

Project: Ginkgo Blue
By: Steve Zafirson, Perkins
RE: Kitchen Layout
Scale: 1/4" = 1'0"
Date: 2/28/10

Gingko Blue Back Room Layout - 2/28/10:

Item:	Quantity:	Manufacturer:	Description:
#1	1	TRUE	One(1)-Section Refrigerator
#2	1	Advance/Tabco	30"x60" S.S. Work Table w/prep sink
#3	1	Advance/Tabco	12"x132" S.S. Wall Shelf
#4	1	Merrychef	Accelerated Cooking Oven
#5	1	TRUE	48" Twelve(12)-Pan Sandwich Unit
#6	1	Advance/Tabco	30"x24" S.S. Work Table
#7	1	Star	Panini Grill
#8	2	Rubbermaid	Slim Jim Trash Containers
#9	1	TRUE	36" Worktop Refrigerator
#10	2	Advance/Tabco	12"x44" S.S. Wall Shelves
#11	1	Scotsman	Ice Cuber w/bin
#12	1	Advance/Tabco	Three(3)-Compartment Sink
#13	1	Hobart	Undercounter Dishwasher
#14	1	Advance/Tabco	Wall-Mount Hand Wash Sink
#15	1	Advance/Tabco	Mop Sink

TRUE TRUE FOOD SERVICE EQUIPMENT, INC.
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Project Name: _____ A/A # _____
 Location: _____
 Item #: _____ Qty: _____ SIS # _____
 Model #: _____

Model: **T-23** **T-Series:** *Reach-In Solid Swing 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	23 651	3	27 686	29½ 750	78¾ 1991	1/3 1/4	115/60/1 230-240/50/1	7.6 2.4	5-15P ▲	9 2.74	280 127

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs. ▲ Plug type varies by country.

APPROVALS: _____ **AVAILABLE AT:** _____
 Printed in U.S.A.

Model:
T-23

T-Series:
Reach-In Solid Swing 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 ends, back and top.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOOR

- 300 series stainless steel exterior with white aluminum liner(s) to match cabinet interior. Door(s) extend full width of cabinet shell. Door lock(s) standard.

- Lifetime guaranteed recessed door handle. 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(s). Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22⁷/₁₆"L x 23³/₄"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(s).

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.



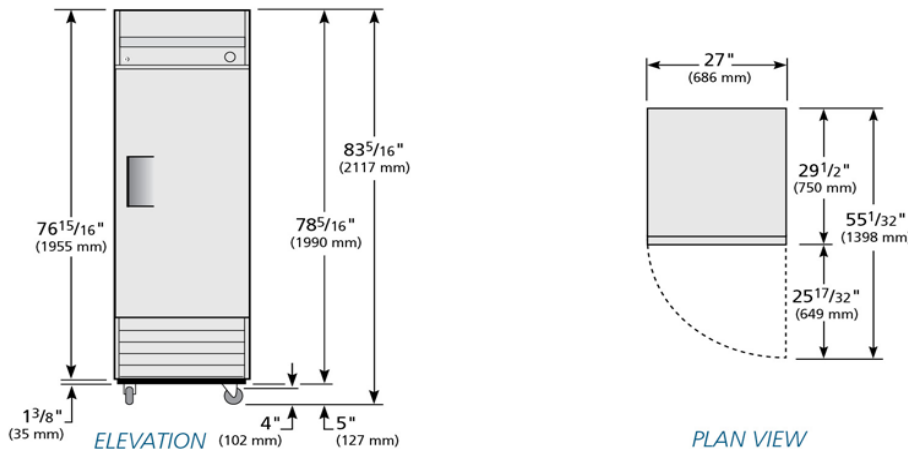
OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 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 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 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	Back
	T-23	TFEY53E	TFEY03S	TFEY03P	TFEY633	

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STAINLESS STEEL
WORK TABLES
PREMIUM Series - 1 1/2" Splash - UNDERSHELF Style



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

FEATURES:

Top is furnished with a 1 5/8" sanitary rolled rim edge on front, 1 5/8" square side edges, and a 1 1/2" splash of single metal thickness 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.

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

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

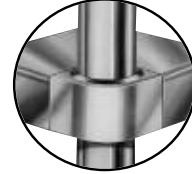
Top is sound deadened.

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

Gussets welded to support hat sections.



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



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

MATERIAL:

FSS-SERIES: Stainless Steel Legs & Undershelf

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

SHELF: 18 gauge stainless steel.

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

FLG-SERIES: Galvanized Legs & Undershelf

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

SHELF: 18 gauge galvanized steel.

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

FSS-Series:
Stainless Steel Legs & Undershelf

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

FLG-Series:
Galvanized Steel Legs & Undershelf

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



Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



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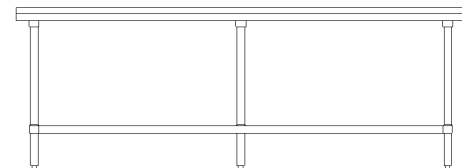
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

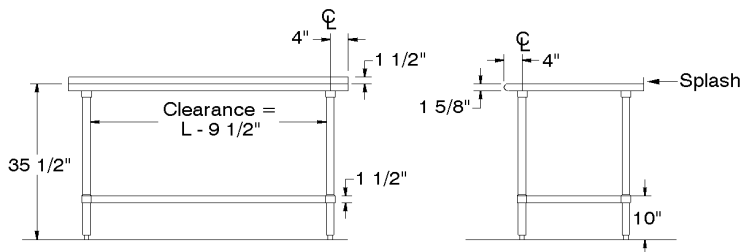
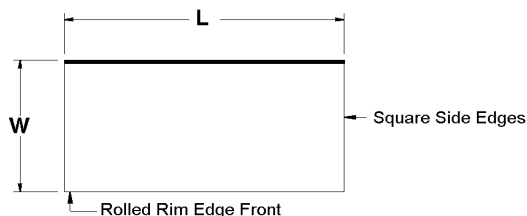
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

FSS & FLG Series Undershelf Style 1 1/2" Backsplash

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



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



FSS-Series: Stainless Steel Legs & Undershelf

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

FLG-Series: Galvanized Steel Legs & Undershelf

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



I-1a

200 Heartland Boulevard, Edgewood, NY 11717-8380

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

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MULTIPLE SINK SIZES & Accessories

(welded into Table Top)



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

VKS Series COUNTERTOP TABLES with Splash are furnished with K-1 Splash Mounted Faucet with 12" Spout as standard

K-50 Deck Mounted Faucet is Standard on tables with 1 1/2", 5" or no rear splash

TA-56 - 5" NSF Partition (Not shown)

Single sink bowl come with **K-50** Swing Spout Faucet & **K-6** Basket Drain unless noted.



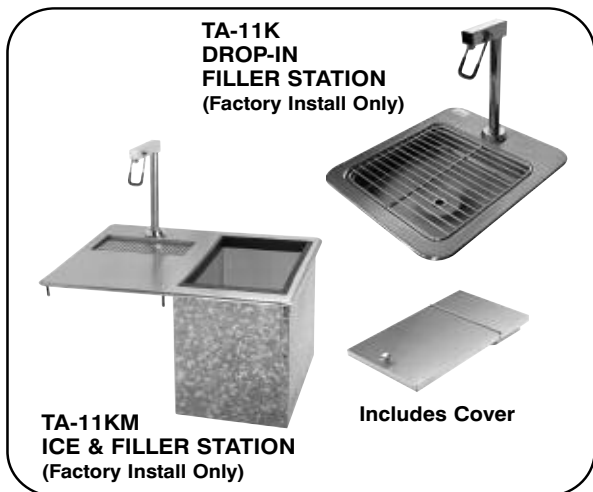
Double sink bowls come with **K-53** Swing Spout Faucet & **K-6** Basket Drain unless noted.

Single Bowl	Double Bowl	A	B
TA-11A	TA-11A-2	16" x 20" x 8"	(406mm x 508mm x 203mm)
TA-11B	TA-11B-2	16" x 20" x 12"	(406mm x 508mm x 305mm)
* TA-11C	* TA-11C-2	20" x 20" x 8"	(508mm x 508mm x 203mm)
* TA-11D	* TA-11D-2	20" x 20" x 12"	(508mm x 508mm x 305mm)
* TA-11E	* TA-11E-2	24" x 24" x 12"	(610mm x 610mm x 305mm)
† TA-11F	†† TA-11F-2	10" x 14" x 10"	(254mm x 356mm x 254mm)
* TA-11G	* TA-11G-2	28" x 20" x 12"	(508mm x 711mm x 305mm)
TA-11J	TA-11J-2	14" x 16" x 12"	(356mm x 406mm x 305mm)
TA-11L	TA-11L-2	18" x 24" x 12"	(457mm x 610mm x 305mm)
TA-11N	TA-11N-2	18" x 18" x 12"	(457mm x 457mm x 305mm)

* Only installed in tables 30" (762mm) or wider

† K-52 Faucet Standard (Single Bowl)

†† K-53 Faucet Standard (Double Bowl)



- ### FAUCETS & ACCESSORIES
- K-2A Poly-Vance Sink Cover 10"x14"
 - K-2B Poly-Vance Sink Cover 14"x16"
 - K-2C Poly-Vance Sink Cover 16"x20"
 - K-2D Poly-Vance Sink Cover 18"x24"
 - K-2E Poly-Vance Sink Cover 20"x20"
 - K-2F Poly-Vance Sink Cover 24"x24"
 - K-2G Poly-Vance Sink Cover 20"x28"
 - K-4 Lever Drain Bracket
 - K-5 Lever Drain
 - K-12 Poly Sink Cover
 - K-15 Lever Drain with Overflow
 - K-50 Deck Mounted 4" O.C. 8" Swing Spout Faucet
 - K-500MIT Omit Swing Spout Faucet
 - K-52 Deck Mounted 4" O.C. 3-1/2" Gooseneck Faucet
 - K-53 Deck Mounted 4" O.C. 12" Gooseneck Faucet
 - K-520MIT Omit Swing Spout Faucet
 - K-55 8 1/2" Spout 4" O.C. Deck Mounted Gooseneck Faucet
 - K-60 4" O.C. Splash Mounted Gooseneck Faucet
 - K-62 X.H.D. 4" O.C. Deck Mounted Gooseneck Faucet
 - K-105 14" Splash Mounted 8" O.C. Faucet
 - K-112 Extra Heavy Duty 12" Splash Mounted Faucet
 - K-320-LU Wrist Handles for Splash Mounted Faucets
 - K-452 6"x9" Control Bracket
 - K-453 14"x16" Control Bracket
 - K-455A Stainless Steel Sink Cover 10"x14"
 - K-455B Stainless Steel Sink Cover 14"x16"
 - K-455C Stainless Steel Sink Cover 16"x20"
 - K-455D Stainless Steel Sink Cover 18"x24"
 - K-455E Stainless Steel Sink Cover 20"x20"
 - K-455F Stainless Steel Sink Cover 24"x24"
 - K-455G Stainless Steel Sink Cover 20"x28"
 - K-460 Installation of Disposal Cone with 6"x9" Control Bracket
 - K-461 Installation of Collar with 6"x9" Control Bracket
 - K-470 14" deep Bowls
- TA-11Z (return only)**
 Optional: 5" Splash Tables require a 2" return for splash mounted faucet

For More Faucet Options & Faucet Specs, See Faucet Specifications in Section G



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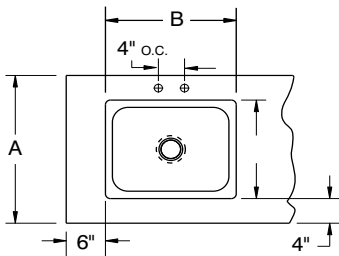
DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

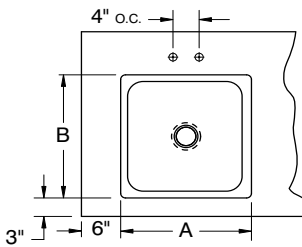
MULTIPLE SINK SIZES (WELDED INTO TABLE TOP)

FLAT TOP 24" Wide or Smaller

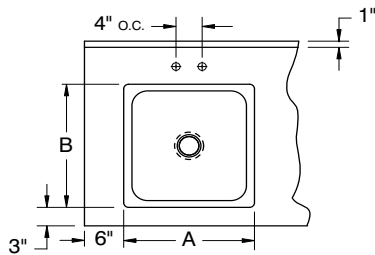


*For 24" Enclosed Base Tables with Sliding Doors. Faucet on Side.

FLAT TOP or 1-1/2" REAR SPLASH 30" or Wider

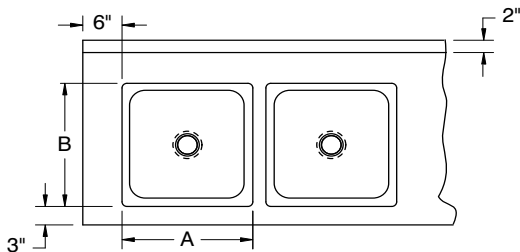


5" REAR SPLASH with 1" RETURN

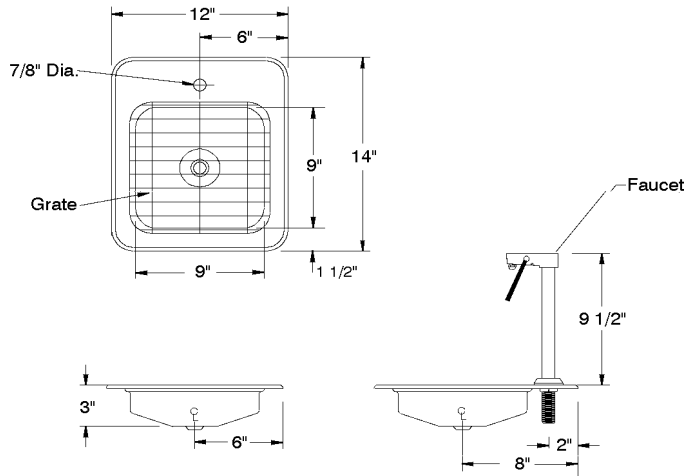


TA-11Z: Optional: 5" Splash Tables require a 2" return for splash mounted faucet

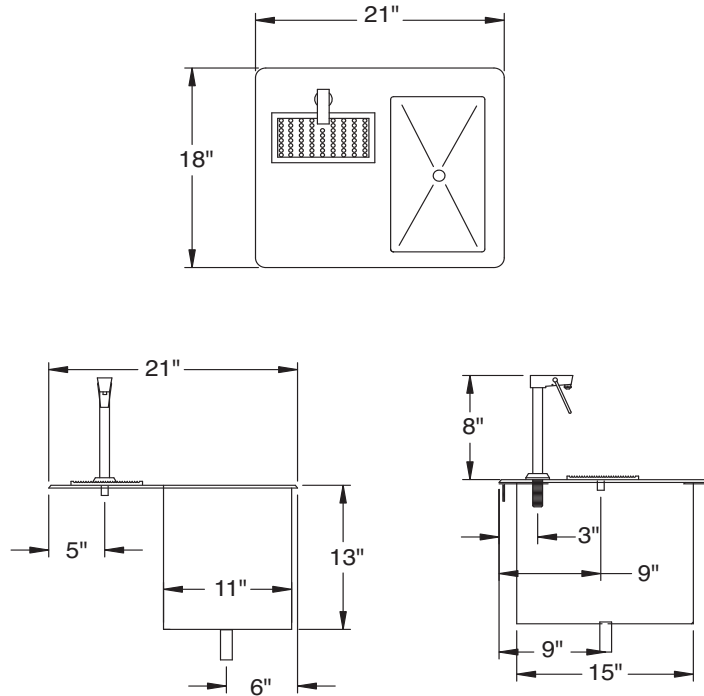
10" REAR SPLASH with 2" RETURN



TA-11K - DROP-IN FILLER STATION (FACTORY INSTALL ONLY)



TA-11KM - DROP-IN WATER/ICE STATION (FACTORY INSTALL ONLY)



K-2a

200 Heartland Boulevard, Edgewood, NY 11717-8380

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STAINLESS STEEL & ALUMINUM
WALL SHELVES NSF

KD Wall Shelf



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

FEATURES:

Furnished with a 1 1/2" sanitary 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.

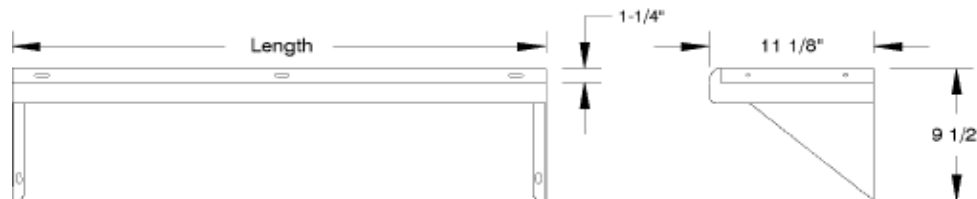
MATERIAL:

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

AWS-KD Series - Heavy gauge aluminum.

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



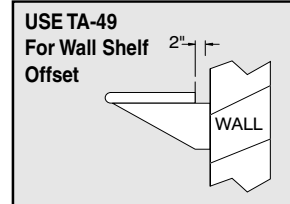
Furnished with a 1 1/2" sanitary rolled rim with a 1-1/2" turn-up edge at rear. Ends are turned down square.
 18 gauge type "430" stainless steel.
 Secured to wall by means of bolts through support brackets.
 Brackets can be positioned to accommodate wall studs.
 Units 7 ft. and larger are furnished with 3 brackets.

10" Wide	Qty	12" Wide	Qty	15" Wide	Qty	18" Wide	Qty
WS-10-24		WS-12-24		WS-15-24		WS-18-24	
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	



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

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



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NEW YORK Fax: (631) 242-6900	GEORGIA Fax: (770) 775-5625	TEXAS Fax: (972) 932-4795	NEVADA Fax: (775) 972-1578
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ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice. © ADVANCE TABCO, DEC. 2005 **L-5**



402S Ovens

402S Ovens

Model: 402S



Standard Features:

- Microwave-accelerated high-speed impinged hot air oven; cooks up to 15x faster than conventional convection ovens.
- MenuKey™ feature is standard, which allows you to program up to 256 menu items.
- “Ventless cooking” capability through built-in catalytic converter with full protein capability.
- Merrychef® technology allows use of metal cookware inside the oven, even when microwaves are used. Save time and money by using existing cookware.
- Touch Panel Controls provide access to menu items directly from the control panel for fast, easy operation. Customizable with icons and graphics.
- Removable top and bottom impingement plates for convection-only applications.

Options & Accessories

- Rack
- Cool Down Pan
- Oven Cleaner
- Oven Protector
- MenuKey™
- Griddle Pan
- Bread Basket
- Pizza Paddle
- Grill Pan Set

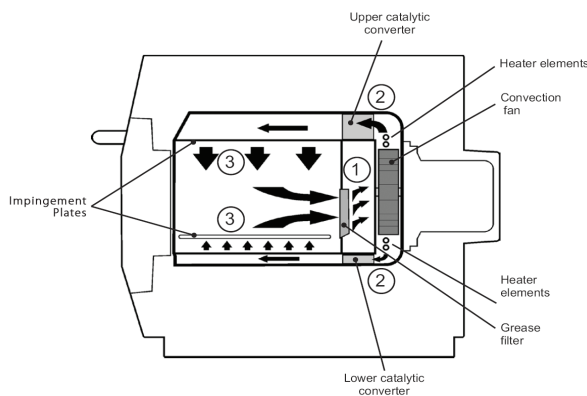
Specifications:

Introducing the latest innovation in ventless accelerated cooking from Merrychef®.

How It Works:

The convection fan pulls air in through the grease filter [1] which removes the majority of particulates from the air flow. The air is then heated and returned to the cavity through the catalysts [2] and impingement plates [3] to produce an even heat pattern in the oven. This heat layout minimizes the area where grease can build up, allowing food to cook evenly to produce a crisp, golden finish.

- The unit includes built-in catalytic converters eliminating the need for a ventilation hood.
- A standard metal baking tray can be used.
- Oven controls allow multi-stage programming. Each program offers up to six stages each with its own time, fan speed and microwave power settings.
- The Merrychef® MenuKey™ allows the user to upload and download new programs. A change of menu could be implemented simultaneously in remote sites using this feature.



Complies with ANSI standard.
Center for Devices and Radiological Health
Complies with regulation FCC18
Complies with CAN/CSA-C22.2 No 150-M89.

Model: 402S

Merrychef U.S.A.
1111 North Hadley Road
Fort Wayne, Indiana 46804

Tel 1.877.404.6872
Fax 1.800.285.9511
E mail info@merrychefusa.com

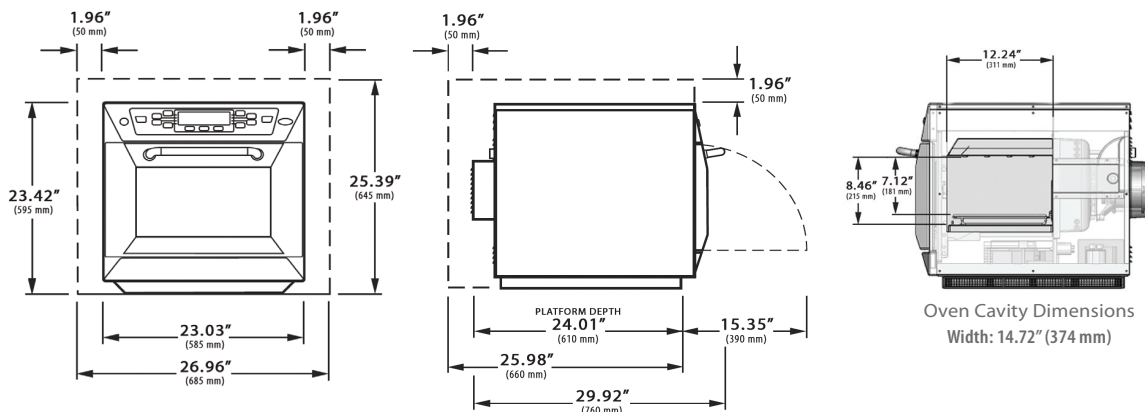
www.merrychefusa.com





402S Ovens

Dimensions: (in/mm)



Allow a minimum of 1.96" (50 mm) clearance to side and rear to allow air to circulate freely. Specifications are subject to change without notice.

Dimensions:

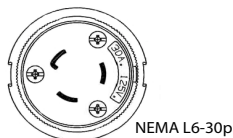
Model No.	Over All Size			Net Weight
	Height	Width	Platform Depth	
402S	23.42" (595 mm)	23.03" (585 mm)	25.96" (660 mm)	198 lbs. (90 kg)

Power Requirements:

Power input 6.25kW maximum

Electrical Supply

Model	Voltage	Phase	Connection	Watts	Hz
402S	208	Single	NEMA L6-30p	1500	60
402S	240	Single	NEMA L6-30p	1500	60
402S	220	Single	NEMA L6-30p	1500	60
402S	220	Single	NEMA L6-30p	1500	50



Convected Heat:

3250 Watts Heating Element decreasing to 2500 Watts in Combination mode.

Temperature settings from 300°F (149°C) to 525°F (274°C) in 33.8°F (1°C) steps.

Microwave Power:

Output 1500 Watts (IEC705) @ 100%.

Safety System Agency approved monitored interlock door system.

Construction: Stainless Steel

Installation Information:

Away from major heat source.
Place on a flat surface suitable for weight.
Allow a minimum of 1.93" (50 mm) clearance to sides and rear to allow air to circulate freely.
Allow sufficient clearance to the front of the oven for the door to open fully.

Merrychef® Guarantee:

Merrychef® USA, warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or eighteen (18) months from the date of shipment from our facility, whichever comes first.

For further information on Merrychef® products and service or advice on which machine suits you best please contact your sales representative or visit our website at www.merrychefusa.com.


Merrychef U.S.A.
1111 North Hadley Road
Fort Wayne, Indiana 46804

Tel: 1.877.404.6872
Fax: 1.800.285.9511
E mail info@merrychefusa.com
web www.merrychefusa.com

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2101-2.5M-06/08-IH



Model: 402S

 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: _____	S/S #
Model: TSSU-48-12	Food Prep Table: <i>Solid Door Sandwich/Salad Unit</i>	
Item #: _____ Qty: _____	Model #: _____	



TSSU-48-12

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7-1997-6.3.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).

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	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
					L	D†	H*						
TSSU-48-12	2	12 340	4	12	48 3/8 1229	30 1/8 766	36 3/4 934	1/3 1/3	115/60/1 230-240/50/1	8.6 4.2	5-15P ▲	7 2.13	300 137

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

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

    	APPROVALS:	AVAILABLE AT:
Printed in U.S.A.		

Model:
TSSU-48-12

Food Prep Table:
Solid Door Sandwich/Salad Unit



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.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7-1997-6.3.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door(s) are foamed-in-place using high density, CFC free, polyurethane insulation.
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- 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(s) with 90° stay open feature. Door(s) swing within cabinet dimensions.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21¹⁵/₃₂" L x 16"D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21¹⁵/₃₂" L x 16"D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23¹/₂" L x 16"D (597 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11³/₄" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 12 (1/2 size) 6⁷/₈" L x 6¹/₄" W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- 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.



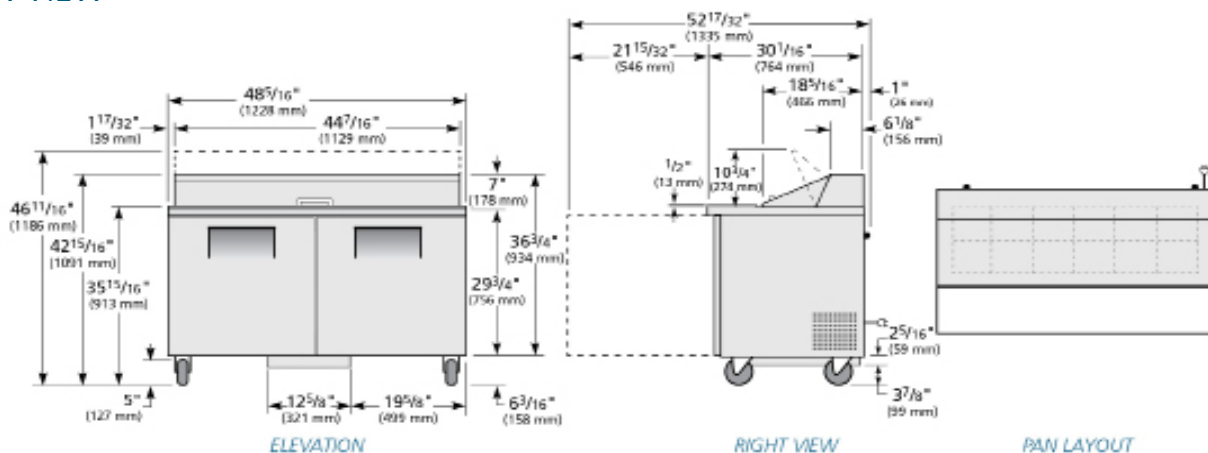
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11³/₄" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.
- 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. All remote units must be hard wired during installation.

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	Back
	TSSU-48-12	TFNY04E	TFNY02S	TFNY04P	TFNY043	

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



STAINLESS STEEL
WORK TABLES
PREMIUM Series - 1 1/2" Splash - UNDERSHELF Style



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

FEATURES:

Top is furnished with a 1 5/8" sanitary rolled rim edge on front, 1 5/8" square side edges, and a 1 1/2" splash of single metal thickness 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.

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

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

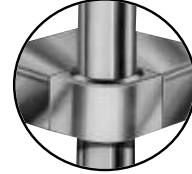
Top is sound deadened.

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

Gussets welded to support hat sections.



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



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

MATERIAL:

FSS-SERIES: Stainless Steel Legs & Undershelf

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

SHELF: 18 gauge stainless steel.

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

FLG-SERIES: Galvanized Legs & Undershelf

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

SHELF: 18 gauge galvanized steel.

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

FSS-Series:
Stainless Steel Legs & Undershelf

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

FLG-Series:
Galvanized Steel Legs & Undershelf

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



Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



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

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Fax: (972) 932-4795

NEVADA
Fax: (775) 972-1578

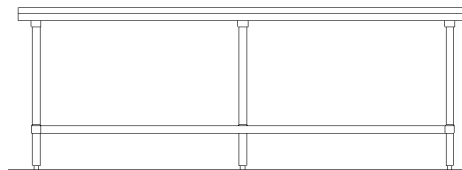
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

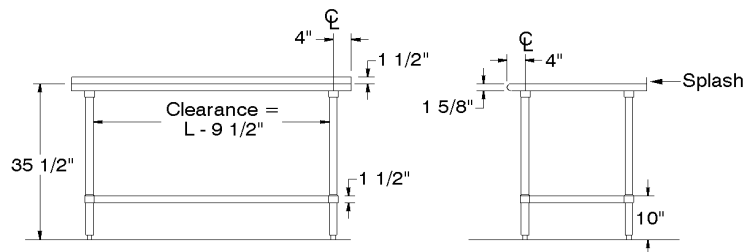
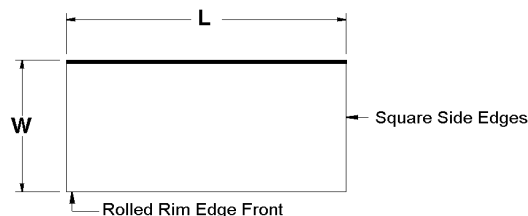
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

FSS & FLG Series Undershelf Style 1 1/2" Backsplash

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



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



FSS-Series: Stainless Steel Legs & Undershelf

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

FLG-Series: Galvanized Steel Legs & Undershelf

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



I-1a

200 Heartland Boulevard, Edgewood, NY 11717-8380

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

© ADVANCE TABCO, MARCH 2006



Star Manufacturing International, Inc.



PRO-MAX[®] GROOVED TWO-SIDED GRILLS

Models CG10I, CG14, CG14I, CG14IGT, CG28I & CG28IGT

Features/Benefits

- ★ Expand your menu with Star's Pro-Max two sided grill. Prepare "Panini" sandwiches, chicken breasts, hamburgers, steaks, wraps vegetables and many other menu items quickly and easily while maximizing space.
- ★ Available in 10", 14" and 28" width platens to fit a variety of foodservice operations.
- ★ Heavy-duty cast iron or aluminum platens provide long life and superior performance for high volume operations.
- ★ A heavy-duty commercial counter balance hinge system and handle provides safe and effortless operation of the top platen.
- ★ Spacious grilling height accommodates product up to 3" with 3-4 pounds of pressure for proper cooking between platens.
- ★ Two-sided cooking heats your menu items in half the time, sealing in the flavor.
- ★ The bottom platen has a patented splash guard to help keep products and grease in their place.
- ★ Ergonomically designed control panel provides easy access and visibility to controls and grease drawer.
- ★ Heavy gauge, water resistant flexible plastic conduit protects electrical connections.
- ★ Thermostat is rated from 175°F (79°C) to 550°F (302°C) and provides accurate sensing of temperature.
- ★ Removable, large capacity grease drawer in the front of unit for easy clean up.

Application:

Star's Two-Sided Grills can prepare sandwiches, chicken breasts, wraps, hamburgers and a variety of other menu items in your restaurant, cafe, concession stand, bar, or wherever you need high performance cooking. Grills are compact and portable providing flexibility in your operation.

Quality Construction:

Star's Two-Sided Grills are constructed of 18 gauge stainless steel. Units available with cast iron or aluminum grooved platens. Star's counter balance hinge mechanism is constructed of hardened aluminum for strength and durability. Metal tubular elements are standard. The lead-in cord is resistant to water and oil and has metallic braiding to protect wiring. Furnished with a 6' cord and standard NEMA plug.

Warranty:

Star's Two-Sided Grills are covered by Star's one year parts and labor warranty.

Patent No. 6,257,126



Model CG10I



Model CG14



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

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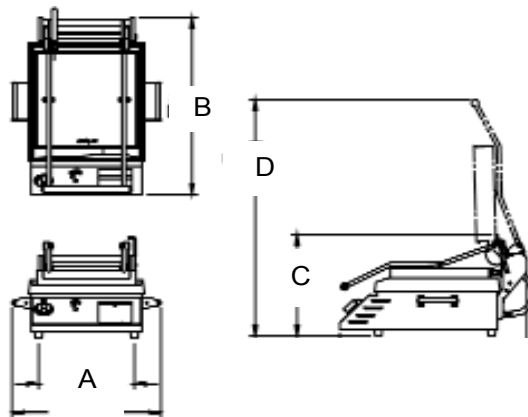
Pro-Max[®] Grooved Two-Sided Grills



Star Manufacturing International, Inc.

PRO-MAX® GROOVED TWO-SIDED GRILLS

Models CG10I, CG14, CG14I, CG14IGT, CG28I & CG28IGT



Model and Specifications

Model No.	Grid Surface	(A) Width (cm)	(B) Depth (cm)	Height		Voltage	Wattage	Amps	NEMA	Approximate Weight	
				(C) Closed (cm)	(D) Open (cm)					Shipping (kg)	Installed (kg)
CG10I	Iron	16-1/8" (40.9)	21-1/8" (53.7)	14-1/4" (36.2)	28-3/4" (73)	120	1800	15	5-15P	67 lbs. (30.4)	57 lbs. (28.1)
						120	1800	15	5-20P*		
						208/240	1350/1800	6.5/7.5	6-15P		
CG14	Alum.	19-5/8" (49.8)	24-5/8" (62.5)	14-1/4" (36.2)	33" (83.8)	120	1800	15	5-15P	67 lbs. (29.5)	55 lbs. (24.9)
						120	1800	15	5-20P*		
						208/240	1350/1800	6.5/7.5	6-15P		
CG14I	Iron	19-5/8" (49.8)	24-5/8" (62.5)	17-1/4" (43.8)	36" (91.4)	208/240	2700/2600	13/15	6-15P	67 lbs. (29.5)	55 lbs. (24.9)
CG14IGT	Iron	19-5/8" (49.8)	24-5/8" (62.5)	17-1/4" (43.8)	36-1/2" (92.7)	208/240	2700/3600	13/15	6-15P	67 lbs. (29.5)	55 lbs. (24.9)
CG28I	Iron	31-1/4" (87)	24-5/8" (62.5)	17-1/4" (43.8)	36" (91.4)	208/240	5400/7200	26/30	L6-30P	206 lbs. (93.4)	171 lbs. (77.5)
						208/240	5400/7200	26/30	6-50P*		
CG28IGT	Iron	31-1/4" (87)	24-5/8" (62.5)	17-1/4" (43.8)	36" (91.4)	208/240	5400/7200	26/30	L6-30P	206 lbs. (93.4)	171 lbs. (77.5)
						208/240	5400/7200	26/30	6-50P*		

*Canadian Requirement

Note: Units weighing more than 80 pounds have standard 4" legs.


Typical Specifications

Two-Sided Grills are constructed with an 18 gauge stainless steel body. Cast iron or aluminum grooved platens are standard. A counter balance mechanism provides easy operation for the top platen. Grilling height between platens is up to 3" with counter balance system providing 3-4 pounds of pressure to the cooking product placed on bottom platen. Metal sheathed tubular elements shall be provided as standard. Adjustable non-skid feet shall be standard. Unit shall be provided with pilot light, six foot power cord with Nema rated plug (see specifications above). Units carry approval of UL, UL Sanitation or UL Canada Standards. Printed in the 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

 TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • 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.truemfg.com	Project Name: _____	A/A #
	Location: _____	S/S #
Model: TUC-36	Undercounter: Solid Door Refrigerator	
Item #: _____ Qty: _____	Model #: _____	



TUC-36

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.56°C to 3.33°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA


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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TUC-36	2	4	36 3/8 924	30 1/8 766	29 3/4 756	1/6 1/8	115/60/1 230-240/50/1	4.7 4.2	5-15P ▲	7 2.13	225 103

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

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	APPROVALS:	AVAILABLE AT:
Printed in U.S.A.		

Model:
TUC-36

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

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A new, innovative, high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- 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(s) with 90° stay open feature. Door(s) swing within cabinet dimensions.
- Magnetic door gasket(s) of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 15 9/16" L x 16"D (396 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

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

ELECTRICAL

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



115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

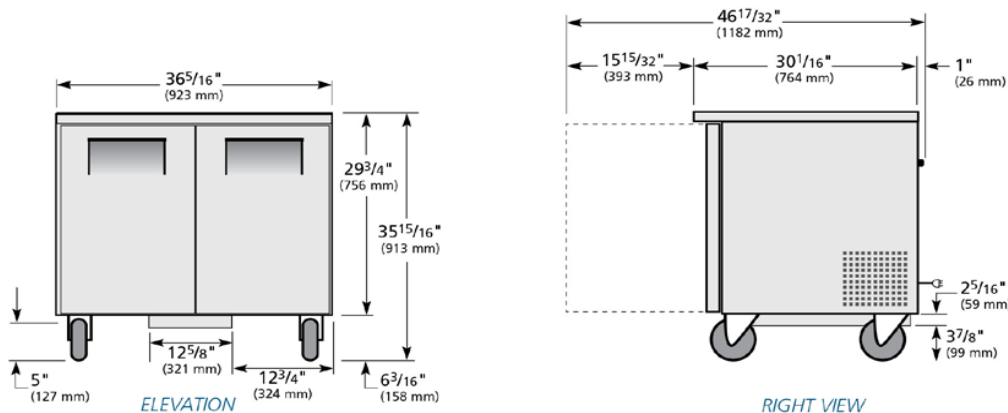
Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- TUC-27 Stacking collar.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with 31 7/8" (810 mm) work surface height.
- 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. All remote units must be hard wired during installation.

PLAN VIEW

CUBIC FEET 8.5

* Based on ANSI/AHAM HRF-1-2004



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	Back
	TUC-36	TFPY25E	TFPY25S	TFPY25P	TFPY253	

TRUE FOOD SERVICE EQUIPMENT

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STAINLESS STEEL & ALUMINUM
WALL SHELVES NSF

KD Wall Shelf



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

FEATURES:

Furnished with a 1 1/2" sanitary 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.

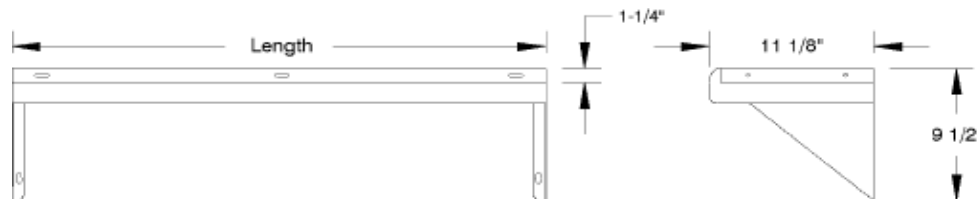
MATERIAL:

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

AWS-KD Series - Heavy gauge aluminum.

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 rolled rim with a 1-1/2" turn-up edge at rear. Ends are turned down square.
 18 gauge type "430" stainless steel.

Secured to wall by means of bolts through support brackets.

Brackets can be positioned to accommodate wall studs.

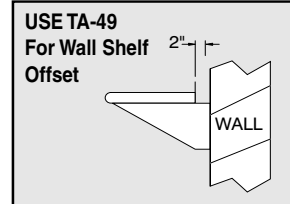
Units 7 ft. and larger are furnished with 3 brackets.

10" Wide	Qty	12" Wide	Qty	15" Wide	Qty	18" Wide	Qty
WS-10-24		WS-12-24		WS-15-24		WS-18-24	
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	



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

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



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C0522 – 500 lb Cube Ice Machine

C0522 – 500 lb Cube Ice Machine

Prodigy® Modular Cube Ice Maker



Shown on B322S bin with optional KLP8S legs.

Features

Prodigy® cubers use **significantly less energy and water** than other cube ice machines, exceeding California and Federal energy efficiency regulations.

AutoAlert™ indicator lights constantly communicate about operating status and actually signal your staff when it's time to descale, sanitize, and more—making upkeep practically foolproof.

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

Preventative maintenance is simpler than ever with easily-removed panels allowing clear access to internal components and a diagnostic code display insuring the right fix the first time. Reusable air filter is easily removable from the outside.

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

An optional **advanced feature Smart-Board™** provides NAFEM data protocol and additional operational data that can be displayed on-screen or transmitted remotely, resulting in early alert and fast diagnosis of operating issues.

An optional **Vari-Smart™ ultrasonic ice level control** sensor allows you flexibility to program ice levels, for up to 7 days, keeping just the right amount of freshly made ice in the bin.

24 Hour Volume Production

Air Cooled			Remote			Water Cooled		
70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg	70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg	70°F/21°C 50°F/10°C lb/kg	Air Water	ARI 90°F/32°C 70°F/21°C lb/kg
475/216		380/160	517/235		460/209	549/250		480/218



Modular Bin Options

Model Number	Dimensions W" x D" x H"	ARI Certified Bin Capacity lb/kg	Application Capacity lb/kg	Finish	Ship Weight lb/kg
B222S	22 x 34 x 32	190/86	242/110	SS	120/55
B322S	22 x 34 x 44	290/132	370/168	SS	140/64



Bin: B222S

Cube Ice



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

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

Common ice form, ideal for mixed drinks.

Warranty

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

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

Scotsman Ice Systems
775 Corporate Woods Parkway
Vernon Hills, IL 60061

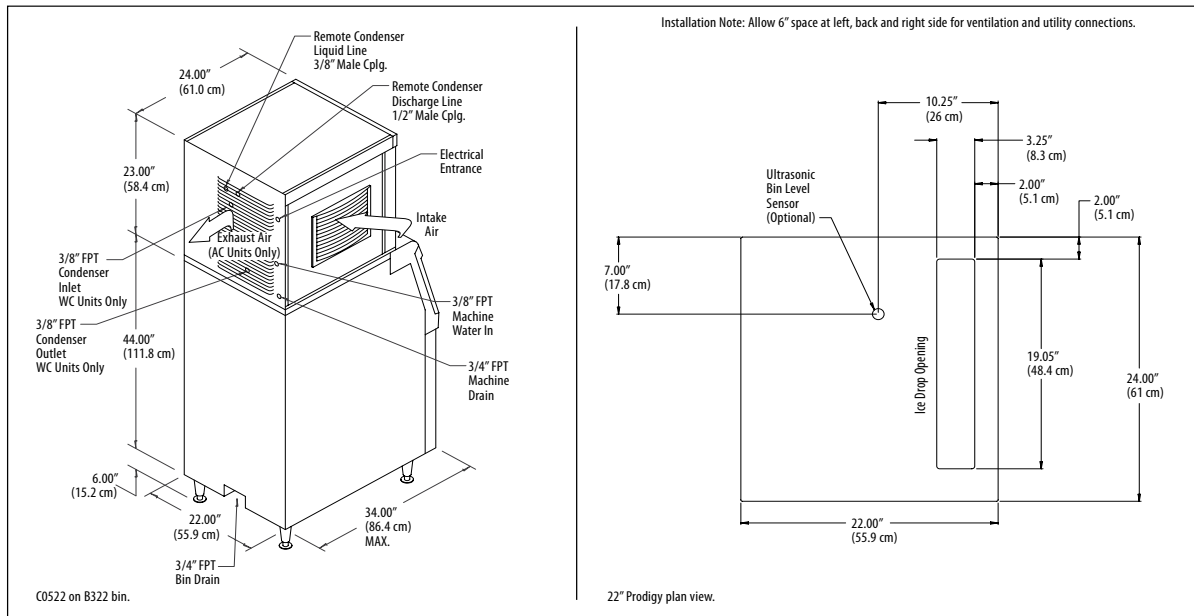
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Scotsman[®]

The smart choice in ice.™

C0522 -- 500 lb Cube Ice Machine



Specifications

Model Number* <small>Cube Size: medium or small</small>	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)	
							Potable 90°F(32°C)/ 70°F(21°C)	Condenser 90°F(32°C)/ 70°F(21°C)
C0522MA-1A	Air	115/60/1	15	2	13.8	6.7	18.5/70.2	-
C0522MR-1A	Remote	115/60/1	15	2	14.9	6.5	18.2/69.0	-
C0522MW-1A	Water	115/60/1	15	2	12.2	4.7	18.4/69.7	160.0/605.7
C0522SA-1A	Air	115/60/1	15	2	13.8	6.7	18.5/70.2	-
C0522SR-1A	Remote	115/60/1	15	2	14.9	6.5	18.2/69.0	-
C0522SW-1A	Water	115/60/1	15	2	12.2	4.7	18.4/69.7	160.0/605.7

* 208-230/60/1 Voltage - Substitute "-32" in place of "-1", i.e. C0522SA-32A.

All Models

Dimensions (W x D x H):

Unit:
22" x 24" x 23"
(55.9 x 61.0 x 58.4 cm)

Shipping Carton:
25.5" x 27.5" x 28"
(64.8 x 69.9 x 71.1 cm)

Shipping Weight:
160 lb / 73 kg

BTUs per hour:
7,900

Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSB	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSB-N	Smart-Board™ Advanced Control with Network - Network capable.
ERC111-1A	Remote Condenser for C0522xR, 115/60/1 - Consult Remote Condenser Spec Sheet for details.
RTE10	Line set, Precharged, R-404A, 10ft.
RTE25	Line set, Precharged, R-404A, 25ft.
RTE40	Line set, Precharged, R-404A, 40ft.
RTE75	Line set, Precharged, R-404A, 75ft.

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

Operating Requirements

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

Specifications and design are subject to change without notice.

Scotsman Ice Systems
775 Corporate Woods Parkway
Vernon Hills, IL 60061

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Fax: 847-913-9844
E-mail: customer.service@scotsman-ice.com

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Scotsman®

B222S, B322S, B330P, B530P/S, B842S, B948S – Storage Bins

B222S, B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Modular Storage Bins



B530S shown with optional KLP8S legs

Features

- New sleek, contemporary styling. A perfect match to Prodigy cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.
- Easily removable baffle, no tools required for cleaning.
- Unique recessed drain fitting for maximum installation flexibility.
- Spring loaded door with hidden hinges for easy opening and closing.
- Available in stainless steel or durable rotocast plastic.
- ARI, NSF approved.

Storage Capacity

B222S		B322S		B330P	
APPLICATION	ARI	APPLICATION	ARI	APPLICATION	ARI
242/110	190/86	370/168	290/132	344/156	270/123

B530P/S		B842S		B948S	
APPLICATION	ARI	APPLICATION	ARI	APPLICATION	ARI
536/244	420/191	778/353	610/277	893/406	700/319




Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.

Bin Interior

The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.

Warranty

- 3 years parts and labor on all components.

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

Scotsman Ice Systems
775 Corporate Woods Parkway
Vernon Hills, IL 60061

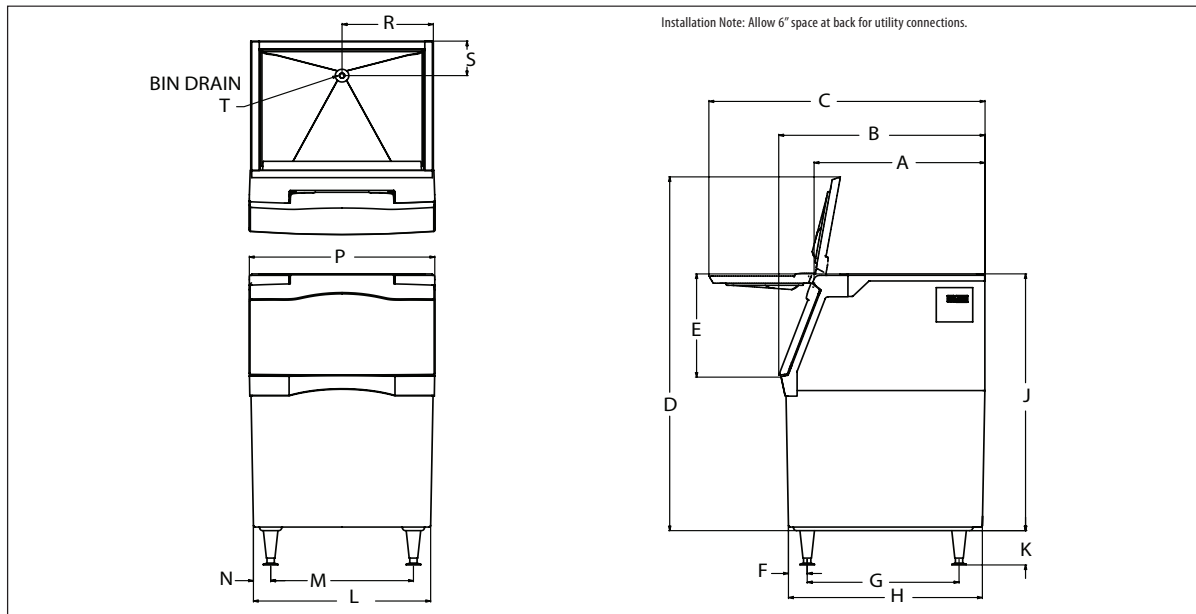
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B222S, B322S, B330P, B530P/S, B842S, B948S - Storage Bins



Dimensions

Model #	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T
B222S	28.23	34	45.5	47.24	18	3.88	25	32.75	31	6	22	15.5	3.25	22.5	11	6	.75 NPT
B322S	28.23	34	45.5	61.24	18	3.88	25	32.75	44	6	22	15.5	3.25	22.5	11	6	.75 NPT
B330P	28.15	34	45.5	47.24	18	3.33	25	32.42	31	6	30	23.5	3.08	30.5	15	6	.75 NPT
B530P/S	28.15	34	45.5	61.24	18	3.09	25	31.93	44	6	30	23.5	2.83	30.5	15	6	.75 NPT
B842S	28.07	34	45.5	61.87	18	3.88	25	32.75	44	6	42	35.5	3.25	42.5	21	6	.75 NPT
B948S	28.05	34	45.5	61.24	18	3.88	25	32.75	44	6	48	41.5	3.25	48.5	24	6	.75 NPT

Finish: S = Stainless Steel, P = Poly

Shipping

Model #	Carton	Weight
B222S	24" x 36" x 35"	120
B322S	24" x 36" x 47"	140
B330P	32" x 36" x 33"	90
B530P/S	32" x 36" x 47"	110 / 150
B842S	44" x 36" x 47"	185
B948S	50" x 36" x 47"	220

Accessories

Model #	Description
KBC1	Kit, Bin Casters for B530S, B842S, B948S & SB380.* Not for use with B222S, B322S or SB480 when using extensions.
KBC1P	Kit, Bin Casters for B330P & B530P.*
KLP7	Kit, Legs, 6", Flanged Feet, For B Bins, HD Dispensers, AFE, CU1/2/3 & NSE.
KLP8S	Kit, legs, 6", Stainless Steel, For B Bins, HD Dispensers, AFE, CU1/2/3 & NSE.
BGS10	Bagger, Hooks on Any Bin.
KBAG	Kit, Bags, 1000, For BGS10.
KSEALER	Kit, Tape Sealer, For BGS10.
KTAPE	Kit, Tape, 180 ft. Roll, For BGS10.
KHOLDER	Kit, Scoop Holder, Stainless Steel.

* 3.5" Diameter, 2 Locking, Raises Bin 4.5".

Operating Requirements

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

Specifications and design are subject to change without notice.

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Scotsman®

SSM Water Filters

SSM Water Filters

SSM Plus and Aqua Patrol® Water Filtration Systems



Features

SSM Plus

- Extends the life of your Scotsman machine and provides cleaner, more consistent ice
- Now with AquaArmor with AgION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold, and slime on ice machine surfaces, preventing premature clogging.
- Ultrafine half-micron filtration, combined with food-grade polyphosphate, assures that chlorine, off-tastes, odors and particles stay out of your ice.
- Filtration can reduce unscheduled water-related maintenance calls by as much as 40%
- Easy to install and maintain

AquaPatrol®

- Leaves chlorine in water to keep machine cleaner longer
- Polyphosphate feed to inhibit scale build up
- Easy to install and maintain



NSF International Standards

Standard No. 42: Aesthetic Effects

- Chemical Unit
 - Chlorine reduction, class 1
 - Taste and odor reduction
- Mechanical Filtration Unit
 - Particulate reduction, class 1
 - 99.9% reduction of particles 1/2 micron and larger sizes

Standard No. 53: Health Effects

- Mechanical Filtration Unit
 - Turbidity Reduction
 - Cyst Reduction
 - Asbestos Reduction

The SSM filter and replacement cartridge have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local law and regulations. Do not use where the water is microbiologically unsafe, or with water of unknown quality without adequate disinfection before or after the unit. Can be used on water that may contain filterable cysts.



Warranty

- 5 year on manifold parts only

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

AgION is a trademark of AgION Technologies and is registered with the EPA

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775 Corporate Woods Parkway
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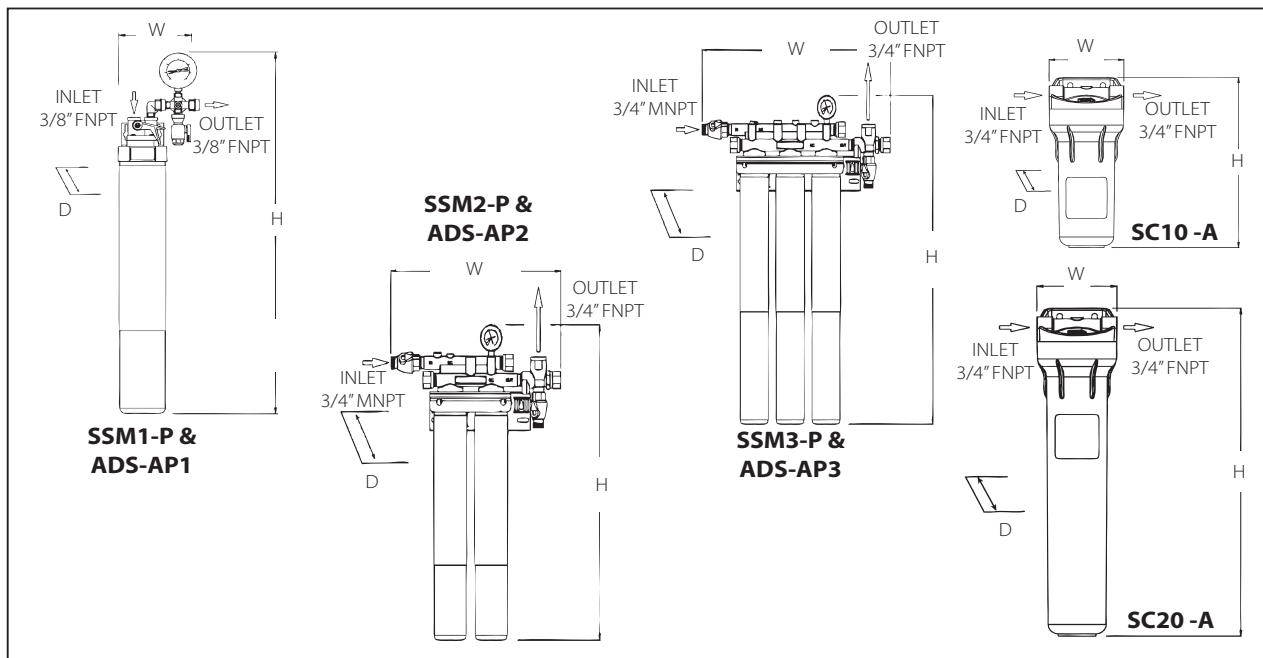
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Scotsman

The Smart Choice in Ice.™

SSM Water Filters



Specifications

	Model	Dimensions			Description	Maximum Flow (gallons/minute)
		W	D	H		
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers over 650 lb (295 kg) and flakers, nuggets and nugget dispensers over 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg).	5.01
AquaPatrol®	ADS-AP1	5.6	4.75	27.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	ADS-AP2	16.6	5.5	25.26	Double System for Cubers over 650 lb (295 kg) and flakers, nuggets and nugget dispensers over 1,200 lb (544 kg).	4.2
	ADS-AP3	21	5.5	25.26	Triple System for Cubers over 1,300 lb (544 kg).	6.3
Coarse Pre-Filters	SC10-A	5.16	5.5	12.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	5
	SC20-A	5.16	5.5	22.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	10

Shipping

Model	Dimensions	Weight (lb/kg)
SSM1-P:	21" x 10" x 6"	7/3
SSM2-P	21" x 10" x 10"	11/5
SSM3-P	21" x 10" x 10"	16/7
ADS-AP1:	21" x 10" x 10"	7/3
ADS-AP2:	21" x 10" x 10"	11/5
ADS-AP3:	21" x 10" x 10"	16/7
SC10-A:	6" x 6" x 17"	5/2
SC20-A:	6" x 6" x 17"	11/5

Accessories

Model	Description
SC10RC40	SC10 Replacement Filter (package of 40)
SC20RC20	SC20 Replacement Filter (package of 20)
SSMRC1	Single Replacement Cartridge for SSM Plus (package of 1)
SSMRC6	6 pack Replacement Package for SSM Plus (package of 6)
ADS-APRC6	Replacement Cartridge for AquaPatrol® (package of 6)

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

Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)

Scotsman Ice Systems
775 Corporate Woods Parkway
Vernon Hills, IL 60061

1-800-SCOTSMAN
Fax: 847-913-9844
E-mail: customer.service@scotsman-ice.com

www.scotsman-ice.com



STAINLESS STEEL
REGALINE SINKS
 Three Compartments - Two Drainboards



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

FEATURES:

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

CONSTRUCTION:

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

Spec-Line: 940 Series - 11" High Splash.
Standard: 930 Series - 8" Splash.
Super Saver: 900 Series - 8" Splash.

MATERIAL:

940 Series: 14 gauge type 304 stainless steel.
930 Series: 16 gauge type 304 stainless steel.
900 Series: 18 gauge type 304 stainless steel.

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

YES! It's SeaLess!

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

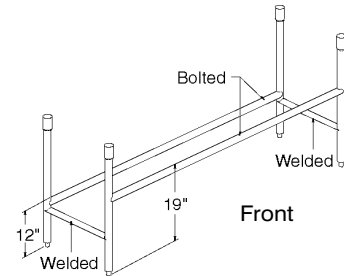
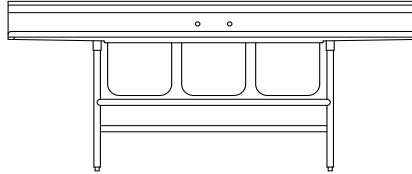
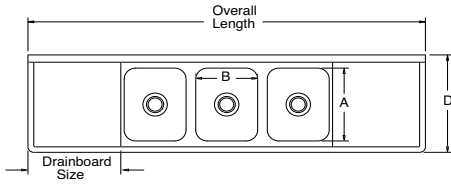
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DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500"
Interior: ± .250"

ALL DIMENSIONS ARE TYPICAL



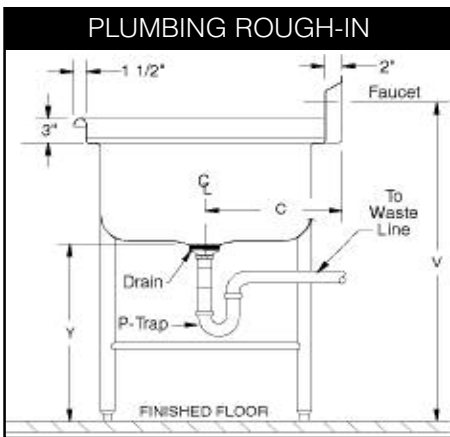
940 Series Cross Bracing

DESCRIPTION

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

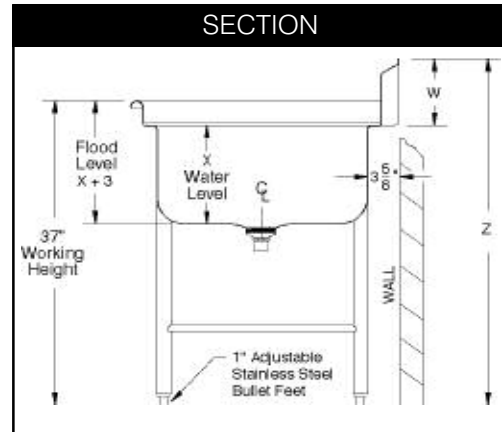
† Requires Two Faucets

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



MECHANICAL:

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



C-5a 200 Heartland Boulevard, Edgewood, NY 11717-8380

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

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SINK DRAINS & ACCESSORIES

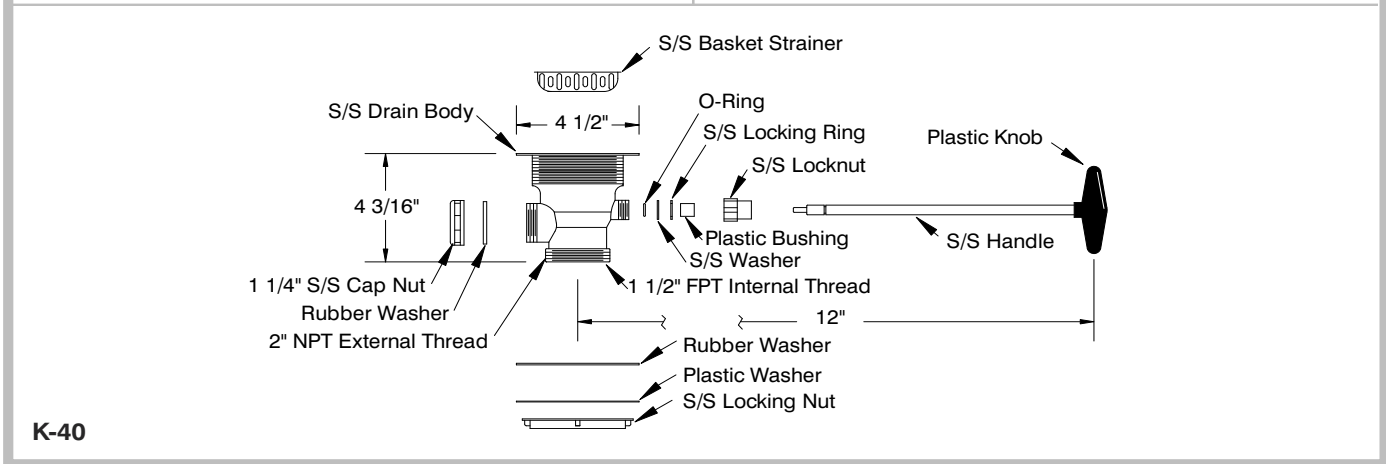
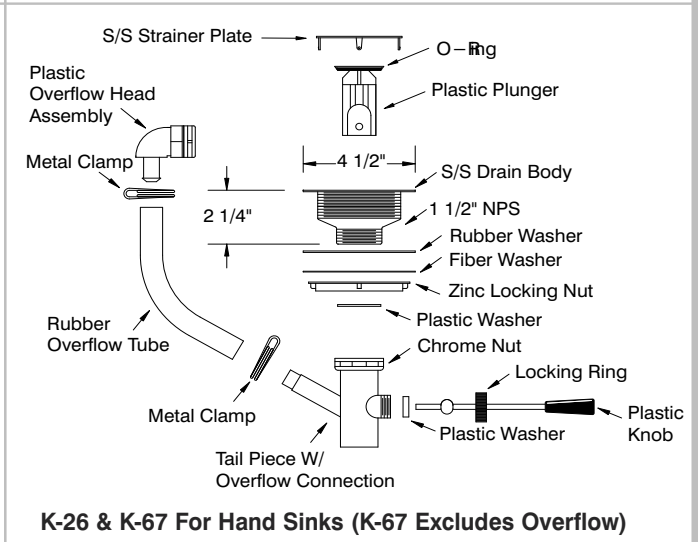
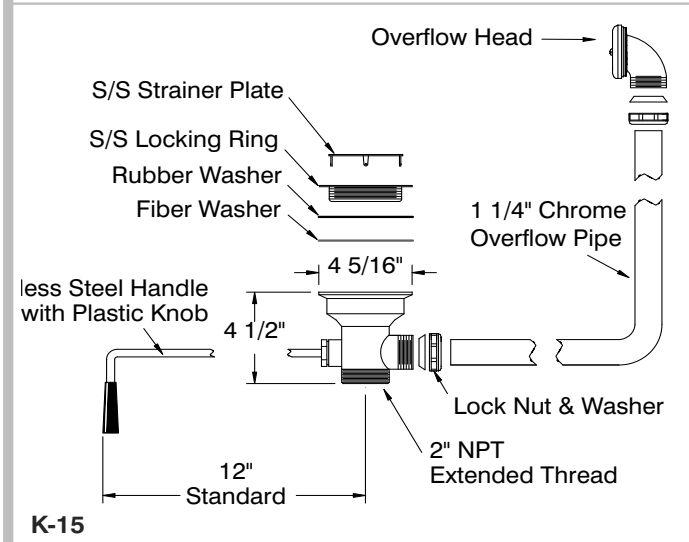
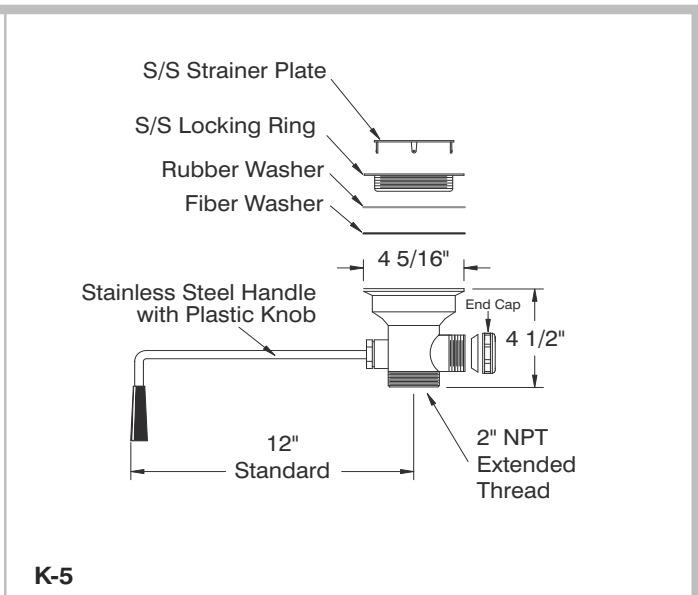
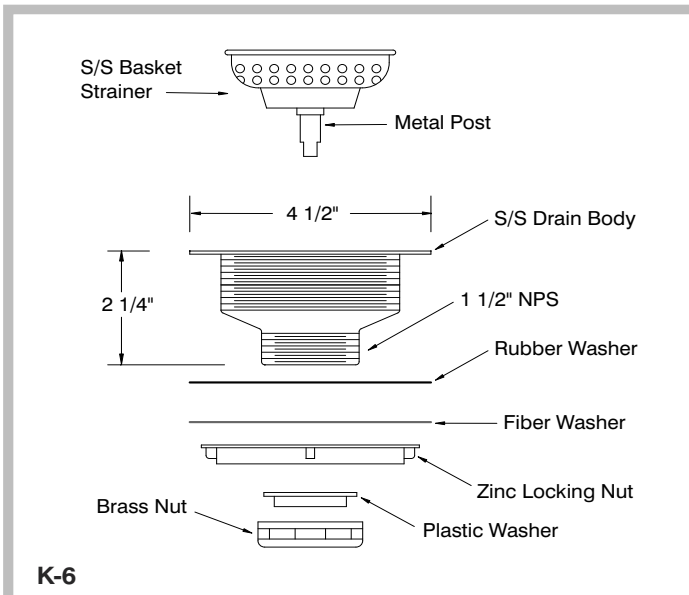
<p>Twist Handle Operated Drain</p> <p>K-5</p>	<p>Twist Handle Operated Drain With Overflow</p> <p>K-15</p>
<p>Lever Operated Drains For Hand Sinks</p> <div style="display: flex; justify-content: space-around;"> <div data-bbox="159 779 560 999"> <p>with Overflow</p> <p>K-26</p> </div> <div data-bbox="602 779 824 999"> <p>No Overflow</p> <p>K-67</p> </div> </div>	<p>SPEC-LINE Twist Handle Operated Drain All Stainless Steel</p> <p>K-40</p>
<p>3-1/2" Basket Drain</p> <p>K-6</p>	<p>Replacement Drain Basket For K-6</p> <p>K-310</p>
<p>Twist Drain Support Bracket</p> <p>K-4</p>	<p>Replacement Strainer For K-5 and K-15</p> <p>K-410</p>

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<p>NEW YORK Fax: (631) 242-6900</p>	<p>GEORGIA Fax: (770) 775-5625</p>	<p>TEXAS Fax: (972) 932-4795</p>	<p>NEVADA Fax: (775) 972-1578</p>

DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL



G-3a 200 Heartland Boulevard, Edgewood, NY 11717-8380

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

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T&S BRASS AND BRONZE WORKS, INC.

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



REG. #A2601
ISO #9001

Model No.

B-0133-B

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com

This Space for Architect/Engineer Approval

Job Name _____ Date _____

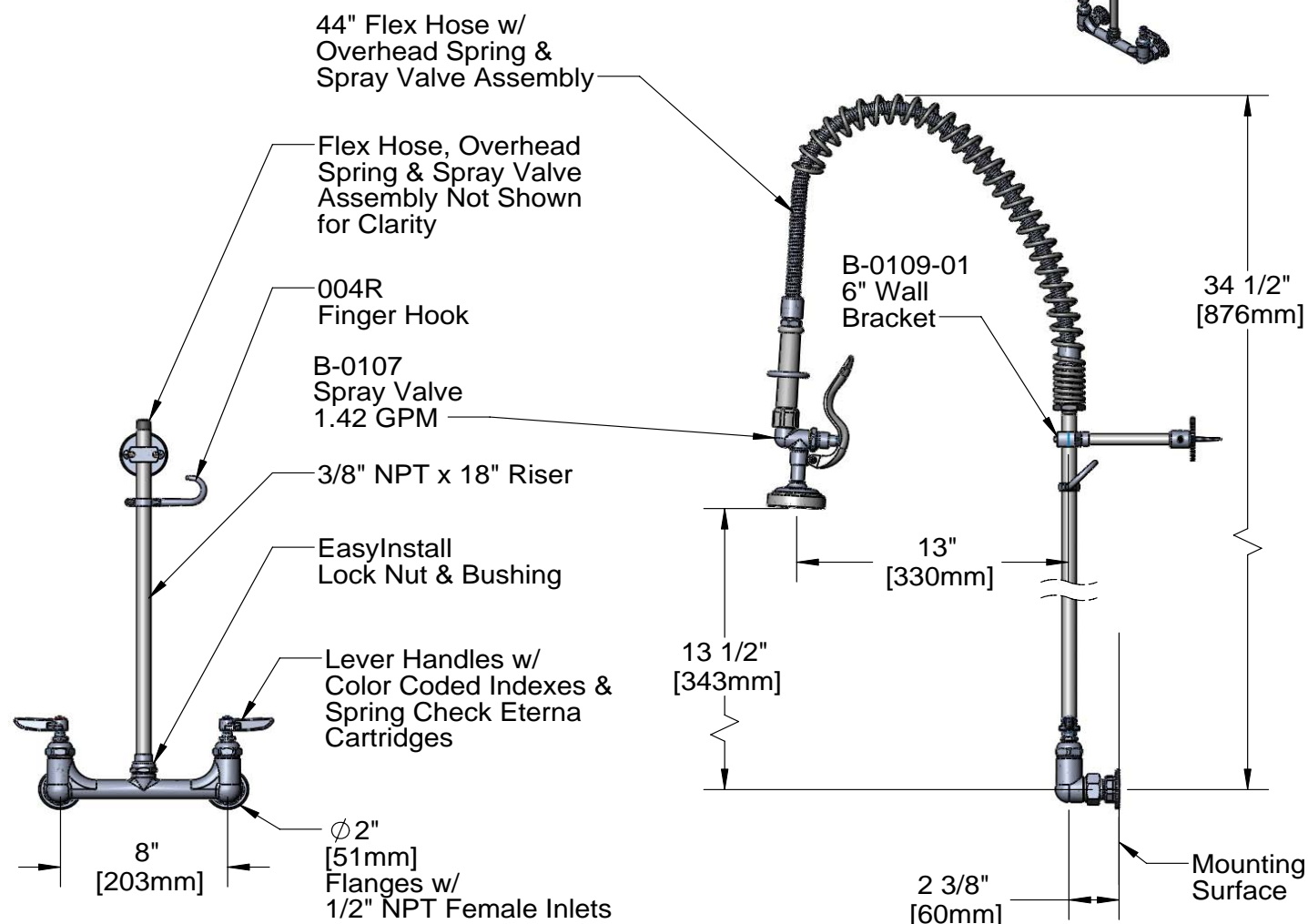
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

EPAct 2005 Compliant



Product Specifications:

EasyInstall Pre-Rinse Unit:
8" c/c Wall Mount Mixing Faucet, 1/2" NPT Female Inlets,
18" Riser, Overhead Spring, 44" Flex Hose, B-0107 Spray Valve
& Bracket

Drawn KJG	Checked DHL	Approved JHB
Scale: 1:8		Date: 10/22/08

Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

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



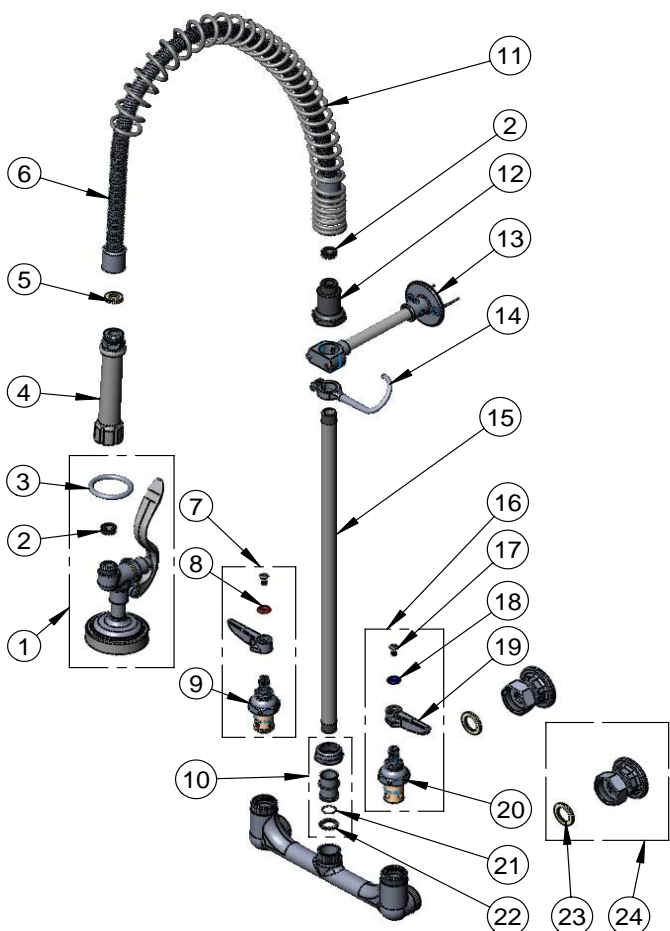
REG. #A2601
ISO #9001

Model No.

B-0133-B

Item No.

Travelers Rest, SC: 800-476-4103 Simi Valley, CA: 800-423-0150 Fax: 864-834-3518 www.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	Spray Valve Asm
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle Assembly
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flex Hose Assembly, Less Handle
7	002712-40	Hot Eterna Spindle Assembly w/ Spring Check, Handle, Index & Screw
8	001661-45	Red Index-HW
9	012443-40	Hot Eterna Spindle Assembly w/ Spring Check
10	EZ-K	EasyInstall Kit: Bushing, O-Ring, Lock Washer & Loctite 222
11	000888-45	EasyInstall Overhead Spring
12	000821-40	Spring Body
13	B-0109-01	6" Wall Bracket Assembly
14	004R	Finger Hook Assembly
15	000369-40	3/8" NPT x 18" Long Riser
16	002711-40	Cold Eterna Spindle Assembly w/ Spring Check, Handle, Index & Screw
17	000922-45	Lever Handle Screw
18	001660-45	Blue Index-CW
19	001638-45	Lever Handle
20	012442-40	Cold Eterna Spindle Assembly w/ Spring Check
21	001065-45	O-Ring
22	014200-45	Star Washer, Anti-Rotation
23	001019-45	Coupling Nut Washer
24	00AA	Flange Assembly

Product Specifications:
EasyInstall Pre-Rinse Unit:
8" c/c Wall Mount Mixing Faucet, 1/2" NPT Female Inlets,
18" Riser, Overhead Spring, 44" Flex Hose, B-0107 Spray Valve & Bracket

Drawn KJG	Checked DHL	Approved JHB
Scale: NTS		Date: 10/22/08



T&S BRASS AND BRONZE WORKS, INC.

2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
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Sales No.

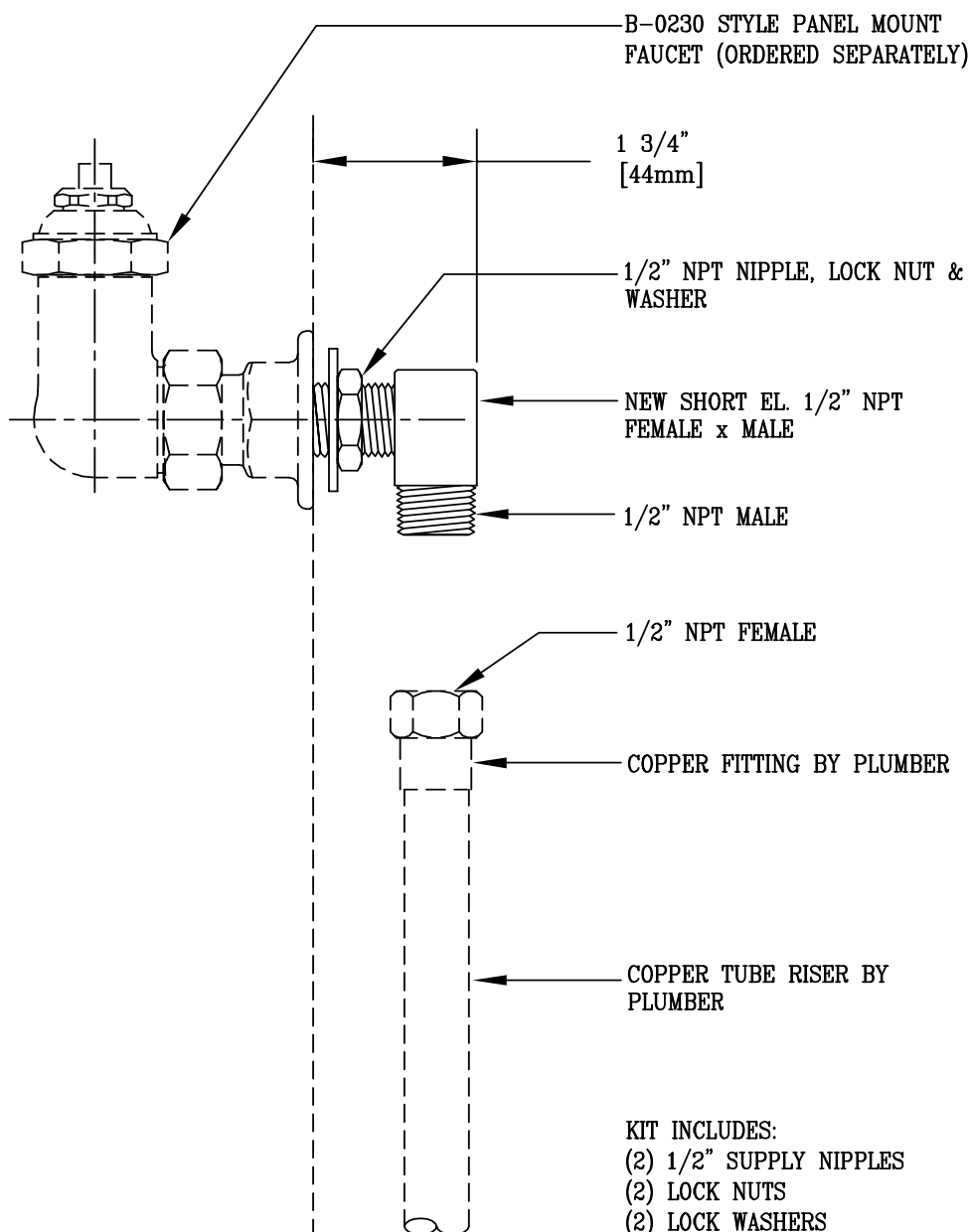
B-0230-K

Item No.:

Job Name:

Architect/Engineer Approval:

Notes:



- KIT INCLUDES:**
 (2) 1/2" SUPPLY NIPPLES
 (2) LOCK NUTS
 (2) LOCK WASHERS
 (2) MALE x FEMALE SHORT ELBOWS

Product Description:

INSTALLATION KIT FOR B-0230 STYLE FAUCETS

Drawn:

WJS

Checked

MVW

Scale:

1 : 2

Approved

MVW

Date:

7/26/01



T&S BRASS AND BRONZE WORKS, INC.

2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 PHONE 800-476-4103 FAX 864- 834-3518



Model No.

B-0156

Item No.:

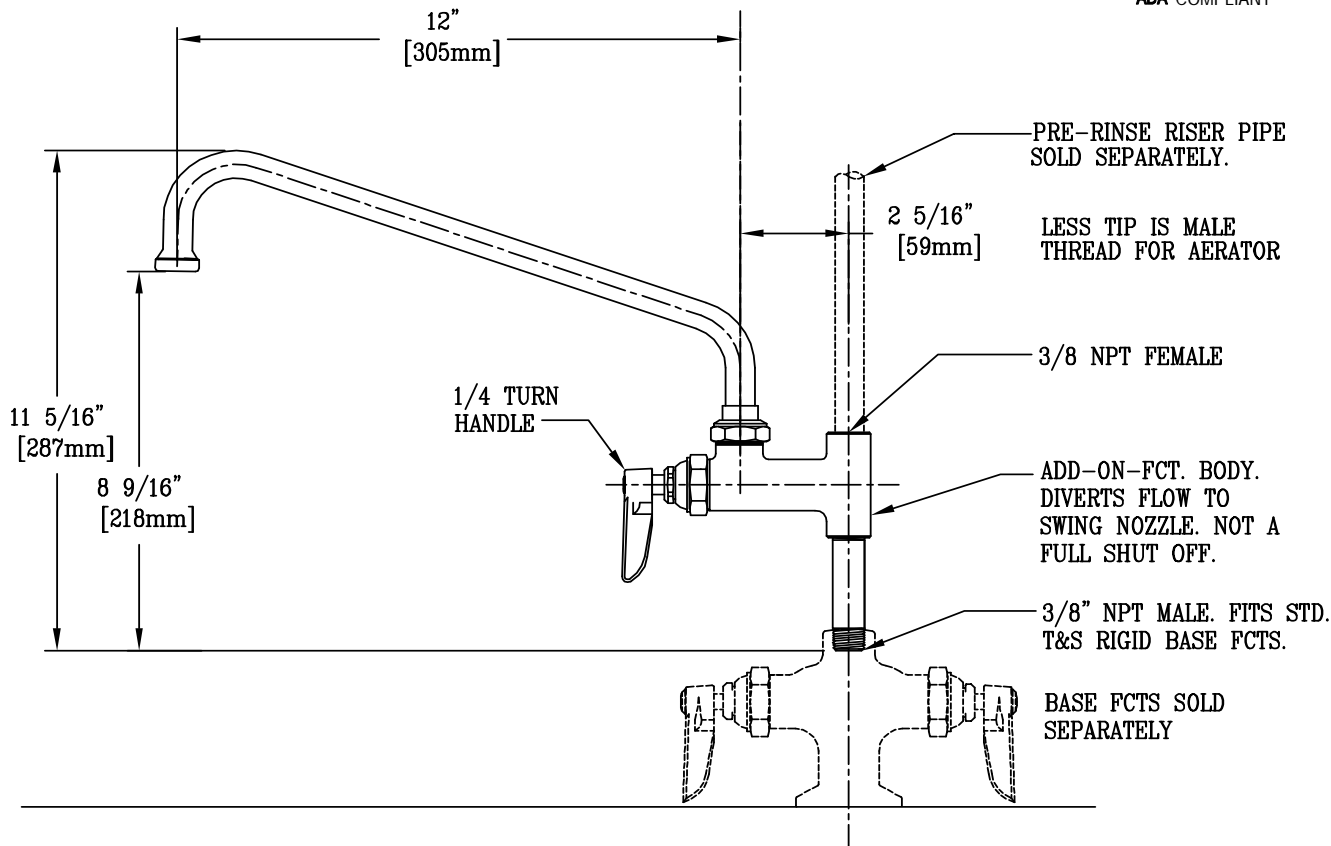
Job Name:

Architect/Engineer Approval:

Notes:



ADA COMPLIANT



- NOTES:**
1. THE ADD-ON FAUCET IS AN ADDITION TO PRE-RINSE UNITS AND IS INSTALLED IN OUTLETS OF BASE MIXING FAUCETS OF UNITS BEFORE FITTING RISER PIPE, AS SHOWN.
 2. LEVER HANDLE CONTROLS WATER ON-OFF THRU NOZZLE ONLY; PRESSURE IS ALWAYS "ON" IN RISER PIPE. (CONTROLLED BY BASE FAUCET).

Product Description:

ADD-ON FAUCET WITH 12" SWING NOZZLE AND 1/4 TURN HANDLE

Drawn:

WJS

Checked

JKD

Scale:

1 : 4

Approved

MVW

Date:

8/18/99

Item # _____

Quantity _____

C.S.I. Section 11400

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**LXi
DISHMACHINE****HOBART****STANDARD FEATURES**

- 30 racks per hour
- .74 gallons of water per rack
- Hot water or chemical sanitation units available
- Low chemical alert indicator (on machines ordered with pumps, standard on chemical machine)
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXIH models
- Delime notification with cycle
- Chemical pump “auto-prime”
- Service diagnostics
- 16 gauge stainless steel tank
- Microcomputer, top mounted controls with digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower 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

STANDARD VOLTAGES

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

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
- Trim kit, top cover
- Rolled top, dish rack holder
- DWT1 drain water tempering kit

Specifications, Details and Dimensions on Inside and Back.

**LXi DISHMACHINE**

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 6% SODIUM HYPOCHLORITE (LIQUID BLEACH) AS SANITIZING CHEMICAL TO INSURE PROPER OPERATION OF DISHMACHINE. IF 8.4% IS TO BE UTILIZED CONTACT HOBART SERVICE TO CHANGE THE SANITIZER PUMP SETTINGS.

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

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

STEAM GENERATED FROM NORMAL OPERATION MAY ESCAPE FROM THE DOOR. WOOD LAMINATE, VENEERS, ETC. ARE UNSUITABLE MATERIALS FOR USE IN AREAS EXPOSED TO DISHWASHER STEAM AND DETERGENTS. STAINLESS STEEL OR OTHER MOISTURE-RESISTANT SHIELDS ARE RECOMMENDED FOR SURFACES ADJACENT TO LXI SIDES AND TOP.

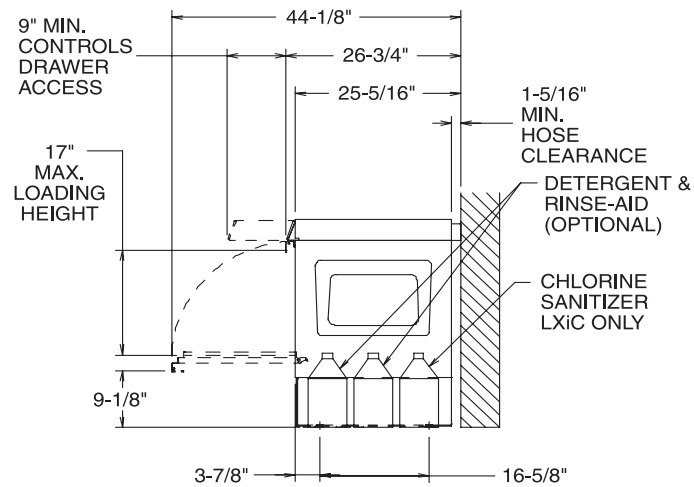
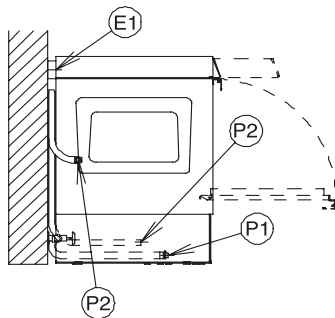
NOTES:

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
ELECTRICAL OPTIONS BELOW ARE NON STANDARD VOLTAGES AVAILABLE AT EXTRA COST. CONSULT FACTORY FOR PRICING AND LEAD TIME.			
LXiH 208-240/60/3	29.5	35	35
480/60/3	14.8	20	20
220-240/50/1	38.1	50	50
380-400/60/3	17.1	25	25

**CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)**

LEGEND

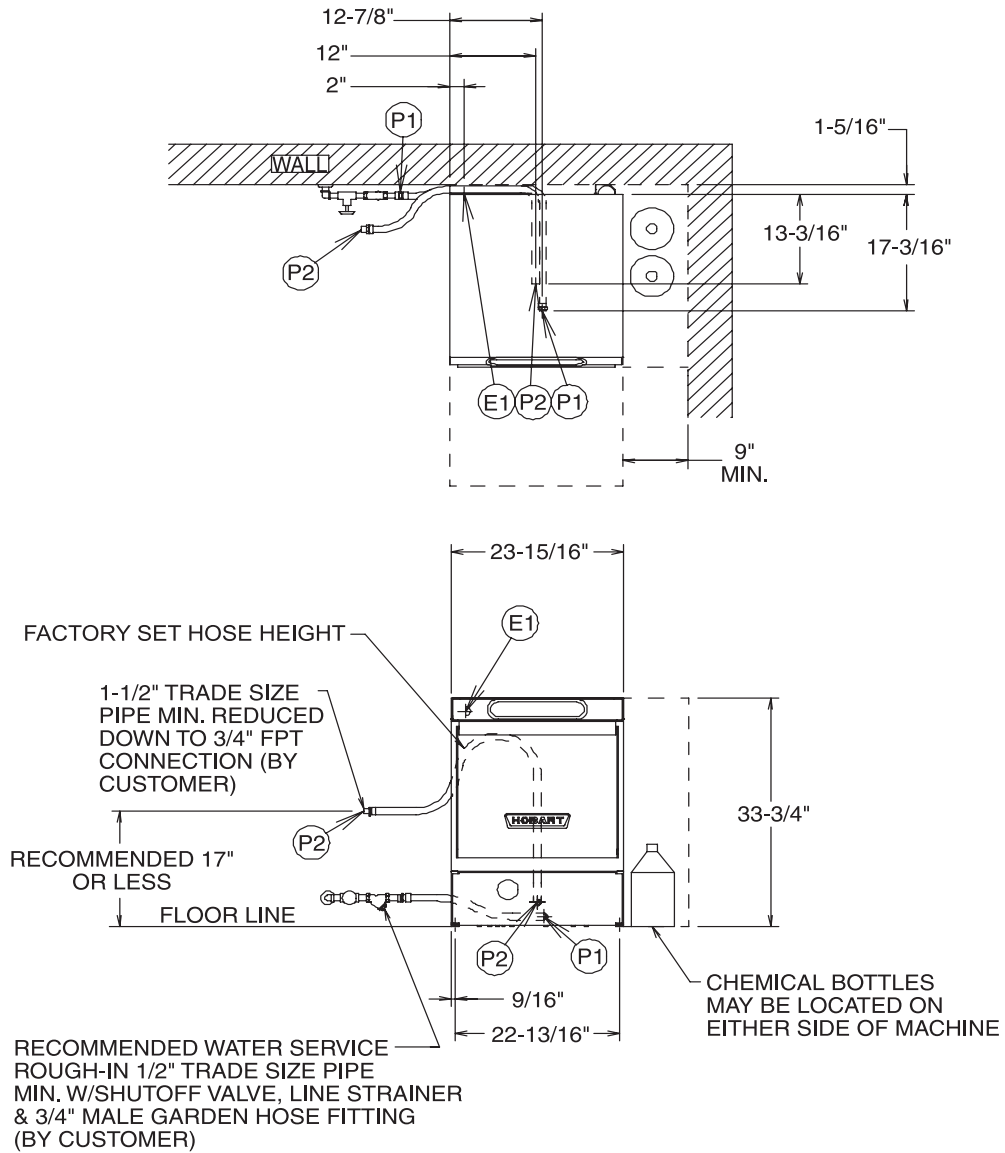
- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 31-3/4" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE; 140°F WATER MIN. FOR LXiC, 110°F WATER MIN. FOR LXiH, 1-1/2" AFF.
- P2 DRAIN CONNECTION: 3/4" MPT FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE; 3-9/16" AFF.



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1-888-4HOBART • www.hobartcorp.com

LXi

DISHMACHINE



* 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

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

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.

MODELS:
LXiC, LXIH
892882

LXi DISHMACHINE



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: 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. Also available with three phase motors at extra cost.

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 38" 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	
Controls	Microcomputer	
Tank Capacity - Gallons	3	
Overall Dimensions - H x W x D	33 ³ / ₄ " x 23 ¹⁵ / ₁₆ " x 26 ³ / ₄ "	
Cycle Time - Minutes	2	
Tank Heat	1.5 KW	
Electric Booster Heater	N/A	6 KW
Water Usage Per Rack - Gallons	.74	
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	4	
Service Diagnostics	Standard	
70° Rise Sense-A-Temp™ Booster Heater	N/A	Standard

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



STAINLESS STEEL
HAND SINKS NSF
STANDARD

SPLASH MOUNTED FAUCETS



7-PS-60



7-PS-68

Wrist Handles



7-PS-50

DECK MOUNTED FAUCET



7-PS-20



7-PS-67

SINGLE HOLE PUNCH
 Faucet omitted



7-PS-71

DOUBLE HOLE PUNCH
 Faucet omitted



7-PS-70

LARGE SIZE SINK BOWL

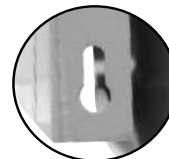


7-PS-45

Features
Large Size
Sink Bowl
16" x 20" x 8"

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

Keyhole Bracket for easier installation and greater stability.



FEATURES:

One piece **Deep Drawn** sink bowl design.
 Sink bowl is 10" x 14" x 5". (7-PS-45 sink bowl size is 16" x 20" x 8")
 All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.
 Keyhole wall mount bracket.
 Stainless steel basket drain 1-1/2" IPS.

Specific Features:

- 7-PS-50 features lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2".
- 7-PS-20 4" O.C. deck mounted centerset faucet furnished with aerator.
- 7-PS-50 & 7-PS-60 4" O.C. splash mounted gooseneck faucet, chrome plated & furnished with aerator.
- 7-PS-45 Same as above plus 2 Support Brackets (Hardware Included).
- 7-PS-67 features lever operated drain.
- 7-PS-68 4" O.C. splash mounted gooseneck faucet with Wrist Handles, chrome plated & furnished with aerator.

CONSTRUCTION:

All TIG welded.
 Welded areas blended to match adjacent surfaces and to a satin finish.
 Die formed Countertop Edge with a No-Drip offset.
 One sheet of stainless steel - No Seams.

MATERIAL:

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

MECHANICAL:

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

Standard Faucet conforms to NSF 61 Standard 9. An optional faucet upgrade is required for compliance to AB 1953 Standards.

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



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DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

<p>7-PS-20</p> <p>15 lbs.</p>	<p>TOP VIEW FOR: 7-PS-50 7-PS-60 7-PS-68 7-PS-70</p> <p>Sink Bowl 10" x 14" x 5"</p>
<p>7-PS-67</p> <p>15 lbs.</p>	<p>7-PS-50</p> <p>15 lbs.</p>
<p>7-PS-45</p> <p>31 lbs.</p>	<p>7-PS-60</p> <p>13 lbs.</p> <p>7-PS-68</p> <p>13 lbs.</p> <p>7-PS-70</p> <p>12 lbs.</p> <p>7-PS-71 Same as 7-PS-70 with Single Hole Cutout</p>



B-1a 200 Heartland Boulevard, Edgewood, NY 11717-8380

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

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STAINLESS STEEL
SERVICE & MOP SINKS



9-OP-20 shown with optional faucet, hose & hanger

Floor Mounted



9-OP-20



9-OP-40

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

FEATURES:

Floor mounted unit eliminates the need of lifting heavy containers.
Tile edge furnished on the rear.
Bowls rectangular in design for increased capacity.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.

MATERIAL:

Heavy gauge type "304" series stainless steel.

SERVICE & MOP SINKS

FEATURES:

Leg mounted design.
High back splash.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.

MATERIAL:

Heavy gauge type "304" series stainless steel.

Conventional



8-OP-16

Economy



4-OP-18



16" HIGH SIDE & BACK SPLASHES FOR 9-OP SERIES MOP SINKS

16 Gauge, 300 Series Stainless Steel
Available with Back & Left Side, Back & Right Side or Back & Both Sides (Mounting Hardware Included)

MODEL	Fits Units:	Height Above Finished Floor (A.F.F.)
K-288LorR	9-OP-20	26"
	9-OP-40	32"
K-290LorR	9-OP-28	26"
	9-OP-48	32"
Splashes Available on All 3 Sides		
K-298	9-OP-20	26"
	9-OP-40	32"
K-299	9-OP-28	26"
	9-OP-48	32"

SERVICE & MOP SINK ACCESSORIES



MOP DRAINAGE TRAY

- 16 Gauge, 300 Series Stainless Steel
- Includes Cast 1/2" Drain & Plastic Hose
- Wall Mounted (Hardware not Included)
- 2" Tray Height with 6" Rear Splash (Overall Height)

MODEL	L x W x H	Approx. Wt.
K-243	32" x 4" x 6"	13 lbs.

FLOW RATE
9.6 GPM/
36.3 LPM



K-240 SERVICE FAUCET

8" O.C.



K-16 FLOOR MOP SINK REPLACEMENT DRAIN



K-242 MOP HANGER - 23" Wide



UTILITY SHELF - 8" WIDE

inches	mm	MODEL	Approx Wt	Approx Cubes
24"	610	K-245	12 lbs.	1
36"	914	K-246	15 lbs.	2



K-244 HOSE & HANGER



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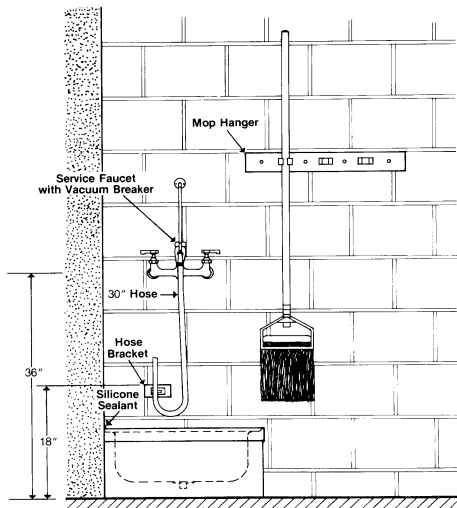
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DIMENSIONS

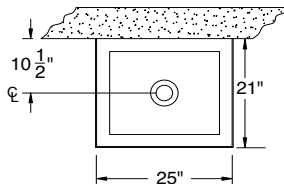
TOL Overall: ± .500"
 Interior: ± .250"

ALL DIMENSIONS ARE TYPICAL

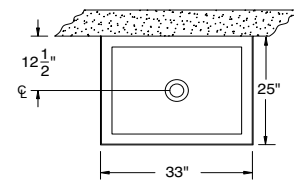
SUGGESTED INSTALLATION



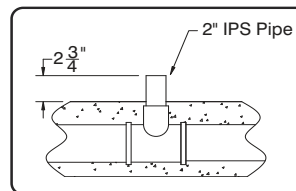
- 9-OP-20:** 16" x 20" x 6" Bowl with 10" Overall Height.
- 9-OP-28:** 20" x 28" x 6" Bowl with 10" Overall Height.
- 9-OP-40:** 16" x 20" x 12" Bowl with 16" Overall Height.
- 9-OP-48:** 20" x 28" x 12" Bowl with 16" Overall Height.



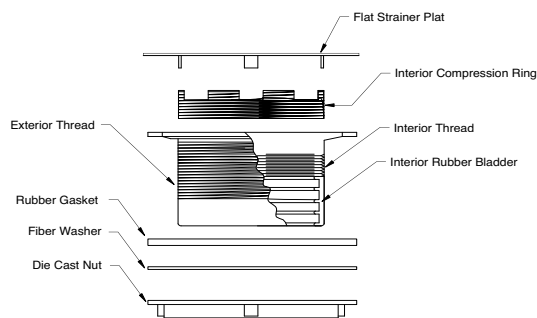
9-OP-20
9-OP-40



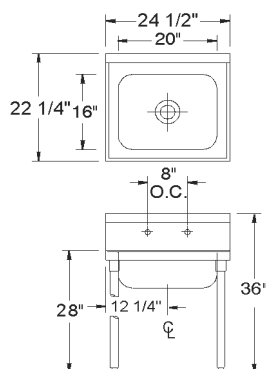
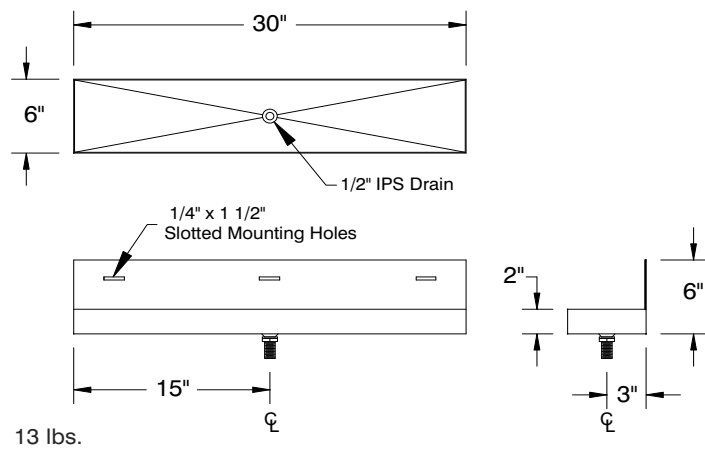
9-OP-28
9-OP-48



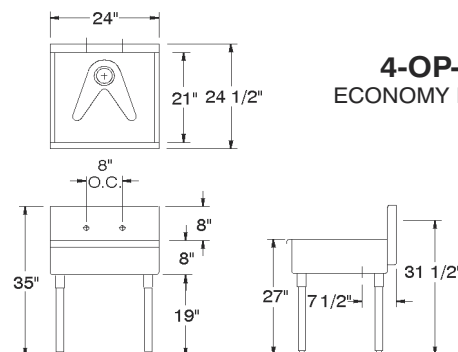
MOP SINK DRAIN ASSEMBLY



K-243 MOP DRAINAGE TRAY



8-OP-16
CONVENTIONAL DESIGN



4-OP-18
ECONOMY DESIGN

1 1/2" IPS

