



**FOOD SERVICE EQUIPMENT
SPECIFICATIONS**

T.G.I. FRIDAY'S RESTAURANT

BRIDGEPORT, WEST VIRGINIA

JULY 22, 2015

TGI FRIDAY'S, BRIDGEPORT, WEST VIRGINIA

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FOODSERVICE EQUIPMENT SPECIFICATIONS

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135	ICE CATCH BASIN

MANUFACTURER: Amco II

ITEM # 102

MODEL NUMBER: PLASTIC PLUS

QTY: 9 EA

DESCRIPTION: SHELVING - COOLER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. REFER TO PLAN FOR SHELF SIZES AND POST HEIGHTS.
2. ALL UNITS TO HAVE (5) VENTED SHELVES, (4) POSTS, (4) EA CASTERS CONSISTING OF (2) AC7S & (2) AC7B CASTERS.
3. SIZE & SHAPE AS SHOWN ON PLAN.

AMCO Plastic Plus® Shelving

- Grey polypropylene plastic removable panels snap onto heavy duty epoxy coated frames
- Sectional panels can be easily removed from frames for cleaning
- No tools or hardware required
- Plastic Plus® panels and frames contain an antimicrobial agent that protects the finishes from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. This additional protection helps keep the shelving cleaner between cleanings*
- Can be used in environments ranging from -20°F (-29°C) to 190°F (88°C)
- Strength rated to support 1,000 lbs (455kg) of uniformly loaded static weight per shelf.
- Fits standard AMCO posts and compatible with other AMCO shelving products
- Stainless steel posts recommended with Plastic Plus® Shelving for a rust free solution

*This product does not protect users or others against bacteria, viruses, germs or other disease organisms. It is for the protection of the product only. This antimicrobial product should always be thoroughly cleaned after each use.



Vented Model No.	Solid Model No.	W x L		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
PP1824V	PP1824S	18 ¹ / ₈ x 24	455 x 610	7 ¹ / ₂	3.4
PP1830V	PP1830S	18 ¹ / ₈ x 30	455 x 760	10	4.5
PP1836V	PP1836S	18 ¹ / ₈ x 36	455 x 915	12	5.4
PP1842V	PP1842S	18 ¹ / ₈ x 42	455 x 1065	13 ¹ / ₂	6.1
PP1848V	PP1848S	18 ¹ / ₈ x 48	455 x 1220	15 ¹ / ₂	7
PP1854V	PP1854S	18 ¹ / ₈ x 54	455 x 1370	18	8.2
PP1860V	PP1860S	18 ¹ / ₈ x 60	455 x 1525	19 ¹ / ₂	8.8
PP2424V	PP2424S	24 ¹ / ₈ x 24	610 x 610	9	4.1
PP2430V	PP2430S	24 ¹ / ₈ x 30	610 x 760	12	5.4
PP2436V	PP2436S	24 ¹ / ₈ x 36	610 x 915	14	6.3
PP2442V	PP2442S	24 ¹ / ₈ x 42	610 x 1065	16	7.2
PP2448V	PP2448S	24 ¹ / ₈ x 48	610 x 1220	18	8.2
PP2454V	PP2454S	24 ¹ / ₈ x 54	610 x 1370	19 ¹ / ₂	8.8
PP2460V	PP2460S	24 ¹ / ₈ x 60	610 x 1525	23	10.4



Vented Shelf Panels



Solid Shelf Panels

AMCO Plastic Plus® Posts

- Stainless steel posts are recommended since they never rust
- Can also use posts with Grey Bond™ (GR) and Polygard® (PG) finishes (See page 11)

Stainless Steel Model No.	Stainless Steel Model No.	Height		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
Stationary	Mobile Posts				
P08SS	PC08SS	8	200	1	0.5
P14SS	PC14SS	14	355	2	0.9
P34SS	PC34SS	34	865	3	1.4
P54SS	PC54SS	54	1370	4	1.8
P64SS	PC64SS	64	1625	4 ¹ / ₂	2
P72SS	PC72SS	72	1830	5	2.3
P84SS	PC84SS	84	2130	5 ¹ / ₂	2.5

SHELVING SYSTEMS

AMCO Plastic Plus® Shelving Accessories

Plastic Plus® Enclosure Panels

Model No.	Type	W x H		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
PPEP1864GRX	Side Panel	18 x 64	455 x 1625	8	3.6
PPEP2464GRX	Side Panel	24 x 64	610 x 1625	10	4.5
PPEP3664GRX	Back Panel	36 x 64	915 x 1625	18	8.2
PPEP4864GRX	Back Panel	48 x 64	1220 x 1625	22	10
PPEP6064GRX	Back Panel	60 x 64	1525 x 1625	27	12.2

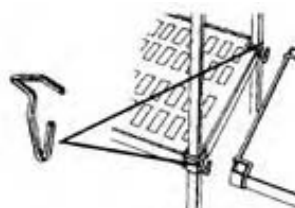


Plastic Plus® Enclosure Panels

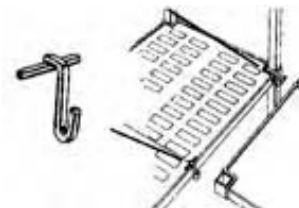
Add-On and Corner Clips

- Use Add-On clips to extend the shelf run
- Use Corner Clips when the shelving unit will be placed at 90 degrees to the starter unit

Model No.	Description
PP180	Add-On Clip
PP90	Corner Clip



Add-On Clip
PP180



Corner Clip
PP90

Shelf Dividers

Model No.	W x H (In.)	Fits Shelf (In.)
PPSD18P	18 x 4½	18
PPSD24P	24 x 4½	24



Shelf Dividers

Plastic Plus® Label Holder

- Slotted snap-on grey label holder for paper inserts
- Insert label from side

Model No.	Length (In.)	For Labels (In.)
LPBM3	2¾	1¼ x 2¾



Label Holder
LPBM3

MANUFACTURER: KOLPAK

ITEM # 103

MODEL NUMBER: PER PLAN

QTY: 1 EA.

DESCRIPTION: WALK-IN COOLER/FREEZER W/ RAMP

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	12.5	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:	YES	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: **HOT WATER:**
DRAIN:

GAS REQUIREMENTS

NATURAL: **PROPANE:** **BTUH:**
SIZE:

NOTES:

1. NOMINAL SIZE VAULTS AS SHOWN ON SHEET K101 AND FACTORY SUPPLIED SHOP DRAWINGS, UNITS ARE 8'-6 H.
2. GALVALUME INTERIOR & EXTERIOR FINISH, W/ ALUMINUM KICKPLATES ON INTERIOR OF DOORS.
3. EACH VAULT TO BE SUPPLIED WITH QUANTITY OF VAPOR PROOF FLUORESCENT LIGHT FIXTURES AS SHOWN ON ELECTRICAL PLAN.
4. PROVIDE FREEZER WITH GALVALUME INSULATED FLOOR.
5. COOLER TO BE SUPPLIED WITH 4" INSULATED SCREEDS.
6. PROVIDE 34"x78" DOOR FOR EACH VAULT. PREP COOLER DOOR TO BE FITTED WITH 14"x14" PORT WINDOW, ALL OTHERS TO BE SOLID. EACH DOOR FRAME TO BE OUTFITTED WITH LIGHT SWITCH, PILOT LIGHT, HEAVY DUTY SELF-CLOSING HINGES, PRESSURIZED PORT RELIEF (FREEZER TO BE HEATED), THERMOMETER'S, SAFETY LATCHES AND STRIP CURTAINS.
7. HOOKUP OF REFRIGERATION EQUIPMENT BY REFRIGERATION CONTRACTOR.
8. GC TO INSTALL VAULTS.

More Features That Make Kolpak The Word In Walk-Ins

Outdoor roof cap.

A new, easy-to-install membrane roof cap provides an excellent moisture-tight seal, keeping water off exterior installations. Reflects sunlight to lock the cold in, heat out. Covered by a 10 year limited warranty.

- Condensation-free door
- Patented air vent standard with freezer
- Camlift, gravity, self-closing door (flush mounted)
- Magnetic door gasket
- Inside safety release
- Convenience handle
- Vapor-proof interior light
- External dial thermometer
- Brushed chrome hardware for strength and durability
- Exterior and interior ramps (optional)

Tri-action heated air vent.

Kolpak's heated air vent permits opening and closing the walk-in door with fingertip ease, eliminating vacuum pressure. It is standard with all freezer compartments.

Easy-to-Read Dial Thermometer

Kolpak's dial thermometer has large-easy-to-read numbers for accurate temperature readings at a glance.

Optional alarms, with audible and visible warnings, alert user when walk-in temperatures are too warm or too cold.

Kolpak Walk-Ins Feature Super Door Construction

Kolpak's "super door" is expressly designed to cut operating costs and save energy. It delivers super performance through innovative features and materials. Smooth, cam-action hinges...flush fit...airtight Posi-seal design...and more. Much more for the money. This great door sets new standards for excellence and value.

Interior Safety Release

Prevents entrapment when walk-in is accidentally locked from outside. A quick quarter turn releases handle or locking bar.

Vapor-Proof Interior Light

Shatter-proof incandescent light mounted on interior side adjacent to opening. Prewired to exterior switch.

Durable FRP Threshold

New FRP threshold is stronger and more durable than conventional stainless steel. There's no warping, bending or distortion that can cause expensive air leaks. Save energy.

Built-in Interior Ramp (optional)

Designed for wheel-in traffic. Located in the threshold entrance aisle. Eliminates the space taken by an outside ramp with no reduction in storage area. Heated threshold prevents frost build-up.

Floor Construction

Recommended insulation thickness.

For built-in floor applications (floorless with concrete or tile and grout), Kolpak recommends two layers of 1" thick urethane sheets be used for medium-temperature walk-ins (35°F or above). For low-temp units (below 35°F), we suggest two layers of 2" thick urethane sheets. Joints must be staggered for maximum efficiency.

Maximum floor load.

Stationary floor loads up to 700 lbs. per square foot uniformly distributed can be stored on Kolpak standard floor sections. If mobile equipment such as dollies and carts are used, the floor must be reinforced with aluminum diamond-tread plate minimum of 4" reinforced concrete must be poured over floor sections when fork-lift trucks are used.

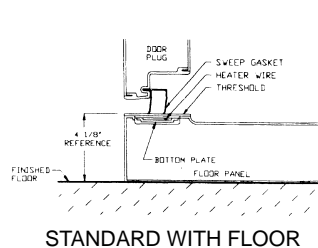
Floorless vinyl screeds.

If the user wants a tile or cement floor, or if stationary floor load exceeds 700 lbs. per square foot, a floorless walk-in is installed using Kolpak's exclusive PVC screeds. This type of installation also eliminates the need for interior or exterior ramps.

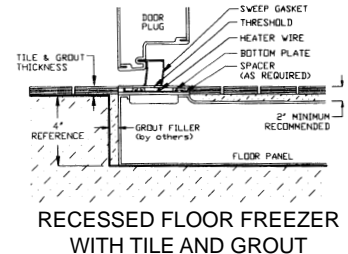
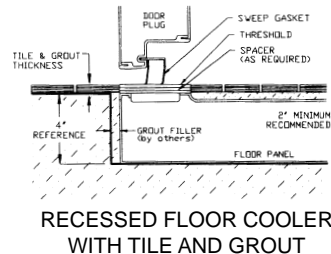
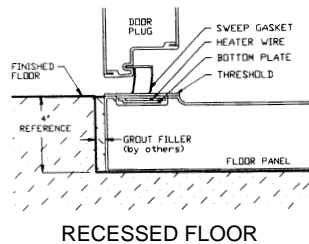
"Temp-Guard" vinyl screeds.

Durable 1 1/2" and 4" vinyl screeds form the best base for wall sections. Unique design of the 1 1/2" screed creates a "thermopane" insulation effect, while the 4" is filled with foamed in place urethane for insulation to help keep temperature constant throughout the walk-in. Screeds are covered on two sides for easier cleaning, greater sanitation. "Posi-Loc" assemblies in the wall panels join with the clip in the screed to form a strong, tight seal.

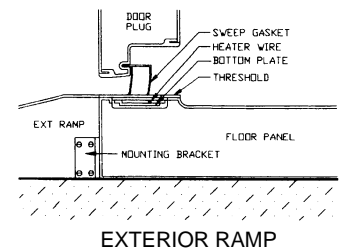
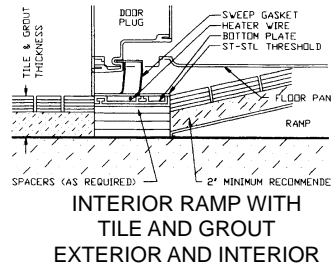
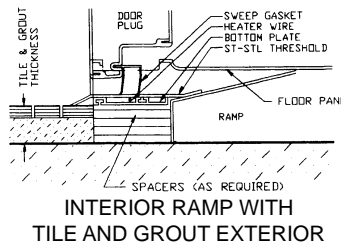
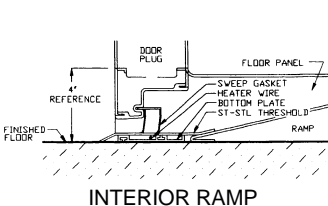
Standard Floor



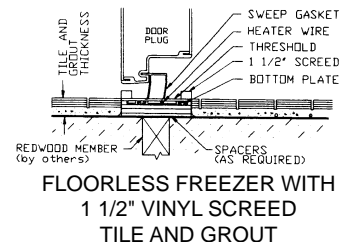
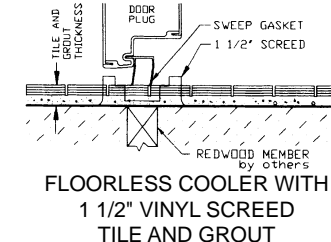
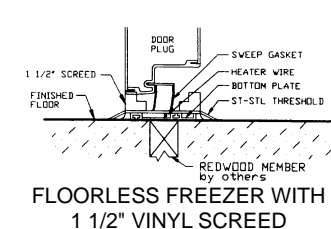
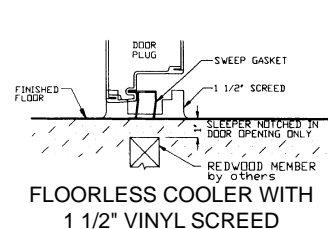
Recessed Floor



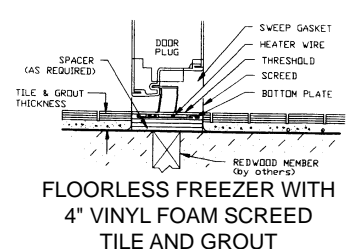
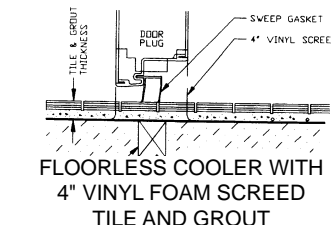
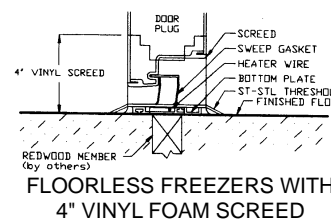
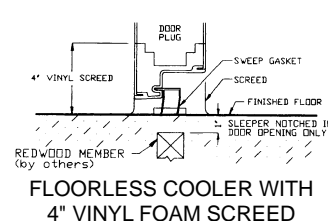
Ramps



Vinyl Screeds

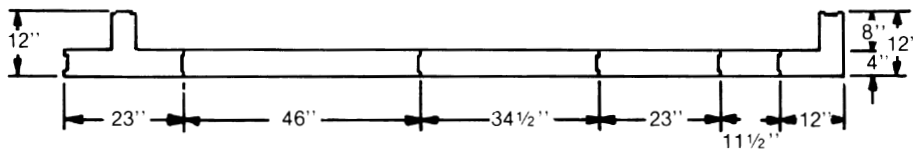


Foam Screeds



Size and Capacity Nominal Size (NS) Walk-Ins

ACTUAL FLOOR SIZE	O.D FLOOR AREA SQ. FT.	7'-6" HEIGHT GROSS CU. FT. CAPACITY	8'-6" HEIGHT GROSS CU. FT. CAPACITY	ACTUAL FLOOR SIZE	O.D. FLOOR AREA SQ. FT.	7'-6" HEIGHT GROSS CU. FT. CAPACITY	8'-6" HEIGHT INTERIOR CU. FT. CAPACITY
3'11" x 5'10"	23	114	130	9'8" x 21'2"	205	1261	1445
5'10" x 5'10"	34	182	209	10'7 1/2" x 10'7 1/2"	107	678	777
5'10" x 7'9"	45	250	287	10'7 1/2" x 12'6 1/2"	130	808	927
5'10" x 9'8"	56	318	364	10'7 1/2" x 14'5 1/2"	154	938	1076
5'10" x 11'7"	68	385	442	10'7 1/2" x 16'4 1/2"	174	1069	1226
5'10" x 13'6"	79	453	520	10'7 1/2" x 18'3 1/2"	195	1199	1375
5'10" x 15'5"	91	531	609	10'7 1/2" x 20'2 1/2"	216	1330	1525
6'9 1/2" x 7'9"	53	296	340	10'7 1/2" x 22'1 1/2"	235	1460	1674
6'9 1/2" x 9'8"	67	377	432	10'7 1/2" x 24'1 1/2"	266	1655	1824
6'9 1/2" x 11'7"	79	457	524	11'7 1/2" x 12'6 1/2"	145	886	1016
6'9 1/2" x 13'6"	92	528	616	11'7" x 12'6 1/2"	168	1029	1179
6'9 1/2" x 15'5"	105	621	708	11'7" x 14'5 1/2"	190	1172	1343
6'9 1/2" x 17'4"	117	714	800	11'7" x 18'3 1/2"	212	1315	1507
7'9" x 8'8 1/2"	67	390	448	11'7" x 20'2 1/2"	234	1458	1671
7'9" x 10'7 1/2"	83	482	553	11'7" x 22'1 1/2"	256	1600	1835
7'9" x 12'6 1/2"	97	575	660	11'7" x 24'1 1/2"	278	1742	1999
7'9" x 14'5 1/2"	113	668	765	12'6 1/2" x 14'5 1/2"	182	1119	1283
7'9" x 16'4 1/2"	127	761	872	12'6 1/2" x 16'4 1/2"	206	1275	1461
7'9" x 18'3 1/2"	142	853	978	12'6 1/2" x 18'3 1/2"	230	1430	1639
7'9" x 20'2 1/2"	156	946	1084	12'6 1/2" x 20'2 1/2"	254	1586	1818
7'9" x 22'1 1/2"	172	1039	1191	12'6 1/2" x 22'1 1/2"	278	1741	1996
8'8 1/2" x 8'8 1/2"	76	442	508	12'6 1/2" x 24'1 1/2"	302	1897	2174
8'8 1/2" x 10'7 1/2"	93	548	627	12'6 1/2" x 25'11 1/2"	328	2052	2353
8'8 1/2" x 12'6 1/2"	110	653	748	13'6" x 16'4 1/2"	221	1378	1579
8'8 1/2" x 14'5 1/2"	126	757	868	13'6" x 18'3 1/2"	247	1546	1772
8'8 1/2" x 16'4 1/2"	143	863	990	13'6" x 20'2 1/2"	274	1714	1964
9'8" x 9'8"	93	554	635	13'6" x 22'1 1/2"	297	1882	2157
9'8" x 11'7"	112	671	770	13'6" x 24'1 1/2"	324	2050	2350
9'8" x 13'6"	131	789	905	13'6" x 25'11 1/2"	351	2218	2543
9'8" x 15'5"	149	907	1040	13'6" x 27'10 1/2"	376	2386	2735
9'8" x 17'4"	160	1025	1175	13'6" x 28'10"	390	2470	2832
9'8" x 19'3"	186	1143	1310				



COMPONENT	SIZE
Corners	12" x 12"
Tee Walls	12" x 6 1/4"
Walls	23" x 12"
	11 1/2"
	23"
	34 1/2"
	46"
Door Section	46"
With 34" Door	57 1/2"
	69"

Architectural Specifications Nominal Size Walk-Ins

1. General.

Walk-in coolers or freezers provided under this portion of the specifications shall be prefabricated, of modular design and construction. They shall be designed to allow convenient and accurate field assembly and future enlargement by the addition of panels.

2. Panel fabrication.

Standard wall, ceiling, and floor panels shall be nominal 2' and 4' in width and shall be interchangeable with like panels. Standard heights of walk-ins shall be _____. Corner panels shall be 90° angles with actual 12" exterior horizontal measurements. Nominal 1' and 3' panels shall be used if required to meet jobsite conditions.

Available heights with floor or 4" vinyl screeds: 7'6" 8'6", 9'6", 10'6", 11'6", 12'6".

Available heights without floor, with 1 1/2" vinyl screeds: 7'4", 8'4", 9'4", 10'4", 11'4", 12'4".

Panels shall consist of foamed-in-place urethane insulation (see paragraph 4),

sandwiched between interior and exterior metal "skin" (see paragraph 5) which has been die-formed and gauged for uniformity in size.

Edges of panels shall be foamed-in-place tongue and groove with locking facilities foamed-in-place at time of fabrication (see paragraph 6).

3. Floor construction (select one).

a. Floor Panels: Panels shall be fabricated similar to other panels, designed to readily withstand uniformly distributed loads of 700 lbs. per square foot. Floor (will; will not) be recessed. Floor (will; will not) be covered by the tile and grout, or concrete wearing floor.

b. Floorless: Provide 1 1/2" high or 4" high Temp-Guard vinyl screeds. Screeds must be coved on both sides and sit flat on the floor. Screeds shall be nailed or lag screwed to floor through center. No exposed fasteners shall be allowed. Wall panels lock to screeds on 2'0" centers.

4. Insulation.

Each panel shall be filled with rigid "Foamed-In-Place" urethane having a thermal conductivity (K factor) of 0.133 BTU/hr./ft² per degrees Fahrenheit/inch and an overall coefficient of heat transfer (U factor) of not more than 0.03. "R" factor shall be 30.075. Insulation shall have a 97% closed cell structure. Overall thickness shall be 4". Fire hazard classification according to ASTM E-84 (UL 723) is a flame spread rating of 25* or less and certified with UL label. Factory Mutual approved and listed. NOTE: 5" thick panels available.

5. Metal finishes.

Panel skins, standard models, standard and optional metal finishes are as follows: (Specify one or a combination of the following.)

*This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions.

Architectural Specifications Continued

a. Exterior and Interior walls shall be one of the following:

1. 26 gauge stucco-embossed Galvalume steel.
2. .032 stucco-embossed aluminum.
3. 22 gauge Type 304 stainless steel, #3 finish.
4. 20 gauge Type 304 stainless steel, #3 finish.
5. 26 gauge stucco-embossed Galvalume pre-painted white.

b. Exterior floor and ceiling shall be 26 gauge Galvalume steel on all walk-ins, unless otherwise called for.

c. Interior floor. shall be one of the following:

1. .100" smooth aluminum
2. 16 gauge stainless steel.
3. .100 tread plate aluminum
4. 16 gauge Galvanized steel (tile and grout applications)

6. Panel locking assemblies.

Assembly of walk-in shall be accomplished by Posi-Locs. Posi-Locs shall be foamed-in-place and activated by a hex wrench provided by the manufacturer. Access ports to locking devices shall be covered by snap caps. Access ports shall be on interior to allow assembly of walk-in from the inside.

7. Section gaskets.

N.S.F. listed gaskets shall be foamed-in-place to the male side of all panels, on both interior and exterior. Gaskets shall be impervious to stains, greases, oils mildew, etc.

8. Entrance door and door panel.

Each walk-in shall be fitted with one standard 34" x 78" swing-type entrance door. The door shall be flush type, finished in and out to match the wall in which located. Doors and door section shall be listed by Underwriters Laboratories and equipped with the following:

a. Door shall be equipped with magnetic gasket, Posi-Steel door closure and latch. Hardware has provisions for locking and a safety release which prevents entrapment of personnel within the box.

b. Door shall be self-closing with two strap-type, cam-lift hinges.

c. Door jamb shall be made of Fiberglass Reinforced Plastic. An isolated, low wattage heater strip covered by magnetically attracting stainless steel shall be fitted onto this jamb (freezer only). This strip shall provide perfect sealing of magnetic gasket and prevent frost and condensation build-up.

d. Each entrance door section shall be provided with an incandescent type vapor-proof light, pilot light switch and conduit between switch box and outlet box.

Concealed wiring shall be standard on each entrance door section.

e. A threshold with non-skid striping shall be provided with each door section. Heater wire shall continue beneath the threshold (freezer).

f. A 2" dial thermometer shall be included with each door section to indicate inside temperature.

9. Partitions.

Fabrication and finish of partition walls shall be the same as the walk-in walls and shall lock into wall, ceiling, and/or floor panels, with Posi-Loc assemblies (paragraph 6). Tongue and groove foam fabrication shall provide the thermal break between cooler and freezer compartments. Wall "T" panels shall be 23" x 12" symmetrical tee. Heater wires not required.

10. N.S.F.

All walk-ins shall be fabricated to comply with National Sanitation Foundation No. 7. The N.S.F. label shall be affixed to the interior door pan. All interior corners, including floor shall be coved.

11. Air vent.

A Tri-Action air vent shall be provided to equalize pressure between the interior and exterior, caused by sudden temperature changes due to door openings and evaporator defrosting. The vent shall be heated to prevent moisture and/or frost accumulation. (Required for freezers.)

12. Installation instructions.

A complete set of installation instructions shall be included with the walk-in. These instructions shall cover the erection and assembly of the walk-in, and the installation of refrigeration systems. A floor plan print shall be included.

13. Refrigeration Equipment

Condensing units shall be fully hermetic or semi-hermetic type. Refrigerant shall be R-22 or R-404A unless otherwise specified. Condenser shall be air-cooled or optional water-cooled. Condensing units shall be factory assembled and U.L. or E.T.L. listed. Evaporators shall be forced air type. Air discharge shall be parallel to the walk-in ceiling. Fan motors, guards multi-fin and tube-type coil, shall be housed in heavy gauge aluminum. Unit shall have drain pan with suitable drain pipe fitting. Freezer evaporators shall have and automatic electric defrost system including heaters, time clock, fan delay control, and heated drain pan. Defrost shall be time initiated and temperature terminated with built-in fail-safe control. All evaporators shall be U.L. listed. All systems include pump down cycle to provide additional protection against unwanted refrigerant flow.

These basic components shall be supplied by Kolpak as one of the following systems:

"CS" Self-Contained Top Mounted
"SS" Self-Contained Side Mounted
"PCL" Pre-Charged Lines
"PR" Pre-assembled Remote

See Page 6 for details on above systems.

Refrigeration accessories

Low Ambient Kit —

For air-cooled condensing units installed outdoors (to - 20°F) where sub-zero ambient temperatures prevail for sustained periods — include crankcase heater, head pressure control, and rainproof housing.

For below - 20°F ambient temperatures consult factory.

Drain lines —

Installing contractor shall provide suitable drain lines from all evaporators. Drains shall be trapped outside the walk-in. Freezer drains shall be copper tubing and shall be heated and insulated to prevent freeze-up. All plumbing to be in accordance with local codes. Drain lines available from Kolpak in 6', 12' or 18' lengths.

Condensate evaporator —

Required if jobsite does not have a floor drain near the walk-in. An electric condensate evaporator shall be provided for wall mounting on exterior of the walk-in. 115-60-1 AC continuous service voltage required.

Insulated evaporator —

Top-mounted coil system can be used to provide more usable storage space. Coil is positioned above interior of ceiling.

Generalized statement of warranty.

Panel limited warranty (10 years).

Kolpak Refrigeration, Inc. warrants to the original purchaser the foamed-in-place panels manufactured and sold by it, to be free from defects in material and workmanship under normal use and service for a period of ten years from the date of original installation by an authorized representative, but not to exceed ten years and six months from date of original shipment. Painted surfaces shall be warranted eighteen months from date of shipment. All hardware and electrical components (except lights and refrigeration system, covered separately) are warranted against defects in workmanship under normal use and service for a period of one year from date of installation, but not to exceed fifteen months from date of original shipment.

MANUFACTURER: COLD ZONE

ITEM # 104

MODEL NUMBER: HTA28-I22B

QTY: 1 EA.

DESCRIPTION: BEER COOLER BLOWER COIL

SUPPLIED BY: CONTRACTOR

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE: 60 HZ

PHASE: 1

AMPS: 4.0

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

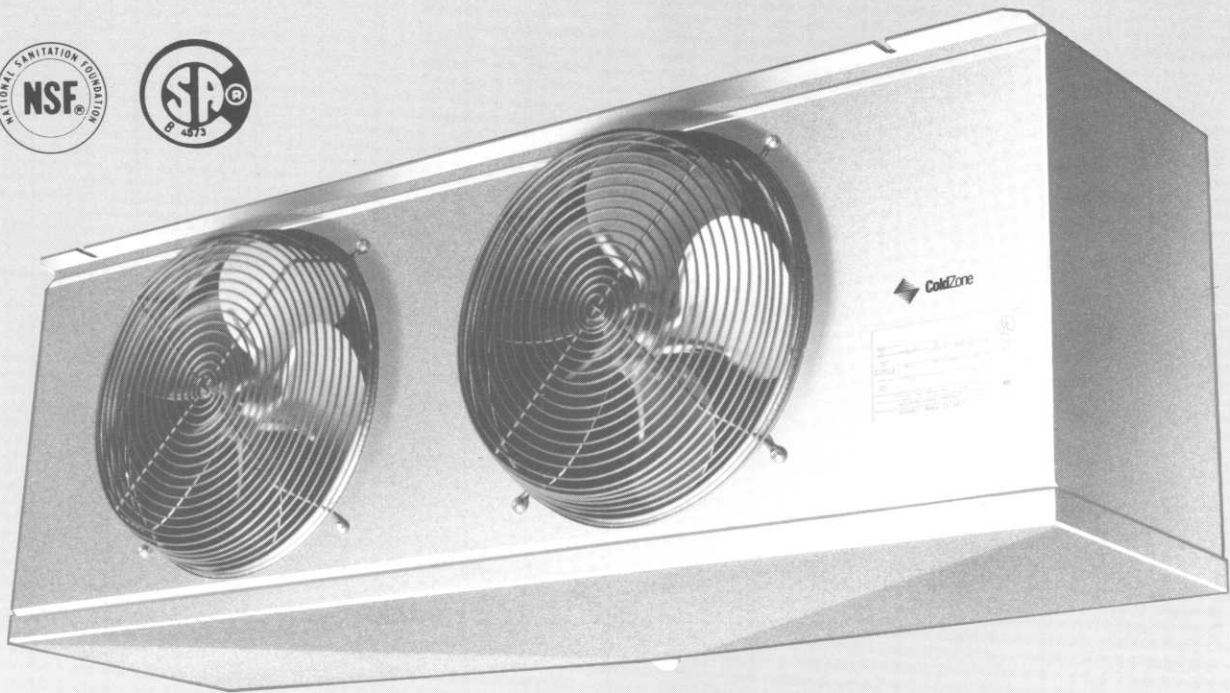
NOTES:

REFER TO REFRIGERATION DRAWINGS FOR DETAILS.



Low Profile Unit Cooler

August 1994



**FOR WALK – IN COOLERS AND FREEZERS
3,400 TO 39,000 BTUH**

STANDARD FEATURES

- Available in Air, Electric and Hot Gas models.
- Flush to the ceiling mounting, meets NSF standards.
- Slotted hangers provided for easy installation.
- Heavy gauge, rust-free Aluminum housing.
- Coated wire fan guards for optimum air circulation.
- Angled drain fitting is sloped to reduce loss of useful storage space taken up by drain lines.
- Computerized coil circuiting is used to enhance the performance for varying applications.
- Staggered copper tubes are expanded into corrugated aluminum fins for increased heat transfer.
- Internal placement of the defrost heaters allows for extremely rapid defrost.
- Separate defrost termination thermostat and fan delay thermostat, allowing ideal location for each function.
- Heater safety control, preventing over-heating of coil.
- Screw type terminal blocks are provided for easy wiring.

OPTIONAL FEATURES

- High efficiency PSC fan motors.
- 460 volt motors and heaters.
- Coated aluminum fins or copper fins.
- Baked white enamel housing.
- High throw plastic fan guard may be substituted in lieu of the wire fan guard for up to 50 foot air throw.
- Reheat kits (not UL).
- Factory mounted Expansion valves.

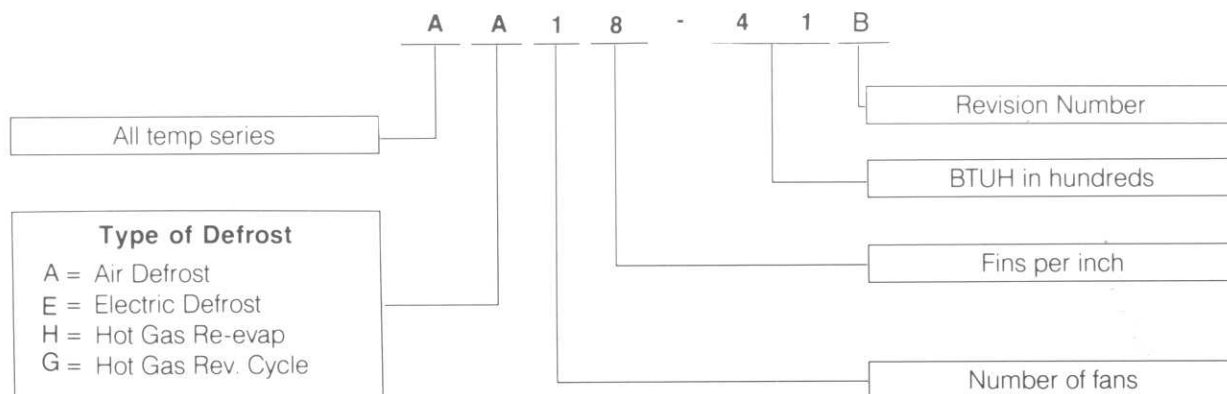
Air Defrost/Specifications

Model Number		BTUH Capacity @ 20° S.T.		CFM	Total Fan Motor AMPS - 1 Phase				
		10° TD	12° TD		Standard Motor			Optional PSC Motor	
					115V	230V	460V	115V	230V
8 FPI	AA18-41 B	4100	4900	800	2.0	1.0	0.5	1.0	0.5
	AA18-53 B	5300	6400	770	2.0	1.0	0.5	1.0	0.5
	AA18-66 B	6600	7900	740	2.0	1.0	0.5	1.0	0.5
	AA28-76 B	7600	9100	1460	4.0	2.0	1.0	2.0	1.0
	AA28-97 B	9700	11600	1420	4.0	2.0	1.0	2.0	1.0
	AA28-106 B	10600	12700	1540	4.0	2.0	1.0	2.0	1.0
	AA28-122 B	12200	14600	1380	4.0	2.0	1.0	2.0	1.0
	AA28-134 B	13400	16100	1480	4.0	2.0	1.0	2.0	1.0
	AA38-160 B	16000	19200	2310	6.0	3.0	1.5	3.0	1.5
	AA38-195 B	19500	23400	2220	6.0	3.0	1.5	3.0	1.5
	AA48-212 B	21200	25400	3080	8.0	4.0	2.0	4.0	2.0
	AA48-264 B	26400	31700	2960	8.0	4.0	2.0	4.0	2.0
6 FPI	AA58-275 B	27500	33000	3850	10.0	5.0	2.5	5.0	2.5
	AA68-318 B	31800	38200	4620	12.0	6.0	3.0	6.0	3.0
	AA68-390 B	39000	46800	4440	12.0	6.0	3.0	6.0	3.0
	AA16-39 B	3900	4700	830	2.0	1.0	0.5	1.0	0.5
	AA16-48 B	4800	5800	800	2.0	1.0	0.5	1.0	0.5
	AA16-58 B	5800	7000	780	2.0	1.0	0.5	1.0	0.5
	AA26-70 B	7000	8400	1540	4.0	2.0	1.0	2.0	1.0
	AA26-87 B	8700	10400	1500	4.0	2.0	1.0	2.0	1.0
	AA26-115 B	11500	13800	1560	4.0	2.0	1.0	2.0	1.0
	AA36-145 B	14500	17400	2400	6.0	3.0	1.5	3.0	1.5
	AA36-170 B	17000	20400	2340	6.0	3.0	1.5	3.0	1.5
	AA46-192 B	19200	23000	3200	8.0	4.0	2.0	4.0	2.0
4 FPI	AA46-230 B	23000	27600	3120	8.0	4.0	2.0	4.0	2.0
	AA56-245 B	24500	29400	4000	10.0	5.0	2.5	5.0	2.5
	AA66-295 B	29500	35400	4800	12.0	6.0	3.0	6.0	3.0
	AA66-345 B	34500	41400	4680	12.0	6.0	3.0	6.0	3.0
	AA14-42 B	4200	5000	830	2.0	1.0	0.5	1.0	0.5
	AA24-84 B	8400	10100	1660	4.0	2.0	1.0	2.0	1.0
	AA24-105 B	10500	12600	1620	4.0	2.0	1.0	2.0	1.0
	AA34-130 B	13000	15600	2490	6.0	3.0	1.5	3.0	1.5
	AA44-170 B	17000	20400	3320	8.0	4.0	2.0	4.0	2.0
	AA54-215 B	21500	25800	4150	10.0	5.0	2.5	5.0	2.5
	AA64-255 B	25500	30600	4980	12.0	6.0	3.0	6.0	3.0

Ordering Information Required

- (1) Model number
- (2) Voltage, frequency and phase of motors and heaters (when applicable)
- (3) Refrigerant type
- (4) Evaporator temperature
- (5) Evaporator T.D.

Model Numbering System



Electric Defrost/Specifications

Model Number		BTUH Capacity @ 10° T.D. @ Evaporator Temperature				CFM	Motor Amps ¹			Heater Amps ²			Watts
		—30°	—20°	—10°	+20°		Standard		PSC	208/230V		460V	
							230V	460V		230V	1 PH		
6 FPI	AE 16-36B	3400	3600	3700	3900	830	1.0	0.5	0.5	4.4	2.6	2.2	1000
	AE 16-41B	3900	4100	4300	4800	800	1.0	0.5	0.5	4.4	2.6	2.2	1000
	AE 16-46B	4400	4600	4800	5800	780	1.0	0.5	0.5	4.4	2.6	2.2	1000
	AE 26-60B	5700	6000	6200	7000	1540	2.0	1.0	1.0	7.0	6.0	3.5	1600
	AE 26-75B	7100	7500	7800	8700	1500	2.0	1.0	1.0	7.0	6.0	3.5	1600
	AE 26-92B	8700	9200	9600	11500	1560	2.0	1.0	1.0	8.7	7.5	4.4	2000
	AE 36-120B	11400	12000	12500	14500	2400	3.0	1.5	1.5	13.0	11.3	6.4	3000
	AE 36-140B	13300	14000	14600	17000	2340	3.0	1.5	1.5	13.0	11.3	6.4	3000
	AE 46-164B	15000	16400	17100	19200	3200	4.0	2.0	2.0	17.4	15.1	8.7	4000
	AE 46-185B	17600	18500	19200	23000	3120	4.0	2.0	2.0	17.4	15.1	8.7	4000
	AE 56-210B	20000	21000	21800	24500	4000	5.0	2.5	2.5	24.0	18.8	10.9	5000
	AE 66-245B	23300	24500	25500	29500	4800	6.0	3.0	3.0	29.0	22.6	13.0	6000
AE 66-280B	26600	28000	29100	34500	4680	6.0	3.0	3.0	29.0	22.6	13.0	6000	
4 FPI	AE 14-37B	3500	3700	3800	4200	830	1.0	0.5	0.5	4.4	2.6	2.2	1000
	AE 24-72B	6800	7200	7500	8400	1660	2.0	1.0	1.0	8.7	7.5	4.4	2000
	AE 24-85B	8100	8500	8800	10500	1620	2.0	1.0	1.0	8.7	7.5	4.4	2000
	AE 34-105B	10000	10500	10900	13000	2490	3.0	1.5	1.5	13.0	11.3	6.4	3000
	AE 44-140B	13300	14000	14600	17000	3320	4.0	2.0	2.0	17.4	15.1	8.7	4000
	AE 54-180B	17100	18000	18700	21500	4150	5.0	2.5	2.5	24.0	18.8	10.9	5000
	AE 64-215B	20400	21500	22400	25500	4980	6.0	3.0	3.0	29.0	22.6	13.0	6000

(1) All fan motors are wired for single phase. Standard motors are shaded pole. High efficiency PSC (Permanent Split Capacitor) motors are optional.

(2) For 208/230 Volt models, heaters are wired as standard for single phase on 1 through 4 fan models. 5 and 6 models are wired 3 phase. 460 Volt models are only available in single phase and are compatible with all 3 phase systems.

Hot Gas Defrost/Specifications

Model Number			BTUH Capacity @ 10° T.D. @ Evaporator Temperature				CFM	Fan Motor Amps¹					Re-Evap HEA
								Standard			PSC		Unmtd.
	Re-Evap	Rev. Cycle	—30°	—20°	—10°	+20°		115V	230V	460V	115V	230V	
6 FPI	AH 16-36B	AG 16-36B	3400	3600	3700	3900	830	2.0	1.0	0.5	1.0	0.5	1A
	AH 16-41B	AG 16-41B	3900	4100	4300	4800	800	2.0	1.0	0.5	1.0	0.5	1A
	AH 16-46B	AG 16-46B	4400	4600	4800	5800	780	2.0	1.0	0.5	1.0	0.5	1A
	AH 26-60B	AG 26-60B	5700	6000	6200	7000	1540	4.0	2.0	1.0	2.0	1.0	2A
	AH 26-75B	AG 26-75B	7100	7500	7800	8700	1500	4.0	2.0	1.0	2.0	1.0	2A
	AH 26-92B	AG 26-92B	8700	9200	9600	11500	1560	4.0	2.0	1.0	2.0	1.0	2A
	AH 36-120B	AG 36-120B	11400	12000	12500	14500	2400	6.0	3.0	1.5	3.0	1.5	3A
	AH 36-140B	AG 36-140B	13300	14000	14600	17000	2340	6.0	3.0	1.5	3.0	1.5	3A
	AH 46-164B	AG 46-164B	15600	16400	17100	19200	3200	8.0	4.0	2.0	4.0	2.0	3A
	AH 46-185B	AG 46-185B	17600	18500	19200	23000	3120	8.0	4.0	2.0	4.0	2.0	3A
	AH 56-210B	AG 56-210B	20000	21000	21800	24500	4000	10.0	5.0	2.5	5.0	2.5	3A
	AH 66-245B	AG 66-245B	23300	24500	25500	29500	4800	12.0	6.0	3.0	6.0	3.0	4A
AH 66-280B	AG 66-280B	26600	28000	29100	34500	4680	12.0	6.0	3.0	6.0	3.0	4A	
4 FPI	AH 14-37B	AG 14-37B	3500	3700	3800	4200	830	2.0	1.0	0.5	1.0	0.5	1A
	AH 24-72B	AG 24-72B	6800	7200	7500	8400	1660	4.0	2.0	1.0	2.0	1.0	2A
	AH 24-85B	AG 24-85B	8100	8500	8800	10500	1620	4.0	2.0	1.0	2.0	1.0	2A
	AH 34-105B	AG 34-105B	10000	10500	10900	13000	2490	6.0	3.0	1.5	3.0	1.5	2A
	AH 44-140B	AG 44-140B	13300	14000	14600	17000	3320	8.0	4.0	2.0	4.0	2.0	3A
	AH 54-180B	AG 54-180B	17100	18000	18700	21500	4150	10.0	5.0	2.5	5.0	2.5	3A
	AH 64-215B	AG 64-215B	20400	21500	22400	25500	4980	12.0	6.0	3.0	6.0	3.0	3A

(1) All fan motors are wired for single phase

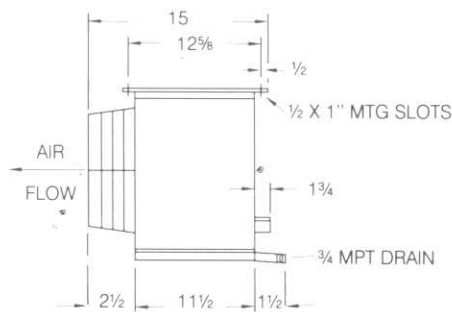
Physical Data

Models		TXV Type	Refrigerant Connections			No. Of Hangers	Dimensions (Inches)				Ship Wt. (lbs.)
AA	AE/AH/AG		Liquid	Suction	HG ¹		A	B	C	W	
18-41B	—	INT	1/2 FN	1/2 ODS	—	2	19	—	—	27 1/2	43
18-53B	—	INT	1/2	1/2	—	2	19	—	—	27 1/2	46
18-66B	—	INT	1/2	1/2	—	2	19	—	—	27 1/2	50
28-76B	—	EXT	1/2	1/2	—	2	33	—	—	41 1/2	64
28-97B	—	EXT	1/2	7/8	—	2	33	—	—	41 1/2	69
28-106B	—	EXT	1/2	7/8	—	2	37	—	—	45 1/2	71
28-122B	—	EXT	1/2	7/8	—	2	33	—	—	41 1/2	74
28-134B	—	EXT	1/2	7/8	—	2	37	—	—	45 1/2	77
38-160B	—	EXT	1/2	1 1/8	—	2	55	—	—	63 1/2	110
38-195B	—	EXT	1/2	1 1/8	—	2	55	—	—	63 1/2	120
48-212B	—	EXT	1/2	1 1/8	—	3	36 1/2	36 1/2	—	81 1/2	145
48-264B	—	EXT	1/2	1 1/8	—	3	36 1/2	36 1/2	—	81 1/2	160
58-275B	—	EXT	1/2	1 1/8	—	3	54 1/2	36 1/2	—	99 1/2	230
68-318B	—	EXT	1/2	1 1/8	—	4	36 1/2	36	36 1/2	117 1/2	255
68-390B	—	EXT	1/2	1 1/8	—	4	36 1/2	36	36 1/2	117 1/2	275
16-39B	16-36 B	INT	1/2 FN	1/2 ODS	5/8 ODS	2	19	—	—	27 1/2	41
16-48B	16-41 B	INT	1/2	1/2	5/8	2	19	—	—	27 1/2	44
16-58B	16-46 B	EXT	1/2	1/2	5/8	2	19	—	—	27 1/2	47
26-70B	26-60 B	EXT	1/2	7/8	5/8	2	33	—	—	41 1/2	61
26-87B	26-75 B	EXT	1/2	7/8	5/8	2	33	—	—	41 1/2	67
26-115B	26-92 B	EXT	1/2	7/8	5/8	2	37	—	—	45 1/2	74
36-145B	36-120 B	EXT	1/2	7/8	5/8	2	55	—	—	63 1/2	105
36-170B	36-140 B	EXT	1/2	1 1/8	5/8	2	55	—	—	63 1/2	115
46-192B	46-164 B	EXT	1/2	1 1/8	5/8	3	36 1/2	36 1/2	—	81 1/2	140
46-230B	46-185 B	EXT	1/2	1 1/8	5/8	3	36 1/2	36 1/2	—	81 1/2	155
56-245B	56-210 B	EXT	1/2	1 1/8	5/8	3	54 1/2	36 1/2	—	99 1/2	225
66-295B	66-245 B	EXT	1/2	1 1/8	5/8	4	36 1/2	36	36 1/2	117 1/2	250
66-345B	66-280 B	EXT	1/2	1 1/8	5/8	4	36 1/2	36	36 1/2	117 1/2	270
14-42B	14-37 B	INT	1/2 FN	1/2 ODS	5/8 ODS	2	19	—	—	27 1/2	42
24-84B	24-72 B	EXT	1/2	7/8	5/8	2	37	—	—	45 1/2	67
24-105B	24-85 B	EXT	1/2	7/8	5/8	2	37	—	—	45 1/2	72
34-130B	34-105 B	EXT	1/2	7/8	5/8	2	55	—	—	63 1/2	100
44-170B	44-140 B	EXT	1/2	7/8	5/8	3	36 1/2	36 1/2	—	81 1/2	135
54-215B	54-180 B	EXT	1/2	1 1/8	5/8	3	54 1/2	36 1/2	—	99 1/2	220
64-255B	64-215 B	EXT	1/2	1 1/8	5/8	4	36 1/2	36	36 1/2	117 1/2	245

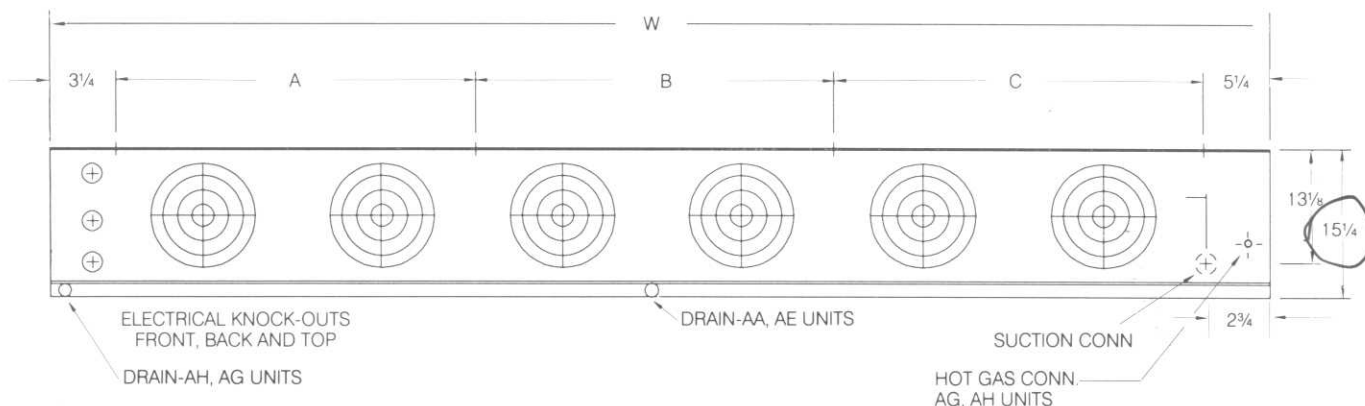
- (1) External equalizer line is furnished on all models.
- (2) Hot gas connections only apply to the AH models.

Installation Notes:

- (1) Install 12" away from back wall.
- (2) Drain connection on AA and AE units are centered on drain pan; and on the left end (facing air discharge) on AH and AG units.
- (3) For long air throw requirements, specify high throw fan guard.
- (4) Unit height at drain end of hot gas models is as follows: 1, 2 and 3 fan models = 15 5/8", 4, 5 and 6 fan models = 16 1/4".



3 MRPS 8/94 REV. 1



MANUFACTURER: COLD ZONE

ITEM # 105

MODEL NUMBER: CTA46-140

QTY: 2 EA.

DESCRIPTION: PREP COOLER BLOWER COIL

SUPPLIED BY: CONTRACTOR

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE: 60 HZ

PHASE: 1

AMPS: 4.4

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

REFER TO REFRIGERATION DRAWINGS FOR DETAILS.

Extra Low Profile Unit Cooler

Publication No. 119.3
April, 1995



The Ceiling Temp unit cooler is designed for use in walk-in coolers and freezers with low headroom clearance. Typical applications would be convenience stores, supermarkets, restaurants and other cold storage requirements. With its low

profile, it takes up less headroom, allowing more product to be stored on the shelf. The dual airflow design allows the air to circulate evenly throughout the refrigerated space, providing constant temperature control.

Capacities

Air Defrost Models — 6,400 through 25,000 BTUH @ 10° T.D.

Electric Defrost Models — 4,800 through 21,800 BTUH @ 10° T.D.

Features

- Low profile, providing extra storage room
- Flush to the ceiling mounting
- Two way air flow for even air circulation and constant temperature control
- UL listed and NSF approved
- Hinged drain pan for easy service access and cleaning
- Quiet operation and even air distribution
- Ideal for use in boxes with glass display doors
- Air and Electric defrost models
- 40 models to fit the exact requirement

Specifications

AIR DEFROST / walk-in coolers 35°F and above

	MODEL NUMBER	BTUH @ +25°F S.T.		CFM	MOTOR AMPS		DEFROST WATTS	DEFROST AMPS	
		10° T.D.	15° T.D.		115/1	230/1		230/1	460/1
8 FPI	CTA38-75	7,500	11,250	1,455	3.3	1.7	NOT AVAILABLE IN ELECTRIC DEFROST		
	CTA38-88	8,800	13,200	1,305	3.3	1.7			
	CTA38-98	9,800	14,700	1,200	3.3	1.7			
	CTA48-112	11,200	16,800	2,120	4.4	2.2			
	CTA48-130	13,000	19,500	1,920	4.4	2.2			
	CTA48-150	15,000	22,500	1,760	4.4	2.2			
	CTA58-162	16,200	24,300	2,320	5.5	2.8			
	CTA48-210	21,000	31,500	1,820	4.4	2.2			
6 FPI	CTA58-230	23,000	34,500	2,650	5.5	2.8			
	CTA68-250	25,000	37,500	2,970	6.6	3.3			
	CTA36-64	6,400	9,600	1,560	3.3	1.7			
	CTA36-82	8,200	12,300	1,425	3.3	1.7			
	CTA36-93	9,300	13,950	1,305	3.3	1.7			
	CTA46-100	10,000	15,000	2,160	4.4	2.2			
	CTA46-123	12,300	18,450	2,040	4.4	2.2			
	CTA46-140	14,000	21,000	1,920	4.4	2.2			
	CTA56-157	15,700	23,500	2,360	5.5	2.8			
	CTA46-190	19,000	28,500	1,940	4.4	2.2			
	CTA56-208	20,800	31,200	2,850	5.5	2.8			
	CTA66-232	23,200	34,800	3,150	6.6	3.3			

Standard voltage supplied on CTA models is 115/1/60

ELECTRIC DEFROST / walk-in coolers and freezers below +34°F

	MODEL NUMBER	BTUH @ 10° T.D.		CFM	MOTOR AMPS		DEFROST WATTS	DEFROST AMPS	
		-20° S.T.	+20° S.T.		115/1	230/1		230/1	460/1
6 FPI	CTE36-53	5,300	6,360	1,440	3.3	1.7	2070	9.0	4.5
	CTE36-62	6,200	7,440	1,290	3.3	1.7	2070	9.0	4.5
	CTE36-69	6,900	8,200	1,245	3.3	1.7	2070	9.0	4.5
	CTE46-77	7,700	9,240	2,075	4.4	2.2	2990	13.0	6.5
	CTE46-90	9,000	10,800	1,860	4.4	2.2	2990	13.0	6.5
	CTE46-100	10,000	12,000	1,740	4.4	2.2	2990	13.0	6.5
	CTE56-125	12,500	15,000	2,160	5.5	2.8	3910	17.0	8.5
	CTE46-140	14,000	16,800	1,820	4.4	2.2	3910	17.0	8.5
	CTE56-160	16,000	19,200	2,550	5.5	2.8	3910	17.0	8.5
4 FPI	CTE66-218	21,800	23,200	3,000	6.6	3.3	3910	17.0	8.5
	CTE34-48	4,800	5,760	1,500	3.3	1.7	2070	9.0	4.5
	CTE34-58	5,800	6,960	1,395	3.3	1.7	2070	9.0	4.5
	CTE34-65	6,500	7,800	1,350	3.3	1.7	2070	9.0	4.5
	CTE44-72	7,200	8,640	2,120	4.4	2.2	2990	13.0	6.5
	CTE44-84	8,400	10,080	1,980	4.4	2.2	2990	13.0	6.5
	CTE44-95	9,500	11,400	1,900	4.4	2.2	2990	13.0	6.5
	CTE54-115	11,500	13,800	2,280	5.5	2.8	3910	17.0	8.5
	CTE44-128	12,800	15,360	1,940	4.4	2.2	3910	17.0	8.5
	CTE54-145	14,500	17,400	2,650	5.5	2.8	3910	17.0	8.5
	CTE64-173	17,300	20,760	3,080	6.6	3.3	3910	17.0	8.5

Standard voltage supplied on CTE models is 208-230/1/60

Dimensions

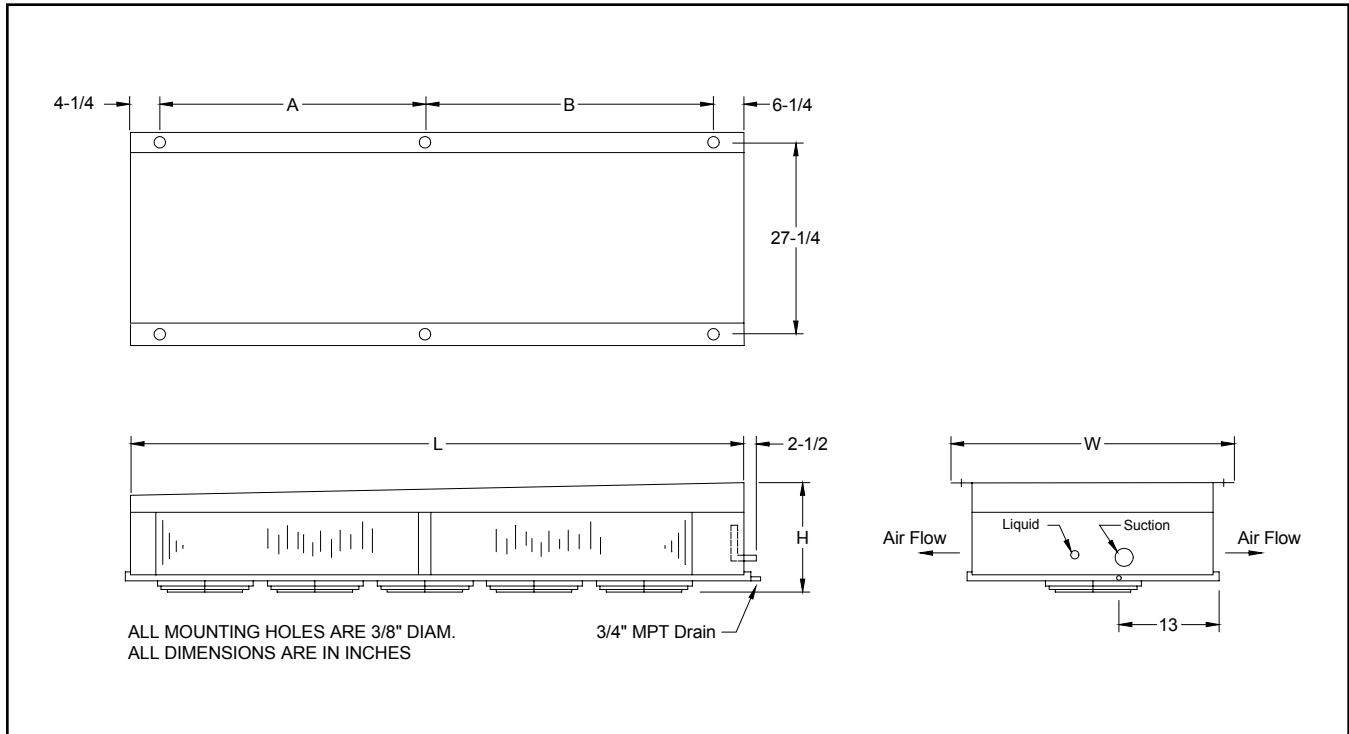
AIR DEFROST Models

	MODEL NUMBER	DIMENSIONS(IN)					TXV TYPE	CONNECTIONS(IN)		SHIP WT. (LBS)
		L	W	H	A	B		LIQ. (ODS)	SUCT. (ODS)	
8 FPI	CTA38-75	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	95
	CTA38-88	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	100
	CTA38-98	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	105
	CTA48-112	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	125
	CTA48-130	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	130
	CTA48-150	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	135
	CTA58-162	106-1/2	28-3/4	8-3/4	48	48	EXT	1/2	7/8	150
	CTA48-210	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	7/8	155
6 FPI	CTA58-230	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	7/8	165
	CTA68-250	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	1-1/8	185
	CTA36-64	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	90
	CTA36-82	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	95
	CTA36-93	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	100
	CTA46-100	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	120
	CTA46-123	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	125
	CTA46-140	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	130
	CTA56-157	106-1/2	28-3/4	8-3/4	48	48	EXT	1/2	7/8	145
	CTA46-190	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	7/8	150
	CTA56-208	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	7/8	160
	CTA66-232	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	1-1/8	180

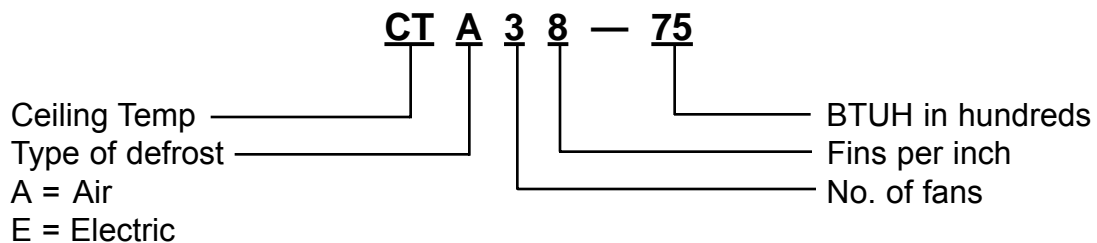
ELECTRIC DEFROST Models

	MODEL NUMBER	DIMENSIONS(IN)					TXV TYPE	CONNECTIONS(IN)		SHIP WT. (LBS)
		L	W	H	A	B		LIQ. (ODS)	SUCT. (ODS)	
6 FPI	CTE36-53	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	95
	CTE36-62	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	100
	CTE36-69	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	105
	CTE46-77	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	125
	CTE46-90	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	130
	CTE46-100	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	135
	CTE56-125	106-1/2	28-3/4	8-3/4	48	48	EXT	1/2	7/8	150
	CTE46-140	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	7/8	155
	CTE56-160	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	7/8	165
4 FPI	CTE66-218	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	1-1/8	185
	CTE34-48	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	90
	CTE34-58	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	95
	CTE34-65	58-1/2	28-3/4	8	24	24	EXT	1/2	5/8	100
	CTE44-72	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	120
	CTE44-84	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	125
	CTE44-95	82-1/2	28-3/4	8-3/4	36	36	EXT	1/2	7/8	130
	CTE54-115	106-1/2	28-3/4	8-3/4	48	48	EXT	1/2	7/8	145
	CTE44-128	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	7/8	150
	CTE54-145	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	7/8	160
	CTE64-173	106-1/2	28-3/4	10-1/4	48	48	EXT	1/2	1-1/8	180

Dimensions



Nomenclature



MANUFACTURER: COLD ZONE

ITEM # 106

MODEL NUMBER: HTE34-105B

QTY: 1 EA.

DESCRIPTION: FREEZER COOLER BLOWER COIL

SUPPLIED BY: CONTRACTOR

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE: 60 HZ

PHASE: 1

AMPS: 3.0

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

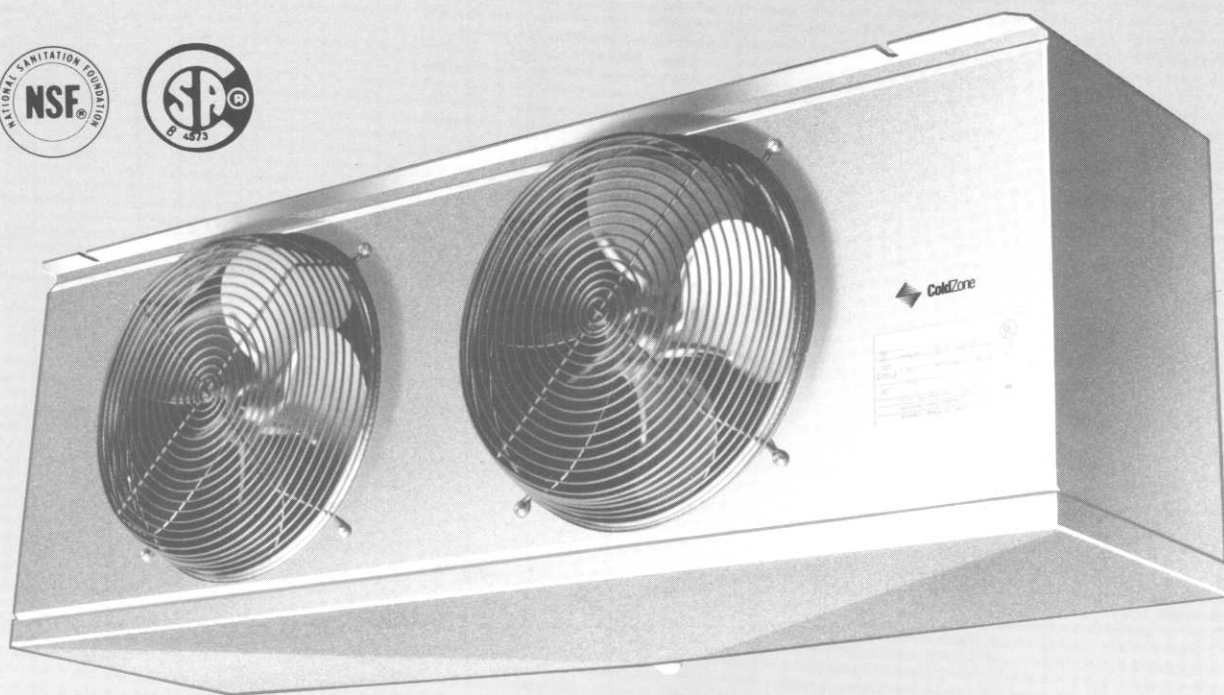
BTUH:

NOTES:

REFER TO REFRIGERATION DRAWINGS FOR DETAILS.
VERIFY LOCATION

Low Profile Unit Cooler

August 1994



**FOR WALK – IN COOLERS AND FREEZERS
3,400 TO 39,000 BTUH**

STANDARD FEATURES

- Available in Air, Electric and Hot Gas models.
- Flush to the ceiling mounting, meets NSF standards.
- Slotted hangers provided for easy installation.
- Heavy gauge, rust-free Aluminum housing.
- Coated wire fan guards for optimum air circulation.
- Angled drain fitting is sloped to reduce loss of useful storage space taken up by drain lines.
- Computerized coil circuiting is used to enhance the performance for varying applications.
- Staggered copper tubes are expanded into corrugated aluminum fins for increased heat transfer.
- Internal placement of the defrost heaters allows for extremely rapid defrost.
- Separate defrost termination thermostat and fan delay thermostat, allowing ideal location for each function.
- Heater safety control, preventing over-heating of coil.
- Screw type terminal blocks are provided for easy wiring.

OPTIONAL FEATURES

- High efficiency PSC fan motors.
- 460 volt motors and heaters.
- Coated aluminum fins or copper fins.
- Baked white enamel housing.
- High throw plastic fan guard may be substituted in lieu of the wire fan guard for up to 50 foot air throw.
- Reheat kits (not UL).
- Factory mounted Expansion valves.

Electric Defrost/Specifications

Model Number		BTUH Capacity @ 10° T.D. @ Evaporator Temperature				CFM	Motor Amps ¹			Heater Amps ²			Watts
		—30°	—20°	—10°	+20°		Standard		PSC	208/230V		460V	
							230V	460V		230V	1 PH		
6 FPI	AE 16-36B	3400	3600	3700	3900	830	1.0	0.5	0.5	4.4	2.6	2.2	1000
	AE 16-41B	3900	4100	4300	4800	800	1.0	0.5	0.5	4.4	2.6	2.2	1000
	AE 16-46B	4400	4600	4800	5800	780	1.0	0.5	0.5	4.4	2.6	2.2	1000
	AE 26-60B	5700	6000	6200	7000	1540	2.0	1.0	1.0	7.0	6.0	3.5	1600
	AE 26-75B	7100	7500	7800	8700	1500	2.0	1.0	1.0	7.0	6.0	3.5	1600
	AE 26-92B	8700	9200	9600	11500	1560	2.0	1.0	1.0	8.7	7.5	4.4	2000
	AE 36-120B	11400	12000	12500	14500	2400	3.0	1.5	1.5	13.0	11.3	6.4	3000
	AE 36-140B	13300	14000	14600	17000	2340	3.0	1.5	1.5	13.0	11.3	6.4	3000
	AE 46-164B	15000	16400	17100	19200	3200	4.0	2.0	2.0	17.4	15.1	8.7	4000
	AE 46-185B	17600	18500	19200	23000	3120	4.0	2.0	2.0	17.4	15.1	8.7	4000
	AE 56-210B	20000	21000	21800	24500	4000	5.0	2.5	2.5	24.0	18.8	10.9	5000
	AE 66-245B	23300	24500	25500	29500	4800	6.0	3.0	3.0	29.0	22.6	13.0	6000
AE 66-280B	26600	28000	29100	34500	4680	6.0	3.0	3.0	29.0	22.6	13.0	6000	
4 FPI	AE 14-37B	3500	3700	3800	4200	830	1.0	0.5	0.5	4.4	2.6	2.2	1000
	AE 24-72B	6800	7200	7500	8400	1660	2.0	1.0	1.0	8.7	7.5	4.4	2000
	AE 24-85B	8100	8500	8800	10500	1620	2.0	1.0	1.0	8.7	7.5	4.4	2000
	AE 34-105B	10000	10500	10900	13000	2490	3.0	1.5	1.5	13.0	11.3	6.4	3000
	AE 44-140B	13300	14000	14600	17000	3320	4.0	2.0	2.0	17.4	15.1	8.7	4000
	AE 54-180B	17100	18000	18700	21500	4150	5.0	2.5	2.5	24.0	18.8	10.9	5000
	AE 64-215B	20400	21500	22400	25500	4980	6.0	3.0	3.0	29.0	22.6	13.0	6000

(1) All fan motors are wired for single phase. Standard motors are shaded pole. High efficiency PSC (Permanent Split Capacitor) motors are optional.

(2) For 208/230 Volt models, heaters are wired as standard for single phase on 1 through 4 fan models. 5 and 6 models are wired 3 phase. 460 Volt models are only available in single phase and are compatible with all 3 phase systems.

Hot Gas Defrost/Specifications

Model Number			BTUH Capacity @ 10° T.D. @ Evaporator Temperature				CFM	Fan Motor Amps¹					Re-Evap HEA
			—30°	—20°	—10°	+20°		Standard			PSC		Unmtd.
								115V	230V	460V	115V	230V	
6 FPI	Re-Evap	Rev. Cycle											
	AH 16-36B	AG 16-36B	3400	3600	3700	3900	830	2.0	1.0	0.5	1.0	0.5	1A
	AH 16-41B	AG 16-41B	3900	4100	4300	4800	800	2.0	1.0	0.5	1.0	0.5	1A
	AH 16-46B	AG 16-46B	4400	4600	4800	5800	780	2.0	1.0	0.5	1.0	0.5	1A
	AH 26-60B	AG 26-60B	5700	6000	6200	7000	1540	4.0	2.0	1.0	2.0	1.0	2A
	AH 26-75B	AG 26-75B	7100	7500	7800	8700	1500	4.0	2.0	1.0	2.0	1.0	2A
	AH 26-92B	AG 26-92B	8700	9200	9600	11500	1560	4.0	2.0	1.0	2.0	1.0	2A
	AH 36-120B	AG 36-120B	11400	12000	12500	14500	2400	6.0	3.0	1.5	3.0	1.5	3A
	AH 36-140B	AG 36-140B	13300	14000	14600	17000	2340	6.0	3.0	1.5	3.0	1.5	3A
	AH 46-164B	AG 46-164B	15600	16400	17100	19200	3200	8.0	4.0	2.0	4.0	2.0	3A
	AH 46-185B	AG 46-185B	17600	18500	19200	23000	3120	8.0	4.0	2.0	4.0	2.0	3A
	AH 56-210B	AG 56-210B	20000	21000	21800	24500	4000	10.0	5.0	2.5	5.0	2.5	3A
	AH 66-245B	AG 66-245B	23300	24500	25500	29500	4800	12.0	6.0	3.0	6.0	3.0	4A
	AH 66-280B	AG 66-280B	26600	28000	29100	34500	4680	12.0	6.0	3.0	6.0	3.0	4A
4 FPI	AH 14-37B	AG 14-37B	3500	3700	3800	4200	830	2.0	1.0	0.5	1.0	0.5	1A
	AH 24-72B	AG 24-72B	6800	7200	7500	8400	1660	4.0	2.0	1.0	2.0	1.0	2A
	AH 24-85B	AG 24-85B	8100	8500	8800	10500	1620	4.0	2.0	1.0	2.0	1.0	2A
	AH 34-105B	AG 34-105B	10000	10500	10900	13000	2490	6.0	3.0	1.5	3.0	1.5	2A
	AH 44-140B	AG 44-140B	13300	14000	14600	17000	3320	8.0	4.0	2.0	4.0	2.0	3A
	AH 54-180B	AG 54-180B	17100	18000	18700	21500	4150	10.0	5.0	2.5	5.0	2.5	3A
	AH 64-215B	AG 64-215B	20400	21500	22400	25500	4980	12.0	6.0	3.0	6.0	3.0	3A

(1) All fan motors are wired for single phase

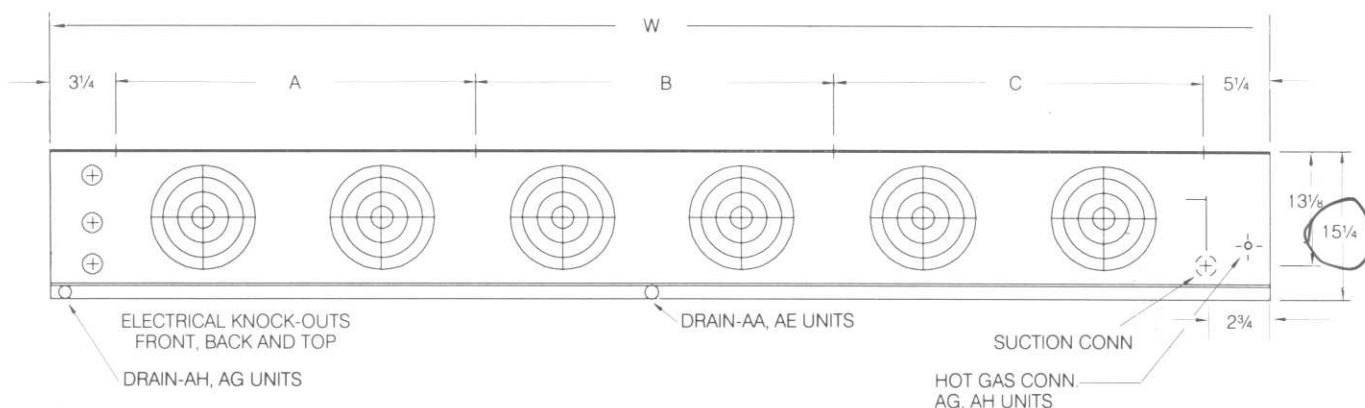
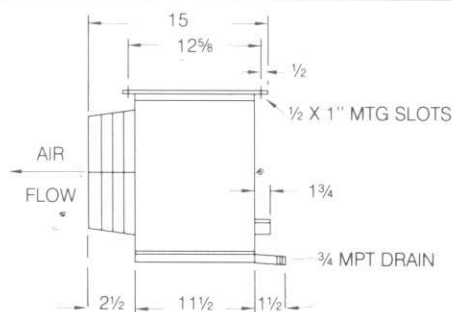
Physical Data

Models		TXV Type	Refrigerant Connections			No. Of Hangers	Dimensions (Inches)				Ship Wt. (lbs.)
AA	AE/AH/AG		Liquid	Suction	HG ¹		A	B	C	W	
18-41B	—	INT	1/2 FN	1/2 ODS	—	2	19	—	—	27 1/2	43
18-53B	—	INT	1/2	1/2	—	2	19	—	—	27 1/2	46
18-66B	—	INT	1/2	1/2	—	2	19	—	—	27 1/2	50
28-76B	—	EXT	1/2	1/2	—	2	33	—	—	41 1/2	64
28-97B	—	EXT	1/2	7/8	—	2	33	—	—	41 1/2	69
28-106B	—	EXT	1/2	7/8	—	2	37	—	—	45 1/2	71
28-122B	—	EXT	1/2	7/8	—	2	33	—	—	41 1/2	74
28-134B	—	EXT	1/2	7/8	—	2	37	—	—	45 1/2	77
38-160B	—	EXT	1/2	1 1/8	—	2	55	—	—	63 1/2	110
38-195B	—	EXT	1/2	1 1/8	—	2	55	—	—	63 1/2	120
48-212B	—	EXT	1/2	1 1/8	—	3	36 1/2	36 1/2	—	81 1/2	145
48-264B	—	EXT	1/2	1 1/8	—	3	36 1/2	36 1/2	—	81 1/2	160
58-275B	—	EXT	1/2	1 1/8	—	3	54 1/2	36 1/2	—	99 1/2	230
68-318B	—	EXT	1/2	1 1/8	—	4	36 1/2	36	36 1/2	117 1/2	255
68-390B	—	EXT	1/2	1 1/8	—	4	36 1/2	36	36 1/2	117 1/2	275
16-39B	16-36 B	INT	1/2 FN	1/2 ODS	5/8 ODS	2	19	—	—	27 1/2	41
16-48B	16-41 B	INT	1/2	1/2	5/8	2	19	—	—	27 1/2	44
16-58B	16-46 B	EXT	1/2	1/2	5/8	2	19	—	—	27 1/2	47
26-70B	26-60 B	EXT	1/2	7/8	5/8	2	33	—	—	41 1/2	61
26-87B	26-75 B	EXT	1/2	7/8	5/8	2	33	—	—	41 1/2	67
26-115B	26-92 B	EXT	1/2	7/8	5/8	2	37	—	—	45 1/2	74
36-145B	36-120 B	EXT	1/2	7/8	5/8	2	55	—	—	63 1/2	105
36-170B	36-140 B	EXT	1/2	1 1/8	5/8	2	55	—	—	63 1/2	115
46-192B	46-164 B	EXT	1/2	1 1/8	5/8	3	36 1/2	36 1/2	—	81 1/2	140
46-230B	46-185 B	EXT	1/2	1 1/8	5/8	3	36 1/2	36 1/2	—	81 1/2	155
56-245B	56-210 B	EXT	1/2	1 1/8	5/8	3	54 1/2	36 1/2	—	99 1/2	225
66-295B	66-245 B	EXT	1/2	1 1/8	5/8	4	36 1/2	36	36 1/2	117 1/2	250
66-345B	66-280 B	EXT	1/2	1 1/8	5/8	4	36 1/2	36	36 1/2	117 1/2	270
14-42B	14-37 B	INT	1/2 FN	1/2 ODS	5/8 ODS	2	19	—	—	27 1/2	42
24-84B	24-72 B	EXT	1/2	7/8	5/8	2	37	—	—	45 1/2	67
24-105B	24-85 B	EXT	1/2	7/8	5/8	2	37	—	—	45 1/2	72
34-130B	34-105 B	EXT	1/2	7/8	5/8	2	55	—	—	63 1/2	100
44-170B	44-140 B	EXT	1/2	7/8	5/8	3	36 1/2	36 1/2	—	81 1/2	135
54-215B	54-180 B	EXT	1/2	1 1/8	5/8	3	54 1/2	36 1/2	—	99 1/2	220
64-255B	64-215 B	EXT	1/2	1 1/8	5/8	4	36 1/2	36	36 1/2	117 1/2	245

- (1) External equalizer line is furnished on all models.
- (2) Hot gas connections only apply to the AH models.

Installation Notes:

- (1) Install 12" away from back wall.
- (2) Drain connection on AA and AE units are centered on drain pan; and on the left end (facing air discharge) on AH and AG units.
- (3) For long air throw requirements, specify high throw fan guard.
- (4) Unit height at drain end of hot gas models is as follows: 1, 2 and 3 fan models = 15 5/8", 4, 5 and 6 fan models = 16 1/4".



MANUFACTURER: COLD ZONE

ITEM # 107

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: COOLER REMOTE CONDENSING UNIT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE: 60 Hz

PHASE: 3

AMPS: 12.4

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

REFER TO REFRIGERATION DRAWINGS FOR DETAILS.
VERIFY LOCATION

MANUFACTURER: COLD ZONE

ITEM # 107.1

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: FREEZER REMOTE CONDENSING UNIT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE: 60 Hz

PHASE: 3

AMPS: 19.0

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

REFER TO REFRIGERATION DRAWINGS FOR DETAILS.
VERIFY LOCATION

MANUFACTURER: COLD ZONE

ITEM # 107.2

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: BEER REMOTE CONDENSING UNIT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE: 60 HZ

PHASE: 1

AMPS: 12.4

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

REFER TO REFRIGERATION DRAWINGS FOR DETAILS.

MANUFACTURER: Amco

ITEM # 108

MODEL NUMBER: POLYGARD

QTY: 5

DESCRIPTION: FREEZER SHELVING

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. SIZE & SHAPE AS SHOWN ON PLAN.

AMCO Plastic Plus® Shelving

- Grey polypropylene plastic removable panels snap onto heavy duty epoxy coated frames
- Sectional panels can be easily removed from frames for cleaning
- No tools or hardware required
- Plastic Plus® panels and frames contain an antimicrobial agent that protects the finishes from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. This additional protection helps keep the shelving cleaner between cleanings*
- Can be used in environments ranging from -20°F (-29°C) to 190°F (88°C)
- Strength rated to support 1,000 lbs (455kg) of uniformly loaded static weight per shelf.
- Fits standard AMCO posts and compatible with other AMCO shelving products
- Stainless steel posts recommended with Plastic Plus® Shelving for a rust free solution

*This product does not protect users or others against bacteria, viruses, germs or other disease organisms. It is for the protection of the product only. This antimicrobial product should always be thoroughly cleaned after each use.



Vented Model No.	Solid Model No.	W x L		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
PP1824V	PP1824S	18 ¹ / ₈ x 24	455 x 610	7 ¹ / ₂	3.4
PP1830V	PP1830S	18 ¹ / ₈ x 30	455 x 760	10	4.5
PP1836V	PP1836S	18 ¹ / ₈ x 36	455 x 915	12	5.4
PP1842V	PP1842S	18 ¹ / ₈ x 42	455 x 1065	13 ¹ / ₂	6.1
PP1848V	PP1848S	18 ¹ / ₈ x 48	455 x 1220	15 ¹ / ₂	7
PP1854V	PP1854S	18 ¹ / ₈ x 54	455 x 1370	18	8.2
PP1860V	PP1860S	18 ¹ / ₈ x 60	455 x 1525	19 ¹ / ₂	8.8
PP2424V	PP2424S	24 ¹ / ₈ x 24	610 x 610	9	4.1
PP2430V	PP2430S	24 ¹ / ₈ x 30	610 x 760	12	5.4
PP2436V	PP2436S	24 ¹ / ₈ x 36	610 x 915	14	6.3
PP2442V	PP2442S	24 ¹ / ₈ x 42	610 x 1065	16	7.2
PP2448V	PP2448S	24 ¹ / ₈ x 48	610 x 1220	18	8.2
PP2454V	PP2454S	24 ¹ / ₈ x 54	610 x 1370	19 ¹ / ₂	8.8
PP2460V	PP2460S	24 ¹ / ₈ x 60	610 x 1525	23	10.4

AMCO Plastic Plus® Posts

- Stainless steel posts are recommended since they never rust
- Can also use posts with Grey Bond™ (GR) and Polygard® (PG) finishes (See page 11)

Stainless Steel Model No.	Stainless Steel Model No.	Height		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
Stationary	Mobile Posts				
P08SS	PC08SS	8	200	1	0.5
P14SS	PC14SS	14	355	2	0.9
P34SS	PC34SS	34	865	3	1.4
P54SS	PC54SS	54	1370	4	1.8
P64SS	PC64SS	64	1625	4 ¹ / ₂	2
P72SS	PC72SS	72	1830	5	2.3
P84SS	PC84SS	84	2130	5 ¹ / ₂	2.5



Vented Shelf Panels



Solid Shelf Panels

SHELVING SYSTEMS

AMCO Plastic Plus® Shelving Accessories

Plastic Plus® Enclosure Panels

Model No.	Type	W x H		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
PPEP1864GRX	Side Panel	18 x 64	455 x 1625	8	3.6
PPEP2464GRX	Side Panel	24 x 64	610 x 1625	10	4.5
PPEP3664GRX	Back Panel	36 x 64	915 x 1625	18	8.2
PPEP4864GRX	Back Panel	48 x 64	1220 x 1625	22	10
PPEP6064GRX	Back Panel	60 x 64	1525 x 1625	27	12.2

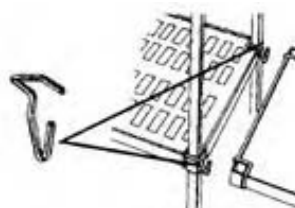


Plastic Plus® Enclosure Panels

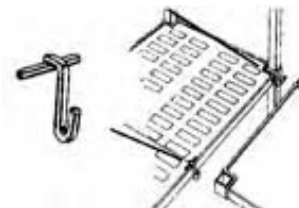
Add-On and Corner Clips

- Use Add-On clips to extend the shelf run
- Use Corner Clips when the shelving unit will be placed at 90 degrees to the starter unit

Model No.	Description
PP180	Add-On Clip
PP90	Corner Clip



Add-On Clip
PP180



Corner Clip
PP90

Shelf Dividers

Model No.	W x H (In.)	Fits Shelf (In.)
PPSD18P	18 x 4½	18
PPSD24P	24 x 4½	24



Shelf Dividers

Plastic Plus® Label Holder

- Slotted snap-on grey label holder for paper inserts
- Insert label from side

Model No.	Length (In.)	For Labels (In.)
LPBM3	2¾	1¼ x 2¾



Label Holder
LPBM3

MANUFACTURER: NEW AGE

ITEM # 109

MODEL NUMBER: 2009

QTY: 2

DESCRIPTION: DUNNAGE RACK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



JOB:
ITEM:
QTY:



Made in the USA

DUNNAGE RACKS

APPLICATION:

These dunnage racks are a heavy-duty constructed rack. The all welded all aluminum design is great for keeping product organized and off the floor.

MATERIAL:

The framework on these dunnage racks are constructed out of 1 1/2"x1 3/4" x.070" wall tubing. The legs are permanently sealed with welded aluminum caps.

GUARANTEE:

These racks carry a **Lifetime Guarantee** against rust and corrosion and also carry a **Five-Year Guarantee** against workmanship and material defects.

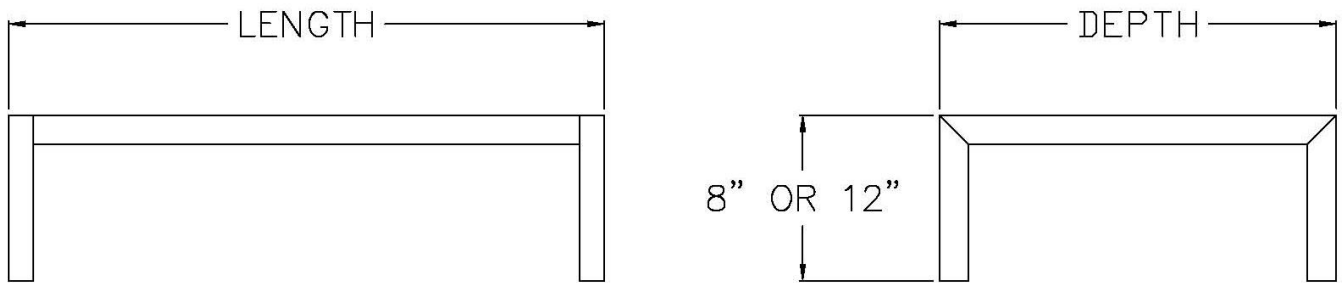


Model #2001



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sales@newageindustrial.com

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2000 Series – Dunnage Racks

Model No.	Size-D	Size-H	Size-L	Wt. Cap.	No. of Lat.
2001	18"	8"	36"	3000#	4
2002	18"	8"	48"	2500#	4
2003	18"	8"	60"	2000#	4
2029	18"	12"	24"	3200#	4
2020	18"	12"	36"	3000#	4
2021	18"	12"	48"	2500#	4
2022	18"	12"	60"	2000#	4
2017	20"	8"	36"	3000#	4
2018	20"	8"	48"	2500#	4
2019	20"	8"	60"	2000#	4
2052	20"	12"	30"	3000#	4
2004	20"	12"	36"	3000#	4
2054	20"	12"	42"	3000#	4
2005	20"	12"	48"	2500#	4
2006	20"	12"	60"	2000#	4
2031	24"	8"	24"	3000#	5
2014	24"	8"	36"	2500#	5
2015	24"	8"	48"	2500#	5
2016	24"	8"	60"	2000#	5
2032	24"	8"	72"	4000#	5
2013	24"	12"	24"	2500#	5
2062	24"	12"	30"	2500#	5
2008	24"	12"	36"	2500#	5
2064	24"	12"	42"	2500#	5
2009	24"	12"	48"	2500#	5
2033	24"	12"	54"	2000#	5
2010	24"	12"	60"	2000#	5
2012	24"	12"	72"	4000#	5
2026	30"	12"	36"	3000#	6
2027	30"	12"	48"	3000#	6
2028	30"	12"	60"	2500#	6
2007	30"	12"	72"	2500#	6

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MANUFACTURER: NEW AGE

ITEM # I10

MODEL NUMBER: 2008

QTY: 1

DESCRIPTION: DUNNAGE RACK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



JOB:
ITEM:
QTY:



Made in the USA

DUNNAGE RACKS

APPLICATION:

These dunnage racks are a heavy-duty constructed rack. The all welded all aluminum design is great for keeping product organized and off the floor.

MATERIAL:

The framework on these dunnage racks are constructed out of 1 1/2"x1 3/4" x.070" wall tubing. The legs are permanently sealed with welded aluminum caps.

GUARANTEE:

These racks carry a **Lifetime Guarantee** against rust and corrosion and also carry a **Five-Year Guarantee** against workmanship and material defects.

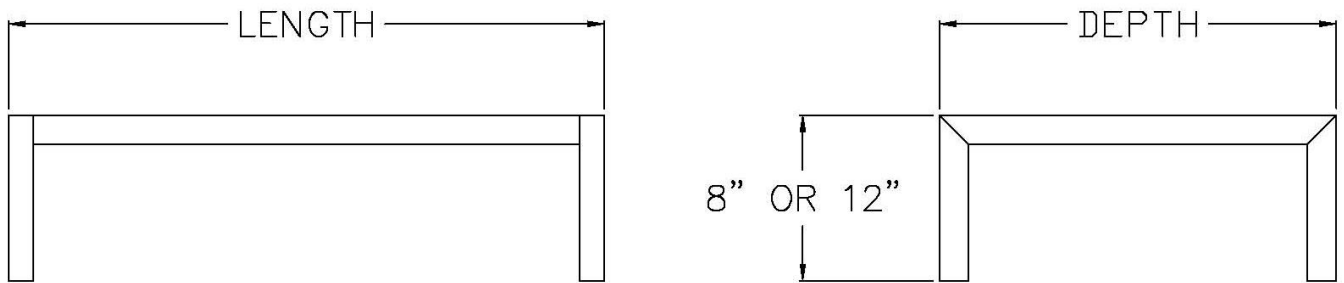


Model #2001



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Model No.	Size-D	Size-H	Size-L	Wt. Cap.	No. of Lat.
2001	18"	8"	36"	3000#	4
2002	18"	8"	48"	2500#	4
2003	18"	8"	60"	2000#	4
2029	18"	12"	24"	3200#	4
2020	18"	12"	36"	3000#	4
2021	18"	12"	48"	2500#	4
2022	18"	12"	60"	2000#	4
2017	20"	8"	36"	3000#	4
2018	20"	8"	48"	2500#	4
2019	20"	8"	60"	2000#	4
2052	20"	12"	30"	3000#	4
2004	20"	12"	36"	3000#	4
2054	20"	12"	42"	3000#	4
2005	20"	12"	48"	2500#	4
2006	20"	12"	60"	2000#	4
2031	24"	8"	24"	3000#	5
2014	24"	8"	36"	2500#	5
2015	24"	8"	48"	2500#	5
2016	24"	8"	60"	2000#	5
2032	24"	8"	72"	4000#	5
2013	24"	12"	24"	2500#	5
2062	24"	12"	30"	2500#	5
2008	24"	12"	36"	2500#	5
2064	24"	12"	42"	2500#	5
2009	24"	12"	48"	2500#	5
2033	24"	12"	54"	2000#	5
2010	24"	12"	60"	2000#	5
2012	24"	12"	72"	4000#	5
2026	30"	12"	36"	3000#	6
2027	30"	12"	48"	3000#	6
2028	30"	12"	60"	2500#	6
2007	30"	12"	72"	2500#	6

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MANUFACTURER: KOLPAK

ITEM # III

MODEL NUMBER: CUSTOM

QTY: I

DESCRIPTION: BEER COOLER W/ RAMP

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE: 60 Hz

PHASE: I

AMPS: 12.5

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: YES

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

LIGHT/DOOR HTR CIRCUIT.

More Features That Make Kolpak The Word In Walk-Ins

Outdoor roof cap.

A new, easy-to-install membrane roof cap provides an excellent moisture-tight seal, keeping water off exterior installations. Reflects sunlight to lock the cold in, heat out. Covered by a 10 year limited warranty.

- Condensation-free door
- Patented air vent standard with freezer
- Camlift, gravity, self-closing door (flush mounted)
- Magnetic door gasket
- Inside safety release
- Convenience handle
- Vapor-proof interior light
- External dial thermometer
- Brushed chrome hardware for strength and durability
- Exterior and interior ramps (optional)

Tri-action heated air vent.

Kolpak's heated air vent permits opening and closing the walk-in door with fingertip ease, eliminating vacuum pressure. It is standard with all freezer compartments.

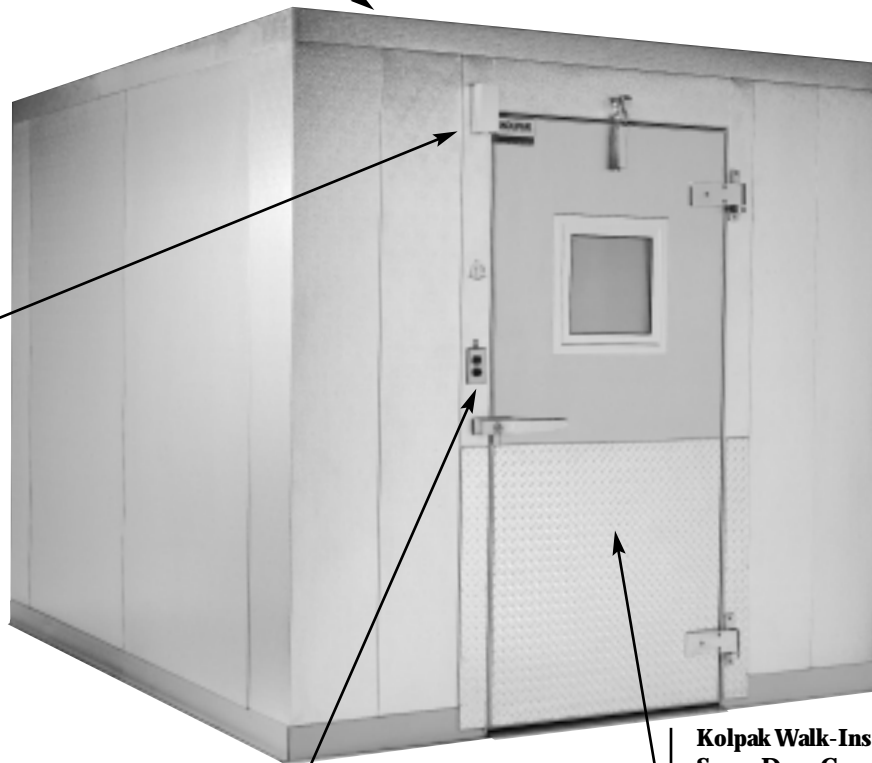
Easy-to-Read Dial Thermometer

Kolpak's dial thermometer has large-easy-to-read numbers for accurate temperature readings at a glance.

Optional alarms, with audible and visible warnings, alert user when walk-in temperatures are too warm or too cold.

Kolpak Walk-Ins Feature Super Door Construction

Kolpak's "super door" is expressly designed to cut operating costs and save energy. It delivers super performance through innovative features and materials. Smooth, cam-action hinges...flush fit...airtight Posi-seal design...and more. Much more for the money. This great door sets new standards for excellence and value.



Interior Safety Release

Prevents entrapment when walk-in is accidentally locked from outside. A quick quarter turn releases handle or locking bar.

Vapor-Proof Interior Light

Shatter-proof incandescent light mounted on interior side adjacent to opening. Prewired to exterior switch.

Durable FRP Threshold

New FRP threshold is stronger and more durable than conventional stainless steel. There's no warping, bending or distortion that can cause expensive air leaks. Save energy.

Built-in Interior Ramp (optional)

Designed for wheel-in traffic. Located in the threshold entrance aisle. Eliminates the space taken by an outside ramp with no reduction in storage area. Heated threshold prevents frost build-up.

Floor Construction

Recommended insulation thickness.

For built-in floor applications (floorless with concrete or tile and grout), Kolpak recommends two layers of 1" thick urethane sheets be used for medium-temperature walk-ins (35°F or above). For low-temp units (below 35°F), we suggest two layers of 2" thick urethane sheets. Joints must be staggered for maximum efficiency.

Maximum floor load.

Stationary floor loads up to 700 lbs. per square foot uniformly distributed can be stored on Kolpak standard floor sections. If mobile equipment such as dollies and carts are used, the floor must be reinforced with aluminum diamond-tread plate minimum of 4" reinforced concrete must be poured over floor sections when fork-lift trucks are used.

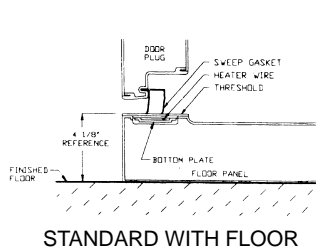
Floorless vinyl screeds.

If the user wants a tile or cement floor, or if stationary floor load exceeds 700 lbs. per square foot, a floorless walk-in is installed using Kolpak's exclusive PVC screeds. This type of installation also eliminates the need for interior or exterior ramps.

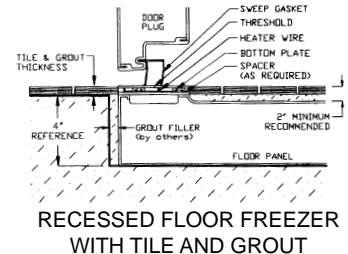
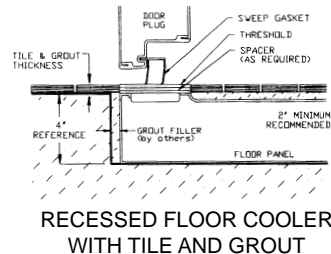
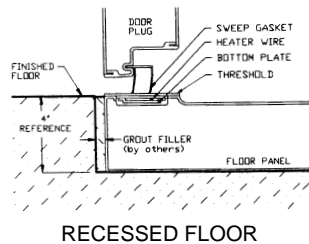
"Temp-Guard" vinyl screeds.

Durable 1 1/2" and 4" vinyl screeds form the best base for wall sections. Unique design of the 1 1/2" screed creates a "thermopane" insulation effect, while the 4" is filled with foamed in place urethane for insulation to help keep temperature constant throughout the walk-in. Screeds are covered on two sides for easier cleaning, greater sanitation. "Posi-Loc" assemblies in the wall panels join with the clip in the screed to form a strong, tight seal.

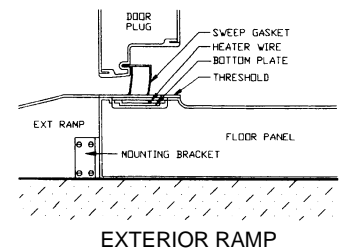
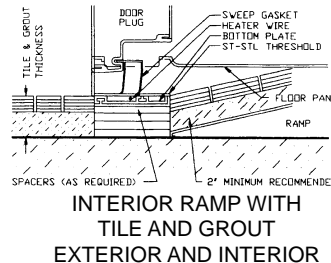
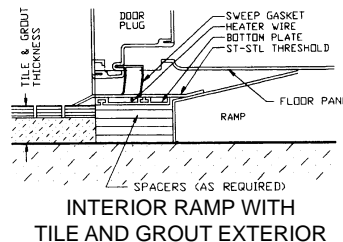
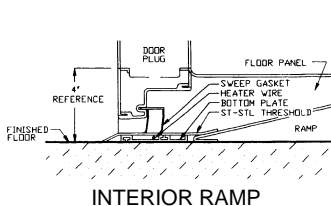
Standard Floor



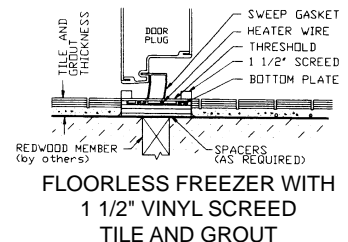
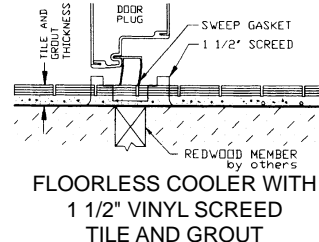
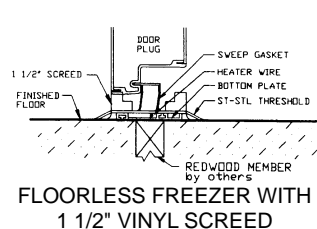
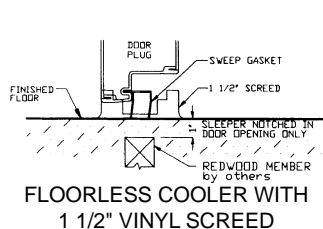
Recessed Floor



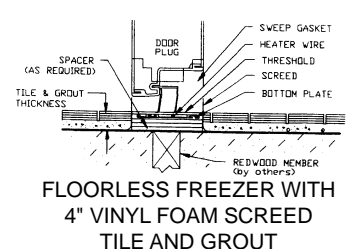
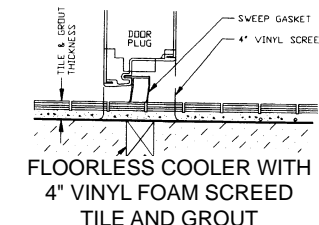
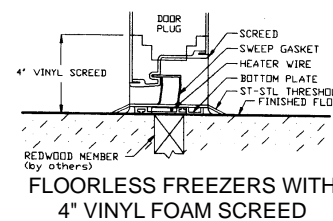
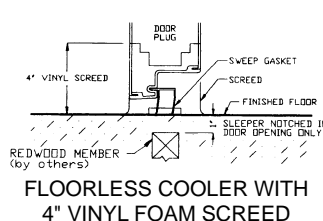
Ramps



Vinyl Screeds

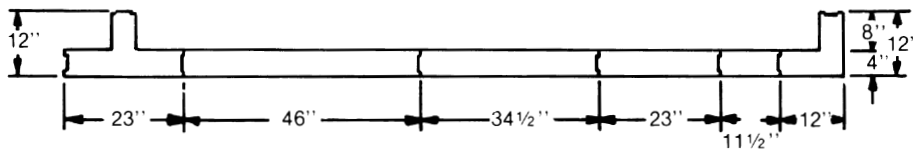


Foam Screeds



Size and Capacity Nominal Size (NS) Walk-Ins

ACTUAL FLOOR SIZE	O.D FLOOR AREA SQ. FT.	7'-6" HEIGHT GROSS CU. FT. CAPACITY	8'-6" HEIGHT GROSS CU. FT. CAPACITY	ACTUAL FLOOR SIZE	O.D. FLOOR AREA SQ. FT.	7'-6" HEIGHT GROSS CU. FT. CAPACITY	8'-6" HEIGHT INTERIOR CU. FT. CAPACITY
3'11" x 5'10"	23	114	130	9'8" x 21'2"	205	1261	1445
5'10" x 5'10"	34	182	209	10'7 1/2" x 10'7 1/2"	107	678	777
5'10" x 7'9"	45	250	287	10'7 1/2" x 12'6 1/2"	130	808	927
5'10" x 9'8"	56	318	364	10'7 1/2" x 14'5 1/2"	154	938	1076
5'10" x 11'7"	68	385	442	10'7 1/2" x 16'4 1/2"	174	1069	1226
5'10" x 13'6"	79	453	520	10'7 1/2" x 18'3 1/2"	195	1199	1375
5'10" x 15'5"	91	531	609	10'7 1/2" x 20'2 1/2"	216	1330	1525
6'9 1/2" x 7'9"	53	296	340	10'7 1/2" x 22'1 1/2"	235	1460	1674
6'9 1/2" x 9'8"	67	377	432	10'7 1/2" x 24'1 1/2"	266	1655	1824
6'9 1/2" x 11'7"	79	457	524	11'7 1/2" x 12'6 1/2"	145	886	1016
6'9 1/2" x 13'6"	92	528	616	11'7" x 12'6 1/2"	168	1029	1179
6'9 1/2" x 15'5"	105	621	708	11'7" x 14'5 1/2"	190	1172	1343
6'9 1/2" x 17'4"	117	714	800	11'7" x 18'3 1/2"	212	1315	1507
7'9" x 8'8 1/2"	67	390	448	11'7" x 20'2 1/2"	234	1458	1671
7'9" x 10'7 1/2"	83	482	553	11'7" x 22'1 1/2"	256	1600	1835
7'9" x 12'6 1/2"	97	575	660	11'7" x 24'1 1/2"	278	1742	1999
7'9" x 14'5 1/2"	113	668	765	12'6 1/2" x 14'5 1/2"	182	1119	1283
7'9" x 16'4 1/2"	127	761	872	12'6 1/2" x 16'4 1/2"	206	1275	1461
7'9" x 18'3 1/2"	142	853	978	12'6 1/2" x 18'3 1/2"	230	1430	1639
7'9" x 20'2 1/2"	156	946	1084	12'6 1/2" x 20'2 1/2"	254	1586	1818
7'9" x 22'1 1/2"	172	1039	1191	12'6 1/2" x 22'1 1/2"	278	1741	1996
8'8 1/2" x 8'8 1/2"	76	442	508	12'6 1/2" x 24'1 1/2"	302	1897	2174
8'8 1/2" x 10'7 1/2"	93	548	627	12'6 1/2" x 25'11 1/2"	328	2052	2353
8'8 1/2" x 12'6 1/2"	110	653	748	13'6" x 16'4 1/2"	221	1378	1579
8'8 1/2" x 14'5 1/2"	126	757	868	13'6" x 18'3 1/2"	247	1546	1772
8'8 1/2" x 16'4 1/2"	143	863	990	13'6" x 20'2 1/2"	274	1714	1964
9'8" x 9'8"	93	554	635	13'6" x 22'1 1/2"	297	1882	2157
9'8" x 11'7"	112	671	770	13'6" x 24'1 1/2"	324	2050	2350
9'8" x 13'6"	131	789	905	13'6" x 25'11 1/2"	351	2218	2543
9'8" x 15'5"	149	907	1040	13'6" x 27'10 1/2"	376	2386	2735
9'8" x 17'4"	160	1025	1175	13'6" x 28'10"	390	2470	2832
9'8" x 19'3"	186	1143	1310				



COMPONENT	SIZE
Corners	12" x 12"
	12" x 6 1/4"
Tee Walls	23" x 12"
Walls	11 1/2"
	23"
	34 1/2"
	46"
Door Section	46"
With 34" Door	57 1/2"
	69"

Architectural Specifications Nominal Size Walk-Ins

1. General.

Walk-in coolers or freezers provided under this portion of the specifications shall be prefabricated, of modular design and construction. They shall be designed to allow convenient and accurate field assembly and future enlargement by the addition of panels.

2. Panel fabrication.

Standard wall, ceiling, and floor panels shall be nominal 2' and 4' in width and shall be interchangeable with like panels. Standard heights of walk-ins shall be _____. Corner panels shall be 90° angles with actual 12" exterior horizontal measurements. Nominal 1' and 3' panels shall be used if required to meet jobsite conditions.

Available heights with floor or 4" vinyl screeds: 7'6" 8'6", 9'6", 10'6", 11'6", 12'6".

Available heights without floor, with 1 1/2" vinyl screeds: 7'4", 8'4", 9'4", 10'4", 11'4", 12'4".

Panels shall consist of foamed-in-place urethane insulation (see paragraph 4),

sandwiched between interior and exterior metal "skin" (see paragraph 5) which has been die-formed and gauged for uniformity in size.

Edges of panels shall be foamed-in-place tongue and groove with locking facilities foamed-in-place at time of fabrication (see paragraph 6).

3. Floor construction (select one).

a. Floor Panels: Panels shall be fabricated similar to other panels, designed to readily withstand uniformly distributed loads of 700 lbs. per square foot. Floor (will; will not) be recessed. Floor (will; will not) be covered by the tile and grout, or concrete wearing floor.

b. Floorless: Provide 1 1/2" high or 4" high Temp-Guard vinyl screeds. Screeds must be coved on both sides and sit flat on the floor. Screeds shall be nailed or lag screwed to floor through center. No exposed fasteners shall be allowed. Wall panels lock to screeds on 2'0" centers.

4. Insulation.

Each panel shall be filled with rigid "Foamed-In-Place" urethane having a thermal conductivity (K factor) of 0.133 BTU/hr./ft² per degrees Fahrenheit/inch and an overall coefficient of heat transfer (U factor) of not more than 0.03. "R" factor shall be 30.075. Insulation shall have a 97% closed cell structure. Overall thickness shall be 4". Fire hazard classification according to ASTM E-84 (UL 723) is a flame spread rating of 25* or less and certified with UL label. Factory Mutual approved and listed. NOTE: 5" thick panels available.

5. Metal finishes.

Panel skins, standard models, standard and optional metal finishes are as follows: (Specify one or a combination of the following.)

*This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions.

Architectural Specifications Continued

a. Exterior and Interior walls shall be one of the following:

1. 26 gauge stucco-embossed Galvalume steel.
2. .032 stucco-embossed aluminum.
3. 22 gauge Type 304 stainless steel, #3 finish.
4. 20 gauge Type 304 stainless steel, #3 finish.
5. 26 gauge stucco-embossed Galvalume pre-painted white.

b. Exterior floor and ceiling shall be 26 gauge Galvalume steel on all walk-ins, unless otherwise called for.

c. Interior floor. shall be one of the following:

1. .100" smooth aluminum
2. 16 gauge stainless steel.
3. .100 tread plate aluminum
4. 16 gauge Galvanized steel (tile and grout applications)

6. Panel locking assemblies.

Assembly of walk-in shall be accomplished by Posi-Locs. Posi-Locs shall be foamed-in-place and activated by a hex wrench provided by the manufacturer. Access ports to locking devices shall be covered by snap caps. Access ports shall be on interior to allow assembly of walk-in from the inside.

7. Section gaskets.

N.S.F. listed gaskets shall be foamed-in-place to the male side of all panels, on both interior and exterior. Gaskets shall be impervious to stains, greases, oils mildew, etc.

8. Entrance door and door panel.

Each walk-in shall be fitted with one standard 34" x 78" swing-type entrance door. The door shall be flush type, finished in and out to match the wall in which located. Doors and door section shall be listed by Underwriters Laboratories and equipped with the following:

a. Door shall be equipped with magnetic gasket, Posi-Steel door closure and latch. Hardware has provisions for locking and a safety release which prevents entrapment of personnel within the box.

b. Door shall be self-closing with two strap-type, cam-lift hinges.

c. Door jamb shall be made of Fiberglass Reinforced Plastic. An isolated, low wattage heater strip covered by magnetically attracting stainless steel shall be fitted onto this jamb (freezer only). This strip shall provide perfect sealing of magnetic gasket and prevent frost and condensation build-up.

d. Each entrance door section shall be provided with an incandescent type vapor-proof light, pilot light switch and conduit between switch box and outlet box.

Concealed wiring shall be standard on each entrance door section.

e. A threshold with non-skid striping shall be provided with each door section. Heater wire shall continue beneath the threshold (freezer).

f. A 2" dial thermometer shall be included with each door section to indicate inside temperature.

9. Partitions.

Fabrication and finish of partition walls shall be the same as the walk-in walls and shall lock into wall, ceiling, and/or floor panels, with Posi-Loc assemblies (paragraph 6). Tongue and groove foam fabrication shall provide the thermal break between cooler and freezer compartments. Wall "T" panels shall be 23" x 12" symmetrical tee. Heater wires not required.

10. N.S.F.

All walk-ins shall be fabricated to comply with National Sanitation Foundation No. 7. The N.S.F. label shall be affixed to the interior door pan. All interior corners, including floor shall be coved.

11. Air vent.

A Tri-Action air vent shall be provided to equalize pressure between the interior and exterior, caused by sudden temperature changes due to door openings and evaporator defrosting. The vent shall be heated to prevent moisture and/or frost accumulation. (Required for freezers.)

12. Installation instructions.

A complete set of installation instructions shall be included with the walk-in. These instructions shall cover the erection and assembly of the walk-in, and the installation of refrigeration systems. A floor plan print shall be included.

13. Refrigeration Equipment

Condensing units shall be fully hermetic or semi-hermetic type. Refrigerant shall be R-22 or R-404A unless otherwise specified. Condenser shall be air-cooled or optional water-cooled. Condensing units shall be factory assembled and U.L. or E.T.L. listed. Evaporators shall be forced air type. Air discharge shall be parallel to the walk-in ceiling. Fan motors, guards multi-fin and tube-type coil, shall be housed in heavy gauge aluminum. Unit shall have drain pan with suitable drain pipe fitting. Freezer evaporators shall have and automatic electric defrost system including heaters, time clock, fan delay control, and heated drain pan. Defrost shall be time initiated and temperature terminated with built-in fail-safe control. All evaporators shall be U.L. listed. All systems include pump down cycle to provide additional protection against unwanted refrigerant flow.

These basic components shall be supplied by Kolpak as one of the following systems:

"CS" Self-Contained Top Mounted
"SS" Self-Contained Side Mounted
"PCL" Pre-Charged Lines
"PR" Pre-assembled Remote

See Page 6 for details on above systems.

Refrigeration accessories

Low Ambient Kit —

For air-cooled condensing units installed outdoors (to - 20°F) where sub-zero ambient temperatures prevail for sustained periods — include crankcase heater, head pressure control, and rainproof housing.

For below - 20°F ambient temperatures consult factory.

Drain lines —

Installing contractor shall provide suitable drain lines from all evaporators. Drains shall be trapped outside the walk-in. Freezer drains shall be copper tubing and shall be heated and insulated to prevent freeze-up. All plumbing to be in accordance with local codes. Drain lines available from Kolpak in 6', 12' or 18' lengths.

Condensate evaporator —

Required if jobsite does not have a floor drain near the walk-in. An electric condensate evaporator shall be provided for wall mounting on exterior of the walk-in. 115-60-1 AC continuous service voltage required.

Insulated evaporator —

Top-mounted coil system can be used to provide more usable storage space. Coil is positioned above interior of ceiling.

Generalized statement of warranty.

Panel limited warranty (10 years).

Kolpak Refrigeration, Inc. warrants to the original purchaser the foamed-in-place panels manufactured and sold by it, to be free from defects in material and workmanship under normal use and service for a period of ten years from the date of original installation by an authorized representative, but not to exceed ten years and six months from date of original shipment. Painted surfaces shall be warranted eighteen months from date of shipment. All hardware and electrical components (except lights and refrigeration system, covered separately) are warranted against defects in workmanship under normal use and service for a period of one year from date of installation, but not to exceed fifteen months from date of original shipment.

MANUFACTURER: NEW AGE

ITEM # 112

MODEL NUMBER: 1331/97566

QTY: 7

DESCRIPTION: PAN RACK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



JOB:
ITEM:
QTY:



Made in the USA

ECONOMY BUN PAN RACKS

APPLICATION:

These racks are designed to accommodate 13"x18", 14"x18", and 18"x26" sheet pans. These racks are a more economical version of our standard full size bun pan racks.

MATERIAL:

Framework is constructed of 1"x1"x.070" wall tubing. Angle runners are constructed of 1 1/8" x 1 1/2" x .070" wall angle.

CASTERS:

The 6000 series racks come equipped with 5" stem type swivel casters. The 7331 comes with 5" platform type swivel casters.

GUARANTEE:

These racks carry a **Lifetime Guarantee** against rust and corrosion and a **One-Year Guarantee** against workmanship and material defects.



Model #6301

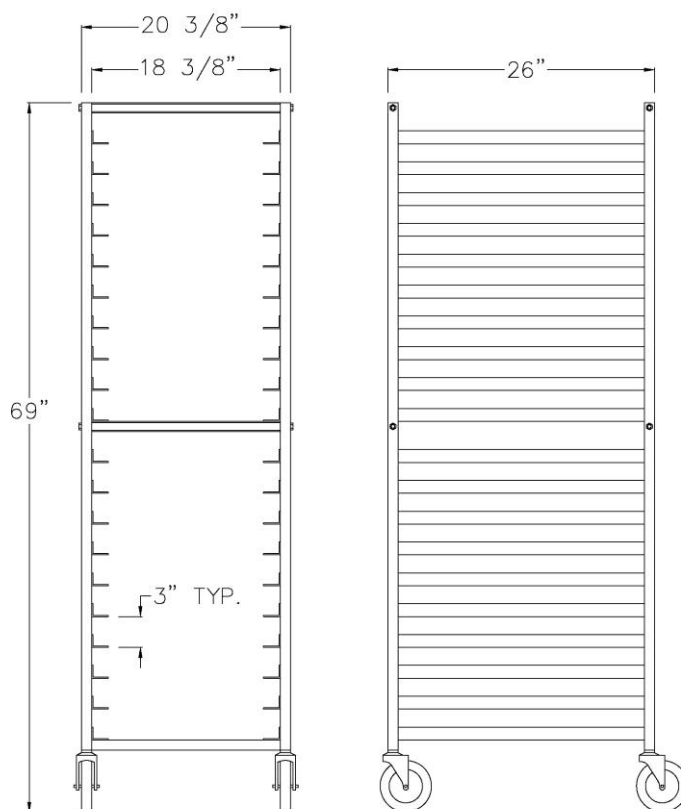


Model #7331



Phone: 800-255-0104
Fax: 877-877-7687
www.newageindustrial.com
sales@newageindustrial.com

New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.



Model #6301

Model No.	Size-W	Size-H	Size-D	Runner Spacing	Pan Cap.
KNOCKED-DOWN UNITS					
6300	20 3/8"	69"	26"	2"	30
6301	20 3/8"	69"	26"	3"	20
6303	20 3/8"	69"	26"	5"	12
ALL WELDED UNITS-STEM CASTERS					
6330	20 3/8"	69"	26"	2"	30
6331	20 3/8"	69"	26"	3"	20
6333	20 3/8"	69"	26"	5"	12
ALL WELDED UNITS-PLATFORM CASTERS					
7331	20 3/8"	69 3/4"	26"	3"	20

NEWAGE
INDUSTRIAL
NEWAGE



Phone: 800-255-0104
 Fax: 877-877-7687
www.newageindustrial.com
sales@newageindustrial.com

New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.

MANUFACTURER: Amco II

ITEM # 113

MODEL NUMBER: CHROME

QTY: 7

DESCRIPTION: SHELVING UNIT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

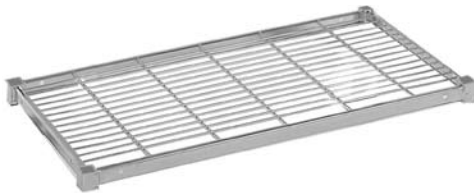
NOTES:

I. SIZE & SHAPE AS SHOWN ON PLAN.

POSTS & SHELVES

AMCO II® Wire Shelves

- Shelves come in 5 widths and 8 lengths
- Shelves up to 48" long support up to 1,000 lbs (450kg) each of evenly distributed static weight
- Select finish or color. Add appropriate suffix to model number. (See chart below)



18" Wide Wire Shelf
A1836CP

*Select a finish. Add suffix to model number.

Finish	Suffix	Color	Suffix
Plating Plus™	CP	Black**	BK
Polygard® (Blue)	PG	White**	W
Stainless Steel	SS	Red**	R

**Minimum quantity must be ordered for shelving with color finishes. Any combination of shelves and posts must equal 100. (For example, 40 posts and 60 shelves.)

Model No.*	W x L		Weight	
	(In.)	(mm.)	(Lbs.)	(Kg.)
12" Wide Shelves				
A1224	12⅞ x 23⅞	305 x 610	6½	2.9
A1230	12⅞ x 29⅞	305 x 760	7½	3.4
A1236	12⅞ x 35⅞	305 x 915	9	4.1
A1242	12⅞ x 41⅞	305 x 1065	10½	4.5
A1248	12⅞ x 47⅞	305 x 1220	12	5.4
A1254	12⅞ x 53⅞	305 x 1370	13½	5.9
A1260	12⅞ x 59⅞	305 x 1525	14	6.3
A1272	12⅞ x 71⅞	305 x 1830	15½	7
15" Wide Shelves				
A1524	15⅞ x 23⅞	380 x 610	7½	3.4
A1530	15⅞ x 29⅞	380 x 760	8½	3.9
A1536	15⅞ x 35⅞	380 x 915	10	4.5
A1542	15⅞ x 41⅞	380 x 1065	11½	5.2
A1548	15⅞ x 47⅞	380 x 1220	13½	6.1
A1554	15⅞ x 53⅞	380 x 1370	14½	6.6
A1560	15⅞ x 59⅞	380 x 1525	16	7.3
A1572	15⅞ x 71⅞	380 x 1830	19	8.6
18" Wide Shelves				
A1824	18⅞ x 23⅞	455 x 610	8½	3.6
A1830	18⅞ x 29⅞	455 x 760	9½	4.3
A1836	12⅞ x 35⅞	455 x 915	11	5
A1842	18⅞ x 41⅞	455 x 1065	13½	5.9
A1848	18⅞ x 47⅞	455 x 1220	15	6.8
A1854	18⅞ x 53⅞	455 x 1370	16½	7.5
A1860	18⅞ x 59⅞	455 x 1525	18	8.2
A1872	18⅞ x 71⅞	455 x 1830	21½	9.7
21" Wide Shelves				
A2124	21⅞ x 23⅞	535 x 610	9	4.1
A2130	21⅞ x 29⅞	535 x 760	10½	4.8
A2136	21⅞ x 35⅞	535 x 915	12	5.4
A2142	21⅞ x 41⅞	535 x 1065	15½	6.8
A2148	21⅞ x 47⅞	535 x 1220	17	7.7
A2154	21⅞ x 53⅞	535 x 1370	19½	8.8
A2160	21⅞ x 59⅞	535 x 1525	20½	9.3
A2172	21⅞ x 71⅞	535 x 1830	24	10.9
24" Wide Shelves				
A2424	24⅞ x 23⅞	610 x 610	10	4.5
A2430	24⅞ x 29⅞	610 x 760	12½	5.4
A2436	24⅞ x 35⅞	610 x 915	13½	6.1
A2442	24⅞ x 41⅞	610 x 1065	16½	7.5
A2448	24⅞ x 47⅞	610 x 1220	18½	8.4
A2454	24⅞ x 53⅞	610 x 1370	21½	9.5
A2460	24⅞ x 59⅞	610 x 1525	23	10.4
A2472	24⅞ x 71⅞	610 x 1830	27	12.2

POSTS & SHELVES

AMCO II® Posts

- Posts have unique square design and come in 7 heights
- Select a finish or color. Add appropriate suffix to model number. (See chart below)
- Special height posts available by request. Please contact factory

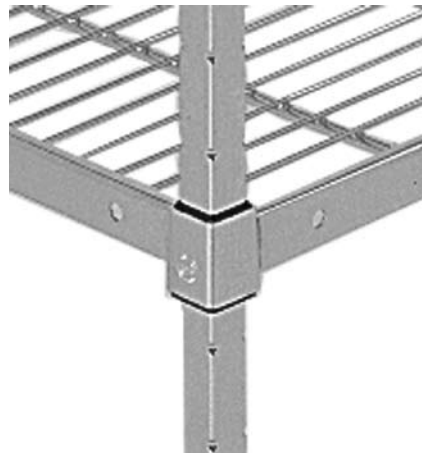
Model No.*	Length		Weight	
	(In.)	(mm.)	(Lbs.)	(Kg.)
For use with Stationary Units				
P08	8	200	1	0.5
P14	14	355	2	0.9
P34	34	865	3	1.4
P54	54	1370	4	1.8
P64	64	1625	4½	2
P72	72	1830	5	2.3
P84	84	2130	5½	2.5
For use with Strem Casters**				
PC04	4	100	1	0.5
PC14	14	355	2	0.9
PC34	34	915	3	1.4
PC54	54	1065	4½	1.8
PC64	64	1220	4	2
PC72	72	1370	5	2.3
PC84	84	1525	5½	2.5

**Casters are on page 26.

*Select a finish. Add suffix to model number.

Finish	Suffix	Color	Suffix
Plating Plus™	CP	Black**	BK
Polygard® (Blue)	PG	White**	W
Stainless Steel	SS	Red**	R

**Minimum quantity must be ordered for shelving with color finishes.
Any combination of shelves and posts must equal 100.
(For example, 40 posts and 60 shelves.)



MANUFACTURER: EAGLE

ITEM # 117

MODEL NUMBER: FI916

QTY: 1

DESCRIPTION: MOP SINK

SUPPLIED BY: GC

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 2" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Floor Mounted Mop Sink, model _____.
Constructed of type 304 stainless steel, with 8" or 12" deep-drawn coved corner sink with drain and flat strainer plate.



#F1916 mop sink

Options / Accessories

- ☐ 3-Pole mop holder
- ☐ 4-Pole mop holder
- ☐ Hose and bracket
- ☐ Service faucet

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Mop Sinks

MODELS:

- ☐ F1916 ☐ F2820
- ☐ F1916-12 ☐ F2820-12

Sink Bowl

- Heavy gauge type 304 stainless steel.
- Deep-drawn one piece seamless construction, using state-of-the-art hydraulic presses.
- Generous radius with a minimum dimension of 3" (76mm), rectangular for maximum capacity.
- Drain is 2" (51mm) NPS nickel-plated cast bronze body, with removable snap-on stainless steel flat strainer plate.
- Models #F1916 and F2820 feature 8" (203mm) water level with 8 3/4" (222mm) flood level. Models #F1916-12 and F2820-12 feature 12" (610mm) water level with 12 3/4" (324mm) flood level.

Top

- 16 gauge type 304 stainless steel.
- Exclusive anti-splash double-offset "V" edge prevents spillage.

Skirt

- Heavy gauge type 304 stainless steel.
- Stud-bolted to underside of top in a concealed manner, providing a clean visual appearance.
- Full skirt allows for tight sanitary seal.

Design and Construction Features

- A superior floor sink designed for institutional use as well as those installations which require quality and durability.
- Entire top assembly is fused, welded, and planished, providing a one-piece seamless floor sink.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- Water supply is 1/2" (13mm) IPS for hot and cold lines.
- Wall-mount faucets are available as options.

Certifications / Approvals



AUTOQUOTES



EG20.01 Rev. 10/13

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

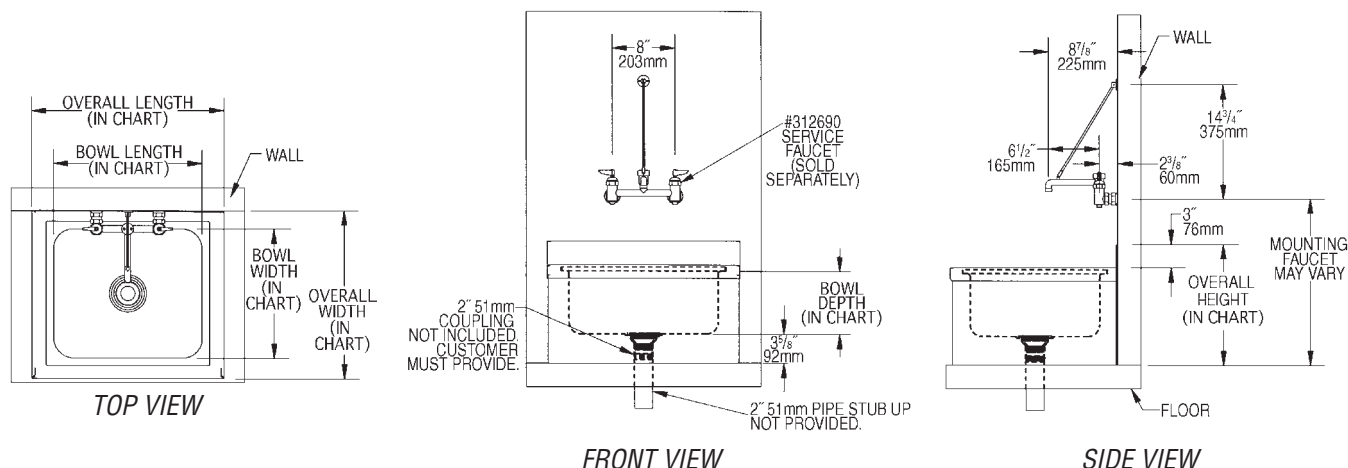
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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Mop Sinks



model #	bowl size		overall size		weight lbs. kg
	width in.	length x depth mm	width in.	length x height mm	
F1916	16" x 20" x 8"	406 x 508 x 203	21 1/2" x 24 5/8" x 15 1/2"	546 x 625 x 394	35 15.8
F1916-12	16" x 20" x 12"	406 x 508 x 305	21 1/2" x 24 5/8" x 19 1/2"	546 x 625 x 495	53 24.0
F2820	20" x 28" x 8"	508 x 711 x 203	25 1/2" x 32 5/8" x 15 1/2"	648 x 829 x 394	68 30.8
F2820-12	20" x 28" x 12"	508 x 711 x 305	25 1/2" x 32 5/8" x 19 1/2"	648 x 829 x 495	86 39.0

Optional Accessories for Mop Sinks

3-Pole Mop Holder

model #	description	weight lbs. kg	
312688	14" x 1 1/4" (356 x 32mm), project out 1 3/8" (35mm)	4	1.8

4-Pole Mop Holder

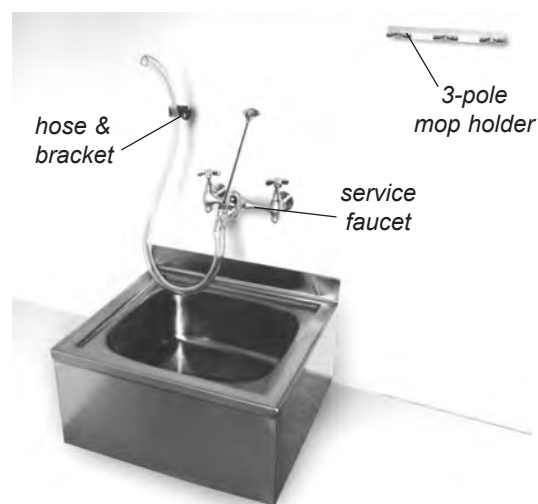
model #	description	weight lbs. kg	
321561	24" x 4" (610 x 102mm), projects out 1" (25mm)	4.5	2.0

Hose & bracket

model #	description	weight lbs. kg	
312689	30" (762mm) length	8	3.6

Service faucet

model #	description	weight lbs. kg	
312690	8" (203mm) center, 1/2" (13mm) NPT female inlets, comes with vacuum breaker	11	5.0



EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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Rev. 10/13

MANUFACTURER: EAGLE

ITEM # 117.1

MODEL NUMBER: 312690

QTY: 1

DESCRIPTION: MOP SINK FAUCET

SUPPLIED BY: GC

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER: 1/2"

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Floor Mounted Mop Sink, model _____.
Constructed of type 304 stainless steel, with 8" or 12" deep-drawn coved corner sink with drain and flat strainer plate.



#F1916 mop sink

Options / Accessories

- ☐ 3-Pole mop holder
- ☐ 4-Pole mop holder
- ☐ Hose and bracket
- ☐ Service faucet

EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB®** Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

Mop Sinks

MODELS:

- ☐ F1916 ☐ F2820
- ☐ F1916-12 ☐ F2820-12

Sink Bowl

- Heavy gauge type 304 stainless steel.
- Deep-drawn one piece seamless construction, using state-of-the-art hydraulic presses.
- Generous radius with a minimum dimension of 3" (76mm), rectangular for maximum capacity.
- Drain is 2" (51mm) NPS nickel-plated cast bronze body, with removable snap-on stainless steel flat strainer plate.
- Models #F1916 and F2820 feature 8" (203mm) water level with 8 3/4" (222mm) flood level. Models #F1916-12 and F2820-12 feature 12" (610mm) water level with 12 3/4" (324mm) flood level.

Top

- 16 gauge type 304 stainless steel.
- Exclusive anti-splash double-offset "V" edge prevents spillage.

Skirt

- Heavy gauge type 304 stainless steel.
- Stud-bolted to underside of top in a concealed manner, providing a clean visual appearance.
- Full skirt allows for tight sanitary seal.

Design and Construction Features

- A superior floor sink designed for institutional use as well as those installations which require quality and durability.
- Entire top assembly is fused, welded, and planished, providing a one-piece seamless floor sink.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- Water supply is 1/2" (13mm) IPS for hot and cold lines.
- Wall-mount faucets are available as options.

Certifications / Approvals



AUTOQUOTES



EG20.01 Rev. 10/13

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

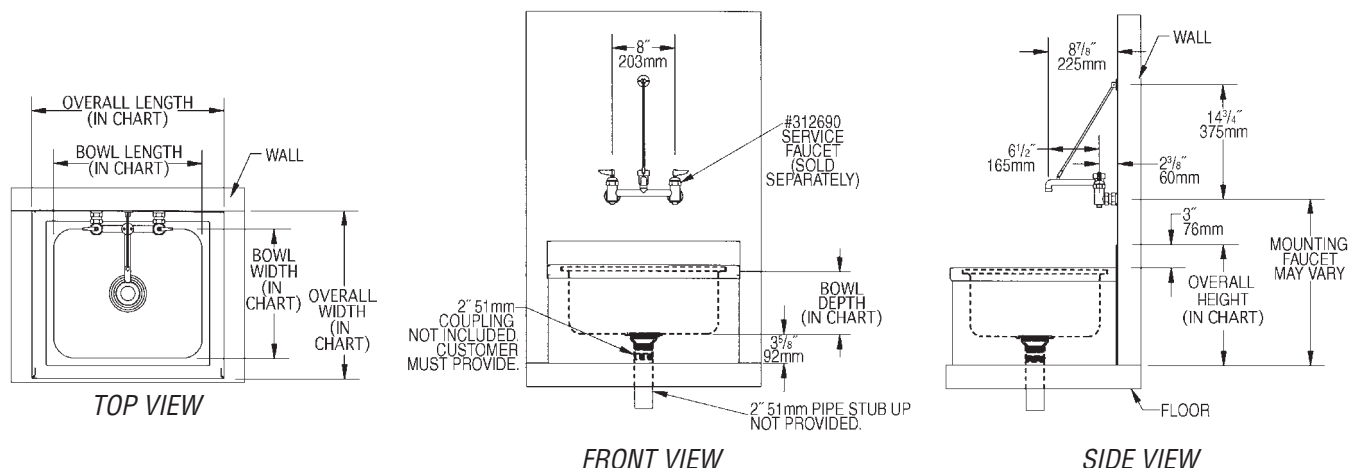
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Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Mop Sinks



model #	bowl size		overall size		weight lbs. kg
	width in.	length x depth mm	width in.	length x height mm	
F1916	16" x 20" x 8"	406 x 508 x 203	21 1/2" x 24 5/8" x 15 1/2"	546 x 625 x 394	35 15.8
F1916-12	16" x 20" x 12"	406 x 508 x 305	21 1/2" x 24 5/8" x 19 1/2"	546 x 625 x 495	53 24.0
F2820	20" x 28" x 8"	508 x 711 x 203	25 1/2" x 32 5/8" x 15 1/2"	648 x 829 x 394	68 30.8
F2820-12	20" x 28" x 12"	508 x 711 x 305	25 1/2" x 32 5/8" x 19 1/2"	648 x 829 x 495	86 39.0

Optional Accessories for Mop Sinks

3-Pole Mop Holder

model #	description	weight lbs. kg	
312688	14" x 1 1/4" (356 x 32mm), project out 1 3/8" (35mm)	4	1.8

4-Pole Mop Holder

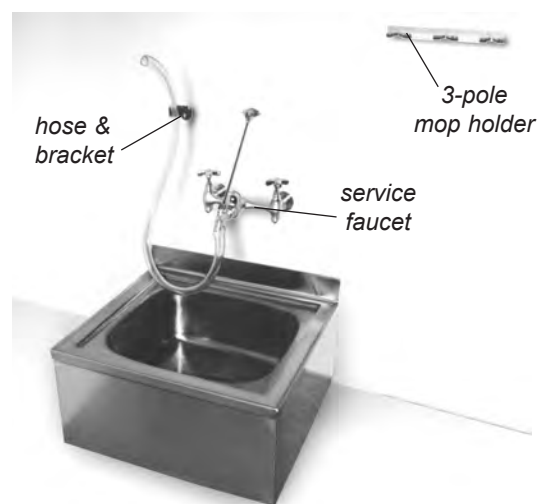
model #	description	weight lbs. kg	
321561	24" x 4" (610 x 102mm), projects out 1" (25mm)	4.5	2.0

Hose & bracket

model #	description	weight lbs. kg	
312689	30" (762mm) length	8	3.6

Service faucet

model #	description	weight lbs. kg	
312690	8" (203mm) center, 1/2" (13mm) NPT female inlets, comes with vacuum breaker	11	5.0



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Rev. 10/13

MANUFACTURER: CUSTOM FABRICATION

ITEM # 117.2

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: S/S WALL PANELING - MOP SINK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. 20 GA S/S WALL PANELING FROM TOP OF QUARRY TILE BASE TO 2" ABOVE CEILING (VERIFY CEILING HGT W/ARCHITECTURALS).
2. RUN PANELS VERTCALLY ON 48" CENTERS.
3. PANELS TO BE ATTACHED TO WALLS VIA LIQUID NAILS AND S/S FASTENERS.
4. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: LEADING EDGE

ITEM # 118

MODEL NUMBER: E48001#50

QTY: 1

DESCRIPTION: FLY FAN

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 4.0

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

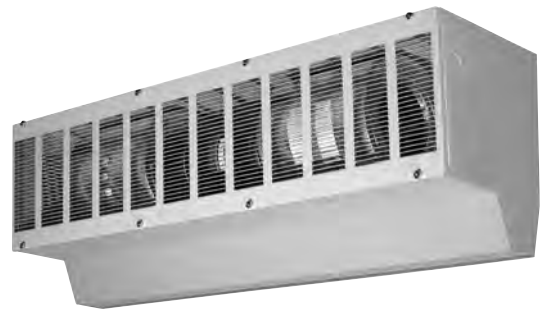
PROPANE:

BTUH:

SIZE:

NOTES:

MOUNT MICROSWITCH IN DOOR JAMB.



ENVIRONMENTAL SERIES



APPLICATIONS:

Commercial

Food Service: Restaurants, bakeries, cafeterias

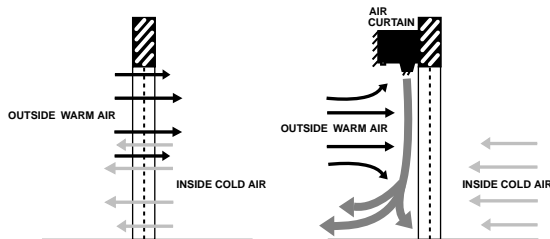
- For use in freezers, coolers, cold storage facilities, processing plants and other refrigerated applications.

SPECIAL FEATURES:

- Galvanized, corrosion-resistant cabinet and intake grill.
- Corrosion-resistant dual-intake scrolls, precision-balanced twin blower wheels.
- Heavy duty, totally-enclosed permanent split capacitor type motors.
- Rubber-sealed and permanently-lubricated bearings.
- For use with optional instant automatic door switch.
- Energy-efficient 2-speed motors (For single-phase only).



HOW AIR CURTAINS WORK



AIR CURTAINS create a thermal barrier keeping cold areas at maximum efficiency, minimizing freezer condensation while conserving energy.

NOTE: Guide selection is based on refrigerated areas within facilities. Air curtains must be mounted on warm side. For exterior loading dock applications consult factory. Selection guide does not include negative pressure or wind tunnel conditions.

AIR CURTAIN SELECTION GUIDE

Mtg. Ht. (Ft.)	Thermal Barrier Applications Type of Door	1/8 HP**	1/4 HP	1/2 HP	3/4 HP
7'	WALK-IN COOLER	✓			
8'	COOLER		✓		
10'	COOLER			✓	
12'	COOLER				✓
8'	FREEZER			✓	
10'	FREEZER				✓
12'	FREEZER				✓

**Walk-in cooler (Low-Profile Series) model

AIR DELIVERY @ NOZZLE OUTLET						INPUT POWER RATING (KW)*		APPROX. SHIPPING WEIGHT (LBS)
MODEL NUMBER	WIDTH	MAX VELOCITY (FPM) HI/LOW	AVG VELOCITY (FPM) HI/LOW	AVG. AIR FLOW RATE (CFM) HI/LOW	#MOTORS @ H.P.	1-PH	3-PH	
1/4 HP MODELS								
E36001#25	36"	2500/1850	2000/1480	1620/1200	1@1/4	0.41	0.24	65
E38001#25	38"	2500/1850	1955/1450	1670/1240	1@1/4	0.41	0.24	67
E42001#25	42"	2500/1850	1900/1410	1795/1330	1@1/4	0.41	0.24	70
E48001#25	48"	2500/1850	1855/1375	2000/1480	1@1/4	0.41	0.24	77
E60002#25	60"	2500/1850	2125/1575	2880/2135	2@1/4	0.82	0.48	128
E72002#25	72"	2500/1850	2000/1480	3240/2400	2@1/4	0.82	0.48	130
E76002#25	76"	2500/1850	1955/1450	3340/2475	2@1/4	0.82	0.48	134
E84002#25	84"	2500/1850	1915/1420	3620/2680	2@1/4	0.82	0.48	142
E96002#25	96"	2500/1850	1855/1375	4000/2960	2@1/4	0.82	0.48	154
E10803#25	108"	2500/1850	2000/1480	4860/3600	3@1/4	1.23	0.72	195
E12003#25	120"	2500/1850	1945/1440	5240/3880	3@1/4	1.23	0.72	207
E13203#25	132"	2500/1850	1895/1405	5620/4160	3@1/4	1.23	0.72	219
E14403#25	144"	2500/1850	1855/1375	6000/4440	3@1/4	1.23	0.72	231
1/2 HP MODELS								
E36001#50	36"	3800/2815	3040/2250	2460/1820	1@1/2	0.62	0.40	74
E38001#50	38"	3800/2815	2965/2195	2535/1880	1@1/2	0.62	0.40	76
E42001#50	42"	3800/2815	2890/2140	2730/2020	1@1/2	0.62	0.40	79
E48001#50	48"	3800/2815	2815/2085	3040/2250	1@1/2	0.62	0.40	86
E60002#50	60"	3800/2815	3230/2390	4375/3240	2@1/2	1.25	0.80	148
E72002#50	72"	3800/2815	3040/2250	4920/3645	2@1/2	1.25	0.80	148
E76002#50	76"	3800/2815	2965/2195	5070/3755	2@1/2	1.25	0.80	152
E84002#50	84"	3800/2815	2910/2155	5500/4070	2@1/2	1.25	0.80	160
E96002#50	96"	3800/2815	2815/2085	6080/4500	2@1/2	1.25	0.80	172
E10803#50	108"	3800/2815	3040/2250	7380/5465	3@1/2	1.87	1.20	222
E12003#50	120"	3800/2815	2950/2184	7960/5890	3@1/2	1.87	1.20	234
E13203#50	132"	3800/2815	2875/2130	8540/6320	3@1/2	1.87	1.20	246
E14403#50	144"	3800/2815	2815/2085	9120/6750	3@1/2	1.87	1.20	258

* Optional voltages available - 208 - 230/ 460 volt 3-phase and 50 Hz voltages.

- Indicate Voltage: 1 = 120/1, 2 = 220/1, 3 = 208/3, 4 = 230/3, 5 = 460/3

MODEL NUMBER	WIDTH	AIR DELIVERY @ NOZZLE OUTLET			#MOTORS @ H.P.	INPUT POWER RATING (KW)*		APPROX. SHIPPING WEIGHT (LBS)
		MAX VELOCITY (FPM) HI/LOW	AVG VELOCITY (FPM) HI/LOW	AVG. AIR FLOW RATE (CFM) HI/LOW		1-PH	3-PH	
3/4 HP MODELS								
E36001#75	36"	4850/3590	3880/2875	3140/2325	1@3/4	0.94	1.20	83
E38001#75	38"	4850/3590	3790/2805	3240/2400	1@3/4	0.94	1.20	86
E42001#75	42"	4850/3590	3685/2730	3480/2575	1@3/4	0.94	1.20	89
E48001#75	48"	4850/3590	3595/2660	3880/2875	1@3/4	0.94	1.20	96
E60001#75	60"	4850/3590	3395/2510	4580/3390	1@3/4	1.87	2.39	112
E72002#75	72"	4850/3590	3880/2875	6280/4650	2@3/4	1.87	2.39	166
E76002#75	76"	4850/3590	3790/2805	6480/4795	2@3/4	1.87	2.39	172
E84002#75	84"	4850/3590	3715/2750	7020/5195	2@3/4	1.87	2.39	179
E96002#75	96"	4850/3590	3595/2660	7760/5745	2@3/4	1.87	2.39	192
E10803#75	108"	4850/3590	3880/2875	9420/6975	3@3/4	2.81	3.59	249
E12003#75	120"	4850/3590	3765/2790	10160/7520	3@3/4	2.81	3.59	262
E13203#75	132"	4850/3590	3670/2720	10900/8070	3@3/4	2.81	3.59	275
E14403#75	144"	4850/3590	3595/2660	11640/8615	3@3/4	2.81	3.59	288

MANUFACTURER: CUSTOM FABRICATION

ITEM # 119

MODEL NUMBER: CUSTOM

QTY: 20

DESCRIPTION: CORNER GUARDS

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: LANCER

ITEM # 120

MODEL NUMBER: ---

QTY: 1

DESCRIPTION: BAG-N-Box Rack

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

Flat BIB Flex-Racks



IC 44239
15-2902 - 28" Wide,
2 shelf with riser

Standard Features

- Constructed of durable, nickel chrome plated, cold-rolled steel.
- Variety of configurations to meet any back room requirement.
- Shipped flat in "knocked down" containers to save money and space.



ISO 9001:2000
Quality System
Certified

Shelves

Part Number	McCann's Number	Width	Shelves
IC 44236	15-2904	15" (38.1 cm)	1
IC 43206	15-2913	28" (71.1cm)	1
IC 44238	15-2965	28" (71.1cm)	1
IC 43207	15-2902	28" (71.1cm)	2 w/riser
IC 44241	15-2907	28" (71.1cm)	3 w/ riser
IC 44240	15-2914	28" (71.1cm)	2
IC 43207	15-2912	41" (104.1cm)	1
IC 44243	15-2910	41" (104.1cm)	3 w/ riser



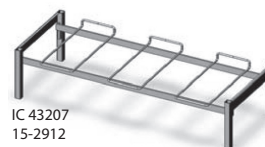
IC 44236
15-2904



IC 43206
15-2913



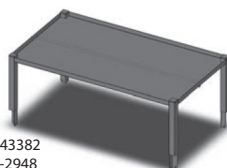
IC 44238
15-2965



IC 43207
15-2912

Top Shelves

Part Number	McCann's Number	Width
IC 43382	15-2948	28" (71.1cm)



IC 43382
15-2948



IC 44239
15-2902



IC 44240
15-2914

Risers - Spacers

Part Number	McCann's Number	Width
IC 44249	15-2899-IP	28" (71.1cm)
IC 44244	15-2903-IP	41" (104.1cm)



IC 44249
15-2899-IP &
IC 44244
15-2903-IP

Platform

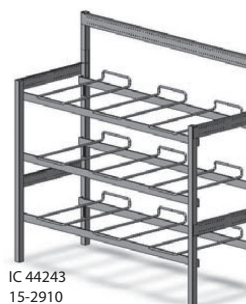
Part Number	McCann's Number	Width
IC 44235	15-2918	28" (71.1cm)



IC 44235
15-2918



IC 44241
15-2907



IC 44243
15-2910

4950A ©2017 McCann's 2/12 Continuing product improvement may necessitate change of specifications without notice.

MANUFACTURER: McCANN'S

ITEM # 122

MODEL NUMBER: E200393

QTY: 2

DESCRIPTION: CARBONATOR - BY VENDOR

SUPPLIED BY: VND

INSTALLED BY: VND

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 6.5

KILOWATTS:

WATTS:

CORD/PLUG: 5-20P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER:

DRAIN:

GAS REQUIREMENTS

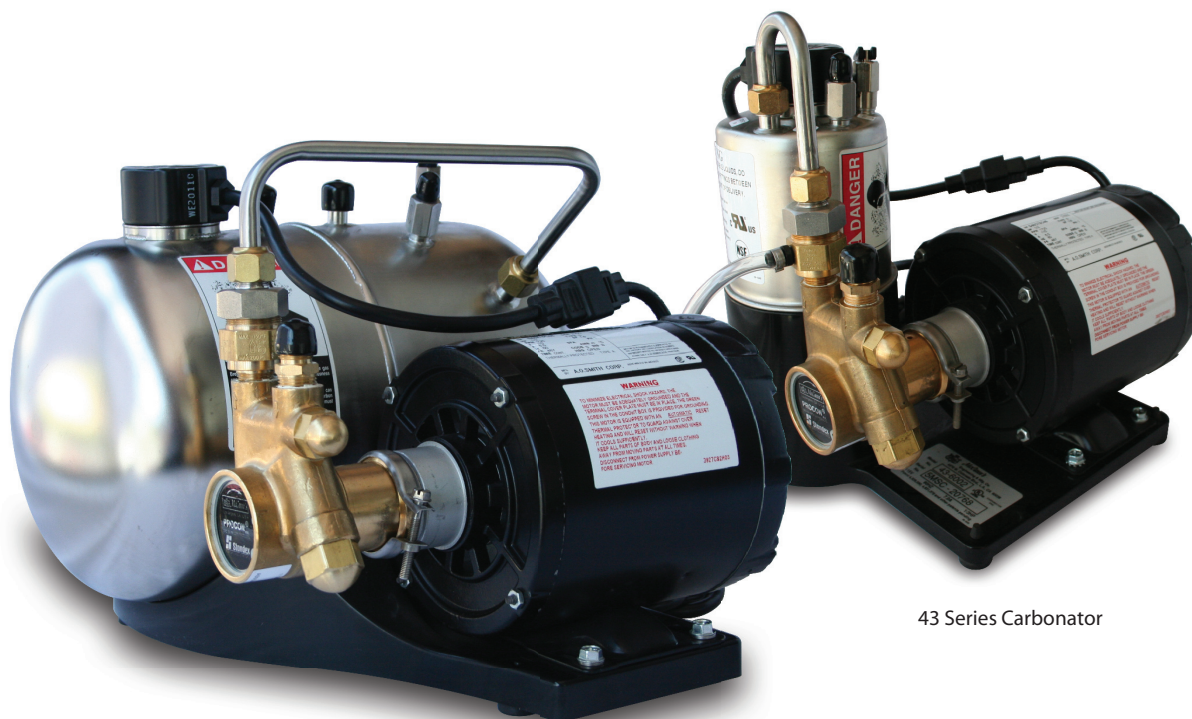
NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

43 Series / E Series Carbonators



"Big Mac" E-Series Carbonator

43 Series Carbonator

Standard Features

- Durable rotary-vane brass water pump delivers atomized water to the carbonator tank. Includes internal 100 micron strainer and pressure relief valve.
- Diamond Brite stainless steel construction is corrosion-resistant and easily cleaned.
- Exclusive two-piece probe design reduces service time, improves diagnostics, and lowers costs. No need to shut off CO2 or water during service.
- Fully-encapsulated electronics package is easily removed for testing and service without the need to depressurize the tank.
- Specially designed probe electronics resists damage from amperage spikes for greater reliability.
- Liquid-level float assembly and heat sink probe cap ensure trouble-free operation and extend service life.
- Injection molded base with vibration isolating rubber feet provide sound insulation.
- Anderson Brass ASSE 1022-specified backflow prevention device included.
- Certified compliance with California AB-1953 & Vermont Act 193.

Warranty

- 5-year warranty on carbonator tank and liquid level probe control.

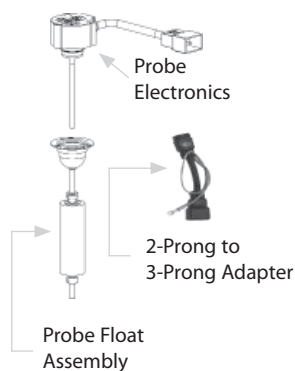


Specifications

	43 Series Carbonators	E Series Carbonators
Water Capacity	100 gph (378 lph) maximum	
Tank Capacity	32 fl. ounces (0.95 liter)	180 fl. ounces (5.3 liter)
Soda Outlets	1	2
Base	115V models have injection molded bases, 220V models have stainless steel bases	
Electrical	115V / 60 hz / 1 ph and 220V / 50-60 hz / 1 ph	
Pump	100 GPH rotary-vane brass pump with internal strainer and by-pass relief	
Pressure Relief	180 PSI pressure relief valve	
Backflow Protection	Anderson Brass ASSE 1022-specified backflow prevention device	
Motor	115V models: 1/3 HP, 6.5 amps, 1725 RPM and 220V models: 1/4 HP, 2.0 amps, 1425 RPM	
Inlet/Outlet Fittings	1/4 male flare CO2 inlet, 3/8 male flare water inlet, 3/8 male flare soda water outlet(s)	
Approximate Shipping Weights	25 lbs. (11.4 kg)	28 lbs. (12.7 kg)
Carton Dimensions	13 x 14.5 x 11 in. (33 x 36.8 x 27.9 cm)	12 x 16 x 14.75 in. (30.5 x 40.6 x 37.5 cm)

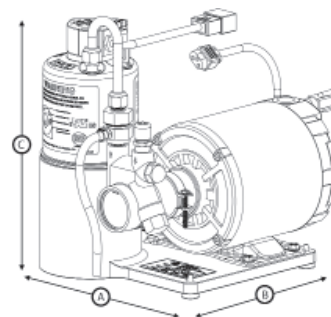
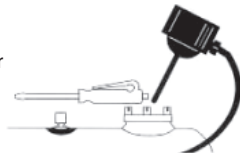
Model Number	Description	Model Number	Description
43-5102	McCann's Small Carbonator, 220V 50/60hz, 32-Ounce SS tank	E400397	McCann's Big Mac Carbonator, 115V 60hz, 180-Ounce SS tank
43-6002	McCann's Small Carbonator, 115V 60hz, 32-Ounce SS tank	E200393	McCann's Big Mac Carbonator, 220V 50/60hz, 180-Ounce SS tank

Accessories	Description
16-0856	Optional Pump Saver – Automatically shuts carbonator motor off if water pressure drops below 15 PSI. Restarts unit when incoming water pressure returns to 20 PSI or more.
16-1480	Optional Wall-Mounted Shelf – For 43 Series, E200, and E400 models



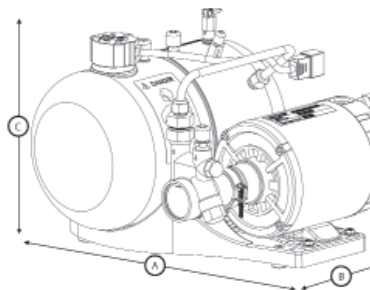
Easy to test 2-Piece Probe

1. Remove probe.
2. Pass magnetic tip of screwdriver across lower end of the tube extending from electronics package.
3. If reed switch closes, motor should start.



43 Series

- A 9.0" (22.9 cm)
- B 11.5" (29.2 cm)
- C 11.0" (27.9 cm)



E Series

- A 14.0" (35.6 cm)
- B 13.0" (33.0 cm)
- C 10.5" (26.7 cm)

MANUFACTURER: CUSTOM FABRICATION

ITEM # 122.1

MODEL NUMBER: CUSTOM

QTY: 2

DESCRIPTION: CARBONATOR WALL SHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: GLASTENDER

ITEM # 123

MODEL NUMBER: BLC-1/2

QTY: 3

DESCRIPTION: BEER GLYCOL CHILLER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 13.7

KILOWATTS:

WATTS:

CORD/PLUG: 5-20P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

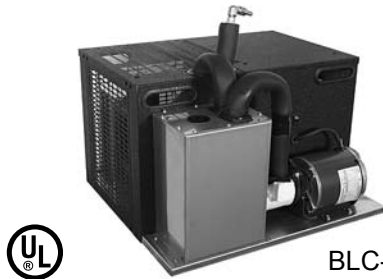


Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Beer Line Chillers

1/3 HP Beer Line Chiller

Model: BLC-1/3-E



BLC-1/3-E

STANDARD FEATURES:

- Glycol connections with flared fittings for easy service access
- Durable black vinyl-clad exterior with 16 gauge galvanized steel base
- Stainless steel, CFC-free, foamed-in-place insulated glycol bath
- High efficiency heat exchanger minimizes glycol bath size to one gallon
- Front located glycol filling port

1/3, 1/2, and 3/4 HP Beer Line Chillers with Remote Installable Control Panel

Models: BLC-1/3, BLC-1/3-2, BLC-1/2, BLC-1/2-2, BLC-3/4, BLC-3/4-2



BLC-1/3-2



BLC-3/4-2

STANDARD FEATURES:

- Control panel is removable and includes wall bracket for remote installation
- Glycol connections with flared fittings for easy service access
- Durable black vinyl-clad exterior with 16 gauge galvanized steel base
- Stainless steel, CFC-free, foamed-in-place insulated glycol bath
- High efficiency heat exchanger minimizes glycol bath size to one gallon
- Front located glycol filling port
- Digital temperature control with LCD display
- Over-sized condenser coil for maximum efficiency
- Clear glycol bath cover for easy visual inspection
- Available with two recirculating pumps (designated by "-2" suffix in model number)

Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
 989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Specifications subject to change without notice. For current specifications please visit our website.

Approval/Notes:

Remote Draft Beer Line Chillers

Dimensional and Specification Information

Model No.		BLC-1/3-E	BLC-1/3	BLC-1/3-2	BLC-1/2	BLC-1/2-2	BLC-3/4	BLC-3/4-2
Dimensions†	Length	27"	27"	27"	27"	27"	27"	27"
	Width	21-1/4"	25-5/8"	25-5/8"	25-5/8"	25-5/8"	25-5/8"	25-5/8"
	Height	14-3/4"	16"	16"	16"	16"	16"	16"
	† Note: A minimum six inch clearance should be allowed around the entire unit for proper air flow. Additional clearance should be considered above and in front of the unit for service access.							
Electrical	Voltage	120V	120V	120V	120V	120V	230V	230V
	Frequency	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz
	Phase	1ø	1ø	1ø	1ø	1ø	1ø	1ø
	FLA	12.5	12.5	17.5	13.6	18.6	10.1	12.9
	Dedicated Circuit	20A	20A	30A	20A	30A	20A	20A
	Electrical Connection	Cord & Plug	Cord & Plug	Hard Wire	Cord & Plug	Hard Wire	Cord & Plug	Cord & Plug
Refrigerant		R134a	R134a	R134a	R134a	R134a	R134A	R134A
Compressor		1/3 HP	1/3 HP	1/3 HP	1/2 HP	1/2 HP	3/4 HP	3/4 HP
Max Distance to Taps		125 ft.	125 ft.	125 ft.	250 ft.	250 ft.	400 ft.	400 ft.
Circulating Pumps		60 gph	60 gph	60 gph	60 gph	60 gph	60 gph	60 gph
Glycol Bath Capacity		.94 gal	.94 gal	.94 gal	.94 gal	.94 gal	.94 gal	.94 gal.
Shipping Weight LBS (kg)		128 (58.1)	150 (68.0)	163 (73.9)	153 (69.4)	166 (75.3)	175 (79.5)	193 (87.7)

Remote Mounted Control Panel Installation Details

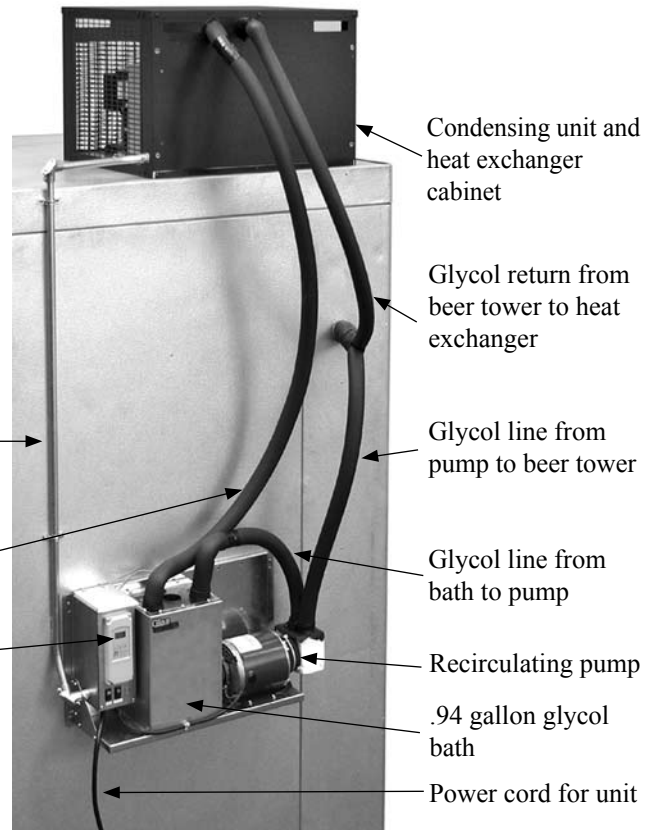
The Glastender exclusive, patented beer line chiller design houses the heat exchanger inside the condensing unit compartment. This unique feature allows the control panel with glycol bath and recirculating pump(s) to be easily installed separate from the condensing unit in a more conveniently accessible location. Simply remove the control panel from the condensing unit cabinet and mount it in the desired location. Only glycol and electrical lines need to be run between the control panel and the condensing unit cabinet.

Electrical connection between condensing unit and control panel by local electrician

Glycol line from heat exchanger to bath

Digital temperature control with LCD display

Photo shows BLC-1/3 in an installation setting with the control panel installed remotely from the condensing unit cabinet.



5400 North Michigan Road • Saginaw, MI • 48604-9780
989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Printed in USA

MANUFACTURER: NuCo2

ITEM # 124.1

MODEL NUMBER: XACT N2

QTY: 1

DESCRIPTION: NITROGEN GENERATOR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 20.0

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

DEDICATED CIRCUIT

NuCO₂[®] **XACTN₂[®]** *Wall Mount* DRAUGHT BEER GRADE 2



Specifications

PRODUCT	XactN ₂ Generator
GENERATOR DIMENSIONS	
Width	14.0 in
Height	46.6 in
Depth - Base	10.0 in
Weight	74 lbs
Cabinet Material	Stainless Steel
Tubing & Fittings	All Metallic
N₂ STORAGE VESSEL	
Diameter/Width	14.9 in
Height	48.9 in
Empty Weight	68 lb
PERFORMANCE	
N ₂ Purity	99.7% +
N ₂ Production Rate	32 SCFH
5-hour Surge Capacity	75 kegs

NuCO₂[®]
BEVERAGE CARBONATION MADE EASY

2800 S.E. Market Place
Stuart, FL 34997
1-800-472-BULK (2855)

www.nuco2.com

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MANUFACTURER: NuCo2

ITEM # 124.2

MODEL NUMBER:

QTY: 1

DESCRIPTION: BLENDER BOX

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: HOSHIZAKI

ITEM # 126

MODEL NUMBER: F-450MAH

QTY: 1

DESCRIPTION: ICE FLAKER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	11.7	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:	YES	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER:	1/2"	HOT WATER:	
DRAIN:	3/4 INDIRECT		

GAS REQUIREMENTS

NATURAL:	PROPANE:	BTUH:
SIZE:		

NOTES:

RUN DRAINLINE TO TD.

F-450MAH(C)

MODULAR FLAKER/CUBELET ICE MACHINE

SLIM-LINE SERIES

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

F-450MAH(C)

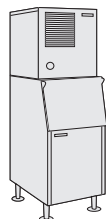
3/11

Item # 13133

FLAKER/CUBELET DIMENSIONS

W x D x H

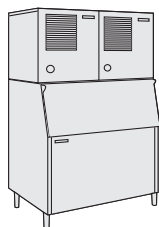
F-450MAH(C)
22 x 27^{3/8} x 21^{7/8}



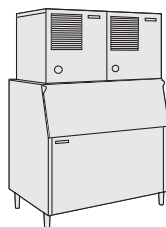
B-300



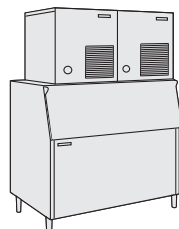
B-500



B-700



B-800



B-900

Also available on Large Bins:

B-1150SS

B-1300SS

B-1500SS

B-1650SS

F-450MAH

Air-Cooled

Shown on an optional
B-300

F-450MAH-C

Air-Cooled




F-450MAH

- Up to 493 lbs. of ice production per 24 hours

F-450MAH-C

- Up to 431 lbs. of ice production per 24 hours

F-450MAH & F-450MAH-C

- Durable stainless steel exterior
- CleanCycle12® Design 
- 15 minute flush cycle every 12 hours
- Removes sediment
- Cleaner ice
- Longer life and easy maintenance
- Removable air filters (Air-cooled model only)
- R-404A Refrigerant



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. (Serial numbers VxxxxxJ and after.)

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

© HOSHIZAKI AMERICA, INC.

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

TEL 1-800-438-6087

FAX 1-800-345-1325

www.hoshizaki.com

Simco Design Company



F-450MAH(C) FLAKER/CUBELET ICE MACHINE SLIM-LINE SERIES

DIMENSIONS
W x D x H
F-450MAH(C)
22" x 27^{3/8}" x 21^{7/8}"

- Air-cooled - Flaker ice machine
- Air-cooled - Cubelet ice machine

AIR-COOLED / F-450MAH

Water Temp° F.	50°	70°	90°
Air Temp° F.			
70°	493	475	456
80°	439	422	405
90°	390	385	360

AIR-COOLED / F-450MAH-C

Water Temp° F.	50°	70°	90°
Air Temp° F.			
70°	431	414	397
80°	381	366	351
90°	337	332	311

UTILITY CONSUMPTION

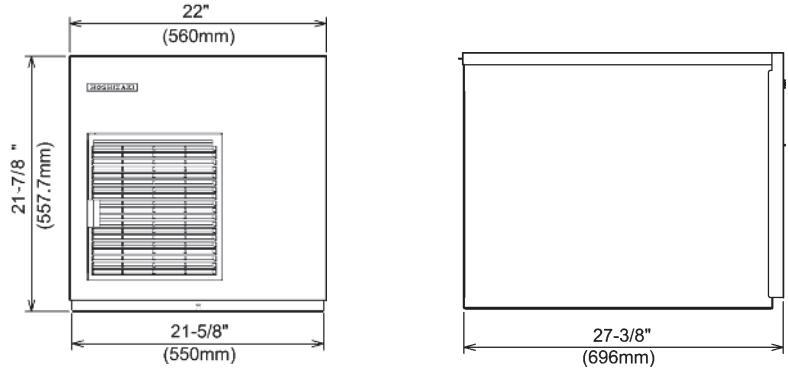
Model Number	Approximate Electrical		KWH per 100 LBS.		Potable Water Gal. per 100 lbs.
	90/70	70/50	90/70	70/50	
F-450MAH	854	802	5.35	3.90	12.0
F-450MAH-C	873	812	6.31	4.52	12.0

SPECIFICATIONS

Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
F-450MAH	Air-Cooled	9.98	20	175 lbs.
F-450MAH-C	Air-Cooled	9.98	20	175 lbs.

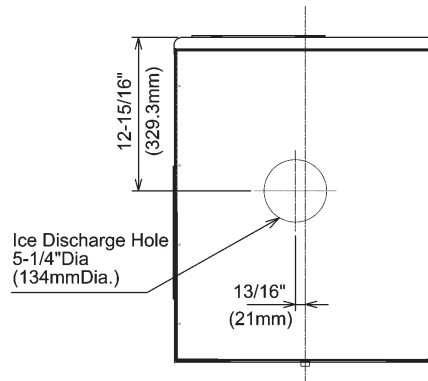
STORAGE BINS

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

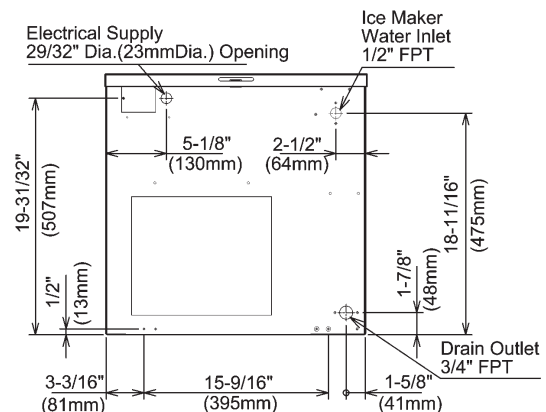


FRONT VIEW

SIDE VIEW



ICE DROP ZONE



AIR-COOLED UNIT

ELECTRICAL & PLUMBING/F-450MAH(C)

- 115V/60/1
- 20 amp Max Fuse/HACR Breaker Size
- 3/8" OD copper or equivalent independent water supply
- 3/4" FPT independent drain connection



© HOSHIZAKI AMERICA, INC.

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

OPERATING LIMITS

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

SERVICE

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filter (Air-Cooled model only)

TEL 1-800-428-6087

FAX 1-800-345-1325

www.hoshizaki.com

Printed in U.S.A.

Simco Design Company



MANUFACTURER: ICE-O-MATIC

ITEM # 126.1

MODEL NUMBER: IFQI

QTY: 1

DESCRIPTION: FILTER SYSTEM, ICEMAKER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

FLOW RATE 1 GPM; 100 PSI MAX.



Features

- High-capacity activated carbon filtration makes ice free of taste or odor, and protects equipment against corrosive chlorine.
- Patented IsoNet scale inhibiting technology helps protect equipment against scale (lime-scale) and corrosion.
- Gradient-density sediment filtration reduces dirt and other suspended particulates as small as 1/2 micron.
- Improves ice maker operating efficiency.
- Reduces maintenance and extends equipment life.
- 1/4 turn Quick-Twist cartridge makes changing filters quick and easy.
- IFQ1 & IFQ2 are NSF Certified under Standard 42.

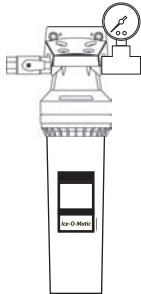
IFQ SERIES FILTER SYSTEM

Model Number	Description	Max. Capacity ICE Maker Capacity lbs (kg) Per Day	Flow Rate Max. gpm (lpm)	Pressure Max. psi	Max. Operating Temp °F° (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IFQ1	Single Filter	1000 (454.4)	1.5 (5.7)	125	100 (38)	.5	4 (1.8)
IFQ2	Dual Filter	2400 (1090.6)	3.0 (11.4)				8 (3.6)

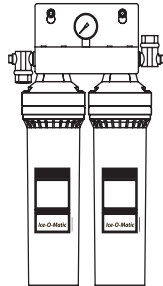
SINGLE INLINE FILTER CARTRIDGES

Model Number	Description	Max. Capacity ICE Maker Capacity lbs (kg) Per Day	Flow Rate Max. gpm (lpm)	Pressure Max. psi	Max. Operating Temp °F° (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IFI4C	Single Inline Cartridge 1/4" compression	600 (272)	1.0	100	100 (38)	10	2 (.9)
IFI8C	Single Inline Cartridge 3/8" compression						

IFQ Series Filter Systems



IFQ1
15"H x 6"W x 4"D
(381 mm x 152 mm x 102 mm)



IFQ2
16"H x 10"W x 6"D

Single Inline Filter



IFI4C, IFI8C
11" x 2.5"
(279 mm x 57 mm)

Replacement Filter Cartridges



IOMQ
12.75" x 4"
(324 mm x 102 mm)

All filter systems include:

Filter cartridge with FDA approved scale inhibitor, inlet shut-off valve, gauge and quick-connect fittings.

*IOMQ replacement cartridges for use with IFQ1 & IFQ2 manifold filter systems.

FILTER SIZING CHART

Ice-O-Matic Cube Ice Maker	Ice-O-Matic Flake Ice Maker	Ice-O-Matic Pearl Ice® Maker	Recommended Ice-O-Matic Water Filter
ICEU070, 150, 220, 226, 300, ICEO250, O320, O400, O406, O500, O520, O606	MFIO500, EF250, EF450	GEMU090, GEMD270, GEMD520, GEMD540, GEMD790, GEMO450	IFQ1 (Single Manifold cartridge Filter System) IFI4C or IFI8C (Single inline Filter System)
ICEO806	MFIO800	GEMO650, O956	IFQ1 (Single Manifold cartridge Filter System)
ICEI006, 1406, 1506, ICE 1806, 2106	MFIO800, MFI2406	GEM1256	IFQ2 (Dual Manifold cartridge Filter System)

Extended Warranty Program

- Buy a new Ice-O-Matic Water Filter System with a new ICE Series™ Cube ice maker, replace the filter cartridge every 6 months, and Ice-O-Matic will extend the limited cuber evaporator warranty to 7 years parts and labor (U.S. and Canada only).
- New ice maker and filter must be installed at the same time.
- Ice maker and water filter must be registered with Ice-O-Matic within 10 days of installation. Register ice maker and filter at www.iceomatic.com.
- Water filters must be changed every 180 days (6 months), at a minimum. All changes must be registered with Ice-O-Matic and include the water filter's model and serial numbers. Register water filter changes at www.iceomatic.com.
- Program is available with all Ice-O-Matic IFQ1, IFQ2, IFI4C or IFI8C water filter systems.
- Replacement filter must be Ice-O-Matic models.

MANUFACTURER: FOLLET

ITEM # 127

MODEL NUMBER: SGI475-60

QTY: 1

DESCRIPTION: ICE STORAGE BIN

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

RUN DRAINLINE TO TD.

Single door upright ice storage bins with SmartGATE® ice shield

SG
Series

Lifetime cabinet and liner warranty!



Model SG1475-60

Polyethylene ice access door assembly

- No sharp corners
- Saves aisle space – only 8" (204 mm) deep
- Removes with only 4 screws, no sealant



Safely loosen congealed ice **through** SmartGATE ice shield with optional ice paddle accessory. Released ice remains **behind** SmartGATE ice shield.

Only **SmartGATE** ice shield positively controls ice flow into access door area for increased safety, reduced spillage.

Ice storage bins with industry-exclusive SmartGATE ice shield. For use with all major commercial icemakers. Complete stainless exterior standard, including stainless back and bottom. All bins include 82 oz plastic ice scoop, 6" (153 mm) stainless steel adjustable legs and corrosion-resistant ABS/poly top† custom-cut for specific icemaker(s).

† All ice storage products include top cut to accommodate specified icemaker. Orders can not be processed without complete manufacturer name and model number. Please specify at time of order. SG1000-36 comes standard with 6" (153 mm) flanged legs and is available only with stainless steel top.

Wide range of sizes to meet varied needs

- Twelve models in widths from 30" to 60" (762 mm to 1524 mm) and capacities from 460 lbs to 1660 lbs (209 kg to 753 kg)

Industry-exclusive inner SmartGATE ice shield delivers more safety, less spillage

- First ice in is first ice out
- Positively controls ice flow into access door area for easy removal with either scoop or shovel
- Allows loosening of congealed ice without lifting gate for increased safety and reduced spillage
- Locks open in 3 positions
- Returns easily to full down position even when bin is full

Durable polyethylene lift doors with PowerHinge™ door hinge

- Doors stay safely open – no door catches
- No sharp corners to injure workers
- Molded-in gasket never needs to be replaced
- Easy one-hand open and close

Polyethylene ice access door assembly

- Withstands heavy abuse
- Eliminates rusting and corrosion

Non-corroding polyethylene liners, top and trim

- Eliminates pitting and staining from released chlorine
- Makes cleaning easy

Other quality construction features

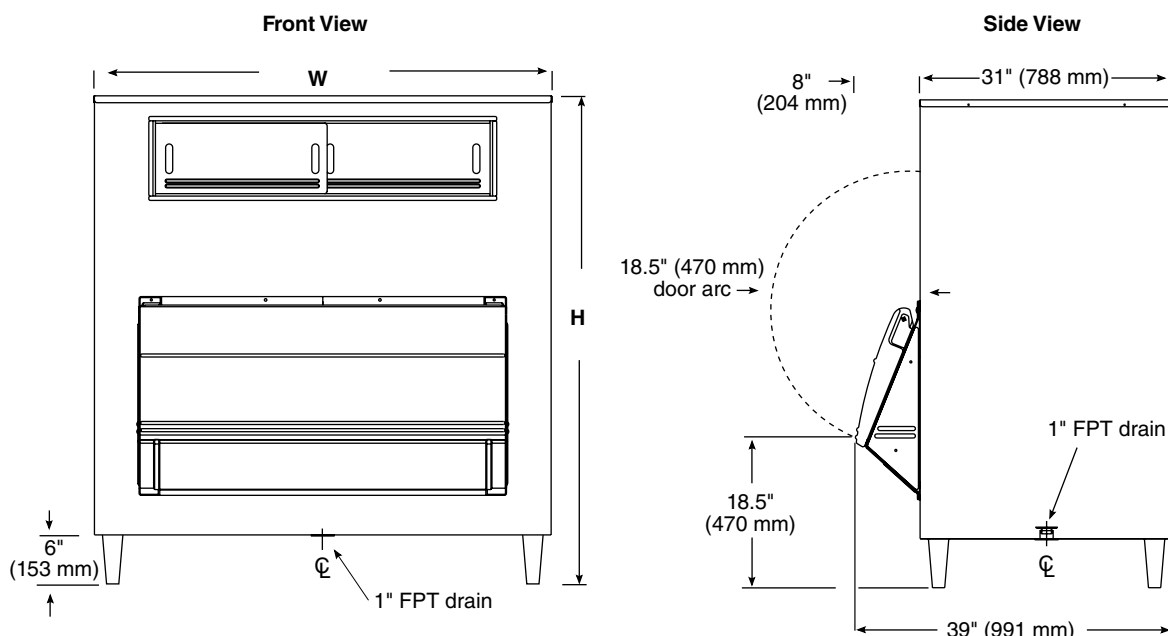
- Heavy-duty welded construction
- Non-CFC foamed-in-place insulation
- Translucent double-wall polyethylene windows

Optional accessories (refer to form# 3435)

- SmartCART™ 75 ice cart with 3 Totes™ ice carriers
- Ice paddle and hanging bracket (item# ABICEPADDL46)
- Plastic shovel (item# ABICSHOVEL)
- San Jamar Saf-T-Ice® Guardian scoop system (item# 00146365)
- Drain pan (required for some Vogt and Howe icemakers; consult factory)
- 6" (153 mm) stainless legs with flanged feet (item# ABSPECLEG3)
- 10" (254 mm) stainless legs (item# 00151647)
- Centered bin partition
- Flexi-Top™ ice bin top system for 48" (1220 mm) and 60" (1524 mm) wide models (refer to form# 4025)

* Saf-T-Ice is a registered trademark of San Jamar, a division of the Coleman Group, Inc. in the United States.

JOB: _____
ITEM: _____



U.S. Patent 5,797,514
and 5,887,758

General notes

Follett® recommends installation of a floor drain with grate with all ice storage bins.

Model Number	Cubic Volume cu ft (m)	Max. Bin Capacity lb (kg) ¹	Width (W) in (mm)	Height (H) with Legs in (mm) ²	Req'd Door Access in (mm) ³	Approx. Ship Weight lb (kg) ⁴
SG500S-30	14.8 (0.41)	460 (209)	30 (762)	44.5 (1131)	31 (788)	210 (95)
SG700S-30	21.7 (0.61)	680 (308)	30 (762)	60.0 (1524)	31 (788)	212 (96)
SG1000-36 ⁺	31.0 (0.88)	1000 (454)	36 (914)	69.5 (1765)	32 (813)	257 (117)
SG860S-48	25.5 (0.72)	860 (390)	48 (1220)	46.5 (1181)	32 (813)	255 (116)
SG1010S-48	31.9 (0.90)	1000 (454)	48 (1220)	56.0 (1423)	32 (813)	268 (122)
SG1175S-48	37.6 (1.06)	1185 (538)	48 (1220)	62.0 (1575)	32 (813)	298 (135)
SG1300S-48	41.9 (1.19)	1320 (599)	48 (1220)	65.0 (1651)	32 (813)	270 (123)
SG1160S-56	37.3 (1.06)	1170 (531)	56 (1423)	56.0 (1423)	32 (813)	296 (134)
SG1350S-56	43.2 (1.22)	1360 (617)	56 (1423)	62.0 (1575)	32 (813)	322 (147)
SG1080S-60	34.3 (0.97)	1080 (490)	60 (1524)	46.5 (1181)	32 (813)	355 (161)
SG1325S-60	42.0 (1.19)	1325 (601)	60 (1524)	56.0 (1423)	32 (813)	320 (146)
SG1475S-60	47.4 (1.34)	1490 (676)	60 (1524)	62.0 (1575)	32 (813)	321 (146)
SG1650S-60	52.8 (1.50)	1660 (753)	60 (1524)	65.0 (1651)	32 (813)	340 (154)

* Standard with 6" (153 mm) flanged legs and available only with stainless steel top. Correctional package not available.

Notes:

- 1 Computed on cubic volume of bin. Does not reflect cart capacity or voids that can occur due to pyramiding.
- 2 Special top required for icemakers weighing more than 1000 lbs (454 kg). Add 2.125" (54 mm) to height. Contact factory.
- 3 Required clearance for installation access through doors (may require removal of door assembly). Door assemblies remove easily (4 screws, no sealant) if required for installation access.
- 4 Add 2" (51 mm) to depth and 10 lbs (4.5 kg) to shipping weight when drain pan accessory used.

Warranty

- The cabinet exterior (including top and trim) and the interior liner will remain free of corrosion for the useful life of the product.
- Doors, inspection windows, ice gates, and all other integral components are covered against defects in material or workmanship for five years from date of installation. Installation date shall not exceed 90 days from date of shipment.
- Ice transport carts, scoops, paddles, shovels, rakes and other accessories are covered against defects in material or workmanship for two years from date of installation. Installation date shall not exceed 90 days from date of shipment.

Specifications Ice storage bin to be Follett model _____ with industry-exclusive SmartGATE ice shield. Cubic capacity to be _____, to hold approximately _____ lbs (kg) of ice. Construction to be welded steel shell and frame. Exterior finish to be stainless steel front, sides, back and bottom. Bin liner to have non-corroding polyethylene walls and stainless steel bottom. Bin insulation to be non-CFC polyurethane foam, bonded to shell and liner for added structural strength. Bin top to be ABS plastic custom-cut for specific icemaker(s) to be used. Lower door assembly to include non-corroding polyethylene snout, polyethylene lift door with PowerHinge door hinge to eliminate gasket and latches, and inner SmartGATE ice shield to positively control ice flow into snout area and reduce spillage. Entire lower door assembly to be easily removable for installation through narrow doors. Upper inspection windows to be of molded double-wall plastic to increase durability and minimize meltage and condensation. Bin to have 6" (153 mm) legs, adjustable to 7.5" (191 mm). Bin drain to be 1" FPT rigid PVC. Bin to be NSF-listed.

SmartCART, PowerHinge and Totes are trademarks of Follett Corporation.

Follett and SmartGATE are registered trademarks of Follett Corporation, registered in the US.

Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.

MANUFACTURER: HOSHIZAKI

ITEM # 128

MODEL NUMBER: KM-1340 MRH

QTY: 2

DESCRIPTION: ICE CUBER - REMOTE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE: 60 Hz

PHASE: 1

AMPS: 15

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM: 1"

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER:

DRAIN: 1/2" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

RUN DRAINLINE TO TD.

B.T.C. ON ICE CUBER

KM-1340M_H

MODULAR CRESCENT ICE CUBER

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

KM-1340M_H

6/11

Item # 13175

CUBER DIMENSIONS

W x D x H

KM-1340M_H
30 x 27^{3/8} x 41^{1/2}

CONDENSING UNIT DIMENSIONS

W x D x H

Installation Dimensions

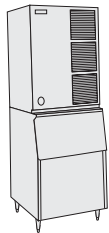
URC-14F

37^{13/16} x 18^{1/8} x 36^{15/16}
*with legs

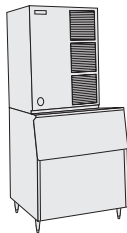
Actual Dimensions

URC-14F

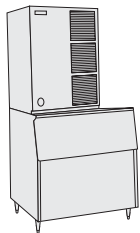
35^{11/16} x 15^{11/16} x 21^{15/16}



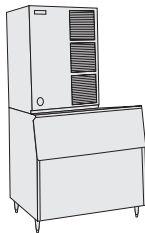
B-500



B-700



B-800



B-900

Also available on Large Bins:
B-1150SS
B-1300SS
B-1500SS
B-1650SS

KM-1340MAH

Air-Cooled

Shown on an optional
B-900




KM-1340MWH

Water-Cooled

KM-1340MRH

Remote Air-Cooled



- Up to 1401 lbs. of ice production per 24 hours
- Durable stainless steel exterior
- Protected by *H-GUARD Plus* Antimicrobial Agent 
- CycleSaver® design 
- EverCheck® alert system 
- Individual crescent cube
- Stainless steel evaporator
- Removable air filters (Air-cooled model only)
- R-404A Refrigerant

* The KM-1340MAH and KM-1340MRH are ENERGY STAR qualified.

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.



ISO 9001:2015

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

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FAX 1-800-345-1325

www.hoshizaki.com

Simco Design Company



KM-1340M_H MODULAR CRESCENT ICE CUBER

DIMENSIONS

W x D x H

KM-1340M_H
30 x 27^{3/8} x 41^{1/2}

MODULAR ICE CUBER

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

AIR - COOLED

Water Temp° F.	50°	70°	90°
Air Temp° F.			
70°	1325	1278	1200
80°	1289	1218	1130
90°	1278	1167	1081

WATER - COOLED

Water Temp° F.	50°	70°	90°
Air Temp° F.			
70°	1382	1366	1284
80°	1370	1344	1230
90°	1366	1327	1224

REMOTE AIR - COOLED

Water Temp° F.	50°	70°	90°
Air Temp° F.			
70°	1401	1357	1274
80°	1367	1299	1204
90°	1357	1251	1159

UTILITY CONSUMPTION

Model Number	Ice Production Per Cycle Lbs. Cubes	KWH per 100 LBS.	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
KM-1340MAH	28.1 1440	4.7	18.3	N/A
KM-1340MWH	28.4 1440	3.6	21.0	108
KM-1340MRH	28.7 1440	4.5	18.3	N/A

SPECIFICATIONS

Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
KM-1340MAH	Air-Cooled	9.7	20	315 lbs.
KM-1340MWH	Water-Cooled	9.2	20	293 lbs.
KM-1340MRH	Remote Air-Cooled	9.5	20	289 lbs.

STORAGE BINS

Model Number	Application Capacity	ARI-Rated Capacity
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

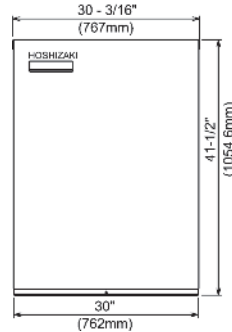
ELECTRICAL & PLUMBING/KM-1340M_H

- 208 - 230V/60/1 (3 wire with neutral for 115V)
- 20 amp Max Fuse
- 1/2" FPT copper or equivalent independent potable water supply
- 3/4" FPT independent drain connection
- 3/8" OD Tube

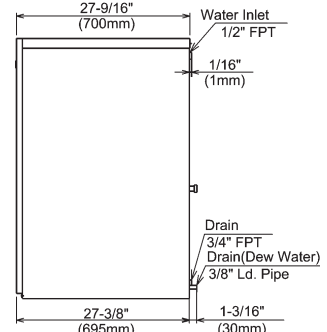


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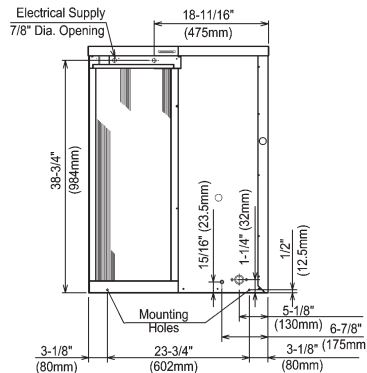
618 Hwy. 74 S., Peachtree City, GA 30269



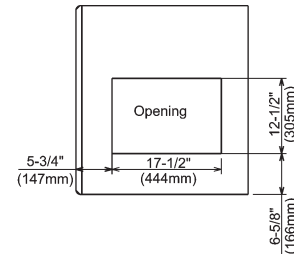
FRONT VIEW



SIDE VIEW

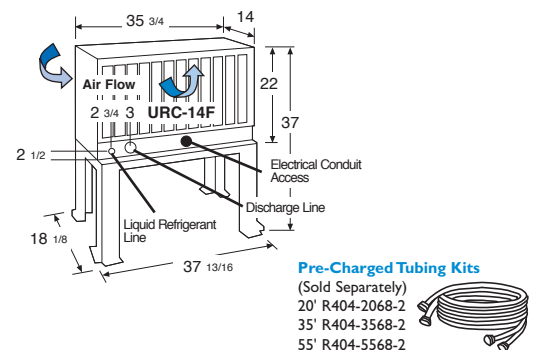


AIR-COOLED UNIT

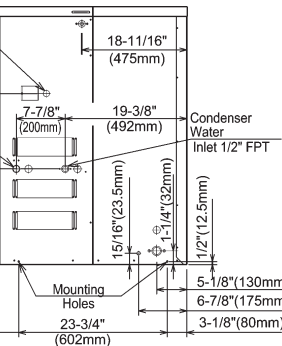


ICE DROP ZONE

URC-14F Remote Condenser (Sold Separately)
For Use with KM-1340MRH



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



WATER-COOLED UNIT

OPERATING LIMITS

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113psig
- Voltage Range 187 - 253V

CONDENSING UNIT

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

SERVICE

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



MANUFACTURER: ICE-O-MATIC

ITEM # 128.1

MODEL NUMBER: IFQI

QTY: 2

DESCRIPTION: FILTER SYSTEM, ICEMAKER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

RUN DRAINLINE TO TD.

B.T.C. ON ICE CUBER



Features

- High-capacity activated carbon filtration makes ice free of taste or odor, and protects equipment against corrosive chlorine.
- Patented IsoNet scale inhibiting technology helps protect equipment against scale (lime-scale) and corrosion.
- Gradient-density sediment filtration reduces dirt and other suspended particulates as small as 1/2 micron.
- Improves ice maker operating efficiency.
- Reduces maintenance and extends equipment life.
- 1/4 turn Quick-Twist cartridge makes changing filters quick and easy.
- IFQ1 & IFQ2 are NSF Certified under Standard 42.

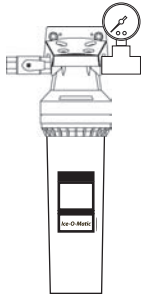
IFQ SERIES FILTER SYSTEM

Model Number	Description	Max. Capacity ICE Maker Capacity lbs (kg) Per Day	Flow Rate Max. gpm (lpm)	Pressure Max. psi	Max. Operating Temp °F° (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IFQ1	Single Filter	1000 (454.4)	1.5 (5.7)	125	100 (38)	.5	4 (1.8)
IFQ2	Dual Filter	2400 (1090.6)	3.0 (11.4)				8 (3.6)

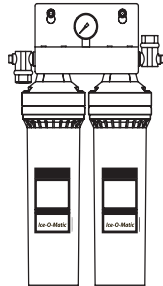
SINGLE INLINE FILTER CARTRIDGES

Model Number	Description	Max. Capacity ICE Maker Capacity lbs (kg) Per Day	Flow Rate Max. gpm (lpm)	Pressure Max. psi	Max. Operating Temp °F° (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IFI4C	Single Inline Cartridge 1/4" compression	600 (272)	1.0	100	100 (38)	10	2 (.9)
IFI8C	Single Inline Cartridge 3/8" compression						

IFQ Series Filter Systems



IFQ1
15"H x 6"W x 4"D
(381 mm x 152 mm x 102 mm)



IFQ2
16"H x 10"W x 6"D

Single Inline Filter



IFI4C, IFI8C
11" x 2.5"
(279 mm x 57 mm)

Replacement Filter Cartridges



IOMQ
12.75" x 4"
(324 mm x 102 mm)

All filter systems include:

Filter cartridge with FDA approved scale inhibitor, inlet shut-off valve, gauge and quick-connect fittings.

*IOMQ replacement cartridges for use with IFQ1 & IFQ2 manifold filter systems.

FILTER SIZING CHART

Ice-O-Matic Cube Ice Maker	Ice-O-Matic Flake Ice Maker	Ice-O-Matic Pearl Ice® Maker	Recommended Ice-O-Matic Water Filter
ICEU070, 150, 220, 226, 300, ICEO250, O320, O400, O406, O500, O520, O606	MFIO500, EF250, EF450	GEMU090, GEMD270, GEMD520, GEMD540, GEMD790, GEMO450	IFQ1 (Single Manifold cartridge Filter System) IFI4C or IFI8C (Single inline Filter System)
ICEO806	MFIO800	GEMO650, O956	IFQ1 (Single Manifold cartridge Filter System)
ICEI006, 1406, 1506, ICE 1806, 2106	MFIO800, MFI2406	GEM1256	IFQ2 (Dual Manifold cartridge Filter System)

Extended Warranty Program

- Buy a new Ice-O-Matic Water Filter System with a new ICE Series™ Cube ice maker, replace the filter cartridge every 6 months, and Ice-O-Matic will extend the limited cuber evaporator warranty to 7 years parts and labor (U.S. and Canada only).
- New ice maker and filter must be installed at the same time.
- Ice maker and water filter must be registered with Ice-O-Matic within 10 days of installation. Register ice maker and filter at www.iceomatic.com.
- Water filters must be changed every 180 days (6 months), at a minimum. All changes must be registered with Ice-O-Matic and include the water filter's model and serial numbers. Register water filter changes at www.iceomatic.com.
- Program is available with all Ice-O-Matic IFQ1, IFQ2, IFI4C or IFI8C water filter systems.
- Replacement filter must be Ice-O-Matic models.

MANUFACTURER: HOSHIZAKI

ITEM # 128.2

MODEL NUMBER: URC-23F

QTY: 2

DESCRIPTION: REMOTE CONDENSER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

VOLTAGE FROM ICEMAKER

URC-F SRC-H/SRK(-H/-J) REMOTE CONDENSER SERIES

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

URC-F/SRC-H/SRK-H

10/12

Item # 13084

	Ice Machines	Shipping Weight	Line Sets - PRE-CHARGED		
			20' Length	35' Length	55' Length
URC-5F	KM-515MRH, KM-650MRH FD-1001MRH-C, F-1001MRH(-C)	60 Lbs.	R404-2046-2	R404-3546-2	N/A
URC-9F	KML-631MRH, KMD-850MRH, KM-901MRH(3) KM-901MRH50, KMD-901MRH	95 Lbs.	R404-2068-2	R404-3568-2	R404-5568-2
SRC-10H	FS-1001MLH-C, FS-1022MLH-C	180 Lbs.	R404-20410	R404-35410	R404-55410
SRC-14H	FS-1500MLH-C	235 Lbs.	R404-20610	R404-35610	R404-55610
SRK-14J	KMS-1401MLJ	275 Lbs.	R404-20810	R404-35810	R404-55810
URC-14F	KM-1301SRH(3), KM-1340MRH, F-1500MRH(-C)	110 Lbs.	R404-2068-2	R404-3568-2	R404-5568-2
URC-22F	KM-1601MRH(3), KM-1601SRH(3), KM-1900SRH(3) KM-2100SRH3, KMH-2000SRH(3), F-2000MRH(3)(-C)	165 Lbs.	R404-20610	R404-35610	R404-55610
URC-23F	KM-2500SRH3	273 Lbs.	R404-20610	R404-35610	R404-55610

			Line Sets - BRAZING REQUIRED		
			25' Length	35' Length	55' Length
SRK-8H SRK-8H3	KMS-830MLH	206 Lbs.	HS-0250*	HS-0251*	HS-0252*
SRK-10H	KMS-822MLH	273 Lbs.	HS-0250*	HS-0251*	HS-0252*
SRK-20H SRK-20H3	KMS-2000MLH	325 Lbs.	HS-0243*	HS-0244*	HS-0245*

* Line sets require Refrigerant



URC-5F



SRK-14J

- Remote condensers for KM Series Cubers and F Series Flakers / Cubelets
- Quiet operation
- Improved efficiency; Energy savings
- Weather resistant cabinet for longer life
- May be installed outdoors up to 55 feet from icemaker using a pre-charged tubing kit
- For installations exceeding 55 feet, contact Factory Service Department

**Warranty**

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

When used with KM Series Cubers:

Three Year - Parts & Labor on entire unit.**Five Year** - Parts on: air-cooled condenser coil.

When used with F Series Flakers:

Three Year - Parts & Labor on entire unit.**Five Year** - Parts on: air-cooled condenser coil.

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Simco Design Company



Hoshizaki

URC-F/SRC-H/SRK(-H/-J) REMOTE CONDENSER SERIES AIR-COOLED

ELECTRICAL & OPERATING LIMITS URC-5F / URC-9F / URC-14F

- 115V/60/1 (Connection to icemaker)
- Ambient Temp Range -20 - 122°F
- Voltage Range 104 - 127V

ELECTRICAL & OPERATING LIMITS URC-22F / URC-23F

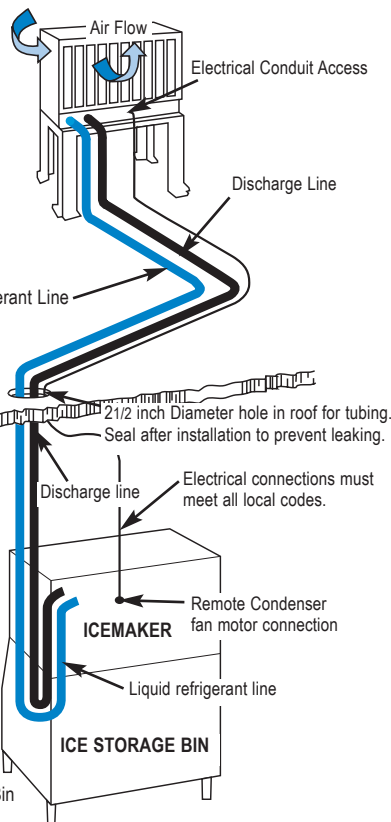
SRK-8H(3) / SRC-10H / SRK-10H SRC-14H / SRK-14J / SRK-20H(3)

- 208-230V/60/1 (Connection to icemaker)
- 208-230V/60/3 (Connection to icemaker)
- Ambient Temp Range -4 - 122°F / -22 - 122°F
- Voltage Range 187 - 253V

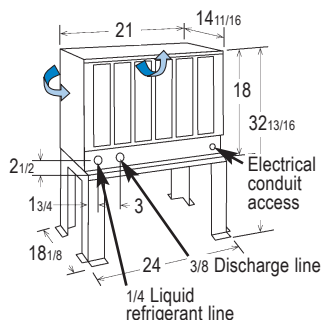
REMOTE CONDENSER INSTALLATION ON ROOF

For best performance allow 24 inch clearance for air circulation

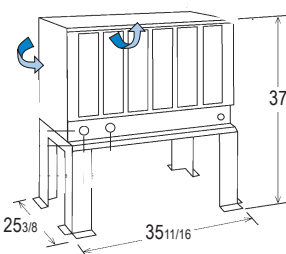
For best performance the Remote Condenser should not be more than 33 feet above the KM Icemaker or no more than 10 feet below it. These distances are measured from fitting to fitting.



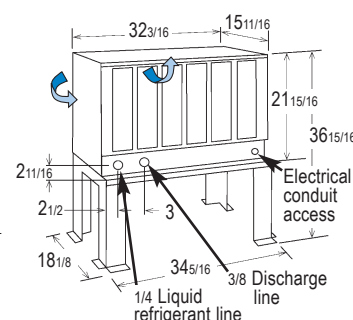
Tubing Kits
(Sold Separately)
Refer to SPECIFICATIONS table to determine appropriate Tubing Kit Number for Remote Condenser Unit specified.



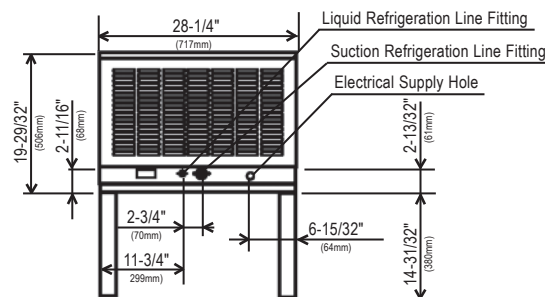
URC-5F
24 x 18 1/8 x 32 13/16
W x D x H



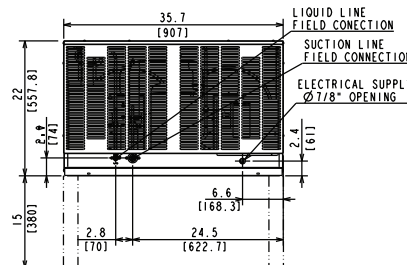
SRK-8H(3)
35 11/16 x 25 3/8 x 37
W x D x H



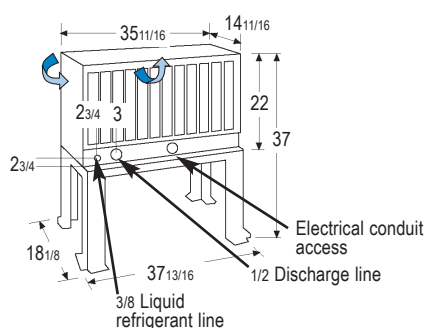
URC-9F
34 5/16 x 18 1/8 x 36 15/16
W x D x H



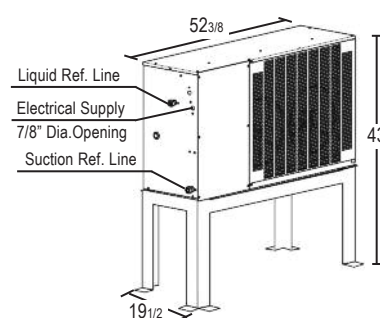
SRC-10H
30 1/4 x 25 3/8 x 34 7/8
W x D x H



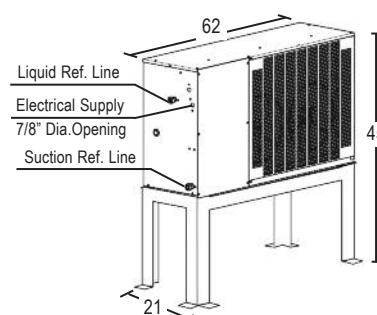
SRC-14H
37 7/8 x 25 1/2 x 37
W x D x H



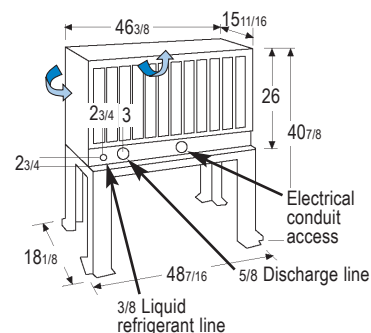
URC-14F
37 13/16 x 18 1/8 x 37
W x D x H



SRK-10H / SRK-14J
52 3/8 x 19 1/2 x 43
W x D x H



SRK-20H(3)
62 x 21 x 45
W x D x H



URC-22F / URC-23F
48 7/16 x 18 1/8 x 40 7/8
W x D x H



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MANUFACTURER: HOSHIZAKI AMERICA

ITEM # 129

MODEL NUMBER: B-300PF

QTY: 1

DESCRIPTION: REMOTE CONDENSER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

RUN DRAINLINE TO TD.

PF/SF BINS

ICE STORAGE BIN SERIES

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

PF/SF BINS

3/12

Item # 13163

BIN DIMENSIONS

W x D x H

B-250PF

30 x 32 1/2 x 33 3/8*

B-300PF/SF

22 x 32 1/2 x 46*

BD-300PF/SF

22 x 32 1/2 x 46*

B-500PF/SF

30 x 32 1/2 x 46*

BD-500PF/SF

30 x 32 1/2 x 46*

B-700PF/SF

44 x 32 1/2 x 46*

B-800PF/SF

48 x 32 1/2 x 46*

B-900PF/SF

52 x 32 1/2 x 46*

*with 6" adj. legs



B-250PF

B-300PF
B-300SFB-500PF
B-500SFB-700PF
B-700SFB-800PF
B-800SFB-900PF
B-900SFBD-300PF
BD-300SFBD-500PF
BD-500SF

PF - PVC Coated Galvanized Steel Finish

SF - Stainless Steel Finish


PF BINS

- Ice storage capacity from 250 lbs. up to 900 lbs.
- Vinyl clad galvanized steel cabinet exterior design for easy cleaning

SF BINS

- Ice storage capacity from 300 lbs. up to 900 lbs.
- Stainless steel exterior design for easy cleaning

PF/SF BINS

- Protected by *H-GUARD Plus* Antimicrobial Agent 
- Long lasting attractive appearance
- Polyethylene bin liner for sanitary storage
- Sturdy construction for side by side or stacked ice machine installation
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage

BD Bins

- Fit 24" - 24 1/2" deep ice machine without Top Kit extension

Warranty

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

Two Year - Parts & Labor (Production prior to January 2012).**Three Year** - Parts & Labor (January 2012 production and after).

ISO9001-5018008



PF/SF BINS ICE STORAGE BIN SERIES

B-250PF
B-300PF/SF BD-300PF/SF
B-500PF/SF BD-500PF/SF
B-700PF/SF
B-800PF/SF
B-900PF/SF

- Up to 230 lbs. of ice storage
- Up to 260 lbs. of ice storage
- Up to 360 lbs. of ice storage
- Up to 550 lbs. of ice storage
- Up to 600 lbs. of ice storage
- Up to 660 lbs. of ice storage

ICE STORAGE BIN APPLICATION

Model Number	Application Capacity Storage	ARI-Rated Storage Capacity	Dimensions W x D x H	Shipping Weight
B-250PF	250 lbs.	230 lbs.	30" x 32 ¹ / ₂ " x 33 ³ / ₈ "	130 lbs.
B(D)-300PF/SF	300 lbs.	260 lbs.	22" x 32 ¹ / ₂ " x 46"	135 lbs.
B(D)-500PF/SF	500 lbs.	360 lbs.	30" x 32 ¹ / ₂ " x 46"	155 lbs.
B-700PF/SF	700 lbs.	550 lbs.	44" x 32 ¹ / ₂ " x 46"	200 lbs.
B-800PF/SF	800 lbs.	600 lbs.	48" x 32 ¹ / ₂ " x 46"	210 lbs.
B-900PF/SF	900 lbs.	660 lbs.	52" x 32 ¹ / ₂ " x 46"	220 lbs.

*height includes 6" adj. legs

ICE MACHINE MODEL APPLICATION

Bin	22" Width KM-320M KM-515M KM-600M KM-650M F-450M F-801M F-1001M KMD-410M KMS-822M FD-1001M	30" Width KM-901M KM-1340M KM-1601M KML Series F-1500M F-2000M KMD-450M KMD-850M KMD-901MRH KMD-901MWH KMS-750/1401* KMS-2000*	44" Width 2 KM-320M 2 KM-515M 2 KM-600M 2 KM-650M 2 F-450M 2 F-801M 2 F-1001M	48" Width KM-1301S KM-1400S KM-1601S KM-1900S KM-2100S KM-2500S
22" Width B-300PF/SF	No Top Kit Needed NEED HS-2153			
BD-300PF/SF	No Top Kit Needed			
30" Width B-250PF B-500PF/SF BD-500PF/SF	Need HS-2033	No Top Kit Needed NEED HS-2129 No Top Kit Needed		
44" Width B-700PF/SF	Need HS-2035	Need HS-2034 NEED HS-2130 & HS-2034	No Top Kit Needed	
48" Width B-800PF/SF	Need HS-2035 & HS-2032	Need HS-2034/2032 NEED HS-2131 & HS-2034/2032	Need HS-2032	No Top Kit Needed
52" Width B-900PF/SF	Need HS-2035 & HS-2033	Need HS-2035 NEED HS-2132 & HS-2035	Need HS-2033	Need HS-2032

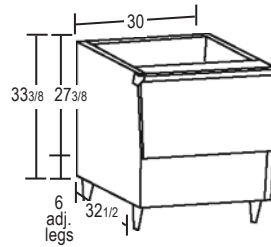
* KMS Series on bin application additionally requires HS-0224 (Mechanical Bin Control Extension)

Top Kit Extensions - HS-2153 - for use with B-300 bins
 HS-2129 - for use with B-500 bins
 HS-2130 - for use with B-700 bins
 HS-2131 - for use with B-800 bins
 HS-2132 - for use with B-900 bins



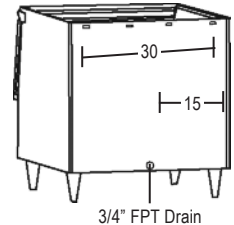
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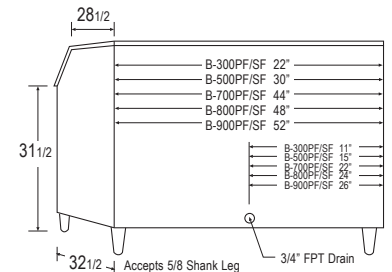
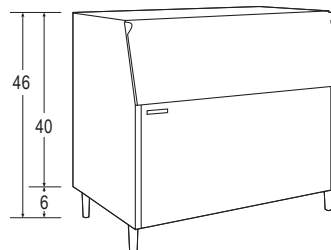


B-250PF

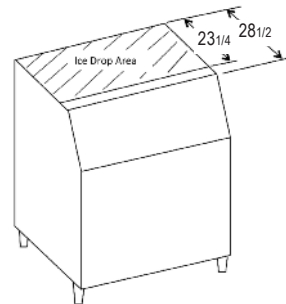
22 x 32¹/₂ x 33³/₈
W x D x H



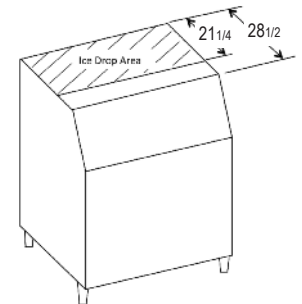
3/4" FPT Drain



32¹/₂ Accepts 5/8 Shank Leg 3/4" FPT Drain



**B BINS
Top View**

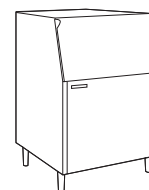


**BD BINS
Top View**



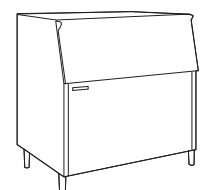
**B-300PF/SF
BD-300PF/SF**

22 x 32¹/₂ x 46
W x D x H



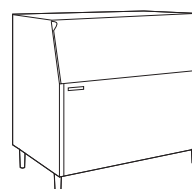
**B-500PF/SF
BD-500PF/SF**

30 x 32¹/₂ x 46
W x D x H



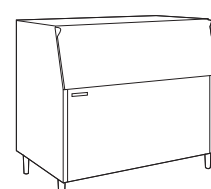
B-700PF/SF

44 x 32¹/₂ x 46
W x D x H



B-800PF/SF

48 x 32¹/₂ x 46
W x D x H



B-900PF/SF

52 x 32¹/₂ x 46
W x D x H



TEL 1-800-428-6087

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Simco Design Company

MANUFACTURER: ECOLAB

ITEM # 132

MODEL NUMBER: OASIS

QTY: 1

DESCRIPTION: OASIS SANITIZING SYSTEM

SUPPLIED BY: VND

INSTALLED BY: VND

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER: 1/2"

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

FRONT & BACK OF HOUSE

OASIS[®] SYSTEM

SUPERIOR RESULTS ■ CONTROLLED DISPENSING ■ EASY-TO-USE



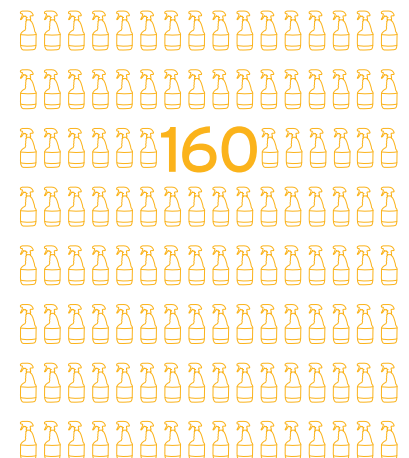
Advantages of the Oasis[®] Complete Dispensing System

- 1 Automatic dispensing
- 2 Customized dilution to control your costs
- 3 Closed dispensing — no manual mixing of chemicals
- 4 Compact form — up to 4 products per dispenser
- 5 Fast, one-handed filling of spray bottles or buckets
- 6 Multi-lingual labels and wallcharts provided

Get More. Spend Less. Reduce Waste.



=



Example:
Oasis[®] 137
Orange Force™

SELECT THE RIGHT SOLUTIONS FOR YOU



WASH 'N WALK® NO-RINSE FLOOR CLEANER

The industry's best enzymatic, no-rinse cleaner helps prevent grease buildup.

1-2.5 gal 14278 ■ US 1-15 gal 14289



OASIS® 146 MULTI-QUAT SANITIZER

EPA/DIN Registered sanitizer for use on food prep surfaces and wares, kills foodborne organisms as listed on product label. Wide efficacy range. (US: 150-400 ppm; Canada: 200-400 ppm.)

US 4-1 gal 17781 ■ 1-2.5 gal 17708 ■ 1-15 gal 17718
Canada 1-9.46 L 10384 ■ 4-3.78 L 6100011



ORANGE FORCE™ (OASIS® 137)

Powerful, no-streak formula cleans greasy soils, film and smoke from multiple surfaces.

1-2.5 gal 14559



GLASS CLEANER

Streak-free, fast-drying performance on windows, mirrors, glass, plastic, acrylics and painted surfaces. USDA Certified Bio-Based product.

1-2.5 gal 6100288
2-2 L 6100289



66 HEAVY DUTY ALKALINE BATHROOM CLEANER AND DISINFECTANT

EPA/DIN Registered heavy-duty bathroom cleaner and deodorizer effective against norovirus. Meadow Breeze scent.

US 1-2.5 gal 14914 ■ 1-15 gal 10154
Canada 2-2 L 20587

MANUFACTURER: CUSTOM FABRICATION

ITEM # 134

MODEL NUMBER: CUSTOM

QTY: 2

DESCRIPTION: ICE SCOOP HOLDER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: CUSTOM FABRICATION

ITEM # 135

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: ICE CATCH BASIN

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. REFER TO FABRICATION DRAWINGS FOR DETAILS.

FOODSERVICE EQUIPMENT SPECIFICATIONS

SECTION 200 : PREP EQUIPMENT

200	VACUUM BAG SEALER
201	SPARE NUMBER
202	SPARE NUMBER
203	PAN RACK
204	CAN OPENER
205	VEGETABLE SLICER
206	PREP TABLE W/ OVERSHELF
207.I	STAINLESS STEEL SHELVING
208	CUTTING BOARD
209	UTENSIL RACK
210	SPARE NUMBER
211	SPARE NUMBER
212	SPARE NUMBER
213	SPARE NUMBER
214	SPARE NUMBER
215	SPARE NUMBER
216	PREP TABLE W/ OVERSHELF
217	SPARE NUMBER
218	SPARE NUMBER
219	SPARE NUMBER
220	SPARE NUMBER
221	SPARE NUMBER
222	SPARE NUMBER
223	SPARE NUMBER
224	PREP SINK W. OVERSHELF
224.I	SINK FAUCETS
225	SPARE NUMBER
226	SPARE NUMBER
227	INGREDIENT BIN
228	HAND SINK
229	SOAP AND PAPER TOWEL DISPENSER
230	SPARE NUMBER
231	SPARE NUMBER
232	SPARE NUMBER
233	SPARE NUMBER
252	REACH-IN REFRIGERATOR

MANUFACTURER: ARY

ITEM # 200

MODEL NUMBER: BS-I6

QTY: 1

DESCRIPTION: VACUUM BAG SEALER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 5.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-20P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

MANUFACTURER: NEW AGE

ITEM # 203

MODEL NUMBER: I0080IDP

QTY: 1

DESCRIPTION: PAN RACK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: EDLUND

ITEM # 204

MODEL NUMBER: S-II

QTY: 1

DESCRIPTION: CAN OPENER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

Edlund S-11 NSF Manual Can Openers

For the very highest standard in food safety and sanitation, the S-11 manual can opener has over 17 years of success in foodservice worldwide utilizing proprietary can opening technology. The patented S-11 has successfully opened nearly one billion cans without a single complaint – giving it a stainless reputation. Add in the industry's longest warranty and you've got an opener that's a cut above any other.



- 5-year warranty
- NSF Certified
- Dishwasher safe
- Made in U.S.A.

- Rustproof stainless steel construction
- Parts remove easily for replacement
- Tamper proof model also available

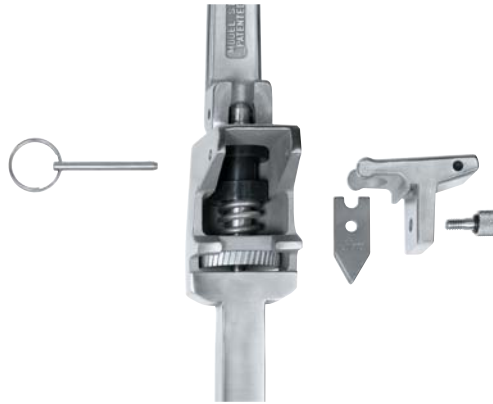
- Available with screw down base or clamp on model
- Standard size or with long bar for taller cans
- Patented

Open up to a higher standard in food safety.



Dishwasher Safe

Toss in the dishwasher for easy cleaning. The industry's first all-stainless can opener, the S-11 resists rust and stays looking new, no matter how many times it's washed.



Fewer Parts

The S-11's advanced design means fewer parts than most other openers, and its patented Quick Change Mechanism makes knife and gear replacement fast and easy.



Quick Change Mechanism

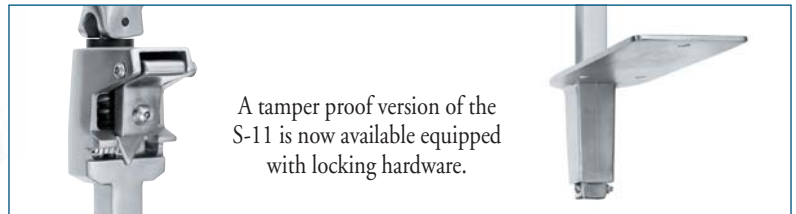
Makes gear replacement fast and easy.



S-11 with clamp base

Tamper proof S-11 opener with tamper proof base

ST-93 Rustproof can opener cleaning tool



A tamper proof version of the S-11 is now available equipped with locking hardware.

SPECIFICATIONS:

MODEL #	DESCRIPTION	PRODUCT CODE	CASE CUBE FT ³ /M ³	CASE WEIGHT LBS./KGS
S-11	Stainless Steel Can Opener With cast stainless steel base	15000	3.3/0.1	30/13.6
S-11 L	With long bar for cans up to 17" high (50cm)	15300	3.3/0.1	30/13.6
S-11 E	Comes complete with ST-93 cleaning tool and extra knife and gear	15400	3.3/0.1	31/14.1
S-11 C	Clamping Base Model Now available with clamp instead of screws Secures to underside of table	15020	3.3/0.1	30/13.6
S-11 CL	Clamping Base Model With long bar for cans up to 17" high (50cm)	15320	3.3/0.1	30/13.6
S-11 CE	Clamping Base Model complete with ST-93 cleaning tool and extra knife and gear	15420	3.3/0.1	32/14.5
S-11 WB	Without Base	15200	3.3/0.1	21/9.5
S-11 TP	Tamper Proof Opener With tamper proof base	15080	3.3/0.1	30/13.6
ST-93	Rustproof can opener cleaning tool	38500		.5/2

Note: S-11 Series standard length bar is 16" (40.6 cm) long. Extra long bar is 22" (55.9 cm) long.



Edlund *We're in your kitchen.™*

Edlund Company, Inc., 159 Industrial Parkway, Burlington, VT 05401 800-772-2126 www.edlundco.com

WARRANTY INFORMATION: THE EDLUND COMPANY WARRANTS THESE PRODUCTS TO BE FREE FROM DEFECTS IN MATERIAL AND WORKMANSHIP FOR A PERIOD OF ONE YEAR FROM DATE OF PURCHASE. THE COMPANY'S OBLIGATION UNDER THIS WARRANTY IS LIMITED TO REPAIRING OR REPLACING WITHOUT CHARGE ANY PART OR PARTS FOUND TO BE DEFECTIVE UNDER NORMAL USE. IT IS THE RESPONSIBILITY OF THE PURCHASER TO RETURN THE ENTIRE UNIT TO THE FACTORY, TRANSPORTATION CHARGES PREPAID. THIS WARRANTY DOES NOT COVER PARTS THAT MUST BE REPLACED UNDER NORMAL USE, INCLUDING KNIVES AND DRIVE GEARS ON CAN OPENERS. NO OTHER WARRANTY, WRITTEN OR VERBAL, IS AUTHORIZED BY THE COMPANY. WARRANTY INFORMATION OUTSIDE THE UNITED STATES MAY VARY, CONSULT YOUR DISTRIBUTOR.

12/07 ED01-4021

MANUFACTURER: ROBOT COUPE

ITEM # 205

MODEL NUMBER: R602

QTY: 1

DESCRIPTION: VEGETABLE SLICER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	208	CYCLE:	60 Hz	PHASE:	3
AMPS:	2.8	KILOWATTS:		WATTS:	
CORD/PLUG:	L15-20P	DIRECT:		WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER:	HOT WATER:
DRAIN:	

GAS REQUIREMENTS

NATURAL:	PROPANE:	BTUH:
SIZE:		

NOTES:

MANUFACTURER: CUSTOM FABRICATION

ITEM # 206

MODEL NUMBER: PER PLAN

QTY: 1

DESCRIPTION: PREP TABLE WITH OVERSHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: Amco II

ITEM # 207

MODEL NUMBER: PER PLAN

QTY: 2

DESCRIPTION: CAN OPENER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: TEKNOR-APEX

ITEM # 208

MODEL NUMBER: SANI-TUFF

QTY: 3

DESCRIPTION: WALL SHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

Available Colors: Buff



Sani-Tuff® cutting boards are made from a high density rubber compound that won't crack, splinter, swell, or absorb liquids or odors, and lasts far longer than cutting boards made from wood or plastic. Sani-Tuff® cutting boards are National Sanitation Foundation (NSF) tested and certified. The rubber compound used for these cutting boards has a high degree of resiliency preserving knife edges longer. Available in a variety of sizes and thicknesses, Sani-Tuff® cutting boards can be resurfaced by sanding the board as needed.

Sizes:

- Overall thicknesses: 1/2", 3/4", 1", 2"
- Stock Sizes: (1/2" thick) – 6" x 8", 8" x 8", 12" x 18", 15" x 20", 18" x 24", 48" x 72"
 (3/4" thick) – 12" x 18", 15" x 20", 18" x 24", 48" x 72"
 (1" thick) – 12" x 18", 15" x 20", 18" x 24", 48" x 72"
 (2" thick) – 48" x 72"
- Stock Sizes: (1" Round) – 12", 14", 16"
 (2" Round) – 12", 14", 16"
- Custom sizes available



Application Requirements:

Restaurant grade quality cutting boards



- Won't crack, splinter, swell, or absorb liquids or odors
- Lasts far longer than wood or plastic
- NSF tested and certified
- FDA Certified
- Resiliency preserves knife edges longer
- Can be resurfaced by sanding
- Optional cutouts and gravy groove available



Food Service

MANUFACTURER: CUSTOM
MODEL NUMBER: CUSTOM
DESCRIPTION: UTENSIL RACK
SUPPLIED BY: TGIF
INSTALLED BY: GC

ITEM # 209

QTY: 1

ELECTRICAL REQUIREMENTS

VOLTAGE:	CYCLE:	PHASE:
AMPS:	KILOWATTS:	WATTS:
CORD/PLUG:	DIRECT:	WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:	HOT WATER:
DRAIN:	

GAS REQUIREMENTS

NATURAL:	PROPANE:	BTUH:
SIZE:		

NOTES:

MANUFACTURER: CUSTOM FABRICATION

ITEM # 216

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: PREP TABLE W/ OVERSHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE AND SHAPE AS SHOWN ON PLAN WITH 16 GA S/S TOP, S/S LEGS & GUSSETS WITH ADJ S/S BULLET FEET.
2. PROVIDE MOUNTING POINT FOR #204.
3. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 224

MODEL NUMBER: PER PLAN

QTY: 1

DESCRIPTION: PREP SINK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 2" INDIRECT

GAS REQUIREMENTS

**NATURAL:
SIZE:**

PROPANE:

BTUH:

NOTES:

1. SIZE AND SHAPE AS SHOWN ON PLAN WITH 16 GA S/S TOP, S/S LEGS & GUSSETS WITH ADJ S/S BULLET FEET.
2. TOP TO HAVE MARINE EDGE ON ENDS AND FRONT.
3. PROVIDE 2 EA 24"X24"X12" DP INTEGRAL SINKS W/LEVER DRAINS.
4. 18 GA S/S U-SHELF ON LH END, OPEN BASE ON RH END.
5. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: T&S BRASS

ITEM # 224.1

MODEL NUMBER: B-0231

QTY: 1

DESCRIPTION: SINK FAUCETS

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER: 1/2"

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: CAMBRO
MODEL NUMBER: IB36-I48
DESCRIPTION: INGREDIENT BIN
SUPPLIED BY: TGIF
INSTALLED BY: GC

ITEM # 227

QTY: 1

ELECTRICAL REQUIREMENTS

VOLTAGE:	CYCLE:	PHASE:
AMPS:	KILOWATTS:	WATTS:
CORD/PLUG:	DIRECT:	WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:	HOT WATER:
DRAIN:	

GAS REQUIREMENTS

NATURAL:	PROPANE:	BTUH:
SIZE:		

NOTES:

Ingredient Bins

Standard

Models IBSF27 – 27 gallon (102 L)
IB32 – 32 gallon (121 L)
IB36 – 34 gallon (129 L)
IB44 – 43 gallon (161 L)

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



Features & Benefits

- Stores and transports a wide variety of dry ingredients such as flour, sugar, rice or grains. Perfect for restaurants, food manufacturers or commissaries.
- Available in 27, 32, 34, and 43 gallon (102, 121, 129, 161 L) capacity to meet standard industry requirements for storage and transportation of bulk foods.
- One-piece, seamless single-wall polyethylene bin construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.
- FDA accepted material. Meets all food contact requirements and eliminates need for liners.
- Smooth interior and exterior are easy to clean.
- Injection molded Camwear® polycarbonate lids are transparent, break resistant and offer quick and easy identification of contents. Slide-back feature for easy access.
- Working height permits storage under standard work tables.
- Heavy-duty 3" (7,6 cm) casters, 2 front swivel, 2 fixed, are bolted into molded-in steel plates and will not pull out or fall off.
- No assembly required.
- Available in White (148) only with Clear (135) cover.



IBSF27



IB32



IB36



IB44

Approvals



Ingredient Bins

Standard

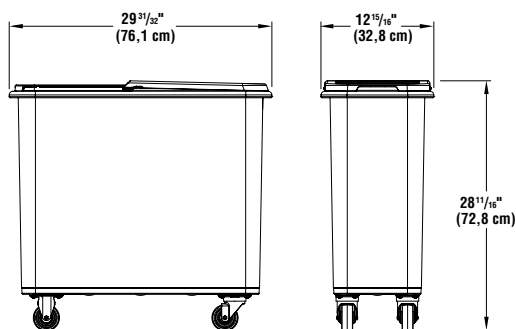
Models IBSF27 – 27 gallon (102 L)
 IB32 – 32 gallon (121 L)
 IB36 – 34 gallon (129 L)
 IB44 – 43 gallon (161 L)

Item No. _____

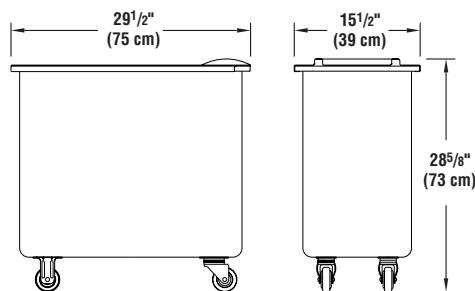
Specifier Identification No. _____

Model No. _____

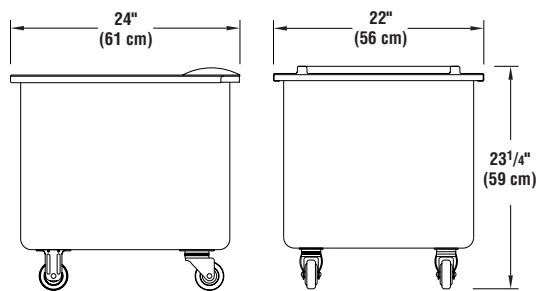
Quantity _____



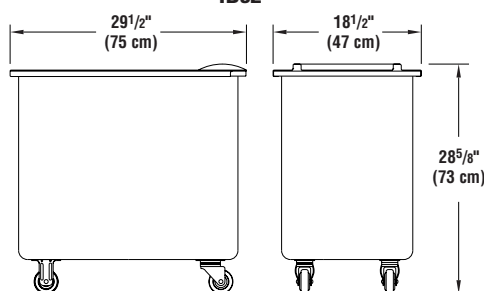
IBSF27



IB36



IB32



IB44

Specifications

Code	Description	Volume Capacity	Load Capacity		Exterior Dimensions W x D x H	Case lbs./cube Kg/m ³
			Sugar	Flour		
IBSF27	27 gal. Ingredient Bin (102 L)	3.56 Cubic feet (0,100) Cubic meters	216 lbs. (98 kg.)	150 lbs. (68 kg.)	12 ¹⁵ / ₁₆ " x 29 ³¹ / ₃₂ " x 28 ¹¹ / ₁₆ " (32,8 x 76,1 x 72,8 cm)	28.5 (6.91)
IB32	32 gal. Ingredient Bin (121 L)	4.28 Cubic feet (0,121) Cubic meters	215 lbs. (97,5 kg.)	160 lbs. (73 kg.)	22" x 24" x 23 ¹ / ₄ " (56 x 61 x 59 cm)	11,2 (0,196)
IB36	34 gal. Ingredient Bin (129 L)	4.54 Cubic feet (0,128) Cubic meters	252 lbs. (114 kg.)	180 lbs. (82 kg.)	15 ¹ / ₂ " x 29 ¹ / ₂ " x 28 ⁵ / ₈ " (39 x 75 x 73 cm)	13 (0,21)
IB44	43 gal. Ingredient Bin (161 L)	5.69 Cubic feet (0,161) Cubic meters	320 lbs. (145 kg.)	230 lbs. (104 kg.)	18 ¹ / ₂ " x 29 ¹ / ₂ " x 28 ⁵ / ₈ " (47 x 75 x 73 cm)	30 (8,51)
						14 (0,24)
						30.75 (9.14)
						14 (0,26)

Dimension Tolerance: +/- 1/4" (0,64 cm)

Architect Specs

The Ingredient Bins shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. Each unit shall be one piece, seamless, single-wall molded construction made of FDA Approved white polyethylene. Unit capacity shall range from 27 - 43 gallons (102 - 161 L) and/or 3.56 - 5.69 cu. ft. (0,100 - 0,161 cubic meters).

It shall have four each 3" (7,6 cm) casters with 1 1/4" (3,2 cm) wide tread, 2 front swivel and 2 fixed, mounted on molded-in steel plates. It shall have an injection molded, transparent, slide-back polycarbonate lid. It shall not exceed 29" (73,6 cm) in height so that it can store under standard work tables. It shall be available in white only with a clear cover.

Approvals



CAMBRO

© Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, CA 92647-2056, U.S.A.

Telephone 714 848 1555

Toll Free 800 854 7631

Customer Service Department 800 833 3003

MANUFACTURER: BY GC

ITEM # 228

MODEL NUMBER: ---

QTY: 1

DESCRIPTION: HAND SINK

SUPPLIED BY: GC

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2" HOT WATER: 1/2"

DRAIN: 1-1/2" DIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

MANUFACTURER: BY GC

ITEM # 229

MODEL NUMBER: ---

QTY: 1

DESCRIPTION: SOAP AND PAPER TOWEL DISPENSER

SUPPLIED BY: GC

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: TRAULSEN

ITEM # 252

MODEL NUMBER: GI0000 LH HINGE

QTY: 1

DESCRIPTION: SOAP AND PAPER TOWEL DISPENSER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	115	CYCLE:	60Hz	PHASE:	1
AMPS:	8	KILOWATTS:		WATTS:	
CORD/PLUG:	5-15P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

Project

Quantity

Item #

Model Specified:

CSI Section 11400

G-Series Reach-In Refrigerators/ Self-Contained



Equipped with an
easy to use
microprocessor
control!



Model G10010



Model G20010



Model G30010



One, Two & Three Section Models, 32" Deep

Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series line-up includes a wide range of one, two and three section reach-in refrigerator and freezer models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

AVAILABLE MODELS

Single Section (Formerly Model GHT132WUT)			Two Section (Formerly Model GHT232NUT)			Three Section (Formerly Model GHT332NUT)		
Model #	Door	Hinging	Model #	Door	Hinging	Model #	Door	Hinging
G10000	Half	Right	G20000	Half	Left-Right	G30000	Half	Left-Right-Right
G10001	Half	Left	G20001	Half	Right-Left	G30001	Half	Left-Left-Right
G10010	Full	Right	G20002	Half	Right-Right	G30002	Half	Right-Right-Right
G10011	Full	Left	G20003	Half	Left-Left	G30003	Half	Left-Left-Left
			G20010	Full	Left-Right	G30010	Full	Left-Right-Right
			G20011	Full	Right-Left	G30011	Full	Left-Left-Right
			G20012	Full	Right-Right	G30012	Full	Right-Right-Right
			G20013	Full	Left-Left	G30013	Full	Left-Left-Left

Standard Product Features

- High Quality Stainless Steel Exterior Front and Door(s)
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Automatically Activated Incandescent Lights
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In Door Gaskets
- Gasket Protecting Anodized Aluminum Door Liner
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick Refrigeration Recovery Times
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

Optional Accessory Kits

- Additional Epoxy Coated Shelves*
- No. 1 Type Tray Slides* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- No. 4 Type Tray Slides* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
- Universal Type Tray Slides* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- Plated Shelves* (for use in lieu of standard shelving)
- 6" High Adjustable Legs (for use in lieu of standard casters)

*Please refer to spec sheet TR35872 for
optional accessory kit details

NOTE: All optional accessory kits are shipped separately for
later installation by others at the jobsite.



Listed by Underwriters Laboratories Inc.,
to U.S. and Canadian safety standards and
Listed by NSF International.

Approval: _____



TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

Project

Quantity

Item #

Model Specified:

CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways.

Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	1-Section Models	2-Section Models	3-Section Models
Net capacity cu. ft.	24.2 (686 cu l)	46.0 (1303 cu l)	69.1 (1958 cu l)
Length - overall in.	29 $\frac{7}{8}$ (75.9 cm)	52 $\frac{5}{8}$ (132.4 cm)	76 $\frac{5}{8}$ (193.8 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)
Clear door width in.	21 $\frac{1}{8}$ (53.6 cm)	21 $\frac{1}{8}$ (53.6 cm)	21 $\frac{1}{8}$ (53.6 cm)
Clear half-door height in.	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)
Clear full-door height in.	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)
Height-overall on 6" casters ³	83 $\frac{3}{4}$ (211.5 cm)	83 $\frac{3}{4}$ (211.5 cm)	83 $\frac{3}{4}$ (211.5 cm)
No. Standard Shelves	3	6	9
Shelf area sq. ft. ¹	18.8 (1.75 sq m)	34.6 (3.21 sq m)	51.9 (4.82 sq m)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	115/60/1
Feed wires with Ground	3	3	3
Full load amperes	5.8	7.4	8.4
REFRIGERATION DATA			
Refrigerant	R-134a	R-134a	R-134a
BTU/HR H.P. ²	1520 (1/2 HP)	2240 (1/2 HP)	4610 (3/4 HP)
SHIPPING DATA			
Length - crated in.	35 (89 cm)	63 (160 cm)	91 (231 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)	43 (109 cm)
Height - crated in.	83 $\frac{3}{4}$ (212 cm)	83 $\frac{3}{4}$ (212 cm)	83 $\frac{3}{4}$ (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)	189 (5354 cu l)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)	610 (277 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)	790 (358 kg)

NOTES

NOTE: Figures in parentheses reflect metric equivalents.

1= Figure shown reflects the area of standard shelf complement plus the additional storage area available on the cabinet bottom.

2= Based on a 90 degree F ambient and 20 degree F evaporator. For remote data please refer to spec sheet TR35837.

3= 12" Top clearance preferred for optimum performance and service access.



Equipped With One NEMA 5-15 P Plug

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.

Part No. TR35787 (revised 1/13)

Refrigeration System

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

Controller

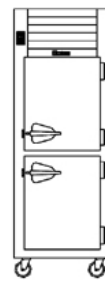
The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

Interior

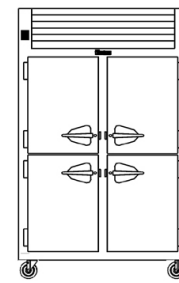
Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

Warranties

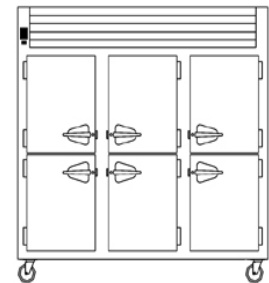
Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.



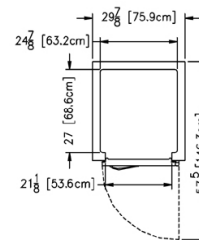
Elevation
One-Section



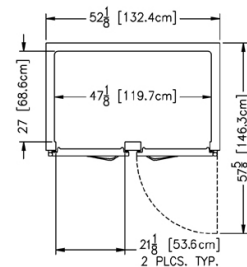
Elevation
Two-Section



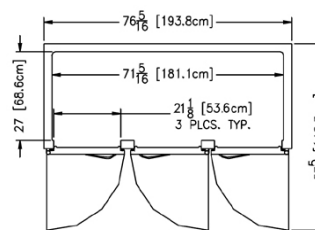
Elevation
Three-Section



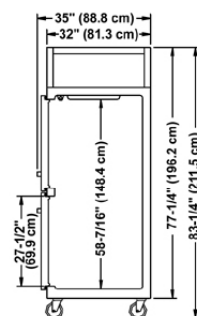
Plan - One-Section



Plan - Two-Section



Plan - Three-Section



Section - All Models

TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

Traulsen

FOODSERVICE EQUIPMENT SPECIFICATIONS

SECTION 300 : WAREWASHING EQUIPMENT

301	SOILED DISHTABLE
301.1	CANTED RACK SHELF
301.2	PRE-RINSE SPRAYER
302	SPARE NUMBER
303	DISH MACHINE
304	CLEAN DISHTABLE
305	DISHWASHER VENT DUCTS
306	S/S WALL SHELF
307	DUNNAGE RACKS
308	POT SINK
308.1	POT SINK FAUCET
309	2 BAR POT SINK
310	WALL SHELF
311	DISH RACK DOLLY
312	SPARE NUMBER
313	SHELVING UNIT-DISH
314	SPARE NUMBER
315	S/S WALL PANELING
316	HAND SINK

MANUFACTURER: CUSTOM FABRICATION

ITEM # 301

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: SOILED DISHTABLE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 2" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. PROVIDE 2 EA 6" TRASH CHUTES WHERE SHOWN.
3. PROVIDE 1 EA 21"x21"x8" SCRAP SINK W/REMOVABLE SCRAP BASKET & RACK GUIDE.
4. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 301.1

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: CANTED RACK SHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: T&S BRASS

ITEM # 301.2

MODEL NUMBER: B-0133-B

QTY: 1

DESCRIPTION: PRE-RINSE SPRAYER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER: 1/2"

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-0133-B

Item No.

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

This Space for Architect/Engineer Approval

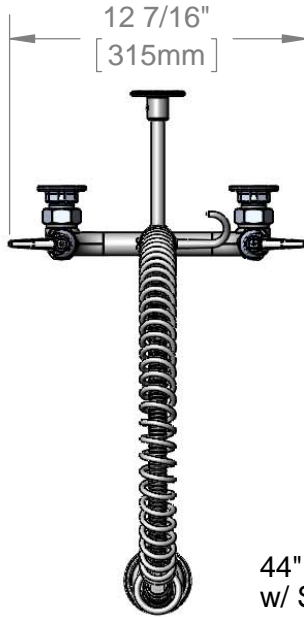
Job Name _____ Date _____

Model Specified _____ Quantity _____

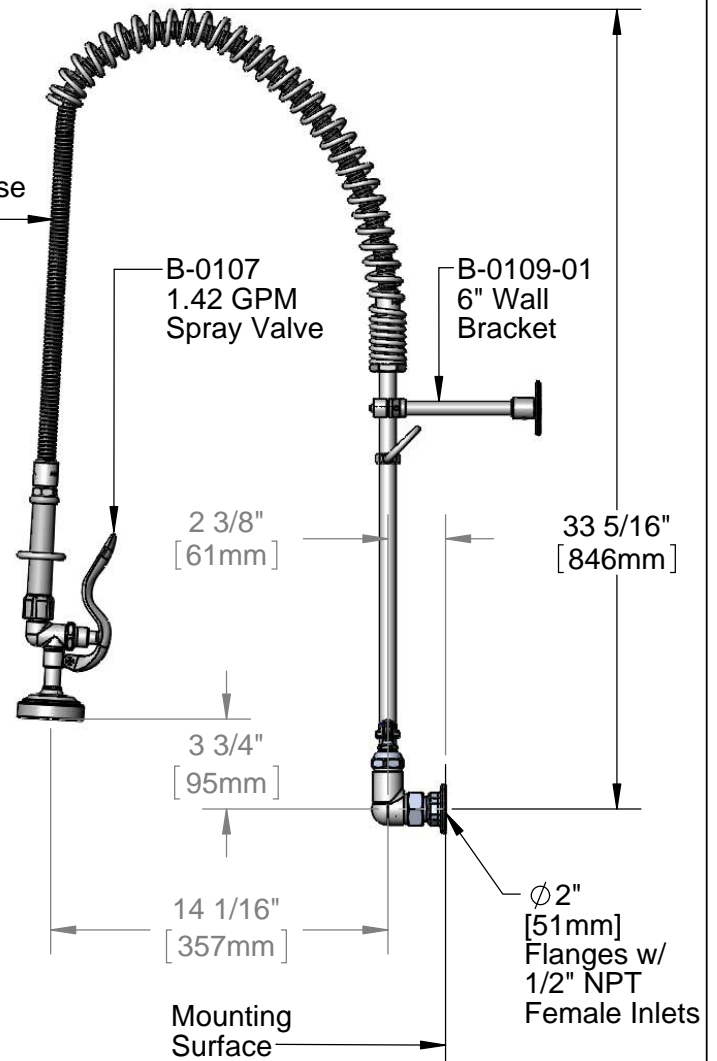
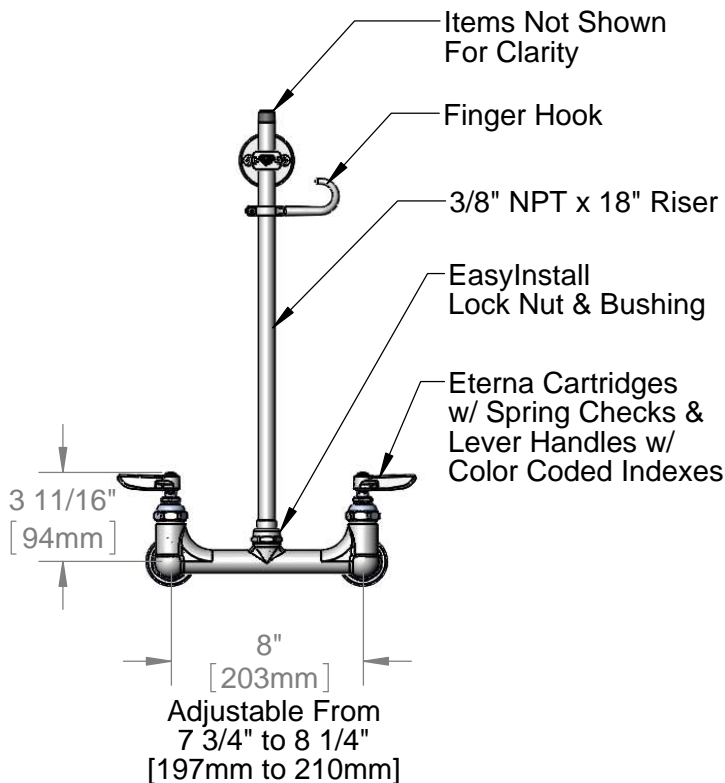
Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



44" Flexible Stainless Steel Hose
w/ Spring & Spray Valve



Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA 2005 (PRSV)



T&S BRASS AND BRONZE WORKS, INC.

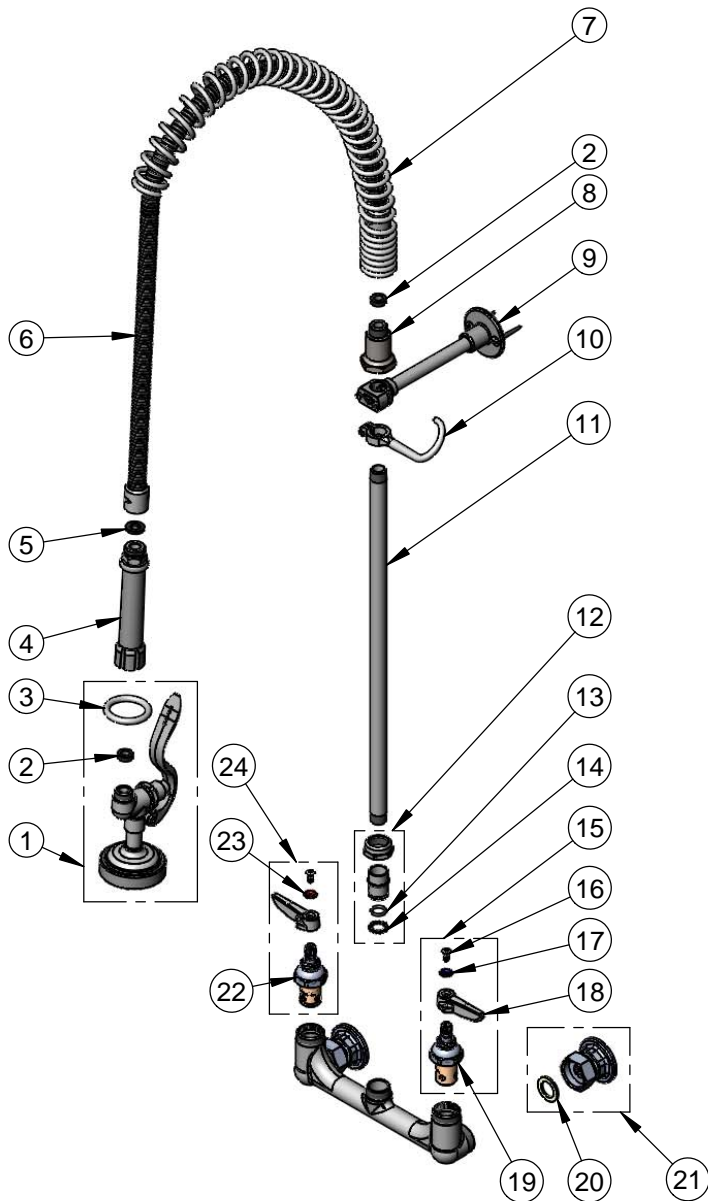
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

B-0133-B

Item No.

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



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.42 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0044-H2A	44" Flexible Stainless Steel, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-01	6" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
13	001065-45	O-Ring
14	014200-45	Star Washer, Anti-Rotation
15	002711-40	Eterna Cartridge, LTC w/ Spring Check, Handle, Index & Screw
16	000922-45	Lever Handle Screw
17	001660-45	Blue Index-CW
18	001638-45	Lever Handle
19	012442-40	Eterna Cartridge, LTC w/ Spring Check
20	001019-45	Coupling Nut Washer
21	00AA	1/2" NPT Female Eccentric Flange
22	012443-40	Eterna Cartridge, RTC w/ Spring Check
23	001661-45	Red Index-HW
24	002712-40	Eterna Cartridge, RTC w/ Spring Check, Handle, Index & Screw

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA Act 2005 (PRSV)

MANUFACTURER: ECOLAB

ITEM # 303

MODEL NUMBER: EC-44

QTY: 1

DESCRIPTION: DISH MACHINE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	208	CYCLE:	60 HZ	PHASE:	3
AMPS:	48.75	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:	YES	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER:		HOT WATER:	3/4"
DRAIN:	2" INDIRECT		

GAS REQUIREMENTS

NATURAL:	PROPANE:	BTUH:
SIZE:		

NOTES:



FAST, RELIABLE PERFORMANCE

EC-44 Dishmachine

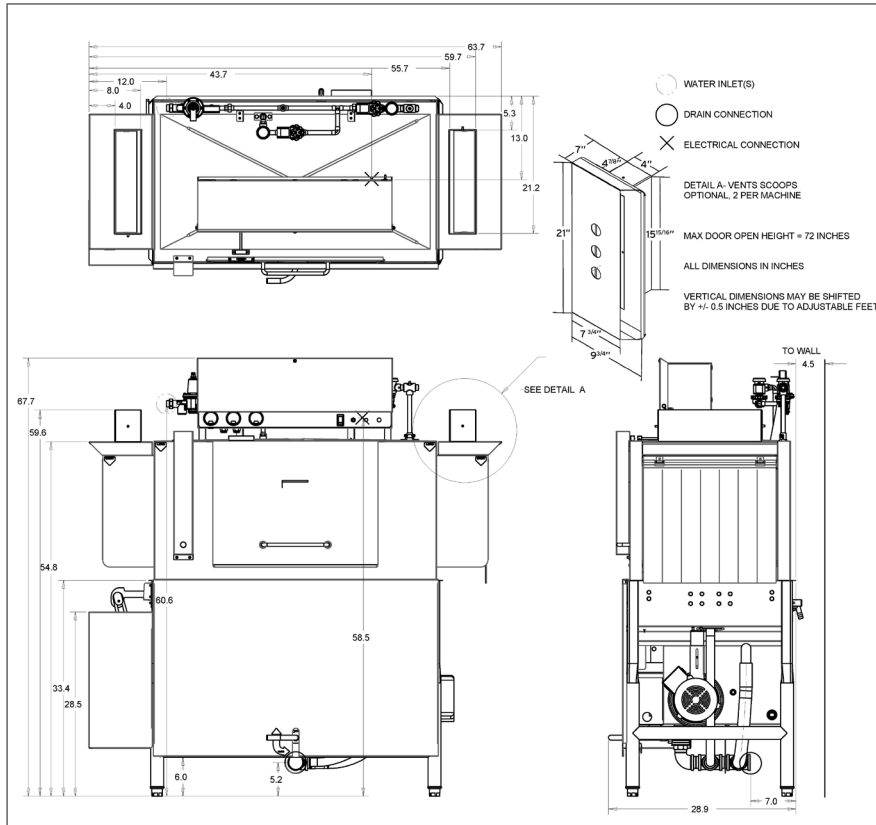
- ▲ Extended 18" wash section provides consistent results.
- ▲ Separation of wash and rinse sections help prevent water contamination in the final rinse.
- ▲ Machine design provides high throughput, 244 racks per hour.

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

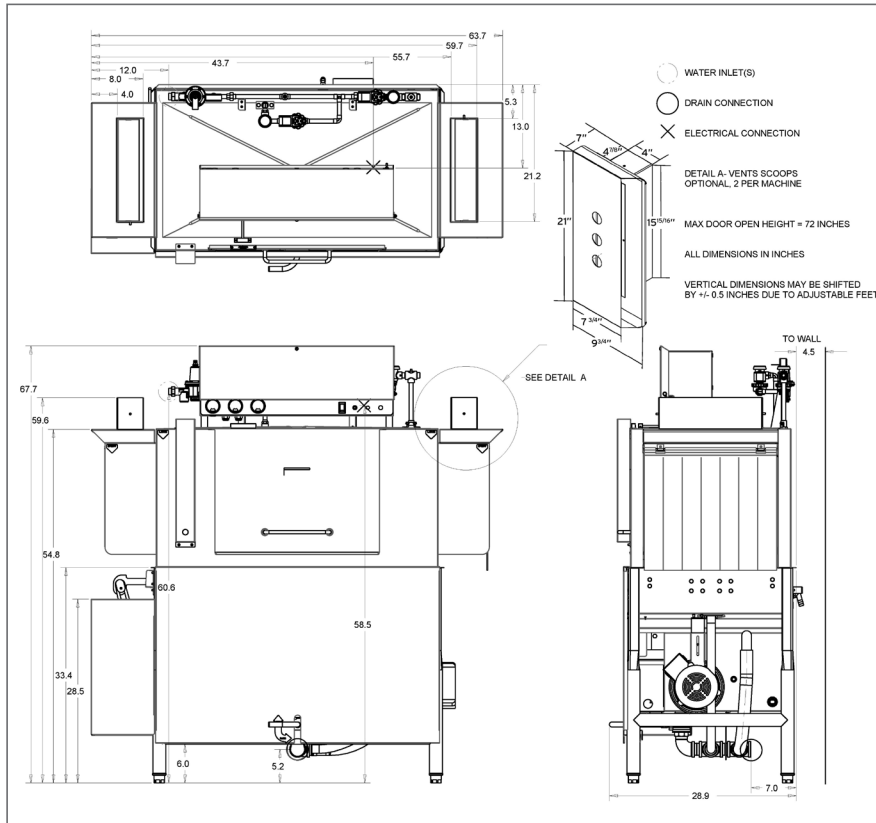


Superior Results, 24/7 Service and a Great Financial Option.

LEFT TO RIGHT



RIGHT TO LEFT



SPECIFICATIONS

OPERATING CAPACITY

Racks per Hour	244
----------------	-----

OPERATING TEMPERATURES

Wash (min)	
low-temp	140° F
high-temp	160° F
Sanitizing Rinse (min)	
low-temp	120° F
high-temp	180° F

WATER CONSUMPTION

Gallons per Rack	0.91
------------------	------

ELECTRICAL RATINGS

Wash Pump	2 hp
Drive Motor	1/4 hp

WASH CHAMBER

Internal Height	18"
-----------------	-----

WEIGHT

Machine Weight	626 lbs
----------------	---------

UTILITY REQUIREMENTS ELECTRICAL

Voltage/Frequency/Phase:	208V/60Hz/3 Ph
Total Amperage	48.75 A
Minimum Electrical Circuit	60 A
Voltage/Frequency/Phase:	230V/60Hz/3 Ph
Total Amperage	44.6 A
Minimum Electrical Circuit	50 A
Voltage/Frequency/Phase:	460V/60Hz/3 Ph
Total Amperage	22.3 A
Minimum Electrical Circuit	25 A

Voltage/Frequency/Phase:	208V/60Hz/1 Ph
Total Amperage	82.65 A
Minimum Electrical Circuit	90 A

Voltage/Frequency/Phase:	230V/60Hz/1 Ph
Total Amperage	75.85 A
Minimum Electrical Circuit	80 A

WATER

Waterline Size (min)	1/2"
Flow Pressure (required)	15-25 psi
Incoming Temp (min)	
low-temp	120° F
high-temp	180° F
Incoming Temp (recommended)	
low-temp	140° F
high-temp	180° F

DRAIN

Drainline Size	1 1/2"
----------------	--------

VENT HOOD

Flow-Cubic Feet per Minute	600
----------------------------	-----

CHEMICAL SANITIZER RINSE

Minimum chlorine, ppm (low-temp)	50
----------------------------------	----

370 Wabasha Street N St. Paul, MN 55102

www.ecolab.com 1 800 35 CLEAN

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MANUFACTURER: CUSTOM FABRICATION

ITEM # 304

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: CLEAN DISHTABLE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. PROVIDE MOUNTING HOLES FOR TABLE LIMIT SWITCH.
3. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION
MODEL NUMBER: CUSTOM
DESCRIPTION: DISHWASHER VENT DUCTS
SUPPLIED BY: TGIF
INSTALLED BY: GC

ITEM # 305

QTY: 2

ELECTRICAL REQUIREMENTS

VOLTAGE:	CYCLE:	PHASE:
AMPS:	KILOWATTS:	WATTS:
CORD/PLUG:	DIRECT:	WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:	HOT WATER:
DRAIN:	

GAS REQUIREMENTS

NATURAL:	PROPANE:	BTUH:
SIZE:		

NOTES:

1. EXTEND DUCTS TO 6" ABOVE FINISHED CEILING. VERIFY CEILING HEIGHT WITH ARCHITECTURAL DRAWINGS.
2. FINAL CONNECTIONS ABOVE CEILING BY HVAC CONTRACTOR.
3. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 306

MODEL NUMBER: PER PLAN

QTY: 1

DESCRIPTION: S/S WALL SHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: NEW AGE

ITEM # 307

MODEL NUMBER: 6008

QTY: 1

DESCRIPTION: DUNNAGE RACK - DISH

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



JOB:
ITEM:
QTY:



Made in the USA

RAC LINE DUNNAGE RACKS

APPLICATION:

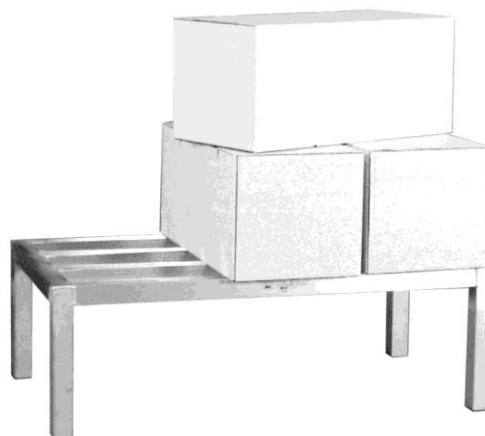
These all welded aluminum dunnage racks keep product organized and off of the floor.

MATERIAL:

Constructed out of 1 1/2"x1 1/2"x.070" wall tubing. Legs are capped with a plastic cap.

GUARANTEE:

These racks carry a **Lifetime Guarantee** against rust and corrosion and also carry a **One-Year Guarantee** against workmanship and material defects.

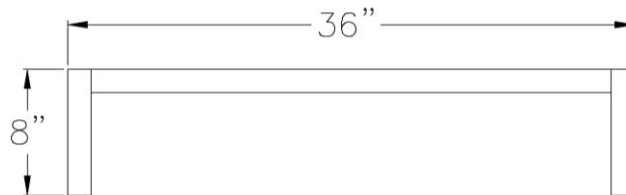
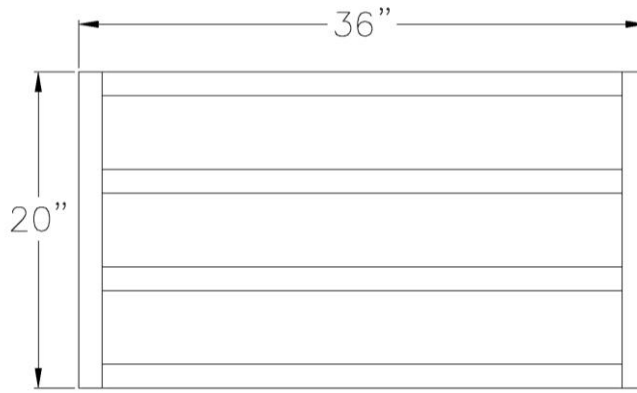


Model #6017



Phone: 800-255-0104
Fax: 877-877-7687
www.newageindustrial.com
sales@newageindustrial.com

New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.



Model #6017

Model No.	Size-W	Size-H	Size-D	Wt. Cap.	No. of Lat.
6017	20"	8"	36"	2000#	4
6018	20"	8"	48"	2000#	4
6019	20"	8"	60"	1500#	4
6004	20"	12"	36"	2000#	4
6005	20"	12"	48"	2000#	4
6006	20"	12"	60"	1500#	4
6014	24"	8"	36"	2000#	5
6015	24"	8"	48"	2000#	5
6016	24"	8"	60"	1500#	5
6008	24"	12"	36"	2000#	5
6009	24"	12"	48"	2000#	5
6010	24"	12"	60"	1500#	5



Phone: 800-255-0104
 Fax: 877-877-7687
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sales@newageindustrial.com

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MANUFACTURER: CUSTOM FABRICATION

ITEM # 308

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: POT SINK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 2" INDIRECT

GAS REQUIREMENTS

**NATURAL:
SIZE:**

PROPANE:

BTUH:

NOTES:

1. PROVIDE 3 EA 24"x24"x14" INTEGRAL SINK BOWLS W/2" LEVER DRAINS & OVERFLOWS.
2. MOUNT ITEM #309 & #310 TO SPLASH.
3. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: T&S BRASS

ITEM # 308.1

MODEL NUMBER: B-0231

QTY: 2

DESCRIPTION: POT SINK FAUCET

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER: 1/2"

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-0231

Item No.

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



ADA Compliant

This Space for Architect/Engineer Approval

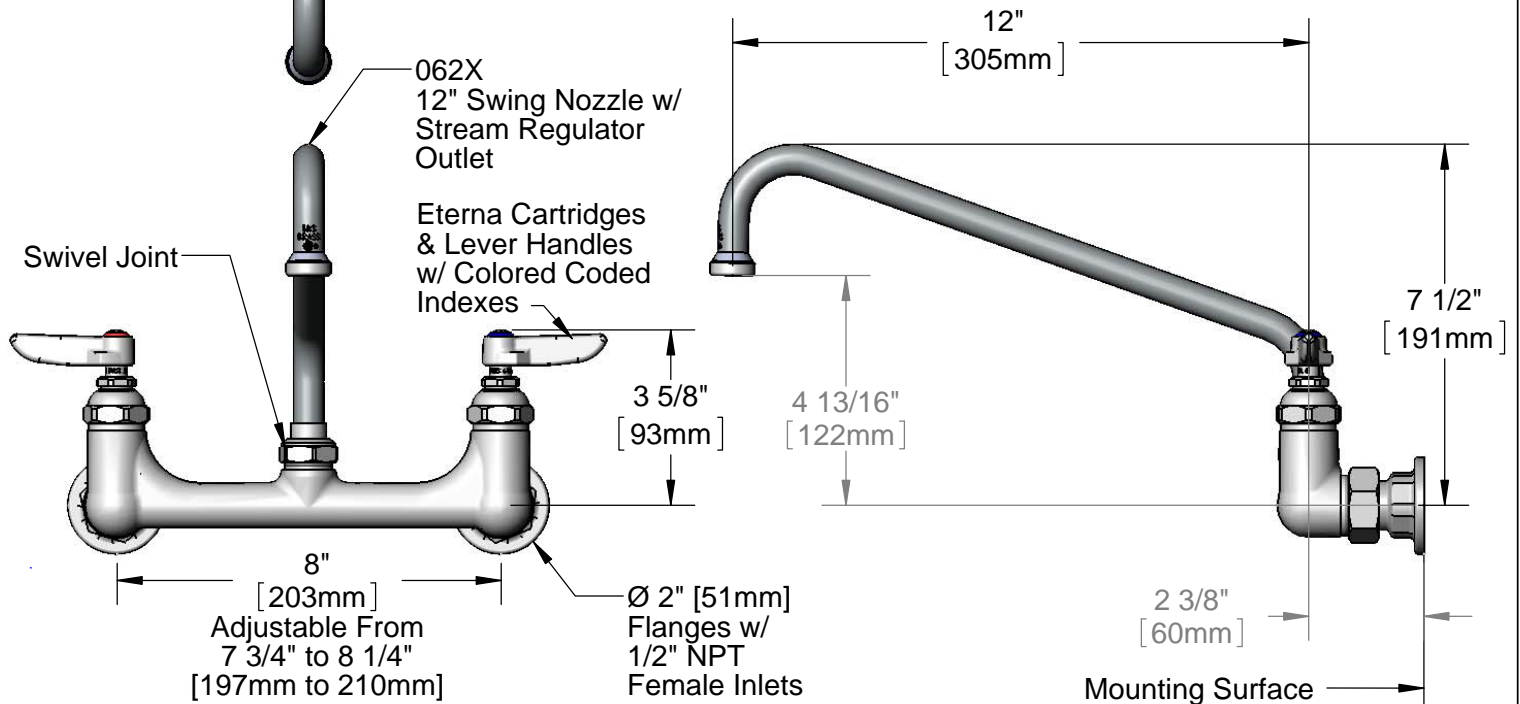
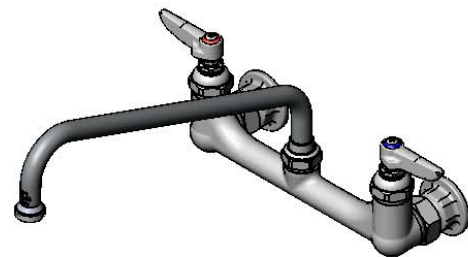
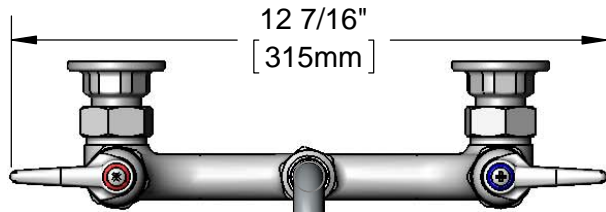
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:

8" Wall Mount Mixing Faucet w/ Eterna Cartridges, Lever Handles,
12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)



T&S BRASS AND BRONZE WORKS, INC.

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

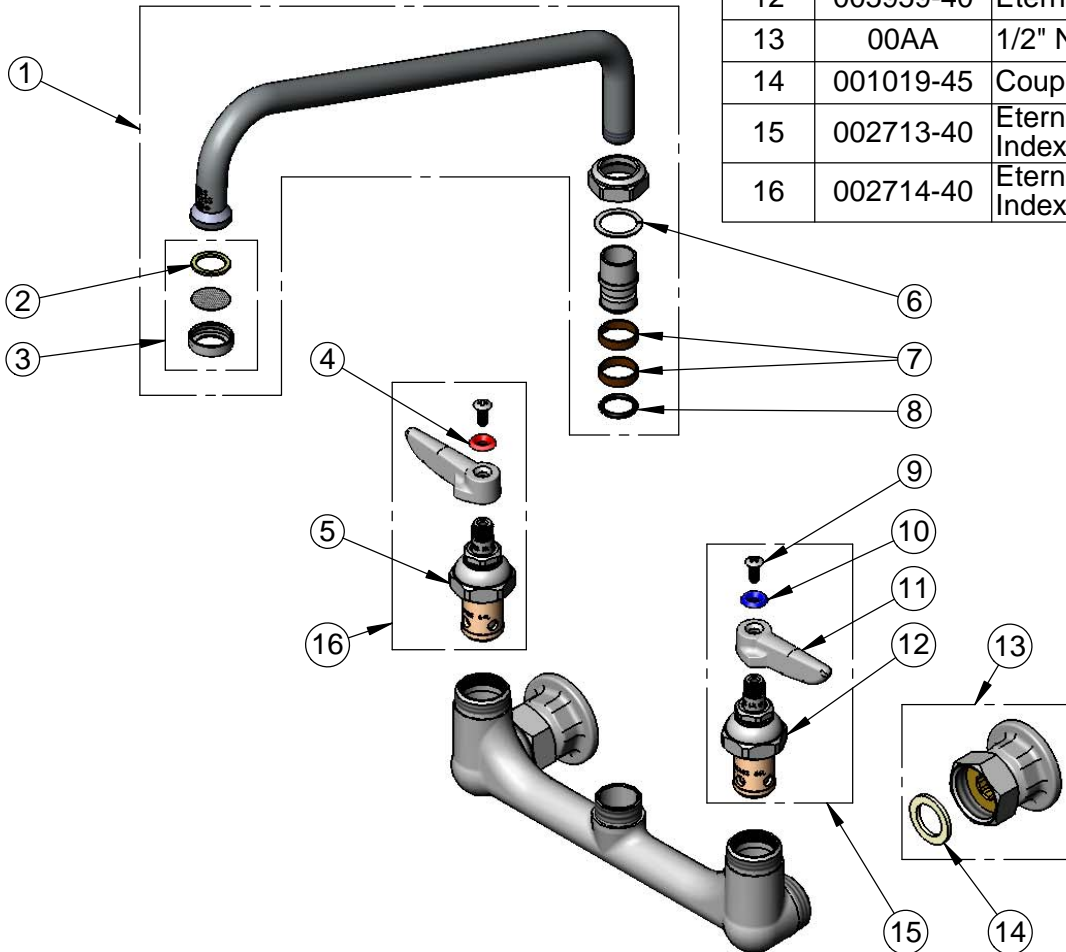
Model No.

B-0231

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	062X	12" Swing Nozzle
2	001048-45	Nozzle Tip Washer
3	B-PT	Stream Regulator Outlet
4	001661-45	Red Index-HW
5	005960-40	Eterna Cartridge, RTC
6	009538-45	Swivel Washer
7	011429-45	Swivel Sleeves (2)
8	001074-45	O-Ring
9	000922-45	Lever Handle Screw
10	001660-45	Blue Index-CW
11	001638-45	Lever Handle
12	005959-40	Eterna Cartridge, LTC
13	00AA	1/2" NPT Female Eccentric Flange
14	001019-45	Coupling Nut Washer
15	002713-40	Eterna Cartridge, LTC w/ Handle, Index & Screw
16	002714-40	Eterna Cartridge, RTC w/ Handle, Index & Screw



Product Specifications:

8" Wall Mount Mixing Faucet w/ Eterna Cartridges, Lever Handles,
12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

MANUFACTURER: CUSTOM FABRICATION

ITEM # 309

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: 2 BAR POT RACK-WALL MOUNT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. PROVIDE S/S SLIDING POT HOOKS @12" O.C.
3. MOUNT TO ITEM #308, POT SINK.
4. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 310

MODEL NUMBER: CUSTOM

QTY: 2

DESCRIPTION: SHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. MOUNT TO ITEM #308, POT SINK.
3. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: BY OWNER

ITEM # 311

MODEL NUMBER: PER PLAN

QTY: 2

DESCRIPTION: DISH RACK DOLLY

SUPPLIED BY: TGIF

INSTALLED BY: OPS

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: Amco II

ITEM # 313

MODEL NUMBER:

QTY: 2

DESCRIPTION: SHELVING UNIT - DISH

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. SIZE & SHAPE AS SHOWN ON PLAN.

AMCO Plastic Plus® Shelving

- Grey polypropylene plastic removable panels snap onto heavy duty epoxy coated frames
- Sectional panels can be easily removed from frames for cleaning
- No tools or hardware required
- Plastic Plus® panels and frames contain an antimicrobial agent that protects the finishes from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. This additional protection helps keep the shelving cleaner between cleanings*
- Can be used in environments ranging from -20°F (-29°C) to 190°F (88°C)
- Strength rated to support 1,000 lbs (455kg) of uniformly loaded static weight per shelf.
- Fits standard AMCO posts and compatible with other AMCO shelving products
- Stainless steel posts recommended with Plastic Plus® Shelving for a rust free solution

*This product does not protect users or others against bacteria, viruses, germs or other disease organisms. It is for the protection of the product only. This antimicrobial product should always be thoroughly cleaned after each use.



Vented Model No.	Solid Model No.	W x L		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
PP1824V	PP1824S	18 ¹ / ₈ x 24	455 x 610	7 ¹ / ₂	3.4
PP1830V	PP1830S	18 ¹ / ₈ x 30	455 x 760	10	4.5
PP1836V	PP1836S	18 ¹ / ₈ x 36	455 x 915	12	5.4
PP1842V	PP1842S	18 ¹ / ₈ x 42	455 x 1065	13 ¹ / ₂	6.1
PP1848V	PP1848S	18 ¹ / ₈ x 48	455 x 1220	15 ¹ / ₂	7
PP1854V	PP1854S	18 ¹ / ₈ x 54	455 x 1370	18	8.2
PP1860V	PP1860S	18 ¹ / ₈ x 60	455 x 1525	19 ¹ / ₂	8.8
PP2424V	PP2424S	24 ¹ / ₈ x 24	610 x 610	9	4.1
PP2430V	PP2430S	24 ¹ / ₈ x 30	610 x 760	12	5.4
PP2436V	PP2436S	24 ¹ / ₈ x 36	610 x 915	14	6.3
PP2442V	PP2442S	24 ¹ / ₈ x 42	610 x 1065	16	7.2
PP2448V	PP2448S	24 ¹ / ₈ x 48	610 x 1220	18	8.2
PP2454V	PP2454S	24 ¹ / ₈ x 54	610 x 1370	19 ¹ / ₂	8.8
PP2460V	PP2460S	24 ¹ / ₈ x 60	610 x 1525	23	10.4

AMCO Plastic Plus® Posts

- Stainless steel posts are recommended since they never rust
- Can also use posts with Grey Bond™ (GR) and Polygard® (PG) finishes (See page 11)

Stainless Steel Model No.	Stainless Steel Model No.	Height		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
Stationary	Mobile Posts				
P08SS	PC08SS	8	200	1	0.5
P14SS	PC14SS	14	355	2	0.9
P34SS	PC34SS	34	865	3	1.4
P54SS	PC54SS	54	1370	4	1.8
P64SS	PC64SS	64	1625	4 ¹ / ₂	2
P72SS	PC72SS	72	1830	5	2.3
P84SS	PC84SS	84	2130	5 ¹ / ₂	2.5



Vented Shelf Panels



Solid Shelf Panels

SHELVING SYSTEMS

AMCO Plastic Plus® Shelving Accessories

Plastic Plus® Enclosure Panels

Model No.	Type	W x H		Weight	
		(In.)	(mm.)	(Lbs.)	(Kg.)
PPEP1864GRX	Side Panel	18 x 64	455 x 1625	8	3.6
PPEP2464GRX	Side Panel	24 x 64	610 x 1625	10	4.5
PPEP3664GRX	Back Panel	36 x 64	915 x 1625	18	8.2
PPEP4864GRX	Back Panel	48 x 64	1220 x 1625	22	10
PPEP6064GRX	Back Panel	60 x 64	1525 x 1625	27	12.2

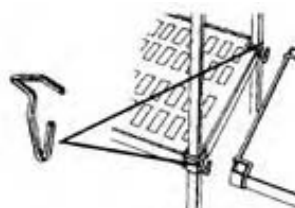


Plastic Plus® Enclosure Panels

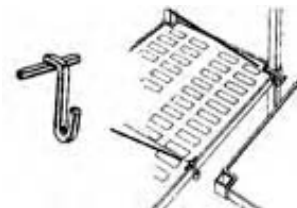
Add-On and Corner Clips

- Use Add-On clips to extend the shelf run
- Use Corner Clips when the shelving unit will be placed at 90 degrees to the starter unit

Model No.	Description
PP180	Add-On Clip
PP90	Corner Clip



Add-On Clip
PP180



Corner Clip
PP90

Shelf Dividers

Model No.	W x H (In.)	Fits Shelf (In.)
PPSD18P	18 x 4½	18
PPSD24P	24 x 4½	24



Shelf Dividers

Plastic Plus® Label Holder

- Slotted snap-on grey label holder for paper inserts
- Insert label from side

Model No.	Length (In.)	For Labels (In.)
LPBM3	2¾	1¼ x 2¾



Label Holder
LPBM3

MANUFACTURER: CUSTOM FABRICATION

ITEM # 315

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: S/S WALL PANELING - DISH

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: SPEAKMAN

ITEM # 316

MODEL NUMBER: SEF-9200

QTY: 1

DESCRIPTION: HAND SINK

SUPPLIED BY: GC

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2" HOT WATER: 1/2"

DRAIN: 1-1/2" DIRECT

GAS REQUIREMENTS

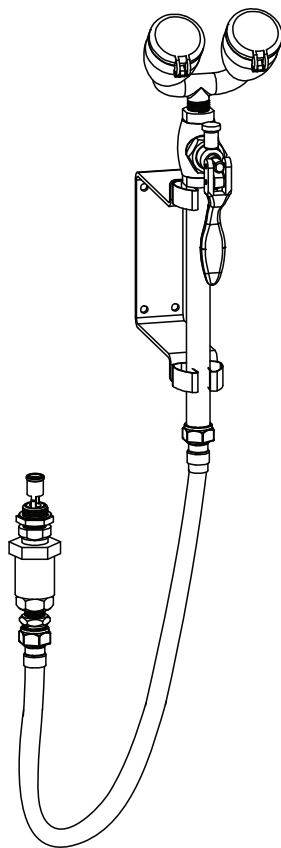
NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

1. PROVIDE AND INSTALLED BY CONTRACTOR.
2. EYEWASH DRENCH HOSE TO BE ATTACHED TO HAND SINK. REFER TO CUT SHEET FOR INSTALLATION & SPECIFICATION - PROVIDED AND INSTALLED BY CONTRACTOR.



FEATURES:

EYEWASH

- Speakman SC-5811-RCP service sink faucet's cold water integral stop port supply
- Activated by squeeze valve with automatic stay open device
- (2) yellow plastic spray heads
- 2.4 gpm @ 30 psi performance
- Integral vacuum breaker and check valve

SERVICE SINK FAUCET (SOLD SEPARATELY)

- ½ in. NPT female inlets supply
- Vandal resistant four-arm handles with color coded indexes
- Perfect® valves with ¼ turn ceramic cartridges
- Cast brass nozzle with ¾ in. hose thread, pail hook and top brace
- 4 gpm (min)
- Integral vacuum breaker

COMPLIANCE:

- Certified to ANSI Z358.1

OPTIONS:

ADD SUFFIX TO MODEL #

- Addition of SE-370 thermostatic mixing valve ☐ -TW

WARRANTY:

- 3 year limited
- Ceramic cartridges covered by a 25-year warranty

SEE REVERSE FOR ROUGH-IN DIMENSIONS

THIS SPACE FOR ARCHITECT/ENGINEER APPROVAL.

SPEAKMAN®

400 ANCHOR MILL ROAD | NEW CASTLE, DE 19720
P: 800-537-2107 | F: 800-977-2747
WWW.SPEAKMANCOMPANY.COM

REVISION DATE: JANUARY 2014

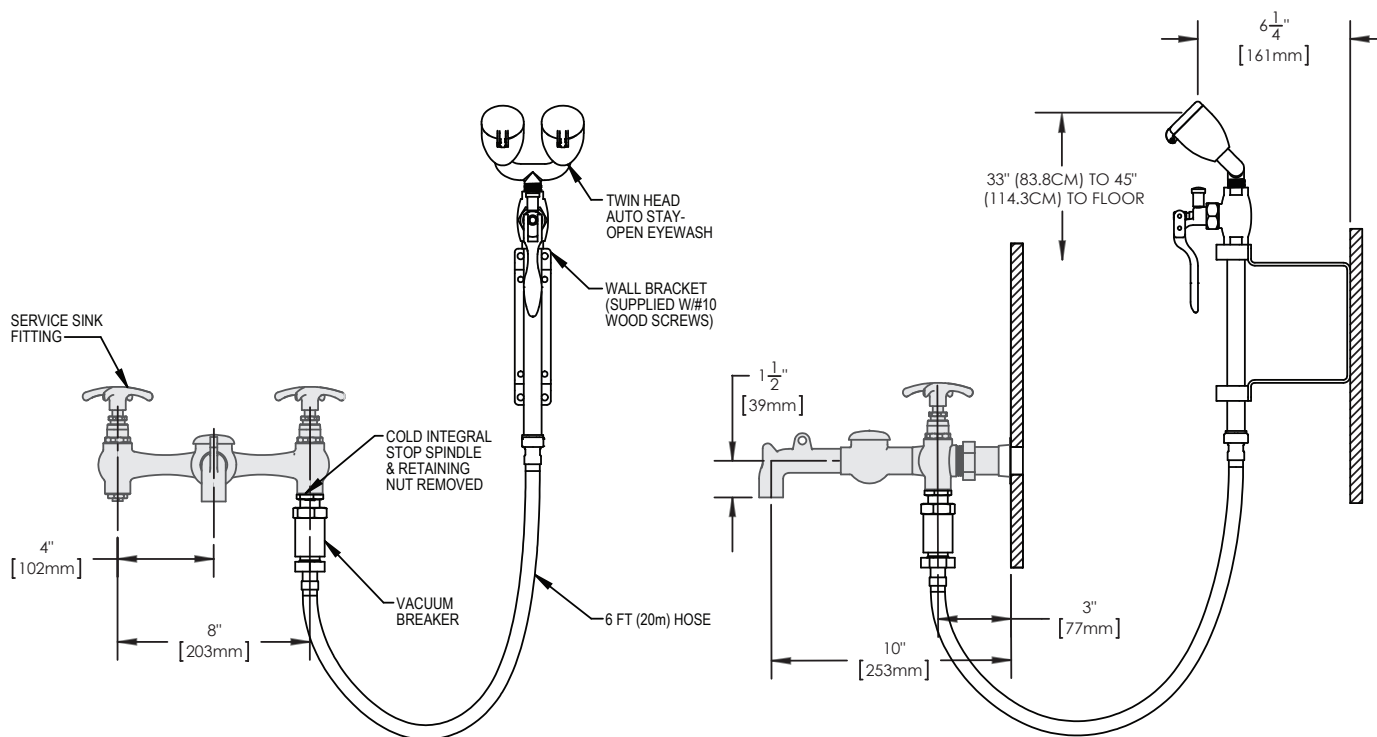


Management Systems
Registered to ISO 9001

SPEAKMAN®

Eyesaver® Eyewash/Drench Hose Attachment SEF-9200

SPECIFICATION



NOTE: 1. All dimensions are in inches (millimeters) unless otherwise specified and are subject to change without notice.

THIS SPACE FOR ARCHITECT/ENGINEER APPROVAL.

SPEAKMAN®

400 ANCHOR MILL ROAD | NEW CASTLE, DE 19720
P: 800-537-2107 | F: 800-977-2747
WWW.SPEAKMANCOMPANY.COM

REVISION DATE: JANUARY 2014



Management Systems
Registered to ISO 9001

FOODSERVICE EQUIPMENT SPECIFICATIONS

SECTION 400 : COOKLINE EQUIPMENT

401	RETHEMALIZING UNIT
402	DOUBLE COMBI OVEN
403	SPARE NUMBER
404	FRYER W/ FILTER
404.1	GAS QUICK DISCONNECT - FRYER
405	WORK COUNTER
406	FRYER DUMP WARMER
407	SKILLET CHARGER
408	MICROWAVE OVEN - 1700 WATT
408.1	MICROWAVE OVEN - 1700 WATT
409	TOASTER
410	SPARE NUMBER
411	SPARE NUMBER
412S	HAND BREADING STATION
412.1	UNDERCOUNTER REFRIGERATOR
412.2	FRY DUMP TABLE
413	SPARE NUMBER
414	S/S INVERTED WALL SHELF
415	SPARE NUMBER
416	REFRIGERATED BASE
416.1	RAIL,REFRIGERATED CONDIMENT
416.2	S/S TOP EXTENSION
417	INDUCTION BURNER
418	SPARE NUMBER
419	HALF-SIZE FOOD WARMER
420	CHEESEMELTER
421	SPARE NUMBER
422	S/S INVERTED MICROWAVE SHELF
424	WORK TABLE
424.1	S/S INVERTED WALL SHELF
425	SPARE NUMBER
430	SPARE NUMBER
431	S/S DESSERT TABLE
432	DROP-IN ICE CREAM FREEZER
433	DROP-IN DIPPERWELL
434	CVAP HOT HOLDING
435	SPARE NUMBER
436	MICROWAVE OVEN - 1700 WATT
437	REACH-IN REFRIGERATOR
438	QUAD FRYER TIMER
439	SPARE NUMBER
475	EXHAUST HOOD
476	GAS CHEESEMELTER
477	EXHAUST HOOD
477.1	EXHAUST HOOD
478	EXHAUST HOOD
479	FIRE PROTECTION SYSTEM
480	S/S WALL PANELS
480.1	FULL HGT S/S PANEL

MANUFACTURER: Pitco

ITEM # 401

MODEL NUMBER: SRTEI4S

QTY: 1

DESCRIPTION: RETHERMALIZING UNIT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	208	CYCLE:	60 HZ	PHASE:	3
AMPS:	22.0	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:	YES	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER:	HOT WATER:	1/2"
DRAIN:	1" INDIRECT	

GAS REQUIREMENTS

NATURAL:	PROPANE:	BTUH:
SIZE:		

NOTES:



Model SRTE14 and SRTE14-2 Electric Rethermalizer



SRTE14



SRTE14-2

STANDARD FEATURES

- Digital controller with timers
- Tank rack
- Automatic water fill with bypass switch
- Drain Valve Interlock
- Common drain outlet
- Cleaning Brush
- Adjustable 6" (15.2cm) Legs
- Hinged Cover

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ Computer I-8 with 8 product timers
- ☐ Adjustable 6" (15.2cm) Swivel Casters
- ☐ Food rack (see charts)
- ☐ Suitcase / Basket (see charts)
- ☐ Water hose with quick disconnect
- ☐ 1/3 Pan rails
 - ☐ Set of 2 for single tank
 - ☐ Set of 3 for dual tank
- ☐ Stainless steel cabinet sides
- ☐ Stainless steel cabinet back
- ☐ 6 Foot Power Cord with Straight Blade Angle Plug (NEMA 15-50P) Domestic 3 Phase Units Only, Single Phase Units must be field wired directly.

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS CONSTRUCTION

- Tri-Element stainless heaters in our improved tank offers more capacity in the same space.
 - ✓ Up to 50% more production over past models
- Stainless steel tank.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Tank overflow protection, safely diverts water to common drain outlet.
- 1" NPT full port (2.54 cm) drain valve, for quick draining.
- Stainless steel hinged cover saves energy by keeping heated water vapors in the tank.
- Cabinet: polished stainless steel front, door and splash back. Aluminized steel sides and back.
- Heavy Duty 3/16" (.48 cm) door hinge.

CONTROLS

- Digital temperature display with 2 product timers.
 - ☐ *Optional:* Computer with 8 product timers.
- Automatic water fill system with in-line strainer, maintains the correct water level for ease of use.
- Level control safely prevents a heat cycle unless tank water level is in operating range.
- Temperature limit switch safely shuts off all heaters if the appliance temperature exceeds the upper limit.

Optional Rack / Basket Chart

Part No.	Description	Inside Product Opening (W x H x D)	Qty Per Tank	Product Per Rack	Total Product Capacity
B4511601	Basket, Wide	5 1/4" x 12" x 15"	2	---	---
B4511501	Basket, Narrow	2 7/8" x 11" x 15 1/2"	3	---	---
B4511102	Suitcase, Wide	1 1/4" x 9 5/8" x 13"	8	---	---
B4511101	Suitcase, Narrow	5/8" x 9 5/8" x 13"	9	---	---
B4513301	Suitcase, Tall wide	1 1/4" x 13" x 9"	12	---	---
B4513302	Suitcase, Tall narrow	5/8" x 13" x 9"	12	---	---
B4511001	Rack, Vertical	1 7/8" wide	1	8	8
B4509402	Rack, Taco 8	2" wide	1	8	8
B4513001	Rack, Taco 6	2" wide	2	6	12



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

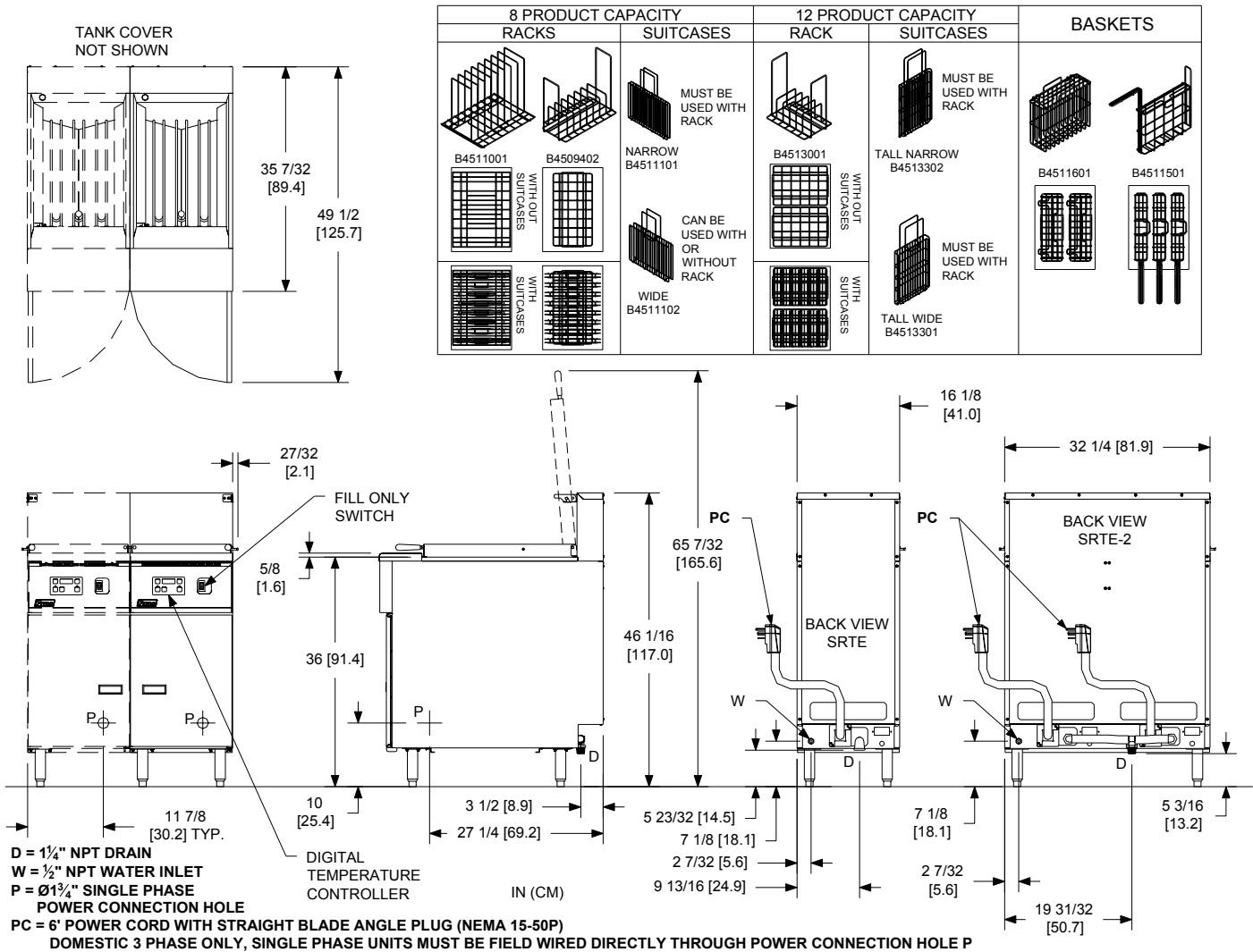
L10-238 Rev 5 05/08

Printed in the USA

Model SRTE14 and SRTE14-2 Electric Rethermalizer

Model SRTE14 and SRTE14-2 Electric Rethermalizer

Model SRTE14 and SRTE14-2 Electric Rethermalizer



INDIVIDUAL RETHERMALIZER SPECIFICATIONS

Models	Cooking Area	Cook Depth	Water Capacity
SRTE14 (per Tank)	14 1/8 x 19 1/2 in (35.6 x 49.5 cm)	11-1/4 in (28.6 cm)	16 1/2 gal (62.5 liters)

RETHERMALIZER SHIPPING INFORMATION (Approximate)

Models	Weight	Shipping Crate Size H x W x L	Shipping Cube
SRTE14	190 Lbs (86.2 Kg)	58 x 22 x 44 in (147 x 57 x 113 cm)	27 ft ³ (0.8 m ³)
SRTE14-2	380 lbs (172.4 Kg)	57 x 36 x 47 in (144.8 x 91.4 x 119.4 cm)	53 ft ³ (1.5 m ³)

ELECTRICAL REQUIREMENTS

Phase (# of Wire)		Single Phase (2 wire + ground)				3 Phase (3 wire + ground)			3 Phase "Y" (4 wire + ground)		
Model	Voltage (50/60 hz)	208	220	230	240	208	220	240	380/220	400/230	415/240
SRTE ** (per Tank)	Nominal AMPS per Line	38	41	43	44	22	24	26	14	15	16
	KW/HR	8	8.9	9.8	10.7	8	8.9	10.7	8.9	9.8	10.7

** Each SRTE unit requires its own separate power cord supply to operate. Domestic 3 Phase Units equipped with a 6 Foot Power Cord with Straight Blade Angle Plug (NEMA 15-50P), Single Phase must be field wired directly.

SHORT FORM SPECIFICATION

Provide Pitco Model SRTE14 or SRTE14-2 Electric Rethermalizer. Each Rethermalizer unit shall have one stainless steel water tank utilizing immersion type heating elements with stainless steel sheath. Each Rethermalizer shall have a digital controller with timers, automatic water fill, hinged cover. Provide accessories as follows:

TYPICAL APPLICATION

Rethermalizing a wide variety of precooked prepackaged products such as soups, vegetables, meat, entrees, sauces, etc.



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MANUFACTURER: BLODGETT

ITEM # 402

MODEL NUMBER: DFG-100

QTY: 1

DESCRIPTION: DOUBLE CONVECTION OVEN W/ STAND

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	6.0	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:		WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: 3/4" HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: 3/4" PROPANE: BTUH: 110,000
SIZE:

NOTES:



MODEL DFG-100

Full-Size Standard Depth Dual Flow Gas Convection Oven



OPTIONS AND ACCESSORIES (AT ADDITIONAL CHARGE)

■ Legs/casters/stands:

- ☐ 6" (152mm) seismic legs
- ☐ 6" (152mm) casters
- ☐ 4" (102mm) low profile casters (double only)
- ☐ 25" (635mm) stainless steel stand w/rack guides
- ☐ 29" (737mm) stainless steel, fully welded open stand with pan supports

■ Controls:

- ☐ SSI-D - Solid state infinite control w/digital timer
- ☐ SSI-M - Solid state infinite control w/manual timer
- ☐ SmartTouch touchscreen control allows cooking with timer and core probe simultaneously. Includes shelf timing, cooking compensation and multi-shelf recipes. Holds up to 255 recipes.

■ Gas hose w/quick disconnect restraining device:

- ☐ 48" (1219mm) hose
- ☐ 36" (914mm) hose
- ☐ Controls on the left side
- ☐ Stainless steel oven liner
- ☐ Extra oven racks
- ☐ Stainless steel solid back panel
- ☐ Gas manifold (for double sections)
- ☐ Prison package (includes security control panel and stainless steel back)
- ☐ Security control panel
- ☐ Flue connector

OPTIONS AND ACCESSORIES (AT NO CHARGE)

- ☐ Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Removeable crumb trays

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor (single speed in CE model)
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.



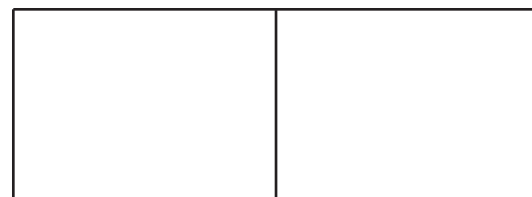
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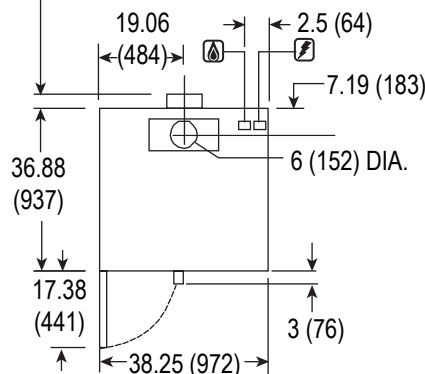


MODEL DFG-100

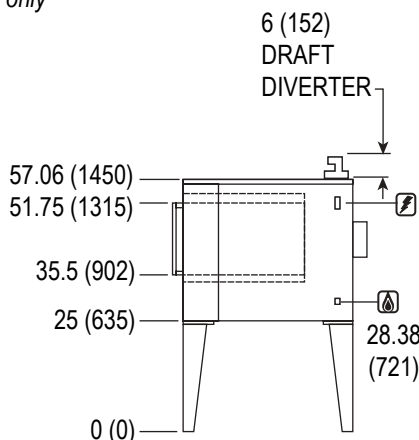


APPROVAL/STAMP

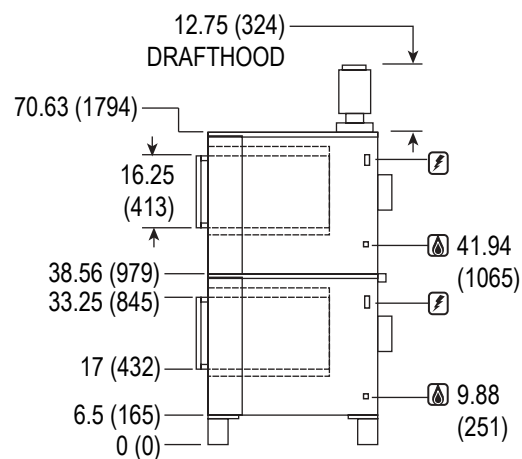
3.25 (83) TWO SPEED FAN
2.63 (67) SINGLE SPEED FAN *CE Units only*



TOP VIEW



SINGLE



DOUBLE

DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS - Provide Blodgett full-size convection oven model DFG-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed (single speed for CE model), 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial oven lamps, five chrome-plated removable racks and removable crumb trays. Control panel shall be recessed with solid state digital control with LED display, Cook & Hold and Pulse Plus. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Product clearance	
Oven Back	0" from combustible and non-combustible construction.
Oven Sides	2" from combustible and non-combustible construction.
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters:	
Single	Add 4-1/2" (114mm) to all height dimensions
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

GAS SUPPLY:

3/4" NPT	
Manifold Pressure:	Natural - 3.5" W.C. Propane - 10" W.C.
Inlet Pressure:	Natural - 7.0" W.C. min. - 10.5" W.C. max. Propane - 11.0" W.C. min. - 13.0" W.C. max.

MAXIMUM INPUT:

Single	55,000 BTU/hr (16.2 Kw)
Double	110,000 BTU/hr (32.4 Kw)

POWER SUPPLY:

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
230V CE model, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/2 H.P., 1 speed motor, 1440 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

Single	590 lbs. (268 kg)
Double	1095 lbs. (497 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

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MANUFACTURER: Pitco

ITEM # 404

MODEL NUMBER: I-SF-SSH55T

QTY: 4

DESCRIPTION: FRYER W/ FILTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 6.1

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL: YES
SIZE: 3/4"

PROPANE:

BTUH: 40,000/H

NOTES:



SOLSTICE SUPREME (SSH) SERIES

SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers

Project _____

Item No. _____

Quantity _____



SSH55
w/standard
Solid State

SSH55T
w/optional
Digital and
rear casters

SSH60WR
w/optional
I12 Computer
and casters

SSH75 w/optional
Computer, Basket Lift
and casters



****ENERGYSTAR® Models**

STANDARD FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design, EnergyStar performance
- Patented Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle & boil out mode
- Matchless Ignition automatically lights the pilot when the power is turned on and saves you money during off times
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flame deflector
- 9" (22.9 cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample packet
- Choice of basket options :
 - ☐ 2-Twin Baskets
 - ☐ 1-Full Basket (not available on SSH55T or Basket Lifts)

HIGH EFFICIENCY SERIES OF GAS FRYERS

For Energy Saving High Production Frying specify Pitco Model SSH55(R), 55T(R), 60(R), 60W(R), 75(R) tube fired gas fryers with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving ENERGYSTAR® performance without the need for complex power blowers. This patented atmospheric burner system with its long lasting alloy heat baffles reaches up to 70% thermal efficiency and delivers lower flue temperatures. New Patented Self Cleaning Burner goes through a daily 30 second cleaning cycle to keep your burners tuned to operate in the most energy efficient manner. Ventilation troubles are virtually eliminated with the Patented Down Draft Protection that safely monitors your fryer, making this a low maintenance, highly reliable fryer. High volume restaurants and multi-store chains can benefit from lower operational energy cost and lower annual maintenance and repair cost.

MODELS AVAILABLE

55 Series (40-50 lbs, 14" x 14" fry area)

- ☐ SSH55** (80 Kbtu/hr, 23.4 kW, 88 MJ)
- ☐ SSH55R (100 Kbtu/hr, 29.3 kW, 105 MJ)

55T Twin Vat Series (20-25 lbs, 7" x 14" fry area/side)

- ☐ SSH55T (40K btu/hr, 11.7 kW, 44 MJ /side)
- ☐ SSH55TR (50K btu/hr, 14.6 kW, 53 MJ /side)

60 Series (50-60 lbs, 14" x 18" fry area)

- ☐ SSH60** (80K btu/hr, 23.4 kW, 88 MJ)
- ☐ SSH60R (100K btu/hr, 29.3 kW, 105 MJ)

60W Series (50-60 lbs, 18" x 14" fry area)

- ☐ SSH60W** (100K btu/hr, 29.3 kW, 110 MJ)
- ☐ SSH60WR (125K btu/hr, 36.6 kW, 132 MJ)

75 Series (75 lbs, 18" x 18" fry area)

- ☐ SSH75** (105K btu/hr, 30.8 kW, 116 MJ)
- ☐ SSH75R (125K btu/hr, 36.6 kW, 132 MJ)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ Digital Controller (2 timers w/melt cycle)
- ☐ Intellifry I-12 Computer (12 elastic timers w/melt & boil out)
- ☐ Backup thermostat (only on Digital and I-12 computer)
- ☐ Basket Lift (must be ordered with Digital Control or Computer)
(To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose w/restraining cable)
- ☐ Stainless Steel back (not available with basket lift)
- ☐ 9"(22.9 cm) adjustable, non-lock rear & front lock casters
- ☐ Flexible gas hose with disconnect and restraining cable
- ☐ Tank cover
- ☐ 3-Triple Baskets (not available on 55T or Basket Lifts)
- ☐ Consult Factory for other basket configurations
- Splash Guard reversible (L/R) ☐ 6" ☐ 8" ☐ 12" ☐ 18"
- ☐ Work Shelves call factory for specifications and availability
- ☐ Fish Grids (not available on 55T)
- ☐ Institutional Prison security package
- ☐ BNB Dump Station, see BNB spec sheet L10-269
- Filter System options (See Spec Sheet):
 - ☐ Filter drawer (L10-134) ☐ SoloFilter (L10-267)
- ☐ SPINFRESH, see spec sheet L10-524 for details

SOLSTICE SUPREME (SSH) SERIES SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers



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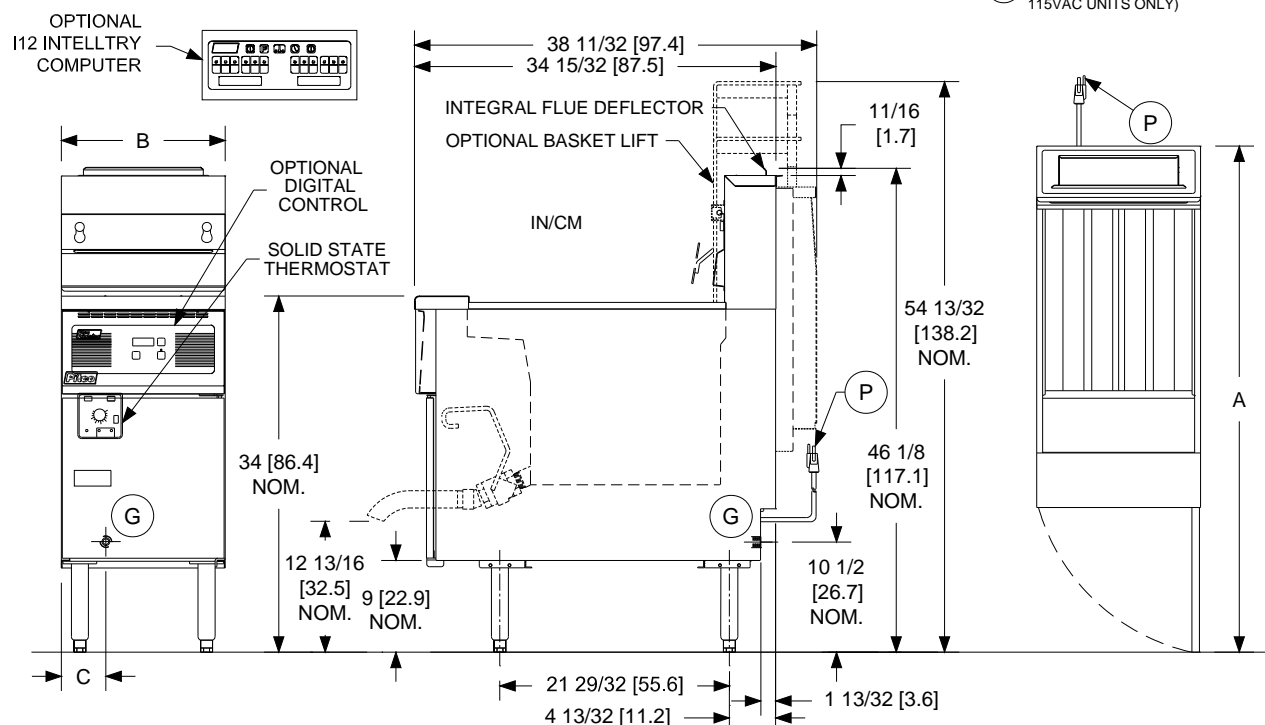
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SOLSTICE SUPREME (SSH) SERIES SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers

	SSH55 (R) SSH55T (TR)	SSH75 (R)	SSH60 (R)	SSH60W (R)
A	48 11/32 [122.8]	52 11/32 [132.9]	48 11/32 [122.8]	52 11/32 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]	4 1/4 [10.8]	6 1/4 [15.9]

(G) 3/4 INCH GAS CONNECTION
(CE 3/4 INCH BSP ADAPTOR
ADDS 1 1/2 [3.8] TO
CONNECTION)

(P) 6 FOOT (183 CM) POWER
CORD (NEMA 5-15 PLUG
115VAC UNITS ONLY)

**INDIVIDUAL FRYER SPECIFICATIONS**

Model	Frying Area	Cook Depth	Oil Capacity
SSH55, 55R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SSH55T, 55TR per side	7 x 14 in (35.6 x35.6cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)
SSH60, 60R	14 x 18 in (35.6 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	50 - 60 Lbs (23 - 27 kg)
SSH60W, 60WR	18 x 14 in (45.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	50 - 60 Lbs (23 - 27 kg)
SSH75, 75R	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	75 Lbs (34 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Add for Each Bsk/Lifts	Shipping Crate Size H x W x L	Shipping Cube
SSH55, SSH55R	208 Lbs (94.5 kg)	308 Lbs (140 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ . (1.0m ³)
SSH55T, SSH55TR	230 Lbs (104 kg)	330 Lbs (150 kg)		
SSH60, SSH60R	226 Lbs (102.5 kg)	326 Lbs (149 kg)		
SSH60W, SSH60WR	275 Lbs (124.5 kg)	376 Lbs (171 kg)		
SSH75, SSH75R	275 Lbs (124.5 kg)	376 Lbs (171 kg)		

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Amps	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	Fryer	1	0.7	0.4
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)				

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATIONS

Provide Pitco Solstice Supreme Model (SSH xxx) tube fired high efficiency / high production gas floor fryer with ENERGYSTAR[®] performance. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless peened tank, stainless front, door, sides. Patented Blower Free atmospheric burner system with up to 70% thermal efficiency, Patented self cleaning burners, down draft protection, matchless ignition, drain valve interlock, behind the door solid state t-stat with melt and boil mode (or specify optional digital controller or computer controls), separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge, 9" adjustable legs, manual reset high limit. If supplied with casters: Casters with 1" min. adjustment and front toe locks. Provide options and accessories as follows:



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MANUFACTURER: DORMONT

ITEM # 404.1

MODEL NUMBER: I675KIT48

QTY: 4

DESCRIPTION: GAS QUICK DISCONNECT - FRYER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

Deluxe Installation Kits & Hose Assemblies with SnapFast™ QD & Double SwivelMAX™

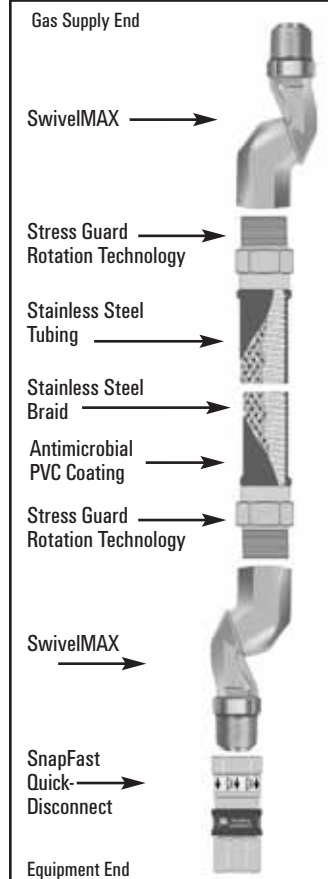
Product Part Numbers - Order Using Part Numbers Listed Below

Configuration	Inside Dia.	LENGTH				
		24"	36"	48"	60"	72"
DELUXE KIT *		1650KIT2S24	1650KIT2S36	1650KIT2S48	1650KIT2S60	1650KIT2S72
BASIC KIT **	1/2"	1650BPQ2SR24	1650BPQ2SR36	1650BPQ2SR48	1650BPQ2SR60	1650BPQ2SR72
HOSE ASSEMBLY		1650BPQ2S24	1650BPQ2S36	1650BPQ2S48	1650BPQ2S60	1650BPQ2S72
DELUXE KIT *		1675KIT2S24	1675KIT2S36	1675KIT2S48	1675KIT2S60	1675KIT2S72
BASIC KIT **	3/4"	1675BPQ2SR24	1675BPQ2SR36	1675BPQ2SR48	1675BPQ2SR60	1675BPQ2SR72
HOSE ASSEMBLY		1675BPQ2S24	1675BPQ2S36	1675BPQ2S48	1675BPQ2S60	1675BPQ2S72
DELUXE KIT *		16100KIT2S24	16100KIT2S36	16100KIT2S48	16100KIT2S60	16100KIT2S72
BASIC KIT **	1"	16100BPQ2SR24	16100BPQ2SR36	16100BPQ2SR48	16100BPQ2SR60	16100BPQ2SR72
HOSE ASSEMBLY		16100BPQ2S24	16100BPQ2S36	16100BPQ2S48	16100BPQ2S60	16100BPQ2S72
DELUXE KIT *		16125KIT2S24	16125KIT2S36	16125KIT2S48	16125KIT2S60	16125KIT2S72
BASIC KIT **	1-1/4"	16125BPQ2SR24	16125BPQ2SR36	16125BPQ2SR48	16125BPQ2SR60	16125BPQ2SR72
HOSE ASSEMBLY		16125BPQ2S24	16125BPQ2S36	16125BPQ2S48	16125BPQ2S60	16125BPQ2S72

BTU Flow Capacity (Flow rating BTU 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Part #	Inside Dia.	LENGTH					
		12"	24"	36"	48"	60"	72"
1650BPQ2S	1/2"	88,000	77,000	69,000	60,000	54,000	48,000
1675BPQ2S	3/4"	230,000	205,000	193,000	160,000	140,000	124,000
16100BPQ2S	1"	377,000	366,000	336,000	295,000	261,000	247,000
16125BPQ2S	1-1/4"	482,000	472,000	461,000	449,000	441,000	440,000

Technical Drawing



Approvals & Certifications

- NSF** NSF International Criteria C-2, Special Equipment and/or Devices
Component
- UL** UL 567, Pipe Connectors for Flammable and Combustible Liquids and LP-Gas
- SA** ANSI Z21.69 / CSA 6.16 – Connectors for Moveable Gas Appliances
- C US** ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices For Use With Gas Fuel
- Meets requirements of ANSI Z223.1 / NFPA 54 – National Fuel Gas Code
- Refer to catalog page 23 for additional approvals & certifications and Dormont gas connector limited lifetime warranty
- SwivelMAX is not for use in temperatures less than 32°F



Features & Specifications

THE DORMONT BLUE HOSE:

- Tubing Annealed, 304 stainless steel (ASTM A240)
- Braiding Multi-strand, 304 stainless steel wire
- Coating Antimicrobial (patent #6,742,815) PVC, melts at 350°F, coating will not hold a flame; blue color indicates braided connector
- End Fittings Carbon steel; zinc and yellow dichromate coating
- Stress Guard 360° rotation of end fittings at both ends before and after installation (patent pending)

THE SNAPFAST ONE-HANDED QUICK-DISCONNECT - QD:

- Quick-Disconnect Brass body, carbon steel threaded end fittings, and aluminum collar
- Thermal Shut-off Polymer insert in QD melts when internal temperatures exceed 350° F to shut off gas flow.

SWIVEL MAX: Aluminum body, brass threaded end fittings

- Movement 360° multi-plane spherical rotation
- Patent # US patent 5,178,422 and 4,615,547; Canada patent 2,079,825

* DELUXE KITS INCLUDE:

- Restraining Cable PVC coated, carbon steel, multi-strand cable
- Valve 100% full port, brass gas ball valve

- ** BASIC KITS INCLUDE: ..The Dormont Blue Hose and restraining cable and hardware required for caster-mounted installations

MANUFACTURER: CUSTOM FABRICATION

ITEM # 405

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: WORK COUNTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: MERCO

ITEM # 406

MODEL NUMBER: FFHS-16/27007

QTY: 1

DESCRIPTION: FRYER DUMP WARMER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	15.5	KILOWATTS:		WATTS:	
CORD/PLUG:	5-20P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:



Fried Food Holding Station

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

Fried Food Holding Station

Item/Sku & Model/Description

- 27007 FFHS-16, 120 volt, 12 amp fried food holding station
- 27008 FFHS-16, 230 volt, 7.6 amp, CE version fried food holding station
- 27012 FFHS-16, 120 volt, 15.4 amp fried food holding station
- 27019 FFHS-10, 120 volt, 8.3 amp fried food holding station
- 27019-CE FFHS-10, 230 volt, 4.3 amp, CE version fried food holding station



FFHS-16

Standard Features

- Heavy-duty stainless steel construction
- Removable product dividers, product tray and grease tray
- Available in 10" and 16" models
- Therma-Lock™ Technology insures constant circulation of hot air over and through food to control moisture and maintain crispness
- Longer hold times result in less waste, equaling increased profits
- Internally controlled temperature and air flow are pre-set at optimum settings allowing simple on/off switch control
- Unique ergonomic design allows the unit to be placed on any countertop where overhead heating elements are not required
- One year parts and labor warranty

Options & Accessories

- Additional dividers
- Fry scoop holder

Specifications

General: Reduce waste and improve profits by extending the life of your fried foods. With its versatile divider system, the Merco Fried Food Holding Station can keep a variety of fried products at their peak serving temperature. Internally controlled air temperature is directed over and through fried foods using Therma-Lock™ technology to maintain optimum product temperature and crispness, extending product retention up to three times!

Construction: The Merco Fried Food Holding Station features solid stainless steel construction for exceptional durability, aesthetics and cleanability. The product tray, grease tray, and product dividers are easily removable for fast clean up. Units feature heavy-duty components and front centered on/off switch to provide durability to meet the demands of the commercial kitchen. Available in two countertop sizes, the Merco Fried Food Holding Station is sure to meet any capacity requirements from early morning breakfast to midnight buffets.

Simple Operation: The air flow and internally controlled temperature of the Merco Fried Food Holding Station is factory pre-set for optimum holding time for all fried foods. No adjustment of air flow or temperature is required; countertop units are controlled by simple

lighted on/off switch.

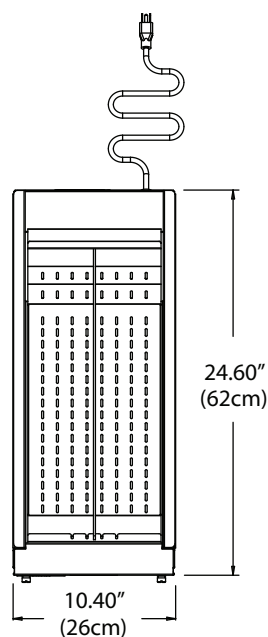
Electrical Requirements: Two electrical configurations are available. 120 Volt, 60 Hz models are standard with 12' cord and NEMA plug. 230 Volt, 50 Hz models are standard with 8' cord and CEE7/7 plug.



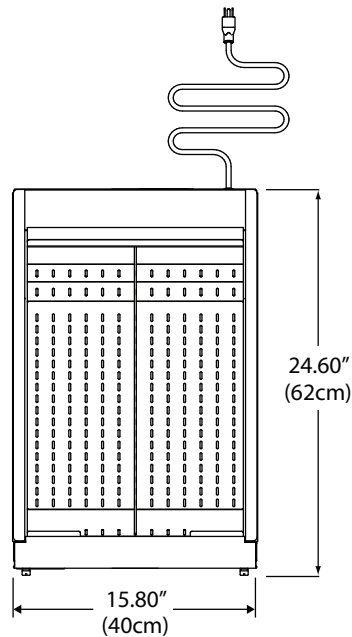
Items 27008
& 27019-CE
only



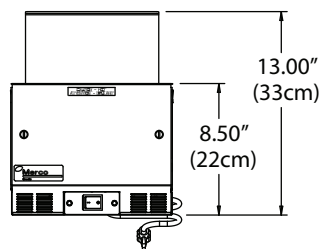
Fried Food Holding Station



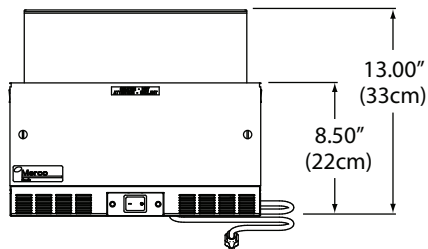
Plan View
FFHS-10



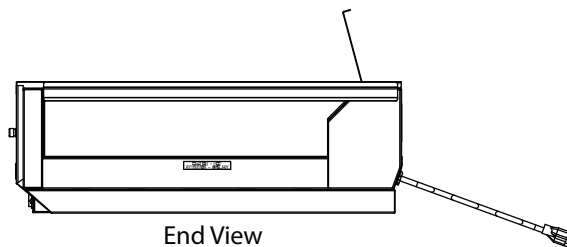
Plan View
FFHS-16



Elevation View
FFHS-10



Elevation View
FFHS-16



End View
FFHS-10, FFHS-16

Specifications

Item/Sku	Model/Description	V-Hz-Ph	Amps	Watts	Plug Type	Ship Weight
27007	FFHS-16	120-60-1	12.0	1450	NEMA 5-15P	44lbs/20kg
27008	FFHS-16, CE	230-50-1	7.6	1700	CEE 7/7	44lbs/20kg
27012	FFHS-16	120-60-1	15.4	1850	NEMA 5-20P	44lbs/20kg
27019	FFHS-10	120-60-1	8.3	1000	NEMA 5-15P	22lbs/10kg
27019-CE	FFHS-10, CE	230-50-1	4.3	1000	CEE 7/7	22lbs/10kg

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

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

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MANUFACTURER: GARLAND

ITEM # 407

MODEL NUMBER: GI-SH/BA 3500

QTY: 2

DESCRIPTION: SKILLET CHARGER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE:

PHASE: 1

AMPS: 17.0

KILOWATTS:

WATTS:

CORD/PLUG: 6-20P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Induction Green Heat Garland Induction Counter Unit 3.5kW and 5.0kW

Models:

☐ GI-SH/BA 3500

☐ GI-SH/BA 5000



Induction Benefits:

- Energy Efficient
- Fast Heat
- Precise Cooking
- Easy To Clean
- No Pan, No Heat.
- Cool Operations
- Boil Dry Protection

Standard Features:

- Compact table top design with stainless steel body and high impact ceramic glass top
- Sloped, easy to see front panel with adjustable control for easy operation
- Integral cooling fan keeps electronics cool, discharging from rear with protective air deflectors preventing hot exhaust to be pulled back into unit
- Removable, reusable easy to clean air intake filter
- 6' (1829mm) cord and plug supplied (60 cycle units only)
- "Flat Design", compact high performance electronics allow for low unit heights
- Instant energy transmission to the pan
- Available in either 3.5kW or 5.0kW
- Thermostatically controlled overheat sensor shuts the unit off to prevent damage from pans cooking dry
- Induction technology transfers heat to the pan, not to the surrounding air, allowing for cool operation
- Innovated new technology for pan detection; RTCS is an internal control software development matching speed, capability and performance.
R – Real Time
T – Temperature
C – Control
S – System
- Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible.

Specifications:

Shall be a Garland Induction Unit model GI-SH/BA 3500 with a total kW rating of 3.5 kW or model GI-SH/BA 5000 with a total kW rating of 5.0 kW. Built with a robust stainless steel casting with a Ceran glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors prevent damage of the unit if pan is run dry. Easy to operate rotary switch with 1 to 12 scale. Units to come in 208V or 240V power (specify at the time of order) with integral cord and plug for North America.

Note: Induction cooking requires "Induction Ready" pans to operate.



Intertek



Intertek



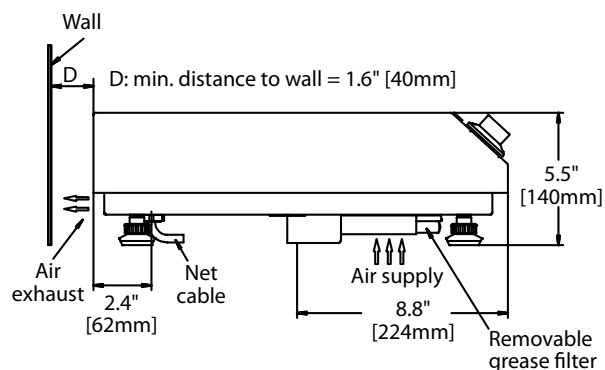
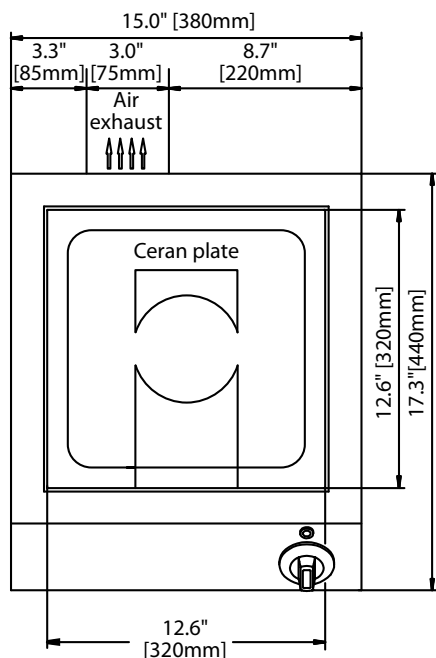
CE models comply with the latest European Norms:
EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

North American models:
ETL listed in compliance with
UL 197, CSA C22.2 No.109, NSF-4
Complies with FCC part 18, ICES-001

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquiries 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
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Electrical Loading


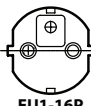



Model	Watts	208/60/1	240/60/1	230/50/1
GI-SH/BA 3500	3500	17 amp	14 amp	15 amp

Electrical Loading

Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/BA 5000	5000	14 amp	8 amp	7 amp

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Plug Configurations

Model	Electrical Characteristics	Plug
GI-SH/BA 3500	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-20P
	230V/50Hz/1Ø	 EU1-16P
GI-SH/BA 5000	208V/60Hz/3Ø	 NEMA 15-20P
		 NEMA L15-20P
	400V/50Hz/3Ø	 EU 5-Pole
	440V/50Hz/3Ø	Plug not included

Form# GI-SH/BA 3500/5000 (12/19/13)

MANUFACTURER: PANASONIC

ITEM # 408

MODEL NUMBER: NE-I757

QTY: 3

DESCRIPTION: MICROWAVE OVEN - 1700 WATT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	208	CYCLE:	60 Hz	PHASE:	1
AMPS:	14.3	KILOWATTS:		WATTS:	
CORD/PLUG:	6-20P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

Panasonic

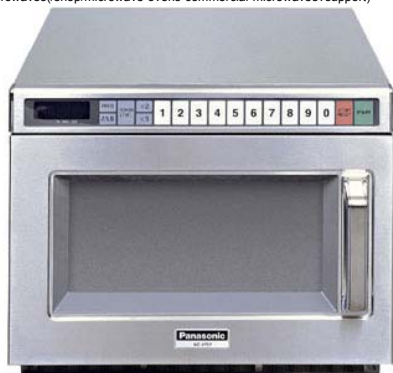
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1700 Watt Compact Commercial Microwave Oven with 60 Programmable Memory Pads

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Model number: NE-1757R

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- 0.6 cu. ft. Capacity
- Top and Bottom Energy Feed
- "One-Touch" Start Feature
- 3 Power Levels
- 3-Stage Cooking

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KEY FEATURES

Oven Capacity	0.6 Cu. Ft. and 16 5/8" wide
Table Pan Capacity	One 6 in tall, half size pan with cover
Door Style	Grab & Go handle
See-through Oven Door	Yes
Energy Feed	Yes (top & bottom)
Memory Capability	60 programs
Magnetrons (Heating Elements)	2
Chef Technical Support	Yes
Cooking Stages	3-Stage
Power Levels	3 Levels
Self Diagnostics	Enhanced Diagnostics
Display	Digital
Cycle Counter	Yes
Cabinet Finish	Stainless Steel
Cavity Finish	Stainless Steel
Air Filters	Yes
Stackable	Yes
Patented Safety Door Seal System	Yes
Removable Ceiling Splatter Shield	Yes
Programmable Lock	Yes
One Touch Start	Yes

SPECIFICATIONS

Timer	Hi-Med power: 15 minutes Defrost power: 30 minutes
Power Source	208/230-240 V, 60Hz, Single phase
Receptacle Required	NEMA 6-15R, NEMA 6-20R
Frequency	2450 MHz
Required Power	208V (14.3A), 230-240 (13.1A)
Output	1700W
Cavity Dimensions (HxWxD)	6 7/8 x 13 x 12
Dimensions (H x W x D)	13 3/16" x 16 5/8" x 20"
Weight	61 lbs

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MANUFACTURER: PANASONIC

ITEM # 408.1

MODEL NUMBER: NE-1757

QTY: 1

DESCRIPTION: MICROWAVE OVEN - 1700 WATT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	208	CYCLE:	60 Hz	PHASE:	1
AMPS:	14.3	KILOWATTS:		WATTS:	
CORD/PLUG:	6-20P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

Panasonic

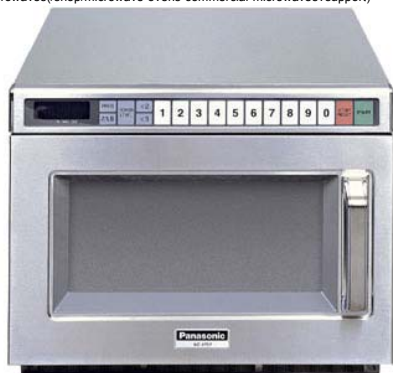
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1700 Watt Compact Commercial Microwave Oven with 60 Programmable Memory Pads

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Model number: NE-1757R

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- 0.6 cu. ft. Capacity
- Top and Bottom Energy Feed
- "One-Touch" Start Feature
- 3 Power Levels
- 3-Stage Cooking

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KEY FEATURES

Oven Capacity	0.6 Cu. Ft. and 16 5/8" wide
Table Pan Capacity	One 6 in tall, half size pan with cover
Door Style	Grab & Go handle
See-through Oven Door	Yes
Energy Feed	Yes (top & bottom)
Memory Capability	60 programs
Magnetrons (Heating Elements)	2
Chef Technical Support	Yes
Cooking Stages	3-Stage
Power Levels	3 Levels
Self Diagnostics	Enhanced Diagnostics
Display	Digital
Cycle Counter	Yes
Cabinet Finish	Stainless Steel
Cavity Finish	Stainless Steel
Air Filters	Yes
Stackable	Yes
Patented Safety Door Seal System	Yes
Removable Ceiling Splatter Shield	Yes
Programmable Lock	Yes
One Touch Start	Yes

SPECIFICATIONS

Timer	Hi-Med power: 15 minutes Defrost power: 30 minutes
Power Source	208/230-240 V, 60Hz, Single phase
Receptacle Required	NEMA 6-15R, NEMA 6-20R
Frequency	2450 MHz
Required Power	208V (14.3A), 230-240 (13.1A)
Output	1700W
Cavity Dimensions (HxWxD)	6 7/8 x 13 x 12
Dimensions (H x W x D)	13 3/16" x 16 5/8" x 20"
Weight	61 lbs

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MANUFACTURER: PRINCE CASTLE

ITEM # 409

MODEL NUMBER: 297-T9

QTY: 1

DESCRIPTION: TOASTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	13.0	KILOWATTS:		WATTS:	
CORD/PLUG:	5-15P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

297-SERIES SLIM-LINE VERTICAL CONTACT TOASTER



297 Series

PERFECT CARMELIZATION:

Prince Castle's Slim-Line Bun Toaster provides perfect caramelization by contact toasting. The 297-Series toasters put versatility in your kitchen and use less counter space. A unique two-level platen design allows operators to toast thicker bun crowns and thinner bun heels at the same time. A self-adjusting chain assembly provides proper tensioning and helps prevent binding. Model 297-T9 toasts up to 2200 buns per hour, Model 297-T12P toasts up to 2000 buns per hour, Model 297-T20 toasts up to 1400 buns per hour, and Model 297-T40 toasts up to 720 buns per hour. Stainless-steel construction makes the 297-Series toaster durable and easy-to-clean.

All Prince Castle Slim-Line Toasters include a Teflon sheet kit consisting of a stainless-steel clamp and two Teflon sheets to protect against bun sticking. These sheets are used one at a time over the platen to protect the toasting surface, to eliminate bun sticking and to keep the toaster clean and working properly.

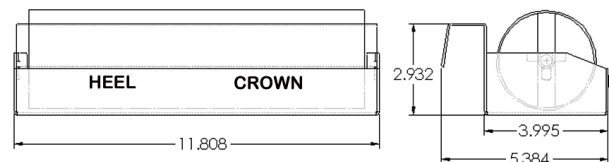
STANDARD FEATURES:

- Delivers higher speeds and temperature while maintaining proven reliable design.
- Stronger motor and higher temperature platen increases performance.
- Unique two-level platen design allows operators to toast thicker bun crowns and thinner bun heels at the same time.
- Adjustable bun crush controls and thermostat allow precise toasting for various bread products.
- Compact design requires only 8" (20.3 cm) of counter space depth.
- 12, 20 and 40 second toasting models are available.
- Re-designed conveyor assembly improves reliability.

- Easy to clean and maintain.
- Adjustable thermostat for precise toasting.
- One-year parts and labor warranty.

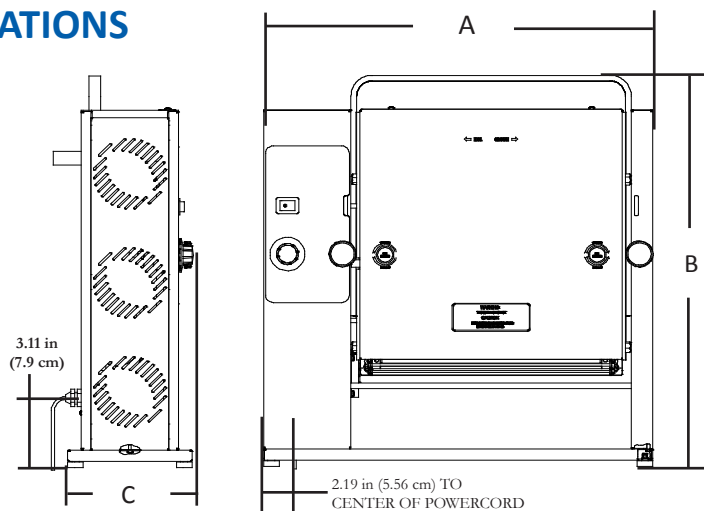
OPTIONAL ACCESSORIES:

511 - Top Mounting Bun Dresser (Manual Only)



297-SERIES SLIM-LINE VERTICAL CONTACT TOASTER

SPECIFICATIONS



PRODUCT OUTPUT:

Model	Buns/Hour
297-T9	2200
297-T12P	2000
297-T20	1400
297-T40	720

Moisture content of bakery products will affect rates and settings. Individual results may vary.

297 units are equipped with a 6 ft (182.8 cm) line cord.

Designs and specifications are subject to change without notice.

DIMENSIONS:

Model Number	Width (A) in (cm)	Height (B) in (cm)	Depth (C) in (cm)	Shipping Weight lb (kg)	Shipping cu.ft. (cu.m.)
297 Series	25.00 (63.50)	26.30 (66.80)	8.30 (21.10)	75.00 (34.30)	7.50 (.21)

ORDERING INFORMATION:

Model	Description
297-T9, 297-T9B, 297-T9FCE, 297-T9FGB	9-Sec. Vertical Contact Toaster
297-T12P, 297-T12PFCE	12-Sec. Vertical Contact Toaster
297-T20, 297-T20FCE	20-Sec. Vertical Contact Toaster
297-T40, 297-T40FCE	40-Sec. Vertical Contact Toaster

ELECTRICAL:

Model Number	Volt	Hz	Watts	AMPS	Plug Config.
297-T9	120	60	1500	13	5-15P
297-T9B	220	60	1760	7.3	CEE 7-7
297-T9FCE	230	50	1700	8	CEE 7-7
297-T9FGB	240	50	1700	8	BS1363A
297-T12P 297-T20 297-T40	120	60	1500	13	NEMA 5-15P
297-T12PFCE 297-T20FCE 297-T40FCE	120	50	1700	8	CEE 7-7

CERTIFICATIONS:



MANUFACTURER: DELFIELD

ITEM # 412S

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: HAND BREADING STATION

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 12.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



4532N Flat Top

Front-Breathing Self-Contained Flat Top Freezer Bases

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

4532N Flat Top: Front-Breathing Self-Contained Flat Top Freezer Bases

Models

- 4532N Single section freezer with doors
- D4532N Single section freezer with drawers



4532N

Standard Features

- 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Heavy duty self-closing hinges
- "D" prefix models feature Delfield's exclusive new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R404A refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Black recessed quick grip handle
- Standard on 5" casters for easy cleaning and installation
- 60-cycle single phase electrical system
- 6' cord and plug supplied

- One epoxy coated wire shelf standard, installed per door section
- Electronic control
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- 18" wide single tier overshell
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- 3" casters, 3.75" ride height
- Door lock (solid door models only)
- Exterior thermometer (solid door models only)
- Interior lights
- 220V/50 Hertz electrical system*

* Inclusion of this option will alter electrical specifications of the unit

Specifications

Exterior top is one-piece, 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front.

Exterior back and bottom are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

Interior sides are thermoformed ABS plastic with shelves supported on plugs. Interior back is one-piece 22-gauge stainless steel. Interior bottoms are thermoformed ABS plastic. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses HFC-404A refrigerant. Compressor, condenser coil and hot gas condensate evaporator are mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a txv valve. Cabinet maintains an interior cabinet temperature of -5°F to 0°F (-21°C to -18°C).

Electronic control is located on the exterior back of the cabinet. It allows the unit to maintain consistent temperatures in heavy duty conditions.

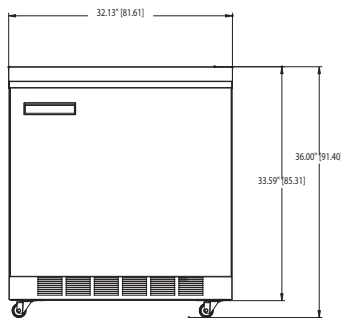
Electrical connection is 115 volt, 60 Hertz, single phase. Unit has a 6' (1.8m) long electrical cord and NEMA 5-15P plug.

Casters: Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

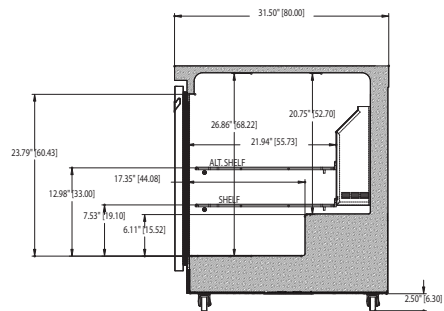
Door has a 24-gauge stainless steel exterior, with thermoformed ABS plastic interior liner.

Drawers have 24-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Top drawer holds two full size 12" x 20" (30.5cm x 50.8cm), 4"-6" (10.2cm-15.2cm) deep pans. Bottom drawer holds two full size 12 x 20", 4" deep pans. Pans are supplied by others.

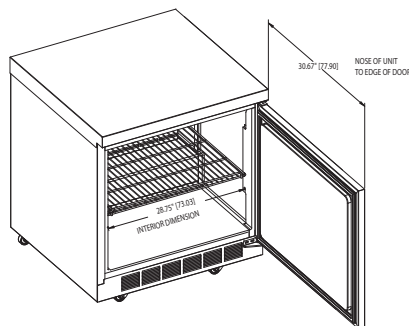




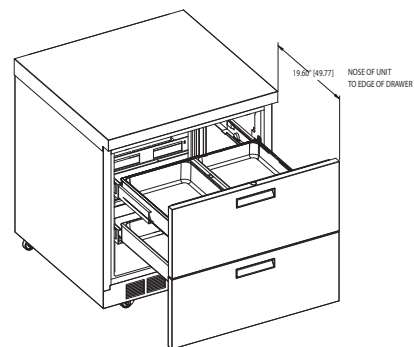
4532N Elevation View



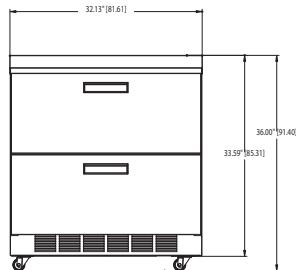
4532N Right Side View



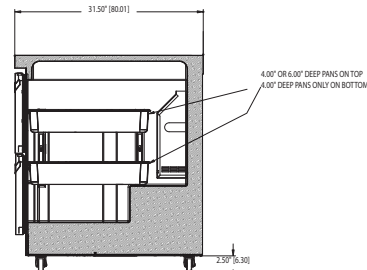
4532N ISO VIEW



D4532N ISO View



D4532N Elevation View



D4532N Right Side View

INSTALLATION NOTE:

Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

PLEASE NOTE:

Air flow through the louver on the back of the unit is not necessary for operation, however, any air which passes through the louver is beneficial.

Specifications

Model	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight
4532N	1	3.88ft ²	8.8ft ³	1/5	115/60/1	9.5	5-15P	245lbs/111kg
D4532N	NA	NA	8.8ft ³	1/3	115/60/1	9.5	5-15P	293lbs/133kg

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

MANUFACTURER: DELFFIELD

ITEM # 412.1

MODEL NUMBER: UCD4432N

QTY: 1

DESCRIPTION: UNDERCOUNTER REFRIGERATED DRAWERS

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



UC4432N Undercounter

Reduced Height Front-Breathing Self-Contained Undercounter Refrigerated Bases

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

Models

- UC4432N Single section refrigerator undercounter with a door
- UCD4432N Single section refrigerator undercounter with drawers



UC4432N

Standard Features

- 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Heavy duty self-closing hinges
- "D" prefix models feature Delfield's exclusive new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R404A refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Black recessed quick grip handle
- Standard on 3" casters for easy cleaning and installation
- 60-cycle single phase electrical system
- 6' cord and plug supplied

- One epoxy coated wire shelf standard, installed per door section
- Electromechanical control
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- 18" wide single tier overself
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- Door lock (solid door models only)
- Exterior thermometer (solid door models only)
- Interior lights
- Glass door(s)
- 220V/50 Hertz electrical system*

* Inclusion of this option will alter electrical specifications of the unit

Specifications

Exterior top is one-piece, 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front.

Exterior back and bottom are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

Interior sides of door models are thermoformed ABS plastic with integral shelves supports. Interior back is one-piece 22-gauge stainless steel. Interior bottom and top are thermoformed ABS plastic. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses HFC-404A refrigerant. Compressor is 1/5 H.P., with condenser coil and condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 36°F to 40°F (2°C to 4°C).

Electromechanical control is mounted on the right side of the evaporator housing inside the cabinet. It allows the unit to maintain consistent temperatures in heavy duty conditions.

Electrical connections are 115 volt, 60 Hertz, single phase. Unit has a 6' (1.8m) long electrical cord and NEMA 5-15P plug.

Casters: Equipment is mounted on 3" (7.6cm) diameter plate casters. Equipment clearance above the floor is 0.66" (1.7cm).

Doors have a 24-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet of door models has one adjustable epoxy-coated wire shelf.

Drawers have a 24-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Drawer units have two drawers. Top drawer holds two 12" x 20" (30.5cm x 50.8cm), 4"-6" (10.2cm-15.2cm) deep pans. Bottom drawer holds two 12" x 20", 4" deep pans. Pans are supplied by others.

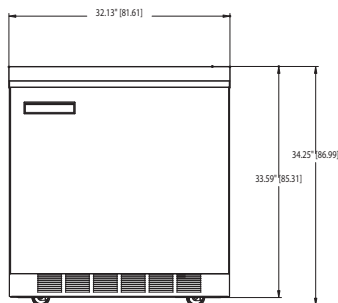


Only Model UC4432N

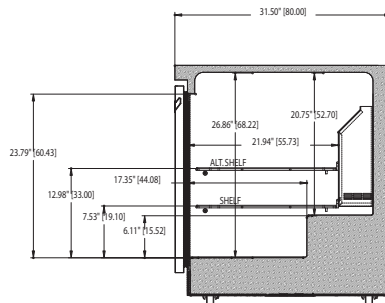


Reduced Height Front-Breathing Self-Contained
Undercounter Refrigerated Bases

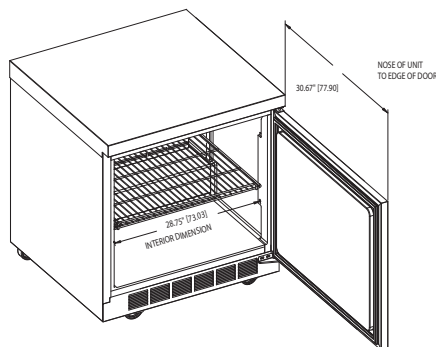
UC4432N Undercounter



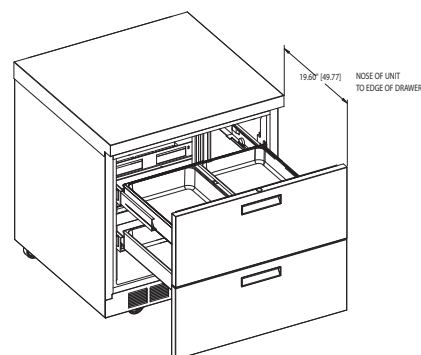
UC4432N Elevation View



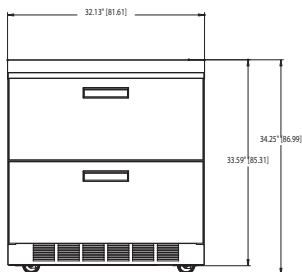
UC4432N Right Side View



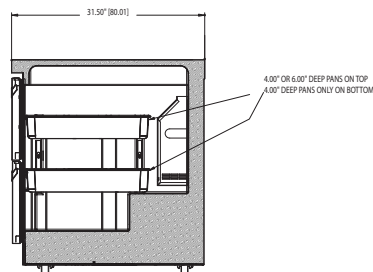
UC4432N ISO View



UCD4432N ISO View



UCD4432N Elevation View



UCD4432N Right Side View

INSTALLATION NOTE:

Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

PLEASE NOTE:

Air flow through the louver on the back of the unit is not necessary for operation, however, any air which passes through the louver is beneficial.

Specifications

Model	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight	Energy KWH/Day
UC4432N	1	3.88ft ²	10.10ft ³	1/5	115/60/1	3.9	5-15P	245lbs/111kg	2.30
UCD4432N	NA	NA	10.10ft ³	1/5	115/60/1	3.9	5-15P	293lbs/133kg	NA

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

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Fax: 800-669-0619
www.delfield.com

Printed in the U.S.A.
DSUC4432N
03/13



MANUFACTURER: CUSTOM FABRICATION

ITEM # 412.2

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: FRY DUMP TABLE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. PROVIDE 16 GA S/S TOP W/ S/S LEGS & GUSSETS.
3. 18 GA S/S U/SHELF.
4. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 414

MODEL NUMBER: PER PLAN

QTY: 2

DESCRIPTION: S/S INVERTED WALL SHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: DELFIELD

ITEM # 416

MODEL NUMBER: F2987C

QTY: 1

DESCRIPTION: REFRIGERATED BASE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 115

CYCLE:

PHASE: 1

AMPS: 10

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



F2900C

Self-Contained Low-Profile Refrigerated Equipment Stands

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

F2900C:

Self-Contained Low-Profile Refrigerated Equipment Stands

Models

- F2936C 36.25" Self contained low-profile stand
- F2952C 52.25" Self contained low-profile stand
- F2956C 56.25" Self contained low-profile stand
- F2962C 62.25" Self contained low-profile stand
- F2975C 75.25" Self contained low-profile stand
- F2980C 80.25" Self contained low-profile stand
- F2987C 87.25" Self contained low-profile stand
- F2999C 99.25" Self contained low-profile stand
- F29110C 110.25" Self contained low-profile stand



F2952C

Standard Features

- Top is heavy duty stainless steel, with full perimeter marine edge
- Standard stainless steel ends
- Exterior drawer fronts are stainless steel
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Snap-in drawer gaskets for easy removal
- Mounted on casters
- 8' cord and plug supplied
- Base interior cabinet is cooled with mullion style coated blower coil(s) mounted between each door/drawer section for even air and temperature control
- Interior refrigerated base cabinet section to

maintain 36° to 40° meeting NSF7

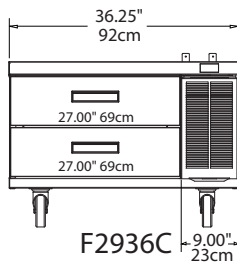
- Digital thermometer
- Wall-mounted bracket to prevent tipping
- Full Extension Plus Drawer system is a complete drawer system. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans (by others). The drawer system is all stainless steel construction for maximum durability
- When ordering, specify make, model and depth of cooking equipment sitting on the equipment stand
- Height of surface for setting equipment is 25.50"
- Environmentally friendly HFC-404A refrigerant
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

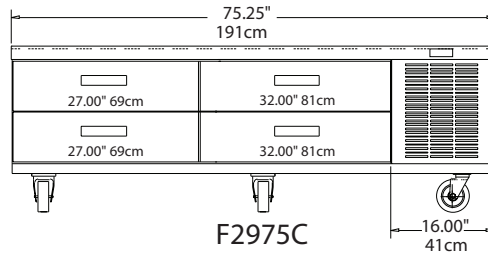
- Drawer locks
- 230V, 50Hz electrical system*
- Stainless steel back
- Mechanical housing left side
- 4" casters in lieu of 6"
- 6.12" adjustable full stainless steel legs and bullet feet
- Doors in lieu of drawers (except 32")
- Plastic laminate end
- Plastic laminate back
- Plastic laminate front

* Inclusion of this option will alter electrical specifications

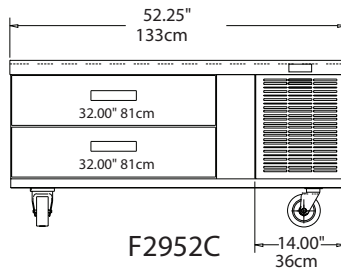
Elevations Views



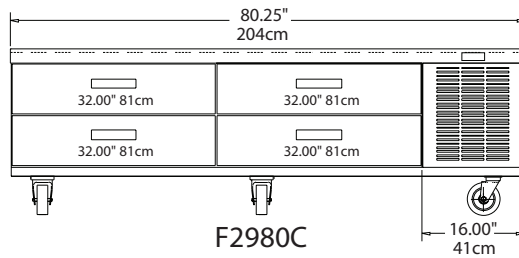
F2936C



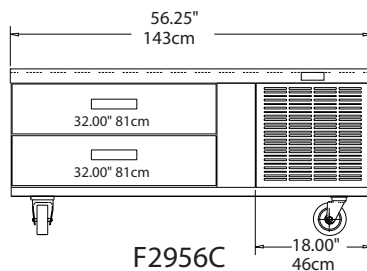
F2975C



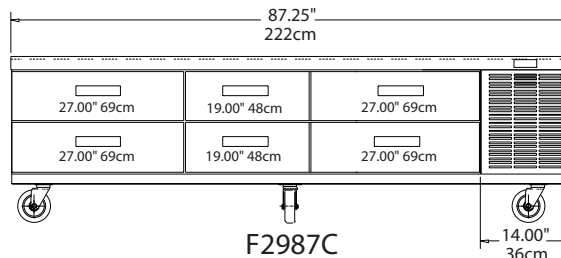
F2952C



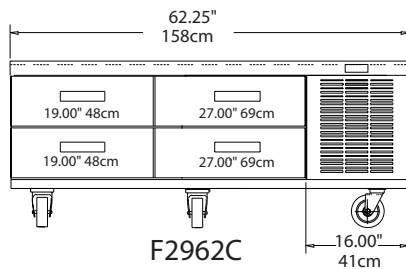
F2980C



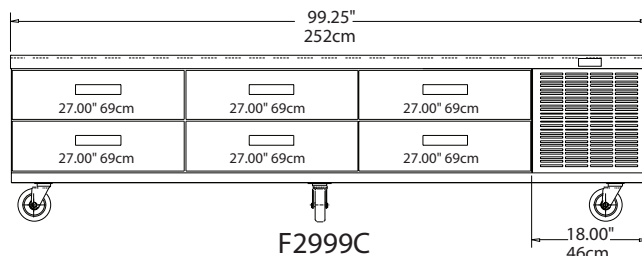
F2956C



F2987C



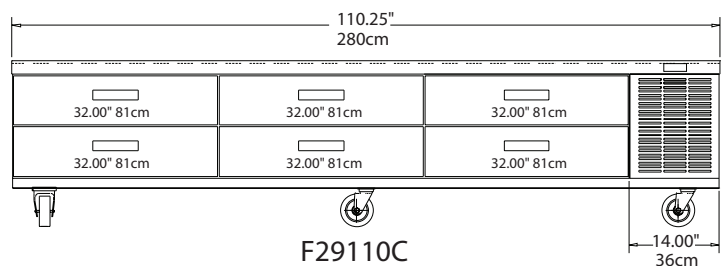
F2962C



F2999C

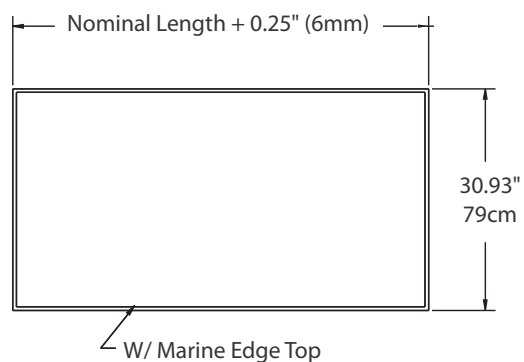
Warning

To assure proper operation a 2" airspace must be maintained between the bottom of any cooking equipment and the top of this unit. Cooking equipment must have a barrier (i.e. bottom, drip pan) between its heat source and the top of the equipment stand. Failure to comply with this could severely damage the equipment stand and void all warranties.

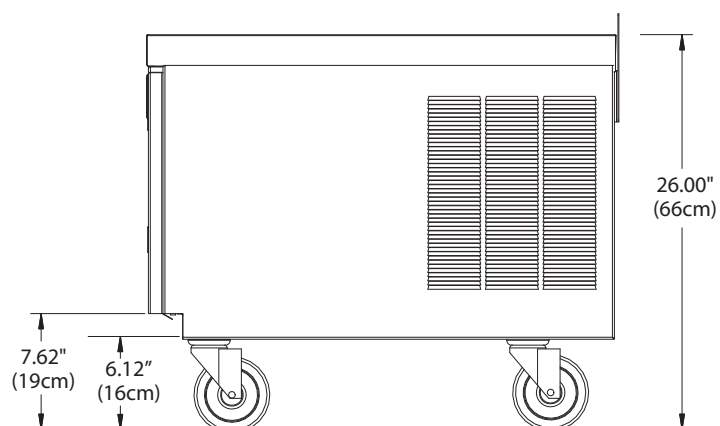


F29110C

All Models Plan View



All Models Right Side View



F2900C

Specifications

Self-contained Models	# Of 12x20 Pans	V/Hz/Ph	Amps	Ship Weight	BTU Load	BTU System	H.P.	Nema Plug
F2936C	3	115/60/1	3.8	374lbs (170kg)	376	1727	1/5	5-15-P
F2952C	4	115/60/1	8.0	398lbs (181kg)	452	1727	1/5	5-15P
F2956C	4	115/60/1	8.0	405lbs (184kg)	461	1727	1/5	5-15P
F2962C	6	115/60/1	8.0	479lbs (217kg)	575	1727	1/5	5-15P
F2975C	8	115/60/1	10.0	540lbs (245kg)	717	2341	1/4	5-15P
F2980C	8	115/60/1	10.0	578lbs (262kg)	726	2341	1/4	5-15P
F2987C	10	115/60/1	10.0	672lbs (305kg)	868	2341	1/4	5-15P
F2999C	12	115/60/1	10.0	691lbs (313kg)	1029	2341	1/4	5-15P
F29110C	12	115/60/1	12.0	766lbs (347kg)	1143	2630	1/3	5-15P

NOTE: Remove the "C" on the model number when ordering with legs. (example - F2952)

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



F2900C

Self-Contained Low-Profile Refrigerated Equipment Stands

Specifications

Exterior top is 18-gauge stainless steel with full perimeter marine edge. Corners are fully welded with smooth radii corners for easy clean out. Interior sub-top made of 22-gauge 2BF stainless steel is made integral with the top by injecting 2.00" of high density polyurethane foam between the exterior and interior tops.

Refrigerated base interior back and bottom are constructed of a 22-gauge 2BF stainless steel. Exterior sides, bottom and back are made of 22-gauge galvanized steel. Both left and right interior sides are formed of ABS plastic. The base is injected with 2.00" of high density polyurethane foam between the exterior and interior. Refrigerated base fronts are made of .095" thick ABS thermoformed plastic and backed up by ridged polyurethane water blown injection molded frames. The frames are an excellent thermo-break and superior structural material for fastening doors and drawers. Exterior machine compartment side is constructed of 18-gauge galvanized steel.

Finished stainless steel ends are standard. Louver, coil panel and drawer faces are all standard with stainless steel construction. Units are supplied with wall-mounted bracket and threaded rod to allow installation of the unit against a solid surface.

Full Extension Plus drawer system is a complete drawer system, which can operate independent of the unit it's installed in. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans and smaller fractional pans. Drawer system is all stainless steel construction for maximum durability. Drawer track rollers are made of Delrin and do not require grease for operation. Intermediate tracks are removable without tools and house Delfield's "anti-friction binary roller system". Drawer boxes are designed with "easy pan grip flanges". Tracks are designed with a stay shut feature that holds the drawer gasket tight to the base front on uneven floors. Exterior drawer fronts are made of stainless steel; and an interior made of ABS plastic with formed in channels to house the snap-in dart style santoprene gasket.

A galvanized brace is foamed in place to be an integral part of the drawer front assembly. Each drawer front is injected with 1.87" of high density polyurethane foam between the exterior and interior. Handles are recessed black plastic and held in with a positive lock system. Drawers are backed by a 10-year warranty on the track assembly.

Unit is supported with two 14-gauge leg rails that run the entire length of the unit. Leg rails are welded to the bottom side of the unit and are tied together with two 12-gauge braces running front to back. Caster/leg boxes are welded inside the leg rail and 6" casters are mounted standard.

Refrigeration system components are HFC-404A. Interior cabinet is cooled with mullion style blower coils (coated) mounted between each door/drawer section for very even air and temperature control.

A thermostat and pre-wired condensing unit with hot gas condensate evaporator are installed in the machine compartment. Models F2952C through F29110C protect the thermostat in a splash resistant enclosure. The digital thermometer with stainless steel guard is located in the top nosing above the machine compartment (standard on right). Interior refrigerated base cabinet will maintain 36°F to 40°F at 100°F ambient room temperature.

Electrical connections are 115V-60H-1PH and supplied with an 8' cord and plug.



MANUFACTURER: DELFIELD

ITEM # 416.1

MODEL NUMBER: CTP 8160-NB

QTY: 1

DESCRIPTION: RAIL, REFRIGERATED CONDIMENT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 115

CYCLE:

PHASE: 1

AMPS: 4.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



CTP-NB

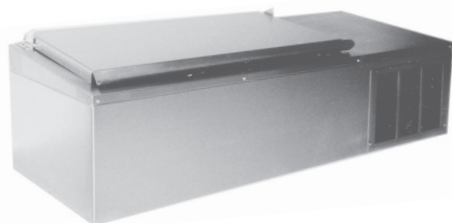
Countertop Refrigerated Prep Rail

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

CTP-NB: Countertop Refrigerated Prep Rail

Models

- CTP 8146-NB 46" countertop refrigerated prep rail, (4) 1/3 pan capacity
- CTP 8160-NB 60" countertop refrigerated prep rail, (6) 1/3 pan capacity



CTP8146-NB

Standard Features

- Stainless steel top and interior
- Environmentally friendly HFC-134A refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Mechanically cooled rail with integral V-stamped pan rest
- NSF7 certified
- One year parts and 90 day labor standard warranty

Options & Accessories

- 230 volt, 50 Hertz electrical system
- * *Inclusion of this option will alter electrical specifications of the unit*

Specifications

Exterior Top and Sides are 18-gauge stainless steel. Back of unit is 18-gauge galvanized steel. Unit has a mechanically cooled refrigerated raised rail with die-stamped opening(s) to accommodate 12" x 20" (30.5cm x 50.8cm) hotel pans, by others. Adapter bars supplied with unit. Pans are recessed 2" (5.1cm) from the top and rest on integral V-stamped supports. Raised rail openings have 18-gauge stainless steel hinged removable covers.

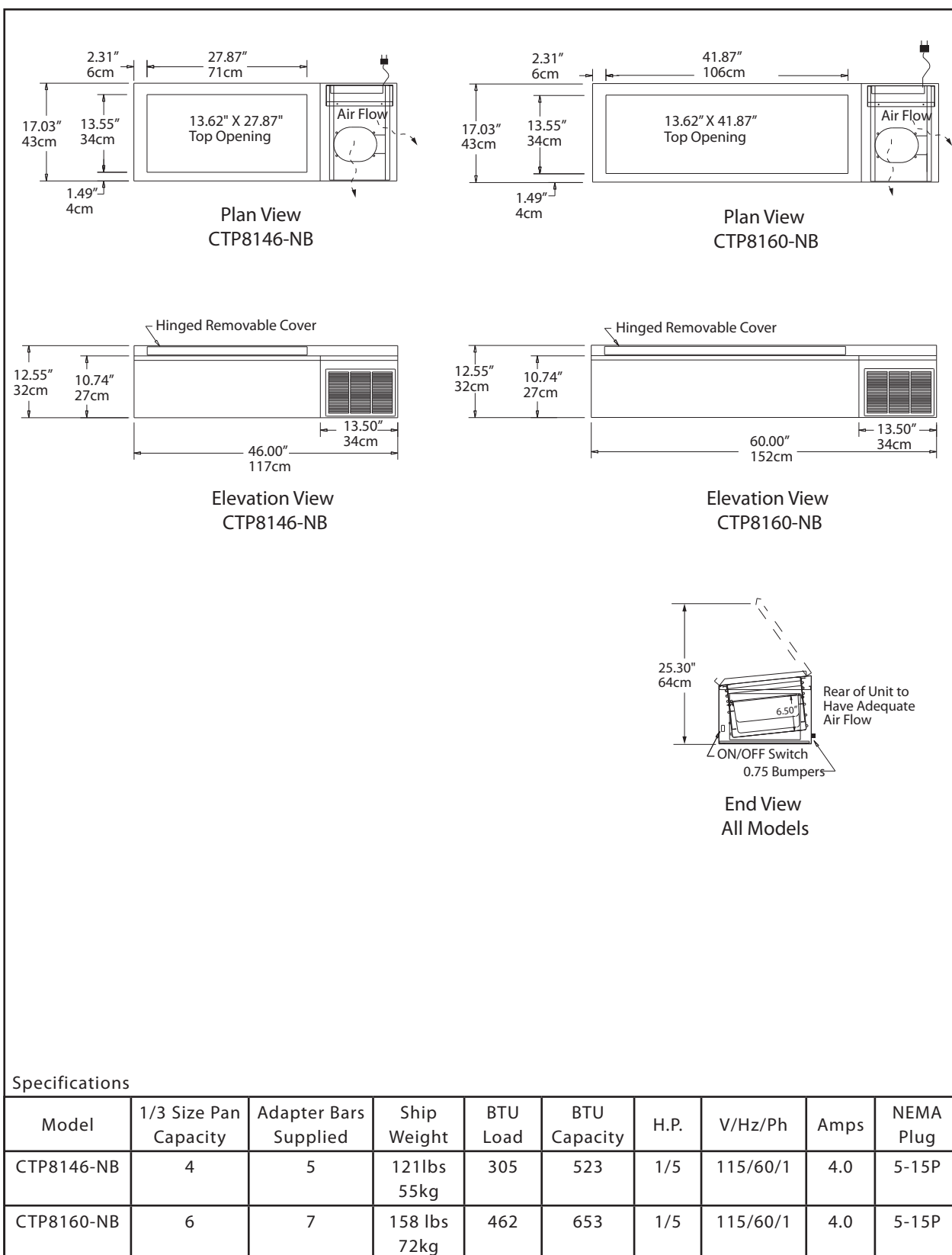
Unit Interior has a 22-gauge stainless steel liner with foamed-in-place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation.

Base of unit has removable louvers at front and rear for proper air flow and access to the condensing unit. Protective rubber bumpers affixed to the back of the unit allow proper air flow

Refrigeration System uses HFC-134a refrigerant. Refrigerated rail is designed to maintain 41°F (5°C) at 86°F ambient for up to (4) hours. Food and product should be placed in unit at 37°F (3°C). On/off switch is located at the right end of the unit.

Electrical Connection is 115 volt, 60 Hertz, single phase. Unit is wired with a 3-wire, grounded and has a 8' (2.4 m) long electrical cord and NEMA 5-15P plug.





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

MANUFACTURER: CUSTOM FABRICATION

ITEM # 416.2

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: S/S TOP EXTENSION

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: GARLAND

ITEM # 417

MODEL NUMBER: BABY HOB 2.5kw

QTY: 4

DESCRIPTION: INDUCTION BURNER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE:

PHASE: 1

AMPS: 13.0

KILOWATTS:

WATTS:

CORD/PLUG: 6-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



Item: GI-BH/BA 2500

Quantity: _____

Project: _____

Approval: _____

Date: _____

Induction Green Heat

Garland Induction Baby Hob 2.5kW

Induction Green Heat
Garland Induction Baby Hob 2.5kW

Models:

☐ GI-BH/BA 2500



Induction Benefits:

- Energy Efficient
- Fast Heat
- Precise Cooking
- Easy To Clean
- No Pan, No Heat.
- Cool Operations
- Boil Dry Protection

Standard Features:

- Compact table top design with stainless steel body and high impact ceramic glass top
- Sloped, easy to see front panel with adjustable control for easy operation
- Dial control knob with 9 power level settings.
- Integral cooling fan keeps electronics cool, discharging from rear with protective air deflectors preventing hot exhaust to be pulled back into unit
- Removable, reusable easy to clean air intake filter
- 6' (1829mm) cord and plug supplied (60 cycle units only)
- "Flat Design", compact high performance electronics allow for low unit heights
- Instant energy transmission to the pan
- Thermostatically controlled overheat sensor shuts the unit off to prevent damage from pans cooking dry
- Induction technology transfers heat to the pan, not to the surrounding air, allowing for cool operation
- Innovated new technology for pan detection; RTCS is an internal control software development matching speed, capability and performance
 - R – Real Time
 - T – Temperature
 - C – Control
 - S – System
- Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible

Specifications:

Shall be a Garland Induction Unit GI-BH/BA 2500 with a total kW rating of 2.5 kW. Built with a robust stainless steel casting with ceran ceramic glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors to help prevent damage to unit if pan is run dry. Easy to operate system with rotary switch. Unit to come in 208V or 240V power (specify at the time of order) with integral cord and plug for North America.

Note: Induction cooking requires "Induction Ready" pans to operate.



Intertek



Intertek



CE models comply with the latest European Norms:
EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

North American models:

ETL listed in compliance with
UL 197, CSA C22.2 No.109, NSF-4
Complies with FCC part 18, ICES-001

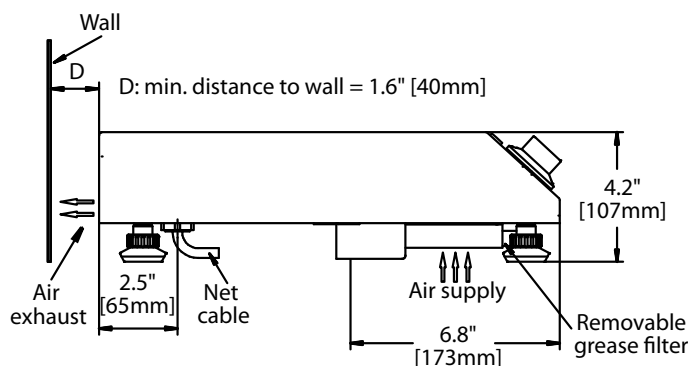
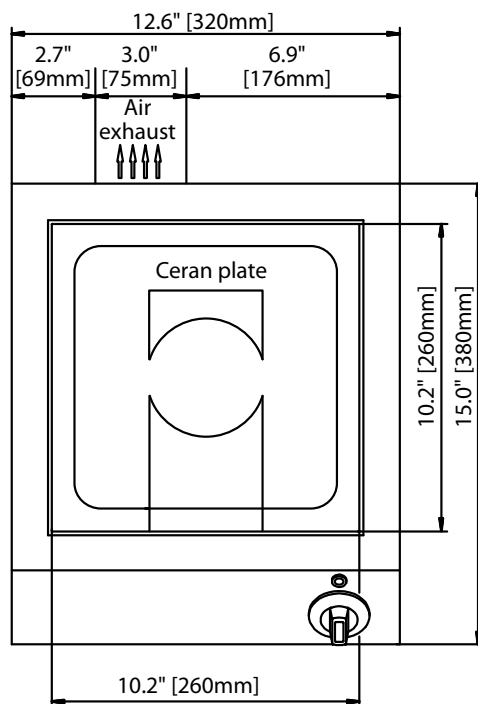
Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquiries 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668


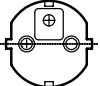


Induction Green Heat

Garland Induction Baby Hob 2.5kW



Plug Configurations

Model	Electrical Characteristics	Plug
GI-BH/BA 2500	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-15P
	230V/50Hz/1Ø	 EU1-16P

Electrical Loading

Model	Watts	208/60/1	240/60/1	230/50/1
GI-BH/BA 2500	2500	13 amp	11 amp	12 amp

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# GI-BH/BA 2500 (12/19/13)

MANUFACTURER: APW WYOTT

ITEM # 419

MODEL NUMBER: W-12

QTY: 1

DESCRIPTION: HALF-SIZE FOOD WARMER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60Hz	PHASE:	1
AMPS:	6.7	KILOWATTS:		WATTS:	
CORD/PLUG:	5-15P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

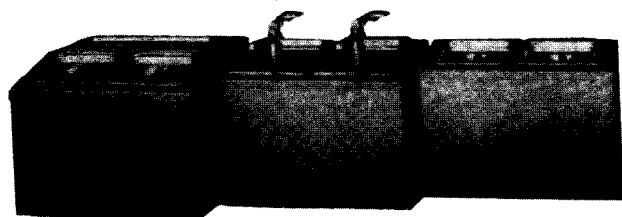
NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

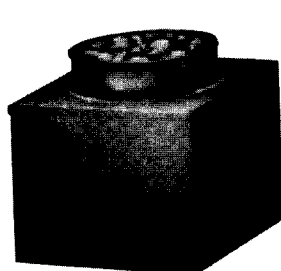


COUNTERTOP FOOD AND FRACTIONAL WARMERS

Model W



W-12, W-9, W-6



W-1

W-2

Models W Countertop Food Warmers and Fractional Warmers (shown w/accessories)

- ☐ W-1
- ☐ W-2
- ☐ W-3
- ☐ W-4

- ☐ W-6
- ☐ W-9
- ☐ W-12

BID SPECIFICATIONS

Warmers are constructed and designed to have the product held precooked and up to serving temperature before the product is placed in the warming unit. The units are constructed with a 20 ga. deep-drawn, one-piece die-stamped liner in high quality 300 Series stainless steel. Each unit uses a metal sheath tubular heating element with low resistance for longer element life. Units are fully insulated with superior element configuration to provide even heat distribution. W-1, -3, -4 are equipped with infinite control; W-6, W-9, W-12 are thermostatically controlled. A quality Robertshaw infinite control is standard along with a pilot light to indicate operation. A 6' cord and plug is provided to meet NEMA requirements.

STANDARD FEATURES

Countertop Food Warmers

- Compact, portable.
- Easy to maintain.
- Heavy-duty stainless steel construction.
- Infinite control.

Fractional Warmers

- Compact, portable and inexpensive.
- Stainless steel construction.
- Easy to clean.
- Use with standard steamtable pans and covers (1/2 size, 1/4 size, 1/3 size, 1/6 size).
- 1/3 low-temp topping warmer holds chocolate, icings and toppings at perfect temperature.
- Direct reading knob 80°F to 220°F (27°C to 104°C). On thermostatically controlled units.

WARRANTY

- One-Year, parts and labor.



See reverse side for product specifications.

APW/Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226

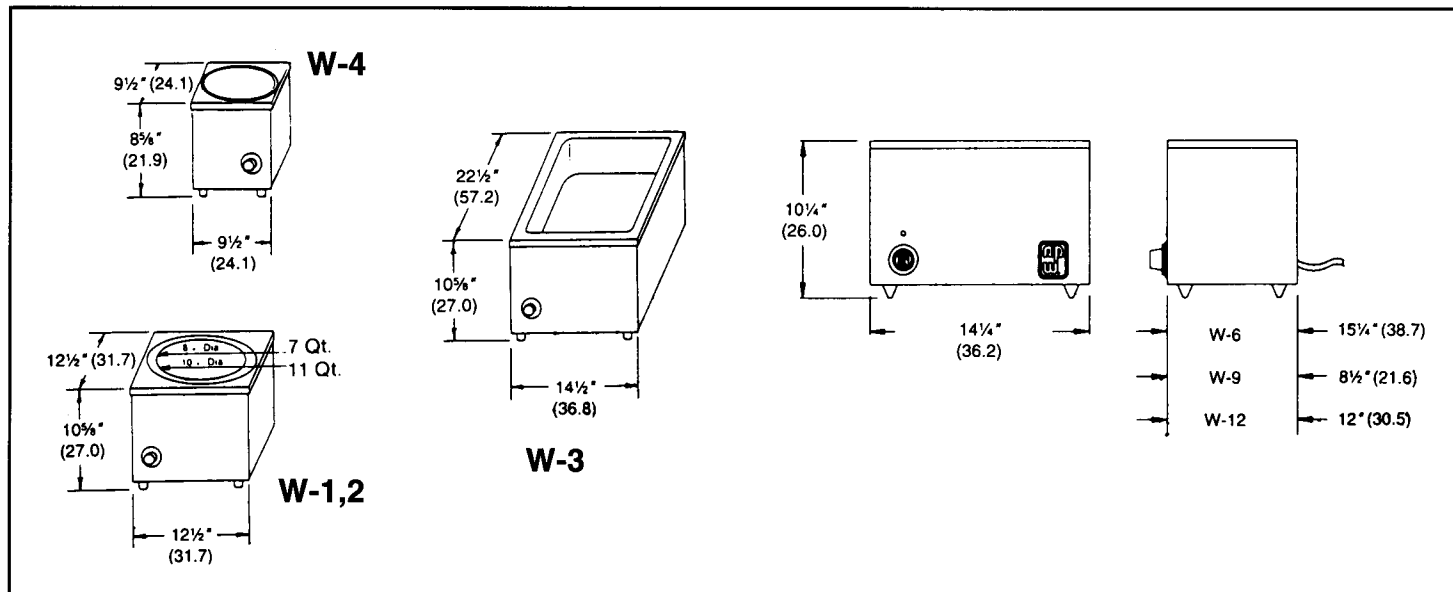
(800) 527-2100 • (214) 421-7366 • Fax (214) 565-0976

Simco Design Company



COUNTERTOP FOOD AND FRACTIONAL WARMERS

Model W



Models W-1 to 12 — Countertop Food Warmers and Fractional Warmers

SPECIFICATIONS

Model No.	Capacity	Dimensions	Electrical	Ship Wt
W-1	7 Qt. (6.6L)	10 ⁵ / ₈ " H x 12 ¹ / ₂ " W x 12 ¹ / ₂ " D (27 cm x 31.7 cm x 31.7 cm)	120V – 500W – 4.2 Amps NEMA 5-15P, 6 ft. cord set	15 lbs. (6.8 Kg)
W-2	11 Qt. (10.4L)	10 ⁵ / ₈ " H x 12 ¹ / ₂ " W x 12 ¹ / ₂ " D (27 cm x 31.7 cm x 31.7 cm)	120V – 800W – 6.7 Amps	18 lbs. (8.2 Kg)
W-3 (12 x 20)	22 Qt. (20.8L)	10 ⁵ / ₈ " H x 14 ¹ / ₂ " W x 22 ¹ / ₂ " D (27 cm x 36.8 cm x 57.2 cm)	120V – 1200W – 10 Amps NEMA 5-15P, 6 ft. cord set	27 lbs. (12.3 Kg)
W-4	4 Qt. (3.8L)	8 ⁵ / ₈ " H x 9 ¹ / ₂ " W x 9 ¹ / ₂ " D (21.9 cm x 24.1 cm x 24.1 cm)	120V – 400W – 3.3 Amps NEMA 5-15P, 6 ft. cord set	9 lbs. (4.1 Kg)
W-6	2/3 size warmer	10 ¹ / ₄ " H x 14 ¹ / ₄ " W x 15 ¹ / ₄ " D (26.0 cm x 36.2 cm x 38.7 cm)	120V – 800W – 6.7 Amps	25 lbs. (11.4 Kg)
W-9	1/3 size warmer	10 ¹ / ₄ " H x 14 ¹ / ₄ " W x 8 ¹ / ₂ " D (26.0 cm x 36.2 cm x 21.6 cm)	120V – 400W – 3.3 Amps	18 lbs. (8.2 Kg)
W-12	1/2 size warmer	10 ¹ / ₄ " H x 14 ¹ / ₄ " W x 12" D (26.0 cm x 36.2 cm x 30.5 cm)	120V – 800W – 6.7 Amps	20 lbs. (9.1 Kg)

ACCESSORIES

- APW/Wyott manufactures a complete line of pans, insets, covers, adapter plates, adapter bars and pan lifters available for the APW/Wyott Countertop Warmers.
- Angled Housetop for 2/3 size warmer.
- 1/4 size pump with cover for 1/2 size warmer.
- 1/6 size pump with cover for 2/3 or 1/3 size warmers.

APW/Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

F.O.B. Dallas, Texas

PRINTED IN U.S.A. W 03/96

MANUFACTURER: WOLF

ITEM # 420

MODEL NUMBER: CMJ-36

QTY: 1

DESCRIPTION: CHEESEMELTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

YES

PROPANE:

BTUH:

40,000/H

SIZE:

3/4"

NOTES:



MODEL: CMJ SERIES GAS INFRARED CHEESEMELTER



Model CMJ36

BASIC MODELS:

CMJ24	24" cheesemelter broiler.
CMJ34	34" cheesemelter broiler.
CMJ36	36" cheesemelter broiler.
CMJ48	48" cheesemelter broiler.
CMJ60	60" cheesemelter broiler.
CMJ72	72" cheesemelter broiler.

KEY 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.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

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

DESCRIPTION:

Gas infrared cheesemelter broiler, Wolf 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. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions: ____"w x 20½"d x 19⅛"h.



CSA design certified. NSF listed.

Approved by _____

Date: _____

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

WOLF RANGE COMPANY

Wolf Range Company
Division of ITW Food Equipment Group LLC
(800) 366-9653
www.wolfrange.com

WOLF RANGE COMPANY

MODEL: CMJ SERIES Gas Infrared Cheesemelter



Model CMJ 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

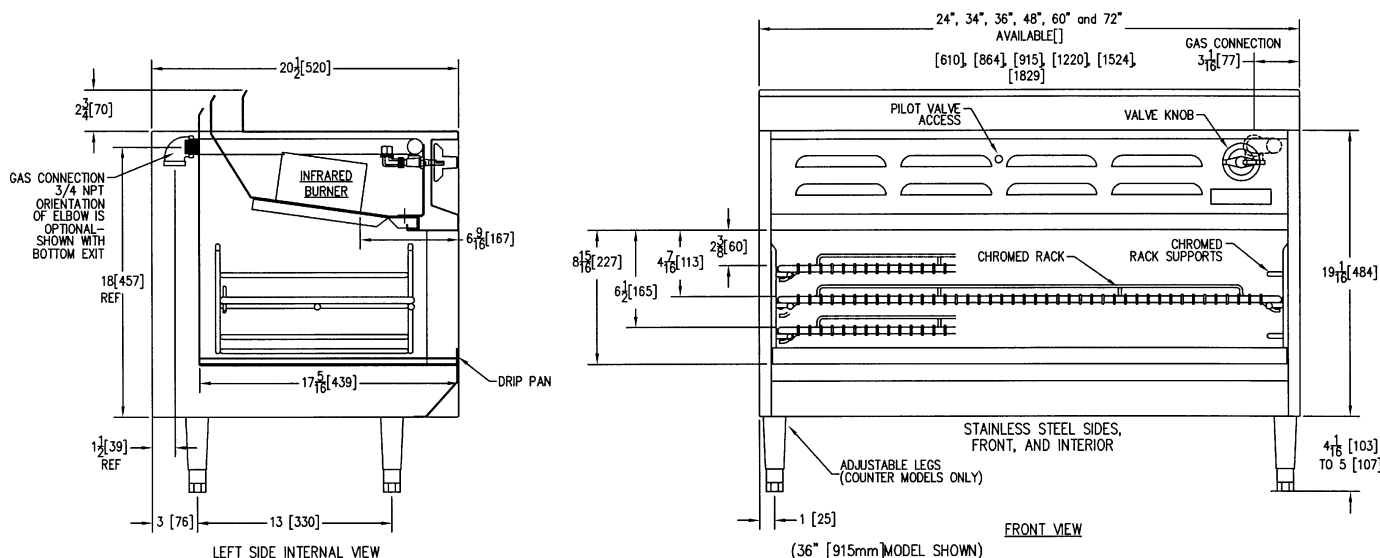
@ 400N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

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"



MODEL NO.	WIDTH	DEPTH	HEIGHT	NUMBER OF BURNERS	TOTAL BTU/hr.	APPROX. SHP. WT. (lbs./kg)
CMJ24	24"	20½"	19¼"	1	18,000	106/48
CMJ34	34"	20½"	19¼"	1	24,000	159/72
CMJ36	36"	20½"	19¼"	1	24,000	159/72
CMJ48	48"	20½"	19¼"	2	36,000	212/95
CMJ60	60"	20½"	19¼"	2	42,000	265/119
CMJ72	72"	20½"	19¼"	2	48,000	318/143

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

This appliance is manufactured for commercial use only and is not intended for home use.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 422.1

MODEL NUMBER: PER PLAN

QTY: 1

DESCRIPTION: S/S INVERTED MICROWAVE SHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 424

MODEL NUMBER: PER PLAN

QTY: 1

DESCRIPTION: WORK TABLE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 424.I

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: S/S INVERTED WALL SHELF

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 431

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: S/S DESSERT TABLE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. PROVIDE OPENING FOR ITEM #433.
3. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: DELFIELD

ITEM # 432

MODEL NUMBER: N225

QTY: 1

DESCRIPTION: DROP-IN ICE CREAM FREEZER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 115

CYCLE:

PHASE: 1

AMPS: 5.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



N225/N227

Self-Contained Drop-In Freezer

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

Models

- | | |
|------|--|
| N225 | 6 gallon drop-in freezer with stainless steel lid |
| 225L | 6 gallon drop-in freezer with acrylic lid |
| N227 | 12 gallon drop-in freezer with stainless steel lid |
| 227L | 12 gallon drop-in freezer with acrylic lid |



N227

Standard Features

- Suitable for ice cream storage
- 18-gauge stainless steel top
- Die stamped top opening with raised edge
- High-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Mechanically cooled 0°F to 5°F tank
- Folding removable cover with external handle
- Models ending in L are standard with an acrylic lid
- 9' cord and plug
- Environmentally friendly HFC-404A refrigerant
- One year parts and 90 day labor standard warranty

Options & Accessories

- Locking device
- 220 volt, 50 cycle system*
- * Inclusion of this option will alter the electrical specifications of the unit

Specifications

Model N225 & 225L

Top of 18-gauge stainless steel, has 1.31" (3.3 cm) overhang front to back and 1.25" (3.18cm) right to left, one die-stamped 10.44" (26.5 cm) x 20.69" (52.5 cm) opening with raised edges. Opening is fitted with insulated, folding, lift-off cover. Models ending in L are standard with an acrylic lid.

Freezer compartment interior is 22-gauge stainless steel and measures 10.81" (27.4 cm) x 22.12" (56.2 cm) x 12.25" (31.1 cm) high. Compartment sides are wrapped with refrigeration lines. Sides and bottom are insulated with high-density closed-cell environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. Unit is designed to maintain 0° to 5° F (-18°C to -21°C). Cabinet capacity is 6 gallons.

Condensing unit mounted below freezer compartment on 16-gauge steel frame, has 1/5 H.P. rating.

A stainless steel louver, 13" (33 cm) x 25" (63.5 cm), is supplied for field installation. The cutout size for the louver is 11.50" (29.2 cm) x 23" (58.4 cm).

Model N227 & 227L

Top of 18-gauge stainless steel, has 1.31" (3.3 cm) overhang on all sides, two die-stamped openings have raised edges, measure 10.44" (26.5 cm) x 20.69" (52.5 cm), are fitted with insulated, folding, lift-off covers. Models ending in L are standard with an acrylic lid.

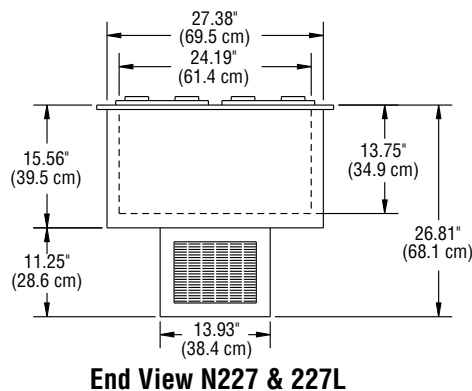
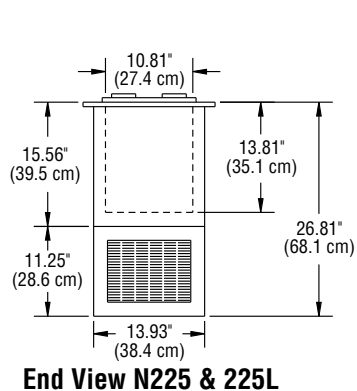
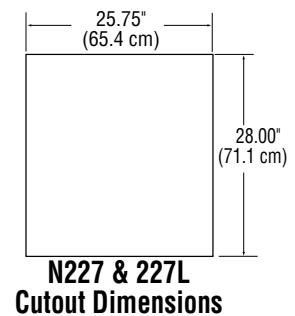
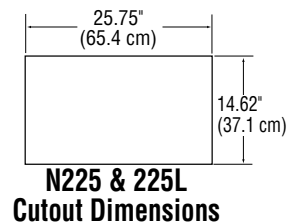
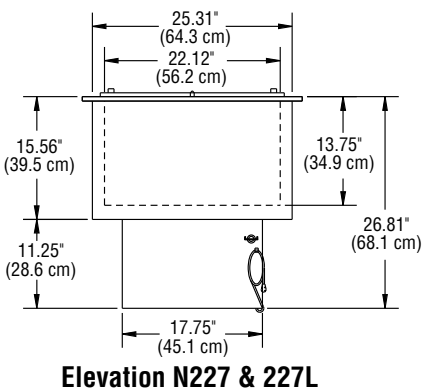
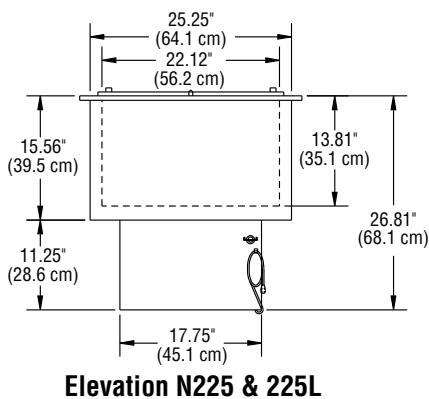
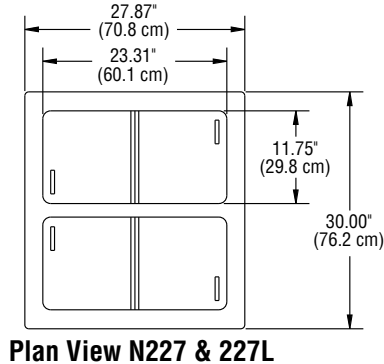
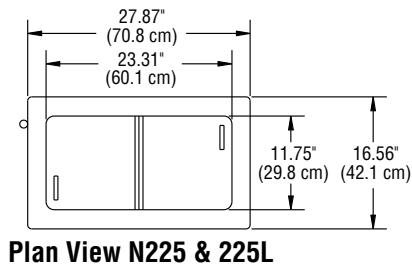
Freezer compartment has 22-gauge stainless steel interior and measures 24.19" (61.4 cm) x 22.12" (56.2 cm) x 12.25" (31.1 cm) high. Compartment sides are wrapped with refrigeration lines. Insulation on sides and on bottom is high-density closed-cell environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. Unit is designed to maintain 0° to 5° F (-18°C to -21°C). Cabinet capacity is 12 gallons.

1/5 H.P. condensing unit is mounted below freezing compartment on 16-gauge steel frame.

A stainless steel louver, 13" (33 cm) x 25" (63.5 cm), is supplied for field installation. The cutout size for the louver is 11.50" (29.2 cm) x 23" (58.4 cm).



N225/N227 Self-Contained Drop-In Freezer



Specifications

Model	Capacity	H.P.	Amps	V/Hz/Ph	Nema Plug	Ship Weight	KWH
N225 & 225L	6 Gallons	1/5	5.3	115/60/1	5-15P	115lbs/52kg	1.82
N227 & 227L	12 Gallons	1/5	5.3	115/60/1	5-15P	191lbs/87kg	2.26

MANUFACTURER: FISHER

ITEM # 433

MODEL NUMBER: 3043

QTY: 1

DESCRIPTION: DROP-IN ICE DIPPERWELL

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 3/8"

HOT WATER:

DRAIN: 1-1/2 INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

APPLICATION:		PRODUCT NAME: DIPPERWELL FAUCET ASSEMBLY	
JOB NAME:		<input type="checkbox"/> SPECIAL CONFIGURATION <input type="checkbox"/> CHECK BASE MODEL AND OPTIONS	
QUANTITY:	ITEM NO.	MODEL: ■ 3042	
<p>ROUGH-IN:</p> <p>Ø11/16" [18mm]</p>		OPTIONS OR MODIFICATIONS: <input type="checkbox"/> OTHER _____	
		FEATURES * STAINLESS STEEL SEAT RECOMMENDED HOT WATER SETTINGS * 110°F AT 80 PSI SYSTEM LIMITS * TEMP: 40°F MIN. TO 140°F MAX. * PRESSURE: 100 PSI MAX. STATIC SHIPPING WEIGHT * 1.0 LBS	
		<p>FISHER MANUFACTURING COMPANY TOLL FREE: 800-421-6162 - FAX: 800-832-8238 information@fisher-mfg.com - www.fisher-mfg.com</p>	
		ANSI/A112.18.1M	

MANUFACTURER: WINSTON INDUSTRIES

ITEM # 434

MODEL NUMBER: HBB0NI

QTY: 1

DESCRIPTION: CVAP HOT HOLDING

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 12.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



HBB0N1 CVAP® HOLD & SERVE DRAWER

EXCLUSIVE TECHNOLOGY

Exclusive Controlled Vapor technology (U.S. patent # 5,494,690) establishes that the water vapor content in the drawer is the same as that of the food. This unique process controls moisture evaporation and saturation, so crisp foods stay crisp, and moist foods stay moist.

EASY-TO-USE CONTROLS

Two electronic differential control key sets are easy to understand and reliable. These controls never need field calibration.

FOOD TEMP KEYS allow control of food temperature from 90 to 180° F (32 to 82° C).

FOOD TEXTURE KEYS maintain just-cooked texture. Set near FOOD TEMP for moist foods, or set higher for crisp foods. 250° F (121° C) maximum drawer temperature.

DURABLE

Built to last with quality craftsmanship, high grade stainless steel construction and full perimeter insulation.

BETTER CONTROL OF FOOD QUALITY

Features full perimeter drawer gaskets and digital readout for water temperature.

INDUSTRY COMPLIANT

CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.



**HBB0N1
CVAP® HOLD & SERVE DRAWER**

FANLESS

Electronic Differential Controls

CVap® Hold & Serve Drawers are designed for high quality holding and serving of a wide variety of menu items for extended times. They are ideal for holding, warming, and serving.



WINSTON INDUSTRIES, LLC.
2345 Carton Drive | Louisville, KY 40299 USA | www.winstonindustries.com
Phone: 800.234.5286 | 1.502.495.5400 | Fax: 502.495.5458
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JOB

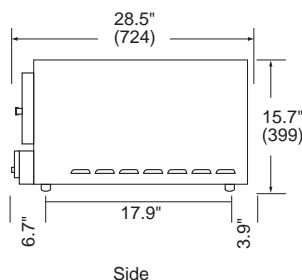
ITEM#



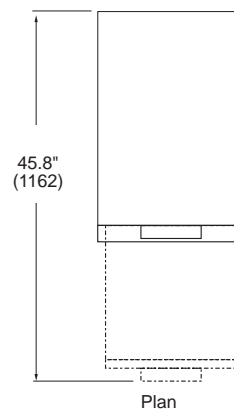
HBB0N1 CVAP HOLD & SERVE DRAWER

FANLESS

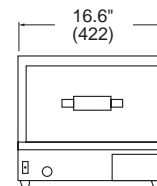
Electronic Differential Controls



Side



Plan



Front

DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
1 STP	H= 15.7" (399)	120	60	1	12.0	1440	US / CANADA	95 (43)	6.2 (0.18)
2 Half STP	H4= 19.2" (488)						US 5-15P		
3 Third STP	H6= 21.2" (538)						CAN 5-20P		
1 GP 1/1	W= 16.6" (422)	230*	50/60	1	6.3	1440	INTERNATIONAL	95 (43)	call factory
Accepts up to 6" deep pans	D= 28.5" (724)						N/A		

STP= Steam table pan (12" x 20" x 2.5" (up to 6")) • H4= Height w/ 4" legs • H6= Height w/ 6" legs • GP= Gastronorm pan

SHORT FORM SPECS

Shall be Winston CVap Hold & Serve Drawer, model HBB0N1 with electronic differential controls to provide food temperature control from 90 to 180° F (32 to 82° C) and maintain food texture with settings from 90 to 180° F (32 to 82° C). 250° F (121° C) maximum drawer temperature. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for holding hot foods, consisting of an air heater and water heater to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

CONSTRUCTION

MATERIALS: Interior to be stainless steel to provide ease of cleaning and long service life with reasonable use and care.

DRAWERS: To accept 1 full steam table pan (6" (152 mm) deep), 2 half steam table pans, 3 third steam table pans, or 1 1/1 gastronorm pans. Easy to remove and replace.

INSULATION: Full-perimeter.

CONTROLLER: Electronic differential control allows precise control of food temperature and food texture.

EVAPORATOR: Holds approximately 1.8 (3 L) gallons of water.

WATER FILL: Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

VENTILATION: Allow 2" (51 mm) ventilation clearance on sides, back, and top of equipment. Install with supplied legs or feet. Refer to owner's manual for specific installation instructions. Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

ELECTRICAL: Supplied with 84" (2134 mm) power cord and plug.

LOAD LIMIT: 20 lbs. (9.07 kg) per drawer.

WARRANTY

Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

STANDARD (NO ADDITIONAL COST):

1. Feet: 1/2" (13 mm) .

* Inquire about additional international voltages available.

OPTIONAL (ADDITIONAL COST):

1. Legs: 4" (102 mm) legs or 6" (152 mm) legs.

2. Extended Warranty: Adds parts and labor warranty coverage for one additional year.

3. Added accessories or supplies.

ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS2192/12

ScaleKleen™ packets (12 pack)

PS2259

Water fill trough

BUY WINSTON SERVICE PARTS, ACCESSORIES,
AND SUPPLIES ONLINE!

FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM



WINSTON INDUSTRIES, LLC.

2345 Carton Drive | Louisville, KY 40299 USA

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MANUFACTURER: PANASONIC

ITEM # 436

MODEL NUMBER: NE-I757

QTY: 1

DESCRIPTION: CVAP HOT HOLDING

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	208	CYCLE:	60 Hz	PHASE:	1
AMPS:	14.3	KILOWATTS:		WATTS:	
CORD/PLUG:	6-20P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

Panasonic

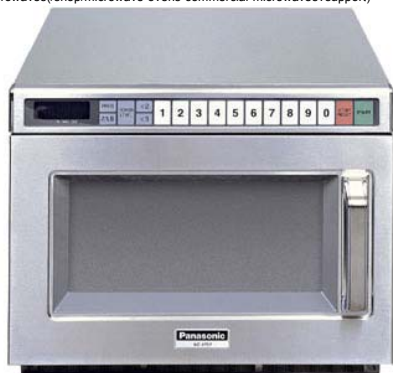
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1700 Watt Compact Commercial Microwave Oven with 60 Programmable Memory Pads

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Model number: NE-1757R

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- 0.6 cu. ft. Capacity
- Top and Bottom Energy Feed
- "One-Touch" Start Feature
- 3 Power Levels
- 3-Stage Cooking

Online Order Assistance

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KEY FEATURES

Oven Capacity	0.6 Cu. Ft. and 16 5/8" wide
Table Pan Capacity	One 6 in tall, half size pan with cover
Door Style	Grab & Go handle
See-through Oven Door	Yes
Energy Feed	Yes (top & bottom)
Memory Capability	60 programs
Magnetrons (Heating Elements)	2
Chef Technical Support	Yes
Cooking Stages	3-Stage
Power Levels	3 Levels
Self Diagnostics	Enhanced Diagnostics
Display	Digital
Cycle Counter	Yes
Cabinet Finish	Stainless Steel
Cavity Finish	Stainless Steel
Air Filters	Yes
Stackable	Yes
Patented Safety Door Seal System	Yes
Removable Ceiling Splatter Shield	Yes
Programmable Lock	Yes
One Touch Start	Yes

SPECIFICATIONS

Timer	Hi-Med power: 15 minutes Defrost power: 30 minutes
Power Source	208/230-240 V, 60Hz, Single phase
Receptacle Required	NEMA 6-15R, NEMA 6-20R
Frequency	2450 MHz
Required Power	208V (14.3A), 230-240 (13.1A)
Output	1700W
Cavity Dimensions (HxWxD)	6 7/8 x 13 x 12
Dimensions (H x W x D)	13 3/16" x 16 5/8" x 20"
Weight	61 lbs

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MANUFACTURER: TRAULSEN

ITEM # 437

MODEL NUMBER: GI0000

QTY: 1

DESCRIPTION: REACH-IN REFRIGERATOR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	115	CYCLE:	60 Hz	PHASE:	1
AMPS:	8.0	KILOWATTS:		WATTS:	
CORD/PLUG:	5-15P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

Project

Quantity

Item #

Model Specified:

CSI Section 11400

G-Series Reach-In Refrigerators/ Self-Contained



Equipped with an
easy to use
microprocessor
control!



Model G10010



Model G20010



Model G30010



One, Two & Three Section Models, 32" Deep

Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series line-up includes a wide range of one, two and three section reach-in refrigerator and freezer models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

AVAILABLE MODELS

Single Section (Formerly Model GHT132WUT)			Two Section (Formerly Model GHT232NUT)			Three Section (Formerly Model GHT332NUT)		
Model #	Door	Hinging	Model #	Door	Hinging	Model #	Door	Hinging
G10000	Half	Right	G20000	Half	Left-Right	G30000	Half	Left-Right-Right
G10001	Half	Left	G20001	Half	Right-Left	G30001	Half	Left-Left-Right
G10010	Full	Right	G20002	Half	Right-Right	G30002	Half	Right-Right-Right
G10011	Full	Left	G20003	Half	Left-Left	G30003	Half	Left-Left-Left
			G20010	Full	Left-Right	G30010	Full	Left-Right-Right
			G20011	Full	Right-Left	G30011	Full	Left-Left-Right
			G20012	Full	Right-Right	G30012	Full	Right-Right-Right
			G20013	Full	Left-Left	G30013	Full	Left-Left-Left

Standard Product Features

- High Quality Stainless Steel Exterior Front and Door(s)
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Automatically Activated Incandescent Lights
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In Door Gaskets
- Gasket Protecting Anodized Aluminum Door Liner
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick Refrigeration Recovery Times
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

Optional Accessory Kits

- Additional Epoxy Coated Shelves*
- No. 1 Type Tray Slides* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- No. 4 Type Tray Slides* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
- Universal Type Tray Slides* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- Plated Shelves* (for use in lieu of standard shelving)
- 6" High Adjustable Legs (for use in lieu of standard casters)

*Please refer to spec sheet TR35872 for
optional accessory kit details

NOTE: All optional accessory kits are shipped separately for
later installation by others at the jobsite.



Listed by Underwriters Laboratories Inc.,
to U.S. and Canadian safety standards and
Listed by NSF International.

Approval: _____



TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

Project

Quantity

Item #

Model Specified:

CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways.

Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	1-Section Models	2-Section Models	3-Section Models
Net capacity cu. ft.	24.2 (686 cu l)	46.0 (1303 cu l)	69.1 (1958 cu l)
Length - overall in.	29 $\frac{7}{8}$ (75.9 cm)	52 $\frac{1}{8}$ (132.4 cm)	76 $\frac{5}{8}$ (193.8 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)
Clear door width in.	21 $\frac{1}{8}$ (53.6 cm)	21 $\frac{1}{8}$ (53.6 cm)	21 $\frac{1}{8}$ (53.6 cm)
Clear half-door height in.	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)
Clear full-door height in.	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)	57 $\frac{7}{8}$ (146.3 cm)
Height-overall on 6" casters ³	83 $\frac{3}{4}$ (211.5 cm)	83 $\frac{3}{4}$ (211.5 cm)	83 $\frac{3}{4}$ (211.5 cm)
No. Standard Shelves	3	6	9
Shelf area sq. ft. ¹	18.8 (1.75 sq m)	34.6 (3.21 sq m)	51.9 (4.82 sq m)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	115/60/1
Feed wires with Ground	3	3	3
Full load amperes	5.8	7.4	8.4
REFRIGERATION DATA			
Refrigerant	R-134a	R-134a	R-134a
BTU/HR H.P. ²	1520 (1/2 HP)	2240 (1/2 HP)	4610 (3/4 HP)
SHIPPING DATA			
Length - crated in.	35 (89 cm)	63 (160 cm)	91 (231 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)	43 (109 cm)
Height - crated in.	83 $\frac{1}{2}$ (212 cm)	83 $\frac{1}{2}$ (212 cm)	83 $\frac{1}{2}$ (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)	189 (5354 cu l)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)	610 (277 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)	790 (358 kg)

NOTES

NOTE: Figures in parentheses reflect metric equivalents.

1= Figure shown reflects the area of standard shelf complement plus the additional storage area available on the cabinet bottom.

2= Based on a 90 degree F ambient and 20 degree F evaporator. For remote data please refer to spec sheet TR35837.

3= 12" Top clearance preferred for optimum performance and service access.



Equipped With One NEMA 5-15 P Plug

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.

Part No. TR35787 (revised 1/13)

Refrigeration System

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

Controller

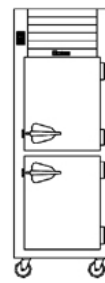
The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

Interior

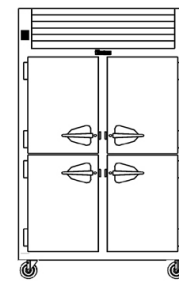
Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

Warranties

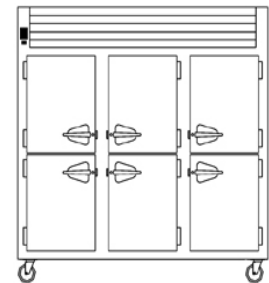
Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.



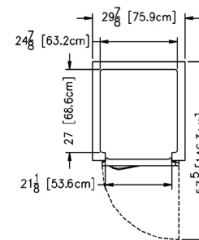
Elevation
One-Section



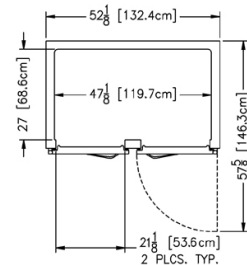
Elevation
Two-Section



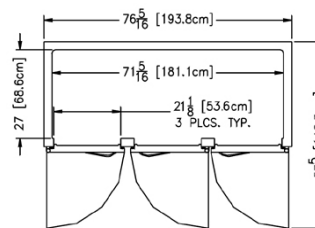
Elevation
Three-Section



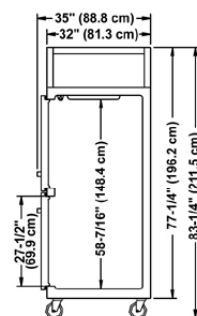
Plan - One-Section



Plan - Two-Section



Plan - Three-Section



Section - All Models

TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

Traulsen

MANUFACTURER: PRINCE CASTLE

ITEM # 438

MODEL NUMBER: 840-T4

QTY: 3

DESCRIPTION: QUAD FRYER TIMER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	1.0	KILOWATTS:		WATTS:	
CORD/PLUG:	5-15P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

840 SERIES MULTI-FUNCTION TIMERS



840-T8

The 840 Series Merlin II Multi-Function timers feature channels that can be programmed to perform several functions, including cook time, up to three different cook duties, hold time and hold duty. Each channel can be programmed independently and used simultaneously with an illuminated LED light to indicate the function that is closest to completion. An alphanumeric display also indicates the channel and function currently being monitored.

Merlin timers are simple to program and easy to use. The push of a button activates each channel, and an audible alarm and flashing channel button alert the operator when timing is complete. When more than one channel is used simultaneously, the LED display shows the time remaining for the channel closest to completion. Channels can also be monitored randomly through use of the scan feature.

PERFORM SEVERAL FUNCTIONS:

The 840 Series Merlin Multi-Function timers are available in four, eight and sixteen channel configurations.

Featuring the same wall-mounted power supply as 740 models, Merlin timers are backed by a one-year parts and labor warranty.

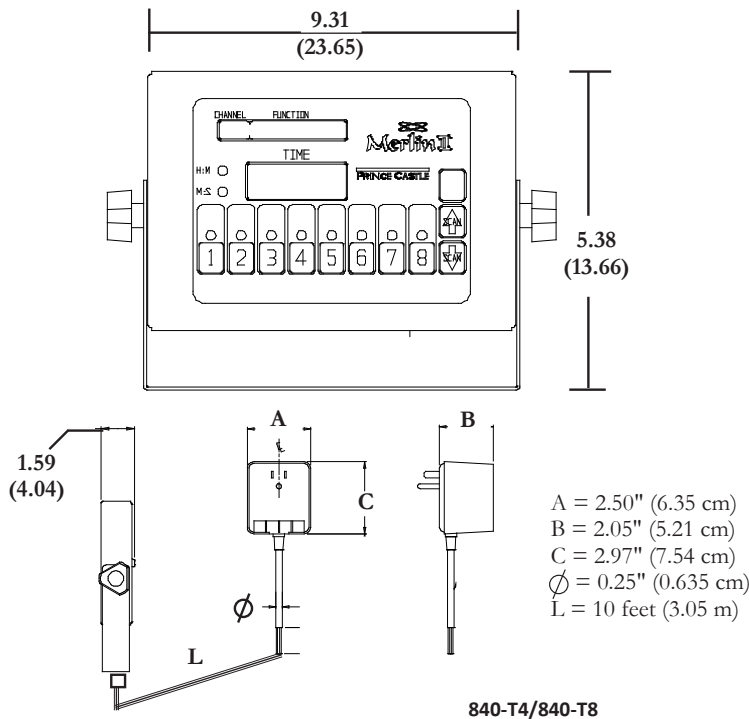
STANDARD FEATURES:

- New slim design - only 1.5 in (4.04 cm) thick.
- Merlin Compensating Timers count down in minutes and seconds or hours and minutes (maximum of 60 hours or 59 minutes or 59 seconds).
- Available in four, eight or sixteen channels and up to 40 pre-programmed menu items and duty functions.
- Easy-to-read alphanumeric display.
- Each channel can be programmed independently, and all channels can be used simultaneously.
- Functions include total cook time, up to three cook duties, hold time and hold duty.
- "Hidden access" programming button allows only authorized changes.
- Includes mounting brackets and menu stickers to identify channels.
- "Traffic signal" indicator lights changes as count-down elapses.
- Manual or automatic alarm shutoff.
- Audible alarm has four volume adjustments.
- One-year parts and labor warranty.

840 SERIES MULTI-FUNCTION TIMERS

SPECIFICATIONS

LAYOUT:



Designs and specifications are subject to change without notice.

DIMENSIONS:

Model Number	Width in (cm)	Height in (cm)	Depth in (cm)	Shipping Weight lb (kg)	Shipping cu.ft. (cu.m.)
840-T4	9.31 (23.65)	5.38 (13.66)	1.59 (4.04)	4.87 (2.21)	.38 (.01)
840-T8	9.31 (23.65)	5.38 (13.66)	1.59 (4.04)	6.00 (2.70)	.30 (.01)
840-T16D	15.71 (39.91)	5.38 (13.66)	1.59 (4.04)	7.00 (3.20)	.32 (.01)

ELECTRICAL INFORMATION:

Model	Description	Volts (Single Phase)	HZ.	Watts	AMPS	Plug Number
840-T4	4-Channel Timer	120	60	10 max	.10	NEMA 5-15P
840-T8	8-Channel Timer	120	60	10 max	.10	NEMA 5-15P
840T16D	16-Channel Timer	120	60	25 max	.20	NEMA 5-15P

CERTIFICATIONS:



MANUFACTURER: ---

ITEM # 475

MODEL NUMBER: PER PLAN

QTY: 1

DESCRIPTION: EXHAUST HOOD

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	10.0	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:	YES	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:

1. REFER TO HOOD DRAWINGS FOR DETAILS AND INFORMATION FOR ELECTRICAL/HVAC/FIRE SYSTEM HOOKUP.
2. REFER TO MEP FOR FAN DATA.

MANUFACTURER: WOLF

ITEM # 476

MODEL NUMBER: CMJ-36

QTY: 1

DESCRIPTION: CHEESEMELTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

YES

PROPANE:

BTUH:

32,000/H

SIZE:

3/4"

NOTES:



MODEL: CMJ SERIES GAS INFRARED CHEESEMELTER



Model CMJ36



CSA design certified. NSF listed.

BASIC MODELS:

CMJ24	24" cheesemelter broiler.
CMJ34	34" cheesemelter broiler.
CMJ36	36" cheesemelter broiler.
CMJ48	48" cheesemelter broiler.
CMJ60	60" cheesemelter broiler.
CMJ72	72" cheesemelter broiler.

KEY 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.

OPTIONAL FEATURES:

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

DESCRIPTION:

Gas infrared cheesemelter broiler, Wolf 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: ____"w x 20 1/2"d x 19 1/16"h.

Approved by _____

Date: _____

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

WOLF RANGE COMPANY

Wolf Range Company
Division of ITW Food Equipment Group LLC
(800) 366-9653
www.wolfrange.com



Model CMJ 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

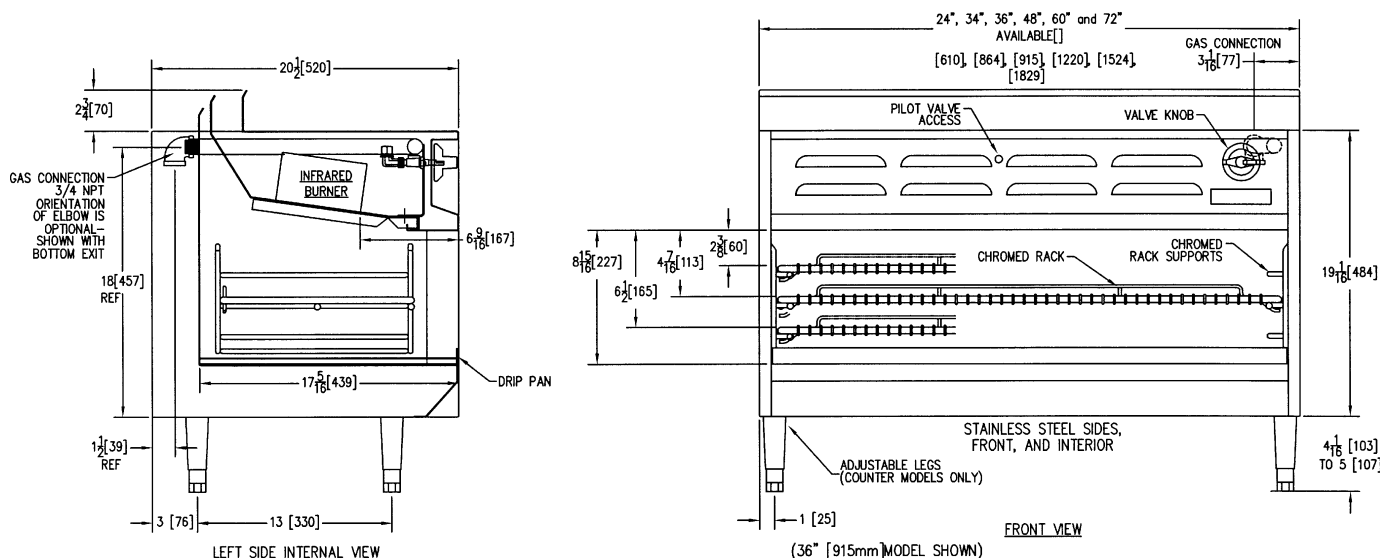
@ 400N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

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"



MODEL NO.	WIDTH	DEPTH	HEIGHT	NUMBER OF BURNERS	TOTAL BTU/hr.	APPROX. SHP. WT. (lbs./kg)
CMJ24	24"	20½"	19¼"	1	18,000	106/48
CMJ34	34"	20½"	19¼"	1	24,000	159/72
CMJ36	36"	20½"	19¼"	1	24,000	159/72
CMJ48	48"	20½"	19¼"	2	36,000	212/95
CMJ60	60"	20½"	19¼"	2	42,000	265/119
CMJ72	72"	20½"	19¼"	2	48,000	318/143

NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.

This appliance is manufactured for commercial use only and is not intended for home use.

MANUFACTURER: CAPTIVE AIRE

ITEM # 477

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: EXHAUST HOOD

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	10.0	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:	YES	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: **HOT WATER:**
DRAIN:

GAS REQUIREMENTS

NATURAL: **PROPANE:** **BTUH:**
SIZE:

NOTES:

1. REFER TO HOOD DRAWINGS FOR DETAILS AND INFORMATION FOR ELECTRICAL/HVAC/FIRE SYSTEM HOOKUP.
2. REFER TO MEP FOR FAN DATA.



ND Series

Exhaust Only Hood

Wall Canopy Hood

The ND Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F, and 700°F cooking surface temperatures.

Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

Advantages

- **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
- **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- **Capture & Containment:** Double Wall front design prevents condensation and directs grease-laden vapors toward the exhaust filter bank. This is accomplished with the signature "mechanical baffle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area. Mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.
- **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from Type 430 stainless steel with option of Type 304 available.
- **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable pint cup for easy cleaning.
- **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- **Optional Make-Up Air:** Up to 80% make-up air can be supplied through optional front and/or side plenums (ND Series with PSP or AC-PSP Accessory).

Performance

AVG. COOKING SURFACE TEMP. (°F)	CONFIGURATION	MIN. EXHAUST CFM / FT.
450°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood 2 Wall Hoods Back-to-Back	150 300
600°F - Gas Charbroilers, Electric Charbroilers, Woks	Single Wall Hood 2 Wall Hoods Back-to-Back	200 400
700°F - Mesquite Grills, Charcoal Charbroilers, Wood Burning Appliances	Single Wall Hood 2 Wall Hoods Back-to-Back	250 500

Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

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

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans, supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, Recessed LED, Halogen

Certifications

The ND Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models ND are ETL Listed under file number 3054804-001 and complies with UL710, ULC710 and ULC-S646 Standards.



MANUFACTURER: CAPTIVE AIRE

ITEM # 477.1

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: EXHAUST HOOD

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	10.0	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:	YES	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: **HOT WATER:**
DRAIN:

GAS REQUIREMENTS

NATURAL: **PROPANE:** **BTUH:**
SIZE:

NOTES:

1. REFER TO HOOD DRAWINGS FOR DETAILS AND INFORMATION FOR ELECTRICAL/HVAC/FIRE SYSTEM HOOKUP.
2. REFER TO MEP FOR FAN DATA.



ND Series

Exhaust Only Hood

Wall Canopy Hood

The ND Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F, and 700°F cooking surface temperatures.

Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

Advantages

- **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
- **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- **Capture & Containment:** Double Wall front design prevents condensation and directs grease-laden vapors toward the exhaust filter bank. This is accomplished with the signature "mechanical baffle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area. Mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.
- **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from Type 430 stainless steel with option of Type 304 available.
- **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable pint cup for easy cleaning.
- **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- **Optional Make-Up Air:** Up to 80% make-up air can be supplied through optional front and/or side plenums (ND Series with PSP or AC-PSP Accessory).

Performance

AVG. COOKING SURFACE TEMP. (°F)	CONFIGURATION	MIN. EXHAUST CFM / FT.
450°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood 2 Wall Hoods Back-to-Back	150 300
600°F - Gas Charbroilers, Electric Charbroilers, Woks	Single Wall Hood 2 Wall Hoods Back-to-Back	200 400
700°F - Mesquite Grills, Charcoal Charbroilers, Wood Burning Appliances	Single Wall Hood 2 Wall Hoods Back-to-Back	250 500

Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

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

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans, supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, Recessed LED, Halogen

Certifications

The ND Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models ND are ETL Listed under file number 3054804-001 and complies with UL710, ULC710 and ULC-S646 Standards.



MANUFACTURER: CAPTIVE AIRE

ITEM # 478

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: EXHAUST HOOD

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	10.0	KILOWATTS:		WATTS:	
CORD/PLUG:		DIRECT:	YES	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: **HOT WATER:**
DRAIN:

GAS REQUIREMENTS

NATURAL: **PROPANE:** **BTUH:**
SIZE:

NOTES:

1. REFER TO HOOD DRAWINGS FOR DETAILS AND INFORMATION FOR ELECTRICAL/HVAC/FIRE SYSTEM HOOKUP.
2. REFER TO MEP FOR FAN DATA.



ND Series

Exhaust Only Hood

Wall Canopy Hood

The ND Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F, and 700°F cooking surface temperatures.

Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

Advantages

- **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
- **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- **Capture & Containment:** Double Wall front design prevents condensation and directs grease-laden vapors toward the exhaust filter bank. This is accomplished with the signature "mechanical baffle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area. Mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.
- **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from Type 430 stainless steel with option of Type 304 available.
- **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable pint cup for easy cleaning.
- **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- **Optional Make-Up Air:** Up to 80% make-up air can be supplied through optional front and/or side plenums (ND Series with PSP or AC-PSP Accessory).

Performance

AVG. COOKING SURFACE TEMP. (°F)	CONFIGURATION	MIN. EXHAUST CFM / FT.
450°F - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood 2 Wall Hoods Back-to-Back	150 300
600°F - Gas Charbroilers, Electric Charbroilers, Woks	Single Wall Hood 2 Wall Hoods Back-to-Back	200 400
700°F - Mesquite Grills, Charcoal Charbroilers, Wood Burning Appliances	Single Wall Hood 2 Wall Hoods Back-to-Back	250 500

Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

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

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans, supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, Recessed LED, Halogen

Certifications

The ND Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models ND are ETL Listed under file number 3054804-001 and complies with UL710, ULC710 and ULC-S646 Standards.



MANUFACTURER: ANSUL

ITEM # 479

MODEL NUMBER: CUSTOM

QTY: 2

DESCRIPTION: EXHAUST HOOD

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

- I. REFER TO HOOD DRAWINGS FOR DETAILS AND INFORMATION FOR FIRE SYSTEM HOOKUP.



by Tyco Fire Suppression & Building Products

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEMS

Data/Specifications

FEATURES

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

APPLICATION

The ANSUL® R-102™ Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

SYSTEM DESCRIPTION

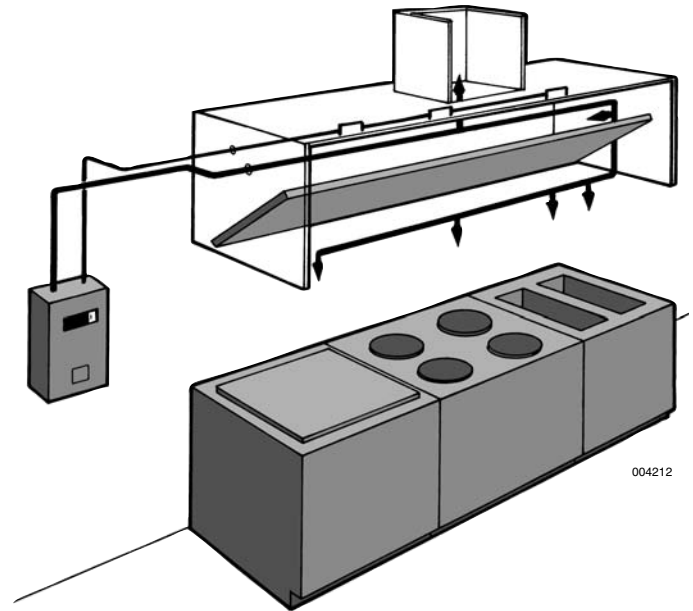
The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL/ULC).



004215

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.



004212

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an ANSUL AUTOMAN® regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes a remote manual pull station(s), mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



004213

COMPONENT DESCRIPTION

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulated actuator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit.

Flexible conduit can be used only with the Molded Remote Manual Pull Station.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation.

The pull station is compatible with the ANSUL Flexible Conduit.

APPROVALS

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings
- LPCB
- TFR1
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)

ORDERING INFORMATION

Order all system components through your local authorized ANSUL Distributor.

SPECIFICATIONS

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

- 1.1.1 Underwriters Laboratories, Inc. (UL)
 - 1.1.1.1 UL Standard 1254
 - 1.1.1.2 UL Standard 300
- 1.1.2 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

- 1.2.1 Submit two sets of manufacturer's data sheets
- 1.2.2 Submit two sets of piping design drawings

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knock-down and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

- 1.7.1 The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Tyco Fire Suppression & Building Products, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an ANSUL AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.
- 2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.
- 2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

SPECIFICATIONS

2.0 PRODUCT (Continued)

2.2 Components (Continued)

- 2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.
- 2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature.
- 2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.
- 2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.
- 2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.
- 2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

- 3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

- 3.2.1 Training shall be conducted by representatives of the manufacturer.

► Indicates revised information

ANSUL, ANSUL AUTOMAN, and R-102 are trademarks of Tyco Fire Suppression & Building Products or its affiliates.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 480

MODEL NUMBER: CUSTOM

QTY: 1 LOT

DESCRIPTION: S/S WALL PANELS

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. REFER TO FABRICATION PLANS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 480.1

MODEL NUMBER: CUSTOM

QTY: 1 LOT

DESCRIPTION: FULL HEIGHT S/S WALL PANEL

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. REFER TO FABRICATION PLANS FOR DETAILS.

FOODSERVICE EQUIPMENT SPECIFICATIONS

SECTION 500 : DISH-UP/EXPEDITOR EQUIPMENT

- 501 DISH-UP COUNTER
- 502 CHITWOOD SMOKE BROILER
- 502.1 WAFFLE GRATES - NOT SHOWN
- 502.2 GAS QUICK DISCONNECT - BROILER
- 503 GAS GRIDDLE
- 503.1 GRIDDLE STAND
- 504 SPARE NUMBER
- 505 DROP-IN HOT FOOD WELLS
- 506 CVAP HOT HOLDING
- 506.1 CVAP HOT HOLDING
- 507 RAISED RAIL REFRIGERATOR
- 507.1 RAISED RAIL REFRIGERATOR
- 508 DUAL HEAT STRIP
- 508.1 DUAL HEAT STRIP
- 508.2 DUAL HEAT STRIP
- 509 SPARE NUMBER
- 509.1 SPARE NUMBER
- 510 DROP-IN HAND SINK
- 510.1 DECK MOUNT FAUCET
- 511 SPARE NUMBER
- 512 SPARE NUMBER
- 513 SPARE NUMBER
- 514 SPARE NUMBER
- 515 CUTTING BOARDS (LOT) (NOT SHOWN)
- 516 SPARE NUMBER
- 517 SPARE NUMBER
- 518 SPARE NUMBER
- 518.1 TRASH CAN (LOT) VER. QTY.
- 519 NARROW LED DISPLAY LIGHT
- 519.1 NARROW LED DISPLAY LIGHT

MANUFACTURER: CUSTOM FABRICATION

ITEM # 501

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: DISHUP COUNTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. PROVIDE OPENINGS AS REQ'D.
3. REFER TO FABRICATION PLANS FOR DETAILS.

MANUFACTURER: WOLF

ITEM # 502

MODEL NUMBER: SCB-36C

QTY: 2

DESCRIPTION: GAS CHARBROILER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

YES

PROPANE:

BTUH: 87,000/H

SIZE:

3/4"

NOTES:


WOLF

Low Profile Gas Charbroilers

WOLF SCB SERIES

Standard Features:

- 14,500 BTU/hr aluminized steel bar burners in each 6" section
- Standing pilot ignition system with infinite control gas valve burner controls
- Full width grease drawers
- 12" overall working height—14 ¾" overall height on 4" adjustable legs
- Heavy duty cast iron reversible broiling grates are standard
- Stainless steel sides, control panel, top rim, backsplash and full width grease trough
- ¾" rear gas connection with pressure regulator
- Two year parts and labor warranty



SCB47
Shown with optional stand

Model Number	BTUs	Number of Grates	Dimensions W x D x H	Approx. Shipping Wt.	
				lbs	kg
SCB25	58,000	4	25 ¼" x 27 ¼" x 12"	290	131
SCB36	87,000	6	36" x 27 ¼" x 12"	370	167
SCB47	116,000	8	46 ¾" x 27 ¼" x 12"	450	203
SCB60	159,000	11	60" x 27 ¼" x 12"	500	225
SCB72	188,500	13	72" x 27 ¼" x 12"	550	248

Freight Classification: SCB60 & SCB72-85, All others-100

SCB Stands & Accessories

Model Number	Stainless Steel Stand with Marine Edge—Casters	Stainless Steel Stand with Marine Edge—Flanged Legs	6" High Backsplash	10" Plate Rail	Supercharger Kit
	Accessory Code	Accessory Code	Accessory Code	Accessory Code	Accessory Code
SCB25	STAND/C-VCCB25	STAND/F-VCCB25	BCKSPLH-CB25	PLTRAIL-VCCB25	SUPERCHG-SCB25C
SCB36	STAND/C-VCCB36	STAND/F-VCCB36	BCKSPLH-CB36	PLTRAIL-VCCB36	SUPERCHG-SCB36C
SCB47	STAND/C-VCCB47	STAND/F-VCCB47	BCKSPLH-CB47	PLTRAIL-VCCB47	SUPERCHG-SCB47C
SCB60	STAND/C-VCCB60	STAND/F-VCCB60	BCKSPLH-CB60	PLTRAIL-VCCB60	SUPERCHG-SCB60C
SCB72	STAND/C-VCCB72	STAND/F-VCCB72	BCKSPLH-CB72	PLTRAIL-VCCB72	SUPERCHG-SCB72C

SCB/VCCB Charbroiler Grates

Description	Accessory Code
Round rod fabricated grate	GRATE-RR0D7
Round rod fabricated grate—six rib	GRATE-RR0D6
Cast diamond grate std.	GRATE-CDIA7
Cast diamond grate—six rib	GRATE-CDIA6
S.S. diamond fabricated grate	GRATE-DIA7
S.S. diamond fabricated grate—four rib	GRATE-DIA4
Cast straight grate std.	GRATE-CSTR7
Cast straight grate—six rib	GRATE-CSTR6
Cast waffle grate—each	GRATE-WAFFLE



ACHIEVER HOTPLATES

Standard Features:

- 30,000 BTU/hr two-piece lift off burners offer superior heat distribution for heavy sauté applications
- Standing pilot ignition with infinite control manual gas valve control
- Heavy duty cast iron top grates are designed to support heavy pans and stockpots
- Fully welded steel chassis delivers strength to a unit that must perform in a punishing work environment
- Two burner, four burner, six burner and eight burner head configurations that will meet a chef's exacting standards
- Step-up, half hot top on rear burners and full hot top configurations are available in all sizes
- Two year parts and labor on standard 212, 424 and 636 models (one year on other models)



AHP636

AHP Model Accessories

Model Number	Approx. Shipping Wt.	
	lbs	kg
AHP212*	148	67
AHP424*	224	101
AHP636*	291	132
AHP848	310	140
AHP212U	148	67
AHP424U	224	101
AHP636U	291	132
AHP848U	310	140
AHP212H	148	67
AHP424H	224	101
AHP636H	291	132
AHP848H	310	140
AHP212H-F	148	67
AHP424H-F	224	101
AHP636H-F	291	132
AHP848H-F	310	140

Freight Classification: 85

*Standard Hot Plates—Ship Now Unit

"U" = Step-Up Models "H" = Half Hot Top Models "H-F" = Full Hot Top Models

Model Number	12" Plate Rail	Condiment Rail		Cutting Board
	Accessory Code	Accessory Code	½ Size Pans	Accessory Code
12	PLTRAIL-AHP12	N/A	N/A	N/A
24	PLTRAIL-AHP24	CONRAIL-AHP24	3	CUTBD-AHP24
36	PLTRAIL-AHP36	CONRAIL-AHP36	5	CUTBD-AHP36
48	PLTRAIL-AHP48	CONRAIL-AHP48	6	CUTBD-AHP48

MANUFACTURER: DORMONT

ITEM # 502.2

MODEL NUMBER: I6I00KIT48

QTY: 5

DESCRIPTION: GAS QUICK DISCONNECT - BROILER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

Deluxe Installation Kits & Hose Assemblies with SnapFast™ QD & Double SwivelMAX™

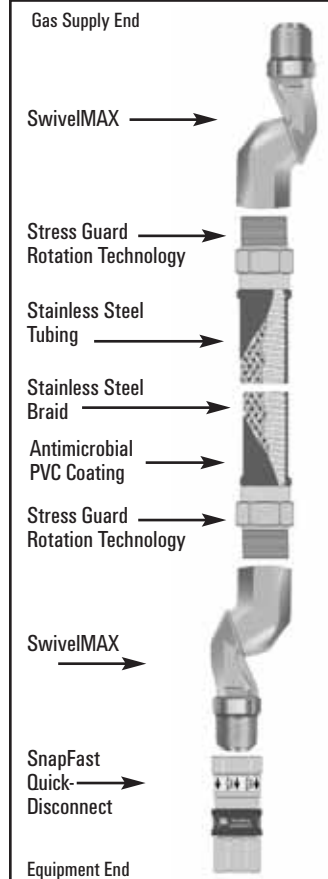
Product Part Numbers - Order Using Part Numbers Listed Below

Configuration	Inside Dia.	LENGTH				
		24"	36"	48"	60"	72"
DELUXE KIT *		1650KIT2S24	1650KIT2S36	1650KIT2S48	1650KIT2S60	1650KIT2S72
BASIC KIT **	1/2"	1650BPQ2SR24	1650BPQ2SR36	1650BPQ2SR48	1650BPQ2SR60	1650BPQ2SR72
HOSE ASSEMBLY		1650BPQ2S24	1650BPQ2S36	1650BPQ2S48	1650BPQ2S60	1650BPQ2S72
DELUXE KIT *		1675KIT2S24	1675KIT2S36	1675KIT2S48	1675KIT2S60	1675KIT2S72
BASIC KIT **	3/4"	1675BPQ2SR24	1675BPQ2SR36	1675BPQ2SR48	1675BPQ2SR60	1675BPQ2SR72
HOSE ASSEMBLY		1675BPQ2S24	1675BPQ2S36	1675BPQ2S48	1675BPQ2S60	1675BPQ2S72
DELUXE KIT *		16100KIT2S24	16100KIT2S36	16100KIT2S48	16100KIT2S60	16100KIT2S72
BASIC KIT **	1"	16100BPQ2SR24	16100BPQ2SR36	16100BPQ2SR48	16100BPQ2SR60	16100BPQ2SR72
HOSE ASSEMBLY		16100BPQ2S24	16100BPQ2S36	16100BPQ2S48	16100BPQ2S60	16100BPQ2S72
DELUXE KIT *		16125KIT2S24	16125KIT2S36	16125KIT2S48	16125KIT2S60	16125KIT2S72
BASIC KIT **	1-1/4"	16125BPQ2SR24	16125BPQ2SR36	16125BPQ2SR48	16125BPQ2SR60	16125BPQ2SR72
HOSE ASSEMBLY		16125BPQ2S24	16125BPQ2S36	16125BPQ2S48	16125BPQ2S60	16125BPQ2S72

BTU Flow Capacity (Flow rating BTU 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Part #	Inside Dia.	LENGTH					
		12"	24"	36"	48"	60"	72"
1650BPQ2S	1/2"	88,000	77,000	69,000	60,000	54,000	48,000
1675BPQ2S	3/4"	230,000	205,000	193,000	160,000	140,000	124,000
16100BPQ2S	1"	377,000	366,000	336,000	295,000	261,000	247,000
16125BPQ2S	1-1/4"	482,000	472,000	461,000	449,000	441,000	440,000

Technical Drawing



Approvals & Certifications

- NSF** NSF International Criteria C-2, Special Equipment and/or Devices
Component
- UL** UL 567, Pipe Connectors for Flammable and Combustible Liquids and LP-Gas
- SA** ANSI Z21.69 / CSA 6.16 – Connectors for Moveable Gas Appliances
- C US** ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices For Use With Gas Fuel
- Meets requirements of ANSI Z223.1 / NFPA 54 – National Fuel Gas Code
- Refer to catalog page 23 for additional approvals & certifications and Dormont gas connector limited lifetime warranty
- SwivelMAX is not for use in temperatures less than 32°F



Features & Specifications

THE DORMONT BLUE HOSE:

- Tubing Annealed, 304 stainless steel (ASTM A240)
- Braiding Multi-strand, 304 stainless steel wire
- Coating Antimicrobial (patent #6,742,815) PVC, melts at 350°F, coating will not hold a flame; blue color indicates braided connector
- End Fittings Carbon steel; zinc and yellow dichromate coating
- Stress Guard 360° rotation of end fittings at both ends before and after installation (patent pending)

THE SNAPFAST ONE-HANDED QUICK-DISCONNECT - QD:

- Quick-Disconnect Brass body, carbon steel threaded end fittings, and aluminum collar
- Thermal Shut-off Polymer insert in QD melts when internal temperatures exceed 350° F to shut off gas flow.

SWIVEL MAX: Aluminum body, brass threaded end fittings

- Movement 360° multi-plane spherical rotation
- Patent # US patent 5,178,422 and 4,615,547; Canada patent 2,079,825

* DELUXE KITS INCLUDE:

- Restraining Cable PVC coated, carbon steel, multi-strand cable
- Valve 100% full port, brass gas ball valve

- ** BASIC KITS INCLUDE: ..The Dormont Blue Hose and restraining cable and hardware required for caster-mounted installations

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DEMAND THE DIFFERENCE!

MANUFACTURER: MAGIKITCH'N

ITEM # 503

MODEL NUMBER: MKG36

QTY: 1

DESCRIPTION: GAS GRIDDLE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 115

CYCLE:

PHASE: 1

AMPS: 1.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL: YES
SIZE: 3/4"

PROPANE:

BTUH: 120,000/H

NOTES:



Project _____

Item No. _____

Quantity _____

Model MKG Gas Griddle 24", 36", 48", 60" and 72"



MKG36

STANDARD FEATURES

- 1" (2.5 cm) thick polished griddle plate
- Large 3.75 gallon grease box (two on 72" model)
- Front grease trough, fully welded grease chute
- Tapered splash back
- Double walled stainless sides
- Snap action thermostat with piezo spark ignitor
- Safety pilot with flame loss shutoff
- 15,000 BTU/hr burner for every 6", thermostatically controlled every 12".
- Gas regulator and shut off factory installed
- 4" legs (can be removed for flush mounting)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- ☐ Matchless ignition system with
 - ☐ Electric Thermostat ★
 - ☐ Solid state Thermostat
- ☐ Chrome griddle plate (includes scraper, spatula, Palmetto brush, and MagiKitch'n griddle cleaner)
- ☐ Griddle plate with Left and Front grease trough
- ☐ Griddle plate with Rear grease trough
- ☐ Service Shelf available in 8", 10" or 12" depth
- ☐ Pan cutouts for 1/6 -1/9 pan on 10" or 12" shelf
- ☐ Towel bar with or without service shelf
- ☐ Cutting board for 10" or 12" shelf (specify length)
- ☐ Gas hose with quick disconnect
- ☐ NSF approved, Stainless steel griddle stand with legs
 - ☐ Stand with optional casters
- ☐ Prison Security Package

★ Not available on CE models

STANDARD SPECIFICATIONS CONSTRUCTION

- Heavy 1" (2.5 cm) thick polished griddle plate
 - *Optional:* Chrome plated top with mirror finish
- Side skirting fully welded around plate perimeter
- Extra smooth 11 ga. skirt finish for ease of cleaning
- Tapered splash back with no debris contour
- Wide 3-1/2" (8.9 cm) spatula wide front grease trough
- Grease chute is fully welded to stop grease migration
- Large 3.75 gal (14ltr) grease box with quick lift handle
- Grease box splash zone compartment
- Double walled and reinforced stainless steel sides
- Solid panel cabinet base for flush mount capability
- Easy to remove cabinet back for easy cleaning
- No exposed fasteners allowing easy cleanup
- All stainless steel independent venturi style burners
- Gas regulator and shutoff are factory installed and recessed for close wall installation

MODELS

- ☐ **MKG24** 60Kbtu/hr (17.6 kW) (63 MJ)
- ☐ **MKG36** 90Kbtu/hr (26.4 kW) (95 MJ)
- ☐ **MKG48** 120Kbtu/hr (35.1 kW) (127 MJ)
- ☐ **MKG60** 150Kbtu/hr (43.9 kW) (158 MJ)
- ☐ **MKG72** 180Kbtu/hr (52.7 kW) (190 MJ)

CONTROLS

- Snap Action thermostat maintains temperature between 200°F and 450°F, combined with a recessed piezo spark ignitor for easy push button ignition to light the pilot ★
- *Optional:* Upgraded controls includes matchless ignition which automatically lights the pilot when the power is turned on. Pilot ready lights and power switches are recessed. Heat on indicator light.
 - Option 1: Electric thermostat maintains temperature between 200°F and 550°F. ★
 - Option 2: Solid State thermostat maintains temperature between 150°F and 550°F.
- All temperature probes are embedded into the plate for faster response time and more accurate surface temperatures.
- All pilots have a flame loss safety shutoff. One pilot operates up to two thermostat cook zones



Model MKG Gas Griddle 24", 36", 48", 60" and 72"

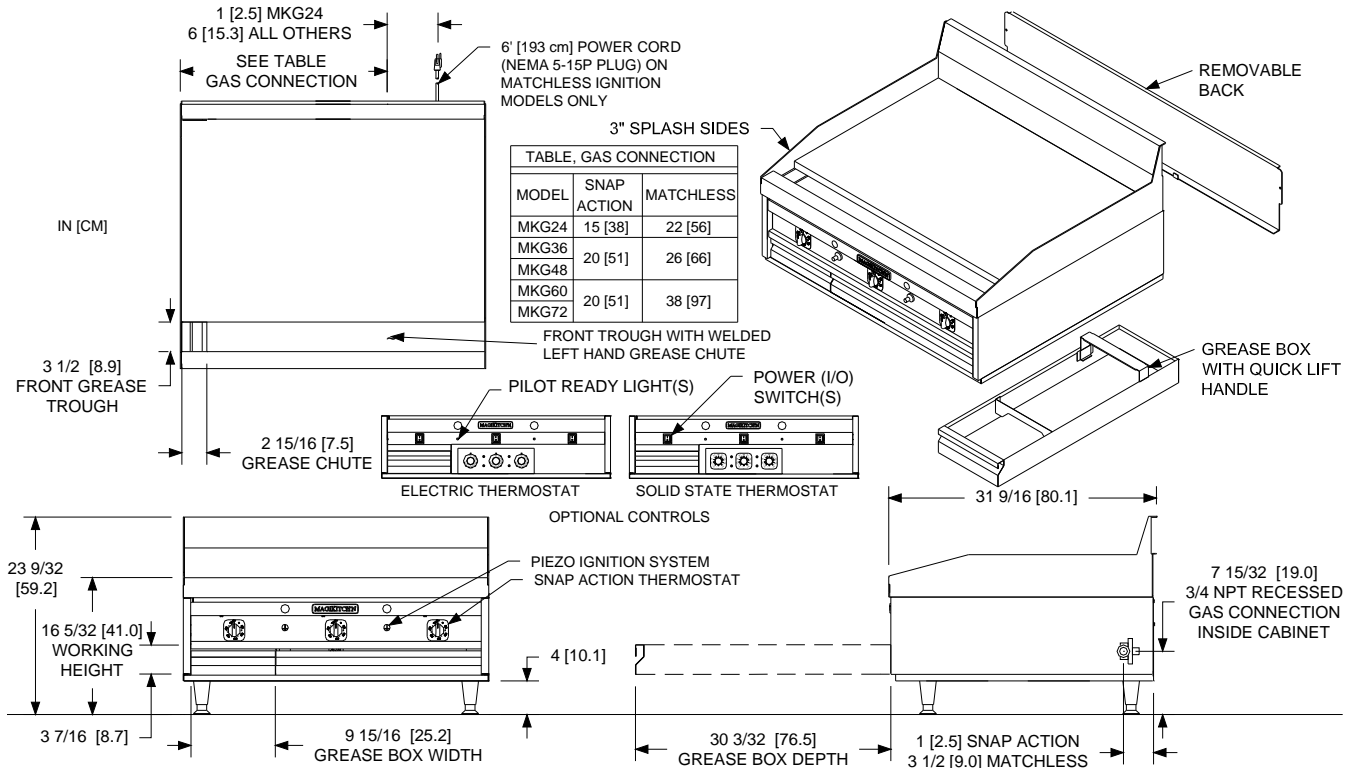


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L10-147 Rev 7 10/13

Printed in the USA

Model MKG Gas Griddle 24", 36", 48", 60" and 72"



INDIVIDUAL GRIDDLE SPECIFICATIONS

Model	Cooking Area	Control #	Width	Grease Box	Gas Input Rate / Hr	Burner Pressure Nat
MKG24	24 x 23-3/4 in (61x 60cm)	2	24" (61cm)	Left	60,000 BTUs (17.6 kW)(63 MJ)	4" W.C. (10 mbars / 1 kPa)
MKG36	24 x 35-3/4 in (61x 90cm)	3	36" (91cm)	Left	90,000 BTUs (26.4 kW)(95 MJ)	
MKG48	24 x 47-3/4 in (61x 121cm)	4	48" (122cm)	Left	120,000 BTUs (35.1 kW)(127 MJ)	Burner Pressure LP
MKG60	24 x 59-3/4 in (61x 151cm)	5	60" (152cm)	Left	150,000 BTUs (43.9 kW)(158 MJ)	10" W.C. (25 mbars / 2.5 kPa)
MKG72	24 x 71-3/4 in (61x 182cm)	6	72" (183cm)	Left & Right	180,000 BTUs (52.7kW)(190 MJ)	

GRIDDLE SYSTEM SHIPPING INFORMATION (Approximate)

Unit ⁽¹⁾	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
MKG24 Griddle	309 Lbs (140kg)	33 x 23 x 38 in (84 x 58 x 97 cm)	16.7ft ³ (.05m ³)
MKG36 Griddle	465 Lbs (211kg)	34 x 43 x 40 in (87 x 109 x 102 cm)	33.8 ft ³ (.96 m ³)
MKG48 Griddle	510 Lbs (231 kg)	42 x 45 x 52 in (104 x 114 x 132 cm)	55.5 ft ³ (1.6 m ³)
MKG60 Griddle	775Lbs (352 kg)	43 x 43 x 74 in (109 x 109 x 188 cm)	79.2ft ³ (2.2m ³)
MKG72 Griddle	855 Lbs (388 kg)	43 x 43 x 74 in (109 x 109 x 188 cm)	79.2ft ³ (2.2m ³)

⁽¹⁾ MKG Griddle and Stands are shipped separately (consult factory for shipments with equipment stands)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS ⁽³⁾					
	Natural Gas	LP Gas	Amps	MKG24	MKG36	MKG48	MKG60	MKG72
Supply Pressure ⁽²⁾	7 - 14" W.C. (17.4 mbars/ 1.75 kPa)	12 - 14" W.C. (29.9 mbars/ 2.99 kPa)	115V 50/60Hz	0.44	0.66	0.88	1.10	1.32

⁽²⁾ Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

⁽³⁾ Only required on Griddles with Matchless Ignition with Electric or Solid State Thermostats.

CLEARANCES

Front min.	Bottom min.	Combustible material		Non-Combustible material		Griddle Flue Area
30-1/8" (76.5 cm)	0"	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		2" (5.1cm)	6" (15.2cm)	0"	6" (15.2cm)	

SHORT FORM SPECIFICATION

Provide MagiKitch'n gas fired griddle. Griddle shall be a single 1" thick steel griddle top unit with no debris tapered splash back. Smooth 11 ga. sides with 3-1/2" (8.9cm) wide fully welded front grease trough and chute. Large 3.75gal (14ltr) grease box with quick lift handle. Stainless steel double panel sides and cabinet base. Factory installed gas regulator and shutoff with safety pilot for flame loss shut off protection. Individual thermostat shall be mounted every 12 inches with probes plate embedded. Provide Options & Accessories as follows:



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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

MANUFACTURER: CUSTOM

ITEM # 503.1

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: GRIDDLE STAND

SUPPLIED BY: GC

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: HATCO

ITEM # 505

MODEL NUMBER: HWBI-3

QTY: 3

DESCRIPTION: DROP-IN HOT FOOD WELLS

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE:

PHASE: 1

AMPS: 17.4

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER: 1/2"

DRAIN: 1" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



Modular/Ganged Drop-In Heated Wells

Models:

HWBI-1DA (See form number HWB-FUL Spec Sheet for HWBI-FUL (HWBI-1) and HWBI-FULD for (HWBI-1D))

HWBI-2, -2D, -2DA, -2M, -2MA,
HWBI-3, -3D, -3DA, -3M, -3MA,
HWBI-4, -4D, -4DA, -4M, -4MA,
HWBI-5, -5D, -5DA, -5M, -5MA,
HWBI-6, -6D, -6DA, -6M, -6MA

HWBLI-1DA (See form number HWB-FUL Spec Sheet for HWBLI-FUL (HWBLI-1) and HWBLI-FULD for (HWBLI-1D))

HWBLI-2, -2D, -2DA, -2M, -2MA,
HWBLI-3, -3D, -3DA, -3M, -3MA,
HWBLI-4, -4D, -4DA, -4M, -4MA,
HWBLI-5, -5D, -5DA, -5M, -5MA,
HWBLI-6, -6D, -6DA, -6M, -6MA

Hatco Modular/Ganged Heated Wells keep hot food at safe serving temperatures, with better quality construction, longer holding times, and more accurate temperatures. They are full-sized wells, grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for your steam table. Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, auto-fill, controls, drain, cord and mounting options.

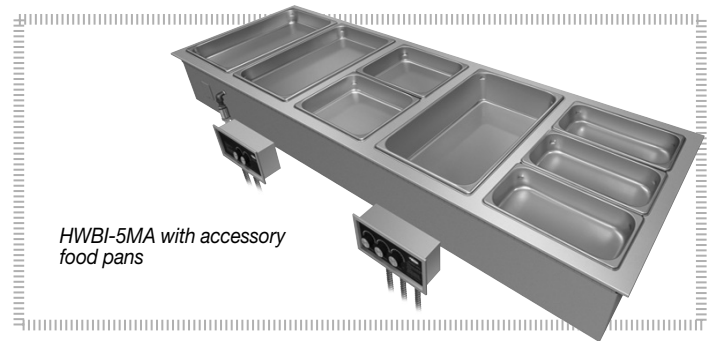
Standard features

- Longer holding times with more accurate temperatures
- Separate lighted On/Off rocker switch and temperature dial for easy operation.
- 50% larger drain with flat screen simplifies cleaning and holds pans level
- Unique design allows quick change of element or thermostat if needed
- EZ locking hardware for quick installation
- Stainless steel construction and solid brazed fitting joints for durability
- A 6" (1829 mm) conduit is included for convenient placement of controls
- Each well has its own individual control to regulate the temperature of each separate food offering

Project _____

Item # _____

Quantity _____



Options (available at time of purchase only)

- ☐ Surface Hole Mounting to Countertop (Includes EZ Lock)
- ☐ Stud Mounting to Countertop
- ☐ Three-Phase Wiring (not available on 120V units, not available for export voltages)
- ☐ Manifold Drain with side exit (not available on 120V units)
- ☐ Manifold Drain with bottom exit (not available on 120V units)
- ☐ Cord for HWBI-2, -3, -4, -5, -6 (Single phase/single control box only, not for export voltages)
- ☐ 27" D (686 mm) Bezel for modular unit to match Hatco CWB models in a counter-top display

Accessories

- ☐ Rectangular Full-Size Stainless Steel Food Pans:
 - ☐ Third-Size (2.5" [64 mm] H) ☐ Half-Size (2.5" [64 mm] H)
 - ☐ Full-Size (2.5" [64 mm] H) ☐ Full-Size (4" [101 mm] H)
 - ☐ Full-Size (6" [152 mm] H)
- ☐ Round Food Pans:
 - ☐ 4 Quart (4 Liter) ☐ 7 Quart (7 Liter) ☐ 11 Quart (10 Liter)
- ☐ Hinged Lid for Round Pans:
 - ☐ 4 Quart (4 Liter) ☐ 7 Quart (7 Liter) ☐ 11 Quart (10 Liter)
- ☐ Notched Lid for Round Pans:
 - ☐ 4 Quart (4 Liter) ☐ 7 Quart (7 Liter) ☐ 11 Quart (10 Liter)
- ☐ Stainless Steel Wire Trivets:
 - ☐ Half-Size ☐ Full-Size
- ☐ Plated Wire Trivets:
 - ☐ Half-Size ☐ Full-Size
- ☐ Adapter to Convert Warmers to hold Round Pans:
 - ☐ Holds two 4-Quart (4-Liter) Rounds
 - ☐ Holds two 7-Quart (7-Liter) Rounds
- ☐ Support Bars:
 - ☐ 12" (305 mm) ☐ 20" (508 mm)
- ☐ External Manifold with Individual Shut-Off Valves per Well (Only for units with individual drains):
 - ☐ 2-Pan Unit ☐ 3-Pan Unit ☐ 4-Pan Unit ☐ 5-Pan Unit ☐ 6-Pan Unit
- ☐ Ball Valve for Unit with Drains:
 - ☐ 3/4" ☐ 1"
- ☐ Gate Valve for Unit with Drains:
 - ☐ 3/4" ☐ 1"
- ☐ Heated Well Remote Handle for 3/4" drains



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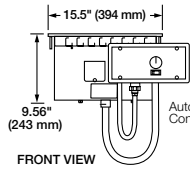
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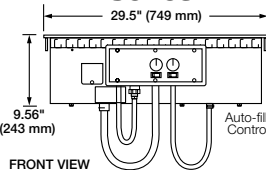
Modular/Ganged Drop-In Heated Wells

Models: HWBI/HWBLI-1, -2, -3, -4, -5, -6 (with/without Drains and Manifolds)

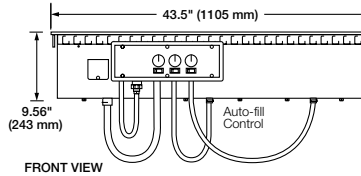
HWBI/HWBLI-1DA



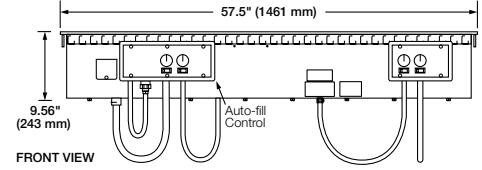
HWBI/HWBLI-2 Series



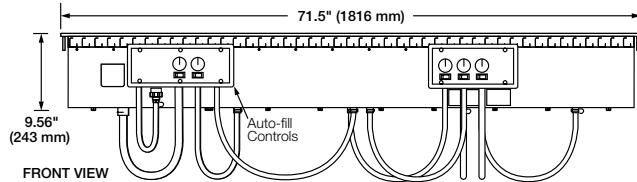
HWBI/HWBLI-3 Series



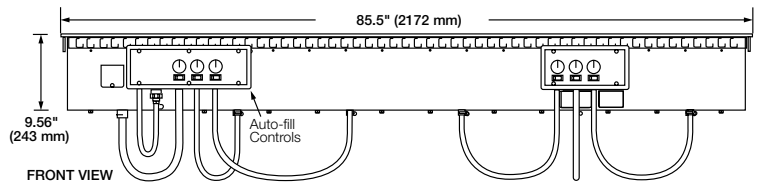
HWBI/HWBLI-4 Series



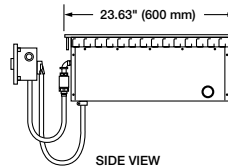
HWBI/HWBLI-5 Series



HWBI/HWBLI-6 Series



All HWBI/
HWBLI-Series
(Side view)



Please specify the following with each order:

- Desired Voltage:** 120 (HWBI-1DA and HWBLI-1DA, -2, -3, -4, -5, -6 models only), 208, or 240V
 - Single phase (Standard)
 - Three phase (Optional except for HWB-1DA and HWBLI-1DA, -2, -3, -4, -5, -6 models)

2. Number of Modular/Ganged Heated Wells Required:

1-, 2-, 3-, 4-, 5-, or 6-pan

NOTE: Modular/Ganged units are only offered as rectangular, full-size (12" x 20" [305 x 508 mm])

3. Drain (With or without – choose drain below):

- Standard Individual Well 3/4" NPT Drain
- Manifold 1" NPT Drain with side drain, field selectable left or right side (Available on HWBI or HWBLI-2, -3, -4, -5, -6 models only)
- Manifold 1" NPT Drain with bottom drain, field selectable left or right well (Available on HWB HWBI or HWBLI -2, -3, -4, -5, -6 models only)

4. Auto-fill (With or without)

5. Mounting Style (All Modular/Ganged units are top mounted only):

- EZ Locking Hardware
- EZ Locking Hardware with 2" (51 mm) Studs
- EZ Locking Hardware with Surface Holes

6. Bezel (allows a 27" D [686 mm]) for modular units to match Hatco CWB models in a countertop display

7. Agency:

- UL, C-UL
- UL-EPH (Sanitary listing)
- CE mark available

8. Control:

- Single Control box (Standard on all units)
- Split Controls boxes (Optional on 4-, 5-, 6-pan units, not available in Canada)

Accessories for Modular/Ganged Heated Wells

- Pan Support Bars:** 12" or 20" (305 or 508 mm)
- Adapters** to convert Modular/Ganged units to hold 4- or 7-Quart (4-Liter or 7-Liter) round pans

3. Stainless Steel Pans:

- Third-size (12 3/4"W x 6 7/8"D x 2 1/2"H [324 W x 175 x 64 mm])
- Half-size (12 3/4"W x 10 3/8"D x 2 1/2"H [324 W x 264 x 64 mm])
- Full-size at 2 1/2" deep (12 3/4"W x 20 3/4"D x 2 1/2"H [324 W x 527 x 64 mm])
- Full-size at 4" deep (12 3/4"W x 20 3/4"D x 4"H [324 W x 527 x 102 mm])
- Full-size at 6" deep (12 3/4"W x 20 3/4"D x 6"H [324 W x 527 x 152 mm])

4. Valves:

- 3/4" or 1" NPT Ball Valve
- 3/4" or 1" NPT Gate Valve

DROP-IN MODULAR/GANGED HEATED WELLS COUNTERTOP CUT-OUTS

Model	Minimum Width	Maximum Width*	Minimum Depth	Maximum Depth*	Below Counter
HWBI-, HWBLI-FUL*	12 3/4" (324 mm)	12 15/16" (328 mm)	20 3/4" (528 mm)	20 15/16" (532 mm)	9 7/16" (240)
HWBI-, HWBLI-FUL*	14" (356 mm)	14 1/4" (362 mm)	22" (559 mm)	22 1/4" (565 mm)	9 7/16" (240)
HWBI-, HWBLI-1DA	14 1/8" (359 mm)	14 5/16" (364 mm)	22 1/4" (565 mm)	22 1/2" (572 mm)	9 7/16" (240)
HWBI-, HWBLI-2 Series	28 1/8" (715 mm)	28 5/16" (719 mm)	22 1/4" (565 mm)	22 1/2" (572 mm)	9 7/16" (240)
HWBI-, HWBLI-3 Series	42 1/8" (1070 mm)	42 5/16" (1075 mm)	22 1/4" (565 mm)	22 1/2" (572 mm)	9 7/16" (240)
HWBI-, HWBLI-4 Series	56 1/8" (1426 mm)	56 5/16" (1430 mm)	22 1/4" (565 mm)	22 1/2" (572 mm)	9 7/16" (240)
HWBI-, HWBLI-5 Series	70 1/8" (1781 mm)	70 5/16" (1786 mm)	22 1/4" (565 mm)	22 1/2" (572 mm)	9 7/16" (240)
HWBI-, HWBLI-6 Series	84 1/8" (2137 mm)	84 5/16" (2141 mm)	22 1/4" (565 mm)	22 1/2" (572 mm)	9 7/16" (240)

*Add 1/16" (2 mm) to Maximum Width when using EZ locking mount.

▲ Indicates cut-out dimensions for a combustible countertop surface.

• HWBI-, HWBLI-FUL replaces HWBI-, HWBLI-1 and HWBI-FULD replaces HWBI-, HWBLI-1D.

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Modular/Ganged Drop-In Heated Wells

Models: HWBI/HWBLI-1, -2, -3, -4, -5, -6 (with/without Drains and Manifolds)

SPECIFICATIONS

Modular/Ganged Drop-In Heated Wells

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Optional Plug	Control Configuration	Ship Weight*
HWBI-FUL (HWBI-1), HWBI-FULD (HWBI-1D) – For single pan units see form number HWBI-FUL Spec Sheet								
HWBI-1DA	15.5" x 23.63" x 9.56" (394 x 600 x 243 mm)	120	Single	1215	5.1	NEMA 5-15P	Standard single 	38 lbs. (17 kg)
		208 240			5.9 5.1	6-15P 6-15P		
		220-230-CE 230-240-CE	Single	1215/1328 1116/1215	5.5/5.8 4.9/5.1	Not Available Not Available		
HWBLI -1DA	15.5" x 23.63" x 9.56" (394 x 600 x 243 mm)	120	Single	750	6.3	NEMA 5-15P		
HWBLI-FUL (HWBLI-1), HWBLI-FULD (HWBLI-1D) – For single pan units see form number HWBI-FUL Spec Sheet								
HWBI-2, HWBI-2D HWBI-2DA HWBI-2M HWBI-2MA	29.5" x 23.63" x 9.56" (749 x 600 x 243 mm)	208	Single	2415	11.6	6-15P	Standard single 	73 lbs. (33 kg) 77 lbs. (35 kg) 87 lbs. (40 kg) 74 lbs. (34 kg) 85 lbs. (39 kg))
		208 240 240	Three Single Three		10.1 10.1 8.7	Not Available 6-15P Not Available		
		220-230-CE 230-240-CE	Single Single	2415/2640 2218/2415	11/11.5 9.6/10.1	Not Available Not Available		
HWBLI-2, -D, -DA, -M, -MA	29.5" x 23.63" x 9.56" (749 x 600 x 243 mm)	120	Single	1500	12.5	NEMA 5-20P		
HWBI-3 HWBI-3D HWBI-3DA HWBI-3M HWBI-3MA	43.5" x 23.63" x 9.56" (1105 x 600 x 243 mm)	208	Single	3615	17.4	6-30P	Standard single 	103 lbs. (47 kg) 100 lbs. (45 kg) 112 lbs. (51 kg) 108 lbs. (49 kg) 112 lbs. (51 kg)
		208 240 240	Three Single Three		10.1 15.1 8.8	Not Available 6-20P Not Available		
		220-230-CE 230-240-CE	Single Single	3615/3951 3320/3615	16.4/17.2 14.4/15.1	Not Available Not Available		
HWBLI-3, -D, -DA, -M, -MA	43.5" x 23.63" x 9.56" (1105 x 600 x 243 mm)	120	Single	2250	18.8	NEMA 5-30P		
HWBI-4 HWBI-4D HWBI-4DA HWBI-4M HWBI-4MA	57.5" x 23.63" x 9.56" (1461 x 600 x 243 mm)	208	Single	4815	23.2	NEMA-6-30P	Standard single 	132 lbs. (60 kg) 136 lbs. (62 kg) 133 lbs. (60 kg) 138 lbs. (63 kg) 138 lbs. (63 kg)
		208 240 240	Three Single Three		15.8 20.1 13.7	Not Available NEMA-6-30P Not Available		
		220-230-CE 230-240-CE	Single Single	4815/5262 4422/4815	21.9/22.9 19.2/20.1	Not Available Not Available	Optional split (Not available in Canada) 	
HWBLI-4, -D, -DA, -M, -MA	57.5" x 23.63" x 9.56" (1461 x 600 x 243 mm)	120	Single	3000	25	NEMA 5-50P		
HWBI-5 HWBI-5D HWBI-5DA HWBI-5M HWBI-5MA	71.5" x 23.63" x 9.56" (1816 x 600 x 243 mm)	208	Single	6015	28.9	NEMA-6-50P	Standard single 	167 lbs. (76 kg)
		208 240 240	Three Single Three		20.1 25.1 17.4	Not Available NEMA-6-50P Not Available		
		220-230-CE 230-240-CE	Single Single	6015/6574 5524/6015	27.3/28.6 24.0/25.1	Not Available Not Available	Optional split (Not available in Canada) 	
HWBLI-5, -D, -DA M, -MA	71.5" x 23.63" x 9.56" (1816 x 600 x 243 mm)	120	Single	3750	31.3	NEMA 5-50P		
HWBI-6 HWBI-6D HWBI-6DA HWBI-6M HWBI-6MA	85.5" x 23.63" x 9.56" (2172 x 600 x 243 mm)	208	Single	7215	34.7	NEMA-6-50P	Standard single 	190 lbs. (86 kg)
		208 240 240	Three Single Three		20.1 30.1 17.4	Not Available NEMA-6-50P Not Available		
		220-230-CE 230-240-CE	Single Single	6015/7886 6626/7215	32.8/34.3 28.8/30.1	Not Available Not Available	Optional split (Not available in Canada) 	
HWBLI-6, -D, -DA, -M, -MA	85.5" x 23.63" x 9.56" (2172 x 600 x 243 mm)	120	Single	4500	37.5	NEMA 5-50P		

* Shipping weight includes packaging.

PRODUCT SPECS

Modular/Ganged Drop-In Heated Wells

The Modular/Ganged Built-in Heated Well shall be a model manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Modular/Ganged Built-in Heated Well shall be rated atwatts,volts, and beinches (millimeters) in overall width and beinches (millimeters) in

overall depth. It shall consist of stainless and aluminized steel housing with a metal sheathed heating element, EZ locking hardware for installation, and a remote thermostat with lighted power switch.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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 | email: equipsales@hatcocorp.com

MANUFACTURER: WINSTON INDUSTRIES

ITEM # 506

MODEL NUMBER: HBB0NI

QTY: 1

DESCRIPTION: CVAP HOT HOLDING

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 12.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



HBB0N1 CVAP® HOLD & SERVE DRAWER

EXCLUSIVE TECHNOLOGY

Exclusive Controlled Vapor technology (U.S. patent # 5,494,690) establishes that the water vapor content in the drawer is the same as that of the food. This unique process controls moisture evaporation and saturation, so crisp foods stay crisp, and moist foods stay moist.

EASY-TO-USE CONTROLS

Two electronic differential control key sets are easy to understand and reliable. These controls never need field calibration.

FOOD TEMP KEYS allow control of food temperature from 90 to 180° F (32 to 82° C).

FOOD TEXTURE KEYS maintain just-cooked texture. Set near FOOD TEMP for moist foods, or set higher for crisp foods. 250° F (121° C) maximum drawer temperature.

DURABLE

Built to last with quality craftsmanship, high grade stainless steel construction and full perimeter insulation.

BETTER CONTROL OF FOOD QUALITY

Features full perimeter drawer gaskets and digital readout for water temperature.

INDUSTRY COMPLIANT

CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.



**HBB0N1
CVAP® HOLD & SERVE DRAWER**

FANLESS

Electronic Differential Controls

CVap® Hold & Serve Drawers are designed for high quality holding and serving of a wide variety of menu items for extended times. They are ideal for holding, warming, and serving.



WINSTON INDUSTRIES, LLC.
2345 Carton Drive | Louisville, KY 40299 USA | www.winstonindustries.com
Phone: 800.234.5286 | 1.502.495.5400 | Fax: 502.495.5458
Specifications subject to change without notice.

JOB

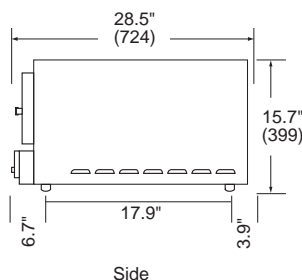
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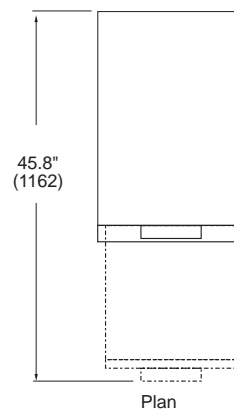
HBB0N1 CVAP HOLD & SERVE DRAWER

FANLESS

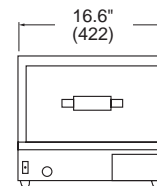
Electronic Differential Controls



Side



Plan



Front

DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
1 STP	H= 15.7" (399)	120	60	1	12.0	1440	US / CANADA	95 (43)	6.2 (0.18)
2 Half STP	H4= 19.2" (488)						US 5-15P		
3 Third STP	H6= 21.2" (538)						CAN 5-20P		
1 GP 1/1	W= 16.6" (422)	230*	50/60	1	6.3	1440	INTERNATIONAL	95 (43)	call factory
Accepts up to 6" deep pans	D= 28.5" (724)						N/A		

STP= Steam table pan (12" x 20" x 2.5" (up to 6")) • H4= Height w/ 4" legs • H6= Height w/ 6" legs • GP= Gastronorm pan

SHORT FORM SPECS

Shall be Winston CVap Hold & Serve Drawer, model HBB0N1 with electronic differential controls to provide food temperature control from 90 to 180° F (32 to 82° C) and maintain food texture with settings from 90 to 180° F (32 to 82° C). 250° F (121° C) maximum drawer temperature. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for holding hot foods, consisting of an air heater and water heater to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

CONSTRUCTION

MATERIALS: Interior to be stainless steel to provide ease of cleaning and long service life with reasonable use and care.

DRAWERS: To accept 1 full steam table pan (6" (152 mm) deep), 2 half steam table pans, 3 third steam table pans, or 1 1/1 gastronorm pans. Easy to remove and replace.

INSULATION: Full-perimeter.

CONTROLLER: Electronic differential control allows precise control of food temperature and food texture.

EVAPORATOR: Holds approximately 1.8 (3 L) gallons of water.

WATER FILL: Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

VENTILATION: Allow 2" (51 mm) ventilation clearance on sides, back, and top of equipment. Install with supplied legs or feet. Refer to owner's manual for specific installation instructions. Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

ELECTRICAL: Supplied with 84" (2134 mm) power cord and plug.

LOAD LIMIT: 20 lbs. (9.07 kg) per drawer.

WARRANTY

Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

STANDARD (NO ADDITIONAL COST):

1. Feet: 1/2" (13 mm) .

* Inquire about additional international voltages available.

OPTIONAL (ADDITIONAL COST):

1. Legs: 4" (102 mm) legs or 6" (152 mm) legs.

2. Extended Warranty: Adds parts and labor warranty coverage for one additional year.

3. Added accessories or supplies.

ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS2192/12

ScaleKleen™ packets (12 pack)

PS2259

Water fill trough

BUY WINSTON SERVICE PARTS, ACCESSORIES,
AND SUPPLIES ONLINE!

FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM



WINSTON INDUSTRIES, LLC.

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Phone: 800.234.5286 | 502.495.5400 | Fax: 502.495.5458 | www.winstonindustries.com

Specifications subject to change without notice.

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Doc050118c rev16 | mc.12.23.1

MANUFACTURER: WINSTON INDUSTRIES

ITEM # 506.1

MODEL NUMBER: HBB0NI

QTY: 1

DESCRIPTION: CVAP HOT HOLDING

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 12.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



HBB0N1 CVAP® HOLD & SERVE DRAWER

EXCLUSIVE TECHNOLOGY

Exclusive Controlled Vapor technology (U.S. patent # 5,494,690) establishes that the water vapor content in the drawer is the same as that of the food. This unique process controls moisture evaporation and saturation, so crisp foods stay crisp, and moist foods stay moist.

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FOOD TEMP KEYS allow control of food temperature from 90 to 180° F (32 to 82° C).

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DURABLE

Built to last with quality craftsmanship, high grade stainless steel construction and full perimeter insulation.

BETTER CONTROL OF FOOD QUALITY

Features full perimeter drawer gaskets and digital readout for water temperature.

INDUSTRY COMPLIANT

CVap equipment complies with domestic and international requirements such as UL, C-UL, UL Sanitation, CE, MEA, and others.



**HBB0N1
CVAP® HOLD & SERVE DRAWER**

FANLESS

Electronic Differential Controls

CVap® Hold & Serve Drawers are designed for high quality holding and serving of a wide variety of menu items for extended times. They are ideal for holding, warming, and serving.



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JOB

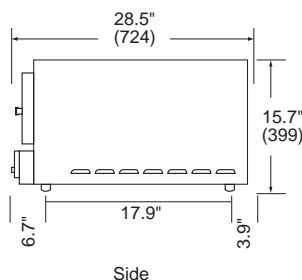
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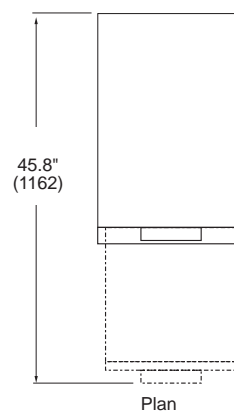
HBB0N1 CVAP HOLD & SERVE DRAWER

FANLESS

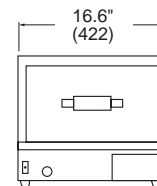
Electronic Differential Controls



Side



Plan



Front

DRAWINGS NOT TO SCALE

capacity	size in (mm)	volts	hertz	ph	amps	watts	nema	ship wt. lb (kg)	ship cube
1 STP	H= 15.7" (399)	120	60	1	12.0	1440	US / CANADA	95 (43)	6.2 (0.18)
2 Half STP	H4= 19.2" (488)						US 5-15P		
3 Third STP	H6= 21.2" (538)						CAN 5-20P		
1 GP 1/1	W= 16.6" (422)	230*	50/60	1	6.3	1440	INTERNATIONAL	95 (43)	call factory
Accepts up to 6" deep pans	D= 28.5" (724)						N/A		

STP= Steam table pan (12" x 20" x 2.5" (up to 6")) • H4= Height w/ 4" legs • H6= Height w/ 6" legs • GP= Gastronorm pan

SHORT FORM SPECS

Shall be Winston CVap Hold & Serve Drawer, model HBB0N1 with electronic differential controls to provide food temperature control from 90 to 180° F (32 to 82° C) and maintain food texture with settings from 90 to 180° F (32 to 82° C). 250° F (121° C) maximum drawer temperature. Utilizes Controlled Vapor Technology (patent #5,494,690) as a method and apparatus for holding hot foods, consisting of an air heater and water heater to establish ideal water vapor content that is in relation with the moistness characteristics for the food.

CONSTRUCTION

MATERIALS: Interior to be stainless steel to provide ease of cleaning and long service life with reasonable use and care.

DRAWERS: To accept 1 full steam table pan (6" (152 mm) deep), 2 half steam table pans, 3 third steam table pans, or 1 1/1 gastronorm pans. Easy to remove and replace.

INSULATION: Full-perimeter.

CONTROLLER: Electronic differential control allows precise control of food temperature and food texture.

EVAPORATOR: Holds approximately 1.8 (3 L) gallons of water.

WATER FILL: Operated manually. Low mineral potable water is recommended, otherwise use deionizer/demineralizer to minimize corrosive damage.

VENTILATION: Allow 2" (51 mm) ventilation clearance on sides, back, and top of equipment. Install with supplied legs or feet. Refer to owner's manual for specific installation instructions. Generally this equipment does not need to be installed under a mechanical ventilation system (vent hood). Check local health and fire codes for requirements specific to your location.

ELECTRICAL: Supplied with 84" (2134 mm) power cord and plug.

LOAD LIMIT: 20 lbs. (9.07 kg) per drawer.

WARRANTY

Limited 1 year warranty (excluding gaskets, lamps, hoses, power cords, glass panels, and evaporators). Warranty disclaimer for failure to clean. Ask for complete warranty disclosure.

SPECIFY THE FOLLOWING WHEN ORDERING:

STANDARD (NO ADDITIONAL COST):

1. Feet: 1/2" (13 mm) .

* Inquire about additional international voltages available.

OPTIONAL (ADDITIONAL COST):

1. Legs: 4" (102 mm) legs or 6" (152 mm) legs.

2. Extended Warranty: Adds parts and labor warranty coverage for one additional year.

3. Added accessories or supplies.

ACCESSORIES & SUPPLIES (ADDITIONAL COST)

PS2192/12

ScaleKleen™ packets (12 pack)

PS2259

Water fill trough

BUY WINSTON SERVICE PARTS, ACCESSORIES,
AND SUPPLIES ONLINE!

FACTORY DIRECT AT WWW.WINSTONINDUSTRIES.COM



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Phone: 800.234.5286 | 502.495.5400 | Fax: 502.495.5458 | www.winstonindustries.com

Specifications subject to change without notice.

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Doc050118c rev16 | mc.12.23.1

MANUFACTURER: DELFIELD

ITEM # 507

MODEL NUMBER: I8672PTM

QTY: 3

DESCRIPTION: RAISED RAIL REFRIGERATOR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	14	KILOWATTS:		WATTS:	
CORD/PLUG:	5-20P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: HOT WATER:
DRAIN:

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:



18600PTBM

Self-Contained Refrigerated Pizza Prep Tables

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

18600PTBM:

Self-Contained Refrigerated Pizza Prep Tables

Models

- 18648PTBM 48" pizza prep table, 6 $\frac{1}{3}$ pan capacity
- 18660PTBM 60" pizza prep table, 7 $\frac{1}{3}$ pan capacity
- 18672PTBM 72" pizza prep table, 9 $\frac{1}{3}$ pan capacity
- 18691PTBM 91" pizza prep table, 11 $\frac{1}{3}$ pan capacity
- 18699PTBM 99" Pizza Prep Table, 12 $\frac{1}{3}$ pan capacity
- 186114PTBM 114" pizza prep table, 14 $\frac{1}{3}$ pan capacity



18691PTBM

Standard Features

- Top, sides and ends are constructed of 18-gauge stainless steel
- Units are mechanically cooled with diastamped openings to accommodate 12" x 20" hotel pans or fractional pans
- Pans and adapter bars by others
- Pans are recessed 2" to provide proper cooling for NSF 7
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Dart style quick change gaskets
- Stainless steel removable hinged covers
- On/off switch and rail on/off is located behind the louver
- Front louver provides access and air flow to the

condensing unit

- 8' long electrical cord
- Environmentally friendly HFC-404A refrigerant
- Three year parts and labor warranty and an additional two year compressor parts warranty

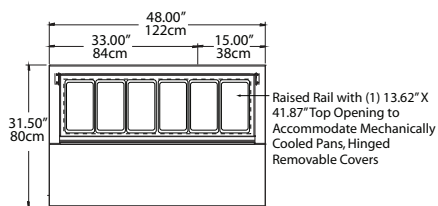
Options & Accessories

- Stainless steel back
- Laminate facing (full front)
- Laminate end
- Laminate back
- Tray racks
- Cutting board (.5" x 20")
- Legs, set of four or six
- Cheese grates with removable catch pans

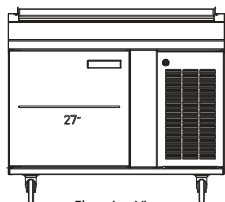
- 18" deep single tier stainless steel overshelf
- 19", 27" or 32" wide refrigerated drawers (2) high, holds 6" deep pans
- 19", 27" or 32" wide refrigerated drawers (3) high, holds 4" deep pans
- Lock
- 220V/50 cycle electrical system*
- Additional shelf (specify door size)

* Inclusion of this option will alter the electrical specifications of the unit

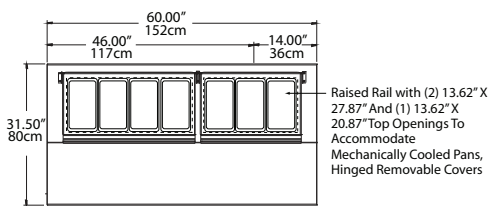
Plan & Elevation Views



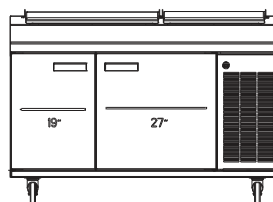
Plan View
18648PTBM



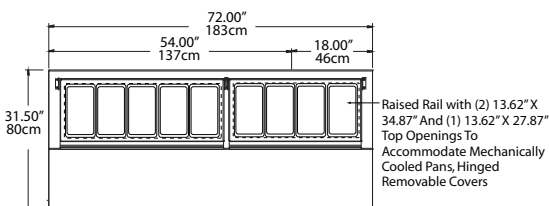
Elevation View
18648PTBM



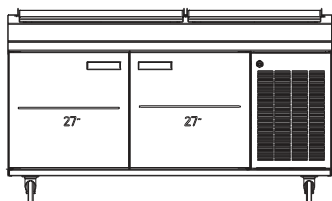
Plan View
18660PTBM



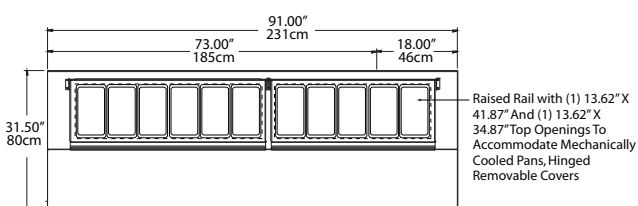
Elevation View
18660PTBM



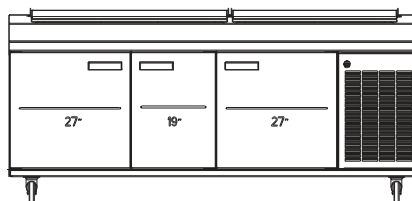
Plan View
18672PTBM



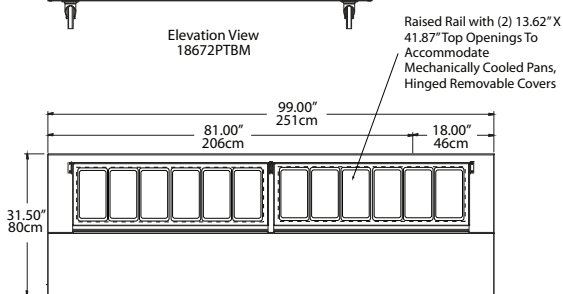
Elevation View
18672PTBM



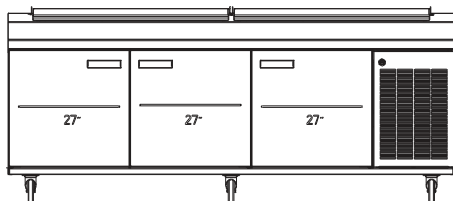
Plan View
18691PTBM



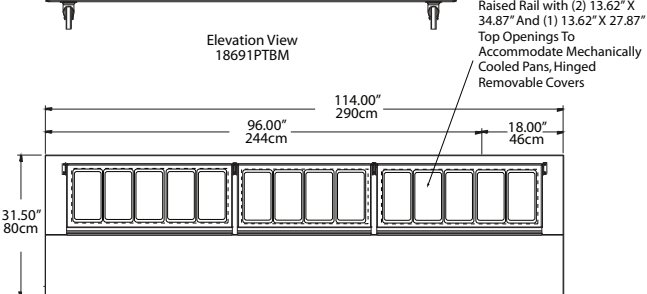
Elevation View
18691PTBM



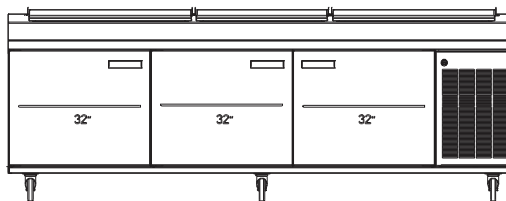
Plan View
18699PTBM



Elevation View
18699PTBM

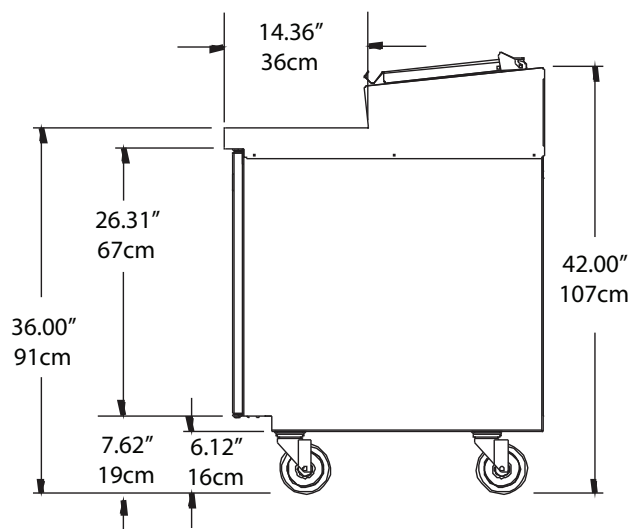


Plan View
186114PTBM

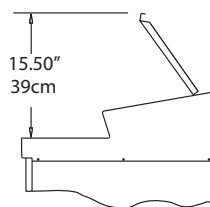


Elevation View
186114PTBM

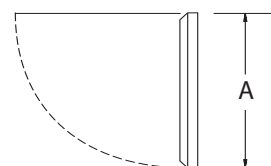
Typical End View, All Models



Misc Dimensions, All Models

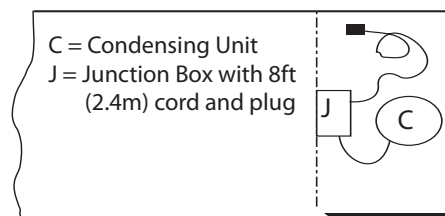


Lid Height Detail
All Models



19\" Door, A=19.50\" (50cm)
27\" Door, A=27.50\" (70cm)
32\" Door, A=32.50\" (83cm)

Door Clearance Detail
All Models



Mechanical Access
Behind Louver

Mechanical Access Plan View
All Models

18600PTBM

NOTE: Pans And Adapter Bars Are Not Included

Specifications											
Model	Pan Cap (1/3)	# Of Shelves	Shelf Area	Volume	BTU Load Base/Rail	BTU Sys. Cap Base/Rail	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight
18648PTBM	6	1	3.95ft ²	10.23ft ³	470/441	2001/952	1/4	115/60/1	10.0	5-15P	520lbs/236kg
18660PTBM	7	2	6.51ft ²	15.12ft ³	694/617	2409/1208	1/3	115/60/1	12.0	5-15P	575lbs/260kg
18672PTBM	9	2	7.90ft ²	18.10ft ³	776/794	2967/1587	1/2	115/60/1	14.0	5-20P	635lbs/288kg
18691PTBM	11	3	10.29ft ²	24.48ft ³	1062/1058	3537/1865	1/2	115/60/1	14.0	5-20P	770lbs/349kg
18699PTBM	12	3	11.85ft ²	27.46ft ³	1144/1147	3537/1945	1/2	115/60/1	14.0	5-20P	805lbs/365kg
186114PTBM	14	3	14.46ft ²	33.05ft ³	1297/1323	5169/2433	3/4	115/60/1	14.0	5-20P	927lbs/420kg

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



18600PTBM

Self-Contained Refrigerated Pizza Prep Tables

Specifications

Exterior Top: Constructed of one-piece 18-gauge stainless steel, with integral 2.12" (5cm) high square nosing at the front. Top has a mechanically cooled refrigerated raised rail at the rear with openings to accommodate pans (provided by others). Rail interior is 22-gauge stainless steel. Raised rail openings have 18-gauge stainless steel removable lids. Unit is equipped with separate expansion valve and on/off switch for refrigerated rail. Temperature in top openings maintains 33°F (1°C) to 41°F (5°C) with pans recessed 2" (5cm) at 86°F ambient room temperature, meeting NSF 7 requirements.

Exterior Back and Bottom: 24-gauge galvanized steel. Exterior ends are finished with stainless steel.

Base Interior: Stainless steel back and bottom. Base interior sides and door frames are thermoformed ABS plastic. Each interior door section has (1) 25" (64cm) deep removable epoxy coated wire shelf. Base is insulated with 2" (5cm) high density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. End of base has a machine compartment with condensing unit installed.

Door(s): 22-gauge stainless steel exterior front, with a thermoformed ABS plastic interior liner.

Refrigeration System: HFC-404A refrigerant. Cabinet has (1) blower coil assembly with expansion valve on 48", 60" and 72" models, located in coil housing. 91", 99" and 114" models have (2) blower coil assemblies with expansion valves, located in coil housing. Base is equipped with independently controlled thermostat, solenoid valve and condensate evaporator. Refrigerated base maintains temperature of 36°F (2°C) to 40°F (4°C). Recessed on/off switches for rail and base are located behind the louvered panel.

Electrical Connections: 115 volt, 60 Hertz, single phase. Unit is wired with 3-wire, grounded, maximum 8' (2.4m) cord and plug.

Casters: Equipment is mounted on 5" (13cm) diameter casters; overall height of casters is 6.13" (16cm).



MANUFACTURER: HATCO

ITEM # 508

MODEL NUMBER: GRAH-48D3

QTY: 2

DESCRIPTION: DUAL HEAT STRIP

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE: 60 HZ

PHASE: 1

AMPS: 13.5

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

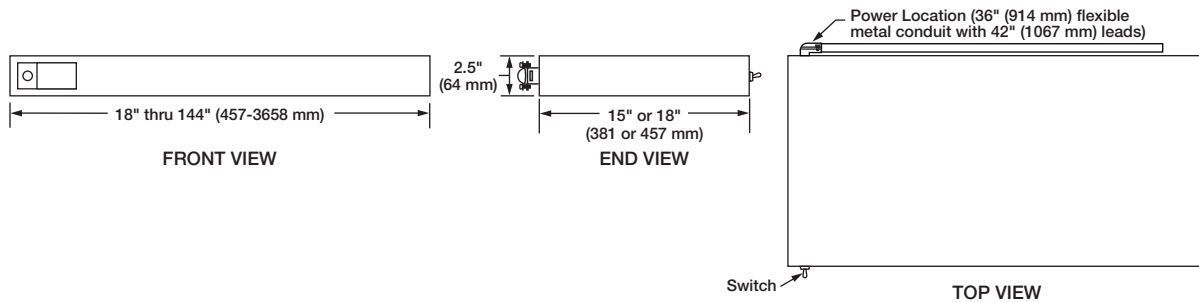
BTUH:

NOTES:



GLO-RAY® DUAL INFRARED FOODWARMERS

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



SPECIFICATIONS

Aluminum High Watt		Aluminum Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight*
GRAH-18D	700	GRA-18D	500	18" (457 mm)	14 lbs. (6 kg)
GRAH-24D	1000	GRA-24D	700	24" (610 mm)	16 lbs. (7 kg)
GRAH-30D	1320	GRA-30D	900	30" (762 mm)	18 lbs. (8 kg)
GRAH-36D	1600	GRA-36D	1150	36" (914 mm)	21 lbs. (10 kg)
GRAH-42D	1900	GRA-42D	1350	42" (1067 mm)	24 lbs. (11 kg)
GRAH-48D	2200	GRA-48D	1600	48" (1219 mm)	27 lbs. (12 kg)
GRAH-54D	2500	GRA-54D	1850	54" (1372 mm)	30 lbs. (14 kg)
GRAH-60D	2800	GRA-60D	2100	60" (1524 mm)	34 lbs. (15 kg)
GRAH-66D▲	3120	GRA-66D	2320	66" (1676 mm)	37 lbs. (17 kg)
GRAH-72D▲	3450	GRA-72D	2550	72" (1829 mm)	41 lbs. (19 kg)
GRAH-84D*	4100	GRA-84D▲	3000	84" (2134 mm)	44 lbs. (20 kg)
GRAH-96D*	4800	GRA-96D▲	3450	96" (2438 mm)	52 lbs. (24 kg)
GRAH-108D*	5000	GRA-108D*	3700	108" (2743 mm)	59 lbs. (27 kg)
GRAH-120D**	5600	GRA-120D**	4200	120" (3048 mm)	66 lbs. (30 kg)
GRAH-132D**	6240	GRA-132D**	4640	132" (3353 mm)	73 lbs. (33 kg)
GRAH-144D**	6900	GRA-144D**	5100	144" (3658 mm)	80 lbs. (36 kg)

▲ 120 volts models with infinite switch require tandem (end-to-end) elements.

* Glo-Ray models 108" through 144" (2743-3658 mm) and 120 volt models of GRAH-84 and GRAH-96 contain tandem elements individually controlled.

• Not available in 120 volts.

■ Does not include RMB.

DIMENSIONS

18"-144"W x 15" or 18"D x 2.5"H (457-3658 x 381 or 457 x 64 mm).

VOLTAGE

120, 208 or 240 volts, single phase.
Export voltages available.

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.

MOUNTING REQUIREMENTS

Recommended Mounting Height –

Standard Watt: 10"-14" (254-356 mm)

High Watt: 14"-18" (356-457 mm)

MINIMUM SPACING –

May not be installed in combustible surroundings.

Non-combustibles: 1" (25 mm) above, 10" (254 mm) below.

Must be installed in pass through area. Units with remote switches may be installed 3" (76 mm) from a non-combustible back wall, 8" (203 mm) to surface below, and flush to an overself. Maximum 10" (254 mm) setback from the front of an overself.

OPTIONS (NOT FOR RETROFIT)

- ☐ Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- ☐ Gloss Finishes: Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- ☐ 3" or 6" (76 or 152 mm) Spacer
- ☐ Indicator Light
- ☐ Tandem Element (End-to-end)
- ☐ Sneeze Guard (one- or two-sided)
- ☐ Extended Electrical Leads
- ☐ Infinite Control† (Remote Required with Duals)

- ☐ Remote Control Enclosure

- ☐ 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

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

ACCESSORIES

- ☐ Adjustable Angle Brackets (Provides 1" – 2" (25-51 mm) clearance above unit)
- ☐ Chain Suspension

PRODUCT SPECS

Dual Infrared Foodwarmer

The Dual 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 an aluminum housing and include four shelf mounting tabs, and 3' conduit with leads.

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, angle brackets, suspension chain and fittings, sneeze guard and indicator light.

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



GLO-RAY® DUAL INFRARED FOODWARMERS

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

Hatco Glo-Ray® Dual Infrared Foodwarmers safely keep all hot foods at optimum serving temperatures longer. Foods do not dry out or become discolored; even 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 aluminum housings, up to 12' (3658 mm) in width, are very strong and eliminate the danger of sagging.

The advanced Glo-Ray Dual Mounting feature allows side-by-side mounting of two warmers to provide a deeper holding area. A 3" or 6" (76 or 152 mm) spacer is available. See GRAL-XXD, GRAHL-XXD spec sheet for units with lighting.

Toggle switches are standard with dual foodwarmers. When selecting infinite controls, they MUST be mounted remotely.

Remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate switches, indicator lights and wiring, ready for installation.

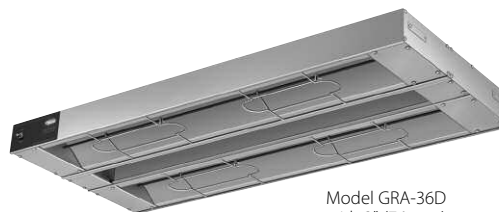
Optional sneeze guard that meet NSF Standards can be ordered for display areas and buffet lines. Made of shatterproof, easy-to-clean acrylic, they provide a safe food-serving environment.

All models are available in powdercoated *Designer* colors of Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, or Gloss finishes of Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue. The powdercoated surfaces provide durability and are easy to clean.

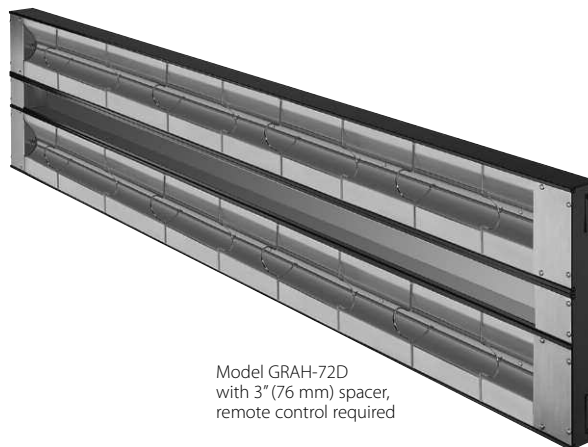
QUALITY

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

- Available in widths from 18" to 12' (457-3658 mm).
- Sturdy extruded aluminum housings eliminate sagging.
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors, and accessories provide unlimited flexibility.



Model GRA-36D
with 3" (76 mm) spacer



Model GRAH-72D
with 3" (76 mm) spacer,
remote control required

Remote Control Enclosures



Model RMB-14D
with infinite controls



Model RMB-3F
with toggle
switch and
indicator light



Model GRAH-42D with 6" (152 mm)
spacer and optional non-adjustable
tubular stands



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

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Form No. GR-D Spec Sheet

Printed in U.S.A.
January 2012

MANUFACTURER: HATCO

ITEM # 508.1

MODEL NUMBER: GRAH-60D3

QTY: 1

DESCRIPTION: DUAL HEAT STRIP

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE: 60 HZ

PHASE: 1

AMPS: 16.6

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

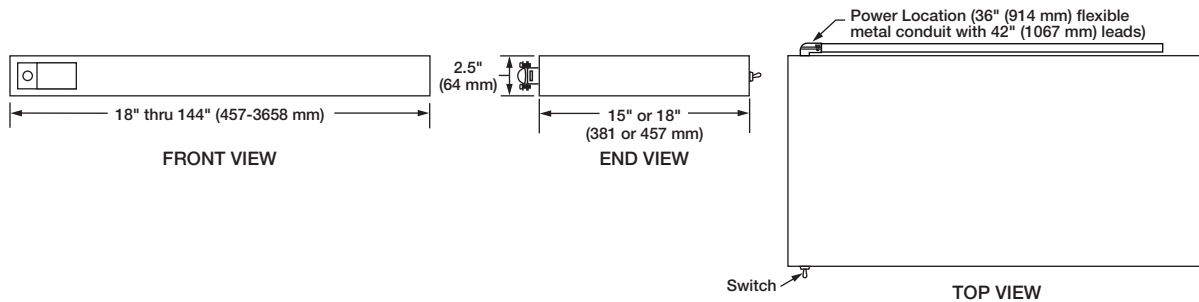
SIZE:

NOTES:



GLO-RAY® DUAL INFRARED FOODWARMERS

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



SPECIFICATIONS

Aluminum High Watt		Aluminum Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight*
GRAH-18D	700	GRA-18D	500	18" (457 mm)	14 lbs. (6 kg)
GRAH-24D	1000	GRA-24D	700	24" (610 mm)	16 lbs. (7 kg)
GRAH-30D	1320	GRA-30D	900	30" (762 mm)	18 lbs. (8 kg)
GRAH-36D	1600	GRA-36D	1150	36" (914 mm)	21 lbs. (10 kg)
GRAH-42D	1900	GRA-42D	1350	42" (1067 mm)	24 lbs. (11 kg)
GRAH-48D	2200	GRA-48D	1600	48" (1219 mm)	27 lbs. (12 kg)
GRAH-54D	2500	GRA-54D	1850	54" (1372 mm)	30 lbs. (14 kg)
GRAH-60D	2800	GRA-60D	2100	60" (1524 mm)	34 lbs. (15 kg)
GRAH-66D▲	3120	GRA-66D	2320	66" (1676 mm)	37 lbs. (17 kg)
GRAH-72D▲	3450	GRA-72D	2550	72" (1829 mm)	41 lbs. (19 kg)
GRAH-84D*	4100	GRA-84D▲	3000	84" (2134 mm)	44 lbs. (20 kg)
GRAH-96D*	4800	GRA-96D▲	3450	96" (2438 mm)	52 lbs. (24 kg)
GRAH-108D*	5000	GRA-108D*	3700	108" (2743 mm)	59 lbs. (27 kg)
GRAH-120D*•	5600	GRA-120D*•	4200	120" (3048 mm)	66 lbs. (30 kg)
GRAH-132D*•	6240	GRA-132D*•	4640	132" (3353 mm)	73 lbs. (33 kg)
GRAH-144D*•	6900	GRA-144D*•	5100	144" (3658 mm)	80 lbs. (36 kg)

▲ 120 volts models with infinite switch require tandem (end-to-end) elements.

* Glo-Ray models 108" through 144" (2743-3658 mm) and 120 volt models of GRAH-84 and GRAH-96 contain tandem elements individually controlled.

• Not available in 120 volts.

■ Does not include RMB.

DIMENSIONS

18"-144"W x 15" or 18"D x 2.5"H (457-3658 x 381 or 457 x 64 mm).

VOLTAGE

120, 208 or 240 volts, single phase.
Export voltages available.

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.

MOUNTING REQUIREMENTS

Recommended Mounting Height –

Standard Watt: 10"-14" (254-356 mm)

High Watt: 14"-18" (356-457 mm)

MINIMUM SPACING –

May not be installed in combustible surroundings.

Non-combustibles: 1" (25 mm) above, 10" (254 mm) below.

Must be installed in pass through area. Units with remote switches may be installed 3" (76 mm) from a non-combustible back wall, 8" (203 mm) to surface below, and flush to an overself. Maximum 10" (254 mm) setback from the front of an overself.

OPTIONS (NOT FOR RETROFIT)

- ☐ Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- ☐ Gloss Finishes: Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- ☐ 3" or 6" (76 or 152 mm) Spacer
- ☐ Indicator Light
- ☐ Tandem Element (End-to-end)
- ☐ Sneeze Guard (one- or two-sided)
- ☐ Extended Electrical Leads
- ☐ Infinite Control† (Remote Required with Duals)

- ☐ Remote Control Enclosure

- ☐ 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

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

ACCESSORIES

- ☐ Adjustable Angle Brackets (Provides 1" – 2" (25-51 mm) clearance above unit)
- ☐ Chain Suspension

PRODUCT SPECS

Dual Infrared Foodwarmer

The Dual 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 an aluminum housing and include four shelf mounting tabs, and 3' conduit with leads.

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, angle brackets, suspension chain and fittings, sneeze guard and indicator light.

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GLO-RAY® DUAL INFRARED FOODWARMERS

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

Hatco Glo-Ray® Dual Infrared Foodwarmers safely keep all hot foods at optimum serving temperatures longer. Foods do not dry out or become discolored; even 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 aluminum housings, up to 12' (3658 mm) in width, are very strong and eliminate the danger of sagging.

The advanced Glo-Ray Dual Mounting feature allows side-by-side mounting of two warmers to provide a deeper holding area. A 3" or 6" (76 or 152 mm) spacer is available. See GRAL-XXD, GRAHL-XXD spec sheet for units with lighting.

Toggle switches are standard with dual foodwarmers. When selecting infinite controls, they MUST be mounted remotely.

Remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate switches, indicator lights and wiring, ready for installation.

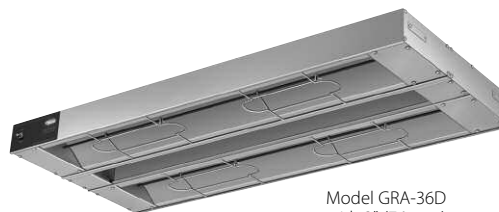
Optional sneeze guard that meet NSF Standards can be ordered for display areas and buffet lines. Made of shatterproof, easy-to-clean acrylic, they provide a safe food-serving environment.

All models are available in powdercoated *Designer* colors of Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, or Gloss finishes of Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue. The powdercoated surfaces provide durability and are easy to clean.

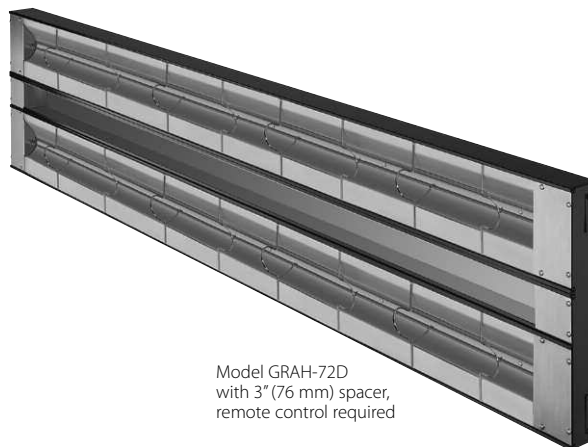
QUALITY

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

- Available in widths from 18" to 12' (457-3658 mm).
- Sturdy extruded aluminum housings eliminate sagging.
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors, and accessories provide unlimited flexibility.



Model GRA-36D
with 3" (76 mm) spacer



Model GRAH-72D
with 3" (76 mm) spacer,
remote control required

Remote Control Enclosures



Model RMB-14D
with infinite controls



Model RMB-3F
with toggle
switch and
indicator light



Model GRAH-42D with 6" (152 mm)
spacer and optional non-adjustable
tubular stands



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

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Form No. GR-D Spec Sheet

Printed in U.S.A.
January 2012

MANUFACTURER: HATCO

ITEM # 508.2

MODEL NUMBER: GRAH-60D3

QTY: 1

DESCRIPTION: DUAL HEAT STRIP

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 208

CYCLE: 60 HZ

PHASE: 1

AMPS: 16.6

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

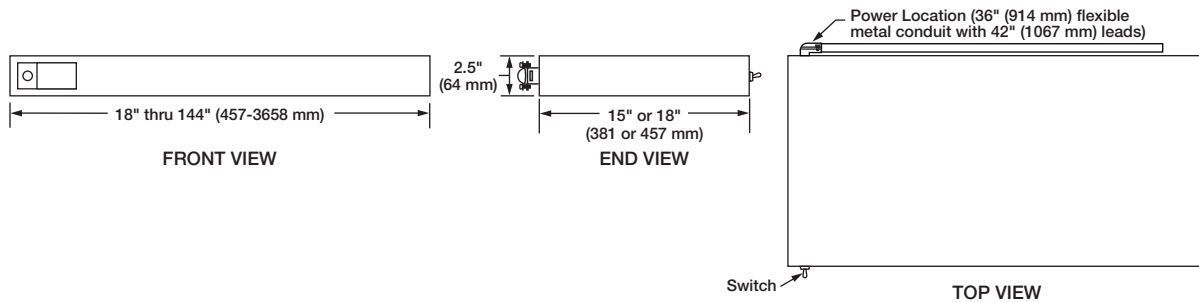
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NOTES:



GLO-RAY® DUAL INFRARED FOODWARMERS

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



SPECIFICATIONS

Aluminum High Watt		Aluminum Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight*
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GRAH-30D	1320	GRA-30D	900	30" (762 mm)	18 lbs. (8 kg)
GRAH-36D	1600	GRA-36D	1150	36" (914 mm)	21 lbs. (10 kg)
GRAH-42D	1900	GRA-42D	1350	42" (1067 mm)	24 lbs. (11 kg)
GRAH-48D	2200	GRA-48D	1600	48" (1219 mm)	27 lbs. (12 kg)
GRAH-54D	2500	GRA-54D	1850	54" (1372 mm)	30 lbs. (14 kg)
GRAH-60D	2800	GRA-60D	2100	60" (1524 mm)	34 lbs. (15 kg)
GRAH-66D▲	3120	GRA-66D	2320	66" (1676 mm)	37 lbs. (17 kg)
GRAH-72D▲	3450	GRA-72D	2550	72" (1829 mm)	41 lbs. (19 kg)
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GRAH-108D*	5000	GRA-108D*	3700	108" (2743 mm)	59 lbs. (27 kg)
GRAH-120D**	5600	GRA-120D**	4200	120" (3048 mm)	66 lbs. (30 kg)
GRAH-132D**	6240	GRA-132D**	4640	132" (3353 mm)	73 lbs. (33 kg)
GRAH-144D**	6900	GRA-144D**	5100	144" (3658 mm)	80 lbs. (36 kg)

▲ 120 volts models with infinite switch require tandem (end-to-end) elements.

* Glo-Ray models 108" through 144" (2743-3658 mm) and 120 volt models of GRAH-84 and GRAH-96 contain tandem elements individually controlled.

• Not available in 120 volts.

■ Does not include RMB.

DIMENSIONS

18"-144"W x 15" or 18"D x 2.5"H (457-3658 x 381 or 457 x 64 mm).

VOLTAGE

120, 208 or 240 volts, single phase.
Export voltages available.

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.

MOUNTING REQUIREMENTS

Recommended Mounting Height –

Standard Watt: 10"-14" (254-356 mm)

High Watt: 14"-18" (356-457 mm)

MINIMUM SPACING –

May not be installed in combustible surroundings.

Non-combustibles: 1" (25 mm) above, 10" (254 mm) below.

Must be installed in pass through area. Units with remote switches may be installed 3" (76 mm) from a non-combustible back wall, 8" (203 mm) to surface below, and flush to an overself. Maximum 10" (254 mm) setback from the front of an overself.

OPTIONS (NOT FOR RETROFIT)

- ☐ Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- ☐ Gloss Finishes: Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- ☐ 3" or 6" (76 or 152 mm) Spacer
- ☐ Indicator Light
- ☐ Tandem Element (End-to-end)
- ☐ Sneeze Guard (one- or two-sided)
- ☐ Extended Electrical Leads
- ☐ Infinite Control† (Remote Required with Duals)

- ☐ Remote Control Enclosure

- ☐ 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

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

ACCESSORIES

- ☐ Adjustable Angle Brackets (Provides 1" – 2" (25-51 mm) clearance above unit)
- ☐ Chain Suspension

PRODUCT SPECS

Dual Infrared Foodwarmer

The Dual 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 an aluminum housing and include four shelf mounting tabs, and 3' conduit with leads.

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, angle brackets, suspension chain and fittings, sneeze guard and indicator light.

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



GLO-RAY® DUAL INFRARED FOODWARMERS

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

Hatco Glo-Ray® Dual Infrared Foodwarmers safely keep all hot foods at optimum serving temperatures longer. Foods do not dry out or become discolored; even 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 aluminum housings, up to 12' (3658 mm) in width, are very strong and eliminate the danger of sagging.

The advanced Glo-Ray Dual Mounting feature allows side-by-side mounting of two warmers to provide a deeper holding area. A 3" or 6" (76 or 152 mm) spacer is available. See GRAL-XXD, GRAHL-XXD spec sheet for units with lighting.

Toggle switches are standard with dual foodwarmers. When selecting infinite controls, they MUST be mounted remotely.

Remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate switches, indicator lights and wiring, ready for installation.

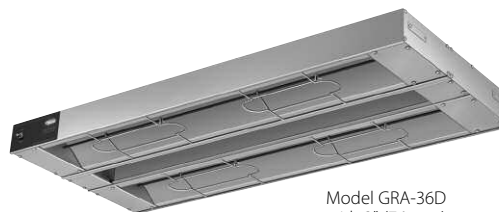
Optional sneeze guard that meet NSF Standards can be ordered for display areas and buffet lines. Made of shatterproof, easy-to-clean acrylic, they provide a safe food-serving environment.

All models are available in powdercoated *Designer* colors of Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, or Gloss finishes of Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue. The powdercoated surfaces provide durability and are easy to clean.

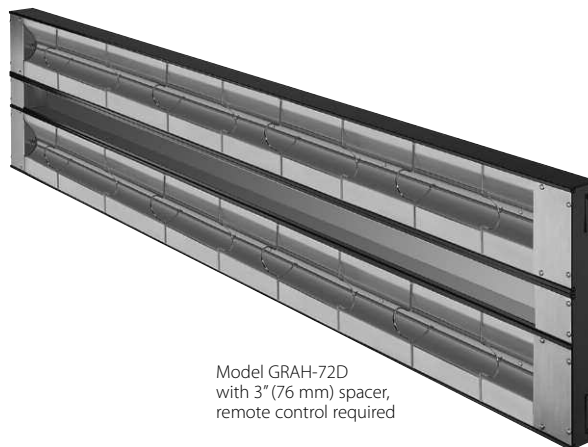
QUALITY

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

- Available in widths from 18" to 12' (457-3658 mm).
- Sturdy extruded aluminum housings eliminate sagging.
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors, and accessories provide unlimited flexibility.



Model GRA-36D
with 3" (76 mm) spacer



Model GRAH-72D
with 3" (76 mm) spacer,
remote control required

Remote Control Enclosures



Model RMB-14D
with infinite controls



Model RMB-3F
with toggle
switch and
indicator light



Model GRAH-42D with 6" (152 mm)
spacer and optional non-adjustable
tubular stands



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

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

Form No. GR-D Spec Sheet

Printed in U.S.A.
January 2012

MANUFACTURER: CUSTOM FABRICATION
MODEL NUMBER: CUSTOM
DESCRIPTION: PLATE STORAGE CABINET
SUPPLIED BY: TGIF
INSTALLED BY: GC

ITEM # 509.2

QTY: 1

ELECTRICAL REQUIREMENTS

VOLTAGE:	CYCLE:	PHASE:
AMPS:	KILOWATTS:	WATTS:
CORD/PLUG:	DIRECT:	WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:	HOT WATER:
DRAIN:	

GAS REQUIREMENTS

NATURAL:	PROPANE:	BTUH:
SIZE:		

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 510

MODEL NUMBER: CUSTOM

QTY: 2

DESCRIPTION: DROP-IN HAND SINK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: FISHER

ITEM # 510.1

MODEL NUMBER: 3515

QTY: 1

DESCRIPTION: DECK MOUNT FAUCET

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER: 1/2"

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: SUPERIOR/SANI-TUFF

ITEM # 515

MODEL NUMBER:

QTY: 1

DESCRIPTION: CUTTING BOARDS (LOT) (NOT SHOWN)

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: RUBBERMAID

ITEM # 518.1

MODEL NUMBER: 2632

QTY: 2

DESCRIPTION: TRASH CAN (LOT) VER. QUANT.

SUPPLIED BY: TGIF

INSTALLED BY: OPS

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: HATCO

ITEM # 519

MODEL NUMBER: NLL-36

QTY: 2

DESCRIPTION: TRASH CAN (LOT) VER. QUANT.

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE: 60 Hz

PHASE: 1

AMPS: 0.1

KILOWATTS:

WATTS: 250W

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



NARROW LED DISPLAY LIGHTS



NLL-36 in Designer
Black (standard), top
and bottom view. Shown
with angle brackets



Narrow LED Display Lights are IDEAL for TIGHT SPACES

- Provides a bright attractive glow display area
- Ideal above refrigerated product areas
- Delivers significant energy savings
- Optional *Designer* powdercoated colors, Gloss finishes, Plated finishes, and Stainless Steel housing available

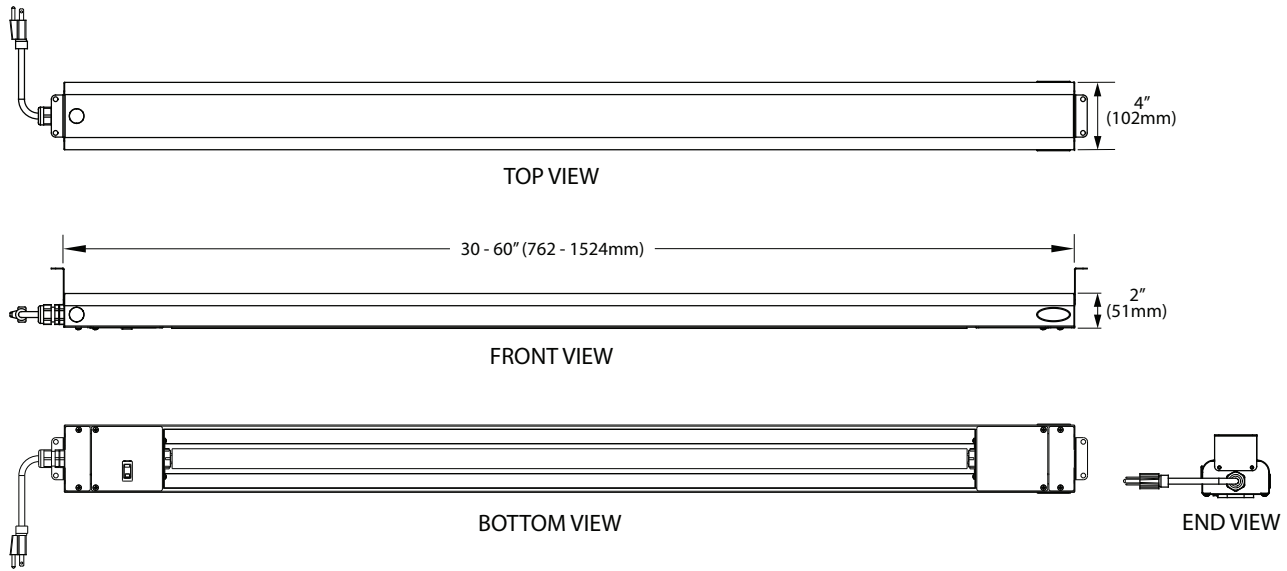


ANSI/NSF 4



NARROW LED DISPLAY LIGHTS

Models NLL-30, -36, -42, -48, -54, -60



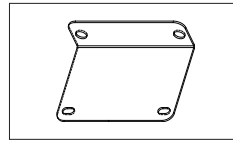
Narrow LED Display Lights				
Model	Watt	Amps	Width	Shipping Weight
NLL-30	10	.08	30" (762 mm)	12 lbs. (4 kg)
NLL-36	10	.08	36" (914 mm)	13 lbs. (4 kg)
NLL-42	14	.12	42" (1067 mm)	14 lbs. (5 kg)
NLL-48	14	.12	48" (1219 mm)	15 lbs. (5 kg)
NLL-54	20	.17	54" (1372 mm)	17 lbs. (6 kg)
NLL-60	20	.17	60" (1524 mm)	18 lbs. (6 kg)

DIMENSIONS

NLL-XX: 30" to 60"W x 4"D x 2"H (762-1524 x 102 x 51mm).

VOLTAGE

120 volts, single phase.



Non-Adjustable
Angle Bracket

OPTIONS (NOT FOR RETROFIT)

- ☐ Designer Colors: Warm Red, Black (Standard), Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- ☐ Gloss Finishes: Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- ☐ Plated Finishes: Bright Brass, Bright Nickel, Bright Copper, Antique Brass, Antique Nickel, Antique Bronze

- ☐ All Stainless Steel Exterior
- ☐ Extended Electrical Leads
- ☐ Non-Adjustable Tubular Stands 10", 12", 14" or 16" (254, 305, 356, or 406 mm) – Available in Aluminum, Designer or Gloss finishes

PRODUCT SPECS

Narrow LED Display Lights

The Narrow LED Display Lights, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 service (U.S. and Canada only), the Narrow LED Display Lights shall be ... , rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Narrow LED Display Lights shall consist of Stainless Steel, Designer,

Gloss, or Plated finish housing and include as standard equipment non-adjustable 1 1/2" (38 mm) angle brackets.

The light shall be factory assembled ready for electrical installation. Options shall include extended electrical leads, and non-adjustable tubular stands.

MANUFACTURER: HATCO

ITEM # 519.1

MODEL NUMBER: NLL-60

QTY: 1

DESCRIPTION: TRASH CAN (LOT) VER. QUANT.

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE: 60 Hz

PHASE: 1

AMPS: 0.2

KILOWATTS:

WATTS: 250W

CORD/PLUG:

DIRECT: YES

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



NARROW LED DISPLAY LIGHTS



NLL-36 in Designer
Black (standard), top
and bottom view. Shown
with angle brackets



Narrow LED Display Lights are IDEAL for TIGHT SPACES

- Provides a bright attractive glow display area
- Ideal above refrigerated product areas
- Delivers significant energy savings
- Optional *Designer* powdercoated colors, Gloss finishes, Plated finishes, and Stainless Steel housing available

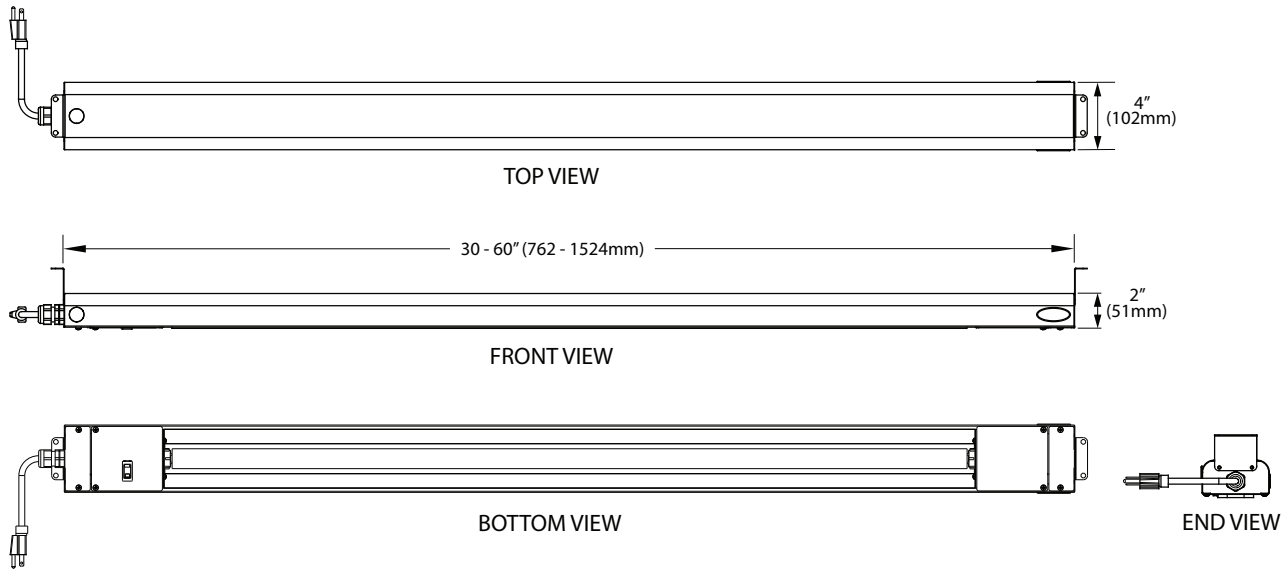


ANSI/NSF 4



NARROW LED DISPLAY LIGHTS

Models NLL-30, -36, -42, -48, -54, -60



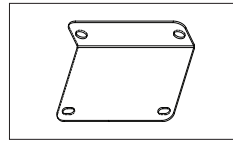
Narrow LED Display Lights				
Model	Watt	Amps	Width	Shipping Weight
NLL-30	10	.08	30" (762 mm)	12 lbs. (4 kg)
NLL-36	10	.08	36" (914 mm)	13 lbs. (4 kg)
NLL-42	14	.12	42" (1067 mm)	14 lbs. (5 kg)
NLL-48	14	.12	48" (1219 mm)	15 lbs. (5 kg)
NLL-54	20	.17	54" (1372 mm)	17 lbs. (6 kg)
NLL-60	20	.17	60" (1524 mm)	18 lbs. (6 kg)

DIMENSIONS

NLL-XX: 30" to 60"W x 4"D x 2"H (762-1524 x 102 x 51mm).

VOLTAGE

120 volts, single phase.



Non-Adjustable
Angle Bracket

OPTIONS (NOT FOR RETROFIT)

- ☐ Designer Colors: Warm Red, Black (Standard), Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- ☐ Gloss Finishes: Smooth White, Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- ☐ Plated Finishes: Bright Brass, Bright Nickel, Bright Copper, Antique Brass, Antique Nickel, Antique Bronze
- ☐ All Stainless Steel Exterior
- ☐ Extended Electrical Leads
- ☐ Non-Adjustable Tubular Stands 10", 12", 14" or 16" (254, 305, 356, or 406 mm) – Available in Aluminum, Designer or Gloss finishes

PRODUCT SPECS

Narrow LED Display Lights

The Narrow LED Display Lights, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 service (U.S. and Canada only), the Narrow LED Display Lights shall be ... , rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Narrow LED Display Lights shall consist of Stainless Steel, Designer,

Gloss, or Plated finish housing and include as standard equipment non-adjustable 1 1/2" (38 mm) angle brackets.

The light shall be factory assembled ready for electrical installation. Options shall include extended electrical leads, and non-adjustable tubular stands.

FOODSERVICE EQUIPMENT SPECIFICATIONS

SECTION 600 : BEVERAGE/SERVICE EQUIPMENT

- 601 BEVERAGE COUNTER
- 601.1 S/S WALL SPLASH BELOW - 3 SIDES
- 601.2 DECK MOUNT FAUCET
- 602 INFUSION TEA COFFEE BREWER
- 603 DROP-IN SINK
- 604 SPARE NUMBER
- 605 TEA DISPENSER
- 606 DRIP TROUGH
- 607 SODA DISPENSER - 8 VALVE
- 608 GARNISH ICE PAN
- 609 SCRAP CHUTE
- 610 SODA DISPENSER-6 VALVE

MANUFACTURER: CUSTOM FABRICATION

ITEM # 60I

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: BEVERAGE STATION

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. PROVIDE MOUNTING OF ITEMS #606, 608 & 609.
3. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 601.1

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: S/S WALL SPLASH BELOW - 3 SIDES

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: FISHER

ITEM # 601.2

MODEL NUMBER: 3515

QTY: 1

DESCRIPTION: DECK MOUNT FAUCET

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER: 1/2"

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: BUNN-O-MATIC

ITEM # 602

MODEL NUMBER: ITCB-DV

QTY: 1

DESCRIPTION: INFUSION TEA COFFEE BREWER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 14.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-20P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/4"

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

Infusion Tea and Coffee Brewer

Features



Shown with TDO-4

ITCB with integrated flip tray

Model ITCB

(dispensers not included)

Dimensions (Tall): 34.04" H x 10.12" W x 23.22" D
(86.5cm H x 25.7cm W x 58.98cm D)

Dimensions (Short): 30.87" H x 10.12" W x 23.22" D
(78.4cm H x 25.7cm W x 58.98cm D)

- Brew 3 beverages from one model, less than 12" wide.
- Large tank provides back-to-back brewing capacity and allows 3 or 5 gallon (11.4 to 18.9 litres) tea batches.
- Dual voltage adaptable. Can operate at 120V/15 amp or 208-240V/20 amp.
- Two programmable batch switches allow full and half batch brewing.
- Includes overlay kits for customization of brewer interface.
- Brews into all BUNN iced tea dispensers (except TDS-5) and 1.9 to 3.8 litre airpots.
- BrewWISE® intelligence with pre-infusion and pulse brew for maximum flavor extraction. Digital temperature control and cold brew lockout.
- Easy Pulse interface allows automatic programming of pulse routine.
- Energy-saver mode reduces tank temperature during idle periods.
- English and Spanish alphanumeric display.
- Display advertising messages and machine status.
- Brew counter keeps track of how many batches brewed.
- Additional iced coffee recipe included.
- Models available with integrated flip tray for conversion into three positions: thermal carafe, airpot and tea dispenser.

ITCB	Tea Dispensers
25.75" trunk	TD4, TDS-3, TDS-3.5, TDO-4
29" trunk	TD4, TD4T, TDS-3, TDS-3.5, TDO-4, TDO-5

For current specification sheets and other information, go to www.bunn.com.

Related Products

Easy Clear® EQHP-TEA

Product No. : 39000.0007

Easy Clear® EQHP-TEACRTG

Replacement Cartridge
Product No. : 39000.1007

Easy Clear® EQHP-10

Product No.: 39000.0000

Easy Clear® EQHP-10CRTG

Product No.: 39000.1000



TDO-4 Tea Dispenser (solid lid)

Product No. : 34100.0000
Dimensions: 19"H x 10.7"W x 13.7"D
(48.3cm H x 27.2cm W x 34.8cm D)

TDO-4 Tea Dispenser (brew-through lid)

Product No. : 34100.0002
Dimensions: 19"H x 10.7"W x 13.7"D
(48.3cm H x 27.2cm W x 34.8cm D)



2.5 litre Lever-Action Airpot

Product No. : 32125.0000
Dimensions: 14.6" H x 6.3" W x 9" D
(37cm H x 16cm W x 23cm D)
Product No. : 32125.0100 (6 units)

3.0 litre Lever-Action Airpot

Product No. : 32130.0000
Dimensions: 15.5" H x 6.3" W x 9" D
(39.4cm H x 16cm W x 23cm D)
Product No. : 32130.0100 (6 units)

3.8 litre Lever-Action Airpot

Product No.: 36725.0000 (single)
Product No.: 36725.0100 (6 units)



Model

Agency Listing

ITCB



Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Coffee Brewing Capacity	Tea Brewing Capacity	Cubic Measure	Shipping Weight	Cord Attached
All ITCB-DV models share the specifications shown below:										
		120	14	1680	1700	4.5 gal/hr	26.7 gal/hr	10.3 ft ³	50 lbs.	Yes [†]
		208	13	2611	2650	7.5 gal/hr	26.7 gal/hr	10.3 ft ³	50 lbs.	
		240	15	3476	3500	7.5 gal/hr	26.7 gal/hr	10.3 ft ³	50 lbs.	
ITCB-DV	35700.0000	29" trunk								
	35700.0019	29" trunk, with flip tray								
	35700.0001	25.75" trunk								
	35700.0020	25.75" trunk, with flip tray								
	35700.0002	29" trunk, 7 hole sprayhead								

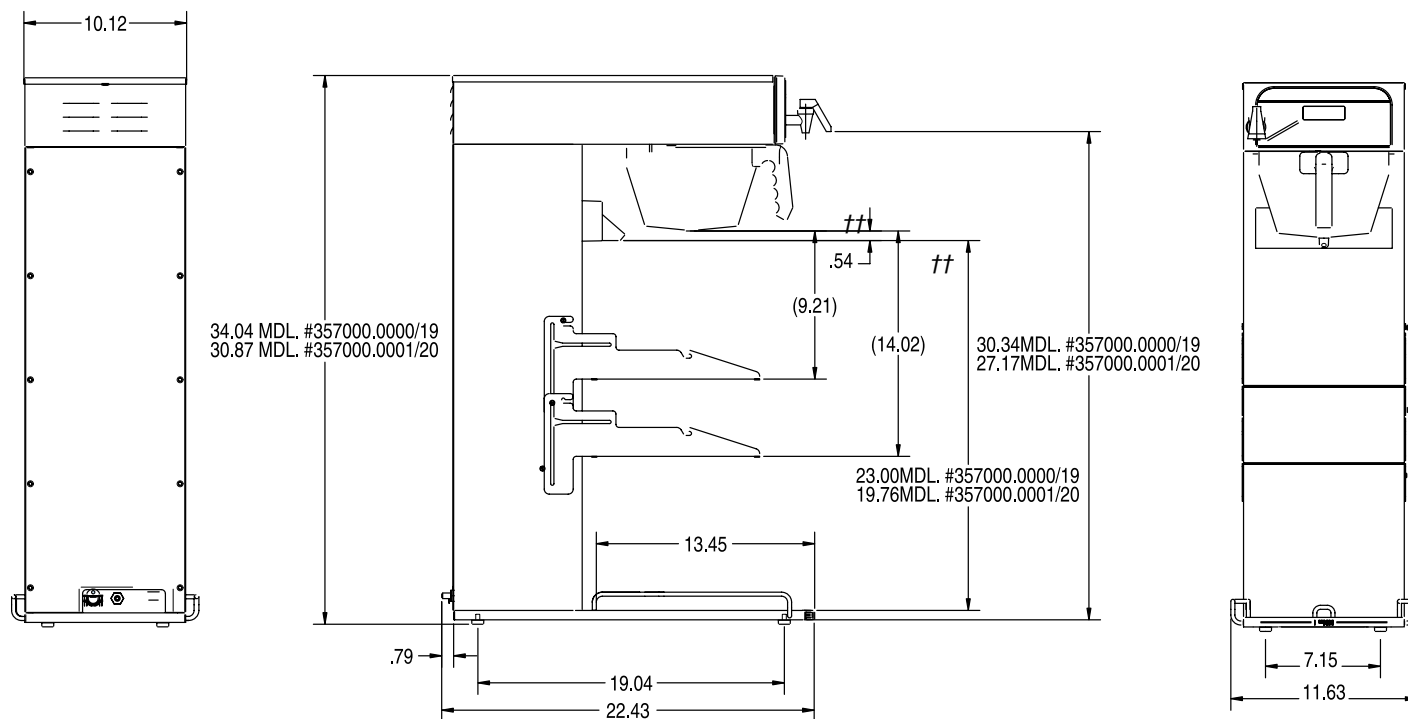
Additional models with other funnel and sprayhead configurations are available as make-to order items. Contact your BUNN sales representative.

[†]Power cord is rated for 120V, 15 amp use only. 208V and 240V configurations require properly rated power cord.

Electrical: Models require 2-wires plus ground service rated at applicable voltage, single phase, 60 Hz.

An internal terminal block is configured for connection to a 3-wire plus ground.

Plumbing: 20-90 psi (138-621 kPa). Model supplied with a 1/4" male flare fitting.



++ Flip tray to funnel dimensions are the same for both trunk heights.

MANUFACTURER: ADVANCE TABCO

ITEM # 603

MODEL NUMBER: DI-I5

QTY: 1

DESCRIPTION: DROP-IN SINK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2" HOT WATER: 1/2"

DRAIN: 1-1/2" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

1. RUN DRAIN LINE TO F.S.



STAINLESS STEEL
DROP-IN SINKS
 One Compartment - FOR HAND SINK USE

Sinks Includes Gooseneck Faucet & Drain



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

Model #: _____

Project #: _____

FEATURES:

One piece seamless **Deep Drawn** sink bowl design.
 All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.
 Self-Rim Design. Mounting hardware is provided. For counters over 7/8" and up to 1-1/2" thick, please order Thick-Counter Mounting Clips for Drop-In Sinks, **Model # K-28 Per Sink**. (Quantity supplied varies based on drop in sink ordered).
 Includes 4" O.C. **K-52** faucet & basket drain.

CONSTRUCTION:

Unit fabricated from one sheet of stainless steel.
 All bowls are Sound Deadened.
 Units feature Advance Tabco's **Smart Finish™**.

MECHANICAL:

Faucet supply is 1/2" IPS male thread.
 Deck mounted faucet is furnished with aerator and 4" O.C.

MATERIAL:

20 gauge type 304 series stainless steel.
 Faucets are brass-nickel plated.
 Stainless Steel 1-1/2" IPS basket drain.



DI-1-5



DI-1-25



DI-1-5SP



DI-1-10



Standard Mounting Clips
 For Countertops 7/8" Thick
 or Less (Included)



K-28 (Per Sink)
 Mounting Clips For Countertops
 Over 7/8" Thick (Maximum of 1 1/2")

**New 6"
 Rear & Side
 Splash**



DI-1-10SP



DI-1-35

Available Faucets & Accessories	Model #	Qty
Deck Mounted 3 1/2" Gooseneck. 4" O.C.	K-52	
Deck Mounted 8 1/2" Gooseneck. 4" O.C.	K-55	
Deck Mounted Swing w/Spray. 8" O.C.*	K-58	
Deck Mtd. X.H.D. 3 1/2" Gooseneck. 4" O.C.	K-62	
Thick-Counter Mounting Clips for Countertops over 7/8" and up to 2". (Qty. supplied varies based on sink ordered)	K-28	

*REQUIRES **K-472** FAUCET HOLE REVISION

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

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



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

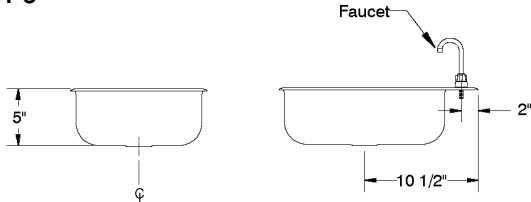
DIMENSIONS and SPECIFICATIONS

TOL $\pm .125"$

Supplied with K-52 Faucet

ALL DIMENSIONS ARE TYPICAL

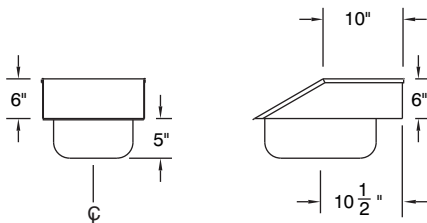
DI-1-5



NSF

Approx. Wt. 12 lbs.

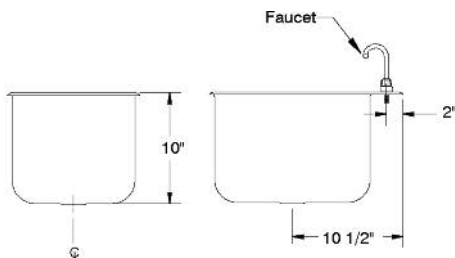
DI-1-5SP



NSF

Approx. Wt. 16 lbs.

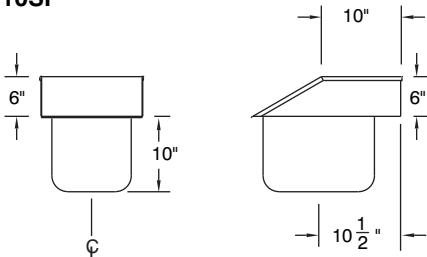
DI-1-10



NSF

Approx. Wt. 14 lbs.

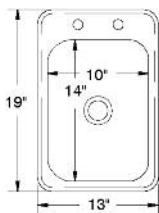
DI-1-10SP



NSF

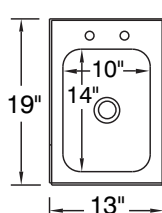
Approx. Wt. 18 lbs.

TOP VIEW FOR DI-1-5 & DI-1-10

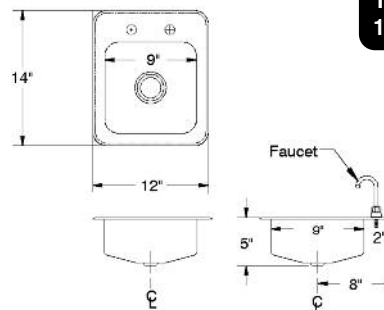


Cut-Out Size
12 1/4" x 18 1/4"
1 1/4" radius corners

TOP VIEW FOR DI-1-5SP & DI-1-10SP



DI-1-25

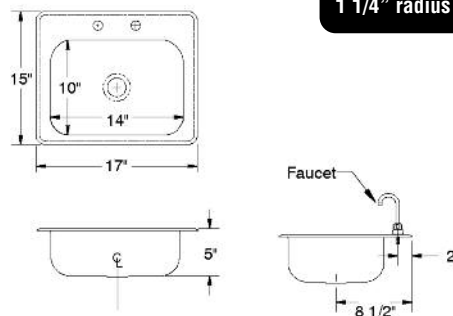


Cut-Out Size
11 1/4" x 13 1/4"
1 1/4" radius corners

Approx. Wt. 8 lbs.

NSF

DI-1-35

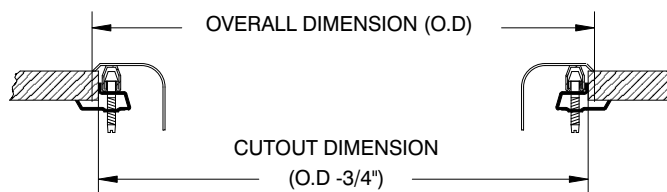


Cut-Out Size
16 1/4" x 14 1/4"
1 1/4" radius corners

Approx. Wt. 10 lbs.

NSF

TYPICAL INSTALLATION



Cut-Out Size = L to R x F to B



MANUFACTURER: BUNN-O-MATIC

ITEM # 605

MODEL NUMBER: 34100

QTY: 1

DESCRIPTION: TEA DISPENSER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

BUNN®

TB3 Automatic Tall Iced Tea Brewer

Fresh iced tea brewing solution with simple switch operation

34" x 11.6" x 22"
(86.4cm x 29.5cm x 58.4cm)

Medium/High Volume
303-523 8oz. (236mL) cups/hour*



 Tea dispensers sold separately











RESPECT EARTH® COMPONENTS

- Low Lead Certified
- RoHS compliant: electronics design contains no hazardous substances and part assemblies are recyclable wherever possible

RELATED PRODUCTS

- 39000.0007 Easy Clear® EQHP-TEA
- 39000.1007 EQHP-TEA Cartridge
- 20100.0000 Paper Filters
- 34100.0000 TDO-4 Tea Dispenser (solid lid)
- 03250.0004 TD4T Tea Dispenser (solid lid)
- 36900.0001 TDO-N-3.5 Narrow Tea Dispenser
- 33000.0000 TDS-3 Tea Dispenser
- 33000.0008 TDS-3.5 Tea Dispenser
- 43900.0002 TD3TN Narrow Tea Dispenser (solid lid)
- 35282.0002 Translucent Pouchpack Tea Funnel



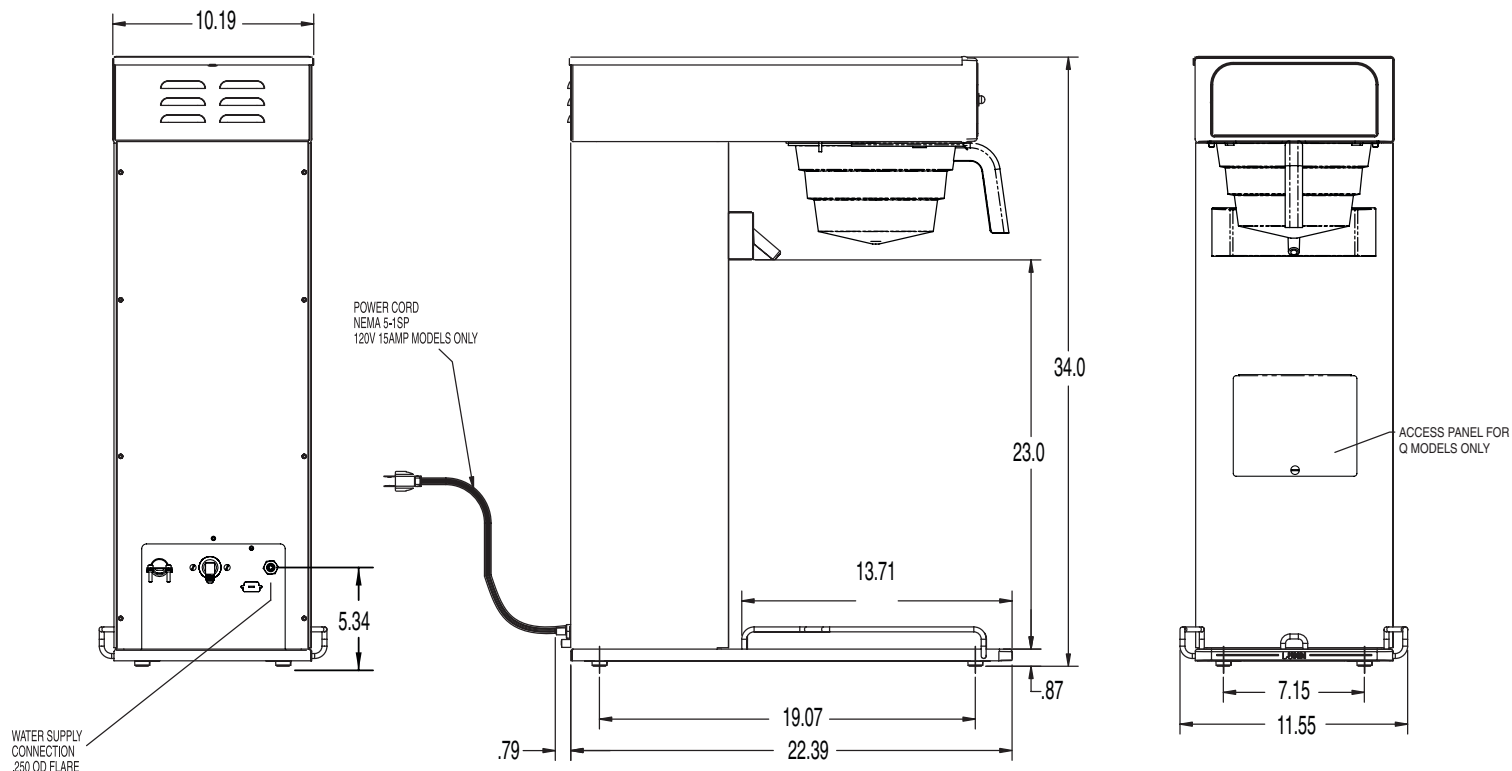
Description						Capacity*	Electrical Requirements					Shipping		Agency
Model	Product #	Quickbrew	Ready Light	Ships w/TD4T	Spray Head Type	8oz cups/hr 236mL cups/hr	Volts	Amps	Watts	Cord Attached	Plug Type	Ft³ M³	Lbs kgs	Listing
TB3	36700.0009	no	no	no	metal one-piece	303	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	 
TB3Q	36700.0013	yes	no	no	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	 
TB3Q	36700.0041	yes	no	yes	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	9.9 .28	53.4 24.2	 
TB3	36700.0055	no	yes	no	metal one-piece	303	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	 
TB3Q	36700.0093	yes	yes	no	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	 

Compatible dispensers - TDO-4, TD4T, TDS-3, TDS-3.5, TDO-5, TDO-N-3.5, TDO-N-4 tea dispensers

*Capacity: based upon incoming water temp of 60°F/15.5°C (140°F/68°C rise) per 1/2gal (1.9L) brew time of 4 minutes

www.bunn.com/products/tea/tb3.html

B1
02/14



CAD Formats Available

2D	Revit	KCL
✓		

Electrical Requirements

Volts	Phase	# Wires plus Ground	Hertz
120	1	2	60

Plumbing Requirements

PSI	Fitting Supplied	Water Flow Required (GPM)
20-90	¼" male flare	1

RECOMMENDED WARRANTY PARTS

To see illustrated parts manuals, visit bunn.com/support/manuals

- 40384.1000 CBA, TEA TIMER ROHS (TB3Q)
- 43041.0000 VALVE KIT, UNIVERSAL (TB3Q)
- 37079.0000 SWITCH, MOM-START DPST 250V0
- 37080.0000 SWITCH, ON/OFF SPST 250V
- 37080.0001 SWITCH, MOM START DPST (READY LIGHT)
- 03070.1000 TANK HEATER KIT, 1680W 120V
- 29329.1000 LIMIT THERMOSTAT KIT
- 03024.0005 THERMOSTAT ASSY, 206F RS TND
- 32400.0002 TIMER KIT, DGTL-120V (NO ADAPTER) (TB3Q)

MANUFACTURER: CUSTOM FABRICATION

ITEM # 606

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: DRIP TROUGH

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: LANCER

ITEM # 607

MODEL NUMBER: ICD-23300-8

QTY: 1

DESCRIPTION: SODA DISPENSER - 8 VALVE

SUPPLIED BY: VND

INSTALLED BY: VND

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 5.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-20P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1-1/2" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

ICD 23300

High Performance



8 valves

Ice Cooled High Performance Drop In Dispenser

The ICD 23300 is designed using the highest quality materials and proven technology providing our customers with consistent drink quality.

23300 Ice Cooled High Performance Dispenser

- > Available with eight or 10 valves
- > Stainless steel construction with sealed in cold plate
- > 3/4" drain with strainer to prevent ice blockage
- > Stainless steel flooded soda manifold and multiple plain water configuration
- > Ice bin insulated with CFC free structural foam
- > Tower designed with removable splash plate and drip tray for easy cleaning
- > Dispenser can accommodate any number of non-carbonated drinks
- > Sliding bin lid with electric valve lock out
- > Optional top merchandiser and back marquee feature lighted graphics for maximum impact
- > **Dispensing Solutions that *Pour More***



10 valves

LANCER

lancercorp.com

ICD 23300

High performance

SPECIFICATIONS

DIMENSIONS

Height: 35.25" (895 mm)
Width: 30" (762 mm)
Depth: 23" (584 mm)

COUNTER CUT-OUT

Width: 30.25" (768 mm)
Depth: 23.25" (591 mm)

ELECTRICAL

24V/60Hz

WEIGHT

Operating: 370 lbs (168 kg)
Shipping: 300 lbs (136 kg)

ICE

Capacity: 130 lbs (59 kg)

FITTINGS

Soda Inlets: 3/8" male barb
Syrup Inlets: 3/8" male barb

VALVES

LEV® and other valves available upon request

FLEX MANIFOLD CONFIGURATION

8-valve 3-1-1-3
10-valve 3-1-2-1-3

KEY LOCK SWITCH

DRAW PERFORMANCE

Number of Drinks Below 40°F

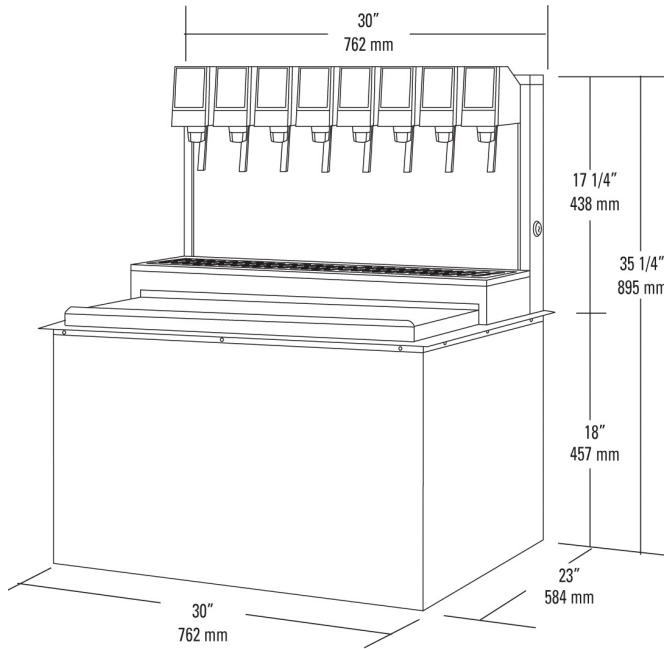
75°F (24°C) Ambient Temperature

12 oz/15 drinks per minute
24 oz/7 drinks per minute

90°F (32°C) Ambient Temperature

12 oz/8 drinks per minute
24 oz/5 drinks per minute

(Units can supply drinks under 40°F at rated draw performance continuously as long as ice is kept on cold plate.)



OPTIONS



Marquee



Merchandiser



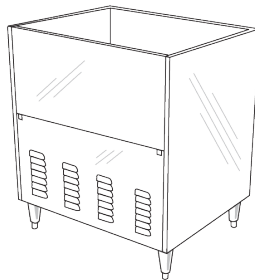
Splash Guards



Power Supply

CONVERSION STAND – 30" X 23"

- > All stainless steel construction
- > Front access panel
- > 6" (152 mm) adjustable legs
- > Allows quick and easy conversion from drop in to free standing unit
- > Shipping Weight: 100 lbs (45kg)



Customer Service:

Should you require more information about our products, please do not hesitate to contact our customer service desk at custserv@lancercorp.com.

Warranty:

For warranty specifics by product, contact your Lancer Sales Representative. Equipment design and/or specifications are subject to change without notice.

Lancer Corp. 6655 Lancer Boulevard · San Antonio, TX 78219
210-310-7000 · 1-800-729-1500 · Fax: 210-310-7250

Pour More

LANCER

lancercorp.com



Model
23300

MANUFACTURER: CUSTOM FABRICATION

ITEM # 608

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: GARNISH ICE PAN

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1" INDIRECT

GAS REQUIREMENTS

**NATURAL:
SIZE:**

PROPANE:

BTUH:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: CUSTOM FABRICATION

ITEM # 609

MODEL NUMBER: CUSTOM

QTY: 1

DESCRIPTION: SCRAP CHUTE

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SIZE & SHAPE AS SHOWN ON PLAN.
2. REFER TO FABRICATION DRAWINGS FOR DETAILS.

MANUFACTURER: DOUWE EGBERT

ITEM # 610

MODEL NUMBER: C-60

QTY: 1

DESCRIPTION: COFFEE MAKER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 15.0

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2"

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

1. REDUCE TO 3/8" AS NEEDED.

Douwe EGBERTS®



SINGLE-CUP CONVENIENCE. SENSATIONAL EXPERIENCE.



CAFITESSE™ C-60 SYSTEM SINGLE-CUP OFFICE SOLUTION

- Simple, on-demand dispensing
- Exceptional coffee, cup after cup
- Choose from many specialty beverages

INSPIRING THE WORLD OF COFFEE SINCE 1753



SINGLE-CUP SIMPLICITY



STATE-OF-THE-ART CAFITESSE™ COFFEE SYSTEM

The C-60 coffee system brings you consistently fresh, great-tasting coffee and specialty beverages all day, simply at the touch of a button.

- Select multiple specialty varieties – including lattes, cappuccinos and espresso, as well as traditional black coffee
- Variable strengths to customize flavor profiles
- Lower total per-cup cost for significant annual savings versus roast-and-ground or other single-cup solutions
- Low waste – no leftovers, frac packs, single-cup packaging, filters or wet grounds
- Designed for in-office use to help eliminate pilferage and take-home losses
- Reliable system is easy to use and maintain



C-60 SPECIFICATIONS

- 76-ounce tank capacity
- 30 ounces/minute flow rate
- Peak black coffee capacity (10 oz. fill): cold water inlet 55 cups/hour; hot water inlet (140° max) 159 cups/hour
- 54 lbs. empty; 59 lbs. full
- H 26.6" x W 16.5" x D 15.7" dimensions
- 120V 15 amp circuit
- 3/8" water line, 10-100 psi



Douwe Egberts has been a name synonymous with exceptional coffee for more than 250 years.



COMMITTED TO SUSTAINABILITY

A single recyclable 1.25L box of Cafitesse™ coffee can make up to 200 8-oz. single-cup servings, equivalent to 25 pots of coffee, for a much lower landfill impact.



Learn more about how you can deliver high-quality coffee in your office efficiently and sustainably. Call for a free coffee consultation.

WATCH HOW EASY THE C-60 REALLY IS

Use your smartphone to scan this tag and view a quick video demonstration.

Get the FREE app at gettag.mobi.



FOODSERVICE EQUIPMENT SPECIFICATIONS

SECTION 700 : BAR EQUIPMENT

701	BACK BAR/UNDERBAR COOLER
702	ICE CREAM CABINET
703	UNDERBAR SINK
704	SODA GUN
705	BAR TOP
706	SPARE NUMBER
707	UNDERBAR DRAINBOARD CABINET
708	SPARE NUMBER
709	UNDERBAR BLENDER STATION
710	UNDERBAR ICE CHEST
711	BOTTLE DISPLAY UNIT
712	MUG FROSTER
713	SPARE NUMBER
714	UNDERBAR SINK
715	SPARE NUMBER
716	SPARE NUMBER
717	SPARE NUMBER
718	SPARE NUMBER
719	SPARE NUMBER
720	SPARE NUMBER
721.1	UNDERBAR CORNER ANGLE FILLER
721.2	UNDERBAR CORNER ANGLE FILLER
721.3	UNDERBAR CORNER ANGLE FILLER
721.4	UNDERBAR CORNER ANGLE FILLER
722	UNDERBAR LOW PROFILE COOLER
723A	SERVICE BAR
723B	SERVICE BAR
723C	SERVICE BAR
723D	SERVICE BAR
723E	SERVICE BAR
723F	SERVICE BAR
724	SPARE NUMBER
725	SPARE NUMBER
726	MODULAR BAR DIE
727	SPARE NUMBER
728	SPARE NUMBER
729	BEER TOWER/DRIP TROUGH
730	SPARE NUMBER
731	BAR BLENDER
732	BAR MIXER
733	S/S SHOT RAIL
734	TRASH CONTAINER

MANUFACTURER: GLASTENDER

ITEM # 701

MODEL NUMBER: ND52 RI XS (RR)

QTY: 2

DESCRIPTION: BACK BAR / UNDERBAR COOLER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 6.5

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



ND52BR-L1-GS(RL)



NSF standard 7 listed for storage of non-hazardous bottled and canned products only



Intertek

Conforms to UL STD 471
Certified to CAN/CSA STD
C22.2 No. 120-M91

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Two Zone Narrow Door Coolers Two, Three, and Four Door, Self-Contained

ND - - - ()

Size:
52 = 52" Two Door
72 = 72" Three Door
92 = 92" Four Door

Configuration:
BW = Beer / White Wine
BR = Beer / Red Wine
WR = White / Red Wine

Refrig. Compartment:
L = Left or R = Right

Base Height:
1 = 1"
6 = 6" Legs

Door Hinge Location:
(from left to right)
L = Left or R = Right

Top Style:
N = No finished top
L = Laminated
S = Stainless

Door Style:
B = Black vinyl clad
U = Unlaminated
L = Laminated
S = Stainless
G = Glass
X = Stainless Glass
Y = Laminated Glass

Standard Features

- Available in three configurations: beer and white wine, beer and red wine, or white wine and red wine
- Available with compressor located left or right. The warmer of the two compartments is always a single door and located opposite the compressor end.
- The two temperature zones are independently controlled
- Self-contained
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Automatic condensate evaporator
- Leg sockets recessed into base
- 1/2" thick ABS plastic threshold scuff plate
- 180° swinging doors

Specifications

Electrical

- 120V, 1 phase, 60 Hz, 6.5 full load amps
- Dedicated 15 amp circuit is required
- Includes a 6 foot grounded cord and plug which exits the back of refrigeration compartment

Refrigeration

- R134a
- 1/3 HP

Operating Range

- Beer compartment: 34°F to 40°F
- White wine compartment: 50°F to 55°F
- Red wine compartment: 60°F to 65°F

Plumbing

- Automatic condensate evaporator. No drain connection required

Shelving

- Two adjustable coated shelves and one bottom coated rack per door included
- Part #06006265 wine rack shelf with 5 slots is available as an accessory

Legs

- 1-5/8" diameter
- Stainless steel bullet feet

Capacity

- 5.3 cases long neck beer bottles per door or 60 750ml wine bottles per door. **NOTE: Door width does not allow for keg storage.**

Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base and compressor compartment base plate
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

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989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

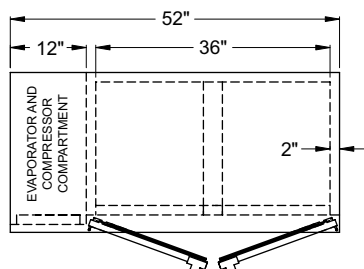
Approval/Notes:

Specifications subject to change without notice. For current specifications please visit our website.

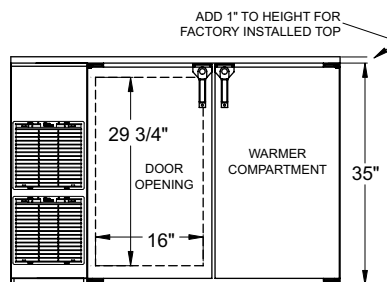
Self-Contained Two Zone Narrow Door Coolers

Dimensional Information

ND52BW, ND52BR, and ND52WR

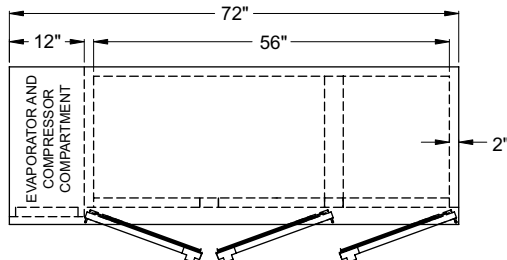


Plan View

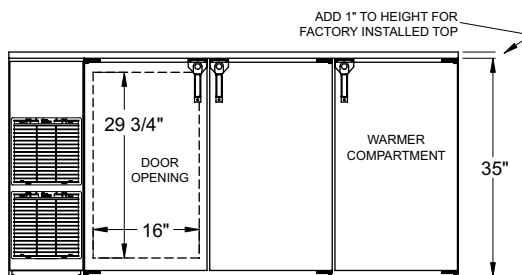


Front Elevation

ND72BW, ND72BR, and ND72WR

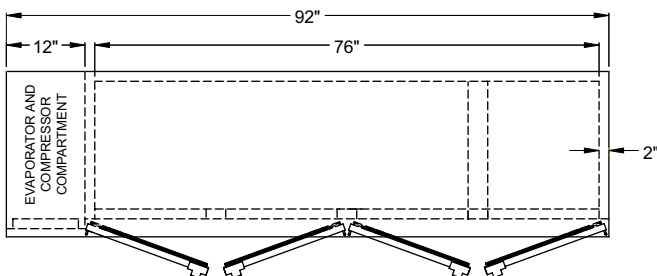


Plan View

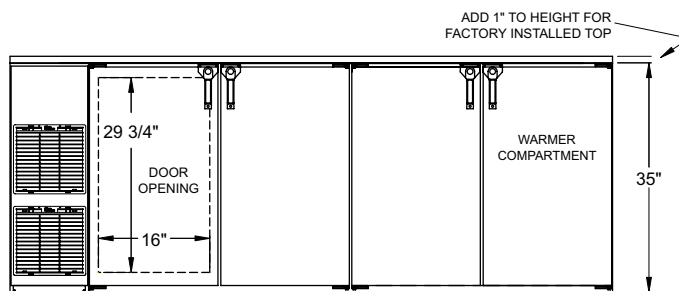


Front Elevation

ND92BW, ND92BR, and ND92WR

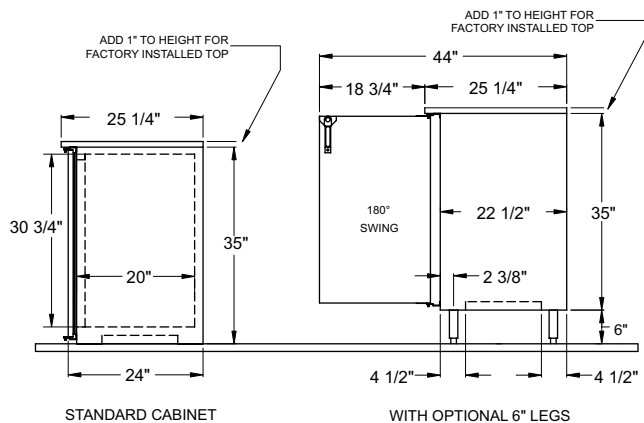


Plan View



Front Elevation

Side View All Models



06006265 Accessory Wine Rack Shelf for ND, stainless steel with slots for 5 bottles

MANUFACTURER: GLASTENDER

ITEM # 702

MODEL NUMBER: FRB-24

QTY: 1

DESCRIPTION: ICE CREAM CABINET

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:	120	CYCLE:	60 Hz	PHASE:	1
AMPS:	4.2	KILOWATTS:		WATTS:	
CORD/PLUG:	5-15P	DIRECT:	No	WIRE SYSTEM:	

PLUMBING REQUIREMENTS

COLD WATER: 1/2" HOT WATER:
DRAIN: 1" INDIRECT

GAS REQUIREMENTS

NATURAL: PROPANE: BTUH:
SIZE:

NOTES:



FRA-24



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Ice Cream Freezers

FRA-24, FRA-36, FRB-24 or FRB-36

Standard Features

- All stainless steel exterior with 16 gauge galvanized steel floor.
- Completely integrated design - not just a cabinet with separate drop-in module
- One-piece, seamless top and backsplash
- Adjustable stainless steel bullet feet
- Foamed-in-place insulation
- 6" diameter seamless welded draining dipper well and faucet
- Six foot grounded cord and plug provided (exits at rear)
- Available sizes to hold one or two 3-gallon containers
- Leg sockets recessed into base

Specifications

Drains

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Faucet

- Accepts 3/8" cold water leads

Capacity

- 24" wide model holds one 3-gallon container
- 36" wide model holds two 3-gallon containers

Electrical

- 120V, 1 phase, 60 Hz, 4.2 full load amps
- Dedicated 15 amp circuit is recommended
- Includes 6 foot grounded cord and plug

Refrigeration

- Operating range -5°F to 10°F
- 1/5 HP, R404A refrigerant

Legs

- 1-5/8" diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 22 gauge galvanized steel parts include: wrap on body of freezer unit
- 16 gauge galvanized steel parts include: cabinet floor, condensing unit floor, and leg pads

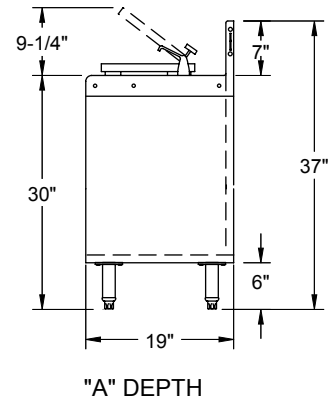
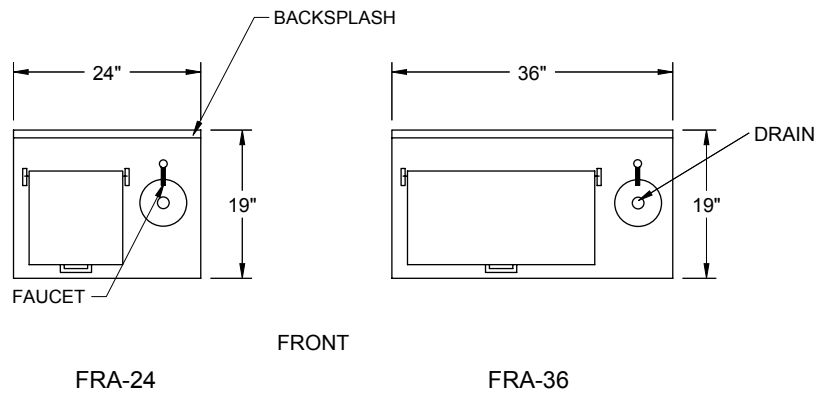
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www.glastender.com

Approval/Notes:

Specifications subject to change without notice. For current specifications please visit our website.

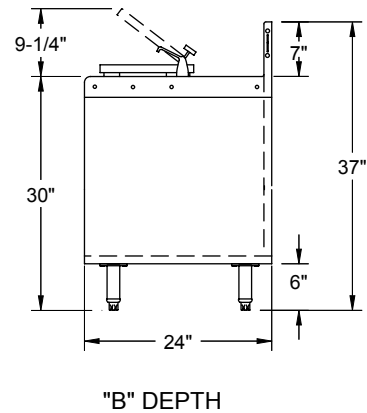
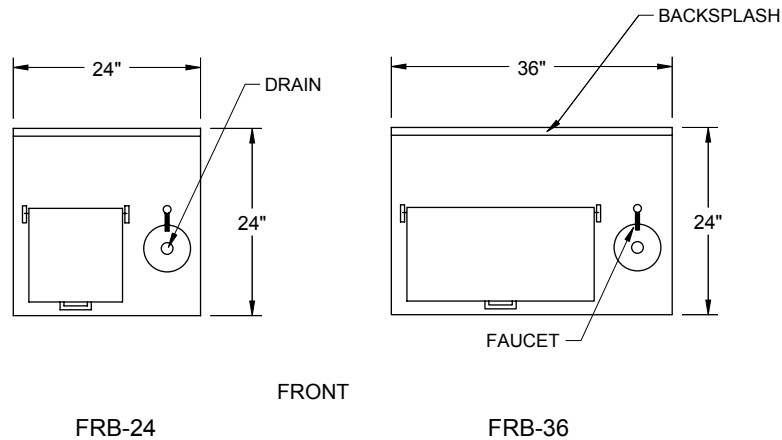
Ice Cream Freezers

Dimensional Information



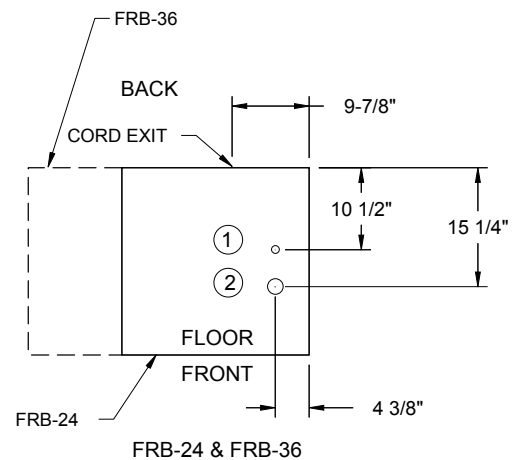
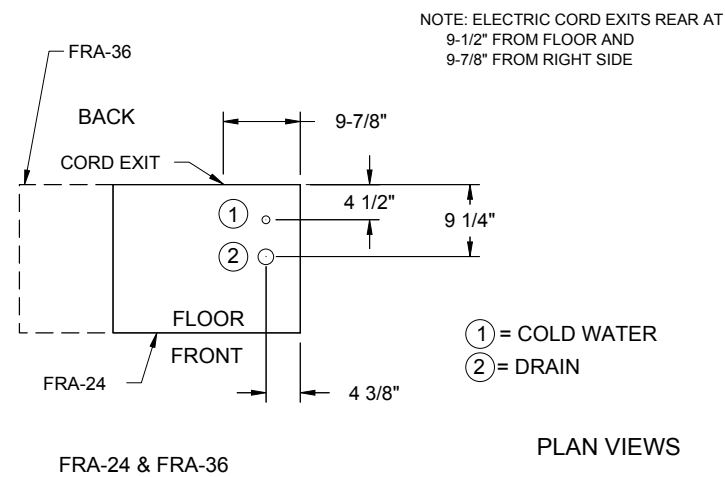
PLAN VIEWS

SIDE ELEVATION



PLAN VIEWS

SIDE ELEVATION



MECHANICALS

MANUFACTURER: GLASTENDER

ITEM # 703

MODEL NUMBER: DHSB-I2

QTY: 1

DESCRIPTION: UNDERBAR SINK

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2" HOT WATER: 1/2"

DRAIN: 3/4" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



DHSB-12



HSA-12-D



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Single Bowl Sinks

Hand Sink Models: HSA-12, HSA-12-D, HSA-18, HSB-12, HSB-12-D, HSB-12-AD, HSB-18, DHSA-18, DHSB-12, DHSB-18
Wet Waste Sink Models: SWA-12, SWA-18, SWB-12, SWB-18

Standard Features

- Manufactured with total welded construction to meet NSF® standards
- All stainless steel construction
- One-piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- Adjustable stainless steel bullet feet
- 9-1/4" by 11-1/2" by 6" deep sink bowl with hot and cold water gooseneck faucet
- Faucets are standard and ship mounted
- Models HSA-12-D, HSB-12-D and HSB-12-AD feature a soap dispenser and front skirt mounted C-fold paper towel dispenser
- Models DHSA-18, DHSB-12 and DHSB-18 feature a soap dispenser and hinged front access door to conceal C-fold paper towel dispenser
- All wet waste sink models include a lift-out perforated plastic wet waste strainer
- Soap dispenser is easy refilled from above, no need to crawl under equipment

Specifications

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Faucet

- Deck mount on 4" centers, accepts 3/8" sink leads, hot and cold water connections required

Sink Bowl Dimensions

- 9-1/4" by 11-1/2" by 6" deep

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads on DHS models

Product Information

Single bowl sinks are available as hand sinks and wet waste sink models. Hand sink models HSA-12, HSA-18, HSB-12 and HSB-18, feature a standard stainless steel bowl and mounted faucet.

Hand sink models HSA-12-D, HSB-12-D and HSB-12-AD include a soap dispenser and front skirt mounted C-fold paper towel dispenser.

Hand sink models DHSA-18, DHSB-12 and DHSB-18 feature a soap dispenser and hinged front access door to conceal C-fold paper towel dispenser. Paper towels are easily accessed below the door. The access door is only opened for re-loading paper towels into the dispenser.

Wet waste sink models SWA-12, SWA-18 and SWB-18 include a lift-out perforated plastic wet waste strainer.

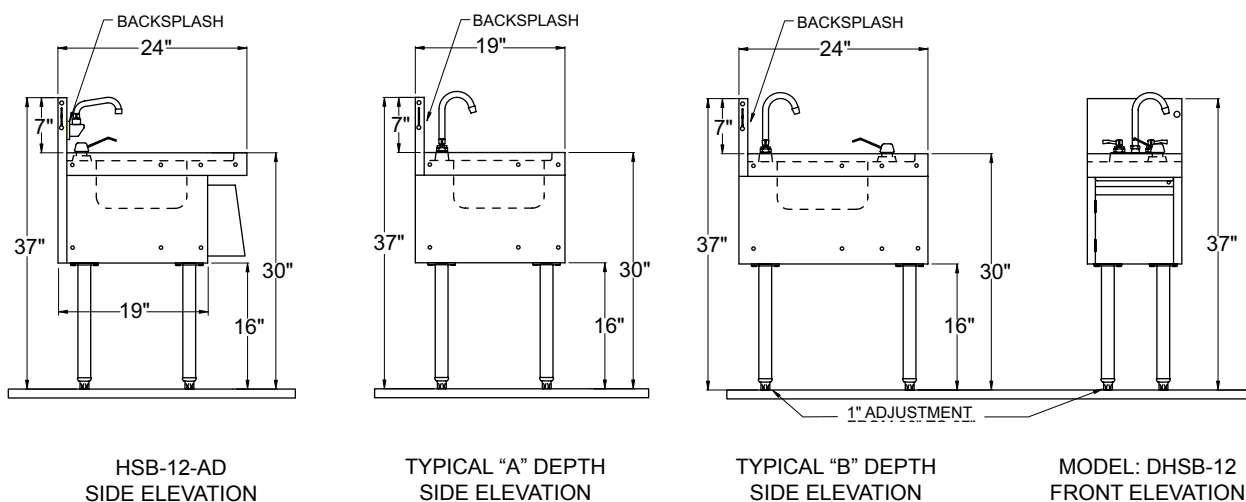
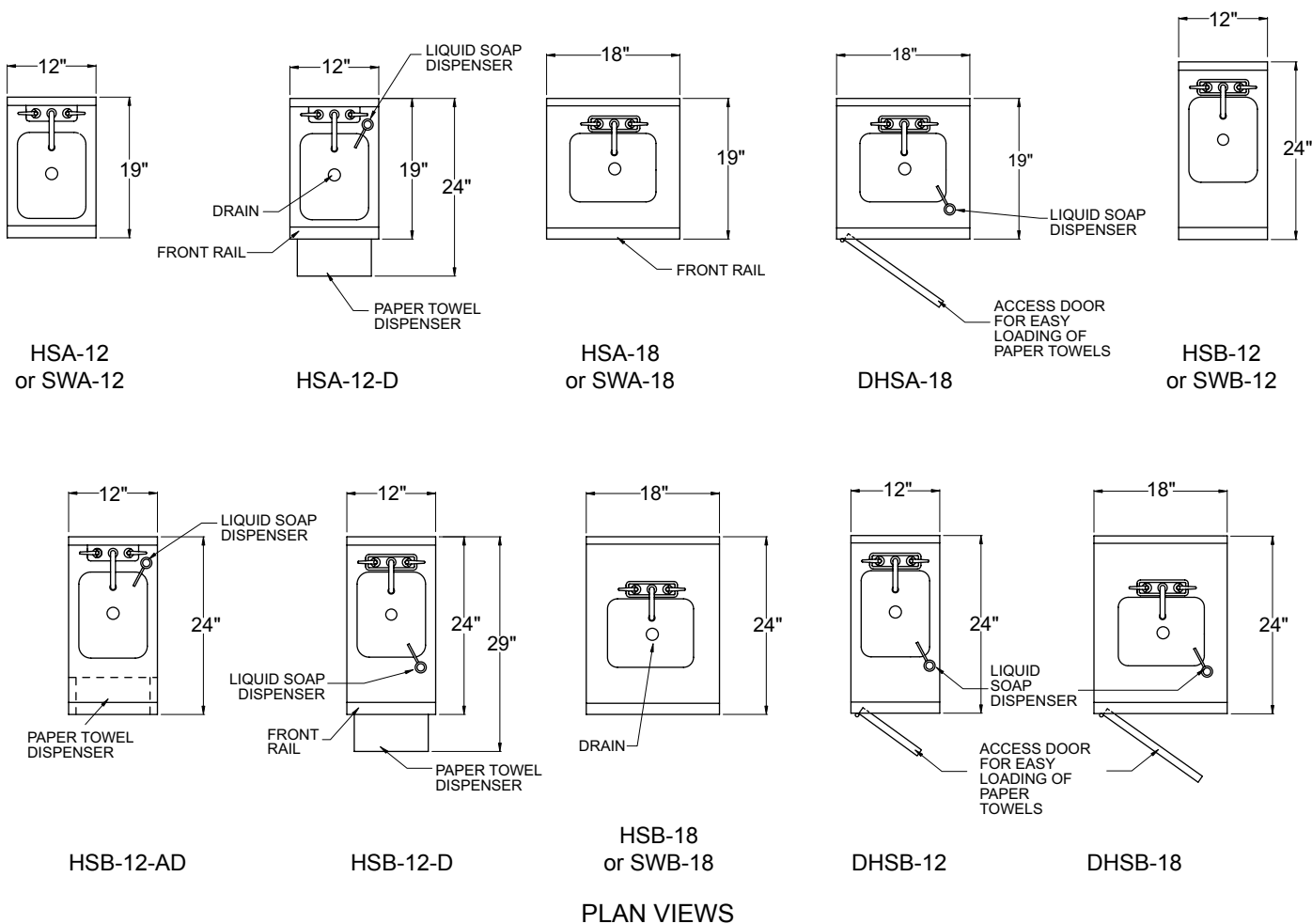
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Approval/Notes:

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Single Bowl Sinks

Dimensional Information



MANUFACTURER: BY OWNER

ITEM # 704

MODEL NUMBER: 8 BUTTON

QTY: 5

DESCRIPTION: SODA GUN

SUPPLIED BY: VENDOR

INSTALLED BY: VENDOR

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: BY MILLWORK

ITEM # 705

MODEL NUMBER:

QTY: 1

DESCRIPTION: BAR TOP

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: GLASTENDER

ITEM # 707

MODEL NUMBER: DBCB-36

QTY: 1

DESCRIPTION: UNDERBAR DRAINBOARD CABINET

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 3/4" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: GLASTENDER

ITEM # 709

MODEL NUMBER: BSA-12

QTY: 2

DESCRIPTION: UNDERBAR BLENDER STATION

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 15.0

KILOWATTS:

WATTS:

CORD/PLUG: YES

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 3/8" HOT WATER: 3/8"

DRAIN: 1-1/2" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:



BSB-18
(Blender not included)



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Blender Stations

BSA-12, BSA-14, BSA-18, BSB-12, BSB-14, BSB-18

Standard Features

- All stainless steel construction
- One-piece, seamless top and backsplash
- CFC free foamed-in-place blender shelf for sound deadening
- Adjustable stainless steel bullet feet
- 9-1/4" by 11-1/2" by 6" deep sink bowl with hot and cold water gooseneck faucet
- Lift-out plastic perforated sink strainer
- 1" recessed work surface on 'BSB-__' models
- Blender shelf features radius interior corners for easy cleaning
- Power cord access hole with grommet located on front skirt, behind the blender
- Junction box for duplex GFI outlet mounted underneath blender shelf (outlet not included)

NOTE: Blender stations cannot have a speed rail mounted to them. Since speed rails are so common on underbar, blender stations come in 24" and 29" depths to align with underbar that has a speed rail.

Specifications

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Faucet

- Deck mounted on 4" centers, accepts 3/8" sink leads, hot and cold water connections required (except model BSA-12)
- Model BSA-12: Backsplash mounted on 4" centers, hot and cold water connections required

Sink Bowl Dimensions

- 9-1/4" by 11-1/2" by 6" deep

Sink Strainer

- Perforated plastic

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel



Power cord access hole in front skirt, behind blender

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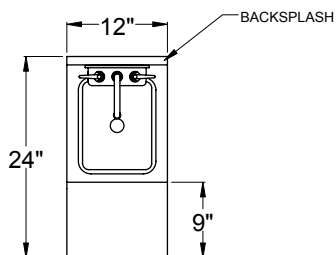
Approval/Notes:

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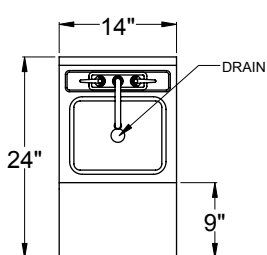
Blender Stations

Dimensional Information

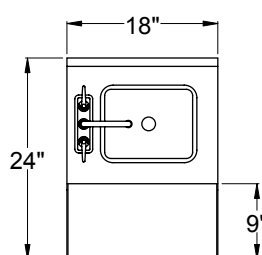
*NOTE: On BSA-18 model only, the faucet will be installed Left or Right to allow it to swivel into an adjacent ice bin for cleaning. If no side is specified, the faucet will be mounted on the Left side.



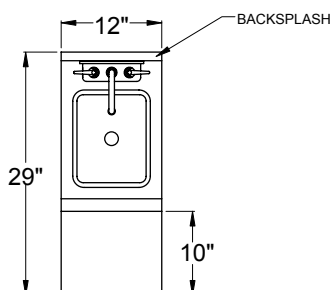
BSA-12



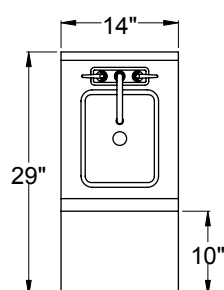
BSA-14



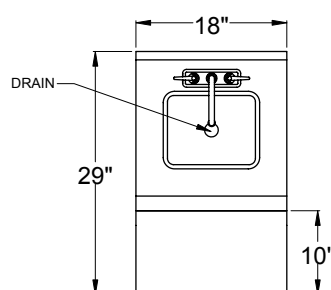
BSA-18



BSB-12

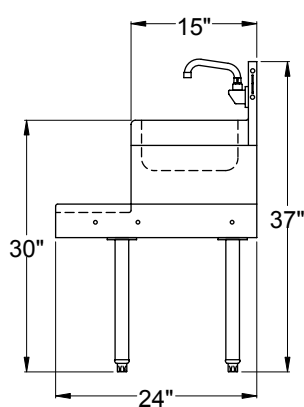


BSB-14

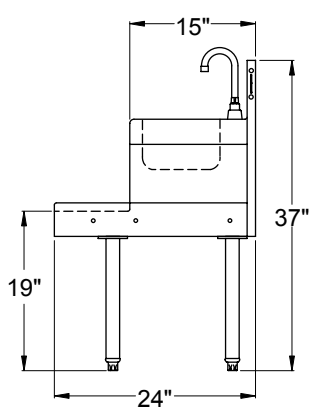


BSB-18

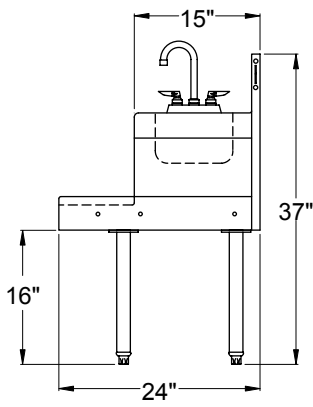
PLAN VIEWS



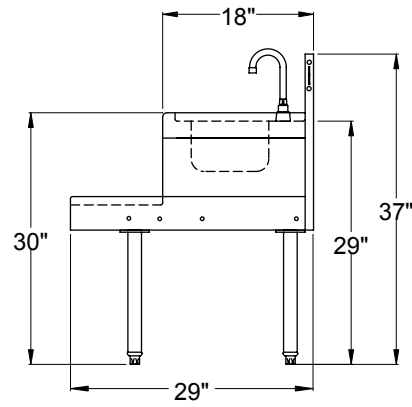
BSA-12



BSA-14



BSA-18



BSB-12*, BSB-14, BSB-18

*Note: BSB-12 faucet is mounted to backsplash.

SIDE ELEVATIONS

MANUFACTURER: GLASTENDER

ITEM # 710

MODEL NUMBER: CBA-36R-CPI0-ED

QTY: 2

DESCRIPTION: UNDERBAR ICE CHEST

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 3/4" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



CBA-36R-CP10



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Combo Ice Bins

See reverse side for model number key

Standard Features

- All stainless steel construction
- One-piece, seamless top and backsplash
- ABS plastic breaker strip around ice bin liner: creates 5/16" raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the cover slide easier
- Two tubing chase holes built-in to backsplash
- Available in 6" incremental lengths from 30" to 60"
- 24" deep version provides larger ice bin not just a deck extension on the back of the 19" deep model
- Sliding stainless steel cover
- CFC free foamed-in-place insulation
- Adjustable stainless steel bullet feet
- Ten circuit cold plate is available on units where the main ice bin liner is 22" or wider (add suffix '-CP10' to model number)
- Combo Ice Bins combine separate draining ice bin and bottle well compartments into one integral unit. The fully insulated 12" bottle well comes with two wire racks for ice chilled storage of 6 or 8 bottles in 19" or 24" deep ice bins, respectively. The bottle well may be located on the left, right, or both sides of the ice bin.

NOTE: Combo Ice Bins are not recommended for dry, room temperature storage of bottles - instead, higher bottle capacity Liquor Displays (see page 3.23) should be ordered

Specifications

Drain

- Non-cold plate model: 1-1/2" tailpiece
- Ten circuit cold plate model: 3/4" MPT

Tubing Access Holes

- 7/8" by 2-7/8" (capacity per hole is 12 lines of 1/4" I.D. x 3/8" O.D. nylon braided tubing)

Cover

- Two-piece sliding cover, 20 gauge stainless steel, included with all models

Cold Plate

- Ten circuit available for 22" wide (main liner) and larger models only
- Connection is 5/16" O.D. stainless steel tubing with swaged end

Liner Depth

- 10-1/2" standard
- 14-1/2" extra deep

Ice Capacity

- "A" depth standard = 2.79 lbs X length
- "A" depth extra deep = 3.85 lbs X length
- "B" depth standard = 3.54 lbs X length
- "B" depth extra deep = 4.89 lbs X length

Legs

- 1-5/8" diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel
- ABS plastic breaker strip around opening of ice bin liner

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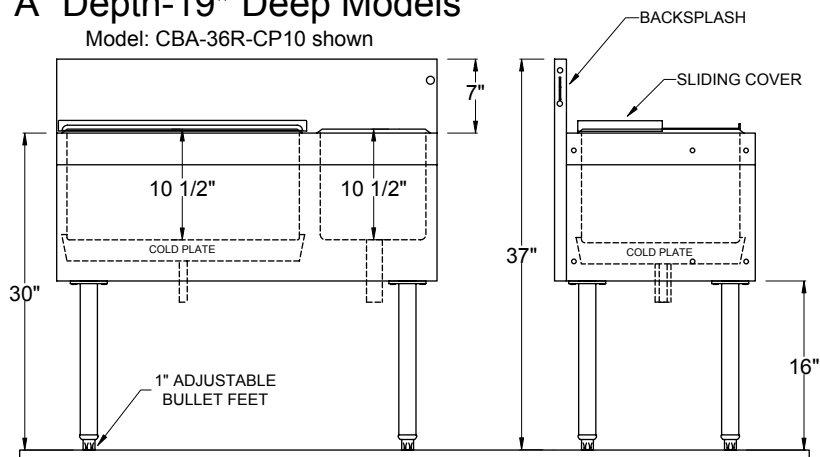
Specifications subject to change without notice. For current specifications please visit our website.

Combo Ice Bins

Dimensional Information

"A" Depth-19" Deep Models

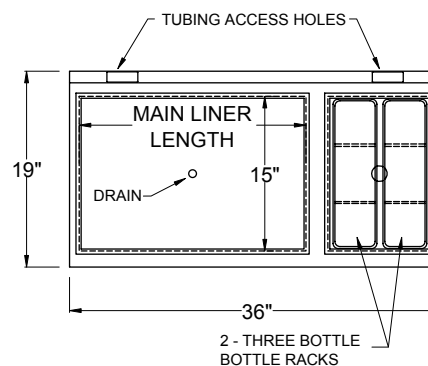
Model: CBA-36R-CP10 shown



Front Elevation

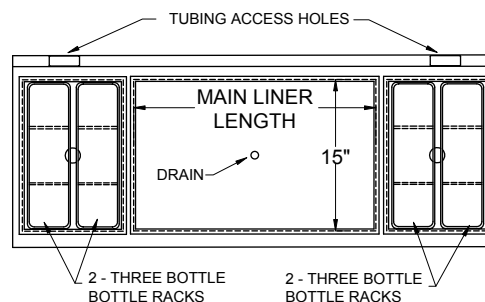
Side Elevation

Model Number	Overall Length	Main Liner length	Bottle Well Location	Optional Cold Plate
CBA-30 L or R	30"	16"	Left or Right	N/A
CBA-36 L or R	36"	22"	Left or Right	CP10
CBA-42	42"	16"	Left and Right	N/A
CBA-42 L or R	42"	28"	Left or Right	CP10
CBA-48	48"	22"	Left and Right	CP10
CBA-48 L or R	48"	34"	Left or Right	CP10
CBA-54	54"	28"	Left and Right	CP10
CBA-60	60"	34"	Left and Right	CP10



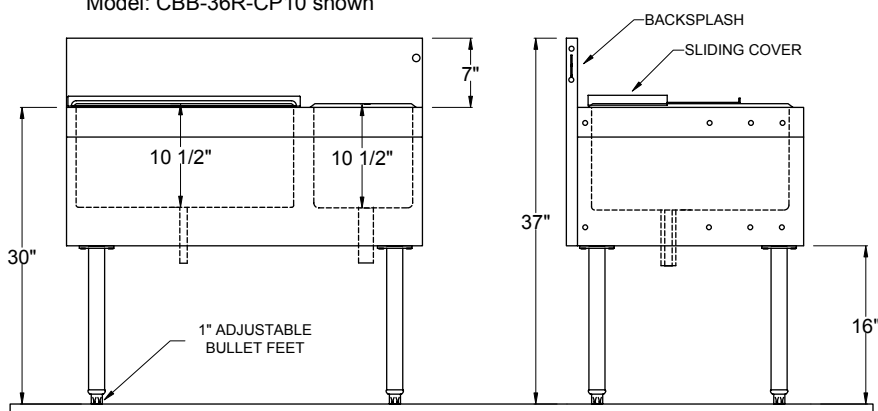
Plan View

Plan view detailing two bottle well models
Model: CBA-48-CP10 shown



"B" Depth-24" Deep Models

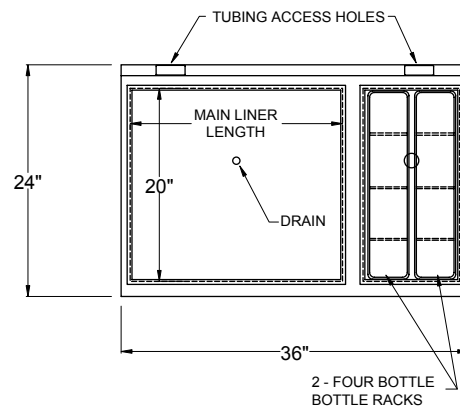
Model: CBB-36R-CP10 shown



Front Elevation

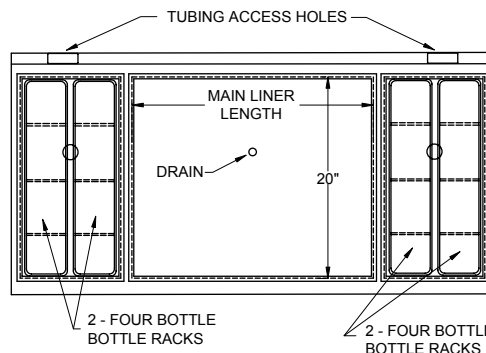
Side Elevation

Model Number	Overall Length	Main Liner length	Bottle Well Location	Optional Cold Plate
CBB-30 L or R	30"	16"	Left or Right	N/A
CBB-36 L or R	36"	22"	Left or Right	CP10
CBB-42	42"	16"	Left and Right	N/A
CBB-42 L or R	42"	28"	Left or Right	CP10
CBB-48	48"	22"	Left and Right	CP10
CBB-48 L or R	48"	34"	Left or Right	CP10
CBB-54	54"	28"	Left and Right	CP10
CBB-60	60"	34"	Left and Right	CP10



Plan View

Plan view detailing two bottle well models
Model: CBB-48-CP10 shown



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MANUFACTURER: GLASTENDER

ITEM # 711

MODEL NUMBER: LDA-24S

QTY: 2

DESCRIPTION: BOTTLE DISPLAY UNIT

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



LDA-24



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Liquor Displays

See reverse side for model number key

Standard Features

- Easily useable height for storage
- All stainless steel construction and stainless steel bullet feet
- Includes radius interior corners for easy cleaning
- Four (4) levels of liquor bottle storage for 24" deep models and five (5) levels for 29" deep models
- Bottle retaining rails with clear lift-off liquor identification cover
- Open step-and-rail design for easy cleaning and better view of bottles
- Locking covers are available for each individual row, see Locking Speed Rail Covers on page 3.32
- Matches speed rail design for continuity
- Specially designed side profiles to align with four different equipment mounting situations
- Standard models available in 6" incremental lengths from 12" to 42" (Custom sizes also available)
- Rear step on each model is extra wide for specialty liquor bottles

Specifications

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads
- 14 gauge stainless steel parts include: sides
- ABS plastic step and rail covers

Product Information

Liquor Displays provide tiered liquor bottle storage at a height convenient for bartender use. They maintain the same easy to clean, open step and rail design as a speed rail. Each step and rail has ABS sound deadening covers and each rail includes a clear lift-off liquor identification cover. The 24" deep models provide four levels of storage front to back and the 29" deep models provide five.

Liquor displays cannot have a speed rail mounted to them. Since speed rails are so common on underbar, liquor displays have been designed to align with underbar that has a speed rail. The four different liquor display styles are based on the four different equipment mounting situations.

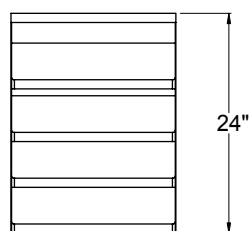
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Approval/Notes:

Liquor Displays

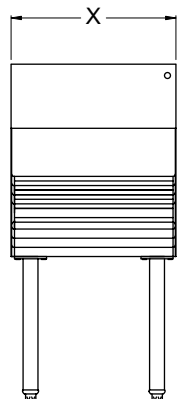
Dimensional Information



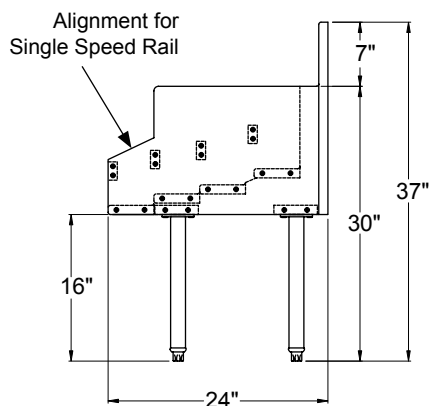
PLAN VIEW
(both models)

24" Deep Models

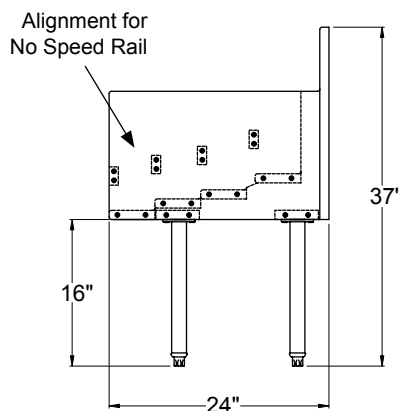
Model Number	Model Number	X
LDA-12S	LDB-12	12"
LDA-18S	LDB-18	18"
LDA-24S	LDB-24	24"
LDA-30S	LDB-30	30"
LDA-36S	LDB-36	36"
LDA-42S	LDB-42	42"



FRONT
ELEVATION



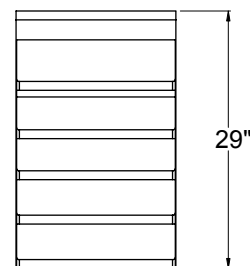
LDA-__S



LDB-__

SIDE ELEVATIONS

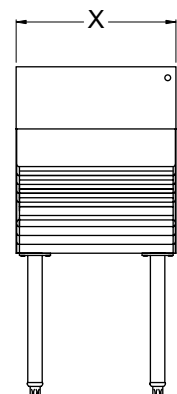
* Denotes length in inches



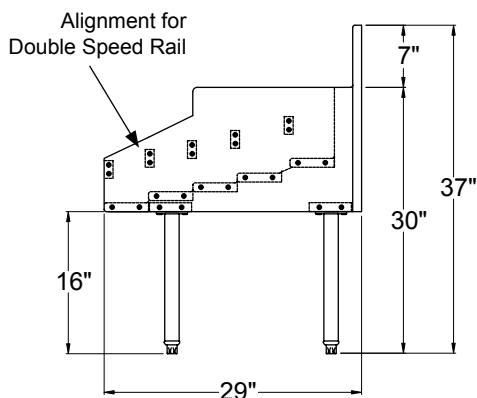
PLAN VIEW
(both models)

29" Deep Models

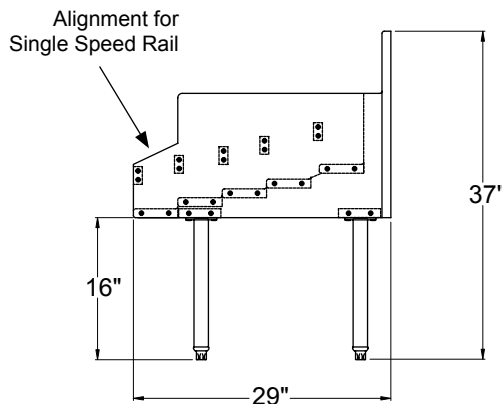
Model Number	Model Number	X
LDA-12D	LDB-12S	12"
LDA-18D	LDB-18S	18"
LDA-24D	LDB-24S	24"
LDA-30D	LDB-30S	30"
LDA-36D	LDB-36S	36"
LDA-42D	LDB-42S	42"



FRONT
ELEVATION



LDA-__D



LDB-__S

SIDE ELEVATIONS

* Denotes length in inches

MANUFACTURER: GLASTENDER

ITEM # 712

MODEL NUMBER: MF24-SF2

QTY: 1

DESCRIPTION: MUG FROSTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 6.7

KILOWATTS:

WATTS:

CORD/PLUG: 5-20P

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



MF36-B2



Intertek

Conforms to UL STD 471
Certified to CAN/CSA STD
C22.2 No. 120-M91



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Mug Frosters

MF

-

Size:

24 = 24" One Door
36 = 36" One Door
48 = 48" Two Door

Shelving Options:

(Bottom rack standard)
1 = One layer
2 = Two layers

Finish Options:

B = Black vinyl-clad steel
SF = Stainless steel front and sides
S = All stainless steel

Standard Features

- Self-contained refrigeration
- All stainless steel interior construction with radius corners for easy cleaning
- Perfect exterior dimensions: 24" front to back and 24", 36", or 48" left to right
- CFC free foamed-in-place insulation
- Two Defrost Cycles: *automatic* - occurs every six hours without affecting normal operation, *manual* - user selected for complete six-hour defrost with automatic restart
- 3-3/4" casters or 6" legs are available
- Three exterior options: black vinyl-clad steel, stainless steel front & sides, or all stainless steel
- Three shelving options: standard (bottom), one additional layer, or two additional layers
- Six-foot grounded cord & plug included (exits left rear)
- Automatic condensate evaporator - no drain connection required
- One-piece integral top and mullion design

Specifications

Electrical

- 120V, 1 phase, 60 Hz, 6.7 full load amps
- Dedicated 15 amp circuit is recommended
- Includes a 6-foot grounded cord and plug which exits the left rear of the refrigeration compartment

Refrigeration

- 1/3 HP, 404A refrigerant
- Operating range: 0°F to 35°F
- Fin & tube evaporator with forced air circulation

Plumbing

- Interior floor drain and condensate drain to automatic evaporator. No drain connection required

Capacity

- 24" Model: 105 10-oz mug total capacity; 41 bottom shelf, 41 middle shelf, 23 top shelf
- 36" Model: 175 10-oz mug total capacity; 64 bottom shelf, 64 middle shelf, 47 top shelf
- 48" Model: 252 10-oz mug total capacity; 90 bottom shelf, 90 middle shelf, 72 top shelf

Legs

- 1-5/8" diameter
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: top, door, interior floor, back*, front*, and sides* (*if all stainless finish is specified)
- 20 gauge black vinyl-clad steel parts include: sides, front, and back (if black vinyl-clad steel exterior is specified)
- 22 gauge stainless steel parts include: interior walls
- 16 gauge stainless steel parts include: legs* (* if specified)
- 16 gauge galvanized steel parts include: base

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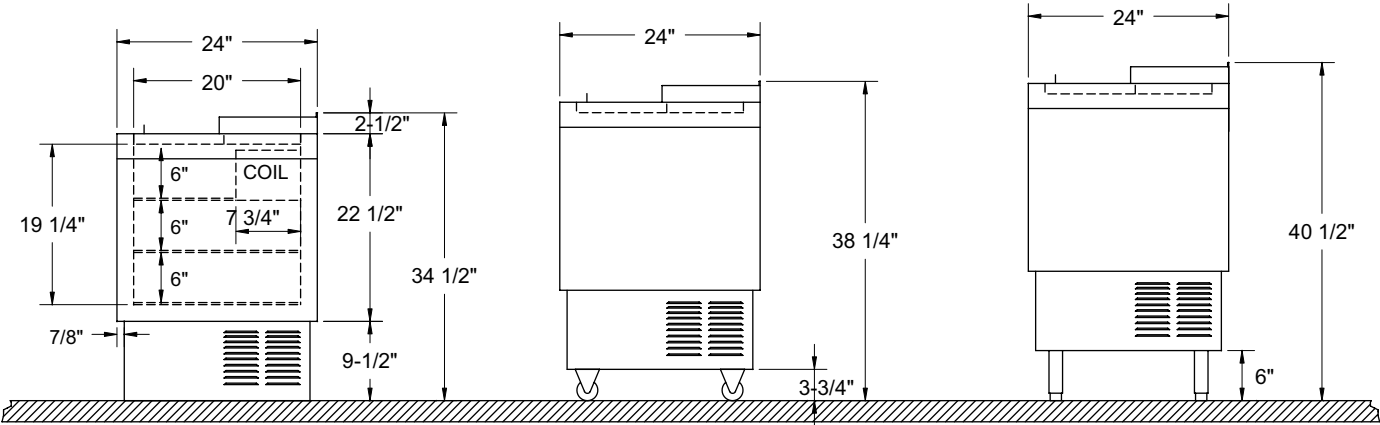
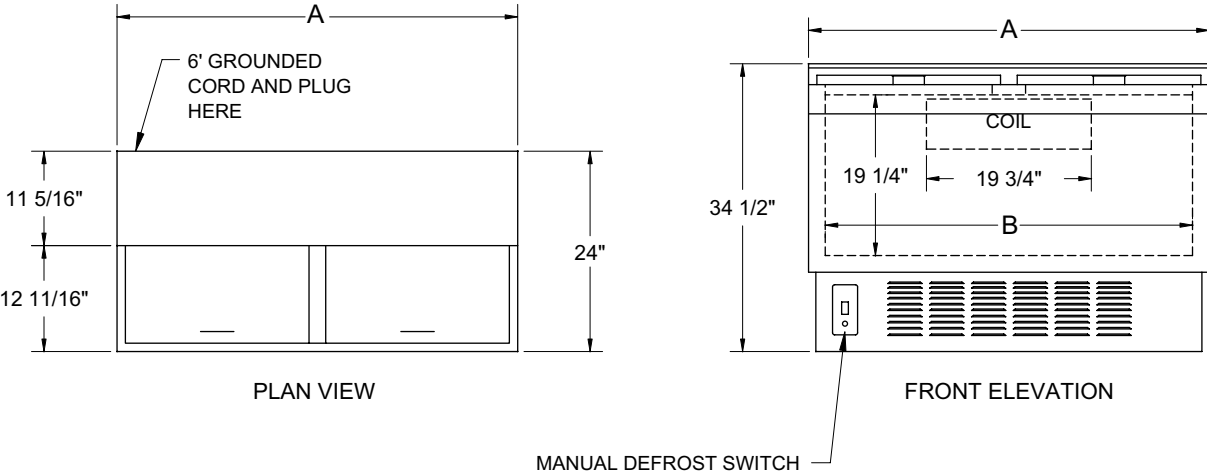
Approval/Notes:

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Mug Frosters

Dimensional Information

Model	A	B	No. of Doors
MF24	24"	20"	1
MF36	36"	32"	1
MF48	48"	44"	2



Standard Base

Showing Optional Shelving

Optional Casters

Optional 6" Legs

TYPICAL END VIEWS



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MANUFACTURER: GLASTENDER

ITEM # 713

MODEL NUMBER: FSB-72-S

QTY: 1

DESCRIPTION: MUG FROSTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2" HOT WATER: 1/2"

DRAIN: 3/4" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



TSB-60-S



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Two, Three and Four Compartment Sinks

(see reverse side for model numbers)

Standard Features

- All stainless steel construction & stainless steel bullet feet
- 18 gauge stainless steel one-piece seamless top, front rail and backsplash featuring 1/4" radius corners for easy cleaning
- 16 gauge stainless steel fabricated sink bowls
- 11" by 14" by 10-1/4" deep sink bowl with hot and cold water faucet
- Faucets are standard and ship mounted
- Extra wide sink bowl easily accomodates brush washer
- 19" deep models have a backsplash mounted faucet
- Integral drainboards have lift-out stainless steel perforated insert for better air circulation
- Perforated stainless steel inserts are available to cover sinks when not in use
- One over-flow tube per sink bowl included

Specifications

Drains

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Faucet

- "A" - 19" deep: backsplash mounted on 4" centers, 3/8" copper leads provided, hot and cold water connections required
- "B" - 24" deep: deck mounted on 4" centers, accepts 3/8" sink leads, hot and cold water connections required

Sink Bowl Dimensions

- 11" by 14" by 10-1/4" deep

Legs

- 1-5/8" diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: one-piece top, front rail and back splash
- 16 gauge stainless steel parts include: sink bowls

Product Information

Multiple Sinks come in three different varieties: two, three, and four compartment. They feature an exclusive one-piece 18 gauge stainless steel top that is seamless from the front rail all the way through the backsplash. Each variety is offered with or without built-in drainboards on one or both sides of the sink compartment. Drainboards, where included, are a seamless and integral part of the worksurface. The seamless welded bowls are 16 gauge fabricated stainless steel. An 'L' or 'R' suffix in the model number designates the location of the sink compartment as left or right when there is only one drainboard.

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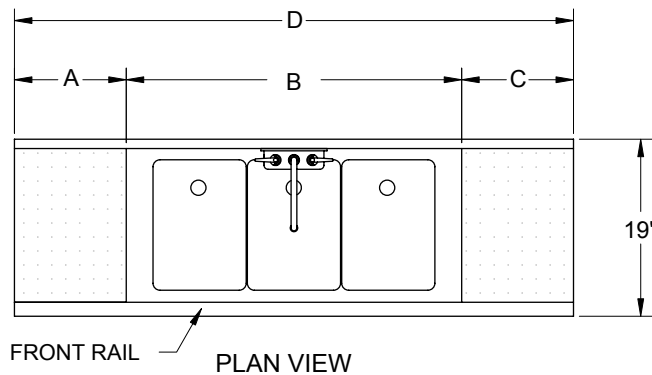
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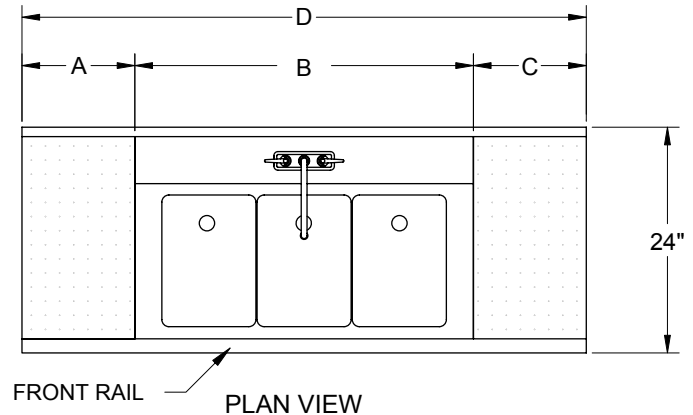
Multiple Sinks

Dimensional Information

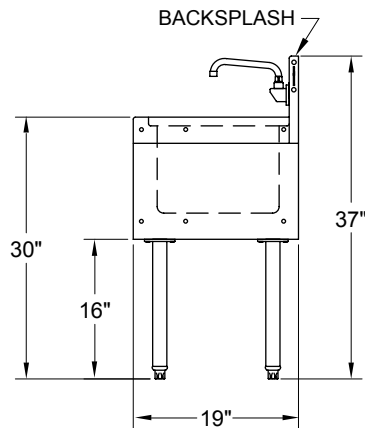
"A" Depth-19" Deep Models



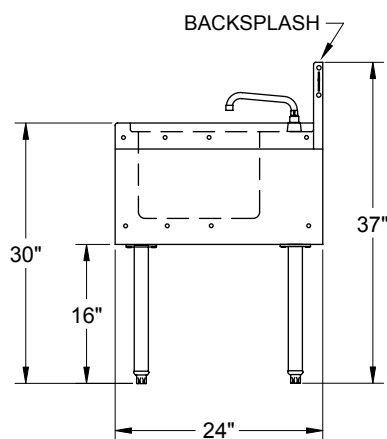
"B" Depth-24" Deep Models



Number of sink bowls and location of sinks will vary according to the model, see the table below for exact specifications. Four bowl sink faucets feature a double joint spout. Three bowl sink model shown.



"A" Depth-19" Deep Models



"B" Depth-24" Deep Models

19" Deep Models	24" Deep Models	A	B	C	D	No. of Sink Bowls	Sink Location
DSA-24-S	DSB-24-S	N/A	24"	N/A	24"	2	Center
DSA-36L-S	DSB-36L-S	N/A	24"	12"	36"	2	Left
DSA-36R-S	DSB-36R-S	12"	24"	N/A	36"	2	Right
DSA-48-S	DSB-48-S	12"	24"	12"	48"	2	Center
TSA-36-S	TSB-36-S	N/A	36"	N/A	36"	3	Center
TSA-48L-S	TSB-48L-S	N/A	36"	12"	48"	3	Left
TSA-48R-S	TSB-48R-S	12"	36"	N/A	48"	3	Right
TSA-60-S	TSB-60-S	12"	36"	12"	60"	3	Center
TSA-60L-S	TSB-60L-S	N/A	36"	24"	60"	3	Left
TSA-60R-S	TSB-60R-S	24"	36"	N/A	60"	3	Right
TSA-66L-S	TSB-66L-S	N/A	36"	30"	66"	3	Left
TSA-66R-S	TSB-66R-S	30"	36"	N/A	66"	3	Right
TSA-72-S	TSB-72-S	18"	36"	18"	72"	3	Center
TSA-84-S	TSB-84-S	24"	36"	24"	84"	3	Center
TSA-96-S	TSB-96-S	30"	36"	30"	96"	3	Center
FSA-48-S	FSB-48-S	N/A	48"	N/A	48"	4	Center
FSA-60L-S	FSB-60L-S	N/A	48"	12"	60"	4	Left
FSA-60R-S	FSB-60R-S	12"	48"	N/A	60"	4	Right
FSA-66L-S	FSB-66L-S	N/A	48"	18"	66"	4	Left
FSA-66R-S	FSB-66R-S	18"	48"	N/A	66"	4	Right
FSA-72-S	FSB-72-S	12"	48"	12"	72"	4	Center
FSA-72L-S	FSB-72L-S	N/A	48"	24"	72"	4	Left
FSA-72R-S	FSB-72R-S	24"	48"	N/A	72"	4	Right
FSA-84-S	FSB-84-S	18"	48"	18"	84"	4	Center
FSA-96-S	FSB-96-S	24"	48"	24"	96"	4	Center

MANUFACTURER: GLASTENDER

ITEM # 721.I

MODEL NUMBER: IFC-24/29L

QTY: 1

DESCRIPTION: UNDERBAR CORNER ANGLE FILLER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 3/4" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



IFC-24/24



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Dimensional Full Corner Drainboards

IFC-19/19, IFC-19/24L, IFC-19/24R, IFC-19/30L, IFC-19/30R,
IFC-24/24, IFC-24/30L, IFC-24/30R

Standard Features

- Stainless steel construction
- Designed to mount between two adjacent pieces of Glastender underbar equipment
- Exclusive design with drain pan and separate perforated insert for better air circulation
- Work surface features 1/4" radius corners for easy cleaning
- Custom sizes available

Specifications

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 14 gauge stainless steel parts include: front rail

Product Information

Dimensional Full Corner Drainboards are for 90° inside turns only. The dimensions of the corner are specified in the model number. If the dimensions of each side are not the same, the longest dimension is specified second along with its location. See drawings on back.

Corner drainboards are designed to mount between two pieces of underbar. However, corner drainboards can be used to mount between any two stable vertical surfaces. Corners should not be mounted to objects that are mobile or on casters. Because they are intended to mount between two vertical surfaces, corner drainboards do not come free standing with finished sides and leg sets. If one side of the corner does not have a vertical surface on which to mount, then a side and leg set must be ordered as an accessory. Specify the following model numbers:

CA-LEG - 19" deep
CB-LEG - 24" deep

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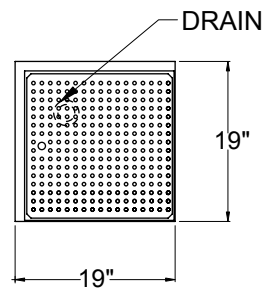
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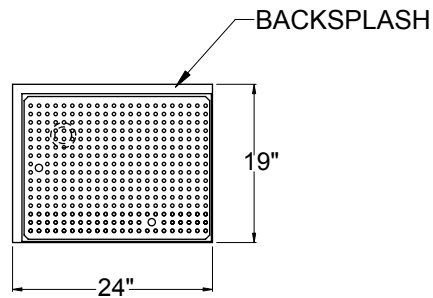
Dimensional Full Corner Drainboards

Dimensional Information

PLAN VIEWS

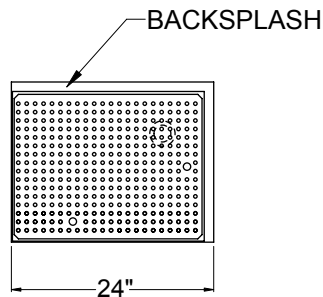


IFC-19/19

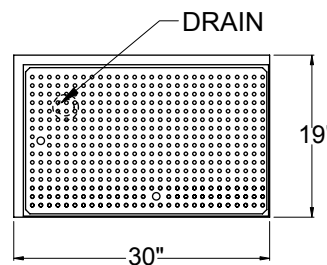


IFC-19/24L

PLAN VIEWS

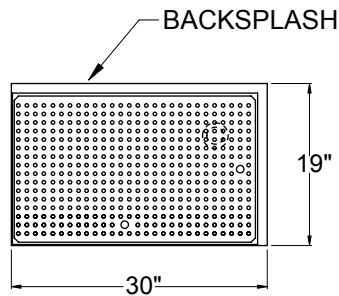


IFC-19/24R

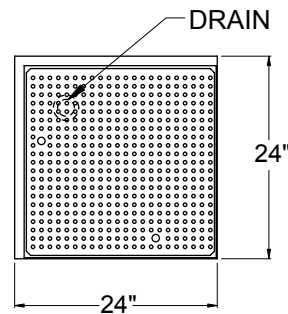


IFC-19/30L

PLAN VIEWS

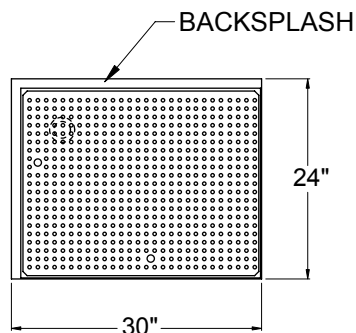


IFC-19/30R

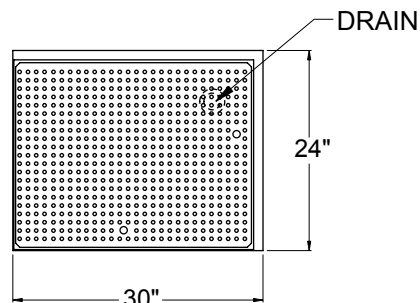


IFC-24/24

PLAN VIEWS



IFC-24/30L



IFC-24/30R

MANUFACTURER: GLASTENDER

ITEM # 721.2

MODEL NUMBER: IFC-24/24

QTY: 1

DESCRIPTION: UNDERBAR CORNER ANGLE FILLER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 3/4" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



IFC-24/24



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Dimensional Full Corner Drainboards

IFC-19/19, IFC-19/24L, IFC-19/24R, IFC-19/30L, IFC-19/30R,
IFC-24/24, IFC-24/30L, IFC-24/30R

Standard Features

- Stainless steel construction
- Designed to mount between two adjacent pieces of Glastender underbar equipment
- Exclusive design with drain pan and separate perforated insert for better air circulation
- Work surface features 1/4" radius corners for easy cleaning
- Custom sizes available

Specifications

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 14 gauge stainless steel parts include: front rail

Product Information

Dimensional Full Corner Drainboards are for 90° inside turns only. The dimensions of the corner are specified in the model number. If the dimensions of each side are not the same, the longest dimension is specified second along with its location. See drawings on back.

Corner drainboards are designed to mount between two pieces of underbar. However, corner drainboards can be used to mount between any two stable vertical surfaces. Corners should not be mounted to objects that are mobile or on casters. Because they are intended to mount between two vertical surfaces, corner drainboards do not come free standing with finished sides and leg sets. If one side of the corner does not have a vertical surface on which to mount, then a side and leg set must be ordered as an accessory. Specify the following model numbers:

CA-LEG - 19" deep
CB-LEG - 24" deep

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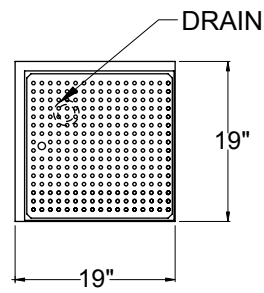
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Approval/Notes:

Dimensional Full Corner Drainboards

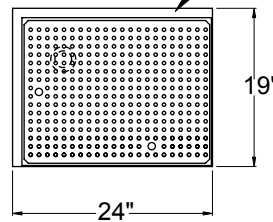
Dimensional Information

PLAN VIEWS



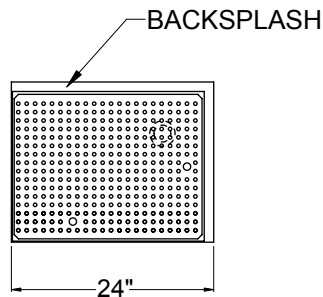
IFC-19/19

BACKSPLASH

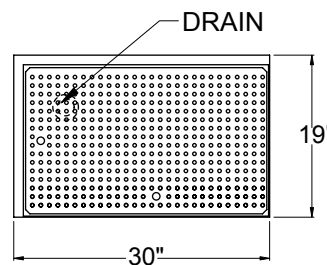


IFC-19/24L

PLAN VIEWS

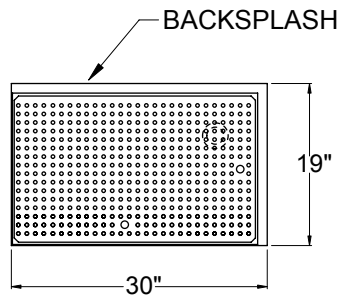


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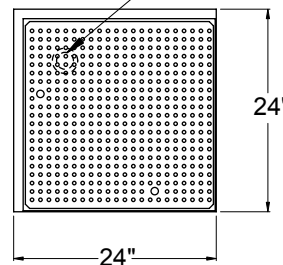
IFC-19/30L

PLAN VIEWS



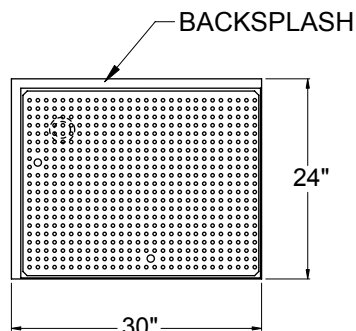
IFC-19/30R

DRAIN



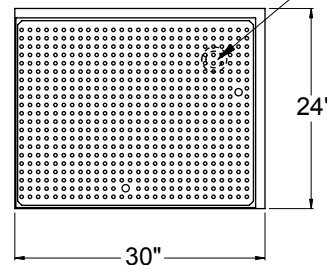
IFC-24/24

PLAN VIEWS



IFC-24/30L

DRAIN



IFC-24/30R

MANUFACTURER: GLASTENDER

ITEM # 721.3

MODEL NUMBER: IFC-24/29L

QTY: 1

DESCRIPTION: UNDERBAR CORNER ANGLE FILLER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 3/4" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



IFC-24/24



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Dimensional Full Corner Drainboards

IFC-19/19, IFC-19/24L, IFC-19/24R, IFC-19/30L, IFC-19/30R,
IFC-24/24, IFC-24/30L, IFC-24/30R

Standard Features

- Stainless steel construction
- Designed to mount between two adjacent pieces of Glastender underbar equipment
- Exclusive design with drain pan and separate perforated insert for better air circulation
- Work surface features 1/4" radius corners for easy cleaning
- Custom sizes available

Specifications

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 14 gauge stainless steel parts include: front rail

Product Information

Dimensional Full Corner Drainboards are for 90° inside turns only. The dimensions of the corner are specified in the model number. If the dimensions of each side are not the same, the longest dimension is specified second along with its location. See drawings on back.

Corner drainboards are designed to mount between two pieces of underbar. However, corner drainboards can be used to mount between any two stable vertical surfaces. Corners should not be mounted to objects that are mobile or on casters. Because they are intended to mount between two vertical surfaces, corner drainboards do not come free standing with finished sides and leg sets. If one side of the corner does not have a vertical surface on which to mount, then a side and leg set must be ordered as an accessory. Specify the following model numbers:

CA-LEG - 19" deep
CB-LEG - 24" deep

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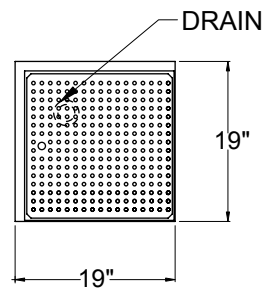
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Approval/Notes:

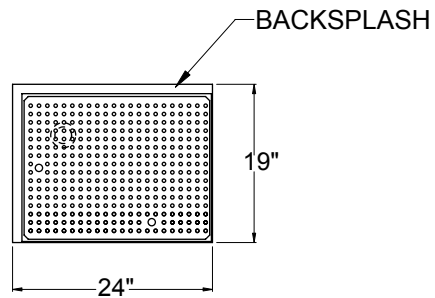
Dimensional Full Corner Drainboards

Dimensional Information

PLAN VIEWS

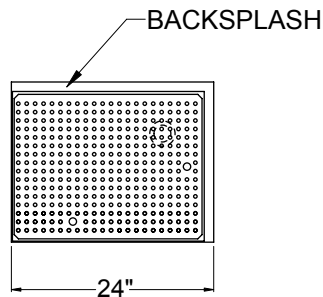


IFC-19/19

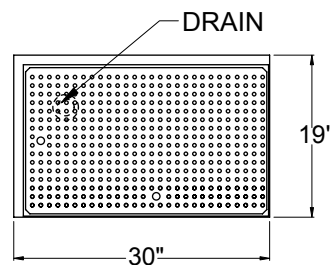


IFC-19/24L

PLAN VIEWS

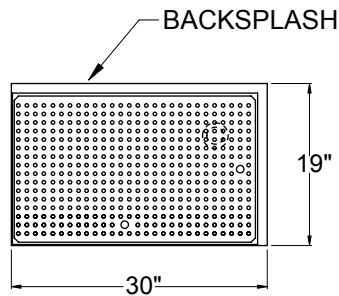


IFC-19/24R

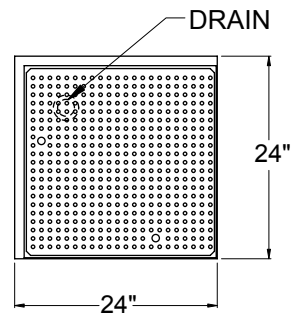


IFC-19/30L

PLAN VIEWS

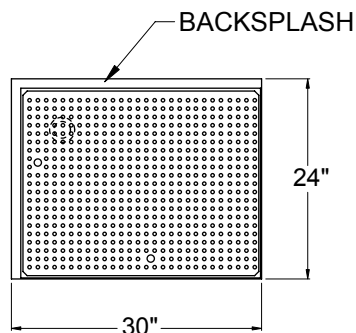


IFC-19/30R

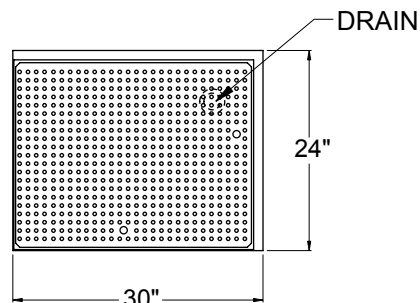


IFC-24/24

PLAN VIEWS



IFC-24/30L



IFC-24/30R

MANUFACTURER: GLASTENDER

ITEM # 721.4

MODEL NUMBER: CUSTOM-24/36R

QTY: 1

DESCRIPTION: UNDERBAR CORNER ANGLE FILLER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 3/4" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:



IFC-24/24



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Dimensional Full Corner Drainboards

IFC-19/19, IFC-19/24L, IFC-19/24R, IFC-19/30L, IFC-19/30R,
IFC-24/24, IFC-24/30L, IFC-24/30R

Standard Features

- Stainless steel construction
- Designed to mount between two adjacent pieces of Glastender underbar equipment
- Exclusive design with drain pan and separate perforated insert for better air circulation
- Work surface features 1/4" radius corners for easy cleaning
- Custom sizes available

Specifications

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 14 gauge stainless steel parts include: front rail

Product Information

Dimensional Full Corner Drainboards are for 90° inside turns only. The dimensions of the corner are specified in the model number. If the dimensions of each side are not the same, the longest dimension is specified second along with its location. See drawings on back.

Corner drainboards are designed to mount between two pieces of underbar. However, corner drainboards can be used to mount between any two stable vertical surfaces. Corners should not be mounted to objects that are mobile or on casters. Because they are intended to mount between two vertical surfaces, corner drainboards do not come free standing with finished sides and leg sets. If one side of the corner does not have a vertical surface on which to mount, then a side and leg set must be ordered as an accessory. Specify the following model numbers:

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CB-LEG - 24" deep

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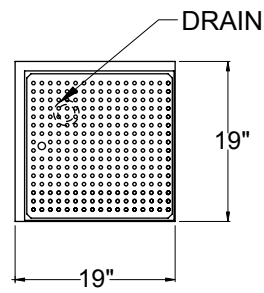
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Approval/Notes:

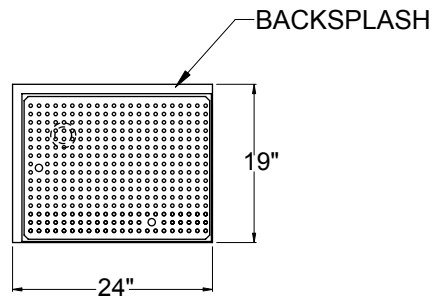
Dimensional Full Corner Drainboards

Dimensional Information

PLAN VIEWS

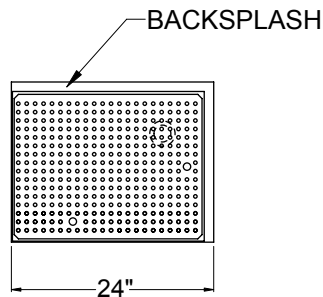


IFC-19/19

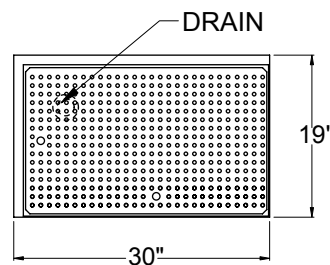


IFC-19/24L

PLAN VIEWS

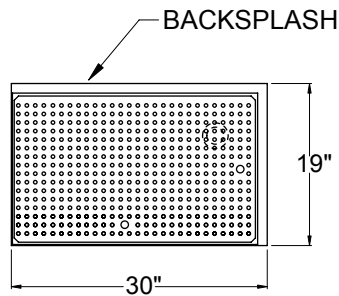


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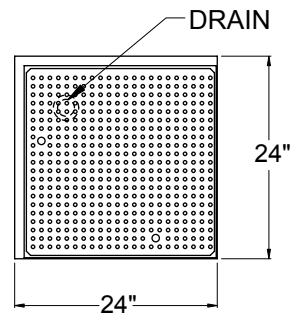


IFC-19/30L

PLAN VIEWS

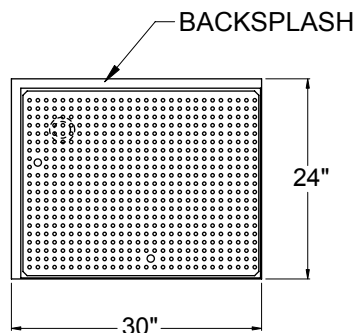


IFC-19/30R

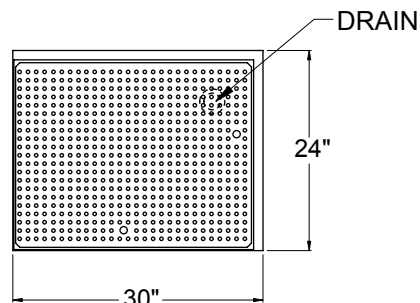


IFC-24/24

PLAN VIEWS



IFC-24/30L



IFC-24/30R

MANUFACTURER: GLASTENDER

ITEM # 722

MODEL NUMBER: LND72 RI XS (LLL)

QTY: 1

DESCRIPTION: Two ZONE Low PROFILE COOLER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 6.5

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

MANUFACTURER: GLASTENDER

ITEM # 723A

MODEL NUMBER: CBA-30R

QTY: 1

DESCRIPTION: SERVICE BAR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2" HOT WATER: 1/2"

DRAIN: 1-1/2" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

I. SEE FACTORY SHOP DRAWINGS



CBA-36R-CP10



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Combo Ice Bins

See reverse side for model number key

Standard Features

- All stainless steel construction
- One-piece, seamless top and backsplash
- ABS plastic breaker strip around ice bin liner: creates 5/16" raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the cover slide easier
- Two tubing chase holes built-in to backsplash
- Available in 6" incremental lengths from 30" to 60"
- 24" deep version provides larger ice bin not just a deck extension on the back of the 19" deep model
- Sliding stainless steel cover
- CFC free foamed-in-place insulation
- Adjustable stainless steel bullet feet
- Ten circuit cold plate is available on units where the main ice bin liner is 22" or wider (add suffix '-CP10' to model number)
- Combo Ice Bins combine separate draining ice bin and bottle well compartments into one integral unit. The fully insulated 12" bottle well comes with two wire racks for ice chilled storage of 6 or 8 bottles in 19" or 24" deep ice bins, respectively. The bottle well may be located on the left, right, or both sides of the ice bin.

NOTE: Combo Ice Bins are not recommended for dry, room temperature storage of bottles - instead, higher bottle capacity Liquor Displays (see page 3.23) should be ordered

Specifications

Drain

- Non-cold plate model: 1-1/2" tailpiece
- Ten circuit cold plate model: 3/4" MPT

Tubing Access Holes

- 7/8" by 2-7/8" (capacity per hole is 12 lines of 1/4" I.D. x 3/8" O.D. nylon braided tubing)

Cover

- Two-piece sliding cover, 20 gauge stainless steel, included with all models

Cold Plate

- Ten circuit available for 22" wide (main liner) and larger models only
- Connection is 5/16" O.D. stainless steel tubing with swaged end

Liner Depth

- 10-1/2" standard
- 14-1/2" extra deep

Ice Capacity

- "A" depth standard = 2.79 lbs X length
- "A" depth extra deep = 3.85 lbs X length
- "B" depth standard = 3.54 lbs X length
- "B" depth extra deep = 4.89 lbs X length

Legs

- 1-5/8" diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel
- ABS plastic breaker strip around opening of ice bin liner

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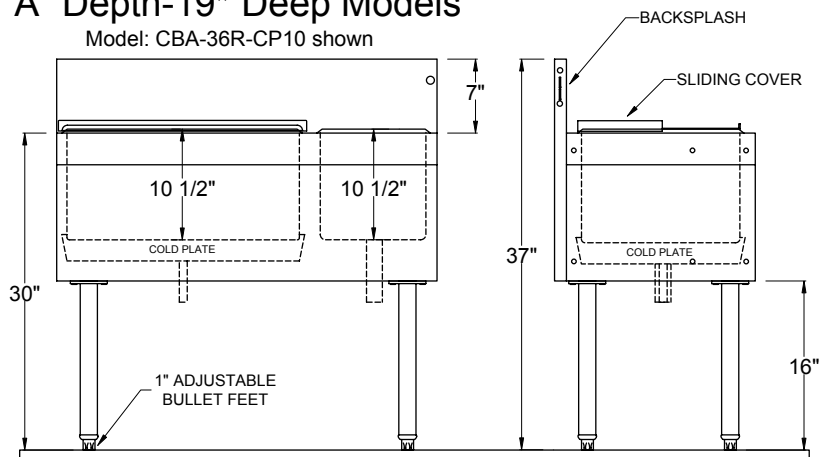
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Combo Ice Bins

Dimensional Information

"A" Depth-19" Deep Models

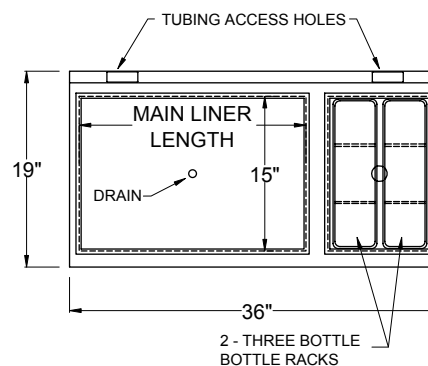
Model: CBA-36R-CP10 shown



Front Elevation

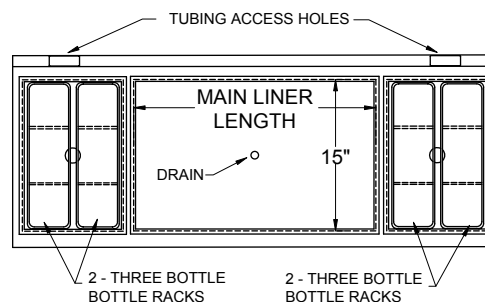
Side Elevation

Model Number	Overall Length	Main Liner length	Bottle Well Location	Optional Cold Plate
CBA-30 L or R	30"	16"	Left or Right	N/A
CBA-36 L or R	36"	22"	Left or Right	CP10
CBA-42	42"	16"	Left and Right	N/A
CBA-42 L or R	42"	28"	Left or Right	CP10
CBA-48	48"	22"	Left and Right	CP10
CBA-48 L or R	48"	34"	Left or Right	CP10
CBA-54	54"	28"	Left and Right	CP10
CBA-60	60"	34"	Left and Right	CP10



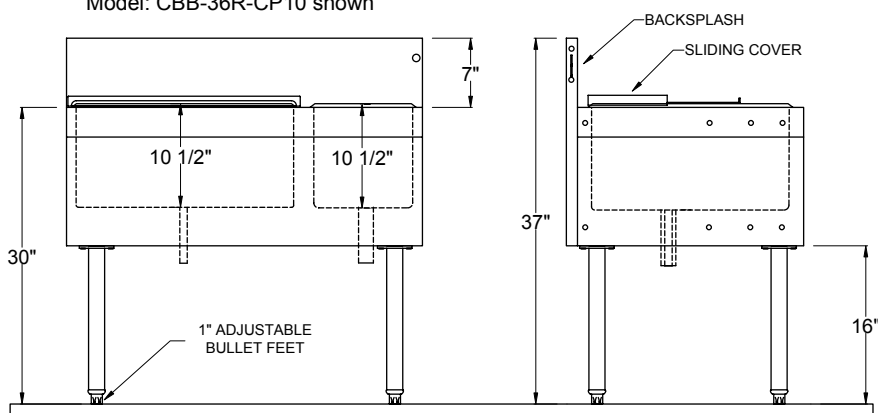
Plan View

Plan view detailing two bottle well models
Model: CBA-48-CP10 shown



"B" Depth-24" Deep Models

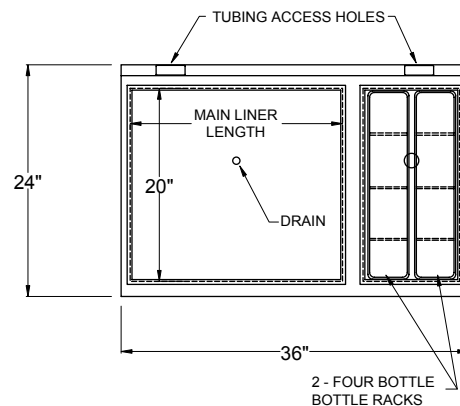
Model: CBB-36R-CP10 shown



Front Elevation

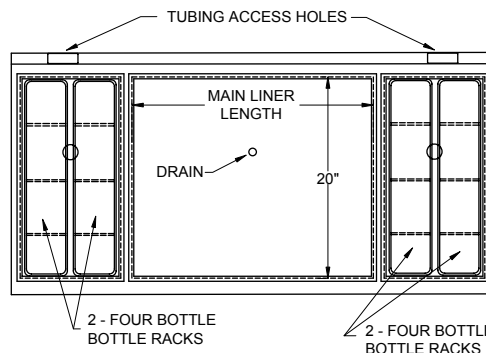
Side Elevation

Model Number	Overall Length	Main Liner length	Bottle Well Location	Optional Cold Plate
CBB-30 L or R	30"	16"	Left or Right	N/A
CBB-36 L or R	36"	22"	Left or Right	CP10
CBB-42	42"	16"	Left and Right	N/A
CBB-42 L or R	42"	28"	Left or Right	CP10
CBB-48	48"	22"	Left and Right	CP10
CBB-48 L or R	48"	34"	Left or Right	CP10
CBB-54	54"	28"	Left and Right	CP10
CBB-60	60"	34"	Left and Right	CP10



Plan View

Plan view detailing two bottle well models
Model: CBB-48-CP10 shown



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MANUFACTURER: GLASTENDER

ITEM # 723B

MODEL NUMBER: TCA

QTY: 1

DESCRIPTION: SERVICE BAR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. SEE FACTORY SHOP DRAWINGS



TCA



TCA shown in an installation setting

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Tubing Chases

TCA, TCB

Standard Features

- All stainless steel construction
- Tubing chase is 6" x 6" x 4" high
- Stainless steel drain pan with 1" recess and radius corners for easy cleaning, complete with drain fitting
- Removable stainless steel perforated drain pan insert
- Mounts between adjacent underbar equipment (there is no provision for leg mounting)
- Includes front rail and front skirt to match adjacent equipment
- Can be set in place after beverage lines are installed

Specifications

Drain

- 1-1/2" I.P.S. threaded drain will fit Dearborn part #8033 slip-nut and part #W-573P washer

Tubing Chase

- 6" x 6" x 4" high

Materials

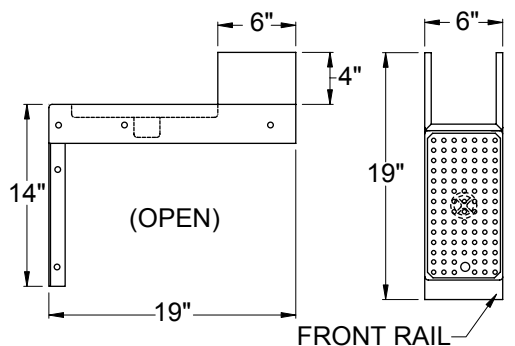
- 20 gauge stainless steel

Mounting

- Must be mounted to adjacent piece of free standing underbar equipment
- No provisions for leg mounting, unit cannot be free standing

Dimensional Information

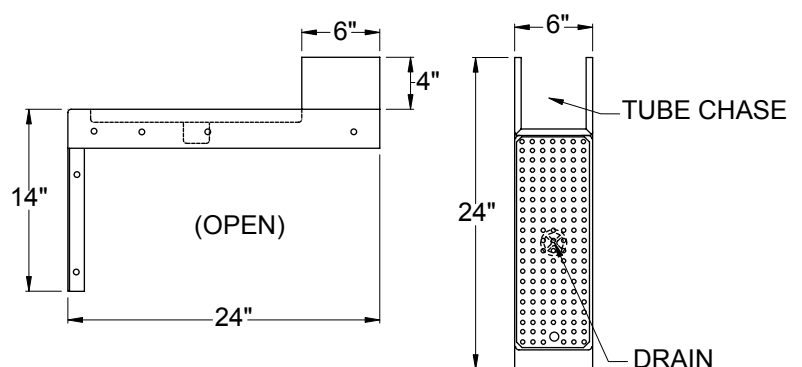
TCA



SIDE ELEVATION

PLAN VIEW

TCB



SIDE ELEVATION

PLAN VIEW

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Approval/Notes:

MANUFACTURER: GLASTENDER

ITEM # 723C

MODEL NUMBER: IB-38x24-CPI0

QTY: 1

DESCRIPTION: SERVICE BAR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1-1/2" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SEE FACTORY SHOP DRAWINGS



IB-38X24-CP10



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Pass Thru Ice Bins

IB-38X24, IB-38X24-CP10

Standard Features

- All stainless steel construction
- ABS plastic breaker strip around ice bin liner: creates 5/16" raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the covers slide easier.
- Sliding stainless steel covers
- CFC Free foamed-in-place insulation
- Adjustable stainless steel bullet feet
- Available with ten circuit cold plate (add suffix '-CP10' to model number)
- Bartender and cocktail server access

Specifications

Drain

- Non-cold plate model: 1-1/2" tailpiece
- Ten circuit cold plate models '-CP10': 3/4" MPT

Cover

- Three-piece sliding cover, 20 gauge stainless steel, included with all models

Cold Plate

- Available with ten circuit cold plate
- Connection is 5/16" O.D. stainless steel tubing with swaged end

Liner Depth

- 10-1/2" on non-cold plate and 2-circuit cold plate models
- see back for depth detail on 10-circuit cold plate models

Ice Capacity

- 175 lbs

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel
- ABS plastic breaker strip around opening of ice bin liner

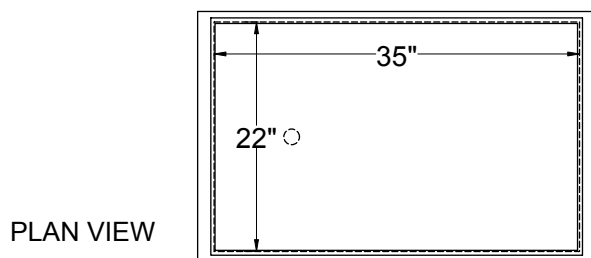
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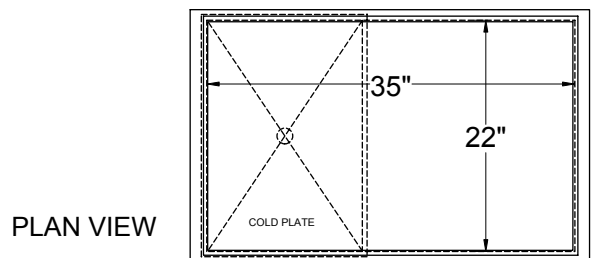
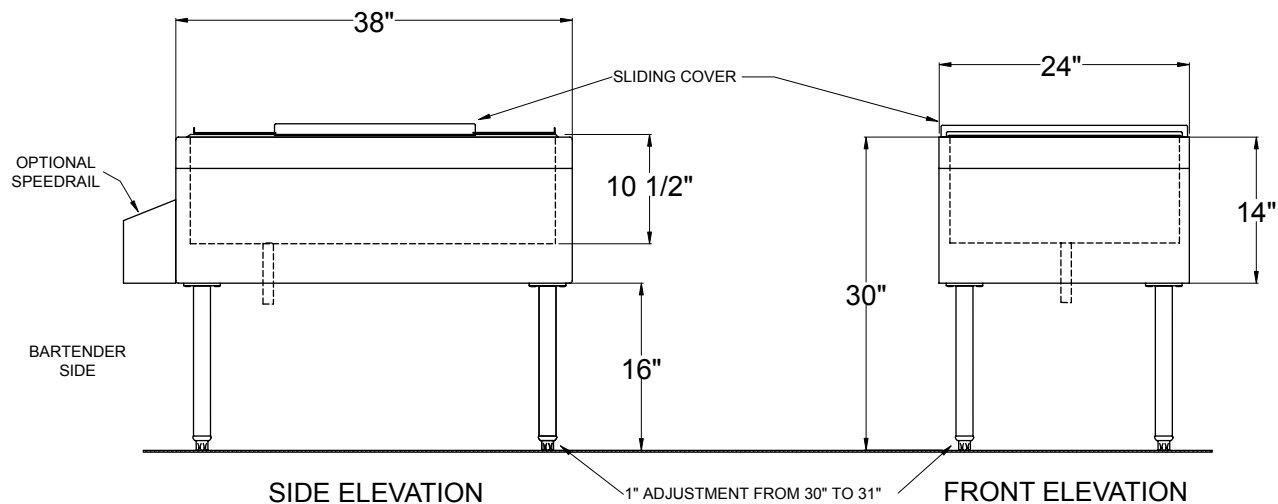
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Pass Thru Ice Bins

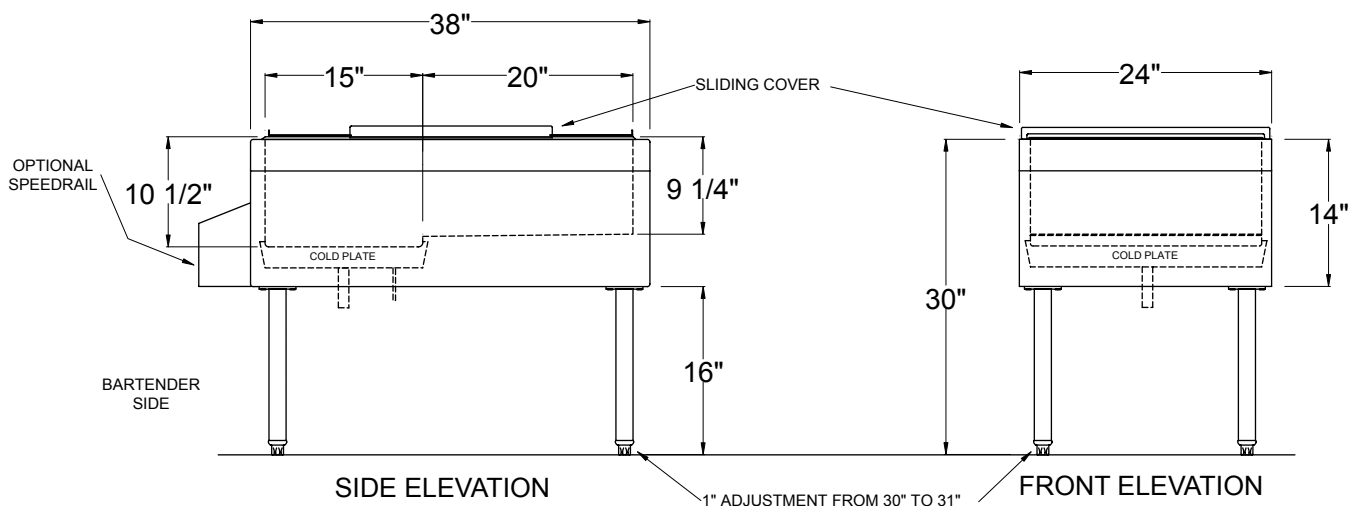
Dimensional Information



Model: IB-38X24



Model: IB-38X24-CP10



MANUFACTURER: GLASTENDER

ITEM # 723D

MODEL NUMBER: DBA-24

QTY: 1

DESCRIPTION: SERVICE BAR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN: 1-1/2" INDIRECT

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SEE FACTORY SHOP DRAWINGS



DBA-18 with SSR-18



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Drainboards

See reverse side for model number key

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- Exclusive design with drain pan and separate perforated insert for better air circulation
- One piece, seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- Standard models available in 6" incremental lengths from 12" to 48" (Custom sizes also available)
- 24" deep models provide a larger drainboard storage area not just a deck extension on the back of 19" deep model
- All storage is on a level plane
- A 4" by 4" by 6-1/2" high tubing chase is available. Specify model number "TC" as an accessory
- Also available with flat stainless steel fillerboard top in lieu of drainboard top. Substitute an "F" for the "D" in the model number when ordering

Specifications

Drain

- 1 1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel

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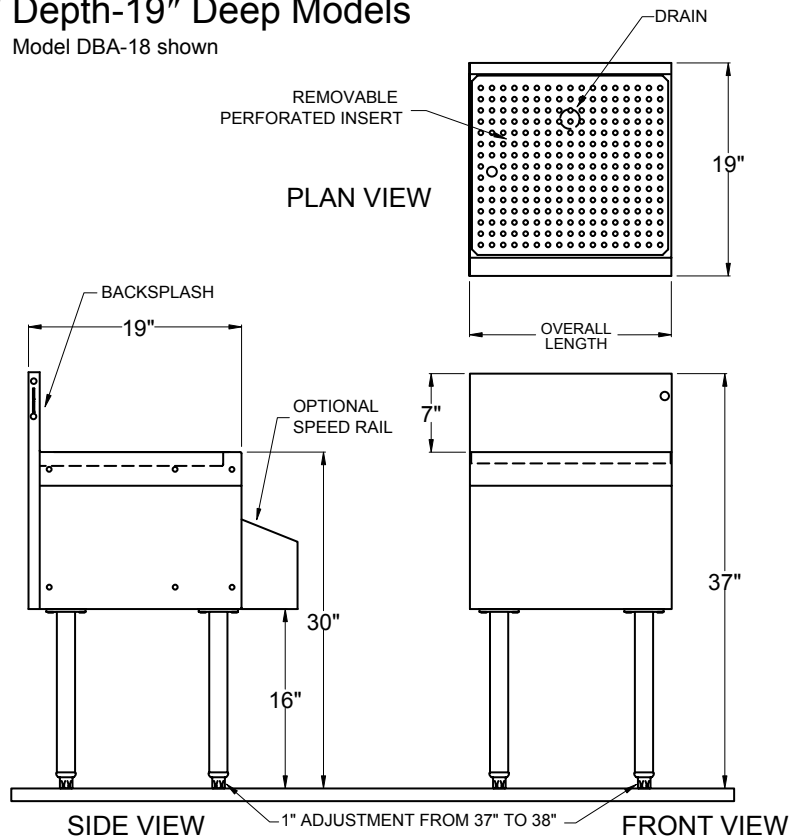
Approval/Notes:

Drainboards

Dimensional Information

"A" Depth-19" Deep Models

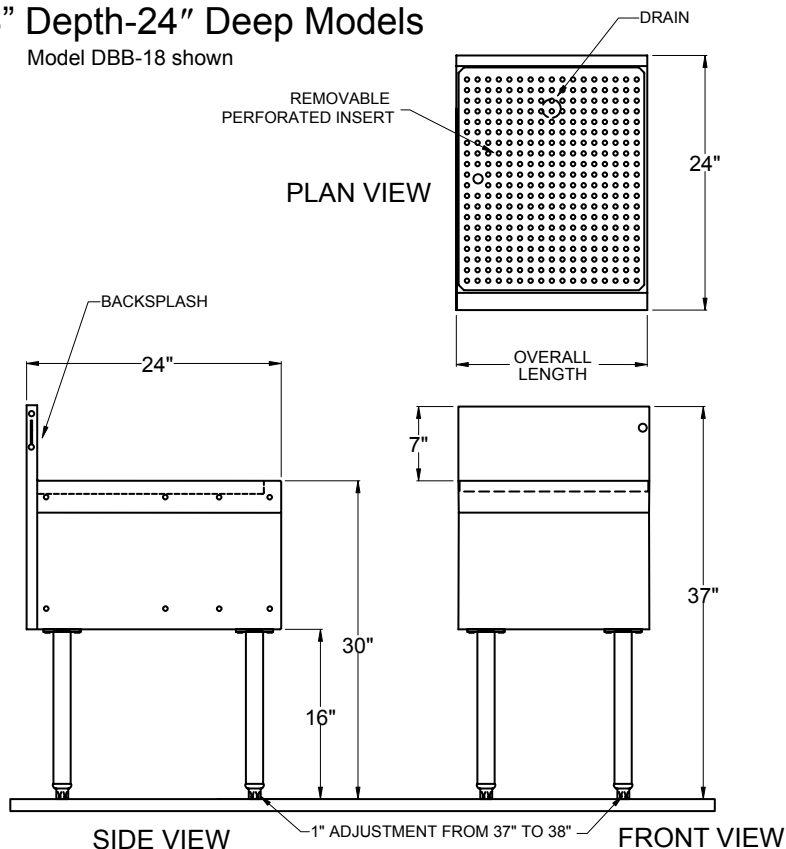
Model DBA-18 shown



Model Number	Overall Length
DBA-12	12"
DBA-18	18"
DBA-24	24"
DBA-30	30"
DBA-36	36"
DBA-42	42"
DBA-48	48"

"B" Depth-24" Deep Models

Model DBB-18 shown



Model Number	Overall Length
DBB-12	12"
DBB-18	18"
DBB-24	24"
DBB-30	30"
DBB-36	36"
DBB-42	42"
DBB-48	48"

MANUFACTURER: GLASTENDER

ITEM # 723E

MODEL NUMBER: HSA-I2

QTY: 1

DESCRIPTION: SERVICE BAR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER: 1/2" HOT WATER: 1/2"

DRAIN: 1-1/2" INDIRECT

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

1. SEE FACTORY SHOP DRAWINGS



DHSB-12



HSA-12-D



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Single Bowl Sinks

Hand Sink Models: HSA-12, HSA-12-D, HSA-18, HSB-12, HSB-12-D, HSB-12-AD, HSB-18, DHSA-18, DHSB-12, DHSB-18
Wet Waste Sink Models: SWA-12, SWA-18, SWB-12, SWB-18

Standard Features

- Manufactured with total welded construction to meet NSF® standards
- All stainless steel construction
- One-piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- Adjustable stainless steel bullet feet
- 9-1/4" by 11-1/2" by 6" deep sink bowl with hot and cold water gooseneck faucet
- Faucets are standard and ship mounted
- Models HSA-12-D, HSB-12-D and HSB-12-AD feature a soap dispenser and front skirt mounted C-fold paper towel dispenser
- Models DHSA-18, DHSB-12 and DHSB-18 feature a soap dispenser and hinged front access door to conceal C-fold paper towel dispenser
- All wet waste sink models include a lift-out perforated plastic wet waste strainer
- Soap dispenser is easy refilled from above, no need to crawl under equipment

Specifications

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Faucet

- Deck mount on 4" centers, accepts 3/8" sink leads, hot and cold water connections required

Sink Bowl Dimensions

- 9-1/4" by 11-1/2" by 6" deep

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads on DHS models

Product Information

Single bowl sinks are available as hand sinks and wet waste sink models. Hand sink models HSA-12, HSA-18, HSB-12 and HSB-18, feature a standard stainless steel bowl and mounted faucet.

Hand sink models HSA-12-D, HSB-12-D and HSB-12-AD include a soap dispenser and front skirt mounted C-fold paper towel dispenser.

Hand sink models DHSA-18, DHSB-12 and DHSB-18 feature a soap dispenser and hinged front access door to conceal C-fold paper towel dispenser. Paper towels are easily accessed below the door. The access door is only opened for re-loading paper towels into the dispenser.

Wet waste sink models SWA-12, SWA-18 and SWB-18 include a lift-out perforated plastic wet waste strainer.

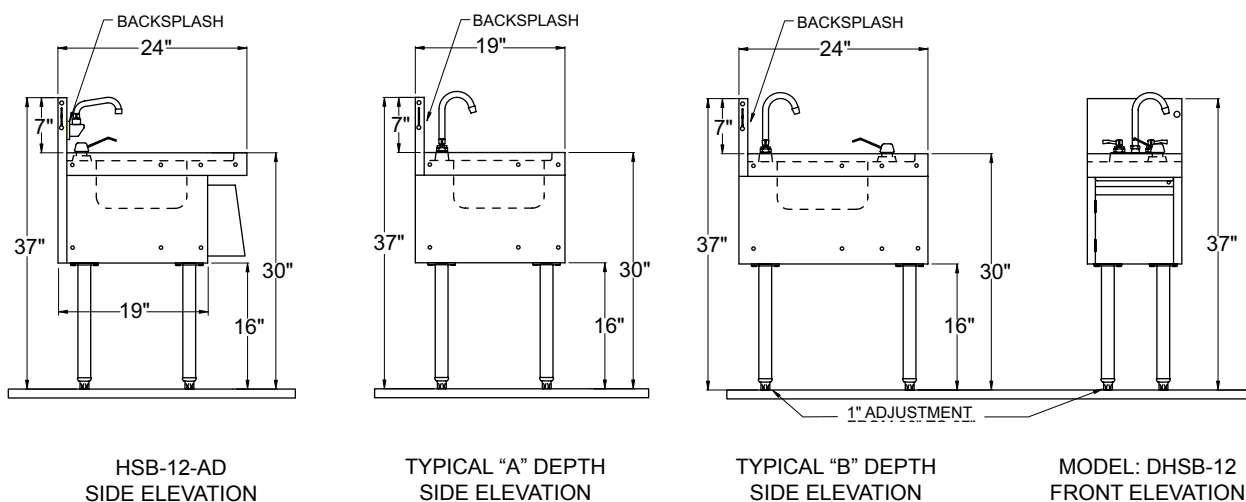
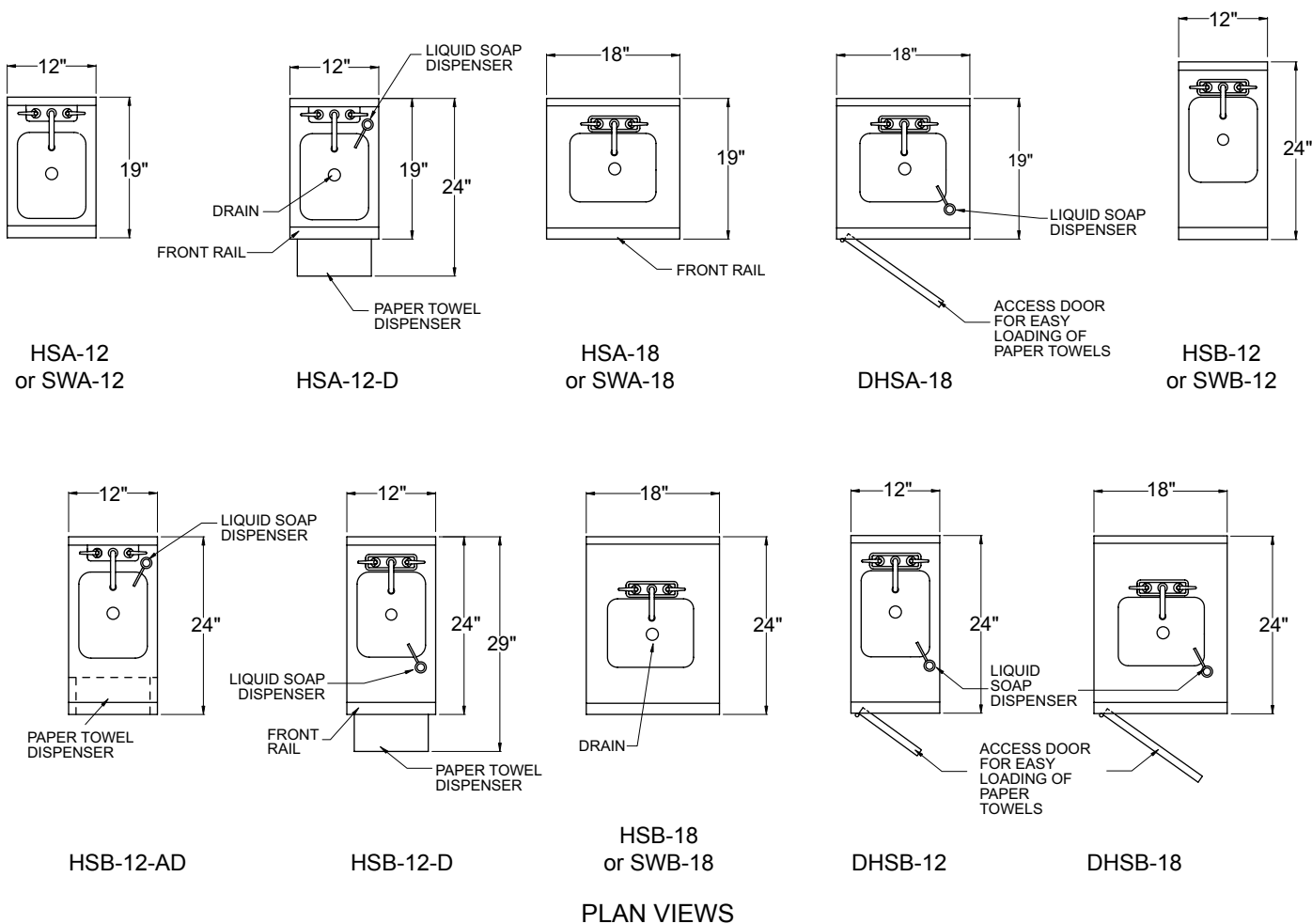
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Single Bowl Sinks

Dimensional Information



MANUFACTURER: GLASTENDER

ITEM # 723F

MODEL NUMBER: CUSTOM-UB

QTY: 1

DESCRIPTION: SERVICE BAR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. SEE FACTORY SHOP DRAWINGS

MANUFACTURER: GLASTENDER

ITEM # 723G

MODEL NUMBER: DBA-30

QTY: 1

DESCRIPTION: SERVICE BAR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. SEE FACTORY SHOP DRAWINGS



DBA-18 with SSR-18



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Drainboards

See reverse side for model number key

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- Exclusive design with drain pan and separate perforated insert for better air circulation
- One piece, seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- Standard models available in 6" incremental lengths from 12" to 48" (Custom sizes also available)
- 24" deep models provide a larger drainboard storage area not just a deck extension on the back of 19" deep model
- All storage is on a level plane
- A 4" by 4" by 6-1/2" high tubing chase is available. Specify model number "TC" as an accessory
- Also available with flat stainless steel fillerboard top in lieu of drainboard top. Substitute an "F" for the "D" in the model number when ordering

Specifications

Drain

- 1 1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel

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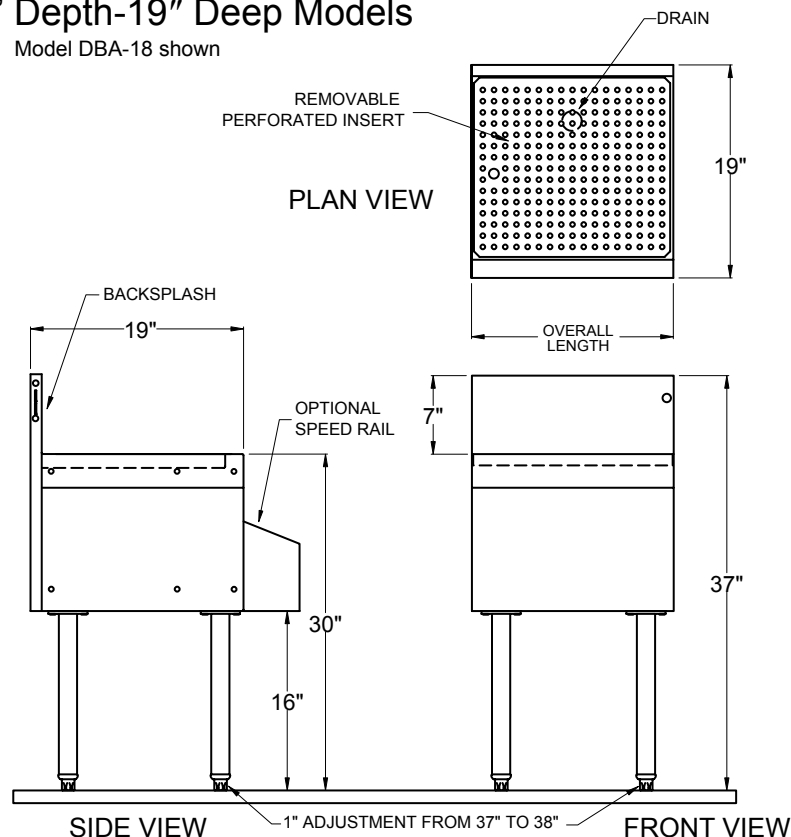
Approval/Notes:

Drainboards

Dimensional Information

"A" Depth-19" Deep Models

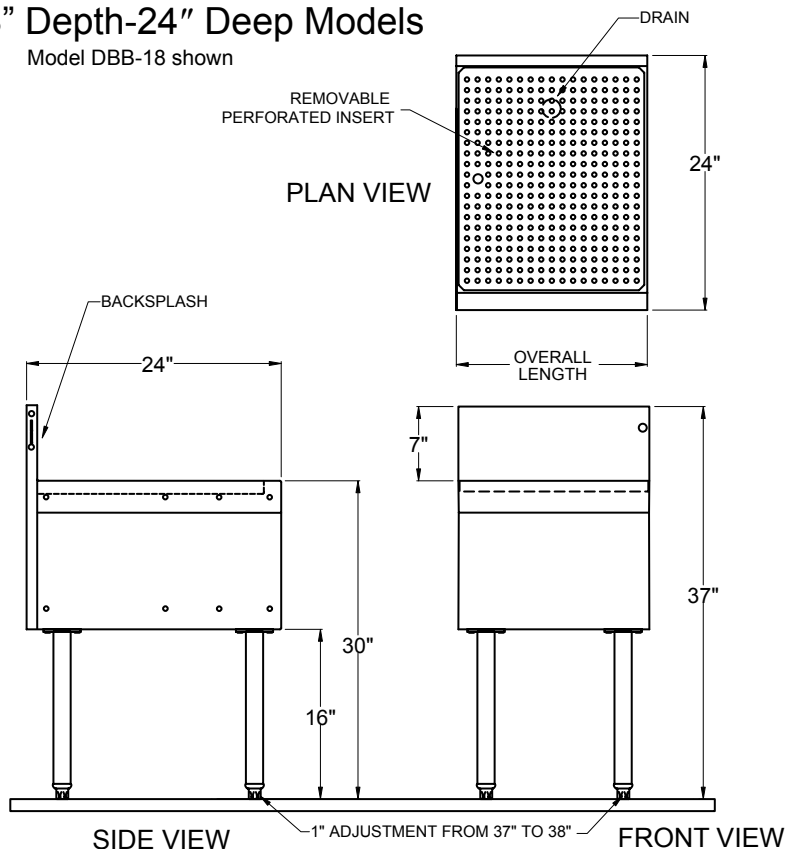
Model DBA-18 shown



Model Number	Overall Length
DBA-12	12"
DBA-18	18"
DBA-24	24"
DBA-30	30"
DBA-36	36"
DBA-42	42"
DBA-48	48"

"B" Depth-24" Deep Models

Model DBB-18 shown



Model Number	Overall Length
DBB-12	12"
DBB-18	18"
DBB-24	24"
DBB-30	30"
DBB-36	36"
DBB-42	42"
DBB-48	48"

MANUFACTURER: GLASTENDER

ITEM # 726

MODEL NUMBER: CUSTOM

QTY: 68'

DESCRIPTION: SERVICE BAR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. SEE FACTORY SHOP DRAWINGS

MANUFACTURER: GLASTENDER

ITEM # 729

MODEL NUMBER: BT-10-MFR

QTY: 2

DESCRIPTION: BEER TOWER/DRIP TROUGH

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

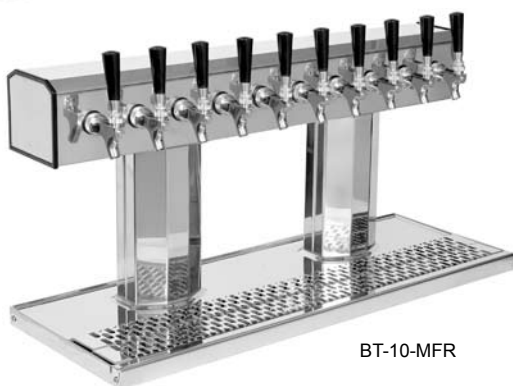
BTUH:

SIZE:

NOTES:



BT-4-SSR



BT-10-MFR



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Tee Towers

BT- -

Size:

Specify the number of faucets from 4,5,6,8,10,12.

Finish:

SS = Stainless steel
MF = Mirror finish
PB = Polished brass

Standard Features

- All stainless steel construction (brass is optional)
- Integral surface mount drain pan with lift-out perforated inserts
- 1/4" shanks with 3/16" restriction lines
- Available in grainline stainless, mirror finish stainless, or polished brass
- Available with insulated cold plate assembly for recirculating system
- Available without drain pan (specify suffix '-LD' on the model number)
- Available in 4,5,6,8,10 and 12 faucet sizes
- Stainless and mirror finish models include all stainless steel faucets and shanks
- Available with wine faucets (specify number and location when ordering)
- Foamed-in-place insulated column for extra rigidity
- Unique internal support system for solid mounting
- Base plate serves as template for hole cutting

Specifications

Drains

- Drain pan models - 1/2" tailpiece

Materials

- 20 gauge stainless steel or brass parts include: head, column, drain pan, and perforated inserts
- 16 gauge galvanized steel parts include: subsurface head stiffener and base plate
- 11 gauge stainless steel parts include: inner column base and top plate and tower head mounting plate

Shank Sizes

- 1/4" I.D. with 3/16" fittings

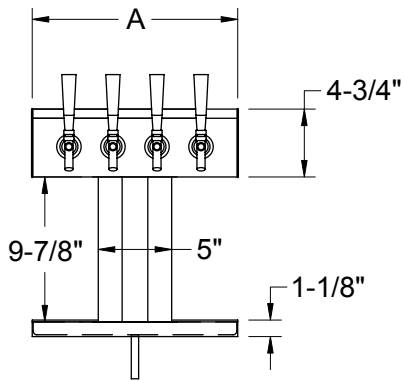
Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780
989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

Approval/Notes:

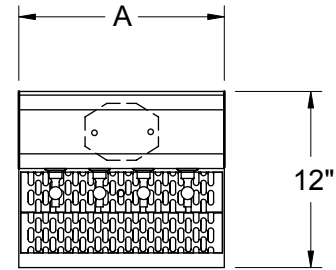
Specifications subject to change without notice. For current specifications please visit our website.

Tee Towers

Dimensional Information



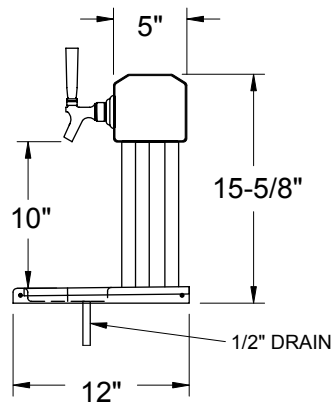
FRONT ELEVATION



PLAN VIEW

SINGLE COLUMN TEE TOWERS

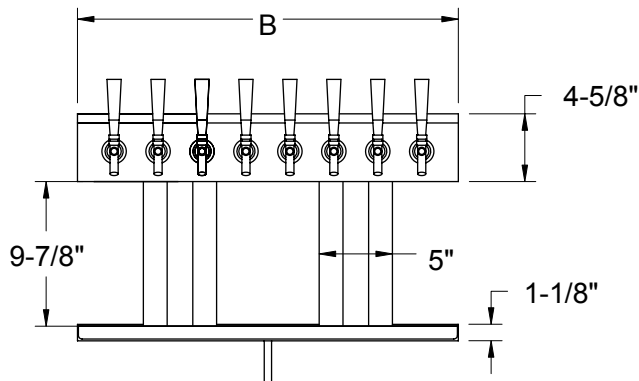
NUMBER OF FAUCETS	"A" WIDTH
4	14"
5	17"
6	20"



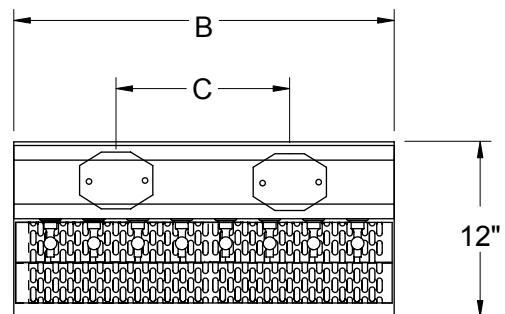
SIDE ELEVATION

DOUBLE COLUMN TEE TOWERS

NUMBER OF FAUCETS	"B" WIDTH	"C" WIDTH
8	26"	12"
10	32"	15"
12	38"	18"



FRONT ELEVATION



PLAN VIEW

MANUFACTURER: HAMILTON BEACH

ITEM # 731

MODEL NUMBER: 908

QTY: 3

DESCRIPTION: BEER TOWER/DRIP TROUGH

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 5.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

Hamilton Beach®
— C O M M E R C I A L —

908™

always there, always durable.™

Bar Blender



3 reasons to buy

Performance

- Blends a 16 oz. daiquiri in just 25 seconds

Durability

- Powerful 3/8 Hp motor
- Rubber clutch is built to last

Ease Of Use

- High/low/off toggle switch is easy to reach and control
- Large 44 oz. polycarbonate container with filler-cap and measurement marks for easy filling

HBB908

always there, always durable.™

Bar Blender

908™

The best-known blender name for making great margaritas, daiquiris, and more

HBB908

Bar Blender

25 Second Daiquiri - When thirsty customers are waiting, you can blend 16 oz. drinks in 25 seconds flat.

Two Speeds - Offers versatility and precision blending for a wide variety of food and drink mixtures.

Durable Stainless Steel Blades - Four stainless steel blades are made to last and get the job done fast.

Large 44 oz. Container - Break-resistant polycarbonate container with filler-cap and easy-to-read measurement marks makes filling and pouring easy.

Specifications :

Standard: Unit comes with base, 44 oz. polycarbonate container, Sure Grip™ feet, and blade assembly unit

Controls: High/low

Motor: 3/8 Hp

Electrical: 120 V, 60 Hz

Weight: 9 lbs / 4.1 kg (shipping)

Warranty: 1 year parts & labor

UPC: 0 40094 91093 9

I 2 of 5: 000040094910939

Case Pack Qty: 2



Unique Features



Removable filler-cap lets you add ingredients while blending



Sure Grip™ feet hold blender securely in place

Unique Features



Stainless steel blades quickly cut through ice and other ingredients

Performance -

Take an order for a daiquiri, margarita, or any popular 16 oz. icy drink and serve it up – perfectly smooth and with no ice chunks – in as little as 25 seconds.



Hamilton Beach
COMMERCIAL

Hamilton Beach Commercial
4421 Waterfront Drive
Glen Allen, VA 23060
800-572-3331 / Fax 800-851-3331
www.commercial.hamiltonbeach.com

MANUFACTURER: HAMILTON BEACH

ITEM # 732

MODEL NUMBER: HMD200

QTY: 3

DESCRIPTION: BEER TOWER/DRIP TROUGH

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE: 120

CYCLE:

PHASE: 1

AMPS: 5.0

KILOWATTS:

WATTS:

CORD/PLUG: 5-15P

DIRECT: No

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:
SIZE:

PROPANE:

BTUH:

NOTES:

Hamilton Beach
COMMERCIAL

Triple & Single Spindle

always there, always durable.™

Drink Mixers



HMD400

Includes 3
Stainless Steel
Cups
Model
110E



HMD200

Includes
Stainless Steel
Cup
Model
110E

3 reasons to buy

Performance

- Mixes up to twice as fast with more powerful 1/3 Hp motors
- Minimized motor vibration – each motor is individually balanced
- 3 speeds plus unique pulse switch for maximum mixing control

Durability

- Heavy-duty, die cast construction
- Motors are built to last with sealed, permanently lubricated ball bearings

Ease of Use

- 2 ways to start & stop mixing action: with pulse switch or cup guide
- Removable cup guides clean up quickly in the dishwasher

always there, always durable.™

Drink Mixers

history

Mixing the world's most amazing milkshakes since 1911.



HMD200

Single Spindle Drink Mixer

Great Versatility For Drink and Food Prep - Great for everything from mixing ice cream shakes to "flashing" bar drinks and blending eggs, pancake, and waffle batter.

Performance - More powerful 1/3 Hp motor mixes up to twice as fast, so customers don't have to wait.

Precision Motor - Each motor is individually balanced to minimize vibration. Built to last with sealed, permanently lubricated ball bearings.

Two-Way Motor Activation -

Operators can start and stop mixing action by inserting the cup into the cup guide, or by using the pulse switch on the top of the mixer.

Specifications:

Standard: Unit comes with base, one motor, spindle, solid agitator, and stainless steel cup

Controls: 3 speed rocker switch and unique pulse switch

Motor: 1/3 Hp

Electrical: 120 V, 60 Hz, 900 Watts

Weight: 14 lbs / 6.35 kg

Warranty: 1 year parts & labor

I 2 of 5: 00040094911011



HMD400

Triple Spindle Drink Mixer

Optimum Output - The ideal choice for high-volume milkshake prep.

Performance - 1/3 Hp motors mix up to twice as fast, so you can maximize service and minimize the wait.

3 Separate Motors - Each motor works independently and has its own power switch, so you can use two while cleaning the third.

Precision Motors - Each motor is individually balanced to minimize vibration. All three motors are built to last with sealed, permanently lubricated ball bearings.

Two-Way Motor Activation -

Operators can start and stop mixing action by inserting the cup into the cup guide, or by using the pulse switch on the top of the mixer.

Specifications:

Standard: Unit comes with base, three motors, three spindles, three solid agitators, and three stainless steel cups

Controls: 3 speed rocker switches and three unique pulse switches (one for each spindle)

Motors: 1/3 Hp on each motor

Electrical: 120 V, 60 Hz, 900 Watts

Weight: 37 lbs / 16.783 kg

Warranty: 1 year parts & labor

I 2 of 5: 00040094911028



Unique Features



3 speed switch plus unique fingertip-action pulse switch that starts and stops the motor.



Motor starts when mixing cup is inserted into the cup guide and stops when cup is removed. To save time, the cup guide pulls out for easy cleanup in the dishwasher.

All-Metal, Heavy-Duty Construction -
This classic design offers die cast durability in a smooth, rounded shape that's easy to clean.



Hamilton Beach Commercial
4421 Waterfront Drive
Glen Allen, VA 23060
800-572-3331 / Fax 800-851-3331
www.commercial.hamiltonbeach.com

MANUFACTURER: CUSTOM FABRICATION

ITEM # 733

MODEL NUMBER: PER PLAN

QTY: 3

DESCRIPTION: S/S SHOT RAIL (NOT SHOWN)

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: RUBBERMAID

ITEM # 734

MODEL NUMBER:

QTY: 3

DESCRIPTION: TRASH CONTAINER

SUPPLIED BY: TGIF

INSTALLED BY: Ops

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: CUSTOM FABRICATION

ITEM # 735

MODEL NUMBER: PER PLAN

QTY: 1

DESCRIPTION: S/S SHOT RAIL (NOT SHOWN)

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

FOODSERVICE EQUIPMENT SPECIFICATIONS

SECTION 800 : POS EQUIPMENT

- 801 POS STATION
- 802 PRINTER
- 803 KDS MONITOR
- 804 MONITOR ENCLOSURE (NOT SHOWN)
- 805 CASHLINK SYSTEM

MANUFACTURER: MICROS

ITEM # 801

MODEL NUMBER:

QTY: 9

DESCRIPTION: POS STATION

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. REFER TO SHEET E603 FOR ELECTRICAL INFORMATION

MANUFACTURER: MICROS

ITEM # 802

MODEL NUMBER:

QTY: 1

DESCRIPTION: PRINTER

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: MICROS

ITEM # 803

MODEL NUMBER:

QTY: 7

DESCRIPTION: KDS MONITOR

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

MANUFACTURER: CUSTOM FABRICATION

ITEM # 804

MODEL NUMBER:

QTY: 1

DESCRIPTION: MONITOR ENCLOSURE (NOT SHOWN)

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

1. NEEDED ONLY UNDER HOOD
2. REFER TO FABRICATION DRAWINGS FOR DETAILS

MANUFACTURER: GARDA

ITEM # 805

MODEL NUMBER: CMS 9520

QTY: 1

DESCRIPTION: CASHLINK SYSTEM

SUPPLIED BY: TGIF

INSTALLED BY: GC

ELECTRICAL REQUIREMENTS

VOLTAGE:

CYCLE:

PHASE:

AMPS:

KILOWATTS:

WATTS:

CORD/PLUG:

DIRECT:

WIRE SYSTEM:

PLUMBING REQUIREMENTS

COLD WATER:

HOT WATER:

DRAIN:

GAS REQUIREMENTS

NATURAL:

PROPANE:

BTUH:

SIZE:

NOTES:

I. REFER TO FABRICATION DRAWINGS FOR DETAILS