



**AIA**<sup>®</sup>

# Document G709™ – 2018

## Proposal Request

**PROJECT:** *(name and address)*  
AWSOM  
Bentonville, Arkansas

**CONTRACT INFORMATION:**  
Contract For: General Construction  
Date: 11.09.2021

Architect's Project Number: 993A  
Proposal Request Number: 022  
Proposal Request Date: 01.08.2024

**OWNER:** *(name and address)*  
AWSOM Lands, LLC  
PO Box 2030  
Bentonville, AR 72712

**ARCHITECT:** *(name and address)*  
Polk Stanley Wilcox  
509 W. Spring St., Ste 150  
Fayetteville, AR 72701

**CONTRACTOR:** *(name and address)*  
Crossland Construction Company  
1800 S. 52nd Street, Suite 410  
Rogers, AR 72758

The Owner requests an itemized proposal for changes to the Contract Sum and Contract Time for proposed modifications to the Contract Documents described herein. The Contractor shall submit this proposal within five (5) days or notify the Architect in writing of the anticipated date of submission.

*(Insert a detailed description of the proposed modifications to the Contract Documents and, if applicable, attach or reference specific exhibits.)*

Refer to the attached Proposal Request 022 Narrative listing revised drawings and specifications with brief description of changes.

**THIS IS NOT A CHANGE ORDER, A CONSTRUCTION CHANGE DIRECTIVE, OR A DIRECTION TO PROCEED WITH THE WORK DESCRIBED IN THE PROPOSED MODIFICATIONS.**

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**REQUESTED BY THE ARCHITECT:**

Mark Herrmann, AIA  
\_\_\_\_\_  
**PRINTED NAME AND TITLE**

# PROPOSAL REQUEST 022

## Food Service Revisions – Owner Requested

**ISSUED:** January 08, 2024

**PROJECT:** AWSOM  
BENTONVILLE, AR

**FROM ARCHITECT:** POLK STANLEY WILCOX ARCHITECTS  
801 SOUTH SPRING ST.  
LITTLE ROCK AR 72201

**TO CONTRACTOR:** CROSSLAND CONSTRUCTION COMPANY, INC

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### PROPOSAL REQUEST 022 BRIEF

This PR includes owner-requested changes to the café serving line to create a 'Grab-n-Go' service style.

### REVISED SPECIFICATIONS

#### 1) FOODSERVICE EQUIPMENT

- a) Refer to Revised Specification 11 4000 with original issue date 02.24.2023 and revision date 01.08.2024.

### REVISED CUT SHEET BOOK

#### 1) FOODSERVICE CUT SHEET BOOK

- a) Refer to Revised Cut Sheet Book with original issue date 02.24.2023 and revision date 01.08.2024.

### REVISED DRAWING SHEETS

#### 1) ARCHITECTURAL REVISIONS

- a) Refer to Revised Sheets **A102A** with original issue date 02.24.2023 and revision date 01.08.2024.
- Revised millwork at 2102 Café Serving to account for updated Grab-n-Go Equipment
  - Enlarged door.
- b) Refer to Revised Sheets **A620** with original issue date 02.24.2023 and revision date 01.08.2024.
- Details 1C, 1F, 1G, 1H, 1L
  - (1) Modified counter and cabinetry to account for updated Grab-n-Go Equipment
- c) Refer to Revised Sheets **A624** with original issue date 02.24.2023 and revision date 01.08.2024.
- Detail 3
  - (1) extended counter and cabinets where food service equipment was omitted.
- d) Refer to Revised Sheets **A682** with original issue date 02.24.2023 and revision date 01.08.2024.



- Details 1 & 4
    - (1) Modified cabinetry sections to account for updated Grab-n-Go Equipment
  - Details 2 & 3
    - (1) Omit sections due to Food Service equipment revisions; this was previously detailing millwork specific to certain food service equipment that has since been omitted.
- e) Refer to Revised Sheets **A710** with original issue date 02.24.2023 and revision date 01.08.2024.
- Door Schedule – Standard Doors and Frames
    - (1) Widen door 2106A to 42".

## 2) Plumbing:

- a) Refer to Revised Sheet **P101A**, with original issue date 02.24.2023 and revised date 01.08.2024.
- Detail 1:
    - (1) Revise Grease Waste piping. Coordinate installation locations of all devices with food service plans.
- b) Refer to Revised Sheet **P111A**, with original issue date 02.24.2023 and revised date 01.08.2024.
- Detail 1:
    - (1) Add water supply piping to Level 2. Coordinate installation locations of all devices with food service plans.
- c) Refer to Revised Sheet **P202**, with original issue date 02.24.2023 and revised date 01.08.2024.
- Detail 1:
    - (1) Update Grease Waste floor fixtures and piping. Coordinate installation locations of all devices with food service plans.
  - Detail 2:
    - (1) Update water supply piping. Coordinate installation locations of all devices with food service plans.
- d) Refer to Revised Sheet **P401**, with original issue date 02.24.2023 and revised date 01.08.2024.
- Detail 3:
    - (1) Update Grease Waste riser. Coordinate installation locations of all devices with food service plans.

## 3) Electrical:

- a) Refer to Revised Sheet **E402**, with original issue date 02.24.2023 and revised date 01.08.2024.
- Detail 1:
    - (1) Revise locations of equipment. Coordinate installation locations of all devices with food service plans.
    - (2) Add power and receptacle circuits for equipment as required by revised food service plans.
    - (3) Revise rough-in for espresso machine and coffee brewer to be direct wired.
    - (4) Revise receptacle serving 2-50 to provide a GFCI feed-thru protective device installed accessible adjacent to the equipment.
  - Add Electrical Plan Notes and associated notes for revisions and clarifications.
- b) Refer to Revised Sheet **E800**, with original issue date 02.24.2023 and revised date 01.08.2024.
- Update Loadsum for MSB-A, D1A and DL2A.
- c) Refer to Revised Sheet **E905**, with original issue date 02.24.2023 and revised date 01.08.2024.
- Panelboard LK2A Revisions:
    - (1) Circuit 3,5 – Re-use 20amp 2-pole GFCI breaker for change in equipment.
    - (2) Circuit 7 – Revise 20amp 1-pole breaker to be GFCI type breaker for change in equipment.
    - (3) Circuit 9 – Revise 20amp 1-pole breaker to be GFCI type breaker for change in equipment.
    - (4) Circuit 4 – Revise equipment description.
    - (5) Circuit 6 – Revise equipment description

- (6) Circuit 8 – Revise equipment description
- (7) Circuit 10,12 – Revise breaker from GFCI type to handle lock off type.
- (8) Circuit 14,16 – Revise breaker from GFCI type to handle lock off type.
- (9) Circuit 11 – Revise breaker to be 1-pole GFCI breaker. Revise wire size for branch circuit serving different equipment.
- (10) Circuit 34,36 – Revise breaker to be 30amp 2-pole GFCI breaker for change in equipment.
- (11) Circuit 48,50 – Replace equipped space and one 20amp 1-pole breaker with 30amp 2-pole GFCI breaker for change in equipment.
- (12) Circuit 57,59 – Replace two spare 20amp 1-pole breakers with 30amp 2-pole GFCI breaker for change in equipment.

4) **Technology:**

- a) Refer to Revised Sheet **TN102A**, with original issue date 02.24.2023 and revised date 01.08.2024.
  - Detail 1:
    - (1) Add data to Kitchen 2106 and Café Serving 2102.
    - (2) Added keynote #51 regarding data drop requirements to vent hood.

5) **Food Service**

- a) Refer to Revised Sheet **FS01-.0.0.0, FS01-1.0.0, FS01 1.0.1, FS01 1.0.2, FS01-1.4.0**, with original issue date 02.24.2023 and revised date 01.08.2024.
  - Revisions made to café serving line as clouded.

**End of PR 022**

## FOODSERVICE EQUIPMENT

**ITEM # 2-01            AREA DRAIN**

Manufacturer:            By Plumbing Contractor  
 Model:                    N.I.C.

All equipment to be NSF and/or UL listed and labeled.

Model N.I.C. Area Drain to be furnished and installed by plumbing contractor.  
 All area drains are to have the surrounding floor from wall floor joint to drain sloped at 1/8" per foot as required by the Health Code.  
 Area Drains are required in all kitchen and bar areas and located as required to properly drain all floor areas.

**ITEM # 2-02            FLOOR SINK**

Manufacturer:            By Plumbing Contractor  
 Model:                    N.I.C.

All equipment to be NSF and/or UL listed and labeled.

Model N.I.C. Floor Sink to be furnished and installed by plumbing contractor.  
 Provide 1" air gap on all indirect waste pipes at floor sink location.  
 Plumbing contractor to run indirect waste pipes as close to underside of equipment as possible to facilitate cleaning.  
 Cut pipes on 45 degree to allow continuous flow. Drain piping is to be supported from floors or walls using stand of zused on walls it is to be filled and sealed to meet local health department approval.  
 Provide drain grate as required. KEC to coordinate floor sink location with PC to avoid conflict with equipment leg placement.

**ITEM # 2-03            HAND SINK****PR-022**

Manufacturer:            Advance Tabco  
 Model:                    7-PS-84

All equipment to be NSF and/or UL listed and labeled.

*Hand Sink, wall mounted, 9" wide x 9" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, heavy duty splash mounted faucet, towel dispenser, deck mounted soap dispenser, drain with strainer plate & 1-1/2" IPS connection, NSF, cCSAus*  
 Model K-08 Low-flow aerator 0.5gpm, fits 55/64-27 male or 15/16-27 female thread on spout, conforms to California AB 1953  
 Model K-316-LU Wrist Handles Only, for splash or deck mount hand sink faucet (1 pair hot & cold 4" long blades), fits faucets supplied after November 2015 with hot & cold color rings that do not have exposed screw head  
 Model K-170 Eye Wash Attachment, attaches to standard spout, adjustable aerated outlet heads, float-off dust covers, pull knob activation, removable aerator on bottom, chrome plated forged brass body.  
 Model 7-PS-16A Welded Side Splash, 7-3/4"H (installed height), one right side, for hand sinks with 9" x 9" bowl, splash mounted faucets.

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-04                      HAND SINK**

Manufacturer:                      Advance Tabco  
Model:                                      7-PS-41

All equipment to be NSF and/or UL listed and labeled.

Model 7-PS-41 ADA Compliant Hand Sink, tapered bowl design, wall mounted, 14" wide x 16" front-to-back x 5" deep bowl, 18-gauge 304 stainless steel, electronic faucet (battery & 110v options both supplied), deck mounted soap dispenser (pump), undermounted front-loading paper towel dispenser, stainless steel skirt with removable access panel & enclosed bottom, drain with strainer plate, wall brackets, NSF, cCSAus  
Model K-08 Low-flow aerator 0.5gpm, fits 55/64-27 male or 15/16-27 female thread on spout, conforms to California AB 1953

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-05                      TRASH RECEPTACLE, INDOOR**

Manufacturer:                      Rubbermaid Commercial Products  
Model:                                      FG354060GRAY

All equipment to be NSF and/or UL listed and labeled.

Model FG354060GRAY Slim Jim® Container, 23 gallon, 22"W x 11"D x 30"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray, Made in USA

**ITEM # 2-06                      COMMERCIAL WASTE CONTAINER**

Manufacturer:                      Rubbermaid Commercial Products  
Model:                                      FG263200GRAY

All equipment to be NSF and/or UL listed and labeled.

Model FG263200GRAY ProSave® BRUTE® Container, without lid, 32 gallon, 22"D x 27-1/4"H, round, reinforced rims, built in handles, double rimmed base, high-impact plastic construction, gray, NSF, Made in USA  
Model FG264043BLA BRUTE® Quiet Dolly, 18-1/4"D x 6-5/8"H, non-marking casters, black, NSF, Made in USA

**ITEM # 2-07      POS W/CHIT & CASH DRAWER**

Manufacturer:            NIC  
Model:                    BY OWNER

All equipment to be NSF and/or UL listed and labeled.

Point of Sale Equipment is to be provided by owner and/or owner's vendor.  
KEC to coordinate installation to ensure unit is in place prior to health inspection  
Electrical contractor to verify data line requirements with owner and provide as required.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-08                    MOP SINK CABINET**

Manufacturer:            Advance Tabco  
Model:                    9-OPC-84DL

All equipment to be NSF and/or UL listed and labeled.

Model 9-OPC-84DL Cabinet with Mop Sink, 50-3/8"W x 22-3/4"D x 84"H O.A., double hinged doors, left side mop sink 20"W x 16"D front to back x 12" deep (drain included), storage for mop bucket to roll in on right, (2) mop holders, (4) fixed intermediate shelves (3 on right, 1 on left above sink), slotted side panels for ventilation, 16/304 series stainless steel sink bowl, 18/304 series sink bowl apron, 18/430 series stainless steel cabinet, NSF  
Model K-94-BACK Back panel for mop sink cabinet, type 430 stainless steel  
Model TA-48 12" x 12" cut out for plumbing in back panel or undershelf  
Model K-610CF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 16" x 20" sink bowls only

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-08A                SERVICE FAUCET**

Manufacturer:            T&S Brass  
Model:                    B-0655-BSTP

All equipment to be NSF and/or UL listed and labeled.

Model B-0655-BSTP Service Sink Faucet, 8" centers-adjustable from 7-3/4" to 8-1/4", 5-1/8" clearance wall to center line of faucet, 11-5/8" from wall to center of outlet, polished chrome-plated finish, with built in screwdriver stops  
Model B-0618-01 Hose, reinforced PVC, 30" long, 3/4" garden hose inlet, plain outlet  
Model B-0654 Hose Bracket, 4-11/16"L x 2-5/8"W, stainless steel, with (1) spring-loaded rubber grip, includes: (2) mounting screws & (1) 30" rubber hose with plain end outlet & 3/4" female garden hose inlet.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-09 TRACK SHELVING SECTION**

Manufacturer: Metro  
Model: TTS9NA

All equipment to be NSF and/or UL listed and labeled.

Model TTS9NA Super Erecta®, MetroMax® Q™ Top-Track Track Set, 9 ft., includes: necessary sections of track for assembling track runs (only (1) track set is required between stationary units), NSF

**ITEM # 2-09A WIRE SHELVING**

Manufacturer: Metro  
Model: 1842NK4

All equipment to be NSF and/or UL listed and labeled.

Model 1842NK4 Super Erecta® Shelf, wire, 42"W x 18"D, 5 Tier, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF

Model 74PK4 Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

**ITEM # 2-09B WIRE SHELVING**

Manufacturer: Metro  
Model: 1842NK4

All equipment to be NSF and/or UL listed and labeled.

Model 1842NK4 Super Erecta® Shelf, wire, 42"W x 18"D, 5 Tier, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF

Model 74UPK4 Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

Model 5PC Super Erecta® Stem Caster, swivel, 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

Model 5PCB Super Erecta® Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/4" face, 300 lb. capacity, corrosion resistant, polyurethane flat wheel tread, polymer horn, includes bumper

**ITEM # 2-10                    DISHTABLE SORTING SHELF**

Manufacturer:            Advance Tabco  
Model:                    DT-6R-22

All equipment to be NSF and/or UL listed and labeled.

Model DT-6R-22 Sorting Shelf, wall mounted, tubular design, 42"W, accommodates (2) full size dish racks, solid end brackets, stainless steel, KD

JME Notes: GC to provide adequate wall blocking for proper support of wall mounted equipment, KEC to coordinate location.

**ITEM # 2-11                    CLEAN DISHTABLE**

Manufacturer:            Advance Tabco  
Model:                    DTC-S30-48L

All equipment to be NSF and/or UL listed and labeled.

Model DTC-S30-48L Dish table, clean, straight design, attaches to left of dish machine operator, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs & cross rails, 47"W x 30"D x 34"H, 14/304 stainless steel

Specify dish machine brand & model (Hobart – AM 15VL2 w/ Booster Heater) to ensure proper fit.

**ITEM # 2-12                    CONDENSATE HOOD**

Manufacturer:            Caddy  
Model:                    CH-C-W-60-ND-60

All equipment to be NSF and/or UL listed and labeled.

Model CH-C-W-60-ND-60 Condensate hood is to be fabricated to NSF standards, and to be labeled accordingly. Unit to be of size, shape and configuration as shown on foodservice drawings. This item to be all stainless-steel construction.

KEC to trim to walls and ceiling with S/S as required. Bottom of hood to be at 7'-0"-aff.

Plumbing Contractor to extend indirect waste to floor sink with copper pipe and extend to floor sink.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-13                    DISHWASHER, DOOR TYPE**

Manufacturer:            Hobart  
Model:                    AM16T-ASR-2

All equipment to be NSF and/or UL listed and labeled.

Dishwashing Machine, tall chamber (27") door type, automatic soil removal (ASR), high temp sanitizing, 208-240/60/3 (field convertible to single phase), 52 racks/hour, straight-thru or corner installation, user-friendly smart touchscreen controls, Sense-A-Temp™ booster, electric tank heat, X-shaped wash arms, scrap screen and basket, door actuated start, stainless steel tank, tank shelf, chamber, trim panels, frame & feet, pumped drain air gap, drain water tempering, cULus, NSF, ENERGY STAR®. Factory Startup - Free for installations within 100 miles of a Hobart Service Office during normal business hours with appropriate.  
Proactive Maintenance Visit: One Multiple Hour PM visit where we will replace specific known "wear" parts including curtains  
Water Hammer Arrestor – Assembly includes ¾" brass pressure regulator, pressure gauge, shock arrestor and garden hose adapter  
Drain Water Tempering

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-14                    SOILED DISHTABLE WITH LANDING SHELF**

Manufacturer:            Caddy  
Model:                    CF-10 - Custom

All equipment to be NSF and/or UL listed and labeled.

Model CF-10 Soiled Dishtable with Landing Shelf Conveyor, fixed speed (approximately 20 feet per minute), (2) 10" self-tracking stainless steel chain-type belts with 10" side snap-on slats, accommodates stacked loose dishes, dishwasher racks & trays, solid state controls, overload protection, sloped racking shelf, belt washer, catch pan, stainless steel conveyor bed, skirting & "H" frame legs with adjustable bullet feet, ETLus, NSF  
Refer to manufacture drawings for details. KEC to submit shop drawings for approval and coordinated with all trade contractors as to required installation support

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-14A                    PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET**

Manufacturer:            T&S Brass  
Model:                    5PR-8W10

All equipment to be NSF and/or UL listed and labeled.

Model 5PR-8W10 Equip Pre-Rinse Unit, 8" centers, wall mount base, 6" wall bracket, 10" add-on faucet, quarter-turn Cerama cartridges, low lead

JME Notes: Refer to utility drawings to confirm utility requirements



**ITEM # 2-15                      SOAK SINK**

Manufacturer:                      Advance Tabco  
Model:                                      9-FSS-20

All equipment to be NSF and/or UL listed and labeled.

Model 9-FSS-20 Soak Sink, portable, 20" working height, sink outlet fitted with quick-release drain, 22" x 22" x 8" deep fabricated sink compartment, stainless steel construction, casters, accommodates 19-3/4" x 19-3/4" dishwasher baskets (by others)  
Model K-610HF Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Fabricated 22" x 22" sink bowls only

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-16                      WASTE COLLECTOR**

Manufacturer:                      Salvajor  
Model:                                      P914

All equipment to be NSF and/or UL listed and labeled.

Model P914 Pot/Pan Scrap Collector™, scrapping, pre-flushing & collecting system (widely accepted in areas where disposers are restricted), NEMA 4 HYDROLOGIC® control panel with patented operator sensor, two water saving modes (timed run & auto start/stop), safety line disconnect, LCD readout, salvage basin & silverware trap, scrap basket, 3/4 HP corrosion-resistant pump, pump intake screen, stainless steel construction, UL, CSA, CE, NSF  
KEC coordinate Collector top to ship to the fabricator in advance of unit. Please provide instructions on order.

Model RSS Remote start/stop switch for all controls (HydroLogic control with operator sensor comes standard mounted to S914/P914 models. ONLY add if additional on/off control is required)  
Model 980104 Mounting bracket for RSS, MSS, MSS-LD, MRSS, MRSS-LD

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-17**                      **WIRE SHELVING**

Manufacturer:                      Metro  
Model:                                      1842NK4

All equipment to be NSF and/or UL listed and labeled.

Model 1842NK4 Super Erecta® Shelf, wire, 42"W x 18"D, 5 Tier, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF  
Model 74UPK4 Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection  
Model 5MPGSA Super Erecta® Cart-Washable Stem Caster, swivel, 5" dia., 1-1/2"W face, 300 lb. capacity, corrosion resistant, flat polyurethane wheel tread, stainless steel bearings, includes bumper  
Model 5MPBGSA Super Erecta® Cart-Washable Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/2"W face, 300 lb. capacity, corrosion resistant, flat polyurethane wheel tread, stainless steel bearings, includes bumper

**ITEM # 2-18**                      **BUSSING UTILITY TRANSPORT CART**

Manufacturer:                      Cambro  
Model:                                      BC235110

All equipment to be NSF and/or UL listed and labeled.

Model BC235110 Service Cart, open design, (3) shelves, shelf size approximately 21" x 32", polyethylene exterior, 5" casters (2 fixed, 2 swivel, 1 with brake), 500 lb. load capacity, black, NSF  
Model BC1115SH110 Silverware Holder, 1.75 gallon, for service cart, black, NSF

**ITEM # 2-19**                      **STRAW HOLDER**    **PR-022**

Manufacturer:                      By Owner  
Model:                                      NIC

All equipment to be NSF and/or UL listed and labeled.

**ITEM # 2-20**                      **4 HOLE CUP/LID HOLDER**    **PR-022**

Manufacturer:                      By Owner  
Model:                                      NIC

All equipment to be NSF and/or UL Listed and labeled.

**ITEM # 2-21                    WALK-IN COOLER/FREZZER**

Manufacturer:            Bally Refrigerated Boxes  
Model:                    CUSTOM

All equipment to be NSF and/or UL listed and labeled.

Model CUSTOM Walk-in box to have (1) cooler and (1) freezer compartment. Unit to be size and configuration as shown on drawings.  
External digital thermometer per section  
Three hinges per door, view port and kick plate both sides.  
Exposed exterior to have S/S finish and unexposed exterior to have galvanized aluminum finish.  
Provide smooth, white interior.  
Unit to be 9'-6" high and provided with NSF approved floor  
4" floor to be super duty with plywood top to be covered with Protect-All Flooring Terra Cotta color.  
Floor to include 6" cove base between floor and walls. KEC to provide. KEC To Sub Contract floor covering Work To Licensed floor Contractor.  
Provide additional LED lights as shown on Electrical plan. Electrical contractor to run conduit for lights on out side of box. KEC to hole/seal box as required.  
KEC to trim to wall and ceiling with S/S, as required. Provide removable louvered access panels in trim that extends from top of box to ceiling, to facilitate ventilation if compressor is located on top of box  
Re enforce top of box as required to support condensing units.  
Include temperature alarm system and tied to the building alarm.  
KEC to coordinate equipment with field conditions.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-22                    EVAPORATOR COIL (COOLER)**

Manufacturer:            Ballys-Coax  
Model:                    BLP209MA-S1D

All equipment to be NSF and/or UL listed and labeled.

Model BLP209MA-S1D Reference factory shop drawings for details and specifications;  
KEC to furnish and install as part of complete refrigeration package.  
KEC to coordinate all required connections with appropriate trades  
Control wiring by EC. Data Port for KE2 controller.

Refrigeration lines are to be insulated as required – full length of run by the refrigeration contractor as standard insulation practices  
Interconnect with remote refrigeration condenser/rack as specified in the design documents.  
Plumbing Contractor to extend drain line from coil to floor sink with 3/4 grate.  
Plumbing Contractor to furnish and install condensate drain piping full length of run.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-23                      FREEZER CONDENSER**

Manufacturer:            Ballys-Coax  
Model:                    BXZA015L8-IT3C

All equipment to be NSF and/or UL listed and labeled.

Model BXZA015L8-IT3C Freezer Condenser to be provided as part of complete refrigeration package furnished and installed by KEC. Refrigeration lines are to be insulated as required – full length of run by the refrigeration contractor as standard insulation practices Interconnect with Evaporator as specified in the design documents.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-24                      EVAPORATOR COIL (FREEZER)**

Manufacturer:            Ballys-Coax  
Model:                    BLP105LE-S2D

Model BLP105LE-S2D Reference factory shop drawings for details and specifications KEC to furnish and install as part of complete refrigeration package. KEC to coordinate all required connections with appropriate trades Heat tape and control wiring by EC. Data Port for KE2 controller.

Refrigeration lines are to be insulated as required – full length of run by the refrigeration contractor as standard insulation practices Interconnect with remote refrigeration condenser/rack as specified in the design documents. Plumbing Contractor to extend drain line from coil to floor sink with 3/4 grate.

KEC (Refrigeration sub-contractor) to furnish/install heat wrap tape on portion of coil drain that is run inside freezer –Electrical contractor is make the power connection to the heat trace

Plumbing Contractor to furnish and install condensate drain piping full length of run and insulate after the heat tracing has been installed.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-25                      COOLER CONDENSER**

Manufacturer:            Ballys-Coax  
Model:                    BXZA008H8-IT3C

All equipment to be NSF and/or UL listed and labeled.

Model BXZA008H8-IT3C Cooler Condenser to be provided as part of complete refrigeration package furnished and installed by KEC. Refrigeration lines are to be insulated as required – full length of run by the refrigeration contractor as standard insulation practices Interconnect with Evaporator as specified in the design documents.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-26                    PREPMATE® MULTISTATION**

Manufacturer:            Metro  
Model:                    MS1830-FSNK

All equipment to be NSF and/or UL listed and labeled.

Model MS1830-FSNK PrepMate® MultiStation, (1) 18" x 30" solid stainless steel shelf & (1) MetroSeal® 3 epoxy-coated wire shelf, (4) MetroSeal® 3 epoxy-coated posts, removable 16/304 stainless steel rails, accommodates standard 18" cutting boards, 35-1/8" to 39-1/8" adjustable working height, (4) 5" casters (locking), NSF  
1 year warranty against manufacturing defects  
Model MS-PROPACK1-30 PrepMate® ProPack Accessory Pack, for 30" unit, includes: (2) stainless steel Magic Rings, (1) end-load cutting board holder (18"D) & (1) pan holder  
Model MS-CB1824-W PrepMate® Cutting Board, 18" x 24" x 1/2" thick, with juice groove, polyethylene, white, NSF  
Model MS-SW1824 PrepMate® Stainless Steel Work Surface (18" x 24")

**ITEM # 2-27                    WORK TABLE, WITH PREP SINK(S)**

Manufacturer:            Eagle Group  
Model:                    SMPT30144

All equipment to be NSF and/or UL listed and labeled.

Model SMPT30144 Spec-Master® Marine Prep Table, with sinks, 144"W x 30"D, 14/304 stainless steel top, 10"H backsplash, box marine edge on front & sides, (2) 18"W x 24" front-to-back x 12" deep sink bowls with twist handle drains & overflow, 8"OC splash mount T&S faucet, drawer with integrated pull flange, 1/2" thick poly cutting board with set of slides welded to outside of unit, 304 stainless steel undershelf with 1-1/2"H rear up-turn, Uni-Lok® gusset system, includes Z-clip wall mounting bracket, stainless steel legs & adjustable flanged feet, NSF  
Model B-3950-01 Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter & overflow assembly & support bracket (3)

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-27A                    WALL / SPLASH MOUNT FAUCET**

Manufacturer:            T&S Brass  
Model:                    B-0231

All equipment to be NSF and/or UL listed and labeled.

Model B-0231 Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant  
Model B-0199-01-WS Aerator, 1.5 gpm, 55/64-27UN Female threads (Water Sense)  
Model B-WH4H-NS Wrist Action Handle, 4" long, hot index & screw  
Model B-WH4C-NS Wrist Action Handle, 4" long, cold index & screw

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-28                      WALL GRID PANEL**

Manufacturer:                      Metro  
Model:                                      WG1836K4/1836NK4/SW40K4/SWU30K4/IWA-14K4

All equipment to be NSF and/or UL listed and labeled.

Model WG1836K4 SmartWall Wire Grid, 36" x 18", Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection; brackets not included, NSF  
Model 1836NK4 Super Erecta® Shelf, wire, 36"W x 18"D, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF  
Model SW40K4 SmartWall Wall Track, 40", 12 gauge steel, Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection; includes: hardware to join the track to another  
Model SWU30K4 SmartWall Upright, 30", Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, slots for grids/shelf supports at 1-1/2" increments; 17 slots total; sold by the piece  
Model IWA-14K4 SmartWall Small Utensil Holder, 10-3/8"W x 4-3/8"D, Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection

**ITEM # 2-29                      SHELVING BRACKET, POST MOUNT**

Manufacturer:                      Metro  
Model:                                      SW23C/AW23C/1442NK4

All equipment to be NSF and/or UL listed and labeled.

Model SW23C Super Erecta® Wall Mounts, 14" shelf depth, End Unit, chrome plated finish (consists of (2) posts with brackets & single supports for each shelf), post-type (2) tier, post #33PDF  
Model 1442NK4 Super Erecta® Shelf, wire, 42"W x 14"D, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF  
Model AW23C Super Erecta® Wall Mounts, 14" shelf depth, mid unit, chrome plated finish (consists of (1) post with brackets & double supports for each shelf), post-type (2) tier, post #33PDF, NSF  
  
JME Notes: GC to provide adequate wall blocking for proper support of wall mounted equipment, KEC to coordinate location

**ITEM # 2-30                      POT RACK**

Manufacturer:                      Advance Tabco  
Model:                                      SW-108

All equipment to be NSF and/or UL listed and labeled.

Model SW-108 Pot Rack, wall-mounted, double bar design, 108"W x 12"D, constructed of 1/4" x 2" stainless steel, includes: (18) plated double pot hooks, NSF  
  
JME Notes: GC to provide adequate wall blocking for proper support of wall mounted equipment, KEC to coordinate location

**ITEM # 2-31                    THREE (3) COMPARTMENT SINK**

Manufacturer:            Advance Tabco  
Model:                    94-23-60-24RL

All equipment to be NSF and/or UL listed and labeled.

Model 94-23-60-24RL Regaline Sink, 3-compartment, with left & right-hand drainboards, 20" front-to-back x 20"W sink compartments, 14" deep, with 11"H backsplash, stainless steel legs with adjustable left-to-right and front cross rails, 24" drainboards, 1" adjustable bullet feet, 14 gauge 304 stainless steel, overall 28" F/B x 115" L/R, NSF

Model K-15 Lever Waste Drain, twist handle operated with built in overflow, fits 3-1/2" drain opening, 2" NPT & 1-1/2" IPS outlet connections

Model K-4 Support Bracket, for lever waste drain handle, (1) support required for each lever drain

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-31A                    WALL / SPLASH MOUNT FAUCET**

Manufacturer:            T&S Brass  
Model:                    B-0231

All equipment to be NSF and/or UL listed and labeled.

Model B-0231 Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant

Model B-0199-01 Aerator, non-splash, 55/64" -27 female aerator threads, fits goosenecks & nozzles

Model B-WH4H-NS Wrist Action Handle, 4" long, hot index & screw

Model B-WH4C-NS Wrist Action Handle, 4" long, cold index & screw

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-31B                    PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET**

Manufacturer:            T&S Brass  
Model:                    5PR-8W10

All equipment to be NSF and/or UL listed and labeled.

Model 5PR-8W10 Equip Pre-Rinse Unit, 8" centers, wall mount base, 6" wall bracket, 10" add-on faucet, quarter-turn Cerama cartridges, low lead

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-32                      WIRE SHELVING**

Manufacturer:                      Metro  
Model:                                      2154NK4

All equipment to be NSF and/or UL listed and labeled.

Model 2154NK4 Super Erecta® Shelf, wire, 54"W x 21"D, 5 Tier, Metroseal Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF  
Model 74UPK4 Super Erecta® SiteSelect™ Post, 73-7/8"H, for use with stem casters, Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection  
Model 5MPGSA Super Erecta® Cart-Washable Stem Caster, swivel, 5" dia., 1-1/2"W face, 300 lb. capacity, corrosion resistant, flat polyurethane wheel tread, stainless steel bearings, includes bumper  
Model 5MPBGSA Super Erecta® Cart-Washable Stem Caster, swivel (with foot operated brake), 5" dia., 1-1/2"W face, 300 lb. capacity, corrosion resistant, flat polyurethane wheel tread, stainless steel bearings, includes bumper

**ITEM # 2-33                      MICROWAVE OVEN    PR-022**

Manufacturer:                      Amana  
Model:                                      RCS10TS

All equipment to be NSF and/or UL listed and labeled.

Amana® Commercial Microwave Oven, 1000 watts, 1.2 cu. ft. capacity, medium volume, 4-stage cooking, (5) power levels, (100) memory settings, braille touch pads, non-removable air filter, side hinged door with tempered glass, accommodates 14" plate, stainless steel interior & exterior, 120v/60/1-ph, 13.0 amps, 15 MCA, 1550 watts (total), NEMA 5-15P, cETLus, ETL-Sanitation

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-34                      AMBIENT SERVICE CASE    PR-022**

Manufacturer:                      RPI  
Model:                                      VisiBond Box - Custom

All equipment to be NSF and/or UL listed and labeled.

VisiBond Style Ambient Display, 60" L, squared glass profile, insulated glass with grey trim, closed front for service case, top canopy LED light, (2) adjustable glass shelves with LED lights, hinged rear see-through doors.  
KEC to submit shop drawings for approval and coordinated with all trade contractors as to required installation support.

JME Notes: Refer to utility drawings to confirm utility requirements.



**ITEM # 2-35****FRESH BREW BEAN TO CUP****PR-022**

Manufacturer: Franke  
Model: A800 FB

All equipment to be NSF and/or UL listed and labeled.

A800 Fresh Brew Bean to Cup Coffee Machine, (3) grinders, (2) 2.5lbs. locking bean hoppers and (1) 1 lbs. locking bean hopper, 10.4" touch screen with intuitive menu (including video), iQ Flow, cup recognition, plumbed drip tray, glossy black finish, 208v/60Hz, 30 amps, 2L-PE, L6-30P, cETLus, ETL-Sanitation.

Model IQFLOW - Define taste profiles and shot times for each product independently. Each taste profile is real time assured by iQFlow. No grinder readjustments needed.

ADA Compliant Touchpad, allows individuals with reduced mobility to navigate the Franke equipment menus from below the drip tray, easy to use, touch activation, equipment software (V3.0) required for installation (must be installed by Franke certified technician)

Installation Kit, includes: water hose and BSP connector, technical support sticker, water hardness test strip, MSDS sheets for cleaning tablets and milk cleaner (included in installation cost)

Model # 70009455 - Coffee grounds chute kit, includes: coffee grounds chute, funnel, pipe to ground slide, and brace. Allows operator to dispense the used coffee grounds down through the counter into a large receptacle.

Cleaning supplies subscription information - see flyer in documents or go to <http://frankecoffeeystemorders.com>

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-36****WATER FILTRATION SYSTEM****PR-022**

Manufacturer: 3M  
Model: HF160-CLXS

All equipment to be NSF and/or UL listed and labeled.

(5626005) 3M™ Water Filtration System, reduces sediment, chloramine (6,300 gallons at 1.67 gpm), chlorine taste and odor (35,000 gallons at 3.5 gpm), cyst, bacteria, and scale)

(5637211) 3M™ Water Filtration Cartridge, reduces sediment, chloramine (6,300 gallons at 1.67 gpm), chlorine taste and odor (35,000 gallons at 3.5 gpm), cyst, bacteria, and scale, NSF certified

Supply 2 extra cartridges.

KEC coordinate water quality and interconnection to Item 2-35 Coffee Machine.

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-37****REFRIGERATED SELF SERVICE CASE****PR-022**

Manufacturer: RPI  
Model: SCCB60R-CD-UC

All equipment to be NSF and/or UL listed and labeled.

Continental Refrigerated Bakery Grab & Go Case, self-service, 60"W, self-contained refrigeration, rear breathing, removable stainless steel deck pans with hemmed edges to contain spills, electric condensate evaporator pan, thermometer, LED canopy light, mirror aluminum interior ends, stainless steel perforated back panel, laminate exterior, black base, includes mobile caster and leg leveler, R404A refrigerant, 3/4 HP, cETLus, ETL-Sanitation.  
Premium Laminate – consult Interior Architect for final finish. KEC coordinate prior to procurement.

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-38****AMBIENT SELF-SERVICE CASE****PR-022**

Manufacturer: RPI  
Model: SCRFC6060D

All equipment to be NSF and/or UL listed and labeled.

Air Screen Display Case, non-refrigerated, 60"W x 60"H, lift out black louvered air grill, top canopy LED light, (2) extra deep stainless-steel shelves, stainless steel deck & perforated back panel, brushed aluminum interior ends, laminated exterior with T-mold edge, 115v, 0.7 amps, NEMA 5-15P, cETLus, ETL-Sanitation, NSF  
Premium Laminate – consult Interior Architect for final finish. KEC coordinate prior to procurement.  
KEC to submit shop drawings for approval and coordinated with all trade contractors as to required installation support.

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-39****REFRIGERATED SELF-SERVICE CASE****PR-022**

Manufacturer: RPI  
Model: SCRFC6060D

All equipment to be NSF and/or UL listed and labeled.

Air Screen Display Case, 60" W x 60" H, self-contained refrigeration, lift out black louvered air grill, electronic display control, defrost termination, digital temperature display, top canopy LED light, (2) extra deep stainless steel shelves, stainless steel deck & perforated back panel, brushed aluminum interior ends, laminated exterior with T-mold edge, front air intake - top air discharge, floor drain required, 1-1/4 hp, 115/208-230v, 12.5 amps, NEMA L14-30P, cETLus, ETL-Sanitation, NSF Premium

Laminate – consult Interior Architect for final finish. KEC coordinate prior to procurement.  
KEC to submit shop drawings for approval and coordinated with all trade contractors as to required installation support.

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-40                    HD RANGE, 36", 6 OPEN BURNERS**

Manufacturer:                Southbend  
Model:                        P36A-BBB

All equipment to be NSF and/or UL listed and labeled.

Model P36A-BBB Platinum Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, manual controls, (1) convection oven, includes (3) racks, stainless steel front, sides, exterior bottom & 6" adjustable legs, 255,000 BTU, CSA,  
Standard (1) year limited parts and labor warranty (reference warranty document for details)  
NOTE: 5" flue riser, standard  
Natural Gas  
Model 1167782 1" gas pressure regulator (shipped loose) Natural gas - preset @ 6" - maximum capacity 600,000 BTU  
Model 4450007 1" gas shut off valve  
Model 1130195 1" NPT quick disconnect flex hose assembly, 48"  
Casters, 2 locking & 2 standard, in lieu of legs  
T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-41                    EQUIPMENT STAND, REFRIGERATED BASE**

Manufacturer:                Continental Refrigerator  
Model:                        D48GN

All equipment to be NSF and/or UL listed and labeled.

Model D48GN Refrigerator Griddle Stand, one-section, (2) drawers, accommodates (2) 12" x 20" x 6", stainless steel top with drip guard marine edge, stainless steel exterior & interior, electronic control with digital display, hi-low alarm, high/low temperature alarm, self-contained refrigeration, R290 hydrocarbon refrigerant, 1/5 HP, 10' cord, cETLus, NSF  
Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part  
cord, standard  
Condensing unit on the right, standard  
Casters, 3" diameter, 4"H overall, standard  
Integral heat shield  
T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-42                      GRIDDLE, GAS, COUNTERTOP**

Manufacturer:                      Southbend  
Model:                                      HDG-48

All equipment to be NSF and/or UL listed and labeled.

Model HDG-48 Griddle, countertop, gas, 48" W x 24" D cooking surface, 1" thick polished steel plate, thermostatic controls, battery spark ignition, flame failure safety device, stainless steel front, sides & 4" adjustable legs, 120,000 BTU, CSA, NSF  
Standard one year limited warranty  
Natural Gas  
Grooved griddle plate up to 12"  
Model 1195304 600° thermostat control, (4) burners  
Rear trough option, for 48" griddle  
(6) 2-1/2" leg in lieu of standard  
T&S Brass Model HG-4X-60SK Safe-T-Link Gas Connector Kit, connection SIZE PER EQUIPMENT, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-43                      GAS FRYER, BATTERY**

Manufacturer:                      Pitco Frialator  
Model:                                      SSHLV14C-2/14T-2/FD

All equipment to be NSF and/or UL listed and labeled.

Model SSHLV14C-2/14T-2/FD Solstice Supreme™ Reduced Oil Volume Fryer System, gas, (4) fryers, (2) 32 lb. oil capacity full tanks & (4) 17 lb. oil capacity twin tanks, computer controls with push button top off, built-in Solstice™ Filter Drawer System, fresh oil jug holder with low jug indicator, stainless steel tank, front, door & sides, (2) 72,500 BTU, (4) 37,000 BTU, CSA Flame, CSA Star, NSF, CE  
1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture  
Natural gas  
Model B3901504 Casters, 9" adjustable swivel non-lock rear & lock front casters, for battery of (4) Solstice gas and electric fryers, batteries and retherms  
  
T&S Brass Model HG-4X-60SK Safe-T-Link Gas Connector Kit, connection SIZE PER EQUIPMENT, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'  
  
T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-44                      REACH-IN FREEZER**

Manufacturer:                      Continental Refrigerator  
Model:                                      1FENSSHD

All equipment to be NSF and/or UL listed and labeled.

Model 1FENSSHD Extra-Wide Freezer, reach-in, 28-1/2"W, one-section, self-contained refrigeration, stainless steel exterior & interior, standard depth, half-height solid doors, cylinder locks, electronic control with digital display, unit can be adjusted to operate as low as -10°F, hi-low alarm, unit comes standard with expansion valve, electric condensate evaporator, R290 Hydrocarbon refrigerant, 1/2 HP, cETLus, NSF, ENERGY STAR®  
Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part  
cord, standard  
Door hinged on right, standard  
5" Casters, standard  
2 Extra Shelves, stainless steel with clips

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-45                      COMBI OVEN, GAS**

Manufacturer:                      RATIONAL  
Model:                                      ICP 10-FULL NG 208/240V 1 PH (LM100EG)

All equipment to be NSF and/or UL listed and labeled.

Model ICP 10-FULL NG 208/240V 1 PH (LM100EG) (CE1GRRRA.0000240) iCombi Pro® 10-Full Size Combi Oven, natural gas, (10) 18" x 26" sheet pan or (20) 12" x 20" steam pan or (10) 2/1 GN pan capacity, (5) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 152,000 BTU, 208/6 ft. cord, CE, IPX5, cCSAus, NSF, ENERGY STAR-®  
2 years parts and labor, 5 years steam generator warranty

Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge

Model 9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included

Model 8720.1561US Installation Kit, for gas iCombi/SCC/CMP 102G ; gas iCombi/SCC/CMP 201G ; gas iCombi/SCC/CMP 202G

Model 56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit)

Model 60.31.104 Stand II Mobile Oven Stand, 27-1/2"H, (14) supporting rails, side panels and top closed, rear panel open, stainless steel construction, height adjustable casters, for iCombi 6- and 10- full size Classic/Pro

Model 60.76.316 Sous-Vide Core Temperature Probe, USB connection, for 6, 10, and 20 Full and Half size models

T&S Brass Model HG-4X-60SK Safe-T-Link Gas Connector Kit, connection SIZE PER EQUIPMENT, 60" hose, stainless steel braiding with extruded coating, (1) Quick-Disconnect, (2) Swivelink fittings, (1) 90° elbow, ball valve, restraining cable adjustable for 3' to 5'

T&S Brass Model POSI-SET Safe-T-Link Posi-Set Appliance Locating Device, for positive placement of mobile kitchen equipment, includes set of (2) units, mounting screws (#10-24) & screw anchors, heat & impact resistant plastic

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-46                      WATER FILTRATION SYSTEM, FOR STEAM EQUIPMENT**

Manufacturer:                      Everpure  
Model:                                      EV979722

All equipment to be NSF and/or UL listed and labeled.

Model EV979722 KleenSteam II Twin System, 20,000 gallon capacity, 5.0 gpm flow rate, total system for steamers prevents limescale formation, (2) 7CB5 carbon filters, (1) SS-10 scale inhibitor Cartridge, dip tube, (2) 2.2 lbs. canisters ScaleKleen® (EV979722)  
This system requires (2) cartridges.  
Supply two extra cartridges.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-47                      S/S WALL FLASHING**

Manufacturer:                      FABRICATION  
Model:                                      CUSTOM

All equipment to be NSF and/or UL listed and labeled.

Model CUSTOM S/S Wall Flashing Wall covering to be 20 gauge S/S affixed to wall with heavy-duty, heat resistant adhesive. Covering shall be fabricated from maximum width sheets for minimum amount of vertical joints and shall be sealed with NSF approved sealant and capped with one inch wide "T" molding, without exposed screws or fasteners. Continuous layer of adhesive to be applied with a ¼" notched trowel. Where wall flashing includes capping of wall ends, capping shall be fabricated from 16 gauge S/S. Wall covering to extend from 1" below top of coved base tile to 3" above finished ceiling and extend past side of hood 18" per Code.

**ITEM # 2-48****EXHAUST HOOD**

Manufacturer: Caddy  
Model: PB-C-W-111-ND-63

All equipment to be NSF and/or UL listed and labeled.

Model PB-C-W-111-ND-63 Hood to be baffle type. Provide flush mounted LED light, KEC to furnish and install light bulbs. Hood package to include pre-piped Ansul fire protection system to UL 300 standards. Hood package to include remote Ansul pull and 120-v solenoid gas valve.

KEC to trim to walls and ceiling with S/S as required.

KEC to coordinate interconnections with appropriate trade contractors. Bottom of hood to be at 7'-0"-aff.

Control panel to be recessed in wall and control functions of exhaust and supply fans, extractor, and hood illumination lamps.

Electrical Contractor to provide all required interconnections between, building fire control, shunt trip breaker, Ansul canisters, hood control panel, etc. Panel to include, light switches for hoods, and trim ring.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-49****FIRE PROTECTIONS SYSTEM**

Manufacturer: Ansul Fire Protection  
 Model: R102/UL300

All equipment to be NSF and/or UL listed and labeled.

Model R102/UL300 Food service contractor shall provide coordination with all trade contractors to insure all the requirements below are properly address. All required trade contractors area required to support the complete installation of the Fire Suppression System

Model R-102 Wet chemical fire suppression system installed to meet UL 300 and local code requirements. Include Ansul tank in stainless enclosure, pull stations, 3" mechanical gas valve, four electrical switches. Nozzles, detectors and other parts required for a complete operational system. Provide a complete pre-engineered Ansul R 102 low pH liquid (Annuluses) fire suppression system for kitchen cooking equipment as indicated on the drawing.

System shall be manufactured by Ansul Company and installed by a company licensed by the Ansul Company and/or the jurisdiction fire and building code official.

Drawings of Ansul system to be sealed by PE of the appropriate state so that township, city or state permits may be obtained by the licensed Ansul installer.

System shall be tested and installed in strict accordance with UL-300, appropriate Building Code(s) and latest edition of NFPA, No. 96.

System shall feature the ability to shut-off, upon discharge of extinguishing agent, the following equipment:

- (a) Exhaust fan(s) (if directed by local authority)
- (b) Electric supply to protected equipment
- (c) Gas supply to protected equipment
- (d) Make-up air fans for hood (if required)

Local codes shall outline what sequencing should take place upon actuation of the System. Installation of the System shall adhere strictly to local governing codes.

Electrical contractor shall provide all material as required to support all inter connections between the Ansul panel and all items to be controlled or controlling to include inter connection between exhaust hood control panel and pollution control panel if provided.

**SYSTEM REQUIERMENTS:**

The regulated release mechanism shall have the following actuation capabilities:

1. Automatic actuation by a fusible link detection system
2. Remote manual actuation by a electronic pull station
3. Pull Station to be located as per code in coordination with the Ansul installation contractor
4. Local manual actuation by a push button located at the front of release mechanism enclosure. Regulated release mechanism shall be compatible with factory-installed solenoid and switch and also the electric and/or gas line shut-off devices.
5. Gas solenoid valve is to be provided by Kitchen Contractor to Plumbing contractor for installation as per code. Kitchen contractor is to confirm size of solenoid valve with plumbing engineer with equipment submission for approval.

Electric Switches-U.L. listed electric snap action switches shall be provided to shut-off the following:

- A. Electric Power to protected appliances
- B. Stop Supply Air Fan and when required Stop Exhaust Air Fan
- C. Add a total of four (4) extra dry contacts

The switches shall be depending on the application:

\*single pole-double throw \*double pole-double throw \*four pole-double throw The switches shall be rated: 125 Vac, 1/3 H.P.

Supply all necessary relays if equipment exceeds the rated capacity of switches.



Electrical contractor shall provide all material as required to support all inter connections between the Ansul panel and all items to be controlled or controlling.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-50                      SANDWICH / SALAD PREPARATION REFRIGERATOR**

Manufacturer:                      Continental Refrigerator  
Model:                                      D60N16-FB-D

All equipment to be NSF and/or UL listed and labeled.

Model D60N16-FB-D Designer Line Sandwich Unit, Front Breather, 60"W, two-section, (16) 1/6 size x 4" deep pans with 12" cutting board, (4) drawers, accommodates (1) 12 x 20 x 6 pan per drawer (supplied by others), stainless steel top, front, sides & interior, electronic control with digital display, hi-low alarm, 3-3/4" casters, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 hydrocarbon refrigerant, 1/4 HP, cETLus, NSF  
Standard warranty: 3 year parts and labor; additional 4 year compressor part  
cord, standard  
Crumb catcher

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-51                      WORK TABLE, STAINLESS STEEL TOP**

Manufacturer:                      Advance Tabco  
Model:                                      FSS-306

All equipment to be NSF and/or UL listed and labeled.

Model FSS-306 Work Table, 72"W x 30"D, 14 gauge 304 stainless steel top with 1-1/2"H rear up-turn, 18 gauge stainless steel adjustable undershelf, stainless steel legs & adjustable bullet feet, NSF  
Model TA-31 Side Splash, 5" high (each)  
Model TA-87 Enclose back of splash (per linear foot)  
Model TA-108 Punch 2" hole for appliance cord (specify location)

**ITEM # 2-52                      PASS-THRU SHELF**

Manufacturer:                      Fabrication  
Model:                                      Custom-24x72 w/ top shroud for heat lamps

All equipment to be NSF and/or UL listed and labeled.

Pass-Thru Shelf, mounted in opening, Size per plan, 1-1/2 45 degree front edge, 1-1/2"H rear edge, 16/304 S/S NSF (units 84" & longer have (3) support brackets). Turn up Welded sides to bottom of shroude to line opening jambs.  
Refer to detail drawing for more information, Unit to be of size, shape and configuration as shown on foodservice drawings. All welds to be ground and polished smooth  
KEC to submit shop drawings for approval and coordinated with all trade contractions as to required installation support  
GC to provide adequate wall blocking for proper support of wall mounted equipment, KEC to coordinate location

**ITEM # 2-52A                      HEAT LAMP**

Manufacturer:                      Hatco  
Model:                                      GRAHL-36D6

All equipment to be NSF and/or UL listed and labeled.

Model GRAHL-36D6 Glo-Ray® Infrared Strip Heater, 36" W, high wattage, tubular metal heater rod with lights, double heater rod housing 6" spacing, aluminum construction, NSF, cULus, Made in USA  
NOTE: Includes 24/7 parts & service assistance, call 414-671-6350  
One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements  
Model RMB2-2R Remote Control Enclosure, (1) toggle switch, (1) infinite switch, (1) indicator light (for 208 volt) (2-52C)  
Model LEADS10 6'-10' Extended Electrical Leads  
Model STANDARD Clear Anodized Aluminum housing, finish, standard  
Chef LED Light Bulbs, 3000 Kelvin, warm light (emulates halogen) (3 bulbs) 120v, (each), cULus, CE, Made in USA  
Model ADJ ANGLE-D Adjustable angle bracket, (2) pair

KEC coordinate with Fabricator for Item 2-52.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-52B                    LIGHT FIXTURE**

Manufacturer:            Hatco  
Model:                    HL-30-2

All equipment to be NSF and/or UL listed and labeled.

Model HL-30-2 Glo-Rite® Display Light, strip type with aluminum housing & toggle switch, 30" long, with extra lamp assembly, NSF, UL, UL EPH Classified, CSA, Made in USA  
NOTE: Includes 24/7 parts & service assistance, call 414-671-6350  
Model LEADS10 6'-10' Extended Electrical Leads (available at time of purchase only)  
Model STANDARD Clear Anodized Aluminum housing, finish, standard  
Chef LED Light Bulbs, 3000 Kelvin, warm light (emulates halogen) (4 bulbs) 120v, (each), cULus, CE, Made in USA  
Model HL-BRKT Adjustable angle bracket, pair

KEC coordinate with Fabricator for Item 2-52.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-52C                    HEAT LAMP REMOTE CONTROL**

Manufacturer:            Hatco  
Model:                    RMB2-2R

All equipment to be NSF and/or UL listed and labeled.

Remote Control Enclosure, 2 relays, 24 amps, 208v  
Controls Items 2-52A & B.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-53                      MICROWAVE/IMPINGEMENT OVEN**

Manufacturer:                      TurboChef  
Model:                                      I5

All equipment to be NSF and/or UL listed and labeled.

Model I5 I5™ Microwave/Impingement Oven, Rapid Cook, electric, 28.1" wide, ventless, countertop, fully insulated cook chamber, stores up to 200 recipes, internal catalytic converter, smart voltage sensor technology (US only), digital display, removable rack and grease collection pan, top and bottom jet plates, pull down door with ergonomic handle, multi-speed impingement blower, 13 1/2" x 14 1/4", (2) solid PTFE baskets, (1) oven cleaner (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, side hand grips, stainless steel front, top & sides, cULus, CE, UL EPH Classified, ANSI/NSF 4, TUV  
Model CON-7006 ChefComm Pro, Full Access, with USB Smart Card Reader  
Model 700-0673 Wooden Paddle, 14" x 12" (35.6 cm x 30.5 cm)  
Model I5-9168 Rack, standard, for i5 oven

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-54                      ICE BIN FOR ICE MACHINES**

Manufacturer:                      Follett Products, LLC  
Model:                                      950-48

All equipment to be NSF and/or UL listed and labeled.

Model 950-48 Ice Bin, slope front, 48" wide, 950 lb. bin storage, stainless steel front & sides, bin interior includes polyethylene-lined walls & stainless steel bottom, stainless top is custom cut for ice machine(s), includes 6.00" (15.24 cm) plastic adjustable legs  
2 years parts and labor warranty, standard  
Model ABICEPADDL46 Ice Paddle, high density poly, 46-1/2" long, for slope front bin, single door upright bin, and single door Ice Devlce ice storage and dispensing system (Net Price)  
Model 00146365 Saf-T-Ice® Guardian Scoop System, 64 oz. (Net Price)  
Model ABSPECLEG3 Legs, 6", stainless steel, flanged (set of 4) for slope front bins, and single door and double door upright bins

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-55                    ICE MAKER, CUBE-STYLE**

Manufacturer:            Scotsman  
Model:                    MC1030MW-32

All equipment to be NSF and/or UL listed and labeled.

Model MC1030MW-32 Prodigy ELITE® Ice Maker, cube style, water-cooled, self-contained condenser, production capacity up to 1029 lb/24 hours at 70°/50° (929 lb AHRI certified at 90°/70°), medium cube size, ICELINQ® mobile app, Bluetooth® connectivity, preservation mode, external bin full indicator, AutoAlert™ indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, unit specific QR code, stainless steel finish, AgION™ antimicrobial protection, cULus, NSF, engineered and assembled in USA  
3 year parts & labor warranties  
5 year parts & labor warranties on Evaporator  
5 year parts on compressor & condenser

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-56                    WATER FILTRATION SYSTEM, FOR ICE MACHINES**

Manufacturer:            Everpure  
Model:                    EV932402

All equipment to be NSF and/or UL listed and labeled.

Model EV932402 Insurice® Water Filtration System, Insurice® Twin-i2000<sup>2</sup>, Twin, (2) i2000<sup>2</sup> Micro-Pure® II Precoat primary filtration cartridge, reduces chlorine, taste & odor, inhibits scale, outlet pressure gauge, flushing valve, 18,000 gallons, 3.34 gpm, 0.5 micron, 3/4" inlet, 3/4" outlet, NSF 42 & 53 (EV932402)  
This system requires (2) cartridges.  
Supply 2 extra cartridges.  
KEC coordinate water quality and interconnection to Item 2-55 Ice Machine.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-57                    ~~FOOD LOCKER, FLOOR MODEL~~ SPARE                    PR-022**

Manufacturer:            Hatco  
Model:                    MPP-8I

All equipment to be NSF and/or UL listed and labeled.

**ITEM # 2-58                    ~~HOT FOOD WELL UNIT, DROP-IN, ELECTRIC~~ SPARE                    PR-022**

Manufacturer:            Hatco  
Model:                    HWBI-3MA

All equipment to be NSF and/or UL listed and labeled.

**ITEM # 2-59                      UNDERCOUNTER REFRIGERATOR**

Manufacturer:                      Continental Refrigerator  
Model:                                      SW48N-U

All equipment to be NSF and/or UL listed and labeled.

Model SW48N-U Undercounter Refrigerator, 48"W, 13.4 cu ft capacity, two-section, (2) field rehingable doors, stainless steel front, top & end panels, aluminum interior, 1-3/8" diameter plate casters, front breathing, rear-mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/5 hp, cETLus, ENERGY STAR®  
Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part  
Cord, standard  
Left Door hinged on left & right door hinged on right, standard  
Stainless steel interior  
Shelf, stainless steel with clips (any size)  
Cylinder lock (per door/drawer)

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-60                      ICED TEA BREWER**

Manufacturer:                      By Owner's Vendor (BUNN)  
Model:                                      36700.0009

All equipment to be NSF and/or UL listed and labeled.

Model 36700.0009 36700.0009 TB3 Iced Tea Brewer, 3-gallon capacity single brewer, 16.3 gallon/hour, SplashGard® funnel, adjustable steep time, (dispensers sold separately), , cord attached, UL, NSF  
Model 34100.0002 34100.0002 TDO-4 Iced Tea/Coffee Dispenser, cylinder style, 4 gallon capacity (15.1 liters), sump dispense valve, oval shape brew-through plastic lid, faucet handles are labeled sweetened & unsweetened, side handles, NSF

KEC to coordinate installation of this item with owner and/or owners vendor.  
KEC to verify utility requirements with owner/vendor and coordinate with trade contractors as required.  
KEC to coordinate installation of this item with Vendor to ensure unit is in place prior to health inspection.  
PC to furnish and install backflow preventer as required by code.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-61                      WATER FILTRATION SYSTEM, FOR COFFEE BREWERS**

Manufacturer:            Everpure  
Model:                    QC7I TWIN 4FC5-S

All equipment to be NSF and/or UL listed and labeled.

Model QC7I TWIN 4FC5-S QC7I Water Filtration System, QC7I Twin 4FC5-S, (2) 4FC5-S Fibredyne® carbon block cartridges, reduces sediment, chlorine, taste & odor, inhibits scale, 30,000 gallons capacity, 5.0 gpm flow rate, 5 micron, inlet water shut-off valve, outlet pressure gauge, flush valve, 3/4" inlet/outlet connections, NSF 42, (EV920262)

Model EV969331 Replacement Cartridge: 4FC5-S Water Filter Cartridge, 4FC5-S, (1) 4FC5-S Fibredyne® II submicron carbon block cartridge, reduces chlorine, taste & odors, inhibits bacterial growth & scale, 15,000 gallons, 2.5 gpm, 5 micron, NSF 42 (EV969331)

KEC TO VERIFY WITH MANUFACTURER AND OWNER FOR PROPER FILTER FOR FUNCTION AND WATER QUALITY

GC to provide adequate wall blocking for proper support of wall mounted equipment all piping to be located in the wall.

KEC to coordinate all required interconnections between equipment and water filter with appropriate trade contractors.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-62                      HAND SINK**

Manufacturer:            Advance Tabco  
Model:                    7-PS-42

All equipment to be NSF and/or UL listed and labeled.

Model 7-PS-42 Recessed Hand Sink, 14"W x 10"D x 5" deep sink bowl, includes: 4" OC deck mounted gooseneck faucet with aerator, soap & paper towel dispensers, 4"H side splashes, 304 stainless steel, NSF (countertop opening not to exceed 17-1/4" (front to back) x 17-3/8" (left to right))

Model K-316-LU Wrist Handles Only, for splash or deck mount hand sink faucet (1 pair hot & cold 4" long blades

Model K-08 Low-flow aerator 0.5gpm, fits 55/64-27 male or 15/16-27 female thread on spout, conforms to California AB 1953

KEC coordinate with Millwork Contractor -installation in millwork counter.

JME Notes: Refer to utility drawings to confirm utility requirements



**ITEM # 2-63                      COFFEE BREWER**

Manufacturer:                      By Owner's Vendor (BUNN)  
Model:                                      51200.0100

Model 51200.0100 51200.0100 ICB Twin Soft Heat® Automatic Coffee Brewer, with Infusion series technology: (6) brew buttons & (3) batch sizes (1/2 gal, 1 gal & 1-1/2 gal), black plastic funnel, hot water faucet on side, multidirectional Peak Extraction™ spray head, 3/8" male flare fitting supplied, USB programming capable, blue LED indicator lights, 4" stainless steel legs, stainless steel exterior, 120/UL, NSF

KEC to coordinate installation of this item with owner and/or owners vendor.  
KEC to verify utility requirements with owner/vendor and coordinate with trade contractors as required.  
KEC to coordinate installation of this item with Vendor to ensure unit is in place prior to health inspection.  
PC to furnish and install backflow preventer as required by code.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-64                      RAPID COOK OVEN**

Manufacturer:                      TurboChef  
Model:                                      SINGLE MAG SOTA

All equipment to be NSF and/or UL listed and labeled.

Model SINGLE MAG SOTA Sota™ Convection/Microwave Oven, Rapid Cook, electric, 16" wide, single mag, ventless, countertop, insulated cook chamber, stores up to 256 recipes, internal catalytic converter, LED timer, pull down door with ergonomic handle, multi-speed convection blower, removable rack and bottom jetplate, smart voltage sensor technology (US only), includes (2) solid aluminum pan, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, stainless steel interior, powder coated, corrosion-resistant steel outer wrap and door, 4" legs, cULus, CE, UL EPH Classified, ANSI/NSF 4, TUV

Model I1-3221 Kit, Panini Grill Rack & Tray, for Sota oven

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-65                      ~~FOOD SHIELD~~                      SPARE                      PR-022**

Manufacturer:                      BSI  
Model:                                      DECO 331-N

All equipment to be NSF and/or UL listed and labeled.

**ITEM # 2-66                      FOOD SHIELD**

Manufacturer:            BSI  
Model:                    DECO 331-N

All equipment to be NSF and/or UL listed and labeled.

Model DECO 331-N BSI, LLC Deco™ Engineered Operator-Serve Food Shield, 26" height, 24-1/2" vertical shield, tempered glass, beveled and polished exposed glass edges, stainless steel tubing uprights, mounting flange, NSF-Component  
Tube Upright: 1"x 2" rectangular, standard  
Rectangular flange, standard  
Fitting finish to be specified – KEC coordinate with Interior Architect, Install in Millwork.

**ITEM # 2-67                      DROP-IN SINK**

Manufacturer:            Advance Tabco  
Model:                    DI-1-2012

All equipment to be NSF and/or UL listed and labeled.

Model DI-1-2012 Drop-In Sink, 1-compartment, 20"W x 16"D front-to-back x 12" deep bowl, Deep Drawn™ sink bowl, includes: deck mounted 8" swing spout faucet (K-50) & basket drain, 18 gauge 304 stainless steel, NSF  
Model K-350 Upgraded Finish  
Model K-76 Paint-on sound deadening under top.  
Model K-610C Perforated bottom strainer plate, stainless steel, removable, sits 1" above bottom of sink, fits Advance Tabco Deep Drawn™ 16" x 20" sink bowls only  
Model K-08 Low-flow aerator 0.5gpm, fits 55/64-27 male or 15/16-27 female thread on spout, conforms to California AB 1953  
KEC coordinate with Millwork counter, unit installs in millwork counter front of house.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-68**

**~~BLENDER, BAR~~ SPARE**

**PR-022**

Manufacturer: Waring  
Model: MX1500XTX

All equipment to be NSF and/or UL listed and labeled.

**ITEM # 2-69**

**~~DROP-IN REFRIGERATED WELL~~ SPARE**

**PR-022**

Manufacturer: Hatco  
Model: CWB-1

All equipment to be NSF and/or UL listed and labeled.

**ITEM # 2-70                      ESPRESSO CAPPUCCINO MACHINE**

Manufacturer:                      By Owner's Vendor (BUNN)  
Model:                                      BLACK & WHITE 3 CTMC

All equipment to be NSF and/or UL listed and labeled.

KEC to coordinate installation of this item with owner and/or owners vendor.  
KEC to verify utility requirements with owner/vendor and coordinate with trade contractors as required.  
KEC to coordinate installation of this item with Vendor to ensure unit is in place prior to health inspection.  
PC to furnish and install backflow preventer as required by code.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-71                      WATER FILTRATION SYSTEM, FOR COFFEE BREWERS**

Manufacturer:                      Everpure  
Model:                                      QC7I SINGLE 4FC5-S

All equipment to be NSF and/or UL listed and labeled.

Model QC7I SINGLE 4FC5-S QC7I Water Filtration System, QC7I Single 4FC5-S, (1) 4FC5-S Fibredyne® carbon block cartridge, reduces sediment, chlorine, taste & odor, inhibits scale, 15,000 gallons capacity, 2.5 gpm flow rate, 5 micron, inlet water shut-off valve, outlet pressure gauge, flush valve, 3/8" inlet/outlet connections, NSF 42, (EV920261)  
Model EV969331 Replacement Cartridge: 4FC5-S Water Filter Cartridge, 4FC5-S, (1) 4FC5-S Fibredyne® II submicron carbon block cartridge, reduces chlorine, taste & odors, inhibits bacterial growth & scale, 15,000 gallons, 2.5 gpm, 5 micron, NSF 42 (EV969331)  
KEC TO VERIFY WITH MANUFACTURER AND OWNER FOR PROPER FILTER FOR FUNCTION AND WATER QUALITY  
GC to provide adequate wall blocking for proper support of wall mounted equipment all piping to be located in the wall.  
KEC to coordinate all required interconnections between equipment and water filter with appropriate trade contractors.

JME Notes: Refer to utility drawings to confirm utility requirements

**ITEM # 2-72**

**~~DISPLAY CASE, REFRIGERATED/NON-REFRIG~~ SPARE**

**PR-022**

Manufacturer: Structural Concepts

Model: C3Z3667

All equipment to be NSF and/or UL listed and labeled.

**ITEM # 2-73                    ~~DISPLAY CASE, REFRIGERATED, SELF-SERVE~~ SPARE                    PR-022**

Manufacturer:                    Structural Concepts  
Model:                                HMO6353R

All equipment to be NSF and/or UL listed and labeled.

**ITEM # 2-74                    SELF PAY POS W/CHIT & SCANNER                    PR-022**

Manufacturer:                    NIC  
Model:                                BY OWNER

All equipment to be NSF and/or UL listed and labeled.

Point of Sale Equipment is to be provided by owner and/or owner's vendor.  
KEC to coordinate installation to ensure unit is in place prior to health inspection  
Electrical contractor to verify data line requirements with owner and provide as required.

JME Notes: Refer to utility drawings to confirm utility requirements.

**ITEM # 2-75                    MICRO MARKET                    PR-022**

Manufacturer:                    RPI  
Model:                                Custom

All equipment to be NSF and/or UL listed and labeled.

Micro Market see drawings for layout and dimensions, includes Items # 2-38 & 2-39.  
Cabinetry constructed of ¾" plywood, inside finish to be light colored melamine, exterior finish premium laminate as specified by Interior architect and to match finish on items 2-38 & 2-39.  
Supplied with hidden hinges, door pulls and locks. Countertop material as specified by Interior Architect. Grommets for utility connections and waste chutes.  
KEC to submit shop drawings for approval and coordinated with all trade contractors as to required installation support.  
Electrical contractor to verify data line requirements with owner and provide as required.

JME Notes: Refer to utility drawings to confirm utility requirements.

**END SECTION**

# FOODSERVICE CUT SHEET BOOK

CAFÉ & PREP KITCHEN

100 % CD - 02-24-2023

REVISED FOR PR 022 - 01-08-2024

FOR

AWSOM BENTONVILLE, AR



Description: Area Drain

Notes: Area Drain to be furnished and installed by plumbing contractor.

All area drains are to have the surrounding floor from wall floor joint to drain sloped at 1/8" per foot as required by the Health Code.

Area Drains are required in all kitchen and bar areas and located as required to properly drain all floor areas



Description: Floor Sink

Notes: Floor Sink to be furnished and installed by plumbing contractor.

Provide 1" air gap on all indirect waste pipes at floor sink location.

Plumbing contractor to run indirect waste pipes as close to underside of equipment as possible to facilitate cleaning.

Cut pipes on 45 degree to allow continuous flow. Drain piping is to be supported from floors or walls using stand of zused on walls it is to be filled and sealed to meet local health department approval.

Provide drain grate as required. KEC to coordinate floor sink location with PC to avoid conflict with equipment leg placement.



STAINLESS STEEL

# HAND SINKS

## 12" WIDE SPACE-SAVER UNITS

Conforms To NSF 61/9 Lead Free Requirements



7-PS-22



7-PS-23



7-PS-53

### WITH SOAP & TOWEL DISPENSERS



7-PS-84



7-PS-83



7-PS-73



7-PS-89

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

### FEATURES:

One piece 9" x 9" x 5" **Deep Drawn** sink bowl design.  
 All sink bowls have a large liberal radii with a minimum dimension of 1" and are square in design.  
 2" stainless steel drain with strainer plate.  
 Units with towel dispensers use standard C-fold towels.

### Specific Features:

- 7-PS-22** - 4" O.C. K-22 deck mounted faucet with aerator.
- 7-PS-83** - 4" O.C. K-22 deck mounted faucet with aerator. Liquid soap & towel dispenser with hinged towel box.
- 7-PS-23** - 4" O.C. K-123 splash mounted faucet with aerator.
- 7-PS-84** - 4" O.C. K-123 splash mounted faucet with aerator. Liquid soap & towel dispenser with hinged towel box.
- 7-PS-53** - 4" O.C. K-175 splash mounted electronic faucet with aerator.
- 7-PS-73** - 4" O.C. K-123 splash mounted faucet with aerator. Liquid soap & towel dispenser with hinged towel box. 7 3/4" high Side Splashes (from top of deck).
- 7-PS-89** - 4" O.C. K-175 splash mounted electronic faucet with aerator. Liquid soap & towel dispenser with hinged towel box. 7 3/4" high Side Splashes (from top of deck).

### CONSTRUCTION:

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

### MATERIAL:

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

### MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.  
**Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.  
 Drains are 1-1/2" IPS.

### ⚠ WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

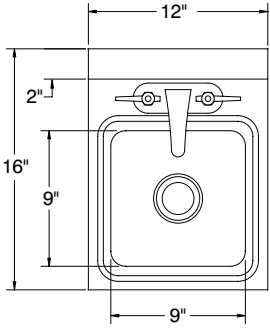
# DIMENSIONS and SPECIFICATIONS

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

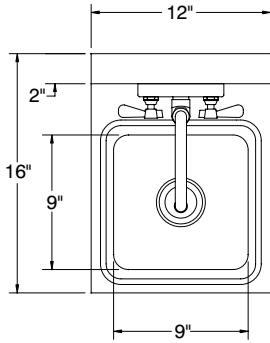
FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

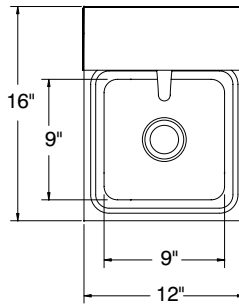
TOP VIEW FOR 7-PS-22



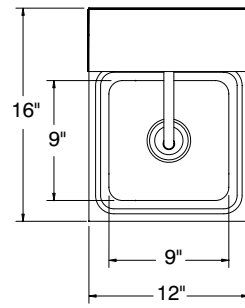
TOP VIEW FOR 7-PS-23



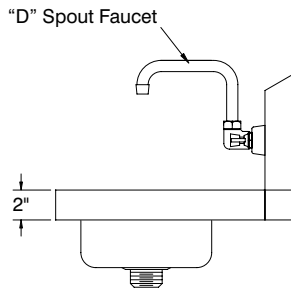
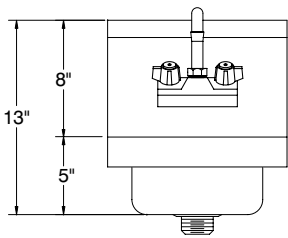
TOP VIEW FOR 7-PS-83



TOP VIEW FOR 7-PS-73/7-PS-84/7-PS-89

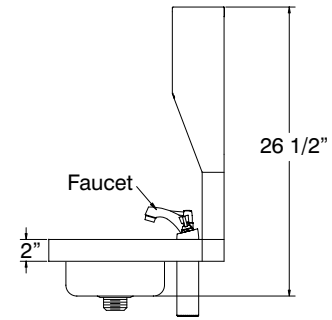
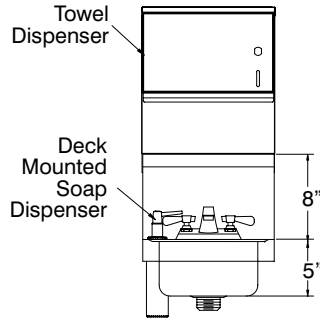


7-PS-23



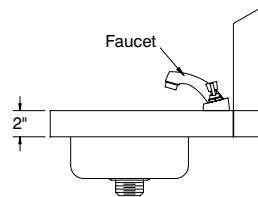
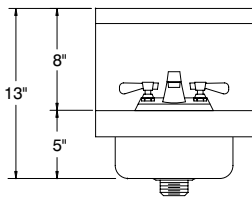
12 lbs.

7-PS-83



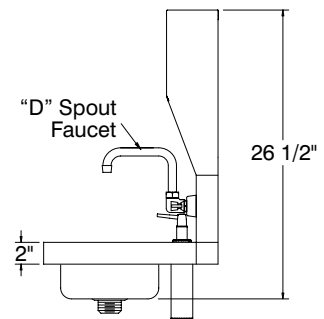
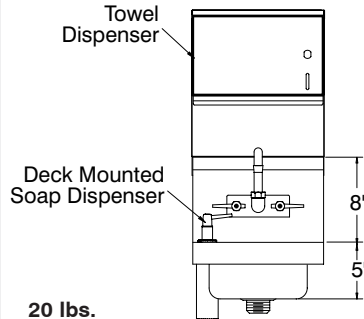
20 lbs.

7-PS-22



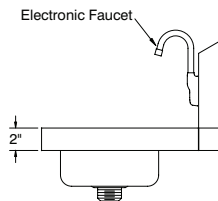
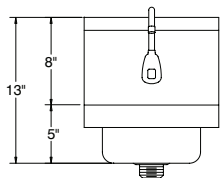
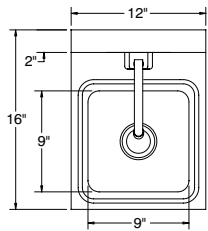
12 lbs.

7-PS-84



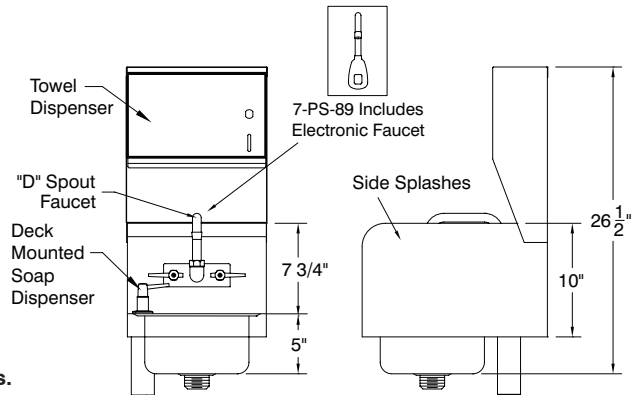
20 lbs.

7-PS-53



12 lbs.

7-PS-73/7-PS-89



31 lbs.



# FAUCET PARTS & ACCESSORIES

## Faucet Repair Kit

For K-22, K-59, K-123, K-125, K-126, K-206 & K-316 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00A (Set of 2)**



## Faucet Repair Kit

For K-1, K-11, K-50, K-51, K-52, K-53, K-56, K-124, K-101, K-160, K-208 & K-240 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00B (Set of 2)**



## Service Faucet Vacuum Breaker Repair Kit

For K-240 Faucet

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-03**



## K-02 Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased From 2016 - 2019. For Older Faucets, See Below.



## K-02A Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased Before January 2016 or After 2019.

## Pedal/Knee Valve Replacement Parts

### Replacement Bonnet for Pedal/Knee Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-01**



### Replacement Check Valves

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19**



### Thermostatic Mixing Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-425**



### Mixing Valve & Retainer

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19A**



## Faucet Options & Accessories

### Hands-Free Wand



**K-400**



### Low Flow Aerator



**K-08**

.5 GPM

### Wrist Handles (Pair)



**K-316-LU**

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

### Wrist Handles (Pair)

For Heavy Duty 8" O.C. Faucets



**K-416-LU**

### Splash Mount Faucet Mounting Kit

K-1, K-11, K-101, K-105, K-112, K-119 & K-211

**K-06**



### Faucet Wall Mounting Bracket

8" O.C.

**K-30**



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16 GAUGE 300 SERIES STAINLESS STEEL

# HAND SINK SIDE SPLASHES WELDED & BOLT-ON

### FEATURES:

Shields surround work area from splashes and prevents cross-contamination.

Available as 7-3/4" and 12" high.

#### Welded Side Splashes

Available as 7-3/4", 12" & 24" high.

#### Factory installed only.

#### Bolt-on Single Panel Side Splash

Available as 7-3/4" and 12" high.

Includes holes only. Hardware not included.

### CONSTRUCTION:

**Welded Side Splashes** (factory installed) are spot welded and polished to a satin finish.

**Bolt-on Side Splashes** (field installation) require drilling holes in hand sink to match holes in side splash. Mounting hardware is not included.



24" Side Splashes With Included Back Panel Shown  
Factory Installed Only



Single Sided 7-3/4" Side Splash Shown  
Factory Installed Only



Double Sided Bolt-On 7-3/4" Side Splashes Shown  
Hardware Not Included

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

## WELDED

### One Side Splash

### Two Side Splashes

	Model #	Approx. Weight	Approx. Cu. Ft.	Model #	Approx. Weight	Approx. Cu. Ft.	O.A. Splash Size W x H	Description
<b>7-3/4" High Welded Side Splashes</b>	7-PS-16	5 lbs.	1	7-PS-17	12 lbs.	1	15-1/4" x 9-3/4"	For 10" x 14" Bowls w/ Splash Mt. Faucets
	7-PS-16A	5 lbs.	1	7-PS-17A	12 lbs.	1	16-1/8" x 9-3/4"	For 9" x 9" Bowls
	7-PS-16B	5 lbs.	1	7-PS-17B	13 lbs.	1	17-1/8" x 9-3/4"	For 10" x 14" Bowls w/ Deck Mt. Faucets
	7-PS-16C	7 lbs.	1	7-PS-17C	15 lbs.	1	21-3/4" x 9-3/4"	For 16" x 20" Bowls
	7-PS-16D	8 lbs.	1	7-PS-17D	16 lbs.	1	23-3/8" x 9-3/4"	For Handicapped Hand Sinks
	7-PS-16E	6 lbs.	1	7-PS-17E	14 lbs.	1	19-5/8" x 9-3/4"	For 14" (F/B) x 16" Bowls
	7-PS-16F	6 lbs.	1	7-PS-17F	14 lbs.	1	21-1/8" x 9-3/4"	For 16" (F/B) x 14" Bowls
<b>12" High Welded Side Splashes</b>	7-PS-11	6 lbs.	1	7-PS-15	14 lbs.	1	15-1/4" x 14"	For 10" x 14" Bowls w/ Splash Mt. Faucets
	7-PS-11A	6 lbs.	1	7-PS-15A	14 lbs.	1	16-1/8" x 14"	For 9" x 9" Bowls
	7-PS-11B	6 lbs.	1	7-PS-15B	14 lbs.	1	17-1/8" x 14"	For 10" x 14" Bowls w/ Deck Mt. Faucets
	7-PS-11C	8 lbs.	1	7-PS-15C	18 lbs.	1	21-3/4" x 14"	For 16" x 20" Bowls
	7-PS-11D	9 lbs.	1	7-PS-15D	20 lbs.	1	23-3/8" x 14"	For Handicapped Hand Sinks
	7-PS-11E	7 lbs.	1	7-PS-15E	16 lbs.	1	19-5/8" x 14"	For 14" (F/B) x 16" Bowls
	7-PS-11F	8 lbs.	1	7-PS-15F	18 lbs.	1	21-1/8" x 14"	For 16" (F/B) x 14" Bowls
<b>24" High Welded Side Splashes</b>	<b>NOTE:</b> 24" High Side Splashes Include A Rear Panel That Matches The Height Of The Side Panels. (Only Available As Two Side Design, Single Side Not Offered)			7-PS-28	28 lbs.	1	15-1/4" x 26"	For 10" x 14" Bowls w/ Splash Mt. Faucets
				7-PS-28A	28 lbs.	1	16-1/8" x 26"	For 9" x 9" Bowls
				7-PS-28B	28 lbs.	1	17-1/8" x 26"	For 10" x 14" Bowls w/ Deck Mt. Faucets
				7-PS-28C	36 lbs.	1	21-3/4" x 26"	For 16" x 20" Bowls
				7-PS-28D	40 lbs.	1	23-3/8" x 26"	For Handicapped Hand Sinks
				7-PS-28E	32 lbs.	1	19-5/8" x 26"	For 14" (F/B) x 16" Bowls
				7-PS-28F	36 lbs.	1	21-1/8" x 26"	For 16" (F/B) x 14" Bowls

## BOLT-ON

Hardware Not Included

### 7-3/4" High

### 12" High

Model #	O.A. Splash Size W x H	Approx. Weight	Approx. Cu. Ft.	Model #	O.A. Splash Size W x H	Approx. Weight	Approx. Cu. Ft.	Description
7-PS-27	15-1/4" x 10"	5 lbs.	1	7-PS-13	15-1/4" x 14"	6 lbs.	1	For 10" x 14" Bowls w/ Splash Mt. Faucets
7-PS-27A	16-1/8" x 10"	6 lbs.	1	7-PS-13A	16-1/8" x 14"	7 lbs.	1	For 9" x 9" Bowls
7-PS-27B	17-1/8" x 10"	6 lbs.	1	7-PS-13B	17-1/8" x 14"	7 lbs.	1	For 10" x 14" Bowls w/ Deck Mt. Faucets
7-PS-27C	21-3/4" x 10"	6 lbs.	1	7-PS-13C	21-3/4" x 14"	7 lbs.	1	For 16" x 20" Bowls
7-PS-27D	23-3/8" x 10"	7 lbs.	1	7-PS-13D	23-3/8" x 14"	8 lbs.	1	For Handicapped Hand Sinks
7-PS-27E	19-5/8" x 10"	7 lbs.	1	7-PS-13E	19-5/8" x 14"	8 lbs.	1	For 14" (F/B) x 16" Bowls
7-PS-27F	21-1/8" x 10"	7 lbs.	1	7-PS-13F	21-1/8" x 14"	8 lbs.	1	For 16" (F/B) x 14" Bowls



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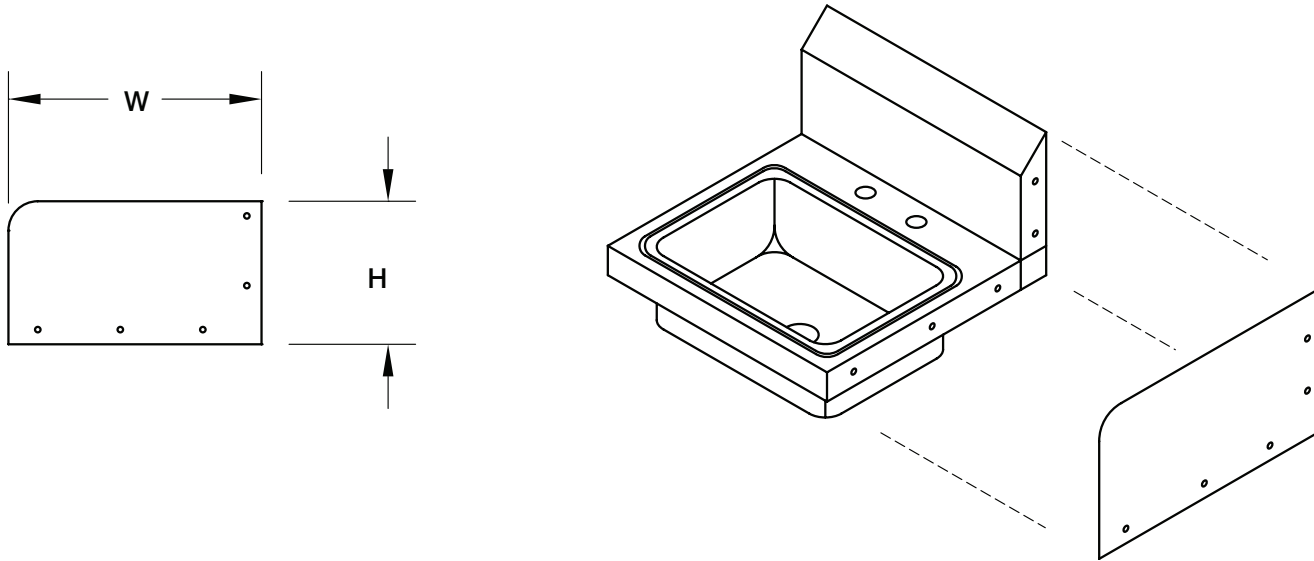
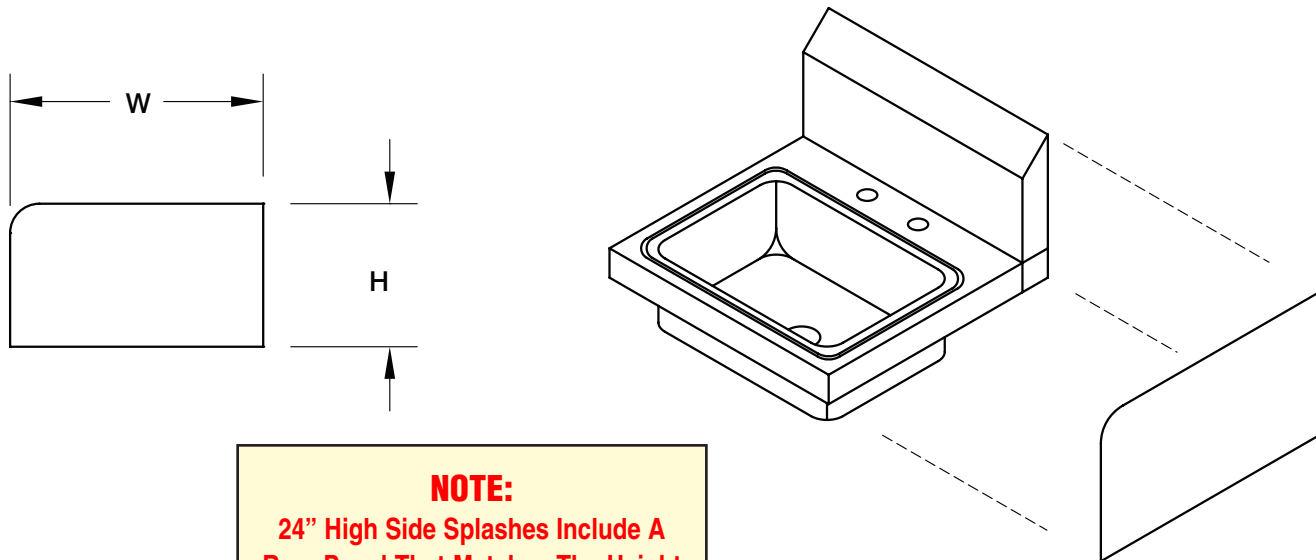
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**DIMENSIONS and SPECIFICATIONS**TOL  $\pm$  .500"

ALL DIMENSIONS ARE TYPICAL

**BOLT-ON SIDE SPLASHES** (Hardware Not Included)**WELDED SIDE SPLASHES** (Factory Installed Only)**NOTE:**

**24" High Side Splashes Include A Rear Panel That Matches The Height Of The Side Panels And Is To Be Secured To The Rear Wall.**

**Rear Panel Mounting Holes Are Provided. (Hardware Not Included).**







STAINLESS STEEL  
**HAND SINKS**  
**A.D.A COMPLIANT LAVATORIES WITH TAPERED SKIRT**

Conforms To NSF 61/9 Lead Free Requirements



Includes K-175  
Electronic Faucet



7-PS-41



Includes Extended  
Swing Faucet



7-PS-46



Includes K-175  
Electronic Faucet



7-PS-77-E



Includes Extended  
Swing Faucet



7-PS-77-W

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

**7-PS-41 / 7-PS-46 FEATURES:**

One piece **Deep Drawn** sink bowl design.  
 Sink bowl is 14" x 16" x 5".  
 Undermount Towel Dispenser.  
 Deck mount liquid soap dispenser.  
 Stainless Steel Skirt with Removable Access Panel and enclosed bottom for storage.  
 "Z" bracket wall mounting plate  
 Stainless steel 1-1/2" IPS basket drain.

**Additional Unit Features:**

**7-PS-41:**

K-175 splash mount hands free electronic operated gooseneck faucet.

**7-PS-46:**

K-206 6" splash mount extended "d" spout faucet with wrist handles.

**7-PS-77-E / 7-PS-77-W FEATURES:**

One piece **Deep Drawn** sink bowl design.  
 Sink bowl is 14" x 16" x 5".  
 Deck mount liquid soap dispenser.  
 Stainless Steel Skirt with Removable Access Panel and enclosed bottom for storage.  
 "Z" bracket wall mounting plate  
 Stainless steel 1-1/2" IPS basket drain.

**Additional Unit Features:**

**7-PS-77-E:**

K-175 splash mount hands free electronic operated gooseneck faucet.

**7-PS-77-W:**

K-206 6" splash mount extended "D" spout faucet with wrist handles.

**CONSTRUCTION:**

All TIG welded.  
 Welded areas blended to match adjacent surfaces and to a satin finish.  
 Die formed Countertop Edge with a 3/8" No-Drip offset.  
 Bowl made from One sheet of stainless steel - No Seams.

**MATERIAL:**

Heavy gauge type 304 series stainless steel.  
 Skirt - 16 gauge type 304 series stainless steel.  
 Wall mounting bracket is Galvanized and of offset design.  
 All fittings are brass / chrome plated unless otherwise indicated.

**MECHANICAL:**

Faucet supply is 1/2" IPS male thread hot and cold.  
**Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.

**⚠ WARNING:**

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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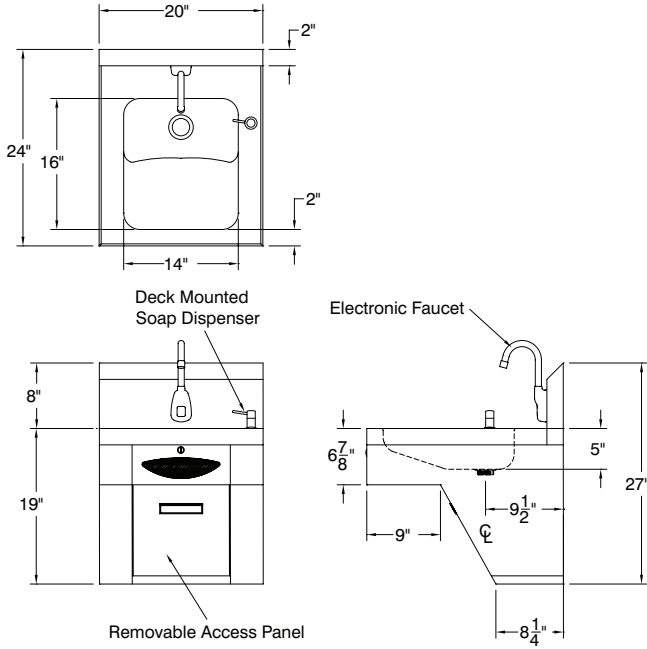
# DIMENSIONS and SPECIFICATIONS

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

FITTINGS SUPPLIED AS SHOWN

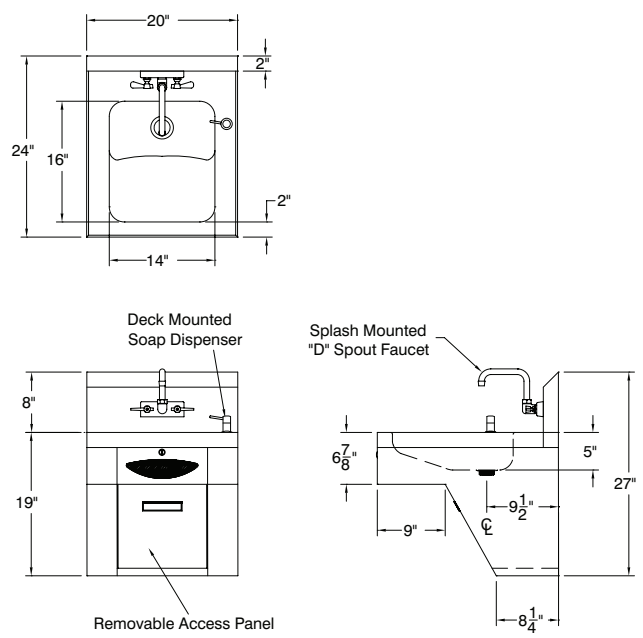
ALL DIMENSIONS ARE TYPICAL

7-PS-41



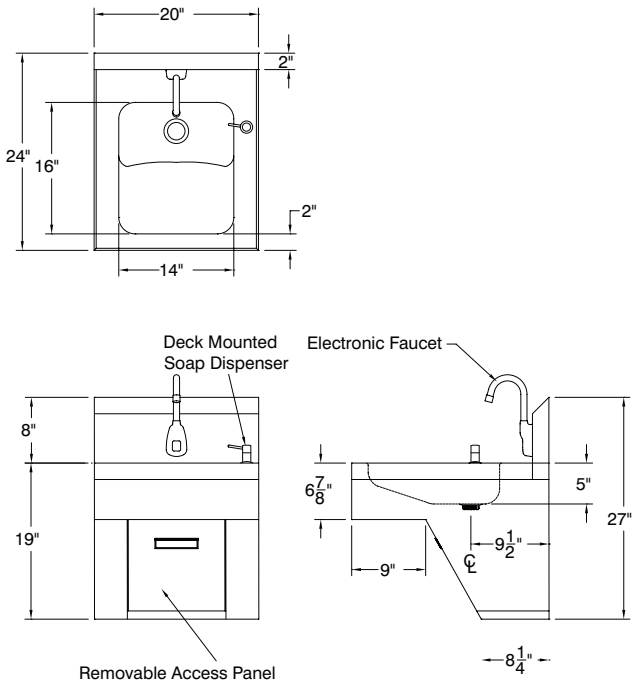
65 lbs.

7-PS-46



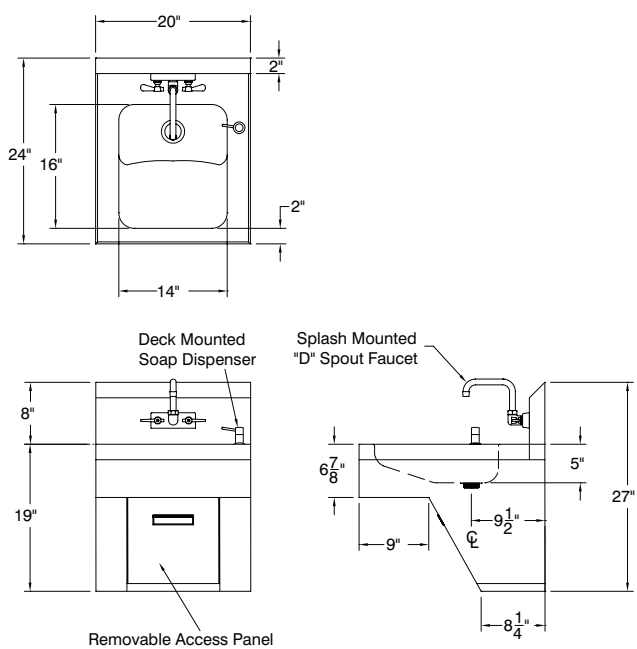
65 lbs.

7-PS-77-E



65 lbs.

7-PS-77-W



65 lbs.





# FAUCET PARTS & ACCESSORIES

## Faucet Repair Kit

For K-22, K-59, K-123, K-125, K-126, K-206 & K-316 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00A (Set of 2)**



## Faucet Repair Kit

For K-1, K-11, K-50, K-51, K-52, K-53, K-56, K-124, K-101, K-160, K-208 & K-240 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00B (Set of 2)**



## Service Faucet Vacuum Breaker Repair Kit

For K-240 Faucet

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-03**



## K-02 Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased From 2016 - 2019. For Older Faucets, See Below.



## K-02A Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased Before January 2016 or After 2019.

## Pedal/Knee Valve Replacement Parts

### Replacement Bonnet for Pedal/Knee Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-01**



### Replacement Check Valves

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19**



### Thermostatic Mixing Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-425**



### Mixing Valve & Retainer

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19A**



## Faucet Options & Accessories

### Hands-Free Wand



**K-400**



### Low Flow Aerator



**K-08**

.5 GPM

### Wrist Handles (Pair)



**K-316-LU**

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

### Wrist Handles (Pair)

For Heavy Duty 8" O.C. Faucets



**K-416-LU**

### Splash Mount Faucet Mounting Kit

K-1, K-11, K-101, K-105, K-112, K-119 & K-211

**K-06**



### Faucet Wall Mounting Bracket

8" O.C.

**K-30**



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# Slim Jim®

The Slim Jim® container delivers the durability needed for commercial environments combined with brand new innovation to increase worker productivity. New product features and accessories deliver the most efficient solution for collection, transportation, and disposal of multi-stream waste and recyclables.

## Features and Benefits:

- Venting channels make removing liners up to 80% easier, improving productivity and reducing the risk of worker injury
- Four bag cinches secure liners around the rim of the container and allow for quick, knot-free liner changes
- Handles at the base and rim of the container improve grip and control while lifting and emptying full containers
- Rim with rib-strengthened design increases strength and resists crushing
- Build a recycling station with a variety of dolly and lid options to meet any facility need

## COLORS AVAILABLE

Blue, Green, Black, Beige, Brown, Gray, Yellow\*, Red\*

\* 23-gallon only

## Material Composition:

Injection molded with a high-quality resin blend.

## Accessories:

### STAINLESS STEEL DOLLIES

- Slim Jim® Single Dolly
- Slim Jim® Double Dolly
- Slim Jim® Triple Dolly
- Slim Jim® Quadruple Dolly

### RESIN DOLLY

- Slim Jim® Trainable Dolly

### LIDS

- Bottles and Cans Lid
- Paper Lid
- Mixed Recycling Lid
- Hinged Lid
- Swing Lid

# SLIM JIM® CONTAINERS



23-Gallon Slim Jim® Container



16-Gallon Slim Jim® Container

# SLIM JIM® CONTAINERS

SKU #	DESCRIPTION	COLOR	CAPACITY		LENGTH		WIDTH		HEIGHT		PACK SIZE
			GAL	L	IN	CM	IN	CM	IN	CM	
1971258	SLIM JIM® CONTAINER	GRAY	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955959	SLIM JIM® CONTAINER	BLACK	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971259	SLIM JIM® CONTAINER	BEIGE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1956181	SLIM JIM® CONTAINER	BROWN	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971257	SLIM JIM® CONTAINER	BLUE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955960	SLIM JIM® CONTAINER	GREEN	16	61	22"	55.88	11"	27.94	25"	63.50	4
FG354060GRAY	SLIM JIM® CONTAINER	GRAY	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BLA	SLIM JIM® CONTAINER	BLACK	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BEIG	SLIM JIM® CONTAINER	BEIGE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956187	SLIM JIM® CONTAINER	BROWN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956185	SLIM JIM® CONTAINER	BLUE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956186	SLIM JIM® CONTAINER	GREEN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956188	SLIM JIM® CONTAINER	YELLOW	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956189	SLIM JIM® CONTAINER	RED	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007BLUE	SLIM JIM® CONTAINER	BLUE (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007GRN	SLIM JIM® CONTAINER	GREEN (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4





BRUTE® containers are guaranteed to never fade, warp, crack, or crush, with a proprietary design constructed with the highest quality material.

### Features and Benefits:

- Venting channels make removing liners up to 50% easier, improving productivity and reducing the risk of injury
- Commercial-grade construction guaranteed to never fade, warp, crack, or crush
- Bag cinches secure liners, allowing for knot-free liner changes. Tested to 200,000 cycles
- Contoured base handles improve grip and ergonomics, reducing strain and improving efficiency
- Rim with rib-strengthened design increases strength and resists crushing
- Rounded handles make lifting and moving easier
- Reinforced base is specifically engineered to be dragged over rough surfaces in tough environments



2 & 21 Compliant

# BRUTE® CONTAINERS



Vented BRUTE® 32-Gal. Container

**BRUTE® CONTAINERS**

SKU #	DESCRIPTION	COLOR	CAPACITY	HEIGHT	DIAMETER	DIAMETER WITH HANDLE	PACK SIZE
			GAL	IN	IN	IN	
FG261000GRAY	BRUTE® 10 GALLON CONTAINER	GRAY	10G	17.13	15.63	18.00	6
FG261000WHT	BRUTE® 10 GALLON CONTAINER	WHITE	10G	17.13	15.63	18.00	6
FG261000RED	BRUTE® 10 GALLON CONTAINER	RED	10G	17.13	15.63	18.00	6
FG261000YEL	BRUTE® 10 GALLON CONTAINER	YELLOW	10G	17.13	15.63	18.00	6
1779699	BRUTE® 10 GALLON CONTAINER	BLUE	10G	17.13	15.63	18.00	6
FG261000DGRN	BRUTE® 10 GALLON CONTAINER	DARK GREEN	10G	17.13	15.63	18.00	6
1926827	BRUTE® 10 GALLON CONTAINER	BLACK	10G	17.13	15.63	18.00	6
FG262000GRAY	BRUTE® 20 GALLON CONTAINER	GRAY	20G	22.91	19.38	22.50	6
FG262000WHT	BRUTE® 20 GALLON CONTAINER	WHITE	20G	22.91	19.38	22.50	6
FG262000RED	BRUTE® 20 GALLON CONTAINER	RED	20G	22.91	19.38	22.50	6
FG262000YEL	BRUTE® 20 GALLON CONTAINER	YELLOW	20G	22.91	19.38	22.50	6
FG262000BLUE	BRUTE® 20 GALLON CONTAINER	BLUE	20G	22.91	19.38	22.50	6
FG262000DGRN	BRUTE® 20 GALLON CONTAINER	DARK GREEN	20G	22.91	19.38	22.50	6
1779734	BRUTE® 20 GALLON CONTAINER	BLACK	20G	22.91	19.38	22.50	6
FG262073BLUE	BRUTE® 20 GALLON RECYCLING CONTAINER	BLUE	20G	22.91	19.38	22.50	6
1926828	BRUTE® 20 GALLON RECYCLING CONTAINER	DARK GREEN	20G	22.91	19.38	22.50	6
FG263200GRAY	BRUTE® 32 GALLON CONTAINER	GRAY	32G	27.77	21.92	25.00	6
FG263200WHT	BRUTE® 32 GALLON CONTAINER	WHITE	32G	27.77	21.92	25.00	6
FG263200RED	BRUTE® 32 GALLON CONTAINER	RED	32G	27.77	21.92	25.00	6
FG263200YEL	BRUTE® 32 GALLON CONTAINER	YELLOW	32G	27.77	21.92	25.00	6
FG263200BLUE	BRUTE® 32 GALLON CONTAINER	BLUE	32G	27.77	21.92	25.00	6
FG263200DGRN	BRUTE® 32 GALLON CONTAINER	DARK GREEN	32G	27.77	21.92	25.00	6
1867531	BRUTE® 32 GALLON CONTAINER	BLACK	32G	27.77	21.92	25.00	6
FG263273BLUE	BRUTE® 32 GALLON RECYCLING CONTAINER	BLUE	32G	27.77	21.92	25.00	6
1788472	BRUTE® 32 GALLON RECYCLING CONTAINER	DARK GREEN	32G	27.77	21.92	25.00	6
FG264360GRAY	BRUTE® 44 GALLON CONTAINER	GRAY	44G	31.50	24.00	27.75	4
1779740	BRUTE® 44 GALLON CONTAINER	WHITE	44G	31.50	24.00	27.75	4
FG264360RED	BRUTE® 44 GALLON CONTAINER	RED	44G	31.50	24.00	27.75	4
FG264360YEL	BRUTE® 44 GALLON CONTAINER	YELLOW	44G	31.50	24.00	27.75	4
FG264360BLUE	BRUTE® 44 GALLON CONTAINER	BLUE	44G	31.50	24.00	27.75	4
1779741	BRUTE® 44 GALLON CONTAINER	DARK GREEN	44G	31.50	24.00	27.75	4
FG264360BLA	BRUTE® 44 GALLON CONTAINER	BLACK	44G	31.50	24.00	27.75	4
FG264307BLUE	BRUTE® 44 GALLON RECYCLING CONTAINER	BLUE	44G	31.50	24.00	27.75	4
1926829	BRUTE® 44 GALLON RECYCLING CONTAINER	DARK GREEN	44G	31.50	24.00	27.75	4
FG265500GRAY	BRUTE® 55 GALLON CONTAINER	GRAY	55G	33.19	26.38	30.75	3
FG265500WHT	BRUTE® 55 GALLON CONTAINER	WHITE	55G	33.19	26.38	30.75	3
FG265500RED	BRUTE® 55 GALLON CONTAINER	RED	55G	33.19	26.38	30.75	3
FG265500YEL	BRUTE® 55 GALLON CONTAINER	YELLOW	55G	33.19	26.38	30.75	3
1779732	BRUTE® 55 GALLON CONTAINER	BLUE	55G	33.19	26.38	30.75	3
FG265500DGRN	BRUTE® 55 GALLON CONTAINER	DARK GREEN	55G	33.19	26.38	30.75	3
1779739	BRUTE® 55 GALLON CONTAINER	BLACK	55G	33.19	26.38	30.75	3



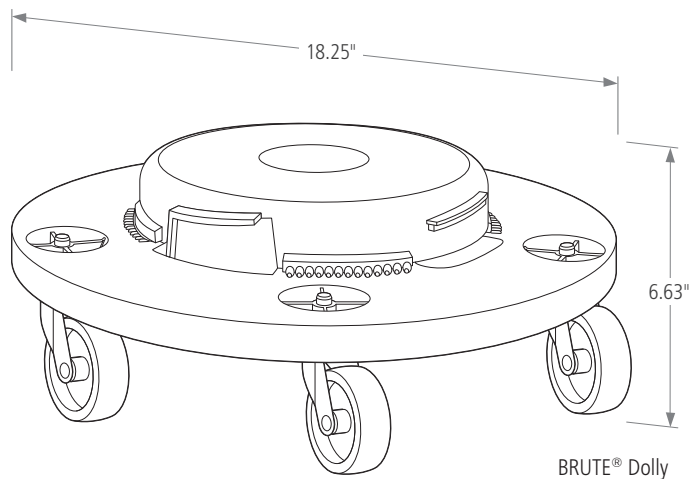
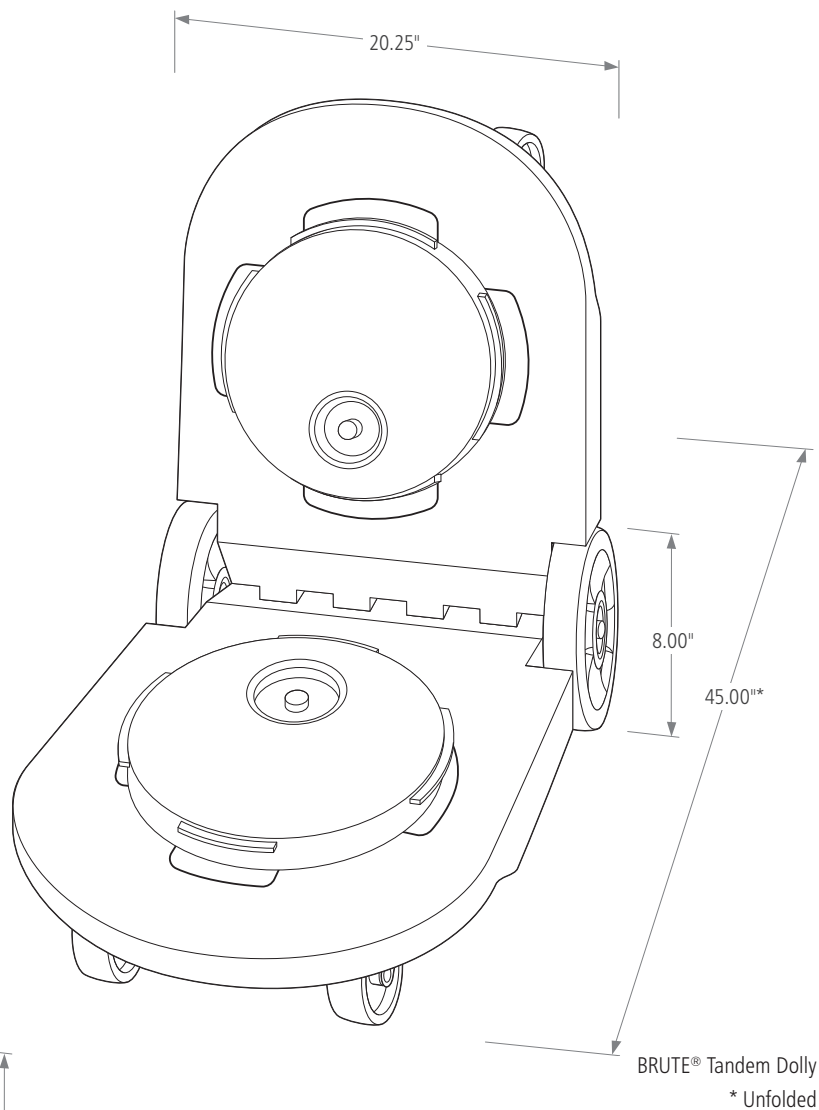


BRUTE® dollies are designed to be durable, long-lasting, and are able to withstand the toughest commercial environments while simplifying everyday tasks.

### Features and Benefits:

- Rugged casters help keep fully loaded BRUTE® containers stable, even on rough and uneven floors, and swivel smoothly for easy maneuvering
- Twist locks hold containers securely in place and unlock easily for unloading, allowing for easy transport
- Structural foam construction provides superior strength and durability

# BRUTE® DOLLIES



## BRUTE® DOLLIES

SKU #	DESCRIPTION	COLOR	FITS	LENGTH	WIDTH	HEIGHT	DIAMETER	PACK SIZE
				IN	IN	IN	IN	
FG264000BLA	BRUTE® DOLLY	BLACK	ALL	-	-	6.63	18.25	2
FG264043BLA	BRUTE® QUIET DOLLY	BLACK	ALL	-	-	6.63	18.25	2
FG264600BLA	BRUTE® TANDEM DOLLY	BLACK	ALL	45.00	20.25	8.00	-	1



Description: POS w/Chit & Cash Drawer

Notes: Point of Sale Equipment is to be provided by owner and/or owner's vendor.  
KEC to coordinate installation to ensure unit is in place prior to health inspection  
Electrical contractor to verify data line requirements with owner and provide as required.



STAINLESS STEEL

# DOUBLE WIDTH MOP SINK CABINET



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



9-OPC-84DR Shown



Cabinet Includes Floor Mop Sink

**FEATURES:**

- Double Width Cabinet
- 16" x 20" x 12" Sink Bowl - (drain included)
- Opening for mop bucket to roll in
- Ventilation Slots
- Hinged Double Doors
- 4 Fixed Intermediate Shelves (3 in storage side, 1 above sink)
- 2 Mop Holders (1 on either side - above mop sink)

**CONSTRUCTION:**

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

**MATERIAL:**

- 16 gauge type "304" Series Sink Bowl
- 18 gauge type "304" Series Sink Bowl Apron

**9-OPC-84DR OR 9-OPC-84DL** - 18 gauge type "430" Series Stainless Steel Cabinet

**9-OPC-84DR-300 OR 9-OPC-84DL-300** - 18 gauge type "300" Series Stainless Steel Cabinet

**OPTIONS:**

- SU-27** Door Lock
- TA-36D** Repair Kit For Door Hinge (Per Hinge)
- K-94-SHELF** Fixed Mid-shelf for 84" High Cabinets
- K-94-BACK** Add 430 Stainless Steel Back Panel
- K-94-BACK-300** Add 300 Stainless Steel Back Panel
- TA-48** 12" x 12" Cutout From Back Panel (Requires K-94-BACK or K-94-BACK-300)
- K-472** Add 8" O.C. Faucet Holes for Service Faucet (36" Standard A.F.F. To Centerline of Faucet Hole, Unless Otherwise Specified. Requires K-94-BACK or K-94-BACK-300)
- K-240** Service Faucet
- CAB-R** Modify Unit to a Right-Hand Door Swing  
Standard Left-Hand Door Swing (If required, specify optional right-hand door swing when ordered)

Model #	MOP SINK LOCATION
<b>18 Ga. Type 430 Stainless Steel Cabinet</b>	
9-OPC-84DR	Right Side
9-OPC-84DL	Left Side
<b>18 Ga. Type 300 Stainless Steel Cabinet</b>	
9-OPC-84DR-300	Right Side
9-OPC-84DL-300	Left Side



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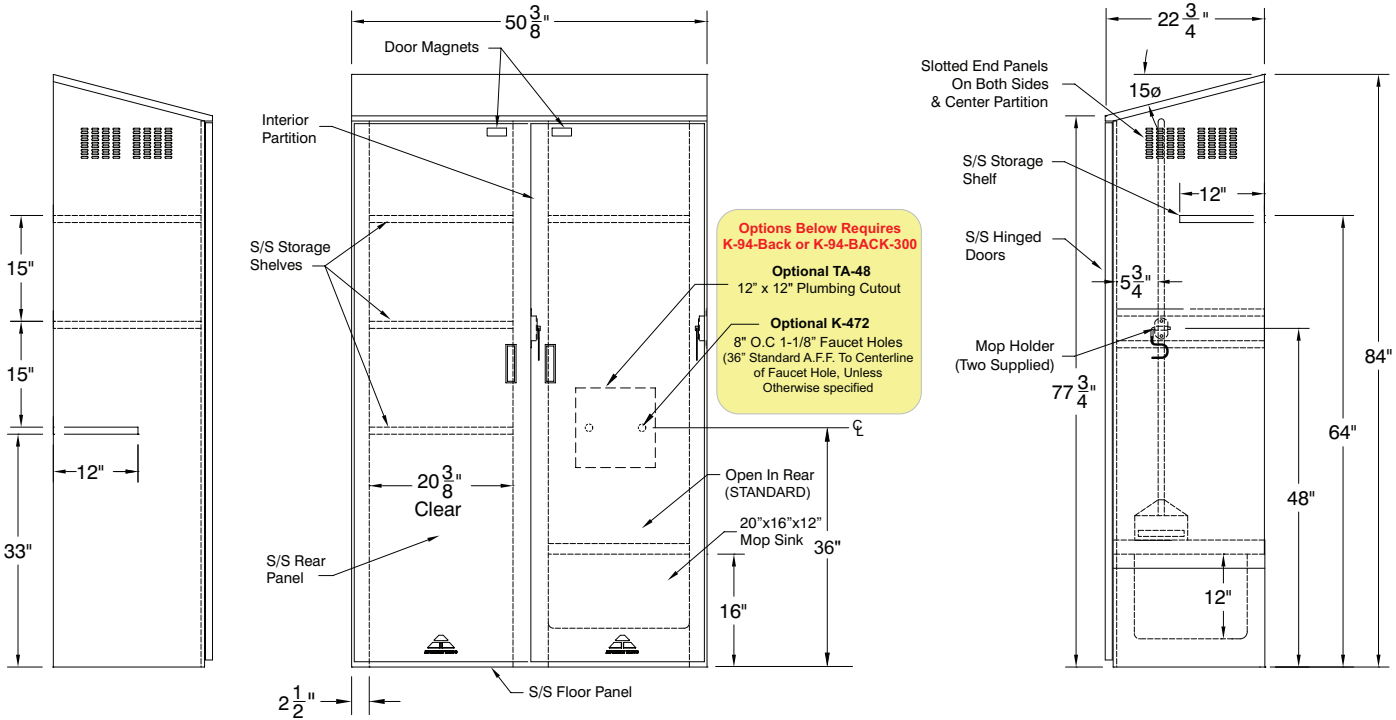
Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933



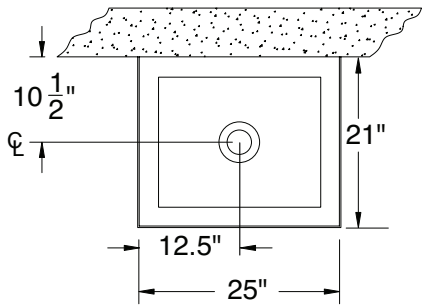
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL

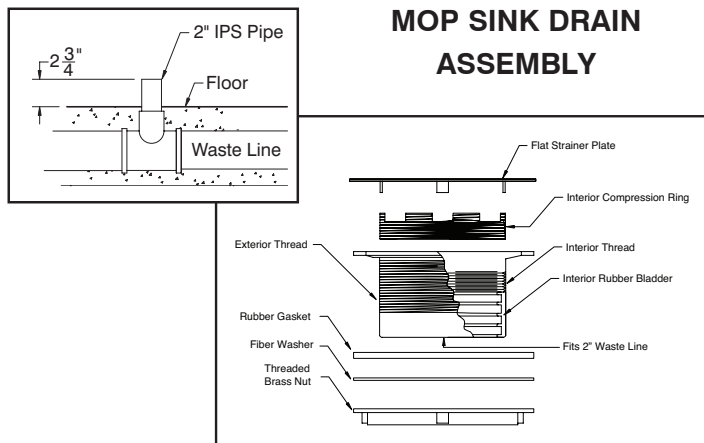
TOL ± .500"



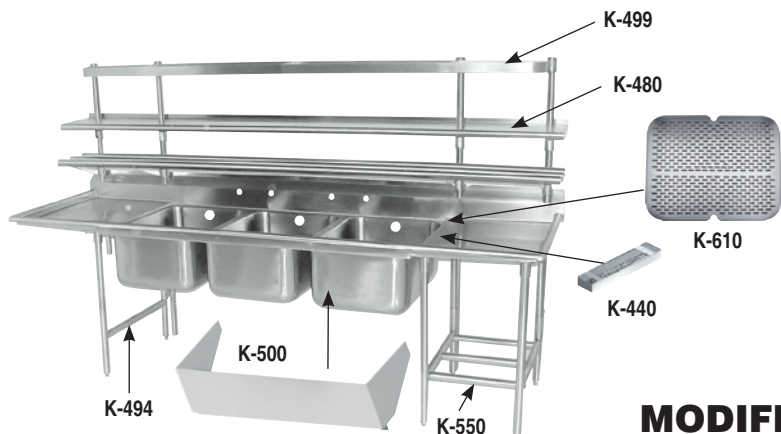
9-OPC-84DR Shown



Mop Sink Detail



# SINK MODIFICATIONS & ACCESSORIES **NSF**



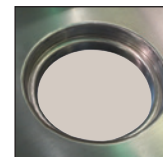
**K-37**  
Anti-Siphon  
Vacuum  
Breaker Holes



**K-72**  
Leg-To-Wall  
Brace



**K-460A**  
Disposal  
Cone w/  
Control  
Bracket &  
Faucet Holes



**K-461A**  
Install Collar  
w/ Control Bracket

## MODIFICATIONS

<b>K-4</b>	Support Bracket for Lever Waste Drain Handle
<b>K-23</b>	Welded Set-Up/Crated
<b>K-24</b>	Shell Crating
<b>K-37</b>	Anti-Siphon Vacuum Breaker Holes
<b>K-57</b>	Welded field Joint ( <i>Welded in field by others</i> )
<b>K-76</b>	Paint on Sound Deadening
<b>K-77</b>	Splash Cutout (Pipe Chase)
<b>K-106</b>	Mirror Highlite Edge for Sink
<b>K-440</b>	Waste Trough with 2" deep removable basket
<b>K-447</b>	High Backsplash up to 18"
<b>K-448</b>	High Backsplash up to 13"
<b>K-450</b>	Extra Drainboard
<b>K-451</b>	Drainboard Corner Turn
<b>K-452</b>	Control Bracket 8" x 12"
<b>K-452S</b>	Splash Mounted Control Bracket 8" x 12"
<b>K-453</b>	Control Bracket 14" x 16"
<b>K-453S</b>	Splash Mounted Control Bracket 14" x 16"
<b>K-454</b>	Sidesplash
<b>K-456</b>	Scrap Block Installed
<b>K-460</b>	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )
<b>K-460A</b>	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )

<b>K-461</b>	Install Collar with 8" x 12" control bracket ( <i>Collar by others</i> )
<b>K-461A</b>	Install Collar with 14" x 16" control bracket ( <i>Collar by others</i> )
<b>K-470</b>	Modify Bowl Depth
<b>K-472</b>	Faucet Hole Revision
<b>K-473</b>	Working Height Revision
<b>K-476</b>	Punch for Over Flow Holes ( <i>Holes Only. N/C when ordering K-15</i> )
<b>K-479</b>	Undershelf Under Drainboard
<b>K-480</b>	Stainless Steel 12" Wide Shelf ( <i>min. of 3 ft.</i> )
<b>K-480A</b>	Stainless Steel 15" Wide Shelf ( <i>min. of 3 ft.</i> )
<b>K-490</b>	Provision for Pot Washer ( <i>For "Wells-PW-106" only</i> )
<b>K-491</b>	Provision for Hatco Heater
<b>K-495</b>	Turn Down Backsplash ( <i>Includes 2 Brackets. See K-397 Add'l Sets</i> )
<b>K-498</b>	Tubular Overshelf 12" wide (Min. 3 Ft.)
<b>K-499</b>	Stainless Steel Pot Rack
<b>K-500</b>	Stainless Steel Apron to Cover Sink Bowls
<b>K-500A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
<b>K-508</b>	Special Sizing Charge (Larger size cut down to smaller size)
<b>K-508A</b>	Special Modification Charge
<b>K-510</b>	Prepare Sink for Undercounter Dishwasher ( <i>24" drainboard or larger</i> )
<b>K-520</b>	Poly Board/Stainless Steel Cover Holder
<b>K-550</b>	Stainless Steel Tubular Rack Storage

## ACCESSORIES

<b>K-30</b>	Faucet Wall Mounting Bracket
<b>K-72</b>	Leg To Wall Brace
<b>K-350</b>	Residential Finish & Packaging
<b>K-397</b>	Wall Brackets for Sink ( <i>Brackets Included with K-495</i> )
<b>K-457</b>	Replacement Rubber Scrap Block ( <i>See K-456 for install cost</i> )
<b>K-474</b>	16 ga., '304' Series S/S Leg with S/S Foot
<b>K-475</b>	S/S Legs with S/S Foot
<b>K-478</b>	Stainless Steel Bullet Foot
<b>K-488</b>	Flanged S/S Bullet Foot
<b>K-493</b>	16 ga., '304' Series S/S Welded Leg Assembly with S/S Feet
<b>K-494</b>	S/S Welded Leg Assembly with S/S Feet
<b>K-497</b>	Galv. Welded Leg Assembly with Plastic Feet
<b>K-497A</b>	Galv. Individual Legs with Plastic Feet
<b>K-496</b>	Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet ( <i>For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors</i> )
<b>K-610</b>	Perforated Stainless Steel Sink Grid ( <i>Specify Bowl Size</i> )

## SINK COVERS

Bowl Size	Choose Model # & Add The Proper Letter In Place Of The Underscore ( _ ). Example: K-2A or FC-455H			
	FOR DEEP DRAWN BOWLS		FOR FABRICATED BOWLS	
	Poly Covers Model K-2_	S/S Covers Model K-455_	Poly Covers Model K-2_	S/S Covers Model FC-455_
16" x 20"	C	C	CF	C
20" x 20"	E	E	EF	E
24" x 24"	F	F	FF	F
10" x 14"	A	A	AF	A
20" x 28"	G	G	GF	G
14" x 16"	B	B	BF	B
18" x 24"	D	D	DF	D
18" x 18"	Not Available	Not Available	JF	J
20" x 24"	Not Available	Not Available	PF	P
24" x 36"	Not Available	Not Available	RF	R
20" x 30"	Not Available	Not Available	SF	S
24" x 30"	Not Available	Not Available	TF	T
15" x 15"	Not Available	Not Available	MF	M
14" x 14"	H	H	HF	H
12" x 20"	I	I	IF	I

**Custom Covers Available. Consult Factory.**



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**T&S BRASS AND BRONZE WORKS, INC.**  
 2 Saddleback Cove / P.O. Box 1088  
 Travelers Rest, SC 29690

Model No.  
**B-0655-BSTP**

Item No.

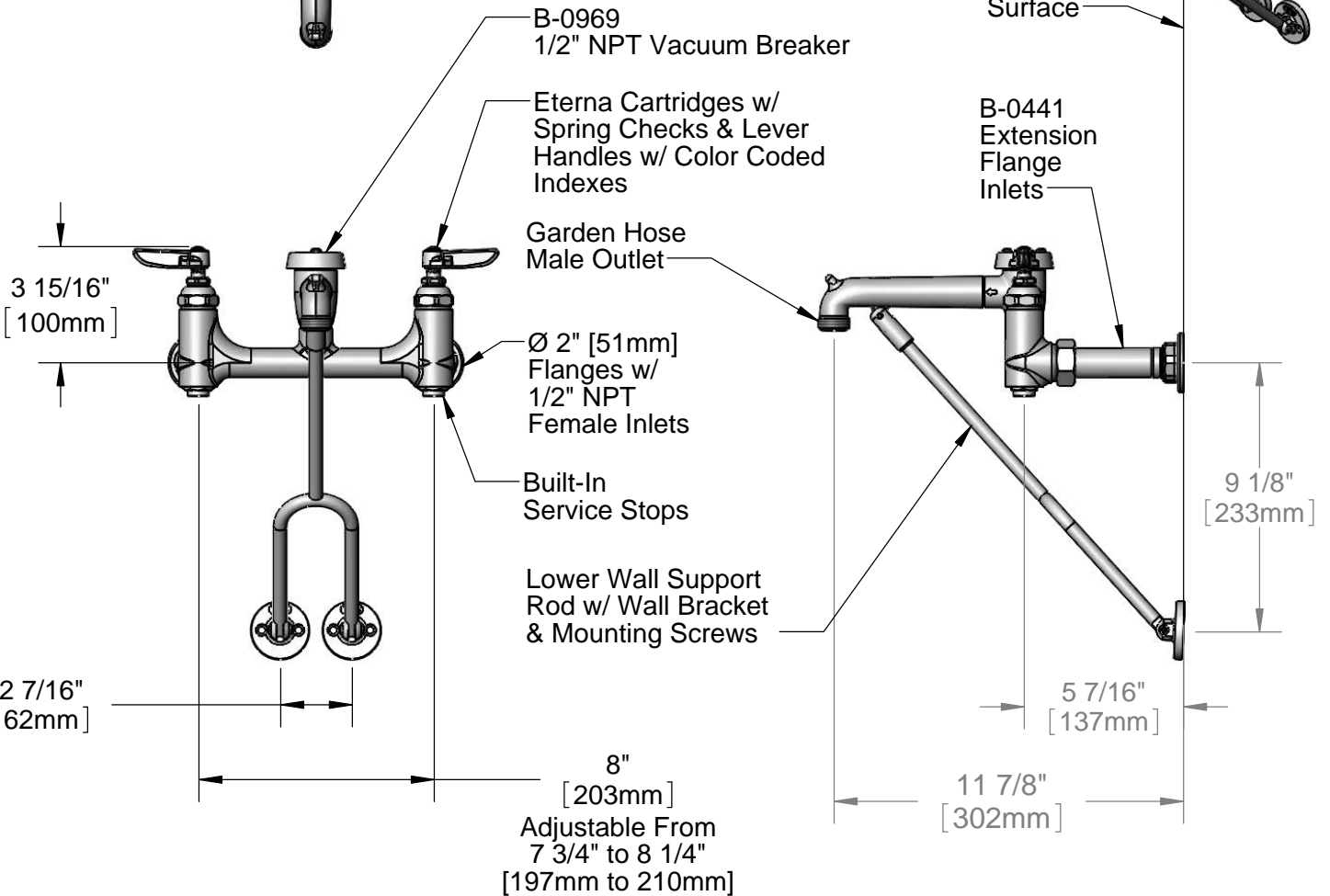
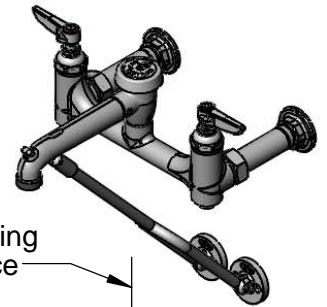
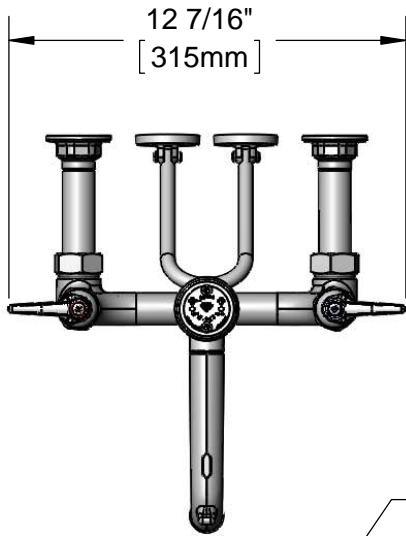
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**ADA Compliant**

This Space for Architect/Engineer Approval

Job Name \_\_\_\_\_ Date \_\_\_\_\_  
 Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_  
 Customer/Wholesaler \_\_\_\_\_  
 Contractor \_\_\_\_\_  
 Architect/Engineer \_\_\_\_\_



**Product Specifications:**  
 8" Service Sink Faucet, Eterna Cartridges w/ Spring Checks, Lever Handles, Lower Support Rod, Built-In Stops, Garden Hose Male Outlet, Polished Chrome Finish, 1/2" NPT Vacuum Breaker & 1/2" NPT Female Extended Inlets

**Product Compliance:**  
 ASME A112.18.1 / CSA B125.1  
 NSF 61-Section 9  
 NSF 372 (Low Lead Content)  
 ANSI A117.1 (ADA)  
 ASSE 1001 (VB)



# T&S BRASS AND BRONZE WORKS, INC.

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

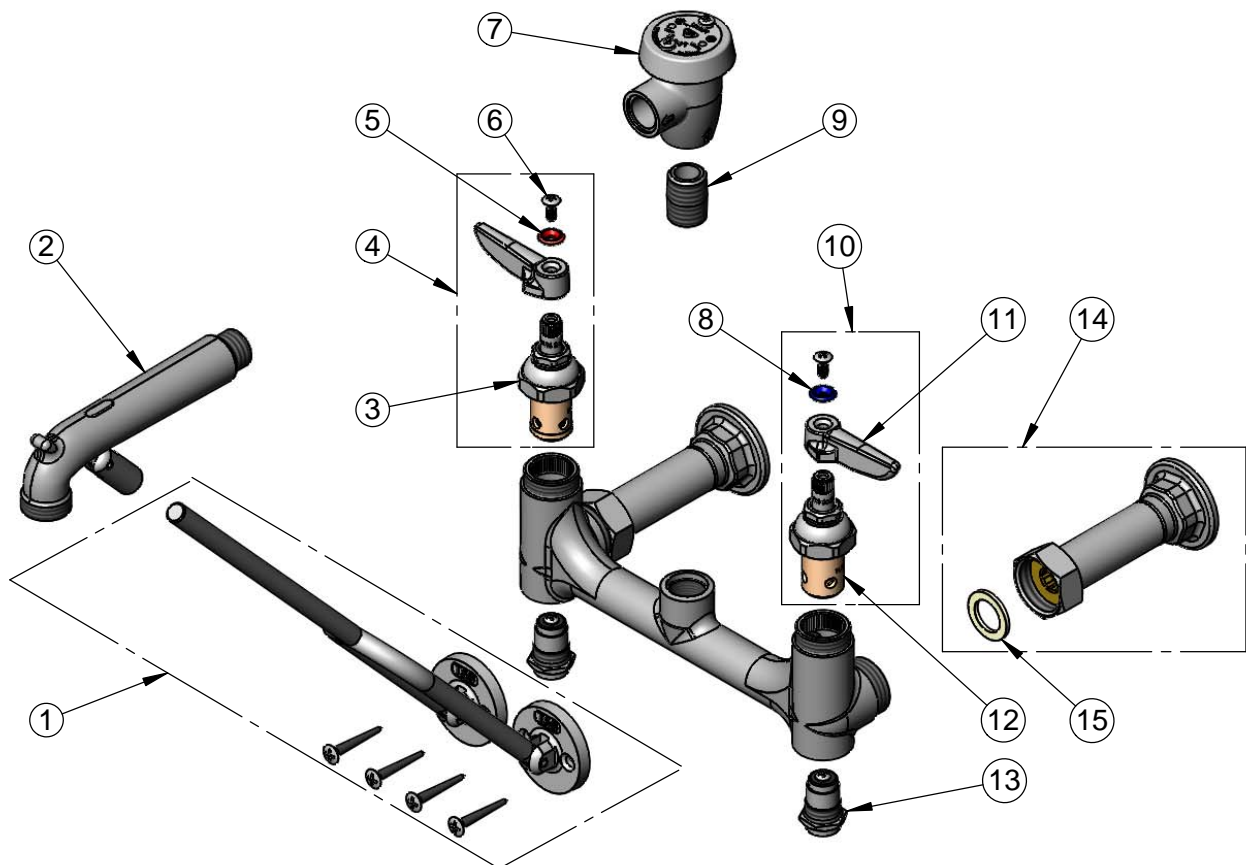
Model No.

**B-0655-BSTP**

Item No.

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ITEM NO.	SALES NO.	DESCRIPTION
1	009616-40	Lower Wall Support w/ Mounting Screws
2	016450-40	Spout, Polished Chrome w/ Bottom Support Clevis
3	012443-40	Eterna Cartridge, RTC w/ Spring Check
4	002712-40	Eterna Cartridge, RTC w/ Spring Check, Handle, Index & Screw
5	001661-45	Red Index-HW
6	000922-45	Lever Handle Screw
7	B-0969	1/2" NPT Vacuum Breaker
8	001660-45	Blue Index-CW
9	002534-25	Close Nipple, 1/2" NPT
10	002711-40	Eterna Cartridge, LTC w/ Spring Check, Handle, Index & Screw
11	001638-45	Lever Handle
12	012442-40	Eterna Cartridge, LTC w/ Spring Check
13	163A	Built-in Service Stop
14	B-0441	1/2" x 4" Extension Flange Inlet
15	001019-45	Coupling Nut Washer



#### Product Specifications:

8" Service Sink Faucet, Eterna Cartridges w/ Spring Checks, Lever Handles, Lower Support Rod, Built-In Stops, Garden Hose Male Outlet, Polished Chrome Finish, 1/2" NPT Vacuum Breaker & 1/2" NPT Female Extended Inlets

#### Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61-Section 9  
NSF 372 (Low Lead Content)  
ANSI A117.1 (ADA)  
ASSE 1001 (VB)



# T&S BRASS AND BRONZE WORKS, INC.

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

Model No.  
**B-0618-01**

Item No.

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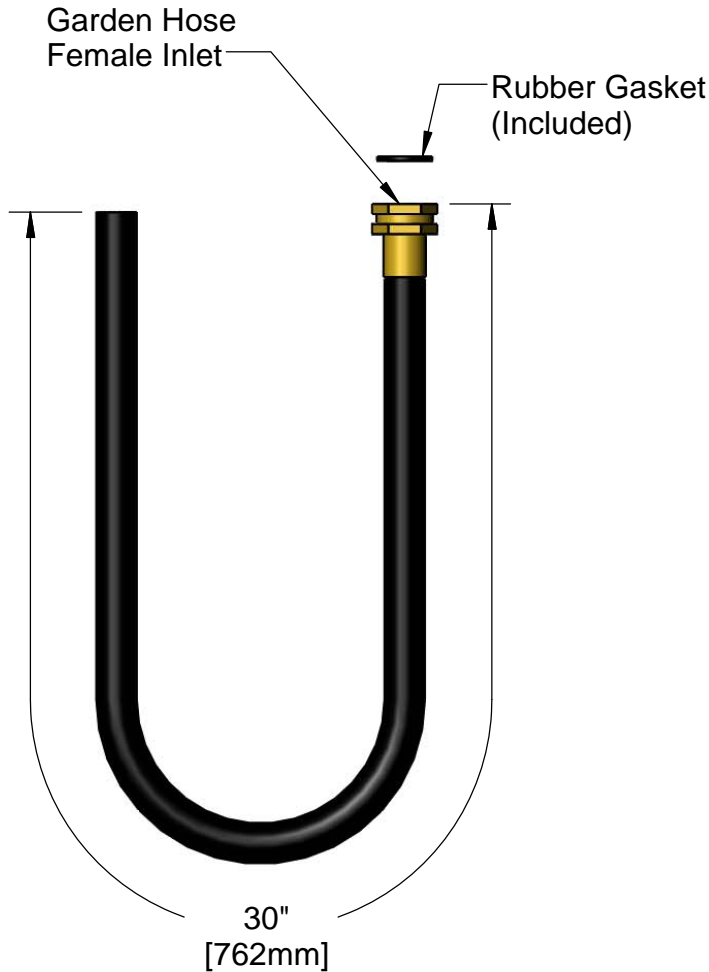
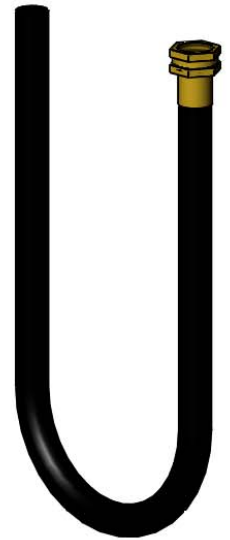
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Product Specifications:  
30" Black Rubber Hose, Garden Hose Inlet, Plain End Outlet

Drawn <b>KJG</b>	Checked <b>JRM</b>	Approved <b>JHB</b>
Scale: <b>1:4</b>		Date: <b>05/14/15</b>



**T&S BRASS AND BRONZE WORKS, INC.**  
 2 Saddleback Cove / P.O. Box 1088  
 Travelers Rest, SC 29690

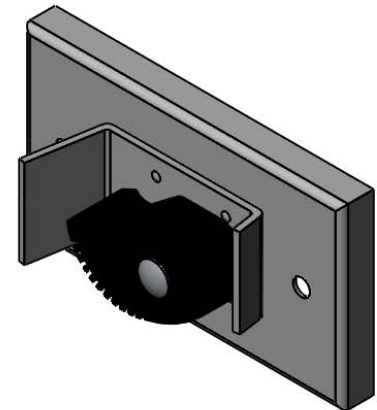
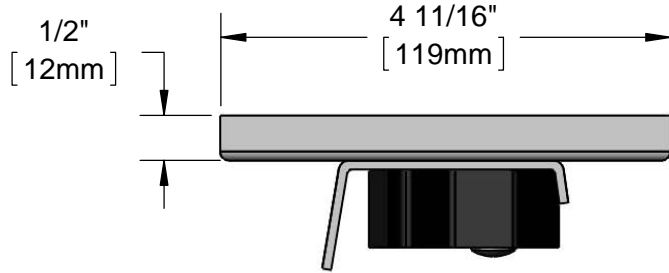
Model No.  
**B-0654**

Item No.

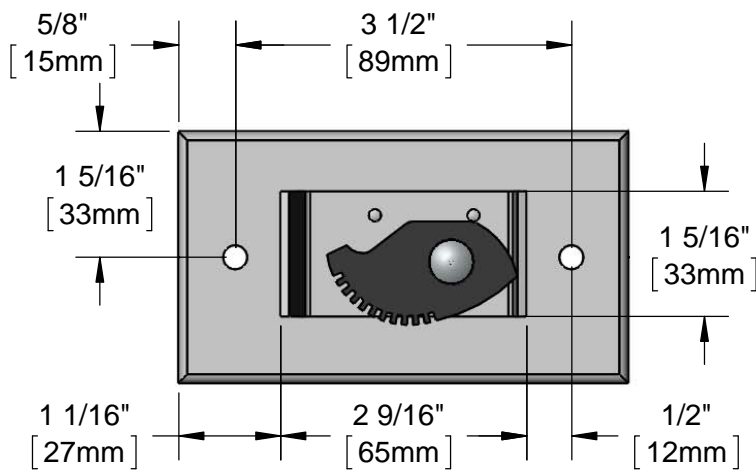
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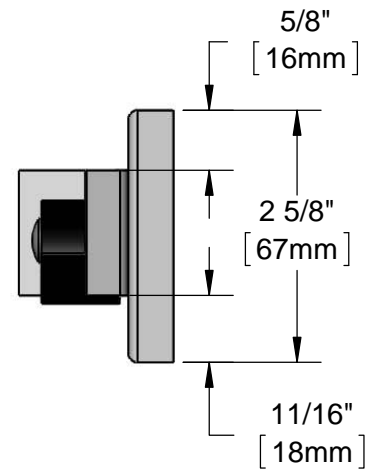
Job Name \_\_\_\_\_ Date \_\_\_\_\_  
 Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_  
 Customer/Wholesaler \_\_\_\_\_  
 Contractor \_\_\_\_\_  
 Architect/Engineer \_\_\_\_\_



Garden Hose Female Inlet  
 w/ Gasket



30" [762mm] Hose



(2) Chrome Plated  
 Brass Wood Screws  
 (Included)

Product Specifications:  
 Stainless Steel Hose Hanger w/ Spring-Loaded Rubber Grip, and 30" Hose w/  
 Female Garden Hose Inlet

Product Compliance:





Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## MetroMax® Top-Track® High-Density Storage

For MetroMax i, MetroMax 4 and MetroMax Q



NSF

- Maximizes Storage Capacity:** Top-Track can increase the storage capacity of a given area up to 40%. The system allows more storage units to fit in a defined space. A movable, open aisle allows full access to each entire shelving unit thus eliminating hard to reach or “dead” spaces.
- Easy Access:** The overhead track system guides the mobile units and opens an access aisle between any two units, whenever it is needed. The track is above the storage units enabling easy access for employees or for utility carts, simplifying the material handling task.
- Cost-Saving Performance:** This efficient utilization of space addresses the storage needs of new or growing operations. In a new facility, less square footage would have to be dedicated to storage. In growing operations, MetroMax Top-Track can eliminate the need to expand the facility to handle increasing storage requirements, greatly reducing the costs associated with a growing business’s needs.
- Uniquely Interchangeable:** Corrosion resistant MetroMax Q steel posts can improve the overall rigidity of the Top-Track system in higher weight bearing applications. Polymer posts are offer rust-proof performance.
- Clean Design:** Guide tracks are installed overhead enabling easy cleaning of floors. MetroMax shelves feature removable polymer mats. \*Microban antimicrobial product protection is built into the high contact areas of the shelving systems — shelf mats, frames, and posts — to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban product protection keeps the shelves and posts “cleaner between cleanings”.
- Increased Productivity:** With reduced square footage dedicated to storage, MetroMax Top-Track maximizes the amount of productive “front of the house” space available, increasing daily revenues.

The system compensates for uneven floor surfaces. Floor should be smooth and free from large cracks or raised obstacles.

### All MetroMax shelving styles are available for Top-Track configurations.

**MetroMax i:** (heavier duty polymer shelving with stainless corners) most commonly used with polymer posts. See spec sheet 9.20 for more information.

**MetroMax 4:** all-polymer shelving; most commonly used with polymer posts. See spec sheet 9.22 for more information.

**MetroMax Q:** (hybrid polymer and wire shelving) most commonly used with epoxy coated steel posts. See spec sheet 9.21 for more information.



**InterMetro Industries Corporation**  
 North Washington Street, Wilkes-Barre, PA 18705  
 Product Information. U.S. and Canada: 1.800.992.1776  
 Outside U.S. and Canada: www.metro.com/contactus

L02-180 Printed in U.S.A. 110/18

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**MetroMax®** Top-Track® High-Density Storage

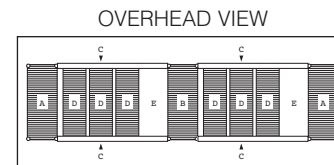
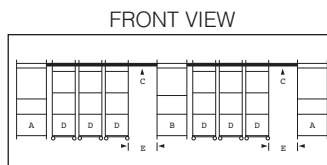
**9.29**



# MetroMax® Top-Track® High-Density Storage

## SYSTEM COMPONENTS

- A** = Stationary End Units
- B** = Stationary Intermediate Unit (Optional)
- C** = Track Set
- D** = Mobile Units
- E** = Open Aisle



## System Measurements

- Actual length: Nominal track length + the nominal width of each end unit + 2" (51mm)
- Actual width: Nominal Shelf length + 3-1/2" (89mm)
- Actual height of system is approximately 87" (2210mm)

It is recommended that the tracks are installed at least 5" (127mm) from the wall.

## Mobile Unit Measurements

To accommodate bumpers, the actual size of a mobile unit is 2.5" (63.5 mm) wider than the shelf width shown. For example, an 18" (457 mm) wide unit is actually 20.5" (521 mm).

**Choosing shelves:** All end, intermediate, and mobile units must be 18" (457 mm) or wider. Choose from MetroMax i, MetroMax 4, or MetroMax Q options.

## Stationary End Unit Kit (Choose one kit for each system)

Includes 86" high posts (2184mm) high stationary posts, and hardware necessary for connecting stationary end units to tracks. Shelves are sold separately.

Fits Shelf Width (in.) (mm)	MetroMax Q Steel Posts			MetroMax Polymer Posts		
	Approx. Pkd. Wt. (lbs.) (kg)	Cat. No.		Approx. Pkd. Wt. (lbs.) (kg)	Cat. No.	
18 457	55.4 25.1	<b>MQTTE18</b>		31.0 15.7	<b>MXTTE18</b>	
21 530	55.9 25.4	<b>MQTTE21</b>		31.5 15.9	<b>MXTTE21</b>	
24 610	56.4 25.6	<b>MQTTE24</b>		32.0 16.1	<b>MXTTE24</b>	



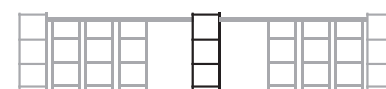
Traditional Configuration with stationary end units. ONE End Unit Kit is required per system. Shelves are ordered separately.

Note: All kits come with plated foot plates. Stainless Steel Foot plates must be ordered separately

## Stationary Intermediate Units

Required when overall desired track length exceeds 21' (6405mm). Optional when track length is under 21' (6405mm). Includes 86" high posts (2184mm) high stationary posts, and hardware necessary for connecting one stationary intermediate unit to tracks. Shelves are sold separately.

Fits Shelf Width (in.) (mm)	MetroMax Q Steel Posts			MetroMax Polymer Posts		
	Approx. Pkd. Wt. (lbs.) (kg)	Cat. No.		Approx. Pkd. Wt. (lbs.) (kg)	Cat. No.	
18 457	32.2 14.6	<b>MQTTA18</b>		21.8 9.9	<b>MXTTE18</b>	
21 530	32.7 14.8	<b>MQTTA21</b>		22.3 10.1	<b>MXTTE21</b>	
24 610	33.2 15.1	<b>MQTTA24</b>		22.8 10.3	<b>MXTTE24</b>	



ONE Intermediate Kit (see rules). Shelves are ordered separately.

Note: All kits come with plated foot plates. Stainless Steel Foot plates must be ordered separately

## Mobile Units (One kit required per mobile unit)

Includes four 74" (1880mm) high mobile posts, four casters, donut bumpers, guide rollers, and other hardware to assemble a mobile unit. Shelves are sold separately.

Fits Shelf Width (in.) (mm)	MetroMax Q Steel Posts				MetroMax Polymer Posts			
	Approx. Pkd. Wt. (lbs.) (kg)	Cat. No. with Plated Casters	Cat. No. with Stainless Casters		Approx. Pkd. Wt. (lbs.) (kg)	Cat. No. with Plated Casters	Cat. No. with Stainless Casters	
18 457	32.2 14.4	<b>MQTTM18C</b>	<b>MQTTM18S</b>		21.8 10.2	<b>MXTTM18C</b>	<b>MXTTM18S</b>	
21 530	32.7 14.5	<b>MQTTM21C</b>	<b>MQTTM21S</b>		22.3 10.3	<b>MXTTM21C</b>	<b>MXTTM21S</b>	



ONE Mobile kit per mobile unit. Example: (6) needed in the above picture. Shelves are ordered separately.

Note: Casters have polyolefin treads.

Under normal conditions, aisle width of 30"-36" (760-914mm) is recommended. The storage of very large objects within the system, however, may require an aisle width larger than 36" (914mm).



# MetroMax® Top-Track® High-Density Storage



## Track Sets

Includes tracks and hardware needed to assemble track runs up to 21' (6400mm).

Dimensions Length		Approx. Pkd. Wt.		Super Erecta Brite Cat. No.	Dimensions Length		Approx. Pkd. Wt.		Chrome Cat. No.
(ft.)	(mm)	(lbs.)	(kg)		(ft.)	(mm)	(lbs.)	(kg)	
2.5	762	15.0	6.8	<b>TTS2.5NA</b>	14	4267	98.0	44.1	<b>TTS14NA</b>
6	1828	40.5	18.2	<b>TTS6NA</b>	15	4572	106.5	47.9	<b>TTS15NA</b>
7	2135	47.5	21.3	<b>TTS7NA</b>	16	4877	113.5	51.0	<b>TTS16NA</b>
8	2440	56.0	25.2	<b>TTS8NA</b>	17	5182	121.0	54.4	<b>TTS17NA</b>
9	2743	62.5	28.1	<b>TTS9NA</b>	18	5486	128.0	58.0	<b>TTS18NA</b>
10	3048	69.5	31.2	<b>TTS10NA</b>	19	5791	135.0	60.7	<b>TTS19NA</b>
11	3352	76.5	34.4	<b>TTS11NA</b>	20	6096	142.0	63.9	<b>TTS20NA</b>
12	3657	83.5	37.5	<b>TTS12NA</b>	21	6400	149.0	67.0	<b>TTS21NA</b>
13	3962	92.0	41.4	<b>TTS13NA</b>					

Note: Note: TTS2.5NA includes a joining kit to connect the tracks to other track sets.

## For best performance on heavily loaded systems:

- For configurations using shelves 60" (1524mm) or longer and managing heavier loads choose a more rigid shelving option. Wire shelving – Use all SES wire shelves. Polymer Shelving (MetroMax) – Epoxy coated steel posts offer the most rigid configuration.
- Mobile Units: If 18" (457mm) wide mobile units are planned, the maximum allowable size shelf is 60" (1524mm) long. If 18" (457mm) wide by 60" (1524mm) long mobile units are planned, a maximum of five 18" (457mm) mobile units are allowable between two stationary units. 18" (457mm), 21" (530mm) and 24" (610mm) wide mobile units can be intermixed in a given system. The standard system requires 74" (1880mm) posts on the mobile units.
- Weight capacities (evenly distributed) - Mobile Units. Super Erecta, Super Erecta Pro, Super Adjustable, MetroMax Q, MetroMax i: up to 900lbs. (408kg) MetroMax 4: up to 750lbs (340kg)
- When using long tracks, 13ft or longer, securing the stationary units to the floor will help to keep the system in alignment.

## Additional Configuration Notes

- Standard Top-Track models include 86" (2185mm) stationary posts and 74" (1880mm) stem caster mobile posts. If a taller system or shorter system is required, consult Metro Engineering.
- Existing Metro Super Erecta, Super Adjustable, Super Erecta Pro, MetroMax Q, MetroMax 4, and MetroMax i shelving units can be retrofitted as part of a Top-Track installation.

## Installation Guidelines

- It is recommended that the tracks are installed a minimum of 5" (127mm) from the wall.
- It is the discretion of the user to install the end units to the floor.
- Floor should be level, smooth, and free from cracks and raised objects.
- For new construction, it is recommended that flooring of suitable durability is used in areas where Top-Track will be installed. When such flooring is not an option, floor pad protectors are recommended to protect soft flooring materials from wear and tear.
- Enclosure panels may be used on mobile units. Panels must be mounted to ensure they do not interfere with the tracks. For standard MetroMax Top-Track Mobile Units with 74" (1890mm) posts, use the enclosures for the 63" (1585mm) posts.

## Mobile Unit — Space Calculator . (Use to help determine the quantity of mobile units and the open aisle dimension)

Nominal Shelf Depth	Actual Depth with Bumpers	Space Occupied by Each Quantity of Mobile Units										
		qty. 1	qty. 2	qty. 3	qty. 4	qty. 5	qty. 6	qty. 7	qty. 8	qty. 9	qty. 10	qty. 11
(in.) 18	20.5	20.5	41	61.5	82	102.5	123	143.5	64	184.5	205	225.5
(in.) 21	23.5	23.5	47	70.5	94	117.5	141	164.5	188	211.5	—	—
(in.) 24	26.5	26.5	53	79.5	106	132.5	159	185.5	212	—	—	—
(mm) 457	520.5	520.5	1041	1561.5	2082	2602.5	3123	3643.5	4164	4684.5	5205	5725.5
(mm) 530	593.5	593.5	1187	1780.5	2374	2967.5	3561	4154.5	4748	5341.5	—	—
(mm) 610	673.5	673.5	1347	2020.5	2694	3367.5	4041	4714.5	5388	—	—	—

### Replacement Parts

Rollers (bag of 4)\*

Bumpers for mobile units\*

Caster\*

Track joining kits

Hardware for track

Footplates\*

### Model No.

**MAXROLL**

**M9992DBX**

**5MOOR** (plated stem/horn); **5MOORSA** (stainless steel stem/horn)

**HDWE-TTJOIN**

**RPHDWE-TTECAP**

**9993Z** (zinc plated), **9993S** (Stainless Steel)

\*Note: compatible with all MetroMax systems, past and present.

Job \_\_\_\_\_

# MetroMax® Top-Track® High-Density Storage



We put space to work.®

## Order Guide

**1. Identify the available floor space**  
Evaluate Top-Track configurations to fill the space. The amount of space needed for the Top-Track unit is calculated by using this formula: Nominal track length + Nominal widths of each end unit + 2" (51mm).

**2. Choose the shelving and desired posts.**  
Choose **(1) end unit kit** based on shelf depth.  
Choose **(1) track set** to fill the space.  
Select **shelves**.

**3. Determine the desired open aisle space.**  
Reference the Mobile Unit — Space Calculator table on the previous page to select the depth and quantities of mobile units.

Select **mobile unit kits** (including finish for the casters). One needed per mobile unit.  
Select **shelves**.

## Example: (using MetroMax i)

**1. 196" (4979mm) of floor space**  
12' track + 24" end + 24" end + 2" = 194"  
3657mm + 610mm + 610mm + 51mm = 4928mm  
Top-Track system can be assembled to fill 194"  
(4928mm) length of floor space.

**2. End unit kit** **MXTTE24** (qty. 1)  
Grid shelves **MX2448G** (qty. 8)  
Solid shelves **MX2448F** (qty. 2)  
Track Set **TTS12NA** (qty. 1)

**3. Desired open aisle is 36" (914mm).**  
Tracks measure 12' or 144" (3657mm).

Available space for mobile units is:  
144" - 36" = 108" (3657 - 914 = 2743mm)

Each nominal 24" (610mm) unit measures 26.5"  
(673.5mm) when you include the bumpers.  
(4) 26.5" (673.5mm) deep units = 106" (2440mm)

Mobile unit kit **MXTTM24C** (qty. 4)  
Grid shelves **MX2448G** (qty. 12)  
Solid shelves **MX2448F** (qty. 4)

## Top-Track Floor Pad Protectors

- Compensate for soft flooring materials by protecting the floor from normal wear and tear from mobile units.
- To make more applicable for sterile environments a bead of silicone (not included) is recommended to seal the seam between the floor pads and the floor.
- Material: aluminum

## Top-Track Wall Mount Bracket

Used to attach one set of tracks to the wall. Eliminates the need for a stationary end unit. Includes one pair of plated wall brackets. Hardware to attach the brackets to the wall is NOT included.

**Model No. TTWM**

## Top-Track Stop Plate Kit

Used in conjunction with the Wall Mount Bracket kit. The aluminum stop plates bolt to the underside of the track next to the wall brackets to prevent mobile units from bumping into the wall.

**Model No. TTSTP**

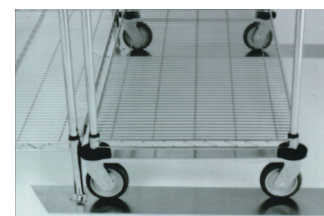
For Track Length			For Track Length		
(ft)	(mm)	Model No.	(ft)	(mm)	Model No.
6	1828	<b>FPS6N</b>	14	4267	<b>FPS14N</b>
7	2135	<b>FPS7N</b>	15	4572	<b>FPS15N</b>
8	2440	<b>FPS8N</b>	16	4877	<b>FPS16N</b>
9	2743	<b>FPS9N</b>	17	5182	<b>FPS17N</b>
10	3048	<b>FPS10N</b>	18	5486	<b>FPS18N</b>
11	3353	<b>FPS11N</b>	19	5791	<b>FPS19N</b>
12	3657	<b>FPS12N</b>	20	6096	<b>FPS20N</b>
13	3962	<b>FPS13N</b>	21	6400	<b>FPS21N</b>



TTWM



TTSTP



Top-Track® Floor Protectors



Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

**Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



Super Erecta with Metroseal



Gray Metroseal Epoxy Finish with Microban



Green Metroseal Epoxy Finish with Microban



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 Outside U.S. and Canada: www.metro.com/contactus

L02-006e  
 Printed in U.S.A. 6/20

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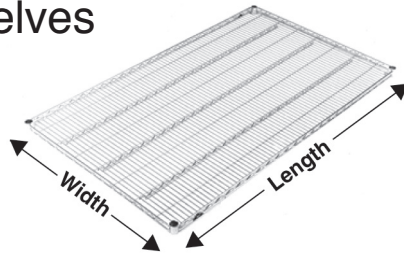
**Super Erecta® Shelf Wire Shelving**

**10.01**



# Super Erecta® Shelf Wire Shelving

## Wire Shelves



- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf  
Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.  
Cat. No. **9986Z** (bag of 4 with zinc C-rings)  
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf  
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)  
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.  
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

**Note:** The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

**Note:** The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:  
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.  
Mobile units: maximum allowable post height is 54" (1370mm).



# Super Erecta® Shelf Wire Shelving

## SiteSelect® Posts

**Stationary Posts** - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>7P</b>	<b>7PK3</b>	<b>7PK4</b>	-	7.375	187	0.5	0.3
<b>13P</b>	<b>13PK3</b>	<b>13PK4</b>	<b>13PS</b>	14.375	365	1	0.5
<b>27P</b>	<b>27PK3</b>	<b>27PK4</b>	<b>27PS</b>	28.375	720	1.75	0.75
<b>33P</b>	<b>33PK3</b>	<b>33PK4</b>	<b>33PS</b>	34.375	873	2	0.9
<b>54P</b>	<b>54PK3</b>	<b>54PK4</b>	<b>54PS</b>	54.4375	1382	3	1.4
<b>63P</b>	<b>63PK3</b>	<b>63PK4</b>	<b>63PS</b>	62.4375	1585	3.5	1.6
<b>74P</b>	<b>74PK3</b>	<b>74PK4</b>	<b>74PS</b>	74.5	1892	4	1.8
<b>86P</b>	<b>86PK3</b>	<b>86PK4</b>	<b>86PS</b>	86.5	2197	5	2.3
<b>*96P</b>	-	-	-	96.5	2450	5.5	2.5

\*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

## Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>13UP</b>	<b>13UPK3</b>	<b>13UPK4</b>	<b>13UPS</b>	13.75	349	1	0.5
<b>27UP</b>	<b>27UPK3</b>	<b>27UPK4</b>	<b>27UPS</b>	27.75	704	1.75	0.75
<b>33UP</b>	<b>33UPK3</b>	<b>33UPK4</b>	<b>33UPS</b>	33.75	857	2	0.9
<b>54UP</b>	<b>54UPK3</b>	<b>54UPK4</b>	<b>54UPS</b>	53.8125	1366	3	1.4
<b>63UP</b>	<b>63UPK3</b>	<b>63UPK4</b>	<b>63UPS</b>	61.8125	1570	3.5	1.6
-	<b>70UPK3</b>	<b>70UPK4</b>	-	69.75	1771	3.75	1.7
<b>74UP</b>	<b>74UPK3</b>	<b>74UPK4</b>	<b>74UPS</b>	73.875	1876	4	1.8
<b>86UP</b>	<b>86UPK3</b>	<b>86UPK4</b>	<b>86UPS</b>	85.875	2181	4.5	2.0

## Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
<b>54P-STKD</b>	<b>54PS-STKD</b>	54.4375	1382	3	1.4
<b>63P-STKD</b>	<b>63PS-STKD</b>	62.4375	1585	3.5	1.6
<b>74P-STKD</b>	<b>74PS-STKD</b>	74.5	1892	4	1.8

## Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
<b>33UPS-SW</b>	33.75	857	2	.9
<b>54UPS-SW</b>	53.8125	1366	3	1.4
<b>63UPS-SW</b>	61.8125	1570	3.5	1.6



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.



Stationary Post



Post for Stem Caster

## Special Length Posts

Cut posts are available. Consult your Metro representative for more information.



Staked Post



Swaged Post





Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

**Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



PROTECTION THAT LIVES ON  
**MICROBAN**  
 Super Erecta with Metroseal



Gray Metroseal Epoxy Finish with Microban



Green Metroseal Epoxy Finish with Microban



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L02-006e  
 Printed in U.S.A. 6/20

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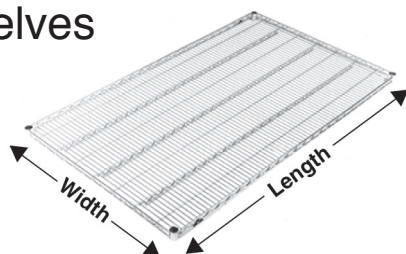
**Super Erecta® Shelf Wire Shelving**

**10.01**



# Super Erecta® Shelf Wire Shelving

## Wire Shelves



Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf. Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.  
Cat. No. **9986Z** (bag of 4 with zinc C-rings)  
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf  
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)  
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.  
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

**Note:** The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

**Note:** The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:  
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.  
Mobile units: maximum allowable post height is 54" (1370mm).



# Super Erecta® Shelf Wire Shelving

## SiteSelect® Posts

**Stationary Posts** - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>7P</b>	<b>7PK3</b>	<b>7PK4</b>	-	7.375	187	0.5	0.3
<b>13P</b>	<b>13PK3</b>	<b>13PK4</b>	<b>13PS</b>	14.375	365	1	0.5
<b>27P</b>	<b>27PK3</b>	<b>27PK4</b>	<b>27PS</b>	28.375	720	1.75	0.75
<b>33P</b>	<b>33PK3</b>	<b>33PK4</b>	<b>33PS</b>	34.375	873	2	0.9
<b>54P</b>	<b>54PK3</b>	<b>54PK4</b>	<b>54PS</b>	54.4375	1382	3	1.4
<b>63P</b>	<b>63PK3</b>	<b>63PK4</b>	<b>63PS</b>	62.4375	1585	3.5	1.6
<b>74P</b>	<b>74PK3</b>	<b>74PK4</b>	<b>74PS</b>	74.5	1892	4	1.8
<b>86P</b>	<b>86PK3</b>	<b>86PK4</b>	<b>86PS</b>	86.5	2197	5	2.3
<b>*96P</b>	-	-	-	96.5	2450	5.5	2.5

\*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.



Stationary Post



Post for Stem Caster

## Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>13UP</b>	<b>13UPK3</b>	<b>13UPK4</b>	<b>13UPS</b>	13.75	349	1	0.5
<b>27UP</b>	<b>27UPK3</b>	<b>27UPK4</b>	<b>27UPS</b>	27.75	704	1.75	0.75
<b>33UP</b>	<b>33UPK3</b>	<b>33UPK4</b>	<b>33UPS</b>	33.75	857	2	0.9
<b>54UP</b>	<b>54UPK3</b>	<b>54UPK4</b>	<b>54UPS</b>	53.8125	1366	3	1.4
<b>63UP</b>	<b>63UPK3</b>	<b>63UPK4</b>	<b>63UPS</b>	61.8125	1570	3.5	1.6
-	<b>70UPK3</b>	<b>70UPK4</b>	-	69.75	1771	3.75	1.7
<b>74UP</b>	<b>74UPK3</b>	<b>74UPK4</b>	<b>74UPS</b>	73.875	1876	4	1.8
<b>86UP</b>	<b>86UPK3</b>	<b>86UPK4</b>	<b>86UPS</b>	85.875	2181	4.5	2.0

## Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

## Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
<b>54P-STKD</b>	<b>54PS-STKD</b>	54.4375	1382	3	1.4
<b>63P-STKD</b>	<b>63PS-STKD</b>	62.4375	1585	3.5	1.6
<b>74P-STKD</b>	<b>74PS-STKD</b>	74.5	1892	4	1.8



Staked Post



Swaged Post

## Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
<b>33UPS-SW</b>	33.75	857	2	.9
<b>54UPS-SW</b>	53.8125	1366	3	1.4
<b>63UPS-SW</b>	61.8125	1570	3.5	1.6





Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

# Metro® Stem Casters - Super Erecta®

**Metro Stem-Type Casters** are designed to fit Super Erecta® Shelf posts to form shelf carts and other mobile units.

## Plated Casters with High Modulus treads

- Non marking high modulus donut tread and polyolefin hub. Plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Ball bearing swivel and axle. NSF listed. Bumpers included. Brake style: pedal brake.

Wheel Diameter (in.) (mm)		Face (in.) (mm)		Load Rating (lbs.) (kg.)		Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit) (Celsius)		Apprx. Pkd. Wt. (lbs.) (kg.)		Cat. No.
5	127	1-1/4	32	250	113	Stem/Swivel	High Modulus Donut	-40° - 180°	-40° - 82°	2-1/2	1.1	<b>5MDA</b>
5	127	1-1/4	32	250	113	Stem/Brake	High Modulus Donut	-40° - 180°	-40° - 82°	2-5/8	1.2	<b>5MDBA</b>
5	127	1-1/4	32	250	113	Stem/Rigid	High Modulus Donut	-40° - 180°	-40° - 82°	2-3/8	1.1	<b>5MDRA</b>

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.



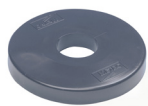
**5MDA**



**5MDBA**



**5MDRA**



**Bumper included with these models.**

Rigid stem casters are often ordered two per unit for improved tracking and handling. Rigid caster channels are provided with each two rigid stem casters at no charge.

## Plated Casters with resilient rubber treads

- Solid resilient rubber material. Plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications. Ball bearing swivel. Select models are NSF listed. Bumpers included. Brake style: side brake.
- "LD" models have a plated hub cover.

Wheel Diameter (in.) (mm)		Face (in.) (mm)		Load Rating (lbs.) (kg.)		Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit) (Celsius)		Apprx. Pkd. Wt. (lbs.) (kg.)		Cat. No.
4	102	15/16	24	125	56	Stem/Swivel	Resilient Donut	-30° - 160°	-34° - 71°	1-1/2	0.6	<b>4LD</b>
4	102	15/16	24	125	56	Stem/Brake	Resilient Donut	-30° - 160°	-34° - 71°	2	0.9	<b>4LDB</b>
5	127	15/16	24	125	56	Stem/Swivel	Resilient Donut	-30° - 160°	-34° - 71°	2	0.9	<b>5LD</b>
5	127	1-1/4	32	200	90	Stem/Swivel	Resilient, Flat	-30° - 160°	-34° - 71°	2-1/2	1.1	<b>5M</b>
5	127	1-1/4	32	200	90	Stem/Brake	Resilient, Flat	-30° - 160°	-34° - 71°	2-5/8	1.2	<b>5MB</b>
5	127	1-1/4	32	200	90	Stem/Rigid	Resilient, Flat	-30° - 160°	-34° - 71°	3-1/2	1.5	<b>5MR</b>

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.



**4LD**



**5LD**



**5M**



**5MB**



**5MR**



**Bumper included with these models.**

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



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L02-041  
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**Casters** — Stem Type

**11.20**

Job \_\_\_\_\_



# Metro® Stem Casters

We put space to work.®

- **Swivel and Swivel/Brake casters** rotate a full 360 degrees for easy maneuvering.
- **Brakes:** Wheel brakes are foot operated.
- **Bumpers:** Non Phtalate vinyl material is strong yet flexible to protect walls from damage. Each caster, except where noted, includes a 3-1/2" (89mm) diameter bumper. Optional 5" (127mm) diameter bumpers are available.
- **Weight Load Capacity** of a cart (evenly distributed): Caster Load Rating x 3.
- **Stem casters** in spec sheet 11.20 are for use with 1" (25mm) diameter posts. Stem casters may be fit to larger 1-5/8" diameter posts used on Metro Work Tables and HD Super Shelving by using an adapter set.  
Cat. No. 9974HDP-4, bag of 4 adapters. Note: Adapters are not for use with threaded stem 3TM and 3TMB models.

## Caster Wheel Material Guide

Caster Tread	Grease/Oil Resistance	Floor Protection	Load Rating	Key Advantage
Resilient Rubber	Low	High	200 lbs. (90kg)	Basic mobility.
High Modulus Rubber	High	High	250 lbs. (113kg)	Quieter than resilient rubber and polyurethane.
Polyurethane	High	High	300 lbs. (135kg)	Easiest to move heavy loads.
Hi-Temp Phenolic	High	Medium	300 lbs. (135kg)	Suitable tread for Autoclave processes.
Hi-Temp Nylon	High	Medium	300 lbs. (135kg)	Suitable tread for Autoclave processes.

## Replacement Bumpers

Non Phtalate Vinyl

Diameter		Height		Cat. No.
(in.)	(mm)	(in.)	(mm)	
3-1/2	89	3/4	19	9992DB
5-1/2	140	13/16	21	9992N



Donut Bumper

## Rigid Caster Channels

- Typically used opposite two swivel style casters to create carts that are easy to steer over long distances.  
Note: A type 304 stainless rigid caster channel is included at no charge with each two rigid plated or SS casters. An aluminum rigid channel is included with each two polymer horn rigid casters (model 5PCR).

For shelf depth		Cat. No.	(For use with 5PCR)	
(in.)	(mm)		Cat. No.	
14"	355	14RS	P14RC	
18"	457	18RS	P18RC	
21"	530	21RS	P21RC	
24"	610	24RS	P24RC	
30"	760	30RS	P30RC	
36"	910	36RS	P36RC	



Rigid Caster Channel

Swivel Casters



24RS



P24RC

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The Spirit of Excellence



# DISHTABLE SORTING SHELVES



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

## TRADITIONAL DESIGN

### FEATURES:

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

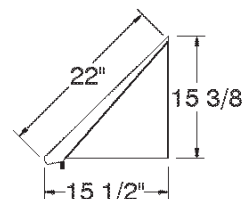
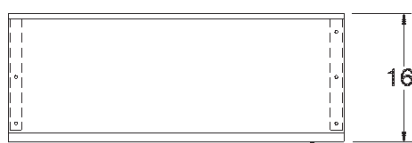
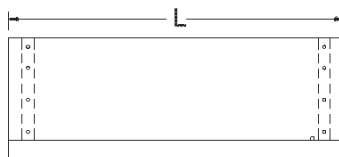
### CONSTRUCTION:

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

### MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Shelf is 16 gauge type 300 series stainless steel.



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



## KD TUBULAR DESIGN

### FEATURES:

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

### CONSTRUCTION:

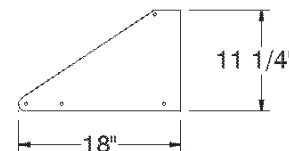
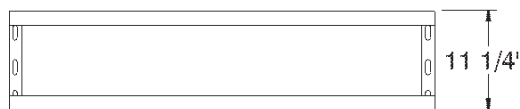
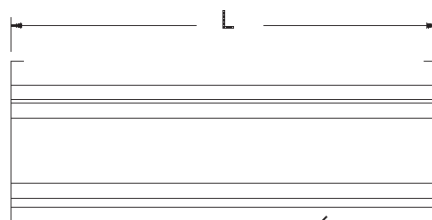
No welds. Unit is supplied with assembly hardware.

### MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

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

Stainless steel bolts (included).



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



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

**NEW** Tile Edge Design



DTC-S60-60R Shown  
Optional Undershelf Shown

**Optional Stainless Steel UNDERSHELF**

**Die Cast LEG CLAMP**

secured to shelf eliminates unsightly nuts & bolts



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



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

**Spec-Line:** 14 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

**UPGRADED! Standard:** 16 ga. 304 Series Stainless Steel Top.  
16 ga. 304 Stainless Steel Legs Stainless Steel Legs with Welded Cross Bracing & Stainless Steel Bullet Feet.

**Super Saver:** 16 ga. 304 Series Stainless Steel Top.  
Galvanized Legs with Plastic Bullet Feet.

**FEATURES:**

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

**CONSTRUCTION:**

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

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

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

Nominal sizing on all dishtables for ease of installation.



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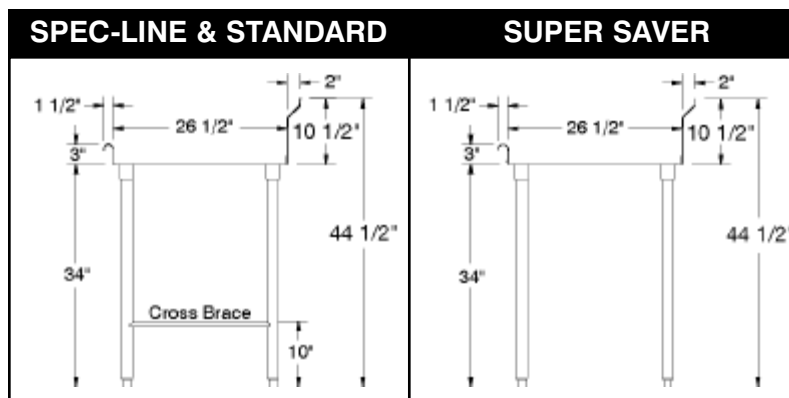
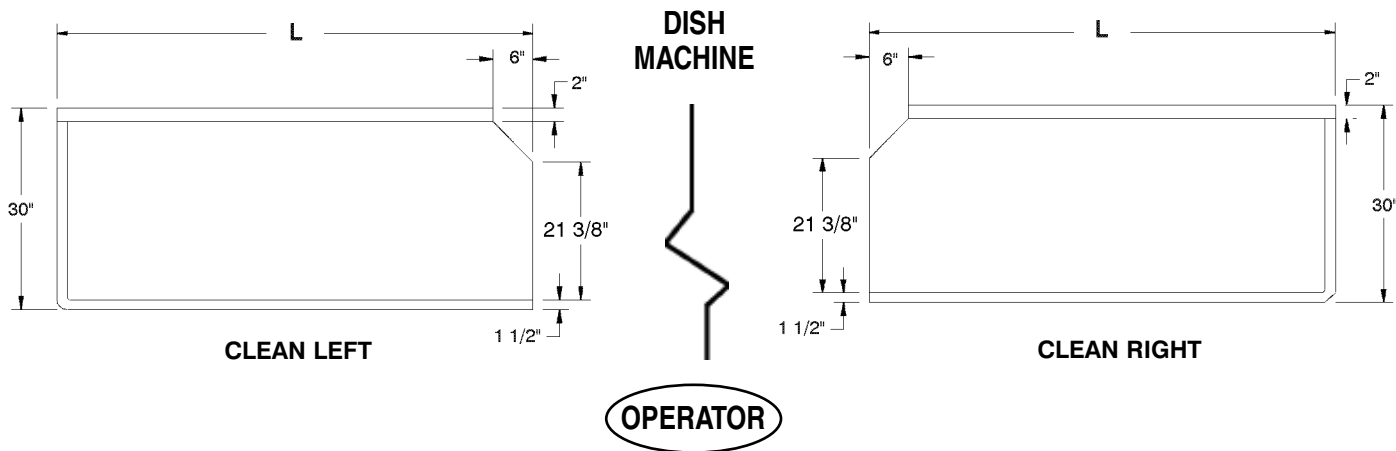
# DIMENSIONS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

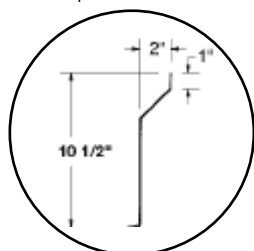
**SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT**

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



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

Splash Detail



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



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

Description: Condensate Hood

Notes: Condensate hood is to be fabricated to NSF standards, and to be labeled accordingly. Unit to be of size, shape and configuration as shown on foodservice drawings. This item to be all stainless steel construction.

KEC to trim to walls and ceiling with S/S as required. Bottom of hood to be at 7'-0"-aff.

Plumbing Contractor to extend indirect waste to floor sink with copper pipe and extend to floor sink.



Project \_\_\_\_\_

AIA # \_\_\_\_\_ SIS # \_\_\_\_\_

Item # \_\_\_\_\_ Quantity \_\_\_\_\_ C.S.I. Section 114000



## AM16T-ASR TALL ELECTRIC High Temperature Door-Style Dishwashing Machine



### SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Tall ASR electric high temperature dishwashing machine. Features include automatic soil removal, 3-sided hood, touchscreen controls, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 27" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, auto delime, advanced diagnostics and service connection, up to 52 racks per hour, .67 U.S. gallons per rack pumped final rinse.

**1 year parts and labor warranty.**

### STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 52 racks per hour – hot water sanitizing
- + Automatic soil removal (ASR)
- + Pillarless opening
- + 3-sided hood
- + User-friendly smart touchscreen controls
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Pumped drain
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + NSF pot and pan listed for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + 27" door opening for 18" x 26" sheet pans or 60-quart mixing bowl
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with UHMW guides
- + X- shaped revolving, interchangeable upper and lower anticlogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + AutoClean
- + Drain water tempering kit
- + Factory startup
- + Vent fan control
- + Service diagnostics
- + Straight-through or corner installation
- + Auto delime
- + Sheet pan rack

### OPTIONS & ACCESSORIES (Available at extra cost)

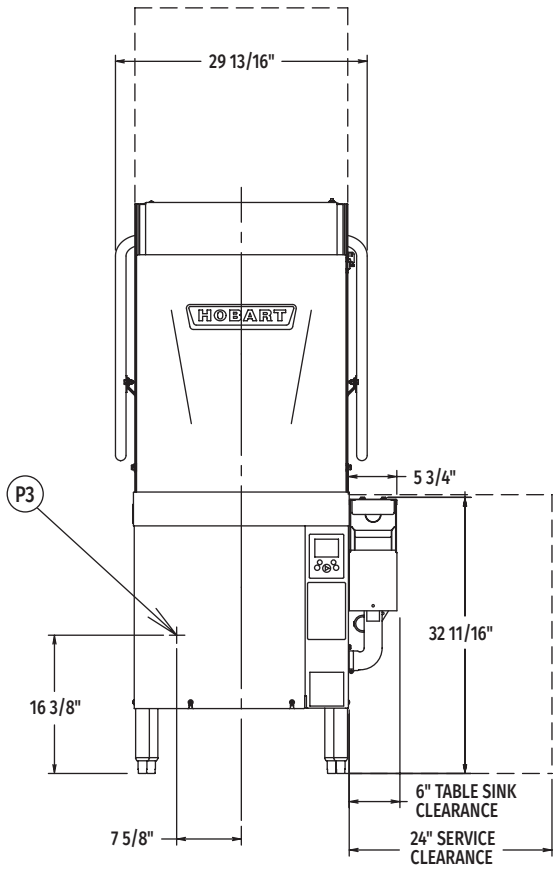
- Peg, combination and wine rack
- ASR left hand conversion kit
- Chemical pumps
- Door lock kit
- Splash shield for corner installations
- Flanged and seismic feet
- Water hammer arrestor kit
- Rapid fill kit
- Prison package
- Marine package

AM16 SERIES – AM16T-ASR TALL ELECTRIC

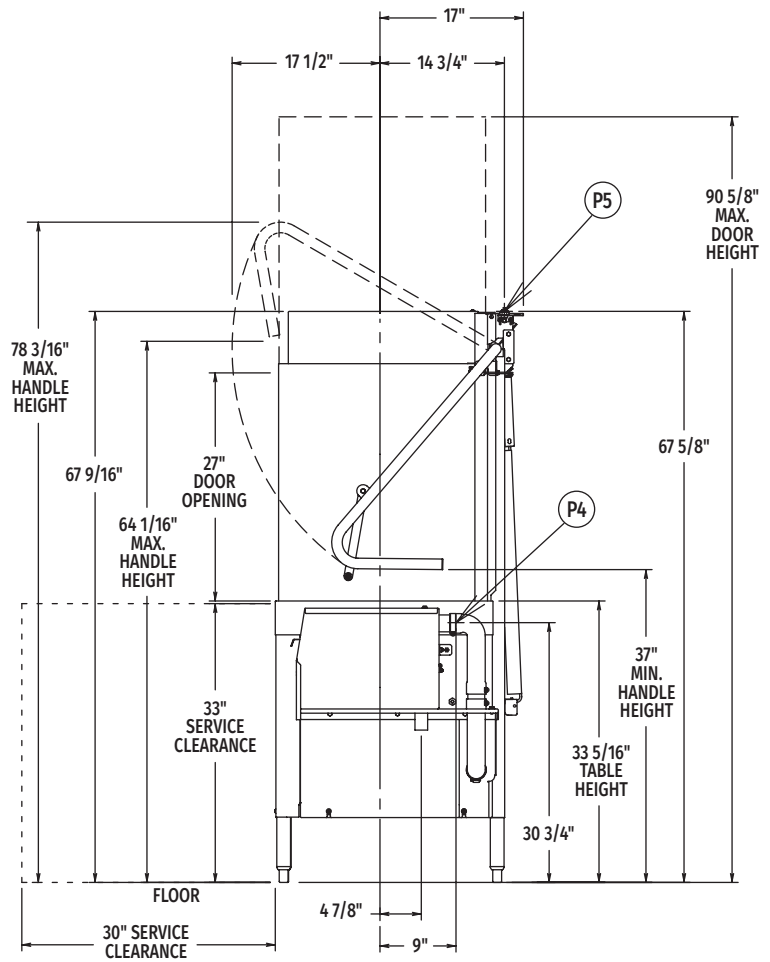
Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



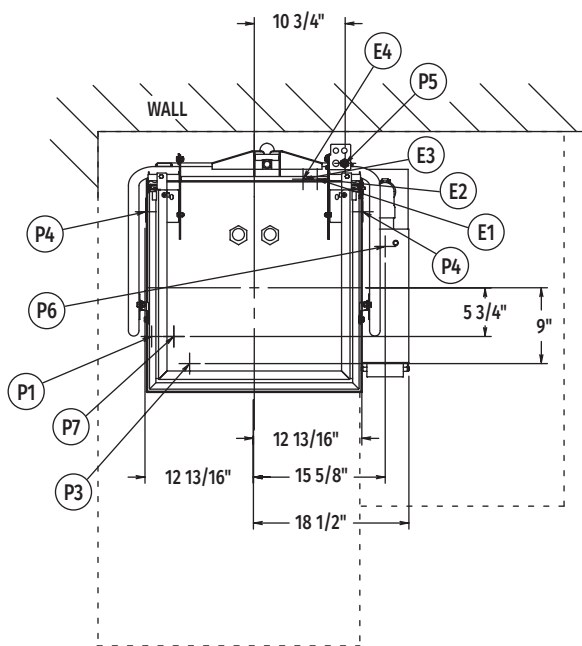
# AM16T-ASR TALL ELECTRIC High Temperature Door-Style Dishwashing Machine



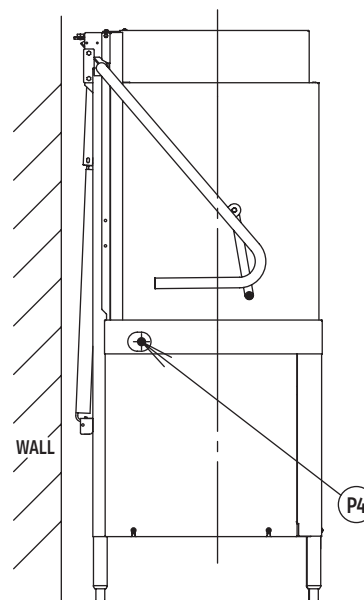
Front View



Right Side View



Top View



Left Side View

MODEL:  
AM16T-ASR  
E-950440



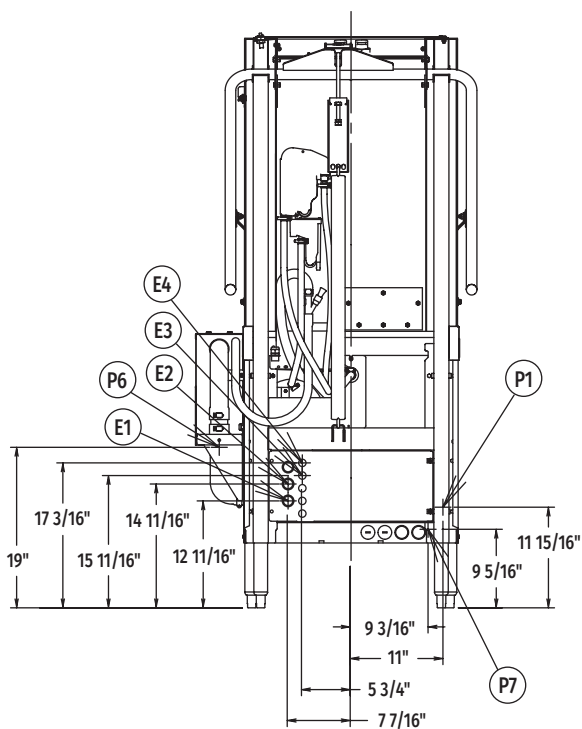


# AM16T-ASR TALL ELECTRIC

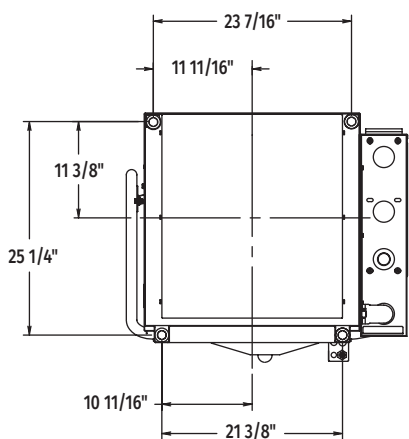
## High Temperature Door-Style Dishwashing Machine

**WARNING:** Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.



Rear View



Bottom View

### LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF.
E4	Electrical connection: vent fan control (VFC1 & VFC2) switching circuit only 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 17-3/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 110°F water minimum, 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P4	Detergent feeder: two locations available; remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 67-5/8" AFF.
P6	Drain connection: includes machine drain & drain water tempering (LH ASR accessory drain location on opposite side); 1-1/2" stainless steel tube fitting 19" AFF.
P7	Cold water connection: 55°F water minimum (drain water tempering); 3/4" female garden hose fitting on 8' long hose; 9-5/16" AFF.

### SPECIFICATIONS

#### Capacities

Racks Per Hour (maximum)	52
Dishes per Hour (average 25 per rack)	1,300
Glasses per Hour (average 45 per rack)	2,340
Wash Tank (U.S. gallons)	10.5

#### Motor Horsepower

Rinse Pump	0.18
Wash Pump	2
ASR Pump	0.18
Drain Pump	0.21

#### Rinse

Gallons per Rack	0.67
Gallons per Hour (maximum consumption)	34.84

#### Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	18.5
--	------

#### Heating

Electric Booster (kW)	7.1
Electric Heating Unit (kW)	5.4

**Exhaust Requirements** ..... 450 CFM

**Shipping Weight (approximate)** ..... 387 lbs.

**Crated Dimensions** ..... 73.75"H x 36.5"W x 36.5"L



## AM16T-ASR TALL ELECTRIC High Temperature Door-Style Dishwashing Machine

E1	AM16 with Electric Heat (When Field Converted to Dual Point)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	39.6	50	50
208-240/60/3	26.9	30	30

E2	9.5 kW Booster & Controls (When Field Converted to Dual Point)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/1	43.3	50	50
208-240/60/3	26.6	30	30

E2	AM16 Single Point Electrical Service Connection as Shown Below		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208-240/60/3	53.5	60	60

Approximate Heat Gain to Space without Vent Hood	
Type	BTU/Hr.
Latent	12,300
Sensible	5,700

**Miscellaneous Notes:** All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.  
Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 370 lbs.  
Domestic shipping weight including booster: 390 lbs.  
Size of racks – 19¾" x 19¾".

**Plumbing Notes:** Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

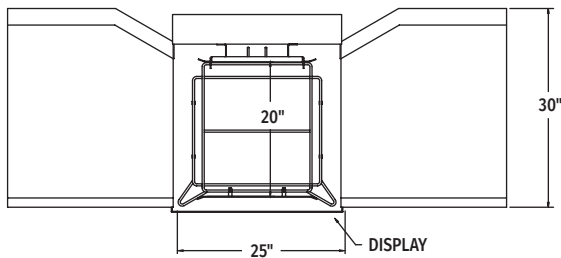
Recommended water hardness to be 3 grains or less for best results.

Recommended building flowing water pressure to the dishwasher at or above 20 PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.

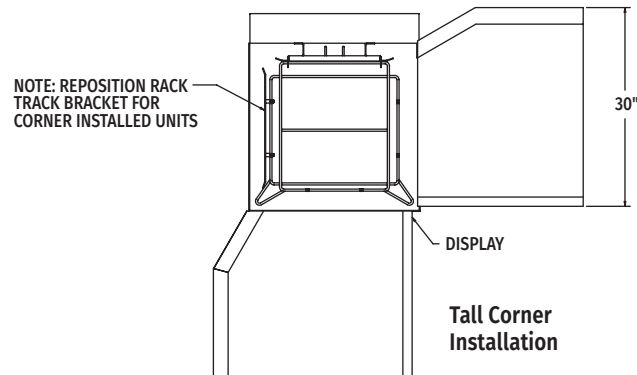
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

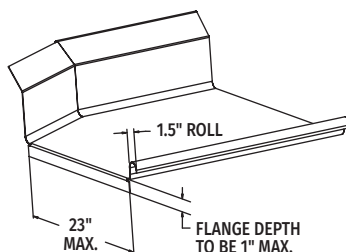
### AM16T-ASR TABLING CONFIGURATIONS AND TRACK DESIGN



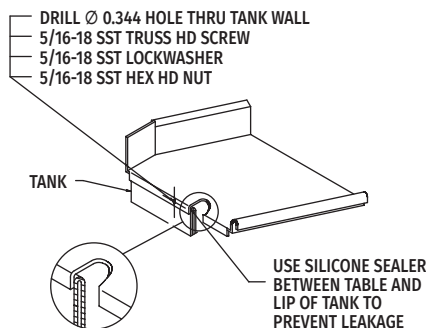
Pass Thru Installation



Tall Corner Installation



Suggested Table Design



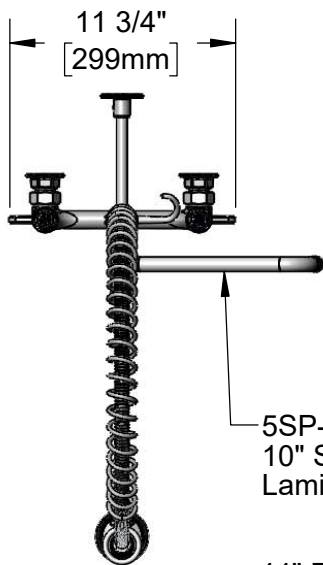
As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

Description: Soiled Dishtable with Landing Shelf

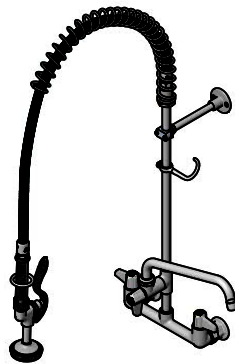
Notes: Soiled Dishtable with Landing Shelf

Description: Conveyor, Soiled Tray

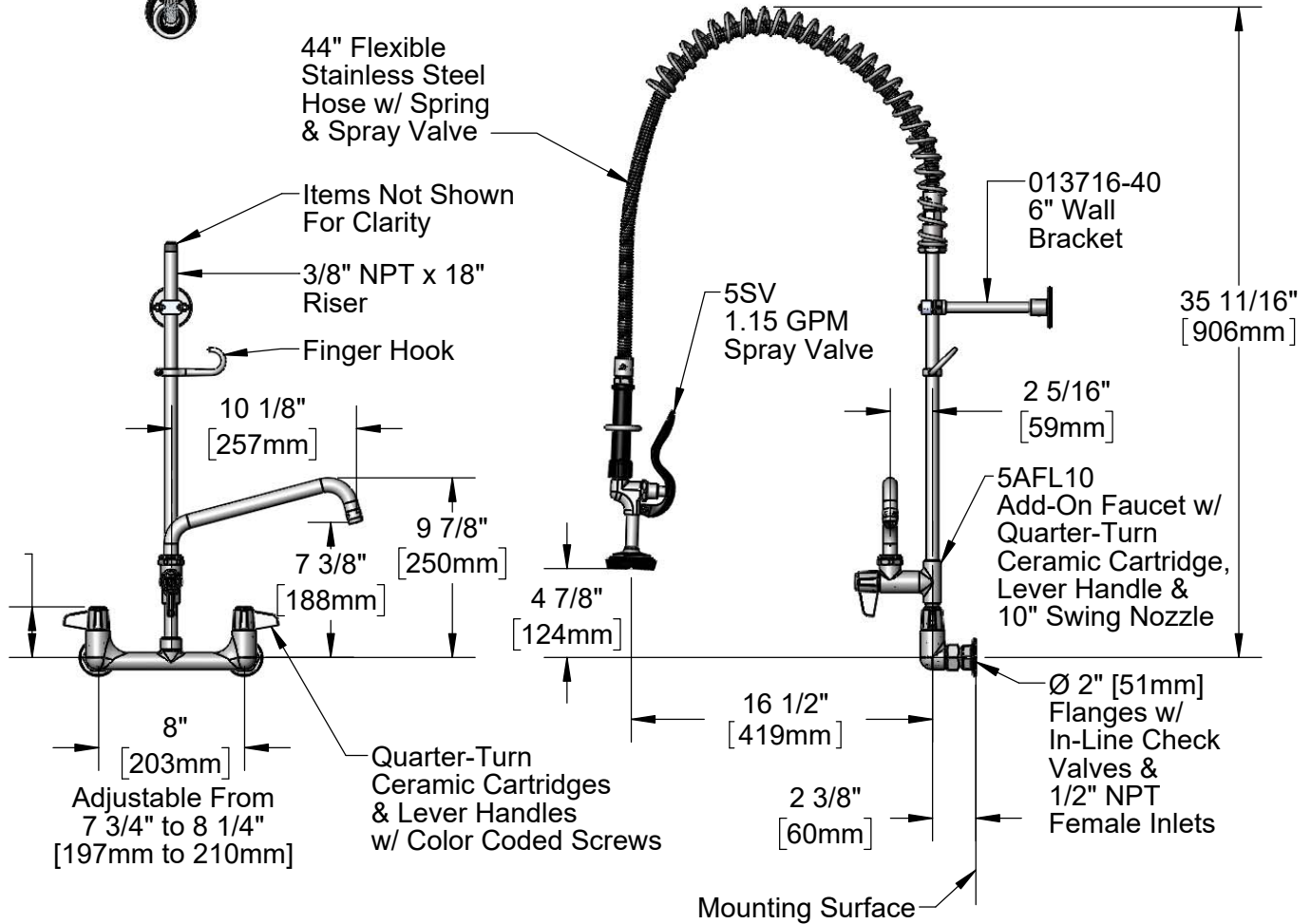
Notes: Soiled Tray Busing Conveyor, fixed speed (approximately 20 feet per minute), (2) 10" self-tracking stainless steel chain-type belts with 10" side snap-on slats, accommodates stacked loose dishes, dishwasher racks & trays, solid state controls, overload protection, sloped racking shelf, belt washer, catch pan, stainless steel conveyor bed, skirting & "H" frame legs with adjustable bullet feet, ETLus, NSF (contact factory for price)



5SP-10  
10" Swing Nozzle w/  
Laminar Flow Device



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



*This Space for Architect/Engineer Approval*

Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

Model Number

**5PR-8W10**

Product Specifications:

Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, Lever Handles, Add-On Faucet w/ 10" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

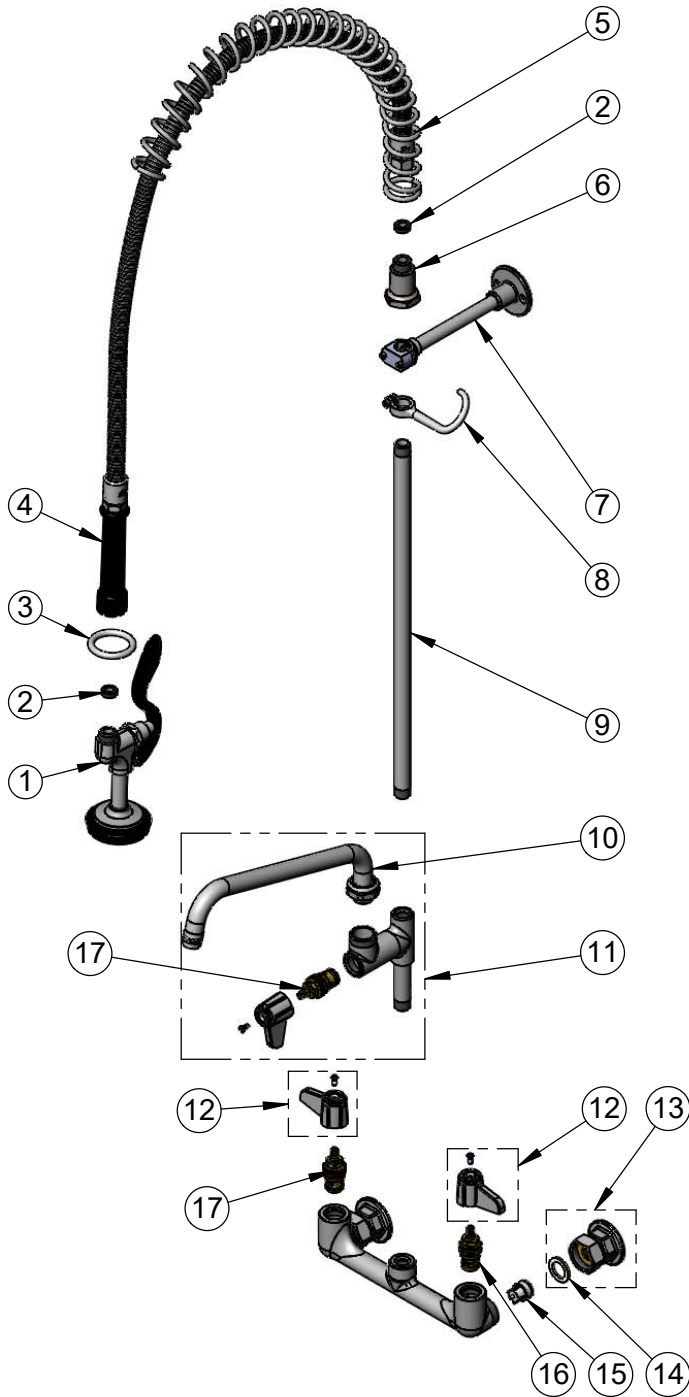
Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
2019 DOE PRSV - Class II

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Phone: 800.891.4808 Fax: 800.868.0084  
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ITEM NO.	SALES NO.	DESCRIPTION
1	5SV	equip 1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	5HSE44	equip 44" Flexible Stainless Steel Hose
5	014068-45	Overhead Spring
6	000821-40	Spring Body
7	013716-40	6" Wall Bracket
8	004R	Finger Hook
9	000369-40	3/8" NPT x 18" Riser
10	5SP-10	equip 10" Swing Nozzle
11	5AFL10	Add-On Faucet w/ 10" Swing Nozzle
12	5-HDL-L	equip Lever Handle w/ Color Coded Screws
13	00AA	1/2" NPT Female Eccentric Flange
14	001019-45	Coupling Nut Washer
15	013840-45	20mm Check Valve (2)
16	013788-45	equip Quarter-Turn Ceramic Cartridge, LTC
17	013787-45	equip Quarter-Turn Ceramic Cartridge, RTC

Model Number  
**5PR-8W10**

Product Specifications:  
Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, Lever Handles, Add-On Faucet w/ 10" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

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2019 DOE PRSV - Class II

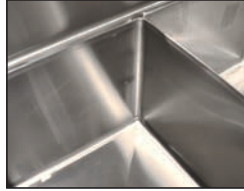
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STAINLESS STEEL  
**FABRICATED MOBILE SINKS  
 & SILVER SOAK SINKS**



Fabricated Bowls  
 are Welded Together  
 at the Seams

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

**MOBILE SINKS**

9-FMS-20 (8" deep)  
 9-FMS-12 (12" deep)

**A Multi-Purpose Unit.  
 Move it where the ACTION is!  
 A Must for the large food  
 preparation type of installation.**

**SILVER SOAK SINKS**

9-FSS-20 (8" deep)

**UNIVERSAL BOWL SIZE.  
 ACCOMMODATES 20" X 20"  
 DISHWASHER RACKS**

**SILVER SOAK SINKS  
 WITH DETACHABLE  
 CHUTE**

9-FSC-20 (8" deep)

**Required for the scullery  
 operation that promotes  
 clean sanitary flatware.**

**FEATURES:**

Top sink rim is furnished with a 2" x 1" square edge.

**CONSTRUCTION:**

All TIG welded.

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

**MECHANICAL:**

Waste drain is 2" I.P.S. Twist handle lever operation.

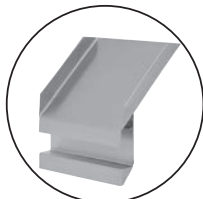
Tail-piece is chrome plated 4" long.

Casters: 4 swivels - each wheel is 5" x 1", each rated  
 at 125 lbs. - two casters furnished with brakes.

**MATERIAL:**

Heavy gauge type "304" stainless steel.

Legs are stainless steel tubing.



Optional Chute  
 9-SS-1



Optional Bumpers  
 9-SS-2

ACCESSORIES	Model #	Qty
CHUTE	9-SS-1	
BUMPERS (Set of 4)	9-SS-2	

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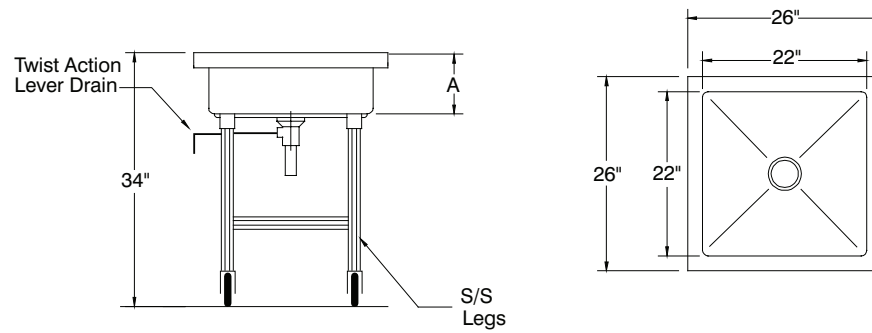
# DIMENSIONS and SPECIFICATIONS

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

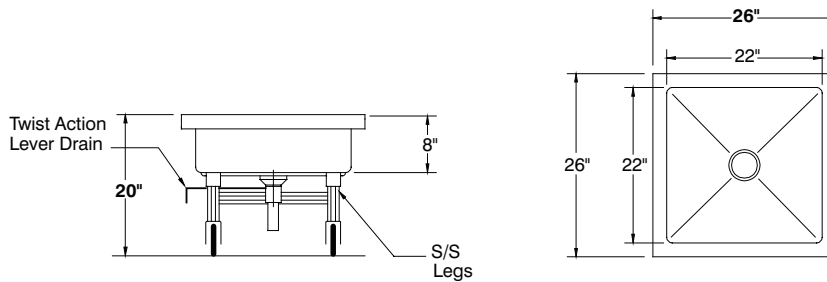
ALL DIMENSIONS ARE TYPICAL

## MOBILE SINK

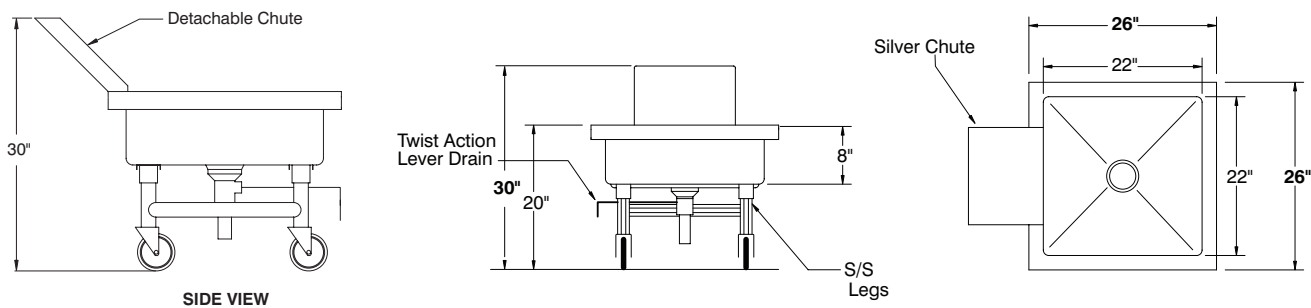
Model #	A
9-FMS-20	8"
9-FMS-12	12"



## 9-FSS-20 SILVER SOAK SINK



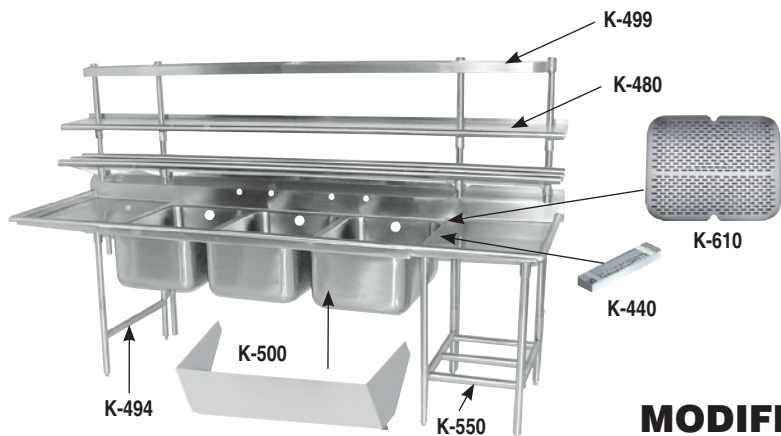
## 9-FSC-20 SILVER SOAK SINK WITH DETACHABLE CHUTE



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



# SINK MODIFICATIONS & ACCESSORIES **NSF**



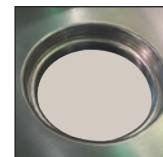
**K-37**  
Anti-Siphon  
Vacuum  
Breaker Holes



**K-72**  
Leg-To-Wall  
Brace



**K-460A**  
Disposal  
Cone w/  
Control  
Bracket &  
Faucet Holes



**K-461A**  
Install Collar  
w/ Control Bracket

## MODIFICATIONS

<b>K-4</b>	Support Bracket for Lever Waste Drain Handle
<b>K-23</b>	Welded Set-Up/Crated
<b>K-24</b>	Shell Crating
<b>K-37</b>	Anti-Siphon Vacuum Breaker Holes
<b>K-57</b>	Welded field Joint ( <i>Welded in field by others</i> )
<b>K-76</b>	Paint on Sound Deadening
<b>K-77</b>	Splash Cutout (Pipe Chase)
<b>K-106</b>	Mirror Highlite Edge for Sink
<b>K-440</b>	Waste Trough with 2" deep removable basket
<b>K-447</b>	High Backsplash up to 18"
<b>K-448</b>	High Backsplash up to 13"
<b>K-450</b>	Extra Drainboard
<b>K-451</b>	Drainboard Corner Turn
<b>K-452</b>	Control Bracket 8" x 12"
<b>K-452S</b>	Splash Mounted Control Bracket 8" x 12"
<b>K-453</b>	Control Bracket 14" x 16"
<b>K-453S</b>	Splash Mounted Control Bracket 14" x 16"
<b>K-454</b>	Sidesplash
<b>K-456</b>	Scrap Block Installed
<b>K-460</b>	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )
<b>K-460A</b>	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )

<b>K-461</b>	Install Collar with 8" x 12" control bracket ( <i>Collar by others</i> )
<b>K-461A</b>	Install Collar with 14" x 16" control bracket ( <i>Collar by others</i> )
<b>K-470</b>	Modify Bowl Depth
<b>K-472</b>	Faucet Hole Revision
<b>K-473</b>	Working Height Revision
<b>K-476</b>	Punch for Over Flow Holes ( <i>Holes Only. N/C when ordering K-15</i> )
<b>K-479</b>	Undershelf Under Drainboard
<b>K-480</b>	Stainless Steel 12" Wide Shelf ( <i>min. of 3 ft.</i> )
<b>K-480A</b>	Stainless Steel 15" Wide Shelf ( <i>min. of 3 ft.</i> )
<b>K-490</b>	Provision for Pot Washer ( <i>For "Wells-PW-106" only</i> )
<b>K-491</b>	Provision for Hatco Heater
<b>K-495</b>	Turn Down Backsplash ( <i>Includes 2 Brackets. See K-397 Add'l Sets</i> )
<b>K-498</b>	Tubular Overshelf 12" wide (Min. 3 Ft.)
<b>K-499</b>	Stainless Steel Pot Rack
<b>K-500</b>	Stainless Steel Apron to Cover Sink Bowls
<b>K-500A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
<b>K-508</b>	Special Sizing Charge (Larger size cut down to smaller size)
<b>K-508A</b>	Special Modification Charge
<b>K-510</b>	Prepare Sink for Undercounter Dishwasher ( <i>24" drainboard or larger</i> )
<b>K-520</b>	Poly Board/Stainless Steel Cover Holder
<b>K-550</b>	Stainless Steel Tubular Rack Storage

## ACCESSORIES

<b>K-30</b>	Faucet Wall Mounting Bracket
<b>K-72</b>	Leg To Wall Brace
<b>K-350</b>	Residential Finish & Packaging
<b>K-397</b>	Wall Brackets for Sink ( <i>Brackets Included with K-495</i> )
<b>K-457</b>	Replacement Rubber Scrap Block ( <i>See K-456 for install cost</i> )
<b>K-474</b>	16 ga., '304' Series S/S Leg with S/S Foot
<b>K-475</b>	S/S Legs with S/S Foot
<b>K-478</b>	Stainless Steel Bullet Foot
<b>K-488</b>	Flanged S/S Bullet Foot
<b>K-493</b>	16 ga., '304' Series S/S Welded Leg Assembly with S/S Feet
<b>K-494</b>	S/S Welded Leg Assembly with S/S Feet
<b>K-497</b>	Galv. Welded Leg Assembly with Plastic Feet
<b>K-497A</b>	Galv. Individual Legs with Plastic Feet
<b>K-496</b>	Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet ( <i>For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors</i> )
<b>K-610</b>	Perforated Stainless Steel Sink Grid ( <i>Specify Bowl Size</i> )

## SINK COVERS

Bowl Size	Choose Model # & Add The Proper Letter In Place Of The Underscore ( _ ). Example: K-2A or FC-455H			
	FOR DEEP DRAWN BOWLS		FOR FABRICATED BOWLS	
	Poly Covers Model K-2_	S/S Covers Model K-455_	Poly Covers Model K-2_	S/S Covers Model FC-455_
16" x 20"	C	C	CF	C
20" x 20"	E	E	EF	E
24" x 24"	F	F	FF	F
10" x 14"	A	A	AF	A
20" x 28"	G	G	GF	G
14" x 16"	B	B	BF	B
18" x 24"	D	D	DF	D
18" x 18"	Not Available	Not Available	JF	J
20" x 24"	Not Available	Not Available	PF	P
24" x 36"	Not Available	Not Available	RF	R
20" x 30"	Not Available	Not Available	SF	S
24" x 30"	Not Available	Not Available	TF	T
15" x 15"	Not Available	Not Available	MF	M
14" x 14"	H	H	HF	H
12" x 20"	I	I	IF	I

**Custom Covers Available. Consult Factory.**



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

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

# SALVAJOR<sup>®</sup> Scrap Collector<sup>™</sup>

Job: \_\_\_\_\_ Item No.: \_\_\_\_\_  
**Model S914**



Job: \_\_\_\_\_ Item No.: \_\_\_\_\_  
**Model P914**



## A Scrapping, Pre-Flushing and Food Waste Collecting System

- Standard Scrap Basin, Model S914
- Pot/Pan Scrap Basin, Model P914

*Widely accepted in areas that restrict the use of food waste disposers.*

**An Economical Pulper Alternative**, the Collector washes soluble food waste harmlessly through the sewer, reducing bulk food waste by as much as 50% and weight by as much as 80%.

**Recirculated Water** used for pre-flushing typically reduces water and sewer costs dramatically. The Collector consumes only 2 gallons of new water per minute while the pre-flushing water plume recirculates at a 30-gallon rate.

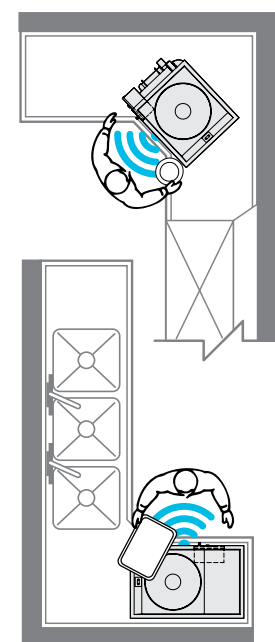
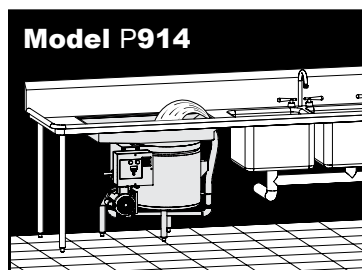
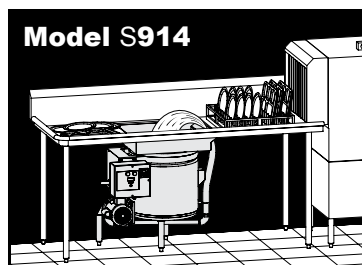
**Scrapping Speed** is more than doubled compared to an overhead pre-rinse since the worker's hands are free for scrapping. The Collector lets you keep up with small to medium size conveyor dishmachines.

**Problem Dishes, Trays and Cookware** with dried or baked-on food need much less hand work. They can be soaked in the Collector basin while scrapping continues on other dishes.

**HydroLogic Control Panel** saves water and energy. Includes patented operator sensing technology with two water saving modes.

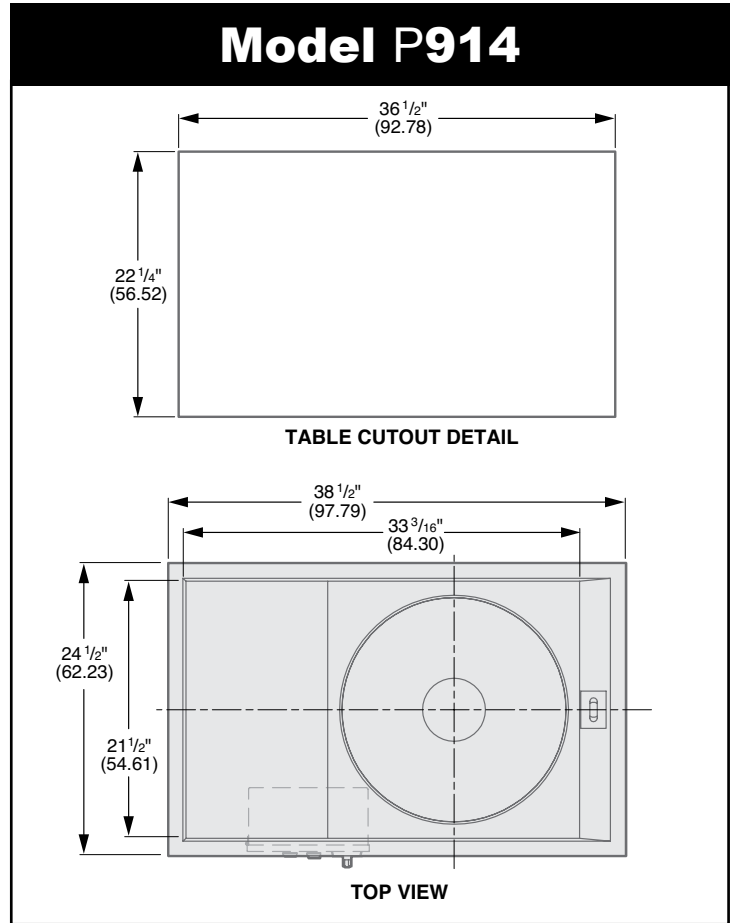
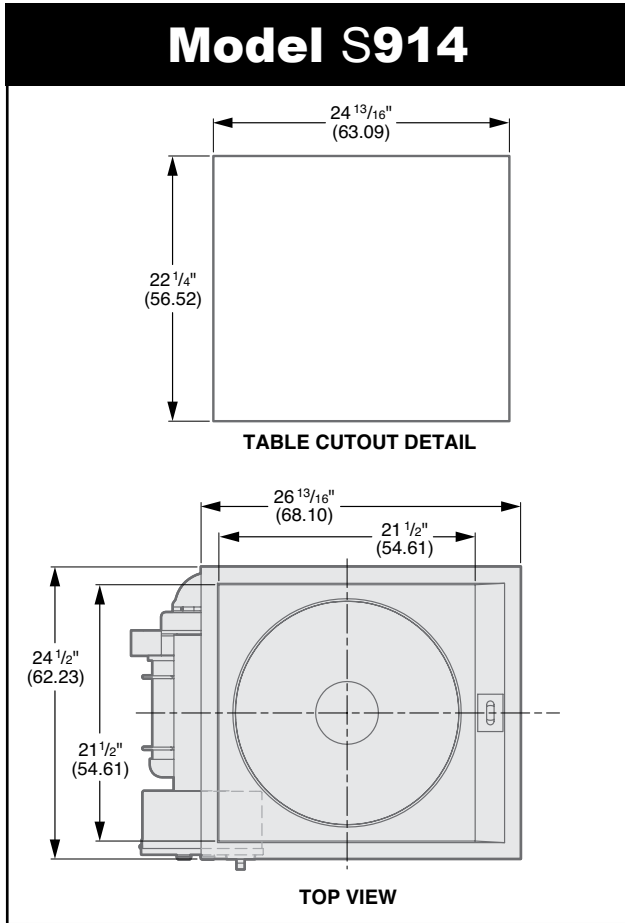
U.S. Pat. No. 7,815,134

## TYPICAL INSTALLATIONS



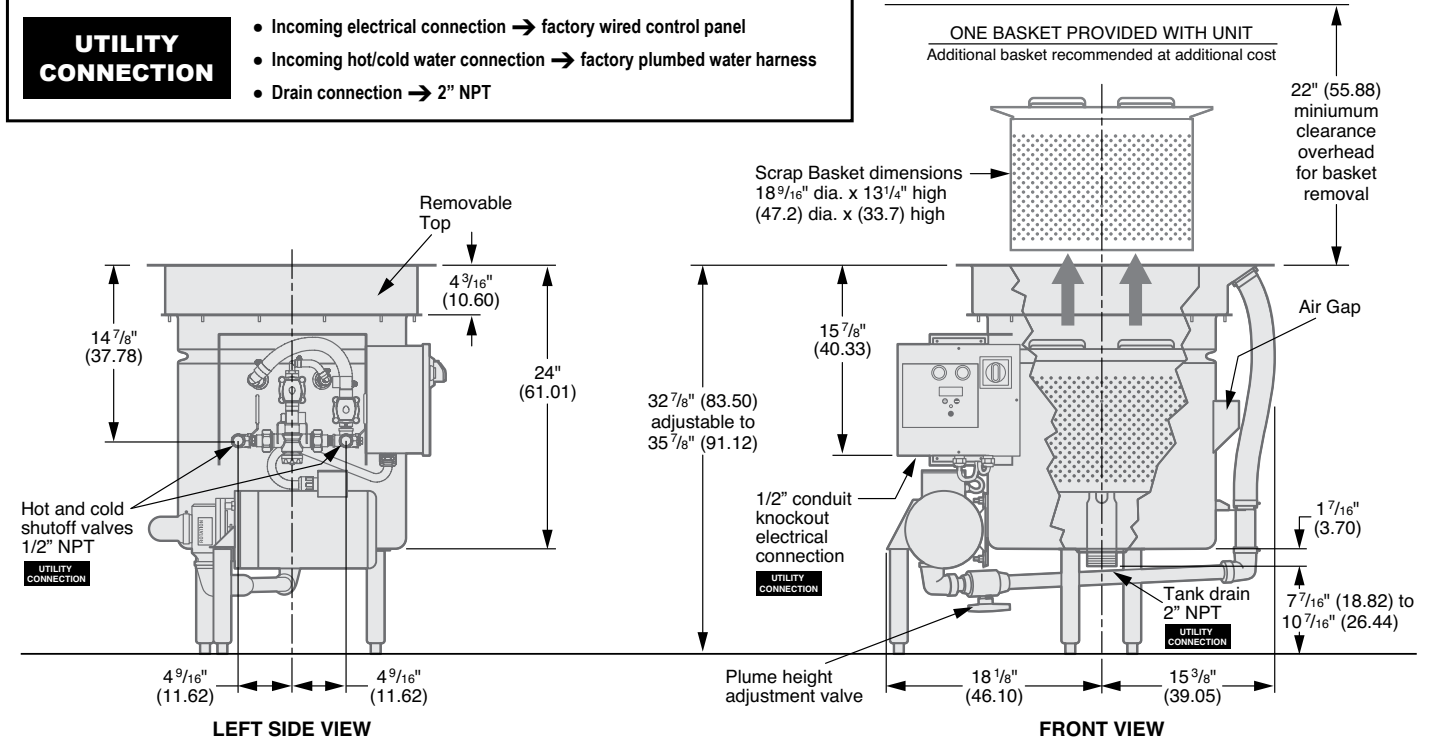
# Scrap Collector™ Model S914

# Pot/Pan Scrap Collector™ Model P914



**UTILITY CONNECTION**

- Incoming electrical connection → factory wired control panel
- Incoming hot/cold water connection → factory plumbed water harness
- Drain connection → 2" NPT

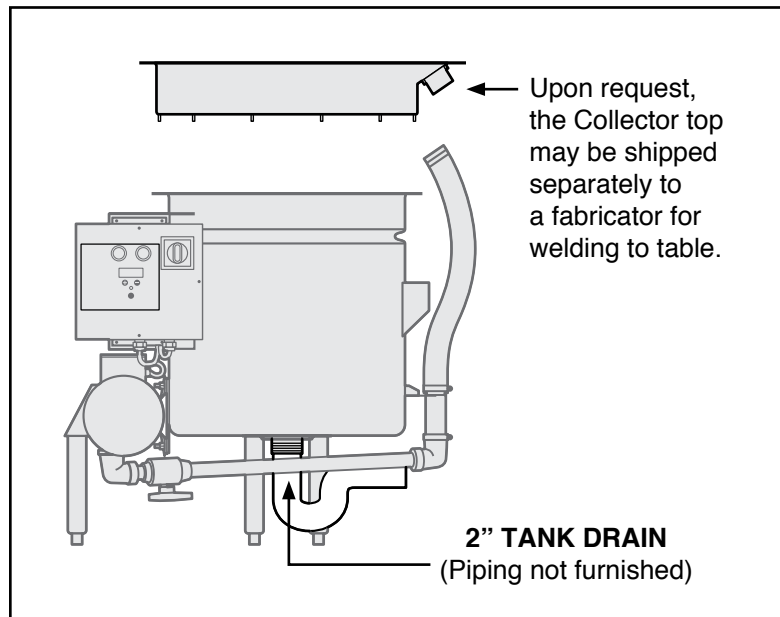
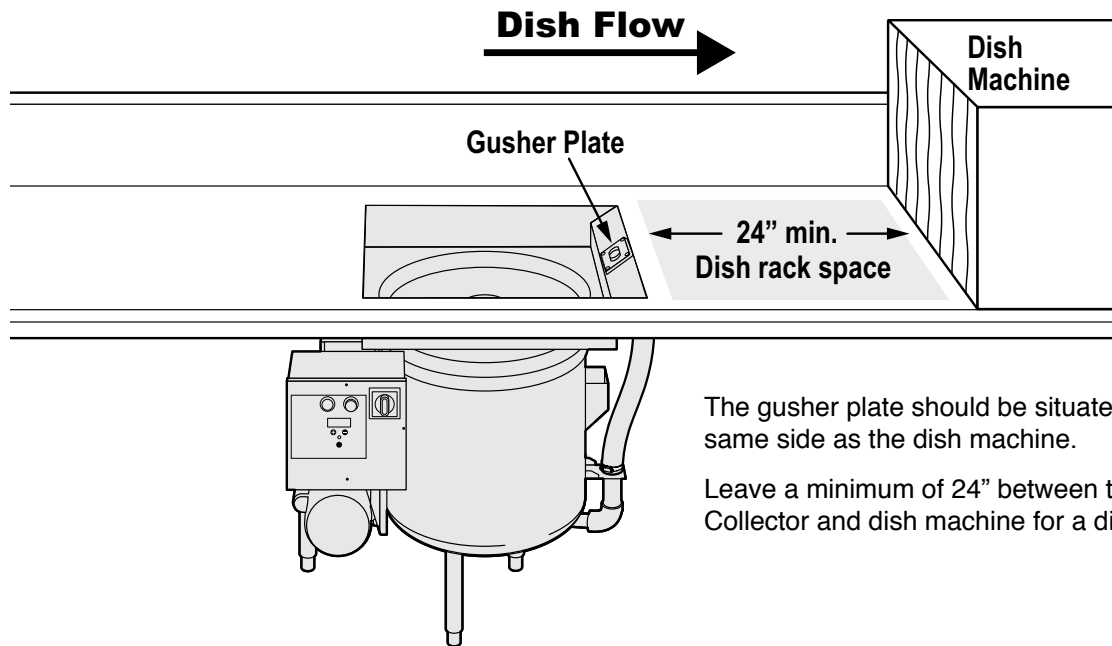


Model S914 shown - P914 similar

NOTE: Dimensions in parenthesis are in centimeters

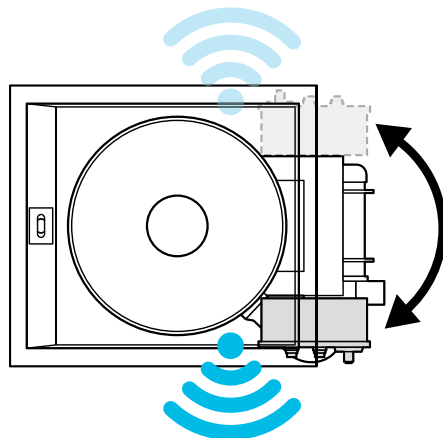
# Scrap Collector™ Model S914

## Pot/Pan Scrap Collector™ Model P914



**ALL CONNECTIONS  
ARE TO BE MADE BY  
QUALIFIED PERSONNEL  
WHO WILL OBSERVE  
ALL LOCAL AND  
NATIONAL CODES.**

*Model S914 shown - P914 similar*



The control and operator sensor can be mounted on either side of the Collector using existing fasteners, mounting holes and wiring to accommodate dish flow to the left or dish flow to the right. It is not necessary to disconnect factory-installed wiring.

The control and sensor should always face the operator.

If necessary, the control can be mounted remotely. Additional field wiring and hardware will be necessary. Contact service for installation advice.

# Scrap Collector™

## Model S914 & Model P914 Specifications

### CONSTRUCTION

- Tank - 2 Piece Stainless Steel
- Adjustable Legs - Stainless Steel
- Control Panel - Stainless Steel
- Salvage Basin - High Impact Polymer
- Scrap Basket - High Impact Polymer

### ELECTRICAL

- Pre-wired NEMA 4 Control Panel
- Patented Operator Sensor
- Watertight Conduit/Fittings
- Separate Component Grounding
- Thermally Protected Motor
- Safety Line Disconnect
- 24 Volt Safety Circuitry

### PLUMBING

- Corrosion Resistant Components
- Automatic Water Blender
- 24 Volt Solenoid Valves
- Unions
- Check Valves
- Incoming Water Valves
- Non-clogging Pump Design
- Pump Intake Screen
- Back Flow Prevention Device

### ACCESSORIES

- Remote Start-Stop
- Remote Mounting Bracket
- Correctional Package
- Control Mounting Bracket
- Additional Scrap Basket

### VOLTAGES AVAILABLE

(SPECIFY EXACT OPERATING VOLTAGE)

- 115V    208V    230V, 60 Cycle, 1 Phase  
 208V    230V    460V, 60 Cycle, 3 Phase

Pump Motor   3/4 HP

### FULL LOAD AMPS

(SPECIFY EXACT OPERATING VOLTAGE)

1 PHASE			3 PHASE		
115V	208V	230V	208V	230V	460V
11	5.5	5.5	3.2	3	1.5

### UTILITIES REQUIRED

1. Electric service
2. 3/4" hot and cold water supply and reduce to 1/2" at connection.
3. 2" tank drain.

(Specifications subject to change without notice.)

### SAMPLE SPECIFICATIONS

Unit shall be a Scrap Collector (or Pot/Pan Scrap Collector) scrapping, pre-flushing and food waste collecting system with recirculating water as manufactured by Salvajor.

**Model S914** (or **P914**), \_\_\_\_Volts, 60Hz, \_\_\_\_Phase.

Furnished with a pre-wired HydroLogic control panel, sensor and stainless steel NEMA 4 watertight enclosure.

U.S. Pat. No. 7,815,134

# SALVAJOR®

Manufacturers of Commercial Food Waste Solutions - Since 1944



4530 East 75th Terrace Kansas City, MO 64132-2081, USA

816.363.1030 | Toll Free: 1.800.725.8256 | Service: 1.888.725.8256 | Fax: 1.800.832.9373

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Printed in USA  
Form No. S&P914 (05-18)



# SALVAJOR® Pre-Wired Control Panels

## For Food Waste Disposer Models 100 - 200 - 300 - 500

### MSS



#### NON-REVERSING

**1-PHASE**  
115V, 208V, 230V

**3-PHASE**  
208V, 230V, 460V

*For use in small to medium kitchens, vegetable prep areas, pot sink and soiled dish tables.*

#### SPECIFICATIONS:

- NEMA 4 Stainless Steel Corrosion-Resistant Enclosure
- Magnetic Contactor
- START/STOP Push Buttons
- Terminal Strip Connections

#### ACCESSORIES:

- Safety Line Disconnect (LD)
- **P** - Mounted Solenoid Valve and Flow Control
- **PP** - Mounted Solenoid Valve, Flow Control and Pressure Switch
- **#980104** - Mounting Bracket

### MRSS



#### MANUAL REVERSING

**1-PHASE**  
115V, 208V, 230V

**3-PHASE**  
208V, 230V, 460V

*For use in small to medium kitchens, vegetable prep areas, pot sink and soiled dish tables.*

#### SPECIFICATIONS:

- NEMA 4 Stainless Steel Corrosion-Resistant Enclosure
- Manual Reversing Magnetic Contactors
- START/STOP Push Buttons
- Forward/Reverse Switch

#### ACCESSORIES:

- Safety Line Disconnect (LD)
- **P** - Mounted Solenoid Valve and Flow Control
- **PP** - Mounted Solenoid Valve, Flow Control and Pressure Switch
- **#980104** Mounting Bracket

### ARSS-2



#### AUTOMATIC REVERSING

**1-PHASE**  
115V, 208V, 230V

**3-PHASE**  
208V, 230V, 460V

*For use in medium to large kitchens, all prep areas and soiled dish tables.*

#### SPECIFICATIONS:

- NEMA 4 Stainless Steel Watertight Enclosure
- 24 Volt Safety Circuitry
- Automatic Reversing Magnetic Contactors
- Terminal Strip Connections
- START/STOP Push Buttons

#### ACCESSORIES:

- **P** - Mounted Solenoid Valve and Flow Control
- **PP** - Mounted Solenoid Valve, Flow Control and Pressure Switch
- **#980105** Mounting Bracket

### ARSS



#### AUTOMATIC REVERSING

**1-PHASE**  
115V, 208V, 230V

**3-PHASE**  
208V, 230V, 460V


*For use in medium to large kitchens, all prep areas and soiled dish tables.*

#### SPECIFICATIONS:

- NEMA 4 Stainless Steel Watertight Enclosure
- Solid State Control Circuit
- 24 Volt Safety Circuitry
- 20 Second Drain Flush
- Automatic Reversing Magnetic Contactors
- Terminal Strip Connections
- START/STOP Push Buttons
- Energy/Water-Saving Mode
- 3 Second Reversing Safety Delay
- User Adjustable Run Time
- LCD Status Readout
- Operator Sensor Capable

#### ACCESSORIES:

- Safety Line Disconnect (LD)
- **P** - Mounted Solenoid Valve and Flow Control
- **PP** - Mounted Solenoid Valve, Flow Control and Pressure Switch
- **#980105** Mounting Bracket
- **#980609** Operator Sensor Includes Low Flow Solenoid Valve

 Product configurations protected by U.S. Pat. No. 7,815,134 when used with sensor

#### SAFETY FEATURE:

*All Salvajor Controls include an operator safety feature that prevents automatic starting of the disposer after a power interruption.*

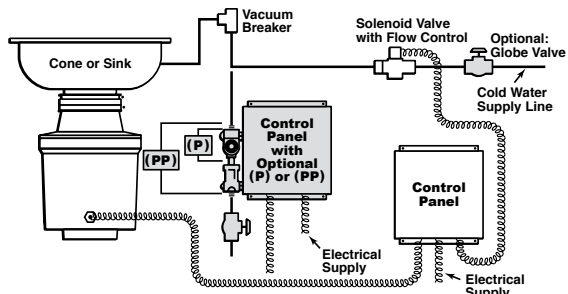
#### ALL SALVAJOR CONTROLS ARE:



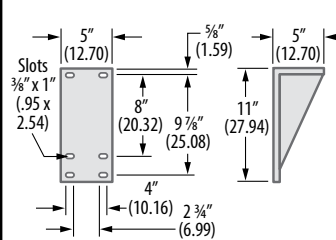
# Disposer Controls

## DETAILS AND DIMENSIONS

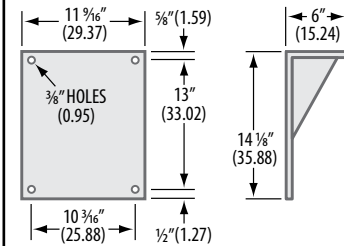
### Typical Installation of a Salvajor Disposer with: MSS, MRSS, ARSS-2 or ARSS Control



### # 980104 Optional Mounting Bracket



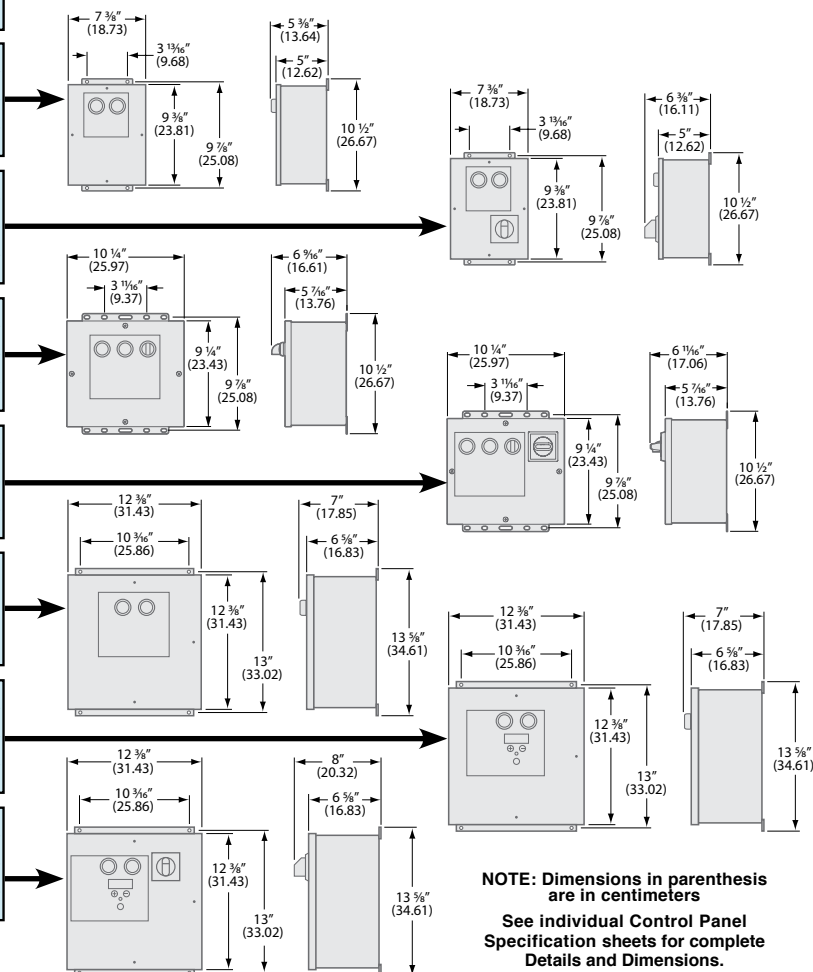
### # 980105 Optional Mounting Bracket



### ITEM NUMBERS FOR ORDERING

CONTROL MODEL	VOLTS	PHASE	ITEM NO.
<b>MSS</b>	115	1	<b>MSS4</b>
	208-230	1	<b>MSS5</b>
	208-230	3	<b>MSS7</b>
	460	3	<b>MSS9</b>
<b>MSS-LD</b>	115	1	<b>MSSLD4</b>
	208-230	1	<b>MSSLD5</b>
	208-230	3	<b>MSSLD7</b>
	460	3	<b>MSSLD9</b>
<b>MRSS</b>	115	1	<b>MRSS4</b>
	208-230	1	<b>MRSS5</b>
	208-230	3	<b>MRSS7</b>
	460	3	<b>MRSS9</b>
<b>MRSS-LD</b>	115	1	<b>MRSSLD4</b>
	208-230	1	<b>MRSSLD5</b>
	208-230	3	<b>MRSSLD7</b>
	460	3	<b>MRSSLD9</b>
<b>ARSS-2</b>	115	1	<b>ARSS24</b>
	208-230	1	<b>ARSS25</b>
	208-230	3	<b>ARSS27</b>
	460	3	<b>ARSS29</b>
<b>ARSS</b>	115	1	<b>ARSS4</b>
	208-230	1	<b>ARSS5</b>
	208-230	3	<b>ARSS7</b>
	460	3	<b>ARSS9</b>
<b>ARSS-LD</b>	115	1	<b>ARSSLD4</b>
	208-230	1	<b>ARSSLD5</b>
	208-230	3	<b>ARSSLD7</b>
	460	3	<b>ARSSLD9</b>

### DIMENSIONS



NOTE: Dimensions in parenthesis are in centimeters

See individual Control Panel Specification sheets for complete Details and Dimensions.

(Specifications subject to change without notice)

Current specification details may be found online at [www.salvajor.com](http://www.salvajor.com)

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

# SALVAJOR

Manufacturers of Commercial Food Waste Solutions - Since 1944

4530 East 75th Terrace Kansas City, MO 64132-2081, USA

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Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

**Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



Super Erecta with Metroseal

Gray Metroseal Epoxy  
Finish with MicrobanGreen Metroseal Epoxy  
Finish with Microban

**InterMetro Industries Corporation**  
North Washington Street, Wilkes-Barre, PA 18705  
Product Information. U.S. and Canada: 1.800.992.1776  
Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

L02-006e  
Printed in U.S.A. 6/20

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**Super Erecta® Shelf Wire Shelving**

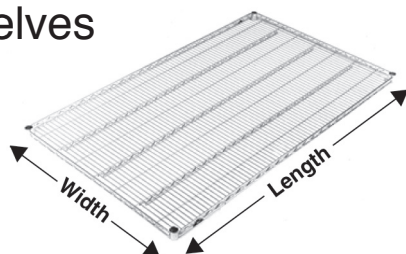
**10.01**





# Super Erecta® Shelf Wire Shelving

## Wire Shelves



Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf. Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.  
Cat. No. **9986Z** (bag of 4 with zinc C-rings)  
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf  
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)  
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit. Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

**Note:** The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

**Note:** The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:  
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.  
Mobile units: maximum allowable post height is 54" (1370mm).

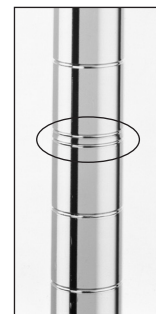


# Super Erecta® Shelf Wire Shelving

## SiteSelect® Posts

**Stationary Posts** - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**



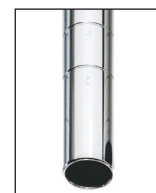
SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>7P</b>	<b>7PK3</b>	<b>7PK4</b>	-	7.375	187	0.5	0.3
<b>13P</b>	<b>13PK3</b>	<b>13PK4</b>	<b>13PS</b>	14.375	365	1	0.5
<b>27P</b>	<b>27PK3</b>	<b>27PK4</b>	<b>27PS</b>	28.375	720	1.75	0.75
<b>33P</b>	<b>33PK3</b>	<b>33PK4</b>	<b>33PS</b>	34.375	873	2	0.9
<b>54P</b>	<b>54PK3</b>	<b>54PK4</b>	<b>54PS</b>	54.4375	1382	3	1.4
<b>63P</b>	<b>63PK3</b>	<b>63PK4</b>	<b>63PS</b>	62.4375	1585	3.5	1.6
<b>74P</b>	<b>74PK3</b>	<b>74PK4</b>	<b>74PS</b>	74.5	1892	4	1.8
<b>86P</b>	<b>86PK3</b>	<b>86PK4</b>	<b>86PS</b>	86.5	2197	5	2.3
<b>*96P</b>	-	-	-	96.5	2450	5.5	2.5

\*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.



Stationary Post



Post for Stem Caster

## Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>13UP</b>	<b>13UPK3</b>	<b>13UPK4</b>	<b>13UPS</b>	13.75	349	1	0.5
<b>27UP</b>	<b>27UPK3</b>	<b>27UPK4</b>	<b>27UPS</b>	27.75	704	1.75	0.75
<b>33UP</b>	<b>33UPK3</b>	<b>33UPK4</b>	<b>33UPS</b>	33.75	857	2	0.9
<b>54UP</b>	<b>54UPK3</b>	<b>54UPK4</b>	<b>54UPS</b>	53.8125	1366	3	1.4
<b>63UP</b>	<b>63UPK3</b>	<b>63UPK4</b>	<b>63UPS</b>	61.8125	1570	3.5	1.6
-	<b>70UPK3</b>	<b>70UPK4</b>	-	69.75	1771	3.75	1.7
<b>74UP</b>	<b>74UPK3</b>	<b>74UPK4</b>	<b>74UPS</b>	73.875	1876	4	1.8
<b>86UP</b>	<b>86UPK3</b>	<b>86UPK4</b>	<b>86UPS</b>	85.875	2181	4.5	2.0

## Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

## Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
<b>54P-STKD</b>	<b>54PS-STKD</b>	54.4375	1382	3	1.4
<b>63P-STKD</b>	<b>63PS-STKD</b>	62.4375	1585	3.5	1.6
<b>74P-STKD</b>	<b>74PS-STKD</b>	74.5	1892	4	1.8



Staked Post



Swaged Post

## Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
<b>33UPS-SW</b>	33.75	857	2	.9
<b>54UPS-SW</b>	53.8125	1366	3	1.4
<b>63UPS-SW</b>	61.8125	1570	3.5	1.6

Job \_\_\_\_\_



# Metro® Stem Casters

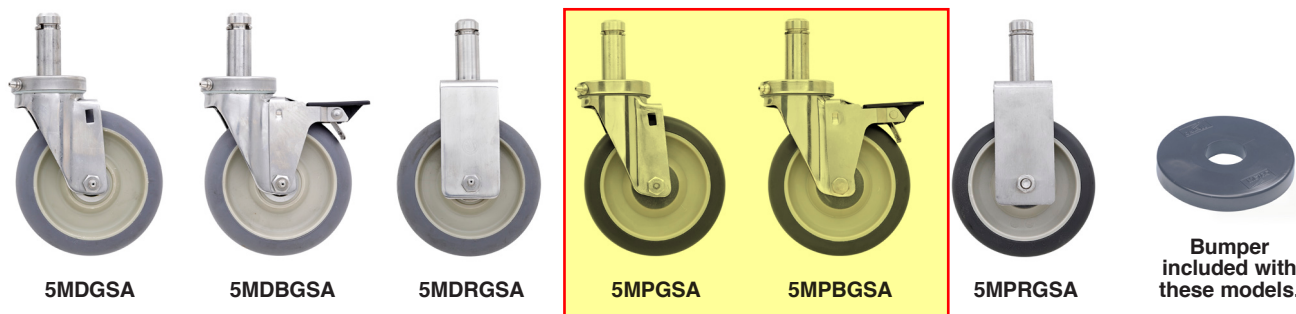
We put space to work.®

## Stainless Steel, Cart-Washable Casters

- Designed with sealed stainless steel bearings to withstand high-pressure washings and zerk fittings for easy routine maintenance. For medium duty applications. Bumpers included. NSF listed.
- Non marking tread
- Brake style: Pedal brake.

Wheel Diameter (in.) (mm)	Face (in.) (mm)		Load Rating (lbs.) (kg.)		Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit) (Celsius)		Apprx. Pkd. Wt. (lbs.) (kg.)		Cat. No.
5	127	1-1/4 32	250	113	Stem/Swivel	High Modulus Donut	-40° - 180°	-40° - 82°	2-1/2	1.1	<b>5MDGSA</b>
5	127	1-1/4 32	250	113	Stem/Brake	High Modulus Donut	-40° - 180°	-40° - 82°	2-5/8	1.2	<b>5MDBGSA</b>
5	127	1-1/4 32	250	113	Stem/Rigid	High Modulus Donut	-40° - 180°	-40° - 82°	2-3/8	1.1	<b>5MDRGSA</b>
5	152	1-1/2 38	300	135	Stem/Swivel	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/8	0.9	<b>5MPGSA</b>
5	152	1-1/2 38	300	135	Stem/Brake	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/4	1	<b>5MPBGSA</b>
5	152	1-1/2 38	300	135	Stem/Rigid	Polyurethane, Flat	-30° - 180°	-34° - 82°	2	0.9	<b>5MPRGS</b>

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.



Rigid stem casters are often ordered two per unit for improved tracking and handling. Rigid caster channels are provided with each two rigid stem casters at no charge.

## Low Profile 3" Threaded Stem Casters

- Threaded stem installs into the base of a standard stationary post.
- Resilient rubber tread. Bumpers not included.

Wheel Diameter (in.) (mm)	Face (in.) (mm)		Load Rating (lbs.) (kg.)		Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit) (Celsius)		Apprx. Pkd. Wt. (lbs.) (kg.)		Cat. No.
3	76	15/16 24	100	45	Stem/Swivel	Resilient Rubber	-30° - 130°	-34° - 71°	1.0	0.45	<b>3TM</b>
3	76	15/16 24	100	45	Stem/Brake	Resilient Rubber	-30° - 130°	-34° - 71°	1.1	0.50	<b>3TMB</b>



Job \_\_\_\_\_



## Metro® Stem Casters

We put space to work.®

- **Swivel and Swivel/Brake casters** rotate a full 360 degrees for easy maneuvering.
- **Brakes:** Wheel brakes are foot operated.
- **Bumpers:** Non Phtalate vinyl material is strong yet flexible to protect walls from damage. Each caster, except where noted, includes a 3-1/2" (89mm) diameter bumper. Optional 5" (127mm) diameter bumpers are available.
- **Weight Load Capacity** of a cart (evenly distributed): Caster Load Rating x 3.
- **Stem casters** in spec sheet 11.20 are for use with 1" (25mm) diameter posts. Stem casters may be fit to larger 1-5/8" diameter posts used on Metro Work Tables and HD Super Shelving by using an adapter set.  
Cat. No. 9974HDP-4, bag of 4 adapters. Note: Adapters are not for use with threaded stem 3TM and 3TMB models.

### Caster Wheel Material Guide

Caster Tread	Grease/Oil Resistance	Floor Protection	Load Rating	Key Advantage
Resilient Rubber	Low	High	200 lbs. (90kg)	Basic mobility.
High Modulus Rubber	High	High	250 lbs. (113kg)	Quieter than resilient rubber and polyurethane.
Polyurethane	High	High	300 lbs. (135kg)	Easiest to move heavy loads.
Hi-Temp Phenolic	High	Medium	300 lbs. (135kg)	Suitable tread for Autoclave processes.
Hi-Temp Nylon	High	Medium	300 lbs. (135kg)	Suitable tread for Autoclave processes.

### Replacement Bumpers

Non Phtalate Vinyl

Diameter		Height		Cat. No.
(in.)	(mm)	(in.)	(mm)	
3-1/2	89	3/4	19	9992DB
5-1/2	140	13/16	21	9992N



Donut Bumper

### Rigid Caster Channels

- Typically used opposite two swivel style casters to create carts that are easy to steer over long distances.  
Note: A type 304 stainless rigid caster channel is included at no charge with each two rigid plated or SS casters. An aluminum rigid channel is included with each two polymer horn rigid casters (model 5PCR).

For shelf depth		Cat. No.	(For use with 5PCR)	
(in.)	(mm)		Cat. No.	
14"	355	14RS	P14RC	
18"	457	18RS	P18RC	
21"	530	21RS	P21RC	
24"	610	24RS	P24RC	
30"	760	30RS	P30RC	
36"	910	36RS	P36RC	



Rigid Caster Channel

Swivel Casters



24RS



P24RC

All Metro Catalog Sheets are available on our website [www.metro.com](http://www.metro.com).

an Ali Group Company



The Spirit of Excellence

**CAMBRO****Service Carts****Open Sides**

Models BC225, BC2254S  
 BC230, BC2304S  
 BC235, BC2354S

**Features & Benefits****StoreSafe**

- These sturdy carts are built to handle transporting prepared foods, table set up service or bussing boxes full of dirty dishware.
- Raised sides prevent bus boxes from slipping off.
- Open sided service cart can be loaded or unloaded on either side for greater speed and efficiency.
- One-piece molded high-density polyethylene construction is extremely durable and easy to clean.
- Foamed-in polyurethane insulation adds structural strength and reduces noise.
- Molded-in handle provides sturdy and controlled handling. Will not bend or break.
- Four heavy duty 5" (12,7 cm) or 3" (7,6 cm) casters are bolted to molded-in metal plates to create quiet, easy transportation.

Model BC225 - 3" (7,6 cm), 2 fixed, 2 swivel, 1 w/ brake

Model BC2254S - 3" (7,6 cm), 4 swivel, 1 w/ brake

Model 230 - 5" (12,7 cm), 2 fixed, 2 swivel, 1 w/ brake

Model 2304S - 5" (12,7 cm), 4 swivel, 1 w/ brake

Model 235 - 5" (12,7 cm), 2 fixed, 2 swivel, 1 w/ brake

Model 2354S - 5" (12,7 cm), 4 swivel, 1 w/ brake

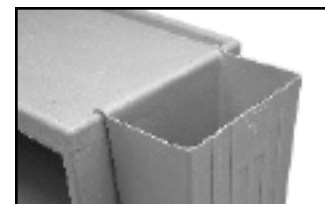
- Optional removable 11 gallon (42 L) Trash Container and Catch-All Silverware Holder available.
- No assembly required.
- Available in 7 colors.

Item No. \_\_\_\_\_

Specifier Identification No. \_\_\_\_\_

Model No. \_\_\_\_\_

Quantity \_\_\_\_\_

**BC225****BC235****Catch-All Silverware Holder****11 Gallon (42 L) Trash Container****Approvals**

**CAMBRO**  
 MANUFACTURING COMPANY  
<http://www.cambro.com>

© 2008 Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056-U.S.A.

Telephone (1)714 848 1555

Toll Free 800 854 7631

Customer Service 800 833 3003

LIT FCST-0102-41

# Service Carts

**Item No.** \_\_\_\_\_

**Specifier Identification No.** \_\_\_\_\_

**Model No.** \_\_\_\_\_

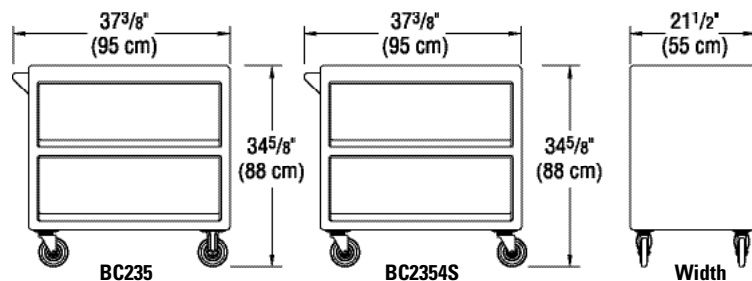
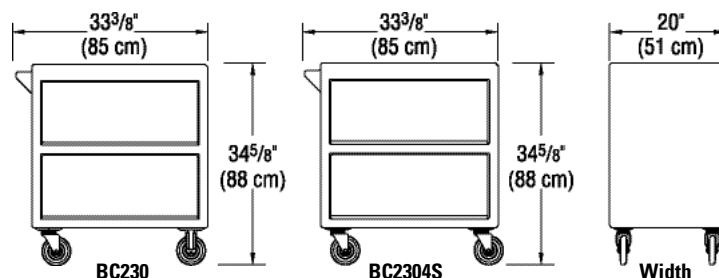
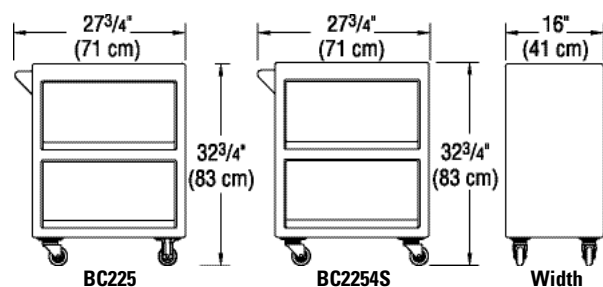
**Quantity** \_\_\_\_\_

## Open Sides

Models BC225, BC2254S

BC230, BC2304S

BC235, BC2354S



## Specifications

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

Code	Description	Load Capacity	Shelf Dimensions L x W x H	Exterior Dimensions L x W x H	Case lbs./cube Kg/m <sup>3</sup>
BC225	Service Cart - Open Sides	350 lbs. (159 Kg.)	21 1/4" x 15 1/2" x 11 1/4" (56 x 39 x 29 cm)	27 3/4" x 16" x 32 3/4" (71 x 41 x 83 cm)	41 (9,20) 18 (0,26)
BC2254S	Service Cart - Open Sides	350 lbs. (159 Kg.)	21 1/4" x 15 1/2" x 11 1/4" (56 x 39 x 29 cm)	27 3/4" x 16" x 32 3/4" (71 x 41 x 83 cm)	43 (9,20) 18 (0,26)
BC230	Service Cart - Open Sides	500 lbs. (363 Kg.)	27" x 19 1/2" x 11 1/4" (69 x 49,5 x 29 cm)	33 3/8" x 20" x 34 5/8" (85 x 51 x 88 cm)	62 (15,13) 26 (0,42)
BC2304S	Service Cart - Open Sides	500 lbs. (363 Kg.)	27" x 19 1/2" x 11 1/4" (69 x 49,5 x 29 cm)	33 3/8" x 20" x 34 5/8" (85 x 51 x 88 cm)	61 (15,13) 26 (0,42)
BC235	Service Cart - Open Sides	500 lbs. (363 Kg.)	31 1/2" x 20 3/8" x 11 3/8" (79 x 52 x 29 cm)	37 3/8" x 21 1/2" x 34 3/8" (79 x 52 x 29 cm)	69 (17,85) 29,5 (0,5)
BC2354S	Service Cart - Open Sides	500 lbs. (363 Kg.)	31 1/2" x 20 3/8" x 11 3/8" (79 x 52 x 29 cm)	37 3/8" x 21 1/2" x 34 3/8" (95 x 55 x 88 cm)	68 (17,85) 29,5 (0,5)

## Optional Accessories

11 Gal. (42 L) Trash Container  BC11TC  
 Catch-All Silverware Holder  BC1115SH

## Standard Colors

Black (110)  Slate Blue (401)  Dark Brown (131)  
 Coffee Beige (157)  Gray (180)  Granite Green (192)  
 Granite Gray (191)

## Architect Specs

The open sided Service Cart shall be Cambro Model... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be constructed of single-molded, double-wall, high density polyethylene and thick foam injected polyurethane. It shall have rounded corners and molded-in handles. It shall have raised sides on top to prevent bus boxes from slipping off. It shall have open sides for easy loading and unloading. It shall be available with 3" (7,6 cm) or 5" (12,7 cm) casters that are bolted into molded-in metal plates. The casters shall be available with 2 fixed, 2 swivel or 4 swivel and all sets come with 1 caster that has a brake. It shall be available with an optional removable 11 gallon (42 L) Trash Container and Catch-All Silverware Holder. It shall not require any assembly and shall be available in 7 colors.

## Approvals





# SERVICE CARTS

- All-purpose versatile, durable and dependable workhorses.
- Ideal for use on the receiving dock or setting up and bussing tables.
- Made of one-piece, polyethylene with molded-in handles and shelves.
- Choose from models with open or enclosed sides.

**Colors:** Black (110), Slate Blue (401), Dark Brown (131), Coffee Beige (157), Granite Gray (191).

BC225, BC2254S, BC11TC and BC1115SH can be shipped by parcel carrier.



## Open Carts



**BC225**  
**CASTER DIA./TYPE:**  
 3", 2 fixed, 2 swivel, 1 w/brake  
**OVERALL DIMENSIONS L x D x H:**  
 28" x 16" x 32¼"  
**SHELF DIMENSIONS L x D x H:**  
 21¼" x 15½" x 11¼"  
**LOAD CAPACITY:** 350 lbs.  
**Case Pack:** 1



**BC2254S**  
**CASTER DIA./TYPE:**  
 3", 4 swivel, 1 w/brake  
**OVERALL DIMENSIONS L x D x H:**  
 28" x 16" x 32¼"  
**SHELF DIMENSIONS L x D x H:**  
 21¼" x 15½" x 11¼"  
**LOAD CAPACITY:** 350 lbs.  
**Case Pack:** 1



**BC230**  
**CASTER DIA./TYPE:**  
 5", 2 fixed, 2 swivel, 1 w/brake  
**OVERALL DIMENSIONS L x D x H:**  
 33¾" x 20" x 34⅝"  
**SHELF DIMENSIONS L x D x H:**  
 27" x 19½" x 11¼"  
**LOAD CAPACITY:** 500 lbs.  
**Case Pack:** 1



**BC2304S**  
**CASTER DIA./TYPE:**  
 5", 4 swivel, 1 w/brake  
**OVERALL DIMENSIONS L x D x H:**  
 33¾" x 20" x 34⅝"  
**SHELF DIMENSIONS L x D x H:**  
 27" x 19½" x 11¼"  
**LOAD CAPACITY:** 500 lbs.  
**Case Pack:** 1

## Enclosed Carts



**BC235**  
**CASTER DIA./TYPE:**  
 5", 2 fixed, 2 swivel, 1 w/brake  
**OVERALL DIMENSIONS L x D x H:**  
 37¼" x 21½" x 34⅝"  
**SHELF DIMENSIONS L x D x H:**  
 31½" x 20⅝" x 11⅝"  
**LOAD CAPACITY:** 500 lbs.  
**Case Pack:** 1



**BC2354S**  
**CASTER DIA./TYPE:**  
 5", 4 swivel, 1 w/brake  
**OVERALL DIMENSIONS L x D x H:**  
 37¼" x 21½" x 34⅝"  
**SHELF DIMENSIONS L x D x H:**  
 31½" x 20⅝" x 11⅝"  
**LOAD CAPACITY:** 500 lbs.  
**Case Pack:** 1



**BC330**  
**CASTER DIA./TYPE:**  
 5", 2 fixed, 2 swivel, 1 w/brake  
**OVERALL DIMENSIONS L x D x H:**  
 33⅝" x 20" x 34⅝"  
**SHELF DIMENSIONS L x D x H:**  
 27" x 18½" x 11¼"  
**LOAD CAPACITY:** 500 lbs.  
**Case Pack:** 1



**BC3304S**  
**CASTER DIA./TYPE:**  
 5", 4 swivel, 1 w/brake  
**OVERALL DIMENSIONS L x D x H:**  
 33⅝" x 20" x 34⅝"  
**SHELF DIMENSIONS L x D x H:**  
 27" x 18½" x 11¼"  
**LOAD CAPACITY:** 500 lbs.  
**Case Pack:** 1

## Optional Accessories

CODE	BC11TC*	BC1115SH*
DESCRIPTION	11 gal. trash container	1.75 gal. silverware holder
DIMENSIONS W x D x H	13¾" x 8⅞" x 21⅞"	14½" x 6" x 5⅝"

**Case Pack:** 1 \*BC11TC & BC1115SH will not fit KD Service or Utility Carts. BC11TC & BC1115SH are available in Black (110) and Dark Brown (131).



BC11TC



BC1115SH

Description: Spare Number

Notes: Spare Number



Description: WALK-IN COOLER/FREZZER

Notes: Walk-in box to have (1) cooler and (1) freezer compartment. Unit to be size and configuration as shown on drawings.

External digital thermometer per section

Three hinges per door, view port and kick plate both sides.

Exposed exterior to have S/S finish and unexposed exterior to have galvanized aluminum finish. Provide smooth, white interior.

Unit to be 9'-6" high and provided with NSF approved floor

4" floor to be super duty with plywood top to be covered with Protect-All Flooring Terra Cotta color. floor to include 6" cove base between floor and walls. KEC to provide. KEC To Sub Contract floor covering Work To Licensed floor Contractor

Provide additional LED lights as shown on Electrical plan. Electrical contractor to run conduit for lights on out side of box. KEC to hole/seal box as required.

KEC to trim to wall and ceiling with S/S, as required. Provide removable louvered access panels in trim that extends from top of box to ceiling, to facilitate ventilation if compressor is located on top of box

Include temperature alarm system and tied to the building alarm.

KEC to coordinate equipment with field conditions.

Description: Evaporator Coil (Cooler)

Notes: Reference factory shop drawings for details and specifications;  
KEC to furnish and install as part of complete refrigeration package.  
KEC to coordinate all required connections with appropriate trades  
Control wiring by EC. Data Port for KE2 controller.

Refrigeration lines are to be insulated as required – full length of run by the refrigeration contractor as standard insulation practices  
Interconnect with remote refrigeration condenser/rack as specified in the design documents.  
Plumbing Contractor to extend drain line from coil to floor sink with 3/4 grate.  
Plumbing Contractor to furnish and install condensate drain piping full length of run

See utility drawings to confirm utility requirements.

Description: Freezer Condenser

Notes: Freezer Condenser

Description: Evaporator Coil (Freezer)

Notes: Reference factory shop drawings for details and specifications  
KEC to furnish and install as part of complete refrigeration package.  
KEC to coordinate all required connections with appropriate trades  
Heat tape and control wiring by EC. Data Port for KE2 controller.

Refrigeration lines are to be insulated as required – full length of run by the refrigeration contractor as standard insulation practices  
Interconnect with remote refrigeration condenser/rack as specified in the design documents.  
Plumbing Contractor to extend drain line from coil to floor sink with 3/4 grate.

KEC (Refrigeration sub-contractor) to furnish/install heat wrap tape on portion of coil drain that is run inside freezer –Electrical contractor is make the power connection to the heat trace

Plumbing Contractor to furnish and install condensate drain piping full length of run and insulate after the heat tracing has been installed.

See utility drawings to confirm utility requirements.

Description: Cooler Condenser

Notes: Cooler Condenser



We put space to work.

Item # \_\_\_\_\_

Job \_\_\_\_\_

## PrepMate™ MultiStation

PrepMate is a multifunctional workstation designed around the operator to eliminate space constraints and increase overall productivity. Perform a multitude of tasks faster and more efficiently in a space saving footprint with a patent pending, multi-level work surface.

- **Multi-Level:** The PrepMate Multi-Rail design holds a standard 18"x24" cutting board\* above standard food/steam table pans. The design increases work surface capacity by providing an easily accessible level of storage below the work surface. You'll increase productivity up to 20%\*\* by allowing prepared food to be pushed into pans without wasting time and motion to pick-up and place it into pans. Plus, it reduces the scrap associated with that extra activity.
- **Multi-Height:** PrepMate is capable of 5 work surface heights (35<sup>1</sup>/<sub>8</sub>" – 39<sup>1</sup>/<sub>8</sub>" ) allowing the work station to be set-up for multiple employee heights and tasks.
- **Mobile & Stable:** Perform tasks in multiple locations and save time and labor transporting product. Four total-lock casters provide a stable work surface by locking both the caster wheel and the hub for maximum stability.
- **Task Specific:** Configurable to a multitude of tasks with labor & space saving accessories.
- **Easy to Clean:** Wipe down and disassemble without tools for sanitation.
- **Construction:** Based on Metro Super Erecta® commercial grade shelving systems with 1" shelf adjustability, 800 lbs. shelf load capacity, and unlimited configurations.  
*Construction options include:*
  - Solid Stainless Steel Shelves
  - Solid Galvanized Steel Shelves
  - Super Erecta Pro® Hybrid Removable Mat Shelves
  - MetroSeal® 3 Epoxy Coated Wire Shelves
  - Brite Zinc Wire Shelves
- **Space Saving Design:** Available in 18"x24", 18"x30", 18"x36", & 18"x48" sizes to fit in the most space constrained environments.
- **Application Based:** Choose from pre-configured models based on the needs of your application.

**NSF** Patent Pending

\*\* Testing completed by Pennsylvania State University Center for Food Innovation.

\* Cutting Boards up to 18<sup>1</sup>/<sub>16</sub>" wide

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



Standard Height Adjustment.

MS1836-FSFS: 36" PrepMate with Solid Stainless Shelves

**PrepMate Multi-Rail provides multi-level efficiency.**



MS1836-FGBR: Solid Galvanized and Brite Wire Shelves



**InterMetro Industries Corporation**  
North Washington Street, Wilkes-Barre, PA 18705  
Product Information. U.S. and Canada: 1.800.992.1776  
Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

L02-213  
Printed in U.S.A. 6/19

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**PrepMate™** MultiStation

**17.50**

17.50

Job \_\_\_\_\_



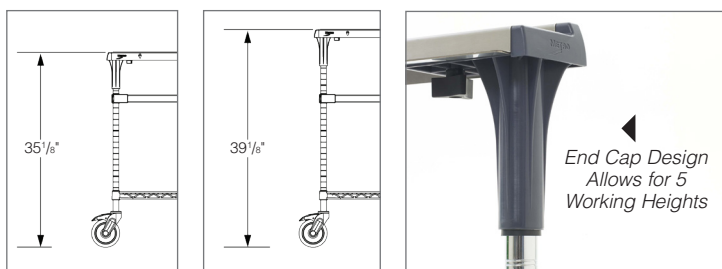
# PrepMate™ MultiStation

We put space to work.

## Specifications

- **Multi-Rail Construction:** 16ga, Type 304 Stainless Steel, Removable without the use of tools, Glass Filled Nylon End Caps
- **Sizes:**  

Nominal	Actual
18"x24"	= 19.4"x26" (493mm x 660mm)
18"x30"	= 19.4"x32" (493mm x 812mm)
18"x36"	= 19.4"x38" (493mm x 914mm)
18"x48"	= 19.4"x50" (493mm x 1270mm)
- **Posts:**  
 Stainless Steel Posts come with FSFS units  
 Metroseal Posts come with PR and NK units  
 Chrome Posts come with FG and BR units
- **Height Adjustment:** Fixed with assembly. 35 1/8"–39 1/8" in 1" increments. Height is adjusted through no tool reassembly.



- **Caster Construction:** 5" Diameter Polyurethane Wheel, 3/8" Threaded Stem, Polyester Horn, Total Lock, NSF
- **Rail Grip:** Included with each unit, Rail Grips can be used to keep the cutting board from sliding on the rails
- **Load Rating:** Multi-Rails: 800 lbs. per set\*; Shelving: 800 lbs. each; Casters: 220 lbs. each; Static System: 800 lbs.



\* Multi-Rails are capable of holding 800 lbs. evenly distributed on an 18"x24" work surface of sufficient strength centered in the unit.

## Other Accessories Available

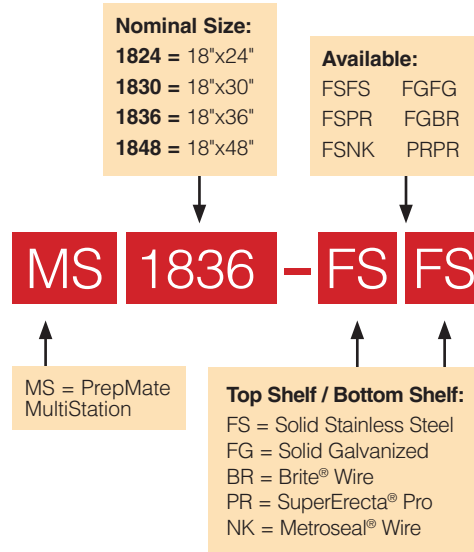
- Cutting Board Holder
- Pan Holder
- Knife Holder
- Utensil Bar
- Magic Ring (Fractional Pan Holder for Rails)

See PrepMate Accessory Spec Sheet 17.52 to learn more.

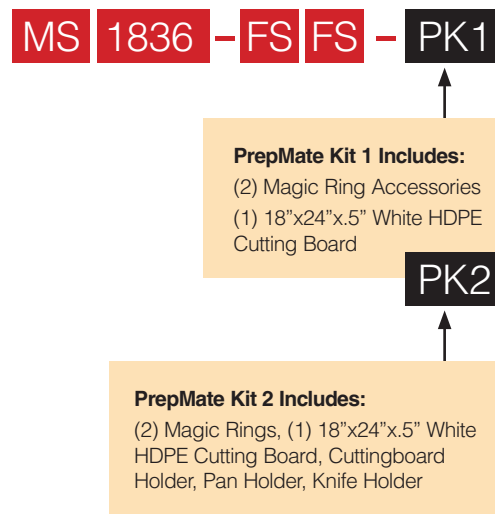
## Configuring your PrepMate

### Base Unit Model Numbers

(Base Models include Rails, Shelves, Post, & Casters all in one box)



### PrepMate Kit Model Numbers



PrepMate™ MultiStation



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Item # \_\_\_\_\_

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## PrepMate™ MultiStation

- **Multi-Functional:** Perform a multitude of tasks in a space saving foot print with a patent pending multi-level work surface design that will make your tasks execute faster and more efficiently than traditional methods.
- **Multi-Level:** The PrepMate™ Multi-Rail maximizes your workspace by holding work surfaces above your containers, creating a dynamic system for preparation that will increase your productivity by up to 20%\*
- **Multi-Height:** Every PrepMate™ MultiStation is capable of 5 work surface heights (35<sup>1</sup>/<sub>8</sub>" – 39<sup>1</sup>/<sub>8</sub>" ) allowing the work station to be set-up for multiple employee heights and tasks.
- **Mobile:** When space is at a premium, mobility allows for tasks to be done in multiple locations and can save time and labor transporting product.
- **Stable:** Four Total Lock casters provide a stable work surface by locking both the caster wheel and the hub for maximum stability.
- **Flexible:** The PrepMate™ Multi-Rail holds standard 18" Cutting Boards\*\* and Food Pans allowing for fast set-up, execution, clean-up, and change-over.
- **Task Specific:** Configurable to a multitude of tasks with labor & space saving accessories.
- **Easy to Clean:** Wipe down and able to be taken apart without tools for sanitation.
- **Construction:** Based on Metro Super Erecta® commercial grade shelving systems with 1" shelf adjustability, 800lb shelf load capacity, and unlimited configurations.
- **Space Saving Design:** PrepMate is available in 18"x24", 18"x30", 18"x36", & 18"x48" sizes to fit in the most space constrained environments.
- **Application Based:** Choose from one of seven pre-configured models based on the needs of your application. Construction options include:
  - Solid Stainless Steel Shelves
  - Solid Galvanized Steel Shelves
  - Super Erecta Pro® Hybrid Removable Mat Shelves
  - MetroSeal® 3 Epoxy Coated Wire Shelves
  - Brite® Zinc Wire Shelves

\* Testing completed by Pennsylvania State University Center for Food Innovation.

\*\* Cutting Boards up to 18<sup>1</sup>/<sub>16</sub>" wide

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36" PrepMate with  
Optional Accessories



Patent Pending



36" PrepMate  
Shown with Flat Galvanized  
Top Shelf and Wire Bottom Shelf.



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L02-213  
Printed in U.S.A. 5/18

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PrepMate™ MultiStation

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# METRO PrepMate™ MultiStation

## Specifications

- **Multi-Rail Construction:** 16ga, Type 304 Stainless Steel, Removable without the use of tools, Glass Filled Nylon End Caps
- **Shelving Sizes:** 18"x24", 18"x30", 18"x36", 18"x48"
- **Height Adjustment:** 35<sup>1</sup>/<sub>8</sub>–39<sup>1</sup>/<sub>8</sub>" in 1" increments
- **Caster Construction:** 5" Diameter Polyurethane Wheel, 3/8" Threaded Stem, Polyester Horn, Total Lock, NSF
- **Load Rating:** Multi-Rails: 800lbs per set\*; Shelving: 800lbs each; Casters: 220lbs each; Static System: 800lbs

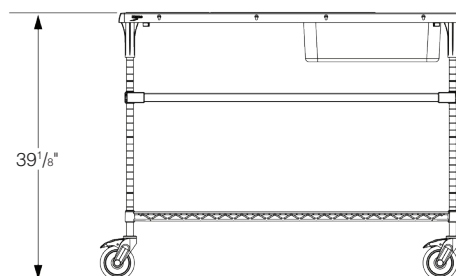
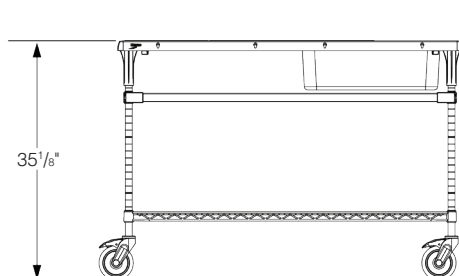


36" PrepMate shown with Solid Stainless Steel Shelves.

\* Multi-Rails are capable of holding 800lbs evenly distributed on an 18"x24" work surface of sufficient strength centered in the unit.

## Preconfigured Model Numbers

Part #	Width/Length	Shelf Size	Top Shelf	Bottom Shelf	Posts
MS1824-FGFG	19.4"x26" (493mm x 660mm)	18"x24" (457mm x 610mm)	Solid Galvanized	Solid Galvanized	Chrome Plated
MS1824-FGBR	19.4"x26" (493mm x 660mm)	18"x24" (457mm x 610mm)	Solid Galvanized	Brite Zinc Wire	Chrome Plated
MS1824-FSFS	19.4"x26" (493mm x 660mm)	18"x24" (457mm x 610mm)	Solid Stainless Steel	Solid Stainless Steel	Stainless Steel
MS1824-FSNK	19.4"x26" (493mm x 660mm)	18"x24" (457mm x 610mm)	Solid Stainless Steel	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy
MS1824-BRBR	19.4"x26" (493mm x 660mm)	18"x24" (457mm x 610mm)	Brite Zinc Wire	Brite Zinc Wire	Chrome Plated
MS1824-PRPR	19.4"x26" (493mm x 660mm)	18"x24" (457mm x 610mm)	SuperErecta Pro Hybrid Mat	SuperErecta Pro Hybrid Mat	MetroSeal 3 Epoxy
MS1824-FSPR	19.4"x26" (493mm x 660mm)	18"x24" (457mm x 610mm)	Solid Stainless Steel	SuperErecta Pro Hybrid Mat	MetroSeal 3 Epoxy
MS1824-NKNK	19.4"x26" (493mm x 660mm)	18"x24" (457mm x 610mm)	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy
MS1830-FGFG	19.4"x32" (493mm x 812mm)	18"x30" (457mm x 762mm)	Solid Galvanized	Solid Galvanized	Chrome Plated
MS1830-FGBR	19.4"x32" (493mm x 812mm)	18"x30" (457mm x 762mm)	Solid Galvanized	Brite Zinc Wire	Chrome Plated
MS1830-FSFS	19.4"x32" (493mm x 812mm)	18"x30" (457mm x 762mm)	Solid Stainless Steel	Solid Stainless Steel	Stainless Steel
MS1830-FSNK	19.4"x32" (493mm x 812mm)	18"x30" (457mm x 762mm)	Solid Stainless Steel	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy
MS1830-BRBR	19.4"x32" (493mm x 812mm)	18"x30" (457mm x 762mm)	Brite Zinc Wire	Brite Zinc Wire	Chrome Plated
MS1830-PRPR	19.4"x32" (493mm x 812mm)	18"x30" (457mm x 762mm)	SuperErecta Pro Hybrid Mat	SuperErecta Pro Hybrid Mat	MetroSeal 3 Epoxy
MS1830-FSPR	19.4"x32" (493mm x 812mm)	18"x30" (457mm x 762mm)	Solid Stainless Steel	SuperErecta Pro Hybrid Mat	MetroSeal 3 Epoxy
MS1830-NKNK	19.4"x32" (493mm x 812mm)	18"x30" (457mm x 762mm)	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy
MS1836-FGFG	19.4"x38" (493mm x 914mm)	18"x36" (457mm x 914mm)	Solid Galvanized	Solid Galvanized	Chrome Plated
MS1836-FGBR	19.4"x38" (493mm x 914mm)	18"x36" (457mm x 914mm)	Solid Galvanized	Brite Zinc Wire	Chrome Plated
MS1836-FSFS	19.4"x38" (493mm x 914mm)	18"x36" (457mm x 914mm)	Solid Stainless Steel	Solid Stainless Steel	Stainless Steel
MS1836-FSNK	19.4"x38" (493mm x 914mm)	18"x36" (457mm x 914mm)	Solid Stainless Steel	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy
MS1836-BRBR	19.4"x38" (493mm x 914mm)	18"x36" (457mm x 914mm)	Brite Zinc Wire	Brite Zinc Wire	Chrome Plated
MS1836-PRPR	19.4"x38" (493mm x 914mm)	18"x36" (457mm x 914mm)	SuperErecta Pro Hybrid Mat	SuperErecta Pro Hybrid Mat	MetroSeal 3 Epoxy
MS1836-FSPR	19.4"x38" (493mm x 914mm)	18"x36" (457mm x 914mm)	Solid Stainless Steel	SuperErecta Pro Hybrid Mat	MetroSeal 3 Epoxy
MS1836-NKNK	19.4"x38" (493mm x 914mm)	18"x36" (457mm x 914mm)	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy
MS1848-FGFG	19.4"x50" (493mm x 1270mm)	18"x48" (457mm x 1219mm)	Solid Galvanized	Solid Galvanized	Chrome Plated
MS1848-FGBR	19.4"x50" (493mm x 1270mm)	18"x48" (457mm x 1219mm)	Solid Galvanized	Brite Zinc Wire	Chrome Plated
MS1848-FSFS	19.4"x50" (493mm x 1270mm)	18"x48" (457mm x 1219mm)	Solid Stainless Steel	Solid Stainless Steel	Stainless Steel
MS1848-FSNK	19.4"x50" (493mm x 1270mm)	18"x48" (457mm x 1219mm)	Solid Stainless Steel	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy
MS1848-BRBR	19.4"x50" (493mm x 1270mm)	18"x48" (457mm x 1219mm)	Brite Zinc Wire	Brite Zinc Wire	Chrome Plated
MS1848-PRPR	19.4"x50" (493mm x 1270mm)	18"x48" (457mm x 1219mm)	SuperErecta Pro Hybrid Mat	SuperErecta Pro Hybrid Mat	MetroSeal 3 Epoxy
MS1848-FSPR	19.4"x50" (493mm x 1270mm)	18"x48" (457mm x 1219mm)	Solid Stainless Steel	SuperErecta Pro Hybrid Mat	MetroSeal 3 Epoxy
MS1848-NKNK	19.4"x50" (493mm x 1270mm)	18"x48" (457mm x 1219mm)	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy Wire	MetroSeal 3 Epoxy



# METRO PrepMate™ MultiStation

## Accessories

- **Work Surface Extension:** 7" modular solid work surface extension
- **Drop-In Extension:** 7" modular solid work surface extension for 1/3, 1/6 sized pans
- **Cutting Board Holder:** End load cutting board holder hold up to (3) 18"x24" cutting boards
- **Magic Ring:** Holds 1/3 & 1/6 sized pans in the Multi-Rail
- **Pan Holder:** Holds full size food pans, side loaded
- **Knife Holder:** Magnetic encased knife holder
- **Utensil Bar:** Modular stainless bar with 3 hooks
- **Stainless Work Surface:** Modular stainless steel work surface sized for use in the Multi-Rails (18"x6", 18"x12", 18"x24")
- **Cutting Board:** White HDPE, NSF cutting board with juice groove on one side (18"x24"x.5")

## Modular Accessory Sizes

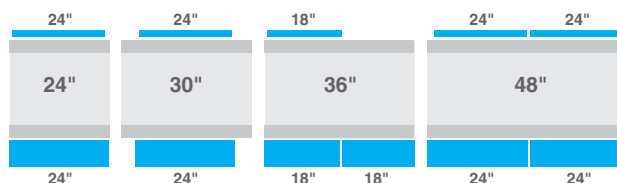
Work Surface Extensions, Drop-In Extensions, and Utensil Bars:

24" Length Units: (1) 24" Sized Accessories

30" Length Units: (1) 24" Sized Accessories

36" Length Units: (2) 18" Sized Accessories

48" Length Units: (2) 24" Sized Accessories

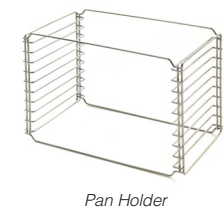


## ProPack Easy Order Accessory Kits

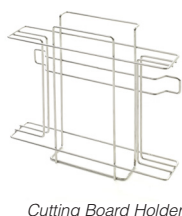
- **ProPack 1:** Includes: (2) Stainless steel Magic Rings which hold smaller pans within the PrepMate rail. (1) Cutting board holder which mounts to the side of the PrepMate and can hold up to 3 18"x24" cutting boards. (1) Pan holder holds up to three 4" full size pans



Description	Part #
24" PrepMate ProPack 1	<b>MS-PROPACK1-24</b>
30" PrepMate ProPack 1	<b>MS-PROPACK1-30</b>
36" PrepMate ProPack 1	<b>MS-PROPACK1-36</b>
48" PrepMate ProPack 1	<b>MS-PROPACK1-48</b>



Part #	Description	Size	Material
<b>MS-SE18</b>	18" PrepMate Work Surface Extension	7.5"x18" (191mm x 457mm)	Stainless Steel
<b>MS-SE24</b>	24" PrepMate Work Surface Extension	7.5"x24" (191mm x 610mm)	Stainless Steel
<b>MS-DE18</b>	18" PrepMate Drop-In Extension	7.5"x18" (191mm x 457mm)	Stainless Steel
<b>MS-DE24</b>	24" PrepMate Drop-In Extension	7.5"x24" (191mm x 610mm)	Stainless Steel
<b>MS-CBE</b>	PrepMate Cutting Board Holder	18.75"x19.25"x5" (476mm x 489mm x 127mm)	Chrome Plated
<b>MS-RING</b>	PrepMate Magic Ring	7"x13" (178mm x 330mm)	Chrome Plated
<b>MS-SPH</b>	PrepMate Pan Holder	19"x22.5"x16" (483mm x 572mm x 406mm)	Chrome Plated
<b>MS-KNIFE</b>	PrepMate Encased Knife Holder	2"x10"x12" (51mm x 254mm x 305mm)	Stainless Steel
<b>MS-UB18</b>	18" PrepMate Utensil Bar	3"x18" (76mm x 457mm)	Stainless Steel
<b>MS-UB24</b>	24" PrepMate Utensil Bar	3"x24" (76mm x 610mm)	Stainless Steel
<b>MS-SW186</b>	PrepMate Stainless Work Surface (18"x6")	18"x6" (457mm x 152mm)	Stainless Steel
<b>MS-SW1812</b>	PrepMate Stainless Work Surface (18"x12")	18"x12" (457mm x 305mm)	Stainless Steel
<b>MS-SW1824</b>	PrepMate Stainless Work Surface (18"x24")	18"x24" (457mm x 610mm)	Stainless Steel
<b>5PTL-NB</b>	5" Total Lock Caster	5" (127mm)	Polymer
<b>MS-CB1824-w</b>	White Cutting Board with Juice Groove	18"x24"x.5" (457mm x 610mm x 12mm)	HDPE



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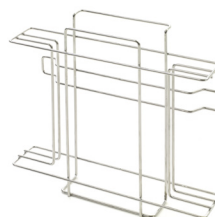
## PrepMate™ MultiStation Accessories

Optional accessories for PrepMate MultiStations enable the work station to be configured optimally for the intended task

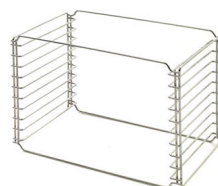
- **Magic Ring (MS-RING):** Holds  $\frac{1}{3}$  &  $\frac{1}{6}$  sized food/steam table pans in the Multi-Rail. Dimensions: 13.25"(w) x 6.5"(d) x .25"(h)
- **Cutting Board Holder (MS-CBE):** End load cutting board holder holds up to (3) 18"x24" cutting boards. Dimensions: 18.75"(w) x 6"(d) x 19.25"(h)
- **Pan Holder (MS-SPH):** Holds full size food pans, side loaded. Sits on bottom shelf. Dimensions: 22.5"(w) x 19"(d) x 16"(h)
- **Cleaning & Sanitizing Bucket Holder (MS-CSBH):** Holds standard 3 qt cleaning and sanitizing buckets. (Buckets not included) Dimensions: 18"(w) x 7"(d) x 8"(h)
- **Cutting Board (MS-CB1824-W):** 18"x24"x1/2" White, HDPE, NSF, cutting board with juice groove on one side
- **Stainless Steel Work Surface MS-SW186 (18"x6") MS-SW1812 (18"x12") MS-SW1824 (18"x24"):** Modular stainless steel work surface sized for use in the Multi-Rails



Magic Ring



Cutting Board Holder



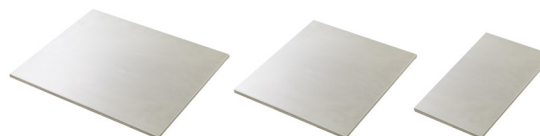
Pan Holder



Bucket Holder



Cutting Board



Stainless Steel Work Surface

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L02-224  
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PrepMate™ MultiStation Accessories

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# PrepMate™ MultiStation Accessories

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## PrepMate Cofigurations with Accessories



MSQ1836-FSFS w/ MS-RING, MS-CBE, MS-SPH, MS-CB1824-W



MSQ1836-FSPR w/ MS-RING, MS-CBE, MS-SPH, MS-CB1824-W



MS1824-FGBR w/ MS-RING, MS-UB



MS1848-FGBR



MS1836-FSFS w/ MS-CBE, MS-UB, MS-CB1824-W



MS1830-FGBR w/ MS-SPH

PrepMate™ MultiStation Accessories



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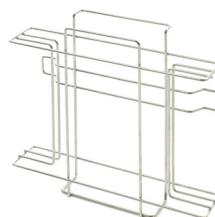
## PrepMate™ MultiStation Accessories

Optional accessories for PrepMate MultiStations enable the work station to be configured optimally for the intended task

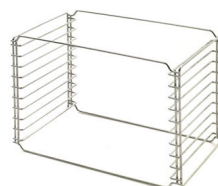
- **Magic Ring (MS-RING):** Holds  $\frac{1}{3}$  &  $\frac{1}{6}$  sized food/steam table pans in the Multi-Rail. Dimensions: 13.25"(w) x 6.5"(d) x .25"(h)
- **Cutting Board Holder (MS-CBE):** End load cutting board holder holds up to (3) 18"x24" cutting boards. Dimensions: 18.75"(w) x 6"(d) x 19.25"(h)
- **Pan Holder (MS-SPH):** Holds full size food pans, side loaded. Sits on bottom shelf. Dimensions: 22.5"(w) x 19"(d) x 16"(h)
- **Cleaning & Sanitizing Bucket Holder (MS-CSBH):** Holds standard 3 qt cleaning and sanitizing buckets. (Buckets not included) Dimensions: 18"(w) x 7"(d) x 8"(h)
- **Cutting Board (MS-CB1824-W):** 18"x24"x1/2" White, HDPE, NSF, cutting board with juice groove on one side
- **Stainless Steel Work Surface MS-SW186 (18"x6") MS-SW1812 (18"x12") MS-SW1824 (18"x24"):** Modular stainless steel work surface sized for use in the Multi-Rails



Magic Ring



Cutting Board Holder



Pan Holder



Bucket Holder



Cutting Board



Stainless Steel Work Surface

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PrepMate™ MultiStation Accessories

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# PrepMate™ MultiStation Accessories

We put space to work.

## PrepMate Cofigurations with Accessories



MSQ1836-FSFS w/ MS-RING, MS-CBE, MS-SPH, MS-CB1824-W



MSQ1836-FSPR w/ MS-RING, MS-CBE, MS-SPH, MS-CB1824-W



MS1824-FGBR w/ MS-RING, MS-UB



MS1848-FGBR



MS1836-FSFS w/ MS-CBE, MS-UB, MS-CB1824-W



MS1830-FGBR w/ MS-SPH

PrepMate™ MultiStation Accessories



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Profit from the Eagle Advantage®

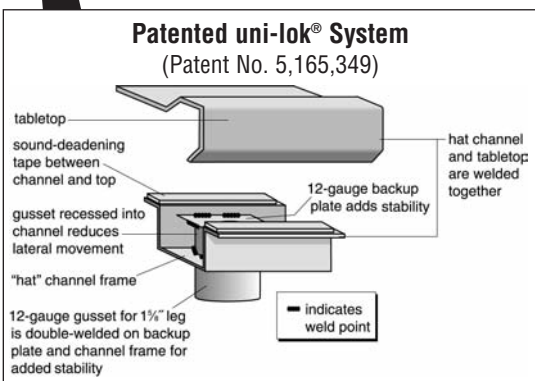
## Specification Sheet

### Short Form Specifications

Eagle Spec-Master® Marine Prep Table, model \_\_\_\_\_.  
Top to be 14/304 stainless steel with box marine edge on front and sides, and 10" backsplash with a 2" return at 45° and turned down 1". Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Two 24" x 18" x 12" deep stainless steel sinks with lever drains, overflows and brackets. Heavy gauge stainless steel undershelf with 2" upturn at rear welded to leg assemblies. 20" x 20" x 5" stainless steel drawer, and 16" x 24" x ½" poly cutting board on stainless steel slides welded on outside of unit. Stainless steel tubular legs with stainless steel adjustable bullet feet.



SpecMaster® Marine prep table



### Options / Accessories

- Lock       Receptacles  
 Overshelves       Pot Rack

### 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: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Spec-Master® Marine Prep Tables

### MODELS:

- SMPT3096  
 SMPT30108  
 SMPT30132  
 SMPT30144

### Tabletop

- 14 gauge type 304 stainless steel.
- Stainless steel gussets with uni-lok® design (patent #5,165,349).
- Full-perimeter underside channeling.
- Box marine edges on front and each end.
- 10" (254mm)-high backsplash with downturn.
- T&S faucet mounted on backsplash, on 8" (203mm) center lines.
- NSF-approved drawer with integrated full-length front pull flange.

### Legs

- Stainless steel 1½" (41mm) diameter.
- Stainless steel flanged adjustable feet.

### Other features

- Heavy gauge type 304 stainless steel undershelf with 2" (51mm) rear upturn welded to leg assembly.
- Sink features two 24" x 18" x 12" (610 x 457 x 305mm) sink bowls with twist handle drains, overflows and brackets.
- 20" x 20" x 5" (508 x 508 x 127mm) NSF-approved stainless steel drawer with full-length front pull flange.
- ½" (13mm)-thick poly cutting board is 16" x 24" (406 x 610mm), with set of slides welded to outside of unit.

### Certifications / Approvals



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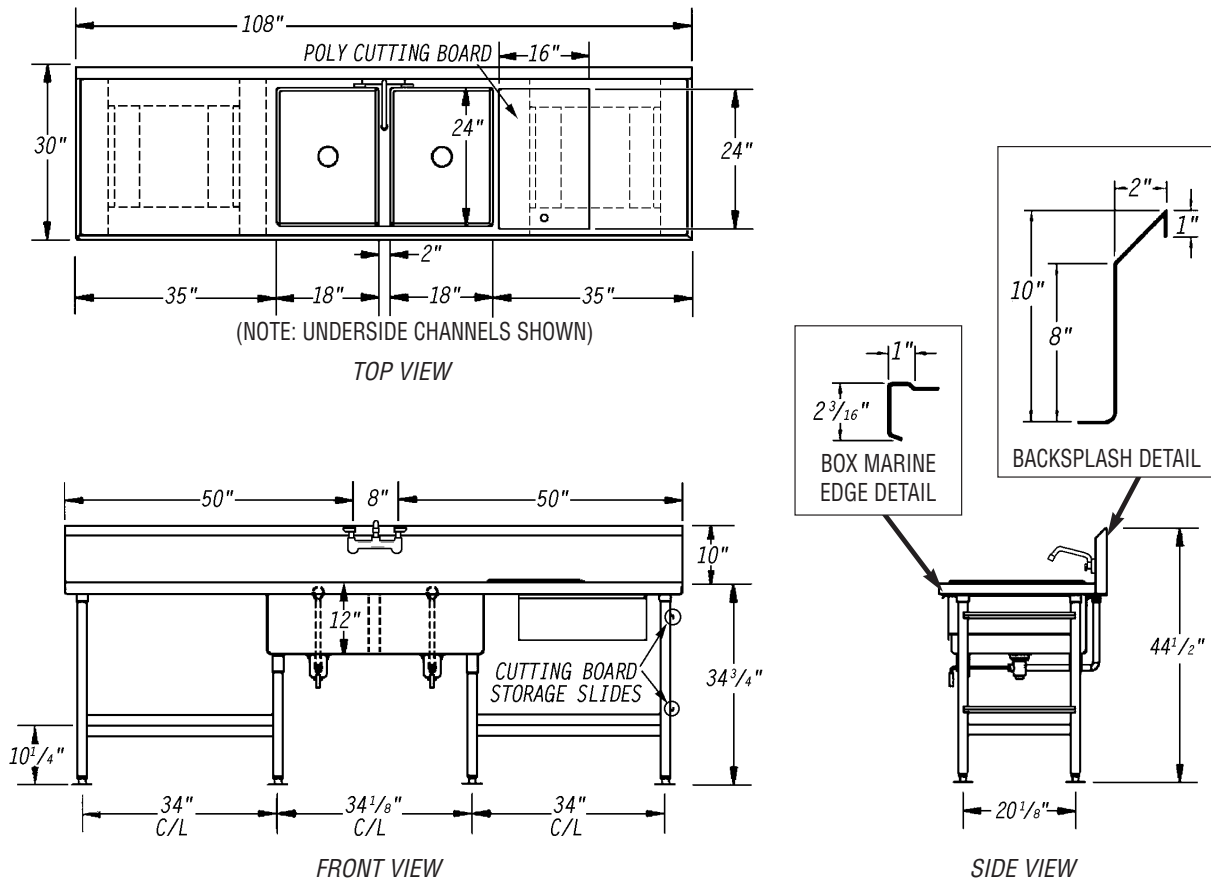




Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Spec-Master® Marine Prep Tables



model # SMPT30108 shown

model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
SMPT3096	30"	762	96"	2438	452	205.0
SMPT30108	30"	762	108"	2743	480	217.7
SMPT30120	30"	762	120"	3048	555	251.8
SMPT30144	30"	762	144"	3658	591	268.1

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 100 Industrial Boulevard, Clayton, DE 19938-8903 USA  
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 www.eaglegrp.com

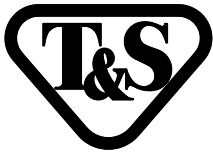
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 MHC/Retail Display Divisions: Phone 800-637-5100

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Rev. 10/08

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**T&S BRASS AND BRONZE WORKS, INC.**  
 2 Saddleback Cove / P.O. Box 1088  
 Travelers Rest, SC 29690

Model No.  
**B-3950-01**

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 \_\_\_\_\_

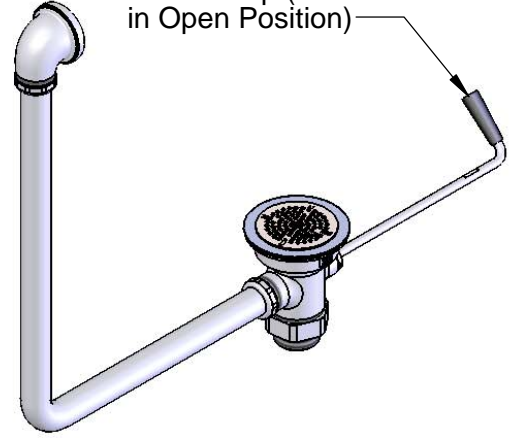
Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

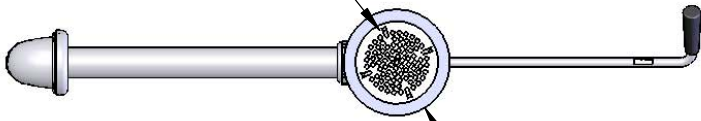
Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

Twist Handle w/  
 Heat Resistant  
 Plastic Grip (Shown  
 in Open Position)

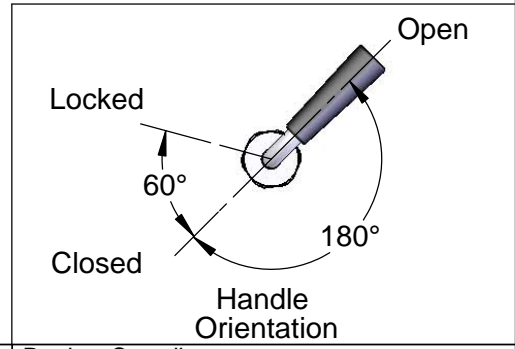
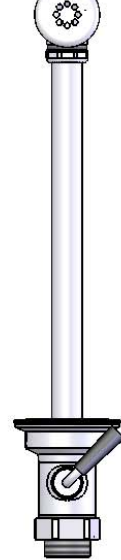
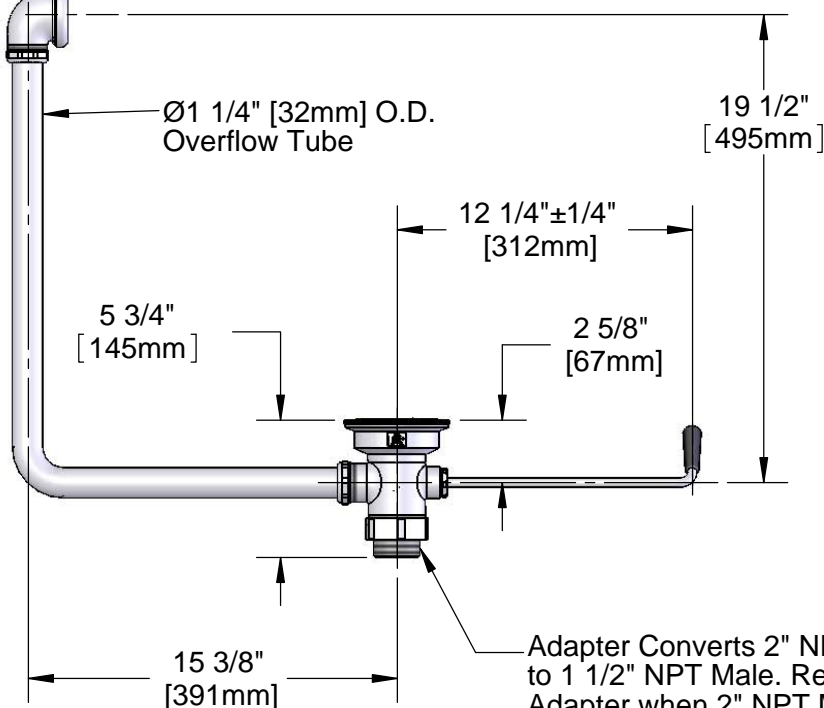


Removable  
 Snap-in Strainer



Ø2 11/16" [68mm]  
 Ø4 7/16" [113mm]

Ø2" [51mm]  
 Opening Required



Product Specifications:  
 Rotary Waste Drain Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet, 1 1/2" NPT Male Adapter & Overflow Tube & Head

Product Compliance:  
 ASME A112.18.2 / CSA B125.2



**T&S BRASS AND BRONZE WORKS, INC.**

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

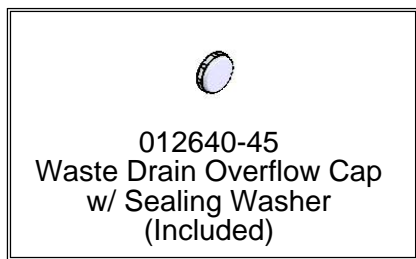
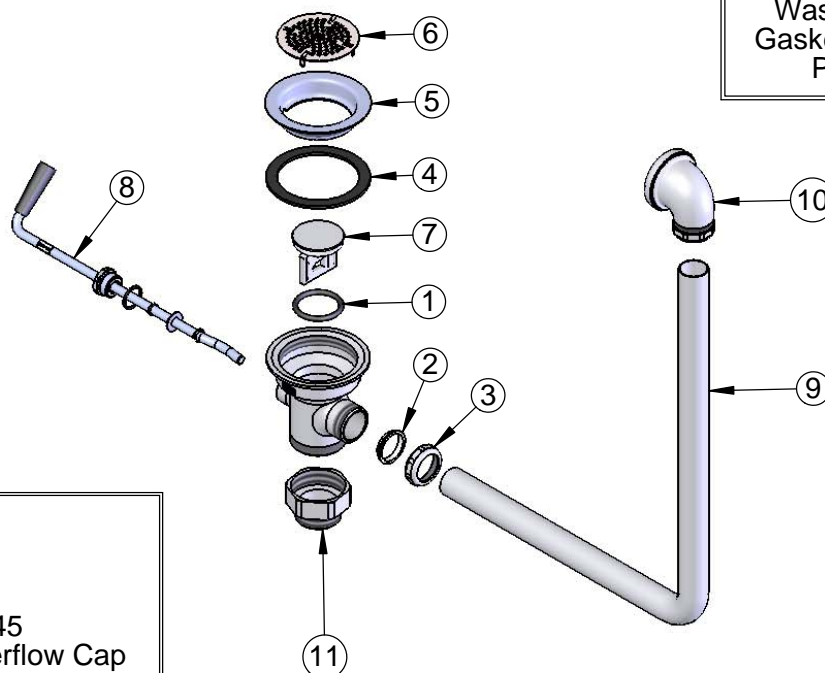
Model No.

**B-3950-01**

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	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling for Twist Drain
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Handle, Rotary Waste Valve Twist
9	011355-45	Tube, Overflow Elbow
10	011356-45	Head, Overflow Tube
11	B-3945	Adapter, 2" NPT x 1 1/2" NPT



Product Specifications:  
Rotary Waste Drain Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet, 1 1/2" NPT Male Adapter & Overflow Tube & Head

Product Compliance:  
ASME A112.18.2 / CSA B125.2



**T&S BRASS AND BRONZE WORKS, INC.**

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

Model No.

**B-0231**

Item No.

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**ADA Compliant**

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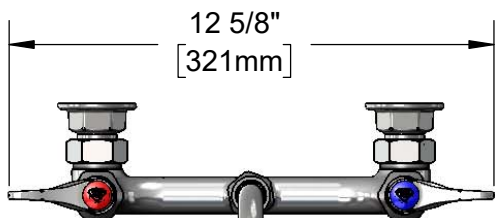
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

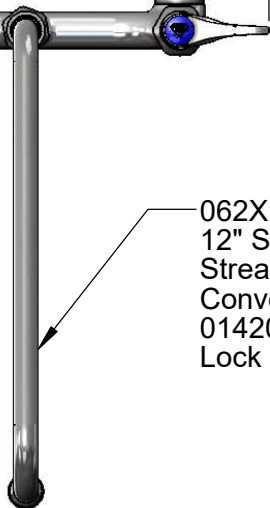
Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

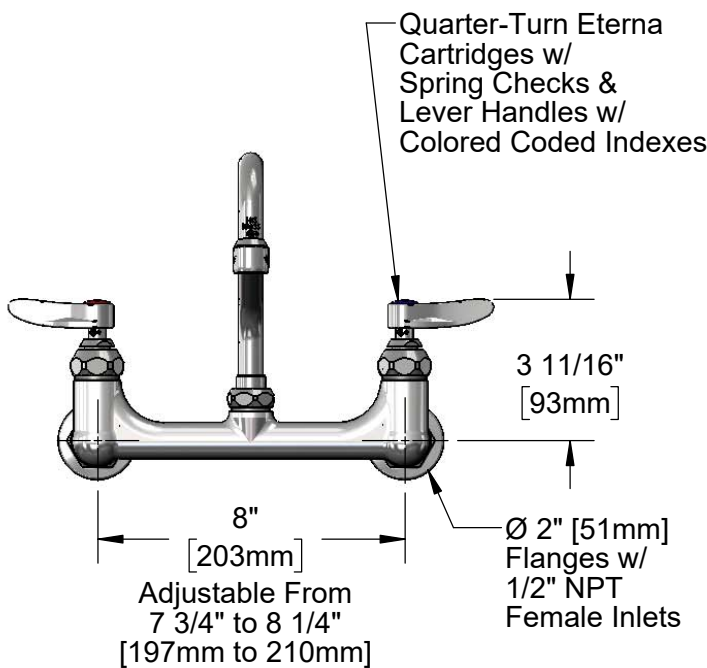
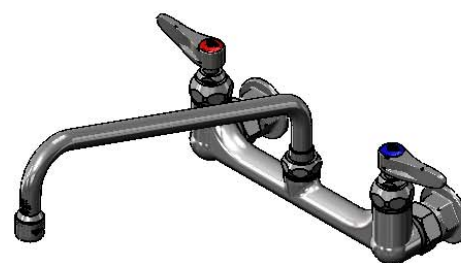
Architect/Engineer \_\_\_\_\_



12 5/8"  
[321mm]



062X  
12" Swing Nozzle w/  
Stream Regulator Outlet  
Converts to Rigid w/  
014200-45  
Lock Washer (Included).

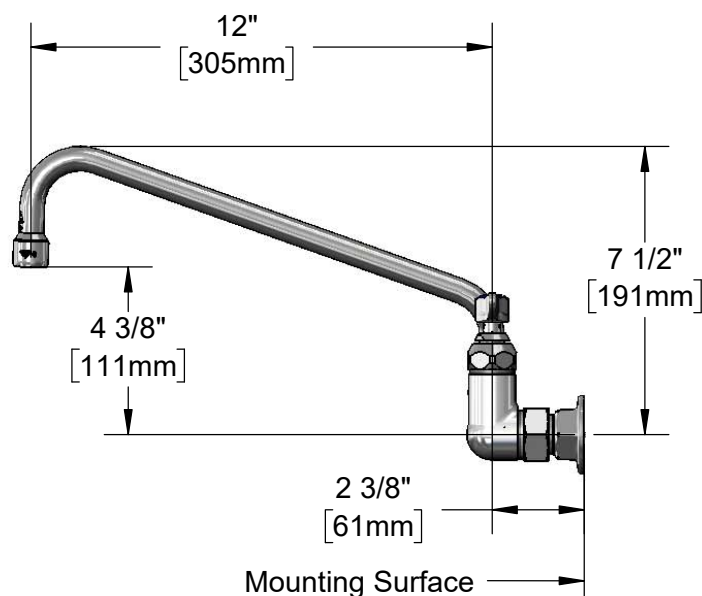


Quarter-Turn Eterna  
Cartridges w/  
Spring Checks &  
Lever Handles w/  
Colored Coded Indexes

3 11/16"  
[93mm]

8"  
[203mm]  
Adjustable From  
7 3/4" to 8 1/4"  
[197mm to 210mm]

Ø 2" [51mm]  
Flanges w/  
1/2" NPT  
Female Inlets



12"  
[305mm]

4 3/8"  
[111mm]

7 1/2"  
[191mm]

2 3/8"  
[61mm]

Mounting Surface

**Product Specifications:**

8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, 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

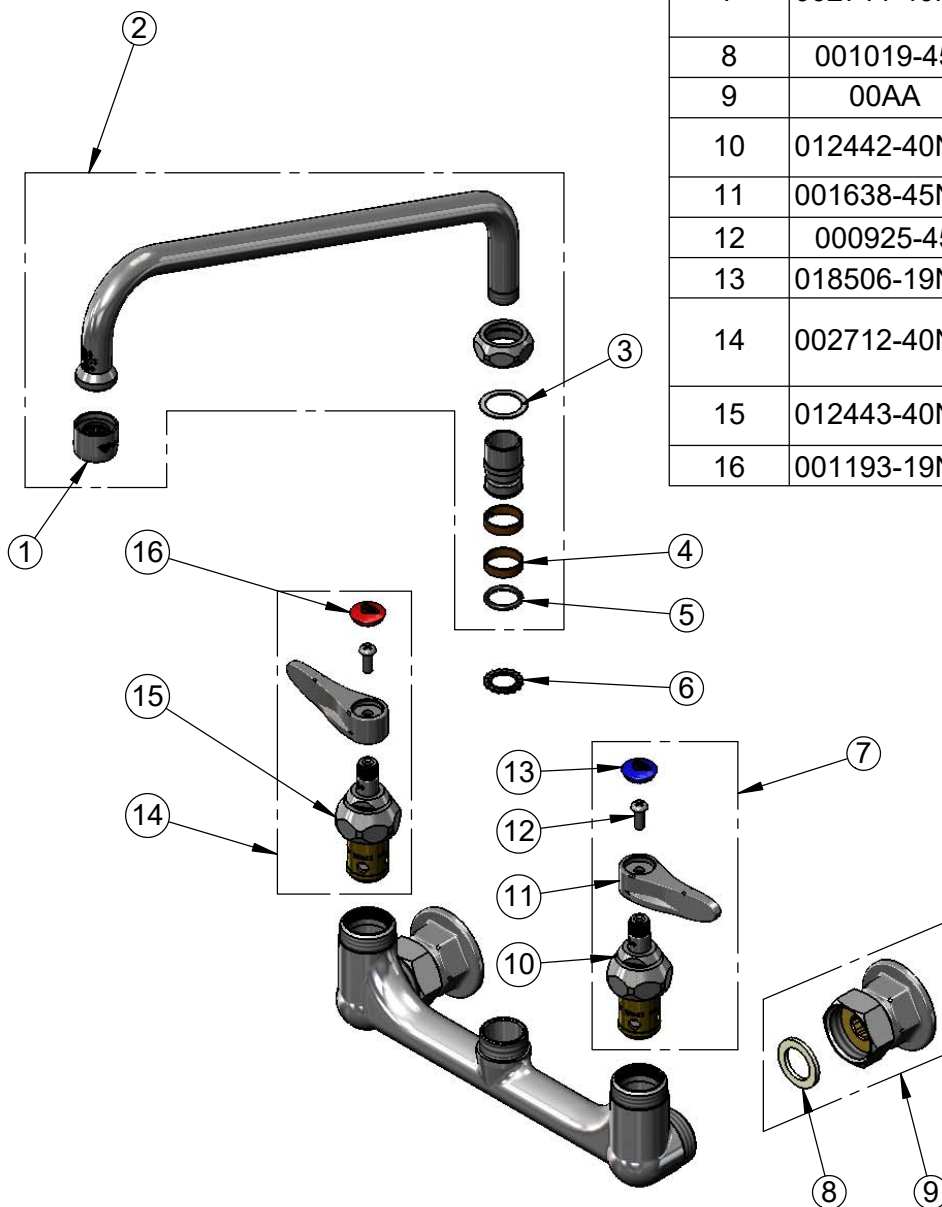
Model No.

**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	B-PT	Full Flow Stream Regulator, 55/64-27
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
8	001019-45	Coupling Nut Washer
9	00AA	1/2" NPT Female Eccentric Flange
10	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
11	001638-45NS	Lever Handle (New Style)
12	000925-45	Lab Handle Screw
13	018506-19NS	Blue Button Index, Press-in
14	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
15	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
16	001193-19NS	Red Button Index, Press-in



**Product Specifications:**  
8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, 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-0199-01-WS**

Item No.

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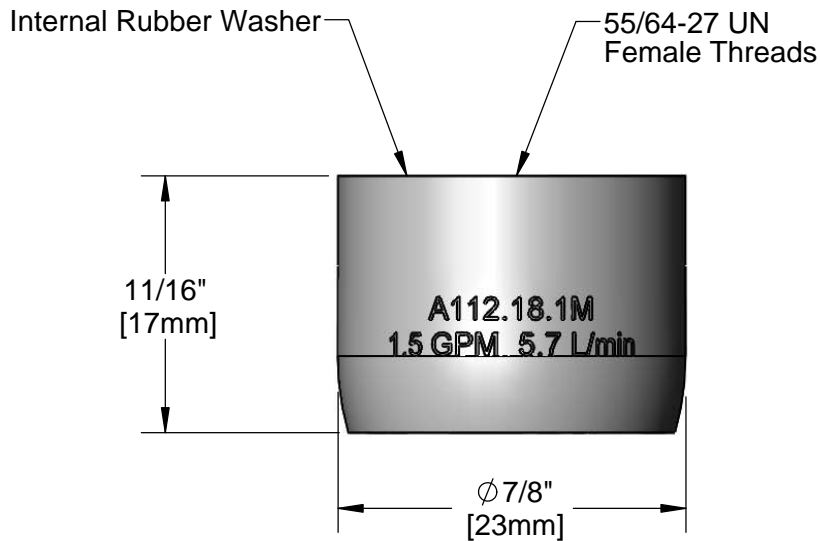
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Product Specifications:  
 1.5 GPM Aerator, 55/64-27 UN Female

Product Compliance:  
 ASME A112.18.1 / CSA B125.1  
 NSF 61 - Section 9  
 NSF 372 (Low Lead Content)



# T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

**B-WH4H-NS**

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Job Name \_\_\_\_\_ Date \_\_\_\_\_


Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

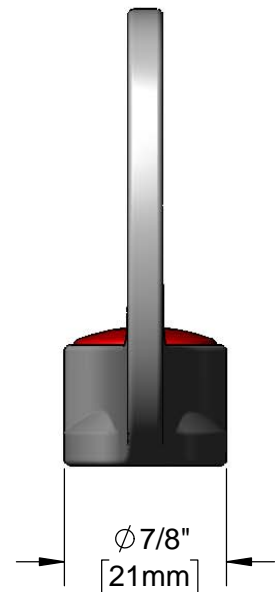
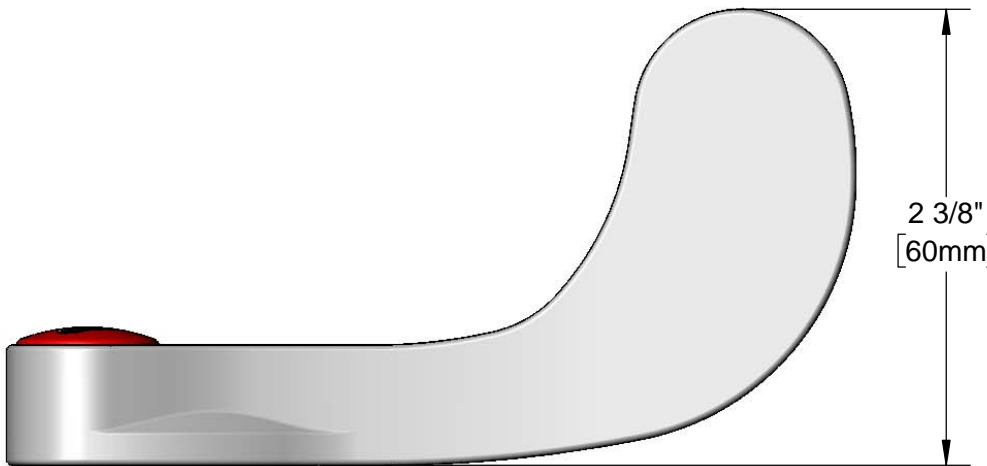
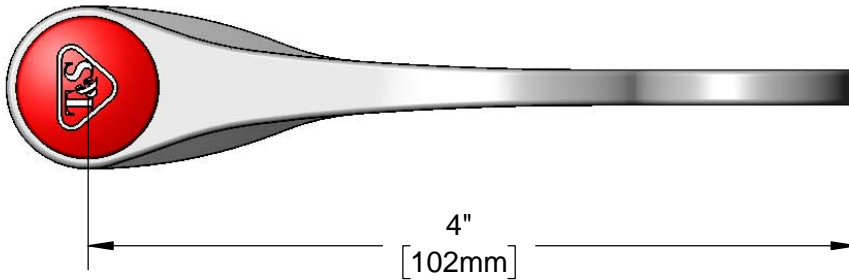
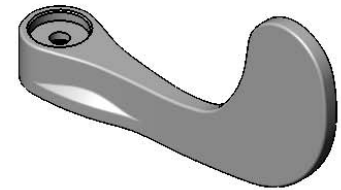
Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

Red Snap-In Index 

Mounting Screw 



Product Specifications:  
4" Wrist Action Handle w/ Red Index & Screw

Product Compliance:



# T&S BRASS AND BRONZE WORKS, INC.

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

Model No.  
**B-WH4C-NS**

Item No.

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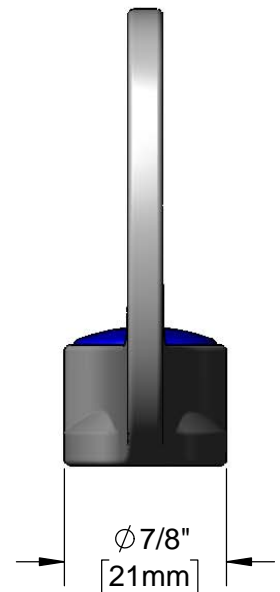
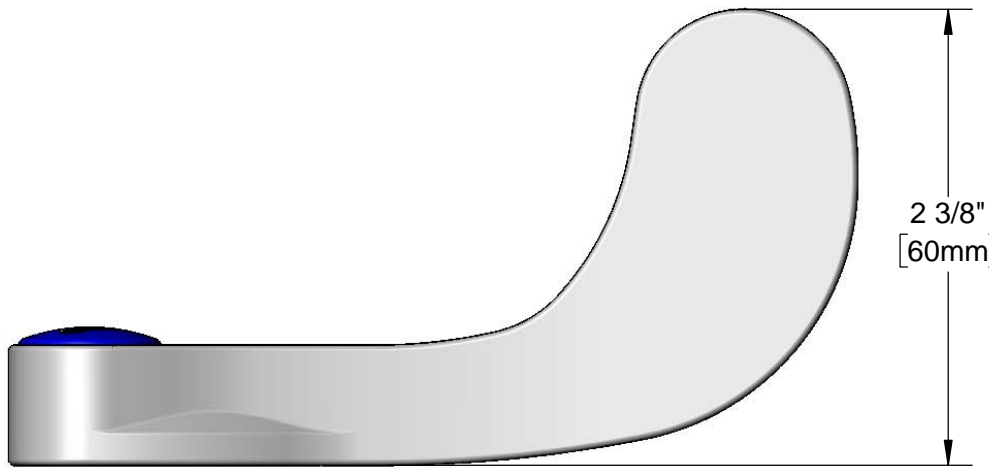
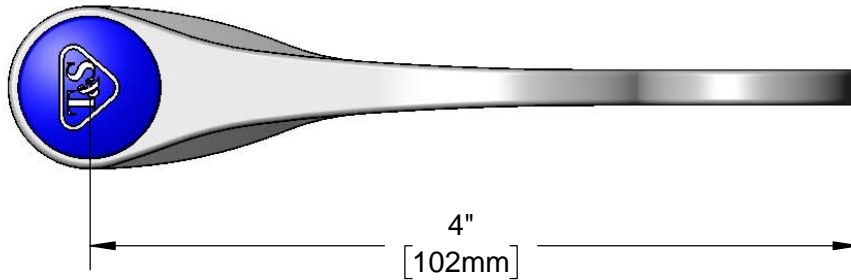
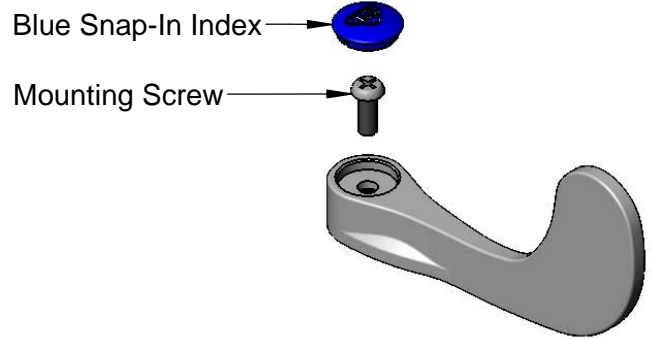
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Product Specifications:  
4" Wrist Action Handle w/ Blue Index & Screw

Product Compliance:



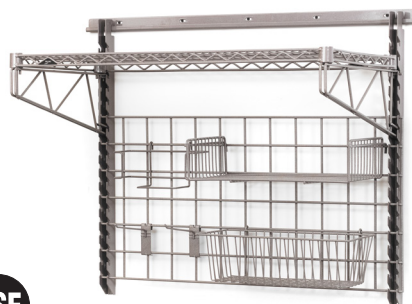


Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## SmartWall Accessories



NSF

### Customizable Task Stations

Accessories mount to grids and can be configured to meet the exact application. Use accessories to create unique task stations to organize sink and prep areas.

**Above Sinks:** Use shelves, drying racks, baskets, and hooks to promote safe air drying of containers, utensils, trays, lids, and other items that are used in food preparation.

**Above Prep Tables:** Use baskets, grid shelves, bins, and hooks to keep the work area free from clutter and to keep utensils and containers clean until they are needed.

### Large Grid Shelves with built-in front ledge

- 2" (51mm) high front retaining edge helps to contain bulky items.
- 50 lbs. (22kg) weight capacity.

Model No. Metroseal Green (K3) with Microban	Model No. Metroseal Gray (K4) with Microban	Nominal Size		Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>GS1436K3</b>	<b>GS1436K4</b>	14x36	355x914	7.75	197	15.375	391	35.25	895	12	5.4
<b>GS1448K3</b>	<b>GS1448K4</b>	14x48	355x1219	7.75	197	15.375	391	47.25	1200	16	7.3
<b>GS1830K3</b>	<b>GS1830K4</b>	18x30	457x760	7.75	197	19.375	492	29.25	743	15	6.8
<b>GS1836K3</b>	<b>GS1836K4</b>	18x36	457x914	7.75	197	19.375	492	35.25	895	18	8.2
<b>GS1848K3</b>	<b>GS1848K4</b>	18x48	457x1219	7.75	197	19.375	492	47.25	1200	24	10.0

### Small Grid Shelves

- Use to manage small supplies or tools.
- Above sinks: boxes of gloves, scrubbing/scouring pads.  
Above work tables: ingredients, boxes of gloves, small containers.

Model No. Metroseal Green (K3) with Microban	Model No. Metroseal Gray (K4) with Microban	Description	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>PBA-GSDK3</b>	<b>PBA-GSDK4</b>	Light-duty Shelf with Side Ledges	-	-	9	228	18.5	470	4	1.8
<b>FGS1224K3</b>	<b>FGS1224K4</b>	12"x24" (305x610mm) Shelf	4	102	12.687	322	24	610	7	2.6

### Baskets

- Contain small loose utensils, cutting boards, and miscellaneous containers.

Model No. Metroseal Green (K3) with Microban	Model No. Metroseal Gray (K4) with Microban	Basket Description	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>H209K3</b>	<b>H209K4</b>	Small Basket	7	180	13.375	345	5	127	8.5	4
<b>H210K3</b>	<b>H210K4</b>	5" (127mm) Deep	5	127	17.375	440	7.5	190	7	3
<b>H212K3</b>	<b>H212K4</b>	110" (254mm) Deep	10	255	17.375	440	7.5	190	11	5

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



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North Washington Street, Wilkes-Barre, PA 18705  
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L02-183  
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SmartWall Accessories

10.43

Job \_\_\_\_\_

10.43



We put space to work.

## Smartwall Accessories

### Drying Rack Accessories:

"Grid Mount" Tray Drying Racks: For trays, sheet pans, and large lids; 50 lbs. (22kg) capacity. Fits small plastic service trays, 1/2 size steam pan lids.

Lid Holder/Drying Shelves: For small and medium sized containers and lids. **Bottle Holder** (6-prong): For up to 6 squeeze bottles and lids.

Model No. Green (K3)	Model No. Gray (K4)	Bins & Holders	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
	<b>TDR36K4</b>	Tray Drying Rack (Grid Mounted)	10.187	259	14.562	371	34.25	870	11.4	5.2
<b>TDR48K3</b>	<b>TDR48K4</b>	Tray Drying Rack (Grid Mounted)	10.187	259	14.562	371	46.25	1175	12.8	5.8
<b>IWA-S11K3</b>	<b>IWA-S11K4</b>	Slanted Lid Holder/Drying Shelf	12.125	307	14.125	359	20.75	527	5.0	2.3
<b>IWA-11K3</b>	<b>IWA-11K4</b>	Lid Holder/Drying Shelf	4.5	114	8.25	210	13.5	343	2.0	0.9
<b>BH6K3</b>	<b>BH6K4</b>	6-Prong Bottle Rack	11	279	14.875	378	5.125	130	2.3	0.8

### "Shelf Mounted" Tray and Steam Pan Drying Options: 24" (610mm) deep

"XE" models accommodate full & half size sheet pans and large cutting boards. "XEA" models accommodate 2-1/2" (64mm) tall, full, 2/3 and half size steam pans. These accessories mount to Super Erecta, Super Erecta Pro, MetroMax Q, or MetroMax i shelf.

To create a "shelf mounted tray drying tier, order (2) 24" deep shelf supports, one shelf, and one "XTR" drying rack.

Model No.	Fits Shelf of Frame	Slot Spacing		Tray/Pan Capacity	Approx Pkd Wt.	
		(in.)	(mm)		(in.)	(mm)
<b>XTR2436XE</b>	24x36, 24x42, 24x48	1.125	28	24	14.7	6.7
<b>XTR2448XE</b>	24x48	1.125	28	34	19.8	9
<b>XTR2436XEA</b>	24x36, 24x42, 24x48	3	76	10	9.9	4.5
<b>XTR2448XEA</b>	24x48	3	76	14	12.9	5.8



XTR2436XE

**Hooks:** Suitable for holding utensils and lightweight cooking or straining vessels. J-hooks are available in small, large, and double-large styles; chrome-plated; attach to grids and wire shelf frames. 6" (152mm) long prong hook; 10 lbs. (4.5kg) capacity; attaches to grid.

Model No. Chrome	Model No. Green (K3)	Model No. Gray (K4)	Description	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
				(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>HK23C</b>	-	-	Small Hook	3.5	89	1.25	32	-	-	0.5	0.2
<b>HK25C</b>	-	-	Large Hook	3.5	89	2	50	-	-	0.5	0.2
<b>HK26C</b>	-	-	Double Large Hook	3.5	89	5	50	-	-	0.5	0.2
-	<b>PGHK6K3</b>	<b>PGHK6K4</b>	6" Pronged Hook	5.625	92	1.25	32	7.625	194	0.3	0.1

### Utensil Holders for Sanitary Air Drying or Prep Area Applications: IWA models: Organize multiple utensils; Metroseal finish. Utensil Cylinders:

Perforated polymer; small utensils to air dry and are ideal above work tables to hold small utensils. Order one holder (FCH) per polymer cylinder (FC1).

Model No. Green (K3)	Model No. Gray (K4)	Bins & Holders	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>IWA-12K3</b>	<b>IWA-12K4</b>	Large Utensil Holder	4	102	10.5	267	10.375	264	4	1.8
<b>IWA-14K3</b>	<b>IWA-14K4</b>	Small Utensil Holder	4	102	4.375	111	10.375	264	4	1.8
<b>FC1</b>	<b>FC1</b>	Utensil Cylinder (Polymer)	5.5	140	4.312	109	4.312	109	0.3	0.1
<b>FCH</b>	<b>FCHK4</b>	Mounting Bracket - Cylinder	5.75	146	2.625	67	5.625	149	1.0	0.5

**Bins and Holders:** Easily mount to grids above a work table to contain small supplies, utensils, or ingredients and to keep them off of the work surface.

Model No.	Bins & Holders	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>MB30230CLSH</b>	Clear Bin Packed 12/ctn	5	127	5.5	140	10.875	279	1	0.5
<b>MB30235CLSH</b>	Clear Bin Packed 6/ctn	5	127	11	280	10.875	279	1.5	0.7
<b>MB30240CLSH</b>	Clear Bin Packed 12/ctn	7	180	8.25	210	14.75	375	2	0.9
<b>DD3722A</b>	Single Bin Holder	.5	13	-	-	3	76	0.5	0.2
<b>PBA-1BH</b>	Small Bin Holder	1	25	11.75	298	11	280	1	0.5
<b>PBA-2PH</b>	Large Bin Holder	1	25	22.25	565	22	559	2	0.9

### Miscellaneous Accessories

Model No. Green (K3)	Model No. Gray (K4)	Description	Actual Height		Actual Width/Depth		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>SR24K3</b>	<b>SR24K4</b>	Spice Rack/Utility Rack	4	102	5.25	133	22.5	571	3.5	1.6
<b>SRD18K3</b>	-	Sticker Roll Holder Tube Dim. For holding rolls (14.75" (375mm). Fits up to 6.25" (159mm) diameter roll	3.75	95	5	127	18.5	470	2.6	1.2
<b>GBHVK3</b>	<b>GBHVK4</b>	Glove Box Holder (vertical); Inside Dim.: 5.875" (right to left) x 3.437 D. (front to back) [149x87mm]]	10.5	267	4.75	120	6.375	162	2	0.9
-	<b>GBHHK4-S</b>	Glove Box Holder (horizontal); Inside Dim.: 10.125" (right to left) x 3.437 D (front to back) [257x87mm]	7	178	4.75	120	10.625	270	2	0.9

an Ali Group Company



The Spirit of Excellence

SmartWall Accessories





Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

**Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



PROTECTION THAT LIVES ON  
**MICROBAN**  
Super Erecta with Metroseal

Gray Metroseal Epoxy  
Finish with MicrobanGreen Metroseal Epoxy  
Finish with Microban

**InterMetro Industries Corporation**  
North Washington Street, Wilkes-Barre, PA 18705  
Product Information. U.S. and Canada: 1.800.992.1776  
Outside U.S. and Canada: www.metro.com/contactus

L02-006e  
Printed in U.S.A. 6/20

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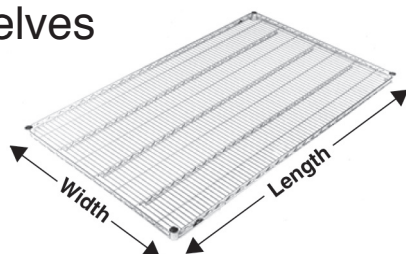
**Super Erecta® Shelf Wire Shelving**

**10.01**



# Super Erecta® Shelf Wire Shelving

## Wire Shelves



Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf  
Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.  
Cat. No. **9986Z** (bag of 4 with zinc C-rings)  
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf  
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)  
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.  
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

**Note:** The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

**Note:** The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:  
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.  
Mobile units: maximum allowable post height is 54" (1370mm).



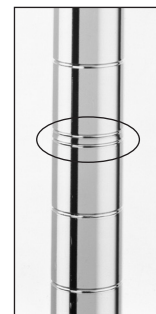


# Super Erecta® Shelf Wire Shelving

## SiteSelect® Posts

**Stationary Posts** - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**



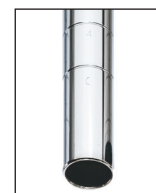
SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>7P</b>	<b>7PK3</b>	<b>7PK4</b>	-	7.375	187	0.5	0.3
<b>13P</b>	<b>13PK3</b>	<b>13PK4</b>	<b>13PS</b>	14.375	365	1	0.5
<b>27P</b>	<b>27PK3</b>	<b>27PK4</b>	<b>27PS</b>	28.375	720	1.75	0.75
<b>33P</b>	<b>33PK3</b>	<b>33PK4</b>	<b>33PS</b>	34.375	873	2	0.9
<b>54P</b>	<b>54PK3</b>	<b>54PK4</b>	<b>54PS</b>	54.4375	1382	3	1.4
<b>63P</b>	<b>63PK3</b>	<b>63PK4</b>	<b>63PS</b>	62.4375	1585	3.5	1.6
<b>74P</b>	<b>74PK3</b>	<b>74PK4</b>	<b>74PS</b>	74.5	1892	4	1.8
<b>86P</b>	<b>86PK3</b>	<b>86PK4</b>	<b>86PS</b>	86.5	2197	5	2.3
<b>*96P</b>	-	-	-	96.5	2450	5.5	2.5

\*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.



Stationary Post



Post for Stem Caster

## Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>13UP</b>	<b>13UPK3</b>	<b>13UPK4</b>	<b>13UPS</b>	13.75	349	1	0.5
<b>27UP</b>	<b>27UPK3</b>	<b>27UPK4</b>	<b>27UPS</b>	27.75	704	1.75	0.75
<b>33UP</b>	<b>33UPK3</b>	<b>33UPK4</b>	<b>33UPS</b>	33.75	857	2	0.9
<b>54UP</b>	<b>54UPK3</b>	<b>54UPK4</b>	<b>54UPS</b>	53.8125	1366	3	1.4
<b>63UP</b>	<b>63UPK3</b>	<b>63UPK4</b>	<b>63UPS</b>	61.8125	1570	3.5	1.6
-	<b>70UPK3</b>	<b>70UPK4</b>	-	69.75	1771	3.75	1.7
<b>74UP</b>	<b>74UPK3</b>	<b>74UPK4</b>	<b>74UPS</b>	73.875	1876	4	1.8
<b>86UP</b>	<b>86UPK3</b>	<b>86UPK4</b>	<b>86UPS</b>	85.875	2181	4.5	2.0

## Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

## Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
<b>54P-STKD</b>	<b>54PS-STKD</b>	54.4375	1382	3	1.4
<b>63P-STKD</b>	<b>63PS-STKD</b>	62.4375	1585	3.5	1.6
<b>74P-STKD</b>	<b>74PS-STKD</b>	74.5	1892	4	1.8



Staked Post



Swaged Post

## Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
<b>33UPS-SW</b>	33.75	857	2	.9
<b>54UPS-SW</b>	53.8125	1366	3	1.4
<b>63UPS-SW</b>	61.8125	1570	3.5	1.6



We put space to work.

Item # \_\_\_\_\_

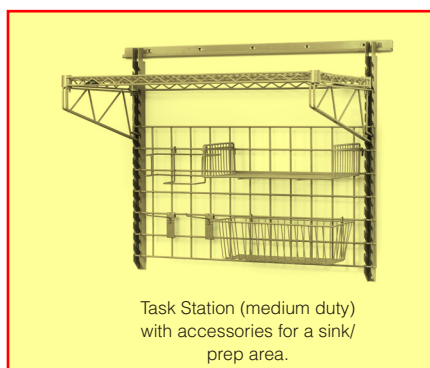
Job \_\_\_\_\_

## SmartWall System

Organized, efficient wall space at work.

A unique storage and work station system for often underutilized space — empty walls. SmartWall and its system of integrated wall tracks offer the flexibility to add wall shelving and wall mounted task stations where needed throughout a facility. The use of the system around and above sinks, work tables, and equipment will keep these areas cleaner and more organized. SmartWall can become an integral part of everyday operating processes to improve efficiencies and ultimately the return on investment (ROI).

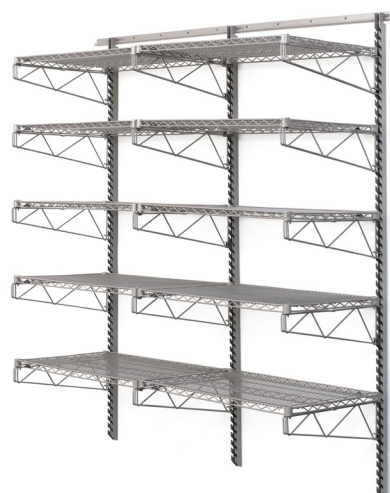
- **Flexible, Robust Design:** Wall tracks and uprights are designed to interface with wood studs, plywood, concrete, and other suitable wall structures.



Task Station (medium duty)  
with accessories for a sink/  
prep area.



Task Station (standard duty)  
with accessories for a food  
prep area.



Adjustable Wall Shelving

### • Configurations

**Task Stations:** unique combinations of wall tracks, shelves, grids, and accessories.

**Adjustable Wall Shelving:** standard Metro Super Erecta® wire and solid, Super Erecta Pro®, MetroMax® Q, and MetroMax® i shelves can be used with the SmartWall shelf supports.

- **Easy to Adjust:** Uprights and grid brackets can be easily repositioned along the track.

**Heavy Gauge Uprights:** 1 1/2" (38mm) vertical adjustment of shelves and grids.

**Grids:** 3" (76mm) vertical and horizontal adjustment of accessories.

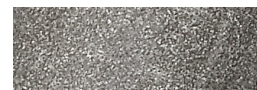
- **Easy to Install:** Simply attach the wall tracks to a proper mounting structure. The wall tracks provide a level mounting surface for uprights and grid brackets. Hang the uprights or grid brackets from the track. Configure the task station or wall shelving. Finally, secure the uprights or bottom grid brackets to the wall.

- **Easy to Clean:** Shelves, shelf supports, and grids can easily be removed for thorough cleaning of walls. Wall tracks and uprights can easily be wiped clean.

- **Durable Finishes:** Available in Metroseal Green or Gray epoxy for dry, wet or damp environments with built-in Microban® antimicrobial product protection to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation.



Green Metroseal Epoxy  
Finish with Microban



Gray Metroseal Epoxy  
Finish with Microban

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



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L02-181  
Printed in U.S.A. Rev. 7/20

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SmartWall System

10.42

# METRO<sup>®</sup> Smartwall System

## Specifications

- **Wall Tracks:** 12 gauge cold rolled steel; obround mounting holes located at 8" (204mm) increments; first and last holes are located 4" (102mm) from the ends of the track; obround hole dimensions ( $1/8" \times 3/4"$  [3 x 19mm]). Wall tracks include stop fasteners for the ends of the tracks and joiner plates for connecting adjacent tracks.
- **Uprights:** 12 gauge cold rolled steel; slotted every  $1\frac{1}{2}"$  (38mm);  $1\frac{1}{8}"$  (29mm) diameter mounting holes are spaced every 6" (152mm) along the upright.
- **Shelf Supports:** Cold rolled steel; sleeve is high density polyethylene (HDPE).
- **Shelves:** See catalog sheets for shelving specifications [Super Erecta wire and solid, Super Erecta Pro, MetroMax Q, MetroMax 4 and MetroMax i shelves can be used with the SmartWall shelf supports.
- **Finishes:** Standard finishes for components are Metroseal Gray or Green epoxy for dry, wet or damp environments. Metroseal contains built-in Microban<sup>®</sup> antimicrobial product protection to protect the product from bacteria, mold, mildew, and fungus that cause odors and product degradation.
- **Wire Grids:**  $1/4"$  (6mm) diameter cold rolled steel wire.
- **Grid Bracket Kits:** 14 gauge, Type 304 stainless steel.
- **Grid Accessories:** See catalog sheet 10.43.
- **Cleaning Instructions:** Clean with mild detergents and damp cloths. Do not use abrasive materials because these may damage the protective coatings.

## Configurations

SmartWall offers limitless configurations. The following are examples and meant to demonstrate how to configure the basic product. Accessories can be added to these base units.



### Task Station (medium duty)

#### Components [qty]

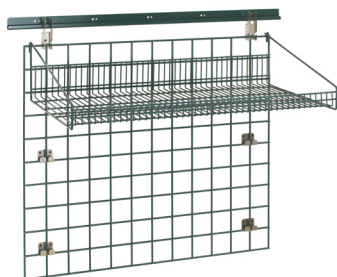
- [1] Wall Track
- [2] Uprights
- [4] Single Shelf Supports
- [2] Super Erecta Shelves
- [1] Grid (same length as shelf)



### Adjustable Wall Shelving

#### Components [qty]

- [2] Wall Tracks
- [3] Uprights
- [4] Single Shelf Supports
- [2] Double (Intermediate) Shelf Supports
- [4] Super Erecta Shelves



### Task Station (standard duty)

#### Components [qty]

- [1] Wall Track
- [1] Grid Bracket Kit (Model No. SWGB1)
- [1] Grid
- [1] Grid Shelf with Retaining Edge (same length as grid)



### Task Station (standard duty)

#### Components [qty]

- [1] Grid Bracket Kit (Model No. SWGB2)
- [1] Grid



# Smartwall System

## Components

### Wall Tracks (minimum one per system)

- Joiner plates and stop fastener hardware included. Does not include hardware to mount wall tracks to the wall.
- Packed one track per carton.
- Replacement joiner plate (1) and stop fastener hardware (2 sets): Model No. RPTRK-HDWE



Wall Track



Hardware

Model No. Metroseal Green	Model No. Metroseal Gray	Actual Length (in.) (mm)	Actual Depth (in.) (mm)	Actual Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
SW40K3	SW40K4	40 1016	3/4 19	1 9/16 40	5.0 2.2
SW56K3	SW56K4	56 1423	3/4 19	1 9/16 40	6.0 2.6
SW72K3	SW72K4	72 1829	3/4 19	1 9/16 40	7.0 3.1

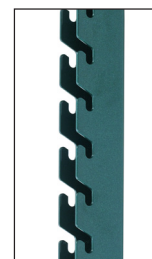
**NOTE:** Tracks can be cut to length, but Metro does not provide this service. Touch up paint for Metroseal 3 tracks is available. Model No. TP-K2.

## Medium-duty configurations consist of wall tracks, uprights, shelf supports, and grids.

### Uprights (for medium-duty applications, minimum two per system)

- Built-in slots allow shelf supports and grids to attach without tools or hardware.
- 1 1/2" (38mm) slot spacing allows shelves and grids to be adjusted on 1 1/2" (38mm) increments.
- Sold by the piece; packed two per carton.

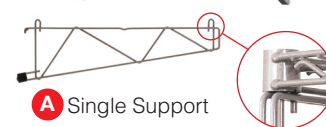
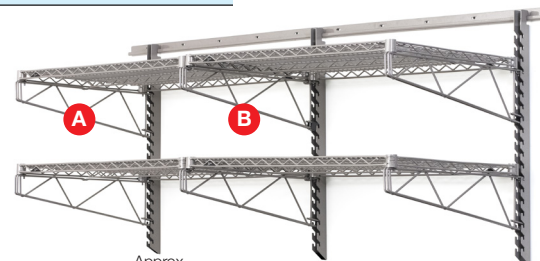
Model No. Metroseal Green	Model No. Metroseal Gray	Number of slots	Actual Length (in.) (mm)	Actual Width (in.) (mm)	Actual Depth (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
SWU15K3	SWU15K4	7	16 406	1 1/8 29	1 7/8 48	1.8 0.8
SWU30K3	SWU30K4	17	31 787	1 1/8 29	1 7/8 48	3.5 1.5
SWU45K3	SWU45K4	26	44 1/2 1130	1 1/8 29	1 7/8 48	5.3 2.3
-	SWU72K4	45	71.5 787	1 1/8 29	1 7/8 48	8.5 3.9
-	SWU85K4	54	84.5 1130	1 1/8 29	1 7/8 48	9.6 4.4



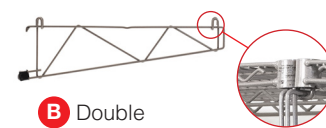
Uprights

### Shelf Supports

- Mount directly to slotted uprights.
- Single shelf supports are used on each end of a stand-alone unit or side-by-side unit (pictured). Sold by the piece.
- Double (intermediate) shelf supports are used when configuring side-by-side wall shelving units. Sold by the piece.



A Single Support



B Double (Intermediate) Support

### Single Shelf Supports

Model No. Metroseal Green	Model No. Metroseal Gray	Fits Shelf Depth	Actual Length (in.) (mm)	Actual Width (in.) (mm)	Actual Height (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
SWS14K3	SWS14K4	14" (355mm)	16 9/16 421	1 1/2 38	8 3/16 208	2.5 1.1
SWS18K3	SWS18K4	18" (457mm)	20 9/16 522	1 1/2 38	8 3/16 208	3.0 1.3
SWS21K3	SWS21K4	21" (530mm)	23 9/16 598	1 1/2 38	8 3/16 208	3.5 1.5
SWS24K3	SWS24K4	24" (610mm)	26 9/16 675	1 1/2 38	8 3/16 208	3.5 1.5

### Double (Intermediate) Shelf Supports

SWD14K3	SWD14K4	14" (355mm)	16 9/16 421	1 1/2 38	8 3/16 208	2.5 1.1
SWD18K3	SWD18K4	18" (457mm)	20 9/16 522	1 1/2 38	8 3/16 208	3.0 1.3
SWD21K3	SWD21K4	21" (530mm)	23 9/16 598	1 1/2 38	8 3/16 208	3.5 1.5
SWD24K3	SWD24K4	24" (610mm)	26 9/16 675	1 1/2 38	8 3/16 208	3.5 1.5

**NOTE:** Replacement plastic sleeve for shelf support; Model No. RP-SPSLV.

## Product Notes:

- When configuring task stations with uprights, choose shelves and grids of the same length. Longer grids may be used but must not overhang the upright by more than 6" (152mm) on either side.
- Grids can be mounted directly behind shelves, but shelf supports and grids cannot occupy the same slots on the upright. Once the grid has been mounted to the upright, the shelf support can be mounted to its own slots and can be adjusted on 3" (76mm) increments within the grid space.
- Calculating the maximum usable wall track mounting space  
Stop fasteners are installed at each end of a run of wall tracks and occupy approximately 1" (25mm) of track space per end. Uprights and track-mounted grid brackets must be installed a minimum of 1" (25mm) inboard on the wall track. The maximum usable length of track to install uprights or track-mounted grid brackets is calculated as follows:

Subtract 2" (51mm) from the total length of tracks connected end to end.

Example: Three 72" (1829mm) wall tracks are installed end to end. The maximum usable length of wall track is: (72" x 3) - 2" = 214" [(1829mm x 3) - 51mm = 5436mm]



Reference: Note "B".



Job \_\_\_\_\_



We put space to work.

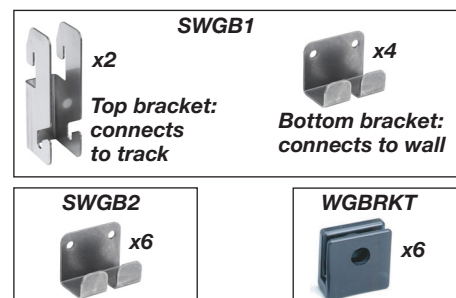
# Smartwall System

**Standard-duty configurations consist of wall tracks (optional), grid brackets, and grids.**

## Grid Mounting Brackets (for standard-duty applications without uprights)

- For standard-duty applications, grids may be mounted directly to the track or directly to the wall without a track. One kit required per grid.

Model No.	Description	Approx. Pkd. Wt. (lbs.)	(kg)
SWG B1	Bracket kit to connect grid to wall track; includes (2) top and (4) bottom (stainless steel)	2.0	0.9
SWG B2	Direct wall mount bracket kit; consists of (6) bottom brackets (stainless steel)	2.0	0.9
WGBRKT	Direct wall mount bracket kit; consists of (6) black plastic brackets	2.0	0.9



## Grids

- Grids are a mounting surface for task management accessories.
- See spec sheet 10.43 for grid accessories.

Model No. Metroseal Green	Model No. Metroseal Gray	Width x Length (in.) (mm)		Approx. Pkd. Wt. (lbs.)	(kg)
WG1830K3	WG1830K4	18x30	457x760	7.5	3.3
WG1836K3	WG1836K4	18x36	457x914	9.0	4.1
WG1848BR	WG1848K4	18x48	457x1219	12.0	5.4
WG1848K3	WG1860K4	18x60	457x1524	14.0	6.4
WG2436K3	WG2436K4	24x36	610x914	12.0	5.4
WG2448K3	WG2448K4	24x48	610x1219	15.5	7.0
WG3036K3	WG3036K4	30x36	760x914	12.8	5.8
WG3048K3	WG3048K4	30x48	760x1219	16.5	7.5

### NOTE:

- Grids can mount directly to the uprights without brackets.
- Mount a grid directly to the track with bracket kit model SWGB1.
- Mount a grid directly to the wall without a track with bracket kit model SWGB2.

## Weight Capacities

Shelves and Grids (not to exceed the total unit capacity of each bay)	Stand Alone Unit (With a wall track, two uprights, and any combination of shelves and grids)	Side-by-side units (With a shared upright)
Super Erecta, Super Erecta Pro, MetroMax Shelf (with shelf supports)	400 lbs. (180kg)	200 lbs. (90kg)
Grid	250 lbs. (113kg)	
Grid shelf with retaining edge	50 lbs. (22.5kg)	

15", 30", 45" tall uprights	Stand Alone Unit (With a wall track, two uprights, and any combination of shelves and grids)	Side-by-side units (With a shared upright)
Wood Studs	400 lbs. (180kg) per bay	200 lbs. (90kg) per bay
Woods Studs (With cross-stud reinforcement)	400 lbs. (180kg) per bay	200 lbs. (90kg) per bay
Plywood: Minimum thickness - 1/2" (13mm)	400 lbs. (180kg) per bay	200 lbs. (90kg) per bay
Concrete	200 lbs. (90kg) per bay	200 lbs. (90kg) per bay
Drywall over Metal Studs	100 lbs. (45kg) per bay	50 lbs. (23kg) per bay
"Environmental room and walk-in cooler walls (appropriately reinforced)"	Consult your Metro Representative	Consult your Metro Representative

72" and 85" tall uprights	Stand Alone Unit (With a wall track, two uprights, and any combination of shelves and grids)	Side-by-side units (With a shared upright)
Wood studs or plywood	800 lbs. (363kg) per bay	400 lbs. (180kg) per bay.





We put space to work.

Item # \_\_\_\_\_

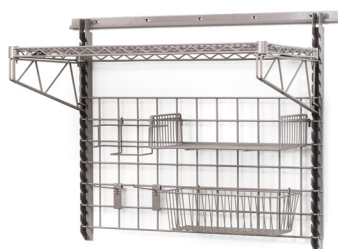
Job \_\_\_\_\_

## SmartWall System

Organized, efficient wall space at work.

A unique storage and work station system for often underutilized space — empty walls. SmartWall and its system of integrated wall tracks offer the flexibility to add wall shelving and wall mounted task stations where needed throughout a facility. The use of the system around and above sinks, work tables, and equipment will keep these areas cleaner and more organized. SmartWall can become an integral part of everyday operating processes to improve efficiencies and ultimately the return on investment (ROI).

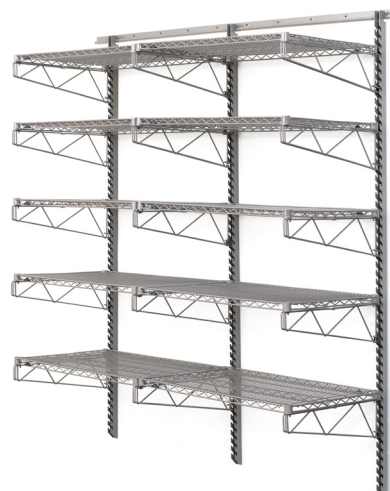
- **Flexible, Robust Design:** Wall tracks and uprights are designed to interface with wood studs, plywood, concrete, and other suitable wall structures.



Task Station (medium duty)  
with accessories for a sink/  
prep area.



Task Station (standard duty)  
with accessories for a food  
prep area.



Adjustable Wall Shelving

### • Configurations

**Task Stations:** unique combinations of wall tracks, shelves, grids, and accessories.

**Adjustable Wall Shelving:** standard Metro Super Erecta® wire and solid, Super Erecta Pro®, MetroMax® Q, and MetroMax® i shelves can be used with the SmartWall shelf supports.

- **Easy to Adjust:** Uprights and grid brackets can be easily repositioned along the track.

**Heavy Gauge Uprights:** 1 1/2" (38mm) vertical adjustment of shelves and grids.

**Grids:** 3" (76mm) vertical and horizontal adjustment of accessories.

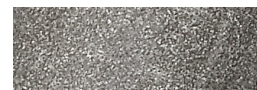
- **Easy to Install:** Simply attach the wall tracks to a proper mounting structure. The wall tracks provide a level mounting surface for uprights and grid brackets. Hang the uprights or grid brackets from the track. Configure the task station or wall shelving. Finally, secure the uprights or bottom grid brackets to the wall.

- **Easy to Clean:** Shelves, shelf supports, and grids can easily be removed for thorough cleaning of walls. Wall tracks and uprights can easily be wiped clean.

- **Durable Finishes:** Available in Metroseal Green or Gray epoxy for dry, wet or damp environments with built-in Microban® antimicrobial product protection to inhibit the growth of bacteria, mold, mildew, and fungus that cause odors and product degradation.



Green Metroseal Epoxy  
Finish with Microban



Gray Metroseal Epoxy  
Finish with Microban

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



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L02-181  
Printed in U.S.A. Rev. 7/20

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SmartWall System

10.42

# METRO<sup>®</sup> Smartwall System

## Specifications

- **Wall Tracks:** 12 gauge cold rolled steel; obround mounting holes located at 8" (204mm) increments; first and last holes are located 4" (102mm) from the ends of the track; obround hole dimensions ( $1/8" \times 3/4"$  [3 x 19mm]). Wall tracks include stop fasteners for the ends of the tracks and joiner plates for connecting adjacent tracks.
- **Uprights:** 12 gauge cold rolled steel; slotted every  $1\frac{1}{2}"$  (38mm);  $1\frac{1}{8}"$  (29mm) diameter mounting holes are spaced every 6" (152mm) along the upright.
- **Shelf Supports:** Cold rolled steel; sleeve is high density polyethylene (HDPE).
- **Shelves:** See catalog sheets for shelving specifications [Super Erecta wire and solid, Super Erecta Pro, MetroMax Q, MetroMax 4 and MetroMax i shelves can be used with the SmartWall shelf supports.
- **Finishes:** Standard finishes for components are Metroseal Gray or Green epoxy for dry, wet or damp environments. Metroseal contains built-in Microban<sup>®</sup> antimicrobial product protection to protect the product from bacteria, mold, mildew, and fungus that cause odors and product degradation.
- **Wire Grids:**  $1/4"$  (6mm) diameter cold rolled steel wire.
- **Grid Bracket Kits:** 14 gauge, Type 304 stainless steel.
- **Grid Accessories:** See catalog sheet 10.43.
- **Cleaning Instructions:** Clean with mild detergents and damp cloths. Do not use abrasive materials because these may damage the protective coatings.

## Configurations

SmartWall offers limitless configurations. The following are examples and meant to demonstrate how to configure the basic product. Accessories can be added to these base units.



### Task Station (medium duty)

#### Components [qty]

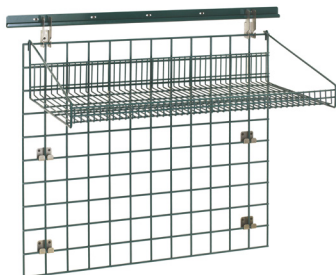
- [1] Wall Track
- [2] Uprights
- [4] Single Shelf Supports
- [2] Super Erecta Shelves
- [1] Grid (same length as shelf)



### Adjustable Wall Shelving

#### Components [qty]

- [2] Wall Tracks
- [3] Uprights
- [4] Single Shelf Supports
- [2] Double (Intermediate) Shelf Supports
- [4] Super Erecta Shelves



### Task Station (standard duty)

#### Components [qty]

- [1] Wall Track
- [1] Grid Bracket Kit (Model No. SWGB1)
- [1] Grid
- [1] Grid Shelf with Retaining Edge (same length as grid)



### Task Station (standard duty)

#### Components [qty]

- [1] Grid Bracket Kit (Model No. SWGB2)
- [1] Grid



# Smartwall System

## Components

### Wall Tracks (minimum one per system)

- Joiner plates and stop fastener hardware included. Does not include hardware to mount wall tracks to the wall.
- Packed one track per carton.
- Replacement joiner plate (1) and stop fastener hardware (2 sets): Model No. RPTRK-HDWE



Wall Track



Hardware

Model No. Metroseal Green	Model No. Metroseal Gray	Actual Length (in.) (mm)	Actual Depth (in.) (mm)	Actual Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
SW40K3	SW40K4	40 1016	3/4 19	1 9/16 40	5.0 2.2
SW56K3	SW56K4	56 1423	3/4 19	1 9/16 40	6.0 2.6
SW72K3	SW72K4	72 1829	3/4 19	1 9/16 40	7.0 3.1

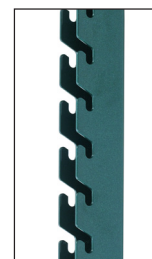
**NOTE:** Tracks can be cut to length, but Metro does not provide this service. Touch up paint for Metroseal 3 tracks is available. Model No. TP-K2.

## Medium-duty configurations consist of wall tracks, uprights, shelf supports, and grids.

### Uprights (for medium-duty applications, minimum two per system)

- Built-in slots allow shelf supports and grids to attach without tools or hardware.
- 1 1/2" (38mm) slot spacing allows shelves and grids to be adjusted on 1 1/2" (38mm) increments.
- Sold by the piece; packed two per carton.

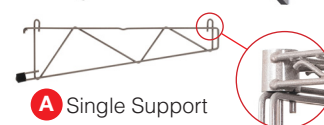
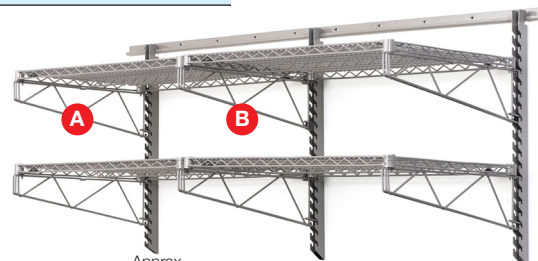
Model No. Metroseal Green	Model No. Metroseal Gray	Number of slots	Actual Length (in.) (mm)	Actual Width (in.) (mm)	Actual Depth (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
SWU15K3	SWU15K4	7	16 406	1 1/8 29	1 7/8 48	1.8 0.8
SWU30K3	SWU30K4	17	31 787	1 1/8 29	1 7/8 48	3.5 1.5
SWU45K3	SWU45K4	26	44 1/2 1130	1 1/8 29	1 7/8 48	5.3 2.3
-	SWU72K4	45	71.5 787	1 1/8 29	1 7/8 48	8.5 3.9
-	SWU85K4	54	84.5 1130	1 1/8 29	1 7/8 48	9.6 4.4



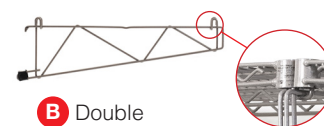
Uprights

### Shelf Supports

- Mount directly to slotted uprights.
- Single shelf supports are used on each end of a stand-alone unit or side-by-side unit (pictured). Sold by the piece.
- Double (intermediate) shelf supports are used when configuring side-by-side wall shelving units. Sold by the piece.



A Single Support



B Double (Intermediate) Support

### Single Shelf Supports

Model No. Metroseal Green	Model No. Metroseal Gray	Fits Shelf Depth	Actual Length (in.) (mm)	Actual Width (in.) (mm)	Actual Height (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
SWS14K3	SWS14K4	14" (355mm)	16 9/16 421	1 1/2 38	8 3/16 208	2.5 1.1
SWS18K3	SWS18K4	18" (457mm)	20 9/16 522	1 1/2 38	8 3/16 208	3.0 1.3
SWS21K3	SWS21K4	21" (530mm)	23 9/16 598	1 1/2 38	8 3/16 208	3.5 1.5
SWS24K3	SWS24K4	24" (610mm)	26 9/16 675	1 1/2 38	8 3/16 208	3.5 1.5

### Double (Intermediate) Shelf Supports

SWD14K3	SWD14K4	14" (355mm)	16 9/16 421	1 1/2 38	8 3/16 208	2.5 1.1
SWD18K3	SWD18K4	18" (457mm)	20 9/16 522	1 1/2 38	8 3/16 208	3.0 1.3
SWD21K3	SWD21K4	21" (530mm)	23 9/16 598	1 1/2 38	8 3/16 208	3.5 1.5
SWD24K3	SWD24K4	24" (610mm)	26 9/16 675	1 1/2 38	8 3/16 208	3.5 1.5

**NOTE:** Replacement plastic sleeve for shelf support; Model No. RP-SPSLV.

## Product Notes:

- When configuring task stations with uprights, choose shelves and grids of the same length. Longer grids may be used but must not overhang the upright by more than 6" (152mm) on either side.
- Grids can be mounted directly behind shelves, but shelf supports and grids cannot occupy the same slots on the upright. Once the grid has been mounted to the upright, the shelf support can be mounted to its own slots and can be adjusted on 3" (76mm) increments within the grid space.
- Calculating the maximum usable wall track mounting space  
Stop fasteners are installed at each end of a run of wall tracks and occupy approximately 1" (25mm) of track space per end. Uprights and track-mounted grid brackets must be installed a minimum of 1" (25mm) inboard on the wall track. The maximum usable length of track to install uprights or track-mounted grid brackets is calculated as follows:

Subtract 2" (51mm) from the total length of tracks connected end to end.

Example: Three 72" (1829mm) wall tracks are installed end to end. The maximum usable length of wall track is: (72" x 3) - 2" = 214" [(1829mm x 3) - 51mm = 5436mm]



Reference: Note "B".



Job \_\_\_\_\_



We put space to work.

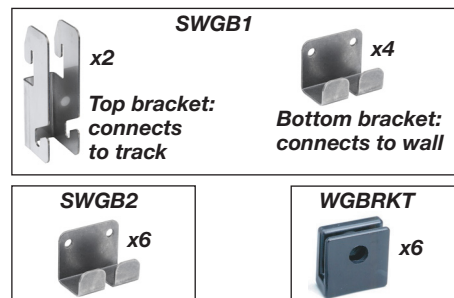
# Smartwall System

**Standard-duty configurations consist of wall tracks (optional), grid brackets, and grids.**

## Grid Mounting Brackets (for standard-duty applications without uprights)

- For standard-duty applications, grids may be mounted directly to the track or directly to the wall without a track. One kit required per grid.

Model No.	Description	Approx. Pkd. Wt. (lbs.)	(kg)
SWG B1	Bracket kit to connect grid to wall track; includes (2) top and (4) bottom (stainless steel)	2.0	0.9
SWG B2	Direct wall mount bracket kit; consists of (6) bottom brackets (stainless steel)	2.0	0.9
WGBRKT	Direct wall mount bracket kit; consists of (6) black plastic brackets	2.0	0.9



## Grids

- Grids are a mounting surface for task management accessories.
- See spec sheet 10.43 for grid accessories.

Model No. Metroseal Green	Model No. Metroseal Gray	Width x Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
WG1830K3	WG1830K4	18x30	457x760	7.5	3.3
WG1836K3	WG1836K4	18x36	457x914	9.0	4.1
WG1848BR	WG1848K4	18x48	457x1219	12.0	5.4
WG1848K3	WG1860K4	18x60	457x1524	14.0	6.4
WG2436K3	WG2436K4	24x36	610x914	12.0	5.4
WG2448K3	WG2448K4	24x48	610x1219	15.5	7.0
WG3036K3	WG3036K4	30x36	760x914	12.8	5.8
WG3048K3	WG3048K4	30x48	760x1219	16.5	7.5

### NOTE:

- Grids can mount directly to the uprights without brackets.
- Mount a grid directly to the track with bracket kit model SWGB1.
- Mount a grid directly to the wall without a track with bracket kit model SWGB2.

## Weight Capacities

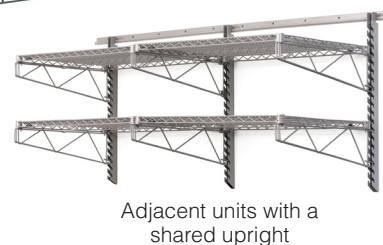
Shelves and Grids (not to exceed the total unit capacity of each bay)	Stand Alone Unit (With a wall track, two uprights, and any combination of shelves and grids)	Side-by-side units (With a shared upright)
Super Erecta, Super Erecta Pro, MetroMax Shelf (with shelf supports)	400 lbs. (180kg)	200 lbs. (90kg)
Grid	250 lbs. (113kg)	
Grid shelf with retaining edge	50 lbs. (22.5kg)	

15", 30", 45" tall uprights	Stand Alone Unit (With a wall track, two uprights, and any combination of shelves and grids)	Side-by-side units (With a shared upright)
Wood Studs	400 lbs. (180kg) per bay	200 lbs. (90kg) per bay
Woods Studs (With cross-stud reinforcement)	400 lbs. (180kg) per bay	200 lbs. (90kg) per bay
Plywood: Minimum thickness - 1/2" (13mm)	400 lbs. (180kg) per bay	200 lbs. (90kg) per bay
Concrete	200 lbs. (90kg) per bay	200 lbs. (90kg) per bay
Drywall over Metal Studs	100 lbs. (45kg) per bay	50 lbs. (23kg) per bay
"Environmental room and walk-in cooler walls (appropriately reinforced)"	Consult your Metro Representative	Consult your Metro Representative

72" and 85" tall uprights	Stand Alone Unit (With a wall track, two uprights, and any combination of shelves and grids)	Side-by-side units (With a shared upright)
Wood studs or plywood	800 lbs. (363kg) per bay	400 lbs. (180kg) per bay.



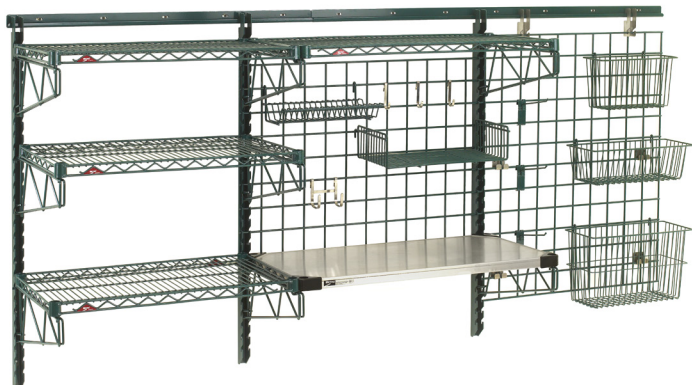


Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## SmartWall Accessories



### Customizable Task Stations

Accessories mount to grids and can be configured to meet the exact application. Use accessories to create unique task stations to organize sink and prep areas.

**Above Sinks:** Use shelves, drying racks, baskets, and hooks to promote safe air drying of containers, utensils, trays, lids, and other items that are used in food preparation.

**Above Prep Tables:** Use baskets, grid shelves, bins, and hooks to keep the work area free from clutter and to keep utensils and containers clean until they are needed.

### Large Grid Shelves with built-in front ledge

- 2" (51mm) high front retaining edge helps to contain bulky items.
- 50 lbs. (22kg) weight capacity.

Model No. Metroseal Green (K3) with Microban	Model No. Metroseal Gray (K4) with Microban	Nominal Size		Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>GS1436K3</b>	<b>GS1436K4</b>	14x36	355x914	7.75	197	15.375	391	35.25	895	12	5.4
<b>GS1448K3</b>	<b>GS1448K4</b>	14x48	355x1219	7.75	197	15.375	391	47.25	1200	16	7.3
<b>GS1830K3</b>	<b>GS1830K4</b>	18x30	457x760	7.75	197	19.375	492	29.25	743	15	6.8
<b>GS1836K3</b>	<b>GS1836K4</b>	18x36	457x914	7.75	197	19.375	492	35.25	895	18	8.2
<b>GS1848K3</b>	<b>GS1848K4</b>	18x48	457x1219	7.75	197	19.375	492	47.25	1200	24	10.0

### Small Grid Shelves

- Use to manage small supplies or tools.
- Above sinks: boxes of gloves, scrubbing/scouring pads.
- Above work tables: ingredients, boxes of gloves, small containers.

Model No. Metroseal Green (K3) with Microban	Model No. Metroseal Gray (K4) with Microban	Description	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>PBA-GSDK3</b>	<b>PBA-GSDK4</b>	Light-duty Shelf with Side Ledges	-	-	9	228	18.5	470	4	1.8
<b>FGS1224K3</b>	<b>FGS1224K4</b>	12"x24" (305x610mm) Shelf	4	102	12.687	322	24	610	7	2.6

### Baskets

- Contain small loose utensils, cutting boards, and miscellaneous containers.

Model No. Metroseal Green (K3) with Microban	Model No. Metroseal Gray (K4) with Microban	Basket Description	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>H209K3</b>	<b>H209K4</b>	Small Basket	7	180	13.375	345	5	127	8.5	4
<b>H210K3</b>	<b>H210K4</b>	5" (127mm) Deep	5	127	17.375	440	7.5	190	7	3
<b>H212K3</b>	<b>H212K4</b>	110" (254mm) Deep	10	255	17.375	440	7.5	190	11	5

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



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L02-183  
 Printed in U.S.A. Rev. 7/20

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SmartWall Accessories

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Job \_\_\_\_\_

10.43



We put space to work.

## Smartwall Accessories

### Drying Rack Accessories:

**"Grid Mount" Tray Drying Racks:** For trays, sheet pans, and large lids; 50 lbs. (22kg) capacity. Fits small plastic service trays, 1/2 size steam pan lids.

**Lid Holder/Drying Shelves:** For small and medium sized containers and lids. **Bottle Holder** (6-prong): For up to 6 squeeze bottles and lids.

Model No. Green (K3)	Model No. Gray (K4)	Bins & Holders	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
	<b>TDR36K4</b>	Tray Drying Rack (Grid Mounted)	10.187	259	14.562	371	34.25	870	11.4	5.2
<b>TDR48K3</b>	<b>TDR48K4</b>	Tray Drying Rack (Grid Mounted)	10.187	259	14.562	371	46.25	1175	12.8	5.8
<b>IWA-S11K3</b>	<b>IWA-S11K4</b>	Slanted Lid Holder/Drying Shelf	12.125	307	14.125	359	20.75	527	5.0	2.3
<b>IWA-11K3</b>	<b>IWA-11K4</b>	Lid Holder/Drying Shelf	4.5	114	8.25	210	13.5	343	2.0	0.9
<b>BH6K3</b>	<b>BH6K4</b>	6-Prong Bottle Rack	11	279	14.875	378	5.125	130	2.3	0.8

### "Shelf Mounted" Tray and Steam Pan Drying Options: 24" (610mm) deep

"XE" models accommodate full & half size sheet pans and large cutting boards. "XEA" models accommodate 2-1/2" (64mm) tall, full, 2/3 and half size steam pans. These accessories mount to Super Erecta, Super Erecta Pro, MetroMax Q, or MetroMax i shelf.

To create a "shelf mounted tray drying tier, order (2) 24" deep shelf supports, one shelf, and one "XTR" drying rack.

Model No.	Fits Shelf of Frame	Slot Spacing		Tray/Pan Capacity	Approx Pkd Wt.	
		(in.)	(mm)		(in.)	(mm)
<b>XTR2436XE</b>	24x36, 24x42, 24x48	1.125	28	24	14.7	6.7
<b>XTR2448XE</b>	24x48	1.125	28	34	19.8	9
<b>XTR2436XEA</b>	24x36, 24x42, 24x48	3	76	10	9.9	4.5
<b>XTR2448XEA</b>	24x48	3	76	14	12.9	5.8



XTR2436XE

**Hooks:** Suitable for holding utensils and lightweight cooking or straining vessels. J-hooks are available in small, large, and double-large styles; chrome-plated; attach to grids and wire shelf frames. 6" (152mm) long prong hook; 10 lbs. (4.5kg) capacity; attaches to grid.

Model No. Chrome	Model No. Green (K3)	Model No. Gray (K4)	Description	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
				(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>HK23C</b>	-	-	Small Hook	3.5	89	1.25	32	-	-	0.5	0.2
<b>HK25C</b>	-	-	Large Hook	3.5	89	2	50	-	-	0.5	0.2
<b>HK26C</b>	-	-	Double Large Hook	3.5	89	5	50	-	-	0.5	0.2
-	<b>PGHK6K3</b>	<b>PGHK6K4</b>	6" Pronged Hook	5.625	92	1.25	32	7.625	194	0.3	0.1

### Utensil Holders for Sanitary Air Drying or Prep Area Applications: IWA models: Organize multiple utensils; Metroseal finish. Utensil Cylinders:

Perforated polymer; small utensils to air dry and are ideal above work tables to hold small utensils. Order one holder (FCH) per polymer cylinder (FC1).

Model No. Green (K3)	Model No. Gray (K4)	Bins & Holders	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>IWA-12K3</b>	<b>IWA-12K4</b>	Large Utensil Holder	4	102	10.5	267	10.375	264	4	1.8
<b>IWA-14K3</b>	<b>IWA-14K4</b>	Small Utensil Holder	4	102	4.375	111	10.375	264	4	1.8
<b>FC1</b>	<b>FC1</b>	Utensil Cylinder (Polymer)	5.5	140	4.312	109	4.312	109	0.3	0.1
<b>FCH</b>	<b>FCHK4</b>	Mounting Bracket - Cylinder	5.75	146	2.625	67	5.625	149	1.0	0.5

**Bins and Holders:** Easily mount to grids above a work table to contain small supplies, utensils, or ingredients and to keep them off of the work surface.

Model No.	Bins & Holders	Actual Height		Actual Width		Actual Length		Approx Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>MB30230CLSH</b>	Clear Bin Packed 12/ctn	5	127	5.5	140	10.875	279	1	0.5
<b>MB30235CLSH</b>	Clear Bin Packed 6/ctn	5	127	11	280	10.875	279	1.5	0.7
<b>MB30240CLSH</b>	Clear Bin Packed 12/ctn	7	180	8.25	210	14.75	375	2	0.9
<b>DD3722A</b>	Single Bin Holder	.5	13	-	-	3	76	0.5	0.2
<b>PBA-1BH</b>	Small Bin Holder	1	25	11.75	298	11	280	1	0.5
<b>PBA-2PH</b>	Large Bin Holder	1	25	22.25	565	22	559	2	0.9

### Miscellaneous Accessories

Model No. Green (K3)	Model No. Gray (K4)	Description	Actual Height		Actual Width/Depth		Actual Length		Approx Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
<b>SR24K3</b>	<b>SR24K4</b>	Spice Rack/Utility Rack	4	102	5.25	133	22.5	571	3.5	1.6
<b>SRD18K3</b>	-	Sticker Roll Holder Tube Dim. For holding rolls (14.75" (375mm). Fits up to 6.25" (159mm) diameter roll	3.75	95	5	127	18.5	470	2.6	1.2
<b>GBHVK3</b>	<b>GBHVK4</b>	Glove Box Holder (vertical); Inside Dim.: 5.875" (right to left) x 3.437 D. (front to back) [149x87mm]]	10.5	267	4.75	120	6.375	162	2	0.9
-	<b>GBHHK4-S</b>	Glove Box Holder (horizontal); Inside Dim.: 10.125" (right to left) x 3.437 D (front to back) [257x87mm]	7	178	4.75	120	10.625	270	2	0.9

an Ali Group Company



The Spirit of Excellence

SmartWall Accessories





Item # \_\_\_\_\_

Job \_\_\_\_\_

## SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS

• **Ideal for Storing** items conveniently overhead or above work surfaces.

• **Versatile:** Can accommodate Super Erecta wire and solid shelves, Super Erecta Pro, MetroMax Q, and MetroMax i shelves.

**Note:** For MetroMax i shelves, order (1) M9997-4 adapter kit per shelf.

• **Single and Double Supports:** Double support used for mounting adjacent shelves; single supports at the ends of the shelving tier. Available in nickel chrome, Metroseal 3 or Type 304 stainless steel.

### Post-Type Mounts

• **Versatile:** Metro's post-type mounting system can meet your exact needs for wall shelving. Posts and supports are available to hold anything from a single small shelf to many tiers of shelving running continuously along a wall.

• **Fast, Secure Assembly:** Post has rolled, circular grooves along its entire height at 1" (25mm) intervals. Tapered, plastic split-sleeve locks around any groove, and matching taper in opening on shelf support provides secure positioning.

• **Adjustable:** Shelf supports and shelves can be positioned or repositioned on the post in 1" (25mm) increments.

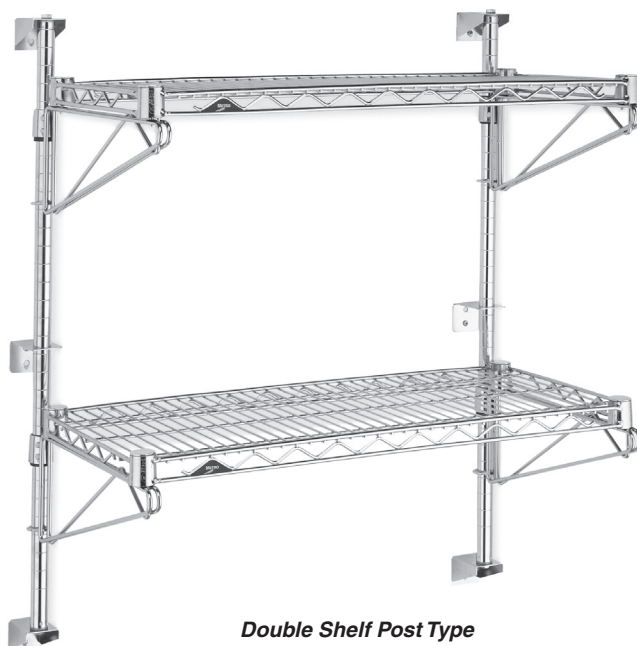
• **For Easy Ordering:** "End Unit" and "Mid Unit" models are available to meet a wide range of wall-shelving requirements. Just add shelves.

### Direct Mounts

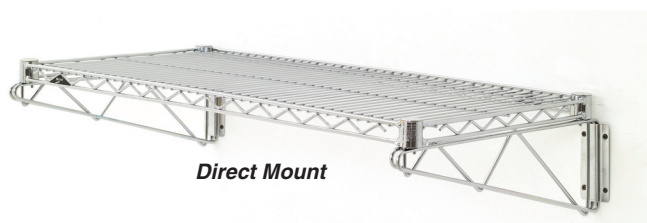
• **Convenient, single storage level.**

• **Two-Piece:** Support is held by mounting plate, which attaches directly to the wall.

• **Conserve Space:** Back of shelf is within a fraction of an inch from the wall.



*Double Shelf Post Type*



*Direct Mount*



*Single*



*Double*



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



**Super Erecta Shelf® Post-Type & Direct Wall Mounts**

**10.40**



Job \_\_\_\_\_

# SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS



## Post Type Wall Mounts — Preconfigured Models. Just add shelves.

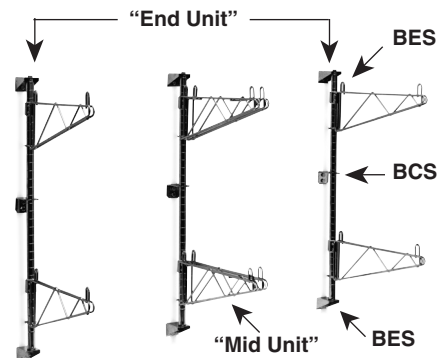
Post-type wall mounts are available in preconfigured "End Units" and "Mid Units," complete with all needed components except wall bolts or screws, which must be selected according to type of wall.\* Components are chrome-plated.

"End Unit" consists of two posts with brackets, and two single supports for each shelf.

"Mid Unit" consists of one post with brackets and a double support for each tier.

### Guide

Single unit	(1) End Unit	—
Two units connected end-to-end	(1) End Unit	(1) Mid Unit
Three units connected end-to-end	(1) End Unit	(2) Mid Units
Four units connected end-to-end	(1) End Unit	(3) Mid Units
Five units connected end-to-end	(1) End Unit	(4) Mid Units



Number of Tiers	Post Number	Model No. 14" (460mm) Shelf Width		Model No. 18" (457mm) Shelf Width		Model No. 21" (533mm) Shelf Width		Model No. 24" (610mm) Shelf Width	
		End Unit	Mid Unit	End Unit	Mid Unit	End Unit	Mid Unit	End Unit	Mid Unit
1 Shelf	13PDF	SW21C	AW21C	SW31C	AW31C	SW41C	AW41C	SW51C	AW51C
2 Shelf	33PDF	SW23C	AW23C	SW33C	AW33C	SW43C	AW43C	SW53C	AW53C
3 Shelf	54PDF	SW25C	AW25C	SW35C	AW35C	SW45C	AW45C	SW55C	AW55C
4 Shelf	63PDF	SW26C	AW26C	SW36C	AW36C	SW46C	AW46C	SW56C	AW56C

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21. For MetroMax i shelves, order one M9997-4 adapter kit per shelf.

## Posts & Brackets

Post Height (in.)	Post Height (mm)	Description	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	Approx. Pkd. Wt. (lbs.) (kg)	
13 <sup>7</sup> / <sub>8</sub>	350	Post for 1 tier	13PDF	13PDFK3	13PDFS	1.25	0.6
33 <sup>5</sup> / <sub>8</sub>	854	Post for 2 tiers	33PDF	33PDFK3	33PDFS	2.75	1.2
54	1370	Post for 3 or more tiers	54PDF	54PDFK3	54PDFS	5.0	2.3
62	1573	Post for 4 or more tiers	63PDF	63PDFK3	63PDFS	6.0	2.7
		End Bracket	BES	BESK3	SBES	0.5	0.2
		Intermediate Bracket	BCS	BCSK3	SBCS	0.5	0.2

## To Order By Components

**Posts & Brackets** — Two end brackets (BES), are supplied with each of these double-footed posts. One intermediate bracket (BCS) is supplied with 33PDF posts and two are supplied with 54PDF and 63PDF posts. Posts and brackets can be used to mount 12" (305mm) cantilever shelves (sheet #10.06) rather than shelf supports. BCS brackets can also be used to attach freestanding shelving to wall.

## Shelf Supports — Post Mounting

Shelf Width (in.)	Shelf Width (mm)	SINGLE			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	Model No. Stainless
14	360	1WS14C	1WS14K3	1WS14S	2WS14C	2WS14K3	2WS14S
18	457	1WS18C	1WS18K3	1WS18S	2WS18C	2WS18K3	2WS18S
21	533	1WS21C	—	1WS21S	2WS21C	—	2WS21S
24	610	1WS24C	1WS24K3	1WS24S	2WS24C	2WS24K3	2WS24S

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21. For MetroMax i shelves, order one M9997-4 adapter kit per shelf. **Load Rating:** 250 lbs. (113kg) per system.

**Direct Wall Mounts** — Each consists of one shelf support and mounting plate, with two caps. Use single support at shelf ends; double support for adjoining shelves. Select wall bolts or screws according to type of wall.\*

\*User should determine that wall material and method of mounting are suitable to support the shelves and their contents.

## Direct Wall Mounts

Shelf Width (in.)	Shelf Width (mm)	SINGLE			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	Model No. Stainless
14	360	1WD14C	1WD14K3	1WD14S	2WD14C	2WD14K3	2WD14S
18	457	1WD18C	1WD18K3	1WD18S	2WD18C	2WD18K3	2WD18S
21	533	1WD21C	1WD21K3	1WD21S	2WD21C	2WD21K3	2WD21S
24	610	1WD24C	1WD24K3	1WD24S	2WD24C	2WD24K3	2WD24S

**Load Rating:** 200 lbs. (91kg) per system.

All Metro Catalog Sheets are available on our Web Site: [www.metro.com](http://www.metro.com)



## InterMetro Industries Corporation

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Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

L02-021  
Printed in U.S.A. Rev. 4/11

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Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

**Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



Super Erecta with Metroseal

Gray Metroseal Epoxy  
Finish with MicrobanGreen Metroseal Epoxy  
Finish with Microban

**InterMetro Industries Corporation**  
North Washington Street, Wilkes-Barre, PA 18705  
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Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

L02-006e  
Printed in U.S.A. 6/20

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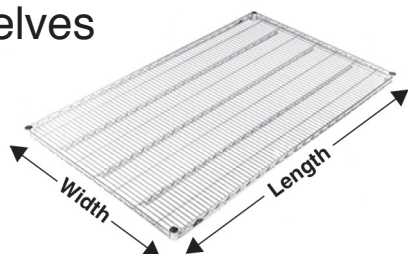
**Super Erecta® Shelf Wire Shelving**

**10.01**



# Super Erecta® Shelf Wire Shelving

## Wire Shelves



Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf  
Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.  
Cat. No. **9986Z** (bag of 4 with zinc C-rings)  
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf  
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)  
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.  
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

**Note:** The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

**Note:** The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:  
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.  
Mobile units: maximum allowable post height is 54" (1370mm).

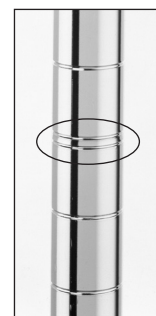


# Super Erecta® Shelf Wire Shelving

## SiteSelect® Posts

**Stationary Posts** - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**



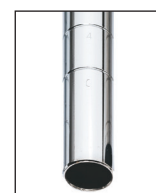
SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>7P</b>	<b>7PK3</b>	<b>7PK4</b>	-	7.375	187	0.5	0.3
<b>13P</b>	<b>13PK3</b>	<b>13PK4</b>	<b>13PS</b>	14.375	365	1	0.5
<b>27P</b>	<b>27PK3</b>	<b>27PK4</b>	<b>27PS</b>	28.375	720	1.75	0.75
<b>33P</b>	<b>33PK3</b>	<b>33PK4</b>	<b>33PS</b>	34.375	873	2	0.9
<b>54P</b>	<b>54PK3</b>	<b>54PK4</b>	<b>54PS</b>	54.4375	1382	3	1.4
<b>63P</b>	<b>63PK3</b>	<b>63PK4</b>	<b>63PS</b>	62.4375	1585	3.5	1.6
<b>74P</b>	<b>74PK3</b>	<b>74PK4</b>	<b>74PS</b>	74.5	1892	4	1.8
<b>86P</b>	<b>86PK3</b>	<b>86PK4</b>	<b>86PS</b>	86.5	2197	5	2.3
<b>*96P</b>	-	-	-	96.5	2450	5.5	2.5

\*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.



Stationary Post



Post for Stem Caster

## Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>13UP</b>	<b>13UPK3</b>	<b>13UPK4</b>	<b>13UPS</b>	13.75	349	1	0.5
<b>27UP</b>	<b>27UPK3</b>	<b>27UPK4</b>	<b>27UPS</b>	27.75	704	1.75	0.75
<b>33UP</b>	<b>33UPK3</b>	<b>33UPK4</b>	<b>33UPS</b>	33.75	857	2	0.9
<b>54UP</b>	<b>54UPK3</b>	<b>54UPK4</b>	<b>54UPS</b>	53.8125	1366	3	1.4
<b>63UP</b>	<b>63UPK3</b>	<b>63UPK4</b>	<b>63UPS</b>	61.8125	1570	3.5	1.6
-	<b>70UPK3</b>	<b>70UPK4</b>	-	69.75	1771	3.75	1.7
<b>74UP</b>	<b>74UPK3</b>	<b>74UPK4</b>	<b>74UPS</b>	73.875	1876	4	1.8
<b>86UP</b>	<b>86UPK3</b>	<b>86UPK4</b>	<b>86UPS</b>	85.875	2181	4.5	2.0

## Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

## Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
<b>54P-STKD</b>	<b>54PS-STKD</b>	54.4375	1382	3	1.4
<b>63P-STKD</b>	<b>63PS-STKD</b>	62.4375	1585	3.5	1.6
<b>74P-STKD</b>	<b>74PS-STKD</b>	74.5	1892	4	1.8



Staked Post



Swaged Post

## Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
<b>33UPS-SW</b>	33.75	857	2	.9
<b>54UPS-SW</b>	53.8125	1366	3	1.4
<b>63UPS-SW</b>	61.8125	1570	3.5	1.6





Item # \_\_\_\_\_

Job \_\_\_\_\_

## SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS

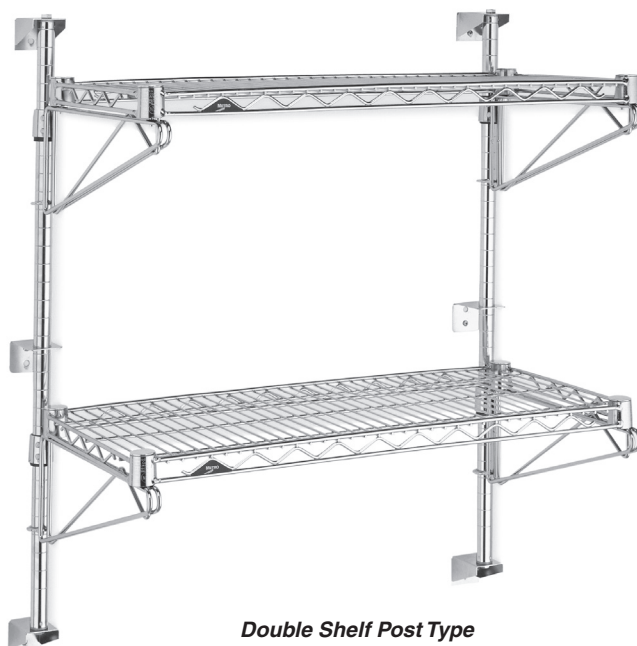
- **Ideal for Storing** items conveniently overhead or above work surfaces.
- **Versatile:** Can accommodate Super Erecta wire and solid shelves, Super Erecta Pro, MetroMax Q, and MetroMax i shelves.  
**Note:** For MetroMax i shelves, order (1) M9997-4 adapter kit per shelf.
- **Single and Double Supports:** Double support used for mounting adjacent shelves; single supports at the ends of the shelving tier. Available in nickel chrome, Metroseal 3 or Type 304 stainless steel.

### Post-Type Mounts

- **Versatile:** Metro's post-type mounting system can meet your exact needs for wall shelving. Posts and supports are available to hold anything from a single small shelf to many tiers of shelving running continuously along a wall.
- **Fast, Secure Assembly:** Post has rolled, circular grooves along its entire height at 1" (25mm) intervals. Tapered, plastic split-sleeve locks around any groove, and matching taper in opening on shelf support provides secure positioning.
- **Adjustable:** Shelf supports and shelves can be positioned or repositioned on the post in 1" (25mm) increments.
- **For Easy Ordering:** "End Unit" and "Mid Unit" models are available to meet a wide range of wall-shelving requirements. Just add shelves.

### Direct Mounts

- **Convenient, single storage level.**
- **Two-Piece:** Support is held by mounting plate, which attaches directly to the wall.
- **Conserve Space:** Back of shelf is within a fraction of an inch from the wall.



*Double Shelf Post Type*



*Direct Mount*



*Single*



*Double*



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



**Super Erecta Shelf® Post-Type & Direct Wall Mounts**

**10.40**

Job \_\_\_\_\_

# SUPER ERECTA SHELF® POST-TYPE AND DIRECT WALL MOUNTS



## Post Type Wall Mounts — Preconfigured Models. Just add shelves.

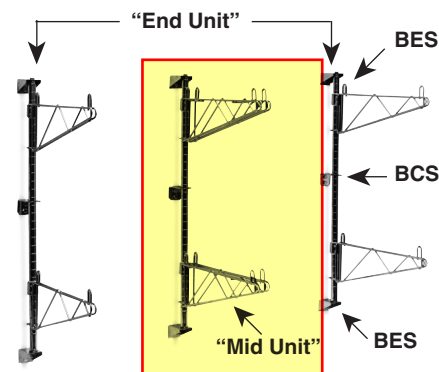
Post-type wall mounts are available in preconfigured "End Units" and "Mid Units," complete with all needed components except wall bolts or screws, which must be selected according to type of wall.\* Components are chrome-plated.

"End Unit" consists of two posts with brackets, and two single supports for each shelf.

"Mid Unit" consists of one post with brackets and a double support for each tier.

### Guide

Single unit	(1) End Unit	—
Two units connected end-to-end	(1) End Unit	(1) Mid Unit
Three units connected end-to-end	(1) End Unit	(2) Mid Units
Four units connected end-to-end	(1) End Unit	(3) Mid Units
Five units connected end-to-end	(1) End Unit	(4) Mid Units



Number of Tiers	Post Number	Model No. 14" (460mm) Shelf Width		Model No. 18" (457mm) Shelf Width		Model No. 21" (533mm) Shelf Width		Model No. 24" (610mm) Shelf Width	
		End Unit	Mid Unit	End Unit	Mid Unit	End Unit	Mid Unit	End Unit	Mid Unit
1 Shelf	13PDF	SW21C	AW21C	SW31C	AW31C	SW41C	AW41C	SW51C	AW51C
2 Shelf	33PDF	SW23C	AW23C	SW33C	AW33C	SW43C	AW43C	SW53C	AW53C
3 Shelf	54PDF	SW25C	AW25C	SW35C	AW35C	SW45C	AW45C	SW55C	AW55C
4 Shelf	63PDF	SW26C	AW26C	SW36C	AW36C	SW46C	AW46C	SW56C	AW56C

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21. For MetroMax i shelves, order one M9997-4 adapter kit per shelf.

## Posts & Brackets

Post Height (in.)	Post Height (mm)	Description	Model No. Plated	Model No. Metroseal 3	Model No. Stainless	Approx. Pkd. Wt. (lbs.) (kg)	
13 <sup>7</sup> / <sub>8</sub>	350	Post for 1 tier	13PDF	13PDFK3	13PDFS	1.25	0.6
33 <sup>5</sup> / <sub>8</sub>	854	Post for 2 tiers	33PDF	33PDFK3	33PDFS	2.75	1.2
54	1370	Post for 3 or more tiers	54PDF	54PDFK3	54PDFS	5.0	2.3
62	1573	Post for 4 or more tiers	63PDF	63PDFK3	63PDFS	6.0	2.7
		End Bracket	BES	BESK3	SBES	0.5	0.2
		Intermediate Bracket	BCS	BCSK3	SBCS	0.5	0.2

## To Order By Components

**Posts & Brackets** — Two end brackets (BES), are supplied with each of these double-footed posts. One intermediate bracket (BCS) is supplied with 33PDF posts and two are supplied with 54PDF and 63PDF posts. Posts and brackets can be used to mount 12" (305mm) cantilever shelves (sheet #10.06) rather than shelf supports. BCS brackets can also be used to attach freestanding shelving to wall.

## Shelf Supports — Post Mounting

Shelf Width (in.)	Shelf Width (mm)	SINGLE			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	Model No. Stainless
14	360	1WS14C	1WS14K3	1WS14S	2WS14C	2WS14K3	2WS14S
18	457	1WS18C	1WS18K3	1WS18S	2WS18C	2WS18K3	2WS18S
21	533	1WS21C	—	1WS21S	2WS21C	—	2WS21S
24	610	1WS24C	1WS24K3	1WS24S	2WS24C	2WS24K3	2WS24S

Order shelves from sheets #10.01, 10.20, 10.80, 9.20, 9.21. For MetroMax i shelves, order one M9997-4 adapter kit per shelf. **Load Rating:** 250 lbs. (113kg) per system.

**Direct Wall Mounts** — Each consists of one shelf support and mounting plate, with two caps. Use single support at shelf ends; double support for adjoining shelves. Select wall bolts or screws according to type of wall.\*

\*User should determine that wall material and method of mounting are suitable to support the shelves and their contents.

## Direct Wall Mounts

Shelf Width (in.)	Shelf Width (mm)	SINGLE			DOUBLE		
		Model No. Chrome	Model No. Metroseal 3	Model No. Stainless	Model No. Chrome	Model No. Metroseal 3	Model No. Stainless
14	360	1WD14C	1WD14K3	1WD14S	2WD14C	2WD14K3	2WD14S
18	457	1WD18C	1WD18K3	1WD18S	2WD18C	2WD18K3	2WD18S
21	533	1WD21C	1WD21K3	1WD21S	2WD21C	2WD21K3	2WD21S
24	610	1WD24C	1WD24K3	1WD24S	2WD24C	2WD24K3	2WD24S

**Load Rating:** 200 lbs. (91kg) per system.

All Metro Catalog Sheets are available on our Web Site: [www.metro.com](http://www.metro.com)



## InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705  
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information:

U.S. and Canada: 1-800-992-1776

Outside U.S. and Canada: [www.metro.com/contactus](http://www.metro.com/contactus)

L02-021  
Printed in U.S.A. Rev. 4/11

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STAINLESS STEEL  
**POT RACKS**

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

**CEILING MOUNTED**



**Ceiling Mounted**

L	S/S	# of Hooks	Wt
36"	SC-36	12	42 lbs.
48"	SC-48	12	48 lbs.
60"	SC-60	18	54 lbs.
72"	SC-72	18	60 lbs.
84"	SC-84	18	66 lbs.
96"	SC-96	18	80 lbs.
108"	SC-108	18	86 lbs.
120"	SC-120	18	92 lbs.
132"	SC-132	18	98 lbs.
144"	SC-144	18	104 lbs.

**Wall Mounted**

L	S/S	# of Hooks	Wt
24"	SW-24	12	18 lbs.
36"	SW-36	12	22 lbs.
48"	SW-48	12	26 lbs.
60"	SW-60	18	30 lbs.
72"	SW-72	18	34 lbs.
84"	SW-84	18	44 lbs.
96"	SW-96	18	48 lbs.
108"	SW-108	18	52 lbs.
120"	SW-120	18	56 lbs.
132"	SW-132	18	60 lbs.
144"	SW-144	18	64 lbs.

**WALL MOUNTED**



**SHELF w/ POT RACK**



**Shelf with Pot Rack**

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

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

**FEATURES: (Ceiling Mounted)**

Ceiling suspension with chain hangers.  
 Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

**MATERIAL:**

Flat steel bar is 2" x 1/4", stainless steel.  
 Pot hooks are plated.  
 24" long chain hangers are plated.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.

**FEATURES: (Wall Mounted)**

Secured to wall by means of bolts through welded brackets.  
 (Hardware not provided)

**MATERIAL:**

Flat steel bar is 2" x 1/4", stainless steel.  
 Pot hooks are plated.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.

**FEATURES: (Shelf/Pot Rack)**

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets.  
 (Hardware not provided)

**MATERIAL:**

Flat stainless steel bar is 2" x 1/4".  
 Pot hooks are plated.  
 Type "430" stainless steel shelf.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

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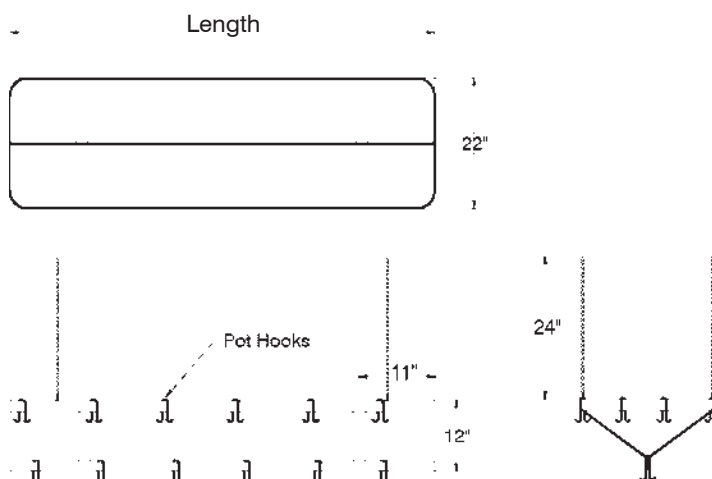


# DETAILS and SPECIFICATIONS

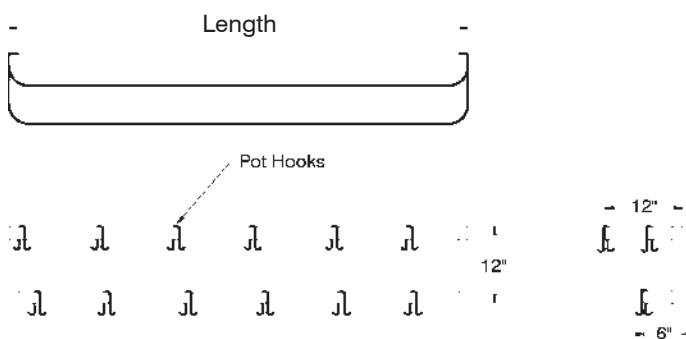
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

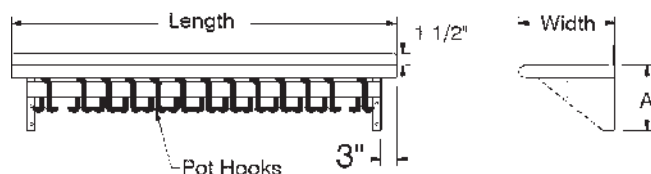
## Ceiling Mounted



## Wall Mounted



## Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

**Load Capacity = 20 lbs. per sq. ft.**  
(Evenly Distributed Weight)





STAINLESS STEEL

# REGALINE SINKS

## Three Compartments - Two Drainboards



**93 & 9 SERIES**  
Adjustable Side  
Cross-Bracing

**YES! It's SeaLess!**



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

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

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



**94 SERIES**  
Adjustable Side &  
Front Cross-Bracing



93 & 9 Series Adjustable  
Side Cross-Bracing



94 Series Adjustable  
Side & Front Cross-Bracing



Recessed Bowl Surface  
Accommodates Poly-Vance  
Cutting Boards & Sink Covers

**FEATURES:**

Tile edge for ease of installation.

One piece **Deep Drawn** sink bowls with integral drainboards with splash.

All sink bowls have a large liberal 3" radius.

"94" Series is supplied with adjustable front and side cross braces featuring leg clamps.

"93" & "9" Series is supplied with adjustable side cross braces featuring leg clamps.

**CONSTRUCTION:**

All TIG welded.

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

**MATERIALS:**

**Spec-Line (94 Series):** 14 gauge type 304 stainless steel  
11" High Splash.

**Standard (93 Series):** 16 gauge type 304 stainless steel  
8" High Splash.

**Super Saver (9 Series):** 18 gauge type 304 stainless steel  
8" High Splash.

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

Bowl Size	O.A. Length	DRBD. Size	SPEC-LINE 94 Series		STANDARD 93 Series		SUPER SAVER 9 Series		Cu. Ft.
			Model #	WT.	Model #	WT.	Model #	WT.	
<b>16" x 20"</b>	91"	18"	<b>14 Ga. 304 S/S</b> 14" Water Level		<b>16 Ga. 304 S/S</b> 12" Water Level		<b>18 Ga. 304 S/S</b> 12" Water Level		
	103"	24"	94-3-54-18RL	230 lbs.	93-3-54-18RL	189 lbs.	9-3-54-18RL	182 lbs.	49
	127"	36"*	94-3-54-24RL	248 lbs.	93-3-54-24RL	197 lbs.	9-3-54-24RL	190 lbs.	55
<b>20" x 20"</b>	103"	18"	94-3-54-36RL	275 lbs.	93-3-54-36RL	239 lbs.	9-3-54-36RL	208 lbs.	96
	115"	24"	94-23-60-18RL	248 lbs.	93-23-60-18RL	203 lbs.	9-23-60-18RL	198 lbs.	59
	139"	36"*	94-23-60-24RL	276 lbs.	93-23-60-24RL	220 lbs.	9-23-60-24RL	195 lbs.	65
<b>18" x 24"</b>	97"	18"	94-23-60-36RL	408 lbs.	93-23-60-36RL	387 lbs.	9-23-60-36RL	364 lbs.	89
	109"	24"	N/A	-	93-63-54-18RL	289 lbs.	9-63-54-18RL	226 lbs.	62
	133"	36"*	N/A	-	93-63-54-24RL	304 lbs.	9-63-54-24RL	233 lbs.	85
<b>24" x 24"</b>	127"	24"	N/A	-	93-63-54-36RL	367 lbs.	9-63-54-36RL	325 lbs.	96
	151"	36"*	94-43-72-24RL	390 lbs.	93-43-72-24RL	331 lbs.	9-43-72-24RL	318 lbs.	98
	103"	18"	94-43-72-36RL	448 lbs.	93-43-72-36RL	393 lbs.	9-43-72-36RL	345 lbs.	110
<b>20" x 28"</b>	115"	24"	94-83-60-18RL	358 lbs.	93-83-60-18RL	315 lbs.	9-83-60-18RL	277 lbs.	83
	139"	36"*	94-83-60-24RL	394 lbs.	93-83-60-24RL	346 lbs.	9-83-60-24RL	305 lbs.	95
			94-83-60-36RL	451 lbs.	93-83-60-36RL	398 lbs.	9-83-60-36RL	350 lbs.	109
* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.			14" Water Level		12" Water Level		12" Water Level		
† Requires Two Faucets			18" Flood Level		16" Flood Level		16" Flood Level		

Weights & Cubes Are Approximate

**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

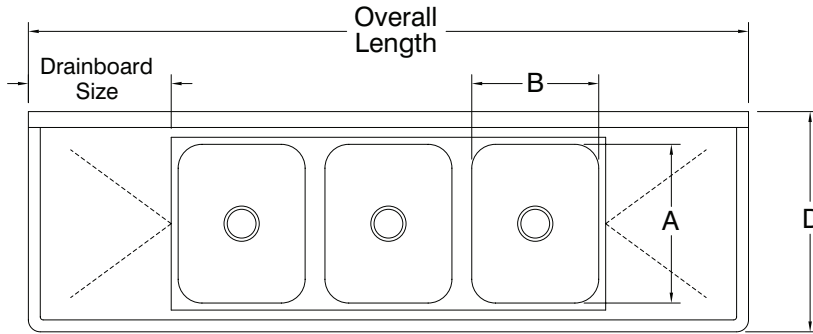
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# DIMENSIONS and SPECIFICATIONS

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

ALL DIMENSIONS ARE TYPICAL



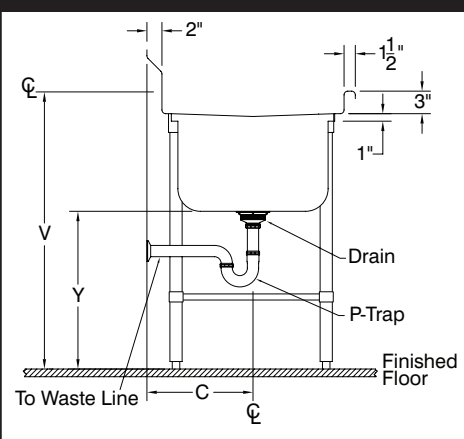
## DESCRIPTION

DESCRIPTION								94 SERIES					9 & 93 SERIES				
BOWL SIZE	Overall Length	DRBD SIZE	Recommended Use	A	B	C	D	V	W	X	Y	Z	V	W	X	Y	Z
16"x20"	91"	18"	DISH SINKS	20"	16"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	103"	24"															
	127"	*36"															
20"x20"	103"	18"	DISH & POT SINKS	20"	20"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	115"	24"															
	139"	*36"															
18"x24"	97"	18"	POT & PAN SINKS	24"	18"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	109"	24"															
	133"	*36"															
24"x24"	†127"	24"	POT SINKS	24"	24"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	†151"	*36"															
20"x28"	103"	18"	PAN SINKS	28"	20"	18 1/8"	36"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
	115"	24"															
	139"	*36"															

† Requires Two Faucets

\* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.

## PLUMBING ROUGH-IN

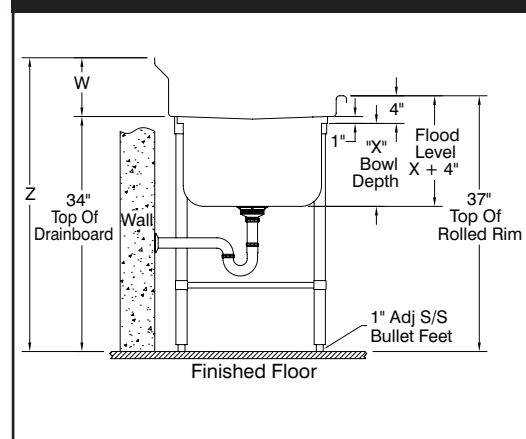


## MECHANICAL:

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

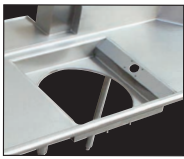


## SECTION

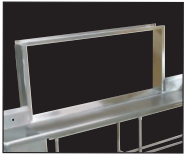


# DISHTABLE MODS

## Dishtable Modifications & Accessories



DTA-95



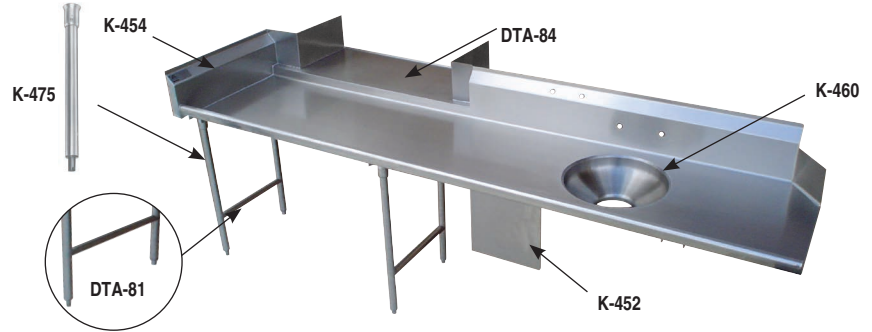
DTA-87



DTA-82



DTA-45



### MODIFICATIONS

K-23	Welded Set-Up/Cratered		
K-24	Shell Crating		
K-37	Anti-Siphon Vacuum Breaker Hole		
K-57	Welded Field Joint (Welded In Field By Others)		
K-76	Paint On Sound Deadening		
K-77	Splash Cut-Out (Pipe Chase)		
K-440	Waste Trough Installation Welded Into Table And Furnished With A 2" Deep Removable Basket		
K-452	Control Bracket 8" x 12"		
K-453	Control Bracket 14" x 16"		
K-454	Side Splash		
K-456	Scrap Block Installed (Includes Rubber Scrap Block)		
K-460	Disposal Cone Welded Into Table And Furnished With 8" x 12" Control Bracket & Faucet Holes (Supplied By Others)		
K-460A	Installation Of Disposal Cone With 14" x 16" Control Bracket, Faucet Holes (Cone Supplied By Others)		
K-461	Disposal Collar Welded Into Sink Bowl And Furnished With 8" x 12" Control Bracket (Supplied By Others)		
K-461A	Disposal Collar Welded Into Sink Bowl And Furnished With 14" x 16" Control Bracket (Supplied By Others)		
K-472	Special Faucet Hole Location		
K-495	Turn Down Backsplash (Incl. 2 Brackets. See K-397 For Add'l Sets)		
K-508A	Special Modification Charge		
K-550	Stainless Steel Tubular Rack Storage		
DTA-40	Drain Hole (For Sorting Table)		
DTA-45	Scrap Trough Welded To Dump Sink - Min. Scrap Trough Length Is 3'. Max. Length Is 8'. For 20" x 20" x 8" Bowl Spec-Line Soil S30 Series Only. - Consult Factory For Trough Lengths Exceeding 8 Feet		
DTA-46	Inside Mitered Corner		
DTA-66	Provision For Dishlanding On Straight Soil Table (Min 4')		
DTA-70	Install Booster Heater Brackets (Brackets By Others)		
DTA-72	Provision For Side Loader		
DTA-75	Provision For Limit Switch (Limit Switch By Others)		
DTA-76	Move Prerinse Sink To Conform To Dishmachine Requirements. Please Specify Machine When Placing Order		
DTA-78	Notch In Backsplash Return To Clear Handle Please Specify Machine When Placing Order		
DTA-81	S/S Welded Leg Assembly with S/S Feet		
DTA-82	15" x 20" x 8" Undercounter Dump Sink		
DTA-84	Simple Pass-Thru (Specify Wall Thickness - Min. Length 36")		
DTA-87	Pass-Thru Wall Frame (Specify Wall Thickness - Min. Length 36")		
DTA-95	Install Scrapper Top		
DTA-96	Install Trough Collector		
DTA-99A	16" x 20" x 12" Sink Bowls		
DTA-99B	20" x 20" x 12" Sink Bowls		
DTA-99C	10" x 14" x 5" Dump Sink		
DTA-99D	18" x 24" x 14" Sink		
DTA-99E	24" x 24" x 14" Sink		
DTA-106	Mirror Highlight To Dishtable Upgrade		

### ACCESSORIES

K-4	Lever Drain Bracket		
K-5	Twist Handle Operated Drain		
K-15	Twist Handle Operated Drain With Overflow		
K-397	Wall Brackets (2 Each. Brackets Included With K-495)		
K-455C	Stainless Steel Sink Cover 16" x 20"		
K-455E	Stainless Steel Sink Cover 20" x 20"		
K-457	Replacement Rubber Scrap Block (See K-456 For Install Cost)		
K-475	Replacement S/S Leg With Stainless Steel Bullet Foot		
K-478	Replacement Stainless Steel Bullet Foot		
K-488	Flanged S/S Bullet Foot		
K-550	Stainless Steel Tubular Rack Storage		
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)		
K-700D	12" High Removable Side Splash For Dishtables (Specify Model)		
DTA-53	SPEC-LINE Heavy Duty Prerinse Faucet		
DTA-51	Pre-Rinse Slide Bar for 18" x 24" Fab. Sink Bowls		
DTA-52	Pre-Rinse Slide Bar for 24" x 24" Fab. Sink Bowls		
DTA-55	Column Notch (Includes Splash)		
DTA-56	Add'l Length On 59" Side Of Corner Or Straight Tables		
DTA-58	Pre-Rinse Basket w/ Slide Bar for 18" x 24" Fab. Sink Bowls		
DTA-59	Pre-Rinse Basket w/ Slide Bar for 24" x 24" Fab. Sink Bowls		
DTA-60	Prerinse Slide Bar for 20" x 20" Fab. Sink Bowls		
DTA-62	Prerinse Basket For 20" x 20" Deep Drawn Bowls		
DTA-63	Prerinse Slide Bar For 20" x 20" Deep Drawn Bowls		
DTA-64	Prerinse Slide Bar For 16" x 20" Fab. Sink Bowls		
DTA-65	Prerinse Slide Bar For 16" x 20" Deep Drawn Bowls		
DTA-67	Stainless Steel Rear Cross-Bracing (Factory Installed Only)		
DTA-69	Prerinse Basket For 16" x 20" Deep Drawn Bowls		
DTA-100	Prerinse Basket with Slide Bar for 20" x 20" Fab. Sink Bowls		
DTA-125	Prerinse Basket with Slide Bar for 16" x 20" Fab. Sink Bowls		
DTA-125A	Perforated Basket for DTA-82 Dump Sink		



## ADDITIONAL DISHTABLE ACCESSORIES

For More Faucet Options & Faucet Specs,  
See Faucet Specifications

**⚠ WARNING:**

Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more info, visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

### Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

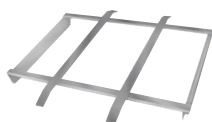
Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
<b>Large Size Baskets</b>			
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1



DTA-100 Shown

### Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
<b>Large Size Prerinse Slide Bars</b>			
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



### Prerinse Baskets with Welded Slide Bar For Deep Drawn Bowls

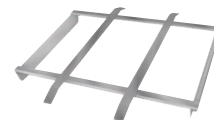
Model #	Fits Bowls	Wt.	Cu.
DTA-69	16" x 20" x 4"	9 lbs.	1
DTA-62	20" x 20" x 4"	12 lbs.	1



DTA-62 Shown

### Prerinse Slide Bars for Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-65	16" x 20"	7 lbs.	1
DTA-63	20" x 20"	9 lbs.	1



### Splash Mounted Faucet EXTRA HEAVY DUTY

K-119  
8" O.C.



16" Spout

### Splash Mounted Faucet

K-101  
8" O.C.



8" Spout

### SPEC-LINE EXTRA HEAVY DUTY

#### Prerinse Faucet

DTA-53  
8" O.C.

Wall Bracket Included

Splash Mounted

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



#### Prerinse Faucet



K-116  
8" O.C.

Wall Bracket Included

Splash Mtd.



Add-A-Faucet for DTA-53  
Prerinse Faucet  
K-117



Add-A-Faucet for K-116  
Prerinse Faucet  
K-117-TS



### Stainless Steel Sink Compartment Covers

K-455  
16" x 20" Cover  
or  
20" x 20"  
Specify Size



### Lever Operated Drain

K-5



Twist Handle 2" IPS

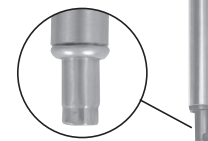
### Lever Drain Support Bracket

K-4



### INDIVIDUAL Stainless Steel Legs with Stainless Steel Adjustable Bullet Feet

K-475



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

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

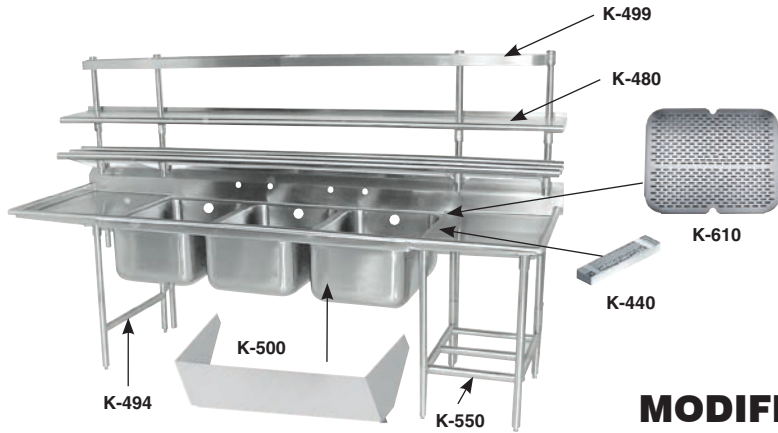
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**TEXAS**  
Fax: (972) 932-4795

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



# SINK MODIFICATIONS & ACCESSORIES



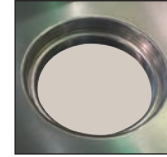
**K-37**  
Anti-Siphon  
Vacuum  
Breaker Holes



**K-72**  
Leg-To-Wall  
Brace



**K-460A**  
Disposal  
Cone w/  
Control  
Bracket &  
Faucet Holes



**K-461A**  
Install Collar  
w/ Control Bracket

## MODIFICATIONS

<b>K-4</b>	Support Bracket for Lever Waste Drain Handle
<b>K-23</b>	Sink Legs Welded To Undershelf Or Left-To-Right Cross Rails, Shipped Set Up & Crated. (Top Is Not Welded To Legs)
<b>K-23A</b>	Sink Legs Welded To Leg Gussets Under Sink Top & To Undershelf Or Left-To-Right Cross Rails, Shipped Set Up & Crated
<b>K-24</b>	Shell Crating
<b>K-37</b>	Anti-Siphon Vacuum Breaker Holes
<b>K-57</b>	Welded field Joint (Welded in field by others)
<b>K-76</b>	Paint on Sound Deadening
<b>K-77</b>	Splash Cutout (Pipe Chase)
<b>K-106</b>	Mirror Highlite Edge for Sink
<b>K-440</b>	Waste Trough with 2" deep removable basket
<b>K-447</b>	High Backsplash up to 18"
<b>K-448</b>	High Backsplash up to 13"
<b>K-450</b>	Extra Drainboard
<b>K-451</b>	Drainboard Corner Turn
<b>K-452</b>	Control Bracket 8" x 12"
<b>K-452S</b>	Splash Mounted Control Bracket 8" x 12"
<b>K-453</b>	Control Bracket 14" x 16"
<b>K-453S</b>	Splash Mounted Control Bracket 14" x 16"
<b>K-454</b>	Sidesplash
<b>K-456</b>	Scrap Block Installed
<b>K-460</b>	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes (Cone supplied by others)
<b>K-460A</b>	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes (Cone supplied by others)

<b>K-461</b>	Install Collar with 8" x 12" control bracket (Collar by others)
<b>K-461A</b>	Install Collar with 14" x 16" control bracket (Collar by others)
<b>K-470</b>	Modify Bowl Depth
<b>K-472</b>	Faucet Hole Revision
<b>K-473</b>	Working Height Revision
<b>K-476</b>	Punch for Over Flow Holes (Holes Only. N/C when ordering K-15)
<b>K-479</b>	Undershelf Under Drainboard
<b>K-480</b>	Stainless Steel 12" Wide Shelf (min. of 3 ft.)
<b>K-480A</b>	Stainless Steel 15" Wide Shelf (min. of 3 ft.)
<b>K-490</b>	Provision for Pot Washer (For "Wells-PW-106" only)
<b>K-491</b>	Provision for Hatco Heater
<b>K-495</b>	Turn Down Backsplash (Includes 2 Brackets. See K-397 Add'l Sets)
<b>K-498</b>	Tubular Overshelf 12" wide (Min. 3 Ft.)
<b>K-499</b>	Stainless Steel Pot Rack
<b>K-500</b>	Stainless Steel Apron to Cover Sink Bowls
<b>K-500A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
<b>K-508</b>	Special Sizing Charge (Larger size cut down to smaller size)
<b>K-508A</b>	Special Modification Charge
<b>K-510</b>	Prepare Sink for Undercounter Dishwasher (24" drainboard or larger)
<b>K-520</b>	Poly Board/Stainless Steel Cover Holder
<b>K-550</b>	Stainless Steel Tubular Rack Storage
<b>K-ROD</b>	Weld Support Rods For Poly Sink Cover In Corners Of Sink Bowl

## ACCESSORIES

<b>K-30</b>	Faucet Wall Mounting Bracket
<b>K-72</b>	Leg To Wall Brace
<b>K-350</b>	Residential Finish & Packaging
<b>K-397</b>	Wall Brackets for Sink (Brackets Included with K-495)
<b>K-457</b>	Replacement Rubber Scrap Block (See K-456 for install cost)
<b>K-474</b>	16 ga., '304' Series S/S Leg with S/S Foot
<b>K-475</b>	S/S Legs with S/S Foot
<b>K-477</b>	Replacement Leg Clamp For Adjustable Cross-Bracing
<b>K-477C</b>	Replacement Corner Leg Clamp For Adjustable Cross-Bracing
<b>K-478</b>	Stainless Steel Bullet Foot
<b>K-488</b>	Flanged S/S Bullet Foot
<b>K-493</b>	16 ga., '304' Series S/S Welded Leg Assembly with S/S Feet
<b>K-494</b>	S/S Welded Leg Assembly with S/S Feet
<b>K-497</b>	Galv. Welded Leg Assembly with Plastic Feet
<b>K-497A</b>	Galv. Individual Legs with Plastic Feet
<b>K-496</b>	Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet (For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors)
<b>K-610</b>	Perforated Stainless Steel Sink Grid (Specify Bowl Size)

## SINK COVERS

Choose Model # & Add The Proper Letter In Place Of The Underscore (.).  
Example: K-2A or FC-455H

Bowl Size	FOR DEEP DRAWN BOWLS		FOR FABRICATED BOWLS	
	Poly Covers Model K-2_	S/S Covers Model K-455_	Poly Covers Model K-2_	S/S Covers Model FC-455_
10" x 14"	A	A	AF	A
12" x 20"	I	I	IF	I
14" x 14"	H	H	HF	H
14" x 16"	B	B	BF	B
15" x 15"	Not Available	Not Available	MF	M
15" x 24"	Not Available	Not Available	UF	U
16" x 20"	C	C	CF	C
18" x 18"	Not Available	Not Available	JF	J
18" x 24"	D	D	DF	D
20" x 20"	E	E	EF	E
20" x 24"	Not Available	Not Available	PF	P
20" x 28"	G	G	GF	G
20" x 30"	Not Available	Not Available	SF	S
24" x 30"	Not Available	Not Available	TF	T
24" x 24"	F	F	FF	F
24" x 36"	Not Available	Not Available	RF	R
30" x 30"	Not Available	Not Available	VF	V

Custom Covers Available. Consult Factory.



Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

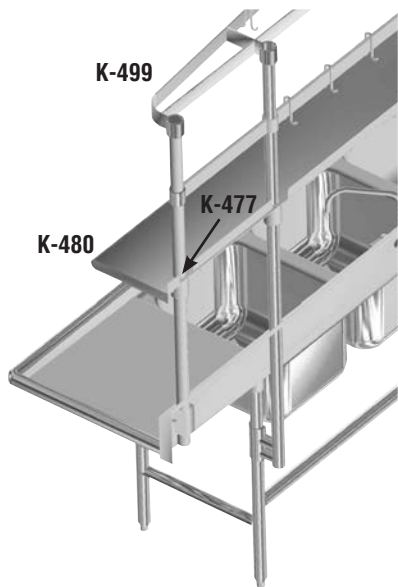
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Email: customer@advancetabco.com or Fax: 631-242-6900

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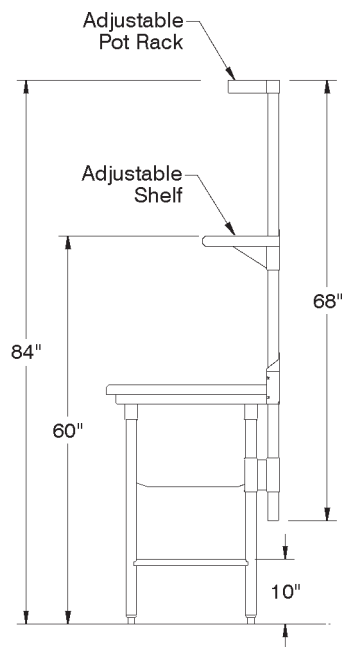


# POT RACK & TUBULAR OVERSHELF DETAILS AND SPECIFICATIONS

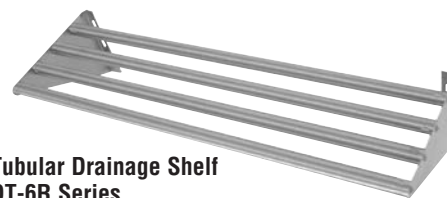
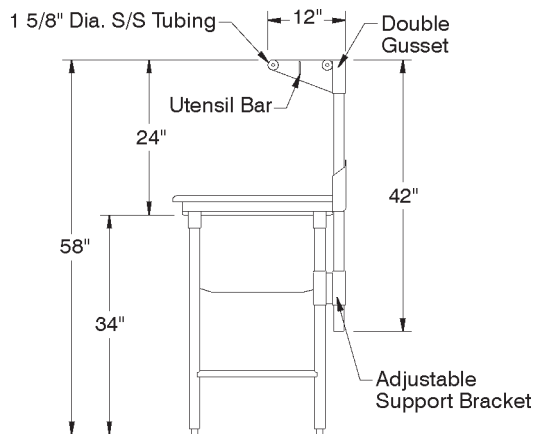
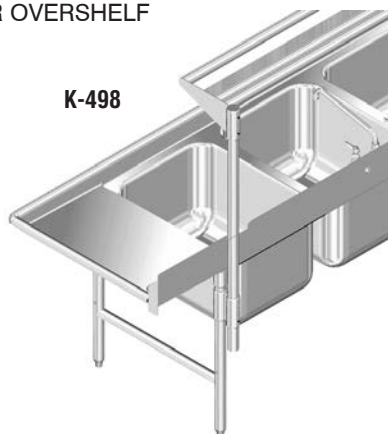
## ADJUSTABLE POT RACK & SHELF



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



## TUBULAR OVERSHELF



Model #	Description	Qty
K-477	Mounting Provision for Sink Mounted Pot Rack or Shelf	
K-480	12" Wide Stainless Steel Shelf	
K-498	Tubular Overshelf (min. 3 ft.)	
K-499	Stainless Steel Pot Rack	
DT-6R-36	3' Tubular Wall Mounted Drainage Shelf	
DT-6R-48	4' Tubular Wall Mounted Drainage Shelf	
DT-6R-60	5' Tubular Wall Mounted Drainage Shelf	
DT-6R-72	6' Tubular Wall Mounted Drainage Shelf	



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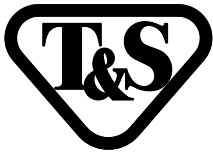
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 Fax: (770) 775-5625

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

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





**T&S BRASS AND BRONZE WORKS, INC.**  
 2 Saddleback Cove / P.O. Box 1088  
 Travelers Rest, SC 29690

Model No.  
**B-3950-01**

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 \_\_\_\_\_

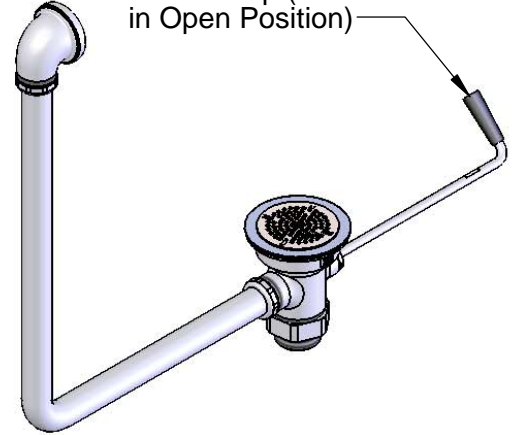
Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

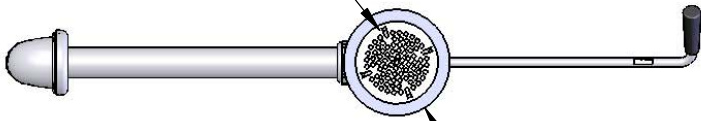
Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

Twist Handle w/  
 Heat Resistant  
 Plastic Grip (Shown  
 in Open Position)



Removable  
 Snap-in Strainer



Ø2 11/16"  
 [68mm]

Ø4 7/16"  
 [113mm]

Ø2" [51mm]  
 Opening Required

Ø1 1/4" [32mm] O.D.  
 Overflow Tube

19 1/2"  
 [495mm]

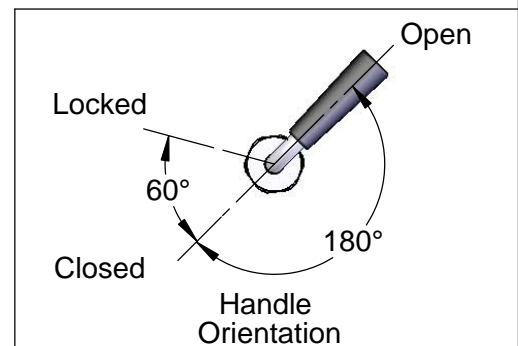
12 1/4" ± 1/4"  
 [312mm]

5 3/4"  
 [145mm]

2 5/8"  
 [67mm]

15 3/8"  
 [391mm]

Adapter Converts 2" NPT Male  
 to 1 1/2" NPT Male. Remove  
 Adapter when 2" NPT Male  
 Thread is Needed.



Product Specifications:  
 Rotary Waste Drain Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male  
 Outlet, 1 1/2" NPT Male Adapter & Overflow Tube & Head

Product Compliance:  
 ASME A112.18.2 / CSA B125.2



**T&S BRASS AND BRONZE WORKS, INC.**

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

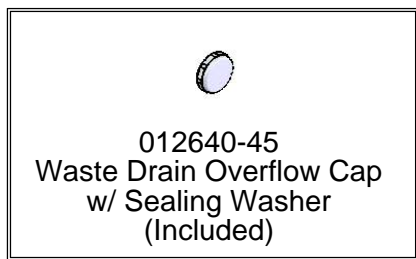
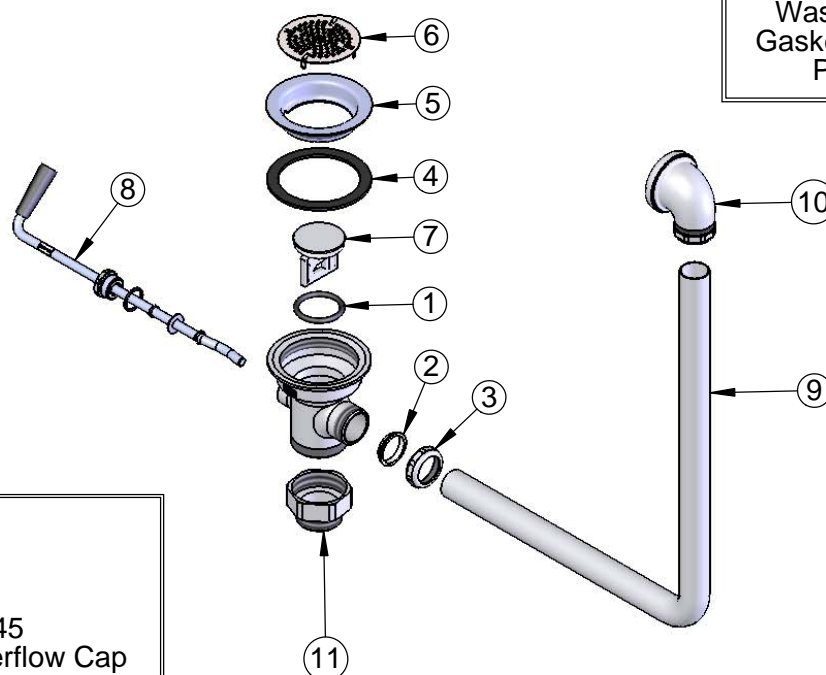
Model No.

**B-3950-01**

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	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling for Twist Drain
4	010382-45	Gasket, 3 1/2" Face Flange
5	010384-45	Flange, 3 1/2" Face
6	010386-45	Strainer, 3 1/2" Snap-in Removable
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Handle, Rotary Waste Valve Twist
9	011355-45	Tube, Overflow Elbow
10	011356-45	Head, Overflow Tube
11	B-3945	Adapter, 2" NPT x 1 1/2" NPT



Product Specifications:  
Rotary Waste Drain Valve w/ Twist Handle, 3 1/2" Sink Opening, 2" NPT Male Outlet, 1 1/2" NPT Male Adapter & Overflow Tube & Head

Product Compliance:  
ASME A112.18.2 / CSA B125.2



**T&S BRASS AND BRONZE WORKS, INC.**

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

Model No.

**B-0231**

Item No.

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**ADA Compliant**

This Space for Architect/Engineer Approval

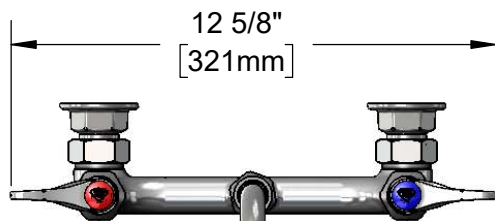
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

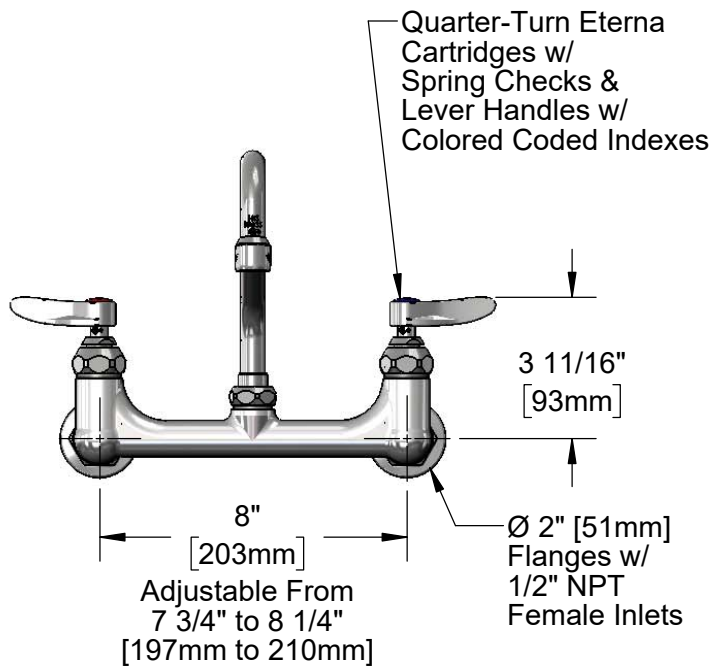
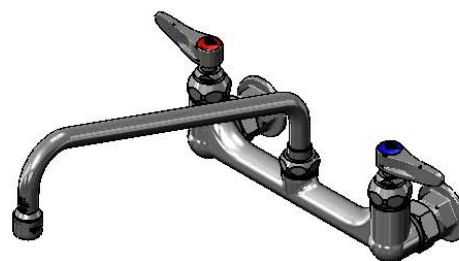
Architect/Engineer \_\_\_\_\_



12 5/8"  
[321mm]



062X  
12" Swing Nozzle w/  
Stream Regulator Outlet  
Converts to Rigid w/  
014200-45  
Lock Washer (Included).

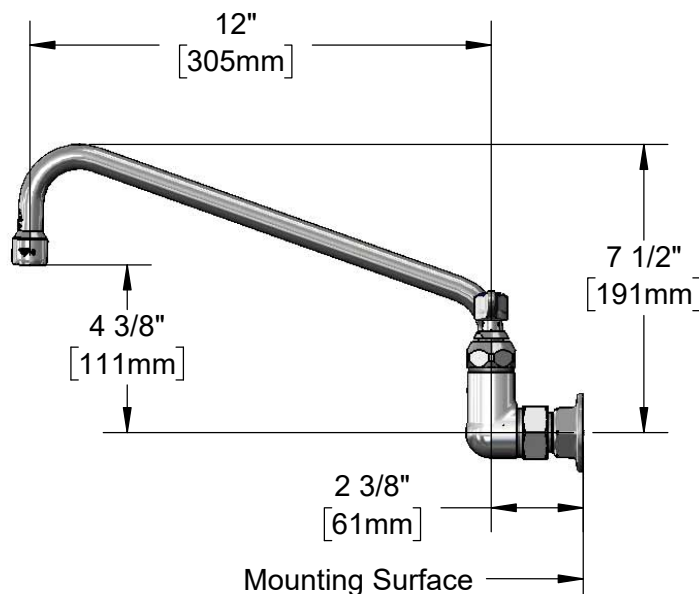


Quarter-Turn Eterna  
Cartridges w/  
Spring Checks &  
Lever Handles w/  
Colored Coded Indexes

3 11/16"  
[93mm]

8"  
[203mm]  
Adjustable From  
7 3/4" to 8 1/4"  
[197mm to 210mm]

Ø 2" [51mm]  
Flanges w/  
1/2" NPT  
Female Inlets



12"  
[305mm]

4 3/8"  
[111mm]

7 1/2"  
[191mm]

2 3/8"  
[61mm]

Mounting Surface

**Product Specifications:**

8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, 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

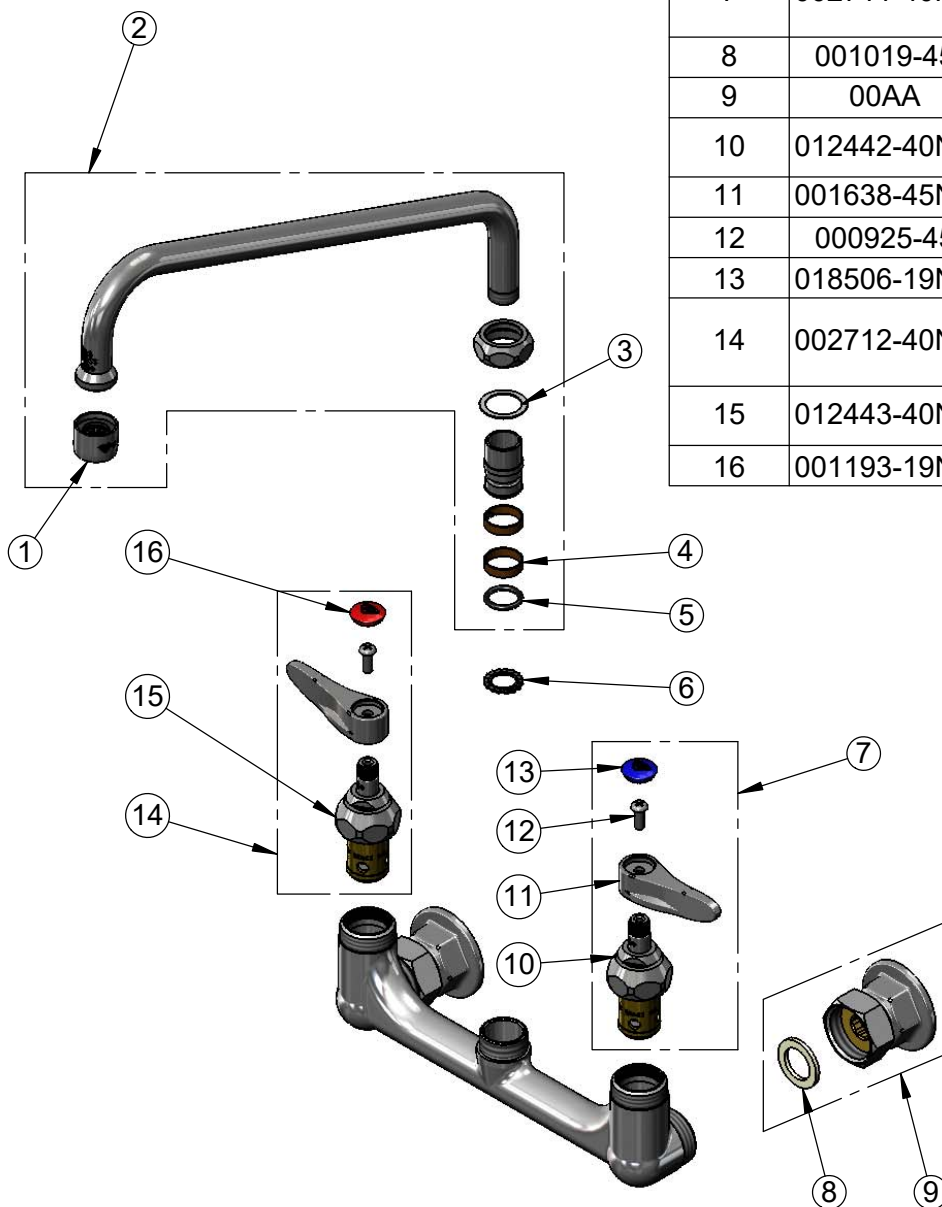
Model No.

**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	B-PT	Full Flow Stream Regulator, 55/64-27
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	002711-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC
8	001019-45	Coupling Nut Washer
9	00AA	1/2" NPT Female Eccentric Flange
10	012442-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, LTC
11	001638-45NS	Lever Handle (New Style)
12	000925-45	Lab Handle Screw
13	018506-19NS	Blue Button Index, Press-in
14	002712-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC
15	012443-40NS	Quarter-Turn Eterna Cartridge w/ Spring Check, RTC
16	001193-19NS	Red Button Index, Press-in



**Product Specifications:**  
8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, 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-0199-01**

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

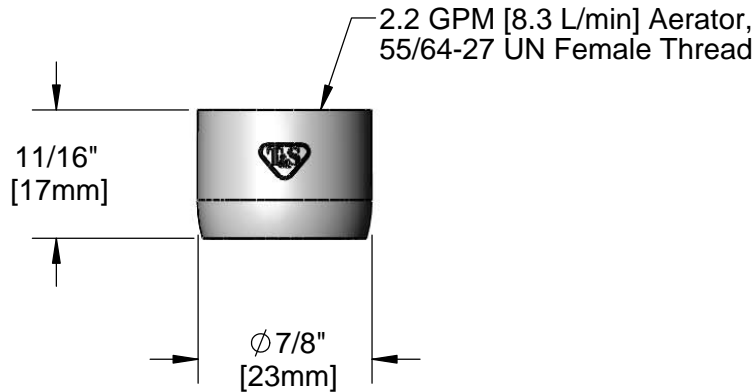
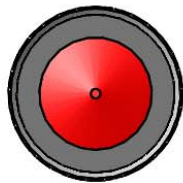
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Product Specifications:  
Aerator, 2.2 GPM [8.3 L/min] w/ 55/64-27 UN Female Thread

Product Compliance:  
ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)



# T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

**B-WH4H-NS**

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 \_\_\_\_\_

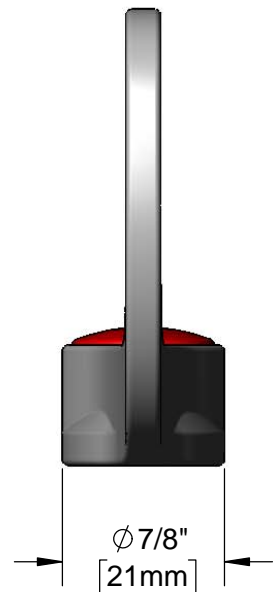
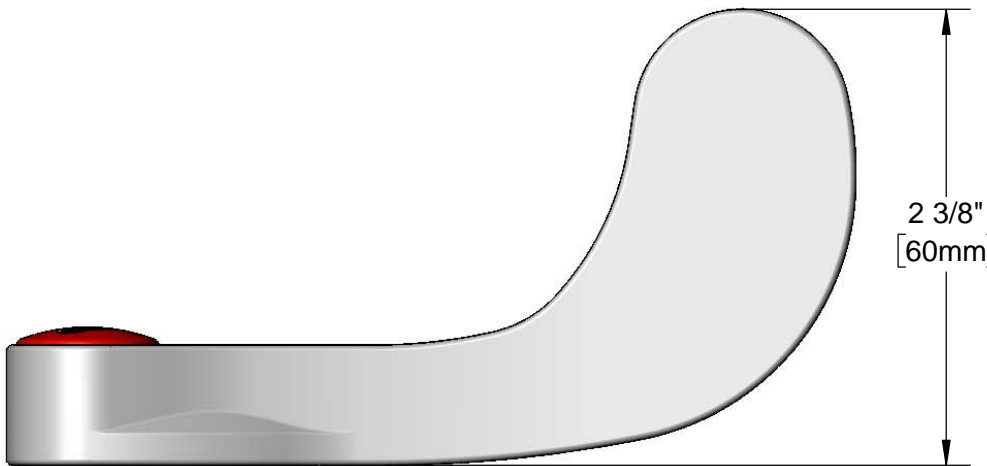
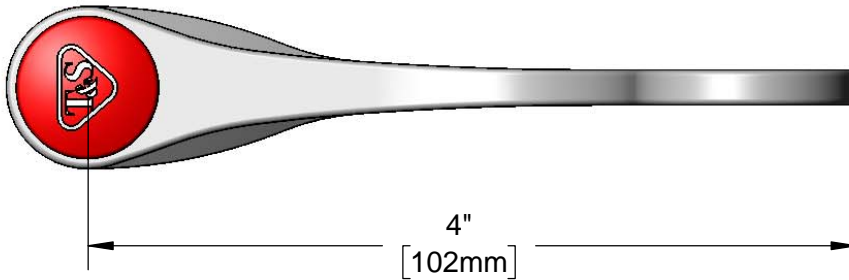
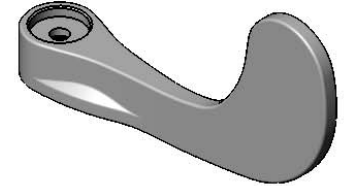
Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

Red Snap-In Index 

Mounting Screw 



Product Specifications:  
4" Wrist Action Handle w/ Red Index & Screw

Product Compliance:



# T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

**B-WH4C-NS**

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 \_\_\_\_\_

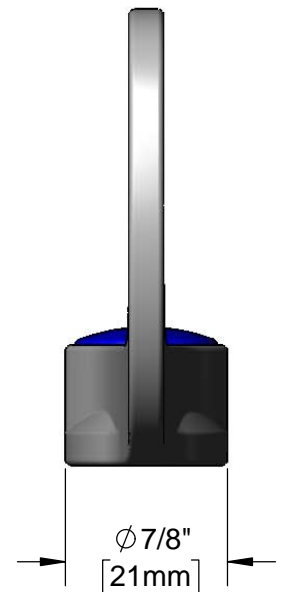
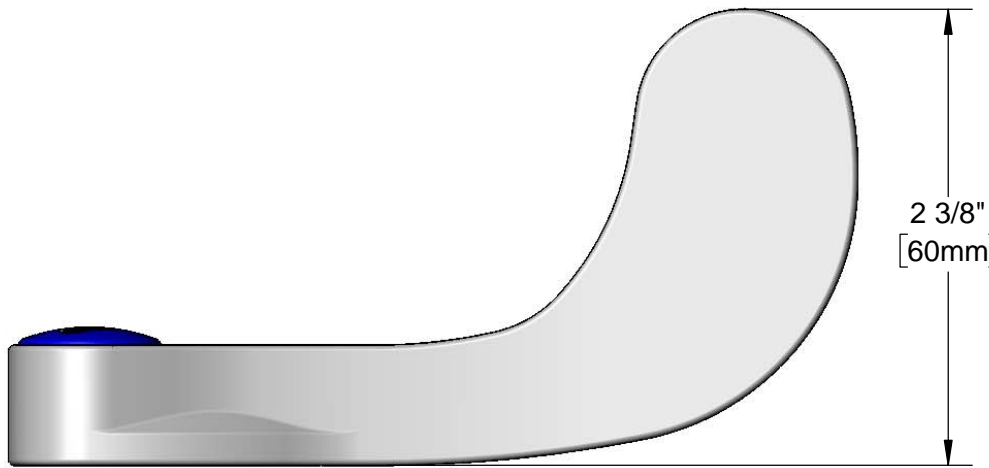
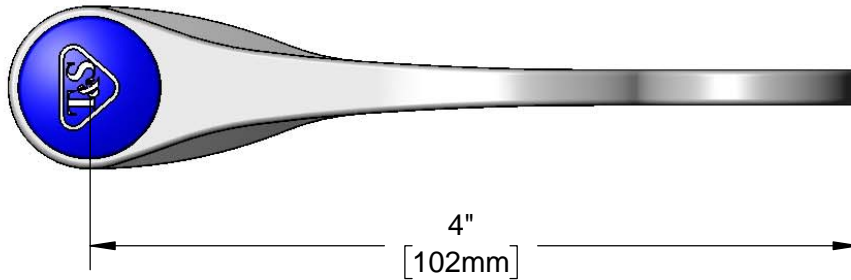
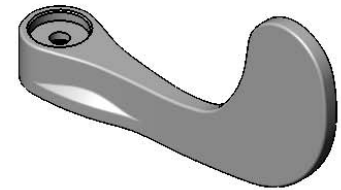
Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

Blue Snap-In Index 

Mounting Screw 

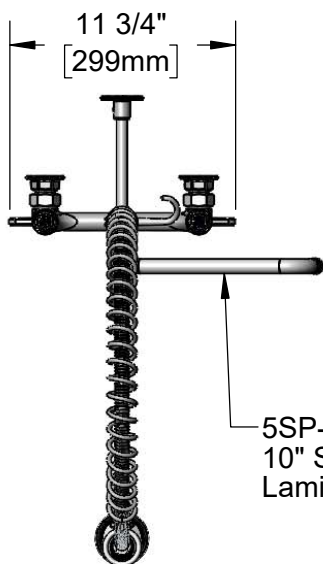


**Product Specifications:**

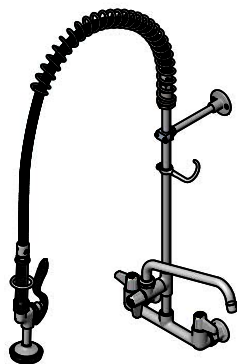
4" Wrist Action Handle w/ Blue Index & Screw

**Product Compliance:**

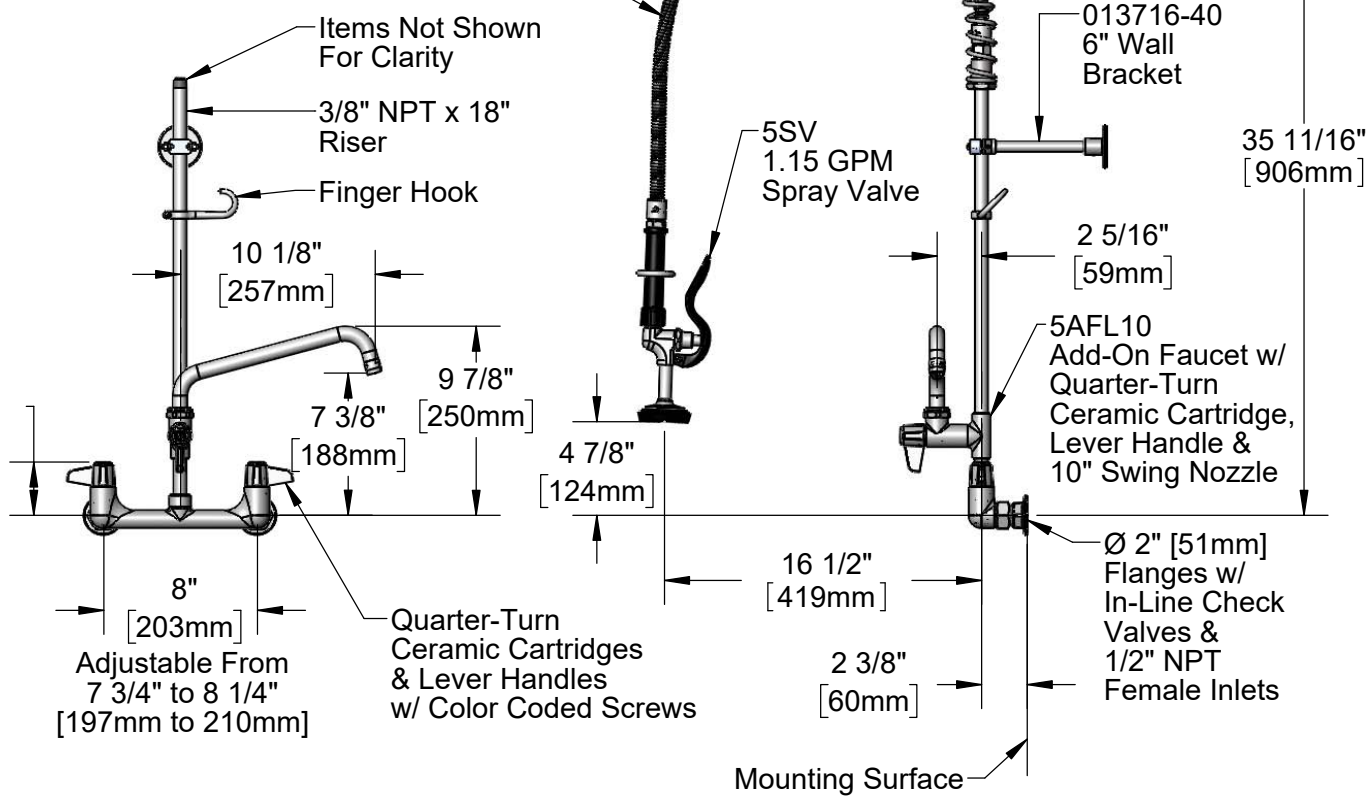




5SP-10  
10" Swing Nozzle w/  
Laminar Flow Device



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



*This Space for Architect/Engineer Approval*

Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_

Model Number

**5PR-8W10**

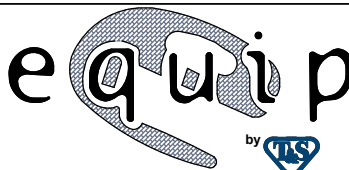
Product Specifications:

Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, Lever Handles, Add-On Faucet w/ 10" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

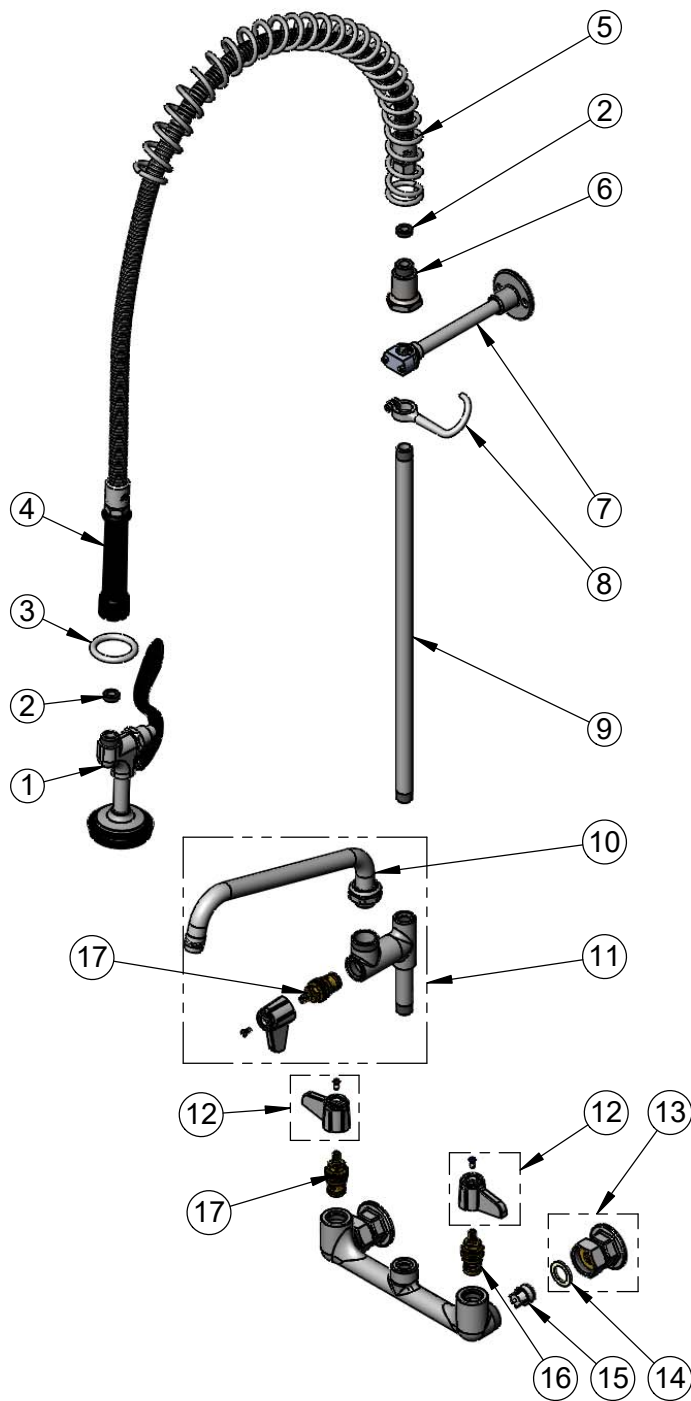
Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
2019 DOE PRSV - Class II

equip  
Foodservice  
Accessories



2 Saddleback Cove, P.O. Box 1088  
Travelers Rest, South Carolina 29690  
Phone: 800.891.4808 Fax: 800.868.0084  
equip.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	5SV	equip 1.15 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	5HSE44	equip 44" Flexible Stainless Steel Hose
5	014068-45	Overhead Spring
6	000821-40	Spring Body
7	013716-40	6" Wall Bracket
8	004R	Finger Hook
9	000369-40	3/8" NPT x 18" Riser
10	5SP-10	equip 10" Swing Nozzle
11	5AFL10	Add-On Faucet w/ 10" Swing Nozzle
12	5-HDL-L	equip Lever Handle w/ Color Coded Screws
13	00AA	1/2" NPT Female Eccentric Flange
14	001019-45	Coupling Nut Washer
15	013840-45	20mm Check Valve (2)
16	013788-45	equip Quarter-Turn Ceramic Cartridge, LTC
17	013787-45	equip Quarter-Turn Ceramic Cartridge, RTC

Model Number  
**5PR-8W10**

Product Compliance:  
ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
2019 DOE PRSV - Class II

Product Specifications:  
Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Quarter-Turn Ceramic Cartridges, Lever Handles, Add-On Faucet w/ 10" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

equip  
Foodservice  
Accessories



2 Saddleback Cove, P.O. Box 1088  
Travelers Rest, South Carolina 29690  
Phone: 800.891.4808 Fax: 800.868.0084  
equip.tsbrass.com



Item # \_\_\_\_\_

We put space to work.

Job \_\_\_\_\_

## Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

**Note:** Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



Super Erecta with Metroseal



Gray Metroseal Epoxy Finish with Microban



Green Metroseal Epoxy Finish with Microban



**InterMetro Industries Corporation**  
 North Washington Street, Wilkes-Barre, PA 18705  
 Product Information. U.S. and Canada: 1.800.992.1776  
 Outside U.S. and Canada: www.metro.com/contactus

L02-006e  
 Printed in U.S.A. 6/20

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

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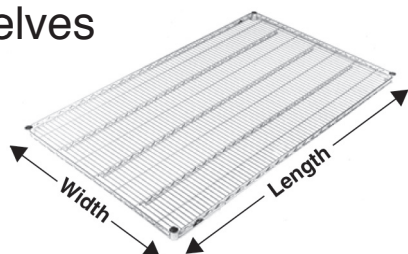
**Super Erecta® Shelf Wire Shelving**

**10.01**



# Super Erecta® Shelf Wire Shelving

## Wire Shelves



Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf. Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.  
Cat. No. **9986Z** (bag of 4 with zinc C-rings)  
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf  
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)  
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit. Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

**Note:** The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

**Note:** The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:  
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.  
Mobile units: maximum allowable post height is 54" (1370mm).



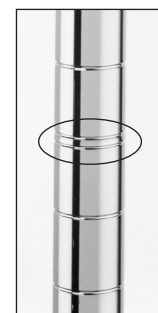


# Super Erecta® Shelf Wire Shelving

## SiteSelect® Posts

**Stationary Posts** - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>7P</b>	<b>7PK3</b>	<b>7PK4</b>	-	7.375	187	0.5	0.3
<b>13P</b>	<b>13PK3</b>	<b>13PK4</b>	<b>13PS</b>	14.375	365	1	0.5
<b>27P</b>	<b>27PK3</b>	<b>27PK4</b>	<b>27PS</b>	28.375	720	1.75	0.75
<b>33P</b>	<b>33PK3</b>	<b>33PK4</b>	<b>33PS</b>	34.375	873	2	0.9
<b>54P</b>	<b>54PK3</b>	<b>54PK4</b>	<b>54PS</b>	54.4375	1382	3	1.4
<b>63P</b>	<b>63PK3</b>	<b>63PK4</b>	<b>63PS</b>	62.4375	1585	3.5	1.6
<b>74P</b>	<b>74PK3</b>	<b>74PK4</b>	<b>74PS</b>	74.5	1892	4	1.8
<b>86P</b>	<b>86PK3</b>	<b>86PK4</b>	<b>86PS</b>	86.5	2197	5	2.3
<b>*96P</b>	-	-	-	96.5	2450	5.5	2.5

\*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.



Stationary Post



Post for Stem Caster

## Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
<b>13UP</b>	<b>13UPK3</b>	<b>13UPK4</b>	<b>13UPS</b>	13.75	349	1	0.5
<b>27UP</b>	<b>27UPK3</b>	<b>27UPK4</b>	<b>27UPS</b>	27.75	704	1.75	0.75
<b>33UP</b>	<b>33UPK3</b>	<b>33UPK4</b>	<b>33UPS</b>	33.75	857	2	0.9
<b>54UP</b>	<b>54UPK3</b>	<b>54UPK4</b>	<b>54UPS</b>	53.8125	1366	3	1.4
<b>63UP</b>	<b>63UPK3</b>	<b>63UPK4</b>	<b>63UPS</b>	61.8125	1570	3.5	1.6
-	<b>70UPK3</b>	<b>70UPK4</b>	-	69.75	1771	3.75	1.7
<b>74UP</b>	<b>74UPK3</b>	<b>74UPK4</b>	<b>74UPS</b>	73.875	1876	4	1.8
<b>86UP</b>	<b>86UPK3</b>	<b>86UPK4</b>	<b>86UPS</b>	85.875	2181	4.5	2.0

## Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

## Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
<b>54P-STKD</b>	<b>54PS-STKD</b>	54.4375	1382	3	1.4
<b>63P-STKD</b>	<b>63PS-STKD</b>	62.4375	1585	3.5	1.6
<b>74P-STKD</b>	<b>74PS-STKD</b>	74.5	1892	4	1.8



Staked Post



Swaged Post

## Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
<b>33UPS-SW</b>	33.75	857	2	.9
<b>54UPS-SW</b>	53.8125	1366	3	1.4
<b>63UPS-SW</b>	61.8125	1570	3.5	1.6

Job \_\_\_\_\_



# Metro® Stem Casters

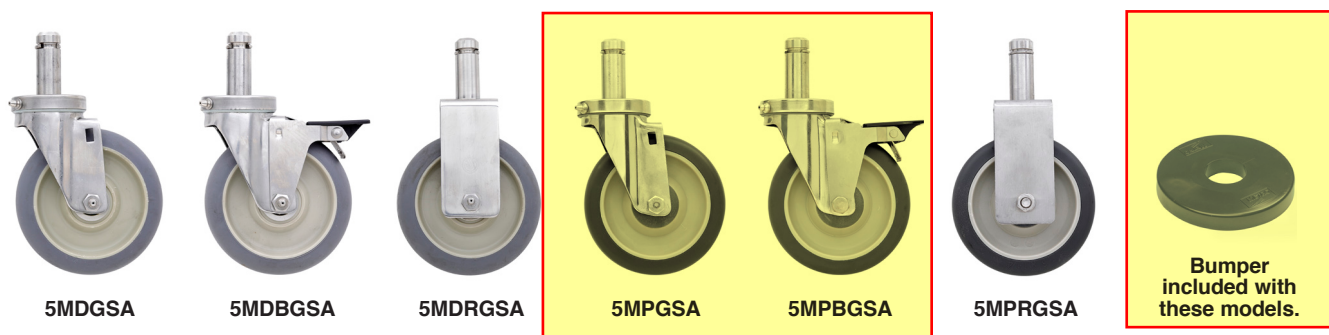
We put space to work.®

## Stainless Steel, Cart-Washable Casters

- Designed with sealed stainless steel bearings to withstand high-pressure washings and zerk fittings for easy routine maintenance. For medium duty applications. Bumpers included. NSF listed.
- Non marking tread
- Brake style: Pedal brake.

Wheel Diameter (in.) (mm)	Face (in.) (mm)		Load Rating (lbs.) (kg.)		Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit) (Celsius)		Apprx. Pkd. Wt. (lbs.) (kg.)		Cat. No.
5 127	1-1/4	32	250	113	Stem/Swivel	High Modulus Donut	-40° - 180°	-40° - 82°	2-1/2	1.1	<b>5MDGSA</b>
5 127	1-1/4	32	250	113	Stem/Brake	High Modulus Donut	-40° - 180°	-40° - 82°	2-5/8	1.2	<b>5MDBGSA</b>
5 127	1-1/4	32	250	113	Stem/Rigid	High Modulus Donut	-40° - 180°	-40° - 82°	2-3/8	1.1	<b>5MDRGSA</b>
5 152	1-1/2	38	300	135	Stem/Swivel	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/8	0.9	<b>5MPGSA</b>
5 152	1-1/2	38	300	135	Stem/Brake	Polyurethane, Flat	-30° - 180°	-34° - 82°	2-1/4	1	<b>5MPBGSA</b>
5 152	1-1/2	38	300	135	Stem/Rigid	Polyurethane, Flat	-30° - 180°	-34° - 82°	2	0.9	<b>5MPRGSA</b>

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.



Rigid stem casters are often ordered two per unit for improved tracking and handling. Rigid caster channels are provided with each two rigid stem casters at no charge.

## Low Profile 3" Threaded Stem Casters

- Threaded stem installs into the base of a standard stationary post.
- Resilient rubber tread. Bumpers not included.

Wheel Diameter (in.) (mm)	Face (in.) (mm)		Load Rating (lbs.) (kg.)		Type	Wheel Tread	Temperature range (Continuous usage) (Fahrenheit) (Celsius)		Apprx. Pkd. Wt. (lbs.) (kg.)		Cat. No.
3 76	15/16	24	100	45	Stem/Swivel	Resilient Rubber	-30° - 130°	-34° - 71°	1.0	0.45	<b>3TM</b>
3 76	15/16	24	100	45	Stem/Brake	Resilient Rubber	-30° - 130°	-34° - 71°	1.1	0.50	<b>3TMB</b>



Job \_\_\_\_\_



## Metro® Stem Casters

We put space to work.®

- **Swivel and Swivel/Brake casters** rotate a full 360 degrees for easy maneuvering.
- **Brakes:** Wheel brakes are foot operated.
- **Bumpers:** Non Phtalate vinyl material is strong yet flexible to protect walls from damage. Each caster, except where noted, includes a 3-1/2" (89mm) diameter bumper. Optional 5" (127mm) diameter bumpers are available.
- **Weight Load Capacity** of a cart (evenly distributed): Caster Load Rating x 3.
- **Stem casters** in spec sheet 11.20 are for use with 1" (25mm) diameter posts. Stem casters may be fit to larger 1-5/8" diameter posts used on Metro Work Tables and HD Super Shelving by using an adapter set.  
Cat. No. 9974HDP-4, bag of 4 adapters. Note: Adapters are not for use with threaded stem 3TM and 3TMB models.

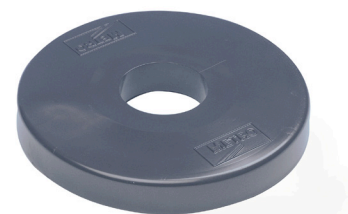
### Caster Wheel Material Guide

Caster Tread	Grease/Oil Resistance	Floor Protection	Load Rating	Key Advantage
Resilient Rubber	Low	High	200 lbs. (90kg)	Basic mobility.
High Modulus Rubber	High	High	250 lbs. (113kg)	Quieter than resilient rubber and polyurethane.
Polyurethane	High	High	300 lbs. (135kg)	Easiest to move heavy loads.
Hi-Temp Phenolic	High	Medium	300 lbs. (135kg)	Suitable tread for Autoclave processes.
Hi-Temp Nylon	High	Medium	300 lbs. (135kg)	Suitable tread for Autoclave processes.

### Replacement Bumpers

Non Phtalate Vinyl

Diameter		Height		Cat. No.
(in.)	(mm)	(in.)	(mm)	
3-1/2	89	3/4	19	9992DB
5-1/2	140	13/16	21	9992N



Donut Bumper

### Rigid Caster Channels

- Typically used opposite two swivel style casters to create carts that are easy to steer over long distances.  
Note: A type 304 stainless rigid caster channel is included at no charge with each two rigid plated or SS casters. An aluminum rigid channel is included with each two polymer horn rigid casters (model 5PCR).

For shelf depth		Cat. No.	(For use with 5PCR)	
(in.)	(mm)		Cat. No.	Cat. No.
14"	355	14RS	P14RC	
18"	457	18RS	P18RC	
21"	530	21RS	P21RC	
24"	610	24RS	P24RC	
30"	760	30RS	P30RC	
36"	910	36RS	P36RC	



Rigid Caster Channel

Swivel Casters



24RS



P24RC

All Metro Catalog Sheets are available on our website [www.metro.com](http://www.metro.com).

an Ali Group Company



The Spirit of Excellence



Description: Spare Number

Notes: Spare Number

# Amana®

## Commercial

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

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



Model RCS10TS shown

### Medium Volume

This category of microwave is ideal for...

#### Applications:

- Pizza restaurants
- Casual dining
- Clubs
- Deli

#### Defrost:

- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.



## Medium Volume

### Amana Commercial Microwave Model RCS10TS

#### Power Output

- 1000 watts of power.
- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

#### Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option for easy one-touch cooking.
- Multiple quantity pad calculates the proper cooking times for multiple portions.
- User friendly touch controls are easy to use.
- Time entry option for added flexibility.
- Digital display with countdown timer for simple operation and "at-a-glance" monitoring.
- Braille touch pads are ADA compliant.
- See-through door and lighted interior for monitoring without opening the door.
- 1.2 cubic ft. (34 liter) capacity accommodates a 14" (356 mm) platter, prepackaged foods and single servings.
- Stackable to save valuable counter space.

#### Easy to Maintain

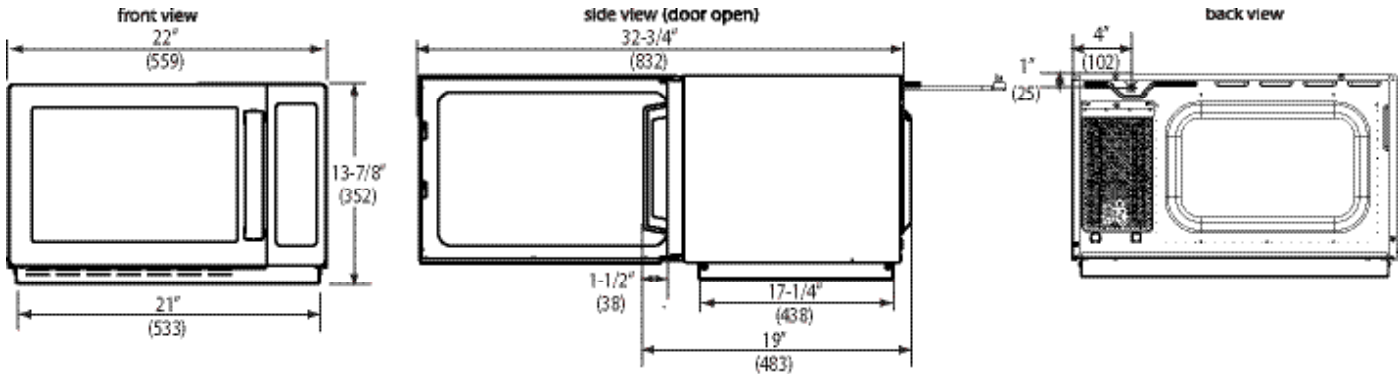
- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Constructed to withstand the foodservice environment.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.



AIA File #:

Specification #:

# Amana Commercial Microwave Model RCS10TS | Medium Volume



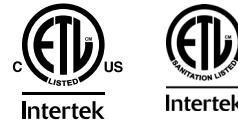
**Installation Clearances** - Top: 2" (51), Sides: 1" (25), Back: None

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications	
Model	RCS10TS   UPC Code 728028020724
Configuration	Countertop
Control System	Touch
Programmable Control	10
Settings Programmable	100
Braille	
Max. Cooking Time	60:00
Power Levels	5
Defrost	Yes
Time Entry Option	Yes
Microwave Distribution	Rotating antenna, top
Magnetron(s)	1
Display	VFD
Stackable	Yes
Stage Cooking	Yes, 4
Interior Light	Yes
Door Handle	Grab & Go
Signal	End of cycle, adjustable
Air Filter	Non-removable with cleaning reminder
Multiple Portion Setting	Yes, X2
Exterior Dimensions	H 13 7/8" (352)   W 22" (559)   D*19" (483)
Cavity Dimensions	H 8 1/2" (216)   W 14 1/2" (368)   D 15" (381)
Door Depth	32 3/4" (832), 90°+ door open
Usable Cavity Space	1.2 cubic ft. (34 liter)
Exterior Finish	Stainless steel
Interior Finish	Stainless steel
Power Consumption	1550 W, 13 A
Power Output**	1000 W** Microwave
Power Source	120V, 60 Hz, 15 A single phase
Plug Configuration / Cord	NEMA 5-15   5 ft. (1.5m)
Frequency	2450 MHz
Product Weight	41 lbs. (19 kg.)
Ship weight (approx.)	47 lbs. (21 kg.)
Shipping Carton Size	H 16 5/8" (422)   W 25 3/16" (640)   D 19 3/4" (502)
UPS Shippable	Yes

**Specifications**  
 Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items with two multiple portions. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. There shall be 5 power levels, including defrost and 4 cooking stages. Microwave output shall be 1000 watts distributed by one magnetron with a rotating top antenna to provide superior even heating throughout the cavity. Durable door shall have a tempered glass window and a grab and go handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large 1.2 cubic ft. (34 liter) cavity shall accommodate a 14" (356 mm) platter. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Front air filter shall be permanently affixed to the front of the oven and have a clean filter reminder. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL923 for safety and NSF4 for sanitation.



**Warranty**  
 Warranty Certificate for this product can be found on the ACP, Inc. website at:

[www.acpsolutions.com/warranty](http://www.acpsolutions.com/warranty)



**Service**  
 All products are backed by the ACP, Inc. 24/7 ComServ Support Center.

AIA File #:

Measurements in ( ) are millimeters  
 \* Includes handle  
 \*\* IEC 60705 Tested

RPI

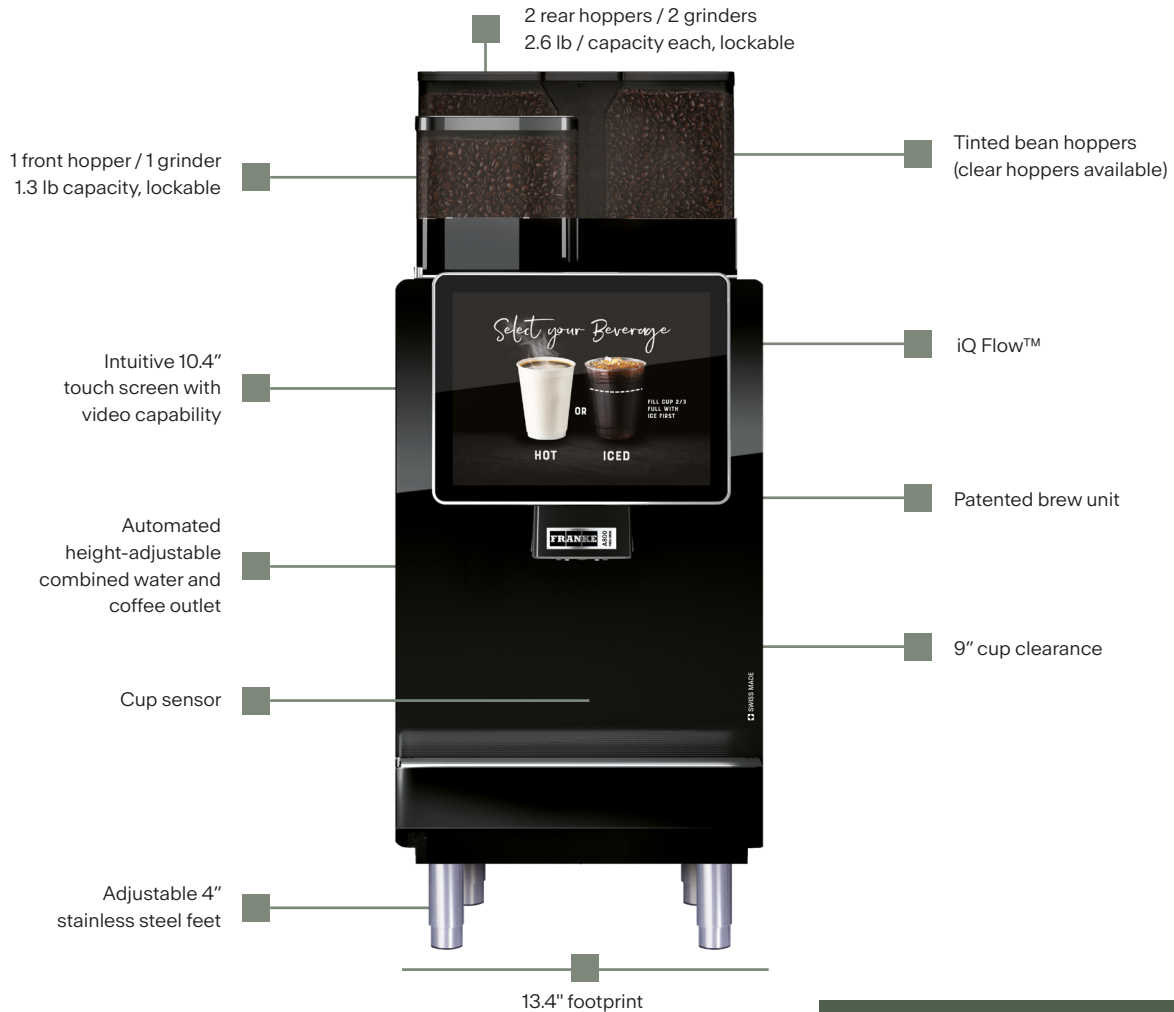
VISIBOND BOX

ITEM # 2-34

RPI - CUSTOM UNITS SEE MANUFACTURES DRAWINGS



# A800 Fresh Brew



Hundreds of different coffee orders, each and every one made to the same high standard is easy with the A800 Fresh Brew. The A800 Fresh Brew, bean-to-cup solution was designed to produce every cup of coffee brewed to order, meaning better taste, less waste. With the ability to use up to 3 different bean types and choose hot or iced, everyone gets the coffee they enjoy most.

## A Better Bean-to-Cup Solution.

UNIT	CUPS PER DAY
A800 Fresh Brew	Up to 250

**EasyClean**  
Automatic cleaning system — perfect hygiene in just a few steps.

**Touch Screen**  
Simple operating concept and attractive product presentation.

**Ready for Digital Services**  
**Franke Digital Services**  
A clear view of commercial and operational performance.

# Technical Data

## Machine Models

### Model

A800 Fresh Brew  
Electrical Connection

### Specification

208V (30A)  
60 Hz 4.5–5.3 kW (20/30 A)  
13.4"W x 33.5"H x 23.6"D  
Approx. 135 lbs

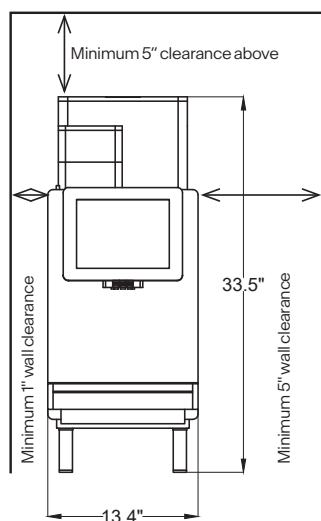


L6-30R

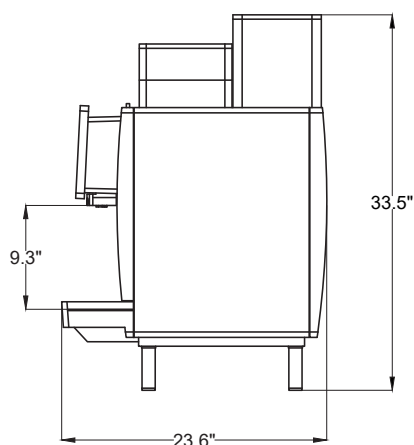
Dimensions

Weight (empty)

Standard Configuration  
Front Profile and Clearances



Side Profile




## Water quality requirements

Aroma	Fresh and pure taste, with no perceptible aroma
Color	Clear
Total Hardness	70 – 140 ppm (mg/l)
Carbonate hardness	3 – 6° dH CH (carbonate hardness)
	50 – 105 ppm (mg/l)
Acid content/ph value	6.5 – 7.5 pH
Chlorine content	< 0.5 mg/l
Chloride content	< 30 mg/l
TDS	30 – 150 ppm (mg/l)
(Total dissolved solids)	
Electrical conductivity	50 – 200 µS/cm (microsiemens)
Iron Content	< 0.3 mg/l
Water pressure	80 – 800 kPa (0.8 – 8 bar)
Flow rate	> 0.1 l/sec
Water temperature	< 25°C

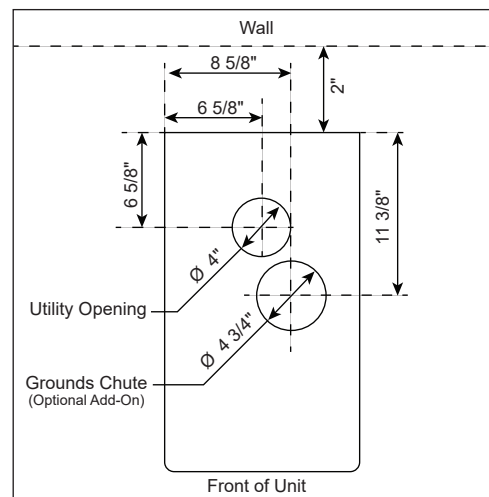
## Water connection and drain

Water connection	3/8" compression fitting, L = 59"
Drain hose	Dia = 0.75"; L = 78.7"

## Digital services connectivity requirements

OPTION 1	
Ethernet/LAN Recommended Option	Connectivity Requirements Ethernet/LAN
 Internet connection provided to machine over LAN/Ethernet Cable	MQTT Port 8883
	NTP Port 123
	HTTPS Port 443
	MQTT Websockets Port 443/ Port 444
OPTION 2 Additional costs may apply	OPTION 3 Limitations may apply
Franke Connection KIT Cellular/ WiFi (Modem)	3rd Party Cellular Modem/ WiFi
<b>Mobile:</b> Private APN (Roaming partner) 4G  2 x LAN ports to connect  Modem connects up to 2 machines  Wifi capability upon request	<b>Mobile:</b> Cellular or WiFi connection  Customer provides modem
Customer is responsible for all connectivity.	

Utility and Grounds Chute Openings



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Franke Coffee Systems GmbH

cs-info.de@franke.com

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Franke Coffee Systems UK

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# AMERICANS WITH DISABILITIES ACT (ADA) COMPLIANT TOUCHPAD

According to the Centers for Disease Control and Prevention (CDC)<sup>1</sup> 1 in 4 adults in America have a form of disability and each ranges in severity. These conditions can affect a person's mobility, cognition, hearing and vision, making living an independent life harder. The US Disabled demographic spending power is in the multi-billions.



## WHAT ARE THE RISKS OF FAILING TO MEET ADA COMPLIANCE STANDARDS?

If your business is found in violation of the Americans with Disabilities Act (ADA) you can expect steep penalties. A business can be fined up to \$75,000 for their first offence, and up to \$150,000 for any subsequent offenses.

Rules and regulations for how fines are assessed and applied vary by state and city governments. Check with your state and city offices for more information.

Sources: Department of Justice's ADA, Centers for Disease Control and Prevention (CDC)

## ADA COMPLIANT TOUCHPAD

- Ensure easy and equal access to everyone with our ergonomic touchpad especially designed to be in compliance with the Americans with Disabilities Act (ADA).
- Touchpad will be located on the counter underneath the drip tray to allow individuals with reduced mobility or in a wheelchair to order their favorite coffee beverages at anytime and without difficulty!
- The touchpad acts as an intermediary to control the touchscreen, allowing the user to navigate the Franke equipment menus.

## INSTALLATION

- Installation by certified Franke Technician required
- Touchpad can be installed on the A1000, A600, A400 and A800 Fresh Brew
- Equipment software (V3.0) required for installation
- The touchpad will be instantly active as soon as touched. Just a touch of the touchpad and a cursor will appear for full control of the user interface. There is no special setting in the machine needed.





## 3M™ Water Filtration Products

# 3M™ High Flow CLX Series Filter System for Hot Beverage Applications

The 3M™ High Flow CLX Series filtration systems for Hot Beverage Applications reduce both chlorine and chloramine in a compact design. They provide consistent high-capacity and high-quality water by reducing particulate, chloramine, chlorine taste and odor, cyst<sup>1</sup>, and bacteria<sup>2</sup> with built-in scale<sup>3</sup> inhibition for your hot beverage application needs. They feature our proprietary Integrated Membrane Pre-Activated Carbon Technology ("I.M.P.A.C.T.") filtration media combining a membrane with a premium activated carbon block to help provide excellent throughput and cartridge life.

Chlorine and chloramine are known to add off-taste or odor to your water-based beverages and can also cause corrosion and damage to equipment using water such as steamers, combi-ovens, coffee and tea brewers, and espresso machines. The built-in scale<sup>3</sup> inhibition can help to prevent the potentially harmful effects of scale build-up on equipment.

### Product Benefits:

- High-capacity chlorine and chloramine filtration in ONE compact design
- Expansive breadth of product offerings that can accommodate most applications
- Featuring Integrated Membrane Pre-Activated Carbon Technology ("I.M.P.A.C.T.") technology with multi-stage filtration reducing the need for a separate prefilter
- Built-in scale<sup>3</sup> inhibition helping prevent the potentially harmful effects of scale build-up on equipment
- Sanitary Quick Change (SQC) encapsulated cartridge design eliminates media contamination during change-outs with a ¼ turn
- Direct or easily-adaptable connections to existing plumbing lines with ½" FNPT horizontal inlet and outlet ports
- Certified to NSF/ANSI 42 for structural integrity and materials safety
- Certified to NSF/ANSI 42 for chlorine taste and odor, chloramine, and particulate reduction
- Certified to NSF/ANSI 53 for cyst<sup>1</sup> reduction
- WQA certified to WQA/ASPE/ANSI S-803 for Sustainability Attributes
- Components certified by WQA to NSF 372 for low lead compliance



HF160-CLXS

<sup>1</sup> Based on testing using *Cryptosporidium parvum* oocysts

<sup>2</sup> As tested and verified with *E. Coli* ATCC (11229) by manufacturer's laboratory.

<sup>3</sup> As tested and verified by manufacturer's laboratory

# 3M™ High Flow CLX Series Filter System for Hot Beverage Applications

## Product Specifications:

- Temperature: 40°–100°F (4.4°–37.8°C)
- Pressure: 25–125 psi (172–862 kPa)
- Shipping weight: Refer to price book
- Operating weight: Contact factory

Model Number	3M ID	JDE ID	Micron Ratings	Flow Rate (gpm/lpm)	Capacity (gal./lit)	Claims
HF160-CLXS	70020344365	5626005	0.2 micron	1.67 gpm/Chloramine 3.50 gpm/CTO	6,300 gals./ chloramine (23,848 lit.)	Particulate, chloramine, chlorine taste and odor, cyst <sup>1</sup> , bacteria <sup>2</sup> , scale <sup>3</sup>
				6.32 lpm/Chloramine 13.25 lpm/CTO	35,000 gals./ chlorine (132,489 lit.)	

## System/Cartridge Dimensions:

Model Number	3M ID	JDE ID	Shipping Dimensions	System/Cartridge Weight	Case Qty
HF160-CLXS	70020344365	5626005	5.06"L × 4.375"W × 15.875"H (12.85cm × 11.11cm × 40.32cm)	4.21 lbs.	1

<sup>1</sup> Based on testing using *Cryptosporidium parvum* oocysts

<sup>2</sup> As tested and verified with E. Coli ATCC (11229) by manufacturers laboratory.

<sup>3</sup> As tested and verified by manufacturer's laboratory

**Technical Information:** The technical information, guidance, and other statements contained in this document or otherwise provided by 3M are based upon records, tests, or experience that 3M believes to be reliable, but the accuracy, completeness, and representative nature of such information is not guaranteed. Such information is intended for people with knowledge and technical skills sufficient to assess and apply their own informed judgment to the information. No license under any 3M or third party intellectual property rights is granted or implied with this information.

**Product Selection and Use:** Many factors can affect whether a 3M product is appropriate for a particular application and how it performs, including local water and plumbing conditions. Customer is solely responsible for determining whether a 3M product meets customer's specific application requirements, including testing incoming source water quality and comparing it to the product's capabilities described in the Performance Data Sheet. Failure to properly evaluate, select, use or maintain a 3M product, or to meet applicable regulations or instructions, may result in personal injury from exposure to contaminants AND/OR property damage due to water leakage or flooding.

**Limited Warranty, Limited Remedy, and Disclaimer:** 3M warrants that this product (excluding filter cartridge or filter membrane) will be free from defects in material and manufacture for the period of one (1) year from the date of purchase. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. Except as required by law, 3M MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOM OR USAGE OF TRADE. This warranty does not cover failures resulting from misuse, alterations, failure to follow instructions or damage not caused by 3M. This warranty does not cover labor. If the 3M product does not conform to this warranty, then the sole and exclusive remedy is, at 3M's option, replacement of the 3M product or refund of the purchase price.

This warranty gives you specific legal rights, and you may have other rights which may vary from state to state, or country to country. For warranty questions or service, please call 866.990.9785. Proof of purchase must accompany a warranty claim.

**Limitation of Liability:** Except for the limited remedy stated above, and except to the extent prohibited by law, 3M will not be liable for any loss or damage arising from or related to the 3M product, whether direct, indirect, special, incidental, or consequential (including, but not limited to, lost profits or business opportunity), regardless of the legal or equitable theory asserted, including, but not limited to, warranty, contract, negligence, or strict liability.

Spec # \_\_\_\_\_

Quantity \_\_\_\_\_

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

Part # \_\_\_\_\_

## Important Installation Tips:

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions.

**⚠ WARNING Read entire product manual and Performance Data Sheet. Failure to follow all product instructions could cause personal injury from exposure to contaminants AND/OR property damage due to water leakage or flooding.**

- For cold water use only. Not for residential applications.
- System installation and use must comply with all state and local regulations and plumbing codes.
- Filter cartridge must be replaced at the required intervals as stated on the product label and manual.
- If your water supply pressure is higher than 80 psi, you must install a pressure reducing valve before installing system.
- DO NOT use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.
- The 3M™ High Flow CLX Series Water Filtration Systems have been tested and certified to NSF/ANSI standard 42, 53, and CSA B483.1 for the reduction of the substances listed in the system Performance Data Sheet. The system does not reduce all substances that could be present in your water.



3M Purification Inc.  
3M Separation and Purification Sciences Division  
400 Research Parkway  
Meriden, CT 06450 U.S.A.

Toll Free 1-866-990-9785  
Worldwide 1-203-237-5541  
Web [www.3M.com/waterquality](http://www.3M.com/waterquality)



System tested and certified by NSF International against NSF/ANSI 42 and 53 for the reduction of the claims specified on the Performance Data Sheet and against CSA B483.1.



This model is certified by the Water Quality Association to WQA/ASPE/ANSI S-803 for Sustainability.

3M is a trademark of 3M Company. NSF is a trademark of NSF International. WQA is a trademark of Water Quality Association.  
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70-2016-0344-9 REV 1121  
Please recycle. Printed in U.S.A.

# CONTINENTAL - UNDER COUNTER

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

ITEM: \_\_\_\_\_ QUANTITY: \_\_\_\_\_

## MODEL # SCCB-CD-UC

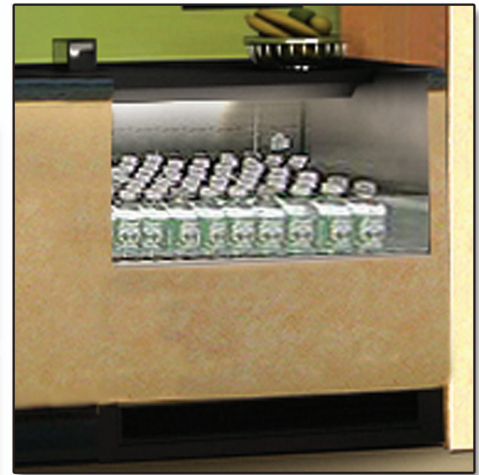
### SPECIFICATIONS

The Continental SCCB-CD-UC Series is a self contained, refrigerated under-counter, rear breathing grab & go display. Unit is available in (2) depths with LED top canopy light, mirror aluminum interior ends, perforated stainless steel interior back panel and stainless steel deck with hemmed edges to contain spills. The deck pan is also removable, allowing for easy cleaning. The exterior of the display is available with a choice of standard-grade plastic laminates.

Available lengths:  36"  48"  60"  72"

Available depths:  32 3/8"  35 3/4"

Available heights:  32 2/4"



### STANDARD FEATURES

- Self-Contained Refrigeration
- Standard Grade Laminate Exterior
- Mirror Aluminum interior ends
- Black Base
- Refrigerated Self-Service
- LED Top Canopy Light
- Stainless Steel Perforated Interior Back Panel
- Removable Stainless Steel Deck Pan(s) with Hemmed Edge to Contain Spills
- Thermometer
- 8' Cord and Plug
- ETL Listed in Accordance with UL 471 and NSF 7 Standards
- Environmentally Safe Refrigerant
- 1 Year Parts and Labor Warranty
- Electric Condensate Evap Pan
- Black laminate finished back with black air grill
- Includes mobile caster and leg leveler
- 5 Year Compressor Warranty

### OPTIONAL FEATURES

- Remote Refrigeration
- 32 3/8" Narrow Depth
- Stainless Steel Exterior Finish
  - #4  #6  #8
- Special Laminates
  - Wood Veneers (Unfinished)
  - Wood Veneers (Stained & Sealed)
  - Miscellaneous Trim
  - Black Styrene Step Sham 2" / 4" High x 18" Deep
  - Stainless Steel Step Sham 2" / 4" High x 18" Deep
  - Powder Coated Interior Back Panel and Hardware
    - Black  White
  - Mirrored Polished Stainless Steel Interior Ends (#8 Finish)
  - Mirrored Polished Stainless Steel Interior Back Panel (#8 Finish)
  - Pull Down #23 Econo Frost Night Curtain
- Removable Locking Security Panels
  - Finished Back Special Laminates Black Grill
  - Finished Back Stainless Steel With Stainless Grill



CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 [www.rpiindustries.com](http://www.rpiindustries.com)

220 ROUTE 70, MEDFORD, NJ 08055

**RPI** INDUSTRIES, INC. v11\_27\_23

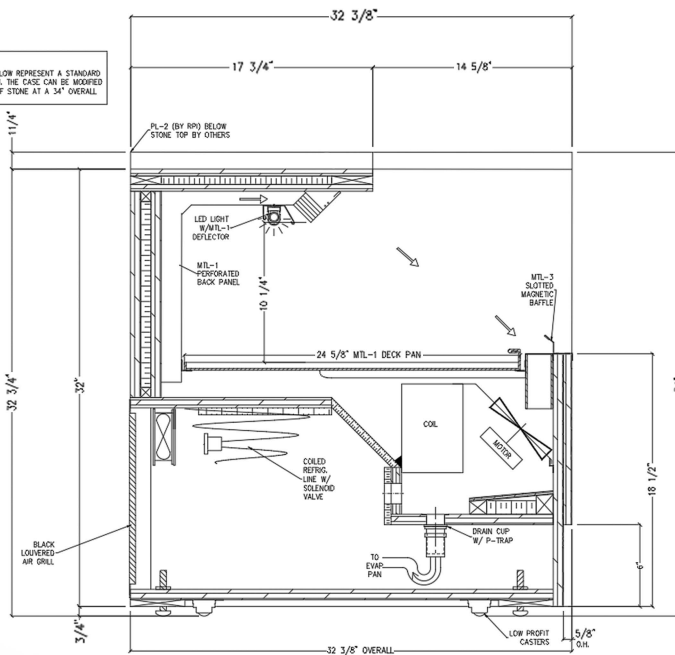


# CONTINENTAL - UNDER COUNTER

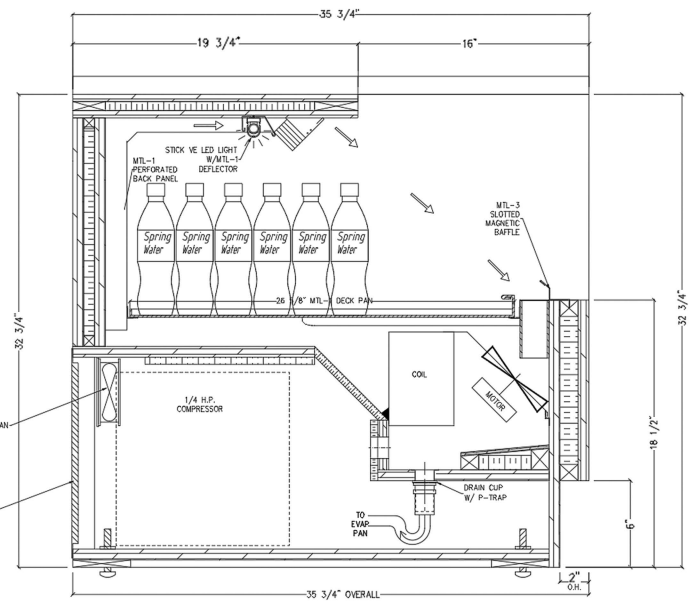
PROJECT:

TOLL FREE: 800-525-3692

## MODEL # SCCB-CD-UC

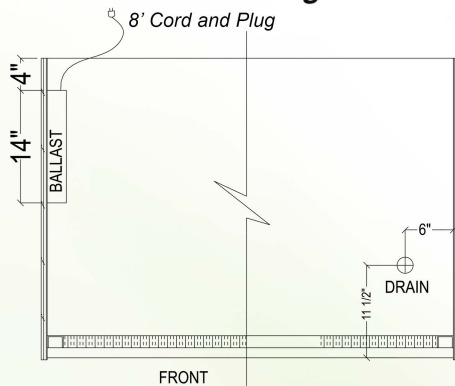


SCCB-CD-UC-N "Narrow"



SCCB-CD-UC

### Electrical & Plumbing locations



### SELF - CONTAINED

MODEL	L	D	H	HP	VOLT	AMP	PLUG	WT	REFRIG.
SCCB36R-CD-UC	36	32 3/8" / 35 3/4"	32 3/4"	1/2	115	15.1	5-20P	700	134A
SCCB48R-CD-UC	48	32 3/8" / 35 3/4"	32 3/4"	1/2	115	15.1	5-20P	800	134A
SCCB60R-CD-UC	60	32 3/8" / 35 3/4"	32 3/4"	3/4	115/208-230	14.0	L14-20P	925	404A
SCCB72R-CD-UC	72	32 3/8" / 35 3/4"	32 3/4"	3/4	115/208-230	14.5	L14-20P	1100	404A

### REMOTE - REFRIGERATED

MODEL	BTU @ 20 °F	VOLT	AMP	PLUG	WT	REFRIG.
SCCB36R-CD-RR-UC	3910	115	10.6	5-15P	600	Verify
SCCB48R-CD-RR-UC	3910	115	10.6	5-15P	750	Verify
SCCB60R-CD-RR-UC	7470	115	10.6	5-15P	875	Verify
SCCB72R-CD-RR-UC	7470	115	11.1	5-15P	1000	Verify

\* All electric requirements include condensate evaporator pan.

\* 448a refrigeration available at no additional cost - please specify



Conforms to UL Standard 471,  
and NSF Standard 7; Certified  
To CSA Standard C22.2 No. 120



RPI refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2017 energy efficiency standards

The SCCB-CD-UC merchandiser is designed for use in stores where temperature and humidity do not exceed 75 degrees F and 55% R. H. Locate away from direct sunlight, rapid air currents and extreme temperature changes, Exposure to air currents from ceiling fans, air conditioners, ovens, etc. will disrupt the case's air curtain and refrigerated zone within. Any adverse field conditions stated above will void warranty. RPI in line with it's current policy to continually improve it's product reserves the right to change materials and specifications without notice.

CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 [www.rpiindustries.com](http://www.rpiindustries.com)

220 ROUTE 70, MEDFORD, NJ 08055

**RPI** INDUSTRIES, INC. v11\_27\_23

RPI

SCRFC6060D

ITEM # 2-38

RPI

SCRFC6060R

ITEM # 2-39

RPI - CUSTOM UNITS SEE MANUFACTURES DRAWINGS



# 36" SECTIONAL RANGE

## SIX 35,000 BTU OPEN-TOP BURNERS

*Platinum Series*



P36D-BBB w/ optional casters and flue riser.

- P36N-BBB (Modular Mount)
- P36N-BBB-SU (Modular Mount with Step-Up Rear Burners)
- P36C-BBB (Cabinet Base)
- P36C-BBB-SU (Cabinet Base with Step-Up Rear Burners)
- P36D-BBB (Standard-Oven Base)
- P36D-BBB-SU (Standard-Oven Base with Step-Up Rear Burners)
- P36A-BBB (Convection-Oven Base)
- P36A-BBB-SU (Convection-Oven Base with Step-Up Rear Burners)

### Standard Features of Oven-Base Models

- 36" wide sectional range with six open-top burners available with a standard-oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Six 35,000 BTU NAT (35,000BTU LP) patented clog-free burners
- Removable, welded steel top grates
- 9-1/4" deep front rail
- Removable drip tray
- Stainless steel front, sides, rear and exterior bottom
- Fully insulated lining and burner box
- 1-1/4" front gas manifold and 1" rear gas connection
- 5" high stainless steel flue riser
- Free battery-design assistance
- Standard (1) year limited parts and labor warranty  
(reference <http://www.southbendnc.com/service.html> for limited warranty details)

### Standard Features of Oven-Base Models

- 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot
- Heavy duty, stainless steel door handle
- Porcelain enamel interior
- Oven racks (2 for standard oven, 3 for convection oven)
- "Insta-On" thermostat ranging from 175°F to 550°F
- Standard-oven interior is large enough (26" by 26-1/2") for sheet pans to fit either way
- Convection-oven models have 1/2 hp, two-speed blower

### Standard Features of Cabinet-Base Models

- Stainless steel cabinet with removable doors that open from the center

### Standard Features of Step-Up Models

- Rear burners are 4" higher than front burners

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |  |  |
|--|--|--|
| <input type="checkbox"/> External pressure regulator                           | <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters)                            | <input type="checkbox"/> Stainless steel oven interior                             |
| <input type="checkbox"/> Front rail options:                                   | <input type="checkbox"/> 24" or 36" high flue riser  | <input type="checkbox"/> Salamander or cheesemelter mounted on 36" high flue riser |
| <input type="checkbox"/> Cutouts in front rail for sauce pans                  | <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep) | <input type="checkbox"/> Removable shelf inside cabinet                            |
| <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional) | <input type="checkbox"/> Tray or tubular shelving (12" deep)   | <input type="checkbox"/> Electronic pilot ignition - Piezo                         |
| <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail    | <input type="checkbox"/> Open-frame base with casters for battery  | <input type="checkbox"/> Removable, cast iron grate tops                           |
| <input type="checkbox"/> Casters (front two casters lock)                      | <input type="checkbox"/> Extra-deep rear-extending flue riser  | <input type="checkbox"/> Electronic oven pilot ignition (no charge)                |
|  |  | <input type="checkbox"/> Battery spark ignition for open tops                      |

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front and sides constructed of #3 polished 430 and 304 stainless steel.

**Range:** 36"-wide front-manifold sectional range with six 35,000 BTU NAT (35,000 BTU LP) clog-free, open-top burners with removable, welded steel top grates.

**Front Rail:** 9-1/4" deep front rail.

**Flue Riser:** 5" high stainless steel flue riser

**Battery:** Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

**Legs:** 6" stainless steel adjustable legs standard.

**Model 36D:** 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails.

**Model 36A:** 45,000 BTU NAT (45,000 BTU LP) convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 24" deep. Three racks with five-position side rails. Two-speed, 1/2 hp blower motor.

**Model 36C:** Stainless steel cabinet base with two removable doors that open from the center.

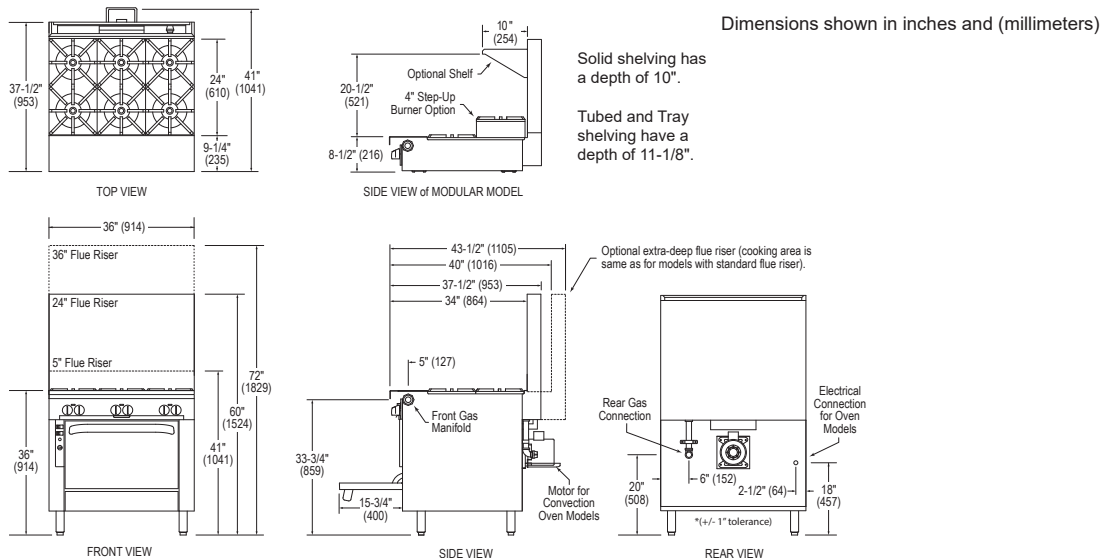


Approval Notes: \_\_\_\_\_

\_\_\_\_\_

Models: □ P36N-BBB □ P36N-BBB-SU □ P36C-BBB □ P36C-BBB-SU □ P36D-BBB □ P36D-BBB-SU □ P36A-BBB □ P36A-BBB-SU

P36BBB



**UTILITY INFORMATION**

**GAS:** Each unit has a 1-1/4" front manifold that couples to the adjacent sectional unit(s), and a 1" rear gas connection with a male NPT connector. Minimum gas supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All sectional units require a regulated gas supply (a pressure regulator must be ordered separately). If using a flexible-hose gas connection, the inside diameter of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

**ELECTRICITY:** All oven models with optional electronic ignition require 50Hz or 60Hz single-phase power. 120V models have a 7-foot power cord with ground plug (5.9A for "A" models). 208/240V models have a terminal block for connection to a single-phase 208/240V source (2.7A for "A" models).

MODEL	GAS (BTU/HOUR)		ELECTRICITY (AMPS)	
	NATURAL	PROPANE	120V	208/240V
P36N-BBB, P36N-BBB-SU	210,000	210,000	-	-
P36C-BBB, P36C-BBB-SU	210,000	210,000	-	-
P36D-BBB, P36D-BBB-SU	255,000	255,000	0*	0*
P36A-BBB, P36A-BBB-SU	255,000	255,000	5.9*	2.7*

\*Standing Oven Pilot Models

**DIMENSIONS**

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P36N-BBB, P36N-BBB-SU	45.5" (1156)	23" (584)	55" (1397)	33.3 cu ft (0.94 cu m)	390 lbs (176.9 kg)
P36C-BBB, P36C-BBB-SU	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	600 lbs (272.2 kg)
P36D-BBB, P36D-BBB-SU	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	706 lbs (320.2 kg)
P36A-BBB, P36A-BBB-SU	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	759 lbs (344.3 kg)

**MISCELLANEOUS**

- If casters are used with a flexible-hose gas connection, a restraining device should be used to prevent undue strain on the hose.
- Minimum clearance from noncombustible construction is zero (except there must be 2" clearance behind the blower motor of convection-oven models). Minimum clearance from combustible construction is 10" (254 mm) on sides and 6" (152 mm) on rear.
- Installation under a vented hood is recommended.

- Check local codes for fire and sanitary regulations.

**NOTICE:**

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**DISCLAIMER**

1. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**







# southbend

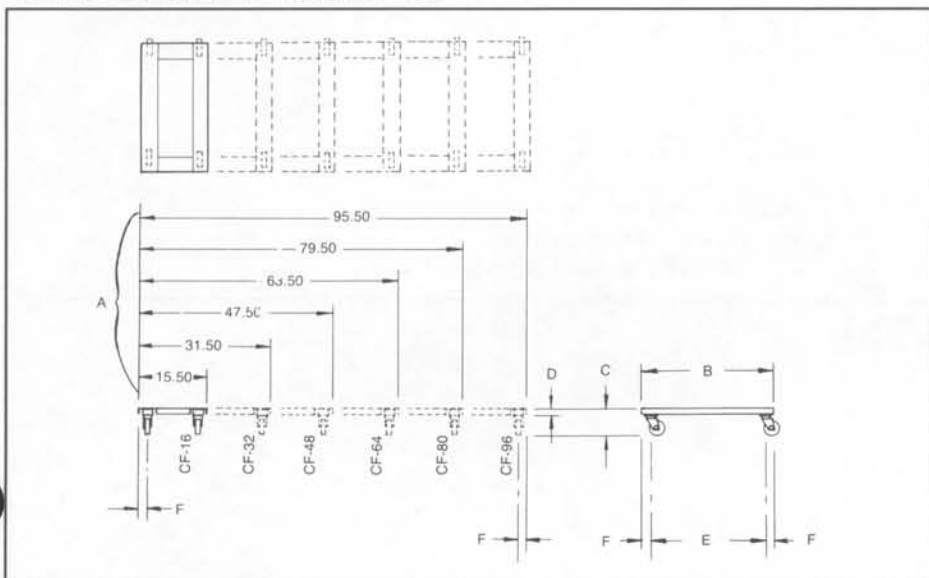
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

A MIDDLEBY COMPANY

## SECTIONAL OPTIONS/ACCESSORIES

Caster Frames, Table Top Leg Frames, Rear Gas Connection Quick Disconnect & Hoses, Pressure Regulator & Shutoff Valve, Casters

### CASTER FRAMES



( ) = Millimeters

MODEL	Width A	Depth B	Height C	D	E	F	Crated Weight
<input type="checkbox"/> CF-16	15.5" (394)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	45 lbs. 20.4 kg.
<input type="checkbox"/> CF-32	31.5" (800)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	70 lbs. 31.8 kg.
<input type="checkbox"/> CF-48	47.5" (1207)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	90 lbs. 40.8 kg.
<input type="checkbox"/> CF-64	63.5" (1613)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	100 lbs. 45.4 kg.
<input type="checkbox"/> CF-80	79.5" (2019)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	110 lbs. 50 kg.
<input type="checkbox"/> CF-96	95.5" (2426)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	140 lbs. 63.5 kg.

NOTE: Caster frames increase cooking top height to 36 1/2" (with standard 4" diameter caster).  
Shipped strapped to skids.

Standard Finish: Stainless steel front.

#### OPTIONS:

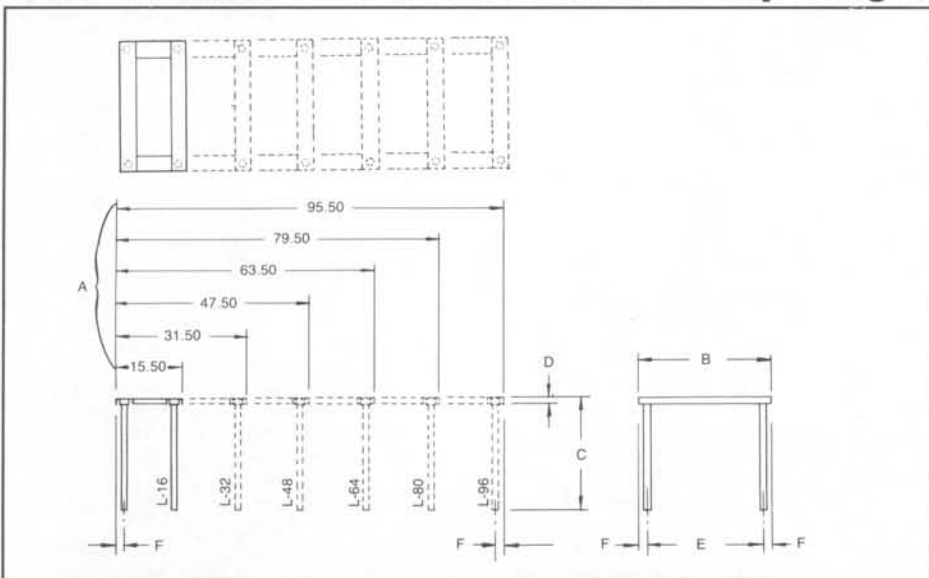
- Stainless steel left side
- Stainless steel right side
- Stainless steel rear
- Casters



Available in special widths up to 96".

CASTER FRAMES NOT RECOMMENDED FOR USE ON CONVECTION BASE RANGES.

### LEG FRAME — For Use With Table Top Ranges



( ) = Millimeters

MODEL	Width A	Depth B	Height C	D	E	F	Crated Weight
<input type="checkbox"/> L-16	15.5" (394)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	45 lbs. 20.4 kg.
<input type="checkbox"/> L-32	31.5" (800)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	70 lbs. 31.8 kg.
<input type="checkbox"/> L-48	47.5" (1207)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	90 lbs. 40.8 kg.
<input type="checkbox"/> L-64	63.5" (1613)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	100 lbs. 45.5 kg.
<input type="checkbox"/> L-80	79.5" (2019)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	110 lbs. 50 kg.
<input type="checkbox"/> L-96	95.5" (2426)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	140 lbs. 63.5 kg.

NOTE: Cooking top of Table Top Range is 36".  
Black frame standard with black legs.  
Stainless frame standard with chrome legs.  
Shipped strapped to skids.

Standard Finish: Stainless steel front.

#### OPTIONS:

- Stainless steel left side
- Stainless steel right side
- Stainless steel rear
- Stainless steel legs
- Casters



Available in special widths up to 96".

#### MISCELLANEOUS INFORMATION:

Check local codes for fire and safety regulations.  
Casters are used with flex hose, a restraining device should be used to eliminate undue strain on flex hose.

Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

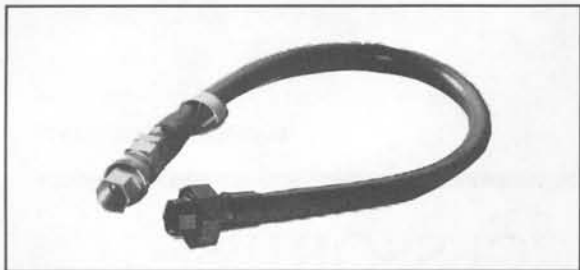
WARRANTY: One year Parts and Labor Warranty at no extra charge from the date of purchase.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.**

1100 Old Honeycutt Road  
Fuquay-Varina, NC 27526  
(919) 552 9161  
FAX (919) 552 9798  
(800) 348 2558

# QUICK DISCONNECT & HOSES



- 1" Quick Disconnect with 36" Flex Hose ..... Pt. #1130196
- 1" Quick Disconnect with 48" Flex Hose ..... Pt. #1130195
- 1" Quick Disconnect with 60" Flex Hose ..... Pt. #1130194
- 1" Quick Disconnect Only ..... Pt. #1130101
- 1" x 36" Flex Hose Only ..... Pt. #1130112
- 1" x 48" Flex Hose Only ..... Pt. #1130113
- 1" x 60" Flex Hose Only ..... Pt. #1130114

NOTE: 1" Quick Disconnect Capacity — 240,000 BTU



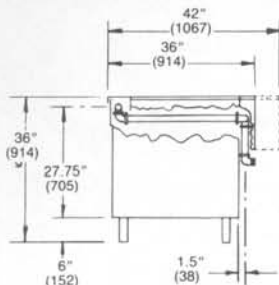
# PRESSURE REGULATOR & SHUTOFF VALVE



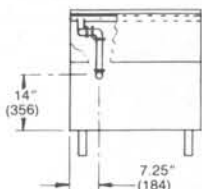
- 1 1/4" Gas Pressure Regulator (shipped loose)  
Natural Gas — Preset @ 6". Maximum Capacity 2,500,000 BTU (Pt. #4450009)
- 1 1/4" Gas Pressure Regulator (shipped loose)  
LP Gas — Preset @ 10". Maximum Capacity 2,500,000 BTU (Pt. #4450010)
- 1" Gas Pressure Regulator (shipped loose)  
Natural Gas — Preset @ 6". Maximum Capacity 600,000 BTU (Pt. #1167782)
- 1" Gas Pressure Regulator (shipped loose)  
LP Gas — Preset @ 10". Maximum Capacity 600,000 BTU (Pt. #1167783)
- 3/4" Gas Pressure Regulator (shipped loose)  
Natural Gas — Preset @ 4". Maximum Capacity 250,000 BTU (Pt. #1160164)
- 3/4" Gas Pressure Regulator (shipped loose)  
LP Gas — Preset @ 10". Maximum Capacity 250,000 BTU (Pt. #1160173)
- 1" Gas Shut Off Valve (shipped loose)
- 1 1/4" Gas Shut Off Valve (shipped loose) for Sectional Batteries



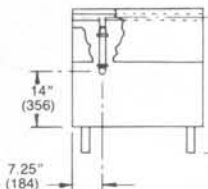
# REAR GAS CONNECTION



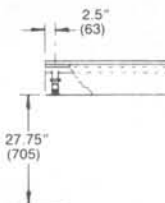
TYPICAL SIDE VIEW FOR ALL 36" & 42" SECTIONAL UNITS W/OVEN OR CABINET BASES AND HALF SECTIONS



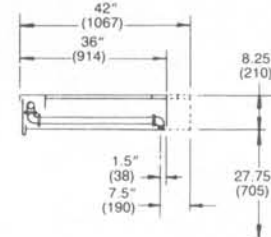
REAR VIEW TYPICAL GAS CONNECTION LOCATION 32" WIDE UNITS WITH OR WITHOUT C.O.



REAR VIEW FOR 32-B, 32-40 & 171-40 WITH OR WITHOUT C.O.



REAR VIEW FOR TABLE TOP UNITS 32" OR 16" WIDE UNITS



SIDE VIEW FOR 36" & 42" TABLE TOP UNITS

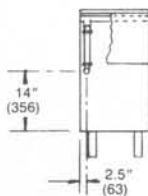
Scale 1/4" = 1 ft. ( ) = Millimeters

A 1" pressure regulator will be supplied (packed loose) with each rear gas unit.

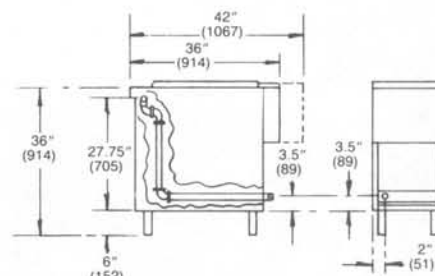
# CASTERS



- Swivel — front with locks.



REAR VIEW TYPICAL GAS CONNECTION LOCATION HALF SECTIONS AND DRAIN CABINETS



SIDE VIEW FOR 14-36", 14-42", 18-36", 18-42" FRYERS

REAR VIEW FOR 14-36", 14-42", 18-36", 18-42" FRYERS

## MISCELLANEOUS INFORMATION:

Check local codes for fire and safety regulations.  
If casters are used with flex hose, a restraining device should be used to eliminate undue strain on flex hose.  
Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

**All Southbend Products are automatically covered by a ONE YEAR PARTS AND LABOR WARRANTY at no extra charge from the date of purchase.**



A MIDDLEBY COMPANY



# southbend

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

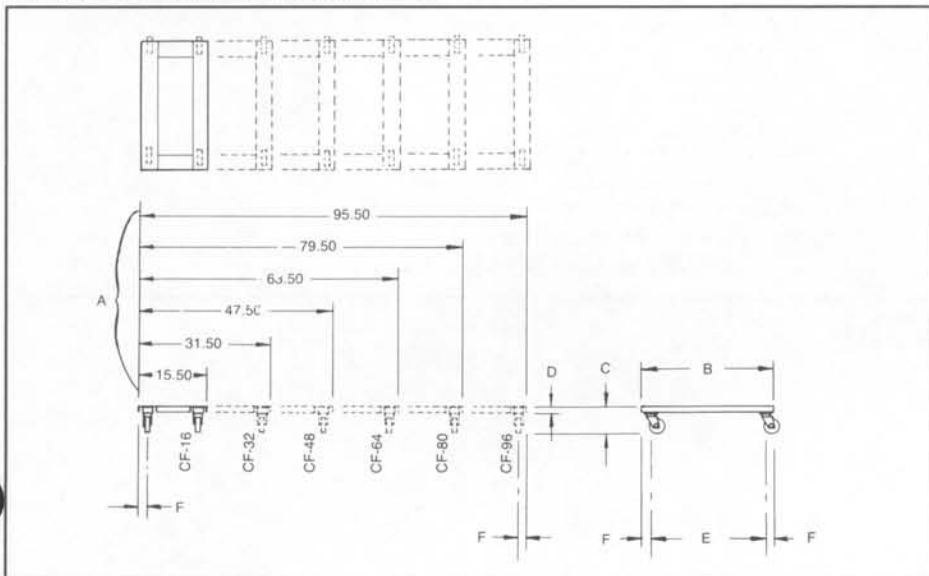
A MIDDLEBY COMPANY

## SECTIONAL OPTIONS/ACCESSORIES

Caster Frames, Table Top Leg Frames, Rear Gas Connection Quick Disconnect & Hoses, Pressure Regulator & Shutoff Valve, Casters

### CASTER FRAMES

( ) = Millimeters



MODEL	Width A	Depth B	Height C	D	E	F	Crated Weight
<input type="checkbox"/> CF-16	15.5" (394)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	45 lbs. 20.4 kg.
<input type="checkbox"/> CF-32	31.5" (800)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	70 lbs. 31.8 kg.
<input type="checkbox"/> CF-48	47.5" (1207)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	90 lbs. 40.8 kg.
<input type="checkbox"/> CF-64	63.5" (1613)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	100 lbs. 45.4 kg.
<input type="checkbox"/> CF-80	79.5" (2019)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	110 lbs. 50 kg.
<input type="checkbox"/> CF-96	95.5" (2426)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	140 lbs. 63.5 kg.

NOTE: Caster frames increase cooking top height to 36½" (with standard 4" diameter caster).  
Shipped strapped to skids.

Standard Finish: Stainless steel front.

#### OPTIONS:

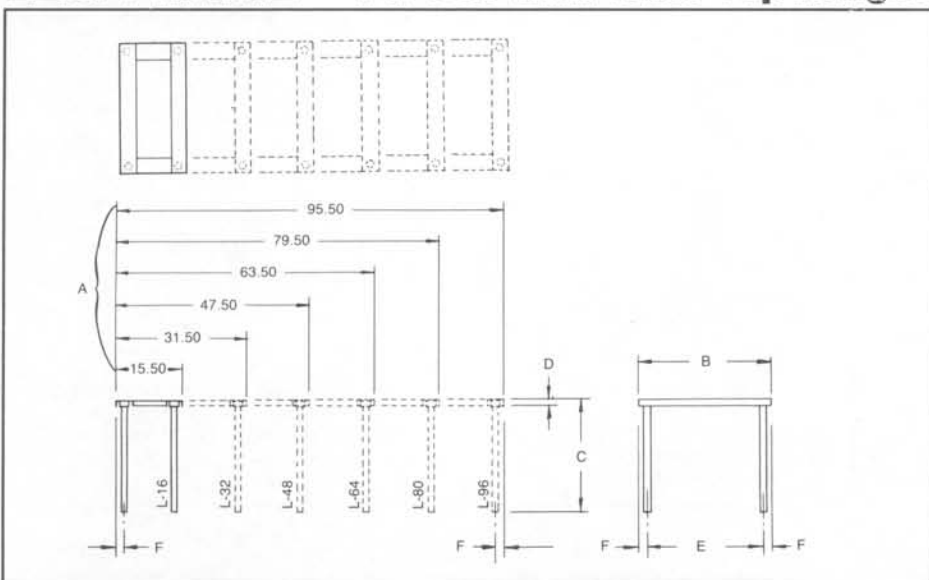
- Stainless steel left side
- Stainless steel right side
- Stainless steel rear
- Casters



Available in special widths up to 96".

CASTER FRAMES NOT RECOMMENDED FOR USE ON CONVECTION BASE RANGES.

### LEG FRAME — For Use With Table Top Ranges



( ) = Millimeters

MODEL	Width A	Depth B	Height C	D	E	F	Crated Weight
<input type="checkbox"/> L-16	15.5" (394)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	45 lbs. 20.4 kg.
<input type="checkbox"/> L-32	31.5" (800)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	70 lbs. 31.8 kg.
<input type="checkbox"/> L-48	47.5" (1207)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	90 lbs. 40.8 kg.
<input type="checkbox"/> L-64	63.5" (1613)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	100 lbs. 45.5 kg.
<input type="checkbox"/> L-80	79.5" (2019)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	110 lbs. 50 kg.
<input type="checkbox"/> L-96	95.5" (2426)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	140 lbs. 63.5 kg.

NOTE: Cooking top of Table Top Range is 36".  
Black frame standard with black legs.  
Stainless frame standard with chrome legs.  
Shipped strapped to skids.

Standard Finish: Stainless steel front.

#### OPTIONS:

- Stainless steel left side
- Stainless steel right side
- Stainless steel rear
- Stainless steel legs
- Casters



Available in special widths up to 96".

#### MISCELLANEOUS INFORMATION:

Check local codes for fire and safety regulations.  
Casters are used with flex hose, a restraining device should be used to eliminate undue strain on flex hose.

Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

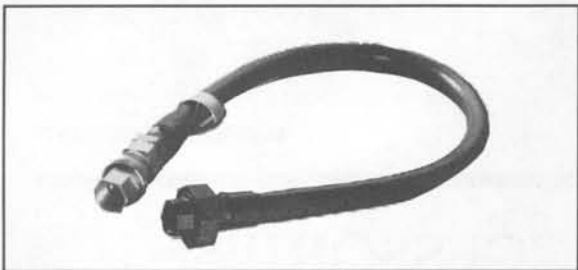
WARRANTY: One year Parts and Labor Warranty at no extra charge from the date of purchase.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.**

1100 Old Honeycutt Road  
Fuquay-Varina, NC 27526  
(919) 552 9161  
FAX (919) 552 9798  
(800) 348 2558

# QUICK DISCONNECT & HOSES



- 1" Quick Disconnect with 36" Flex Hose ..... Pt. #1130196
- 1" Quick Disconnect with 48" Flex Hose ..... Pt. #1130195
- 1" Quick Disconnect with 60" Flex Hose ..... Pt. #1130194
- 1" Quick Disconnect Only ..... Pt. #1130101
- 1" x 36" Flex Hose Only ..... Pt. #1130112
- 1" x 48" Flex Hose Only ..... Pt. #1130113
- 1" x 60" Flex Hose Only ..... Pt. #1130114

NOTE: 1" Quick Disconnect Capacity — 240,000 BTU



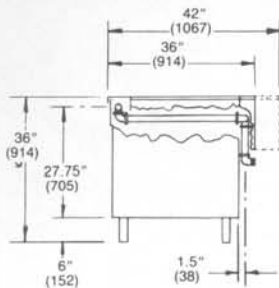
# PRESSURE REGULATOR & SHUTOFF VALVE



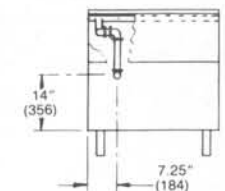
- 1 1/4" Gas Pressure Regulator (shipped loose)  
Natural Gas — Preset @ 6". Maximum Capacity 2,500,000 BTU (Pt. #4450009)
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Natural Gas — Preset @ 4". Maximum Capacity 250,000 BTU (Pt. #1160164)
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- 1" Gas Shut Off Valve (shipped loose)
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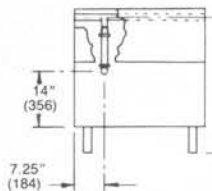
# REAR GAS CONNECTION



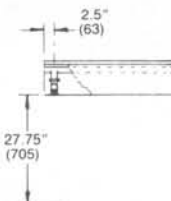
TYPICAL SIDE VIEW FOR ALL 36" & 42" SECTIONAL UNITS W/OVEN OR CABINET BASES AND HALF SECTIONS



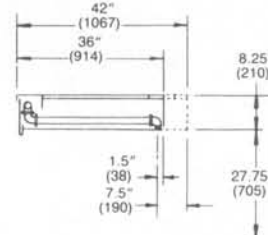
REAR VIEW TYPICAL GAS CONNECTION LOCATION 32" WIDE UNITS WITH OR WITHOUT C.O.



REAR VIEW FOR 32-B, 32-40 & 171-40 WITH OR WITHOUT C.O.



REAR VIEW FOR TABLE TOP UNITS 32" OR 16" WIDE UNITS



SIDE VIEW FOR 36" & 42" TABLE TOP UNITS

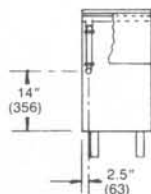
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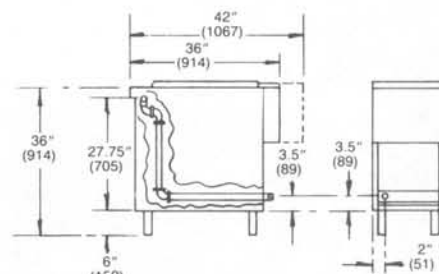
# CASTERS



- Swivel — front with locks.



REAR VIEW TYPICAL GAS CONNECTION LOCATION HALF SECTIONS AND DRAIN CABINETS



SIDE VIEW FOR 14-36", 14-42", 18-36", 18-42" FRYERS

REAR VIEW FOR 14-36", 14-42", 18-36", 18-42" FRYERS

## MISCELLANEOUS INFORMATION:

Check local codes for fire and safety regulations.  
If casters are used with flex hose, a restraining device should be used to eliminate undue strain on flex hose.  
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A MIDDLEBY COMPANY



**T&S BRASS AND BRONZE WORKS, INC.**

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



REG. #A2601  
ISO #9001

Model No.

**POSI-SET**

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

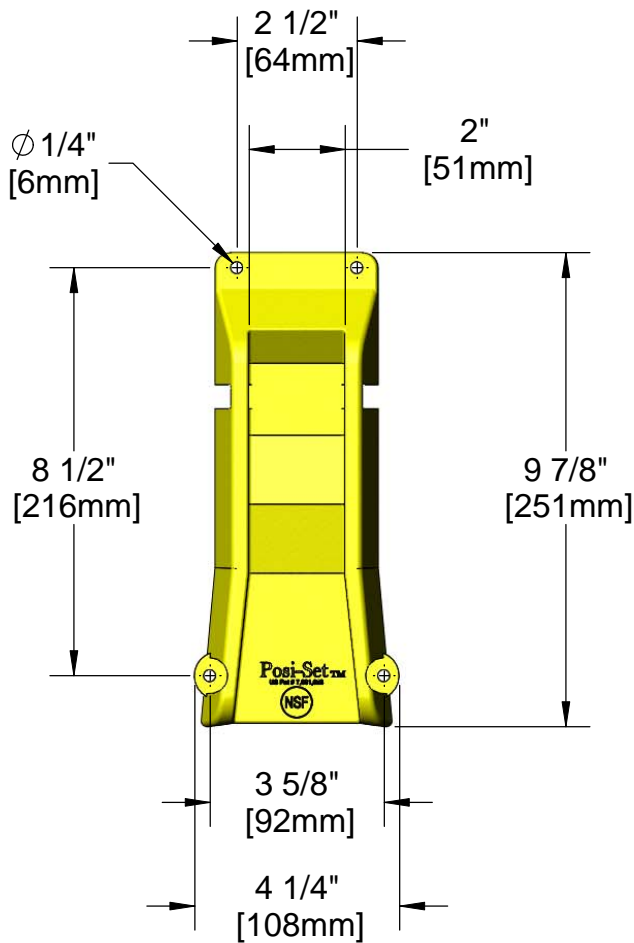
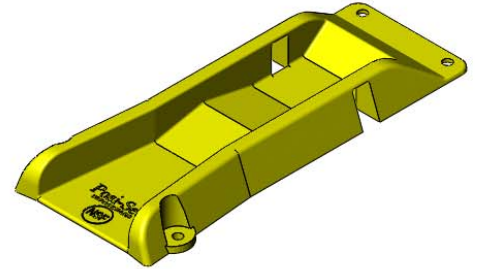
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Includes: Set of (2) Units, Mounting Screws (#10-24) and Screw Anchors.

Made of Heat and Impact Resistant Plastic.

US Patent # 7,581,623

Product Specifications:

**Posi-Set Appliance Locating Device**

Drawn <b>DMH</b>	Checked <b>KJG</b>	Approved <b>JHB</b>
Scale: <b>1:4</b>		Date: <b>07/23/10</b>



# GRIDDLE STAND REFRIGERATOR

## Model: D48GN

Natural Refrigerant R-290 Model

### 48" Griddle Stand Refrigerator

Stainless steel exterior and interior, reinforced stainless steel work top with drip guard marine edge and stainless steel case back.



## Options and Accessories

(upcharge and lead times may apply)

Flat top in lieu of marine edge	Integral heat shield top
16 gauge stainless steel top (flat or marine)	Cylinder locks
Top extensions (flat or marine edge)	Doors in lieu of drawers
Condensing unit on left (standard on right)	Special electrical requirements (consult factory)

Consult factory for other model configurations, options and accessories.

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

## Standard Model Features

### REFRIGERATION SYSTEM

Performance rated refrigeration system

Natural, environmentally safe, high efficiency R-290 refrigerant<sup>1</sup>

Automatic, hot gas condensate evaporator

Non-corrosive, plasticized fin evaporator coil

Easily serviceable, front slide outcondensing unit

### CABINET ARCHITECTURE

High density, non-CFC polyurethane foamed-in-place insulation

Easy glide, fully extendable drawers designed to hold 6" deep pans side-by-side

Smooth, polished chrome drawer handles

One-piece, snap in magnetic Santoprene™ drawer gaskets

Heavy duty drawer track with built in drawer safety clips

Drawers designed to hold 250 lb. capacity

(2) drawer pan divider bars\*

4" casters on support plates

\* Pans supplied by others

### MODEL FEATURES

Electronic controller with digital display & hi-low alarm

Off-cycle defrost

Front breathing

<sup>1</sup> R-290 refrigerant meets all federal and state regulatory requirements.

**Continental**<sup>®</sup>  
Refrigerator

Toll-Free: 800-523-7138  
Phone: 215-244-1400  
Fax: 215-244-9579

539 Dunksferry Road  
Bensalem, PA 19020  
www.continentalrefrigerator.com

APPROVAL:

## Model Specifications

### DIMENSIONAL DATA

Net Capacity (cubic feet)	9.0 (255 cu l)
Width, Overall (inches)	48 (1219 mm)
Depth, Overall (inches) (including handles)	35 $\frac{5}{16}$ (897 mm)
Height, Overall (inches) (including 4" casters)	26 $\frac{3}{8}$ (670 mm)
Number of Drawers	2

### REFRIGERANT DATA

Condensing Unit Size (H.P.)	$\frac{1}{5}$
Capacity (BTU per hour)*	1620

### ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Feed Wires (including ground)	3
Total Amps (International)	2.5 (1.9)
10 ft. Cord/Plug [attached] (International)	Yes (No)

### SHIPPING DATA

Weight (pounds)	450 (204 kg)
Height - Crated (inches)	44 (1118 mm)
Width - Crated (inches)	64 (1626 mm)
Depth - Crated (inches)	39 (991 mm)

### DRAWER PAN DIVIDERS (supplied with model)

CM2-0764	2 (one per drawer)
----------	--------------------

See drawer pan configurations on right (**pans not supplied**). For other drawer pan configurations, consult factory.

### TOP WEIGHT CAPACITY

Max. Top Weight Capacity (pounds)	775 (352 kg)
-----------------------------------	--------------

\* Rating @ +25°F evaporator, 90°F ambient  
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug  
(varies by country)

**Continental**  
Refrigerator

Toll-Free: 800-523-7138  
Phone: 215-244-1400  
Fax: 215-244-9579

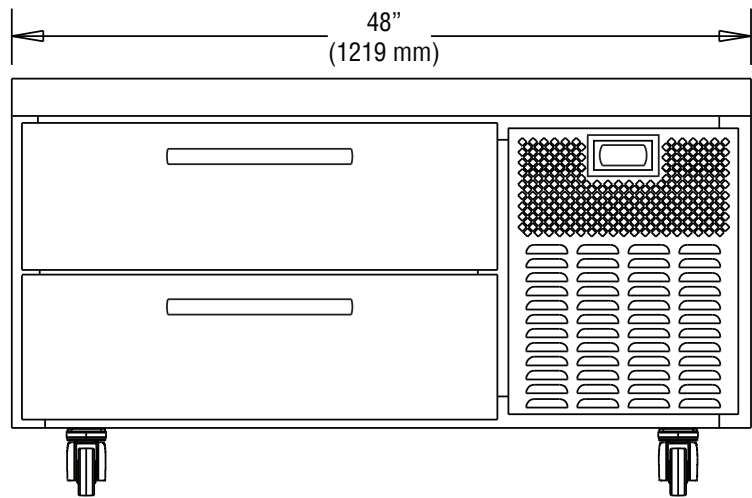
539 Dunksferry Road  
Bensalem, PA 19020  
[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

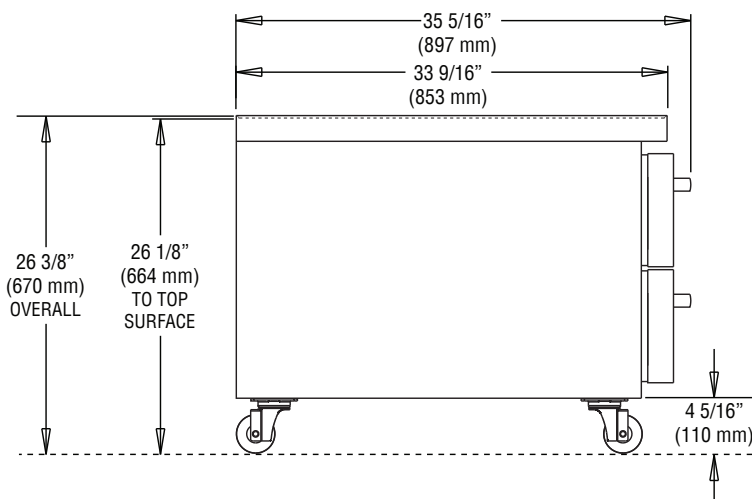


© Copyright 2021. Continental Refrigerator.  
A Division of National Refrigeration & Air Conditioning Products, Inc.

## Model Plan Views

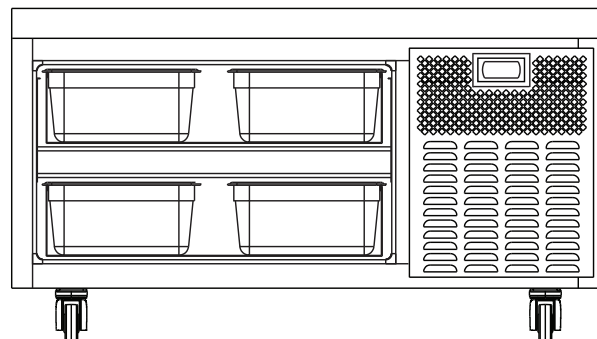


FRONT VIEW



SIDE VIEW

Shown with (4) 12 x 20 x 6 pans (**not supplied**).



DRAWER PAN CONFIGURATION

REVISED: 5/10/2022





**T&S BRASS AND BRONZE WORKS, INC.**

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



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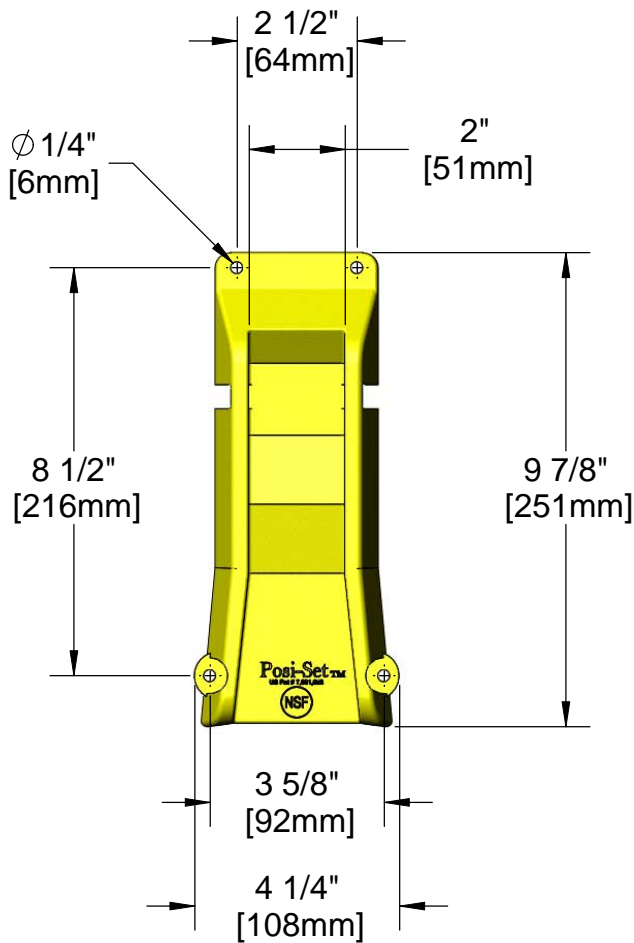
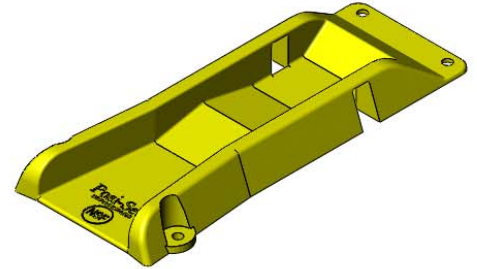
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Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Includes: Set of (2) Units, Mounting Screws (#10-24) and Screw Anchors.

Made of Heat and Impact Resistant Plastic.

US Patent # 7,581,623

Product Specifications:

**Posi-Set Appliance Locating Device**

Drawn <b>DMH</b>	Checked <b>KJG</b>	Approved <b>JHB</b>
Scale: <b>1:4</b>		Date: <b>07/23/10</b>



# COUNTERLINE - GRIDDLE

## HEAVY DUTY, THERMOSTATIC and MANUAL, GAS



Model shown Model HDG-24

### Thermostatic Griddles:

- HDG-18
- HDG-24
- HDG-36
- HDG-48
- HDG-60
- HDG-72

### Manual Griddles:

- HDG-18-M
- HDG-24-M
- HDG-36-M,
- HDG-48-M
- HDG-60-M,
- HDG-72-M

### Standard Features

- Available in 18", 24", 36", 48", 60" and 72" widths
- 30,000 BTU (NAT or LP) burner per 12" Thermostatic Models
- 20,000 BTU (NAT or LP) burner per 12" Manual Models
- Electronic spark ignition (battery)
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- 1" thick polished rolled steel plate
- 5" high rear and 4" side splash guards
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Each burner equipped with runner tube
- Grease drawers with large capacity
- Fully welded griddle plate with protected exhaust vent

### Standard Features of Thermostatic Griddle Models

- "Insta-on" thermostatic controls for precise settings between 200°F and 550°F
- Imbedded load sensing thermostat
- Flame failure safety device

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless steel stand
- Grooved griddle plates
- Stainless steel plate shelf with or without cutting board
- Chrome plated griddle plates
- Casters for stand
- 2" high insulator base for mounting on refrigerated base

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front, sides and vent are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and 4" side splash.

**Griddle Plate:** 18", 24", 36", 48", 60", 72" wide unit with one 30,000 BTU (NAT or LP) burners every 12" on thermostatic models and one 20,000 BTU (NAT or LP) burners every 12" on manual models. Fully welded, 1" thick polished steel griddle plate with side splash guards, and grease drawer.

**Griddle Controls:** Independent, "Insta-on" thermostatic controls with uniform temperature range of 200°F to 550°F. (Thermostatic models ONLY)

**Legs:** Stainless steel 4" adjustable legs.

**Gas Heat Control System:** Each foot of griddle is heated by a "U" shaped burner. Each burner is controlled by a thermostatic control. For safety, each pilot has a flame failure device. A 3/4" rear gas connection is standard. Units over 48" wide are constructed of two bodies. (Thermostatic models ONLY)

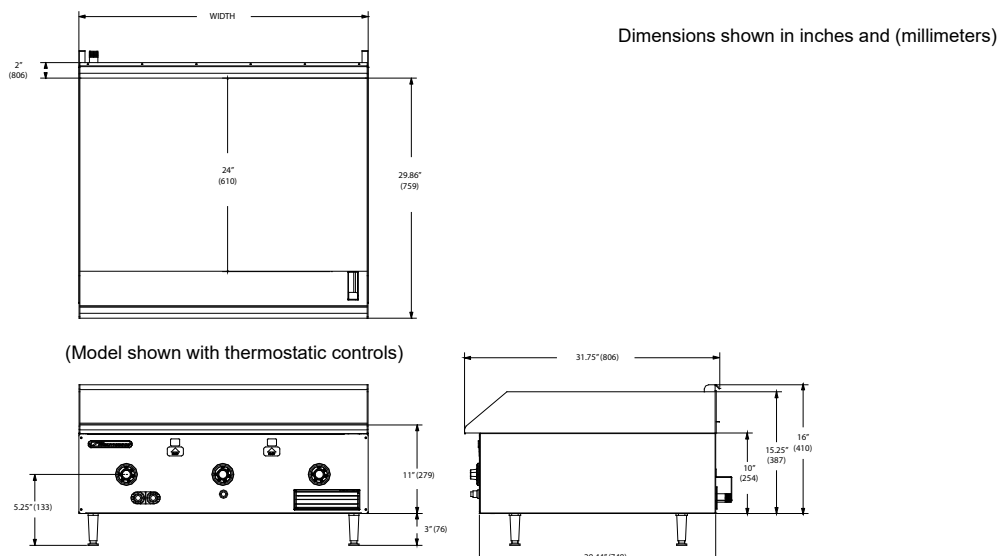


Approval Notes: \_\_\_\_\_

\_\_\_\_\_

Models:  HDG-18  HDG-24  HDG-36  HDG-48  HDG-60  HDG-72  
 HDG-18-M  HDG-24-M  HDG-36-M  HDG-48-M  HDG-60-M  HDG-72-M

HDG



**DIMENSIONS**

SHIPPING CRATE DIMENSIONS & WEIGHT											
MODEL	WIDTH	NUMBER OF BURNERS	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT	MODEL	WIDTH	NUMBER OF BURNERS	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDG-18/ HDG-18-M	18" (457)	1	31" (788)	39" (991)	270 lbs (122 kg)	HDG-48/ HDG-48-M	48" (1220)	4	55" (1398)	39" (991)	545 lbs (247 kg)
HDG-24/ HDG-24-M	24" (610)	2	31" (788)	39" (991)	305 lbs (159 kg)	HDG-60/ HDG-60-M	60" (1525)	5	67" (1703)	45.5" (1157)	705 lbs (320 kg)
HDG-36/ HDG-36-M	36" (915)	3	55" (1398)	39" (991)	445 lbs (202 kg)	HDG-72/ HDG-72-M	72" (1830)	6	110" (2796)	45.5" (1157)	840 lbs (378 kg)

Dimensions shown in inches and (millimeters)

**UTILITY INFORMATION**

**GAS:** Each unit has a 3/4" rear gas connection with a male NPT connector (female when regulator is added). Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

MODEL	GAS (BTU/HR)		MODEL	GAS (BTU/HR)	
	NATURAL	PROPANE		NATURAL	PROPANE
HDG-18/ HDG-18-M	30,000	30,000	HDG-48/ HDG-48-M	120,000	120,000
	20,000	20,000		80,000	80,000
HDG-24/ HDG-24-M	60,000	60,000	HDG-60/ HDG-60-M	150,000	150,000
	40,000	40,000		100,000	100,000
HDG-36/ HDG-36-M	90,000	90,000	HDG-72/ HDG-72-M	180,000	180,000
	60,000	60,000		120,000	120,000

**MISCELLANEOUS**

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 12" on sides and 8" on rear.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

**NOTICE:**

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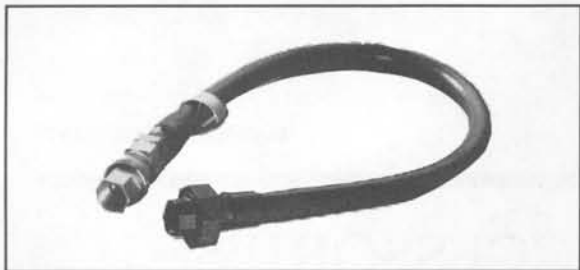
**DISCLAIMER**

1. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. If oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



# QUICK DISCONNECT & HOSES



- 1" Quick Disconnect with 36" Flex Hose ..... Pt. #1130196
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NOTE: 1" Quick Disconnect Capacity — 240,000 BTU



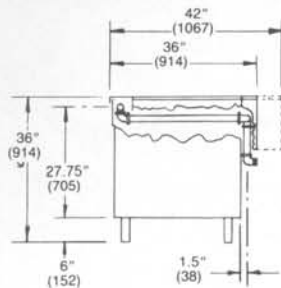
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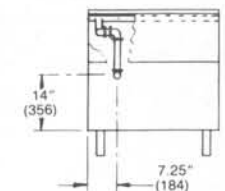
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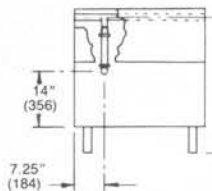
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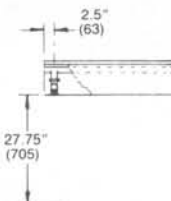
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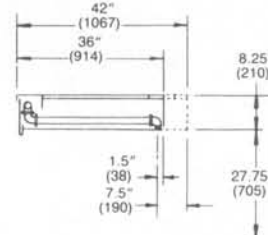
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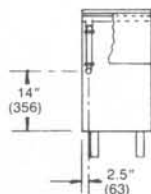
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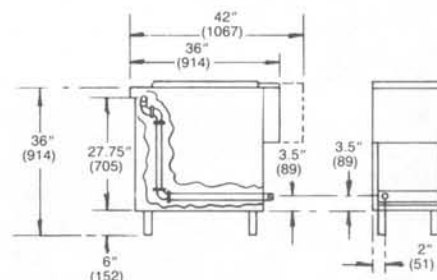
# CASTERS



- Swivel — front with locks.



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A MIDDLEBY COMPANY





Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## APPLICATION

## MODELS SSSLV14, SSSLV14T SOLSTICE SUPREME REDUCED OIL VOLUME GAS FRYING SYSTEM



\*\* ENERGY STAR MODEL

Shown with optional hands free automatic frypot oil level control.

### STANDARD FEATURES

- Cooks like a 50 lb. fryer with 32 lbs. of oil. Uses standard baskets. Provides full 4" cook depth.
- **Solstice SUPREME** Burner Technology, No blowers or ceramics
- FILTER SOON production monitor, tracks cooking activity per frypot, and indicates when filtration is needed.
- On board, out of the way oil jug storage<sup>1</sup>.  
-System warns operator of low JIB level.
- Push button frypot oil replenishment system
- Automatic pilot lighting
- Intellifry Computer
- Tank – Stainless Steel Construction
- Cabinet – stainless steel front, door, & sides
- Lift off basket hangers; no tools required
- 1-1/4" (3.2cm) full port drain valve for fast draining
- 9" (22.9 cm) adjustable legs for leveling fryer
- Drain clean out rod
- Fryer cleaning brush

### SOLSTICE FILTER DRAWER OIL FILTRATION

- Simple, two step filtration process makes filtering easy and fast. Under 5 minutes in most circumstances\*.
- Extra large 3" (7.6 cm) drain lines with unique design drain spout virtually eliminates splashing. Drain spout swivels out for ease of oil disposal.
- 4.5 GPM (17.0 LPM) filter pump.
- Large, 10" x 20.5" filter envelope, for fast filtering all day.
- Up front filter pan connection for effortless hookup
- Filtered oil return assists in cleaning frypot bottom
- Filter pan is stainless steel. Rear wheels ease handling.
- Filter pan lid is self-storing and out of the way.
- Filter pan scoop, starter pack filters.

Pitco reduced oil volume/high output frying systems are designed and engineered for operators who need to reduce operating costs, and maintain high production. Operators benefit immediately with a 40% reduction in oil usage on the first fill up and at every oil change after that. Time between oil changes is significantly extended due to the low initial fill volume.

As with all "low oil" fryers, oil filtration occasionally during operation is a key to maximizing oil life to the greatest degree possible. The FILTER SOON feature is production based and takes the guesswork out of when to filter, and it is easy to customize to your menu. Proven PITCO Solstice filter system is fast and simple to use. Whenever business levels permit, filtering and reheating can be accomplished in under 5 minutes\*.

An optional automatic frypot top off feature keeps the oil in the frypots at the optimum cooking level. The "user friendly" top off feature include storage for a typical 35 lb "Jug In Box"<sup>1</sup> as an on board fresh oil supply<sup>1</sup>. This minimizes staff carrying oil jugs through a busy kitchen when top off is needed. "Low jug" indicator, and easy change JIB holder are included. Add auto filtration option for additional operational benefits.

### REDUCED OIL VOLUME FRYERS

- ❑ **SSHLV14\*\*** -32 lbs (14.5 kg) (15.6 L), 13 x 13.6" (33.0 x 34.5 cm) fry area
  - ❑ 72.5 Kbtu/hr, 21 Kw, 75 MJ
- ❑ **SSHLV14T-** 17 lbs (7.7 kg), (8.25 L ) 6.9 x 13.6" (17.5 x 34.5 cm) fry area (per side)
  - ❑ 36.2 Kbtu/hr, 10.5 Kw, 37.5 MJ/side
- ❑ **SF-SSHLV14\*\* (T)** Single fryer with filter<sup>1</sup>.
- ❑ Systems available 2, 3, and 4 fryer line ups. Mix full or split pots as desired.

### CONTROLS

- Intellifry computer (up to 12 products) for operational flexibility, and consistent fried products
- DVI drain valve interlock safety system turns off the heat when the drain is opened
- Filter soon production monitoring system

### AVAILABLE OPTIONS & ACCESSORIES

- ❑ Computer controlled auto filtration system.
- ❑ Hands free automatic frypot oil level control. Keeps fry pot oil depth at the optimum cooking level
- ❑ Paperless, and flat pad filter media available
- ❑ 9" adjustable casters for ease of moving equipment
- ❑ Flush hose piping
- ❑ Waste oil piping
- ❑ Stainless steel tank covers
- ❑ Basket lift (requires casters, flexible gas hose, and restraint cable) P6072145 Basket Only
- ❑ BNB Dump Station, see BNB spec sheet for details

<sup>1</sup> Requires 2 or more fryers in a system for internal JIB storage.

\*Assumes: Oil to be filtered is >180°F that the filter media is not excessively covered with sediment, and is changed at recommended intervals.

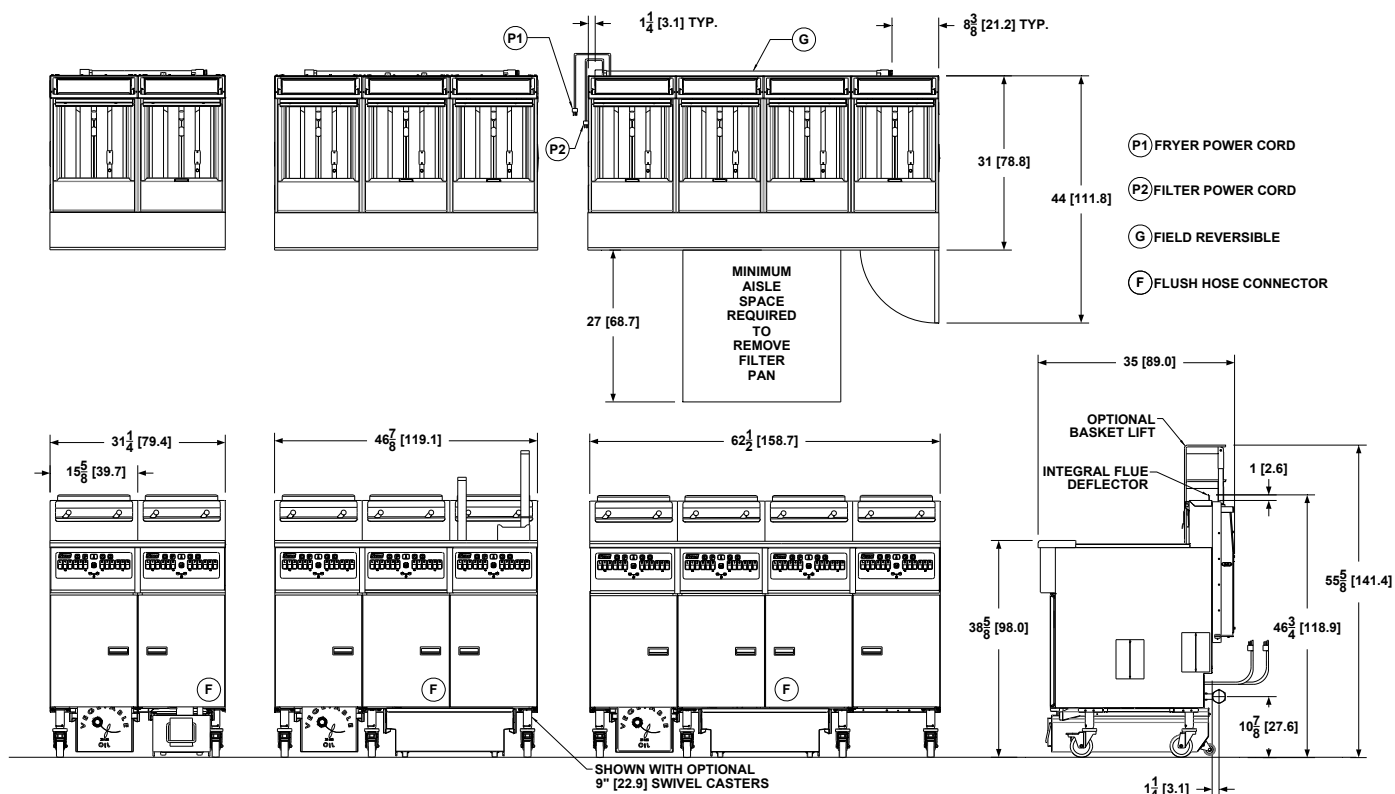
### APPROVALS:



SOLSTICE GAS FRYER SSSLV14, SSSLV14T

# SOLSTICE GAS FRYER SSSLV14, SSSLV14T

SOLSTICE GAS FRYER SSSLV14, SSSLV14T



INDIVIDUAL FRYER SPECIFICATIONS						
Model	Frying Area	Gas Input Rate / Hr	Oil Capacity	Cook Depth		
SSHLV14	13 x 13.6 in (35.6 x 35.6 cm)	72.5 Kbtu 21.0 KW (CE) 75 MJ (AU)	32 Lb. (14.5kg) (15.6 L) @ 4" (10cm)	3-1/4 - 5 in (8.3 -12.7 cm)		
SSHLV14T (per side)	6.9 x 13.6 in (35.6 x35.6cm)	36.2 Kbtu 10.5 KW (CE) 37.5 MJ (AU)	17 Lb. (7.7 kg) (8.25 L) @ 4" (10cm)	3-1/4 - 5 in (8.3 -12.7 cm)		
FILTER SPECIFICATIONS						
For Models	Filter Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media		
SF-SSHLV14, 14T/14-2	45 Lbs (20.4 kg)	1/3 HP 50/60 Hz	4.5 GPM (17.0 LPM) @ 60 Hz 3.8 GPM (14.2 LPM) @ 50 Hz	Paper Envelope 20.5 x 10 in (52.1 x 25.4 cm)		
SSHLV14(14T) -3/-4	70 Lbs (32.5 kg)			Paper Flat Sheet 8.8 x 22.6 in(22.4 x 57.4 cm)		
Not for use with solid shortening						
FRYER SHIPPING INFORMATION						
BASED ON SYSTEM CONFIGURATION, CONSULT FACTORY						
GAS SYSTEM REQUIREMENTS PER FRYER				ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)		
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	# 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(s)	1	0.7 A ea	0.4 A
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.5 kPa)	Filter	1	6.7 A	3.6 A
* Check plumbing / gas codes for proper gas supply line sizing to sustain specified supply pressure to all appliances when supply system is under maximum load (all appliances are full on.)						
CLEARANCES						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
32" (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 Model SSSLV14(14T) reduced oil volume, tube fired, high efficiency, high production gas fryer/filter. Fryer shall be 32 Lbs (17 Lbs/side on SSSLV14T) oil capacity, 72.5 Kbtu/hr (36.2 Kbtu/hr SSSLV14T) gas input rate, "XX by XX" fry area, SS peened tank, stainless front, door, sides. Blower Free atmospheric burner system, matchless ignition, drain valve interlock, I12 computer control, FILTER SOON production monitor, separate gas shutoff for each fryer, rear gas manifold, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge, 9" adjustable legs. Provide options and accessories as follows:						



**T&S BRASS AND BRONZE WORKS, INC.**

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



REG. #A2601  
ISO #9001

Model No.

**POSI-SET**

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

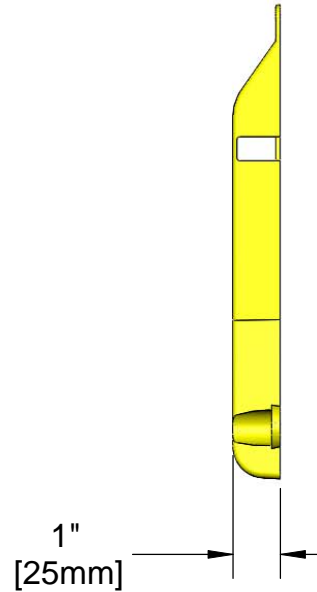
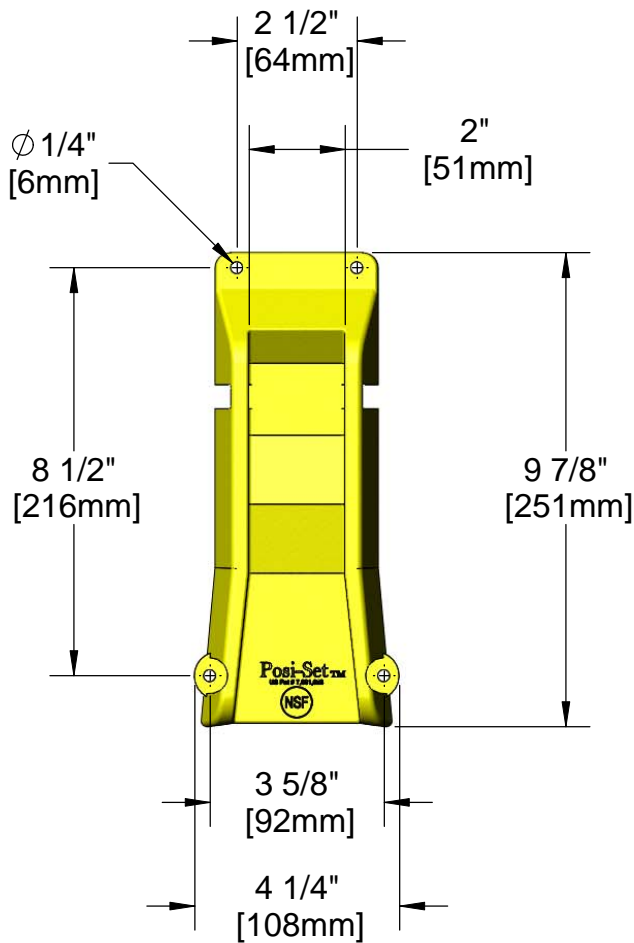
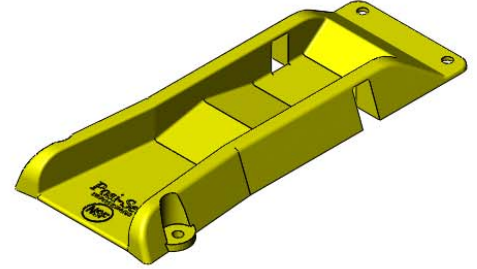
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Includes: Set of (2) Units, Mounting Screws (#10-24) and Screw Anchors.

Made of Heat and Impact Resistant Plastic.

US Patent # 7,581,623

Product Specifications:  
**Posi-Set Appliance Locating Device**

Drawn <b>DMH</b>	Checked <b>KJG</b>	Approved <b>JHB</b>
Scale: <b>1:4</b>		Date: <b>07/23/10</b>



# REACH-IN FREEZER (0°F)

## Model: 1FENHD

Natural Refrigerant R-290 Model

### 1-Section Extra-Wide Reach-In Freezer with Half Doors



ENERGY STAR® Qualified Commercial Refrigerator

**1FENHD** - Stainless steel front, aluminum end panels and interior

**1FENSAHD** - Stainless steel exterior, aluminum interior

**1FENSSHHD** - Stainless steel exterior and interior



## Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Special electrical req. (consult factory)
Additional epoxy coated steel shelves	Rehinging of doors (consult factory)
Chrome or stainless steel shelves	Hinged glass door (consult factory)
Adjustable legs	<b>Correctional Facility Options</b>
Custom laminates	<ul style="list-style-type: none"> <li>One way security screws</li> </ul>
Full door	<ul style="list-style-type: none"> <li>Locking hasp (lock not included)</li> </ul>
Pass-Thru (consult factory)	<ul style="list-style-type: none"> <li>Stainless steel mesh cover</li> </ul>
Heavy duty pilaster strips	<ul style="list-style-type: none"> <li>Coverless hinges</li> </ul>
Shallow depth (consult factory)	

Consult factory for other model configurations, options and accessories.

**Continental**  
Refrigerator

Toll-Free: 800-523-7138  
Phone: 215-244-1400  
Fax: 215-244-9579

539 Dunksferry Road  
Bensalem, PA 19020  
[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

## Standard Model Features

### REFRIGERATION SYSTEM

Self contained, performance rated refrigeration system

Natural, environmentally safe, high efficiency R-290 refrigerant<sup>1</sup>

Automatic, electric condensate evaporator

Expansion valve system

Standard operating temperature is 0 to -5°F and can be adjusted to operate as low as -10°F in a 90°F ambient.

### CABINET ARCHITECTURE

3" non-CFC polyurethane foam insulation

Smooth, polished chrome workflow door handles

Cam action, lift off hinges

Self-closing doors

Magnetic snap in Santoprene® door gaskets

Cylinder lock in each door

Heavy duty, epoxy coated steel shelves

5" casters

### MODEL FEATURES

LED interior lighting

Electronic controller with digital display & hi-low alarm

Automatic electric defrost

<sup>1</sup> R-290 refrigerant meets all federal and state regulatory requirements.

APPROVAL:

## Model Specifications

### DIMENSIONAL DATA

Net Capacity (cubic feet)	21 (595 cu l)
Width, Overall (inches)	28 1/2 (724 mm)
Depth, Overall (inches) (including handle)	35 3/8 (899 mm)
Depth (inches) (less door)	32 (813 mm)
Depth (inches) (door open 90°)	58 (1473 mm)
Clear Door Width (inches)	21 7/8 (556 mm)
Clear Half Door Height (inches)	27 1/2 (699 mm)
Height, Overall (inches) (including 5" casters)	82 1/4 (2089 mm)
Number of Doors	2
Number of Shelves	3
Shelf Area (square feet)	20.4 (1.9 sq m)
Tray Slide Capacity	24

### REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/2
Capacity (BTU per hour)*	1590

### ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Feed Wires (including ground)	3
Total Amps (International)	7.6 (4.2)
Defrost Amps (International)	3.7 (2.0)
10 ft. Cord/Plug [attached] (International)	Yes (No)

### SHIPPING DATA

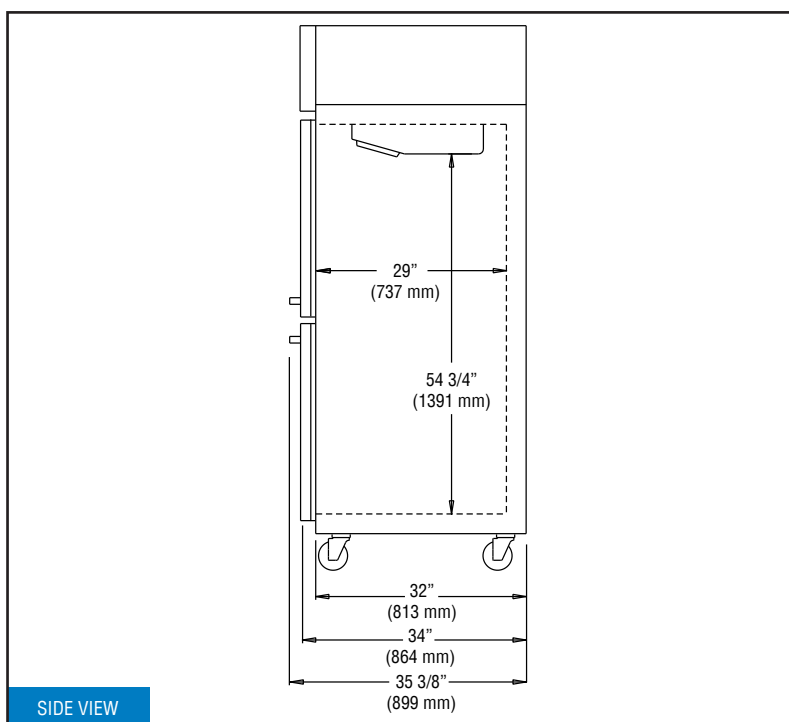
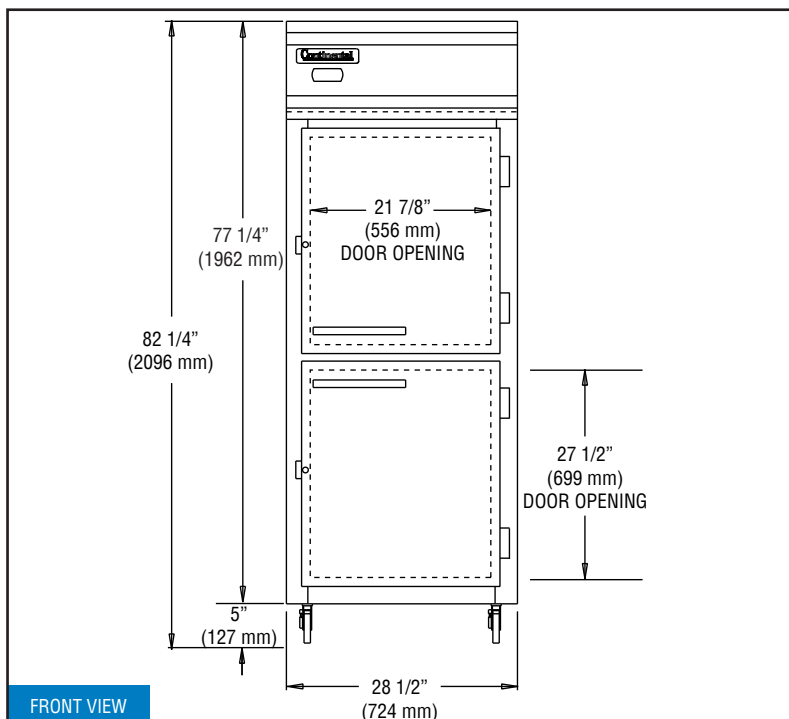
Height - Crated (inches)	85 1/2 (2172 mm)
Width - Crated (inches)	31 5/8 (803 mm)
Depth - Crated (inches)	42 (1067 mm)
Volume - Crated (cubic feet)	65 (1841 cu l)
Weight Std - Crated (pounds)	325 (147 kg)
Weight SS - Crated (pounds)	345 (156 kg)

\* Rating @ -15°F evaporator, 90°F ambient  
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug  
(varies by country)

## Model Plan Views



**IMPORTANT NOTE:** If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required on top and 3" on sides and rear.

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Toll-Free: 800-523-7138  
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539 Dunksferry Road  
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[www.continentalrefrigerator.com](http://www.continentalrefrigerator.com)

Due to our continued efforts in developing innovative products, specifications subject to change without notice.





# Datasheet

## iCombi® Pro 10-full size E/G



### Capacity

- > Ten (10) Full-size sheet pans or Twenty (20) Steam table pans or Ten (10) 2/1 GN accessories
- > Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for various cooking procedures, such as grilling, braising or baking
- > For use with 2/1, 1/1, 2/4 GN accessories

### Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection 86 °F - 572 °F

### Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

- > Combi steamer as per DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

The following intelligent assistants are available:

### Intelligent assistant

iDensityControl  iProductionManager  iCookingSuite  iCareSystem 

#### iDensityControl

iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

#### iCookingSuite

The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

#### iProductionManager

iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

#### iCareSystem

The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

## Unit description and functions

### Intelligent functions

- > Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
- > The actual measured humidity in the cooking cabinet can be adjusted and viewed
- > Dynamic air turbulence in the cooking cabinet thanks to two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable
- > Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
- > Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
- > Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
- > Intelligent cooking step to proof baked goods
- > Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
- > Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
- > iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
- > Visual indication of loading and removal requests using energy-saving LED lighting
- > Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
- > Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
- > Display of the current cleaning and descaling status
- > Intelligent VarioSmokers control (accessory) by the cooking methods
- > Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

### Cooking functions

- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Power-steam function: increased steaming power available for Asian applications
- > Integrated, maintenance-free grease separation system without an additional grease filter
- > Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
- > Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Time can be set to display in 12- or 24-hour format
- > 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

### Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Contact temperature of the cooking cabinet door max. 163 °F
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum tray height must not exceed 63 inch when using a RATIONAL stand
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

### Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
- > Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

### Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
- > Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
- > Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
- > Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs

- > Hygienic setup that is flush with the counter without feet for simple, safe cleaning
- > Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- > Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

### Operation

- > High-resolution 10.1 inch TFT color display and capacitive touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- > Acoustic prompts and visual messages when user action is required
- > Central dial with Push function for intuitive selection and confirmation of entries
- > User interface and help function can be set to over 55 languages
- > Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- > Extensive search function including all cooking paths, application examples and settings
- > Context-sensitive support that always shows the current help content for the displayed screen content
- > Start application examples from help file
- > Simple selection of cooking paths using six operating modes and/or five cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customization and control of user profiles to prevent operator errors
- > Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

### Installation, maintenance and environment

- > Professional installation by RATIONAL-certified technicians recommended
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Adaptation to the installation site (height above sea level ) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area \*
- > Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty\*\*
- > Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at [www.energystar.gov](http://www.energystar.gov)

\* See the installation or planner manual for details

\*\* Terms and conditions apply, see manufacturer warranty statement at [www.rational-online.com](http://www.rational-online.com)

### Options

- > Cooking cabinet door, left-hinged
- > MarineLine - marine version
- > SecurityLine – prison / security version
- > MobilityLine – mobile variant
- > HeavyDutyLine – particularly heavy-duty version
- > Integrated fat drain
- > Mobile oven rack package
- > Protection for control panel
- > Safety door lock
- > Lockable control panel

## Technical specifications

### Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	42 1/4 x 39 7/8 x 38 3/8 inches
Cooking system (total)	42 1/4 x 41 7/8 x 41 inches
Cooking system with packaging	46 1/4 x 49 1/4 x 45 1/2 inches
Maximum working height of top level*	≤ 5 ft. 2 7/8 inches

\*when using a corresponding RATIONAL stand

Weights	
Maximum load size per level	66 lb
Maximum total load capacity	198 lb
Weight - electric unit without packaging	394 lb
Weight - electric unit with packaging	454 lb
Weight - gas unit without packaging	423 lb
Weight - gas unit with packaging	482 lb

### Electrical connection conditions

Voltage 3 AC 208 V / 240V	
Connected loads - electric	37.4 kW
Steam power	36 kW
Convection power	36 kW
Breaker	125 A
Connection impedance	0.09 Ω
RCD type	B
Cable diameter	AWG 2 194°F
Voltage 3 AC 440 V / 480 V	
Connected loads - electric	37.4 kW
Steam power	36 kW
Convection power	36 kW
Breaker	60 A
Connection impedance	0.09 Ω
RCD type	B
Cable diameter	AWG 4 140°F

Not supplied with cable connection

### Connected loads - gas

Natural gas G20	
Nominal heat load, total	152000 BTU
Nominal heat load, Steam mode	152000 BTU
Nominal heat load, Hot Air mode	152000 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	148500 BTU
Nominal heat load, Steam mode	148500 BTU
Nominal heat load, Hot Air mode	148500 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off

Additional gas types and voltages available on request

### Connected loads - gas

Voltage 2 AC 208 V	
Connected loads - gas	1.5 kW
Breaker	15 A
RCD Type	B

All gas units are supplied with cord.

### Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi
Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

### Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 μm	Particle filter
Chlorine (Cl <sub>2</sub> )	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl <sup>-</sup> )	< 4.68 gr/gal (80 ppm)	RO

### Connected loads - exhaust air and thermal load

Latent heat load	6018 BTU
Sensible heat emission	7565 BTU
Sound level (electric)	58 dBA
Sound level (gas)	63 dBA

### Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

### Minimum distances at installation

#### Clearance Requirements

To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

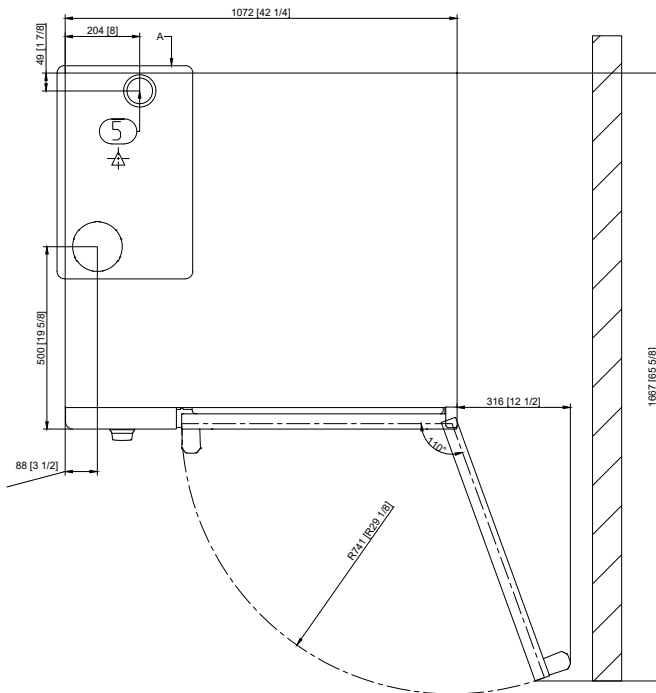
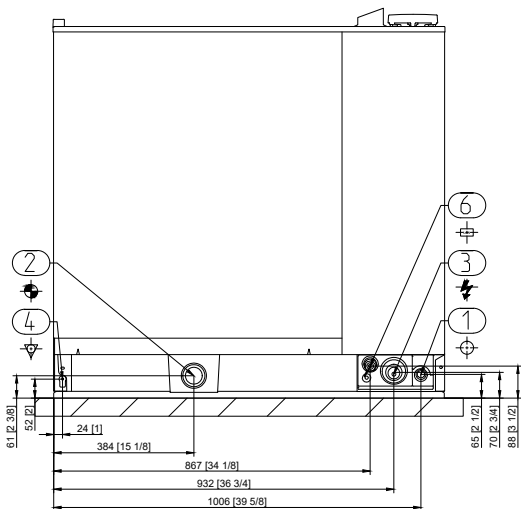
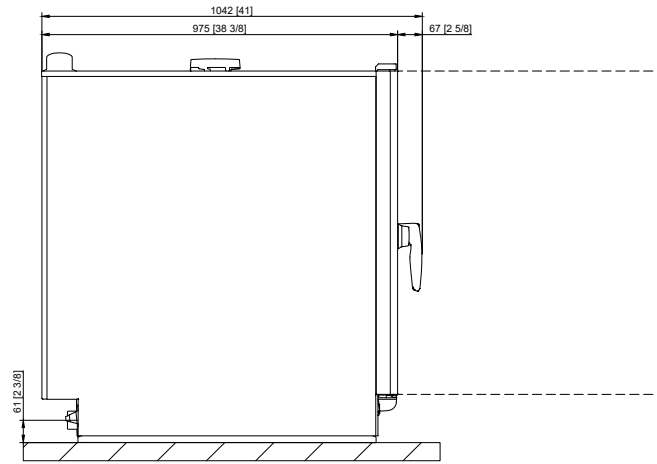
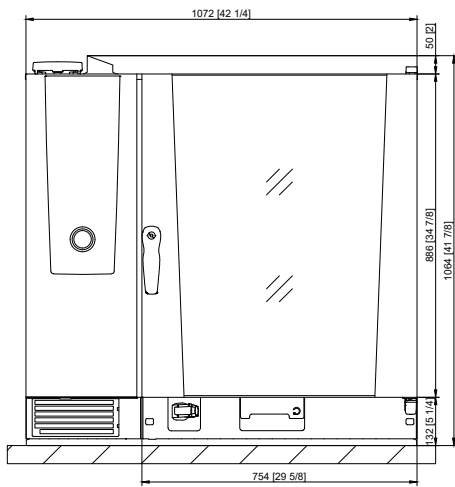
**Terms and conditions of installation**

- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

**Approvals**

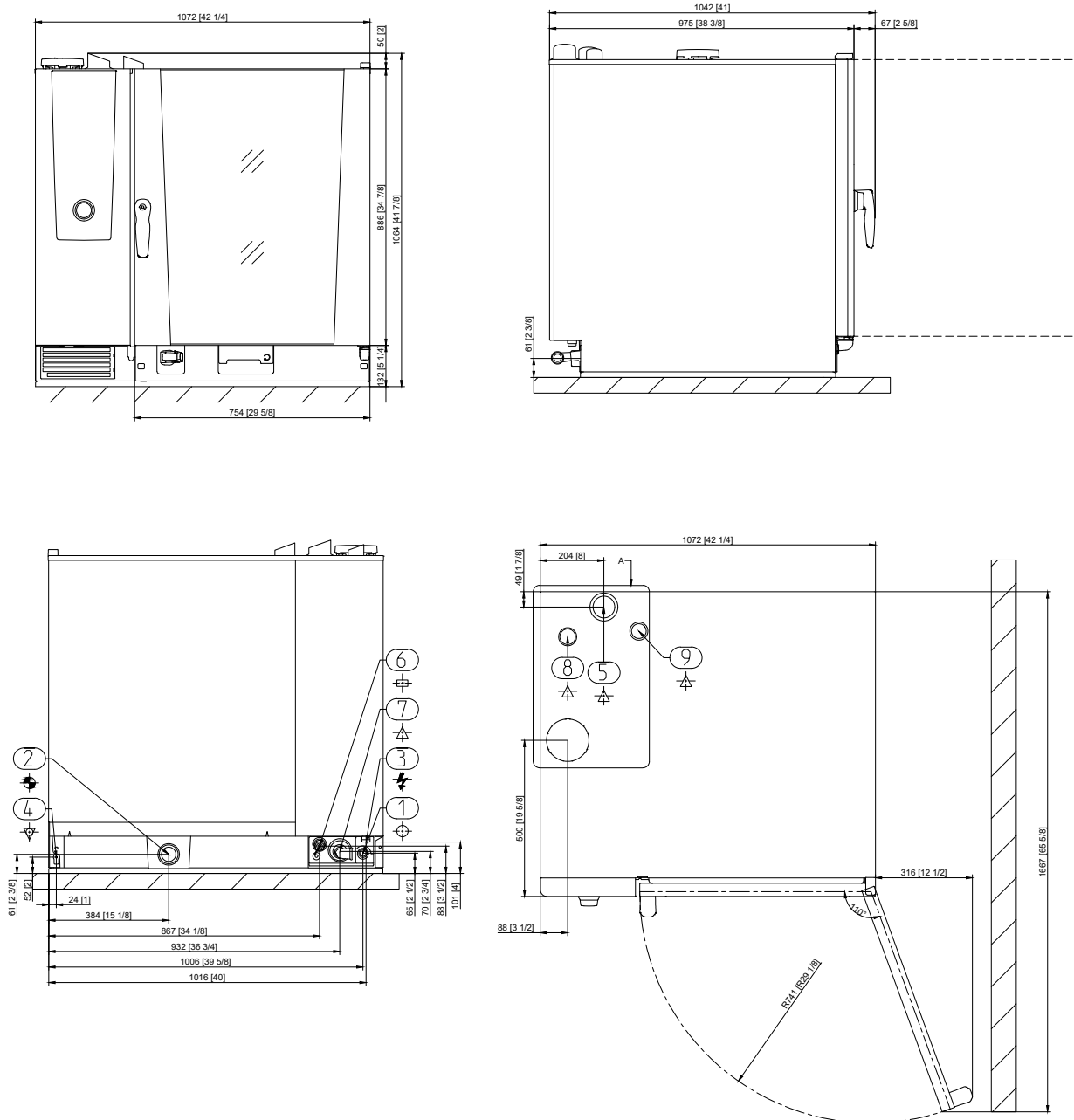


Technical drawing, electrical



1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

## Technical drawing, gas



1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (convection)

## Accessories

> 5 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.74.650
Finishing system for banquets Size 10-full size, 42 plates	Item no. 60.12.154
Finishing system for banquets Size 10-full size, 52 plates	Item no. 60.12.155
Full size sheet pan adapter	Item no. 60.12.156
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 10-full size	Item no. left hinged door 60.776 Item no. right hinged door 60.75.774
Mobile catering stand - especially for heavy mobile catering usage	Item no. 60.31.165
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Transport trolley for mobile rack and mobile plate rack - height-adjustable - Sizes 6-full size, 10-full size	Item no. 60.75.605
Transport trolley for mobile rack and mobile plate rack - standard - Sizes 6-full size, 10-full size	Item no. 60.73.999
UltraVent recirculating hood - for Size 6-full size, 10-full size electric units only	Item no. 60.76.180
UltraVent Plus recirculating hood - for Size 6-full size, 10-full size electric units only	Item no. 60.07.178
Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size E or Size 10-full size E	Item no. 60.74.725
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit [www.rational-online.com](http://www.rational-online.com)

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commerce Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: <a href="mailto:info@rational-online.com">info@rational-online.com</a> Visit us on the internet: <a href="http://www.rational-online.com">www.rational-online.com</a>

# Specification/Data sheet

## Stand II model 6-2/1, 10-2/1 - castors

---



Article number: 60.31.104

### Description

The base frame II ensures safe installation of the iCombi Pro and iCombi Classic 6-2/1 and 10-2/1. The cooking system can be fixed on the base frame using a mounting kit.

### Features

- 14 mounting rails with 62 mm rail distance
- Two-sided opening with side panels and top panel
- 4 height-adjustable castors (of which 2 are lockable)
- Mounting kit for fixing the cooking system on the base frame
- Securing the containers against slipping

### Technical Specifications

- LxWxH: 1105 x 969 x 699 - 719 mm
- Width of racks: 330 mm
- Clearance from bottom rack to floor panel: 68 mm
- Clearance from floor panel to floor: 180 mm
- max. fixed power: 600 kg
- Weight: 57.0 kg

### Capacity

- 2/1 GN grid x 7, 1/1 GN grid x 7
- 2/1 GN 20 mm deep x 7, 1/1 GN 20 mm deep x 7
- 2/1 GN 40 mm deep x 7, 1/1 GN 40 mm deep x 7
- 2/1 GN 65 mm deep x 4, 1/1 GN 65 mm deep x 4
- 2/1 GN 100 mm deep x 3, 1/1 GN 100 mm deep x 3
- Use of other containers: 1/4 GN, 1/3 GN, 1/2 GN, 2/3 GN, 2/4 GN

### Material

- CNS 1.4301



## Installation Information Form.

To ensure maximum customer satisfaction and proper future service support. Dealer is responsible for completing this form.

**Submit this form with every PO.**

Project Name (required)	Phone Number Project Location (required)
Street Address (required)	City/State/Zip Code (required)
Location Contact Name (required)	Phone Number Location Contact (required)
Location Contact Email (required)	RATIONAL PO Number

**Please select one of the options below.**

This PO includes a Pre-Installation Site Consultation and/or RATIONAL Certified Installation(RCI). Commissioning is included with RCI. Commissioning that can not be completed at the time of installation can incur additional costs.

This PO includes Commissioning. RSP information will be emailed to Signee & Location Contact. They are responsible to contact RSP to schedule the Commissioning visit after the installation is completed. Commissioning that can not be completed due to improper installations can incur additional costs

Installation and/or Commissioning will be purchased directly from a RATIONAL Service Partner.

Installation and/or Commissioning by a RATIONAL Service Partner is **declined**. An Installation Manual is delivered with every RATIONAL unit. RATIONAL will not warranty service calls related to improper installation. All gas units must be calibrated via a flue gas analysis.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

New Construction	Approximate Pre-Installation Site Consultation Date (If Purchased):
Replacement	Approximate Installation Date:

Dealer:	Contact at Dealer:
Phone Number:	Email:
Signature:	Date:

**The ship date will be the date indicated on the sales confirmation. This date may be subject to change.**

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008  
Phone (224) 366-3500 Fax (847) 755-9583



# Installation Kit

## Article no. 8720.1561US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

Gas RATIONAL Combi Oven 10-full size G (208-240v/60/1ph)

Gas RATIONAL Combi Oven 20-half size G (120v/60/1ph) or (208v/60/1ph)

Gas RATIONAL Combi Oven 20-full size G (208-240v/60/1ph)

### The Installation Kit for the above models includes:

1	ea	Gas Connector Hose, 1" NPT connection, 48" long, with Plastic coat exterior, brass push to connect quick disconnect coupling, for castered equipment with cable strain relief
1	ea	90 degree black iron elbows, 1" NPT
1	ea	3/4" x 5 1/2" Nipple
1	ea	3/4" street EL
1	ea	3/4" x 1" Bell reducer
1	ea	24" long x 1" NPT black iron pipe
1	ea	Close nipple 1" NPT black iron pipe
1	ea	90 degree reducing elbow black pipe 1" x 3/4"
1	ea	1" x 3/4" street elbow lack pipe
2	ea	2" Minnies
1	ea	1" minnies
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 72" long rubber coated, NSF approved
1	ea	Male union 3/4" x 3/4" MHT
2	ea	90 deg Fresh water elbow
8	feet	2" copper pipe (two 4' pieces)
2	ea	2" copper pipe 90 degree elbow
1	ea	2" copper pipe T fitting
2	ea	2" copper pipe 45 degree elbow
1	ea	2" copper pipe 90 degree elbow female to male
1	ea	2" copper pipe 90 degree long sweep
1	ea	2" copper pipe coupling
1	ea	Receptacle NEMA 6-15R 15A-250V
1	ea	NEMA 6-15R cover plate single junction box
1	ea	NEMA 6-15P
1	ea	NEMA 5-15P

Please note that installation kits are non-discountable.





## Safety Data Sheet

according to 29 CFR 1910.1200(g)

### Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016\_US\_GHS

Page 2 of 7

#### Hazardous components

CAS No	Components	Quantity
77-92-9	Citric acid	> 20 %
617-48-1	Malic acid	> 20 %
124-04-9	Adipic acid	1 - 5 %

#### 4. First-aid measures

##### Description of first aid measures

###### General information

If you feel unwell, seek medical advice.

###### After inhalation

Move to fresh air in case of accidental inhalation of dust or fumes from overheating or combustion.

###### After contact with skin

In case of contact with skin wash off immediately with soap and water.

Consult a doctor if skin irritation persists.

###### After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.

Seek medical treatment by eye specialist.

###### After ingestion

Rinse out mouth thoroughly with water.

Do not induce vomiting.

Never give anything by mouth to an unconscious person.

Summon a doctor immediately.

##### Most important symptoms and effects, both acute and delayed

WARNING !

Causes serious eye irritation.

Causes skin irritation.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

##### Indication of any immediate medical attention and special treatment needed

Treat symptoms.

#### 5. Fire-fighting measures

##### Extinguishing media

###### Suitable extinguishing media

Product does not burn, fire-extinguishing activities according to surrounding.

###### Unsuitable extinguishing media

Full water jet.

##### Specific hazards arising from the chemical

Fire may produce:

Irritant/corrosive, flammable as well as toxic distillation gases (carbonization gases).

##### Special protective equipment and precautions for fire-fighters

Use breathing apparatus with independent air supply.

Protective suit.

##### Additional information

Cool containers at risk with water spray jet.

Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

## Safety Data Sheet

according to 29 CFR 1910.1200(g)

### Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016\_US\_GHS

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#### 6. Accidental release measures

##### Personal precautions, protective equipment and emergency procedures

No special precautions required.

##### Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

##### Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.

Flush rests with sufficient amount of water.

##### Reference to other sections

Observe protective instructions (see Sections 7 and 8).

Information for disposal look up chapter 13.

#### 7. Handling and storage

##### Precautions for safe handling

###### **Advice on safe handling**

Avoid the formation of dust.

Avoid contact with eyes, skin or mucous membrane.

###### **Advice on protection against fire and explosion**

No special protective measures against fire required.

##### Conditions for safe storage, including any incompatibilities

###### **Requirements for storage rooms and vessels**

Keep in the original sealed container.

Keep containers tightly closed in a dry, well-ventilated place.

###### **Further information on storage conditions**

Keep away from food, drink and animal feeding stuffs.

#### 8. Exposure controls/personal protection

##### Control parameters

##### Exposure controls

###### **Appropriate engineering controls**

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

###### **Protective and hygiene measures**

Avoid contact with eyes and skin.

Wash hands before breaks and at the end of workday.

When using do not eat, drink or smoke.

Remove and wash contaminated clothing before re-use.

###### **Eye/face protection**

Tightly fitting goggles.

Eye wash bottle with pure water.

###### **Hand protection**

Protective gloves resistant to chemicals made off natural-rubber latex, Minimum coat thickness 0.6 mm, Permeation resistance (wear duration) approx. 480 minutes, i.e. protective glove <Lapren 706> made by www.kcl.de.

This recommendation refers exclusively to the chemical compatibility and the lab test conforming to EN 374 carried out under lab conditions.

Requirements can vary as a function of the use. Therefore it is necessary to adhere additionally to the recommendations given by the manufacturer of protective gloves.

## Safety Data Sheet

according to 29 CFR 1910.1200(g)

### Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

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#### Respiratory protection

No personal respiratory protective equipment normally required.  
Breathing apparatus (particle filter) only if dust is formed.

## 9. Physical and chemical properties

### Information on basic physical and chemical properties

Physical state:	Tablet
Color:	White
Odor:	Characteristic

#### Test method

pH-Value:	2,5 (1%)
-----------	----------

#### Changes in the physical state

Flash point:	n.a.
Lower explosion limits:	n.a.
Upper explosion limits:	
Ignition temperature:	n.a.

#### Oxidizing properties

n.a.

Vapor pressure: (at 20 °C)	n.a.
-------------------------------	------

Water solubility: (at 20 °C)	Soluble
---------------------------------	---------

Partition coefficient:	n.d.
------------------------	------

### Other information

Bulk density: approx. 800 g/L

## 10. Stability and reactivity

### Reactivity

No decomposition if stored and applied as directed.

### Chemical stability

Stability:	Stable
------------	--------

Stable under normal conditions.

### Possibility of hazardous reactions

Hazardous reactions:	Will not occur
----------------------	----------------

No hazardous reactions known.

### Conditions to avoid

Protect from moisture.

### Incompatible materials

No materials to be especially mentioned.

### Hazardous decomposition products

No hazardous decomposition products known.

## 11. Toxicological information

### Information on toxicological effects

## Safety Data Sheet

according to 29 CFR 1910.1200(g)

### Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Print date: 03.02.2016

Product code: 00625-0016\_US\_GHS

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#### Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

#### Acute toxicity

Based on available data, the classification criteria are not met.

Citric acid

LD50/oral/rat: 6730 mg/kg

Adipic acid

LD50/oral/rat: 11000 mg/kg

Malic acid

LD50/oral/rat: >3200 mg/kg

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
77-92-9	Citric acid				
	oral	LD50	11700 mg/kg	Rat	
	dermal	LD50	> 2000 mg/kg	Rat	

#### Irritation and corrosivity

Causes skin irritation

Causes serious eye irritation

Skin irritation: Irritant

Eye irritation: Irritant

#### Sensitizing effects

Based on available data, the classification criteria are not met.

Irritant

#### Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

#### Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.

STOT - Single exposure: Not classified.

STOT - Repeated exposure: Not classified.

Aspiration hazard: Not classified.

#### Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.

Carcinogenicity: Not classified.

Mutagenicity: Not classified.

Teratogenicity: Not classified.

Carcinogenicity (NTP): Not listed

Carcinogenicity (IARC): Not listed

Carcinogenicity (OSHA): Not listed

#### Aspiration hazard

Based on available data, the classification criteria are not met.

#### Practical experience

#### Other observations

Ingestion causes irritation of upper respiratory system and gastrointestinal disturbance.

Inhalation of dust may cause shortness of breath, tightness of the chest, a sore throat and cough.

## 12. Ecological information

#### Ecotoxicity

Citric acid :

LC50/Leuciscus idus/96 h: 440 - 706 mg/l

## Safety Data Sheet

according to 29 CFR 1910.1200(g)

### Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

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EC50/Daphnia magna: 85 mg/l

Adipic acid:

LC50/Pimephales promelas/96 h: 97 mg/l

#### **Persistence and degradability**

Product is biodegradable.

#### **Bioaccumulative potential**

No data available.

#### **Mobility in soil**

The product is soluble in water.

#### **Other adverse effects**

No data available.

### 13. Disposal considerations

#### **Waste treatment methods**

##### **Advice on disposal**

Remove in accordance with local official regulations.

##### **Contaminated packaging**

Empty containers should be taken for local recycling, recovery or waste disposal.

Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.

Packaging that cannot be cleaned should be disposed of like the product.

### 14. Transport information

#### **US DOT 49 CFR 172.101**

##### **Proper shipping name:**

Not regulated.

#### **Other applicable information**

Non hazardous material as defined by the transport regulations.

### 15. Regulatory information

#### **U.S. Regulations**

##### **National Inventory TSCA**

All of the components are listed on the TSCA inventory.

##### **National regulatory information**

SARA Section 304 CERCLA:

Adipic acid (124-04-9): Reportable quantity = 5,000 (2270) lbs. (kg)

SARA Section 311/312 Hazards:

Citric acid (77-92-9): Immediate (acute) health hazard

Malic acid (617-48-1): Immediate (acute) health hazard

Adipic acid (124-04-9): Immediate (acute) health hazard

##### **SARA**

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

#### **State Regulations**

##### **Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)**

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

## Safety Data Sheet

according to 29 CFR 1910.1200(g)

**Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562**

Print date: 03.02.2016

Product code: 00625-0016\_US\_GHS

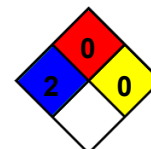
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**16. Other information****Hazardous Materials Information Label (HMIS)**

Health: 2  
Flammability: 0  
Physical Hazard: 0

**NFPA Hazard Ratings**

Health: 2  
Flammability: 0  
Reactivity: 0  
Unique Hazard:

**Changes**

Revision date: 03.02.2016  
Revision No: 6,1  
-

**Other data**

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.

The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.

The delivery specifications are contained in the corresponding product sheet.

This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.

(n.a. = not applicable; n.d. = not determined)

*(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)*



**T&S BRASS AND BRONZE WORKS, INC.**

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



REG. #A2601  
ISO #9001

Model No.

**POSI-SET**

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

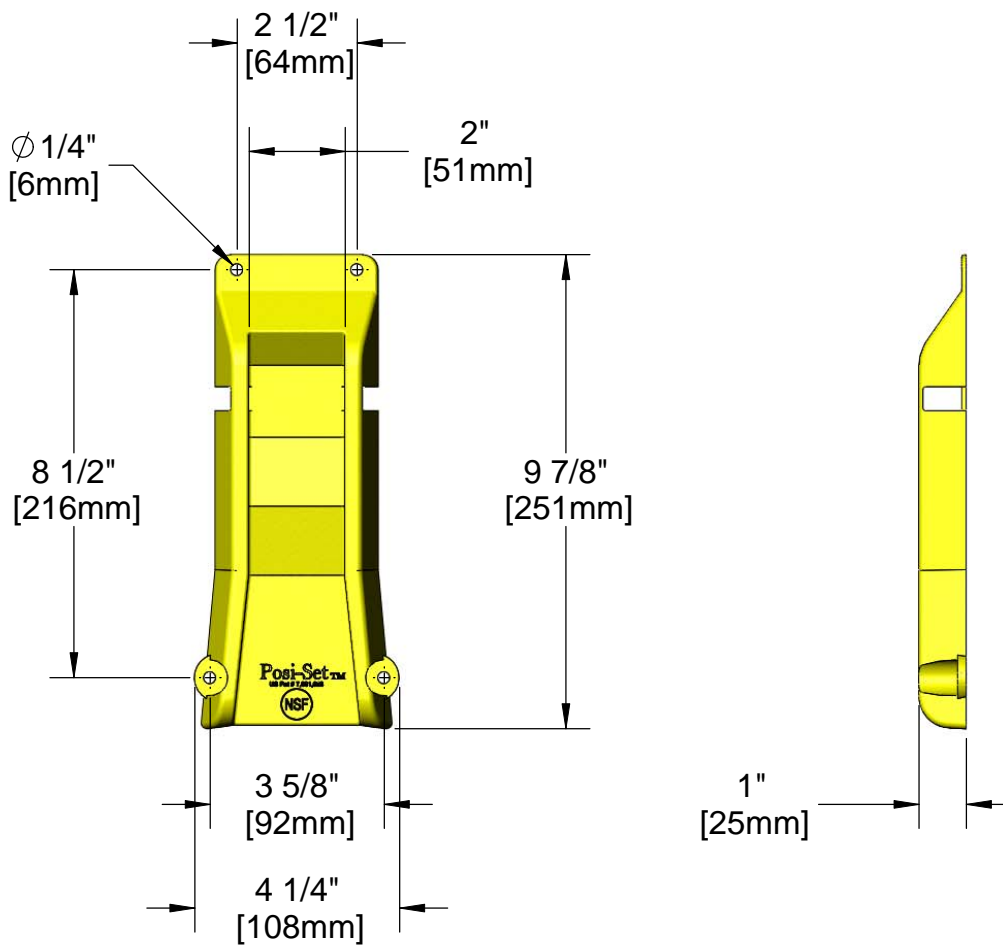
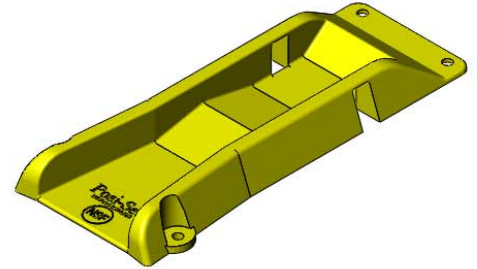
Job Name \_\_\_\_\_ Date \_\_\_\_\_

Model Specified \_\_\_\_\_ Quantity \_\_\_\_\_

Customer/Wholesaler \_\_\_\_\_

Contractor \_\_\_\_\_

Architect/Engineer \_\_\_\_\_



Includes: Set of (2) Units, Mounting Screws (#10-24) and Screw Anchors.

Made of Heat and Impact Resistant Plastic.

US Patent # 7,581,623

Product Specifications:

**Posi-Set Appliance Locating Device**

Drawn <b>DMH</b>	Checked <b>KJG</b>	Approved <b>JHB</b>
Scale: <b>1:4</b>		Date: <b>07/23/10</b>





# EVERPURE® KLEENSTEAM® II TWIN SYSTEM

EVERPURE'S SECOND GENERATION OF TOTAL WATER TREATMENT SYSTEM FOR STEAM APPLICATIONS

Kleensteam II Twin System: EV9797-22  
7CB5 Replacement Cartridge: EV9618-11  
SS-10 Cartridge: EV9799-02



## APPLICATIONS

Commercial Steam  
Foodservice Steamer  
Combi Oven

## FEATURES • BENEFITS

Sophisticated Hydroblend compound prevents limescale formation in high temperature steam applications

A total system delivering high quality filtered water with cleaning and deliming capabilities

Filters incoming water to improve the performance, maximize energy efficiency and increase the life of steam equipment

New dual cartridge design provides enhanced performance for low or high flow capacity steamers and flexibility for expanding to meet future needs

Reduces chlorine-induced corrosion

System is simple to install, operate and maintain

The Kleensteam II Twin System is shipped with two 7CB5 cartridges and no filter head plug

Longer lasting SS-10 Cartridge is more effective in higher alkalinity/hardness/TDS/temperature installations

ScaleStick is NSF® Certified under NSF/ANSI Standard 42 for materials

Easy deliming with Everpure ScaleKleen, which is fed directly into the boiler through the SR-X Bowl without use of hazardous chemicals or special piping

## INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating.

Use minimum 1/2" inlet water line (3/4" preferred).

Connect the system to the boiler water only. Do not connect system to the condenser.

Install vertically with cartridges hanging down.

Allow 2 1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement.

Flush cartridges by running water through system for five (5) minutes at full flow.

## OPERATION TIPS

Change 7CB5 Cartridge on a regular six (6) month preventative maintenance program, when capacity is reached or when pressure falls below 10 psi (0.7 bar).

Change SS-10 Cartridge before Hydroblend™ compound is completely used up.

Service flow rate must not exceed 2.5 gpm (9.46 Lpm) for single cartridge systems or 5.0 gpm (18.92 Lpm) for dual cartridge systems.

Always flush the filter cartridge at time of installation and cartridge change.

Use for periodic deliming as needed by installing the dip tube assembly in place of the SS-10 and dissolving ScaleKleen in SR-X housing. Full deliming instructions are provided with the system.

## SIZING

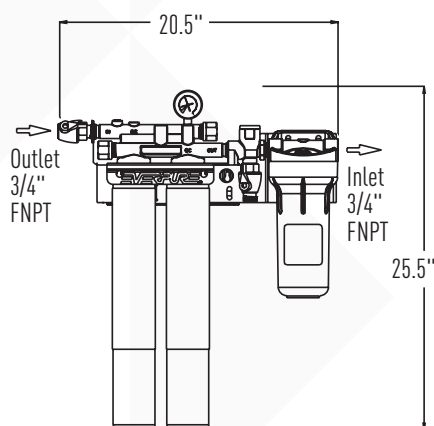
Service Flow Rate:

Maximum 2.5 gpm (9.5 Lpm) single cartridge

Maximum 5.0 gpm (18.9 Lpm) dual cartridge

# EVERPURE® KLEENSTEAM® II TWIN SYSTEM

## EV9797-22



The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

### SPECIFICATIONS

#### Service Flow Rate

Maximum 2.5 gpm (9.5 Lpm) single cartridge

Maximum 5.0 gpm (18.9 Lpm) dual cartridge

#### Pressure Requirements

10 - 125 psi (0.7 - 8.6 bar), non-shock

#### Maximum Water Temperature at Inlet

100°F (38°C)

#### Overall Dimension

25.5" H x 20.5" W x 7" D  
(64.7 cm x 52.0 cm x 17.7 cm)

#### Inlet Connection

3/4" FNPT

#### Outlet Connection

3/4" FNPT

#### Operating Weight

35 lbs (15.8 kgs)

#### Shipping Weight

28 lbs (12.7 kgs)

#### Electrical Connection

None required

#### Alkalinity Range

2 to 12 grains per gallon

### WARRANTY

Everpure water treatment systems by Pentair® (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



#### WATER QUALITY SYSTEMS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM  
800.942.1153 (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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Description: S/S Wall Flashing

Notes: S/S Wall Flashing

Description: Exhaust Hood

Notes: Hood to be baffle type. Provide flush mounted LED light, KEC to furnish and install light bulbs. Hood package to include pre-piped Ansul fire protection system to UL 300 standards. Hood package to include remote Ansul pull and 120-v solenoid gas valve.

KEC to trim to walls and ceiling with S/S as required.

KEC to coordinate interconnections with appropriate trade contractors. Bottom of hood to be at 7'-0"-aff.

Control panel to be recessed in wall and control functions of exhaust and supply fans, extractor, and hood illumination lamps.

Electrical Contractor to provide all required interconnections between, building fire control, shunt trip breaker, Ansul canisters, hood control panel, etc. Panel to include, light switches for hoods, and trim ring.

### Description: Fire Protections System

Notes: Food service contractor shall provide coordination with all trade contractors to insure all the requirements below are properly address. All required trade contractors area required to support the complete installation of the Fire Suppression System

Model R-102 Wet chemical fire suppression system installed to meet UL 300 and local code requirements. Include Ansul tank in stainless enclosure, pull stations, 3" mechanical gas valve, four electrical switches. Nozzles, detectors and other parts required for a complete operational system.

Provide a complete pre-engineered Ansul R 102 low pH liquid (Annuluses) fire suppression system for kitchen cooking equipment as indicated on the drawing.

System shall be manufactured by Ansul Company and installed by a company licensed by the Ansul Company and/or the jurisdiction fire and building code official.

Drawings of Ansul system to be sealed by PE of the appropriate state so that township, city or state permits may be obtained by the licensed Ansul installer.

System shall be tested and installed in strict accordance with UL-300, appropriate Building Code(s) and latest edition of NFPA, No. 96.

System shall feature the ability to shut-off, upon discharge of extinguishing agent, the following equipment:

- (a) Exhaust fan(s) (if directed by local authority)
- (b) Electric supply to protected equipment
- (c) Gas supply to protected equipment
- (d) Make-up air fans for hood (if required)

Local codes shall outline what sequencing should take place upon actuation of the System. Installation of the System shall adhere strictly to local governing codes.

Electrical contractor shall provide all material as required to support all inter connections between the Ansul panel and all items to be controlled or controlling to include inter connection between exhaust hood control panel and pollution control panel if provided.

#### SYSTEM REQUIERMENTS:

The regulated release mechanism shall have the following actuation capabilities:

1. Automatic actuation by a fusible link detection system
2. Remote manual actuation by a electronic pull station

3. Pull Station to be located as per code in coordination with the Ansul installation contractor
4. Local manual actuation by a push button located at the front of release mechanism enclosure. Regulated release mechanism shall be compatible with factory-installed solenoid and switch and also the electric and/or gas line shut-off devices.
5. Gas solenoid valve is to be provided by Kitchen Contractor to Plumbing contractor for installation as per code. Kitchen contractor is to confirm size of solenoid valve with plumbing engineer with equipment submission for approval.

Electric Switches-U.L. listed electric snap action switches shall be provided to shut-off the following:

- A. Electric Power to protected appliances
- B. Stop Supply Air Fan and when required Stop Exhaust Air Fan
- C. Add a total of four (4) extra dry contacts

The switches shall be depending on the application:

\*single pole-double throw \*double pole-double throw \*four pole-double throw The switches shall be rated: 15AMPS, 125 Vac, 1/3 H.P.

Supply all necessary relays if equipment exceeds the rated capacity of switches.

Electrical contractor shall provide all material as required to support all inter connections between the Ansul panel and all items to be controlled or controlling.

## DESIGNER LINE SANDWICH UNIT

**Model: D60N16-FB-D**

Natural Refrigerant R-290 Model

*Designer Line*

60" Standard Top Sandwich Unit  
Refrigerator with Drawers - 16 Pans  
Front Breathing

Stainless steel front, top and end panels and interior.



### Options and Accessories

(upcharge and lead times may apply)

Stainless steel back	Rear mounted cutting board
Overshelves (single or double)	Composite cutting board
Drawer locks	Flat insulated night cover
Crumb catcher	Vision panel lid
Modified pan openings	

Consult factory for other model configurations, options and accessories.

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

### Standard Model Features

#### REFRIGERATION SYSTEM

Performance rated refrigeration system

Natural, environmentally safe,  
high efficiency R-290 refrigerant<sup>1</sup>

Unique air flow distribution allows  
pan product to maintain 33° - 41°F

Automatic, hot gas condensate evaporator

Non-corrosive, plasticized fin evaporator coil

Expansion valve system

Easily serviceable, back mounted compressor

#### CABINET ARCHITECTURE

2" non-CFC polyurethane foam insulation

Smooth, polished chrome drawer handles

Stainless steel roll out drawers

Magnetic snap in Santoprene™ drawer gaskets

12" deep, full length nylon cutting board

Insulated lid

Completely enclosed, vented and removable case back

3 ¾" Casters

#### MODEL FEATURES

Off-cycle defrost

Electronic controller with digital display & hi-low alarm

(16) ½ size recessed pans, 4" deep

Removable interior tub below pans

<sup>1</sup> R-290 refrigerant meets all federal and state regulatory requirements.

**Continental**<sup>®</sup>  
Refrigerator

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

APPROVAL:



## Model Specifications

### DIMENSIONAL DATA

Net Capacity (cubic feet)	17.0 (481 cu l)
1/6 Size Pans (4" deep)	16
Width, Overall (inches)	60 (1524 mm)
Depth, Overall (inches) (including handles & bumpers)	32 3/16 (818 mm)
Depth, Cutting Board (inches)	12 (305 mm)
Height, Overall (inches) (including 3 3/4" casters)	41 (1041 mm)
Number of Drawers	4

### REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/3+
Capacity (BTU per hour)*	2560

### ELECTRICAL DATA

Voltage (International)	115/60/1 (220/50/1)
Total Amps (International)	5.7 (3.6)
10 ft. Cord/Plug [attached] (International)	Yes (No)

### SHIPPING DATA

Weight (pounds)	320 (145 kg)
Height - Crated (inches)	43 1/4 (1099 mm)
Width - Crated (inches)	68 (1727 mm)
Depth - Crated (inches)	37 1/4 (946 mm)

### DRAWER PAN CONFIGURATIONS

**Two Tier:** (1) 12 x 20 x 6 pan per drawer

\* Rating @ +25°F evaporator, 90°F ambient  
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug  
(varies by country)

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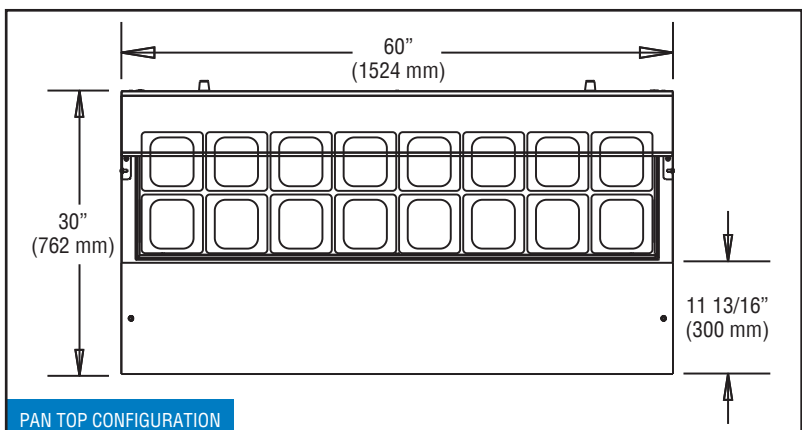
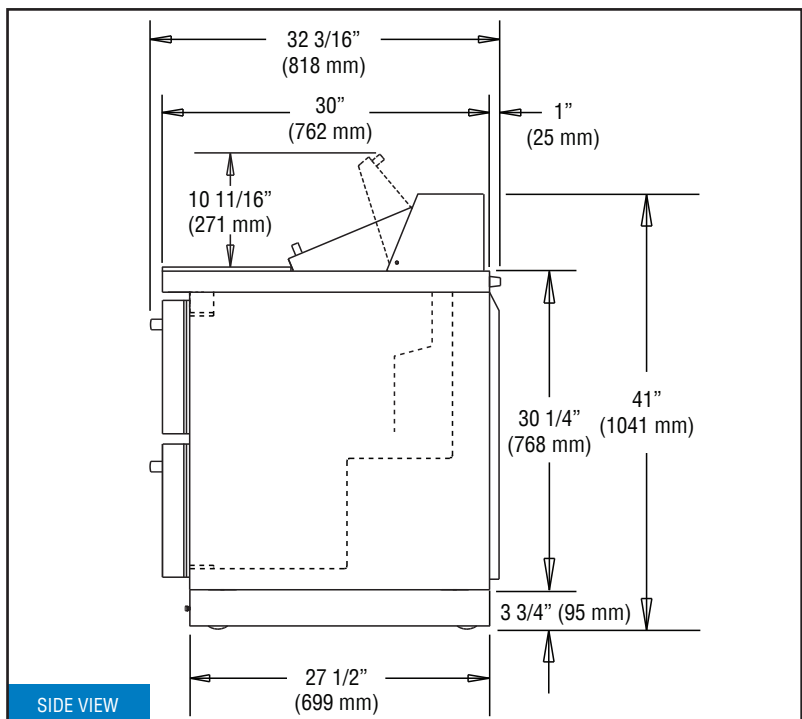
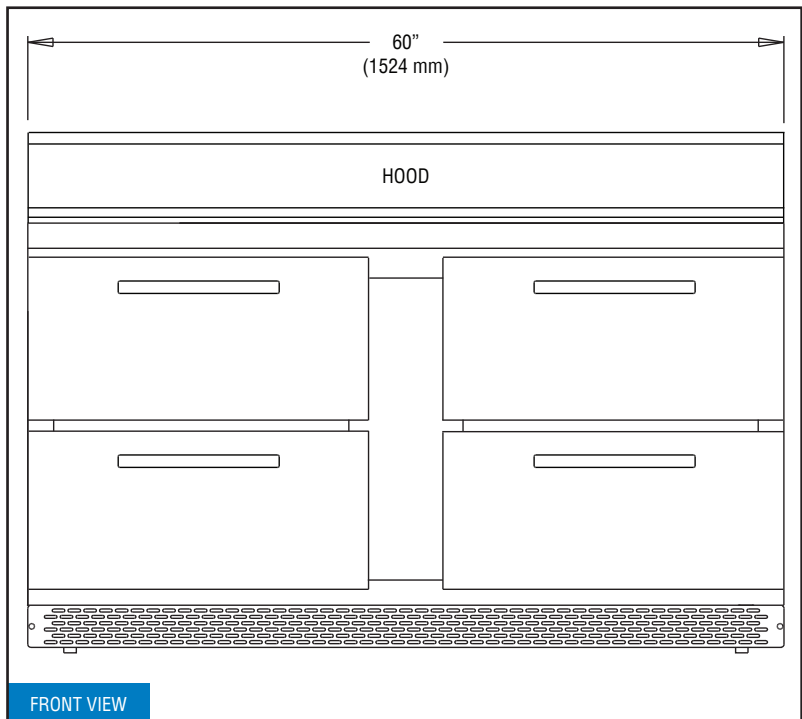
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Due to our continued efforts in developing innovative products, specifications subject to change without notice.



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## Model Plan Views



REVISED: 6/8/2022



STAINLESS STEEL  
**WORK TABLES**

**PREMIUM Series - 1 1/2" Splash - UNDERSHELF Style**



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

**FEATURES:**

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

24" wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

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

**CONSTRUCTION:**

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

Entire top mechanically polished to a satin finish.

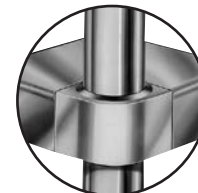
Top is sound deadened.

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

Gussets welded to support hat sections.



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



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

**MATERIAL:**

**FSS-SERIES: Stainless Steel Legs & Undershelf**

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

**SHELF:** 18 gauge stainless steel.

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

**FLG-SERIES: Galvanized Legs & Undershelf**

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

**SHELF:** 18 gauge galvanized steel.

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

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

L	24" Wide	30" Wide	36" Wide
30"	FSS-240	FSS-300	
24"	FSS-242	FSS-302	FSS-362
36"	FSS-243	FSS-303	FSS-363
48"	FSS-244	FSS-304	FSS-364
60"	FSS-245	FSS-305	FSS-365
72"	FSS-246	FSS-306	FSS-366
84"	FSS-247	FSS-307	FSS-367
96"	FSS-248	FSS-308	FSS-368
108"	FSS-249	FSS-309	FSS-369
120"	FSS-2410	FSS-3010	FSS-3610
132"	FSS-2411	FSS-3011	FSS-3611
144"	FSS-2412	FSS-3012	FSS-3612

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

L	24" Wide	30" Wide	36" Wide
30"	FLG-240	FLG-300	
24"	FLG-242	FLG-302	FLG-362
36"	FLG-243	FLG-303	FLG-363
48"	FLG-244	FLG-304	FLG-364
60"	FLG-245	FLG-305	FLG-365
72"	FLG-246	FLG-306	FLG-366
84"	FLG-247	FLG-307	FLG-367
96"	FLG-248	FLG-308	FLG-368
108"	FLG-249	FLG-309	FLG-369
120"	FLG-2410	FLG-3010	FLG-3610
132"	FLG-2411	FLG-3011	FLG-3611
144"	FLG-2412	FLG-3012	FLG-3612



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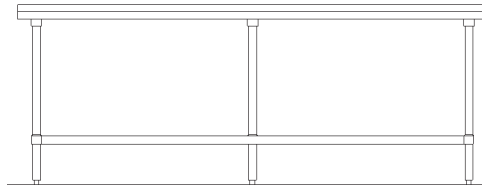
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

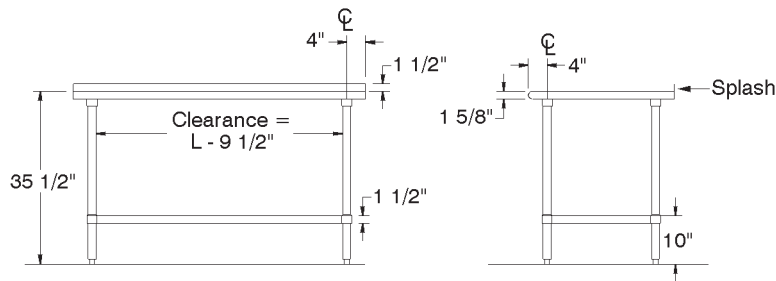
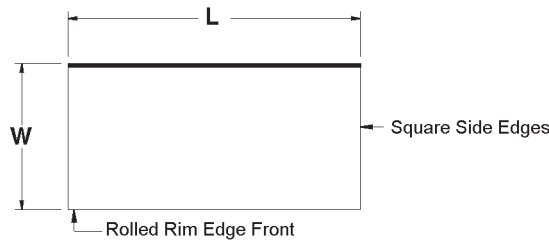
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

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

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



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



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

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	FSS-240	49 lbs.	FSS-300	65 lbs.		
24"	FSS-242	31 lbs.	FSS-302	55 lbs.	FSS-362	75 lbs.
36"	FSS-243	64 lbs.	FSS-303	72 lbs.	FSS-363	88 lbs.
48"	FSS-244	79 lbs.	FSS-304	89 lbs.	FSS-364	98 lbs.
60"	FSS-245	92 lbs.	FSS-305	107 lbs.	FSS-365	118 lbs.
72"	FSS-246	109 lbs.	FSS-306	125 lbs.	FSS-366	138 lbs.
84"	FSS-247	130 lbs.	FSS-307	148 lbs.	FSS-367	164 lbs.
96"	FSS-248	145 lbs.	FSS-308	166 lbs.	FSS-368	184 lbs.
108"	FSS-249	161 lbs.	FSS-309	176 lbs.	FSS-369	190 lbs.
120"	FSS-2410	261 lbs.	FSS-3010	287 lbs.	FSS-3610	308 lbs.
132"	FSS-2411	293 lbs.	FSS-3011	324 lbs.	FSS-3611	358 lbs.
144"	FSS-2412	308 lbs.	FSS-3012	339 lbs.	FSS-3612	373 lbs.

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

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	FLG-240	49 lbs.	FLG-300	65 lbs.		
24"	FLG-242	31 lbs.	FLG-302	55 lbs.	FLG-362	75 lbs.
36"	FLG-243	64 lbs.	FLG-303	72 lbs.	FLG-363	88 lbs.
48"	FLG-244	79 lbs.	FLG-304	89 lbs.	FLG-364	98 lbs.
60"	FLG-245	92 lbs.	FLG-305	107 lbs.	FLG-365	118 lbs.
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132"	FLG-2411	293 lbs.	FLG-3011	324 lbs.	FLG-3611	358 lbs.
144"	FLG-2412	308 lbs.	FLG-3012	339 lbs.	FLG-3612	373 lbs.





# TABLE MODIFICATIONS & ACCESSORIES

## TOP MODIFICATIONS



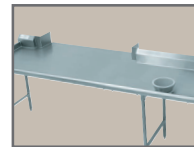
**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

### QTY.

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

### QTY.

_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)



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# TABLE MODIFICATIONS & ACCESSORIES

## TOP MODIFICATIONS



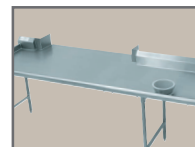
**TA-56**  
5" NSF Partition



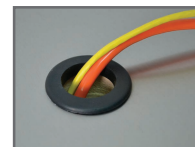
**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

### QTY.

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

### QTY.

_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)



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

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For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933



# TABLE MODIFICATIONS & ACCESSORIES

## TOP MODIFICATIONS



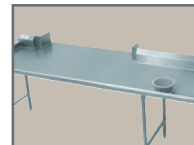
**TA-56**  
5" NSF Partition



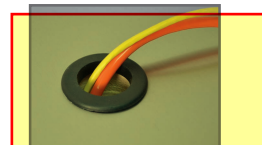
**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

### QTY.

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
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_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

### QTY.

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_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
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_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
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_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)



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# Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt Models:

GRAL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt Models:

GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

Create a deeper holding area with Glo-Ray® Dual Aluminum Infrared Foodwarmers mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal sheathed element across the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

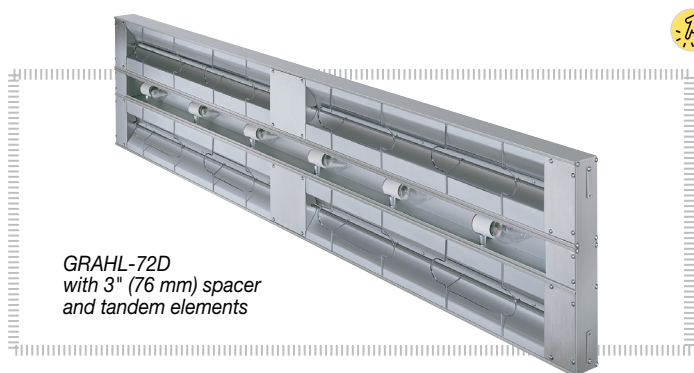
## Standard features

- Provides even heat distribution – no “cold spots”
- Pre-focused heat maintains safe serving temperatures longer
- Sturdy extruded aluminum housings that do not sag, from 18" to 144" (457 to 3658 mm)
- Metal sheathed heating elements guaranteed against burnout and breakage for two years
- Reflector does not blacken, maintaining a consistent heat pattern
- Coated shatter-resistant incandescent lights enhance product display while safeguarding food from bulb breakage
- Reinforced wire guard provides operator safety without affecting heat distribution
- 3" or 6" (76 or 152 mm) spacer available for in between units for deeper holding area
- Heavy-duty insulation minimizes heat loss
- Optional sneeze guard made of shatterproof, easy-to-clean acrylic provide safe food serving environment
- Additional reflector styles and lower wattage elements also available, please consult factory for more information

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_



GRAHL-72D with 3" (76 mm) spacer and tandem elements

## Options (available at time of purchase only)

Housing in *Designer Color* or Gloss Finish – clear Anodized Standard <sup>†</sup>

- 15" (4572 mm)  18" (457 mm)
- Warm Red  Black  Gray Granite  White Granite
- Navy Blue  Hunter Green  Antique Copper  Radiant Red
- Glossy Gray  Bold Black  Gleaming Gold  Brilliant Blue

Indicator Light (Remote only)

Power Leads – Extended beyond Standard 3' (914 mm) Conduit

- (specify lead length)
- 1'-5" (305-1525 mm)  6'-10" (1829-3048 mm)
- 11'-15" (3352-4572 mm)  16'-20" (4877-6096 mm)

Sneeze Guard

- 9.375" (238 mm) – One Side  9.375" (238 mm) – Two Sides
- 14" (356 mm) – One Side  14" (356 mm) – Two Sides

Bulbs  No Bulbs  Halogen Bulb in lieu of Display 40 watt (U.S. Canada only)

Extra Lamps – Installed (max. two per ft. less one – one per ft. is standard)

Bright Annealed Reflector for Lights

- 3" (76 mm) Spacer  6" (152 mm) Spacer

No control included

Remote Infinite Switches in lieu of Toggle (max. 12.2 amps)

Remote Toggle Switches (max. 15 amps)

Remote Box – in *Designer Color* or Gloss Finish – clear Anodized Standard <sup>†</sup>

- Warm Red  Black  Gray Granite  White Granite
- Navy Blue  Hunter Green  Antique Copper
- Radiant Red  Glossy Gray  Bold Black  Gleaming Gold
- Brilliant Blue

Factory attaches Control Box to Strip Heater (Export only)

Adjustable Tubular Stands (ATL) <sup>▼</sup> – not available in *Designer* colors

- 10" (254 mm)  14" (356 mm)

Non-Adjustable Tubular Stands (NTL) <sup>▼</sup> – matches housing color <sup>†</sup> – choose clearance below

- 10" (254 mm)  12" (305 mm)  14" (356 mm)  16" (406 mm)

## Accessories

Adjustable Angle Brackets (with clearance above unit)

- 1"-2" (25-51 mm)  7" (178 mm)

Chain Suspension

Chef LED adjustable bulb - must be installed as a pass through - GRAL-xxD must be 15" 381 mm) or higher from surface, GRAHL-xxD must be 18" (457 mm) or higher from surface – bulbs must be rotated down  
 120V:  3000K Similar to warm halogen  4000K Similar to cool fluorescent  
 230V:  3000K Similar to warm halogen  4000K Similar to cool fluorescent

<sup>†</sup>Non-standard colors are non-returnable

<sup>▼</sup> NOTE: For multiple circuit control options used with optional Tubular Stand Supports (ATL or NTL), the power supply may need to be located somewhere other than through the Tubular Stand. Consult factory for details.



IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See [www.hatcocorp.com/antimicrobial-paint](http://www.hatcocorp.com/antimicrobial-paint) for more information.



For operation, location and safety information, please refer to the Installation and Operating Manual.



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350



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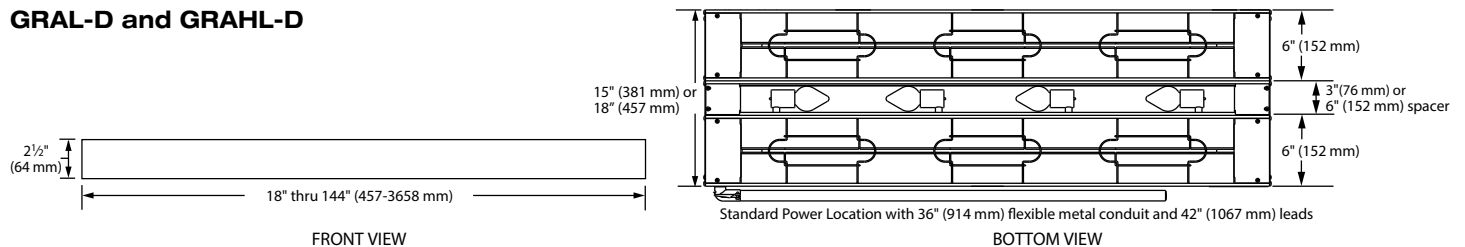


# Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt: GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

## GRAL-D and GRAHL-D



### SPECIFICATIONS

#### Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

**Dimensions:** with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)  
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

Shaded areas contain electrical information for international models only.

Standard Watt					High Watt					Both Models		
Model	Volts	Watts	Amps	Ship Weight*	Model	Volts	Watts	Amps	Ship Weight*	Bulbs	Phase	Width
GRAL-18D	120	620	5.2	14 lbs. (7 kg.)	GRAHL-18D	120	820	6.8	14 lbs. (7 kg.)	2	Single	18" (457 mm)
	120/208		3.4			4.4						
	120/240		3.1			3.9						
	200	546	2.7			200	731	3.7				
	220	601	2.7			220	801	3.6				
	220-230 (CE)*	600-656	2.7-2.9			220-230 (CE)*	800-874	3.6-3.8				
	230-240 (CE)*	569-620	2.5-2.6			230-240 (CE)*	753-820	3.3-3.4				
240	620	2.6	240	820	3.4							
GRAL-24D	120	820	6.8	16 lbs. (8 kg.)	GRAHL-24D	120	1120	9.3	16 lbs. (8 kg.)	2	Single	24" (610 mm)
	120/208		4.4			5.8						
	120/240		3.9			5.2						
	200	731	3.7			200	1008	5.0				
	220	801	3.6			220	1101	5.0				
	220-230 (CE)*	800-874	3.6-3.8			220-230 (CE)*	1100-1202	5.0-5.2				
	230-240 (CE)*	753-820	3.3-3.4			230-240 (CE)*	1029-1120	4.5-4.7				
240	820	3.4	240	1120	4.7							
GRAL-30D	120	1020	8.5	18 lbs. (9 kg.)	GRAHL-30D	120	1440	12.0	18 lbs. (9 kg.)	2	Single	30" (762 mm)
	120/208		5.3			7.3						
	120/240		4.8			6.5						
	200	915	4.6			200	1304	6.5				
	220	1001	4.5			220	1421	6.4				
	220-230 (CE)*	1000-1093	4.5-4.8			220-230 (CE)*	1420-1552	6.4-6.7				
	230-240 (CE)*	937-1020	4.1-4.3			230-240 (CE)*	1323-1440	5.8-6.0				
240	1020	4.3	240	1440	6.0							
GRAL-36D	120	1330	11.1	21 lbs. (10 kg.)	GRAHL-36D*	120	1780	14.8	21 lbs. (10 kg.)	3	Single	36" (914 mm)
	120/208		7.0			9.2						
	120/240		6.3			8.2						
	200	1188	5.9			200	1604	8.0				
	220	1301	5.9			220	1751	8.0				
	220-230 (CE)*	1300-1421	5.9-6.2			220-230 (CE)*	1750-1913	8.0-8.3				
	230-240 (CE)*	1221-1330	5.3-5.5			230-240 (CE)*	1635-1780	7.1-7.4				
240	1330	5.5	240	1780	7.4							
GRAL-42D	120	1530	12.8	26 lbs. (12 kg.)	GRAHL-42D*	120	2080	17.3	26 lbs. (12 kg.)	3	Single	42" (1067 mm)
	120/208		8.0			10.6						
	120/240		7.1			9.4						
	200	1373	6.9			200	1882	9.4				
	220	1501	6.8			220	2051	9.3				
	220-230 (CE)*	1500-1640	6.8-7.1			220-230 (CE)*	2050-2240	9.3-9.7				
	230-240 (CE)*	1405-1530	6.1-6.4			230-240 (CE)*	1910-2080	8.3-8.7				
240	1530	6.4	240	2080	8.7							
GRAL-48D*	120	1840	15.3	30 lbs. (14 kg.)	GRAHL-48D*	120	2440	20.3	30 lbs. (14 kg.)	4	Single	48" (1219 mm)
	120/208		9.7			12.6						
	120/240		8.7			11.2						
	200	1646	8.2			200	2201	11.0				
	220	1802	8.2			220	2402	10.9				
	220-230 (CE)*	1800-1967	8.2-8.6			220-230 (CE)*	2400-2623	10.9-11.4				
	230-240 (CE)*	1690-1840	7.3-7.7			230-240 (CE)*	2241-2440	9.7-10.2				
240	1840	7.7	240	2440	10.2							

\* Shipping weight includes packaging, and does not include RMB.  
 ♦ CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.  
 ■ 120V models may require additional switches, (remote only) consult factory for applications.

**NOTE:** GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits. For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

**CAUTION:** Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.



# Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt: GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

## SPECIFICATIONS

### Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

**Dimensions:** with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)  
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

■ Shaded areas contain electrical information for international models only.

Standard Watt				High Watt				Both Models				
Model	Volts	Watt	Amps	Ship Weight*	Model	Volts	Watt	Amps	Ship Weight*	Bulbs	Phase	Width
GRAL-54D	120	2090	17.4	34 lbs. (16 kg.)	GRAHL-54D	120	2740	22.8	30 lbs. (14 kg.)	4	Single	54" (1372 mm)
	120/208		10.9			120/208		14.0				
	120/240		9.7			120/240		12.4				
	200	1877	9.4			200	2478	12.4				
	220	2052	9.3			220	2702	12.3				
	220-230 (CE)†	2050-2240	9.3-9.7			220-230 (CE)†	2700-2951	12.3-12.8				
	230-240 (CE)†	1919-2090	8.3-8.7			230-240 (CE)†	2516-2740	10.9-11.4				
	240	2090	8.7			240	2740	11.4				
GRAL-60D	120	2400	20.0	35 lbs. (16 kg.)	GRAHL-60D	120	3100	25.8	35 lbs. (16 kg.)	5	Single	60" (1524 mm)
	120/208		12.6			120/208		16.0				
	120/240		11.3			120/240		14.2				
	200	2150	10.8			200	2797	14.0				
	220	2352	10.7			220	3052	13.9				
	220-230 (CE)†	2350-2569	10.7-11.2			220-230 (CE)†	3050-3334	13.9-14.5				
	230-240 (CE)†	2204-2400	9.6-10.0			230-240 (CE)†	2847-3100	12.4-12.9				
	240	2400	10.0			240	3100	12.9				
GRAL-66D	120	2620	21.8	37 lbs. (17 kg.)	GRAHL-66D	120	3420	28.5	38 lbs. (18 kg.)	5	Single	66" (1676 mm)
	120/208		13.7			120/208		17.5				
	120/240		12.2			120/240		15.5				
	200	2353	11.8			200	3093	15.5				
	220	2572	11.7			220	3372	15.3				
	220-230 (CE)†	2570-2809	11.7-12.2			220-230 (CE)†	3370-3683	15.3-16.0				
	230-240 (CE)†	2406-2620	10.5-11.0			230-240 (CE)†	3141-3420	13.7-14.3				
	240	2620	10.9			240	3420	14.3				
GRAL-72D	120	2910	24.3	41 lbs. (19 kg.)	GRAHL-72D	120	3810	31.8	41 lbs. (19 kg.)	6	Single	72" (1829 mm)
	120/208		15.3			120/208		19.6				
	120/240		13.6			120/240		17.4				
	200	2608	13.0			200	3440	17.2				
	220	2853	13.0			220	3753	17.1				
	220-230 (CE)†	2850-3115	13.0-13.5			220-230 (CE)†	3753-4101	17.1-17.8				
	230-240 (CE)†	2673-2910	11.6-12.1			230-240 (CE)†	3499-3810	15.2-15.9				
	240	2910	12.1			240	3810	15.9				
GRAL-84D	120	3420	28.5	50 lbs. (23 kg.)	GRAHL-84D	120	4520	37.7	50 lbs. (23 kg.)	7	Single	84" (2134 mm)
	120/208		17.9			120/208		23.2				
	120/240		16.0			120/240		20.6				
	200	3065	15.3			200	4082	20.4				
	220	3353	15.2			220	4453	20.2				
	220-230 (CE)†	3350-3662	15.2-15.9			220-230 (CE)†	4453-4867	20.2-21.2				
	230-240 (CE)†	3141-3420	13.7-14.3			230-240 (CE)†	4151-4520	18.0-18.8				
	240	3420	14.3			240	4520	18.8				
GRAL-96D	120	3930	32.8	56 lbs. (24 kg.)	GRAHL-96D	120	5280	44.0	54 lbs. (25 kg.)	8	Single	96" (2438 mm)
	120/208		20.6			120/208		27.1				
	120/240		18.4			120/240		24.0				
	200	3523	17.6			200	4771	23.9				
	220	3853	17.5			220	5203	23.7				
	220-230 (CE)†	3853-4212	17.5-18.3			220-230 (CE)†	5203-5687	23.7-24.7				
	230-240 (CE)†	3609-3930	15.7-16.4			230-240 (CE)†	4849-5280	21.1-22.0				
	240	3930	16.4			240	5280	22.0				
GRAL-108D	120	4240	35.3	59 lbs. (27 kg.)	GRAHL-108D	120	5540	46.2	59 lbs. (27 kg.)	9	Single	108" (2743 mm)
	120/208		22.3			120/208		28.5				
	120/240		19.9			120/240		25.3				
	220	4154	18.9			220	5454	24.8				
	220-230	4154-4540	18.9-19.7			220-230	5454-5961	24.8-26.0				
	230-240	3894-4240	16.9-17.7			230-240	5088-5540	22.1-23.1				
	240	4240	17.7			240	5540	23.1				
	GRAL-120D	120	4800			40	66 lbs. (30 kg.)	GRAHL-120D				
120/208		25.2		120/208	31.9							
120/240		22.5		120/240	28.3							
220		4704	21.4	220	6104	27.7						
220-230		4704-5742	21.4-25.0	220-230	6104-6672	27.7-29.0						
230-240		4408-4800	19.2-20.0	230-240	5694-6200	24.8-25.8						
240		4800	20.0	240	6200	25.8						

\* Shipping weight includes packaging, and does not include RMB.  
 † 120V models may require additional switches, (remote only) consult factory for applications.  
 ‡ CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.  
 § 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.  
 ¶ Glo-Ray models 108"-144" (2743-3658 mm) and 120V models of GRAH(L)-84 and GRAH(L)-96 contain tandem (end-to-end) elements that may be individually controlled.  
 †† Available with RMB or remote switch only.

NOTE: GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits.  
 For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

CAUTION: Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.





# Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt: GRAHL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

## SPECIFICATIONS

### Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

**Dimensions:** with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)  
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

■ Shaded areas contain electrical information for international models only.

Standard Watt					High Watt					Both Models		
Model	Volts	Watt	Amps	Ship Weight*	Model	Volts	Watt	Amps	Ship Weight*	Bulbs	Phase	Width
GRAL-132D* ◊	120	5300	44.2	73 lbs. (34 kg.)	GRAHL-132D* ◊	120	6900	-	73 lbs. (34 kg.)	11	Single	132" (3353 mm)
	120/208		27.8			35.5						
	120/240		24.8			31.5						
	220	5195	23.6			220	6795	30.9				
	220-230	5195-5678	23.6-24.7			220-230	6795-7426	30.9-32.3				
	230-240	4868-5300	21.2-22.1			230-240	6337-6900	27.6-28.8				
240	5300	22.1	240	6900	28.8							
GRAL-144D* ◊	120	5820	48.5	80 lbs. (37 kg.)	GRAHL-144D* ◊	-	7620	-	80 lbs. (37 kg.)	12	Single	144" (3658 mm)
	120/208		30.5			39.2						
	120/240		27.3			34.8						
	220	5705	25.9			220	7505	34.1				
	220-230	5705-6235	25.9-27.1			220-230	7505-8203	34.1-35.7				
	230-240	5345-5820	23.2-24.3			230-240	6998-7620	30.4-31.8				
240	5820	24.3	240	7620	31.8							

- \* Shipping weight includes packaging, and does not include RMB.
- 120V models may require additional switches, (remote only) consult factory for applications.
- ◆ CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.
- ◆ 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.
- ◊ Glo-Ray models 108"-144" (2743-3658 mm) and 120V models of GRAH(L)-84 and GRAH(L)-96 contain tandem (end-to-end) elements that may be individually controlled.
- ▶ Available with RMB or remote switch only.

**NOTE:** GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits. For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

**CAUTION:** Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.

## AMPS

Amps on all models vary based on configuration – please consult factory.

## TOGGLE SWITCH

Amps: Max. 15 amps. Location: Chef's left side.

## INFINITE SWITCH

Max. 12.2 amps

## LEADS

US/Canada: 3' (914 mm) conduit with leads (standard on 120, 120/208 and 120/240 models only) and 6" (152 mm) leads – server's right.

Euro/UK: 6" (152 mm) pigtail leads with no conduit – servers right.

## RECOMMENDED MOUNTING HEIGHTS

[\(Refer to the Installation section of the Manual on the Hatco website\)](#)

Standard Watt: 10"-14" (254-356 mm)

High Watt: 14"-18" (356-457 mm)



## MINIMUM CLEARANCES

### Combustibles

Can not be installed in combustible surroundings

### Non-Combustibles

#### Dual Units with Built-In Switches

Unit to surface below: 10" (254 mm).

Must be installed in pass through area, back wall installation not allowed

Below overshelf: 1" (25 mm) clearance

#### Dual Units with Remote Switches:

Unit to surface below: 8" (203 mm)

Unit to wall: 3" (76 mm)

Below overshelf: 0" (0 mm) clearance, can be flush to an overshelf.

## REMOTE CONTROL ENCLOSURES

Must order one RMB control box per Strip Heater - If RMB2 is used, multiple warmers can be controlled from one box.

[Click here to download the RMB Choose Remote Box Excel Spreadsheet](#) or follow this file path: [www.hatcocorp.com](http://www.hatcocorp.com) > Resources > Choose Remote Box.



Model	Width	Toggle Switches
RMB-3	6" (150 mm)	2 maximum
RMB-7	9.375" (239 mm)	4 maximum
RMB-14	14.375" (366 mm)	6 maximum
RMB-16	16.375" (417 mm)	3 maximum
RMB-20	20.375" (518 mm)	4 maximum
RMB2-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light
RMB2-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light



RMB-7L with infinite control



RMB-7D with optional Designer color



RMB-3F with toggle switch and indicator light

## PRODUCT SPECS

### Dual Infrared Foodwarmers

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

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.

The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be ready for electrical installation. Options and accessories shall include adjustable or non-adjustable tubular stand, angle brackets, suspension chain and fittings, sneeze guard, indicator light, and Chef LED Bulb. All Designer Color and Gloss Finishes are anti-microbial paint.

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. | (414) 671-6350



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Project \_\_\_\_\_  
 Item # \_\_\_\_\_  
 Quantity \_\_\_\_\_

## Chef LED Light Bulbs

Models: CLED-2700-120, -3000-120, -4000-120  
 CLED-2700-230, -3000-230, -4000-230

Commit to going green in your foodservice operation with Hatco's patented Chef LED Light Bulbs. Heat strengthened glass lens protects the Light Emitting Diode (LED) while the exterior is made of rugged aluminum and prevents breakage of the components due to incidental contact in a busy kitchen environment. A Chef LED Bulb has substantial benefits and energy savings over other bulbs and are directional, so you can adjust it to your ideal setting.

### Standard features

- Designed to operate in high temperature areas for use in most Hatco Strip Heaters and HL Display Lights
- Unique design allows operation over a steam table
- Illuminates instantly and can be rotated to showcase food product below
- Average of 184% increased light output, based on Foot Candle average delivered to surface from a height of 12" (305 mm) vs. 40 watt incandescent bulb
- Up to 91% energy savings vs. 40 watt incandescent bulb
- CLED-2700-xxx and CLED-3000-xxx project a warm light; CLED-4000-xxx projects a cool light
- 120V or 230V (50-60 Hz)
- Warranted for one year



Chef LED Light Bulb  
 Model CLED-2700  
 (Warm Light)

### Life Expectancy

CLED-2700 (Warm Light)	CLED-3000 (Warm Light)	CLED-4000 (Cool Light)	BULB: Halogen	BULB: Incandescent*
3.5 watt	3.5 watt	3.5 watt	60 watt	40 watt
25,000 Hours <sup>†</sup>	25,000 Hours <sup>†</sup>	25,000 Hours <sup>†</sup>	1,500 Hours	3,000 Hours
Closest kelvin Incandescent	Closest kelvin Halogen	Closest kelvin Fluorescent Tube		

\* Appliance bulb.

<sup>†</sup> With 167°F (75°C) ambient air temperature.



**Annual Cost to Operate\***

**\$1.79** vs **\$30.66** vs **\$20.44**

Chef LED vs 60W Bulb vs 40W Bulb

\*Based on 3,650 hours per year at .14¢ per kilowatt-hour (kWh).

See our LED Energy And Cost Saving Analysis on the Hatco website to find out how much you can save with Chef LED Light Bulbs.



Scan to see how easy it is to install the Chef LED Bulb, and direct the light, in your foodwarmer.

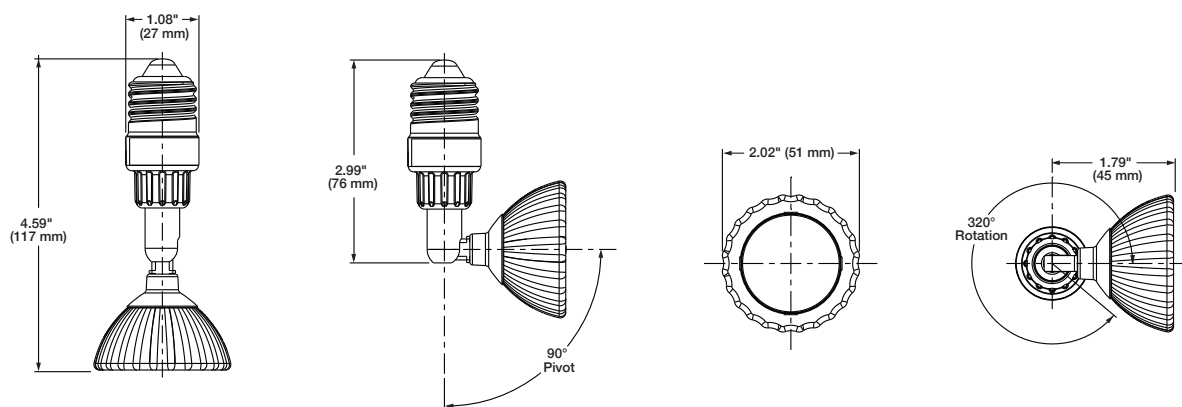
For operation, location and safety information, please refer to the Installation & Operating Manual.





# Chef LED Light Bulbs

Models: CLED-2700-120, -3000-120, -4000-120; CLED-2700-230, -3000-230, -4000-230

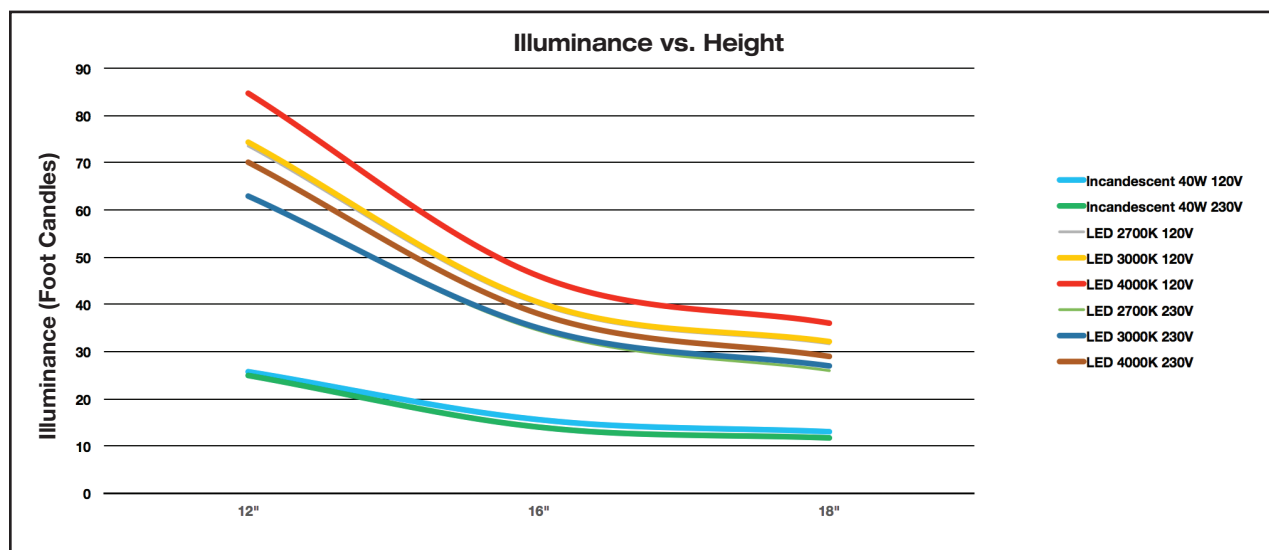


## SPECIFICATIONS Chef LED Light Bulbs

The shaded areas contain electrical information for international models

Model	Dimensions (Width x Depth x Height)	Closest Lighting Temperature	Average Rated Life	Volts	Kelvin	Watts	Amps	Standard Bulb Base
CLED-2700-120	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Incandescent Warm light	25,000 Hours <sup>†</sup>	120	2700	3.5	0.03	E-26
CLED-3000-120	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Halogen Warm Light	25,000 Hours <sup>†</sup>	120	3000	3.5	0.03	E-26
CLED-4000-120	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Fluorescent Tube Cool Light	25,000 Hours <sup>†</sup>	120	4000	3.5	0.03	E-26
CLED-2700-230	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Incandescent Warm light	25,000 Hours <sup>†</sup>	230	2700	3.5	0.02	E-27
CLED-3000-230	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Halogen Warm Light	25,000 Hours <sup>†</sup>	230	3000	3.5	0.02	E-27
CLED-4000-230	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Fluorescent Tube Cool Light	25,000 Hours <sup>†</sup>	230	4000	3.5	0.02	E-27

<sup>†</sup> With 167°F (75°C) ambient air temperature.



## PRODUCT SPECS Chef LED Light Bulbs

The Chef LED Light Bulb shall be model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Chef LED Light Bulb shall be rated at ... volts, ... watts and be ... kelvins. It shall come standard with a nickel plated brass bulb base and an aluminum housing

that rotates up to 320° while pivoting up to 90°, glass lens and coated PCB board designed to operate in hot environments for up to 25,000 hours. Warrantied for one year.

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 | www.hatcocorp.com | support@hatcocorp.com





Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

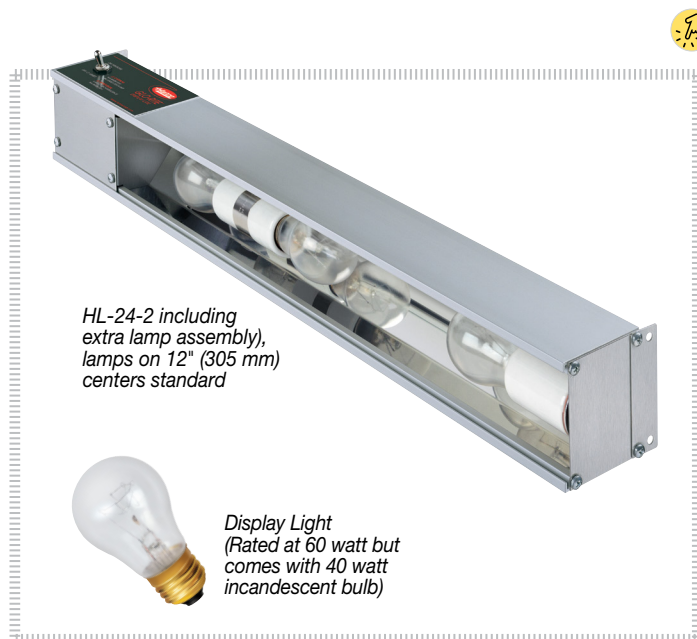
## Glo-Rite® Display Lights

Models: HL-18, -24, -24-2, -30, -30-2, -36, -36-2, -42, -42-2, -48, -48-2, -54, -54-2, -60, -60-2, -66, -66-2, -72, -72-2

Durable and effective, the Glo-Rite® Display Lights are made of extruded aluminum housings with bright-annealed reflectors for maximum brightness. Ideal for use in food preparation, holding and display areas.

### Standard features

- Extruded aluminum housings
- Models available from 18" up to 6' (457-1829 mm)
- Incandescent bulbs with special protective coating to guard against food contamination
- Bright-annealed reflectors for maximum brightness
- Each unit has its own on/off switch for operator control
- Extra lamps available on models from 24" to 72" (610 to 1829 mm)



HL-24-2 including extra lamp assembly), lamps on 12" (305 mm) centers standard



Display Light (Rated at 60 watt but comes with 40 watt incandescent bulb)

### Options (available at time of purchase only)

- Designer Colors** / – Non-standard colors are non-returnable –
- Warm Red     Black     Gray Granite     White Granite
  - Navy Blue     Hunter Green     Antique Copper
- Halogen Bulbs in lieu of standard Bulbs (120V only)
  - Remote Toggle Switch Control (Max. 15 amps)
- Extended Electrical Leads – choose length below
- 1'-5' (305-1525 mm)                       6'-10' (1829-3048 mm)
  - 11'-15' (3352-4572 mm)                       16'-20' (4877-6096 mm)

### Accessories

- Adjustable Angle Brackets (pair)
- Chef LED Bulb (in lieu of standard bulb)
  - 120V  2700K Warm incandescent     3000K Warm halogen
  - 4000K Cool fluorescent
  - 230V  2700K Warm incandescent     3000K Warm halogen
  - 4000K Cool fluorescent

IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See [www.hatcocorp.com/antimicrobial-paint](http://www.hatcocorp.com/antimicrobial-paint) for more information.

For operation, location and safety information, please refer to the Installation and Operating Manual.



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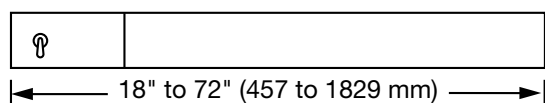
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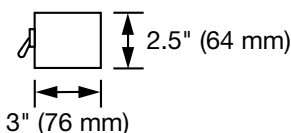
# Glo-Rite® Display Lights

Models: HL-18, -24, -24-2, -30, -30-2, -36, -36-2, -42, -42-2, -48, -48-2, -54, -54-2, -60, -60-2, -66, -66-2, -72, -72-2

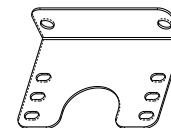
## HL



FRONT VIEW



END VIEW



Adjustable Angle Bracket

## SPECIFICATIONS

### Glo-Rite® Display Lights

Phase: All Single Phase

Model	Dimensions (W x D x H)	# of Bulbs	Voltage	Watts♦	Amps	Ship Wgt* (kg)
HL-18	18" x 3" x 2.5" (457 x 76 x 64 mm)	2	120	120	1.0	6 lbs. (3 kg)
			220-230 (CE)	100-110	0.5-0.5	
			230-240 (CE)	110-120		
HL-24	24" x 3" x 2.5" (610 x 76 x 64 mm)	2	120	120	1.0	7 lbs. (3 kg)
			220-230 (CE)	100-110	0.5-0.5	
			230-240 (CE)	110-120		
HL-24-2†		3	120	180	1.5	7 lbs. (3 kg)
HL-30	30" x 3" x 2.5" (762 x 76 x 64 mm)	2	220-230 (CE)	150-165	0.7-0.7	
			230-240 (CE)	165-180	0.7-0.8	
HL-30-2†	30" x 3" x 2.5" (762 x 76 x 64 mm)	4	120	240	2.0	10 lbs. (5 kg)
			220-230 (CE)	200-220	0.9-1.0	
			230-240 (CE)	220-240	1.0-1.0	
HL-36	36" x 3" x 2.5" (914 x 76 x 64 mm)	3	120	180	1.5	8 lbs. (4 kg)
			220-230 (CE)	150-165	0.7-0.7	
			230-240 (CE)	165-180	0.7-0.8	
HL-36-2†	36" x 3" x 2.5" (914 x 76 x 64 mm)	5	120	300	2.5	10 lbs. (5 kg)
			220-230 (CE)	250-275	1.2-1.2	
			230-240 (CE)	275-300	1.2-1.3	
HL-42	42" x 3" x 2.5" (1067 x 76 x 64 mm)	3	120	180	1.5	11 lbs. (5 kg)
			220-230 (CE)	150-165	0.7-0.7	
			230-240 (CE)	165-180	0.7-0.8	
HL-42-2†	42" x 3" x 2.5" (1067 x 76 x 64 mm)	6	120	360	3.0	12 lbs. (5 kg)
			220-230 (CE)	300-330	1.4-1.4	
			230-240 (CE)	330-360	1.4-1.5	
HL-48	48" x 3" x 2.5" (1219 x 76 x 64 mm)	4	120	240	2.0	11 lbs. (5 kg)
			220-230 (CE)	200-220	0.9-1.0	
			230-240 (CE)	220-240	1.0-1.0	
HL-48-2†	48" x 3" x 2.5" (1219 x 76 x 64 mm)	7	120	420	3.5	12 lbs. (5 kg)
			220-230 (CE)	350-385	1.6-1.7	
			230-240 (CE)	385-420	1.7-1.8	

The shaded areas contain electrical information for International models only

Model	Dimensions (W x D x H)	# of Bulbs	Voltage	Watts♦	Amps	Ship Wgt* (kg)
HL-54	54" x 3" x 2.5" (1372 x 76 x 64 mm)	4	120	240	2.0	12 lbs. (5 kg)
			220-230 (CE)	200-220	0.9-1.0	
			230-240 (CE)	220-240	1.0-1.0	
HL-54-2†	54" x 3" x 2.5" (1372 x 76 x 64 mm)	8	120	480	4.0	13 lbs. (6 kg)
			220-230 (CE)	400-440	1.8-1.9	
			230-240 (CE)	440-480	1.9-2.0	
HL-60	60" x 3" x 2.5" (1524 x 76 x 64 mm)	5	120	300	2.5	14 lbs. (6 kg)
			220-230 (CE)	250-275	1.2-1.2	
			230-240 (CE)	275-300	1.2-1.3	
HL-60-2†	60" x 3" x 2.5" (1524 x 76 x 64 mm)	9	120	540	4.5	14 lbs. (6 kg)
			220-230 (CE)	450-495	2.1-2.2	
			230-240 (CE)	495-540	2.2-2.3	
HL-66	66" x 3" x 2.5" (1676 x 76 x 64 mm)	5	120	300	2.5	15 lbs. (7 kg)
			220-230 (CE)	250-275	1.2-1.2	
			230-240 (CE)	275-300	1.2-1.3	
HL-66-2†	66" x 3" x 2.5" (1676 x 76 x 64 mm)	10	120	600	5.0	15 lbs. (7 kg)
			220-230 (CE)	500-550	2.3-2.4	
			230-240 (CE)	550-600	2.4-2.5	
HL-72	72" x 3" x 2.5" (1829 x 76 x 64 mm)	6	120	360	3.0	16 lbs. (7 kg)
			220-230 (CE)	300-330	1.4-1.4	
			230-240 (CE)	330-360	1.4-1.5	
HL-72-2†	72" x 3" x 2.5" (1829 x 76 x 64 mm)	10	120	600	5.0	16 lbs. (7 kg)
			220-230 (CE)	500-550	2.3-2.4	
			230-240 (CE)	550-600	2.4-2.5	

\* Shipping weight includes packaging.

♦ With 60 watt bulb.

† Includes extra lamp assembly.

### TOGGLE SWITCH

Amps: Max. 15 amps.

Location: Chef's left side unless specified.

### LEADS

6" (152 mm) leads – server's right.

## PRODUCT SPECS

### Glo-Rite® Display Lights

The Display Light shall be a Glo-Rite® Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Display Light shall be rated at ... watts, ... volts and be ... inches (millimeters) in overall width. It shall consist of an extruded aluminum housing with bright annealed

reflectors and shatter-resistant incandescent display lights. Accessories shall include adjustable angle bracket.

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



[www.hatcocorp.com](http://www.hatcocorp.com) | [support@hatcocorp.com](mailto:support@hatcocorp.com) | [Find a Hatco Rep](#) | [Image Library](#) | [Document Library](#) | [Patents](#) | [Chat](#)





Project \_\_\_\_\_  
 Item # \_\_\_\_\_  
 Quantity \_\_\_\_\_

## Chef LED Light Bulbs

Models: CLED-2700-120, -3000-120, -4000-120  
 CLED-2700-230, -3000-230, -4000-230

Commit to going green in your foodservice operation with Hatco's patented Chef LED Light Bulbs. Heat strengthened glass lens protects the Light Emitting Diode (LED) while the exterior is made of rugged aluminum and prevents breakage of the components due to incidental contact in a busy kitchen environment. A Chef LED Bulb has substantial benefits and energy savings over other bulbs and are directional, so you can adjust it to your ideal setting.

### Standard features

- Designed to operate in high temperature areas for use in most Hatco Strip Heaters and HL Display Lights
- Unique design allows operation over a steam table
- Illuminates instantly and can be rotated to showcase food product below
- Average of 184% increased light output, based on Foot Candle average delivered to surface from a height of 12" (305 mm) vs. 40 watt incandescent bulb
- Up to 91% energy savings vs. 40 watt incandescent bulb
- CLED-2700-xxx and CLED-3000-xxx project a warm light; CLED-4000-xxx projects a cool light
- 120V or 230V (50-60 Hz)
- Warranted for one year



Chef LED Light Bulb  
 Model CLED-2700  
 (Warm Light)

### Life Expectancy

CLED-2700 (Warm Light)	CLED-3000 (Warm Light)	CLED-4000 (Cool Light)	BULB: Halogen	BULB: Incandescent*
3.5 watt	3.5 watt	3.5 watt	60 watt	40 watt
25,000 Hours <sup>†</sup>	25,000 Hours <sup>†</sup>	25,000 Hours <sup>†</sup>	1,500 Hours	3,000 Hours
Closest kelvin Incandescent	Closest kelvin Halogen	Closest kelvin Fluorescent Tube		

\* Appliance bulb.

<sup>†</sup> With 167°F (75°C) ambient air temperature.



**Annual Cost to Operate\***

**\$1.79** vs **\$30.66** vs **\$20.44**

Chef LED vs 60W Bulb vs 40W Bulb

\*Based on 3,650 hours per year at .14¢ per kilowatt-hour (kWh).

See our LED Energy And Cost Saving Analysis on the Hatco website to find out how much you can save with Chef LED Light Bulbs.



Scan to see how easy it is to install the Chef LED Bulb, and direct the light, in your foodwarmer.

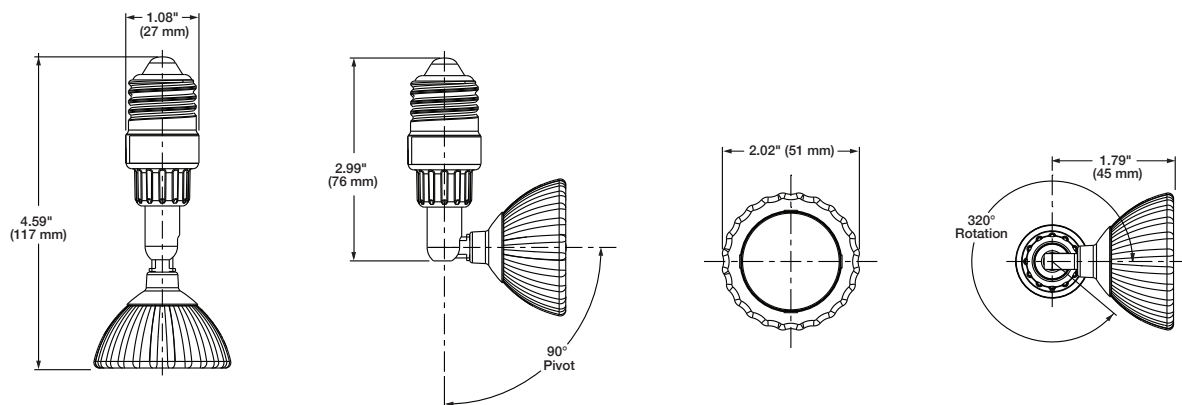
For operation, location and safety information, please refer to the Installation & Operating Manual.





# Chef LED Light Bulbs

Models: CLED-2700-120, -3000-120, -4000-120; CLED-2700-230, -3000-230, -4000-230

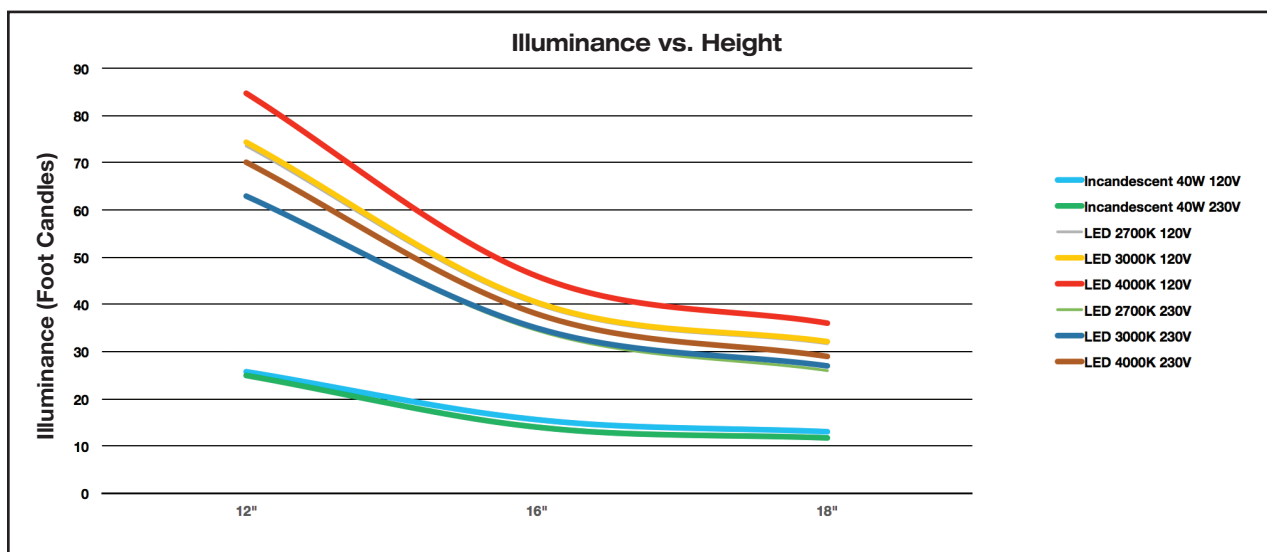


## SPECIFICATIONS Chef LED Light Bulbs

The shaded areas contain electrical information for International models

Model	Dimensions (Width x Depth x Height)	Closest Lighting Temperature	Average Rated Life	Volts	Kelvin	Watts	Amps	Standard Bulb Base
CLED-2700-120	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Incandescent Warm light	25,000 Hours <sup>v</sup>	120	2700	3.5	0.03	E-26
CLED-3000-120	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Halogen Warm Light	25,000 Hours <sup>v</sup>	120	3000	3.5	0.03	E-26
CLED-4000-120	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Fluorescent Tube Cool Light	25,000 Hours <sup>v</sup>	120	4000	3.5	0.03	E-26
CLED-2700-230	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Incandescent Warm light	25,000 Hours <sup>v</sup>	230	2700	3.5	0.02	E-27
CLED-3000-230	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Halogen Warm Light	25,000 Hours <sup>v</sup>	230	3000	3.5	0.02	E-27
CLED-4000-230	2.02" x 2.02" x 4.59" (51 x 51 x 117 mm)	Fluorescent Tube Cool Light	25,000 Hours <sup>v</sup>	230	4000	3.5	0.02	E-27

<sup>v</sup> With 167°F (75°C) ambient air temperature.



## PRODUCT SPECS Chef LED Light Bulbs

The Chef LED Light Bulb shall be model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Chef LED Light Bulb shall be rated at ... volts, ... watts and be ... kelvins. It shall come standard with a nickel plated brass bulb base and an aluminum housing

that rotates up to 320° while pivoting up to 90°, glass lens and coated PCB board designed to operate in hot environments for up to 25,000 hours. Warrantied for one year.

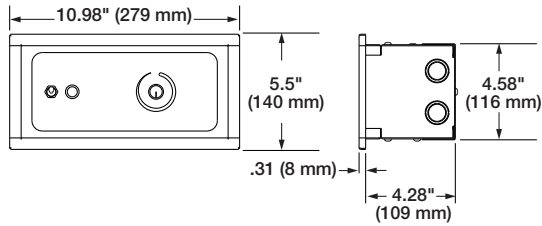
Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
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# REMOTE CONTROL BOX

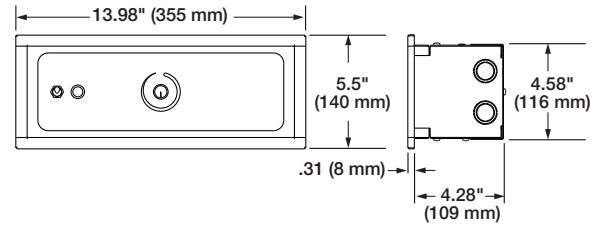
Models RMB2-1R-12-120, -208, -240, RMB2-1R-16-120, -208, -240, RMB2-1R-20, -120, -208, -240  
RMB2-2R-24-120, -208, -240, RMB2-2R-32-120, -208, -240, RMB2-2R-40, -120, -208, -240



FRONT VIEW

SIDE VIEW

RMB2-1R Models



FRONT VIEW

SIDE VIEW

RMB2-2R Models

## SPECIFICATIONS

Remote Control Enclosure Single Relay					
Model	Voltage	Relay	Max Amps	Width	Shipping Weight
RMB2-1R	120, 208, 240	1	12	10.98" (279 mm)	6 lbs. (3 kg)
RMB2-1R	120, 208, 240	1	16	10.98" (279 mm)	6 lbs. (3 kg)
RMB2-1R	120, 208, 240	1	20	10.98" (279 mm)	6 lbs. (3 kg)

Remote Control Enclosure Dual Relay					
Model	Voltage	Relay	Max Amps	Width	Shipping Weight
RMB2-2R	120, 208, 240	2	24	13.98" (355 mm)	8 lbs. (4 kg)
RMB2-2R	120, 208, 240	2	32	13.98" (355 mm)	8 lbs. (4 kg)
RMB2-2R	120, 208, 240	2	40	13.98" (355 mm)	8 lbs. (4 kg)

## DIMENSIONS

RMB2-1R: 10.98"W x 4.28"D x 5.5"H (279 x 109 x 140 mm).  
RMB2-2R: 13.98"W x 4.28"D x 5.5"H (355 x 109 x 140 mm).

## Control Cutout Dimensions

RMB2-1R: 10.13"W x 4.75"H (257 x 121 mm).  
RMB2-2R: 13.13"W x 4.75"H (333 x 121 mm).

## VOLTAGE

RMB2-1R: 120, 208, 240 volts, single phase.  
RMB2-2R: 120, 208, 240 volts, single phase.

## ORDERING CONSIDERATIONS

1. Find the volt and current (amp) rating for the foodwarmer(s) the RMB2 will be controlling. This is the total current of all circuits on the warmer(s).
2. If the current rating is under 20 amps, then select an RMB2-1R, if the current rating is between 20 and 40 amps, select the RMB2-2R. The RMB2-2R has two 20 amp outputs.
3. Select the current (amp) rating of the RMB2 that is just above the total current rating of the warmer(s) it will control. The RMB2 will need to be connected to a branch circuit breaker suitable for its current rating.
4. Select the voltage rating for the RMB2 based on the highest voltage rating of the warmer(s). For example, if the warmer(s) is rated 120/208 volts, select a 208 volt RMB2 control.

## PRODUCT SPECS

### Narrow Foodwarmer

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

With 24/7 service (U.S. and Canada only), the Remote Control Box shall be a Model ..., rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Remote Control Box shall be factory assembled ready for electrical installation.

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



## THE i5™

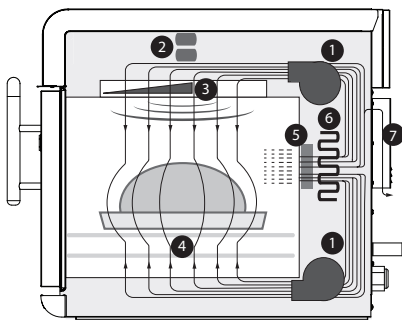


### PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the i5 oven maximizes versatility with its large cavity size and ability to cook with most any metal pan.

### VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 2.80 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### EXTERIOR CONSTRUCTION

- Two-tone stainless steel front, top and sides
- 304 stainless steel removable grease collection pan
- Ergonomic door handle
- Rubber seal for surface mounting
- Side hand grips for lifting

### INTERIOR CONSTRUCTION

- 304 stainless steel
- Fully insulated cook chamber
- Removable rack with dual setting option
- Top and bottom jetplates

### STANDARD FEATURES

- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- Variable rack positioning
- External air filtration
- Smart menu system capable of storing up to 200 recipes
- Flash software updates via smart card
- Single or multiple-temperature interface
- Smart Voltage Sensor Technology\* (U.S. only)
- Vent catalyst to further limit emissions
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable (requires stacking stand)
- Field-configurable for single or 3-phase operation
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

### COMES WITH STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 PTFE Baskets (NGC-1331)



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

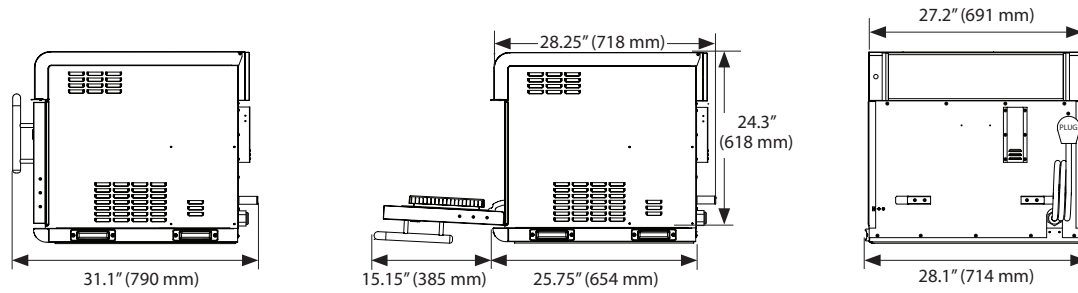
† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email [ventless.help@turbochef.com](mailto:ventless.help@turbochef.com)

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



i5™



DIMENSIONS		
Single Units		
Height	24.3"	618 mm
Width	28.1"	714 mm
Depth	28.25"	718 mm
Weight	275 lbs.	125 kg
Cook Chamber		
Height	10"	254 mm
Width	24"	610 mm
Depth (Door Open / Closed)	16" / 14"	406 mm / 356 mm
Volume	2.2 cu.ft.	62 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	19"	483 mm
Sides	2"	51 mm
ELECTRICAL SPECIFICATIONS-SINGLE PHASE		
i5 US Model (I5-9500-1) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	48 amp (50 amp)	
Max Input	9500/11500 watts	
i5 UK Model (I5-9500-2-UK) - United Kingdom		
Voltage	230 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	48 amp (60 amp)	
Max Input	10000 watts	
i5 BK Model (I5-9500-6-BK) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	48 amp (50 amp)	
Max Input	10000 watts	
i5 LA Model (I5-9500-7-LA) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	48 amp (50 amp)	
Max Input	10000 watts	
i5 JK Model - 50 Hz (I5-9500-8-JK) - Japan 60 Hz (I5-9500-10-JK) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current (Max Circuit Requirement)	46 amp (50 amp)	
Max Input	9000 watts	
ELECTRICAL SPECIFICATIONS-MULTI PHASE		
i5 DL Model (I5-9500-14-DL) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	30 amp (30 amp)	
Max Input	9500/11500 watts	

i5 ED Model (I5-9500-3-ED) - International		
Voltage	230 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	28 amp (32 amp)	
Max Input	10000 watts	
i5 EW Model (I5-9500-4-EW) - International		
Voltage	400 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	19 amp (20 amp)	
Max Input	10000 watts	
i5 AU Model (I5-9500-5-AU) - Australia		
Voltage	400 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	19 amp (20 amp)	
Max Input	10000 watts	
i5 JD Model - 50 Hz (I5-9500-9-JD) - Japan 60 Hz (I5-9500-11-JD) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current (Max Circuit Requirement)	25 amp (30 amp)	
Max Input	10000 watts	
i5 KW Model (I5-9500-12-KW) - Middle East & Korea		
Voltage	400 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	19 amp (20 amp)	
Max Input	10000 watts	
i5 SD Model (I5-9500-13-SD) - Middle East & Korea		
Voltage	230 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	28 amp (30 amp)	
Max Input	10000 watts	
i5 LD Model (I5-9500-15-LD) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	28 amp (30 amp)	
Max Input	10000 watts	
i5 BD Model (I5-9500-16-BD) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	28 amp (30 amp)	
Max Input	10000 watts	
SHIPPING INFORMATION		
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Box size: 31" x 32" x 33" (787 mm x 813 mm x 838 mm) Crate size: 40" x 36" x 35" (1016 mm x 914 mm x 889 mm) Item class: 110 NMFC #26710 HS code 8419.81		
Appx. boxed weight: 330 lb. (150 kg) / Appx. crated weight: 410 lb. (186 kg)		
Minimum entry clearance required for box: 31.5" (800 mm) Minimum entry clearance required for crate: 35.5" (902 mm)		

TurboChef recommends installing a type D circuit breaker for all installations.  
TurboChef reserves the right to substitute components or change specifications without notice.  
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# Slope front

ice storage bin

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## Features

Capacities available from 300 - 1000 lb (137 - 454 kg) and widths from 22.00" - 52.00" (55.9 - 132.1 cm)

### Convenient design

- extra large door opening for maximum access
- low sill height allows access to reach bottom of bin
- 22.00" (55.9 cm) and 30.00" (76.2 cm) bins match with compact ice machines to maximize ice production and storage in small space

### Durable construction

- full stainless top, front and sides standard
- heavy-duty welded steel shell and frame support
- poly-lined interior to eliminate corrosion
- rigid, insulated stainless steel lift door with non-staining ABS interior
- fully replaceable gasket seals door opening

### Easy installation

- comes assembled, simply screw in legs
- all models will fit through 32.00" (81.3 cm) doors (for 23.00" (58.4 cm) doors order model 300-22)

### Warranty

- 3 years parts and labor for corrosion repair for useful life of the product
- 2 years parts and labor on all other integral components
- 3rd party ice machines must be installed and operated in accordance with the manufacturer's instructions
- visit [follettice.com](http://follettice.com) for complete warranty details

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## Accessories

- SmartCART™ 75 ice cart (item# 00112771)
- Ice paddle and hanging bracket (item# ABICEPADDL46)
- Plastic ice shovel (item# ABICSHOVEL)
- Stainless steel legs (item# ABSPECLEGS)
- Partition (item# ABPARTSF65 for 425-30 and 650-44, item# ABPARTSF95 for 950-48 and 1025-52)
- Additional carts and accessories (refer to form# 3435)



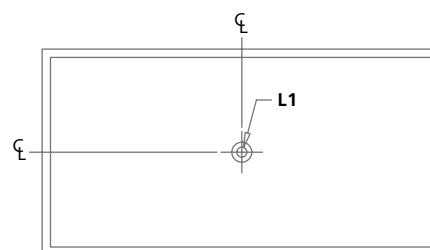
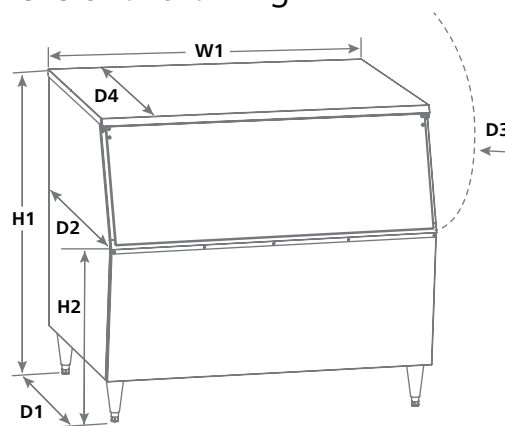
## Specification

Maximum bin capacity	see model table below
<b>W1</b> Width	see model table below
<b>D1</b> Depth at bottom	see model table below
<b>D2</b> Depth at door	31.50" (80.0 cm)
<b>D3</b> Depth with door fully extended	41.50" (105.4 cm)
<b>D4</b> Depth top surface	27.25" (69.22 cm)
<b>H1</b> Height (adjustable)	see model table below
<b>H2</b> Bin sill height	see model table below
Required door access	see model table below
<b>L1</b> Drain <sup>1</sup>	1.00" FPT, center of bin bottom
Ice compatibility	all ice types
Shipping weight	see model table below

NOTE: For indoor use only

**SHORT FORM SPECIFICATION:** Ice storage bin to be Follett® model \_\_\_\_\_. Bin to hold approximately \_\_\_\_\_ lb (kg) of ice. Construction to be welded steel shell and frame. Exterior finish to be stainless steel front and sides with galvanized steel back and bottom. Bin interior to have non-corroding polyethylene-lined walls and stainless steel bottom. Bin insulation to be CARB compliant non-HFC foam, bonded to shell and polyethylene-lined walls for added structural strength. Bin top to be stainless steel and to be custom-cut for specific ice machine(s) to be used. Lift door to have stainless steel exterior and ABS interior, bonded together with CARB compliant non-HFC foam for extra rigidity and strength. Bin to have conveniently low door sill height to allow easy access to ice in the bottom of the bin. Door opening to be completely sealed with fully replaceable gasketing. Bin to have 6.00" (15.24 cm) legs, adjustable to 6.75" (17.14 cm). Bin drain to be 1.00" FPT rigid PVC. NSF listed.

## Dimensional drawing



HORIZON ELITE, MAESTRO PLUS and SMARTCART are trademarks of Follett Products, LLC. FOLLETT is a registered trademark of Follett Products, LLC, registered in the US. Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.

Model	Maximum bin capacity lb (kg)	Cubic volume cu ft (m)	Width - <b>W1</b> in (cm)	Depth - <b>D1</b> in (cm)	Height - <b>H1</b> in (cm)	Door Sill Height - <b>H2</b> in (cm)	Required door access in (cm)	Approximate ship weight lb (kg)
300-22 <sup>2</sup>	300 (136)	9.6 (0.27)	22.00 (55.9)	29.50 (74.9)	40.00 (101.6)	26.00 (66.0)	23.00 (58.4)	120 (54)
425-30	430 (195)	13.8 (0.39)	30.00 (76.2)	29.50 (74.9)	40.00 (101.6)	26.00 (66.0)	31.00 (78.7)	144 (65)
650-44	660 (299)	20.8 (0.59)	44.00 (111.8)	29.50 (74.9)	40.00 (101.6)	26.00 (66.0)	32.00 (81.2)	178 (81)
950-48	950 (431)	30.1 (0.85)	48.00 (121.9)	28.25 (71.8)	50.00 (127.0)	36.00 (91.4)	32.00 (81.2)	207 (94)
1025-52	1030 (467)	32.6 (0.92)	52.00 (132.1)	28.25 (71.8)	50.00 (127.0)	36.00 (91.4)	32.00 (81.2)	217 (98)

### Notes:

- <sup>1</sup> Follett recommends installation of a floor drain with grate with all ice storage bins.
- <sup>2</sup> Model 300-22 only for use with Follett® Maestro Plus™ 425 and Horizon Elite™ 710 series ice machines.

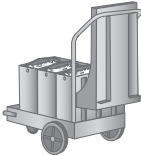


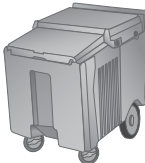

## Slope front bins









## Bin accessory compatibility

## Ice carts and Totes™ ice carrier accessory ordering guidelines

	SmartCART™ 75 Item# 00112771	SmartCART 125 Item# LSC125	SmartCART 240 Item# ROTOCART	Cambro® Cart - ICS125L Item# ICS125L	Totes Item# ABICETOTP
					
	Perfect for moving small quantities of ice to manually fill storage receptacles. 75 lb (34.0 kg) capacity. Includes 3 Totes ice carriers. 21.50"W x 34.00"D x 39.00"H (54.6 x 86.4 x 99.1 cm) Ship wt – 53 lb (24.1 kg)	Fully insulated poly with 125 lb (56.8 kg) capacity and flip-up lid makes an excellent working cart for portable bars. 22.50"W x 28.30"D x 33.50"H (57.2 x 71.8 x 85.1 cm) Ship wt – 60 lb (27.2 kg)	Fully insulated poly with removable lid. 240 lb (109.0 kg) capacity for transporting large quantities of ice. 24.25"W x 41.50"D x 35.75"H (61.6 x 105.4 x 90.8 cm) Ship wt – 75 lb (34.1 kg)	Fully insulated poly with slide back lid with 125 lb (56.8 kg) capacity. Perfect for sliding under bars. 23.00"W x 31.30"D x 29.25"H (58.4 x 79.5 x 74.3 cm) Ship wt – 70 lb (31.8 kg)	Comfortable handle, easy distribution of ice from longer side. Limits lifted load to 25 lb (11.4 kg). Set of 6. 7.12"W x 15.62.00"D x 15.00"H (18.08 x 39.7 x 38.1 cm) Ship wt – 34 lb (15.4 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model				
Slope Front	✓	✓	✓	✓	✓
Single Door Upright	✓	✓	✓	✓	✓
Double Door Upright	✓	✓	✓	✓	✓
Single Door Ice•Devlce™	✓	✓†	n/r	✓†	✓
Double Door Ice•Devlce	✓	✓†	n/r	✓†	✓
ITS - Ice Transport System	n/r	n/r	✓	n/r	✓

† Requires use of the 4.00" (10.16 cm) chute (item# ABDVCHUT4).





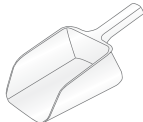
## Ice bagging accessory ordering guidelines

	Bagger Kit Item# ABBAGGERKT	8 lb (3.6 kg) Ice Bag Item# 00116434	20 lb (9.1 kg) Ice Bag Item# 00138370	C-ring pliers - Item# 00137711 C-ring - Item# 00137729
				
	Bagger kit includes bagger assembly, tape dispenser with tape and 250 plastic bags of 10 lb (4.5 kg) capacity. 11.00"W x 13.63"D x 29.00"H (27.9 x 34.6 x 73.7 cm) Ship wt – 20 lb (9.1 kg)	125 bags per wicket – 4 wickets per case. 1.25 mil poly bag. 10.50"W x 4.00"D x 19.00"H (26.7 x 10.16 x 48.3 cm) Ship wt – 16 lb (7.3 kg)	125 bags per wicket – 4 wickets per case. 2.25 mil poly bag. 14.00"W x 4.50"D x 27.00"H (35.6 x 11.43 x 68.6 cm) Ship wt – 25 lb (11.4 kg)	Bostitch® P-7 C-ring pliers for bag closure. Automatic C-ring feed. Ship wt – 1 lb (0.45 kg) Aluminum blunt-end C-rings for use with Bostitch P-7 C-ring pliers. 2500 per box. Ship wt – 2 lb (0.91 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model			
Slope Front	✓	n/r	n/r	n/r
Single Door Ice•Devlce†	✓	n/r	n/r	n/r
Double Door Ice•Devlce†	✓	n/r	n/r	n/r
Ice Pro™	n/r	✓	✓	✓





† Requires use of the 4.00" (10.16 cm) chute (item# ABDVCHUT4).

## Bin accessory compatibility

## Shovel, scoop and paddle accessory ordering guidelines

	Paddle Item# ABICEPADDL46 46.50" (118.1 cm) or Item# ABICEPADDL 58.50" (147.3 cm)	Rake Item# AB36RAKE 38.00" (96.5 cm) or Item# ABICERAKE 50.00"(127.0 cm)	Shovel Item# ABICSHOVEL 37.00" (94.0 cm)	Scoop Item# 00146365 64 oz (1.9 L)	Scoop Item# ABICESCOOP 82 oz (2.4 L)
					
	High density poly paddle breaks ice bridges with ease. Ship wt – 6 lb (2.72 kg)	Draws ice to front of bin for easier access. Vinyl handle, aluminum shaft, stainless steel rake head. Ship wt – 3 lb (1.36 kg)	Heavy duty poly construction. Efficient removal of ice from bin. Ship wt – 9 lb (4.09 kg)	San Jamar® Saf-T-Ice® Guardian system®. Minimizes contact with ice, includes storage rack for scoop. Ship wt – 6 lb (2.72 kg)	Large poly scoop for manual removal of ice from bins. Ship wt – 3 lb (1.36 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model				
	<b>46.50"</b> <b>(118.1 cm)</b>	<b>58.50"</b> <b>(148.6 cm)</b>	<b>38.00"</b> <b>(96.5 cm)</b>	<b>50.00"</b> <b>(127.0 cm)</b>	
Slope Front	✓	n/r	n/r	n/r	n/r
Single Door Upright	✓	n/r	✓	n/r	✓
Double Door Upright	n/r	✓	n/r	✓	✓
Single Door Ice•Devlce	✓	n/r	✓	n/r	✓
Double Door Ice•Devlce	n/r	✓	n/r	✓	✓
Ice Transport System	n/r	✓	n/r	✓	✓
Ice Pro	n/r	n/r	n/r	n/r	n/r

## Stainless steel leg accessory ordering guidelines

	6.00" (15.24 cm) with flanged feet set of (4) Item# ABSPECLEG3	8.00" (20.32 cm) bullet leg with stabilizer set of (4) Item# AB8INLEGSS	10.00" (25.4 cm) with flanged feet set of (4) Item# 00151647	12.00" (30.5 cm) bullet leg set of (4) Item# ABSPECLEG1
				
	Ship wt – 6 lb (2.72 kg)	Ship wt – 10 lb (4.6 kg)	Ship wt – 15 lb (6.8 kg)	Ship wt – 13 lb (5.9 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model			
Slope Front	✓	✓	✓	✓
Single Door Upright	✓	✓	✓	n/r
Double Door Upright	✓	✓	n/r	n/r
Single Door Ice•Devlce	n/r	n/r	n/r	n/r
Double Door Ice•Devlce	n/r	n/r	n/r	n/r
ITS - Ice Transport System	n/r	n/r	n/r	n/r

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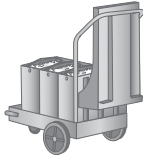


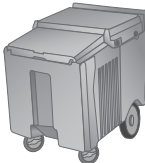

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## Bin accessory compatibility

## Ice carts and Totes™ ice carrier accessory ordering guidelines

	SmartCART™ 75 Item# 00112771	SmartCART 125 Item# LSC125	SmartCART 240 Item# ROTOCART	Cambro® Cart - ICS125L Item# ICS125L	Totes Item# ABICETOTP
					
	Perfect for moving small quantities of ice to manually fill storage receptacles. 75 lb (34.0 kg) capacity. Includes 3 Totes ice carriers. 21.50"W x 34.00"D x 39.00"H (54.6 x 86.4 x 99.1 cm) Ship wt – 53 lb (24.1 kg)	Fully insulated poly with 125 lb (56.8 kg) capacity and flip-up lid makes an excellent working cart for portable bars. 22.50"W x 28.30"D x 33.50"H (57.2 x 71.8 x 85.1 cm) Ship wt – 60 lb (27.2 kg)	Fully insulated poly with removable lid. 240 lb (109.0 kg) capacity for transporting large quantities of ice. 24.25"W x 41.50"D x 35.75"H (61.6 x 105.4 x 90.8 cm) Ship wt – 75 lb (34.1 kg)	Fully insulated poly with slide back lid with 125 lb (56.8 kg) capacity. Perfect for sliding under bars. 23.00"W x 31.30"D x 29.25"H (58.4 x 79.5 x 74.3 cm) Ship wt – 70 lb (31.8 kg)	Comfortable handle, easy distribution of ice from longer side. Limits lifted load to 25 lb (11.4 kg). Set of 6. 7.12"W x 15.62.00"D x 15.00"H (18.08 x 39.7 x 38.1 cm) Ship wt – 34 lb (15.4 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model				
Slope Front	✓	✓	✓	✓	✓
Single Door Upright	✓	✓	✓	✓	✓
Double Door Upright	✓	✓	✓	✓	✓
Single Door Ice•Devlce™	✓	✓†	n/r	✓†	✓
Double Door Ice•Devlce	✓	✓†	n/r	✓†	✓
ITS - Ice Transport System	n/r	n/r	✓	n/r	✓

† Requires use of the 4.00" (10.16 cm) chute (item# ABDVCHUT4).





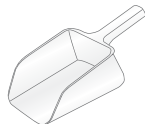
## Ice bagging accessory ordering guidelines

	Bagger Kit Item# ABBAGGERKT	8 lb (3.6 kg) Ice Bag Item# 00116434	20 lb (9.1 kg) Ice Bag Item# 00138370	C-ring pliers - Item# 00137711 C-ring - Item# 00137729
				
	Bagger kit includes bagger assembly, tape dispenser with tape and 250 plastic bags of 10 lb (4.5 kg) capacity. 11.00"W x 13.63"D x 29.00"H (27.9 x 34.6 x 73.7 cm) Ship wt – 20 lb (9.1 kg)	125 bags per wicket – 4 wickets per case. 1.25 mil poly bag. 10.50"W x 4.00"D x 19.00"H (26.7 x 10.16 x 48.3 cm) Ship wt – 16 lb (7.3 kg)	125 bags per wicket – 4 wickets per case. 2.25 mil poly bag. 14.00"W x 4.50"D x 27.00 "H (35.6 x 11.43 x 68.6 cm) Ship wt – 25 lb (11.4 kg)	Bostitch® P-7 C-ring pliers for bag closure. Automatic C-ring feed. Ship wt – 1 lb (0.45 kg) Aluminum blunt-end C-rings for use with Bostitch P-7 C-ring pliers. 2500 per box. Ship wt – 2 lb (0.91 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model			
Slope Front	✓	n/r	n/r	n/r
Single Door Ice•Devlce†	✓	n/r	n/r	n/r
Double Door Ice•Devlce†	✓	n/r	n/r	n/r
Ice Pro™	n/r	✓	✓	✓





† Requires use of the 4.00" (10.16 cm) chute (item# ABDVCHUT4).

## Bin accessory compatibility

## Shovel, scoop and paddle accessory ordering guidelines

	Paddle Item# ABICEPADDL46 46.50" (118.1 cm) or Item# ABICEPADDL 58.50" (147.3 cm)	Rake Item# AB36RAKE 38.00" (96.5 cm) or Item# ABICERAKE 50.00"(127.0 cm)	Shovel Item# ABICSHOVEL 37.00" (94.0 cm)	Scoop Item# 00146365 64 oz (1.9 L)	Scoop Item# ABICESCOOP 82 oz (2.4 L)
					
	High density poly paddle breaks ice bridges with ease. Ship wt – 6 lb (2.72 kg)	Draws ice to front of bin for easier access. Vinyl handle, aluminum shaft, stainless steel rake head. Ship wt – 3 lb (1.36 kg)	Heavy duty poly construction. Efficient removal of ice from bin. Ship wt – 9 lb (4.09 kg)	San Jamar® Saf-T-Ice® Guardian system®. Minimizes contact with ice, includes storage rack for scoop. Ship wt – 6 lb (2.72 kg)	Large poly scoop for manual removal of ice from bins. Ship wt – 3 lb (1.36 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model				
	<b>46.50"</b> <b>(118.1 cm)</b>	<b>58.50"</b> <b>(148.6 cm)</b>	<b>38.00"</b> <b>(96.5 cm)</b>	<b>50.00"</b> <b>(127.0 cm)</b>	
Slope Front	✓	n/r	n/r	n/r	n/r
Single Door Upright	✓	n/r	✓	n/r	✓
Double Door Upright	n/r	✓	n/r	✓	✓
Single Door Ice•Devlce	✓	n/r	✓	n/r	✓
Double Door Ice•Devlce	n/r	✓	n/r	✓	✓
Ice Transport System	n/r	✓	n/r	✓	✓
Ice Pro	n/r	n/r	n/r	n/r	n/r

## Stainless steel leg accessory ordering guidelines

	6.00" (15.24 cm) with flanged feet set of (4) Item# ABSPECLEG3	8.00" (20.32 cm) bullet leg with stabilizer set of (4) Item# AB8INLEGSS	10.00" (25.4 cm) with flanged feet set of (4) Item# 00151647	12.00" (30.5 cm) bullet leg set of (4) Item# ABSPECLEG1
				
	Ship wt – 6 lb (2.72 kg)	Ship wt – 10 lb (4.6 kg)	Ship wt – 15 lb (6.8 kg)	Ship wt – 13 lb (5.9 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model			
Slope Front	✓	✓	✓	✓
Single Door Upright	✓	✓	✓	n/r
Double Door Upright	✓	✓	n/r	n/r
Single Door Ice•Devlce	n/r	n/r	n/r	n/r
Double Door Ice•Devlce	n/r	n/r	n/r	n/r
ITS - Ice Transport System	n/r	n/r	n/r	n/r

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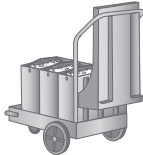


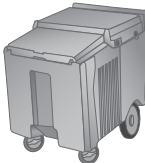

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## Bin accessory compatibility

## Ice carts and Totes™ ice carrier accessory ordering guidelines

	SmartCART™ 75 Item# 00112771	SmartCART 125 Item# LSC125	SmartCART 240 Item# ROTOCART	Cambro® Cart - ICS125L Item# ICS125L	Totes Item# ABICETOTP
					
	Perfect for moving small quantities of ice to manually fill storage receptacles. 75 lb (34.0 kg) capacity. Includes 3 Totes ice carriers. 21.50"W x 34.00"D x 39.00"H (54.6 x 86.4 x 99.1 cm) Ship wt – 53 lb (24.1 kg)	Fully insulated poly with 125 lb (56.8 kg) capacity and flip-up lid makes an excellent working cart for portable bars. 22.50"W x 28.30"D x 33.50"H (57.2 x 71.8 x 85.1 cm) Ship wt – 60 lb (27.2 kg)	Fully insulated poly with removable lid. 240 lb (109.0 kg) capacity for transporting large quantities of ice. 24.25"W x 41.50"D x 35.75"H (61.6 x 105.4 x 90.8 cm) Ship wt – 75 lb (34.1 kg)	Fully insulated poly with slide back lid with 125 lb (56.8 kg) capacity. Perfect for sliding under bars. 23.00"W x 31.30"D x 29.25"H (58.4 x 79.5 x 74.3 cm) Ship wt – 70 lb (31.8 kg)	Comfortable handle, easy distribution of ice from longer side. Limits lifted load to 25 lb (11.4 kg). Set of 6. 7.12"W x 15.62.00"D x 15.00"H (18.08 x 39.7 x 38.1 cm) Ship wt – 34 lb (15.4 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model				
Slope Front	✓	✓	✓	✓	✓
Single Door Upright	✓	✓	✓	✓	✓
Double Door Upright	✓	✓	✓	✓	✓
Single Door Ice•Devlce™	✓	✓†	n/r	✓†	✓
Double Door Ice•Devlce	✓	✓†	n/r	✓†	✓
ITS - Ice Transport System	n/r	n/r	✓	n/r	✓

† Requires use of the 4.00" (10.16 cm) chute (item# ABDVCHUT4).





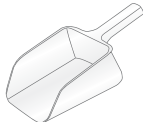
## Ice bagging accessory ordering guidelines

	Bagger Kit Item# ABBAGGERKT	8 lb (3.6 kg) Ice Bag Item# 00116434	20 lb (9.1 kg) Ice Bag Item# 00138370	C-ring pliers - Item# 00137711 C-ring - Item# 00137729
				
	Bagger kit includes bagger assembly, tape dispenser with tape and 250 plastic bags of 10 lb (4.5 kg) capacity. 11.00"W x 13.63"D x 29.00"H (27.9 x 34.6 x 73.7 cm) Ship wt – 20 lb (9.1 kg)	125 bags per wicket – 4 wickets per case. 1.25 mil poly bag. 10.50"W x 4.00"D x 19.00"H (26.7 x 10.16 x 48.3 cm) Ship wt – 16 lb (7.3 kg)	125 bags per wicket – 4 wickets per case. 2.25 mil poly bag. 14.00"W x 4.50"D x 27.00"H (35.6 x 11.43 x 68.6 cm) Ship wt – 25 lb (11.4 kg)	Bostitch® P-7 C-ring pliers for bag closure. Automatic C-ring feed. Ship wt – 1 lb (0.45 kg) Aluminum blunt-end C-rings for use with Bostitch P-7 C-ring pliers. 2500 per box. Ship wt – 2 lb (0.91 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model			
Slope Front	✓	n/r	n/r	n/r
Single Door Ice•Devlce†	✓	n/r	n/r	n/r
Double Door Ice•Devlce†	✓	n/r	n/r	n/r
Ice Pro™	n/r	✓	✓	✓





† Requires use of the 4.00" (10.16 cm) chute (item# ABDVCHUT4).

## Bin accessory compatibility

## Shovel, scoop and paddle accessory ordering guidelines

	Paddle Item# ABICEPADDL46 46.50" (118.1 cm) or Item# ABICEPADDL 58.50" (147.3 cm)	Rake Item# AB36RAKE 38.00" (96.5 cm) or Item# ABICERAKE 50.00" (127.0 cm)	Shovel Item# ABICSHOVEL 37.00" (94.0 cm)	Scoop Item# 00146365 64 oz (1.9 L)	Scoop Item# ABICESCOOP 82 oz (2.4 L)
					
	High density poly paddle breaks ice bridges with ease. Ship wt – 6 lb (2.72 kg)	Draws ice to front of bin for easier access. Vinyl handle, aluminum shaft, stainless steel rake head. Ship wt – 3 lb (1.36 kg)	Heavy duty poly construction. Efficient removal of ice from bin. Ship wt – 9 lb (4.09 kg)	San Jamar® Saf-T-Ice® Guardian system®. Minimizes contact with ice, includes storage rack for scoop. Ship wt – 6 lb (2.72 kg)	Large poly scoop for manual removal of ice from bins. Ship wt – 3 lb (1.36 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model				
	<b>46.50"</b> <b>(118.1 cm)</b>	<b>58.50"</b> <b>(148.6 cm)</b>	<b>38.00"</b> <b>(96.5 cm)</b>	<b>50.00"</b> <b>(127.0 cm)</b>	
Slope Front	✓	n/r	n/r	n/r	n/r
Single Door Upright	✓	n/r	✓	n/r	✓
Double Door Upright	n/r	✓	n/r	✓	✓
Single Door Ice•Device	✓	n/r	✓	n/r	✓
Double Door Ice•Device	n/r	✓	n/r	✓	✓
Ice Transport System	n/r	✓	n/r	✓	✓
Ice Pro	n/r	n/r	n/r	n/r	n/r

## Stainless steel leg accessory ordering guidelines

	6.00" (15.24 cm) with flanged feet set of (4) Item# ABSPECLEG3	8.00" (20.32 cm) bullet leg with stabilizer set of (4) Item# AB8INLEGSS	10.00" (25.4 cm) with flanged feet set of (4) Item# 00151647	12.00" (30.5 cm) bullet leg set of (4) Item# ABSPECLEG1
				
	Ship wt – 6 lb (2.72 kg)	Ship wt – 10 lb (4.6 kg)	Ship wt – 15 lb (6.8 kg)	Ship wt – 13 lb (5.9 kg)
<b>Compatible with bin model</b>	✓ = may be ordered separately    n/r = not recommended for use with model			
Slope Front	✓	✓	✓	✓
Single Door Upright	✓	✓	✓	n/r
Double Door Upright	✓	✓	n/r	n/r
Single Door Ice•Device	n/r	n/r	n/r	n/r
Double Door Ice•Device	n/r	n/r	n/r	n/r
ITS - Ice Transport System	n/r	n/r	n/r	n/r

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# PRODIGY<sup>®</sup> ELITE

## MC1030 - 1,000lb Cube Ice Machine

### Prodigy ELITE<sup>®</sup> Modular Cube Ice Machine

#### ENHANCED RELIABILITY

##### Integrated ICELINQ<sup>®</sup> App

Provides real-time diagnostics, access to settings and guided cleanings. The app also contains specific information for convenient maintenance.

##### Upgraded Sensors

Ice thickness and water sensor design enhances cleanability and amplifies durability.

##### Preservation Mode

Maximizes uptime and notifies users of potential issues.

#### EASE OF USE

##### AutoAlert<sup>™</sup> Panel

The AutoAlert<sup>™</sup> panel displays relevant machine status that is visible across the room. Now featuring an external bin full indicator light and easier to read 16-segment display.

#### SANITARY DESIGN

##### Removable, External Air Filters

Speeds up cleaning process and reduces unit footprint.

##### WaterSense Adaptive Purge

Optimizes water consumption, keeping the machine cleaner and operating more efficiently.



**ICELINQ** Compatible with ICELINQ<sup>®</sup>



The ICELINQ<sup>®</sup> app simplifies interaction with machine via Bluetooth<sup>®</sup> connection



Intelligent sensor technology maximizes efficiency and lowers operating costs



### 24 Hour Volume Production

Air Cooled		Remote		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C
1077/490 lb/kg		816/371 lb/kg	996/453 lb/kg	869/395 lb/kg	1029/468 929/422 lb/kg



### Modular Bin Options

Model Number*	Dimensions W" x D" x H"	Bin Application Capacity lb/kg	Finish	Ship Weight lb/kg
B842S	42 x 34 x 44	778/353	Metallic	190/86
B948S	48 x 34 x 44	893/406	Metallic	209/95
BL1048S	48 x 31 x 54.4	1000/454	Stainless Steel	268/122
BL1360S	60 x 61 x 54.4	1320/599	Stainless Steel	322/147
BL1660S	60 x 31 x 63.4	1660/753	Stainless Steel	340/154



\* Contact Scotsman for bin top requirements.



### Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube  
7/8" x 7/8" x 3/8"  
(2.22 x 2.22 x .95 cm)



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



### Certification



### Warranty

- 3 Years parts and labor on all components.
- 5 Years parts and labor on the evaporator.
- 5 Years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

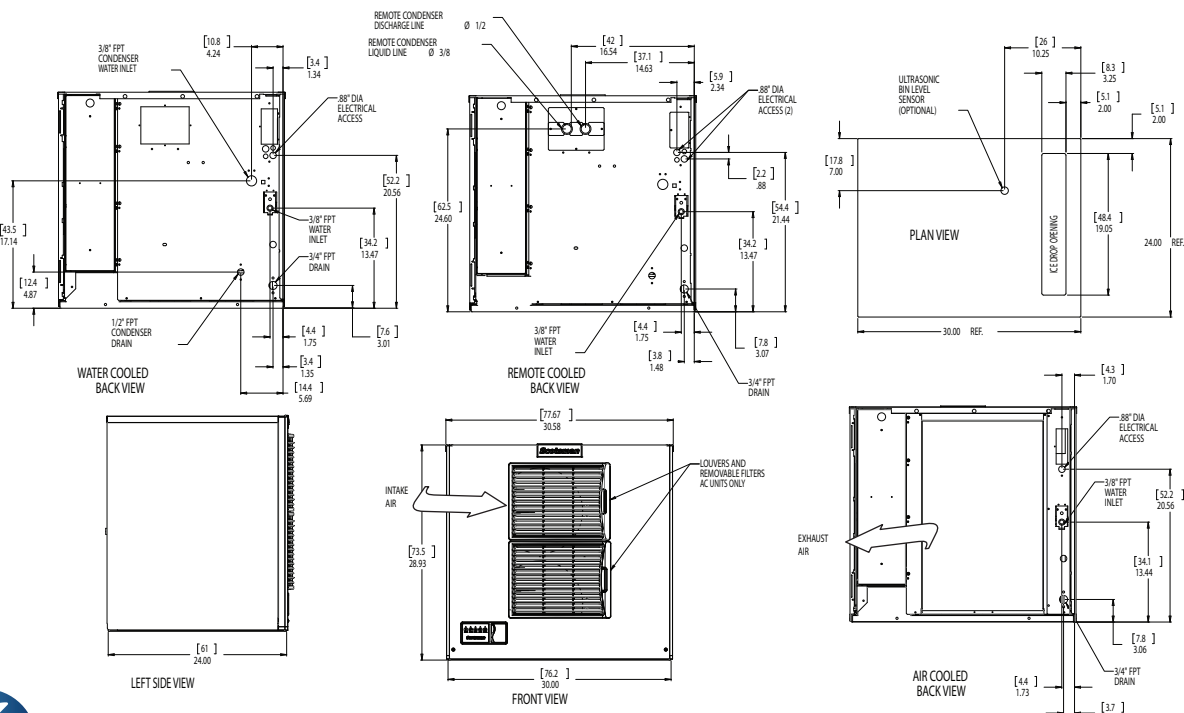
MC1030 - 1,000lb Cube Ice Machine



# MC1030 - 1,000lb Cube Ice Machine

Prodigy ELITE® Modular Cube Ice Machine

MC1030 - 1,000lb Cube Ice Machine



## Specifications

Model Number	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)		
							Potable 90°F(32°C)	Condenser 70°F(21°C)	
med	MC1030MA-32	Air	208-230/60/1	20	2	16.0	4.83	18.0/68.2	-
	MC1030MR-32	Remote	208-230/60/1	20	2	15.8	4.97	18.0/68.2	-
	MC1030MW-32	Water	208-230/60/1	15	2	11.0	3.96	18.0/68.2	167.0/633.2
sm	MC1030MR-3	Remote	208-230/60/3	20	3	10.8	4.99	18.0/68.2	-
	MC1030SA-32	Air	208-230/60/1	20	2	16.0	4.83	18.0/68.2	-
	MC1030SR-32	Remote	208-230/60/1	20	2	15.8	4.99	18.0/68.2	-
	MC1030SW-32	Water	208-230/60/1	15	2	11.0	3.96	18.0/68.2	167.0/633.2
	MC1030SR-3	Remote	208-230/60/3	20	3	10.8	4.97	18.0/68.2	-



## All Models

### Dimensions (W x D x H):

Unit: 30" x 24" x 29"  
(76.2 x 61.0 x 73.7 cm)

Shipping Carton: 33.5" x 27.5" x 34"  
(85.1 x 69.9 x 86.4 cm)

Shipping Weight: 235 lb / 107 kg

BTUs per hour: 16,200

Refrigerant: R-404A



## Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Precisely control ice levels using ultrasonic technology.
KBILC	Basic Ice Level Control - Thermistor technology, ideal for dispenser applications.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
ERC311-32	Remote condenser for MC1030xR, 208-230/60/1-
BRTE10	10ft (3.0 m) line set, brazing required
BRTE25	25ft (7.6 m) line set, brazing required
BRTE40	40ft (12.2 m) line set, brazing required
BRTE75	75ft (22.9 m) line set, brazing required
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
XR-30	XSafe® Sanitation System for Modular Cube - Continuous operation, field-installed.

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



## Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Potable Water Pressure	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Cond. Water Pressure	20 PSIG (1.4 bar)	230 PSIG (16.1 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.





# EVERPURE® INSURICE® TWIN-i2000<sup>2</sup> SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR ICE APPLICATIONS

Insurice Twin-i2000<sup>2</sup> System: EV9324-02  
i2000<sup>2</sup> Replacement Cartridge: EV9612-22



## APPLICATIONS

Ice Machines

- Cubers 1,450 lbs/day
- Flakers 2,200 lbs/day

## FEATURES • BENEFITS

Reduces ice machine problems caused by scale buildup from dirt and dissolved minerals\*

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

Reduces maintenance and service costs by reducing scale\* and clogging of distribution lines, evaporator plate and pump

Exclusive precoat filtration provides superior chlorine taste & odor reduction and micro-filters dirt and particles as small as 0.5 micron in size by mechanical means

Proprietary Micro-Pure® II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life

Reduces chlorine taste & odor and other offensive contaminants

Manifold features water shut-off, flushing valve and outlet pressure gauge

NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

\*As tested by Pentair

## INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating.

Never use saddle valve for connection.

Use 3/4" water line.

Do not connect system to water-cooled condenser.

Install vertically with cartridges hanging down. Allow 2½" (6.35 cm) clearance below the cartridge for easy cartridge replacement.

Flush cartridges by running water through system for five (5) minutes at full flow.

## OPERATION TIPS

Change cartridges on a regular six (6) month preventative maintenance program.

Change cartridges when capacity is reached or when pressure falls below 10 psi (0.7 bar).

Service flow rate must not exceed 3.34 gpm.

Always flush the filter cartridge at time of installation and cartridge change.

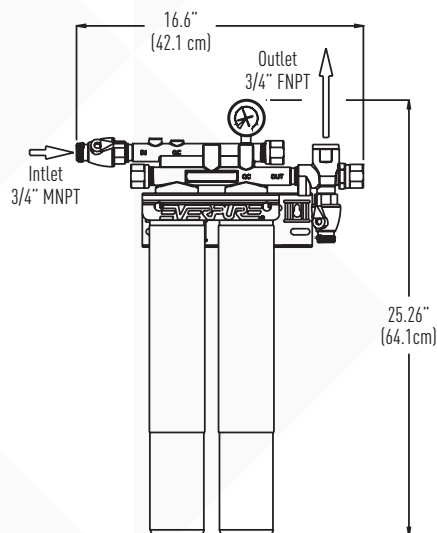
## SIZING

Service Flow Rate: Maximum 3.34 gpm (12.6 Lpm)

Rated Capacity: 18,000 gallons (68,137 L)

# EVERPURE® INSURICE® TWIN-i2000<sup>2</sup> SYSTEM

## EV9324-02



### SPECIFICATIONS

#### Service Flow Rate

Maximum 3.34 gpm (12.6 Lpm)

#### Rated Capacity

18,000 gallons (68,137 L)

#### Pressure Requirements

10 – 125 psi (0.7 – 8.6 bar), non-shock

#### Temperature

35 – 100°F (2 – 38°C)

#### Overall Dimensions

25.26" H x 16.6" W x 5.5" D  
(64.1 cm x 42.1 cm x 13.9 cm)

#### Inlet Connection

3/4"

#### Outlet Connection

3/4"

#### Operating Weight

18 lbs (8.1 kgs)

#### Shipping Weight

12 lbs (5.4 kgs)

#### Electrical Connection

None required



System Tested and Certified by NSF International against NSF/ANSI Standards 42 and 53 for the reduction of:

STANDARD NO. 42 –  
AESTHETIC EFFECTS

Chemical Reduction  
Taste & Odor  
Chlorine

Mechanical Filtration  
Nominal Particulate Class I

STANDARD NO. 53 –  
HEALTH EFFECTS

Mechanical Filtration  
Cyst

EPA No. 002623-IL-002

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

### WARRANTY

Everpure water treatment systems by Pentair® (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



#### WATER QUALITY SYSTEMS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM  
800.942.1153 (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC 3175 AUSTRALIA  
011.1300 576 190 TEL • 011.61.39.562.7237 FAX • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA  
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301  
91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN 30, B-2200 HERENTALS, BELGIUM  
+32.(0).14.283.504 TEL • +32.(0).14.283.505 FAX • SALES@EVERPURE-EUROPE.COM EMAIL

EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN  
81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01 KING'S CENTRE, SINGAPORE 169662  
65.6768.5800 TEL • 65.6737.5149 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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Propelled by Minnow™

# Pickup Pod™

Models: MPP-8I

Hatco's Pickup Pod™, propelled by Minnow™, helps automate customer and delivery pickups. A self-service, touchless pickup solution that reduces lobby/dining area congestion, eliminates pickup mistakes, reduces labor costs, and improves the takeout experience for all. Customers and delivery people simply access their reserved cubbies by scanning the QR code or using the embedded link sent via SMS. All without waiting in line or needing to ask for help from front of house staff. And unlike unsecure tables, The Hatco Pickup Pod keeps food fresh and secure until it's ready to be picked up.

## Standard features

- Pickup Pod offers customers and delivery workers a touchless experience via their own devices with QR code and SMS messaging.
- Touchless interface prevents spreading of germs
- Energy-saving 5000K LED cubby lighting showcases food
- Ambient, individually insulated cubbies
- Configurable pick-up times help ensure food safety
- Antimicrobial surfaces inhibit the growth of bacteria mold and mildew
- Each cubby is a spacious 13.7" W x 14.5" D x 15" H
- Plugs into a standard 120V outlet
- Includes wall mounting bracket to keep unit stable
- Connects via Cellular, WiFi, or CAT-5/6
- ADA compliant
- Customer notification sent via SMS Messaging or other methods via POS or App integrations (by others)
- Lily Pad base available to help stabilize units that cannot be fastened to the wall. Can be used in lieu of wall mounting brackets^

**NOTE:** SaaS (software as a service) fees are required for each unit. Contact factory for subscription fee options.

SaaS fees enables cloud connectivity, user interface and data analytics.

**NOTE:** Hatco Pickup Pod does not require a customer mobile app or needs to be integrated with a POS. Works with any delivery service. Toast and Square integration is available.

IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See [www.hatcocorp.com/antimicrobial-paint](http://www.hatcocorp.com/antimicrobial-paint) for more information.

For operation, location and safety information, please refer to the Installation and Operating Manual.

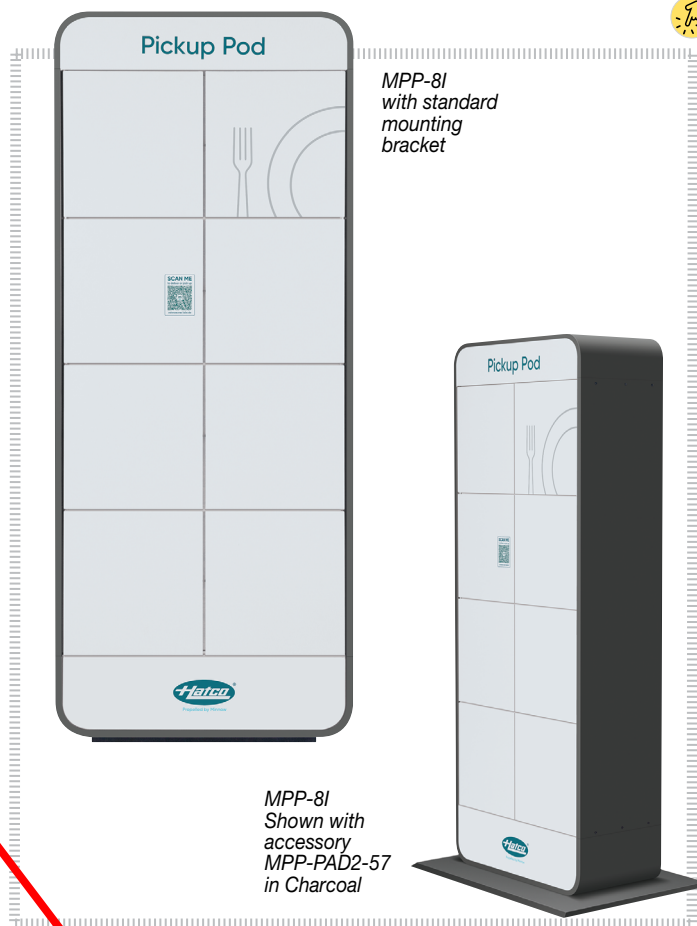
DELETED ITEM -

PR 022

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_



MPP-8I with standard mounting bracket

MPP-8I Shown with accessory MPP-PAD2-57 in Charcoal

## Options (available at time of purchase only)

- Designer Colors -  
 Non-standard colors are non-returnable – Charcoal standard –  
 Bronze

## Accessories

- MPP-PAD2-57 (Charcoal) - 37.5" H x 25.5" W Lily Pad to stabilize free-standing units. Can only be used in lieu of wall mounting hardware. ^
- MPP-PAD2-58 (Bronze) - 37.5" H x 25.5" W Lily Pad to stabilize free-standing units. Can only be used in lieu of wall mounting hardware. ^

^Not UL approved component. In order to satisfy UL safety standards, the MPP-8I must be secured to a wall. The Lilypad may be used for stabilization in a freestanding installation, however, it will not satisfy the UL standard for safety in lieu of securing it to a wall. Please contact us if you have any questions.



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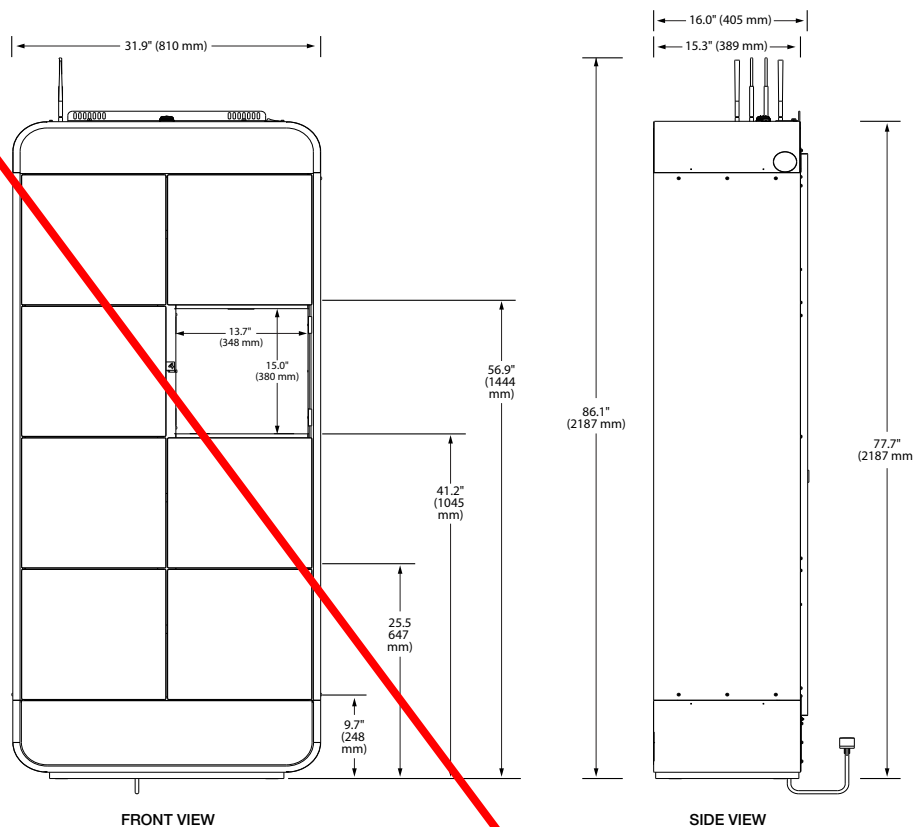
**Pickup Pod™**

Models: MPP-8I

**DELETED ITEM -  
PR 022**

Powered by Minnow™

**Pickup Pod™**



**SPECIFICATIONS**  
**Pickup Pod™**

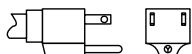
Model	Dimensions (W x D x H)	Cubby Dimensions (W x D x H)	Volts	Watts	Amps	Plug	Ship Weight
MPP-8I	31.9" x 16" x 77.7" (810 x 405 x 2187 mm)	13.7" x 14.5" x 15.0" (348 x 368 x 380 mm)	120	90	.75	NEMA 5-15P	350 lbs. (158.8 kg)

**CORD LOCATION**

Rear center; back of unit.

**PLUG CONFIGURATIONS**

NEMA 5-15P



**PRODUCT SPECS**

**Pickup Pod™**

The 8 Cubby Hatco Pickup Pod™ is IoT-enabled, no POS integration needed, cloud-based software, no operator or customer mobile app necessary, touchless interface via QR code and SMS messaging service, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Hatco Pickup Pod is a Food Takeout Holding Cabinet, rated at 90 watts, 120 volts, .75 Amps, single phase, 31.9 inches (810mm) in overall width, 77.7 inches (2187mm) in over-all height, 15.3 inches (389mm) deep.

The Hatco Pickup Pod consists of Charcoal powder-coated body panels in anti-

microbial paint, field serviceable locks and lights, adjustable feet to enable unit leveling included as standard equipment, energy saving & warm (5000K) LED interior cubby lighting showcases food. Antimicrobial surfaces. Pickup Pod wall mounting bracket.

The Holding Cabinet shall be factory assembled ready for installation (no professional electrician needed).

Ambient, individually insulated cubbies keep food hot or cold for up to 90 minutes. Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

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Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

# Drop-In Modular/Ganged Heated Wells

**DELETED ITEM - PR 022**

Models:

- HWBI-1, -1D, -1DA
- 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-1, -1D, -1DA
- 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.

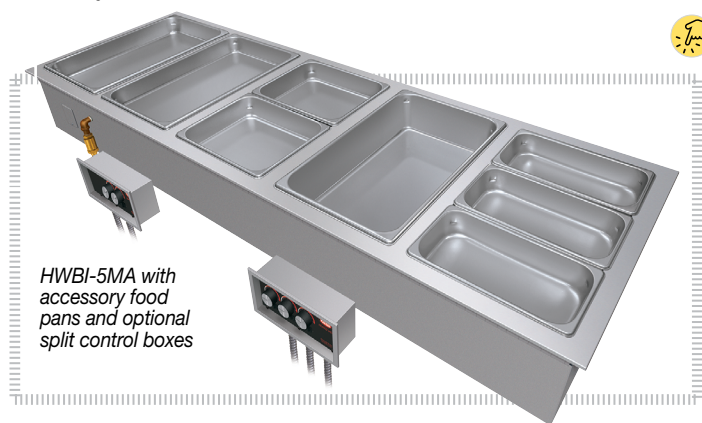
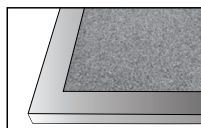
They are full-sized wells, grouped together in a modular fashion to provide customers with a complete steam table contained within one piece of equipment. This means easy installation with a clean integrated look for your steam table.

Choose the number of wells, from 1 to 6 unit configurations, as well as voltage, auto-fill, controls, drain, cord and mounting options. Each well has its own individual control to regulate the temperature of each separate food offering.

## 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 drain fitting joints for durability
- A 6' (1829 mm) conduit is included for convenient placement of controls

Well cover accessories with Swanstone® simulated stone surface converts the well to a heated shelf. Available in one or two pan covers and is placed on top the well unit with no installation required.



HWBI-5MA with accessory food pans and optional split control boxes

## 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 HWBI-1 series or export voltages)
- 3 foot (914 mm) flexible conduit only available with split control boxes – not available in Canada. 6' [1829 mm] conduit is standard.
- Copper Drain Manifold with side exit (not available on 120V units, HWBI-1 or HWBLI-1 Series)
- Copper Drain Manifold with bottom exit (not available on 120V units, HWBI-1 or HWBLI-1 Series)
- Cord for HWBLI-2, -3 or HWBI-1, -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 countertop display

## Accessories

- Heated Well Covers with simulated stone inset (use only in dry mode):
  - 1 Pan Well Cover (14" [356 mm] W x 22" [559 mm] D x 2" H [51mm]):
    - Night Sky  Gray Granite  Bermuda Sand
  - 2 Pan Well Cover (28" [711 mm] W x 22" [559 mm] D x 2" H [51mm]):
    - Night Sky  Gray Granite  Bermuda Sand
- 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)
- Hinged Lid for Round Pans:  4 Quart (4 Liter)  7 Quart (7 Liter)
- Notched Lid for Round Pans:  4 Quart (4 Liter)  7 Quart (7 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 Copper Drain 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

For operation, location and safety information, please refer to the Installation and Operating Manual.



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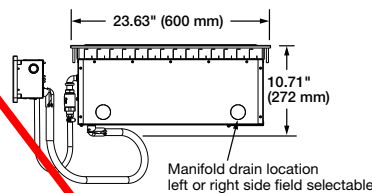
# Drop-In Modular/Ganged Heated Wells

Models: HWBI/HWBLI-1, -2, -3, -4, -5, -6 (with/without Drains and Manifolds)

## Ordering Instructions *(Please specify the following with each order)*

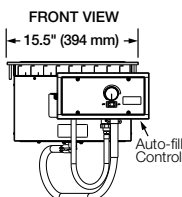
1. **Desired Voltage:**  
 HWBI-1, -2, -3, -4, -5, -6 (D, DA, M, MA) 120V, single phase, export voltage not available  
 HWBI-1, -2, -3, -4, -5, -6 Series (D, DA, M, MA) 208, 220 or 240V, export voltages available  
 A. Single phase  
 B. Three phase (Optional, not available for export)
2. **Desired Wattage:**  
 A. Standard Watt  
 B. Low Watt (120V only)
3. **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])
4. **Drain** (With or without – choose drain below):  
 A. Standard Individual Well 3/4" NPT Drain  
 B. 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)  
 C. Manifold 1" NPT Drain with bottom drain, field selectable left or right well (Available on HWBI or HWBLI-2, -3, -4, -5, -6 models only)
5. **Auto-fill** (With or without)
6. **Mounting Style** (All Modular/Ganged units are top mounted only):  
 A. EZ Locking Hardware  
 B. EZ Locking Hardware with 2" (51 mm) Studs  
 C. EZ Locking Hardware with Surface Holes
7. **Bezel**  
 A. Standard: 23.625" (600 mm)  
 B. Oversized: allows a 27" (686 mm) deep bezel to match Hatco CWB in a countertop display
8. **Agency:**  
 A. UL, C-UL  
 B. UL-EPH (Sanitary listing)  
 C. CE mark available on standard watt models
9. **Control:**  
 A. Single Control box (Standard on all units)  
 B. Split Controls boxes (Optional on 4-, 5-, 6-pan units, not available in Canada)

All HWBI/HWBLI-1, 2, -3, -4, -5, -6 (Side view)

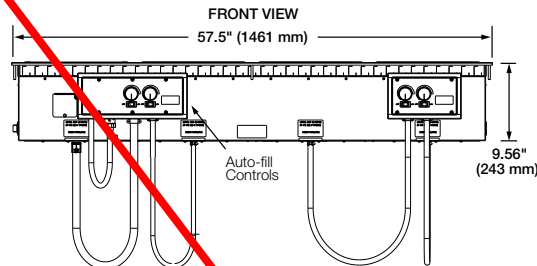


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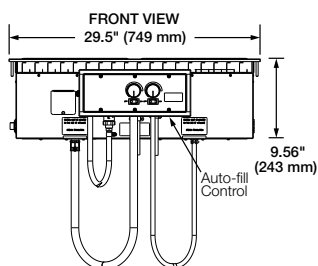
### HWBI/HWBLI-1 Series



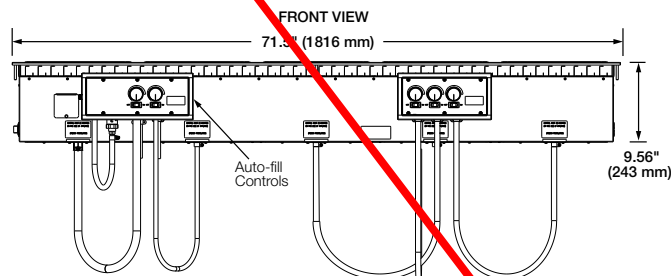
### HWBI/HWBLI-4 Series



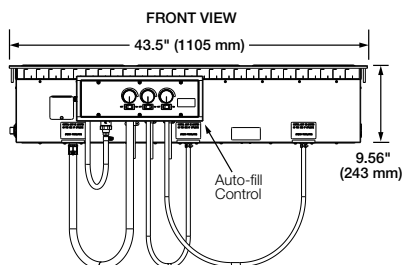
### HWBI/HWBLI-2 Series



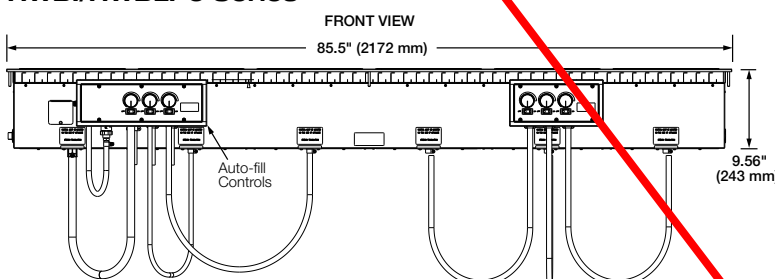
### HWBI/HWBLI-5 Series



### HWBI/HWBLI-3 Series



### HWBI/HWBLI-6 Series



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# Drop-In Modular/Ganged Heated Wells

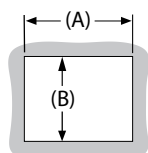
Models: HWBI/HWBLI-1, -2, -3, -4, -5, -6 (with/without Drain)

DELETED ITEM -  
PR 022

## Drop-In Modular/Ganged Heated Wells Countertop Cut Out Dimensions

MODEL SERIES	Mounting System	EZ Locking (Tabs), Built-In Stud or Through Hole	EZ Locking (Tabs)	Built-In Studs or Through Hole	EZ Locking (Tabs), Built-In Stud or Through Hole	EZ Locking (Tabs)	Built-In Studs or Through Hole
	Dimensions	Minimum Width	Maximum Width		Minimum Depth	Maximum Depth	
MODEL SERIES	HWBI-, HWBLI-1	14.125" (359 mm)	14.375" (365 mm)	14.31" (363 mm)	22.25" (565 mm)	22.50" (571 mm)	22.44 (570 mm)
	HWBI-, HWBLI-2	28.125" (715 mm)	28.375" (721 mm)	28.31" (719 mm)			
	HWBI-, HWBLI-3	42.125" (1070 mm)	42.375" (1076 mm)	42.31" (1075 mm)			
	HWBI-, HWBLI-4	56.125" (1426 mm)	56.375" (1432 mm)	56.31" (1430 mm)			
	HWBI-, HWBLI-5	70.125" (1781 mm)	70.375" (1787 mm)	70.31" (1786 mm)			
	HWBI-, HWBLI-6	84.125" (2137 mm)	84.375" (2143 mm)	84.31" (2141 mm)			

Control Box Opening  
(Single control shown)



## Control Box Cutout Dimensions

WITHOUT AUTO-FILL	Series	All Heights (B)	Single Configuration	Split Configuration <sup>▲</sup>		WITH AUTO-FILL	Single Configuration	Split Configuration <sup>▲</sup>	
			Width (A)	Left Control (A)	Right Control (A)		Width (A)	Left Control (A)	Right Control (A)
WITHOUT AUTO-FILL	HWBI-, HWBLI-1	4.75" (121 mm)	5.75" (146 mm)	Not Available	Not Available	WITH AUTO-FILL	10.125" (257 mm)	Not Available	Not Available
	HWBI-, HWBLI-2		8.00" (203 mm)				12.325" (314 mm)		
	HWBI-, HWBLI-3		10.25" (260 mm)				14.625" (371 mm)		
	HWBI-, HWBLI-4		12.50" (318 mm)	8.00" (203 mm)			16.875" (429 mm)	12.375" (314 mm)	8.00" (203 mm)
	HWBI-, HWBLI-5		14.75" (375 mm)	8.00" (203 mm)	10.25" (260 mm)		19.125" (486 mm)	12.375" (314 mm)	10.25" (260 mm)
	HWBI-, HWBLI-6		17.00" (432 mm)	10.25" (260 mm)			21.375" (543 mm)	14.625" (371 mm)	10.25" (260 mm)

▲ Not available in Canada

## SPECIFICATIONS Drop-In Modular/Ganged 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 Box Configuration	Ship Weight*
HWBI-1 HWBI-1D HWBI-1DA	15.5" x 23.63" x 9.56" (394 x 600 x 243 mm)	120	Single	1215	10.1	NEMA 5-15P	Standard single 	34 lbs. (15 kg) 38 lbs. (17 kg) 38 lbs. (17 kg)
208		5.9			NEMA 6-15P			
240		5.1			NEMA 6-15P			
HWBLI -1, -1D, -DA		220			5.5	BS 1363		
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	NEMA 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		Three	10.1		Not Available			
240		Single	10.1		NEMA 6-15P			
HWBLI-2, -D, -DA, -M, -MA		240	Three		8.7	Not Available		
		220			11.0	BS 1363		
		220-230-CE	Single	2415/2640	11/11.5	Not Available		
		230-240-CE		2218/2415	9.6/10.1			
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) 114 lbs. (52 kg) 114 lbs. (52 kg) 108 lbs. (49 kg) 112 lbs. (51 kg)
208		Three	10.1		Not Available			
240		Single	15.1		6-20P			
240		Three	8.8		Not Available			
		220			16.4			
		220-230-CE	Single	3615/3951	16.4/17.2	Not Available		
		230-240-CE		3320/3615	14.4/15.1			
HWBLI-3, -D, -DA, -M, -MA		120	Single	2250	18.8	NEMA 5-30P		

\* Shipping weight includes packaging.

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350



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# Drop-In Modular/Ganged Heated Wells

Models: HWBI/HWBLI-1, -2, -3, -4, -5, -6 (with/without Drains and Manifolds)

**DELETED ITEM -  
PR 022**

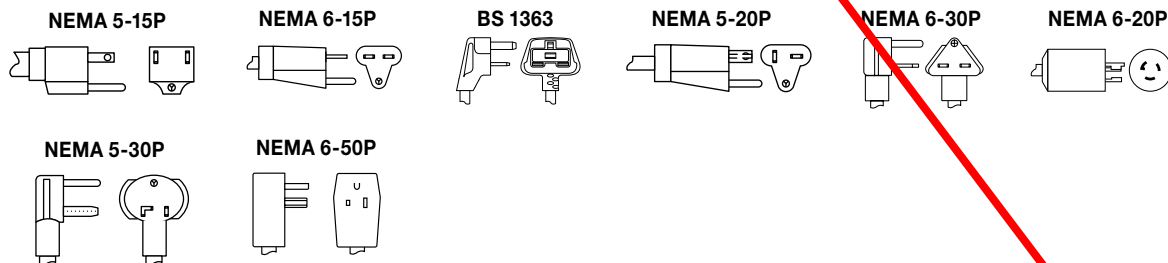
## SPECIFICATIONS Drop-In Modular/Ganged Heated Wells

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Optional Plug	Control Box Configuration	Ship Weight*
HWBI-4 HWBI-4D HWBI-4DA HWBI-4M HWBI-4MA	57.5" x 23.63" x 9.56" (1467 x 600 x 243 mm)	208	Single Three Single Three	4815	23.2	NEMA-6-30P Not Available NEMA-6-30P Not Available	Standard single 	132 lbs. (60 kg) 136 lbs. (62 kg) 133 lbs. (60 kg) 138 lbs. (63 kg) 138 lbs. (63 kg)
		240			15.8			
		240			20.1			
		220	21.9	Optional split (Not available in Canada) 				
220-230-CE 230-240-CE	Single	4815/5262 4422/4815	21.9/22.9 19.2/20.1		Not Available			
HWBLI-4, -D, -DA, -M, -MA		120	Single	3000	25.0	Not Available		
		208		3600	17.3			
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 Three Single Three	6015	28.9	NEMA-6-50P Not Available NEMA-6-50P Not Available	Standard single 	167 lbs. (76 kg) 167 lbs. (76 kg) 167 lbs. (76 kg) 167 lbs. (76 kg) 184 lbs. (84 kg)
		240			20.1			
		240			25.1			
		220	27.3	Optional split (Not available in Canada) 				
220-230-CE 230-240-CE	Single	6015/6574 5524/6015	27.3/28.6 24.0/25.1		Not Available			
HWBLI-5, -D, -DA M, -MA		120	Single	3750	31.3	Not Available		
		208		4500	21.6			
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 Three Single Three	7215	34.7	NEMA-6-50P Not Available NEMA-6-50P Not Available	Standard single 	189 lbs. (86 kg) 189 lbs. (86 kg) 193 lbs. (88 kg) 189 lbs. (86 kg) 195 lbs. (89 kg)
		240			20.1			
		240			30.1			
		220	32.8	Optional split (Not available in Canada) 				
220-230-CE 230-240-CE	Single	7215/7886 6626/7215	32.8/34.3 28.8/30.1		Not Available			
HWBLI-6, -D, -DA, -M, -MA		120	Single	4500	37.5	Not Available		

\* Shipping weight includes packaging.

### PLUG CONFIGURATIONS (Optional)



### PRODUCT SPECS Drop-In Modular/Ganged Heated Wells

The Drop-In Modular/Ganged Heated Well shall be a model manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Drop-In Modular/Ganged Heated Well shall be rated at ...watts, ...volts, and be ...inches (millimeters) in overall width and be ...inches (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

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# UNDERCOUNTER REFRIGERATOR

## Model: SW48N-U

Natural Refrigerant R-290 Model

### 48" Undercounter Refrigerator with Solid Doors



ENERGY STAR® Qualified Commercial Refrigerator

Stainless steel front, top and end panels, aluminum back and interior.



## Options and Accessories

(upcharge and lead times may apply)

Stainless steel interior	Stainless steel shelves
Stainless steel back	Door locks
Drawers in lieu of doors (consult factory)**	Special electrical requirements (consult factory)
Additional epoxy coated steel shelves	Expansion valve system

Consult factory for other model configurations, options and accessories.

\*\*Two tier: (1) 12 x 18 x 6 pan per drawer or (1) 1/2 size x 6 & (1) 1/3 x 6 pans per drawer

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

## Standard Model Features

### REFRIGERATION SYSTEM

Performance rated refrigeration system

Natural, environmentally safe,  
high efficiency R-290 refrigerant<sup>1</sup>

Automatic, hot gas condensate evaporator

Non-corrosive, plasticized fin evaporator coil

Easily serviceable, back mounted compressor

### CABINET ARCHITECTURE

2" non-CFC polyurethane foam insulation

Smooth, polished chrome door handles

Spring loaded, self closing doors

Magnetic snap in Santoprene™ door gaskets

Heavy duty, epoxy coated steel shelves

Completely enclosed, vented and removable case back

1 3/8" diameter plate casters (factory installed)

### MODEL FEATURES

Field rehingeable doors

Off-cycle defrost

Electronic controller with digital display & hi/low alarm

2" high, bottom mounted front breather air divider

<sup>1</sup> R-290 refrigerant meets all federal and state regulatory requirements.

**Continental**  
Refrigerator

Toll-Free: 800-523-7138  
Phone: 215-244-1400  
Fax: 215-244-9579

539 Dunksferry Road  
Bensalem, PA 19020  
www.continentalrefrigerator.com

APPROVAL:



# TB3, 29" Trunk

34.0" x 22.0" x 11.6"  
(86.4cm x 55.9cm x 29.5cm)

- Has adjustable steep time for more control over flavor extraction
- Brews directly into any style portable server
- SplashGard® funnel deflects hot liquids away from the hand



FOR APPROXIMATE UTILITY INFORMATION ONLY

UNIT BY OWNER'S VENDOR.

 Servers and airpots sold separately

Agency:



## Specifications

**Product #:** 36700.0009

**Water Access:** Plumbed

**Finish:** Stainless

**Funnel:** Translucent Tea Funnel

## Additional Features

## Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sub>2</sub> O Temp.	Phase	# Wires plus Ground	Hertz
120	14.4	1730	Yes	NEMA 5-15P	303	60°F (15.5°C)	1	2	60

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

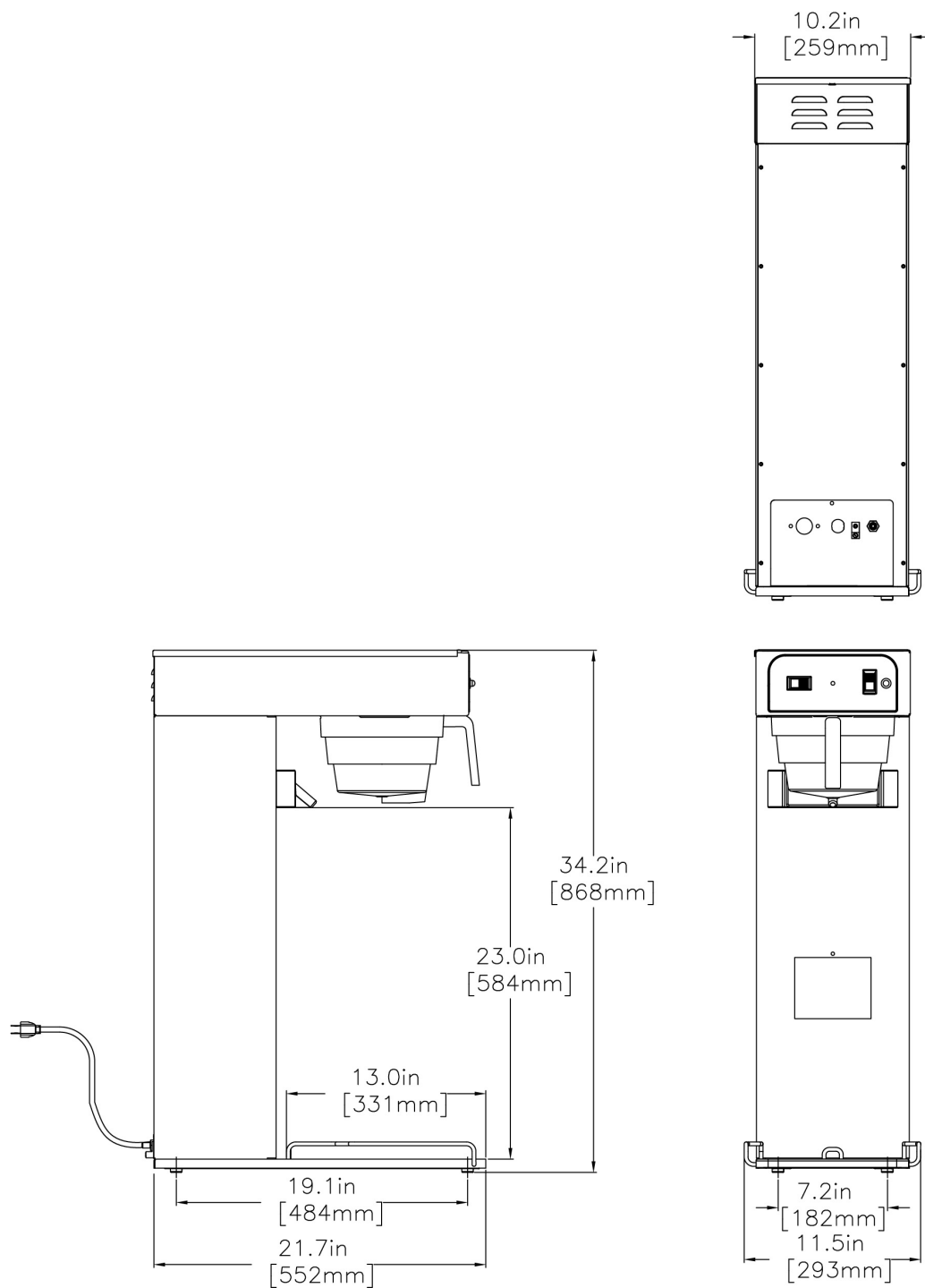
## CAD Drawings

2D	Revit	KLC
●		



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit [bunn.com](http://bunn.com).

Created on:  
09/13/2017



Unit			Shipping					
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	11.6 in.	34.0 in.	22.0 in.	-	-	-	38.900 lbs	7.327 ft <sup>3</sup>
Metric	29.5 cm	86.4 cm	55.9 cm	-	-	-	17.645 kgs	0.207 m <sup>3</sup>



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Created on:  
09/13/2017

# TDO-4 Dispenser w/ Brew-Thru Lid

19.0" x 13.7" x 10.7"  
(48.3cm x 34.8cm x 27.2cm)

- Faucet handles are labeled sweetened and unsweetened. Side handles are mounted offset for closer side-by-side positioning\* (\*Some TDS-3 and TDS-5 models in stock may not have these features.)
- Sump dispense valve assures complete dispensing



Agency:



## Specifications

**Product #:** 34100.0002

**Finish:** Stainless

**Handle:** Side Carry Handles

**Lid Color:** Brew-Through Smoke Lid

## Additional Features

## Holding Capacity

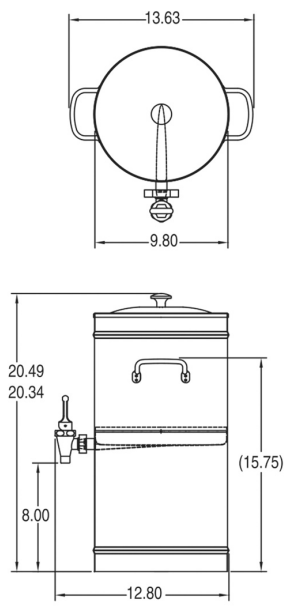
English	Metric
512 oz.	15.1 L



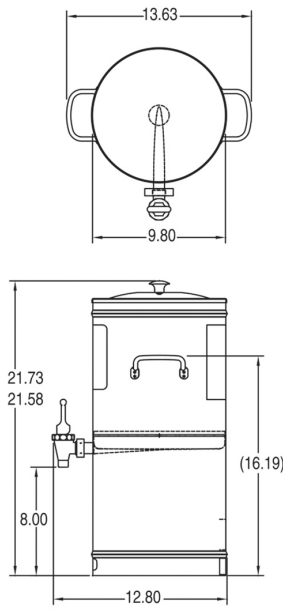
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Created on:  
08/29/2017

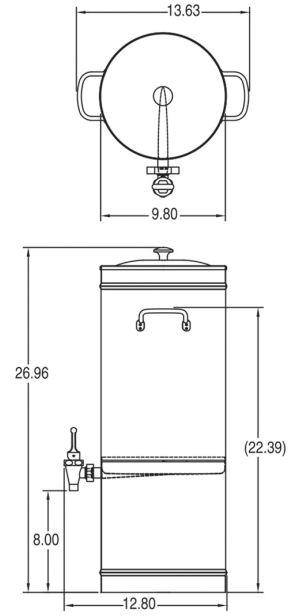




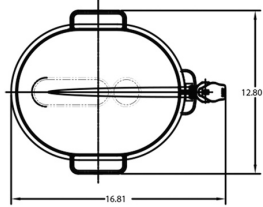
TDS-3 / ICD-3



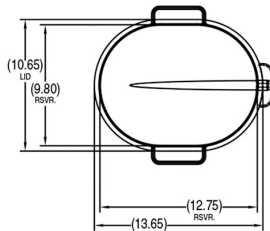
TDS-3.5



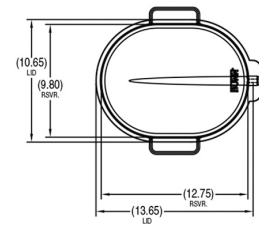
TDS-5



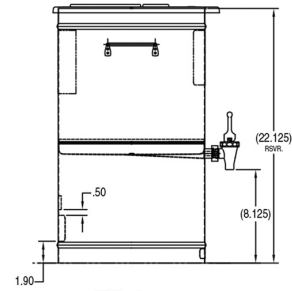
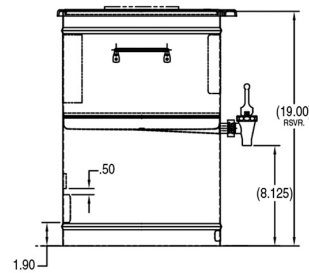
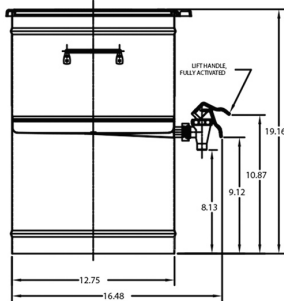
TDO-4 (Lift handle)



TDO-4 (Standard handle)



TDO-5



	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	10.7 in.	19.0 in.	13.7 in.	-	-	-	10.700 lbs	1.859 ft <sup>3</sup>
Metric	27.2 cm	48.3 cm	34.8 cm	-	-	-	4.854 kgs	0.053 m <sup>3</sup>



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Created on:  
08/29/2017



# QC71 TWIN 4FC5-S

System Part Number: EV9202-62



## APPLICATIONS

- ◆ Ice machines
- ◆ Coffee brewers

## SYSTEM DESCRIPTION

The **QC71 Twin 4FC5-S** water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 5 microns and provides chlorine taste & odor reduction at a flow rate of 5 gpm for 30,000 gallons. The 5 micron mechanical filtration supports lasting, balanced performance with high turbidity water supplies. Integrated scale inhibitor media helps protect against the formation of scale\* on equipment surfaces. This system is certified under NSF/ANSI Standard 42.

## FEATURES • BENEFITS

- ◆ Integrated scale inhibitor minimizes the potential for scale formation\* to ensure reliable, efficient equipment operation
- ◆ Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 5 microns
- ◆ Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- ◆ Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- ◆ Quick-change (QC) cartridges make changing cartridges simple and sanitary
- ◆ Reduces a range of contaminants to help ensure clearer, fresher water for consistently great-tasting beverages
- ◆ Helps protect equipment to help ensure reliable and efficient operation resulting in reduced maintenance and downtime
- ◆ NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class III

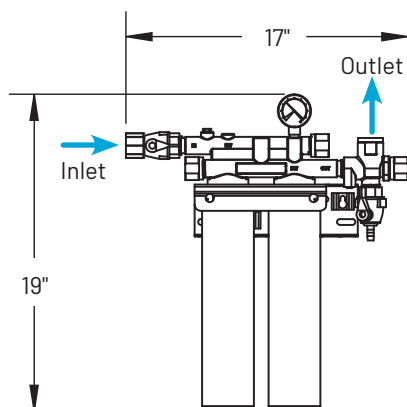
## INSTALLATION TIPS

- ◆ Choose a mounting location suitable to support the weight of the system while operating.
- ◆ Install vertically and allow 2½" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- ◆ Feed water temperature must not exceed 100°F (38°C).
- ◆ Do not install where the system could be exposed to freezing temperatures.
- ◆ Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- ◆ Flush cartridges by running water through the system for five (5) minutes.
- ◆ For more details, see the installation, operation, and maintenance guide included with the system.

\*As tested by Pentair.  
EPA Est. 002623-IL-002

# QC71 TWIN 4FC5-S

## EV9202-62



### SPECIFICATIONS

#### System

**Overall Dimensions**  
19" H x 17" W x 5.75" D  
(48.3 cm x 43.2 cm x 14.6 cm)

#### Connections

Inlet Connection: 3/4" FNPT  
Outlet Connection: 3/4" FNPT

#### Operating Pressure

10 - 125 psi (0.7 - 8.6 bar)

#### Water Temperature

35 - 100°F (2 - 38°C)

#### Operating Weight

17 lbs (7.7 kgs)

#### Shipping Weight

8 lbs (3.7 kgs)

#### Electrical Connection

None required

#### Performance

**Service Flow Rate**  
5 gpm (18.93 lpm)

**Rated Capacity**  
30,000 gallons (113.562 L)

**Chlorine Taste & Odor Reduction**  
Yes

**Particulate Reduction**  
Yes

**Bacteriostatic Effects**  
Yes

### REPLACEMENT CARTRIDGE

Model	Qty	Description	Part No
4FC5-S	2	Primary filter	EV9693-31

For Pentair Everpure Product Warranties visit:  
<http://pentair.com/assets/foodservice-warranty>

It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 for the reduction of:

STANDARD NO. 42 –  
AESTHETIC EFFECTS  
Bacteriostatic Effects  
Chemical Reduction  
Taste & Odor  
Chlorine  
Mechanical Filtration  
Nominal Particulate Class III



United States | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | [cseverpure@pentair.com](mailto:cseverpure@pentair.com) | [foodservice.pentair.com](http://foodservice.pentair.com)

Australia | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | [au.everpure@pentair.com](mailto:au.everpure@pentair.com)

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Southeast Asia | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | [cseverpure@pentair.com](mailto:cseverpure@pentair.com)

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# EVERPURE® 4FC5-S FILTER CARTRIDGE

DELIVER PREMIUM QUALITY DRINKING WATER FOR ICE, STEAM AND COFFEE APPLICATIONS

4FC5-S Replacement Cartridge (1 PK): EV9693-31



## APPLICATIONS

Ice	Combi Ovens
Steam Ovens	Coffee

## FEATURES • BENEFITS

Integrated beaded phosphate with levels specifically selected for greater life and scale inhibition

Sanitary cartridge replacement is simple, quick and clean; internal filter parts are never exposed to handling or contamination

Protects drink system seals, pump, tubing and small orifices from clogging, corrosion and abrasive wear

Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages

Balanced cartridge for optimum performance in varying water qualities

Improves the taste of fountain beverages and helps retain the drink's carbonation

New Fibredyne™ II media with AgION® antimicrobial protection inhibits any potential bacterial growth

Reduces dirt and particles as small as five (5) microns in size

Increased capacity for extended reduction of chemical and mechanical contaminants

Compatible with Insurice®, Insurice PF, QC7I, QL2, QL3B and QL3 Heads

NSF® Certified under NSF/ANSI Standard 42

## INSTALLATION TIPS

Install vertically so cartridge hangs down. Allow 2-1/2" (6.3 cm) clearance below the cartridge for easy cartridge replacement. Flush cartridge by running water through system for five (5) minutes at full flow.

## OPERATION TIPS

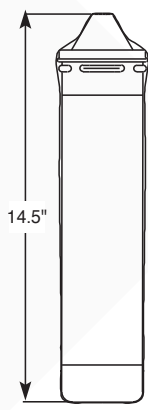
Change cartridge on a regular six (6) month preventative maintenance program. Change cartridge when capacity is reached or when pressure falls below 10 psi (0.6 bar). Always flush the filter cartridge at time of installation and cartridge change.

## SIZING

Service Flow Rate: 2.5 gpm (9.5 Lpm)  
Rated Capacity: 15,000 gallons (56,781 L)

# EVERPURE® 4FC5-S FILTER CARTRIDGES

EV9693-31



## SPECIFICATIONS

### Service Flow Rate

2.5 gpm (9.5 Lpm)

### Rated Capacity

15,000 gallons (56,781 L)

### Pressure Requirements

10 - 125 psi (0.7 - 8.6 bar), non-shock

### Temperature Requirements

35 - 100°F (2 - 38°C)

### Overall Dimensions

14.5" L x 3.25" D (36.8 cm x 8.3 cm)



System Tested and Certified by NSF International against NSF/ANSI Standards 42 and 53 for the reduction of:

STANDARD NO. 42 — AESTHETIC EFFECTS

- Bacteriostatic Effects
- Chemical Reduction
- Taste & Odor
- Chlorine

- Mechanical Filtration
- Nominal Particulate, Class III

## WARRANTY

Everpure by Pentair® water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



### WATER QUALITY SYSTEMS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM  
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC 3175, AUSTRALIA  
011.1300.576.190 TEL • 011.61.39.562.7237 FAX • AU.EVERPURE@PENTAIR.COM EMAIL

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EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301  
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EVERPURE-SHURFLO SOUTHEAST ASIA, SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662  
65.6768.5800 TEL • 65.6737.5149 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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STAINLESS STEEL  
**COUNTERTOP INSTALLED HAND SINKS**  
**WITH BUILT-IN PAPER TOWEL DISPENSER**  
**& DECK MOUNTED SOAP DISPENSER**



Conforms To NSF 61/9 Lead Free Requirements



**7-PS-42 Shown**



**7-PS-43 Shown**



**7-PS-43 Shown Above  
 Installed in a Work Table**

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

**FEATURES:**

One piece **Deep Drawn** sink bowl design.

Sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Both units include Deck Mounted Liquid Soap Dispenser & Stainless steel basket drain 1-1/2" IPS.

**Specific Features:**

Undermount towel dispenser pivots forward for ease of reloading.

Standard "C" Fold towels extracted directly from front of towel dispenser.

**7-PS-42 & 7-PS-42A** includes K-52 deck mounted, 4" O.C. chrome plated faucet & furnished with aerator.

**7-PS-43** includes Knee-Valve operation & Gooseneck Spout.

**CONSTRUCTION:**

All TIG welded.

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

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

**MATERIAL:**

Heavy gauge type 304 series stainless steel.

All fittings are brass / chrome plated unless otherwise indicated.

**MECHANICAL:**

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

**Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.

**For Factory Installation – Add TA-503**

Model #	Overall Size W x L	Bowl Size W x L x D	Approx. Weight	Approx. Cu. Ft.
<b>7-PS-42</b>	17-5/8" x 18-1/4"	10" x 14" x 5"	30 lbs.	2
<b>7-PS-42A</b>	17-3/8" x 13"	9" x 9" x 5"	26 lbs.	2
<b>7-PS-43</b>	17-5/8" x 18-1/4"	10" x 14" x 5"	36 lbs.	2

**⚠ WARNING:**

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

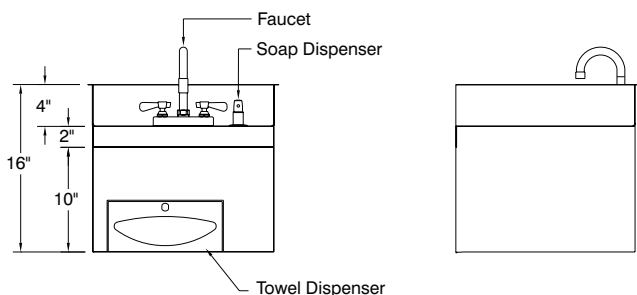
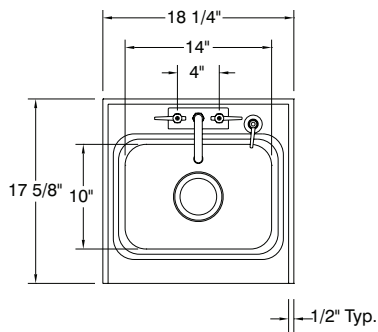
TOL Overall: ± .500" Interior: ± .250"

FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

7-PS-42

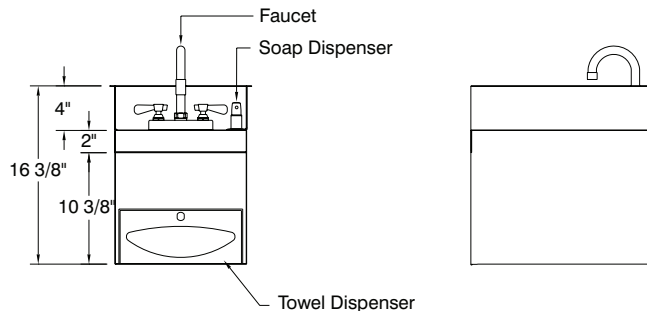
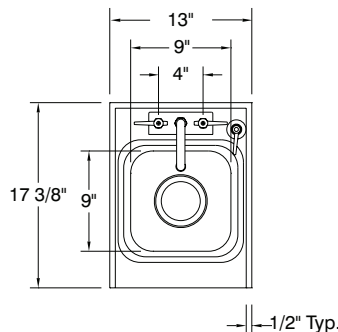
Countertop Opening Not to Exceed  
17 1/4" (Front to Back) x 17 3/8" (Left to Right)



30 lbs.

7-PS-42A

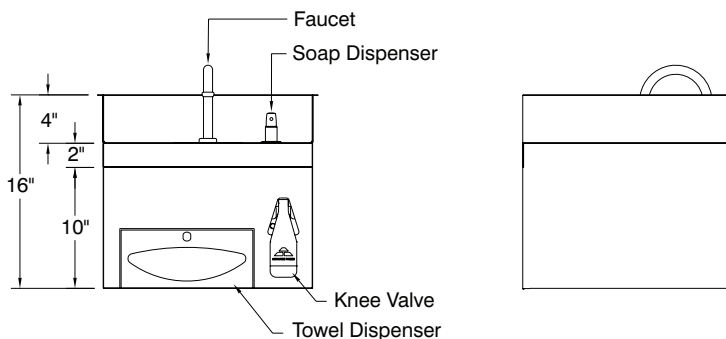
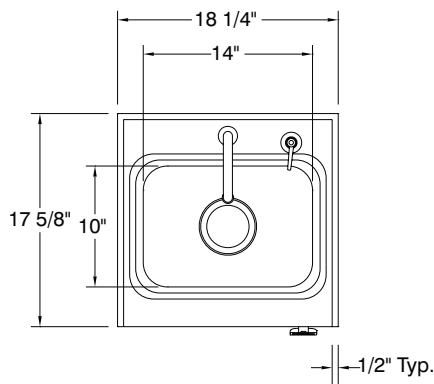
Countertop Opening Not to Exceed  
16 7/8" (Front to Back) x 12 1/8" (Left to Right)



26 lbs.

7-PS-43

Countertop Opening Not to Exceed  
17 1/4" (Front to Back) x 17 3/8" (Left to Right)



36 lbs.





# FAUCET PARTS & ACCESSORIES

## Faucet Repair Kit

For K-22, K-59, K-123, K-125, K-126, K-206 & K-316 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00A (Set of 2)**



## Faucet Repair Kit

For K-1, K-11, K-50, K-51, K-52, K-53, K-56, K-124, K-101, K-160, K-208 & K-240 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00B (Set of 2)**



## Service Faucet Vacuum Breaker Repair Kit

For K-240 Faucet

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-03**



## K-02 Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased From 2016 - 2019. For Older Faucets, See Below.



## K-02A Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased Before January 2016 or After 2019.

## Pedal/Knee Valve Replacement Parts

### Replacement Bonnet for Pedal/Knee Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-01**



### Replacement Check Valves

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19**



### Thermostatic Mixing Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-425**



### Mixing Valve & Retainer

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19A**



## Faucet Options & Accessories

### Hands-Free Wand



**K-400**



### Low Flow Aerator



**K-08**

.5 GPM

### Wrist Handles (Pair)



**K-316-LU**

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

### Wrist Handles (Pair)

For Heavy Duty 8" O.C. Faucets



**K-416-LU**

### Splash Mount Faucet Mounting Kit

K-1, K-11, K-101, K-105, K-112, K-119 & K-211

**K-06**



### Faucet Wall Mounting Bracket

8" O.C.

**K-30**



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For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

# FAUCET PARTS & ACCESSORIES

## Faucet Repair Kit

For K-22, K-59, K-123, K-125, K-126, K-206 & K-316 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00A (Set of 2)**



## Faucet Repair Kit

For K-1, K-11, K-50, K-51, K-52, K-53, K-56, K-124, K-101, K-160, K-208 & K-240 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00B (Set of 2)**



## Service Faucet Vacuum Breaker Repair Kit

For K-240 Faucet

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-03**



## K-02 Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased From 2016 - 2019. For Older Faucets, See Below.



## K-02A Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased Before January 2016 or After 2019.

## Pedal/Knee Valve Replacement Parts

### Replacement Bonnet for Pedal/Knee Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-01**



### Replacement Check Valves

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19**



### Thermostatic Mixing Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-425**



### Mixing Valve & Retainer

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19A**



## Faucet Options & Accessories

### Hands-Free Wand



**K-400**



### Low Flow Aerator



**K-08**

.5 GPM

### Wrist Handles (Pair)



**K-316-LU**

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

### Wrist Handles (Pair)

For Heavy Duty 8" O.C. Faucets



**K-416-LU**

### Splash Mount Faucet Mounting Kit

K-1, K-11, K-101, K-105, K-112, K-119 & K-211

**K-06**



### Faucet Wall Mounting Bracket

8" O.C.

**K-30**



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# ICB Twin SH, Stainless

32.9" x 23.4" x 21.9"  
(83.6cm x 59.4cm x 55.6cm)



- Sleek modernized design language, with rounded angles on the corners and trunk
- Digital readout displays in English, Spanish, or French ---for easier programming and control--- and can show either 'Standard' or Metric measurements. Digital readout also shows machine status, and targeted advertising messages can be programmed for display.
- BUNN Infusion Series technology allows for multiple recipes from one footprint --- with six brew buttons and three batch sizes
- Energy-saver mode reduces tank temperature during idle periods
- Exclusive Peak Extraction™ Sprayhead is multi-directional with a 17-hole design to ensure ultimate uniformity of extraction
- Electronic funnel lock prevents removal of each brew funnel until drip- through is complete
- USB programming capable
- Brew counter keeps track of how many batches are brewed
- Pre-infusion and pulse brew for maximum flavor extraction. Cold brew lockout & digital temperature control further ensure top-notch brewing.
- New Soft Heat® servers [sold separately] are ergonomic, lighter weight, energy efficient and now offer programmable recipe/batch based holding times and temperatures, alerting staff when freshness has expired or server is empty

**FOR APPROXIMATE UTILITY INFORMATION ONLY**

Agency: **UNIT BY OWNER'S VENDOR.**



## Specifications

**Product #:** 51200.0100

**Water Access:** Plumbed

**Interface:** Wireless

**Finish:** Stainless

**Funnel:** Black Plastic

**Faucet:** Side

**Legs:** 4" Stainless Steel Legs

## Additional Features

## Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sub>2</sub> O Temp.	Phase	# Wires plus Ground	Hertz
120/240	25	6000	Yes/	-	280	60°F (15.5°C)	1	3	60

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	3/8" Male Flare Fitting	1.00

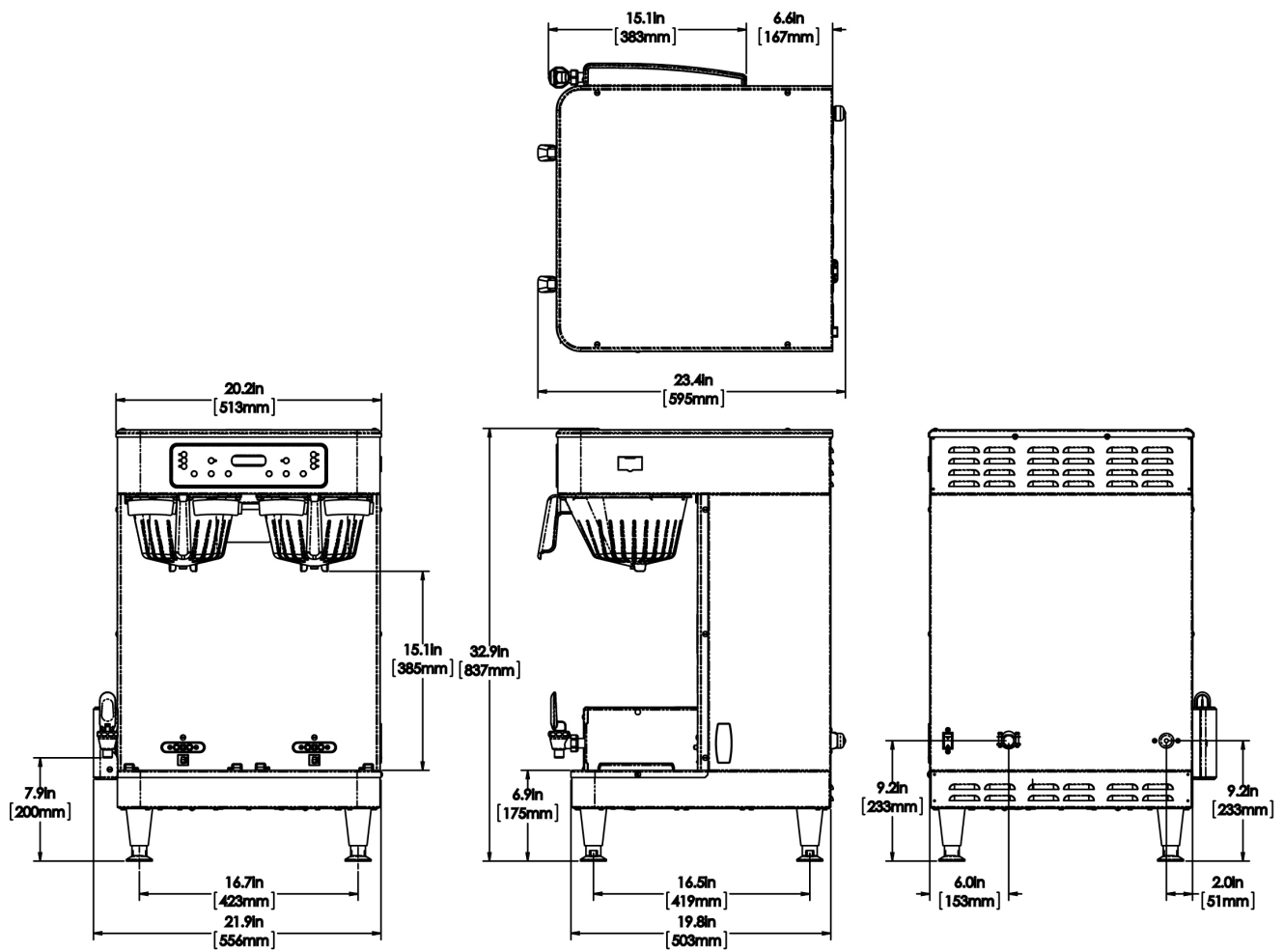
## CAD Drawings

2D	Revit	KLC
●		



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit [bunn.com](http://bunn.com).

**Created on:**  
**10/02/2017**



Unit			Shipping					
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	21.9 in.	32.9 in.	23.4 in.	25.9 in. in.	37.1 in. in.	28.1 in. in.	78.400 lbs	1.510 ft <sup>3</sup>
Metric	55.6 cm	83.6 cm	59.4 cm	65.8 cm cm	94.2 cm cm	71.4 cm cm	35.562 kgs	0.043 m <sup>3</sup>



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Created on:  
10/02/2017



# THE Söta™

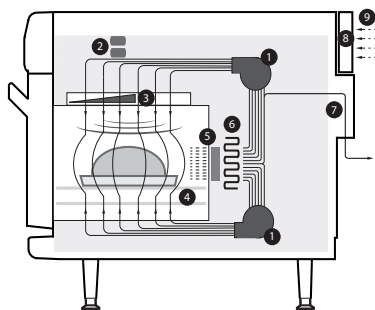


## PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the Söta provides superior cooking performance while requiring less space and consuming less energy.

## VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.64 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst
8. Air Filter
9. Inlet Air for Cooling Electronic Components

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

## EXTERIOR CONSTRUCTION

- Powder coated, corrosion-resistant steel outer wrap and door
- Die-cast aluminum front panels with matte-chrome accents
- Cool-to-touch exterior; all surfaces below 50°C
- Ergonomic matte-chrome door handle
- 4-inch adjustable legs

## INTERIOR CONSTRUCTION

- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

## STANDARD FEATURES

- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- External air filtration
- Vent catalyst to further limit emissions and odors
- LED timer counts down last 30 seconds of cook time
- Smart menu system capable of storing up to 256 recipes
- Flash firmware updates via smart card
- Single or dual-temperature interface
- Field-configurable for single or multiphase operation (requires service call)
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology\* (U.S. only)
- Stackable (requires stacking stand)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

## COMES WITH STANDARD ACCESSORIES

- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 Solid Aluminum Pans (i1-9496)
- 1 Aluminum Paddle (NGC-1478)



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

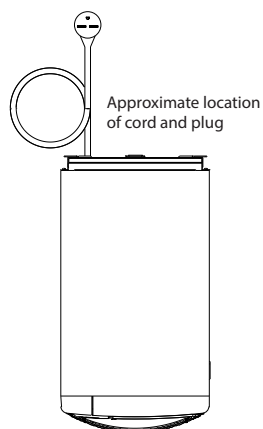
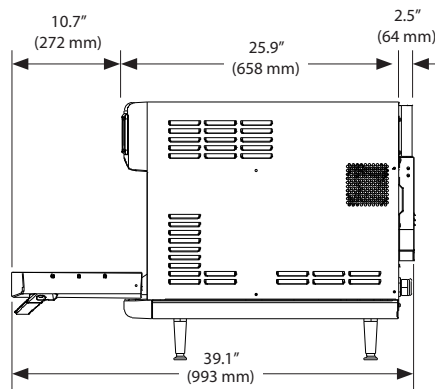
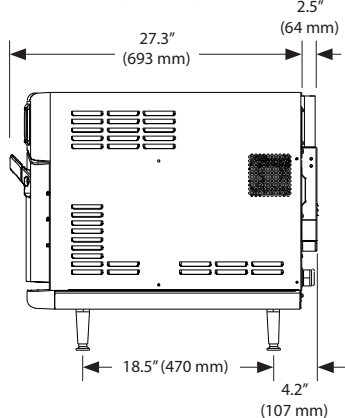
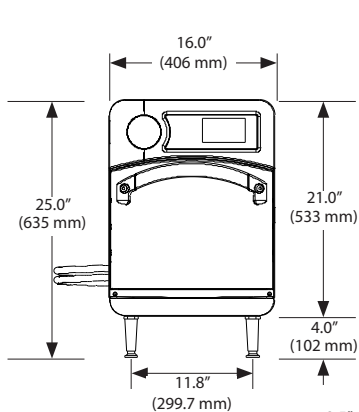
† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email [ventless.help@turbochef.com](mailto:ventless.help@turbochef.com)

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



Sota™



- US, CAN, LA (NEMA 6-30P)
- US, CAN – SINGLE MAG (NEMA 6-20P)
- UK, BK (IEC 309, 3-pin)
- UK – SINGLE MAG 13 A (BS1363)
- UK – SINGLE MAG 16 A (CEE7/7)
- JK (NEMA L6-50, PSE, 3-blade)
- JD (NEMA L6-50, PSE, 4-blade)
- ED, BD, SD (IEC 309, 4-pin)
- EW, KW (IEC 309, 5-pin)
- AU (Clipsal, 5-pin)

DIMENSIONS		
Single Units		
Height	25.0"	635 mm
Width	16.0"	406 mm
Depth	29.8"	757 mm
Weight: Standard / Single Mag	170 lb. / 135 lb.	77.1 kg / 61 kg
Cook Chamber		
Height	7.2"	183 mm
Width	12.5"	317 mm
Depth	10.5"	266 mm
Volume	0.54 cu.ft.	15.4 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	102 mm
Sides	2"	51 mm
SHIPPING INFORMATION		
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Box size: 37" x 24" x 37" (940 mm x 610 mm x 940 mm) Crate size: 38" x 26" x 38" (965 mm x 660 mm x 965 mm) Item class: 85 NMFC #26770 HS code 8419.81		
Approximate boxed weight (standard/single mag): 205 lb. (93 kg) / 170 lb. (77.1 kg) Approximate crated weight (standard/single mag): 275 lb. (125 kg) / 240 lb. (109 kg)		
Minimum entry clearance required for box: 24.5" (622 mm) Minimum entry clearance required for crate: 26.5" (673 mm)		

ELECTRICAL SPECIFICATIONS			
SINGLE PHASE			
US/Canada	i1-9500-1	208/240 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
US/Canada – Single Mag 20 A	i1-9500-104	208/240 VAC, 60 Hz, 20 amps Max Input: 4.2/4.8 kW, MW: 1.9 kW, HTR: 4.0/4.2 kW	
Europe (UK)	i1-9500-2-UK	230 VAC, 50 Hz, 27 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Europe (UK) – Single Mag 13 A	i1-9500-105-UK	230 VAC, 50 Hz, 13 amps Max Input: 3 kW, MW: 1.9 kW, HTR: 2.7 kW	
Europe (UK) – Single Mag 16 A	i1-9500-106-UK	230 VAC, 50 Hz, 16 amps Max Input: 3.6 kW, MW: 1.9 kW, HTR: 2.7 kW	
Brazil (BK)	i1-9500-6-BK	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Latin America (LA)	i1-9500-7-LA	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Japan (JK)	i1-9500-8-JK	200 VAC, 50 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Japan (JK)	i1-9500-10-JK	200 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
MULTIPHASE			
Europe Delta (ED)	i1-9500-3-ED	230 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Europe Wye (EW)	i1-9500-4-EW	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Australia Wye (AU)	i1-9500-5-AU	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Japan Delta (JD)	i1-9500-9-JD	200 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Japan Delta (JD)	i1-9500-11-JD	200 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Korea/Middle East Wye (KW)	i1-9500-12-KW	400 VAC, 60 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	
Korea/Middle East Delta (SD)	i1-9500-13-SD	230 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW	

**TurboChef Global Operations**  
 2801 Trade Center Drive | Carrollton, Texas 75007 USA  
 US: 800.90TURBO (800.908.8726) | International: +1 214.379.6000  
 Fax: +1 214.379.6073 | www.turbochef.com

**⚠ TurboChef requires installing a type D circuit breaker for all installations.**



# DECO™ ENGINEERED FOOD SHIELDS

## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Model: DECO-331-N  
 Length: \_\_\_\_\_

**DELETED ITEM -  
PR 022**

## DECO-331-N

*Operator-Serve Food Shield*

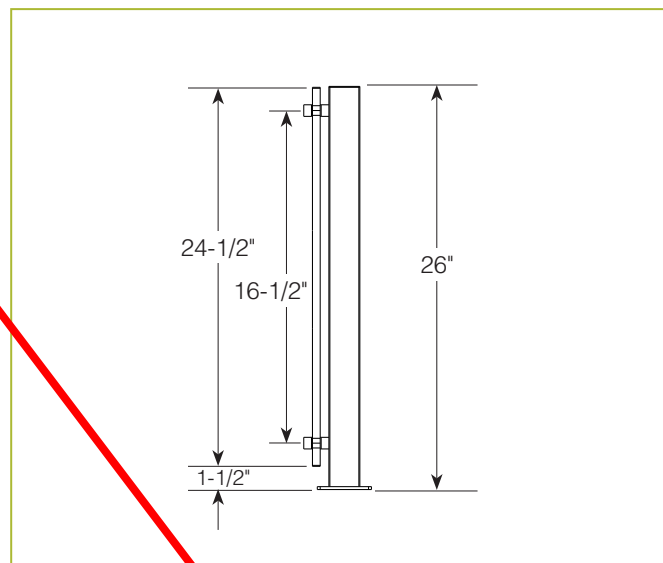
## GENERAL SPECIFICATION

### Materials

- 1" x 2" Stainless Steel Rectangular Tubing Uprights
- 1/2" Tempered Glass
- Polished Exposed Glass Edges
- Mounting Flange

### Construction

- 54" Maximum Post Spacing With 1/4" Tempered Glass
- 66" Maximum Post Spacing With 3/8" Tempered Glass
- 72" Maximum Post Spacing With 1/2" Tempered Glass
- NSF Standard 2 Construction
- Shipped Fully Assembled



To meet NSF guidelines, end panels are included on all BSI quotations unless specifically excluded.

## TUBE OPTIONS

- 1" Square
- 1-1/2" Square

## TUBE FINISH

- #4 Brushed Stainless Steel
- #8 Mirror Polished Stainless Steel
- Powder Coated - Color \_\_\_\_\_

## GLASS OPTIONS

- 1/4" Tempered Glass
- 1/2" Tempered Glass
- 3/8" Tempered Glass
- 1/4" Tempered Glass End Panel

## FITTING FINISH

- #4 Brushed Stainless Steel
- #8 Mirror Polished Stainless Steel
- Powder Coated - Color \_\_\_\_\_

## FITTING OPTIONS

- Round Flange

## \* Approval Drawings Required

Printed in the U.S.A. (December 2018) BSI, LLC  
 Specifications subject to change without notice.

Rv. 14







# DECO™ ENGINEERED FOOD SHIELDS

## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Model: DECO-331-N  
 Length: \_\_\_\_\_

## GENERAL SPECIFICATION

### Materials

- 1" x 2" Stainless Steel Rectangular Tubing Uprights
- 1/2" Tempered Glass
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- 72" Maximum Post Spacing With 1/2" Tempered Glass
- NSF Standard 2 Construction
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- 1" Square  
 1-1/2" Square

## TUBE FINISH

- #4 Brushed Stainless Steel  
 #8 Mirror Polished Stainless Steel  
 Powder Coated - Color \_\_\_\_\_

## GLASS OPTIONS

- 1/4" Tempered Glass  
 1/2" Tempered Glass  
 3/8" Tempered Glass  
 1/4" Tempered Glass End Panel

## FITTING FINISH

- #4 Brushed Stainless Steel  
 #8 Mirror Polished Stainless Steel  
 Powder Coated - Color \_\_\_\_\_

## FITTING OPTIONS

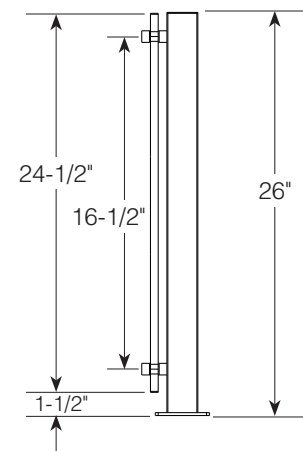
- Round Flange

## \* Approval Drawings Required

Printed in the U.S.A. (December 2018) BSI, LLC  
 Specifications subject to change without notice.

## DECO-331-N

### Operator-Serve Food Shield



To meet NSF guidelines, end panels are included on all BSI quotations unless specifically excluded.



STAINLESS STEEL  
**DROP-IN SINKS**  
 One Compartment - FOR GENERAL PURPOSE USE



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

**Sinks Include Faucet & Drain**



**DI-1-168**  
18 Gauge



**DI-1-208**  
18 Gauge



**DI-1-2012**  
18 Gauge



**DI-1-30**  
20 Gauge

**LARGEST ONE COMPARTMENT DROP-IN SINK IN THE INDUSTRY!**

Supplied with **K-53 Faucet**

**DI-1-2812**  
16 Gauge

**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 clips provided accommodates all thicknesses of counter. (Quantity supplied varies based on drop in sink ordered).

- DI-1-30 & DI-1-168:** includes 4" O.C. **K-52** faucet.
- DI-1-208 & DI-1-2012:** includes 4" O.C. **K-50** faucet.
- DI-1-2812:** includes 4" O.C. **K-53** faucet.

**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.

**MATERIAL:**

Type 304 series stainless steel. Faucets are brass-nickel plated. Stainless Steel 1-1/2" IPS basket drain.

Available Faucets & Accessories	Model #	Qty
Deck Mounted 8" Swing Spout. 4" O.C.	<b>K-50</b>	
Deck Mounted Gooseneck. 4" O.C.	<b>K-52</b>	
Deck Mounted. 12" Swing Spout. 4" O.C.	<b>K-53</b>	
Deck Mounted 8 1/2" Gooseneck. 4" O.C.	<b>K-55</b>	
Deck Mounted Swing w/Spray. 8" O.C.*	<b>K-58</b>	
Deck Mtd. X.H.D. 3 1/2" Gooseneck. 4" O.C.	<b>K-62</b>	
Mounting Clips (Bag of 4).	<b>K-28</b>	

\*REQUIRES **K-472** FAUCET HOLE REVISION



**STANDARD MOUNTING CLIPS**  
 For countertops over 7/8" and up to 2" thick.  
 Replacement # **K-28** (Per Sink)

**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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

For Orders & Customer Service:  
 Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

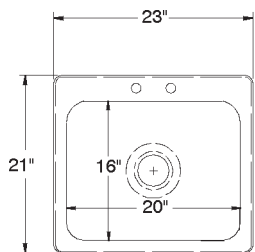
For Smart Fabrication™ Quotes:  
 Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

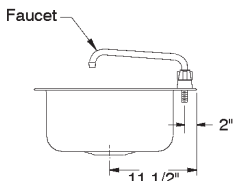
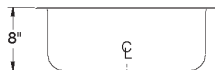
ALL DIMENSIONS ARE TYPICAL

## DI-1-208 & DI-1-2012



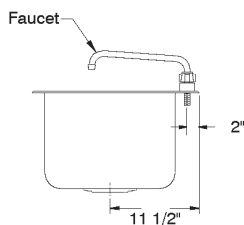
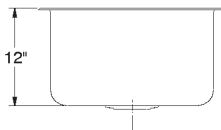
**Cut-Out Size**  
 22 1/4" x 20 1/4"  
 1 1/4" radius corners

### DI-1-208



Approx. Wt. 18 lbs.

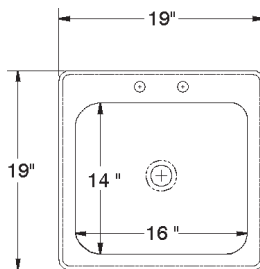
### DI-1-2012



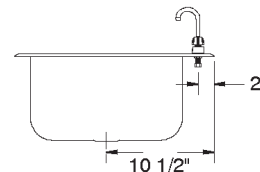
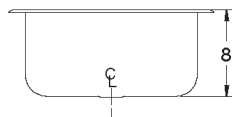
Approx. Wt. 20 lbs.

Supplied with K-50 Faucet

## DI-1-168



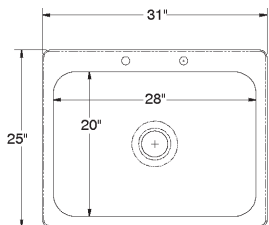
**Cut-out Size**  
 18 1/4" x 18 1/4"  
 1 1/4" radius corners



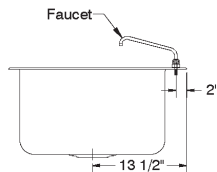
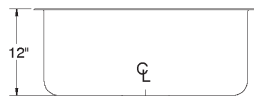
Supplied with K-52 Faucet

Approx. Wt. 15 lbs.

## DI-1-2812



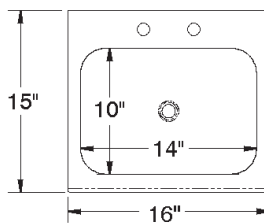
**Cut-out Size**  
 30 1/4" x 24 1/4"  
 1 1/4" radius corners



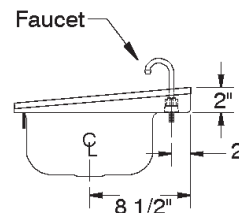
Approx. Wt. 42 lbs.

Supplied with K-53 Faucet

## DI-1-30



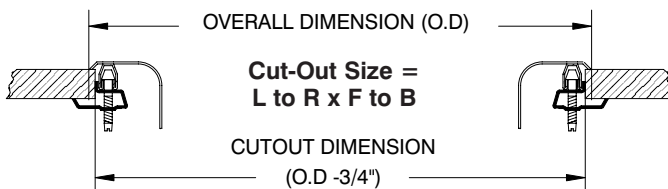
**Cut-Out Size**  
 15" x 14 1/4"  
 1 1/4" radius corners



Supplied with K-52 Faucet

Approx. Wt. 11 lbs.

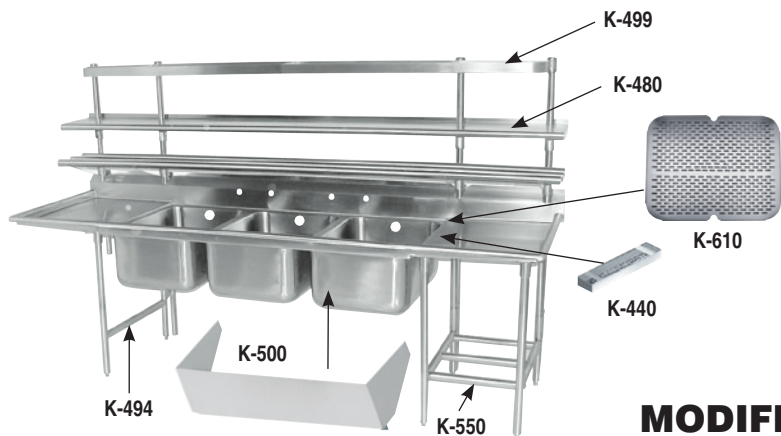
### TYPICAL INSTALLATION



Standard Mounting Clips Fit Countertops  
 Over 7/8" & Up To 2" Thick.



# SINK MODIFICATIONS & ACCESSORIES **NSF**



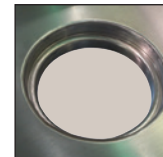
**K-37**  
Anti-Siphon Vacuum Breaker Holes



**K-72**  
Leg-To-Wall Brace



**K-460A**  
Disposal Cone w/ Control Bracket & Faucet Holes



**K-461A**  
Install Collar w/ Control Bracket

## MODIFICATIONS

<b>K-4</b>	Support Bracket for Lever Waste Drain Handle
<b>K-23</b>	Welded Set-Up/Crated
<b>K-24</b>	Shell Crating
<b>K-37</b>	Anti-Siphon Vacuum Breaker Holes
<b>K-57</b>	Welded field Joint ( <i>Welded in field by others</i> )
<b>K-76</b>	Paint on Sound Deadening
<b>K-77</b>	Splash Cutout (Pipe Chase)
<b>K-106</b>	Mirror Highlite Edge for Sink
<b>K-440</b>	Waste Trough with 2" deep removable basket
<b>K-447</b>	High Backsplash up to 18"
<b>K-448</b>	High Backsplash up to 13"
<b>K-450</b>	Extra Drainboard
<b>K-451</b>	Drainboard Corner Turn
<b>K-452</b>	Control Bracket 8" x 12"
<b>K-452S</b>	Splash Mounted Control Bracket 8" x 12"
<b>K-453</b>	Control Bracket 14" x 16"
<b>K-453S</b>	Splash Mounted Control Bracket 14" x 16"
<b>K-454</b>	Sidesplash
<b>K-456</b>	Scrap Block Installed
<b>K-460</b>	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )
<b>K-460A</b>	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )

<b>K-461</b>	Install Collar with 8" x 12" control bracket ( <i>Collar by others</i> )
<b>K-461A</b>	Install Collar with 14" x 16" control bracket ( <i>Collar by others</i> )
<b>K-470</b>	Modify Bowl Depth
<b>K-472</b>	Faucet Hole Revision
<b>K-473</b>	Working Height Revision
<b>K-476</b>	Punch for Over Flow Holes ( <i>Holes Only. N/C when ordering K-15</i> )
<b>K-479</b>	Undershelf Under Drainboard
<b>K-480</b>	Stainless Steel 12" Wide Shelf ( <i>min. of 3 ft.</i> )
<b>K-480A</b>	Stainless Steel 15" Wide Shelf ( <i>min. of 3 ft.</i> )
<b>K-490</b>	Provision for Pot Washer ( <i>For "Wells-PW-106" only</i> )
<b>K-491</b>	Provision for Hatco Heater
<b>K-495</b>	Turn Down Backsplash ( <i>Includes 2 Brackets. See K-397 Add'l Sets</i> )
<b>K-498</b>	Tubular Overshelf 12" wide (Min. 3 Ft.)
<b>K-499</b>	Stainless Steel Pot Rack
<b>K-500</b>	Stainless Steel Apron to Cover Sink Bowls
<b>K-500A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
<b>K-508</b>	Special Sizing Charge (Larger size cut down to smaller size)
<b>K-508A</b>	Special Modification Charge
<b>K-510</b>	Prepare Sink for Undercounter Dishwasher ( <i>24" drainboard or larger</i> )
<b>K-520</b>	Poly Board/Stainless Steel Cover Holder
<b>K-550</b>	Stainless Steel Tubular Rack Storage

## ACCESSORIES

<b>K-30</b>	Faucet Wall Mounting Bracket
<b>K-72</b>	Leg To Wall Brace
<b>K-350</b>	Residential Finish & Packaging
<b>K-397</b>	Wall Brackets for Sink ( <i>Brackets Included with K-495</i> )
<b>K-457</b>	Replacement Rubber Scrap Block ( <i>See K-456 for install cost</i> )
<b>K-474</b>	16 ga., '304' Series S/S Leg with S/S Foot
<b>K-475</b>	S/S Legs with S/S Foot
<b>K-478</b>	Stainless Steel Bullet Foot
<b>K-488</b>	Flanged S/S Bullet Foot
<b>K-493</b>	16 ga., '304' Series S/S Welded Leg Assembly with S/S Feet
<b>K-494</b>	S/S Welded Leg Assembly with S/S Feet
<b>K-497</b>	Galv. Welded Leg Assembly with Plastic Feet
<b>K-497A</b>	Galv. Individual Legs with Plastic Feet
<b>K-496</b>	Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet ( <i>For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors</i> )
<b>K-610</b>	Perforated Stainless Steel Sink Grid ( <i>Specify Bowl Size</i> )

## SINK COVERS

Bowl Size	Choose Model # & Add The Proper Letter In Place Of The Underscore ( _ ). Example: K-2A or FC-455H			
	FOR DEEP DRAWN BOWLS		FOR FABRICATED BOWLS	
	Poly Covers Model K-2_	S/S Covers Model K-455_	Poly Covers Model K-2_	S/S Covers Model FC-455_
16" x 20"	C	C	CF	C
20" x 20"	E	E	EF	E
24" x 24"	F	F	FF	F
10" x 14"	A	A	AF	A
20" x 28"	G	G	GF	G
14" x 16"	B	B	BF	B
18" x 24"	D	D	DF	D
18" x 18"	Not Available	Not Available	JF	J
20" x 24"	Not Available	Not Available	PF	P
24" x 36"	Not Available	Not Available	RF	R
20" x 30"	Not Available	Not Available	SF	S
24" x 30"	Not Available	Not Available	TF	T
15" x 15"	Not Available	Not Available	MF	M
14" x 14"	H	H	HF	H
12" x 20"	I	I	IF	I

**Custom Covers Available. Consult Factory.**



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

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

# FAUCET PARTS & ACCESSORIES

## Faucet Repair Kit

For K-22, K-59, K-123, K-125, K-126, K-206 & K-316 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00A (Set of 2)**



## Faucet Repair Kit

For K-1, K-11, K-50, K-51, K-52, K-53, K-56, K-124, K-101, K-160, K-208 & K-240 Faucets  
Includes 2 Cartridges and Handles

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-00B (Set of 2)**



## Service Faucet Vacuum Breaker Repair Kit

For K-240 Faucet

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

**K-03**



## K-02 Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased From 2016 - 2019. For Older Faucets, See Below.



## K-02A Filler Faucet Repair Kit

For K-54 & K-54A Faucets

\*Can Only Be Used On Faucets Purchased Before January 2016 or After 2019.

## Pedal/Knee Valve Replacement Parts

### Replacement Bonnet for Pedal/Knee Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-01**



### Replacement Check Valves

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19**



### Thermostatic Mixing Valve

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-425**



### Mixing Valve & Retainer

For K-103, K-104, 7-PS-32 & 7-PS-39

**K-19A**



## Faucet Options & Accessories

### Hands-Free Wand



**K-400**



### Low Flow Aerator



**K-08**

.5 GPM

### Wrist Handles (Pair)



**K-316-LU**

\*Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

### Wrist Handles (Pair)

For Heavy Duty 8" O.C. Faucets



**K-416-LU**

### Splash Mount Faucet Mounting Kit

K-1, K-11, K-101, K-105, K-112, K-119 & K-211

**K-06**



### Faucet Wall Mounting Bracket

8" O.C.

**K-30**



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 7:00 pm E.S.T.

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**WARING**  
COMMERCIAL



Sound enclosure reduces noise  
by over 50%.



The Raptor® – BPA-free  
copolyester jar



Aggressive blade design works  
to draw the maximum amount of  
product into the vortex.



**X** **WARING**  
COMMERCIAL  
**TREME**

**HI-POWER**  
**BLENDER**



- Easy-to-clean electronic keypad and LCD display with blue backlight for viewing program selection and daily and total drink count
- Four reprogrammable beverage stations
- Max pulse with up to 30,000+ RPM burst of speed
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure included
- Limited Three-Year Motor and Two-Year Parts and Labor Warranty

**MX1500 Series**

\* Made in the USA with US and foreign parts



# HI-POWER BLENDER



**Jar**

64-oz. or 48-oz., BPA-free copolyester jar or 64-oz. stainless steel jar options

**Blade**

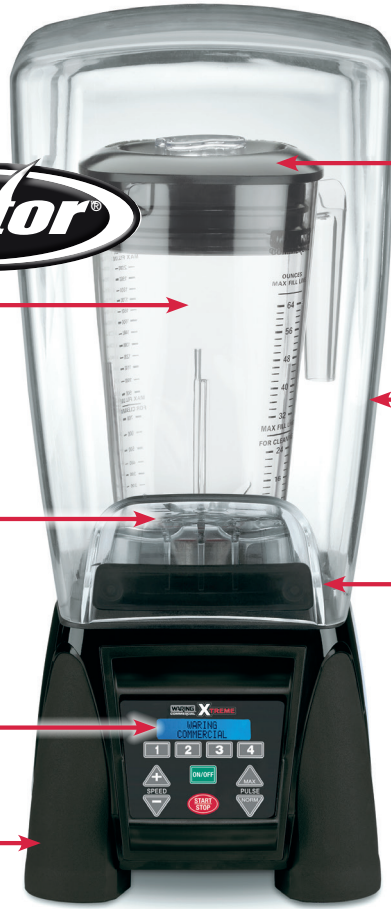
Heavy-duty stainless steel blade with solid steel blending assembly – built to last, but completely user-replaceable

**Electronic Keypad**

4 reprogrammable beverage stations, LCD screen with countdown timer display, total daily drink counter, Pulse and Variable Speed control

**Motor**

Powerful 3.5 peak input HP



**Lid**  
Removable center cap to feed ingredients while blending

**Sound Enclosure**  
Retrofits all Xtreme Series Blenders – reduces noise by over 50%

**Removable Jar Pad**  
Durable and absorbs sound



**Stackable**  
Jars are stackable for easy storage

ITEM	ELECTRICAL			CORD LENGTH	LISTINGS	WARRANTY			
All Models	120 V, 13 Amps, 50/60Hz			6 Feet	cETLus, NSF	Limited 3 Year Motor, 2 Year Parts & Labor			
W	#STD. PKG.	BOX WEIGHT (LBS)	CUBIC FEET	BOX DIMENSIONS (D x W x H)	UPC	CASE PKG.	MC WEIGHT (LBS)	MC DIMENSIONS (D x W x H)	MBC
MX1500TX	1	24.35	2.286	20.375" x 11.75" x 16.5"	040072017032	1	25.95	20.875" x 12.125" x 17.25"	10040072017039
MX1500TXP	1	25	2.318	20.875" x 11.125" x 17.25"	040072031304	1	25	20.875" x 11.125" x 17.25"	10040072031301
MX1500XTS	1	25	2.23	20.25" x 11.125" x 16.375"	040072006784	1	27	20.875" x 11.625" x 17.75"	10040072006781

PARTS & ACCESSORIES	PRODUCT DESCRIPTION	#STD.PKG.	SHIP WEIGHT (LBS)	INNER CARTON CUBIC FEET	UPC
CAC93X	The Raptor – 48-oz., BPA-free copolyester container	1	3.5	0.33	040072031298
CAC95	The Raptor – 64-oz., BPA-free copolyester container	1	3.5	0.35	040072015205
CAC90	64-oz., stainless steel container	1	4.4	0.35	040072002359
SE1000	Large sound enclosure for 64-oz. containers	1	6.2	0.95	040072002366
SE500	Small sound enclosure for 48-oz. containers	1	5.5	0.95	040072007668
CAC116	Replacement blade assembly	1	1.1	0.09	040072020339
CAC119	Spanner Wrench	1	0.33	0.08	040072020346



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Tel. 800-492-7464 • Fax 860-496-9008  
18WC051893

@waringcommercial      waringcommercialproducts.com



# WARING COMMERCIAL

# X WARING COMMERCIAL XTREME

# HI-POWER BLENDER

DELETED ITEM -  
PR 022



Sound enclosure reduces noise by over 50%.



The Raptor® – BPA-free copolyester jar



Aggressive blade design works to draw the maximum amount of product into the vortex.



- Easy-to-clean electronic keypad and LCD display with blue backlight for viewing program selection and daily and total drink count
- Four reprogrammable beverage stations
- Max pulse with up to 30,000+ RPM burst of speed
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure included
- Limited Three-Year Motor and Two-Year Parts and Labor Warranty

## MX1500 Series

\* Made in the USA with US and foreign parts



# HI-POWER BLENDER

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PR 022**

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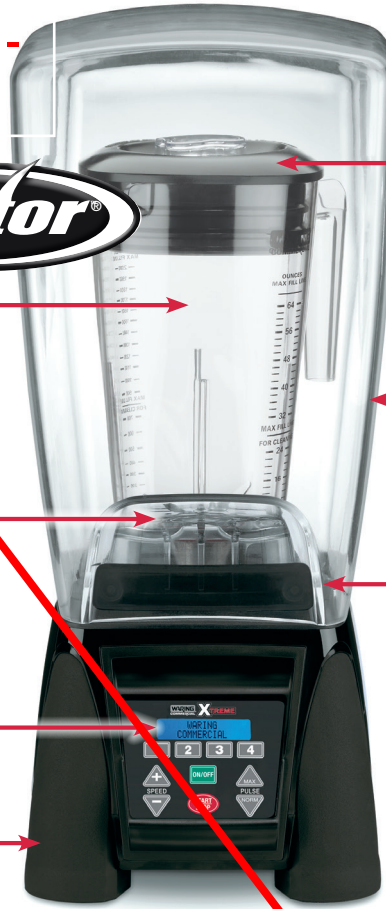
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MX1500XTX	1	24.35	2.286	20.375" x 11.75" x 16.5"	040072017032	1	25.95	20.875" x 12.125" x 17.25"	10040072017039
MX1500TXP	1	25	2.318	20.875" x 11.125" x 17.25"	040072031304	1	25	20.875" x 11.125" x 17.25"	10040072031301
MX1500XTS	1	25	2.23	20.25" x 11.125" x 16.375"	040072006784	1	27	20.875" x 11.625" x 17.75"	10040072006781

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CAC95	The Raptor – 64-oz., BPA-free copolyester container	1	3.5	0.35	040072015205
CAC90	64-oz., stainless steel container	1	4.4	0.35	040072002359
SE1000	Large sound enclosure for 64-oz. containers	1	6.2	0.95	040072002366
SE500	Small sound enclosure for 48-oz. containers	1	5.5	0.95	040072007668
CAC116	Replacement blade assembly	1	1.1	0.09	040072020339
CAC119	Spanner Wrench	1	0.33	0.08	040072020346



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 314 Ella T. Grasso Avenue., Torrington, CT 06790  
 Tel. 800-492-7464 • Fax 860-496-9008  
 18WC051893

@waringcommercial      waringcommercialproducts.com

**DELETED ITEM -  
PR 022**

All **WARING COMMERCIAL XTREME** units are available with the following jars, sound enclosures and displays.



**CAC93X**  
48 oz.,  
copolyester  
Raptor® jar



**CAC95**  
64 oz.,  
copolyester  
Raptor® jar



**CAC90**  
64 oz.,  
stainless steel  
container



**SE500**  
Small sound  
enclosure for  
48 oz. container



**SE1000**  
Large sound  
enclosure for  
64 oz. container

### Optional Color-Coded Jars

The Raptor® 64-ounce and 48-ounce, BPA-free copolyester jars are available in 5 colors to help kitchens reduce the risk of cross-contamination from allergens.



**CAC95-03**  
YELLOW  
64 oz.



**CAC93X-03**  
YELLOW  
48 oz.



**CAC95-06**  
BLUE  
64 oz.



**CAC93X-06**  
BLUE  
48 oz.



**CAC95-10**  
PURPLE  
64 oz.



**CAC93X-10**  
PURPLE  
48 oz.



**CAC95-12**  
GREEN  
64 oz.



**CAC93X-12**  
GREEN  
48 oz.



**CAC95-28**  
ORANGE  
64 oz.



**CAC93X-28**  
ORANGE  
48 oz.



### MXXTDS Display

For all blenders in Waring Commercial Xtreme® Series



### 3TBDS Display

For displaying Light, Medium and Heavy-Duty Blenders. Contact Waring for custom display.





Project \_\_\_\_\_  
 Item # \_\_\_\_\_  
 Quantity \_\_\_\_\_

# Refrigerated Drop-In Wells

**DELETED ITEM - PR 022**

Models: **CWB-1** -2, -3, -4, -5, -6

Hatco's Refrigerated Drop-In Well keeps pre-chilled food products at safe serving temperatures. Unique top angled inside wall design allows cold air to effectively blanket your food product to keep the food optimally cold and fresh.

This is a top mount unit that holds full-size pans, available in one-through six-pan configurations. The electronic control assembly can be conveniently mounted to either side of the condensing unit or remotely mounted up to four feet (1219 mm) from the unit (cannot be mounted over condensing coil).

## Standard features

- Top mount unit holds full-size pans in 1- to-6-pan configurations
- NSF 7 approved cold wall construction utilizes a refrigerant that keeps food product cold without drying it out



*The unique angled inside wall design provides easy access and clear views. The greater surface area of the angled wall and the placement of the coils allow cold air to more effectively blanket your food product.*

- Condenser utilizes R-513A refrigerant
- Adjustable condensing unit can rotate 90° or 180° on all models for easy venting adjustments and flexibility at installation
- For the 4-, 5- and 6-pan units the condensing can be mounted in several positions between the center of the well and the evaporator coil connections
- Easy serviceability with a sight glass, service valves, dryer/filter and a receiver. Long, flexible refrigerant line (ability to pullout condensing unit) for service
- Auto-defrost is activated through an advanced electronic controller programmed at customer location
- Optimal insulation on sides and bottom ensure better cold retention
- Environmentally friendly insulation used throughout
- Matches the Hatco line of Heated Wells for a fully integrated look
- 1" NPT brass drain simplifies cleaning



Model CWB-6 with accessory (hotel) food pans and additional support bar

## Options (available at time of purchase only)

- Additional Four-Year Parts Only Warranty on the Compressor at Time of Unit Purchase (Not available for export voltages)
- Slant Kit to give Cold Wells a 5° tilt
- Gasket (Factory installed and eliminates the need for silicone or other sealants)

## Accessories

- Pan Support Bars
- 12" (305 mm), hangs from 20" (508 mm) Pan Support Bar
  - 20" (508 mm), hangs from pan shelf
- Stainless Steel Food Pans:
- Third-Size (2.5" [64 mm] H)
  - Full-Size (2.5" [64 mm] H)
  - Full-Size (6" [152 mm] H)
  - Half-Size (2.5" [64 mm] H)
  - Full-Size (4" [101 mm] H)
- False Bottom (perforated false bottom)
  - Condensate Evaporator Pan (1.75 QT)
- Trivets:
- Half-Size (10.19" [259 mm] W x 7.625" [194 mm] D)
  - Full-Size (10.125" [259 mm] W x 18" [457 mm] D)

For operation, location and safety information, please refer to the Installation and Operating Manual.



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

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# Refrigerated Drop-In Wells

Models: CWB-1, -2, -3, -4, -5, -6

**DELETED ITEM -  
PR 022**

## Ordering Instructions:

Please specify the following with each order:

### 1. Desired Voltage and Hz:

120 (60 Hz),  
220, 230 or 240V (50 or 60 Hz)

### 2. Number of Drop-In Wells Required:

1-, 2-, 3-, 4-, 5-, or 6-pan as rectangular, full-size, 12" x 20" (305 mm x 508 mm)

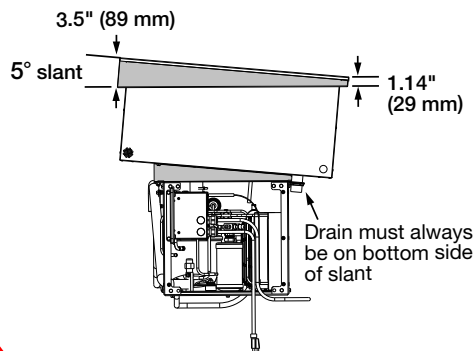
### 3. Electronic Control Assembly

can be mounted on either side of the Condensing Unit or remotely mounted up to 4 feet (1219 mm) from the unit (cannot be mounted over the condensing unit)

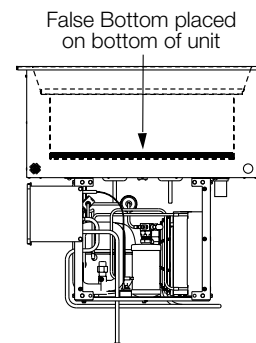
### Option

1. **Slant Option** for CWB-1, -2, -3, -4, -5 or -6
2. **Gasket** to eliminate need for silicone or other sealants

## ALL MODELS Slant Option (gray highlight)

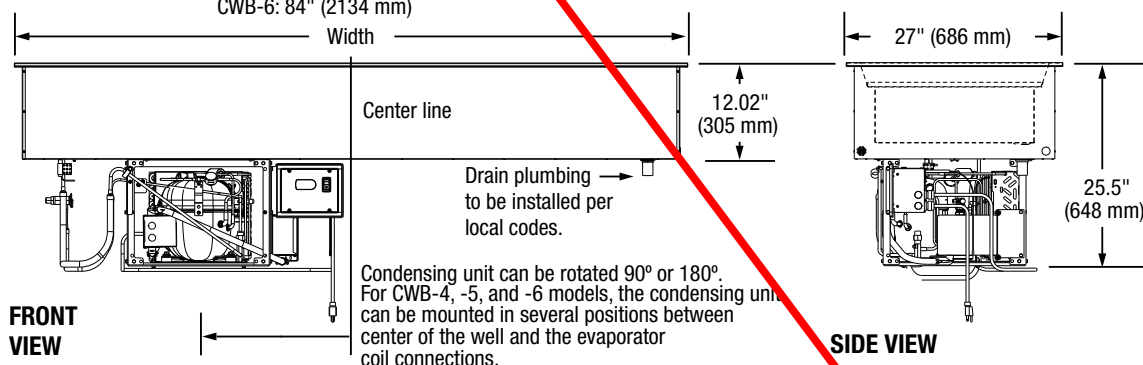


## ALL MODELS False Bottom Accessory 1-part, 2- or 3-part, depending on pan size

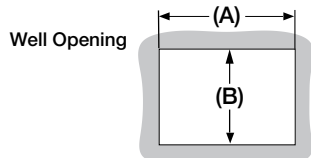


## Model CWB-1, -2, -3, -4, -5, -6 Series

- CWB-1: 19" (483 mm)
- CWB-2: 32" (813 mm)
- CWB-3: 45" (1143 mm)
- CWB-4: 58" (1473 mm)
- CWB-5: 71" (1803 mm)
- CWB-6: 84" (2134 mm)



## Cutout Dimensions for Refrigerated Drop-In Wells



Model	Minimum Width (A)	Maximum Width (A)	Minimum Depth (B)	Maximum Depth (B)
CWB-1	17.125" (435 mm)	18" (457 mm)	25.19" (640 mm)	26" (660 mm)
CWB-2	30.125" (765 mm)	31" (787 mm)		
CWB-3	43.125" (1096 mm)	44" (1118 mm)		
CWB-4	56.125" (1426 mm)	57" (1448 mm)		
CWB-5	69.125" (1756 mm)	70" (1778 mm)		
CWB-6	82.125" (2086 mm)	83" (2108 mm)		





# Refrigerated Drop-In Wells

Models: CWB-1, -2, -3, -4, -5, -6

**DELETED ITEM -  
PR 022**

## SPECIFICATIONS Refrigerated Drop-In Wells

The shaded areas contain electrical information for International models

Model <sup>1</sup>	Dimensions (Width x Depth x Height, 12" [305 mm] Well Height)	Voltage	HP Compressor Size	Hz	Watts	Amps	Plug	Total Heat of Rejection (BTU/Hr)	Ship Weight
CWB-1	19" x 27" x 25.5" (483 x 686 x 648 mm)	120	1/5	60	300	3.8	5-15P	1288	133 lbs. (61 kg)
		220/230/240	1/3	50	1089/1190/1296	5.0/5.2/5.4	BS-1363, CEE 7/7 Schuko, AS 3112	—	
				60	1129/1234/1344	5.1/5.4/5.6	BS-1363, CEE 7/7 Schuko	—	
CWB-2	32" x 27" x 25.5" (813 x 686 x 648 mm)	120	1/5	60	300	3.8	5-15P	1528	155 lbs. (71 kg)
		220/230/240	1/3	50	1089/1190/1296	5.0/5.2/5.4	BS-1363, CEE 7/7 Schuko, AS 3112	—	
				60	1129/1234/1344	5.1/5.4/5.6	BS-1363, CEE 7/7 Schuko	—	
CWB-3	45" x 27" x 25.5" (1143 x 686 x 648 mm)	120	1/5	60	300	3.8	5-15P	1768	173 lbs. (79 kg)
		220/230/240	1/3	50	1089/1190/1296	5.0/5.2/5.4	BS-1363, CEE 7/7 Schuko, AS 3112	—	
				60	1129/1234/1344	5.1/5.4/5.6	BS-1363, CEE 7/7 Schuko	—	
CWB-4	58" x 27" x 25.5" (1473 x 686 x 648 mm)	120	1/3	60	450	5.9	5-15P	2519	211 lbs. (96 kg)
		220/230/240	3/7	50	826/904/984	3.8/3.9/4.1	BS-1363, CEE 7/7 Schuko, AS 3112	—	
			1/3	60	1129/1234/1344	5.1/5.4/5.6	BS-1363, CEE 7/7 Schuko	—	
CWB-5	71" x 27" x 25.5" (1803 x 686 x 648 mm)	120	5/8	60	800	8.7	5-15P	3954	248 lbs. (113 kg)
		220/230/240	1/2	50	826/904/984	3.8/3.9/4.1	BS-1363, CEE 7/7 Schuko, AS 3112	—	
			5/8	60	1956/2138/2328	8.9/9.3/9.7	BS-1363, CEE 7/7 Schuko	—	
CWB-6	84" x 27" x 25.5" (2134 x 686 x 648 mm)	120	5/8	60	800	8.7	5-15P	4194	292 lbs. (133 kg)
		220/230/240	1/2	50	826/904/984	3.8/3.9/4.1	BS-1363, CEE 7/7 Schuko, AS 3112	—	
			5/8	60	1956/2138/2328	8.9/9.3/9.7	BS-1363, CEE 7/7 Schuko	—	

<sup>1</sup>Models shipped with electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated), auto-defrost, sight glass, service valves and filter-drier.

<sup>2</sup>Single phase only

### R-513A REFRIGERANT OPERATING SPECIFICATIONS in 75°F (24°C) AMBIENT



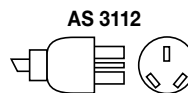
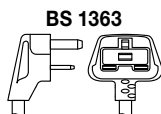
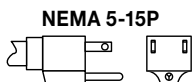
Refer to the Installation section in the Installation and Operating Manual on the Hatco website

- Suction Pressure: 6-9 PSIG (0.4-0.6 Bar)
- Discharge Pressure : 115-125 PSIG (7.9-8.6 Bar)
- Superheat: 4-10° F (2.2° to 5.6 °C)
- Subcooling: 5-10° F (2.8° to 5.6 °C)

### FACTORY FILL RATES for R-513A REFRIGERANT

Model	Fill Weight
CWB-1	1 lb. 5 oz. (0.595 kg)
CWB-2	1 lb. 7 oz. (0.652 kg)
CWB-3	1 lb. 5 oz. (0.595 kg)
CWB-4	1 lb. 5 oz. (0.595 kg)
CWB-5	2 lb. 3 oz. (0.992 kg)
CWB-6	2 lb. 3 oz. (0.992 kg)

### PLUG CONFIGURATIONS



### PRODUCT SPECS Refrigerated Drop-In Wells

The NSF 7 approved Refrigerated Drop-in Well shall be a Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Refrigerated Drop-in Well shall be rated at ... watts, ... volts, ... hp, and be ... inches (millimeters) in overall width and be ... inches (millimeters) in overall depth. It shall utilize R-513A refrigerant and consist of aluminized steel housing with a stainless bezel, an

electronic temperature control, pan support bars for full-size pans, condensing unit (can be rotated), compressor, flexible refrigerant lines, sight glass, service valves, receiver, and dryer/filter.

Accessories may include pan support bars, false bottom, trivets and stainless steel food pans.

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



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Description: Espresso Cappuccino Machine

Notes:





# QC7I SINGLE 4FC5-S

System Part Number: EV9202-61



## APPLICATIONS

- ◆ Ice machines
- ◆ Coffee brewers

## SYSTEM DESCRIPTION

The **QC7I Single 4FC5-S** water filtration system features exclusive Fibredyne™ II bacteriostatic media that filters sediment down to 5 microns and provides chlorine taste & odor reduction at a flow rate of 2.5 gpm for 15,000 gallons. The 5 micron mechanical filtration supports lasting, balanced performance with high turbidity water supplies. Integrated scale inhibitor media helps protect against the formation of scale\* on equipment surfaces. This system is certified under NSF/ANSI Standard 42.

## FEATURES • BENEFITS

- ◆ Integrated scale inhibitor minimizes the potential for scale formation\* to ensure reliable, efficient equipment operation
- ◆ Proprietary Fibredyne II media reduces chlorine taste & odor while providing particulate reduction down to 5 microns
- ◆ Fibredyne II media inhibits the growth of bacteria within the filter to guard against media fouling and optimize performance
- ◆ Inlet shutoff valve, flush valve, and pressure gauges simplify service and monitor operating performance
- ◆ Quick-change (QC) cartridges make changing cartridges simple and sanitary
- ◆ Reduces a range of contaminants to help ensure clearer, fresher water for consistently great-tasting beverages
- ◆ Helps protect equipment to help ensure reliable and efficient operation resulting in reduced maintenance and downtime
- ◆ NSF/ANSI Standard 42 certified for Bacteriostatic Effects and the reduction of Chlorine Taste & Odor, and Particulate Class III

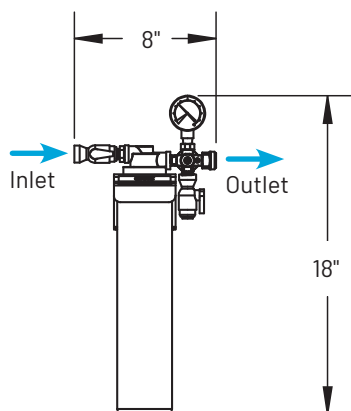
## INSTALLATION TIPS

- ◆ Choose a mounting location suitable to support the weight of the system while operating.
- ◆ Install vertically and allow 2½" (6.35 cm) clearance below the cartridge for easy removal and replacement.
- ◆ Feed water temperature must not exceed 100°F (38°C).
- ◆ Do not install where the system could be exposed to freezing temperatures.
- ◆ Feed water supply pressure must not exceed 125 psi (non-shock). When pressure exceeds 85 psi, a pressure reducing valve is recommended.
- ◆ Flush cartridges by running water through the system for five (5) minutes.
- ◆ For more details, see the installation, operation, and maintenance guide included with the system.

\*As tested by Pentair.  
EPA Est. 002623-IL-002

# QC71 SINGLE 4FC5-S

## EV9202-61



### SPECIFICATIONS

System	Performance
<b>Overall Dimensions</b> 18" H x 8" W x 5.25" D (45.7 cm x 20.4 cm x 13.4 cm)	<b>Service Flow Rate</b> 2.5 gpm (9.46 lpm)
<b>Connections</b> Inlet Connection: 3/8" FNPT Outlet Connection: 3/8" FNPT	<b>Rated Capacity</b> 15,000 gallons (56,781 L)
<b>Operating Pressure</b> 10 - 125 psi (0.7 - 8.6 bar)	<b>Chlorine Taste &amp; Odor Reduction</b> Yes
<b>Water Temperature</b> 35 - 100°F (2 - 38°C)	<b>Particulate Reduction</b> Yes
<b>Operating Weight</b> 8 lbs (3.7 kgs)	<b>Bacteriostatic Effects</b> Yes
<b>Shipping Weight</b> 5 lbs (2.3 kgs)	
<b>Electrical Connection</b> None required	

### REPLACEMENT CARTRIDGE(S)

Model	Qty	Description	Part No
4FC5-S	1	Primary filter	EV9693-31

For Pentair Everpure Product Warranties visit:  
<http://pentair.com/assets/foodservice-warranty>

It is recommended that filter cartridges be replaced every six (6) months on a regular scheduled program, or when capacity is reached or if water pressure or flow to equipment becomes inadequate.

Always replace filter cartridges at least once per year.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts.

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 for the reduction of:

STANDARD NO. 42 –  
 AESTHETIC EFFECTS  
 Bacteriostatic Effects  
 Chemical Reduction  
 Taste & Odor  
 Chlorine  
 Mechanical Filtration  
 Nominal Particulate Class III



United States | 1040 Muirfield Drive | Hanover Park, IL 60133 | 800.942.1153 (US Only) 630.307.3000 Main | [cseverpure@pentair.com](mailto:cseverpure@pentair.com) | [foodservice.pentair.com](http://foodservice.pentair.com)

Australia | 1-21 Monash Drive | Dandenong South, Vic 3175 | Australia | 011.1300 576 190 Tel | [au.everpure@pentair.com](mailto:au.everpure@pentair.com)

China | 21F Cloud 9 Plaza, NO 1118 | Shanghai, 200052 | China | 86.21.3211.4588 Tel | [china.water@pentair.com](mailto:china.water@pentair.com)

India | Boulevard, B-9/A, 7th Floor - Tower B Sector 62 | Noida - 201301 | 91.120.419.9444 Tel | [indiacustomer@pentair.com](mailto:indiacustomer@pentair.com)

Europe | Pentair Water Belgium BVBA | Industriepark Wolfstee, Toekomstlaan 30, B-2200 Herentals | Belgium | +32.(0).14.283.504 Tel | [sales@everpure-europe.com](mailto:sales@everpure-europe.com)

Japan | Japan Inc. | Hashimoto MN Bldg. 7F, | 3-25-1 Hashimoto, Midori-ku, Sagami-hara-shi | Kanagawa 252-0143 | Japan | 81.(0)42.775.3011 Tel | [info@everpure.co.jp](mailto:info@everpure.co.jp)

Southeast Asia | 390 Havelock Road, | #04-01 King's Centre | Singapore 169662 | 65.6768.5800 Tel | [cseverpure@pentair.com](mailto:cseverpure@pentair.com)

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# EVERPURE® 4FC5-S FILTER CARTRIDGE

DELIVER PREMIUM QUALITY DRINKING WATER FOR ICE, STEAM AND COFFEE APPLICATIONS

4FC5-S Replacement Cartridge (1 PK): EV9693-31



## APPLICATIONS

Ice	Combi Ovens
Steam Ovens	Coffee

## FEATURES • BENEFITS

Integrated beaded phosphate with levels specifically selected for greater life and scale inhibition

Sanitary cartridge replacement is simple, quick and clean; internal filter parts are never exposed to handling or contamination

Protects drink system seals, pump, tubing and small orifices from clogging, corrosion and abrasive wear

Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages

Balanced cartridge for optimum performance in varying water qualities

Improves the taste of fountain beverages and helps retain the drink's carbonation

New Fibredyne™ II media with AgION® antimicrobial protection inhibits any potential bacterial growth

Reduces dirt and particles as small as five (5) microns in size

Increased capacity for extended reduction of chemical and mechanical contaminants

Compatible with Insurice®, Insurice PF, QC7I, QL2, QL3B and QL3 Heads

NSF® Certified under NSF/ANSI Standard 42

## INSTALLATION TIPS

Install vertically so cartridge hangs down. Allow 2-1/2" (6.3 cm) clearance below the cartridge for easy cartridge replacement. Flush cartridge by running water through system for five (5) minutes at full flow.

## OPERATION TIPS

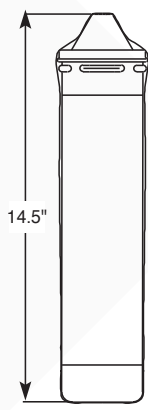
Change cartridge on a regular six (6) month preventative maintenance program. Change cartridge when capacity is reached or when pressure falls below 10 psi (0.6 bar). Always flush the filter cartridge at time of installation and cartridge change.

## SIZING

Service Flow Rate: 2.5 gpm (9.5 Lpm)  
Rated Capacity: 15,000 gallons (56,781 L)

# EVERPURE® 4FC5-S FILTER CARTRIDGES

## EV9693-31



### SPECIFICATIONS

#### Service Flow Rate

2.5 gpm (9.5 Lpm)

#### Rated Capacity

15,000 gallons (56,781 L)

#### Pressure Requirements

10 - 125 psi (0.7 - 8.6 bar), non-shock

#### Temperature Requirements

35 - 100°F (2 - 38°C)

#### Overall Dimensions

14.5" L x 3.25" D (36.8 cm x 8.3 cm)



System Tested and Certified by NSF International against NSF/ANSI Standards 42 and 53 for the reduction of:

STANDARD NO. 42 — AESTHETIC EFFECTS

- Bacteriostatic Effects
- Chemical Reduction
- Taste & Odor
- Chlorine

- Mechanical Filtration
- Nominal Particulate, Class III

### WARRANTY

Everpure by Pentair® water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



#### WATER QUALITY SYSTEMS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • FOODSERVICE.PENTAIR.COM  
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC 3175, AUSTRALIA  
011.1300.576.190 TEL • 011.61.39.562.7237 FAX • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA  
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301  
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EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN, 30 B-2200 HERENTALS, BELGIUM  
+32.(0).14.283.500 TEL • +32.(0).14.283.505 FAX • SALES@EVERPURE-EUROPE.COM EMAIL

EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN  
81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662  
65.6768.5800 TEL • 65.6737.5149 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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# Oasis

Combination Ambient/Refrigerated Service Above Refrigerated Self-Service Case

Structural Concepts®

- C3Z3667 36"L x 41-7/8"D x 67-1/2"H
- C3Z4867 48"L x 41-7/8"D x 67-1/2"H

**DELETED ITEM - PR 022**



C3Z3667

### Included

- Breeze w/EnergyWise s/c refrigeration
- Compressor air intake from rear and out front panel at toe kick. Front panel cannot be blocked.
- Full end panel w/mirror interior
- Integrated average product temperature of 40°F or less
- LED 3500K top & shelf lights
- Middle service area w/baffle
- Non-refrigerated upper display
- One year parts & labor; 5 year compressor warranty
- Rear wrapping board
- Self-service refrigerated lower display w/17" solid shelf

Specify	Standard Features	Additional Options
<b>EXTERIOR COLOR</b>	• Laminate - Standard colors	• All other laminates • Stainless steel
<b>INTERIOR COLOR</b>	• Black	• Stainless steel
<b>BASE</b>	• Levelers	• 6"H legs • Casters
<b>UPPER REAR</b>	• Clear glass rear sliding doors w/o lock	• Reflective glass rear sliding doors w/o lock
<b>ELECTRICAL CONNECT</b>	• 6' Straight blade power cord (self-cont.)	• 6' Locking power cord (self-cont.)
<b>MISCELLANEOUS</b>		• Rear door lock (for both sets of doors) • Second year parts & labor warranty (excludes compressor)
<b>ACCESSORIES</b>		• Display steps (n/a w/shelf) • Night curtain, retractable, non-locking • Removable wire security cover, locking

# Oasis

Combination Ambient/Refrigerated Service Above Refrigerated Self-Service Case

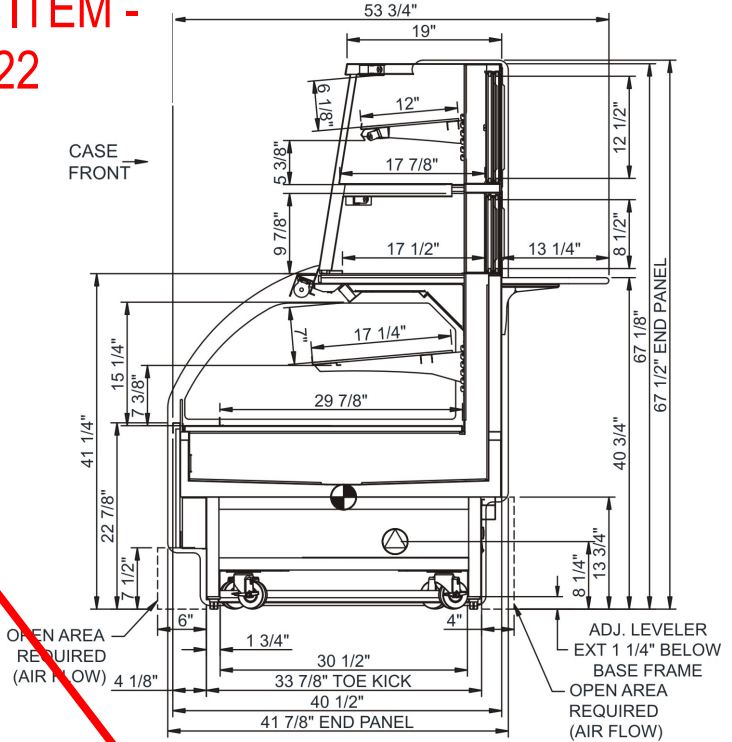
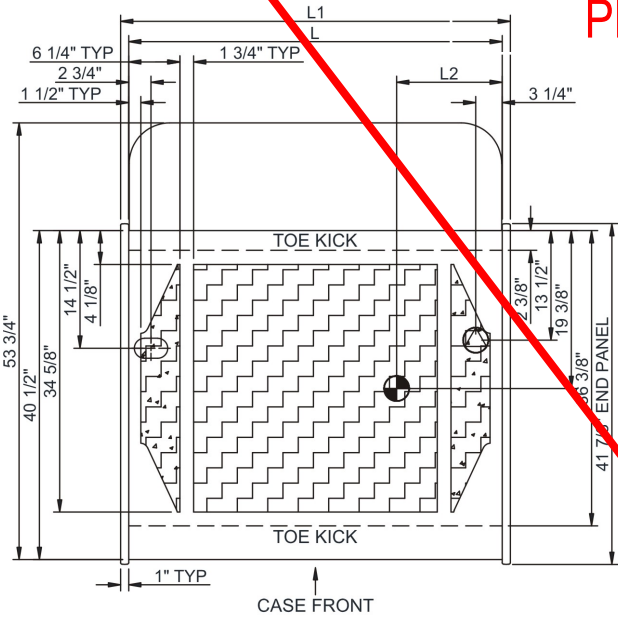
## Structural Concepts

<b>Intended Environment:</b> Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise in system information below.		
<b>Zone</b>	<b>Intended Product To Be Displayed</b>	<b>Warmest Avg Prod Temp ° F</b>
1	Packaged / Unpackaged refrigerated products	40

**PLAN VIEW**

**SIDE VIEW**

**DELETED ITEM - PR 022**



**NOTE: ALL DIMENSIONS APPROXIMATE**

- ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).
- REFRIGERATION LINE CONNECTION.
- SELF-CONTAINED CASE SERVICE ACCESS AREA.
- LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).
- REMOTE FLOOR SINK & UTILITIES ACCESS AREA.
- DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications																	
Model	L"	L1"	L2"	System Circuit Volts			Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack RTUH	Para. Rack RTUH	Est Wt	
C3Z3667	34.00	36.00	7.00	Self-Contained (R449A)			Circuit #1	110-120	1	60	14.66	1,250	2+G	5-20P or L5-20P	N/A	N/A	900
C3Z4867	46.00	48.00	13.00	Self-Contained (R449A)			Circuit #1	110-120	1	60	16.00	1,509	2+G	5-20P or L5-20P	N/A	N/A	1,000

\*\*\* Does not include electric defrost on freezer models.

Regulatory Approvals:	
All Models	Accordance with AHRI Std 1200 ETL Listed to UL 471 ETL Listed to CAN/CSA 22.2 No. 120 ETL Sanitation to NSF/ANSI 7



**Important Notes:**

- 1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 2) 43" minimum door entry clearance required (without shipping skid)
- 3) Units are supplied with levelers. They must be adjusted during installation to ensure the unit is level and plumb. Dimensions reflect levelers extended 1 1/4". 4) Compressor air ventilation is out the front panel. Front panel cannot be blocked.

**⚠ WARNING:** This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

Note: Information is subject to change at any time. Visit [www.structuralconcepts.com](http://www.structuralconcepts.com) for the most current specs.

21868191 Revised 11-28-2022

# Harmony

Refrigerated Self-Service Case

Structural Concepts®

- HMO2653R 26-3/4"L x 34-1/8"D x 53"H
- HMO3953R 38-3/4"L x 34-1/8"D x 53"H
- HMO5153R 50-3/4"L x 34-1/8"D x 53"H
- HMO6353R 62-5/8"L x 34-1/8"D x 53"H

DELETED ITEM -  
PR 022

**Included**

- Breeze w/EnergyWise s/c refrigeration
- Clear glass shelves, lighted (LED 3500K)
- Compressor air rear intake, front discharge. Toe kick cannot be blocked
- Condensate pan (self-contained refrig. only)
- Flat front panel
- Integrated average product temperature of 40°F or less
- LED 3500K top & shelf lights
- One year parts & labor; 5 year compressor warranty
- Open reach-in front
- Shelving removable and adjustable on 1" centers
- Upper & lower rear areas white



HMO2653R

Specify	Standard Features	Additional Options
<b>EXTERIOR COLOR</b>	• Laminate - Standard colors	• All other laminates • Stainless steel (includes rear of case)
<b>INTERIOR COLOR</b>	• Black	• Stainless steel • White
<b>REAR EXTERIOR COLOR</b>	• Painted - White	• Painted - Black • Stainless steel (w/stainless ext. only)
<b>TRIM COLOR</b>	• Black	• Silver
<b>BASE</b>	• Levelers	• 6"H legs • Casters (n/a with remote)
<b>END PANEL LEFT</b>	• Full end panel w/mirror interior	• Cutaway with glass - cases cannot be joined w/o end panels
<b>END PANEL RIGHT</b>	• Full end panel w/mirror interior	• Cutaway with glass - cases cannot be joined w/o end panels
<b>UPPER REAR</b>	• Solid back panel	<sup>1</sup> • Clear glass rear sliding doors w/o lock <sup>2</sup> • Solid rear swinging door(s) w/o lock (specify hinge LH or RH)
<b>ELECTRICAL CONNECT</b>	• 6' Straight blade power cord (self-cont.)	• 6' Locking power cord (self-cont.) • Electrical leads (remote)
<b>REFRIGERATION</b>	• Breeze w/EnergyWise s/c refrigeration	• Note: Remote doesn't incl Conds unit. Floor drain reqd. • Remote w/thermostat, solenoid & TXV
<b>MISCELLANEOUS</b>		• Rear door lock • Second year parts & labor warranty (excludes compressor)
<b>ACCESSORIES</b>		• Clean Sweep® coil cleaner (n/a w/remote) • Night curtain, retractable, non-locking • Price tag molding (matches interior color) • Removable wire security cover, locking

Option Notes: 1 - HMO3953R; HMO5153R; HMO6353R  
2 - HMO2653R



# Harmony

Refrigerated Self-Service Case

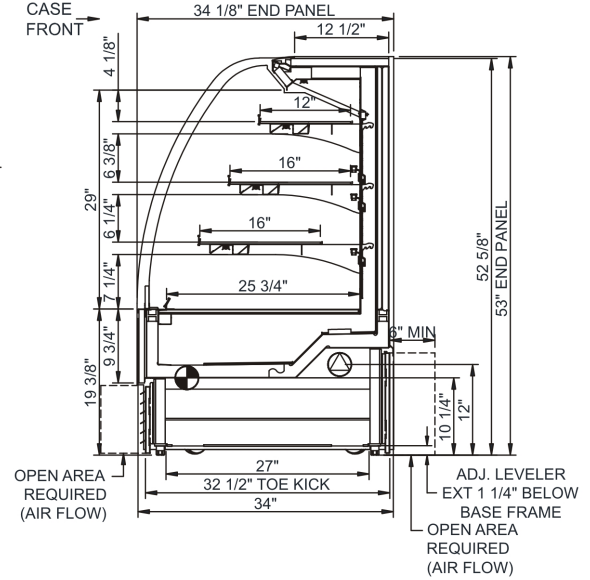
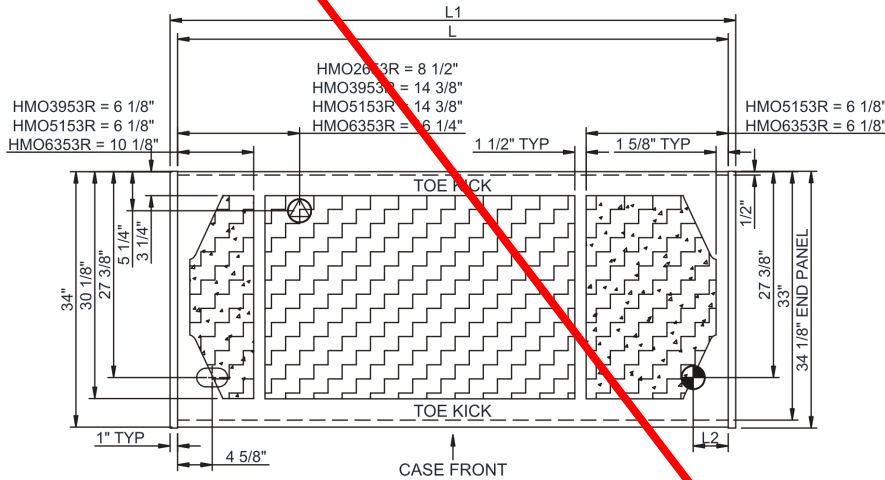
# Structural Concepts

<b>Intended Environment:</b> Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise in system information below.		
<b>Zone</b>	<b>Intended Product To Be Displayed</b>	<b>Warmest Avg Prod Temp ° F</b>
1	Packaged refrigerated products	40

PLAN VIEW

SIDE VIEW

DELETED ITEM -  
PR 022



NOTE: ALL DIMENSIONS APPROXIMATE

- ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).
- REFRIGERATION LINE CONNECTION.
- SELF-CONTAINED CASE SERVICE ACCESS AREA.
- LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).
- REMOTE FLOOR SINK & UTILITIES ACCESS AREA.
- DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications																
Model	L"	L1"	L2"	System Circuit Volts		Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack BTUH	Para. Rack BTUH	Est Wt	
HMO2653R	24.75	26.75	4.88	Remote (DX)	Circuit #1	110-120	1	60	1.11	116	2+G	Leads Multiple	24.00	2566	2376	650
				Self-Contained (R513A)	Circuit #1	110-120	1	60	14.84	1,234	2+G	5-20P or L5-20P	N/A	N/A	N/A	
HMO3953R	36.75	38.75	4.88	Remote (DX)	Circuit #1	110-120	1	60	1.20	131	2+G	Leads Multiple	24.00	3758	3480	800
				Self-Contained (R449A)	Circuit #1	110-120	1	60	14.56	1,273	2+G	5-20P or L5-20P	N/A	N/A	N/A	
HMO5153R	48.75	50.75	4.88	Remote (DX)	Circuit #1	110-120	1	60	2.03	210	2+G	Leads Multiple	24.00	4730	4380	900
				Self-Contained (R449A)	Circuit #1	110-120	1	60	16.00	1,639	2+G	5-20P or L5-20P	N/A	N/A	N/A	
HMO6353R	60.63	62.63	4.88	Remote (DX)	Circuit #1	110-120	1	60	1.90	110	2+G	Leads Multiple	20.00	5702	5280	1,100
				Self-Contained (R449A)	Circuit #1	208-240	1	60	12.00	1,920	2+G	6-15P	N/A	N/A	N/A	

\*\*\* Does not include electric defrost on freezer models.

**Regulatory Approvals:**

All Models  
 Accordance with AHRI Std 1200  
 ETL Listed to UL 471  
 ETL Listed to CAN/CSA 22.2 No. 120  
 ETL Sanitation to NSF/ANSI 7

In Accordance with  
**AHRI Std 1200**

**DOE 2017**  
 Energy Efficiency  
 Compliant

**Important Notes:**

- 1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 2) Units are supplied with levelers. They must be adjusted during installation to ensure the unit is level and plum.
- 3) 35" Minimum door entry clearance required (without shipping skid).

**⚠ WARNING:** This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

Note: Information is subject to change at any time. Visit [www.structuralconcepts.com](http://www.structuralconcepts.com) for the most current specs.

RPI

MICRO MARKET - NEW-

ITEM # 2-75

RPI - CUSTOM UNITS SEE MANUFACTURES DRAWINGS





REVISIONS		
NUMBER	DATE	DESCRIPTION
1	03.13.2023	ADD/REMOVE
2	06.09.2023	ADD/REMOVE
3	01.09.2024	REVISED

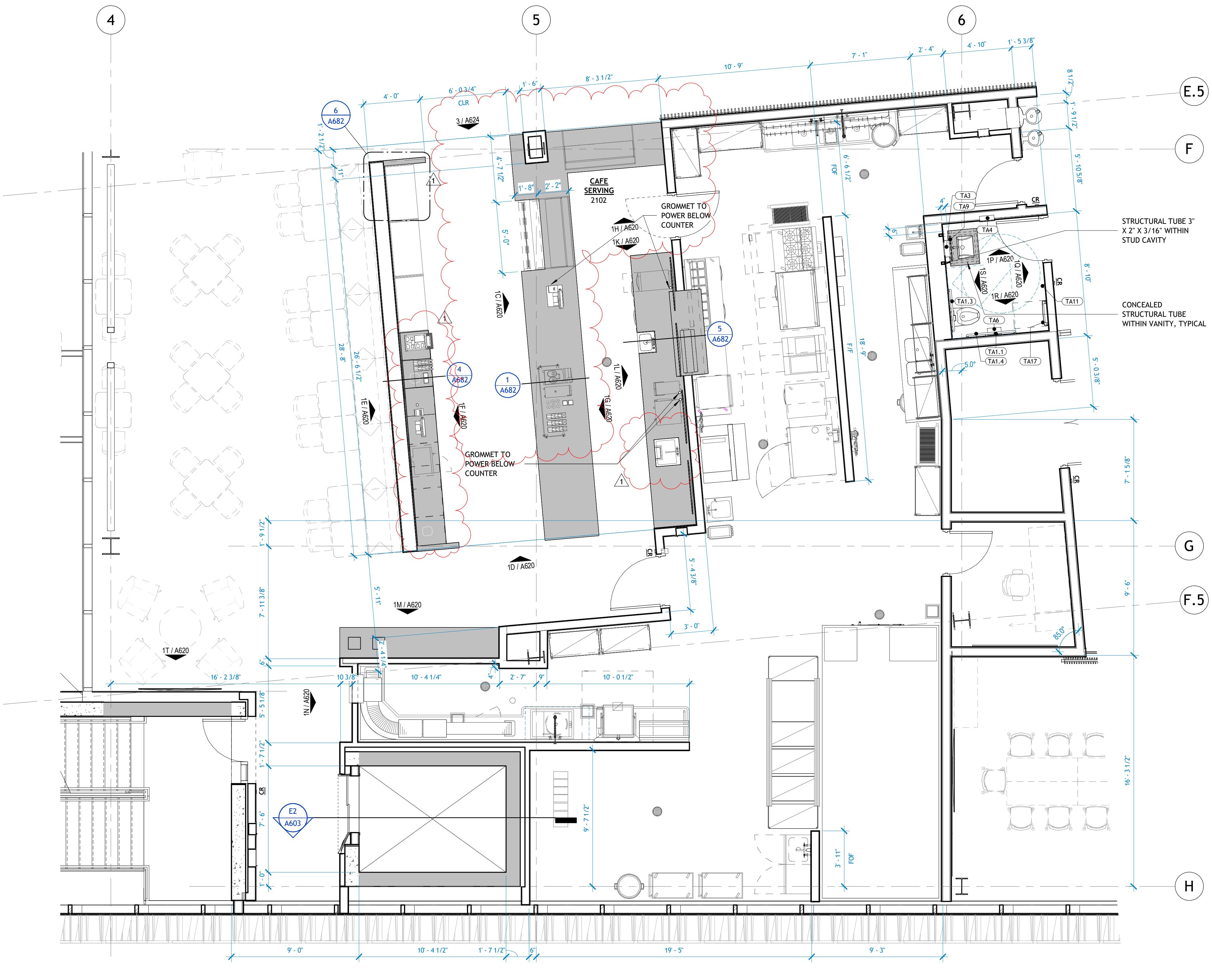


**1 | L2 - 1/8" NOTE PLAN, AREA A**  
1/8" = 1'-0"





REVISIONS		
NUMBER	DATE	DESCRIPTION
1	01/08/2024	PRG 022

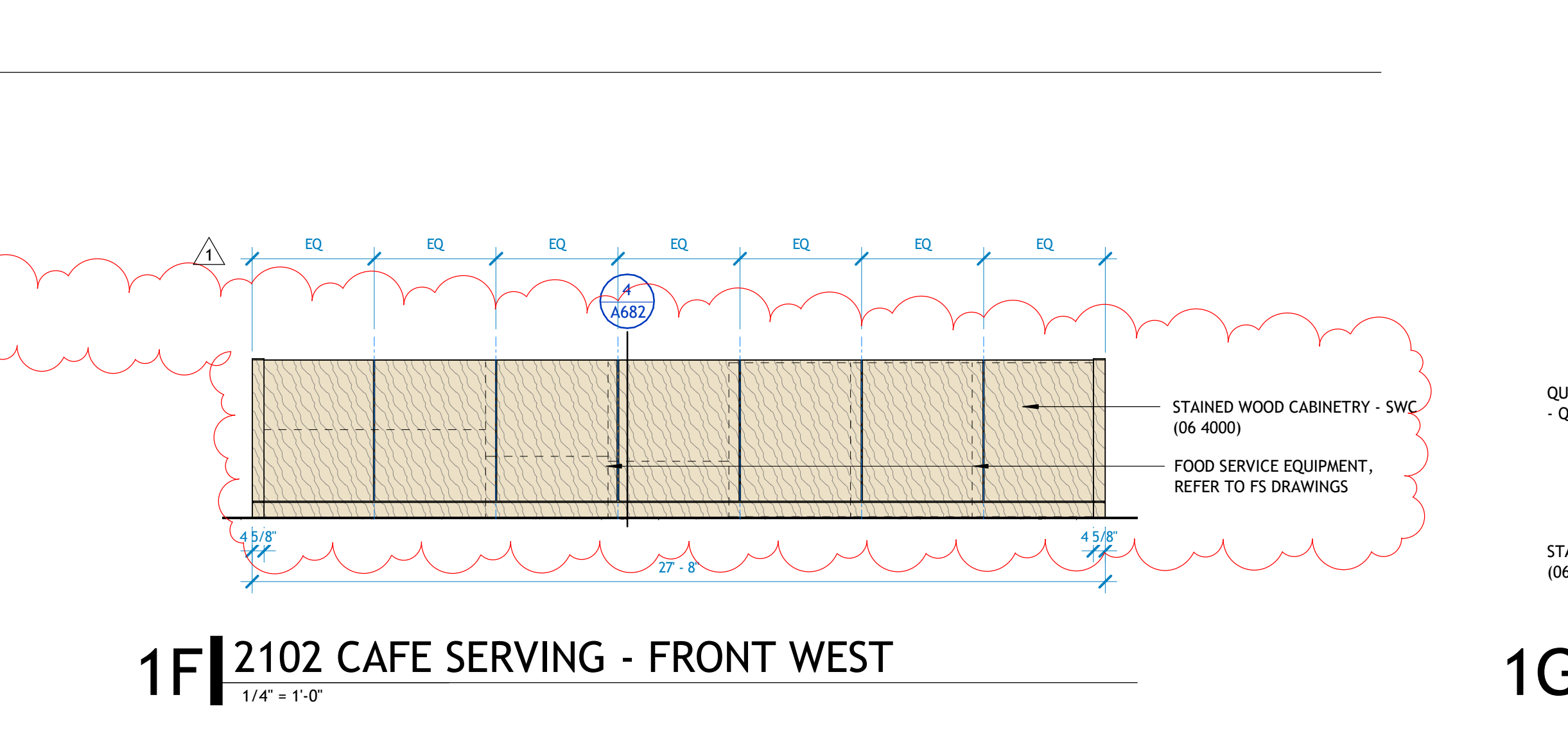
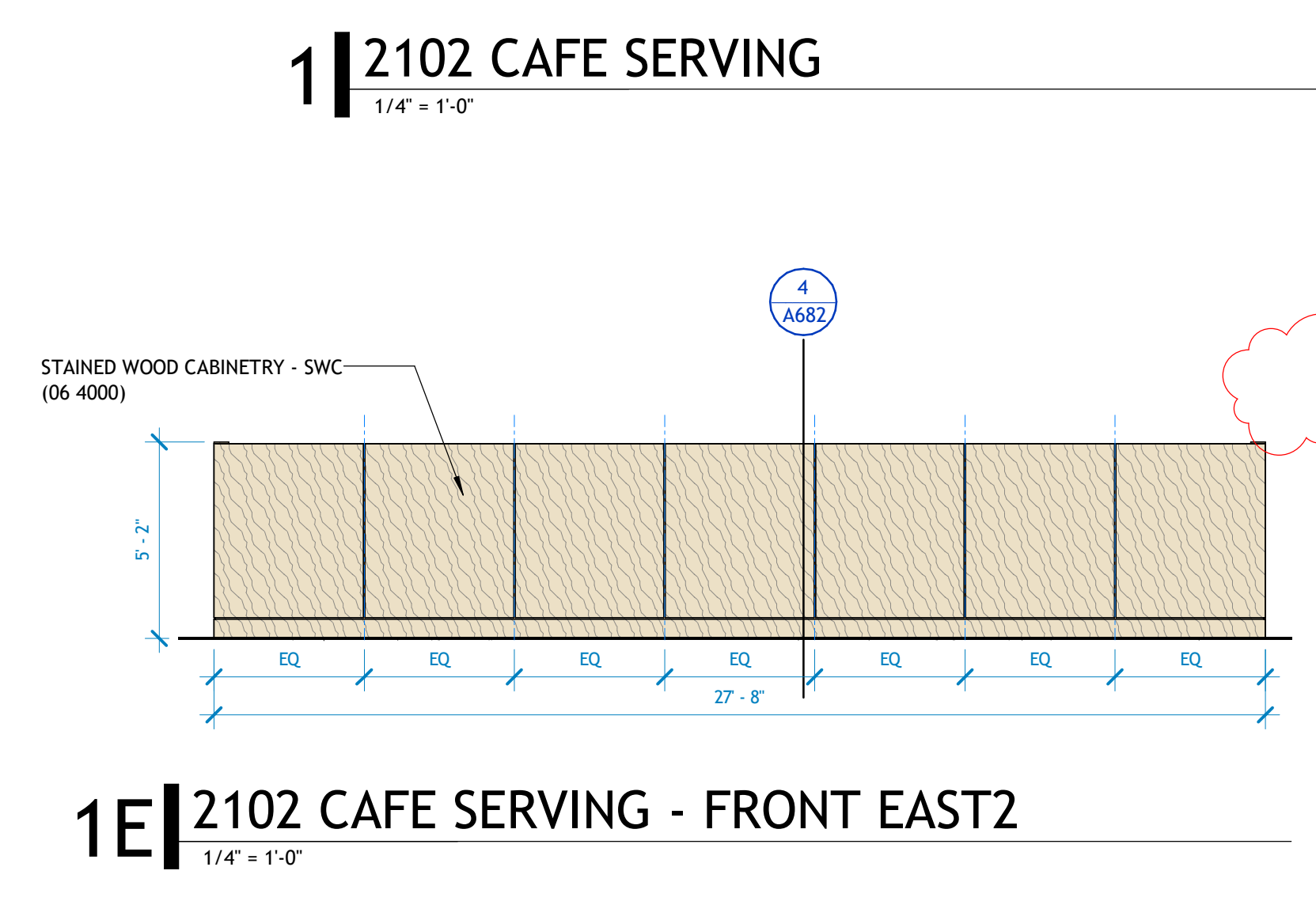
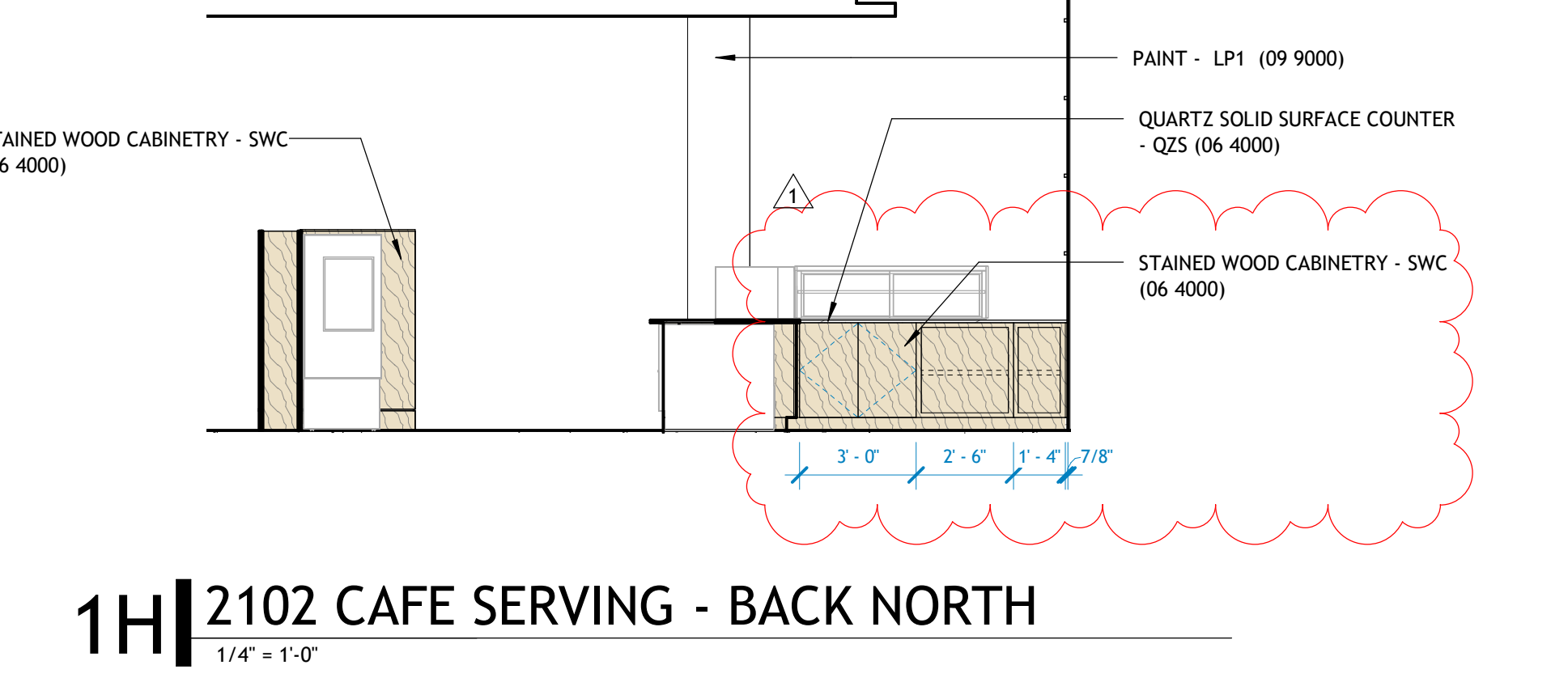
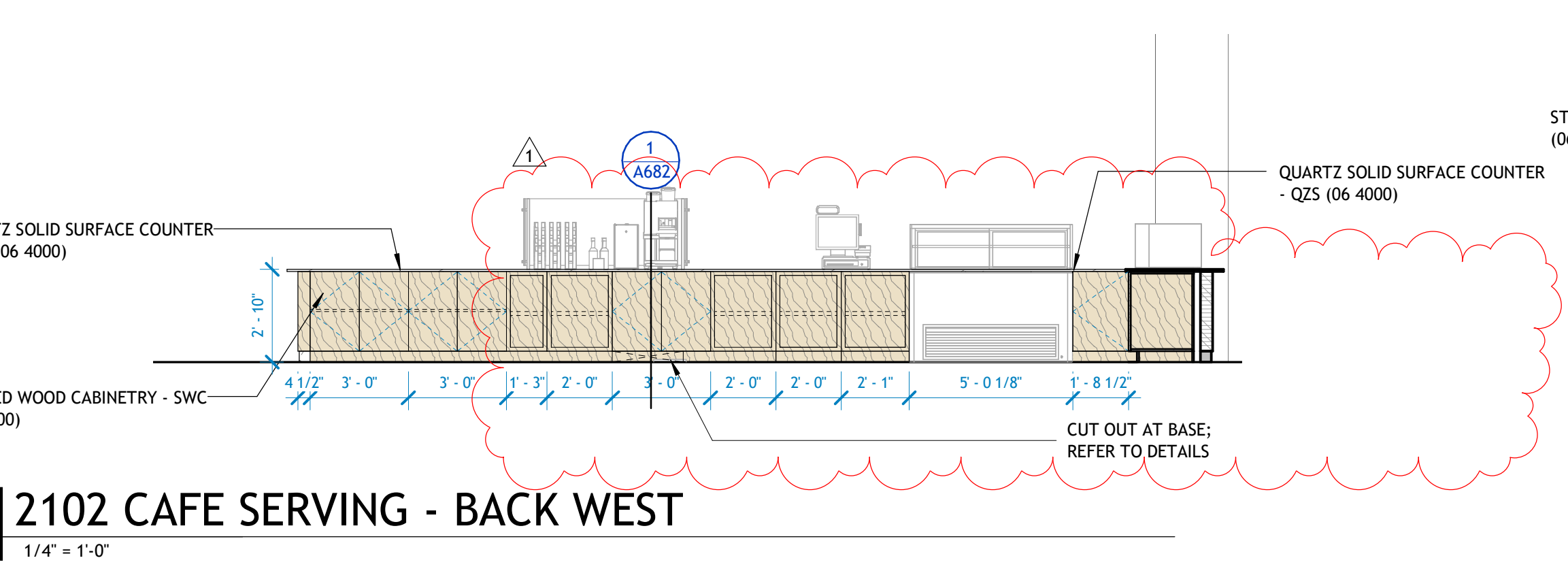


**1A** CAFE ENTRY FROM STAIR

**1C** 2102 CAFE SERVING - FRONT EAST

**1B** CAFE FROM SOUTH

**1D** 2102 CAFE SERVING - FRONT NORTH

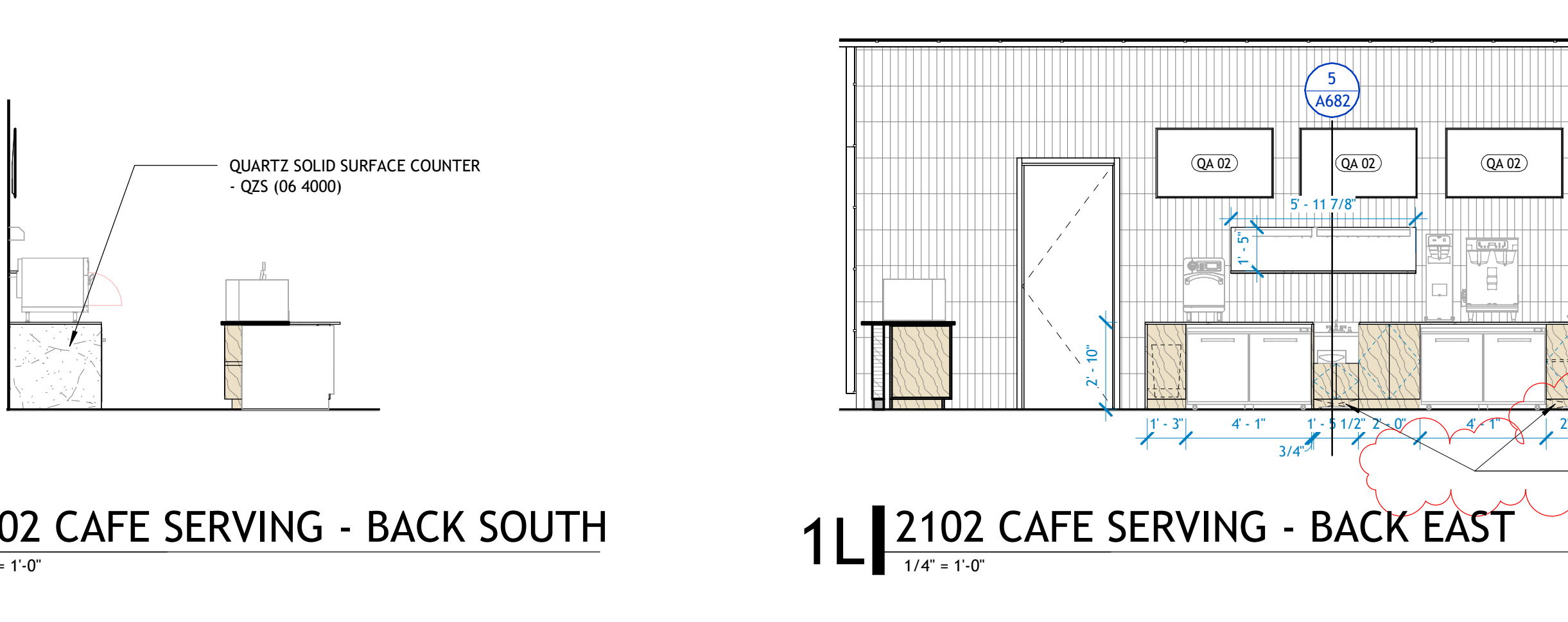


**1G** 2102 CAFE SERVING - BACK WEST

**1H** 2102 CAFE SERVING - BACK NORTH

**1E** 2102 CAFE SERVING - FRONT EAST2

**1F** 2102 CAFE SERVING - FRONT WEST

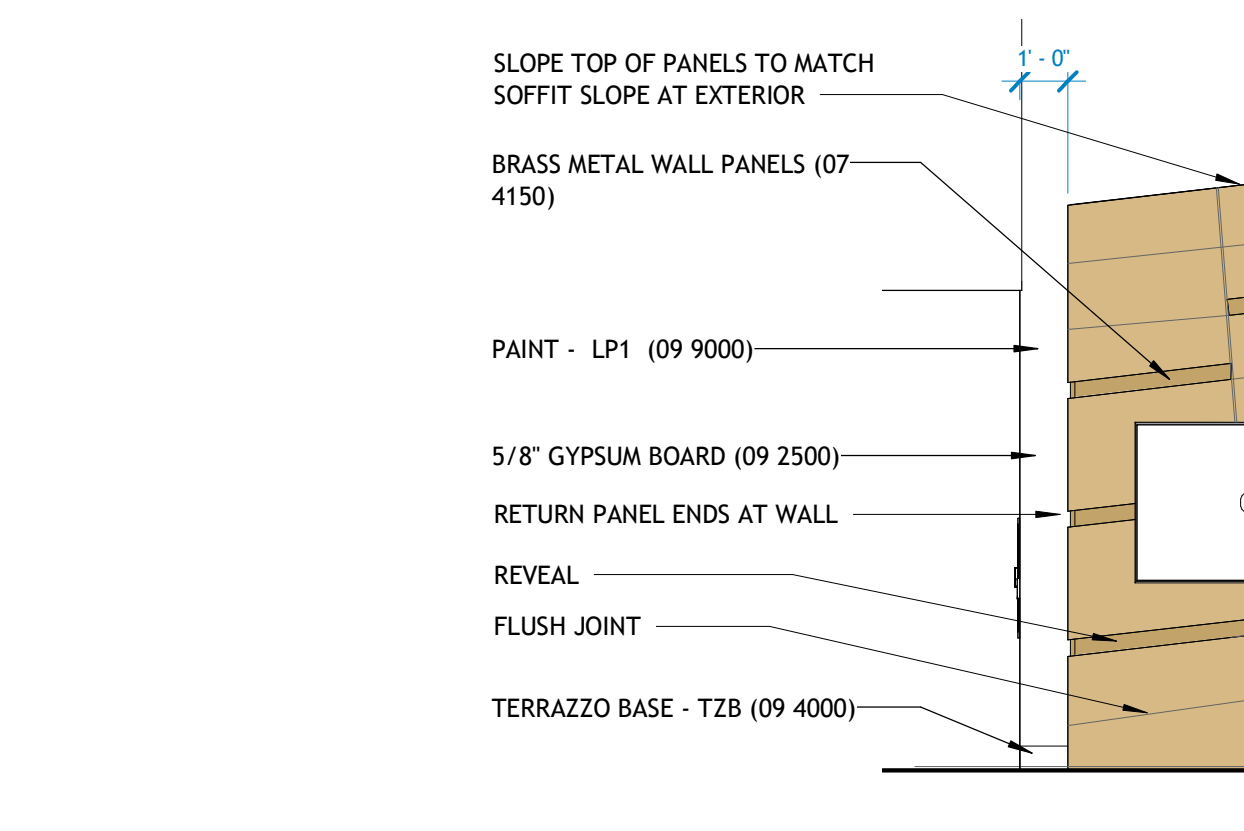
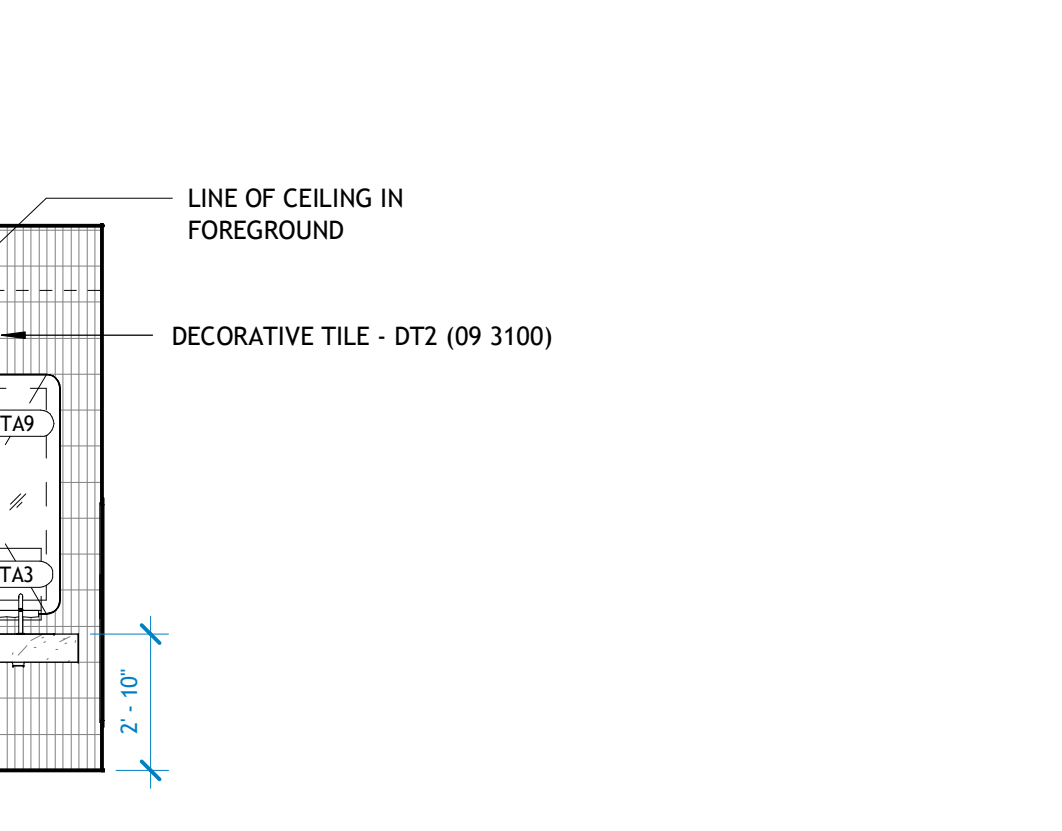
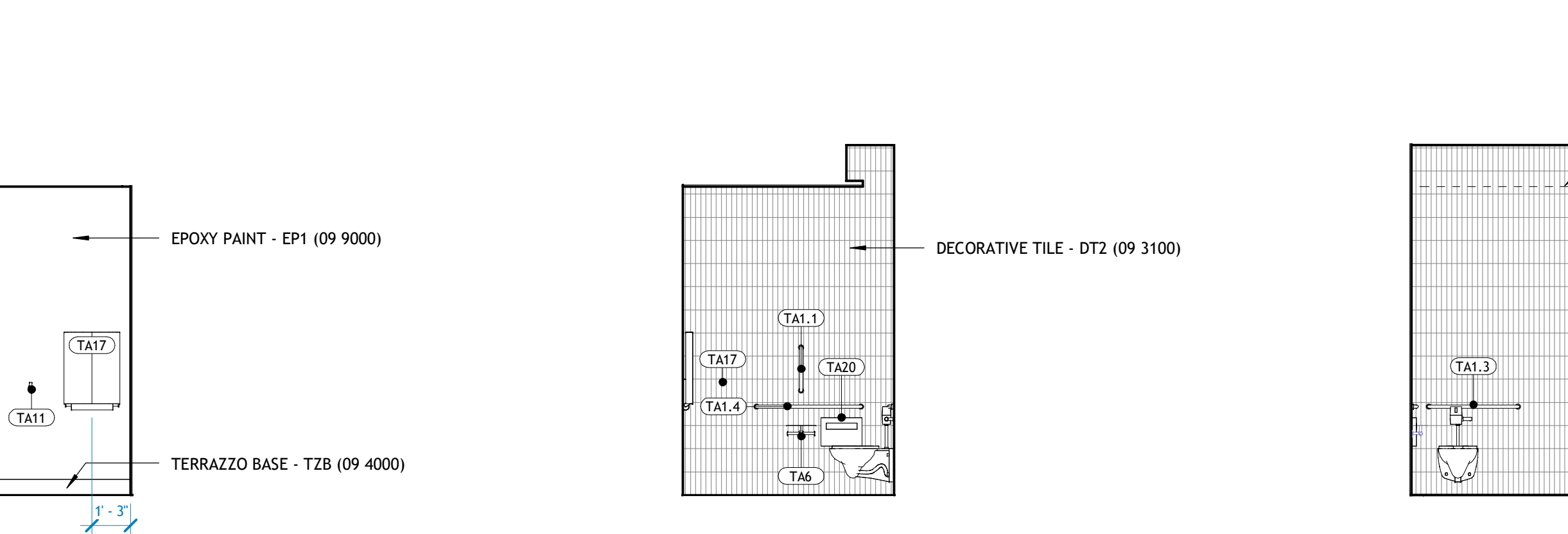
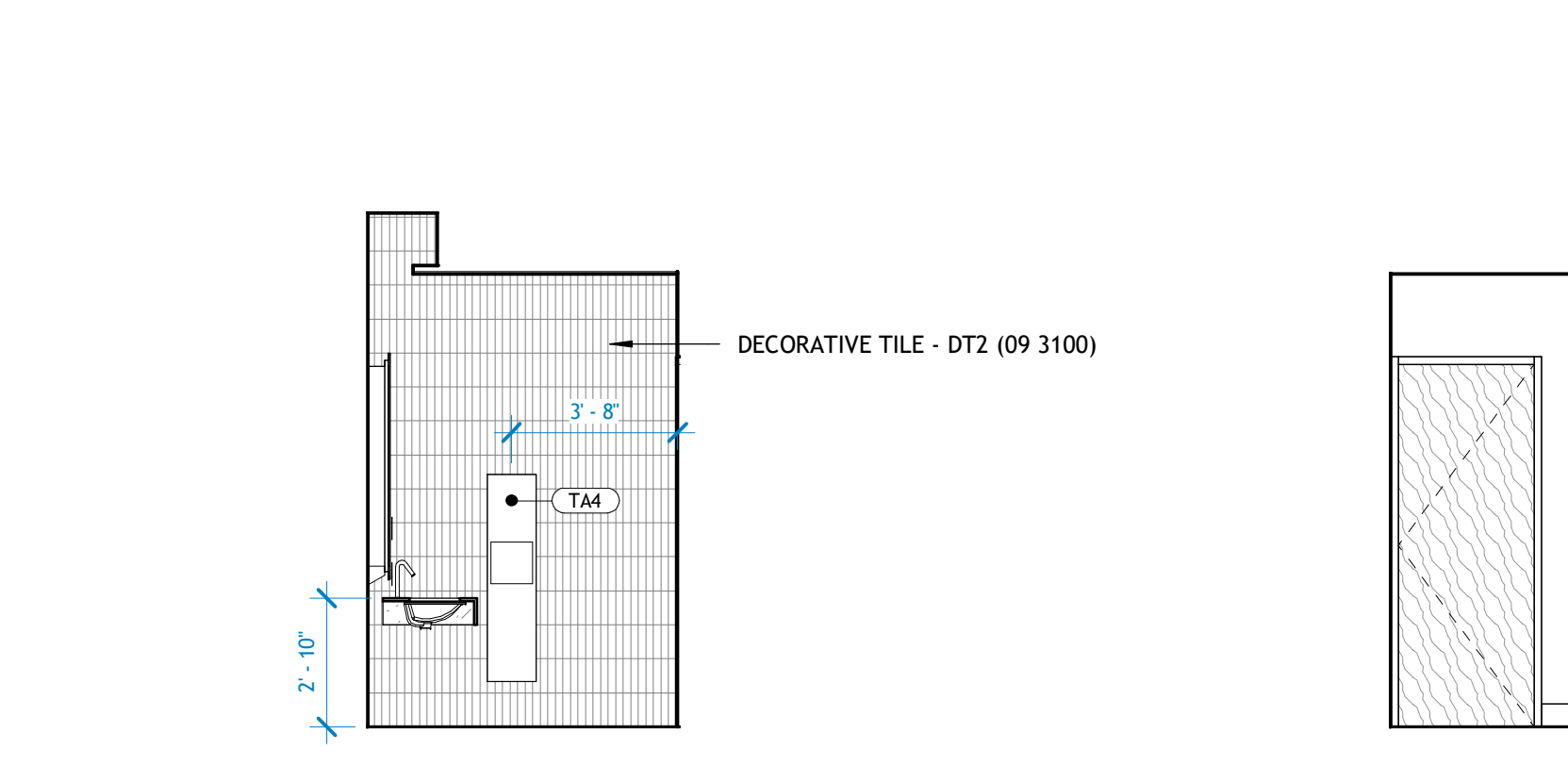


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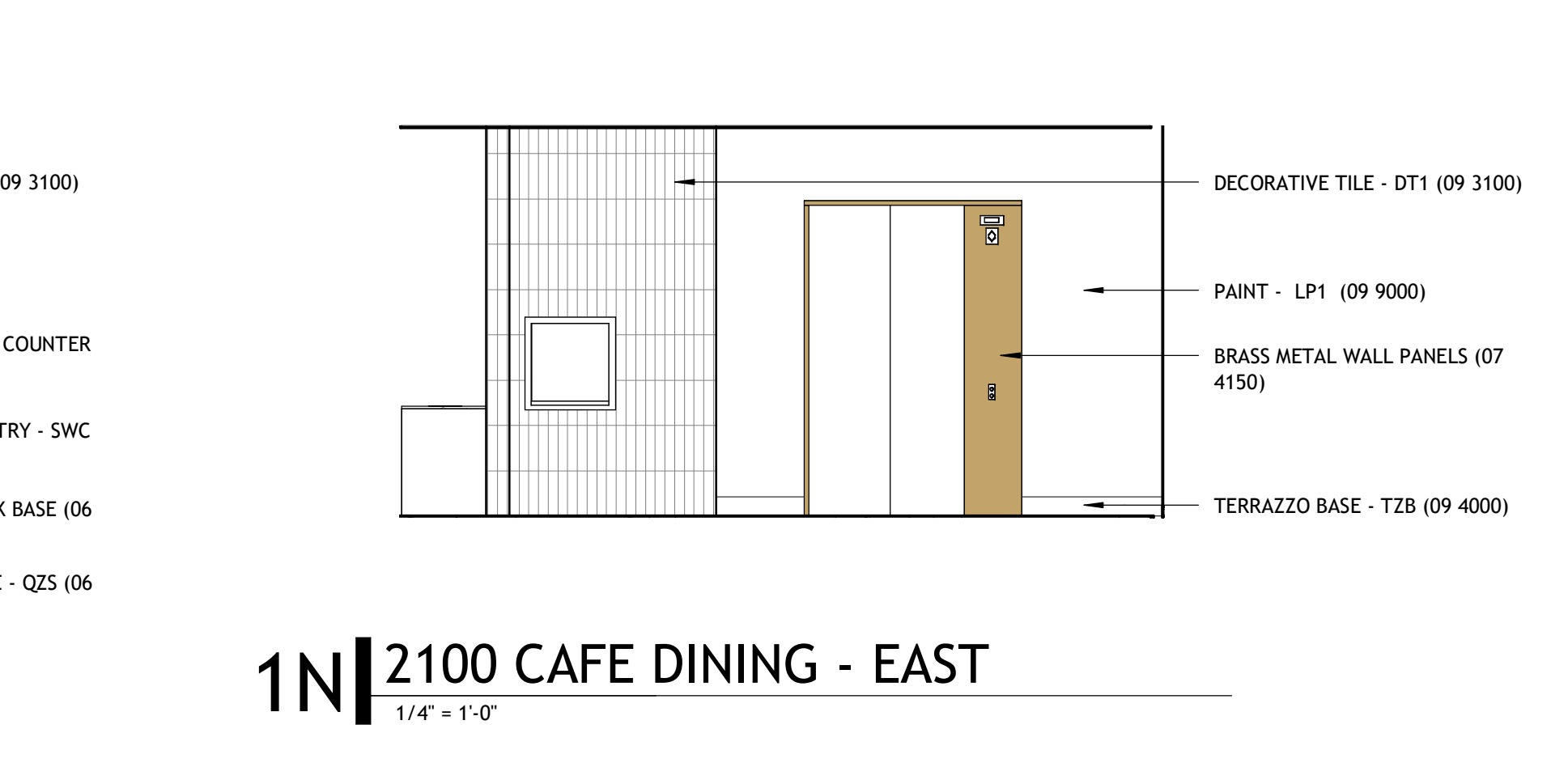
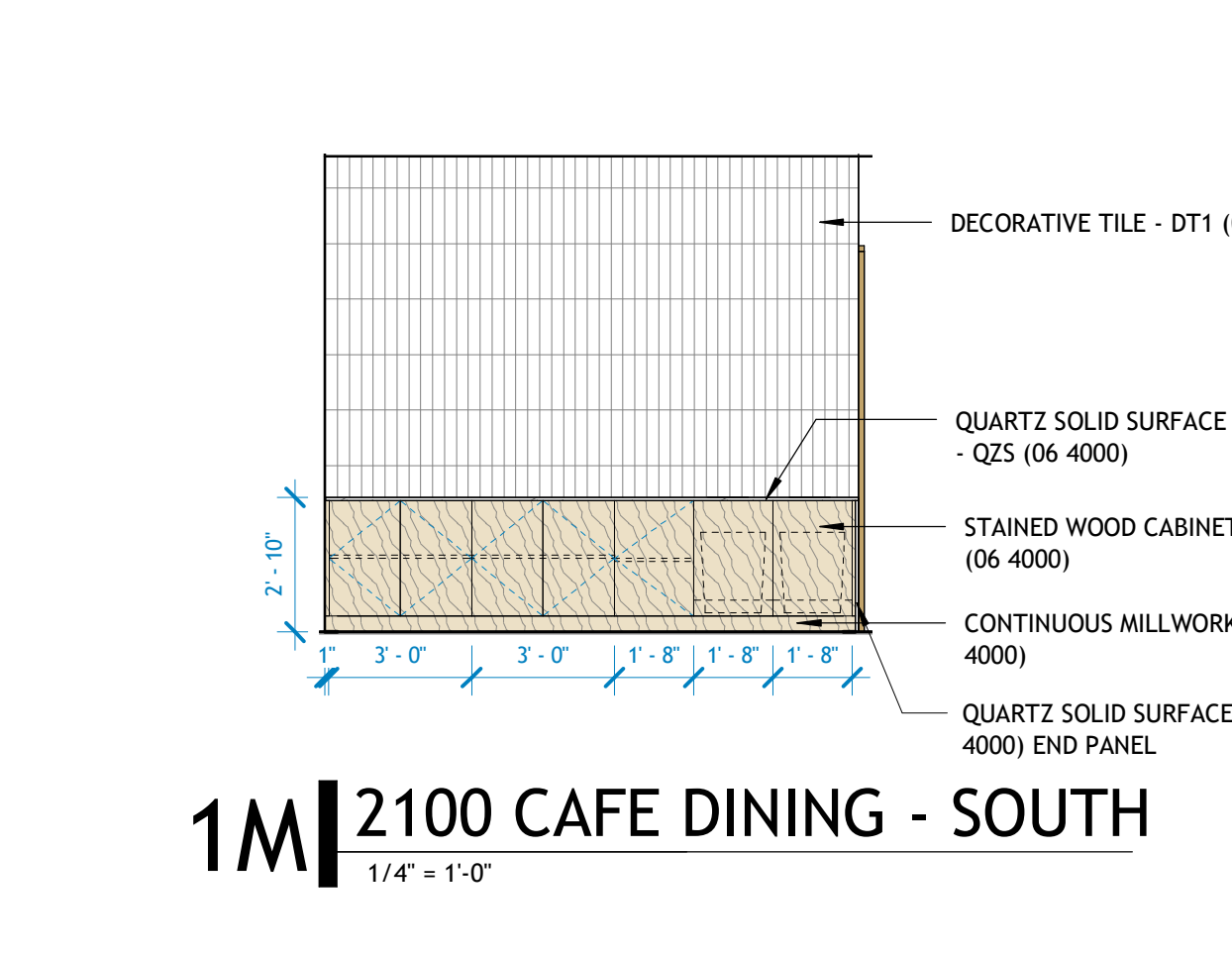
**1H** 2102 CAFE SERVING - BACK NORTH

**1E** 2102 CAFE SERVING - FRONT EAST2

**1F** 2102 CAFE SERVING - FRONT WEST

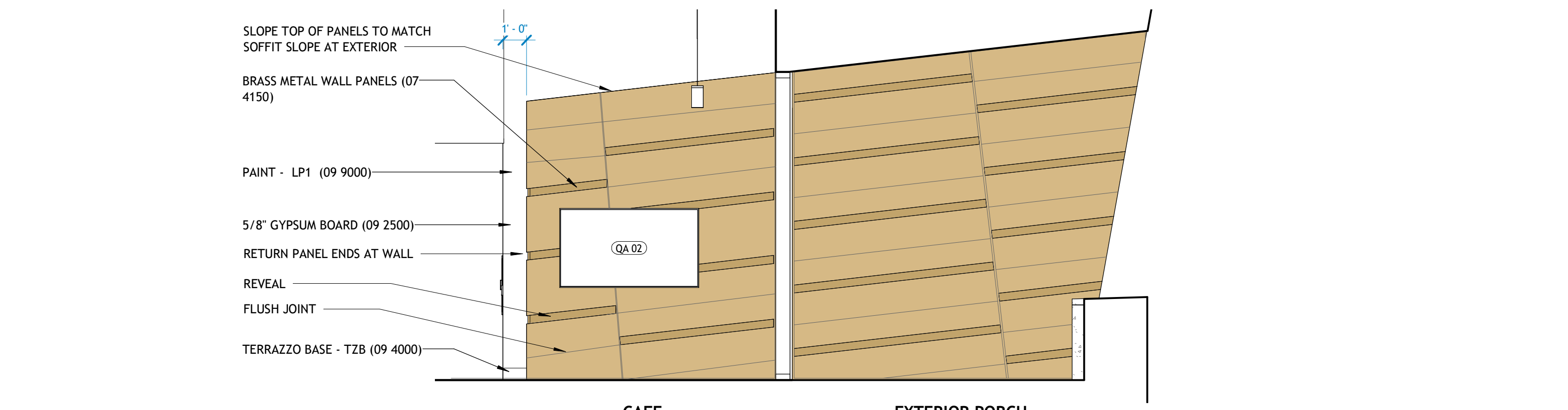


**1S** 2104 TLT - WEST A



**1M** 2100 CAFE DINING - SOUTH

**1N** 2100 CAFE DINING - EAST



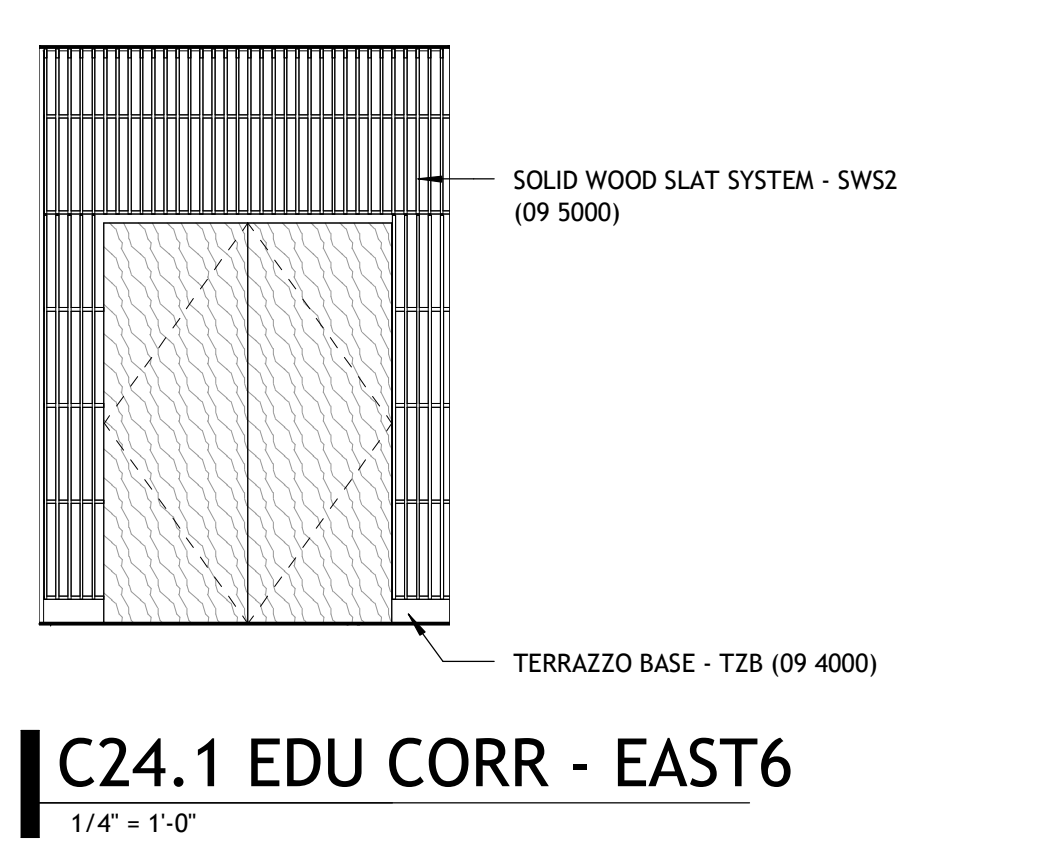
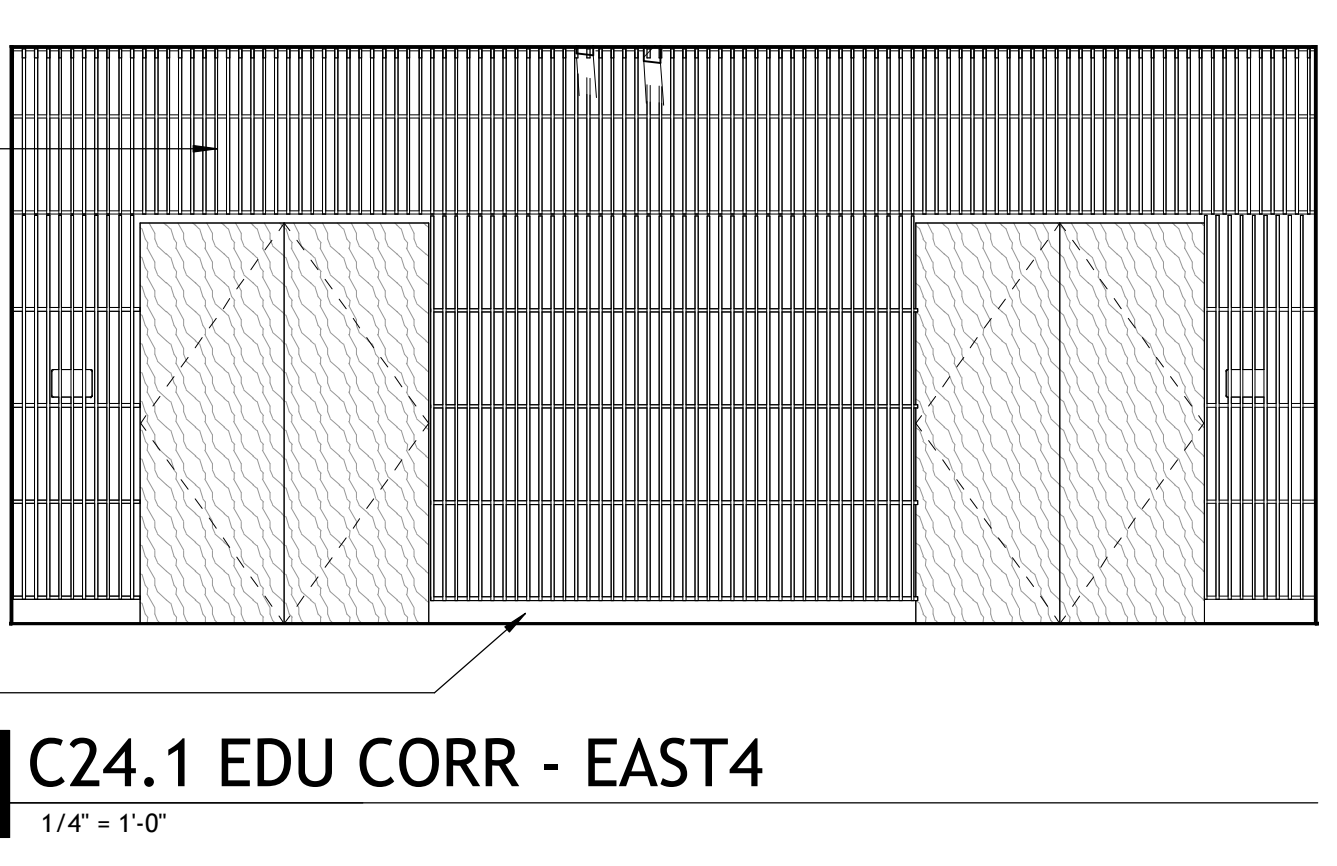
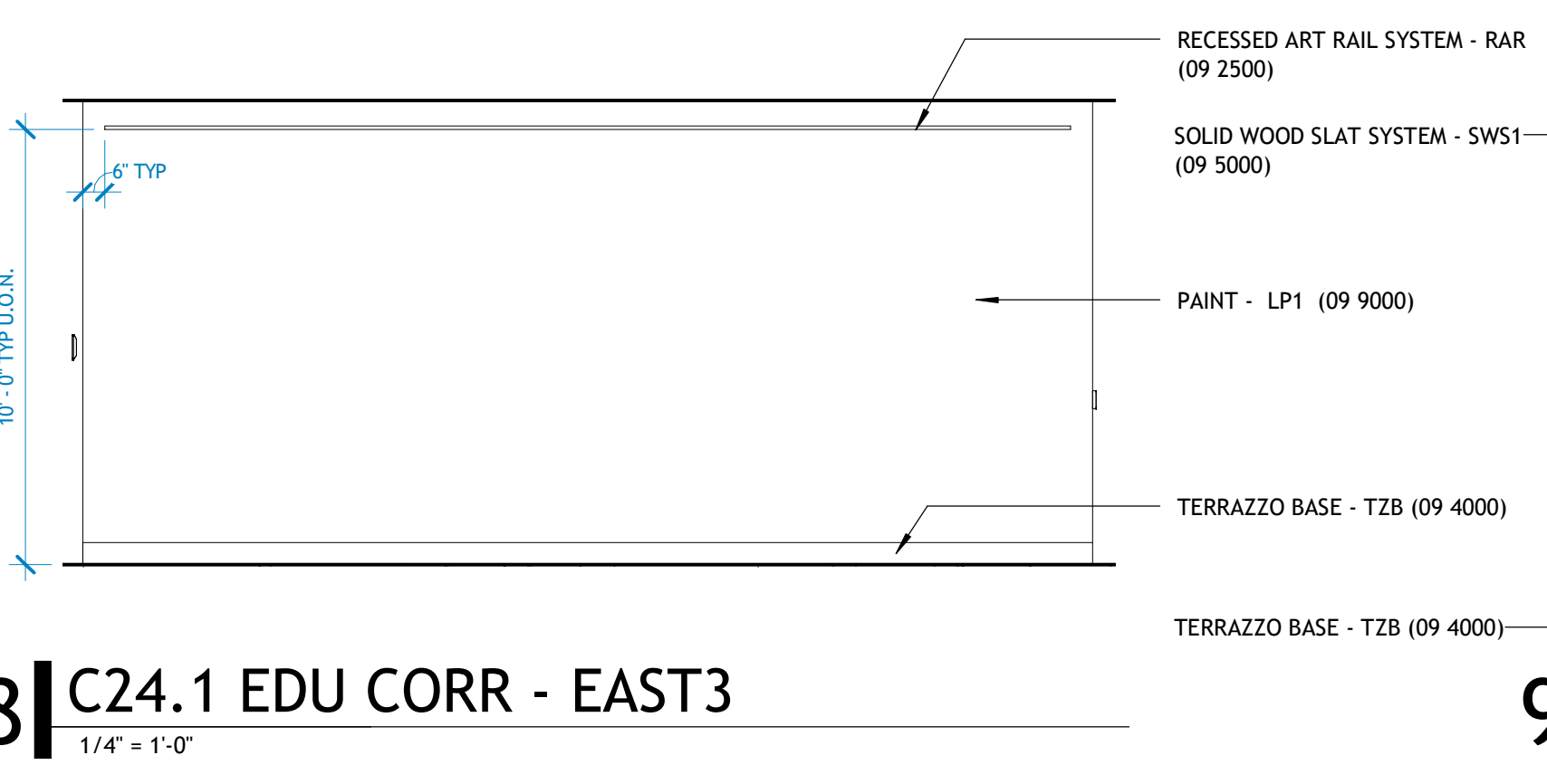
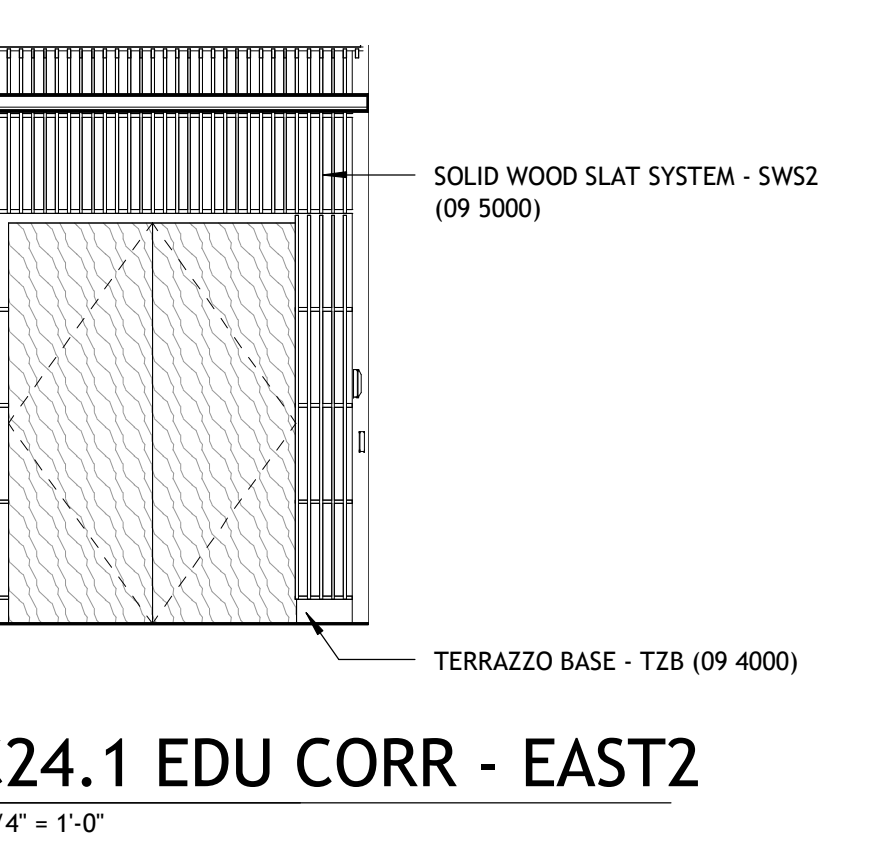
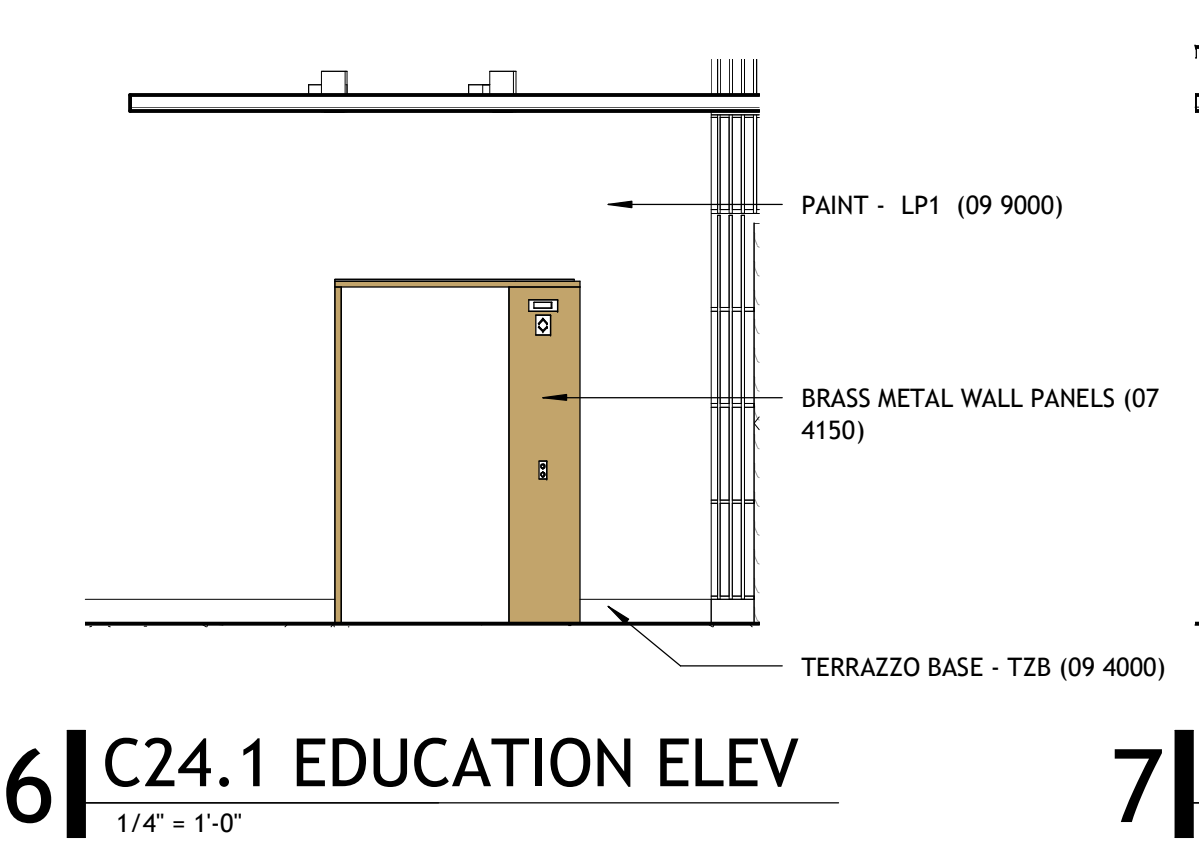
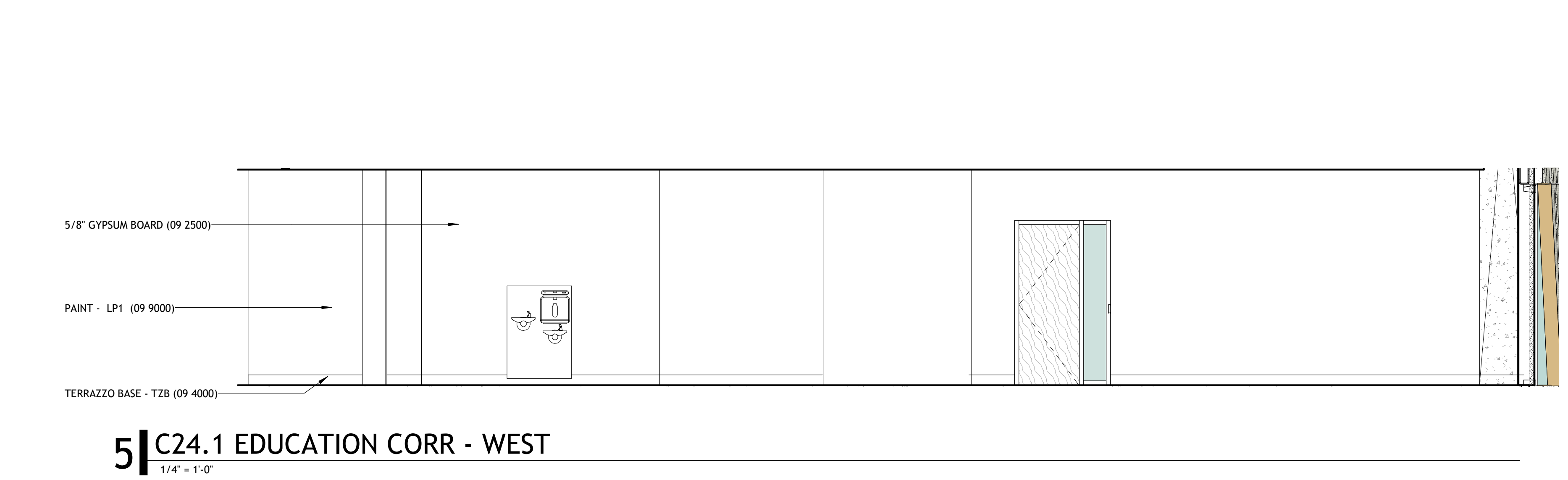
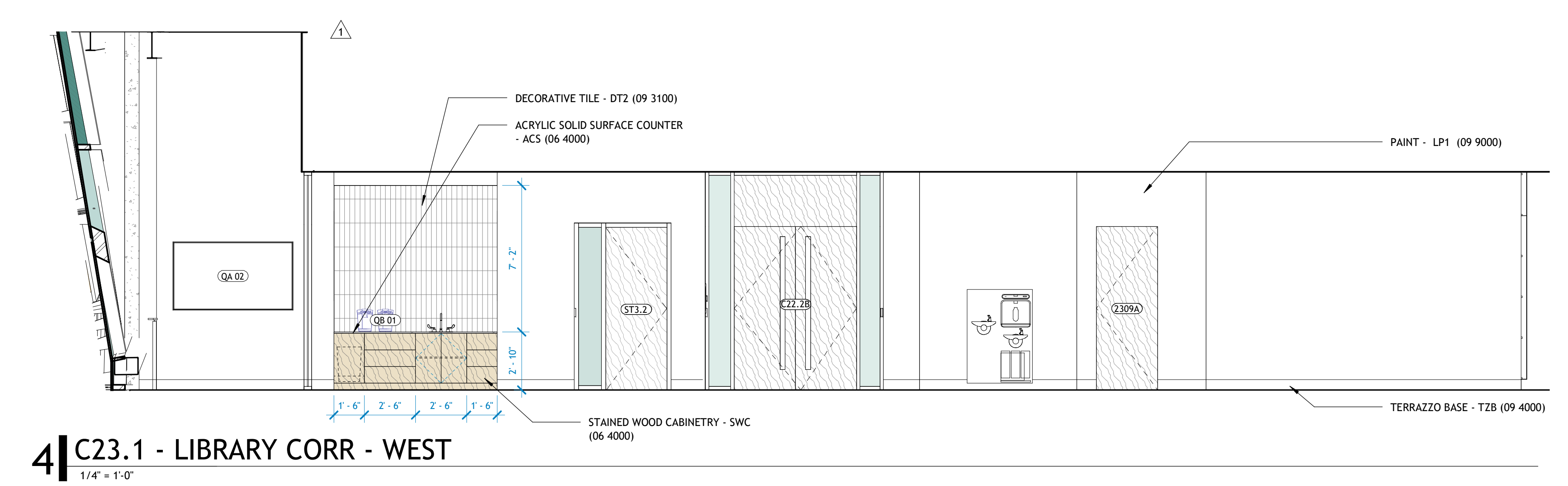
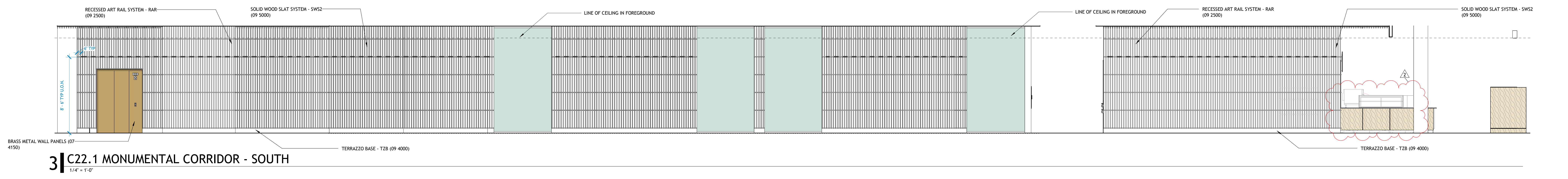
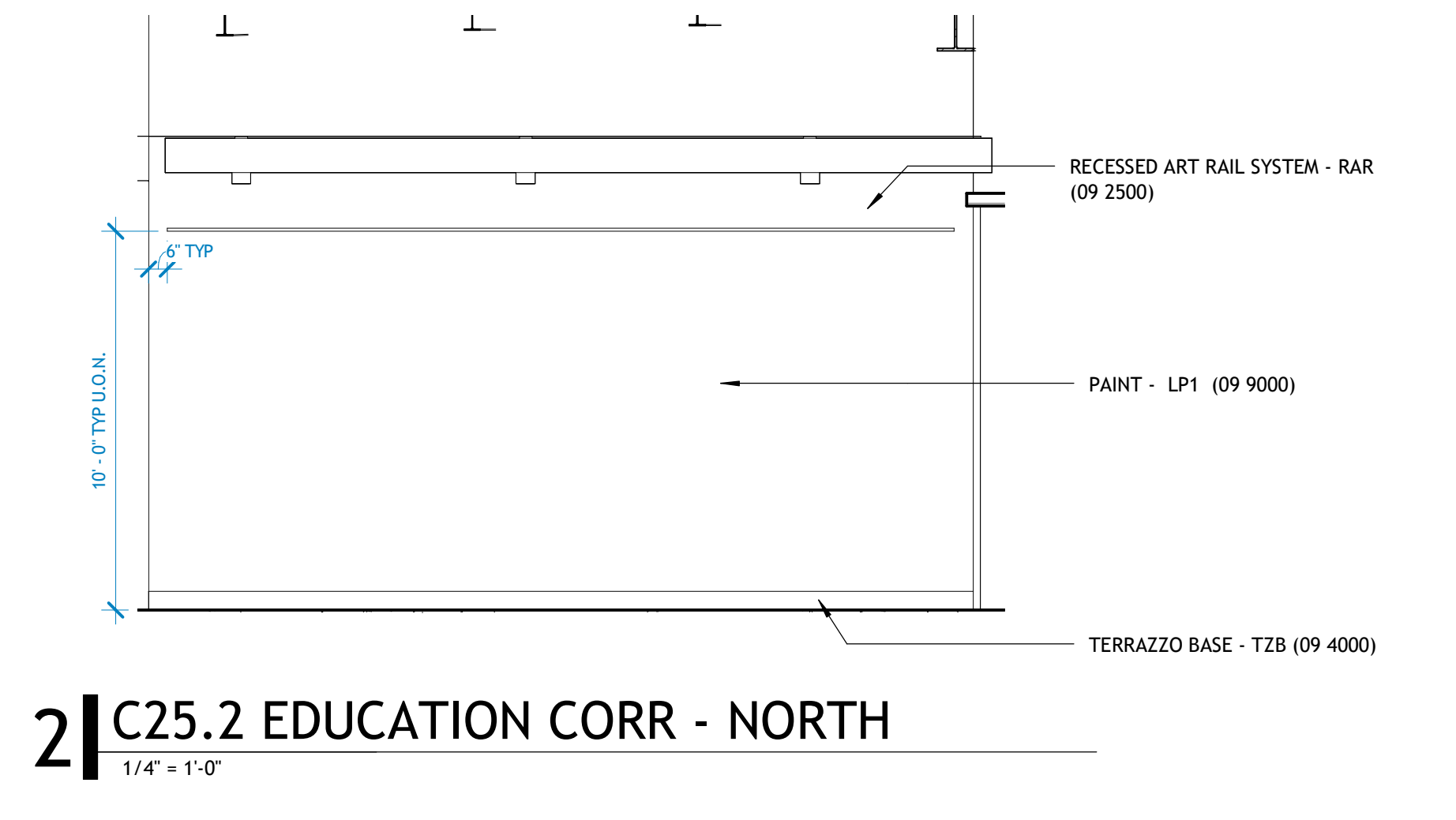
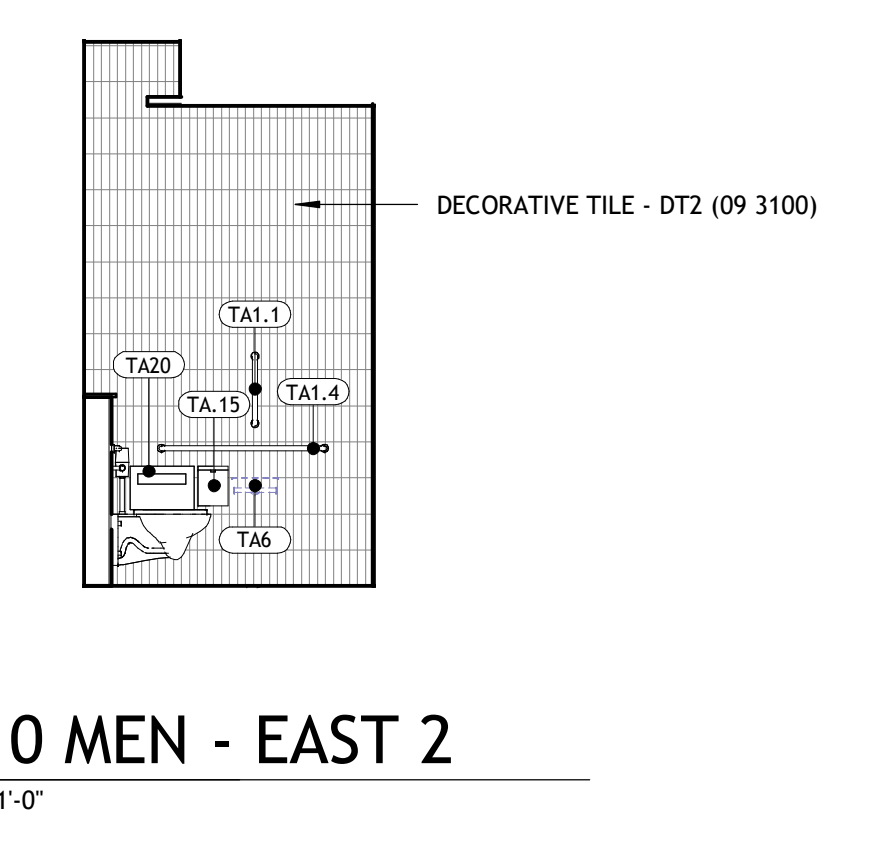
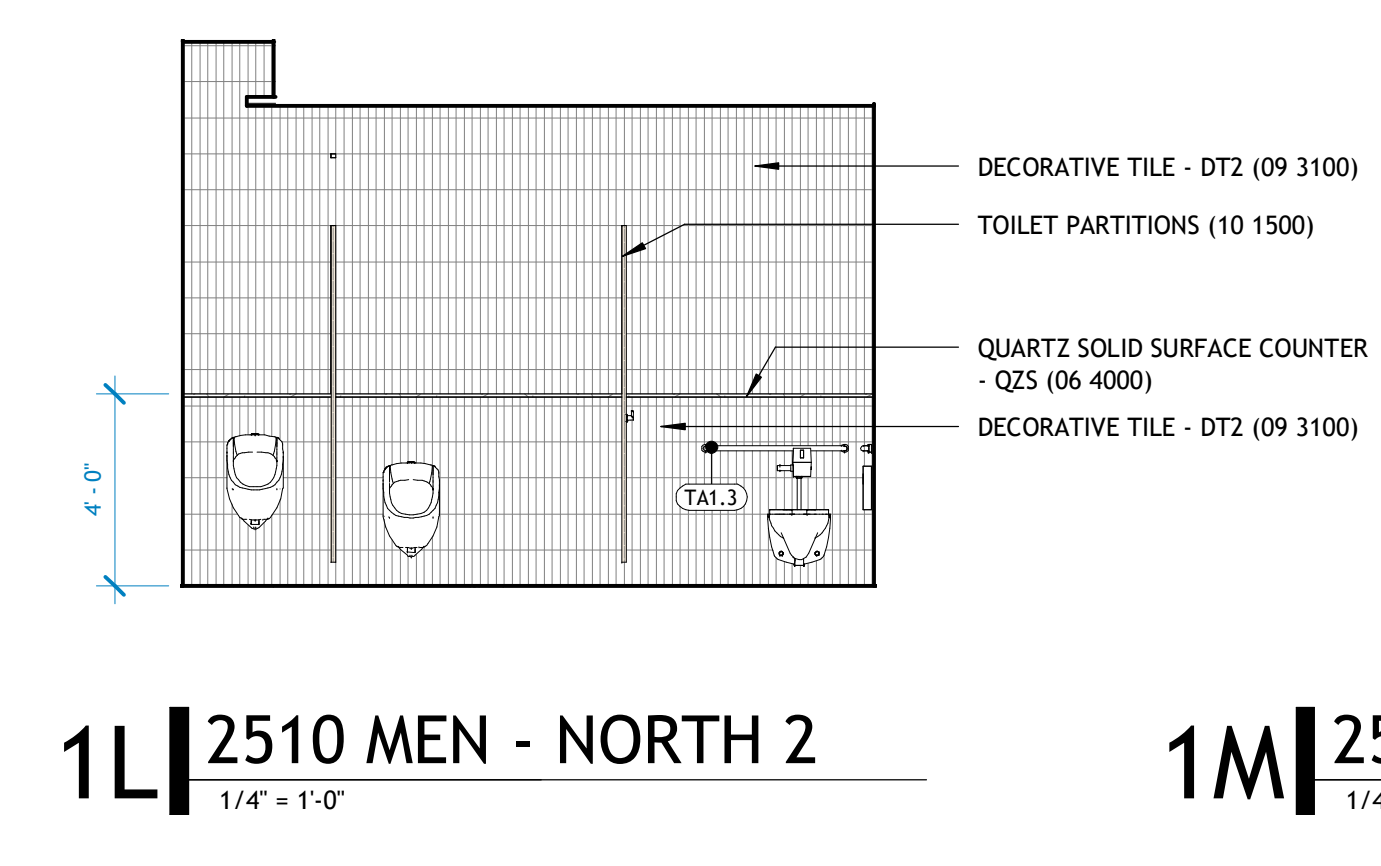
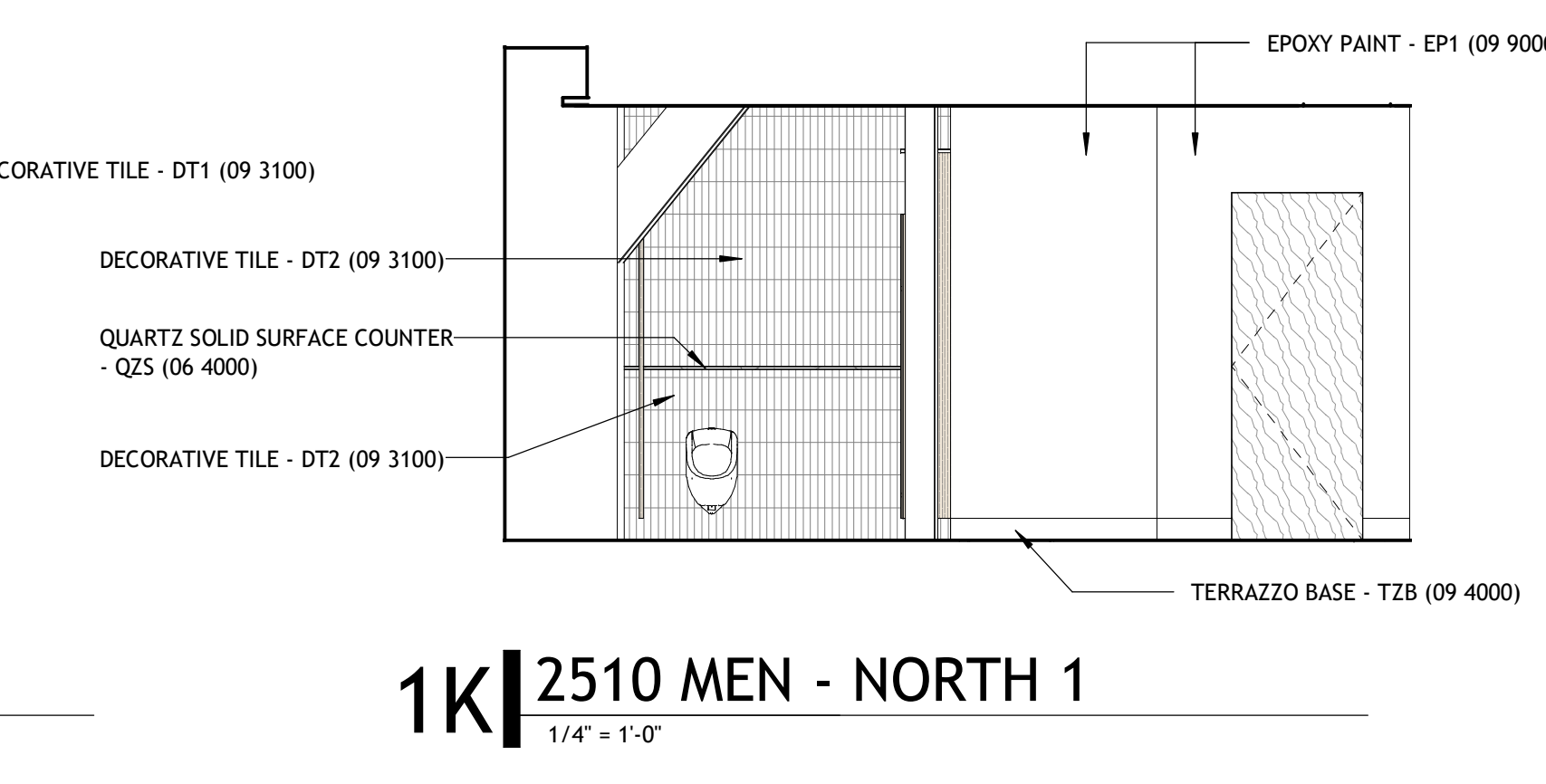
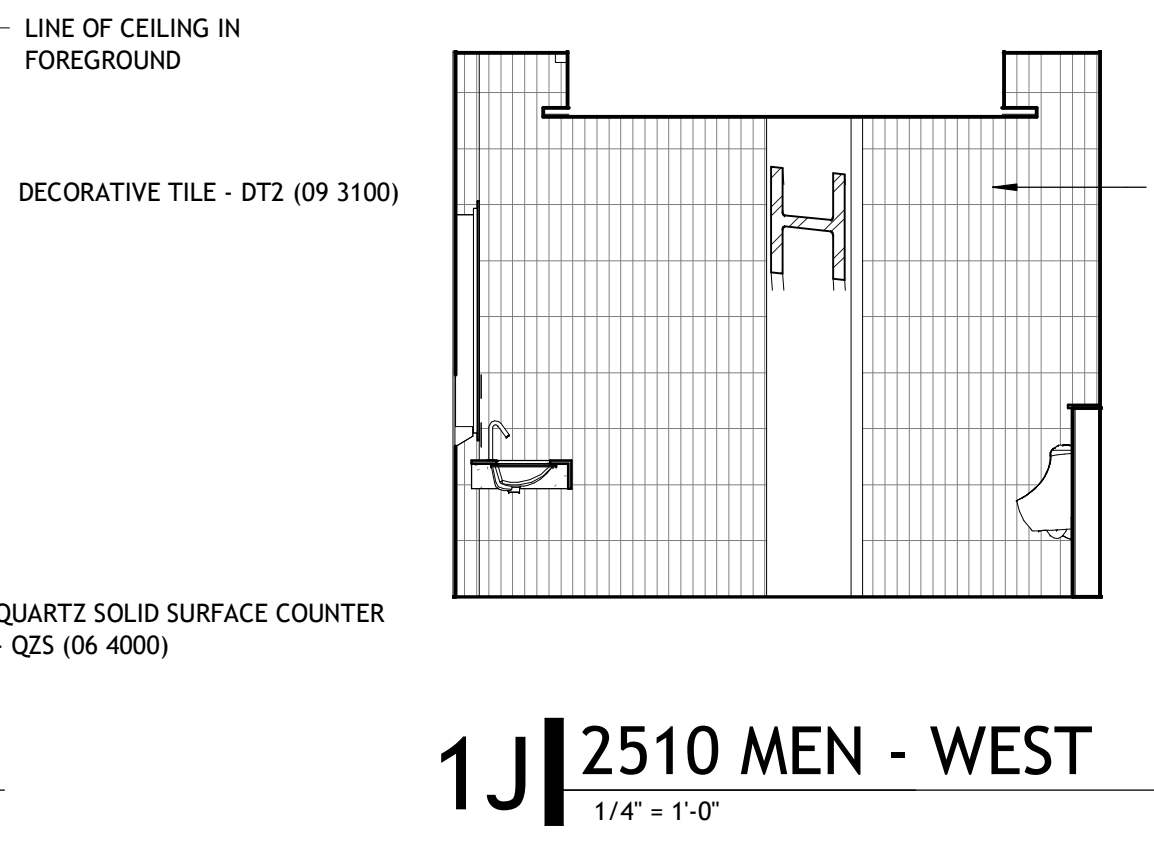
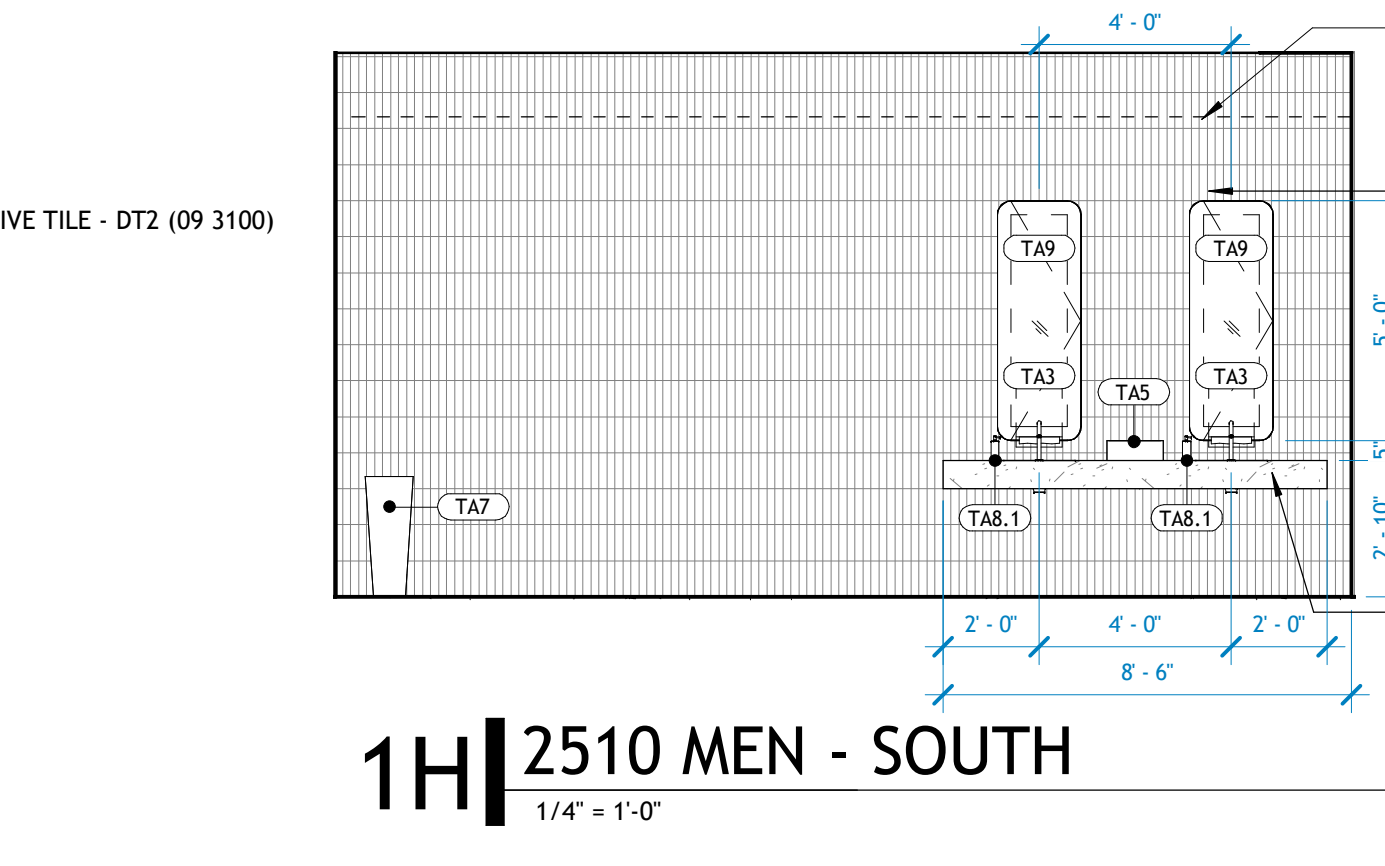
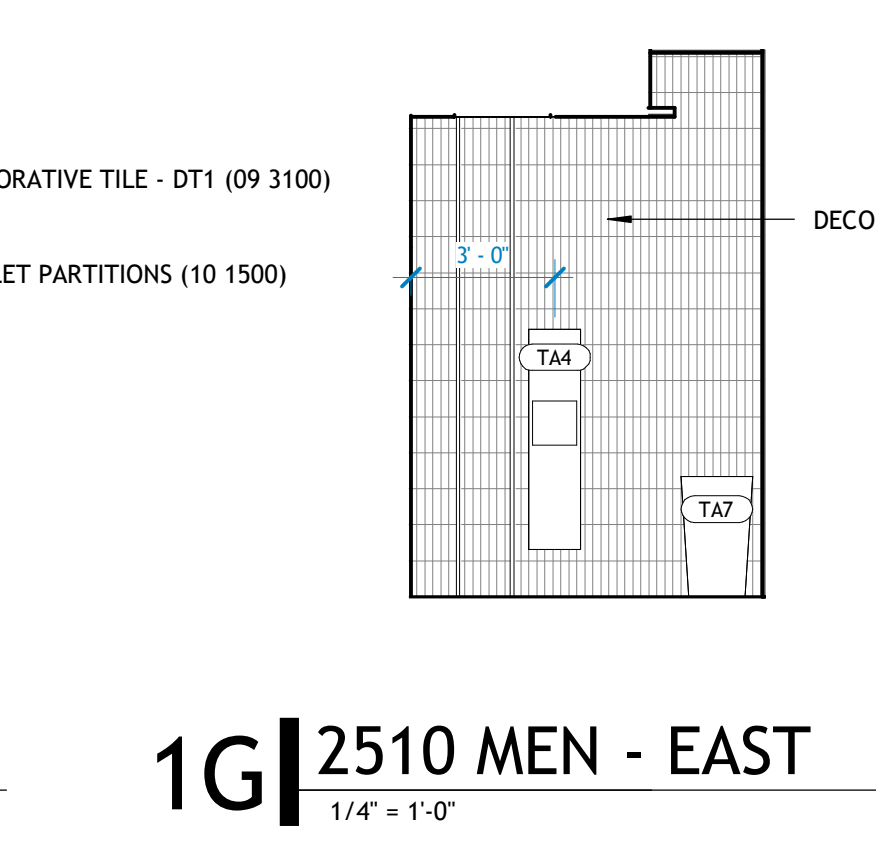
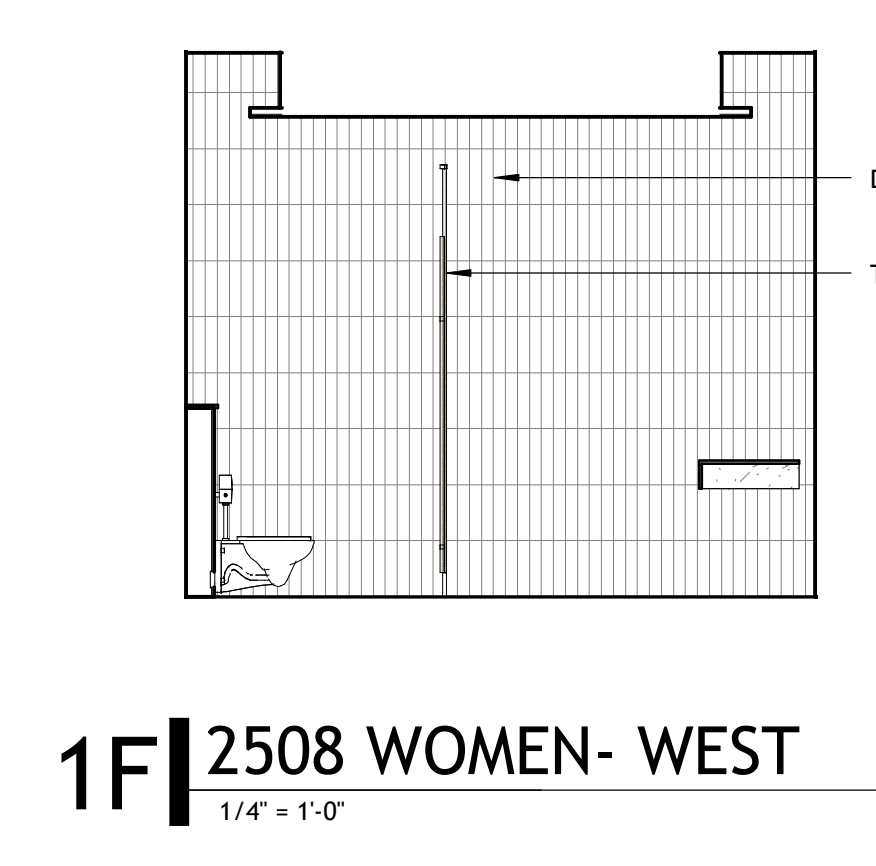
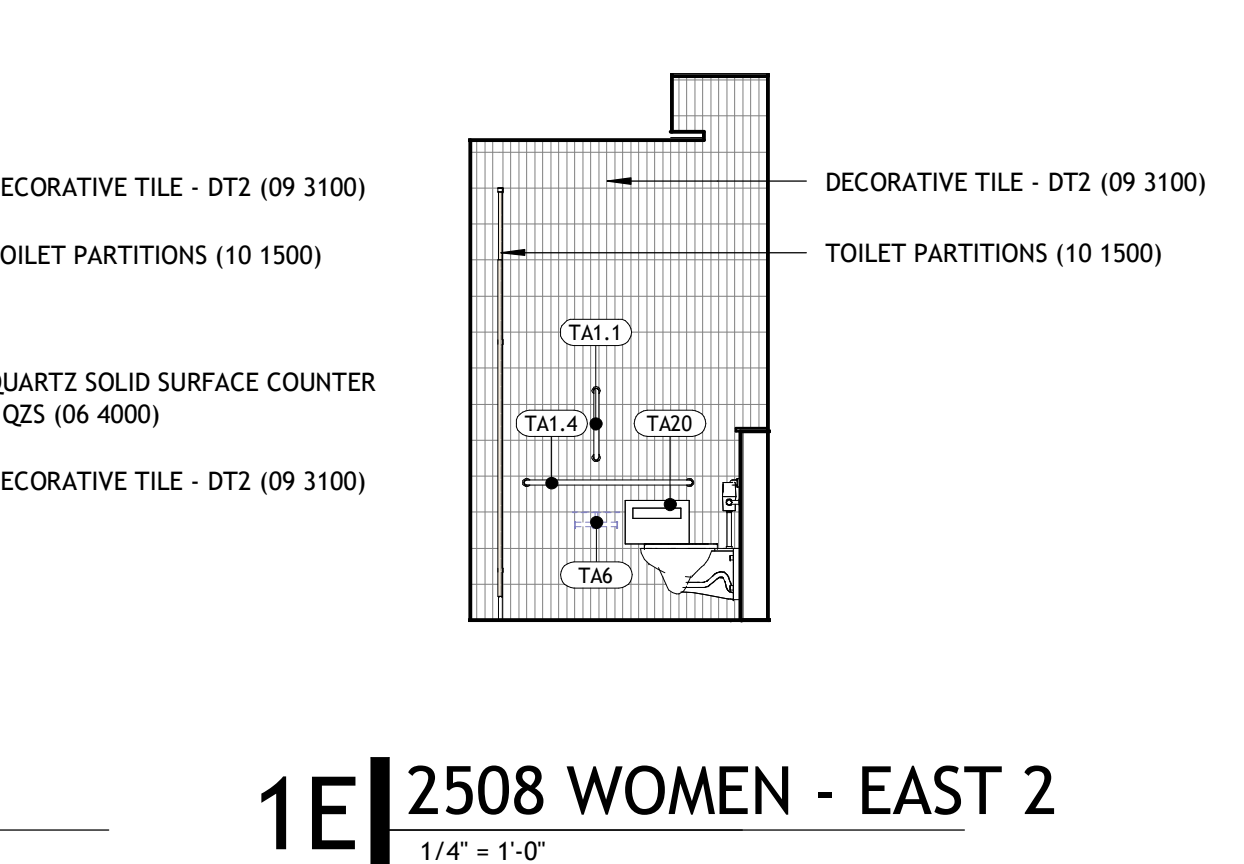
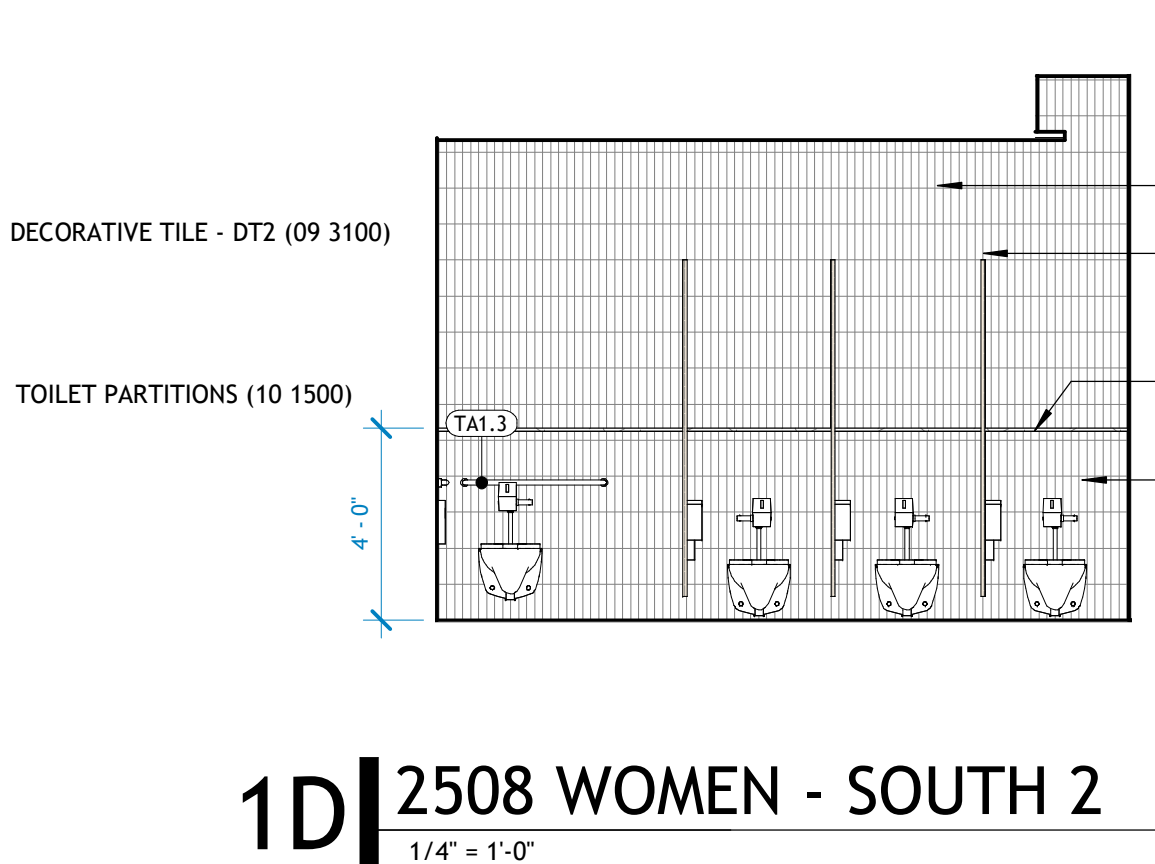
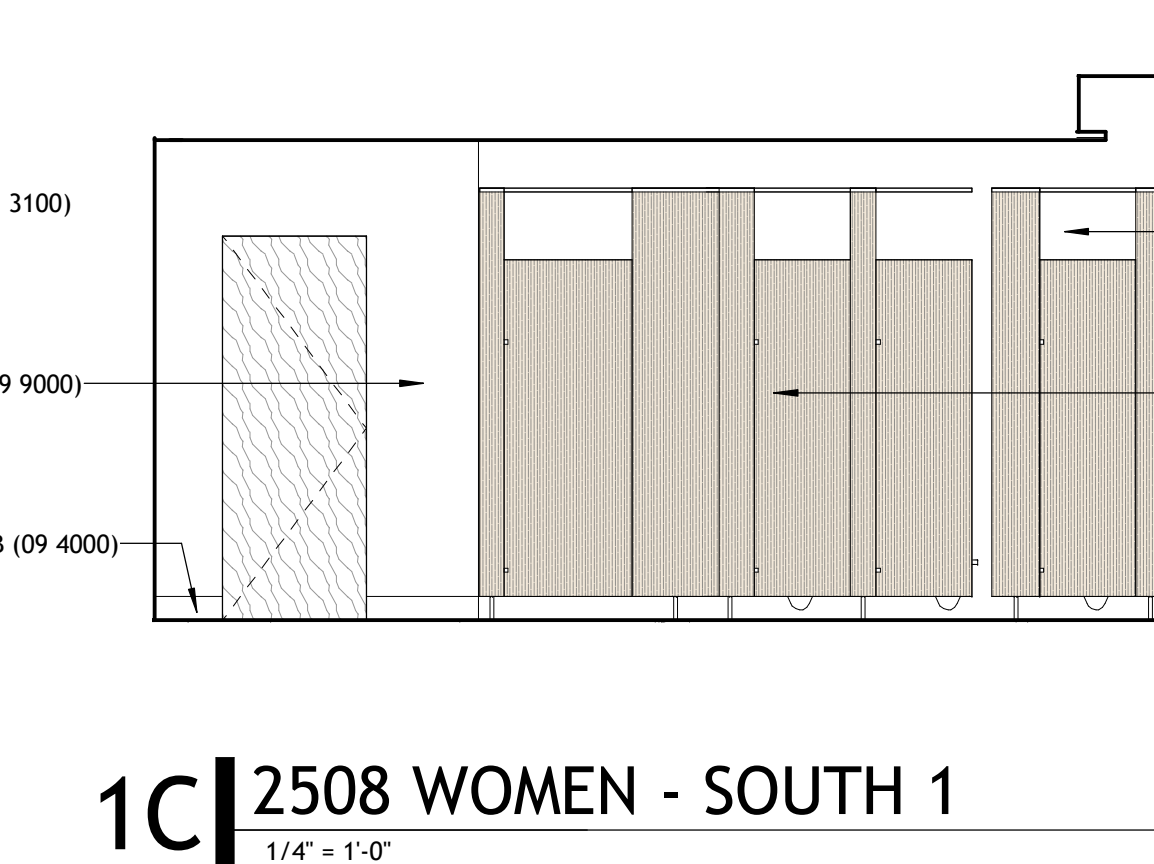
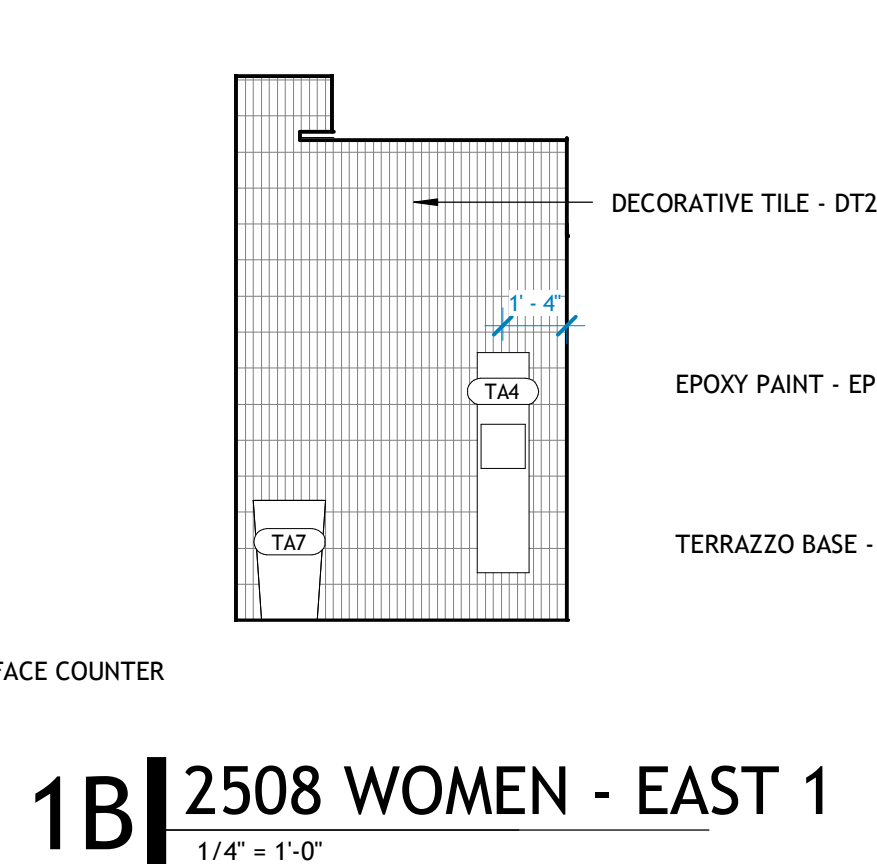
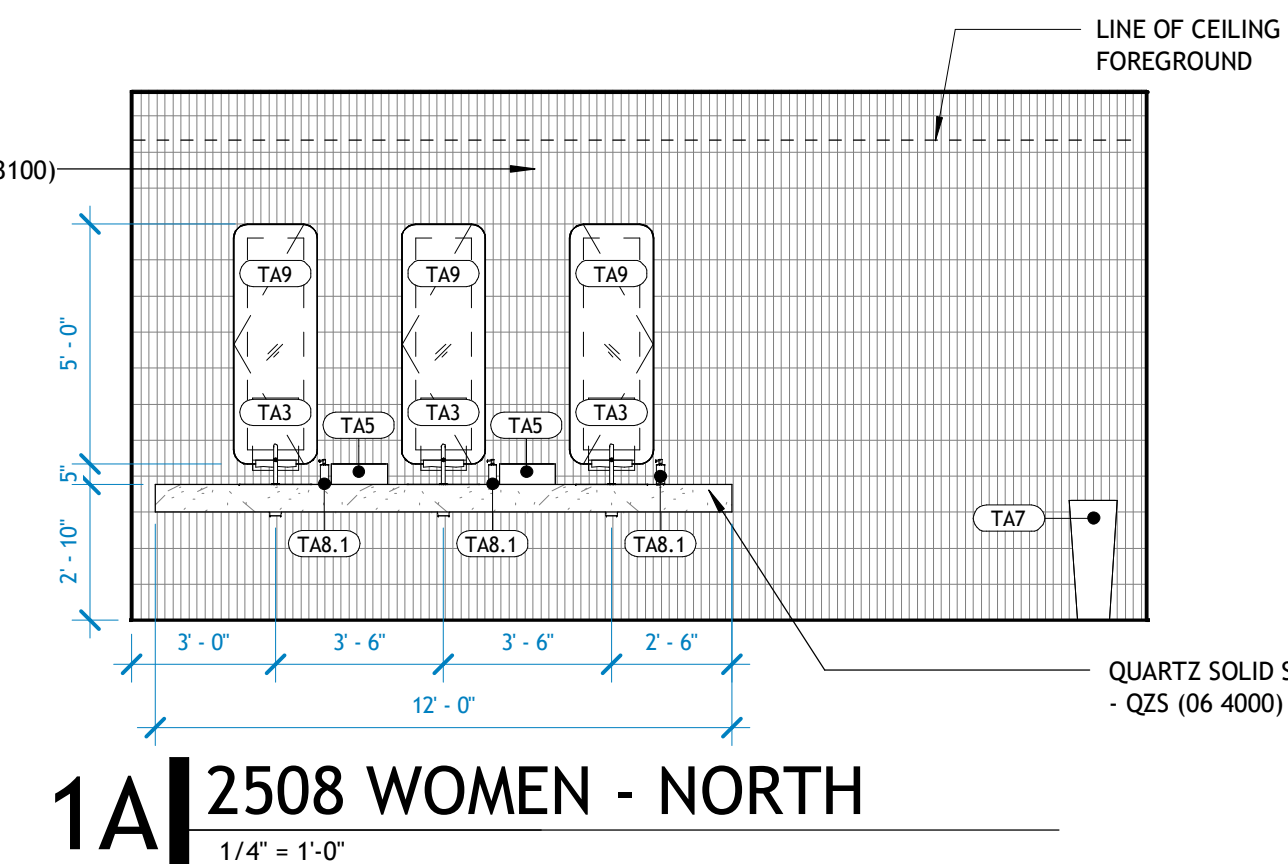
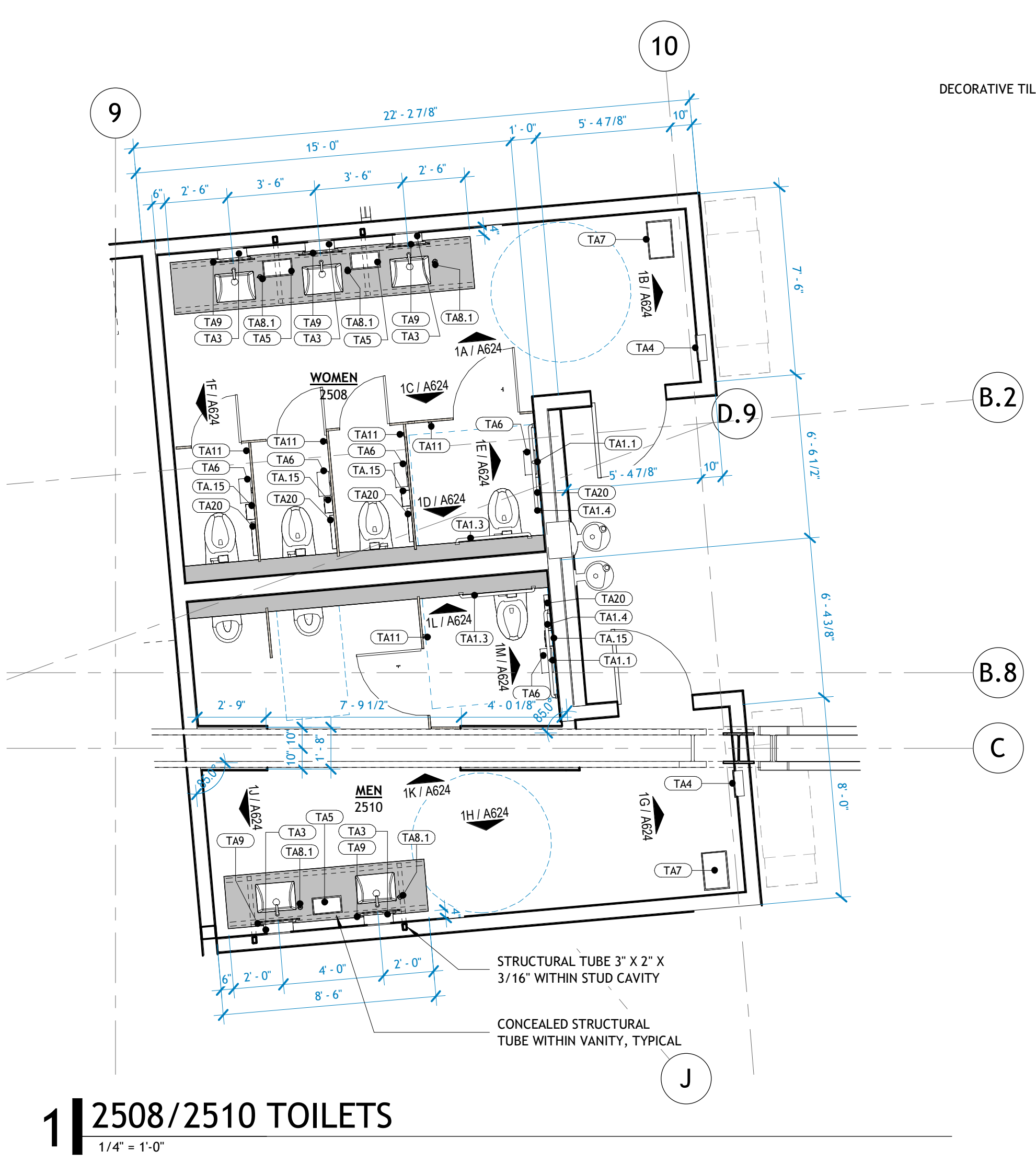
**1T** CAFE ELEVATION - BRASS WALL





REVISIONS		
NUMBER	DATE	DESCRIPTION
1	03.13.2023	ADDENDUM 1
2	01.08.2024	PR:022

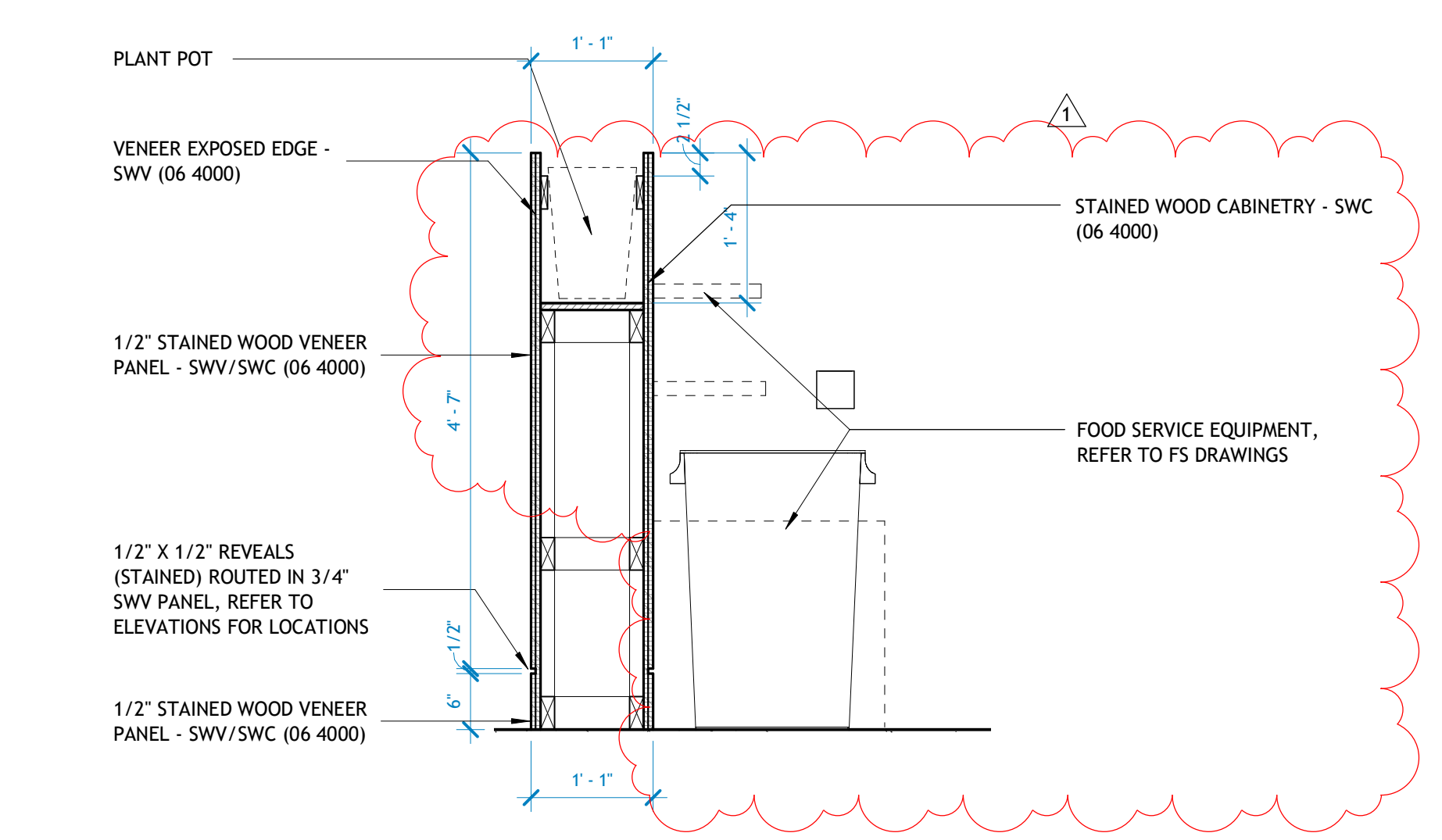
Contents:  
ENLARGED PLANS AND INTERIOR ELEVATIONS - L2 EDUCATION AREAS



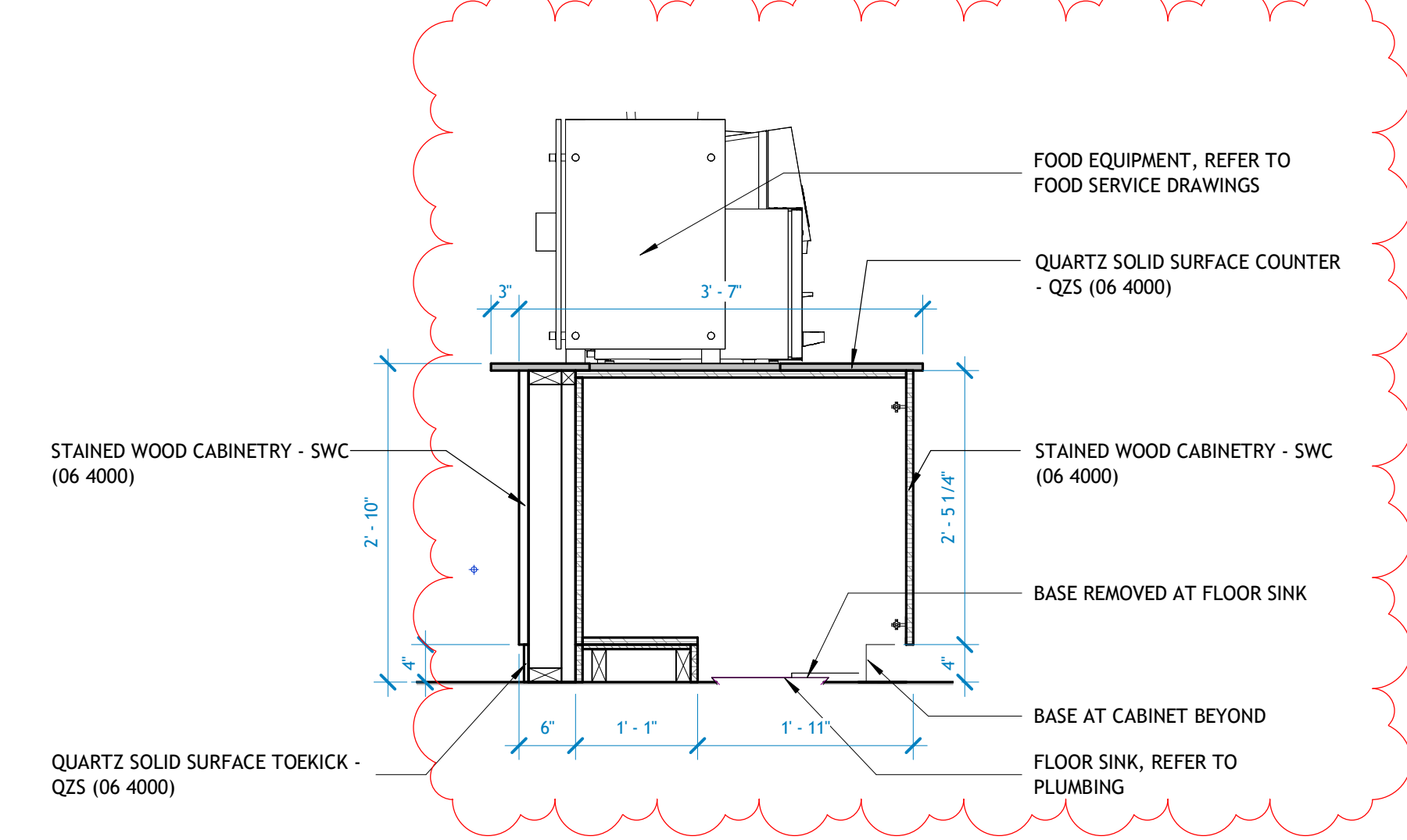




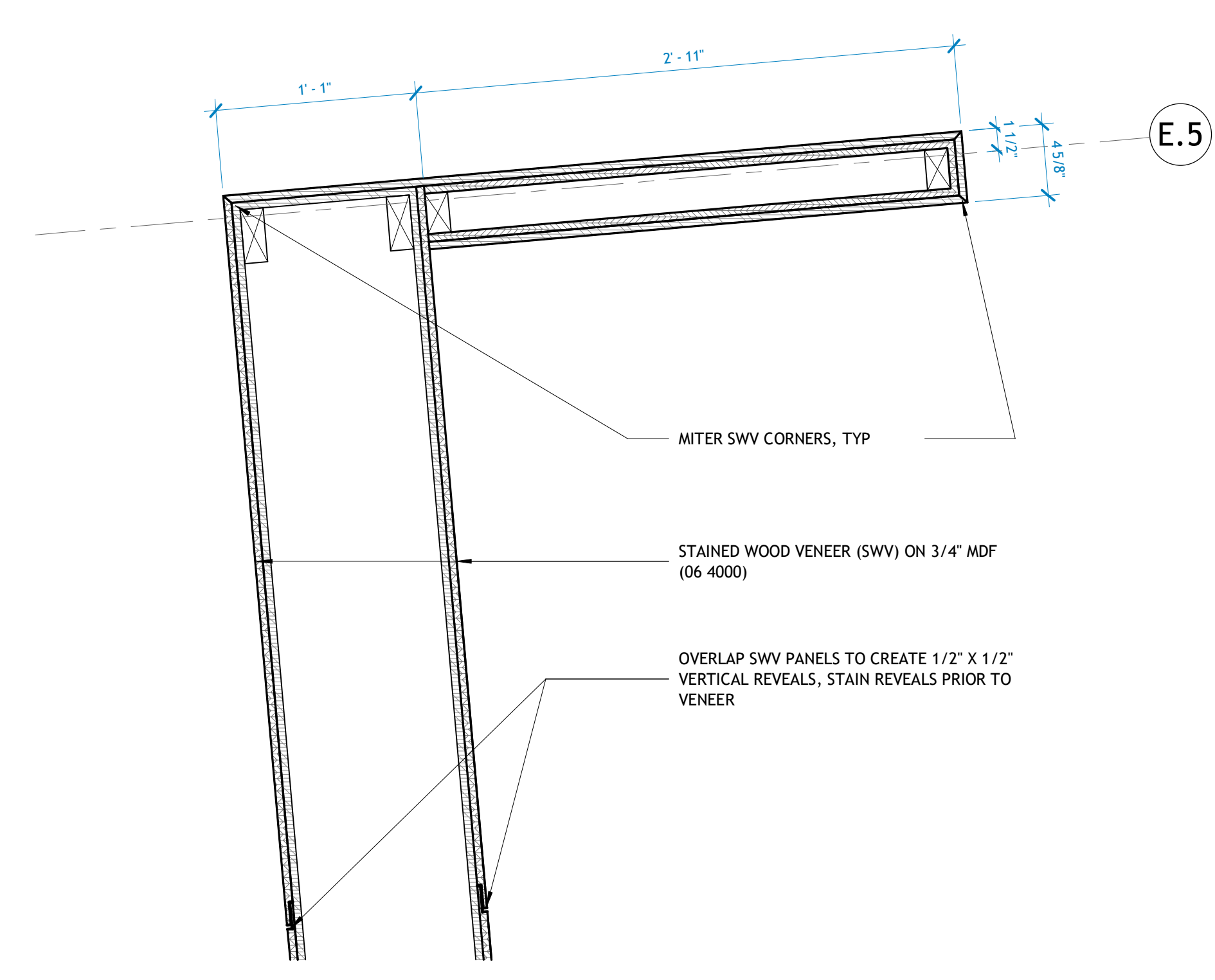
NUMBER	DATE	DESCRIPTION
1	01.08.2024	PRG 022



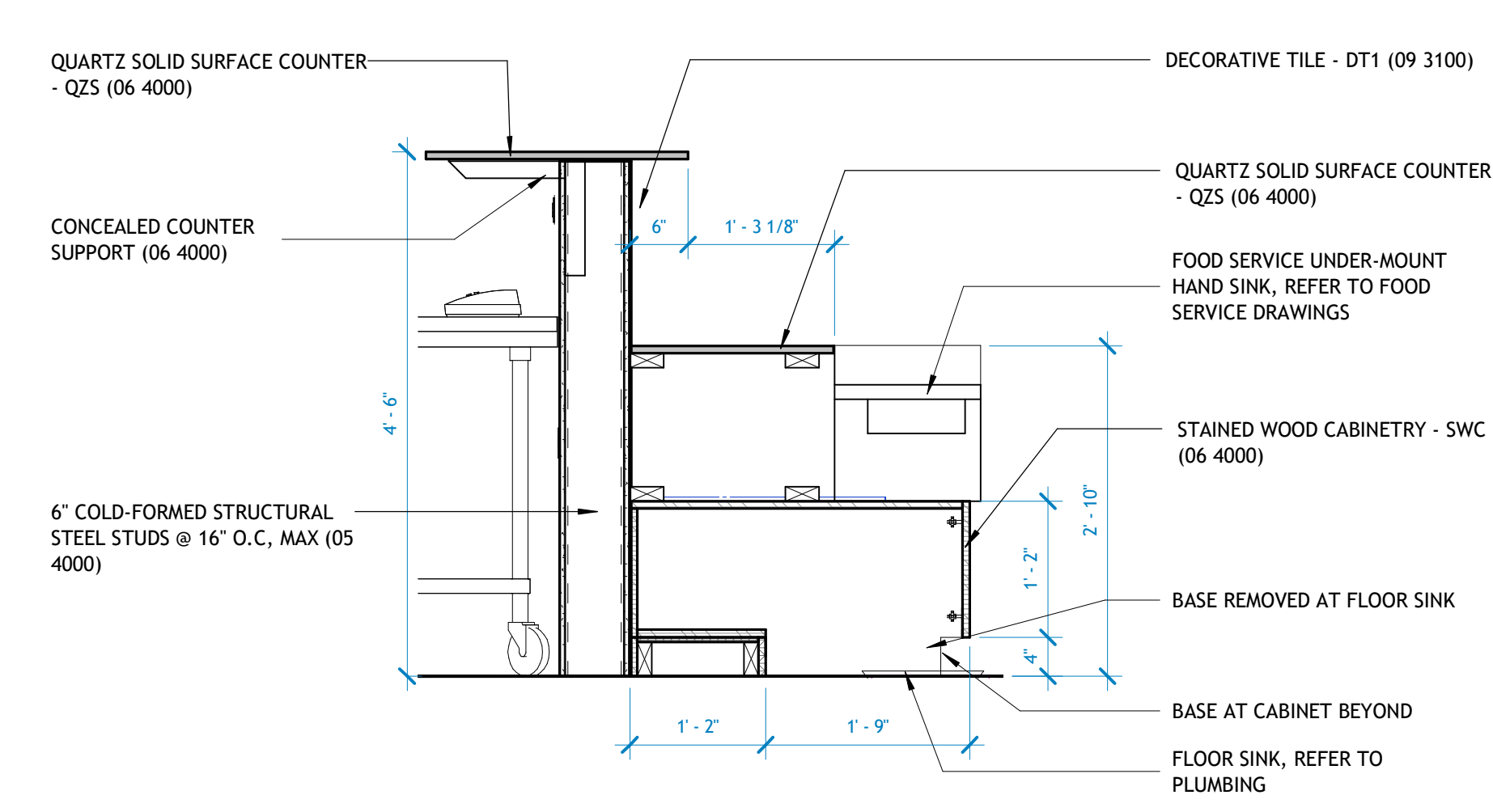
**4 MW SECTION - CAFE 4**  
3/4" = 1'-0"



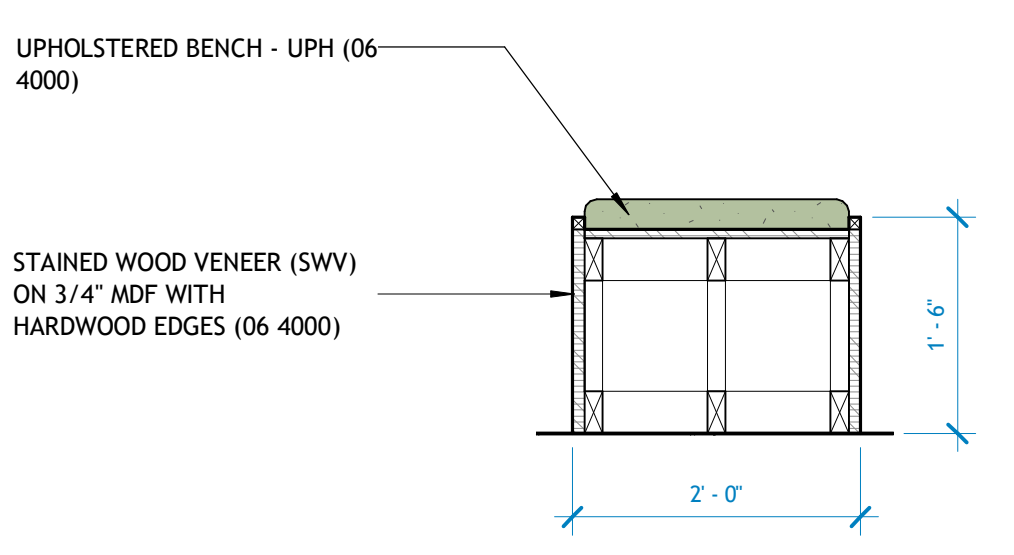
**1 MW SECTION - CAFE 1**  
3/4" = 1'-0"



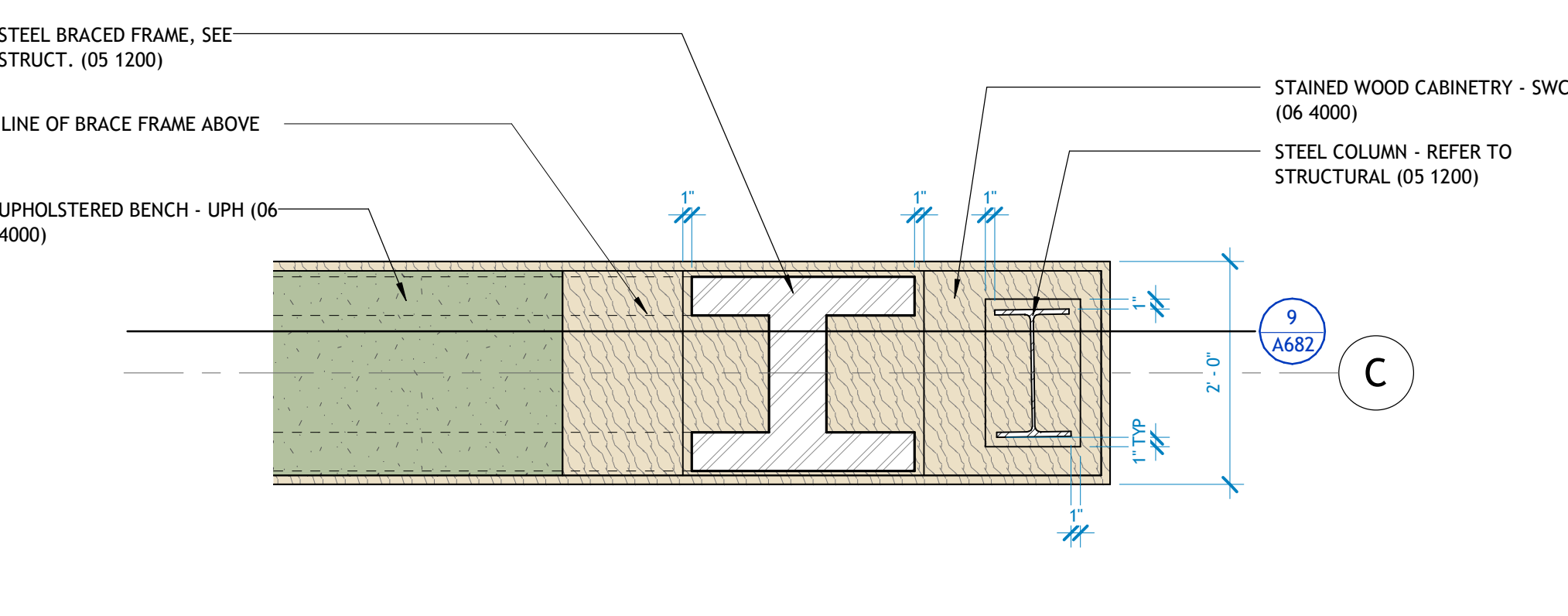
**6 MW PLAN SECTION - CAFE**  
1/12" = 1'-0"



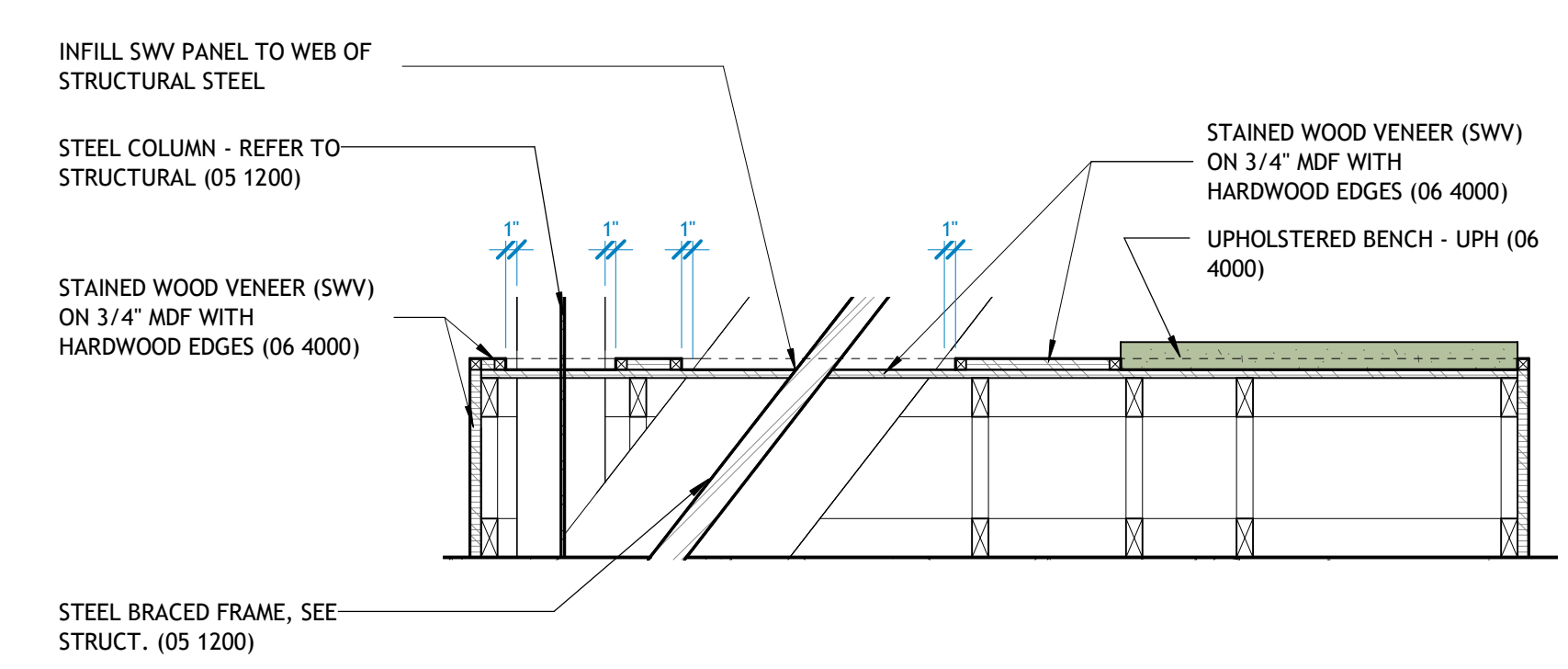
**5 MW SECTION - CAFE 5**  
3/4" = 1'-0"



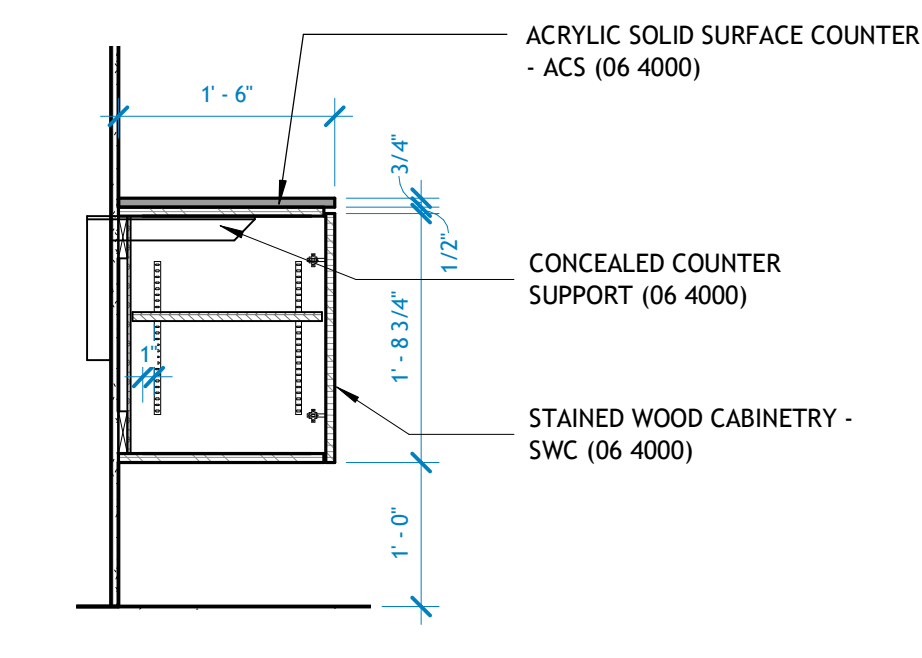
**7 MW SECTION - BENCH AT COLUMNS 1**  
3/4" = 1'-0"



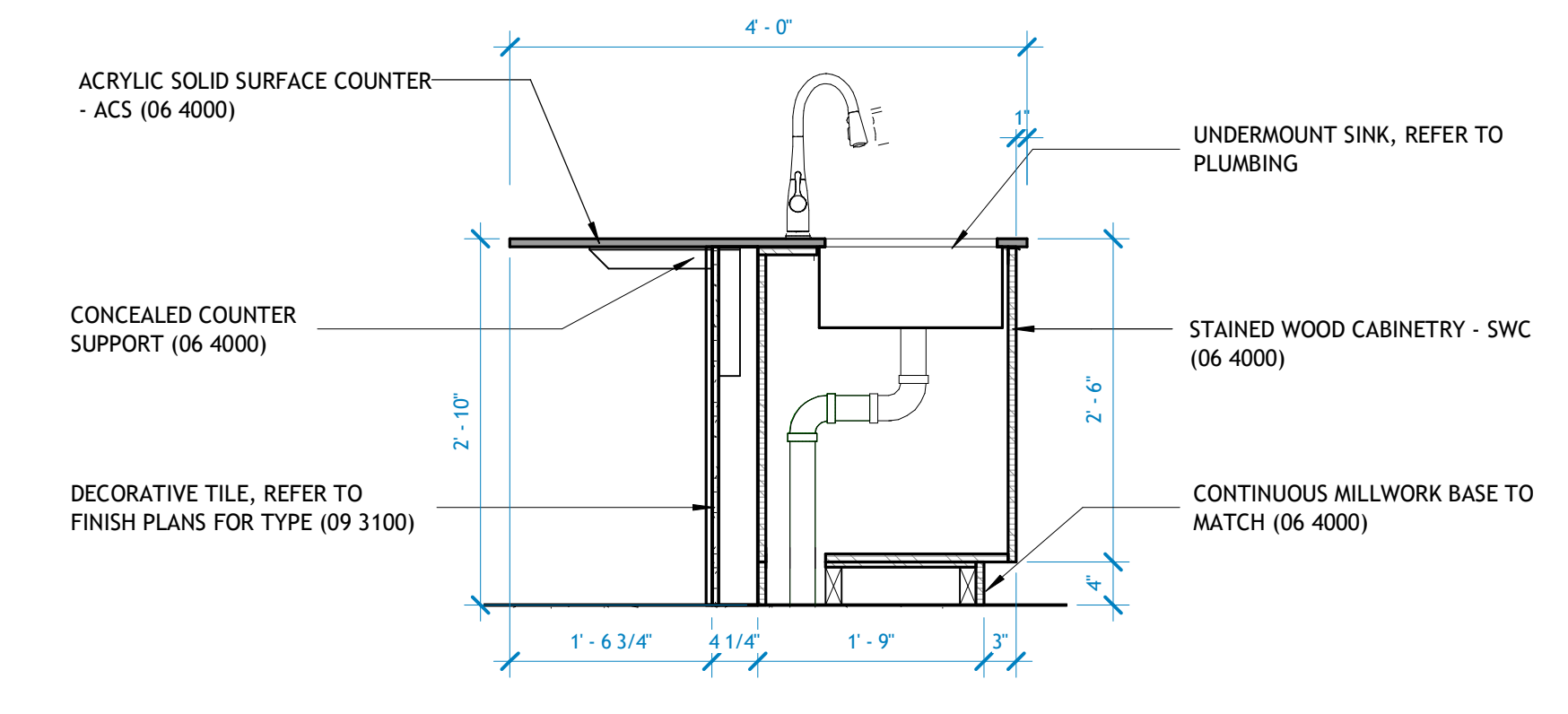
**8 MW SECTION - UPH BENCH PLAN**  
3/4" = 1'-0"



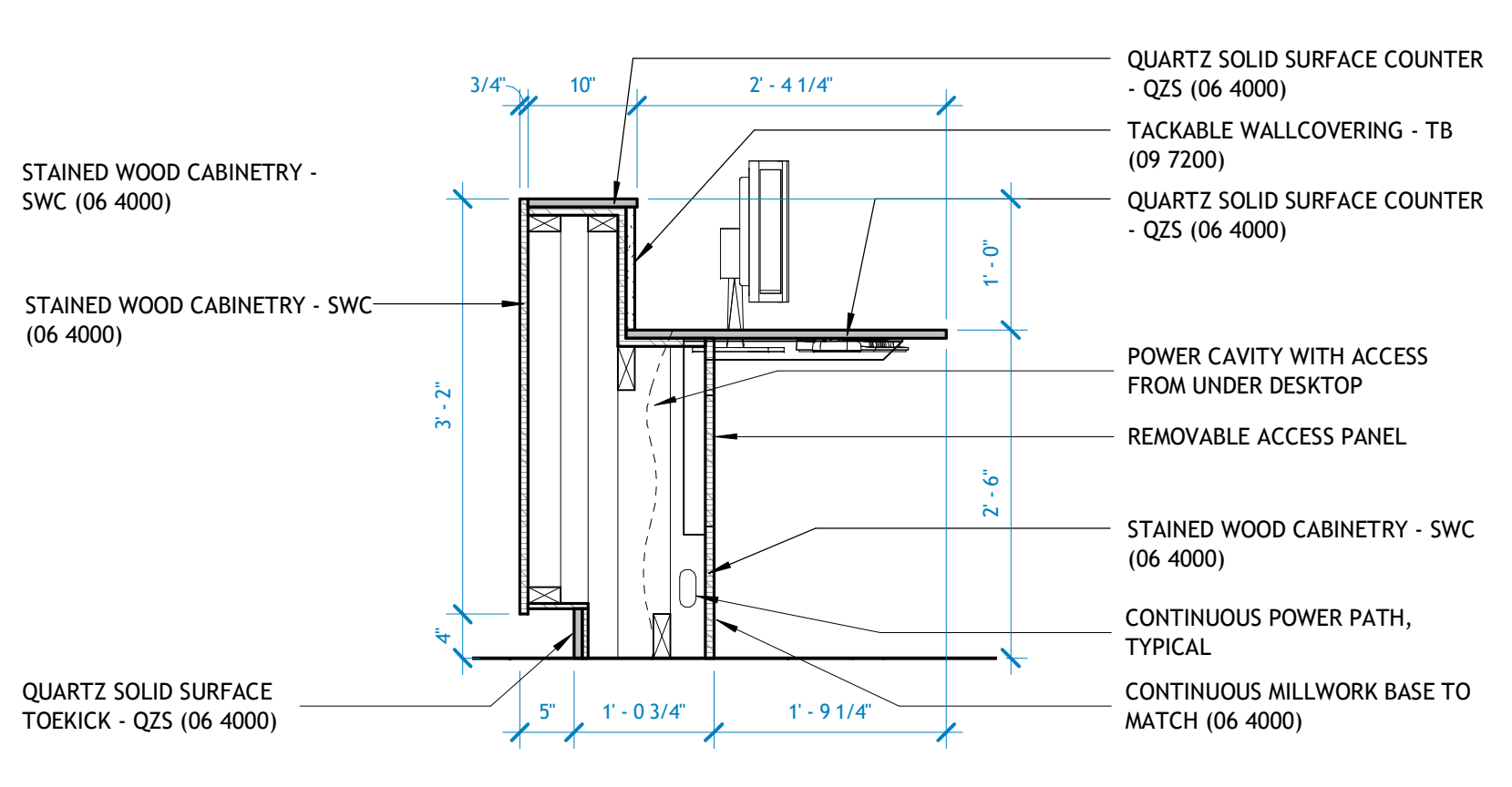
**9 MW SECTION - UPH BENCH 3**  
3/4" = 1'-0"



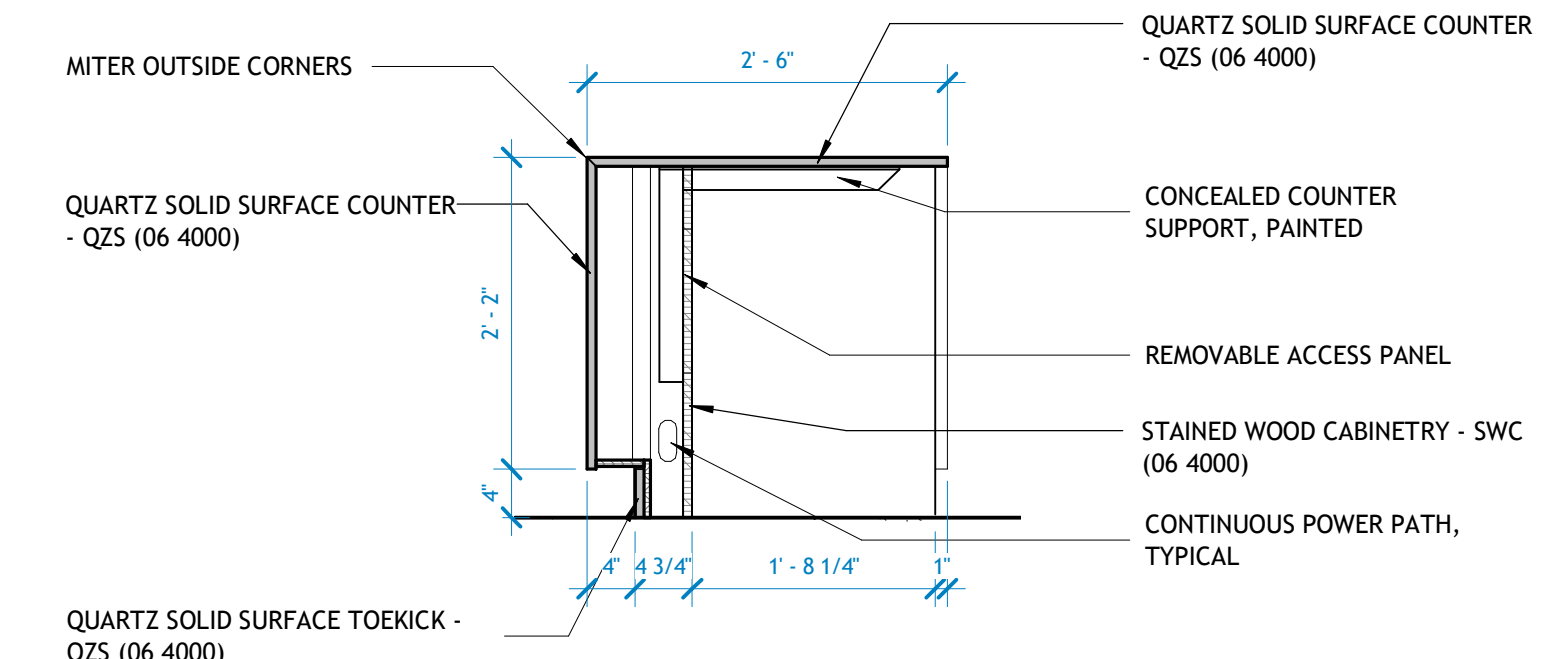
**10 MW SECTION - CONF CREDENZA**  
3/4" = 1'-0"



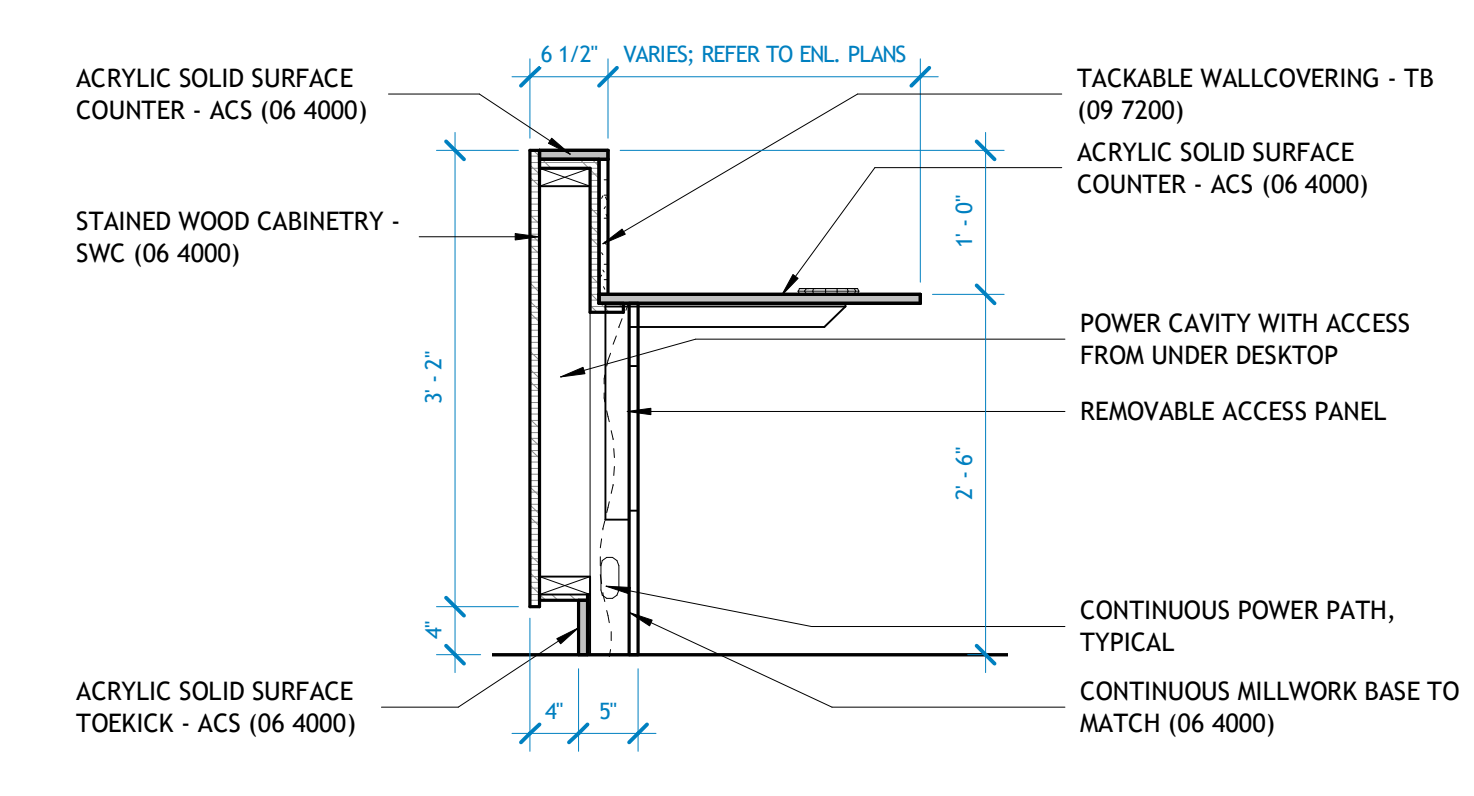
**11 MW SECTION - BREAK ROOM ISLAND**  
3/4" = 1'-0"



**12 MW SECTION - 3012 RECEPTION DESK**  
3/4" = 1'-0"



**13 MW SECTION - 3012 RECEPTION DESK 2**  
3/4" = 1'-0"



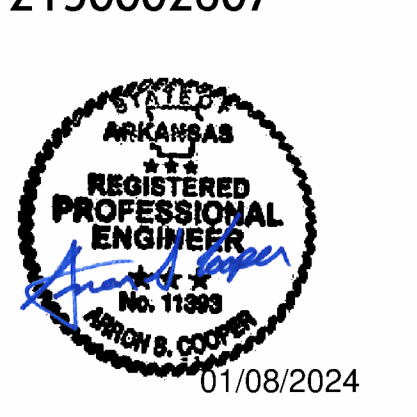
**14 MW SECTION - LIBRARY DESK**  
3/4" = 1'-0"



**DOOR SCHEDULE - STANDARD DOORS AND FRAMES**

DOOR NUMBER	TO ROOM	DOOR		FRAME		FIRE RATING	ELECTRICAL NOTES	DOOR HARDWARE	GENERAL NOTES
		DOOR TYPE	WIDTH	HEIGHT	PANEL TYPE				
0102A	LD PARKING	SINGLE	4'-0"	7'-8"	HM#1	F F1M	HM		
0102B	LD PARKING	SINGLE	3'-0"	7'-8"	HM#1	F F1M	HM		
0102C	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0104A	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0104B	LD PARKING	SINGLE	4'-0"	7'-8"	HM#1	F F1M	HM		
0105A	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0112A	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0114A	LD PARKING	SINGLE	3'-0"	7'-8"	HM#1	F F1M	HM		
0116A	LD PARKING	SINGLE	4'-0"	7'-8"	HM#1	F F1M	HM		
0116B	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0119	LD PARKING	SINGLE	3'-0"	7'-8"	HM#1	F F1M	HM		
0120A	LD PARKING	SINGLE	3'-0"	7'-8"	HM#1	F F1M	HM		
0122A	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0122B	LD PARKING	SINGLE	3'-0"	7'-8"	HM#1	F F1M	HM		
0124A	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0124B	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0124C	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
0126A	LD PARKING	DOUBLE	6'-0"	7'-8"	HM#1	F F2M	HM		
1106A	WARNING	DOUBLE	6'-0"	8'-0"	PL2	F F2CF	HM		
1110A	TLT	SINGLE	3'-0"	8'-0"	SC5	F F1CF(1)	HM		
1112A	AJV	SINGLE	3'-0"	8'-0"	PL2	F F1CF(1)	HM		
1116A	TOILET ALCOVE	SINGLE	3'-0"	8'-0"	SC5	F F1CF	HM		
1118A	TOILET ALCOVE	SINGLE	3'-0"	8'-0"	SC5	F F1CF	HM		
1120A	STAR ALCOVE	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1201A	CTRL	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1202A	CTRL	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1204A	SIMULATION CORRIDOR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1206A	SIMULATION CORRIDOR	DOUBLE	6'-0"	8'-0"	PL2	F F2	HM		
1207A	SIMULATION CORRIDOR	DOUBLE	6'-0"	8'-0"	PL2	F F2	HM		
1208A	SIMULATION CORRIDOR	DOUBLE	6'-0"	8'-0"	PL2	F F2	HM		
1210A	OPERATING ROOM	DOUBLE	6'-0"	8'-0"	PL1	F F2	HM		
1216A	CTRL	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1226A	CTRL	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1228A	CTRL	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1302A	SOUTHWEST CORR	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
1304A	SOUTHWEST CORR	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
1306A	SOUTHWEST CORR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
1308A	SOUTHWEST CORR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
1309A	WELCOME DESK	SINGLE	3'-0"	8'-0"	PER MFR	F F2	HM		
1310C	CORR	DOUBLE	6'-0"	8'-0"	PL2	F F2	HM		
1312A	ELEC	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1313A	CORR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
1318A	TLT	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
1400B	MISC. CARTS	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1404A	ANATOMY RESOURCE CENTER	DOUBLE	6'-0"	8'-0"	PL2	F F2	HM		
1404B	GYN	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
1414A	GYN	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
1416A	ADA SHR	SINGLE	3'-0"	8'-0"	HM#1	F F1M	HM		
1500A	TECH SUPPORT	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
1502A	STOR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1504A	FACILITIES CONF	SINGLE	3'-0"	8'-0"	SC5	FG F1M	HM		
1504B	CORR	SINGLE	3'-0"	7'-0"	PL2	F F1M	HM		
1502A	SERVICES CORR	SINGLE	3'-0"	7'-0"	PL2	F F1M	HM		
1524A	TLT	SINGLE	3'-0"	7'-0"	SC5	F F1M	HM		
1525A	TLT	SINGLE	3'-0"	7'-0"	SC5	F F1M	HM		
1528A	SECURITY	SINGLE	3'-0"	7'-0"	SC5	F F1M	HM		
1532A	SERVICES CORR	DOUBLE	6'-0"	7'-0"	PL2	F F2	HM		
1532B	CORR	SINGLE	3'-0"	7'-0"	PL2	F F1M	HM		
1534A	SERVICES CORR	DOUBLE	6'-0"	7'-0"	PL2	F F2	HM		
1534B	SERVICES CORR	DOUBLE	6'-0"	7'-0"	PL2	F F2	HM		
1538A	SERVICES CORR	SINGLE	3'-0"	7'-0"	PL2	F F1M	HM		
1540A	SERVICES CORR	SINGLE	3'-0"	7'-0"	PL2	F F1M	HM		
1542A	SERVICES CORR	SINGLE	3'-0"	7'-0"	PL2	F F1M	HM		
1542B	L.T. STOR	SINGLE	3'-0"	7'-0"	PL2	F F1M	HM		
1552A	BIKE GROTTTO	DOUBLE	6'-0"	7'-0"	HM#1	F F1M	HM		
1556A	BLDG SUPPORT - SHOP	DOUBLE	6'-0"	7'-0"	HM#1	F F1M	HM		
1608A	TLT	SINGLE	3'-0"	8'-0"	HM#1	F F1M	HM		
1610A	WORK	SINGLE	3'-0"	8'-0"	PL1	F F1M	HM		
1616B	CONTROL / TEAM OBSERVATION	SINGLE	3'-6"	8'-0"	PL1	F F1M	HM		
1620A	TLT	SINGLE	3'-0"	8'-0"	PL1	F F1M	HM		
1622A	CLINIC CORR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1624A	CLINIC CORR	SINGLE	4'-0"	8'-0"	PL2	F F1M	HM		
1626A	MEDS ROOM	SINGLE	3'-0"	7'-10"	PL2	F F1M	HM		
1664A	TLT	SINGLE	3'-0"	8'-0"	PL1	F F1M	HM		
1664A	PERSONAL CARE	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
1668A	OFFICE	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
1672A	SP LOUNGE / TRAIN	SINGLE	3'-0"	8'-0"	PL1	F F1M	HM		
1678B	SP LOUNGE / TRAIN	SINGLE	3'-6"	8'-0"	PL1	F F1M	HM		
1678B	TLT	SINGLE	3'-0"	8'-0"	PL1	F F1M	HM		
1678A	CLINIC CORR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1680A	DECONTAM	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
1688A	TLT	SINGLE	3'-6"	8'-0"	PL1	F F1M	HM		
2102A	KITCHEN	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2104A	TLT	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
2106A	CAFE DINING	SINGLE	3'-6"	8'-0"	PL2	F F1M	HM		
2110A	OFFICE	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2202A	MONUMENTAL CORRIDOR	SINGLE	3'-0"	8'-0"	SC5	F F1CF	HM		
2204A	MONUMENTAL CORRIDOR	SINGLE	3'-0"	8'-0"	SC5	F F1CF	HM		
2206A	MED CLAS	SINGLE	3'-6"	8'-0"	PL2	F F1CF	HM		
2208A	EDUCATION CORRIDOR	DOUBLE	6'-0"	7'-0"	SC5	F F2	HM		
2208B	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	HM#1	F F1M	HM		
2210A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2212A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2214A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2216A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2218A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2219A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2220A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2222A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2224A	EDUCATION CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2230A	COFFEE	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2304A	COFFEE	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2308A	LIBRARY CORR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2309A	TLT	SINGLE	3'-0"	8'-0"	SC5	F F1CF(1)	HM		
2310A	LIBRARY CORR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2312A	LIBRARY CORR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2314A	MONUMENTAL CORRIDOR	SINGLE	3'-0"	8'-0"	SC5 / MW	F F1CF MW PER MFR	HM		
2320A	OFFICE	SINGLE	3'-0"	7'-0"	SC5	F F1M	HM		
2400A	EDUCATION CORR	DOUBLE	6'-0"	8'-4"	SC5	F F2CF	HM		
2400B	EDUCATION CORR	DOUBLE	6'-0"	8'-4"	SC5	F F2CF	HM		
2400C	LOCK	DOUBLE	6'-0"	8'-4"	SC5	F F2CF(1)	BY MFR. 45		
2400D	LOCK	DOUBLE	6'-0"	8'-4"	SC5	F F2CF(1)	BY MFR. 45		
2402A	AJV	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2404A	STORAGE	DOUBLE	6'-0"	7'-10"	PL2	F F2CF(1)	BY MFR. 45		
2406A	TOUCHDOWN OFFICE	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2410A	EDUCATION CORR	DOUBLE	6'-0"	8'-4"	SC5	F F2CF	HM		
2410B	EDUCATION CORR	DOUBLE	6'-0"	8'-4"	SC5	F F2CF	HM		
2410C	LOCK	DOUBLE	6'-0"	8'-4"	SC5	F F2CF(1)	BY MFR. 45		
2410D	LOCK	DOUBLE	6'-0"	8'-4"	SC5	F F2CF(1)	BY MFR. 45		
2412A	AJV	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2414A	STORAGE	DOUBLE	6'-0"	7'-10"	PL2	F F2CF(1)	BY MFR. 45		
2416A	TOUCHDOWN OFFICE	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2500A	CORRIDOR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2502A	CORRIDOR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
2504A	EDUCATION CORR	DOUBLE	6'-0"	8'-0"	PL2	F F2CF	HM		
2504B	CORRIDOR	SINGLE	3'-0"	8'-0"	PL2	F F1CF	HM		
2504C	CORRIDOR	SINGLE	3'-0"	8'-0"	PL2	F F1CF	HM		
2508A	EDUCATION CORR	SINGLE	3'-0"	8'-0"	SC5	F F1CF	HM		
2510A	EDUCATION CORR	SINGLE	3'-0"	8'-0"	SC5	F F1CF	HM		
2514A	EDUCATION CORR	DOUBLE	6'-0"	8'-0"	PL2	F F2	HM		
3002A	PUBLIC LOBBY	SINGLE	3'-0"	8'-0"	SC5	F F1CF	HM		
3004A	PUBLIC LOBBY	SINGLE	3'-0"	8'-0"	SC5	F F1CF	HM		
3006A	PERSONAL / MOTHERS	SINGLE	3'-0"	8'-0"	SC5	F F1CF(1)	HM		
3008A	PUBLIC LOBBY	DOUBLE	6'-0"	8'-0"	PL2	F F2CF	HM		
3100A	L3 CORR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
3102A	L3 CORR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
3104A	L3 CORR	SINGLE	3'-0"	8'-0"	PL2	F F1M	HM		
3106A	L3 CORR	SINGLE	3'-0"	8'-0"	SC5	F F1M	HM		
3108A	L3 WORK CORR	SINGLE	3'-0"	8'-0"	PL2	F F1			



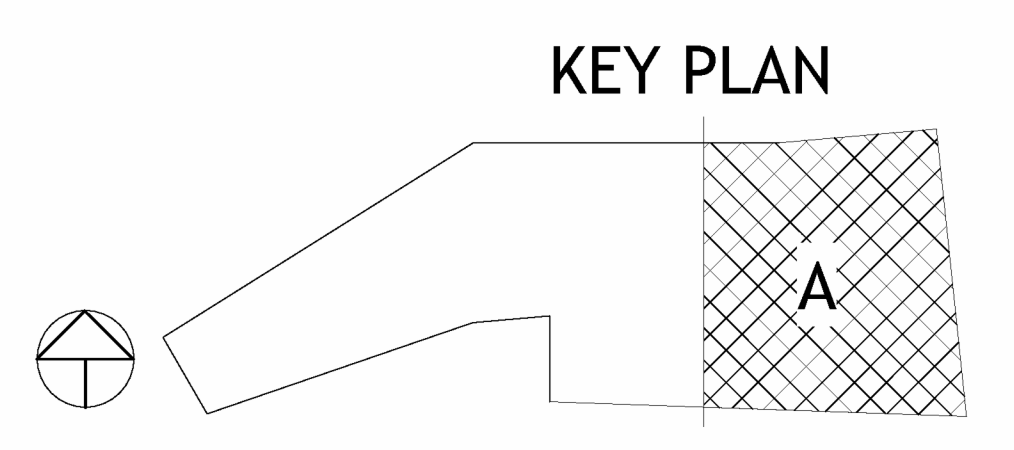


REVISIONS		
NUMBER	DATE	DESCRIPTION
1	03/15/23	As-Built
2	06/05/23	As-Built #2
3	07/25/24	Proposed

- PLUMBING PLAN NOTES:**
- P1 DO NOT INSTALL PLUMBING PIPING OVER ELECTRICAL PANELS OR EQUIPMENT
  - P8 STORM PIPING SHALL BE ROUTED THROUGH SLAB TO SERVE WATER FEATURE OVERFLOW DRAINS. COORDINATE FINAL LOCATION WITH WATER FEATURE CONTRACTOR AND PROJECT MANAGER. REFER TO LEVEL 0 PLAN FOR PIPE ROUTING BELOW.
  - P11 ROOF DRAIN AND OVERFLOW ROOF DRAIN TO BE RECESSED IN LANDSCAPING. COORDINATE FINAL DRAIN LOCATIONS WITH LANDSCAPE DESIGN. REFER TO LANDSCAPING DRAWINGS FOR ALL MOUNTING INFORMATION AND DETAILS.
  - P12 COORDINATE FINAL LOCATION OF DOWNSPOUT NOZZLE WITH ARCHITECT ELEVATIONS AND DETAILS. SPECIFIC EXTERIOR WALL PENETRATIONS MUST BE FOLLOWED FOR SPANDREL PANELS.
  - P16 ROUTE CONDENSATE DRAIN PIPING FROM EQUIPMENT TO NEAREST HUB DRAIN OR CONDENSATE DRAIN BOX. ALL CONDENSATE DRAINS SHALL BE ROUTED TO STORM DRAIN SYSTEM. CONDENSATE SHOULD BE ROUTED TO PRIMARY STORM PIPING TO BE ROUTED OUT OF THE BUILDING. INSTALL IDENTIFICATION MARKERS ON CONCEALED CONDENSATE PIPING.
  - P26 STORM PIPES SERVING PLANTER DRAINS SHALL BE ROUTED THRU SLOPED STRUCTURE BE DOWN TO STORM PIPING AS SHOWN ON SHEET P100A.
  - P27 INSTALL PLANTER DRAINS IN BOTTOM OF PLANTER PER MANUFACTURE RECOMMENDATIONS. COORDINATE DRAIN LOCATION WITH PLANTER CONSTRUCTION AND SLOPE OF BASE.
  - P39 HEAT TRACE SERVING GREASE WASTE SHALL EXTEND TO END OF MAIN 4" GREASE WASTE PIPING BELOW LEVEL 2.



PLUMBING WASTE & VENT - LEVEL 1 PLAN - AREA A  
1/8" = 1'-0"

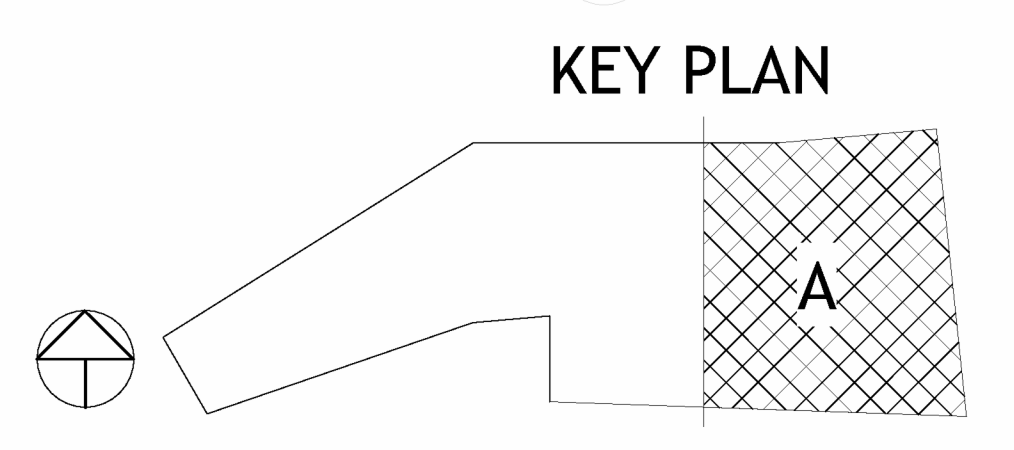




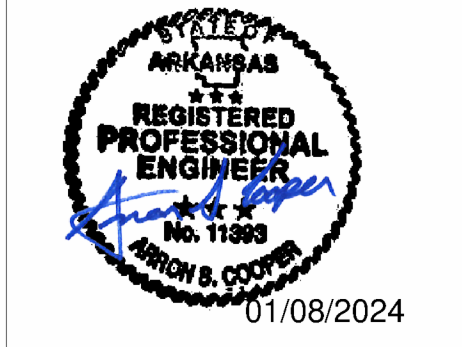
- PLUMBING PLAN NOTES:**
- P1 DO NOT INSTALL PLUMBING PIPING OVER ELECTRICAL PANELS OR EQUIPMENT
  - P25 PROVIDE ACCESS PANEL IN CEILING FOR ACCESS TO PLUMBING VALVES. REFER TO PLUMBING FIXTURE SCHEDULE FOR ACCESS PANEL SIZES AND ADDITIONAL INFORMATION. CONTRACTOR SHALL COORDINATE SIZE AND LOCATION OF ACCESS PANEL.
  - P37 1/2" HOT & COLD WATER DROPS TO EMERGENCY MIXING VALVE.



2 PLUMBING WATER & GAS - LEVEL 1 PLAN - AREA A  
1/8" = 1'-0"



PSW Job Number:  
993A  
Henderson Job Number:  
2150002607



**AWSOM**  
Bentonville, AR

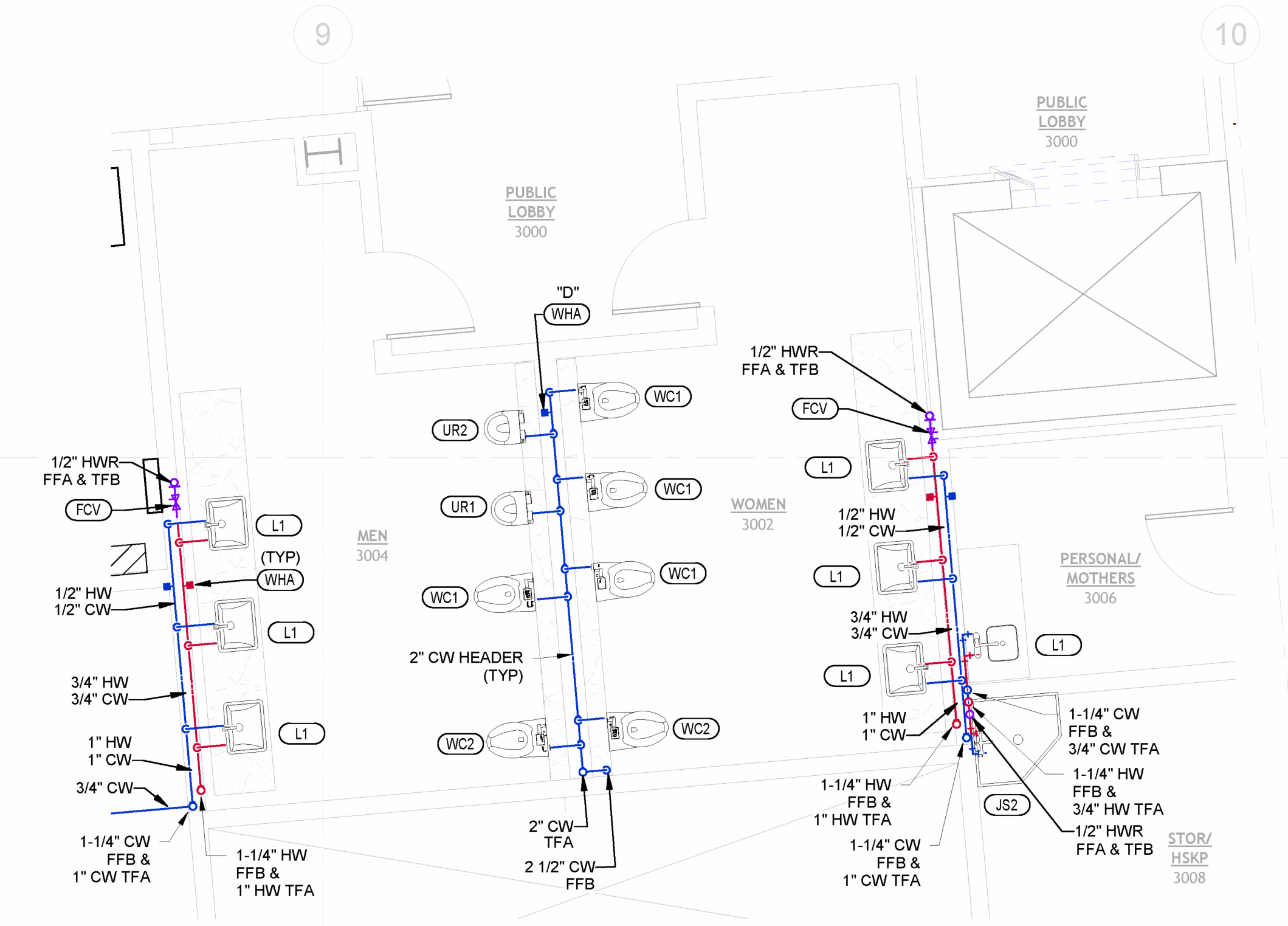
Issue Date:  
02.24.2023

NUMBER	DATE	DESCRIPTION
1	02/24/23	PROJ

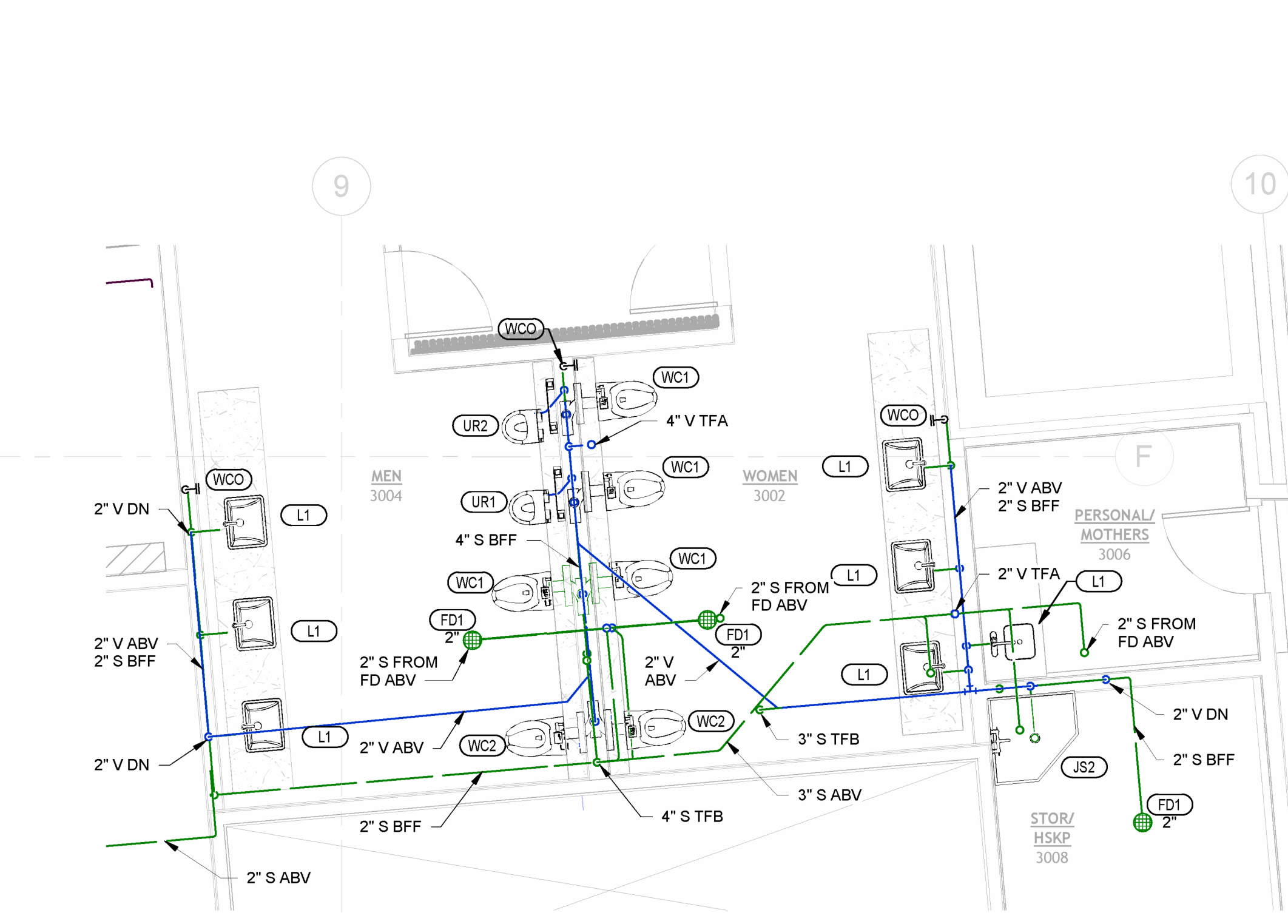
Contents:  
PLUMBING  
WATER & GAS -  
LEVEL 1 PLAN -  
AREA A



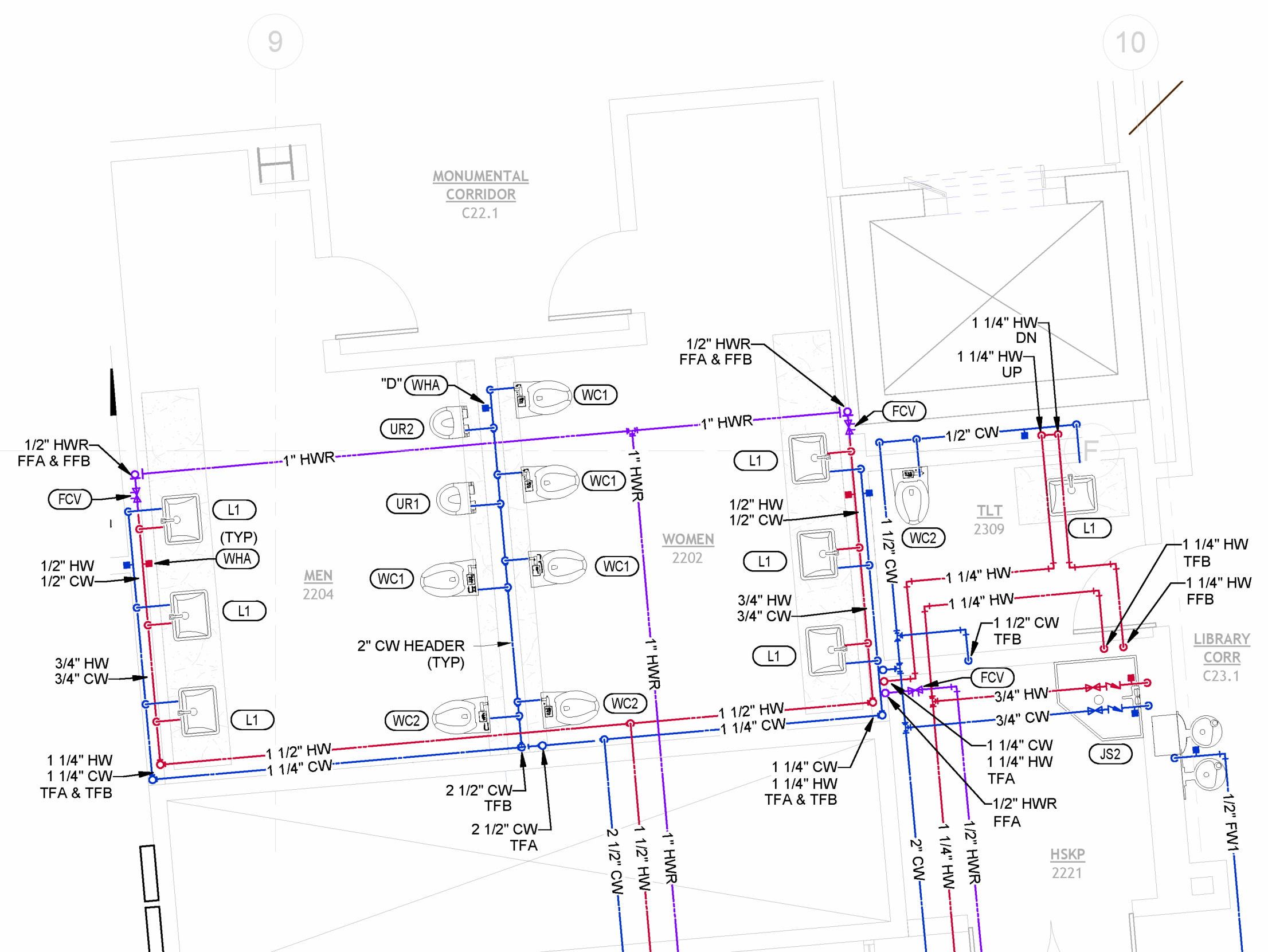
- PLUMBING PLAN NOTES:**
- P1 DO NOT INSTALL PLUMBING PIPING OVER ELECTRICAL PANELS OR EQUIPMENT
  - P15 SANITARY PIPING ROUTED ABOVE CEILING OR THRU STRUCTURE OVERHEAD SERVING PLUMBING FIXTURE ON LEVEL ABOVE. COORDINATE ROUTING WITH ALL OTHER DISCIPLINES
  - P25 PROVIDE ACCESS PANEL IN CEILING FOR ACCESS TO PLUMBING VALVES. REFER TO PLUMBING FIXTURE SCHEDULE FOR ACCESS PANEL SIZES AND ADDITIONAL INFORMATION. CONTRACTOR SHALL COORDINATE SIZE AND LOCATION OF ACCESS PANEL
  - P42 ROUTE PLUMBING UTILITIES HORIZONTALLY IN COUNTER OR WALL



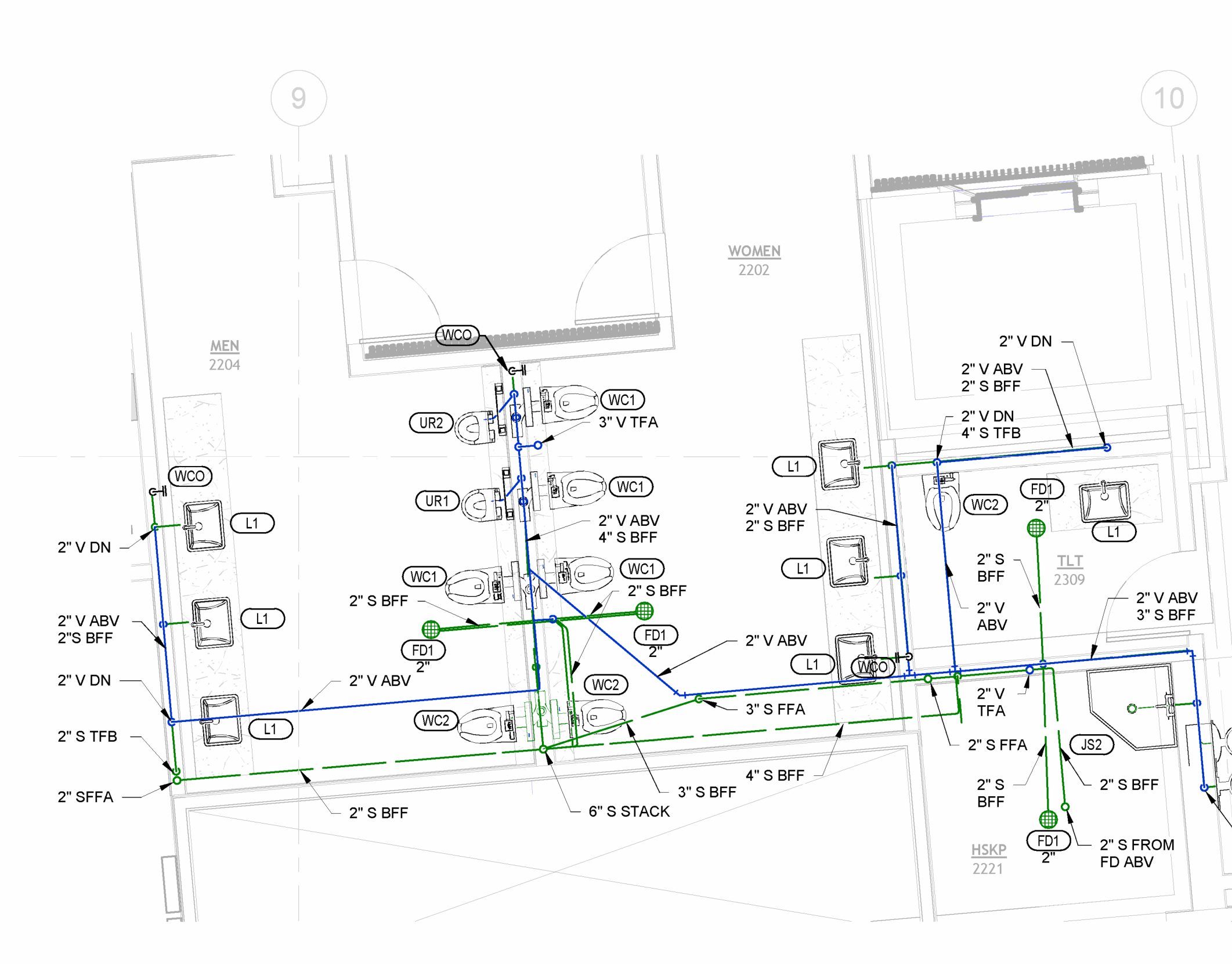
ENLARGED PLUMBING WATER AND GAS PLAN - RR 3002 & 3004  
1/4" = 1'-0"



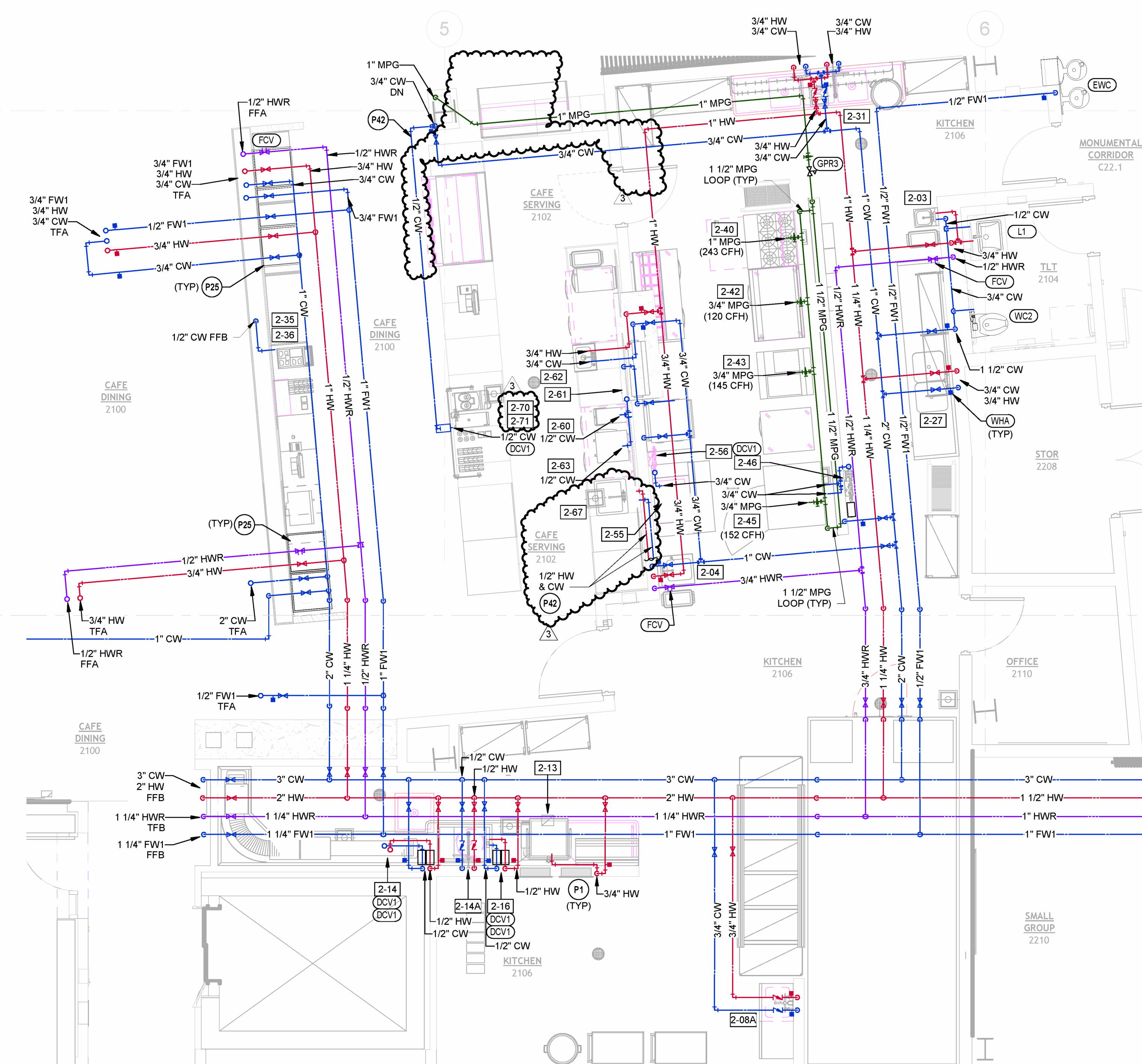
ENLARGED PLUMBING WASTE AND VENT PLAN - RR 3004 & 3006  
1/4" = 1'-0"



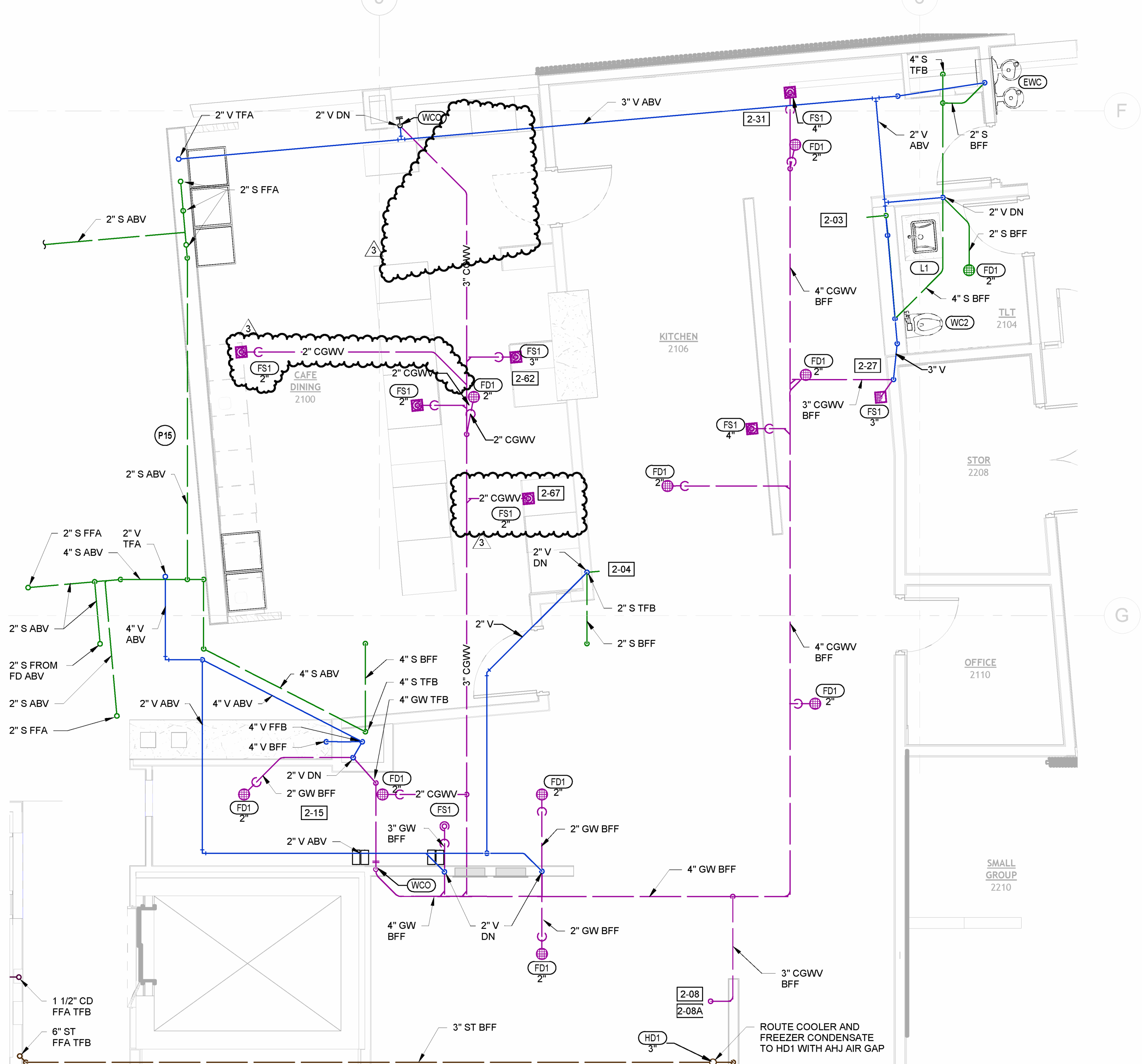
ENLARGED PLUMBING WATER AND GAS PLAN - RR 2202 & 2204  
1/4" = 1'-0"



ENLARGED PLUMBING WASTE AND VENT PLAN - RR 2202 & 2204  
1/4" = 1'-0"



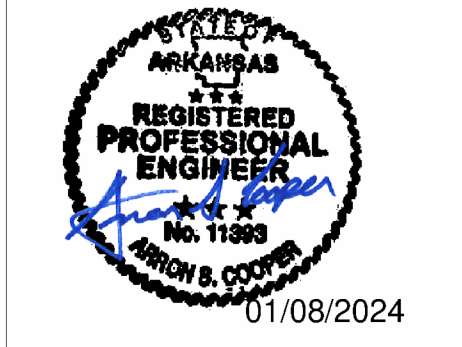
ENLARGED PLUMBING WATER AND GAS PLAN - CAFE  
1/4" = 1'-0"



ENLARGED PLUMBING WASTE AND VENT PLAN - CAFE  
1/4" = 1'-0"

PSW Job Number:  
**993A**

Henderson Job Number:  
**2150002607**



**AWSOM**  
Bentonville, AR

Issue Date:  
**02.24.2023**

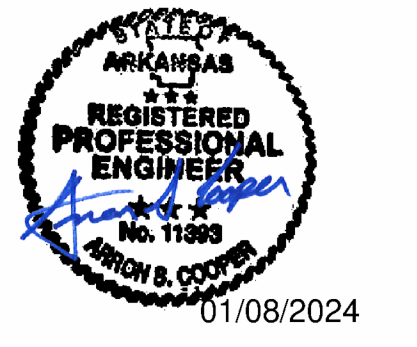
REVISIONS

NUMBER	DATE	DESCRIPTION
1	01/20/23	Asstain 1
2	06/02/23	Asstain 2
3	07/26/24	Propose

Contents:  
**PLUMBING ENLARGED PLANS**



PSW Job Number:  
**993A**  
Henderson Job Number:  
**2150002607**

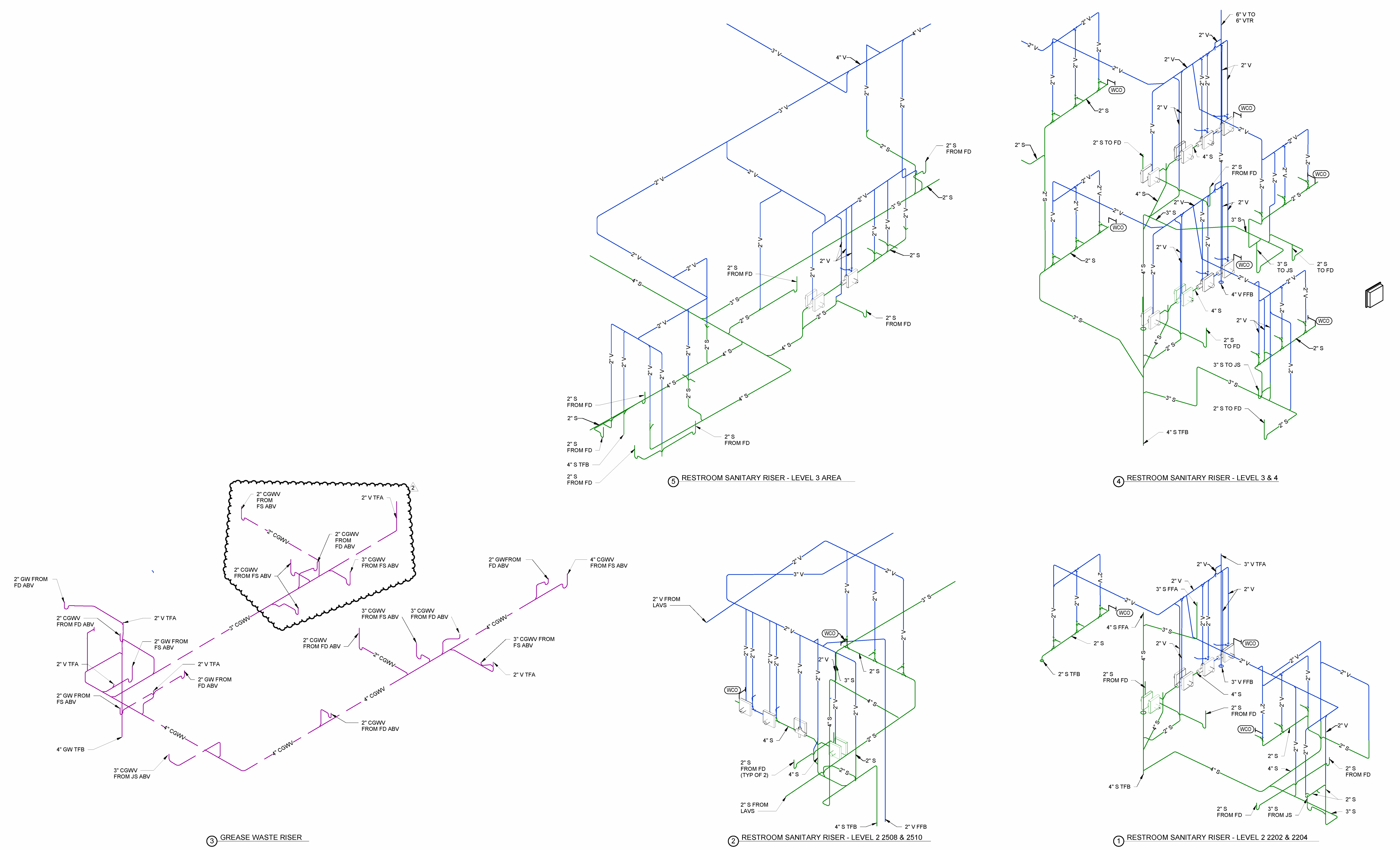


**AWSOM**  
Bentonville, AR

Issue Date:  
**02.24.2023**

REVISIONS		
NUMBER	DATE	DESCRIPTION
1	03/10/23	As-Built
2	01/08/24	PRE-022

Contents:  
**PLUMBING RISER DIAGRAMS**

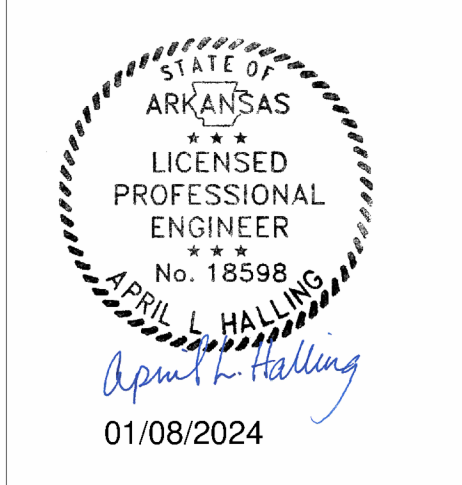


ENTIRE SHEET ADDED TO DRAWING SET



**ELECTRICAL PLAN NOTES:**  
 E83 INSTALL GFCI TYPE RECEPTACLE ACCESSIBLE IN CASEWORK TO ENSURE TRIP-RESET ACCESS.

PSW Job Number:  
**993A**  
 Henderson Job Number:  
**2150002607**

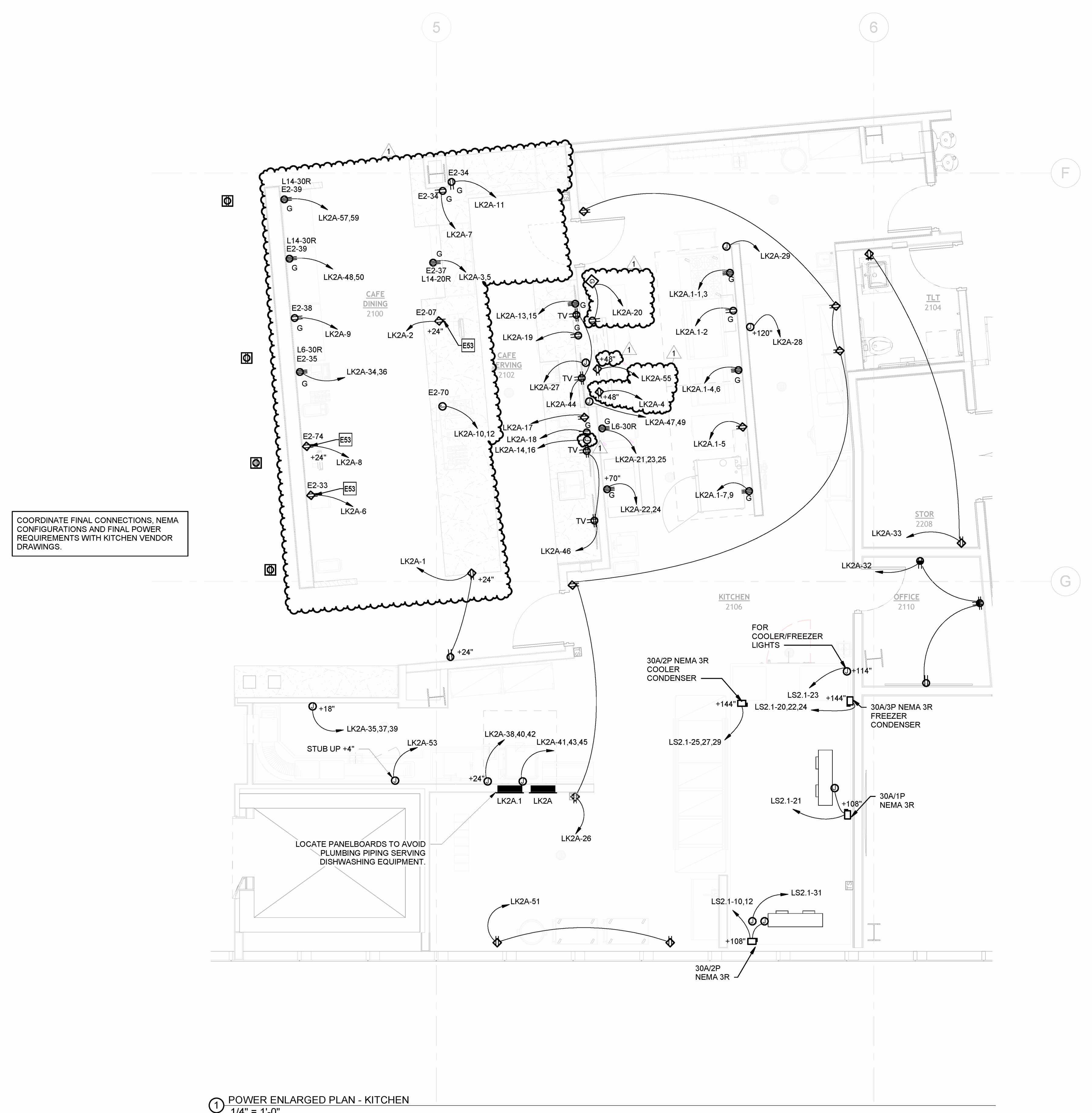


**AWSOM**  
 Bentonville, AR

Issue Date:  
**02.24.2023**

REVISIONS		
NUMBER	DATE	DESCRIPTION
1	02/24/23	PK:02

Contents:  
**POWER - ENLARGED KITCHEN PLAN**



**1 POWER ENLARGED PLAN - KITCHEN**  
 1/4" = 1'-0"





AWSON  
Bentonville, AR

Issue Date:  
02.24.2023

REVISIONS

NUMBER	DATE	DESCRIPTION
1	01/25/23	ADDENDUM 1
2	06/05/23	ADDENDUM 2
3	08/02/23	PROJ.2
4	01/08/24	PROJ.2

OVERCURRENT PROTECTIVE DEVICE COORDINATION STUDY GENERAL NOTE:

- CONTRACTOR SHALL PROVIDE AN OVERCURRENT PROTECTIVE DEVICE COORDINATION STUDY TO DETERMINE THE CORRECT SETTINGS FOR THE ADJUSTABLE TRIP CIRCUIT BREAKERS. TO ENSURE SELECTIVE COORDINATION AND TO DOCUMENT ARC FLASH HAZARDS. CODE REQUIRED EMERGENCY AND LEGALLY REQUIRED STANDBY SYSTEMS SHALL BE SELECTIVELY COORDINATED WITH ALL SUPPLY SIDE OVERCURRENT PROTECTIVE DEVICES (APPLIES TO BOTH THE NORMAL AND EMERGENCY POWER SOURCES). PROVIDE ALL NECESSARY AS-BUILT INFORMATION REQUIRED FOR COMPLETION OF THE STUDY TO THE ENGINEER DURING THE STUDY. PROVIDE SUBMITTALS INDICATED WITHIN THE SPECIFICATIONS TO OWNER AND ARCHITECT/ENGINEER TO CONFIRM STUDY HAS BEEN COMPLETED. CONTRACTOR SHALL INCLUDE THE COST FOR THIS WORK IN THEIR BID. REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION.
- SELECTIVE COORDINATION IS REQUIRED FOR ELEVATOR FEEDERS.

Electrical ONE-LINE - SERVICE A

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E800

**ONE-LINE DIAGRAM GENERAL NOTES:**

- THE INFORMATION SHOWN IN THE SHORT-CIRCUIT AND VOLTAGE DROP CALCULATIONS SCHEDULE IS SHOWN FOR CALCULATION PURPOSES ONLY. CONTRACTOR SHALL NOT USE THE CONDUIT TYPES, CONDUCTOR TYPES, SIZES, QUANTITIES OR LENGTHS FOR TAKEOFFS OR BIDDING PURPOSES. CONTRACTOR SHALL NOTIFY ENGINEER OF ANY CONFLICTS BETWEEN THIS SCHEDULE AND OTHER PORTIONS OF THE CONSTRUCTION DOCUMENTS. CONTRACTOR SHALL NOTIFY ENGINEER OF AS-BUILT CONDITIONS THAT CONSTITUTE A CHANGE FROM WHAT IS SHOWN BELOW. THIS INCLUDES CONDUCTOR LENGTHS DIFFERING BY MORE THAN 10%.
- REFER TO THE SHORT-CIRCUIT AND VOLTAGE DROP CALCULATIONS TABLE ON 8500. AVAILABLE FAULT CURRENT INFORMATION IS LISTED UNDER THE "FAULT CURRENT" COLUMN. VOLTAGE DROP VALUES ARE LISTED UNDER THE "CUMULATIVE VOLTAGE DROP" COLUMN. THE AVAILABLE 3-PHASE SYMMETRICAL FAULT CURRENT ALL SERIES RATED EQUIPMENT SHALL BE PROPERLY LISTED AND LABELED PER CODE.
- FEEDER NUMBER DESIGNATIONS PRECEDED BY "V" INDICATE THAT THE CONDUCTORS ARE UP-SIZED DUE TO VOLT-DROP CONSIDERATIONS. PROVIDE LUG ADAPTERS AS NEEDED IN ORDER TO PROPERLY LAND CONDUCTORS AT TERMINATION(S).
- CIRCUIT TYPES ARE BASED ON COPPER (CU) THINNYM-2 INSULATION UNLESS NOTED OTHERWISE. CONDUIT SIZES SHOWN ARE APPROPRIATE FOR SCHEDULE 40 FMC, EMT, OHS, IMC AND RMC. ADJUST SIZE AS NEEDED FOR OTHER RACEWAY TYPES. NUMBER DESIGNATIONS PRECEDED BY "A" INDICATE THAT THE SIZE IS BASED ON ALUMINUM (AL). WIRE ALUMINUM WIRE IS NOT ALLOWED ON THIS PROJECT UNLESS SPECIFICALLY NOTED OTHERWISE. ALL CONDUCTOR SIZES ARE BASED ON TRADE C RATED TERMINATIONS. UNLESS NOTED OTHERWISE, FOR ANY OTHER CONDITIONS MODIFY SIZES PER CODE. REFER TO SPECIFICATIONS FOR ADDITIONAL INFORMATION.
- INSTALL FEEDERS OVERHEAD AS HIGH AS PRACTICABLE AND ORTHOGONALLY ALONG BUILDING STRUCTURE. UNLESS NOTED OTHERWISE, COORDINATE FINAL ROUTING WITH OTHER TRADES.
- CIRCUIT BREAKERS RATED 1200A OR HIGHER SHALL HAVE APPROPRIATE CONSTRUCTION AND METHOD TO REDUCE CLEARING TIME IN ORDER TO REDUCE ARC FLASH ENERGY PER CODE. PROVIDE ELECTRONIC TRIP UNIT WITH INSTANTANEOUS TRIP AND ENERGY REDUCING MAINTENANCE SWITCH WITH LOCAL STATUS INDICATOR FOR COMPLIANCE. PROVIDE PROVISIONS TO INTERFACE WITH OWNER ALARMINITON/SYSTEM TO INDICATE MAINTENANCE SWITCH STATUS.
- GROUNDING ELECTRODE SYSTEM SHALL BE PER LOCAL REQUIREMENTS AND SHALL NOT BE LESS STRINGENT THAN THAT SPECIFIED IN THE CONSTRUCTION DOCUMENTS.
- PROVIDE PROPERLY SIZED LUGS FOR ALL EQUIPMENT. CIRCUIT BREAKERS, AND OTHER ELECTRICAL DEVICES TO ACCOMMODATE INSTALLED CONDUCTORS. A LARGER FRAME, OVERSIZED LUGS OR NON-STANDARD PRODUCT MAY BE REQUIRED IN SOME INSTANCES. UTILIZE LUG ADAPTERS ONLY IF NECESSARY AND ONLY AS ALLOWED BY MANUFACTURER AND AHJ.
- PROVIDE ANY AVAILABLE SPACE IN SWITCHBOARDS/PANELBOARDS WITH BUSING.
- PROVIDE (4) EMPTY 1" CONDUITS WITH FULL STRINGS FROM EACH RECESSED PANELBOARD UP TO ACCESSIBLE CEILING SPACE. CAP AND LABEL CONDUITS FOR FUTURE USE.
- REFER TYPED FINAL CIRCUIT DIAGRAM FOR ALL PANELBOARDS TO REFLECT ACTUAL AS-BUILT CONDITIONS. COORDINATE FINAL ROOM NUMBERINGS WITH OWNER PRIOR TO COMMENCEMENT OF WORK. THE COMPLETION CIRCUIT DIAGRAMS SHALL BE PER CODE AND SHALL BE DISTINGUISHABLE FROM ALL OTHERS.
- PROVIDE A PERMANENT LABEL ON FRONT OF EQUIPMENT ENCLOSURE. REFER TO SPECIFICATIONS FOR LABELING LABEL SHALL SERVE AS FOLLOWS (INCLUDE RESPECTIVE NAMES IN BLANKS):  
SERVICE EQUIPMENT LABEL:  
EXAMPLE:  
480Y/277V, 60HZ  
800A  
SCCR = 85,000A  
MAX AVAILABLE FAULT CURRENT = 58,815A  
CALCULATED: 01/01/2018

**FAULT CURRENT GENERAL NOTE (ESTIMATED VALUE):**

THE MAXIMUM AVAILABLE 3-PHASE SYMMETRICAL FAULT CURRENT VALUE AT THE UTILITY TRANSFORMER SECONDARY POINT OF SERVICE CANNOT BE DETERMINED AT THE TIME OF THIS SUBMITTAL. THE ESTIMATED WORST CASE VALUE OF 32,000A IS BASED ON AN INFINITE BUS CALCULATION AT THE UTILITY TRANSFORMER. CONTRACTOR SHALL VERIFY ACTUAL AVAILABLE FAULT CURRENT VALUE WITH UTILITY. NOTIFY ENGINEER IF ACTUAL VALUE EXCEEDS ESTIMATED CALCULATED VALUE. ESTIMATED DESIGN VALUE IS BASED ON THE FOLLOWING:

UTILITY TRANSFORMER SECONDARY VOLTAGE: 480Y/277V, 3Ø, 4W  
UTILITY TRANSFORMER SIZE: 1500KVA, 2+3/1

**ELECTRICAL UTILITY CONTACT NOTE:**

UTILITY COMPANY: BENTONVILLE ELECTRIC UTILITY DEPARTMENT  
UTILITY CONTACT: CHARLIE BARNES  
PHONE: 479.371.5946  
EMAIL: CBARNES@BENTONVILLEAR.COM

**BUILDING LOAD SUMMARY (MSB-A)**

LOAD TYPE	CONNECTED LOAD	DEMAND FACTOR	NEC DEMAND
EXISTING LOAD (E)	0 VA	100%	0 VA
COOLING (C)	416675 VA	100%	416675 VA
HEATING (H)	3200 VA	0%	0 VA
LIGHTING (L)	312490 VA	52%	161245 VA
MOTORS (M)	201818 VA	100%	201818 VA
SUPPLEMENTAL HEAT (U)	45000 VA	100%	45000 VA
MISC EQUIP (Z)	106102 VA	100%	106102 VA
REFRIGERATION (F)	143212 VA	100%	143212 VA
SIGNAGE (S)	0 VA	125%	0 VA
KITCHEN (K)	90759 VA	65%	58993 VA
LARGEST MOTOR (10HP)	11601 VA	125%	14501 VA
SHOW WINDOW (W)	0 VA	125%	0 VA
TRACK LIGHTING	0 VA	100%	0 VA
ELEVATOR (V)	20000 VA	90%	18000 VA
TOTAL LOAD	1540835 VA		1435194 VA
TOTAL AMPACITY	1853 AMPS		1726 AMPS
SERVICE AMPACITY			3000 AMPS
SPARE CAPACITY			1274 AMPS

**LOAD SUMMARY: DS.1**

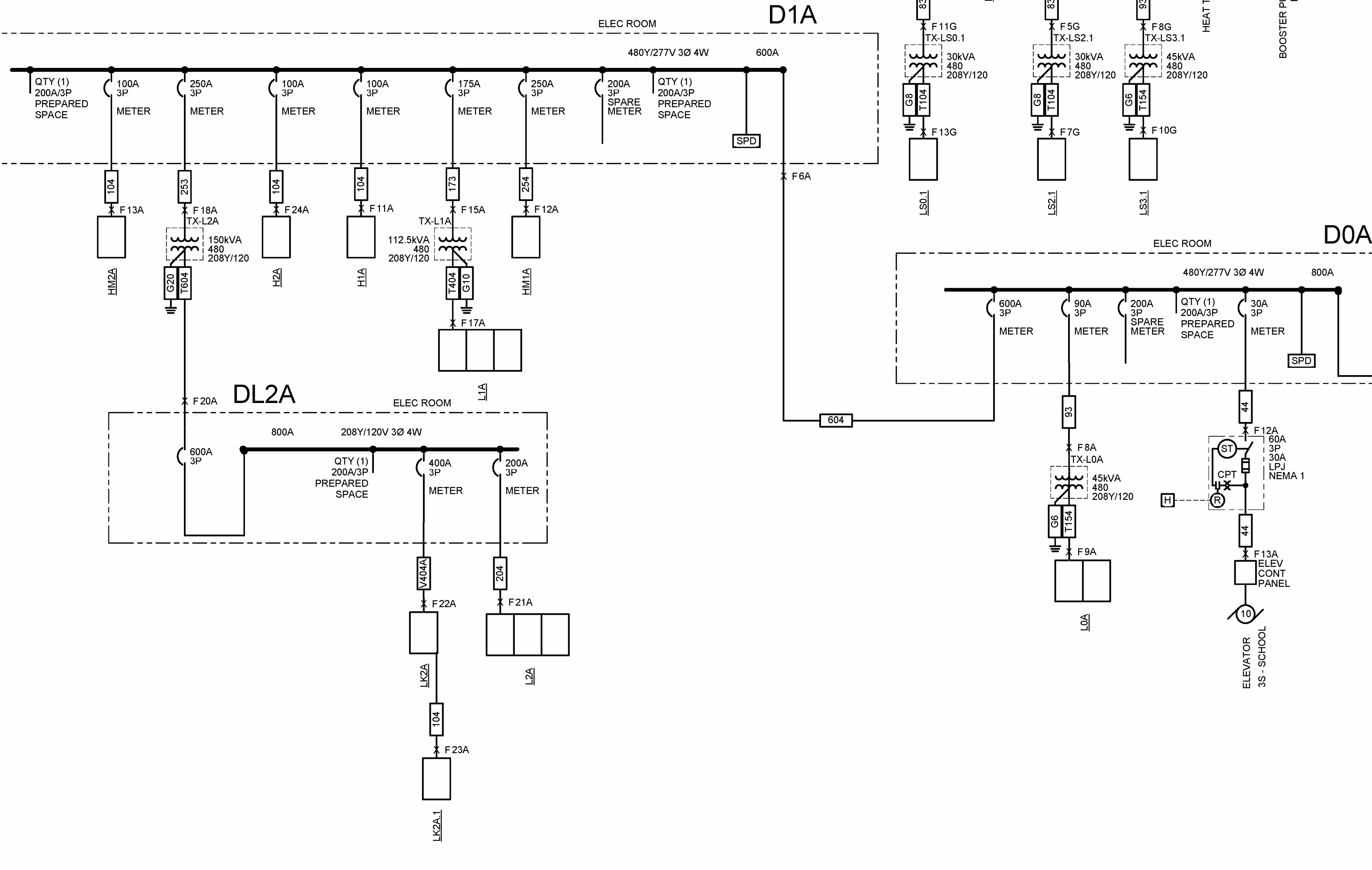
LOAD TYPE	CONNECTED LOAD	DEMAND FACTOR	NEC DEMAND
EXISTING LOAD (E)	0 VA	100%	0 VA
COOLING (C)	0 VA	0%	0 VA
HEATING (H)	0 VA	100%	0 VA
LIGHTING (L)	1000 VA	125%	1250 VA
RECEPTACLES (R)	10000 VA	70%	14050 VA
MOTORS (M)	4016 VA	100%	4016 VA
SUPPLEMENTAL HEAT (U)	0 VA	100%	0 VA
MISC EQUIP (Z)	21106 VA	100%	21106 VA
REFRIGERATION (F)	9236 VA	100%	9236 VA
SIGNAGE (S)	0 VA	125%	0 VA
KITCHEN (K)	0 VA	100%	0 VA
LARGEST MOTOR	17528 VA	125%	21910 VA
SHOW WINDOW (W)	0 VA	125%	0 VA
TRACK LIGHTING	0 VA	100%	0 VA
TOTAL LOAD	72188 VA		72170 VA
TOTAL AMPACITY	87 AMPS		87 AMPS
PANEL AMPACITY			400 AMPS
SPARE CAPACITY			313 AMPS

**LOAD SUMMARY: D1A**

LOAD TYPE	CONNECTED LOAD	DEMAND FACTOR	NEC DEMAND
EXISTING LOAD (E)	0 VA	100%	0 VA
COOLING (C)	7561 VA	100%	7561 VA
HEATING (H)	750 VA	0%	0 VA
LIGHTING (L)	20543 VA	125%	25679 VA
RECEPTACLES (R)	108280 VA	55%	59140 VA
MOTORS (M)	0 VA	100%	0 VA
SUPPLEMENTAL HEAT (U)	45000 VA	100%	45000 VA
MISC EQUIP (Z)	44725 VA	100%	44725 VA
REFRIGERATION (F)	5076 VA	100%	5076 VA
SIGNAGE (S)	0 VA	125%	0 VA
KITCHEN (K)	78449 VA	65%	50732 VA
LARGEST MOTOR	190 VA	125%	238 VA
SHOW WINDOW (W)	0 VA	125%	0 VA
TRACK LIGHTING	0 VA	100%	0 VA
TOTAL LOAD	310174 VA		238190 VA
TOTAL AMPACITY	373 AMPS		296 AMPS
PANEL AMPACITY			600 AMPS
SPARE CAPACITY			227 AMPS

**LOAD SUMMARY: DL2A**

LOAD TYPE	CONNECTED LOAD	DEMAND FACTOR	NEC DEMAND
EXISTING LOAD (E)	0 VA	100%	0 VA
COOLING (C)	208 VA	100%	208 VA
HEATING (H)	0 VA	0%	0 VA
LIGHTING (L)	1800 VA	125%	2250 VA
RECEPTACLES (R)	47000 VA	61%	28500 VA
MOTORS (M)	0 VA	100%	0 VA
SUPPLEMENTAL HEAT (U)	0 VA	100%	0 VA
MISC EQUIP (Z)	16256 VA	100%	16256 VA
REFRIGERATION (F)	5076 VA	100%	5076 VA
SIGNAGE (S)	0 VA	125%	0 VA
KITCHEN (K)	78449 VA	65%	50732 VA
LARGEST MOTOR	190 VA	125%	238 VA
SHOW WINDOW (W)	0 VA	125%	0 VA
TRACK LIGHTING	0 VA	100%	0 VA
TOTAL LOAD	148579 VA		100259 VA
TOTAL AMPACITY	412 AMPS		287 AMPS
PANEL AMPACITY			600 AMPS
SPARE CAPACITY			313 AMPS



**LOAD SUMMARY: D0A**

LOAD TYPE	CONNECTED LOAD	DEMAND FACTOR	NEC DEMAND
EXISTING LOAD (E)	0 VA	100%	0 VA
COOLING (C)	5184 VA	100%	5184 VA
HEATING (H)	750 VA	0%	0 VA
LIGHTING (L)	20543 VA	125%	25679 VA
RECEPTACLES (R)	108623 VA	55%	59312 VA
MOTORS (M)	190 VA	100%	190 VA
SUPPLEMENTAL HEAT (U)	45000 VA	100%	45000 VA
MISC EQUIP (Z)	45827 VA	100%	45827 VA
REFRIGERATION (F)	0 VA	100%	0 VA
SIGNAGE (S)	0 VA	125%	0 VA
KITCHEN (K)	78305 VA	65%	50888 VA
LARGEST MOTOR	760 VA	125%	950 VA
SHOW WINDOW (W)	0 VA	125%	0 VA
TRACK LIGHTING	0 VA	100%	0 VA
ELEVATOR (V)	8000 VA	100%	8000 VA
TOTAL LOAD	313192 VA		241050 VA
TOTAL AMPACITY	377 AMPS		290 AMPS
PANEL AMPACITY			800 AMPS
SPARE CAPACITY			423 AMPS

**LOAD SUMMARY: D4A**

LOAD TYPE	CONNECTED LOAD	DEMAND FACTOR	NEC DEMAND
EXISTING LOAD (E)	0 VA	100%	0 VA
COOLING (C)	4571 VA	100%	4571 VA
HEATING (H)	1000 VA	0%	0 VA
LIGHTING (L)	15119 VA	125%	18899 VA
RECEPTACLES (R)	53780 VA	59%	31890 VA
MOTORS (M)	10118 VA	100%	10118 VA
SUPPLEMENTAL HEAT (U)	0 VA	100%	0 VA
MISC EQUIP (Z)	16983 VA	100%	16983 VA
REFRIGERATION (F)	0 VA	100%	0 VA
SIGNAGE (S)	0 VA	125%	0 VA
KITCHEN (K)	5276 VA	70%	3693 VA
LARGEST MOTOR	6404 VA	125%	80018 VA
SHOW WINDOW (W)	0 VA	125%	0 VA
TRACK LIGHTING	0 VA	100%	0 VA
TOTAL LOAD	170661 VA		166171 VA
TOTAL AMPACITY	206 AMPS		200 AMPS
PANEL AMPACITY			600 AMPS
SPARE CAPACITY			400 AMPS

**LOAD SUMMARY: D3A**

LOAD TYPE	CONNECTED LOAD	DEMAND FACTOR	NEC DEMAND
EXISTING LOAD (E)	0 VA	100%	0 VA
COOLING (C)	1870 VA	100%	1870 VA
HEATING (H)	0 VA	0%	0 VA
LIGHTING (L)	25385 VA	125%	31731 VA
RECEPTACLES (R)	112650 VA	54%	61325 VA
MOTORS (M)	0 VA	100%	0 VA
SUPPLEMENTAL HEAT (U)	0 VA	100%	0 VA
MISC EQUIP (Z)	8870 VA	100%	8870 VA
REFRIGERATION (F)	0 VA	100%	0 VA
SIGNAGE (S)	0 VA	125%	0 VA
KITCHEN (K)	7434 VA	65%	4832 VA
LARGEST MOTOR	831 VA	125%	1039 VA
SHOW WINDOW (W)	0 VA	125%	0 VA
TRACK LIGHTING	0 VA	100%	0 VA
TOTAL LOAD	157040 VA		109667 VA
TOTAL AMPACITY	188 AMPS		132 AMPS
PANEL AMPACITY			225 AMPS
SPARE CAPACITY			93 AMPS

1 ELECTRICAL ONE-LINE-A-SOUTH NTS



PANELBOARD: LS0.1 (NEW)
BUS AMPS: 100A
MAIN SIZE/TYPE: 100A MCB
VOLTS/PHASE: 208Y/120 V 3P/4W
SUPPLIED BY: HS0.1 VA TX LS0.1
FAULT CURRENT: 3.079
AIC RATED: FULLY RATED
AIC RATING: FCA +10% MINIMUM
SERVICES: STANDBY LOADS SOUTH
MOUNTING: SURFACE
LOCATION: MECH ELEC 0114
METER CATEGORY: HVAC SYSTEMS
EQUIPMENT GROUND BUS
LINE-SIDE LUGS: MECHANICAL

PANELBOARD: LK2A (NEW)
BUS AMPS: 400A
MAIN SIZE/TYPE: 225A MCB
VOLTS/PHASE: 208Y/120 V 3P/4W
SUPPLIED BY: DL2A
FAULT CURRENT: 9.718
AIC RATED: FULLY RATED
AIC RATING: FCA +10% MINIMUM
SERVICES: LVL 2 CAFE
MOUNTING: RECESSED
LOCATION: KITCHEN 2106
METER CATEGORY: KITCHEN/CAFE
EQUIPMENT GROUND BUS
LINE-SIDE LUGS: MECHANICAL

PANELBOARD: L1A1 (NEW)
BUS AMPS: 400A
MAIN SIZE/TYPE: 225A MCB
VOLTS/PHASE: 208Y/120 V 3P/4W
SUPPLIED BY: MSB.A VA TX L1A1
FAULT CURRENT: 4.380
AIC RATED: FULLY RATED
AIC RATING: FCA +10% MINIMUM
SERVICES: 1ST FLOOR
MOUNTING: SURFACE
LOCATION: ELEC 1313
METER CATEGORY: MISCELLANEOUS CIRCUITS
EQUIPMENT GROUND BUS
LINE-SIDE LUGS: MECHANICAL

PANELBOARD: LS2.1 (NEW)
BUS AMPS: 100A
MAIN SIZE/TYPE: 100A MCB
VOLTS/PHASE: 208Y/120 V 3P/4W
SUPPLIED BY: HS0.1 VA TX LS2.1
FAULT CURRENT: 2.967
AIC RATED: FULLY RATED
AIC RATING: FCA +10% MINIMUM
SERVICES: 2ND FLOOR
MOUNTING: SURFACE
LOCATION: ELEC 2208
METER CATEGORY: MISCELLANEOUS CIRCUITS
EQUIPMENT GROUND BUS
LINE-SIDE LUGS: MECHANICAL

PANELBOARD: LK2A.1 (NEW)
BUS AMPS: 100A
MAIN SIZE/TYPE: 100A MCB
VOLTS/PHASE: 208Y/120 V 3P/4W
SUPPLIED BY: LK2A
FAULT CURRENT: 7.084
AIC RATED: FULLY RATED
AIC RATING: FCA +10% MINIMUM
SERVICES: LVL 2 CAFE
MOUNTING: RECESSED
LOCATION: KITCHEN 2106
METER CATEGORY: KITCHEN/CAFE
EQUIPMENT GROUND BUS
LINE-SIDE LUGS: MECHANICAL

PANELBOARD: L1D (NEW)
BUS AMPS: 400A
MAIN SIZE/TYPE: MALO
VOLTS/PHASE: 208Y/120 V 3P/4W
SUPPLIED BY: L1B1
FAULT CURRENT: 3.185
AIC RATED: FULLY RATED
AIC RATING: FCA +10% MINIMUM
SERVICES: BIKE GROTTO
MOUNTING: SURFACE
LOCATION: BIKE STORAGE NEMA 3R
METER CATEGORY: EV CHARGING
EQUIPMENT GROUND BUS
LINE-SIDE LUGS: MECHANICAL

PANELBOARD: LS3.1 (NEW)
BUS AMPS: 100A
MAIN SIZE/TYPE: 100A MCB
VOLTS/PHASE: 208Y/120 V 3P/4W
SUPPLIED BY: HS0.1 VA TX LS3.1
FAULT CURRENT: 3.133
AIC RATED: FULLY RATED
AIC RATING: FCA +10% MINIMUM
SERVICES: 3RD FLOOR
MOUNTING: SURFACE
LOCATION: ELEC 3100
METER CATEGORY: MISCELLANEOUS CIRCUITS
EQUIPMENT GROUND BUS
LINE-SIDE LUGS: MECHANICAL



801 South Spring Street
Little Rock, AR 72001
509 W. Spring St. | Suite 150
Fayetteville, AR 72701
479.440.0140

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1505 E STEPHENS ST
FAVETTVILLE, AR 72703
P. 479.443.2377

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115 ST. JOHN'S PLACE
BROOKLYN, NY 11217
P. 917.553.5886

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8008 SOUTH WALKER BLVD., STE 17
BENTONVILLE, AR 72712
P. 479.493.9440

MEP + LOW VOLTAGE
Henderson Engineers
830 LENEA DRIVE, STE 300
LENSA, MS 39204
P. 913.650.9187

SUSTAINABILITY
224 SOUTH MICHIGAN AVENUE
CHICAGO, IL 60604
P. 312.360.4121

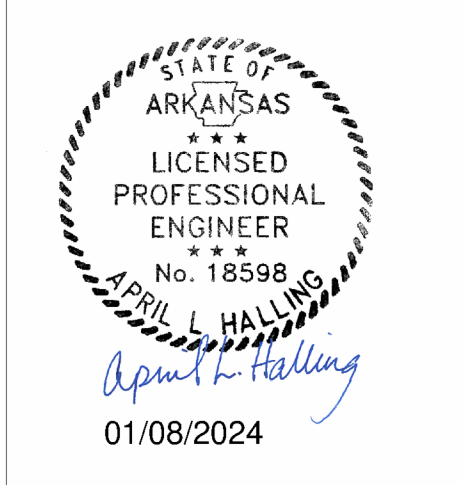
SIGNAGE + WAYFINDING
TWO TWELVE
238 W. 27th ST., SUITE 802
NEW YORK, NY 10001
P. 212.254.8670

FOOD SERVICE
JMC HOSPITALITY
9505 SW KEMNES DR., SUITE 2010
THE WOODLANDS, TX 77380
P. 681.441.2222

WATER FEATURES
OTL
2150 S. TOWNE CENTER, SUITE 100
ANNARUM, CA 95009
P. 714.637.4147

IRRIGATION
W3 DESIGN
116A HANCOCK MANOR BLVD
MOORESBURG, PA 14135
P. 844.231.7042

PSW Job Number:
993A
Henderson Job Number:
2150002607



AWSON
Bentonville, AR

Issue Date:
02.24.2023

REVISIONS
# REVISION DATE DESCRIPTION

Contents:
PANELBOARD
SCHEDULES -
SERVICE A

REFER TO SHEET E903 FOR PANELBOARD ABBREVIATION LEGEND

Legend table showing abbreviations for LS0.1, LK2A, L1A1, LS2.1, LK2A.1, L1D, LS3.1.

THIS PAGE IS BEST VIEWED IN COLOR
E905



**TECHNOLOGY PLAN NOTES:**  
 T51 PROVIDE DATA OUTLET FOR FUME HOOD. COORDINATE WITH KITCHEN CONTRACTOR ON FINAL LOCATION AND HEIGHT PRIOR TO INSTALLATION.

801 South Spring Street  
 Little Rock, AR 72201  
 501.378.0878 office  
 509 W. Spring St. | Suite 150  
 Fayetteville, AR 72701  
 479.444.0633 office  
 polkstanleywilcox.com

CIVIL  
**McClelland Consulting Engineers, Inc.**  
 1586 E STEARNS ST  
 FAYETTEVILLE, AR 72703  
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 BROOKLYN, NY 11217  
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STRUCTURAL  
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 BENTONVILLE, AR 72712  
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MEFP - LOW VOLTAGE  
**Henderson Engineers**  
 8340 LENEVA DRIVE, STE. 300  
 LENOIR, VA 24624  
 P: 813.600.8187

SUSTAINABILITY  
**SOM**  
 224 SOUTH MICHIGAN AVENUE  
 CHICAGO, IL 60604  
 P: 312.360.4121

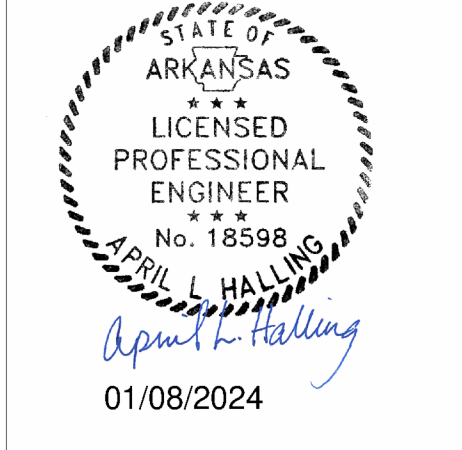
SIGNAGE + WAYFINDING  
**TWO TWELVE**  
 239 W. 27th ST., SUITE 802  
 NEW YORK, NY 10001  
 P: 212.254.9870

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**JMC HOSPITALITY**  
 995 SIX PINES DR., SUITE B210  
 THE WOODLANDS, TX 77380  
 P: 409.641.2222

WATER FEATURES  
**OTL**  
 2150 S. TOWNE CENTER, SUITE 100  
 ANAHEIM, CA 92809  
 P: 714.637.4147

IRRIGATION  
**WC3 DESIGN**  
 11A HOBBSMAN MANOR BLVD.  
 MCCLESCK ROCK, PA 14135  
 P: 844.231.7042

PSW Job Number:  
**993A**  
 Henderson Job Number:  
**2150002607**



**AWSOM**  
 Bentonville, AR

Issue Date:  
**02.24.2023**

REVISIONS		
NUMBER	DATE	DESCRIPTION
1	03/15/23	As-Built
2	01/08/24	PROJ22

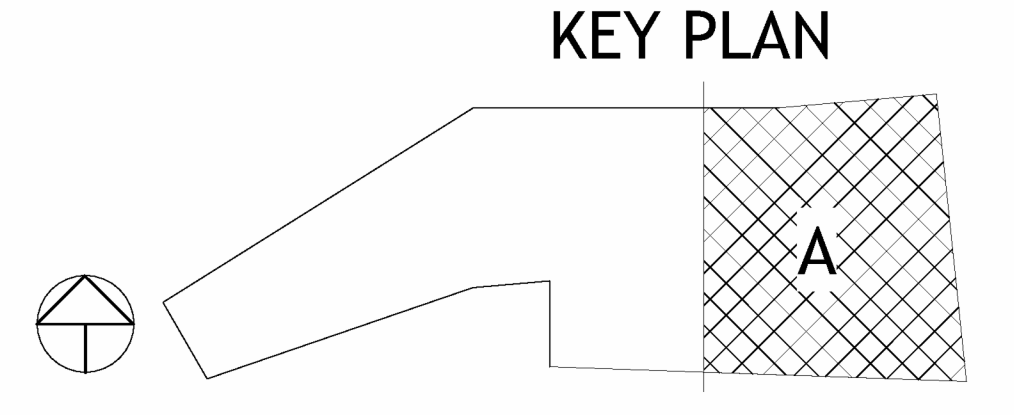
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**TECHNOLOGY - LEVEL 2 PLAN - AREA A**



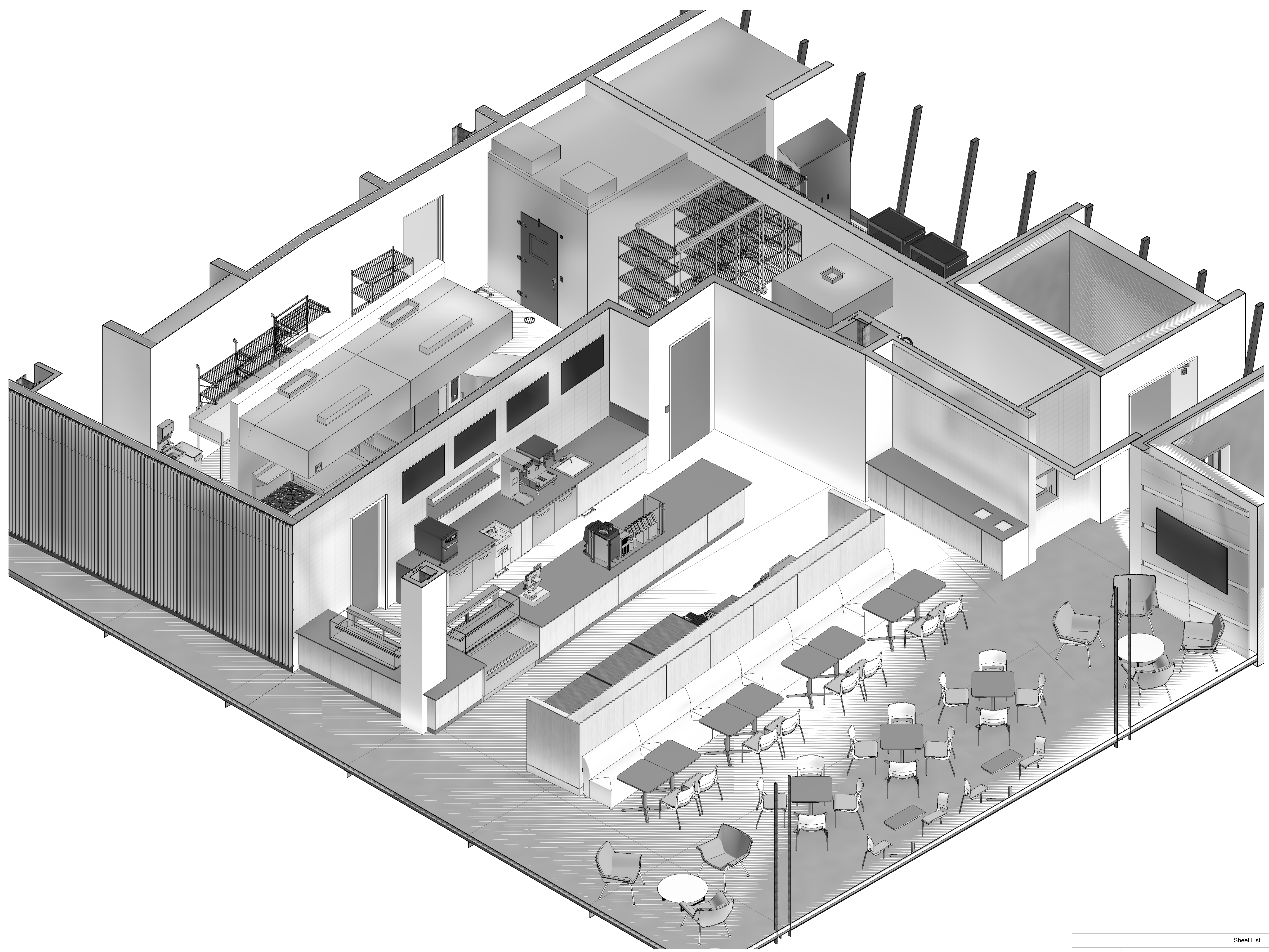
ALL STRUCTURED AND LOW VOLTAGE CABLING ON THIS SIDE OF LINE IS TO BE FED FROM DATA ROOM #2502.

ALL STRUCTURED AND LOW VOLTAGE CABLING ON THIS SIDE OF LINE IS TO BE FED FROM DATA ROOM #2219.

TECHNOLOGY - LEVEL 2 PLAN - AREA A  
 1/8" = 1'-0"







PSW Job Number:  
**993A**

**AWSOM**  
Bentonville, AR

100% CD  
Issue Date:  
**02.24.2023**

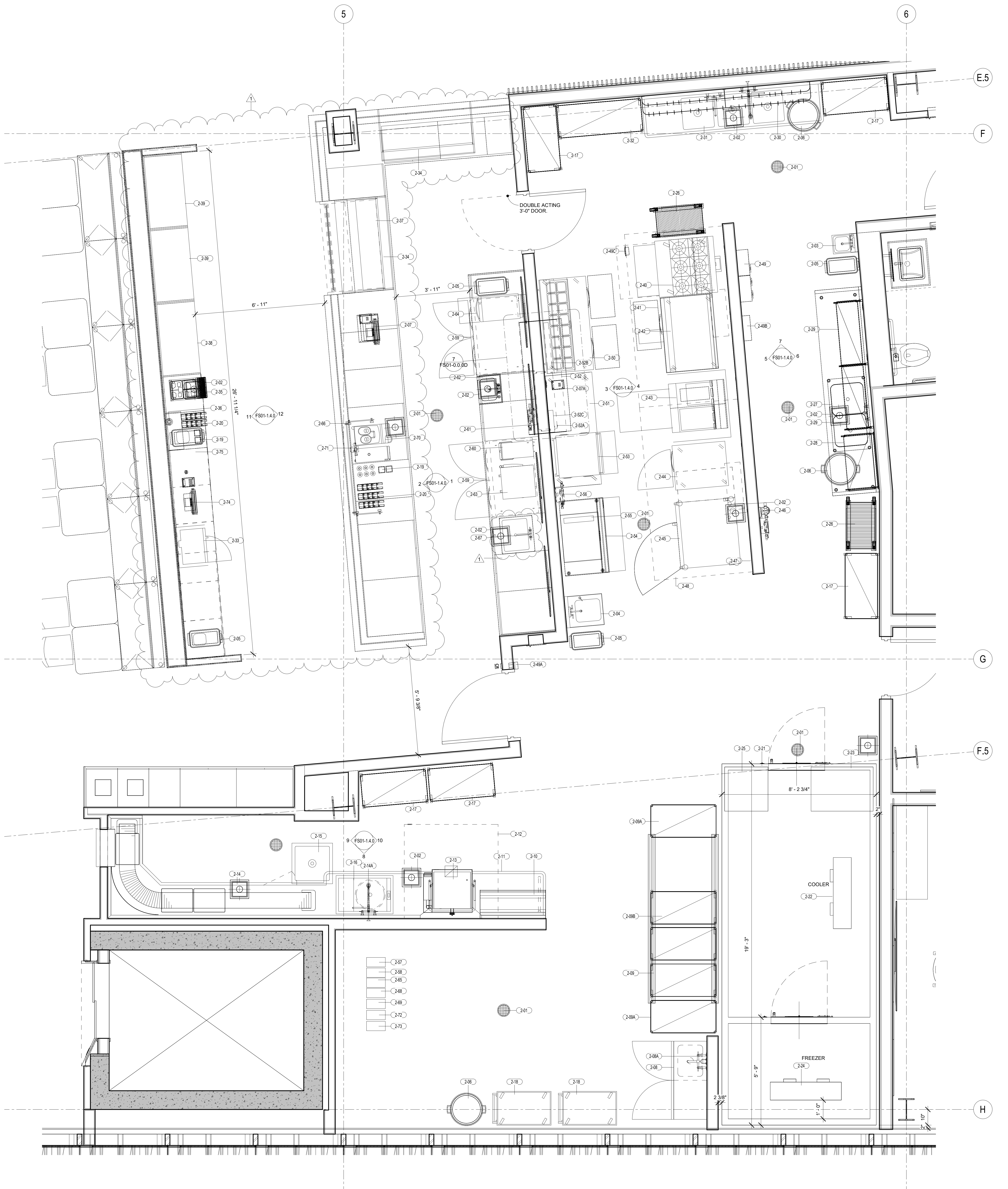
NUMBER	DATE	DESCRIPTION
1	01.08.2024	PR 022

Contents:  
**COVER SHEET &  
INDEX**

Sheet List				
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FS01-0.0.0B	GENERAL SPECIFICATIONS 2 of 3	02.24.2023		
FS01-0.0.0C	GENERAL SPECIFICATIONS 3 of 3	02.24.2023		
FS01-0.0.0D	CUSTOM CONSTRUCTION DETAILS	02.24.2023		
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FS01-1.0.1	CAFE ELECTRICAL PLAN & SCHEDULE	02.24.2023	1	PR 022
FS01-1.0.2	CAFE PLUMBING/MECH PLAN & SCHEDULES	02.24.2023	1	PR 022
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FS01-1.5.6	MANUFACTURES EXHAUST HOOD DRAWINGS	02.24.2023		
FS01-1.5.7	MANUFACTURES EXHAUST HOOD DRAWINGS	02.24.2023		
FS01-1.6.0	MANUFACTURE CONVEYOR DRAWING	02.24.2023		
FS01-1.7.0	MANUFACTURES WALK-IN DRAWINGS	02.24.2023		



Revisions	Item #	Qty	Description	Model	Manufacturer	Type Comments
	2-01	7	Area Drain	N.I.C.	By Plumbing Contractor	Supplied & Installed by P.C.
	2-02	10	Floor Sink	N.I.C.	By Plumbing Contractor	Supplied & Installed by P.C.
	2-03	1	Hand Sink	7-PS-84	Advance Tabco	
	2-04	1	Hand Sink ADA	7-PS-41	Advance Tabco	
	2-05	5	Trash Can	3540-GRAY	Rubbermaid	
	2-06	3	Trash Can, Round	FC263209GRAY	Rubbermaid	
PR 022	2-07	(1)	POS w/Chit & Cash Drawer	BY OWNER	N.I.C.	
	2-07A	1	Chit Printer	BY OWNER	NIC	
	2-08	1	Mop Sink Cabinet	9-OPC-84DL	Advance Tabco	
	2-08A	1	8" Service Sink Faucet	B-0655-BSTP	T&S Brass and Bronze Works, Inc.	
	2-09	2	Shelving, High Density Track Kit	TTS9NA	Metro	
	2-09A	2	Wire Storage Shelving	1842NK4	METRO	
	2-09B	3	Mobil Wire Storage Shelving	1842NK4	METRO	5 TIER 74" POSTS, CASTERS
	2-10	1	Dishable, Sorting Shelf	DT-6R-22	Advance Tabco	
	2-11	1	Clean Dishable	DT-C-330-48L	Advance Tabco	
	2-12	1	Condensate Hood	CH-CW-60-ND-60	Caddy Corp.	
	2-13	1	Dishwasher, Door Type	AM16T-ASR	HOBART	
	2-14	1	Soiled Dishable with Landing Shelf	Custom	Caddy Corp.	w/Faucet 5PR-8W10 T&S Brass
	2-14A	2	Pre-Rinse Faucet	5PR-8W10	T&S Brass and Bronze Works, Inc.	
	2-15	1	Soak Sink	9-FSS-20	Advance Tabco	
	2-16	1	Pot/Pan Scrap Basin	P914	SALVAJOR	
	2-17	5	Mobil Wire Storage Shelving	1842NK4	METRO	5 TIER 74" POSTS, CASTERS
	2-18	2	Service Cart	BC235110	CAMBRO	
	2-19	4	STRAW HOLDER	By Owners Vendor		
	2-20	5	4 Hole Cup/Lid Holder	By Owners Vendor		
	2-21	1	Walk-In Cooler/Freezer	CUSTOM	Ballys	Reinforced ceiling for Condensating Units
	2-22	1	Evaporator Coil (Cooler)	BLP209MA-S1D	Ballys-Coax	
	2-23	1	Freezer Condenser-Wtr	BXZA015L8-IT3C	Ballys-Coax	
	2-24	1	Evaporator Coil (Freezer)	BLP105LE-S2D	Ballys-Coax	
	2-25	1	Cooler Condenser-Wtr	BXZAO08H-IT3C	Ballys-Coax	
	2-26	2	18x30 PrepMate	MS1830-FSNK	METRO	NK4 Finish
	2-27	1	Prep Table w/ Sinks	SMPT30144	EAGLE	w/ Faucet B-0231 T&S Brass
	2-28	1	36" Smart Grid	WG1836K4-SWU30K4	Metro	Provide all parts for a working system
	2-29	2	Wire Wall Shelf	SW22CAW23C	METRO	1442NK4
	2-30	1	Pot Rack, Wall Mount	SW-108	Advance Tabco	
	2-31	1	3 Comp Sink	94-23-60-24RL	Advance Tabco	w/Faucets B-0231 & 5PR-8W10 T&S Brass
	2-32	1	Mobil Wire Storage Shelving	2154NK4	METRO	5 TIER 74" POST
PR 022	2-33	1	Microwave Oven -NEW-	RCS10TS	Amana	
PR 022	2-34	2	Ambient Service Case -NEW-	VisiBond Box	RPI Industries	
PR 022	2-35	1	Fresh Brew Coffee Machine -NEW-	A800 FB	FRANKE	
PR 022	2-36	1	High Flow Water Filtration System -NEW-	HF160-CLXS	3M	
PR 022	2-37	1	Refrigerated Case, Self Contained -NEW-	SCCB00R-CD-UC	RPI Industries	
PR 022	2-38	1	Self-Serve Slim Line Merchandiser, Ambient -NEW-	SCRFC6060D	RPI Industries	
PR 022	2-39	2	Self-Serve Slim Line Merchandiser, Refrigerated -NEW-	SCRFC6060R	RPI Industries	
	2-40	1	36" Range w/ Convection Oven Base	P36A-BBB	SOUTHBEND	
	2-41	1	Griddle Stand, Refrigerator	D48GN	Continental Refrigerator	
	2-42	1	Griddle Heavy Duty	HDG-48	SOUTHBEND	
	2-43	1	Fryer Battery of 2	2-SSHVLV14-2FD	Pitco	Computer Control
	2-44	1	Freezer, Reach-In	1FENSSHD	Continental Refrigerator	
	2-45	1	Combi-steamer (10 x 2/1 GN / 20 x 1/1 GN)	iCombi Pro 10-2/1 G	RATIONAL AG	w/ Stand 60.31.104
	2-46	1	Water Filter	EV9797-22	PENTAIR	Interconnect w/ Item 2-45
	2-47	1	S/S Wall Flushing	Custom		Interconnect w/ Item 2-45
	2-48	1	Exhaust Hood	PE-C-W-111-ND-63	Caddy Corp.	LENGTH PER PLAN
	2-49	1	Fire Protections System	R102JUL300	ANSUL	
	2-49A	1	Ansul Remote Fire Pull Station	FIRE PULL	JME Ansul	
	2-49B	1	EcoAzur Processor Panel	ecoAzur Processor Panel	EcoAzur	Interconnect to hood
	2-49C	1	CT Keypad	CT Keypad	EcoAzur	
PR 022	2-50	(1)	Sandwich Unit, Refrigerated	D60N16-FB-D	Continental Refrigerator	
	2-51	1	Work Table	FSS-306	Advance Tabco	
	2-52	1	Pass-Thru Shelf w Heat Lamp	24x72 + shroude	Fabrication	
	2-52A	1	Heat Lamp	GRAHL-36	HATCO CORPORATION	
	2-52B	1	Display Light	HL-30-2	HATCO CORPORATION	
	2-53	1	Oven, Microwave/Convection, Combi	I5-9500-14-DL	Turbochef	
	2-54	1	Bin, Ice	950-48	Follett	
	2-55	1	Ice Machine, Water Cooled	MC1030MW-32	Scotsman Ice	
	2-56	1	Water Filter	EV9324-02	PENTAIR	
PR 022	2-57	1	Pickup Pod + To-Go, Contactless -DELETED-			
PR 022	2-58	1	Drop-In Hot Wells -DELETED-			
	2-59	2	Undercounter Refrigerator	SW48N-U	Continental Refrigerator	
	2-60	1	Tea Brewer	36700.0009	BUNN	
	2-61	1	Water Filter	QC71 TWIN 4FC5-S	EVERPURE	
	2-62	1	Drop In Hand Sink	7-PS-42	ADVANCE TABCO	SOAP & TOWEL DISPENSERS INCLUDED
	2-63	1	Coffee Maker	11200.01	BUNN	
	2-64	1	Oven, Microwave/Convection, Combi	I1-9500-1(Sota)	Turbochef	
PR 022	2-65	1	Sneeze Guard -DELETED-			
	2-66	1	Sneeze Guard	DECO-331-N	BSI	
	2-67	1	Drop-In Sink	DI-1-2012	Advance Tabco	
PR 022	2-68	1	Blender -DELETED-			
PR 022	2-69	1	Drop-In Cold Well -DELETED-			
	2-70	1	Espresso Machine	43400.05	BUNN	
	2-71	1	Water Filter	QC71 SINGLE 4FC5-S	EVERPURE	
PR 022	2-72	1	Ambient/Refrigerated Service/Self-Service Case -DELETED-			
PR 022	2-73	1	Self-Service Refrigerated Merchandiser -DELETED-			
PR 022	2-74	1	Self Pay POS w/Chit & Scanner -NEW-	BY OWNER	N.I.C.	
PR 022	2-75	2	Micro Market -NEW-	Custom	RPI	



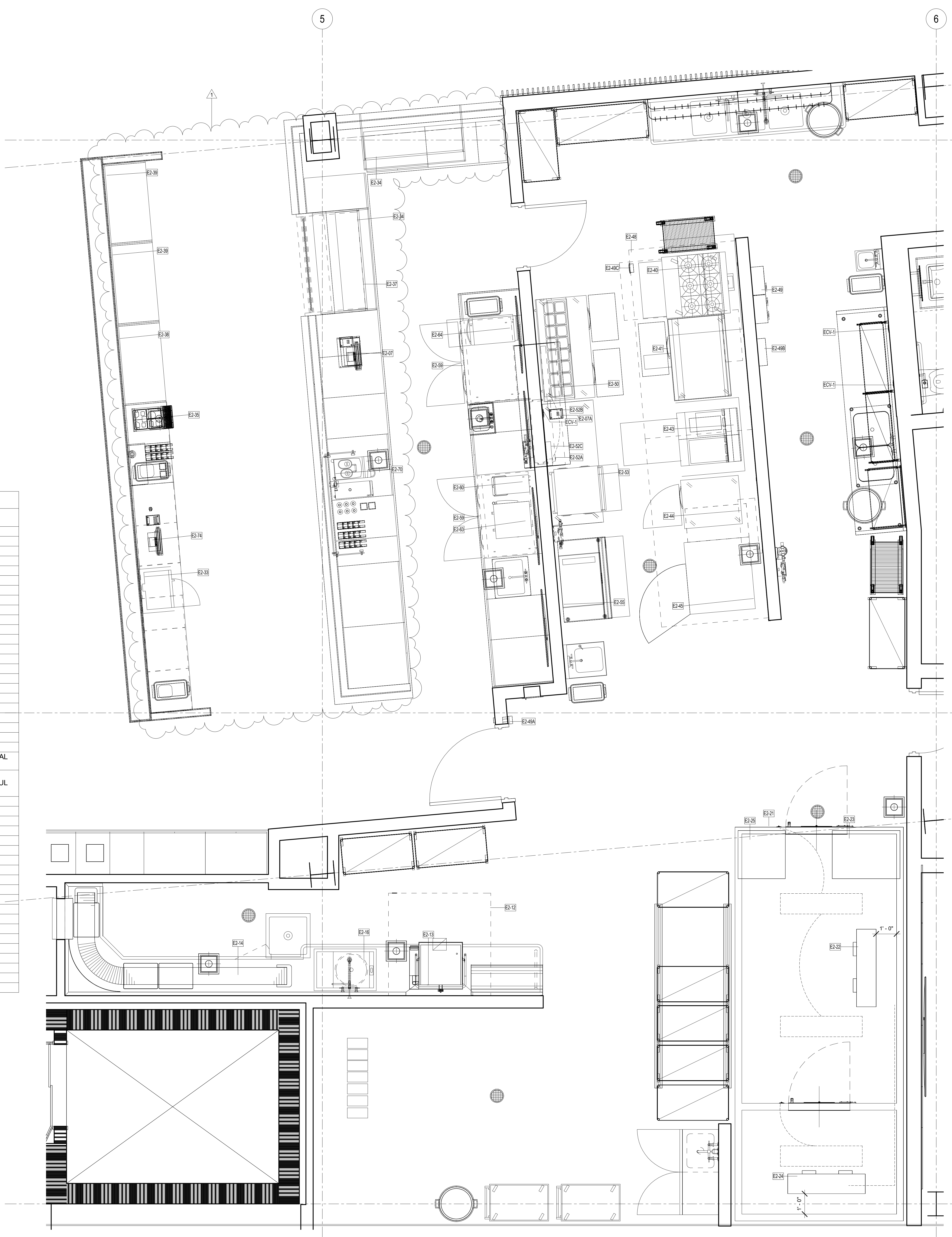
1 FS - CAFE EQUIPMENT PLAN  
1/2" = 1'-0"



- General Electrical Notes**
- Electrical contractor is required to utilize the approved food service contractor's coordination shop drawings for rough-in of all services.
  - All Electrical outlets shown on the plan are for the fixtures specified as furnished by the kitchen equipment supplier. For further bids, electrical requirement (telephone, clocks, signs etc.) see engineering plans.
  - Electrician to connect all electrical equipment and fixtures and do all interconnecting (field) wiring required as indicated in the specifications, on the drawings, in the specialty equipment shop drawings. To include all power and control wiring.
  - All electrical outlet cover plates are to be Stainless steel and are to be furnished by the electrician, as well as the receptacle, unless otherwise specified in the item specifications.
  - All Disconnect switches required are to be furnished and installed by the electrician.
  - All work to be performed in full accordance with all applicable code related to hook-up, installation and wiring of equipment.
  - Fixture mounted J-boxes are empty boxes welded into the splash, electrician and data contractor will be responsible running wires to the box and providing receptacles and faceplates.
  - Receptables mounted in the wall to be horizontal unless otherwise noted.
  - Make all necessary cutouts and knock-outs where required on equipment to accommodate electrical receptables, switches or other electrical outlets and equipment.

**GENERAL ELECTRICAL WALK-IN NOTES:**

- Walk-in Cooler and Freezer Electrical Notes:**
- Kitchen Equipment Contractor (KEC) to provide all Walk in lights to the Electrical contractor for installation.
  - Lights to be surface mounted and power dropped through the top of walk-in coolers and freezer ceilings internal to light fixture.
  - No exposed conduit is permitted inside walk in cooler.
  - Electrical contractor is to insulate and seal the inside and outside of all penetration for wiring.
  - Electrical contractor is to insulate all materials and labor to install all lights provided and wire to the connection point indicated on walk-in cooler approved shop drawings.
  - Electrical Contractor is to furnish and install heat tracing on all indirect waste lines in inside freezer compartments.
  - Electrical Contractor to furnish all labor and material required to extend and connect all electrical services from point of rough in "junction box" to specified equipment.
  - Electrical contractor is responsible for all field wiring as noted on manufacture installation drawings.



02-Electrical Schedule												
Revisions	E-Item #	CQ	Description	FL Amps	Volts	Phase	D/P	RI HT	Data RI HT	Electrical Remarks		
	2-07	1	POS w/Chit & Cash Drawer	15.00 A	120 V	1	5-15P	2'-0"	Y	2'-0"	CIRCUIT SIZE - Grommets in Millwork	
	2-07A	1	Chit Printer	15.00 A	120 V	1	5-15P	4'-0"	Y	4'-0"	CIRCUIT	
	2-12	1	Condensate Hood	0.20 A	120 V	1	D	9'-0"			FOR LIGHTS - drop from above	
	2-13	1	Dishwasher, Door Type	53.50 A	208/240 V	3	D	1'-1"				
	2-14	1	Soiled Dishable with Landing Shelf	15.00 A	120 V	1	D	4"			Stub up from below	
	2-16	1	Pop/Pan Scrap Basin	3.20 A	208 V	3	D	1'-6"				
	2-21	1	Walk-In Cooler/Freezer	15.00 A	120 V	1	D	9'-0"			FOR LIGHTS	
	2-22	1	Evaporator Coil (Cooler)	2.00 A	120 V	1	D	9'-0"				
	2-23	1	Freezer Condenser-Wtr	7.40 A	208 V	3	D	12'-0"				
	2-24	1	Evaporator Coil (Freezer)	0.60 A	208 V	1	D	9'-0"			SECOND CONNECTION FOR HEAT TAPE BY E.C. 120V/1/60 15AMPS	
	2-25	1	Cooler Condenser-Wtr	5.20 A	208 V	3	D	12'-0"				
PR 022	2-33	1	Microwave Oven -NEW-	13.00 A	120 V	1	5-15P	2'-0"			Mounts in cabinet base.	
PR 022	2-34	2	Ambient Service Case -NEW-	4.50 A	120 V	1	5-15P	2'-0"			Mounts in cabinet base.	
PR 022	2-35	1	Fresh Brew Coffee Machine -NEW-	24.20 A	208 V	1	L6-30R	1'-8"	Y	2'-0"	PROVIDED WITH CORD & PLUG, ORDER NUMBER 1T310650	
PR 022	2-37	1	Refrigerated Case, Self Contained -NEW-	14.00 A	208 V	1	L14-20P	2'-0"			Mounts in cabinet base.	
PR 022	2-38	1	Self-Serve Slim Line Merchandiser, Ambient -NEW-	0.40 A	120 V	1	5-15P	1'-6"				
PR 022	2-39	2	Self-Serve Slim Line Merchandiser, Refrigerated -NEW-	12.20 A	120/208 V	1	L14-30P	1'-6"			115/208 4 WIRE	
	2-40	1	36" Range w/ Convection Oven Base	2.70 A	208 V	1	5-20P	2'-0"				
	2-41	1	Griddle Stand, Refrigerator	2.50 A	115 V	1	5-15P	2'-0"				
	2-43	1	Fryer Battery of 2	2.80 A	208 V	1	D	2'-0"				
	2-44	1	Freezer, Reach-In	7.60 A	120 V	1	5-15P	6'-10"				
	2-45	1	Combi-steamer (10 x 2/1 GN / 20 x 1/1 GN)	15.00 A	208 V	1	D	4'-0"				
	2-46	1	Exhaust Hood	15.00 A	120 V	1	D				For Lights	
	2-49	1	Fire Protections System	20.00 A	120 V	1	D	10'-0"			EC TO PROVIDE ALL REQUIRED INTERCONNECTIONS. EC TO PROVIDE OCTAGONAL JUNCTION BOX AND 1" CONDUIT INSIDE WALL FOR REMOTE ANSUL PULL	
	2-49A	1	Ansul Remote Fire Pull Station					4'-6"			EC TO PROVIDE OCTAGONAL JUNCTION BOX AND 1" CONDUIT INSIDE WALL FOR REMOTE ANSUL PULL, 2 WIRE CONNECTION TO ANSUL CABINET, REFER TO ANSUL NOTES	
	2-49B	1	EcoAzur Processor Panel	15.00 A	120 V	1	D	10'-0"	Y	10'-0"	Refer to Hood Details for connection Details	
	2-49C	1	CT Keypad					2'-0"				
PR 022	2-50	1	Sandwich Unit, Refrigerated	5.80 A	115 V	1	5-15P	2'-0"				
	2-52A	1	Heat Lamp	5.30 A	208 V	1	D	6'-0"			120/208V-980W, Mounts in Pass-thru shelf shroude, Remote Control 2-52C	
	2-52B	1	Display Light	2.00 A	120 V	1	D	6'-0"			Mounts in Pass-Thru Shelf shroude	
	2-53	1	Oven, Microwave/Convection, Combi	30.00 A	208 V	3	15-30P	2'-0"				
	2-55	1	Ice Machine, Water Cooled	11.00 A	208 V	1	D	5'-10"				
PR 022	2-57	1	Pickup Pod + To-Go, Contactless -DELETED-									
PR 022	2-58	1	Drop-In Hot Wells -DELETED-									
	2-59	2	Undercounter Refrigerator	2.50 A	115 V	1	5-15P	2'-0"				
	2-60	1	Tea Brewer	14.40 A	120 V	1	5-15P	2'-0"				
	2-63	1	Coffee Maker	28.30 A	120/208 V	1	D	2'-0"				
	2-64	1	Oven, Microwave/Convection, Combi	30.00 A	208 V	1	6-20P	2'-0"				
PR 022	2-68	1	Blender -DELETED-									
PR 022	2-69	1	Drop-In Cold Well -DELETED-									
	2-70	1	Espresso Machine	30.00 A	208 V	1	D	2'-0"				
PR 022	2-72	1	Ambient/Refrigerated Service/Self-Service Case -DELETED-									
PR 022	2-73	1	Self-Service Refrigerated Merchandiser -DELETED-									
PR 022	2-74	1	Self Pay POS w/Chit & Scanner -NEW-	15.00 A	120 V	1	5-15P	2'-0"	Y	2'-0"	CIRCUIT SIZE - Grommets in Millwork	
	CV-1	3	Convenience Outlet 48" AFF	20.00 A	120 V	1		4'-0"			CIRCUIT SIZE, BOX MOUNTED HORIZONTAL	

1 FS - CAFÉ ELECTRICAL PLAN  
1/2" = 1'-0"



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**OSD**  
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**Martin Consulting Engineers**  
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 BENTONVILLE, AR 72712  
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MEPF - LOW VOLTAGE  
**Henderson Engineers**  
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 LENOIRA, NC 28624  
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SUSTAINABILITY  
**SOM**  
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SIGNAGE + WAYFINDING  
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 239 27th ST., SUITE 802  
 NEW YORK, NY 10001  
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FOOD SERVICE  
**JMS HOSPITALITY**  
 8556 SIX PINES DR., SUITE 8210  
 THE WOODLANDS, TX 77380  
 P: 409.641.2222

WATER FEATURES  
**OTL**  
 2150 S. TOWNE CENTER, SUITE 100  
 ANAHEIM, CA 92806  
 P: 714.637.4747

IRRIGATION  
**WC3 DESIGN**  
 11A ROBINSON MANOR BLVD.  
 ROCKERS ROCK, PA 16155  
 P: 844.231.7042

PSW Job Number:  
**993A**

**AWSOM**  
 Bentonville, AR

100% CD  
 Issue Date:  
**02.24.2023**

REVISIONS		
NUMBER	DATE	DESCRIPTION
1	01.09.2024	PR.022

Contents:  
 CAFE  
 PLUMBING/MECH  
 PLAN &  
 SCHEDULES

02- Exhaust Schedule														
Item #	Qty	Description	EX Total CFM	EX Width	EX Depth	EX S.P.	Ex CFM	EX RI HT	EX Width 2	EX Depth 2	EX S.P. 2	EX CFM 2	EX RI HT 2	Mechanical Remarks
2-12	1	Condensate Hood	4533 CFM	7"	8"	0.25 in-wg	750 CFM	9' - 0"	10"	1' - 4"	1.00 in-wg	1943 CFM	9' - 0"	
2-48	1	Exhaust Hood				1.00 in-wg	2590 CFM	9' - 0"						

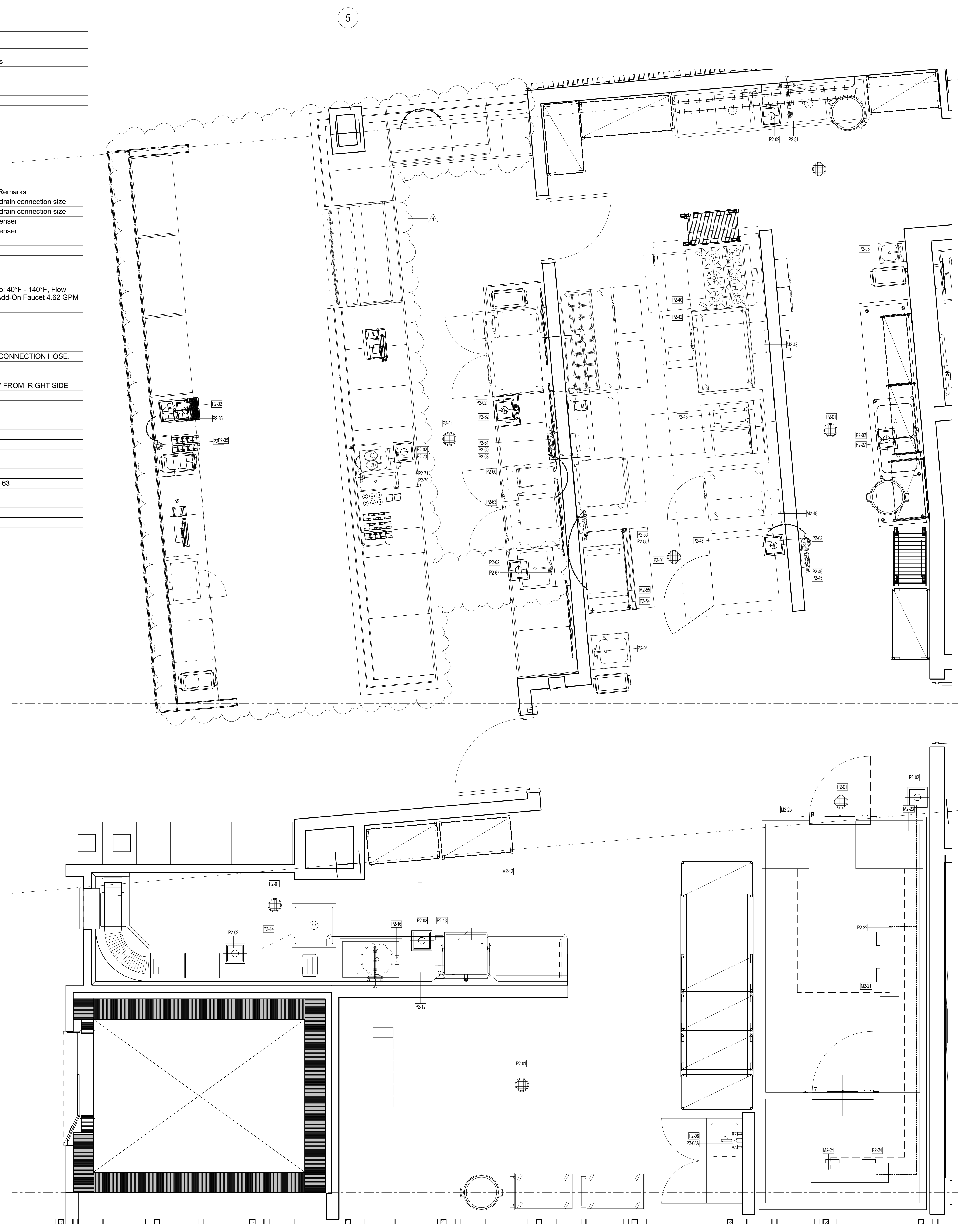
02-Mechanical Refrigeration Schedule													
M-Item #	CQ	Description	LIQUID	SUCTION	Ref RI HT	CW Supply Size	CW Supply RI HT	CW Return Size	CW Return RI HT	CW Flow	CW Maxi Pres	CW Min Pres	Mechanical Remarks
2-22	1	Evaporator Coil (Cooler)	3/8	7/8									
2-23	1	Freezer Condenser-Wtr	3/8	5/8		1/2"	12' - 0"	1/2"	12' - 0"	3.60 GPM	120.00 psi		
2-24	1	Evaporator Coil (Freezer)	3/8	5/8									
2-25	1	Cooler Condenser-Wtr	3/8	5/8		1/2"	12' - 0"	1/2"	12' - 0"	1.80 GPM	120.00 psi		
2-55	1	Ice Machine, Water Cooled				3/8"	5' - 6"	1/2"	0"	2.80 GPM	80.00 psi	20.00 psi	

02-Plumbing Schedule																	
Revisions	P-Item #	CQ	Description	HW Size	HW Temp	HW RI HT	CW Size	CW RI HT	FW Size	FW RI HT	IW Size	DW Size	DW RI HT	Gas Size	Gas Input	Gas RI HT	Plumbing Remarks
	2-01	7	Area Drain														See plumbing drawing s for drain connection size
	2-02	10	Floor Sink														See plumbing drawing s for drain connection size
	2-03	1	Hand Sink	1/2"	105 °F	1' - 6"	1/2"	1' - 6"				1 1/2"	1' - 8"				w/ Soap & Paper towel Dispenser
	2-04	1	Hand Sink ADA	1/2"	105 °F	1' - 6"	1/2"	1' - 6"				1 1/2"	1' - 8"				w/ Soap & Paper towel Dispenser
	2-08	1	Map Sink Cabinet														
	2-08A	1	8" Service Sink Faucet	1/2"	120 °F	3' - 0"	1/2"	3' - 0"						2"	2 3/4"		
	2-12	1	Condensate Hood									1/2"					
	2-13	1	Dishwasher, Door Type	3/4"	110 °F	1' - 0"							1 1/2"				
	2-14	1	Soiled Dishtable with Landing Shelf	1/2"	120 °F	4"	1/2"	4"					1 1/2"				Stub up from below
	2-14A	2	Pre-Rinse Faucet	1/2"	120 °F	1' - 6"	1/2"	1' - 6"									Pressure: 20 - 125 psi, Temp: 40°F - 140°F, Flow Rate: 1.42 GPM @ 60 psi, Add-On Faucet 4.62 GPM
	2-16	1	Pot/Pan Scrap Basin	1/2"	120 °F	1' - 6"	1/2"	1' - 6"				2"	0"				
	2-22	1	Evaporator Coil (Cooler)									3/4"					
	2-24	1	Evaporator Coil (Freezer)									3/4"					
	2-27	1	Prep Table w/ Sinks	1/2"	120 °F	1' - 6"	1/2"	1' - 6"					2"				
	2-31	1	3 Comp Sink	1/2"	120 °F	1' - 6"	1/2"	1' - 6"					2"				
PR 022	2-35	1	Fresh Brew Coffee Machine -NEW-						3/8"	1' - 6"	3/4"						PROVIDED WITH WATER CONNECTION HOSE.
PR 022	2-36	1	High Flow Water Filtration System -NEW-				3/4"	1' - 6"									Interconnect w/ Item 2-35
PR 022	2-39	2	Self-Serve Slim Line Merchandiser, Refrigerated -NEW-														
	2-40	1	36" Range w/ Convection Oven Base											1"	243000.0 Btu/h	2' - 6"	GAS CONNECTION 6" +/-1" FROM RIGHT SIDE
	2-42	1	Griddle Heavy Duty											3/4"	120000.0 Btu/h	2' - 6"	
	2-43	1	Fryer Battery of 2											3/4"	145000.0 Btu/h	2' - 6"	
	2-45	1	Combi-steamer (10 x 21 GN / 20 x 1 GN)				3/4"	3' - 6"						2"	152000.0 Btu/h	4' - 6"	Two water connections
	2-46	1	Water Filter				3/4"	5' - 6"									Interconnect w/ Item 2-45
	2-54	1	Bin, Ice									1"					
	2-55	1	Ice Machine, Water Cooled						3/8"	5' - 0"	3/4"						
	2-56	1	Water Filter				3/4"	5' - 6"									Interconnect w/ Item 2-55
PR 022	2-58	1	Drop-In Hot Wells -DELETED-						1/2"	1' - 6"							
	2-60	1	Tea Brewer														
	2-61	1	Water Filter				3/4"	1' - 6"									Interconnect w/ Item 2-60, 2-63
	2-62	1	Drop In Hand Sink	1/2"	105 °F	1' - 6"	1/2"	1' - 6"					1 1/2"	2' - 0"			
	2-63	1	Coffee Maker						3/8"	1' - 6"							
	2-67	1	Drop-In Sink	1/2"	120 °F	1' - 6"	1/2"	1' - 6"					1 1/2"				
PR 022	2-69	1	Drop-In Cold Well -DELETED-														
	2-70	1	Espresso Machine						3/8"	1' - 6"	5/8"						Interconnect w/ Item 2-70
	2-71	1	Water Filter				3/8"	1' - 6"									

- GENERAL PLUMBING NOTES:**
- Plumbing contractor is required to utilize the approved food service contractor's coordination shop drawings for rough-in of all services.
  - All plumbing outlets and requirements shown on this plan are for fixtures and equipment specified as furnished by kitchen equipment supplier, for any additional building plumbing requirements, see engineers plans.
  - Kitchen Equipment Contractor is to provide all loose plumbing fixtures (faucets, waste and overflow valves, control valves to the plumbing contractor for installation.
  - Plumbing Contractor is to provide all pipe and fittings to properly install all final connections for the rough point identified on the KEC approved rough in shop drawings to the equipment item identified on contract documents.
  - Plumbing Contractor is to furnish and install all material and piping to run all indirect waste lines as required by specified equipment and KEC approved rough in shop drawings.
  - All plumbing installation of interconnections services is to meet local health codes and final inspection of the local health department.
  - Plumbing contractor is to make all connections and/or modifications as may be required by local health inspector at time of final inspection.
  - All indirect waste lines are to have the piping trimmed on a 45° angle at point of discharge
  - Unless specified by code all drain lines for disposers shall by-pass grease interceptors.
  - Insulation Contractor is to provide 1" wall thickness insulation with PVC jacket and PVC fitting covers on all heat traced drain lines in walk-in freezers.
  - Plumber to connect all water lines, gas lines, waste lines, etc. To fully connect all equipment and run condensate lines from units to drains and these lines to be no smaller than the stub out of the fixture.
  - Plumber to provide gate valves on all Water and gas lines, all valves, cutoffs, backflow Prevention devices, traps, hydrostatic shock eliminators, pressure regulators and material Necessary to connect all lines, unless otherwise Specified in the item specifications.
  - Plumbing contractor to verify utility requirements for existing equipment owner or at job site prior to installation unless otherwise noted
  - Make all necessary cut-outs and knock-outs where required on equipment to accommodate as required for passage of gas or plumbing lines, etc
  - All work to be performed in full accordance with all applicable codes relating to installation and Hook-up of equipment.

- PLUMBING DETAIL LINE KEY:**
- SUPPLY LINE NOTATION: -----
- WASTE LINE NOTATION: -----
- DETAIL LINES INDICATE REQUIRED CONNECTIONS BETWEEN EQUIPMENT, FINAL LOCATION AND ROUTE TO BE DETERMINED AND FIELD VERIFIED BY PLUMBING CONTRACTOR.

- GENERAL MECHANICAL NOTES:**
- All refrigeration work required to provide for a complete installation of all specified items. To include all piping, all insulation of suction lines, all hangers as required. See Section 114000, 3.05 for additional requirements.
  - Furnish and install stainless steel riser ducts fully welded (seamless) from dishwasher exhaust connection to a point 6" above ceiling for connection to exhaust system by mechanical contractor.



1 FS - CAFE PLUMBING/MECHANICAL PLAN  
 1/2" = 1'-0"

