



Project

Item #

1

Quantity



PF16E



Electric Countertop Fryers

Globe Countertop Equipment

Models

- PF10E Electric Countertop Fryer
- PF16E Electric Countertop Fryer
- PF32E Electric Countertop Fryer



Additional Optional Accessories

- Interchangeable 16 lb and 32 lb baskets
Small basket - BASKET10
Large basket - BASKET16
Twin baskets - BASKETTWIN1632
- Fryer covers -
FRYERCOVER1016
FRYERCOVER32
(For use only when fryer is not in use)

Applications

- Designed for light duty cooking applications
- Produces 10 to 50 lbs of fries per hour – frozen to finish – depending on model
- 10 lb model can be plugged into standard 120-volt, 15-amp outlet

Warranty

- One-year parts and labor

Approved By: _____

Date: _____

GLOBE FOOD EQUIPMENT COMPANY

Electric Countertop Fryers

PF10E / PF16E / PF32E

Standard Features

- All stainless steel construction
- Removable, stainless steel fry pot with handles
- 70°F – 375°F thermostat
- High temp thermal limit control with manual reset
- Easily removable, easy-to-clean control box and swing-up elements
- Nickel-plated fry baskets with cool-to-touch insulated handles included
- 3½" stainless steel adjustable feet
- Built-in basket nesting hooks
- Attached 4-foot power cord and plug (dual power cords and plugs on the PF32E)

Oil Capacity

- Model: PF10E - Oil Capacity = 10 lbs.
- Model: PF16E - Oil Capacity = 16 lbs.
- Model: PF32E - Oil Capacity = 32 lbs. (dual tank)

Capacity

- Model: PF10E - Fries per hour = 10 lbs.
- Model: PF16E - Fries per hour = 25 lbs.
- Model: PF32E - Fries per hour = 50 lbs.



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147



Electric Countertop Fryers PF10E / PF16E / PF32E

For Indoor Use Only

Electrical: Attached 4-foot flexible, three-wire cord with ground plug
PF10E (NEMA 5-15P),

PF16E (NEMA 6-20P), PF32E (NEMA 6-20P dual cords and plugs)

PF10E - 120V, 1700W (1.7 KW), 14 amps

PF16E - 208-240V, 2900W (2.9 KW), 13.9 amps
3800W (3.8 KW), 15.8 amps

PF32E - 208-240V, (dual cords and plugs)
2900W (2.9 KW), 13.9/13.9 amps
3800W (3.8 KW), 15.8/15.8 amps

Standard Equipment: Standard equipment includes fryer bed, fryer baskets, easy-to-remove oil pan and built in nesting hook(s).

Specifications

Additional Optional Accessories:
(See front)

Oil and Product Capacity
PF10E - Oil Capacity = 10 lbs.
PF10E - Fries per hour = 10 lbs.

PF16E - Oil Capacity = 16 lbs.
PF16E - Fries per hour = 25 lbs.

PF32E - Oil Capacity = 32 lbs.
PF32E - Fries per hour = 50 lbs.
Complete with dual tanks

Thermostat:
Maintains oil/fat temperature for cooking from 70°F - 375°F.

Thermal Limit Control HIGH TEMP:
Detects high temperature limits and automatically shuts off the fryer.

Dimensions PF10E:
Foot Print = 17.5" x 11.2"
(44.5cm x 28.4cm)
Overall Length = 17.5" (44.5cm)
Overall Width = 11.2" (28.4cm)
Overall Height = 14.9" (34.8cm)

Shipping Information:
Net Weight: 16.8 lbs (7.6kg)
Shipping Weight: 20.3 lbs (9.2 kg)

Shipping Dimensions:
21.5"W x 14.8"D x 16.2"H
(54.5 cm x 37.5 cm x 41 cm)

Dimensions PF16E:
Foot Print = 17.5" x 11.2"
(44.5cm x 28.4cm)
Overall Length = 17.5" (44.5cm)
Overall Width = 11.2" (28.4cm)
Overall Height = 16.5" (41.9cm)

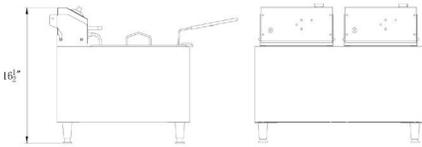
Shipping Information:
Net Weight: 19.2 lbs (8.7 kg)
Shipping Weight: 22.7 lbs (10.3 kg)

Shipping Dimensions:
21.5"W x 14.8"D x 18"H
(54.5 cm x 37.5 cm x 45.5 cm)

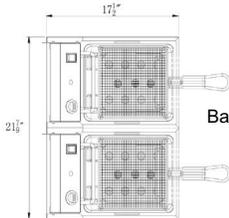
Dimensions PF32E:
Foot Print = 17.5" x 21.8"
(44.5cm x 55.4cm)
Overall Length = 17.5" (44.5cm)
Overall Width = 21.8" (28.4cm)
Overall Height = 16.5" (41.9cm)

Shipping Information:
Net Weight: 29.2 lbs (13.2kg)
Shipping Weight: 33.1 lbs (15 kg)

Shipping Dimensions:
25.4"W x 21.5"D x 17.6"H
(64.5 cm x 54.5 cm x 44.5 cm)

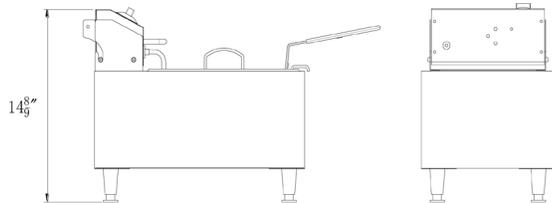


PF32E



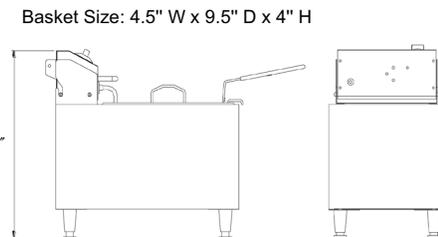
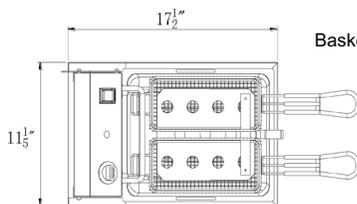
Basket Size: 8.8" W x 8.8" D x 6.8" H

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

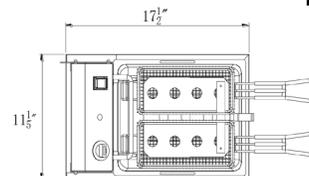


PF10E

Basket Size: 4.5" W x 9.5" D x 6" H



PF16E



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Printed in U.S.A. 6-2011

HOOD INFORMATION - Job#2907054

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S)						HOOD CONSTRUCTION	HOOD CONFIG.		
					TOTAL EXH. CFM	WIDTH	LENG.	HEIGHT	DIA.	CFM		S.P.	END TO END	ROW
1		3012 BLL	4' 0.00'	400 Deg.	800	7'	10'	4'		800	-0.359'	430 SS Where Exposed	ALONE	ALONE

Item #2

**Own
Suppl
Install**

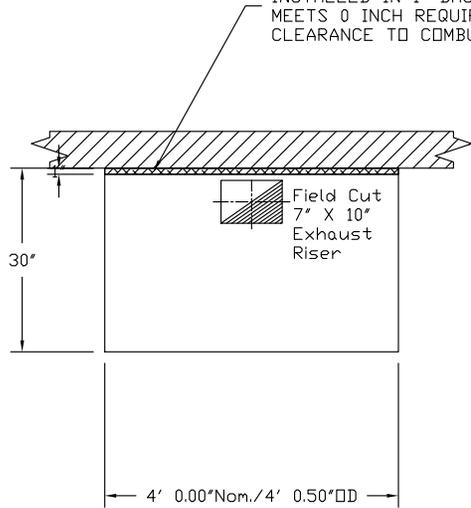


Reviewed for Code Compliance
Inspectors Division
Approved with Conditions
Date: **03/07/17**

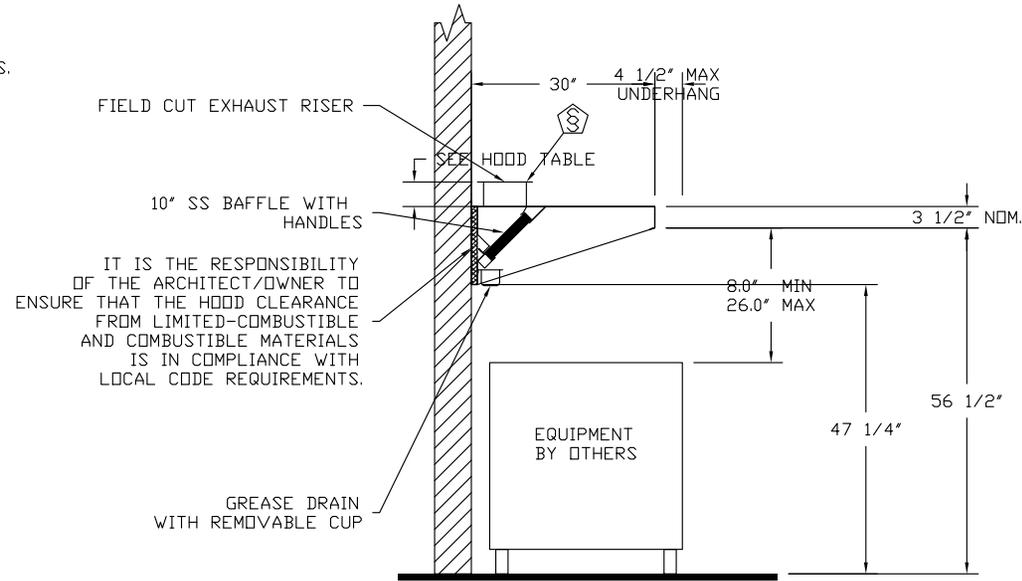
HOOD INFORMATION

HOOD NO.	TAG	FILTER(S)					LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HANGING WGHT		
		TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 9 MICRONS	QTY.	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM		ELECTRICAL			SWITCHES	
1		SS Baffle with Handles	2	10"	16"	30%	0										NO	86 LBS

1" LAYER OF INSULATION FACTORY INSTALLED IN 1" BACK STANDOFF. MEETS 0 INCH REQUIREMENTS FOR CLEARANCE TO COMBUSTIBLE SURFACES.



PLAN VIEW - Hood #1
4' 0.00" LONG 3012BLL



IT IS THE RESPONSIBILITY OF THE ARCHITECT/OWNER TO ENSURE THAT THE HOOD CLEARANCE FROM LIMITED-COMBUSTIBLE AND COMBUSTIBLE MATERIALS IS IN COMPLIANCE WITH LOCAL CODE REQUIREMENTS.

SECTION VIEW - MODEL 3012BLL
HOOD - #1



CAPTIVEAIRE

JOB Bayside Bowl - BLL	
LOCATION Lewiston, ME,	
DATE 1/31/2017	JOB # 2907054
DWG # 1	DRAWN BY BFC-21
REV.	SCALE 3/8" = 1'-0"



Reviewed for Code Compliance
Inspectors Division
Approved with Conditions

Date: **03/07/17**

EXHAUST FAN INFORMATION - Job#2907054

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SDNES
1		DU30HFA	800	0.670	1460	0.250	0.1610	1	115	3.8	109	11

Item #2

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1		1 - Grease Box
1		1 - Full Crating For Exhaust Fans
1		1 - Wallmount 20.5' sq. x 2'
1		1 - Wall Mount Construction for Fan
1		1 - 3 Year Extended Motor Warranty
1		1 - Fan Base Ceramic Seal - For Grease Ducts

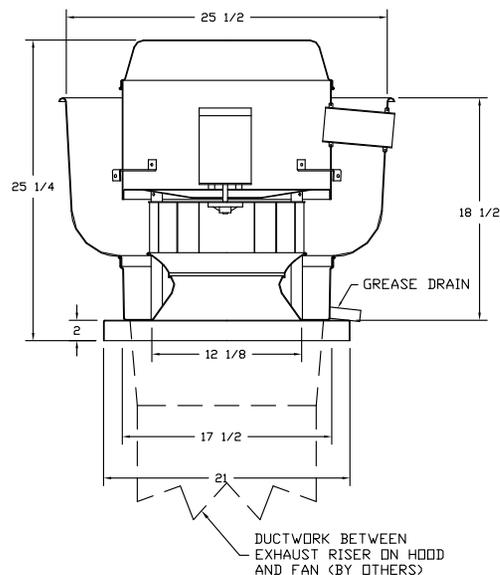
FAN ACCESSORIES

FAN UNIT NO.	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES		YES				

FAN SOUND INFORMATION

FAN UNIT NO.	MOTOR	RPM	LWA	SDNES	DBA	DISTANCE FT	OCTAVE 1	OCTAVE 2	OCTAVE 3	OCTAVE 4	OCTAVE 5	OCTAVE 6	OCTAVE 7	OCTAVE 8
1	Exhaust	1460	73.3	11	61.8	5	72.9	75.8	76.8	69.6	65.7	63.8	58.9	48.9

FAN #1 DU30HFA - EXHAUST FAN



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

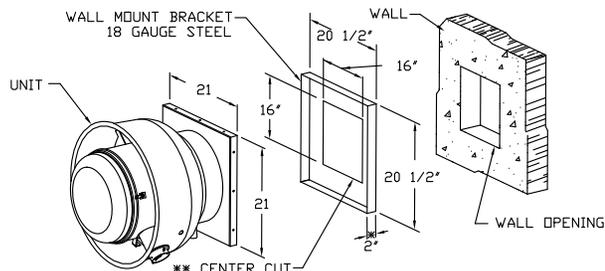
ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS

- GREASE BOX
- FULL CRATING FOR EXHAUST FANS
- WALLMOUNT 20.5" SQ. X 2"
- WALL MOUNT CONSTRUCTION FOR FAN
- 3 YEAR EXTENDED MOTOR WARRANTY
- FAN BASE CERAMIC SEAL - FOR GREASE DUCTS

WALL MOUNT BRACKET



- WALL BRACKET FITS INTO BASE OF FAN
- SELF DRILLING SCREWS SHOULD BE USED FOR UNIT ATTACHMENT TO WALL MOUNT BRACKET
- * DIMENSION = 5" WHEN USED WITH DAMPER
- ** CENTERED IN WALL MOUNT



CAPTIVEAIRE

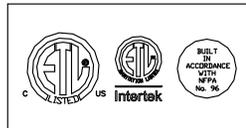
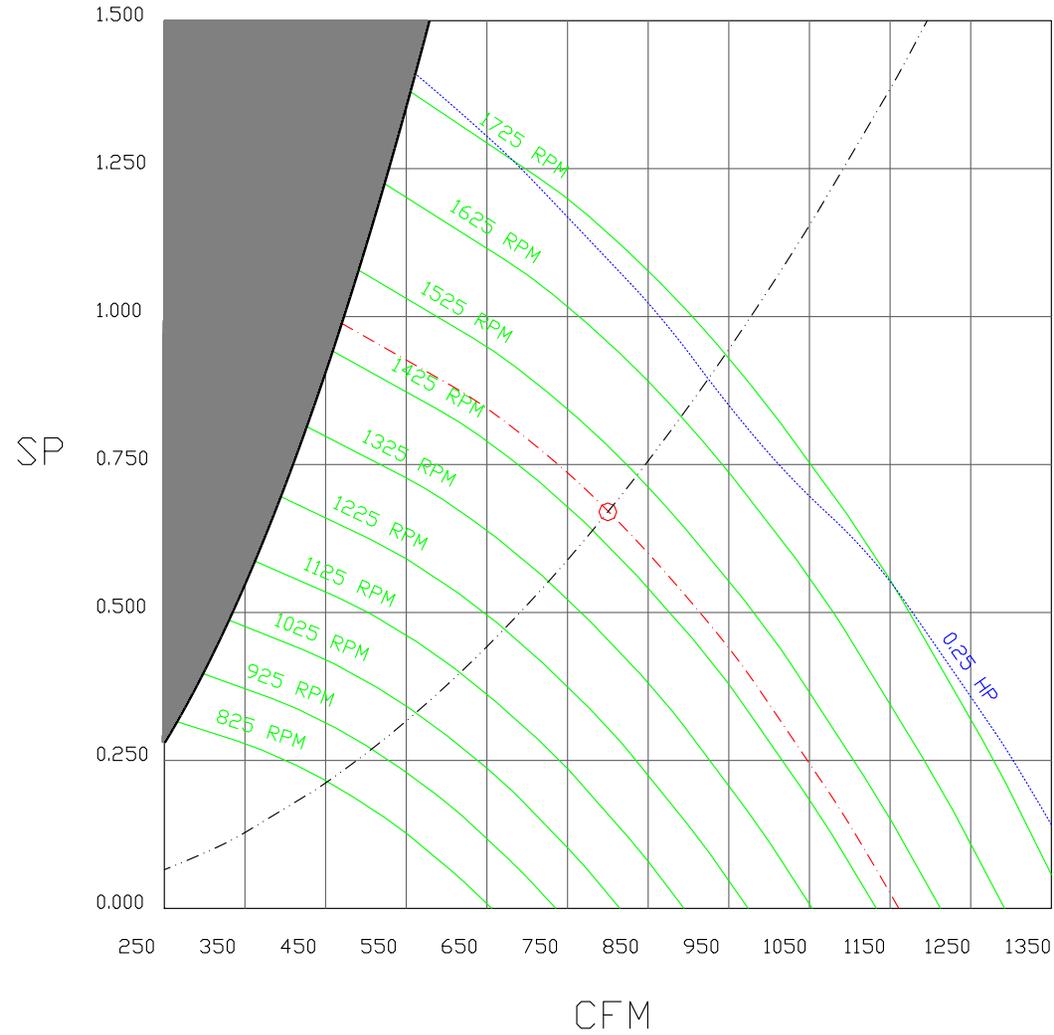
JOB Bayside Bowl - BLL	
LOCATION Lewiston, ME,	
DATE 1/31/2017	JOB # 2907054
DWG # 2	DRAWN BY BFC-21
REV.	SCALE 3/8" = 1'-0"



Reviewed for Code Compliance
Inspectors Division
Approved with Conditions

Date: 03/07/17

800 CFM, 0.67 SP @ 1460 RPM and 0.161 BHP at 243 feet and 70 deg F
* Please note that these curves were adjusted for job specific temperature and altitude.



CAPTIVEAIRE

JOB Bayside Bowl - BLL	
LOCATION Lewiston, ME,	
DATE 1/31/2017	JOB # 2907054
DWG # 3	DRAWN BY BFC-21
REV.	SCALE 3/8" = 1'-0"



Iten

Reviewed for Code Compliance
Inspectors Division
Approved with Conditions

Date: 03/07/17



GREASE DUCT SPECIFICATIONS:
 PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW"
 ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW"
 IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING
 CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW"
 DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER
 THE MANUFACTURES INSTALLATION GUIDE.
 PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER.
 PER MANUFACTURES LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE
 SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12".
 DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE
 ACCUMULATION IN HORIZONTAL RUNS.

IF THE DUCT IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 LISTED
 DOUBLE WALL GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R, 3R, OR 3Z"
 ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS
 OUTER SHELL.

CUSTOMER APPROVAL TO MANUFACTURE:

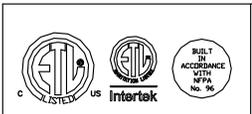
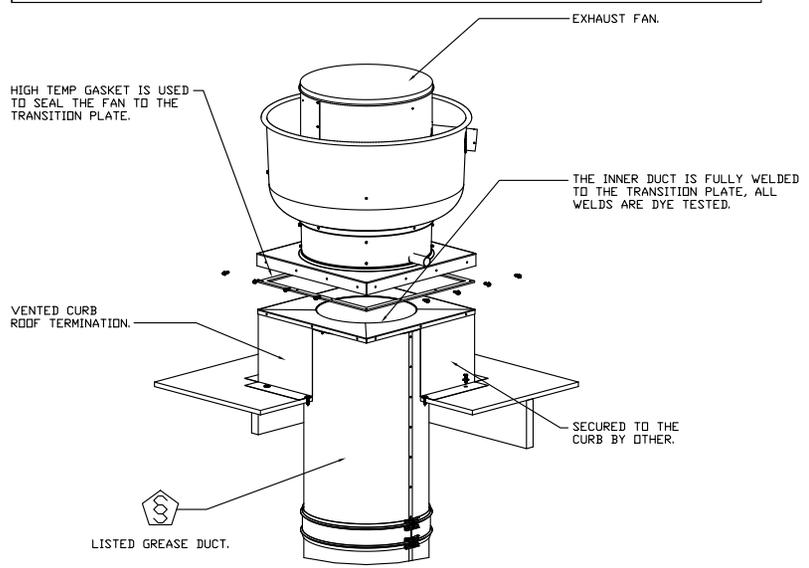
Approved as Noted

Approved with NO Exception Taken

Revise and Resubmit

SIGNATURE _____

Your Title _____ Date _____



CAPTIVEAIRE

JOB Bayside Bowl - BLL	
LOCATION Lewiston, ME,	
DATE 1/31/2017	JOB # 2907054
DWG # 4	DRAWN BY BFC-21
REV.	SCALE 3/8" = 1'-0"

Exhaust Fan Wiring

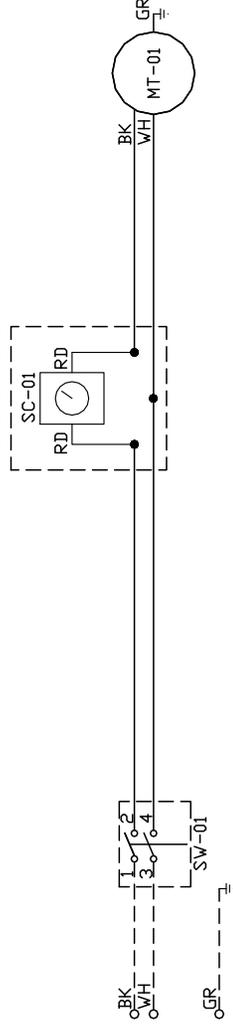
JOB 2907054 - Bayside Bowl - BLL

DRAWING NUMBER EXH2907054-1

SHIP DATE 1/31/2017

MODEL DU30HFA

Installed Options	
Speed Control	
Component Identification Location	
Label	Description Location
MT-01	Fan Motor [20]
QD-01	Quick Disconnect [20]
SC-01	Speed Control [10]
SW-01	Main disconnect switch [20]



- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10
- 11
- 12
- 13
- 14
- 15
- 16
- 17
- 18
- 19
- 20
- 21
- 22
- 23

EXHAUST	MOTOR INFO 0.25HP-115V-1P-3.8FLA
---------	-------------------------------------

MOTOR/CTRL MOTOR/CTRL	ELECTRICAL INFORMATION MCA: 4.8A MOP: 15A
--------------------------	---

NOTES
 --- DENOTES FT
 --- DENOTES IN

WIRE COLOR
 BK - BLACK
 BL - BLUE
 BR - BROWN
 DR - ORANGE
 RD - RED
 WH - WHITE



Reviewed for Code Compliance
 Inspectors Division
 Approved with Conditions

Date: 03/07/17

Item #2

Owner Supplied

Bayside Bowl



Reviewed for Code Compliance
Inspection Division
Approved with Conditions
Date: 03/07/17

Project Name: _____ AIA# _____

Model #: _____ Location: _____

SIS#: _____ Item #: **3** Quantity: _____



GLOBE FOOD EQUIPMENT COMPANY

Electric Countertop Economy Griddles

Globe Countertop Equipment



PG24E

Models

- PG24E - 24" Electric Countertop Griddle
- PG36E - 36" Electric Countertop Griddle



Electric Countertop Economy Griddles PG24E / PG36E

Standard Features

- Available in 24" and 36" widths
- Highly polished griddle plate fully welded to stainless steel frame, 3/8" plate thickness
- Stainless steel cool-to-touch front edge
- Heat elements and thermostats control every 12" to 18"
- Easy ON/OFF switch for each element
- Two 70°F – 575°F Thermostats
- Spatula wide grease trough
- Seamlessly welded 3½" splash guard
- Removable, easy-to-clean, stainless steel catch tray
- 3½" stainless steel adjustable feet
- Attached 208/240V, 4-foot power cord and plug standard on PG24E only

Applications

- Designed for lighter duty cooking applications
- Smaller service for limited breakfast, lunch or dinner menu items

Warranty

- One-year parts and labor

Approved by: _____ Date: _____



Specifications

For Indoor Use Only

Electrical:

PG24E: 208-240V
2700W/3600W
(2.7/3.6 KW) 13/15amps
Attached 4-foot flexible,
three-wire cord with ground plug
(PG24E only NEMA 6-20P).

PG36E: 208-240V
4000/5400W (4.05/5.4 KW)
19.5/22.5amps
(PG36E MUST be hard wired)

Griddle Top Cooking Space:

PG24E: griddle area 23.8" x 13"
(60.5cm x 33cm)

PG36E: griddle area 35.8" x 13"
(91cm x 33cm)

Thermostats: The temperature is thermostatically controlled. Griddle is equipped with one thermostat per various cooking service interval. For the 24" griddle - every 12", for the 36" griddle - every 18".

Consistent Heating: Griddle will maintain a constant, selected temperature to ensure product consistency.

Standard Equipment: Standard equipment includes the electric griddle and easy-to-remove catch tray.

Catch Tray: Continuously collects grease and crumbs while cooking on the griddle.

PG24E Dimensions:

Foot Print = 17" x 24.6"
(41.2 cm x 62.5 cm)
Overall Length = 17" (41.2 cm)
Overall Width = 24.6" (62.5 cm)
Overall Height = 11.3" (28.7 cm)

PG36E Dimensions:

Foot Print = 19.3" x 36"
(48.3 cm x 91.4 cm)
Overall Length = 19.3" (48.3 cm)
Overall Width = 36" (91.4 cm)
Overall Height = 11.3" (28.7 cm)

SHIPPING:

PG24E Shipping Information:

Net Weight: 63.4 lbs (28.8 kg)
Shipping Weight: 68 lbs (31 kg)

PG24E Shipping Dimensions:

22"W x 29"D x 13.2"H
(55.9 cm x 73.7 cm x 33.5 cm)

PG36E Shipping Information:

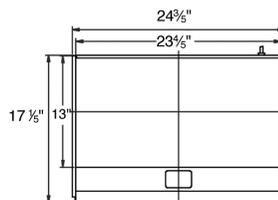
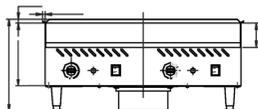
Net Weight: 88.8 lbs (40.3 kg)
Shipping Weight: 130 lbs (60 kg)

PG36E Shipping Dimensions:

21.3"W x 39.6"D x 16"H
(54.1 cm x 100.6 cm x 40.6 cm)

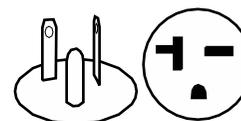
Cartons are reinforced for shipping. The weight and dimensions of this reinforced carton are included above and may vary from shipment to shipment.

PG24E

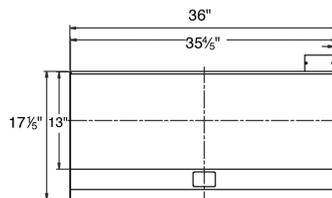
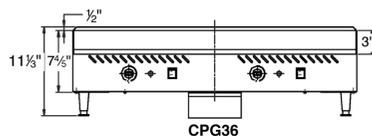


CPG24

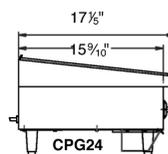
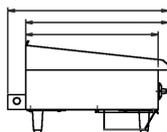
Plug Type - NEMA 6-20



PG36E



CPG36



CPG24

18-1C

Bayside Bowl

4

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

PRODUCT IMAGES



18-18ST SHOWN



18-1C SHOWN

AVAILABLE IN 1800 or 2100 SERIES

OPTIONAL ACCESSORIES

- **C-24** Towel Ring
- **C-30** Left and Right End Side Splashes
- **C-36** Upgrade: Stainless Steel Legs
- **C-39** Right End Side Splash
- **C-40** Left End Side Splash
- **H-109** Upgrade: Royal Series Low Lead Faucet
- **H-200** Upgrade: Commercial Series Low Lead Faucet

STANDARD FEATURES

- **Soap Dispenser**
Spout removes from top for easy filling. Chrome plated spout with plastic soap reservoir below
- **Towel Dispenser**
Paper towels easily accessed from below with front door. Door swings open for refilling
- **Sink Bowl**
20 gauge stainless steel. 10" x 14" x 7" deep bowl. 1 1/2" radius on all vertical and horizontal corners. Furnished with a 1 1/2" stainless steel drain
- **Front Apron**
22 gauge stainless steel
- **Backsplash**
22 gauge stainless steel
- **Sides**
20 gauge stainless steel
- **Back and Bottom**
20 gauge galvanized steel
- **Legs**
1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot
- **Plumbing**
1/2" IPS hot and cold water, 1 1/2" IPS drain connection
- **Faucet**
1800 Series: 4" center wall mount faucet
2100 Series: 4" center deck mount faucet
- **Low Lead Compliance (Glass Washing Cabinet)**
Low Lead Compliant faucet options are available to meet California AB-1953 and Vermont S152 standards



APPROVED BY:

CERTIFICATIONS:

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

MODEL: _____ PROJECT: _____ ITEM #: **4** QTY: _____

1800 SERIES: SINK with SOAP & TOWEL DISPENSER

Model Numbers	Length	Left Side to Drain	Weight (lbs.)
18-12DST	1'-0"	6"	37
18-18ST	1'-6"	9"	37

NOTE: All units are supplied with 4 legs
MECHANICAL REQUIREMENTS: 1/2" IPS hot and cold water, 1 1/2" IPS drain connection

1800 SERIES: DUMP SINK

Model Numbers	Length	Left Side to Drain	Weight (lbs.)
18-1C	1'-0"	6"	25

NOTE: All units are supplied with 4 legs
MECHANICAL REQUIREMENTS: 1/2" IPS hot and cold water, 1 1/2" IPS drain connection

2100 SERIES: SINK with SOAP & TOWEL DISPENSER

Model Numbers	Length	Top	Weight (lbs.)
21-12DST	1'-0"	6"	44
21-18ST	1'-6"	9"	44

NOTE: All units are supplied with 4 legs
MECHANICAL REQUIREMENTS: 1/2" IPS hot and cold water, 1 1/2" IPS drain connection

2100 SERIES: DUMP SINK

Model Numbers	Length	Top	Weight (lbs.)
21-1C	1'-0"	6"	25

NOTE: All units are supplied with 4 legs
MECHANICAL REQUIREMENTS: 1/2" IPS hot and cold water, 1 1/2" IPS drain connection



APPROVED BY:

CERTIFICATIONS:

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



Item # _____

Job _____ Date: _____

Metro C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ¾ Height (59", 1499mm), and ½ Height (44", 1118mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



Red Full
Height Dutch
Clear Doors



Blue ½
Height Full
Solid Door

Gray ¾
Height Full
Clear Door

Red Full
Height Dutch
Solid Doors

Blue Full
Height Full
Clear Door



C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

13-93



3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).



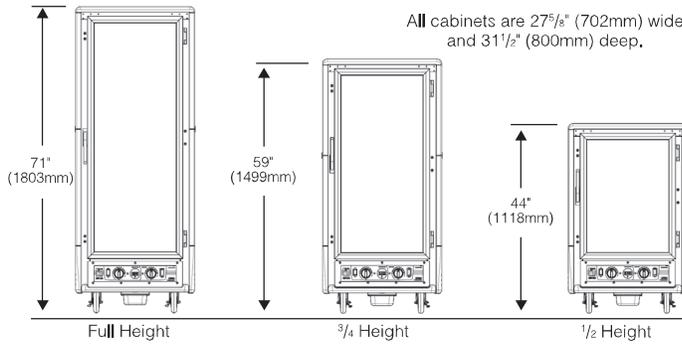
InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com





C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

Specifications



- Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
 - Insulation Armour™:** High Density Polyethylene (HDPE).
 - Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axle, nickel plated, two with brake.
 - Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
 - Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
 - Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
 - Gaskets:** High temperature, door mounted, Santoprene gaskets.
 - Latches:** Polymer high-strength magnetic pull latch with lever-action release.
 - Hand Holds:** Molded into the Insulation Armour™ on all four corners.
 - Universal Slides:** 1/4" (6.4mm) dia, nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
 - Lip Load Slides:** 1 1/2"x1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
 - Fixed Wire Slides:** 1/4" (6.4mm) dia, nickel-chrome electroplated wire, welded on 3" (76mm) spacing.
 - Drip Trough:** Smooth polymer drip trough with catch pan.
 - Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.
- Electrical and Performance:**
- Holding Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. NEMA 5-20P plug.
 - Moisture Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 35% RH at 160°F, 95% RH at 95°F. NEMA 5-20P plug.
 - Proofing Module:** 1440 Watt, 120 Volts, 60 Hz., single phase, 12 Amps. 80°F to 120°F operating temperature range. 95% RH at 95°F. NEMA 5-15P plug.
 - Combination Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 95% RH at 95°F. NEMA 5-20P plug.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides, back and top.
 - Slide Capacities:**

Cabinet Size	Universal Wire Pan Capacity**				Lip Load Pan Capacity		Fixed Wire Pan Capacity	
	Slide Pairs		18"x26"	12"x20"x2.5" GN 1/1	18"x26"	18"x26"	12"x20"x2.5" GN 1/1	
	Provided	Max.*						
Full Height	18	37	18	34	35	18	34	
Full Height Dutch	18	35	17	32	34	17	32	
3/4 Height	14	29	14	26	27	14	26	
1/2 Height	8	17	8	16	17	8	16	

*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.
**Capacity based on standard number of slide pairs provided.



Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 03/07/17

Cabinet Height
9 = Full Height
7 = 3/4 Height
5 = 1/2 Height

Module Type
C = Combination
M = Moisture
H = Heated Holding

Slide Type
U = Universal W
4 = Fixed Wire
L = Lip Load Alt

C539-CDC-U



For Standard Wattage Cabinets
(120V, 16A, 60Hz, 2000W)

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

*Please note: Dutch doors only available on full-height models.
Cabinets ordered without a color designation default to Red.

Low Watt Model Number Description

C539-CLDC-U



Add "L" for Lower Wattage Combination or Holding Module Cabinets
(120V, 12A, 60Hz, 1440W)

Export Model Number Description

C539-CXDC-U



Add "X" for Export Cabinets
(220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

Blue or Gray Model Description

C539-CDC-U-BU

** Cabinets ordered without a color designation default to Red.

Color **
No Suffix = Red
BU = Blue
GY = Gray

Models with Accessories or Options

C539-CDC-UA
C539-CDC-U-BUA

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

Options/Accessories*

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEP-R-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)*
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

*Please note: (2) handles required for dutch door models

Metro Heated cabinets are for hot food holding applications only.

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



InterMetro Industries Corporation

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Asia/Pacific: +65.6567.8003 • Middle East/Africa: +971.4.811.8286

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

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**TRUE FOOD SERVICE
EQUIPMENT, INC.**

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: **Bayside Bowl**

Location: _____

Item #: **6** Qty: **3** Date: _____

Model #: **TUC-24-HC**

Model:
TUC-24-HC

Undercounter:

Solid Door Refrigerator with Hydrocarbon Refrigerant



TUC-24-HC

- ▶ 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.
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Stainless steel front and countertop. Matching aluminum sides and finished back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
TUC-24-HC	1	2	24	24¾	32½	¼	115/60/1	2.0	5-15P	7	155
			610	629	829	¼	230-240/50/1	1.03	▲	2.13	71

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:



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Inspections Division
Approved with Conditions
03/07/17

Model:
TUC-24-HC

Undercounter: Solid Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front and countertop. Matching aluminum sides and finished back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Two (2) front leg levelers and Two (2) rear recessed castors. 32 3/4" (832 mm) work surface height.

DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

SHELVING

- Two (2) adjustable, heavy duty PVC coated gray wire shelves 20"L x 13 7/8"D (508 mm x 353 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.
- Self-contained condensate pan. No need for external drain.
- 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.



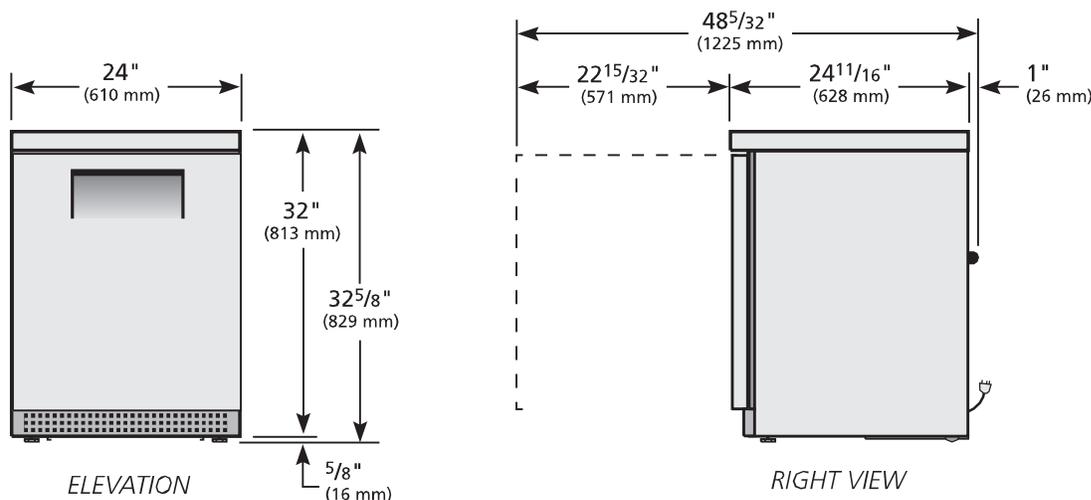
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Heavy duty, 16 gauge tops.
- Digital temperature display (mounted in front edge of countertop).
- Left hinge available

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-24-HC	TFPY142E	TFPY142S	TFPY142P	TFPY1423	

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

TRUE FOOD SERVICE EQUIPMENT

OWNER SUPPLIED

#7



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Inspectors Division
Approved with Conditions
Date: 03/07/17

FW-1

Food Warmer

Calentador de Comida

- Commercial quality heavy gauge stainless steel construction
Calidad comercial fabricación en acero inoxidable de alto calibre
- Interior well constructed of 20 gauge 18/8 stainless steel
Fabricación interior en acero inoxidable 18/8, calibre 20
- 10" x 20" opening fits standard sized pans
Abertura 10" x 20" ideal para bandejas tamaño estándar
- 6-1/2" deep well can accommodate pans up to 4" deep
6-1/2" (17cm) de profundidad acomoda charolas de hasta 4" (10cm)
- 5' three prong grounded cord included
Cordón incluido de 5"(15m) con enchufe de tres patas
- Easy to clean
Fácil de limpiar
- Unit dimensions: 22.5" x 14.5" x 9.25"
Medidas 22.5" x 14.5" x 9.25"
- 120V, 1200W, 10 Amps
- NSF, UL



NEMA 5-15 PLUG
120V/15 Amps



Protected by Admiral Craft Equipment Corporation's one year limited warranty. Should your product fail under normal use, it will be repaired or replaced up to one year from date of purchase.



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