Use with D-Bins and Indigo units only	6 lb / 3 kg	

Parts (non "K" kits) must be ordered through distributors.

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



20 Quart Planetary Bench Mixer

*The Perfect Mix of Value,
Performance & Durability*

*Features front mounted touch pad control
panel with 60-minute digital timer!*



Model

☐ SP20

Standard Features

- Powerful 1/2 HP custom built motor
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Three fixed speeds
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- Interlocked bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug

Standard Accessories/Attachments

- 20 qt. stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

Warranty

- Two years parts and labor

Optional Accessories/Attachments

- Seismic flange kit
- Polycarbonate splash shield insert
- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Meat tenderizer for #12 hub
- Strip cutter for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 10 qt. adapter kit
- 12 qt. adapter kit
- Mixer table with undershelf
- Extended warranty

To select options, see complete list on back

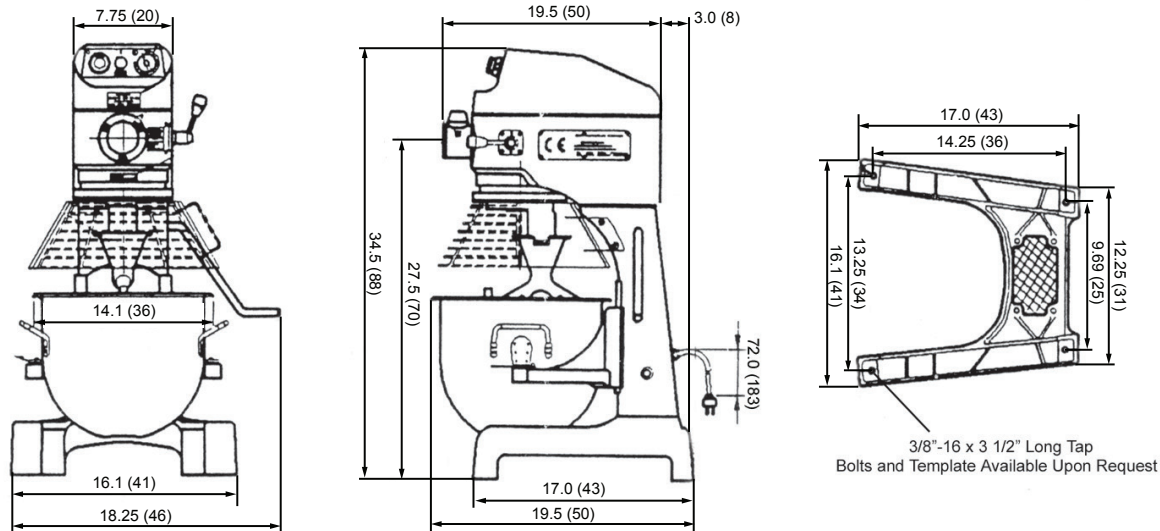
Approved by: _____ Date: _____

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



20 Quart Planetary Bench Mixer

SP20



UNIT: INCHES (CM)

Drawings available through KCL at www.kclcad.com.

SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs)			Attachment Speeds (RPMs)		
							1st	2nd	3rd	1st	2nd	3rd
SP20	1/2 HP	115/60/1	6	Gear	20 qt 19 liter	Front-mounted digital controls & timer	104	194	353	59	110	201

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

DIMENSIONS | SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment.
This product ships on a pallet. Freight class 85.

Model	Base Foot Print	Overall Dimensions	Net Wt	Shipping Dimensions	Shipping Wt
SP20	16" W x 17" D (41 cm x 43 cm)	18.25" W x 19.5" D x 34.5" H (46 cm x 50 cm x 88 cm)	199 lbs (80 kg)	32" W x 40" D x 48" H (81 cm x 102 cm x 122 cm)	270 lbs (122 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and a digital 60-minute timer with last-batch recall. Mixer has a 1/2 HP custom built motor with overload protection and gear-driven, high torque permanently lubricated transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes with 20 qt. stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum dough hook and non-slip rubber feet. Interlocked, removable stainless steel bowl guard with fully welded on ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

MIXER:

- ☐ **XXSEISMIC KIT-SM** Seismic kit
- ☐ **XXBGSHIELD-20** Bowl guard shield
- ☐ **XXBOWL-20** 20 qt. stainless steel (S/S) bowl
- ☐ **XXBEAT-20** Alum. flat beater
- ☐ **XXBEAT-20SS** S/S flat beater
- ☐ **XXHOOK-20** Alum. dough hook
- ☐ **XXHOOK-20SS** S/S dough hook
- ☐ **XXJHOOK-20** Alum. J dough hook
- ☐ **XXWHIP-20** S/S wire whip
- ☐ **XXHDWHIP20-4** Heavy-duty 2.8 mm S/S wire whip
- ☐ **XXAWHIP-20** S/S Aileron (wing) whip
- ☐ **XXSCRIP-20** scraper with mounting kit
- ☐ **XXACC10-20** Adapter kit - 10 qt bowl, hook, beater and whip

- ☐ **XXACC12-20** Adapter kit - 12 qt bowl, hook, beater and whip

- ☐ **XXPASTRY-20** Alum. pastry knife
- ☐ **XTable** S/S countertop mixer table with under shelf (30" W x 24" D x 24" H)

HUB:

- ☐ **XVSGH** 9" Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)

- ☐ **XASP** Adjustable slicing plate (for vegetables only)

- ☐ **XPH** Plate holder - *only 1 required

- ☐ **L00670** Meat Tenderizer attachment

- ☐ **L00783** Strip Cutter attachment

Shredding Plates:

- ☐ **XSP332*** 3/32" (2.3 mm)

- ☐ **XSP316*** 3/16" (4.7 mm)

- ☐ **XSP14*** 1/4" (6.3 mm)

- ☐ **XSP516*** 5/16" (7.9 mm)

- ☐ **XSP12*** 1/2" (12.7 mm)

- ☐ **XGP*** Grating plate

- ☐ **XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher.)

- ☐ **XXCK** Chopper knife for XMCA-SS

Chopper Plate Sizes Available:

- ☐ **CP02-12** 1/16" (2 mm)

- ☐ **CP04-12** 5/32" (4 mm)

- ☐ **CP05-12** 3/16" (5 mm)

- ☐ **CP06-12** 1/4" (6 mm)

- ☐ **CP08-12** 5/16" (8 mm)

- ☐ **CP10-12** 3/8" (10 mm)

- ☐ **CP12-12** 1/2" (12 mm)

- ☐ **CP14-12** 9/16" (14 mm)

- ☐ **CP16-12** 5/8" (16 mm)

- ☐ **CP18-12** 11/16" (18 mm)

- ☐ **CP00-12** Stuffing plate

- ☐ **XST12** 1/2" Stuffing tube (mutton)

- ☐ **XST34** 3/4" Stuffing tube (pork)

- ☐ **FACTORY INSTALLED OPTION:**
XXCORR-20 Correctional package, includes tamper resistant external fasteners.

EXTENDED WARRANTY

- ☐ **SP-XD1020** Extended warranty for SP20 mixer, extends factory warranty to 3 years. **Available only at time of purchase.**



MX-SS-242 Shown
Mixer Not Included



MT-SS-242
Shown



AG-MT-242
Shown

STAINLESS STEEL MIXER TABLES



Item #: _____ Qty #: _____

Model #: _____

Project #: _____

UTENSIL RACK & UNDERSHELF

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

FEATURES:

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

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

MATERIAL:

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

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

UNDERSHELF is 18 gauge stainless steel.

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

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

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

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

UNDERSHELF is galvanized steel.

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

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

SAG-MT & AG-MT Budget Series

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

SAG-MT Series UNDERSHELF is 18 gauge stainless steel.
AG-MT Series UNDERSHELF is galvanized steel.

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

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

WITH UNDERSHELF

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

BUDGET SERIES WITH UNDERSHELF

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

CONSTRUCTION:

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

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

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

Gussets welded to support hat channels.



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

For Orders & Customer Service:

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

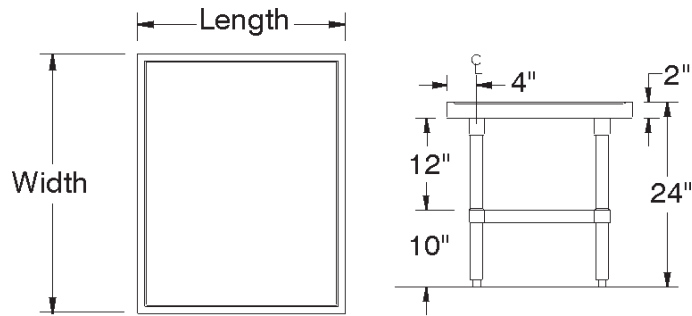
For Smart Fabrication™ Quotes:

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

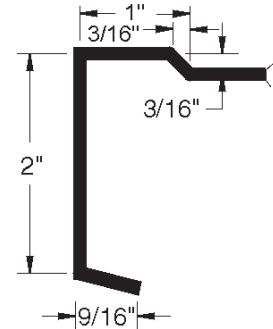
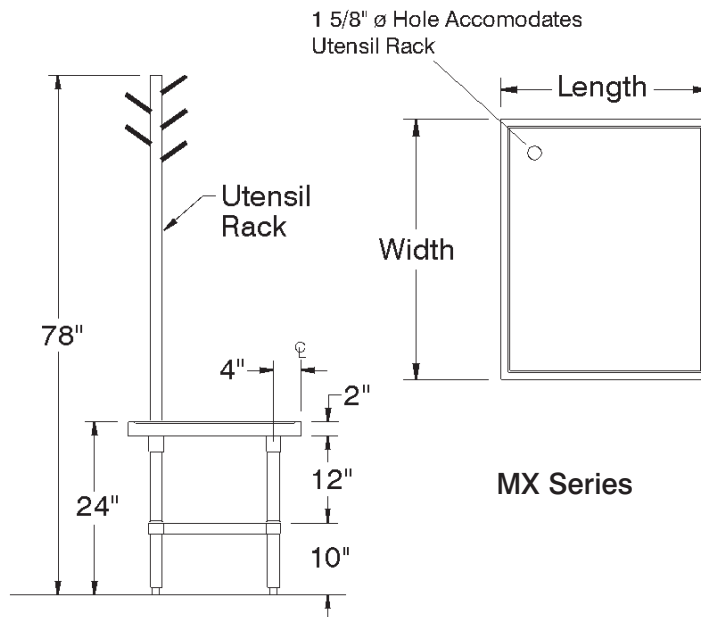
DETAILS and SPECIFICATIONS

TOL \pm .500"

ALL DIMENSIONS ARE TYPICAL



MT, SAG & AG Series

Countertop Edge
Detail

MX Series





Item # _____

Quantity _____

Stainless Steel Utility Carts

Heavy Duty - 700 Lb Capacity



Model 744

Models

710, 711, 721, 722, 743, 744, 758, 759
510, 511, 521, 522, 543, 544, 558, 559

“U” Shaped Angled Frame Provides The Strength Needed For Heavy-duty Jobs

- 700 lb. (300 kg) capacity is ideal for continuous moving of heavy loads over various standard floor surfaces
- Rugged 18 gauge reinforced stainless steel shelves are stain and rust resistant. Electronically welded for added strength.
- Easy to clean and sanitize, simply wipe down or steam clean
- Leg and handle bumpers protect walls and furniture
- NSF listed models available

Specifications

Unit shall be of fully welded stainless steel construction. Legs and frame shall be of U-frame design, eliminating the need for corner reinforcements. Leg/frame shall be .120 x 1" x 1" angle stainless steel. Shelves shall be of 18-gauge stainless steel and shall be welded to vertical leg frames. Shelves shall be double hemmed on all four edges for extra rigidity. Unit shall have two each 5" (127 mm) diameter extra-load swivel casters with 1-1/4" (32 mm) wide non-marking polyurethane wheels, and two each 8" diameter extra-load wheels mounted to a fixed axle. Swivel casters shall be plate type and shall be bolted to an 18-gauge 5" (127 mm) wide stainless steel cross member with a galvanized reinforcement. Unit shall have push handle made of 18 gauge 1" O.D. stainless steel tubing. Handle mounting brackets shall be welded to vertical leg frame. Unit shall have two each bumpers mounted to handle ends and two each 6" (152 mm) vertical bumpers riveted to front legs.

Lakeside Manufacturing, Inc.

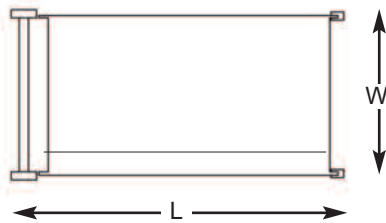
4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.

800-558-8565 • 414-902-6400 • Fax 414-902-6446 • info@eLakeside.com • www.eLakesideFoodservice.com

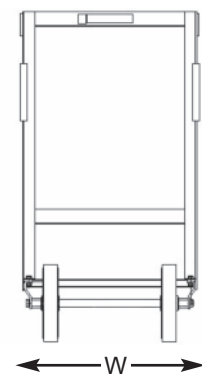
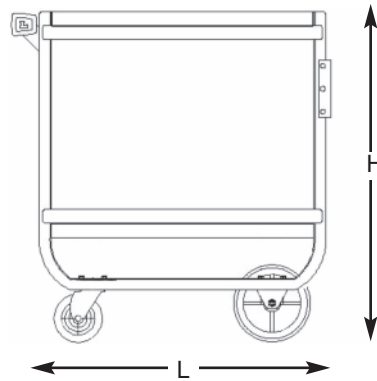
Stainless Steel Utility Carts

Heavy Duty - 700 Lb Capacity

Top View



AutoCAD drawings available through KCL CADalog



Model Information

Model	NSF Model	# of	Shelf Description		Overall Size			Case Weight	
			Size	Clearance	L	W	H	lbs.	(kg.)
710	510	2	15-1/2" x 24" (394 x 610)	19" (483)	30" (762)	16-1/4" (413)	34-1/4" (870)	49	(22.2)
711	511	3	15-1/2" x 24" (394 x 610)	10" (254)	30" (762)	16-1/4" (413)	34-1/4" (870)	57	(25.9)
721	521	2	18" x 27" (457 x 686)	19" (483)	32-5/8" (829)	19-3/8" (492)	34-1/2" (876)	53	(24)
722	522	3	18" x 27" (457 x 686)	10" (254)	32-5/8" (829)	19-3/8" (492)	34-1/2" (876)	63	(28.6)
743	543	2	21" x 33" (533 x 838)	21" (533)	38-5/8" (981)	22-3/8" (568)	37-1/8" (943)	64	(29)
744	544	3	21" x 33" (533 x 838)	11-3/8" (289)	38-5/8" (981)	22-3/8" (568)	37-1/8" (943)	78	(35.4)
758	558	2	21" x 49" (533 x 1245)	21" (533)	54-5/8" (1387)	22-3/8" (568)	37" (940)	87	(39.5)
759	559	3	21" x 49" (533 x 1245)	11-3/8" (289)	54-5/8" (1387)	22-3/8" (568)	37" (940)	108	(49)

Measurements in () denote metric millimeters, unless otherwise specified.

Optional Accessories

- ☐ Extended perimeter bumper
- ☐ All 5" swivel casters
- ☐ Set of 2 ea. 5" brake casters



Lakeside Manufacturing, Inc.

4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.

800-558-8565 • 414-902-6400 • Fax 414-902-6446

info@eLakeside.com • www.eLakesideFoodservice.com



Item # _____

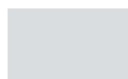
Job _____

POLYMER UTILITY CARTS: DEEP LEDGE SERIES

Metro's Deep Ledge Series Utility Carts are designed for a wide variety of applications.

- **Ultimate Cleanability:** Smooth surfaces are designed to resist staining and wipe clean easily.
- **Corrosion-Proof Shelves:** All-polymer shelf will never corrode.
- **Contains Spills:** Deep Ledge Series shelves feature a deeper $2\frac{3}{4}$ " (70mm) ledge to contain product or spills.
- **Specific Models with Microban® product protection:** The blue Deep Ledge models ending in "MB" have built in Microban® product protection. This inhibits the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation.
- **Attractive Aesthetics** allow for use in a variety of applications.
- **Sturdy Construction:** Each shelf can hold up to 150 lbs. (68kg), while each cart can hold up to 400 lbs. (180k).
- **Easy-to-Adjust:** Optional center shelf adjusts on 1" (25mm) increments.
- **Ergonomic Handle** designed for easy use.
- **Easy, No-Tool Assembly:** Ships knocked down.
- **Deep Ledge Series carts are NSF listed.**

Colors for Deep Ledge Series:



Gray



Black



*Blue
with built-in
Microban antimicrobial
product protection*



*Deep Ledge Cart
(3-shelf)*



*Deep Ledge Cart
(2-shelf)*

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



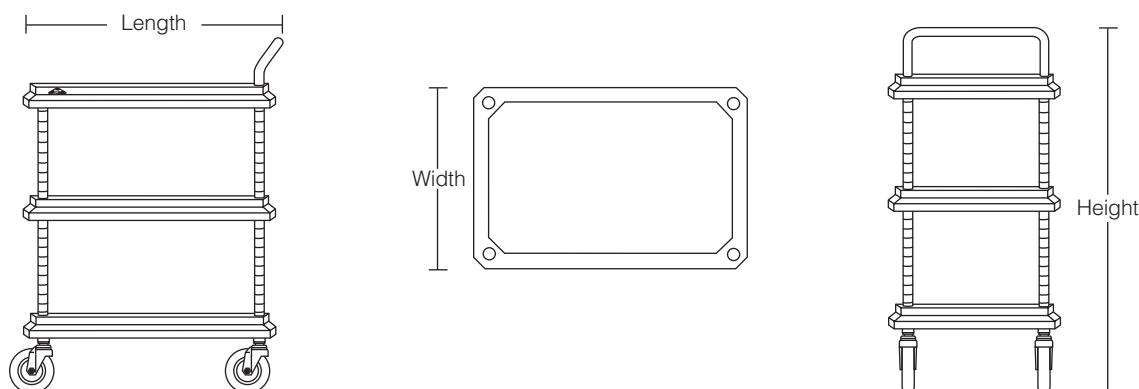
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



Polymer Utility Carts and Accessories: Deep Ledge Series

12.28

POLYMER UTILITY CARTS: DEEP LEDGE SERIES



Deep Ledge Series Carts

Cart is available in 2-shelf and 3-shelf models.

Model No.*	Description	Width/Length/Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
BC2030-2D	2-shelf unit	21 ¹ / ₂ x32 ³ / ₄ x41	546x831x1041	29	31.1
BC2030-3D	3-shelf unit	21 ¹ / ₂ x32 ³ / ₄ x41	546x831x1041	37 ¹ / ₂	17.0
BC2636-2D	2-shelf unit	27x38 ³ / ₄ x41	685x984x1041	35	15.9
BC2636-3D	3-shelf unit	27x38 ³ / ₄ x41	685x984x1041	46 ¹ / ₂	21.1

Colors available are: Gray (G), and Black (BL).

*Add color designation to part number when specifying, i.e.: BC2030-3D**G** = Three-shelf deep ledge cart in Gray.

Note: Models feature (4) 4" (102mm) diameter swivel casters.

Deep Ledge Carts with Microban® Product Protection

(Blue color only)

Model No.	Description	Width/Length/Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
BC2030-2DMB	2-Shelf Unit	21 ¹ / ₂ x32 ³ / ₄ x41	546x832x1041	29	13.1
BC2030-3DMB	3-Shelf Unit	21 ¹ / ₂ x32 ³ / ₄ x41	546x832x1041	37 ¹ / ₂	17.0
BC2636-2DMB	2-Shelf Unit	27x38 ³ / ₄ x41	685x984x1041	35	16.9
BC2636-3DMB	3-Shelf Unit	27x38 ³ / ₄ x41	685x984x1041	46 ¹ / ₂	21.1

Note: Models feature (4) 4" (102mm) diameter swivel casters.



**Deep Ledge
Utility Cart**

Additional Intermediate Shelves

Model No.*	Width/Length		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
BC2030D-	21 ¹ / ₂ x32	546x813	8.5	3.9
BC2636D-	27x38	686x965	11.5	5.2

*Colors available are: Gray (G), Black (BL), Blue with built-in Microban product protection (MB). Add color designation to part number when specifying, i.e.: BC2030D-**G** = 20"x30" Gray Intermediate Deep Ledge Shelf.

Job _____

POLYMER UTILITY CARTS: DEEP LEDGE SERIES



Accessories



*Deep Ledge Series with Wastebasket
and Utility Bin Accessories*

Model No.	Description	Fits Cart	Width/Height/Depth		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
MF222	Wastebasket Only	Deep Ledge Series	14 ³ / ₈ x15 ³ / ₈ x10 ³ / ₈	365x391x264	2.8	1.3
BCWB2D	Wastebasket (including holder)	BC2030-D	21 ¹ / ₄ x27 ¹ / ₈ x13 ¹ / ₄	540x700x337	8.0	3.8
BCUB2D	Utility Bin (including holder)	BC2030-D	21 ¹ / ₄ x7 ³ / ₄ x14 ¹ / ₂	540x197x368	6.0	2.7
UB1	Utility Bin Only	Deep Ledge Series	16 ³ / ₈ x6x11	416x152x279	2	0.9

Specifications

Bin — ABS thermoplastic
Wastebasket — polyethylene

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



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705

Phone: 570-825-2741

Product Information. U.S. and Canada: 1.800.992.1776

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

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CAMBRO®**Ingredient Bins****Slant Top**

Models IBS20 – 21 gallon (81 L)
 IBS27 – 27 gallon (102 L)
 IBS37 – 37 gallon (140 L)

**Features & Benefits**

- Stores and transports a wide variety of dry ingredients such as flour, sugar, rice or grains. Perfect for restaurants, food manufacturers or commissaries.
- Available in 21, 27 and 37 gallon (81, 102, 140 L) capacity to meet standard industry requirements for storage and transportation of bulk foods.
- One-piece, seamless single-wall polyethylene bin construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.
- FDA accepted material. Meets all food contact requirements and eliminates need for liners.
- Smooth interior and exterior are easy to clean.
- Injection molded Camwear® polycarbonate lids are transparent, break resistant and offer quick and easy identification of contents. Slide-back feature means easy access.
- Working height permits storage under standard work tables.
- Heavy-duty 3" (7,6 cm) casters, 2 front swivel, 2 fixed.
- No assembly required.
- Available in White (148) only with Clear (135) cover.

Item No. _____**Specifier Identification No.** _____**Model No.** _____**Quantity** _____**IBS20****IBS27****IBS37****Scoops not Included****Approvals****CAMBRO®**

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

Ingredient Bins

Item No. _____

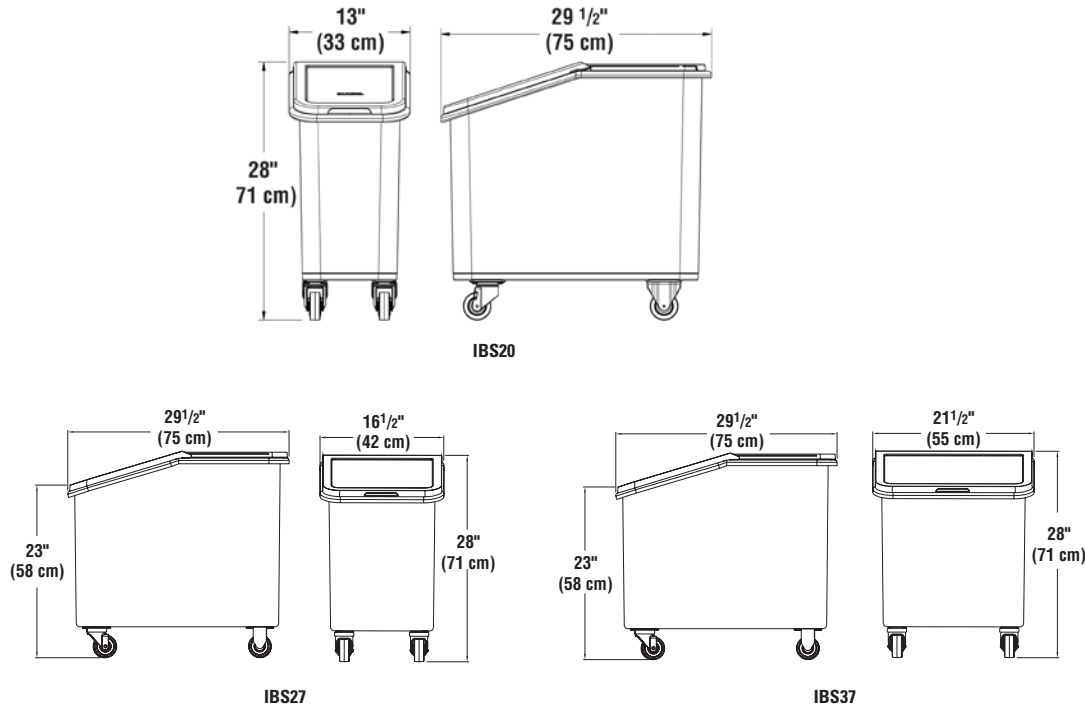
Specifier Identification No. _____

Model No. _____

Quantity _____

Slant Top

Models IBS20 – 21 gallon (81 L)
 IBS27 – 27 gallon (102 L)
 IBS37 – 37 gallon (140 L)



Specifications

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

Code	Description	Volume Capacity	Load Capacity		Exterior Dimensions W x D x H	Case lbs./cube Kg/m ³
			Sugar	Flour		
IBS20	21 gal. Ingredient Bin (81 L)	2.87 Cubic feet (0,081) Cubic meters	170 lbs. (77 kg.)	140 lbs. (63 kg.)	13" x 29 1/2" x 28" (33 x 75 x 71 cm)	28 (6,57) 13 (0,19)
IBS27	27 gal. Ingredient Bin (102 L)	3.98 Cubic feet (0,113) Cubic meters	226 lbs. (103 kg.)	150 lbs. (68 kg.)	16 1/2" x 29 1/2" x 28" (42 x 75 x 71 cm)	24 (7,50) 11 (0,22)
IBS37	37 gal. Ingredient Bin (140 L)	5.55 Cubic feet (0,157) Cubic meters	314 lbs. (142 kg.)	225 lbs. (102 kg.)	21 1/2" x 29 1/2" x 28" (55 x 75 x 71 cm)	28 (10,10) 13 (0,29)

Architect Specs

The Ingredient Bins shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. Each unit shall be one piece, seamless, single-wall molded construction made of FDA Approved white polyethylene. Unit capacity shall range from 21 - 37 gallons (81 - 140 L) and/or 2.87 - 5.55 cu. ft. (0,081 - 0,157 cubic meters).

It shall have four each 3" (7,6 cm) casters with 1 1/4" (3,2 cm) wide tread, 2 front swivel and 2 fixed. It shall have an injection molded, transparent, slide-back polycarbonate lid. It shall not exceed 29" (73,6 cm) in height so that it can store under standard work tables. It shall be available in white only with a clear cover.

Approvals



CAMBRO

© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, CA 92647-2056, U.S.A.

Telephone 714 848 1555

Toll Free 800 854 7631

Customer Service Department 800 833 3003



INGREDIENT BINS AND CAMWEAR® DRY SCOOPS

Ingredient Bins

- Store bulk dry ingredients such as flour and grain.
- Hygienic clear sliding lid reduces handling and allows for quick content identification.
- Bin made of FDA-accepted material so no liners are needed.
- Designed to fit under standard work tables.

3" Casters: 2 rear fixed, 2 front swivel.

Color: White (148).

Cover Color: Clear (135).

Scoops sold separately.



CA PROP 65
Lids Only



CODE	DIMENSIONS W x L x H	LIQUID CAPACITY	LID TYPE	DRY CAPACITY (SUGAR)	DRY CAPACITY (FLOUR)
IBS20	13" x 29½" x 28"	21 gal.	Two Piece Sliding Lid	170 lbs.	140 lbs.
IBS27	16⅝" x 29⅝" x 28"	27	Two Piece Sliding Lid	226	150
IBS37	21½" x 29½" x 28¼"	37	Two Piece Sliding Lid	314	225
IBSF27	13" x 30⅝" x 28½"	26.7	Two Piece Sliding Lid	216	150
IB32	22" x 24" x 23"	32	Single Flat Lid	215	160
IB36	15¼" x 29½" x 29"	34	Single Flat Lid	252	180
IB44	18½" x 29½" x 29"	42.5	Single Flat Lid	320	230

Case Pack: 1 InStock Color: White (148).

Camwear Dry Scoops

- Virtually unbreakable Camwear will not dent, chip or rust.
- Molded-in sure grip handle includes a hole for hanging.
- Ideal for use with Cambro Ice Caddies and Ingredient Bins.

Color: Clear (135).



CA PROP 65



CODE	APPROX. CAPACITY	CASE PACK
SCP6CW	6 oz.	12
SCP12CW	12	12
SCP24CW	24	12
SCP64CW	64	6

InStock Color: Clear (135).



We put space to work.

Item # _____

Job _____

Metro C5 4 Series Insulation Armour™ Plus Heated Holding Cabinets

- **Insulation Armour™ Plus:** Patented insulation technology replaces traditional sheet metal exterior with foamed-in-place polyurethane polymer panels, providing improved energy efficiency at a lower initial investment. Armour panels have molded in handles and act as a full body bumper for improved handling and protection in mobile applications.
- **Stainless Steel Construction:** High quality, Type 304 stainless steel for easy cleaning and long-term durability.
- **Top-Mounted Controls:** Ergonomic user-friendly controls are mounted at the top of the cabinet for improved access and readability, to prevent damage, and easy cleaning.
- **Performance:** Forced convection design gently circulates hot air for improved temperature consistency. Heat is channeled to the bottom of the cabinet, allowing it to rise naturally without it blowing directly over the food. Thermostatically controlled, 200°F (93°C) maximum operating temperature.
- **Configurations:**
 - **Sizes:** Full height, 5/6 height, 1/2 height, and under counter.
 - **Doors:** Solid insulated or clear insulated. Full height with full length or dutch style doors.
 - **Slides:** Two slide styles provide maximum holding capacity. Universal slides are adjustable on 1½" increments and hold 12" x 20" steam pans, 18" x 26" sheet pans, and GN pans. Lip load slides exclusively hold 18" x 26" sheet pans on 1½" fixed increments.
- **Power:** Available in 120V, 60Hz or 220-240V, 50/60Hz electrical configurations.
- **Reliability:** Reliability and durability are designed from the ground up. High-quality components provide a long life of worry free use.
- **ENERGY STAR:** Full height, 5/6 height, 1/2 height, and under counter models with solid doors are ENERGY STAR.



**Full Height
Full Solid Door**



**Under Counter
Full Clear Door**

**1/2 Height
Full Solid
Door**

**5/6 Height
Full Solid
Door**

**Full Height
Dutch Clear
Doors**

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



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

L02-194
Printed in U.S.A. Rev. 5/18

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C5 4 Series Insulation Armour™ Plus Heated Holding Cabinets

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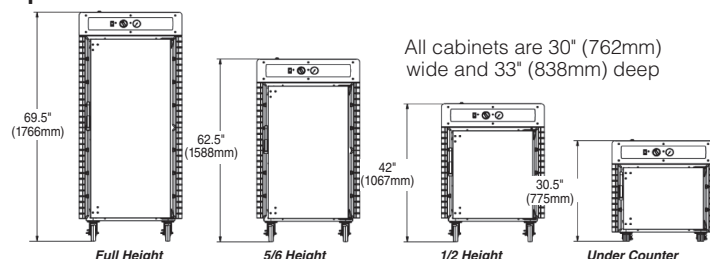
Job _____

C5 4 Series Insulation Armour™ Plus Heated Holding Cabinets



We put space to work.

Specifications



- Cabinet Material:** Type 304 stainless steel, 20-gauge cabinet body with High Density Polyethylene (HDPE) exterior.
- Insulation:** Insulation Armour™ Plus HDPE polymer panels with 2" thick CFC free foamed-in-place polyurethane insulation. High density fiberglass insulation on top (3" thick) and bottom (1½" thick).
- Casters:** Plate mounted, 2 swivel and 2 swivel with brake. 5" (127mm) diameter donut neoprene wheel on full, 5/6, 1/2 height units. 2" (51mm) diameter polyolfin wheel on under counter units.
- Doors:** Type 304 stainless steel, 20-gauge insulated, welded doors. Field reversible, 180° swing. Solid doors fully insulated with 2" thick high density fiberglass insulation. Insulated clear doors are double-pane tempered glass and argon filled with Low-E coating.
- Door Latch:** Chrome plated, high-strength flush mounted magnetic latch with lever-action release.
- Door Gaskets:** High temperature, door mounted, Santoprene gasket.
- Door Hinges:** Type 304 stainless steel, 11-gauge heavy-duty pivot hinge with welded pin.
- Universal Wire Slides:** ¼" (6.4mm) diameter nickel-chrome electroplated wire, adjustable on 1½" (38mm) increments. Type 304 stainless steel uprights
- Lip Load Slides:** 1½" x 1½" x 0.063" (38mm x 13mm x 1.6mm) extruded aluminum channel slides, fixed on 1½" spacing, riveted to .063" aluminum uprights.
- Heat Generation System:** Thermostatically controlled 1360W heating element, ball bearing blower motor, and ducted air system.
- Cord:** 7½' power cord with NEMA 5-15P plug end for 120V, NEMA 6-15P plug end for 220-240V. Factory mounted on top (full, 5/6 heights) or back (1/2 height, under counter). Mounting is field reversible without re-wiring.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with any surfaces that exceed 200°F (93°C). Recommended minimum clearance from enclosures is 1½" (38mm) on sides and rear, 6" (152mm) on top. Minimum ½" (13mm) clearance above under counter units is required.

Slide Capacities:

Cabinet Size	Universal Wire Slide Pan Capacity													Lip Load Slide Pan Capacity
	Slide Pairs		Sheet Pans	Steam Pans			Gastronorm						Sheet Pans	
	Provided	Max.	18"x26"	12"x20"x2.5"	12"x20"x4"	12"x20"x6"	65mm Depth 2/1		100mm Depth 2/1		150mm Depth 2/1		18"x26"	
Full Height (Full Length Door)	17	34*	17**	34	22	14	17	34	11	22	7	14	34***	
Full Height (Dutch Doors)	16	32*	16**	32	20	12	16	32	10	20	6	12	32***	
5/6 Height	14	29*	14**	28	20	12	14	28	10	20	6	12	29***	
1/2 Height	8	15*	8**	16	10	6	8	16	5	10	3	6	16***	
Under Counter	5	10*	5**	10	6	4	5	10	3	6	2	4	11***	

*Maximum number of slide pairs @ 1.5" spacing. Additional slide pairs ordered separately.

**Standard capacity @ 3" spacing. Increased capacity requires additional slide pairs.

***Standard capacity @ 1.5" spacing.

120V Model Number Description

11.7A, 60Hz, 1400W

Cabinet Height
9 = Full Height
8 = 5/6 Height
5 = 1/2 Height
3 = Under Counter

Door Style
FS = Full Length Solid
FC = Full Length Clear
DS = Dutch Solid
DC = Dutch Clear

C5 4 9 - A S F S - U

NEMA
5-15P

Slide Type
U = Universal Wire
L = Lip Load Aluminum

*Please note: Dutch doors only available on full height cabinets. Clear doors only available on full height dutch and under counter models.

220-240V Model Number Description (add "X")

5.9A, 50/60Hz, 1176-1400W

C5 4 9 X - A S F S - U

NEMA
6-15P

*Please note: 220-240V models only available with universal slides.

Models with Accessories or Options

C5 4 9 - A S F S - U A

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

Options/Accessories:

- Travel Latch / Hasp (C54-TRVL)*
- Factory Left Hand Hinging (DD3768)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-RDGCSTR)
- 6" Stainless Steel Legs (C5-SSLEGS)
- Straight Plug, 120V (C5-STRPLG-15)
- Twist Lock Plug, 120V (C5-RTWSTPLG-15)
- Small Item Shelf (C5-SHELF-S)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- Universal Slide Pair, Stainless (C5-USLIDEPR-S)
- Stainless Steel Universal Slide Upgrades
 - Full Height (C5-USLIDE-9S)
 - 5/6 Height (C5-USLIDE-7S)
 - 1/2 Height (C5-USLIDE-5S)
 - Under Counter (C5-USLIDE-3S)

*Please note: C54-TRVL is only available on full, 5/6, 1/2 height solid doors (not available on clear doors or under counter cabinets).

an Ali Group Company



The Spirit of Excellence



OVENS

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

Model VC44GD
shown with optional casters

**SPECIFICATIONS**

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

Exterior Dimensions:

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

CSA design certified. NSF listed.

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

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

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

STANDARD FEATURES

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

OPTIONS

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

ACCESSORIES

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

VULCAN

a division of ITW Food Equipment Group LLC

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

O V E N S

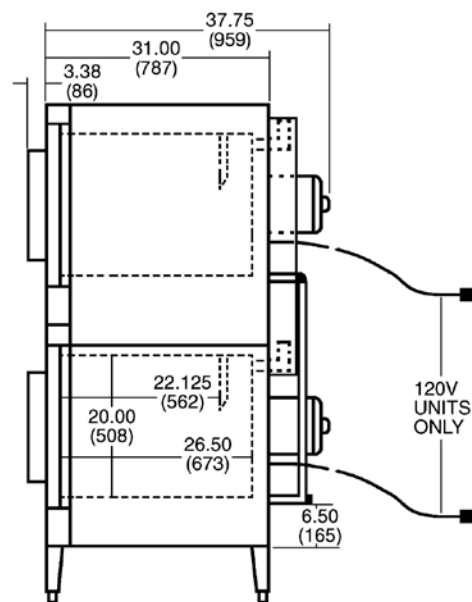
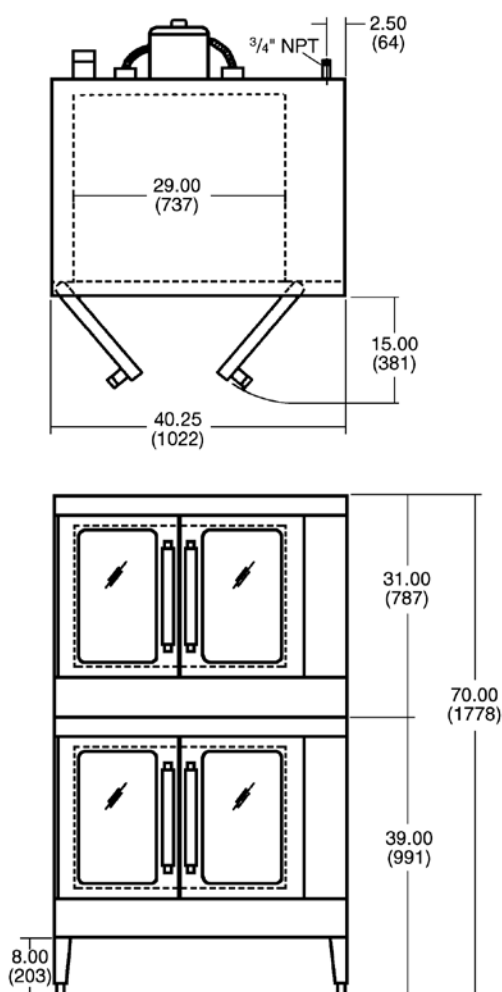
VULCAN**VC44G SERIES**
DOUBLE DECK GAS CONVECTION OVENS**INSTALLATION INSTRUCTIONS**

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

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

4. Clearances:

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



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
							LBS.	KG	LBS.	KG
VC44G	40¼"	41⅞"	70"	50,000	100,000	120/60/1	928	422	820	372

VULCAN

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

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

Dormont®

Foodservice Moveable Equipment Installation Products

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

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



Rotation technology reduces stress on both ends of the hose

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

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

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



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

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



Safety Quik

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



SnapFast

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



Swivel MAX

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



Restraining Cable

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



Safety-Set







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



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



Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = ½" ID 75 = ¾" ID 100 = 1" ID 125 = 1-¼" ID	BTU/hr Minimum Flow Capacity*	 THE BLUE HOSE™	 SnapFast® QUICK-DISCONNECT	 Swivel MAX® 1st SWIVEL	 Swivel MAX® 2nd SWIVEL	 Safety Quik® VALVE	 RESTRAINING CABLE
	PART NUMBER							
Standard Kit (KIT)¹ The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓				✓
	1650KIT48	68K	✓	✓				✓
	1650KIT60	60K	✓	✓				✓
	1675KIT36	218K	✓	✓				✓
	1675KIT48	180K	✓	✓				✓
	1675KIT60	158K	✓	✓				✓
	16100KIT36	379K	✓	✓				✓
	16100KIT48	334K	✓	✓				✓
	16100KIT60	294K	✓	✓				✓
Single Swivel MAX Kit (KITS)² The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	✓	✓	✓			✓
	1650KITS48	63K	✓	✓	✓			✓
	1650KITS60	56K	✓	✓	✓			✓
	1675KITS36	203K	✓	✓	✓			✓
	1675KITS48	167K	✓	✓	✓			✓
	1675KITS60	147K	✓	✓	✓			✓
	16100KITS36	353K	✓	✓	✓			✓
	16100KITS48	310K	✓	✓	✓			✓
	16100KITS60	274K	✓	✓	✓			✓
Double Swivel MAX Kit (KIT2S)³ The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	✓	✓	✓	✓		✓
	1650KIT2S48	60K	✓	✓	✓	✓		✓
	1650KIT2S60	54K	✓	✓	✓	✓		✓
	1675KIT2S36	193K	✓	✓	✓	✓		✓
	1675KIT2S48	160K	✓	✓	✓	✓		✓
	1675KIT2S60	140K	✓	✓	✓	✓		✓
	16100KIT2S36	336K	✓	✓	✓	✓		✓
	16100KIT2S48	295K	✓	✓	✓	✓		✓
	16100KIT2S60	261K	✓	✓	✓	✓		✓
Safety Quik Kit (KITCF)⁴ The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	✓				✓	✓
	1650KITCF48	68K	✓				✓	✓
	1650KITCF60	60K	✓				✓	✓
	1675KITCF36	218K	✓				✓	✓
	1675KITCF48	180K	✓				✓	✓
	1675KITCF60	158K	✓				✓	✓
	16100KITCF36	379K	✓				✓	✓
	16100KITCF48	334K	✓				✓	✓
	16100KITCF60	294K	✓				✓	✓
Safety Quik Single Swivel MAX Kit (KITCFS)⁵	1650KITCFS36	72K	✓		✓		✓	✓
	1650KITCFS48	63K	✓		✓		✓	✓
	1650KITCFS60	56K	✓		✓		✓	✓
	1675KITCFS36	203K	✓		✓		✓	✓
	1675KITCFS48	161K	✓		✓		✓	✓
	1675KITCFS60	147K	✓		✓		✓	✓
	16100KITCFS36	353K	✓		✓		✓	✓
	16100KITCFS48	310K	✓		✓		✓	✓
	16100KITCFS60	274K	✓		✓		✓	✓

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

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

³ Includes Full Port Gas Valve

⁴ Includes (2) 90° Street Elbows

⁵ Includes (1) 90° Street Elbow

Indicates most commonly stocked item

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

ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.



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



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



N6/P6 SGL CONNECTIONLESS EVOLUTION™

Stand-Mounted 6 Pan

Natural Gas or Propane

Boilerless Convection Steamer

Project: _____ Location: _____ Item #: _____ Quantity: _____

Standard Features

- Fast cook times with patent-pending Steam Vector Technology, which utilizes no moving parts
- Cook mode and Variable Temperature Hold mode
- Steamer powered by a Heavy Duty Stainless Steel Blue Flame Power Burner rated at 60,000 btu/hr
- Easy-to-use digital controls, with digital temperature display
- Independent digital electronic timer with programmable preset
- No water or drain lines needed
- No water filtration or treatment required
- No warranty exclusions for water quality
- Uses less than 1 gallon of water per hour
- Front-mounted drain valve
- Specify Altitude if over 2,000 ft above sea level
- Internal gas regulator
- No scheduled de-liming or maintenance
- Heavy-duty, field-reversible door
- Door can be opened at any time during cooking cycle
- Steamer cavity constructed of reinforced 14 ga. 304 stainless steel
- Easy-to-clean control panel
- Automatic altitude compensation
- Dishwasher-safe one-piece wire pan racks
- Dishwasher-safe SVT steam collector and distributor panels
- Front-mounted condensate tray
- English and Spanish operating instructions on door
- Simplified service access panel
- Low water, high water and overtemp indicator lights
- 5' power cord with plug included
- One year parts and labor warranty
- Lifetime Service & Support Guarantee
- UL LISTED Safety Certification (ANSI Z 83.11)
- UL EPH Sanitation Certification (NSF 4)

Optional Features

- Bullet Feet or Flanged Feet
- Stainless steel support stand available with casters, bullet feet or flanged feet
- Propane

Safety, Sanitation & Environmental



Pan Capacities

Pan Size	Qty.
#200 full size (12x20x2.5")	6
#400 full size (12x20x4")	4

Short Spec

Evolution™ steamer is AccuTemp Products' connected, boilerless steam cooker that utilizes AccuTemp's Patent Pending Steam Vector Technology for faster cook times, improved energy efficiency, better pan to pan uniformity, and less water consumption. Steam Vector Technology requires no moving parts inside the cooking chamber. Steam to be produced inside the cooking cavity with no heating components exposed to water. Unit to be powered by a Heavy Duty Stainless Steel Blue Flame Power burner, No water or drain line required. Uses less than 1 gallon of water per hour. Unit to include low water, high water, overtemp warning lights and auto shut off feature. Evolution™ to include heavy duty, field reversible door. Standard digital controls with independent timer. No water quality exclusions to warranty and no water filtration or treatment required. Unit to be mounted on heavy duty stainless steel stand with casters. Unit to be UL Safety and Sanitation Certified, and Energy Star qualified. Built in USA.



Stand-Mounted N6 Evolution™ Model with optional drain pan



N6/P6 SGL CONNECTIONLESS EVOLUTION™

Stand-Mounted 6 Pan

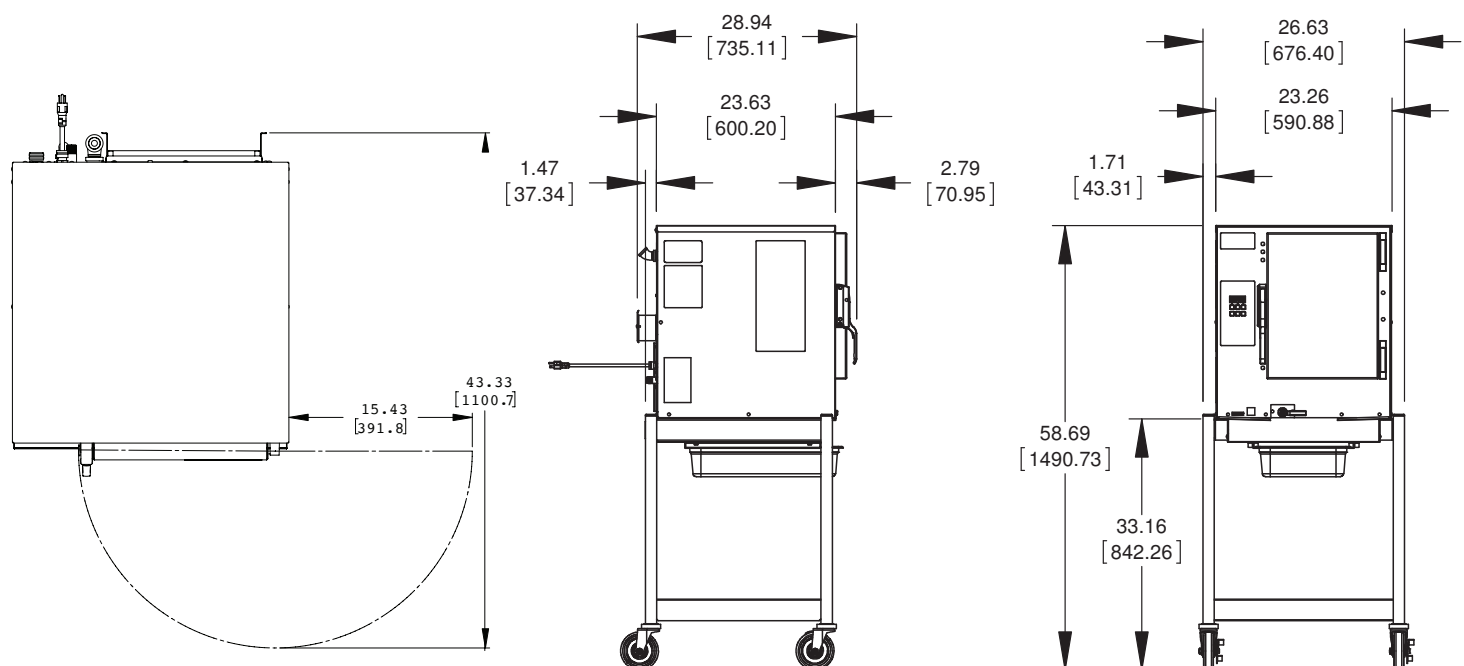
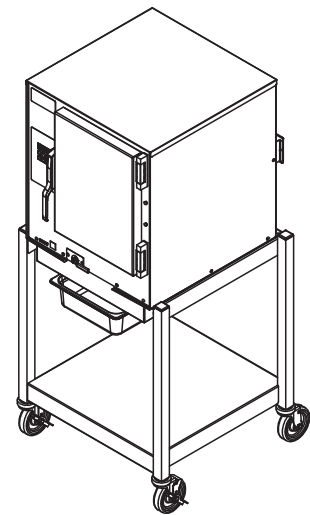
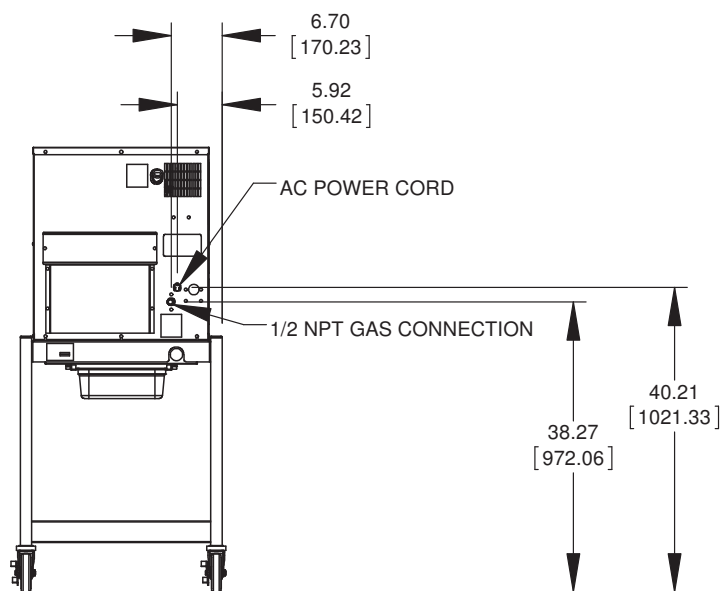
Natural Gas or Propane

Boilerless Convection Steamer

Gas Steamer Model Specifications SGL = ONE CAVITY ON STAND		
Model #	N61201D SGL	P61201D SGL
Gas Supply	Natural Gas	Propane
Recommended Gas Feed Rate	5" wc min 14" wc max	12" wc min 14" wc max
Gas operating Pressure	5.0" wc	10.0" wc
Maximum input BTU's/hr	60,000	60,000
Electrical Powered	120v, Single Phase, 60hz, 1 AMP	
NEMA Plug	5-15 three prong plug	

Notes:

1. Allow 3" between fryer, ranges, and other hot surfaces.
2. 5' power cord with NEMA 5-15 three prong plug, 120v, single phase, 60hz, 1 AMP.
3. 1/2" NPT Threaded Natural Gas or Propane Connection.
4. Dimensions outside brackets are inches, in brackets are millimeters.
5. This appliance not intended for household use.
6. Units equipped with internal Gas Regulator.



AccuTemp product may be covered by one or more US Patents. See www.accutempip.net

AccuTemp Products, Inc.

MM4230-2001



Project: _____
 Location: _____
 Item #: _____
 Quantity: _____

Model: MULTIMAX 6-11 Gas (boilerless)



Cold water inlet: two (2) 3/4 inch garden hose connection
Drain: 2 inch / 50 mm

IT IS THE SOLE RESPONSIBILITY OF THE OWNER/ OPERATOR/PURCHASER OF THIS EQUIPMENT TO VERIFY THAT THE INCOMING WATER SUPPLY MEETS AND COMPLIES WITH THE WATER QUALITY SPECIFIED. NON-COMPLIANCE WITH THESE MINIMUM STANDARDS WILL POTENTIALLY DAMAGE THIS EQUIPMENT AND/OR COMPONENTS AND VOID THE ORIGINAL EQUIPMENT MANUFACTURER'S WARRANTY.

Soft water quality:

- total hardness $\leq 3^{\circ}$ dH / 3 grains/gal
- pH value 7,0 - 8,5
- conductivity max. 90 μ S/cm³
- Cl: max. 240 mg/gal
- SO₄: max. 400 mg/gal
- SiO₄: max. 40 mg/gal
- Fe: max. 0,2 mg/gal
- Mn: max. 0,2 gal/l
- Cu: max. 0,2 mg/gal
- Cl₂: max. 0,40 mg/gal

Water pressure: 60 PSI (min. 35 – max. 87 PSI)

Water flow rate:

- Soft water 4,00 gal/h (at 60 PSI)
- Hard water 14,50 gal/h (at 60 PSI)

1. Drain
2. Feet, adjustable +/- 0,4 inch (10 mm)
3. Cleaner connection
4. Rinsing agent connection
5. Soft water connection
6. Hard water connection
7. Potential equalization
8. Electrical cable connection
9. Air filter
10. Energy optimization connection (for electrical devices only)
11. Potential-free contact (optional) (for electrical devices only)
12. Gas line connection (for gas devices only)

Dimension:

Width: 36 3/8 inch / 925 mm
 Depth: 31 3/4 inch / 805 mm
 Height: 33 1/8 inch / 840 mm
 Weight: 291 lbs / 132 kg

Number of sheet pans: 6 x full size 18" x 26"
Number of Hotel pans: 6 x full Steam Pan 12" x 20" x 2"

Distance between rails: 2 5/8 inch / 67 mm

Connected elec. Load: 1 kW
 Connected gas load: 41000 Btu/Hr

Electrical:

Voltage: 110/130 VAC
 Phases: 1 phase
 Hz: 50 or 60
 Factory recommended
 Amperage: 9 amp
 Maximum fuse rating: 15 amp

GAS UNITS:

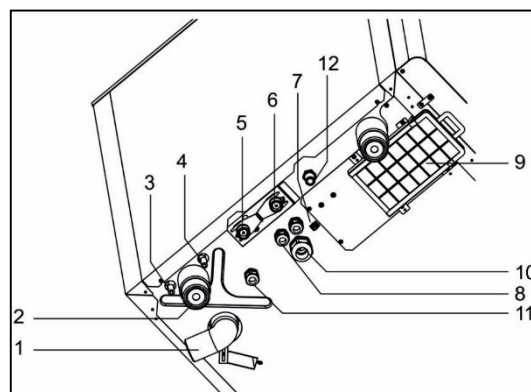
SUPPLIED WITH A AWG CORD AND PLUG. DEDICATED 2 POLE CIRCUIT BREAKER REQUIRED. DO NOT CONNECT TO GFCI, USE GFEP OR HARDWIRE APPLIES TO ALL GAS UNITS.

Certification: ETL, ETL Sanitation
Protection (water tight): IPX 5

Heat emission:

- latent 4095 Btu/Hr
- sensitive 3480 Btu/Hr

Noise level: < 70 dB (A)





Model: MULTIMAX 6-11 Gas (boilerless)

Standard features

- **8 modes of operation** from 86°F to 572°F with an adjustable humidity between 0% to 100%
- **Interactive technology** - 5" touch display screen, language-neutral operating interface, twist knob with push function
- **Fresh steam system** - original Eloma steam generation in the cooking chamber itself
- **Clima-Aktiv** - manual setting and control of the cooking chamber climate accurate to the degree and percent, temperature (°C/°F), air humidity, time, core temperature, humidity quantity, pause times
- **Program List** - store 99 programs with up to 9 cooking steps each. Assign names to each program with ProConnect software
- **USB Interface** for data transfer (programs, protocols, images, sounds)
- **Preconfigured start time** for automatic start at a freely selected time, up to 24h
- **LT cooking** - for slow cooking from 86 °F to 250 °F
- **Delta-T cooking** - cooking processes regulated in accordance with the core temperature
- **Regeneration** - storable special programs for regeneration of banquets, plates and hotel pans
- **Steptronic** - automatic program sequences using variable combination of cooking steps
- **Core temperature control** for multi-point probe for precise measurement of the core temperature from 32 °F to 210 °F, control of cooking procedures and error correction in case of false core temperature probe readings.
- **HACCP log book** - automatic internal recording and display of HACCP/LMHV data
- **e/2** - energy saving function for reduction of heating power
- **SPS** - Steam Protection System for prevention of burns using active steam extraction at the end of the cooking process
- **Multi-Eco-System** - Heat reclamation using heat exchangers - proven resource savings
- **autoclean** - fully automatic cleaning program in 4 cleaning steps
- **Fan speed** - in 5 increments or preconfigured fan timer function or pulsing by fixed speed, **fan auto reverse** for even browning
- **Manual steam injection** - integrated humidification, available for use at all times during operation
- **Active Temp** - automatic preheating or cooling of the cooking chamber to set temperature
- **Fan-forced metal fibre burner** - with combustible gas mixture in pre-chamber
- **High-performance triple tube heat exchanger** - for highly efficient energy transfer
- **KDA service** - test program for quick checks
- **Cleaning Alert** - adjustable from 5-100 hours
- **Maintenance Alert** - adjustable from 1-12 months
- **Safety door lock** - 2-step door lock, to reduce the risk of burning due to steaming during opening the door
- **Integrated-self-retracting hand shower** with adjustable spray functions and automatic shut off
- **Sensor-controlled steam cooling** - for reducing the steam emission out of the exhaust air pipe

Options

- **LAN interface**
- **External core temperature probe** - for external connection
- **Connection for energy improvement**
- Heat shield

System accessories

- Stacking kit for two units 6-11 + 6-11
- ProConnect programming software
- Ocean version
- Vario insert rack for Hotel pans only
- Mobile tray racks, insert racks
- SmokeFit smoker unit

Construction:

- Constructed to withstand temperature range from 86° to 572°F and humidification from 0% to 100%.
- Hygienic cooking chamber with coved corners, seamless welding. Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304.
- Tempered door glass (with hinged double panes for easy cleaning) with lock-in-place positions, ventilated door, removable door gaskets & integrated drip tray.
- Quick release safety door lock for single-handed operation.
- Automatic fan break when door opens by contact-free magnetic front size switch.
- Integrated, external hand shower, with automatic return and shut off - for use with door opened or closed.
- Bright interior lighting with halogen lamps integrated in the door, for easy exchange.
- Exhaust and/or seal integrated in drain - fixed connection in accordance with national and international regulations. Sensor controlled, two-stage cool down water condensation (max. discharge temperature 176 °F).

Eloma North America 101 Corporate Woods Parkway Vernon Hills IL 60061 / USA

Direct: 847-215-6491 Free: 844-ELOMAUS(356-6287) Fax: 336-217-8807

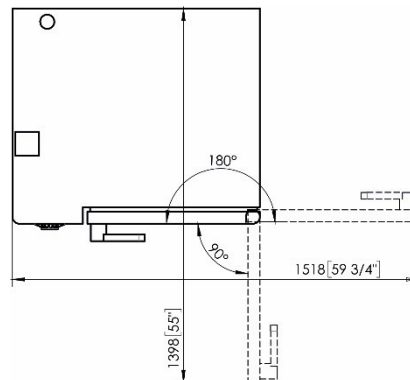
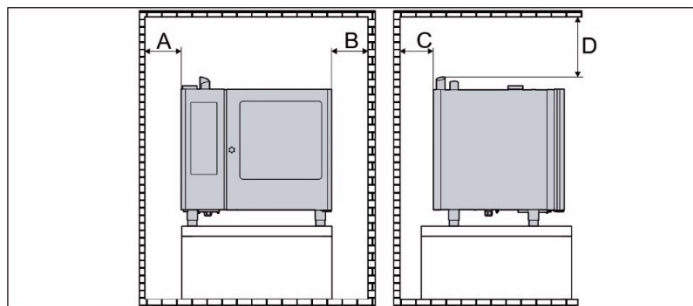
sales@elomausa.com www.elomausa.com



Model: MULTIMAX 6-11 Gas (boilerless)

- Split water connections for hard and soft water.
- Hinged control panel - easy service access from the front.
- Rack can be easily removed without tools and has a pan slide stop.
- Manufactured according to quality management system EN ISO 9001.
- IPX 5 Water-tight rating.
-

Minimum clearance for operation and maintenance work



Dimension	Clearance [inch (mm)]	Table-top devices
A	Side with operating panel to the wall	
	Minimum clearance	> 2 (50)
	Recommended free space for maintenance / repair	–
B	Side without operating panel to the wall	
	Minimum clearance	> 2 (50)
C	Rear of the combi steamer to the wall	
	Minimum clearance	> 2 (50)
D	Top edge of the exhaust air pipe to the ceiling	
	Exhaust hood provided by the operating company	> 2 (50)
	Without exhaust hood provided by the operating company	> 39 3/8 (1000)
Min. distance	To Broiler, flat top, open flames, fryers without heatshield	> 10 inch
	with heat shield	> 5 inch

Weight und Shipping dimensions:

Weight				
Max. load per shelf:	33 lbs / 15 kg	Shipping dimension	Width	Depth
Max. load size:	66 lbs / 30 kg		41 2/3 inch/ 1060 mm	42 1/8 inch/ 1070 mm
Net load device:	291 lbs / 132 kg			Height
Shipping load device:	342 lbs / 155 kg			41 2/3 inch/ 1060 mm
		Freight class	class 150	
		Cubing	one unit per pallet	
		packing		



Eloma North America 101 Corporate Woods Parkway Vernon Hills IL 60061 / USA

Direct: 847-215-6491 Free: 844-ELOMAUS(356-6287) Fax: 336-217-8807

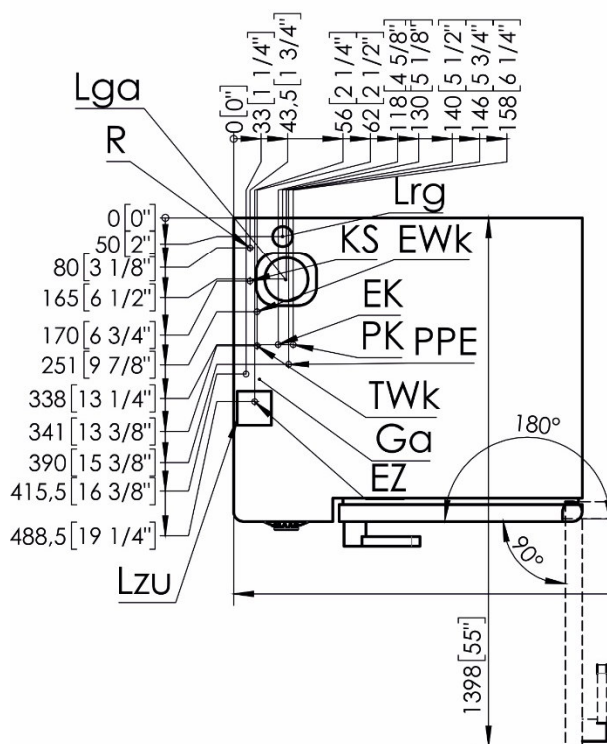
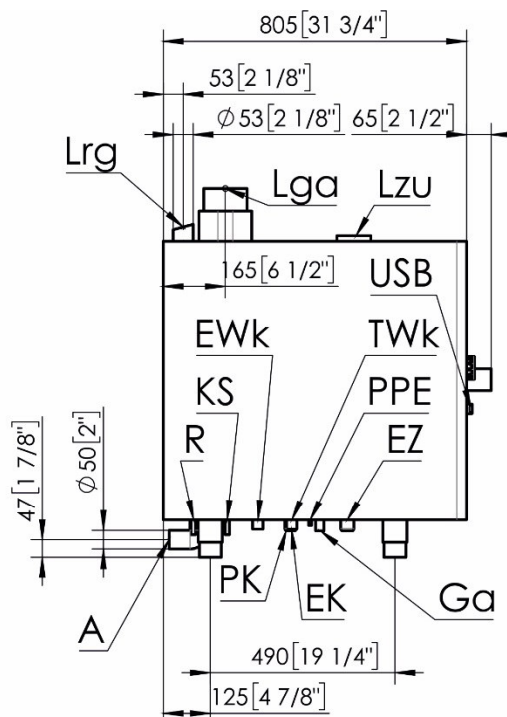
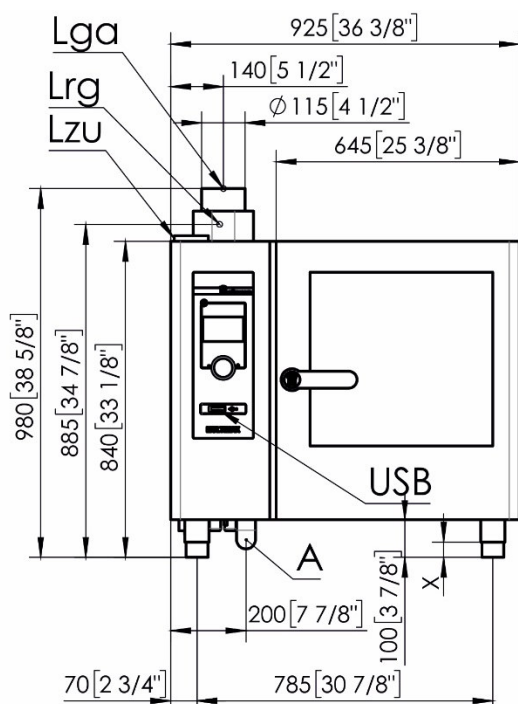
sales@elomausa.com www.elomausa.com



Model: MULTIMAX 6-11 Gas (boilerless)

Please note:

Based on the water quality in your area, a water filter is recommended. Any filter applied should be sized to handle the flow rate of the device selected, as well as achieve the water quality specified.



- Lzu Zuluftöffnung / Supply air opening
- Lrg Abluftrohr / Exhaust air pipe
- A Anschluss Abwasserleitung (DN50)
Connection for waste water line (Dn2")
- EWk Anschluss Weichwasser (G3/4")
Connection for soft water (BSP3/4")(US:GHT 3/4")
- TWk Anschluss Hartwasser (G3/4")
Connection for hard water (BSP3/4")(US:GHT 3/4")
- EZ Stromversorgung / Power supply
- EK Kommunikationsanschluss (z.B. RS232, LAN)
Communications connection (e.g. RS232, LAN)
- USB USB-Buchse / USB port
- PPE Anschluss Potentialausgleich
Connection for potential equalisation
- PK Potentialfreier Kontakt (optional)
Floating contact (optional)
- X Füße, justierbar (+/- 10 mm)
Feet, adjustable (+/- 3/8")

- R Anschluss für Reiniger / Connection for cleaner
- KS Anschluss für Klarspüler / Connection for rinse
- Lga Zugunterbrecher Abgasrohr
Exhaust gas pipe draught damper
- Ga Anschluss Gasleitung
Connection for gas line

Eloma North America 101 Corporate Woods Parkway Vernon Hills IL 60061 / USA

Direct: 847-215-6491 Free: 844-ELOMAUS(356-6287) Fax: 336-217-8807

sales@elomausa.com www.elomausa.com



Project: _____
 Location: _____
 Item #: _____
 Quantity: _____

Model: Support stand for 18" x 26" sheet pan



Width: 36.30
 Depth: 29.13
 Height: 22.44
 Number of shelf levels: 6

Options:



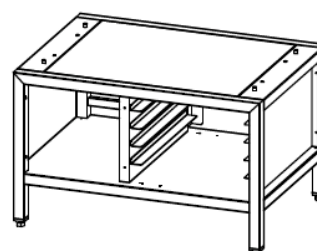
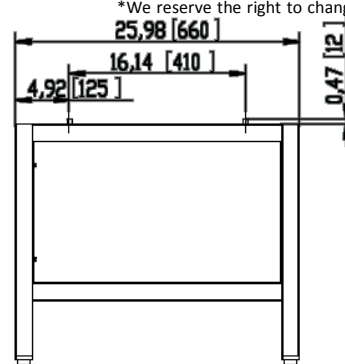
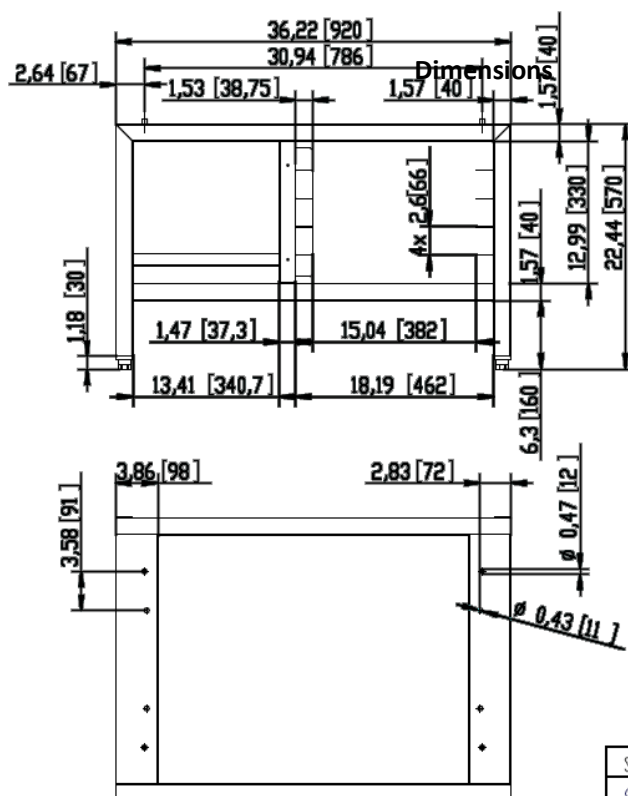
Castors
 for support stands
 for Mix-Station 3.66 inch

Construction

Constructed of chrome nickel steel CrNi
 18 10, BS 304 S15, AISI 304.



*We reserve the right to change (EH 06-2012)



All rights reserved

Stand Full Sheet Pan 22,44" (570mm) h	
eloma	507201
28.06.2013 le	Technical dimensional drawing

Eloma North America 3765 Champion Blvd. Winston Salem NC 27105 / USA Direct: 336-201-4946
 Free: 844-ELOMAUS(356-6287) Fax: 336-217-8807 sales@elomausa.com www.elomausa.com



**GAS**

GRIDDLES | MANUALLY CONTROLLED

IMPERIAL

IMGA-3628

Model Numbers

IMGA-2428	IMGA-3628-1
IMGA-3628	IMGA-4828-1
IMGA-4828	IMGA-6028-1
IMGA-2428-1	IMGA-7228-1



BURNERS

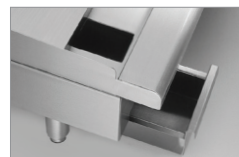
- Each manually controlled griddle burner is rated at 30,000 BTU (9KW).
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).

GRIDDLE PLATE

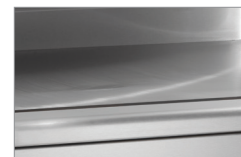
- Thick, highly polished steel plate holds temperature and has a quick recovery.
- Two plate thickness available, 3/4" (19 mm) and 1" (25 mm) for models with (-1) suffix.
- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.
- Optional chrome and grooved griddle top are available as an option.

GREASE MAINTENANCE

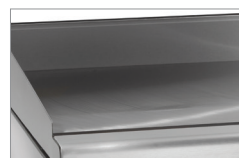
- Stainless steel grease gutter is 4" (102 mm) wide.
- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.



4" (102) WIDE GREASE GUTTER AND 1 GAL. (3.8 L) GREASE CAN



THICK HIGHLY POLISHED STEEL GRIDDLE PLATE MAINTAINS SELECTED TEMPERATURE.



FULL WIDTH REAR FLUE DISTRIBUTES HEAT UNIFORMLY ACROSS THE GRIDDLE SURFACE.



AERATION BAFFLES BETWEEN BURNERS SPREAD HEAT ACROSS GRIDDLE FOR MORE EVEN HEATING.

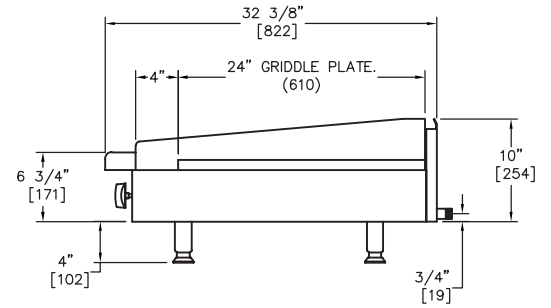
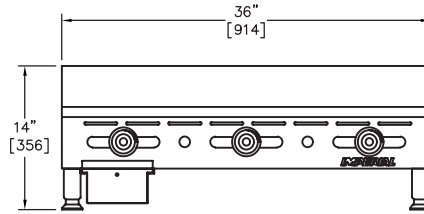
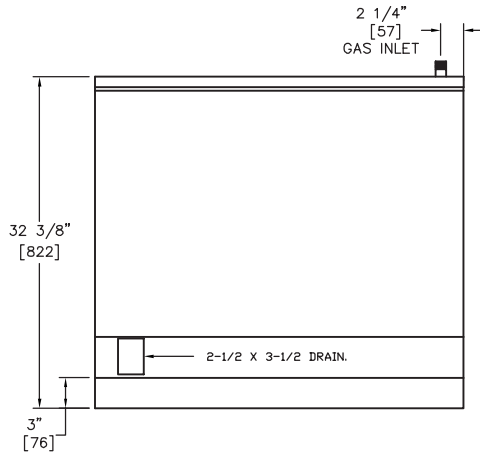
EXTERIOR

- Stainless steel front, sides, splash guard, and ledge.
- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are cast aluminum with a Valox™ heat protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.



GAS

GRIDDLES | MANUALLY CONTROLLED



MANUALLY CONTROLLED GRIDDLES

3/4" (19) HIGHLY POLISHED PLATE

MODEL	WIDTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS
IMGA-2428	24" (610)	2	60,000 (18)	(91) 200
IMGA-3628	36" (914)	3	90,000 (26)	(138) 305
IMGA-4828	48" (1219)	4	120,000 (35)	(163) 360

MANUALLY CONTROLLED GRIDDLES

1" (25) HIGHLY POLISHED PLATE

MODEL	WIDTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS
IMGA-2428-1	24" (610)	2	60,000 (18)	(116) 255
IMGA-3628-1	36" (914)	3	90,000 (26)	(172) 380
IMGA-4828-1	48" (1219)	4	120,000 (35)	(193) 425
IMGA-6028-1	60" (1524)	5	150,000 (44)	(245) 540
IMGA-7228-1	72" (1829)	6	180,000 (53)	(290) 640

MODEL	GRIDDLE PLATE DIMENSIONS	DIMENSIONS	CRATED DIMENSIONS
IMGA-2428	24" W X 24" D (610 X 610 MM)	24" W X 32-3/8" D X 14" H (610 X 822 X 356 MM)	26-1/2" W X 36" D X 16-1/2" H (673 X 914 X 419 MM)
IMGA-3628	36" W X 24" D (914 X 610 MM)	36" W X 32-3/8" D X 14" H (914 X 822 X 356 MM)	38-1/2" W X 36" D X 16-1/2" H (978 X 914 X 419 MM)
IMGA-4828	48" W X 24" D (1219 X 610 MM)	48" W X 32-3/8" D X 14" H (1219 X 822 X 356 MM)	50-1/2" W X 36" D X 16-1/2" H (1283 X 914 X 419 MM)
IMGA-2428-1	24" W X 24" D (610 X 610 MM)	24" W X 32-3/8" D X 14" H (610 X 822 X 356 MM)	26-1/2" W X 36" D X 16-1/2" H (673 X 914 X 419 MM)
IMGA-3628-1	36" W X 24" D (914 X 610 MM)	36" W X 32-3/8" D X 14" H (914 X 822 X 356 MM)	38-1/2" W X 36" D X 16-1/2" H (978 X 914 X 419 MM)
IMGA-4828-1	48" W X 24" D (1219 X 610 MM)	48" W X 32-3/8" D X 14" H (1219 X 822 X 356 MM)	50-1/2" W X 36" D X 16-1/2" H (1283 X 914 X 419 MM)
IMGA-6028-1	60" W X 24" D (1524 X 610 MM)	60" W X 32-3/8" D X 14" H (1524 X 822 X 356 MM)	62-1/2" W X 36" D X 16-1/2" H (1588 X 914 X 419 MM)
IMGA-7228-1	72" W X 24" D (1829 X 610 MM)	72" W X 32-3/8" D X 14" H (1829 X 822 X 356 MM)	74-1/2" W X 36" D X 16-1/2" H (1892 X 914 X 419 MM)

OPTIONS AND ACCESSORIES

- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- Open burners available, set of 4 burners, add 24" (610 mm) to width and "OB-4" to model number
- Open burners available, set of 2 burners, add 12" (305 mm) to width and "OB-2" to model number
- 7" (178 mm) deep, stainless steel front landing ledge
- 9" (229 mm) deep, stainless steel front landing ledge
- Chrome griddle top, (add "-CG" to model number)
- Grooved griddle top, (add "-GG" to model number)
- Extra grease can

CLEARANCE REQUIREMENTS

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19 MM)



**GAS**

BROILERS | STEAKHOUSE COUNTER TOP

IMPERIAL

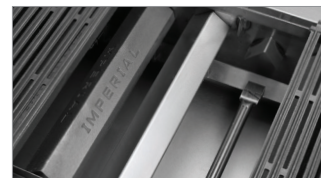
IABR-36

Model Numbers

IAB(R)(S)-24 IAB(R)(S)-48

IAB(R)(S)-30 IAB(R)(S)-60

IAB(R)(S)-36 IAB(R)(S)-72



STAINLESS STEEL BURNER
SHOWN WITH BOTH STYLES
OF RADIANTS: CAST IRON
AND STAINLESS STEEL.



BURNER HEATS RADIANT
WHICH RADIATES HEAT TO
THE GRATE AND FOOD ITEM.

STEAKHOUSE BROILER

- Individually controlled 20,000 BTU/hr. (4 KW) stainless steel burners.
- Burners are located every 6" (152 mm) with individual controls.
- Removable, reinforced cast iron (R) radiants prevent clogging of burners and provide even broiling.
- Cast iron radiants provide maximum heat retention and intense surface temperatures.
- Optional stainless steel (S) radiants provide quick heat-up while minimizing flare-ups and intense surface temperatures.

EXTERIOR FEATURES

- Stainless steel front, sides and landing ledge for cleanability and professional look.
- Welded and polished stainless steel seams.
- Control knobs are durable die cast metal for long life.
- Full width grease gutter and 3" (76 mm) wide removable grease can.
- Insulated throughout cooktop to conserve energy.
- Available with an open cabinet base floor model
- One year parts and labor warranty.

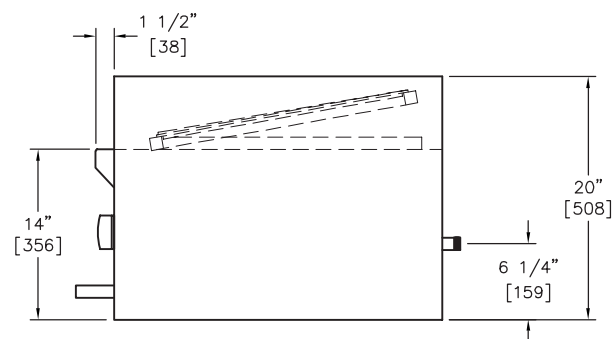
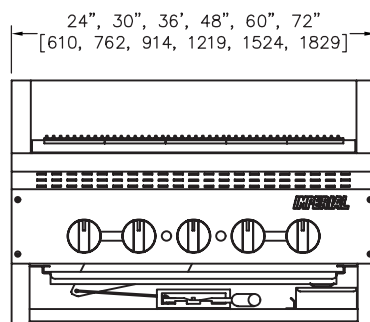
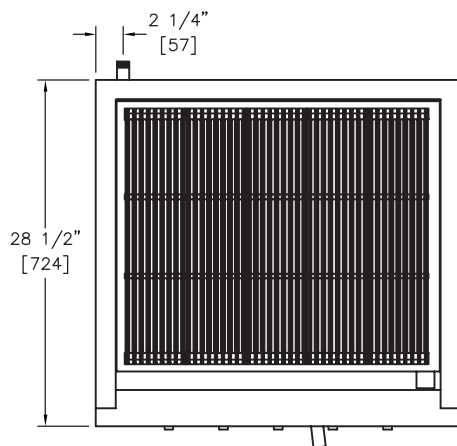
TOP GRATE

- Three position cooking grate creates three heat zones for a wide range of cooking temperatures.
- Four top grate options are available: Cast iron 9 Bar, Fin Style, Round Rod and Reversible Dual Grate.
- Heavy duty 9 Bar cast iron top grates are standard and provide attractive char-broiled markings. Ideal for all types of meat.
- Fin Style grate is perfect for both red meat and fish.
- 1/2" (13 mm) Round Rod grate minimizes poultry and fish from adhering to the grates.
- The Dual Grate is reversible. One side for meat the other for fish.
- All grates are in sections to remove easily and safely for cleaning.
- Slanted cooking surface provides a range of cooking temperatures.
- Each top grate blade has a cast-in grease trough that allows excess fat to flow to the front grease gutter minimizing flare-up.
- No tools are needed to remove grates, radiant covers and stainless steel burners for cleaning.



GAS

BROILERS | STEAKHOUSE COUNTER TOP



COUNTER TOP MODELS

MODEL	WIDTH IN (MM)	BURNERS	GAS OUTPUT BTU (KW)	SHIP WEIGHT (KG) LBS
IAB(R)(S)-24	24" (610)	4	80,000 (23)	(113) 250
IAB(R)(S)-30	30" (762)	5	100,000 (29)	(133) 295
IAB(R)(S)-36	36" (914)	6	120,000 (35)	(165) 365
IAB(R)(S)-48	48" (1219)	8	160,000 (53)	(190) 420
IAB(R)(S)-60	60" (1524)	10	200,000 (59)	(231) 510
IAB(R)(S)-72	72" (1829)	12	240,000 (70)	(281) 620

MODEL	DIMENSIONS	CRATED DIMENSIONS
IAB(R)(S)-24	24" W X 28-1/2" D X 20" H (610 X 724 X 508 MM)	26-1/2" W X 31" D X 22" H (673 X 788 X 559 MM)
IAB(R)(S)-30	30" W X 28-1/2" D X 20" H (762 X 724 X 508 MM)	32-1/2" W X 31" D X 22" H (826 X 788 X 559 MM)
IAB(R)(S)-36	36" W X 28-1/2" D X 20" H (914 X 724 X 508 MM)	38-1/2" W X 31" D X 22" H (826 X 788 X 559 MM)
IAB(R)(S)-48	48" W X 28-1/2" D X 20" H (1219 X 724 X 508 MM)	50-1/2" W X 31" D X 22" H (1283 X 788 X 559 MM)
IAB(R)(S)-60	60" W X 28-1/2" D X 20" H (1524 X 724 X 508 MM)	62-1/2" W X 31" D X 22" H (1588 X 788 X 559 MM)
IAB(R)(S)-72	72" W X 28-1/2" D X 20" H (1829 X 724 X 508 MM)	74-1/2" W X 31" D X 22" H (1892 X 788 X 559 MM)

Notes: Measurements in () are metric equivalents. Cast Iron Top Grate is standard. Specify Round Rod or Fin style, if required, at no additional cost. For Combo Top Grate, specify location and add 7% to list price of unit. Cast-iron Radiant, add suffix "R" Stainless Steel Radiant, add suffix "S" Floor Models add suffix "F" to model numbers.

Crated Dimensions Counter Top: 31" d x 22" h (788 x 559). Add 2 1/2" (64) to Broiler width.

Floor Model: 31" d x 45" h (788 x 1143). Add 2 1/2" (64) to Broiler width.

OPTIONS AND ACCESSORIES

- Stainless steel radiants, in lieu of cast iron
- Cast iron grates, Fin style and Dual reversible
- Stainless steel 1/2" (13 mm) diameter Round Rod grates
- Stainless steel front shelf
- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- Stainless steel legs welded onto broiler

CLEARANCE REQUIREMENTS

Legs or stand required for non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19 MM)





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

Standard Gas Fryers

Models

☐ GF14

☐ GF40


GF40
Shown with casters

Standard Features

- Open-pot design is easy to clean
- Millivolt temperature controls, no electric connection required
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Durable temperature probe
- Deep cold zone, 1-1/4" (3.2 cm) IPS ball-type drain valve
- Master Jet burner heat-transfer system
- Two twin baskets
- 6" steel legs with 1" adjustment and casters
- 3/4" (1.91 cm) (NPT) gas connection

GF14

- 40-lb. (*20 liter) oil capacity
- 100,000 Btu/hr. input (25,189 kcal/hr.) (29.3 kw/hr.)
- Frying area 12" x 15" x 4" (30.5 x 38.1 x 10.2 cm)

GF40

- 50-lb. (*25 liter) oil capacity
- 122,000 Btu/hr. input (30,730 kcal/hr.) (35.8 kw/hr.)
- Frying area 14" x 15" x 5" (35.6 x 38.1 x 12.7 cm)

Options & Accessories

- ☐ Frypot cover
- ☐ Full basket
- ☐ Triplet basket - *Only offered on GF40*
- ☐ Sediment tray
- ☐ 3/4" x 36" quick disconnect with gas line
- ☐ 3/4" x 48" quick disconnect with gas line
- ☐ Top connecting strip

See Frymaster domestic price list for other available options and accessories.

Specifications

Designed for versatile frying production and solid performance

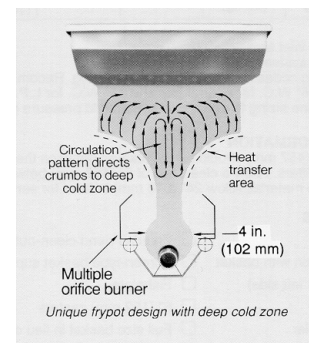
These all-purpose fryers feature outstanding Frymaster reliability and durability. GF fryers are capable of cooking a wide variety of fried foods with consistent uniformity and great taste.

The Master Jet burner system's durable metal targets create a large heat-transfer area for reliable, even heat distribution. Durable temperature probe senses temperature changes and activates burner response.

The open frypot has a large heat-transfer area and every inch of the frypot and cold zone can be cleaned and wiped down by hand.

The large cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.

*Liter conversions are for solid shortening @ 70°F.



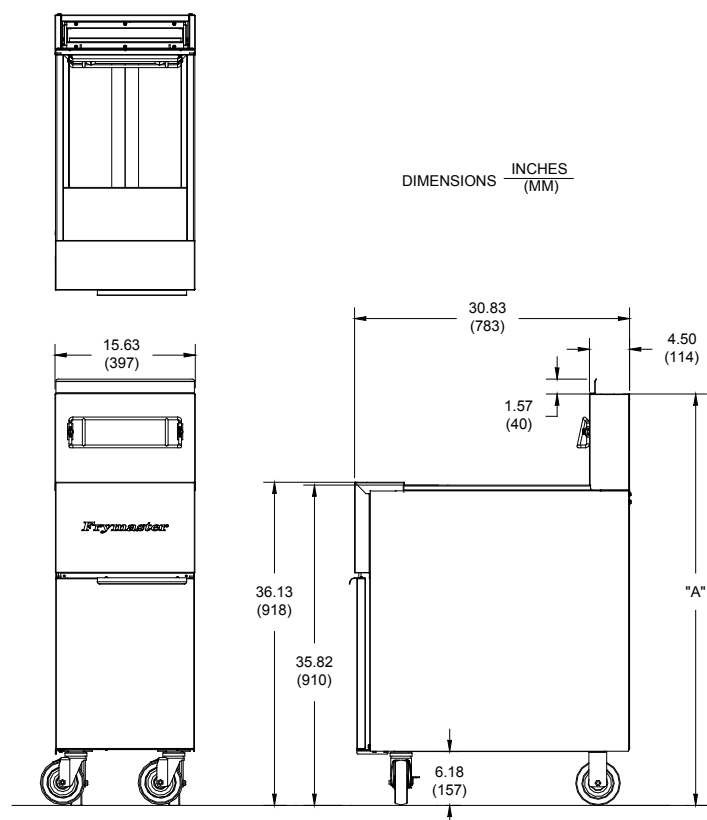
8700 Line Avenue
Shreveport, LA 71106-6814
USA

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

www.frymaster.com
Bulletin No. 7270B_GF14
Revised 07/01/20



Standard Gas Fryers



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT with Drain Pipe	NET WEIGHT	*SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT (A)			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
GF14	40 lbs. (20 liters)	15-5/8" (39.7 cm)	30-7/8" (78.4 cm)	41-1/8" (104.4 cm)	13" (33.0 cm)	115 lbs. (52 kg)	152 lbs. (69 kg)	85	20	W 21" (53.3 cm)	D 35" (88.9 cm)	H 47" (119.4 cm)
GF40	50 lbs. (25 liters)	15-5/8" (39.7 cm)	30-7/8" (78.4 cm)	46-1/8" (117.2 cm)	13" (33.0 cm)	131 lbs. (59 kg)	176 lbs. (80 kg)	85	20	21" (53.3 cm)	35" (88.9 cm)	47" (119.4 cm)

*Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

POWER REQUIREMENTS

MODEL	NAT/LP GAS	ELECTRICAL
GF14	100,000 Btu/hr. (25,189 kcal) (29.3 kW)	none required for millivolt system
GF40	122,000 Btu/hr. (30,730 kcal) (35.8 kW)	

HOW TO SPECIFY

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

GF14	40-lb. standard, open-pot gas fryer with millivolt controls and durable temperature probe
GF40	50-lb. standard, open-pot gas fryer with millivolt controls and durable temperature probe

NOTES

- Check plumbing codes for proper supply line sizing. Check plumbing codes for proper line sizing to support Btu/hr. rating. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for LP gas, not to exceed 14" W.C.

CLEARANCE INFORMATION

A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material. A minimum of 18" (45.7 cm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters.

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

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

8700 Line Avenue
Shreveport, LA 71106-6800
USA

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

www.frymaster.com
Bulletin No. 7270B_GF14
Revised 07/01/20





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

Portable Oil Filters

Models

- | | | | |
|-----------------------------|----------------------------|---------------------------------------|------------------------------|
| • PF50
<i>Previously</i> | • PF80
<i>(MF90/80)</i> | • PF80LP
<i>(PF95LP/MF90/80LP)</i> | • PF110
<i>(MF90/110)</i> |
|-----------------------------|----------------------------|---------------------------------------|------------------------------|



PF50



PF80

Standard Features

- 50-lb. (25 liter), 80-lb. (40 liter) and 110-lb. (50 liter) oil capacity
- Reversible pump actively pumps used oil from the frypot and filtered oil back to the frypot
- Fast - filters a 50-lb. fryer in less than 5 minutes
- Simple to use. Easy to clean.
- 4 GPM, 1/3 H.P. heavy-duty motor
- 5' (152.4 cm) nickel plated wand with non-heat conducting handle
- Heated wand suction line
- Cover allows for safe and easy storage
- Durable stainless steel pan and pump housing
- Swivel casters
- Filter starter kit
- LP model is low profile, fitting under most fryer drains

Options & Accessories

- See Frymaster Price List for filter supplies and optional filtering accessories

Specifications

Designed to make daily filtration easy, quick and efficient

Frymaster's durable portable filters are designed to support routine oil filtration which preserves oil life and maintains consistent fried food quality. Crumbs, sediment, and by-products created by high-heat frying take a toll on oil life unless a daily system of filtration and frypot cleaning is in place.

The filters' powerful 4 GPM, 1/3 H.P. heavy-duty pump circulates the used oil through the filter media to trap the crumbs, sediment, and by-products that compromise flavor profiles and reduce useful oil life. The pump then returns the clean filtered oil back to the frypot. Cleanup is easy, simply remove the filter media.

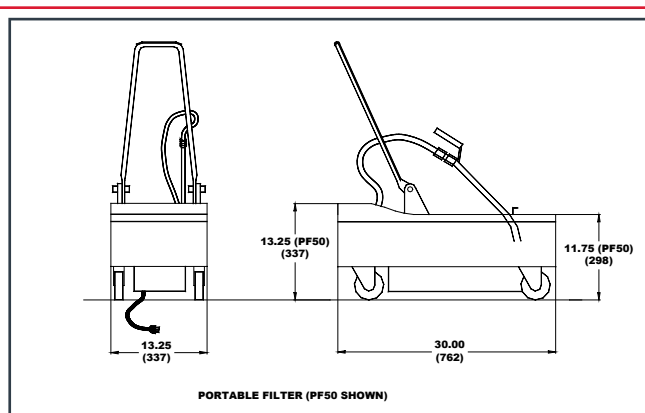
The 5' wand returns filtered oil with ease, amply reaching the frypot to wash crumbs from the walls and the bottom. The wand suction line heater eliminates clogging with all oil types. Used oil is pumped from and filtered oil is returned to the frypot.

Frymaster's portable filter offerings support the range of Frymaster and Dean fryers.

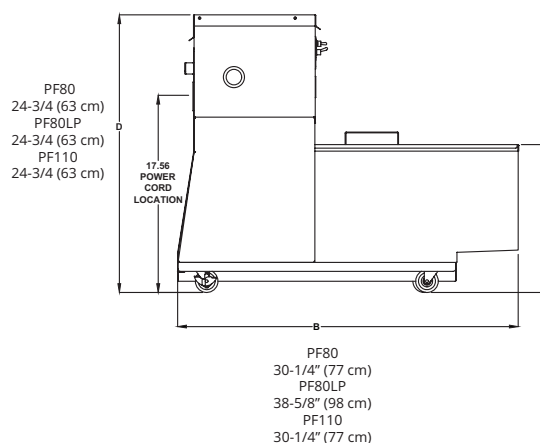
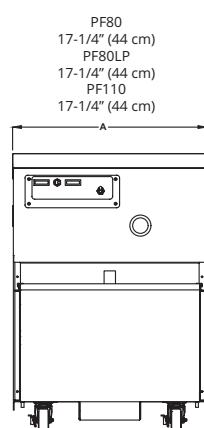
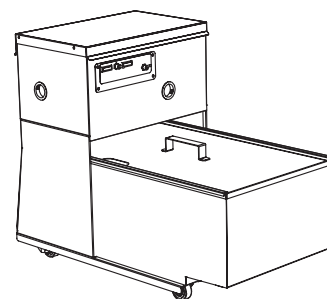


PF50 Only

Portable Oil Filters



Portable Filter (PF80, PF80LP & PF110 shown)



DIMENSIONS

MODEL NO.	OIL CAPACITY	OVERALL SIZE (cm)				SHIPPING INFORMATION)					
		A WIDTH	B DEPTH	C TANK HEIGHT FRONT	D OVERALL HEIGHT	WEIGHT	CLASS	CU.FT.	DIMENSIONS (cm)		
									WIDTH	DEPTH	HEIGHT
PF50	50 lb. (25 liter)	13.25"	30"	11.75"	13.25" w/o Handle	120-lb. (54.4 kg)	92.5	7.63	16-3/4" (42.5)	31-1/2" (80.0)	25" (63.5)
PF80	80 lb. (40 liter)	17.25"	30.25"	11.25"	24.75"	120-lb (54.4 kg)	92.5	18	24" (60.9)	39-3/4" (100.9)	33" (83.8)
PF80LP	80 lb. (40 liter)	17.25"	38.625"	10.5"	24.75"	147-lb (67.0)	92.5	18	24" (60.9)	39-3/4" (100.9)	33" (83.8)
PF110	110 lb. (55 liter)	17.25"	30.25"	13.25"	24.75"	125-lb (57.0 kg)	92.5	18	24" (60.9)	39-3/4" (100.9)	33" (83.8)

POWER REQUIREMENTS

PF50: 120V/60 Hz 1 Ph 9 A
 PF80: 120V/60 Hz 1 Ph 6.2 A
 PF80LP: 120V/60 Hz 1 Ph 6.2 A
 PF110: 120V/60 Hz 1 Ph 6.2 A
 PF50-Export/CE: 230 VAC/ 50Hz 5A

HOW TO SPECIFY

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

PF50 50-lb. (25 liter) oil capacity portable filter with reversible pump
 PF80 80-lb. (40 liter) oil capacity portable oil filter with reversible pump
 PF80LP 80-lb. (40 liter) oil capacity low profile portable oil filter with reversible pump
 PF110 110-lb (55 liter) oil capacity portable oil filter with reversible pump


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

8700 Line Avenue
 Shreveport, LA 71106-6800
 USA

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 E-mail: info@frymaster.com

www.frymaster.com
 Bulletin No. 6538B
 Date: 2/20



 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____		A/A #
	Location: _____		
	Item #: _____ Qty: _____		SIS #
	Model #: _____		
Model: TRCB-72	Chef Base: <i>Drawered Refrigerator</i>		



TRCB-72

- ▶ True's refrigerated chef bases are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (R513A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Cabinet top is one piece, heavy duty reinforced stainless steel. Drip resistant "V" edge protects against spills. Supports up to 1084 lbs. (492 kg).
- ▶ All stainless steel front, top and sides. Corrosion resistant GalFan coated steel back.
- ▶ Each drawer accommodates two (2) full size 12"L x 20"W x 4"D (305 mm x 508 mm x 102 mm) food pans (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA






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

Model	Drawers	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		W	D†	H*						
TRCB-72	4	72 ³ / ₈ 1839	32 ¹ / ₈ 816	20 ³ / ₈ 518	1/3 1/3	115/60/1 230-240/50/1	9.9 4.2	5-15P ▲	7 2.13	485 220

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

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

▲ Plug type varies by country.

    	APPROVALS:	AVAILABLE AT:
	5/20 Printed in U.S.A.	

Model:
TRCB-72

Chef Base: Drawered Refrigerator

True®

STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R513A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True chef base units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit accessed from behind side grill; slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and sides. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

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

DRAWERS

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

MODEL FEATURES

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

ELECTRICAL

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



115/60/1
NEMA-5-15R

RECOMMENDED OPERATING CONDITIONS

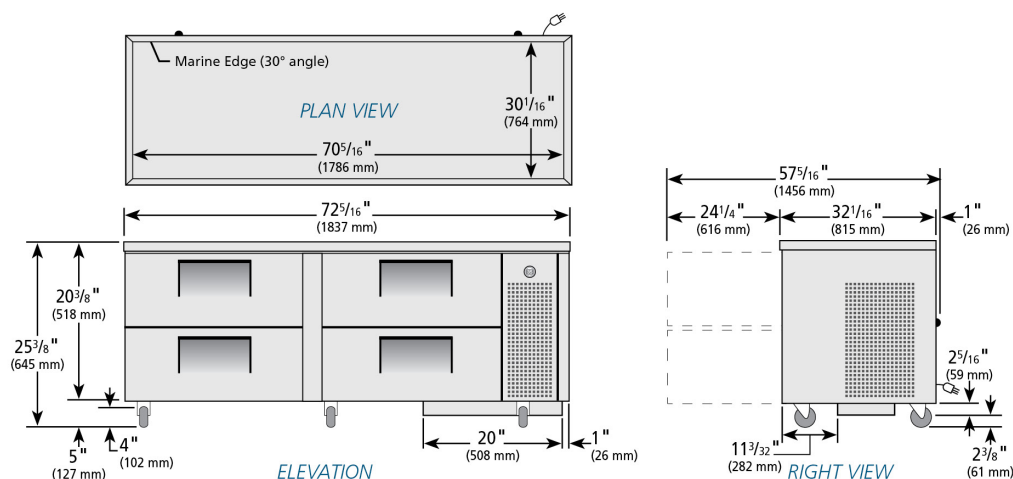
- Counter-top cooking equipment should be used in conjunction with the manufacturer supplied legs. Minimum clearance of 4" (102 mm) is required between bottom of cooking equipment heating element and the TRCB top. Failure to provide clearance voids manufacturer warranty.
- Installation of a heat shield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

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs (1 set of 6 leg mounting plates required).
- ☐ 6" (153 mm) seismic/flanged legs (1 set of 6 leg mounting plates required).
- ☐ Heavy duty, 16 gauge top.
- ☐ Flat top (no marine edge).
- ☐ Additional size drawer divider bars.
- ☐ Drawer locks.

PLAN VIEW



WARRANTY

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TRCB-72	TFQY172E	TFQY135S	TFQY172P	TFQY1723	

TRUE MANUFACTURING CO., INC.

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PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

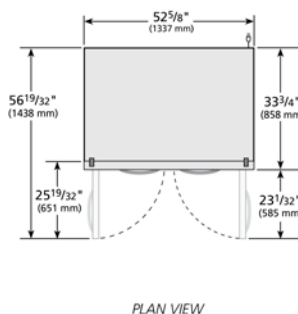
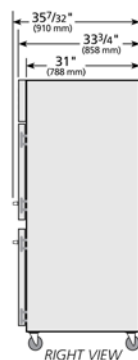
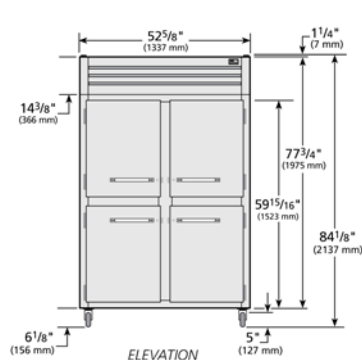
SPEC SERIES®

REACH-IN SOLID HALF SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR2R-4HS-HC	STA2R-4HS-HC	STG2R-4HS-HC
--------	--------------	--------------	--------------



plan view



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

STR2R-4HS-HC

Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section.

STA2R-4HS-HC

Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG2R-4HS-HC

Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

SPECIFICATIONS

Dimensions	in.	mm.
Width	52 5/8	1337
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
Horsepower	1/2	N/A
Amps	5.9	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.



115/60/1
NEMA-5-15R

* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs.
† Depth does not include 1 1/2" for door handle.



APPROVALS

AVAILABLE AT



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PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

SPEC SERIES®

REACH-IN SOLID HALF SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models STR2R-4HS-HC STA2R-4HS-HC STG2R-4HS-HC



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- 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.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks.

- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

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

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 1/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST()2R-4HS-HC					



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PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

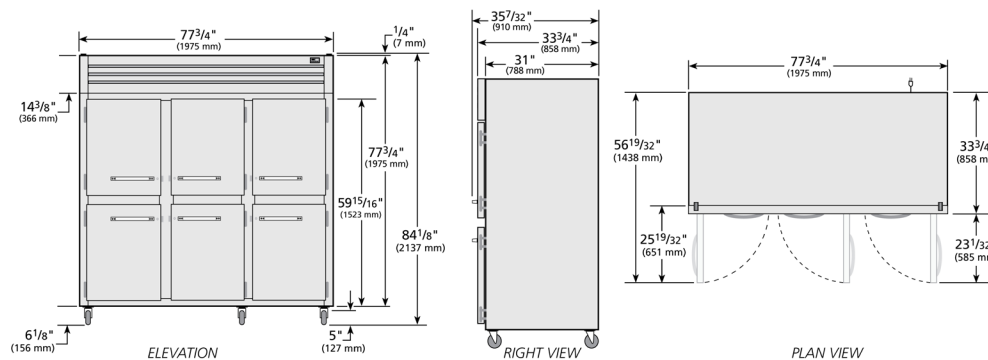
SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR3F-6HS-HC	STA3F-6HS-HC	STG3F-6HS-HC
--------	--------------	--------------	--------------



plan view



STR3F-6HS-HC

Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section.

STA3F-6HS-HC

Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG3F-6HS-HC

Exterior	Stainless steel door & front, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

SPECIFICATIONS

Dimensions	in.	mm.
Length	77 3/4	1975
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
Horsepower	3/4 x 2	N/A
Amps	13.8	N/A
Voltage	115/60/1	
NEMA	5-20P	
Cord Length	9 ft.	2.74 M.



* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs.
 † Depth does not include 1 1/2" for door handle.
 Note: Unit utilizes a dual compressor system rated at 3/4 HP each.

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



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PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR3F-6HS-HC	STA3F-6HS-HC	STG3F-6HS-HC
--------	--------------	--------------	--------------



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- 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.
- Top mounted refrigeration system with evaporator positioned out of food zone.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

CABINET CONSTRUCTION

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

DOORS

- Lifetime guaranteed bolt style door locks.
- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 20 amp dedicated outlet. Cord and plug set included.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26-5/16"L x 21-5/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.



METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST()3F-6HS-HC					



Atmospheric Hot Water Dispenser

Model: AWD-12

At the simple push of a button, the Hatco Atmospheric Hot Water Dispenser delivers pre-measured quantities of hot water for food preparation or cleaning. The compact design requires minimal counter space, while providing up to 8 gallons (30 liters) of continuous hot water.

Standard features

- Quickly delivers 2, 3 or 4 quarts (1.9, 2.8 or 3.8 liters) of hot water with the touch of a button, and a manual dispense button allows for additional water volume options
- Setpoint temperature can be adjusted from 75°F (24°C) up to the factory default setting of 195°F (91°C)
- Features an electronic temperature controller with a digital temperature display and a power On/Off switch
- 12-gallon (45 liter) stainless steel tank is emptied easily with convenient bottom drain
- Removable shelf allows access to dispense water into larger containers
- Unit includes a stainless steel shelf, a Warm Red and White Granite powdercoated body, 4" (102 mm) legs and a 6' (1829 mm) cord and plug

Project _____
Item # _____
Quantity _____



Options (available at time of purchase only)

- ☐ Wall Mounting Bracket
- ☐ NEMA L6-30P Locking Cap in lieu of NEMA 6-30P

Accessories

- ☐ Water Filtration Cartridge for premium quality water (Recommended filter change every 15,000 gallons) (Incoming water must be 100°F [37°C] or less)
- ☐ 3' (914 mm) Rubber Drain Hose with 10' (3048 mm) 1/4" Inlet Tubing



IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.



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



ANSI/NSF 4



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

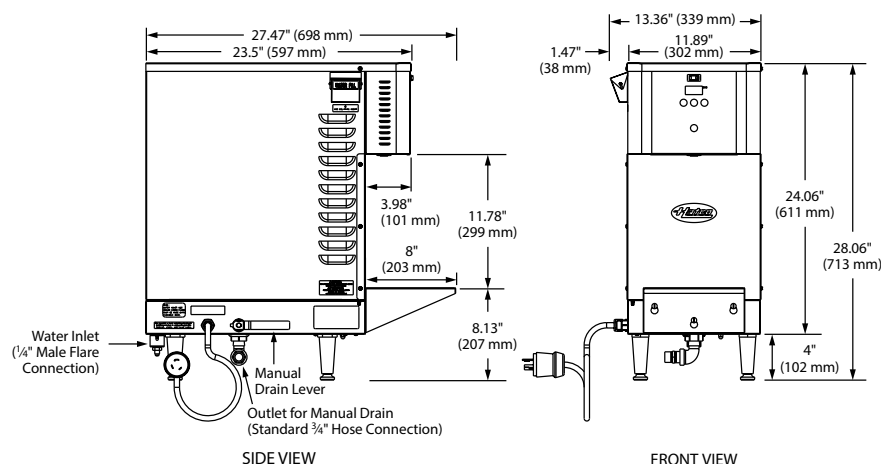


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Atmospheric Hot Water Dispenser

Model: AWD-12



SPECIFICATIONS

Atmospheric Hot Water Dispenser

Model	Dimensions (Width x Depth x Height*)	Voltage	Hertz	Phase	kW	Amps	Plug	Cord Location	Ship Weight*
AWD-12	13.36" x 27.47" x 28.06" (339 x 698 x 713 mm)	208	50/60	Single	5.0	24.0	NEMA 6-30P	Lower left corner on left side	105 lbs. (36 kg)
		240				20.8			

* Height includes 4" (102 mm) legs.

* Shipping weight includes packaging.

WATER QUALITY REQUIREMENTS

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

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

WATER TEMPERATURE RECOVERY

Dispensing Temperature of 195°F (91°C):

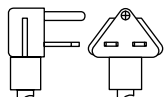
12 gph (45 lph) with 35°F (2°C) incoming water
33 gph (125 lph) with 140°F (60°C) incoming water

$\text{gph} = (\text{kW} \times 400) / (^\circ\text{F Temperature Rise})$

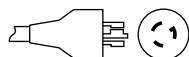
$\text{lph} = (\text{kW} \times 841) / (^\circ\text{C Temperature Rise})$

PLUG CONFIGURATIONS

NEMA 6-30P



NEMA L6-30P



PRODUCT SPECS

Atmospheric Hot Water Dispenser

The Atmospheric Hot Water Dispenser manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Water Dispenser to supply water ranging from 75°F (24°C) to 195°F (91°C) shall have the capacity to heat 12 gph (45 lph) from 35°F (2°C) to 195°F (91°C) and it shall be rated at ... volts, ... watts.

The dispenser shall be complete with a stainless steel tank and all internal plumbing, including a 1/4" male flare connection on the inlet and a 3/4" hose connection on the drain. All controls shall be built-in, including contactor.

The heater shall be equipped with an electronic controller, an on-off switch, a digital temperature display and preset dispensing push-buttons including manual dispense. Electric heating elements shall be metal sheathed, controlled by a submersed thermistor. The Water Dispenser shall be protected with high-temperature limit and low-water cut-off. The unit may be emptied easily by a convenient bottom drain.

The dispenser shall consist of a stainless steel tank, front cover, front control housing and a painted Warm Red and White Granite body with standard 4" (102 mm) legs and 6' (1829 mm) cord and plug.

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

HATCO CORPORATION

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350



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Impulse

Non-Refrigerated Service/Self-Service Countertop Case - Straight Front

Structural Concepts®

- **CGS2830** 28-1/8"L x 25"D x 30-5/8"H
- **CGS3830** 38-1/8"L x 25"D x 30-5/8"H

Included

- Clear glass rear swinging doors w/o lock
- Designed for service or self-service applications
- Glass end
- LED 3500K top & shelf lights
- One year parts & labor warranty
- Shelving removable and adjustable on 1" centers



CGS2830

Specify	Standard Features	Additional Options
INTERIOR / EXTERIOR COLOR	• Black	• Stainless steel
ELECTRICAL CONNECT	• 6' Straight blade power cord	• Electrical leads (non-refrigerated)
MISCELLANEOUS		• Second year parts & labor warranty

Impulse

Non-Refrigerated Service/Self-Service Countertop Case - Straight Front

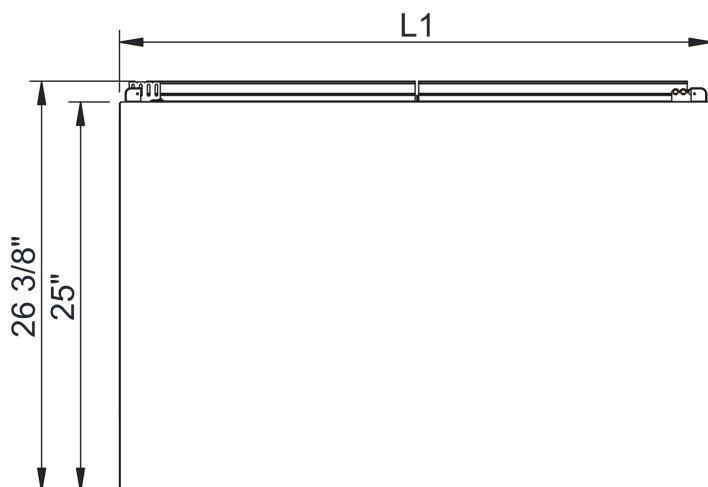
Structural Concepts®

Intended Environment: Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise in system information below.

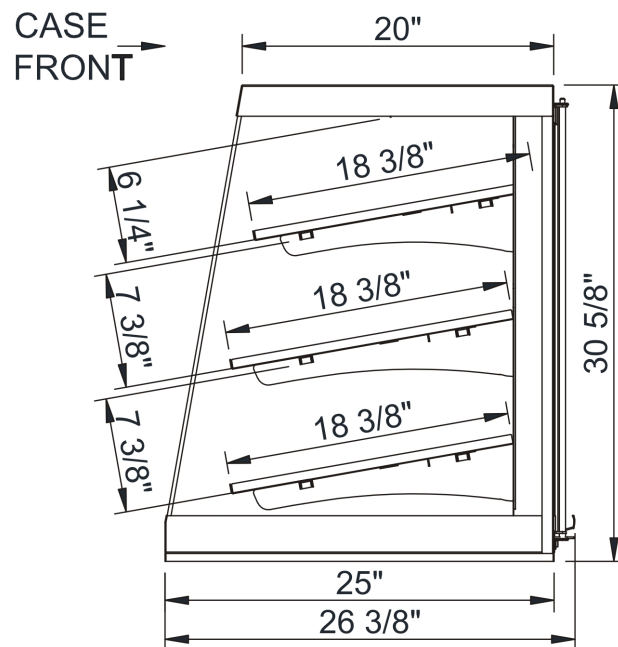
Zone	Intended Product To Be Displayed	Warmest Avg Prod Temp ° F
1	Packaged non-refrigerated products	Ambient

PLAN VIEW

SIDE VIEW



CASE FRONT



NOTE: ALL DIMENSIONS APPROXIMATE

⊕ ELECTRICAL JUNCTION BOX
(SUPPLIED WITH 6" LEADS OR POWER CORD).
⊖ LOCATION OF DRAIN TUBE FOR REMOTE REF.
ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).

⊕ REFRIGERATION LINE CONNECTION.
⊖ REMOTE FLOOR SINK & UTILITIES
ACCESS AREA.

⊕ SELF-CONTAINED CASE SERVICE ACCESS AREA.
⊖ DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications																
Model	L"	L1"	L2"	System Circuit Volts			Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack BTU/H	Para. Rack BTU/H	Est Wt
CGS2830	N/A	28.13	.00	Ambient/Lights (N/A)			1	60	0.40	51	2+G	5-15P	N/A	N/A	N/A	300
CGS3830	N/A	38.13	.00	Ambient/Lights (N/A)			1	60	0.56	75	2+G	5-15P	N/A	N/A	N/A	350

*** Does not include electric defrost on freezer models.

Regulatory Approvals:

All Models ETL Listed to UL 65
ETL Sanitation to NSF/ANSI 2



Important Notes:

1) Electrical Note: If GFCI is required, a GFCI breaker Must be used in lieu of a GFCI receptacle.

⚠ WARNING: This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Note: Information is subject to change at any time. Visit www.structuralconcepts.com for the most current specs.

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Revised 1-13-2022

Oasis

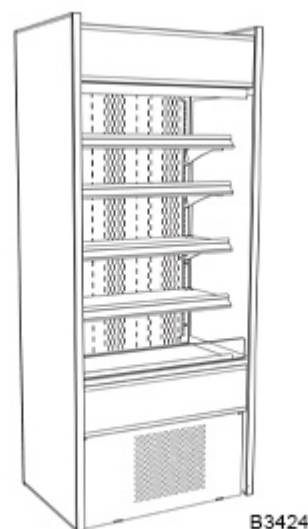
Refrigerated Self-Service Case 24"D - Type II

Structural Concepts®

- **B3424** 34-1/4"L x 24-1/4"D x 82-3/8"H
- **B4524** 45-1/4"L x 24-1/4"D x 82-3/8"H
- **B6624** 66-1/8"L x 24-1/4"D x 82-3/8"H
- **B8824** 88-1/8"L x 24-1/4"D x 82-3/8"H

Included

- Breeze~E (Type-II) w/ EnergyWise s/c refrigeration
- Blue Fin coated coil
- Compressor air lower front intake and upper front discharge. Front panel cannot be blocked
- Condensate pan (self-contained refig. only)
- Flat header
- Integrated average product temperature of 40°F or less
- LED 4000K top light(s)
- One piece formed ABS plastic tub (n/a B8824)
- One year parts & labor; 5 year compressor warranty
- Removable deck pans provide complete access to evaporator coil & refrigeration connections
- Shelving removable and adjustable on 1" centers



Specify	Standard Features	Additional Options
EXTERIOR COLOR	• Laminated (non-premium) Confirm pattern/grain direction	• Laminated (premium) Confirm pattern/grain direction • Stainless steel (includes lower front panel)
INTERIOR COLOR	• Black	• Stainless steel
LWR PERFORATED FRNT PANEL	• Painted - Black	• Stainless steel (w/stainless ext. only)
BASE	• Casters w/ levelers	• Levelers (only) • Seismic levelers
END PANEL LEFT	• Full end panel w/mirror interior (metal edge matches interior color)	• Cutaway end panel (metal edge matches interior color) • No end panel w/ synchronized defrost
END PANEL RIGHT	• Full end panel w/mirror interior (metal edge matches interior color)	• Cutaway end panel (metal edge matches interior color) • No end panel w/ synchronized defrost
EXTERIOR BACK PANEL	• Solid back panel, black	¹ • Rear loading hinged doors, locking (changes air discharge to lower rear) • Solid back panel, white
UPPER FRONT PANEL	• Flat front panel	• Black slatwall
SHELVING	• Metal shelves, non-lighted	• Metal shelves, lighted (LED 4000K)
ELECTRICAL CONNECT	• 6' Straight blade power cord (base exit)	• 6' Locking blade power cord (base exit) • 6' Locking blade power cord (top exit) • 6' Straight blade power cord (top exit) • Electrical leads (remote)
REFRIGERATION	• Breeze~E (Type-II) w/ EnergyWise s/c refrigeration	• Note: Remote doesn't incl Conds unit. Floor drain reqd. ² • Remote w/thermostat, solenoid & TXV
MISCELLANEOUS		• Second year parts & labor warranty (excludes compressor) • Shelf w/ extended product stop & air deflectors for salad bins
ACCESSORIES		• Clean Sweep® coil cleaner (n/a w/remote) • Night curtain, retractable, non-locking • Price tag molding (matches interior color) • Removable solid security cover, locking

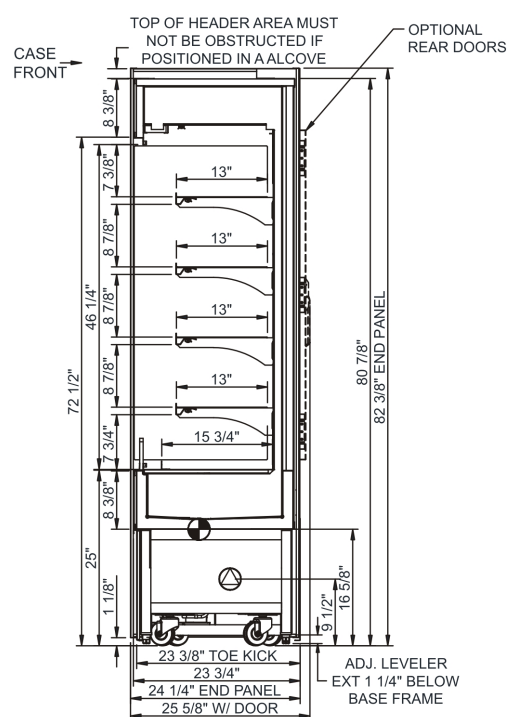
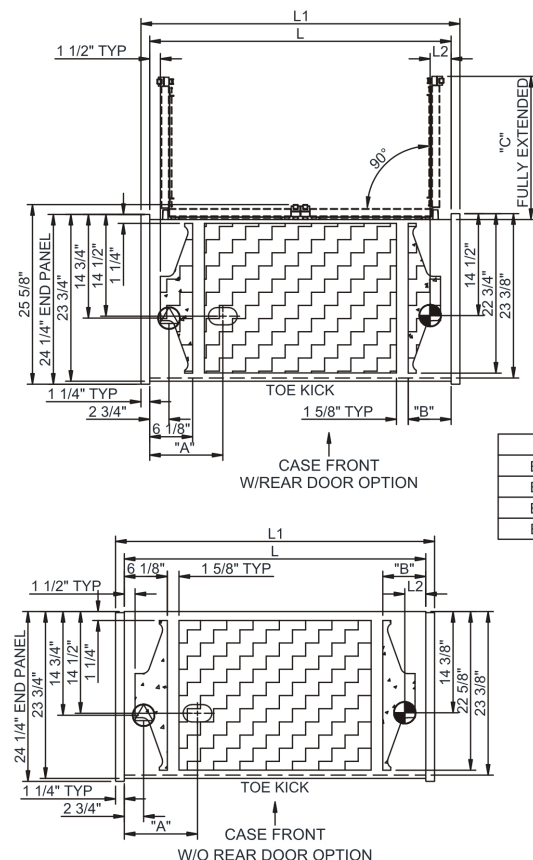
Option Notes: 1 - B3424 - Specify service LH or RH hinge
2 - See tech spec for load reqmts

Oasis

Refrigerated Self-Service Case 24"D - Type II

Structural Concepts®
Intended Environment: Type II - Designed to operate in ambient conditions of 80°F and 60% relative humidity unless noted otherwise in system information below.

Zone	Intended Product To Be Displayed	Warmest Avg Prod Temp ° F
1	Packaged refrigerated products	40

PLAN VIEW
SIDE VIEW

NOTE: ALL DIMENSIONS APPROXIMATE

- ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).
- REMOTE FLOOR SINK & UTILITIES ACCESS AREA.
- LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).
- SELF-CONTAINED CASE SERVICE ACCESS AREA.
- REFRIGERATION LINE CONNECTION.
- DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications

Model Technical Specifications																
Model	L"	L1"	L2"	System Circuit Volts			Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack RTU/H	Para. Rack RTU/H	Est Wt
B3424	32.00	34.25	3.13	Remote(Type II)	Circuit #1	110-120	1	60	1.20	60	2+G	Leads Single	20.00	5098	4720	800
				Self-Contained (R513A)	Circuit #1	110-120	1	60	15.64	1,198	2+G	5-20P or L5-20P	N/A	N/A	N/A	
B4524	43.00	45.25	3.13	Remote(Type II)	Circuit #1	110-120	1	60	1.26	77	2+G	Leads Single	20.00	5659	5240	900
				Self-Contained (R449A)	Circuit #1	208-240	1	60	10.82	2,023	2+G	6-15P or L6-15P	N/A	N/A	N/A	
B6624	63.88	66.13	3.13	Remote(Type II)	Circuit #1	110-120	1	60	1.92	130	2+G	Leads Single	20.00	5659	5240	1,100
				Self-Contained (R449A)	Circuit #1	208-240	1	60	13.92	2,593	2+G	6-20P or L6-20P	N/A	N/A	N/A	
B8824	85.88	88.13	3.13	Remote(Type II)	Circuit #1	110-120	1	60	2.25	158	2+G	Leads Single	20.00	11189	10360	1,200
				Self-Contained (R449A)	Circuit #1	208-240	1	60	16.00	3,196	2+G	6-20P or L6-20P	N/A	N/A	N/A	

*** Does not include electric defrost on freezer models.

Regulatory Approvals:

 All Models
 Accordance with AHRI Std 1200
 ETL Listed to UL 471
 ETL Listed to CAN/CSA 22.2 No. 120
 UL Sanitation to NSF Std 7

 In Accordance with
AHRI Std 1200
DOE 2017
 Energy Efficiency
 Compliant

Important Notes:

- 1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 2) Performance issues (product temperatures, water on floor, etc.) caused by adverse conditions are not covered by warranty.
- 3) Keep unit at least 15' from exterior doors, overhead HVAC vents, or any air curtain disruption.
- 4) End panels must be tightly joined or kept at least 6" away from any structure to prevent condensation.
- 5) Do not expose unit to direct sunlight or any heat source (ovens, fryers, etc.).
- 6) Tile floors, low ceilings, or small rooms will increase noise level.

⚠ WARNING: This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

 Note: Information is subject to change at any time. Visit www.structuralconcepts.com for the most current specs.

21867769

Revised 2-23-2022



Item # _____

We put space to work.

Job _____

MetroMax® i Drying Racks combine the corrosion protection and strength of MetroMax i with the convenience of a drying rack unit that efficiently sorts and holds pots, pans and trays while they dry to prevent wet nesting.

Three Tier Tray Rack with drip tray:

"-XDR" models with drip tray: 36" (914mm) and 48" (1219mm) lengths. Mobile. Each consists of (3) MetroMax i shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (3) tray racks, and (1) adjustable drip tray.

Four Tier Bulk Drying and Tray Rack:

"-XDR" models with drip tray: 36" (914mm) and 48" (1219mm) lengths. Mobile. Each consists of (3) MetroMax i shelf frames, (1) MetroMax i shelf, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) stainless steel drop-in racks, (1) tray rack, and (1) adjustable drip tray.

Basic model: 48" (1219mm) length

Each consists of (2) MetroMax i shelf frames, (2) MetroMax i shelves, (2) stainless steel drop-in racks, (1) tray rack. Mobile model includes (4) 63" (1600mm) mobile posts and (4) corrosion resistant polymer horn casters (two swivel, two brake). Stationary model uses (4) 74" (1880mm) posts with leveling feet.

Four Tier Tray and Steam Pan Rack:

"-XDR" models with drip tray: 36" (914mm) and 48" (1219mm) lengths. Mobile. Each consists of (4) MetroMax i shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) tray racks, (2) steam pan racks, (1) adjustable drip tray.

Basic model: 48" (1219mm) length

Each consists of (4) MetroMax i shelves, (2) tray racks, (2) steam pan racks. Mobile model includes (4) 63" (1600mm) mobile posts and (4) corrosion resistant polymer horn casters (two swivel, two brake). Stationary model uses (4) 74" (1880mm) posts with leveling feet.

Key Benefits

- **Promotes food safety** by preventing wet nesting, where two wet/damp items are nested together preventing proper airflow.
- **Superior air circulation:** Fast drying of trays, cutting boards, pans, lids, pots and all sink items.
- **Drip Tray** minimizes wet floors by collecting dripping water and funneling it to a removable full size steam pan.
- **"Hold strong" slots:** Tray and Pan Racks have tall slots to assure trays, cutting boards, steam pans, and other tall items don't tip over.
- **Easy to Move** with swivel polymer casters.
- **Easy to Clean:** Shelf mats, posts and epoxy coated drying racks have built-in Microban antimicrobial product protection. It keeps the product "cleaner between cleanings"
- **Superior Organization:** Optional hanging rails and grids help sort and dry utensils and other vessels with long handles.
- **NSF Listed**



Inhibits the growth of stain and odor causing bacteria. Microban® does not protect users from food borne illness. Normal cleaning practices should be maintained. Microban is a registered trademark of Microban Products Company.

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



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705

Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus



PR48VX2-XDR



PR48VX3-XDR



PR48VX4-XDR



LO2-185
Printed in U.S.A. 10/21

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

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MetroMax® i Drying Racks

Specifications - Shelving Units, Drop-Ins, Tray Racks, Pan Racks

- **Longitudinal Beams & Posts:** Pultrusions - continuous glass fibers and thermo set resin composite with built-in Microban antimicrobial product protection. Exterior surfaces are high-impact thermoplastic resin.
- **End Beams, Adjustable Foot & Socket:** Injection molded polyester thermoplastic resin with glass reinforcement.
- **Drop In Rack** -Electro-Polished Type 304 Stainless Steel
- **Cutting Board/Tray Drying Rack:** Corrosion resistant taupe epoxy coated steel with built-in Microban product protection and rigid PVC (non phthalate) extrusions.
- **Shelf Mats:** Polypropylene. Mats contain Microban antimicrobial product protection.
- **Load Capacity:** 200 lbs. (91kg) per drop-in rack, tray rack, or pan rack.
- **Stationary Load Capacity:** 2000lbs. (907kg)
- **Mobile Load Capacity:** 900 lbs. (408kg) per unit
- **Polymer Casters:** 2 swivel, 2 swivel with brakes. Corrosion-resistant, polymer horn, stainless steel axle and hardware. 5" (127mm) diameter.

Dimensions

MetroMax i Mobile Drying Rack Units with Drip Trays

Three Tray Racks (three tier unit)

Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
PR36VX2-XDR	24	610	36	914	68	1702	82.7	37.5
PR48VX2-XDR	24	610	48	1219	68	1702	100.8	45.7

Two SS Drop-ins, One Tray Rack, One Bulk Shelf (4-tier)

Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
PR36VX3-XDR	24	610	36	914	68	1702	98.8	44.8
PR48VX3-XDR	24	610	48	1219	68	1702	108.2	49.1

Two Tray Racks and Two Pan Racks (4-tier)

Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
PR36VX4-XDR	24	610	36	914	68	1702	92.8	42.1
PR48VX4-XDR	24	610	48	1219	68	1702	112.8	51.2

MetroMax i Drying Racks - Basic Models without drip trays

Mobile Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
PR48VX3	24	610	48	1219	68	1702	116.0	52.6
PR48VX4	24	610	48	1219	68	1702	148.6	67.4

Stationary Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
PR48X3	24	610	48	1219	74	1880	109.6	49.7
PR48X4	24	610	48	1219	74	1880	142.2	64.5

Note: For the actual dimensions for mobile units, add 2" (51mm) to the nominal dimension to account for the bumpers.



PR36VX2-XDR



PR36VX3-XDR



PR36VX4-XDR



MetroMax® i Drying Racks

Drying Rack Accessories

- Use to create a unique configuration to fit the application. These may be added to existing shelves or shelf frames when a specific configuration or single drying/sorting tier is needed.

Cutting Board & Tray Drying Rack Accessories

- Mount to open grid and solid MetroMax i shelves, MetroMax i open shelf frames, MetroMax 4 open shelf frames, MetroMax Q, Super Erecta Pro, and Super Erecta.
- For best air circulation use with an open shelf frame.
- 1¹/₈" (28mm) or 3" (76mm) slot spacing available.
- Polymer glide strips provide an impact resistant surface for long life.

Model No.	Fits Shelf or Frame (in.) (mm)		Upright Spacing (in.) (mm)		Upright Height (in.) (mm)		Tray Capacity	Approx. Pkd. Wt. (lbs.) (kg)	
XTR2436XE	24x36	610x914	1 ¹ / ₈	28	6	150	24	14.7	6.7
XTR2448XE	24x48	610x1219	1 ¹ / ₈	28	6	150	34	19.8	9.0
XTR2460XE	24x60	610x1524	1 ¹ / ₈	28	6	150	43	25.4	11.5
XTR2436XEA	24x36	610x914	3	76	6	150	10	9.9	4.5
XTR2448XEA	24x48	610x1219	3	76	6	150	14	12.9	5.8
XTR2460XEA	24x60	610x1524	3	76	6	150	17	16.4	7.4

Note: Can be retrofitted to older Metro shelving systems.

Actual Width and Length: Add 7/8" (22mm) to nominal width. Add 1/2" (13mm) to nominal length.

Type 304 Stainless Drop-In Racks (for MetroMax i only)

- Drop-ins require a four-sided MetroMax i frame. See spec sheet 9.25
- Center beams are optional and may be added for additional load capacity.
- A drop-in rack can be added to a standard MetroMax i shelf by removing the shelf mats and using the shelf frame. The center beam is optional.

Model No.	Fits Shelf or Frame (in.) (mm)		Actual Length (in.) (mm)		Actual Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
DR36S	24x36	610x914	33 ⁷ / ₈	860	5 ¹ / ₄	133	6.5	2.9
DR48S	24x48	610x1219	45 ⁷ / ₈	1165	5 ¹ / ₄	133	8.5	3.9
DR60S	24x60	610x1524	57 ⁷ / ₈	1470	5 ¹ / ₄	133	11	5

Actual Width: Add 3/4" (19mm) to nominal width.

Drip Tray - Patent pending water collection system.

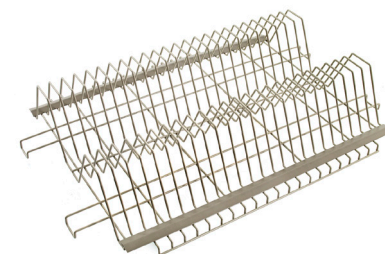
- Must be mounted to a **MetroMax i** shelf frame or shelf - Drip Tray assembly adjusts to fit 24x36" and 24x48" (610x914 or 610x1219mm) sizes.
- Consists of (2) solid polymer chutes and (1) mounting frame.
- Collection pan is not included. The mounting frame is designed to hold a full size steam pan or GN 1/1, preferably 2-1/2" or 4" tall (64 or 102mm).
- Materials
Solid Chute: HDPE
Mounting Frame: Aluminum
- Model No.: **XDRIP**



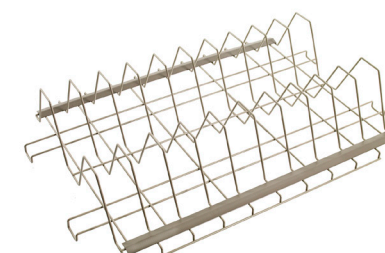
XDRIP



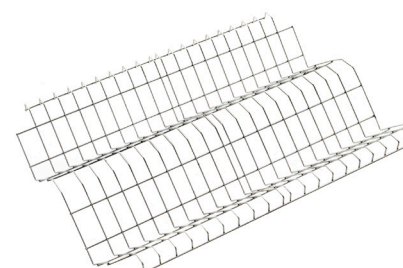
Mounted to 24x36" (610x914mm) Frame. Steam Pan not included.



XTR2436XE



XTR2436XEA



DR36S

Tip: Mount tray and pan racks on an open frame over the drip tray for maximum water collection.



Mounted to 24x48" (610x1219mm) Open Frame with Tray Rack. Steam Pan not included.

Job _____

9.31

We put space to work.

MetroMax® i Drying Racks

Sorting Pegs and Hanging Accessories

X6PEG-8PK

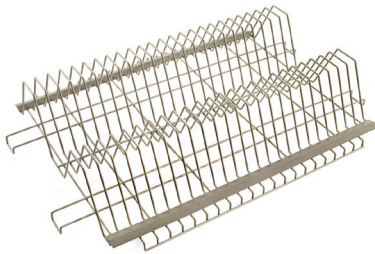
6" Tall (152mm) Sorting Pegs

- Installs to any open grid polymer Metro shelf
- Pack of 8 Pegs
- Can be used to manage steam pans 4" (102mm) and deeper
- Material: Mineral reinforced polypropylene
- Model No. **X6PEG-8PK**

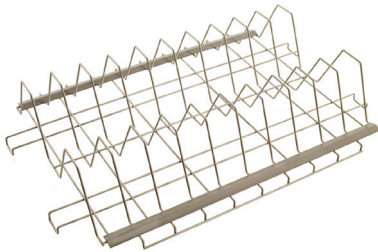
X8

Drying Option.

Tray and pan drying wire racks are compatible with any Super Erecta, Super Erecta Pro, or Super Adjustable Super Erecta Shelf.



XTR2436XE



XTR2436XEA



XTR2436XE Shown on a Smartwall unit atop of Super Erecta Shelving in Metroseal Gray.

an Ali Group Company



The Spirit of Excellence

