



# **Riverside Golf Course Club House Renovation**

**Portland, Maine**

**Foodservice Equipment  
Catalog Cut Book**

---

**Date: January 13, 2014**

---

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

---

*Item Number* 1

*Description* Mop Sink

*Manufacturer* Advance/Tabco

*Model Number* 9-OPC-84

*Quantity* 1

*Unit* ea

---

### *Electrical Data:*

None

---

### *Plumbing Data:*

1/2"-Hot Water

1/2"-Cold Water

2"-Direct Waste

---

### *Options and Accessories:*

Unit to be complete with the following options and accessories:  
(1) One model K-240 Service Faucet.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



STAINLESS STEEL  
**MOP SINK CABINET**  
**9-OPC-84**



**Item #:** 1      **Qty #:** 1  
**Model #:** 9-OPC-84  
**Project #:** \_\_\_\_\_



Cabinet Includes  
Floor Mop Sink

**FEATURES:**

- 16" x 20" x 12" Sink Bowl with drain
- Louvered Side Panels for ventilation
- Single Left-Hinged Door
- Fixed Stainless Steel Utility Shelf
- 2 Mop Holders (1 on each side)

**CONSTRUCTION:**

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

**MATERIAL:**

- 16 gauge type "304" Series Sink Bowl
- 18 gauge type "304" Series Sink Bowl Apron
- 18 gauge type "430" Series Stainless Steel Cabinet

**OPTIONAL:**

- TA-46 - Door Lock
- K-240 - Service Faucet**
- K-94-CAB - 18 gauge type "304" Stainless Steel Cabinet Upgrade
- Right-hand Door Swing  
(please specify when ordering)

**Net Weight:** 238 lbs.



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

Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com). For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

**NEW YORK**  
Fax: (631) 242-6900

**GEORGIA**  
Fax: (770) 775-5625

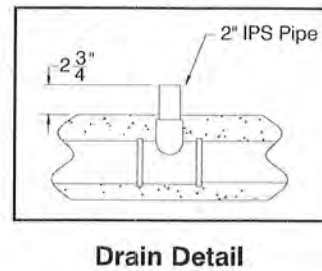
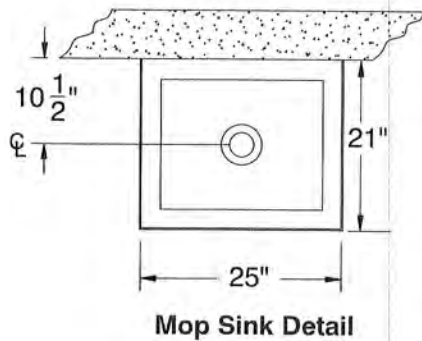
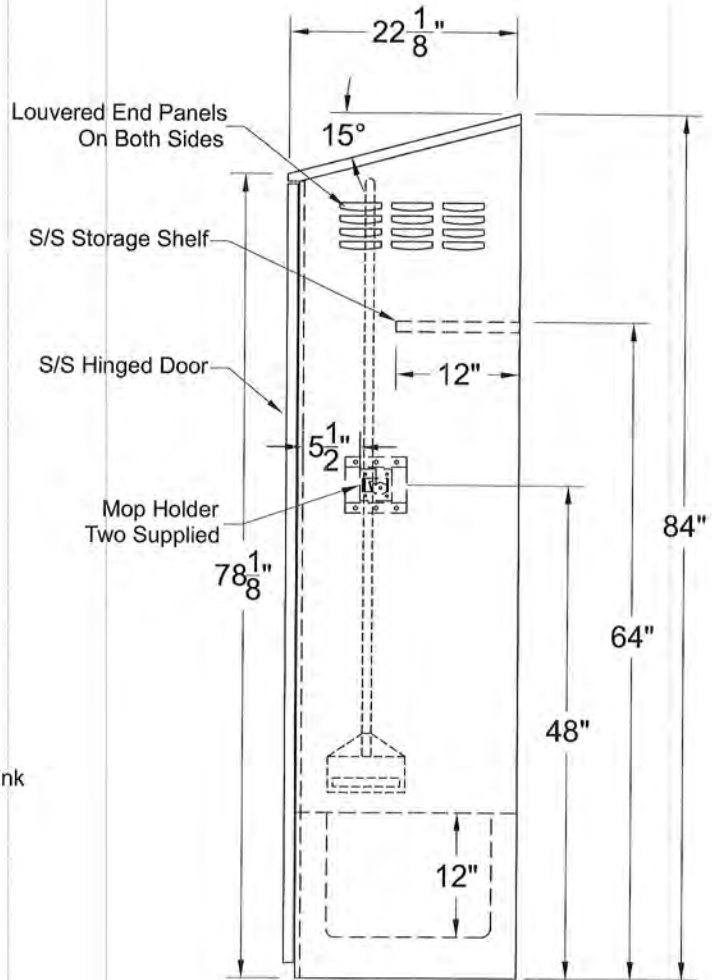
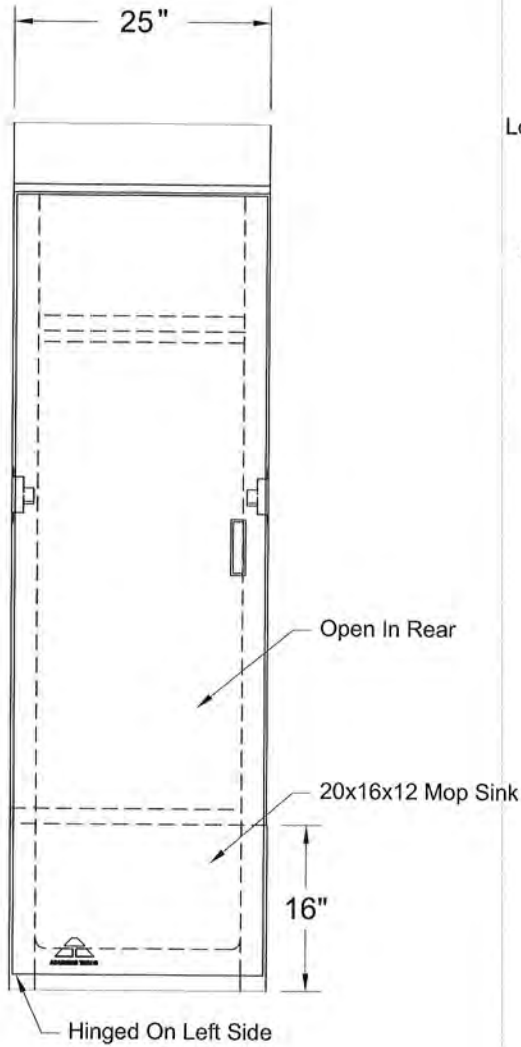
**TEXAS**  
Fax: (972) 932-4795

**NEVADA**  
Fax: (775) 972-1578

# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL

TOL ± .500"



***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

<b><i>Item Number</i></b> 2	
<b><i>Description</i></b> Water and Ice Station	
<b><i>Manufacturer</i></b> Delfield	
<b><i>Model Number</i></b> 204-P	
<b><i>Quantity</i></b> 1	<b><i>Unit</i></b> ea
<b><i>Electrical Data:</i></b>  None	
<b><i>Plumbing Data:</i></b>  1/2"-Cold Water 5/8"-Indirect Waste	1"-Indirect Waste

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# 204 Series

Water And Ice Station

Project \_\_\_\_\_  
 Item 2  
 Quantity 1  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

204 Series: Water And Ice Station

### Models

- 204 Water and ice station with glass filler
- **204P** Water and ice station with pitcher filler



204

### Standard Features

- Top is 18-gauge stainless steel with raised die stamped opening
- Chrome plated wire strainer
- Glass filler is 9.5" high
- Pitcher filler is 13.5" high
- One-piece 20-gauge stainless steel lift-off cover with handle
- Liner of ice bin is high-impact ABS plastic with covered corners
- 1" diameter drain plumbed out the bottom
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Exterior tank is made of galvanized steel

### Specifications

Top is 18-gauge stainless steel, has 1.37" (3 cm) overhang all around. Glass filler is 9.5" (24 cm) high, over die-stamped drain opening fitted with chrome-plated wire strainer. Pitcher filler is 13.5" (34 cm) high, over die-stamped drain opening fitted with chrome-plated wire strainer. Ice bin opening is die-stamped with .19" (5 mm) raised edges, measures 15.12" x 10.5" (38 cm x 27 cm), has one-piece 20-gauge stainless steel lift-off cover.

Liner of ice bin is high-impact ABS plastic, has rounded corners and is pitched to 1" (25 mm) diameter drain. Bin is insulated all around with high-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. Ice bin holds 45 pounds of ice.

Exterior body is 24-gauge galvanized steel.

Cutout dimensions are 21" (53 cm) x 17.75" (45 cm).



980 S. Isabella Rd.  
 Mt. Pleasant, Michigan 48858

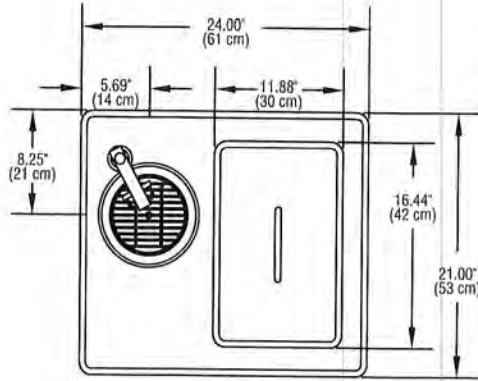
Phone: 800-733-8948 or 989-773-7981  
 Fax: 800-669-0619

[www.delfield.com](http://www.delfield.com)

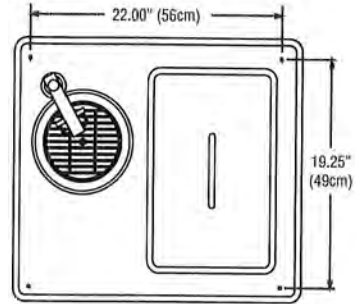




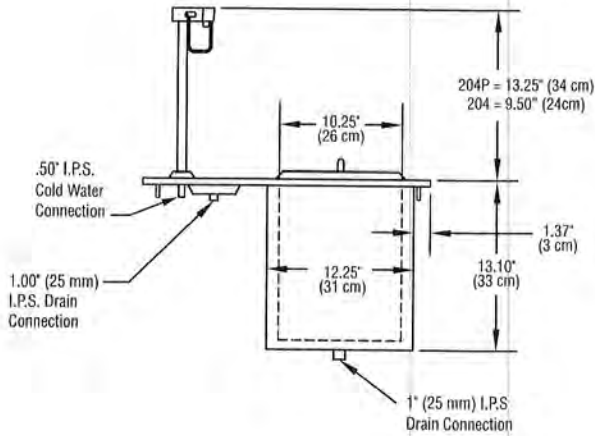
204 Series Water And Ice Station



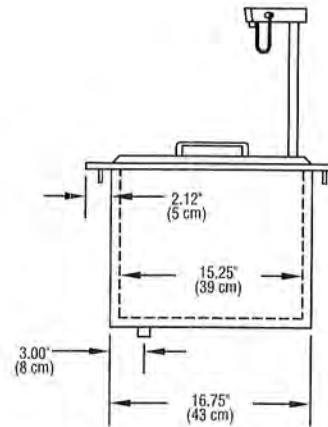
Plan View  
204, 204P



Mounting Stud Locations  
204, 204P



Elevation View  
204, 204P



Side View  
204, 204P

Specifications						
Model	L	D	H	Cutout Size	Cabinet Capacity	Ship Weight
204	24" (61 cm)	21" (53 cm)	22.6" (57 cm)	21" x 17.75" (53 cm x 45 cm)	45lbs (20kg)	47.5lbs (22kg)
204P	24" (61 cm)	21" (53 cm)	26.35" (67 cm)	21" x 17.75" (53 cm x 45 cm)	45lbs (20kg)	47.5lbs (22kg)

Delfield reserves the right to make changes to the design or specifications without prior notice.

980 S. Isabella Rd.  
Mt. Pleasant, Michigan 48858

Phone: 800-733-8948 or 989-773-7981  
Fax: 800-669-0619  
www.delfield.com

Printed in the U.S.A.  
DS204\_204P  
12/12



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

**Item Number** 3

**Description** Coffee Brewer (By Others)

**Manufacturer** By Others

**Model Number** By Others

**Quantity** 1

**Unit** ea

***Electrical Data:***

120/240-Volt, 1-Phase, 6.3-KW, 25.8-Amps, Direct Connection (Verify)

***Plumbing Data:***

3/8"-Cold Water

***Options and Accessories:***

Equipment to be supplied and Installed by Others. Verify all Utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 4

*Description* Underbar, Drainboard/Storage Cabinet

*Manufacturer* Krowne

*Model Number* 18-GSB3

*Quantity* 1

*Unit* ea

*Electrical Data:*

None

*Plumbing Data:*

1"-Indirect Waste

*Options and Accessories:*

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# STANDARD SERIES UNDERBAR GLASS STORAGE BINS

MODEL: 18-GSB3 PROJECT: \_\_\_\_\_ ITEM #: 4 QTY: 1

## PRODUCT IMAGES



18-GSB1 SHOWN



18-GSB3 SHOWN

**AVAILABLE IN 1800 or 2100 SERIES**

## STANDARD FEATURES

- **Drainboard**  
20 gauge embossed stainless steel reinforced with welded braces every 6 inches. 3/4" radius on all vertical and horizontal edges
- **Front Apron**  
20 gauge stainless steel clad over 20 gauge galvanized steel
- **Backsplash**  
22 gauge stainless steel
- **Sides**  
20 gauge stainless steel
- **Middle Shelf**  
20 gauge stainless steel
- **Back**  
20 gauge galvanized steel
- **Bottom**  
20 gauge stainless steel
- **Legs**  
1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot
- **Plumbing**  
1" IPS drain connection

## OPTIONAL ACCESSORIES

- **C-36** Upgrade: Stainless Steel Legs
- **C-39** Right End Side Splash
- **C-40** Left End Side Splash



### CERTIFICATIONS:

### APPROVED BY:

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

Printed in the USA

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal  
TJM Consulting

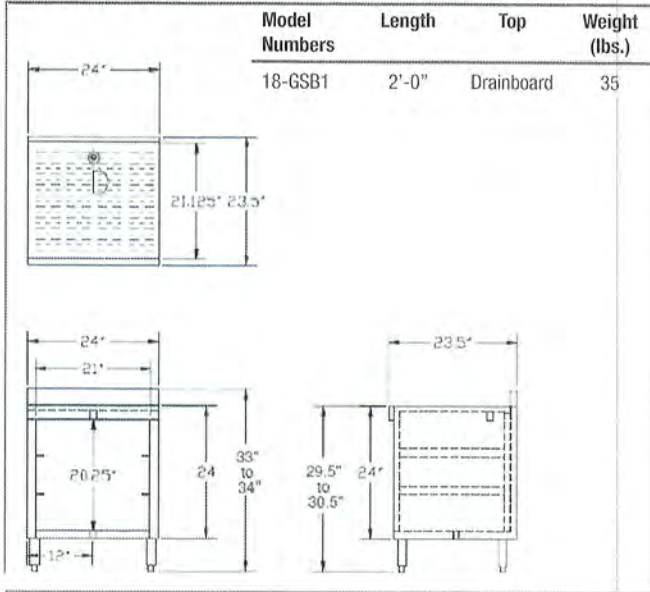
Rev. 09/2011  
No. 4.6



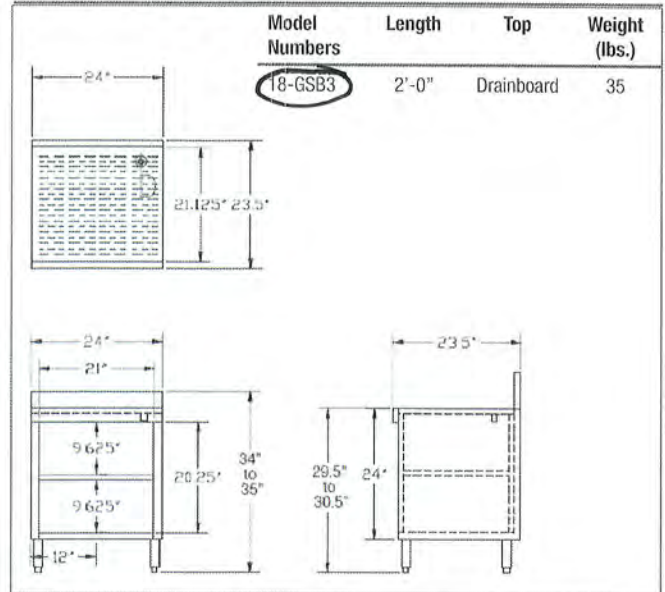
# STANDARD SERIES UNDERBAR GLASS STORAGE BINS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: 4 QTY: 1

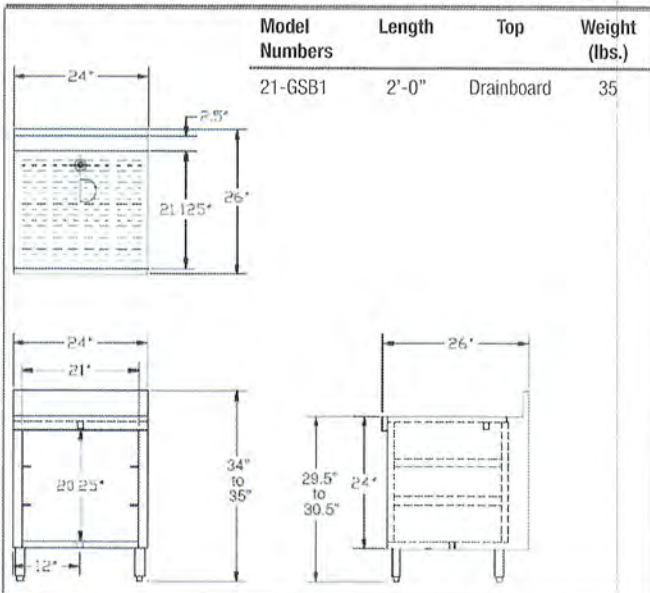
## 1800 SERIES: RACK SLIDES



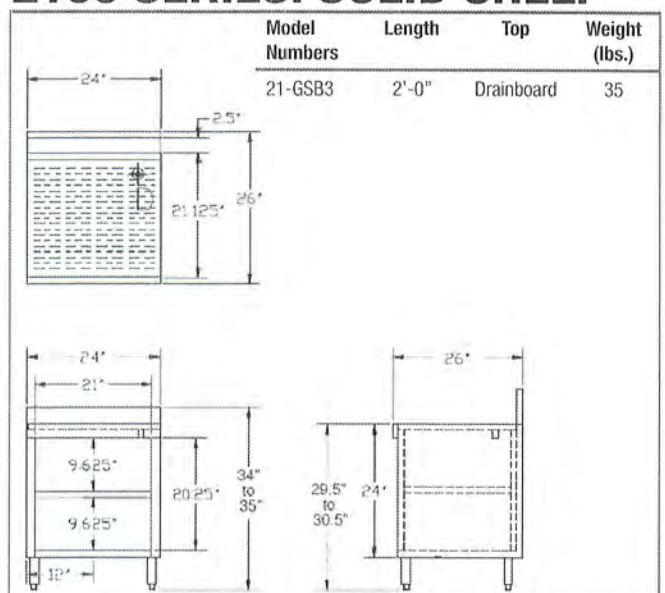
## 1800 SERIES: SOLID SHELF



## 2100 SERIES: RACK SLIDES



## 2100 SERIES: SOLID SHELF



**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**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129

Rev. 09/2011

sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

No. 4.6

TJM Consulting

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 5

***Description*** Blender Station/Dump Sink

***Manufacturer*** Krowne

***Model Number*** 18-12BD

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

120-Volt, 1-Phase, 15.0-Amps, Direct Connection

***Plumbing Data:***

1/2"-Hot Water

1/2"-Cold Water

1-1/2"-Indirect Waste

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# STANDARD SERIES UNDERBAR ADD-ON BLENDER STATIONS

MODEL: 18-12BD PROJECT: \_\_\_\_\_ ITEM #: 5 QTY: 1

## PRODUCT IMAGES



18-12BD SHOWN

18-12FT SHOWN

**AVAILABLE IN 1800 or 2100 SERIES**

## STANDARD FEATURES

- **Sink Bowls**  
20 gauge stainless steel. 12" Model has 10" x 12" x 7" and 18" Model has 10" x 14" x 7" deep bowl with a 1 1/2" drain located in center
- **Backsplash**  
22 gauge stainless steel
- **Sides**  
18 gauge stainless steel
- **Back and Bottom**  
20 gauge galvanized steel
- **Legs**  
1 5/8" tubular 16 gauge galvanized steel with grey plastic bullet foot
- **Shelf**  
22 gauge stainless steel
- **Electrical**  
Duplex outlet located underneath
- **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**  
Low Lead Compliant faucet options are available to meet California AB-1953 and Vermont S152 standards

## OPTIONAL ACCESSORIES

- **C-24** Towel Ring
- **C-30** Left and Right End Side Splashes
- **C-33** Perforated Dump Basket
- **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



**CERTIFICATIONS:**

**APPROVED BY:**

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

Printed in the USA

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal  
TJM Consulting

Rev. 03/2012  
No. 4.11



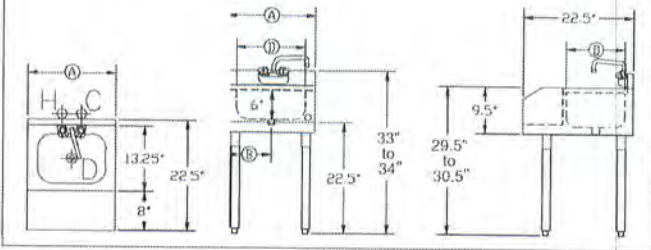
# STANDARD SERIES UNDERBAR ADD-ON BLENDER STATIONS

MODEL: 18-12BD PROJECT: \_\_\_\_\_ ITEM #: 5 QTY: 1

## 1800 SERIES: BLENDER STATION

Model Numbers	Length (A)	Left Side to Drain (B)	Bowl Size (C)	Leg Location (D)	Weight (lbs.)
18-12BDR	1'-0"	6"	10" x 12"	Right	30
18-12BDL	1'-0"	6"	10" x 12"	Left	30
<b>18-12BD</b>	1'-0"	6"	10" x 12"	Four	30
18-18BDR	1'-6"	9"	10" x 14"	Right	39
18-18BDL	1'-6"	9"	10" x 14"	Left	39
18-18BD	1'-6"	9"	10" x 14"	Four	39

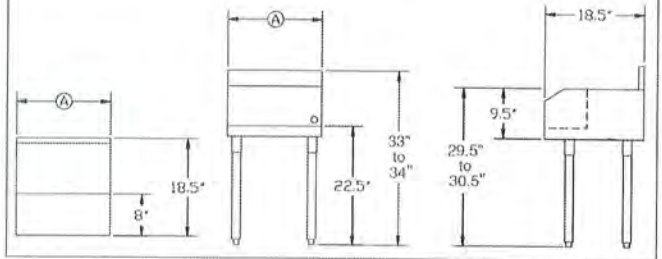
**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection



## 1800 SERIES: FLAT TOP

Model Numbers	Length (A)	Leg Location	Weight (lbs.)
18-12FTR	1'-0"	Right	30
18-12FTL	1'-0"	Left	30
18-12FT	1'-0"	Four	30
18-18FTR	1'-6"	Right	39
18-18FTL	1'-6"	Left	39
18-18FT	1'-6"	Four	39

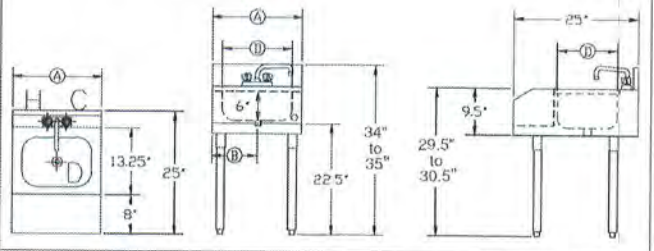
**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection



## 2100 SERIES: BLENDER STATION

Model Numbers	Length (A)	Left Side to Drain (B)	Bowl Size (C)	Leg Location (D)	Weight (lbs.)
21-12BDR	1'-0"	6"	10" x 12"	Right	30
21-12BDL	1'-0"	6"	10" x 12"	Left	30
21-12BD	1'-0"	6"	10" x 12"	Four	30
21-18BDR	1'-6"	9"	10" x 14"	Right	39
21-18BDL	1'-6"	9"	10" x 14"	Left	39
21-18BD	1'-6"	9"	10" x 14"	Four	39

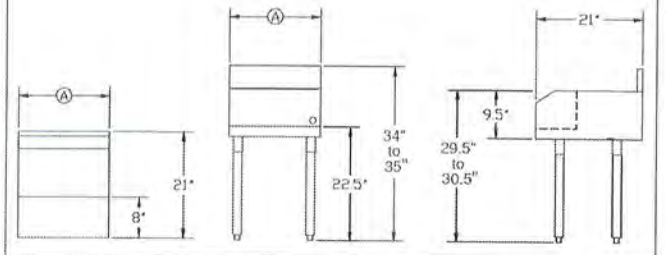
**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection



## 2100 SERIES: FLAT TOP

Model Numbers	Length (A)	Leg Location	Weight (lbs.)
21-12FTR	1'-0"	Right	30
21-12FTL	1'-0"	Left	30
21-12FT	1'-0"	Four	30
21-18FTR	1'-6"	Right	39
21-18FTL	1'-6"	Left	39
21-18FT	1'-6"	Four	39

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



**CERTIFICATIONS:**

**APPROVED BY:**

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

Printed in the USA

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 03/2012  
No. 4.11

TJM Consulting

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

<b><i>Item Number</i></b> 6	
<b><i>Description</i></b> Ice Bin	
<b><i>Manufacturer</i></b> Krowne	
<b><i>Model Number</i></b> 18-36DP-7	
<b><i>Quantity</i></b> 1	<b><i>Unit</i></b> ea
<b><i>Electrical Data:</i></b>  None	
<b><i>Plumbing Data:</i></b>  1/2"-Indirect Waste	
<b><i>Options and Accessories:</i></b>	

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# STANDARD SERIES UNDERBAR ICE BINS

MODEL: 18-36DP-7 PROJECT: \_\_\_\_\_ ITEM #: 6 QTY: 1

## PRODUCT IMAGE



18-24-7 SHOWN

AVAILABLE IN 1800 or 2100 SERIES

## OPTIONAL ACCESSORIES

- C-19 Stainless Steel Divider (Specify Model)
- C-21 Bottle Wells (6 pack)
- C-32 Condiment Tray
- C-34 Stainless Steel Perforated Bottom (24", No Cold Plate)
- C-35 Stainless Steel Perforated Bottom (30"+, No Cold Plate)
- C-36 Upgrade: Stainless Steel Legs
- C-39 Right End Side Splash
- C-40 Left End Side Splash
- C-41 Partial Sliding Cover (Using Bottle Wells)
- C-42 Full Sliding Cover (No Bottle Wells)
- C-43 Bottle Wells (2 pack)
- C-46 Upgrade: 10 Circuit Cold Plate
- S-"XX" Single Speedrail ("XX" denotes 24, 30", or 36")
- D-"XX" Double Speedrail ("XX" denotes 24, 30", or 36")

## STANDARD FEATURES

- **Interior**  
20 gauge stainless steel
- **Cold Plate**  
Cast aluminum post mix plate with 7 circuits. Plate is sealed into bottom. Each circuit is 5/16" OD stainless steel tubing. Two full with remainder to be half circuits. Bump and swedge fittings on ends
- **Front Apron**  
22 gauge stainless steel clad over 20 gauge galvanized steel
- **Backsplash**  
22 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**  
Cold Plate: 1/2" IPS drain connection. 4" tailpiece provided  
No Cold Plate: 1" IPS drain connection



CERTIFICATIONS:

APPROVED BY:

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

Printed in the USA

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 03/2012  
No. 4.2

TJM Consulting

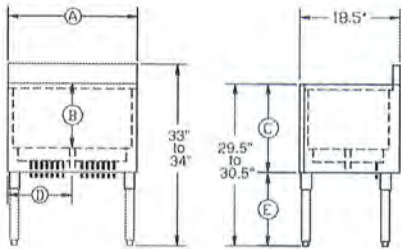
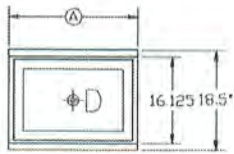




# STANDARD SERIES UNDERBAR ICE BINS

MODEL: 18-36DP-7 PROJECT: \_\_\_\_\_ ITEM #: 6 QTY: 1

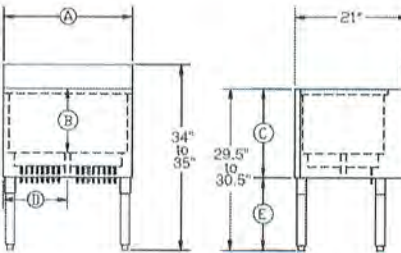
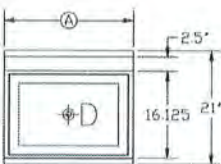
## 1800 SERIES



Model Numbers	Length A	Ice Bin Depth B	Overall Depth C	Left Side to Drain D	Inside Bin Dimensions	Cold Plate Circuits	Ice Capacity (lbs.)	Leg Size E	Weight (lbs.)
18-24	2'-0"	12"	13 1/2"	12"	15" x 22"	N/A	80	16"	55
18-30	2'-6"	12"	13 1/2"	15"	15" x 28"	N/A	97	16"	65
18-36	3'-0"	12"	13 1/2"	18"	15" x 34"	N/A	115	16"	69
18-24-7	2'-0"	12"	16 1/2"	12"	15" x 22"	7	80	13"	105
18-30-7	2'-6"	12"	16 1/2"	15"	15" x 28"	7	97	13"	113
18-36-7	3'-0"	12"	16 1/2"	18"	15" x 34"	7	115	13"	115
18-24DP	2'-0"	15"	16 1/2"	12"	15" x 22"	N/A	100	13"	62
18-30DP	2'-6"	15"	16 1/2"	15"	15" x 28"	N/A	120	13"	69
18-36DP	3'-0"	15"	16 1/2"	18"	15" x 34"	N/A	138	13"	80
18-24DP-7	2'-0"	15"	19 1/2"	12"	15" x 22"	7	100	10"	132
18-30DP-7	2'-6"	15"	19 1/2"	15"	15" x 28"	7	120	10"	135
18-36DP-7	3'-0"	15"	19 1/2"	18"	15" x 34"	7	138	10"	145

MECHANICAL REQUIREMENTS: Cold Plate: 1/2" IPS drain connection No Cold Plate: 1" IPS drain connection

## 2100 SERIES



Model Numbers	Length A	Ice Bin Depth B	Overall Depth C	Left Side to Drain D	Inside Bin Dimensions	Cold Plate Circuits	Ice Capacity (lbs.)	Leg Size E	Weight (lbs.)
21-24	2'-0"	12"	13 1/2"	12"	15" x 22"	N/A	80	16"	55
21-30	2'-6"	12"	13 1/2"	15"	15" x 28"	N/A	97	16"	65
21-36	3'-0"	12"	13 1/2"	18"	15" x 34"	N/A	115	16"	80
21-24-7	2'-0"	12"	16 1/2"	12"	15" x 22"	7	80	13"	120
21-30-7	2'-6"	12"	16 1/2"	15"	15" x 28"	7	97	13"	130
21-36-7	3'-0"	12"	16 1/2"	18"	15" x 34"	7	115	13"	135
21-24DP	2'-0"	15"	16 1/2"	12"	15" x 22"	N/A	100	13"	65
21-30DP	2'-6"	15"	16 1/2"	15"	15" x 28"	N/A	120	13"	80
21-36DP	3'-0"	15"	16 1/2"	18"	15" x 34"	N/A	138	13"	95
21-24DP-7	2'-0"	15"	19 1/2"	12"	15" x 22"	7	100	10"	150
21-30DP-7	2'-6"	15"	19 1/2"	15"	15" x 28"	7	120	10"	155
21-36DP-7	3'-0"	15"	19 1/2"	18"	15" x 34"	7	138	10"	160

MECHANICAL REQUIREMENTS: Cold Plate: 1/2" IPS drain connection No Cold Plate: 1" IPS drain connection



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

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129

sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

TJM Consulting

Rev. 03/2012

No. 4.2

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

<b><i>Item Number</i></b> 7	
<b><i>Description</i></b> Underbar, Speedrail, Double	
<b><i>Manufacturer</i></b> Krowne	
<b><i>Model Number</i></b> RD-60	
<b><i>Quantity</i></b> 1	<b><i>Unit</i></b> ea
<b><i>Electrical Data:</i></b>  None	
<b><i>Plumbing Data:</i></b>  None	
<b><i>Options and Accessories:</i></b>	

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# ROYAL SERIES UNDERBAR SINGLE & DOUBLE SPEEDRAILS

MODEL: RD-60 PROJECT: \_\_\_\_\_ ITEM #: 7 QTY: 1

## PRODUCT IMAGES



RS-24 SHOWN



RD-24 SHOWN

## STANDARD FEATURES

- **Front Apron**  
20 gauge stainless steel clad with black sound deadening ABS polymer plastic
- **Sides**  
16 gauge stainless steel
- **Bottom**  
20 gauge stainless steel clad with black sound deadening ABS polymer plastic

## OPTIONAL ACCESSORIES

- **KR-SC"xx"** Locking Cover for Single Speedrail
- **KR-DC"xx"** Locking Cover for Double Speedrail  
("xx" indicates size of Speedrail)



### CERTIFICATIONS:

Printed in the USA

### APPROVED BY:

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

**Krowne Metal Corporation**  
 100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
 sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal  
 TJM Consulting

Rev. 03/2012  
No. 5.30



# ROYAL SERIES UNDERBAR

## SINGLE & DOUBLE SPEEDRAILS

MODEL: RD-60 PROJECT: \_\_\_\_\_ ITEM #: 7 QTY: 1

### SINGLE SPEEDRAILS

Model Numbers	Overall Length (A)	Weight (lbs.)
RS-12	1'-0"	3
RS-18	1'-6"	3
RS-24	2'-0"	4
RS-30	2'-6"	5
RS-36	3'-0"	7
RS-42	3'-6"	7
RS-48	4'-0"	8
RS-54	4'-6"	9
RS-60	5'-0"	10
RS-66	5'-6"	11
RS-72	6'-0"	12
RS-78	6'-6"	13
RS-84	7'-0"	14
RS-90	7'-6"	15
RS-96	8'-0"	16

### DOUBLE SPEEDRAILS

Model Numbers	Overall Length (A)	Weight (lbs.)
RD-12	1'-0"	8
RD-18	1'-6"	9
RD-24	2'-0"	10
RD-30	2'-6"	11
RD-36	3'-0"	12
RD-42	3'-6"	13
RD-48	4'-0"	14
RD-54	4'-6"	15
<b>RD-60</b>	5'-0"	16
RD-66	5'-6"	17
RD-72	6'-0"	18
RD-78	6'-6"	19
RD-84	7'-0"	20
RD-90	7'-6"	21
RD-96	8'-0"	22



**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**  
 100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
 sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal  
 TJM Consulting

Rev. 03/2012  
 No. 5.30

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 8

***Description*** Underbar, Drainboard

***Manufacturer*** Krowne

***Model Number*** 18-GS24

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

1"-Indirect Waste

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# STANDARD SERIES UNDERBAR DRAINBOARDS

MODEL: 18-GS24 PROJECT: \_\_\_\_\_ ITEM #: 8 QTY: 1

## PRODUCT IMAGE



18-GS24 SHOWN

AVAILABLE IN 1800 or 2100 SERIES

## STANDARD FEATURES

- **Drainboard**  
20 gauge embossed stainless steel reinforced with welded braces every 6 inches.  $\frac{3}{4}$ " 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  $\frac{5}{8}$ " tubular 16 gauge galvanized steel with grey plastic bullet foot
- **Plumbing**  
1" IPS drain connection

## OPTIONAL ACCESSORIES

- **C-36** Upgrade: Stainless Steel Legs
- **C-39** Right End Side Splash
- **C-40** Left End Side Splash
- **C-47** Right End Return (Corner)
- **C-48** Left End Return (Corner)
- **S-"XX"** Single Speedrail ("XX" denotes 24, 30", or 36" or 48")
- **D-"XX"** Double Speedrail ("XX" denotes 24, 30", or 36")



CERTIFICATIONS:

APPROVED BY:

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

Printed in the USA

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 09/2011  
No. 4.8



# STANDARD SERIES UNDERBAR DRAINBOARDS

MODEL: 18-GS24 PROJECT: \_\_\_\_\_ ITEM #: 8 QTY: 1

## 1800 SERIES

Technical drawings of the 1800 Series Underbar Drainboard. The top view shows a rectangular drainboard with dimensions A (length) and B (width), and a height of 18.5". The front view shows a height of 33" to 34". The side view shows a depth of 18.5" and a height of 29.5" to 30.5".

Model Numbers	Length Ⓐ	Left Side to Drain Ⓑ	Weight (lbs.)
18-GS12	1'-0"	6"	20
18-GS18	1'-6"	14"	26
<b>18-GS24</b>	2'-0"	20"	30
18-GS30	2'-6"	26"	35
18-GS36	3'-0"	32"	40
18-GS48	4'-0"	24"	50

**MECHANICAL REQUIREMENTS:** 1" IPS drain connection

## 2100 SERIES

Technical drawings of the 2100 Series Underbar Drainboard. The top view shows a rectangular drainboard with dimensions A (length) and B (width), and a height of 21". The front view shows a height of 34" to 35". The side view shows a depth of 21" and a height of 29.5" to 30.5".

Model Numbers	Length Ⓐ	Left Side to Drain Ⓑ	Weight (lbs.)
21-GS12	1'-0"	6"	25
21-GS18	1'-6"	14"	30
21-GS24	2'-0"	20"	40
21-GS30	2'-6"	26"	45
21-GS36	3'-0"	32"	50
21-GS48	4'-0"	24"	60

**MECHANICAL REQUIREMENTS:** 1" IPS drain connection



**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**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
 sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 09/2011  
 No. 4.8

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 9

***Description*** Sheet Pan Rack (Existing)

***Manufacturer*** Existing

***Model Number*** Existing

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

Cut Sheet for reference only.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*





ALUMINUM  
**PAN RACKS** **NSF**  
**All Welded Curved Top**



Front Load



Side Load

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

**FEATURES:**

- Curved top design.
- Heavy duty welded construction with 6 cross supports.
- 1" x 1 1/2" ribbed angles.
- Heavy duty 5" stem bolted swivel casters.
- 500 lb. capacity.

**CONSTRUCTION:**

- Fully welded 1" square tubing ladder assembly.
- Angles are 1" x 1 1/2" x 20" on front load pan rack and 1" x 1 1/2" x 17 3/4" on side load pan rack.

**MATERIAL:**

- 6063-T52 extruded aluminum angles, upright tubing, and support pieces.

MODEL #	Description	Pan Capacity	A Shelf Spacing	Overall Size L x W x H	Weight
PR10-3W	Front Load	10 Full Size	3"	20 1/4" x 26" x 38 1/2"	13 lbs.
PR10-6W	Front Load	10 Full Size	6"	20 1/4" x 26" x 69 1/4"	19 lbs.
PR12-5W	Front Load	12 Full Size	5"	20 1/4" x 26" x 69 1/4"	25 lbs.
PR15-4W	Front Load	15 Full Size	4"	20 1/4" x 26" x 69 1/4"	27 lbs.
PR18-3W	Front Load	18 Full Size	3"	20 1/4" x 26" x 63 1/4"	27 lbs.
PR20-3W	Front Load	20 Full or 40 Half Size	3"	20 1/4" x 26" x 69 1/4"	29 lbs.
PR30-2W	Front Load	30 Full Size	2"	20 1/4" x 26" x 69 1/4"	36 lbs.
PR10-6WS	Side Load	10 Full Size	6"	28 1/4" x 18" x 69 1/4"	24 lbs.
PR12-5WS	Side Load	12 Full Size	5"	28 1/4" x 18" x 69 1/4"	27 lbs.
PR15-4WS	Side Load	15 Full Size	4"	28 1/4" x 18" x 69 1/4"	25 lbs.
PR18-3WS	Side Load	18 Full Size	3"	28 1/4" x 18" x 63 1/4"	27 lbs.
PR20-3WS	Side Load	20 Full Size	3"	28 1/4" x 18" x 69 1/4"	27 lbs.



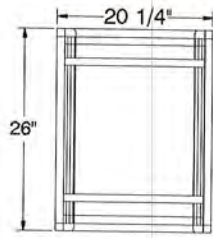
**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**  
 Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com). For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

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

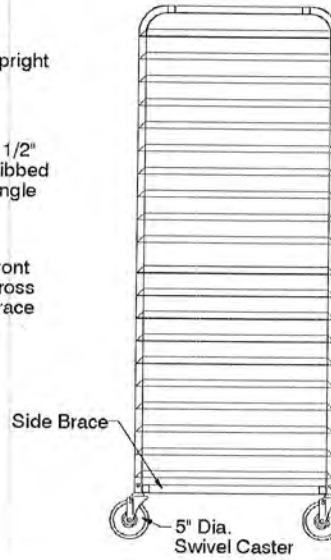
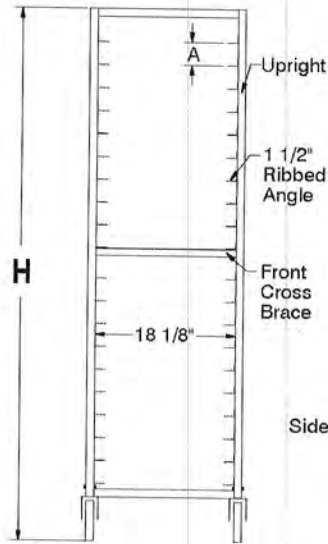
# DIMENSIONS and SPECIFICATIONS

TOL ± .500"

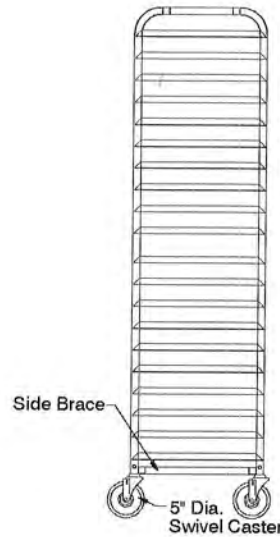
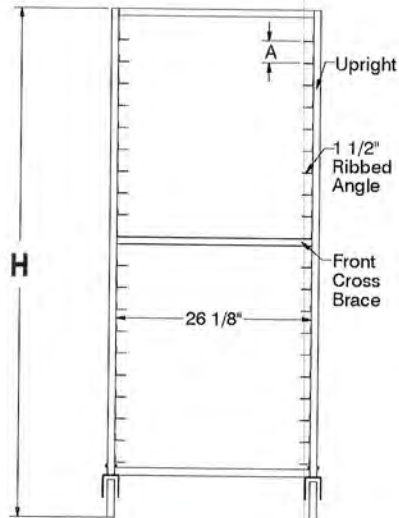
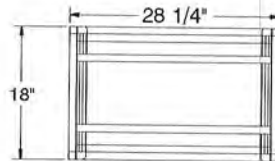
ALL DIMENSIONS ARE TYPICAL



Front Load



Side Load



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 10

*Description* Beer Tower (By Others)

*Manufacturer* By Others

*Model Number* By Others

*Quantity* 1

*Unit* ea

***Electrical Data:***

None

***Plumbing Data:***

1/2"-Indirect Waste

***Options and Accessories:***

Equipment to be supplied ad installed by others.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 11

***Description*** Underbar, Hand Sink

***Manufacturer*** Krowne

***Model Number*** 21-1C

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

1/2"-Hot Water

1/2"-Cold Water

1-1/2"-Direct Waste

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

MODEL: 21-1C

PROJECT: \_\_\_\_\_

ITEM #: 11

QTY: 1

## PRODUCT IMAGES



18-18ST SHOWN



18-1C SHOWN

**AVAILABLE IN 1800 or 2100 SERIES**

## 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

## 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



### CERTIFICATIONS:

Printed in the USA

### APPROVED BY:

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

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
 sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 01/2013  
No. 4.9



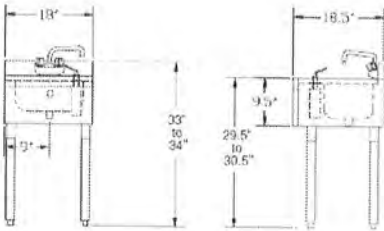
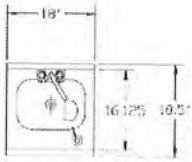
# STANDARD SERIES UNDERBAR FREESTANDING SINKS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ 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

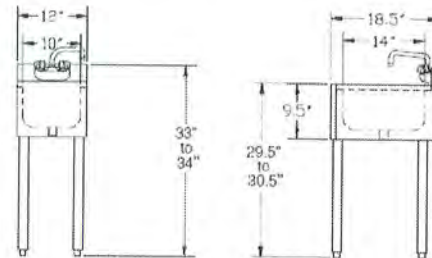
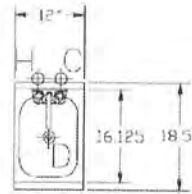
**NOTE:** All units are supplied with 4 legs  
**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection



## 1800 SERIES: DUMP SINK

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

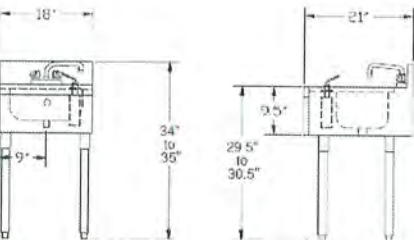
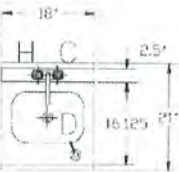
**NOTE:** All units are supplied with 4 legs  
**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection



## 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

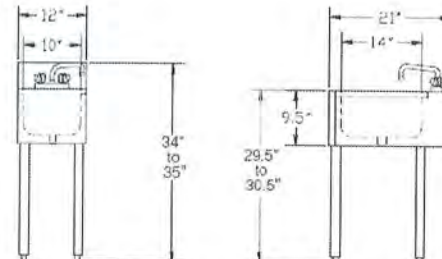
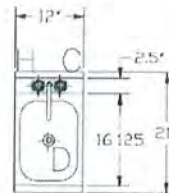
**NOTE:** All units are supplied with 4 legs  
**MECHANICAL REQUIREMENTS:** 1/2" IPS hot and cold water. 1 1/2" IPS drain connection



## 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



**CERTIFICATIONS:**

**APPROVED BY:**

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

Printed in the USA

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
 sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 01/2013  
 No. 4.9

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 12

*Description* Underbar, 3-Compartment Sink (Existing)

*Manufacturer* Existing

*Model Number* Existing

*Quantity* 1

*Unit* ea

***Electrical Data:***

None

***Plumbing Data:***

1/2"-Hot Water

1/2"-Cold Water

3 @ 1"-Direct Waste

***Options and Accessories:***

Existing equipment to be relocated as per plan. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

# STANDARD SERIES UNDERBAR BAR SINKS

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")



**CERTIFICATIONS:**

**APPROVED BY:**

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

Printed in the USA

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 03/2012  
No. 4.4

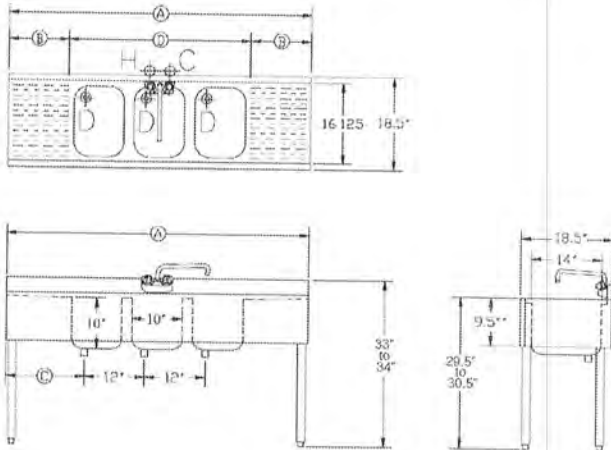




# STANDARD SERIES UNDERBAR BAR SINKS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

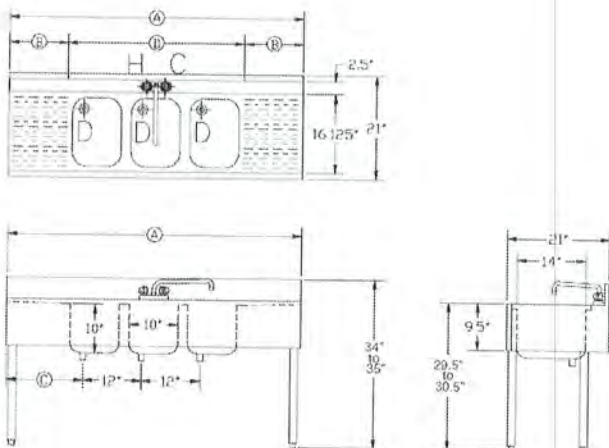
## 1800 SERIES



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



CERTIFICATIONS:

APPROVED BY:

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

Printed in the USA

**Krowne Metal Corporation**

100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129  
 sales@krowne.com • www.krowne.com • www.facebook.com/KrowneMetal • www.twitter.com/KrowneMetal

Rev. 03/2012

No. 4.4

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

---

*Item Number* 13

*Description* Dishwasher, Undercounter (By Others)

*Manufacturer* Ecolab

*Model Number* Omega 5E

*Quantity* 1

*Unit* ea

---

### *Electrical Data:*

120-Volt, 1-Phase, 3/4-HP, 16.0-Amps, Direct Connection

---

### *Plumbing Data:*

1/2"-Hot Water

2"-Direct Waste

---

### *Options and Accessories:*

Equipment to be supplied and installed by others. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 14

***Description*** Back Bar Cooler

***Manufacturer*** True

***Model Number*** TBB-24-60

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

115-Volt, 1-Phase, 1/3-HP, 7.0-Amps, Cord & Plug

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



## Omega 5E Dishmachine

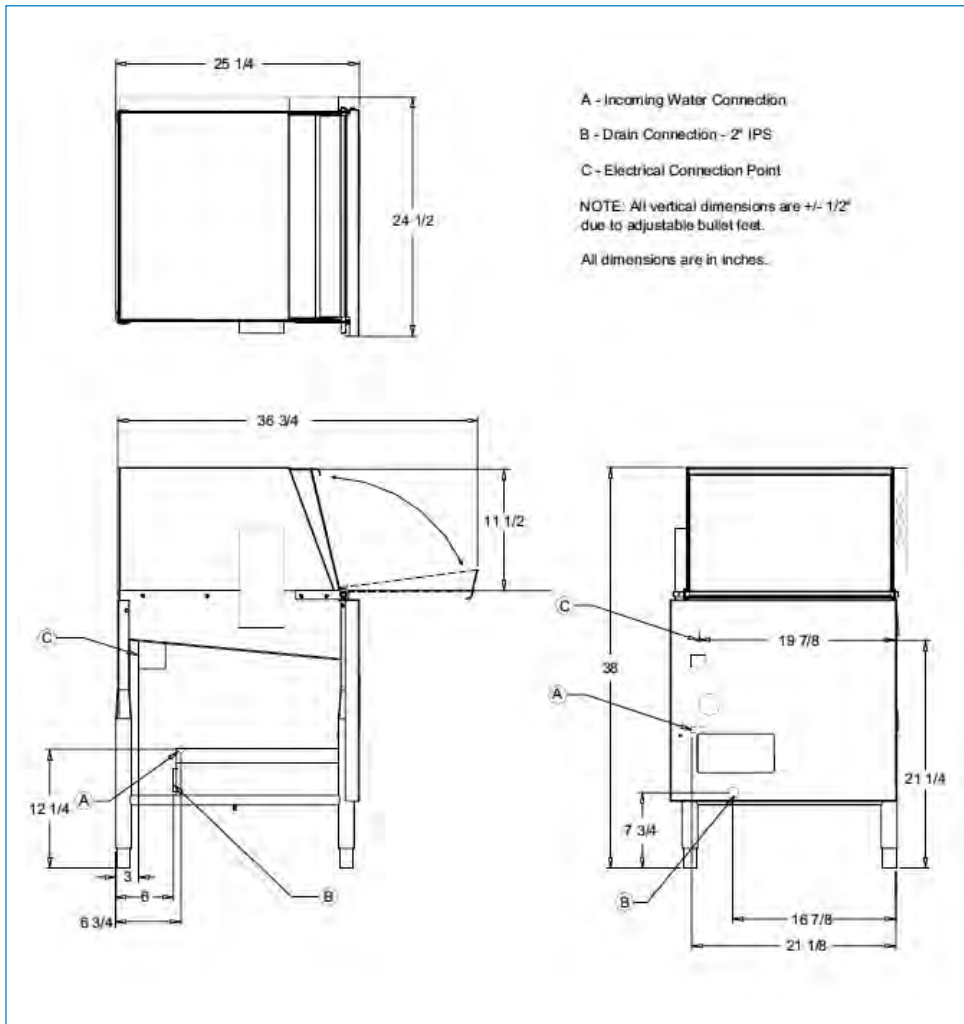
**Leasing a dishmachine from Ecolab** allows you to focus on your business with the security of knowing your warewashing operation is properly managed.

### Versatile & Energy Efficient

- ▲ Waist-high loading increases productivity
- ▲ Low temperature Energy Star® machine, helps reduce operating costs
- ▲ NSF Certified for quality cleaning of dishes and glasses



# Superior Results, 24-7 Service & A Great Financial Option.



## OMEGA 5E SPECIFICATIONS:

### OPERATING CAPACITY

Racks per Hour 31

### OPERATING CYCLE (NORMAL)

Wash Time 43  
 Dwell Time 18  
 Rinse Time 24  
 Load Time 30  
 Total Cycle Time 115

### OPERATING TEMPERATURES

Wash (minimum) 120° F  
 Sanitizing Rinse (minimum) 120° F

### WATER CONSUMPTION

Gallons per Rack 1.16

### ELECTRICAL RATINGS

Wash Pump 3/4 hp

### WEIGHT

Machine Weight 215 lbs

### UTILITY REQUIREMENTS ELECTRICAL

Voltage/Frequency/Phase:  
 115V/60Hz/1 Ph  
 Total Amperage 16 A  
 Minimum Electrical Circuit 20 A

### WATER

Waterline Size (minimum) 1/2"  
 Flow Pressure (required) 15-25 psi  
 Incoming Temperature (min) 120° F  
 Incoming Temperature (recommended) 140° F

### DRAIN

Drainline Size (minimum) 2"





**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: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: 14 Qty: 1

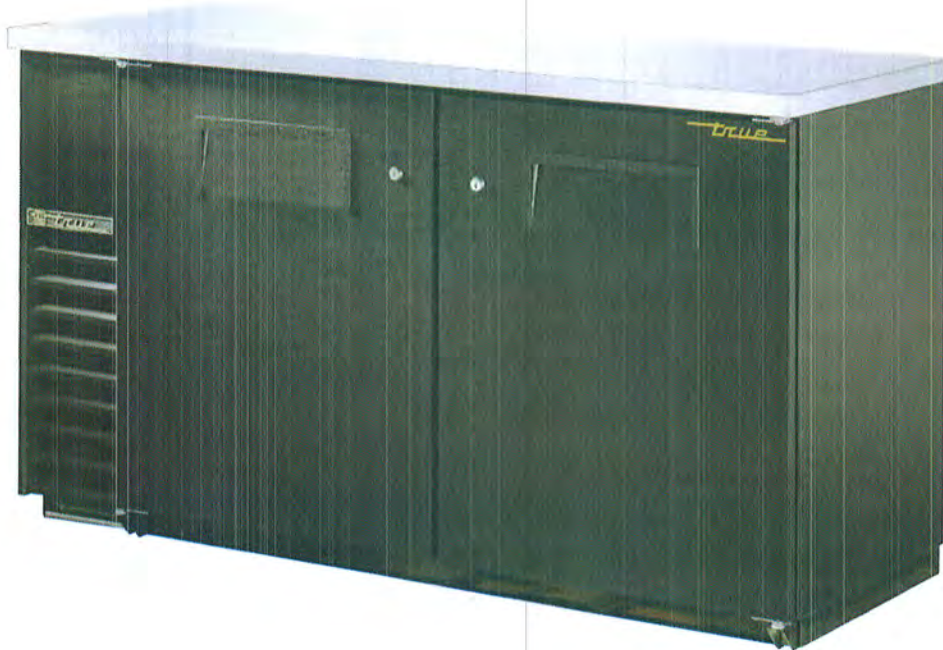
Model #: TBB-24-60

AIA #

SIS #

Model:  
**TBB-24-60**

**Underbar Refrigeration:**  
*Solid Swing Door 24" Back Bar Cooler*



## TBB-24-60

- ▶ True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.
- ▶ Interior - Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- ▶ NSF-7 approved for packaged and bottled product.
- ▶ Positive seal doors.
- ▶ 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).



Scan code for video

## ROUGH-IN DATA

Specifications subject to change without notice.  
 Chart dimensions rounded up to the nearest ½" (millimeters rounded up to next whole number).

Model	Doors	Capacity		Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		12 oz. Cans	½ Barrels		L	D†	H						
TBB-24-60	2	72 6-pks	3	4	61½ 1553	24½ 623	35½ 905	¾ ½	115/60/1 230-240/50/1	4.7 4.2	5-15P ▲	7 2.13	360 164

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

▲ Plug type varies by country.

	APPROVALS:	AVAILABLE AT:
5/13	Printed in U.S.A.	

Model:  
**TBB-24-60**

## Underbar Refrigeration: Solid Swing Door 24" Back Bar Cooler



### STANDARD FEATURES

#### DESIGN

- True's refrigerated back bar coolers are designed with enduring quality and value. Our commitment to using the highest quality materials and oversized refrigeration assures colder product temperatures and years of trouble free service.

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True back bar coolers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Condensing unit accessed from behind front grill, slides out for easy cleaning and maintenance.

#### CABINET CONSTRUCTION

- Exterior - heavy duty, wear resistant laminated black vinyl front and sides. Matching black aluminum back. All stainless steel counter top.

- Interior - Stainless steel floor with ½" (13 mm) reinforced lip and heavy gauge galvanized steel walls.
- Door threshold protector prevents damage to cabinet from routine loading of product.
- 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).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.

#### DOORS

- Wear-resistant laminated black vinyl exterior with heavy gauge galvanized steel liner.
- 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 doors.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.
- Door locks standard.

#### SHELVING

- Four (4) adjustable, heavy duty, black PVC coated wire shelves 23 ¾"L x 18"D (604 mm x 458 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on ½" (13 mm) increments.

#### LIGHTING

- Fluorescent interior lighting. Safety shielded.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Designed to accommodate a variety of beer kegs.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

#### ELECTRICAL

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



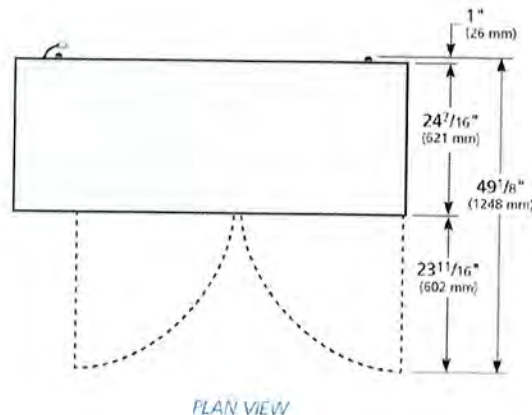
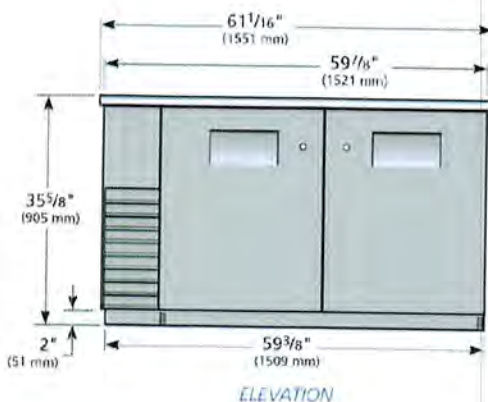
115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 ½" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Additional shelves.
- 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
TBB-24-60	TFJX27E	TFJX27S	TFJX27P	TFJX273	

### TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

**Item Number** 15

**Description** Work Table with Double Overshelf

**Manufacturer** Advance/Tabco

**Model Number** SS-304/ODS-12-48/US-30-48

**Quantity** 1

**Unit** ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

Unit to be complete with the following options and accessories:

- (1) One model ODS-12-48 Table-Mounter Double Overshelf.
- (1) One model US-30-48 Stainless Steel Undershelf.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*





STAINLESS STEEL  
**WORK TABLES**  
**PREMIUM Series - Flat Top - UNDERSHELF Style**



Item #: 15 Qty #: 1  
 Model #: SS-304  
 Project #: \_\_\_\_\_

**FEATURES:**

Top is furnished with 1-5/8" sanitary rolled rim edges on front & back and square side edges.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are 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 & 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 & Back and  
 Square Side Edges



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

**MATERIAL:**

**SS-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.

**GLG-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.

**SS-Series:**  
**Stainless Steel Legs & Undershelf**

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

**GLG-Series:**  
**Galvanized Steel Legs & Undershelf**

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

Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com). For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

**NEW YORK**  
 Fax: (631) 242-6900

**GEORGIA**  
 Fax: (770) 775-5625

**TEXAS**  
 Fax: (972) 932-4795

**NEVADA**  
 Fax: (775) 972-1578

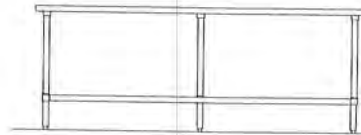
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

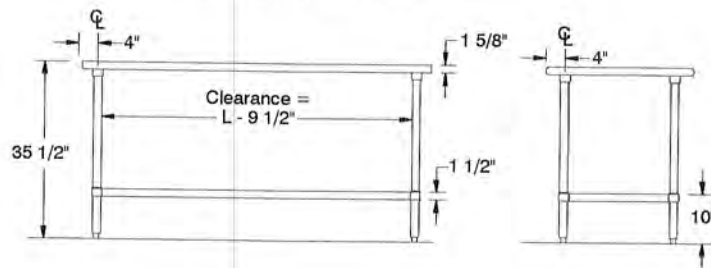
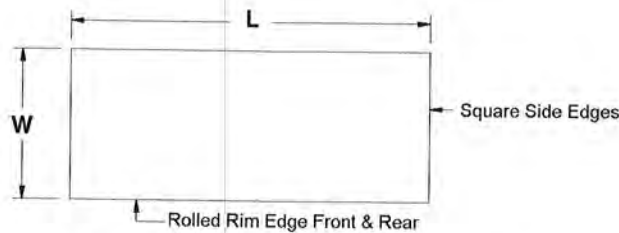
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

## SS & GLG Series Undershelf Style FLAT TOP

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



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



### SS-Series: Stainless Steel Legs & Undershelf

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

### GLG-Series: Galvanized Steel Legs & Undershelf

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





TABLE MOUNTED  
**ALL WELDED  
 STAINLESS STEEL SHELVING**



Item #: 15 Qty #: 1  
 Model #: ODS-12-48  
 Project #: \_\_\_\_\_



(Table Not Included)



**Single Deck Table  
 Mounted Shelf**

Specify location. Front, Center or Rear.



**Double Deck Table  
 Mounted Shelf**

Specify location. Front, Center or Rear.

**For 18" Wide Shelves, See PT Shelving**

**SINGLE DECK**

L	10" Wide	Wt	12" Wide	Wt	15" Wide	Wt
36"	OTS-10-36	17 lbs	OTS-12-36	20 lbs.	OTS-15-36	24 lbs.
48"	OTS-10-48	20 lbs	OTS-12-48	25 lbs.	OTS-15-48	25 lbs.
60"	OTS-10-60	24 lbs	OTS-12-60	31 lbs.	OTS-15-60	31 lbs.
72"	OTS-10-72	29 lbs	OTS-12-72	37 lbs.	OTS-15-72	37 lbs.
84"	OTS-10-84	35 lbs	OTS-12-84	43 lbs.	OTS-15-84	43 lbs.
96"	OTS-10-96	41 lbs	OTS-12-96	50 lbs.	OTS-15-96	50 lbs.
108"	OTS-10-108	49 lbs	OTS-12-108	59 lbs.	OTS-15-108	59 lbs.
120"	OTS-10-120	57 lbs	OTS-12-120	68 lbs.	OTS-15-120	68 lbs.
132"	OTS-10-132	68 lbs	OTS-12-132	82 lbs.	OTS-15-132	82 lbs.
144"	OTS-10-144	79 lbs	OTS-12-144	98 lbs.	OTS-15-144	98 lbs.

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

For 1" Rear Turn Up, add "R" after model # (Example: OTS-12-60R)

**DOUBLE DECK**

L	10" Wide	Wt	12" Wide	Wt	15" Wide	Wt
36"	ODS-10-36	28 lbs.	ODS-12-36	32 lbs.	ODS-15-36	37 lbs.
48"	ODS-10-48	36 lbs.	ODS-12-48	40 lbs.	ODS-15-48	44 lbs.
60"	ODS-10-60	45 lbs.	ODS-12-60	50 lbs.	ODS-15-60	55 lbs.
72"	ODS-10-72	54 lbs.	ODS-12-72	60 lbs.	ODS-15-72	66 lbs.
84"	ODS-10-84	63 lbs.	ODS-12-84	70 lbs.	ODS-15-84	77 lbs.
96"	ODS-10-96	72 lbs.	ODS-12-96	80 lbs.	ODS-15-96	88 lbs.
108"	ODS-10-108	81 lbs.	ODS-12-108	90 lbs.	ODS-15-108	99 lbs.
120"	ODS-10-120	90 lbs.	ODS-12-120	101 lbs.	ODS-15-120	110 lbs.
132"	ODS-10-132	102 lbs.	ODS-12-132	112 lbs.	ODS-15-132	121 lbs.
144"	ODS-10-144	114 lbs.	ODS-12-144	121 lbs.	ODS-15-144	132 lbs.

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

For 1" Rear Turn Up, add "R" after model # (Example: ODS-12-60R)

**FEATURES:**

- All welded stainless steel shelving.
- Stainless steel legs: 10" & 12" wide - 1" tubing.
- 15" wide - 1-5/8" tubing.
- Shelves have front & rear rolled edges and sides have square edges.

**CONSTRUCTION:**

- All TIG welded.
- Exposed surfaces polished to a satin finish.

**MATERIAL:**

- All Shelves are 18 gauge type "430" stainless steel.
- Holes are required in Table Top.

**MODIFICATIONS:**

- Use **TA-47** for special mounting hardware to easily add to existing tables. (for special modifications, consult factory)
- Use **TA-99** for 16 Gauge, 304 Stainless Steel Upgrade.



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

Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com). For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

**NEW YORK**  
 Fax: (631) 242-6900

**GEORGIA**  
 Fax: (770) 775-5625

**TEXAS**  
 Fax: (972) 932-4795

**NEVADA**  
 Fax: (775) 972-1578

# DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

## SINGLE DECK TABLE MOUNTED

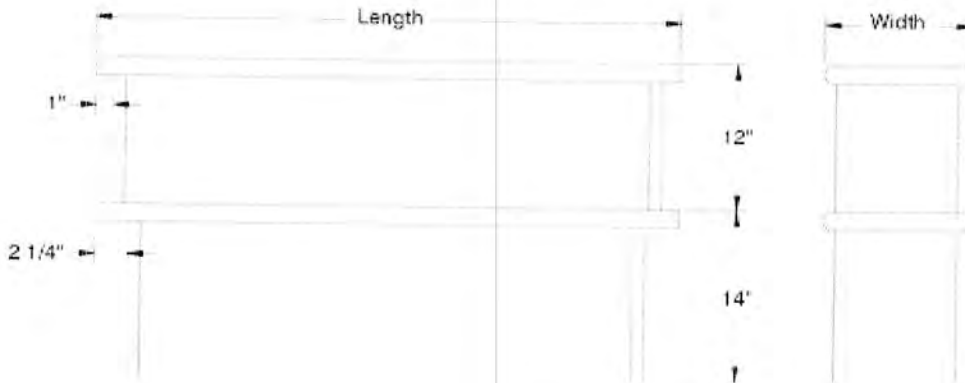
Specify location. Front, Center or Rear.



For 18" Wide Shelves,  
See PT Shelving

## DOUBLE DECK TABLE MOUNTED

Specify location. Front, Center or Rear.



For 18" Wide Shelves,  
See PT Shelving



Brass Expander Table  
Mounting Hardware Included  
with OTS & ODS Shelving



STAINLESS STEEL & GALVANIZED  
**MID & UNDERSHELVES**



Item #: 15 Qty #: 1  
 Model #: US-30-48  
 Project #: \_\_\_\_\_

**FEATURES:**

Die Cast Leg Clamp secured to shelf eliminates unsightly nuts and bolts.

Weight capacity = 20 lbs. per linear foot.

18 gauge stainless steel or galvanized steel.



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

**STAINLESS STEEL**

TABLE LENGTH*	24" WIDE	30" WIDE	36" WIDE
24"	US-24-24	US-30-24	
30"	US-24-30	US-30-30	US-36-30
36"	US-24-36	US-30-36	US-36-36
48"	US-24-48	US-30-48	US-36-48
60"	US-24-60	US-30-60	US-36-60
72"	US-24-72	US-30-72	US-36-72
84"	US-24-84	US-30-84	US-36-84
96"	US-24-96	US-30-96	US-36-96
108"	US-24-108	US-30-108	US-36-108
120"	US-24-120	US-30-120	US-36-120
132"	US-24-132	US-30-132	US-36-132
144"	US-24-144	US-30-144	US-36-144

**GALVANIZED STEEL**

TABLE LENGTH*	24" WIDE	30" WIDE	36" WIDE
24"	UG-24-24	UG-30-24	
30"	UG-24-30	UG-30-30	UG-36-30
36"	UG-24-36	UG-30-36	UG-36-36
48"	UG-24-48	UG-30-48	UG-36-48
60"	UG-24-60	UG-30-60	UG-36-60
72"	UG-24-72	UG-30-72	UG-36-72
84"	UG-24-84	UG-30-84	UG-36-84
96"	UG-24-96	UG-30-96	UG-36-96
108"	UG-24-108	UG-30-108	UG-36-108
120"	UG-24-120	UG-30-120	UG-36-120
132"	UG-24-132	UG-30-132	UG-36-132
144"	UG-24-144	UG-30-144	UG-36-144

\*NOTE: Actual Undershelf Length = 6" Shorter than Length & Width

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 16

***Description*** Slant Rack Shelf

***Manufacturer*** Advance/Tabco

***Model Number*** DT-6R-12

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

# DISHTABLE SHELVING

## SORTING SHELVES

### KDTUBULAR



### TRADITIONAL



### TRADITIONAL DESIGN

#### FEATURES:

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

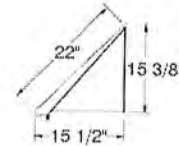
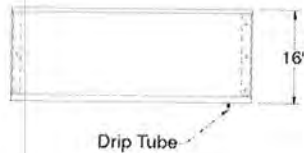
#### CONSTRUCTION:

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

#### MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Shelf is 16 gauge type 300 series stainless steel.



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

### KD TUBULAR DESIGN

#### FEATURES:

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

#### CONSTRUCTION:

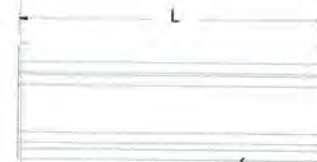
No welds. Unit is supplied with assembly hardware.

#### MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

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

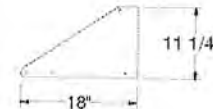
Stainless steel bolts (included).



1 5/8" S/S Tubing



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



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 17

*Description* Shelving Unit

*Manufacturer* Focus

*Model Number* Epoxy

*Quantity* 3

*Unit* ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

Two (2) units at 21" x 36" x 74" high. Unit to consist of four (4) model FG074G epoxy posts and four (4) model FF2136G shelves.

One (1) unit at 21" x 48" x 74" high. Unit to consist of four (4) model FG074G epoxy posts and four (4) model FF2148G shelves.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# FOCUS

FOODSERVICE, LLC

Item #

17

Job



## FOCUS SHELVING Wire Shelving

- **Design:** The open wire design of these heavy gauge chrome or epoxy coated shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile:** FOCUS SHELVING can change as quickly as your needs change. By using various sizes, hundreds of shelving configurations become possible.
- **Fast and Secure Assembly:** Posts with the double groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. A tapered split sleeve (plastic) snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves to lock on the shelf. Shelf is assembled in minutes without the use of any special tools.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Durable:** FOCUS wire shelving is available in two finishes: chromate & epoxy coated.
- **Adjustable Feet:** Bolt levelers compensate for uneven surfaces.
- **Strength:** Each shelf up to 48" in length is rated to support up to 800 lbs. of uniformly distributed weight. Shelves longer than 48" support 600 lbs.

**FOCUS WIRE SHELVING**

# FOCUS SHELVING WIRE SHELVING

## Job

### Wire Shelves



Width		Length		Approx. Pkd. Wt.		Item No.	Item No.
(in)	(mm)	(in)	(mm)	(lbs.)	(kg)	Chromate	Epoxy
12	305	36	914	7	3.1	FF1236C	FF1236GN
12	305	48	1220	9	4.1	FF1248C	FF1248GN
12	305	60	1524	13	5.8	FF1260C	FF1260GN
14	355	24	610	6	2.7	FF1424C	FF1424G
14	355	30	760	7	3.2	FF1430C	FF1430G
14	355	36	910	8	3.6	FF1436C	FF1436G
14	355	42	1060	9.5	4.3	FF1442C	FF1442G
14	355	48	1220	10.5	4.7	FF1448C	FF1448G
14	355	60	1525	14	6.3	FF1460C	FF1460G
14	355	72	1825	17	7.7	FF1472C	FF1472G
18	455	18	455	5.6	2.55	FF1818CH	-
18	455	24	610	7	3.2	FF1824C	FF1824G
18	455	30	760	8	3.6	FF1830C	FF1830G
18	455	36	910	9.5	4.3	FF1836C	FF1836G
18	455	42	1060	11	5.0	FF1842C	FF1842G
18	455	48	1220	12	5.4	FF1848C	FF1848G
18	455	54	1370	14.5	6.6	FF1854C	FF1854G
18	455	60	1525	17	7.7	FF1860C	FF1860G
<del>18</del>	455	72	1825	20	9.1	FF1872C	<del>FF1872G</del>
21	530	24	610	8	3.6	FF2124C	FF2124G
21	530	30	760	9	4.1	FF2130C	FF2130G
8@ 21	530	36	910	11	5.0	FF2136C	FF2136G
21	530	42	1060	12	5.4	FF2142C	FF2142G
4@ 21	530	48	1220	14	6.4	FF2148C	FF2148G
21	530	54	1370	16	7.6	FF2154C	FF2154G
21	530	60	1525	18	8.2	FF2160C	FF2160G
21	530	72	1825	24	10.9	FF2172C	FF2172G
24	610	24	610	9	4.1	FF2424C	FF2424G
24	610	30	760	11	5.0	FF2430C	FF2430G
24	610	36	910	13	5.9	FF2436C	FF2436G
24	610	42	1060	15	6.8	FF2442C	FF2442G
24	610	48	1220	16	7.3	FF2448C	FF2448G
24	610	54	1370	18	8.6	FF2454C	FF2454G
24	610	60	1525	21	9.5	FF2460C	FF2460G
24	610	72	1825	26	11.8	FF2472C	FF2472G
30	760	36	910	33.2	15.1	FF3036CH	-
30	760	60	1525	53.4	24.3	FF3060CH	FF3060GN

### Split Sleeves



### "S" Hooks

Used to "add-on" shelving units with only two posts required.  
Item No. 93333 Chromate  
Item No. 93333GN Green Epoxy



### Posts

Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double grooved every 8" (203mm) for easy identification.



Height		Approx. Pkd. Wt.		Item No.	Item No.
(in.)	(mm)	(lbs.)	(kg)	Chromate*	Epoxy*
7	190	0.5	0.2	FG007C	FG007G
13	368	1	0.5	FG013C	FG013G
<del>16</del> 33	876	2	0.9	FG033C	<del>FG033G</del>
54	1386	3	1.4	FG054C	FG054G
63	1589	3.5	1.6	FG063C	FG063G
(12) 74	1895	4	1.8	FG074C	FG074G
86	2200	5	2.3	FG086C	FG086G

\*Note: for mobile post use the prefix "FGN"

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 18

***Description*** Dishtable, Clean

***Manufacturer*** Advance/Tabco

***Model Number*** DTC-S30-84L

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

Unit to be complete with the following options and accessories:  
(1) One model DTA-SS-54 Stainless Steel Undershef.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



STAINLESS STEEL  
**DISHTABLES**  
**CLEAN STRAIGHT**

**NEW** Tile Edge Design



DTC-S60-60R Shown  
Optional Undershelf  
Shown

**Optional Stainless Steel  
UNDERSHELF**

**Die Cast LEG CLAMP**  
secured to shelf eliminates  
unsightly nuts & bolts



**10-1/2" EXTRA LARGE  
Bold Looking Backsplash  
with 2" return and tile edge**



Nominal sizing on all  
dishtables for ease of  
installation.

Item #: 18 Qty #: 1  
Model #: DTC-S30-~~72L~~ 84L  
Project #: \_\_\_\_\_

- Spec-Line:** 14 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs  
with Welded Cross Bracing & Stainless Steel Bullet Feet.
- UPGRADED!** 16 ga. 304 Series Stainless Steel Top.
- Standard:** 16 ga. 304 Stainless Steel Legs Stainless Steel Legs  
with Welded Cross Bracing & Stainless Steel Bullet Feet.
- Super Saver:** 16 ga. 304 Series Stainless Steel Top.  
Galvanized Legs with Plastic Bullet Feet.

**FEATURES:**

Tile edge for ease of installation.  
Dishtable system consists of SOIL and CLEAN sections.  
Table is furnished with 10-1/2" splash with a 2" return.

**CONSTRUCTION:**

All TIG welded.  
Welded areas blended to match adjacent surfaces and to a satin finish.  
Stainless Steel Gussets welded to a stainless steel support channel.

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal Size	"L"	14 Gauge 304 16 Ga. Stainless Steel Legs			16 Gauge 304 Stainless Steel Legs			16 Gauge 304 Galvanized Legs			Approx. Wt.
		SPEC-LINE	STANDARD	SUPER SAVER	SPEC-LINE	STANDARD	SUPER SAVER				
2 Ft.	23"	DTC-S30-24L or R	DTC-S70-24L or R	DTC-S60-24L or R	DTC-S30-24L or R	DTC-S70-24L or R	DTC-S60-24L or R	DTC-S30-24L or R	DTC-S70-24L or R	DTC-S60-24L or R	35 lbs.
3 Ft.	35"	DTC-S30-36L or R	DTC-S70-36L or R	DTC-S60-36L or R	DTC-S30-36L or R	DTC-S70-36L or R	DTC-S60-36L or R	DTC-S30-36L or R	DTC-S70-36L or R	DTC-S60-36L or R	45 lbs.
4 Ft.	47"	DTC-S30-48L or R	DTC-S70-48L or R	DTC-S60-48L or R	DTC-S30-48L or R	DTC-S70-48L or R	DTC-S60-48L or R	DTC-S30-48L or R	DTC-S70-48L or R	DTC-S60-48L or R	60 lbs.
5 Ft.	59"	DTC-S30-60L or R	DTC-S70-60L or R	DTC-S60-60L or R	DTC-S30-60L or R	DTC-S70-60L or R	DTC-S60-60L or R	DTC-S30-60L or R	DTC-S70-60L or R	DTC-S60-60L or R	70 lbs.
6 Ft.	71"	DTC-S30-72L or R	DTC-S70-72L or R	DTC-S60-72L or R	DTC-S30-72L or R	DTC-S70-72L or R	DTC-S60-72L or R	DTC-S30-72L or R	DTC-S70-72L or R	DTC-S60-72L or R	85 lbs.
7 Ft.	83"	DTC-S30-84L or R	DTC-S70-84L or R	DTC-S60-84L or R	DTC-S30-84L or R	DTC-S70-84L or R	DTC-S60-84L or R	DTC-S30-84L or R	DTC-S70-84L or R	DTC-S60-84L or R	100 lbs.
8 Ft.	95"	DTC-S30-96L or R	DTC-S70-96L or R	DTC-S60-96L or R	DTC-S30-96L or R	DTC-S70-96L or R	DTC-S60-96L or R	DTC-S30-96L or R	DTC-S70-96L or R	DTC-S60-96L or R	110 lbs.
9 Ft.	107"	DTC-S30-108L or R	DTC-S70-108L or R	DTC-S60-108L or R	DTC-S30-108L or R	DTC-S70-108L or R	DTC-S60-108L or R	DTC-S30-108L or R	DTC-S70-108L or R	DTC-S60-108L or R	225 lbs.
10 Ft.	119"	DTC-S30-120L or R	DTC-S70-120L or R	DTC-S60-120L or R	DTC-S30-120L or R	DTC-S70-120L or R	DTC-S60-120L or R	DTC-S30-120L or R	DTC-S70-120L or R	DTC-S60-120L or R	250 lbs.
12 Ft.	143"	DTC-S30-144L or R	DTC-S70-144L or R	DTC-S60-144L or R	DTC-S30-144L or R	DTC-S70-144L or R	DTC-S60-144L or R	DTC-S30-144L or R	DTC-S70-144L or R	DTC-S60-144L or R	260 lbs.



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

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

**NEW YORK**  
Fax: (631) 242-6900

**GEORGIA**  
Fax: (770) 775-5625

**TEXAS**  
Fax: (972) 932-4795

**NEVADA**  
Fax: (775) 972-1578

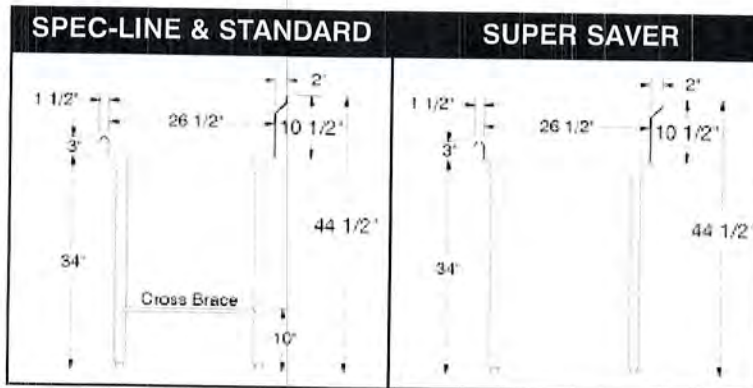
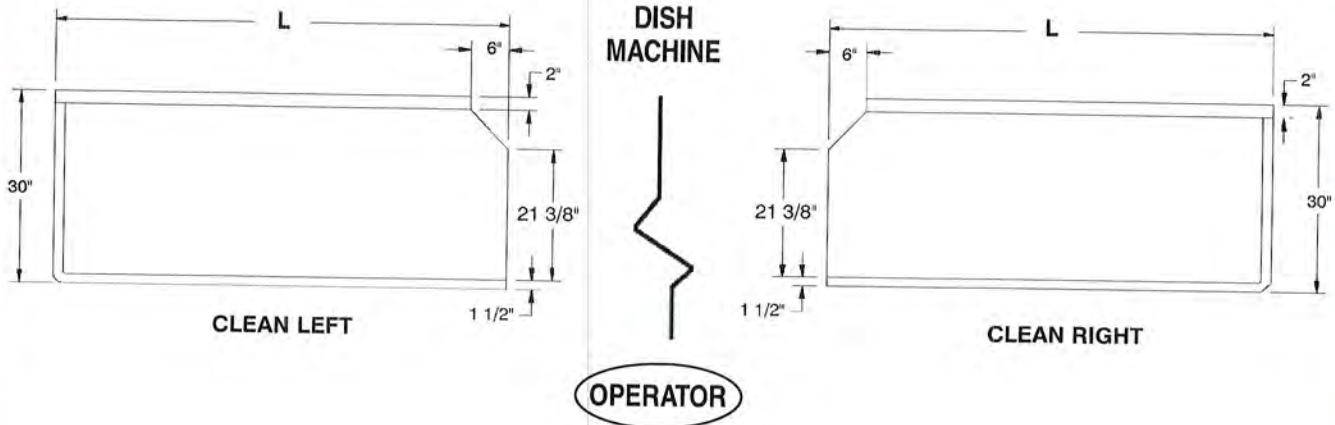
# DIMENSIONS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

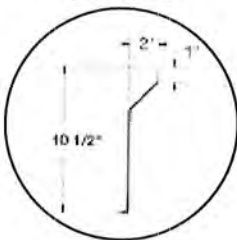
**SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT**

Dish Machine Compatibility Chart can be found on our website at [www.advancetabco.com](http://www.advancetabco.com) under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM  
by Ordering Optional Accessories from our  
PRODUCT & PRICE GUIDE*

Splash Detail



Description	SPEC-LINE	STANDARD	SUPER SAVER
<b>Material</b>	14 Ga. 304 Series	16 Ga. 304 Series	16 Ga. 304 Series
<b>1 5/8" Dia. Legs</b>	Stainless Steel	Stainless Steel	Galvanized
<b>Gussets</b>	Stainless Steel	Stainless Steel	Stainless Steel
<b>Bullet Feet (1" adj.)</b>	Stainless Steel	Stainless Steel	Plastic
<b>Cross Bracing</b>	Welded	Welded	Optional





Recommended for D, G and U-Shaped Series Dishtables Only.

## TABLE MOUNTED TUBULAR RACK SHELF DOUBLE SIDED DESIGN

Mounts to backplash and end roll of dishtable

### FEATURES:

A dual purpose double sided open tubular design table mounted rack shelf with solid ends.

### CONSTRUCTION:

Factory assembled for ease of installation.

Mounts to dishtable with stainless steel bolts (included).

### MATERIAL:

Side Plates are 14 gauge type 304 series stainless steel.

Tubing is 1 5/8" diameter 18 gauge type 300 stainless steel tubing.

### 9' AND LONGER HAVE CENTER SUPPORT

Shelf shipped separated from table to reduce freight costs and chance of shipping damage.

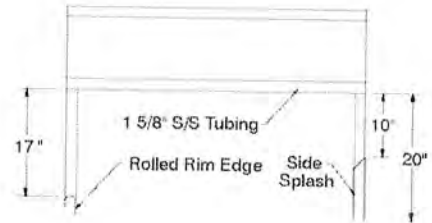
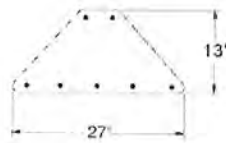
## DOUBLE SIDED SLANT RACK SHELF

MODEL #	Qty.
DTA-79	



### DTA-79

Minimum Length 48"



## Stainless Steel Undershelves



### FEATURES:

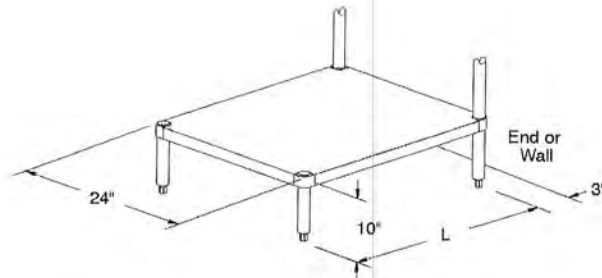
Stainless steel construction featuring the adjustable die cast leg clamp.

### CONSTRUCTION:

No welds. Shelf completely die formed.

### MATERIAL:

Stainless steel.



## UNDERSHELVES

MODEL #	L	Wt.
DTA-SS-18	18"	11 lbs.
DTA-SS-24	24"	13 lbs.
DTA-SS-30	30"	15 lbs.
DTA-SS-42	42"	20 lbs.
DTA-SS-54	54"	23 lbs.
DTA-SS-66	66"	30 lbs.
DTA-SS-78	78"	35 lbs.
DTA-SS-90	90"	39 lbs.
DTA-SS-102	102"	45 lbs.
DTA-SS-114	114"	50 lbs.
DTA-SS-126	126"	55 lbs.
DTA-SS-138	138"	59 lbs.

Shelving is Reversible (Left or Right)

Size Undershelf to be at least 6" shorter than dishtable.

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 19

***Description*** Condensate Hood

***Manufacturer*** CaptiveAire

***Model Number*** 4824VHB-G

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

See drawings for additional information.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

**Item Number** 20

**Description** Dishwasher with Booster Heater (By Others)

**Manufacturer** Ecolab

**Model Number** XL-HT

**Quantity** 1

**Unit** ea

***Electrical Data:***

208-Volt, 3-Phase, 62.0-Amps, Direct Connection (Verify)

***Plumbing Data:***

3/4"-Hot Water

1-1/2"-Direct Waste

***Options and Accessories:***

Equipment to be supplied and installed by others. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*





EFFICIENT. RELIABLE. EFFECTIVE.

## XL-HT Dishmachine

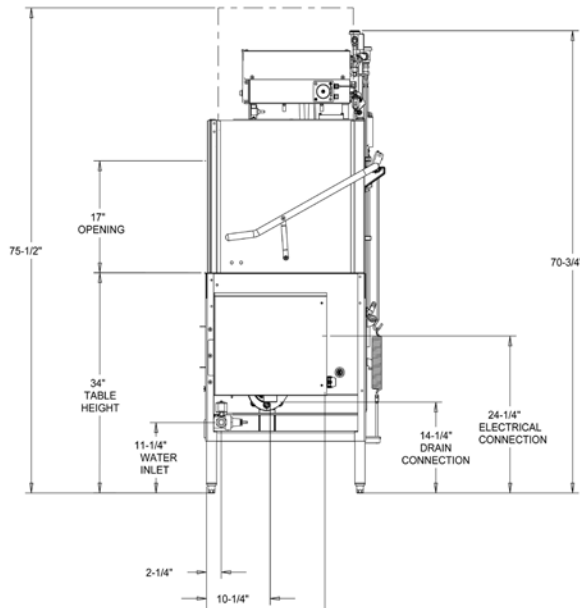
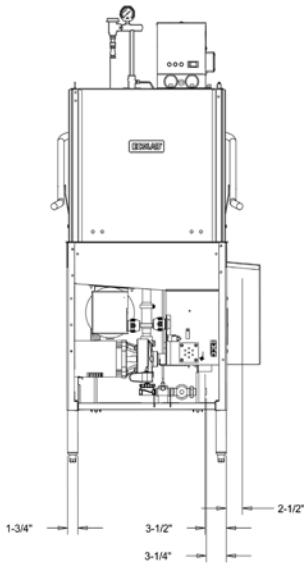
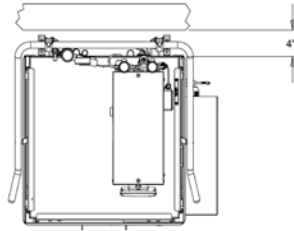
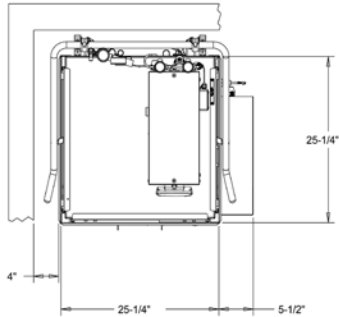
- ▲ High-temperature machine design with onboard booster heater delivers superior results
- ▲ Designed to utilize the Solid Power XL family of products
- ▲ Energy Star™ rating helps reduce operating costs

Combining Solid Power XL with the Dishmachine Lease Program delivers the best results at the lowest total cost.



# Superior Results, 24/7 Service and a Great Financial Option.

## SPECIFICATIONS



## PRODUCTS FOR USE IN THE XL-HT MACHINE



**Solid Power XL Dishmachine Detergent**  
6100185 4-9 lb  
6100183 2-9 lb



**Solid Brilliance Rinse Additive**  
25395 2-2.5 lb



**Keystone Solid Power XL Dishmachine Detergent**  
6100184 2-9 lb



**Keystone Solid Brilliance Rinse Additive**  
6100678 1-2.5 lb

## SPECIFICATIONS

OPERATING CAPACITY		
Racks per Hour	57	
OPERATING CYCLE NORMAL		
Wash Time	46	
Dwell Time	2	
Rinse Time	10	
Load Time	5	
Total Cycle Time	63	
OPERATING TEMPERATURES		
Wash (minimum)	150°F	
Sanitizing Rinse (minimum)	180°F	
WATER CONSUMPTION		
Gallons per Rack	0.83	
ELECTRICAL RATINGS		
Wash Pump Motor, Horsepower	3/4 hp	
WASH CHAMBER		
Height	17"	
WEIGHT		
Machine Weight	340 lb	
UTILITY REQUIREMENTS, ELECTRICAL		
	Power Connection	
	Single	Multiple*
Voltage/Frequency/Phase: 240V/60Hz/1 Ph		
Total Amperage	88.4 A	58.3/30.1 A
Minimum Electrical Circuit	90 A	70/35 A
Voltage/Frequency/Phase: 240V/60Hz/3 Ph		
Total Amperage	54.1 A	33.7/20.4 A
Minimum Electrical Circuit	60 A	40/25 A
Voltage/Frequency/Phase: 208V/60Hz/3 Ph		
Total Amperage	62 A	39/23 A
Minimum Electrical Circuit	70 A	45/25 A
Voltage/Frequency/Phase: 208V/60Hz/1 Ph		
Total Amperage	101.4 A	67.3/34.1 A
Minimum Electrical Circuit	110 A	80/35 A
WATER		
Waterline Size (minimum)	1/2"	
Flow Pressure (required)	15-25 psi	
Incoming Temperature (minimum)	110°F	
DRAIN		
Drainline Size (minimum)	1-1/2"	
VENT HOOD		
Flow-Cubic Feet per Minute	400	

\* Booster/Machine



370 Wabasha Street N St. Paul, MN 55102  
www.ecolab.com 1 800 35 CLEAN

©2013 Ecolab USA Inc. All rights reserved. 45379/0400/0813

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

**Item Number** 21

**Description** Dishtable with Pot Sink

**Manufacturer** Advance/Tabco

**Model Number** DTC-3-2020-108R

**Quantity** 1

**Unit** ea

***Electrical Data:***

None

***Plumbing Data:***

2 @ 1/2"-Hot Water

2 @ 1/2"-Cold Water

3 @ 2"-Direct Waste

***Options and Accessories:***

Unit to be complete with the following options and accessories:

- (1) One model K-105 Splash Mounted Faucet.
- (1) One model K-116 Pre-Rinse Faucet.
- (1) One model DTA-69 Stainless Steel Scrap Basket.
- (2) Two model K-2C Poly-Vance Sink Covers
- (3) Three model K-15 Twist Handle Waste assemblies with Built-In Overflows.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# STAINLESS STEEL DISHTABLE WITH 3 COMPARTMENT SINK

**NEW** Tile Edge Design



\*Bowls are located 12" in from machine.  
For other configurations, contact factory.

**Must verify machine for Control Box or Drive Unit Interference.**

Shown with optional  
K-550 Rack storage

**10-1/2" EXTRA LARGE  
Bold Looking Backsplash  
with 2" return and tile edge**



**Deep Drawn Sinks**  
Seamless construction  
for unsurpassed strength  
and integrity.



Item #: 21 Qty #: 1  
Model #: ~~DTC-3-1620-96LorR~~  
Project #: DTC-3-2020-10812

**FEATURES:**

- 3 Compartment Sinks.
- Tile edge for ease of installation.
- One piece **Deep Drawn** sink bowls with large liberal 3" radius.
- Sink bowls positioned to optimize maximum work surface area.

**CONSTRUCTION:**

- All TIG welded.
- 16 Gauge Stainless Steel (14 Gauge Upgrade Available).
- Stainless Steel Legs and Cross Bracing.
- Stainless Steel Bullet Feet.
- Gussets welded to Stainless Steel Channels.
- Welded areas blended to match adjacent surfaces and to a satin finish.

**MECHANICAL:**

- Faucet holes in splash punched on 8" centers. (Faucet not included)
- Waste drains are 1 1/2" IPS and are included.

Model #	L	Bowl Size	Drainboard Size	Wt.
<del>DTC-3-1620-96LorR</del>	83"	16" x 20" x 12"	15"	200 lbs.
DTC-3-1620-96LorR*	95"	16" x 20" x 12"	27"	230 lbs.
DTC-3-2020-96LorR*	95"	20" x 20" x 12"	15"	250 lbs.
DTC-3-2020-108LorR*	107"	20" x 20" x 12"	27"	265 lbs.
DTC-3-2020-120LorR*	119"	20" x 20" x 12"	39"	400 lbs.

\*Bowls are located 12" in from machine. For other configurations, contact factory.  
**Must verify machine for Control Box or Drive Unit Interference.**

**UPGRADE OPTION**  
For 14 Gauge Units, Add -14 at end of Model Number

ACCESSORIES	Model #
18" Stainless Steel Undershelf	DTA-SS-18
24" Stainless Steel Undershelf	DTA-SS-24
16" x 20" Rinse Basket with Welded Slide Bar	DTA-69
20" x 20" Rinse Basket with Welded Slide Bar	DTA-62
16" X 20" Rinse Slide Bar	DTA-65
20" X 20" Rinse Slide Bar	DTA-63

Overhead Rack Shelves and Faucets Available.

MODIFICATIONS	Model #
Additional drainboard area on machine side	DTA-56 per lin. ft.



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

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

**NEW YORK**  
Fax: (631) 242-6900

**GEORGIA**  
Fax: (770) 775-5625

**TEXAS**  
Fax: (972) 932-4795

**NEVADA**  
Fax: (775) 972-1578

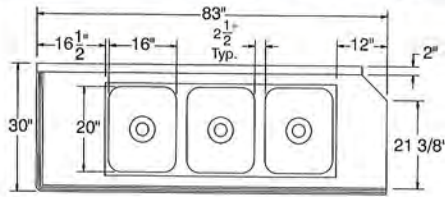
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL

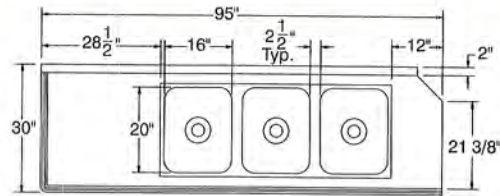
TOL ± .500"

## SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

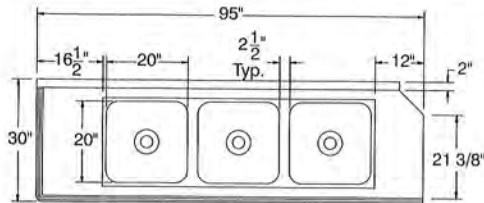
Dish Machine Compatibility Chart can be found on our website at [www.advancetabco.com](http://www.advancetabco.com) under "Product Support"



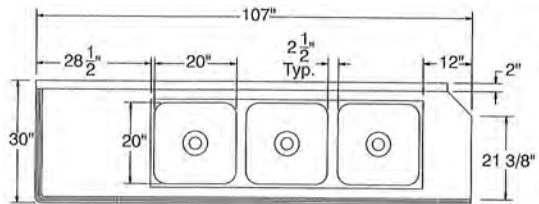
**DTC-3-1620-84L Shown**



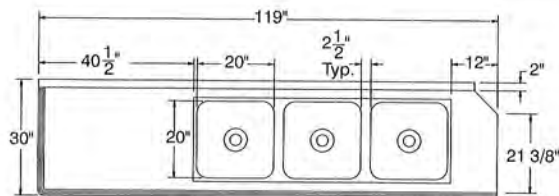
**DTC-3-1620-96L Shown**



**DTC-3-2020-96L Shown**

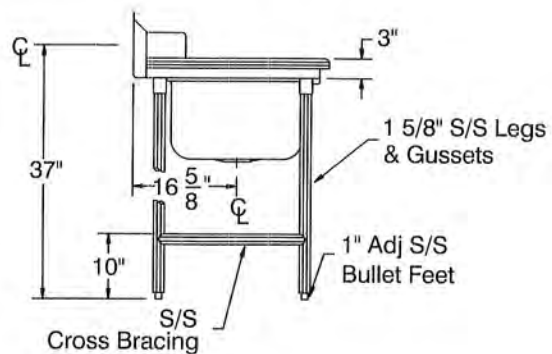


**DTC-3-2020-108L Shown**

























**DTC-3-2020-120L Shown**

### END VIEW



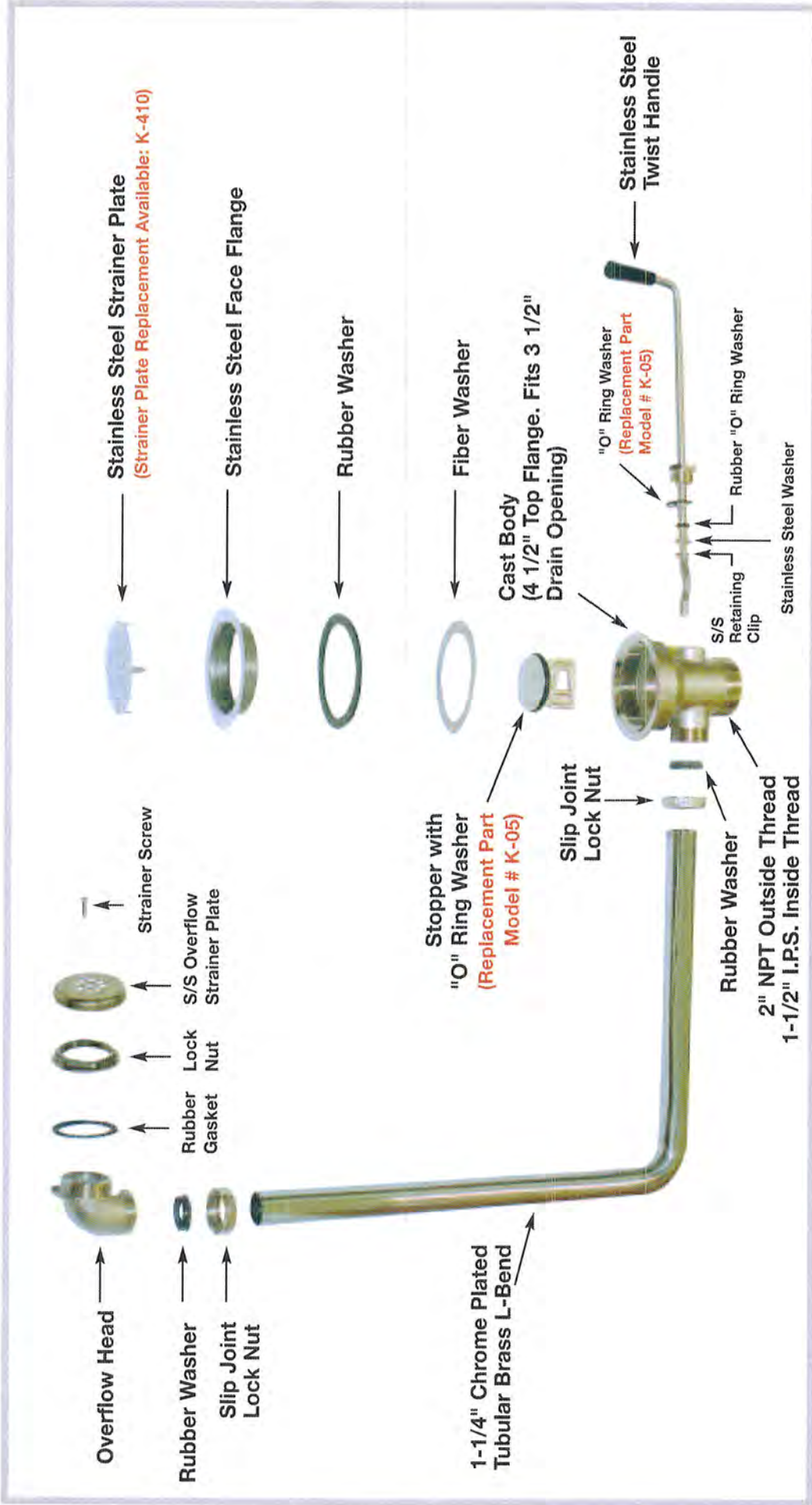
# SPLASH MOUNTED FAUCETS

<p><b>Splash Mount Swivel Gooseneck</b></p> <p>Single Hole</p>  <p><b>K-121</b></p>	<p><b>AC/DC powered Hands-Free Gooseneck</b></p> <p><b>AC &amp; Battery Operated!</b></p>  <p>Single Hole</p> <p><b>K-175</b></p>	<p><b>3-1/2" Gooseneck</b></p> <p>4" O.C.</p>  <p><b>K-59</b></p>	<p><b>HEAVY DUTY Gooseneck</b></p> <p>4" O.C.</p>  <p><b>K-69</b></p>
<p><b>6" Extended Spout</b></p> <p>4" O.C.</p>  <p><b>K-123</b></p>	<p><b>6" Extended Spout with Wrist Handles</b></p> <p>4" O.C.</p>  <p><b>K-206</b></p>	<p><b>12" Swing Spout</b></p> <p>8" O.C.</p>  <p><b>K-1</b></p>	<p><b>14" Swing Spout</b></p> <p>8" O.C.</p>  <p><b>K-11</b></p>
<p><b>8" Swing Spout</b></p> <p>8" O.C.</p>  <p><b>K-101</b></p>	<p><b>HEAVY DUTY 14" Swing Spout</b></p> <p>8" O.C.</p>  <p><b>K-105</b></p>	<p><b>HEAVY DUTY 14" Swing Spout (T&amp;S)</b></p> <p>8" O.C.</p>  <p><b>K-111</b></p>	<p><b>HEAVY DUTY 12" Swing Spout (T&amp;S)</b></p> <p>8" O.C.</p>  <p><b>K-112</b></p>
<p><b>16" Swing Spout</b></p> <p>8" O.C.</p>  <p><b>K-119</b></p>	<p><b>3-1/2" Gooseneck Spout</b></p> <p>8" O.C.</p>  <p><b>K-159</b></p>	<p><b>6" D-Style Extended Spout</b></p> <p>8" O.C.</p>  <p><b>K-160</b></p>	<p><b>HEAVY DUTY Extra Long Faucet</b></p>  <p><b>K-211</b></p>
<p><b>HEAVY DUTY Pre-Rinse Faucet</b></p> <p><b>DTA-53</b></p> <p><b>K-114</b> Replacement Spray Head &amp; Handle</p>  	<p><b>HEAVY DUTY Pre-Rinse Faucet (T&amp;S)</b></p> <p><b>K-116</b></p> <p><b>K-114</b> Replacement Spray Head &amp; Handle</p>  	<p><b>12" Swing Spout Add-A-Faucet</b></p>  <p><b>K-117</b></p>	<p><b>Service Faucet</b></p> <p>Does not meet Federal Lead Free Standards as it is not intended for potable water.</p>  <p><b>K-240</b></p>



# TWIST HANDLE OPERATED DRAIN WITH OVERFLOW - EXPLODED VIEW

## Model: K-15



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.  
 Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com), For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

**NEW YORK**  
 Fax: (631) 242-6900

**GEORGIA**  
 Fax: (770) 775-5625

**TEXAS**  
 Fax: (972) 932-4795

**NEVADA**  
 Fax: (775) 972-1578

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, MAY 2011

TJM Consulting

# SMART SINK MODIFICATIONS & ACCESSORIES

## SMART MODIFICATIONS

QTY.		QTY.	
___	K-23 Welded Set-Up/Crated	___	K-461A Install Collar with 14" x 16" control bracket (Collar supplied by others)
___	K-24 Shell Crating	___	K-470 Modify Bowl Depth
___	K-37 Anti-Siphon Vacuum Breaker Holes	___	K-472 Faucet Hole Revision
___	K-57 Welded field Joint (Welded in field by others)	___	K-473 Working Height Revision
___	K-77 Splash Cutout (Pipe Chase)	___	K-476 Punch for Over Flow Holes (Only)
___	K-106 Mirror Highlite Edge for Sink	___	K-479 Undershelf Under Drainboard
___	K-440 Waste Trough furnished with a 2" deep removable basket	___	K-480 Stainless Steel 12" Wide Shelf (min. of 3 ft.)
___	K-447 High Backsplash up to 18"	___	K-489 Provision for Pot Washer (for a "Kewanee" only)
___	K-448 High Backsplash up to 13"	___	K-490 Provision for Pot Washer (For a "Wells-PW-106" only)
___	K-450 Extra Drainboard	___	K-491 Provision for Hatco Heater
___	K-451 Drainboard Corner Turn	___	K-495 Turn Down Backsplash
___	K-452 Control Bracket 8 x 12	___	K-498 Tubular Overshelf 12' wide (min. 3 ft.)
___	K-453 Control Bracket 14 x 16	___	K-499 Stainless Steel Pot Rack
___	K-454 Drainboard or Sink Sidesplash	___	K-500 Stainless Steel Apron to cover sink bowls
___	K-456 Scrap Block Installed	___	K-508 Special Sizing Charge
___	K-460 Installation of Disposal Cone with 6" x 9" Control Bracket, Faucet Holes (Cone supplied by others)	___	K-510 Prepare Sink for Undercounter Dishwasher (24" drainboard or larger)
___	K-460A Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes (Cone supplied by others)	___	K-520 Poly Board Holder
___	K-461 Install Collar with 6" x 9" control bracket (Collar supplied by others)	___	K-550 Stainless Steel Tubular Rack Storage

## ACCESSORIES

QTY.		QTY.	
___	K-2B 5/8" Poly-Vance Sink Cutting Board For 14"x16" Bowls	___	K-455F Stainless Steel Sink Cover 24"x24"
<u>2</u>	K-2C 5/8" Poly-Vance Sink Cutting Board For 16"x20" Bowls	___	K-455G Stainless Steel Sink Cover 20"x28"
___	K-2D 5/8" Poly-Vance Sink Cutting Board For 18"x24" Bowls	___	K-457 Replacement Rubber Scrap Block (See K-456 for install cost)
___	K-2E 5/8" Poly-Vance Sink Cutting Board For 20"x20" Bowls	___	K-474 16 ga., '304' Series S/S Legs with S/S Feet.
___	K-2F 5/8" Poly-Vance Sink Cutting Board For 24"x24" Bowls	___	K-475 S/S Legs with S/S Feet
___	K-3 Poly-Vance Cutting Board (5/8" Thick)	___	K-478 Stainless Steel Bullet Foot
___	K-30 Faucet Wall Mounting Bracket	___	K-488 Flanged S/S Bullet Foot
___	K-72 Leg To Wall Brace	___	K-493 16 ga., '304' Series Stainless Steel Welded Leg Assembly with Stainless Steel Feet
___	K-397 Wall Bracket for Regaline Sink (Must use K-495)	___	K-494 S/S Welded Leg Assembly with S/S Feet
___	K-455A Stainless Steel Sink Cover 10"x14"	___	K-496 Leg Assembly For Grease Trap with Adjustable Cross-Bracing and S/S Feet (For Grease Traps with 15" Height or less. Consult factory for larger grease traps)
___	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"		





# ADDITIONAL DISHTABLE ACCESSORIES

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

## Prerinse Basket with Welded Slide Bar

DTA-100 19-1/2" x 19-1/2"



## Prerinse Slide Bar

DTA-60 19-1/2" x 19-1/2"



## Prerinse Baskets & Welded Slide Bars

For Use with 3 Compartment Dishtables, Deep Drawn Bowls,  
DTA-99A & DTA-99B Modifications



### Prerinse Baskets

DTA-62 20" x 20"  
DTA-69 16" x 20"

### Prerinse Slide Bars

DTA-63 20" x 20"  
DTA-65 16" x 20"

K-117



Add-A-Faucet

12" Spout

### Welded Leg Assembly

K-494

Stainless Steel Legs.  
Metal Bullet Feet.



## Splash Mounted Faucet EXTRA HEAVY DUTY

K-119

8" O.C.

16" Spout



## Splash Mounted Faucet

K-101

8" O.C.

8" Spout



## SPEC-LINE EXTRA HEAVY DUTY

### Prerinse Faucet

DTA-53  
8" O.C.

Wall  
Bracket  
Included

Splash  
Mtd.

Interchangeable with  
T&S Brand Faucets  
T&S Equivalent = B133-B



### Prerinse Faucet



K-116  
8" O.C.

Wall  
Bracket  
Included

Splash  
Mtd.



## Stainless Steel Sink Compartment Covers

K-455

16" x 20" Cover

or

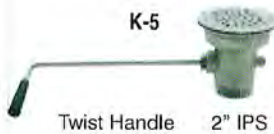
20" x 20"

Specify Size



## Lever Operated Drain

K-5



## Lever Drain Support Bracket

K-4



See Section G for more Lever Drains  
and specifications

INDIVIDUAL  
Stainless  
Steel Legs  
with  
Stainless Steel  
Adjustable  
Bullet Feet

K-475



### Accessories Not Illustrated

DTA-64 Replacement Rubber Scrap Block  
DTA-75 Metal Bullet Feet.  
K-478 Stainless Steel Bullet Feet.

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

---

*Item Number* 22

*Description* Hand Sink

*Manufacturer* Advance/Tabco

*Model Number* 7-PS-50

*Quantity* 1

*Unit* ea

---

### *Electrical Data:*

None

---

### *Plumbing Data:*

1/2"-Hot Water

1/2"-Cold Water

1-1/2"-Direct Waste

---

### *Options and Accessories:*

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



STAINLESS STEEL  
**HAND SINKS** NSF<sup>®</sup> SFA<sup>®</sup>  
**STANDARD**

**SPLASH MOUNTED FAUCETS**



7-PS-60



7-PS-68



7-PS-50



7-PS-54



7-PS-67



7-PS-20

7-PS-20-NF  
Faucet omitted

**SINGLE HOLE PUNCH**  
Faucet omitted



7-PS-71

**DOUBLE HOLE PUNCH**  
Faucet omitted



7-PS-70

**LARGE SIZE SINK BOWLS**

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



7-PS-45

Features  
Large Size  
Sink Bowl  
16" x 14" x 8"



7-PS-49

Item #: 22 Qty #: 2  
 Model #: 7-PS-50  
 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".

7-PS-49 sink bowl size is 16" x 14" 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-20-NF deck mounted faucet omitted.

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-54 features P-Trap only. 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.

Faucets Are AB1953 Lead Free Compliant.

For Replacement Faucets & Upgrades, Drains & Accessories  
 visit our website at [www.advancetabco.com](http://www.advancetabco.com)



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

Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com). For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

**NEW YORK**  
Fax: (631) 242-6900

**GEORGIA**  
Fax: (770) 775-5625

**TEXAS**  
Fax: (972) 932-4795

**NEVADA**  
Fax: (775) 972-1578

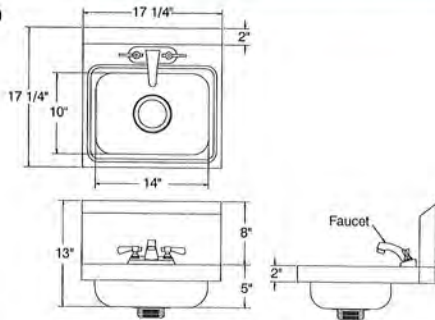
# DIMENSIONS and SPECIFICATIONS

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

FITTINGS SUPPLIED AS SHOWN

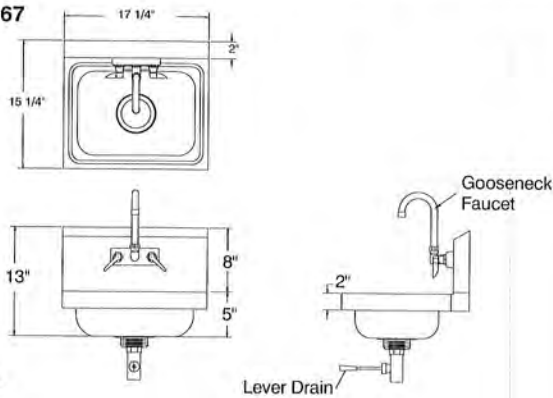
ALL DIMENSIONS ARE TYPICAL

**7-PS-20**



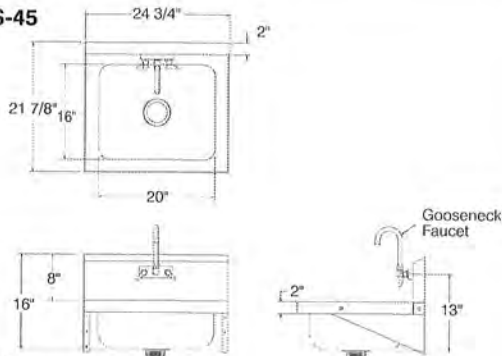
15 lbs.

**7-PS-67**



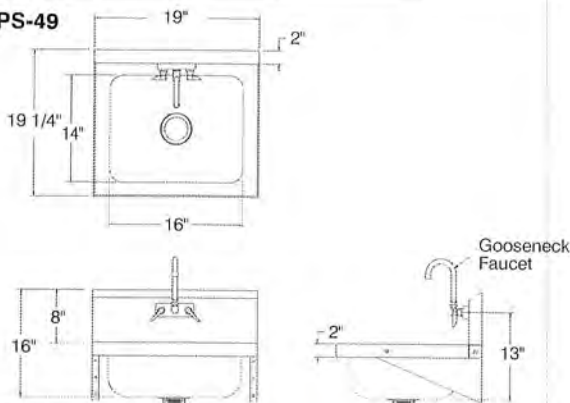
15 lbs.

**7-PS-45**



31 lbs.

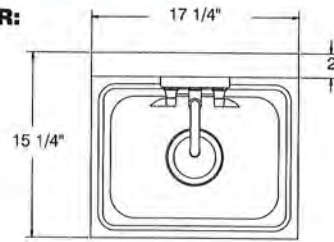
**7-PS-49**



31 lbs.

**TOP VIEW FOR:**

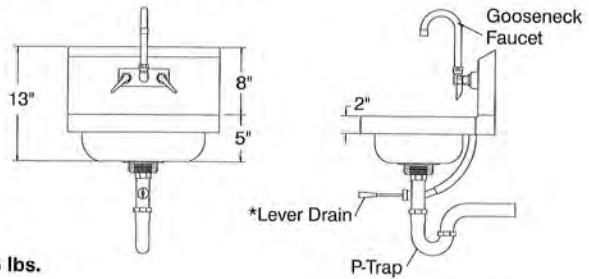
**7-PS-50**  
**7-PS-54**  
**7-PS-60**  
**7-PS-68**  
**7-PS-70**



Sink Bowl 10" x 14" x 5"

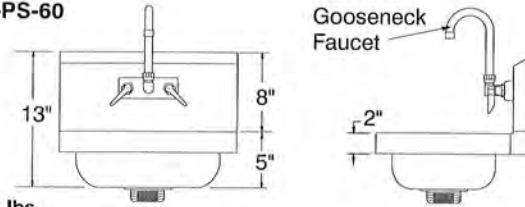
**7-PS-50 & 7-PS-54\***

NOTE: \*7-PS-54 Hand Sink Excludes Lever Drain and Overflow



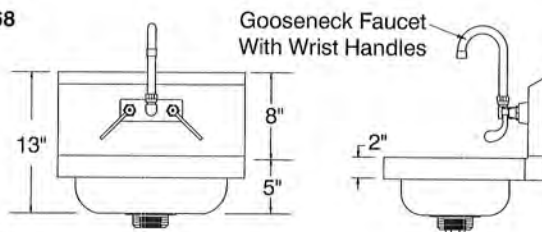
15 lbs.

**7-PS-60**



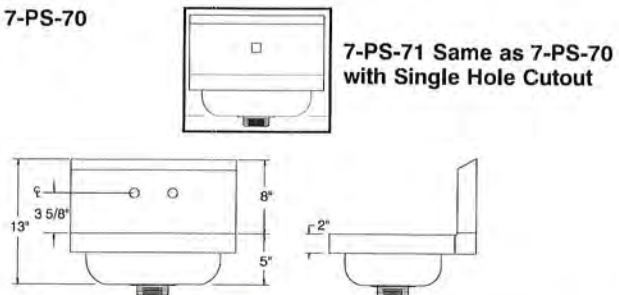
13 lbs.

**7-PS-68**



13 lbs.

**7-PS-70**



12 lbs.

**7-PS-71** Same as 7-PS-70  
with Single Hole Cutout



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

**Item Number** 23

**Description** Refrigerator, 2-Section (Existing)

**Manufacturer** Existing Equipment

**Model Number** Existing

**Quantity** 1

**Unit** ea

### ***Electrical Data:***

115-Volt, 1-Phase, 1/2-HP, 9.1-Amps, Cord & Plug

### ***Plumbing Data:***

None

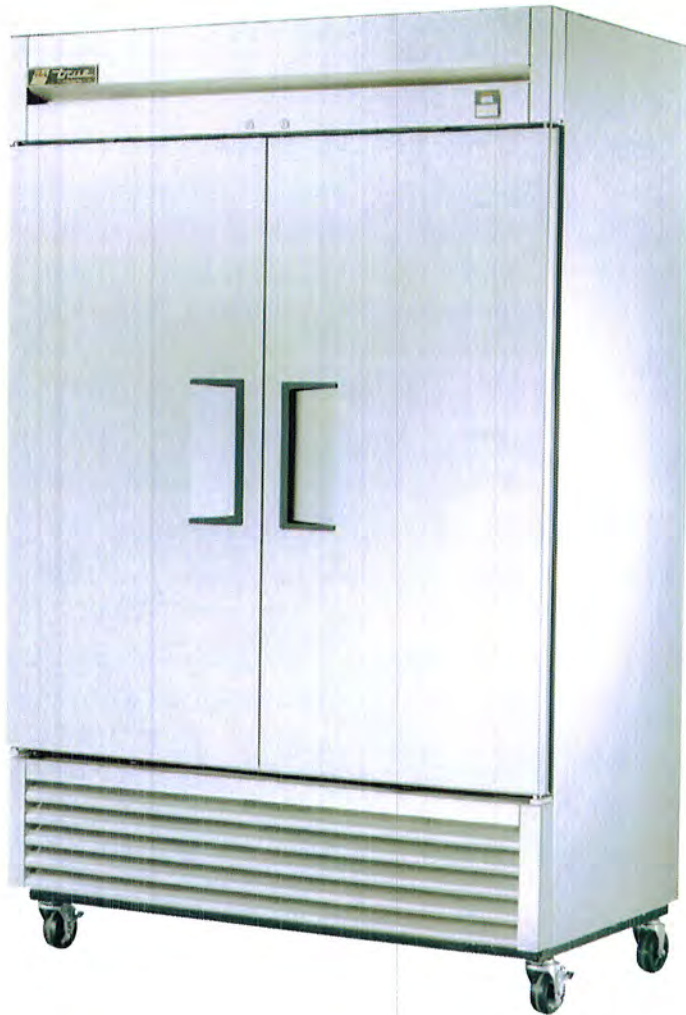
### ***Options and Accessories:***

Existing equipment to be relocated as per plan. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

Existing

 <b>TRUE FOOD SERVICE EQUIPMENT, INC.</b> 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: _____	AIA # _____
	Location: _____	SIS # _____
Model: <b>TS-49</b>	Item #: <u>23</u> Qty: <u>1</u>	Model #: <u>TS-49</u>
<b>TS Series:</b> Reach-In Solid Swing Door Stainless Steel Refrigerator		



**TS-49**

- ▶ True's TS series is the choice for the exclusive stainless steel commercial application.
- ▶ 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.
- ▶ Stainless steel interior and exterior front, sides and doors. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

**Bottom mounted units feature:**

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.







**ROUGH-IN DATA**

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D	H*						
TS-49	2	6	54 1/8	29 1/2	78 3/8	1/2	115/60/1	9.1	5-15P	9	465
			1375	750	1991	1/2	230-240/50/1	5.4			

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

▲ Plug type varies by country.

     	APPROVALS:	AVAILABLE AT:
12/12	Printed in U.S.A.	

Model:  
**TS-49**

**TS Series:**  
Reach-In Solid Swing Door Stainless Steel Refrigerator



**STANDARD FEATURES**

**DESIGN**

- True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, 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 - Stainless steel doors, front and sides. Matching aluminum back.
- Interior - Stainless steel liner and floor.

- 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).
- 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.

**DOORS**

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

**SHELVING**

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 5/16" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

**LIGHTING**

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

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior solar, digital temperature display.
- NSF-7 compliant for open food product.

**ELECTRICAL**

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



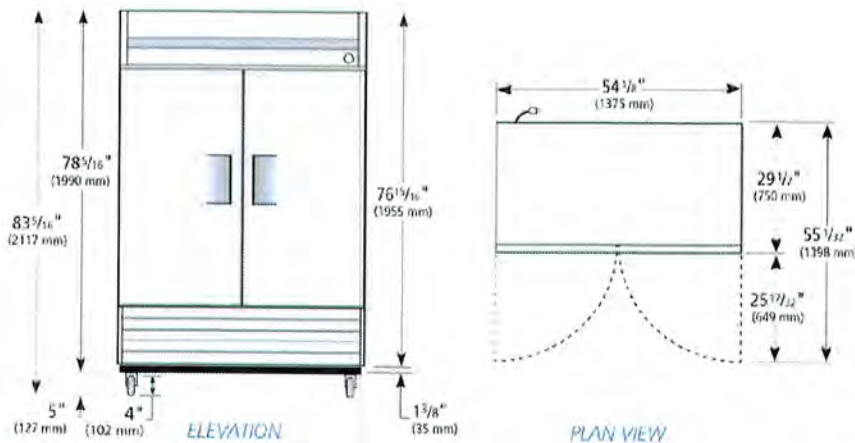
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Remote cabinets (condensing 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
TS-49	TFEY02E	TFEY03S	TFEY02P	TFEY023	

**TRUE FOOD SERVICE EQUIPMENT**

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 24

*Description* Exhaust Hood System

*Manufacturer* CaptiveAire

*Model Number* 5424ND-2-PSP-F

*Quantity* 1

*Unit* ea

### *Electrical Data:*

120-Volt, 1-Phase, 15.0-Amps, Direct Connection

### *Plumbing Data:*

None

### *Options and Accessories:*

See drawings for additional information.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 25

*Description* Range, 6-Burner (Existing)

*Manufacturer* Vulcan

*Model Number* Existing

*Quantity* 1

*Unit* ea

### *Electrical Data:*

None

### *Plumbing Data:*

3/4"-Gas @ 191-MBTU's

### *Options and Accessories:*

Existing equipment to be relocated as per plan. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

## 36L SERIES GAS RESTAURANT RANGE



Design Certified by the American Gas Association  
Design Certified by the Canadian Gas Association  
Listed by the National Sanitation Foundation



### SPECIFICATIONS:

36" wide gas restaurant range, Vulcan-Hart Model No. 36L. Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs. Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowl. Top grates and burner heads finished with matte black porcelain. Full width pull-out crumb tray under burners. 35,000 BTU/hr. standard oven measures 26¼"w x 22"d x 14½"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions. ¾" rear gas connection and gas pressure regulator. Total input 191,000 BTU/hr.

Exterior dimensions: 36"w x 31¼"d x 59½"h on 6" adjustable legs. 36½" working height.

AGA and CGA design certified and NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.**

**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

### STANDARD FEATURES

- Stainless steel front, sides, back riser, high shelf and 6" adjustable legs.
- Red control panel with oversized easy grip knobs.
- Six 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner.
- 12" x 12" cast top grates with aeration bowl.
- Top grates and burner heads finished with matte black porcelain.
- Full width pull-out crumb tray under burners.
- 35,000 BTU/hr. standard oven measures 26¼"w x 22"d x 14½"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

### OPTIONS

- Step-up burners. Rear burners elevated 4".
- ½" thick, 12", 24" or 36" wide polished steel griddle plate on the right. 15,000 BTU/hr. burner per 12" griddle width. Choice of manual or thermostatic controls, one control per burner.
- 12" x 24" hot top in place of two open burners. 20,000 BTU/hr. input.
- 30,000 BTU/hr. Snorkel convection oven in place of standard oven. Interior measures 26¼"w x 19½"d x 13⅞"h. Thermostat adjusts from 175° to 500°F. Three oven racks and five rack positions. ¼ H.P., 120/60/1 blower motor with 7 ft. cord and plug.
- Elevated broiler or cheesemelter.
- 11" or 23" high stainless steel flue riser in place of standard back riser and high shelf. (No charge.)
- Set of four casters, two locking. (Not available with elevated broiler or cheesemelter.)
- Second year extended limited parts and labor warranty.

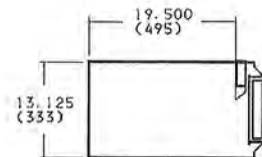
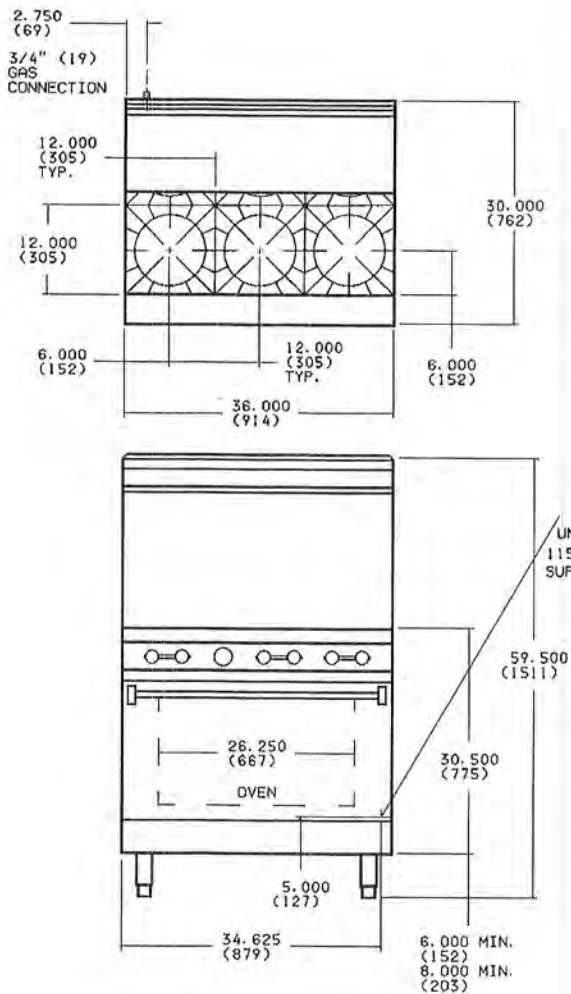
### ACCESSORIES

- Extra oven rack(s).
- Gas shut-off valve, ¾" NPT.
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

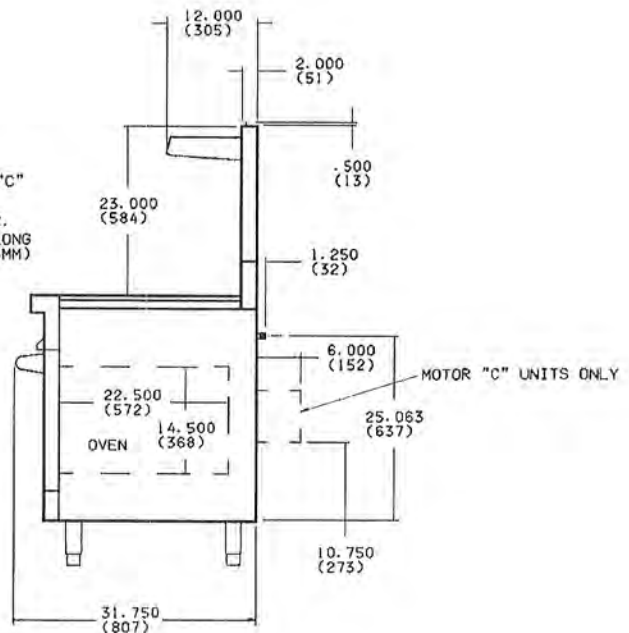
### IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10" W.C. manifold pressure.
2. Gas line connecting to range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be at least the same as the 3/4" iron pipe and rated for the correct gas input.
3. Hot tops and griddle plates cannot be positioned directly over convection oven controls. 36" ranges with convection ovens must have open burners in the "A" position.
4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
5. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
6. Clearances:
 

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



**SNORKEL OVEN CAVITY DIMENSIONS**  
 USABLE WIDTH (NOT SHOWN) 26.250 (667)  
 USABLE DEPTH 19.500 (495)  
 USABLE HEIGHT 13.125 (333)



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

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 26

*Description* Fryer

*Manufacturer* Pitco

*Model Number* 35C+

*Quantity* 2

*Unit* ea

### *Electrical Data:*

115-Volt, 1-Phase, 10.0-Amps, Cord & Plug

### *Plumbing Data:*

3/4"-Gas @ 90-MBTU's

### *Options and Accessories:*

Unit to include (1) One model P-14 Portable Filter System.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



## Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



### STANDARD ACCESSORIES

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - mild steel with stainless front
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

### AVAILABLE OPTIONS & ACCESSORIES

- Tank Stainless Steel
- Triple baskets
- Covers
- Fryer cleaner
- Casters

Project \_\_\_\_\_

Item No. 26

Quantity 2

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.
- Cabinet front and door are constructed of stainless steel with galvanized sides and back.

#### CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator (for gas pressure higher than ½ psi needs external regulator), and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

#### OPERATIONS

- Front 1-1/4" (3.2 cm) NPT drain for quick draining.
- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (190°C-CE)).

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers

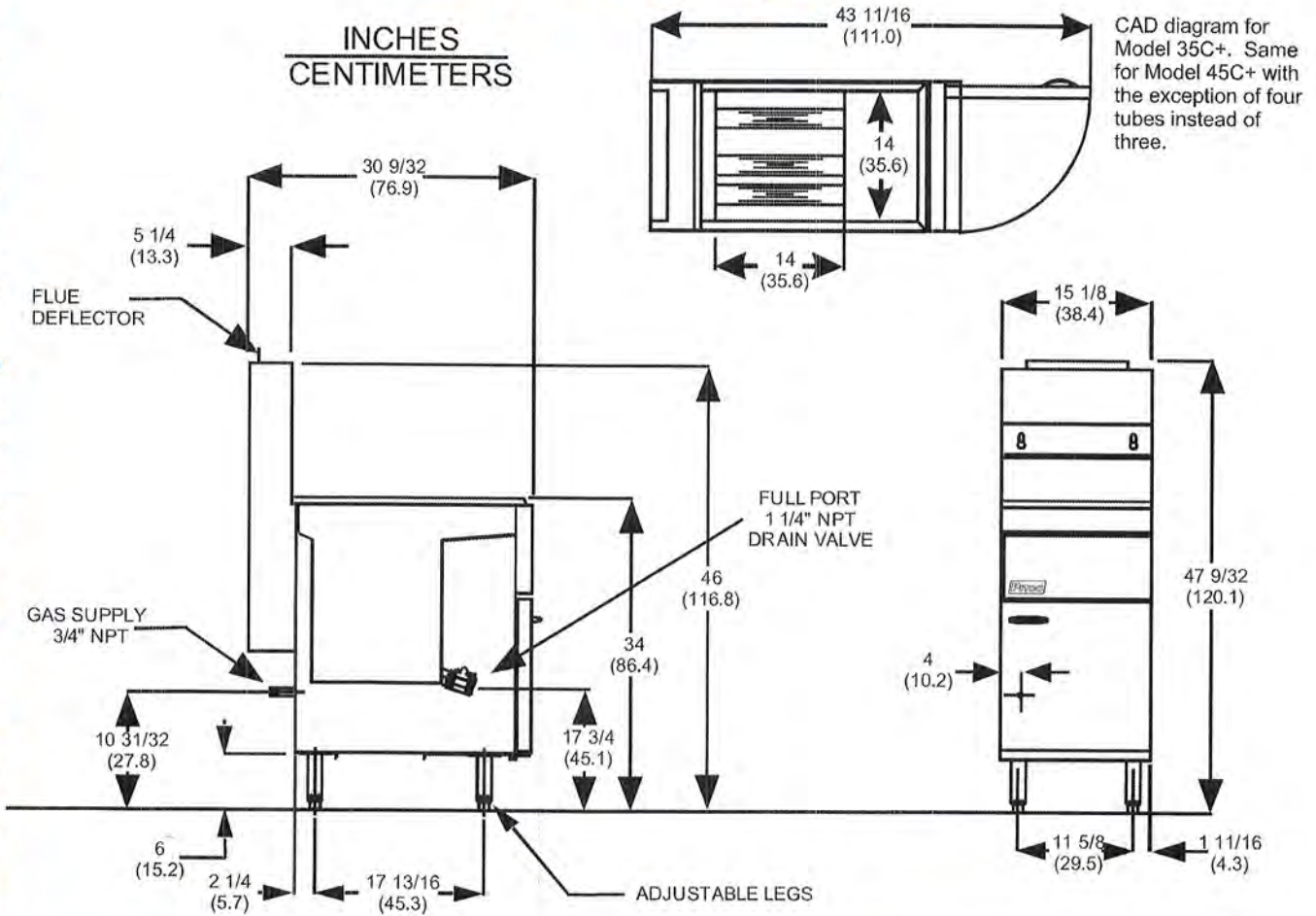


Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA  
(603) 225-6684 • Fax (603) 225-8472 • [www.pitco.com](http://www.pitco.com)

L10-144 Rev 11 (10/12)

# Model 35C+ & 45C+ Economy Tube Fired Gas Fryers

## Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



ELECTRICAL		OIL CAPACITY	
No Electrical options available		35-40 lbs (15.9 - 18.1 kg)- Model 35C+	
		42-50 lbs (19.1 - 22.7 kg)- Model 45C+	
SHIPPING INFORMATION (Approximate)			
161 lbs (73 kg) / 17.0 cubic feet (0.48 cubic meters) Model 35C+			
181 lbs (82 kg) / 17.0 cubic feet (0.48 cubic meters) Model 45C+			
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
90,000 BTU's/Hour (26.3 kW) 122,000 BTU's/Hour (35.7 kW) Available in Natural or Propane Gas. For other Fuel types contact your Dealer/Distributor.		Cooks 63 lbs. (29.9 KG) of fries per hour.-Model 35C+ Cooks 66 lbs. (28.6 KG) of fries per hour.-Model 45C+ Frying area is 14" x 14" (35.6 x 35.6 cm)	
Gas requirement for Incoming Pressure	NATURAL	PROPANE	
	7 - 9 inches	11 - 12 inches	
SHORT FORM SPECIFICATION			
Provide Pitco 35C+, or 45C+ tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with three stainless steel tubes (Model 45C+ has four tubes) utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.7 x 35.7 cm) with a cooking depth of 2-3/4" (7.00 cm). Model 45C+ has cooking depth of 4" (10.16 cm). Heat transfer area shall be a minimum of 588 square inches (3794 sq cm) for 35C+. Heat transfer area shall be a minimum of 785 square inches (5058 sq cm) for 45C+. Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.			



**Pitco Frialator, Inc.**, P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA  
 Phone • (603) 225-6684 • Fax (603) 225-8472 • [www.pitco.com](http://www.pitco.com) L10-144 Rev 11 (10/12) Printed in the USA  
 We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



## Model P14, P18, P24, P34 Portable Filter System



### STANDARD ACCESSORIES

- 10 Foot (3.05 meters) oil proof supply cord
- Filter Pan
- Filter catch basket
- Sample filter paper (flat)
- Sample filter powder packets
- 1 sediment clean out scoop
- 1 - 7 inch (17.8 cm.) drain nipple

### AVAILABLE OPTIONS & ACCESSORIES

- Filter heater (for solid shortening use)
- Filter powder packets
- Filter paper (flat)
- Cover

Project \_\_\_\_\_

Item No. 26

Quantity 1

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Filter pan and pump assembly enclosure are constructed of polished stainless steel.
- All other surfaces are nickel plated finish.
- Welded steel frame mounted on four ball-bearing swivel casters for easy movement.
- 1/3 HP heavy duty motor and pump assembly.
- 5 foot (1.5 meter) flexible, sanitary, high temperature return hose equipped with nozzle.
- Return hose nozzle is nickel plated steel with a non-heat conducting handle.
- Extra large filter area for large fryer filtering.
- Heater to soften solid shortening for quicker filter start-up (optional).

#### CONTROLS

- ON/OFF/HEATER ON switch for operating pump.

#### OPERATIONS

- Four swivel caster design allows for easy movement and storage of the filter.
- Quick disconnect hose connections make it easy to assemble and disassemble.
- Low profile allows for easy placement under the fryer drain.
- Easy to remove filter media assembly for quick and easy filter paper replacement.
- Lift out filter pan for easy cleaning.

#### APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- UL Listed

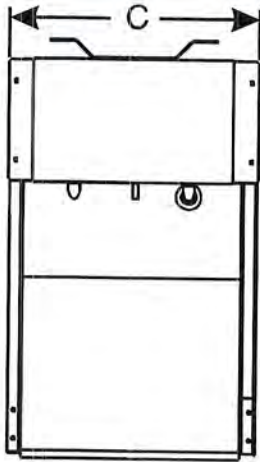


Patent Pending

Model P14, P18, P24, P34 Portable Filter System



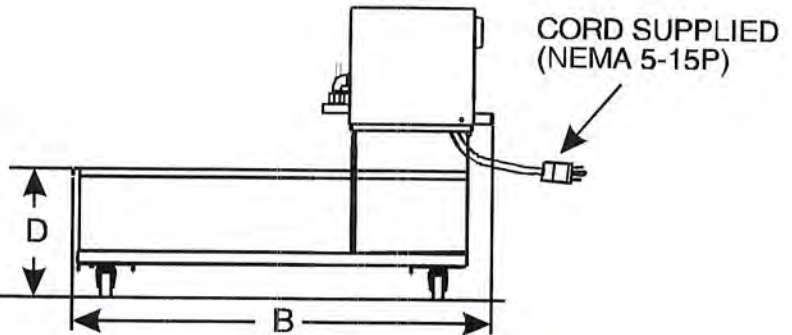
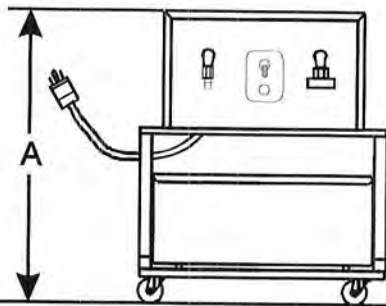
## Model P14, P18, P24, P34 Portable Filter System



If you have: (Fryer Model #)	You need: (Filter Model #)
14, 14R, 14T, 35C+, 45C+	P14
18, SE18R	P18
20F, 20P	P24
24P, 24F, 24FF	P24
34P, 34F, 34FF	P34

\* Models 20F, 26F(FF), & 34F(FF) must have 8" legs or casters.

NOTE: Model numbers above represent both gas and electric units unless otherwise indicated (i.e. Both Model SG14 and Model SE14 use the P14 filter).



DIMENSIONS				PAN CAPACITY & SHIPPING INFORMATION			
MODEL	LETTERED DIMENSIONS				MODEL	Pan Capacity	Shipping Information
	A	B	C	D			
P-14	24 in (61 cm)	30 in (76.2 cm)	17 in (43.2 cm)	10-1/2 in (28 cm)	P-14	55 lbs (24.9 Kg.)	131 lbs (59.4 Kg.) 10 cu. ft. (0.28 cu. meters)
P-18	24 in (61 cm)	34 in (86.4 cm)	20-1/4 in (51.4 cm)	10-1/2 in (28 cm)	P-18	75 lbs (34.0 Kg.)	150 lbs (68.0 Kg.) 14 cu. ft. (0.40 cu. meters)
P-24	26 in (66 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	12-1/2 in (33 cm)	P-24	160 lbs (72.6 Kg.)	181 lbs (82.1 Kg.) 18 cu. ft. (0.51 cu. meters)
P-34	29 in (73.7 cm)	42 in (106.7 cm)	20-1/4 in (51.4 cm)	15-1/2 in (40.6 cm)	P-34	210 lbs (95.3 Kg.)	206 lbs (93.4 Kg.) 20 cu. ft. (0.57 cu. meters)

### PERFORMANCE CHARACTERISTICS

Pumps up to 5.6 gallons (21.2 liters) per minute.

### ELECTRICAL

120 VAC / 60 Hz / 10 AMP  
220/240 VAC / 50 Hz / 4 AMP

### SHORT FORM SPECIFICATION

Provide Pitco Model P \_\_\_\_ (14, 18, 24, 34) Portable Filter System. Unit shall have the ability to receive oil gravity drained from fryers. Model P-14 shall have 300 square inches (1,936 square cm) of filter area. Models P-18, 24 & 34 shall have 450 square inches (2,903 square cm) of filter area. Unit shall have a polished stainless steel filter pan and pump enclosure; all other surfaces to be nickel plated. Provide accessories as follows:

### TYPICAL APPLICATION

Mobile filtering of all of your frying appliances. Filter can be used with gravity drain fryers.



Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA  
(603) 225-6684 • Fax (603) 225-8472 • www.pitco.com

L10-037 Rev 8 (11/09) Specifications subject to change without notice.

Printed in the USA



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

---

*Item Number* 27

*Description* Work Table

*Manufacturer* Advance/Tabco

*Model Number* TFMS-183

*Quantity* 1

*Unit* ea

---

### *Electrical Data:*

None

---

### *Plumbing Data:*

None

---

### *Options and Accessories:*

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# STAINLESS STEEL EQUIPMENT FILLER TABLE



TFMS Series  
w/ Open Base



TFMSU Series  
w/ Adjustable Undershef

## OPEN BASE

Model #	Width	Length	Wt.
TFMS-182	18"	24"	35 lbs.
TFMS-180	18"	30"	38 lbs.
TFMS-183	18"	36"	51 lbs.
TFMS-152	15"	24"	25 lbs.
TFMS-150	15"	30"	33 lbs.
TFMS-153	15"	36"	41 lbs.
TFMS-122	12"	24"	22 lbs.
TFMS-120	12"	30"	30 lbs.
TFMS-123	12"	36"	39 lbs.

Item #: 27 Qty #: 1  
 Model #: TFMS-183  
 Project #: \_\_\_\_\_

### FEATURES:

TOP is furnished with 1 5/8" sanitary rolled rim edge in front. Square edges on sides and 1/1/2" splash of single metal thickness on rear. Hat channels stud welded to top which reinforces and maintains a level working surface. Welded Front to Back Leg Assembly. Rear (Left to Right) Stretcher bolts to side leg assemblies. Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershef is fully 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.

### MATERIAL:

TOP: 16 gauge stainless steel type "304" series.  
 SHELF: 16 gauge stainless steel type "304" series.  
 STRETCHERS: 1 5/8" diameter tubular stainless steel.  
 LEGS: 1 5/8" diameter tubular stainless steel.  
 Stainless steel gussets.  
 1" stainless steel bullet feet.

## ADJUSTABLE UNDERSHELF

Model #	Width	Length	Wt.
TFMSU-182	18"	24"	38 lbs.
TFMSU-180	18"	30"	41 lbs.
TFMSU-152	15"	24"	28 lbs.
TFMSU-150	15"	30"	36 lbs.



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

Email Orders To: [customer@advancetabco.com](mailto:customer@advancetabco.com). For Smart Fabrication™ Quotes, Email To: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax To: 631-586-2933

NEW YORK  
Fax: (631) 242-6900

GEORGIA  
Fax: (770) 775-5625

TEXAS  
Fax: (972) 932-4795

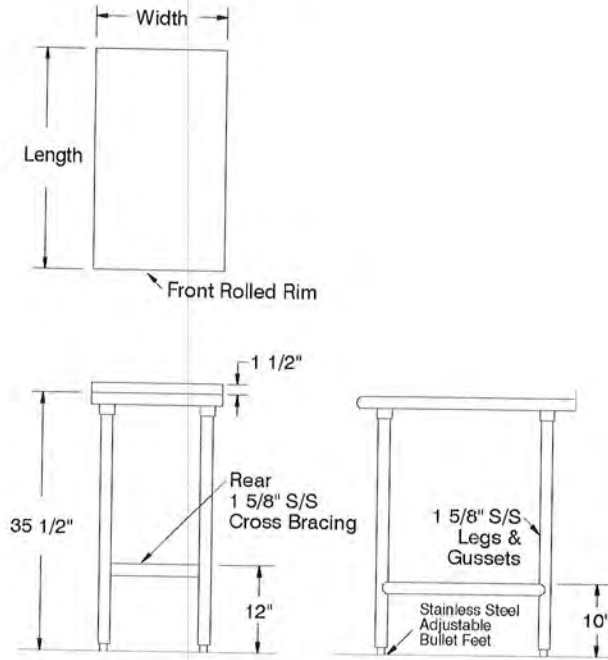
NEVADA  
Fax: (775) 972-1578

# DIMENSIONS and SPECIFICATIONS

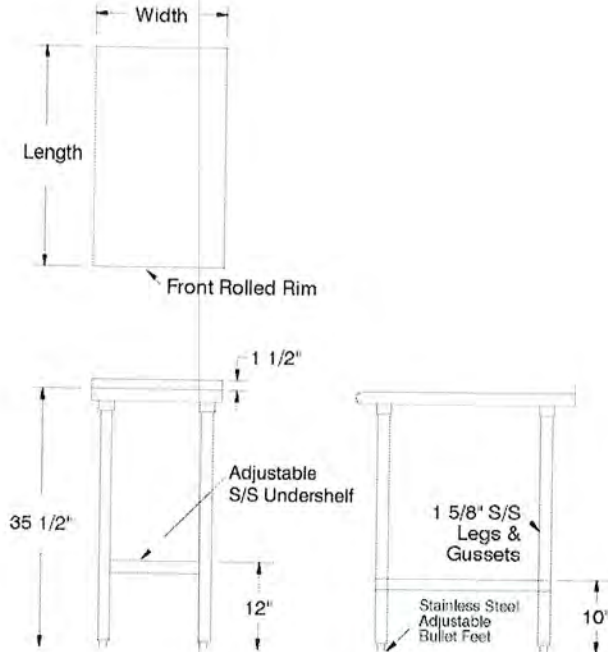
TOL  $\pm$  .500"

ALL DIMENSIONS ARE TYPICAL

## TFMS Series w/ Open Base



## TFMSU Series w/ Adjustable Undershef



***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 28

***Description*** Freezer, 1-Section

***Manufacturer*** True

***Model Number*** TS-23F

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

115-Volt, 1-Phase, 1/3-HP, 7.2-Amps, Cord & Plug

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



**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: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: 28 Qty: 1

Model #: TS-23F

A/A #

SIS #

Model:  
**TS-23F**

**TS Series:**  
*Reach-In Solid Swing Door Stainless Steel Freezer*



### TS-23F

- ▶ True's TS series is the choice for the exclusive stainless steel commercial application.
- ▶ 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.
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- ▶ Stainless steel interior and exterior front, sides and doors. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door(s). Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

**Bottom mounted units feature:**

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

### ROUGH-IN DATA

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

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*						
TS-23F	1	3	27 686	29½ 750	78¾ 1991	1/8 1/2	115/60/1 230-240/50/1	7.2 5.5	5-15P ▲	9 2.74	310 141

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

▲ Plug type varies by country.

	<p>APPROVALS:</p>	<p>AVAILABLE AT:</p>
7/11	Printed in U.S.A.	

Model:  
**TS-23F**

**TS Series:**  
Reach-In Solid Swing Door Stainless Steel Freezer



## STANDARD FEATURES

### DESIGN

- True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, 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) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- 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.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

### CABINET CONSTRUCTION

- Exterior - Stainless steel door, front and sides. Matching aluminum back.
- Interior - Stainless steel liner and floor.

- 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).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stern castors - locks provided on front set.

### DOOR

- Stainless steel exterior and liner. Door extend full width of cabinet shell. Door lock 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. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22 7/8" L x 23 3/4" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

### LIGHTING

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

### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior solar, digital temperature display.

- Rear airflow guards prevent product from blocking optimal airflow.
- NSF-7 compliant for open food product.

### ELECTRICAL

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



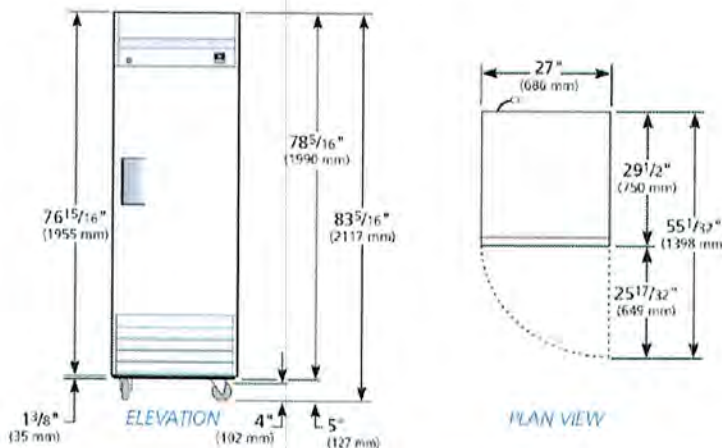
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Alternate door hinging (factory installed).
- Novelty baskets.
- Additional shelves.
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Full door bun tray rack. Holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Remote 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
TS-23F	TFEY03E	TFEY03S	TFEY03P	TFEY033	

## TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 29

*Description* Work Table (Existing)

*Manufacturer* Existing

*Model Number* Existing

*Quantity* 1

*Unit* ea

*Electrical Data:*

None

*Plumbing Data:*

Nonw

*Options and Accessories:*

Existing equipment to be relocated as per plan.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 30

***Description*** Pizza Prep Table

***Manufacturer*** True

***Model Number*** TPP-67

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

115-Volt, 1-Phase, 1/3-HP, 8.6-Amps, Cord & Plug

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*





**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: \_\_\_\_\_

AIA #

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

SIS #

Model #: \_\_\_\_\_

Model:  
**TPP-67**

**Food Prep Table:**  
*Solid Door Pizza Prep Table*



Scan code for video

**TPP-67**

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (R134A) 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 flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Extra-deep 19 1/2" (496 mm) 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 using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

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

Model	Doors	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*						
TPP-67	2	4	9	67 1/4 1709	32 1/4 820	35 3/4 909	1/3 1/3	115/60/1 230-240/50/1	8.6 3.9	5-15P ▲	7 2.13	405 184

\*\* Length does not include 1/4" (7 mm) each side for cutting board brackets and thumb screws.

† Depth does not include 1" (26 mm) for rear bumpers and 3" (77 mm) for cutting board.

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

▲ Plug type varies by country.

MADE IN U.S.A. 5 YEAR WARRANTY USA C UL US NSF CE

3/13 Printed in U.S.A.

APPROVALS: \_\_\_\_\_

AVAILABLE AT: \_\_\_\_\_

Model:  
**TPP-67**

# Food Prep Table: Solid Door Pizza Prep Table



## 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 pan rail and cabinet interior.
- 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.
- Condensing unit accessed from behind front removable panel, 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 covered 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. 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 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 23<sup>5</sup>/<sub>8</sub>" L x 28"D (601 mm x 712 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.
- Extra-deep 19<sup>1</sup>/<sub>2</sub>" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Refrigerated pan rail comes standard with nine (1/3 size) 12<sup>3</sup>/<sub>4</sub>" L x 6<sup>1</sup>/<sub>4</sub>" W x 6"D (324 mm x 159 mm x 153 mm) NSF approved clear polycarbonate insert pans.
- 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.



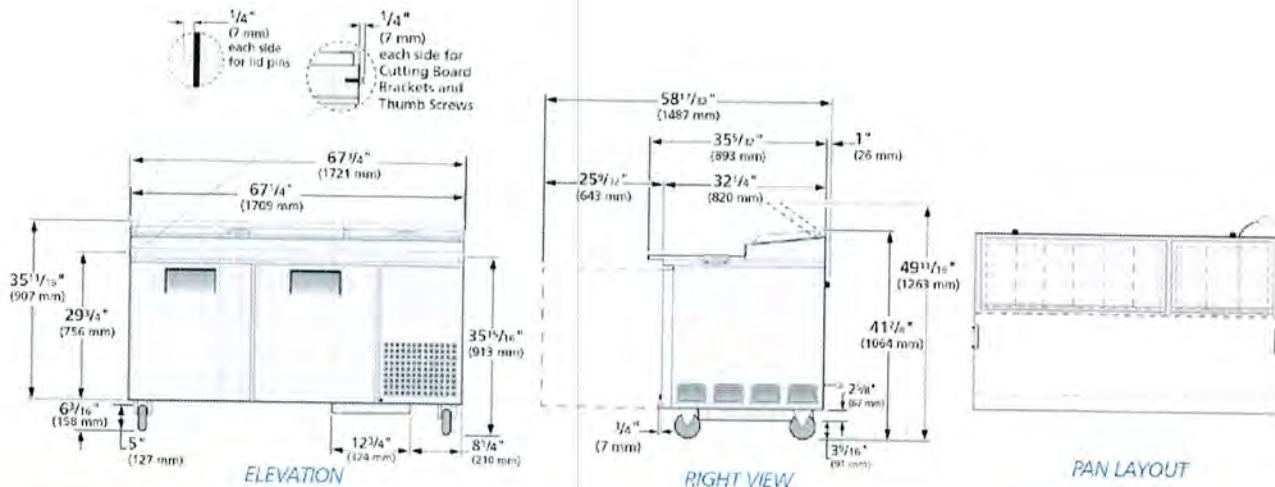
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2<sup>1</sup>/<sub>2</sub>" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish rack.
- Single overshef.
- Double overshef.
- Half bun tray rack. Each holds up to eleven 18" L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19<sup>1</sup>/<sub>2</sub>" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Half bun tray rack(s). Holds up to eleven 18" L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Exterior round digital temperature display (factory installed).
- 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

KCL	Model	Elevation	Right	Plan	3D	Back
	TPP-67	TFQY11E	TFQY15S	TFQY11P	TFQY113	

## TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 31

***Description*** Wall Shelf

***Manufacturer*** Advance/Tabco

***Model Number*** WS-12-60

***Quantity*** 2

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



STAINLESS STEEL & ALUMINUM  
**WALL SHELVES** 

**KD Wall Shelf**



Item #: 31 Qty #: 2  
 Model #: WS-12-60  
 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.

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**

**FEATURES:**

Brackets can be positioned to accomodate wall studs.  
 Furnished with a 1 1/2" sanitary rolled rim with a 1-1/2" turn-up edge at rear. Ends are turned down square.

**CONSTRUCTION:**

Secured to wall by means of bolts through support brackets.  
 Units 7 ft. and larger are furnished with 3 brackets.

**MATERIAL:**

**16 Gauge Series** - 304 stainless steel polished to a satin finish.  
**18 Gauge Series** - 430 stainless steel polished to a satin finish.



10" Wide		12" Wide		15" Wide		18" Wide		Approx. Wt.	Approx. Cubes
16 Ga.	18 Ga.	16 Ga.	18 Ga.	16 Ga.	18 Ga.	16 Ga.	18 Ga.		
WS-10-24-16	WS-10-24	WS-12-24-16	WS-12-24	WS-15-24-16	WS-15-24	WS-18-24-16	WS-18-24	10 lbs.	3
WS-10-36-16	WS-10-36	WS-12-36-16	WS-12-36	WS-15-36-16	WS-15-36	WS-18-36-16	WS-18-36	12 lbs.	4
WS-10-48-16	WS-10-48	WS-12-48-16	WS-12-48	WS-15-48-16	WS-15-48	WS-18-48-16	WS-18-48	14 lbs.	5
WS-10-60-16	WS-10-60	WS-12-60-16	WS-12-60	WS-15-60-16	WS-15-60	WS-18-60-16	WS-18-60	17 lbs.	6
WS-10-72-16	WS-10-72	WS-12-72-16	WS-12-72	WS-15-72-16	WS-15-72	WS-18-72-16	WS-18-72	19 lbs.	7
WS-10-84-16	WS-10-84	WS-12-84-16	WS-12-84	WS-15-84-16	WS-15-84	WS-18-84-16	WS-18-84	22 lbs.	8
WS-10-96-16	WS-10-96	WS-12-96-16	WS-12-96	WS-15-96-16	WS-15-96	WS-18-96-16	WS-18-96	26 lbs.	10
WS-10-108-16	WS-10-108	WS-12-108-16	WS-12-108	WS-15-108-16	WS-15-108	WS-18-108-16	WS-18-108	28 lbs.	11
WS-10-120-16	WS-10-120	WS-12-120-16	WS-12-120	WS-15-120-16	WS-15-120	WS-18-120-16	WS-18-120	31 lbs.	12
WS-10-132-16	WS-10-132	WS-12-132-16	WS-12-132	WS-15-132-16	WS-15-132	WS-18-132-16	WS-18-132	35 lbs.	13
WS-10-144-16	WS-10-144	WS-12-144-16	WS-12-144	WS-15-144-16	WS-15-144	WS-18-144-16	WS-18-144	38 lbs.	14

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



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

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

**NEW YORK**  
 Fax: (631) 242-6900

**GEORGIA**  
 Fax: (770) 775-5625

**TEXAS**  
 Fax: (972) 932-4795

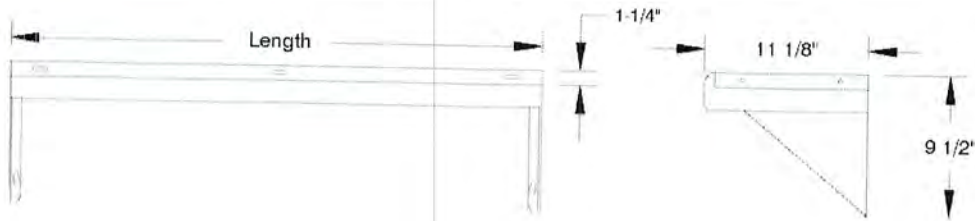
**NEVADA**  
 Fax: (775) 972-1578

# DETAILS and SPECIFICATIONS

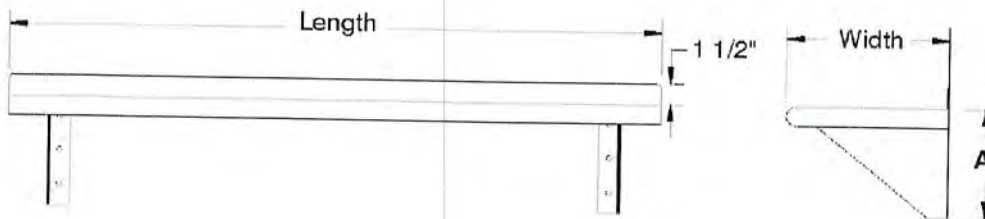
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

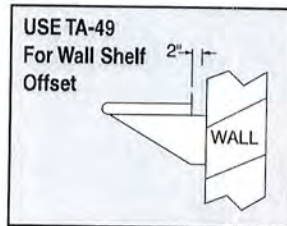
## KD WALL SHELF



## STANDARD WALL SHELF



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



### 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.



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

**Item Number** 32

**Description** Sink, 1-Compartment (Existing)

**Manufacturer** Existing

**Model Number** Existing

**Quantity** 1

**Unit** ea

***Electrical Data:***

None

***Plumbing Data:***

1/2"-Hot Water

1/2"-Cold Water

2"-Indirect Waste

***Options and Accessories:***

Existing equipment to be relocated as per plan. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 33

***Description*** Slicer

***Manufacturer*** Hobart

***Model Number*** HS6

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

120-Volt, 1-Phase, 1/2-HP, 5.4-Amps, Cord and Plug

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



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

# HS6/HS6N SLICER



## STANDARD FEATURES

### KNIFE

- 13" CleanCut™ Knife
- Removable Ring Guard Cover
- Zero Knife Exposure
- Heavy-Gauge Stainless Steel Knife Cover
- Top-Mounted Borazon Stone Sharpener

### OPERATION

- 1/2 H.P. Knife Drive Motor

### INTERLOCKS

- No-Volt Release

### HOUSING AND BASE

- Burnished Aluminum Base
- Machined Grooves on Gauge Plate and Knife Cover
- Exclusive Tilting, Removable Carriage System
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport
- Double-Action Indexing Cam
- Spring Kickstand
- Ergonomic-Style Handle
- Rear-Mounted, Removable Meat/Vegetable Grip Arm

## MODELS

- HS6 – Manual Slicer/Burnished Finish with Removable Knife Feature
- HS6N – Manual Slicer/Burnished Finish with Non-Removable Knife Feature

## ACCESSORIES

- Low Fence
- Food Chute
- Slaw Tray
- Debris Deflector

Specifications, Details and Dimensions on Inside and Back.



HS6/HS6N SLICER



# HS6/HS6N SLICER

**HOBART**

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

## SOLUTIONS / BENEFITS

### PRECISION SLICING

#### 13" CleanCut™ Knife

- Super alloy edge stays sharp longer
- Lasts two to three times longer than carbon coated or stainless steel knives

#### Top Mounted Borazon Stone Sharpener

- Single-action sharpens and hones in just five seconds
- Removable and warewasher safe for easy cleaning and sanitation – can be used wet or dry
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

#### Machined Grooves on Gauge Plate and Knife Cover

- Reduces drag for smoother slicing motion

#### Double-Action Indexing Cam

- The first full revolution of the indexing knob provides precise control of shaving, chipping and thin slicing
- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

### EASY TO USE

#### ½ H.P. Knife Drive Motor

- Reserve power runs at 430 rpm for optimum results

#### Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport

- Smooth operation with continuous lubrication of carriage rod

#### Zero Knife Exposure\*

- Knife edge is covered when sharpener is both mounted and removed making cleaning easier
- Gauge plate remains closed during operation of sharpener

#### No Volt Release

- Slicer must be restarted if power fails or slicer is unplugged

### EASY TO CLEAN

#### Removable Knife Option\* – HS6

- Knife easily removes with patented removal tool
- Area within ring guard is open for faster cleaning
- Knife and tool are warewasher safe for easy cleaning and sanitation

#### Removable Ring Guard Cover\*

- Catches product debris around the knife for easy removal during cleaning
- Reduces time to 'floss' during cleaning

#### Exclusive Tilting, Removable Carriage System\*

- Tilt design allows for ease of mid-day cleaning
- Removable for complete cleaning and sanitation

#### Rear-Mounted, Removable Meat Grip Arm

- Opens up front of product tray for unobstructed loading
- Removable meat grip allows for easy cleaning

#### Spring Kickstand

- Props machine for easy cleaning underneath slicer

#### Sanitary Burnished Aluminum Base

- Limited cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy clean up and durable finish

\*Feature unique to Hobart



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

## HS6/HS6N SLICER

### SPECIFICATIONS

#### KNIFE

**13" CleanCut Knife:** The knife is approximately 13 inches, constructed of 304L stainless steel and high performance Stellite alloy. Knife cover is retained magnetically, and is quickly removed by pulling straight back on the top cover knob.

**Removable Knife Option HS6:** The patented knife removal tool covers the knife edge and safely removes knife from gauge plate to allow for thorough cleaning.

**Removable Ring Guard Cover:** Fits on top of ring guard to catch food debris. When removed, reveals a 0.12" space between knife and guard for easier flossing. Ring guard is made with Zytel™ plastic and can be washed in warewasher or three compartment sink.

**Zero Knife Exposure:** Knife edge is not exposed during cleaning or sharpening procedures.

**Top Mounted Borazon Stone Sharpener:** Single action operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable, top mounted and warewasher safe. When sharpener is removed for cleaning, knife edge is completely shielded. Borazon stones have a lifetime guarantee.

#### MOTOR

**Poly V-Belt Knife Drive System:** Knife is driven by a Hobart Poly V belt and runs at 430 rpm for optimal performance.

**½ H.P. Knife Drive Motor:** ½ H.P. permanently lubricated ball bearings. Single phase capacitor-start, induction run.

#### INTERLOCKS

**No Volt Release:** In the event of a power loss, slicer must be restarted before operation can continue.

#### HOUSING AND BASE

**Sanitary Burnished Aluminum Base:** One-piece base has fewer places to harbor soil and is easier to clean. Limits holes or crevices in which food can lodge.

**Finish:** Stainless steel top cover, anodized aluminum product tray and gauge plate.

**Exclusive Tilting, Removable Carriage System:** Aluminum product tray tilts easily for mid-day cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12.5" manual travel.

**Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport:** Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

**Double-Action Indexing Cam:** A solid construction index knob moves the gauge plate via a barrel cam ensuring consistent slice thickness across machine and over time. First revolution of index cam for precision slicing; second revolution for thicker slicing selection.

**Spring Kickstand:** Helps hold slicer in tilted position for cleaning beneath the machine.

**Ergonomic Style Handle:** Specially shaped and positioned for ease of use during manual operation.

**Rear Mounted, Removable Meat Grip Arm:** Rear mounted grip is high strength thermoplastic. Swings out of way when not in use.

**Electrical Specification:** 120/60/1; 5.4 Amps.

**Switch:** Moisture protected push button switch.

**Cord & Plug:** 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

**Capacity:** The carriage will take food up to 12" in width or 7.5" in diameter.

**Gauge Plate:** Gauge plate is a heavy aluminum extrusion with machined grooves for smooth feeding. Adjustable to cut any thickness of slice up to 1".

**Warranty:** All parts and service coverage for one year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

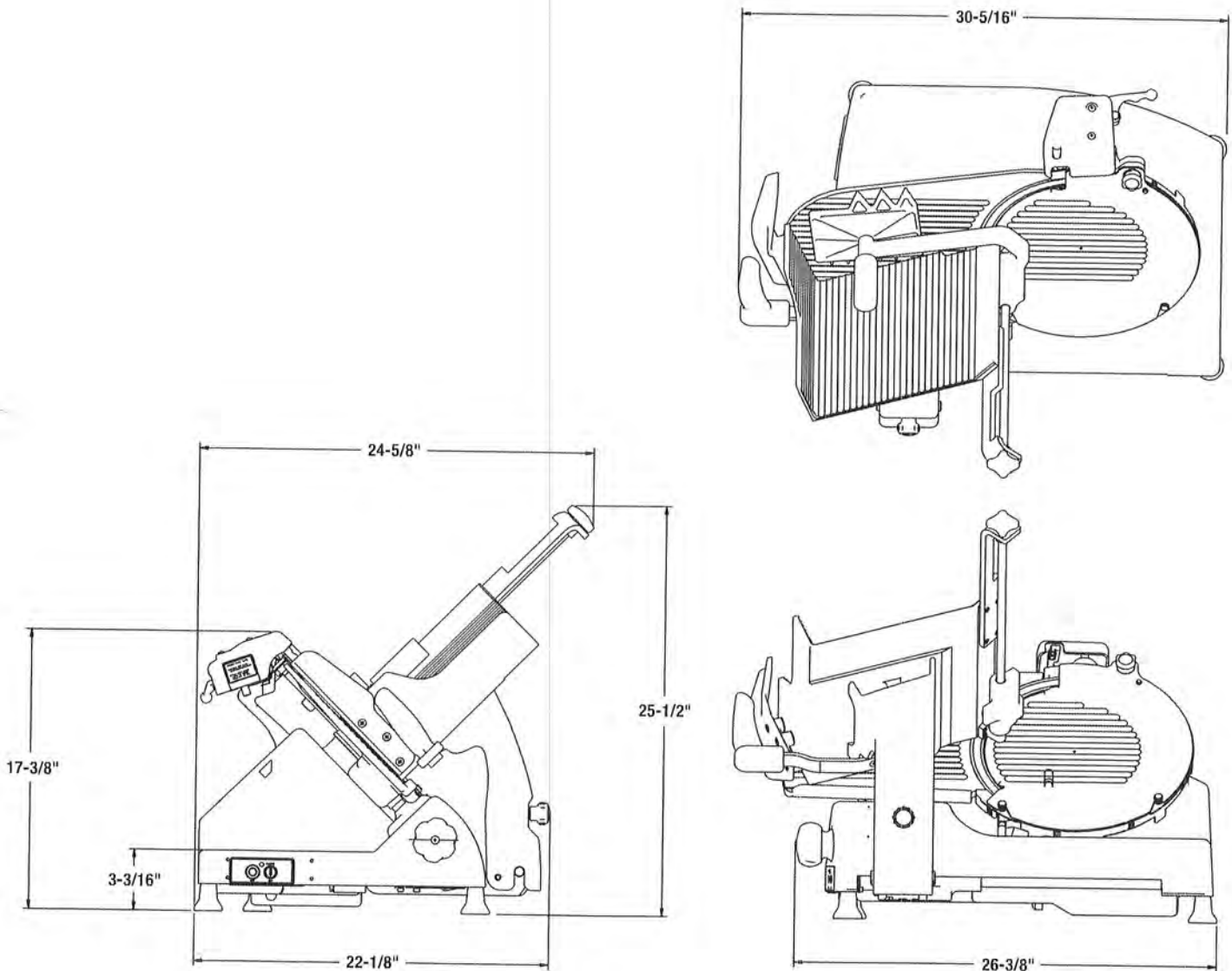
**Shipping Weight:** 126 lbs.

# HS6/HS6N SLICER

## HOBART

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

### DETAILS AND DIMENSIONS



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

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 34

***Description*** Food Processor

***Manufacturer*** Robot Coupe

***Model Number*** R2N

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

120-Volt, 1-Phase, 1-HP, 7.0-Amps, Cord and Plug

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

# robot coupe

"The Inventor & World Leader in Food Processors"

# R2N

Commercial Food Processor

## Combination Vegetable Prep and Vertical Cutter-Mixer

Also, available with clear bowl (R2CLR) and Stainless Steel Bowl (R2Ultra).

Can also be purchased as Veg Prep Only (R2C) or Bowl Unit Only (R2B).



### Prepare 850 servings in 3 hours or less!

Vegetable prep attachment designed for quality continuous feed slicing, shredding, grating, french fry, and julienne. Accommodates 21 different processing discs. Bowl attachment designed for mixing, chopping, pureeing, and blending.



- 3 Qt. "stock pot" shaped, cutter bowl with handle and "S" blade.
- Standard model has gray ABS plastic bowl and see-thru lid. Clear and stainless steel bowls are available (R2N CLR - clear bowl and R2N Ultra - stainless steel bowl).
- Direct Drive, fan-cooled, 1 HP motor.
- Large range of 21 processing discs to choose from.
- Continuous feed vegetable prep attachment with two deep feed openings.
- Attachments easily removed for superior cleanability.
- Unit base uses minimal counter space (14 1/4" x 14 1/2").
- Standard package includes two processing discs (27577 - 2mm grating and 27566 - 4mm slicing).
- 3 year motor warranty, 1 year parts and labor warranty.

Robot Coupe U.S.A., Inc.

P.O. Box 16625

Jackson, MS 39236-6625

1-800-824-1646 • (601) 898-8411

FAX: (601) 898-9134

www.robotcoupeusa.com

e-mail: info@robotcoupeusa.com

**SPECIFICATIONS ON REVERSE SIDE**

## Specifications

**STANDARD MODEL:** Includes motor base unit, continuous feed attachment, discharge plate, one 5/32" (4mm) slicing disc, one 5/64" (2mm) medium grating disc and 3 Qt. bowl with handle and stainless steel smooth edge "S" blade.

**ELECTRICAL REQUIREMENTS:** 120V, 60HZ, 7 Amps.

**SWITCHING:** Control panel with push-type on and off, and pulse buttons.

**MOTOR:** 1 HP, 1725 RPM, direct-drive, fan-cooled.

**WEIGHT:** 27 lbs. net, 31 lbs. approximate shipping weight.

**OPTIONAL EQUIPMENT:** 19 additional processing discs and free standing multiple disc rack.

**STANDARDS:** ETL electrical & sanitation, cETL (Canada)

## Available Discs

### Slicing Discs

- 27051 - 1/32" (1mm)
- 27555 - 5/64" (2mm)
- 27086 - 1/8" (3mm)
- 27566 - 5/32" (4mm)
- 27087 - 3/16" (5mm)
- 27786 - 1/4" (6mm)

### Ripple Cut Slicers

- 27621 - 5/64" (2mm)

### Graters

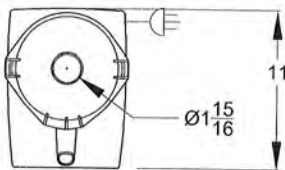
- 27588 - 1/16" (1.5mm)
- 27577 - 5/64" (2mm)
- 27511 - 1/8" (3mm)
- 27046 - 1/4" (6mm)
- 27632 - 11/32" (9mm)
- 27078 - Hard Cheese Grate

### Pulping

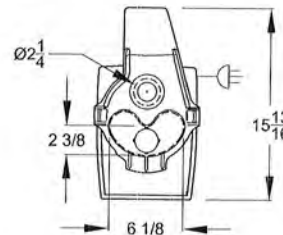
- 27079 - Fine pulping disc
- 27764 - Pulping disc

### Julienne

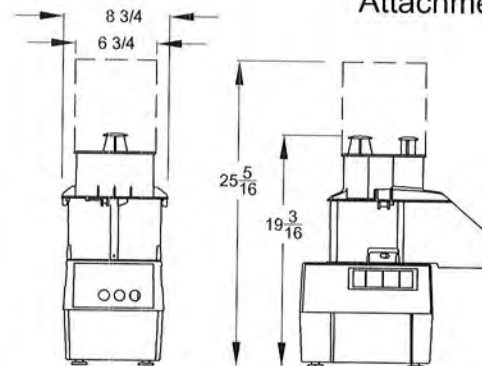
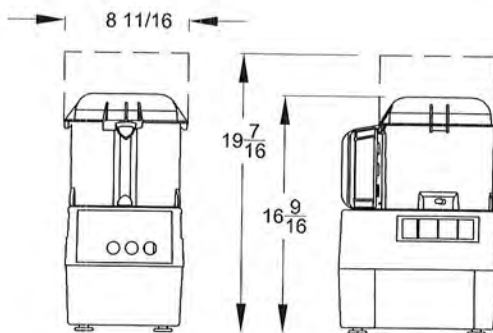
- 27599 - 5/64" (2x2mm)
- 27080 - 5/64" x 5/32" (2x4r)
- 27081 - 5/64"x1/4" (2x6mm)
- 27047 - 5/32" (4x4mm)
- 27610 - 1/4" (6x6mm)
- 27048 - 5/16" (8x8mm)



Bowl Unit



Continuous Feed Attachment



Robot Coupe U.S.A., Inc.  
 P.O. Box 16625  
 Jackson, MS 39236-6625  
 1-800-824-1646  
 (601) 898-8411  
 FAX: (601) 898-9134  
 www.robotcoupeusa.com  
 e-mail: info@robotcoupeusa.com

## Distributed by:

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 35

***Description*** Freezer, 2-Section (Future Item)

***Manufacturer*** True

***Model Number*** TS-49F

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

115-Volt, 1-Phase, 3/4-HP, 11.0-Amps, Cord & Plug

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



**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: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: 35 Qty: 1

Model #: TS-49F

AIA #

SIS #

Model:  
**TS-49F**

**TS Series:**  
*Reach-In Solid Swing Door Stainless Steel Freezer*



### TS-49F

- ▶ True's TS series is the choice for the exclusive stainless steel commercial application.
- ▶ 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.
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- ▶ Stainless steel interior and exterior front, sides and door(s). The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door(s). Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

**Bottom mounted units feature:**

- ▶ "No stoop" lower shelf.
- ▶ Storage on top of cabinet.
- ▶ Compressor performs in coolest, most grease free area of kitchen.
- ▶ Easily accessible condenser coil for cleaning.

### ROUGH-IN DATA

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

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*						
TS-49F	2	6	54 7/8 1375	29 1/2 750	78 3/8 1991	3/4 3/4	115/60/1 230-240/50/1	11.0 4.8	5-20P ▲	9 2.74	515 234

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

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:





# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 36

*Description* Ice Machine with Bin

*Manufacturer* Hoshizaki

*Model Number* KM-515MAH/B-500PF

*Quantity* 1

*Unit* ea

### *Electrical Data:*

115-Volt, 1-Phase, 11.7-Amps, Direct Connection

### *Plumbing Data:*

1/2"-Cold Water

2 @ 3/4"-Indirect Waste

### *Options and Accessories:*

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

# KM-515M\_H

## SLIM-LINE MODULAR CRESCENT CUBER

Item # 36

Project: \_\_\_\_\_

Qty: \_\_\_\_\_  
\*AutoCad available on KCL

KM-515M\_H  
 1/13  
 Item # 13217

### CUBER DIMENSIONS

W x D x H

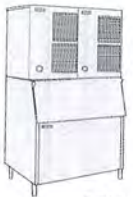
**KM-515M\_H**  
 22 x 27<sup>3/8</sup> x 30<sup>5/16</sup>



B-300



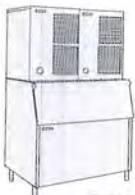
B-500



B-700



B-800

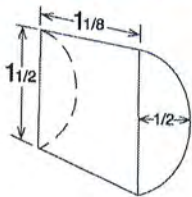


B-900

Also available on Large Bins:

- B-1150SS
- B-1300SS
- B-1500SS
- B-1650SS

### KM CUBE DIMENSIONS



### KM-515MAH

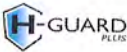


Air-Cooled  
 Shown on an optional  
 B-300

### KM-515MWH

Water-Cooled

### KM-515MRH

Remote Air-Cooled

- Up to 501 lbs. of ice production per 24 hours
- Durable stainless steel exterior
- Individual crescent cube
- Protected by H-GUARD Plus Antimicrobial Agent 
- CycleSaver® Design 
- EverCheck® alert system 
- Stainless steel evaporator
- Mount two units side-by-side, in only 44" of floor space, for 1,002 lbs. per 24 hours
- Removable air filters (Air-cooled models only)
- R-404A Refrigerant



© HOSHIZAKI AMERICA, INC.

618 Hwy. 74 S., Peachtree City, GA 30269

### Warranty

Valid in United States, Canada, Puerto Rico, & U.S. Territories. Contact factory for warranty in other countries.

**Three Year** - Parts & Labor on entire machine.

**Five Year** - Parts & Labor on: Evaporator.

**Five Year** - Parts on: Compressor, air-cooled condenser coil.

TEL 1-800-438-6087

FAX 1-800-345-1325

www.hoshizaki.com

TJM Consulting



# KM-515M\_H SLIM-LINE MODULAR CRESCENT CUBER

**DIMENSIONS**  
W x D x H  
**KM-515M\_H**  
22 x 27<sup>3/8</sup> x 30<sup>5/16</sup>

- Air-cooled
- Water-cooled
- Remote Air-cooled

## AIR-COOLED

Water Temp' F.	50°	70°	90°	
Air Temp' F.	70°	501	482	447
	80°	486	456	416
	90°	482	435	396

## WATER-COOLED

Water Temp' F.	50°	70°	90°	
Air Temp' F.	70°	500	481	465
	80°	486	457	445
	90°	481	436	422

## REMOTE AIR-COOLED

Water Temp' F.	50°	70°	90°	
Air Temp' F.	70°	491	480	443
	80°	482	465	417
	90°	480	452	408

## UTILITY CONSUMPTION

Model Number	Ice Production Per Cycle		KWH per 100 LBS. 90/70	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
	Lbs.	Cubes			
KM-515MAH	10.2	480	6.0	22.8	N/A
KM-515MWH	10.3	480	5.3	24	120
KM-515MRH	10.3	480	5.8	20.8	N/A

## SPECIFICATIONS

Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
KM-515MAH	Air-Cooled	11.7	20	175 lbs.
KM-515MWH	Water-Cooled	9.6	20	175 lbs.
KM-515MRH	Remote Air-Cooled	11.3	20	175 lbs.

## STORAGE BINS

Model Number	Application Capacity	ARI-Rated Capacity
B-300	300 lbs.	260 lbs.
B-500	500 lbs.	360 lbs.
B-700	700 lbs.	550 lbs.
B-800	800 lbs.	600 lbs.
B-900	900 lbs.	660 lbs.
B-1150	1150 lbs.	N/A
B-1300	1275 lbs.	N/A
B-1500	1490 lbs.	N/A
B-1650	1605 lbs.	N/A

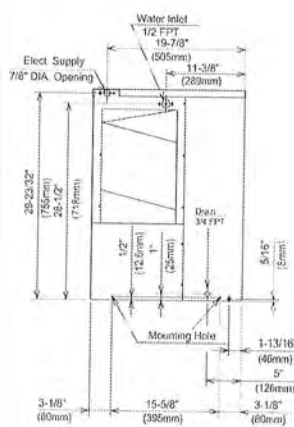
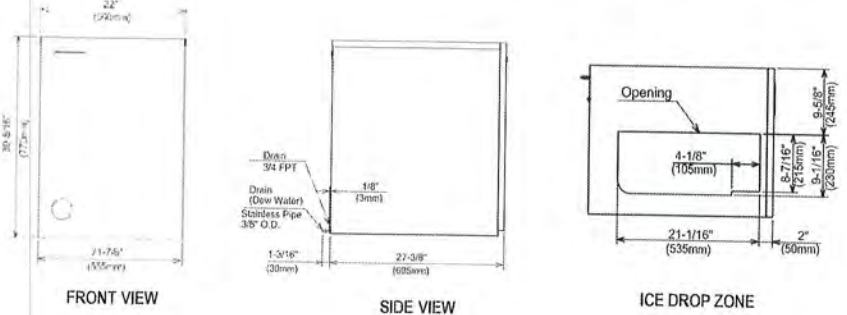
## ELECTRICAL & PLUMBING/KM-515M\_H

- 115V/60/1
- 20 Amp Max Fuse/HACR Breaker Size
- 1/2" FPT water inlet
- 1/2" FPT water drain

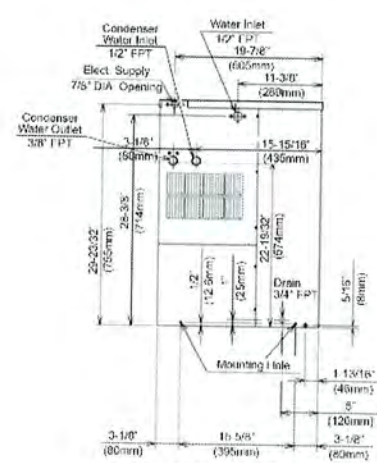


© HOSHIZAKI AMERICA, INC.

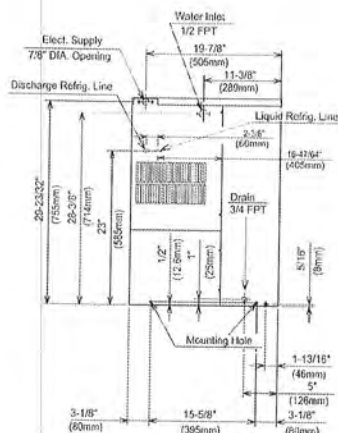
618 Hwy. 74 S., Peachtree City, GA 30269



AIR-COOLED UNIT

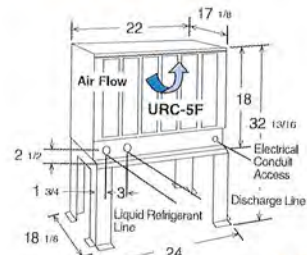


WATER-COOLED UNIT



REMOTE AIR-COOLED UNIT

**URC-5F Remote Condenser** (Sold Separately)  
For Use with KM-515MRH



Pre-Charged Tubing Kits (Sold Separately)

- 20' R404-2046-2
- 35' R404-3546-2

Voltage supply for the URC Remote Condenser is supplied from the Ice Maker. No additional circuit is required.

## OPERATING LIMITS

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113psig
- Voltage Range 104 - 127V

## OPERATING LIMITS/URC-5F

- Ambient Temp Range -20°F - +122°F
- Voltage Range 104 - 127V

## SERVICE

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filters. (Air-cooled models only)



# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 37

*Description* Shelving Unit (Existing)

*Manufacturer* Existing

*Model Number* Existing

*Quantity* 10

*Unit* ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

Existing equipment to be relocated as per plan.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

**Item Number** 38

**Description** Bag-in-Box Soda System (Existing)

**Manufacturer** Existing

**Model Number** Existing

**Quantity** 1

**Unit** ea

***Electrical Data:***

120-Volt, 1-Phase, 15.0-Amps, Cord & Plug

***Plumbing Data:***

1/2"-Cold Water

***Options and Accessories:***

Existing equipment to be relocated as per plan. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 39

***Description*** Heat Lamp

***Manufacturer*** Hatco

***Model Number*** GRAH-36

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

120-Volt, 1-Phase, 0.8-Kw., 6.7-Amps, Cord and Plug

***Plumbing Data:***

None

***Options and Accessories:***

Unit to be mounted on double overshef of Item # 15.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*



# GLO-RAY® INFRARED FOODWARMERS

Models GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

ITEM#

GRH-18, -24, -36, -48, -60, -72, -96  
GR-18, -24, -36, -48, -60, -72, -96

Hatco Glo-Ray® Infrared Foodwarmers safely keep all hot foods at optimum serving temperatures longer. Foods do not dry out or become discolored; even the most delicate dishes hold that "just-prepared" look. The Glo-Ray pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface.

### FLEXIBILITY

The continuous housings, up to 12' (3658 mm) in width (aluminum only), are very strong and eliminate the danger of sagging. Sturdy stainless steel housings are available up to 8' (2438 mm).

An on-off switch may be installed in front or back of the unit to suit the location. **Remote control installation is recommended on all installations to extend the life of the controls.** Many combinations of remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate power switches, infinite controls, indicator lights, and wiring.

Optional sneeze guards, made of shatterproof, easy-to-clean acrylic, are available, providing a safe environment for the food. Check NSF standards and local codes for requirements.

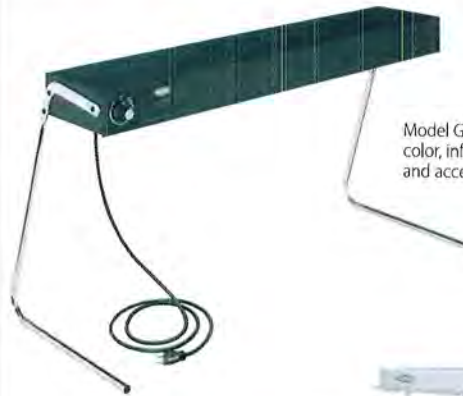
The color options help blend warmers into any décor.

All Glo-Ray models are shipped factory-assembled, with mounting tabs, ready-to-install quickly and easily.

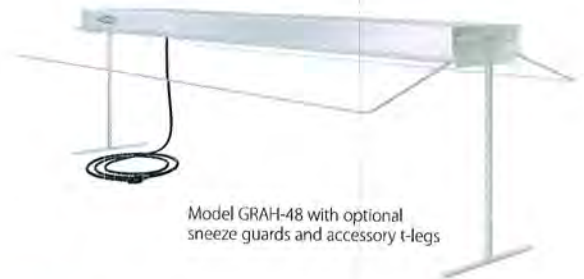
### QUALITY

The following features assure the finest performance for years to come:

- Available in widths from 18" to 144" (457-3658 mm).
- Sturdy continuous aluminum housings eliminate sagging.
- Pre-focused heat maintains serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors, finishes and accessories provide unlimited design flexibility.



Model GRAH-36 with optional Designer color, infinite switch, cord and plug set, and accessory C-leg stand



Model GRAH-48 with optional sneeze guards and accessory t-legs



### Remote Control Enclosures



Model RMB-3F with toggle switch and indicator light



Model RMB-7C with two infinite switches



HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976  
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

METAL SHEATHED ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.

Form No. GR Spec Sheet

Printed in U.S.A.  
April 2009



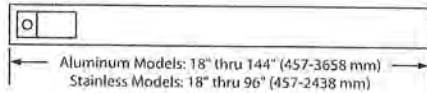


# GLO-RAY® INFRARED FOODWARMERS

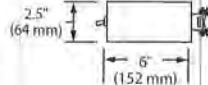
Models GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
 GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

GRH-18, -24, -36, -48, -60, -72, -96  
 GR-18, -24, -36, -48, -60, -72, -96

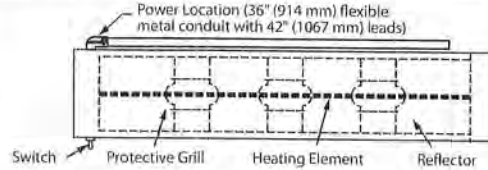
ITEM#



FRONT VIEW



END VIEW



TOP VIEW

## SPECIFICATIONS

Aluminum High Watt		Aluminum Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight*
GRAH-18	350	GRA-18	250	18" ( 457 mm)	6 lbs. ( 3 kg)
GRAH-24	500	GRA-24	350	24" ( 610 mm)	7 lbs. ( 3 kg)
GRAH-30	660	GRA-30	450	30" ( 762 mm)	8 lbs. ( 4 kg)
GRAH-36	800	GRA-36	575	36" ( 914 mm)	9 lbs. ( 4 kg)
GRAH-42	950	GRA-42	675	42" (1067 mm)	10 lbs. ( 5 kg)
GRAH-48	1100	GRA-48	800	48" (1219 mm)	11 lbs. ( 5 kg)
GRAH-54	1250	GRA-54	925	54" (1372 mm)	13 lbs. ( 6 kg)
GRAH-60	1400	GRA-60	1050	60" (1524 mm)	14 lbs. ( 6 kg)
GRAH-66*	1560	GRA-66	1160	66" (1676 mm)	16 lbs. ( 7 kg)
GRAH-72*	1725	GRA-72	1275	72" (1829 mm)	17 lbs. ( 8 kg)
GRAH-84**	2050	GRA-84*	1500	84" (2134 mm)	19 lbs. ( 9 kg)
GRAH-96**	2400	GRA-96*	1725	96" (2438 mm)	21 lbs. (10 kg)
GRAH-108	2500	GRA-108	1850	108" (2743 mm)	23 lbs. (10 kg)
GRAH-120	2800	GRA-120	2100	120" (3048 mm)	26 lbs. (12 kg)
GRAH-132	3120	GRA-132	2320	132" (3353 mm)	30 lbs. (14 kg)
GRAH-144	3450	GRA-144	2550	144" (3658 mm)	33 lbs. (15 kg)

Stainless High Watt		Stainless Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight*
GRH-18	350	GR-18	250	18" ( 457 mm)	7 lbs. ( 3 kg)
GRH-24	500	GR-24	350	24" ( 610 mm)	7 lbs. ( 3 kg)
GRH-36	800	GR-36	575	36" ( 914 mm)	10 lbs. ( 5 kg)
GRH-48	1100	GR-48	800	48" (1219 mm)	12 lbs. ( 5 kg)
GRH-60	1400	GR-60	1050	60" (1524 mm)	15 lbs. ( 7 kg)
GRH-72	1725	GR-72	1275	72" (1829 mm)	19 lbs. ( 9 kg)
GRH-96	2400	GR-96	1725	96" (2438 mm)	24 lbs. (11 kg)

\* Does not include RMB.

† When using an infinite control with 120 volt model, tandem elements are required, cord not available.

‡ 120 volt models require additional switches and tandem (end-to-end) elements.

## OPTIONS (NOT FOR RETROFIT)

- Designer Colors, Aluminum Models 18" to 144" (457-3658 mm): Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- Gloss Finishes, Aluminum Models 18" to 144" (457-3658 mm): Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- Indicator Light
- Tandem Charge (Max. two elements end-to-end)
- Extended Electrical Leads
- Sneeze Guard (Aluminum models only)
- Incandescent Lights available, see GR-L Spec Sheet
- Infinite Control<sup>†</sup> (Remote Recommended)
- Remote Control Enclosure

† Maximum of 12.2 amps. Consult factory if rating of single element at 120 volts exceeds 1400 watts.

## PRODUCT SPECS

### Infrared Foodwarmer

The Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Foodwarmer shall be a Glo-Ray Model ..., rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Glo-Ray shall consist of either a stainless steel or aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and

## DIMENSIONS

18" to 144"W x 6"D x 2.5"H (457-3658 x 152 x 64 mm).

For special lengths, consult factory.

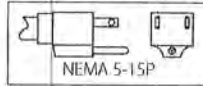
Aluminum models from 18" through 12" (457-3658 mm). Available in 6" (152 mm) increments up to 144" (3658 mm) maximum width.

## VOLTAGE

120, 208 and 240 volts, single phase. Consult factory for Models GRAH-84, GRH-96 and GRAH-96 in 120 volt, and models with tandem elements (208 or 240V).

Export voltages available.

## PLUG CONFIGURATION



120 volts only – Models 6' (1829 mm) or less with C-Leg or T-Leg stand or Chain kit only.

## MOUNTING REQUIREMENTS

Recommended Mounting Height – Standard Watt: 8"-11" (203-279 mm)

– High Watt: 11"-14" (279-356 mm)

## MINIMUM SPACING –

Combustibles: 13.5" (343 mm) (high watt) or 10" (254 mm) (standard watt) below, 1" (25 mm) above, and 3" (76 mm) to back wall. Non-combustibles: 1" (25 mm) above, 10" (254 mm) (high watt with infinite or indicator lamp), and 8" (203 mm) (high watt toggle or standard watt) below. Must be installed in a pass through area. Units with remote switches may be installed against a non-combustible back wall, flush to an overshelf, and 8" (203 mm) to a surface below. Maximum 10" (254 mm) setback from the front of an overshelf. Models with cords must be installed 3" (76 mm) below an overshelf and 11" (279 mm) (high watt) or 10" (254 mm) (standard watt) over a surface below.

## REMOTE CONTROL ENCLOSURES

Model	Width	Toggle Switches
RMB-3	5.5" (140 mm)	2 Maximum
RMB-7	9" (229 mm)	4 Maximum
RMB-14	14" (356 mm)	6 Maximum
RMB-16	16" (406 mm)	3 Maximum
RMB-20	20" (508 mm)	3 Maximum

## ONE CONTROL BOX PER FOODWARMER.

- 6' (1829 mm) Cord and Plug Set (120V only)<sup>†</sup>

† Available on models 6' (1829 mm) or less with C-leg or T-leg stand or Chain kit only.

## ACCESSORIES

- Adjustable Tubular Stands 10"-14" (254-356 mm)
- Non-Adjustable Tubular Stands 10", 12", 14", or 16" (254, 305, 356, or 406 mm) – Available in Designer colors
- C-Leg Stands for Models up to 6' (1829 mm) (10" or 13.5" (254 or 343 mm) clearance)
- T-Leg Stands for Models up to 6' (1829 mm) (10", 13.5", 16", or 18" (254, 343, 406, or 457 mm) clearance)
- Adjustable Angle Brackets (Provides 1" – 2" (25-51 mm) clearance above unit)
- Chain Suspension

an on-off switch may be optionally installed to either the front or rear of the unit. The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation.

Options and accessories shall include adjustable or non-adjustable tubular stand, C-leg stand, T-leg stand, angle brackets, suspension chain and fittings, breath protector, cord and plug set, indicator light, and infinite control – remote or built-in.

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 40

***Description*** Walk-In Cooler

***Manufacturer*** Bally

***Model Number*** Custom

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

120-Volt, 1-Phase, 1.5-Amps, Direct Connection

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 41

***Description*** Evaporator Coil, Cooler

***Manufacturer*** Bally

***Model Number*** BLP211MA-S1B\_ECM

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

115-Volt, 1-Phase, 1/2-HP, 12.0-KW, 2.0-Amps, Direct Connection

***Plumbing Data:***

3/4"-Indirect Waste

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

# 41



**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**  
159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6

**BLP211MA-S1B ECM**

**LOW PROFILE  
EVAPORATOR**

PURCHASER :

SUBMITTED BY : **Tim**

PROJECT :

DATE : **11 Dec 2013**

ORDER # : **03266.45869.00992-A00**

ITEM # : **1 41**

QUOTE # : **Q11LLTA-A**

ID # :

PURCHASER'S PO # :

TAGGING :

**MODEL FEATURES**

- 3/8" Tubing coil construction (reduces refrigerant operating charge)
- Factory installed solenoid valve wire harness
- Heavy gauge textured aluminum cabinet construction resists scratches/corrosion
- Spacious piping end compartment allows for easy assembly

- Hinged drain pan with central universal drain connection (3/4" drain)
- Front access to spacious electrical and header compartments
- Schrader connection on suction header
- Attractive and durable high density polyethylene fan guards

- Ultra efficient Electronically Commutated Motor (ECM)
- \*\* ECM with SmartSpeed Technology
- High efficiency enhanced copper tube and aluminium fin coil design
- 6 FPI

**PRE-ASSEMBLED EVAP**

- Danfoss TXV, LLSV, T-stat
- SmartVapII with Danfoss TXV & SolvIv
- Sporlan TXV, LLSV, T-stat
- SmartVapII with Sporlan TXV & SolvIv
- EEV Kit - Sporlan EEV + Kelvin II
- EEV Kit - Emerson EEV + EX48
- KE2 Demand Defrost w/Sporlan TXV
- KE2 Demand Defrost w/Sporlan EEV
- \*KE2 Demand Defrost w/Sporlan TXV
- \*KE2 Demand Defrost w/Sporlan EEV
- KE2 Demand Defrost w/KE2 EEV
- \*KE2 Demand Defrost w/KE2 EEV

**ADJUSTABLE T-STATS**

- \*Johnson A19ABC
- \*Johnson A419ABC-1C
- \*Danfoss

**Aux Sideport Connector**

**CABINET FINISH**

- Painted White
- Painted Black
- Stainless Steel

**CPC I/O BOARD SENSORS**

- Coil Temp Sensor
- Return Air Temp Sensor
- Suction Pressure Transducer

**MODEL OPTIONS ( \* = Shipped Loose )**

**DEMAND DEFROST ELECTRONIC CONTROLLER**

- KE2 Therm - Demand Defrost
- \*KE2 Therm - Demand Defrost

**Dual Circuit EXPANSION VALVE**

- Sporlan TXV
- Emerson TXV
- Sporlan EEV
- Emerson EEV
- Danfoss TXV

**EEV SENSOR/TRANSDUCER BRAND**

- CPC/Emerson
- Other - Specify in Notes

**ELECTRONIC CONTROLLER**

- SmartVapII

**ELECTRONIC SH CONTROLLER FOR EEV**

- \*Sporlan Kelvin II EEV Controller
- \*Emerson EEV Controller
- \*Other EEV Controller - Specify MFR Model in Notes

**Evaporator Disconnect Switch EVAPORATOR PRISON PACKAGE**

- Tamper Proof Screws
- Export Crating

**COIL COATING**

- ElectroFin Coating
- Heresite Coating

**FIN AND MATERIAL**

- Copper Fins
- Insulated Drain Pan

**KE2 THERM**

- \*SmartGate Router #20695
- \*8 Port Switch #20166
- \*CAT5e Shielded Cable - 50ft w/connectors
- \*Contactor Kit - 50A #20217

**\*Liquid / Suction Heat Exchanger LIQUID LINE SOLENOID VALVE**

- Danfoss
- Sporlan
- Emerson

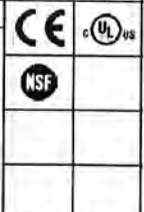
**Dual Voltage Coil 120-230V Field Wired**

- Nitrogen Charged and Sealed Room Thermostat
- \*Room Thermostat
- Wire Fan Guards

VOLTAGE		SYSTEM REFRIGERANT			AIR FLOW		EVAP. TEMP		BOX TEMP		CAPACITY	
115/1/60		R404A			1910 CFM		25 °F		35 °F		11000 BTUH	
FANS				HEATERS				CIRCUIT TOTAL				
QTY	POWER	FLA/FAN		TYPE	QTY	AMPS		AMPS	WATTS	MCA†	MOP‡	
2	0.05HP	1						2	120	2.3	15	
								2	120	2.3	15	
DISTRIBUTOR		1/2 in		SOUND		-		REC CAPACITY				APPROVALS
SUCTION		7/8 in		WEIGHT		74 lb		REF CHARGE		2 lb		

NOTES:

† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection



APPROVED BY :

DATE :

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

**NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.**

159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6



Order Item No: 1

**BLP211MA-S1B\_ECM**

**LOW PROFILE EVAPORATOR**

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

DATE : 11 Dec 2013

PURCHASER :

PROJECT :

SUBMITTED BY : **Tim**

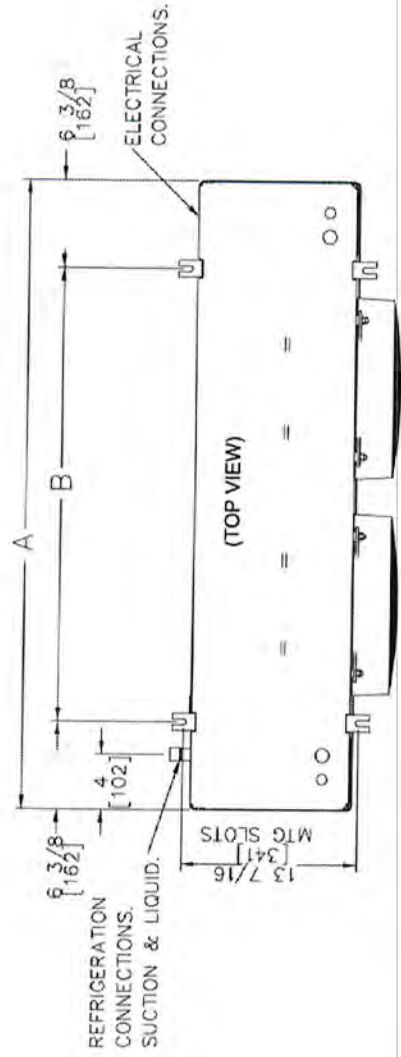
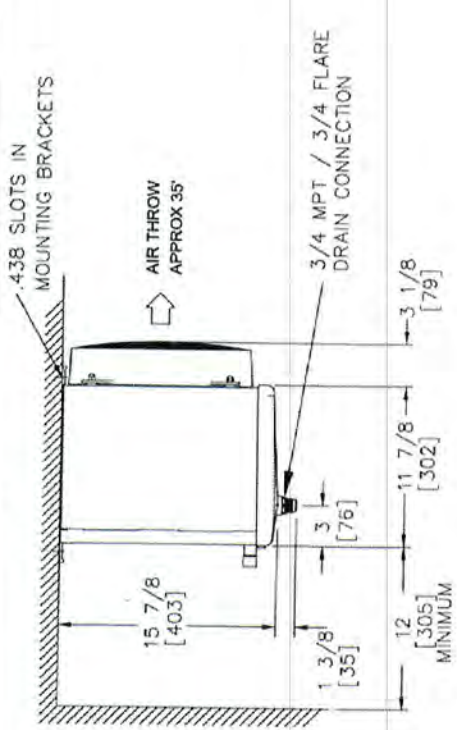
Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	46 1/4 in
DIMENSION B	33 1/4 in
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	0 in
DIMENSION G	
DIMENSION H	

CONNECTIONS	
DISTRIBUTOR	1/2 in
SUCTION	7/8 in
DRAIN	3/4 in
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	74 lb
REFRIGERANT CHARGE	2 lb
RECEIVER CAPACITY	

APPROVALS	

NOTES:



***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 42

***Description*** Compressor, Cooler

***Manufacturer*** Bally

***Model Number*** BQHA010E6-HT3A

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

208/230-Volt, 3-Phase, 1-HP, 16.5-KW, 5.9-Amps, Direct Connection

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

# 42



**NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.**

159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6

**BQHA010E6-HT3A**

**QUIET LINE - HERMETIC CONDENSING UNITS-AIR**

PURCHASER :

SUBMITTED BY : **Tim**

PROJECT :

DATE : **11 Dec 2013**

ORDER # : **03266.45869.00992-A00**

ITEM # : **42**

QUOTE # : **Q11LLTA-A**

ID # :

PURCHASER'S PO # :

TAGGING :

**MODEL FEATURES**

- Copper tubing secured with cushion clamps
- Fan motors are inherently protected with internal overloads
- Pre-formed piping
- Receiver with fusible plug and liquid shut off valve

- Suction and discharge service valves
- Weatherproof electrical control box with compressor contactor and fused control circuit
- THERMOSPAN coil design feature eliminates tube failure on tube sheets
- Ultra efficient Electronically Commutated Motor (ECM)

- Fixed high and low pressure control
- Unit shipped with Nitrogen Holding Charge
- Powder Coat Painted Cabinet
- Gold Coat Fins
- High efficiency enhanced copper tube and aluminium fin coil design
- EC Motor Speed Controller

**PRE-ENGINEERED OPTION PACKAGE**

- A - STD
- B
- C
- D
- E
- F
- G
- H
- J
- K

**115V Control Circuit  
Compressor Sound Insulation**

**MODEL OPTIONS (\* = Shipped Loose)**

- Discharge Line Check Valve DISCONNECT SWITCH
- Non-Fused
- Export Crating
- Extended 4-Year Compressor Warranty
- COIL COATING**
- ElectroFin Coating
- Heresite Coating
- FIN AND MATERIAL**
- Copper Fins
- Heated and Insulated Receiver
- LIQUID LINE FILTER + SIGHT GLASS**
- Sealed

- Pump Down Toggle Switch
- SUCTION ACCUMULATOR**
- Without Heat Exchanger
- SUCTION FILTER**
- Sealed Type
- TIME CLOCK**
- Paragon 8145 Style
- \*230V Paragon 8145 Style
- \*115V Paragon 8145 Style
- Wall Mount Kit**
- Wind Guard

VOLTAGE		SYSTEM REFRIGERANT			RATING		SUCTION TEMP		AMBIENT TEMP		CAPACITY	
208-230/3/60		R404A			1Hp		25 °F		95 °F		10560 BTUH	
FANS			COMPRESSOR				CIRCUIT TOTAL					
QTY	POWER	FLA/FAN	TYPE		QTY	RLA	LRA	AMPS	WATTS	MCA†	MOP‡	
1	165W	1.7	RST70C1E-TA5-202			4.2	31	5.9		7	15	
LIQUID		3/8 in	SOUND		-		REC CAPACITY		11 lb			
SUCTION		5/8 in	WEIGHT		315 lb		REF CHARGE				APPROVALS	

NOTES:

† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection  
MCA & MOP are for the condensing unit ONLY. Single point connections WILL show different on dataplate.


APPROVED BY :

DATE :

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications, Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.



**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**  
159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6

**Order Item No: 2  
BQHA010E6-HT3A  
QUIET LINE - HERMETIC  
CONDENSING UNITS-AIR**

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

DATE : 11 Dec 2013  
PURCHASER :  
PROJECT :  
SUBMITTED BY : Tim

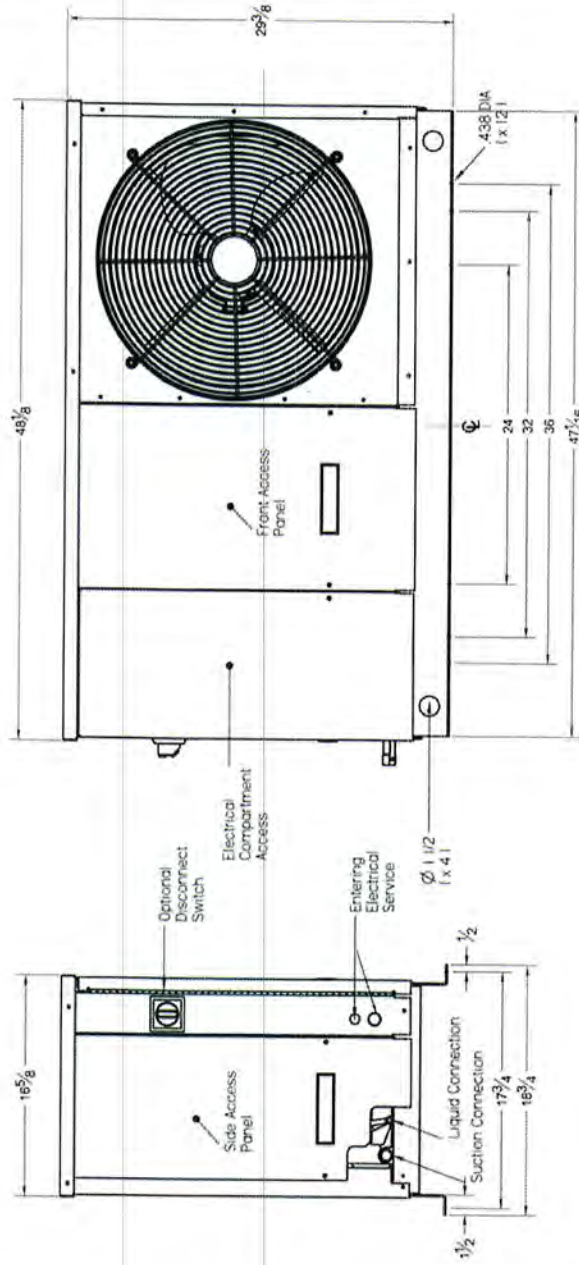
Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	
DIMENSION B	
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	
DIMENSION H	

CONNECTIONS	
LIQUID	3/8 in
SUCTION	5/8 in
DRAIN	
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	315 lb
REFRIGERANT CHARGE	
RECEIVER CAPACITY	11 lb

APPROVALS	

NOTES:





***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 43

***Description*** Shelving Unit (Existing)

***Manufacturer*** Existing

***Model Number*** Existing

***Quantity*** 6

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

Existing equipment to be relocated as per plan.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 44

***Description*** Keg Storage Rack

***Manufacturer*** New Age

***Model Number*** NS933

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

None

***Options and Accessories:***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

Job: \_\_\_\_\_

Item: 44

Quantity: 1

## Keg Stackers



**Model #NS933**

### Built To Withstand The Impact Shock Of Dropped Kegs

These heavy duty aluminum units store ¼ and ½ barrels (kegs) of beer as well as dry general storage.

Made similar to our T-Bar Series shelves, these shelves are extra-reinforced for the added abuse associated with handling kegs.

Unlike most wire shelves, these units have easy-to-clean flat surfaces that aid in the easy-on and easy-off of smaller heavy product.

Approved for use in freezers, displays, as well as packaging and storage areas, these heavy duty all welded aluminum racks keep product organized and off of the floor while providing adequate air flow.

### Adjustable

Fully adjustable shelves can be adjusted to fit your specific requirements. Units assemble in minutes with only an allen wrench (provided).

Aluminum posts are marked in 2" increments for easy leveling with all ends capped.

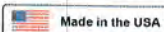
### Guaranteed To Last

Guaranteed to last, each rack carries a **Lifetime Guarantee** against rust and corrosion as well as a **Five-Year Guarantee** against material defects and workmanship.

NSF Certified.



*This information is for general sales and engineering use only. New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.*



Distributed by:

Job: \_\_\_\_\_

Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

**New Age Industrial Corp., Inc.**

PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654

Phone: 800-255-0104 • Fax: (877)-877-7687 • [www.NewAgeIndustrial.com](http://www.NewAgeIndustrial.com)

## Keg Stackers

### MATERIAL:

- Framework for the shelves is constructed out of 1½" x 2¾" x .070" wall tubing.
- Laterals are constructed out of 1¼" x 2¼" x .100" wall T-Bar.
- Complete units come with posts that are constructed out of 1½" Diameter pipe.

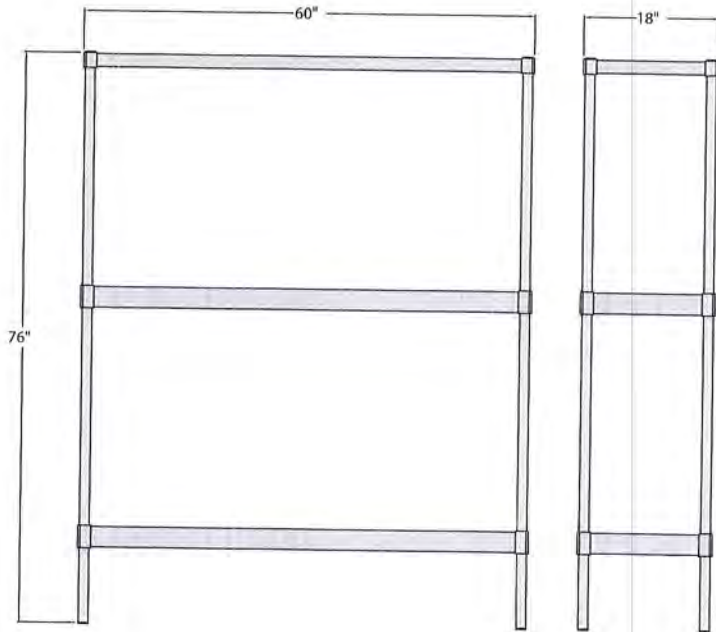
### GUARANTEE:

- Lifetime Guarantee against rust and corrosion.
- Five-Year Guarantee against workmanship and material defects.

Model No.	Size D-H-L	½-Barrel Cap.	No. Shelves	Ship Wt.
<b>COMPLETE UNITS</b>				
31842TT7	18" x 76" x 42"	4	3	45#
NS933	18" x 76" x 60"	6	3	66#
NS475	18" x 76" x 72"	8	3	73#
1288	18" x 76" x 80"	8	3	78#
1289 *	18" x 76" x 93"	10	3	93#
<b>KEG SHELVES ONLY-Posts (see below) **Customize Your Own Units**</b>				
94273	18" x 3" x 60"	3	1	14.5#
95410	18" x 3" x 72"	4	1	17#
94274	18" x 3" x 80"	4	1	19#
94275 *	18" x 3" x 93"	5	1	23#
<b>WALL PROTECTORS - Not NSF Approved.</b>				
94029	18" x 2" x 60"			7.5#
1872UB	18" x 2" x 72"			6#
94030	18" x 2" x 80"			9#
94031 *	18" x 2" x 93"			10#

\* 93" Shelves Require Six Posts.

#31842TT7, #NS475, #95410 & #1872UB Are Not NSF Approved.



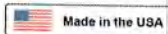
### Posts



Model No.	Length	Ship Wt.
12P	12"	6#
34P	34"	2#
48P	48"	3#
54P	54"	3#
60P	60"	3#
68P	68"	4#
72P	72"	4#
76P	76"	4#
84P	84"	5#

Capped aluminum pipe (1½" o.d.).  
Marked in 2" increments.

*This information is for general sales and engineering use only. New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.*



Distributed by:

TJM Consulting

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 45

***Description*** Cheese Melter

***Manufacturer*** Vulcan

***Model Number*** VCM36

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

None

***Plumbing Data:***

3/4"-Gas @ 24-MBTU's

***Options and Accessories:***

Unit to be complete with (1) One set of stainless steel wall mount brackets.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

**GRIDDLES & BROILERS**



**VCM SERIES  
GAS INFRARED CHEESEMELTER**



Model VCM48



- VCM24** 24" cheesemelter broiler
- VCM34** 34" cheesemelter broiler
- VCM36** 36" cheesemelter broiler
- VCM48** 48" cheesemelter broiler
- VCM60** 60" cheesemelter broiler
- VCM72** 72" cheesemelter broiler

**STANDARD FEATURES**

- Stainless steel front, top, bottom and sides.
- Equipped with heavy-duty pre-mix atmospheric infrared burners.
- Standing pilot ignition system.
- Heavy-duty chrome plated grid rack and 3 position rack guide.
- Removable full width spillage pan.
- 3/4" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

**OPTIONS**

- Set of stainless steel wall mount brackets.
- Set of four 4" legs with adjustable feet.

**SPECIFICATIONS**

Gas infrared cheesemelter broiler, Vulcan Model No. \_\_\_\_\_.  
Stainless steel exterior. Equipped with heavy-duty pre-mix atmospheric infrared burners. Heavy-duty chrome plated grid rack and 3 position rack guide. 3/4" rear gas connection and gas pressure regulator.

**Exterior Dimensions:**

**36** "w x 20 1/2" d x 19 1/16" h.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**



a division of ITW Food Equipment Group LLC



## VCM SERIES GAS INFRARED CHEESEMELTER

### INSTALLATION REQUIREMENTS:

1. A gas pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. Gas line connecting to appliance must be 3/4" diameter or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02169, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW,

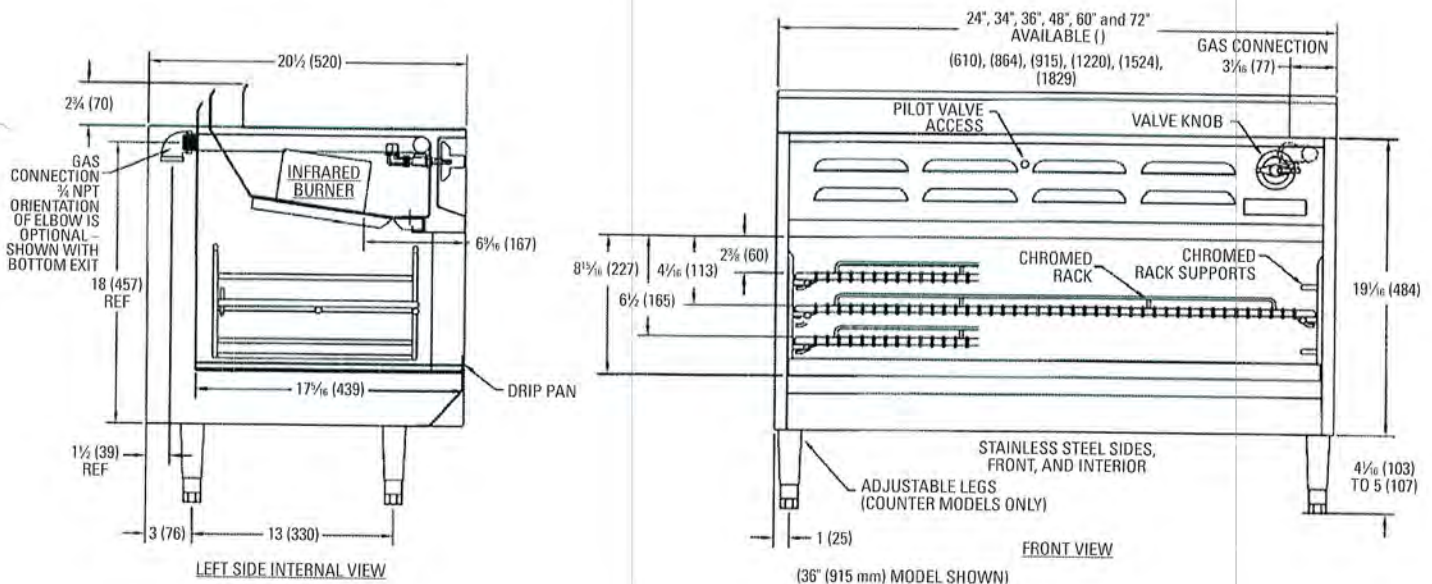
Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

**NOTE: In the Commonwealth of Massachusetts**

All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

5. Clearances:
 

	Combustible	Non-Combustible
Rear	2"	0"
Sides	20"	0"
Bottom	10"	4"
6. This appliance is intended for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	NUMBER OF BURNERS	TOTAL BTU/HR	APPROX SHIP WT (LB/KG)
VCM24	24"	20 1/2"	19 1/16"	1	18,000	106/48
VCM34	34"	20 1/2"	19 1/16"	1	24,000	159/72
<b>VCM36</b>	36"	20 1/2"	19 1/16"	1	24,000	159/72
VCM48	48"	20 1/2"	19 1/16"	2	36,000	212/95
VCM60	60"	20 1/2"	19 1/16"	2	42,000	265/119
VCM72	72"	20 1/2"	19 1/16"	2	48,000	318/143



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

*Item Number* 46

*Description* Range, Char-Broiler

*Manufacturer* Jade

*Model Number* JSR-36B-36C

*Quantity* 1

*Unit* ea

### *Electrical Data:*

115-Volt, 1-Phase, 1/4-HP, 8.0-Amps, Cord and Plug

### *Plumbing Data:*

3/4"-Gas @ 120-MBTU's

### *Options and Accessories:*

Unit to be complete with the following options and accessories:  
Stainless steel wrap around broiler splash, 3" high.  
6" casters, front two locking (5" diameter wheel)  
48" flex hose with quick disconnect and restraining device.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*





# CHARBROILER RANGE WITH SINGLE OVEN



JSR-36B-36  
with optional stub back

## DESCRIPTION:

Charbroiler range, to be model # JSR-\_\_\_\_\_ manufactured by Jade Range, LLC. Furnished with 14 gauge all welded body construction and stainless steel front, top and high riser. Provide heavy duty cast iron top grates and burner radiants. To have one individually controlled 15,000 BTU/hr burner for every 6" of broiler. Provide 12 gauge firebox with all welded construction. Furnish two separate 14 gauge drip pans. Sides, back and bottom of unit to be finished with heat resistant Silvertone paint. To have 6" stainless steel adjustable legs. Open top sections are to have cast iron 27,500 BTU/hr. burners with 12" x 24" cast iron grate over two burners. Griddles are to have high polished 1" steel plate with 24,000/BTU/hr burner every 12". Hot Tops to have cast iron even heat top with one 24,000 BTU/hr burner per section. Unit to be provided with a 3/4" gas regulator.

## MODEL NO.

MODEL NO.	DESCRIPTION
<input checked="" type="checkbox"/> JSR-36B-36	36" BROILER WITH 28" OVEN
<input type="checkbox"/> JSR-46B-36	48" BROILER WITH 28" OVEN
<input type="checkbox"/> JSR-_____	COMBINATIONS (CONSULT FACTORY)

**Note:** Combinations that include Charbroilers, Open Burners, Hot Tops and Griddles available, consult factory for Model #. For one convection oven in lieu of standard oven, add "C" to model number. Example: JSR-36B-36C.

## STANDARD FEATURES

- Heavy duty cast iron top grates with built in grease guides that channel away excess fat and reduce flaring
- One 15,000 BTU/hr burner every 6" broiler
- Infinite control manual gas valves at each burner for precise heat control
- Heavy duty cast iron burner radiants
- 12 gauge all welded firebox construction
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel front, sides and high riser
- 14 gauge all welded body construction
- Stainless steel removable oven interior
- One chrome plated oven rack (wires curled and welded around main frame with no sharp ends)
- Oven controls located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- Stainless steel 6" adjustable legs
- 3/4" gas regulator

## AVAILABLE OPTIONS

- Stainless steel cabinet - interior and exterior
- Stainless steel stub back
- Stainless steel sides
- Stainless steel wrap around broiler splash. 3" High  6" High

## ACCESSORIES

- 4" casters, front two locking (3" diameter wheel)
- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect & restraining device
- 48" flex hose with quick disconnect & restraining device
- Additional oven rack (one supplied per oven)

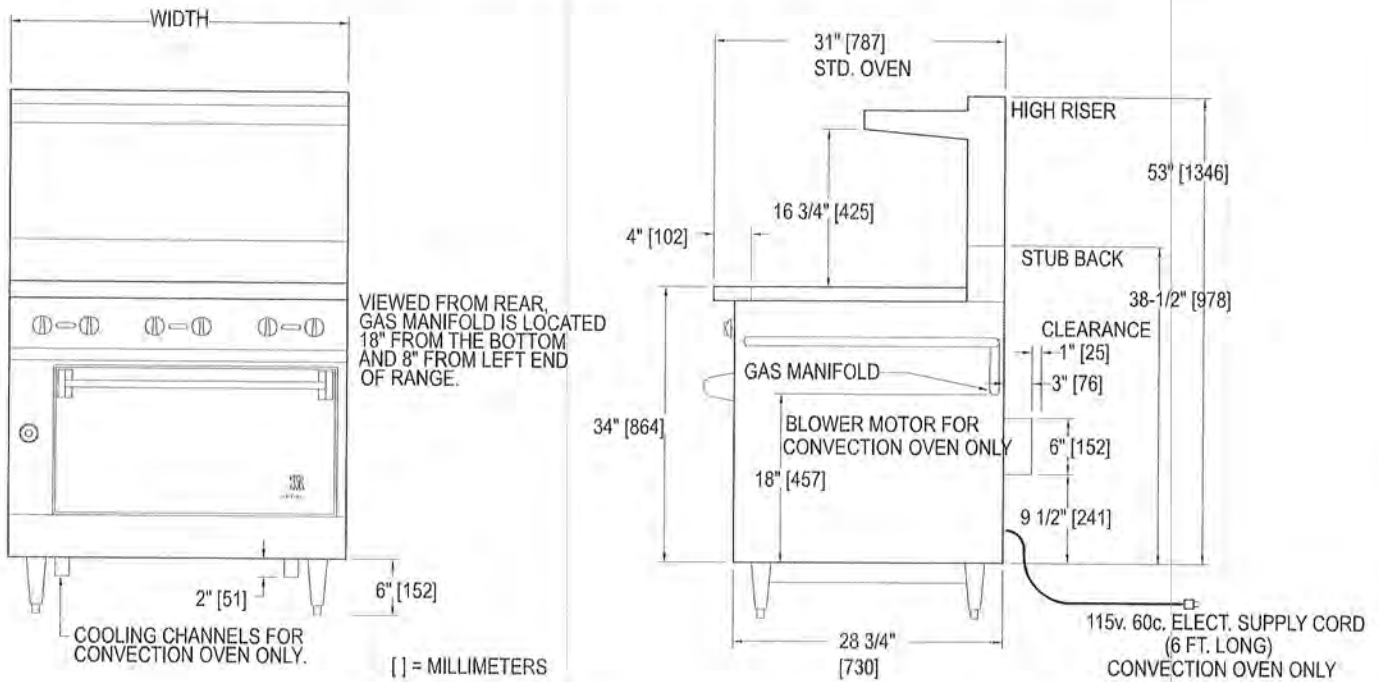
WWW.JADERANGE.COM

JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550  
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA.





# CHARBROILER RANGE WITH SINGLE OVEN



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JSR-36B-36	120,000	36"	31"	SEE DRAWING	600 LBS.
JSR-48B-36	150,000	48"	31"	SEE DRAWING	680 LBS.
JSR-_____					

**SPECIFY BASE**

**STANDARD OVEN**

To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 35,000 BTU/hr burner. Oven interior 28" W x 14" H x 24" D.

**CONVECTION OVEN**

To have convection oven base with 14 gauge stainless steel interior. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner. Provide with 1/4 HP 115/60/1 blower motor. Oven interior 27-3/4" W x 13-1/2" H x 20-1/2" D.

**CABINET BASE**

To have open cabinet base constructed of 14 gauge all welded steel.

**SPECIFY TYPE OF GAS WHEN ORDERING.**

**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

**UTILITY INFORMATION:**

- Ranges are supplied 3/4" rear gas connection. Ranges are supplied with 3/4" gas pressure regulator. For 1-1/4" or 1" gas pressure regulator, see accessories.
- Required operating pressure:  
 Natural Gas 5" W.C. minimum, 7" W.C. maximum  
 Propane Gas 10" W.C. minimum, 14" W.C. maximum

**Note:** This unit must be connected with the gas appliance regulator supplied.

**ELECTRIC CONVECTION OVEN ONLY:**

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 8.0/oven
- Electronic Spark Ignitor: activated by power switch, ignites standing pilot
- Fan Switch: three positions, on for normal operation, on for quick cool down, off.

# *Foodservice Equipment Cut Sheet*

## *Riverside Golf Course Club House*

***Item Number*** 47

***Description*** Bottle Cooler (Existing)

***Manufacturer*** Existing

***Model Number*** Existing

***Quantity*** 1

***Unit*** ea

***Electrical Data:***

120-Volt, 1-Phase, 1/3-HP, 6.3-Amps, Cord and Plug (Verify)

***Plumbing Data:***

None

***Options and Accessories:***

Existing equipment to be relocated as per plan. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

***Item Number*** 48

***Description*** P.O.S. System (By Owner)

***Manufacturer*** By Owner

***Model Number*** By Owner

***Quantity*** 2

***Unit*** ea

***Electrical Data:***

120-Volt, 1-Phase, 5.0-Amps, Cord and Plug

***Plumbing Data:***

None

***Options and Accessories:***

Equipment to be supplied and installed by Owner. Units require data connections wired to kitchen office. Verify all utilities.

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*

***Foodservice Equipment Cut Sheet***  
***Riverside Golf Course Club House***

*Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.*