

DESIGN GUIDE

FOOD SERVICE & LAUNDRY EQUIPMENT PRODUCT MANUAL (All Room Types)

MARRIOTT INTERNATIONAL
Design & Construction Services
Washington, D.C.

Revised: March 30, 2007



Food Service and
Laundry Equipment Matrix

Residence Inn

Mark #	Description	Locations	Rev#	Date of Rev	Change Bulletin #
Food Service					
011	Walk-In Cooler	Kitchen			
012	Refrigeration System +35°F - Compressor	Kitchen	1	6/30/06	11811
013	Refrigeration System +35°F - Coil	Kitchen	1	6/30/06	11811
014	Walk-In Freezer	Kitchen			
015	Refrigeration System -10°F - Compressor	Kitchen			
016	Refrigeration System -10°F - Coil	Kitchen	1	6/30/06	11811
021	Shelving - Cooler	Kitchen			
022	Shelving - Freezer	Kitchen			
023	Shelving - Dry Storage Shelving	Kitchen			
032	Dish Table - Scullery Rack Shelf	Kitchen			
033	Spray Rinse	Kitchen			
034	Disposer and Control	Kitchen	1	6/30/06	11811
038	Dishwasher - Undercounter	Kitchen			
041	Pot Rack with Wall Shelf	Kitchen			
042	Shelving - Pan and China	Kitchen			
044	Pot Sink with End Panel	Kitchen			
050	Freezer - Two-Door Reach-In	Kitchen			
052	Refrigerator - Two-Door Reach-In	Kitchen			
059	Refrigerator - Compact	Buffet Kitchen			
063	Table - Prep with Backsplash	Kitchen			
065	Shelves - Wall	Kitchen			
068	Adjustable Poker Chip Dolly	Kitchen	1	6/30/06	11811
069	Glass Rack Dolly	Kitchen	1	6/30/06	11811
071	Exhaust Hood	Kitchen			
072	Ducts, Fans, Heater, Controls	Kitchen			
073	Fire Protection System	Kitchen			
084	Four-Burner Range - Electric	Kitchen			
085	Four-Burner Range - Gas	Kitchen			
091	Plate Dispensers - Ambient	Buffet			
092	Plate Dispensers - Heated	Buffet			
093	Induction Cookers and Buffet Servers	Buffet	1	6/30/06	11811
094	Oatmeal Cooker	Buffet			
102	Ice Maker - Undercounter	Kitchen			
103	Water Filter	Kitchen			
111	Microwave Oven	Kitchen	1	6/30/06	11811
112	Microwave Shelf	Kitchen			
114	Waffle Irons	Buffet Kitchen			
115	Coffee Airpot Brewer	Buffet			
116	Coffee Airpots	Buffet			
117	Toaster	Buffet Kitchen			
118	Juice Chillers	Buffet Kitchen			
119	Garbage Cans	Buffet Kitchen			
123	Hand Lavatory	Kitchen			
124	Corner Guards and Flash Trim	Kitchen			
141	Display Pan - Iced	Buffet			
142	Display Pan - Mechanical	Buffet	1	6/30/06	11811
145	Pop-Up Toaster	Buffet			
146	Cheese Pump	Buffet			
151	Buffet - Counter	Buffet			
152	Buffet - Beverage	Buffet			
154	Buffet - Overhead Cabinets	Buffet			

Mark #	Description	Locations	Rev#	Date of Rev	Change Bulletin #
155	Buffet - Waste Chute	Buffet			
164	Buffet - Display Shields (Cold and Unwrapped Foods)	Buffet	3	3/30/07	12107
165	Buffet - Display Shields (Hot Foods)	Buffet	3	3/30/07	12107
644	Refrigerator/Freezer - Single Door Reach-In	Kitchen			
Auxiliary					
551	Ice Dispenser	Vending	1	6/30/06	11811
552	Vending / Soda Machine	Vending			
611	Dry Millwork Case	The Market			
622	Refrigerator/Freezer - Two-Door Glass Door	The Market	1	6/30/06	11811
Laundry					
311	Washer/Extractor 60 Lb. - Hard Mount	Laundry	2	1/5/07	11911
312	Washer/Extractor 80 Lb. - Hard Mount	Laundry	2	1/5/07	11911
313	Washer/Extractor 55 Lb. - Soft Mount	Laundry	2	1/5/07	11911
314	Washer/Extractor 75 Lb. - Soft Mount	Laundry	2	1/5/07	11911
321	Dryer - Electric 75 Lb.	Laundry	2	1/5/07	11911
322	Dryer - Gas 75 Lb.	Laundry	1	6/30/06	11811
323	Dryer - Gas 120 Lb.	Laundry			
361	Shelves - Mobile	Laundry			
362	Trucks - Mobile	Laundry	2	1/5/07	11911
363	Chemical System	Laundry	1	6/30/06	11811
371	Table - Folding	Laundry			
372	Shelves - Wall	Laundry			
381	Laundry Scale	Laundry	2	1/5/07	11911
382	Helping Hand	Laundry			
391	Bag Carrier - Soiled Linen	Laundry			
392	Clean Linen Carrier	Laundry	2	1/5/07	11911
393	Clean Linen Carrier - West Coast	Laundry	2	1/5/07	11911
411	Guest Washer	Guest Laundry	2	1/5/07	11911
412	Guest Dryer	Guest Laundry	2	1/5/07	11911
413	Folding Table	Guest Laundry			
414	Guest Dryer - Gas	Guest Laundry	2	1/5/07	11911
415	Guest Washer (ADA)	Guest Laundry	2	1/5/07	11911
416	Guest Dryer - Electric (ADA)	Guest Laundry	2	1/5/07	11911
417	Guest Dryer - Gas (ADA)	Guest Laundry	2	1/5/07	11911

Mark #	Description	Rooms	
		92	124
Food Service			
011	Walk-In Cooler		X
012	Refrigeration System +35°F - Compressor		X
013	Refrigeration System +35°F - Coil		X
014	Walk-In Freezer		X
015	Refrigeration System -10°F - Compressor		X
016	Refrigeration System -10°F - Coil		X
021	Shelving - Cooler		X
022	Shelving - Freezer		X
023	Shelving - Dry Storage Shelving	X	X
032	Dish Table - Scullery Rack Shelf	X	X
033	Spray Rinse	X	X
034	Disposer and Control	X	X
038	Dishwasher - Undercounter	X	X
041	Pot Rack with Wall Shelf	X	X
042	Shelving - Pan and China	X	X
044	Pot Sink with End Panel	X	X
050	Freezer - Two-Door Reach-In	X	
052	Refrigerator - Two-Door Reach-In	X	
059	Refrigerator - Compact	X	X
063	Table - Prep with Backsplash	X	X
065	Shelves - Wall	X	X
068	Adjustable Poker Chip Dollies	X	X
069	Glass Rack Dolly	X	X
071	Exhaust Hood	X	X
072	Ducts, Fans, Heater, Controls	X	X
073	Fire Protection System	X	X
084	Four-Burner Range - Electric	X	X
085	Four-Burner Range - Gas	X	X
091	Plate Dispensers - Ambient		X

Mark #	Description	92		124	
		Rooms	Rooms	Rooms	Rooms
092	Plate Dispensers - Heated	X		X	
093	Induction Cookers and Buffet Servers	X		X	
094	Oatmeal Cooker	X		X	
102	Ice Maker - Undercounter	X		X	
103	Water Filter	X		X	
111	Microwave Oven	X		X	
112	Microwave Shelf	X		X	
114	Waffle Irons	X		X	
115	Coffee Airpot Brewer	X		X	
116	Coffee Airpots	X		X	
117	Toaster	X		X	
118	Juice Chillers	X		X	
119	Garbage Cans	X		X	
123	Hand Lavatory	X		X	
124	Corner Guards and Flash Trim	X		X	
141	Display Pan - Iced	X		X	
142	Display Pan - Mechanical	X		X	
145	Pop-Up Toaster	X		X	
146	Cheese Pump	X		X	
151	Buffet - Counter	X		X	
152	Buffet - Beverage	X		X	
154	Buffet - Overhead Cabinets	X		X	
155	Buffet - Waste Chute	X		X	
164	Buffet - Display Shields (Cold and Unwrapped Foods)	X		X	
165	Buffet - Display Shields (Hot Foods)	X		X	
644	Refrigerator/Freezer - Single Door Reach-In	X			
Auxiliary					
551	Ice Dispenser	X		X	
552	Vending / Soda Machine	X		X	
611	Dry Millwork Case	X		X	
622	Refrigerator/Freezer - Two-Door Glass Door	X		X	

Mark # Description

Laundry

311	Washer/Extractor 60 Lb. - Hard Mount	X	X
312	Washer/Extractor 80 Lb. - Hard Mount	X	X
313	Washer/Extractor 55 Lb. - Soft Mount	X	X
314	Washer/Extractor 75 Lb. - Soft Mount	X	X
321	Dryer - Electric 75 Lb.	X	X
322	Dryer - Gas 75 Lb.	X	X
323	Dryer - Gas 120 Lb.	X	X
361	Shelves - Mobile		X
362	Trucks - Mobile		X
363	Shelf - Chemical	X	X
371	Table - Folding	X	X
372	Shelves - Wall	X	X
381	Laundry Scale	X	X
382	Helping Hand	X	X
391	Bag Carrier - Soiled Linen	X	X
392	Clean Linen Carrier	X	X
393	Clean Linen Carrier - West Coast	X	X
411	Guest Washer	X	X
412	Guest Dryer - Electric	X	X
413	Folding Table	X	X
414	Guest Dryer - Gas	X	X
415	Guest Washer (ADA)	X	X
416	Guest Dryer (ADA)	X	X
417	Guest Dryer - Gas (ADA)	X	X

FOOD SERVICE

Walk-In Cooler

Mark # 011

MANUFACTURER Bally

MODEL # Per Plan

- FEATURES**
- Size and shape as shown on plan +7'-9" high; verify each site-adapted plan to detect any variations.
 - Install into slab depression 4" below finished floor level.
 - 16 Ga. NSF-approved floor finish.
 - Non-slip treadstrips on 6" centers in all walk areas.
 - Aluminized galvanized steel exterior.
 - White enameled interior walls and ceiling panels for reflectance.
 - One additional 100W shielded, incandescent ceiling-mounted light fixture.
 - 34" x 77" door with aluminum kickplate, door closer, and locking latch with inside release knob.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Aluminized galvanized steel	92	124

ELECTRICAL

CONNECTION	JB	VOLTS	120	PHASE	1	AMPS
KW	800W	HP		ROUGH-IN HEIGHT	DFA +108"	
ROUGH-IN COMMENTS	Lights					

PLUMBING

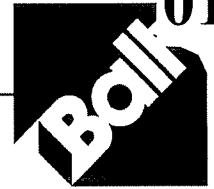
HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT
COMMENTS				

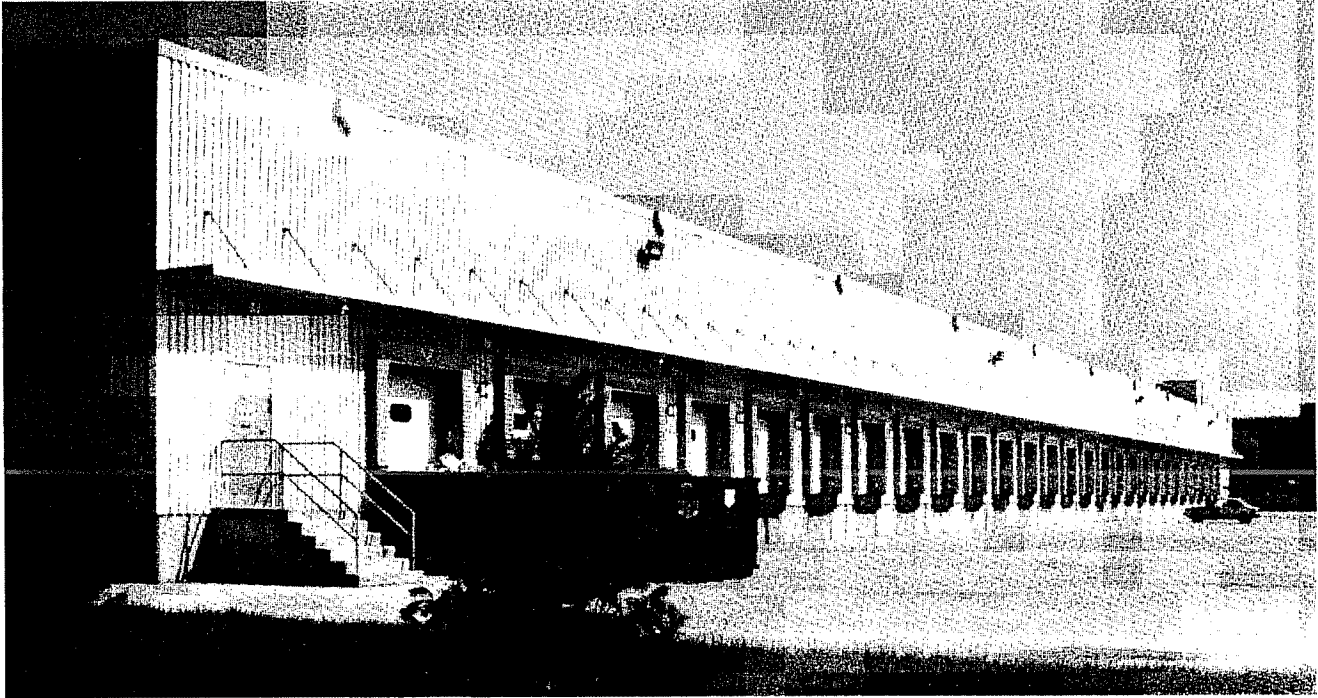
VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.
DUCT SIZE		VENT HEIGHT		
COMMENTS				

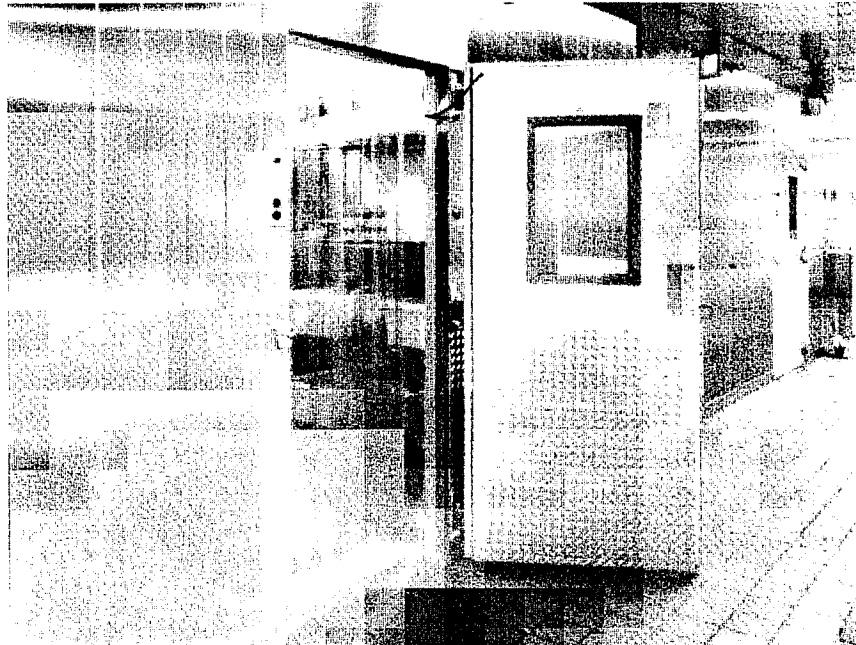


1 GENERAL DESIGN INFORMATION

Use this section of the Bally Working Data Catalog to find useful facts on Bally walk-in coolers, walk-in freezers and refrigerated buildings. You'll find details on urethane insulation, panel construction, the Speed-lok® joining system and other important aspects of our structures. Section 1 is focused on walk-ins. See Section 6 for information on refrigerated buildings exclusively.

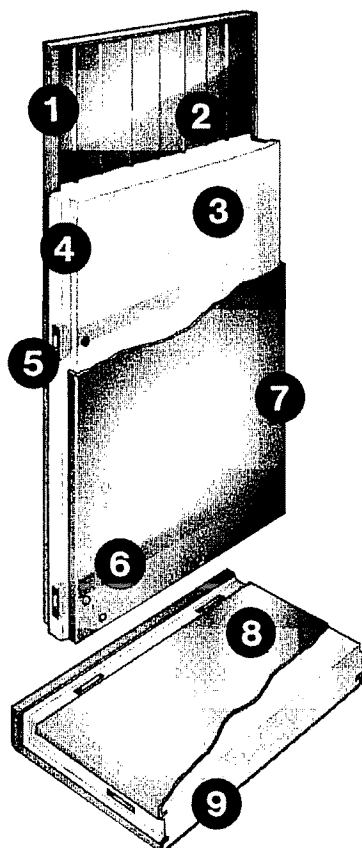


Bally panels can be assembled to create superb insulated structures from warehouse to kitchen size.



SOLID FUNDAMENTALS: THE PRE-ENGINEERED PANEL

In making our panels, we take nothing for granted. We design and build our own heated molds, in which our panels are foamed-in-place precisely and accurately. The prime insulation built into those panels provides dimensional stability through a wide range of temperatures.



Standard Bally Panel
4", 5" or 6" thick
(Facing inside)

1. Outside skins are available in white polyester over smooth galvanized, white polyester or sand-tan polyester over embossed galvanized, embossed aluminum, embossed Galvalume® or stainless steel. Optional finishes in a spectrum of custom colors are also available, as are Sandex sand-textured finishes.
2. Bally wash primer for optimum foam adhesion.
3. Foamed-in-place urethane insulation, (poured, not frothed).
4. Tongues and grooves on panel edges are accurately molded urethane.
5. Cam-action Speed-lok joining mechanism for snug joints.
6. Heavy-gauge steel straps connect locking arms with locking pins on opposite edges of each panel.
7. Inside skins are available in white polyester over smooth or embossed galvanized, embossed aluminum, embossed Galvalume or stainless steel.
8. Interior metal floor panel skin. Heavy-gauge galvanized steel or optional stainless steel.
9. Exterior metal floor panel skin. Usually supplied in same finish as vertical panels. Edges capped with matching metal when stainless steel or white over galvanized steel are specified for verticals.

Type of Panel	Lengths	Widths	Heights/Comments †
Center Ceiling Panels	Vary **	11-1/2", 23", 34-1/2" or 46**	—
End Ceiling Panels	Vary **	23-1/2"	—
Corner Panels	—	12" x 12" Outside width	6'10" thru 10'10", 11'4" thru 19'4", 19'8" thru 27'8" in one foot increments.††
Hinged Door Panels 4", 5" or 6"	—	46" Wide — 30" and 36" Opngs. 57-1/2" Wide — 36", 42", 48" Opngs. 69" Wide — 36", 42", 48" or 60" Opngs.	6'10", 7'10"; for taller buildings, panels of an appropriate size are installed above the door panel.
Wall Panels	—	11-1/2", 23", 34-1/2" or 46**	6'10" thru 10'10", 11'4" thru 19'4", 19'8" thru 27'8" in one-foot increments.
Center Floor Panels	Vary **	11-1/2", 23", 34-1/2" or 46**	—
End Floor Panels	Vary **	23-1/2"	—

* 17-1/4" wide panels available for special uses. Contact factory for details.

** Maximum length for 4" and 5" thick floor and ceiling panels is 11'6" for multi-span and 17'4" for single span (indoors).

Smallest building size is 3'11" w x 5'10" l, size increases in 11-1/2" increments to any size building. For height, see "wall panels" above.

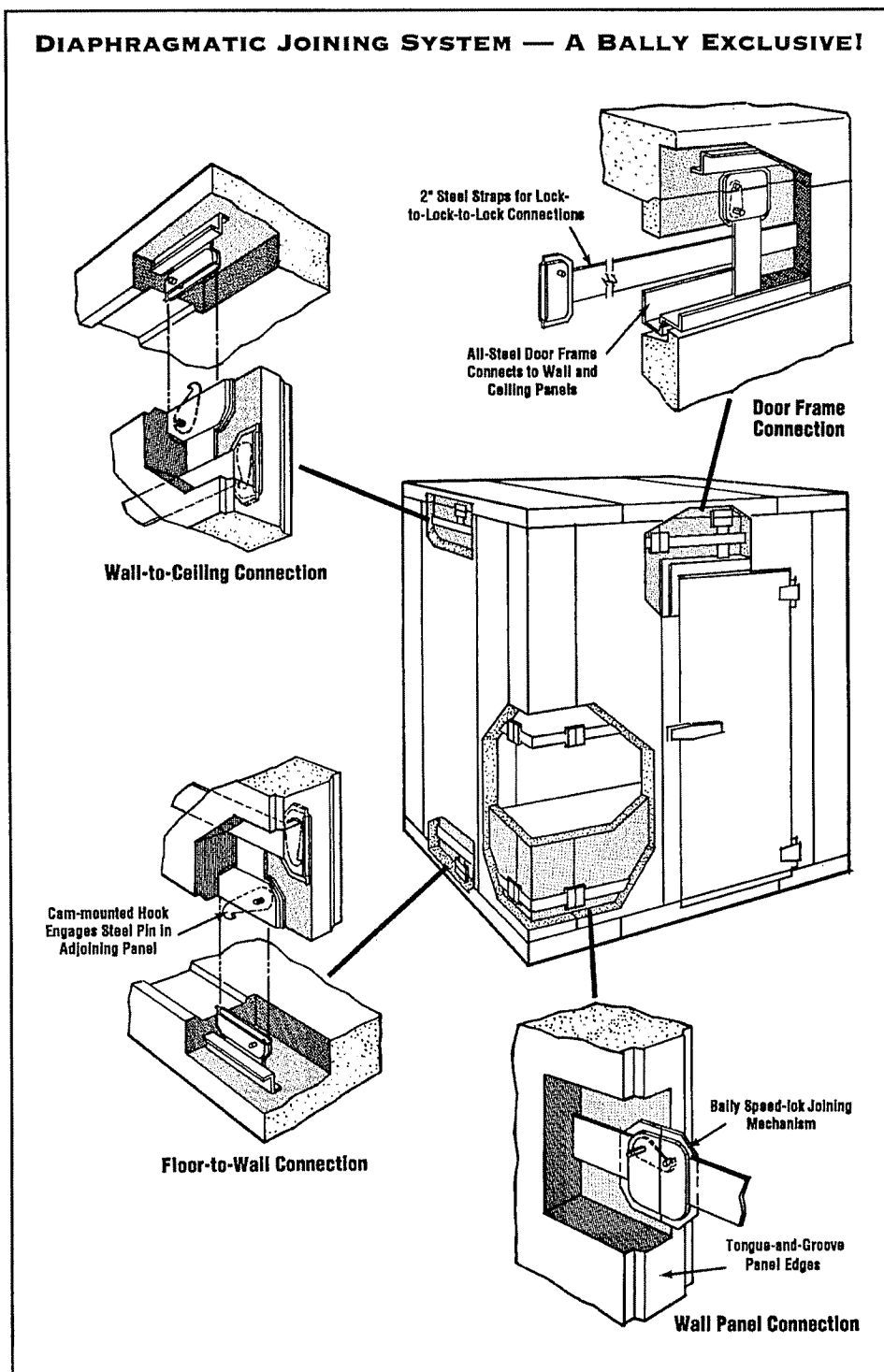
† Heights shown are for vertical panels only, for overall height add thickness of appropriate floor and ceiling panels.

†† May be fabricated in two pieces.

HOW THE DIAPHRAGMATIC SYSTEM HELPS YOU

Because it's so easy to use, Bally's Speed-lok-based diaphragmatic joining system drastically cuts time and labor costs for most installations. Two inexperienced workers can assemble a 6' x 8' structure in three or four hours, a fraction of the time it would take to install a built-in unit of conventional construction — or other walk-in brands. And Bally structures are equally simple to enlarge or relocate.

To make a walk-in or refrigerated building larger, panels can be added to sides or ends of the building. Users can buy a building that fits current requirements, so no space is wasted. When growth demands a bigger building, the swift addition of extra panels completes the job. Should the need arise, a Bally structure can be disassembled and relocated with ease.



DEPEND ON BALLY'S FOAMED-IN-PLACE URETHANE INSULATION

In a time when the elimination of CFCs has severely curtailed the effectiveness of many insulations, Bally's poured-foam urethane remains an outstanding choice.

The current formulation used in our panels relies on HCFCs, meeting international standards for CFC reduction as well as the U.S. Clean Air Act. Compared to the CFCs they replace, HCFCs reduce ozone depletion by a factor of ten. Yet they yield insulation with outstanding resistance to the transfer of heat — substantially more effective at resisting the transfer of heat than fiberglass, polystyrene or other common insulating materials.

You also get these important advantages when you choose Bally:

- **Dimensional stability** — Bally urethane maintains its shape and size through a wide range of temperatures.
- **Light weight** — Poured-foam urethane insulation makes Bally panels light in weight, so they're easy to handle.
- **Energy efficiency** — The insulating superiority of Bally urethane saves money. You'll pay less to cool your Bally structure.

Approvals and Listings

Some manufacturers' statements of product safety are nothing but empty claims. Bally backs what it says with approvals and listings from leading independent quality certification organizations. Buyers can be sure that Bally products live up to the maker's claims and their own standards.

Underwriters Laboratories

No independent testing organization is more respected than Underwriters Laboratories. The tag at right, showing UL-tested listings for flame spread and smoke developed, appears on every Bally panel. It proves that the panels are UL-classified — a vital assurance to every buyer.

Bally Refrigerated Boxes, Inc. Morehead City, N.C. 28557			
UNDERWRITERS LABORATORIES INC. CLASSIFIED TYPE BUILDING UNITS			
SURFACE BURNING CHARACTERISTICS			
Flame Spread	0	5 in 1/2" Thick	0
Smoke Developed	15	300	175

Flame Spread and Smoke Developed are based on accordance with the International Conference of Building Officials Research Committee Acceptance Criteria for Tests Practice and Series 1113.01 of the 1991 Uniform Building Code.

UL listings have also been granted to electrical systems in Bally structures, including interior lights, door heaters and refrigeration systems.

Factory Mutual

Bally panels have been approved as a Class 1 building material by Factory Mutual Insurance System, Norwood, Mass. This approval means that Bally wall and ceiling panels meet FM standards for walk-ins and refrigerated buildings without sprinklers.



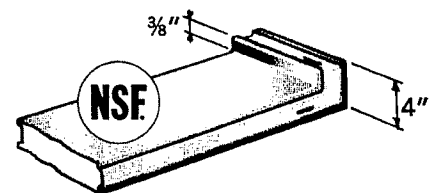
New York City

Stringent tests on their urethane insulation have earned Bally walk-ins and refrigerated buildings the Materials and Equipment Approval of the City of New York. Also, to conform to the standards imposed by the city's Advisory Board, Bally makes available special wiring systems and a low-voltage heater.

National Sanitation Foundation

Approval of the National Sanitation Foundation is granted to Bally installations incorporating floor panels with a 3/8" coved offset.

Bally holds many more state and municipal code approvals. For details, contact our corporate headquarters in Morehead City, North Carolina.

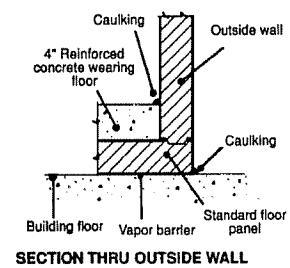
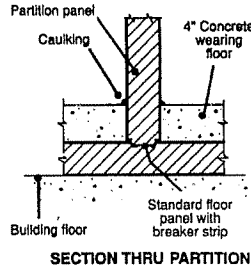
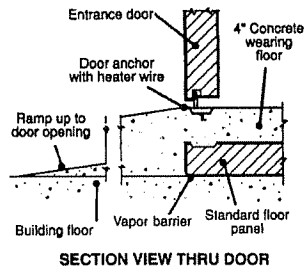


FLOOR CONSTRUCTION — CONTINUED WALK-IN FLOORS — CONTINUED

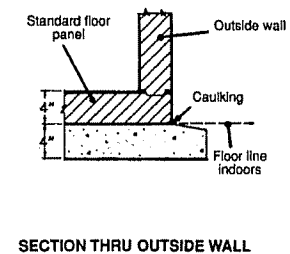
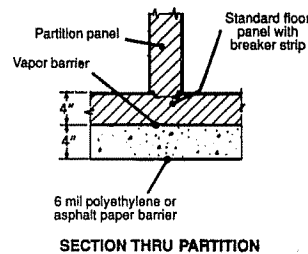
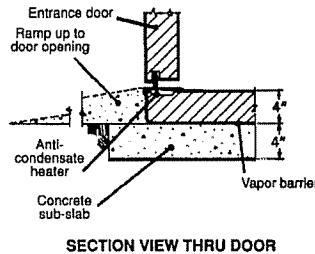
Because requirements vary widely with individual site conditions and local construction regulations, design, review and approval of all such plans must be the responsibility of an engineer familiar with the circumstances of the individual installation.

Additional underfloor heating and venting may be required to prevent frost heaving of the floor, depending on size, temperature of application and location. See page three, this section. (Dimensions shown are for 4"-thick panels; if 5" or 6" panels are used, adapt drawings accordingly by adding 1" to inside of wall thickness.)

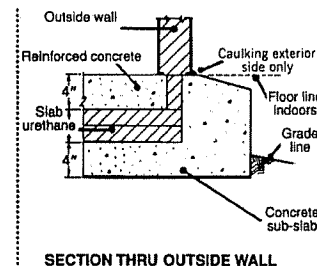
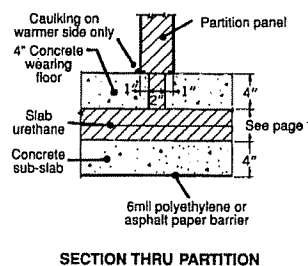
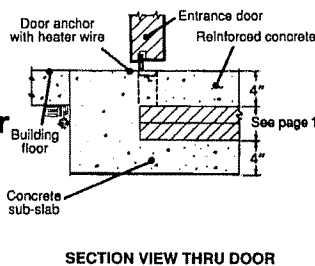
Bally floor panels on existing floor with concrete wearing floor (indoors or outdoors)



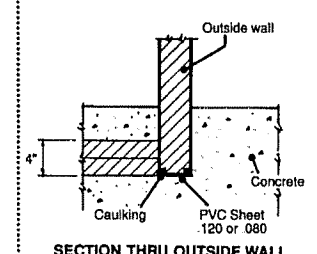
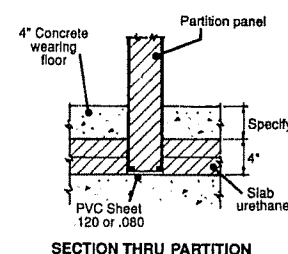
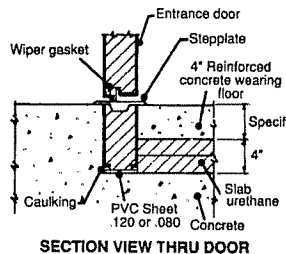
Bally floor panels on concrete pad (indoors or outdoors)



Built-in insulated floor (indoors or outdoors)



Built-in insulated floor (indoors only)



FLOOR CONSTRUCTION — CONTINUED DRAIN AND VENT PIPES

Because requirements vary widely with individual site conditions and local construction regulations, design, review and approval of all such plans must be the responsibility of an engineer familiar with the circumstances of the individual installation.

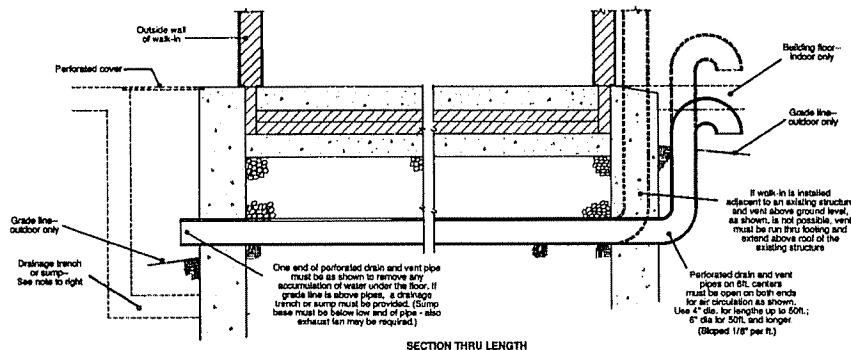
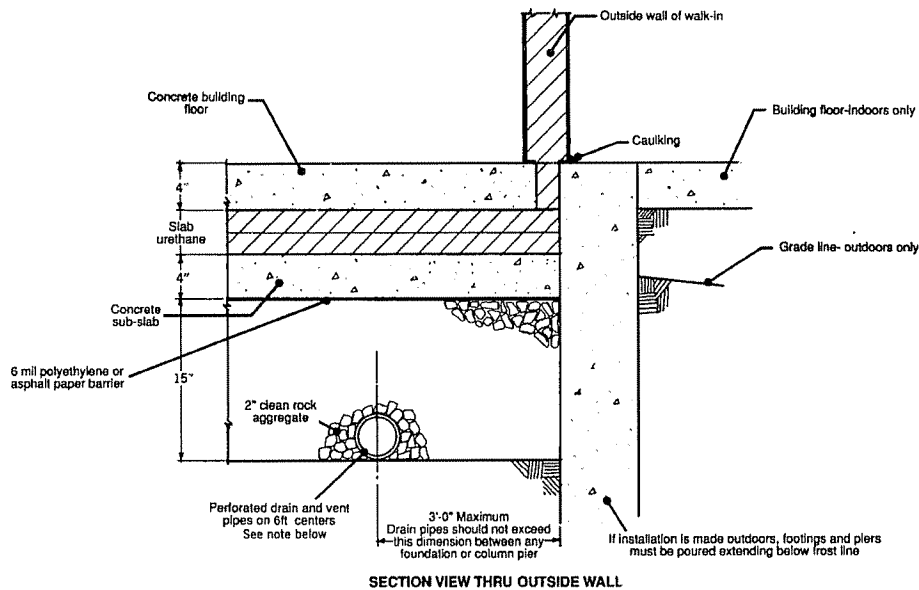
Walk-ins or refrigerated buildings operating at or below 32°F (0°C) must be equipped with some form of underfloor heating or ventilation to prevent ground water from freezing and heaving the floor. Perforated drain and vent piping with gravel fill is Bally's preferred recommendation; alternatives include glycol piping or resistance heating.

Drain and vent tiles are especially useful:

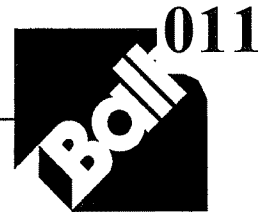
- a. When coolers or freezers are located in areas with high water tables. In such areas they drain off excess water and serve as air vents to keep the area under the slab dry.
- b. Generally when freezers or cooler-freezer combinations are more than 225 square feet in floor area and the ambient temperatures are higher than the ground temperature. These drain and vent pipes provide passages for the flow of warm air. This air flow stores heat in the ground to prevent ice build-up that could eventually cause the floor to heave.

No matter which subfloor treatment is chosen, it's vital that an engineer familiar with the circumstances of the individual installation be employed through the design and construction stages.

ASHRAE-recommended Subfloor Treatments with Drain and Vent Tiles



8 SPECIFICATIONS



SPECIFICATIONS

TO USE THESE SPECS, SIMPLY CHECK OR WRITE IN THE APPLICABLE DETAILS IN EACH SECTION

1. Sectional walk-in refrigerators and/or freezers complete with doors shall be manufactured by Bally Refrigerated Boxes, Inc. Overall size of walk-in shall be _____ long x _____ wide x _____ high.

Fill in lengths and widths from this list: 5'10", 6'9-1/2", 7'9", 8'8-1/2", 9'8", 10'7-1/2", 11'7", 12'6-1/2", 13'6", 14'5-1/2", 15'5", 16'4-1/2", 17'4", 18'3-1/2", 19'3", 20'2-1/2", 21'2", 22'1-1/2", 23'1", 24'1/2", 25'0", 25'11-1/2", 26'11", 27'10-1/2".

Longer or wider buildings are available in additional 11-1/2" increments.

Fill in heights from this list (heights shown are with floor; subtract 4" for less-floor units): 7'6", 8'6", 9'6", 10'6", 12', 13', 14', 15', 16', 17', 18', 19', 20'4", 21'4", 22'4", 23'4", 24'4", 25'4", 26'4", 27'4", 28'4". (Single length verticals)

Taller buildings are available in additional 12" increments, with stacked vertical panels.

2. Foam core of panels shall be Underwriters Laboratories-listed as having flame spread of 25 or lower and smoke generation of 450 or lower when tested in accordance with ASTM E-84-76. Panels shall be approved by Factory Mutual as a Class I building type. They shall be foamed using HCFC expanding agents and shall meet all current international standards.
3. All work and materials shall be in full accordance with local and/or state ordinances, and with any other prevailing rules and regulations.
Bally Refrigerated Boxes, Inc., is not responsible for furnishing items required by the regulations, unless specified or shown on the drawings or contained in the specifications.
4. Panels shall consist of interior and exterior metal skins precisely formed with steel dies and roll-form equipment and thoroughly checked with gauges for accuracy. The metal skins shall be placed into heated molds and liquid urethane injected between them. For extra rigidity, the exteriors of all vertical panels except corners and door panels shall have vertical grooves spaced on 5-3/4" centers. Urethane shall be foamed-in-place (poured, not frothed) and, when completely heat-cured, shall bind tenaciously to the metal skins to form an insulated panel. Panels shall contain 100 percent urethane insulation and have no internal wood or structural members between the skins. To insure tight joints, panel edges must have foamed-in-place tongues and grooves with a flexible vinyl gasket on the interior and exterior of all tongue edges. Gaskets shall be resistant to damage from oil,

fats, water and detergents and must be NSF-approved. Panel thickness: 4" _____ 5" _____ 6" _____

5. Exterior Finish

- A. _____ Stucco-embossed Galvalume® steel
B. _____ Smooth galvanized steel with white polyester painted finish
C. _____ Stainless steel
D. _____ Stucco-embossed aluminum
E. _____ Stucco-embossed aluminum with white polyester painted finish
F. _____ Stucco-embossed galvanized steel with sand-tan polyester painted finish
G. _____ Stucco-embossed galvanized steel with white polyester painted finish
H. _____ Kynar over steel
I. _____ Sandex stone-textured finish over steel

6. Interior Finish

- A. _____ Stucco-embossed Galvalume steel
B. _____ Smooth galvanized steel with white polyester painted finish
C. _____ Stainless steel
D. _____ Stucco-embossed aluminum
E. _____ Stucco-embossed aluminum with white polyester painted finish
F. _____ Stucco-embossed galvanized steel with sand-tan polyester painted finish
G. _____ Stucco-embossed galvanized steel with white polyester painted finish

7. All panels except corner panels shall be made in 23" and 46" widths, fully interchangeable for fast, easy assembly. Panels 11-1/2", 17-1/4" or 34-1/2" wide are to be furnished only if required to fit the allocated space. To assure perfect alignment and maximum strength, corner panels shall employ a right-angle configuration with exterior horizontal dimensions of 12" on each side. Vertical panels (except corner panels) shall be supplied in a single length up to 28' high (16' high for installations with aluminum or stainless steel finish). For outdoor applications, single-height panels greater than 19' (16' for aluminum) or multi-tiered vertical panels must be secured to horizontal girts mounted between building columns.
8. Panels shall be equipped with Bally Speed-lok diaphragmatic joining devices. The distance between locks shall not exceed 46". Each device shall consist of a cam-action, hooked locking arm placed in one panel, and a steel rod positioned in the adjoining panel, so that when the arm is rotated, the hook engages the rod and draws the panels tightly together with cam action. Arms and rods shall be housed in individual steel pockets. Pockets on one side of the panel shall be connected to pockets

SPECIFICATIONS — CONTINUED

on the other side in width, by the use of 2"-wide metal straps set into and completely surrounded by the insulation. When panels are joined together, these straps shall form lock-to-lock connections for extra strength.

- 9. Floor Construction** — Bally furnishes floor panels only. All construction and preparation for Bally floor panels must be provided by others. Floor panel construction shall be similar to that described in sections 7 and 8 above, but with a heavier-gauge interior skin; thickness of floor panels may be different than that of vertical panels. 4"-thick floor panels can be NSF or non-NSF. 5"- and 6"-thick panels are non-NSF.

A. _____ Light-usage Floor — Floor panels shall be placed on a concrete pad and leveled. Where inside floor and outside platform must be level, the concrete pad shall be made with a depression deep enough to receive the Bally floor panels.

B. _____ Heavy-usage Floor — Floor panels shall be placed on a depressed concrete pad and leveled. After supporting steel is assembled, a 4" reinforced concrete wearing floor shall be poured. The depression shall be deep enough to make interior and exterior finished floors the same height.

C. _____ Built-in, Insulated Floor — The floor shall be constructed on the job site. It shall consist of a depressed, reinforced concrete sub-slab. Slab urethane shall be built into this depressed slab and tile floor or 4" reinforced concrete wearing floor installed on top. Wall panels shall be fastened to this floor. Adequate drainage and ventilation or other heat source must be provided beneath and around all construction.

Floor Panel Finishes

- A. _____ 14 ga. galvanized steel
B. _____ 16 ga. stainless steel

Special Construction Floor Panels

A. _____ Reinforced Floor Panels — 4"-thick insulated floor panels contain non-conductive structural imbeds for maximum strength without freezing. Standard steel plate overlay adds strength. Panels support up to 1200 pounds per square foot (evenly distributed) and support pallet jacks or light forklifts with total weight of up to 2000 pounds per wheel (diamond plate overlay required).

10. Hinged Entrance Door Panels

Number of doors _____

Width and height of each door _____

(Select dimensions from this list:)

Widths: 30" 36" 42" 48" 60"
Heights: 78" 84"

Number of doors, location and direction of swing is specified on the plans. Doors are infitting and flush-mounted.

Construction shall be as specified in 7.

Magnetic core, thermoplastic gaskets installed on the top edge and both sides of the door shall keep the door in a closed position, forming a tight seal; a flexible, dual-blade wiper gasket shall be installed at the bottom of the door. NSF-approved gaskets shall be replaceable and resistant to damage from oil, fats, water and detergent.

A heavy U-channel structural steel frame around the perimeter of the door opening shall prevent racking or twisting; steel frame is to be reinforced for hardware attachment.

Anti-condensate heater wire shall be concealed behind the metal edge of the door jambs. The door panel shall also include a vapor-proof interior lamp; junction box for 120v., 60 cycle, 1 phase, a.c. service (15 amp maximum); 2"-dia. flush-face dial thermometer (field mounted on 60" wide doors); and weather hoods for outdoor installations.

Hardware

- A. _____ For doors with 30" or 36"-wide openings: two spring-loaded, self-closing hinges; cylinder latch with provision for padlocking and safety release mechanism; door closer.
- B. _____ For doors with 42", 48" or 60"-wide openings: hinges are uplift type with blades not less than 9" long; latch shall include provision for padlocking and safety release mechanism.

Hardware Finishes

- A. _____ For walk-ins finished with stainless steel — polished aluminum
- B. _____ For walk-ins with finishes other than stainless steel — satin aluminum
- C. _____ For walk-ins with any finish (if desired) — chrome-plated

Door Options

- A. _____ Hinged Super Entrance Door — Construction is identical to that of a standard door except that a third hinge is added and the door and portion of door panel are protected by diamond-plate kick panels covering the bottom 32" on interior and exterior. Show number and size of super doors _____

(Check following options as desired.)

- B. _____ Observation Window in Entrance Door — (a 14-1/2" x 24" heated observation window shall be _____)

8 SPECIFICATIONS



SPECIFICATIONS — CONTINUED

provided in the entrance door. It consists of three panes of glass with sealed air spaces between them. The window shall be supplied with heated glass and frame and unit shall be removable for replacement.)

C. _____ Mortise Lock — Heavy-duty, dead-bolt lock with full safety release capabilities. Mortise lock installations shall also be provided with stainless steel pins engaging the door frame on the hinged side.

D. _____ Strip Curtain — Sturdy, NSF-approved, clear-vinyl strip curtains shall permit easy passage while minimizing air infiltration.

11. Options — check as desired

A. _____ Pressure Relief Port (required for all freezers)

B. _____ Partition Walls — Insulated, 4"-thick metal-clad panels shall be provided to form separate compartments within the walk-in. A non-conductor strip must be built into all exterior panels at the joints where partitions butt to prevent transfer of heat from one compartment to another. Partition panels shall be Speed-Lok'ed to these panels. Construction shall be as specified in 7 above.

C. Roof Options — One of the following types must be used for any outdoor installation:

_____ Sectional prefab metal roof shall be used with structures installed outdoors on buildings of any length but not exceeding 34'7" in width. Roofs shall be made of stucco-embossed aluminum.

_____ Single-piece, presized membrane roof system; maximum dimensions: 34'7" x 34'7".

_____ Built-up type by others.

D. Alarm Systems

_____ Audio-Visual Alarm System

_____ Audio-Visual Alarm with digital temperature readout Hi set point only

_____ Audio-Visual Alarm with digital temperature readout Hi Low set point with dry contact

E. _____ Double-swing Cart Door

F. Reach-in Doors for Product Loading (insulated solid type)

Insert correct sizes: 18-1/2" x 30" or 30" x 30"

Single _____ Size _____

Double _____ Size _____

G. Glass Display Doors

Number _____ Size _____

H. Wire Shelving

Cantilevered _____ Freestanding _____

No. of tiers _____ Finish _____

Width _____

I. Other Options

12. Mechanical Refrigeration

_____ Hermetic

_____ Semi-hermetic

_____ Self-contained

_____ Preassembled remote

_____ Condensing unit:

Indoors _____ (or)

Outdoors _____

Horsepower _____

Voltage _____

Phase _____

Cycles _____

Low-ambient kit

(winter controls) _____

(For multi-compartment units, provide plan view with compartment temperatures.)

13. Warranties

Bally shall warrant that any part of the structure it supplies (except the refrigeration system and its related accessories) is free from defects in materials or workmanship under normal use and service. The insulated panel portion of the structure is warranted free from defects under normal use and service for a period of 10 years from date of installation (but in no event shall the warranty be in force for more than 10 years and 6 months from the date the product was first shipped by Bally). Panel surface condition is warranted free from defects under normal use and service for one year from installation, provided the panel is stored and installed according to Bally's instructions. Mechanical (including hardware, gasketing, Speed-lok assemblies, aluminum weather roofs) and electrical components, except refrigeration systems (which are covered by a separate warranty) are warranted to be free from defects under normal use and service for one year from date of installation. (In no case shall this portion of the warranty be in force for more than one year and six months from the date the product was first shipped by Bally.) The warranty shall not include any labor charges for replacement or repair of defective parts or refrigeration. Full warranty information is to be provided with the walk-in.

Refrigeration System +35°F - Compressor

Mark # 012

MANUFACTURER Copeland

MODEL # D3AM-0075-CAV

- FEATURES**
- Build up condensing unit per General Specifications.
 - Set to maintain +35°F in cooler section of cabinet.
 - Assemble complete operating system per General Specifications.
 - Building sleeves for installation of refrigerant lines shall be provided by G.C.
 - Compressor remote location as specified by A/E; plan reference is schematic.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH		92	124

ELECTRICAL

CONNECTION	DISC	VOLTS	208	PHASE	1	AMPS	8.2
KW		HP		ROUGH-IN HEIGHT	Remote - Locate		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

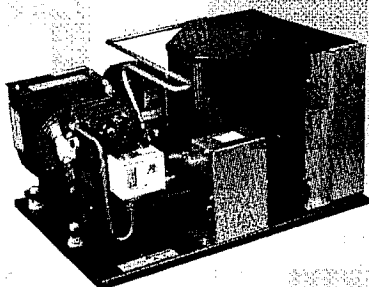
VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					

Copelametic 

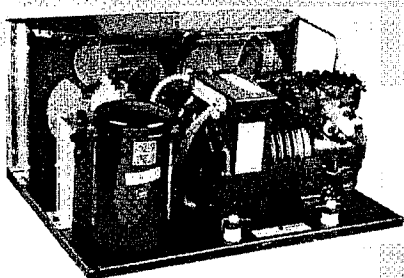
Air-Cooled Condensing Units High/Medium Temp. Models R-22

Low Operating Cost
Durable Construction



E-Line

1/2 through 1 HP
Single Fan
Compact



D-Line

3/4 through 2 HP
Dual Fan
Low Height

Features/Options

Receiver
Fan Guard
BX Conduit
Pressure Switch
3 Service Valves

 **Copeland**

Form 3.0430
(Form 90-116R3)

MEDIUM

HIGH

Performance Data

Tentative

R-22 High & Medium Temperature Capacities (BTUH)

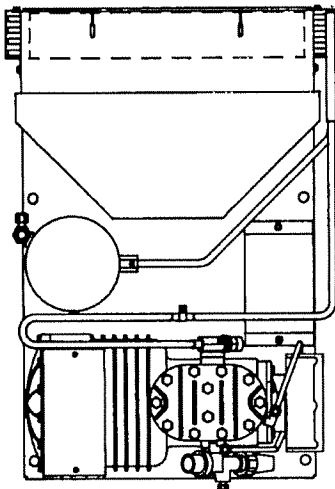
Ambient	Unit Model No.	H.P.	45°F	40°F	35°F	30°F	25°F	20°F	15°F	10°F	0°F	
			76.0#	68.5#	61.5#	54.9#	48.8#	43.0#	37.7#	32.9#	24.0#	
90°F	E	E3AH-A050	1/2	5870	5400	4940	4510	4100	3700	3330	2980	
		E3AM-A050	1/2					4420	4010	3600	3220	2530
		E3AH-A075	3/4	9100	8280	7500	6760	6060	5400	4770	4170	
		E3AM-A075	3/4					7110	6410	5780	5210	4160
		E3AH-A100	1	11600	10700	9830	8960	8130	7320	6550	5820	
		E3AM-A100	1					9650	8750	7890	7070	5570
	D	D3AH-0075	3/4	9750	8830	7960	7150	6380	5660	4990	4350	
		D3AM-0075	3/4					7620	6780	6130	5590	4520
		D3AH-0100	1	12100	11100	10100	9140	8250	7420	6650	5920	
		D3AM-0100	1					9960	8980	8080	7250	5760
		D3AH-0150	1 1/2	16500	15000	13700	12400	11200	10100	9000	8010	
		D3AH-0200	2	22900	20800	18800	16800	14900	13000	11200	9420	
		D3AM-0200	2					15400	13800	12600	11800	10000
		D3AM-0201	2					18100	16200	14700	13300	10600

Notes:

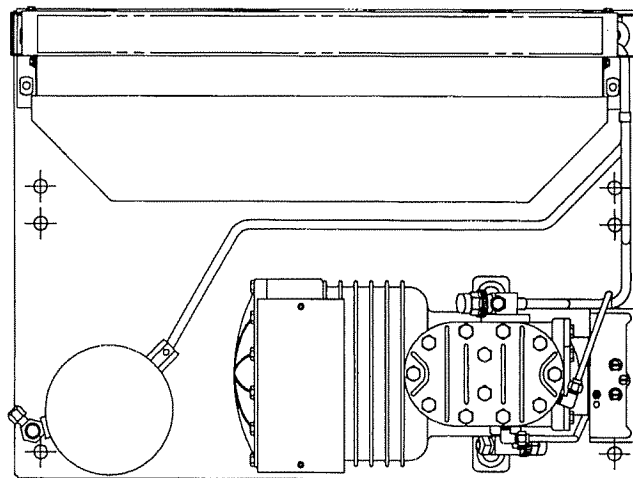
Capacities are rated at 65°F return gas and 5°F subcooling.

The unit model numbers above denote construction with fan guards and bx conduit. The second digit of the model number will change on units ordered without either.

Pressures are listed in PSIG (#) and reflect suction pressure at the compressor inlet. Temperatures shown are the corresponding saturation temperatures. Saturation conditions at the evaporator will be higher due to pressure drop in suction line.



Typical E-Line Unit



Typical D-Line Unit

Specifications/Electrical Data

Specifications

Unit Model Number	Overall Dimensions (inches)			Liquid Line Valve (in.)	Suction Line Valve (in.)	Receiver Capacity 90% Full (Pounds)	Approx. Weight (Pounds)		Air Flow CFM	Compressor Model No.	
	Length	Width	Height				Net	Ship			
E	E3AH-A050	19.5	14.5	12.0	1/4 FL	1/2 FL	2.5	109	124	331	HAG*-0050
	E3AM-A050	19.5	14.5	12.0	1/4 FL	1/2 FL	2.5	109	124	331	HAJ*-0050
	E3AH-A075	24.0	17.9	13.6	3/8 FL	5/8 FL	6.3	145	160	767	KAN*-0075
	E3AM-A075	24.0	17.9	13.6	3/8 FL	5/8 FL	6.3	145	160	767	KAE*-0075
	E3AH-A100	24.0	17.9	13.6	3/8 FL	5/8 FL	6.3	149	164	712	KAR*-0100
	E3AM-A100	24.0	17.9	13.6	3/8 FL	5/8 FL	6.3	149	164	712	KAM*-0100
D	D3AH-0075	19.5	22.5	11.4	3/8 FL	5/8 FL	6.3	122	141	445	KAN*-0075
	D3AM-0075	19.5	22.5	11.4	3/8 FL	5/8 FL	6.3	122	141	445	KAE*-0075
	D3AH-0100	19.0	25.5	13.3	3/8 FL	5/8 FL	6.3	127	146	763	KAR*-0100
	D3AM-0100	19.0	25.5	13.3	3/8 FL	5/8 FL	6.3	127	146	763	KAM*-0100
	D3AH-0150	24.5	31.6	14.9	3/8 FL	7/8 SWT	13.2	180	210	1196	KAG*-0150
	D3AH-0200	28.0	32.0	14.9	3/8 FL	7/8 SWT	13.2	260	290	1000	ERA*-0200
	D3AM-0200	28.0	32.0	14.9	3/8 FL	7/8 SWT	13.2	200	230	1000	KAK*-0200
	D3AM-0201	28.0	32.0	14.9	3/8 FL	7/8 SWT	13.2	260	290	1000	ERC*-0200

Electrical Data

Unit Model Number	115-1-60			208-1-60			230-1-60			208/230-3-60			460-3-60			
	Elec. Code	M/C Amps	Max Fuse	Elec. Code	M/C Amps	Max Fuse	Elec. Code	M/C Amps	Max Fuse	Elec. Code	M/C Amps	Max. Fuse	Elec. Code	M/C Amps	Max Fuse	
E	E3AH-A050	-CAA	11.9	15	-CAV	5.7	15	-CAV	5.7	15	-TAC	3.7	15			
	E3AM-A050	-CAA	11.7	15	-CAV	5.3	15	-CAV	5.3	15	-TAC	3.5	15			
	E3AH-A075	-CAA	16.6	25	-CAV	8.8	15	-CAV	8.8	15	-TAC	5.5	15			
	E3AM-A075	-CAA	15.6	20	-CAV	7.9	15	-CAV	7.9	15	-TAC	5.4	15			
	E3AH-A100	-CAA	21.3	30	-CAV	10.4	15	-CAV	10.4	15	-TAC	6.5	15	-TAD	3.4	15
	E3AM-A100	-CAA	21.4	30	-CAV	10.5	15	-CAV	10.5	15	-TAC	6.8	15	-TAD	3.5	15
D	D3AH-0075	-CAA	16.9	20	-CAV	9.1	15	-CAV	9.1	15	-TAC	5.8	15			
	D3AM-0075	-CAA	15.9	20	-CAV	8.2	15	-CAV	8.2	15	-TAC	6.7	15			
	D3AH-0100	-CAA	21.5	30	-CAV	10.7	15	-CAV	10.7	15	-TAC	6.8	15	-TAD	3.8	15
	D3AM-0100	-CAA	21.6	30	-CAV	11.7	15	-CAV	11.7	15	-TAC	8.0	15	-TAD	3.8	15
	D3AH-0150				-CAV	14.2	20	-CAV	14.2	20	-TAC	9.2	15	-TAD	4.6	15
	D3AH-0200							-CAB	15.3	20	-TAC	10.6	15	-TAD	5.9	15
	D3AM-0200				-CAV	15.6	20	-CAV	13.0	15	-TAC	10.8	15	-TAD	5.2	15
	D3AM-0201							-CAB	16.0	20	-TAC	10.8	15	-TAD	5.2	15

Pressure control (if supplied) with E-line units extends 2" beyond the base on 1/2 H.P. units. It is located on the crankcase end of the compressor.

"Elec" code is a part of the model number.

"M/C amps" is minimum circuit ampacity value developed for U.L. This value has a calculated safety factor and can be used for wire sizing.

For remote applications, additional receiver capacity may be necessary to assure adequate pumpdown capacity.

Amp data for CAV models is shown for the highest current condition which is at 208 volt.

All three phase models use single phase fan motors.

Operating voltage range . . . plus 10%, minus 10% including 208/230 volt (187 to 253 volt)

Contact Copeland for data on models rated for 50 hertz.

Refrigeration System +35°F - Coil

Mark # 013

MANUFACTURER Bohn

MODEL # ADT-070

- FEATURES**
- Set to maintain +35°F in cooler section of cabinet.
 - Assemble complete operating system per General Specifications.
 - Building sleeves for installation of refrigerant lines shall be provided by G.C.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH		92	124

ELECTRICAL

CONNECTION	JB	VOLTS	208	PHASE	1	AMPS	4.2
KW		HP		ROUGH-IN HEIGHT	DFA +108"		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE	IW, 1", to FS		
ROUGH-IN COMMENTS Coil							

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

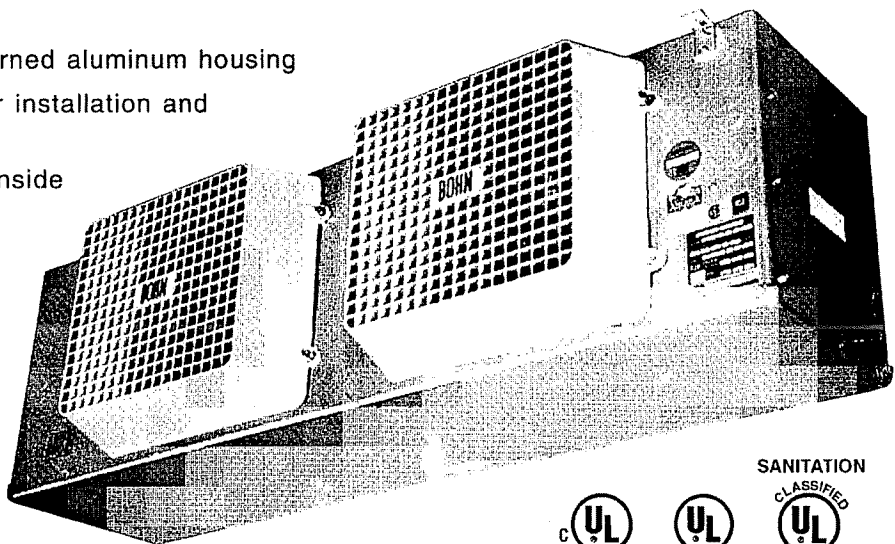
CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE		VENT HEIGHT			
COMMENTS					



AIR DEFROST UNIT COOLERS

Features

- Low silhouette, compact
- Attractive light grain patterned aluminum housing
- Removable end panels for installation and service
- Expansion valve mounts inside unit cabinet
- Air baffles between fans
- Rustproof hardware and stainless steel screws
- Attractive guards decrease static and are easier to clean
- Thermal overload protected 115/60/1 or 208-230/60/1 motors
- Motors mounted inside unit cabinet
- Round corner drain pan for ease of cleaning
- Plate type aluminum fins with full collars with expanded copper tubes
- Fully factory wired for ease of field installation
- Interchangeable motors, fan blades, fan guards and motor mounts
- Moisture tight electrical harness
- Individual electrical plug for each motor
- Optional PSC motors available for additional energy savings



Bohn Refrigeration Products

A product line of Heatcraft Inc. Refrigeration Products Division

2175 West Park Place Blvd., Stone Mountain, GA 30087 • (770) 465-5600 • Fax: (770) 465-5990

Visit our web site at www.heatcrafttrpd.com

ELECTRICAL DATA

Size	Qty. Motors	Standard Motors				Optional PSC Motors							
		60 Hz. Operation				60 Hz. Operation				50 Hz. Operation			
		115V		208-230V		115V		208-230V		110V		220V	
		Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
ADT 040	1	2.1	135	1.1	130	0.8	90	0.4	90	0.8	70	0.4	75
ADT 052	1	2.1	135	1.1	130	0.8	90	0.4	90	0.8	70	0.4	75
ADT 065	1	2.1	135	1.1	130	0.8	90	0.4	90	0.8	70	0.4	75
ADT 070	2	4.2	270	2.2	260	1.7	180	0.8	180	1.7	140	0.8	150
ADT 090	2	4.2	270	2.2	260	1.7	180	0.8	180	1.7	140	0.8	150
ADT 104	2	4.2	270	2.2	260	1.7	180	0.8	180	1.7	140	0.8	150
ADT 130	2	4.2	270	2.2	260	1.7	180	0.8	180	1.7	140	0.8	150
ADT 156	3	6.3	405	3.3	390	2.5	270	1.2	270	2.5	210	1.2	225
ADT 208	4	8.4	540	4.4	520	3.3	360	1.6	360	3.3	280	1.6	300
ADT 260	5	10.5	675	5.5	650	4.2	450	2	450	4.2	350	2	375
ADT 312	6	12.6	810	6.6	780	5	540	2.3	540	5	420	2.3	450
ADT 370	6	12.6	810	6.6	780	5	540	2.3	540	5	420	2.3	450

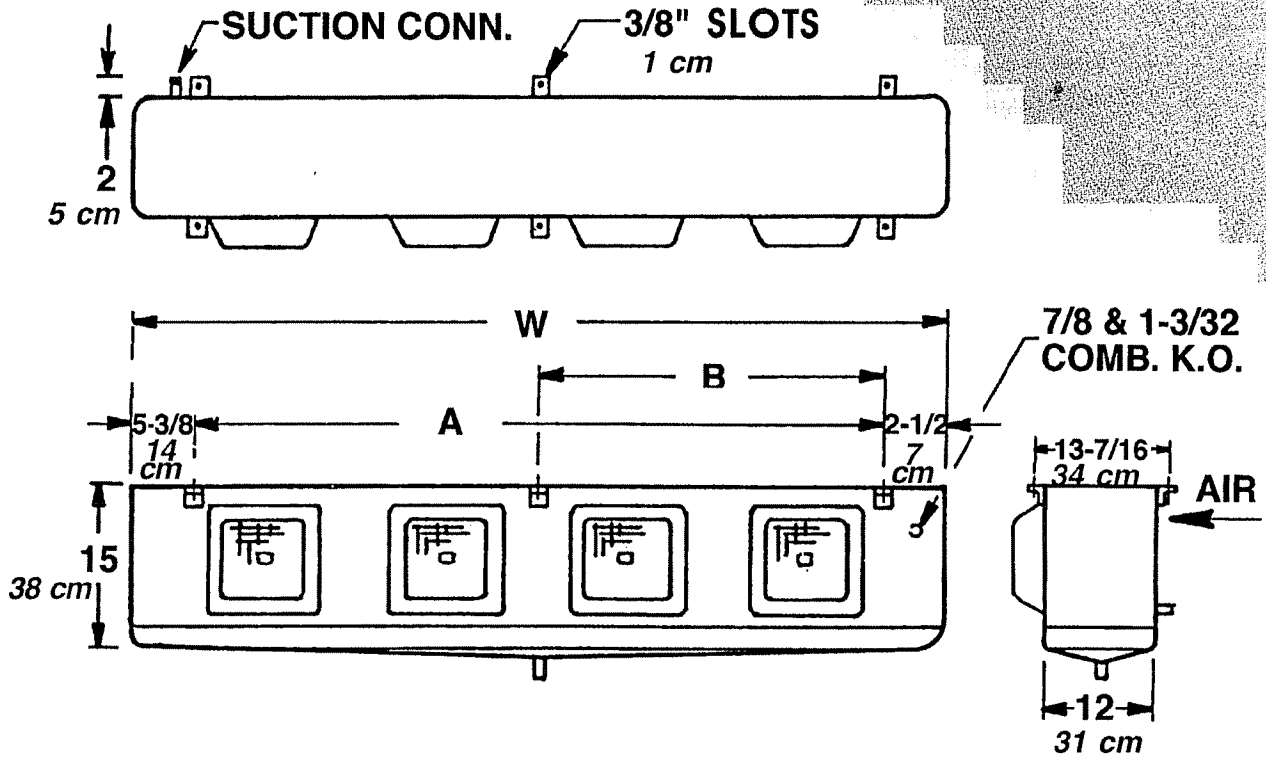
For improved motor life use optional PSC motors in all 50 Hz. applications.
 Standard shaded pole motors may be suitable for 50 Hz. applications within the following voltage limitations.
 100-127V in 110/50 applications; 187-220V in 220/50 applications.
 Contact factory for 50 Hz. shaded pole electrical data.

PERFORMANCE DATA

Size	60 Hz. Operation			50 Hz. Operation		
	CFM	10°F T.D. BTUH / kcal @	15°F TD BTUH / kcal @	m3h	6°C TD BTUH / kcal @	8°C TD BTUH / kcal @
ADT 040	890	4000 <i>1008</i>	6000 <i>1512</i>	1362	4081 <i>1028</i>	5479 <i>1380</i>
ADT 052	855	5200 <i>1310</i>	7800 <i>1966</i>	1308	5304 <i>1336</i>	7122 <i>1794</i>
ADT 065	825	6500 <i>1638</i>	9750 <i>2457</i>	1262	6634 <i>1671</i>	8905 <i>2243</i>
ADT 070	1690	7000 <i>1764</i>	10500 <i>2646</i>	2586	7142 <i>1799</i>	9588 <i>2415</i>
ADT 090	1640	9000 <i>2268</i>	13500 <i>3402</i>	2509	9183 <i>2313</i>	12327 <i>3105</i>
ADT 104	1710	10400 <i>2621</i>	15600 <i>3931</i>	2616	10612 <i>2673</i>	14244 <i>3588</i>
ADT 130	1650	13000 <i>3276</i>	19500 <i>4914</i>	2525	13264 <i>3341</i>	17805 <i>4485</i>
ADT 156	2565	15600 <i>3931</i>	23400 <i>5897</i>	3924	15916 <i>4009</i>	21367 <i>5382</i>
ADT 208	3420	20800 <i>5242</i>	31200 <i>7862</i>	5233	21224 <i>5346</i>	28489 <i>7176</i>
ADT 260	4275	26000 <i>6552</i>	39000 <i>9828</i>	6541	26528 <i>6682</i>	35611 <i>8970</i>
ADT 312	5130	31200 <i>7862</i>	46800 <i>11794</i>	7849	8018 <i>31831</i>	42733 <i>10764</i>
ADT 370	4950	37000 <i>9324</i>	55500 <i>13986</i>	7574	9509 <i>37751</i>	50677 <i>12765</i>

ADT has 7 fins per inch.
 *Optional PSC fan motors recommended for all 50 Hz. applications.

SPECIFICATIONS



PHYSICAL DATA

Model No.	DIMENSIONS (Inches - cm)			CONNECTIONS (Inches)			Approx. Net Wt. (Lbs. Kg)
	A	B	W	Suction	Coil Inlet	Drain	
ADT 040	21-1/8" 54	-	29" 74	5/8 OD	1/2 OD	5/8 MF	32 15
ADT 052	21-1/8" 54	-	29" 74	5/8 OD	1/2 OD	5/8 MF	35 16
ADT 065	21-1/8" 54	-	29" 74	7/8 OD	1/2 OD	5/8 MF	39 18
ADT 070	33-1/8" 84	-	41" 104	7/8 OD	1/2 OD	5/8 MF	45 20
ADT 090	33-1/8" 84	-	41" 104	7/8 OD	1/2 OD	5/8 MF	49 22
ADT 104	41-1/8" 104	-	49" 124	7/8 OD	1/2 OD	5/8 MF	55 25
ADT 130	41-1/8" 104	-	49" 124	7/8 OD	1/2 OD	5/8 MF	60 27
ADT 156	61-1/8" 155	-	69" 175	7/8 OD	1/2 OD	5/8 MF	79 36
ADT 208	81-1/8" 206	41-7/8" 106	89" 226	1-1/8 OD	1/2 OD	3/4 FPT	99 45
ADT 260	101-1/8" 257	41-7/8" 106	109" 277	1-1/8 OD	1/2 OD	3/4 FPT	180 81
ADT 312	121-1/8" 308	61-7/8" 157	129" 32	1-1/8 OD	1/2 OD	3/4 FPT	220 100
ADT 370	121-1/8" 308	61-7/8" 157	129" 328	1-3/8 OD	5/8 OD	3/4 FPT	240 109

All models have 1/4 OD external equalizer connection.

Walk-In Freezer

Mark # 014

MANUFACTURER Bally

MODEL # Per Plan

- FEATURES**
- Size and shape as shown on plan + 7'-9" AFF high; verify each site-adapted plan to detect any variations.
 - Install into slab depression -4" below finished floor level.
 - 16 Ga. gauge Amer-tuff NSF-approved floor finish.
 - Non-slip treadstrips on 6" centers in all walk areas.
 - Aluminized galvanized steel exterior.
 - White enameled aluminum interior walls and ceiling panels for reflectance.
 - 34" x 77" door with aluminum kickplate, door closer, and locking latch with inside release knob.
 - Heated pressure relief port between freezer and cooler compartments.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Aluminized galvanized steel	92	124

ELECTRICAL

CONNECTION	JB	VOLTS	120	PHASE	1	AMPS	
KW	1.1	HP		ROUGH-IN HEIGHT	DFA +108"		
ROUGH-IN COMMENTS	Lights, Heater						

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

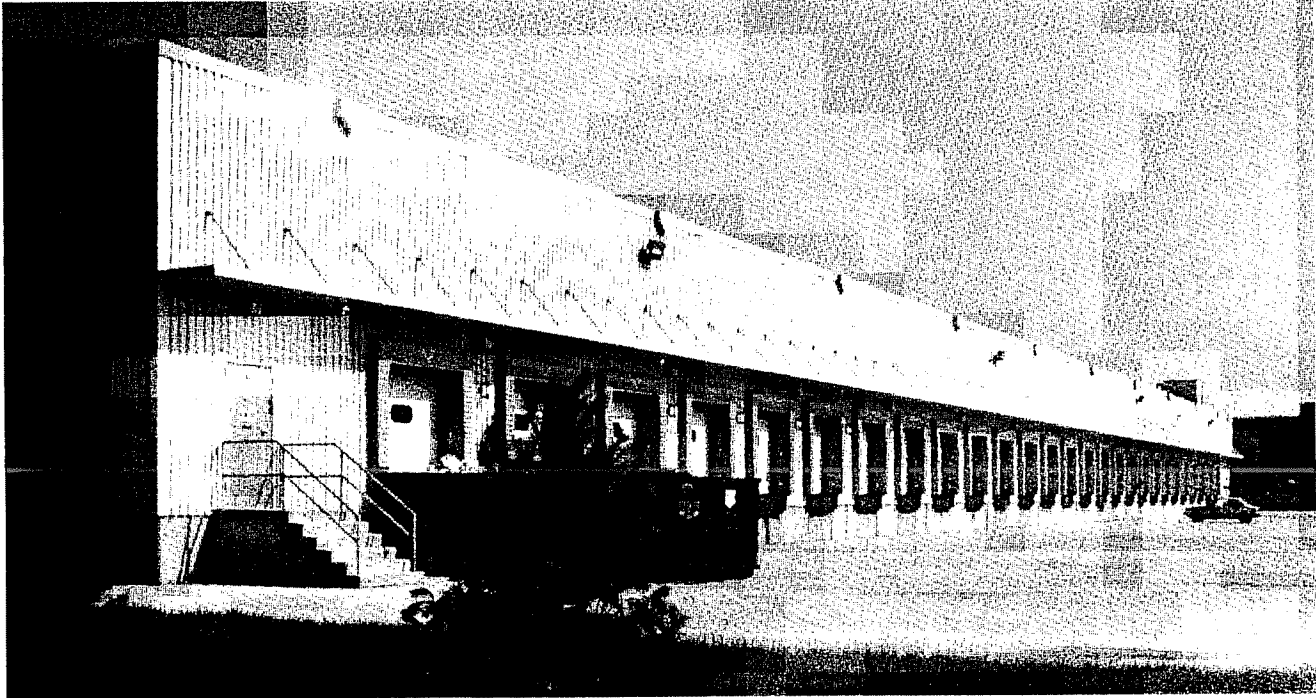
VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE		VENT HEIGHT			
COMMENTS					

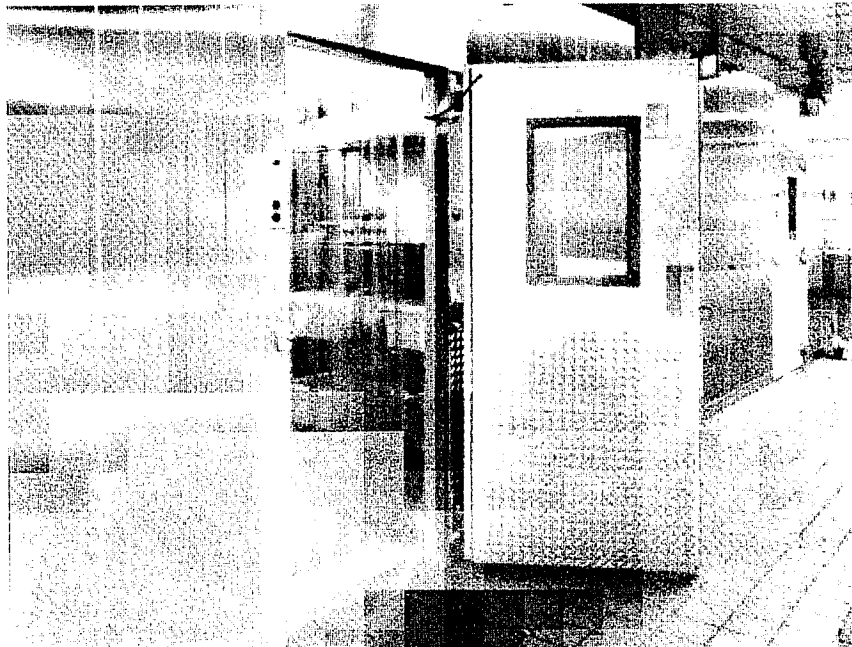
1 GENERAL DESIGN INFORMATION



Use this section of the Bally Working Data Catalog to find useful facts on Bally walk-in coolers, walk-in freezers and refrigerated buildings. You'll find details on urethane insulation, panel construction, the Speed-lok® joining system and other important aspects of our structures. Section 1 is focused on walk-ins. See Section 6 for information on refrigerated buildings exclusively.

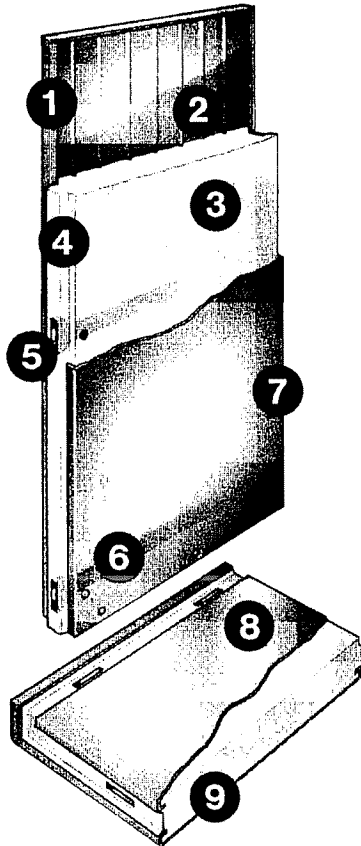


Bally panels can be assembled to create superb insulated structures from warehouse to kitchen size.



SOLID FUNDAMENTALS: THE PRE-ENGINEERED PANEL

In making our panels, we take nothing for granted. We design and build our own heated molds, in which our panels are foamed-in-place precisely and accurately. The prime insulation built into those panels provides dimensional stability through a wide range of temperatures.



Standard Bally Panel
4", 5" or 6" thick
(Facing inside)

1. Outside skins are available in white polyester over smooth galvanized, white polyester or sand-tan polyester over embossed galvanized, embossed aluminum, embossed Galvalume® or stainless steel. Optional finishes in a spectrum of custom colors are also available, as are Sandex sand-textured finishes.
2. Bally wash primer for optimum foam adhesion.
3. Foamed-in-place urethane insulation, (poured, not frothed).
4. Tongues and grooves on panel edges are accurately molded urethane.
5. Cam-action Speed-lok joining mechanism for snug joints.
6. Heavy-gauge steel straps connect locking arms with locking pins on opposite edges of each panel.
7. Inside skins are available in white polyester over smooth or embossed galvanized, embossed aluminum, embossed Galvalume or stainless steel.
8. Interior metal floor panel skin. Heavy-gauge galvanized steel or optional stainless steel.
9. Exterior metal floor panel skin. Usually supplied in same finish as vertical panels. Edges capped with matching metal when stainless steel or white over galvanized steel are specified for verticals.

Type of Panel	Lengths	Widths	Heights/Comments †
Center Ceiling Panels	Vary **	11-1/2", 23", 34-1/2" or 46"*	—
End Ceiling Panels	Vary **	23-1/2"	—
Corner Panels	—	12" x 12" Outside width	6'10" thru 10'10", 11'4" thru 19'4", 19'8" thru 27'8" in one foot increments.††
Hinged Door Panels 4", 5" or 6"	—	46" Wide — 30" and 36" Opngs. 57-1/2" Wide — 36", 42", 48" Opngs. 69" Wide — 36", 42", 48" or 60" Opngs.	6'10", 7'10"; for taller buildings, panels of an appropriate size are installed above the door panel.
Wall Panels	—	11-1/2", 23", 34-1/2" or 46"**	6'10" thru 10'10", 11'4" thru 19'4", 19'8" thru 27'8" in one-foot increments.
Center Floor Panels	Vary **	11-1/2", 23", 34-1/2" or 46"**	—
End Floor Panels	Vary **	23-1/2"	—

* 17-1/4" wide panels available for special uses. Contact factory for details.

** Maximum length for 4" and 5" thick floor and ceiling panels is 11'6" for multi-span and 17'4" for single span (indoors).

† Smallest building size is 3'11" w x 5'10" l, size increases in 11-1/2" increments to any size building. For height, see "wall panels" above.

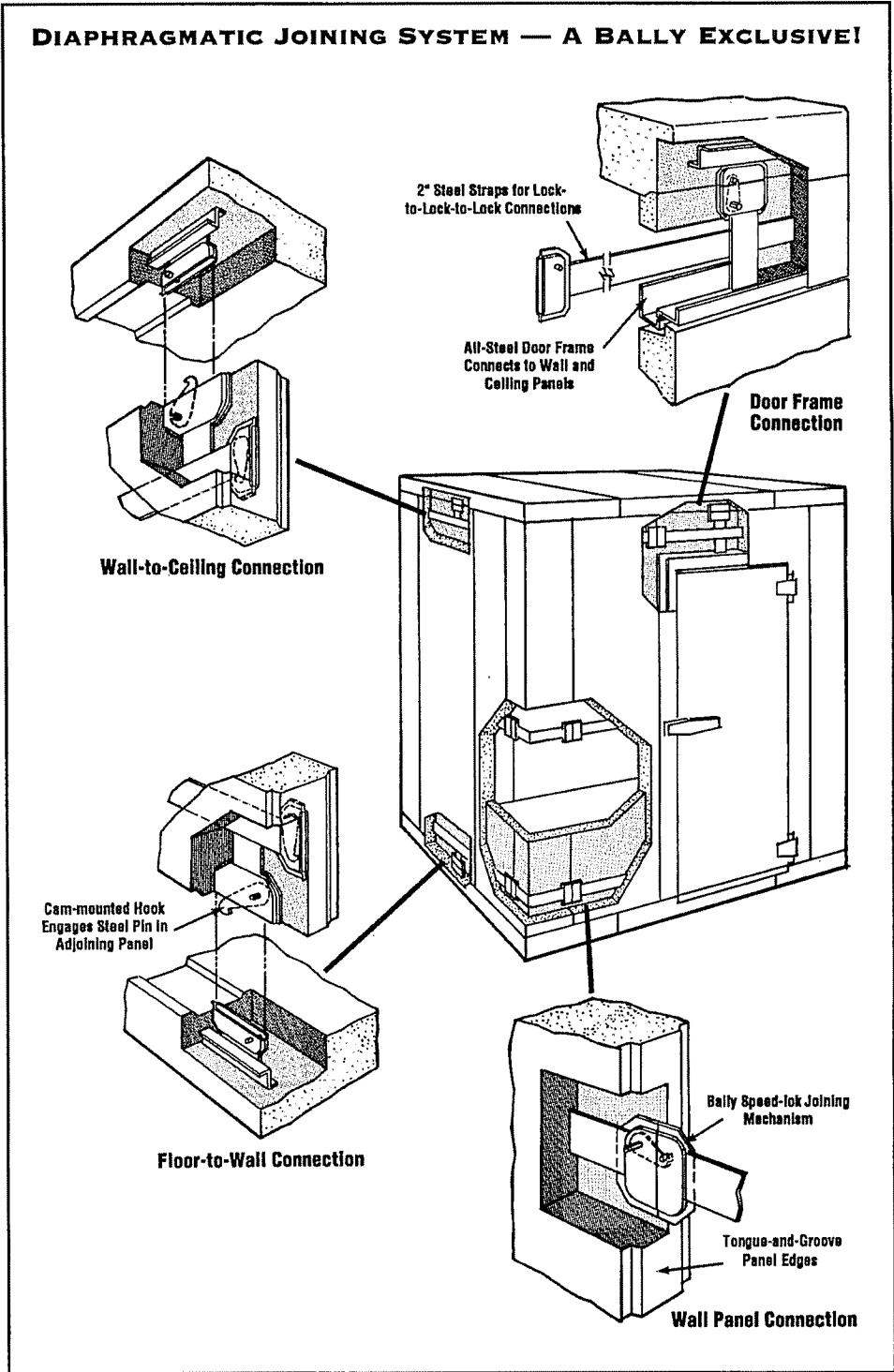
† Heights shown are for vertical panels only, for overall height add thickness of appropriate floor and ceiling panels.

†† May be fabricated in two pieces.

HOW THE DIAPHRAGMATIC SYSTEM HELPS YOU

Because it's so easy to use, Bally's Speed-lok-based diaphragmatic joining system drastically cuts time and labor costs for most installations. Two inexperienced workers can assemble a 6' x 8' structure in three or four hours, a fraction of the time it would take to install a built-in unit of conventional construction — or other walk-in brands. And Bally structures are equally simple to enlarge or relocate.

To make a walk-in or refrigerated building larger, panels can be added to sides or ends of the building. Users can buy a building that fits current requirements, so no space is wasted. When growth demands a bigger building, the swift addition of extra panels completes the job. Should the need arise, a Bally structure can be disassembled and relocated with ease.



DEPEND ON BALLY'S FOAMED-IN-PLACE URETHANE INSULATION

In a time when the elimination of CFCs has severely curtailed the effectiveness of many insulations, Bally's poured-foam urethane remains an outstanding choice.

The current formulation used in our panels relies on HCFCs, meeting international standards for CFC reduction as well as the U.S. Clean Air Act. Compared to the CFCs they replace, HCFCs reduce ozone depletion by a factor of ten. Yet they yield insulation with outstanding resistance to the transfer of heat — substantially more effective at resisting the transfer of heat than fiberglass, polystyrene or other common insulating materials.

You also get these important advantages when you choose Bally:

- **Dimensional stability** — Bally urethane maintains its shape and size through a wide range of temperatures.
- **Light weight** — Poured-foam urethane insulation makes Bally panels light in weight, so they're easy to handle.
- **Energy efficiency** — The insulating superiority of Bally urethane saves money. You'll pay less to cool your Bally structure.

Approvals and Listings

Some manufacturers' statements of product safety are nothing but empty claims. Bally backs what it says with approvals and listings from leading independent quality certification organizations. Buyers can be sure that Bally products live up to the maker's claims and their own standards.

Underwriters Laboratories

No independent testing organization is more respected than Underwriters Laboratories. The tag at right, showing UL-tested listings for flame spread and smoke developed, appears on every Bally panel. It proves that the panels are UL-classified — a vital assurance to every buyer.

Bally Refrigerated Boxes, Inc. Morehead City, N.C. 28557			
UNDERWRITERS LABORATORIES INC. CLASSIFIED			
TYPE BUILDING UNITS			
SURFACE BURNING CHARACTERISTICS			
	4" Core	5" to 6" Thick Core Material	6" to 8" Thick Painted or Unpainted Steel or Aluminum Painted Panel
Flame Spread	15	20	75
Smoke Developed	170	300	Over 800

*Panel panels are tested in accordance with the International Conference of Building Officials Research Committee Approved Criteria for Tests Methods Series 1113 (2) of the 1931 Uniform Building Code.

This material is made to factory order. This material is made to factory order. This material is made to factory order. This material is made to factory order.

UL listings have also been granted to electrical systems in Bally structures, including interior lights, door heaters and refrigeration systems.

Factory Mutual

Bally panels have been approved as a Class 1 building material by Factory Mutual Insurance System, Norwood, Mass. This approval means that Bally wall and ceiling panels meet FM standards for walk-ins and refrigerated buildings without sprinklers.



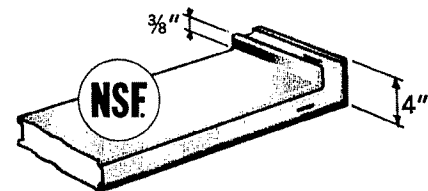
New York City

Stringent tests on their urethane insulation have earned Bally walk-ins and refrigerated buildings the Materials and Equipment Approval of the City of New York. Also, to conform to the standards imposed by the city's Advisory Board, Bally makes available special wiring systems and a low-voltage heater.

National Sanitation Foundation

Approval of the National Sanitation Foundation is granted to Bally installations incorporating floor panels with a 3/8" covered offset.

Bally holds many more state and municipal code approvals. For details, contact our corporate headquarters in Morehead City, North Carolina.

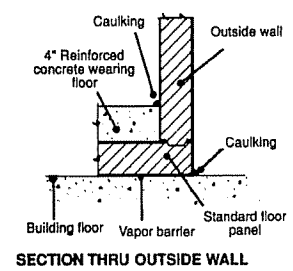
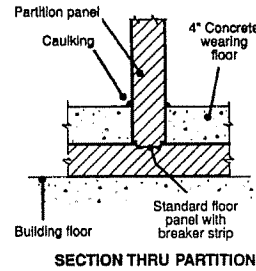
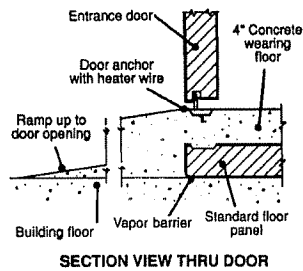


FLOOR CONSTRUCTION — CONTINUED WALK-IN FLOORS — CONTINUED

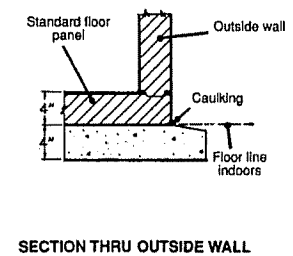
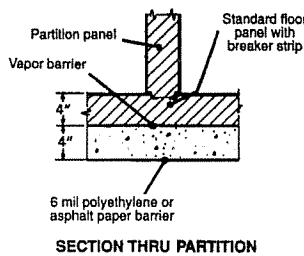
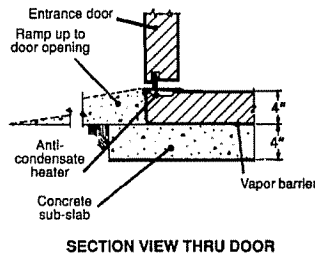
Because requirements vary widely with individual site conditions and local construction regulations, design, review and approval of all such plans must be the responsibility of an engineer familiar with the circumstances of the individual installation.

Additional underfloor heating and venting may be required to prevent frost heaving of the floor, depending on size, temperature of application and location. See page three, this section. (Dimensions shown are for 4"-thick panels; if 5" or 6" panels are used, adapt drawings accordingly by adding 1" to inside of wall thickness.)

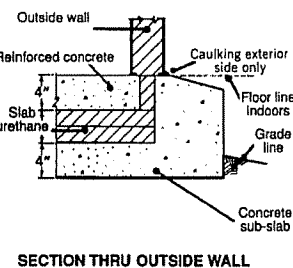
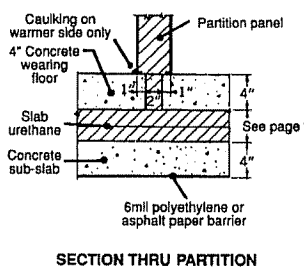
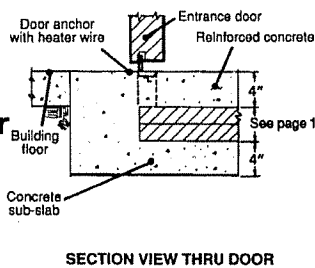
Bally floor panels on existing floor with concrete wearing floor (indoors or outdoors)



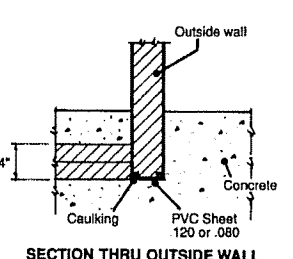
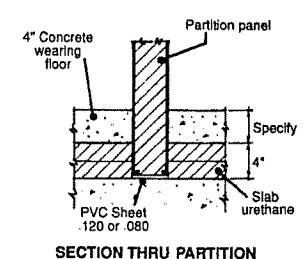
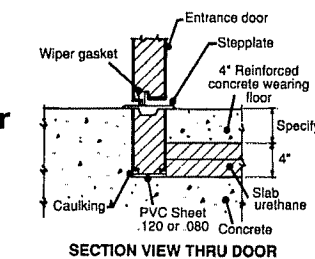
Bally floor panels on concrete pad (indoors or outdoors)



Built-in insulated floor (indoors or outdoors)



Built-in insulated floor (indoors only)



FLOOR CONSTRUCTION — CONTINUED DRAIN AND VENT PIPES

Because requirements vary widely with individual site conditions and local construction regulations, design, review and approval of all such plans must be the responsibility of an engineer familiar with the circumstances of the individual installation.

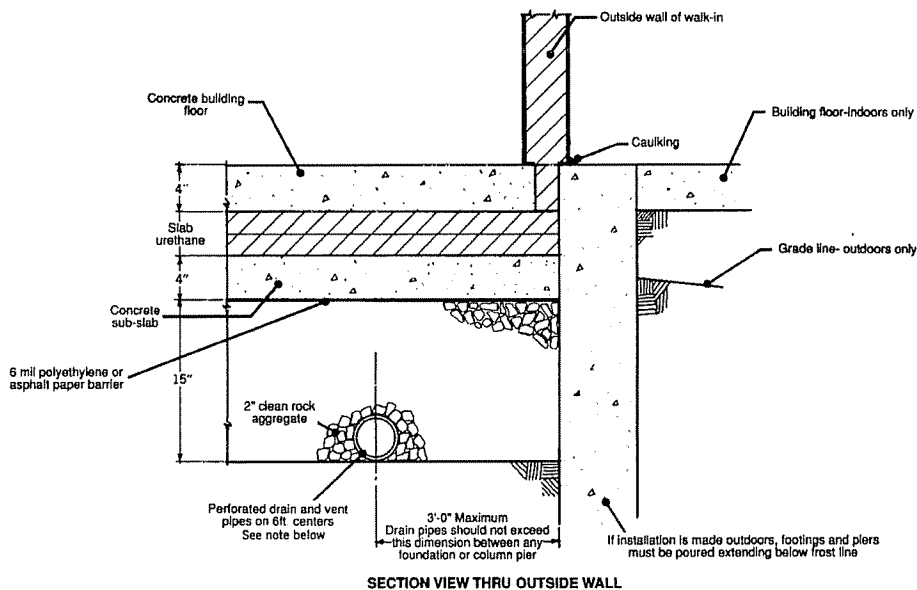
Walk-ins or refrigerated buildings operating at or below 32°F (0°C) must be equipped with some form of underfloor heating or ventilation to prevent ground water from freezing and heaving the floor. Perforated drain and vent piping with gravel fill is Bally's preferred recommendation; alternatives include glycol piping or resistance heating.

Drain and vent tiles are especially useful:

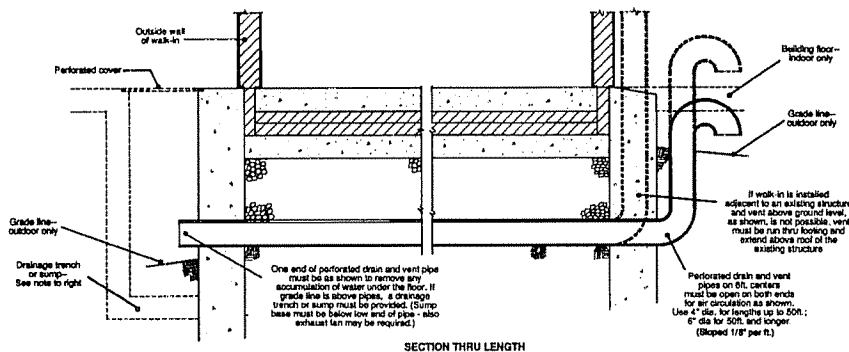
- a. When coolers or freezers are located in areas with high water tables. In such areas they drain off excess water and serve as air vents to keep the area under the slab dry.
- b. Generally when freezers or cooler-freezer combinations are more than 225 square feet in floor area and the ambient temperatures are higher than the ground temperature. These drain and vent pipes provide passages for the flow of warm air. This air flow stores heat in the ground to prevent ice build-up that could eventually cause the floor to heave.

No matter which subfloor treatment is chosen, it's vital that an engineer familiar with the circumstances of the individual installation be employed through the design and construction stages.

ASHRAE-recommended Subfloor Treatments with Drain and Vent Tiles



SECTION VIEW THRU OUTSIDE WALL



SECTION THRU LENGTH

8 SPECIFICATIONS



SPECIFICATIONS

TO USE THESE SPECS, SIMPLY CHECK OR WRITE IN THE APPLICABLE DETAILS IN EACH SECTION

1. Sectional walk-in refrigerators and/or freezers complete with doors shall be manufactured by Bally Refrigerated Boxes, Inc. Overall size of walk-in shall be _____ long x _____ wide x _____ high.

Fill in lengths and widths from this list: 5'10", 6'9-1/2", 7'9", 8'8-1/2", 9'8", 10'7-1/2", 11'7", 12'6-1/2", 13'6", 14'5-1/2", 15'5", 16'4-1/2", 17'4", 18'3-1/2", 19'3", 20'2-1/2", 21'2", 22'1-1/2", 23'1", 24'1/2", 25'0", 25'11-1/2", 26'11", 27'10-1/2".

Longer or wider buildings are available in additional 11-1/2" increments.

Fill in heights from this list (heights shown are with floor; subtract 4" for less-floor units): 7'6", 8'6", 9'6", 10'6", 12', 13', 14', 15', 16', 17', 18', 19', 20'4", 21'4", 22'4", 23'4", 24'4", 25'4", 26'4", 27'4", 28'4". (Single length verticals)

Taller buildings are available in additional 12" increments, with stacked vertical panels.

2. Foam core of panels shall be Underwriters Laboratories-listed as having flame spread of 25 or lower and smoke generation of 450 or lower when tested in accordance with ASTM E-84-76. Panels shall be approved by Factory Mutual as a Class I building type. They shall be foamed using HCFC expanding agents and shall meet all current international standards.

3. All work and materials shall be in full accordance with local and/or state ordinances, and with any other prevailing rules and regulations.

Bally Refrigerated Boxes, Inc., is not responsible for furnishing items required by the regulations, unless specified or shown on the drawings or contained in the specifications.

4. Panels shall consist of interior and exterior metal skins precisely formed with steel dies and roll-form equipment and thoroughly checked with gauges for accuracy. The metal skins shall be placed into heated molds and liquid urethane injected between them. For extra rigidity, the exteriors of all vertical panels except corners and door panels shall have vertical grooves spaced on 5-3/4" centers. Urethane shall be foamed-in-place (poured, not frothed) and, when completely heat-cured, shall bind tenaciously to the metal skins to form an insulated panel. Panels shall contain 100 percent urethane insulation and have no internal wood or structural members between the skins. To insure tight joints, panel edges must have foamed-in-place tongues and grooves with a flexible vinyl gasket on the interior and exterior of all tongue edges. Gaskets shall be resistant to damage from oil,

fats, water and detergents and must be NSF-approved. Panel thickness: 4" _____ 5" _____ 6" _____

5. Exterior Finish

- A. _____ Stucco-embossed Galvalume® steel
B. _____ Smooth galvanized steel with white polyester painted finish
C. _____ Stainless steel
D. _____ Stucco-embossed aluminum
E. _____ Stucco-embossed aluminum with white polyester painted finish
F. _____ Stucco-embossed galvanized steel with sand-tan polyester painted finish
G. _____ Stucco-embossed galvanized steel with white polyester painted finish
H. _____ Kynar over steel
I. _____ Sandex stone-textured finish over steel

6. Interior Finish

- A. _____ Stucco-embossed Galvalume steel
B. _____ Smooth galvanized steel with white polyester painted finish
C. _____ Stainless steel
D. _____ Stucco-embossed aluminum
E. _____ Stucco-embossed aluminum with white polyester painted finish
F. _____ Stucco-embossed galvanized steel with sand-tan polyester painted finish
G. _____ Stucco-embossed galvanized steel with white polyester painted finish

7. All panels except corner panels shall be made in 23" and 46" widths, fully interchangeable for fast, easy assembly. Panels 11-1/2", 17-1/4" or 34-1/2" wide are to be furnished only if required to fit the allocated space. To assure perfect alignment and maximum strength, corner panels shall employ a right-angle configuration with exterior horizontal dimensions of 12" on each side. Vertical panels (except corner panels) shall be supplied in a single length up to 28' high (16' high for installations with aluminum or stainless steel finish). For outdoor applications, single-height panels greater than 19' (16' for aluminum) or multi-tiered vertical panels must be secured to horizontal girts mounted between building columns.

8. Panels shall be equipped with Bally Speed-lok diaphragmatic joining devices. The distance between locks shall not exceed 46". Each device shall consist of a cam-action, hooked locking arm placed in one panel, and a steel rod positioned in the adjoining panel, so that when the arm is rotated, the hook engages the rod and draws the panels tightly together with cam action. Arms and rods shall be housed in individual steel pockets. Pockets on one side of the panel shall be connected to pockets

SPECIFICATIONS — CONTINUED

on the other side in width, by the use of 2"-wide metal straps set into and completely surrounded by the insulation. When panels are joined together, these straps shall form lock-to-lock connections for extra strength.

9. Floor Construction — Bally furnishes floor panels only. All construction and preparation for Bally floor panels must be provided by others. Floor panel construction shall be similar to that described in sections 7 and 8 above, but with a heavier-gauge interior skin; thickness of floor panels may be different than that of vertical panels. 4"-thick floor panels can be NSF or non-NSF. 5"- and 6"-thick panels are non-NSF.

A. _____ Light-usage Floor — Floor panels shall be placed on a concrete pad and leveled. Where inside floor and outside platform must be level, the concrete pad shall be made with a depression deep enough to receive the Bally floor panels.

B. _____ Heavy-usage Floor — Floor panels shall be placed on a depressed concrete pad and leveled. After supporting steel is assembled, a 4" reinforced concrete wearing floor shall be poured. The depression shall be deep enough to make interior and exterior finished floors the same height.

C. _____ Built-in, Insulated Floor — The floor shall be constructed on the job site. It shall consist of a depressed, reinforced concrete sub-slab. Slab urethane shall be built into this depressed slab and tile floor or 4" reinforced concrete wearing floor installed on top. Wall panels shall be fastened to this floor. Adequate drainage and ventilation or other heat source must be provided beneath and around all construction.

Floor Panel Finishes

- A. _____ 14 ga. galvanized steel
- B. _____ 16 ga. stainless steel

Special Construction Floor Panels

A. _____ Reinforced Floor Panels — 4"-thick insulated floor panels contain non-conductive structural imbeds for maximum strength without freezing. Standard steel plate overlay adds strength. Panels support up to 1200 pounds per square foot (evenly distributed) and support pallet jacks or light forklifts with total weight of up to 2000 pounds per wheel (diamond plate overlay required).

10. Hinged Entrance Door Panels

Number of doors _____

Width and height of each door _____

(Select dimensions from this list:)

- Widths: 30" 36" 42" 48" 60"
- Heights: 78" 84"

Number of doors, location and direction of swing is specified on the plans. Doors are infitting and flush-mounted.

Construction shall be as specified in 7.

Magnetic core, thermoplastic gaskets installed on the top edge and both sides of the door shall keep the door in a closed position, forming a tight seal; a flexible, dual-blade wiper gasket shall be installed at the bottom of the door. NSF-approved gaskets shall be replaceable and resistant to damage from oil, fats, water and detergent.

A heavy U-channel structural steel frame around the perimeter of the door opening shall prevent racking or twisting; steel frame is to be reinforced for hardware attachment.

Anti-condensate heater wire shall be concealed behind the metal edge of the door jambs. The door panel shall also include a vapor-proof interior lamp; junction box for 120v., 60 cycle, 1 phase, a.c. service (15 amp maximum); 2"-dia. flush-face dial thermometer (field mounted on 60" wide doors); and weather hoods for outdoor installations.

Hardware

- A. _____ For doors with 30" or 36"-wide openings: two spring-loaded, self-closing hinges; cylinder latch with provision for padlocking and safety release mechanism; door closer.
- B. _____ For doors with 42", 48" or 60"-wide openings: hinges are uplift type with blades not less than 9" long; latch shall include provision for padlocking and safety release mechanism.

Hardware Finishes

- A. _____ For walk-ins finished with stainless steel — polished aluminum
- B. _____ For walk-ins with finishes other than stainless steel — satin aluminum
- C. _____ For walk-ins with any finish (if desired) — chrome-plated

Door Options

A. _____ Hinged Super Entrance Door — Construction is identical to that of a standard door except that a third hinge is added and the door and portion of door panel are protected by diamond-plate kick panels covering the bottom 32" on interior and exterior. Show number and size of super doors

(Check following options as desired.)

B. _____ Observation Window in Entrance Door — (a 14-1/2" x 24" heated observation window shall be

8 SPECIFICATIONS



SPECIFICATIONS — CONTINUED

provided in the entrance door. It consists of three panes of glass with sealed air spaces between them. The window shall be supplied with heated glass and frame and unit shall be removable for replacement.)

C. Mortise Lock — Heavy-duty, dead-bolt lock with full safety release capabilities. Mortise lock installations shall also be provided with stainless steel pins engaging the door frame on the hinged side.

D. Strip Curtain — Sturdy, NSF-approved, clear-vinyl strip curtains shall permit easy passage while minimizing air infiltration.

11. Options — check as desired

A. Pressure Relief Port (required for all freezers)

B. Partition Walls — Insulated, 4"-thick metal-clad panels shall be provided to form separate compartments within the walk-in. A non-conductor strip must be built into all exterior panels at the joints where partitions butt to prevent transfer of heat from one compartment to another. Partition panels shall be Speed-Lok'ed to these panels. Construction shall be as specified in 7 above.

C. Roof Options — One of the following types must be used for any outdoor installation:

- Sectional prefab metal roof shall be used with structures installed outdoors on buildings of any length but not exceeding 34'7" in width. Roofs shall be made of stucco-embossed aluminum.
- Single-piece, presized membrane roof system; maximum dimensions: 34'7" x 34'7".
- Built-up type by others.

D. Alarm Systems

- Audio-Visual Alarm System
- Audio-Visual Alarm with digital temperature readout Hi set point only
- Audio-Visual Alarm with digital temperature readout Hi Low set point with dry contact

E. Double-swing Cart Door

F. Reach-in Doors for Product Loading (insulated solid type)

Insert correct sizes: 18-1/2" x 30" or 30" x 30"
Single _____ Size _____
Double _____ Size _____

G. Glass Display Doors

Number _____ Size _____

H. Wire Shelving

Cantilevered _____ Freestanding _____
No. of tiers _____ Finish _____
Width _____

I. Other Options

12. Mechanical Refrigeration

- Hermetic
- Semi-hermetic
- Self-contained
- Preassembled remote
- Condensing unit:
Indoors _____ (or)
Outdoors _____
Horsepower _____
Voltage _____
Phase _____
Cycles _____
Low-ambient kit
(winter controls) _____

(For multi-compartment units, provide plan view with compartment temperatures.)

13. Warranties

Bally shall warrant that any part of the structure it supplies (except the refrigeration system and its related accessories) is free from defects in materials or workmanship under normal use and service. The insulated panel portion of the structure is warranted free from defects under normal use and service for a period of 10 years from date of installation (but in no event shall the warranty be in force for more than 10 years and 6 months from the date the product was first shipped by Bally). Panel surface condition is warranted free from defects under normal use and service for one year from installation, provided the panel is stored and installed according to Bally's instructions. Mechanical (including hardware, gasketing, Speed-lok assemblies, aluminum weather roofs) and electrical components, except refrigeration systems (which are covered by a separate warranty) are warranted to be free from defects under normal use and service for one year from date of installation. (In no case shall this portion of the warranty be in force for more than one year and six months from the date the product was first shipped by Bally.) The warranty shall not include any labor charges for replacement or repair of defective parts or refrigeration. Full warranty information is to be provided with the walk-in.

Refrigeration System -10°F - Compressor

Mark # 015

MANUFACTURER Copeland

MODEL # DJAL-0150-CAV

- FEATURES**
- Build up condensing unit per General Specifications.
 - Set to maintain -10°F in freezer section of cabinet.
 - H-150 heat exchanger and C-1 defrost control kit.
 - Assemble complete operating system per General Specifications.
 - Building sleeves for installation of refrigerant lines shall be provided by G.C.
 - Compressor remote location as specified by A/E; plan reference is schematic.
 - Wiring of coil to control kit contactors by KEC.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

	X
--	---

FINISH

92 124

ELECTRICAL

CONNECTION	DISC	VOLTS	208	PHASE	1	AMPS	14.7
KW		HP		ROUGH-IN HEIGHT	Remote - Locate		
ROUGH-IN COMMENTS							

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

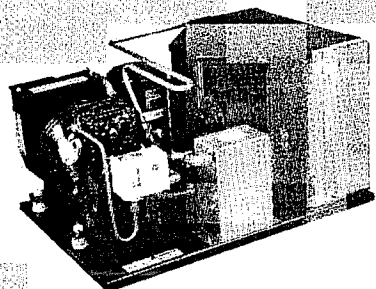
VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

Copelametic 

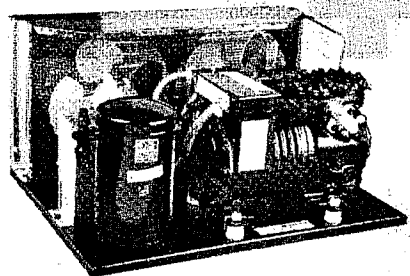
Air-Cooled Condensing Units Low Temperature Models R-404A

Low Operating Cost
Durable Construction



E-Line

1/3 through 1-3/4 HP
Single Fan
Compact



D-Line

3/4 through 3 HP
Dual Fan
Low Height

Features/Options

Receiver
Fan Guard
BX Conduit
Pressure Switch
3 Service Valves

 **Copeland**[®]

Form 3.0440 R1

LOW

Performance Data

R-404A Low Temperature Capacities (BTUH)

Ambient	Unit Model No.	H.P.	0°F	-5°F	-10°F	-15°F	-20°F	-25°F	-30°F	-35°F	-40°F	
			33.0#	28.3#	24.1#	20.1#	16.4#	13.1#	10.0#	7.2#	4.7#	
90°F	E	EJAL-A033	1/3	1,800	1,560	1,340	1,130	939	770	623	498	396
		EJAL-A050	1/2	3,400	2,990	2,640	2,320	2,030	1,750	1,490	1,250	1,010
		EJAL-A075	3/4	5,630	5,140	4,670	4,200	3,750	3,320	2,900	2,490	2,080
		EJAL-A100	1	7,070	6,360	5,690	5,080	4,510	3,980	3,490	3,030	2,580
		EJAL-A103	1-1/4	8,050	7,290	6,530	5,880	5,230	4,690	4,150	3,470	2,790
		EJAE-0175	1-3/4					7,940	6,970	6,050	5,160	4,290
	D	DJAL-0075	3/4	5,400	4,910	4,450	4,020	3,590	3,170	2,750	2,340	1,950
		DJAL-0100	1	6,720	6,180	5,630	5,080	4,540	4,020	3,520	3,050	2,610
		DJAL-0150	1-1/2	10,400	9,400	8,380	7,410	6,530	5,770	5,130	4,570	4,030
		DJAL-0151	1-1/2	12,600	11,400	10,200	9,020	7,920	6,870	5,890	4,940	4,000
		DJAL-0200	2	14,600	13,100	11,700	10,500	9,280	8,180	7,140	6,160	5,250
		DJAL-0300	3	25,300	22,200	19,400	16,900	14,500	12,400	10,600	9,040	7,940

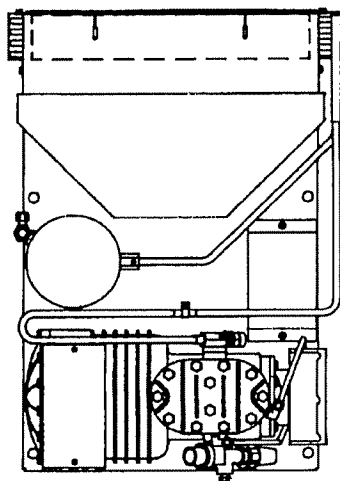
Notes:

Capacities are rated at 65°F return gas and 5°F subcooling.

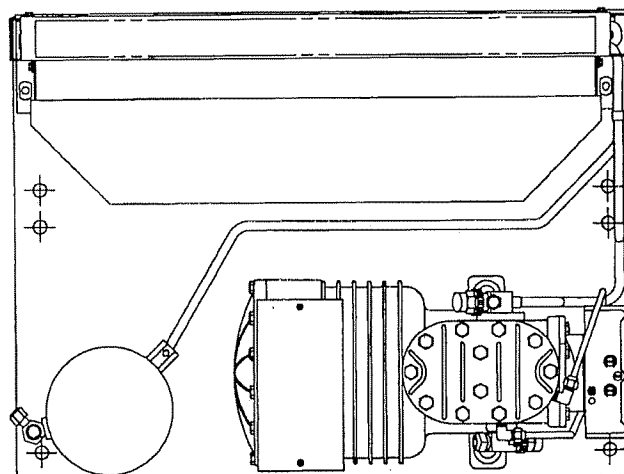
The model numbers shown above have fan guards and bx conduit.

The capacities shown are for 60 Hertz. Multiply by .83 for 50 Hertz.

Pressures are listed in PSIG(#) and reflect suction pressure at the compressor inlet. Temperatures shown are the corresponding saturation temperatures. Saturation conditions at the evaporator will be higher due to pressure drop in suction line.



Typical E-Line Unit



Typical D-Line Unit

Specifications/Electrical Data

Specifications

Unit Model Number	Overall Dimensions (inches)			Refrigerant Connections (inches)		Recvr. Tank @ 90% (Pounds)	Approx. Weight (Pounds)		Air Flow CFM	Compressor Model No.	
	Length	Width	Height	Liquid	Suction		Net	Ship			
E	EJAL-A033	19.5	14.5	11.5	1/4 FL	1/2 FL	1.6	96	109	236	HAF*-003E
	EJAL-A050	19.5	14.5	12.0	1/4 FL	1/2 FL	2.2	109	124	331	KAN*-005E
	EJAL-A075	24.0	17.9	13.3	3/8 FL	5/8 FL	5.4	145	160	767	KAM*-007E
	EJAL-A100	24.0	17.9	13.3	3/8 FL	5/8 FL	5.4	149	164	712	KAJ*-010E
	EJAL-A103	24.0	17.9	13.3	3/8 FL	5/8 FL	5.4	150	165	712	KAK*-011E
	EJAE-0175	26.2	18.3	16.0	3/8 FL	7/8 SWT	5.4	152	172	1,050	KAT*-015E
D	DJAL-0075	19.5	22.5	11.4	3/8 FL	5/8 FL	5.4	122	141	445	KAM*-007E
	DJAL-0100	19.0	25.5	13.3	3/8 FL	5/8 FL	5.4	127	146	763	KAJ*-010E
	DJAL-0150	24.5	31.6	14.9	3/8 FL	7/8 SWT	10.3	180	210	1,196	KAL*-015E
	DJAL-0151	24.5	31.6	14.9	3/8 FL	7/8 SWT	10.3	245	275	1,196	EAD*020E
	DJAL-0200	28.0	32.0	14.9	3/8 FL	7/8 SWT	10.3	260	290	1,000	EAV*-021E
	DJAL-0300	26.2	34.1	18.8	3/8 FL	1-1/8 SWT	10.3	338	388	2,420	LAH*-032E

Electrical Data

Unit Model Number	115-1-60			*208/230-1-60			208/230-3-60			460-3-60			
	Elec. Code	MCA	Max Fuse	Elec. Code	MCA	Max Fuse	Elec. Code	MCA	Max Fuse	Elec. Code	MCA	Max Fuse	
E	EJAL-A033	-IAA	7.7	15									
	EJAL-A050	-IAA	11.1	15	-CAV	5.2	15	-TAC	3.5	15			
	EJAL-A075	-CAA	15.6	20	-CAV	8.2	15	-TAC	5.2	15			
	EJAL-A100				-CAV	10.6	15	-TAC	6.9	15	-TAD	3.4	15
	EJAL-A103				-CAV	11.0	15						
	EJAE-0175				-CAV	14.9	20	-TAC	9.2	15			
D	DJAL-0075	-CAA	15.9	20	-CAV	8.4	15	-TAC	5.4	15			
	DJAL-0100				-CAV	10.0	15	-TAC	7.2	15	-TAD	3.7	15
	DJAL-0150				-CAV	14.7	20	-TAC	10.6	15	-TAD	5.7	15
	DJAL-0151				*CAB	14.8	20	-TAC	10.8	15			
	DJAL-0200				-CAV	20.7	30	-TAC	11.6	15	-TAD	6.4	15
	DJAL-0300				*CAB	26.7	35	-TAC	21.8	25	-TAD	10.7	15

*Models with CAB Elec. Code are rated 230-1-60 only.

Pressure control (if supplied) with E-line units extends 1/2" beyond the base on 1/3 H.P. units and 2" on 1/2 H.P. units. It is located on the crankcase end of the compressor.

"Elec" code is a part of the model number.

"MCA" is the minimum circuit ampacity value developed for U.L. This value has a calculated safety factor and can be used for wire sizing.

For remote applications, additional receiver capacity may be necessary to assure adequate pumpdown capacity.

All three phase models use single-phase fan motors.

Operating voltage range: plus 10%, minus 10% including 208/230 volt (187 to 253 volt).

Refrigeration System -10°F - Coil

Mark # 016

MANUFACTURER Bohn

MODEL # LET-065

- FEATURES**
- Build up condensing unit per General Specifications.
 - Set to maintain -10°F in freezer section of cabinet.
 - H-150 heat exchanger and C-1 defrost control kit.
 - Assemble complete operating system per General Specifications.
 - Building sleeves for installation of refrigerant lines shall be provided by G.C.
 - Compressor remote location as specified by A/E; plan reference is schematic.
 - Wiring of coil to control kit contactors by KEC.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

	X
--	---

FINISH

92 124

ELECTRICAL

CONNECTION	POC	VOLTS 208	PHASE 1	AMPS 6.96
KW	HP	ROUGH-IN HEIGHT		
ROUGH-IN COMMENTS		Power from compressor		

PLUMBING

HW	CW	WASTE 1W, 1", to FS
ROUGH-IN COMMENTS Coil, heat trace drain		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

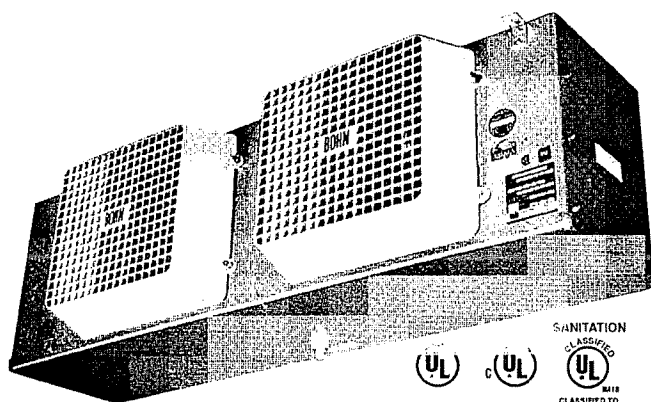
VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		



ELECTRIC DEFROST UNIT COOLERS

Model LET-F, G (6 FPI) 4,000 to 24,000 BTUH @ 10° T.D.
Model LLE-F, G (4 FPI) 6,800 to 20,400 BTUH @ 10° T.D.
-20°F TO +34°F ROOM TEMPERATURES



Model LET units with 6 fins per inch can be used in rooms where light or medium frost loads are expected. Model LLE units with 4 fins per inch should be used in rooms where heavy frost loads are expected.

Bohn Trim-Aire electric defrost unit coolers are designed to maintain room temperatures from -20° F to +34° F. A dependable defrost is assured with the use of the exclusive Bohn-E[®] automatic defrost system. The Trim-Aire units provide traditional Bohn quality in a low silhouette design. Mounted flush to the ceiling, these units are ideal for use in low ceiling freezers or coolers with limited head room.

The LET and LLE models offer improved safety features combined with good serviceability. All units meet the latest code requirements issued by U.L.

Features

- Attractive Patterned aluminum casing fights corrosion. Stainless hardware.
- Removable end panels for easy installation and service.
- Attractive guards decrease static, clean easier, and meet stringent safety requirements.
- Balanced aluminum propeller fans.
- Plenty of space inside piping compartment for expansion valve.
- Copper tube, aluminum finned coils for maximum heat transfer; staggered tubes for high efficiency.
- All coils factory tested, dehydrated, and sealed.
- Electrical knockout on fan panel for field connections.
- Distributor nozzles supplied for all refrigerants to improve performance.
- High quality tubular heaters provide fast, economical defrost.
- Mounted and wired fan delay/defrost termination controls.
- Quick disconnect, waterproof plug and receptacle for each motor.
- Life-lubricated motors with thermal overload protection.
- Optional energy-efficient PSC motors available (50-60 Hz).
- Full width air baffles between fans.
- Round cornered drain pan for easy cleaning.

Bohn Refrigeration Products

A product line of Heatcraft Inc. Refrigeration Products Division
2175 West Park Place Blvd., Stone Mountain, GA 30087 • (770) 465-5600 • Fax: (770) 465-5990
Visit our web site at www.heatcraftprd.com

BOHN-EL® LOW TEMP. ELECTRIC DEFROST SYSTEM

BOHN LET and LLE unit coolers are designed for use with exclusive Bohn-El® electric defrost system. The system employs high quality tubular heaters having exceptionally long life. The Incoloy (high nickel-steel alloy) sheath gives lasting protection from oxidation and corrosion. The heaters slide into deep slots provided in the finned surface of the coil and are easily removed when servicing is required. A defrost termination/fan delay control and a heater limit switch are factory mounted within the unit. Control leads all terminate at terminal boards in the electrical compartment.

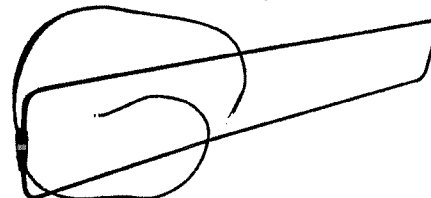
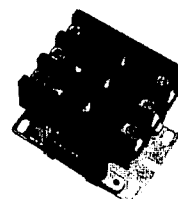
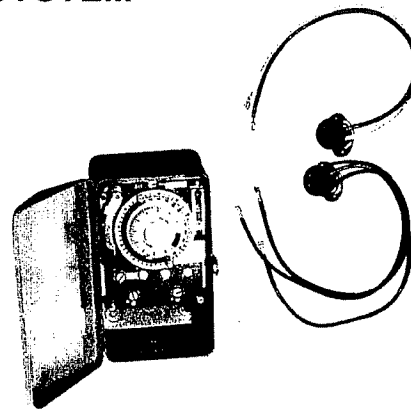
The positive heat source provided by the

electric heaters insures complete defrosting under all conditions. The factory set defrost control automatically adjusts the length of defrost to the frost loading conditions.

Defrost control kits (timer and required contactor) listed below, are shipped separately and can be arranged for use with single or multiple units.

Units incorporating this reliable, completely automatic defrost system are extremely easy to install and service.

The fast defrost obtained by the use of the Bohn-El® system minimizes box and product temperature rise during the defrost cycle.



KIT CONTENTS:

- C-1 = 69784-2 Timer (60 Hz.)
- C-2 = 69784-2 Timer, 5505-R Contactor
74681-1 Timer (50 Hz.)

HEAT EXCHANGER SELECTIONS*

Models	Heat Exchanger	
	Model	P/N
LET040, 047	H-100	5704-H
LET065, 090		
LLE068	H-150	5705-H
LET120		
LLE102, 136	H-200	5706-H
LET160		
LLE170	H-300	5707-H
LET200, 240		
LLE204	H-500	5708-H

*Selections for single evap. system.

DEFROST CONTROL KITS*

Model No.	208-230/1/60	208-230/3/60	460/1/60
LET040	C-1	—	—
LET047	C-1	—	—
LET065	C-1	C-2	C-2
LET090	C-1	C-2	C-2
LET120	C-1	C-2	C-2
LET160	C-1	C-2	C-2
LET200	C-1	C-2	C-2
LET240	C-1	C-2	C-2
LLE068	C-1	C-2	C-2
LLE102	C-1	C-2	C-2
LLE136	C-1	C-2	C-2
LLE170	C-1	C-2	C-2
LLE204	C-1	C-2	C-2

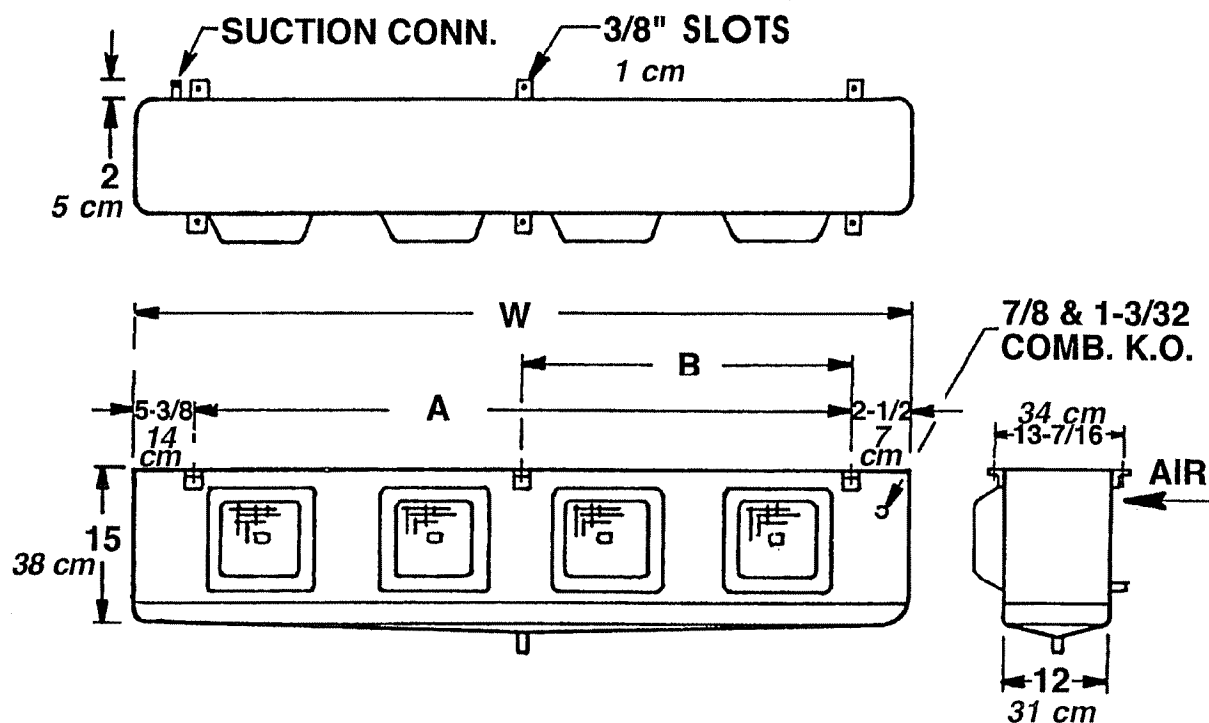
*Selections for single evap. system.

ELECTRICAL DATA

Model	Qty. Mtrs.	Heater Watts	60 HZ DATA							50 HZ DATA					
			Fan Motor Data*				Heater Amps As Wired For			Optional* PSC Mtrs.		Heater Amps As Wired For			
			Standard Motors		Opt. PSC Motors		208-230/60/1	208-230/60/3	460/60/1			220/50/1	220/50/3	380/50/1	
			Amps	Watts	Amps	Watts				Amps	Watts				
LET040	1	1000	1.1	130	.42	90	4.35	—	—	.42	75	4.16	—	—	
LET047	1	1000	1.1	130	.42	90	4.35	—	—	.42	75	4.16	—	—	
LET065	2	1600	2.2	260	.84	180	6.96	4.60	3.48	.84	150	6.65	4.40	2.87	
LET090	2	2000	2.2	260	.84	180	8.70	5.80	4.35	.84	150	8.32	5.55	3.59	
LET120	3	3000	3.3	390	1.26	270	13.04	8.60	6.52	1.26	225	12.48	8.23	5.39	
LET160	4	4000	4.4	520	1.68	360	17.39	11.50	8.70	1.68	300	16.64	11.00	7.79	
LET200	5	5000	5.5	650	2.10	450	21.74	14.40	10.87	2.10	375	20.79	13.78	8.98	
LET240	6	6000	6.6	780	2.52	540	26.09	17.20	13.04	2.52	450	24.95	16.45	10.77	
LLE068	2	2000	2.2	260	.84	180	8.70	5.80	4.35	.84	150	8.32	5.55	3.59	
LLE102	3	3000	3.3	390	1.26	270	13.04	8.60	6.52	1.26	225	12.48	8.23	5.39	
LLE136	4	4000	4.4	520	1.68	360	17.39	11.50	8.70	1.68	300	16.64	11.00	7.79	
LLE170	5	5000	5.5	650	2.10	450	21.74	14.40	10.87	2.10	375	20.79	13.78	8.98	
LLE204	6	6000	6.6	780	2.52	540	26.09	17.20	13.04	2.52	450	24.95	16.45	10.77	

* All fan motors are 1/20 H.P. All fan circuits are wired for 208-230/60/1 (for standard motors) or 208-230/50-60/1 (for optional PSC motors). Motor amps and watts shown at 230/60/1 or 220/50/1.

SPECIFICATIONS



PHYSICAL DATA

Model No.	DIMENSIONS (Inches - cm)			CONNECTIONS (Inches)				Approx. Net Wt. (Lbs. Kg)
	A	B	W	Coil Inlet	Suction	Ext. Equal.	Drain	
LET040	21 ¹ / ₈ 54	—	29 74	1/2 OD	5/8 OD	1/4 OD	5/8 MF	32 15
LET047	21 ¹ / ₈ 54	—	29 74	1/2 OD	5/8 OD	1/4 OD	5/8 MF	36 16
LET065	33 ¹ / ₈ 84	—	41 104	1/2 OD	5/8 OD	1/4 OD	5/8 MF	43 20
LET090	41 ¹ / ₈ 104	—	49 124	1/2 OD	7/8 OD	1/4 OD	5/8 MF	55 25
LET120	61 ¹ / ₈ 155	—	69 175	1/2 OD	7/8 OD	1/4 OD	5/8 MF	71 32
LET160	81 ¹ / ₈ 206	41 ⁷ / ₈ 106	89 226	1/2 OD	1 ¹ / ₈ OD	1/4 OD	3/4 FPT	98 45
LET200	101 ¹ / ₈ 257	41 ⁷ / ₈ 106	109 277	1/2 OD	1 ¹ / ₈ OD	1/4 OD	3/4 FPT	125 57
LET240	121 ¹ / ₈ 308	61 ⁷ / ₈ 157	129 328	1/2 OD	1 ¹ / ₈ OD	1/4 OD	3/4 FPT	150 68
LLE068	41 ¹ / ₈ 104	—	49 124	5/8 OD	7/8 OD	1/4 OD	5/8 MF	56 25
LLE102	61 ¹ / ₈ 155	—	69 175	5/8 OD	7/8 OD	1/4 OD	5/8 MF	72 33
LLE136	81 ¹ / ₈ 206	41 ⁷ / ₈ 106	89 226	7/8 OD	1 ¹ / ₈ OD	1/4 OD	3/4 FPT	100 45
LLE170	101 ¹ / ₈ 257	41 ⁷ / ₈ 106	109 277	7/8 OD	1 ¹ / ₈ OD	1/4 OD	3/4 FPT	126 57
LLE204	121 ¹ / ₈ 308	61 ⁷ / ₈ 157	129 328	7/8 OD	1 ¹ / ₈ OD	1/4 OD	3/4 FPT	151 68

CAPACITY DATA

Model No.	60 HZ				50 HZ			
	CFM <i>m³/h</i>	BTUH/kcal @ 10°F. TD			CFM <i>m³/h</i>	BTUH/kcal @ 6°K. TD		
		+20°F SST	-20°F SST	-30°F SST		-7°C SST	-29°C SST	-34°C SST
LET040	840 <i>1428</i>	4600 <i>1159</i>	4000 <i>1008</i>	3600 <i>907</i>	760 <i>1292</i>	4720 <i>1189</i>	4100 <i>1033</i>	3700 <i>932</i>
LET047	820 <i>1394</i>	5400 <i>1361</i>	4700 <i>1184</i>	4230 <i>1066</i>	740 <i>1258</i>	5540 <i>1396</i>	4820 <i>1215</i>	4340 <i>1094</i>
LET065	1570 <i>2669</i>	7500 <i>1890</i>	6500 <i>1638</i>	5850 <i>1474</i>	1410 <i>2397</i>	7700 <i>1940</i>	6670 <i>1681</i>	6000 <i>1512</i>
LET090	1680 <i>2856</i>	10400 <i>2621</i>	9000 <i>2268</i>	8100 <i>2041</i>	1510 <i>2567</i>	10670 <i>2689</i>	9230 <i>2326</i>	8320 <i>2096</i>
LET120	2520 <i>4284</i>	13800 <i>3477</i>	12000 <i>3024</i>	10800 <i>2721</i>	2270 <i>3859</i>	14160 <i>3568</i>	12310 <i>3102</i>	11080 <i>2792</i>
LET160	3360 <i>5712</i>	18400 <i>4637</i>	16000 <i>4032</i>	14400 <i>3629</i>	3020 <i>5134</i>	18880 <i>4757</i>	16420 <i>4138</i>	14770 <i>3722</i>
LET200	4200 <i>7140</i>	23000 <i>5796</i>	20000 <i>5040</i>	18000 <i>4536</i>	3780 <i>6426</i>	23600 <i>5947</i>	20520 <i>5171</i>	18470 <i>4654</i>
LET240	5040 <i>8568</i>	27600 <i>6955</i>	24000 <i>6048</i>	21600 <i>5443</i>	4540 <i>7718</i>	28320 <i>7136</i>	24620 <i>6204</i>	22160 <i>5584</i>
LLE068	1740 <i>2958</i>	8000 <i>2016</i>	6800 <i>1713</i>	6120 <i>1542</i>	1570 <i>2669</i>	8210 <i>2069</i>	6980 <i>1759</i>	6270 <i>1580</i>
LLE102	2610 <i>4437</i>	12000 <i>3024</i>	10200 <i>2570</i>	9180 <i>2313</i>	2350 <i>3995</i>	12310 <i>3102</i>	10460 <i>2636</i>	9420 <i>2374</i>
LLE136	3480 <i>5916</i>	16000 <i>4032</i>	13600 <i>3427</i>	12240 <i>3084</i>	3130 <i>5321</i>	16420 <i>4138</i>	13950 <i>3515</i>	12560 <i>3165</i>
LLE170	4350 <i>7395</i>	20000 <i>5040</i>	17000 <i>4284</i>	15300 <i>3855</i>	3915 <i>6655</i>	20520 <i>5171</i>	17440 <i>4395</i>	15700 <i>3956</i>
LLE204	5220 <i>8874</i>	24000 <i>6048</i>	20400 <i>5141</i>	18360 <i>4626</i>	4700 <i>7990</i>	24620 <i>6204</i>	20930 <i>5274</i>	18840 <i>4747</i>

NOTE: LET has 6 FPI (4.2 mm fin spacing); LLE has 4 FPI (6.3 mm fin spacing).

Bohn reserves the right to make changes in specifications or design, at any time, without notice and without liability to purchasers or owners of previously sold equipment.

BOHN[®]
The Cold StandardSM



Bohn Refrigeration Products

A product line of Heatcraft Inc. Refrigeration Products Division
2175 West Park Place Blvd., Stone Mountain, GA 30087 • (770) 465-5600 • Fax: (770) 465-5990
Visit our web site at www.heatcraftprd.com

Shelving - Cooler

Mark # 021

MANUFACTURER Metro

MODEL # Metroseal III

FEATURES

- Verify size and quantity of units per plan.
- 63PK3 posts with caps and adjustable feet.
- (5) shelves high.
- Locate bottom shelf at +10" AFF and evenly space the balance of the shelves.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

	X
--	---

FINISH Metroseal III

92 124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		



Item # _____

Job _____

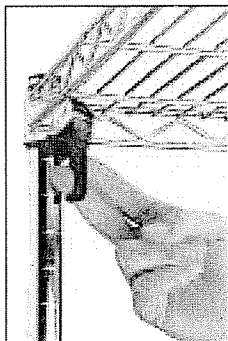
METRO
SUPER ADJUSTABLE SUPER ERECTA SHELF®
Adjustable Wire Shelving

SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

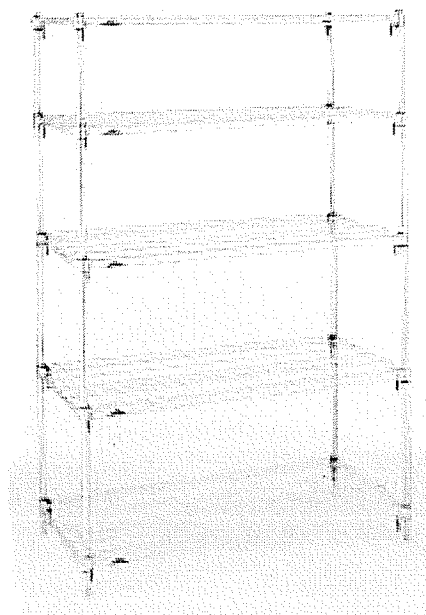
Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).

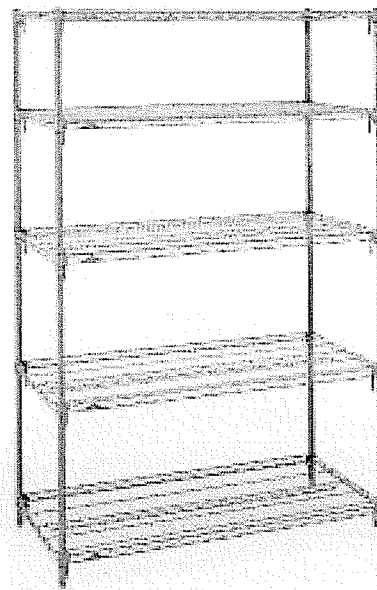
*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC



Corner Release System



Dry Storage -- Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



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

EMERSON
Storage Solutions

10.01A



**SUPER ADJUSTABLE SUPER ERECTA SHELF®
WIRE SHELVING**

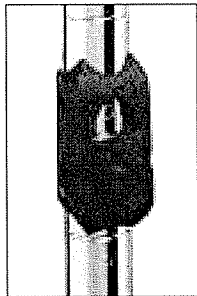
Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.)	(mm)	Approx Pkd Wt (lbs.)	(kg)	Cat No Super Erecta Brite	Cat No Chrome	Cat No Metroseal 3	Cat No Stainless
18x24	457x610	7	3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30	457x760	8	3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36	457x914	9 1/2	4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42	457x1066	11	5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48	457x1219	12	5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54	457x1370	14 1/2	6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60	457x1524	17	7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72	457x1825	20	9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24	530x610	8	3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30	530x760	9	4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36	530x914	11	5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42	530x1066	12	5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48	530x1219	14	6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54	530x1370	16	7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60	530x1524	18	8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72	530x1825	24	10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24	610x610	9	4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30	610x760	11	5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36	610x914	13	5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42	610x1066	15	6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48	610x1219	16	7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54	610x1370	18	8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60	610x1524	21	9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72	610x1825	26	11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10 10A

SUPER ADJUSTABLE SUPER ERECTA SHELF®
Adjustable Wire Shelving



Sleeves/Wedges

Package of 4 per shelf

Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification.

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

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

SiteSelect™ Posts

Height* (in.)	(mm)	Approx Pkd Wt (lbs.)	(kg)	Cat No Plated	Cat No Metroseal 3	Cat No Stainless
7 1/2	191	1/2	0.3	7P		
14 1/2	370	1	0.5	13P	13PK3	33PS
27 1/2	700	1 3/4	0.75	27P		27PS
34 1/2	875	2	0.9	33P	33PK3	33PS
54 9/16	1385	3	1.4	54P	54PK3	54PS
62 9/16	1590	3 1/2	1.6	63P	63PK3	63PS
74 5/8	1895	4	1.8	74P	74PK3	74PS
86 5/8	2200	5	2.3	86P	86PK3	86PS
96 5/8	2454	5 1/2	2.5	**96P		

*Height includes leveling bolt and cap

**96P should not be used in units less than 24' (610mm) deep
Consult Metro Engineering for alternate recommendations

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"
This will result in an overall post height with adjustment of 69 1/2 to 69 3/4

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.

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

L02-006A
Printed in U S A Rev 1/03

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

Copyright © 2003 InterMetro Industries Corp

Shelving - Freezer

Mark # 022

MANUFACTURER Metro

MODEL # Metroseal III

FEATURES

- Verify size and quantity of units per plan.
- (5) shelves high.
- 63PK3 posts with caps and adjustable feet.
- Locate bottom shelf 10" AFF and evenly space the balance of the shelves.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Metroseal III	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		



Item # _____

Job _____

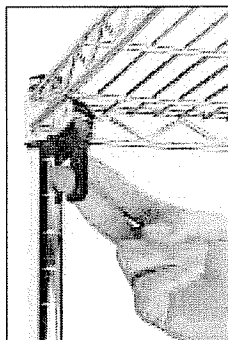
METRO
Adjustable Wire Shelving
 SUPER ADJUSTABLE SUPER ERECTA SHELF®

SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

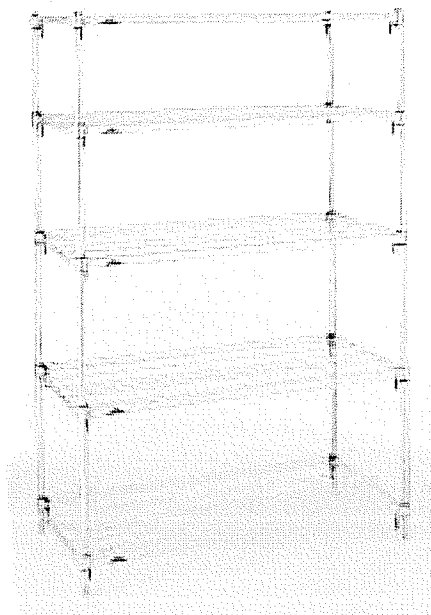
Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).

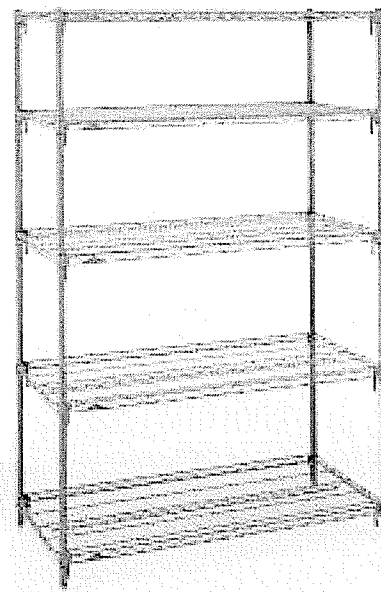
*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC



Corner Release System



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



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

EMERSON
 Storage Solutions

10.01A

Job _____



**SUPER ADJUSTABLE SUPER ERECTA SHELF®
WIRE SHELVING**

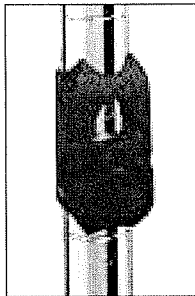
Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.) (mm)	Approx Pkd Wt (lbs.) (kg)	Cat No Super Erecta Brite	Cat No Chrome	Cat No Metroseal 3	Cat No Stainless
18x24 457x610	7 3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30 457x760	8 3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36 457x914	9 1/2 4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42 457x1066	11 5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48 457x1219	12 5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54 457x1370	14 1/2 6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60 457x1524	17 7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72 457x1825	20 9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24 530x610	8 3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30 530x760	9 4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36 530x914	11 5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42 530x1066	12 5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48 530x1219	14 6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54 530x1370	16 7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60 530x1524	18 8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72 530x1825	24 10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24 610x610	9 4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30 610x760	11 5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36 610x914	13 5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42 610x1066	15 6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48 610x1219	16 7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54 610x1370	18 8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60 610x1524	21 9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72 610x1825	26 11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10 10A

SUPER ADJUSTABLE SUPER ERECTA SHELF®
Adjustable Wire Shelving



Sleeves/Wedges

Package of 4 per shelf.
Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation

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

SiteSelect™ Posts

Height* (in.) (mm)	Approx Pkd Wt (lbs.) (kg)	Cat No Plated	Cat No Metroseal 3	Cat No Stainless
7 1/2 191	1/2 0.3	7P		
14 1/2 370	1 0.5	13P	13PK3	33PS
27 1/2 700	1 3/4 0.75	27P		27PS
34 1/2 875	2 0.9	33P	33PK3	33PS
54 9/16 1385	3 1.4	54P	54PK3	54PS
62 9/16 1590	3 1/2 1.6	63P	63PK3	63PS
74 5/8 1895	4 1.8	74P	74PK3	74PS
86 5/8 2200	5 2.3	86P	86PK3	86PS
96 5/8 2454	5 1/2 2.5	**96P		

*Height includes leveling bolt and cap

**96P should not be used in units less than 24" (610mm) deep
Consult Metro Engineering for alternate recommendations

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"
This will result in an overall post height with adjustment of 69 3/8 to 69 1/8

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible

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

L02-006A
Printed in U.S.A. Rev 1/03

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

Copyright © 2003 InterMetro Industries Corp

Shelving - Dry Storage Shelving

Mark # 023

MANUFACTURER Metro

MODEL # Super Erecta Brite

- FEATURES**
- Verify size and quantity of units per plan.
 - 74P posts with caps and adjustable feet.
 - (6) shelves high.
 - Locate bottom shelf +10" AFF and evenly space the balance of the shelves.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	X	X
FINISH	Super Erecta Brite	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		



Item # _____

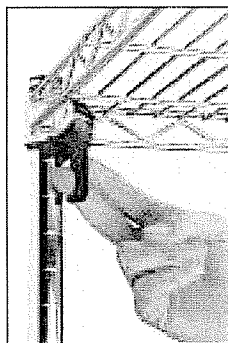
Job _____

METRO
Adjustable Wire Shelving
 SUPER ADJUSTABLE SUPER ERECTA SHELF®

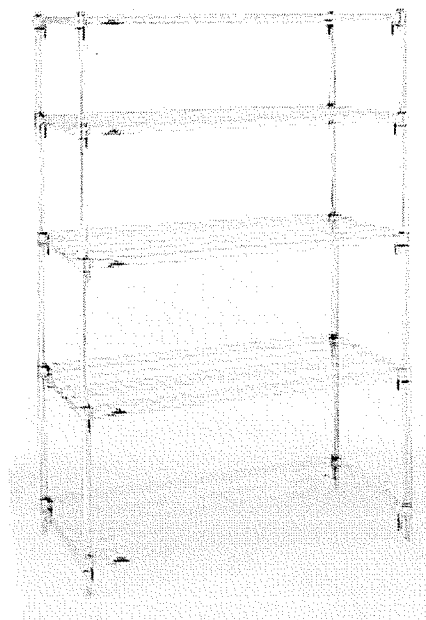
SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

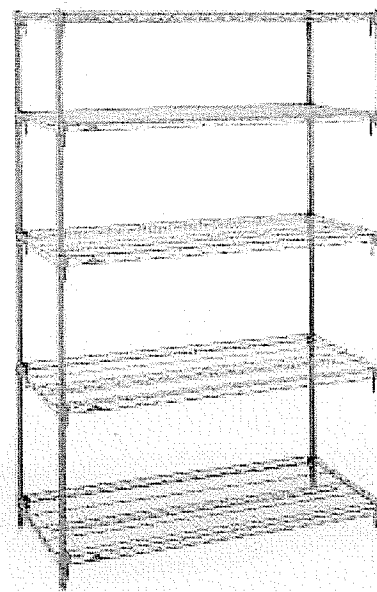
- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).



Corner Release System



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.

*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

EMERSON
 Storage Solutions

10.01A



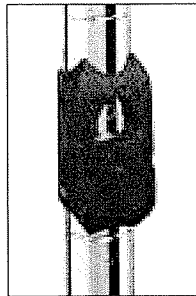
**SUPER ADJUSTABLE SUPER ERECTA SHELF®
WIRE SHELVING**

Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.)	(mm)	Approx Pkd Wt (lbs.)	(kg)	Cat No Super Erecta Brite	Cat No Chrome	Cat No Metroseal 3	Cat No Stainless
18x24	457x610	7	3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30	457x760	8	3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36	457x914	9 1/2	4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42	457x1066	11	5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48	457x1219	12	5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54	457x1370	14 1/2	6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60	457x1524	17	7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72	457x1825	20	9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24	530x610	8	3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30	530x760	9	4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36	530x914	11	5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42	530x1066	12	5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48	530x1219	14	6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54	530x1370	16	7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60	530x1524	18	8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72	530x1825	24	10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24	610x610	9	4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30	610x760	11	5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36	610x914	13	5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42	610x1066	15	6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48	610x1219	16	7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54	610x1370	18	8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60	610x1524	21	9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72	610x1825	26	11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10 10A



Sleeves/Wedges

Package of 4 per shelf.
Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation

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

SiteSelect™ Posts

Height* (in.)	(mm)	Approx Pkd Wt (lbs.)	(kg)	Cat No Plated	Cat No Metroseal 3	Cat No Stainless
7 1/2	191	1/2	0.3	7P		
14 1/2	370	1	0.5	13P	13PK3	33PS
27 1/2	700	1 3/4	0.75	27P		27PS
34 1/2	875	2	0.9	33P	33PK3	33PS
54 9/16	1385	3	1.4	54P	54PK3	54PS
62 9/16	1590	3 1/2	1.6	63P	63PK3	63PS
74 5/8	1895	4	1.8	74P	74PK3	74PS
86 5/8	2200	5	2.3	86P	86PK3	86PS
96 5/8	2454	5 1/2	2.5	**96P		

*Height includes leveling bolt and cap

**96P should not be used in units less than 24" (610mm) deep
Consult Metro Engineering for alternate recommendations

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"
This will result in an overall post height with adjustment of 69 1/2 to 69 3/4

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.

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

L02-006A
Printed in U.S.A. Rev 1/03

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

Copyright © 2003 InterMetro Industries Corp

Dish Table - Scullery Rack Shelf

Mark # 032

MANUFACTURER Advance/Tabco
MODEL # DT-6R-12
FEATURES - Mount so bottom lip is at 4'-6" AFF.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		



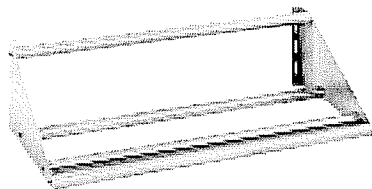
DISHTABLE SHELVING

Item #: _____

Model #: _____

Project#: _____

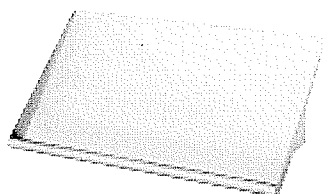
KD TUBULAR



SORTING SHELVES

TRADITIONAL	Qty	KD TUBULAR	Qty
DT-6R-11		DT-6R-21	
DT-6R-12		DT-6R-22	
DT-6R-13		DT-6R-23	
DT-6R-14		DT-6R-24	

TRADITIONAL



TRADITIONAL DESIGN

FEATURES:

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

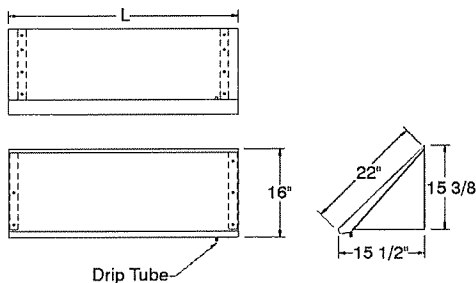
CONSTRUCTION:

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

MATERIAL:

Brackets are 16 gauge type 430 series stainless steel.

Shelf is 16 gauge type 300 series stainless steel.



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

KD TUBULAR DESIGN

FEATURES:

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

CONSTRUCTION:

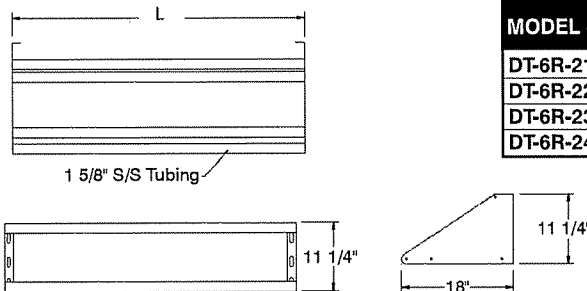
No welds. Unit is supplied with hardware.

MATERIAL:

Brackets are 14 gauge type 300 series stainless steel.

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

Stainless steel bolts (included).



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



NEW YORK
(800) 645-3166
Fax: (631) 242-6900

GEORGIA
(800) 832-1218
Fax: (770) 775-5625

TEXAS
(800) 527-0353
Fax: (972) 932-4795

NEVADA
(800) 446-8684
Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380

e-mail: advancetabco@advancetabco.com www.advancetabco.com

Spray Rinse

Mark # 033

MANUFACTURER Fisher

MODEL # 89745

FEATURES

- Manufacturer's standard unit 2210-1WB.
- Ultra-spray valve with knife spray pattern.
- Include wall bracket.
- Provide Fisher Model #2932-0002 in-line dual check valve; provide additional vacuum breaker per local code.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH		92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	1/2", +12"	CW	1/2", +12"	WASTE
ROUGH-IN COMMENTS Opt. by Locality				

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

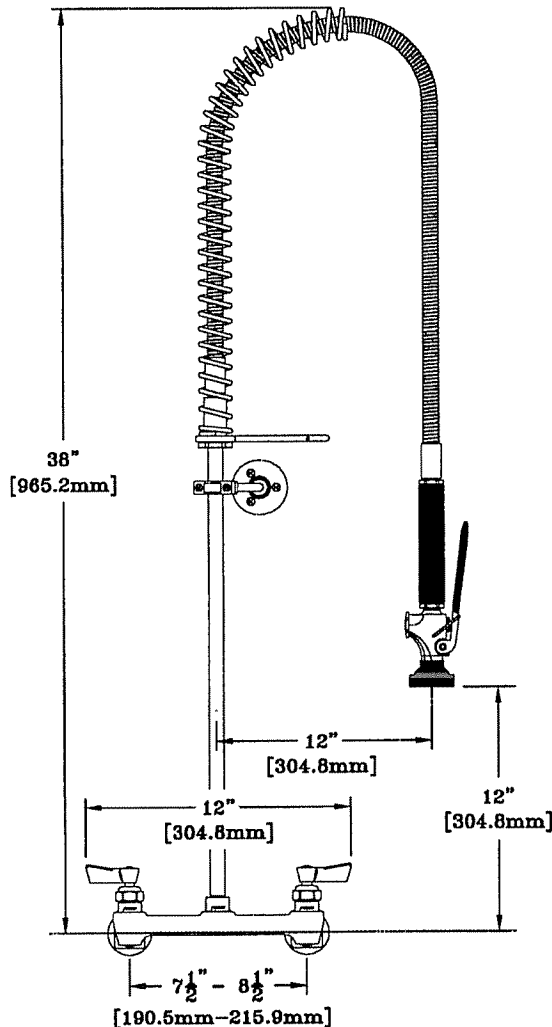
VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

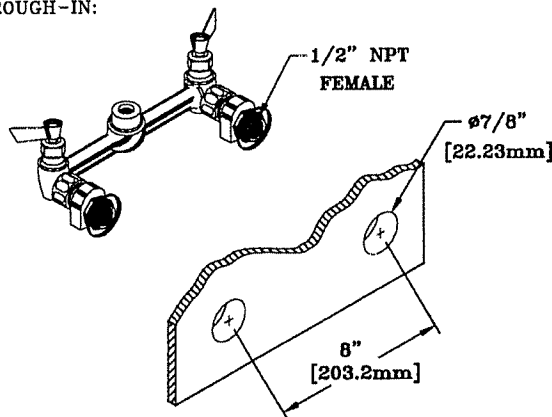
JOB NAME:

QUANTITY:

ITEM NO.:



ROUGH-IN:



ANSI/A112.18.1M

PRODUCT NAME:

PRE-RINSE, SPRING STYLE, WALL MOUNT

SPECIAL CONFIGURATION
(CHECK BASE MODEL AND OPTIONS)

MODEL:

- 2210-WB STANDARD SPRAY VALVE W/WALL BRACKET
- 2210 STANDARD SPRAY VALVE, NO WALL BRACKET
- 2210-1WB ULTRA SPRAY VALVE W/WALL BRACKET
- 2210-1 ULTRA SPRAY VALVE NO WALL BRACKET

OPTIONS OR MODIFICATIONS:

- SUPPLY LINES (24" OR 36") CIRCLE LENGTH
- ADD-ON FAUCET (6",8",10",12",14",16") CIRCLE LENGTH
- IN-LINE DUAL CHECK VALVE
- BRUSH
- NIPPLES
- ELBOWS
- VANDAL RESISTANT KIT
- HANDLES (CROSS OR WRIST) CIRCLE STYLE
- OTHER _____

FEATURES:

CONTROL VALVE

- * ECCENTRICS ADJUST FROM 7-1/2" TO 8-1/2"
- * INTERNAL SPRING LOADED CHECK VALVES
- * SWIVELLING SEAT DISKS
- * HOT SIDE STEM - RIGHT HAND, COLD - LEFT HAND
- * STAINLESS STEEL SEATS
- * STAINLESS STEEL SEAT SCREWS
- * STAINLESS STEEL HANDLE SCREWS

HOSE

- * 36" LENGTH
- * STAINLESS STEEL END FITTINGS
- * STAINLESS STEEL EXTERNAL JACKET
- * 3 PLY FIBER REINFORCED INTERNAL RUBBER HOSE
- * REPAIRABLE IN FIELD WITH SIMPLE TOOLS

STANDARD SPRAY VALVE

- * NOZZLE THREADED INTO VALVE
- * 2.65 GPM AT 80 PSI
- * SHOWER SPRAY PATTERN

ULTRA SPRAY VALVE

- * NOZZLE THREADED INTO VALVE
- * 1.60 GPM AT 80 PSI
- * KNIFE SPRAY PATTERN

WALL BRACKET

- * ADJUSTS FROM 2" TO 12"

RECOMMENDED SETTINGS

- * 110°F AT 80 PSI

SYSTEM LIMITS

- * TEMP: 40°F MIN. TO 140°F MAX.
- * PRESSURE 200 PSI MAX. STATIC

SHIPPING WEIGHT

- * 12.0 LBS

Disposer and Control

Mark # 034

MANUFACTURER Red Goat

MODEL # A2P-R7

- FEATURES**
- For 208 volt, three phase operation.
 - Manual reversing switch - RMS-2.
 - Flow control and 208V solenoid valve.
 - A-RSA 7" sink throat assembly for integral welding.
 - Silver trap and splash shield.
 - Provide Fisher Model #3990 style vacuum breaker.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	DISC	VOLTS	208	PHASE	3	AMPS
KW	HP	2.0	ROUGH-IN HEIGHT		+48"	
ROUGH-IN COMMENTS						

PLUMBING

HW	CW	1/2", POC	WASTE	DW, 2", to 3" tight waste		
ROUGH-IN COMMENTS Bypass grease trap						

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

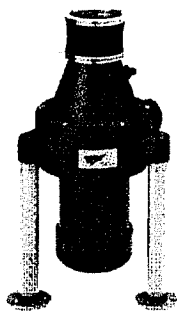
VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

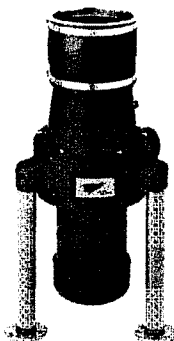


MODEL "A"

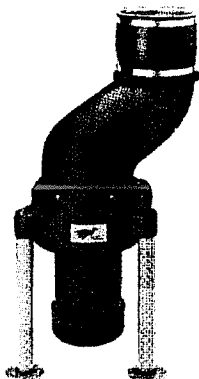
**"A" SERIES
8" ROTOR**



"A" Series
Regular Design
4 1/2" Throat Size



"A" Series
Regular Design
7" Throat Size



"A" Series
Offset Design
7" Throat Size



HP	SINGLE PHASE		THREE PHASE	
	Volts	Amps*	Volts	Amps*
1 1/2	115	17.2	208	4.9
	230	8.6	230	4.4
			460	2.2
2	115	18.4	208	6.9
	230	9.2	230	6.2
			460	3.1
3	N.A.		208	9.7
			230	8.8
			460	4.4
5	N.A.		208	14.8
			230	13.4
			460	6.7

*Ratings are for 60 Hz operation

"A" SERIES — BASIC DISPOSER				
Type	Model No.	HP	PH	Throat Size
REGULAR	A112S-R4	1 1/2	1	4 1/2"
	A112S-R7	1 1/2	1	7"
	A112P-R4	1 1/2	3	4 1/2"
	A112P-R7	1 1/2	3	7"
	A2S-R4	2	1	4 1/2"
	A2S-R7	2	1	7"
	A2P-R4	2	3	4 1/2"
	A2P-R7	2	3	7"
	A3P-R4	3	3	4 1/2"
	A3P-R7	3	3	7"
OFFSET	A5P-R4	5	3	4 1/2"
	A5P-R7	5	3	7"
	A112S-O7	1 1/2	1	7"
	A112P-O7	1 1/2	3	7"
	A2S-O7	2	1	7"
	A2P-O7	2	3	7"
	A3P-O7	3	3	7"
	A5P-O7	5	3	7"

OPTIONAL FEATURES:

- For Hard Chrome option, add **HC** to the end of the disposer model number.
- **ADAPTOR KITS:** Adaptor kits are available to allow installation of Red Goat Disposers to virtually any sink or cone size or configuration. Refer to "Adaptor Kit Selection Guide" for specific kit model numbers.

PRODUCT INFORMATION:

- **APPLICATION:** Medium size restaurant kitchen. Ideal for vegetable preparation, salad and pot sink areas of large kitchens. Complies with military specifications, including shipboard use. Can be used with salt water applications (specify **HC** option).
- **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 either 4 1/2" or 7" throat size.
 - Basic body components are cast gray iron, machined, primed and painted. 8" Diameter rotor with (2) bolt-on reversible impact bars and sizing ring are cast ductile iron, machined, balanced and heat treated.
 - Flexible drain connector. Fastens quickly to either metal or PVC drain line (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, disposer is also available with an 8" off-set waste chamber for both Cone and Sink attachments. (Available with 7" diameter throat size only.)

■ **MOTOR:**

- Reversing, continuous 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 1/2 HP for light waste, 2 HP for standard use, 3 and 5 HP for heavy duty use.
- Dual voltage windings allow multi-voltage operation by motor lead connection. (See Motor Wiring Diagram.):
115/230 Volts, 60 Hz; 110/220 Volts, 50 Hz, 1 Phase
208-230/460 Volts, 60 Hz; 190-220/380-440 Volts, 50 Hz, 3 Phase
(See table for ampere draw per horsepower, volts & phase)

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

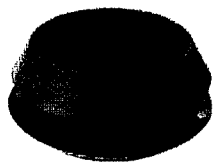
General Slicing/Red Goat Disposers

1152 Park Avenue • P.O. Box 428
Murfreesboro, TN 37133-0428
(615) 893-4820 • FAX 615-896-7042



■ MOUNTING ASSEMBLY OPTIONS:

SINK ASSEMBLY



Mounts to standard sink using our 4½" or 7" I.D. Sink Assembly with vinyl silver trap scrapping ring.

(Sink adaptor ring must be welded into sink.)

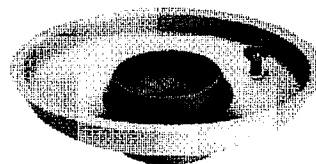
For regular sink attachment. Adjustable leg support.

Includes:

Sink Adaptor, Vinyl Silver Trap Scrapping Ring, & Waterflow Controls shown below. **(Specify voltage for Solenoid Valve.)**

Order . . . Model No. **A-RSA4** (4½" throat size)
or . . . Model No. **A-RSA7** (7" throat size)

CONE ASSEMBLIES



Mounts to dishtable or sink using our stainless steel cone with water swirl inlet valve and vinyl silver trap scrapping ring. Our cones are available in three sizes: 12", 15" and 18" diameter, with either 4½" or 7" diameter throat.

(Cone must be welded into sink.)

For regular cone attachment to dishtable. Adjustable leg support.

Includes:

Stainless Steel Cone (choice of 12", 15" or 18"), Water Swirl Inlet Valve, Vinyl Silver Trap Scrapping Ring & Waterflow Controls shown below. **(Specify voltage for Solenoid Valve.)**

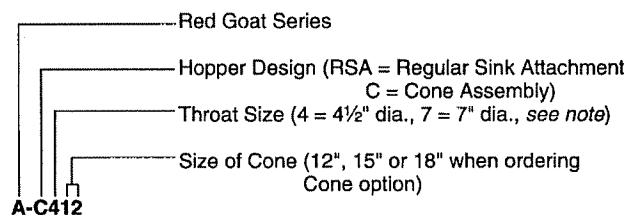
For 4½" Throat size,

Order . . . Model No. **A-C412** (12" Cone)
or . . . Model No. **A-C415** (15" Cone)
or . . . Model No. **A-C418** (18" Cone)

For 7" Throat size,

Order . . . Model No. **A-C712** (12" Cone)
or . . . Model No. **A-C715** (15" Cone)
or . . . Model No. **A-C718** (18" Cone)

■ MOUNTING OPTION NUMBERING SYSTEM:



NOTE: Example shown is a model number for the **A Series Cone** having a 4½" throat size (throat size must be specified for "A" Series only) and an inside diameter of 12".

■ WATERFLOW CONTROLS:



Flow
Control
Valve



Solenoid
Valve



Vacuum
Breaker

Each mounting assembly supplied with (1) 8 GPM flow control valve, (1) ½" solenoid valve and (1) ½" vacuum breaker.

■ INSTALLATION:

(NOTE: All plumbing and electrical connections shall be made in compliance with applicable local construction codes.)

PLUMBING:

Inlet: Cold water supply to disposer shall be ½" service line with a minimum of 20 lbs. flow pressure, piped as close to disposer as possible. All disposer and control connections shall be ½" pipe size.

Sewer Outlet: 2" waste line shall have trap with conveniently located clean out. **Do not connect through a grease trap.** Avoid bends, elbows, tees, etc., to reduce the possibility of plumbing stoppage. A globe valve, used for metering flow must be installed between solenoid valve and cone or sink. Water swirl inlet valves should be located nearest operator.

ELECTRICAL:

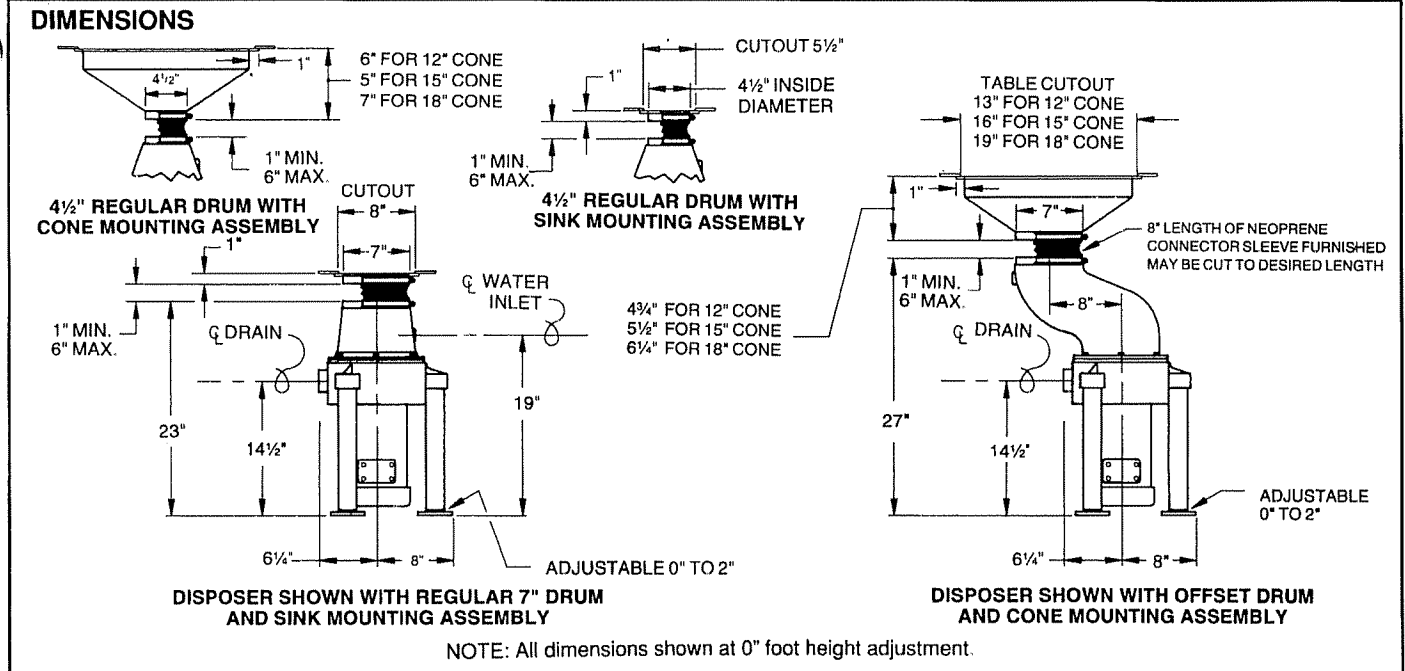
Follow guide lines set forth in NEC handbook. Disposer branch circuit shall be sized and fused (circuit breakers) as required by motor. The disposer must be connected to a grounded, metal, permanent wiring system; or a disposer-grounding conductor must be run with the circuit conductors and connected to the disposer-grounding terminal or lead on disposer. All connections, junction boxes and conduits shall be watertight (NEMA 4 or NEMA 4X).

TESTING:

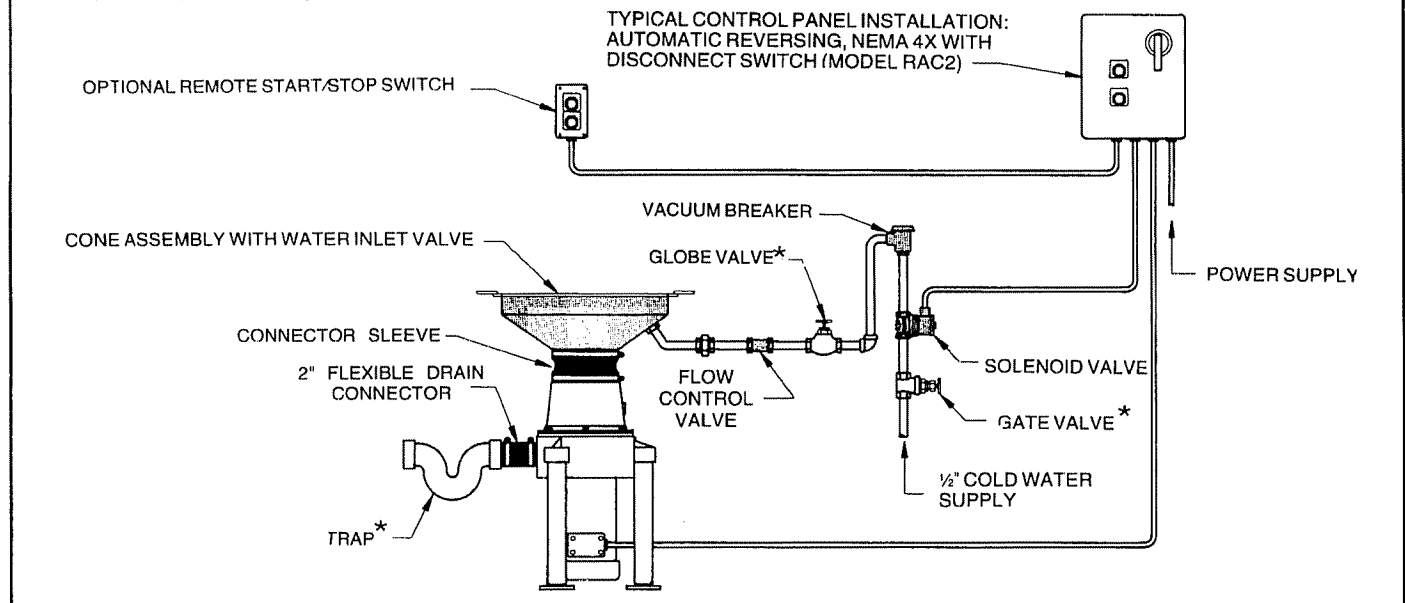
Check for leaks in all plumbing connections. If installed with reversing options, check reversing. If installed with clean out cycle time delay, check two-minute cycle.

**MODEL "A"
8" ROTOR DISPOSER**

■ INSTALLATION DIAGRAMS:



TYPICAL INSTALLATION



■ MOTOR WIRING DIAGRAM:

SINGLE PHASE		THREE PHASE	
115 Volt, 60 Hz	230 Volts, 60 Hz	208/230 Volts, 60 Hz	460 Volt, 60 Hz
110 Volt, 50 Hz	220 Volts, 50 Hz	190-220 Volts, 50 Hz	380-440 Volts, 50 Hz
P1 — L1	P1 — L1	T1 — L1	T1 — L1
	P2 — **	T7 — L1	T7 — *
		T4 — *	T4 — **
		T2 — L2	T2 — L2
T8 — *	T8 — *	T8 — *	T8 — **
P2 — *	T3 — *	T5 — *	P5 — **
T3 — *	T2 — *	T3 — L3	T3 — L3
		T9 — *	T9 — *
T5 — L2	T5 — L2	T6 — *	T6 — **
T2 — L2		P6 — **	
T4 — L2			

* Tied Together and Insulated
** Insulated

■ INSTALLATION NOTES:

- All electrical connections must be wired per the latest edition of the National Electrical Code and any applicable local codes.
 - All connectors, junction boxes and conduits shall be watertight (NEMA 4 or NEMA 4X).
 - All plumbing must conform to local codes.
 - Basic Disposer Assembly includes disposer, connector sleeve with clamps and 2" pipe size flexible drain coupling with clamps.
 - Items shown in red are included in Mounting Assemblies.
- * These items are not supplied by Red Goat Disposers.

**MODEL "A"
8" ROTOR DISPOSER**

BID SPECIFICATIONS: (Example)

Item No. _____ Disposer

Disposer shall be Red Goat model A 3P-R7

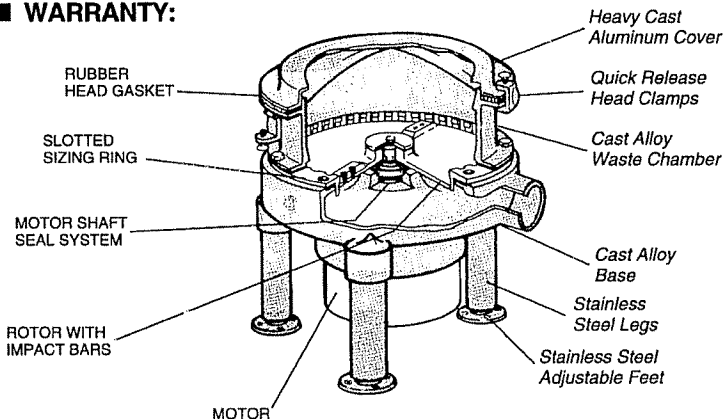
Construction: Cast iron waste chamber and base. Heat treated ductile iron sizing ring, 8" rotor with (2) reversible impact bars secured with stainless steel screws. Split housing design and flexible drain connection shall permit servicing without breaking plumbing or electric connections. Mounted on three adjustable stainless steel legs with flanged bolt-down feet. Provide with combination face and lip seal for motor moisture protection.

Motor: 3 hp, 460 volts, 60 hz, 3 phase, 1725 RPM. Reversing; continuous duty rated, with double sealed ball bearings.

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

Note: For new installation add one mounting assembly and one control panel.

WARRANTY:



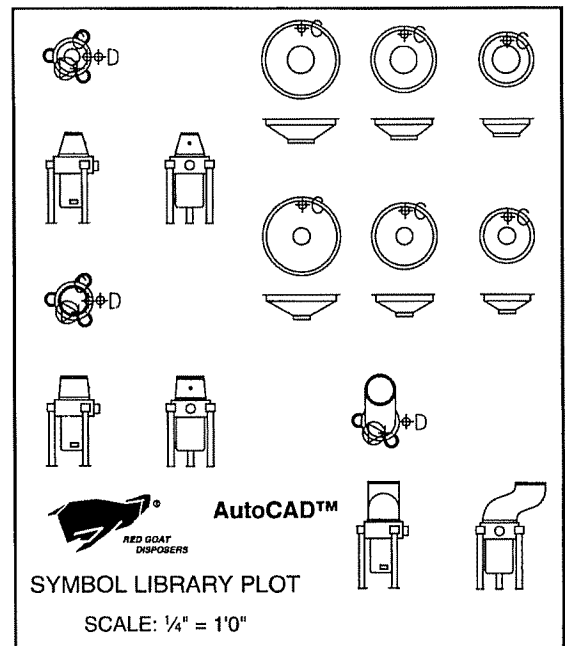
"C" Series disposer pictured above

STANDARD ONE YEAR WARRANTY

All RED GOAT disposer components, shown above in BLOCK print, are guaranteed against all defects for the initial ONE YEAR period of use, as stated in the Warranty.

RED GOAT TEN YEAR WARRANTY

All RED GOAT basic body components, shown above in *italicized* print, are guaranteed to remain serviceable for at least TEN YEARS, as stated in the Warranty.

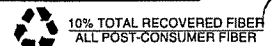


AutoCAD is a registered trademark of Autodesk, Inc.

SHIPPING DIMENSIONS AND WEIGHTS:

MODEL NO.	WIDTH		DEPTH		HEIGHT		WEIGHT		VOLUME	
	in.	mm	in.	mm	in.	mm	lbs.	kg	cu.ft.	cu.m
A112S-R4	19	483	19	483	30	762	117	53	6.3	.18
A112S-R7	19	483	19	483	30	762	120	55	6.3	.18
A112P-R4	19	483	19	483	30	762	117	53	6.3	.18
A112P-R7	19	483	19	483	30	762	120	55	6.3	.18
A2S-R4	19	483	19	483	30	762	129	59	6.3	.18
A2S-R7	19	483	19	483	30	762	132	60	6.3	.18
A2P-R4	19	483	19	483	30	762	117	53	6.3	.18
A2P-R7	19	483	19	483	30	762	120	55	6.3	.18
A3P-R4	19	483	19	483	30	762	142	65	6.3	.18
A3P-R7	19	483	19	483	30	762	145	66	6.3	.18
A5P-R4	19	483	19	483	30	762	147	67	6.3	.18
A5P-R7	19	483	19	483	30	762	150	68	6.3	.18
A112S-O7	26	660	21	533	29	737	155	70	9.2	.26
A112P-O7	26	660	21	533	29	737	160	73	9.2	.26
A2S-O7	26	660	21	533	29	737	170	77	9.2	.26
A2P-O7	26	660	21	533	29	737	165	75	9.2	.26
A3P-O7	26	660	21	533	29	737	170	77	9.2	.26
A5P-O7	26	660	21	533	29	737	175	80	9.2	.26

Red Goat is not responsible for any typographical errors. Due to continued product improvement specifications are subject to change without prior notice.



General Slicing/Red Goat Disposers

1152 Park Avenue • P.O. Box 428
Murfreesboro, TN 37133-0428
(615) 893-4820 • FAX 615-896-7042



Dishwasher - Undercounter

Mark # 038

MANUFACTURER Hobart

MODEL # LXi

FEATURES - Verify if hot water or chemical sanitizing.
- Verify need for booster heater.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	X
---	---

FINISH Stainless steel

92	124
----	-----

ELECTRICAL

CONNECTION	JB	VOLTS	120/208	PHASE	1	AMPS	Vfy.
KW		HP		ROUGH-IN HEIGHT	+18"		
ROUGH-IN COMMENTS	6KW booster heater if required						

PLUMBING

HW	1/2", +12"	CW		WASTE	IW, 1", to FS		
ROUGH-IN COMMENTS							

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

LXi DISHMACHINE



STANDARD FEATURES

- 30 racks per hour
- Hot water or chemical sanitation
- Low chemical alert indicator (on machines ordered with pumps)
- 70°F rinse booster heater on LXIH models
- Delime notification/cycle
- Chemical pump "auto-prime"
- Service diagnostics
- Fresh water rinse – 1.2 gallons per rack
- 16 gauge stainless steel tank, door and top panel
- Microcomputer, top mounted controls with digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower anti-clogging rinse arms
- Removable stainless steel scrap screen
- Corrosion resistant pump
- Automatic pumped drain
- 17" door opening
- Automatic fill
- Labyrinth-type door seal
- Electric tank heat
- Two dishracks – one peg and one combination-type

OPTIONS AT EXTRA COST

- 208-240(2W)/60/1
- Detergent and rinse aid pumps

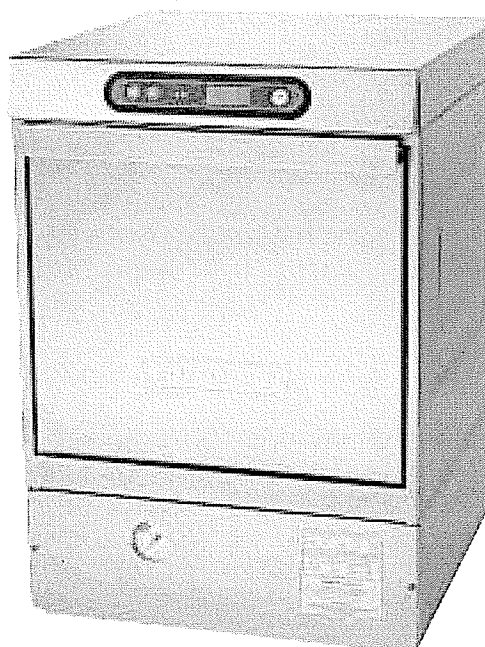
ACCESSORIES

- Power cord kits
- Stainless steel base with 6" legs
- 17" stainless steel stand
- Pressure regulator valve

Specifications, Details and Dimensions on Inside and Back.

STANDARD VOLTAGES

- 120/60/1 (LXiC model only)
- 120/208-240(3W)/60/1



LXi DISHMACHINE



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

WARNING:

REQUIRED FLOWING WATER PRESSURE TO THE DISHMACHINE IS 20 ± 5 PSIG IF PRESSURES HIGHER THAN 25 PSIG ARE PRESENT, A PRESSURE REGULATING VALVE MUST BE INSTALLED IN THE WATER LINE TO THE DISHMACHINE (BY OTHERS).

IMPORTANT: THE SODIUM HYPOCHLORITE (LIQUID BLEACH) CONTAINER SHOULD BE PLACED NO HIGHER THAN 10" ABOVE FLOOR.

IF BLEACH CONTAINER IS TO BE PLACED IN CABINET ADJACENT TO MACHINE, A 1/2" DIA. HOLE IS REQUIRED IN THE CABINET TO RUN BLEACH SUPPLY LINE.

USE ONLY 5.2% OR 8.4% SODIUM HYPOCHLORITE (LIQUID BLEACH) AS SANITIZING CHEMICAL TO INSURE PROPER OPERATION OF DISHMACHINE.

DO NOT PRE-MIX WETTING AGENT AND SODIUM HYPOCHLORITE (LIQUID BLEACH)

CERTAIN MATERIALS INCLUDING SILVER PLATE, ALUMINUM AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH) SEE INSTRUCTIONAL MANUAL.

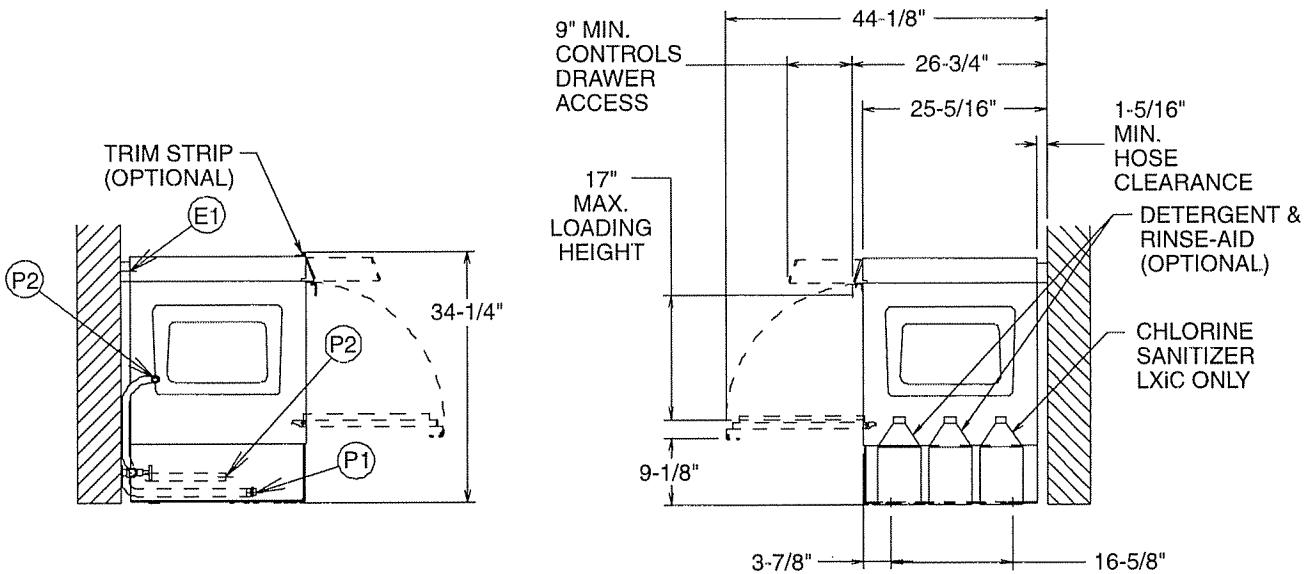
NOTES:

1. ALL VERTICAL MACHINE DIMENSIONS TAKEN FROM FLOOR MAY BE INCREASED BY 1".
2. MOIST AIR ESCAPES FROM THE DOOR. USE ONLY MOISTURE RESISTANT MATERIALS ADJACENT TO LXI SIDES AND TOP.
3. A VENT HOOD IS NOT RECOMMENDED ABOVE THE LXI UNDERCOUNTER DISHWASHER SINCE IT DOES NOT PRODUCE EXCESSIVE VAPORS

PLUMBING NOTES:

1. WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION
2. RECOMMENDED WATER HARDNESS TO BE 4-6 GRAINS FOR BEST RESULTS
3. MINIMUM WATER CONDUCTIVITY REQUIRED - 30 MICRO-MHOS/CM.

⚠ IF DRAIN HOSE IS LOOPED ABOVE A SINK, THE LOOP MUST NOT EXCEED 38" AFF.

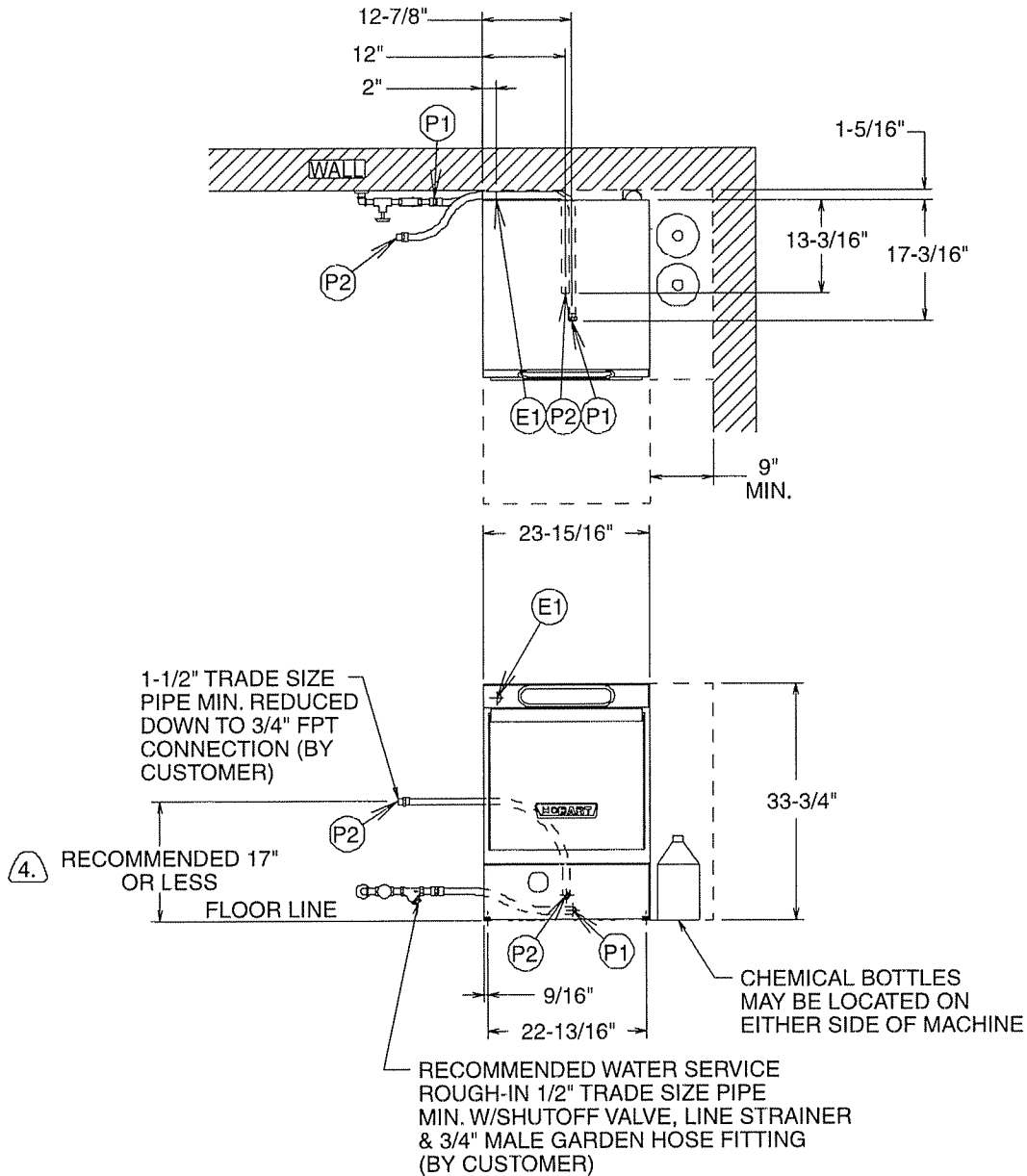


MACHINE TYPE & SPECIFICATION	RATED AMPS	MIN SUPPLY CKT CONDUCT AMPACITY	MAX PROTECTIVE DEVICES
LXiC (120/60/1) USE 90°C STRANDED COPPER WIRE ONLY.	15.4	20	20
LXiC (120/208-240(3W)/60/1*) LXiC (208-240/60/1) USE 90°C STRANDED COPPER WIRE ONLY.	13.6	20	20
LXiH (120/208-240(3W)/60/1*) LXiH (208-240/60/1) USE 90°C STRANDED COPPER WIRE ONLY.	37.7	50	50

CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 31-3/4" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE; 140°F WATER MIN. FOR LXIC & LXIH 1-1/2" AFF.
- P2 DRAIN CONNECTION: 3/4" MPT FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE; 3-9/16" AFF.



* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.

ACCESSORY CORD KITS AVAILABLE FOR ALL MACHINES

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES. DRAIN AND FILL LINE CONFIGURATIONS VARY, SOME METHODS ARE SHOWN ON THIS DRAWING.

SHIPPING WEIGHTS (LBS)	LXiC	LXiH
NET WEIGHT OF MACHINE	190 lbs.	210 lbs.
DOMESTIC SHIPPING WEIGHT	235 lbs.	255 lbs.

MODELS:
LXiC, LXiH
892882

LXi DISHMACHINE

HOBART

 701 S Ridge Avenue, Troy, OH 45374
 1-888-4HOBART • www.hobartcorp.com

SPECIFICATIONS

DESIGN: Front opening, equipped for installation of both freestanding and undercounter-type operations.

CONSTRUCTION: 304 series stainless steel tank, door and top panel.

PUMP: Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 54 gpm.

MOTOR: ¾" H.P., single phase, split-phase type, furnished for 120/60/1 or 208-240/60/1 electrical specification. Factory sealed lubrication. Inherent overload protection with auto reset.

WASH AND RINSE CYCLE: Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is closed.

- Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

RINSE AND SANITATION:

- LXiH:** Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 110°F.
- LXiC:** Sanitation is accomplished by injection of proper amount of sodium hypochlorite solution (liquid bleach) into final rinse water to achieve a minimum of 50PPM sanitizing solution. Injection of sodium hypochlorite is accomplished by a built-in sanitizing chemical pump.

PUMPED DRAIN: Machine automatically drains water through a built-in pump. Maximum 17" drain height permitted.

RACKING: Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

CAUTION: Certain materials, including silver, aluminum and pewter are attacked by Sodium Hypochlorite solution in the chemical sanitizing mode of operation.

SPECIFICATIONS: Listed by Underwriters Laboratories Inc. and NSF International.

MACHINE RATINGS	LXiC	LXiH
Racks per Hour Rate	30	
Dishes per Hour (25 per Rack Avg.)	750	
Glasses per Hour (36 per Rack Avg.)	1080	
Wash Motor - H.P.	¾	
Controls	Microcomputer	
Tank Capacity - Gallons	3	
Overall Dimensions - H x W x D	33¾" x 23½" x 26¾"	
Cycle Time - Minutes	2	
Tank Heat	1.5 KW	
Electric Booster Heater	N/A	6 KW
Water Usage Per Rack - Gallons	1.2	
Drain Design	Pumped	
Door Opening Height	17"	
Chemical Connection Capability	Standard	
Detergent Pump	Optional	
Rinse-Aid Pump	Optional (W/Det Pump)	
Sanitizer Pump	Standard	N/A
Chemical Prime (auto prime)	Standard	
Peak Drain Flow - GPM	10	
Service Diagnostics	Standard	
70° Rise Booster	N/A	Standard

As continued product improvement is a policy of Hobart, specifications are subject to change without notice

Pot Rack with Wall Shelf

Mark # **041**

MANUFACTURER Advance/Tabco

MODEL # PS-12-___

FEATURES - Mount with shelf at +6'-0" AFF.
 - Verify size by plan.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

FINISH Stainless steel

92

124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

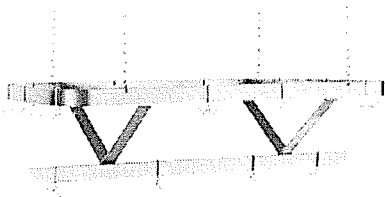


Item #: _____ Qty #: _____

Model #: _____

Project #: _____

CEILING MOUNTED



Ceiling Mounted

18 Pot Hooks per unit.

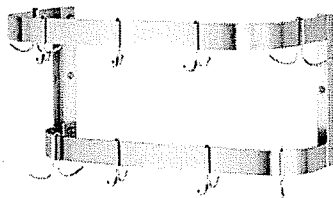
L	S/S	POWDER COATED	Wt
36"	SC-36	GC-36	23 lbs.
48"	SC-48	GC-48	26 lbs.
60"	SC-60	GC-60	29 lbs.
72"	SC-72	GC-72	32 lbs.
84"	SC-84	GC-84	36 lbs.
96"	SC-96	GC-96	44 lbs.
108"	SC-108	GC-108	48 lbs.
120"	SC-120	GC-120	51 lbs.
132"	SC-132	GC-132	55 lbs.
144"	SC-144	GC-144	58 lbs.

Wall Mounted

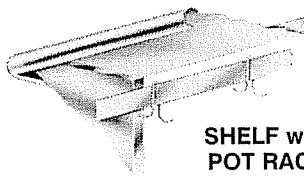
18 Pot Hooks per unit.

L	S/S	POWDER COATED	Wt
36"	SW-36	GW-36	14 lbs.
48"	SW-48	GW-48	16 lbs.
60"	SW-60	GW-60	18 lbs.
72"	SW-72	GW-72	21 lbs.
84"	SW-84	GW-84	24 lbs.
96"	SW-96	GW-96	26 lbs.
108"	SW-108	GW-108	28 lbs.
120"	SW-120	GW-120	31 lbs.
132"	SW-132	GW-132	31 lbs.
144"	SW-144	GW-144	31 lbs.

WALL MOUNTED



Shelf with Pot Rack



SHELF with POT RACK

L	10" Wide	Wt	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt
36"	PS-10-36	15 lbs.	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.
48"	PS-10-48	25 lbs.	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.
60"	PS-10-60	35 lbs.	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.
72"	PS-10-72	45 lbs.	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.
84"	PS-10-84	55 lbs.	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.
96"	PS-10-96	65 lbs.	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.
108"	PS-10-108	75 lbs.	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.
120"	PS-10-120	85 lbs.	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.
132"	PS-10-132	5 lbs.	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.
144"	PS-10-144	105 lbs.	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.

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

FEATURES: (Ceiling Mounted)

Ceiling suspension with chain hangers.
Optional threaded rod available.

MATERIAL:

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

Pot hooks are plated (18 per unit)

24" long chain hangers are plated.

CONSTRUCTION:

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

All powder coated units are coated with FDA approved material

FEATURES: (Wall Mounted)

Secured to wall by means of bolts through welded brackets

MATERIAL:

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

Pot hooks are plated. (18 per unit)

CONSTRUCTION:

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

All powder coated units are coated with FDA approved material.

FEATURES: (Shelf/Pot Rack)

A dual purpose unit for shelf and utensil storage

Secured to wall by means of bolts through welded brackets.

MATERIAL:

Flat steel bar is 2" x 1/4".

Pot hooks are plated. (18 per unit)

CONSTRUCTION:

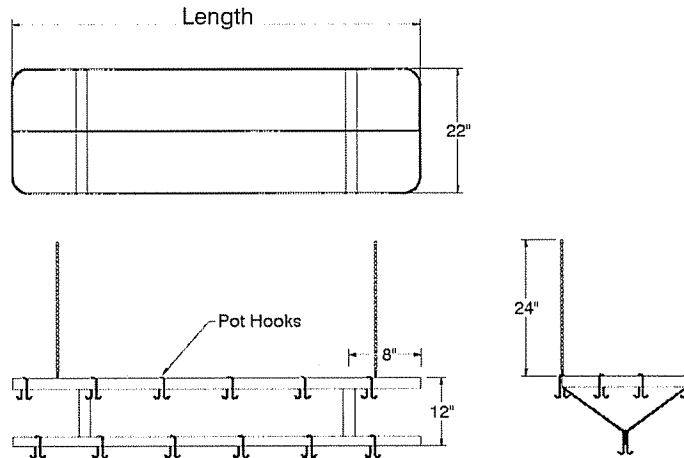
All welded stainless steel units are blended to a satin finish

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

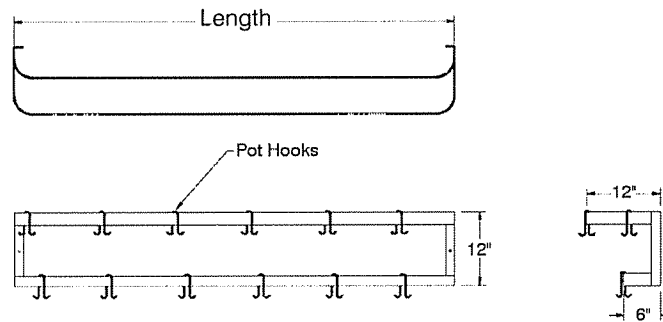
Ceiling Mounted

18 Pot Hooks per unit.



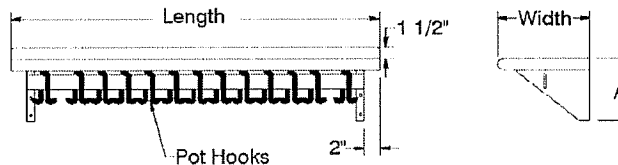
Wall Mounted

18 Pot Hooks per unit.



Shelf with Pot Rack

18 Pot Hooks per unit.



Shelving - Pan and China

Mark # 042

MANUFACTURER Metro

MODEL # Super Erecta Brite

FEATURES

- Verify size of unit per plan.
- (5) shelves high.
- 63P posts.
- Locate bottom shelves +10" AFF and evenly space the balance of the shelves.

AREA Back of House
LOCATION Kitchen
FINISH Super Erecta Brite

ROOM COUNTS

X	X
92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		



Item # _____

Job _____

042

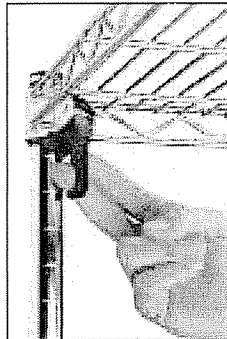
METRO SUPER ADJUSTABLE SUPER ERECTA SHELF®
Adjustable Wire Shelving

SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

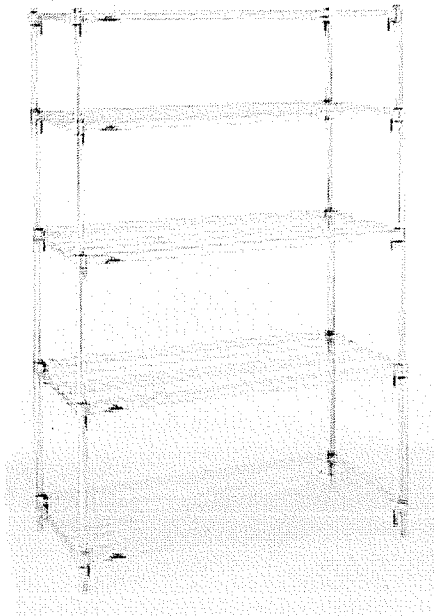
Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).

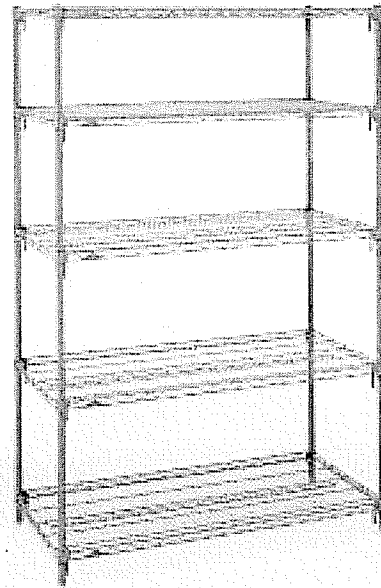
*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC



Corner Release System



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



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



10.01A



SUPER ADJUSTABLE SUPER ERECTA SHELF®
WIRE SHELVING

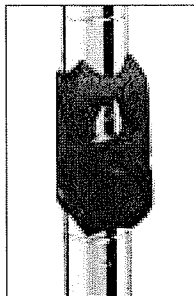
Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.) (mm)	Approx Pkd Wt (lbs.) (kg)	Cat No Super Erecta Brite	Cat No Chrome	Cat No Metroseal 3	Cat No Stainless
18x24 457x610	7 3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30 457x760	8 3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36 457x914	9 1/2 4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42 457x1066	11 5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48 457x1219	12 5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54 457x1370	14 1/2 6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60 457x1524	17 7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72 457x1825	20 9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24 530x610	8 3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30 530x760	9 4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36 530x914	11 5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42 530x1066	12 5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48 530x1219	14 6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54 530x1370	16 7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60 530x1524	18 8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72 530x1825	24 10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24 610x610	9 4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30 610x760	11 5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36 610x914	13 5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42 610x1066	15 6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48 610x1219	16 7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54 610x1370	18 8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60 610x1524	21 9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72 610x1825	26 11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10 10A

SUPER ADJUSTABLE SUPER ERECTA SHELF®
Adjustable Wire Shelving



Sleeves/Wedges

Package of 4 per shelf
Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification.

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation

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

SiteSelect™ Posts

Height* (in.) (mm)	Approx Pkd Wt (lbs.) (kg)	Cat No Plated	Cat No Metroseal 3	Cat No Stainless
7 1/2 191	1/2 0.3	7P		
14 1/2 370	1 0.5	13P	13PK3	33PS
27 1/2 700	1 3/4 0.75	27P		27PS
34 1/2 875	2 0.9	33P	33PK3	33PS
54 9/16 1385	3 1.4	54P	54PK3	54PS
62 9/16 1590	3 1/2 1.6	63P	63PK3	63PS
74 5/8 1895	4 1.8	74P	74PK3	74PS
86 5/8 2200	5 2.3	86P	86PK3	86PS
96 5/8 2454	5 1/2 2.5	**96P		

* Height includes leveling bolt and cap

** 96P should not be used in units less than 24' (610mm) deep
Consult Metro Engineering for alternate recommendations

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"
This will result in an overall post height with adjustment of 69 1/8" to 69 1/4"

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.

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

L02-006A
Printed in U S A Rev 1/03

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

Copyright © 2003 InterMetro Industries Corp

Pot Sink with End Panel

Mark # **044**

MANUFACTURER Fabricator

MODEL # Custom

- FEATURES**
- (3) compartments plus additional pre-rinse sink.
 - (3) lever wastes.
 - 12" Add-a-faucet with spray rinse.
 - Provide "Z" clip backsplash and seal to wall with clear silicone sealant.
 - Disposer mounted in pre-rinse sink.
 - Mount disposer control bracket so accidental activation of disposer is not possible.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

FINISH Stainless steel

92

124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

Freezer - Two-Door Reach-In

Mark # 050

MANUFACTURER True

MODEL # T-49F

FEATURES - Three (3) extra shelves per section.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	
---	--

FINISH Stainless steel

92 124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS	14.0
KW	HP	ROUGH-IN HEIGHT		+86"			
ROUGH-IN COMMENTS							

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		



TRUE FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
 (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com
 Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name: _____

Location: _____

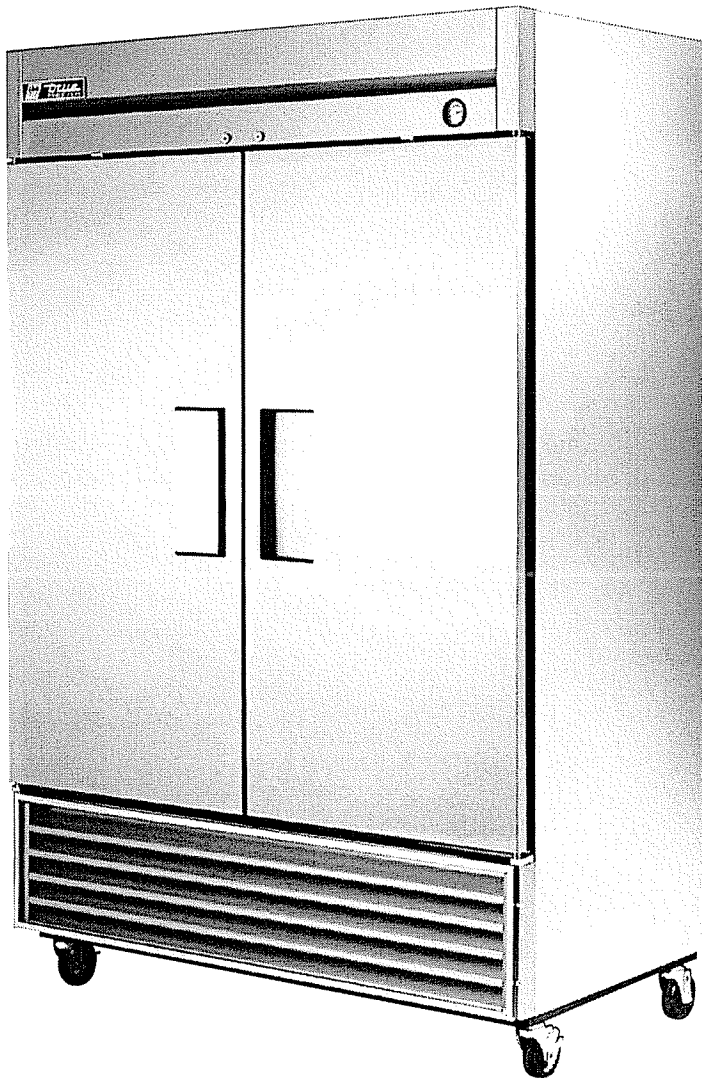
Item #: _____ Qty: _____

Model #: _____

SIS #

Model:
T-49F

T Series:
Reach-In Solid Door Freezer



T-49F

- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, superior food safety and the best value in today's food service marketplace.
 - ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
 - ▶ 300 series stainless steel solid doors and front. The very finest stainless for higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
 - ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D	H*						
T-49F	2	49 1388	6	54 1/8 1375	29 1/2 750	78 3/8 1991	3/4 1	115/60/1 230-240/50/1	13.2 6.4	5-20P ▲	9 2.74	510 232

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
T-49F

T Series:
Reach-In Solid Door Freezer



STANDARD FEATURES

DESIGN

- True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, superior food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True reach-in's a superior low velocity, high volume airflow design. This unique design insures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel front grill and shroud. Anodized quality aluminum exterior ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty galvanized frame rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

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

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24⁹/₁₆" L x 22³/₈" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

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

ELECTRICAL

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



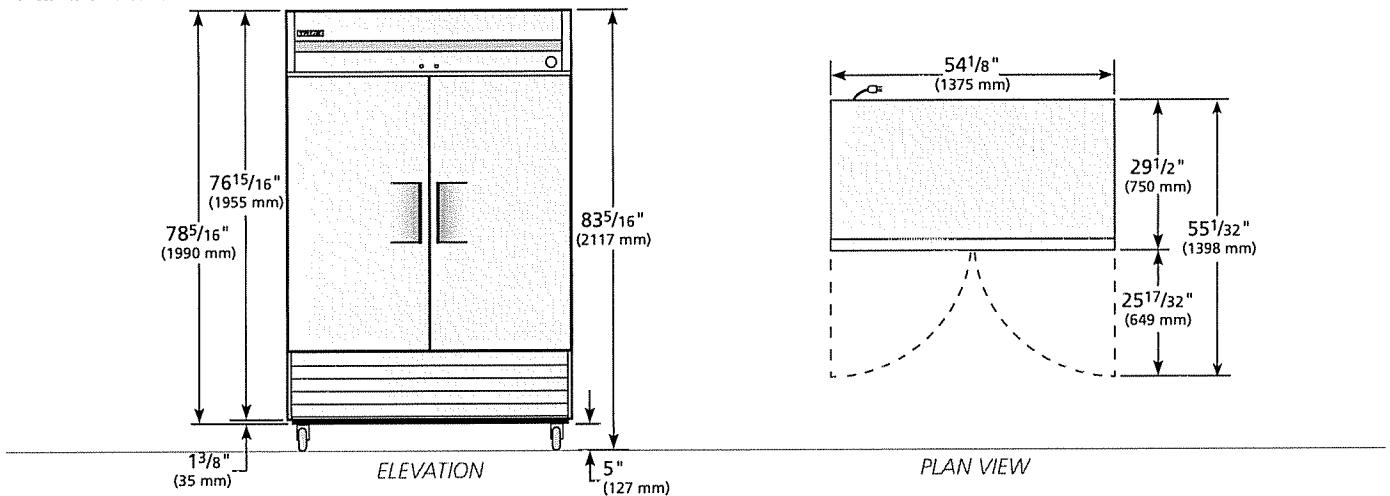
115/60/1
NEMA-5-20R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Full door bun tray racks. Each holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Remote cabinet and/or condensing unit. System comes standard with 404A expansion valve and requires R404A refrigerant.

PLAN VIEW



WARRANTY
One year warranty on all parts & labor and an additional 4 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
T-49F	TFEY02E	TFEY02S	TFEY02P	TFEY023

TRUE FOOD SERVICE EQUIPMENT

Refrigerator - Two-Door Reach-In

Mark # 052

MANUFACTURER True
MODEL # T-49
FEATURES - Digital thermometer.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input checked="" type="checkbox"/>	<input type="checkbox"/>
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS	9.0
KW		HP		ROUGH-IN HEIGHT	+86"		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					



TRUE FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
 (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com
 Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name: _____

Location: _____

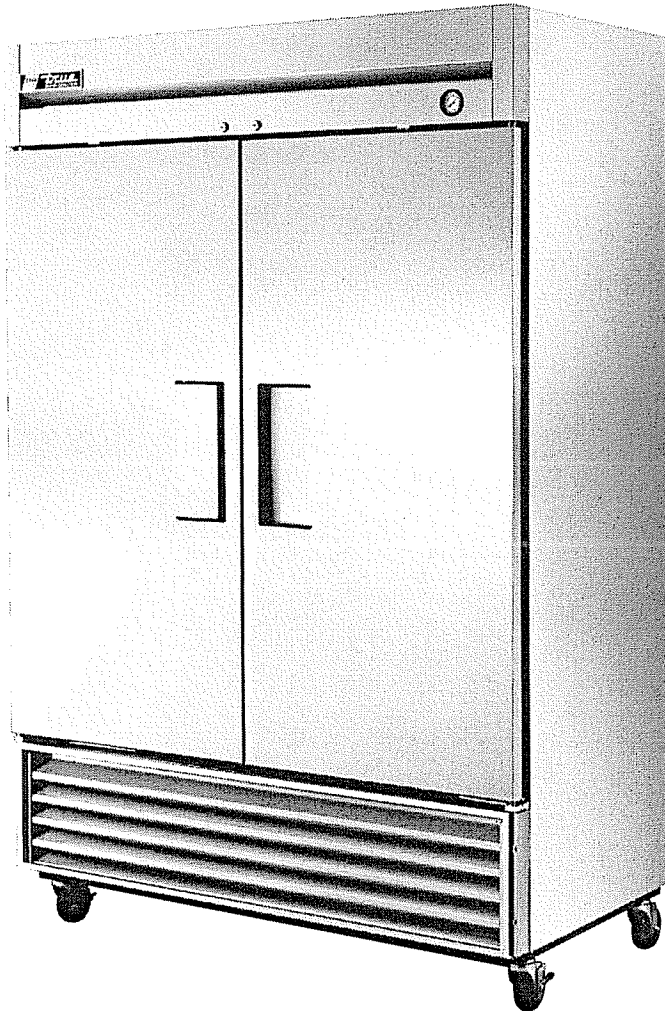
Item #: _____ Qty: _____

Model #: _____

S/S #

Model:
T-49

T Series:
Reach-In Solid Door Refrigerator



T-49

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
 - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, superior food safety and the best value in today's food service marketplace.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
 - ▶ 300 series stainless steel solid doors and front. The finest stainless available; higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D	H*						
T-49	2	49 1388	6	54 ¹ / ₈	29 ¹ / ₂	78 ³ / ₈	1/2	115/60/1	9.1	5-15P	9	420
				1375	750	1991	1/2	230-240/50/1	5.4	▲	2.74	191

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

12/05

Printed in U.S.A.

Model:
T-49

T Series:
Reach-In Solid Door
Refrigerator



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, superior food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True reach-in's a superior low velocity, high volume airflow design. This unique design insures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel front grill and shroud. Anodized quality aluminum exterior ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty galvanized frame rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

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

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24⁹/₁₆" L x 22³/₈" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.
- Each shelf supports up to 250 lbs. (114 kg).

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

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

ELECTRICAL

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



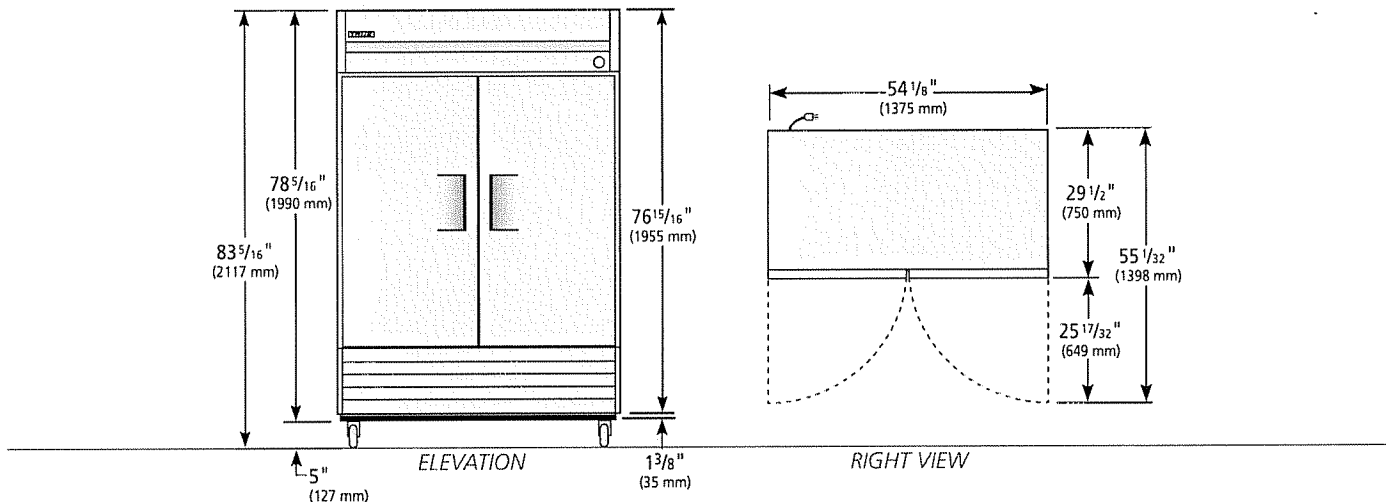
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230-240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray racks. Each holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Remote cabinets (condensing units supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
 One year warranty on all parts and labor and an additional 4 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
	T-49	TFEY02E	TFEY02S	TFEY02P	TFEY023

TRUE FOOD SERVICE EQUIPMENT

Refrigerator - Compact

Mark # 059

MANUFACTURER True
MODEL # TUC-27
FEATURES - Verify door swing.
 - Provide with cord and cap.

AREA	Public	Back of House	ROOM COUNTS	
LOCATION	Buffet	Kitchen	<input type="checkbox"/>	<input type="checkbox"/>
FINISH	Stainless steel		92	124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS	4.6
KW		HP		ROUGH-IN HEIGHT	+12"		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					



TRUE FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
 (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

SIS #

Standard Depth Undercounter Units



TUC-48

Standard Depth Undercounter Units

- TUC-27, TUC-36,
- TUC-48, TUC-60,
- TUC-72

True's undercounter refrigeration slides under work counters for space efficiency or provides a functional work surface for easy food preparation.

SPECIFICATIONS / FEATURES

CABINET CONSTRUCTION:

- Stainless steel front, top and ends. Aluminum finished back.
- White, vinyl coated aluminum interior cabinet liner with 300 series stainless steel floor with coved corners. Construction of liner in accordance with NSF standards.
- 5" diameter stem castors (optional 6" adjustable stainless steel legs available).

DOORS:

- Stainless steel exterior with white aluminum interior to match cabinet liner. Doors extend full width of cabinet shell. Door gaskets of one piece construction, and removable for ease in cleaning.
- Doors include 12" long horizontal recessed handle with sheetmetal interlock. Handles foamed-in-place to insure permanent attachment.

INSULATION:

- Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

SHELVING:

- Adjustable vinyl coated wire shelves (2 per door). Shelves capable of supporting up to 250 lbs. (not included in drawered models)
- Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

Also available:

- **Glass door models**
- **Drawered models**
 (hold one 12" x 20" x 6", full size pan per drawer; not included)
- **Freezer models**

REFRIGERATION SYSTEM:

- Refrigeration system factory balanced using CFC free R134A (refrigerator), R404A (freezer) refrigerant.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 38°F (refrigerator), -10°F (freezer) interior cabinet temperature. (non-adjustable capillary tube system superior to problematic expansion valve)
- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

ELECTRICAL CHARACTERISTICS:

- Unit completely pre-wired at factory, and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. A cord and plug set to be included.
- A sole use circuit is required.



115/60/1
NEMA-5-15R

Remote cabinets available 14% off list
 (condensing units supplied by others).
 Consult factory technical service dept. for BTU information.

Printed in
U.S.A.



Exceptions:

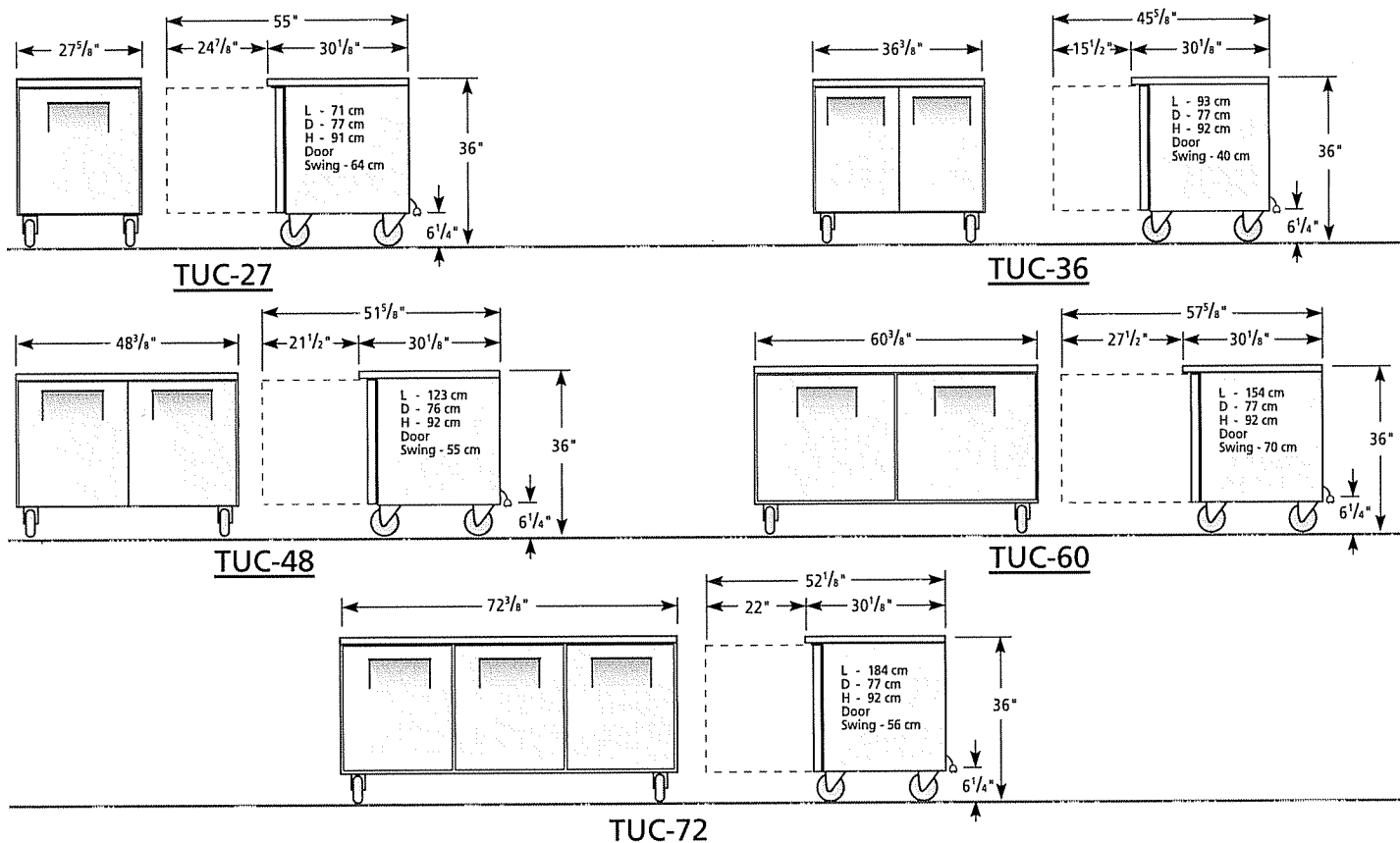
Specifications subject to change without notice.

APPROVALS:

2/03



TUC-Series: Standard Depth Undercounter Units



Rough-In Data													
Model	Doors	Capacity (Cu. Ft)	# of Shelves	Dimensions (inches)			HP	Volts	PH	Amps	NEMA Config.	Cord Length (feet)	Crated Weight
				L	D	H							
TUC-27 (1, 2, 3, 4)	1	6.5	2	27 5/8	30 1/8	36	1/5	115	1	4.6	5-15	7	161
TUC-36	2	8.5	4	36 3/8	30 1/8	36	1/3	115	1	8.3	5-15	7	210
TUC-48 (1, 2, 3)	2	12.0	4	48 3/8	30 1/8	36	1/3	115	1	8.6	5-15	7	243
TUC-60 (1, 2, 3)	2	15.5	4	60 3/8	30 1/8	36	1/3	115	1	7.8	5-15	7	287
TUC-72	3	19.0	6	72 3/8	30 1/8	36	1/2	115	1	10.5	5-15	7	350

(1) Available in drawered model (2) Available in freezer model (3) Available in glass door model (4) Available in glass door freezer

Specifications subject to change without notice.

Standard Features

- Oversized and balanced, environmentally friendly refrigeration system - holds 33°F to 38°F (134A, refrigerator), -10°F (R404A, freezer).
- Stainless steel front, top and sides.
- Interior - NSF approved, white vinyl coated aluminum sides and top, coved corners and 300 series stainless steel floor.
- Aluminum finished back.
- Door swings within cabinet dimensions.
- Work surface 36" high.
- Front breathing.
- Recessed handles on solid door models; glass door models feature triple pane glass and 12" aluminum handles.
- Adjustable vinyl coated wire shelves.
- Epoxy coated evaporator.
- Foamed-in-place high density polyurethane insulation (CFC free).
- 5" diameter castors standard equipment.
- Door/drawer variations available at full drawer list pricing.
- Self-contained system.
- Slide out compressor can be serviced easily and accessed by a single repairman.

- 1 year parts & labor warranty (USA).
- 5 year compressor warranty.

Optional Accessories

- Cutting board
- Stacking collar available for TUC-27,-27F.
- 6" stainless steel or optional seismic legs.
- 2 1/2" diameter castors available
- Low profile models with 2" castor package.
- 31 1/2" work surface height (available for TUC-27,-36,-48,-60 refrigerators). ADA compliant.
- Heavy, 16 gauge tops available.
- Basic overshelf available for TUC-27,-48,-60.
- Service shelf available for TUC-48,-60,-72.

Model	Front	Right	Plan	3D
TUC-27	TFQY01E	TFQY01S	TFQY01P	TFQY013
TUC-36	TFP025E	TFPY25S	TFPY25P	TFPY253
TUC-48	TFQY02E	TFQY02S	TFQY02P	TFQY023
TUC-60	TFQY03E	TFQY03S	TFQY03P	TFQY033
TUC-72	TFQZ45E	TFQZ45S	TFQZ45P	TFQZ453

Clearance Required For Coolers (USA)		
Sides Inches/mm	Top Inches/mm	Rear Inches/mm
0/0	0/0	1/26



TRUE FOOD SERVICE EQUIPMENT

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

Printed in U.S.A.

Table - Prep with Backsplash

Mark # 063

MANUFACTURER Advance/Tabco

MODEL # TKSS-30__

FEATURES

- Verify length by plan.
- Sound deaden top per General Specifications.
- Provide with "Z"-clip backsplash and seal to wall with clear silicone sealant.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

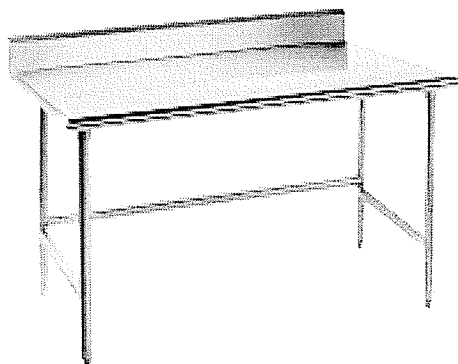
GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

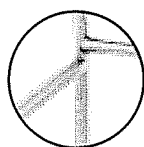
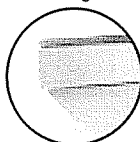
CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

WORK TABLES

PREMIUM Series - 5" Backsplash - Open Base Style



New Square Edge Design



1-5/8" LEG STRETCHERS
Ensure Stability



FEATURES:

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

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

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

Front to Back Stretchers bolted to legs and requires assembly. Left to Right Stretcher is welded to legs.

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Stud welded hat section reinforces and maintains a level working surface.

Gussets welded to support hat sections.

MATERIAL:

TKSS-SERIES: Stainless Steel Legs - Open Base

TOP: 14 gauge stainless steel type "304" series.

STRETCHERS: 1 5/8" dia. tubular stainless steel.

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

TKLG-SERIES: Galvanized Legs - Open Base

TOP: 14 gauge stainless steel type "304" series.

STRETCHERS: 1 5/8" dia. tubular galvanized steel.

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

Item #: _____

Model #: _____

Project #: _____

Stainless Steel Legs - Open Base					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
TKSS-240		TKSS-300			
TKSS-242		TKSS-302			
TKSS-243		TKSS-303		TKSS-363	
TKSS-244		TKSS-304		TKSS-364	
TKSS-245		TKSS-305		TKSS-365	
TKSS-246		TKSS-306		TKSS-366	
TKSS-247		TKSS-307		TKSS-367	
TKSS-248		TKSS-308		TKSS-368	
TKSS-249		TKSS-309		TKSS-369	
TKSS-2410		TKSS-3010		TKSS-3610	
TKSS-2411		TKSS-3011		TKSS-3611	
TKSS-2412		TKSS-3012		TKSS-3612	

Galvanized Legs - Open Base					
24" Wide	Qty.	30" Wide	Qty.	36" Wide	Qty.
TKLG-240		TKLG-300			
TKLG-242		TKLG-302			
TKLG-243		TKLG-303		TKLG-363	
TKLG-244		TKLG-304		TKLG-364	
TKLG-245		TKLG-305		TKLG-365	
TKLG-246		TKLG-306		TKLG-366	
TKLG-247		TKLG-307		TKLG-367	
TKLG-248		TKLG-308		TKLG-368	
TKLG-249		TKLG-309		TKLG-369	
TKLG-2410		TKLG-3010		TKLG-3610	
TKLG-2411		TKLG-3011		TKLG-3611	
TKLG-2412		TKLG-3012		TKLG-3612	

OPTIONAL ACCESSORIES	Model #	Qty
Drawer		
Lock		
Sink		
Casters		
Shelving		
Duplex Recept.		
16 Ga. S/S 304 Legs		



NEW YORK
(800) 645-3166
Fax: (631) 242-6900

GEORGIA
(800) 832-1218
Fax: (770) 775-5625

TEXAS
(800) 527-0353
Fax: (972) 932-4795

NEVADA
(800) 446-8684
Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380

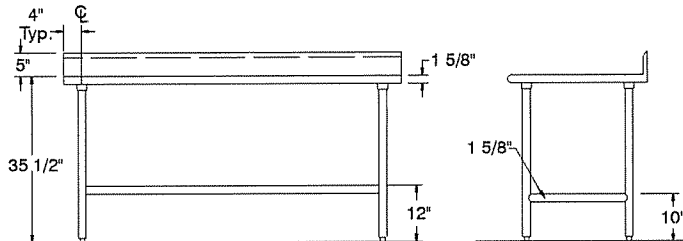
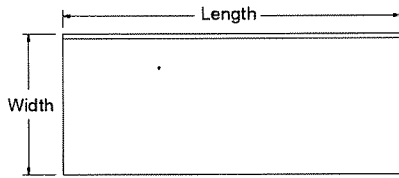
e-mail: advancetabco@advancetabco.com www.advancetabco.com

DETAILS and SPECIFICATIONS

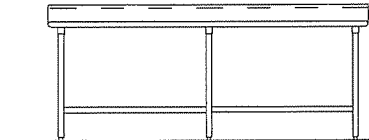
063

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

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



**TKSS & TKLG Series
Open Base Style
5" Backsplash**



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

TKSS-Series: Stainless Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TKSS-240	49 lbs.	TKSS-300	55 lbs.		
24"	TKSS-242	43 lbs.	TKSS-302	48 lbs.		
36"	TKSS-243	55 lbs.	TKSS-303	62 lbs.	TKSS-363	80 lbs.
48"	TKSS-244	67 lbs.	TKSS-304	75 lbs.	TKSS-364	85 lbs.
60"	TKSS-245	77 lbs.	TKSS-305	89 lbs.	TKSS-365	99 lbs.
72"	TKSS-246	89 lbs.	TKSS-306	97 lbs.	TKSS-366	112 lbs.
84"	TKSS-247	107 lbs.	TKSS-307	118 lbs.	TKSS-367	131 lbs.
96"	TKSS-248	119 lbs.	TKSS-308	131 lbs.	TKSS-368	145 lbs.
108"	TKSS-249	135 lbs.	TKSS-309	150 lbs.	TKSS-369	165 lbs.
120"	TKSS-2410	234 lbs.	TKSS-3010	249 lbs.	TKSS-3610	268 lbs.
132"	TKSS-2411	258 lbs.	TKSS-3011	276 lbs.	TKSS-3611	298 lbs.
144"	TKSS-2412	273 lbs.	TKSS-3012	291 lbs.	TKSS-3612	313 lbs.

TKLG-Series: Galvanized Steel Legs & Stretchers

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	TKLG-240	49 lbs.	TKLG-300	55 lbs.		
24"	TKLG-242	43 lbs.	TKLG-302	48 lbs.		
36"	TKLG-243	55 lbs.	TKLG-303	62 lbs.	TKLG-363	80 lbs.
48"	TKLG-244	67 lbs.	TKLG-304	75 lbs.	TKLG-364	85 lbs.
60"	TKLG-245	77 lbs.	TKLG-305	89 lbs.	TKLG-365	99 lbs.
72"	TKLG-246	89 lbs.	TKLG-306	97 lbs.	TKLG-366	112 lbs.
84"	TKLG-247	107 lbs.	TKLG-307	118 lbs.	TKLG-367	131 lbs.
96"	TKLG-248	119 lbs.	TKLG-308	131 lbs.	TKLG-368	145 lbs.
108"	TKLG-249	135 lbs.	TKLG-309	150 lbs.	TKLG-369	165 lbs.
120"	TKLG-2410	234 lbs.	TKLG-3010	249 lbs.	TKLG-3610	268 lbs.
132"	TKLG-2411	258 lbs.	TKLG-3011	276 lbs.	TKLG-3611	298 lbs.
144"	TKLG-2412	273 lbs.	TKLG-3012	291 lbs.	TKLG-3612	313 lbs.



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

Shelves - Wall

Mark # 065

MANUFACTURER Advance/Tabco

MODEL # WS-KD-___

FEATURES - Verify quantities and lengths by plan.
 - Mount at +4'-8" and +5'-8" AFF.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	X
---	---

FINISH Stainless steel

92 124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

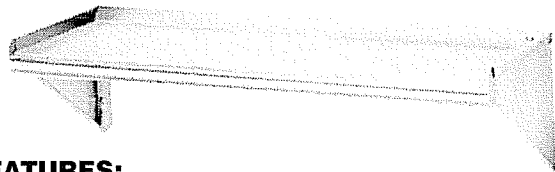
GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		

KD Wall Shelf



FEATURES:

Furnished with a 1 1/2" sanitary downward rolled rim with a 1 1/4" turn-up edge on sides and rear
Unit is easily assembled employing the slip-fit TAB-LOK design

CONSTRUCTION:

Shelf and brackets are die stamped and die formed.

MATERIAL:

WS-KD Series - 18 gauge stainless steel polished to a satin finish
AWS-KD Series - Heavy gauge aluminum

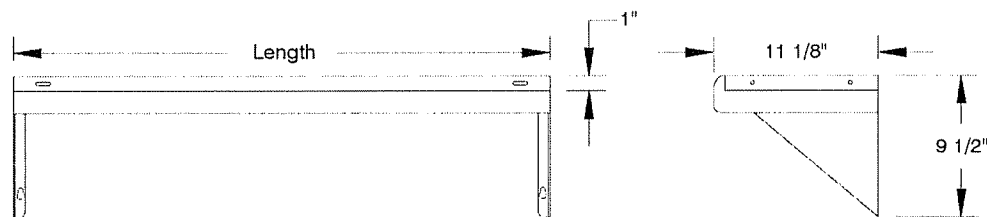
Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____

Requirements for NSF Installations

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



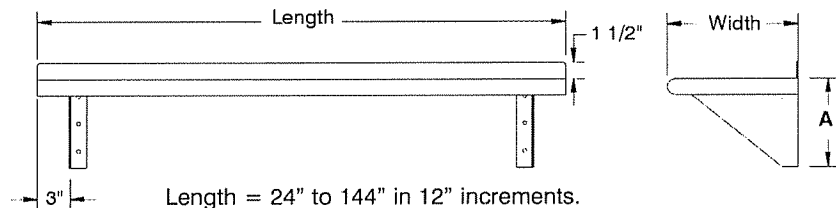
S/S	ALUMINUM	length
WS-KD-24	AWS-KD-24	24"
WS-KD-36	AWS-KD-36	36"
WS-KD-48	AWS-KD-48	48"
WS-KD-60	AWS-KD-60	60"

Standard Wall Shelf



Furnished with a 1 1/2" sanitary downward rolled rim with a 1 1/4" turn-up edge. Ends are turned down square.
18 gauge type "430" stainless steel
Secured to wall by means of bolts through welded brackets
Units 7 ft. and larger are furnished with 3 brackets

10" Wide	Qty	12" Wide	Qty	15" Wide	Qty	18" Wide	Qty
WS-10-24		WS-12-24		WS-15-36		WS-18-36	
WS-10-36		WS-12-36		WS-15-36		WS-18-36	
WS-10-48		WS-12-48		WS-15-48		WS-18-48	
WS-10-60		WS-12-60		WS-15-60		WS-18-60	
WS-10-72		WS-12-72		WS-15-72		WS-18-72	
WS-10-84		WS-12-84		WS-15-84		WS-18-84	
WS-10-96		WS-12-96		WS-15-96		WS-18-96	
WS-10-108		WS-12-108		WS-15-108		WS-18-108	
WS-10-120		WS-12-120		WS-15-120		WS-18-120	
WS-10-132		WS-12-132		WS-15-132		WS-18-132	
WS-10-144		WS-12-144		WS-15-144		WS-18-144	



Width	A
10"	8"
12"	10"
15"	10"
18"	10"

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

 www.advancetabco.com	NEW YORK (800) 645-3166 Fax: (631) 242-6900	GEORGIA (800) 832-1218 Fax: (770) 775-5625	TEXAS (800) 527-0353 Fax: (972) 932-4795	NEVADA (800) 446-8684 Fax: (775) 972-1578
	For Assistance with SMART ENGINEERING RESPONSE TEAM Smart Modifications & Accessories Call: 1-800-498-6634 Fax: 631-586-2933 serl@advancetabco.com			

Adjustable Poker Chip Dollies

Mark # 068

MANUFACTURER Metro

MODEL # T17A24P

FEATURES

- Provide with corner bumpers and cover.
- Provide with full complement of partitions and dividers.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	X
---	---

FINISH

92 124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

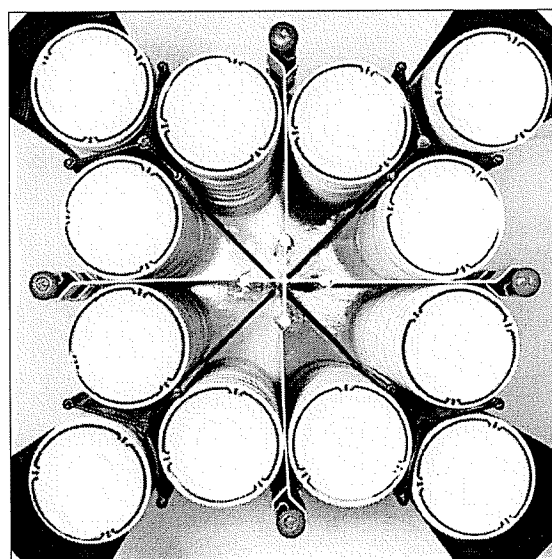
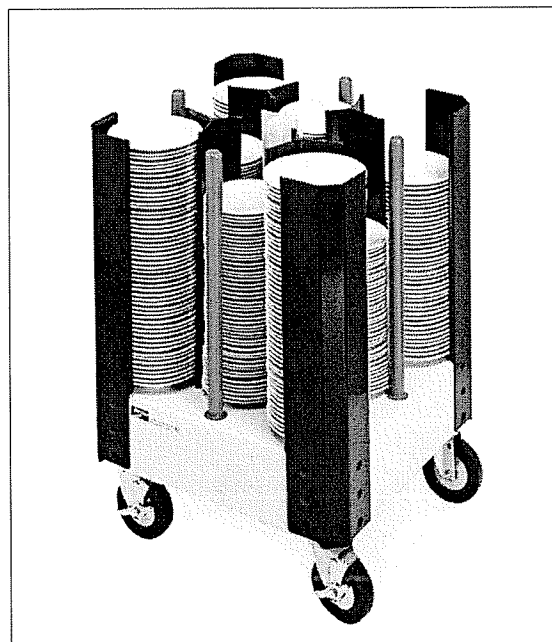


Item # _____

Job _____

ADJUSTABLE "POKER CHIP" DISH DOLLIES

- **Unique Design:** System of adjustable dividers and removable partitions promote flexibility and maximum loading density. Adjustments to dividers are made on underside of chassis to minimize tampering with settings.
- **Two Sizes; Six Models:** Facilitate storage and handling of dishes, from fruits to dinner plates, with a minimum number of dollies.
- **Lightweight/Durable:** Aluminum and steel with screwed, riveted and bolted construction.
- **Flexible:** Can handle/store a variety of round and oval dishware. Models can accommodate multiple size dishes.
- **Adjustable:** Adjustable dividers and removable partitions can compensate for changes in dishes, and situations where dolly selection/specification is done prior to dish selection.
- **Totally Coated Chassis and Superstructure:** Coated with nylon and plastisol to eliminate metal marking on dishes.
- **Positive Dish Containment:** Columns of dishes are held safely within borders of the dolly, preventing spilling and breakage.
- **Sanitary:** Dividers and partitions are removable to facilitate dolly cleaning. Optional cover protects clean dishes during storage.
- **Color Identification:** Posts in "A" and "B" style dollies have different colors to distinguish one chassis size from the other. Colored posts can aid in identification of dolly contents.
- **Cost Efficient:** Dollies minimize breakage and promote quick table set ups. High-storage density means fewer dollies required.
- **Maneuverable:** 5" (127mm) diameter swivel casters (two with brakes) with neoprene wheels provide easy rollability and positioning.
- **Compact Design:** Dolly stores conveniently under counters.
- **Optional Continuous Bumper:** Provides protection against damage to dolly, walls, and other objects.
- **NSF Listed**



*Dolly with 4 removable partitions and
4 adjustable dividers.*

NSF



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



Job _____



ADJUSTABLE "POKER CHIP" DISH DOLLY

Specifications

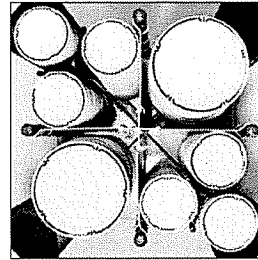
Material: High-strength aluminum sheet and extrusions. Steel posts with nickel-chrome finish.

Construction: Screwed, riveted and bolted construction.

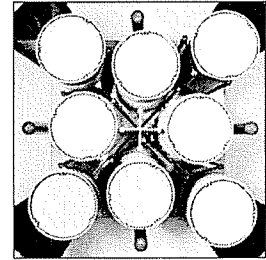
Chassis: Brake-formed into box shape and nylon coated.

Vertical Sections: Extruded or brake-formed into dish-holding columns and either screwed, bolted, or riveted to chassis for support. All vertical sections are nylon coated except for posts. Posts in "A" style dollies are brown plastisol, while posts in "B" style dollies are green plastisol. Removable partitions and adjustable dividers do not require tools.

Casters: Two 5" (127mm) B5DN swivel casters; two 5" (127mm) B5DNB swivel casters with brakes. Ball bearing swivel; ball bearing axle. Nickel-plated, neoprene-tired, pre-lubricated. Casters are bolted through chassis.



Dolly with 4 removable partitions and 2 adjustable dividers.



Dolly with 4 adjustable dividers and no removable partitions.

Dimensions

Model No.	No of Adjustable Dividers	No of Partitions	Columns of Dishes	Storage Capability		Dish Size Range in Quadrant without Divider		Approximate Pkd Wt	
				Approximate Dish Capacity per Column	Max Dish Size or Range (in.) (mm)	(in.) (mm)	(lbs.) (kg)		
Style "A": 32" (815mm) H X 19 1/2" (500mm) W X 19 1/2" (500mm) D.									
T17A44P	4	4	12	40	4 1/2	115		58	26
T17A24P	2	4	8	40 Bowls 60 Plates	Note 4		7 3/4-9 1/4 197-235 (Note 4)	50	23
T17A40P	4	0	8	60	5 1/2-6	140-150		54	24
Style "B": 32" (815mm) H X 23 1/2" (595mm) W X 23 1/2" (595mm) D.									
T17B44P	4	4	12	40	4 1/2-5 1/2	115-140		68	31
T17B24P	2	4	8	40 Bowls 60 Plates	Note 5		10-11 254-279 (Note 5)	60	27
T17B40P	4	0	8	60	6-7 3/8	150-185		64	28

NOTE 1: Column height = 20" (510mm)

NOTE 2: Base of dolly is 12" (305mm) above floor

NOTE 3: Capacity per column depends upon thickness and nesting characteristics of dishes

NOTE 4: (Style "A" Only) in quadrant with an adjustable divider and three columns of dishes, maximum dish size is 4 1/2" (114mm) In quadrant with an adjustable divider and one column of dishes, maximum dish size is 7 3/4" (197mm) In quadrant without an adjustable divider, maximum dish size is 9 1/2" (235mm)

NOTE 5: (Style "B" Only) in quadrant with an adjustable divider and three columns of dishes, maximum dish size is 5 1/2" (140mm) In quadrant with an adjustable divider and one column of dishes, maximum dish size is 10" (254mm) In quadrant without an adjustable divider, maximum dish size is 11" (279mm)

NOTE 6: 5" (127mm) heavy-duty swivel casters, two with brakes, are standard on the units listed above

Accessories

Model No.	Model No.	Model No.
A44 Cover for Style "A"	A34 Continuous Bumper - Style "A"	AD17 Adjustable Divider - "A" & "B"
A43 Cover for Style "B"	A35 Continuous Bumper - Style "B"	RP19 Partition for "A"
		RP23 Partition for "B"

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

L02-103

4/01

Printed in U S A

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

Glass Rack Dolly

Mark # 069

MANUFACTURER Metro

MODEL # CB2121C

FEATURES - Manufacturer's standard unit, with corner bumpers.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X

X

FINISH

92

124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

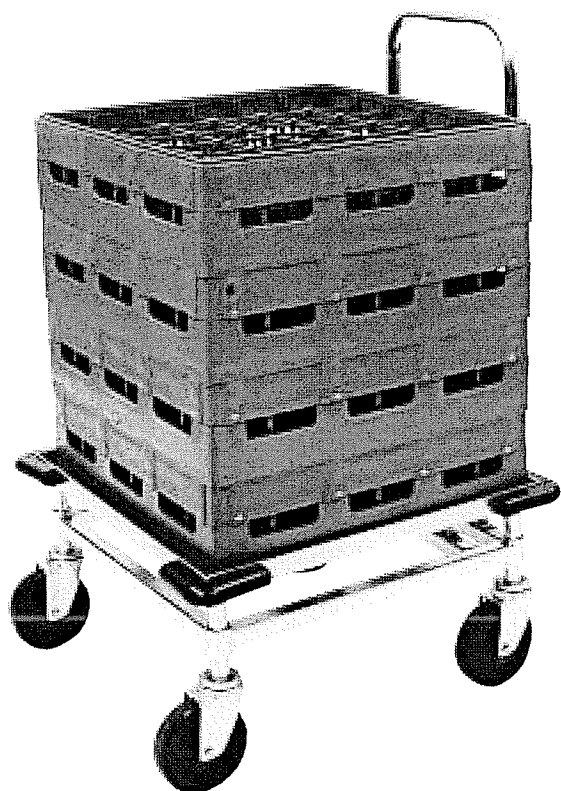
VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

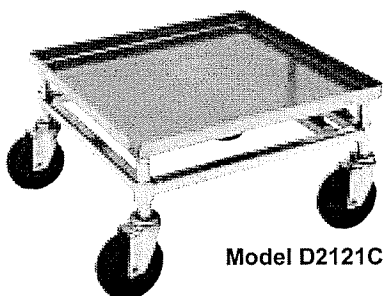


Item# _____

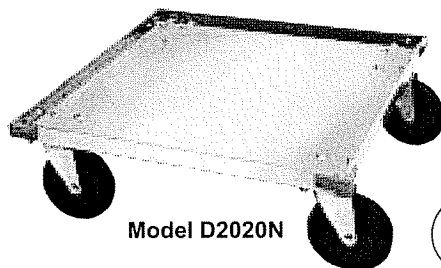
Job _____



Model CBH2121C (with Sani-Stack Racks)

Heavy-Duty
Cup/Glass
Rack Dollies

Model D2121C

Dish Rack
Dolly

Model D2020N



RACK DOLLIES & ACCESSORIES

Rack Dollies

- **Reduce Breakage:** Use of these rack dollies keeps handling of tableware to a minimum, thereby reducing breakage and saving money on replacement.
- **Simplify Storage and Set-Up:** These dollies facilitate the movement of heavily loaded racks from the dish room into storage or directly into use in banquet areas.
- **Keep Contents Clean:** One-piece solid pan construction protects cups and glassware from dust and dirt particles which may be stirred up by caster rotation. Prevents dripping.
- **Maneuver Easily:** Dollies have five-inch (127mm) heavy-duty, non-marking, resilient tread swivel casters for easy maneuverability.
- **Handle Provides Extra Control:** A tubular steel handle, standard on three models, provides extra control in transporting loaded dollies.
- **Corner Bumpers Offer Protection:** Non-marking corner bumpers, standard on four models, protect walls, doorways and furniture from nicks and scratches.

Heavy-Duty Cup/Glass Rack Dollies

- **Easy Loading/Unloading:** Dollies are a convenient 13" (330mm) off the floor so they can be loaded and unloaded with minimum stooping.
- **Durable:** Sturdy Super Erecta Shelf® construction ensures strength and durability.

Dish Rack Dollies

- **Lightweight Aluminum,** but built for heavy service. Moderately priced.



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

Job _____



RACK DOLLIES & ACCESSORIES

DIMENSIONS:

Heavy-Duty Cup/Glass Rack Dolly

Model No.	Description	Overall Dimensions W x L		Overall Height		Approx. Pkd. Wt.			
		(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)		
D2121C	Without Bumpers & Handle	20 ¹ / ₈	20 ¹ / ₈	530	530	12 ¹ / ₈	310	28	13
DH2121C	With Handle	20 ¹ / ₈	23 ¹ / ₈	530	605	36 ³ / ₈	930	33	15
CB2121C	With Corner Bumpers	23 ³ / ₈	23 ³ / ₈	595	595	12 ¹ / ₈	310	29	13
CBH2121C	With Corner Bumpers & Handle	23 ³ / ₈	25	595	635	36 ³ / ₈	930	34	15

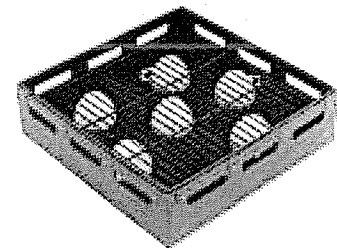
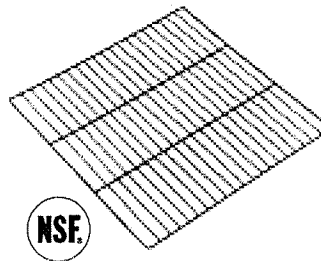
Dish Rack Dolly

Model No.	Type	Overall Width		Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
D2020N	Without Handle	21 ¹ / ₂ sq.	545 x 545	6 ¹ / ₈	156	13 ³ / ₈	6.2
DH2020N	With Handle	21 ¹ / ₂ sq.	545 x 545	33 ³ / ₈	848	15 ³ / ₄	7.1
H2020C	Handle						

Dollies under 21¹/₂" sq (545mm) made to order.

Glass Rack Cover

- Prevents lightweight ware from overturning in the dishwashing machine.
- PVC-Coated
- Fits into any 20" x 20" (508 x 508mm) rack.



G2020 Grid in full-size rack

Model No.	Size		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
G2020	18 ¹ / ₈ x 18 ¹ / ₈	460 x 460	2 ¹ / ₄	1.0

Manufactured by:
InterMetro Industries Corp.
 North Washington Street
 Wilkes-Barre, PA 18705

Phone 717-825-2741
 FAX 717-825-2852
 For Product Information, call 1-800-433-2232
 For Customer Service, call 1-800-992-1776



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

L02-098
 1/98 BJ
 Printed in U.S.A.
 Information and specifications are subject to change without notice. Please confirm at time of order.

Exhaust Hood

Mark # 071

MANUFACTURER Captive Aire

MODEL # Type ND-PSP

- FEATURES**
- Wall hung hood size and shape as shown on plans or required by code.
 - Include SS closure panel to ceiling.
 - Include SS filters.
 - Hood to be UL Listed, NFPA 96.
 - All Type 304 SS.
 - (3) incandescent light fixtures pre-wired to top-mount junction box .
 - Mount hood at +7'-0" AFF to bottom edge.
 - Pre-pipe hood with water spray fire suppression system per General Specifications, spray nozzles, chrome sleeved drops, and Quik Seals at all penetrations.
 - Verify local code requirements for hood size and utility requirements.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	X	X
FINISH	100% Type 304 stainless steel	92	124

ELECTRICAL

CONNECTION	JB	VOLTS	120	PHASE	1	AMPS	
KW	300W	HP		ROUGH-IN HEIGHT	DFA +112"		
ROUGH-IN COMMENTS	Lights, to wall switch						

PLUMBING

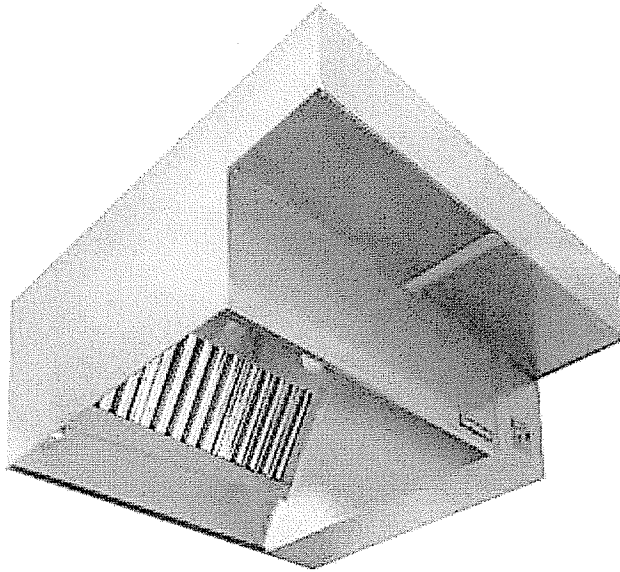
HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE	Exhaust	CFM Vfy.		STAT. PRESS. Vfy.	
DUCT SIZE	Vfy.	VENT HEIGHT	+9'-3"		
COMMENTS	Verify - Per local code and cooking equipment line				



ND Series with PSP Accessory

Exhaust Only Hood with Front Supply Plenum

Captive-Aire's exhaust only, low CFM ventilation hood is UL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures. Front supply plenum provides up to 80% make-up air.



Offering A Fully Integrated Package, Pre-Engineered For Optimum Performance

ADVANTAGES

- **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM.
- **UL Listed:** UL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, provides flexibility in designing kitchen ventilation systems. UL Listed to Canadian safety standards, NSF Listed and built in accordance with NFPA 96. Recognized by ICBO, BOCA and SBCCI.
- **Front Design:** Double Wall front design prevents condensation and directs grease-laden vapors toward the exhaust filter bank.
- **Stainless Steel Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics.
- **Sturdy Construction:** Sturdy stainless steel construction with double wall, insulated front panel.
- **Pre-wiring at Factory:** Factory pre-wired lighting to illuminate the cooking surface.
- **Industrial Grease Baffle Filters:** All hoods come standard with aluminum baffle filters. Stainless steel filters are optional. High velocity cartridge filters are available on the CND series.
- **Clearance to Combustibles:** Optional integral clearance to combustibles reduction system to meet NFPA 96 requirements.
- **Face Mounted Controls:** Optional UL Listed light and fan control switches flush mounted and pre-wired through electrical chaseway.
- **Capture & Containment:** Exceptional capture and containment of cooking vapors. This is accomplished with the signature ND "triangle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area.
- **UL Listed Fire Damper:** Optional UL Listed exhaust fire damper on the ND-100 model.
- **80% Make-Up Air:** Delivers up to 80% make-up air via the hood's perforated supply plenum(PSP).
- **Low Make-Up Air Discharge Velocities:** At 80% of 225 cfm/ft, the discharge velocity is 150 ft/min.
- **Directs Make-Up Air Into Hood's Capture Area:** A large percentage of the make-up air discharged from the front perforated supply plenum(PSP) is directed into the hood's capture area. See Video.
- **Even Distribution of Make-Up Air Across Length of Hood:** The perforated supply plenum(PSP) delivers the make-up air evenly along the length of the hood. See Video.

PERFORMANCE

Max. Avg. Cooking Surface Temperature (°F)/Cooking Surfaces	Configuration	Exhaust CFM/Ft.	Suggested Supply CFM/Ft. via Front Supply Plenum
450°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Wall Hood	150	120
	2-piece island back to back wall hoods	300	240
600°F - Gas Charbroilers, Electric Charbroilers, Woks	Wall Hood	200	160
	2-piece island back to back wall hoods	400	320
700°F - Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers	Wall Hood	250	200
	2-piece island back to back wall hoods	500	400

*Supply CFM/Ft. Consult factory representative if higher values are required.

FEATURES

- Available in single wall type or two piece back-to-back island configuration.
- Fabricated of Type 430 stainless steel, #3 or #4 polish, on all exposed surfaces. Optional type 304 stainless steel available.
- Double-wall, insulated front increases rigidity and reduces condensation.
- Fitted with UL Classified, aluminum filters, removable for cleaning. Optional stainless steel and UL Listed high velocity cartridge filters available. (Model CND)
- Grease drain system (1/8" per foot minimum slope) with removable pint cup for easy cleaning.
- Pre-punched hanging angles on each end of hood. Additional set provided for hoods longer than 12'.
- Optional integral clearance to combustibles reduction system to meet NFPA 96 requirements.
- Fitted with UL Listed, pre-wired, incandescent light fixtures and plastic-coated glass globes to hold up to a standard 100 watt bulb. Recessed incandescent and recessed fluorescent lights optional.
- A built-in wiring chase provided for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chaseway.
- Optional UL Listed exhaust fire damper (Model ND-100).
- UL Listed for 450°F, 600°F and 700°F cooking surfaces (File MH 12106 without exhaust damper; File MH 14540 with exhaust damper), UL Listed to Canadian safety standards, NSF Listed and built in accordance with NFPA Standard 96. Recognized by ICBO, BOCA, and SBCCI.
- A perforated supply plenum(PSP) delivers up to 80% make-up air(MUA). MUA emitted at low discharge velocities. Evenly distributes MUA along the length of the hood. Directs a large percentage of MUA into hood's capture area.

OPTIONS

Utility Cabinet: UL Listed for integral side mount on the Captive-Aire Systems ventilation hood...fabricated of same material as hood...the cabinet houses factory pre-piped UL Listed fire suppression system* and UL Listed, pre-wired electrical controls...pre-wire package* contains light switches, lighted fan control switches and internal factory wiring and components (starters, relays, etc.) to reduce field wiring requirements. UL tests confirm temperatures do not exceed 120°F inside the cabinet during fire condition. (120°F is the maximum allowed storage temperature for the UL Listed fire suppression system and the UL Listed Industrial control panel.) (*Dimensional restrictions may apply)

Rear Make-Up Air Plenum: Provides make-up air for the kitchen, discharged below cooking equipment...welded...stainless steel exposed surfaces...unexposed surfaces made of aluminized metal...shipped separately, requiring field connection...insulated to prevent condensation...perforated diffuser plates for even air distribution. Provides required clearance from limited combustibles per NFPA 96 Standards.

Removable, UL Listed, High Velocity Cartridge Filters: Constructed of stainless steel...uses centrifugal force to remove grease and other particulates...National Institute of Standards and Technology methodology used by an independent agency to evaluate performance...tests indicate 95 percent extraction efficiency.

Enclosure Panels: Constructed of stainless steel...mounting channel factory-welded to hood for field installation of panels over 11" high...under 11", factory-welded and integrally installed into hood front ends...sized to extend from

hood top to ceiling, enclosing pipe and hanging parts.

End Panels: Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen...units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

Exhaust Fire Damper: UL Listed...installed in exhaust collar...activated by a UL Listed, 212°F, 10-lb. minimum rated fusible link.

Roof Top Package: Combination UL Listed exhaust/supply air unit with factory prewired and mounted motors, UL Listed trunkline and curb vented on exhaust side. Various models perform up to 14,000 CFM exhaust and up to 3 inches static pressure...weatherproofed...galvanized construction... washable mesh filters...exhaust/supply air fans share common roof penetration...internal wiring drops directly through curb, requiring no pitch pockets...exhaust outlets/air intakes spaced to conform to code regulations...automatic reset/thermal overload protection on all single phase motors and on three phase motors if pre-wire assembly is included in package...standard single-point power connections...UL 705, 762 Listed exhaust fans rated for high grease applications...optional backdraft dampers.

Separate Exhaust and/or Make-Up Air Fans: UL Listed single exhaust fans and supply-air fans and curbs available...same features, construction methods and performance ratings as roof top package above.

Heated Make-Up Air Unit: UL Listed direct fired gas heated make-up air unit manufactured... UL Listed for natural gas and propane... design integrates the blower and burner into a single package... heavy duty, weather resistant, galvanized steel construction... units available in Roof Top Package or as a stand alone heated make-up air module... several sizes available to meet almost any performance rating specification.

Fire Suppression System: UL 300 pre-piped fire suppression system...Custom designed to your cooking equipment line-up.

Construction: 430 and 304 stainless steel construction...On exposed surfaces or 100%.

Clearance to Combustibles: Integral clearance to combustibles system that meets NFPA 96 requirements.

Electrical Controls: UL listed controls... Face mounted switches.

FULLY INTEGRATED PACKAGE

Captive-Aire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application. Captive-Aire also provides this hood as part of a **FULLY INTEGRATED PACKAGE** designed by Captive-Aire and pre-engineered for **OPTIMUM PERFORMANCE**. The package consists of the hood, an integral UL Listed utility cabinet, factory pre-wired UL Listed electrical controls, and a factory pre-piped UL Listed fire suppression system. Other options include a UL Listed exhaust damper, a UL Listed exhaust fan, a UL Listed non-tempered make-up air fan, and/or a UL Listed direct-fired heated make-up air unit. Fire suppression systems include final hookup and inspection.

Ducts, Fans, Heater, Controls

Mark # 072

MANUFACTURER By Others

MODEL # Generic

FEATURES

- Size and locate by A/E.
- Item by G.C.; NIKEC.
- Refer to manufacturer's utility requirements.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	X
---	---

FINISH

92	124
----	-----

ELECTRICAL

CONNECTION	JB	VOLTS	Vfy.	PHASE	AMPS	Vfy.
KW		HP		ROUGH-IN HEIGHT	Remote	
ROUGH-IN COMMENTS		By G.C., to wall switch				

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

Fire Protection System

Mark # 073

MANUFACTURER Ansul

MODEL # Piranha

- FEATURES**
- Pre-piped hood from manufacturer.
 - Water spray fire system controls, field piping, tests, and permits in sprinkler contract, NIKEC.
 - KEC provide and mount any mechanical gas solenoid valves (gas installations).
 - Primary liquid suppressant agent for initial fire knockdown with secondary fire standpipe sprinkler connection for subsequent quenching and suppressant redundancy.
 - Sprinkler activation by bursting disk furnished with Piranha system; all piping for sprinkler up to and including connection to Piranha system by sprinkler system installer; NIKEC.
 - If no sprinkler system is available; P.C. shall tie in direct cold water branch connected ahead of the main building shut-off valve.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	X	X
FINISH		92	124

ELECTRICAL

CONNECTION	JB	VOLTS	120	PHASE	1	AMPS	15 CCT
KW		HP		ROUGH-IN HEIGHT	DFA +108"		
ROUGH-IN COMMENTS	24-hr cct., to shut-off power						

PLUMBING

HW		CW	1-1/2", DFA	WASTE	
ROUGH-IN COMMENTS	Branch from fire sprinkler system				

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS	Mechanical gas solenoid valve by KEC (gas installations only.)				

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					

SPECIFICATIONS FOR
RESTAURANT FIRE SUPPRESSION SYSTEM

Model: PIRANHA® Water-Assisted, Wet Chemical, Fire Suppression System
Manufacturer: Ansul Incorporated – Marinette, Wisconsin

PART I: GENERAL

1.01 GENERAL CONDITIONS AND SPECIAL CONDITIONS

General and special conditions from the architectural, mechanical, and other specification sections shall apply to the work under this specification section.

1.02 SCOPE OF WORK

Work shall be provided by the fire protection contractor and/or hood fabricator under this specification section.

- A. Provide a complete PIRANHA® automatic, water-assisted, wet chemical, fire suppression system as specified herewithin and as shown on the design drawings. The design drawings are for design purposes only and may not show all the required nozzle locations and fire protection requirements. The fire protection contractor is responsible to provide 100% protection as required by codes, standards, national, state, and local requirements.
- B. Install a UL Standard 300/ ULC Standard ORD-C1254.6 Listed PIRANHA water-assisted wet chemical suppression system(s) for protection of the exhaust duct(s), plenum(s), and all grease-producing cooking surfaces (appliances) located under canopy/non-canopy hood(s).
- C. The fire protection contractor and/or hood fabricator's designer shall visit the site to determine the existing conditions and extent of all fire protection work.
- D. Provide a manual pull station to be located in a path of egress.
- E. Provide fusible links in each exhaust duct and above each appliance or groups of appliances protected by a single nozzle.
- F. Provide the appropriate sized (1", 1¼", 1½", or 2") lockable ball valve for connection to the domestic water supply.
- G. Provide [black iron] [chrome-plated (chrome sleeved)] [stainless steel] pipe drops to the discharge nozzles.

- H. Install the PIRANHA system per Ansul's installation requirements.
- I. The fire protection contractor shall be responsible for all final connections and operation of automatic shut-off devices such as the gas valve, and shutoff to all electrical appliances and electrical wall outlets that are located under the hood.
- J. The fire protection contractor shall provide connection to the building fire alarm system, when required.
- K. The system, including all of its components, shall be UL Standard 300/ ULC Standard ORD-C1254.6 Listed.
- L. The wet chemical shall be PRX® Liquid Fire Suppressant.
- M. The system shall be capable of manual and automatic actuation. The remote manual release shall be located in the path of exit and shall be clearly labeled. Automatic actuation shall be initiated by separation of fusible links.
- N. The ANSUL AUTOMAN® release shall be an integral part of the system and shall include a means of manual release and provisions for fuel shutoff.
- O. The installation shall be based on actual field conditions and dimensions.
- P. All penetration into hoods, ducts, and related equipment shall be sealed with approved devices and material.
- Q. The fire protection contractor shall coordinate the fire protection work with all other trades.
- R. Complete shop drawings including wiring diagrams, piping layouts, and operating instructions shall be provided.
- S. Cutting, patching, and painting shall be provided.
- T. Access panels in the floors, ceilings, and walls shall be provided where necessary.
- U. An Ansul wet chemical fire extinguisher shall be provided.

1.03 MATERIALS TO BE FURNISHED BUT INSTALLED IN OTHER SECTIONS

- A. Mechanical or solenoid-operated gas shut-off valve(s) shall be furnished to owner's representative.
- B. The Ansul lockable ball valve and related water piping shall be installed by the

plumbing contractor. **The foodservice consultant/architect shall also put this information in the plumbing specification.**

- C. Suppression system(s) dry contacts to fire alarm panel (when provided). The alarm contractor shall install the alarm device. **The foodservice consultant/architect shall also put this information in the electrical specification.**

1.04 RELATED WORK TO BE PROVIDED BY OTHERS

- A. Cutting, patching, and painting.
- B. 24 volt, 1 phase, 60 HZ electric power supply and wiring from the alarm system to the wet chemical system controls.
- C. Fire extinguishers per NFPA 10 requirements (if not provided as part of fire protection contractor's package).
- D. The building owner shall provide a minimum 40 °F (4 °C) temperature throughout all areas of the building at all times.
- E. Plumber - Provide connection (1", 1¼", 1½", or 2") to the **domestic** water supply with the Ansul supplied lockable ball valve. **The foodservice consultant/architect shall also put this information in the plumbing specification.**
- F. Electrician - Electrical connection to the PIRANHA alarm device and the building fire alarm panel if provided. **The foodservice consultant/architect shall also put this information in the electrical specification.**
- G. Contacts:
1. Contact the plumber: _____
 2. Contact the electrician: _____

1.05 DEFINITIONS

- A. The Contractor: The fire protection contractor and any of his subcontractors, vendors, suppliers, fabricator, or personal.
- B. Provide: Furnish and install.
- C. Furnish: Supply materials, equipment or assemblies to be installed by other trades or owner.

- D. Install: Locate & position, secure and hook up materials, equipment or assemblies furnished by fire protection contractor, other trades, or owner.
- E. Concealed: Where used in connection with the installation of piping and accessories, shall mean hidden from sight as in chases, furred spaces, pipe shafts, or suspended ceilings. "Exposed" shall mean not "concealed."
- F. Foodservice Consultant:

- G. Fire Protection Consultant: _____
- H. Architect/Engineer: _____
- I. Owner: _____
- J. UL: Underwriters Laboratories, Inc.
- K. ULC: Underwriters Laboratory of Canada
- L. ISO: Insurance Services Office
- M. AHJ: Authority Having Jurisdiction. This is usually a municipal representative such as the building code official or the fire marshal.

1.06 APPLICABLE CODES AND STANDARDS

- A. Local: Village, City of _____ standards, codes, and amendments.
- B. State of _____ standards, codes, and amendments.
- C. National Fire Protection Association Standards (NFPA):
1. NFPA 17A – *Standard for Wet Chemical Extinguishing Systems* (1994, 1998 edition)
 2. NFPA 96 – *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations* (1994, 1998 edition)
 3. NFPA 10 – *Standard for Portable Fire Extinguishers* (1994, 1998 edition)
 4. NFPA 72 - *National Fire Alarm Code* (1996 edition)
- D. BOCA (1996 edition)

- E. ICBO Uniform Fire Code (1997 edition)
- F. SBCCI Standard Fire Prevention Code (1994 edition)
- G. CSA (current edition)
- H. Others: Codes and Standards: _____
- I. PIRANHA Design, Installation and Maintenance Manual (to the latest revision published by Ansul)

1.07 BASE BID AND ALTERNATES

- A. The base bid shall be in accordance with drawings and specifications.
- B. The contractor shall indicate the size of the wet chemical system, the number of nozzles, and the number of fusible links in the base bid.
- C. Contractor shall state in his proposal any contractor proposed substitution of materials or methods of installation from that specified. These alternates shall be listed on the proposal as contractor alternates.

1.08 GENERAL DESIGN

- A. The system shall be a pre-engineered design. The contractor shall submit nozzle types and quantity with the shop drawings. System size and calculations shall be performed in accordance with the requirements of manufacturer's listing.

1.09 SHOP DRAWINGS

- A. Submit ___ reproducible print and ___ copies of each complete shop drawing, and ___ copies of the manufacturer's design, installation, and maintenance manual to **the Architect**, _____

_____ for approvals prior to fabrication of materials. Contractor shall submit complete packages. Partial submittals should be avoided. **Architect, Owner** will return **blue line and reproducible sepia** prints to the _____ who shall then submit required prints to the **Architect, Owner** for final review and approval.

- B. The contractor shall submit sets of ___ prints to the Local water authority, building department, and/or the Fire Prevention Bureau for approval prior to fabrication.

- C. Shop drawings shall be prepared at a minimum scale of $\frac{1}{8}'' = 1'-0''$ for plans, and details. Show all waterline and agent distribution piping, conduit, nozzles, detectors, cylinder locations, appliances, hoods and exhaust ducts in each area, including ceiling heights.
 - 1. Provide a plan view including the hazard zone(s), including a side view elevation, and a front view elevation.
 - 2. Show all dimensions from appliances to nozzles and spacing between nozzles.
- D. The installation shall be based on an actual survey and all of the latest architectural, structural, mechanical, plumbing and electrical drawings, Owner's equipment, and fixture drawings.

1.10 MANUFACTURER'S EQUIPMENT DATA SUBMITTALS

- A. The manufacturer shall provide data and catalog cuts on the following devices including installation, maintenance, testing procedures, dimensions, wiring diagrams, etc. Where any devices which are provided or furnished involves work by another contractor, the contractor shall submit additional data copies directly to that contractor.
 - 1. Water-Assisted Wet Chemical Fire Suppression System Releasing Device and Agent Tank Assembly (ies)
 - 2. Discharge Nozzles
 - 3. Piping
 - 4. Detection, Remote Pull Station(s), and Mechanical Gas Valve (or electric) and their Corresponding Conduit Runs.

1.11 AS-BUILT DRAWINGS

- A. Maintain at the site an up-to-date marked set of as-built drawings, which shall be corrected and delivered to the Foodservice Consultant and Architect upon completion of the work.
- B. At the completion of the project, furnish the Owner with one reproducible sepia print of each approved shop drawings, revised to show the "as-built" conditions.

1.12 CHANGES

- A. Make no changes in the installation from the layout as shown on the drawings or as specified unless the changes are specifically approved by the Foodservice Consultant, Architect, and/or Building Owner. This does not include minor revisions for the purpose of coordination.
- B. Any changes made other than as stated above shall be at the contractor's own expense and responsibility.

1.13 DAMAGE

- A. The fire protection contractor shall be responsible during the installation and testing periods of the wet chemical system for any damage to the work of others, to the building, and its contents. The contractor shall pay for the necessary replacements or repairs to the work of others that is damaged.

1.14 MATERIAL FREIGHT AND HAULING

- A. Deliver the wet chemical fire protection system materials to job site. Unload and store the materials in a location determined by the Owner's Representative and/or the General Contractor.

1.15 UNIT PRICES

- A. State the price in the bid for more water supply piping than shown on the drawing. Price shall be based on one-foot piping, hangers, and installation labor.

1.16 CLEAN-UP

- A. Maintain the premises free from accumulation of waste materials or rubbish caused by this work.
- B. At the completion of the work, remove all surplus materials, tools, etc. and leave the premises clean.

1.17 SAFETY

- A. All work shall be performed in compliance with the Occupational Safety and Health Act and all State, and Local Requirements.

1.18 PERMITS, FEES, AND CHARGES

- A. All permits, fees, system tests, and charges required for the fire protection system work shall be paid.

1.19 GUARANTEES

- A. At the completion of this work, the Owner shall be furnished with a written guarantee stating that all the fire protection equipment, materials, and work performed are in full accordance with the approved shop, design drawings, and specifications. The guarantee shall also state that the work and all subsequent Change Orders are fully guaranteed for a minimum of one year from the date of final acceptance, and any equipment, materials, or workmanship which may prove defective within that time will be replaced at no cost to the building Owner.

PART II: FIRE PROTECTION MATERIALS AND EQUIPMENT

2.01 GENERAL REQUIREMENTS

- A. The naming of manufacturers in the specifications shall not be construed as eliminating the materials, products or services of other qualified manufacturers and suppliers having approved equivalent items.
- B. The substitutions of materials or products other than those named in the specifications shall be subject to proper approval(s) of the Owner, Foodservice Consultant, Architect or the Fire Protection Consultant granted in writing.
- C. "Approved" shall refer to approval by the Owner, Foodservice Consultant, Architect, Fire Protection Consultant and/or the Authority Having Jurisdiction.
- D. "Listed" shall refer to materials or equipment included in a list published by a nationally recognized testing laboratory (UL or ULC) that maintains periodic inspection of production of listed equipment or materials, and whose listing states either that the equipment or material meets nationally recognized standards or has been tested and found suitable for use in a specified manner.

2.02 NOZZLES AND FUSIBLE LINKS

- A. Discharge nozzles for the proposed installation shall be listed for use with the system.
- B. Install fusible links of the proper degree temperature rating wherever necessary to meet the requirements of NFPA 17A and the manufacturer's installation manual.

2.03 SUPPLY PIPING

- A. All overhead piping and fittings shall be approved and in accordance with the manufacturer's UL/ULC listed design, installation, and maintenance manual.

2.04 HANGERS

- A. All hangers and components shall be approved and in accordance with the manufacturer's UL listed design, installation, and maintenance manual.
- B. Provide all hangers and pipe hold down devices so that piping and/or discharge

nozzle(s), conduit, or components connected to conduit runs cannot be moved out of their proper installed alignment.

2.05 SHUT-OFF DEVICES

- A. All shut-off valves and devices, etc. shall be approved in accordance with the manufacturer's UL/ULC listed design, installation, and maintenance manual.

2.06 FIRE PROTECTION SYSTEM SIGNS

- A. Provide standard metal signs in accordance with BOCA, ICBO, and SBCCI code; and local requirements.
- B. Provide a discharge warning sign at each hood. The sign shall read:

CAUTION
This area is protected by a
wet chemical extinguishing system.

In case of fire, pull remote pull station for the
wet chemical suppression system, and call the
local fire department. Leave area immediately after.

2.07 FIRE EXTINGUISHER

- A. Provide a minimum 6-liter (1.6 gal.) K-Guard™ wet chemical, hand portable, fire extinguisher within 10' (3 m) of the kitchen hood being protected.
- B. Refer to NFPA 10 for the exact size and placement of the fire extinguisher.

PART III: INSTALLATION AND TESTING

3.01 OVERHEAD SYSTEM PIPING

- A. Install piping in exposed areas as high as possible using necessary fittings to maintain maximum room clearance.

3.02 TESTING

- A. *Provide a complete system discharge test with wet chemical.
- B. *Provide a complete discharge test with water.
- C. *Provide a puff test with nitrogen or carbon dioxide.
- D. Provide a manual pull station test.
- E. Provide a fusible link test.
- F. Provide a water flow pressure test using the Ansul water pressure-testing assembly.

(*Note: select appropriate method based on local AHJ requirements.)

3.03 CEILING AND WALL PLATES

- A. Install chrome finished ceiling and wall plates wherever exposed piping passes through ceilings and walls.

3.04 SLEEVES

- A. Set sleeves in place for all pipes passing through floor and wall openings. Space between sleeve and pipe shall be filled with noncombustible packing. Provide standard finish wall plates on each side of the wall. Sleeves through floors shall be watertight.
- B. All openings shall be sealed with material listed for such use. Seal opening per code and standard requirements.

3.05 SEALS

- A. Use "Quick-Seal" adapters, compression seal adaptors, and/or hood seal adaptors to seal around both distribution piping and detection conduit at the hoods and ducts.

1/00

Four-Burner Range - Electric

Mark # 084

MANUFACTURER Vulcan
MODEL # E24L
FEATURES - 11" back riser.
- Casters.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	JB	VOLTS	208	PHASE	3	AMPS	
KW	13.0	HP		ROUGH-IN HEIGHT	+24"		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					

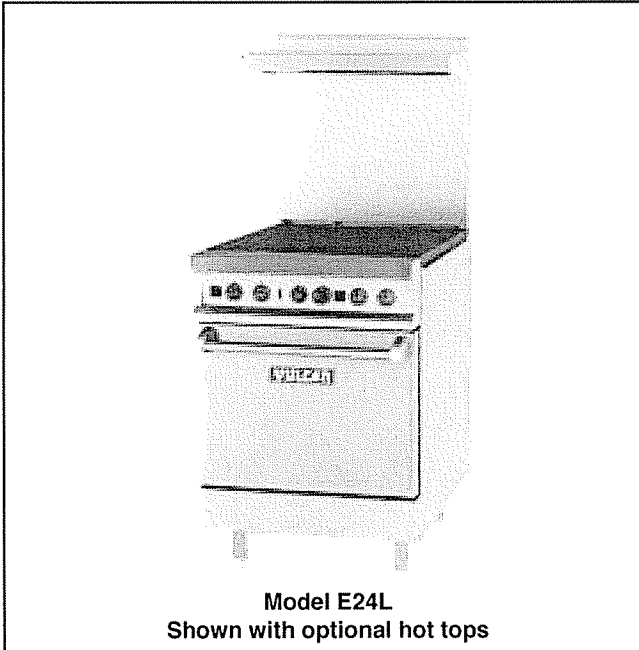
VULCAN

Item # _____

C.S.I. Section 11420

E24L SERIES

ELECTRIC RESTAURANT RANGES



Model E24L

Shown with optional hot tops



SPECIFICATIONS:

24" wide electric restaurant range, Vulcan-Hart Model No. E24L. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Four 9½" round French plates, 2 KW input per plate. Full width pull out crumb tray located beneath the cooking top. Oven interior measures 20¼"w x 22½"d x 14½"h. One oven rack and two rack positions. 5 KW input. Top browning heat control. Thermostat adjusts from 150° to 500°F. Requires 208 or 240 volt, 1 or 3 phase power supply.

Exterior dimensions: 24"w x 29¾"d x 59½"h on 6" legs.

NSF listed. U L listed. U L listed to Canadian safety standards.

SPECIFY VOLTAGE AND PHASE WHEN ORDERING.

STANDARD FEATURES

- Stainless steel front, sides, back riser, shelf and legs.
- Four 9½" round, 2 KW French plates with infinite heat control switches.
- Full width pull out crumb tray.
- 5 KW oven with top browning control. Thermostat adjusts from 150° to 500°F.
- Cool to the touch control knobs.
- Requires 208V or 240V, 1 or 3 phase power supply.
- One year limited parts and labor warranty.

OPTIONS

- 11" stainless steel back riser in place of standard back riser and shelf (no charge).
- 23" stainless steel back riser in place of standard back riser and shelf (no charge).
- Extra oven rack.
- Set of four casters (two locking).
- 2 KW high speed coil elements in place of round French plates (no charge).
- 12" x 24" hot top sections, 5 KW input, in place of one French top section. On/off switch and four position heat control. **NOTE:** Hot top sections increase power consumption and line amp draw. Consult customer service for KW and line amp information when specifying or ordering units with hot tops.
- 24" wide, ½" thick griddle plate in place of French plate sections. One thermostat provided for each 12" griddle width. Griddle adds 3" to the overall width of the range.
- Second year extended limited parts and labor warranty.

VULCAN



MODEL: E24L SERIES Electric Restaurant Ranges

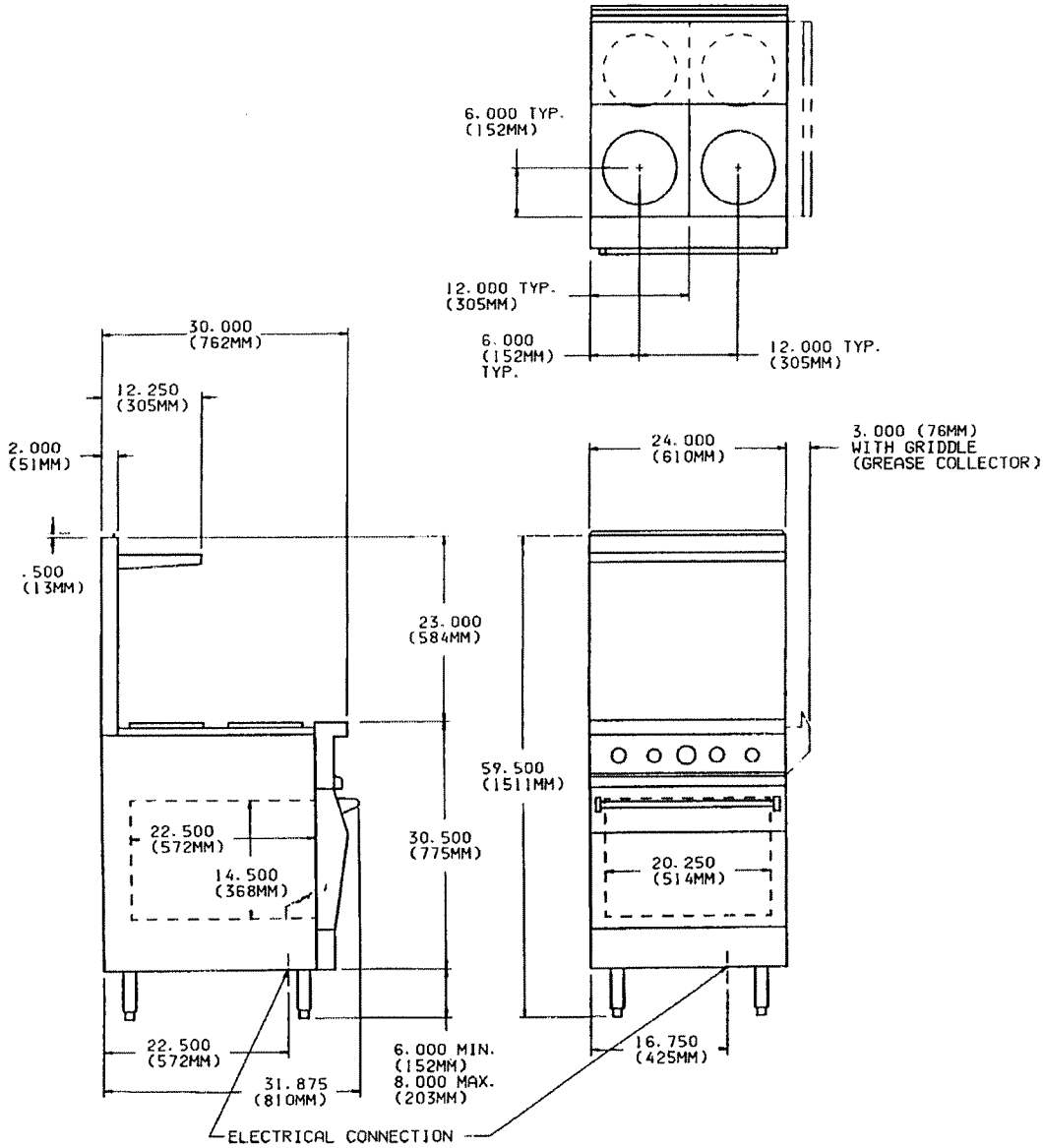


E24L SERIES

ELECTRIC RESTAURANT RANGES

This appliance is manufactured for commercial installation only and not intended for domestic/household installation.

CLEARANCES FROM COMBUSTIBLE CONSTRUCTION:
 Range only 0" sides, 0" rear



AVAILABLE VOLTAGES - 208 OR 240 VOLT - 1 OR 3 PHASE												
3 PHASE LOADING					NOMINAL AMPS PER LINE WIRE							
MODEL NO.	TOTAL CONN. KW	KW PER PHASE			3 PHASE						1 PHASE	
					208V			240V				
		X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	208V	240V
E24L	13.0	5.0	4.0	4.0	37.5	37.5	33.3	32.5	32.5	28.9	62.5	54.2
E24FL	11.8	5.0	3.4	3.4	35.0	35.0	28.3	30.3	30.3	24.5	56.7	49.2

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

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028

Four-Burner Range - Gas

Mark # 085

MANUFACTURER Vulcan

MODEL # 24L

FEATURES

- 11" back riser.
- Casters.
- 36" flex hose and quick disconnect with cable restraint.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	X
---	---

FINISH Stainless steel

92	124
----	-----

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT	POC
3/4"	139		
COMMENTS			

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		

VULCAN

Item # _____

C.S.I. Section 11420

24L SERIES GAS RESTAURANT RANGE



SPECIFICATIONS:

24" wide gas restaurant range, Vulcan-Hart Model No. 24L. Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs. Four 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Top grates and burner heads finished with matte black porcelain. Full width pull-out crumb tray under burners. 35,000 BTU/hr. space saver oven measures 20¼"w x 22"d x 14½"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions. ¾" rear gas connection and gas pressure regulator. Total input 139,000 BTU/hr.

Exterior dimensions: 24"w x 32"d x 59½"h on 6" adjustable legs. 36½" working height.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

STANDARD FEATURES

- Stainless steel front, sides, back riser, high shelf and 6" adjustable legs.
- Red control panel with oversized easy grip knobs.
- Four 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner.
- 12" x 12" cast top grates with aeration bowls.
- Top grates and burner heads finished with matte black porcelain.
- Full width pull-out crumb tray under burners.
- 35,000 BTU/hr. space saver oven measures 20¼"w x 22"d x 14½"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Set of four casters, two locking.
- 11" high stainless steel flue riser in place of standard back riser and high shelf.
- Second year extended limited parts and labor warranty.

TOP OPTIONS

- Even Heat Top Sections**
 - 20,000 BTU/hr. input section.
 - 12" x 24" cast iron top sections.
 - Substitute for open top burner 12" sections, specify location(s).
 - Corrugated heat absorbing ribs on underside of casting.
 - Use for larger stock pots.
- Griddle Top**
 - 24" wide griddle with manual infinite controls every 12". Substitute for 12" open top sections.
 - Thermostatic controls available.
 - Griddle burners, 15,000 BTU/hr.
 - 3½" high splashers on both sides and back.
- Step-Up Burners**
 - Rear burners elevated 4".

ACCESSORIES

- Extra oven rack(s).
- ¾" x 4 ft. flexible gas hose with quick disconnect and restraining device.

VULCAN



MODEL: 24L SERIES Gas Restaurant Range

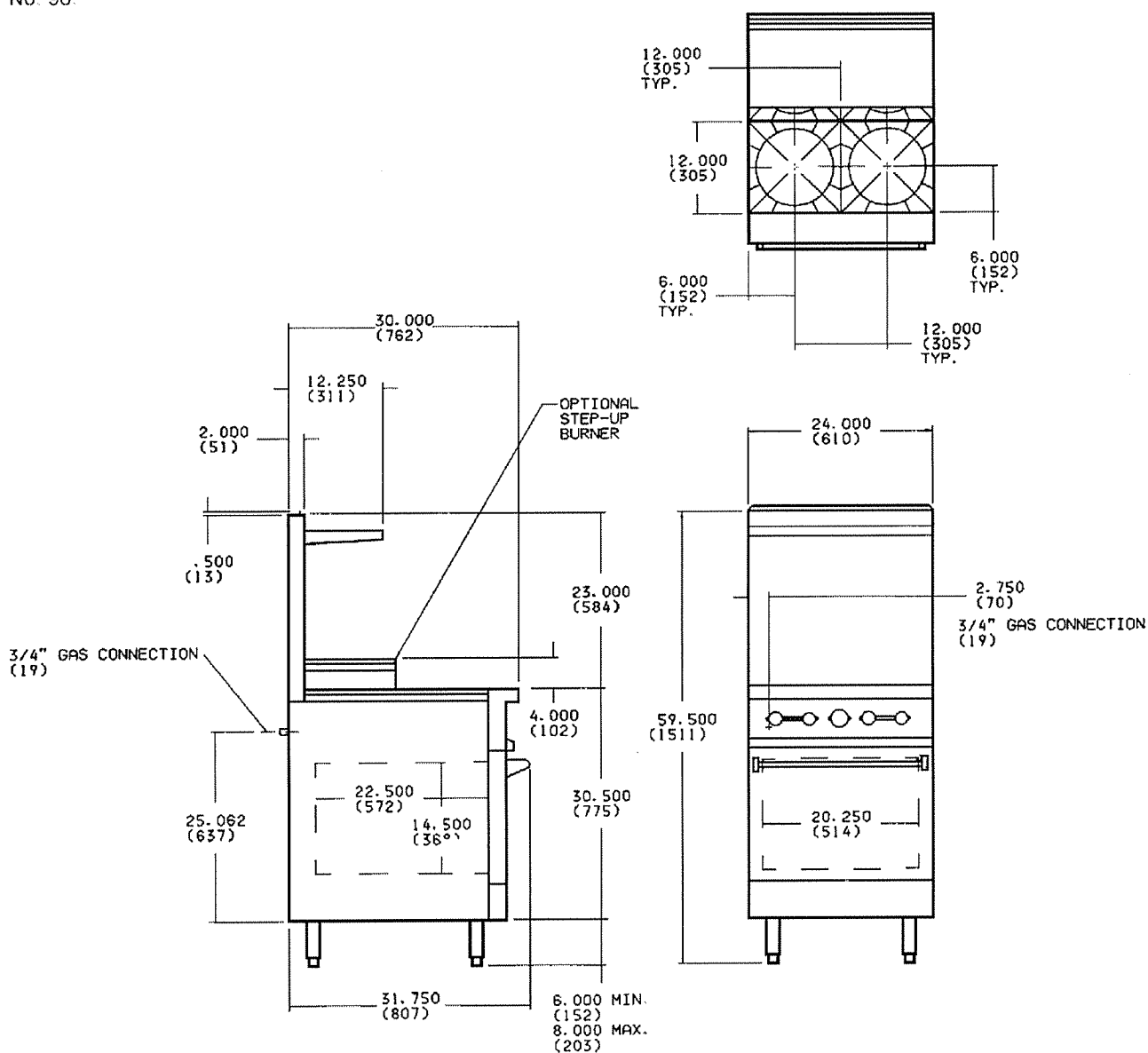
VULCAN

24L SERIES GAS RESTAURANT RANGE

IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10" W.C. manifold pressure.
2. This range is supplied with a 3/4" gas connection. For maximum performance or where supply pipe lengths are greater than 2 ft. long, we recommend a 1" supply line. If a flexible connection is used, the connection must be rated for the total gas input requirements of the range.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
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, 1515 Wilson Blvd., Arlington, VA 22209.
5. Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Sides	10"	0"
6. This appliance is manufactured for commercial installation only and is not intended for home use.



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

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

Plate Dispensers - Ambient

Mark # **091**

MANUFACTURER APW Wyott

MODEL # SL-12A

- FEATURES**
- Adjustable 9-1/4" to 11-7/8" diameter china.
 - Coordinate Architectural Woodwork with KEC equipment.
 - Verify with operator size of wares to be dispensed.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	X	X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	1	AMPS
KW	HP	ROUGH-IN HEIGHT		
ROUGH-IN COMMENTS				

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		



Lowerator® Adjustube® II Plate Dispensers

Models: L-A SL-A HL-A

PRODUCT:

QUANTITY:

ITEM#:

Bid Specifications

The Adjustube® II is a tube-type, self-leveling, drop-in dispenser field adjustable to a variety of china weights and diameters. To change china patterns, simply adjust the spring rate and position the stainless steel guide rods in the proper head guide holes. Knurled lock nuts hold the rods securely in place, and the rods form the guides for the dispensing head. When full tube diameter is required, the rods store in the flanges and form bumpers to protect the china.

APW Wyott's Lowerators® dispensing mechanism uses springs attached to a sliding support bar that rides both inside and outside the tube.

This design feature prevents a stack of dishware from sticking in the down position, and releasing unexpectedly.

Adjustable extension springs (both 2.5 oz. per inch and 4.0 oz. per inch) come with each tube for weight adjustment up to 100 pounds. Two size ranges are available: 3-1/2" -9-1/8" diameter china and 9-1/4" -11-7/8" diameter china. The Adjustube® II will also accept oval plates as well as oval platters up to 12 inches. Units have vertical storage of 25 1/2".

The dispensing head is stainless steel with five sets of reinforced guide holes for smooth, even operation. China is always held securely and at a consistent and convenient dispensing height.

Applications

APW Wyott's Adjustube® II offers maximum flexibility and convenience in countertop dispensing of plates, cups, bowls, glasses or other round dinnerware.

Reliability Backed by APW Wyott's Warranty

- APW Wyott's Dispensers are backed by a 1 year parts & labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.



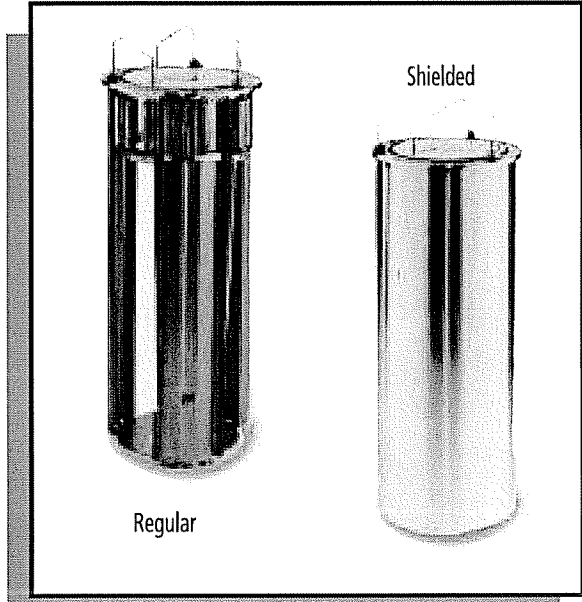
- Dispensers are Certified by the following agencies:



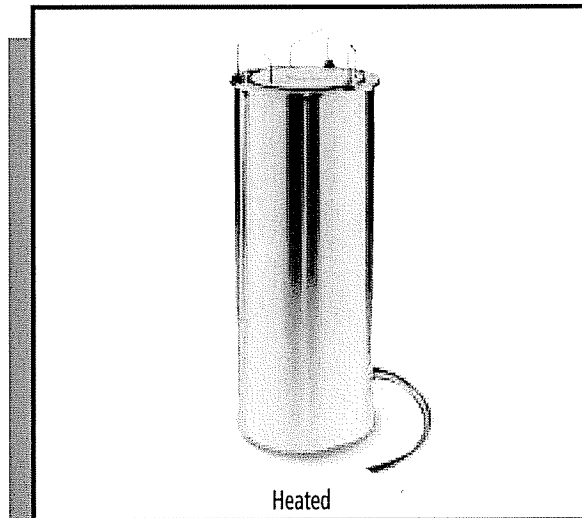
All Units



Heated Units only



Lowerator® Adjustube® II Plate Dispensers



Lowerator® Adjustube® II Plate Dispensers

Options:

- L-9A L-12A
- SL-9A SL-12A
- HL-9A HL-12A

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976



For more information e-mail us at: Info@APWwyott.com

Rev. 1/1/2003



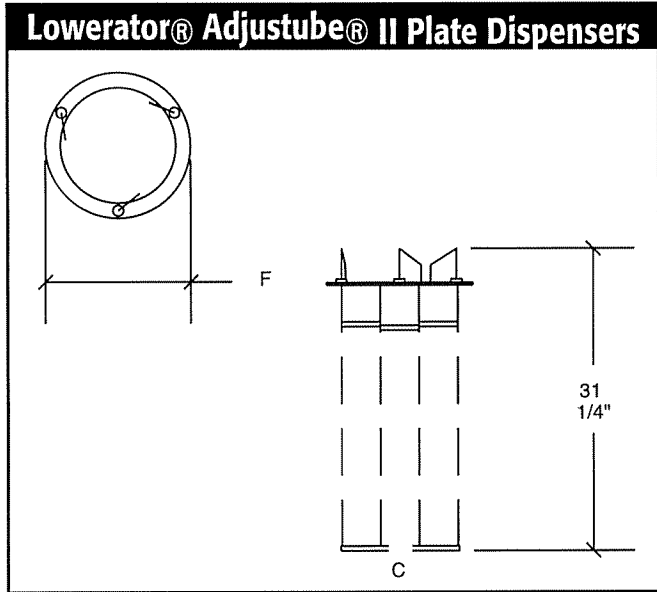
Lowerator® Adjustube® II Plate Dispensers

Models: L-A SL-A HL-A

PRODUCT:

QUANTITY:

ITEM#:



Adjustube® II

PRODUCT SPECIFICATIONS

Construction:

Solid stainless steel construction. Stainless steel dispensing head for long service and safety.

Electrical System:

The HL-A Heated Adjustube® has a self-contained heating system with individual on/off switch, indicator light and an adjustable thermostat. Temperature range of plates after one hour in heated tube (depending on temperature of plates when placed in tube):

Minimum setting: 80°-100°F.

Maximum setting: 110°-150°F.

Supplied with a 5-foot length of flexible conduit with standard 1/2" fittings and 6" wire leads.

F.O.B. Cheyenne, WY

MODEL NUMBER	CHINA SIZE
L-9A	3-1/2"-9-1/8" Diameter
L-12A	9-1/4"-11-7/8" Diameter
SL-9A	3-1/2"-9-1/8" Diameter
SL-12A	9-1/4"-11-7/8" Diameter
HL-9A	3-1/2"-9-1/8" Diameter
HL-12A	9-1/4"-11-7/8" Diameter

MODEL NUMBER	COUNTER CUTOUT DIAMETER (C)	SUPPORTING FLANGE DIAMETER (F)	CHINA SIZE RANGE (DD)
L-9A SL-9A HL-9A	11-9/16"	12-3/8"	3-1/2" to 9-1/8" Diameter
L-12A SL-12A HL-12A	14-5/16"	15-1/8"	9-1/4" to 11-7/8" Diameter

MODEL NUMBER	DESCRIPTION	NUMBER OF ADJUSTMENT	HEATED TUBE WATTAGE	TOTAL AMPS	CAPACITY		SHIPOUT
					MAX. LOAD	QUANTITY	
L-9A SL-9A HL-9A	Open Chassis Shielded, Unheated Shielded, Heated, 120V	5 5 5	- - 380	- - 3.2	131 lbs.	(All Models) 6 Dozen Dishes	20 lbs 26 lbs 28 lbs
L-12A SL-12A HL-12A on 9 trays	208/240 units available Open Chassis Shielded, Unheated Shielded, Heated, 120V 208/240 units available	5 5 5	- - 500	- - 4.2		175 lbs	3 Dozen Bowls 4-1/2 Dozen Cups or Glasses



APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

For more information e-mail us at: Info@APWwyott.com

Rev. 1/1/2003 #1305

Plate Dispensers - Heated

Mark # 092

MANUFACTURER APW Wyott

MODEL # HL-12A

- FEATURES**
- Adjustable 9-1/4" to 11-7/8" diameter china.
 - Coordinate Architectural Woodwork with KEC equipment.
 - 120V 500W - 5 heat settings.
 - Verify with operator size of wares to be dispensed.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	X	X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS
KW	500W ea.	HP		ROUGH-IN HEIGHT	Floor stub	
ROUGH-IN COMMENTS						

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

APW
wyott

Lowerator® Adjustube® II Plate Dispensers

PRODUCT:

Models: L-A SL-A HL-A

QUANTITY:

ITEM#:

Bid Specifications

The Adjustube® II is a tube-type, self-leveling, drop-in dispenser field adjustable to a variety of china weights and diameters. To change china patterns, simply adjust the spring rate and position the stainless steel guide rods in the proper head guide holes. Knurled lock nuts hold the rods securely in place, and the rods form the guides for the dispensing head. When full tube diameter is required, the rods store in the flanges and form bumpers to protect the china.

APW Wyott's Lowerators® dispensing mechanism uses springs attached to a sliding support bar that rides both inside and outside the tube.

This design feature prevents a stack of dishware from sticking in the down position, and releasing unexpectedly.

Adjustable extension springs (both 2.5 oz. per inch and 4.0 oz. per inch) come with each tube for weight adjustment up to 100 pounds. Two size ranges are available: 3-1/2" -9-1/8" diameter china and 9-1/4" -11-7/8" diameter china. The Adjustube® II will also accept oval plates as well as oval platters up to 12 inches. Units have vertical storage of 25 1/2".

The dispensing head is stainless steel with five sets of reinforced guide holes for smooth, even operation. China is always held securely and at a consistent and convenient dispensing height.

Applications

APW Wyott's Adjustube® II offers maximum flexibility and convenience in countertop dispensing of plates, cups, bowls, glasses or other round dinnerware.

Reliability Backed by APW Wyott's Warranty

- APW Wyott's Dispensers are backed by a 1 year parts & labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.



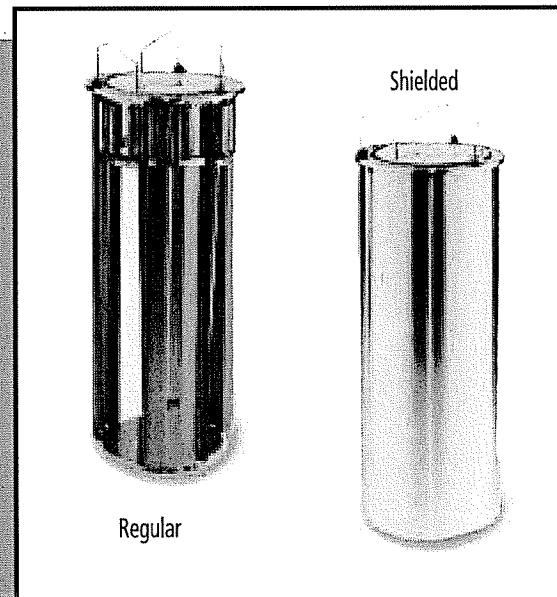
- Dispensers are Certified by the following agencies:



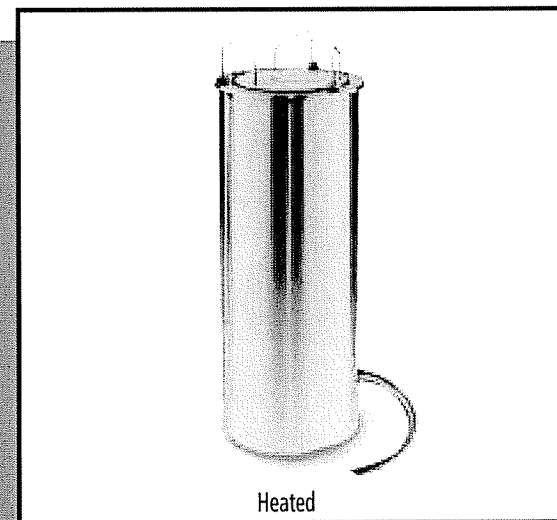
All Units



Heated Units only



Lowerator® Adjustube® II Plate Dispensers



Lowerator® Adjustube® II Plate Dispensers

Options:

- | | |
|--------------------------------|---------------------------------|
| <input type="checkbox"/> L-9A | <input type="checkbox"/> L-12A |
| <input type="checkbox"/> SL-9A | <input type="checkbox"/> SL-12A |
| <input type="checkbox"/> HL-9A | <input type="checkbox"/> HL-12A |

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

APW
wyott

For more information e-mail us at: Info@APWwyott.com

Rev. 1/11/2003



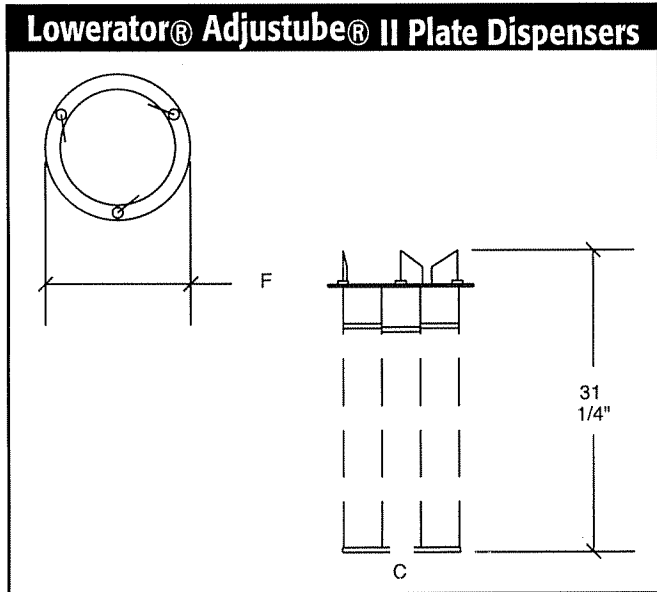
Lowerator® Adjustube® II Plate Dispensers

Models: L-A SL-A HL-A

PRODUCT:

QUANTITY:

ITEM#:



Adjustube® II

PRODUCT SPECIFICATIONS

Construction:

Solid stainless steel construction. Stainless steel dispensing head for long service and safety.

Electrical System:

The HL-A Heated Adjustube® has a self-contained heating system with individual on/off switch, indicator light and an adjustable thermostat. Temperature range of plates after one hour in heated tube (depending on temperature of plates when placed in tube):

Minimum setting: 80°-100°F.

Maximum setting: 110°-150°F.

Supplied with a 5-foot length of flexible conduit with standard 1/2" fittings and 6" wire leads.

F.O.B. Cheyenne, WY

MODEL NUMBER	CHINA SIZE
L-9A	3-1/2"-9-1/8" Diameter
L-12A	9-1/4"-11-7/8" Diameter
SL-9A	3-1/2"-9-1/8" Diameter
SL-12A	9-1/4"-11-7/8" Diameter
HL-9A	3-1/2"-9-1/8" Diameter
HL-12A	9-1/4"-11-7/8" Diameter

MODEL NUMBER	COUNTER CUTOUT DIAMETER (C)	SUPPORTING FLANGE DIAMETER (F)	CHINA SIZE RANGE (DD)
L-9A SL-9A HL-9A	11-9/16"	12-3/8"	3-1/2" to 9-1/8" Diameter
L-12A SL-12A HL-12A	14-5/16"	15-1/8"	9-1/4" to 11-7/8" Diameter

MODEL NUMBER	DESCRIPTION	NUMBER OF ADJUSTMENT	HEATED TUBE WATTAGE	TOTAL AMPS	CAPACITY		SHIPOUT
					MAX. LOAD	QUANTITY	
L-9A SL-9A HL-9A	Open Chassis Shielded, Unheated Shielded, Heated, 120V	5 5 5	- - 380	- - 3.2	131 lbs.	(All Models) 6 Dozen Dishes 3 Dozen Bowls	20 lbs 26 lbs 28 lbs
L-12A SL-12A HL-12A on 9 trays	208/240 units available Open Chassis Shielded, Unheated Shielded, Heated, 120V 208/240 units available	5 5 5	- - 500	- - 4.2	175 lbs	4-1/2 Dozen Cups or Glasses	22lbs 29lbs 37lbs



APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

For more information e-mail us at: Info@APWwyott.com

Rev. 1/1/2003 #1305

Induction Cookers and Buffet Servers

Mark # 093

MANUFACTURER Spring

MODEL # SR-181A

FEATURES

- Drop-in mounting.
- Provide (4) 2372-6/36 chafing dishes.
- Inserts by Operator, NIKEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	X	X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	SR	VOLTS	120	PHASE	1	AMPS	15.0 ea.
KW		HP		ROUGH-IN HEIGHT	+24"		
ROUGH-IN COMMENTS							

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

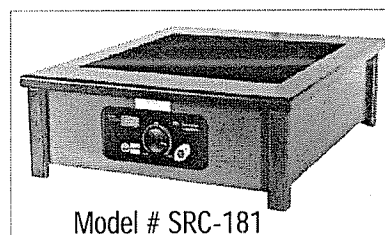
VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

Built-In Induction Range

093

Model # SR-181A



Model # SRC-181

Technical Data

Part No: SR-181A	Operating voltage: 110-120v	Heating Power 1800W	Hz: 60	Amperage: 15.0	Dimensions: 12-5/8" x 13-3/8" x 4-3/8"
Weight: 8.5 lbs.	Power cord: 6', 3 prong	Approvals: FCC, ETL, ETL to NSF4, CETL			NEMA Plug:5-15

Accessories & Options

Wood Induction Cabinet Model

Part No: SRC-181	Operating voltage: 110-120v	Heating Power 1800W	Hz: 60	Amperage: 15.0	Dimensions: 14-1/8" x 20-1/8" x 6"
Weight: 16 lbs	Power cord: 6', 3 prong	Approvals: FCC, ETL, ETL to NSF4, CETL			NEMA Plug:5-15

Double Induction Wood Cabinet Model

Part No: SRC-2-181	Operating voltage: 110-120v	Heating Power 1800W	Hz: 60	Amperage: 15.0	Dimensions: 29-1/2" x 20-1/8" x 6"
Weight: 37 lbs	Power cord: 6', 3 prong	Approvals: FCC, ETL, ETL to NSF4, CETL			NEMA Plug:5-15 Each Range

*Note: Specifications are subject to change without notice, please refer to website for the latest specifications
One-year warranty on parts and labor.*

Spring
USA

INDUCTION COOKTOP INSTALLATION

Attention:

1. If the ceramic glass top plate edge or surface is cracked or broken- do not install the cooktop.
2. Silicone must be used to seal the cooktop onto the counter to prevent spilt liquids from leaking through.
3. Counter thickness cannot exceed 1 inch.
4. Space at the rear of the cooktop must be at least 4 inches.
5. Space at both sides of cooktop must be at least 7 3/4 inches.
6. Space beneath cooktop must be at least 7 inches.
7. SR-181A- This product's electrical specifications are 120v/60hz/1800w and each unit must independently use a 15 amp outlet. **Absolutely do not use other appliances on the same 15 amp circuit.**

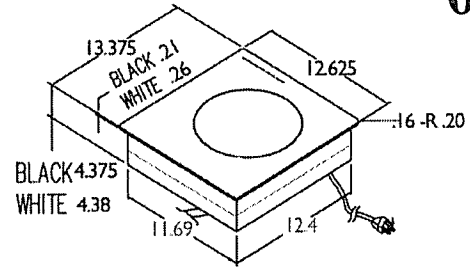
Spring USA

INSTALLATION:

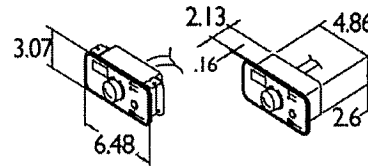
1. Cut hole to specifications illustrated.
2. Install the control box unit before the cooktop hole on the counter. Apply silicon to all sides of the cooktop hole on the counter surface.
3. Gently place the cooktop into the hole and adjust its position such that all sides are evenly flat.
4. Use the provided screws to mount the control box to the counterside.
5. The control box has a 1.5 ft. cord; extension cords of 4.5 feet may be purchased separately. The control box must not be located further than 6 feet from the unit.

Cooktop Dimensions :

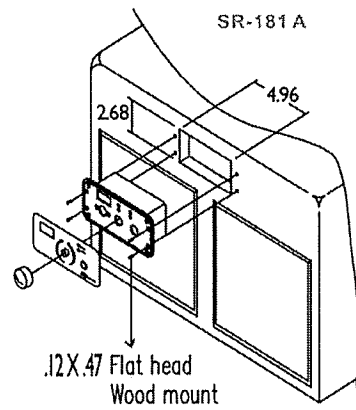
093



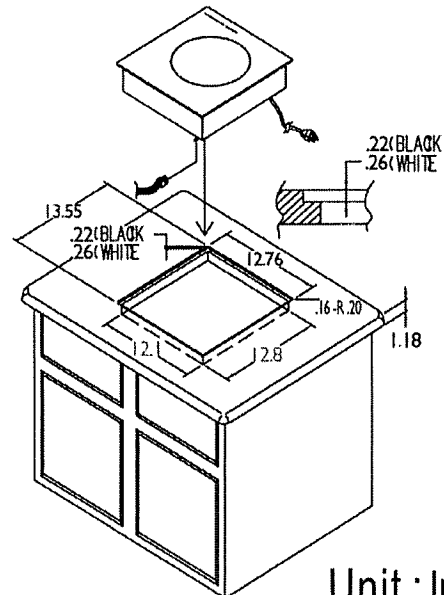
Control Box Dimensions :



Control Box Unit Installation :



Cooktop Installation:



Unit : Inch

Oatmeal Cooker

Mark # 094

MANUFACTURER APW Wyott

MODEL # RCW-7SP

FEATURES - Through program with Quaker Oats.
- Includes ladle.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS
KW	1.2	HP		ROUGH-IN HEIGHT	+48"	
ROUGH-IN COMMENTS						

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					

APW
wyott

Classic Countertop Round Cooker/Warmers

Model: RCW-7 RCW-11

PRODUCT:

QUANTITY:

ITEM#:

Designed Smart.

- Both models have heating elements that evenly distribute heat throughout the unit.
- Thermostatically controlled heat can reach intense temperatures that produce consistent steam heat (212°).
- Units are designed with high wattage systems that generate faster start-ups to the required temperatures.
- RCW-7 has 1000 Watts.
- RCW-11 has 1200 Watts.
- Provided with insulation to protect interior parts and countertops from heat build-up.
- Cooker/Warmers are ideal for thawing frozen soups and holding the thawed soup at NSF-safe serving temperatures.

Built Solid.

Built to Last

- Round Cooker/Warmers are constructed with heavy-duty stainless steel for long life.
- Interior liner made of tough stainless steel.

Reliability backed by the Industry's Best Warranty

- This APW Wyatt Warming Equipment is backed by a 1-year Parts and Labor warranty, including our "Enhanced Warranty" service that replaces new units with certain product issues through the convenience of direct factory shipments.



- Certified by the following agencies:



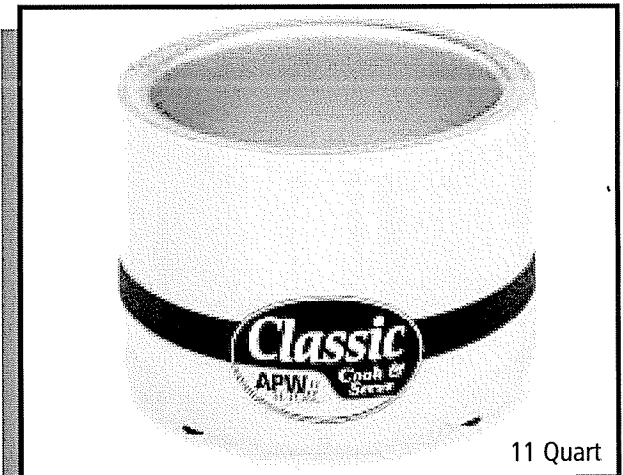
Option:

- Special Packages Includes Inset and Ladle



7 Quart

RCW-7 COUNTERTOP ROUND COOKER/WARMER



11 Quart

RCW-11 COUNTERTOP ROUND COOKER/WARMER

APW Wyatt Design Features

- 7 qt. (RCW-7) or 11 qt. (RCW-11) capacity.
- Stainless steel housing with stainless steel liner.
- Thermostatic control.
- Raised liner edge (marine lip) prevents outside condensation.
- Electric low watt density element provides fast, even heat.
- Wet or dry operation.
- Uses standard insets and covers (not included).

See reverse side for product specifications.

APW Wyatt Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

APW
wyott

For more information e-mail us at: Info@APWwyott.com

Rev. 1/1/2003



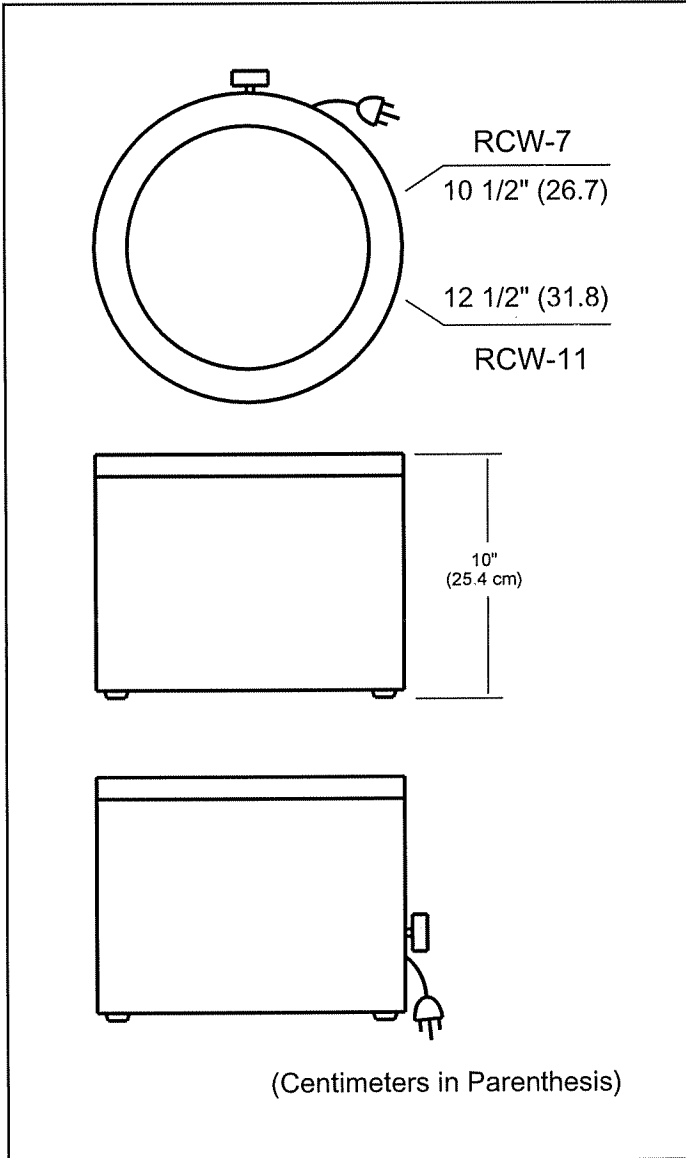
Classic Countertop Round Cooker/Warmers

Model: RCW-7 RCW-11

PRODUCT:

QUANTITY:

ITEM#:



PRODUCT SPECIFICATIONS

Construction:

Stainless steel housing and liner, and fiberglass insulation.

Dimensions:

RCW-7: Diameter 10 $\frac{1}{2}$ " (26.7 cm)
Height 10" (25.4 cm)
RCW-11: Diameter 12 $\frac{1}{2}$ " (31.8 cm)
Height 10" (25.4 cm)

Electrical Information:

Each unit is equipped with a 60", three wire grounded power cord which terminates with a standard three pronged male plug. The 120V unit uses a NEMA 5-15P plug.

Electrical Specifications:

RCW-7: 120V, 1000W, 8.3 Amps
RCW-11: 120V, 1200W, 10.0 Amps

Capacity:

RCW-7: 7 qts. (6.6 L)
Holds a standard 7 quart inset.
RCW-11: 11 qts. (10.4 L)
Holds a standard 11 quart inset.

Ship Weight:

	<u>Standard</u>	<u>Special Pkg.*</u>
RCW-7:	10 lbs. (4.54 kg)	11 lbs. (5 kg)
RCW-11:	12 lbs. (5.45kg)	13 lbs. (5.9 kg)

*Special package contains inset, hinged cover and ladle.

F.O.B./ Dallas, TX

APW WYOTT "Enhanced Warranty" Program

For equipment covered by APW Wyott's "Enhanced Warranty" program—if within one year from the date of purchase, this unit fails to function, you are entitled to your choice of 1,2 or 3.

1. APW Wyott will replace the unit.
2. You may take this unit to the APW Wyott Authorized Service

Distributor.

3. You can request the Authorized Service Distributor to service the equipment on site.

24-HOUR SERVICE HOTLINE: 1-800-733-2203

Please see—page 17 of the 2002 APW Wyott Price list for program details.



APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

For more information e-mail us at: Info@APWwyott.com

Rev. 1/1/2003 #1503

Ice Maker - Undercounter

Mark # 102

MANUFACTURER Scotsman

MODEL # SCE275A-1A

FEATURES
 - Manufacturer's standard air-cooled unit.
 - Provide with Everpure Insurice water filter, Item 103.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	X
---	---

FINISH Stainless steel

92 124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS	15.0 CCT
KW		HP		ROUGH-IN HEIGHT	+24"		
ROUGH-IN COMMENTS							

PLUMBING

HW	CW	1/2", +18"	WASTE
ROUGH-IN COMMENTS			

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

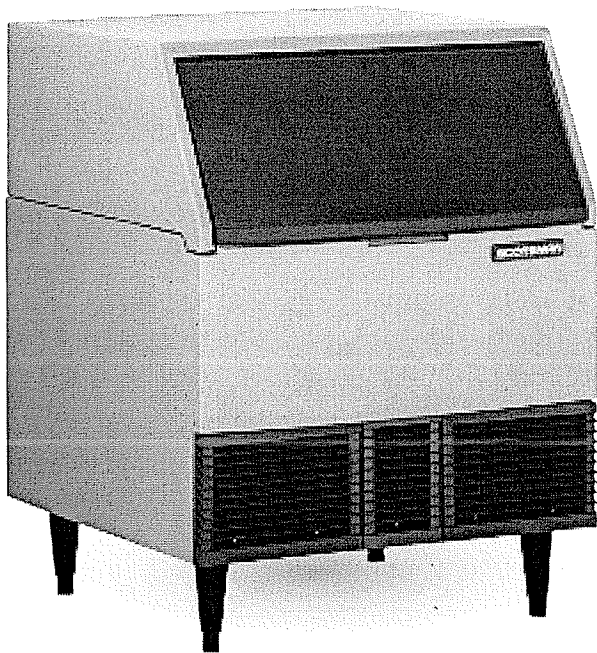
CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		


SCOTSMAN

UNDERCOUNTER COMPACT CUBER WITH STORAGE

SCE275

VOLUME PRODUCTION • 24 HOUR



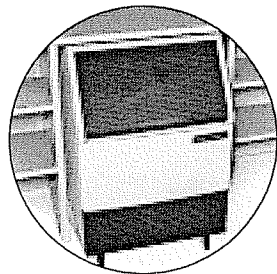
 Certified & rated in accordance with ARI standard 810-95	Air-Cooled		Water-Cooled	
	70°/50° lbs.	ARI 90°/70° lbs.	70°/50° lbs.	ARI 90°/70° lbs.
SCE275	290/132	220/100	305/138	285/129

DEPENDABLE PERFORMANCE IN ANY CONDITION:

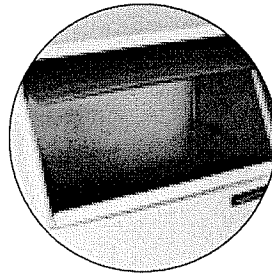
- Only 30" wide, 30" deep, 39" high with legs.
- Breathes in and out the front side. No need to allow space at its side or back for air circulation.
- Refrigeration system, electronic control, water pump motor and water valve separated from the ice and water.
- Factory installed photoelectric eye bin control simplifies installation and maximizes ice in the bin.
- Solid state, microprocessor electronic control.
- Reusable, cleanable air filter.

WARRANTY *See your dealer for complete warranty details.*

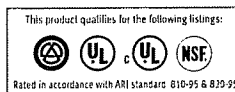
- 3 years parts and labor on all components.
- 5 years parts and labor on evaporator.
- 5 years parts on the compressor and condenser.



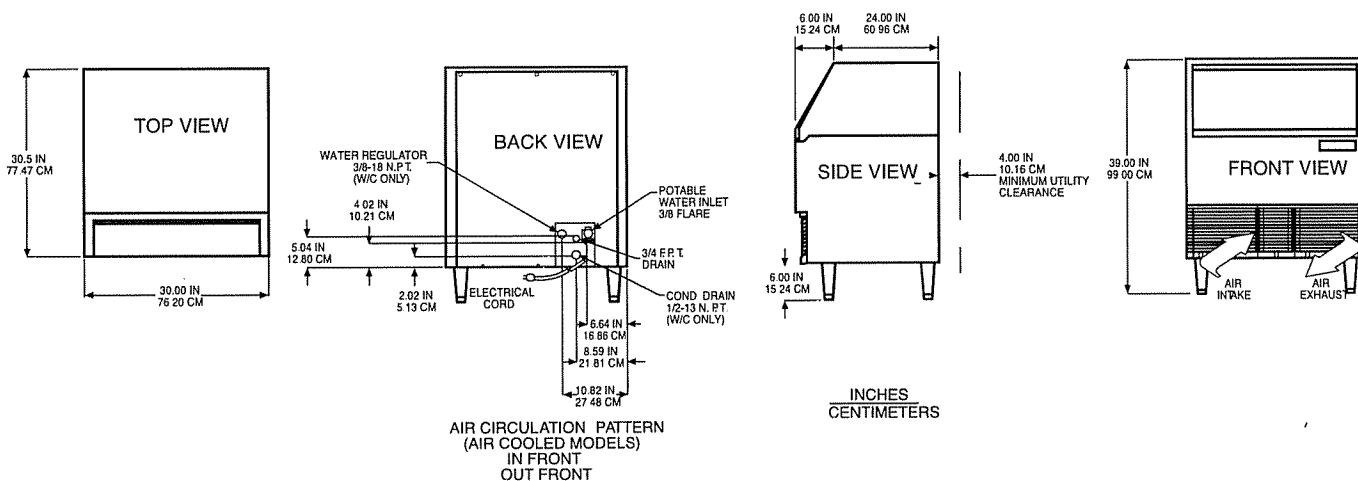
UNDERCOUNTER INSTALLATION
Adapts to numerous under-counter applications. Fits under any 40" counter.



SLIDE AWAY ACCESS DOOR
Provides convenient and easy access to ice.



Ice Machine Specifications



INSTALLATION NOTE: Allow 6" minimum space at left side and back for ventilation and utility connections.

All models: Dimensions W x D x H without legs (Add 6" height for legs): Unit: 30" x 30" x 33" Shipping Carton: 33" x 33" x 39"

Model Number	Condenser Unit	Bin* Capacity lbs./kg.	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker	Comp. HP	Circuit Wires	Min. Circuit Ampacity	Shipping Weight lbs./kg.	Power Consumption KWH/100 lbs. 90°F/70° F	Water Usage Gallons/100 lbs. 90°F/70° F	
										Potable	Condenser
SCE275A-1A	AIR	90/41	115/60/1	15	.6	2	CORD	230/104	11.4	29.0	-
SCE275W-1A	WATER	90/41	115/60/1	15	.6	2	CORD	225/102	8.7	29.0	230

*Bin capacity rated in accordance with ARI Standard 820-95.

Finish: rotocast grey plastic.
 Refrigerant-R-404A

LEGS SUPPLIED:
 Four plastic legs screw into mounting plates on cabinet base Provides 6" minimum height

Scotsman's ice machines are not designed for outdoor installations. Scotsman remote condensers are designed for outdoor installations

Machine requires voltage indicated on rating name plate. Failures caused by improper voltage are not considered factory defects. Extended periods of operation at temperatures exceeding limitations constitutes misuse under the terms of Scotsman Manufacturer's Limited Warranty, resulting in a loss of warranty coverage. Specifications and design are subject to change without notice.

Consult Your Local SCOTSMAN Representative At:

IMPORTANT OPERATING REQUIREMENTS:

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (37.7°C)
Water Temperatures	40°F (4.4°C)	100°F (37.7°C)
Water Pressures	20 PSIG	120 PSIG
Electrical Voltage	-5%	+10%

YOU'LL VALUE THE DIFFERENCE™

775 Corporate Woods Parkway • Vernon Hills, IL 60061 • 1-800-SCOTSMAN • (847) 913-9844
 Visit our website at: www.scotsman-ice.com • E-mail: customer.service@scotsman-ice.com



Water Filter

Mark # 103

MANUFACTURER Everpure
MODEL # Insurice 9324-01
FEATURES - (2) extra Everpure cartridges.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/>	<input type="checkbox"/>
FINISH		92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	1/2", +48"	WASTE
ROUGH-IN COMMENTS			

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

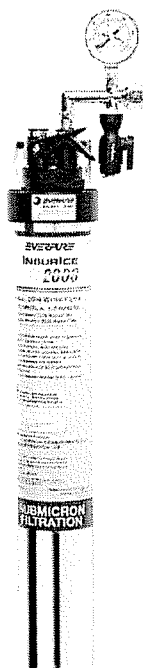
CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		



EV9324-01

Insurice Single-I 2000 System

Delivers premium quality water for ice applications



Insurice Single-I 2000 System: EV9324-01

I 2000 Replacement Cartridge: EV9612-21

BENEFITS

Reduces water-related ice machine problems caused by scale build-up from dirt and dissolved minerals

Reduces chlorine taste and odor and other offensive contaminants

Self-contained scale inhibitor feed keeps ice machines functioning at full capacity

Reduces maintenance and service costs by reducing scale and clogging of distribution lines, evaporator plate and pump

Precoat submicron technology reduces dirt and particles as small as 1/2 micron in size

Reduces possible health contaminants such as asbestos fibers and Cryptosporidium and Giardia cysts

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

NSF Certified under NSF/ANSI Standards 42 and 53

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Never use saddle valve for connection

Use 3/8" water line

Do not connect system to water-cooled condenser

Install vertically with cartridges hanging down and allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through system for five minutes at full flow

OPERATION TIPS

Change cartridges on a regular 6 month preventative maintenance program

Change cartridges when capacity is reached or when pressure falls below 10 psi

Service flow rate must not exceed 1.67 gpm

Always flush the filter cartridge at time of installation and cartridge change

APPLICATION/SIZING

For ice machine applications

Most cubers up to 750 lbs./day

Most flakers up to 1,500 lbs./day

Insurice Single-I 2000 System

SPECIFICATIONS

Overall Dimensions:

29"H x 7"W x 7"D

Inlet connection: 3/8"

Outlet connection: 3/8"

Service Flow Rate:

Maximum 1.67 gpm (6.3 Lpm)

Pressure Requirements:

10 - 125 psi (0.7 - 8.6 bar), non-shock

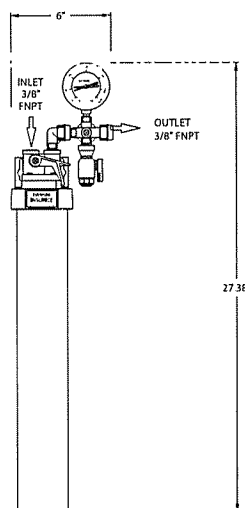
Temperature: 35 - 100°F (2 - 38°C)

No electrical connection required

Shipping Weight: 6 lbs.

Operating Weight: 9 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Standard No. 42: Aesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction
Mechanical Filtration Unit
Particulate Reduction, Class I:
99.9+% reduction of particles
one-half micron and larger in size
Standard No. 53: Health Effects
Mechanical Filtration Unit
Turbidity Reduction
Cyst Reduction
Asbestos Reduction

EVERPURE®

EVERPURE, INC.
2375 Sanders Road
Northbrook, IL 60062
Toll Free (800) 323-7873
Tel (847) 205-6000
Fax (800) 942-0081
<http://www.everpure.com>

In Europe:
N.V. EVERPURE (EUROPE) S.A.
Geldenaaksebaan 478
B-3001 Heverlee
Belgium
Tel 32-16-401191
FAX 32-16-402691

In Japan:
EVERPURE JAPAN, INC.
1-8-19, Tsumada Kita,
1-Chome, Atsugi City
Kanagawa Ken 243-0812
Japan
Tel 81-462-23-6563
FAX 81-462-21-6775

Everpure, Inc.
2375 Sanders Road
Northbrook, IL 60062
Phone: 800-323-7873 Fax: 800-942-0081

Microwave Oven

Mark # 111

MANUFACTURER Amana

MODEL # RCS10MPA

FEATURES - Manufacturer's standard unit.
- If unit set on island table, provide electrical receptacle as floor stub.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	<input type="checkbox"/>	<input type="checkbox"/>
FINISH		92	124

ELECTRICAL							
CONNECTION	SR	VOLTS	120	PHASE	1	AMPS	13.2
KW		HP		ROUGH-IN HEIGHT	+60"		
ROUGH-IN COMMENTS							

PLUMBING					
HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS		
GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION		
CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		

Performance You Can Count On.

RCS10MPA
1000 Watts

COMMERCIAL MICROWAVE OVEN

The Amana® RCS10MPA

Built to withstand medium-volume foodservice environments, the Amana RCS10MPA is a powerful workhorse you can depend on day in and day out. Durable construction and unsurpassed quality provide years of reliable foodservice use.

Key Features

- ◆ 1000 Watts of power for fast heating.
- ◆ 1.2 cubic foot capacity easily accommodates prepackaged foods, single servings or up to a 13" platter.
- ◆ Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- ◆ 5 power levels for consistent, delicious results for frozen and fresh foods. Food can go from freezer to table in minutes.
- ◆ User-friendly controls are easy to use making it ideal for self-serve sites.
- ◆ Braille touch pads.
- ◆ Time entry option for added flexibility.
- ◆ Digital display with countdown timer for simple operation and easy at-a-glance monitoring.
- ◆ See-through door and lighted interior for easy monitoring of food without opening the door.
- ◆ Removable air filter with automatic clean filter reminder protects oven components from grease laden air.
- ◆ Durable construction for years of commercial foodservice use.
- ◆ ComServ nationwide service network provides 24/7 product support.
- ◆ Limited 3-year warranty.**



A Dependable and Cost-Effective Way to ...

- ◆ Enjoy superior performance and food quality
- ◆ Increase food sales and profits
- ◆ Improve efficiency of your foodservice business

Maximize Your Profits

The versatile RCS10MPA is the perfect choice for self-serve sites or heating a variety of entrees and desserts. It's ideal for use in:

- | | |
|-------------------|--------------------|
| Waitress Stations | Convenience Stores |
| Cafeterias | Vending Areas |
| Dessert Stations | and More! |

Form #ACRR0414-1
©2005 Amana Commercial Products
Printed in the USA.

For more information about any of our fine commercial microwave ovens, contact your Amana distributor, call us direct at 888.262.6271 or visit our web site: www.amanacommercial.com.



866-426-2621

Amana
HIGH PERFORMANCE HAS A NAME.SM
www.amanacommercial.com


RCS10MPA

1000 Watts

COMMERCIAL MICROWAVE OVEN

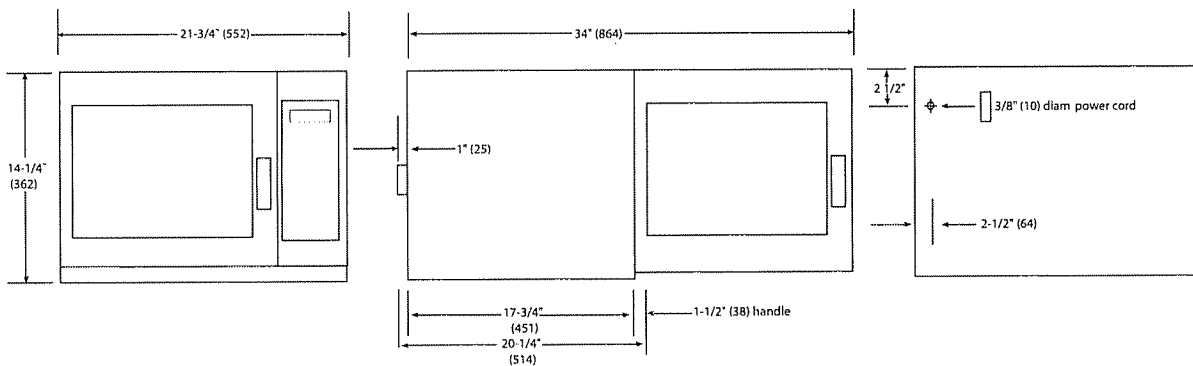
SPECIFICATIONS

MODEL	RCS10MPA
UPC Code	719881131535
Configuration	Countertop
Control System	Touch
Programmable Control Pads	100
Total Programmable Settings	10
Cooking Timer	60:00, Countdown
Power Levels	5
Defrost	Yes
Time Entry Option	Yes
Microwave Distribution System	Rotating Antenna
Magnetron(s)	1
Display	VFD
Stackable	Yes
Stage Cooking	4 stages
Interior Light	Yes
Door Opening System	Pull Handle
Signal	Adjustable end of cycle
Removable Filter	Yes
Clean Filter Reminder	Yes
Automatic Voltage Sensor	No
Multiple Quantity Setting	Yes, X2
Warranty	Limited 3-Year**

Cabinet	Exterior Dimensions	Usable Interior Dimensions
Height	14-1/4" (362 mm)	9" (226 mm)
Width	21-3/4" (550 mm)	14-1/4" (362 mm)
Depth (overall with handle)	20-1/4" (514 mm)	16-3/8" (416 mm)
Depth (door open 90°)	34" (864 mm)	
Usable Cavity Space	1.2 cubic ft. (34 L)	
Outercase Finish	Painted	
Cavity Interior Finish	Painted with Ceramic Shelf	
Electrical Characteristics		
Power Consumption	1500 W, 13.2 A	
Power Output	1000 W*	
Power Source	120 V, 60 Hz, 15 A single phase	
Plug Configuration	NEMA 5-15 	
Frequency	2450 MHz	
Power Cord Length	5' (1.5 m)	
Weight/Shipping Information		
Net Weight	50 lbs. (23 kg)	
Approximate Shipping	56 lbs. (25 kg)	
Shipping Box Size	22-5/8" L x 24-5/8" W x 18" H (575 mm x 626 mm x 458 mm)	

Amana's continuing commitment to quality products may mean a change in specification without notice. *Microwave output ratings based on IEC 705 test.

** Limited 3-year warranty: Full one year parts, labor and travel. Second and third year, Amana will provide a replacement magnetron tube only. See warranty certificate for details.



Microwave Shelf

Mark # 112

MANUFACTURER Advance/Tabco

MODEL # MS-24-24

FEATURES - Mount at +4'-6" AFF.
 - Advise G.C. to provide wall blocking to support 50 lbs./LF.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	X
---	---

FINISH Stainless steel

92	124
----	-----

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

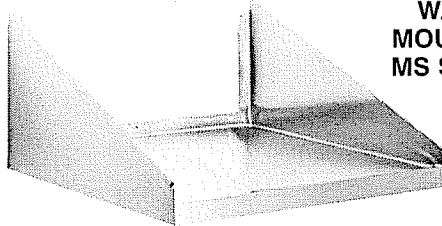
CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		



STAINLESS STEEL
**MICROWAVE
SHELVES**



**A Convenient Place for your
MICROWAVE!**



**WALL
MOUNTED
MS Series**



FOR TABLE MOUNTED MICROWAVE SHELVES:
Use **PT Shelves** found on SECTION O-3 and add
TA-102 for Microwave 24" x 24" extension.
Specify Right or Left.

OPTIONAL	Model #	Qty
Table mounted microwave shlef	TA-102	

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

Wall Mounted

Width	Model #	Weight
18"	MS-18-24	15 lbs.
24"	MS-24-24	20 lbs.

FEATURES:

Mounted on tubular supports and fastened to the top with expanding tubular connectors.

CONSTRUCTION:

All TIG welded.
Exposed surfaces polished to a satin finish.

MATERIAL:

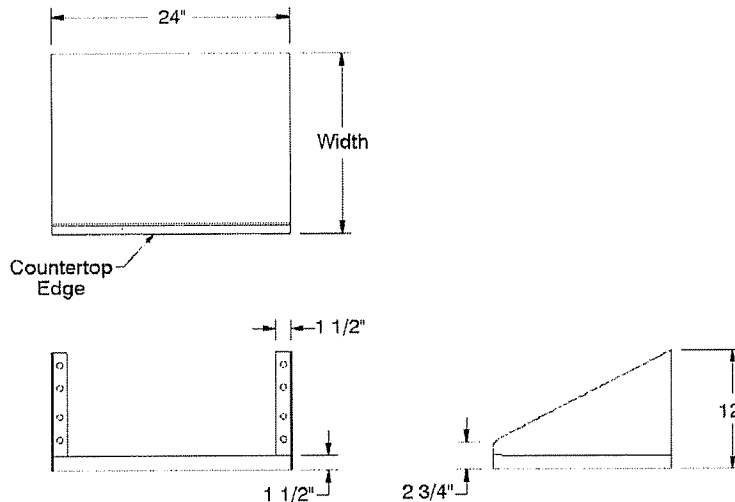
18 gauge stainless steel.
Galvanized steel reinforced hat section

DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

WALL MOUNTED



<p>www.advancetabco.com</p>	<p>NEW YORK (800) 645-3166 Fax: (631) 242-6900</p>	<p>GEORGIA (800) 832-1218 Fax: (770) 775-5625</p>	<p>TEXAS (800) 527-0353 Fax: (972) 932-4795</p>	<p>NEVADA (800) 446-8684 Fax: (775) 972-1578</p>
	<p>For Assistance with Smart Modifications & Accessories Call: 1-800-498-6634 Fax: 631-586-2933 sert@advancetabco.com</p>			

Waffle Irons

Mark # 114

MANUFACTURER Heartland Foods

MODEL # Generic

FEATURES

- Call 913/831-4446.
- Open height 22".
- Verify with franchisee if they are on General Foods Marriott Courtyard Program.
- Item by Operator (Marriott owned properties), NIKEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	SR	VOLTS	120	PHASE	1	AMPS	12.5 ea.
KW		HP		ROUGH-IN HEIGHT	+48"		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE			
ROUGH-IN COMMENTS							

GAS

GAS SIZE		MBH		HEIGHT			
COMMENTS							

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.			
DUCT SIZE				VENT HEIGHT			
COMMENTS							

Turn mild-mannered guests into waffle fanatics.



Guests love freshly baked waffles!

Hot, delicious waffles are ready in just two minutes. A premium breakfast option compared to cold cereals and muffins, waffles generate higher guest satisfaction scores — and more repeat customers.

You'll love the savings!

Save 37¢ per guest per day when you add self-serve waffles to your breakfast bar.

HEARTLAND
FOOD PRODUCTS

The pioneer in self-serve waffles.

Self-serve Waffle Program

FOR HOTELS, RESTAURANTS, INSTITUTIONS



Little Bulldog Waffle Baker

Two-minute **continuous** bake time (even during peak breakfast periods). Space-saving design (smallest footprint in the industry). Computer-controlled temperature and bake time. Teflon[®] coated baking grids.

Dimensions

Width: 10"
Depth: 14 1/2"
Height: 8"
Open: 20"
Weight: 18 lb.

Power requirements:

120 Volts AC
1500 watts – 12.5 amps

Award-winning Waffle Mixes

Add-water mixes available in 2 lb. and 5 lb. sizes to reduce discards. Add-water mixes have 20% greater yield (certified independent research study). Lowest portion cost in the industry.

Mix Flavors and Pack Sizes

Description	Pack	Yield	SKU
Malted Vanilla* <i>Complete</i>	6/5 lb. 15/2 lb.	195 195	1001 1006
Malted Vanilla <i>Add butter</i>	6/5 lb. 12/2.5 lb.	216 216	1004 1009
Malted Vanilla <i>Add eggs & butter</i>	8/3.75 lb.	280	1008
FlavorKakes!™ <i>Banana (SKU #5002), Apple Cinnamon (SKU #5003), Blueberry (SKU #5004), Brownie (SKU #5005)</i>	6/5 lb.	195	See below
Sweet Cream Buttermilk Pancake	6/5lb.	195	2001

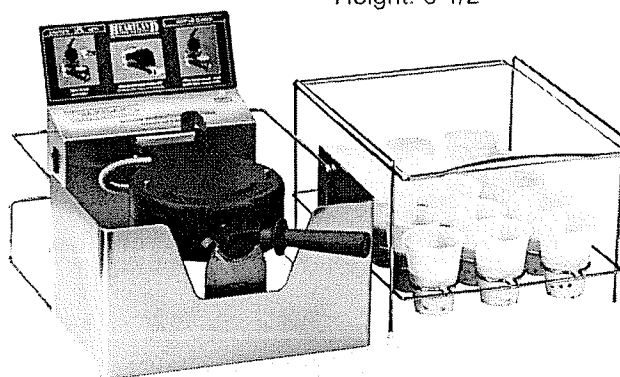
***Ingredients:** Wheat flour, cornmeal, vegetable oil, sugar, whole egg, leavening, soy flour, malt, nonfat milk, salt, artificial flavor.

Self-serve Waffle Program

Upgraded chrome-plated accessories retain appearance through a lifetime of demanding service. Self-serve display holds 15 pre-measured batter cups for easy use by customers. See-through sneeze guard.

Self-serve Display:

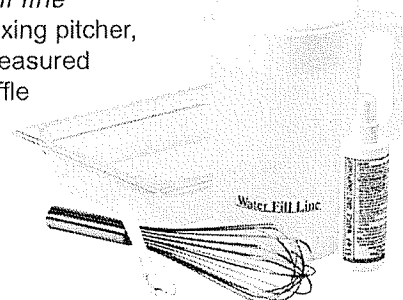
Width: 12 1/2"
Depth: 15 3/4"
Height: 8 1/2"



Mixing and Baking Accessories

Batter takes just minutes to prepare – and only two items to clean up.

Add water to *fill line* indicated on mixing pitcher, add one pre-measured package of waffle mix, blend with wire whisk, and fill 12 portion cups. Simple!



Outstanding Customer Service

Heartland's network of independent distributors has a stake in providing the absolute best customer service in the industry. Give us a call. We'll set you up tomorrow!

HEARTLAND
FOOD PRODUCTS

913-831-4446

www.heartlandfoodproducts.com

Coffee Airpot Brewer

Mark # 115

MANUFACTURER Bunn-O-Matic

MODEL # CWTF Twin APS

- FEATURES**
- Provide with (6) airpots, Item 116.
 - Verify with franchisee if they wish to purchase, or are on General Foods Marriott Courtyard Program.
 - Item by Operator (Marriott owned properties), NIKEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	X	X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	JB	VOLTS	120/208	PHASE	1	AMPS	30 CCT
KW		HP		ROUGH-IN HEIGHT	+48"		
ROUGH-IN COMMENTS							

PLUMBING

HW	CW	1/2", +48"	WASTE
ROUGH-IN COMMENTS Branch to connection			

GAS

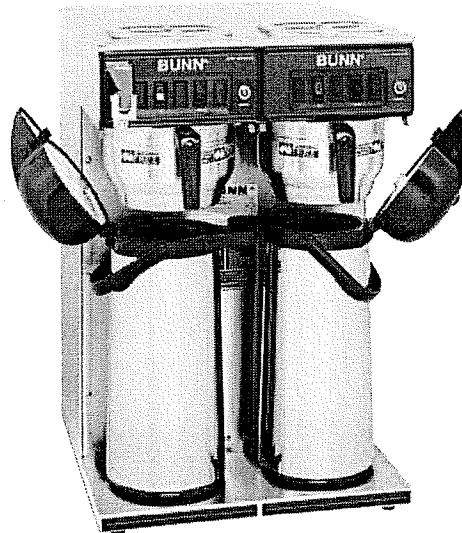
GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

BUNN®**Twin Airpot Coffee Brewer****Features****Twin Airpot Coffee Brewer**

- Brews 13.7 gallons of perfect coffee per hour.
- Brews directly into 2.2, 2.5 and 3 liter airpots.
- Twin brew head system.
- Hot water faucet.
- Convenient airpots keep coffee hot and fresh for hours.
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc.
- Digital timer enables users to make brew cycle adjustments from the front panel.
- Pourover feature on both sides.
- SplashGard® funnel deflects hot liquids away from the hand.
- Gourmet funnel model available for use with heavier throw weights of coffee.



*Model CWTF Twin APS
with Airpots*

(airpots not included)

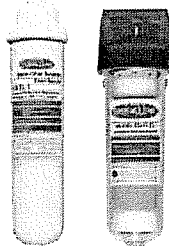
Dimensions: 23.5" H x 16" W x 19.7" D

Related Products

For current specification sheets and other information, go to www.bunnomatic.com.

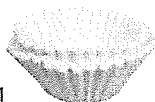
BUNN recommends the use of our Easy Clear® Water Quality Systems and BUNN paper filters to assure perfect taste.

Easy Clear® EQ-11-TL
Product No. : 30344.1001
Dimensions:
15⁷/₈" H x 3⁵/₈" W x 4¹⁷/₃₂" D



Easy Clear® ED-11-TL
Product No. : 30244.1001
Dimensions:
14³/₁₆" H x 5¹/₁₆" W x 5¹/₁₆" D

Paper Filter Pack
Product No. : 20115.0000
Packed per case: 1,000
Dimensions: 4¹/₄" Base x 2³/₄" Sidewall



2.2 liter Airpot
Product No. : 28696.0002
Capacity: 74 oz. (2.19 L)



2.5 liter Airpot
Product No. : 13041.0001
Capacity: 84 oz. (2.48 L)



**APR5
5 Position Airpot Rack**
Product No. : 25371.0002
Capacity: 5 Airpots
(also available in 2 & 3 position models)

Gourmet C Funnel
Product No.: 34559.0000 (7.12 inch width)
34559.0001 (7.62 inch width)

- Universal design – handle may be moved to appropriate side
- Allows brewing with heavier throw weights of coffee.



BUNN® practices 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.

ITEM#

PROJECT

DATE

Model**CWTF Twin APS****BUNN®**

Corporate Offices
1400 Stevenson Drive
Springfield, Illinois 62703
Phone
800-637-8606
217-529-6601
Fax
217-529-6644
Technical Services
800-286-6070
Internet
<http://www.bunnomatic.com>

Western Regional Office
16431 Carmenita Road,
Cerritos, California 90701
Phone
562-926-0764
Fax
562-926-0858

Canadian Office
280 Industrial Parkway South
Aurora, Ontario, L4G 3T9
Phone
905-841-2866
Fax
905-841-2775

Patents
Apply



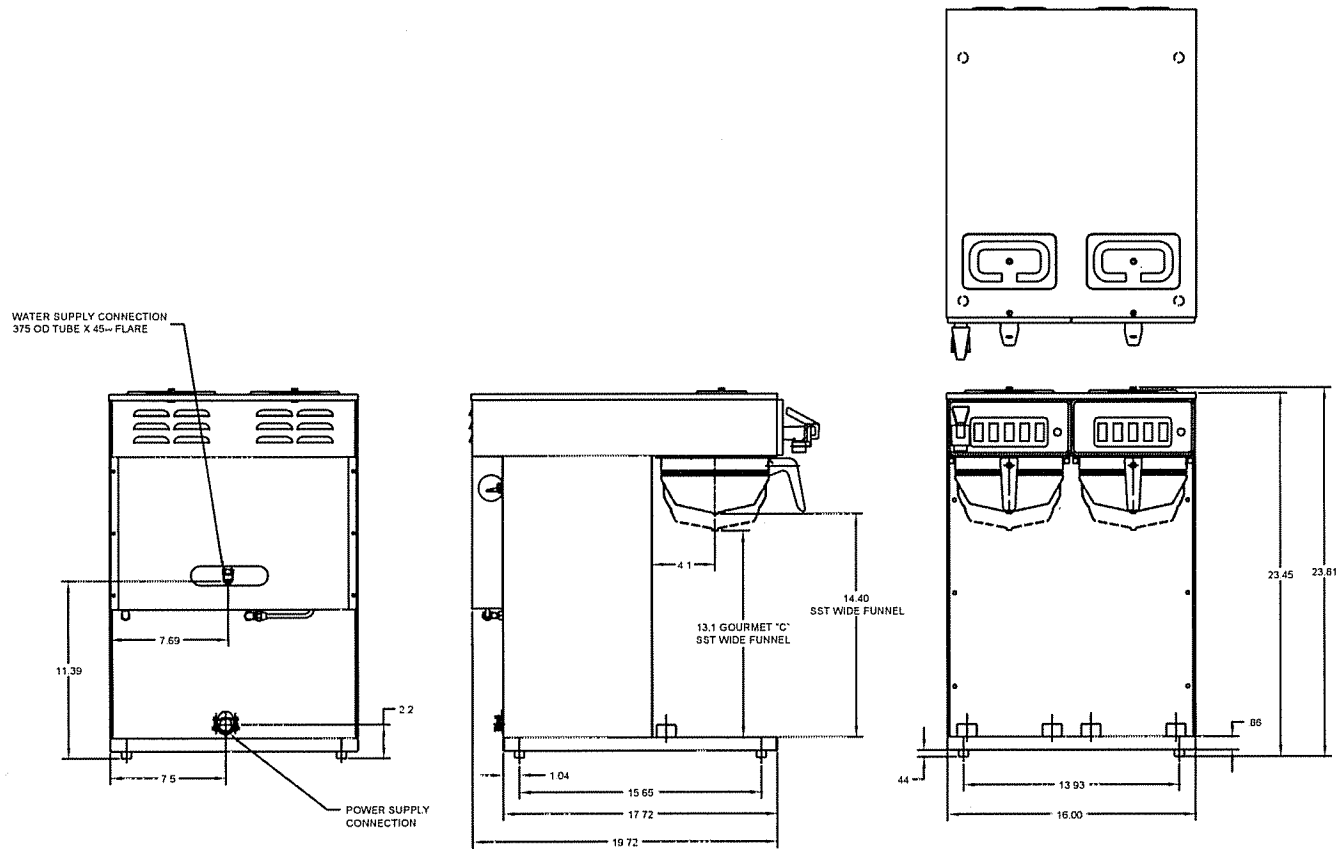
Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Cord Attached
CWTF Twin APS	23400.0041	120/240	25.8	2 @ 3000	6250	13.7 gal./hr.	8.5	60 lbs. (27.3 kg)	No
CWTF Twin APS*	23400.0046	120/240	25.8	2 @ 3000	6250	13.7 gal./hr.	8.5	60 lbs. (27.3 kg)	No

*Airpots not included *Model has gourmet funnel.*

Electrical: 3-wires plus ground service rated 120/240V, single phase, 60Hz.

Plumbing: 20-90 psi (69-621 kPa). Machine supplied with 3/8" (6.4 mm) male flare fitting.



CWTF TWIN-APS

Coffee Airpots

Mark # 116

MANUFACTURER Bunn-O-Matic

MODEL # 13041.0101

FEATURES

- (6) airpot case.
- 2.5 liter push-button.
- Verify with franchisee if they wish to purchase, or are on General Foods Marriott Courtyard Program.
- Item by Operator (Marriott owned properties), NIKEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

BUNN®

Airpots and Thermal Carafe

Features

Push-Button Airpots

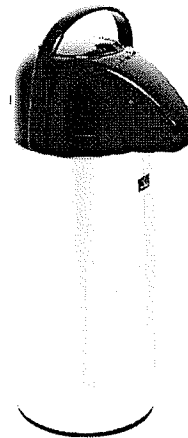
- Brew-through pump assembly-no need to remove for brewing.
- Just close the lid after brewing-dispenses up to 4 ounces at the first pump.
- Glass insulation keeps beverage hot for hours.
- Attractive, chrome finish with black trim.
- Available in 2.2 liter (74 oz.) and 2.5 liter (84 oz.)

Lever-Action Airpots

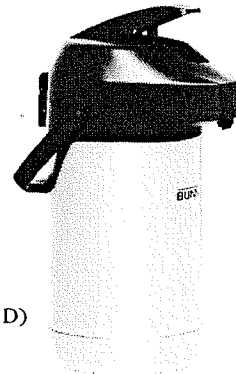
- Stainless steel lining insures hot coffee for hours.
- Brew-through lid with lever-action for easy use.
- Available in 2.5 liter (84 oz.) and 3.0 liter (102 oz.)

Thermal Carafe

- Holds 1.85 liters or 64 ounces (12 cups) of coffee or other hot beverage.
- Unbreakable stainless steel interior and exterior.
- Superior vacuum insulation keeps beverages hot for hours.
- Brew-Thru™ lid allows direct brewing.
- Fits on BUNN Thermal Carafe and Twin Thermal Carafe brewers.



*Model 2.2 liter
Push-Button Airpot*
Dimensions:
16.4" H x 6.1" W x 7.9" D
(42cm H x 16cm W x 20cm D)



*Model 2.5 liter
Lever-Action Airpot*
Dimensions:
14.6" H x 6.3" W x 9" D
(37cm H x 16cm W x 23cm D)

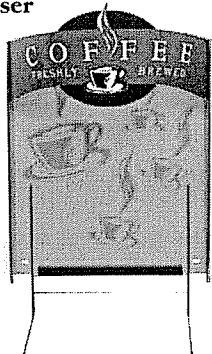


*Model 1.85 liter
Thermal Carafe*
Dimensions:
8" H x 6.4" W x 8.2" D
(20.3cm H x 16.3cm W x 21cm D)

Related Products

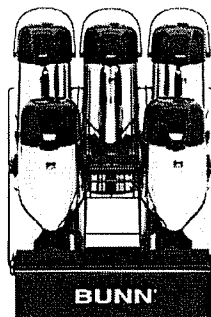
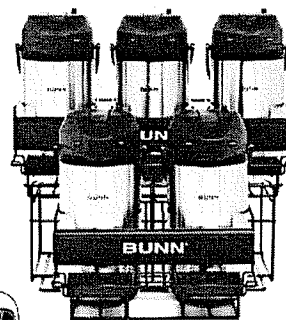
For current specification sheets and other information, go to www.bunnomatic.com.

BUNN Advantage Coffee-iser
SET No. : SET00 0076
The Advantage Coffee-iser with graphic canopy adds stopping power and positions your product to increase coffee sales and profits.



For push-button and lever-action airpots. See page A3.7 for more information.

Universal Airpot Racks for push-button and lever-action airpots. See page A3.8a for more information.



Airpot Racks for push-button airpots only. See page A3.8 for more information.

ITEM#

PROJECT

DATE

International Model

*Push-Button Airpot
Lever-Action Airpot
Thermal Carafe*

Model

*Push-Button Airpot
Lever-Action Airpot
Thermal Carafe*

BUNN®

Corporate Offices
1400 Stevenson Drive
Springfield, Illinois 62703
Phone
800-637-8606
217-529-6601
Fax
217-529-6644
Technical Services
800-286-6070
Internet
<http://www.bunnomatic.com>

Western Regional Office
16431 Carmenita Road,
Cerritos, California 90701
Phone
562-926-0764
Fax
562-926-0858

Canadian Office
280 Industrial Parkway South
Aurora, Ontario, L4G 3T9
Phone
905-841-2866
Fax
905-841-2775

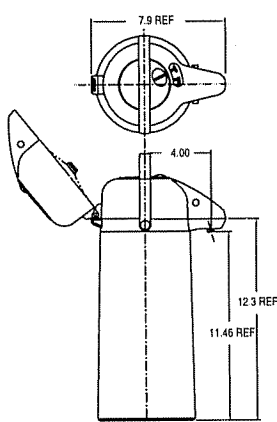
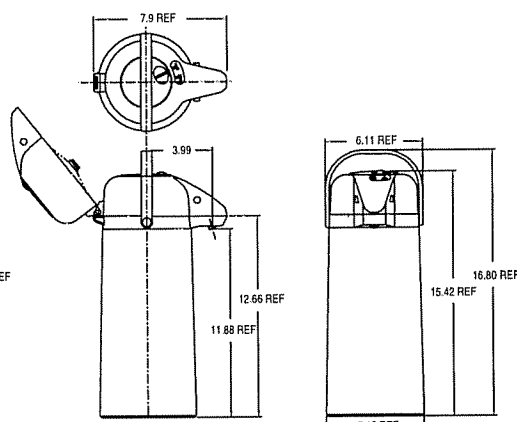
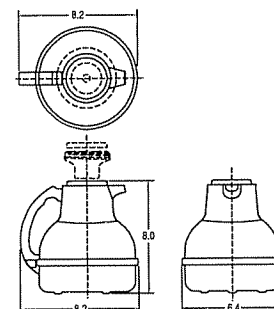
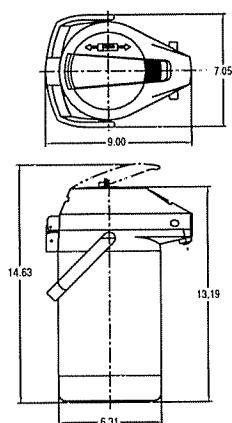
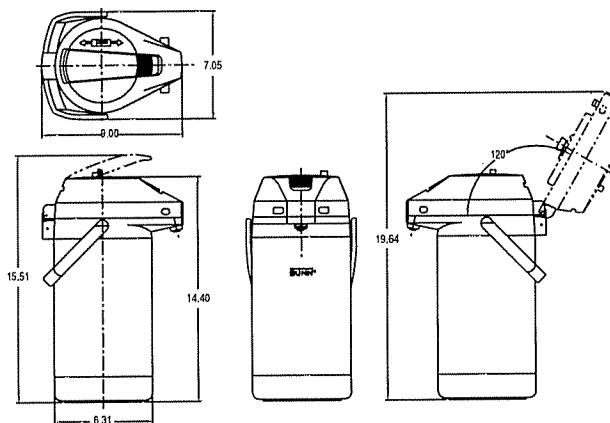
**Patents
Apply**



BUNN[®]*The Mark of Quality in Beverage Equipment Worldwide***Dimensions & Specifications**

Model	Product #	Capacity	Quantity	Cu. Ft.	Shipping Weight
2.2 liter Push-Button Airpot	28696.0002	2.2 liters (74 oz.)	single unit	1.2	4.5 lbs. (2.1 kg)
2.2 liter Push-Button Airpot	28696.0000	2.2 liters (74 oz.)	6 units to a case	2.9	24 lbs. (10.9 kg)
2.5 liter Push-Button Airpot	13041.0001	2.5 liters (84 oz.)	single unit	1.2	5 lbs. (2.3 kg)
2.5 liter Push-Button Airpot	13041.0101	2.5 liters (84 oz.)	6 units to a case	2.9	25 lbs. (11.4 kg)
2.5 liter Lever-Action Airpot*	32125.0000	2.5 liters (84 oz.)	single unit	1.2	5.3 lbs. (2.4 kg)
2.5 liter Lever-Action Airpot*	32125.0100	2.5 liters (84 oz.)	6 units to a case	2.9	32 lbs. (14.6 kg)
3.0 liter Lever-Action Airpot*	32130.0000	3.0 liters (102 oz.)	single unit	1.2	5.6 lbs. (2.6 kg)
3.0 liter Lever-Action Airpot*	32130.0100	3.0 liters (102 oz.)	6 units to a case	2.9	35 lbs. (15.9 kg)
1.85 liter Thermal Carafe*	36029.0001	1.85 liters (64 oz.)	single unit	.255	3.0 lbs. (1.36 kg)
1.85 liter Thermal Carafe*	36029.0000	1.85 liters (64 oz.)	12 units to a case	3.5	34 lbs. (15.4 kg)

*Note: Stainless Steel Liner

*2.2 liter Push-Button Airpot**2.5 liter Push-Button Airpot**1.85 liter Thermal Carafe**2.5 liter Lever-Action Airpot**3.0 liter Lever-Action Airpot*

Toaster

Mark # 117

MANUFACTURER Star/Holman
MODEL # QCS1-350
FEATURES - For 120V 1.6 KW.
 - With cord and cap.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	SR	VOLTS	120	PHASE	1	AMPS
KW	1.6	HP		ROUGH-IN HEIGHT	+48"	
ROUGH-IN COMMENTS	Mount receptacles in millwork for servery units					

PLUMBING

HW		CW		WASTE
ROUGH-IN COMMENTS				

GAS

GAS SIZE		MBH		HEIGHT
COMMENTS				

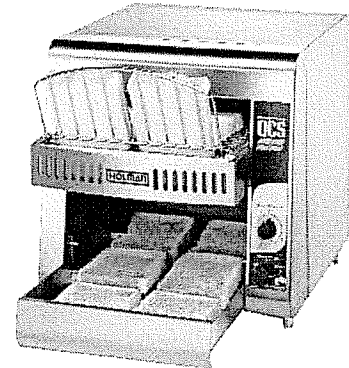
VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.
DUCT SIZE		VENT HEIGHT		
COMMENTS				

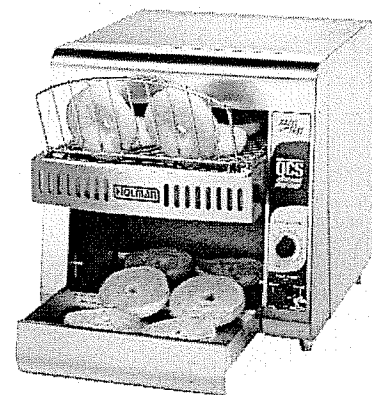
QCS1 SERIES COMPACT CONVEYOR TOASTER

QCS Features/Benefits:

- Patented forced convection system keeps the toaster cool to the touch and extends the life of critical components. The forced convection system increases productivity by re-circulating pre-heated air into toasting chamber.
- Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.
- Compact - requires only 14- $\frac{1}{4}$ " of counter space and our patented forced convection system allows the unit to be placed against a wall. Other toasters have louvers requiring additional counter space.
- Highest production of any compact toaster -
QCS1-350 toasts up to 350 slices per hour
QCS1-500B toast up to 500 bagel halves per hour
- Easy to use control panel takes the guesswork out of speed control settings.
- Variable speed control for perfect color and texture of bread, bagels, English muffins and more!
- Energy efficient operation with power saver switch that reduces electricity consumption by 75%. And our quartz heaters return to full power in seconds vs. minutes for metal-sheathed elements.
- Extended conveyor belt for easy loading and large warming area for higher production.
- Safe load up area with full width front burn guard and cool to the touch exterior.
- "Smart" crumb tray keeps the bread crumbs from falling under the toaster.
- Heated holding area to keep toast at the perfect temperature.
- Hi-limit switch prevents toaster from overheating protecting critical component parts.
- 24 hours 7 days a week technical support by Holman technicians.
- 120V - plugs in anywhere.



QCS1-350



QCS1-500B

Applications:

Holman's QCS compact conveyor toaster has been designed and engineered for the budget minded small volume operation. The QCS toaster is compact and versatile requiring minimal counter space and delivers perfect toast, bagels, buns, English muffins, frozen waffles and more for about the price of a pop up toaster.

Quality Construction:

Holman designs every toaster to stand up to the most rigorous foodservice demands. Stainless steel construction for long lasting durability. Heavy-duty motor, drive chain and conveyor speed control for superior reliability. Conveyor belt tension system for smooth and quiet operation. High performance Quartz Infrared Heaters for superior toasting performance and reliability. Units are easy to disassemble with one-piece cover for cleaning and service. Toasters are furnished with 1" adjustable legs and 4' cord and a standard NEMA 5-15 plug for plug in installation in a grounded 120V outlet.

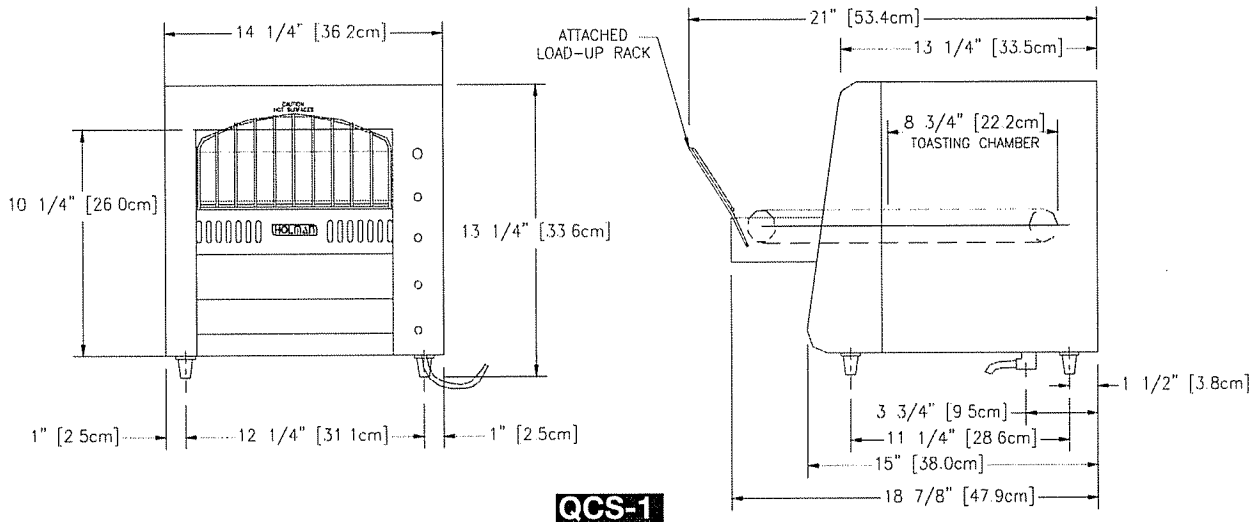
Warranty:

Holman's conveyor toasters are covered by a one-year parts and labor warranty.

Holman Cooking Equipment - 90 Industrial Park Road - P.O. Box 880 - Saco, ME 04072
Phone: (800) 225-3958 - FAX: (207) 282-6283 - www.star-mfg.com



QCS1- 350 & QCS1-500B COMPACT CONVEYOR TOASTER



Performance Data

Model No.	Production Capacities	Product Opening
QCS1-350	350 slices per hour	1-1/2"
QCS1-500B	500 bagel halves per hour	1-1/2"

Specifications

Model No.	Dimensions			Shipping Weight lbs. (kg)	Shipping Carton		
	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)		Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)
QCS1-350	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (96.8)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)
QCS1-500B	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (96.8)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)

Electrical Data

Model No.	Volts	HZ 1 Phase	Amps	Watts	Heating Elements		NEMA
					Above Belt	Below Belt	
QCS1-350	120	60	13.8	1600	2	2	5-15P (5-20P Canada)
	220	50	7.8	1600	2	2	Not Supplied with cord and plug
QCS1-500B	120	60	12.2	1400	2	0	5-15P
	220	50	6.9	1400	2	0	Not Supplied with cord and plug

Typical Specifications

Compact conveyor toasters are constructed of corrosion resistant stainless steel. Supplied with heavy-duty motor, drive chain and fast heat up quartz infrared heaters. A conveyor belt tension system is supplied for a smooth, quiet operation. Units are supplied with variable speed control, power saver and high limit switch. Extended conveyor belt, crumb tray, heated holding area and full width burn guard are standard. Unit has a one-piece cover for easy access with 1" adjustable legs and a 4' cord. Units are listed with UL, CUL and are UL certified to NSF4. Printed in the U.S.A.

Juice Chillers

Mark # 118

MANUFACTURER Minute Maid
MODEL # Generic
FEATURES - Item by Vendor; NIKEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH		92	124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS	15 CCT
KW		HP		ROUGH-IN HEIGHT	+48"		
ROUGH-IN COMMENTS	15 amp cct.						

PLUMBING

HW		CW		WASTE			
ROUGH-IN COMMENTS							

GAS

GAS SIZE		MBH		HEIGHT			
COMMENTS							

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.			
DUCT SIZE				VENT HEIGHT			
COMMENTS							

Garbage Cans

Mark # 119

MANUFACTURER By Others

MODEL # Generic

FEATURES - Item by Operator, NIKEC.

AREA	Public	Back of House	ROOM COUNTS	
LOCATION	Buffet	Kitchen	<input type="checkbox"/>	<input type="checkbox"/>
FINISH			92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

Hand Lavatory

Mark # 123

MANUFACTURER Advance/Tabco

MODEL # 7-PS-80

- FEATURES**
- Wall-hung handsink with integral soap and towel dispenser.
 - Left and right side SS splash guards.
 - Deck-mount faucet with wrist-blade faucet handles.
 - 2-1/2" positive drain with basket.

AREA Back of House

ROOM COUNTS

LOCATION Kitchen

X	X
---	---

FINISH Stainless steel

92	124
----	-----

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	1/2", +24"	CW	1/2", +24"	WASTE	DW, 2" to 3" tight waste,
ROUGH-IN COMMENTS					

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

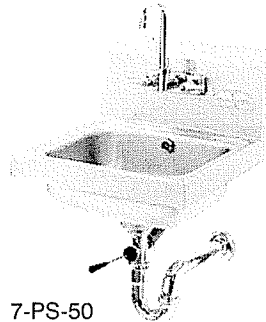
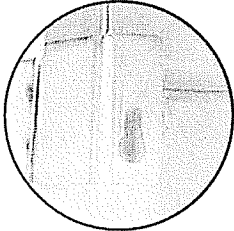
VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

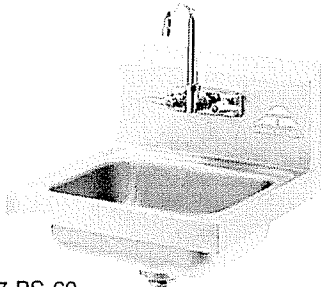


STAINLESS STEEL
HAND SINKS **NSF**
TRADITIONAL

Keyhole Bracket for easier installation and greater stability.



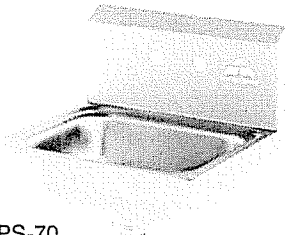
7-PS-50



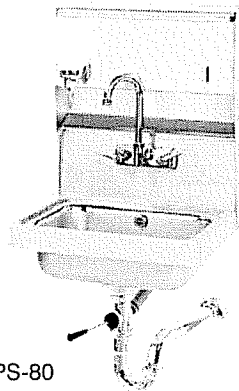
7-PS-60



7-PS-85



7-PS-70



7-PS-80

Item #: _____

Model #: _____

Project #: _____

Model #	Qty
7-PS-50	
7-PS-60	
7-PS-70	
7-PS-80	
7-PS-85	

FEATURES:

One piece **Deep Drawn** sink bowl design
 All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity

CONSTRUCTION:

All TIG welded.
 Welded areas blended to match adjacent surfaces and to a satin finish.
 Die formed Countertop Edge with a 3/8" No-Drip offset.
 One sheet of stainless steel is used. There are no welded seams other than corners

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold
 K-59 splash mounted 4" O C gooseneck faucet chrome plated furnished with aerator.
 K-6 stainless steel basket drain 1-1/2" IPS
 K-26 lever operated drain and built-in overflow with plastic overflow tube and spring clamps
 7-PS-14 P-Trap is 1 1/2" chrome plated
 7-PS-12 Soap Dispenser
 Towel dispenser with hinged towel box. Unit uses standard C-fold towels
 Sink bowl is 10" x 14" x 5"

MATERIAL:

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



NEW YORK
 (800) 645-3166
 Fax: (631) 242-6900

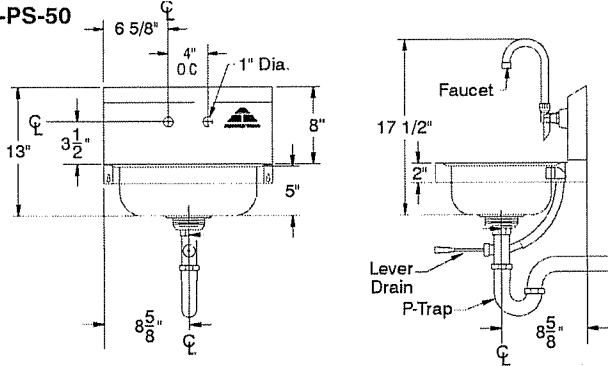
GEORGIA
 (800) 832-1218
 Fax: (770) 775-5625

TEXAS
 (800) 527-0353
 Fax: (972) 932-4795

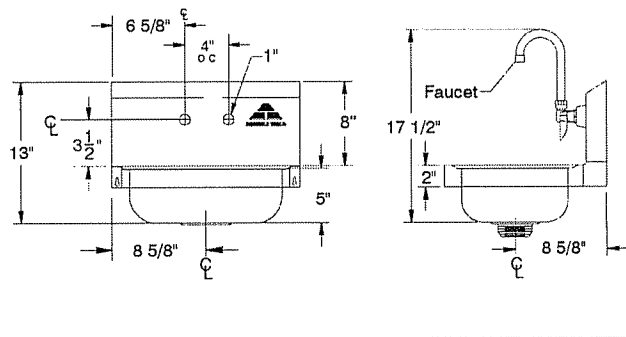
NEVADA
 (800) 446-8684
 Fax: (775) 972-1578

200 Heartland Boulevard, Edgewood, NY 11717-8380
 e-mail: advancetabco@advancetabco.com www.advancetabco.com

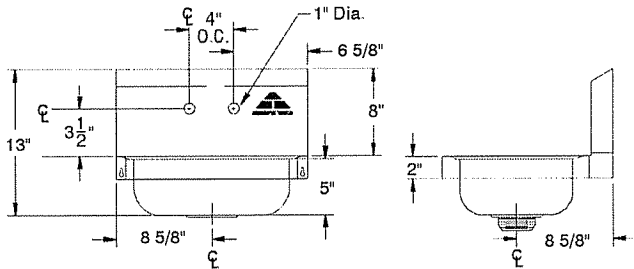
7-PS-50



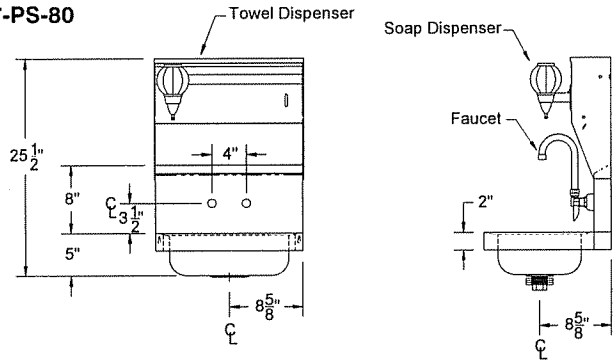
7-PS-60



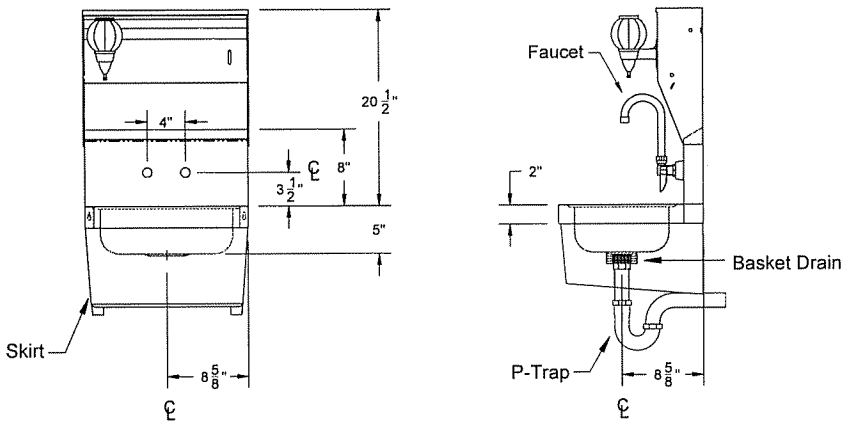
7-PS-70



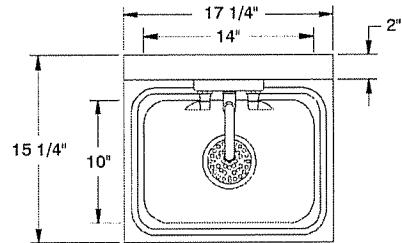
7-PS-80



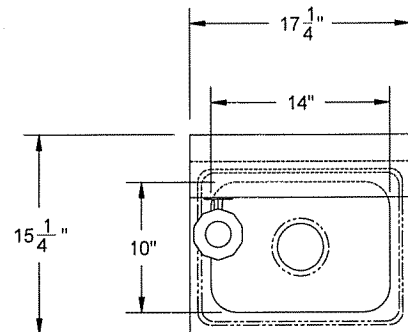
7-PS-85



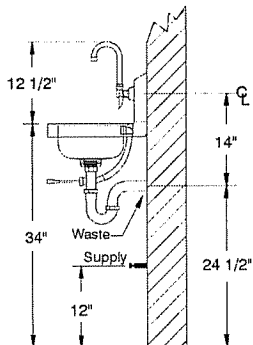
TOP VIEW



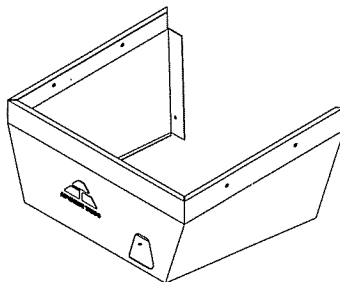
TOP VIEW WITH TOWEL DISPENSER



SUGGESTED PLUMBING



SKIRT INSTALLATION



TOL ± .500"
ALL DIMENSIONS ARE TYPICAL



Corner Guards and Flash Trim

Mark # 124

MANUFACTURER Fabricator

MODEL # Custom

- FEATURES**
- See cut sheet for fabrication details.
 - Locate as shown on plan or as necessary in food production areas, on every exposed outside corner of construction, walk-in cabinet, and vertical/horizontal gaps and crevices.
 - Break 90° +/- for tight fit, apply with mastic adhesive.
 - Deburr edges and corners.
 - Walk-in cabinets and hood trim flashing to match same material as units enclosed.
 - Seal with clear silicone sealant.

AREA	Back of House	ROOM COUNTS	
LOCATION	Kitchen	X	X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

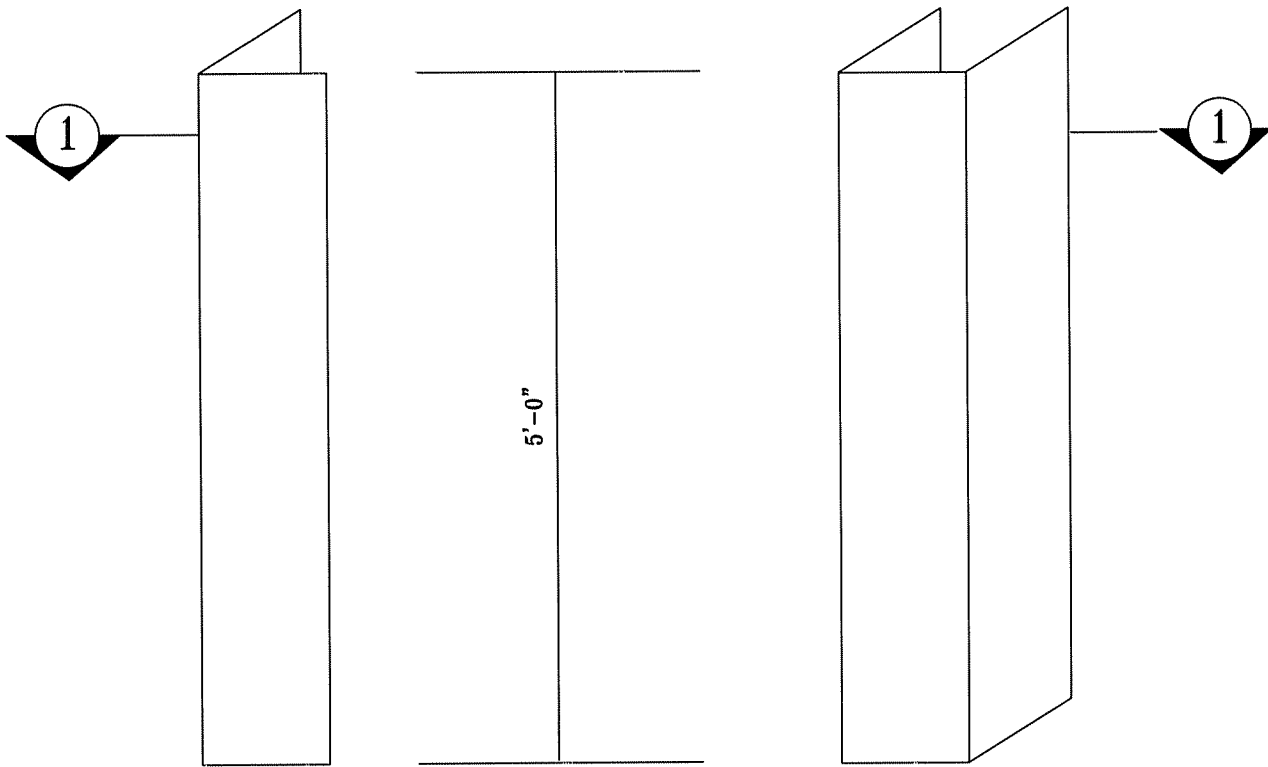
GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

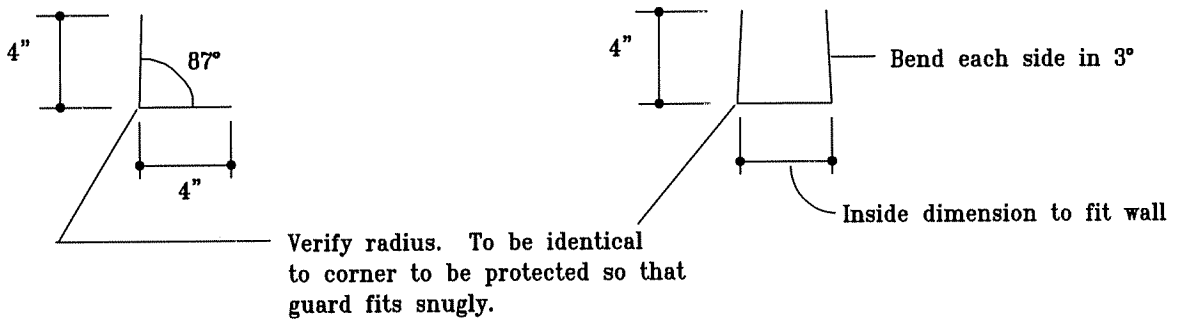
CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

A. Angle Type

B. Channel Type



ELEVATION



SECTION 1

Note: Mount 16 GA. stainless steel corner guards on corners immediately above 5" high cove base tile with suitable s/s fasteners and seal.

CORNER GUARDS

NOT TO SCALE

Display Pan - Iced

Mark # 141

MANUFACTURER Atlas Set-n-Serve

MODEL # WIC-3

FEATURES - Drop-in unit.
- Provide with removable SS false bottom in two sections.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE	IW, 1", to FFD
ROUGH-IN COMMENTS Verify hidden drain fixture approved.			

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

Drop-In Serving Equipment

COLD PAN

Iced Cold Pan Standard Depth

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

Item No. _____

Quantity _____

WIC-1

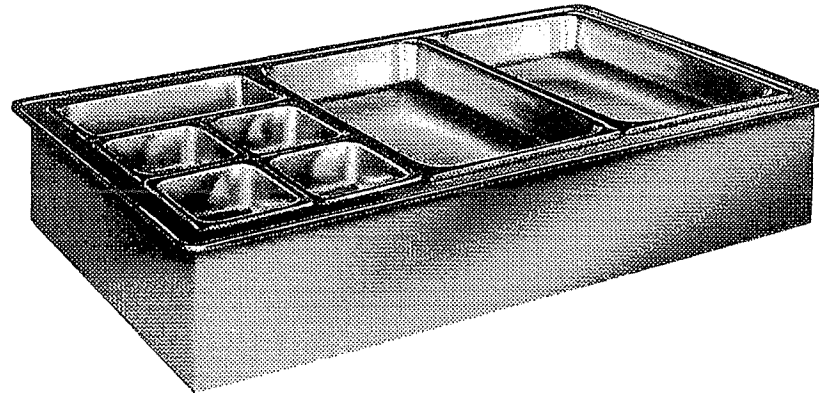
WIC-2

WIC-3

WIC-4

WIC-5

WIC-6



WIC-3
Shown with accessories

DESCRIPTION:

The WIC series iced cold pan enables you to bring an attractive dessert or salad display to virtually any counter. The standard depth of 4-5/8" is ideal for your iced display; perfect for all your cold serving needs.

The pan is fully insulated and provided with a factory applied gasket so that it can be installed in the finest wood fixtures without marring the counter top. The pan is constructed of stainless steel and is provided with a 3/4" stainless steel drain. It is perfect for your ice display or can be used with standard 12" x 20" pans.

FEATURES:

- Fully insulated to hold ice longer
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Can be used for ice display, standard 12" x 20" pans, or fractional size pans with the use of adapter bars
- NSF certified



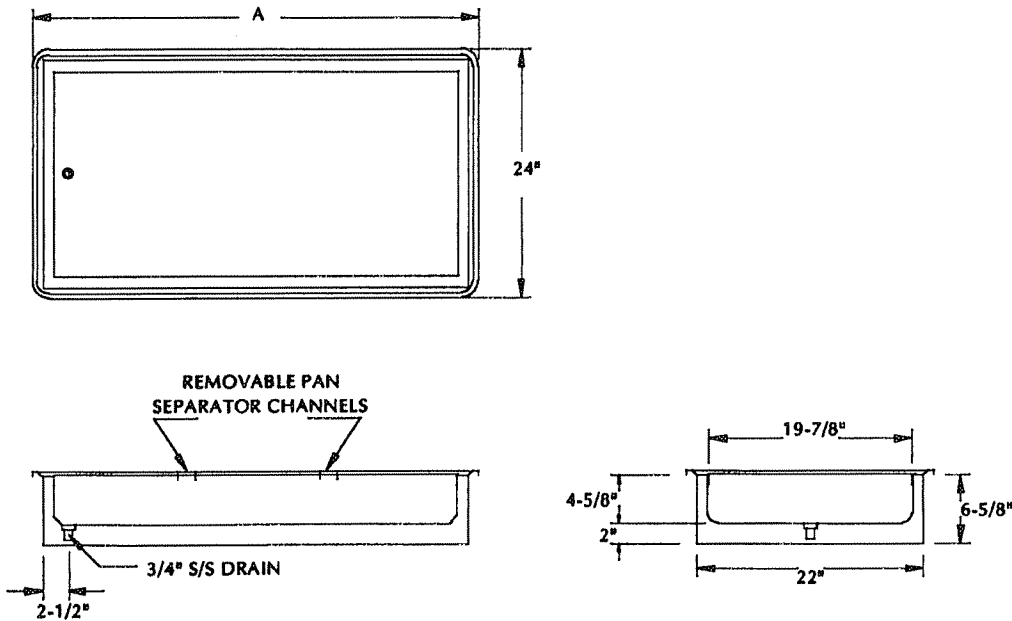
Atlas Metal
INDUSTRIES, INC.

a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

COLD PAN

Iced Cold Pan Standard Depth

MODEL	PAN OPENINGS	"A"	PAN SIZE	CUT-OUT REQUIRED	SHIP WT. (lbs.)
<input type="checkbox"/> WIC-1	1	16	19-7/8 X 11-3/4 X 4-5/8	22-1/4 X 14-1/4	25
<input type="checkbox"/> WIC-2	2	29-3/4	19-7/8 X 25-1/2 X 4-5/8	22-1/4 X 28	42
<input type="checkbox"/> WIC-3	3	43-1/2	19-7/8 X 39-1/4 X 4-5/8	22-1/4 X 41-3/4	60
<input type="checkbox"/> WIC-4	4	57-1/4	19-7/8 X 53 X 4-5/8	22-1/4 X 55-1/2	70
<input type="checkbox"/> WIC-5	5	71	19-7/8 X 66-3/4 X 4-5/8	22-1/4 X 69-1/4	85
<input type="checkbox"/> WIC-6	6	84-3/4	19-7/8 X 80-1/2 X 4-5/8	22-1/4 X 83	100



SPECIFICATIONS:

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top. Embossed mounting lugs are provided along the inner surface of the top to hold the removable adapter bars in place.

LINER: The inner liner shall be 18 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are covered with a minimum 1/4" radius. A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer liner. The entire unit is removable without the use of tools.

Specifications subject to change without notice.

ACCESSORIES:

- Stainless steel adapter bars
- Stainless steel perforated false bottom



a subsidiary of Mercury Aircraft
 1135 NW. 159 Dr., Miami, Florida 33169
 Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

Display Pan - Mechanical

Mark # 142

MANUFACTURER Atlas Set-n-Serve

MODEL # WCM-3

FEATURES

- Drop-in unit.
- Provide with removable SS false bottom in two sections.
- G.C. provide louver matching millwork base for heat dissipation.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS	2.3
KW		HP		ROUGH-IN HEIGHT	+24"		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE	IW, 1", to FFD		
ROUGH-IN COMMENTS Verify hidden drain fixture approved.							

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					

Drop-In Serving Equipment

COLD PAN

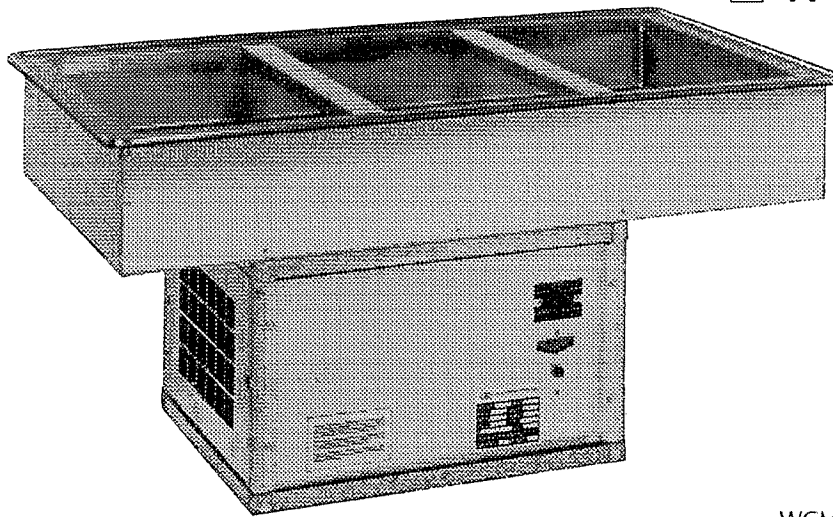
Refrigerated,
Standard Depth
Self-Contained
or Remote

These units have not been performance tested for use with potentially hazardous foods, and must be used with ice.

Item No. _____

Quantity _____

- WCM/WCMX-1
 WCM/WCMX-2
 WCM/WCMX-3
 WCM/WCMX-4
 WCM/WCMX-5
 WCM/WCMX-6



WCM-3
Shown

DESCRIPTION:

The WCM series refrigerated cold pan eliminates the mess and expense of ice in your cold food displays. The drop-in pan can be installed in virtually any counter and can be provided as fully self-contained - just plug it in and turn it on - or remote, where there's a need to locate the compressor at a different location.

The pan is fully insulated for maximum efficiency and energy savings, and is provided with a factory applied gasket so that it can be installed in the finest wood fixtures without marring the counter top. The pan is constructed of stainless steel and is provided with a 3/4" stainless steel drain. The cold pan

accommodates standard 12" x 20" pans, perfect for any cold food serving application.

FEATURES:

- Fully insulated for maximum efficiency and energy savings
- Factory applied gasket - makes installation a snap and seals units to the counter top, thus eliminating seepage
- Utilizes standard 12" x 20" pans, or fractional size pans with the use of adapter bars
- NSF certified - WCM series is UL recognized



a subsidiary of Mercury Aircraft
 1135 NW 159 Dr., Miami, Florida 33169
 Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

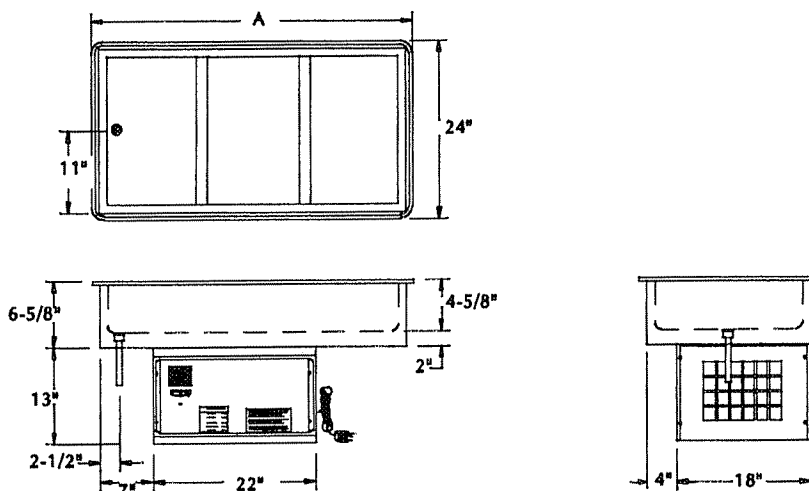
COLD PAN

Refrigerated, Standard Depth Self-Contained or Remote

MODEL	PAN OPENINGS	"A"	PAN SIZE	ELECTRICAL CHARACTERISTICS	CUT-OUT REQUIRED	SHIP WT. (lbs.)
<input type="checkbox"/> WCM-1	1	16	19-7/8 X 11-3/4 X 4-5/8	2.4 amps. - 120V 1/5 HP	22-1/4 X 14-1/4	90
<input type="checkbox"/> WCM-2	2	29-3/4	19-7/8 X 25-1/2 X 4-5/8	2.3 amps. - 120V 1/5 HP	22-1/4 X 28	120
<input type="checkbox"/> WCM-3	3	43-1/2	19-7/8 X 39-1/4 X 4-5/8	2.3 amps. - 120V 1/5 HP	22-1/4 X 41-3/4	150
<input type="checkbox"/> WCM-4	4	57-1/4	19-7/8 X 53 X 4-5/8	6.8 amps. - 120V 1/4 HP	22-1/4 X 55-1/2	190
<input type="checkbox"/> WCM-5	5	71	19-7/8 X 66-3/4 X 4-5/8	9.8 amps. - 120V 1/3 HP	22-1/4 X 69-1/4	215
<input type="checkbox"/> WCM-6	6	84-3/4	19-7/8 X 80-1/2 X 4-5/8	9.8 amps. - 120V 1/3 HP	22-1/4 X 83	290

REMOTE REFRIGERATION* MODEL	SHIP WT. (lbs.)
<input type="checkbox"/> WCMX-1	55
<input type="checkbox"/> WCMX-2	85
<input type="checkbox"/> WCMX-3	115
<input type="checkbox"/> WCMX-4	140
<input type="checkbox"/> WCMX-5	175
<input type="checkbox"/> WCMX-6	225

* Remote refrigeration does not include compressor. Thermostat control, drier, and cap. tube are included.



SPECIFICATIONS:

TOP: Constructed of 18 gauge, type 304 stainless steel, die stamped with a raised perimeter bead. There shall be a solid vinyl gasket under the beaded edge to form a seal to the counter top, thus preventing seepage or marring of the counter top. Embossed mounting lugs are provided along the inner surface of the top to hold the removable adapters in place.

LINER: The inner liner shall be 18 gauge, type 304 stainless steel, one piece construction, all welded, ground and polished to a uniform finish. All corners are covered with a minimum 1/4" radius. The liner has copper tubing firmly soldered to the exterior bottom. A 3/4" dia. drain with strainer, 4" PVC nipple, and valve is provided.

INSULATION: The pan is fully insulated with high density polystyrene, 1" thick on all sides, 1-1/2" thick on the bottom and enclosed with a 22 gauge galvanized steel outer liner. The entire unit is removable without the use of tools.

REFRIGERATION SYSTEM: (WCM series only) The compressor housing shall be fabricated from formed angles and bolted to the base of the unit. A fully self-

contained condensing unit is provided with a hermetically sealed compressor and a thermostat control. The system is fully charged with CFC free refrigerant and ready to operate.

NOTE: Proper ventilation must be provided in counter.
ELECTRICAL: (WCM series only) The unit will be wired for 15 amps., 120 volt, single phase operation with an on/off thermostat switch and pilot light. A 6' long, 3-wire cord and plug (NEMA 5-15P) will be provided.

Specifications subject to change without notice.

ACCESSORIES:

- Remote on/off switch
- Stainless steel adapter bars
- 5-year extended compressor warranty
- Remote compressor (hook-up in field by others)
 - 1/5 HP for WCMX-1,2,&3
 - 1/4 HP for WCMX-4
 - 1/3 HP for WCMX-5&6



a subsidiary of Mercury Aircraft
1135 NW. 159 Dr., Miami, Florida 33169
Tel: (305) 625-2451 or (800) 762-7565 * Fax: (305) 623-0475

Pop-Up Toaster

Mark # 145

MANUFACTURER Waring Commercial
MODEL # WCT708
FEATURES - Manufacturer's standard unit.
 - Option to Item 117.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS	15.0
KW		HP		ROUGH-IN HEIGHT	+48"		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

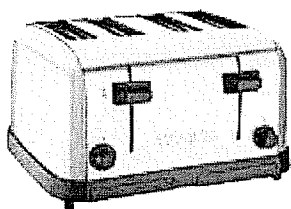
GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					

Toaster: WCT708



- Brushed Chrome Steel Housing
- Four extra wide 1-3/8" slots, great for bagels
- Electronic browning controls
- Four self centering bread racks
- Removable crumb trays
- 120 VAC, 60 Hz
- Limited One Year Warranty
- UL, CUL, NSF

Catalog#	Description	Std. Pkg.	Cu. Ft.	Shp. Wt.
WCT708	4- Slice Medium Duty Toaster	1	1.8	10 lbs



314 Ella T. Grasso Ave.
 Torrington, CT 06790
 1-800-4WARING
 (1-800-492-7464)

Cheese Pump

Mark # 146

MANUFACTURER Star/Holman

MODEL # 3WLA-HS

FEATURES - 3-1/2 quart unit with pump and heated spout.
- (2) SSB bowls.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Stainless steel	92	124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS
KW	545W	HP		ROUGH-IN HEIGHT	+48"	
ROUGH-IN COMMENTS						

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT
COMMENTS				

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.
DUCT SIZE				VENT HEIGHT
COMMENTS				



NACHO CHEESE WARMERS

Models 3WLA-P, 3WLA-HS, 3WLA-W, 3WLA-4H, 7WL, 11WLA-P, 11WLA-HS and 11WLA

NACHO CHIP MERCHANDISER/WARMERS

Models 12NCPW and 15NCPW

Features/Benefits:

- ★ From Nacho cheese warmers to Nacho Chip Merchandiser/Warmers, Star has all the equipment to put you in the profitable Nacho business.

Nacho Cheese Warmers:

- ★ Star offers 8 models of nacho cheese warmers in 3-1/2, 7 and 11 quart capacities.
- ★ Adjustable thermostat for precise temperature control.
- ★ On/off switch for easy operation.
- ★ Easy "out of box" installation.
- ★ All units feature colorful lighted signs for merchandising contents.
- ★ Accessories include pumps, ladles, stainless steel bowls and covers.

Nacho Chip Merchandisers/Warmers:

- ★ Star offers 2 models of Nacho Chip Merchandisers/Warmers, 12" 7 lb. and 15" 10 lb. provide perfect serving temperature every day.
- ★ A 50 watt lamp in the 12" cabinet and 75 watt reflector flood lamp in the 15" cabinet illuminates inside cabinet to warm product and attract customers.
- ★ Stainless steel loading chute prevents breakage and allows easy serving.
- ★ Clear polycarbonate drop panel access provides excellent visibility of chips.
- ★ Heated stainless steel bottom keeps chips fresh and warm.
- ★ Colorful nacho sign builds impulse sales.
- ★ Optional sneeze guards are available.

Applications:

Stadiums, concession stands, c-stores and theaters or where ever you want to serve Nachos, Star's "One Stop Nacho Shop" will get you in the profitable nacho business in no time.

Quality Construction:

Nacho Cheese Warmers feature stainless steel constructed bodies. 3-1/2 quart stainless steel heat well with 500 watt wrap-around heating element and heated spout.

7 quart stainless steel heat well with 450 watt wrap-around heating element and heated spout.

11 quart stainless steel heat well with 1,600 watt wrap-around heating element and heated spout.

All units feature cord and NEMA plug for easy "out of box" installation. Nacho Chip merchandisers are constructed with tempered glass panels, extruded aluminum corner posts and yellow painted steel top with removable yellow plastic lid. A stainless steel chute and a 75 watt lamp illuminates cabinet. Unit has a heated stainless steel bottom. A 6' cord and NEMA plugs are standard.

Warranty:

The "One Stop Nacho Shop" is covered by Star's one year parts and labor warranty.

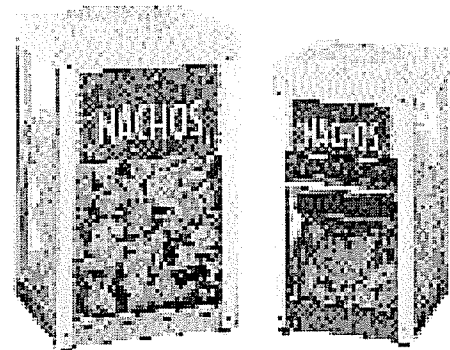
Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

S169/0105



3-1/2 Quart Nacho Cheese Warmers



Nacho Chip Merchandisers/Warmers





Nacho Equipment

Specifications

Model No.	Description	Width Inches (cm)	Dimensions		Voltage	Watts	Approximate Weight		
			Depth Inches (cm)	Height Inches (cm)			NEMA	Shipping lbs. (kg)	Installed lbs. (kg)
Nacho Cheese Warmers									
3-1/2 Quart Capacity									
3WLA-P	Cheese Warmer w/pump (SSB Optional)	9 (23)	15-1/2 (39)	15-1/2 (39)	120 or 240	530	5-15P 6-15P	14 (6.0)	11 (5.0)
3WLA-HS	Cheese Warmer w/pump and heated spout (SSB optional)	9 (23)	15-1/2 (39)	15-1/2 (39)	120 or 240	545	5-15P 6-15P	15 (7.0)	12 (5.0)
3WLA-W	Cheese Warmer (bowl, lid & ladle optional - use SSB-4 or SSB-4H)	9 (23)	11-12 (29)	9-1/2 (24)	120 or 240	500	5-15P 6-15P	13 (6.0)	10 (5.0)
3WLA-4H	Cheese Warmer w/4 Qt. inset and hinged cover	9 (23)	11-1/2 (29)	12-1/2 (32)	120 or 240	500	5-15P 6-15P	16 (7.0)	13 (6.0)
11 Quart Capacity									
11WLA-P	"Heat & Serve" Cheese Warmer w/pump	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120 or 208/240	1630	5-15P 6-15P	28 (13.0)	25 (11.0)
11WLA-HS	"Heat & Serve" Cheese Warmer w/pump & heated spout	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120 only	1655	5-15P	29 (13.0)	26 (12.0)
11WLA	"Heat & Serve" Cheese Warmer	13-1/4 (34)	15-1/8 (38)	11-1/2 (29)	120 or 208/240	1630 1655	5-15P 6-15P	26 (12.0)	23 (10.0)
Note: SSB-11 and SSB-11H optional on all 11 Quart Warmers									
Nacho Chip Merchandiser/Warmers									
12NCPW	12" Merchandiser (7 lb. Capacity)	12 (30)	15 (38)	23 (58)	120	125	5-15P	30 (14.0)	26 (12.0)
15NCPW	15" Merchandiser (10 lb. Capacity)	15 (38)	15 (38)	26 (66)	120	155	5-15P	35 (15.0)	31 (14.0)
Accessories									
Pumps									
3SP	Nacho Pump fits all 3-1/2 Quart Nacho Warmers							4(1.8)	
11SP	Nacho Pump fits all 11 Quart Nacho Warmers							5(2.2)	
Bowls									
SSB	3 Quart Stainless Steel Bain Marie Bowl							3(1.4)	
SSB-4	4 Quart Stainless Inset with Cover							3(1.4)	
SSB-4H	4 Quart Stainless Inset with Hinged Cover							3(1.4)	
SSB-7	7 Quart Stainless Inset with Cover							3(1.4)	
SSB-7H	7 Quart Stainless Inset with Hinged Cover							3(1.4)	
SSB-11	11 Quart Stainless Inset with Cover							4(1.8)	
SSB-11H	11 Quart Stainless Inset with Hinged Cover							4(1.8)	
SSBL	11 Quart Stainless Inset less Cover							3(1.4)	
SSBC	Cover only for 11 Quart Inset							1(.5)	
Ladles									
SL-1	3/4 Oz. Stainless Ladle							1(.5)	
SL-2	1-1/2 Oz. Stainless Ladle							1(.5)	
SL-4	4 Oz. Stainless Ladle							1(.5)	
SL-6	6 Oz. Stainless Ladle							1(.5)	
Sneeze Guards									
12SG	Sneeze Guard for Model 12NCPW							2(.9)	
15SG	Sneeze Guard for Model 15NCPW							2(.9)	

Typical Specifications

Nacho cheese warmers feature stainless steel constructed bodies and heat wells with wrap-around heating elements. All have adjustable thermostats. Nacho chip merchandisers are constructed with tempered glass panels, extruded aluminum corner posts and yellow painted steel tops with removable yellow plastic lids. A stainless steel chute and 75 watt lamp are standard. Units are 120V or 208/240V with 5-15P or 6-15P supplied. Units are UL and NSF approved. Printed in U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

Buffet - Counter

Mark # 151

MANUFACTURER By Others

MODEL # Architectural Woodwork

FEATURES - Coordinate Shop Drawings and finishes with KEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Millwork	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		

Buffet - Beverage

Mark # 152

MANUFACTURER By Others

MODEL # Architectural Woodwork

FEATURES - Coordinate Shop Drawings and finishes with KEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH	Millwork	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		

Buffet - Overhead Cabinets

Mark # 154

MANUFACTURER By Others

MODEL # Architectural Woodwork

FEATURES - Coordinate Shop Drawings and finishes with KEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/>	<input type="checkbox"/>
FINISH	Millwork	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		

Buffet - Waste Chute

Mark # 155

MANUFACTURER By Others

MODEL # Architectural Woodwork

FEATURES - Coordinate Shop Drawings and finishes with KEC.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input type="checkbox"/> X	<input type="checkbox"/> X
FINISH	Millwork	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		

Refrigerator/Freezer - Single Door Reach-In

Mark # 644

MANUFACTURER True

MODEL # T-23DT

FEATURES - Two (2) extra shelves.

AREA	ROOM COUNTS
LOCATION	<input checked="" type="checkbox"/> <input type="checkbox"/>
FINISH	92 124

ELECTRICAL

CONNECTION	DR	VOLTS	120	PHASE	1	AMPS	12.0
KW		HP		ROUGH-IN HEIGHT	+86"		
ROUGH-IN COMMENTS							

PLUMBING

HW		CW		WASTE	
ROUGH-IN COMMENTS					

GAS

GAS SIZE		MBH		HEIGHT	
COMMENTS					

VENTILATION

CONNECTION TYPE		CFM		STAT. PRESS.	
DUCT SIZE				VENT HEIGHT	
COMMENTS					

Buffet - Display Shields (Cold and Unwrapped Foods)

Mark # 164

MANUFACTURER By Others

MODEL # Architectural

- FEATURES**
- Coordinate Shop Drawings and finishes with KEC.
 - Preferred vendor Brass Smith Inc.; (800-662-9595)
 - Model: "Z-Guard" with No. Z-9500 posts and Z9502 Glass by Brass Smith, or approved substitution as listed below, with accessories as required to provide a complete installation.
 - Tubing: 1" O.D., heavy-wall, threaded, extruded aluminum tubing, mounted to soffit.
 - Finish: "Champagne" powder coated finish.
 - Glass: 1/4" thick tempered glass, clear, ground/radiused edges, with holes predrilled to align with bracket arms.
 - Provide matching covers, Model 487, at all joints between panels when required by local governing authorities.
 - Acceptable alternates: Lavi Ind. 800.624.6225; Soheil Mosun Ltd 416.243.1600

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
FINISH	Architect Specified	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

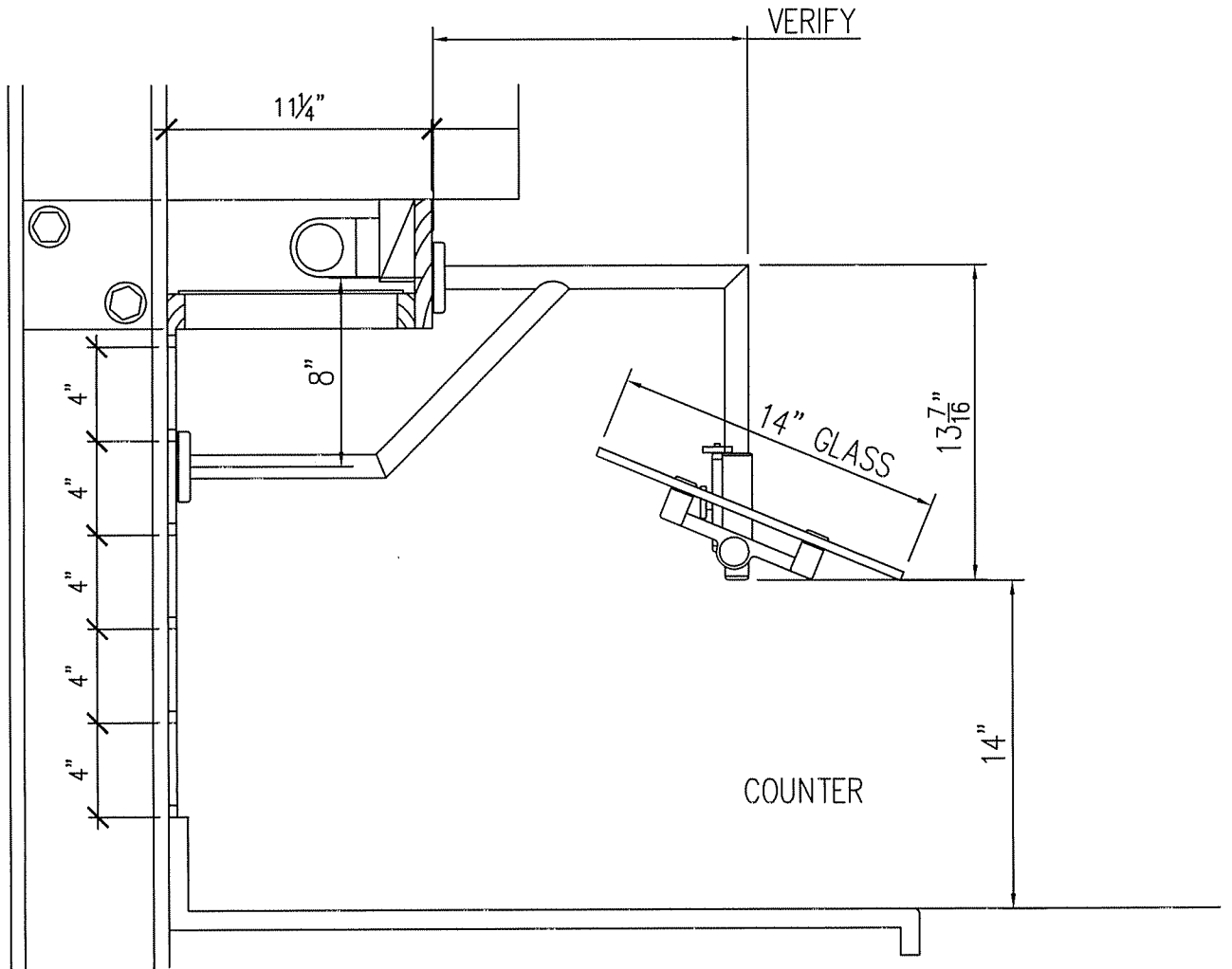
HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE	VENT HEIGHT	
COMMENTS		



Buffet - Display Shields (Hot Foods)

Mark # 165

MANUFACTURER By Others

MODEL # Architectural

FEATURES

- Coordinate Shop Drawings and finishes with KEC.
- Preferred vendor Brass Smith Inc.; (800-662-9595).
- Model: "Z-Guard" with No. Z-9500 posts and Z9502 Glass by Brass Smith, or approved substitution as listed below, with accessories as required to provide a complete installation.
- Tubing: 1" O.D., heavy-wall, threaded, extruded aluminum tubing mounted to soffit.
- Finish: "Champagne" powder coated finish.
- Glass: 1/4" thick tempered glass, clear, ground/radiused edges, with holes predrilled to align with bracket arms.
- Provide matching covers, Model 487, at all joints between panels when required by local governing authorities.
- Construction: Design and configuration as indicated on Drawings.
- Acceptable alternates: Lavi Ind. 800.624.6225; Soheil Mosun Ltd; 416.243.1600.

AREA	Public	ROOM COUNTS	
LOCATION	Buffet	X	X
FINISH	Architect Specified	92	124

ELECTRICAL

CONNECTION	VOLTS	PHASE	AMPS
KW	HP	ROUGH-IN HEIGHT	
ROUGH-IN COMMENTS			

PLUMBING

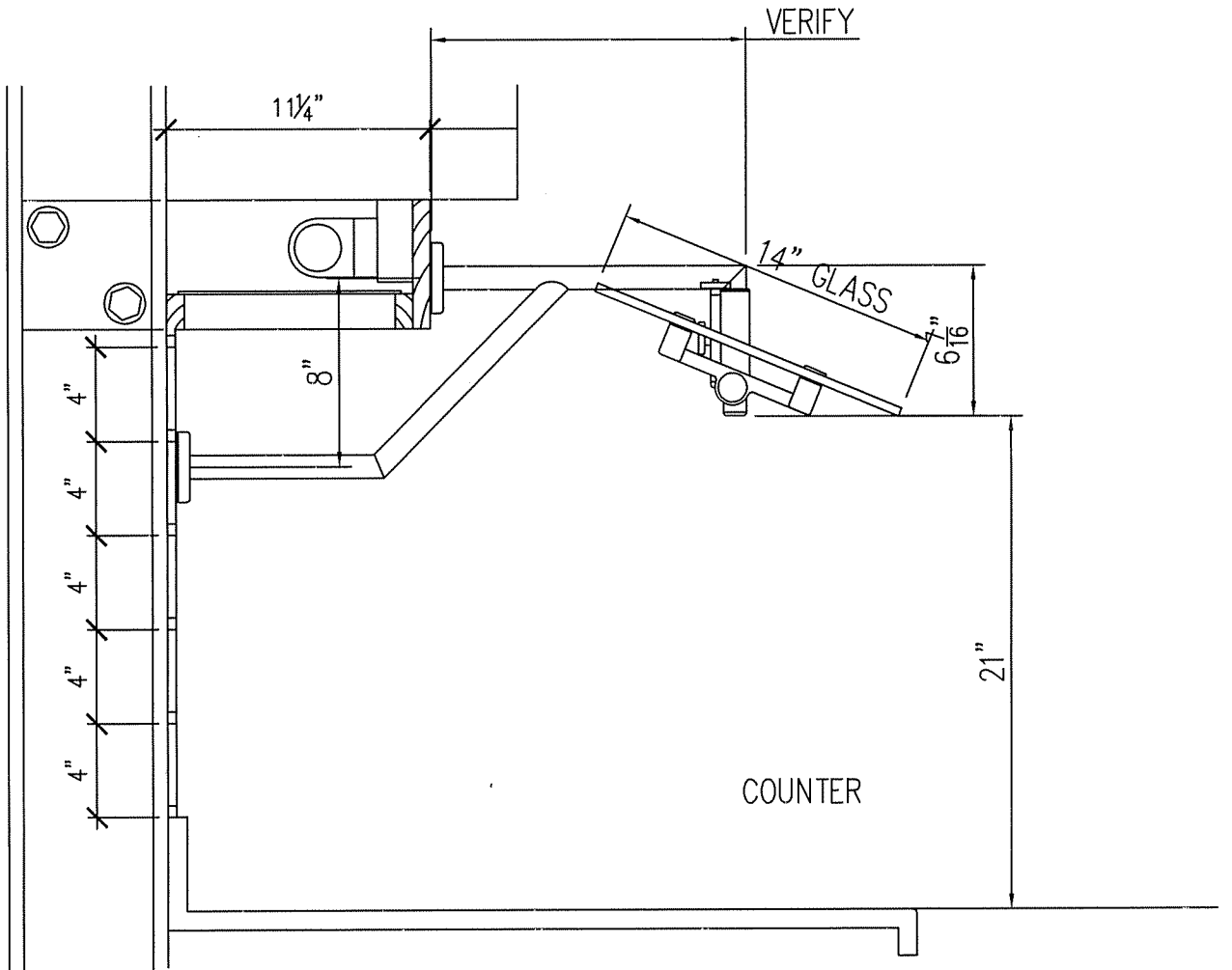
HW	CW	WASTE
ROUGH-IN COMMENTS		

GAS

GAS SIZE	MBH	HEIGHT
COMMENTS		

VENTILATION

CONNECTION TYPE	CFM	STAT. PRESS.
DUCT SIZE		VENT HEIGHT
COMMENTS		



A. T. MCDONALD & ASSOCIATES

FOOD FACILITIES CONSULTANT- DESIGNER

735 MAIN STREET SHREWSBURY, MA. 01545

T / F 508-845-9891

CELL 508-479-3511

atmdassoc@aol.com

FOOD SERVICE EQUIPMENT
SPECIFICATION SHEETS

FOR

RESIDENCE INN
PORTLAND, ME

AUGUST 2, 2007



AUG 2,2007

Specifications

Page 1 of 3
RESDINN

Project:
Residence Inn

Portland, ME

From: Al McDonald

To:
PAUL B
GROUP ONE

ITEM NO. M01 - MILLWORK WAIT STA (1 ea required)

Custom Model
MILLWORK WAIT STATION 3' Ht. with Dwr & Cab. under top

ITEM NO. M02 - MILLWORK CABINETS (2 ea required)

Custom Model
MILLWORK CABINETS Under with Locks & adj. Shelves

ITEM NO. 001 - UNDERBAR ADD-ON UNIT (1 ea required)

Krowne Metal Model 18-18FT
Standard 1800 Series, Modular Add-On Unit, Double Blender, 18" x 18-1/2" OA (to match speedrail depth), 4" backsplash, solid s/s top w/blender step, s/s front, four legs

ITEM NO. 002 - BOTTLE COOLER (1 ea required)

True Food Service Equipment, Inc Model TD-24-7
Bottle Cooler, flat top, (4-1/2cs) 12oz bottles or (6cs) 12oz can capacity, 300 series s/s counter top & (1) lid, deep well design, galv. interior, black vinyl exterior, (2) PVC coated adjustable bin dividers, removable bottle cap opener & cap catcher, 1/6 HP, 115/60/1

Accessories:

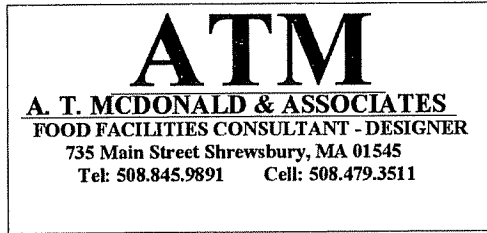
1 ea. Model 872802 Ratchet lock (priced per each)

ITEM NO. 003 - BAR SINK (1 ea required)

Krowne Metal Model 18-1C
Standard 1800 Series, Underbar One Compartment Sink Unit, 12" x 18-1/2" OA., 4" backsplash, 10"x14"x6" dp bowl, 1" rear corner drain w/overflow pipe, faucet, s/s top & front, NSF approved

ITEM NO. 004 - WORKBOARD, ICE\COCKTAIL STATION (1 ea required)

Krowne Metal Model 18-36DP-7
Standard 1800 Series, Ice Bin, 36" x 18-1/2" OA, 15" deep insulated chest, 4" splash, 138-lbs. ice cap., 7-circuit cold plate, 1/2" drain, (2) 3-pak remov. bottle racks, s/s top & front



AUG 2,2007

Specifications

Page 2 of 3
RESDINN

ITEM NO. 005 - BAR SINK (1 ea required)

Krowne Metal Model 18-43R

Standard 1800 Series, Underbar Three Compartment Sink Unit, 48" x 18-1/2" OA., 4" backsplash, 10"x14"x10" dp bowls, 1" rear corner drain w/overflow pipes, faucet, 12" left drainboard, s/s top & front, NSF approved

ITEM NO. 006 - TRASH CONTAINER (1 ea required)

Krowne Metal Model KR18-T12

Royal 18 Series, Underbar Trash Station, 12"w x 24" OA (to match speedrail), opening in top for trash disposal, fits slim jim (up to 30" high), lift-up front door, s/s top, front & sides, no legs

ITEM NO. 007 - WASTE BIN (1 ea required)

Custom Model

WASTE BIN - By Owner

ITEM NO. 008 - BACKBAR, STORAGE CABINET, REFRIGERATED (1 ea required)

True Food Service Equipment, Inc Model TBB-24-48G

Back Bar Cooler, Two-section, 24" deep, 35-7/8" high, (82) 6-pack or (2) keg cap., (4) shelves, condensing unit on left, s/s top, galv. int'r w/300 series s/s floor, black vinyl ext'r, (2) glass doors, fluorescent int'r lights, 1/3 HP, 115/60/1 with lock

ITEM NO. 009 - ICE MAKER, CUBE-STYLE (1 ea required)

Manitowoc Model SD-0302A

S-Series Ice Maker, cube-style, air-cooled, self-contained condenser, up to 325-lb approximately/24 hours, stainless steel finish, dice size cubes. Requires Floor Drain

Accessories:

- 1 ea. 3 year parts & labor warranty
- 1 ea. 5 year parts & labor warranty on evaporator
- 1 ea. 5- year parts & 3- year labor warranty on compressor
- 1 ea. 115v/60/1ph, std.
- 1 ea. Model B-170 Ice Bin, w/top-hinged front-opening door, approx. 150 lb. ice storage capacity, for top-mounted ice maker, stainless steel exterior
- 1 ea. 3 year parts & labor warranty
- 1 ea. 6" adjustable stainless steel legs, std.

ITEM NO. 010 - REFRIG... REACH-IN (1 ea required)

True Food Service Equipment, Inc Model T-23

Refrigerator, Reach-in, One-Section, 23 cu. ft., (3) shelves, ext'r: 300 series s/s front, alum. ends, int'r: white alum. w/300 series s/s floor, (1) s/s hinged door w/lock, dial thermo., 4" castors, 1/3 HP, 115/60/1. with lock

ATM

A. T. MCDONALD & ASSOCIATES
FOOD FACILITIES CONSULTANT - DESIGNER
735 Main Street Shrewsbury, MA 01545
Tel: 508.845.9891 Cell: 508.479.3511

AUG 2,2007

Specifications

Page 3 of 3
RESDINN

Accessories:

- 1 ea. Door hinged right standard
- 1 ea. Model T-23 Refrigerator, Reach-in, One-Section, 23 cu. ft., (3) shelves, ext'r: 300 series s/s front, alum. ends, int'r: white alum. w/300 series s/s floor, (1) s/s hinged door w/lock, dial thermo., 4" castors, 1/3 HP, 115/60/1. with lock
- 1 ea. Left door hinging

AUG 2,2007
RESINN

Cover sheet

M01

Project:
Residence Inn

Portland, ME

From: Al McDonald

To:
PAUL B
GROUP ONE

ITEM NO. M01 - MILLWORK WAIT STA (1 ea required)

Custom Model

MILLWORK WAIT STATION 3' Ht. with Dwr & Cab. under top

AUG 2,2007
RESDINN

Cover sheet

M02

Project:
Residence Inn

Portland, ME

From: Al McDonald

To:
PAUL B
GROUP ONE

ITEM NO. M02 - MILLWORK CABINETS (2 ea required)

Custom Model

MILLWORK CABINETS Under with Locks & adj. Shelves



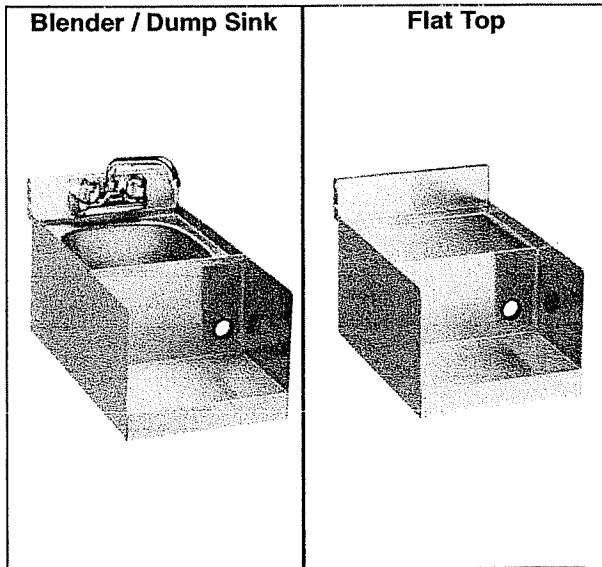
Standard Add On Blender Stations

Standard Series

Model: _____

Item #: _____ Quantity: _____

Project: _____



1800 or 2100 Series Available
(see reverse)

- **Sink Bowls:**
20 gauge 304 series stainless steel 10" x 14" x 6" deep with a 1 1/2" drain located in center.
- **Backsplash:**
22 gauge 304 series stainless steel.
- **Sides:**
20 gauge stainless steel.
- **Back and Bottom:**
20 gauge galvaneal.
- **Legs:**
1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot.
- **Shelf:**
22 gauge 304 series stainless.
- **Electrical:**
Duplex outlet located underneath.
- **Plumbing:**
1/2" IPS hot and cold water.
1 1/2" IPS drain connection.
- **Water Faucet:**
4" center splash mount faucet on 1800 models.
4" center deck mount faucet on 2100 models.

Accessories

- Side Splash.
- Perforated Dump Basket.
- Towel Ring.
- Stainless Steel Legs.

Approved By: _____



257 Verona Ave. Newark, New Jersey 07104

www.krowne.com sales@krowne.com

Phone: 800-631-0442
FAX: 973-485-1424



Standard Add On Blender Stations



Model: _____ Item #: _____ Quantity: _____ Project: _____

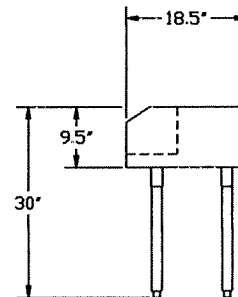
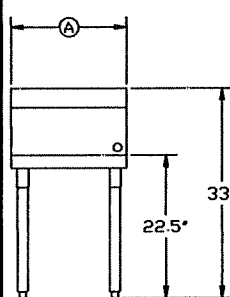
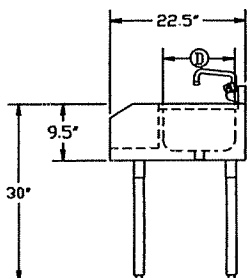
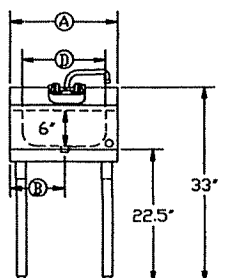
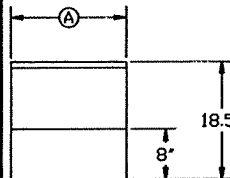
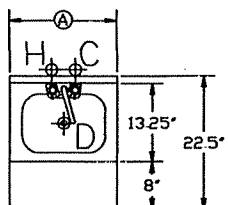
1800 Series

Blender Station

Model Numbers	Length (A)	Left Side to Drain (B)	Bowl Size (D)	Leg Location	Weight lbs.
18-12BDR	1'-0"	6"	10" x 12"	Right	30
18-12BDL	1'-0"	6"	10" x 12"	Left	30
18-12BD	1'-0"	6"	10" x 12"	Four	30
18-18BDR	1'-6"	9"	10" x 14"	Right	39
18-18BDL	1'-6"	9"	10" x 14"	Left	39
18-18BD	1'-6"	9"	10" x 14"	Four	39

Flat Top

Model Numbers	Length (A)	Leg Location	Weight lbs.
18-12FTR	1'-0"	Right	30
18-12FTL	1'-0"	Left	30
18-12FT	1'-0"	Four	30
18-18FTR	1'-6"	Right	39
18-18FTL	1'-6"	Left	39
18-18FT	1'-6"	Four	39



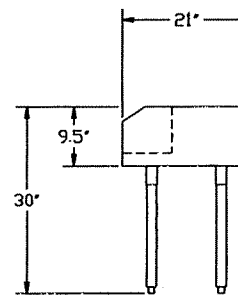
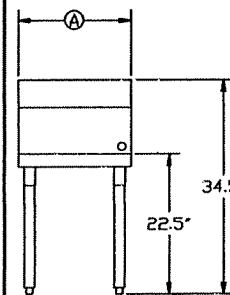
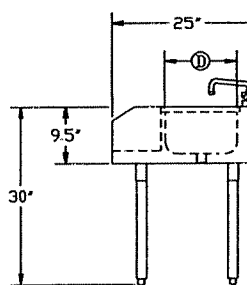
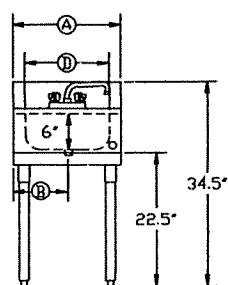
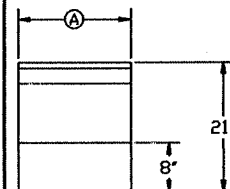
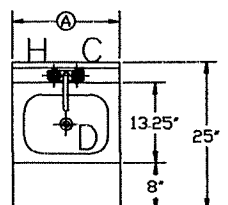
2100 Series

Blender Station

Model Numbers	Length (A)	Left Side to Drain (B)	Bowl Size (D)	Leg Location	Weight lbs.
21-12BDR	1'-0"	6"	10" x 12"	Right	30
21-12BDL	1'-0"	6"	10" x 12"	Left	30
21-12BD	1'-0"	6"	10" x 12"	Four	30
21-18BDR	1'-6"	9"	10" x 14"	Right	39
21-18BDL	1'-6"	9"	10" x 14"	Left	39
21-18BD	1'-6"	9"	10" x 14"	Four	39

Flat Top

Model Numbers	Length (A)	Leg Location	Weight lbs.
21-12FTR	1'-0"	Right	30
21-12FTL	1'-0"	Left	30
21-12FT	1'-0"	Four	30
21-18FTR	1'-6"	Right	39
21-18FTL	1'-6"	Left	39
21-18FT	1'-6"	Four	39



Mechanical Requirements:

- 1/2" NPS hot and cold water
- 1 1/2" NPS drain connection

Approved By: _____

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



257 Verona Ave. Newark, New Jersey 07104

www.krowne.com

sales@krowne.com

Phone: 800-631-0442

FAX: 973-485-1424

 TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truefmfg.com	Project Name: _____	A/A # _____
	Location: _____	SIS # _____
Model: TD-24-7	Item #: _____ Qty: _____	Model #: _____
Deep Well Horizontal Bottle Cooler: <i>Solid Lid</i>		



TD-24-7

- ▶ True's horizontal bottle coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C).
- ▶ Forced-air cooling. Positively guided airflow cools bottles on top first. Evaporator coil virtually runs length of cooler for balanced temperatures throughout the cabinet.
- ▶ Exterior - all stainless steel countertop and lid, heavy duty, wear resistant laminated black vinyl front and sides, matching black aluminum back.
- ▶ Interior - long lasting, heavy duty galvanized steel. NSF-7 approved for packaged and bottled product.
- ▶ Evaporator is epoxy coated to eliminate the potential of corrosion.
- ▶ Entire cabinet structure foamed-in-place using high density, CFC free, polyurethane insulation.
- ▶ Heavy duty, 10 mil thick pure grade PVC coated adjustable bin dividers.
- ▶ Removable, bottle cap opener and cap catcher.






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	Lids	Capacity		Bin Dividers	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		12oz. Btls.	12oz. Cans		L	D†	H						
TD-24-7	1	4 1/2 cases	6 cases	2	24 3/4 629	26 5/8 677	33 3/8 848	1/6 1/4	115/60/1 230-240/50/1	4.1 2.6	5-15P ▲	7 2.13	165 75

† Depth does not include 1 1/2" (39 mm) for cap catcher and 1" (26 mm) for rear bumpers.
note: 12 oz. bottles refers to 12 oz. longneck bottles.

▲ Plug type varies by country.

    	APPROVALS: _____	AVAILABLE AT: _____
6/07	Printed in U.S.A.	

Model:
TD-24-7

Deep Well Horizontal Bottle Cooler:
Solid Lid



STANDARD FEATURES

DESIGN

- True's horizontal bottle coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True bottle coolers a more efficient low velocity, high volume airflow design. This unique design ensures colder standard temperatures and faster recovery in high use situations.
- Condensing unit accessed from behind front grill, slides out for easy maintenance.

- Forced-air cooling. Positively guided air flow cools bottles on top first. Evaporator coil virtually runs length of cooler for balanced temperatures throughout the cabinet.

CABINET CONSTRUCTION

- Exterior - all stainless steel countertop and lid, heavy duty, wear resistant laminated black vinyl front and sides, matching black aluminum back.
- Interior - long lasting, heavy duty galvanized steel.
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty galvanized base rail dipped in rust inhibiting enamel paint for corrosion protection inside and out
- Removable, bottle cap opener and cap catcher.

BIN DIVIDERS

- Two (2) heavy duty, 10 mil thick pure grade PVC coated adjustable bin dividers to maximize storage.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

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

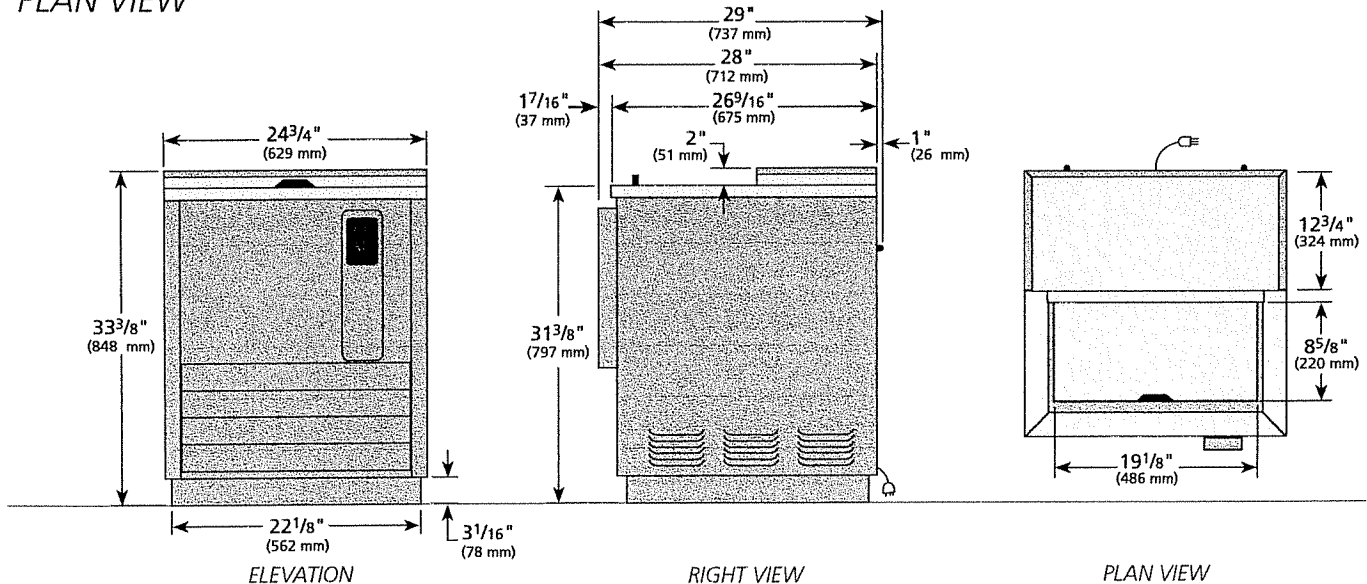


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter rail castors.
- 3" (77 mm) diameter rail castors.
- Ratchet lock and handle.
- Low temperature models hold 20°F (-6.7°C) for applications with high ambient temperatures. Designed for full alcohol beverages only [some low alcohol products freeze below 32°F (0°C)].
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
 One year warranty on all parts and labor and an additional 4 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
	TD-24-7	TFKY06E	TFKY015	TFKY06P	TFKY063

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



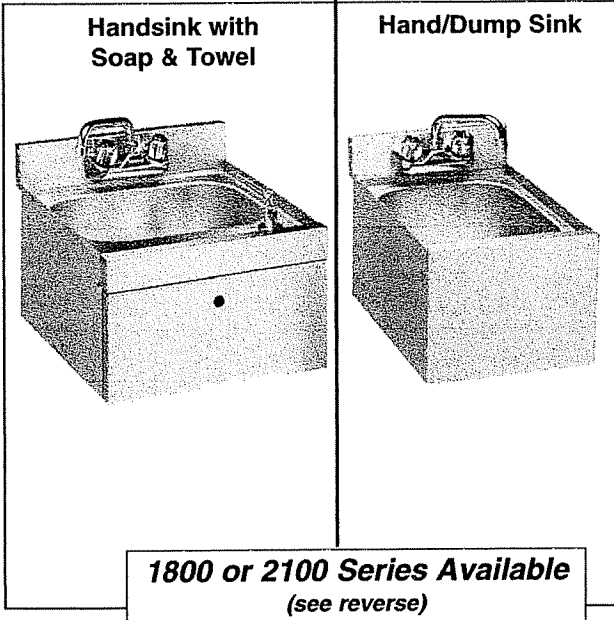
Standard Hand Sinks

Standard Series

Model: _____

Item #: _____ Quantity: _____

Project: _____



- **Soap Dispenser:**
Spout removes from top for easy filing. Chrome plated spout with plastic soap reservoir below.
- **Towel Dispenser:**
Paper towels easily accessed from below front door. Door swings open for refiling.
- **Sink Bowl:**
20 gauge 304 series stainless steel 10" x 14" x 6" deep. 1 1/2" radius on all vertical and horizontal corners. Furnished with a 1 1/2" stainless steel drain.
- **Front Apron:**
22 gauge 304 series stainless steel.
- **Backsplash:**
22 gauge 304 series stainless steel.
- **Sides:**
20 gauge galvaneal.
- **Back and Bottom:**
20 gauge galvaneal.
- **Legs:**
1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot.
- **Water Faucet:**
4" center splash mount faucet on 1800 models.
4" center deck mount faucet on 2100 models.
- **Plumbing:**
1/2" IPS hot and cold water.
1 1/2" IPS drain connection.

Accessories

- Stainless steel Splash.
- Perforated Dump Box.
- Towel Ring.
- Faucet Upgrade.
- Stainless Steel Legs.

Approved By: _____

Krowne Metal Corporation
257 Verona Ave. Newark, New Jersey 07104
www.krowne.com sales@krowne.com

Phone: 800-631-0442
FAX: 973-485-1424



Standard Hand Sinks

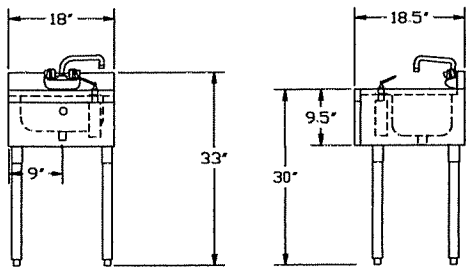
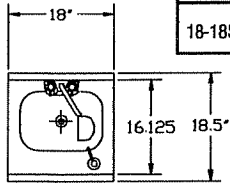
Model: _____ Item #: _____ Quantity: _____ Project: _____



1800 Series

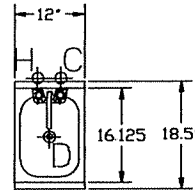
Handsink with Soap & Towel

Model Numbers	Length	Left Side to Drain	Weight lbs
18-18ST	1'-6"	10" x 14" x 6"	37

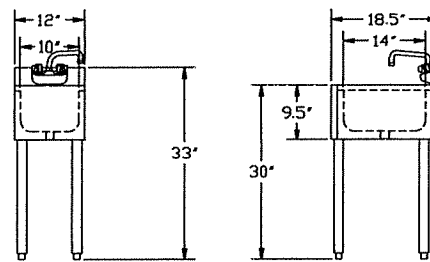


Hand/Dump Sink

Model Numbers	Length	Left Side to Drain	Weight lbs.
18-1C	1'-0"	6"	25



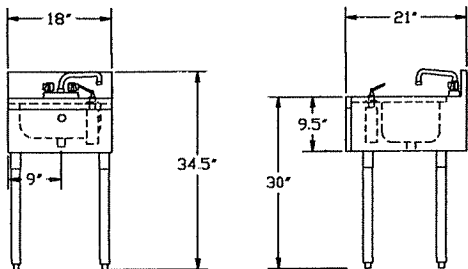
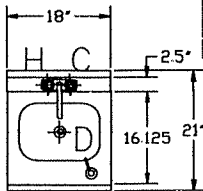
Above unit with four legs.



2100 Series

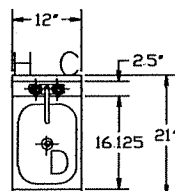
Handsink with Soap & Towel

Mod I Numbers	Length	Left Side to Drain	Weight lbs
21-18ST	1'-6"	9"	44

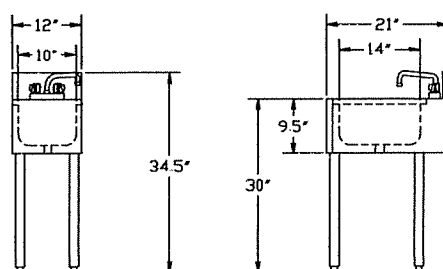


Hand/Dump Sink

Model Numbers	Length	Left Side to Drain	Weight lbs.
21-1C	1'-0"	6"	25



Above unit with four legs.



Mechanical Requirements:

- 1/2" IPS hot and cold water
- 1 1/2" IPS drain connection

Approved By: _____

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

Krowne Metal Corporation
 257 Verona Ave. Newark, New Jersey 07104
 www.krowne.com sales@krowne.com

Phone: 800-631-0442
FAX: 973-485-1424



Standard Ice Bins

Standard Series

Model: _____

Item #: _____ Quantity: _____

Project: _____



1800 or 2100 Series Available
(see reverse)

- **Interior:**
20 gauge 304 series stainless steel with 3/8" radius corners welded and sealed. Available in 8", 12" and 15" depth.
- **Cold Plate:**
Cast aluminum post mix plate with seven circuits. Plate is sealed into bottom. Each circuit is 5/16" OD stainless steel tubing. Two full with remainder to be half circuits. Bump and swedge fittings on ends.
- **Front Apron:**
22 gauge 304 series stainless steel clad over 20 gauge galvaneal.
- **Backsplash:**
22 gauge 304 series stainless steel.
- **Sides:**
20 gauge galvaneal.
- **Back and Bottom:**
20 gauge galvaneal.
- **Legs:**
1-5/8" tubular 16 gauge galvanized steel. Each leg to have grey plastic bullet foot.
- **Plumbing:**
1/2" IPS drain connection with cold plate (4" nipple provided).
1" IPS drain connection without cold plate.

Accessories

- Standard Single Tier Keyhole Speedrail (available sizes: 24", 30", 36", and 48")
- Standard Double Tier Keyhole Speedrail (available sizes: 24", 30", 36", and 48")
- Upgrade to Eight Circuit Cold Plate
- Stainless Steel Divider (specify ice bin model)
- Perforated bottom (on units without cold plates)
- Stainless Steel Sliding Cover (specify ice bin model and if bottle holders are bring used)
- Condiment Tray
- 3-Well Bottle Holder (two included with all ice bins)
- Stainless Steel Legs
- Additional Accessories (see Accessory Sheet)

Approved By: _____

Krowne Metal
Corporation

257 Verona Ave. Newark, New Jersey 07104

www.krowne.com

sales@krowne.com

Phone: 800-631-0442

FAX: 973-485-1424



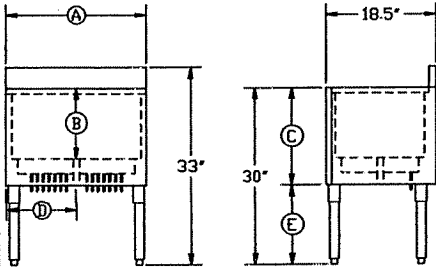
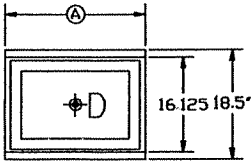
Standard Ice Bins



Standard Series

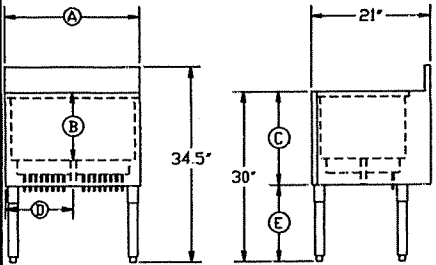
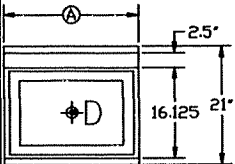
Model: _____ Item #: _____ Quantity: _____ Project: _____

1800 Series



Model Numbers	Length (A)	Bin Depth (B)	Overall Depth (C)	Left Side to Drain (D)	Inside Bin. Dim.	Cold Plate Circuits	Ice Capacity lbs	Leg Size (E)	Weight lbs
1880	2'-0"	8"	9.5"	12"	15" x 22"	-	55	20"	45
1880-36	3'-0"	8"	9.5"	18"	15" x 34"	-	77	20"	70
1880-7	2'-0"	8"	12.5"	12"	15" x 22"	7	55	17"	80
1880-36-7	3'-0"	8"	12.5"	18"	15" x 34"	7	77	17"	105
18-24	2'-0"	12"	13.5"	12"	15" x 22"	-	80	16"	50
18-30	2'-6"	12"	13.5"	15"	15" x 28"	-	97	16"	65
18-36	3'-0"	12"	13.5"	18"	15" x 34"	-	115	16"	80
18-24-7	2'-0"	12"	16.5"	12"	15" x 22"	7	80	13"	85
18-30-7	2'-6"	12"	16.5"	15"	15" x 28"	7	97	13"	100
18-36-7	3'-0"	12"	16.5"	18"	15" x 34"	7	115	13"	115
18-24DP	2'-0"	15"	16.5"	12"	15" x 22"	-	100	13"	65
18-30DP	2'-6"	15"	16.5"	15"	15" x 28"	-	120	13"	80
18-36DP	3'-0"	15"	16.5"	18"	15" x 34"	-	138	13"	95
18-24DP-7	2'-0"	15"	19.5"	12"	15" x 22"	7	100	10"	100
18-30DP-7	2'-6"	15"	19.5"	15"	15" x 28"	7	120	10"	115
18-36DP-7	3'-0"	15"	19.5"	18"	15" x 34"	7	138	10"	130

2100 Series



Model Numbers	Length (A)	Bin Depth (B)	Overall Depth (C)	Left Side to Drain (D)	Inside Bin. Dim.	Cold Plate Circuits	Ice Capacity lbs	Leg Size (E)	Weight lbs
2180	2'-0"	8"	9.5"	12"	15" x 22"	-	55	20"	55
2180-36	3'-0"	8"	9.5"	18"	15" x 34"	-	77	20"	80
2180-7	2'-0"	8"	12.5"	12"	15" x 22"	7	55	17"	90
2180-36-7	3'-0"	8"	12.5"	18"	15" x 34"	7	77	17"	115
21-24	2'-0"	12"	13.5"	12"	15" x 22"	-	80	16"	60
21-30	2'-6"	12"	13.5"	15"	15" x 28"	-	97	16"	80
21-36	3'-0"	12"	13.5"	18"	15" x 34"	-	115	16"	100
21-24-7	2'-0"	12"	16.5"	12"	15" x 22"	7	80	13"	95
21-30-7	2'-6"	12"	16.5"	15"	15" x 28"	7	97	13"	115
21-36-7	3'-0"	12"	16.5"	18"	15" x 34"	7	115	13"	135
21-24DP	2'-0"	15"	16.5"	12"	15" x 22"	-	100	13"	75
21-30DP	2'-6"	15"	16.5"	15"	15" x 28"	-	120	13"	95
21-36DP	3'-0"	15"	16.5"	18"	15" x 34"	-	138	13"	115
21-24DP-7	2'-0"	15"	19.5"	12"	15" x 22"	7	100	10"	110
21-30DP-7	2'-6"	15"	19.5"	15"	15" x 28"	7	120	10"	130
21-36DP-7	3'-0"	15"	19.5"	18"	15" x 34"	7	138	10"	150

Mechanical Requirements:

- 1" IPS Drain Connection without Cold Plate.
- 1/2" IPS Drain Connection with Cold Plate.

Approved By: _____

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



257 Verona Ave. Newark, New Jersey 07104

www.krowne.com sales@krowne.com

Phone: 800-631-0442

FAX: 973-485-1424

Krowne

Standard Bar Sinks

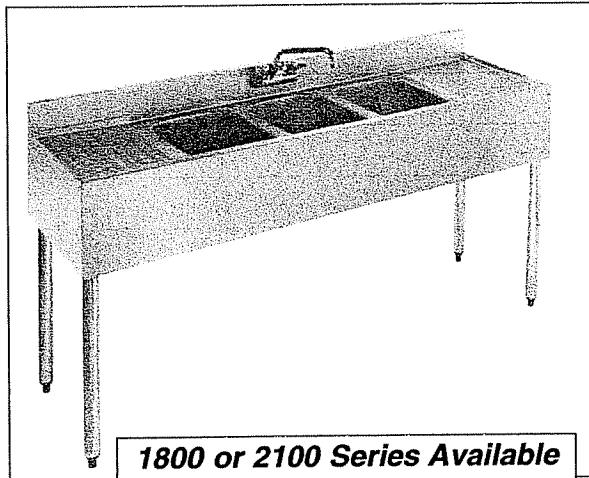
Model: _____

Item #: _____ Quantity: _____

Project: _____



Standard Series



1800 or 2100 Series Available
(see reverse)

- **Sink Bowl:**
20 gauge 304 series stainless steel 10" x 14" x 9 3/4" deep. 1 1/2" radius on all vertical and horizontal corners. Furnished with 1" stainless steel drain and 7 1/2" standpipe. Drain located in left rear corner.
- **Drainboard:**
20 gauge 304 series embossed stainless steel reinforced with welded braces every six inches. 3/4" radius on all vertical and horizontal edges.
- **Front Apron:**
22 gauge 304 series stainless steel clad over 20 gauge galvaneal.
- **Backsplash:**
22 gauge 304 series stainless steel.
- **Sides:**
20 gauge galvaneal.
- **Back and Bottom:**
20 gauge galvaneal.
- **Legs:**
1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot.
- **Water Faucet:**
4" center splash mount faucet on 1800 models.
4" center deck mount faucet on 2100 models.
- **Plumbing:**
1/2" IPS hot and cold water
1" IPS drain connection

Accessories

- Standard Single Tier Keyhole Speedrail (available sizes: 24", 30", 36", and 48")
- Standard Double Tier Keyhole Speedrail (available sizes: 24", 30", 36", and 48")
- Waste Manifold
- Perforated Basket
- 1800 and 2100 Corner Return
- Side Splash
- Towel Ring
- Additional Accessories (see Accessory Sheet)
- Stainless Steel Legs

Approved By: _____

Krowne Metal
Corporation

257 Verona Ave. Newark, New Jersey 07104

www.krowne.com sales@krowne.com

Phone: 800-631-0442

FAX: 973-485-1424

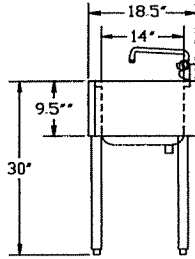
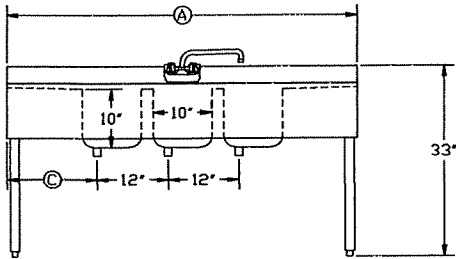
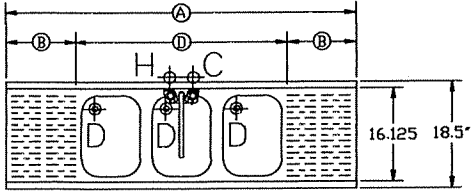


Standard Bar Sinks



Model: _____ Item #: _____ Quantity: _____ Project: _____

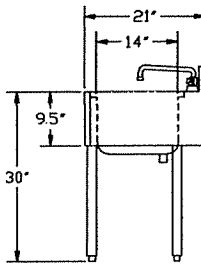
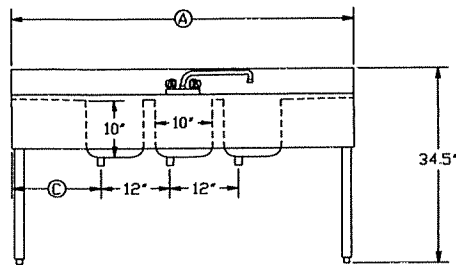
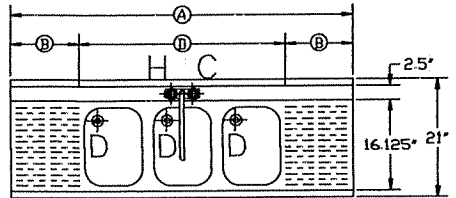
1800 Series



Model Numbers	Length (A)	Bowls (D)	Drainboard (B)	Left Side to Drain (C)	Weight lbs
*18-1C	1'-0"	1	n/a	6"	40
18-31C	3'-0"	1	12" each	16"	48
18-32L	3'-0"	2	12" right	4"	53
18-32R	2'-0"	2	12" left	15"	53
18-42L	4'-0"	2	24" right	4"	55
18-42R	4'-0"	2	24" left	27"	55
18-42C	4'-0"	2	12" each	15"	55
18-33	3'-0"	3	n/a	4"	55
18-43L	4'-0"	3	12" right	4"	60
18-43R	4'-0"	3	12" left	15"	60
18-53C	5'-0"	3	12" each	15"	69
18-63C	6'-0"	3	18" each	21"	75
18-73C	7'-0"	3	24" each	27"	86
18-83C	8'-0"	3	30" each	33"	94
18-64C	6'-0"	4	12" each	15"	79
18-74C	7'-0"	4	18" each	21"	91
18-84C	8'-0"	4	24" each	27"	99

* Units with a 10" x 14" x 7" deep bowl

2100 Series



Model Numbers	Length (A)	Bowls (D)	Drainboard (B)	Left Side to Drain (C)	Weight lbs
*21-1C	1'-0"	1	n/a	6"	43
21-31C	3'-0"	1	12" each	16"	51
21-32L	3'-0"	2	12" right	4"	56
21-32R	2'-0"	2	12" left	15"	56
21-42L	4'-0"	2	24" right	4"	58
21-42R	4'-0"	2	24" left	27"	58
21-42C	4'-0"	2	12" each	15"	58
21-33	3'-0"	3	n/a	4"	53
21-43L	4'-0"	3	12" right	4"	63
21-43R	4'-0"	3	12" left	15"	63
21-53C	5'-0"	3	12" each	15"	75
21-63C	6'-0"	3	18" each	21"	85
21-73C	7'-0"	3	24" each	27"	95
21-83C	8'-0"	3	30" each	33"	104
21-64C	6'-0"	4	12" each	15"	88
21-74C	7'-0"	4	18" each	21"	100
21-84C	8'-0"	4	24" each	27"	109

* Units with a 10" x 14" x 7" deep bowl

Mechanical Requirements:

1/2" IPS Hot and Cold Water.
1" IPS Drain Connection.

Approved By: _____

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



257 Verona Ave. Newark, New Jersey 07104

www.krowne.com sales@krowne.com

Phone: 800-631-0442
FAX: 973-485-1424



Royal Trash Stations

Model: _____

Item #: _____ Quantity: _____

Project: _____



Royal Series



1800 or 2100 Series Available
(see reverse)

- **Front Apron:**
20 gauge 304 series stainless steel clad over 20 guage galvaneal.
- **Sides:**
20 gauge 304 series stainless steel.
- **Backsplash:**
20 gauge 304 series stainless steel.
- **Door:**
20 gauge 304 series stainless steel.

Note: Trash receptacle not included

Approved By: _____

Krowne Metal Corporation
 257 Verona Ave. Newark, New Jersey 07104
www.krowne.com sales@krowne.com

Phone: 800-631-0442
FAX: 973-485-1424

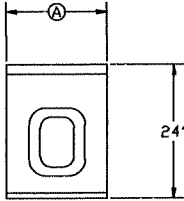


Royal Trash Stations

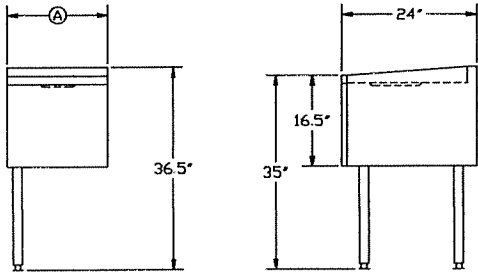


Model: _____ Item #: _____ Quantity: _____ Project: _____

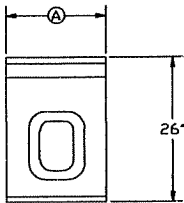
1800 Series



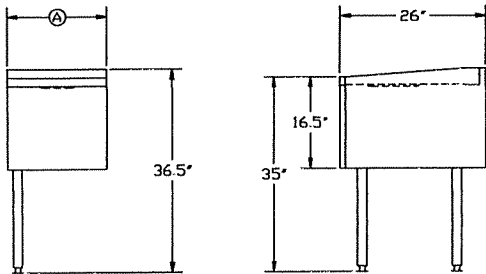
Model Numbers	Overall Length Ⓐ	Location of Legs	Depth	Weight lbs.
KR18-T12	12"	n/a	24"	39
KR18-T14L	14"	left	24"	45
KR18-T14R	14"	right	24"	45



2100 Series



Model Numbers	Overall Length Ⓐ	Location of Legs	Depth	Weight lbs.
KR21-T12	12"	n/a	26"	39
KR21-T14L	14"	left	26"	45
KR21-T14R	14"	right	26"	45



Approved By: _____

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

Krowne Metal Corporation
 257 Verona Ave. Newark, New Jersey 07104
 www.krowne.com sales@krowne.com

Phone: 800-631-0442
FAX: 973-485-1424

AUG 2,2007
RESDINN

Cover sheet

007

Project:
Residence Inn

Portland, ME

From: Al McDonald

To:
PAUL B
GROUP ONE

ITEM NO. 007 - WASTE BIN (1 ea required)

Custom Model

WASTE BIN - By Owner

 <p>TRUE FOOD SERVICE EQUIPMENT, INC. St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471</p>	Project Name: _____	A/A # _____
	Location: _____	S/S # _____
	Item #: _____ Qty: _____	
Model: TBB-24-48G	24" Back Bar Cooler: Glass Door	



- TBB-24-48G**
- ▶ True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C).
 - ▶ Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.
 - ▶ Interior - 300 series stainless steel floor with 1/2" (13 mm) reinforced lip and heavy gauge galvanized steel walls. NSF-7 approved for pre-packaged and bottled product.
 - ▶ Positive seal doors.
 - ▶ "Low-E", double pane thermal glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
 - ▶ Patented integrated door light (IDL) system for brighter, shadow free illumination.
 - ▶ Entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation. cleaning.






ROUGH-IN DATA

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

Model	Doors	Capacity		Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		12 oz. Cans	1/2 Barrels		L	D†	H						
TBB-24-48G	2	82 6-pks	2	4	49 1/8 1248	24 1/4 616	35 5/8 905	1/3 1/3	115/60/1 230-240/50/1	7.6 4.2	5-15P ▲	7 2.13	275 125

† Depth does not include 1 3/8" (35 mm) for door handles.

▲ Plug type varies by country.

     <p>1/06 Printed in U.S.A.</p>	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
---	-------------------	----------------------

Model:
TBB-24-48G

24" Back Bar Cooler:
Glass Door



STANDARD FEATURES

DESIGN

- True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design insures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.

CABINET CONSTRUCTION

- Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.

- Interior - 300 series stainless steel floor with 1/2" (13 mm) reinforced lip and
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Heavy gauge galvanized steel base rail, dipped in rust inhibiting enamel paint for corrosion protection.

DOORS

- "Low-E", double pane thermal glass door assemblies with extruded aluminum frame. The latest in energy efficient technology.
- Each door fitted with 15" (381 mm) long extruded aluminum handle.
- Positive seal doors.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty, black PVC coated wire shelves 17³/₄" L x 18" D (451 mm x 458 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Fluorescent interior lighting. Each glass door utilizes full-length, patented, integrated door light (IDL) system. Safety shielded.
- Cabinet lighting utilizes electronic ballast and T-8 bulbs for brighter illumination, longer bulb life and increased energy efficiency.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Designed to accommodate a variety of beer kegs.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

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



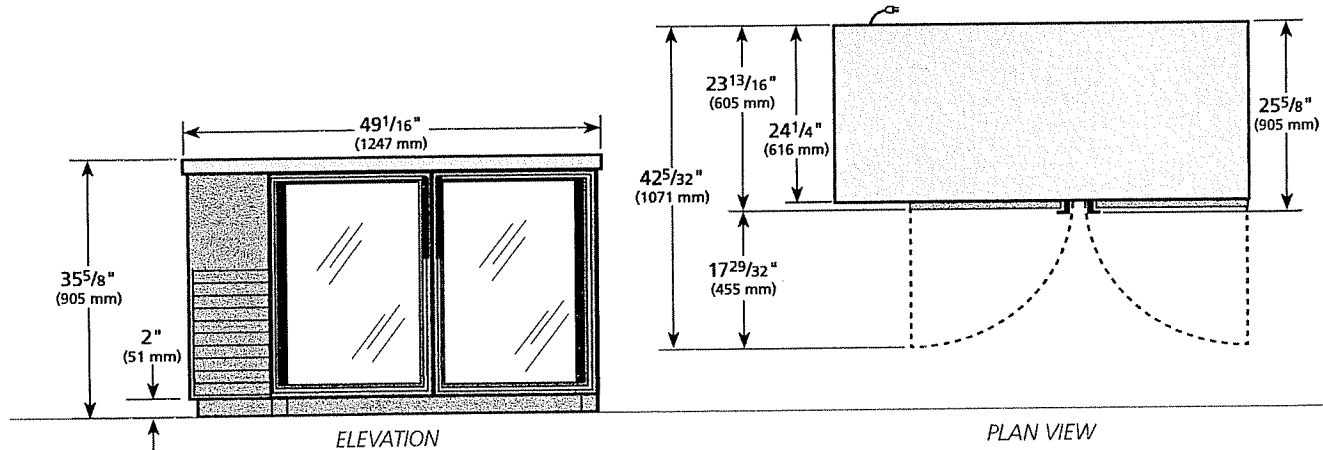
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230-240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- TrueTrac one liter or wine bottle organizers.
- TrueTrac 12 oz. (355 mm) bottle organizers.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

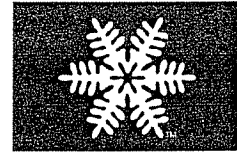
METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D
	TBB-24-48G	TFJX25E	TFJX25S	TFJX25P	TFJX253

TRUE FOOD SERVICE EQUIPMENT

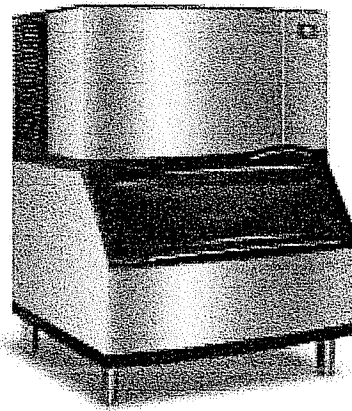
St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

S-Series 300 Ice Cube Machine



Manitowoc®

NEW



S-Series 300
Ice Machine on B-170 Bin

MAINTENANCE

We've made it
simple to clean

SAVINGS

The perfect balance of
power and efficiency

SOUND

Designed to run
whisper-quiet

SERVICEABILITY

Easy access means
less downtime

- Up to 325 lbs. (147 kgs.) daily ice production
- Only 30" (76.20 cm) wide
- Removable water distribution tube with no tools
- Food zone designed with soft, round, cove corners
- Patented cleaning and sanitizing technology
- Select components made with AlphaSan anti-microbial
- Hinged front door for easy access
- Warranty
 - 5-year parts and 5-year labor coverage on ice machine evaporator
 - 5-year parts and 3-year labor coverage on ice machine compressor
 - 3-year parts-and-labor coverage on all other ice machine, dispenser, and storage bin components



ISO 9001:2000
Quality System
Certified

America's #1 Selling Ice Machine

Ice Cube & Flake Machines • Ice Storage Bins • Ice Dispensers



Manitowoc S-Series 300

Model	Cube size	Ice production 24 hours		Power kWh/100 lbs.
		lbs.	kgs.	
SD-0302A	dice	255	116	8.3
SD-0303W	dice	270	122	6.6
SY-0304A	half-dice	255	116	8.3
SY-0305W	half-dice	270	122	6.6

Water usage/100 lbs./45.4 kgs. of Ice
Potable Water: 26 gallons, 9.8 liters • Water-cooled Condenser: 180 gallons, 681 liters

Order ice storage bin separately. "A" or "W" following model number indicates "Air" or "Water" condensing unit.



Certified in Accordance with ARI Automatic Commercial Ice-Cube Machines (Batch-Type) Certification Program, which is based on ARI Standard 810

24-HOUR PRODUCTION †								lbs. kgs.
AIR-COOLED UNIT				WATER-COOLED UNIT				
air temp	water temp			air temp	water temp			
F	50°	70°	90°	F	50°	70°	90°	
°C	10°	21°	32°	°C	10°	21°	32°	
70°	325	295	270	70°	310	285	260	
21°	147	134	122	21°	143	129	118	
80°	305	275	250	80°	305	280	255	
27°	138	125	113	27°	138	137	116	
90°	285	255	235	90°	295	270	250	
32°	129	116	107	32°	134	122	113	

†Production for Dice and Half Dice cubes. Data is published for 60 Hz machines. 50 Hz machines produce approximately 7% less ice.

Ice Machine Electric

115/60/1 standard. (208-230/60/1 and 230/50/1 also available)

Min. circuit ampacity: Air-cooled — 12.9
Water-cooled — 12.1

Max. fuse size: Air-cooled and Water-cooled — 20 amps
HACR-type circuit breakers can be used in place of fuses.

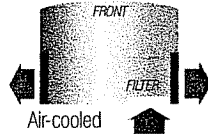
Specifications

BTU Per Hour:
3,800 (average) 6,000 (peak)
Compressor:
Nominal rating: 1/2 HP
Cupra-Nickel Condenser:
(Water-cooled models)
Adds protection from
corrosive water elements.

Operating Limits:
• Ambient Temperature Range:
Air and water:
35° to 110°F (1.6° to 43.3°C)
• Water Temperature Range:
35° to 90°F (1.6° to 32.2°C)
• Water Pressure Ice Maker
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)
• Condenser Inlet Water In:
(Water cooled only)
Min. 20 psi (137.9 kPa)
Max. 150 psi (1,034.2 kPa)



Air Flow Top View



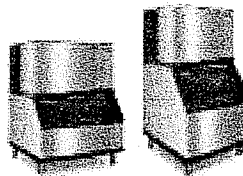
AuCS®SO Accessory

Automatic Cleaning System purchased as an option and installed in the field.

2 Cube Sizes Available

- Half Dice**
3/8" x 1 1/8" x 7/8"
(95 x 2 86 x 2 22 cm)
- Dice**
1/8" x 1/8" x 1/8"
(2 22 x 2 22 x 2 22 cm)

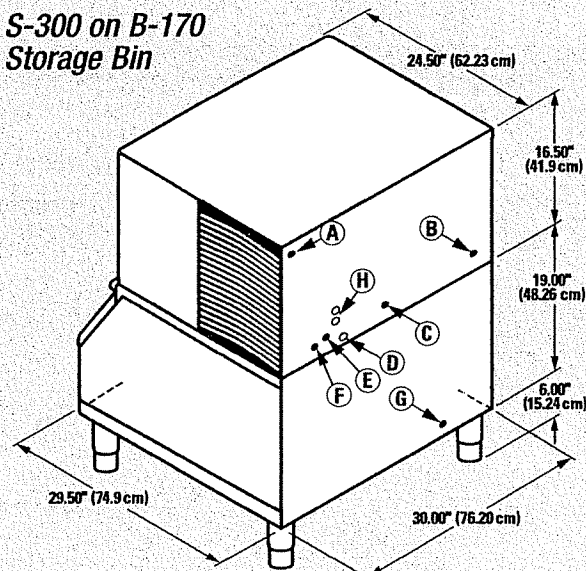
Space-Saving Designs



	S-300 B-170	S-300 B-400
Height	41.50" 105.41 cm	54.50" 138.43 cm
Width	30.00" 76.20 cm	30.00" 76.20 cm
Depth	29.50" 74.93 cm	34.00" 86.30 cm
Bin Storage	150 lbs. 68.1 kgs.	290 lbs. 131.7 kgs.

Height includes adjustable bin legs 6.00" to 8.00". (15 24 to 20 32 cm) set at 6.00" (15 24 cm)
For comparison purposes multiply ARI capacity by 1.3 (30%) to arrive at approximate "Application Rating Capacity"

S-300 on B-170 Storage Bin



- (A) Electrical Entrance
- (B) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- (C) 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
- (D) 1/2" (1.27 cm) Auxiliary Base Drain Socket
- (E) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (F) 1/2" (1.27 cm) F.P.T. Ice Making Water Inlet
- (G) 3/4" (1.91 cm) Bin Drain
- (H) AuCS-SO Option

Installation Note - Minimum Installation Clearance: Top/Sides are 8" (20.32 cm), Back is 5" (12.7 cm).

©2004 Manitowoc 301. Continuing product improvement may necessitate change of specifications without notice.



Manitowoc

MANITOWOC ICE, INC.
2110 South 26th Street, P.O. Box 1720
Manitowoc, WI 54221-1720, U.S.A.
Ph: 920-682-1161 • Fax: 920-682-2484
Visit us online at www.manitowocice.com

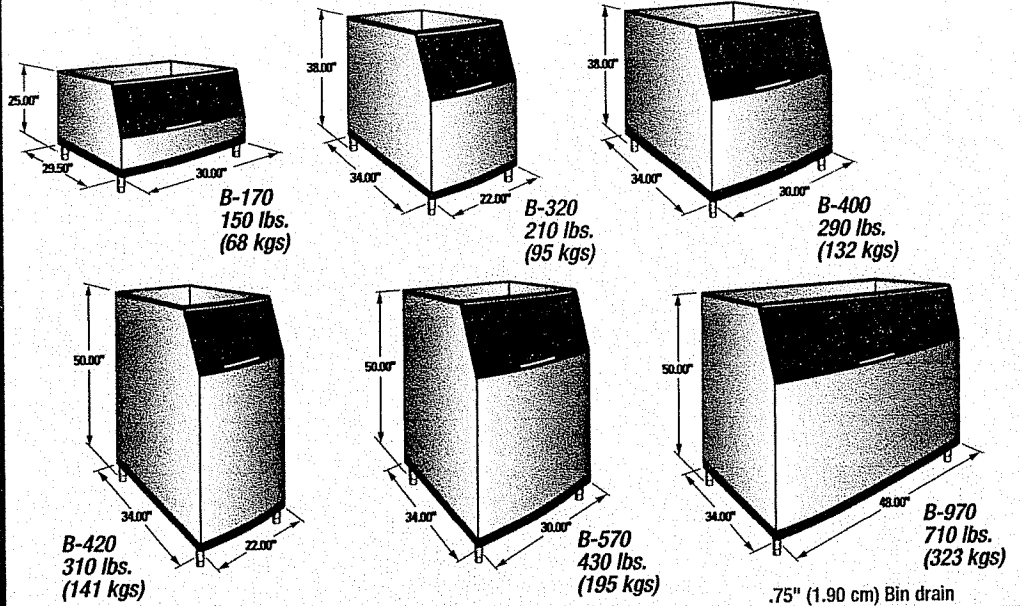


Ice Storage Bins

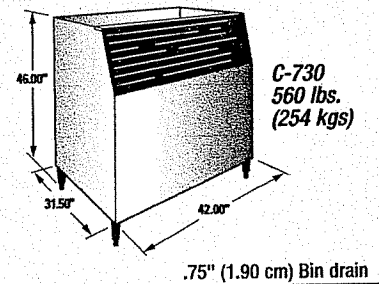


Manitowoc

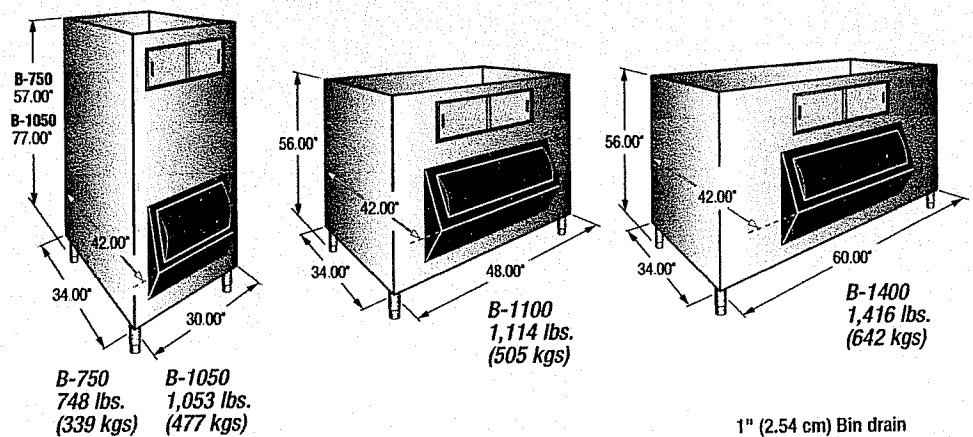
B-Style



C-Style



B-Style Large Capacity



America's #1 Selling Ice Machine

Ice Cube & Flake Machines • Ice Storage Bins • Ice Dispensers



Manitowoc Ice Storage Bins

B-STYLE																							
Bin Model	Capacity		Fits Ice Machine Series Indicated														Dimensions						
	Lbs.	Kgs.	300	322	422	450	500	600	850	1000	1200	1400	1400C	1600	1800	QDual	QC/QF	Height	Width	Depth			
B-170	150	68	•	3	3	•	•										3	25"	63.50 cm	30"	76.20 cm	29.50"	74.92 cm
B-320	210	95		•	•												•	38"	96.52 cm	22"	55.88 cm	34"	86.36 cm
B-400	290	132	•	3	3	•	•	•	•	•	•						3	36"	96.52 cm	30"	76.20 cm	34"	86.36 cm
B-420	310	141		•	•												•	50"	127 cm	22"	55.88 cm	34"	86.36 cm
B-570	430	195	•	3	3	•	•	•	•	•	•						3	50"	127 cm	30"	76.20 cm	34"	86.36 cm
B-970	710	323	1			1	1	2	2	2	2	•	2	•	•	2		50"	127 cm	48"	121.92 cm	34"	86.36 cm

Soft durometer trim around opening helps silence bin door closing. Patent-pending hinge pin design holds bin door open while in use. Internal scoop holder stays above ice line for easy access and better sanitation. Stainless steel exterior is durable, corrosion resistant, and attractive.

- 1 K-00369 adapter required
- 2 K-00370 adapter required
- 3 K-00368 adapter required

One set of stainless steel legs included. Adjustable from 6 00" to 7 75" (15 24 to 20 32 cm). Included with bin. Storage capacity is based on 80% of total volume x 30 lb/ft³ average density of ice.



G-STYLE																			
Bin Model	Capacity		Fits Ice Machine Series Indicated												Dimensions				
	Lbs.	Kgs.	300	322	422	450	500	600	850	1000	1200	1400C	QC/QF	Height	Width	Depth			
C-730S	560	254	4	5	5	4	4	4	4	4	4	4	5	46"	116.84 cm	42"	106.68 cm	31.50"	80.01 cm

C-Style stainless steel exterior metal is same material used for S-Series ice machines. Bin door, although rectangular, is gray ABS to match S-Series ice machine trim color. C-Style bin does not include scoop holder, bin door design, or rounded corner enhancements included with S-Style or B-Style design. Bin leg is bullet design, adjustable from 6.00" to 7.75" (15.24 cm to 19.685 cm) and painted black. Bin liner is one-piece (seamless) "rotocast" polyethylene. Liner won't rust, dent, chip, crack or discolor.

- 4 *C-730 includes K-00023 adapter to mount 30" ice machine
- 5 K-00117 adapter required.

Gray painted 6 00" (15.24 cm) bullet legs included, adjustable from 6 00" to 7 00" (15.24 to 17.78 cm).

Storage capacity is based on 80% of total volume x 30 lb/ft³ average density of ice



B-STYLE LARGE CAPACITY																				
Bin Model	Capacity		Fits Ice Machine Series Indicated												Dimensions					
	Lbs.	Kgs.	450	500	600	850	1000	1200	1400	1400C	1600	1800	QDual	QF2300	Height	Width	Depth			
B-750	748	339	•	•	•	•	•	•					•	•	57.00"	144.8 cm	30"	76.20 cm	34"	86.36 cm
B-1050	1,053	478	•	•	•	•	•	•					•	•	77.00"	195.6 cm	30"	76.20 cm	34"	86.36 cm
B-1100	1,114	505	•	•	•	•	•	•	•	•	•	•	•	•	56.00"	142.3 cm	48"	121.92 cm	34"	86.36 cm
B-1400	1,416	642	•	•	•	•	•	•	•	•	•	•	•	•	56.00"	142.3 cm	60"	152.40 cm	34"	86.36 cm

Manitowoc B-Style, large capacity ice storage bins are equipped with an ice gate for increased employee safety, easier ice removal, and reduced spillage.

Choose between a B-750 and B-1050, two of the smallest footprint, large capacity ice storage bins offered. Also available are the 48" wide B-1100 with 1,114 lbs. of ice storage capacity or the 60" wide model B-1400 with 1,416 lbs. of ice storage capacity. (B-1100; specify for use with 1-30" wide or 1-48" wide ice machine and B-1400 specify for use with 1-30" wide, 2-30" wide or 1-48" wide ice machine at time of purchase).

Bin Leg Options
4" (10.16 cm), 6" (15.24 cm) and 12" (30.48 cm) adjustable legs in painted and stainless steel and 2.5" (6.35 cm), and 7.625" (19.37cm) casters available for most models. Contact factory for model number and order information.

Warranty
Provides comprehensive, 3-year parts-and-labor coverage. For details, see Ice Storage Bin Warranty Statement. B-750, B-1050, B-1100 and B-1400 provide a limited lifetime warranty on base, bin liner, and poly snout.

ICE MACHINE DEFLECTORS REQUIRED	
S-Series 450, 500, 600, 850, 1000, 1200	K-00347
S-Series 1400, 1600, 1800	K-00349
1400C and Q-Dual	K-00212 for side-by-side ice machines K-00211 for one ice machine

Stainless steel 6 00" (15.24 cm) legs included, adjustable from 6 00" to 7 50" (15 24 to 19 05 cm)

Storage capacity is based on p0% of total volume x 30 lb/ft³ average density of ice.



ISO 9001:2000
Quality System Certified



MANITOWOC ICE, INC.
2110 South 26th Street, P.O. Box 1720
Manitowoc, WI 54221-0720 USA
P/O 920-682-4116 • F 920-682-4115
Visit us online at www.manitowocice.com

©2005 Manitowoc. 005. Continual product improvement may necessitate change of specifications without notice. 2718C

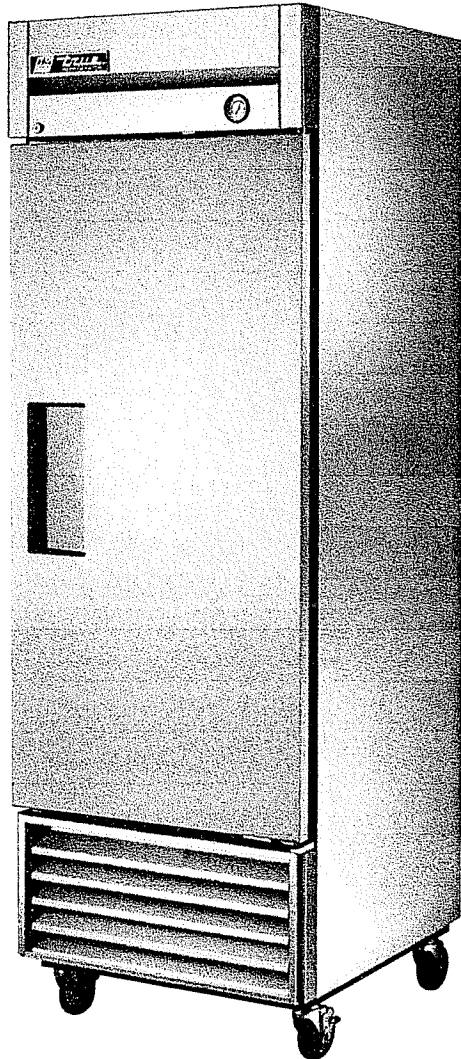
TRUE TRUE FOOD SERVICE EQUIPMENT, INC.
 2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366
 (636)240-2400 • FA (636)272-2408 • (800)325-6152 • www.truemfg.com
 Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model #: _____

AIA # _____
 SIS # _____

Model:
T-23

T Series:
 Reach-In Solid Door Refrigerator



- T-23**
- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
 - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
 - ▶ 300 series stainless steel solid door and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D	H*						
T-23	1	23 652	3	27	29 1/2	78 3/8	1/3	115/60/1	7.6	5-15P	9	260
				686	750	1991	1/3	230-240/50/1	4.0	▲	2.74	118

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

▲ Plug type varies by country.

MADE IN U.S.A. SINCE 1943
 5 YEAR WARRANTY
 UL US NSE CE
 11/06 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

T-23

T Series:
Reach-In Solid Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel front. Anodized quality aluminum exterior ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty galvanized frame rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOOR

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

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22⁷/₈" L x 23¹/₄" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above door.

MODEL FEATURES

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

ELECTRICAL

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



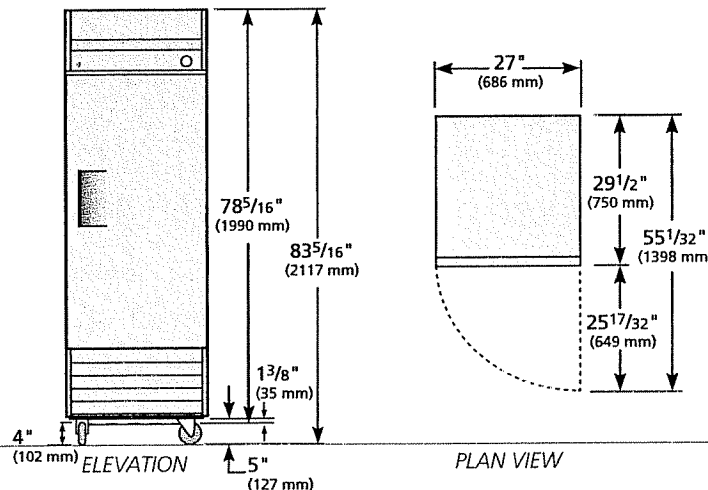
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Door hinged on left (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray rack. Holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Remote cabinets and condensing units. System comes standard with 404A expansion valve and requires R404A refrigerant. Consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
One year warranty on all parts & labor and an additional 4 year warranty on compressor. (U.S.A. only)

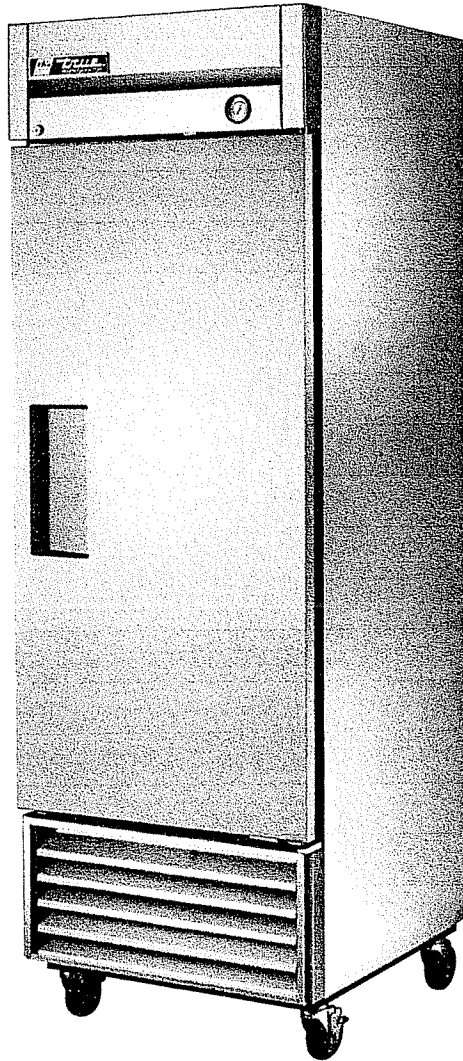
METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D
	T-23	TFEY03E	TFEY03S	TFEY03P	TFEY033

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

 TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366 (636)240-2400 • FA (636)272-2408 • (800)325-6152 • www.truemfg.com Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # _____ SIS # _____
	Model: T-23 T Series: Reach-In Solid Door Refrigerator	



- T-23**
- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
 - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
 - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
 - ▶ 300 series stainless steel solid door and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.



ROUGH-IN DATA

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

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D	H*						
T-23	1	23 652	3	27 686	29 1/2 750	78 3/8 1991	1/3 1/3	115/60/1 230-240/50/1	7.6 4.0	5-15P ▲	9 2.74	260 118

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

▲ Plug type varies by country.

    	APPROVALS:	AVAILABLE AT:
11/06 Printed in U.S.A.		

Model:
T-23

T Series:
Reach-In Solid Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True reach-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel front. Anodized quality aluminum exterior ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty galvanized frame rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOOR

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

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22⁷/₈" L x 23¹/₄" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Incandescent interior lighting - safety shielded. Lights activated by rocker switch mounted above door.

MODEL FEATURES

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

ELECTRICAL

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

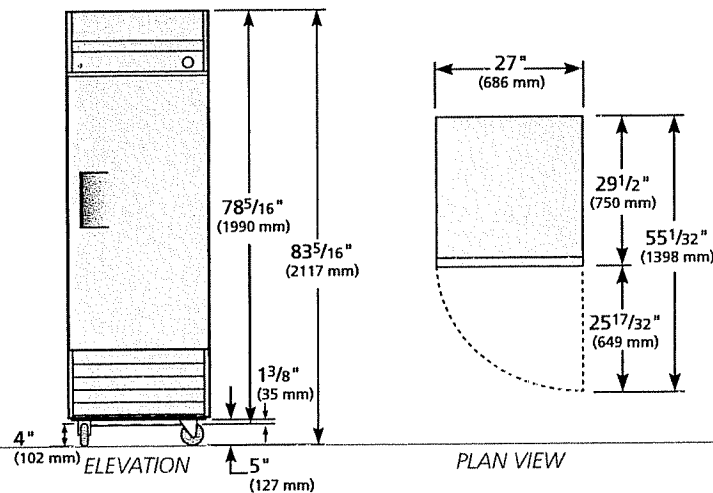


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Door hinged on left (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray rack. Holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
- Remote cabinets and condensing units. System comes standard with 404A expansion valve and requires R404A refrigerant. Consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY
One year warranty on all parts & labor and an additional 4 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
	T-23	TFEY03E	TFEY03S	TFEY03P	TFEY033

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

SECTION 12 30 00 (06400)
ARCHITECTURAL WOODWORK

PART 1 GENERAL

1.01 SUMMARY

A. Section Includes:

1. Custom Cabinet Units
 - a. Plastic Laminate Custom Box Cabinet Units
 - b. Wood, Transparent Finish, Custom Box Cabinet Units
2. Premanufactured Casework
3. Decorative Glass for Cabinets
4. Cabinet Hardware

B. Related Sections:

1. Section 06 61 00 (06100) - Rough Carpentry
2. Section 06 20 00 (06200) - Finish Carpentry
3. Section 06 61 13 (06610) - Cultured Marble Fabrications
4. Section 06 61 16 (06620) - Solid Surfacing
5. Section 08 80 00 (08800) - Glazing
6. Section 08 80 00 (09835) - Engineered Stone Countertops
7. Section 12 36 23 (0415) - Plastic Countertops
8. Section 12 36 40 (09380) - Stone Countertops
9. Section 12 36 61.13 (06620) - Cultured Marble Countertops
10. Section 12 36 61.16 (06620) - Solid Surfacing Countertops
11. Division 22 (15) for Plumbing Fixtures

1.02 REFERENCES

- A. Architectural Woodwork Institute (AWI) Publication
 1. Section 400 "Architectural Cabinets"
 2. Section 1500 "Factory Finishing"
- B. FS MM-L-736 - Lumber, Hardwood
- C. FS MMM-A-130 - Adhesive, Contact
- D. NEMA LD3 - High Pressure Decorative Laminates
- E. PS 1 "Construction and Industrial Plywood"
- F. PS 20 "American Softwood Lumber Standard"
- G. PS 51 "Hardwood and Decorative Plywood"
- H. PS 58 "Basic Hardboard"

1.03 SUBMITTALS

- A. Submit "Letter of Conformance" in accordance with Section 01 33 00 (01330) - with the following supporting data:

1. Submit Shop Drawings and product data. Include materials, component profiles, fastening methods, assembly methods, joint details, accessory listings, and schedule of finishes.

1.04 QUALITY ASSURANCE

- A. Perform work to (custom) quality in accordance with "Quality Standards" of the Architectural Woodwork Institute (AWI).
- B. Plastic Laminate Materials shall comply with NEMA LD-3 as follows:
 1. GP 50: Horizontal grade
 2. CL 20: Cabinet liner
 3. BK 20: Backing sheet
 4. PF-40: Post Forming Grade
 5. FR 50: Horizontal application, fire retardant material
 6. FR 32: Vertical application, fire retardant material

1.05 DELIVERY, STORAGE, AND HANDLING

- A. Do not deliver casework until painting and similar operations that could damage synthetic marble have been completed in installation areas. If casework components must be stored in other than installation areas, store only in areas where environmental conditions comply with requirements specified in "Project Conditions" Article.
- B. Handle materials to prevent damage to finished surfaces. Provide protective coverings to prevent physical damage or staining following installation for duration of project.

1.06 PROJECT CONDITIONS

- A. Environmental Limitations: Do not deliver or install woodwork until building is enclosed, wet work is complete, and HVAC system is operating and maintaining temperature and relative humidity at occupancy levels during the remainder of the construction period.
- B. Field Measurements: Where woodwork is indicated to fit to other construction, verify dimensions of other construction by field measurements before fabrication and indicate measurements on Shop Drawings. Coordinate fabrication schedule with construction progress to avoid delaying the Work.
 1. Locate concealed framing, blocking, and reinforcements that support woodwork by field measurements before being enclosed and indicate measurements on Shop Drawings.

PART 2 PRODUCTS

2.01 PLASTIC LAMINATE

- A. Plastic Laminate: Shall be standard grade, 1/16" thick, general purpose material complying with current NEMA Standard LD-3 Grade HGS. Comply with ANSI A161.2. Pattern and color shown on Interior Finish Index.
 1. Avendra, LLC Preferred Manufacturers:
 - a. None
 2. Approved Manufacturers:
 - a. Formica Corporation (800-367-6422)
 - b. WilsonArt International, Inc. (800-433-3222)
 - c. Lamin-Art (800-323-7624)
 - d. Nevamar Company, LLC (800-638-4380)

- e. Pionite Decorative Surfaces, a Panolam Industries International Incorporated Company (800-746-6483)

2.02 WOOD, TRANSPARENT FINISH CUSTOM BOX CABINET UNITS

- A. Manufacturers:
 - 1. Avendra, LLC Preferred Manufacturers:
 - a. None
 - 2. Approved Manufacturers:
 - a. Millrock, Inc. (800-645-7625)
 - b. idX Corporation (410-827-9530)
 - c. J. Suss Industries Inc. (866-769-5666)
- B. Quality Standard: Comply with AWI Section 400 requirements for wood cabinets.
- C. Hardwood Plywood: ANSI/HPMA HP hardwood and decorative plywood, Good Grade (1) or better, of thickness, species, cut, and core construction indicated.
- D. Hardwood Lumber: Clear, dry, sound, and free of defects selected from First Grade lumber (NHLA), of species indicated.
- E. Hardboard: ANSI A135.4, Class 1, tempered.
- F. Solid Lumber: Dry, sound, selected to eliminate appearance defects, of any species of hardwood or softwood with color and grain characteristics similar exposed portions.
 - 1. Hard Maple - "Select White" (Sapwood), plain (flat) sliced, custom grade.
- G. Plywood Face Veneer: Same species as exposed lumber, unless otherwise indicated, selected for grain and color compatible with exposed solid lumber, no defects. Edgeband exposed edges with solid wood of same species as face veneer.
 - 1. Hard Maple - "Select White" (Sapwood), plain (flat) sliced, custom grade.
- H. Style of face construction for base, wall, and full-height units, if any, with drawer fronts, doors, and fixed panels as follows:
 - 1. Flush overlay concealing face frames of cabinet body.
 - 2. Flush Door Construction: Lumber core plywood, 5-ply with hardwood face veneer and crossbanding.
 - 3. Flush Drawer Front Construction: Same as door or, where standard with manufacturer, solid or glued-up lumber, not less than 1/2" thick.
- I. Construction for face frame style casework as follows:
 - 1. Rails and Stiles for Face Frame: Not less than 1-inch by 1-5/8 inch solid lumber with glued mortise and tendon joints.
 - 2. Exposed Ends: Not less than 1/2 inch thick, medium-density particle board core with exterior veneer to match door and drawer fronts and not less than 4-mil vinyl laminate on interior surfaces. Connect to stile with pressure-glued tongue and plow joint and supplement by concealed mechanical fasteners.
 - 3. Unexposed Ends: Not less than 1/2 inch thick, medium-density particle board with not less than 4-mil prefinished vinyl laminate on interior surfaces. Attach to front frame in same manner as exposed ends.
 - 4. Back, Top, and Bottom Rails: Not less than 3/4 inch by 3 inch solid lumber, machined to interlock with end panels, and rabbeted to receive top and bottom panels; with back rails secured under pressure with glue and mechanical fastening devices.

5. Shelving: Not less than 5/8 inch thick particle board core plywood or 1/2 inch thick medium-density particle board prefinished with not less than 4-mil vinyl laminate on top, bottom, and exposed (front) edge.
- J. Construction for wall units with doors and fixed panels as follows:
1. Tops and Bottoms: Not less than 1/2 inch thick particle board or 3/8 inch thick hardwood plywood, fully supported by and secured in rabbets in end panels, front frame, and back rail.
 2. Backs: Not less than 1/8 inch hardboard or 3/16 inch plywood fastened to machined rear edge of ends and to top and bottom hanger rails.
 3. Interior face of exposed units shall be melamine, wood grain, medium stock color.
- K. Construction for base units with doors and fixed panels as follows:
1. Front Frame Drawer Rails: Not less than 1 inch by 1-1/4 inch lumber mortised and fastened into face frame.
 2. Bottoms: Not less than 1/2 inch thick particle board with 4-mil vinyl laminate finish or 3/8 inch thick, 5-ply veneer core plywood, fully supported by and secured in rabbets in end panels, front frame, and back bottom rail.
 3. Back Panels: Not less than 1/8 inch thick hardboard fastened to machine rear edge of end panels and to top and bottom rails. Interior surface prefinished with 4-mil vinyl laminate.
 4. Toe Boards: Not less than 5/8 inch particle board core attached between end panels and extended from bottom panel to floor.
 5. Corner Blocks: Glued and fastened in each of four top corners to maintain cabinet squareness and rigidity.
 6. Interior face of exposed units shall be melamine, wood grain, medium stock color.
- L. Construction for drawer units as follows:
1. Drawer Body: Not less than 3/8 inch thick vinyl faced particle board subfront, back, and sides. Provide box-type construction with subfront and back rabbeted into sides and secured with glue and mechanical fasteners. Exposed fronts fastened to subfront with mounting screws from interior of body. Drawer bottom of not less than 1/4 inch thick hardboard, set into rabbets in back, sides, and front.
- M. Cabinet Hardware:
1. Avendra, LLC Preferred Manufacturers:
 - a. None
 2. Approved Manufacturers
 - a. Corbin Russwin Architectural Hardware, an ASSA ABLOY Group (800-543-3658)
 - b. EpcO, The Engineered Products Co. (810-767-2050)
 - c. Stylmark, Inc. (Garcy Corp.) (800-328-2495)
 - d. Hettich America, LP (800-777-1772)
 - e. H.B. Ives, an Ingersoll-Rand Company (800-820-5542)
 - f. Knap & Vogt Manufacturing Co. (800-253-1561) (KV)
 - g. Stanley Hardware, Div. of the Stanley Works (800-493-5263)
 - h. Grass America, Inc. (800-334-3512)
 - i. Hafele America Co. (800-423-3531)

j. Accuride International (562-903-0200)

N. Products: Provide cabinet hardware and accessory materials associated with architectural cabinets. Coordinate finishes of exposed cabinet hardware with adjacent finish hardware as specified in Section 08710 (08 71 00).

1. All exposed hardware to be US 15 unless noted otherwise.

Addition hardware selections can be found in the finish index and supersede these selections.

ITEM	MODEL NO.	MANUFACTURER
GUESTROOM		
innFUSION: Guestroom Vanity Pulls	117.05.610 (7")	Hafele
innFUSION: Guestroom Vanity Cabinet Mounted Towel Bar	117.05.650 (20.87")	Hafele
innFUSION: Kitchen Cabinet Door and Drawer Pulls	102.83.600	Hafele
EMPLOYEE LOUNGE		
Cabinet Pulls: Upper Cabinets	104.33.200	Hafele
Cabinet Pulls: Drawers	132.00.229	Hafele
FRONT DESK		
Brackets, Interior	187, 171, 173, and 179	K&V
Catch, Elbow	2 (Bronze)	Ives
Catch, Roller	336 (Bronze)	Ives
Drawer Locks		
Drawer Slides	3832	Accuride
Folding Table Brackets	250080 (Zinc)	Stanley
Hinges, Pivot	341	Stanley
Hinges, Continuous (Piano)	311-1/4 x 2-1/2" x 72"	Stanley
Magnetic Catches	323, 326, and 327	Ives
Pulls, Door and Drawer (Refer to Interior Finish Index for locations)	120.61.950 x Tarnished Silver	Hafele
Shelf Supports, Interior	256	K&V
Sliding Door Finger Pulls		
Sliding Door Lock		
Standards, Interior	255, 87, 71, & 80 (Anachrome)	K&V
Note: At drawer slides for large drawers, verify potential loading and adjust slide type to accommodate loads. For drawers over 16" wide and less than 24" wide use Accuride 7432. For applications wider than 24" use Accuride 3640.		
BAR AND BUFFET		
Pulls	192	Hafele

2. ADA Accessible Guest Room:

a. Door hardware at kitchen sink: "Pocket Door" retractable doors, hardware system, Julius Blum, or approved substitution.

3. Exposed Wall Shelving: "No. 80 x No. 182"; Knape and Vogt; inset type, adjustable on 1" centers.

2.03 PREMANUFACTURED CASEWORK

A. Avendra, LLC Preferred Manufacturers:

a. None.

B. Approved Manufacturers:

1. Grandview Products Co., Inc. (800-247-9105)

- a. Residence Inn Gen. 7 InnFUSION Décor Package: "Shaker-PFG"
 2. Refer to Interior Finish Index for Finish.
- C. Materials:
1. Solid hardwood: Maple.
 2. Veneered components: To match indicated hardwood.
 3. Particleboard: Minimum 45 pound per cubic foot; ANSI A208.1.
 4. Hardboard: Tempered, ANSI 135.4.
 5. Facing: 100 gram melamine resistant to water and typical cleaners.
- D. Construction:
1. Exposed Ends: ½" 100-gram melamine finish; rabbet ends to receive tops and bottom. Rabbet base cabinet end to receive floor and shelf.
 2. Doors and Drawer Heads: Fabricate door as five-piece type with plywood panel in rabbet. Tenon and cope all joints. Drawer Heads: Fabricate from solid KD hardwood stock; ¾" thick.
 3. Drawer construction for standard wood drawer construction: Provide drawer construction meeting AWI and WIC standards as applicable to the facility location. Provide minimum 1/8" drawer bottoms fabricated from tempered hardboard, fully rabbeted into drawer sides. Drawer sides and ends must be glued and power nailed at all joints. Screw drawer into drawer face.
 4. Wall cabinet and base cabinet shelving: 5/8" 100 gram white melamine with front edge smooth, fully adjustable. Fabricate base shelf to half-depth.
 5. Wall cabinet top and bottom: Not less than ½" gram vinyl covered particle board.
 6. Base Cabinet Floors: Not less than ½" gram vinyl covered particle board. Let into sides and face frame; glue and power nail all joints; set rear of floor on supporting member and glue and fasten.
 7. Cabinet backs: 1/8" standard hardboard, painted maple or white.
 8. Toeboard: Minimum 1/2" x 3-1/2", extend from floor to the cabinet bottom and cover with black vertical grade plastic laminate finish.
 9. End Panels: Exposed end panels are to be stained to match cabinets. At end panels that are not visible, fabricate from melamine with matching wood grain.
 10. Fillers:
 - a. Provide corner fillers where required.
 - b. Provide DW10 Filler with cleat at dishwashers.
 11. Accessible Guestrooms:
 - a. Provide pocket doors at accessible guestroom sink bases in locations as shown on the Drawings. Cabinet to be minimum 36-inches wide.
- E. Accessories and Fasteners:
1. Provide nails, screws, and adhesives recommended by AWI "Custom" grade fabrication standards.
- F. Hardware:
1. Refer to Interior Finish Index.

2.04 DECORATIVE FLOAT GLASS FOR CABINET DOORS

- A. Sandblasted Glass: Heat Treated Float Glass, ASTM C1048, Type I, Class 1, Quality Q3, Condition A, Kind FT (Fully Tempered), 3/16-inch thick, unless otherwise indicated.
 - 1. Provide evenly abraded sandblasted or Acid-Etched Finish. Translucent Pattern as approved by Owner's Representative.
- B. The glass should be installed into the cabinet door frame using a clear flexible vinyl retainer molding "Model No. C-10215", as manufactured by Top Supplies, Inc. (336-841-5100), or approved substitution.

2.05 INSTALLATION MATERIALS

- A. Furring, Blocking, Shims, and Hanging Strips: Fire-retardant-treated Softwood or hardwood lumber, kiln-dried to less than 15 percent moisture content.
- B. Anchors: Select material, type, size, and finish required for each substrate for secure anchorage. Provide nonferrous-metal or hot-dip galvanized anchors and inserts on inside face of exterior walls and elsewhere as required for corrosion resistance. Provide toothed-steel or lead expansion sleeves for drilled-in-place anchors.

2.06 FABRICATION

- A. General:
 - 1. Shop assemble casework for delivery to site in units easily handled and to permit passage through building openings.
 - 2. When necessary to cut and fit on site, provide materials with ample allowance for cutting. Provide trip for scribing and site cutting.
 - 3. Provide cutouts for plumbing fixtures, inserts, appliances, outlet boxes, and other fixtures and fittings.
- B. Woodwork:
 - 1. Interior trim shall be "custom grade" manufactured from solid stock meeting the following requirements:
 - a. Minor warp which can be held flat and straight with normal nailing.
 - b. Natural and manufacturing defects in excess of those permitted in the grade specified are permitted if such defects are to be covered by adjoining members or otherwise concealed.
 - c. Trim members for application on flat surfaces shall have the reverse side "backed out", except members with exposed ends.
 - d. "Custom grade" pieces shall be smoothly machined with top flat surfaces machine sanded. Depressed flat surfaces and molded contours shall be smoothly machined.
 - 2. Carefully fit equipment to be installed into millwork. Provide filler pieces when required.
 - 3. Protection: Exposed ends of millwork to be sealed with two coats of spar varnish. See Section 09 90 00 - Painting.

2.07 SHOP FINISHING

- A. Quality Standard: Comply with AWI Section 1500, unless otherwise indicated.
- B. General: Finish casework at fabrication shop as specified in this Section. Defer only final touchup, cleaning, and polishing until after installation.
- C. Backpriming: Apply one coat of sealer or primer, compatible with finish coats, to concealed surfaces of woodwork. Apply two coats to back of paneling.

- D. Transparent Finish: Comply with requirements indicated below for grade, finish system, staining, and sheen, with sheen measured on 60-degree gloss meter per ASTM D523:
 - 1. Grade: Custom.
 - 2. AWI Finish System: TR-2 (custom), catalyzed lacquer.
 - a. Stain Color: Refer to Interior Finish Index.
 - b. 1 Coat precatalyzed sanding sealer
 - c. Sand (240 Grit)
 - d. 1 Coat colored sealer
 - e. 1 Coat precatalyzed sealer
 - f. Sand (320 Grit)
 - g. 1 Coat precatalyzed lacquer - 30% Sheen (semi-gloss) to match approved sample provided by Marriott.

PART 3 EXECUTION

3.01 INSPECTION

- A. Verify adequacy of backing and support framing.

3.02 INSTALLATION

- A. All cabinets and shelving shall be installed as shown on Drawings and as specified by manufacturer.
- B. Set and secure casework in place rigid, plumb, and level.
- C. Cabinets: Install without distortion so doors and drawers fit openings properly and are accurately aligned. Adjust hardware to center doors and drawers in openings and to provide unencumbered operation. Complete installation of hardware and accessory items as indicated.
 - 1. Secure cabinet and counter bases to floor using appropriate angles and anchorages.
 - 2. Install cabinets with no more than 1/8 inch in 96-inch sag, bow, or other variation from a straight line.
 - 3. Maintain veneer sequence matching of cabinets with transparent finish.
 - 4. Carefully scribe casework which is against other building materials, leaving gaps of 1/32 inch maximum. Do not use additional overly trim for this purpose.
- D. Fasteners:
 - 1. Use purpose designed fixture attachments at concealed locations for wall-mounted components.
 - 2. Use threaded steel concealed joint fasteners to align and secure adjoining cabinet units and counter tops.
 - 3. Countersink anchorage devices at exposed locations used to wall-mount components, and conceal with solid plugs of species to match surrounding wood. Finish flush with surrounding surfaces.
 - 4. Install countertops with no more than 1/8 inch in 96-inch sag, bow, or other variation from a straight line.

3.03 PLASTIC LAMINATE

- A. Installation:

1. The plastic laminate shall be bonded to a suitable substrate. Rigid setting type adhesive is recommended. The temperature of the materials, surfacing, substrate, and adhesive, and the area in which the actual fabrication is to be done shall not be less than 65 degrees F. with a relative humidity of not less than 35% and not more than 85%. All inside corners of cutouts in plastic laminate shall be radiused as large as possible with 1/8"R minimum. File edges of the radius smooth and free of cracks and crazes.

3.04 FLOAT GLASS

- A. Refer to Section 08 80 00 (08800) - Glazing, for installation methods.

3.05 ADJUSTING AND CLEANING

- A. Adjust doors, drawers, hardware, fixtures and other moving or operating parts to function smoothly and correctly.
- B. Clean casework, shelves, hardware, fittings and fixtures.
 1. Clean surfaces of plastic laminate with a damp cloth or ordinary bar soap and water. Harsh abrasive cleansers shall not be used. Stubborn dirt may be removed with lacquer thinner, methlethyl Ketone, contact adhesive solvents or cleaner waxes.

END OF SECTION

Revision Log

SECTION 12 36 23 (06415)
PLASTIC COUNTERTOPS

PART 1 GENERAL

1.01 SUMMARY

- A. Section Includes:
 - 1. Plastic Laminate
 - a. Countertops and Backsplashes
 - b. Aprons
- B. Related Sections:
 - 1. Section 06 10 00 (06100) - Rough Carpentry
 - 2. Section 06 20 00 (06200) - Finish Carpentry
 - 3. Section 06 61 13 (06610) – Cultured Marble Fabrications
 - 4. Section 12 30 00 (06400) - Architectural Woodwork
 - 5. Section 12 36 40 (09380) - Stone Countertops
 - 6. Section 12 36 61 (09385) - Engineered Stone Countertops
 - 7. Section 12 36 61.13 (09385) – Cultured Marble Countertops

1.02 SUBMITTALS

- A. Submit "Letter of Conformance" in accordance with Section 01 33 00 (01330) with the following supporting data:
 - 1. Submit Shop Drawings and product data. Include materials, component profiles, fastening methods, assembly methods, joint details, accessory listings, and schedule of finishes.

1.03 QUALITY ASSURANCE

- A. Perform work to (custom) quality in accordance with "Quality Standards" of the Architectural Woodwork Institute AWI
- B. Plastic Laminate Materials shall comply with NEMA LD-3 as follows:
 - 1. GP 50: Horizontal grade
 - 2. CL 20: Cabinet liner
 - 3. BK 20: Backing sheet
 - 4. PF-40: Post Forming Grade
 - 5. FR 50: Horizontal application, fire retardant material
 - 6. FR 32: Vertical application, fire retardant material

1.04 DELIVERY, STORAGE, AND HANDLING

- A. Do not deliver countertops until painting and similar operations that could damage synthetic marble have been completed in installation areas. If countertops must be stored in other than installation areas, store only in areas where environmental conditions comply with requirements specified in "Project Conditions" Article.
- B. Handle materials to prevent damage to finished surfaces. Provide protective coverings to prevent physical damage or staining following installation for duration of project.

1.05 PROJECT CONDITIONS

- A. Environmental Limitations: Do not deliver or install countertops until building is enclosed, wet work is complete, and HVAC system is operating and maintaining temperature and relative humidity at occupancy levels during the remainder of the construction period.
- B. Field Measurements: Where countertop work is indicated to fit to other construction, verify dimensions of other construction by field measurements before fabrication and indicate measurements on Shop Drawings. Coordinate fabrication schedule with construction progress to avoid delaying the Work.
 - 1. Locate concealed framing, blocking, and reinforcements that support countertops by field measurements before being enclosed and indicate measurements on Shop Drawings.

PART 2 PRODUCTS

2.01 PLASTIC LAMINATE

- A. Plastic Laminate: Shall be standard grade, 1/16" thick, general purpose material complying with current NEMA LD-3 Grade HGS for flat countertops [and HGP for postformed]. Comply with ANSI A161.2. Pattern and color shown in [Interior Finish Index].
 - 1. Approved Manufacturers:
 - a. Lamin-Art (800-323-7624)
 - b. Nevamar Company, LLC (800-638-4380)
 - c. Pionite Decorative Surfaces, a Panolam Industries International Incorporated Company (800-746-6483)
 - d. Formica Corporation (800-367-6422)
 - e. WilsonArt International, Inc. (800-433-3222)
 - B. Fire-Retardant Core:
 - 1. Shall be Particleboard, complying with ANSI A208.1, 45-lb. density, minimum 3/4" thick fire retardent type in accordance with ASTM E84 and the following:
 - a. Flame Spread: 25 maximum
 - b. Smoke Developed: 25 maximum
 - c. Fuel Contributed: 25 maximum
 - C. Adhesives:
 - 1. Wood Glue: Waterproof types as recommended by AWI standards for the particular application.
 - 2. Plastic Laminate: Non-Flammable Type:
 - a. Approved Manufacturers:
 - 1) "DAP Weld-Wood, Non-Flammable Type" - DAP, Inc. (888-327-8477)
 - 2) Approved substitution.

2.02 COUNTERTOPS

- A. Countertops and Edging: [3/4" B-C particleboard (except at sinks, use exterior grade plywood only)] [Fire-retardant particle board] with plastic laminate bonded to tops.
 - 1. In locations as required by local codes or ordinances, provide fire retardant countertop assemblies, as tested in accordance with ASTM E 84.
- B. Plastic Laminate Work:

1. Where shown as self edged, countertops shall have 3/4" x 4" high square-edged separate matching backsplash and matching aprons with same grade of laminate as top surface unless indicated otherwise.
 - a. Apply trim and edging prior to surface sheet.
 - b. Apply veneers or plastic laminate finish in full uninterrupted sheets consistent with manufactured sizes. Make corners and joints hairline. Locate counter butt joints minimum 2 feet from sink cut-outs.
 2. Counters and work tops with sinks: Substrate for back splashes and at edges shall be trimmed lumber. Use only exterior grade or marine grade Plywood near wet areas. All adhesives used near water shall be formulated to be specially water-resistant.
- C. ADA Accessible Guest Room:
1. Meet all local and national requirements for access. Minimum work surface shall be as follows:
 - a. Sink Area: Minimum 28" to 34" maximum above finished floor x 30" in length.
 - b. Countertop: Minimum 28" to 34" maximum above finished floor x 30" in length.
 2. For units which have exposed sides and ends due to placement of accessible units, provide durable, nonabsorbent materials for finish.
 3. Provide wall brackets and standards of the type capable of loads of 250 pounds per linear foot of horizontal work surface.
 4. Provide brackets capable of supporting work surfaces and loads without leading edge deflection greater than 1/2".

2.03 INSTALLATION MATERIALS

- A. Furring, Blocking, Shims, and Hanging Strips: Fire-retardant-treated Softwood or hardwood lumber, kiln-dried to less than 15 percent moisture content.
- B. Anchors: Select material, type, size, and finish required for each substrate for secure anchorage. Provide nonferrous-metal or hot-dip galvanized anchors and inserts on inside face of exterior walls and elsewhere as required for corrosion resistance. Provide toothed-steel or lead expansion sleeves for drilled-in-place anchors.

2.04 FABRICATION

- A. General:
 1. Shop assemble countertops for delivery to site in units easily handled and to permit passage through building openings.
 2. When necessary to cut and fit on site, provide materials with ample allowance for cutting. Provide trip for scribing and site cutting.
 3. Provide cutouts for plumbing fixtures, inserts, appliances, outlet boxes, and other fixtures and fittings.

PART 3 EXECUTION

3.01 INSPECTION

- A. Verify adequacy of backing and support framing.

3.02 INSTALLATION

- A. All countertops and shelving shall be installed as shown on Drawings and as specified by manufacturer.
- B. Set and secure countertops in place rigid, plumb, and level.

- C. Anchor securely by screwing through corner blocks of base cabinets or other supports into underside of countertop.
- D. Fasteners:
 - 1. Use purpose designed fixture attachments at concealed locations for wall-mounted components.
 - 2. Use threaded steel concealed joint fasteners to align and secure adjoining counter tops.
 - 3. Install countertops with no more than 1/8 inch in 96-inch sag, bow, or other variation from a straight line.

3.03 PLASTIC LAMINATE

- A. Installation:
 - 1. The plastic laminate shall be bonded to a suitable substrate. Rigid setting type adhesive is recommended. The temperature of the materials, surfacing, substrate, and adhesive, and the area in which the actual fabrication is to be done shall not be less than 65 degrees F. with a relative humidity of not less than 35% and not more than 85%. All inside corners of cutouts in plastic laminate shall be radiused as large as possible with 1/8"R minimum. File edges of the radius smooth and free of cracks and crazes.
- B. Method:
 - 1. Assembly of components should be accomplished using approved procedures, materials, and equipment, and the workmanship should conform to established industry practices, conditions, procedures, and recommendations.
- C. Use single sheet at corners. Seams will not be permitted at corners, unless otherwise approved by Owner's representative.
- D. Arrange joints in vertical edges away from common view.

3.04 ADJUSTING AND CLEANING

- A. Clean surfaces of plastic laminate with a damp cloth or ordinary bar soap and water. Harsh abrasive cleansers shall not be used. Stubborn dirt may be removed with lacquer thinner, methlethyl Ketone, contact adhesive solvents or cleaner waxes.

END OF SECTION