

# CU3030 – 300 lb Self-contained Ice Machine

## Prodigy<sup>®</sup> Undercounter Cuber with Storage



CU3030

### Features

Prodigy<sup>®</sup> undercounter cubers use **significantly less energy and water** than other cube ice machines, exceeding Federal energy efficiency regulations.

**Auto-Alert™ control panel** can communicate operating status and signal when it's time to descale, sanitize, and more—making upkeep easier.

The patented **WaterSense adaptive purge control** delivers maximum reliability by reducing scale buildup for a longer time between cleanings.

All external panel components are crafted for **optimal aesthetic appeal** through superior fit and finish.

**Preventative maintenance is simpler** than ever with easily-removed door, top panel and storage bin allowing clear access to all internal components and a diagnostic code display insuring the right fix the first time.

Front removable air filter.

### 24 Hour Volume Production

Air Cooled			Water Cooled		
70°F/21°C	Air	AHRI 90°F/32°C	70°F/21°C	Air	AHRI 90°F/32°C
50°F/10°C	Water	70°F/21°C	50°F/10°C	Water	70°F/21°C
lb/kg		lb/kg	lb/kg		lb/kg
250/114		217/99	310/141		285/130



Front Air Filter

### Cube Ice



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

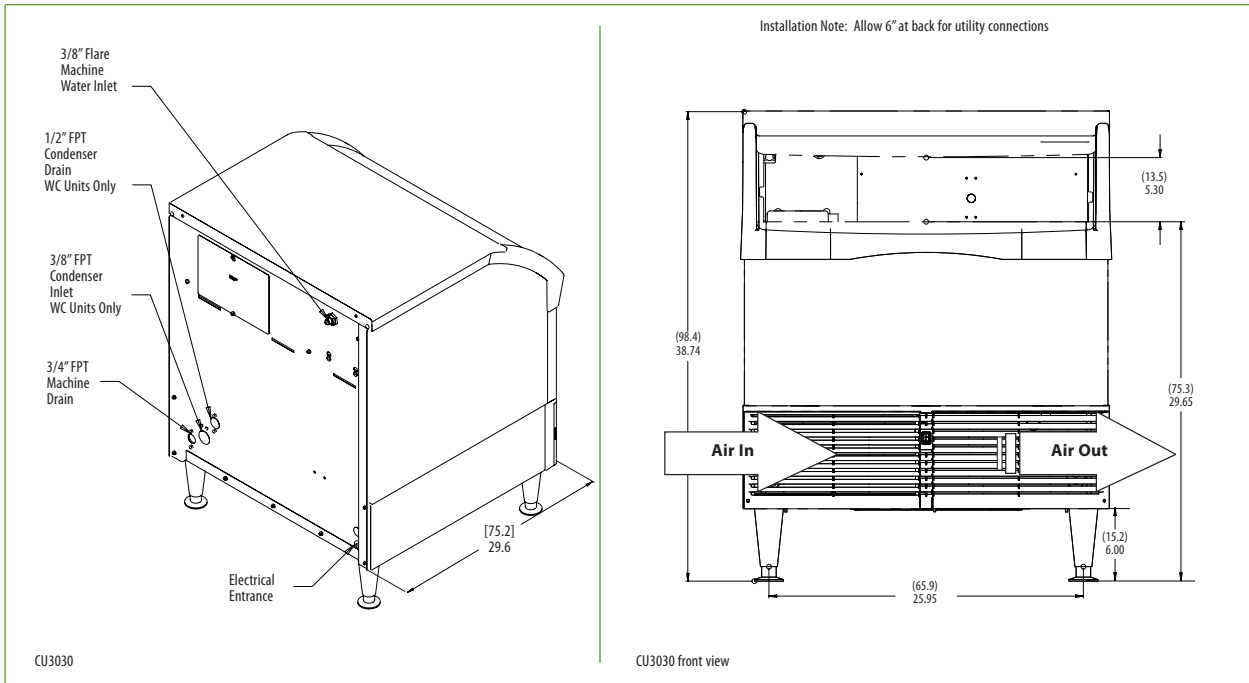
**Medium Cube**  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)

Common ice form, ideal for mixed drinks.

### Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.

Warranty valid in North, South & Central America.  
Contact factory for warranty in other regions.



## Specifications

Model Number* Cube Size: medium or small	Condenser Unit	Storage lb/kg	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45 kg)	
								Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)
CU3030MA-1	Air	110/50	115/60/1	15	2	Cord	8.5	18.0/68.2	-
CU3030MW-1	Water	110/50	115/60/1	15	2	Cord	5.5	18.0/68.2	180/682
CU3030SA-1	Air	110/50	115/60/1	15	2	Cord	8.5	18.0/68.2	-
CU3030SW-1	Water	110/50	115/60/1	15	2	Cord	5.5	18.0/68.2	180/682

\* 208-230/60/1 Voltage - Substitute "-32" in place of "-1", i.e. CU3030MA-32A.   = ENERGY STAR®

## All Models

Dimensions (W x D x H):  
Unit: 30" x 30" x 33"  
(76.2 x 76.2 x 83.8 cm)  
Shipping Carton: 32" x 33" x 37"  
(81.3 x 83.8 x 94.0 cm)  
Shipping Weight: 200 lb / 91 kg  
BTUs per hour: 5,200

## Accessories

Model Number	Description
KLP8S	Kit 6 inch legs SS
KPUFM30	Kit Prodigy undercounter floor mount 30 inch for CU3030 (adds .5" to height)

\* Scotsman recommends all ice machines have water filtration. See Scotsman Sanitation Matrix for details.

## Operating Requirements

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

Specifications and design are subject to change without notice.

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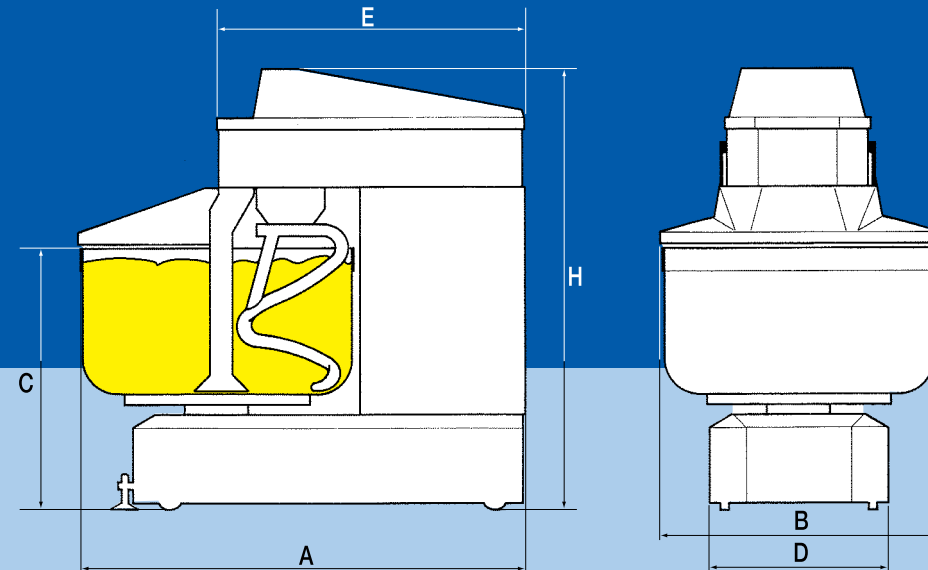
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Modello Model Modèle Modell Modelo	Capacità vasca Bowl capacity Contenance cuve Kesselinhalt Cabida depósito ( lt )	Capacità pasta Dough capacity Capacité de pâte Leistung in Teig Capacidad de pasta ( kg )	Capacità in farina Flour capacity Capacité de farine Leistung in Mehl Capacidad de harina ( kg )	Potenza / Power / Puissance / Leistung / Potencia						Potenza installata Installed power Puissance installée Installierte Leistung Potencia instalada			Peso Weight Poids Gewicht Peso ( Kg )		
				Spirale 1ª Spiral 1 <sup>st</sup> Spirale 1 <sup>ère</sup> Spirale 1 <sup>a</sup> Espiral 1ª		Spirale 2ª Spiral 2 <sup>nd</sup> Spirale 2 <sup>ème</sup> Spirale 2 <sup>a</sup> Espiral 2ª		Vasca Bowl Cuve Kessel Depósito		( Kw )	( HP )	( r.p.m )		( Kw )	( HP )
ISF-E 80	118	80*	52	1,5	2,0	73	3,0	4,1	147	0,75	1,0	11	3,75	5,1	477
ISF-E 120	183	120*	78	3,0	4,08	73	5,8	7,9	150	1,10	1,5	11	6,9	9,38	556
ISF-E 160	277	160*	104	3,8	5,17	95	6,0	8,16	152	1,50	2,0	11	7,50	10,2	665
ISF-E 200	323	200*	130	3,8	5,17	95	6,0	8,16	152	1,50	2,0	11	7,50	10,2	690
ISF-E 300	435	300*	195	5,9	8,0	95	9,0	12,2	152	1,50	2,0	11	10,50	14,3	820

\* Pesi indicativi soggetti a variazioni in base alla tipologia della pasta / Approximate weights subjected to variations according to the kind of dough / Poids indicatifs passibles de changements d'après la typologie de la pâte / Wandelbare umgefahre Gewichte je nach Teigttyp / Peseo indicativo sujeto a variaciones según la tipología de la masa.

La Ditta si riserva il diritto di apportare modifiche senza alcun preavviso / The Firm reserves the right to bring whatever modifications without any notice / La Maison se réserve le droit de faire des modifications sans aucun préavis / Die Firma kann irgendetwelche Änderung ohne vorherige Benachrichtigung vornehmen / La Empresa se reserva el derecho de hacer modificaciones sin previo aviso



Modello Model Modèle Modell Modelo	Dimensioni ingombro Overall dimensions Dimensions d'encombrement Abmessungen Dimensiones en el espacio ( cm )					
	A	B	C	D	E	H
ISF-E 80	118	67	80	52	87	133
ISF-E 120	130	79	85	52	87	143
ISF-E 160	150	95	80	57	95	143
ISF-E 200	150	95	87	57	95	143
ISF-E 300	165	109	87	57	95	143

- AUTO-CONCEPIMENTO:** aprende el ciclo de trabajo del panadero.
- MEMORIA CONTINUA:** conserva en la memoria hasta 70 programas.
- CONTROL DE TEMPERATURA:** stop automático para altas temperaturas.
- FUNCTION KW:** adecua los tiempos de trabajo al tipo de empaste.

Ha nacido la empastadora espiral que todos los panaderos han soñado siempre. Gracias a la exclusiva función AUTO-CONOCIMIENTO la máquina aprende los ciclos de empaste directamente durante a su ejecución sin ninguna dificultad de programación. Estos programas se conservan en la MEMORIA CONTINUA para ser realizados mediante la simple llamada del número correspondiente. El CONTROL DE LA TEMPERATURA protege el empaste de las altas temperaturas, suspendiendo el ciclo de trabajo hasta que la temperatura es superior al límite de seguridad programada por el panadero. Al final, la avanzada FUNCIÓN KW a segura empastes siempre perfectos adaptando automáticamente el tiempo de trabajo al tipo de empaste.



Extremadamente versátil y fácil de usar, de hecho, puede trabajar de las siguientes maneras: manual, semiautomático, automático y auto-conocimiento, de esta manera se adapta a los que prefieren trabajar de la manera más fácil (manual), como a aquellos que prefieren aprovechar al máximo todas las posibilidades. Esta versatilidad de uso corresponde a una mecánica extremadamente sencilla y fuerte. Todas las transmisiones se realizan por medio de correas que se regulan para obtener el máximo silencio y sencillez de mantenimiento. Especial atención se ha dedicado a la elección de la forma de la espiral y a la velocidad de empaste para poder amasar rápidamente de 8-10 minutos cualquier tipo de pasta para panaderías o pastelerías sin calentar excesivamente al empaste y garantizando el máximo tiempo la perfecta oxigenación. Todas las partes están directamente en contacto con la pasta, como el depósito, la espiral, el soporte y también los pernos que son de ACERO INOX según las mejores normas higiénicas.

- Características técnicas:**
- Cuadro electrónico a baja tensión con check-control
  - Estructura en acero, depósito en acero inox
  - Espiral y soporte en acero inox a alta resistencia
  - Motor espiral a dos velocidades a tiempo
  - Motor depósito con inversión y adelantamiento paso a paso
  - Transmisión integralmente a correas regulables
  - Movimiento sobre ruedas dotada de un sistema de bloqueo

Disponibili sollevatori rovesciatori di diverse altezze per scarico sulla tramoggia della spezzatrice o sul banco.

Different height tilters lifters for unloading on the divider or on the bench are available.

Des élévateurs renverseurs sont disponibles en différentes hauteurs pour décharger sur la trémie de la diviseuse-peseuse ou sur le banc.

Hebe und Kippeinrichtung in verschiedener Höhe vorhanden, zum Entleeren in den Trichter des Teigteilers oder auf den Arbeitstisch.

Son disponibles elevadores, volcadoras de distintas alturas para descargar an la tolva o en el banco.

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## IMPASTATRICE A SPIRALE A VASCA FISSA SPIRAL MIXER PÊTRIN À SPIRALE SPIRALKNETER AMASADORA DE ESPIRAL



- Auto-apprendimento:** impara il ciclo di lavoro dal panettiere
- Memoria continua:** conserva in memoria fino a 70 programmi
- Controllo temperatura:** stop automatico per alte temperature
- Funzione KW:** adecua i tempi di lavoro al tipo di impasto



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Quadro comandi dell'ultima generazione  
*The latest generation control board*  
 Tableau de commande de la nouvelle génération  
 Schalttafel der jüngsten Generation  
 Cuadro comandos de la última generación



Robuste trasmissioni a cinghie regolabili  
*Strong adjustable belt drives*  
 Transmissions à courroies enregistrables solides  
 Robuster Antrieb durch regulierbare Riemen  
 Fuerte transmisión a correas regulables



**AUTO-APPRENDIMENTO:**  
 impara il ciclo di lavoro dal panettiere  
**MEMORIA CONTINUA:**  
 conserva in memoria fino a 70 programmi  
**CONTROLLO TEMPERATURA:**  
 stop automatico per alte temperature  
**FUNZIONE KW:**  
 adegua i tempi di lavoro al tipo di impasto

È nata l'impastatrice a spirale che tutti i panettieri hanno sempre sognato. Grazie all'esclusiva funzione AUTO-APPRENDIMENTO la macchina impara i cicli d'impasto direttamente durante la loro esecuzione senza alcuna difficoltà di programmazione. Tali programmi sono conservati nella MEMORIA CONTINUA pronti per essere eseguiti attraverso il semplice richiamo del loro numero. Il CONTROLLO DELLA TEMPERATURA salvaguarda l'impasto dalle alte temperature sospendendo il ciclo di lavoro finché la temperatura è superiore al limite di sicurezza imposto dal panettiere. Infine l'avanzata FUNZIONE KW assicura impasti sempre perfetti adeguando automaticamente il tempo di lavoro al tipo di impasto. È estremamente versatile e facile da usare. Può infatti lavorare nei modi: manuale, semiautomatico, automatico ed auto-apprendimento, risultando così adatta sia a coloro che preferiscono lavorare nel modo più semplice (manuale) sia a coloro che vogliono sfruttarne al massimo tutte le possibilità.

Tale versatilità d'uso è abbinata ad una meccanica estremamente semplice e robusta. Tutte le trasmissioni sono infatti a cinghie regolabili per ottenere la massima silenziosità e semplicità di manutenzione.

Particolare cura è stata dedicata alla scelta della forma della spirale ed alle velocità di impasto in modo da poter impastare rapidamente (8-10 minuti) qualsiasi tipo di pasta per panificio o pasticceria senza surriscaldare l'impasto e garantendone al tempo stesso la perfetta ossigenazione. Tutte le parti a diretto contatto con la pasta, quali la vasca, la spirale, il piantone ed anche i bulloni, sono in ACCIAIO INOX secondo le migliori norme igieniche.

**Caratteristiche tecniche:**

- Quadro elettronico in bassa tensione con check-control
- Struttura in acciaio, vasca in acciaio inox
- Spirale e piantone in acciaio inox ad alta resistenza
- Motore spirale a due velocità temporizzato
- Motore vasca con inversione ed avanzamento passo-passo
- Trasmissioni integralmente a cinghie regolabili
- Mobile su ruote e dotata di sistema di bloccaggio



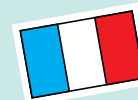
**AUTO-CYCLE:**  
 it remembers the baker's mixing cycle  
**CONTINUOUS MEMORY:**  
 it stores up to 70 programs  
**TEMPERATURE CONTROL:**  
 stops automatically at high temperatures  
**KW FUNCTION:**  
 it adapts working time to the kind of dough

The spiral mixer that every baker has always dreamt has arrived. The AUTO-CYCLE function allows the machine to store the mixing cycles directly during work, so there are no programming problems. These programs are stored in the CONTINUOUS MEMORY, ready to be executed simply by recalling their number. The TEMPERATURE CONTROL safeguards the dough from high temperatures, stopping automatically the processing cycle as soon as the temperature gets higher than the safety level set by the baker. At last, the KW FUNCTION ensures perfect doughs automatically adapting the working time to the kind of dough. It's extremely versatile and easy to use: it can work manually, semi-automatically, automatically and in auto-cycle way, adapting itself for those who prefer working in the easier way (manually) or want to take advantage of all its features. Its versatility is paired to the very simple and strong mechanics. All drivers are made with adjustable belts to obtain the maximum quietness and easily maintenance.

Particular importance has been given to the kneading arm shape and speeds, in fact the machine can quickly mix (8-10 mins) any dough for bread or confectionery without overheating mixture and ensuring at the same time the proper oxygenation. All parts coming into direct contact with dough, such as bowl, kneading arm, column and bolts are made in STAINLESS STEEL according to the best sanitary standards.

**Technical features:**

- Low voltage electronic control board with check-control
- Steel body, stainless steel bowl
- High resistance stainless steel column and kneading arm
- Double speed kneading arm motor with timer
- Bowl motor with reversion and step by step advancement
- Adjustable belt drives
- Wheel mounted and equipped with locking device



**AUTO-APPRENDISSAGE:**  
 il apprend le cycle de travail du boulanger  
**MÉMOIRE CONTINUE:**  
 il garde en mémoire jusqu'à 70 programmes  
**CONTRÔLE TEMPÉRATURE:**  
 stop automatique pour les hautes températures  
**FONCTION KW:**  
 il adapte les temps de travail au type de pétrissage

Le Pétrin à spirale que tous les boulangers ont toujours rêvé est né. Grâce à la fonction exclusive AUTO-APPRENDISSAGE la machine apprend les cycles de pétrissage directement pendant leur exécution sans aucune difficulté de programmation. Ces programmes sont conservés dans la MÉMOIRE CONTINUE prêts à être utilisés par le simple appel de leur numéro. Le CONTRÔLE DE LA TEMPÉRATURE protège le pétrissage des hautes températures par la suspension du cycle de travail tant que la température est supérieure à la limite de sécurité établie par le boulanger. Finalement la FONCTION avancée KW assure des pétrissages toujours parfaits adaptant automatiquement les temps de travail au type de pétrissage. Elle est très versatile et facile à utiliser. Elle peut travailler de façon: manuelle, semi-automatique, automatique et auto-apprentissage; de cette manière il peut s'adapter soit à ceux qui préfèrent travailler d'une façon simple (manuelle) soit à ceux qui veulent exploiter au maximum toutes ses possibilités. Cette versatilité d'usage est accompagnée d'un système mécanique extrêmement simple et solide. Toutes les transmissions sont en effet par courroies réglables pour obtenir le maximum de silence et de simplicité d'entretien. On a particulièrement soigné le choix de la forme de la spirale et les vitesses de pétrissage de manière à pouvoir pétrir rapidement (8-10 minutes) tous les types de pâte pour boulangerie ou pâtisserie sans surchauffer le pétrissage tout en lui garantissant une parfaite oxigénation. Toutes les parties en contact direct avec la pâte, telles que la cuve la spirale, la colonne ainsi que les boulons sont en ACIÉR INOXYDABLE selon les meilleurs normes d'hygiène.

**Caractéristiques techniques:**

- Tableau de commande électronique à basse tension avec check-control
- Structure en acier, cuve en acier inoxydable
- Spirale et colonne en acier inoxydable à haute résistance
- Moteur de la spirale à deux vitesses avec temporisateur
- Moteur de la cuve à rotation et avancement pas à pas
- Transmissions intégralement à courroies réglables
- Mobile sur roues avec dispositif de blocage



**SELBSTERLERNUNG:**  
 erlernt den Arbeitszyklus vom Bäcker  
**KONSTANTSPEICHER:**  
 ist in der Lage bis zu 70 Programme zu speichern  
**TEMPERATURKONTROLLE:**  
 automatischer Stop bei hohen Temperaturen  
**KW-FUNKTION:**  
 passt die Arbeitszeit der Teigart an

Es wurde ein Spiralknetzer entwickelt, von dem jeder Bäcker bislang träumte. Dank ihrer exklusiven Funktion SELBSTERLERNUNG erlernt die Maschine die Knetzyklen direkt während der Arbeit, ohne Schwierigkeit mit der Programmierung. Diese Programme werden im KONSTANTSPEICHER gespeichert, und können durch einfachen Knopfdruck einer Nummer jederzeit abgerufen werden. Die TEMPERATURKONTROLLE schützt den Teig vor zu hohen Temperaturen. Der Arbeitszyklus wird unterbrochen, sobald die vom Bäcker eingegebene Höchsttemperatur erreicht wird. Die moderne KW FUNKTION gewährleistet immer perfekte Teige, indem sie die Arbeitszeit dem Teigttyp automatisch anpasst. Sie ist extrem wendig und einfach in die Handhabung und kann in den folgenden Weisen arbeiten: manuell, halbautomatisch, vollautomatisch, und selbstlernend. Sie eignet sich somit sowohl für diejenigen, die es bevorzugen auf einfache Weise (manuell) zu arbeiten, wie auch für diejenigen, die alle bestehenden Möglichkeiten ausnutzen möchten. Diese Wendigkeit im Gebrauch ist mit einer extrem einfachen und robusten Mechanik gekoppelt. Alle Übersetzungen bestehen aus regulierbaren Antriebsriemen, um eine maximale Geräuschdämpfung und eine einfache Wartung zu gewährleisten.

Besondere Aufmerksamkeit wurde der Wahl der Form der Spirale und der Knetgeschwindigkeit gewidmet, sodass jede Teigart, sowohl für Brot, wie auch für Gebäck, in kürzester Zeit geknetet werden kann (8-10 Minuten). Somit kann der Teig nicht überhitzt werden und gleichzeitig wird eine perfekte Sauerstoffanreicherung garantiert. Alle Teile, die direkt mit dem Teig in Verbindung kommen, wie der Kessel, die Spirale, die Welle, wie auch die Bolzen, werden aufgrund strenger hygienischer Normen aus INOX-Edelstahl gefertigt.

**Technische Daten:**

- Elektronische Schalttafel mit Niedrigspannung und Check Control
- Stahlrahmen und Kessel aus INOX-Edelstahl,
- Spirale und Welle aus INOX-Edelstahl, hohe Widerstandsfähigkeit
- Motor der Knetspirale mit zwei Geschwindigkeitsstufen und Zeitschaltung
- Motor des Kessels mit Umkehrung und Schrittschaltung
- Antrieb vollständig über regulierbare Riemen

*OVEN LINE*

# STRATOS

**Stratos modular electric oven for pizza, pastry and bread**



# The modular electric baking system that meets your needs

*Stratos originates from the idea of creating an electric oven perfectly adaptable to clients' needs.*

*Maximum versatility, great energy efficiency and cooking perfection, make it ideal for bakeries, pastry shops and pizzerias that need high flexibility in production. Stratos also allows you to highly personalise its look. There are four versions:*

- **CRYSTAL** with doors in screen-printed tempered glass
- **BLACK** with doors in tempered glass and Black Design face
- **CLASSIC** with insulated doors in stainless steel
- **OLD STYLE** with AISI 304 steel face electrochemically painted black and inserts in aged brass and analogical thermostats. 3 decks oven, height 18 cm, models STA and 4ST.

*A stainless steel proofer can be combined with the oven, which can be equipped with a humidity control kit.*



*Stratos Crystal*



*Stratos Classic*



*Stratos Black*



# Maximum efficiency and reliability

## **Major heat insulation (160 mm)**

The insulation efficiency is at the category's maximum levels thanks to the use of combined insulating materials and a middle layer of rock wool 160 mm thick (except model 2STL 6040).

## **Great reliability over time**

Many of the design and construction features are designed to minimise the need for maintenance and to ensure high reliability in the time.

Some of these are:

- Electrical panel and connections are positioned away from the hotter spots and steam vents
- Highly durable resistors
- Safety thermostats for the protection of Decks and the steam generators in case of malfunction



*The Stratos Old Style version with aged brass inserts and mechanical thermostats.*

*Stratos Old Style  
Mod. 2STA - 4 ST*



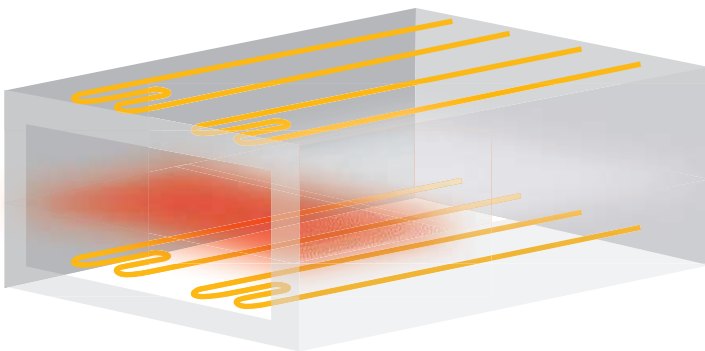


*Stratos 3STA Classic  
Wind 4060/5*



*Stratos 2STL Classic  
Wind 6040/5*

# What are the secrets of gentle and uniform baking?

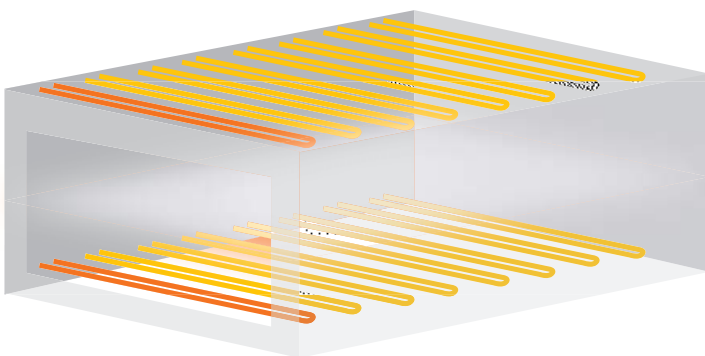


The heat generated by the resistors of a traditional electric oven.

## **A system that diffuses a soft and uniform heat in the Deck**

In traditional ovens, resistors are often too few and too spaced out from each other. This forces them to work at very high temperatures to provide the necessary heat to the product, risking harsh and non-uniform cooking.

In Stratos the problem has been solved with a larger number of special steel armoured heating resistors, placed in close proximity. The power is therefore distributed and generates a softer, widespread and readily available heat.



The uniform heat created by the resistors of Stratos.

## **Independent control of resistor in the opening (Auto Level)**

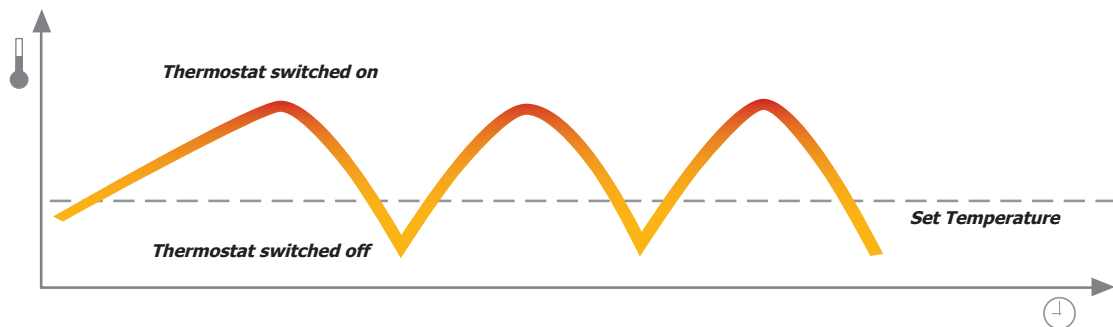
In traditional electric ovens losses from the doors are usually offset merely by a simple reinforcement of front resistors that, however, does not allow the correction of any cooking non-uniformity. Stratos, on the other hand, is equipped with two electric elements for top and bottom, adjustable independently, to have a dynamic control (automatic) of the temperature through an additional probe

## **Independent control of top/bottom control (Dual Level)**

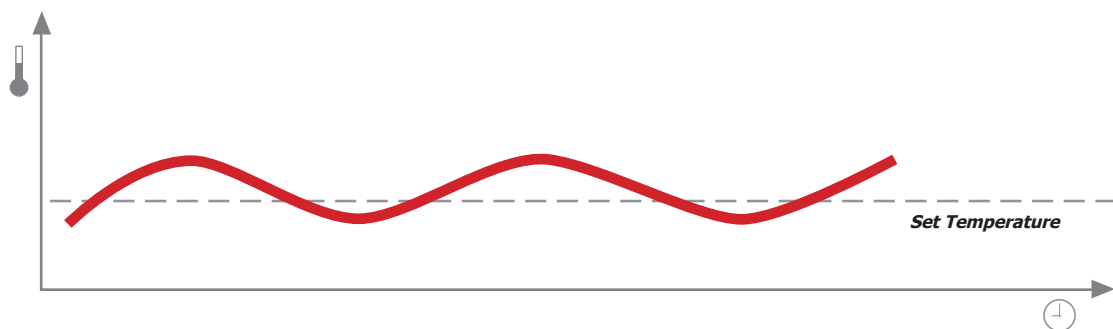
Stratos is equipped of an independent device to adjust the temperature of the baking chamber top and bottom (deck) with thermostats.



### COMPETITOR'S OVEN



### STRATOS



### **Temperature constant thanks to the heat control system**

*Normal temperature controls (thermostat always on or always off) lead to an inevitable heat inertia, resulting in a waste of energy and problems with cooking.*

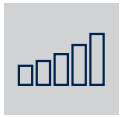
*Stratos oven is provided with a heat inertia control system that makes it possible to reduce the surges and maintain the set temperature more constant.*



# Rapid control for perfect baking quality

The digital keyboard on Stratos has Fine Bake Keys buttons, which allow you to act quickly and easily on functions that perfect the quality of cooking.

## Baking Controls



### **ENERGY LEVEL BUTTON**

Lets you set an optimal amount of energy according to the type of product to be cooked.



### **CONTROLLED HEATING BUTTON**

Regulates the heating at start-up standardising the first baking cycle with subsequent baking cycles. Also eliminates energy waste.

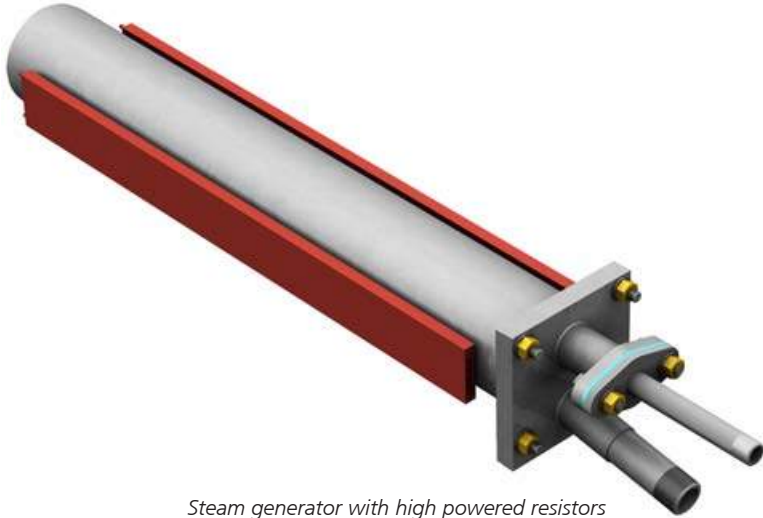


### **PAUSE BUTTON BETWEEN TWO COOKING CYCLES**

Eliminates overheating of the oven bottom and reduces up to 18% energy consumption.



# Polin experience at the service of functionality



Steam generator with high powered resistors

## Controllable steam in abundance

Stratos steam generator is equipped with two highly powerful ceramic resistors, capable of always guaranteeing a generous amount of steam.

The steam generator (optional) has a large heating element that is placed in the back of the Deck. It has great insulation, as well as inspection fittings and heads that are made in anticorrosion materials.



## Doors that make work easier

The doors of the Stratos oven have an inward opening system that avoids accidental contact typical of the tilting opening systems, during loading and unloading. In this way you avoid unpleasant burns and annoying obstructions.

The handles are functional for work and immune from overheating because placed outside the opening and made of heat insulating material.

The door can be cleaned without the need to remove the glass, avoiding risks of breakage and energy loss over time.

## Four different deck baking plates

Stratos ovens can have different deck baking plates, to be adapted to different needs. There are four baking plates available:

- Embossed plate (standard): particularly suitable for light pastries on trays
- Fiber cement: ideal for pastries and bread
- Reinforced concrete: thick plates ideal for heavy products such as bread, buns and pizza mainly on baking trays
- Refractory material: an alternative plate to reinforced concrete, ideal for direct cooking of pizzas and focaccia



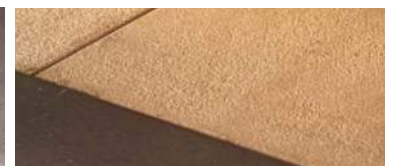
Embossed plate



Fibro-cement plate



Reinforced concrete plate



Refractory plate

# To Bake as you wish

Stratos allows you to choose among 6 different control settings top/bottom in order to meet your specific needs.



Standard Digital keyboard



100 program Digital keyboard



Proofer digital keyboard



Two coloured display cell

## STANDARD Digital keyboard

- Separate control of the Deck and opening (dispersion offsetting in the opening)
- Independent temperature top and bottom using a double probe (Dual Level)
- Splitter: allows you to assign different percentages of power to the top and to the bottom for an infinite variety of cooking types
- Diagnostic program with display of the alarms and data storage function, for a constant control of the oven's efficiency
- Switching on and off of steam generator with adjustable steaming time (steam generator optional)
- Timer with acoustic signal for end of cooking
- Automatic turning on and off daily or weekly
- Fine Bake Keys

## 100 Program Digital keyboard

- All functions of the Standard keyboard
- Manual - Automatic use setting
- 99 program memory.  
Each program allows you to set:
  - 3 temperature phases for each program (to go from one temperature to another after a pre-set time).
  - The amount of steam dispensed automatically (steam generator optional).
  - Open/close valve cycle aut. vapour discharge.
  - Splitting ratio between the top and the bottom.
  - Opening power adjustment.
  - Level of energy.

## Card options

- Power Saver, to limit the power required for the installation of ovens with 2 to 5 Decks
- Increased power for cooking pizzas and focaccia (Super Power)
- Dynamic control of the temperature control of the opening via probe (Auto Level)
- Regulation of humidity percentage inside the proofer



# Configure the oven for your exact needs

1. Hood without extractor function
2. Hood with extractor fan
3. Top element
4. Hood air condenser
5. Deck 18 cm glass door
6. Deck 22 cm glass door
7. Deck 30 cm glass door
8. Steam generator\*
9. Deck 18 cm insulated door
10. Deck 30 cm insulated door
11. Lower element with pull out shelf
12. Lower element
13. Pan holding box
14. Base on adjustable feet\*
15. Base on wheels\*
16. Ventilated final proofer\*
17. Base with side panels\*
18. Pan holding rack\*
19. Wheel kit for base/proofer with side panels\*

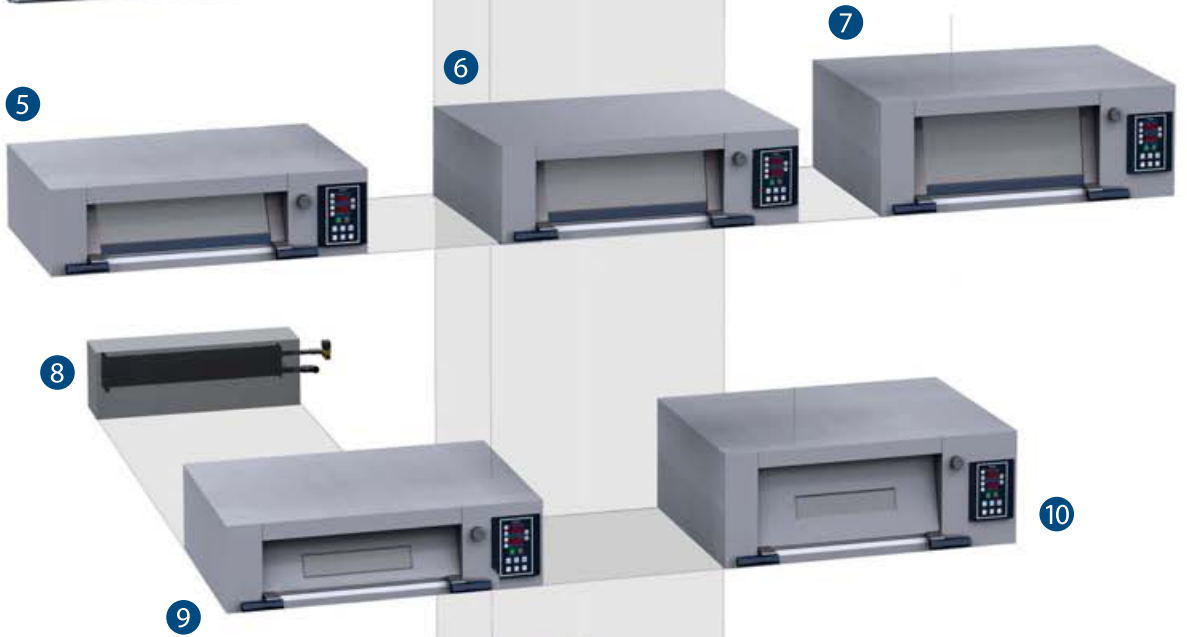
## **Build options**

- Dry air activated carbon steam condenser
- Hooks in the opening for small manual loader
- Internal coating in refractory material
- Low emission doors with mirrored glass to reduce heat loss (-15%)
- Proofer humidity control kit

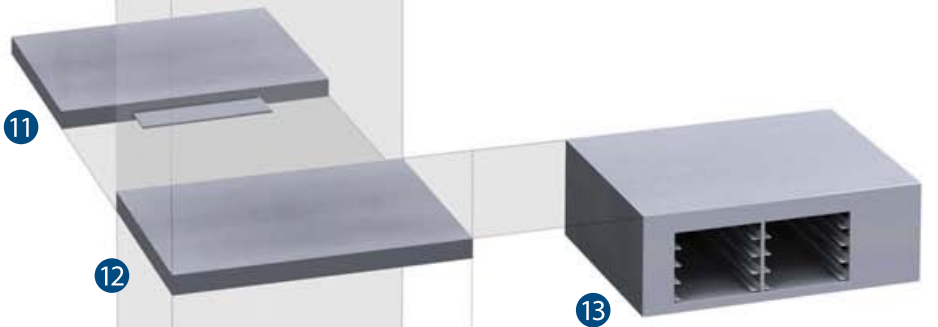
Upper Elements



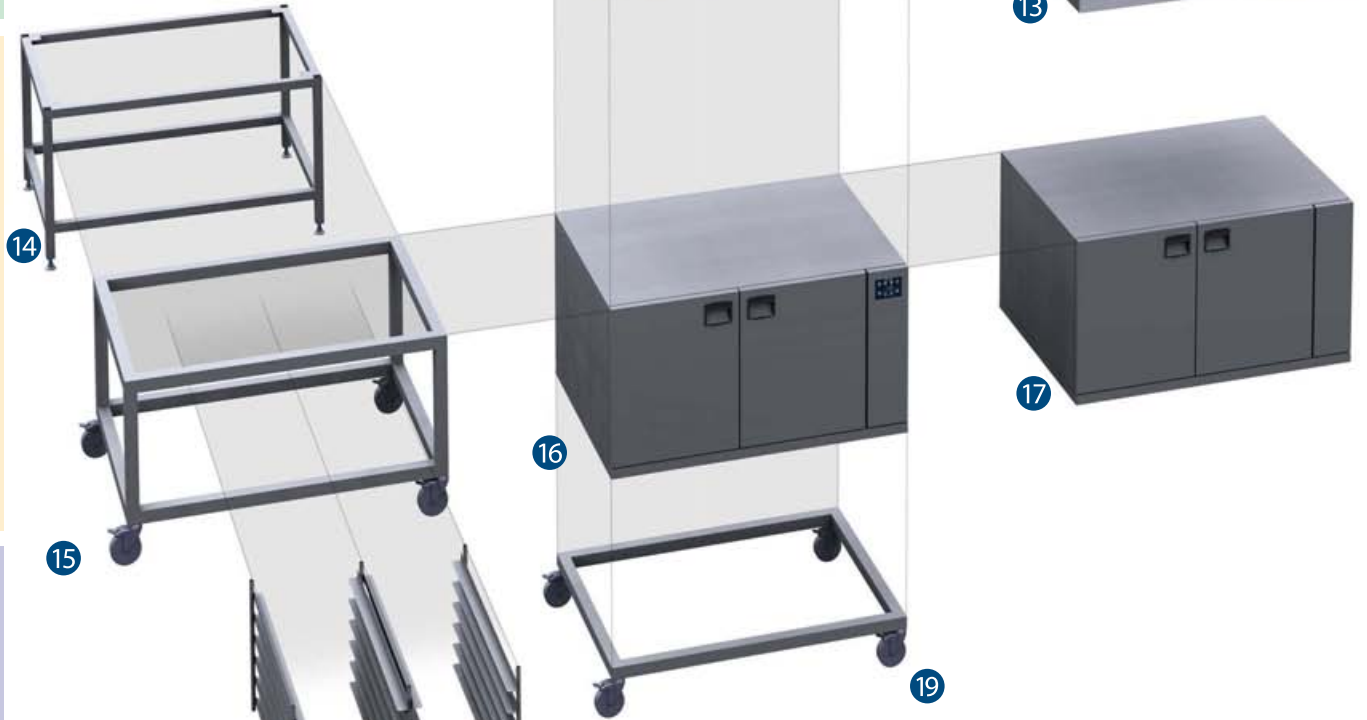
Baking Plates



Lower Elements

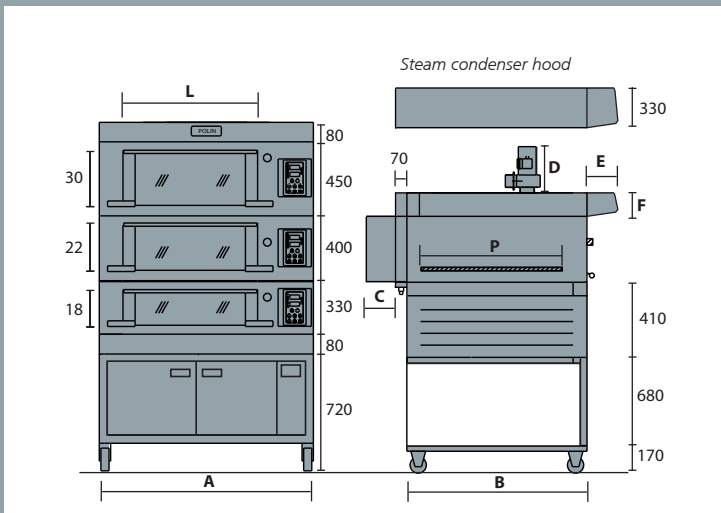


Stands

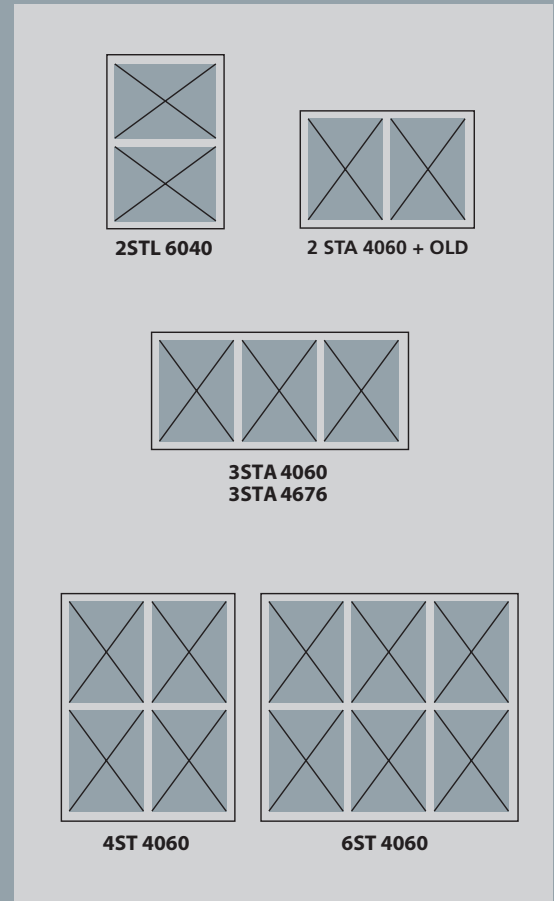


Accessories





	A	B	L	P	C	D	E	F
2 STL 6040	980	1110	620	840	320	280	190	180
2 STA 4060	1320	910	830	640	250	280	190	180
2 STA 4060 OLD	1320	910	830	640	-	0	320	280
3 STA 4060	1730	910	1240	640	250	280	190	180
3 STA 4676	1910	1070	1420	800	250	280	190	180
4 ST 4060	1320	1510	830	1240	250	280	190	180
4 ST 4060 OLD	1320	1510	830	1240	-	0	320	280
6 ST 4060	1730	1510	1240	1240	250	330	280	250



	Capacità padelle		Capacità pizze		Potenza elettrica std	Pot. el. max (Super Power)	Linea di alimentazione
	Pan capacity		Pizza capacity		Electrical power standard	Power el. max (Super Power)	Power line
	Capacité plaques		Capacité pizzas		Puissance électrique std	Puissance él. max (Super Power)	Ligne d'alimentation
	n°	mm	Ø28 n°	Ø32 n°	kW	kW	
2 STL 6040	2	600x400	5	3	4,2	7,3	400/3N~/50
2 STL 6040 Cella - Proofer - Étuve	16		1,6	1,6	230/1~/50		
2 STA 4060 / OLD	2	400x600	5	3	4,4	7,4	400/3N~/50
2 STA 4060 Cella - Proofer - Étuve	24		1,6	1,6	230/1~/50		
3 STA 4060	3	400x600	8	5	6,5	11	400/3N~/50
3 STA 4060 Cella - Proofer - Étuve	24		1,6	1,6	230/1~/50		
3 STA 4676	3	460x800	11	7	9,2	16,2	400/3N~/50
3 STA 4676 Cella - Proofer - Étuve	16		1,6	1,6	230/1~/50		
4 ST 4060 / OLD	4	400x600	11	6	7,2	13,1	400/3N~/50
4 ST 4060 Cella - Proofer - Étuve	24		1,6	1,6	230/1~/50		
6 ST 4060	6	400x600	16	10	8,5	15	400/3N~/50
6 ST 4060 Cella - Proofer - Étuve	24		1,6	1,6	230/1~/50		





## BAGEL KETTLE & HOOD EMP-BK/KH

### Features

- ◆ Available in 25 and 45 Gallon Capacity
- ◆ Durable Stainless Steel Construction
- ◆ Removable Tank and Backsplash
- ◆ Body Insulated with Mineral Wool
- ◆ Heavy Duty Two-Ring Burner with Control Valve
- ◆ Perforated Tray (removable for easy cleaning)
- ◆ 1" Drain Line on the 25 Gallon Kettle, 2" Drain Line on the 45 Gallon
- ◆ 8" Flue Outlet
- ◆ 6" Legs are both Sturdy and Adjustable

### Accessories

- ◆ Type II Hood with an 8" Vent Connection, Stainless Steel



### Heavy Duty for Better Bagels

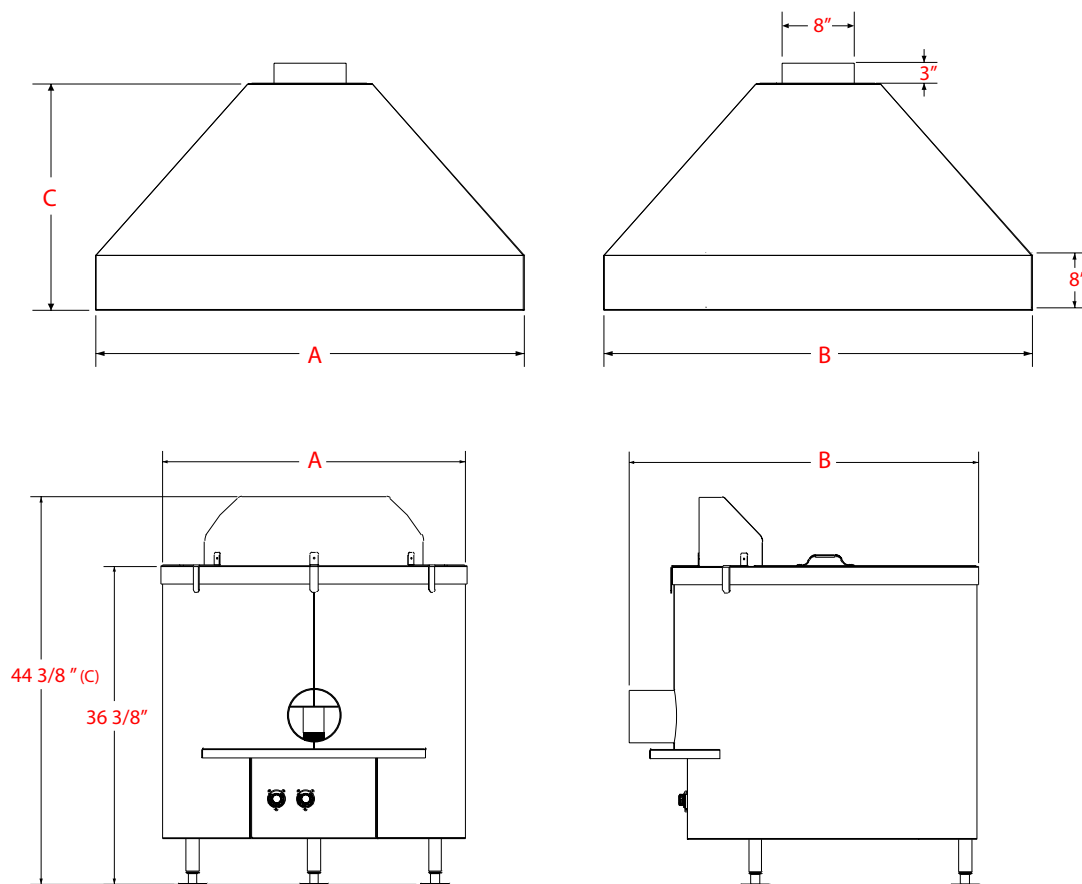
Nothing compares to a traditional boiled bagel! Empire's **EMP-BK Bagel Kettle** has been a staple in bagel shops around the world for over 25 years. Available in 25 and 45 gallon capacities, our stainless-steel kettle features a removable perforated tray for easy cleaning. The natural gas burner system is energy efficient and the fast recovery time allows you to consistently produce up to 4,000 bagels per hour. Durable construction and quality components will provide you with years of trouble-free operation and ETL approval assures code compliance.



# Technical Data

## BAGEL KETTLE & HOOD EMP-BK/KH

Model	Capacity	Dimensions			Weight	Gas		Drain	Flue Outlet
		Width (A)	Depth (B)	Height (C)		Connection	BTU/Hr.		
	gal	in	in	in	lbs	in		in	in
<b>KETTLE (EMP-BK)</b>									
EMP-BK25	25	27 7/8"	33 7/8"	44 3/8"	268	3/4"	120,000	1"	-
EMP-BK45	45	34 5/8"	40"	44 3/8"	322	3/4"	180,000	2"	-
<b>HOOD (EMP-KH)</b>									
EMP-KH25	-	36"	36"	20"	48	-	-	-	8"
EMP-KH45	-	47 1/2"	47 1/2"	33"	84	-	-	-	8"



### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

*Please note, specifications are subject to change without notice as we continually work to improve our equipment.*



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510  
 1-800-878-4070 ♦ www.empirebake.com ♦ info@empirebake.com

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Project :	
Model # :	
Item # :	Qty :
Available W/H :	
Approval :	

## Mega Top Unit

Food Prep Tables  
 Super Deluxe Series

**Model : TST-28SD-12**

### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.



## ≡ FEATURES & BENEFITS ≡

### ■ Maintenance-free, Self-Cleaning Condenser (patented) **Only at Turbo Air**

The accumulation of dust in the condenser causes the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products in refrigerators. The self-cleaning condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

### ■ Cold air compartment

Our innovative "Cold air compartment" maintains temperature evenly for each pan to preserve fresh food longer. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

### ■ Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior and exterior (galvanized steel back & bottom). It guarantees the utmost in cleanliness and long product life. The Super Deluxe can add a touch of style to the most refined setting.

### ■ Efficient refrigeration system

Turbo Air's solid door refrigerators are designed with oversized and balanced (CFC Free R-134A) refrigeration systems. These include efficient evaporators and condensers for faster cooling and greater efficiency.

### ■ Sturdy, clean stainless steel shelving **Only Turbo Air models**

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

### ■ 9-1/2" deep, 1/2" thick cutting board included with convenient side rail

### ■ Insulated pan cover

### ■ High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place high density, CFC free polyurethane insulation.

### ■ Refrigerator holds 33°F ~ 39°F for the best in food preservation



Model	Swing Door	CU./FT.	#of Shelves	#of Pans	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
TST-28SD-12	1	8	1	12	1/4	6.6	220	27 1/2 x 34 x 39



## Model : TST-28SD-12

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	ⓘ NEMA 5-15P
Full Load Amperes	6.6
Compressor HP	1/4
Cord Length (ft.)	9
Refrigerant	R-134A
DIMENSIONAL DATA	
Ext. Length Overall (in.)	27 1/2 (698mm)
Ext. Depth Overall (in.)*	34 (864mm)
Ext. Height Overall (in.)†	39 (991mm)
# of Doors	1
# of Shelves	1
# of Pans	12
# of Hood	1
Net Capacity (cu. ft.)	8
Net Weight (lbs.)	206
Gross Weight (lbs.)	220
Shelf Size (in.)	22 1/2 x 17

Design and specifications subject to change without notice.  
Actual shipping weight may differ due to extra packing materials for product protection.  
\* Depth does not include 1" for rear spacers.  
† Height does not include 5" for caster height.

### ■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Standard 1/6 size, 4" deep condiment pans included
- 2.5" dia. casters available (optional)
- Legs available (optional)
- Removable food covers available (optional)

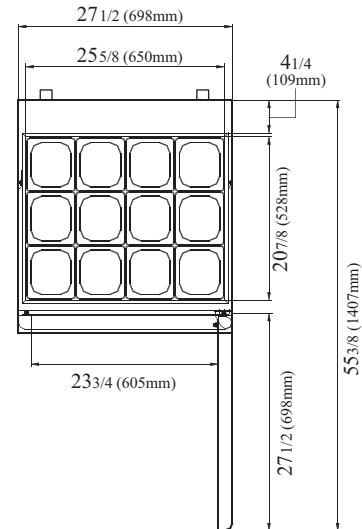
### ■ OPTIONAL ACCESSORIES :

- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: M277800100
- Removable food cover: RCT-28-12
- Door lock: extra lead time will apply, please call factory for more details to order
- External digital thermometer: extra lead time will apply, please call factory for more details to order

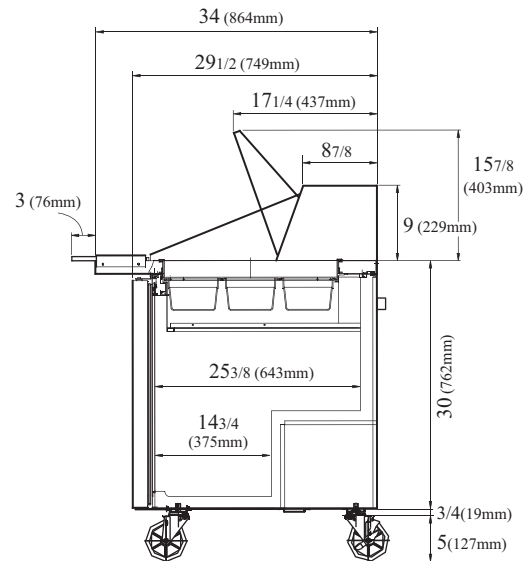
Ver.201701

## PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW



- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002



# Griddles

## Manual or Thermostatic Control



G36  
Manual Control

### Heavy-Duty Manual Control Griddle

The CPG manual control griddles are designed for the most demanding food service applications. The 3/4" thick, highly polished griddle plate is ideal for a wide variety of cooking requirements and the 20" depth provides maximum cooking surface for peak cooking times. The 30,000 BTU/hr. "U" type burners are strategically located to provide even heating on the entire griddle surface. The high BTU output, total cooking surface and griddle quality assures the best value on the market.

### Heavy-Duty Thermostat Control Griddle

CPG's heavy duty griddles with thermostat controls are designed to maintain your selected temperatures during peak cooking periods. The 30,000 BTU/hr. "U" type burners are located to provide even heating on the entire griddle surface. The high BTU output, total cooking surface and griddle quality assures the best value on the market. The 3/4" thick highly polished griddle plate is ideal for a wide variety of cooking requirements and the 20" depth provides maximum cooking surface.

### Product Features - Manual Control:

- Stainless steel construction and finish
- 3/4" thick polished steel cooking surface
- Independent, manually controlled cooking zones
- 30,000 BTU stainless steel "U" shape burners
- Each burner has a continuous pilot for instant ignition
- Full 20" depth plate provides greater cooking surface
- Removable full width waste tray
- Heavy duty adjustable feet
- 3/4" rear gas connection
- Available in 15", 24", 36", and 48" models
- Shipped with L.P. orifice kit for field conversion

### Product Features - Thermostatic Control:

- Stainless steel construction and finish
- 3/4" thick polished steel cooking surface
- Energy saving T-stat is adjustable from 200 degrees to 575 degrees F
- Thermostat maintains selected griddle temperature during peak cooking periods
- Independent, manually controlled cooking zones
- 30,000 BTU stainless steel "U" shape burners
- Each burner has a continuous pilot for instant ignition
- Full 20" depth plate provides greater cooking surface
- Removable full width waste tray
- Heavy duty adjustable feet
- 3/4" rear gas connection
- Available in 15", 24", 36", and 48" models
- Shipped with L.P. orifice kit for field conversion

### Certifications:



### Options & Accessories:

- Regency stainless steel stands
- Casters (front two are locking)
- Quick disconnect and flexible gas hose

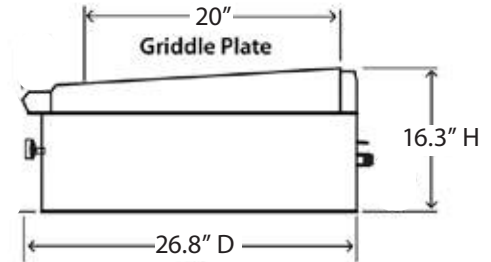
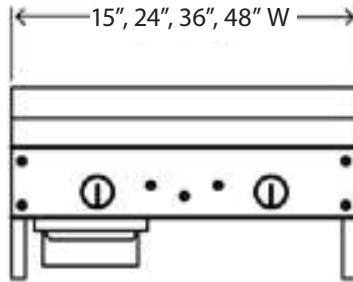
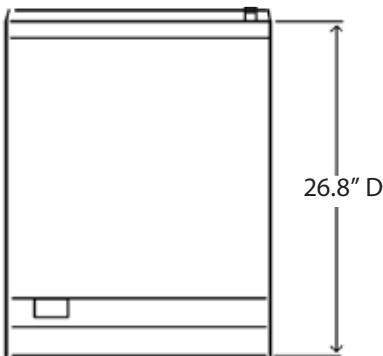




## PRODUCT SPECIFICATIONS

MODEL	WIDTH IN. (MM)	DEPTH IN. (MM)	HEIGHT IN. (MM)	# OF BURNERS	BTU/PER NAT/LP	TOTAL B TU/Hr	Pressure l n.w.c
G15 G15T	15(381)	26.8(680)	16.3(415)	1	30,000	30,000	6/10
G24 G24T	24(610)	26.8(680)	16.3(415)	2	30,000	60,000	6/10
G36 G36T	36(915)	26.8(680)	16.3(415)	3	30,000	90,000	6/10
G48 G48T	48(1220)	26.8(680)	16.3(415)	4	30,000	120,000	6/10

Note: regulator - 75mm/3.25 inch depth. Dimensions above do not include regulator.



### Weight:



- GM15 / GM15T: 137 lbs.
- GM24 / GM24T: 205 lbs.
- GM36 / GM36T: 285 lbs.
- GM48 / GM48T: 373 lbs.

**Freight Class:** 85



## Commercial Refrigerated Chef Base Manual

***Refrigerated Chef Base Units***

***178CBE36HC, 178CBE52HC, 178CBE72HC***

09/2017

*Please read the manual thoroughly prior to equipment set-up, operation and maintenance.*



## Warning

DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

PELIGRO - RIESGO DE INCENDIO O EXPLOSION. REFRIGERANTE INFLAMABLE UTILIZADO. PARA SER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CALIFICADO. NO PINCHAR LA TUBERÍA REFRIGERANTE.

DANGER – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LES RÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGÈNE.

CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.

ATENCIÓN - RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / GUÍA DEL PROPIETARIO ANTES DE INTENTAR DAR SERVICIO A ESTE PRODUCTO. DEBEN CUMPLIR CON TODAS LAS PRECAUCIONES DE SEGURIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE/GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LES MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

ATENCIÓN - RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACION DE LA TUBERÍA REFRIGERANTE; SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO. REFRIGERANTE INFLAMABLE UTILIZADO.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENANT LE FRIGORIGÈNE EST PERFORÉE; SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN. LE FRIGORIGÈNE EST INFLAMMABLE.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

ATENCIÓN – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A REFRIGERANTE INFLAMABLE UTILIZADO. SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO CONFORME A LAS REGLAS DE LA MUNICIPALIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LE FRIGORIGÈNE EST INFLAMMABLE. SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN CONFORMÉMENT AUX RÈGLEMENTATION GOUVERNEMENTALE LOCAUX.

## Installation

### ***Important!!! Please Read Before Installation***

- If the unit has recently been transported on its side, please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the unit drops down to desired temperature before loading the unit with product.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed (i.e.. divider bars, casters) before plugging the unit in.
- Please read through the manual in its entirety.

### ***Cabinet Location Guidelines***

- **Install the unit on strong and leveled surfaces**
  - *Unit may be noisy if surface is uneven.*
  - *Unit may malfunction if surface is uneven.*
- **Install the unit in an indoor, well-ventilated area**
  - *Unit performs more efficiently in a well-ventilated area.*
  - *For best performance, please maintain clearance of 4" on the front and sides of the unit.*
  - *Outdoor use may cause decreased efficiency and damage to the unit.*
- **Avoid installation in a high humidity and/or dusty area**
  - *Humidity could cause unit to rust and decrease efficiency of the unit.*
  - *Dust collected on condenser coil will cause unit to malfunction.*
  - *Malfunction due to dirty condenser will void warranty.*
- **Select a location away from heat and moisture-generating equipment**
  - *High ambient temperatures will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit. The unit should not be used in areas over 90 degrees.*
  - *Malfunction due to high ambient temperature will void warranty.*
  - *Equipment placed on top of the unit must be installed on manufacturer-supplied legs. Minimum clearance of 4" between the top of the chef base and bottom of the cooking equipment.*

### ***Electrical***

- Please ensure that the required voltage of the compressor is being supplied at all times. Low or high voltage can detrimentally affect the refrigeration unit.
- All units should be plugged into a grounded and properly-sized electrical outlet with appropriate overcurrent protection. Please refer to the electrical requirements on the nameplate.
- Please make sure that your unit has its own dedicated outlet.
- Do not use an extension cord.

## Temperature Controls

- Refrigerant LED - Compressor is on
- Fan LED - Fan is on
- Defrost LED - Defrost cycle is running

## Functions

### Adjusting the Temperature

Your new refrigerator or freezer is already factory-set to run at optimum temperatures for food safety and should require no adjustments.

Refrigerators are set to cycle between a minimum temperature of 33 degrees Fahrenheit and a maximum temperature of 40 degrees Fahrenheit.

Freezers are set to cycle between a minimum temperature of -5 degrees Fahrenheit and a maximum temperature of 2 degrees Fahrenheit.

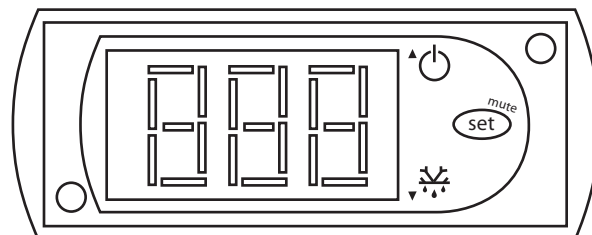
Adjusting the temperature changes the **minimum** temperature your unit will run at. Your unit will not run constantly at this setting. To change it, follow these instructions:

#### Digital Control Units

- Hold "SET" for 1 sec. The display will flash the current minimum temperature.
- Use the arrow buttons to adjust the minimum temperature you want it to run at.
- Press "SET" again to save your settings

Always remember to calculate the differential if you change the minimum temperature setting. The cabinet temperature will fluctuate up to +7 degrees over your set minimum temperature as the compressor runs and shuts off. Setting the temperature too high will result in unsafe maximum temperatures and possible health code violations.

Refrigerator Control



## ***Running a Manual Defrost Cycle***

This unit is pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below:

**Refrigerators:** Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds. Repeat to stop the defrost cycle.

## ***Defrost Systems***

Refrigerator coils are kept below the freezing point (32° F). During compressor down-time, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained into the evaporator pan and evaporated. Automatic defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

## ***Loading Food Pans***

Chef bases are designed to hold 4" deep food pans. Using the included divider bars, configure each drawer to best meet specific service needs. Each drawer can hold a combination of full, 1/3, 1/6 or 1/9 pans as needed.



## Safety / Warning

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

### **Attention**

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.
- Do not use extension cords.
- Do not put your hands under the unit while it is being moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before plugging it back in. Failure to do so could cause damage to the compressor.

### **Unplug Cord**

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

### **Proper Grounding Required**

- To minimize shock and fire hazards, make sure that the unit is properly grounded.

### **Warning**

- Do not attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- To minimize personal injury, do not hang on the drawers.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.

## Regular Maintenance

***WARNING: DISCONNECT POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.***

### ***Cleaning The Condenser Coil***

- For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- We recommend cleaning the condenser coil and fins at least once per month.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer.  
Brush the condenser fins from top to bottom, not side to side.
- After cleaning, straighten any bent condenser fins with a fin comb.

### ***Cleaning The Fan Blades and Motor***

If necessary, clean the fan blades and motor with a soft cloth. If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

### ***Cleaning The Interior of Unit***

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the stainless steel surface.
- Wash drawer gaskets on a regular basis, preferably weekly. Simply remove drawer gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
- Check drawer gaskets for proper seal after they are replaced.
- Periodically remove the drawer divider bars from the unit and clean them with mild soap and warm water.

## Troubleshooting

### **Compressor Not Running**

Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
Power cord unplugged.	Plug in power cord.
Thermostat set too high.	Set thermostat to lower temperature.
Cabinet in defrost cycle.	Wait for defrost cycle to finish.

### **Condensing Units Run For Long Periods of Time.**

Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
Prolonged drawer opening or drawer ajar.	Ensure drawers are closed when not in use. Avoid opening drawers for long periods of time.
Drawer gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.
Dirty condenser coil.	Clean the condenser coil.
Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.

### **Cabinet Temperature is too Warm.**

Thermostat set too warm.	Set thermostat to lower temperature.
Airflow blocked.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
Dirty condenser coil.	Clean the condenser coil.
Evaporator coil iced over.	Ensure drawers are closed when not in use. Avoid opening drawers for long periods of time.

## Warranty Information

### Limited Service Warranty - Valid only in the United States

#### 1 Year Parts and Labor Warranty

Unless otherwise stated, Avantco Refrigeration warrants to the original purchaser of new Avantco Refrigeration units (and all parts thereof), that such equipment will be free from defects in material and workmanship for a period of 1 year from the date of delivery.

#### 5 Year Compressor Warranty

In addition to the 1 year parts and labor warranty above, Avantco Refrigeration warrants the compressor on select units to be free of defects in material and workmanship for a period of 5 years from the date of delivery. This additional warranty applies to the following product series:

UBB, UDD, PICL, SCL, MC, JBC, GDC, CFD, CBE, SSPT, APT, APPT, SS, HBB, GF, A-Series

On products without the 5 year compressor warranty, the compressor is covered for 1 year under the standard parts and labor warranty.

#### What This Warranty Does Not Cover:

Avantco Refrigeration will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install and/or use the unit within proper operating conditions specified by Avantco Refrigeration.
- Failure to properly maintain the unit. This includes, but is not limited to, basic preventative maintenance like cleaning the condenser coil.
- Installation in non-commercial or residential applications.
- Products sold or used outside of the United States.
- Any damage that occurs as a result of negligence or improper handling.
- Overloading or improper loading of the unit in a manner that prevents proper airflow.

Additionally, no claims can be made against this warranty for spoilage of products, loss of sales or profits, or any other consequential damages.

Normal wear type parts, such as light bulbs and gaskets, are not included in warranty coverage.

#### For Warranty Inquiries or Service:

This warranty is only valid on equipment purchased from an authorized dealer. A list of authorized dealers for your state can be found by going to [avantcorefrigeration.com](http://avantcorefrigeration.com).

- Locate the model number (located on the front of the unit, or inside the door jamb).
- Locate the bold number on the service plate (located on the front of the unit).

Next, call 1-800-678-5517. You must have the model number and service plate number when contacting service technicians.

**Failure to contact Avantco Refrigeration prior to obtaining equipment service may void your warranty.**



## PP-28

Pot, Pan, Utensil  
Door Type  
Washing Machine

### STANDARD FEATURES

- **NEW** Factory authorized startup
- Balanced door system
- Detergent/chemical connection provisions
- Door safety switch on each door
- Enclosure panels (front and sides)
- External lift-out refuse basket
- Fully automatic wash and rinse cycle
- Hold-down grid
- 7.5-Hp drip-proof pump motor
- Interchangeable upper and lower wash and rinse arms
- Low water tank heat protection
- Recessed, front-mounted controls
- Six-inch diameter vent connection
- Electric wash tank heat



*Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.*

### OPTIONS & ACCESSORIES

- Corner Operation**
- Straight-through Operation**
- Front-loading Operation**
- Ten-inch Shelf** on front-loading machine
- Steam Coil** tank heat
- Steam Injector** tank heat
- Boosters, Stainless Steel** (completely interplumbed, controls are interwired)
  - Steam: 40°F Rise** (built-in) (externally mounted with cover for corner model)
  - Steam: 70°F Rise** (externally mounted with cover)
  - Electric: 40°F Rise** (built-in) (externally mounted with cover for corner model)
  - Electric: 70°F Rise** (externally mounted with cover)
- Exhaust Fan**, 1/3 Hp
- Racks, Stainless Steel** (5" x 28" x 28")
- NEW** Champion ION scale prevention system

**NOTE: ALL electric boosters require separate electrical connection.**



### SPECIFIER STATEMENT

Specified unit will be Champion model PP-28 pot, pan, utensil door type washing machine.

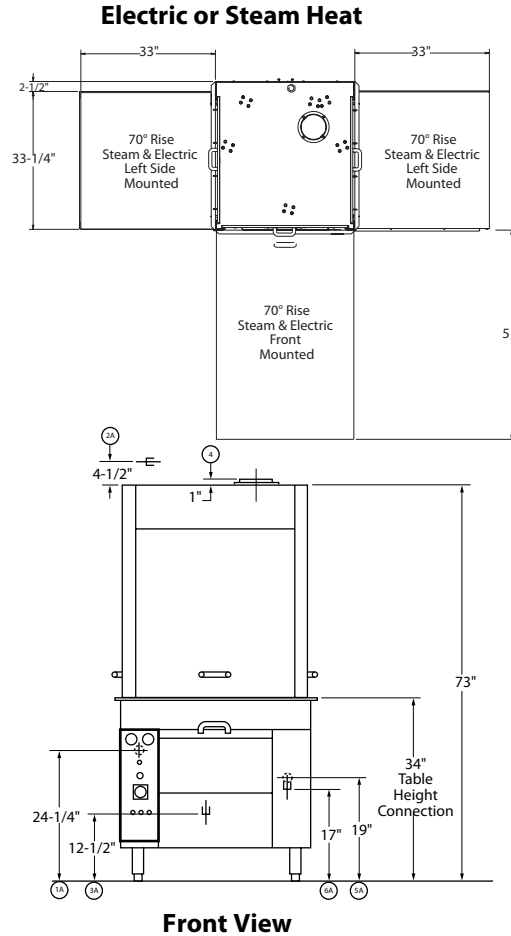
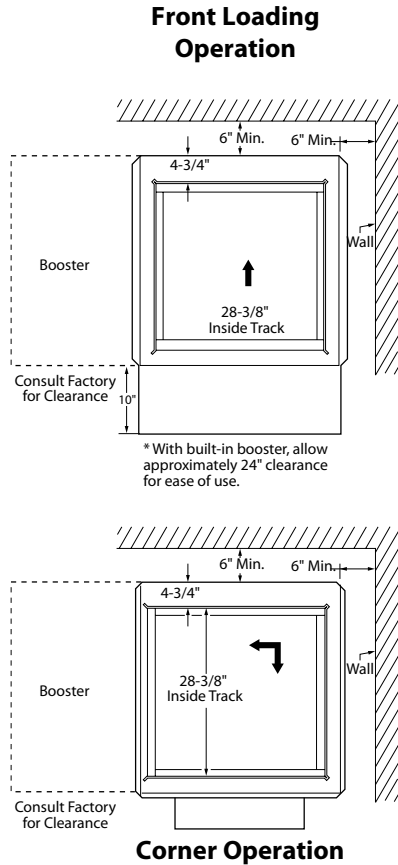
Features adjustable wash cycle depending on solid wares from 2 to 5 minutes, revolving upper and lower high pressure spray arms, large wash chamber spacious enough to accommodate 140 quart mixing bowls, fully automatic operation, and made entirely of heavy gauge stainless steel from the base to spray arms. One year parts and labor warranty.

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

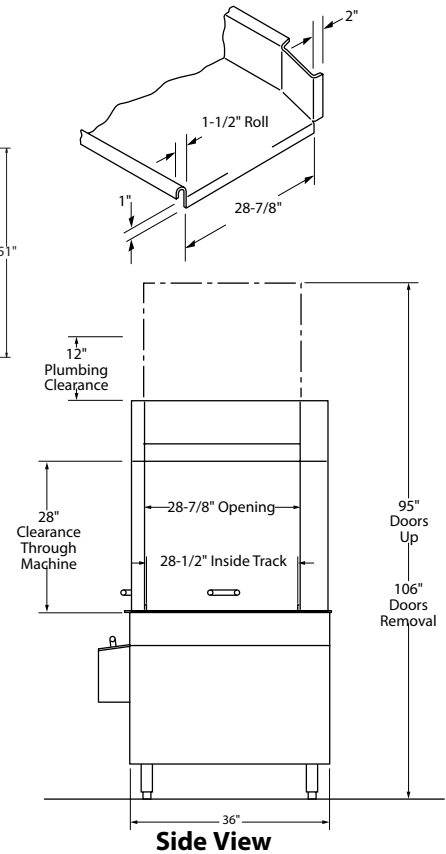
Volume crated: **111 cu. ft.**  
Shipping weight crated: **1100 lbs.**  
Shipping weight crated with built-in booster: **1200 lbs.**

Dimensions shown in inches

## Details, Dimensions & Connections



## Typical Table Construction



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

**Plumbing Notes:** Because of the variation in house-supplied steam and water pressures, steam and water pressure regulating valves (PRVs) are needed (water PRV is standard on model with built-in booster). The PRVs can either be purchased from Champion or obtained locally.

**Note:** Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

### Machine Load Amps

Voltage	Electric Heat	Steam Heat	Electric Heat & Exhaust Fan	Steam Heat & Exhaust Fan
208/60/3	50	22	53	25
240/60/3	45	21	48	24
480/60/3	22	11	24	13

## Utilities

### 1 Electrical

A See box (1) for machine connection.  
B See box (2) for separate built-in 27 kW electric booster connection.

### 2 Hot Water

A 1" NPT 180°F connection. Flow pressure 20-22 psi/82.5 gph.  
B 1" NPT 140°F connection. Flow pressure 20-22 psi/82.5 gph.  
Unmounted water PRV provided.

### 3 Drain

A 1-1/2" NPT connection. Maximum flow 15 gpm.  
B 3/4" NPT steam booster relief to open drain.

### 4 Vent

6" diameter. 200 CFM. (Contact the factory for optional exhaust fan connections.)

### 5 Steam

A 3/4" NPT connection. Flow pressure 15-30 psi. (Tank heat only).  
B 1-1/4" NPT connection (Tank & Booster 40° rise).  
2" NPT connection (Tank & Booster 70° rise). *Consult factory for location*

### 6 Condensate

A 1/2" NPT machine connection return to boiler (steam coil heat only).  
B 3/4" NPT machine connection return to boiler (steam heat, steam booster).

# PP-28

Pot, Pan, Utensil  
Door Type  
Washing Machine

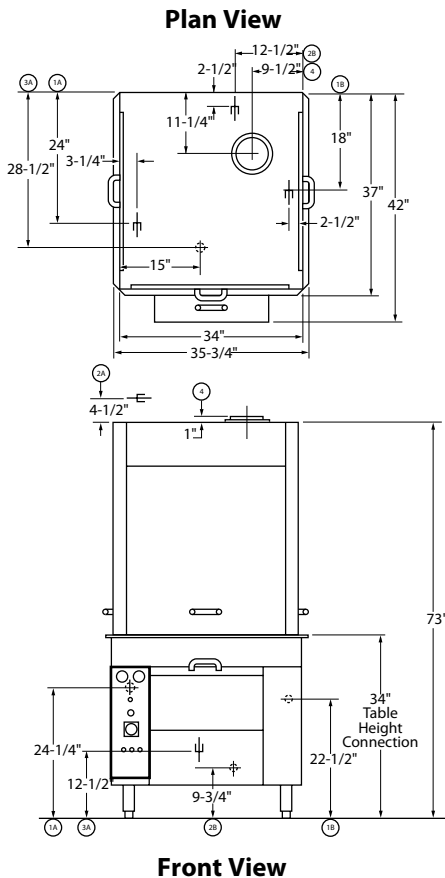
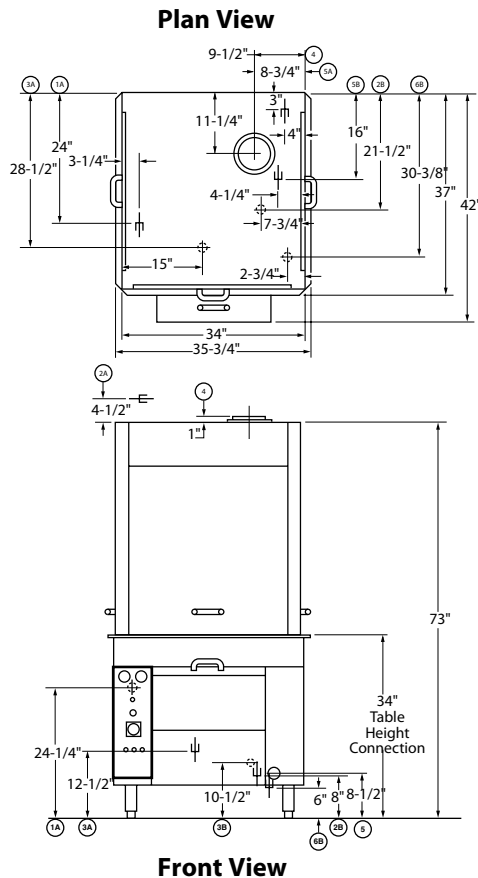
# Champion®

The Dishwashing Machine Specialists

Dimensions shown in inches

## Steam Booster (40° Rise)

## Electric Booster (40° Rise)



**NOTE:** For 70°F rise booster connections and load amps, contact factory. For corner model booster connections and load amps, contact factory.

For booster connections contact factory.

**Load Amps Electric Booster (40° Rise)**  
(27 kW) (When specified)

Voltage	PP-28
208/60/3	75
240/60/3	65
480/60/3	34

## SPECIFICATIONS

### Machine Capacities

Racks per hr. (NSF rated)	25
Wash tank (gal.)	24

### Motor Horsepower Wash

7.5

### Pump Capacity (gpm)

280

### Wash Nozzle Pressure (ft. head water)

50

### Water Consumption

Gal. per hr. (max. use)	82
Gal. per rack	3.3

### Temperatures °F

Wash	150
Rinse	180

### Heating

Tank heat, electric (kW)	10
Tank heat, steam (lb/hr at 15 psi flow pressure)	50
Electric booster (kW required for 40°F rise)	27
Electric booster (kW required for 70°F rise)	45
Steam booster consumption (lb/hr for 40° rise) (Instantaneous demand lb/hr 40° rise)	350
Steam booster consumption (lb/hr for 70°F rise) (Instantaneous demand lb/hr 70° rise)	615

### Time Cycle

Wash – adjustable (minutes)	2-5
Rinse (seconds)	16

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

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# PP-28

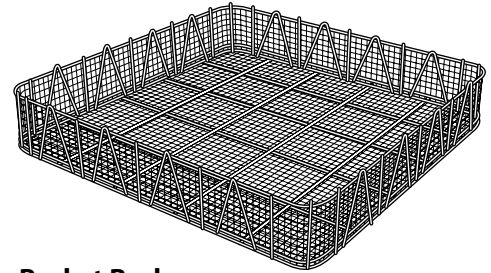
Pot, Pan, Utensil  
Door Type  
Washing Machine

# Champion<sup>®</sup>

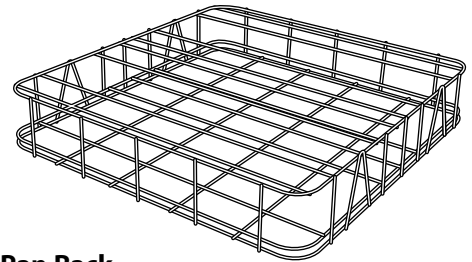
The Dishwashing Machine Specialists

## ACCESSORIES

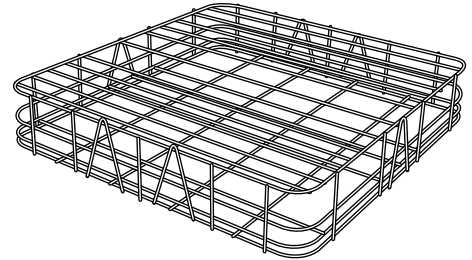
- |   |            |
|---|------------|
| <input type="checkbox"/> <b>Rack Basket</b><br>(utensils and loose items) | P/N 109584 |
| <input type="checkbox"/> <b>Rack Pan</b><br>(baking pans)                 | P/N 109585 |
| <input type="checkbox"/> <b>Rack Bake Sheet</b><br>(baking sheets)        | P/N 109587 |
| <input type="checkbox"/> <b>Rack Utility</b><br>(large pots and pans)     | P/N 109586 |



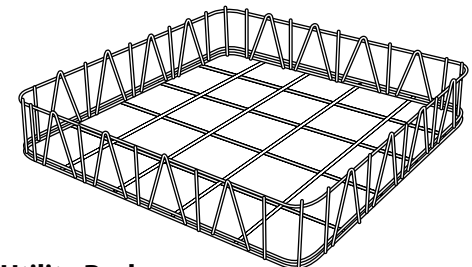
**Basket Rack**



**Pan Rack**



**Bake Sheet Rack**



**Utility Rack**

<sup>1</sup>USGBC<sup>®</sup> and related logo is a trademark owned by the U.S. Green Building Council and is used by permission.

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**RESTAURANT RANGES**

# CHALLENGER XL GAS RESTAURANT RANGE

## 6 OPEN BURNERS

### 36" WIDE GAS RANGE



**Model C36S-6BN**  
(shown with optional casters)



- C36S-6BN** 1 Standard Oven / Natural Gas
- C36S-6BP** 1 Standard Oven / Propane
- C36C-6BN** 1 Convection Oven / Natural Gas
- C36C-6BP** 1 Convection Oven / Propane

**STANDARD FEATURES**

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

**SPECIFICATIONS**

36" wide gas restaurant range, Wolf Challenger XL Model No. C36S-6BN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Six 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. ¾" rear gas connection and pressure regulator. Total input 215,000 BTU/hr.

**Exterior Dimensions:**

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

**ACCESSORIES (Packaged & Sold Separately)**

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

**OPTIONS (Factory Installed)**

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

# CHALLENGER XL GAS RESTAURANT RANGE

## 6 OPEN BURNERS

### 36" WIDE GAS RANGE

#### INSTALLATION INSTRUCTIONS

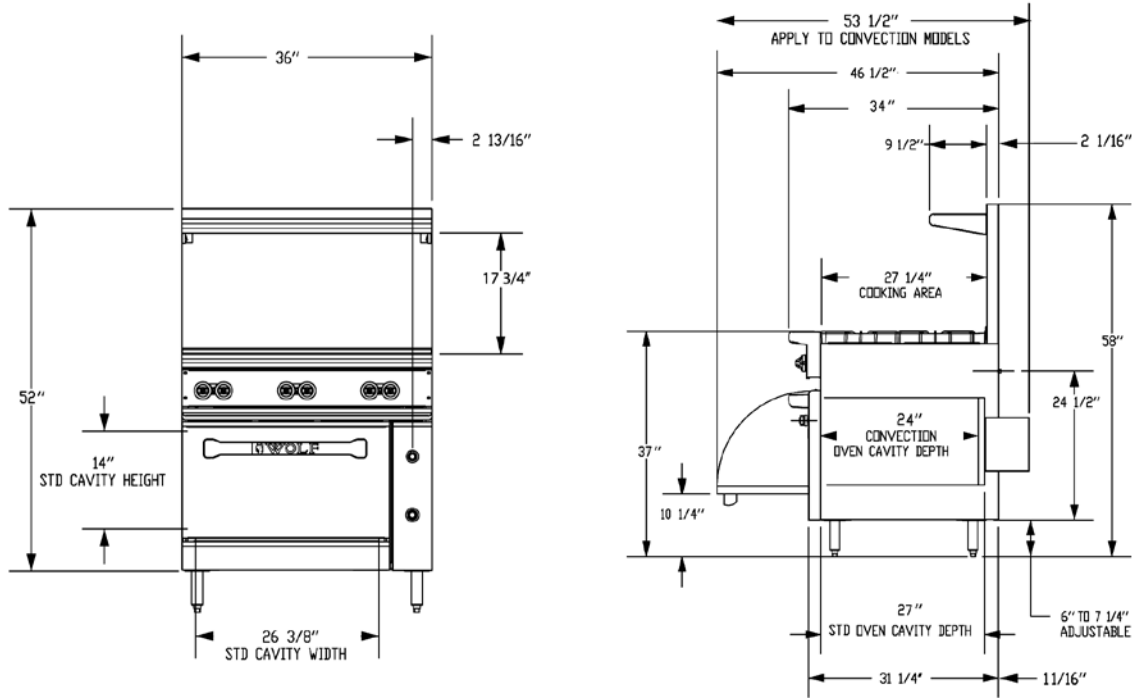
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger.
3. An adequate ventilation system is required for commercial cooking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

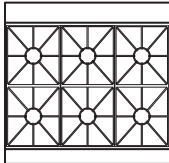
5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

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

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



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	<b>C36S-6BN</b>	1 Standard Oven / 6 Burners / Natural Gas	215,000	520 / 236
	<b>C36S-6BP</b>	1 Standard Oven / 6 Burners / Propane	215,000	520 / 236
	<b>C36C-6BN</b>	1 Convection Oven / 6 Burners / Natural Gas	215,000	580 / 263
	<b>C36C-6BP</b>	1 Convection Oven / 6 Burners / Propane	215,000	580 / 263

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



**Date: 11/10/2017**  
**Contract Number: QUO-23238-Y3D5V6**  
**1700 Admiral Wilson Blvd.**  
**Camden, NJ 08109**  
**800-220-2874 Fax: 856-338-0989**  
**asylvester@bushrefrigeration.com**

Submitted to:	Androscoggin Apple Co
Contact:	Allen Smith
Address:	151 Saunders Rd
	Greene, ME 04236
Phone:	207-240-0503
Fax:	

Job Name:	Androscoggin Apple Co
Contact:	
Job Address:	151 Saunders Rd
	Greene, ME 04236
Phone:	
Email:	allen@aisforapples.com

**EQUIPMENT: Quantity: 1 Indoor Expandable Walk-In Storage Cooler/Freezer Combo**

(1) Indoor Expandable Walk-In Storage Cooler/Freezer Combo

\*Overall Dimensions: 10' x 12' x 8' High

COOLER: Dimensions: 5' x 10' x 8' High / Floorless

R Value 29 / 4" CFC Free Encapsulated Urethane Insulation Never Loses R-Value

ZERO TO MINUS 10 FREEZER:

Dimensions: 7' x 10' x 8' High / With NSF Aluminum Floor

(1) Heated, Hinged self-closing access door with heated pressure relief vent, light fixture, light switch & thermometer

Dimensions: 34"x78"

R Value 46 / 5.5" CFC Free Encapsulated Urethane Insulation Never Loses R-Value

Exterior Finish: Galvanized Steel

Interior Finish: Galvanized Steel

DRAINAGE: Customer is responsible for all drainage hook-up

Warranty: 1 year on parts  
10 years on panels

Electric: Customer is responsible for all electrical hook-up. Unit must be direct wired to a 15 amp, 115v. A.C. grounded circuit for light switch and digital thermometer for the cooler section and direct wired to a 20 amp, 115v. A.C. grounded circuit for light switch, door heater, digital thermometer, and heated pressure relief vent for the freezer section. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity:3 403A NT NHG 30x81**

Dimensions: (WxH):30.25 x 81  
Anthony Normal Temp Model 403, 2 pane, Argon gas filled with heat reflective coating, non heated glass entry door, heated frame  
Door Frame Color: Black or Silver -- Circle One  
Hinge: Left or Right -- Circle One

Warranty: 1 year on labor  
1 year on parts  
10 years on condensation between glass

Electric: Customer is responsible for all electrical hook-up. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity:1 2.5 HP Low 404A 230v 1 Phase Outdoor**

Dimensions: (WxDxH):37.75 x 28.25 x 17.25  
2.5 HP Low Temp, Air Cooled, Outdoor Condensing Unit, R-404A with PSC Motor, Sight Glass, Drier, Defrost Timer and Pressure Control, Crankcase heater, Weatherhood, 230V Single Phase

Warranty: 1 year on parts  
5 years on compressor

Electric: Customer is responsible for all electrical hook-up. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity:1 Electric Defrost Evaporator Coil**

Dimensions: (WxDxH):45.5 x 14.875 x 14.9375  
Electric Defrost Evaporator Coil with solenoid valve, expansion valve, thermostat, & EC Motor

Warranty: 1 year on parts

Electric: Customer is responsible for all electrical hook-up. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity: 1 Long Door Walk-In Display Cooler / Floorless**

Dimensions: (WxDxH): 10' x 12' x 8'

(1) Indoor Expandable Walk-In Display Cooler/Floorless  
(1) Hinged self-closing access door with light fixture, light switch & thermometer  
Dimensions: 34" x 78" high  
Exterior Finish: Galvanized Steel  
Interior Finish: Galvanized Steel  
R Value 29/ 4" CFC Free Encapsulated Urethane Insulation Never Loses R-Value

DRAINAGE: Customer is responsible for all drainage hook-up

Warranty: 1 year on parts  
10 years on panels

Electric: Customer is responsible for all electrical hook-up. Unit must be direct wired to a 15 amp, 115v. A.C. grounded circuit for light switch and digital thermometer. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity:1 403A NT NHG 36x81**

Dimensions: (WxH):36" x 81"

Anthony Normal Temp Model 403, 2 pane, Argon gas filled with heat reflective coating, non heated glass entry door, heated frame, 10" Interior and Exterior Kick Plates, and Interior Push Bar  
Door Frame Color: Black or Silver -- Circle One  
Hinge: Left or Right -- Circle One

Warranty: 1 year on parts  
10 years on condensation between glass

Electric: Customer is responsible for all electrical hook-up. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity:1 401 NT NHG 30x79-LED**

Dimensions: (WxH):30.25 x 79

Anthony Normal Temp Model 401, 2 pane, Argon gas filled, heat reflective, non heated glass display doors, heated frame with control tech, hinged, with LED Lights  
Door Frame Color: Black or Silver -- Circle One  
Hinge: Left or Right -- Circle One  
(7) 27" Shelves per door, Black or White -- Circle One

Warranty: 1 year on labor 1 year on parts  
10 years on condensation between glass

Electric: Customer is responsible for all electrical hook-up. Please refer to your manual for electrical specifications and consult with your electrician.



**EQUIPMENT: Quantity:3 401 NT NHG 30x79-LED**

Dimensions: (WxH):30.25 x 79  
Anthony Normal Temp Model 401, 2 pane, Argon gas filled, heat reflective, non heated glass display doors, heated frame with control tech, hinged, with LED Lights  
Door Frame Color: Black or Silver -- Circle One  
Hinge: Left or Right -- Circle One  
(7) 27" Shelves per door, Black or White -- Circle One

Warranty: 1 year on labor  
1 year on parts  
10 years on condensation between glass

Electric: Customer is responsible for all electrical hook-up. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity:1 401 NT NHG 30x79-LED**

Dimensions: (WxH):30.25 x 79  
Anthony Normal Temp Model 401, 2 pane, Argon gas filled, heat reflective, non heated glass display doors, heated frame with control tech, hinged, with LED Lights  
Door Frame Color: Black or Silver -- Circle One  
Hinge: Left or Right -- Circle One  
(7) 27" Shelves per door, Black or White -- Circle One

Warranty: 1 year on labor  
1 year on parts  
10 years on condensation between glass

Electric: Customer is responsible for all electrical hook-up. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity:1 2 1/2HP Med 404A 230v 1 Phase Outdoor**

Dimensions: (WxDxH):37.75 x 28.25 x 17.25  
2 1/2 HP Medium Temp, Air Cooled, Outdoor Condensing Unit, R-404A with PSC Motor, Sight Glass, Drier, Defrost Timer and Pressure Control, Crankcase heater, Weatherhood, 230V Single Phase

Warranty: 1 year on parts  
5 years on compressor

Electric: Customer is responsible for all electrical hook-up. Please refer to your manual for electrical specifications and consult with your electrician.

**EQUIPMENT: Quantity:1 Air Defrost Evaporator Coil**

Dimensions: (WxDxH):61.5 x 14.875 x 14.9375  
 Air Defrost Evaporator Coil with solenoid valve, expansion valve, thermostat, & EC Motor

Warranty: 1 year on parts

Electric: Customer is responsible for all electrical hook-up. Each unit must be direct wired to a 15 amp, 115v dedicated circuit. Please refer to your manual for electrical specifications and consult with your electrician.

A 3" clearance is required between the panels and walls in the building for air circulation

\*Actual dimensions may vary. If critical, notify Bush Refrigeration, Inc.

Bush Refrigeration strives to use the best quality parts and systems available. We reimburse your warranty claims quickly. However product loss remains a potential occurrence with all commercial refrigeration. If product loss occurs, we will not reimburse these expenses. Please discuss this coverage with your insurance carrier. Replacement parts are available to you in an even exchange for faulty parts covered by your warranty. Shipping charges for warranty parts will be sole responsibility of the buyer. If you purchase parts from your local service person, we will reimburse you our cost for said part(s). Any service to be provided under these warranties must be paid to the service personnel by the customer and Bush Refrigeration will reimburse the customer to the extent allowed under these warranties and agreed to, in advance, by Bush personnel. The customer may not deduct service bills from any monies owing and due to Bush Refrigeration, Inc.

Our heated frame, normal temperature doors will provide condensation protection with the cooler operating as 38 degrees Fahrenheit or higher, providing the store temperature 75 degrees Fahrenheit or less. Also, humidity in the store must not exceed 65% relative humidity. For applications exceeding these conditions, ask your salesperson for optional price on high humidity doors.

**EXPRESS WARRANTY**

A LIMITED EXPRESS WARRANTY subject to terms & conditions below covers all units sold by Bush Refrigeration. Here under, such warranty shall provide as follows:

No Labor

1 Year Parts (Excluding glass shelves & lamps)

5 Years on Compressor

1. The Warranty period shall begin upon receipt of equipment by consignee. A delay in installation or putting into service does not postpone the start of warranty period.
2. Due to handling of the unit, under normal circumstances, unit can take 48-120 hours for the temperature to regulate. Bush Refrigeration does not recommend putting product into the unit during this time frame.
3. The Warranty is subject to compliance with certain maintenance and usage requirements, which shall include, but not be limited to:
  - a) The power source must be maintained so as to provide the power specified by electrical specifications of the unit.
  - b) The unit must be taken out of service immediately if it malfunctions in any way.
  - c) The unit must not be used for any purpose other than that which was specified at the time of purchase.
  - d) The specified air or water flow to the condensing unit must be maintained at all times while the unit is in operation.

- e) The cabinet access door must not be permitted to remain open for extended periods of time.
- f) The condenser coil must be cleaned as often as necessary to prevent any buildup of foreign materials, which will impede or block the required airflow.
- g) The unit must not be altered or moved from the original place of installation at the job site or moved to another job site.
- h) The unit must not be subject to abuse in anyway.
- i) Failure to notify Bush Refrigeration of the service problem prior to repairing, releases Bush from being held responsible for paying the claim.
- j) Any defective parts, invoices & supply house invoices must be returned to Bush within 30 DAYS of the date of service. Claims (ie parts & invoices) received after 30 days of service call will not be considered.
- k) All returned parts & invoices must be clearly marked with return authorization number.
- l) Self contained unit must not be laid down. If you MUST lay a unit down you MUST allow it to stand for minimum of 6 hours before plugging unit it. Damage resulting from this action is not covered under warranty.

**EXPRESS WARRANTIES:**

- a) **LABOR WARRANTY**-Bush Refrigeration will reimburse the original purchaser reasonable labor cost incurred for the repair or replacement of any parts, which prove to be defective within the first year from date of delivery. The decision to repair or replace any part is solely the option of Bush Refrigeration. Adjustments are not covered by the labor warranty under any circumstances. Holiday, weekend and overtime rates are excluded from the labor warranty.
- b) **PARTS WARRANTY** – Bush Refrigeration will replace any existing parts to your unit during the period of 1 year from the date of delivery excluding light bulbs & glass shelves. Bulbs & glass shelves are specifically excluded under parts warranty & would be sole responsibility of the buyer. Bush Refrigeration will ship all replacement parts unless specific authorization is given otherwise by an authorized Bush representative. Credit will be issued on approved supply house invoices & parts found to be defective within 30 days of receipt of said parts & invoices.
- c) **COMPRESSOR WARRANTY** – The compressor is warranted for five (5) years from the date of delivery and subject to following conditions. Compressor tags off failed compressor must be sent to Bush for reimbursement or replacement. Filters/dryers & any other starting components should be considered parts and are not covered under warranty after the initial 1 year parts warranty period.

**WARRANTY EXCLUSIONS** - Bush Refrigeration hereby specifies that there are certain conditions and/or items which are excluded, but not limited to the following as listed below:

- 1) Bush Refrigeration under no circumstances shall be responsible for any loss of any type of product, including but not limited to any flower, plant and/or food stuff. Loss of business, due to any defect, delay or malfunction of any equipment. Moreover, Bush Refrigeration shall not be responsible for any damage or economic loss resulting from fire, flood, civil disorder, earthquake or any other event not covered under the enclosed warranty.
- 2) Adjustments of any type are not covered under the warranty. This would include but not be limited to: temperature controls, defrost time clocks, doors etc. Adjustments are covered under no circumstances and are the sole responsibility of the buyer.
- 3) Freon / freon leaks, under any circumstances, are not considered parts & will not be covered under any portion of the Bush Refrigeration Express Warranty
- 4) Warranty excludes shipping cost on all replacement parts.

Bush Refrigeration and buyer specifically understand and acknowledge that there are no warranties, either expressed or implied hereunder other than the warranties which are specifically stated herein. Said buyer shall rely on no other assertions, representations or statements, other than those specifically expressed in this warranty and/or attached purchase agreement, or expressed in writing, signed by a duly authorized agent of Bush Refrigeration  
**WARRANTIES ARE NON-TRANSFERABLE**

**DELIVERY:**

Your Equipment will be delivered by a common carrier. You must inspect Crates and/or Boxes for damage before signing for shipment. (Note any damage on freight bill). All equipment received, when damage is not indicated on the delivery slip, will not be repaired or replaced. You are responsible for the unloading (which means removing the equipment from the truck to ground) and installation of your equipment. Regardless of the care and precautions taken by us, damage can occur in shipping. The common carrier is responsible for such damage. It is your responsibility to report and/or be responsible for damage, which is caused by the common carrier. All equipment received, when damage is not indicated on the delivery slip, will not be repaired or replaced. All boxes and packing materials should be saved, as they, along with the damaged merchandise, will need to be inspected by the freight company before a claim is resolved. If you have any questions, please call Bush Refrigeration.