



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

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Quick-to-Adjust

Removable shelf mats



MetroMax Q® Polymer / Wire Shelving

9.21

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.

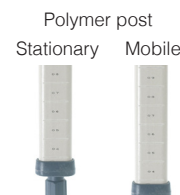
Rust Proof Polymer Posts - Lifetime warranty against rust.

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)

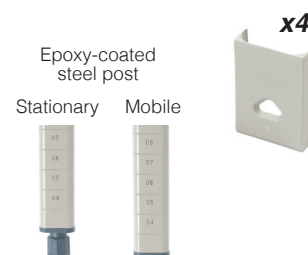
Epoxy Coated Steel Posts - For heavy-duty mobile applications. 15 year limited rust warranty.

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



Job _____



METRO BOW TIE™ DUNNAGE RACKS



Racks joined in "end-to-end" and "back-to-back" configuration.

SPECIFICATIONS:

- Rotationally molded grey polyethylene construction
- Slotted top for air circulation
- Slots run front to back for easy loading and unloading
- All rack edges have generous radius to prevent product snagging or marking
- Weight capacity: 30" and 36" racks - 1,500 lbs.
48" and 60" racks - 3,000 lbs.
- Each rack provided with separate polymer tie for joining racks in "end-to-end" and "back-to-back" configurations. Rack has a recess centered each side of top surface to accept polymer tie.
- Joining system tie drops in and is removed from top without the use of tools.

Cat. No.	Width		Length		Height		Approx. Pkg. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lb.)	(kg)
HP2230PD	22	550	30	760	12	305	24	10.8
HP2236PD	22	550	36	910	12	305	26	11.7
HP2248PD	22	550	48	1220	12	305	34	15.3
HP2260PD	22	550	60	1525	12	305	42	19

Manufactured by:



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705

Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Visit Our Web Site: www.metro.com

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Item# _____

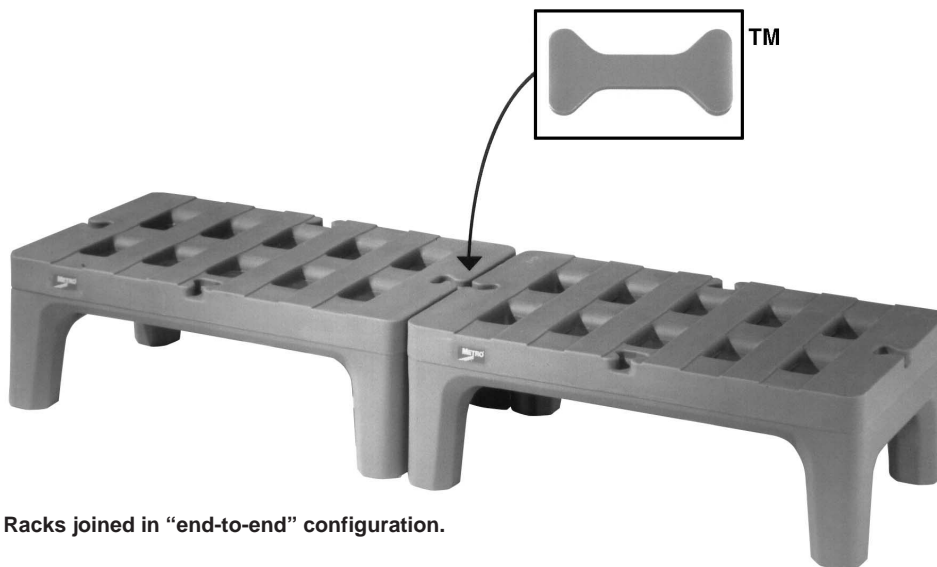
Job _____


Metro Bow Tie™ Dunnage Racks
9.09

METRO BOW TIE™ DUNNAGE RACKS



- **Versatile:** Racks join together easily without tools in “end-to-end” and “back-to-back” configurations with the exclusive bow-tie™ feature.
- **Durable:** Rust and corrosion proof polymer construction.
- **Strong:** Heavy-duty construction gives racks the strength to hold up to 3,000 lbs. per unit.
- **Unique Design:** Racks have front to back slots for easier loading and unloading and superior air flow which promotes longer shelf life.
- **Easy to Clean:** Smooth rotomolded polymer offers snag-free surfaces and promotes easy cleaning.
- **NSF Approved**
- **UPS Shippable**
- **No Assembly required.**



Racks joined in “end-to-end” configuration.



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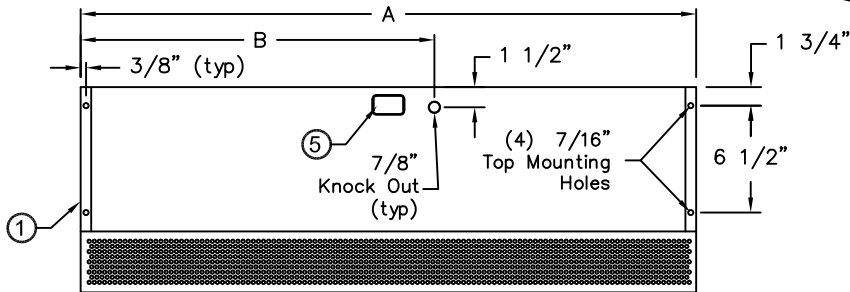
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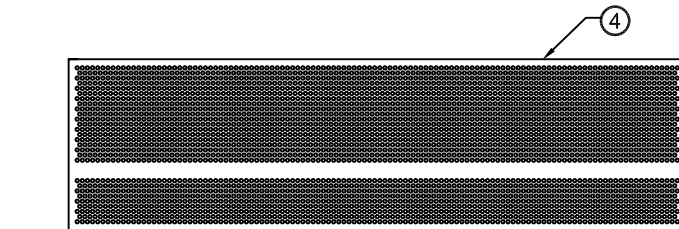
MODEL NO.	STD2 Series	DRAWING NO.	STD2U-F	DRAWN BY	BH	CHECKED BY		FILE NAME	
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Unheated Drawing

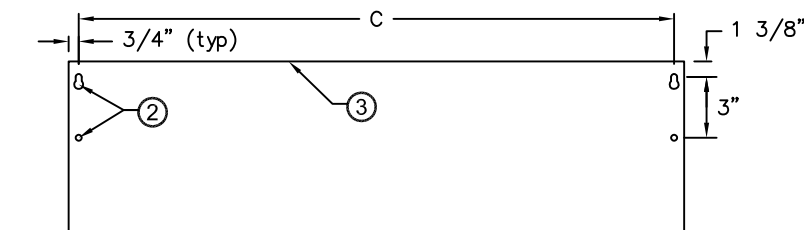
STD2 (Standard 2) Series



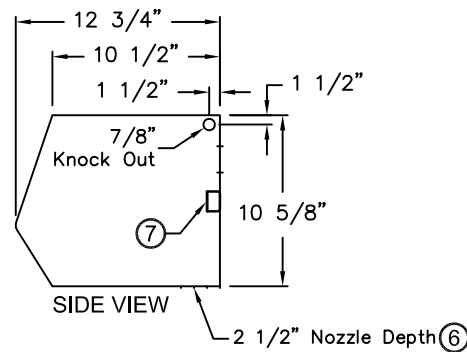
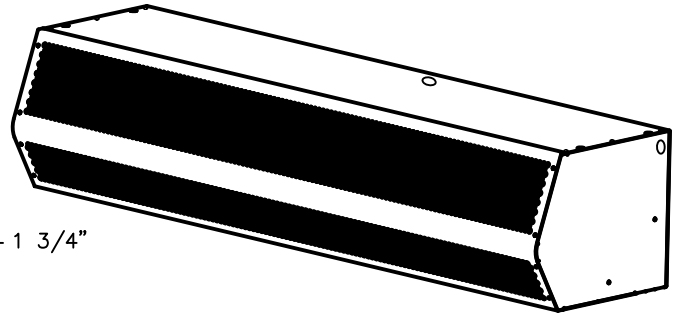
TOP VIEW



FRONT VIEW



REAR VIEW



SIDE VIEW



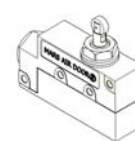
Note: Models STD260-2, STD264-2, STD278-2, STD296-3 & STD2108-2 are not AMCA Certified



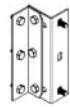
(8) Recommended Accessories



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



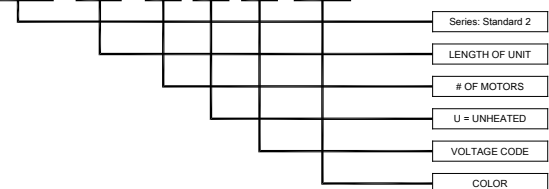
Electrical Data (FLA)	Unit Voltage (Voltage Code)						
	Single Phase			Three Phase			
	115v/1Ø (A)	208/230v/1Ø (D)	277v/1Ø (L)	208/230v/3Ø (G)	460v/3Ø (H)	575v/3Ø (I)	380v/3Ø/50Hz (M)
STD236-1U*-OB	5.1	2.5	2.7	1.8/1.6	0.8	0.7	1.1
STD242-1U*-OB	5.1	2.5	2.7	1.8/1.6	0.8	0.7	1.1
STD248-1U*-OB	5.1	2.5	2.7	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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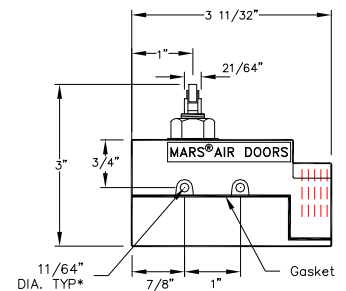
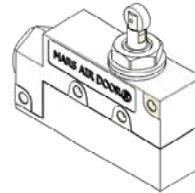
Door Limit Switches

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

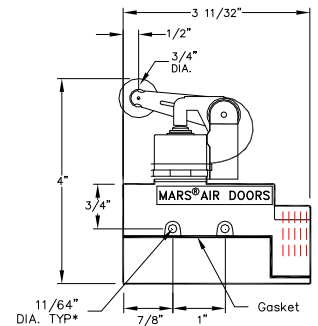
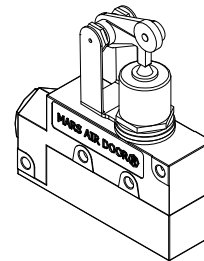
Note: DO NOT GROUND the COM terminal. This is the common terminal and not ground or neutral. Please see the wiring instructions for the switches.

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

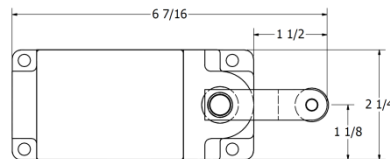
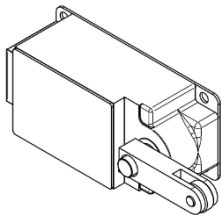


99-013 - Roller Type

Options and Accessories: (see Accessories Brochure)

Washdown

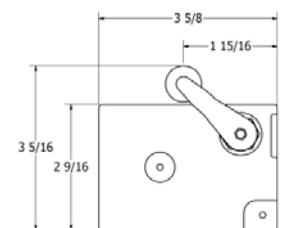
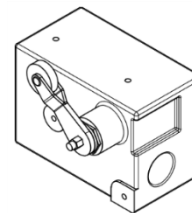
- ❖ UR (UL Recognized) and rated for NEMA4X/IP55 (field installed by others)
- ❖ Roller Type 99-270 are rated for 250V, 20A, 1 HP



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.



JOB:
ITEM:
QTY:



Made in the USA

CAN RACK – FULL SIZE

APPLICATION:

Our units come with heavy-duty aluminum constructed with the most welds in the industry, insuring years of strength and durability.

MATERIAL:

Uprights are constructed out of 1 1/4"x1 1/2"x.070" wall tubing. Can guides are constructed out of 1 1/4"x2 1/4"x.100" wall T-Bar. Stationary units come equipped with NSF Certified adjustable feet.

MOBILE UNITS:

The "CK" units come equipped with four 6" platform type casters, two swivel with brake and two rigid. Base is constructed out of 1 1/2"x1 1/2" x.070" wall tubing.

GUARANTEE:

These racks carry a **Lifetime Guarantee** against rust and corrosion and also carry a **Five-Year Guarantee** against workmanship and material defects.

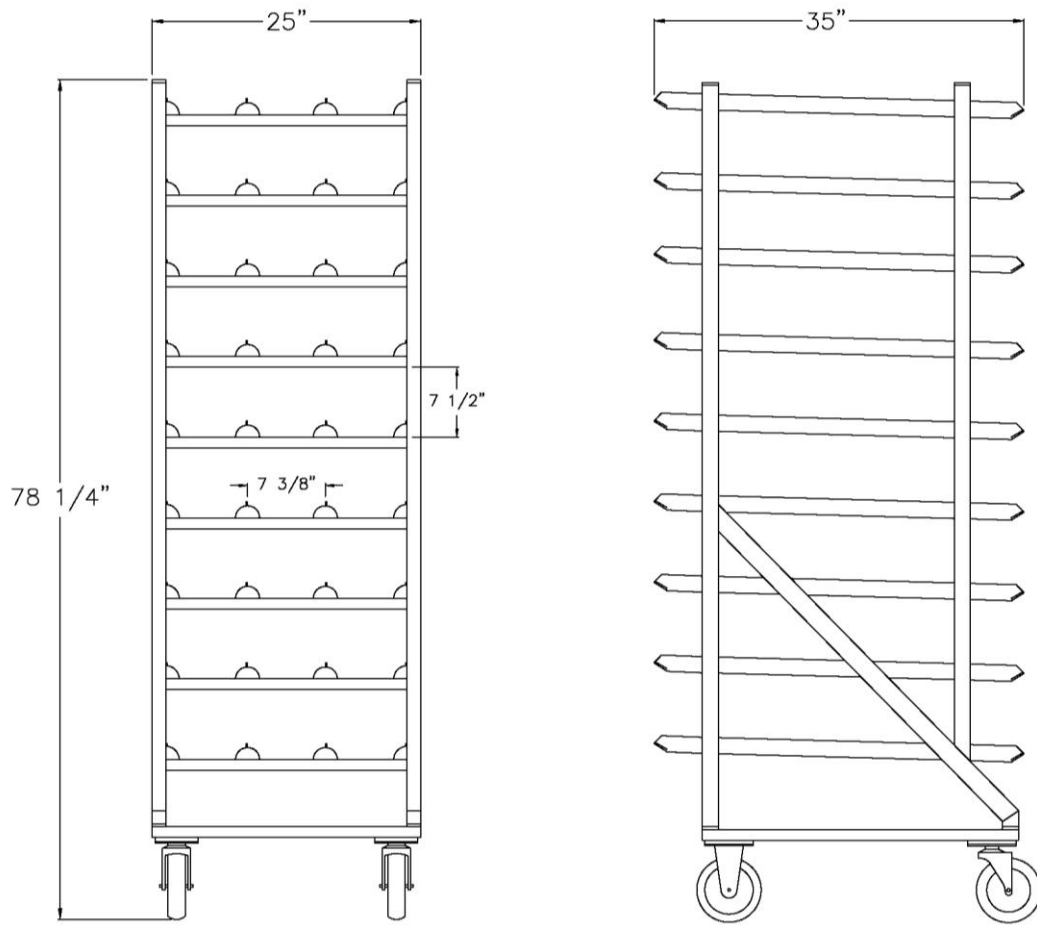


Model #1250CK



Phone: 800-255-0104
Fax: 877-877-7687
www.newageindustrial.com
sales@newageindustrial.com

New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.

**Model #1250CK**

Model No.	Size-W	Size-H	Size-D	Can Cap. #10	Can Cap. #5	Can Cap. #2 1/2	Can Cap. #303	Casters
1250	25"	71"	35"	162	216	**	**	No
1250CK	25"	78 1/4"	35"	162	216	**	**	Yes
1251	23"	66"	35"	**	**	352	484	No
1254	25"	73"	35"	**	288	**	**	No
1256	25 1/2"	71"	47"	216	297	**	**	No
1256CK	25 1/2"	77 1/4"	47"	216	297	**	**	Yes

NEWAGE
INDUSTRIAL
NEWAGE



Phone: 800-255-0104
 Fax: 877-877-7687
www.newageindustrial.com
sales@newageindustrial.com

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Item # _____

We put space to work.

Job _____

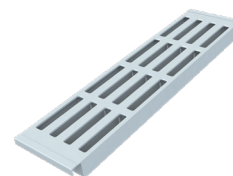
MetroMax® 4 Polymer Shelving

All-polymer corrosion proof shelving with removable open grid or solid shelf mat sections. Shelves and polymer posts offer a lifetime warranty against rust and corrosion. Shelf mats, beams, and posts have built-in Microban® antimicrobial product protection. Rigid four-sided shelf frame and robust corner with complete 360° capture of the wedge and post ensure stability, strength and structural integrity. Stationary units have maximum capacity of 2,000 lbs. (907kg) evenly distributed. Mobile units (with stem casters) offer a maximum total unit load of 750lbs. (340kg). Units assemble easily—shelves mount on four one-piece wedges along grooved, numbered posts. Shelves adjust on 1" (25mm) increments.

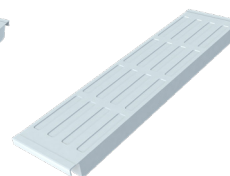
- **Rust & Corrosion Proof:** All-polymer construction withstands moisture, chemicals, and harsh environments.
- **Lifetime:** Polymer shelves and posts offer a Lifetime Warranty against rust and corrosion.
- **Proven Stability:** Proven Metro corner design and rigid four-sided shelf frame deliver sturdy stationary, mobile, or high-density track shelving configurations.
- **Easy-to-Clean:** 6" (152mm) wide shelf mats easily remove from the shelf for cleaning by hand or in a commercial washer / dish machine.
- **Microban® Antimicrobial Product Protection** is built into the shelf mats, frames, 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".
- **Smooth, Protective Surfaces:** Smooth, flat surfaces protect packaged shelf contents from unwanted rips, tears, or damage.
- **Weight Load Capacities (Evenly Distributed)**
Shelf up to and including 48" (1220mm) length: 800 lbs. (363kg)
Shelf 54" (1372mm) or longer: 600 lbs. (272kg)
Stationary Unit: 2,000 lbs. (907kg)
Mobile Unit (with stem casters): up to 750 lbs. (340kg). Multiply the caster load rating by 3 to determine actual rating [not to exceed 750 lbs. (340kg)].
- **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 the grooves on the post. Window on wedge aligns with numbers on the post to locate the desired shelf position. Shelf seats into position over the posts and wedges. A unit can be assembled without tools in minutes.
- **Interchangeable:** Part of MetroMax platform, MetroMax 4 is compatible on the same shelving units with MetroMax i® and MetroMax Q® shelves.
- **Two shelf styles:** All MetroMax 4 shelf mats have a 3/16" (5mm) tall ship's edge built into each end to help contain supplies during mobile applications.
Open Grid: Promotes air flow and light penetration.
Solid: Built-in recesses help contain spills. Solid bottom shelf serves as a barrier to dirt and debris.
- **NSF Listed** for all environments.
- **Optional Accessories** are on spec sheet 9.25.

*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.

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



Open Grid Mat



Solid Mat



Supports good
HACCP
processes



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

L02-195
Printed in U.S.A. 3/20

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

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MetroMax® 4 Polymer Shelving

9.22

MetroMax® 4 POLYMER SHELVING



We put space to work.®

Material Specifications:

- **Longitudinal Beams and Posts:** Pultrusions — continuous glass fibers and thermoset resin composite with built-in Microban® antimicrobial product protection.
- **End Beams, Adjustable Foot and Socket, Shelf Wedge Connector:** reinforced nylon.
- **Shelf Mats:** Polypropylene. Mats contain Microban® antimicrobial product protection.
- **Post Cap:** High-density polyethylene.
- **Continuous Temperature Exposure Range (with shelves under load):**
-20/120° F (-29/49° C). For cleaning the maximum intermittent temperature exposure is 212° F (100° C). For additional information visit metro.com/service-support.



MetroMax 4 Shelves

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

Shelf with Grid Mats Model No.	Approx. Pkd. Wt. (lbs.) (kg)		Shelf with Solid Mats Model No.	Approx. Pkd. Wt. (lbs.) (kg)		Nominal Size				Actual Size			
						Width		Length		Width		Length	
						(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)
MAX4-1824G	6.3	2.9	MAX4-1824F	6.5	3.0	18	457	24	610	18 ¹ / ₂	470	23 ¹⁵ / ₁₆	608
MAX4-1830G	7.4	3.4	MAX4-1830F	7.7	3.5	18	457	30	762	18 ¹ / ₂	470	29 ¹⁵ / ₁₆	760
MAX4-1836G	8.8	4.0	MAX4-1836F	9.2	4.2	18	457	36	914	18 ¹ / ₂	470	35 ¹⁵ / ₁₆	913
MAX4-1842G	9.6	4.3	MAX4-1842F	10.0	4.5	18	457	42	1067	18 ¹ / ₂	470	41 ¹⁵ / ₁₆	1065
MAX4-1848G	10.8	4.9	MAX4-1848F	11.3	5.1	18	457	48	1219	18 ¹ / ₂	470	47 ¹⁵ / ₁₆	1218
MAX4-1854G	11.7	5.3	MAX4-1854F	12.3	5.6	18	457	54	1372	18 ¹ / ₂	470	53 ¹⁵ / ₁₆	1370
MAX4-1860G	12.8	5.8	MAX4-1860F	13.5	6.1	18	457	60	1524	18 ¹ / ₂	470	59 ¹⁵ / ₁₆	1522
MAX4-2124G	6.9	3.1	MAX4-2124F	7.2	3.2	21	530	24	610	21 ¹ / ₂	546	23 ¹⁵ / ₁₆	608
MAX4-2130G	8.1	3.7	MAX4-2130F	8.5	3.8	21	530	30	762	21 ¹ / ₂	546	29 ¹⁵ / ₁₆	760
MAX4-2136G	9.6	4.4	MAX4-2136F	10.1	4.6	21	530	36	914	21 ¹ / ₂	546	35 ¹⁵ / ₁₆	913
MAX4-2142G	10.5	4.8	MAX4-2142F	11.0	5.0	21	530	42	1067	21 ¹ / ₂	546	41 ¹⁵ / ₁₆	1065
MAX4-2148G	11.9	5.4	MAX4-2148F	12.5	5.7	21	530	48	1219	21 ¹ / ₂	546	47 ¹⁵ / ₁₆	1218
MAX4-2154G	12.9	5.9	MAX4-2154F	13.6	6.2	21	530	54	1372	21 ¹ / ₂	546	53 ¹⁵ / ₁₆	1370
MAX4-2160G	14.2	6.4	MAX4-2160F	15.0	6.8	21	530	60	1524	21 ¹ / ₂	546	59 ¹⁵ / ₁₆	1522
MAX4-2424G	7.3	3.3	MAX4-2424F	7.8	3.5	24	610	24	610	24 ¹ / ₂	622	23 ¹⁵ / ₁₆	608
MAX4-2430G	8.8	4.0	MAX4-2430F	9.3	4.2	24	610	30	762	24 ¹ / ₂	622	29 ¹⁵ / ₁₆	760
MAX4-2436G	10.5	4.8	MAX4-2436F	11.9	5.0	24	610	36	914	24 ¹ / ₂	622	35 ¹⁵ / ₁₆	913
MAX4-2442G	11.8	5.4	MAX4-2442F	12.3	5.6	24	610	42	1067	24 ¹ / ₂	622	41 ¹⁵ / ₁₆	1065
MAX4-2448G	13.1	5.9	MAX4-2448F	13.9	6.3	24	610	48	1219	24 ¹ / ₂	622	47 ¹⁵ / ₁₆	1218
MAX4-2454G	14.3	6.5	MAX4-2454F	15.4	7.0	24	610	54	1372	24 ¹ / ₂	622	53 ¹⁵ / ₁₆	1370
MAX4-2460G	15.5	7.0	MAX4-2460F	17.0	7.7	24	610	60	1524	24 ¹ / ₂	622	59 ¹⁵ / ₁₆	1522

Note: Mobile Units taller than 54" (1372mm) require four shelves or more.

Stationary Posts

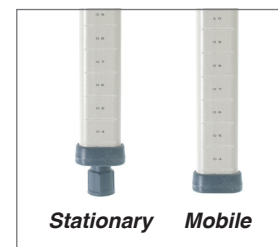
Model No.	Nominal Height		Actual Height*		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
MX13P	13	370	14 ³ / ₁₆	360	0.5	0.2
MX27P	27	685	28 ³ / ₁₆	716	0.9	0.4
MX33P	33	875	34 ³ / ₁₆	868	1.0	0.5
MX54P	54	1370	54 ³ / ₁₆	1376	1.6	0.7
MX63P	63	1585	62 ³ / ₁₆	1580	1.8	0.8
MX74P	74	1890	74 ³ / ₁₆	1884	2.2	1.0
MX86P	86	2195	86 ³ / ₁₆	2189	3.0	1.4

*Actual Height with leveling foot completely tightened. Leveling foot can be adjusted up to 1" (25mm) to compensate for uneven floors.

Mobile Posts — for use with stem casters

Model No.	Nominal Height		Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
MX13UP	13	370	13 ³ / ₁₆	335	0.5	0.2
MX27UP	27	685	27 ³ / ₁₆	691	0.9	0.4
MX33UP	33	875	33 ³ / ₁₆	843	1.0	0.5
MX54UP	54	1370	53 ³ / ₁₆	1351	1.6	0.7
MX63UP	63	1585	61 ³ / ₁₆	1554	1.8	0.8
MX70UP	70	1778	69 ³ / ₁₆	1757	2.0	0.9
MX74UP	74	1890	73 ³ / ₁₆	1859	2.2	1.0
MX86UP	86	2195	85 ³ / ₁₆	2164	3.0	1.4

Consult spec sheet 9.25 for stem casters.



Note: For special height cut posts, consult your Metro representative.

Compatibility with MetroMax® i and MetroMax® Q

MetroMax 4 shelves may be combined with MetroMax i or MetroMax Q shelves on the same unit when a heavier duty shelf is required. All weight capacities are evenly distributed. See spec sheet 9.20 and 9.21 for model numbers.

- MetroMax Q: 48" (1219mm) length or shorter, 800 lbs. (363kg); 54" (1372mm) or longer, 600 lbs. (272kg).
- MetroMax i: 48" (1219mm) length or shorter, 1000 lbs. (454kg); 54" (1372mm) or longer, 750 lbs. (340kg).
- Dunnage shelves: 48" (1219mm) length or shorter, 1,200 lbs. (544kg); 54" (1370mm) length, 900 lbs. (408kg).

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.

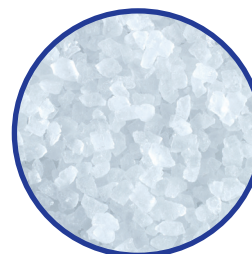
Maximum fuse size:

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.



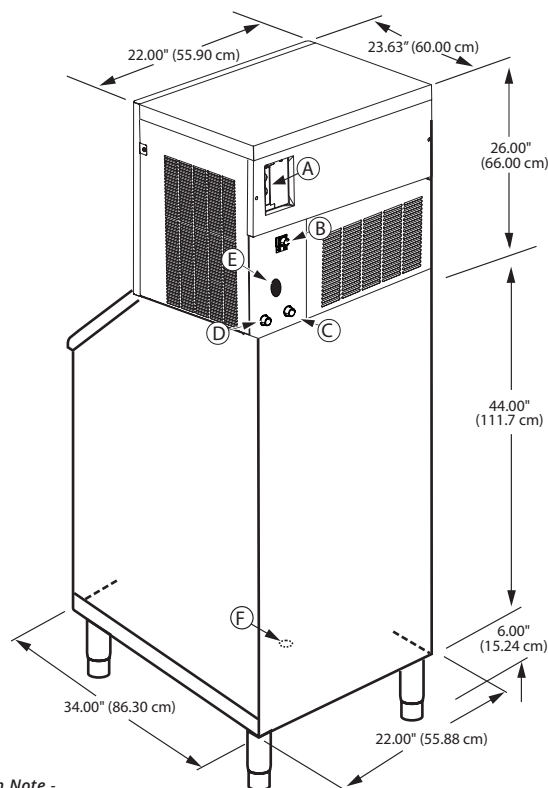
Ice shown actual size



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

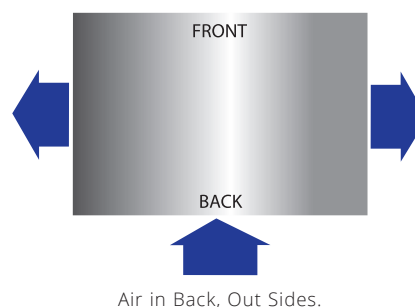
Height	76.00"
	193.00 cm
Width	22.00"
	55.90 cm
Depth	34.00"
	86.36 cm
Bin Storage	310 lbs
	140.7 kg

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

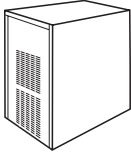
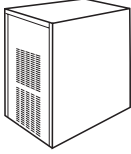
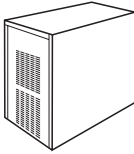
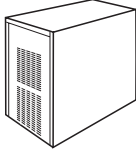
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2110 South 26th Street
Manitowoc, WI 54220

Tel: 1.920.682.0161
Fax: 1.920.683.7589

www.manitowocice.com
4988E
08/21



		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.

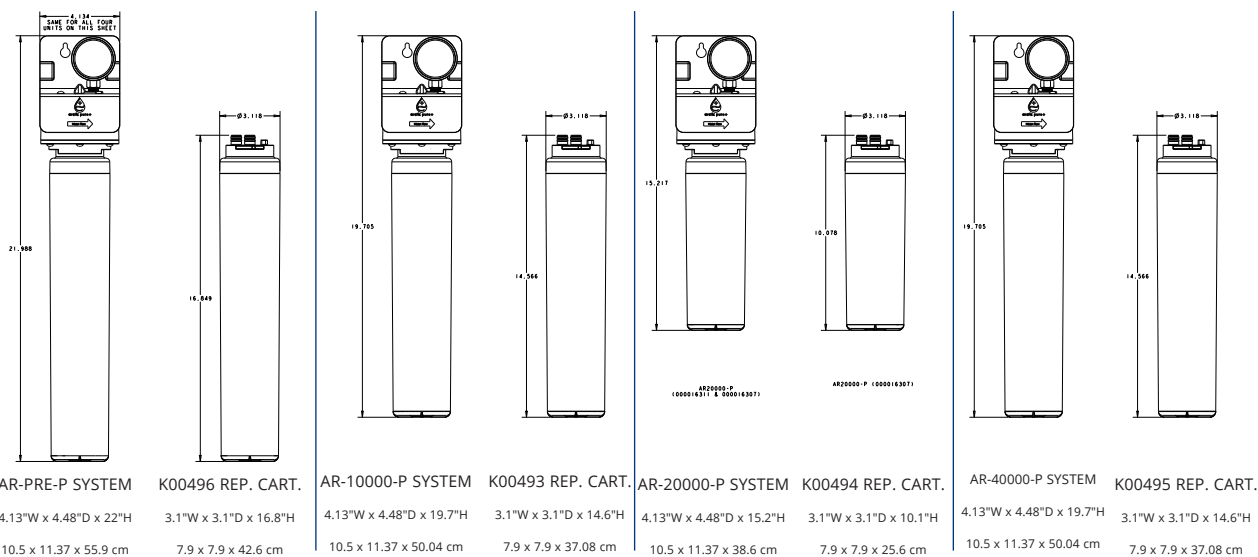
Warranty

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 manufacturers 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
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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

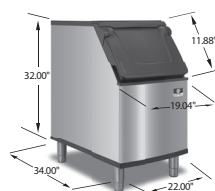
Ice Storage Bins

Model

☐ D320 ☐ D400 ☐ D420 ☐ D570 ☐ D970

D Bins

.75" (1.90 cm) Bin drain



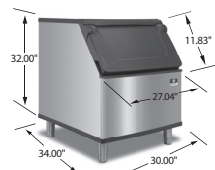
D320

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.

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Manitowoc, WI 54220

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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.

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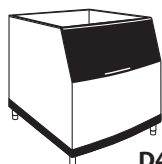


ICE STORAGE BINS

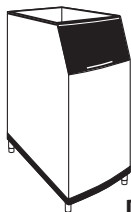
D-STYLE

**D320**

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

**D400**

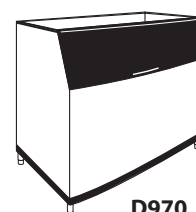
W 30" D 34" H 38"
W 76.2 D 86.4 H 96.5 cm

**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



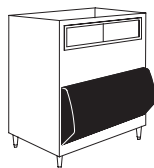
Application Capacity - measured 90% of the total volume in cu. ft x 33 lbs/ft³.
2018 AHRI Capacity is the total internal volume measured in cu. ft.

F-STYLE

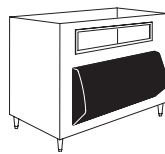
Large Capacity

**F700**

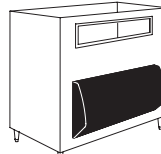
W 30" D 31" H 58.5"
W 76.2 D 78.7 H 148.6 cm

**F1300**

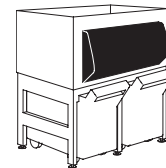
W 48" D 31" H 63.5"
W 121.9 D 78.7 H 161.3 cm

**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 performed by an approved Manitowoc contracted or authorized Service Representative. To schedule a service appointment contact your local Manitowoc Service Representative or visit us at www.manitowocice.com to find a Service Representative near you.

GOVERNING LAW

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

COMPLETE AND RETAIN FOR YOUR RECORD:

Distributor/Dealer _____

Model Number _____

Serial Number _____

Installation Date _____

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



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.



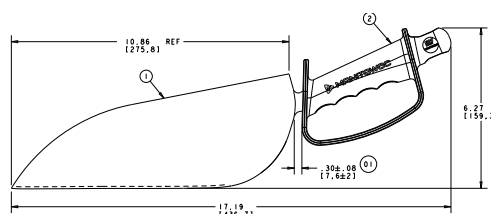
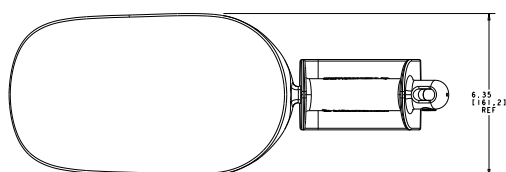
(Bin Mount)

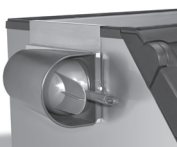


(Wall Mount)



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	5.3lbs/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.



MODEL C DISPOSER



"C" Series Regular Design 8 $\frac{1}{4}$ " Throat Size (Shown)
Also available with:
Offset Throat Design

"C" SERIES - BASIC DISPOSER				
Type	Model No.	HP	PH	Throat Size
REGULAR	C12S-L	1 $\frac{1}{2}$	1	8 $\frac{1}{4}$ "
	C12-L	1 $\frac{1}{2}$	3	8 $\frac{1}{4}$ "
	C2S-L	2	1	8 $\frac{1}{4}$ "
	C2-L	2	3	8 $\frac{1}{4}$ "
	C3-L	3	3	8 $\frac{1}{4}$ "
	C5-L	5	3	8 $\frac{1}{4}$ "
OFFSET	C12S-0	1 $\frac{1}{2}$	1	8 $\frac{1}{4}$ "
	C12-0	1 $\frac{1}{2}$	3	8 $\frac{1}{4}$ "
	C2S-0	2	1	8 $\frac{1}{4}$ "
	C2-0	2	3	8 $\frac{1}{4}$ "
	C3-0	3	3	8 $\frac{1}{4}$ "
	C5-0	5	3	7"

APPLICATION:

Medium size restaurant kitchen. Ideal for vegetable preparation, salad and pot sink areas of large kitchens.

DESIGN AND CONSTRUCTION:

- Waste chamber design permits dual directional operation when used with reversing control or switch, doubling the life cycle of the shattering mechanism. Regular waste chamber available with 8 $\frac{1}{4}$ " throat size.
- Basic body components are cast gray iron, machined, primed and powder coated. 8" diameter rotor with (2) bolt-on reversible impact bars and sizing ring are cast ductile iron, machined, balanced and heat treated.
- Bolt on threaded discharge flange for easy removal (2" pipe size).
- Stainless steel legs and feet, adjustable from 0" to 2".
- Disposer connects to Cone or Sink Assembly by means of a neoprene isolation sleeve and (2) stainless steel clamps.
- Offset Design: For maximum space utilization.

MOTOR:

- Reversing, heavy-duty, 1725 RPM (1425 RPM, 50 Hz), full rated horsepower, double sealed, permanently lubricated ball bearings.
- Thermal overload protection with manual reset button.
- Available for single phase or three phase installations.
- Available in 1 $\frac{1}{2}$ HP for light waste, 2 HP for standard use, 3 & 5 HP for heavy duty use.
- Dual voltage windings allow multi-voltage operation by motor lead connection (see motor wiring diagram). 115-230V, 60 Hz; 110/220V, 50 Hz, 1 Ph; 208-230/460V, 60 Hz; 208/415V, 50 Hz, 3 Ph.

CONTROLS:

NOTE: Electrical switches or control centers not included, must be selected as required.

PLUMBING:

- 8 GPM @ 20 PSIG, $\frac{1}{2}$ " NPT
- 2" drain line with trap
- Not grease trap compliant

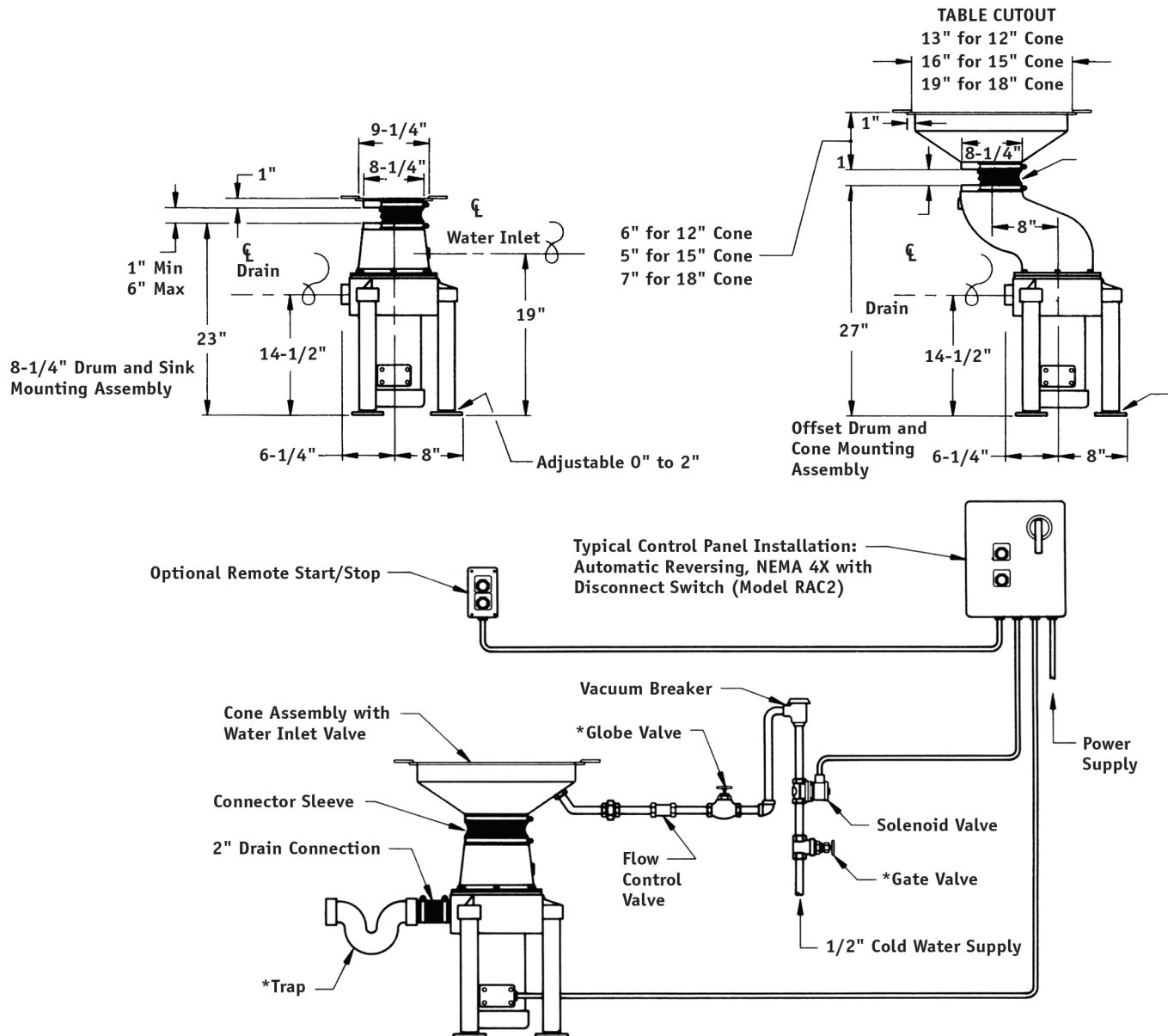
ELECTRICAL:

- Please refer to electrical requirements on page 2.

OPTIONAL FEATURES:

- Adaptor Kits: Adaptor kits are available to allow installation of Master Disposers to virtually any sink or cone size or configuration. Refer to "Adaptor Kit Selection Guide" for specific kit model numbers.

MODEL C DISPOSER



HP	THREE PHASE		THREE PHASE		SINGLE PHASE		SINGLE PHASE	
	Volts/60 Hz	Amps	Volts/50 Hz	Amps	Volts/60 Hz	Amps	Volts/50 Hz	Amps
1 1/2	208	4.4	208	4.8	115	16	110	15
	230	4.2			230	8	220	7.5
	460	2.1	415	2.4				
2	208	6	208	6.3	115	17.6	110	19
	230	5.8			230	8.8	220	9.5
	460	2.9	415	3.3				
3	208	9.9	208	10.4	N/A	N/A	N/A	N/A
	230	9						
	460	4.5	415	5.2				
5	208	14.8	N/A	N/A	N/A	N/A	N/A	N/A
	230	14						
	460	7						

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



RAC1 & RAC2 SERIES

AUTOMATIC REVERSING MAGNETIC CONTROLS



RAC 2



RAC 1

INCLUDES:

- PF: Positive flush.
- EM: The **Eco-Mizer™** Electricity and Water Saver.

APPLICATION:

- Provides automatic reversing of motor (the motor runs in the opposite direction each time it is started) which doubles the life of the shattering mechanism.

DESIGN AND CONSTRUCTION:

- High strength compression molded glass fiber reinforced polyester, NEMA4X (watertight, corrosion resistant) enclosure. Reversing magnetic contactors with built-in automatic reset overload relays to protect against low voltage, overloads and phase failure. Clearly marked terminal strip for easy connection of incoming power, solenoid valve and remote switch.

DESIGN FEATURES:

- Encapsulated solid state control circuit board with self-diagnostic circuitry and indicator lights. Front mounted, heavy duty Start and Stop pushbuttons. RAC2 Series features illuminated pushbuttons to indicate mode of operation, built-in clean out cycle (2 minute time delay for flushing of disposer and waste lines) and disconnect switch with heavy duty front mounted "pistol grip" handle with provision for lockout. Antiplug relay to prevent motor reversing while running or coasting.
- The **Eco-Mizer™** Electricity and Water Saver conserves water and electricity usage by limiting disposer run time to a preset interval. Specify 5 to 15 minutes.

WARRANTY:

- One full year from date of purchase by end user, covering defects in material or workmanship; parts and labor included.

OPTIONAL:

- RS: Remote Start/Stop switch.

RAC1 & RAC2 AUTOMATIC REVERSING MAGNETIC CONTROLS						
Model No. RAC1 Series	Model No. RAC2 Series	HP Range	Voltages			PH
			L	H	Hertz	
RAC1-KP	RAC2-KP	1/2, 3/4, 1 1/4, 1 1/2, 2, 3, 5	200-240/440-480		50/60	3
RAC1-BE	RAC2-BE	1/2, 3/4, 1 1/4, 1 1/2, 2, 3, 5	380-415		50	3
RAC1-SL	RAC2-SL	1/2, 3/4, 1 1/4, 1 1/2, 2	110-120		50/60	1
RAC1-SH	RAC2-SH	1/2, 3/4, 1 1/4, 1 1/2, 2	200-240		50/60	1
RAC1-7*	RAC2-7*	7	200-240	440-480	60	3
RAC1-10*	RAC2-10*	10	200-240	440-480	60	3

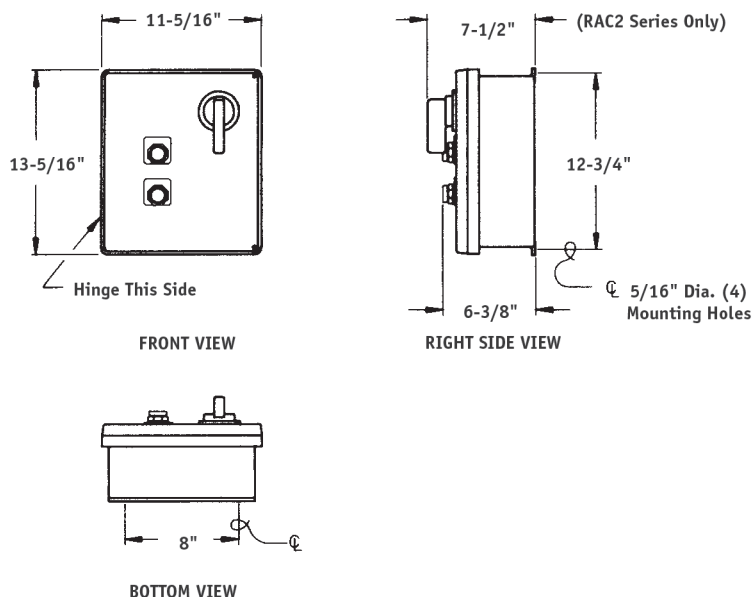
*Indicate voltage by adding L or H to the end of model number.

RAC1 & RAC2 SERIES

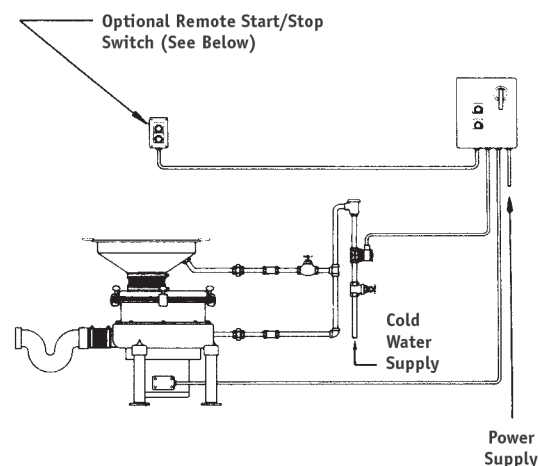
AUTOMATIC REVERSING MAGNETIC CONTROLS



DIMENSIONS:



TYPICAL INSTALLATION:



SHIPPING DIMENSIONS AND WEIGHTS:

Model No.	WIDTH		DEPTH		HEIGHT		WEIGHT		VOLUME	
	in.	mm.	in.	mm.	in.	mm.	lbs.	kg.	cu. ft.	cu. m.
RAC1	12	305	14	356	11	279	25	11	1.1	.03
RAC2	12	305	14	356	11	279	28	13	1.1	.03

Construction: Shall be NEMA4X watertight, corrosion resistant, molded glass fiber reinforced polyester enclosure. Reversing magnetic contactors with overload relay to protect against low voltage, motor overload and phase failure. Front mounted heavy duty illuminated pushbuttons. Built-in front-mounted disconnect switch with heavy duty pistol grip handle with provision for lockout. Encapsulated (moisture resistant) solid state low voltage control circuit with self-diagnostic indicator lights. Antiplug relay to prevent motor reversing while running or coasting. Clean out cycle 2 minute time delay. Shall include the **Eco-Mizer™** Electricity and Water Saver preset at factory to customer requirements, 5 to 15 minutes, at no additional cost.

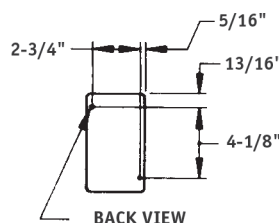
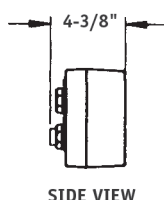
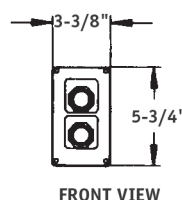
Approvals and Warranty: Shall be UL (Underwriters Laboratories, Inc.) listed. Warranty shall cover parts, labor and mileage on all components for one year.

OPTIONS: (Additional Cost)



MODEL RS: REMOTE START/STOP SWITCH

Allows control panel to be located a distance away while Start/Stop switch can be mounted near disposer. NEMA4X enclosure.



MODEL PF: POSITIVE FLUSH

Leaves water running for flushing of waste chamber and drainline for two minutes after motor stops.

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

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!*



AutoQuotes

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

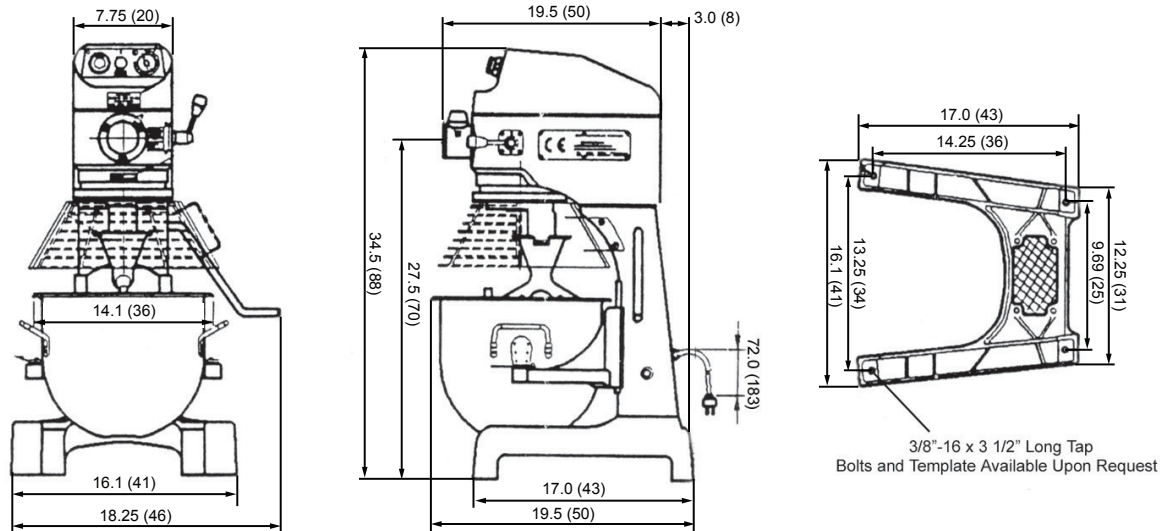
Approved by: _____ Date: _____

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.



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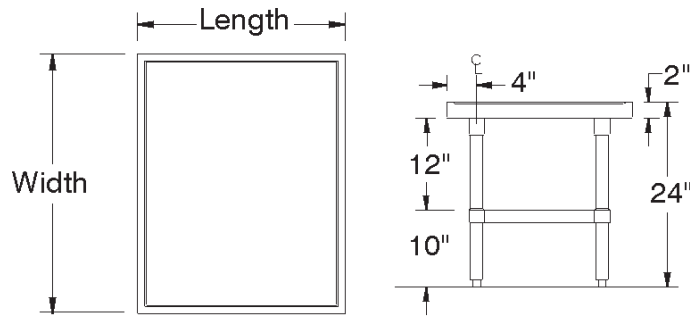
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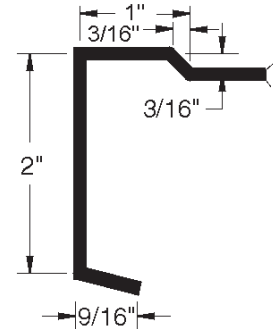
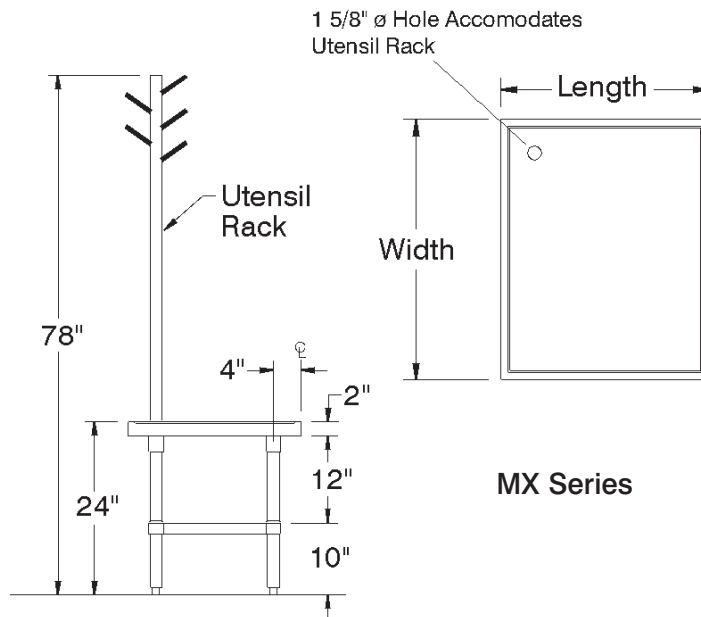
DETAILS and SPECIFICATIONS

TOL \pm .500"

ALL DIMENSIONS ARE TYPICAL



MT, SAG & AG Series

Countertop Edge
Detail

MX Series



Project Name: _____ AIA#: _____

Model #: _____ Location: _____

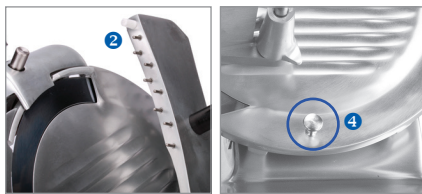
SIS#: _____ Item #: _____ Quantity: _____



G-Series Medium Duty Automatic Slicer

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.



Model

☐ G12A – 12" Diameter Knife

Standard Features

- Automatic or manual slicer operation
- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (1)
- Gripping teeth on underside of end weight for stability when slicing taller product (*inset 2*)
- Pyramid-shaped end weight teeth improve product hold during slicing (3)
- 0 to 1/2" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier (*inset 4*)
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

Optional items

- Large slicer cover
- Slaw tray
- Vegetable hopper

To select options, see complete list on back



AutoQuotes

Warranty

- Two years parts and labor

Approved by: _____ Date: _____

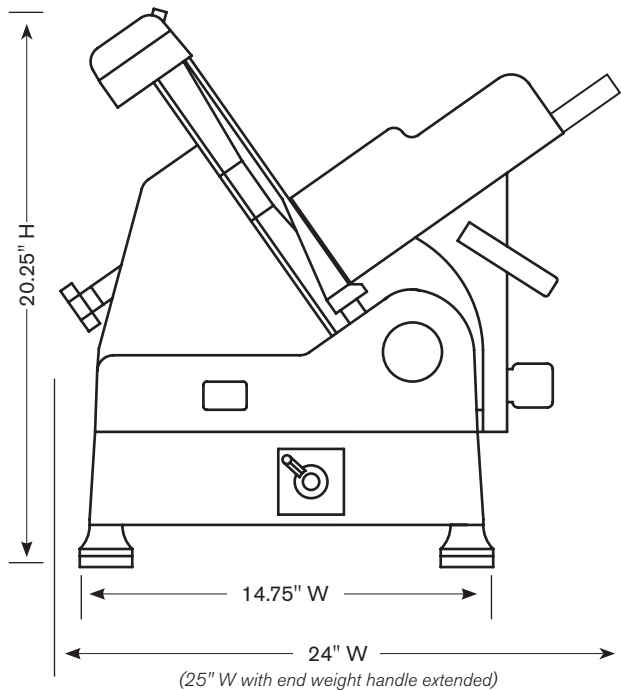
2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



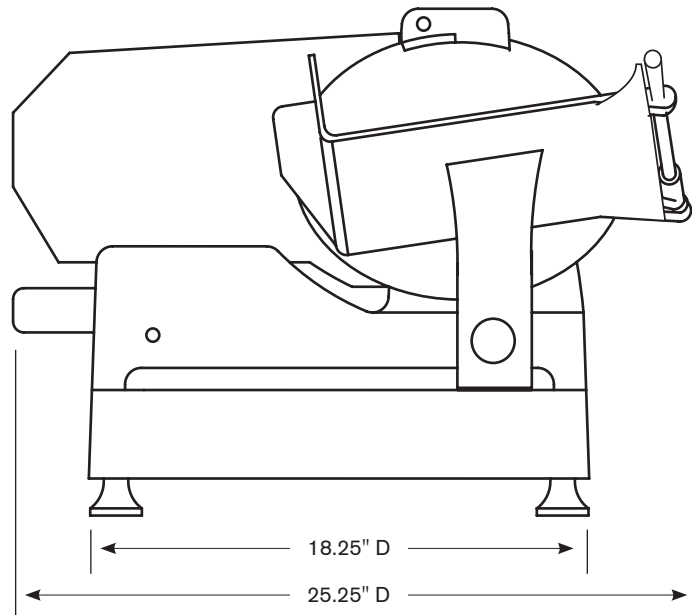
Medium Duty Automatic Slicer

G12A

Front View



Side View



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										W (Width)	D (Diameter)	L (Length)
G12A	Both	1/2 HP	115-60-1	3	Belt	4 Hours		12" (30.48 cm)	1/2" (1.3 cm)	10" (25.4 cm)	8.75" (22.2 cm)	10.5" (26 cm)

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

DIMENSIONS | SHIPPING INFORMATION

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

This product ships on a pallet. Freight class 85.

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Ship Wt
G12A	25" w x 25.25" d x 20.25" h (64 cm x 64 cm x 51.4 cm)	81 lbs (37 kg)	25" w x 28" d x 32" h (64 cm x 71 cm x 81 cm)	93 lbs (42 kg)

Slicer is automatic or manual with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof with sealed splash zones. Slicer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL ITEMS:

- ☐ **SC-LARGE** Large slicer cover
- ☐ **SLAWTRAY** Slaw tray
- ☐ **300014** Vegetable hopper
- ☐ **M500A** Food fence (11" d x 1-1/8" h)

Available only at time of purchase.



STAINLESS STEEL MOBILE MIXER & EQUIPMENT TABLES



MOBILE
MIXER TABLE



MIXER
EQUIPMENT
TABLE



Drawer Optional

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

Model #: _____

Project #: _____

MOBILE MIXER TABLES

O.A. W x L	Model #	Style	Weight
30" x 30"	MT-MS-300	Stainless Steel	85 lbs.
30" x 36"	MT-MS-303	Stainless Steel	95 lbs.
30" x 30"	MT-MG-300	Galvanized	85 lbs.
30" x 36"	MT-MG-303	Galvanized	95 lbs.

MIXER EQUIPMENT TABLES

O.A. W x L	Model #	Style	Weight
24" x 30"	AG-MP-30	Stainless Steel	65 lbs.

MOBILE MIXER TABLE with Tray Slides

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.

Cross Bracing welded to front legs. Cross Bracing on sides is bolted to legs and requires assembly.

Pan Rack Slides sized for (6) 18" x 26" pans.

MATERIAL:

MT-MS SERIES - Stainless Steel Base

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

LEGS are 1 5/8" diameter, stainless steel. Gussets are stainless steel. (4) 5" swivel casters with rubber wheels. (2) with brakes

PAN RACK is aluminum with 2" tray slide spacing.

MT-MG SERIES - Galvanized Base

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

LEGS are 1 5/8" diameter, galvanized steel. Gussets are galvanized steel.

(4) 5" swivel casters with rubber tires. (2) with brakes.

PAN RACK is aluminum with 2" tray slide spacing.

MIXER EQUIPMENT TABLE

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. Undershelf is adjustable.

Pre-engineered angle adapters insure ease of future drawer installation (Mixer Equipment Table Only).

Stainless steel handle and two rubber bumpers secured to table top.

MATERIAL:

AG-MP-30

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

UNDERSHELF is galvanized steel.

LEGS are 1 5/8" dia. tubular galvanized steel with galvanized steel gussets and (2) 1" adjustable plastic bullet feet.

(2) 5" swivel casters with brakes supplied.

CONSTRUCTION:

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

Gussets welded to support hat sections.

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

Entire Top is mechanically polished to a satin finish and is sound deadened.



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Fax: (972) 932-4795

NEVADA

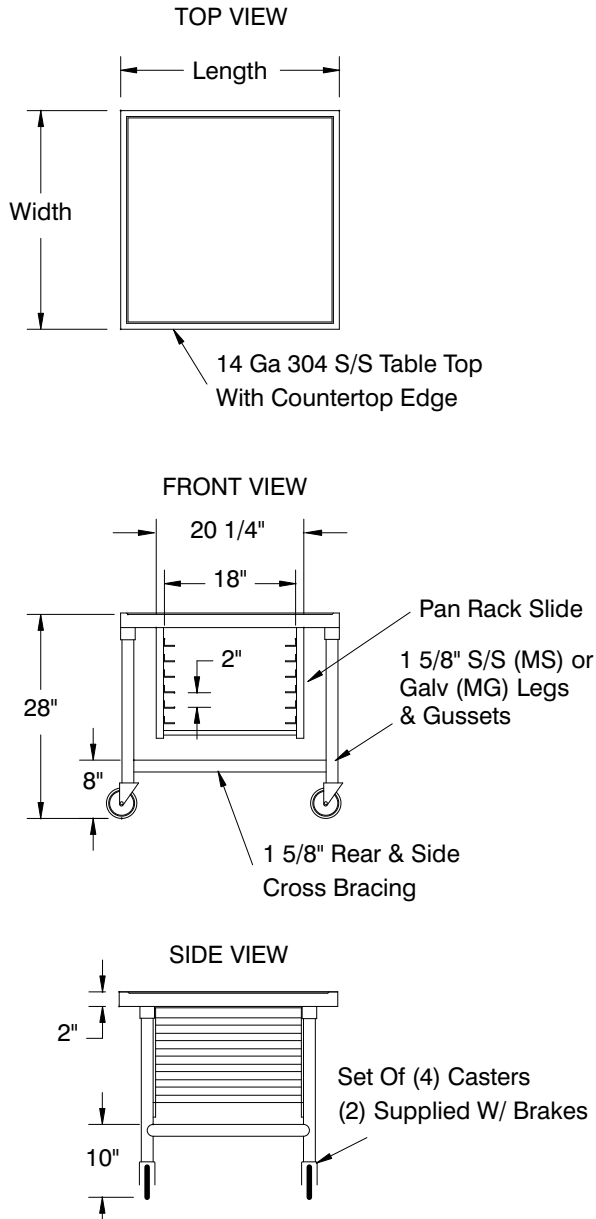
Fax: (775) 972-1578

DETAILS and SPECIFICATIONS

TOL $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

MOBILE MIXER TABLE with Tray Slides



MIXER EQUIPMENT TABLE

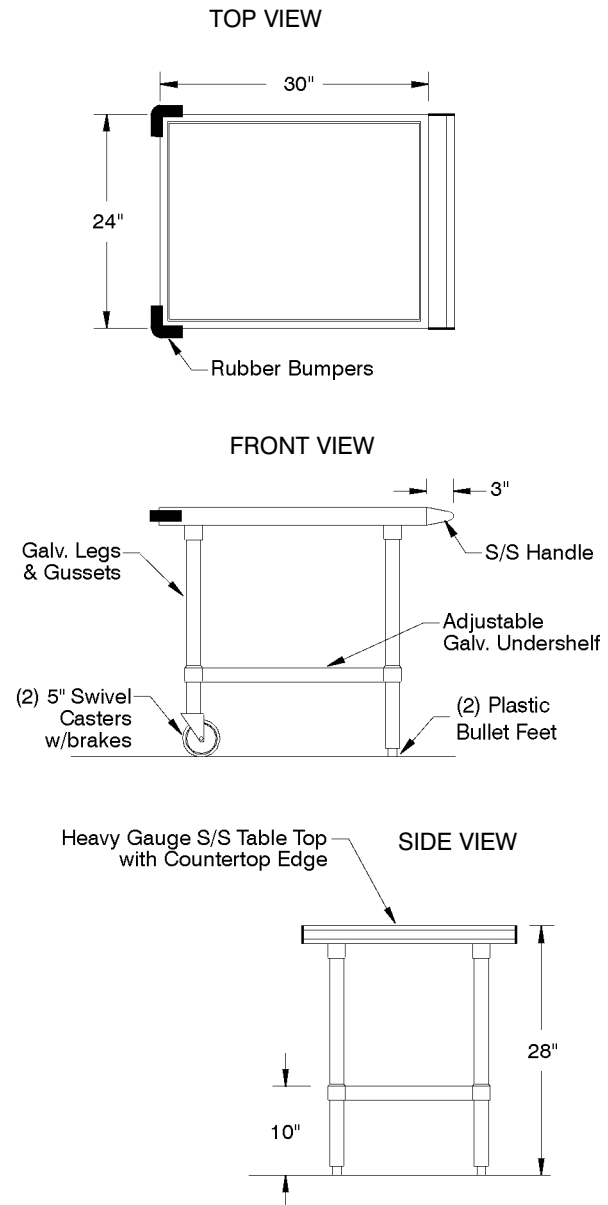
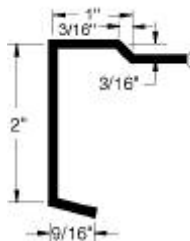
Countertop
Edge Detail



TABLE MODIFICATIONS & ACCESSORIES

TOP MODIFICATIONS



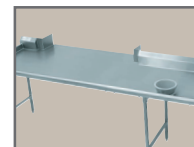
TA-56
5" NSF Partition



TA-523
Drop-In Urn Trough



CDR-5
Condiment Holder



TA-84
Pass-Thru



TA-108
Grommet For Cords

QTY.

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

QTY.

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



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TABLE MODIFICATIONS & ACCESSORIES

BASE MODIFICATIONS



TA-39
Louvered Hinged Doors



TA-73
Drop-Down Tray Slide



TA-74
Solid Tray Slide



TA-900
ADJ. Height Tables



TA-116
Adj. Mid-Shelf

QTY.

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

QTY.

___	TA-48	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	TA-54	Removable Kick Plate
___	TA-55	Remove Back Panel (on Enclosed Base)
___	TA-63	Removable Shelving (In addition to standard shelf & table width)
___	TA-70	S/S Tubular Tray Divider (12" sections)
___	TA-73	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	TA-74	Solid Tray Slide
___	TA-92	12" Apron (in front of sink)
___	TA-92A	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	TA-116	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
___	TA-135	Plate Shelf (Undercounter Mounted)
___	TA-205	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	TA-900	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

ELECTRICAL & DATA PORT OUTLETS



TA-62
Duplex Outlet



TA-62A
GFI Duplex Outlet



TA-62D
GFI Doghouse Outlet



TA-62F
Empty Junction Box



TA-112
Hubble Outlet

QTY.

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

QTY.

___	TA-62E	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	TA-62F	Junction Box (empty) Below Table Top. Includes 1 Gang Size, Stainless Steel Face Plate
___	TA-112	Hubble Outlet
___	TA-622	CAT-5 Data Port Outlet. Cable Not Included



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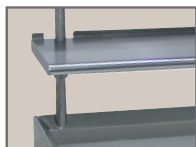
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TABLE MODIFICATIONS & ACCESSORIES

OVERSHELF & POT RACK MODIFICATIONS



TA-9A
1" Turn Up



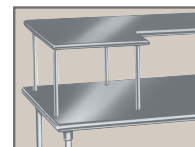
TA-22A
Square Edge



TA-71
Heat Lamp Mounting Provision



TA-100A
Bull Nose



TA-102
24" x 24" Extension

QTY.

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

QTY.

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

UNDERSHELF MODIFICATIONS

QTY.

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

QTY.

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

SIZE MODIFICATIONS

QTY.

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

QTY.

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



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TABLE MODIFICATIONS & ACCESSORIES

LEG MODIFICATIONS

QTY.

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

QTY.

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

WORK TABLE CASTERS



Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

When Used w/ Stainless Steel Legs

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

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

When Used w/ Galvanized Legs

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

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

Replacement Casters

For Work Tables

TA-25 Set of 4
(Two with Brakes)

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

200 lbs. Load Capacity Per Caster



Optional Standard Caster Upgrades:

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

EQUIPMENT STAND CASTERS



Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

w/ Stainless Steel Legs

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

w/ Galvanized Legs

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

HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster



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

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

Optional Equipment Stand Caster Upgrade:

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

Enclosed Base Table Casters

Easy Bolt-On Style



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

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

300 lbs. Load Capacity Per Caster

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

TA-255PB

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



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

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Page: 41



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.

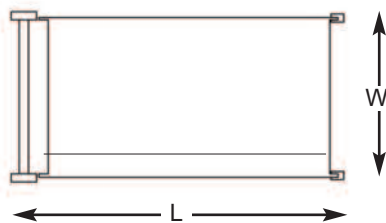
4900 West Electric Avenue • West Milwaukee, WI 53219 U.S.A.

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

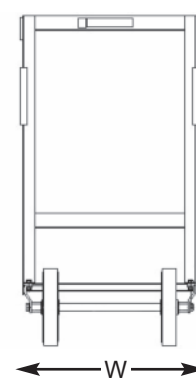
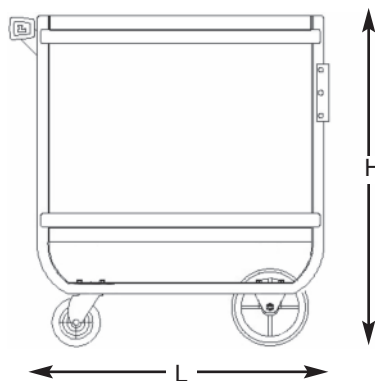
Stainless Steel Utility Carts

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.

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Item # _____

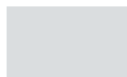
Job _____

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 2³/₄" (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.



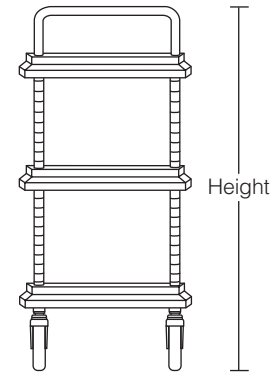
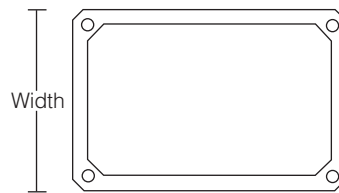
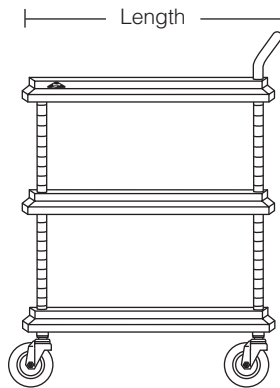
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



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.

12-28

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

L03-074A
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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. _____

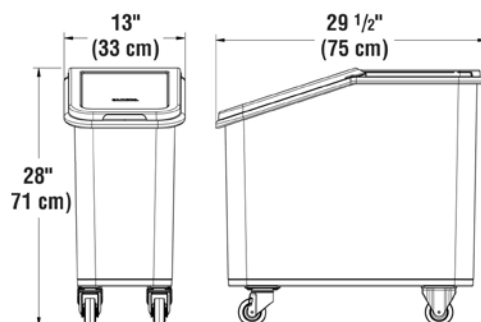
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Model No. _____

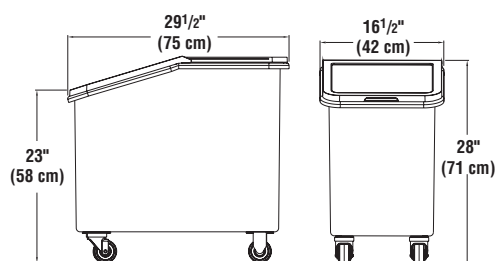
Quantity _____

Slant Top

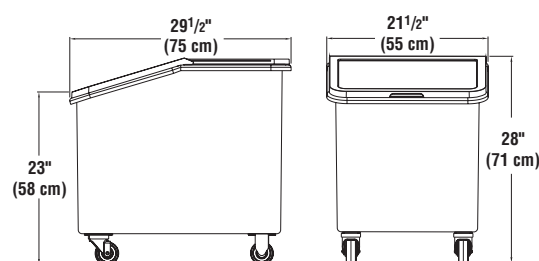
Models IBS20 – 21 gallon (81 L)
IBS27 – 27 gallon (102 L)
IBS37 – 37 gallon (140 L)



IBS20



IBS27



IBS37

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
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Product Information. U.S. and Canada: 1.800.992.1776
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C5 4 Series Insulation Armour™ Plus Heated Holding Cabinets

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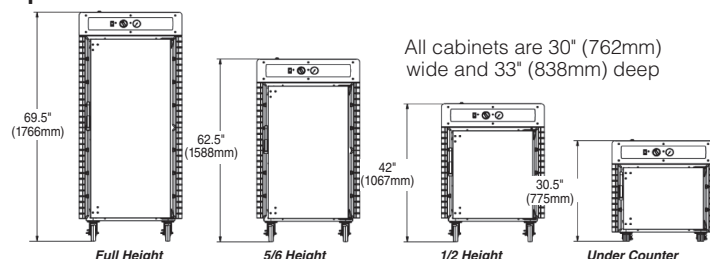
Job _____

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





JOB: _____

ITEM NO: _____

UNIVERSAL ANGLE ROLL-IN REFRIGERATOR RACKS 207-UA SERIES

FEATURES AND BENEFITS:

- Durable rack specifically designed to fit roll-in or pass through refrigerators, freezers, and warming cabinets; eliminates unnecessary product handling while maintaining proper temperature levels. Holds a variety of pan sizes.
- Fully welded framework of structural aluminum extrusions for rigidity and durability.
- Constructed of non-corrosive, Hi-Tensile aluminum for strength.
- Chrome plated wire universal angles adjustable on 1-1/2" centers. Extruded aluminum bottom angle permanently welded in place.
- Inboard heavy duty 5" swivel casters, two with brakes. Wheel placement permits easy "in-and-out" of roll-ins.
- Two styles available; Custom (C) or Deluxe (D). Deluxe includes perimeter bumper and enclosed base.



207-UA-12-AC



ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Extra Universal Angles
- ☐ Pan Stop
- ☐ Corner Bumpers
- ☐ Vertical Bumpers
- ☐ Various Caster Options

See page G-36 for accessory details.



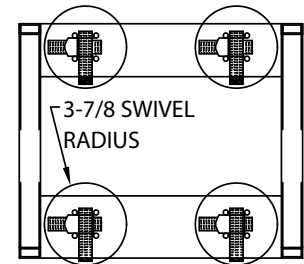
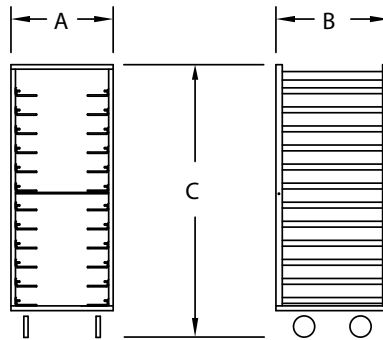
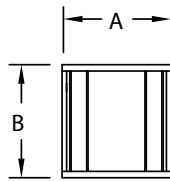
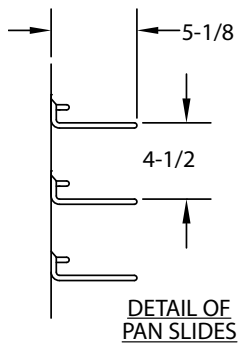
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Gold indicates our Best Rack with the best warranty in the industry.
3-Year Parts / 1-Year Labor with lifetime guarantee against rust & corrosion

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Jan., 2011

207-UA Roll-In Series



INBOARD CASTER PLACEMENT

CUSTOM ("C")

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
207-UA-12-AC	12 SETS	SEE NOTE BELOW	IN	24-1/2	24-15/16	64-1/2	21-3/4	24-1/2	55-15/16	LBS	68
			MM	625	635	1640	555	625	1425	KG	31

DELUXE ("D")

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
207-UA-12-AD	12 SETS	SEE NOTE BELOW	IN	26-3/8	26-13/16	64-1/2	21-3/4	24-1/2	55-15/16	LBS	73
			MM	670	685	1640	555	625	1425	KG	33

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.
Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.



Gold indicates our Best Rack with the best warranty in the industry.
3-Year Parts / 1-Year Labor with lifetime guarantee against rust & corrosion

ALL CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

RACK:

- Posts: Extruded aluminum channels, 1-1/16 x 2 x .125.
- Top and bottom: Extruded aluminum channels, 1-1/16 x 2-3/8 x .188; welded to posts.
- Tie rods (2): 5/16 dia. steel rods enclosed in aluminum tubing; fastened to posts.
- Bolsters: Formed .125 aluminum; welded to posts, casters attached.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Two casters equipped with brakes.

DELUXE ("D") MODELS:

- Base plate: One piece .063 aluminum.
- Bumper: 1" wide gray rubber, perimeter type.

PAN SLIDES:

- Wire angles (.306 dia.), nickel chrome plated steel, spaced on 4-1/2" centers, adjustable on 1-1/2" centers.
- Bottom extruded angle, welded to posts.

SHORT FORM SPECIFICATIONS

Cres Cor Roll-In Refrigerator Rack Model 207-UA-12-A (C) or (D). Extruded aluminum welded construction. Tie rods (2) applied at front and rear. (12) sets wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Formed .125 bolsters. Inboard 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each, temperature -45° to +180°F.

- ☐ Custom Model (C)
- ☐ Deluxe Model (D) has .063 aluminum base plate; perimeter bumper.

3-Year Parts / 1-Year Labor warranty. Lifetime guarantee against rust & corrosion. Provide the following accessories: _____ NSF listed.



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Litho in U.S.A.



**PROOF HOT
CABINETS**

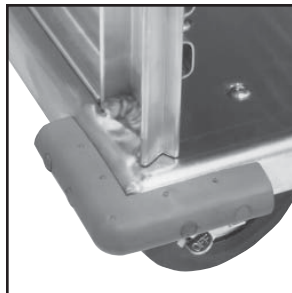
D

ACCESSORIES

PERIMETER BUMPER

#1405-000

Non-marking reinforced gray rubber strip mounts to base of cabinet for protection. Adds 2" to depth and width.



CORNER BUMPERS

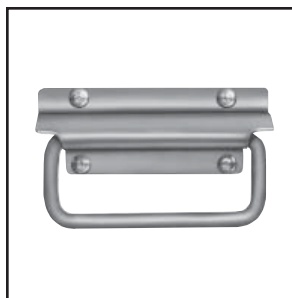
#1056-002

Non-marking gray rubber strips mount to corners of cabinet base for protection. Adds 2" to depth and width.

PUSH HANDLE

#1087-000

Stainless steel rod with donut bumper on each end mounts 40" from floor to back or side of cabinet (specify location). Provides maneuverability.



BAIL HANDLE KIT

#1265-000

Two grip handles mounted to each side of cabinet 30" from floor for lifting and maneuvering. Drop to sides when not in use.



CASTER OPTIONS

Standard 5" dia. modulus casters can be substituted with polyurethane wheels or wheels of various diameters. Contact factory for casters available for your application.



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**Page D-4
June, 2008**

PAN SIZE CHART

for Universal Angle Models (-UA)

Cres Cor adjustable universal angles are designed to hold trays and pans shown below and in illustration on right.

Quantity of angles and adjustment increments are found on the product catalog page.

PAN TYPES AND SIZES

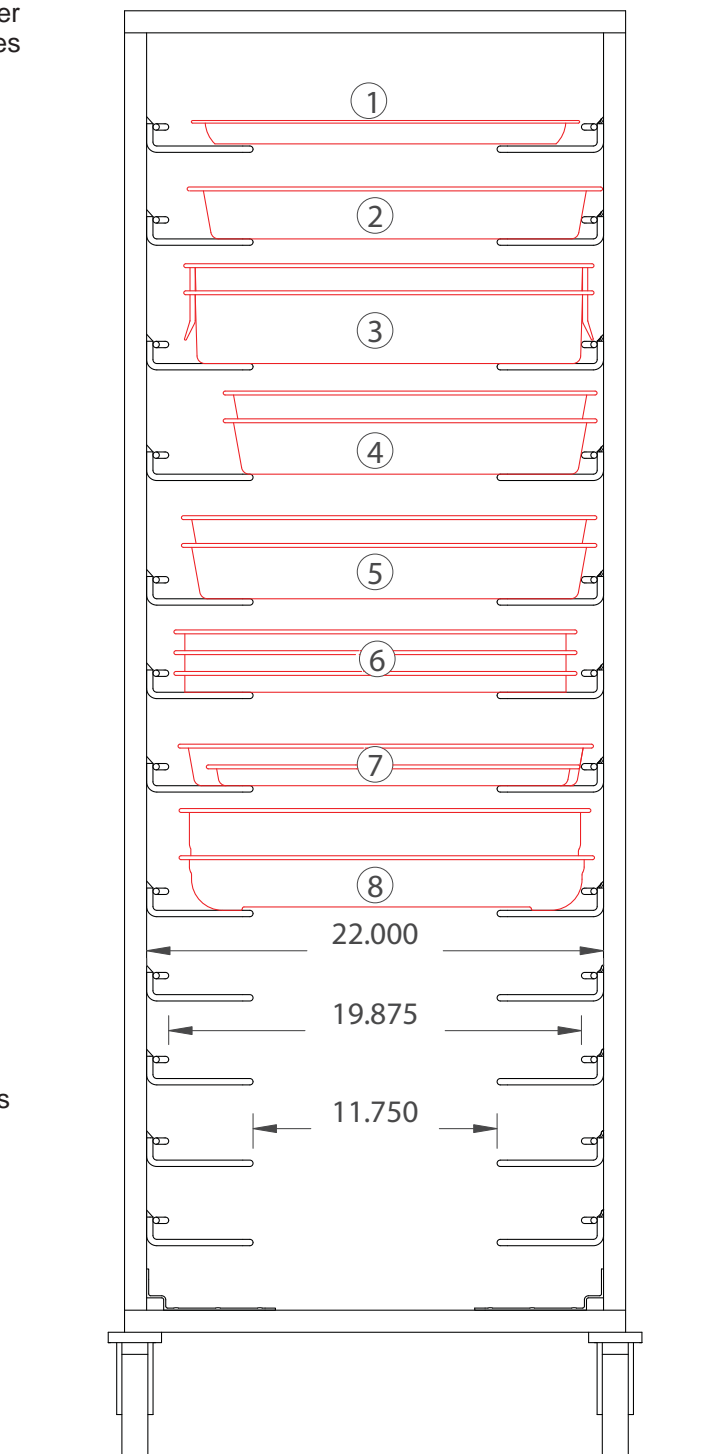
Capacity per
set of angles

Maxi Pan	
① (20-3/4" x 25-1/2" x 1-1/8")	1
European Standard Gastro-Norm Pan	
(20-3/4" x 25-1/2" x 3/4")	1
Steam Table Pan (12" x 20" x 2-1/2")	
② Steam Table Pan (12" x 20" x 4")	2
Roast Pan (10-7/8" x 19-3/4" x 3-1/2")	
③ Roast Pan (10-7/8" x 19-3/4" x 2-1/4")	2
Roasting Pan (18" x 26" x 4")	
④ Deep Roasting Pan (22-1/2" x 20-1/2" x 6-1/2")	1
Baking Pan (18" x 26" x 2")	1
Steam Table Pan (12" x 20" x 4")	
⑤ Steam Table Pan (12" x 20" x 2")	2
Baking Pan (20" x 22" x 4")	
⑥ Baking Pan (20" x 22" x 2")	1
Baking Pan (20" x 22" x 1")	1
Steam Table Pan (12" x 20" x 2")	
⑦ Steam Table Pan (12" x 18" x 6")	2
Bun Pan (18" x 26" x 1")	1
Half Size Bun Pan (18" x 13" x 1")	2
Steam Table Pan (12" x 20" x 4")	
⑧ Steam Table Pan (12" x 20" x 2")	2
Cup and Glass Rack (20" x 20")	
Service Tray (14" x 18")	2
Half Size Wire Basket (18" x 13" x 4")	2

Listed are popular pan sizes in nominal and actual dimensions as identified in the trades:

PANS

Nominal Dimensions	Actual Dimensions
18" x 26"	17-3/4" x 25-3/4"
18" x 24"	17-3/4" x 24"
16" x 22"	16-9/16" x 22-1/2"
15" x 20"	15-1/4" x 20-1/2"
14" x 18"	13-15/16" x 17-13/16"
12" x 16"	12" x 16-3/8"
10" x 14"	10-5/8" x 13-3/4"
9" x 26"	8-3/4" x 25-1/2"
15" x 21" (Canada)	15-1/2" x 21-3/8"



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OVENS

VULCAN**VC44E SERIES**
DOUBLE DECK ELECTRIC CONVECTION OVENS

Model VC44ED
Shown with optional casters

**SPECIFICATIONS**

Double section, electric convection oven, Vulcan Model No. (VC44ED) (VC44EC). 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 measure 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 per section. Each section heated by electric solid sheath elements rated at 12 KW. Furnished with a two speed $\frac{1}{2}$ H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 208 or 240 volt, 60 Hz, 1 or 3 phase.

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.

NSF listed. UL listed. UL listed to Canadian safety standards.

- ☐ **VC44ED** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- ☐ **VC44EC** 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.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with double pane windows.
- 25 total KW.
- $\frac{1}{2}$ H.P. two speed oven blower-motor.
- Moisture vent.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interiors.
- Five nickel plated oven racks with eleven rack positions per section.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Complete prison package.
 - ☐ Security screws only.
- ☐ Casters.
- ☐ Simultaneous chain driven doors.
- ☐ 480V/60 Hz/1 or 3 phase.
- ☐ Second year extended limited parts and labor warranty.

ACCESSORIES

- ☐ Stainless steel rear motor enclosure.
- ☐ Extra oven rack(s).
- ☐ Rack hanger(s).
- ☐ Stainless steel drip pan.
- ☐ 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

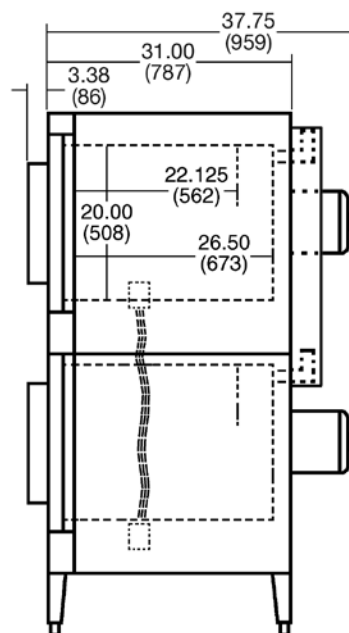
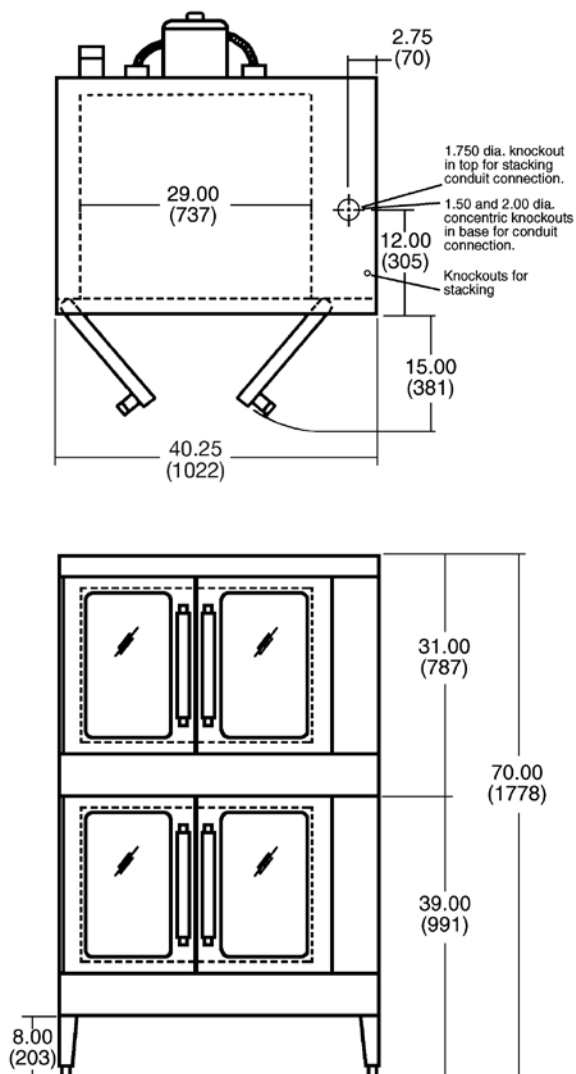
O V E N S

VULCAN**VC44E SERIES**
DOUBLE DECK ELECTRIC CONVECTION OVENS**OPTIONAL VOLTAGES**

- ☐ 480 volt, 60 Hz, 3 phase.
- ☐ 220/380 volt, 50 Hz, 1 phase, 3 wire.
- ☐ 220/380 volt, 50 Hz, 3 phase, 4 wire.
- ☐ 240/415 volt, 50 Hz, 3 phase, 4 wire.

CLEARANCES

	Combustible	Non-Combustible
Rear	2"	2"
Right Side	4"	4"
Left Side	1"	1"



MODEL NO.	TOTAL CONN. KW	3 PHASE LOAD KW PER PHASE			NOMINAL AMPS PER LINE WIRE									1 PHASE		WEIGHT			
					3 PHASE											WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
					208 VOLT			240 VOLT			480 VOLT								
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	X	Y	Z	208V	240V	LBS.	KG	LBS.	KG
VC44E	25	8	8	9	70	66	70	66	58	66	28	30	30	120	104	880	400	778	352

VULCAN

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



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

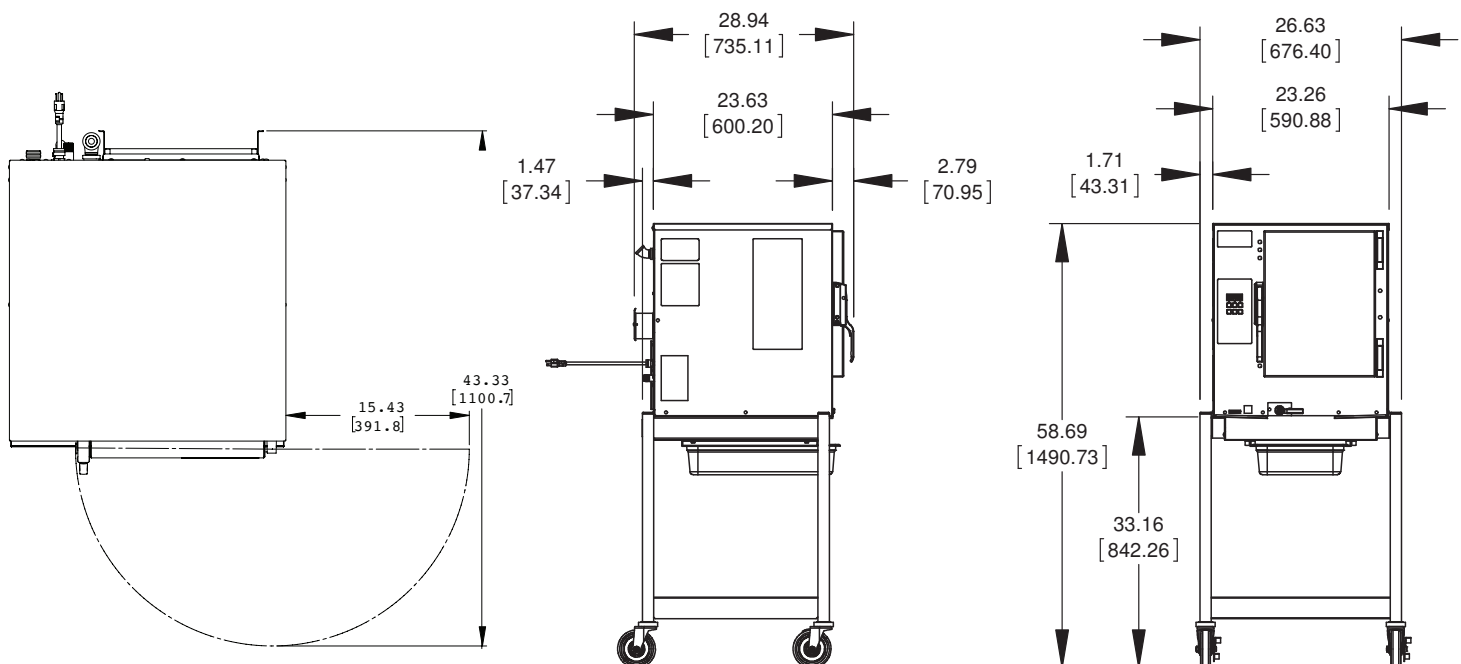
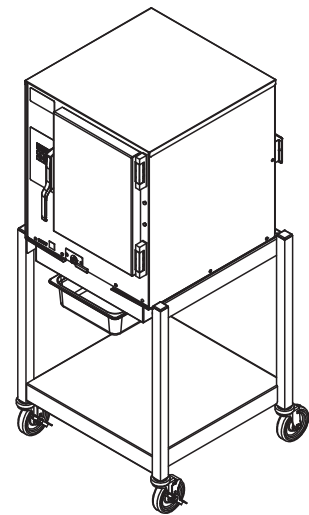
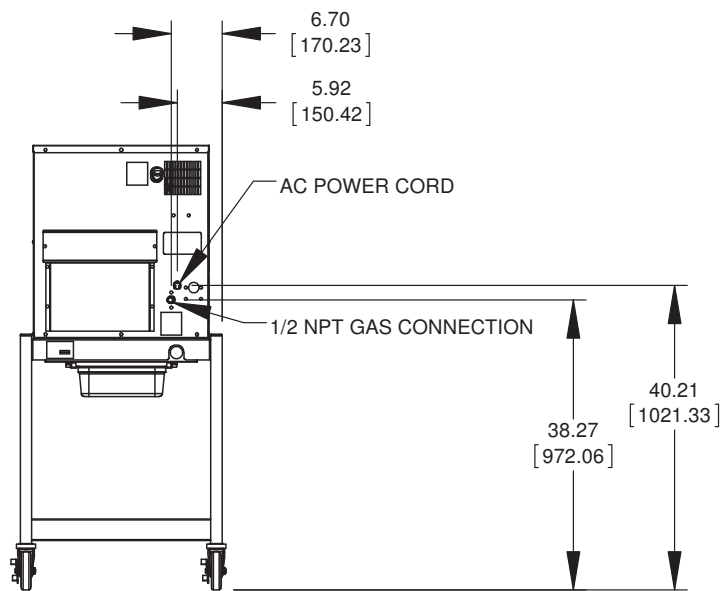
Natural Gas or Propane

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

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)



SwivelMAX

- 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





Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = 1/2" ID 75 = 3/4" ID 100 = 1" ID 125 = 1-1/4" 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.



ULTIMATE RESTAURANT RANGE 36" SERIES

Configure your own
custom spec sheet and model number at
www.BuildMyRange.com.
Refer to AutoQuotes for list pricing.



4361D
(shown with optional casters)



Standard Features

- Commercial gas range 36" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Six (6) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

Optional 33K Non-clog Burners (Burner Option 1)

- (6) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (6) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (3) Star/Saute' burners in front and (3) standard 33K burners in rear

Optional 5 Burner Configuration (Burner Options 5 and 6)

- Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

Optional Pyromax Burners (Burner Option 7)

- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

Optional Griddle Top (L or R)

- 12", 24" or 36" Available
- 1/2" thick cold rolled steel griddle plate
- Manual or thermostatically controlled

Optional Charbroiler (L or R)

- 24" or 36" Available
- Removable, cast iron grates

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|--|
| <input type="checkbox"/> 5" flue riser | <input type="checkbox"/> Hot Top plate - plate replaces 2 Open burners | <input type="checkbox"/> Rear step up burners |
| <input type="checkbox"/> 10" Flue Riser | <input type="checkbox"/> Cabinet base doors (No Charge) | <input type="checkbox"/> Flame Failure available (Contact factory for available model numbers) |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft) | <input type="checkbox"/> Extra Oven Racks | <input type="checkbox"/> Battery spark ignition for open tops, charbroilers, griddles and hot tops |
| <input type="checkbox"/> Casters-all swivel-front with locks | <input type="checkbox"/> Various salamander & cheesemelter mounts available. (Please refer to the price list) | |

CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

RangeTop:- 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

Oven Door: Spring assisted, counterweight door.

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Available Base Combinations

D, A, C, HxxxxD, HxxxxA

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 1750F to 5500F

(790C to 2880C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

Convection Oven Models (A):

32,000 BTU NAT convection oven with standing pilot and thermostat range of 1750F to 5500F (790C to 2880C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

Stainless Steel Cabinet (C)

Stainless steel cabinet base. Optional no-charge doors that open from the center.

Hybrid Electric Standard Oven (HxxxxD)

4.5 kW electrically heated oven, with all the same base features of the gas standard oven at left (D).

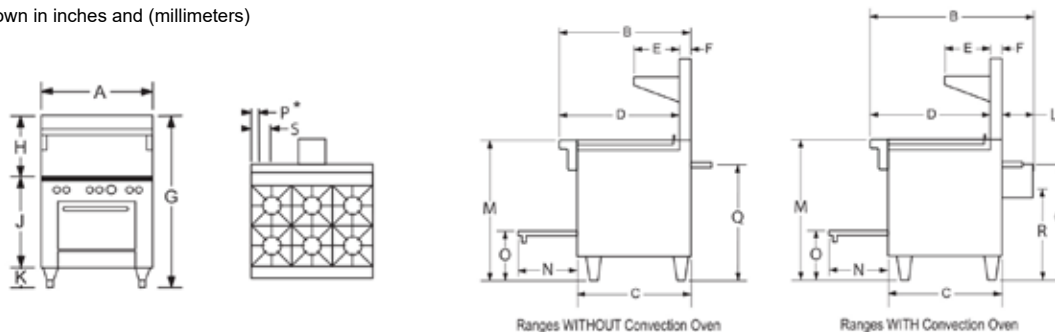
Hybrid Electric Convection Oven (HxxxxA)

6 kW electrically heated oven, with all the same base features of the gas standard oven above (A).



Approval Notes: _____

Dimensions shown in inches and (millimeters)



DIMENSIONS

MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L	M	N	O	P*	Q	R	
436_D, H436_D	36.50" (927)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
436_A, H436_A	36.50" (927)	42.13" (1070)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
436_D, H436_D	26.00" (660)	26.50" (673)	14.00" (356)	58.00" (1473)	48.00" (1219)	44.00" (1118)	70.9 cu. ft	660 lbs.
436_A, H436_A	26.00" (660)	24.00" (610)	14.00" (356)				2.01 cu.m.	300 kg.

* Gas Connection will be located on opposite side of optional griddle/charbroiler location (if optional griddle/charbroiler is located on the left, the gas connection will be moved to the right side).

Configure your own custom spec sheet
and model number at
www.BuildMyRange.com.
Refer to AutoQuotes for list pricing.

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

BTUs EACH BURNER	STD NON-CLOG	STAR/SAUTÉ	WAVY NON-CLOG	PYROMAX	(a) CNV OVEN PER CAVITY	(d) STD OVEN PER CAVITY	GRIDDLE 12"	GRIDDLE 24"	GRIDDLE 36"	CHARBROILER 24"	CHARBROILER 36"	Hot Top 12"
NATURAL	33K	33K	27K	40K	32K	45K	18K	48K	64K	64K	96K	24K
LP	24K	24K	24K	31K	30K	40K	18K	48K	64K	64K	96K	24K

GAS

- One 3/4", female connection.
- Required Minimum inlet pressure - Natural Gas is 7" W.C.
- Propane Gas is 11" W.C.

ELECTRICAL: (for Gas models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base.

- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.7.

ELECTRICAL: (For Optional Hybrid Electric Ovens)

- H436_D - 208/60/1- 39 amps, 220/60/1-37 amps, 240/60/1-34 amps
- H436_A - 208/60/1-32 amps, 220/60/1-31 amps, 240/60/1-27 amps

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
- Recommended - Install under vented hood

- Check local codes for fire, installation and sanitary regulations.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.
- Two speed motors are not available on Restaurant Range Convection Ovens.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve 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.

DISCLAIMER

- NON-Quarry Tile Floor Policy** – "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.
- Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."
- Cleaning Warning** – "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**





ROYAL SERIES PLUMBING

8" CENTER WALL MOUNT POT FILLER

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

PRODUCT IMAGE



20-108 SHOWN

**ALSO AVAILABLE IN LOW LEAD BY
ADDING "L" TO MODEL NUMBER**

STANDARD FEATURES

- 1/4 turn high performance ceramic cartridge valves with built-in back flow preventers
- Heavy-duty flanges with eccentric fittings for quick installations
- Built-in vacuum breaker
- 72" heavy-duty stainless steel clad flexible hose. Tested to 400 PSI
- Plastic coated wall hook with chrome plated base
- Full replacement parts available
- 1 year warranty
- Mounting kit included
- **Low Lead Compliance**
"L" Models meet California AB-1953 and Vermont S152 standards

SPECIFICATIONS

- 8" center wall mount with 1/2" NPT female inlets
- Rough in: Two 7/8" round holes on 8" centers
- Temperature Range: 40°F to 180°F
- Shipping weight: 15 lbs.



APPROVED BY:

CERTIFICATIONS:

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

Printed in the USA

Krowne Metal Corporation

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

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

Revised Burton ISD Main Kitchen Budget

Surcana Foodservice Design LLC

Page: 64

Rev. 09/2011
No. 20-108

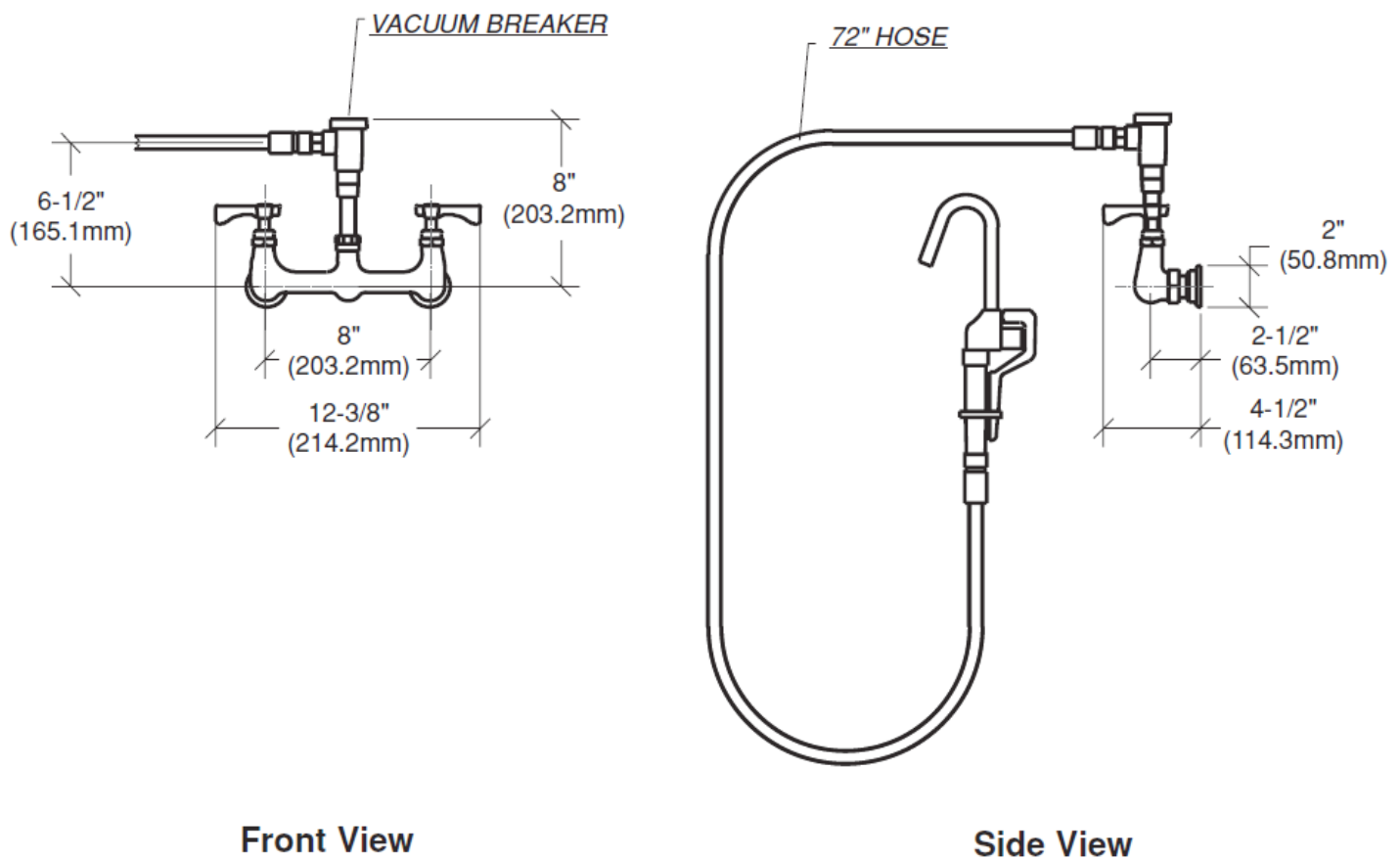


ROYAL SERIES PLUMBING

8" CENTER WALL MOUNT POT FILLER

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

DRAWING



Certified to
NSF/ANSI 61-G

APPROVED BY:

CERTIFICATIONS:

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Revised Burton ISD Main Kitchen Budget

Surcana Foodservice Design LLC

Rev. 09/2011
No. 20-108

Page: 65



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 $\mu\text{S}/\text{cm}^3$
- Cl: max. 240 mg/gal
- SO_4 : max. 400 mg/gal
- SiO_4 : max. 40 mg/gal
- Fe: max. 0,2 mg/gal
- Mn: max. 0,2 gal/l
- Cu: max. 0,2 mg/gal
- Cl_2 : 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:

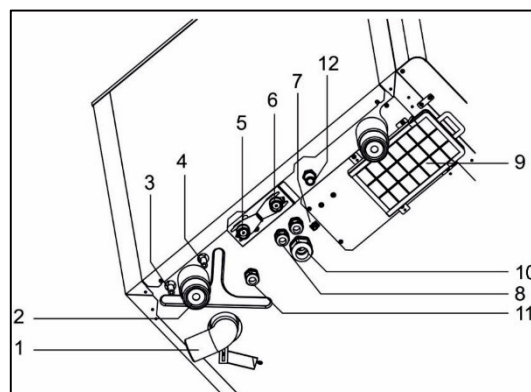
**SUPPLIED WITH A AWG CORD AND PLUG.
 DEDICATED 2 POLE CIRCUIT BREAKER
 REQUIRED. DO NOT CONNECT TO GFCI, USE
 GFEP OR HARDWIRE APPLIES TO ALL GAS UNITS.**

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** - **S**team **P**rotection **S**ystem 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

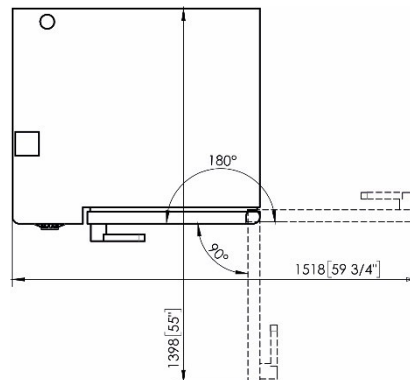
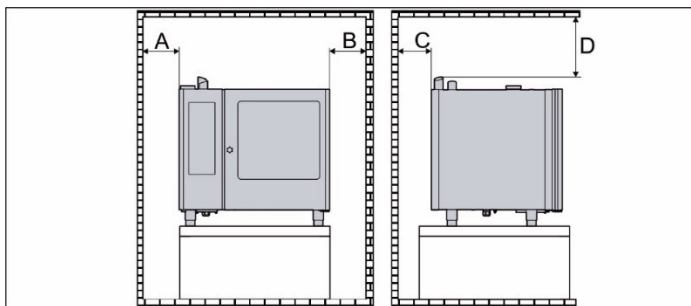
sales@elomausa.com www.elomausa.com



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		



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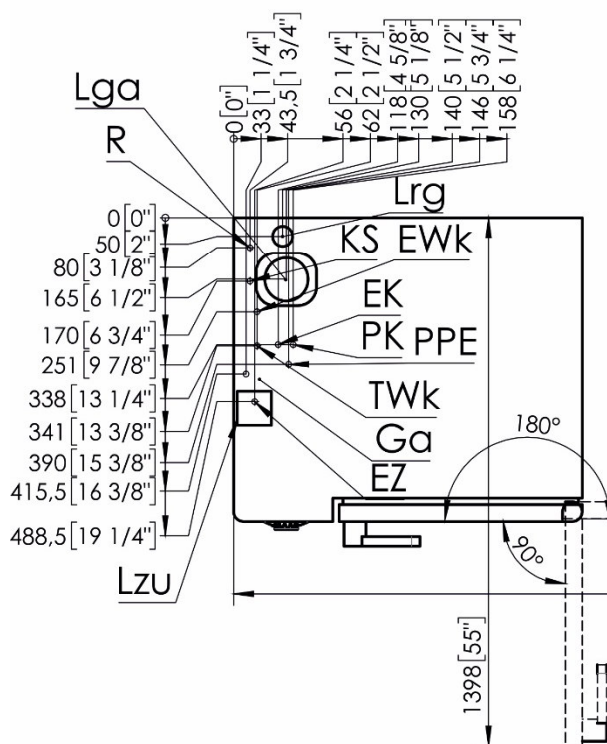
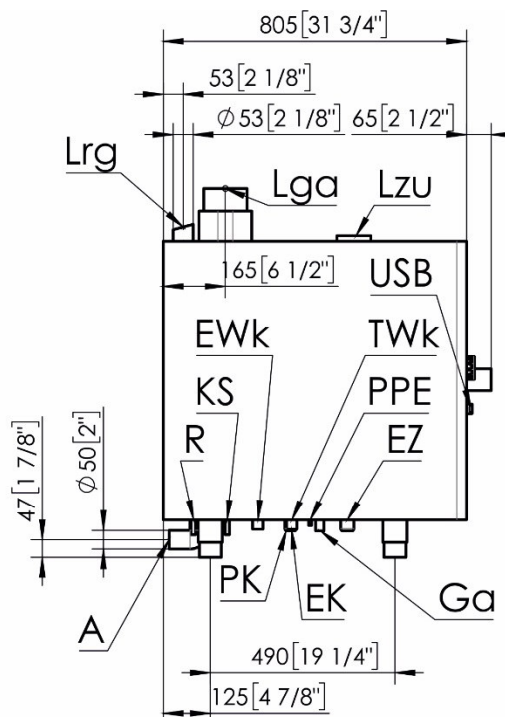
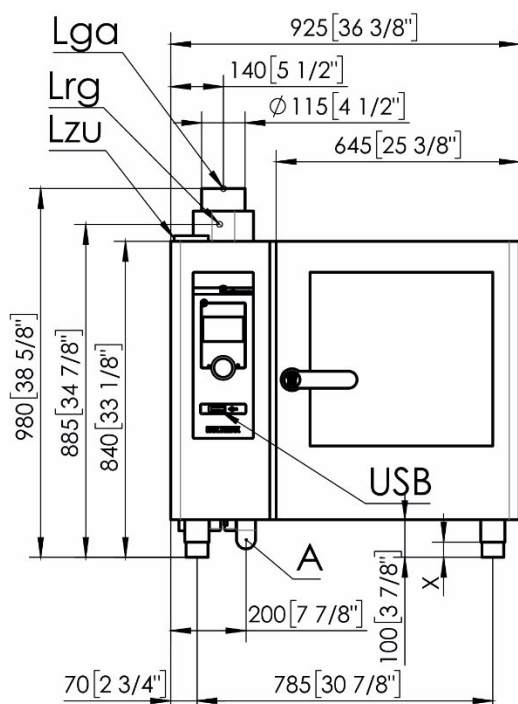
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Model: MULTIMAX 6-11 Gas (boilerless)

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 | Abluffrohr / 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

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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:



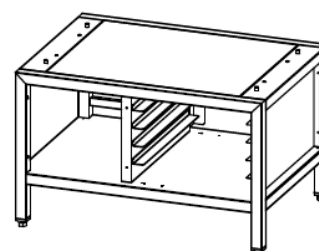
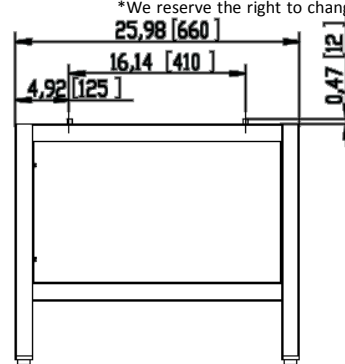
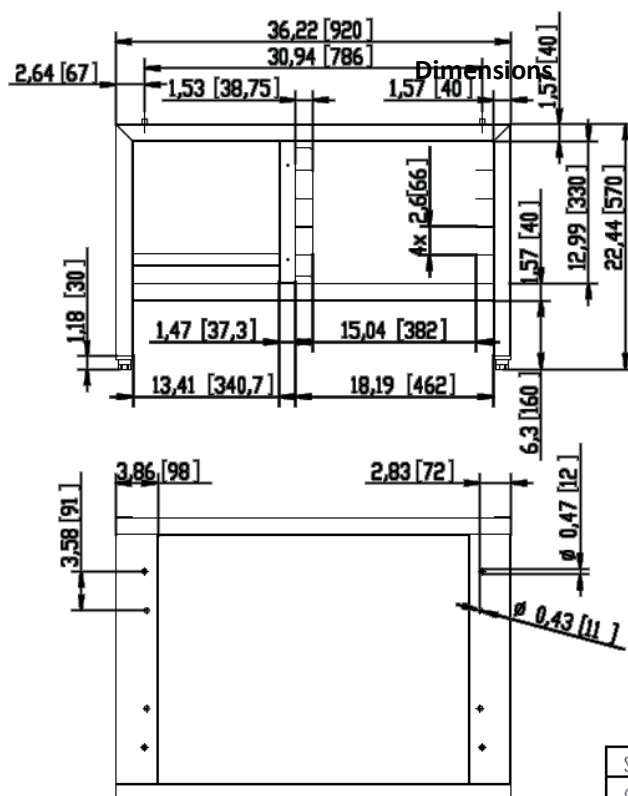
Castors
 for support stands
 for Mix-Station 3.66 inch

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
28.06.2010 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





HIGH h CONVEYOR 1618

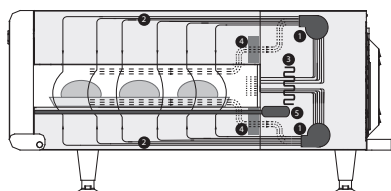


PERFORMANCE

- The High h Conveyor 1618 offers high-heat transfer rates for accelerated cooking, a small enough footprint to fit virtually any application, and does not require the energy consumption and higher HVAC needs of larger ovens.

VENTILATION

- UL (KNLZ) listed for ventless operation.[†]
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizza
 - Results: <1.12 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motors
2. Impinging Air
3. Impingement Heater
4. Catalytic Converters (optional)
5. Conveyor Motor

Project _____

Item No. _____

Quantity _____

EXTERIOR CONSTRUCTION

- 430 stainless steel front, top, sides and back
- Cool to touch covers and panels

INTERIOR CONSTRUCTION

- All stainless steel interior construction
- 16-inch cook chamber opening

STANDARD FEATURES

- Independently-controlled top and bottom air impingement
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 3 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Idle mode for energy conservation
- Built-in self diagnostics for monitoring oven components
- Left or right feed conveyor belt direction via software
- Includes plug and cord (6 ft. nominal)
- Includes two 6-inch conveyor extensions
- 36-inch conveyor belt assembly
- Warranty – one year parts and labor
- Smart voltage sensor technology (U.S. only)

OPTIONAL FEATURES

- 48-inch conveyor belt assembly
- 12 or 16-inch conveyor extensions
- Dual catalytic converters for ventless operation



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

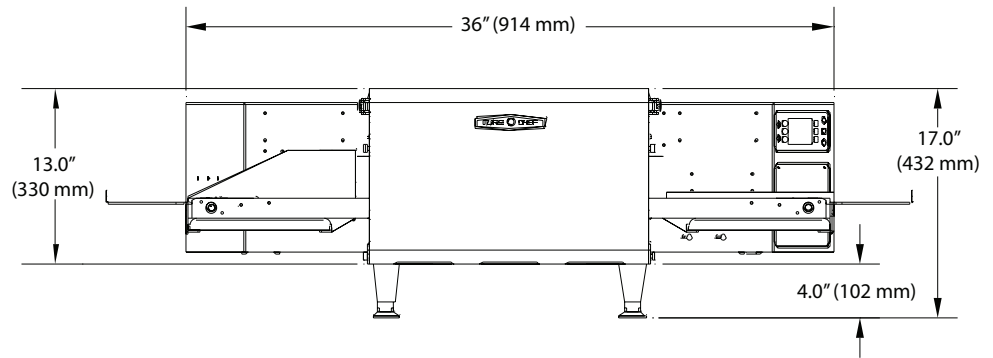
[†] Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

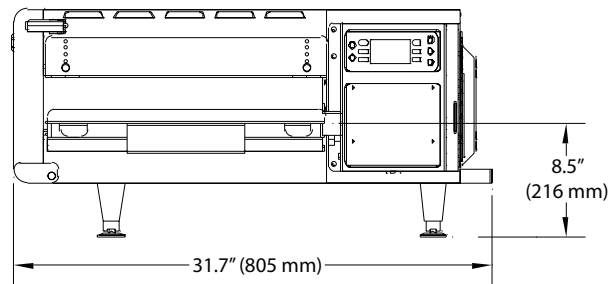
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



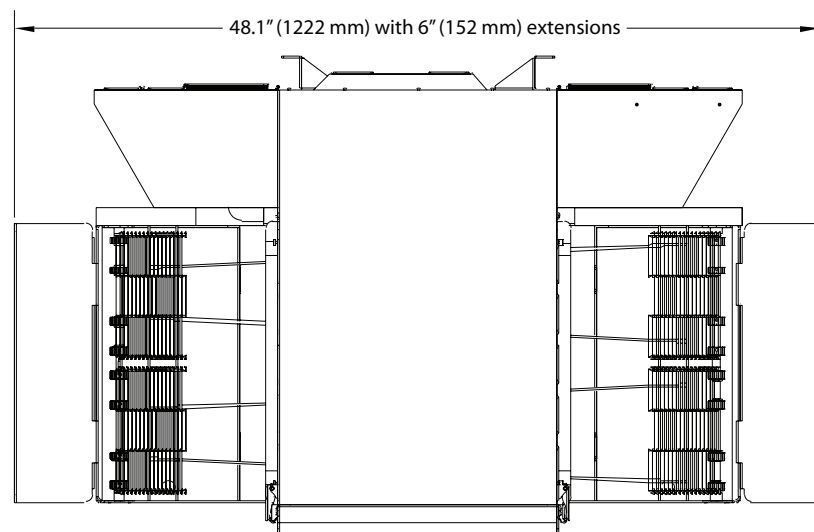
Front View



Side View

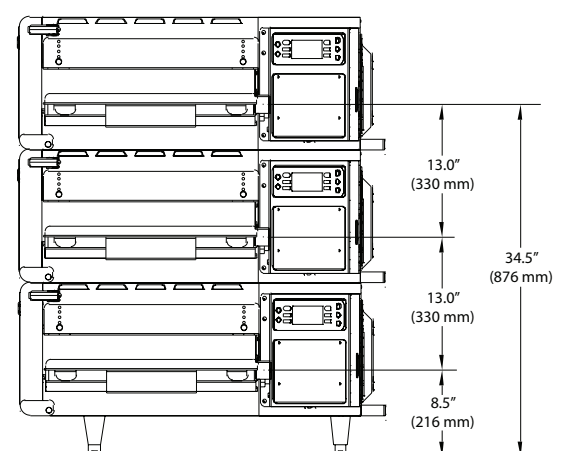
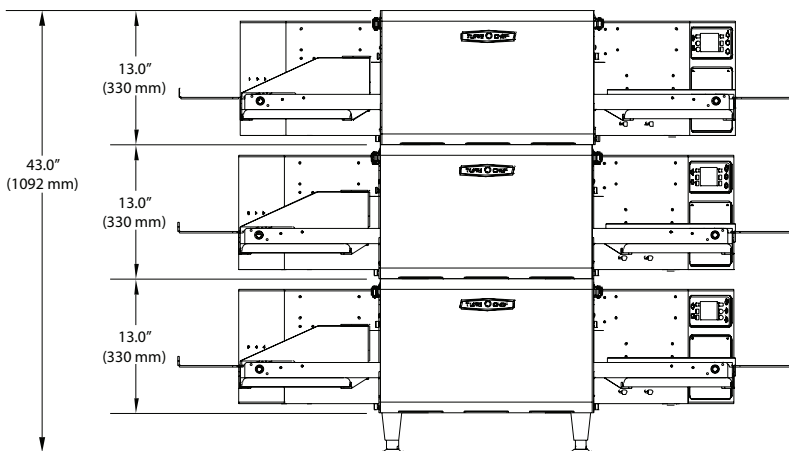
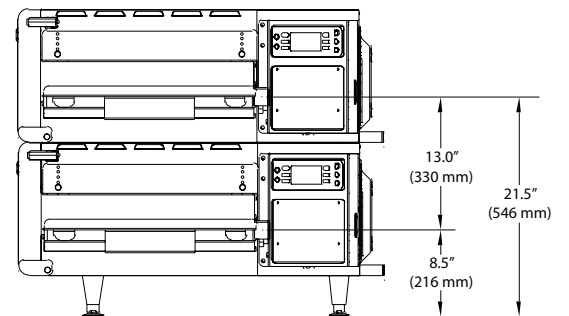
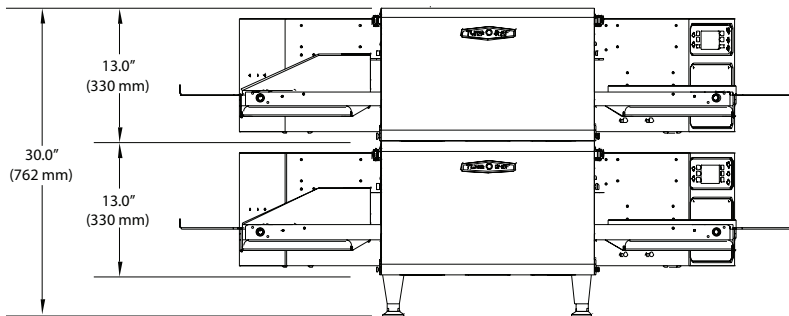




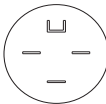
Top View (standard 36")

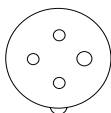
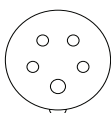
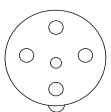
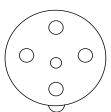




Stacked Views



DIMENSIONS		
SINGLE UNITS		
Height	17.0"	432 mm
Width	36" or 48"	914 mm or 1219 mm
Depth	31.7"	805 mm
Weight (36" / 48")	195 lb. / 200 lb.	88.5 kg / 91 kg
Cook Chamber		
Baking Area	2 ft ²	0.15 m ²
Belt Length	36" or 48"	914 mm or 1219 mm
Belt Width	16"	406 mm
Adjustable Opening (Min/Max)	1" / 3"	25 mm / 76 mm
Max Operating Temp	600°F	316°C
Bake Time Range	30 seconds to 15 minutes	
Wall Clearance		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
ELECTRICAL SPECIFICATIONS - SINGLE PHASE		
HCS-9500-1 (36-inch) – USA HCS-9500-6 (48-inch)		 NEMA 6-50P
Phase	1 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	37 Amp	
Max Input	7.4 kW	
Supply	3 Wire	
Breakers	50 Amp	
HCS-9500-2C (36-inch) – Canada HCS-9500-7C (48-inch)		 NEMA 6-50P
Phase	1 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	37 Amp	
Max Input	7.4 kW	
Supply	3 Wire	
Breakers	50/60 Amp	
ELECTRICAL SPECIFICATIONS - MULTIPHASE		
HCS-9500-11 (36-inch) – USA HCS-9500-12 (48-inch)		 NEMA 15-30P
Phase	3 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	23 Amp	
Max Input	7.4 kW	
Supply	4 Wire	
Breakers	30 Amp	

HCS-9500-3D (36-inch) - Europe/Asia Delta HCS-9500-8D (48-inch)		 UL 4 Pin, 32 Amp
Phase	3 Phase	
Voltage	220/240 VAC	
Frequency	50/60 Hz	
Current Draw	23 Amp	
Max Input	7.4 kW	
Supply	4 Wire	 IEC 5 Pin, 20 Amp
Breakers	30 Amp	
HCS-9500-4W (36-inch) – Europe/Asia (WYE) HCS-9500-9W (48-inch)		
Phase	3 Phase	
Voltage	380/415 VAC	
Frequency	50/60 Hz	
Current Draw	12 Amp	 IEC 5 Pin, 20 Amp
Max Input	7.4 kW	
Supply	5 Wire	
Breakers	20 Amp	
HCS-9500-5W (36-inch) – Australia HCS-9500-10W (48-inch)		
Phase	3 Phase	
Voltage	380/415 VAC	 IEC 5 Pin, 20 Amp
Frequency	50/60 Hz	
Current Draw	12 Amp	
Max Input	7.4 kW	
Supply	5 Wire	
Breakers	20 Amp	

SHIPPING INFORMATION	
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.	
International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.	
36" conveyor belt: Box size: 36" (mm) x 41.8" (mm) x 17" (591 mm) Crate size: 44.5" (1130 mm) x 41" (1041 mm) x 23.25" (mm)	
48" conveyor belt: Box size: 41.7" (mm) x 53" (mm) x 17" (mm) Crate size: 58" (1473 mm) x 46" (1168 mm) x 28" (711 mm)	
Item class: 85 NMFC #26770 HS code 8419.81	
Approximate boxed weight (36" / 48"): 235 lb. (107 kg) / 255 lb. (116 kg)	
Approximate crated weight (36" / 48"): 310 lb. (141 kg) / 365 lb. (166 kg)	
Minimum entry clearance required for box: 36" conveyor belt: 38.5" (978 mm) 48" conveyor belt: 42" (1067 mm)	
Minimum entry clearance required for crate: 36" conveyor belt: 41" (1041 mm) 48" conveyor belt: 44.5" (1130 mm)	

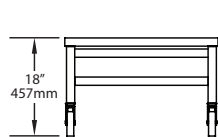
Note: To specify a ventless model on an oven order, add a "-V" to the end of the applicable part numbers listed above.

SEE OPPOSITE SIDE FOR ILLUSTRATIONS

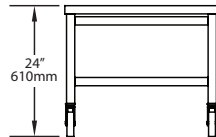
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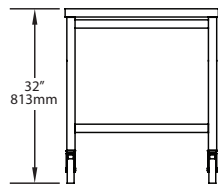
CART & STACKING STAND SPECIFICATIONS



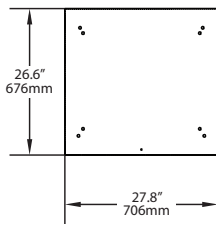
18" Oven Cart-Front



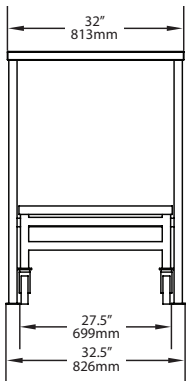
24" Oven Cart-Front



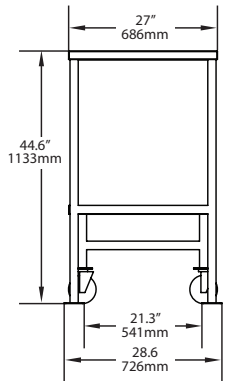
32" Oven Cart-Front



All Oven Carts-Top Shelf



Oven Stacking Stand-Front



Oven Stacking Stand-Side

OVEN DIMENSIONS WITH CARTS

Height - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
18" (457mm)	37" (940mm)	39.5" (1003mm)	38.5" (978mm)	42.3" (1074mm)	39.25" (997mm)
24" (610mm)	43" (1092mm)	45.5" (1156mm)	44.5" (1130mm)	48.3" (1227mm)	45.25" (1149mm)
32" (813mm)	51" (1295mm)	53.5" (1359mm)	52.5" (1334mm)	56.3" (1430mm)	53.25" (1353mm)

Height - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
18" (457mm)	65.85" (1673mm)	65.85" (1673mm)	68.9" (1750mm)	68.9" (1750mm)	56" (1422mm)	61" (1549mm)	58.5" (1486mm)	59" (1499mm)	60" (1524mm)	57.5" (1460mm)
24" (610mm)	-	-	-	-	62" (1575mm)	67" (1702mm)	64.5" (1638mm)	65" (1651mm)	66" (1676mm)	63.5" (1613mm)
32" (813mm)	-	-	-	-	-	-	-	-	-	-

Width - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
27.8" (706mm)	27.8" (706mm)	29" (737mm)	27.8" (706mm)	28.1" (714mm)	27.8" (706mm)

Width - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
27.8" (706mm)	32.5" (826mm)	32.5" (826mm)	32.5" (826mm)	32.5" (826mm)	27.8" (706mm)	29" (737mm)	29" (737mm)	27.8" (706mm)	29" (737mm)	27.8" (706mm)

Depth - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
26.6" (676mm)	28.2" (716mm)	32.25" (826mm)	31.5" (800mm)	31.1" (790mm)	31.25" (794mm)

Depth - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
26.6" (676mm)	31.25" (794mm)	31.25" (794mm)	31.1" (790mm)	31.25" (794mm)	28.2" (716mm)	32.25" (826mm)	32.25" (826mm)	31.5" (800mm)	32.25" (826mm)	31.5" (800mm)

Project _____

Item No. _____

Quantity _____

PART NUMBERS

- 18" Oven Cart: NGC-1217-2
- 24" Oven Cart: NGC-1217-1
- 32" Oven Cart: NGC-1217-3
- Stacking Stand (i3 and i5, for use with 18" cart only): i5-9369

CONSTRUCTION

- Stainless steel top shelf and frame
- Integrated locking casters (Oven Carts only)

COMPATIBILITY

- C3 Oven: Remove legs and attach to inner mounting holes with provided hardware
- NGC Oven: Remove legs and attach to outer mounting holes with provided hardware
- HHB Oven: Attach to outer mounting holes with HHB Oven Cart Clamp Set (see Stacking Hardware below)
- i5 and i3 Oven: Place oven on top shelf. Oven is sealed to the top shelf via integrated rubber-base gasket

⚠ CAUTION: Seals, attachments, and locking the casters will not prevent injury or oven damage if the oven is forcefully pulled or not properly attached.

STACKING HARDWARE

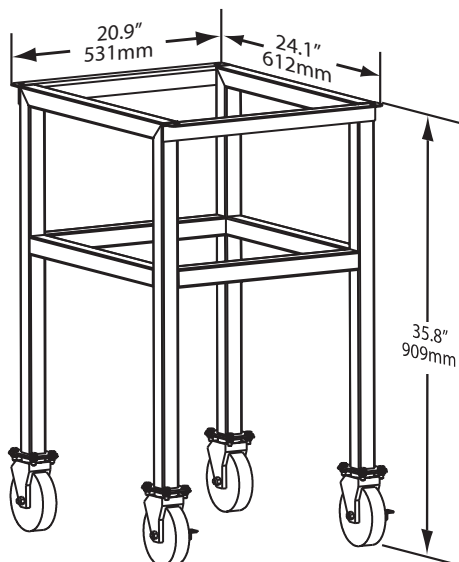
⚠ CAUTION: Ovens cannot be safely stacked using 32" cart.

- C3 and NGC Stacking Bracket (P/N:TC3-0323)
- NGC Sorbothane® Stacking Mat (P/N: NGC-1342-1)
- HHB Stacking Bracket (P/N: HHB-8165)
- HHB Oven Cart Clamp Set (P/N: HHB-8206)

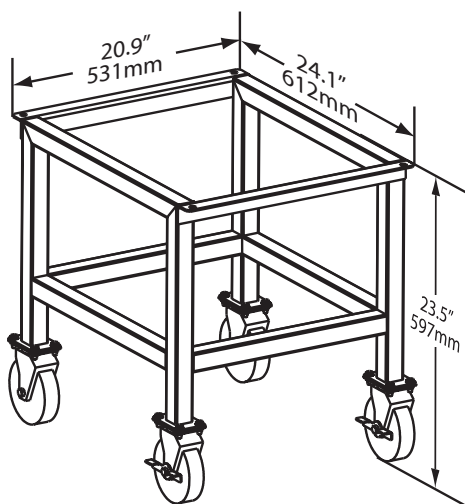
NOTE: See DOC-1032 for comprehensive stacking information.



HhC 2020 OVEN CARTS



HhC 2020 Oven Cart (35.8")



HhC 2020 Oven Cart (23.5")

Project _____

Item No. _____

Quantity _____

PART NUMBERS

- 35.8" Oven Cart: HCT-3004-1
- 23.5" Oven Cart: HCT-3004-2

CONSTRUCTION

- Stainless steel frame
- Integrated locking casters

COMPATIBILITY

- HhC 2020 Oven: Remove legs and attach to mounting holes with provided hardware
 - 35.8" Oven Cart supports one oven
 - 23.5" Oven Cart supports two or three stacked ovens (one HCT-3001 Stacking Bracket Kit is required to stack two ovens, and two HCT-3001 kits are required to stack three ovens)

⚠ CAUTION: Attachments and locking the casters will not prevent injury or oven damage if the oven is forcefully pulled or not properly attached.

⚠ CAUTION: Ovens cannot be safely stacked using 35.8" cart.

OVEN DIMENSIONS WITH CARTS

Cart Dimensions	Width (with extensions)	Width (without extensions)	Depth	Height Single Oven	Height Double Stacked	Height Triple Stacked
Height: 35.8" (909 mm) Width: 20.9" (531 mm) Depth: 24.1" (612 mm)	60.1" (1527mm)	48.3" (1227mm)	35.7" (907mm)	48.8" (1240mm)	-	-
Height: 23.5" (597 mm) Width: 20.9" (531 mm) Depth: 24.1" (612 mm)	60.1" (1527mm)	48.3" (1227mm)	35.7" (907mm)	36.5" (927mm)	49.5" (1257 mm)	62.5" (1588mm)



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

SIS #

Model:

TPP-AT-44-HC

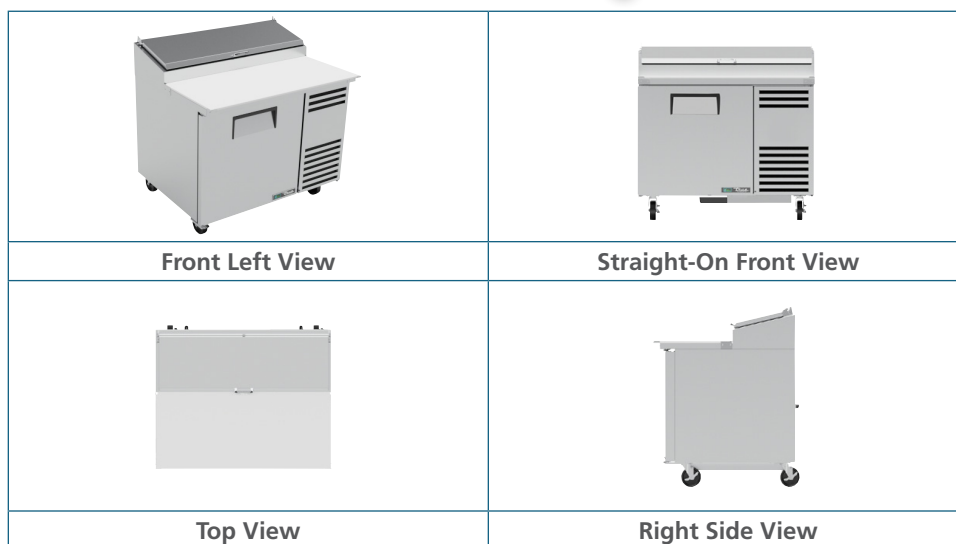
Food Prep Table:

Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant



TPP-AT-44-HC

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19 1/2" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



ROUGH-IN DATA

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

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT-44-HC	1	2	6	44 5/8 1133	33 5/8 854	38 7/8 987	1/4 1/4	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	330 150

† Depth does not include 1" (26 mm) for rear bumpers and 1 3/4" (44 mm) for cutting board.

* Height does not include 5 3/4" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

7/19

Printed in U.S.A.

Model:
TPP-AT-44-HC

Food Prep Table: Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant

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 R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail and cabinet interior.
- Forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

CABINET CONSTRUCTION

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 25"L x 27 3/4"D (635 mm x 705 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with six (6) 1/2 size 12 3/4"L x 6 1/4"W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- Front discharge design.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

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



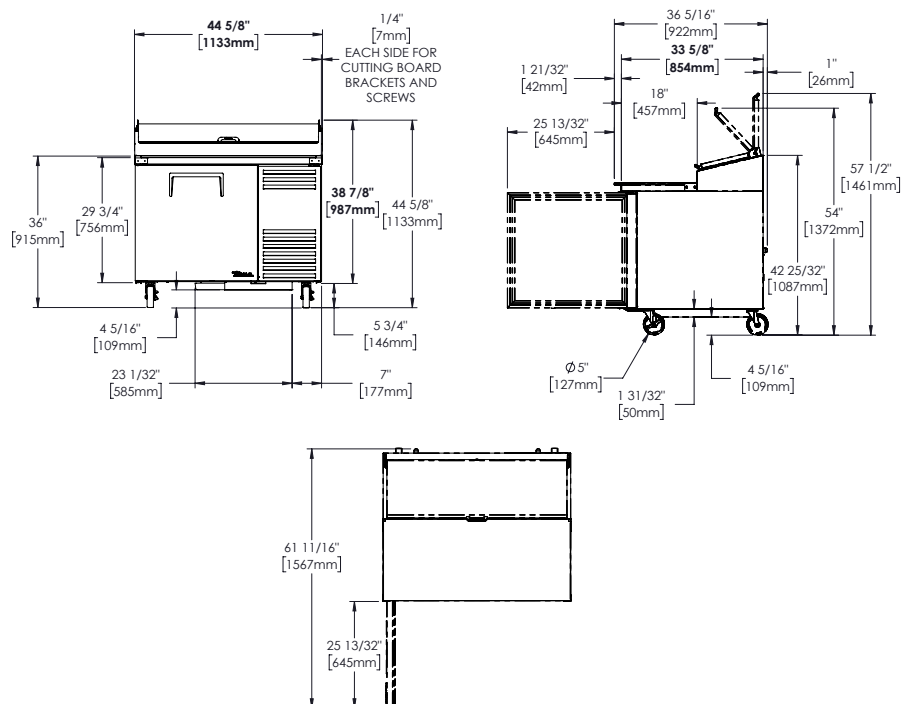
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ 230 - 240V / 50 Hz.
- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 4" (102 mm) diameter castors.
- ☐ 3" (85 mm) diameter castors.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Barrel locks (factory installed). Requires one per door.
- ☐ Garnish rack.
- ☐ Single overshef.
- ☐ Double overshef.
- ☐ Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- ☐ Half bun tray rack. Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- ☐ Exterior round digital temperature display (factory installed).

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
TPP-AT-44-HC					

TRUE MANUFACTURING CO., INC.

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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

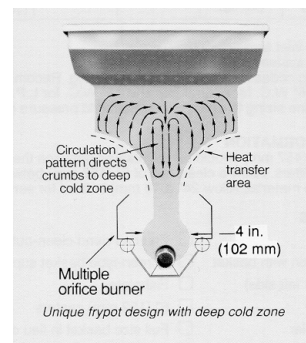
These all-purpose fryers feature outstanding Frymaster reliability and durability. GF fryers are capable of cooking a wide variety of fried foods with consistent uniformity and great taste.

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.

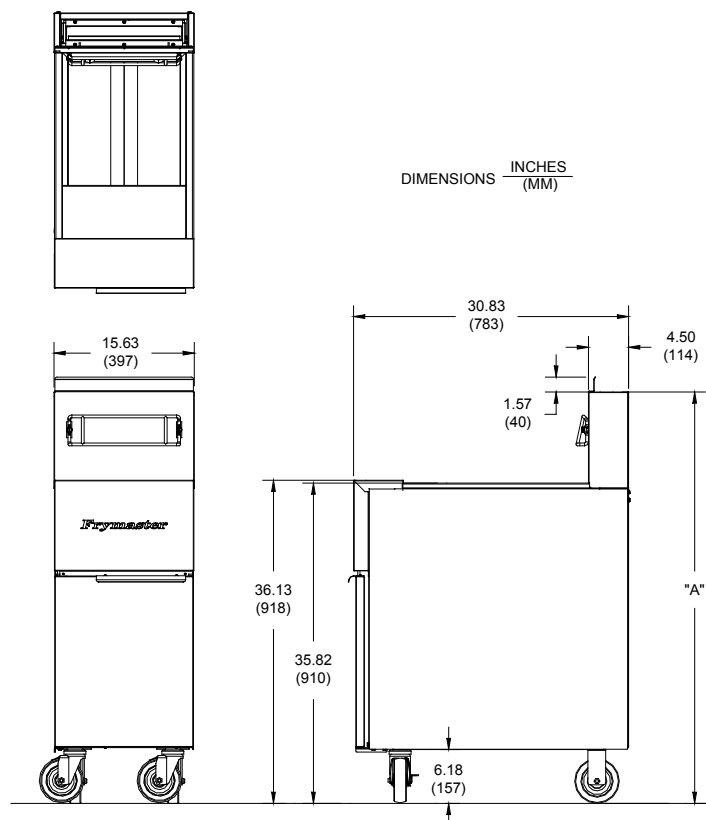
The open frypot has a large heat-transfer area and every inch of the frypot and cold zone can be cleaned and wiped down by hand.

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.



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.

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





Ultra-Glo® Portable Foodwarmers

Models: UGFF, UGFFL, UGFFB, UGFFBL

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

Standard features

- Ceramic heating elements provide more distance between the heat source and the holding pan
- The distance, combined with the compact element housing, makes it easier to access the product while maintaining proper food temperatures
- Models include heat above the food, with optional base heat
- Hatco can custom design portable foodwarmers to meet customer specifications or to fit an unusual situation
- UGFF and UGFFL include a pan skirt for 12" x 20" (305 x 508 mm) pans
- Factory pre-wired with a 6' (1829 mm) cord and plug

Project _____
Item # _____
Quantity _____



Options (available at time of purchase only)

Designer Colors (One color per unit, heated base is not powdercoated) –

Clear Anodized Standard – Non-standard colors are non-returnable

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

Gloss Finishes (One color per unit, heated base is not powdercoated) – Clear

Anodized Standard – Non-standard colors are non-returnable

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

☐ Halogen Bulb

Accessories

- ☐ 5-Pleat Hardcoated French Fry Box Ribbon
- ☐ 8-Pleat Hardcoated French Fry Bag Ribbon
- ☐ Food Holding Pans
- ☐ Wire Trivets

Chef LED Bulb in lieu of Standard Display Light – bulb must be rotated down 120V

- ☐ 2700K Similar to warm incandescent light
- ☐ 3000K Similar to warm halogen light
- ☐ 4000K Similar to cool fluorescent light

230V – CE for input voltages above 200V

- ☐ 2700K Similar to warm incandescent light
- ☐ 3000K Similar to warm halogen light
- ☐ 4000K Similar to cool fluorescent light

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.



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



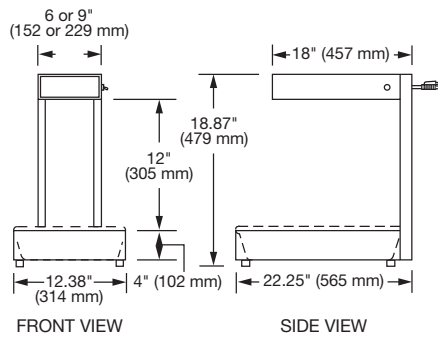
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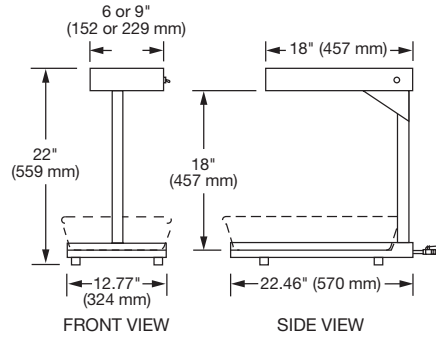
Ultra-Glo® Portable Foodwarmers

Models: UGFF, UGFFL, UGFFB, UGFFBL

UGFF and UGFFL



UGFFB and UGFFBL



SPECIFICATIONS

Ultra-Glo® Portable Foodwarmers

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
UGFF	12.38" x 22.25" x 18.87" (314 x 565 x 479 mm)	100	Single	625	6.3	NEMA 5-15P	15 lbs. (7 kg)
		120		750	6.3	NEMA 5-15P	
		220		630	2.8	CEE 7/7 Schuko	
		240		750	3.1	BS-1363	
		220-230 (CE)		630-689	2.9-3.0	CEE 7/7 Schuko	
		230-240 (CE)		689-750	3.0-3.1	BS-1363	
UGFFL	12.38" x 22.25" x 18.87" (314 x 565 x 479 mm)	100	Single	708	7.1	NEMA 5-15P	17 lbs. (9 kg)
		120		870	7.3	NEMA 5-15P	
		220		730	3.3	CEE 7/7 Schuko	
		240		870	3.6	BS-1363	
		220-230 (CE)		730-799	3.3-3.5	CEE 7/7 Schuko	
		230-240 (CE)		799-870	3.5-3.6	BS-1363	
UGFFB	12.77" x 22.46" x 22" (324 x 570 x 559 mm)	100	Single	875	8.8	NEMA 5-20P	25 lbs. (12 kg)
		120		1000	8.3	NEMA 5-15P	
		220		840	3.8	CEE 7/7 Schuko	
		240		1000	4.2	BS-1363	
		220-230 (CE)		840-919	3.8-4.0	CEE 7/7 Schuko	
		230-240 (CE)		919-1000	4.0-4.2	BS-1363	
UGFFBL	12.77" x 22.46" x 22" (324 x 570 x 559 mm)	100	Single	959	9.6	NEMA 5-15P	34 lbs. (16 kg)
		120		1120	9.3	NEMA 5-15P	
		220		940	4.3	CEE 7/7 Schuko	
		240		1120	4.7	BS-1363	
		220-230 (CE)		940-1029	4.3-4.5	CEE 7/7 Schuko	
		230-240 (CE)		1029-1120	4.5-4.7	BS-1363	

*Shipping weight includes packaging.

Note: Models with "L" contain two incandescent lights. The housing is 9" (229 mm) wide versus 6" (152 mm) without lights.

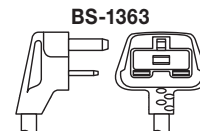
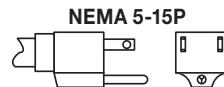
Note: Models with "B" include a thermostatically pre-set heated base.

CORD LOCATION

UGFF, UGFFL: Back, upper middle.

UGFFB, UGFFBL: Back, lower middle.

PLUG CONFIGURATIONS



PRODUCT SPECS

Portable Foodwarmers

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

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

The Ultra-Glo shall consist of an aluminum housing and include a ceramic heating

element and a 6' (1829 mm) cord with plug attached. Options: *Designer Colors*, Gloss Finishes, Halogen Bulb. Accessories: Food holding pans, trivets, fry ribbons, Chef LED bulbs.

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

HATCO CORPORATION

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



www.hatcocorp.com

support@hatcocorp.com

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

SPEC SERIES®

PASS-THRU HALF GLASS FRONT/SOLID REAR SWING DOORS REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR1RPT-2HG-1S-HC	STA1RPT-2HG-1S-HC	STG1RPT-2HG-1S-HC
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STR1RPT-2HG-1S-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.

STA1RPT-2HG-1S-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.

STG1RPT-2HG-1S-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

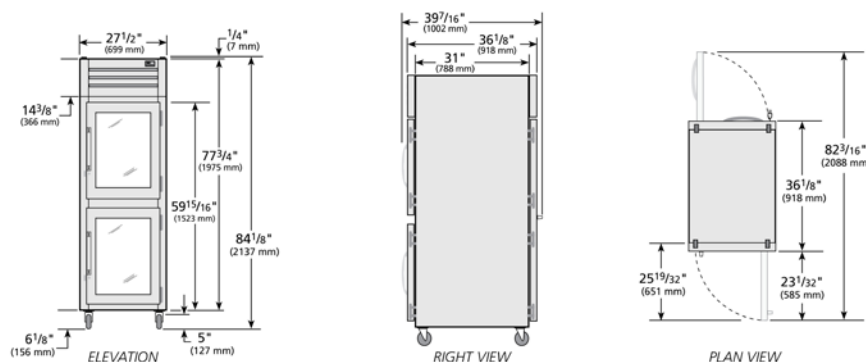
Dimensions	in.	mm.
Length	27½	699
Depth	36⅞	918
Height	77¾	1975
Electrical	U.S.	International
Horsepower	¼	N/A
Amps	3.8	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.



115/60/1
NEMA-5-15R

* Height does not include 6⅞" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include ¼" (7mm) for system mechanical components.
† Depth does not include 1½ for front & back door handles.

plan view



Specifications subject to change without notice.
Chart dimensions are rounded up to the nearest ⅛" (millimeters rounded up to the next whole number).

MADE WITH INNOVATION IN THE USA
 7 YEAR WARRANTY
 UL US
 natural refrigerant.
 6/20 Printed in U.S.A.

APPROVALS

AVAILABLE AT



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PROJECT NAME	LOCATION	AIA #
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SPEC SERIES®

PASS-THRU HALF GLASS FRONT/SOLID REAR SWING DOORS REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR1RPT-2HG-1S-HC	STA1RPT-2HG-1S-HC	STG1RPT-2HG-1S-HC
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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 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

- Glass door - "Low-E", double pane thermal insulated glass. Solid door - Stainless steel

- Lifetime guaranteed bolt style door lock standard.
- 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.
- Additional shelves.
- 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()1RPT-2HG-1S-HC					



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

SPEC SERIES®

PASS-THRU GLASS FRONT/SOLID REAR SWING DOORS HEATED CABINETS

models	STR2HPT-2G-2S	STA2HPT-2G-2S	STG2HPT-2G-2S
--------	---------------	---------------	---------------



STR2HPT-2G-2S

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.

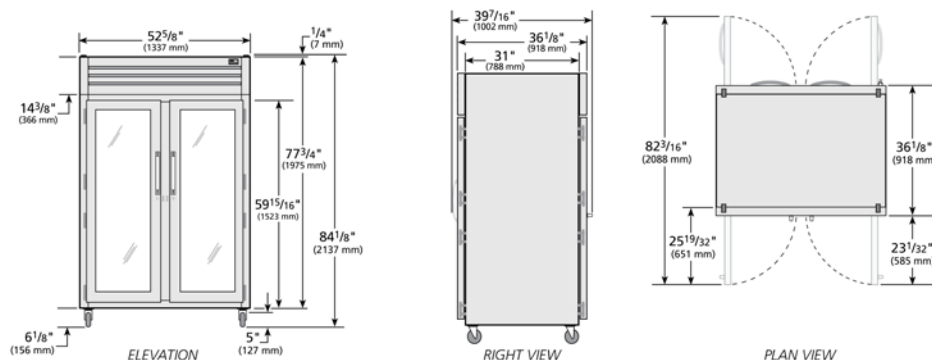
STA2HPT-2G-2S

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.

STG2HPT-2G-2S

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

plan view



SPECIFICATIONS

Dimensions	in.	mm.
Length	52 5/8	1337
Depth	36 1/8	918
Height	77 3/4	1975
Electrical	U.S.	International
Watts	3000	
Voltage	208-240/60/1	
NEMA	N/A	
Cord Length	N/A	N/A

* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7mm) for system mechanical components.
† Depth does not include 1 1/2" for front & back door handles.
Note: Requires hard wiring 208-240/60 Hz, single phase, 2 pole, 3 wire circuit.

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



APPROVALS

AVAILABLE AT



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

SPEC SERIES®

PASS-THRU GLASS FRONT/SOLID REAR SWING DOORS HEATED CABINETS

models

STR2HPT-2G-2S

STA2HPT-2G-2S

STG2HPT-2G-2S



standard features

HEATER SYSTEM

- Cabinet designed to provide holding temperatures of 140°F to 180°F (60°C to 82.2°C). Heating system controlled by exterior on/off switch and electronic temperature control.
- One (1) stainless steel (for corrosion resistance), heating element for uniform generation of electric heat. Cabinet comes with a total of 3000 watts.
- Manually controlled vent located on top of the cabinet for positive humidity control.

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

- "Low-E", double pane thermal insulated glass.
- Lifetime guaranteed bolt style door lock standard.
- 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

- Incandescent interior lighting; lights activated by exterior on/off switch, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Designed to hold warm baked or cooked food. Cabinet is not designed to heat ambient or cold product.
- NSF-4 compliant for open food product.

ELECTRICAL

- True requires that a sole use circuit be dedicated for the unit.
- Unit comes with 3 feed wires (including ground) to be hardwired at installation site to a 208-240/60 Hz. single phase, 20 amp dedicated circuit.

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.

- Additional shelves.
- 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.

WARRANTY*

Three year warranty on all parts and labor.
(U.S.A. only)

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

METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST()2HPT-2G-2S					

Oasis

Refrigerated Self-Service Case

Structural Concepts®

- **CO35R** 36-1/4"L x 33"D x 61-5/8"H
- **CO45R** 47-1/4"L x 33"D x 61-5/8"H
- **CO55R** 59-1/4"L x 33"D x 61-5/8"H
- **CO65R** 71-1/4"L x 33"D x 61-5/8"H

Included

- Breeze~E (Type-II) w/ EnergyWise s/c refrigeration
- 4"D removable rear wall spacer (not included in depth dimension)
- Blue Fin coated coil
- Compressor air front intake, rear discharge. Front panel cannot be blocked.
Must remain 4" from wall
- Condensate pan (self-contained refig. only)
- Integrated average product temperature of 40°F or less
- LED 3500K top light(s)
- One piece formed ABS plastic tub
- 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 (vinyl edge matches interior color)	• Cutaway end panel (vinyl edge matches interior color) • No end panel w/ synchronized defrost
END PANEL RIGHT	• Full end panel w/mirror interior (vinyl edge matches interior color)	• Cutaway end panel (vinyl edge matches interior color) • No end panel w/ synchronized defrost
EXTERIOR BACK PANEL	• Solid back panel, black	• Rear loading hinged doors, locking • Solid back panel, stainless steel
SHELVING	• Metal shelves (2), non-lighted	• Metal shelves (2), lighted (LED 3500K)
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. 1 • Remote w/thermostat, solenoid & TXV
MISCELLANEOUS		• Case height wall spacer bracket (specify BL or SS) • Roll-down security cover, locking (Requires two end panels (full or cutaway) per case) • Second year parts & labor warranty (excludes compressor)
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 - See tech spec for load reqmts

Oasis

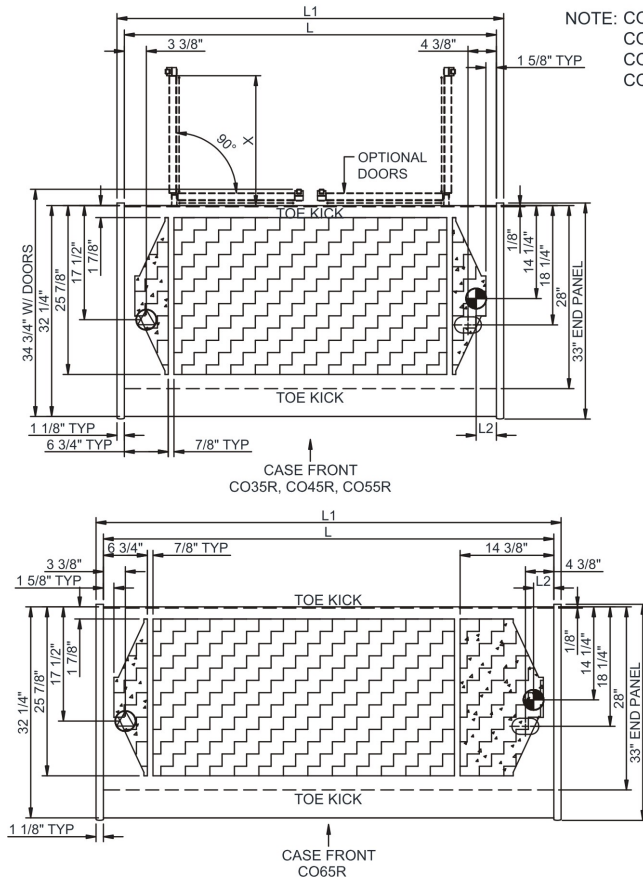
Refrigerated Self-Service Case

Structural Concepts®

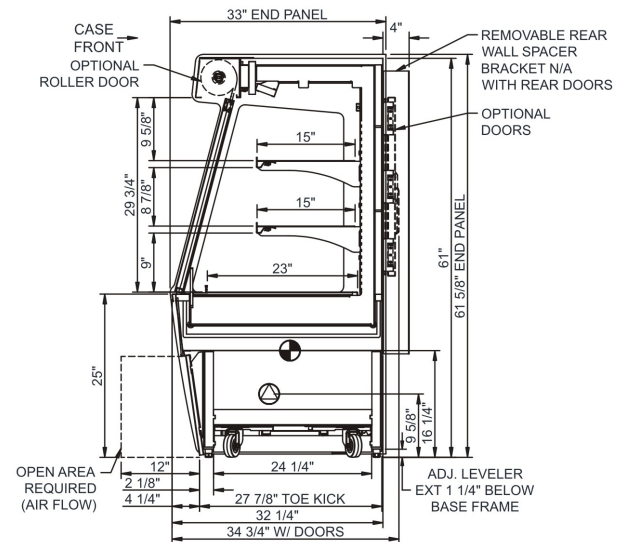
Intended Environment: Type II - Designed to operate in ambient conditions of 80°F and 60% relative humidity unless noted otherwise in system information below.

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
CO35R	34.00	36.25	3.13	Remote(Type I)	Circuit #1	110-120	1	60	1.15	55	2+G	Leads Multiple	20.00	2700	2500	750
				Remote(Type II)	Circuit #1	110-120	1	60	1.15	55	2+G	Leads Multiple	20.00	3283	3040	
				Self-Contained (R449A)	Circuit #1	110-120	1	60	14.66	1,239	2+G	5-20P or L5-20P	N/A	N/A	N/A	
CO45R	45.00	47.25	3.13	Remote(Type I)	Circuit #1	110-120	1	60	1.20	106	2+G	Leads Multiple	20.00	3499	3240	800
				Remote(Type II)	Circuit #1	110-120	1	60	1.20	56	2+G	Leads Multiple	20.00	4277	3960	
				Self-Contained (R449A)	Circuit #1	110-120	1	60	15.32	1,289	2+G	5-20P or L5-20P	N/A	N/A	N/A	
CO55R	57.00	59.25	3.13	Remote(Type I)	Circuit #1	110-120	1	60	1.51	136	2+G	Leads Multiple	20.00	4363	4040	950
				Remote(Type II)	Circuit #1	110-120	1	60	1.51	136	2+G	Leads Multiple	20.00	5335	4940	
				Self-Contained (R449A)	Circuit #1	110-120	1	60	16.00	1,508	2+G	5-20P or L5-20P	N/A	N/A	N/A	
CO65R	69.00	71.25	3.13	Remote(Type I)	Circuit #1	110-120	1	60	1.27	89	2+G	Leads Multiple	20.00	5162	4780	1,100
				Remote(Type II)	Circuit #1	110-120	1	60	1.27	89	2+G	Leads Multiple	20.00	6329	5860	
				Self-Contained (R449A)	Circuit #1	208-240	1	60	9.52	1,725	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
 ETL Sanitation to NSF/ANSI 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) Keep at least 8" of clearance above unit for air discharge (self-contained only).
- 7) Tile floors, low ceilings, or small rooms will increase noise level. Remote refrigeration recommended.

⚠ 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.

21868086

Revised 2-7-2022



Glo-Ray® Designer Slant Merchandising Display Warmers

Models: GR2SDS-24, -30, -36, -42, -48, -54, -60
GR2SDS-24D, -30D, -36D, -42D, -48D, -54D, -60D

Hatco's Glo-Ray® Designer Slant Merchandising Display Warmers are designed specifically to hold hot wrapped or boxed product safely, and at proper serving temperatures while enhancing your setting with style and color. With pre-focused infrared top heat and a thermostatically-controlled hardcoated heated base, they excel at extending the holding times of most food, offering the convenience of self-serve and the efficiency of kitchen-to-server holding.

Standard features

- Shelves are slanted for the convenience of self-service
- Models have pre-focused infrared top heat directing heat to the outer edges of the holding surface where heat loss is the greatest
- Thermostatically-controlled, hardcoated heated base has a temperature range of 185°- 200°F (85°- 93°C)
- Coated shatter-resistant incandescent lights enhance product display while safeguarding food products from bulb breakage
- NSF requires units over 36" (914 mm) in width or weighing more than 80 lbs. (36 kg) to be either sealed to the installation surface or raised with the 4" (102 mm) legs included
- Standard units shipped with: tempered glass side panels, a thermostatically controlled heated base, infrared upper heating elements, incandescent lights, product divider rods, 4" (102 mm) legs and a 6' (1829 mm) cord with plug

Project _____
Item # _____
Quantity _____



GR2SDS-30
Slant single shelf in optional
Designer White Granite and
standard Black insets



GR2SDS-30D
Slant dual shelf in optional
Designer Black and
standard Black insets

Options (available at time of purchase only)

Designer Colors

Non-standard colors are non-returnable –
Clear Anodized Aluminum standard

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

Designer Inset Panel Colors

Non-standard colors are non-returnable – Black standard

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

☐ Dark Gray Corner Caps – Non-standard colors are non-returnable – Black standard

- ☐ 5" (127 mm) Sneezeguard on customer side only
☐ Plexi-Glass Flip Up Doors (split-door on models G2SDS-48 and larger)
☐ 60 Watt Halogen Bulb in lieu of Standard Display Light (not available on export voltages)
☐ Indicating Temperature Control (LED) (adds 1 7/8" [48 mm] to unit depth)

Accessories

- ☐ Stainless Steel Rods
☐ Flip-up Control Cover
Chef LED (Bulbs must be rotated down)
120V: ☐ 2700K similar to warm incandescent
 ☐ 3000K similar to warm halogen
 ☐ 4000K similar to cool fluorescent
230V: ☐ 2700K similar to warm incandescent
 ☐ 3000K similar to warm halogen
 ☐ 4000K similar to cool fluorescent

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.



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



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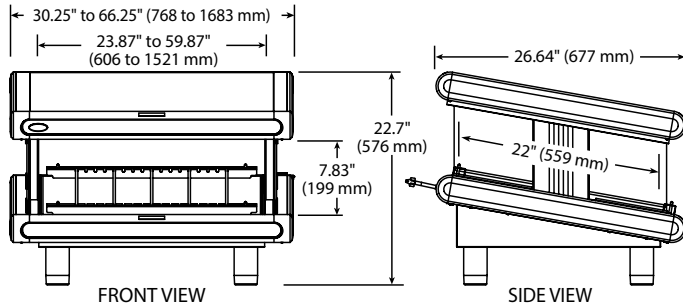


Glo-Ray® Designer Slant Merchandising Display Warmers

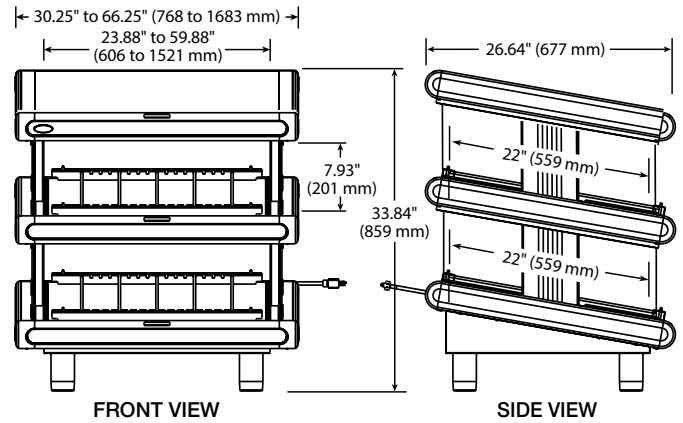
Models: GR2SDS-24, -30, -36, -42, -48, -54, -60

GR2SDS-24D, -30D, -36D, -42D, -48D, -54D, -60D

SLANT SINGLE SHELF



SLANT DUAL SHELF



SPECIFICATIONS

Single Shelf — SLANT MERCHANDISING DISPLAY WARMERS

The shaded areas contain electrical information for International models

Model	No. of Bulbs, Divider Rods	Dimensions (W x D x H) includes legs	Usable Heated Shelf Space (W x D)	Average Chute Width	Volts	Watts	Amps	Plug	Ship Weight*
GR2SDS-24	2, 5	30.25" x 26.64" x 22.7" (768 x 677 x 576 mm)	23.87" x 22" (606 x 559 mm)	3.73" (95 mm)	120	820	6.8	NEMA 5-15P	102 lbs. (46 kg)
					220	800	3.6	CEE 7/7 Schuko, BS-1363	
					240	820	3.4	BS-1363, AS 3112	
					220-230 (CE)	800-875	3.6-3.8	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	753-820	3.3-3.4	BS-1363	
GR2SDS-30	2, 6	36.25" x 26.64" x 22.7" (921 x 677 x 576 mm)	29.87" x 22" (759 x 559 mm)	4.02" (102 mm)	120	1020	8.5	NEMA 5-15P	110 lbs. (50 kg)
					220	1000	4.5	CEE 7/7 Schuko, BS-1363	
					240	1020	4.3	BS-1363, AS 3112	
					220-230 (CE)	1000-1093	4.5-4.8	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	937-1020	4.1-4.3	BS-1363	
GR2SDS-36	2, 7	42.25" x 26.64" x 22.7" (1073 x 677 x 576 mm)	35.87" x 22" (911 x 559 mm)	4.23" (107 mm)	120	1220	10.2	NEMA 5-15P	136 lbs. (62 kg)
					220	1200	5.5	CEE 7/7 Schuko, BS-1363	
					240	1220	5.1	BS-1363, AS 3112	
					220-230 (CE)	1200-1312	5.5-5.7	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	1120-1220	4.9-5.1	BS-1363	
GR2SDS-42	4, 8	48.25" x 26.64" x 22.7" (1226 x 677 x 576 mm)	41.87" x 22" (1064 x 559 mm)	4.40" (111 mm)	120	1490	12.4	NEMA 5-15P▲	155 lbs. (70 kg)
					220	1450	6.6	CEE 7/7 Schuko, BS-1363	
					240	1490	6.2	BS-1363, AS 3112	
					220-230 (CE)	1450-1585	6.6-6.9	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	1368-1490	6.0-6.2	BS-1363	
GR2SDS-48	4, 9	54.25" x 26.64" x 22.7" (1378 x 677 x 576 mm)	47.87" x 22" (1216 x 559 mm)	4.54" (115 mm)	120	1690	14.1	NEMA 5-15P▲	164 lbs. (75 kg)
					220	1650	7.5	CEE 7/7 Schuko, BS-1363	
					240	1690	7.1	BS-1363, AS 3112	
					220-230 (CE)	1650-1804	7.5-7.8	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	1552-1690	6.8-7.1	BS-1363	
GR2SDS-54	4, 10	60.25" x 26.64" x 22.7" (1530 x 677 x 576 mm)	53.87" x 22" (1368 x 559 mm)	4.65" (118 mm)	120	1890	15.8	NEMA 5-20P	182 lbs. (83 kg)
					220	1850	8.4	CEE 7/7 Schuko, BS-1363	
					240	1890	7.9	BS-1363, AS 3112	
					220-230 (CE)	1850-2022	8.4-8.8	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	1736-1890	7.6-7.9	BS-1363	
GR2SDS-60	6, 12	66.25" x 26.64" x 22.7" (1683 x 677 x 576 mm)	59.87" x 22" (1521 x 559 mm)	4.36" (110 mm)	120	2210	18.4	NEMA 5-30P	202 lbs. (92 kg)
					220	2150	9.8	CEE 7/7 Schuko, BS-1363	
					240	2210	9.2	BS-1363, AS 3112	
					220-230 (CE)	2150-2350	9.8-10.2	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	2030-2210	8.8-9.2	BS-1363	

* Shipping weight includes packaging.

▲ Canadian models use NEMA 5-20P.

HATCO CORPORATION

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Glo-Ray® Designer Slant Merchandising Display Warmers

Models: GR2SDS-24, -30, -36, -42, -48, -54, -60

GR2SDS-24D, -30D, -36D, -42D, -48D, -54D, -60D

SPECIFICATIONS

Dual Shelf — SLANT MERCHANDISING DISPLAY WARMERS

The shaded areas contain electrical information for International models

Model	No. of Bulbs, Divider Rods	Dimensions (W x D x H) includes legs	Usable Heated Shelf Space (W x D)	Average Chute Width	Volts	Watts	Amps	Plug	Ship Weight*
GR2SDS-24D	4, 10	30.25" x 26.64" x 33.84" (768 x 677 x 859 mm)	23.87" x 22" (606 x 559 mm)	3.73" (95 mm)	120	1640	13.7	NEMA 5-15P▲	160 lbs. (73 kg)
					220	1600	7.3	CEE 7/7 Schuko, BS-1363	
					240	1640	6.8	BS-1363, AS 3112	
					220-230 (CE)	1600-1749	7.3-7.6	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	1506-1640	6.6-6.8	BS-1363	
GR2SDS-30D	4, 12	36.25" x 26.64" x 33.84" (921 x 677 x 859 mm)	29.87" x 22" (759 x 559 mm)	4.02" (102 mm)	120/208	2040	8.5	NEMA L14-20P	184 lbs. (84 kg)
					120/240	2040	8.5	NEMA L14-20P	
					220	2000	9.1	CEE 7/7 Schuko, BS-1363	
					240	2040	8.5	BS-1363, AS 3112	
					220-230 (CE)	2000-2186	9.1-9.5	CEE 7/7 Schuko, BS-1363	
GR2SDS-36D	4, 14	42.25" x 26.64" x 33.84" (1073 x 677 x 859 mm)	35.87" x 22" (911 x 559 mm)	4.23" (107 mm)	120/208	2440	10.2	NEMA L14-20P	200 lbs. (91 kg)
					120/240	2440	10.2	NEMA L14-20P	
					220	2400	10.9	CEE 7/7 Schuko, BS-1363	
					240	2440	10.2	BS-1363, AS 3112	
					220-230 (CE)	2400-2623	10.9-11.4	CEE 7/7 Schuko, BS-1363	
GR2SDS-42D	8, 16	48.25" x 26.64" x 33.84" (1226 x 677 x 859 mm)	41.87" x 22" (1064 x 559 mm)	4.40" (111 mm)	120/208	2980	12.4	NEMA L14-20P	218 lbs. (99 kg)
					120/240	2980	12.4	NEMA L14-20P	
					220	2900	13.2	CEE 7/7 Schuko, No Plug	
					240	2980	12.4	BS-1363, AS 3112	
					220-230 (CE)	2900-3170	13.2-13.8	CEE 7/7 Schuko, No Plug	
GR2SDS-48D	8, 18	54.25" x 26.64" x 33.84" (1378 x 677 x 859 mm)	47.87" x 22" (1216 x 559 mm)	4.54" (115 mm)	120/208	3380	14.1	NEMA L14-20P	255 lbs. (116 kg)
					120/240	3380	14.1	NEMA L14-20P	
					220	3300	15.0	CEE 7/7 Schuko, No Plug	
					240	3380	14.1	AS 3112, No Plug	
					220-230 (CE)	3300-3607	15.0-15.7	CEE 7/7 Schuko, No Plug	
GR2SDS-54D	8, 20	60.25" x 26.64" x 33.84" (1530 x 677 x 859 mm)	53.87" x 22" (1368 x 559 mm)	4.65" (118 mm)	120/208	3780	15.8	NEMA L14-20P	265 lbs. (120 kg)
					120/240	3780	15.8	NEMA L14-20P	
					220	3700	16.8	No Plug	
					240	3780	15.8	No Plug	
					220-230 (CE)	3700-4044	16.8-17.6	No Plug	
GR2SDS-60D	12, 24	66.25" x 26.64" x 33.84" (1683 x 677 x 859 mm)	59.87" x 22" (1521 x 559 mm)	4.36" (110 mm)	120/208	4420	18.4	NEMA L14-30P	296 lbs. (135 kg)
					120/240	4420	18.4	NEMA L14-30P	
					220	4300	19.6	No Plug	
					240	4420	18.4	No Plug	
					220-230 (CE)	4300-4700	19.6-20.4	No Plug	
					230-240 (CE)	4049-4420	17.6-18.4	No Plug	

* Shipping weight includes packaging.

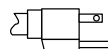
▲ Canadian models use NEMA 5-20P.

CORD LOCATION

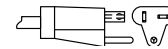
Back of unit, top right side.

PLUG CONFIGURATIONS

NEMA 5-15P



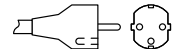
NEMA 5-20P



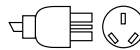
NEMA 5-30P



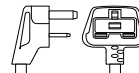
CEE 7/7 Schuko



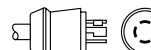
AS 3112



BS-1363



NEMA L14-20P



NEMA L14-30P



PRODUCT SPECS

Glo-Ray® Designer Slant Merchandising Warmers

The Designer Merchandising Warmer shall be a Glo-Ray® Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The warmer shall be rated at ... watts, ... volts, and be ... inches (millimeters) in overall width. It shall consist of a thermostatically-controlled hardcoated heated base, infrared heat from above, full view tempered glass sides, adjustable divider rods, Designer color inser panels and incandescent display lights. The infrared heating

element shall be tubular metal sheathed and the warmer shall have a 6' (1829 mm) cord with plug attached.

Accessories shall include control covers, Chef LED Bulbs and additional stainless steel dividers rods.

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

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UTS

Mobile Tubular Frame Tray & Silver Carts With Cylinders

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

Models

- UTS-1 Tray & silver cart with molded fiberglass tray shelf
- UTS-1SS Tray & silver cart with 14-gauge stainless steel tray shelf



UTS-1

Standard Features

- Silverware bin to have (10) holes made of stainless steel
- Plastic silverware cylinders provided standard
- Tray shelves to be one piece molded fiberglass
- Tray shelves to be 14-gauge stainless steel on SS models only
- (4) 4.00" diameter polyolefin swivel casters (all locking)
- Non-marring vinyl sleeve bumper at each corner
- Vertical upper 1.00" diameter 16-gauge tubing frame and tubing bottom to be integrally welded
- One year parts and 90 day labor standard warranty

Options & Accessories

- Heavy-duty casters
- Rolling bumpers
- Additional plastic or stainless steel silverware cylinders
- Stainless steel silverware cylinders in lieu of standard plastic
- Model ND napkin dispensers
- Six (6), eight (8) or ten (10) hole silverware bin

Specifications

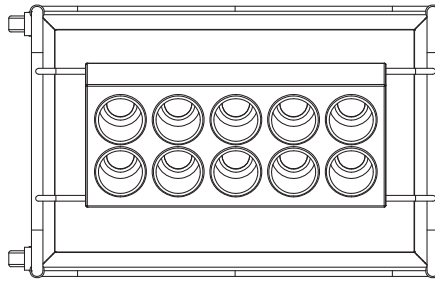
Vertical frame shall be integrally welded 16-gauge 1.00" (2.5cm) outside diameter stainless steel tubing, attached to a bottom frame of similar stainless steel tubing. Unit shall have (4) 4.00" (10cm) diameter polyolefin swivel casters (all locking), and a non-marking extruded vinyl sleeve bumper at each corner.

Silverware bin shall be stainless steel, welded and polished, with (10) round cutouts to accept (10) provided plastic silverware cylinders.

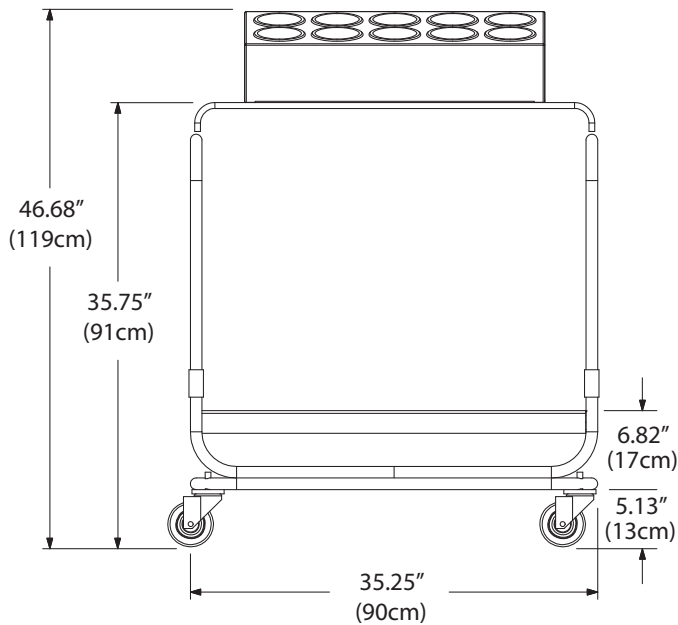
Shelves: Model UTS-1 shelf shall be one-piece molded fiberglass. Color of shelf should be specified on original order. Model UTS-1SS shelf shall be 14-gauge stainless steel.



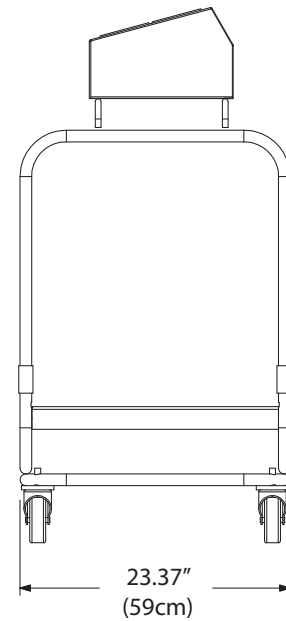
UTS: Mobile Tubular Frame Tray & Silver Carts With Cylinders



Plan View
UTS-1 & UTS-1SS



Elevation View
UTS-1 & UTS-1SS



Side View
UTS-1 & UTS-1SS

Specifaions			
Model	Shelf Dimensions (Length X Depth)	Capacity Per Shelf	Ship Weight
UTS-1	34.25" x 22.37" (87.0cm x 56.8cm)	200lbs (91kg)	120lbs (54kg)
UTS-1SS	34.25" x 22.37" (87.0cm x 56.8cm)	200lbs (91kg)	125lbs (57kg)

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

980 S. Isabella Rd.
Mt. Pleasant, Michigan 48858

Phone: 800-733-8948 or 989-773-7981
Fax: 800-669-0619
www.delfield.com

Printed in the U.S.A.
DSUTS
05/13





Item # _____

Job _____

SIDE-LOAD POLYMER DISH AND TRAY CARTS

SSD/DSD SERIES

High Capacity:

- Metro's Side-Load Dish and Tray Carts come in single and double-sided models. They are perfect for holding a variety of different sized dishes, odd-shaped platters and trays.
- Holds up to 60 dishes in each column, and/or approximately 80 trays per column.

Flexible:

- Adjustable dividers accommodate a variety of different sized dishes and trays.
- Divider system easily adjusts to keep dish columns separated and eliminates dish chipping and crazing.

Maneuverable:

- New recessed handles increase maneuverability and make transport effortless.
- Low overall height allows for maximum space utilization and convenient under counter storage.
- Four 5" (127mm) diameter swivel casters (two with brakes) with neoprene wheels provide for easy maneuverability and positioning.

Durable Construction:

- One-piece, sturdy polymer construction is extremely safe for dishes, easy to clean, and is resistant to cracking, peeling or chipping.

Sanitary:

- Smooth, rounded corners and seamless cart surfaces eliminate cracks and crevices and simplify cleaning.
- Built-in drain holes promote cleanability and eliminates the possibility of water build up.
- Dishes/Trays are stored 12" (305mm) above the floor surface, minimizing dust and water marks from floor dirt and splashing.
- Included translucent vinyl cover protects clean dishes from dust and water splashes while in storage and allows workers to view contents without removing the cover.
- NSF Listed.

Microban® Antimicrobial Product Protection:

- Cart body has built-in *Microban® Antimicrobial Product Protection which inhibits the growth of bacteria, mold, mildew, and fungi that cause odors, stains, and product degradation.



Model SSD16
Shown above with Optional
Divider Accessory A110



NSF



Model DSD11
Shown above with Optional
Divider Accessory A110



*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



Side-Load Polymer Dish and Tray Carts

SSD/DSD Series

16.32

Job _____

SIDE-LOAD POLYMER DISH AND TRAY CARTS SSD/DSD SERIES



Specifications

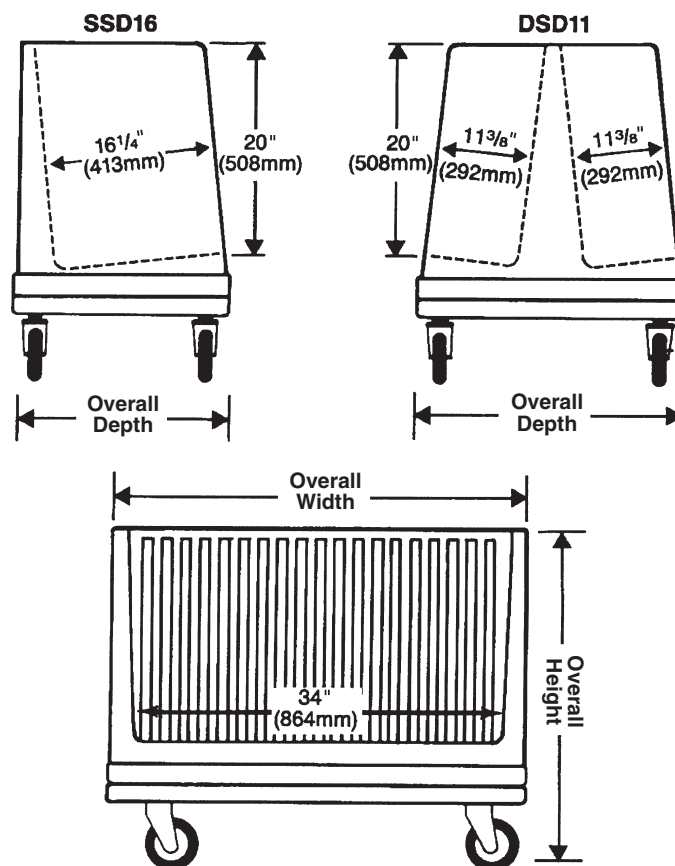
Material: High-density polymer containing Microban Antimicrobial product protection.

Construction: Seamless, molded plastic; bins have 6° angle tilt.

Casters: Four B5DN swivel casters (two with brakes). Ball bearing swivel; ball bearing axle. Nickel-plated, pre-lubricated casters with neoprene tires bolted to chassis.

Optional Divider Assembly: One required per slide.

Protective Cover: Standard heavy-duty 6-mil vinyl cover.



Dimensions

Model No.	Overall Height (in.) (mm)	Overall Width (in.) (mm)	Overall Depth (in.) (mm)	Approx. Dish Capacity Per Column*	Approx. Tray Capacity Per Column*	Approx. Pkd. Wt. (lbs.) (kg)
SSD16	32 ¹⁵ / ₁₆ 837	39 ⁵ / ₈ 1007	21 ⁵ / ₈ 550	60	80	82 37
DSD11	31 ¹⁵ / ₁₆ 812	39 ⁵ / ₈ 1007	29 ¹ / ₁₆ 739	60	80	100 45

*Loading capacity dependent upon china and tray shapes/thickness.

Accessories

Model No.	Description
A110	Divider Assembly (1 rod and 2 dividers)
A115	Additional Divider
SSDV16	Additional Cover for Single Side-Load Dish and Tray Cart
DSDV11	Additional Cover for Double Side-Load Dish and Tray Cart

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



InterMetro Industries Corporation

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

For Product Information Call: 1-800-433-2232

L02-107
Printed in U.S.A. Rev. 4/08
Information and specifications are subject to change without notice. Please confirm at time of order.

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BEVERAGE-AIR®

Project: _____
 Item: _____
 Location: _____
 Approved: _____

AIA#

SIS#

NC SLANT TOP BUNKERS

NC34HC Novelty Freezers
 Hydrocarbon Series

MODEL:
 NC34HC-1-W



3 Year Parts/Labor Warranty
Additional 4 Year Compressor Warranty

CABINET CONSTRUCTION

- Exterior is white coated steel
- Interior is white painted steel surface
- Low energy consumption
- LED lighting
- Adjustable thermostat
- Operating temperature of -10°F to 0°F
- Angle top design with LowE tempered glass lids
- Lids are easily removable with lid lock & keys standard
- Round exterior edges
- Integrated tag molding
- 2" heavy duty casters
- Drain plug for easy cleaning
- 3 Removable baskets, standard

OPTIONS & ACCESSORIES

- 2 Ring tub holder

REFRIGERATION SYSTEM

- Refrigeration system uses R290 refrigerant to comply with all environmental concerns
- The unit is best suited for an environment where temperatures remain below 75°F and humidity does not exceed 55%
- Areas with direct sunlight should also be avoided

NC34HC NOVELTY FREEZER: SLANT TOP BUNKERS



Please verify qualifying units by visiting:
www.energystar.gov/cfs

3779 Champion Blvd., Winston-Salem, NC 27105
 1-888-845-9800 Fax: 1-336-245-6453
 Beverage-Air.com Sales@bevair.com

Specifications are subject to change without prior notice. Rev. 5/20



BEVERAGE-AIR®

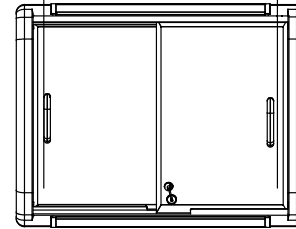
MODEL	NC34HC-1-W
EXTERNAL DIMENSIONAL DATA	
Width Overall	33 ¹³ / ₁₆ "
Depth Overall	26 ³ / ₈ "
Height Overall (with casters)	36 ⁷ / ₈ "
Number of Lids	2
Number of Baskets	3
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	7.88
Internal Width Overall (in)	27 ⁵ / ₈ "
Internal Depth Overall (in)	19 ¹¹ / ₁₆ "
Internal Front Height Overall (in)	23 ³ / ₁₆ "
Internal Rear Height Overall (in)	21 ¹¹ / ₁₆ "
ELECTRICAL DATA	
Full Load Amperes	3.0
REFRIGERATION DATA	
Horsepower*	1/4
SHIPPING DATA	
Gross Weight - Crated	155 lbs
Height - Crated	40"
Width - Crated	37 ¹ / ₄ "
Depth - Crated	28"

Slant Top Bunker

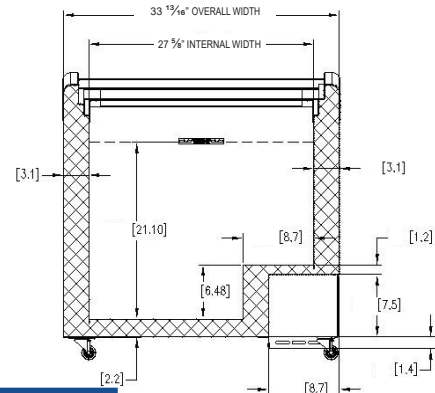
Model: NC34HC-1-W

Model Views

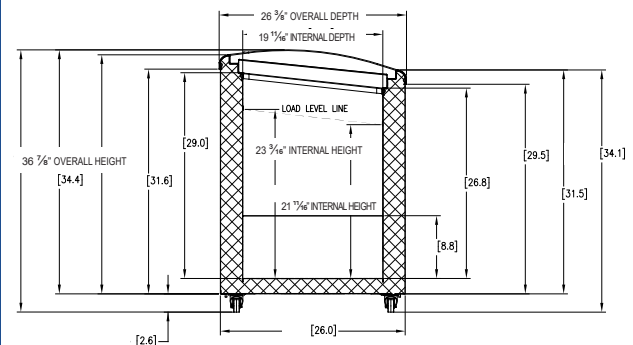
Requires 3" clearance on all sides



PLAN VIEW



ELEVATION VIEW



SIDE VIEW

*ELECTRICAL CONNECTION



120/60/1
NEMA 5-15P

Units pre-wired at factory and include 8' long cord and plug set.



3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax: 1-336-245-6453 Beverage-Air.com Sales@bevair.com

an Ali Group Company





FROZEN DRINK, SLUSH, GRANITA MACHINE

MADE IN ITALY



GRA-122

- High-performance equipment, for slushes, sherbets and other frozen products
- Double mixing system prevents ice accumulation, for optimum product's consistency
- Cold light illumination with LED
- Stainless steel base: front, side, and rear
- Adjustable consistency
- Safety Stop System
- Air cooling system – Refrigerant Gas R404a
- Manual control keypad
- All models are certified NSF-6 safe for milk



GRA-123

Important NOTES:

- Operate at room temperature between 75 - 90° F (24 and 32° C).
- Clearance of 8" required on all sides.
- Mixture must maintain a sugar content between 12 -14%; a lower concentration could seriously damage the mixing parts and gear motors.

SPECIFICATIONS

	GRA-122	GRA-123
Voltage	110V / 60Hz	
Amps	11	14
Number of Bowls	2	3
Bowl Capacity (each)	3 gal	
Total Unit Capacity	6 gal	9 gal
Product Dimensions	15.8" x 21.9" x 32.5"	24" x 21.9" x 32.5"
Product Weight	117 lbs	172 lbs
Shipping Dimensions	16" (W) x 22" x 33" (H)	25" (W) x 22" (D) x 33" (H)
Shipping Weight	123 lbs	198 lbs

*Also available in special voltage 220V / 60-50 Hz



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

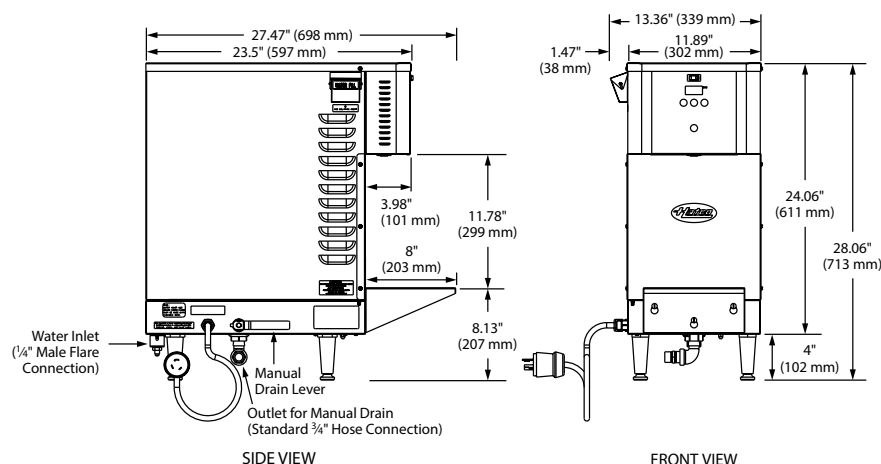


www.hatcocorp.com | support@hatcocorp.com | [Find a Hatco Rep](#) | [Image Library](#) | [Document Library](#) | [Chat](#)



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

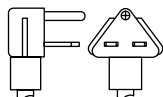
33 gph (125 lph) with 140°F (60°C) incoming water

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

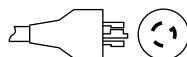
$\text{lph} = (\text{kW} \times 841) / (^\circ\text{C Temperature Rise})$

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



www.hatcocorp.com

support@hatcocorp.com

[Find a Hatco Rep](#)

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TempStar® with Ventless and Energy Recovery

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

TempStar® with Ventless and Energy Recovery

Models

☐ TempStar® VER ☐ TempStar® HH-E VER



Standard Features

- Ventless: Does not require a hood
- Energy Recovery
- Internal condensing system minimizes water vapor
- Sani-Sure™ final rinse system ensures proper rinse water temperature
- Multi-cycle timer (Extra Heavy, Heavy, Medium, Normal)
- Specially designed stainless steel nozzles provide superior cleaning action
- Automatic tank fill/auto-start
- Door switch
- Door interlock
- Pressure regulator is provided for installation by others
- Delime/manual wash switch
- Hi-limit thermostat and low water protection
- Uses standard 20" X 20" (508 mm X 508 mm) racks
- Detergent/rinse additive signal connection fuse box
- Self-draining stainless steel pump
- Built-in 70° F (38.9° C) rise booster heater
- Field convertible from straight through to corner and vice versa (kit required)

Mandatory Specs

Specify voltage _____
 Specify booster size _____

Options

- ☐ 460V Electrical
- ☐ Single Phase
- ☐ Drain Water Tempering Kit
- ☐ Scaltrol
- ☐ Water Hammer Arrestor
- ☐ Flanged Feet
- ☐ False Panel (for corner installations)
- ☐ Security Package

Accessories

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

Specifications

- TempStar VER uses 0.89 gallons (3.4 liters) of water per rack; TempStar HH-E VER uses 0.78 gallons (3.0 liters) of water per rack
- TempStar VER (normal) cycle time - 87 seconds; TempStar HH-E VER (normal) cycle time - 90 seconds
- TempStar VER - 41 (39)* racks per hour (normal cycle); TempStar HH-E VER - 40 (37)* racks per hour (normal cycle)
- Single point connections for all utilities
- Cold water connection only
- Durable stainless steel construction
- TempStar VER - 17.25" (438 mm) vertical chamber clearance
- TempStar HH-E - 20.75" wide x 27" high (527 mm x 686 mm) opening accommodates 18"x 26" (457 mm x 660 mm) sheet pans and 60-quart mixing bowls
- TempStar VER is field phase convertible (kit required)
- Both models require some assembly
- 1-year parts and labor warranty



Intertek



Intertek

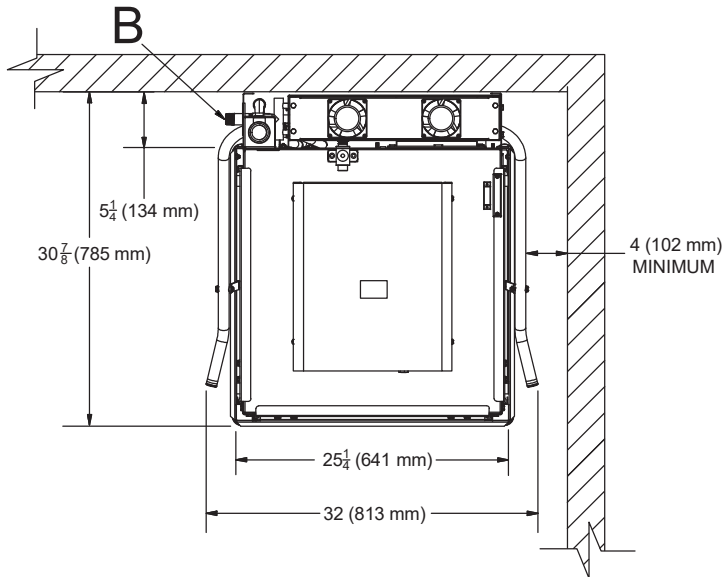


*Racks per hour calculated with NSF suggested load time of five (5) seconds for door-type (straight thru)

www.jacksonwws.com

TempStar® with Ventless and
Energy Recovery

TempStar VER



LEGEND

- A - Drain (1 1/2" NPT)
- B - Water Inlet (3/4" NPT)
- C - Electrical Connection

All dimensions from the floor can be increased 1 1/8" using the machine's adjustable feet.

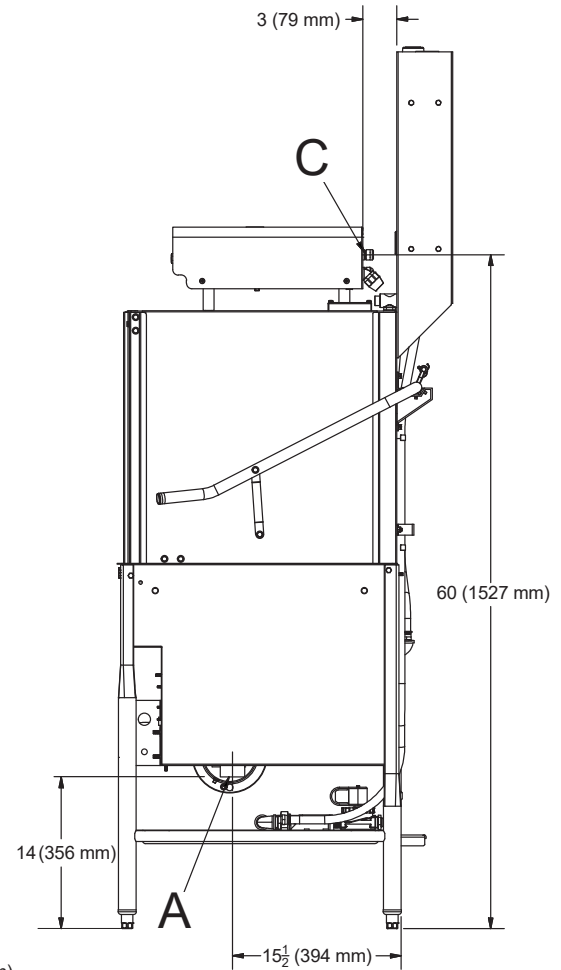
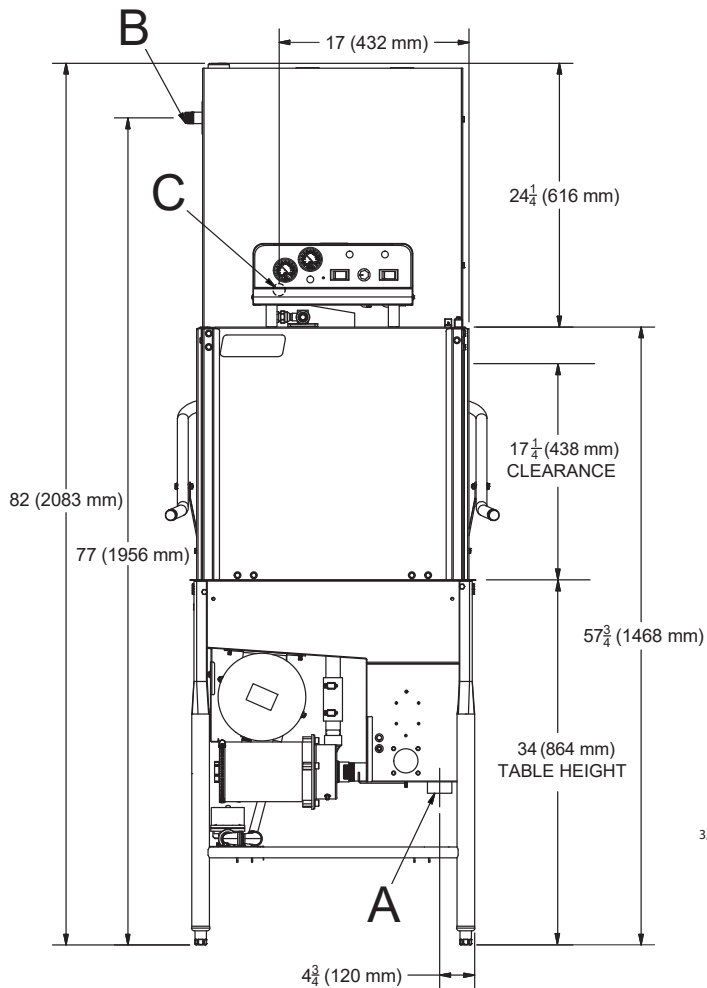
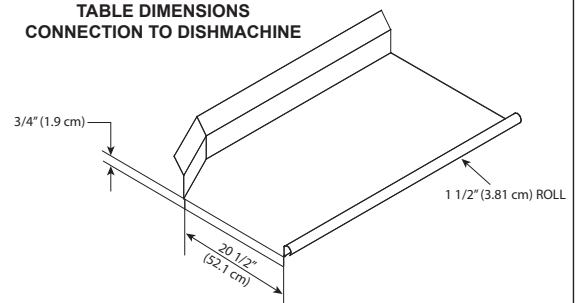


TABLE DIMENSIONS CONNECTION TO DISHMACHINE



www.jacksonwws.com

TempStar HH-E VER

LEGEND

- A - Drain (1 1/2" NPT)
B - Water Inlet (3/4" NPT)
C - Electrical Connection

All dimensions from the floor can be increased 1 1/8" using the machine's adjustable feet.

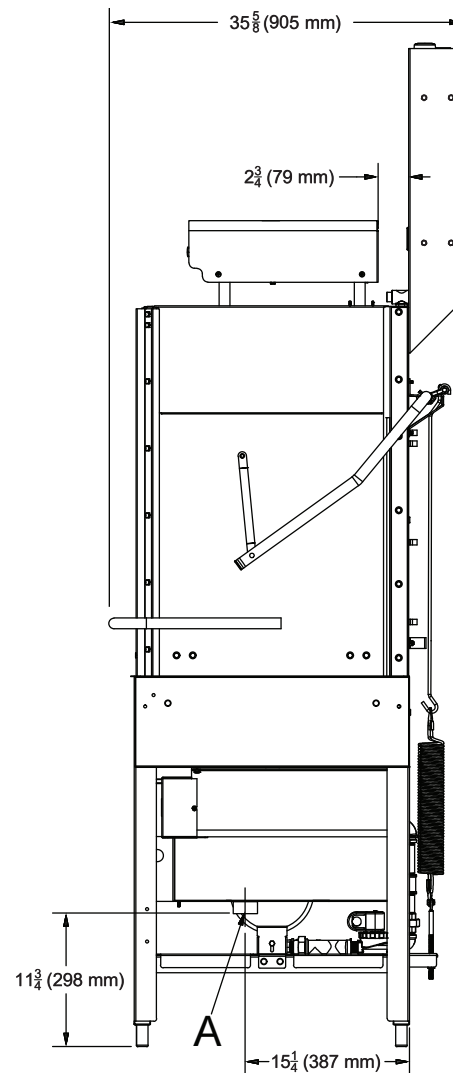
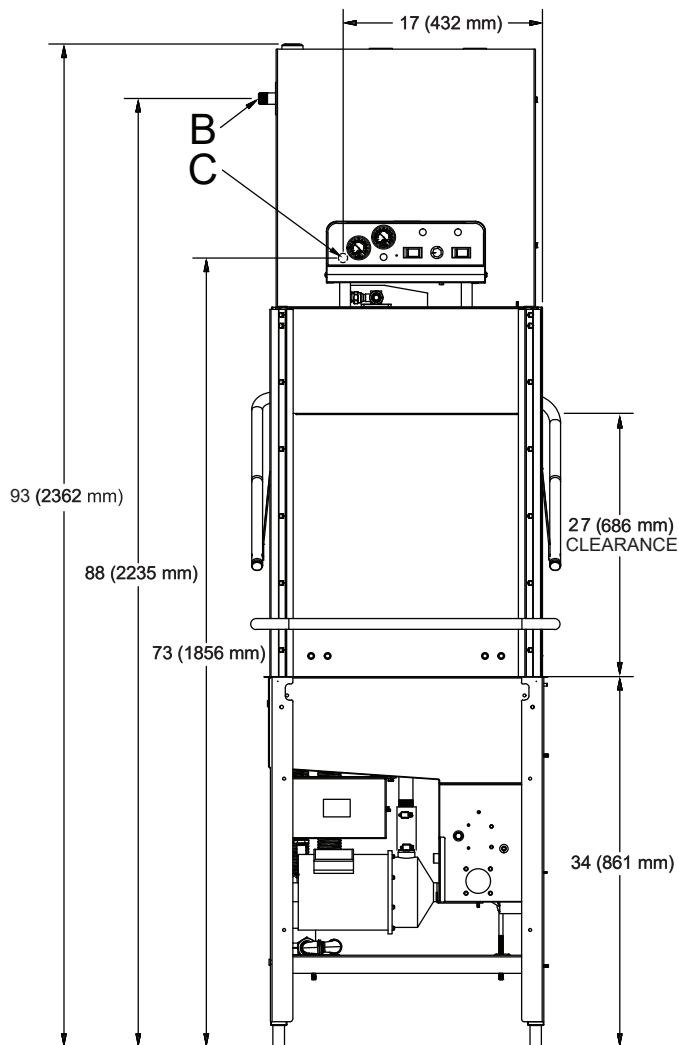
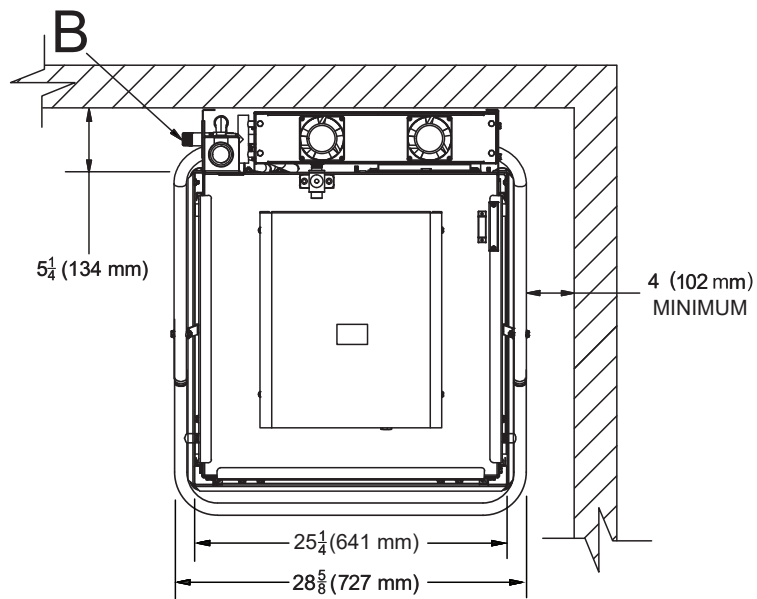
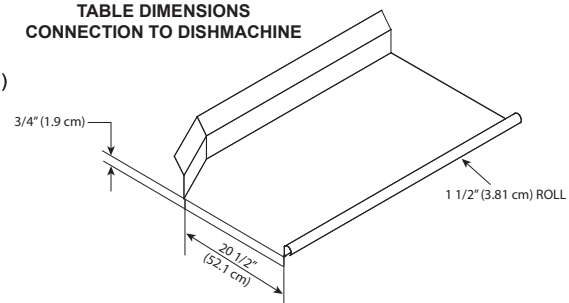


TABLE DIMENSIONS CONNECTION TO DISHMACHINE





TempStar® with Ventless and Energy Recovery

MODEL NO.	MACHINE DIMENSIONS				DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	WIDTH BETWEEN TABLES	DEPTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
TempStar VER	82" (2083 mm)	32" (813 mm)	25-1/4" (641 mm)	30-7/8" (785 mm)	14" (356 mm)	358 lbs (163 kg)	200	87.79 cu. ft.	86" (2185 mm)	42" (1067 mm)	42" (1067 mm)
TempStar HH-E VER	93" (2362 mm)	28-5/8" (727 mm)	25-1/4" (641 mm)	35-5/8" (905 mm)	11-3/4" (298 mm)	451 lbs (205 kg)	200	84.35 cu. ft.	82.625" (2099 mm)	42" (1067 mm)	42" (1067 mm)

DIMENSION REQUIREMENTS

Wall Clearance (minimum)	0" (0 mm)
Clearance above Heat Exchanger (minimum)	6" (152 mm)
Standard Table Height	34" (864 mm)
Inside Vertical Clearance - TempStar VER	17-1/4" (438 mm)
Inside Vertical Clearance - TempStar HH-E VER	27" (686 mm)

OPERATING CAPACITY

	Normal	Medium	Heavy	Extra Heavy
Racks per Hour - TempStar VER	41 (39)*	24 (23)*	17 (16)*	11 (10)*
Racks per Hour - TempStar HH-E VER	40 (37)*	23 (22)*	16 (16)*	10 (10)*

OPERATING TEMPERATURES

Wash (minimum) - TempStar VER	150 °F (66 °C)
Wash (minimum) - TempStar HH-E VER	155 °F (69 °C)
Rinse (minimum)	180 °F (82 °C)

OPERATING CYCLE FOR TEMPSTAR VER

	Wash	Rinse	Dwell	Condensate Removal	Total Cycle
Normal	40	10	7	30	87
Medium	100	10	7	30	147
Heavy	160	10	7	30	207
Extra Heavy	280	10	7	30	327

OPERATING CYCLE FOR TEMPSTAR HH-E VER

	Wash	Rinse	Dwell	Condensate Removal	Total Cycle
Normal	40	10	10	30	90
Medium	103	10	10	30	153
Heavy	163	10	10	30	213
Extra Heavy	283	10	10	30	333

WATER REQUIREMENTS

	TempStar VER	TempStar HH-E VER
Inlet Temperature	40 - 90 °F (4.4 - 32.2 °C)	
Gallons per Hour	36.49 gal (138.1 L)	31.20 gal (118.1 L)
Gallons per Hour**	34.71 gal (131.4 L)	28.86 gal (109.2 L)
Gallons per Rack	0.89 gal (3.4 L)	0.78 gal (3.0 L)
Waterline Size MIP (minimum)	3/4"	3/4"
Drainline Size IPS (minimum)	1- 1/2"	1- 1/2"
Flow Pressure (PSI) Connection	40	40
Operating Flow Pressure (PSI)	10	10
Wash Tank Capacity	8 gal (30 L)	8 gal (30 L)
Booster Tank Capacity	3 gal (11 L)	3 gal (11 L)

HOW TO SPECIFY: TempStar® VER

HOW TO SPECIFY: TempStar® HH-E VER

ELECTRICAL REQUIREMENTS

Model	Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
TempStar VER	208/60/3	45.6 A	46.8 A	50 A
	230/60/3	49.8 A	51.1 A	60 A
	460/60/3	24.2 A	24.7 A	30 A
	208/60/1	75.2 A	76.5 A	80 A
	230/60/1	82.7 A	83.9 A	90 A
TempStar HH-E VER	208/60/3	51.8 A	54.6 A	70 A
	230/60/3	56.0 A	58.8 A	70 A
	460/60/3	25.7 A	26.5 A	30 A
	208/60/1	81.4 A	84.2 A	100 A
	230/60/1	88.9 A	91.7 A	100 A

TANK HEATER SPECIFICATIONS

	Volts	KW
Electric Wash Tank Heater	208V	4.1
	230V	5.0
	460V	5.0
Electric Rinse Tank Heater - 70°F (38.9°C) Rise	208V	10.5
	230V	12.9
	460V	12.9

WASH PUMP MOTOR

Wash Pump Motor - TempStar VER	1 hp
Wash Pump Motor - TempStar HH-E VER	2 hp

AMBIENT HEAT LOAD (as tested on standard height model)

Latent Heat (BTU)	5300
Sensible Heat (BTU)	4500

*Racks per hour calculated with NSF suggested load time of five (5) seconds for door-type (straight thru)
 **Gallons per hour calculated with NSF suggested load time of five (5) seconds for door-type (straight thru)

Jackson WWS, Inc.

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

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

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

Email: info@jacksonwws.com

07610-002-66-59B [11/30/21]

www.jacksonwws.com



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



MetroMax® i Drying Racks

9.31

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.

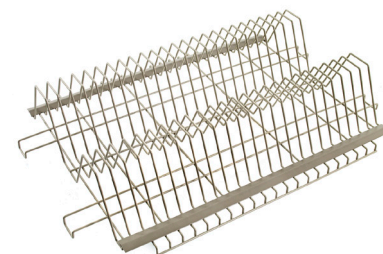
- Must be mounted to a **MetroMax i** shelf frame or shelf - Drip Tray assembly adjusts to fit 24x36" and 24x48" (610x914 or 610x1219mm) sizes.
- Consists of (2) solid polymer chutes and (1) mounting frame.
- Collection pan is not included. The mounting frame is designed to hold a full size steam pan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



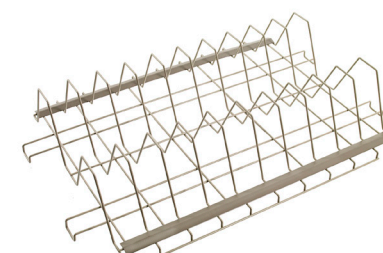
XDRIP



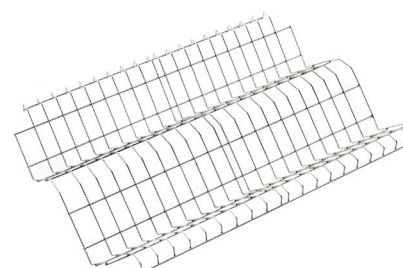
Mounted to 24x36" (610x914mm) Frame. Steam Pan not included.



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 _____



We put space to work.

MetroMax® i Drying Racks

Sorting Pegs and Hanging Accessories

X6PEG-8PK

6" Tall (152mm) Sorting Pegs

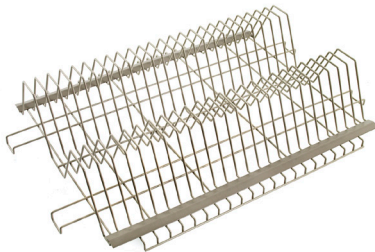
- Installs to any open grid polymer Metro shelf
- Pack of 8 Pegs
- Can be used to manage steam pans 4" (102mm) and deeper
- Material: Mineral reinforced polypropylene
- Model No. **X6PEG-8PK**

X8

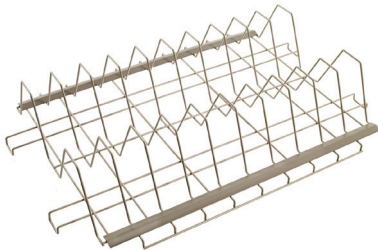


Drying Option.

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.

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