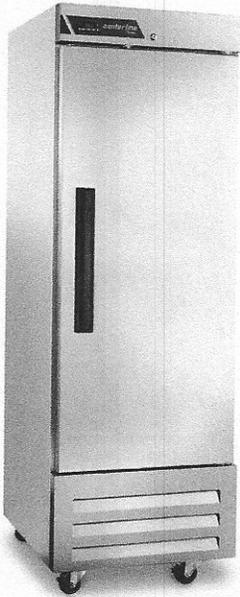


CLBM-23R
Reach-In Refrigerator
Self-Contained Solid Door



STANDARD PRODUCT FEATURES

- Stainless Steel Door(s) & Louver
- Anodized Aluminum Sides & Interior
- Positive Seal Self-Closing Door with Stay Open Feature at 110°
- LED Display Control for Accuracy and Easy Monitoring
- Capillary Tube Metering Device
- Three (3) Adjustable, Heavy Duty Epoxy Coated Shelves Per Section
- Field Reversible Door(s)
- Set of Four (4) 4" High Casters with Locks Standard on Front Casters
- Gasket-Protecting Retainer
- Bottom-Mounted Refrigeration System
- High-Density, Non-CFC Foamed in Place Polyurethane Insulation
- Easily Accessible Condenser Coil for Cleaning
- Ergonomically Friendly Lower Shelf
- Storage on Top of Cabinet

ACCESSORIES & OPTIONS (Available at Extra Cost)

- + Additional Epoxy Coated Shelves on Pilasters
- + Additional Epoxy Coated Shelves on Pins
- + Set of Four (4) 6" High Legs
- + Set of Four (4) 6" High Casters
- + #1 or Universal Type Trayslides



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

AVAILABLE CONFIGURATIONS

MODELS	HINGING
CLBM-23R-FS-R	Full Solid Door, Right
CLBM-23R-FS-L	Full Solid Door, Left
CLBM-23R-HS-R	Half Solid Doors, Right
CLBM-23R-HS-L	Half Solid Doors, Left

Model	Doors	Shelves	Dimensions L x D x H (in.)	Voltage	Amps	NEMA	Ship Wt. (lbs.)	Cu. Ft.
CLBM-23R	1	3	27 x 33.5 x 78*	115/60/1	3.8	5 - 15P	350	19.89

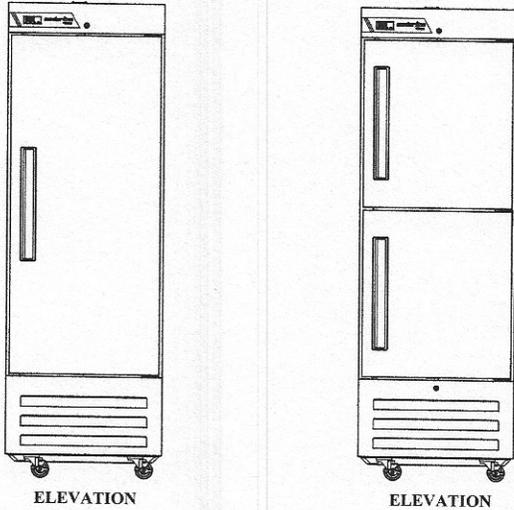
*Note: 78 in. height without casters

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

Approved by _____ Date _____ Approved by _____ Date _____

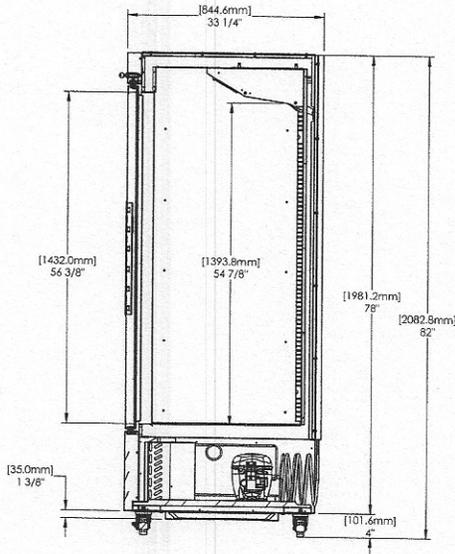
MODEL - CLBM-23R

Full Height & Half Height Solid Door Models

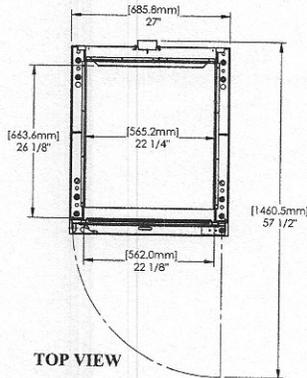


ELEVATION

ELEVATION



SIDE VIEW



TOP VIEW

SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet louver assembly and door(s) are constructed of stainless steel. Cabinet sides (including returns), front, interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of galvanized steel. A set of four (4) 4" high casters are included. Doors are equipped with a gasket protecting retainer and removable plug cylinder locks. Both the cabinet and door(s) are insulated with an average of 2-3/8" thick high density, non-CFC, foamed in place polyurethane insulation.

REFRIGERATION SYSTEM

A bottom mounted, self-contained, balanced refrigeration system using environmentally friendly, non-flammable R-450A refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, capillary tube metering device, and an air-cooled hermetic compressor. A 9' cord and plug is provided. Standard operating temperature is 36°F to 41°F.

CONTROLLER

The easy to use electronic digital control is supplied standard. It includes a 3-Digit LED display, and a Fahrenheit or Celsius temperature scale display capability.

INTERIOR

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on pins. Recommended load limit per shelf should not exceed 150 lbs.

WARRANTY

Both a 6 Year Parts & Labor Warranty and additional 1 Year on Compressor Parts Warranty are supplied standard.



MODELS	CLBM-23R
ELECTRICAL DATA	
Voltage	115/60/1
Full Load Amperes	3.8
REFRIGERATION DATA	
Refrigerant	R-450A
Refrigerant Charge oz.	14 (397 gr)
BTU/HR ¹ H.P.	1955 1/4
SHIPPING DATA	
Depth Crated in.	40 (101.6 cm)
Height Crated in.	85 (215.9 cm)
Length Crated in.	37 (93.98 cm)
Volume Crated cu. ft.	73 (2067.1 l)
Net Weight lbs.	305 (138.4 kg)
Gross Weight lbs.	350 (158.8 kg)

NOTES:

1. BTU/HR based on a 90°F ambient and 20°F evaporator

Equipped with one NEMA 5-15P Plug



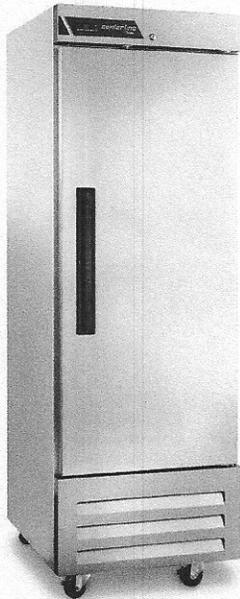
CAD and/or Revit Files Available



Project _____
 AIA # _____ SIS # _____
 Item # **CLBM-23F-FS-L** Quantity _____ C.S.I. Section 114000

Bottom Mounted Reach-In Freezer

CLBM-23F
 Reach-In Freezer
 Self-Contained Solid Door



STANDARD PRODUCT FEATURES

- Stainless Steel Door(s) & Louver
- Anodized Aluminum Sides & Interior
- Positive Seal Self-Closing Door with Stay Open Feature at 110°
- LED Display Control for Accuracy and Easy Monitoring
- Thermal Expansion Valve (TXV) Metering Device
- Three (3) Adjustable, Heavy Duty Epoxy Coated Shelves Per Section
- Field Reversible Door(s)
- Set of Four (4) 4" High Casters with Locks Standard on Front Casters
- Gasket-Protecting Retainer
- Bottom-Mounted Refrigeration System
- High-Density, Non-CFC Foamed in Place Polyurethane Insulation
- Easily Accessible Condenser Coil for Cleaning
- Ergonomically Friendly Lower Shelf
- Storage on Top of Cabinet



This unit is listed to the applicable UL, CSA and NSF Standards by an approved NRTL. Consult the factory or unit's data plate for approval information.

ACCESSORIES & OPTIONS (Available at Extra Cost)

- + Additional Epoxy Coated Shelves on Pilasters
- + Additional Epoxy Coated Shelves on Pins
- + Set of Four (4) 6" High Legs
- + Set of Four (4) 6" High Casters
- + #1 or Universal Type Trayslides

AVAILABLE CONFIGURATIONS

MODELS

- CLBM-23F-FS-R
- CLBM-23F-FS-L
- CLBM-23F-HS-R
- CLBM-23F-HS-L

HINGING

- Full Solid Door, Right
- Full Solid Door, Left
- Half Solid Doors, Right
- Half Solid Doors, Left

Model	Doors	Shelves	Dimensions L x D x H (in.)	Voltage	Amps	NEMA	Ship Wt. (lbs.)	Cu. Ft.
CLBM-23F	1	3	27 x 33.5 x 78*	115/60/1	6.5	5 - 15P	350	19.89

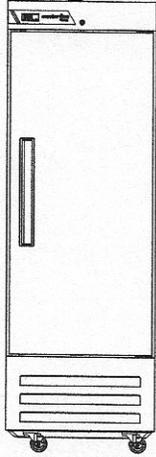
*Note: 78 in. height without casters

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

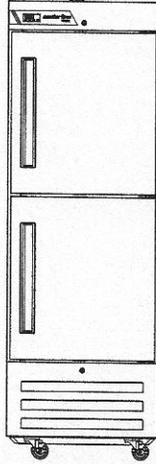
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MODEL - CLBM-23F

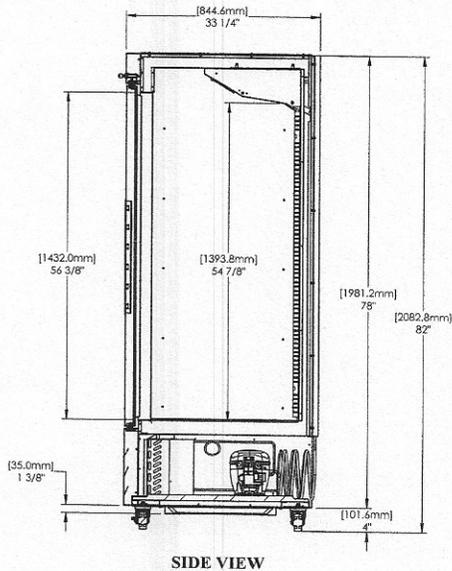
Full Height & Half Height Solid Door Models



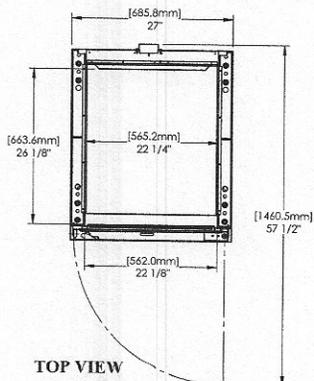
ELEVATION



ELEVATION



SIDE VIEW



TOP VIEW

SPECIFICATIONS

CONSTRUCTION, HARDWARE, INSULATION

Cabinet louver assembly and door(s) are constructed of stainless steel. Cabinet sides (including returns), front, interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of galvanized steel. A set of four (4) 4" high casters are included. Doors are equipped with a gasket protecting retainer and removable plug cylinder locks. Both the cabinet and door(s) are insulated with an average of 2-3/8" thick high density, non-CFC, foamed in place polyurethane insulation.

REFRIGERATION SYSTEM

A bottom mounted, self-contained, balanced refrigeration system using environmentally friendly, non-flammable R-448A refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermal expansion valve (TXV) metering device and air-cooled hermetic compressor. A 9' cord and plug is provided. Standard operating temperature is -1°F to 2°F.

CONTROLLER

The easy to use electronic digital control is supplied standard. It includes a 3-Digit LED display, and a Fahrenheit or Celsius temperature scale display capability.

INTERIOR

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on pins. Recommended load limit per shelf should not exceed 150 lbs.

WARRANTY



Both a 6 Year Parts & Labor Warranty and additional 1 Year on Compressor Parts Warranty are supplied standard.

MODELS	CLBM-23F
ELECTRICAL DATA	
Voltage	115/60/1
Full Load Amperes	6.5
REFRIGERATION DATA	
Refrigerant	R-448A
Refrigerant Charge oz.	15 (425 gr)
BTU/HR ¹ H.P.	1160 1/4
SHIPPING DATA	
Depth Crated in.	40 (101.6 cm)
Height Crated in.	85 (215.9 cm)
Length Crated in.	37 (94 cm)
Volume Crated cu. ft.	73 (2067.1 l)
Net Weight lbs.	305 (138.4 kg)
Gross Weight lbs.	350 (158.8 kg)

NOTES:

1. BTU/HR based on a 90°F ambient and -20°F evaporator

Equipped with one NEMA 5-15P Plug



CAD and/or Revit Files Available

E3S8-24-14T24

"E3S8-2D" E-SERIES COMPARTMENT SINKS
3 Compartment w/2 Drain Boards - 18GA S.S. w/Galvanized Legs

FEATURES:

- 18GA Stainless Steel
- Type 300 Stainless Steel w/#4 Polish, Satin Finish
- 10", 12", Or 14" Deep Bowls
- All Corners, Both Vertical & Horizontal, Coved At 3/4" Radius
- Bottoms Of Bowls Formed For Drainage To 3-1/2" Diameter Die Stamped Opening
- Full Length 9-3/4" High Boxed Backsplash, w/2" Return To Wall At 45 Degree & 1" Tile Edge
- 1-1/8" Faucet Holes In Backsplash
- All Outside Corners Of Assembly Are Bullnosed To Provide Safe, Clean, & Polished Edge
- Standard Stainless Steel Legs 1-5/8" Diameter



E3S8-24-14

SPECIFICATIONS:

- Top: Stainless Steel Sinks Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Base: Galvanized Base
- Bowls & Top: 18GA Type 300 Stainless Steel w/#4 Polish, Satin Finish
- Legs: 1-5/8" Round O.D. Galvanized Steel
- Gussets: Galvanized Steel
- Feet: 1" Adjustable Plastic Bullet Feet

CERTIFICATIONS:



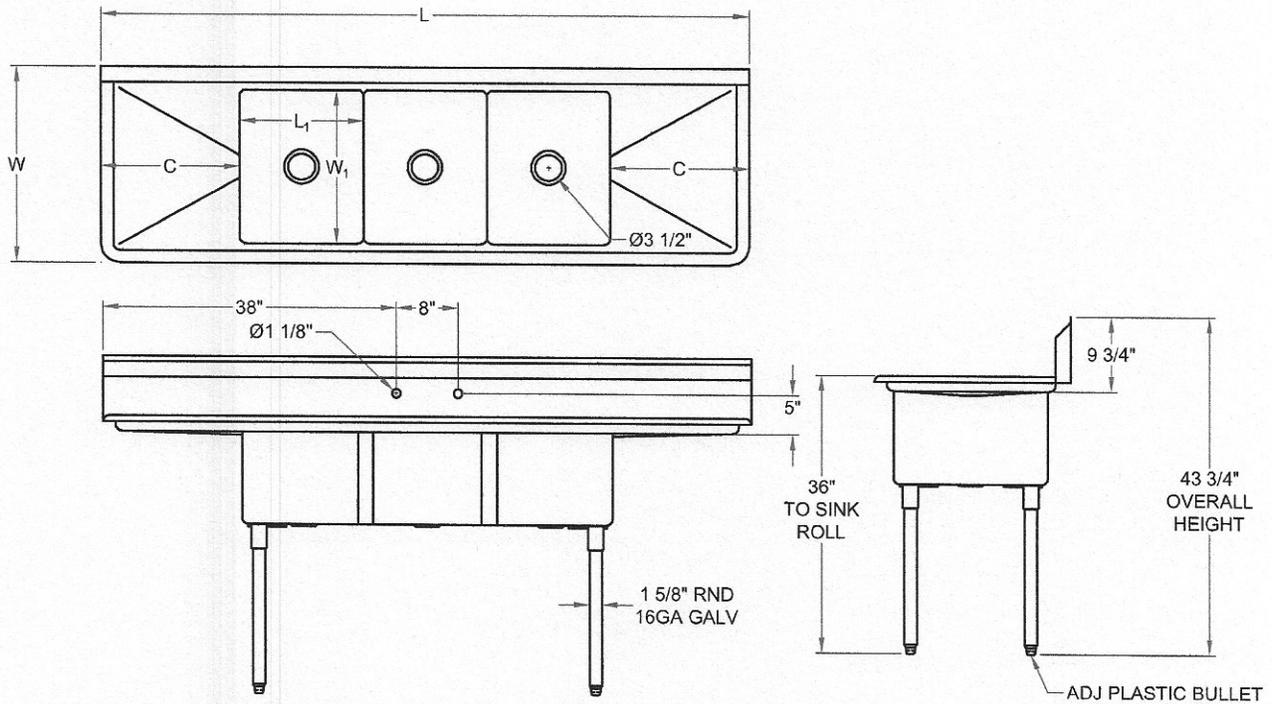
"E3S8-2D" E-SERIES COMPARTMENT SINKS

MODEL	BOWL DEPTH	OVERALL LENGTH (L)	OVERALL WIDTH (W)	INSIDE LENGTH (L')	INSIDE WIDTH (W')	A	B	C	WT. (LBS)
E3S8-1014-10T15	10"	60"	19-1/2"	10"	14"	9-15/16"	26"	15"	61
E3S8-1220-12T12	12"	60"	25-1/2"	12"	20"	12-15/16"	26"	12"	78
E3S8-1416-12T12	12"	66"	21-1/2"	14"	16"	10-15/16"	29"	12"	75
E3S8-1620-12T18	12"	84"	25-1/2"	16"	20"	12-15/16"	38"	18"	95
E3S8-18-12T18	12"	90"	23-1/2"	18"	18"	11-15/16"	41"	18"	95
E3S8-15-14T15	14"	75"	20-1/2"	15"	15"	10-7/16"	33-1/2"	15"	83
E3S8-1620-14T18	14"	84"	25-1/2"	16"	20"	12-15/16"	38"	18"	100
E3S8-18-14T18	14"	90"	23-1/2"	18"	18"	11-15/16"	41"	18"	101
E3S8-18-14T24	14"	102"	23-1/2"	18"	18"	11-15/16"	47"	24"	107
E3S8-1824-14T24	14"	102"	29-1/2"	18"	24"	14-15/16"	47"	24"	123
E3S8-24-14T24 *	14"	120"	29-1/2"	24"	24"	14-15/16"	44"	24"	140
E3S8-2030-14T24	14"	108"	35-1/2"	20"	30"	17-15/16"	50"	24"	145

MUST SPECIFY LEFT (L) OR RIGHT (R) SIDE DRAIN BOARD, *HAS TWO SETS OF FAUCET HOLES

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS



"E3S8-2D" E-SERIES COMPARTMENT SINKS

MODEL	BOWL DEPTH	OVERALL LENGTH (L)	OVERALL WIDTH (W)	INSIDE LENGTH (L')	INSIDE WIDTH (W')	A	B	C	WT. (LBS)
E3S8-1014-10T15	10"	60"	19-1/2"	10"	14"	9-15/16"	26"	15"	61
E3S8-1220-12T12	12"	60"	25-1/2"	12"	20"	12-15/16"	26"	12"	78
E3S8-1416-12T12	12"	66"	21-1/2"	14"	16"	10-15/16"	29"	12"	75
E3S8-1620-12T18	12"	84"	25-1/2"	16"	20"	12-15/16"	38"	18"	95
E3S8-18-12T18	12"	90"	23-1/2"	18"	18"	11-15/16"	41"	18"	95
E3S8-15-14T15	14"	75"	20-1/2"	15"	15"	10-7/16"	33-1/2"	15"	83
E3S8-1620-14T18	14"	84"	25-1/2"	16"	20"	12-15/16"	38"	18"	100
E3S8-18-14T18	14"	90"	23-1/2"	18"	18"	11-15/16"	41"	18"	101
E3S8-18-14T24	14"	102"	23-1/2"	18"	18"	11-15/16"	47"	24"	107
E3S8-1824-14T24	14"	102"	29-1/2"	18"	24"	14-15/16"	47"	24"	123
E3S8-24-14T24 *	14"	120"	29-1/2"	24"	24"	14-15/16"	44"	24"	140
E3S8-2030-14T24	14"	108"	35-1/2"	20"	30"	17-15/16"	50"	24"	145

MUST SPECIFY LEFT (L) OR RIGHT (R) SIDE DRAIN BOARD, *HAS TWO SETS OF FAUCET HOLES

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.



STAINLESS STEEL
**CEILING MOUNTED
 SHELVING**



SINGLE SHELF



DOUBLE SHELVES

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

FEATURES:

18" wide fully adjustable shelving.
 Shipped KD.
 Load Capacity is 5 lbs. per sq. ft. (Evenly Distributed).

CONSTRUCTION:

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

MATERIAL:

All Shelves are 18 gauge type "430" stainless steel.
 1 5/8" stainless steel tubular support posts.

CUSTOMER MUST PROVIDE PRINT

SINGLE SHELF	Wt.	DOUBLE SHELVES	Wt.	Width	(L) Length
CM-18-36	24 lbs.	DCM-18-36	55 lbs.	18"	36"
CM-18-48	29 lbs.	DCM-18-48	60 lbs.	18"	48"
CM-18-60	35 lbs.	DCM-18-60	66 lbs.	18"	60"
CM-18-72	40 lbs.	DCM-18-72	72 lbs.	18"	72"
CM-18-84	46 lbs.	DCM-18-84	78 lbs.	18"	84"
CM-18-96*	51 lbs.	DCM-18-96*	84 lbs.	18"	96"

*96" Units Provided With 3 Support Posts

Custom Sizes are Available.
 Contact Our **SMART FABRICATION™** Department.
 800-498-6634



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 or Fax: 631-242-6900

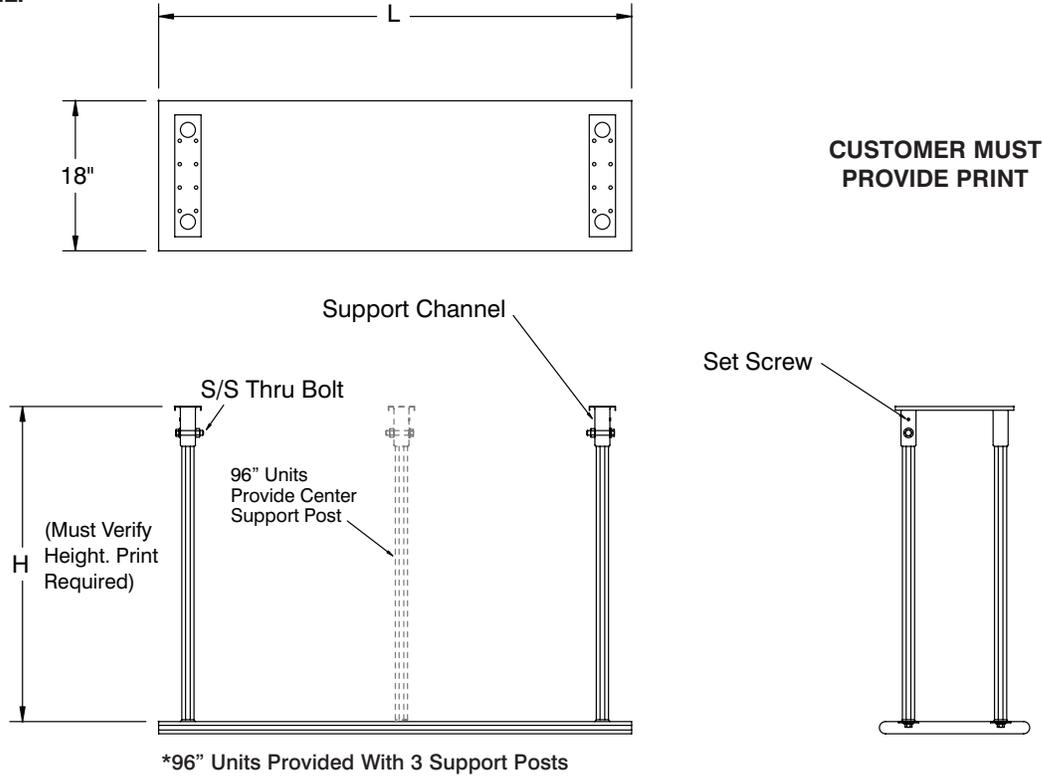
For Smart Fabrication™ Quotes:
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

DETAILS and SPECIFICATIONS

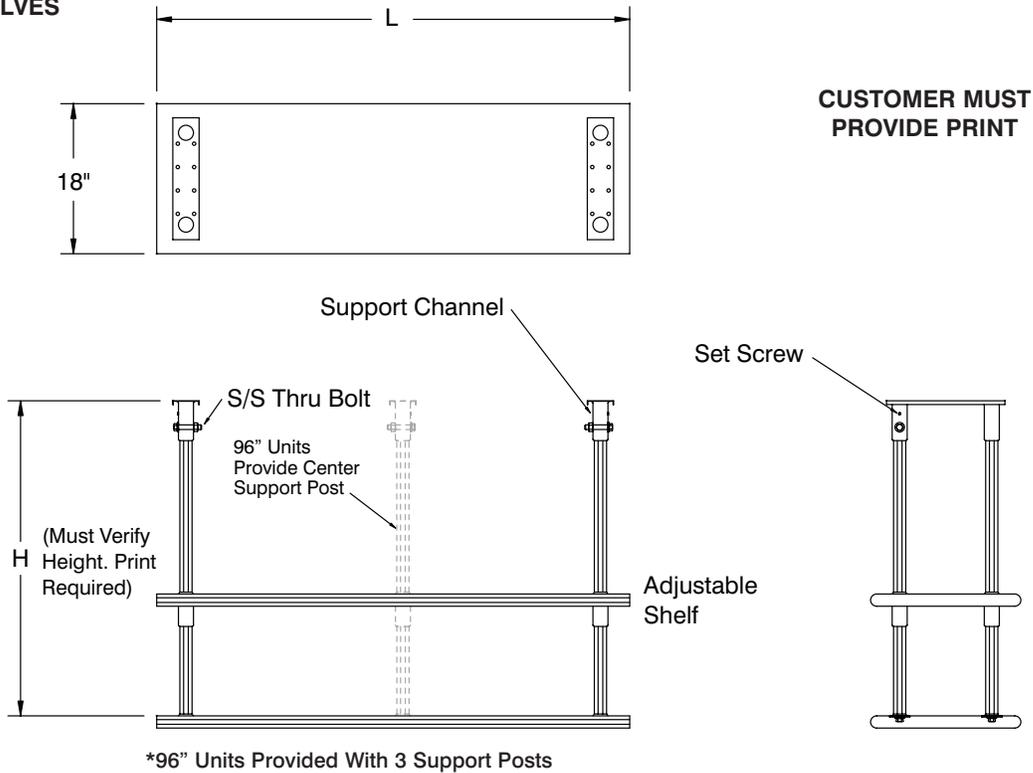
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

SINGLE SHELF



DOUBLE SHELVES



CHROME WIRE SHELVING



with
Optional Casters

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

WIRE SHELVING

CHROME POSTS WITH ADJUSTABLE FOOT

Numbered Posts



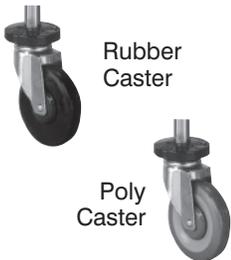
CHROME POSTS

MODEL #	Post Height	Boxed Weight
ECP-14	14"	4 lbs.
ECP-34	34"	8 lbs.
ECP-54	54"	12 lbs.
ECP-64	64"	15 lbs.
ECP-74	74"	17 lbs.
ECP-86	86"	20 lbs.

CHROME POSTS FOR CASTERS

MODEL #	Post Height	Post Height with Casters	Boxed height
ECPC-14	14"	20"	4 lbs.
ECPC-34	34"	40"	8 lbs.
ECPC-54	54"	60"	12 lbs.
ECPC-64	64"	70"	15 lbs.
ECPC-74	74"	80"	17 lbs.
ECPC-86	86"	92"	20 lbs.

Posts are packed 4 to a box.



Rubber Caster

Poly Caster

FEATURES:

Each shelf holds up to 800 lbs. evenly distributed weight.
 NSF approved for dry storage and heated environments only.
 Posts are numbered for easy assembly

CONSTRUCTION:

Unit assembles using tapered split sleeves.
 For mobile units, 5" swivel Rubber or Poly casters includes set of 4 casters, (2 with brakes) and 4 donut bumpers.

MATERIAL:

Chrome plated.

MODEL #	Shelf Size	Boxed Weight
EC-1424	14" x 24"	35 lbs.
EC-1430	14" x 30"	41 lbs.
EC-1436	14" x 36"	47 lbs.
EC-1442	14" x 42"	52 lbs.
EC-1448	14" x 48"	58 lbs.
*EC-1460	14" x 60"	38 lbs.
*EC-1472	14" x 72"	45 lbs.
EC-1824	18" x 24"	39 lbs.
EC-1830	18" x 30"	45 lbs.
EC-1836	18" x 36"	51 lbs.
EC-1842	18" x 42"	56 lbs.
EC-1848	18" x 48"	64 lbs.
*EC-1854	18" x 54"	35 lbs.
*EC-1860	18" x 60"	41 lbs.
*EC-1872	18" x 72"	49 lbs.
EC-2124	21" x 24"	41 lbs.
EC-2130	21" x 30"	48 lbs.
EC-2136	21" x 36"	55 lbs.
EC-2142	21" x 42"	63 lbs.
EC-2148	21" x 48"	70 lbs.
*EC-2154	21" x 54"	41 lbs.
*EC-2160	21" x 60"	45 lbs.
*EC-2172	21" x 72"	48 lbs.
EC-2424	24" x 24"	44 lbs.
EC-2430	24" x 30"	51 lbs.
EC-2436	24" x 36"	58 lbs.
EC-2442	24" x 42"	64 lbs.
EC-2448	24" x 48"	72 lbs.
*EC-2454	24" x 54"	41 lbs.
*EC-2460	24" x 60"	47 lbs.
*EC-2472	24" x 72"	55 lbs.

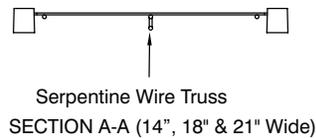
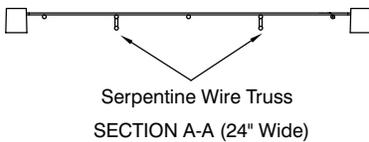
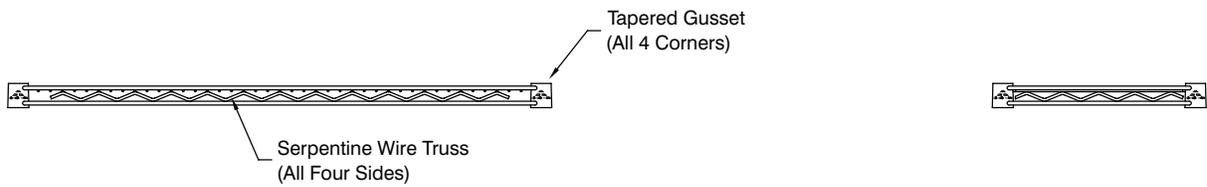
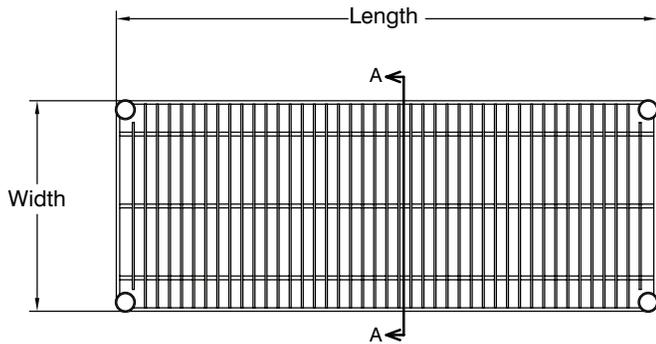
24" to 48" length shelves are packed 4 to a box and
 *54", 60" and 72" shelves are packed 2 to a box.

OPTIONAL ACCESSORIES	MODEL #	Qty
5" Rubber Swivel Stem Caster	EC-25	
5" Poly Swivel Stem Caster	EC-26	

DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL



REF-S

325 Wireless Boulevard, Hauppauge, NY 11788

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

© ADVANCE TABCO, NOVEMBER 2019

MEGATOP UNITS

Model: 69K-010HC 69K-011HC 69K-012HC **69K-138HC**



69K-010HC



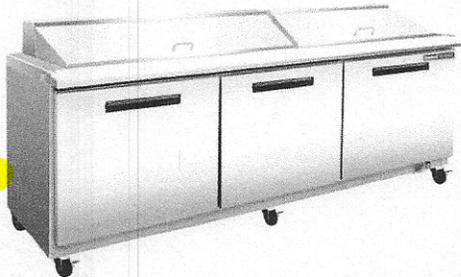
69K-011HC



69K-012HC



69K-138HC



Central Megatops offer additional pan space compared to a standard sandwich station, for increased capacity and flexibility. A high quality stainless steel exterior allows for easy cleaning and ensures durability and years of reliable service. A heavy duty stainless steel insulated hood keeps ingredients cool and fresh.

FEATURES

- Easy to grip recessed door handles
- 4 Casters (2 locking, 2 non-locking)
- Adjustable, heavy-duty wire shelves (1 per section/door)
- Single door section (20" wide) will hold full sized sheet pans
- Available in multiple sizes and pan configurations to suit your application requirements
- 9" deep plastic dual-sided cutting board is included on all models
- Comes with full set of clip on divider bars and 4" deep plastic pans
- Oversized refrigeration system delivers rapid cooling and temperature recovery

TEMPERATURE

- Holding temperature: 34° to 41°F (1° to 5°C)
- Forced-air refrigeration delivers consistent temperature regulation
- Solid-state controls deliver consistent, easily adjustable temperature performance

CONSTRUCTION

- Exterior Material: Durable, easy to clean stainless steel
- Interior Material: Powder coated aluminum
- CFC Free, high R-value foamed in place polyurethane insulated walls and doors
- Integral condensate evaporator so no floor drain connection is needed

REFRIGERANT

Environmentally-friendly R290a

ELECTRIC

120/60Hz/1 Ph (NEMA 5-15)

1.27" / 32 mm



NEMA 5-15P



Intertek
Conforms to
ANSI-NSF 7



Intertek
Conforms to
ANSI UL 471



Environmentally
Friendly



DOE 2017
Compliant

WARRANTY (USA / CANADA)

Three (3) year parts and on-site labor

Five (5) year compressor

Administered by Central, 800-289-3637

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By using the information provided, the user assumes all risks in connection with such use.

The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each Central Product will deliver years of trouble free, reliable, low maintenance, efficient operation.

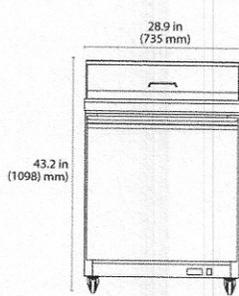


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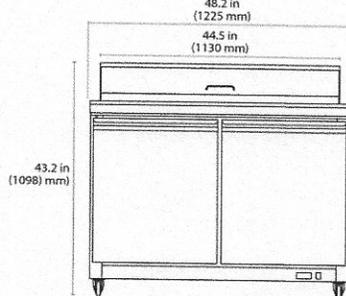
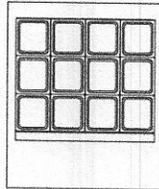
Project Name: _____
Location: _____
Item #: _____ Qty: _____
Model: _____

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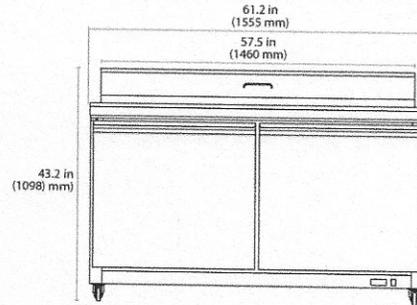
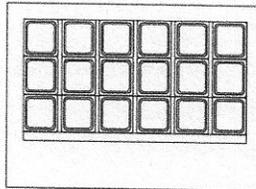
MEGATOP UNITS



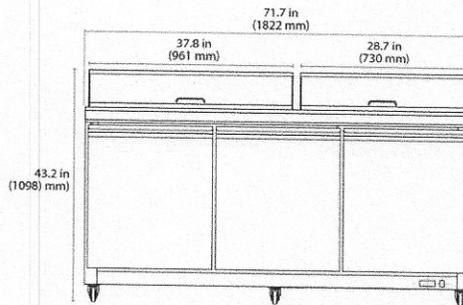
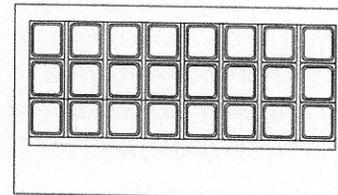
69K-010HC



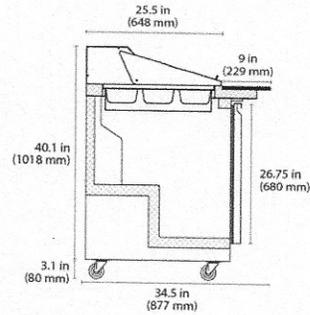
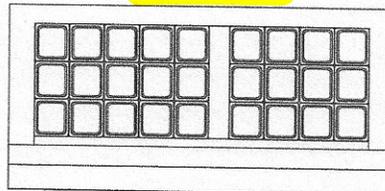
69K-011HC



69K-012HC

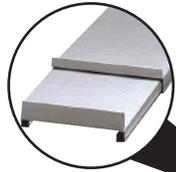


69K-138HC



	External Dimensions in / mm	Internal Dimensions in / mm	Capacity	Temperature Range	Max Amp Draw	R290a Charge Size	Unit Weight	Shipping Weight	Pans (1/6)
69K-010HC	28.9 x 34.5 x 43.2 735 x 877 x 1098	22.9 x 18.8 x 22 581 x 478 x 558	7 Cu Ft 198 L	34° - 41° F 1° - 5° C	7	3 oz	276 lb 125 kg	312 lb 141 kg	12
69K-011HC	48.2 x 34.5 x 43.2 1225 x 877 x 1098	43.5 x 18.8 x 22 1104 x 478 x 558	12 Cu Ft 340 L	34° - 41° F 1° - 5° C	8	3.17 oz	313 lb 142 kg	349 lb 158 kg	18
69K-012HC	61.2 x 34.5 x 43.2 1555 x 877 x 1098	56.2 x 18.8 x 22 1428 x 478 x 558	15.5 Cu Ft 439 L	34° - 41° F 1° - 5° C	9	3.17 oz	362 lb 164 kg	412 lb 185 kg	24
69K-138HC	71.7 x 34.5 x 43.2 1822 x 877 x 1098	66.9 x 18.8 x 22 1700 x 478 x 558	18 Cu Ft 510 L	34° - 41° F 1° - 5° C	10	3.35 oz	408 lb 185 kg	454 lb 206 kg	27

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Sliding Stainless Steel Cover Included



D-24-IBL Shown

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

FEATURES:

11" deep ice bin.
Optional 7-Circuit cold plate sealed into the bottom.
Rubber thermal breaker reduces condensation.
Includes stainless steel sliding cover.

MECHANICAL:

1" IPS drain (non-cold plate models)
1/2" IPS drain (cold plate models)

MATERIAL:

Ice Bin: 20 gauge, 300 stainless steel
Jacket: 20 gauge galvanized steel
Cover: 20 gauge stainless steel
Ice Bin Insulation: Foam Insulation
Molding: Extruded black polyethylene thermal breaker marine edge

Model #	Dimension (L)	Dimension (B)	Cut Out Size W x L	Ice Capacity	Approx. Weight	Approx. Cu. Ft.
D-12-IBL	12"	6"	15 1/4" x 9 5/8"	23 lbs.	22 lbs.	3
D-24-IBL	21"	10 1/2"	15 1/4" x 20 3/8"	50 lbs.	39 lbs.	5
D-30-IBL	27"	13 1/2"	15 1/4" x 26 3/8"	62 lbs.	62 lbs.	8
D-36-IBL	33"	16 1/2"	15 1/4" x 32 3/8"	75 lbs.	67 lbs.	9

With 7-Circuit Cold Plate

D-24-IBL-7	21"	10 1/2"	15 1/4" x 20 3/8"	50 lbs.	84 lbs.	5
D-30-IBL-7	27"	13 1/2"	15 1/4" x 26 3/8"	62 lbs.	107 lbs.	8
D-36-IBL-7	33"	16 1/2"	15 1/4" x 32 3/8"	75 lbs.	113 lbs.	9

REPLACEMENT ICE BIN COVERS

Model #	For Use With:
D-12	D-12-IBL, D-24-WSIBL, D-24-WSIBL2, D-24-SIBL
D-24	D-24-IBL, D-24-IBL-7
D-24V	D-24-IBL, D-24-IBL-7 Units oriented with 18" dimension left-to-right
D-30	D-30-IBL, D-30-IBL-7
D-36	D-36-IBL, D-36-IBL-7



D-12 Shown

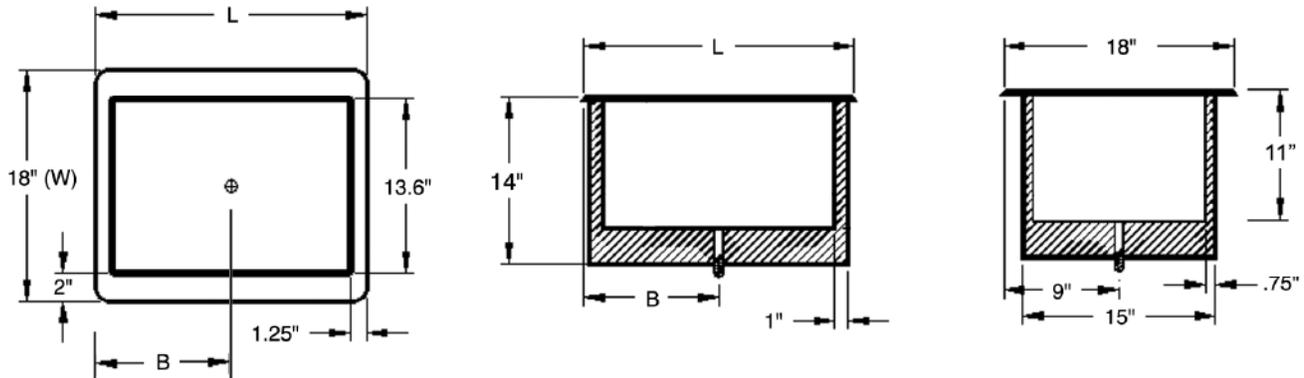
Cover designed to open front-to-rear, with 18" ice bin dimension front-to-rear.
(D-24-WSIBL2 opens left to right when installed with 21" front-to-rear)

DIMENSIONS and SPECIFICATIONS

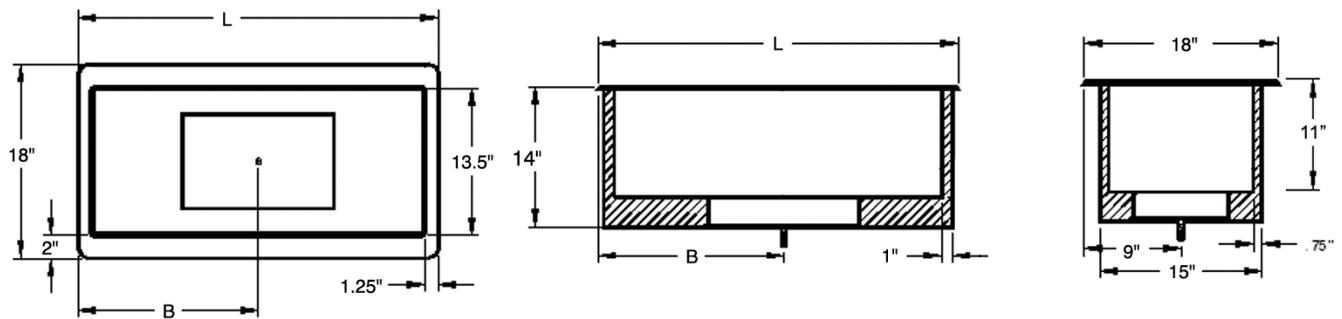
TOL Overall: $\pm .500''$ Interior: $\pm .250''$

ALL DIMENSIONS ARE TYPICAL

Non-Cold Plate Models



Cold Plate Models





STAINLESS STEEL SLIDING DOOR STYLE ENCLOSED BASE WORK TABLES



Flat Top



1 1/2" Backsplash



5" Backsplash



FEATURING BOLT-ON
STAINLESS STEEL LEG

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

FEATURES:

FLAT TOP is furnished with a 1 5/8" sanitary rolled rim on the front and 1 5/8" square bend edges on the 2 sides and rear.

1 1/2" SPLASH is furnished with a 1 5/8" sanitary rolled rim on the front side and 1 5/8" square bend edges on the 2 sides and a 1 1/2" splash of single metal thickness on the rear side.

5" SPLASH is furnished with a 1 5/8" sanitary rolled rim on the front side and 1 5/8" square bend edges on the 2 sides and a 5" splash with a 1" return on the rear side.

SLIDING DOORS have recessed handles for ease in opening and closing.

Rear flush panel along the rear of the base unit.

CONSTRUCTION:

All TIG welded. Exposed areas finished to match adjacent surfaces.

Entire Top is mechanically polished to a satin finish and is sound deadened.

Hat section secured to Top reinforces and maintains level working surface.

UNI-BODY DESIGN sides, back and fixed mid shelf (sold separately) are welded to form a single rigid structure.

Legs bolt on to table base.

MATERIAL:

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

BODY is 18 gauge stainless steel type "430" series.

LEGS are stainless steel and include 1 1/2" adjustable hex foot.

	L	FLAT TOP	1 1/2" SPLASH	5" SPLASH	C	# of Doors	Approx. Wt.	Approx. Cu. Ft.
24" WIDE	48"	CB-SS-244	CF-SS-244	CK-SS-244	18"	2	183 lbs.	38
	60"	CB-SS-245	CF-SS-245	CK-SS-245	18"	2	235 lbs.	47
	72"	CB-SS-246	CF-SS-246	CK-SS-246	18"	2	275 lbs.	56
	84"	CB-SS-247	CF-SS-247	CK-SS-247	18"	4	335 lbs.	66
	96"	CB-SS-248	CF-SS-248	CK-SS-248	18"	4	375 lbs.	74
	108"	CB-SS-249	CF-SS-249	CK-SS-249	18"	4	410 lbs.	83
	120"	CB-SS-2410	CF-SS-2410	CK-SS-2410	18"	4	450 lbs.	92
	144"	CB-SS-2412	CF-SS-2412	CK-SS-2412	18"	4	495 lbs.	109
30" WIDE	48"	CB-SS-304	CF-SS-304	CK-SS-304	24"	2	210 lbs.	45
	60"	CB-SS-305	CF-SS-305	CK-SS-305	24"	2	245 lbs.	55
	72"	CB-SS-306	CF-SS-306	CK-SS-306	24"	2	290 lbs.	66
	84"	CB-SS-307	CF-SS-307	CK-SS-307	24"	4	350 lbs.	76
	96"	CB-SS-308	CF-SS-308	CK-SS-308	24"	4	395 lbs.	87
	108"	CB-SS-309	CF-SS-309	CK-SS-309	24"	4	430 lbs.	97
	120"	CB-SS-3010	CF-SS-3010	CK-SS-3010	24"	4	490 lbs.	107
	144"	CB-SS-3012	CF-SS-3012	CK-SS-3012	24"	4	555 lbs.	128
36" WIDE	48"	CB-SS-364	CF-SS-364	CK-SS-364	30"	2	225 lbs.	53
	60"	CB-SS-365	CF-SS-365	CK-SS-365	30"	2	270 lbs.	65
	72"	CB-SS-366	CF-SS-366	CK-SS-366	30"	2	315 lbs.	77
	84"	CB-SS-367	CF-SS-367	CK-SS-367	30"	4	383 lbs.	90
	96"	CB-SS-368	CF-SS-368	CK-SS-368	30"	4	425 lbs.	102
	108"	CB-SS-369	CF-SS-369	CK-SS-369	30"	4	470 lbs.	114
	120"	CB-SS-3610	CF-SS-3610	CK-SS-3610	30"	4	515 lbs.	126
	144"	CB-SS-3612	CF-SS-3612	CK-SS-3612	30"	4	605 lbs.	151

Mid Shelves Are Available.

To Add a Fixed Mid Shelf, Add "M" After each Model Number.

Upgrade to Adjustable Mid Shelf. Add TA-116.



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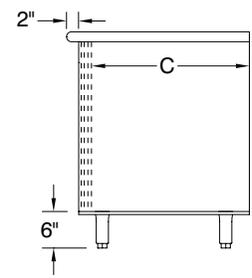
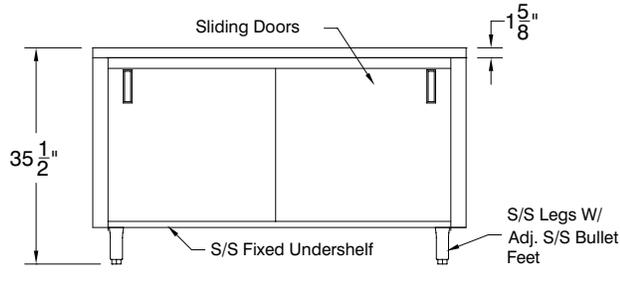
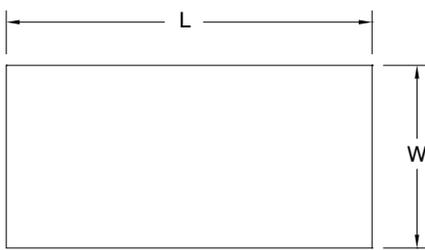
DETAILS and SPECIFICATIONS

TOL ± .500"

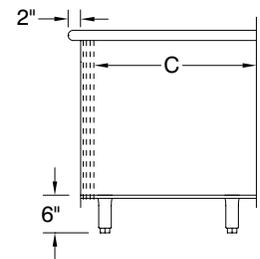
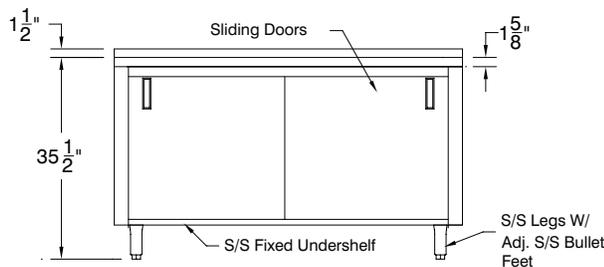
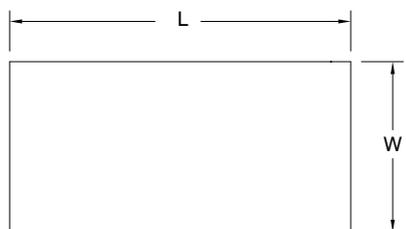
Units 7' and larger are furnished with 6 legs.

ALL DIMENSIONS ARE TYPICAL

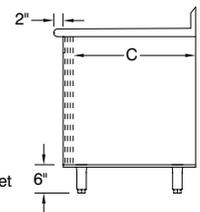
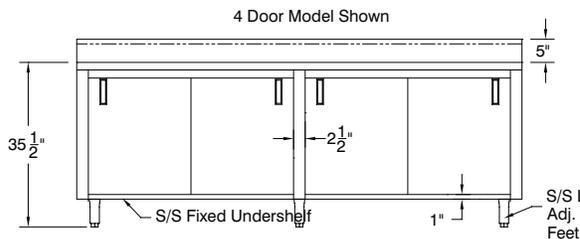
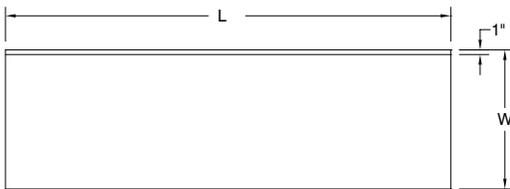
CB-Series Flat Top



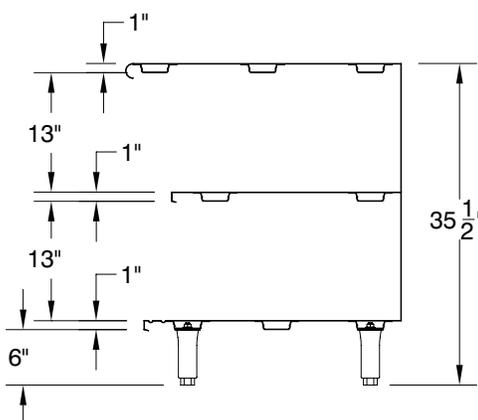
CF-Series 1 1/2" Rear Splash



CK-Series 5" Rear Splash



OPTIONAL MID SHELF DETAILS



OPTIONAL ENCLOSED BASE MODIFICATIONS & ACCESSORIES

- **TA-19L** Replacement Bolt-on Leg With Flanged Bullet Foot
- **TA-20L** Replacement Bolt-on Leg
- **TA-42** Interior Partition, 2-1/2" x 30" (each)
- **TA-46** Door Locks
- **TA-54** Removable Kick Plate
- **TA-116**..... Cabinet Mid Shelf* (Sold Separately)
- **TA-118**..... Partial Mid Shelf (Sold Separately)
- **TA-255P** 5" Heavy Duty Polyurethane Casters (Set of 4 - 2 w/ Brakes)
- **TA-255AP**.... 5" Heavy Duty Polyurethane Casters (Set of 6 - 2 w/ Brakes)



*Shelves Over 36" In Length Require Multiple Sections With Center Partition.





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



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

FEATURES:

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

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.



Rolled Rim Edges on Front & Back and Square Side Edges



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

MATERIAL:

SS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.

1" adjustable stainless steel bullet feet.

Stainless steel gussets.

GLG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.

SHELF: 18 gauge galvanized steel.

LEGS: 1 5/8" diameter tubular galvanized steel.

1" adjustable plastic bullet feet.

Galvanized steel gussets.

SS-Series:
Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	SS-240	SS-300	
24"	SS-242	SS-302	SS-362
36"	SS-243	SS-303	SS-363
48"	SS-244	SS-304	SS-364
60"	SS-245	SS-305	SS-365
72"	SS-246	SS-306	SS-366
84"	SS-247	SS-307	SS-367
96"	SS-248	SS-308	SS-368
108"	SS-249	SS-309	SS-369
120"	SS-2410	SS-3010	SS-3610
132"	SS-2411	SS-3011	SS-3611
144"	SS-2412	SS-3012	SS-3612



GLG-Series:
Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	GLG-240	GLG-300	
24"	GLG-242	GLG-302	GLG-362
36"	GLG-243	GLG-303	GLG-363
48"	GLG-244	GLG-304	GLG-364
60"	GLG-245	GLG-305	GLG-365
72"	GLG-246	GLG-306	GLG-366
84"	GLG-247	GLG-307	GLG-367
96"	GLG-248	GLG-308	GLG-368
108"	GLG-249	GLG-309	GLG-369
120"	GLG-2410	GLG-3010	GLG-3610
132"	GLG-2411	GLG-3011	GLG-3611
144"	GLG-2412	GLG-3012	GLG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)



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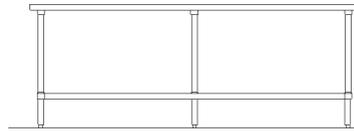
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

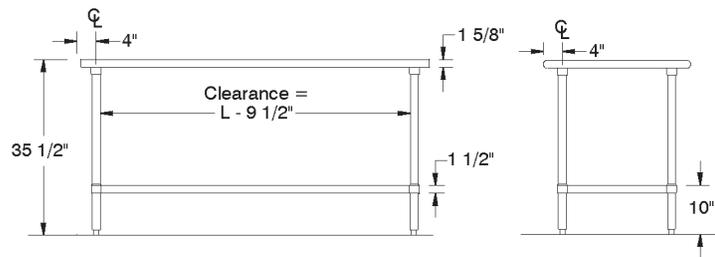
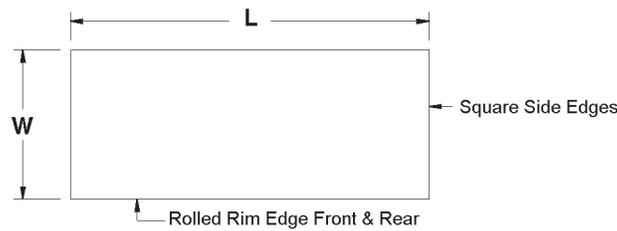
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

SS & GLG Series Undershelf Style FLAT TOP

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



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



SS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	SS-240	60 lbs.	SS-300	67 lbs.		
24"	SS-242	45 lbs.	SS-302	54 lbs.	SS-362	75 lbs.
36"	SS-243	65 lbs.	SS-303	74 lbs.	SS-363	80 lbs.
48"	SS-244	78 lbs.	SS-304	92 lbs.	SS-364	100 lbs.
60"	SS-245	92 lbs.	SS-305	112 lbs.	SS-365	122 lbs.
72"	SS-246	108 lbs.	SS-306	132 lbs.	SS-366	142 lbs.
84"	SS-247	128 lbs.	SS-307	149 lbs.	SS-367	165 lbs.
96"	SS-248	158 lbs.	SS-308	175 lbs.	SS-368	195 lbs.
108"	SS-249	245 lbs.	SS-309	286 lbs.	SS-369	305 lbs.
120"	SS-2410	295 lbs.	SS-3010	333 lbs.	SS-3610	338 lbs.
132"	SS-2411	320 lbs.	SS-3011	351 lbs.	SS-3611	373 lbs.
144"	SS-2412	345 lbs.	SS-3012	379 lbs.	SS-3612	400 lbs.

GLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	GLG-240	60 lbs.	GLG-300	67 lbs.		
24"	GLG-242	45 lbs.	GLG-302	54 lbs.	GLG-362	75 lbs.
36"	GLG-243	65 lbs.	GLG-303	74 lbs.	GLG-363	80 lbs.
48"	GLG-244	78 lbs.	GLG-304	92 lbs.	GLG-364	100 lbs.
60"	GLG-245	92 lbs.	GLG-305	112 lbs.	GLG-365	122 lbs.
72"	GLG-246	108 lbs.	GLG-306	132 lbs.	GLG-366	142 lbs.
84"	GLG-247	128 lbs.	GLG-307	149 lbs.	GLG-367	165 lbs.
96"	GLG-248	158 lbs.	GLG-308	175 lbs.	GLG-368	195 lbs.
108"	GLG-249	245 lbs.	GLG-309	286 lbs.	GLG-369	305 lbs.
120"	GLG-2410	295 lbs.	GLG-3010	333 lbs.	GLG-3610	338 lbs.
132"	GLG-2411	320 lbs.	GLG-3011	351 lbs.	GLG-3611	373 lbs.
144"	GLG-2412	345 lbs.	GLG-3012	379 lbs.	GLG-3612	400 lbs.





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 crumb basket.
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.



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 or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

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

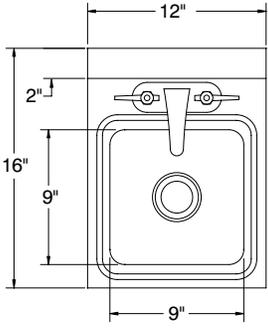
DIMENSIONS and SPECIFICATIONS

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

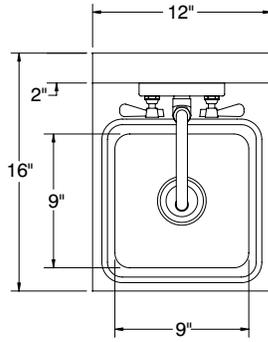
FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

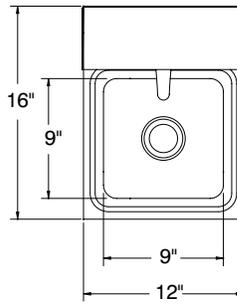
TOP VIEW FOR 7-PS-22



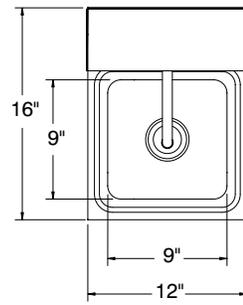
TOP VIEW FOR 7-PS-23



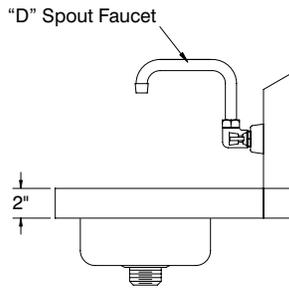
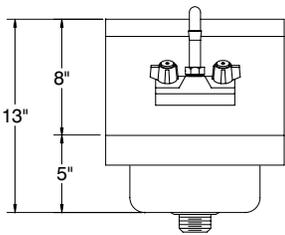
TOP VIEW FOR 7-PS-83



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

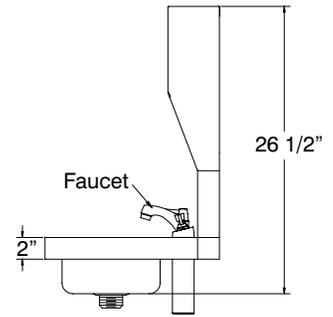
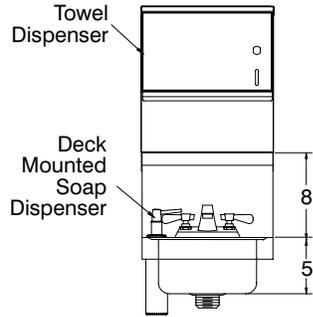


7-PS-23



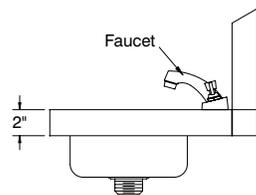
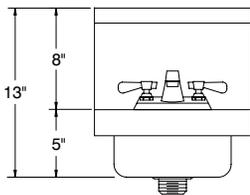
12 lbs.

7-PS-83



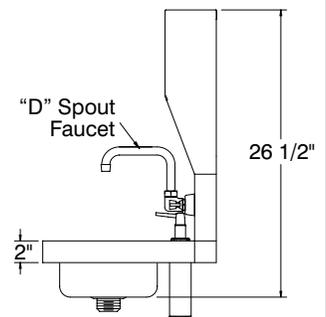
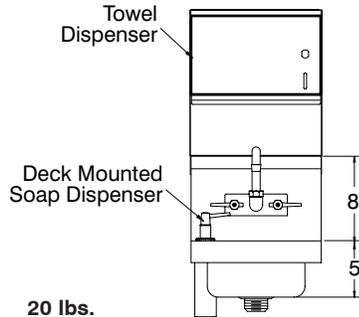
20 lbs.

7-PS-22



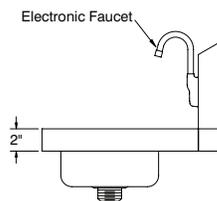
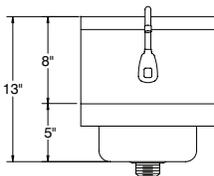
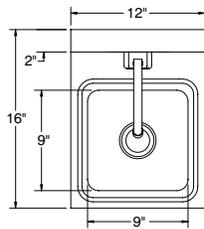
12 lbs.

7-PS-84



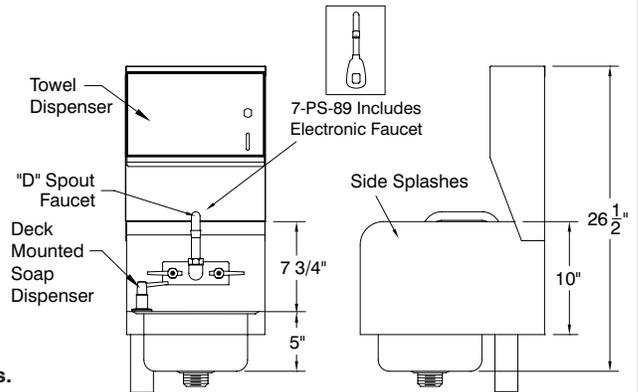
20 lbs.

7-PS-53



12 lbs.

7-PS-73/7-PS-89



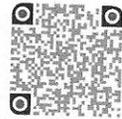
31 lbs.





SF Bins

ICE STORAGE BIN SERIES



SF Bins
03/19/21
Item # 13163

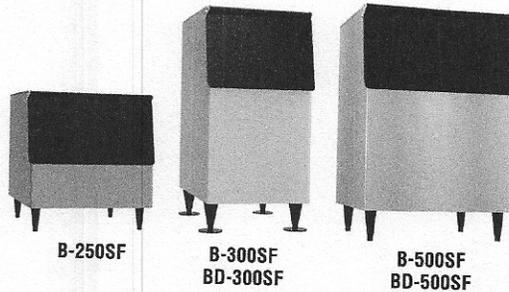
Item #: B-5006F

Project: _____

Qty: _____

AIA#: _____

SF - Stainless Steel Finish



Features

- ▶ Protected by H-GUARD Plus Antimicrobial Agent 
- ▶ Polyethylene bin liner for sanitary storage
- ▶ Sturdy construction for side-by-side or stacked ice machine installation

- Ice storage capacity from 250 lbs. up to 900 lbs.
- Both surfaces are designed for easy cleaning
- Long lasting attractive appearance
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage
- H-GUARD Plus Antimicrobial adds extra protection to the ice scoop (included)

SF - Stainless Steel Finish

BD Bins

- Fit 24" - 24 1/2" deep ice machine without top kit extension

Warranty:

2 Year Parts & Labor (Production prior to January 2012)
3 Year Parts & Labor (Production January 2012 and after)
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.



Intertek

Model Number	Exterior Dimensions W x D x H*	Interior Dimensions W x D x H	Application Storage Capacity†	Cubic Volume	Shipping Dimensions L x W x H	Shipping Weight (lbs.)
B-250SF	30" x 32.3" x 33.4"	27" x 27.7" x 23.7"	250 lbs.	10.30 ft ³	35" x 32" x 32"	—
B-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft ³	35" x 24" x 45"	125
BD-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft ³	35" x 24" x 45"	130
B-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft ³	35" x 32" x 45"	140
BD-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft ³	35" x 32" x 45"	140
B-700SF	44" x 32.3" x 46"	41" x 27.7" x 37.6"	700 lbs.	24.77 ft ³	46" x 35" x 45"	175
B-800SF	48" x 32.3" x 46"	45" x 27.7" x 37.6"	800 lbs.	26.90 ft ³	50.25" x 35" x 45"	185
B-900SF	52" x 32.3" x 46"	49" x 27.7" x 37.6"	900 lbs.	29.59 ft ³	54.5" x 35" x 45"	195

*Height includes 6" legs

† Capacity based on volume x 30 lb/ft³ average density of ice.



SF Bins

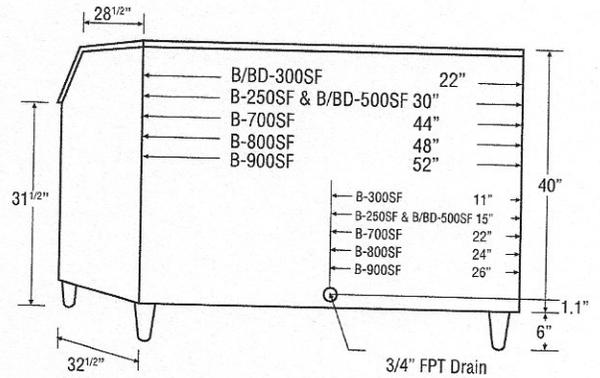
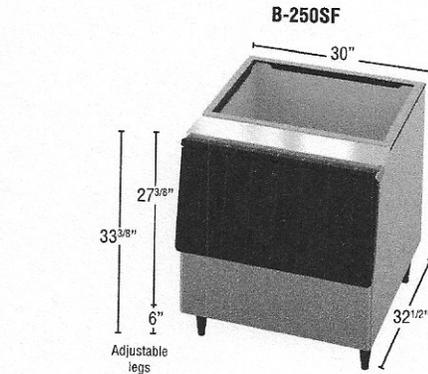
ICE STORAGE BIN SERIES



SF Bins
03/19/21
Item # 13163

Ice Machine Model Application

	22" Width	22" Width	30" Width	30" Width	44" Width	44" Width	48" Width
	KM-350M KM-520M KM-660M F-450M F-801M F-1002M	KMD-410M† KMS-822M FD-650M-C† FD-1002M-C	KM-901M KM-1340M KM-1601M KML Series F-1501M F-2001	KMD-460M‡ KMD-530M‡ KMD-860M‡ KMS-1402M‡ KMS-2000M‡	2 KM-350M 2 KM-520M 2 KM-660M IM-500S 2 F-450M 2 F-801M 2 F-1002M	2 KMD-410M 2 FD-650M-C 2 FD-1002M-C	KM-1301S KM-1400S KM-1601S KM-1900S KM-2200S KM-2600S
Bins B-300SF DB-130H	— <i>(DB-130H - KMD only)</i>	NEED HS-5424 HS-2153 <i>(KMD-410 on B-300 only)</i>	N/A	N/A	N/A	N/A	N/A
Bins B-250SF B-500SF	NEED HS-2033	NEED HS-2033 & HS-2129	—	NEED HS-2129	N/A	N/A	N/A
Bins B-700SF	NEED HS-2035	NEED HS-2035 & HS-2130	NEED HS-2034	NEED HS-2130 & HS-2034	—	NEED HS-2130 <i>(KMD-410 does not apply)</i>	N/A
Bins B-800SF	NEED HS-2035 & HS-2032	NEED HS-2035, HS-2032 & HS-2131	NEED HS-2034 & HS-2032	NEED HS-2131, HS-2034 & 2032	NEED HS-2032	NEED HS-2032 & HS-2131	—
Bins B-900SF	NEED HS-2035 & HS-2033	NEED HS-2035, HS-2033 & HS-2132	NEED HS-2035	NEED HS-2132 & HS-2035	NEED HS-2033	NEED HS-2033 & HS-2132	NEED HS-2032
Bins DB-200H DM-200B	NEED HS-2036 <i>(KIM units only)</i>	N/A	— <i>(KML only)</i>	N/A	N/A	N/A	N/A



— No top kit necessary | N/A Combination of ice maker and bin is not possible

BD Bins fit 24" - 24 1/2" deep ice machine without Top Kit extension.

† **BD-300SF:** KMD-410M, KMS-822M, FD-650M-C, FD-1002M-C

‡ **BD-500SF:** KMD-460M, KMD-530, KMD-860

* Any KMS or FD on bin need Top Kit Extension:

- HS-2129 - for use with B-500 bins

- HS-2130 - for use with B-700 bins

- HS-2131 - for use with B-800 bins

- HS-2132 - for use with B-900 bins

Top Kits:

HS-2032 - 4" ABS Top Kit

HS-2033 - 8" ABS Top Kit

HS-2034 - 14" ABS Top Kit

HS-2035 - 22" ABS Top Kit

HS-2036 - (2) 4" ABS Top Kits

HS-2066 - Seismic Kit for SD 500 Stands

HS-2071 - Anchored Leg Kit SD 500 Stands

HS-2111 - 11.3" x 26.2" Stainless

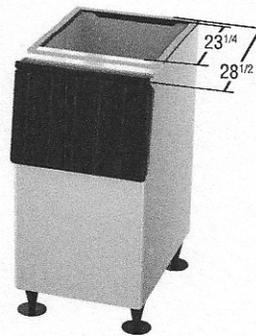
Cover/Separator

HS-2148 - 30" x 3.1" Stainless Cover

HS-2153 - KMD-410 on B-300 bin

HS-2160 - 2 KM-901M

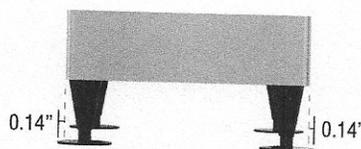
Ice Drop Area



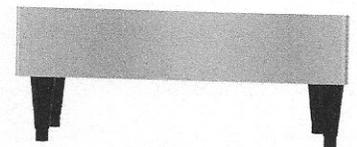
B Bins



BD Bins



Bin Flanged Legs:
B/BD-300SF



Bin Legs:
B-250SF, B/BD-500SF
B-700SF, B-800SF
B-900SF



KM-901M_J(Z)(3)

MODULAR CRESCENT CUBER



KM-901M_J(Z)(3)
10/24/22
Item # 13213

W x D x H
30" x 27³/₈" x 32¹/₂"

KMEdge DESIGN

KM-901MAJ

Air-Cooled

Shown on optional bin B-500

KM-901MWJ

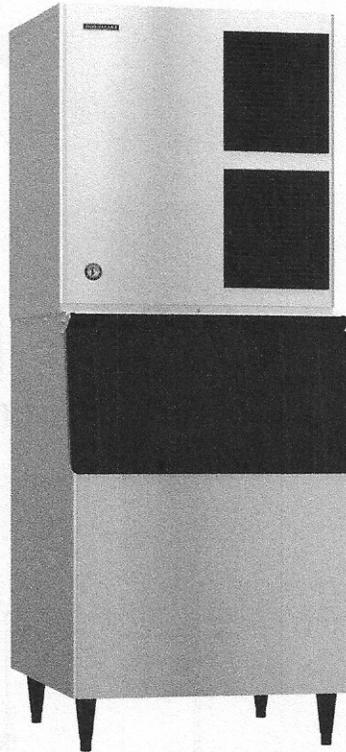
Water-Cooled

KM-901MRJZ★

Remote Air-Cooled 1 Phase

KM-901MRJZ3★

Remote Air-Cooled 3 Phase



Item #: KM-901MAJ and B-
Project: _____
Qty: _____
AIA#: _____

Features

- ▶ Individual crescent cube
- ▶ Stainless steel evaporator
- ▶ CycleSaver™ design

- Up to 950 lbs. of ice production per 24 hours
- Mount two units, side-by-side, in only 60" of floor space for double the amount of ice production
- Durable stainless steel exterior
- Protected by H-GUARD Plus Antimicrobial Agent
- EverCheck™ alert system
- Removable air filters (Air-cooled model only)
- R-404A Refrigerant

Available on Bins:

B-250SF B-700SF B-900SF B-1300SS B-1650SS*
B-500SF B-800SF B-1150SS B-1500SS*

Top kit may be required. See Bin Spec Sheets. *Two unit application only.

Warranty:

3 Year Parts & Labor on entire machine. 5 Year Parts & Labor on Evaporator. 5 Year Parts on Compressor; air-cooled condenser coil.

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

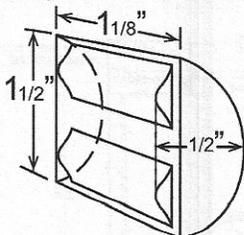
Shipping: (LxWxH) 33.5" x 33.25" x 38.5" Volume: 24.82ft³

Condenser	Model	ICE PRODUCTION		WATER USAGE			ELECTRICAL					Heat Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)
		Air / Water Temp Lbs. per 24 hours 70°/50°F	90°/70°F	Potable Gal. per 100 lbs. 90°/70°F	Condenser Gal. per 100 lbs. 90°/70°F	kWh Used per 100 lbs. 90°/70°F	Max. Fuse Size or HACR Circuit Breaker	Amperage	Voltage	Circuit Wires (including ground)				
1 Phase	Air	KM-901MAJ	905	753	22.0	N/A	5.0	20A	13A	208-230/60/1	3	13,000	3 lb. 4.9 oz.	228 / 260
	Water	KM-901MWJ	950	870	16.0	113	3.6	20A	10A	208-230/60/1	3	12,700	1 lb. 14 oz.	218 / 250
	Remote	KM-901MRJZ	904	853	16.0	N/A	4.5	20A	12A	208-230/60/1	3	12,500	7 lb. 15 oz. 12 lb. 5.5 oz. [†]	218 / 250
3 Phase	Remote	KM-901MRJZ3	927	830	15.0	N/A	4.4	20A	7.1A	208-230/60/3	4	12,000	7 lb. 15 oz. 12 lb. 5.5 oz. [†]	240 / 250

[†](with condenser)

Power cord not included

KM Edge Cube Dimensions†



* approximate size in inches, image not to scale

Operating Limits

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

Service

- Panels easily removed and all components accessible for service.
- Allow 12" (30 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance and/or service should they be required.

Plumbing

- Icemaker Water Supply Line: Min. 3/8" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Min. 3/4" Nominal ID Hard Pipe or Equivalent
- Water-Cooled Model (Lines Must Be Independent of Icemaker)
- Condenser Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Min. 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Water Filter

Please refer to water filter spec sheet for recommended configurations.

Hoshizaki reserves the right to change specifications without notice.

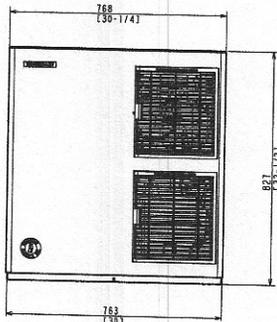


KM-901M_J(Z)(3)

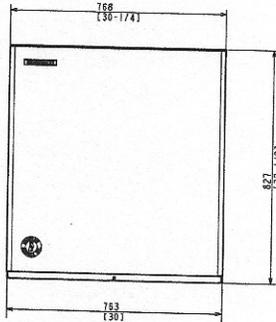
MODULAR CRESCENT CUBER



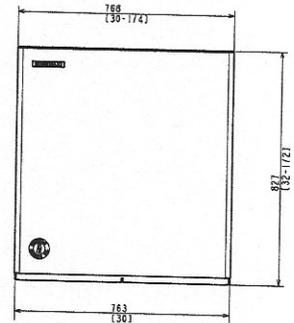
FRONT VIEW



AIR-COOLED



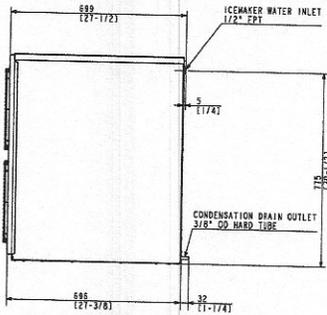
WATER-COOLED



REMOTE AIR-COOLED

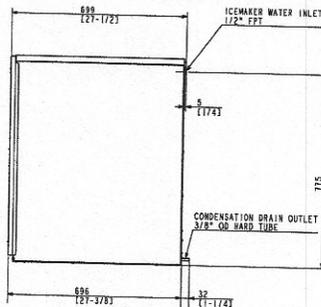
SIDE VIEW

Front →



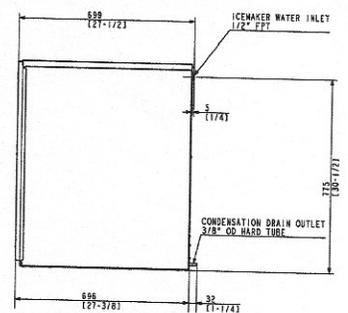
AIR-COOLED

Front →



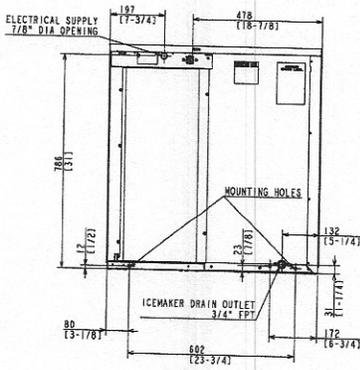
WATER-COOLED

Front →

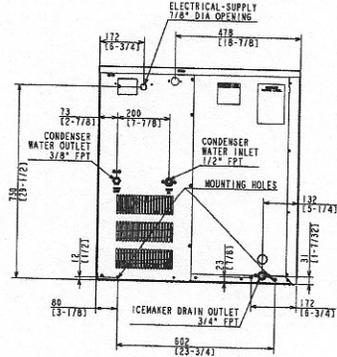


REMOTE AIR-COOLED

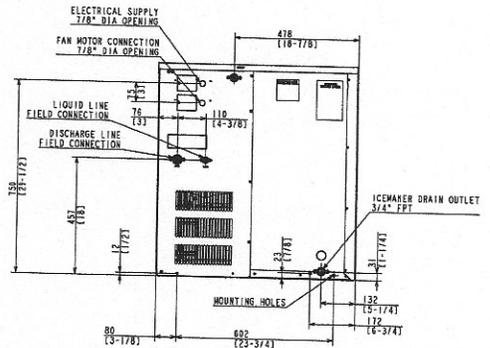
REAR VIEW



AIR-COOLED



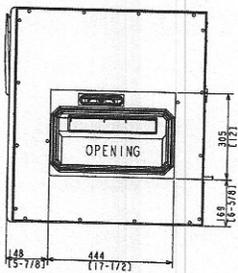
WATER-COOLED



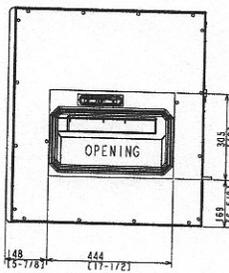
REMOTE AIR-COOLED

BOTTOM VIEW

Front →

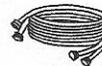


AIR-COOLED



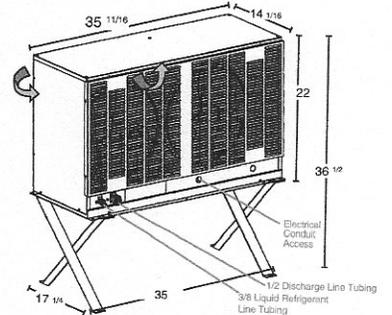
WATER-COOLED
REMOTE AIR-COOLED

Brazed Line Sets
(Sold Separately)
25' HS-5604
35' HS-5605
55' HS-5606



Voltage supply for the URC Remote Condenser is supplied from the ice maker. No additional circuit is required.

URC-14FZ Remote Condenser (Sold Separately)
(W x D x H) 35 11/16 x 14 3/16 x 36 1/2
For Use with KM-901MRJ(Z)(3)





The Signature of Quality

FEDERAL INDUSTRIES

A Standex Company

215 Federal Avenue
Belleville, WI 53508-9201

Phone: 800-356-4206
Fax: 608-424-3234

Email: geninfo@federalind.com
Website: www.federalind.com

Project Name: _____

Item #: _____

Model # SSRC - 5952 Qty: 1

Approval: _____

AIA#

SIS#

CONVERTIBLE SERVICE OVER REFRIGERATED SELF-SERVE SPECIALTY MERCHANDISER

Display a variety of products and serve more customers with pre-sentation and value in mind.



Model SSRC5052 Shown

MODEL	DIMENSIONS (Includes End Panels)
<input type="checkbox"/> SSRC2452	24 x 34 x 52 (in) 610 x 864 x 1321 (mm)
<input type="checkbox"/> SSRC3652	36 x 34 x 52 (in) 914 x 864 x 1321 (mm)
<input type="checkbox"/> SSRC5052	50 x 34 x 52 (in) 1270 x 864 x 1321 (mm)
<input checked="" type="checkbox"/> SSRC5952	59 x 34 x 52 (in) 1499 x 864 x 1321 (mm)
<input type="checkbox"/> SSRC7752	77 x 34 x 52 (in) 1956 x 864 x 1321 (mm)

STANDARD FEATURES

Model Features: Self-Serve Bottom Display

- Steel base construction with black exterior
- Black interior, glass end panels
- Two-tier black display step
- Easily accessible light switch and adjustable power switch located at case rear
- Rear access to refrigeration system for quick and easy service
- Adjustable leg levelers

Model Features: Service Top Display

- Divided merchandising area (24" and 36" models have one display area only)
- Clear glass rear sliding doors (24" model has hinged door)
- Tempered lift-up thermopane front glass

Refrigeration

- Condensate evaporator provided for a totally self-contained system
- Electronic temperature controls maintain 38°-40°F case temperature.
- Easy clean, rustproof insulated evaporator coil compartment
- Insulated with high-density urethane foam
- R449a refrigerant
- Thermometer
- Baffle system converts display from non-refrigerated to refrigerated (Service Top Display)

Shelving

- Adjustable black wire shelf

Lighting

- 3500K LED top and shelf Light
- DLC Certified, IP66 rated

Agency Approvals

- UL and UL Sanitation listed
- DOE 2017 Compliant

OPTIONAL ACCESSORIES

- | | |
|---|--|
| <input type="checkbox"/> Reflective End Glass | <input type="checkbox"/> Black Wire or Glass Shelf with Light in Lieu of Display Steps |
| For Self-Serve Refrigerated Base | <input type="checkbox"/> Rear Wrapping Board |
| <input type="checkbox"/> Special Finish | For Service Top Display |
| <input type="checkbox"/> Energy Saving Night Curtain | <input type="checkbox"/> Reflective Rear Doors |
| <input type="checkbox"/> Security Night Cover | <input type="checkbox"/> Glass Shelves |
| <input type="checkbox"/> Solid Rear Sliding Access Doors for Bottom Section | <input type="checkbox"/> Casters (Recessed or 4") or 6" Legs |
| <input type="checkbox"/> Cord & Plug | |
| <input type="checkbox"/> Remote Refrigeration (R449a Refrigerant, EEV Included) | |



WARRANTY*

One year Parts and Labor
2nd thru 5th year part only service compressor (U.S.A and Canada)



Note: Information is subject to change at any time. Visit www.federalind.com for the most current specs.

Revised 02/10/2020

AIA#

CONVERTIBLE SERVICE OVER REFRIGERATED SELF-SERVE SPECIALTY MERCHANDISER

SIS#

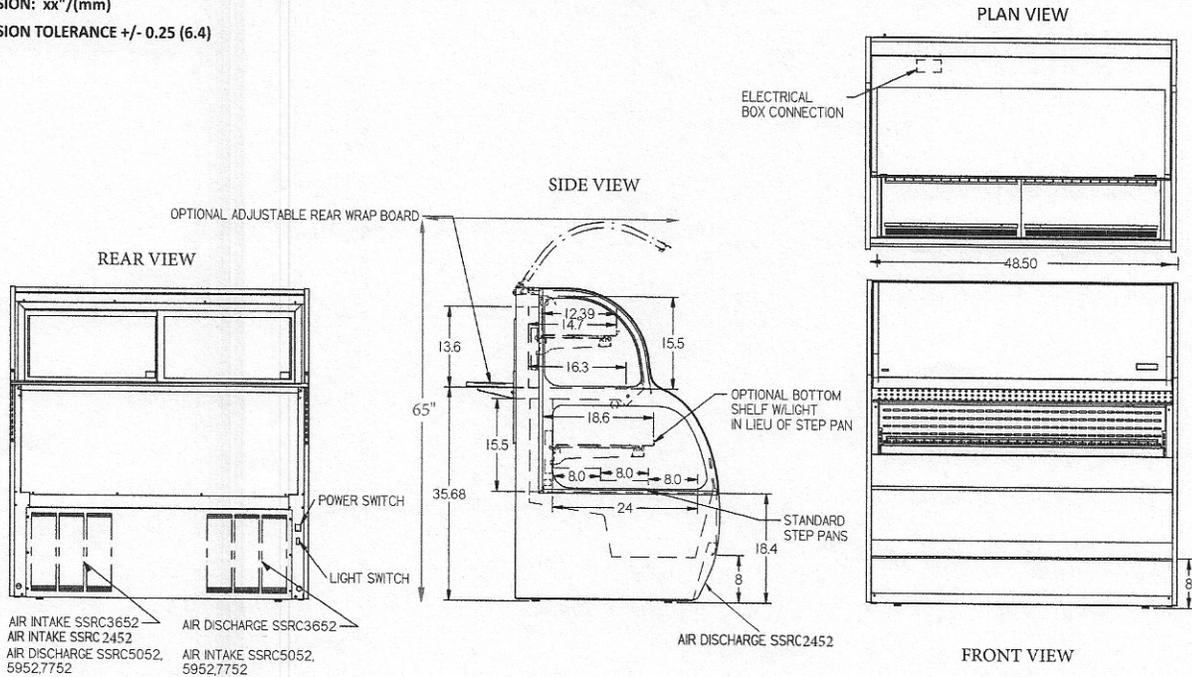
Product Specifications

Intended Environment: Type I - Designed to operate in maximum ambient conditions of 75°F (24°C) and 55% relative humidity unless noted otherwise in system information below.

Zone	Intended Product To Be Displayed	Avg Prod Temp °F/°C
All	Packaged Refrigerated Products	38°F / (3.3°C)

DIMENSION: xx"/(mm)

DIMENSION TOLERANCE +/- 0.25 (6.4)



MODEL	DIMENSIONS				SHIPPING WHT		SELF CONTAINED Permanently Connected			OPTIONAL NEMA PLUG	REMOTE	
	L	D	H1	UNITS	LBS	KILO	VOLTAGE	AMPS	H.P.	CONFIG (SC)	VOLTAGE	AMPS
SSRC2452	24	34	52	in.	470	213	120/60/1	11 AMPS	1/3 HP	NEMA 5-20P	120/60/1	10 AMPS
	610	864	1321	mm.								
SSRC3652	36	34	52	in.	590	268	120/60/1	15 AMPS	1/3 HP	NEMA 5-20P	120/60/1	10 AMPS
	914	864	1321	mm.								
SSRC5052	50	34	52	in.	720	327	208-240/60/1	10 AMPS	1/2 HP	NEMA 6-15P	120/60/1	10 AMPS
	1270	864	1321	mm.								
SSRC5952	59	34	52	in.	780	354	208-240/60/1	12 AMPS	1/2 HP	NEMA 6-20P	120/60/1	12 AMPS
	1499	864	1321	mm.								
SSRC7752	77	34	52	in.	950	431	208-240/60/1	13 AMPS	3/4 HP	NEMA 6-20P	120/60/1	12 AMPS
	1956	864	1321	mm.								

- Refrigerated cases are designed to operate in a maximum of 75°F (24°C) ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.
- IF GFCI is required, a GFI Breaker must be used in lieu of GFCI receptacle.



The Signature of Quality

FEDERAL INDUSTRIES

A Standex Company

215 Federal Avenue, Belleville, Wisconsin 53508-9201

Phone: 800-356-4206

Fax: 608-424-3234

Email: Geninfo@Federalind.com

Website: Federalind.com

"EPT6R5-SSK" STAINLESS STEEL PREP TABLE W/SINK
16GA Top w/Stainless Base & Adjustable Undershef - 5" Riser

FEATURES:

- 16GA Stainless Steel Top w/5" Riser & Turndown
- Type 300 Stainless Steel With #4 Polish, Satin Finish
- 1-1/2" Stallion Edge On Front With Side Edges 90 Degree Bend Down For Table Line-Up
- (1) 16"x20"x12" Bowl
- Stainless Steel Base With Adjustable Undershef
- Adjustable Bullet Feet
- Shipped Knocked-Down, Easy-To-Assemble
- Includes (1) Deck Mounted Faucet 4" O/C w/10" Swing Spout

SPECIFICATIONS:

- Top: Stainless Steel Tops Are Tig Welded, Exposed Welds Are Polished To Match Adjacent Surface
- Top: 16GA Stainless Steel Type 300 Stainless Steel With #4 Polish, Satin Finish
- Shelf: 18GA Stainless Steel,
- Legs: 1-5/8" Round O.D. 16GA Tubular Stainless Steel
- Gussets: Stainless Steel
- Feet: 1" Adjustable Stainless Bullet Feet



CERTIFICATIONS:

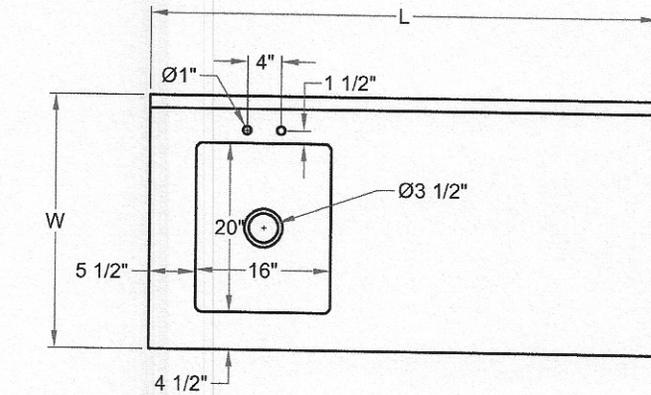


"EPT6R5-SSK" STAINLESS STEEL PREP TABLE W/SINK

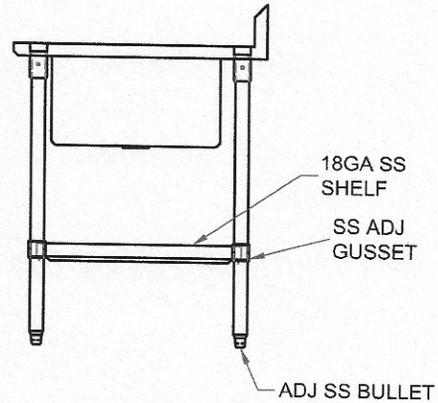
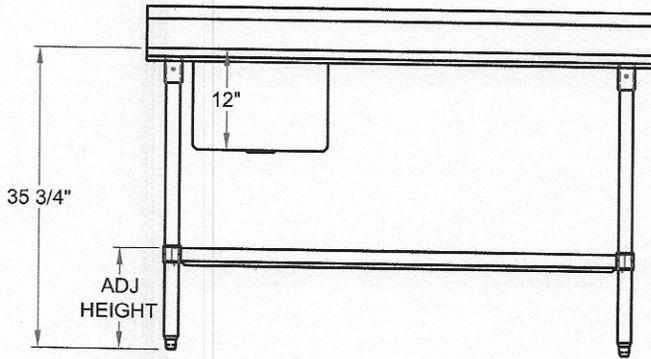
MODEL	SINK BOWL LOCATION	SIZE (L X W X H)	WEIGHT (LBS)
EPT6R5-3048SSK-L	Left	48"x30"x35-3/4"	145
EPT6R5-3048SSK-R	Right	48"x30"x35-3/4"	145
EPT6R5-3060SSK-L	Left	60"x30"x35-3/4"	171
EPT6R5-3060SSK-R	Right	60"x30"x35-3/4"	171
EPT6R5-3072SSK-L	Left	72"x30"x35-3/4"	202
EPT6R5-3072SSK-R	Right	72"x30"x35-3/4"	202

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

DETAILED SPECIFICATIONS

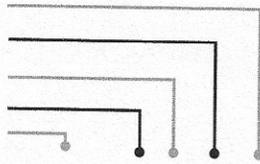


Units 7 Ft. & Larger Are
Furnished With Six Legs
Shelf Length = Length Minus 4.875"
Shelf Width = Width Minus 4.25"



MODEL # STRUCTURE

30 = Width Of Work Surface
5 = Ht. Of Riser w/Turndown
R = Riser Top Work Table
6 = 16GA Work Surface
EPT = Economy Prep Table



60 = Length Of Work Surface
SS = Stainless Steel Base & Shelf
K = Ships Knocked Down
L = Bowl Location

EPT6R5-3060SSK-L

"EPT6R5-SSK" STAINLESS STEEL PREP TABLE W/SINK

MODEL	SINK BOWL LOCATION	SIZE (L X W X H)	WEIGHT (LBS)
EPT6R5-3048SSK-L	Left	48"x30"x35-3/4"	145
EPT6R5-3048SSK-R	Right	48"x30"x35-3/4"	145
EPT6R5-3060SSK-L	Left	60"x30"x35-3/4"	171
EPT6R5-3060SSK-R	Right	60"x30"x35-3/4"	171
EPT6R5-3072SSK-L	Left	72"x30"x35-3/4"	202
EPT6R5-3072SSK-R	Right	72"x30"x35-3/4"	202

ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .600". JOHN BOOS & CO. RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.



TABLE MOUNTED
**ALL WELDED
 STAINLESS STEEL SHELVING**



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



(Table Not Included)



**Single Deck Table
 Mounted Shelf**

Specify location. Front, Center or Rear.



**Double Deck Table
 Mounted Shelf**

Specify location. Front, Center or **Rear**.

For 18" Wide Shelves, See PT Shelving

FEATURES:

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

CONSTRUCTION:

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

MATERIAL:

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

MODIFICATIONS:

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

SINGLE DECK

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

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

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

DOUBLE DECK

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

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

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



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 or Fax: 631-242-6900

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

DETAILS and SPECIFICATIONS

TOL \pm .500"

ALL DIMENSIONS ARE TYPICAL

SINGLE DECK TABLE MOUNTED

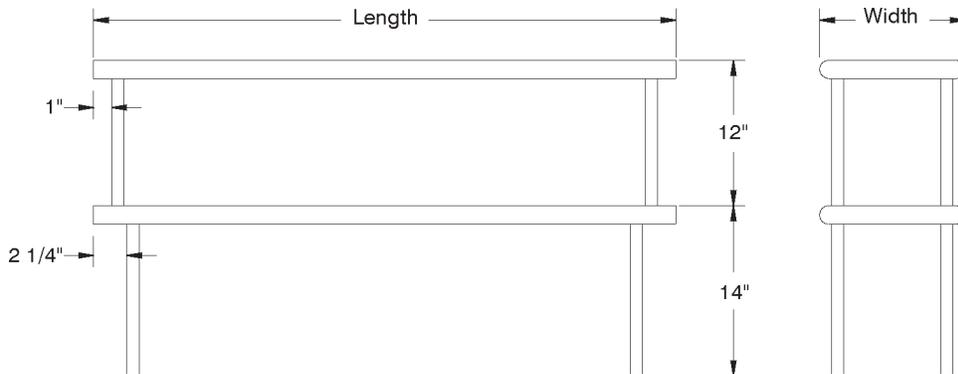
Specify location. Front, Center or Rear.



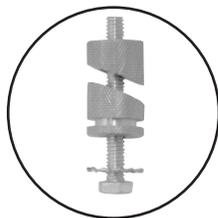
**For 18" Wide Shelves,
See PT Shelving**

DOUBLE DECK TABLE MOUNTED

Specify location. Front, Center or Rear.



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



Brass Expander Table
Mounting Hardware Included
with OTS & ODS Shelving





Project _____

Item 522UHS1812 _____ Quantity _____

Approval _____ Date _____

Steelton 12" Underbar Hand Sink - 10" x 14" x 10" Bowl

Item #522UHS1812

Special Features

- Features a 2" drain, 1 1/2" IPS drain baskets, and 4" centers
- Made of high-quality 18 gauge, type 304 stainless steel
- Sturdy galvanized steel legs
- Ideal place for employees to wash their hands behind the bar
- Underbar design for maximum space efficiency

Technical Data

Length	12 Inches
Width	18 3/4 Inches
Height	33 Inches
Bowl Depth	10 Inches
Backsplash Height	3 Inches
Backsplash	With Backsplash
Bowl Front to Back	14 Inches
Bowl Left to Right	10 Inches
Faucet Centers	4 Inches
Features	NSF Listed



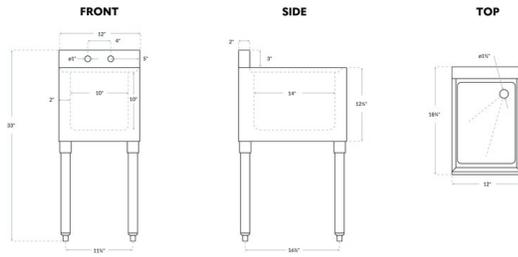
Certifications



Technical Data

Gauge	18 Gauge
Leg Construction	Galvanized Steel
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Drainboards	None
Stainless Steel Type	Type 304
Type	Bar Sinks

Technical Drawing



⚠ WARNING: This product can expose you to chemicals including lead, 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.



i1-9500-400

THE Sōta Touch™

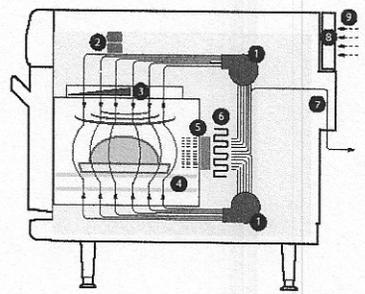


PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the Sota Touch 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/m³
 - Ventless Requirement: <5.00 mg/m³
- 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
- 7-inch capacitive touch screen with tempered glass cover

INTERIOR CONSTRUCTION

- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

STANDARD FEATURES

- Simple and intuitive one-touch controls
- 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
- Smart menu system capable of storing unlimited recipes
- Programmable via USB or smart card
- Flash firmware updates via USB
- 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
- Open Kitchen™ ready

CONNECTIVITY PART NUMBERS

- MDD-1001: Initial Equipment
- MDD-1002: Additional Equipment
- MDD-1005: Additional Year (PhD SAAS)



COMES WITH STANDARD ACCESSORIES

- 1 Bottle Oven Cleaner (105704)
- 1 Bottle Oven Guard (105703)
- 2 Trigger Sprayers (103182)
- 2 Solid Aluminum Pans (i1-9496)
- 1 Aluminum Paddle (i1-9716)



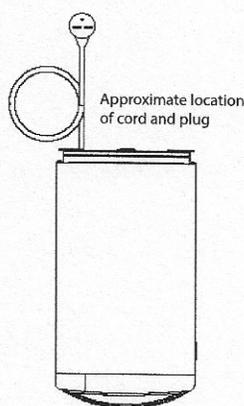
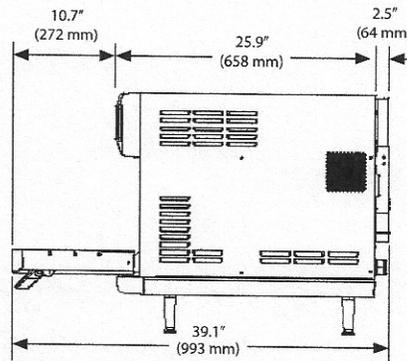
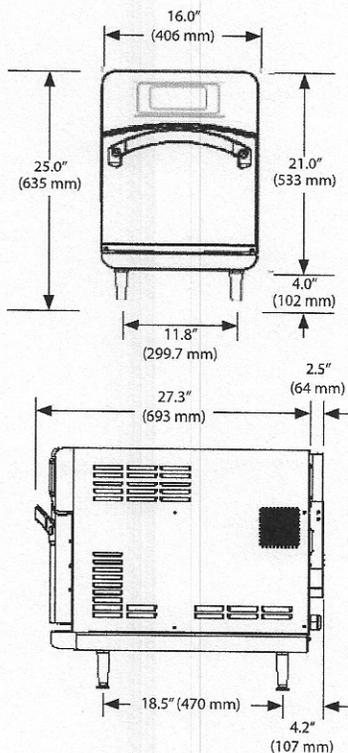
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* 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

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



- 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)
- EU – 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	1"	25 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: 110 NMFC #26710 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	i1-9500-801	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	i1-9500-836	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)	i1-9500-802-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	i1-9500-436-UK	230 VAC, 50 Hz, 13 amps Max Input: 3 kW, MW: 1.9 kW, HTR: 2.7 kW
Europe (EU) – Single Mag 16 A	i1-9500-837-UK	230 VAC, 50 Hz, 16 amps Max Input: 3.6 kW, MW: 1.9 kW, HTR: 2.7 kW
Brazil (BK)	i1-9500-806-BK	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Latin America (LA)	i1-9500-807-LA	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan (JK)	i1-9500-808-JK	200 VAC, 50 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan (JK)	i1-9500-409-JK	200 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
MULTIPHASE		
Europe Delta (ED)	i1-9500-803-ED	230 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Europe Wye (EW)	i1-9500-804-EW	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Australia Wye (AU)	i1-9500-805-AU	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan Delta (JD)	i1-9500-809-JD	200 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan Delta (JD)	i1-9500-811-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)	i1-9500-812-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)	i1-9500-813-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 recommends installing a type D circuit breaker for European installations.



TRUE FOOD SERVICE EQUIPMENT, INC.

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

Project Name: _____

A/A # _____

Location: _____

Item #: _____ Qty: _____

S/S # _____

Model #: **TWT-60**

Model:
TWT-60

Worktop:
Solid Door Refrigerator



TWT-60

- ▶ True's worktop units are designed with enduring quality that protects your long term investment. -
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-60	2	4	60 3/8	30 1/8	33 3/8	1/2	115/60/1 230-240/50/1	5.1 4.2	5-15P ▲	7 2.13	345 157
			1534	766	848						

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

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

▲ Plug type varies by country.

8/11 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:
TWT-60

Worktop:
Solid Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True worktop units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

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

SHELVING

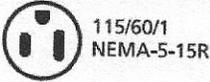
- Four (4) adjustable, heavy duty PVC coated wire shelves 27½" L x 16" D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF-7 compliant for open food product.

ELECTRICAL

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

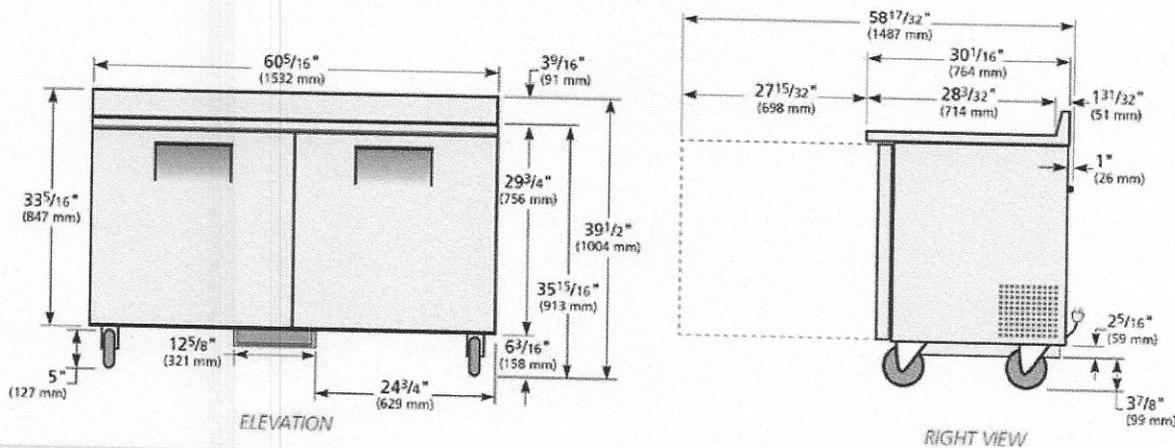


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 ½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single overshelf.
- Double overshelf.
- 28 ¼" (718 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 28 ¼" (718 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital thermometer (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

PLAN VIEW



WARRANTY
One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	TWT-60	TFPY03E	TFPY78S	TFPY03P	TFPY033	

TRUE FOOD SERVICE EQUIPMENT

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