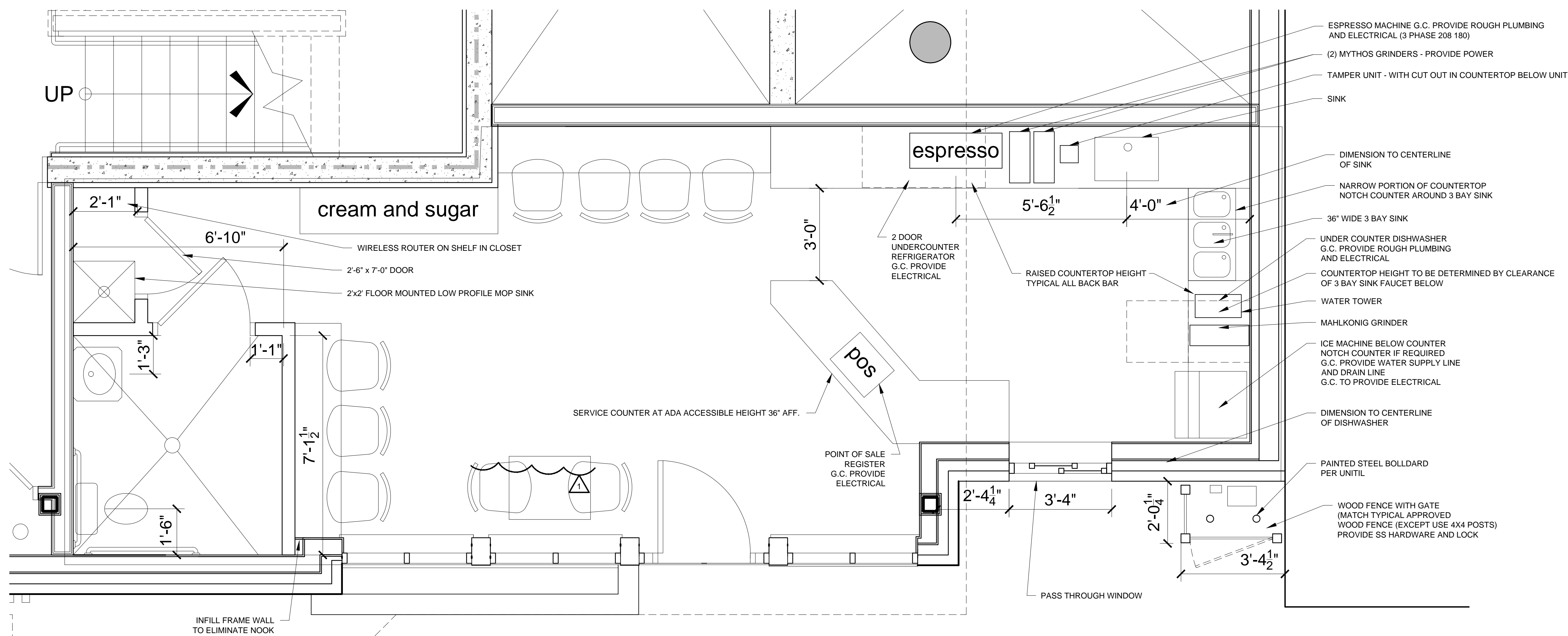
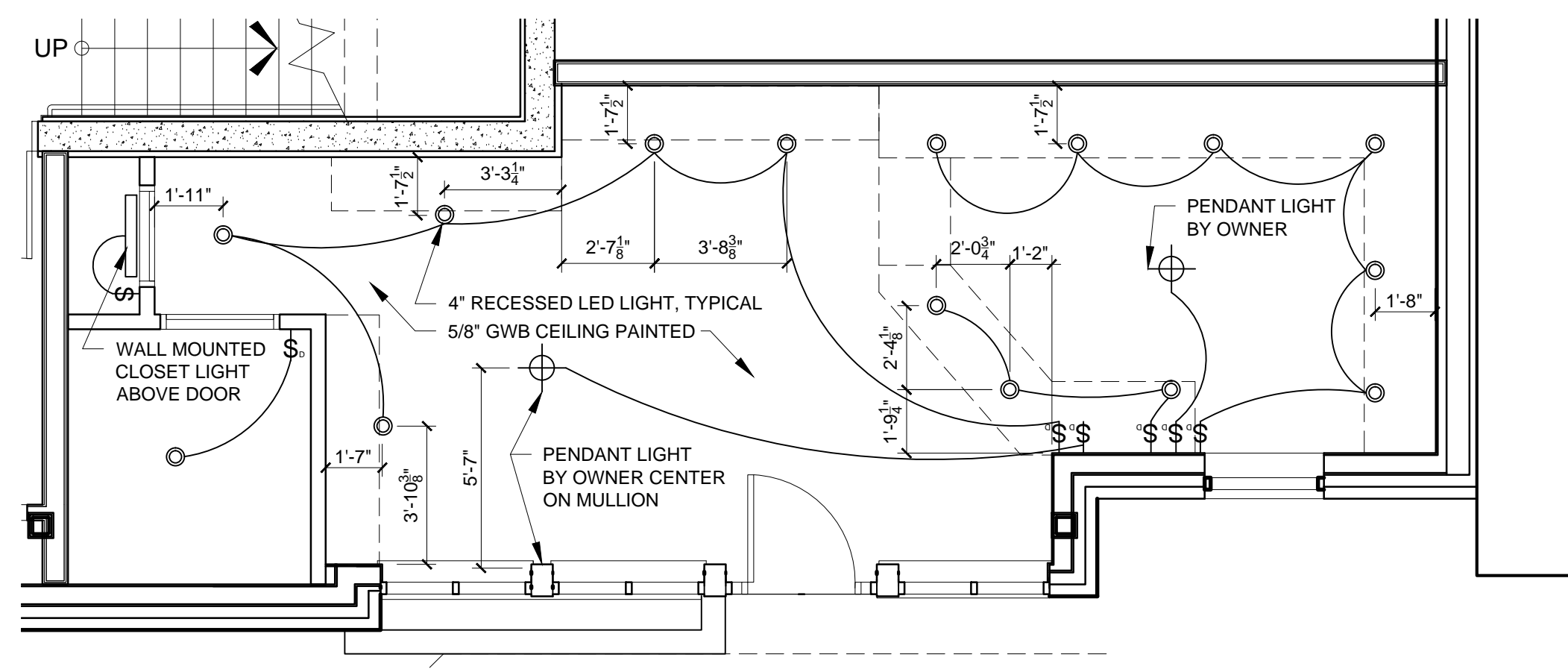


NOTES:

- 1.) CABINETRY AND COUNTERS BY OWNER
- 2.) G.C. TO PROVIDE FINISHED ELECTRICAL SYSTEM PER CODE AND COORDIANTE WITH OWNERS EQUIPMENT
- 3.) G.C. TO PROVIDE ROUGH PLUMBING TO LOCATIONS OF SINK, DISHWASHER, ESPRESSO MACHINE
- 4.) G.C. TO PROVIDE FINISHED BATHROOM SIMILAR TO ORIGINAL PLAN (BUT IN NEW LOCATION)
- 5.) G.C. TO PROVIDE HUNG 5/8" GWB CEILING WITH PAINTED FINISH, PROVIDE ACCESS PANELS AS REQUIRED
- 6.) PROVIDE DIMMERS AND DIMMABLE FIXTURES FOR ALL LIGHTING



COFFEE SHOP PLAN

SCALE 1/2" = 1'-0"

EQUIPMENT SCHEDULE			
TYPE	MANUFACTURER	MODEL	ELECTRICAL INFO
ESPRESSO MACHINE	BLACK EAGLE	2 HEAD UNIT	208-240V, 7100 WATTS, 32 AMP DRAW, NEMA 6-50
UNDERCOUNTER REFRIGERATOR	TRUE	TUC-48	1/5 HP, 115V/60/1, 5.0 AMPS, NEMA 5-15P
DISHWASHER	CMA	UC65e	208-240v/60/1-PH, STANDARD
ICE MACHINE	MANITOWOC	UR 140A	G.C. TO CONFIRM
WATER TOWER	MARCO		2.8kW-230V-50Hz
GRINDER	MYTHOS		110 volts, 800 watts, amp draw 8, nema 5-15 RECEPTACLE
3 BAY SINK	KROWNE	#18-33	
GRINDER	MAHLKONIG	GSS1	110-115 V, 60 HZ SINGLE PHASE

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WEST END PLACE
44 PINE STREET
PORTLAND, MAINE



RYAN SENATORE ARCHITECTURE
67 GRAY ROAD
GORHAM, MAINE 04038
207-650-6414
senatorearchitecture.com

CONSULTANTS:

REVISIONS:

REVISION #1 - 01/09/14

DATE: NOVEMBER 12, 2014

PROJECT No.

DRAWN BY: RJS

CHECKED BY: RJS

SCALE: AS NOTED

SHEET TITLE:

ASK
13

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LA MARZOCCO

La Marzocco Marco Ecosmart, 10 Liter

\$1,370.00

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SKU:

LMECOSMART

Shipping:

Calculated at checkout

Quantity:

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8+1

Product Description

When it comes to coffee and tea brewing, precise temperature is paramount. This critical feature has been missing from the industry, until now. Introducing the Marco Ecosmart, a revolution precision hot water tower.

Marco's proprietary electronic temperature controls ensure exacting hot water at the desired temperature by focusing on temperature priority, rather than fill priority as regular hot water towers do, which disrupts temperature stability. Programmable push button operation offers varied on/off operation or portion control. LCD interface provides live temperature readout.

With eco-conscious construction and insulation, thermal stability and efficiency are dramatically improved. "Ecomode" brings energy efficiency to off peak times with operation at 50% capacity. As well, 95% of the equipment is recyclable at it's end of life.

MAIN FEATURES

Capacity (liters)	10
Electronic temperature controller	Yes
LCD user interface	Yes
Live temperature readout	Yes
Operation type	Programmable push button
Portion control	Yes
Built-in drain	Yes
"Ecomode" energy saving	Yes
Energy efficient insulation	

Yes

95% recyclable materials

Yes

Water filter reminder

Yes

SPECIFICATIONS

Output per hour (liters) 28

Height (in) 28

Width (in) 9

Depth (in) 19

Voltage (VAC) 208-240 V, 1 phase

Amperage (A) 13

Watts (W) 2800

Product Reviews

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TRUE FOOD SERVICE EQUIPMENT, INC.

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

Project Name: _____

A/A #

Location: _____

Item #: _____ Qty: _____

S/S #

Model #: _____

Model:
TUC-48

Undercounter: Solid Door Refrigerator



Scan code for video

TUC-48

- ▶ 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 (.5°C to 3.3°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 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-48	2	4	48 3/8	30 1/8	29 3/4	1/5	115/60/1 230-240/50/1	5.0 4.2	5-15P ▲	7 2.13	280 127
			1229	766	756						

† 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:

Model:
TUC-48

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. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A 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 doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 21 5/16" L x 16" D (548 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.



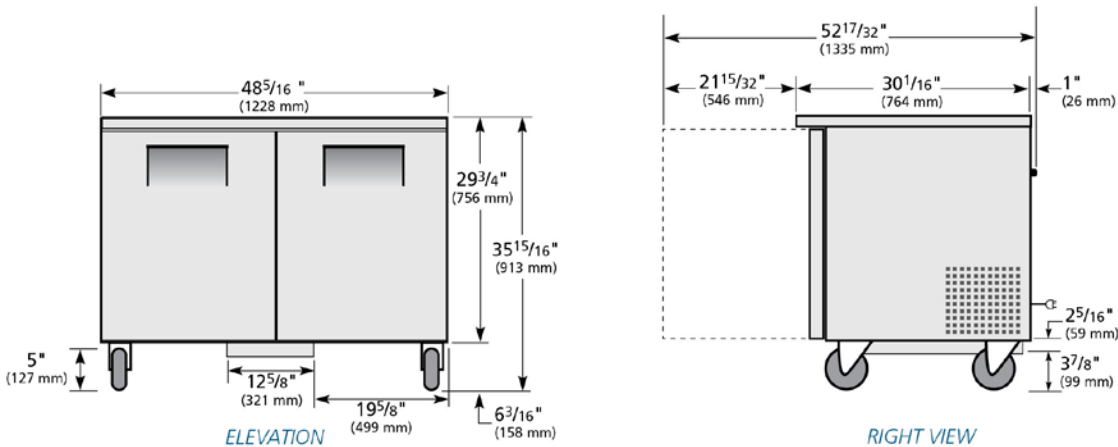
115/60/1
NEMA-5-15R

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 overshef.
- Double overshef.
-
- 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



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-48	TFQY02E	TFQY02S	TFQY02P	TFQY023	

*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

Mythos Grinder Spec Sheet

Power Requirements

- Volts: 110 (voltage range of 110-125)
- Watts: 800
- Amp draw: 8
- Receptacle: Nema 5-15



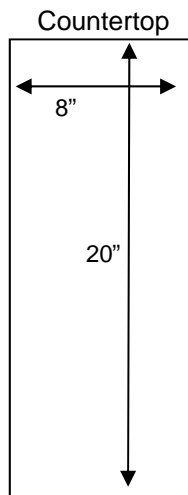
Nema 5-15

Shipping Dimensions & Weight

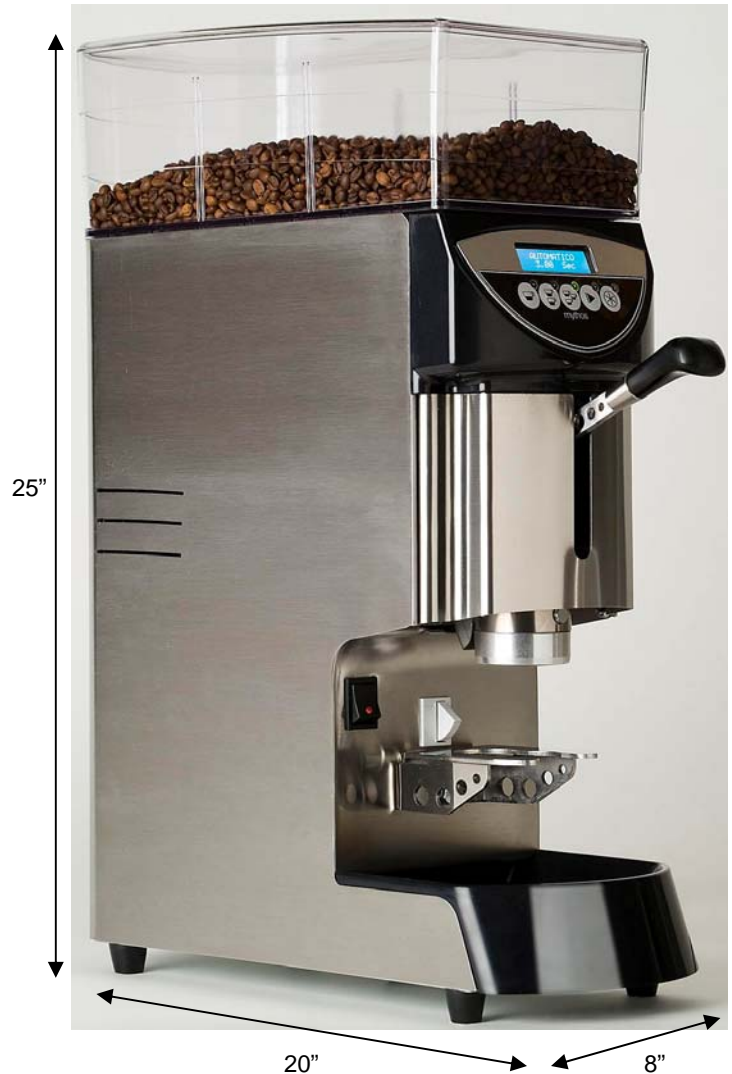
- Height: 32 inches
- Depth: 12 inches
- Width: 23 inches
- Weight: 60 pounds

Counter Space Requirements

- Height: 25 inches
- Depth: 20 inches
- Width: 8 inches
- Weight: 53 pounds



(Front)



NSF / ANSI Std.8

I, the customer, understand that these requirements must be in when the installer arrives. Failure to have the site ready will result in additional service and travel charges, and may cause further delays in installation.

Customer Name: _____ Signature: _____

Company Name: _____

Phone: _____ Fax: _____ Email: _____

NEO™ 140/190 Undercounter Ice Machines

Models

- | | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> UR-0140A | <input type="checkbox"/> UD-0140W | <input type="checkbox"/> UY-0140W | <input type="checkbox"/> UD-0190A |
| <input type="checkbox"/> UD-0140A | <input type="checkbox"/> UY-0140A | <input type="checkbox"/> UR-0190A | <input type="checkbox"/> UY-0190A |



U-140 / U-190

- Power
- Delay
- Clean
- Full Bin
- Service

- Ranging from 140 lbs. (64 kg) to 190 lbs. (79 kg) daily ice production
- Only 26" (66.04 cm) wide, 28.00" (67.31 cm) deep, and 38.50" (82.55 cm) high on 6" (15.24 cm) legs
- Up to 90 lb. (40.8 kg) ice storage capacity

NEO undercounter ice machines are designed to provide ice right where you need it – within reach. Improvements in **Performance**, **Intelligence** and **Convenience** make your ice machine easy to own and less expensive to operate.

Performance – NEO produces more ice than ever before while using less water and energy. The storage bin provides industry leading capacity.

Intelligence – NEO provides feedback with full bin and service indicators. Delay function allows you to pause your machine for slow periods or days when you're closed.

Convenience – NEO offers a forward-sliding storage bin for easy access to refrigeration components without having to move the entire ice machine. Smooth, sealed food-zone with removable water trough, distribution tube, and damper door for faster cleaning. AlphaSan added to key internal components.

Available **LuminIce™ Growth Inhibitor** extends cleaning intervals by reducing yeast and bacteria growth keeping your ice machine cleaner, longer.

Specifications

BTU Per Hour:

U-140: 2,150 (average)
2,600 (peak)

U-190: 2,150 (average)
2,600 (peak)

Compressor:

Nominal rating: .42 HP

Cupra-Nickel Condenser:

(Water-cooled models)

Adds protection from corrosive water elements.

Operating Limits:

• Ambient Temperature Range:
40° to 110°F (4.4° to 43.3°C)

• Water Temperature Range:
45° to 90°F (4.4° to 32.2°C)

• Water Pressure Ice Maker
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)

• Condenser Inlet Water In:
(Water-cooled only)
Min. 20 psi (137.9 kPa)
Max. 150 psi (1,034.2 kPa)



Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)



Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Regular
1 1/8" x 1 1/8" x 7/8"
(2.86 x 2.86 x 2.22 cm)

Ice Machine Electric

Power Cord:

115/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord and NEMA 5-15P-plug configuration. 208-230/60/1 ice machines are factory pre-wired with a 6' (180 cm) power cord only, no plug is supplied.

Total Amps:

U-140: 115/60/1: Air-cooled and Water-cooled: 5 amps
208-230/60/1: Air-cooled and Water-cooled: 2.5 amps

U-190: 115/60/1: Air-cooled: 6 amps
208-230/60/1: Air-cooled: 2.5 amps

Maximum fuse size:

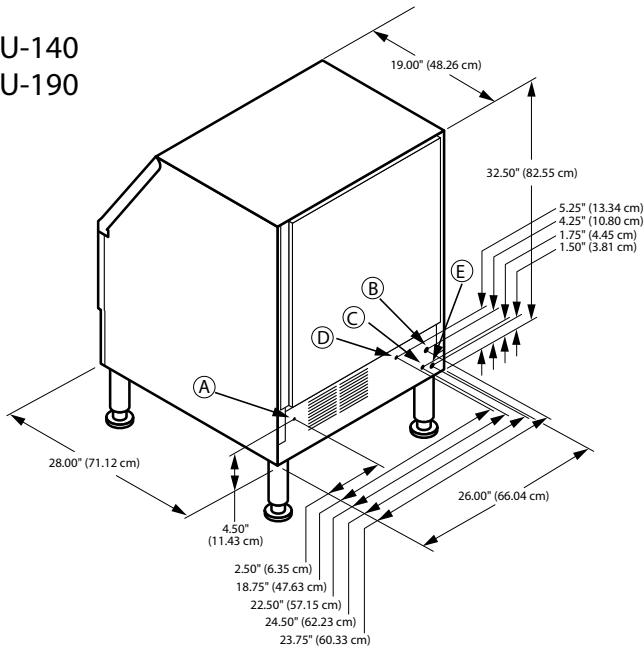
Air-cooled and Water-cooled: 15 amps
HACR-type circuit breakers can be used in place of fuses.





NEO™ 140/190 Undercounter Ice Machines

U-140
U-190



Installation Note Recommended clearance for top, sides, and back is 5" (12.7 cm) however, there is no minimum clearance required.

- (A) Electrical Entrance
- (B) 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
- (C) 1/2" (1.27 cm) F.P.T. Minimum Water Condenser Outlet (water-cooled units)
- (D) 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
- (E) 1/2" (1.27 cm) F.P.T. Ice Bin Drain

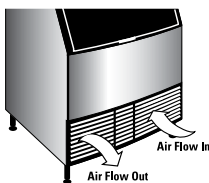
Specifications

Model	Ice Shape	Ice Production 24 Hours				Power kWh/ 100 lbs. @ 90°/70°F 32°/21°C	Potable water usage gal/100 lbs. ice @90/70°F	ENERGY STAR®
		70°Air/50°F Water 21°Air/10°C Water		90°Air/70°F Water 32°Air/21°C Water				
UR-0140A	regular	122 lbs	59 kg	90 lbs	41 kg	11.3	23.3	★
UD-0140A	dice	129 lbs	59 kg	95 lbs	43 kg	11.1	24.4	★
UD-0140W	dice	135 lbs	61 kg	104 lbs	49 kg	9.4	23.8	NA
UY-0140A	half-dice	132 lbs	60 kg	95 lbs	43 kg	11.1	24.9	★
UY-0140W	half-dice	126 lbs	57 kg	104 lbs	45 kg	9.4	22.9	NA
UR-0190A	regular	188 lbs	85 kg	133 lbs	60 kg	8.7	21.3	★
UD-0190A	dice	198 lbs	90 kg	140 lbs	64 kg	8.4	23.9	★
UY-0190A	half-dice	193 lbs	88 kg	140 lbs	64 kg	8.3	21.6	★

Water-cooled Condenser: 185 gal. / 700 liters

Water-cooled models are excluded from ENERGY STAR qualification.

Air Flow



Air in right, air out left, no side vents. Great for installation under countertops and next to other equipment.

Removable Bin



Air Filter



Simple, tool-free removal for quick access during routine cleaning and maintenance.

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

PRODUCT IMAGE



18-53C SHOWN

AVAILABLE IN 1800 or 2100 SERIES

STANDARD FEATURES

- **Sink Bowl**
20 gauge stainless steel. 10" x 14" x 10" deep bowl. 1 1/2" radius on all vertical and horizontal corners. Furnished with 1" stainless steel drain and 7 1/2" standpipe. Drain located in left rear corner
- **Drainboard**
20 gauge embossed stainless steel reinforced with welded braces every 6 inches. 3/4" radius on all vertical and horizontal edges
- **Front Apron**
22 gauge stainless steel clad over 20 gauge galvanized 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
- **Faucet**
1800 Series: 4" center wall mount faucet
2100 Series: 4" center deck mount faucet
- **Low Lead Compliance**
Low Lead Compliant faucet options are available to meet California AB-1953 and Vermont S152 standards

OPTIONAL ACCESSORIES

- **C-24** Towel Ring
- **C-33** Perforated Basket
- **C-36** Upgrade: Stainless Steel Legs
- **C-39** Right End Side Splash
- **C-40** Left End Side Splash
- **C-63** Insulated Sink Bowl (One Bowl)
- **C-64** Insulated Sink Bowls (Three Bowls)
- **C-66** 6" Longer Legs (36" Working Height)
- **H-109** Upgrade: Royal Series Low Lead Faucet
- **H-200** Upgrade: Commercial Series Low Lead Faucet
- **S-"XX"** Single Speedrail ("XX" denotes 24, 30", or 36" or 48")
- **D-"XX"** Double Speedrail ("XX" denotes 24, 30", or 36")



APPROVED BY:

CERTIFICATIONS:

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

Printed in the USA

Krowne Metal Corporation

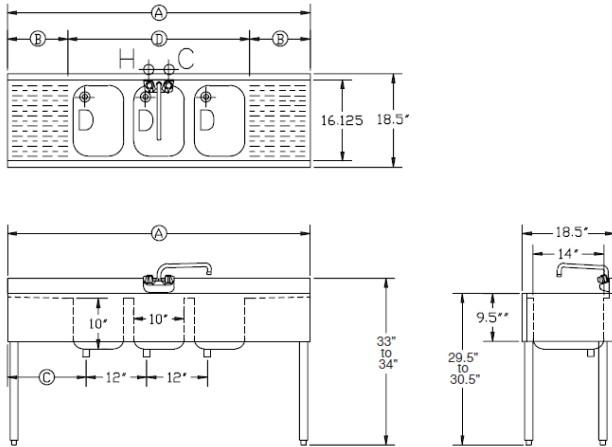
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Rev. 03/2012
No. 4.4

STANDARD SERIES UNDERBAR BAR SINKS

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

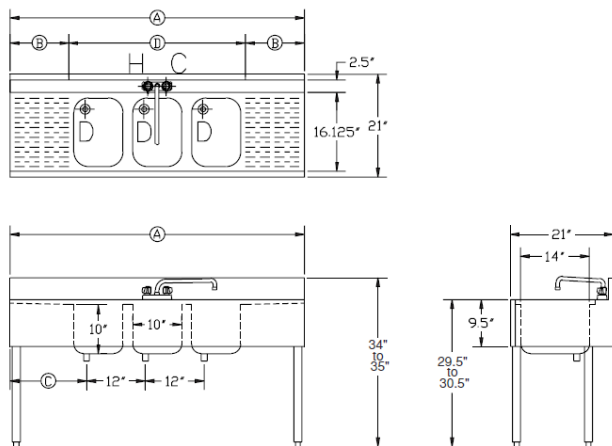
1800 SERIES



Model Numbers	Length A	Drainboard Side B	Left Side to Drain C	Bowls D	Weight (lbs.)
18-21L	2'-0"	12" Right	4"	1	35
18-31C	3'-0"	12" Each	16"	1	48
18-32L	3'-0"	12" Right	4"	2	53
18-32R	3'-0"	12" Left	15"	2	53
18-42L	4'-0"	24" Right	4"	2	55
18-42R	4'-0"	24" Left	27"	2	55
18-42C	4'-0"	12" Each	15"	2	55
18-33	3'-0"	N/A	4"	3	55
18-43L	4'-0"	12" Right	4"	3	60
18-43R	4'-0"	12" Left	15"	3	60
18-53C	5'-0"	12" Each	15"	3	69
18-63C	6'-0"	18" Each	21"	3	75
18-73C	7'-0"	24" Each	27"	3	86
18-83C	8'-0"	30" Each	33"	3	94
18-64C	6'-0"	12" Each	15"	4	79
18-74C	7'-0"	18" Each	21"	4	91
18-84C	8'-0"	24" Each	27"	4	99

MECHANICAL REQUIREMENTS: 1/2" IPS hot and cold water. 1" IPS drain connection

2100 SERIES



Model Numbers	Length A	Drainboard Side B	Left Side to Drain C	Bowls D	Weight (lbs.)
21-31C	3'-0"	12" Each	16"	1	51
21-32L	3'-0"	12" Right	4"	2	56
21-32R	3'-0"	12" Left	15"	2	56
21-42L	4'-0"	24" Right	4"	2	58
21-42R	4'-0"	24" Left	27"	2	58
21-42C	4'-0"	12" Each	15"	2	58
21-33	3'-0"	N/A	4"	3	53
21-43L	4'-0"	12" Right	4"	3	63
21-43R	4'-0"	12" Left	15"	3	63
21-53C	5'-0"	12" Each	15"	3	75
21-63C	6'-0"	18" Each	21"	3	85
21-73C	7'-0"	24" Each	27"	3	95
21-83C	8'-0"	30" Each	33"	3	104
21-64C	6'-0"	12" Each	15"	4	88
21-74C	7'-0"	18" Each	21"	4	100
21-84C	8'-0"	24" Each	27"	4	109

MECHANICAL REQUIREMENTS: 1/2" IPS hot and cold water. 1" IPS drain connection



APPROVED BY:

CERTIFICATIONS:

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



GSS 1

Quality in grinding supermarket coffee beans.

The highlights of this grinder are the uniform grinding at all settings, the extremely durable discs or the high-torque motor just to name a few. Also the ease of use and minimal service needs are a definite plus for this grinder.

Special feature

Quality and precision at an excellent price and performance ratio - this grinder with the simple and sturdy construction offers everything that our top-line models offer too.

Application areas:

Supermarkets and other areas of self service application.

[Claim_report_-_Service_order_MAHLKÖNIG.pdf](#)

Options

[Product information](#)

[Recommend this product](#)

[3D-Showroom](#)

Technical Data

SPECIFICATIONS

Hopper Capacity	1.1 lbs
Grinding Capacity - fine to medium	appro. 2.0 lbs/min
Voltage	100-115 V
Frequency / Phases	60 Hz / Single-Phase
Grinding Disc Diameter	90 mm
Dimensions (w x d x h)	7.9" x 16.4" x 22.9"
Net weight	61.7 lbs

EQUIPMENT FEATURES

Hopper magnet	yes
Bag Shaker	yes
Bag in place recognition	yes
Thermal protector	yes

LISTINGS

UL, NSF

Stay connected

Victoria Arduino Black Eagle 2 Group Spec Sheet

Water Requirements

- 3/8" dedicated cold water line with shut-off valve and compression fitting.
- Water hardness cannot exceed 3gpg or 50 ppm. If water hardness exceeds 3gpg a water softener must be installed.
- Minimum incoming water flow rate of 35 GPH and maximum line pressure of 70 PSI / 5 BAR.

Water Softening Equipment

1. Water Softener Capacity: Single - 4400 gpg
2. Water Softener Capacity: Double - 8800 gpg
3. Water Softener Capacity: Triple - 13200 gpg
4. Water Softener Capacity: Automatic - Programmable
5. Water Softener Capacity: Manual - 4400 gpg

Water Softener/Maintenance Calculation

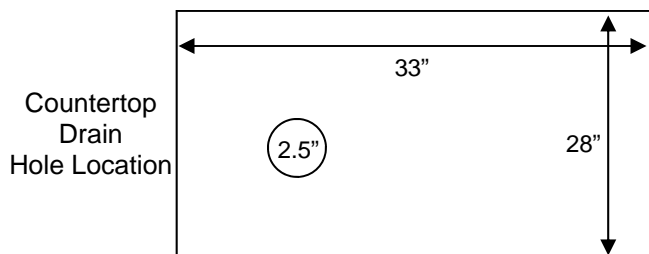
$$\frac{\text{Cartridge Grain Capacity}}{\text{Water Hardness (grains per gallon)}} = \frac{\text{Gallon Capacity of Cartridge}}{\text{Gallons of Water Used per Day}} = \text{Days Until Cartridge Needs to be Replaced}$$

Counter Space Requirements

- Height: 20 inches
- Depth: 28 inches
- Width: 33 inches
- Weight: 235 pounds

Drain Requirements

- Open gravity drain of minimum 1.25 inch I.D., within 4 feet of the machine.



(Front)

Power Requirements

- Volts: 220 (voltage range of 208-240)
- Watts: 7100
- Amp draw: 32
- Receptacle: Nema 6-50

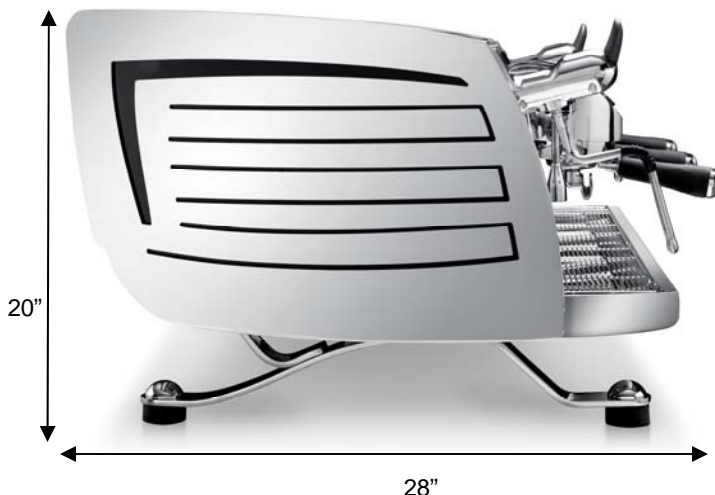


Nema 6-50



NSF / ANSI Std.4

The average water consumption of this machine is 4 gallons per day, which represents 128 drinks at 4oz per drink.



I, the customer, understand that these requirements must be in when the installer arrives. Failure to have the site ready will result in additional service and travel charges, and may cause further delays in installation.

Customer Name: _____ Signature: _____

Company Name: _____

Phone: _____ Fax: _____ Email: _____



Avenger® HT

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

Avenger® HT

Models

Avenger® HT



Standard Features

- Automatic fill
- Push button start
- Labyrinth type door design
- Automatic pumped drain for floor and wall drain installations
- Pre-installed water pressure regulator
- Stainless steel wash pump
- Electromechanical components
- Manual override for extended wash and delimiting
- Simplified controls allow easy access for operation and service
- Door safety switch
- One (1) each peg and combination rack included
- Above water scrap basket
- Built-in chemical pumps for detergent and rinse aid

Mandatory Specs

Specify voltage _____

Options

- Water Hammer Arrestor
- Back Panel
- Drain Quench System
- 480V Electrical
- Scale Prevention System (SPS)
- Replacement Cartridges for SPS (2-pack)
- Tie Down

Accessories

- 36-Compartment Rack
 - 4-1/8" tall (105 mm)
 - 5-5/8" tall (143 mm)
 - 7" tall (178 mm)
- Combination Rack
- Peg Rack
- Machine Stand
 - 6" (152 mm) high
 - 18" (457 mm) high

Specifications

- Uses 1.1 gallons (4.2 liters) of water per rack
- Uses 26.4 gallons (99.9 liters) of water per hour
- Cleans 24 racks per hour
- Two-minute automatic cycle
- Powerful 3/4 hp wash pump motor
- Built-in booster heater
- Fresh water rinse eliminates wash water contamination
- Air insulated between body and stainless steel housing
- Sani-Sure™ feature assures proper rinse water temperature
- 304 stainless steel construction
- Unique timer allows the machine to be customized for extended cycle times

Notes:

A vent hood is not recommended above the Jackson Avenger® HT as it does not produce excessive vapors. *Always check with the local building code to know what type of ventilation is required for commercial dish machine installations in your area.*

Normal operation of the Avenger HT® generates steam that may escape from the door. Materials such as wood laminate, veneers, etc. are unsuitable for use in areas exposed to dishwasher steam and detergents. Stainless steel or other moisture-resistant shields are recommended for surfaces adjacent to Avenger HT® sides and top.



Intertek

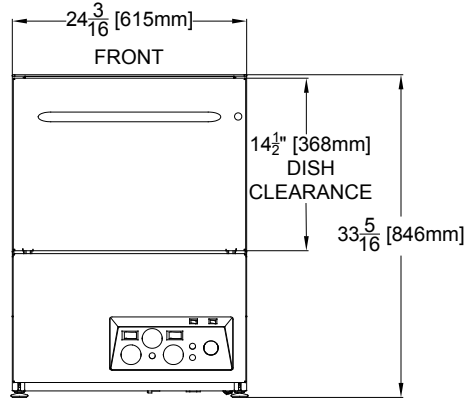
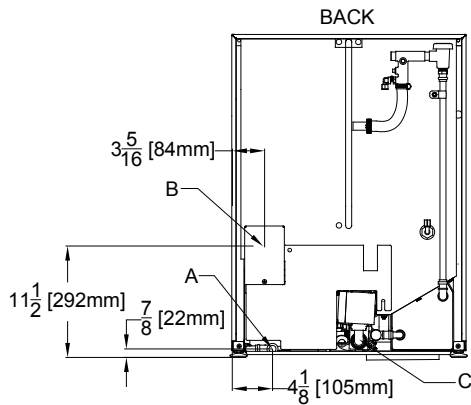
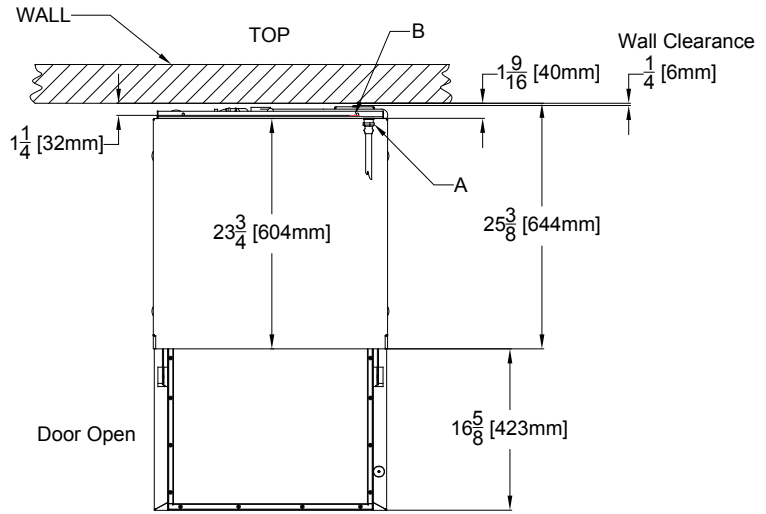


Avenger® HT

LEGEND:

- A - Water Inlet - 1/2" Female Pipe Thread, 2 1/2" AFF (Connect to a true 1/2" ID water line)
- B - Electrical Connection
- C - Drain Connection - 10' coiled drain hose. Shipped inside machine. Must be installed no more than 24" AFF.

All dimensions from floor can be increased 1" with adjustable feet supplied.



MODEL NO.	MACHINE DIMENSIONS				WALL CLEARANCE	SHIPPING INFORMATION					
	INSIDE CLEARANCE HEIGHT	INSIDE CLEARANCE WIDTH	INSIDE CLEARANCE DEPTH	DOOR OPEN DEPTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
Avenger® HT	14-1/2" (368 mm)	20" (508 mm)	20" (508 mm)	42" (1067 mm)	1/4" (6 mm)	248 lbs (112 kg)	92.5	23.3 cu. ft.	42" (1067 mm)	33" (838 mm)	29" (737 mm)

APPROXIMATE TOTAL AMP LOADS	
208/60/1	32.2
230/60/1	35.7

OPERATING CAPACITY	
Racks per Hour	24
Dishes per Hour	600
Glasses per Hour	864

WASH PUMP MOTOR	
Wash Pump	3/4 hp

OPERATING CYCLE	
Wash Cycle (seconds)	82
Drain Time (seconds)	28
Rinse Cycle (seconds)	10
Total Cycle (seconds)	120

WATER REQUIREMENTS	
Gallons per Rack	1.1 gal (4.2 L)
Gallons per Hour	26.4 gal (99.9 L)
Flow Pressure (PSI)	15 - 25
Waterline Size (IPS)	1/2"
Drainline Size (OD)	1-3/8"

OPERATING TEMPERATURES	
Wash	150° F (65.6° C)
Rinse	180° F (82.2° C)

HOW TO SPECIFY: Avenger® HT

Jackson WWS, Inc.

Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734
 Mailing Address: P.O. Box 1060, Barbourville, KY 40906
 Telephone: 888-800-5672 • Fax: 606-523-1799
 Email: info@jacksonwws.com
 07610-003-34-02 [07/26/13]

www.jacksonwws.com

We reserve the right to change specifications in this bulletin without incurring any obligation for equipment previously or subsequently sold.

MODEL AD-64CW

High Production Dishwasher



Item # _____

Standard Features

- **High temperature** sanitation to protect your ware from harmful chemicals during final rinse. Your ware will come out cleaner and dryer than conventional sanitation methods.
- **Electronic Controls** for a precise wash with 3 programmed wash cycles to handle your specific needs.
- High production does not mean higher energy cost. With **35 racks per hour** production requiring only 32 amp total draw, **insulated double side walls** and less than 1 gallon of water per rack, Fagor's AD-64W has efficiency written all over it.
- **Built-in electric booster** heater that will raise the temperature to the NSF required temperature of 180°F for sanitation.
- Unique "**Hot Water Assurance**" feature which guarantees 180°F final rinse.
- **Built-in drain pump, detergent & rinse** pumps come standard to give you all the options necessary to run your unit.
- This unit is designed to be used as a **Dishwasher or Glasswasher**.



Specifier Statement

Specified unit will be a Fagor AD-64CW undercounter, front loading, high temperature dish or glass washer with built-in booster heater. Features electrical controls with 3 time settings, efficient 32 amp total draw (single phase) and 19 amp total draw (3 phase), .9 gallons of water per cycle. Stainless steel construction including top and insulated side panels. Standard with liquid detergent, liquid rinse and drain pumps. One year labor / one year parts warranty.

Options & Accessories

- All purpose rack
- Cutlery grid
- Peg rack
- Glassrack
- 16" base stand
- 6" base w/ legs
- Cutlery container
- Drain water tempering valve
- Water pressure regulating valve with gauge



Capacities		Water Consumption		Temperatures	
Racks Per Hr.	35	Gallons Per Hr.	40.5 gal. / 153.3 litre	Wash	150°F / 66°C
Dishes Per Hr.	875	Gallons Per Cycles	.9 gal. / 3.40 litre	Rinse	190°F / 88°C
Glasses Per Hr.	1260	Inlet Temperature (optimum)	140°F / 60°C		
Wash Tank	6.6 gal. / 24.9 litre	Flow Rinse pressure	20 - 25		
Operating Cycles		Heating & Wash Pump Motor		Dimensions	
Wash Time (seconds)	40, 70, 160	Electric Wash Tank Heater	2.8 kw	Width	25" (635 mm)
Dwell (seconds)	5	Electric Booster Heater	6 kw	Depth	24-1/2" (622.3 mm)
Rinse Time (seconds)	15	Motor (hp)	1 hp	Height	33" (838.9 mm)
Total Time (seconds)	60, 90, 180			Max. Clearance	12" (305 mm)
				Shipping Weight	160 lbs (73 kg)
				Shipping Volume (cu. ft.)	15

13105 NW 47th Ave. Miami FL 33054
 Tollfree: (866) 463 2467 Ph: (305) 779 0170 Fax: (305) 779 0173
 www.fagorcommercial.com

TOGETHER WE EVOLVE

Specifications Model AD-64CW

Cabinet

Constructed of high-quality stainless steel, type 304 top and sides. Back is constructed of Galvanized aluminum. Sides have an insulated S/S side panel. Interior cabinet is completely constructed in high-quality 16 gauge, 304 stainless steel. Door is completely stainless steel with a brushed aluminum door handle. Built-in electric booster heater, all stainless steel construction with 6 kw elements with infinite rise in water temperature. Wash tank has a 2.8 kw element design to

maintain water above 150° F. Individual wash and rinse arms, both upper and lower, all stainless steel construction. Stainless steel filters above water line in 4 quadrants. Unit comes standard on 1-1/2" adjustable legs.

Controls

Controls are located on the top front of the machine. Digital temperature displays for wash and booster tanks. Water resistant start button. (3) time settings (60, 90 & 180 sec.) and (1) drain setting. Automatic fill and door

safety switch. Power light and running light.

Others

Standard built in detergent and rinse pumps. Unit is 100% serviceable from the front. Built in vacuum breaker and automatic drain. Fill and drain hose included.

Warranty

One year labor / One year parts. (Continental U.S.A. & Canada only)

Service Connections

- A** Water inlet 3/4" Female hose connector on 5' long flexible hose supplied with machine; Adaptor for 3/4" female garden hose fitting also supplied; 140°F / 60°C optimum water temperature; 20 - 25 psi flow rinse pressure.
- D** Drain 5' long, 1/2" I.D. flexible hose. Maximum 26-3/4" drain height permitted; Indirect connection to drain pipe.
- R** Electrical terminal block connection point - 208 - 240/60/1 or 3 ph.
- E** Electric power supply - Use wire suitable for at least 194°F / 90°C

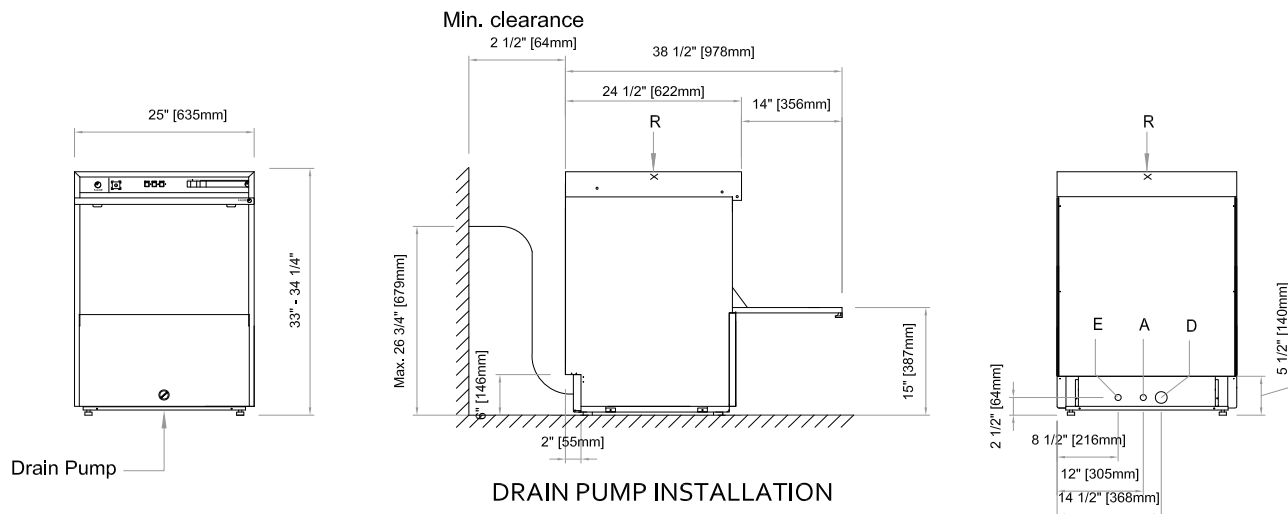
Incoming Water Temp		140°F	110°F
Aprox. racks per hour*		35	30
Volts/Hz/Ph	Amps	Volts/Hz/Ph	Amps
208/60/1	28	208/60/3	16
220/60/1	30	220/60/3	18
240/60/1	32	240/60/3	19

- 50 Hz models, consult factory

* Approximate based on consistent hot water and constant water pressure.

Caution Before connecting water to this unit, have water supply analyzed to make sure hardness is not greater than 2.0 grains and pH level is within the range of 7.0-8.5. Water which fails to meet these standards should be treated by the installation of a water conditioner. EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.

Warning Installation should be made by qualified personnel who will observe all specified local codes.



Front View

Side View

Back View

The manufacturer reserves the rights to modify materials and specifications without notice. Printed in the USA • 09/12