

Northeast Lakeview College & Northwest Vista College



Food Service Programming and Planning

Final • November 2006

ALAMO COMMUNITY COLLEGE DISTRICT

Facility Programming and Consulting was engaged to program the new **Food Service** facilities at Northeast Lakeview College and Northwest Vista College. The document is intended to give the design team a “workbook” that lists all of the requirements and specifications for the food service facilities. The document is not intended to influence the creativity of the design team by advocating any design style or procedure. All diagrams and drawings are intended to show the relationships involved and examples of possible equipment layouts and are provided as an example to augment the text. The design team should not consider any of the diagrams to be a design directive.

This document is structured according to a five chapter layout described below.

1. Sign-Offs – This chapter contains the required signatures for approval of the program.
2. Executive Summary – This chapter is a brief overview of the entire project including location, overall spatial requirements, and non-building related requirements. This chapter also establishes the basis for the project. It describes why the project is required and affirms that it is in keeping with the stated direction of the institution.
3. Kitchen and Food Preparation Areas - Space & Adjacency Requirements – This chapter deals with the space requirements and functional relationships for two possible arrangements of the Kitchen and Food Preparation Areas within the project. This chapter will provide a recommended list of equipment and utility requirements for each space as well as a generic floor plan illustrating possible equipment placement.
4. Cyber Café - Space & Adjacency Requirements – This chapter deals with the space requirements and functional relationships for two possible arrangements of a Cyber Cafe and other related spaces within the project. This chapter will provide a recommended list of equipment and utility requirements for each space as well as a generic floor plan illustrating possible equipment placement.
5. Concession Stand - Space & Adjacency Requirements – This chapter deals with the space requirements and functional relationships for the Concession Stand and other related spaces within the project. This chapter will provide a recommended list of equipment and utility requirements for each space as well as a generic floor plan illustrating possible equipment placement.



**FACILITY
PROGRAMMING**
AND CONSULTING

Frost Bank Tower, Suite 1100
100 West Houston Street
San Antonio, Texas 78205
Phone: 210/228-9600
Fax: 210/228-9697
facilityprogramming.com

Architectural Programming
Laboratory Planning
Healthcare Planning
Strategic Facilities Planning
Needs Assessment
Space Utilization Analysis

SAN ANTONIO | HOUSTON

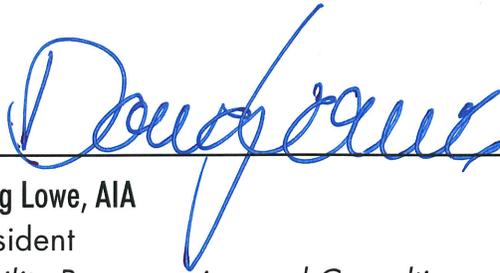
*The contents of this document are not for regulatory approval, permitting or construction.
Final published November 2006*

Sign-Offs

Food Service Programming and Planning for NLC and NVC

Recommended for Approval:

*The contents of this document are not for regulatory approval, permitting or construction.
Final published November 2006*



Doug Lowe, AIA
President
Facility Programming and Consulting

11/14/06

Date



Boone Powell, FAIA
Partner
Ford Powell & Carson, Inc.

Date



Michael L. Lanford, AIA
Partner
Alamo Architects

11/17/06

Date

Approved:



John Strybos, P.E.
Director of Facilities Operations & Construction Management
Alamo Community College District

11/16/2006

Date

Sign-offs

Executive Summary

Executive Summary

Northeast Lakeview College (NLC) and Northwest Vista College (NVC), part of the Alamo Community College District, require future Food Service facilities to be located on each respective campus. Northeast Lakeview College and Northwest Vista College must each have Food Service facilities to support up to 15,000 students. These facilities include the following spaces:

- Kitchen and Food Preparation Areas
- Cyber Café
- Concession Stand

This programming document includes detailed program requirements for each of the spaces listed previously. Adjacency and space requirements are given for each space. Generic floor plan layouts that illustrate recommended equipment and furniture layouts are provided. Additionally, data sheets and cut sheets are included to show various equipment types required and the utilities they utilize and the finishes and illuminations needed within each space. The current ACCD's food service vendors were consulted to assure consistency and accuracy in equipment requirements. A total space summary can be found on the following page.

Executive Summary

Food Services at NLC and NVC	Space Requirements
Department/Space	Assignable Sq.Ft.
Kitchen and Food Preparation Areas - Option A	
<i>Dry Goods Storage</i>	220
<i>Preparation Area</i>	500
<i>Receiving Area</i>	63
<i>Walk-In Cooler</i>	120
<i>Walk-In Freezer</i>	80
<i>Scullery</i>	125
<i>Unisex Restroom</i>	57
<i>Office</i>	48
<i>Servery</i>	1,050
<hr/>	
<i>Subtotal for Kitchen and Food Preparation Areas - Option A</i>	2,263
Kitchen and Food Preparation Areas - Option B	
<i>Dry Goods Storage</i>	136
<i>Preparation Area</i>	500
<i>Receiving Area</i>	63
<i>Walk-In Cooler</i>	120
<i>Walk-In Freezer</i>	80
<i>Office</i>	80
<i>Scullery</i>	125
<i>Unisex Restroom</i>	57
<i>Restroom</i>	48
<i>Servery</i>	1,050
<hr/>	
<i>Subtotal for Kitchen and Food Preparation Areas - Option B</i>	2,259
Cyber Café - Option A	
<i>Option A</i>	
<i>Retail Area</i>	271
<hr/>	
<i>Subtotal for Cyber Café - Option A</i>	271
Cyber Café - Option B	
<i>Option B</i>	
<i>Retail Area</i>	173
<i>Dry Goods and Supply Storage</i>	81
<hr/>	
<i>Subtotal for Cyber Café - Option B</i>	254
Concession Stand	
<i>Retail Area</i>	150
<i>Supply Storage</i>	50
<hr/>	
<i>Subtotal for Concession Stand</i>	200
<hr/>	

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Introduction

This Space and Adjacency Requirements chapter addresses the space requirements and functional relationships of the **Kitchen and Food Preparation Areas** for the Food Service facilities. It describes these spaces in physical terms. This chapter will serve as a checklist for the architects as they design and lay out the project.

It is organized into the following sections:

- Symbols, Abbreviations, and Definitions
- Overview and Organization
- Total Project Summary
- Adjacency Requirements
- Possible Floor Plan and Equipment Layout
- Data Sheets
- Cut Sheets

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

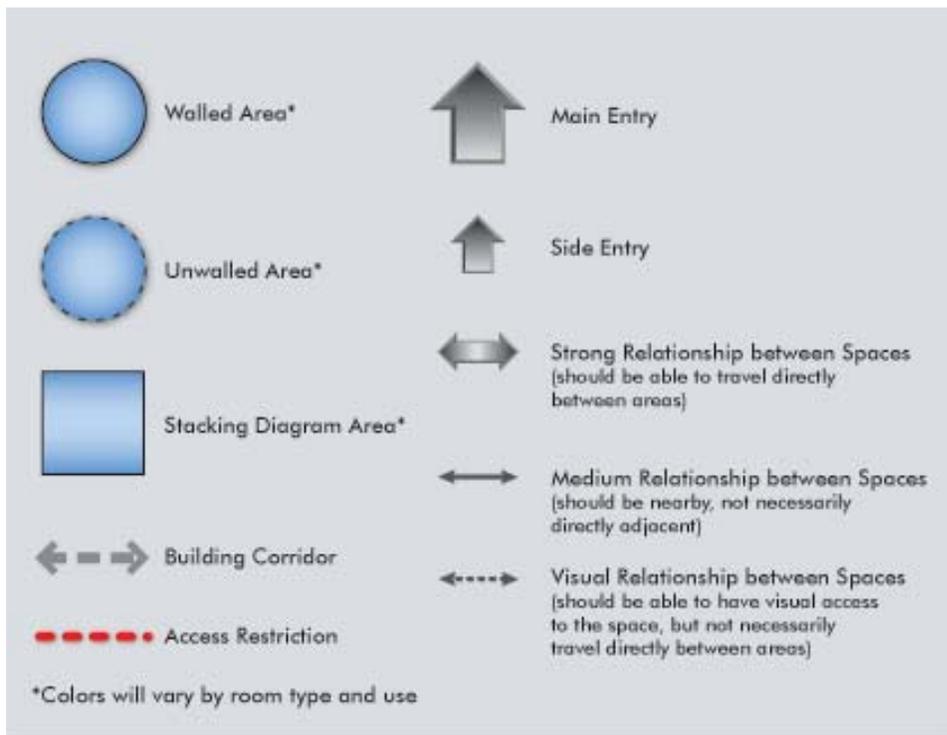
Symbols, Abbreviations, and Definitions

Symbols, Abbreviations, and Definitions

This section identifies the symbols and abbreviations used in this chapter and it provides definitions of frequently used terms.

Symbols

The following symbols will be used to illustrate key concepts in this chapter:



Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Symbols, Abbreviations, and Definitions

Abbreviations

Many terms used in this chapter have been abbreviated:

- **ACCD** Alamo Community College District
- **ASF** Assignable Square Feet
- **CCL** Construction Cost Limitation
- **Dim.** Dimmable
- **GSF** Gross Square Feet
- **HVAC** Heating, Ventilation and Air Conditioning
- **LAN** Local Area Network
- **NLC** Northeast Lakeview College
- **NVC** Northwest Vista College
- **SF** Square Feet
- **TPC** Total Project Cost

Definitions

Listed below are definitions of frequently used terms in this chapter:

- **Assignable Square Feet (ASF)** The usable area or area within the inside face of the interior walls of each space
- **Finishes & Illumination** General lighting and interior finish requirements
- **Gross Square Feet (GSF)** The area within the outside face of the exterior walls of the building
- **Non-Assignable Square Feet (NSF)** Area such as mechanical space, telecommunication closets, janitor closets, etc., which are an inherent part of the building
- **Technical Requirements** Structural, mechanical, electrical, and plumbing (MEP) and other physical, technical, or building construction requirements

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Symbols, Abbreviations, and Definitions

Assignable vs. Gross Square Feet

The tables and charts in this chapter depict area sizes in assignable square feet (ASF) and non-assignable square feet unless gross square feet (GSF) is specifically noted. Assignable square footage measures only the usable area of a given space. It does not include spaces such as lobbies, corridors (except for internal circulation within suites) and other public and support spaces such as mechanical rooms, toilets, stairs, etc. These types of spaces are included in the non-assignable square footage. The sum of the assignable square footage and the non-assignable square footing is equal to the gross square footage of the building.

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Overview and Organization

Overview and Organization

The Food Service facilities at NLC and NVC will allow for both colleges to better serve their student body and the faculty/staff that work at each college. The Food Service facilities will provide students at both campuses ideal areas to gather and congregate between classes, to study, or simply eat a meal or snack while on campus.

The Kitchen and Food Preparation Areas are primarily those areas that store and prepare the food that is then served to the students. Most of these areas house support functions that are only accessible by kitchen staff. Only the servery is accessible by customers and has consistent interaction. It is important that the spaces within the Kitchen and Food Preparation Areas directly correspond to the processes that occur within. The transition from storage to preparation to service should be carefully taken into consideration when the final Food Service facilities are decided upon.

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Overview and Organization

Spatial Organization

The Kitchen and Food Preparation Areas spaces recommended for this project are organized into nine main assignable spaces:

Dry Goods Storage This storage space will serve the preparation and receiving areas. The room will have stainless steel wire shelving around its perimeter and account for 220 asf in Option A and 136 asf in Option B.

Preparation Area This area will be the space in which the majority of the food preparation for the kitchen occurs prior to it being made available in the servery. This preparation includes, but is not limited to, the cooking, warming, washing, and slicing/cutting of foods to be served to the NLC and NVC student and faculty body. The preparation area will house a large stove, deep fat fryer, steamer, oven, and other necessary food preparation equipment. This area will account for 500 asf in both options.

Receiving Area The receiving area is a small space adjacent to the preparation area and to a loading dock that will provide a location for the sorting, transporting, and handling of the food products and equipment that are received by the kitchen. The receiving area will be in close proximity to the dry goods storage, walk-in cooler, and walk-in freezer so items received can be easily placed into the designated storage areas. This area requires an ice maker and lockers and accounts for 63 asf in both options.

Walk-In Cooler This space is a walk-in refrigerator that will have stainless steel wire shelving for the storage of perishable goods that must be kept cool. The walk-in cooler will account for 120 asf in both options.

Walk-In Freezer This space is a walk-in freezer that will have stainless steel wire shelving for the storage of perishable goods that must be kept frozen. The walk-in freezer will account for 80 asf in both options.

Scullery This area will provide kitchen staff space to wash the utensils, plates, and any other equipment or items used by customers or kitchen staff. The space will have numerous sinks, a garbage disposal, a dishwasher, and a pass thru window that will serve as a connection with the customers and a drop off point for the used utensils, plates, and any other equipment or items. This area will

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Overview and Organization

account for 125 asf in both options.

Office A room will be provided that can be utilized as an office for a kitchen supervisor or staff member. This room will account for 48 asf in Option A and 80 asf in Option B.

Restroom ADA compliant restroom facility to be utilized by kitchen staff will be allocated for in both options. Option A requires a 57 asf space while Option B requires a 57 asf restroom and a 48 asf restroom.

Servery This space is used primarily to serve and provide food or beverages to the students or faculty members utilizing the facility. Customers will enter the servery and select/order their desired food or beverage that will be on display on the various counters and refrigerated storage units provided. Some food preparation will also occur within this space. A large grill, espresso machine, coffee maker, deli prep table, foodwarmers, deep fat fryer, microwave, cheese warmer, hot well and beverage counters, beverage dispenser, and various refrigerated storage/display cases will be located within this space with other required equipment/fixtures. After a customer has received their food or beverage, they will proceed to the movable cashier stand. Kitchen staff and personnel will be located behind the counters to assist the customers during all steps of the transaction. This area accounts for 1,050 asf in both options.

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Total Project Summary

Space Summary – Option A

The Kitchen and Food Prep Areas – Option A will require 2,263 asf. Included in this space are all of the areas required to prepare and store food and beverage products, as well as areas needed to clean/sanitize plates, utensils, and cups after use. These spaces are referred to as “back of the house” spaces and are only accessible by kitchen staff. Additionally, this space will include an area that interacts directly with the customers by allocating space for the selection, ordering, and purchasing of the food and beverages provided. Option A includes a restroom and an office for kitchen staff or personnel use.

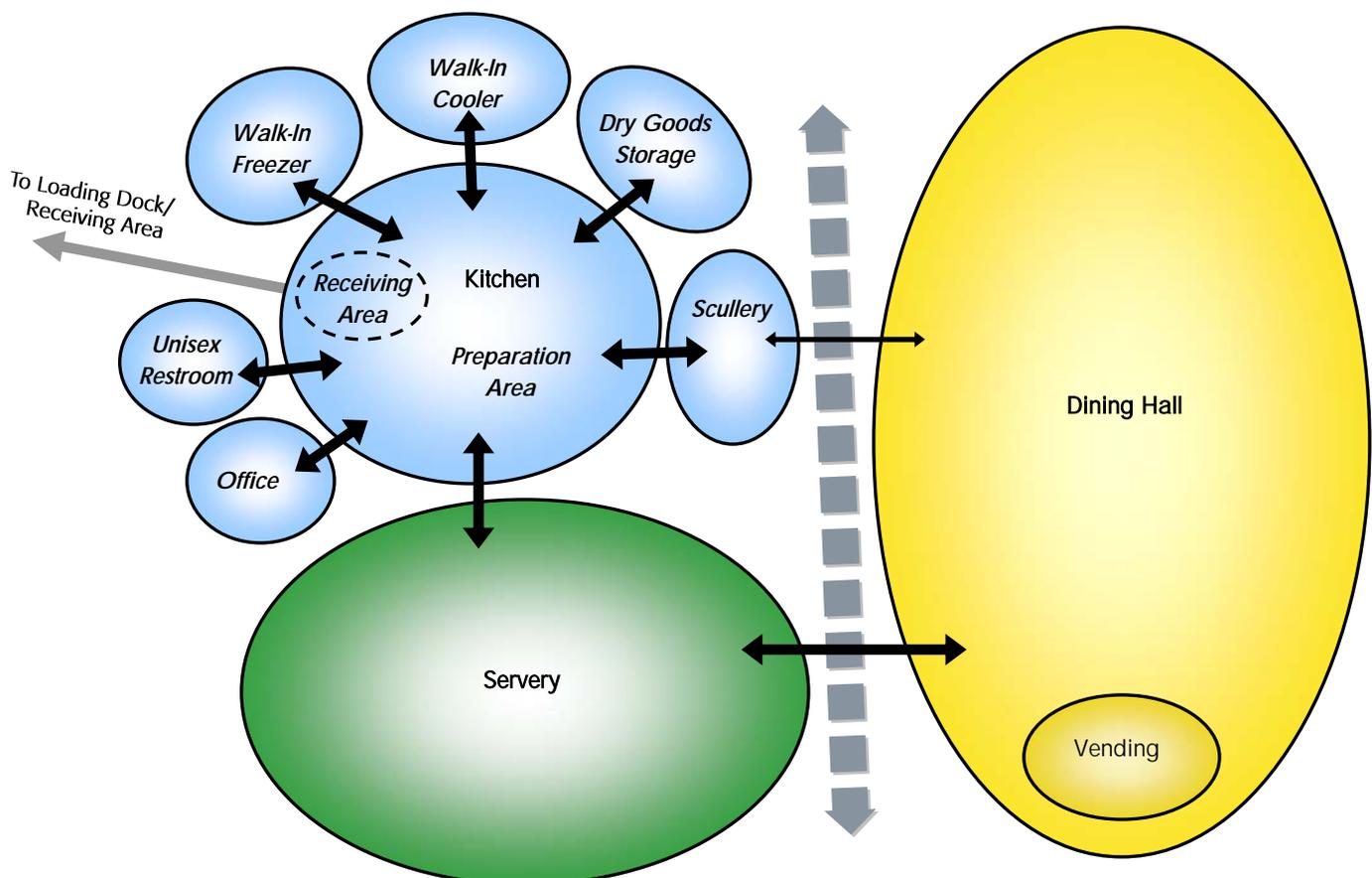
Food Services at NLC and NVC	Space Requirements
Department/Space	Assignable Sq.Ft.
Kitchen and Food Preparation Areas - Option A	
<i>Dry Goods Storage</i>	220
<i>Preparation Area</i>	500
<i>Receiving Area</i>	63
<i>Walk-In Cooler</i>	120
<i>Walk-In Freezer</i>	80
<i>Scullery</i>	125
<i>Unisex Restroom</i>	57
<i>Office</i>	48
<i>Servery</i>	1,050
<i>Subtotal for Kitchen and Food Preparation Areas - Option A</i>	2,263

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Adjacency Requirements

Spatial Relationship/Adjacency Diagram – Option A

The preparation area will serve as the center of the kitchen due to the fact that the majority of activity occurs within the space. A receiving area will be located within this space and adjacent to an adjoining loading dock. This space will be the main area of traffic for all incoming and outgoing food products and other equipment. The walk-in cooler, walk-in freezer, and dry goods storage all require close proximity to the preparation area since they will house the supplies and products required. The scullery will be located immediately adjacent to the dining hall facilities so a pass-thru window can be provided between the spaces. This window will allow for dirty trays, utensils, etc to be handed off directly to a kitchen staff member for sanitation and cleaning. The servery must be immediately adjacent to the preparation area to allow for kitchen staff and food/beverage products to easily travel between both spaces. The servery will also be connected to the dining hall so students can freely enter and exit.



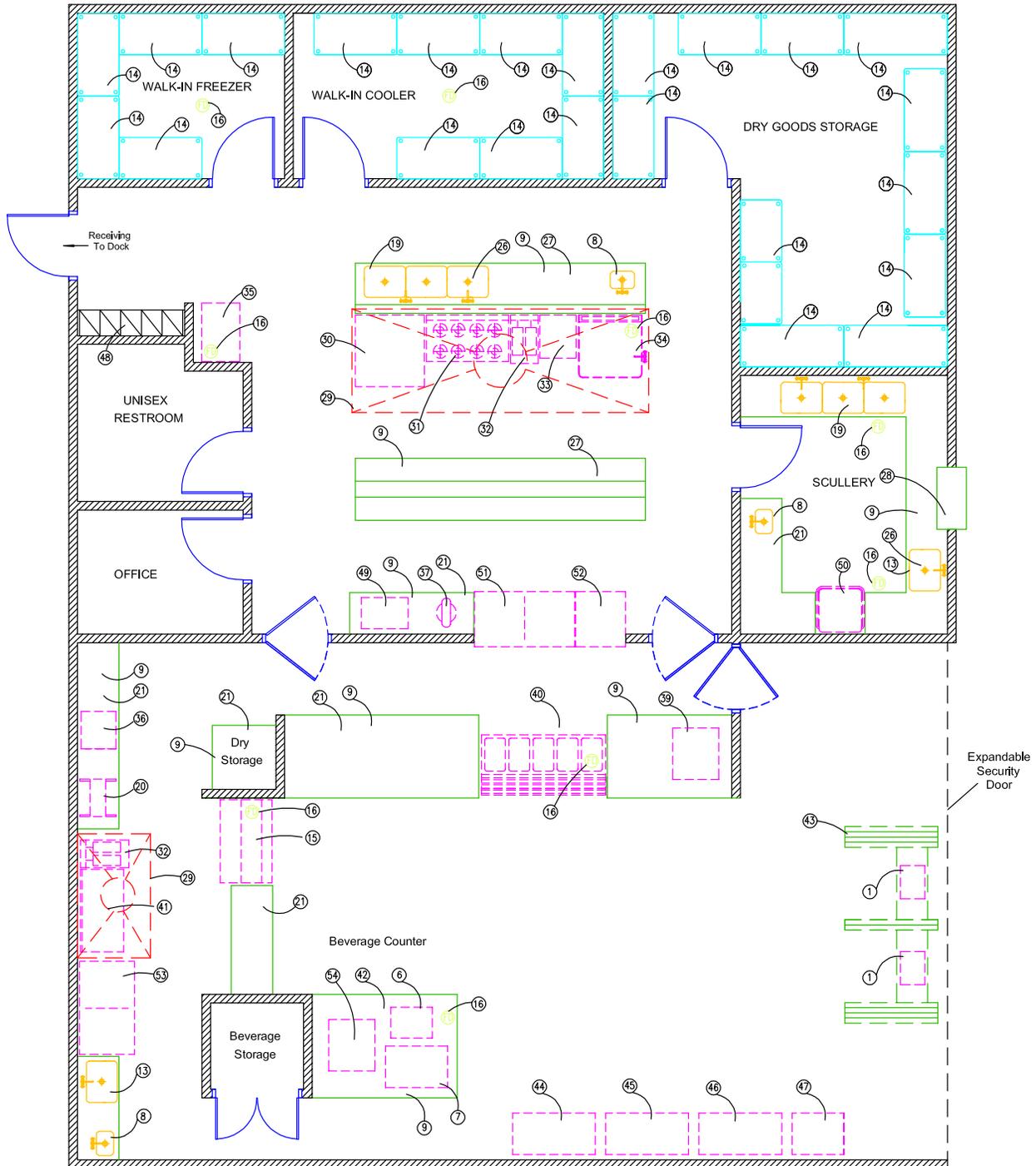
Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Possible Floor Plan and Equipment Layout – Option A

The following floor plans illustrate possible equipment configurations and room sizes for the Kitchen and Food Preparation Areas – Option A.

Overall



Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Equipment/Fixtures Summary – Option A

The following room inventory summary lists the type and quantity of the equipment/fixtures that are required to be within each space of the Kitchen and Food Preparation Areas – Option A. A space has been provided on the summary for the design team to utilize while determining whether the provider or source of each piece of equipment/fixture is the owner or contractor. This has been provided to aide in these discussions and decisions. The desired equipment/fixture placement and organization within each room can be found on the following pages.

Kitchen and Food Preparation Areas - Option A	Equipment/Fixture Information		
Equipment/Fixture Name	Legend/Cut Sheet Number	Quantity	Owner or Contractor Provided
Dry Goods Storage			
<i>Stainless Steel Wire Shelving</i>	14	12	
Preparation Area and Receiving Area			
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	3	
<i>Floor Drain</i>	16	2	
<i>Stainless Steel Counter with Integral (3) Compartment Sinks- 18"x24"x12"</i>	19	1	
<i>Stainless Steel Work Surface</i>	21	1	
<i>Garbage Disposal</i>	26	1	
<i>Stainless Steel Prep Table</i>	27	2	
<i>Canopy Hood with Fire Suppression System</i>	29	1	
<i>Double Stacked Conv. Oven</i>	30	1	
<i>(8) Burner Gas Stove</i>	31	1	
<i>Built-In Double Deep Fat Fryer</i>	32	1	
<i>Double Stacked Steamer</i>	33	1	
<i>30 Gallon Tilt Skillet</i>	34	1	
<i>Ice Maker</i>	35	1	
<i>Mixer</i>	37	1	
<i>Lockers</i>	48	1	
<i>Automatic Deli Slicer</i>	49	1	
<i>Pass Thru Warmer</i>	51	1	
<i>Pass Thru Cooler</i>	52	1	
Walk In Freezer			
<i>Stainless Steel Wire Shelving</i>	14	5	
<i>Floor Drain</i>	16	1	

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

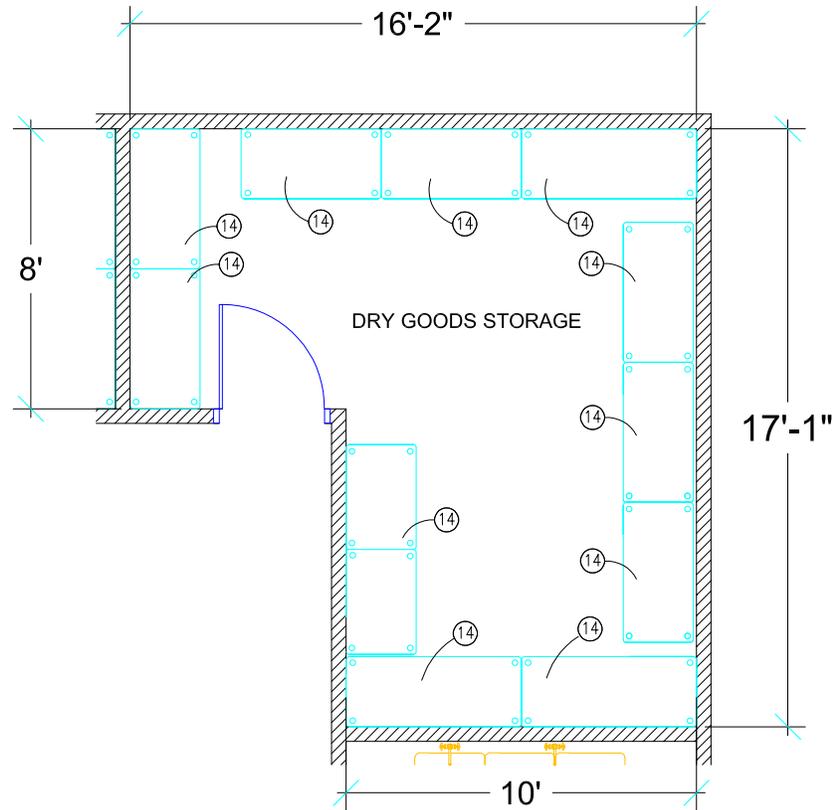
Possible Floor Plan and Equipment Layout

Kitchen and Food Preparation Areas - Option A	Equipment/Fixture Information		
	Equipment/Fixture Name	Legend/Cut Sheet Number	Quantity
Scullery			
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	1	
<i>Large Work Sink</i>	13	1	
<i>Floor Drain</i>	16	2	
<i>Stainless Steel Counter with Integral (3) Compartment Sinks- 18"x24"x12"</i>	19	1	
<i>Stainles Steel Work Surface</i>	21	1	
<i>Garbage Disposal</i>	26	1	
<i>36" Pass Thru Window</i>	28	1	
<i>Automatic Dishwasher</i>	50	1	
Servery			
<i>Register</i>	1	2	
<i>Espresso Machine</i>	6	1	
<i>Coffee Maker</i>	7	1	
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	5	
<i>Large Work Sink</i>	13	1	
<i>Deli Prep Table</i>	15	1	
<i>Floor Drain</i>	16	3	
<i>Foodwarmers</i>	20	1	
<i>Stainless Steel Work Surface</i>	21	4	
<i>Canopy Hood with Fire Suppression System</i>	29	1	
<i>Built-In Double Deep Fat Fryer</i>	32	1	
<i>Microwave</i>	36	1	
<i>Cheese Warmer</i>	39	1	
<i>Hot Well Counter</i>	40	1	
<i>Grill</i>	41	1	
<i>Beverage Counter</i>	42	1	
<i>Movable Cashier Stand</i>	43	1	
<i>Bottle Refrigerated Case</i>	44	1	
<i>Refrigerated Case</i>	45	1	
<i>Open Front Refrigerated Case</i>	46	1	
<i>Ice Cream Freezer</i>	47	1	
<i>Refrigerator / Freezer</i>	53	1	
<i>Beverage Dispenser</i>	54	1	
Walk In Cooler			
<i>Stainless Steel Wire Shelving</i>	14	7	
<i>Floor Drain</i>	16	1	

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Dry Goods Storage

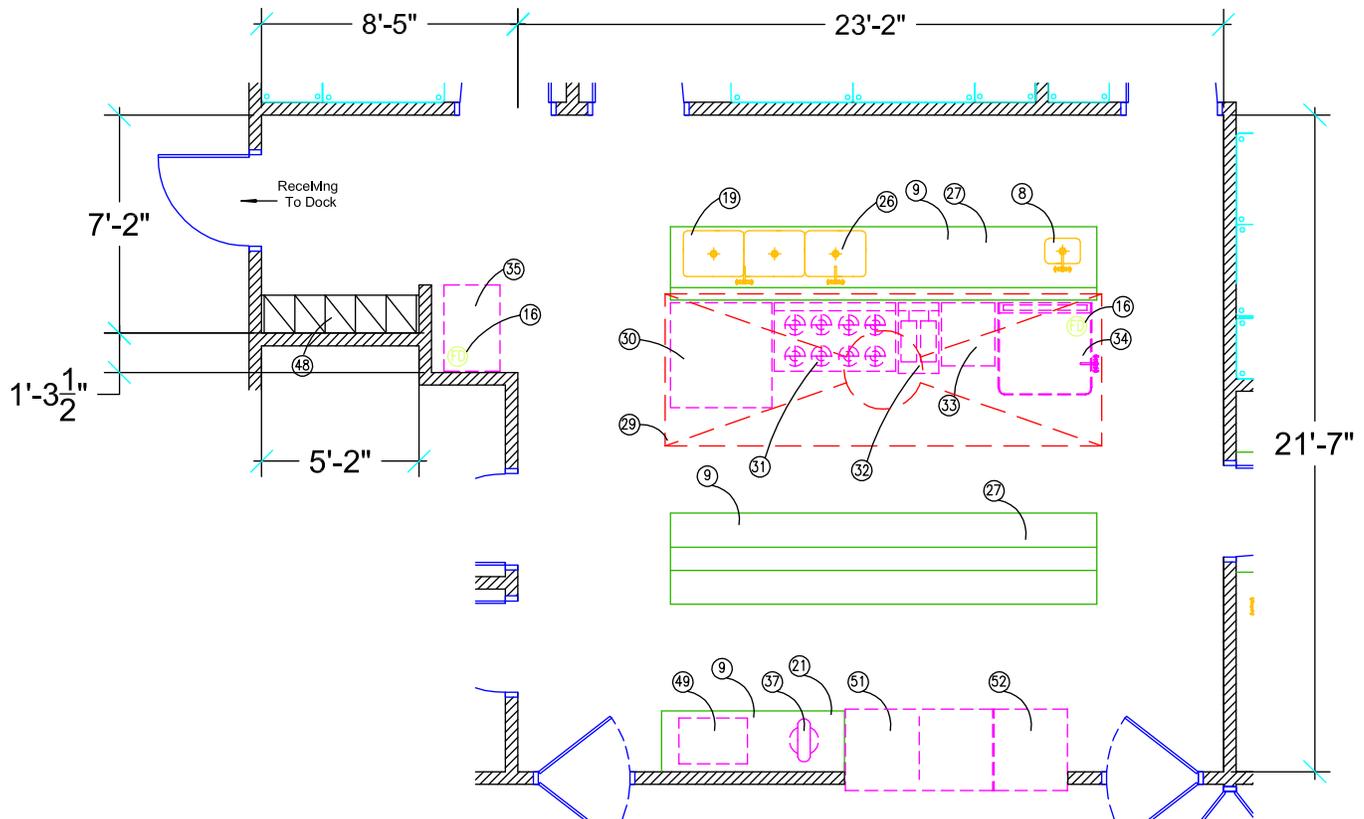


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ④⑰ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ④⑱ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ④⑲ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Preparation Area and Receiving Area

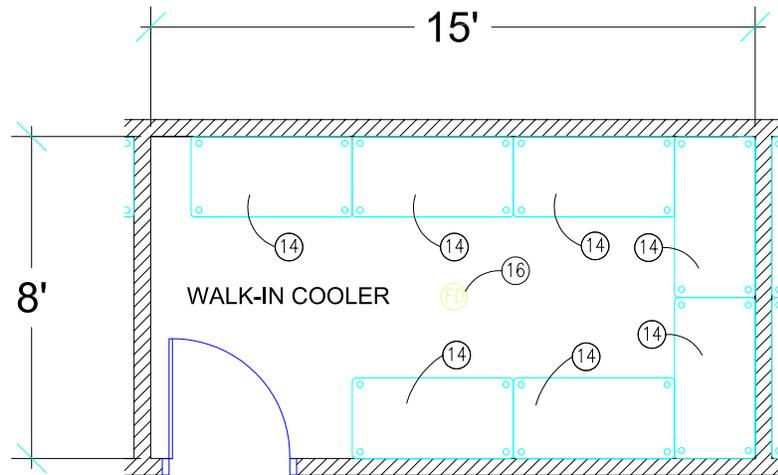


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉑ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉒ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ④④ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ④⑤ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ④⑥ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ④⑦ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ④⑧ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ④⑨ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ④⑩ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ④⑪ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ④⑫ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Walk-In Cooler

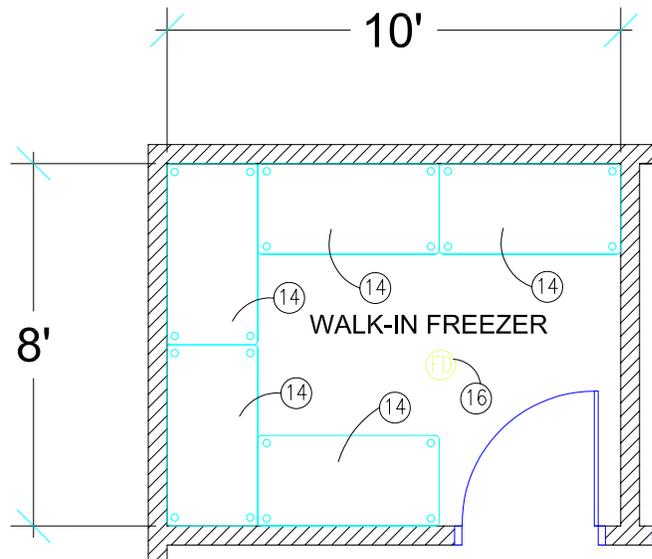


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ⑳ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ⑳ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ⑳ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Walk-In Freezer

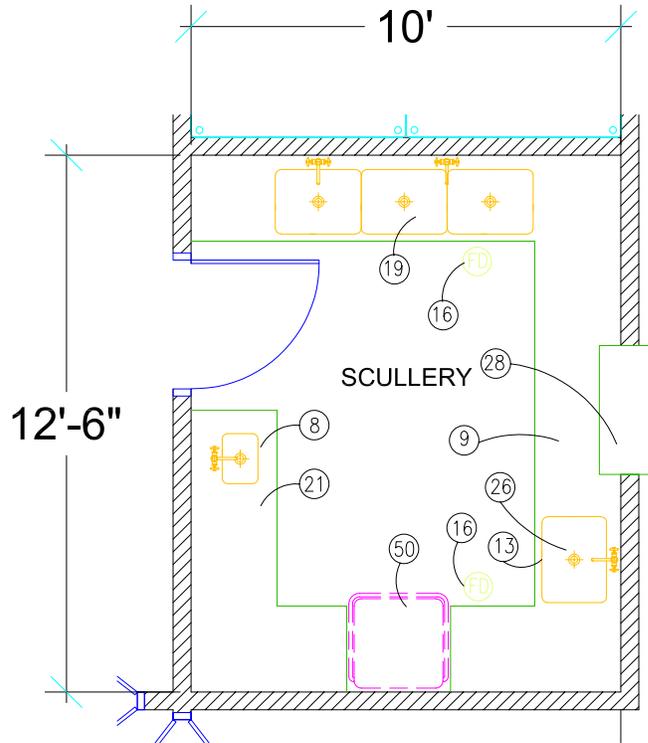


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ⑳ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ⑳ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ⑳ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Scullery

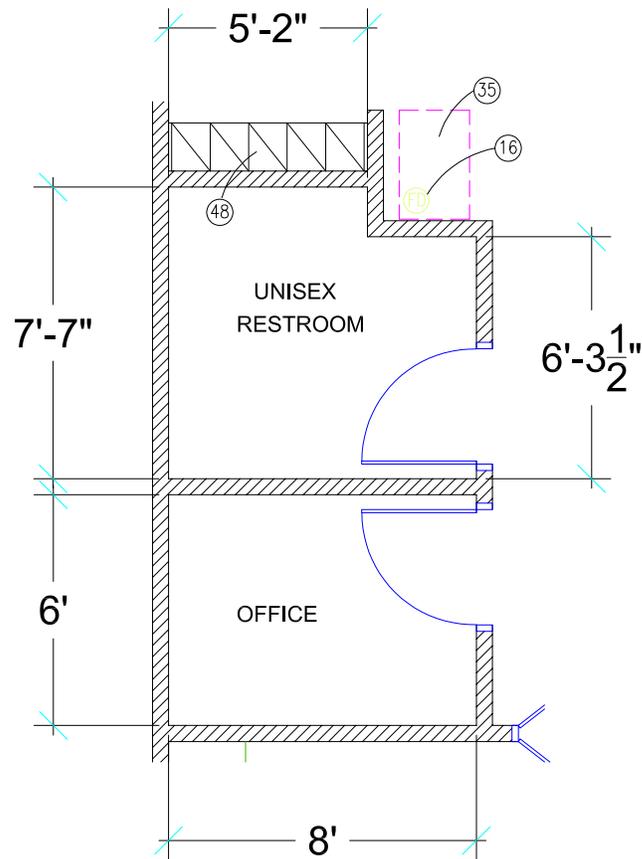


- | | | | |
|---------------------------------|---|--|--------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ㉓ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ㉑ Double Stacked Conv. Oven | ㉔ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ㉒ (8) Burner Gas Stove | ㉕ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉓ Built-in Double Deep Fat Fryer | ㉖ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉔ Double Stacked Steamer | ㉗ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉕ 30 Gallon Tilt Skillet | ㉘ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉖ Ice Maker | ㉙ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉗ Microwave | ㉚ Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉘ Mixer | ㉛ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉙ 6' Pass Thru Window | ㉜ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉚ Cheese Warmer | ㉝ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉛ Hot Well Counter | ㉞ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉜ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ㉝ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Office and Unisex Restroom

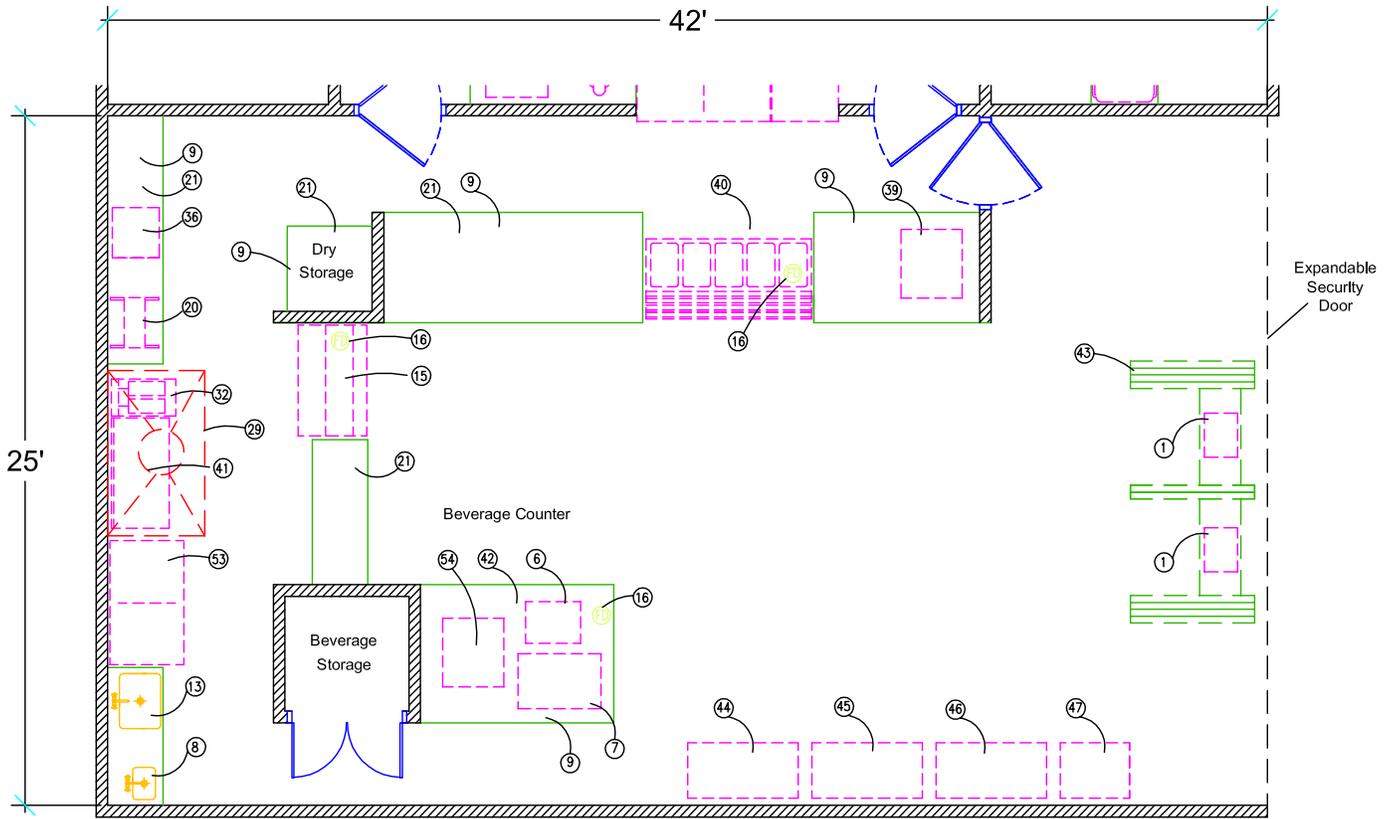


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ⑳ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ⑳ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ④⑮ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Servery



- | | | | |
|---------------------------------|---|--|--------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ㉓ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ㉑ Double Stacked Conv. Oven | ㉔ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ㉒ (8) Burner Gas Stove | ㉕ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉓ Built-in Double Deep Fat Fryer | ㉖ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉔ Double Stacked Steamer | ㉗ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉕ 30 Gallon Tilt Skillet | ㉘ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉖ Ice Maker | ㉙ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉗ Microwave | ㉚ Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉘ Mixer | ㉛ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉙ 6' Pass Thru Window | ㉜ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉚ Cheese Warmer | ㉝ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉛ Hot Well Counter | ㉞ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉜ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ㉝ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Data Sheets

Data Sheets – Option A

Below are the Finishes and Illumination requirements for each specific space located in and associated with the Kitchen and Food Preparation Areas – Option A.

Name of Space	Flooring				Base	Walls			Ceiling				Lighting				
	SEALED VINYL COMPOSITION TILES (VCT)	SEAMLESS EPOXY FLOORING SYSTEM	SEALED CONCRETE	OTHER	RUBBER	COVERED SEAMLESS EPOXY FLOORING SYSTEM	EPOXY PAINTED GYPSUM BOARD	EPOXY PAINTED STRUCTURE (When Possible)	OTHER	VINYL COATED ACOUSTICAL TILE	EPOXY COATED ACOUSTICAL TILE	OPEN TO STRUCTURE	ACOUSTICAL TILE	OTHER	FLUORESCENT*	TASK LIGHTING (at Work Tables)	OTHER
Kitchen		●				●	●			●					●	●	
Walk-in Freezer				●					●					●	●		
Walk-in Cooler				●					●					●	●		
Dry Good Storage			●		●		●	●				●			●		
Scullery		●				●	●	●		●					●	●	
Preperation Area		●				●	●	●		●					●	●	
Office	●				●		●	●				●			●		
Servery	●				●			●			●				●	●	

* If open fixtures are used a bulb shield will be required

Special Power Requirements

- Data/Telecom shall be provided at the Registers and within the Office space.
- A Credit Card Machine shall be provided at each register and will require sufficient Data/Telecom.

Kitchen and Food Prep Areas - Space and Adjacency Requirements

Total Project Summary

Space Summary – Option B

The Kitchen and Food Prep Areas – Option B will require 2,259 asf. Included in this space are all of the areas required to prepare and store food and beverage products, as well as areas needed to clean/sanitize plates, utensils, and cups after use. These spaces are referred to as “back of the house” spaces and are only accessible by kitchen staff. Additionally, this space will include an area that interacts directly with the customers by allocating space for the selection, ordering, and purchasing of the food and beverages provided. Option B includes two restrooms and an office for kitchen staff or personnel use.

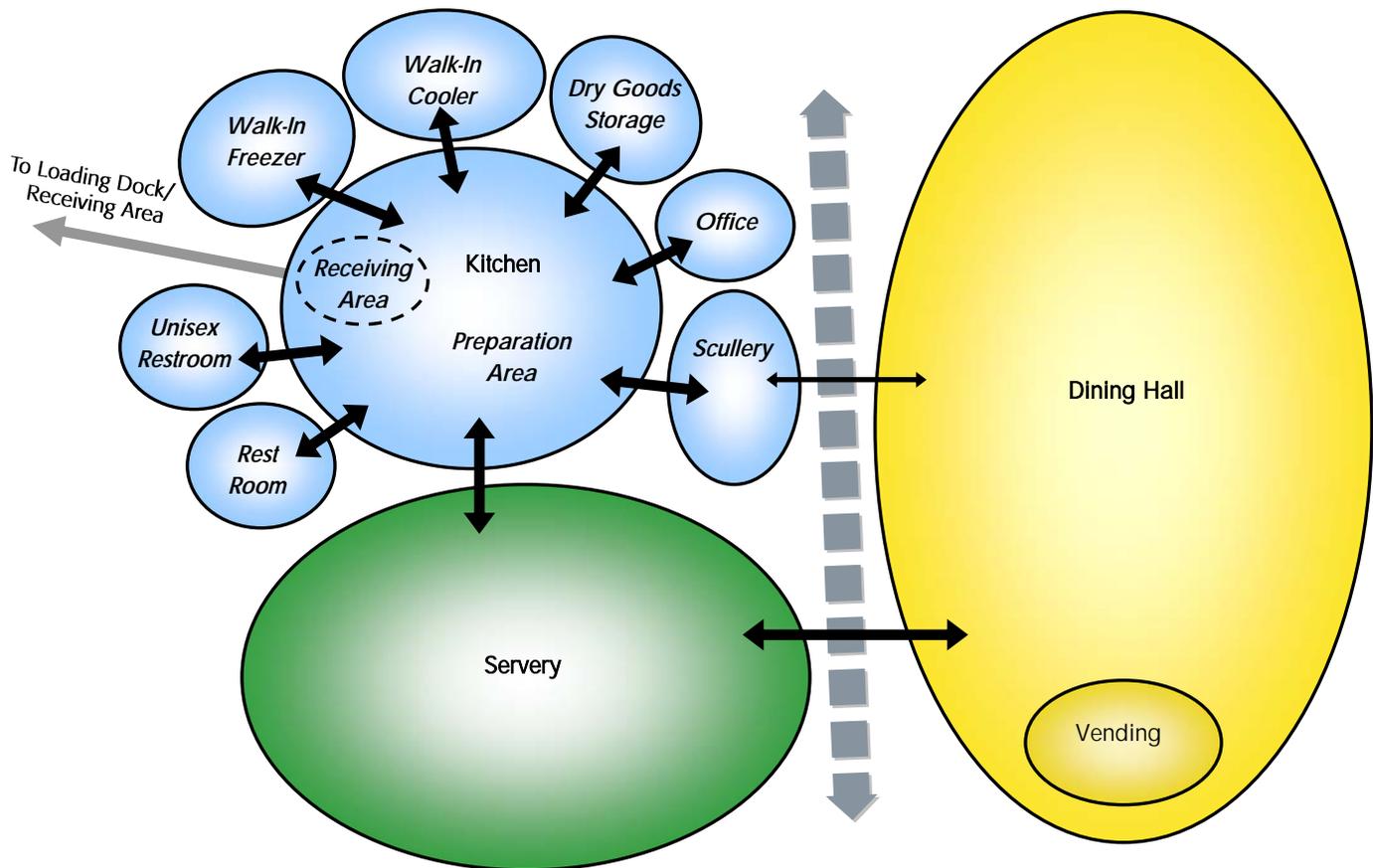
Food Services at NLC and NVC	Space Requirements
Department/Space	Assignable Sq.Ft.
Kitchen and Food Preparation Areas - Option B	
<i>Dry Goods Storage</i>	136
<i>Preparation Area</i>	500
<i>Receiving Area</i>	63
<i>Walk-In Cooler</i>	120
<i>Walk-In Freezer</i>	80
<i>Office</i>	80
<i>Scullery</i>	125
<i>Unisex Restroom</i>	57
<i>Restroom</i>	48
<i>Servery</i>	1,050
<i>Subtotal for Kitchen and Food Preparation Areas - Option B</i>	2,259

Kitchen and Food Prep Areas - Space and Adjacency Requirements

Adjacency Requirements

Spatial Relationship/Adjacency Diagram – Option B

An office shall be provided adjacent to the preparation area so its occupant can have easy and immediate access to the activities occurring within the kitchen. Two restrooms shall be provided adjacent to the preparation area, receiving area, and servery. These restroom spaces shall be easily accessible by kitchen staff and personnel from any space within the kitchen. Please refer to the adjacencies described on page 3.9 for additional information.



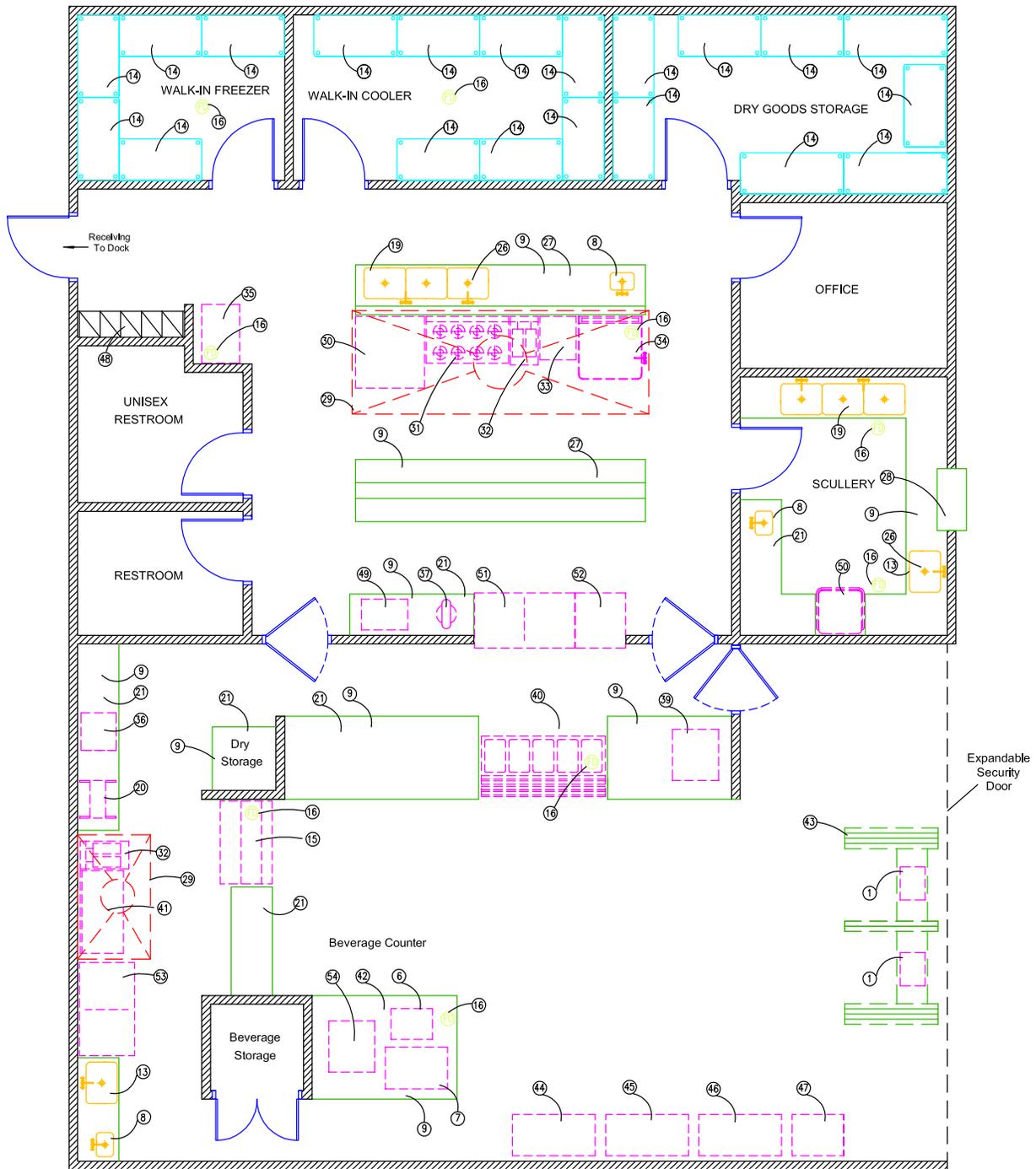
Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Possible Floor Plan and Equipment Layout – Option B

The following floor plans illustrate possible equipment configurations and room sizes for the Kitchen and Food Preparation Areas – Option B.

Overall



Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Equipment/Fixtures Summary – Option B

The following room inventory summary lists the type and quantity of the equipment/fixtures that are required to be within each space of the Kitchen and Food Preparation Areas – Option B. A space has been provided on the summary for the design team to utilize while determining whether the provider or source of each piece of equipment/fixture is the owner or contractor. This has been provided to aide in these discussions and decisions. The desired equipment/fixture placement and organization within each room can be found on the following pages.

Kitchen and Food Preparation Areas - Option B	Equipment/Fixture Information		
	Equipment/Fixture Name	Legend/Cut Sheet Number	Quantity
Dry Goods Storage			
<i>Stainless Steel Wire Shelving</i>	14	8	
Preparation Area and Receiving Area			
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	3	
<i>Floor Drain</i>	16	2	
<i>Stainless Steel Counter with Integral (3) Compartment Sinks- 18"x24"x12"</i>	19	1	
<i>Stainless Steel Work Surface</i>	21	1	
<i>Garbage Disposal</i>	26	1	
<i>Stainless Steel Prep Table</i>	27	2	
<i>Canopy Hood with Fire Suppression System</i>	29	1	
<i>Double Stacked Conv. Oven</i>	30	1	
<i>(8) Burner Gas Stove</i>	31	1	
<i>Built-In Double Deep Fat Fryer</i>	32	1	
<i>Double Stacked Steamer</i>	33	1	
<i>30 Gallon Tilt Skillet</i>	34	1	
<i>Ice Maker</i>	35	1	
<i>Mixer</i>	37	1	
<i>Lockers</i>	48	1	
<i>Automatic Deli Slicer</i>	49	1	
<i>Pass Thru Warmer</i>	51	1	
<i>Pass Thru Cooler</i>	52	1	
Walk In Freezer			
<i>Stainless Steel Wire Shelving</i>	14	5	
<i>Floor Drain</i>	16	1	

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

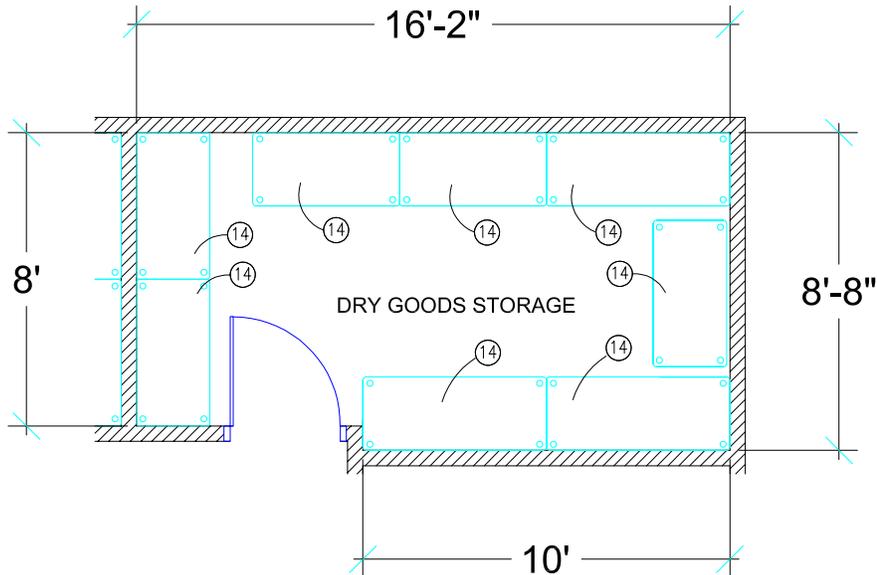
Possible Floor Plan and Equipment Layout

Kitchen and Food Preparation Areas - Option B	Equipment/Fixture Information		
Equipment/Fixture Name	Legend/Cut Sheet Number	Quantity	Owner or Contractor Provided
Scullery			
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	1	
<i>Large Work Sink</i>	13	1	
<i>Floor Drain</i>	16	2	
<i>Stainless Steel Counter with Integral (3) Compartment Sinks- 18"x24"x12"</i>	19	1	
<i>Stainles Steel Work Surface</i>	21	1	
<i>Garbage Disposal</i>	26	1	
<i>36" Pass Thru Window</i>	28	1	
<i>Automatic Dishwasher</i>	50	1	
Servery			
<i>Register</i>	1	2	
<i>Espresso Machine</i>	6	1	
<i>Coffee Maker</i>	7	1	
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	5	
<i>Large Work Sink</i>	13	1	
<i>Deli Prep Table</i>	15	1	
<i>Floor Drain</i>	16	3	
<i>Foodwarmers</i>	20	1	
<i>Stainless Steel Work Surface</i>	21	4	
<i>Canopy Hood with Fire Suppression System</i>	29	1	
<i>Built-In Double Deep Fat Fryer</i>	32	1	
<i>Microwave</i>	36	1	
<i>Cheese Warmer</i>	39	1	
<i>Hot Well Counter</i>	40	1	
<i>Grill</i>	41	1	
<i>Beverage Counter</i>	42	1	
<i>Movable Cashier Stand</i>	43	1	
<i>Bottle Refrigerated Case</i>	44	1	
<i>Refrigerated Case</i>	45	1	
<i>Open Front Refrigerated Case</i>	46	1	
<i>Ice Cream Freezer</i>	47	1	
<i>Refrigerator / Freezer</i>	53	1	
<i>Beverage Dispenser</i>	54	1	
Walk In Cooler			
<i>Stainless Steel Wire Shelving</i>	14	7	
<i>Floor Drain</i>	16	1	

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Dry Goods Storage

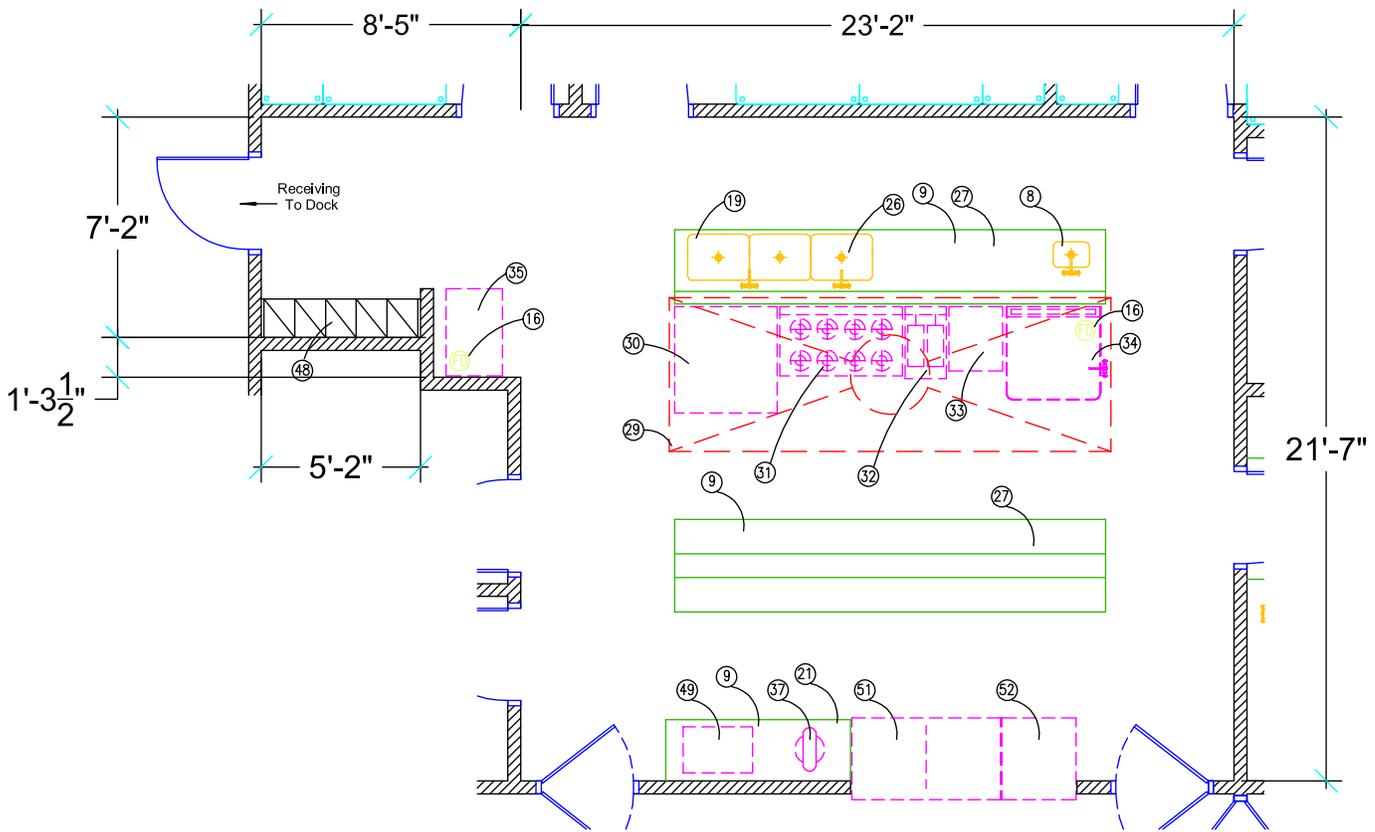


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ⑳ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ⑳ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ⑳ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Preparation Area and Receiving Area

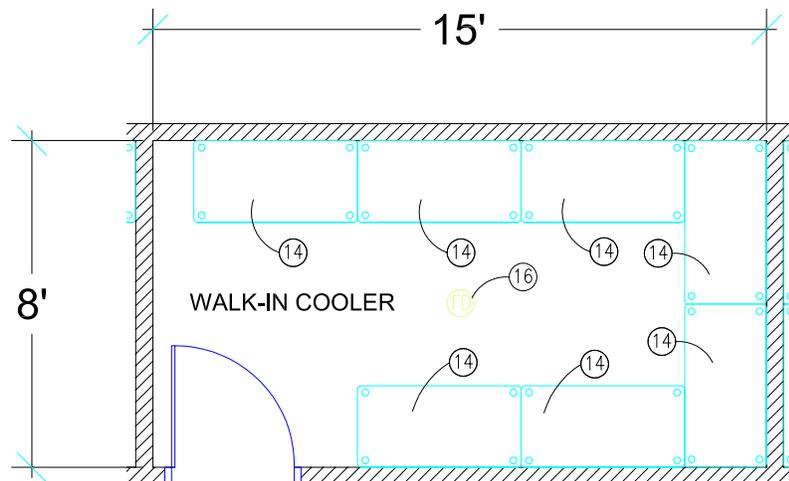


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ⑳ Microwave | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉑ Mixer | ⑤① Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉑ 6' Pass Thru Window | ⑤② Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉑ Cheese Warmer | ⑤③ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉑ Hot Well Counter | ⑤④ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉑ Grill | ⑤⑤ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉑ Beverage Counter | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Walk-In Cooler

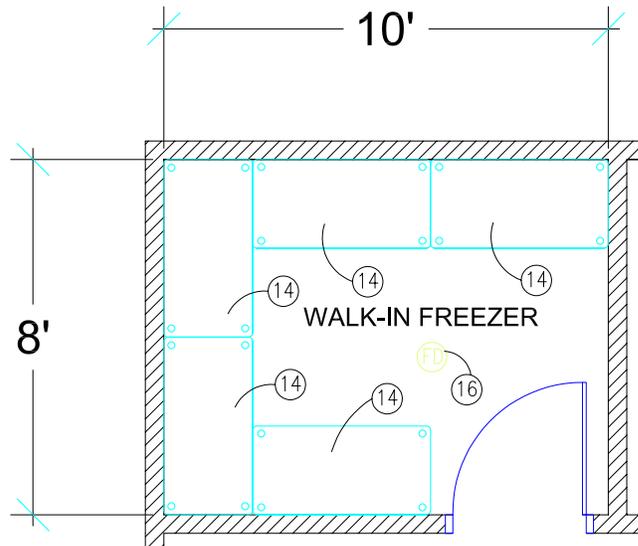


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ㉑ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ㉒ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉓ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉔ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉕ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉖ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉗ Microwave | ⑤① Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉘ Mixer | ⑤② Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉙ 6' Pass Thru Window | ⑤③ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉚ Cheese Warmer | ⑤④ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉛ Hot Well Counter | ⑤⑤ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉜ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ㉝ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Walk-In Freezer

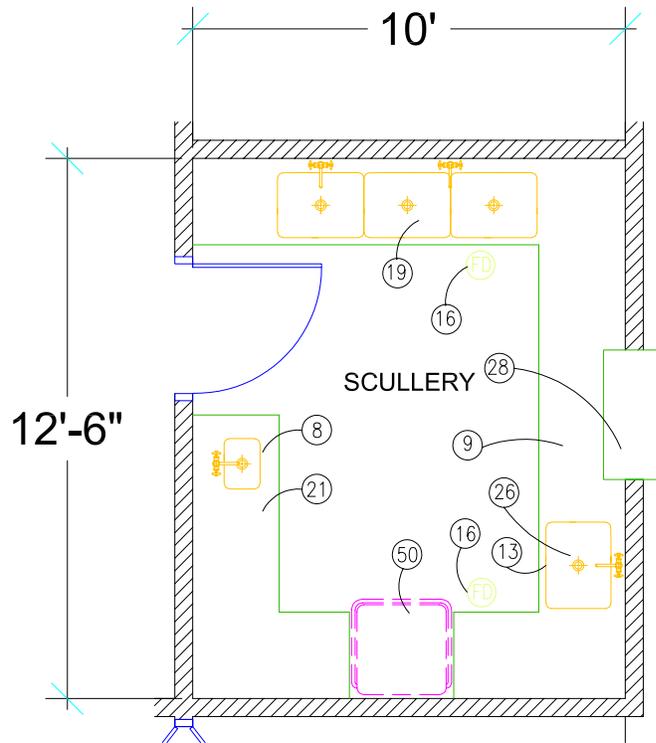


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6" Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ⑳ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ⑳ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ⑳ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Scullery

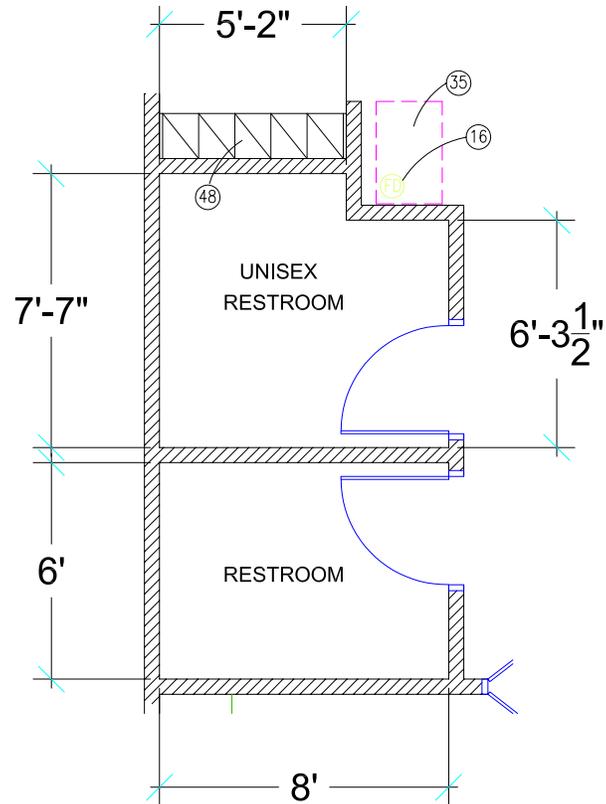


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ④⑰ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ④⑱ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ④⑲ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Restroom and Unisex Restroom

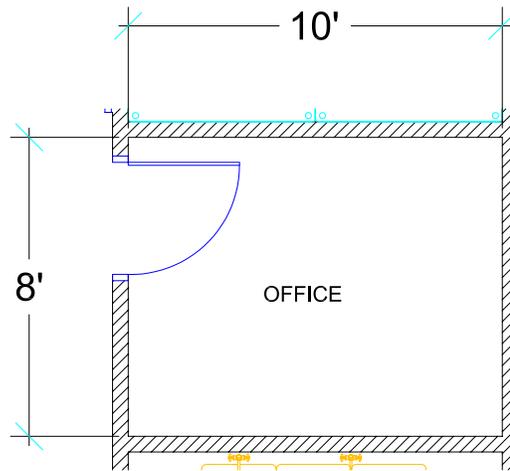


- | | | | |
|---------------------------------|---|--|--------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ㉔ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ㉑ Double Stacked Conv. Oven | ㉕ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ㉒ (8) Burner Gas Stove | ㉖ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉓ Built-in Double Deep Fat Fryer | ㉗ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉔ Double Stacked Steamer | ㉘ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉕ 30 Gallon Tilt Skillet | ㉙ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉖ Ice Maker | ㉚ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉗ Microwave | ㉛ Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉘ Mixer | ㉜ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉙ 6' Pass Thru Window | ㉝ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉚ Cheese Warmer | ㉞ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉛ Hot Well Counter | ㉟ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉜ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ㉝ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Office

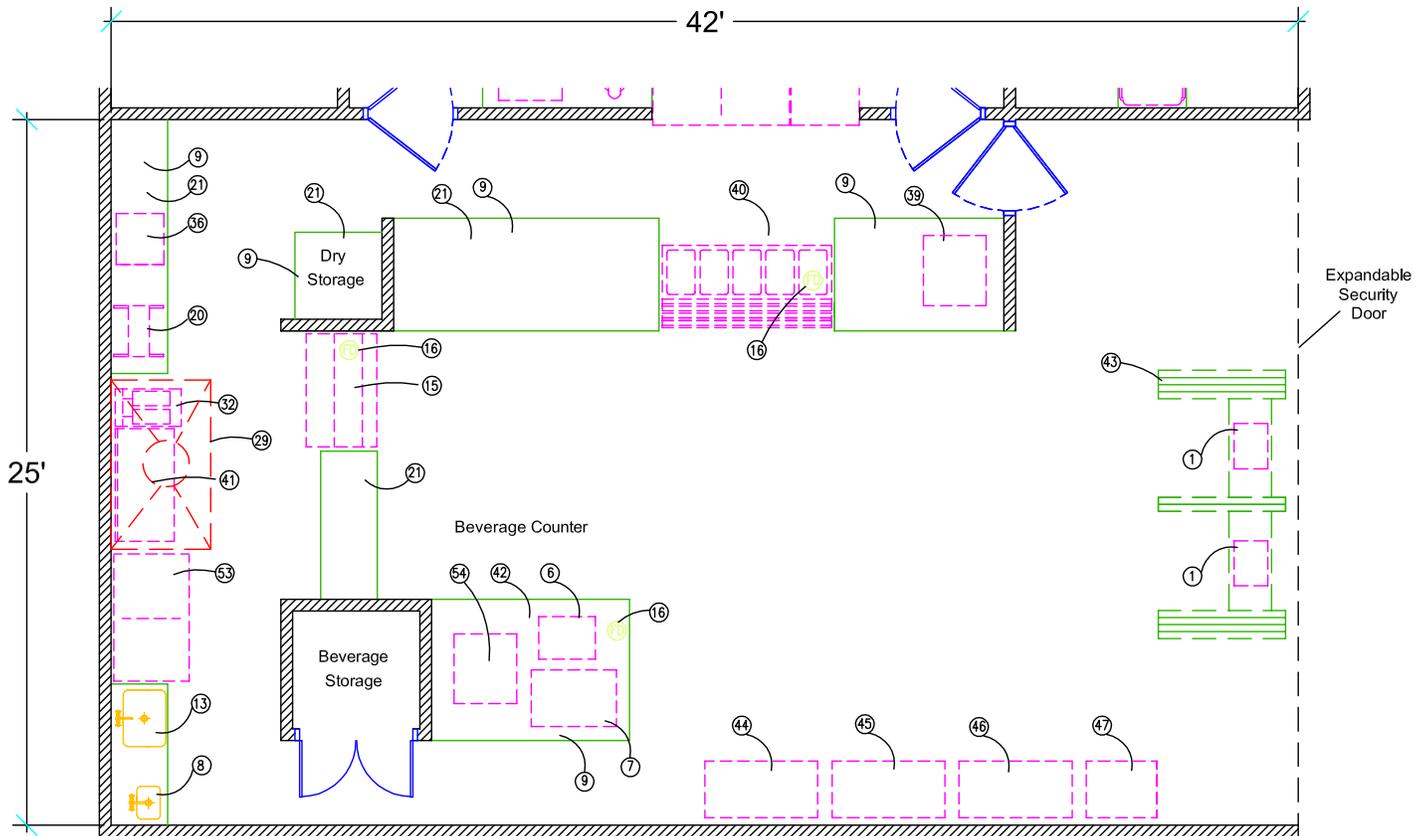


- | | | | |
|---------------------------------|---|--|--------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ㉓ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ㉑ Double Stacked Conv. Oven | ㉔ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ㉒ (8) Burner Gas Stove | ㉕ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉓ Built-in Double Deep Fat Fryer | ㉖ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉔ Double Stacked Steamer | ㉗ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉕ 30 Gallon Tilt Skillet | ㉘ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉖ Ice Maker | ㉙ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉗ Microwave | ㉚ Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉘ Mixer | ㉛ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉙ 6' Pass Thru Window | ㉜ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉚ Cheese Warmer | ㉝ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉛ Hot Well Counter | ㉞ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉜ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ㉝ Beverage Counter | |

Kitchen and Food Preparation Areas - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Servery



- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ㉑ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ㉒ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉓ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉔ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉕ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉖ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉗ Microwave | ⑤① Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉘ Mixer | ⑤② Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉙ 6' Pass Thru Window | ⑤③ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉚ Cheese Warmer | ⑤④ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉛ Hot Well Counter | ⑤⑤ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉜ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ㉝ Beverage Counter | |

Kitchen and Food Prep Areas - Space and Adjacency Requirements

Cut Sheets

Data Sheets – Option B

Below are the Finishes and Illumination requirements for each specific space located in and associated with the Kitchen and Food Preparation Areas – Option B.

Name of Space	Flooring				Base	Walls			Ceiling			Lighting					
	SEALED VINYL COMPOSITION TILES (VCT)	SEAMLESS EPOXY FLOORING SYSTEM	SEALED CONCRETE	OTHER	RUBBER	COVERED SEAMLESS EPOXY FLOORING SYSTEM	EPOXY PAINTED GYPSUM BOARD	EPOXY PAINTED STRUCTURE (When Possible)	OTHER	VINYL COATED ACOUSTICAL TILE	EPOXY COATED ACOUSTICAL TILE	OPEN TO STRUCTURE	ACOUSTICAL TILE	OTHER	FLUORESCENT*	TASK LIGHTING (at Work Tables)	OTHER
Kitchen		●				●	●			●					●	●	
Walk-in Freezer				●					●					●	●		
Walk-in Cooler				●					●					●	●		
Dry Good Storage			●		●		●	●				●			●		
Scullery		●				●	●	●		●					●	●	
Preperation Area		●				●	●	●		●					●	●	
Office	●				●		●	●					●		●		
Servery	●				●			●			●				●	●	

* If open fixtures are used a bulb shield will be required

Special Power Requirements

- Data/Telecom shall be provided at the Registers and within the Office space.
- A Credit Card Machine shall be provided at each register and will require sufficient Data/Telecom.

Cut Sheets

Examples of equipment specifications and technical requirements are attached on the following pages. These cut sheets are provided to supplement the text and illustrate specific needs for each piece and type of equipment. The attachment organization in this chapter is as follows:

- Attachment I – Dry Goods Storage
- Attachment II – Preparation Area
- Attachment III – Receiving Area
- Attachment IV – Walk-In Cooler
- Attachment V – Walk-In Freezer
- Attachment VI – Servedy
- Attachment VII – Scullery

Kitchen and Food Prep Areas - Space and Adjacency Requirements

Chapter 3 - Attachment I:

Kitchen and Food Preparation Areas Cut Sheets

Dry Goods Storage



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



Corner Release System



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING



Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal 3	Cat. No. Stainless
18x24	457x610	7	3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30	457x760	8	3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36	457x914	9 1/2	4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42	457x1066	11	5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48	457x1219	12	5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54	457x1370	14 1/2	6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60	457x1524	17	7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72	457x1825	20	9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24	530x610	8	3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30	530x760	9	4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36	530x914	11	5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42	530x1066	12	5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48	530x1219	14	6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54	530x1370	16	7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60	530x1524	18	8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72	530x1825	24	10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24	610x610	9	4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30	610x760	11	5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36	610x914	13	5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42	610x1066	15	6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48	610x1219	16	7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54	610x1370	18	8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60	610x1524	21	9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72	610x1825	26	11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10.10A.



Sleeves/Wedges

Package of 4 per shelf.

Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification.

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

SiteSelect™ Posts

Height*		Approx. Pkd. Wt.		Cat. No.	Cat. No.	Cat. No.
(in.)	(mm)	(lbs.)	(kg)	Plated	Metroseal 3	Stainless
7 1/2	191	1/2	0.3	7P		
14 1/2	370	1	0.5	13P	13PK3	33PS
27 1/2	700	1 3/4	0.75	27P		27PS
34 1/2	875	2	0.9	33P	33PK3	33PS
54 9/16	1385	3	1.4	54P	54PK3	54PS
62 9/16	1590	3 1/2	1.6	63P	63PK3	63PS
74 5/8	1895	4	1.8	74P	74PK3	74PS
86 5/8	2200	5	2.3	86P	86PK3	86PS
96 5/8	2454	5 1/2	2.5	**96P		

*Height includes leveling bolt and cap.

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

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"... This will result in an overall post height with adjustment of 69 5/8" to 69 7/8".

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.

Chapter 3 - Attachment II:
Kitchen and Food Preparation Areas Cut Sheets

Preparation Area

**IN
SINK
ERATOR**

1 H.P. heavy duty disposer is designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

1 H.P. MODEL SS**SPECIFICATIONS**

- GRIND CHAMBER -** Corrosion Resistant Stainless Steel
- MOUNTING -** 3/4" rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- MOTOR -** 1 HP Induction Motor, 1725 RPM's, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- CUTTING ELEMENTS -** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- MAIN BEARINGS -** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- MOTOR SEALS -** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- FINISH -** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- WARRANTY -** 1 year full warranty from date of installation.

**BASE DISPOSER/ELECTRICAL REQUIREMENTS**

- | | |
|--|---|
| <input type="checkbox"/> 115 volts, 1 phase, 11.6 amps | <input type="checkbox"/> 208 volts, 3 phase, 2.2 amps |
| <input type="checkbox"/> 208 volts, 1 phase, 5.1 amps | <input type="checkbox"/> 230 volts, 3 phase, 3.0 amps |
| <input type="checkbox"/> 230 volts, 1 phase, 5.7 amps | <input type="checkbox"/> 460 volts, 3 phase, 1.5 amps |

NOTE: All amp ratings denote the amp draw during a grind load.

DISPOSER MOUNTING ASSEMBLIES

- #5 Sink Flange Mounting Assemblies for 3 1/2" - 4" sink opening

*Support legs are recommended for this unit when using #5 mounting



- #6 Collar Adapter for welding into trough, provides 6 5/8" opening, includes splash baffle



- #7 Collar Adapter for welding into sink, provides 6 5/8" opening, includes splash baffle and stopper



- Type A Sink Bowl Assembly*



- Type B Sink Bowl Assembly*



- Type C Sink Bowl Assembly*

*If using Type A, B, or C, you must specify either a 12", 15" or 18" sink bowl.

Select Sink Bowl Assembly Size

- 12" with one adjustable water nozzle
 15" with one adjustable water nozzle
 18" with two adjustable water nozzles

ELECTRICAL CONTROLS

- Manual Switch (Single Direction)



- Manual Reverse Switch (Dual Direction)



- Low Voltage Magnetic Starter (Single Direction)



- CC-202 Control Center (Auto-Reversing)



- CC-101 Control Center (Auto-Reversing)



- AS-101 Control Center "Aqua Saver" (Auto-Reversing)

WATER CONTROLS

- Solenoid Valve Syphon Breaker
 Flow Control Valve

Recommended Water Usage

Standard	Optional
5 GPM	3 GPM

For additional information, see Commercial Product Information Binder.

A COMMERCIAL DISPOSER PACKAGE INCLUDES:

1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.

**IN
SINK
ERATOR**

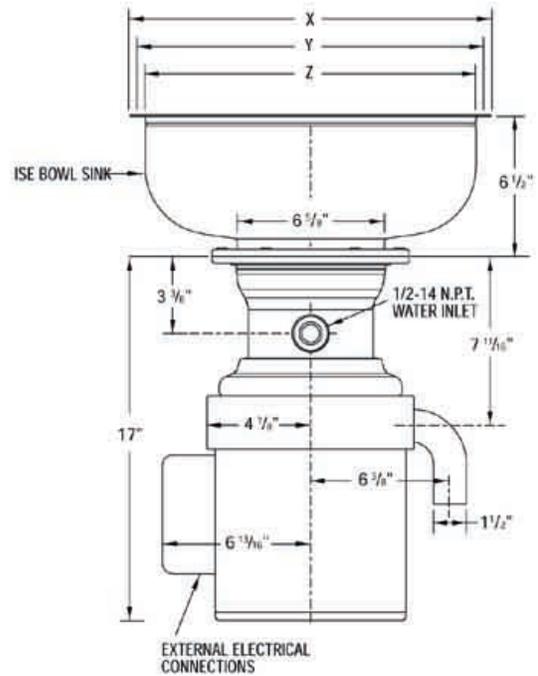
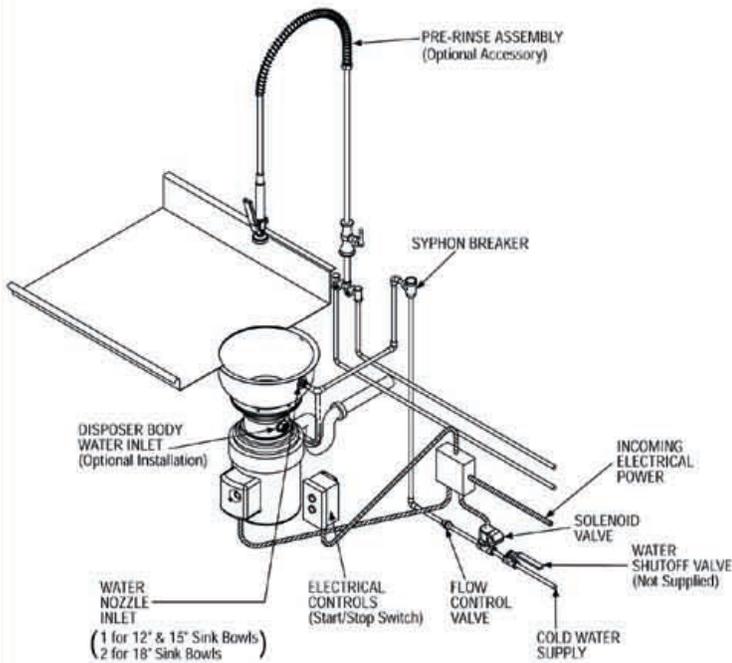
4700 21st STREET
 RACINE, WI 53406-5093
 TEL: 800-558-5712 x8025, 8030, 8083
 FAX: 262 554-3620
www.insinkerator.com

The Emerson logo is a trademark and a service mark of Emerson Electric Co.

EMERSON
 Appliance Solutions

RECOMMENDED INSTALLATION

MODEL SS-100



IMPORTANT: Use dimension chart below for adaptor height in place of ISE bowl sink height when mounting directly to a sink.

DIMENSIONS

- X — Flange O.D.
- Y — Diameter of Work Table Hole
- Z — Flange I.D.

BOWL SINKS	X	Y	Z	HEIGHT
12"	13 1/2"	12 1/4"	12"	6 1/2"
15"	16 1/2"	15 1/4"	15"	6 1/2"
18"	19 1/2"	18 1/4"	18"	6 1/2"
ADAPTORS	X	Y	Z	HEIGHT
No.5	Fits Standard Sink Opening — 3 1/2" — 4"			2 3/4"
No.6	7 13/16"	6 7/8"	6 5/8"	1 3/16"
No.7	9 1/8"	7 7/8"	7 5/8"	2 1/16"

1 H.P. COMMERCIAL DISPOSER

SAMPLE SPECIFICATION

ITEM NO. _____ DISPOSER
 Quantity: One required (1)
 Manufacturer: IN-SINK-ERATOR
 Commercial Division, Racine, WI
 Model: SS-100-15B/CC101
 Electrical Requirements: _____ volts/
 _____ phase
 Install in _____, Item _____.



NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.

VC44G SERIES DOUBLE DECK GAS CONVECTION OVENS



Model VC44GD



SPECIFICATIONS:

Double section gas convection oven, Vulcan-Hart Model No. (VC44GD) (VC44GC). Stainless steel front, sides, top and legs. Independently operated stainless steel doors with windows open a full 180°. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interiors measures 29"w x 22¹/₈"d x 20"h. Two interior oven lights per section. Five nickel plated oven racks per section measure 28¹/₄" x 20¹/₂". Eleven position nickel plated rack guides with positive rack stops. One 44,000 BTU/hr. burner per section. 88,000 total BTU/hr. Electronic spark igniters. Furnished with a two speed 1/2 H.P. oven blower-motor per section. Oven cool switch for rapid cool down. 115 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 9 amps total draw.

Exterior dimensions: 40"w x 41¹/₂"d x 70"h on 8" legs. Depth measurement includes door handles.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- VC44GD** Solid state temperature controls adjust from 150° to 500°F. 60 minute timer with audible alarm.
- VC44GC** Computer controls with digital time and temperature readouts. 99-hour timer with audible alarm. Roast and Hold cycle. Six preset menu selections. Shelf I.D. programming.

STANDARD FEATURES

- Stainless steel front, sides, top and legs.
- Independently operated stainless steel doors with windows open a full 180°.
- 44,000 BTU/hr. burner per section.
- Electronic spark igniters.
- 1/2 H.P. two speed oven blower-motor. 115/60/1 with 6' cord and plug. 9 amps per section. 18 amps total draw.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions per section.
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- Five hour timer in place of 60 minute timer (Model VC44GD).
- Roast & Hold control (Model VC44GD).
- Casters.
- Flanged feet.
- Simultaneous opening chain driven doors.
- Stainless steel rear enclosure.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Extra oven rack(s).
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- Down draft flue diverter for direct vent connection.



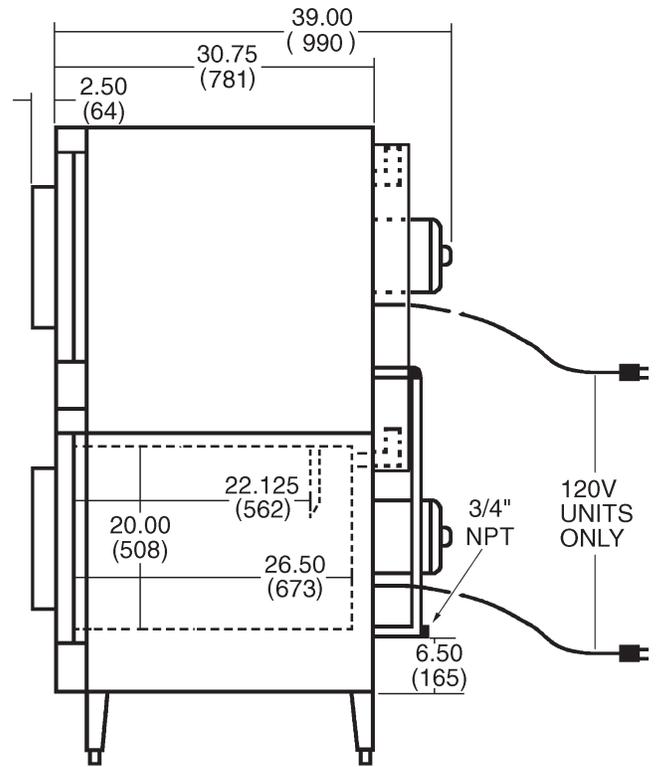
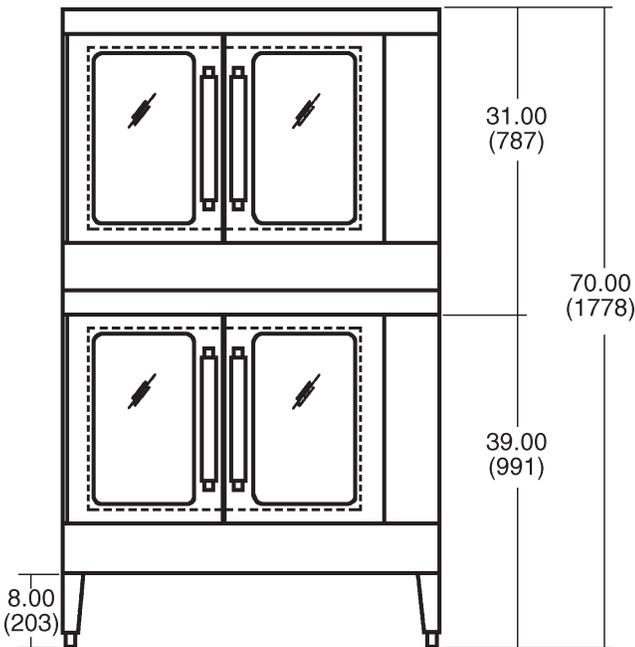
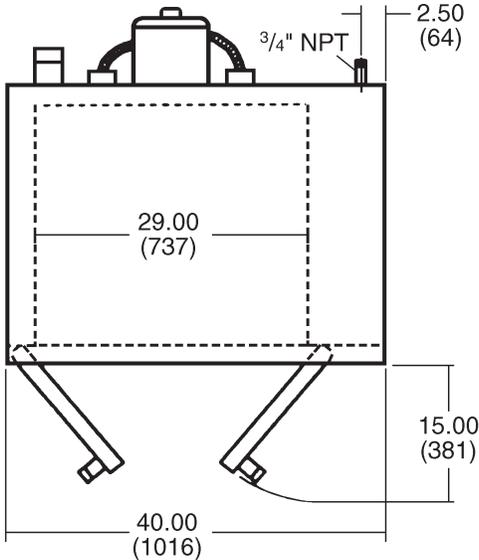
VC44G SERIES

DOUBLE DECK GAS CONVECTION OVENS

IMPORTANT

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 3.5" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Sides	4"	4"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	APPROX. SHP. WT.	
							LBS.	KG
VC44G	40"	41 1/2"	70"	44,000	88,000	115/60/1	1004	455

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

481L SERIES GAS RESTAURANT RANGE



SPECIFICATIONS:

48" wide gas restaurant range, Vulcan-Hart Model No. 481L. Stainless steel front, sides, back riser, high shelf and 6" adjustable legs. Red control panel with oversized easy grip knobs. Eight 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner. 12" x 12" cast top grates with aeration bowls. Top grates and burner heads finished with matte black porcelain. Full width pull-out crumb trays under burners. 35,000 BTU/hr. standard oven measures 26¹/₄"w x 22"d x 14¹/₂"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions. 12" wide open storage cabinet on the right. ³/₄" rear gas connection and gas pressure regulator. Total input 243,000 BTU/hr.

Exterior dimensions: 48"w x 32"d x 59¹/₂"h on 6" adjustable legs. 36¹/₂" working height.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

STANDARD FEATURES

- Stainless steel front, sides, back riser, high shelf and 6" adjustable legs.
- Red control panel with oversized easy grip knobs.
- Eight 26,000 BTU/hr. cast top burners with lift-off burner heads. Individual pilot for each burner.
- 12" x 12" cast top grates with aeration bowls.
- Top grates and burner heads finished with matte black porcelain.
- Full width pull-out crumb trays under burners.
- 35,000 BTU/hr. standard oven measures 26¹/₄"w x 22"d x 14¹/₂"h. Thermostat adjusts from 150° to 500°F. One oven rack and two rack positions.
- 12" wide open storage cabinet on the right.
- ³/₄" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- 30,000 BTU/hr. Snorkel convection oven in place of standard oven. Interior measures 26¹/₄"w x 19¹/₂"d x 13¹/₈"h. Three oven racks and five rack positions. Thermostat adjusts from 175° to 500°F. ¹/₄ H.P., 120/60/1 blower motor with 7 ft. cord and plug.
- Elevated broiler.
- Set of four casters, two locking. (Not available with elevated broiler.)
- 11" high stainless steel flue riser in place of standard back riser and high shelf.
- Second year extended limited parts and labor warranty.

TOP OPTIONS

- Even Heat Top Sections**
 - 20,000 BTU/hr. input section.
 - 12" x 24" cast iron top sections.
 - Substitute for open top burner 12" sections, specify location(s).
 - Corrugated heat absorbing ribs on underside of casting.
 - Use for larger stock pots.
- Griddle Tops**
 - Choice of 24" wide griddle with manual infinite controls every 12". Substitute for 12" open top sections.
 - Thermostatic controls available.
 - Griddle burners, 15,000 BTU/hr.
 - 3¹/₂" high splashers on both sides and back.
- Step-Up Burners**
 - Rear burners elevated 4".

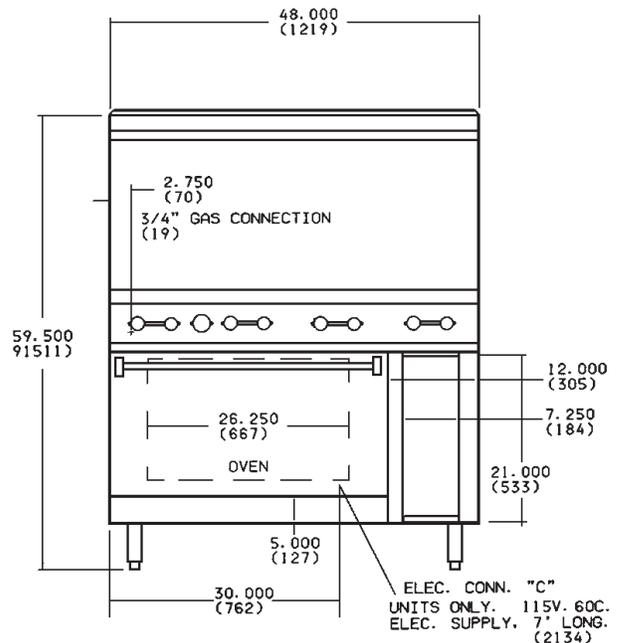
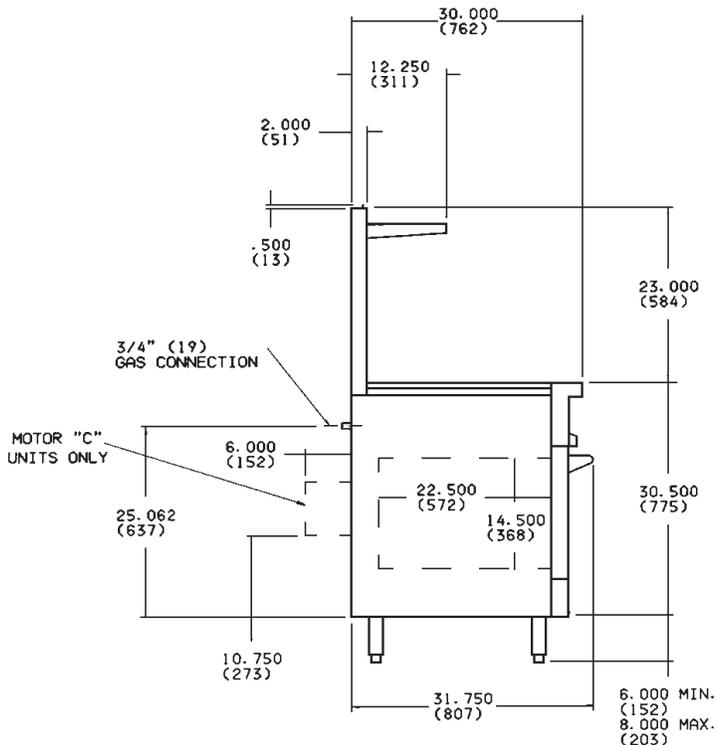
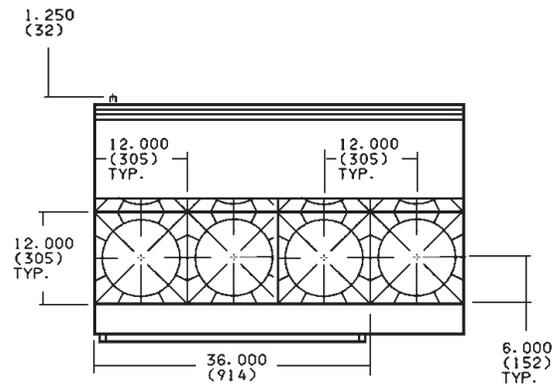
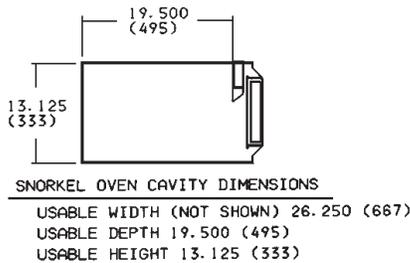
ACCESSORIES

- Extra oven rack(s).
- 1" x 4 ft. flexible gas hose with quick disconnect and restraining device.

IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10" W.C. manifold pressure.
2. This range is supplied with a 3/4" gas connection. For maximum performance or where supply pipe lengths are greater than 2 ft. long, we recommend a 1" supply line. If a flexible connection is used, the connection must be rated for the total gas input requirements of the range.
3. Hot tops and griddle plates cannot be positioned directly over convection oven controls. 48" ranges with convection ovens must have open burners in the "A" position.
4. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
5. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
6. Clearances:

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



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



ITEM NO.

GF14 Gas Fryers

35-C111

An all-purpose fryer



Shown with optional casters

- Open-pot design, no tubes, easy to clean
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- No burner tube radiants to burn out, no cleaning or adjusting air shutters

The GF14 has a 35-lb. (17 liters)* frypot with a minimum 30-lbs. (15 liters)* and maximum 40-lbs. (20 liters*) shortening capacity. The frying area is 12 x 15 in. (305 x 381 mm). This 100,000 BTU/hr. (25,189 kcal/hr.) (29.3 kW) model is specifically designed for all-purpose frying and produces 65 lbs. of french fries per hour -- from frozen to done. Master jet burners have no burner tube radiants to burn out; no burner cleaning or air shutter adjustment is required.

The open frypot has a large heat transfer area to fry more product per load and has no hard-to-clean tubes. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

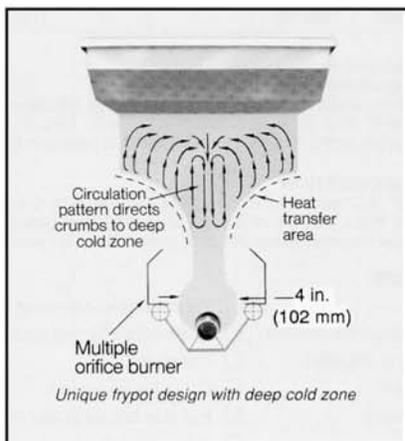
The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.

The GF14 uses a millivolt temperature control circuit.

*Liter conversions are for solid shortening @70°F.



ISO 9001:2000



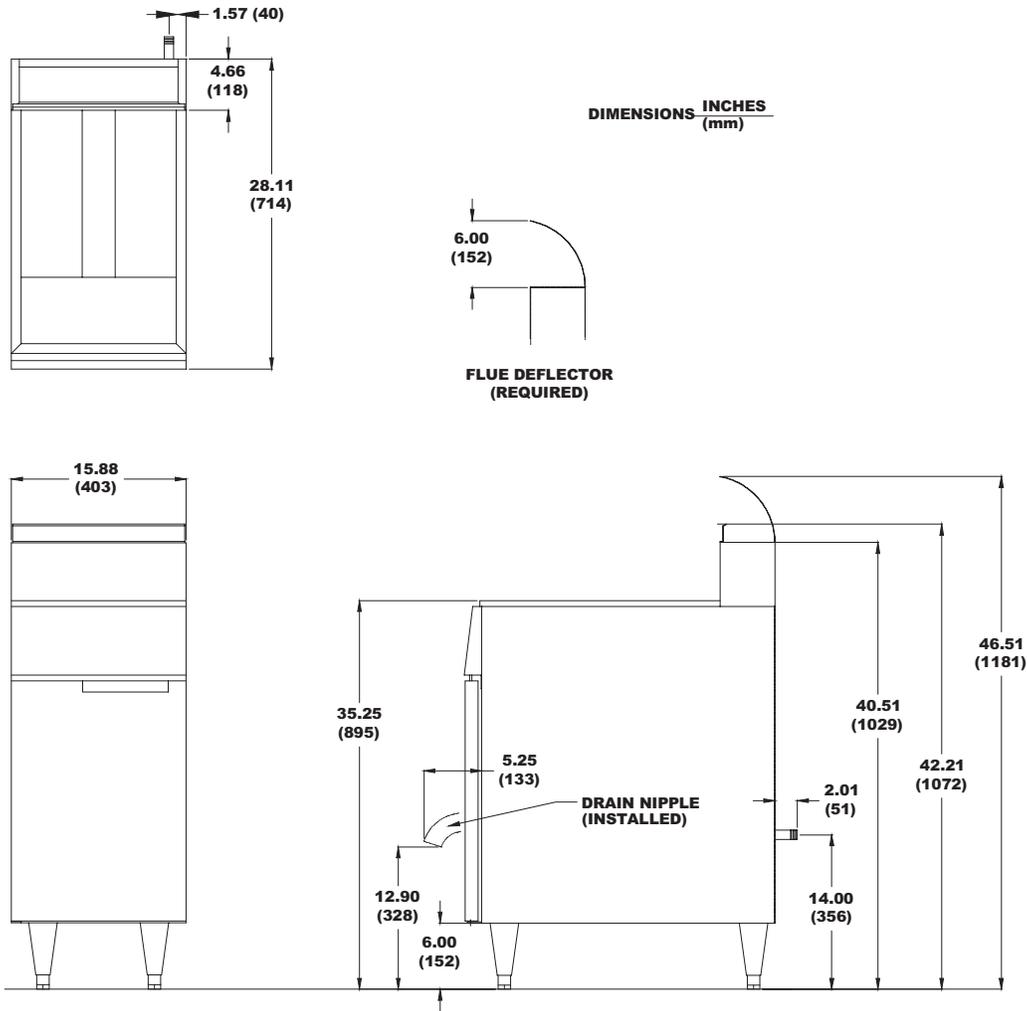
Frymaster, L. L. C.

8700 Line Avenue, P. O. Box 51000, Shreveport, Louisiana 71135-1000, USA, Phone 318-865-1711

TOLL FREE 1-800-221-4583 Fax 318-868-5987, www.frymaster.com

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

GF14 Gas Fryers



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
GF14	30-40 lbs. (15-20 liters)	40.51" (1029 mm)	15.88" (403 mm)	28.11" (714 mm)	12.90" (328 mm) w/extension	115 lbs. (52 kg)	152 lbs. (69 kg)	85	19.25	H 42" (1067 mm)	W 22" (559 mm)	L 36" (914 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
100,000 BTU/hr. input (25,189 kcal/hr.) (29.3 kW)	100,000 BTU/hr. input (25,189 kcal/hr.) (29.3 kW)	none required for millivolt system

GAS FRYER SPECIFICATION

Description: Fryer shall be an open-pot floor model type, capable of cooking a minimum of 65 lbs. (30 kg) of frozen fries per hour. The frypot is to be constructed of cold rolled or stainless steel (each optional) and have a capacity of 30-40 lbs (15-20 liters) of shortening with a 12 x 15 inch (305 x 381 mm) frying area. The frypot shall have a large cold zone without tubes for easy cleaning. The unit is to be provided with a 1-1/4" IPS ball-type drain valve, located 12.9 inches (with extension) from the floor. The unit is to be provided with two heavy gauge fry baskets with insulated handles.

The burner system is to incorporate an atmospheric burner with multiple orifices rated at 100,000 BTU/hr. The burner system is to be a millivolt control system.

The unit shall be built and listed to NSF, AGA, and CSA standards. The fryer is to carry a one-year limited warranty on parts and labor with a 5-year warranty on the stainless frypot.

Model supplied to this specification shall be a GF14.

OPTIONAL ACCESSORIES

- Frypot cover
- Stainless steel apron drain with basket (interchangeable right or left side)
- Flexible metal connector with quick-connect coupler
- Sediment tray
- Fryer's friend clean-out rod
- Screen-type basket support
- Fishplate
- 6" (152 mm) casters
- Full size basket in lieu of twin baskets
- 3/4" x 48" (19 x 1219 mm) quick disconnect with gas line
- 3/4" x 36" (19 x 914 mm) quick disconnect with gas line

NOTES

- 1/2" (NPT) gas inlet size
- Millivolt control system
- Check plumbing codes for proper supply line sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 4" W.C. natural or 10" W.C. L.P.

CLEARANCE INFORMATION

A minimum of 18" (457 mm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters. Allow a clearance of 6" (152 mm) between the sides and rear of the fryer to any combustible material. Allow 24" (610 mm) in front for servicing and operation.



Frymaster, L. L. C.
8700 Line Avenue, P. O. Box 51000, Shreveport, Louisiana 71135-1000, USA, Phone 318-865-1711

TOLL FREE 1-800-221-4583 Fax 318-868-5987, www.frymaster.com

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

VULCAN**VPX SERIES**
ELECTRIC COUNTER CONNECTIONLESS STEAMER**SPECIFICATIONS**

Single compartment electric connectionless steamer, Vulcan-Hart Model No. VPX ____. 304 stainless steel exterior. Stainless steel cooking compartment. Generator pan is 11 gauge stainless steel with stamped water level line. Efficient steam generating system requires no water or drain connection. Solid sheathed tubular elements embedded in 1" thick cast aluminum sealed to pan bottom with thermal transfer compound for even heat distribution. Controls include three position control switch (timed cooking / Off / constant cooking). 60 minute timer. Heavy duty "slammable" door and latch mechanism. 4" adjustable legs. Power required 208 or 240 volt, 60 Hz, 1 or 3 phase. Phase is field convertible.

Exterior dimensions:

VPX3: 21"w x 25"d x 25"h.

VPX5: 21"w x 25"d x 31½"h.

U L listed. Classified by U L to NSF std. #4. Meets ENERGY STAR® performance levels.

- VPX3** 3 pan capacity, 9 KW input.
- VPX5** 5 pan capacity, 15 KW input.

STANDARD FEATURES

- 304 series stainless steel exterior.
- Stainless steel cooking compartment.
- Generator pan is 11 gauge stainless steel with stamped water level line.
- Efficient steam generating system, requires no water or drain connection.
- Solid sheathed tubular elements (9 KW)(15 KW) embedded in 1" thick cast aluminum sealed to pan bottom with thermal transfer compound for even heat distribution.
- Controls include three position control switch (timed cooking / Off / constant cooking). 60 minute timer.
- Heavy duty "slammable door" and latch mechanism.
- 4" adjustable legs.
- Power required 208 or 240 volt, 60 Hz, 1 or 3 phase. Phase is field convertible.
- One year limited parts and labor warranty.

OPTIONS

- 480 volt, 60 Hz, 3 phase power supply, includes step down transformer.
- Second year extended limited parts and labor warranty.

ACCESSORIES

- Stainless steel pans:
 - 12" x 20" x 1" (solid)(perforated). Qty. _____.
 - 12" x 20" x 2½" (solid)(perforated). Qty. _____.
 - 12" x 20" x 4" (solid)(perforated). Qty. _____.
- Stainless steel pan cover. Qty. _____.
- 28" open leg stand with 24" x 28"h pan slides.
- 34" open leg stand with 24" x 28"h pan slides.
- Set of two universal pan slides.
- Stainless steel stand to stack two units.
- Removable sliding shelf. Qty. _____.



VPX SERIES

ELECTRIC COUNTER CONNECTIONLESS STEAMER

EQUIPMENT CLEARANCE:

Rear: 6" Right and left side: 0"

PAN CAPACITIES

MODEL	1" Deep	2 1/2" deep	4" deep
VPX3	6	3	2
VPX5	10	5	3

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

SERVICE CONNECTIONS:

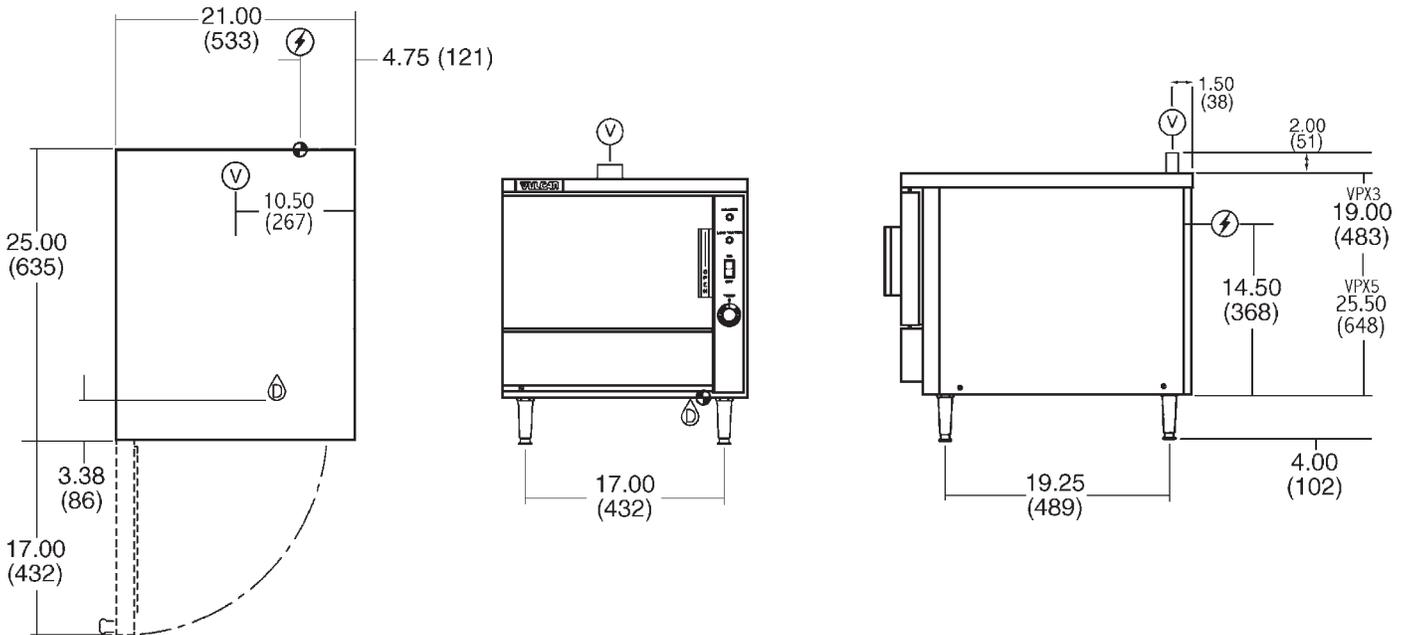
Electrical Connection to Electrical Box: 1 1/8" (29mm) conduit.

Vent

Drain: 1/2" NPT nipple.

NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm).
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Plastic drains are not recommended due to inherent limited temperatures of the plastic. Boiler purge temperatures may exceed 180°F. The installer may be required to provide means to reduce boiler purge water temperature to be that of the condensate temperature of 140°F or less.
- This appliance is manufactured for commercial installation only and is not intended for home use.



ELECTRICAL CHARACTERISTICS

MODEL	KW	208V AMPS		240V AMPS		480V AMPS
		1 PH	3 PH	1 PH	3 PH	3PH
VPX3	9.0	43.3	25.0	37.5	21.7	10.8
VPX5	15.0	72.0	42.0	63.0	36.0	18.0

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



Enodis

SKILLETS

DuraPan™ SERIES

TILTING SKILLET, GAS
OPEN OR MODULAR BASE

MODELS: SGL-30-TR SGM-30-TR
 SGL-40-TR SGM-40-TR

Cleveland Standard Features

- Leg or Modular Base
- Power Tilt (Hydraulic Hand Tilt Optional)
- Stainless Steel Clad 5/8" Cooking Surface Guaranteed against warping
- Stainless Steel Coved Cornered Pans with both Gallon and Liter Markings
- All Stainless Steel Construction for durability and easy cleaning
- Adjustable, Electronic Thermostat controls temperature from 100°F to 425°F
- High Efficiency Heating System with even heat distribution
- Electronic Spark Ignition (ESS)
- Fast Heat-Up and Recovery Time-Preheats in 11 minutes, full capacity from cold to boiling in 60 minutes
- Spring Assist Cover with Adjustable Vent and Full Width Handle
- On/Off Switch, Thermostat Knob and Pilots, recessed to avoid breakage
- Four Stainless Steel, Level adjustable feet, rear flanged for bolting
- All Controls are serviceable from the front of the unit
- Two pilot lights; Green = Power on, Amber = Temperature Cycling
- Splash Proof Controls and Water Tight Electrical Connections
- High Limit Safety Device set at 475°F (246°C)
- Anti-Splash Pouring Lip
- Supplied with Cord & Plug for 115-volt controls.

Options & Accessories

- Sliding Drain Drawer with Splash Screen (SLD) (for SGL models only)
- Hydraulic Hand Tilt with quick lowering feature (HTS)
- Power Tilt with Hand Tilt Override (PT1)
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Double or Single Pantry Skillet Filler with 60" hose (SKF-S or DKF-S)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Gas types other than natural

ITEM NUMBER _____

JOB NAME / NUMBER _____



Open base model shown with optional Drain Drawer (SLD)

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet; Model SG ____ - ____ - TR gas (TYPE ____)- holding no less than ____ Gallons; complete with Thermostatic Safety and Gas Controls; Gallon Markings; Stainless Steel Clad 5/8" Cooking Surface; Power Tilt; Spring Assist Cover with adjustable Vent. All Stainless Steel Construction.

- Voltage and wiring other than standard (VOS)
- Food Strainers for pouring spout (FS)
- Vegetable Steamers (VS)
- Poaching Pans (PP)
- Wall Mounting (WMS)
- In-Wall Carrier (IWCS)
- Pan Carrier (PCS)
- 2" Tangent Draw-Off Valve (TD2)

SECT. XII PAGE 7
1203

CAPACITIES

In 4 oz. servings. Other sizes may be calculated.
 30 gallons / 115 Liters 960
 40 gallons / 150 Liters 1280

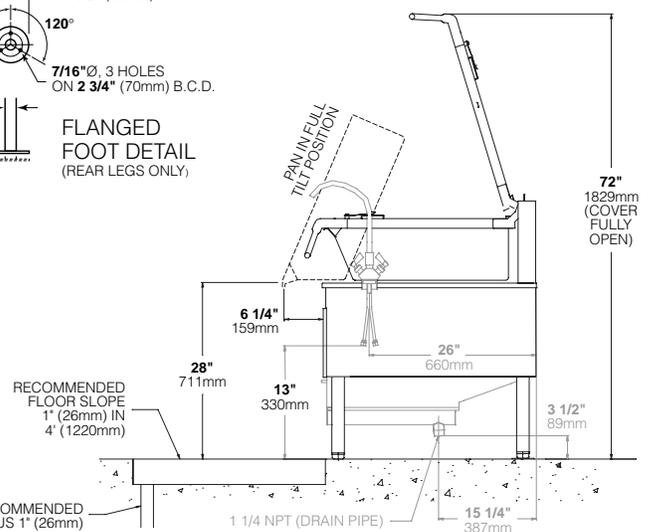
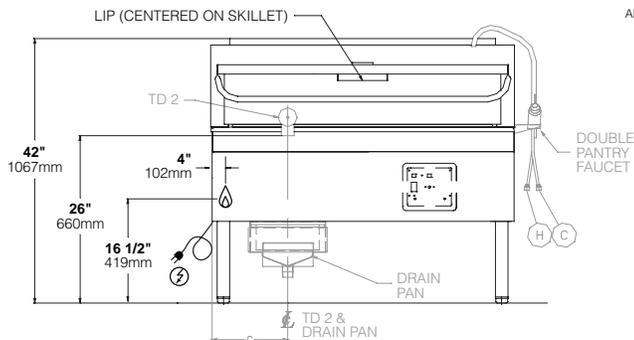
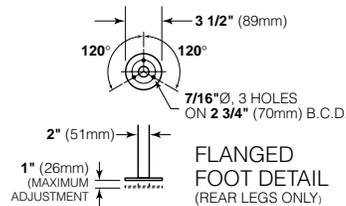
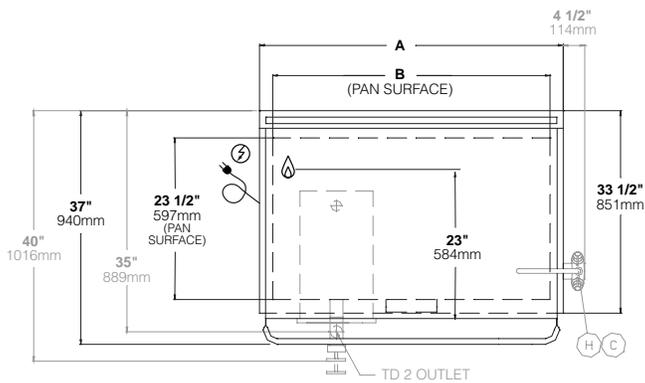
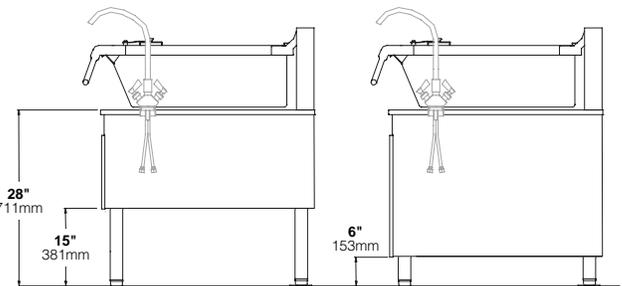
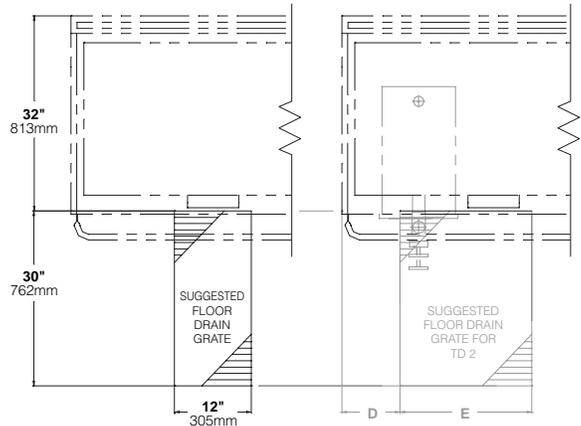
DIMENSIONS

MODEL	A	B	C	D	E
SGL-30-TR	36"	32"	9"	5"	20"
	(915mm)	(812mm)	(229mm)	(127mm)	(508mm)
SGL-40-TR	48"	44"	12 1/8"	8"	22"
	(1220mm)	(1118mm)	(308mm)	(203mm)	(559mm)

SPECIFICATIONS

ELECTRICAL SUPPLY (6' CORD & PLUG)	GAS SUPPLY (PIPING 3/4" NPT)	CLEARANCE	APPROX. SHIPPING WEIGHTS
VOLTS: 120 PHASE: 1 AMPS: 1.8 FREQ: 60 HZ	TYPE: NAT or LP WATER COLUMN: 4.5 (NAT), 10.5 (LP) BTU PER CU. FT.: 1000 (NAT), 2500 (LP) SUPPLY PRESSURE: 5" W.C. MIN (NAT), 11" W.C. MIN (LP) BTU RATINGS: <i>SGL-30-TR:</i> 91,000 per hour <i>SGL-40-TR:</i> 130,000 per hour	MIN. TO COMBUSTIBLE SURFACES: SIDES: 0, REAR: 6" (153mm) MIN. TO NON COMBUSTIBLE SURFACES: SIDES & REAR: 0 NOTE: 4 1/2" (115mm) required on right hand side for faucet	<i>SGL-30-TR</i> 440 LBS. 200 KG. <i>SGL-40-TR</i> 520 LBS. 237 KG
APPROVALS			
AGA ✓	CGA ✓	NSF ✓	

NOTE: NON STANDARD ITEMS ARE SHOWN IN GRAY



NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

SECT. XII PAGE 8

1203

Litho in U.S.A.

FOOD MIXER

Model W20A



General Description

The Varimixer Model W20A is our most rugged 21 quart mixer, combining an industry leading 1 hp drive with our proven variable speed transmission. This combination provides plenty of torque at the beater shaft for maximum batch sizes. The W20A features very efficient agitators to quickly produce quality food products.

The W20A can be equipped with a stainless steel automatic bowl scraper. The bowl scraper eliminates intermediate stopping during recipe preparation, saving time and improving sanitation.

The W20A features a wide agitator speed range from 100 rpm to 450 rpm. The W20A has the versatility and the performance to handle all your mixing needs from the heaviest pizza dough to the lightest whipped cream.

Construction

The W20A frame is of welded plate steel construction for strength and rigidity. All ball bearings and needle bearings are sealed to protect from foodstuff and moisture damage. Durable powder coating finish is used on those surfaces not constructed of stainless steel.

Stainless steel is extensively used in the construction of the W20A for quick clean-up and long life. The top cover, planetary cover, beater shaft, all agitator shafts, bowl, hook, whip wires, control handles, and bowl clamps are all constructed of stainless steel.

Standard Accessories

The W20A comes equipped with a timer, stainless steel 21 qt. bowl, stainless steel wire whip, stainless steel dough hook, and an alloy flat beater.

Attachment Hub

The W20J is equipped with a #12 attachment hub. The speed range for the hub is 90 to 420 rpm.

Options

- 13 qt. bowl and accessories
- Bowl scraper in 21 qt. and 13 qt. sizes
- Stainless steel wing whip
- Pastry knife
- Mixer table - with or without casters (*see pictures*)
(Dimensions 18"W x 24"D x 22"H)
- Vegetable slicer and shredder plates
- Meat grinder

Bidding Specifications

- Powerful 1 hp motor, with cord and plug in **115/60/1** electrical spec.
- Overload protection and no voltage release is standard equipment.
- #12 attachment hub with 90 to 420 rpm speed range.
- UL Listed, NSF Listed
- Neoprene feet to minimize walking, rusting or counter damage.
- Provisions for bolting to counter or table.
- Permanently lubricated planetary head and attachment hub case.



Model W20A

Dimension Data

Level Capacity of large bowl	Qt.	21
Level Capacity of small bowl	Qt.	13
Width Overall	In.	17 7/8
Depth Overall	In.	26 1/2
Height Overall	In	34 7/8

Electrical Data for Motor**

60HZ / 1 Phase		
Voltage*	V	115
Feed Wires incl. Ground	No.	3
Motor Power	HP	1
Amperes,full load	A	12

Mixing Speed

Agitator Speed	Min.	100
Agitator Speed	Max.	450
Attachment Hub	R.P.M.	90-420

Shipping Data

Basic Machine plus 1 s/s bowl,1 set of standard tools

Measurement

Shipping Box

Width	In.	28 1/2
Depth	In.	30 1/2
Height	In.	46 1/2
Volume	Cu.Ft.	23.4

Weight Data

Net Weight	Lbs.	196
Gross Weight	Lbs.	233

Capacity Chart

Mashed Potatoes	Whip or Beater	17 lbs.
Whipped Cream	Whip	4 Qts.
Muffins	Beater	24 lbs.
Layer Cake	Beater	23 lbs.
Pie Dough	Pastry Knife	21 lbs.
Pancake Batter	Whip or Beater	9 Qts.
Cookie Dough	Beater or Hook	14 lbs.
Donuts,Yeast	Hook	20 lbs.
Donuts,Cake	Beater	23 lbs.
Bread Dough (65% AR)	Hook	25 lbs.
Pizza Dough (50% AR)**	Hook	12 lbs.

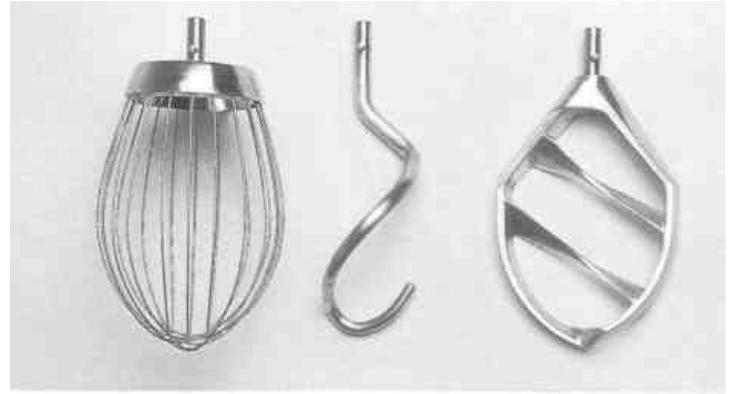
%AR= $\frac{\text{weight of water}}{\text{weight of flour}}$

*On the nominal motor voltage + or - 10% tolerance is allowed.

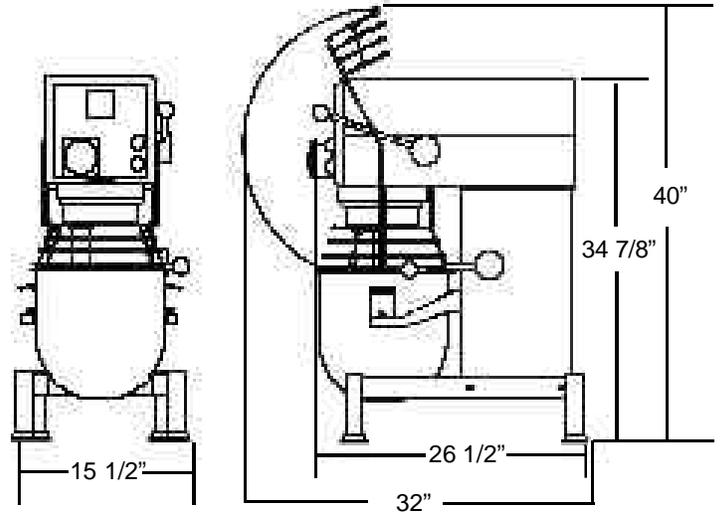
**Also available in 220/60/1 , 220/50/1 , 110/50/1. Not submitted for UL listing.

***Varimixer also features our Model W20P , specifically designed for pizza and pretzel dough.

Specifications are subject to change without notice.



Standard tools:Whip,hook and beater.



This mixer is listed by:



 **Varimixer**

5489 Campus Drive
Shreveport LA 71129
800-222-1138
www.varimixer.com
mix@varimixer.com



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

2712 SLICER

HOBART

STANDARD FEATURES

- MICROBAN® Antimicrobial Product Protection
- Two-Speed Automatic Carriage with Front Mounted Controls
- Exclusive Tilting, Removable Carriage System
- CleanCut™ Knife
- Top Mounted Borazon Stone Sharpener
- Hobart Poly V-Belt Drive System
- Sanitary Burnished Aluminum Base
- Double-Action Indexing Cam
- Permanently Mounted Ring Guard
- Heavy Gauge Stainless Steel Knife Cover
- Lift Lever
- Removable Rear Deflector
- ½ H.P. Knife Drive Motor
- Nylon Carriage Roller
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick
- Stainless Steel Carriage
- Ergonomic Style Handle
- Low Fence

MODEL

- 2712 – Basic Automatic Slicer with the Works
- 2712C – Basic Automatic Slicer with Maximum Security Correctional Package (120/60/1 only)



ACCESSORIES

- Low Fence
- High Fence
- Food Chute
- Heavy Meat Grip with Clips
- 4" Legs
- Product Tray



2712 SLICER



SOLUTIONS / BENEFITS

Microban® Antimicrobial Product Protection

Cleaner Between Cleanings

- Inhibits the growth of bacteria, mold, mildew and fungi, keeping the slicer “cleaner between cleanings”
- Built-in and designed to last the life of the product
- Works continuously between cleanings to maintain a lower level of odor and stain causing microorganisms

Two-Speed Automatic Carriage with Front Mounted Controls

Offers flexibility, ease of use, performance, increased productivity

- Supports automatic with 2 speed choices or manual mode
- Two speed selector front mounted

Exclusive Tilting, Removable Carriage System

Reduces labor, improves sanitation

- Tilt design allows for ease of midday cleaning
- Removable for complete cleaning and sanitation procedures

CleanCut™ Knife

Reduced cost of ownership, improved yield

- Thin edge design improves yield
- Super alloy edge lasts longer

Top Mounted Borazon Stone Sharpener

Ease of use, improved sanitation, reduced costs

- Single action sharpens and hones in just five seconds
- Removable and submersible for easy cleaning and sanitation
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

Poly V-Belt Drive System

Performance, durability, reduced maintenance

- Quieter operating slicer
- Patented design extends belt life while producing optimal slicing results

Sanitary Burnished Aluminum Base

Improved sanitation, labor savings

- One piece base protects against possible growth of bacteria
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleanup and durable finish

Double-Action Indexing Cam

Increases reliability, easier to use, increased yield

- The first full revolution of the indexing knob provides precise control for shaving, chipping and thin slicing

- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

Permanently Mounted Ring Guard

Protection

- Protects knife during operation and cleaning

Heavy Gauge Stainless Steel Knife Cover

Durability, ease of use, sanitation

- Twelve-gauge stainless steel maintains shape to ensure consistent fit
- Spring loaded knob for quick removal and easy cleanup
- One piece design for simple use

Lift Lever

Improved sanitation, ease of use

- Props machine for easy cleaning underneath slicer

Removable Rear Deflector

Improved sanitation, ease of use

- Allows access for thorough cleaning
- No tools required means easy removal during cleaning

½ H.P. Knife Drive Motor

Durability, performance

- Reserve power runs at 400 rpm for optimum results

Nylon Carriage Roller

Performance

- Easy movement for manual operation

E-Nickel Plated Single Slide Rod with Reservoir Wick

Performance, durability, lower maintenance

- Smooth operation with continuous lubrication of carriage rod
- Resistant to rust

Stainless Steel Carriage

Improved sanitation, durability

- Maximum sanitation with minimum cleanup time
- Corrosion resistant, impact resistant

Ergonomic Style Handle

Operator satisfaction

- Comfortable manual operation

Meat Grip Options

Multiple choices for improved yield and consistency

- Front meat grip standard
- Heavy front meat grip available



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

2712
SLICER

SPECIFICATIONS

MICROBAN® ANTIMICROBIAL PRODUCT

PROTECTION: The Microban additive is built into the external plastic components to inhibit the growth of bacteria, mold, mildew and fungi, keeping the slicer “cleaner between cleanings.” The additive is designed to last the life of the products in which it is incorporated and works continuously to maintain a lower level of odor and stain causing microorganisms.

TWO-SPEED AUTOMATIC CARRIAGE WITH FRONT MOUNTED CONTROLS:

Low Speed is 36 strokes per minute. 52 strokes per minute high speed for greater productivity. Carriage can be disengaged from power drive whether slicer is in operation or not. Automatic engagement and speed selector controls located in front of machine. Speed can be changed with slicer motor on or off. Carriage driven by DC gear-reduction motor and 4 bar synchronous linkage.

TILTING REMOVABLE CARRIAGE SYSTEM:

Positive angle carriage design enables operator to slice without manual feed. The stainless steel carriage system tilts back easily for midday cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12½" manual travel.

CLEANCUT™ KNIFE: Another Hobart exclusive, the knife is constructed of 304L stainless steel and high performance super alloy. Knife is protected by a permanently mounted ring guard with integrated product deflector. The stainless steel knife cover provides easy access for cleaning. Gauge plate protects knife edge when closed. Knife cover is quickly removed with a quarter turn of the spring loaded locking knob.

TOP MOUNTED BORAZON STONE SHARPENER:

One lever operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded. Borazon stones have lifetime guarantee.

HOBART POLY V-BELT DRIVE SYSTEM: Knife is driven by a Hobart Poly V belt and runs at 400 rpm for optimal performance.

SANITARY BURNISHED ALUMINUM BASE:

One-piece base protects against possible growth of bacteria. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge.

DOUBLE-ACTION INDEXING CAM: First revolution of index cam for precision slicing; second revolution for thicker slicing selection. Indexing cam holds true to setting during slicing operation.

PERMANENTLY MOUNTED RING GUARD: Permanently mounted ring guard with integrated product deflector protects knife.

HEAVY GAUGE STAINLESS STEEL KNIFE COVER:

One piece design made of 12 gauge stainless steel, durable to maintain shape and ensure consistent fit. Spring loaded knob for quick removal and replacement.

LIFT LEVER: Lift lever facilitates raising slicer to tilted position for cleaning beneath the machine.

REMOVABLE REAR DEFLECTOR: No tools are required for removal of the deflector for thorough cleaning of the slicer.

KNIFE MOTOR: ½ H.P., permanently lubricated ball bearings. Single phase capacitor-start, induction run.

ELECTROLESS NICKEL PLATED SINGLE SLIDE ROD WITH RESERVOIR WICK: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

FINISH: Stainless steel carriage, gauge plate and knife cover. Burnished aluminum base.

ERGONOMIC STYLE HANDLE: Specially designed for ease of use during manual operation.

MEAT GRIP: Front mounted grip is high strength thermoplastic. Swings out of way when not in use.

ELECTRICAL SPECIFICATIONS: 120/60/1 and 240/60/1 (3 amps) – U L Listed. Also available in 100/50/60/1 and 230/50/1 (3 amps) – not submitted for U L Listing.

SWITCH: Moisture protected toggle type, operated by a push-pull rod.

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

CAPACITY: The carriage will take food up to 12" in width or 7½" in diameter.

GAUGE PLATE: Gauge plate is a heavy aluminum casting with ribbed laminated stainless steel face for smooth feeding. Adjustable to cut any thickness of slice up to 1".

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

WEIGHTS FOR THE FOLLOWING ITEMS: Tubular Chute 9.1 lbs.; Swing Arm .61 lbs.; Heavy Front Meat Grip 2.76 lbs.; Heavy Handle 2.7 lbs.; Standard Meat Grip 2.34 lbs.

WEIGHT: Shipping 182 lbs., Net 140 lbs.

Microban® does not protect the user against food-borne bacteria. Always maintain good hygiene practices.

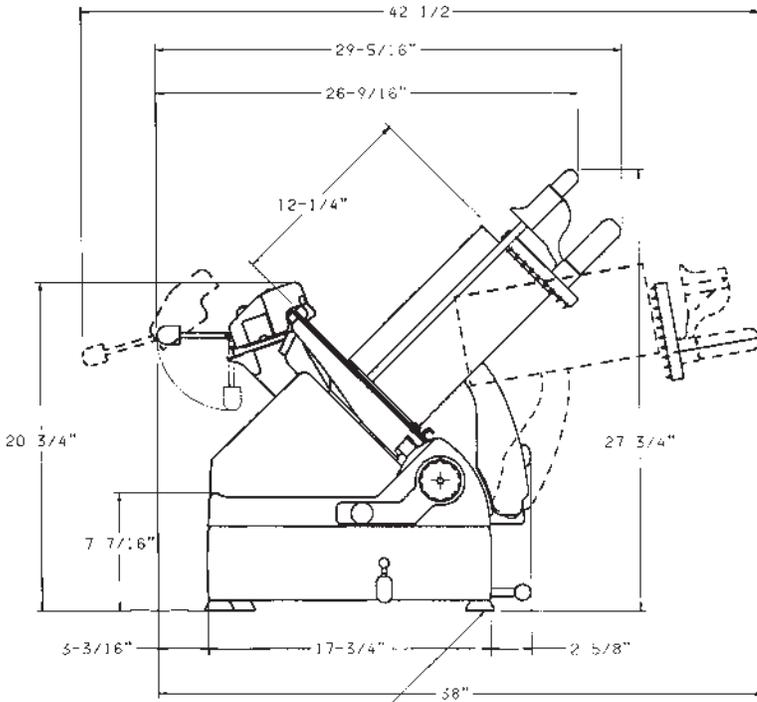
2712 SLICER



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

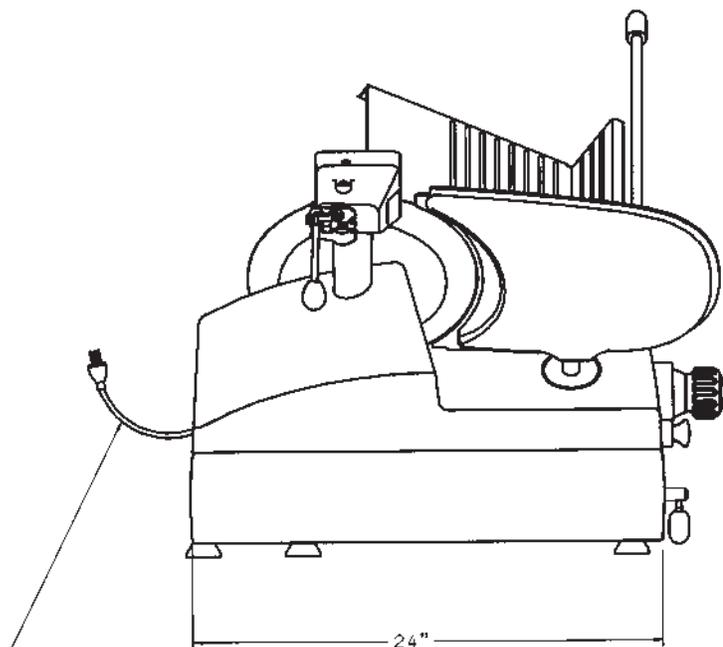
LISTED BY: UNDERWRITERS LABORATORIES INC AND NSF INTERNATIONAL.

DETAILS AND DIMENSIONS



WHEN IN CLEANING POSITION
LEG 5" OFF GROUND
PIVOTED BY OTHER LEG

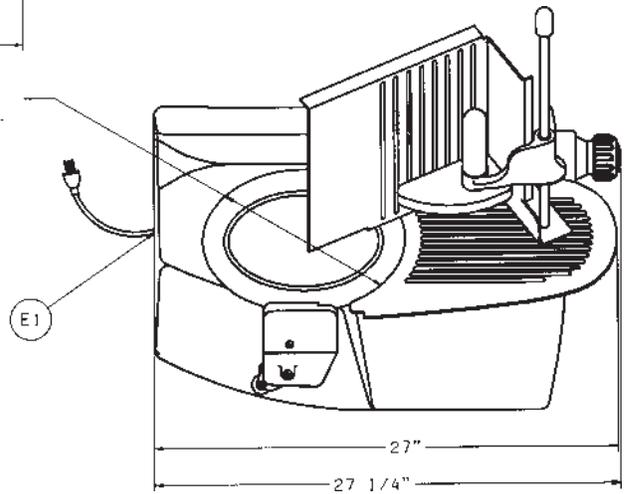
11-3/4"
KNIFE DIA.



POWER CORD
APPROX 6 FT
LONG

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS
MUST COMPLY WITH THE APPLICABLE PORTIONS
OF THE NATIONAL ELECTRICAL CODE AND/OR
OTHER LOCAL ELECTRICAL CODES.



LEGEND

E1-ELECTRICAL CONNECTION,
APPROX 6 1/2" ABOVE
COUNTER TOP

Microban and the Microban symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

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

Project

Quantity

Item #

Model Specified:

CSI Sect

Fire Rated Pass-Thru Heated Cabinets



Model RHF232WP-HFR

One and Two Section Pass-Thru Models



Stainless Exterior
& Interior

1-Section Full-Length Door Model RHF132WP-FFR

1-Section Half-Length Door Model RHF132WP-HFR

2-Section Full-Length Door Model RHF232WP-FFR

2-Section Half-Length Door Model RHF232WP-HFR

Traulsen introduces the only refrigerated and heated cabinets in the industry to obtain a UL Fire Rated Listing. All eight models can be used in conjunction with a fire rated wall application between the kitchen and serving areas. All of these models have a UL listing for this design. Features include: flame resistant construction and a 1½ hour UL fire rating (eliminates the need for an expensive rolling fire door).

Standard Product Features

- Stainless Steel Exterior & Interior
- 90 Minute UL Fire Rating/Flame Resistant Construction
- INTELA-TRAUL® Microprocessor Control System
- Standard Operating Temperature 120 to 180°F
- One-Time Start-Up Temperature Adjustment Feature
- ON/OFF Switch Located On Control Face
- 8" Recessed Compressor Housing To Facilitate Mounting Within A Fire Wall
- Full or Half Length Stainless Steel Doors
- Spring Assisted Self-Closing Doors
- Heavy Duty Positive Action Door Latches
- Standard Door Hinging: 132W = Right, 232W = Left/Right, (other hings not available for two section model)
- Stainless Steel Breaker Caps
- Three Chrome Plated Adjustable Shelves Per Section, Supported On Pilasters (installed at the factory)
- Magnetic Snap-In Door Gaskets
- Gasket Protecting Metal Door Liner
- Stainless Steel One-Piece Louver Assembly
- Stainless Steel Heater Guards
- 9' Cord & Plug Attached (one section models only)
- One Year Parts And Labor Warranty
- Two Year Control Warranty (parts and labor)

Options & Accessories

- No. 1 Type Tray Slides To Accommodate either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- No. 2 Type Tray Slides To Accommodate (1) 18" x 26" Sheet Pans, Adjustable To 2" O.C.
- No. 3 Type Tray Slides To Accommodate (2) 12" x 20" Steam Table Pans, Adjustable To 2" O.C.
- No. 4 Type Tray Slides To Accommodate (1) 18" x 26" Sheet Pans (chrome rod type, equips 1/2 section)
- Universal Type Tray Slides To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- Additional Chrome Plated Shelves
- Stainless Steel Shelves In Lieu Of Standard Chrome Plated
- Set of Two (2) 6" High Adjustable Stainless Steel Legs (note: both models require curb-mounting)
- Two Year Service/Labor Warranty Available

NOTE: Both one and two section doors models require curb mounting.



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

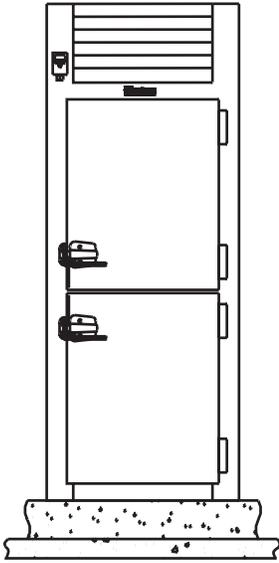
Approval: _____



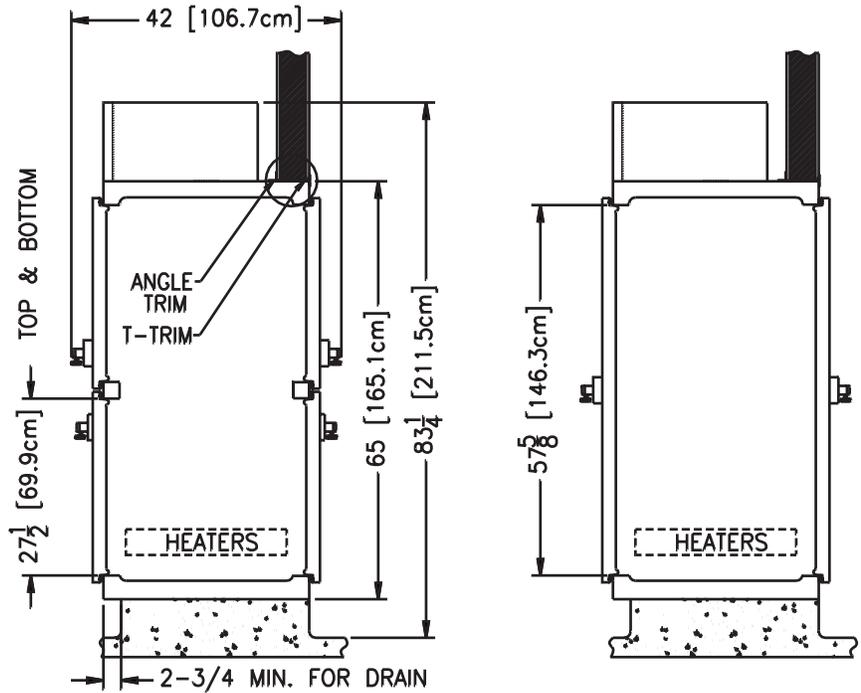
TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

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

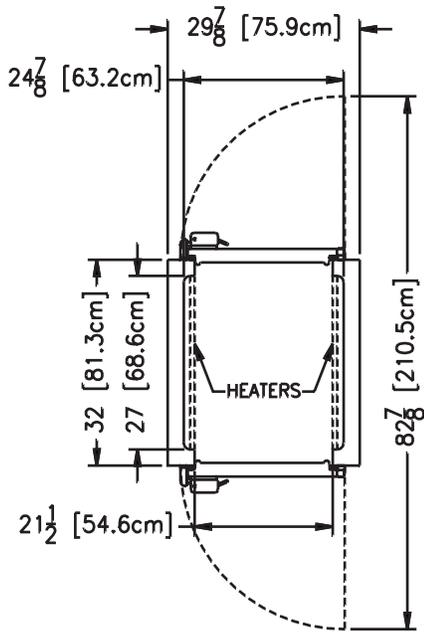
SECTION
7-9



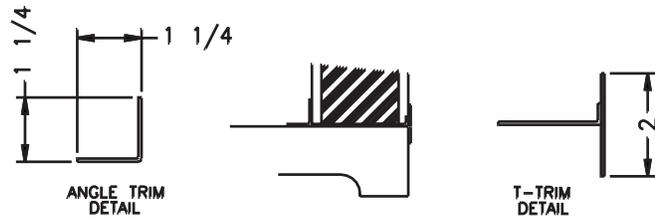
RHF132WP-FR Front View



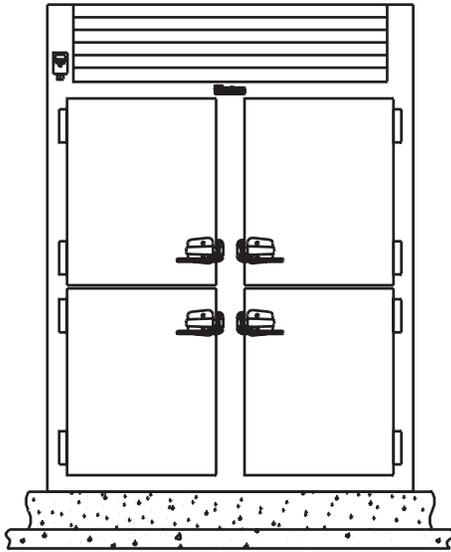
RHF132WP-FR Side View



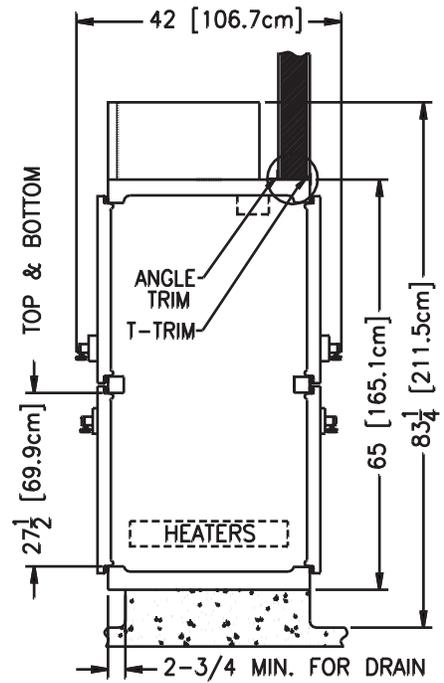
RHF132WP-FR Top View



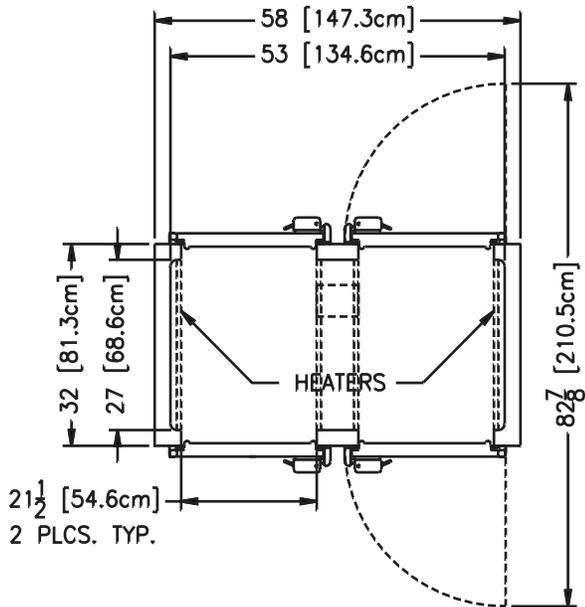
NOTE: TRIM TO BE MINIMUM 16 GA. STAINLESS STEEL
(TO BE FURNISHED BY OTHERS)



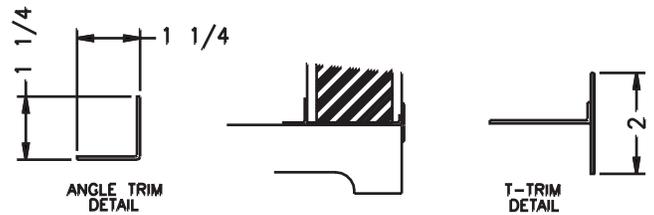
RHF232WP-FR Front View



RHF232WP-FR Side View



RHF232WP-FR Top View



NOTE: TRIM TO BE MINIMUM 16 GA. STAINLESS STEEL
(TO BE FURNISHED BY OTHERS)

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior, including front, one piece sides, louver assembly and doors are constructed of heavy gauge stainless steel. Cabinet interior and door liners are constructed of stainless steel. Exterior cabinet top and bottom are constructed of heavy gauge aluminized steel. Doors are equipped with spring assist hinges. Positive seal latches are mounted on each door.

Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal.

Cabinet and door contains high density, non-CFC, foamed in place polyurethane insulation.

Heating System

Strip heaters are employed for the uniform generation of electric heat. Each heating element is sheathed in monel for maximum corrosion resistance, and includes a safety guard. Fans are provided to assure even temperature throughout the cabinet. A vent, located at the top of the cabinet, is included for positive humidity control.

Controller

The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready. Optional hardware required to be NDP compliant. Third party software required for network connection. It includes a 3-Digit LED Display, Fahrenheit or Celsius Temperature Scale Display Capability, One-Time Start-Up Temperature Adjustment Feature, and an RS485 data port. In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temperature, Door Open and Power Supply Interruption.

Interior

Standard interior arrangements include three (3) chrome plated wire shelves per section, mounted on pilasters. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs. Optional tray slides may be purchased in combination with, or in lieu of these. Both standard and optional interior arrangements are completely installed at the factory.

Warranties

A one year parts and labor warranty is provided standard. An optional 2nd year extended parts and labor warranty is also available. In addition the INTELA-TRAUL® control is warranted by a two year parts and labor warranty.

DIMENSIONAL DATA	RHF132WP-FR	RHF232WP-FR
Net capacity cu. ft.	26.1 (739 cu l)	55.8 (1581 cu l)
Length - overall in.	29 $\frac{7}{8}$ (75.9 cm)	58 (147.3 cm)
Depth - overall in.	42 (106.7 cm)	42 (106.7 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)
Depth - with door open 90 degrees in.	82 $\frac{7}{8}$ (210.5 cm)	82 $\frac{7}{8}$ (210.5 cm)
Clear door width in.	21 $\frac{1}{2}$ (54.6 cm)	21 $\frac{1}{2}$ (54.6 cm)
Clear half-door height in.	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)
Clear full-door height in.	57 $\frac{5}{8}$ (146.3 cm)	57 $\frac{5}{8}$ (146.3 cm)
Height - overall in. ¹	83 $\frac{1}{4}$ (211.5 cm)	83 $\frac{1}{4}$ (211.5 cm)
Height - floor to recess in. ²	71 (180.4 cm)	71 (180.4 cm)
Shelf area sq. ft.	18.8 (1.75 cu m)	37.6 (3.49 cu m)
ELECTRICAL DATA		
Voltage	208/115/60/1	208/115/60/1
Feed wires with Ground	4	4
Wattage @ 208 volts	2000	4000
Total amperes @ 208 volts	10.14	19.75
SHIPPING DATA		
Length - crated in.	35 (89 cm)	63 (160 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)
Height - crated in.	83 $\frac{1}{2}$ (212 cm)	83 $\frac{1}{2}$ (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)
Net Wt. lbs.	520 (236 kg)	730 (331 kg)
Gross Wt. lbs.	610 (277 kg)	870 (395 kg)

NOTES

NOTE: Figures in parentheses reflect metric equivalents.

1= Height overall on 6" masonry pad.

2= Figure shown reflects actual recess height above floor, not height above 6" masonry pad.



**Equipped With One NEMA L14-20 P Plug
(one section models only)**

Full load amps and plug style may vary depending on electrical options chosen and condensing unit employed.

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties. For fast order entry: Fax 1 (800) 765-8728.

Continued product development may necessitate specification changes without notice.

Part No. TR35811 (revised 4/04)

NOTE: Freight charges are FOB destination for dock to dock delivery within the continental USA. Liftgate delivery charges are additional. For inside delivery charges, please consult factory.

**SECTION
7-9**

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

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





TRUE FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

Specification Series

TA Series
Solid Door Pass-Thru Model



TA1RPT-1S-1S

True introduces its latest offering designed specifically to meet the needs of consultants.

Solid Door Deep
Pass-Thru Refrigerator
 TA1RPT-1S-1S

SPECIFICATIONS / FEATURES

DOORS:

- 300 series stainless steel exterior with 300 series stainless steel interior door liner. Doors extend full width of cabinet shell. Door gaskets of one piece construction.
- Lifetime guaranteed adjustable torsion type closure system with extruded aluminum and stainless steel supports. The face of each door fitted with a 12" long recessed handle with interlock (lifetime guarantee on all handles and door hardware). Handles are foamed-in-place to insure permanent attachment.

INSULATION:

- Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

SHELVING:

- (3) heavy duty, vinyl coated wire shelves per section (shipped separately). (3) different interior kits available. See "optional accessories" section. (field installation required).
- Optional interior kit must be indicated at time of order. Note: Tray slide sets and shelves can also be ordered individually.

LIGHTING:

- Incandescent interior lighting. Light(s) activated by rocker switch mounted above door(s).

REFRIGERATION SYSTEM:

- Oversized refrigeration system factory balanced using CFC free 134A refrigerant.
- Top mounted condensing unit.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain food safe 33° to 38°F interior cabinet temperature.

- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

ELECTRICAL CHARACTERISTICS:

- Unit completely pre-wired at factory, and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. A cord and plug set to be included.
- A sole use circuit is required.



115/60/1
NEMA-5-15R

SPECIFICATIONS / FEATURES

CABINET CONSTRUCTION:

- Exterior - 300 series stainless steel front, shroud and doors. 300 series stainless steel exterior ends, top, rear doors and bottom.
- Interior - NSF approved, white vinyl coated aluminum interior side walls. 300 series stainless steel interior door liner and 300 series stainless steel floor. Construction of liner in accordance with NSF standards.
- Barrel locks standard. Locks keyed alike.
- Digital exterior temperature monitor with manual defogger control, large LED display for quick and easy temperature identification.
- Cabinet mounted on a welded, galvanized frame rail, enamel dipped and baked for permanent bond on all surfaces, provides additional corrosion protection. Frame rail fitted with 4" diameter polyolefin castors, (front castors include brakes).

Remote cabinets available 14% off list (condensing units supplied by others). Consult factory technical service dept. for BTU information.

Curb mountable units for TR/TA/TG series only. (5% list upcharge)

Specifications subject to change without notice.

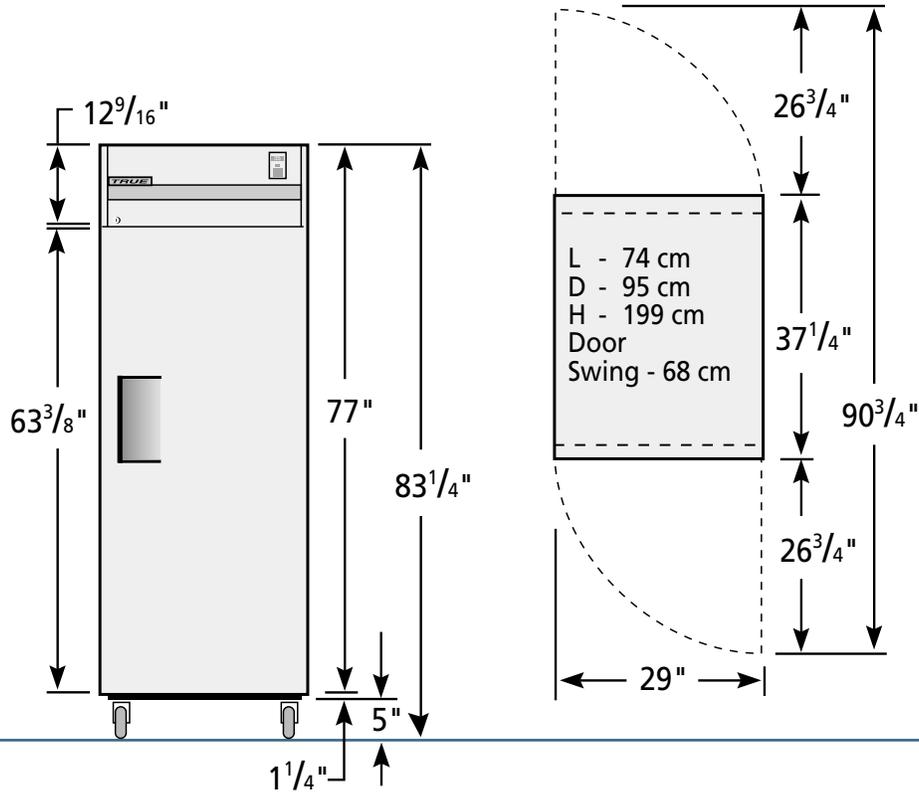
Printed in U.S.A.



APPROVALS:

10/03

Exceptions:



Rough-In Data

Model	Doors	Capacity (Cu. Ft)	Dimensions (inches)			HP	Volts	PH	Amps	NEMA Config.	Cord Length (feet)	Crated Weight
			L	D	H*							
TA1RPT-1S-1S	2	31	29	37 1/4	78 1/4	1/3	115	1	9.4	5-15	9	410

* Height does not include 5" for castors or 6" for optional legs.

Specifications subject to change without notice.

Standard Features

- Oversized and balanced, environmentally friendly 134A refrigeration system - holds food safe 33°F to 38°F.
- Exterior - 300 series stainless steel front, sides, top and bottom (the finest stainless available).
- Interior - 300 series stainless steel side walls, door liner & floor.
- Interior - NSF approved, white vinyl coated aluminum sides. 300 series stainless floor and door liner.
- 300 series stainless steel doors with recessed handles (lifetime guaranteed).
- Door locks standard.
- Exterior mounted digital electronic thermometer with manual defogger.
- Incandescent interior lighting.
- Wide door openings.
- Glass condensate pan to prevent electrolysis.
- Magnetic door gaskets.
- Epoxy coated evaporator.
- (3) heavy duty, vinyl coated shelves per section (shipped separately) (3) different interior kits available. Kit selection must be indicated at time of order. (field installation required).
- 4" diameter swivel castors standard equipment - locking castors provided for front set.
- Hot gas condensate for energy efficiency.
- Positive seal self-closing doors with factory tested (over 1,000,000 times) lifetime guaranteed door hinges and torsion type closure system.
- Foamed-in-place polyurethane high density cell insulation (CFC free).
- Top mounted unit positioned out of food zone to maximize storage capacity.
- Self-contained system.
- 1 year parts & labor warranty (USA).
- 5 year compressor warranty (USA).

Optional Accessories

- 6" stainless steel legs.
- Seismic/Flanged legs.
- Kit #1 (9 sets of #1 type tray slides).
- Kit #2 (rod type 1 set covers 1/2 section).
- Kit #3 (6 sets of universal type tray slides).
- Kit #4 (3 chrome shelves and shelf supports)
- Stainless steel (electro polished) shelves.
- Chrome shelves.
- Metal handle (solid doors only).
- Cam lift hinge (solid door models only).
- Electronic temperature control.
- Universal pan slides.
- #1 pan slides.
- #2 or rod style pan slides.
- Curb mountable units.
- Export units available - consult factory.
- Correctional facility options - consult factory.
- Remote cabinets available (contact factory technical services for BTU information).

	Model	Front	Right	Plan	3D
	TA1RPT-1S-1S	TFQY50E	TFQY89S	TFQY89P	TFQY893

TRUE FOOD SERVICE EQUIPMENT



Chapter 3 - Attachment III:

Kitchen and Food Preparation Areas Cut Sheets

Receiving Area

S-Series 600 Ice Cube Machine

35



S-Series 600
Ice Machine on B-570 Bin

- SANITATION**
We've made it simple to clean
- SAVINGS**
The perfect balance of power and efficiency
- SOUND**
Designed to run whisper-quiet
- SERVICEABILITY**
Easy access means less downtime

- Up to 650 lbs. (295 kgs.) daily ice production
- Only 30" (76.20 cm) wide
- Removable water distribution tube with no tools
- Food zone designed with soft, round, cove corners
- Patented cleaning and sanitizing technology
- Select components made with AlphaSan antimicrobial

- Hinged front door for easy access
- Warranty
5-year parts and 5-year labor coverage on ice machine evaporator
5-year parts and 3-year labor coverage on ice machine compressor
3-year parts-and-labor coverage on all other ice machine, dispenser, and storage bin components



ISO 9001:2000
Quality System
Certified

America's #1 Selling Ice Machine

Ice Cube & Flake Machines • Ice Storage Bins • Ice Dispensers



Manitowoc S-Series 600

Model	Cube size	Ice production 24 hours		Power kWh/100 lbs.
		lbs.	kgs.	
SD-0602A	dice	540	245	5.6
SD-0603W	dice	610	277	4.5
SY-0604A	half-dice	540	245	5.6
SY-0605W	half-dice	610	277	4.5
REMOTE AIR-COOLED WITH JC-0895A CONDENSER				
SD-0692N	dice	570	259	5.9
SY-0694N	half-dice	570	259	5.9
Water usage/100 lbs./45.4 kgs. of ice				
Potable Water: 20 gallons, 76 liters • Water-cooled Condenser: 170 gallons, 643 liters				

Order ice storage bin separately. "A" or "W" following model number indicates "Air" or "Water" condensing unit. Ice storage bin and JC-0895A remote condenser must be ordered separately. Consult remote condenser specification sheet for details.



Ice Machine Electric

208-230/60/1 standard. (230/50/1 also available.)

Min. circuit ampacity: Air-cooled — 8.3
Water-cooled — 7.9, Remote — 8.9

Max. fuse size: Air-cooled, Water-cooled, Remote — 15 amps
HACR-type circuit breakers can be used in place of fuses.

Specifications

BTU Per Hour:
9,000 (average) 13,900 (peak)

Compressor:
Nominal rating: 1 HP

Cupra-Nickel Condenser:
(Water-cooled models)
Adds protection from corrosive water elements.

Operating Limits:

- **Ambient Temperature Range:**
Air and water:
35° to 110°F (1.6° to 43.3°C)
Remote: -20° to 120°F (-29° to 49°C)

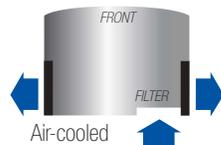
- **Water Temperature Range:**
35° to 90°F (1.6° to 32.2°C)

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

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



Air Flow Top View



AuCS@SI Accessory

Automatic Cleaning System purchased factory installed in the machine or as an option for field retrofits.

2 Cube Sizes Available



24-HOUR PRODUCTION †										lbs. kgs.	
AIR-COOLED UNIT				WATER-COOLED UNIT				REMOTE AIR-COOLED UNIT			
air temp		water temp		air temp		water temp		air temp		water temp	
°F	50°	70°	90°	°F	50°	70°	90°	°F	50°	70°	90°
°C	10°	21°	32°	°C	10°	21°	32°	°C	10°	21°	32°
70°	650	600	560	70°	650	630	590	-20° to 70°	630	580	550
21°	295	272	254	21°	295	286	268	-29° to 21°	286	263	249
80°	640	580	550	80°	640	620	580	90°	620	570	530
27°	290	263	249	27°	290	281	263	32°	281	259	240
90°	590	540	510	90°	630	610	580	100°	580	530	500
32°	268	245	231	32°	286	277	263	38°	263	240	227

†Production for Dice and Half Dice cubes. Data is published for 60 Hz machines. 50 Hz machines produce approximately 7% less ice.

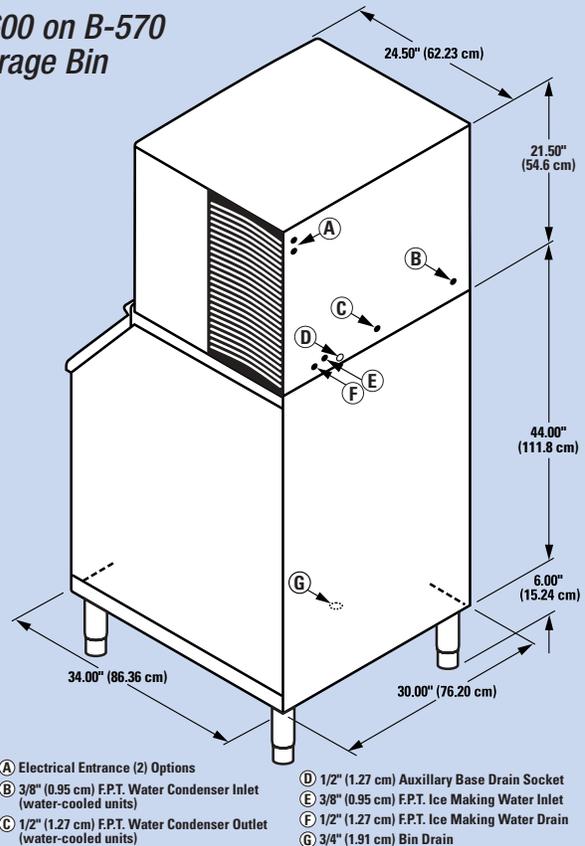
Space-Saving Designs



	S-600 B-400	S-600 B-570
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.20 cm	30.00" 76.20 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	290 lbs. 131.7 kgs.	430 lbs. 195 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm). For comparison purposes, multiply ARI capacity by 1.3 (30%) to arrive at approximate "Application Rating Capacity."

S-600 on B-570 Storage Bin



Installation Note - Minimum Installation Clearance: Top/Sides are 8" (20.32 cm), Back is 5" (12.7 cm).



MANITOWOC ICE, INC.
2110 South 26th Street, P.O. Box 1720
Manitowoc, WI 54221-1720, USA
Ph: 920-682-0161 • Fax: 920-683-7589
Visit us online at www.manitowocice.com



THREE TIER VANGUARD LOCKER



DOOR

Friction Catch Latch
Louvers on Doors for
Ventilation
Number Plate

DOOR FRAME

Strike Bumpers
Vertical Door Flange
Welded Mortise and
Tenon Construction
Door Hinge Welded to
Frame

BASIC OPTIONS

Sloped Tops
Front and Side Base
16" Packing House Legs

No Legs
Zee Base, Recessed Trim
and Filler

LOCKING

Accepts Padlock and Built-in Locks
Continuous Door Strike

LEGS

6" Height Standard
Front Legs Integrated in to Door
Frame
Adjustable Rear Legs for Leveling
and Anchoring

VENTILATION ORDER OPTIONS*

Sides and Back
Round Perforations

Doors
Visual Perforations
Mini Louvers
Full Louvers
Solid Door

*Requires set up Charge



© 2006 Penco Products, Inc.
Main Office, 99 Brower Ave., PO Box 378, Oaks, PA 19456-0378
800-562-1000 Fax 610-666-7561
All rights reserved.

Chapter 3 - Attachment IV:

Kitchen and Food Preparation Areas Cut Sheets

Walk-In Cooler



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



Corner Release System



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING



Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal 3	Cat. No. Stainless
18x24	457x610	7	3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30	457x760	8	3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36	457x914	9 ^{1/2}	4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42	457x1066	11	5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48	457x1219	12	5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54	457x1370	14 ^{1/2}	6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60	457x1524	17	7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72	457x1825	20	9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24	530x610	8	3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30	530x760	9	4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36	530x914	11	5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42	530x1066	12	5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48	530x1219	14	6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54	530x1370	16	7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60	530x1524	18	8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72	530x1825	24	10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24	610x610	9	4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30	610x760	11	5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36	610x914	13	5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42	610x1066	15	6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48	610x1219	16	7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54	610x1370	18	8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60	610x1524	21	9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72	610x1825	26	11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10.10A.



Sleeves/Wedges

Package of 4 per shelf.

Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification.

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

SiteSelect™ Posts

Height*		Approx. Pkd. Wt.		Cat. No.	Cat. No.	Cat. No.
(in.)	(mm)	(lbs.)	(kg)	Plated	Metroseal 3	Stainless
7 ^{1/2}	191	1/2	0.3	7P		
14 ^{1/2}	370	1	0.5	13P	13PK3	33PS
27 ^{1/2}	700	1 ^{3/4}	0.75	27P		27PS
34 ^{1/2}	875	2	0.9	33P	33PK3	33PS
54 ^{9/16}	1385	3	1.4	54P	54PK3	54PS
62 ^{9/16}	1590	3 ^{1/2}	1.6	63P	63PK3	63PS
74 ^{5/8}	1895	4	1.8	74P	74PK3	74PS
86 ^{5/8}	2200	5	2.3	86P	86PK3	86PS
96 ^{5/8}	2454	5 ^{1/2}	2.5	**96P		

*Height includes leveling bolt and cap.

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

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"... This will result in an overall post height with adjustment of 69^{5/8} to 69^{7/8}.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.

BUSH REFRIGERATION

WALK-IN COOLERS & FREEZERS



SHOWN IN WITH WHITE EXTERIOR

1-800-220-2874

MANUFACTURED TO MEET YOUR REQUIREMENTS

WWW.BUSHREFIGERATION.COM

BUSH REFRIGERATION

EXCLUSIVE STANDARD FEATURES

On Every Bush Walk-In



SHOWN IN WITH WHITE EXTERIOR



Walls

Interior and exterior skins are constructed of 26-gauge metal in embossed, galvanized or white.



Stainless Steel Floor (opt.)

Constructed of 2' x 4' or 2' x 6' frame, foamed-in-place insulation covered with 5/8" CDX-type plywood.



*Vapor-Proof Light Fixture
With glass globe.*



Two-Piece Cam Action

Heavy-duty, offset cam fasteners provide maximum locking efficiency with versatility for easy disassembly.



Safety Release

Standard, to prevent entrapment.



Chrome Latches

Heavy-duty lock and striker plate have inside safety release.



Hinges

Chrome-finish, cam-lift hinges are standard.

1-800-220-2874

FROM 24 SQ. FT. TO A LARGE REFRIGERATED WAREHOUSE



SHOWN WITH MANUAL
SLIDING DOOR.
AVAILABLE WITH
ELECTRIC SLIDING
DOOR WITH REMOTE CONTROL

OPTIONS

- Custom door sizes
- Reach-in doors
- Sliding doors
- Ramps



Pilot light switches (std.)



Heated vents (std. on freezers)

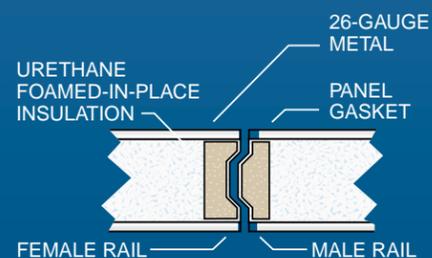


Exterior 1/8" diamond pattern aluminum
treadplate ramp (opt.)
Interior stainless steel ramp not shown (opt.)

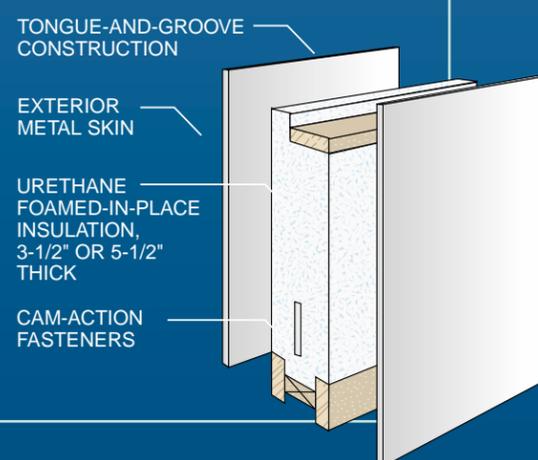


Chrome-plated hydraulic
door closer (opt.)

TONGUE-AND-GROOVE CONSTRUCTION



COOLER OR FREEZER PANEL CONSTRUCTION



Adjustable, double-blade, rubber sweep gasket (std.)



Thermometer (std.)

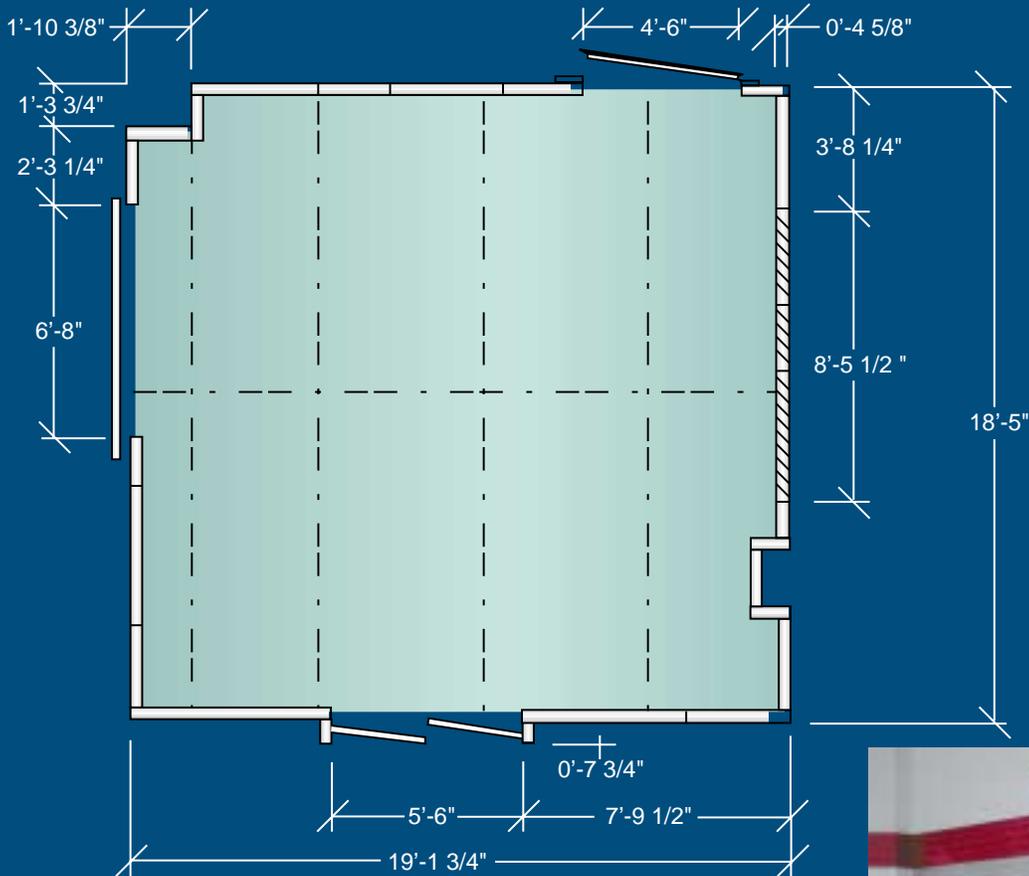
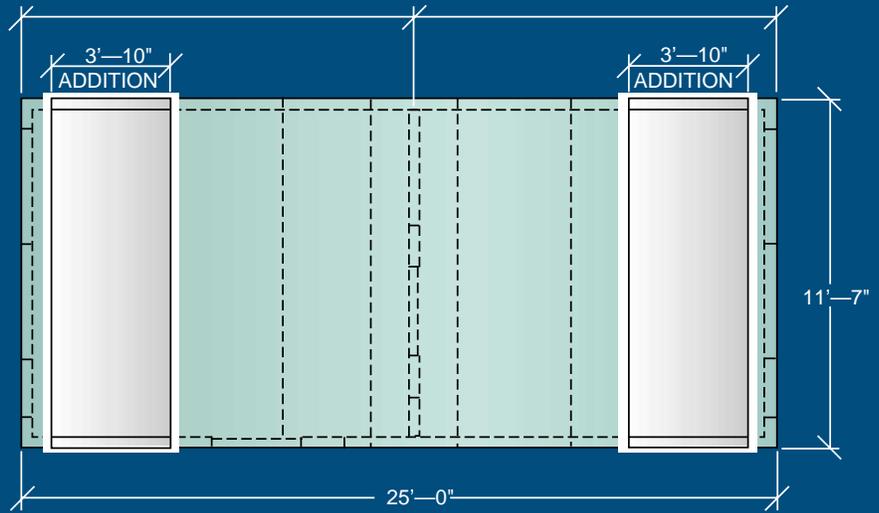
CALL 1-800-220-2874 FOR AN INSTANT QUOTE.

FLEXIBILITY

Bush cold storage modular panels are built to last for years, but can be disassembled for moving to a different location. In addition, when a business needs more cold storage space, Bush panel structures can be expanded to meet new requirements. Consistency in panel construction means new or additional panels will be compatible with existing ones.

————— Solid line indicates new panels.
 ----- Dashed lines indicate existing Walk-In.

To expand existing Walk-In, disassemble and move end wall sections. Add new panels for expanded room requirement and reassemble end wall sections to new panel addition.



Flexibility is built into Bush panel construction. Wide choices of panel finishes are available in addition to different panel thicknesses, configurations and reinforcement. Door selections include swinging, bi-part, manual or electrical slide, and a variety of options that can be added to the door requirements.



BUSH REFRIGERATION

SPECIFICATIONS

GENERAL Walk-In coolers and freezers provided under this section of the specifications shall be fabricated of modular design and construction. They shall be designed to allow convenient and accurate field assembly and future enlargement by the simple addition of panels.

PANEL CONSTRUCTION The panels shall consist of interior and exterior metal skins precisely formed with steel dies and roll-form equipment and thoroughly checked with gauges for uniformity and accuracy. The insulation shall be foamed-in-place polyurethane and when completely heat cured, shall bind tenaciously to the metal skins and form a rigid nominal 3-1/2"-thick or 5-1/2"-thick polyurethane insulated panel. All panels shall have wood perimeters that provide structural strength and rigidity. To ensure that all joints are airtight and vapor proof, panels shall have a tongue-and-groove edge on all sides of every panel. A flexible vinyl gasket shall extend around the interior and exterior perimeter of each male edge. Gaskets shall be resistant to damage from oil, grease, water, detergents and sunlight, must be NSF Certified and shall be flame retardant. All standard panels must be interchangeable for fast and easy assembly.

CAM LOCKS Cam-action locking devices shall be accurately and precisely positioned in the panels to assure a positive joint. These locking devices shall consist of a cam-action rotating locking arm in the tongue edge. This locking arm shall engage a steel rod which is firmly anchored in the groove edge. This action shall draw all tongue-and-groove joints firmly and tightly together.

All locking of standard panels shall be performed from the interior of the Walk-In by means of a hex wrench which is furnished by the manufacturer of the cooler or freezer. The hex wrench holes shall be covered with a plastic plug button. In the event the wall or floor panels are stainless steel or white, the plug button shall match the interior metal.

INSULATION The insulation shall be foamed-in-place polyurethane. The thermal conductivity factor (K) shall not exceed 0.12 BTU per hour, per square foot, per degree Fahrenheit, per inch. Overall coefficient of heat transfer (U-factor) shall not be more than .034 for 3-1/2" or .023 for 5-1/2" walls. The R-factor for a 3-1/2" wall shall be 29, a 5-1/2" wall shall have an R-factor of 44. Insulation shall have a 98% closed-cell structure and average in-place density of 2.2 pounds per cubic foot. The polyurethane insulation must retain dimensional stability in an operating temperature range of -40° F (-40° C) to 250° F dry heat (121.2° C).

WALK-IN DOORS Manufacturer's standard doors shall be semi-overlap unless otherwise specified. The door frame and door leaf shall be of similar construction and finish as wall panels.

The door leaf shall consist of a PVC perimeter into which the interior and exterior metal skins are secured and shall create a thermal break between metal facings. The PVC frame shall include a ribbed channel around the inside perimeter into which the magnetic gasket shall mate and be firmly held.

Each freezer door shall have a single anti-condensate heater and shall be concealed behind the edge of the door jamb on all sides to prevent condensation and frost formation. This heater shall be easily accessible for replacement or service. No heater shall be required around the perimeter of the door leaf. Applications of 35° F and above shall not require a door heater.

A dial thermometer shall be mounted on the door panel. The thermometer shall provide temperature readings in a minimal range of -40° F to +60° F and be accurate to plus or minus 1° F. The thermometer shall be NSF Certified.

PANEL DIMENSIONS

Standard wall, ceiling and floor panels shall be 11-13/16", 23", 35" and 47" wide. Corners, starter ceiling and floor panels shall be 18", 20-7/16", 23", 35" and 47". All panels shall be interchangeable with standard panels. The corners shall form a precise 90° angle with an NSF cove to assure maximum strength and perfect alignment.

STANDARD WALK-IN	
With Floor	Without Floor
7' 10-1/8"	7' 6"
8' 4-1/8"	8' 0"
9' 0"	9' 0"
10' 0"	10' 0"
11' 0"	11' 0"
12' 0"	12' 0"
13' 0"	13' 0"
14' 0"	14' 0"

Specifications Subjected to change without notice

FLOOR CONSTRUCTION When a floor is required, the floor panels shall be 4-1/8" or 6-1/8" thick including the NSF cove. The floors shall be designed and manufactured to support uniformly distributed loads up to 700 pounds per square foot.

When an insulated floor is not required, flat bottom wall or wood screeds shall be furnished and shall be ram set or lagged to existing floor for rigidity. Vinyl screeds are available as an option.

NSF Application: The wearing surface shall be 22-gauge, type 304 stainless steel with 5/8" plywood backing for rigidity.

Non-NSF Application: The wearing surface shall be 16-gauge bright galvanized steel.

DOOR HARDWARE The door hinges shall be of a cam-lift design and shall have a heavy-duty brushed chrome finish. The hinges shall have steel pins with nylon bushings. The hinges shall have a minimum 9" strap and shall be installed in sufficient numbers to carry twice the weight of the door.

The door latch shall be constructed of similar materials and finish as the door hinges. The latch shall be designed to open the door easily with an inside safety release feature that complies with OSHA standards.

All doors shall be self closing and a heavy-duty door closer that shall close the door easily and without assistance shall be available as an option.

DOOR GASKETS The door gaskets shall be of a compression design that maintains an airtight seal. The gasket shall allow for a quick and easy replacement if the gasket ever needs to be replaced. The bottom of the door shall have an adjustable and flexible double wiper gasket.

LIGHTING Each entrance door shall be provided with an incandescent vapor-proof light for mounting on the interior of the door section. The light shall have a coated glass shatterproof globe. A neon pilot light and toggle switch shall be furnished for flush mounting on the exterior of the door section and shall have a stainless steel cover. The door panel and door leaf shall be UL approved. All components are shipped loose.

The vapor-proof light shall be capable of accepting up to a 100-watt appliance bulb (not furnished by manufacturer).

A safety release sign shall be affixed to the inside of the door section that clearly explains proper instructions for the safe exit from the cooler or freezer.

INSTALLATION AND MAINTENANCE INSTRUCTIONS

A complete set of instructions covering both the maintenance and the installation of the cooler shall be provided.



NSF CERTIFIED Construction shall be of a design approved by the National Sanitation Foundation and shall carry the NSF Certification label mounted on each door section.



UL ELECTRIC APPROVAL All door sections shall be approved by Underwriters Laboratories and each door section shall carry the UL Listing mark.

UL 25 FLAME SPREAD CERTIFIED

The polyurethane foam shall have a flame spread rating of 25 or less and have a smoke development of 300 or less. Each Walk-In shall have affixed to it a label stating the above ratings (Class 1 Composite Panel). If desired, each panel can be affixed with the UL label.

The above rating is not intended to reflect hazards presented by this or any other material under actual fire conditions (see UL Classified Building Materials Index).

PANEL WARRANTY The manufacturer shall warrant, to the original purchaser, the full foamed-in-place panels to be free from defects in material and workmanship under normal use and service for a period of ten (10) years from the date of original installation by an authorized representative and shall be obligated to repair or replace (F.O.B. Factory) any section which proves to be defective.

This warranty shall not apply to equipment which, in the manufacturer's opinion, has been subjected to misuse, misapplication, improper installation or acts of God.

BUSH
REFRIGERATION

PRINTED IN USA

©JB 100

BUSH REFRIGERATION

1700 ADMIRAL WILSON BLVD CAMDEN, NJ. 08109
CALL TOLL FREE 1-800-220-2874 FAX 856-963-0770

Chapter 3 - Attachment V:

Kitchen and Food Preparation Areas Cut Sheets

Walk-In Freezer



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



Corner Release System



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING



Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal 3	Cat. No. Stainless
18x24	457x610	7	3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30	457x760	8	3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36	457x914	9 ^{1/2}	4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42	457x1066	11	5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48	457x1219	12	5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54	457x1370	14 ^{1/2}	6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60	457x1524	17	7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72	457x1825	20	9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24	530x610	8	3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30	530x760	9	4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36	530x914	11	5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42	530x1066	12	5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48	530x1219	14	6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54	530x1370	16	7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60	530x1524	18	8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72	530x1825	24	10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24	610x610	9	4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30	610x760	11	5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36	610x914	13	5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42	610x1066	15	6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48	610x1219	16	7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54	610x1370	18	8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60	610x1524	21	9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72	610x1825	26	11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10.10A.



Sleeves/Wedges

Package of 4 per shelf.

Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification.

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

SiteSelect™ Posts

Height*		Approx. Pkd. Wt.		Cat. No.	Cat. No.	Cat. No.
(in.)	(mm)	(lbs.)	(kg)	Plated	Metroseal 3	Stainless
7 ^{1/2}	191	1/2	0.3	7P		
14 ^{1/2}	370	1	0.5	13P	13PK3	33PS
27 ^{1/2}	700	1 ^{3/4}	0.75	27P		27PS
34 ^{1/2}	875	2	0.9	33P	33PK3	33PS
54 ^{9/16}	1385	3	1.4	54P	54PK3	54PS
62 ^{9/16}	1590	3 ^{1/2}	1.6	63P	63PK3	63PS
74 ^{5/8}	1895	4	1.8	74P	74PK3	74PS
86 ^{5/8}	2200	5	2.3	86P	86PK3	86PS
96 ^{5/8}	2454	5 ^{1/2}	2.5	**96P		

*Height includes leveling bolt and cap.

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

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"... This will result in an overall post height with adjustment of 69^{5/8} to 69^{7/8}.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.

BUSH REFRIGERATION

WALK-IN COOLERS & FREEZERS



SHOWN IN WITH WHITE EXTERIOR

1-800-220-2874

MANUFACTURED TO MEET YOUR REQUIREMENTS

WWW.BUSHREFIGERATION.COM

BUSH REFRIGERATION

EXCLUSIVE STANDARD FEATURES

On Every Bush Walk-In



SHOWN IN WITH WHITE EXTERIOR



Walls

Interior and exterior skins are constructed of 26-gauge metal in embossed, galvanized or white.



Stainless Steel Floor (opt.)

Constructed of 2' x 4' or 2' x 6' frame, foamed-in-place insulation covered with 5/8" CDX-type plywood.



*Vapor-Proof Light Fixture
With glass globe.*



Two-Piece Cam Action

Heavy-duty, offset cam fasteners provide maximum locking efficiency with versatility for easy disassembly.



Safety Release

Standard, to prevent entrapment.



Chrome Latches

Heavy-duty lock and striker plate have inside safety release.



Hinges

Chrome-finish, cam-lift hinges are standard.

1-800-220-2874

FROM 24 SQ. FT. TO A LARGE REFRIGERATED WAREHOUSE



SHOWN WITH MANUAL
SLIDING DOOR.
AVAILABLE WITH
ELECTRIC SLIDING
DOOR WITH REMOTE CONTROL

OPTIONS

- Custom door sizes
- Reach-in doors
- Sliding doors
- Ramps



Pilot light switches (std.)



Heated vents (std. on freezers)



Exterior 1/8" diamond pattern aluminum
treadplate ramp (opt.)
Interior stainless steel ramp not shown (opt.)



Chrome-plated hydraulic
door closer (opt.)

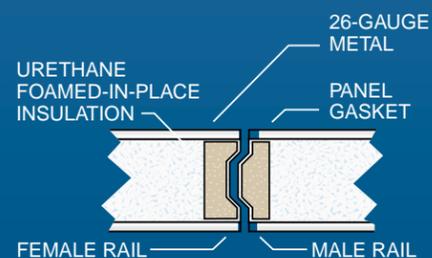


Thermometer (std.)

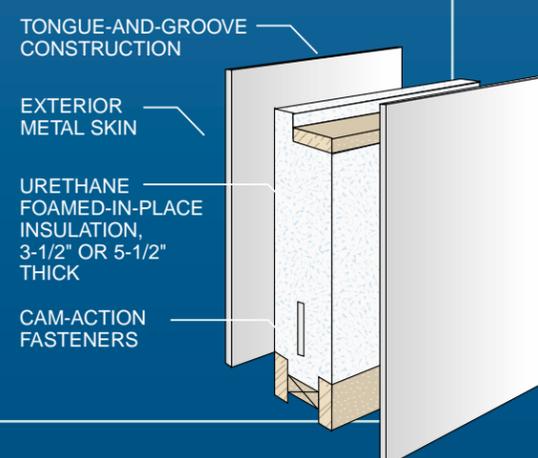


Adjustable, double-blade, rubber sweep gasket (std.)

TONGUE-AND-GROOVE CONSTRUCTION



COOLER OR FREEZER PANEL CONSTRUCTION



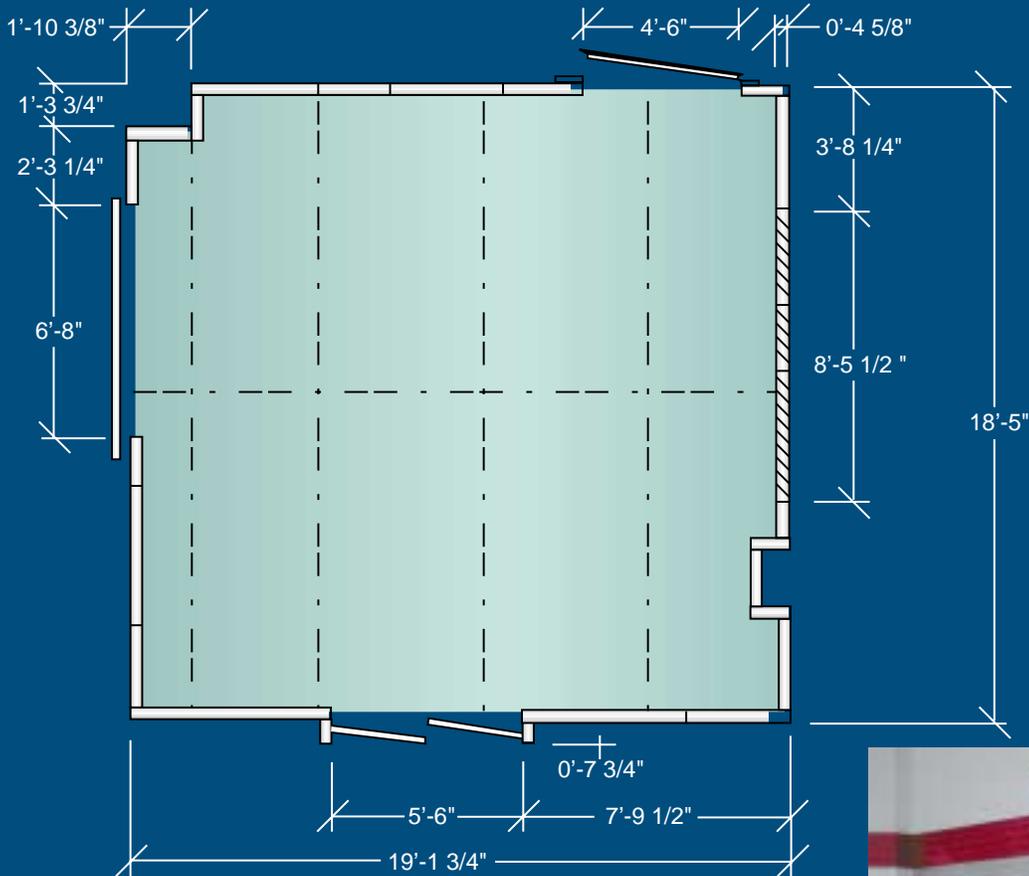
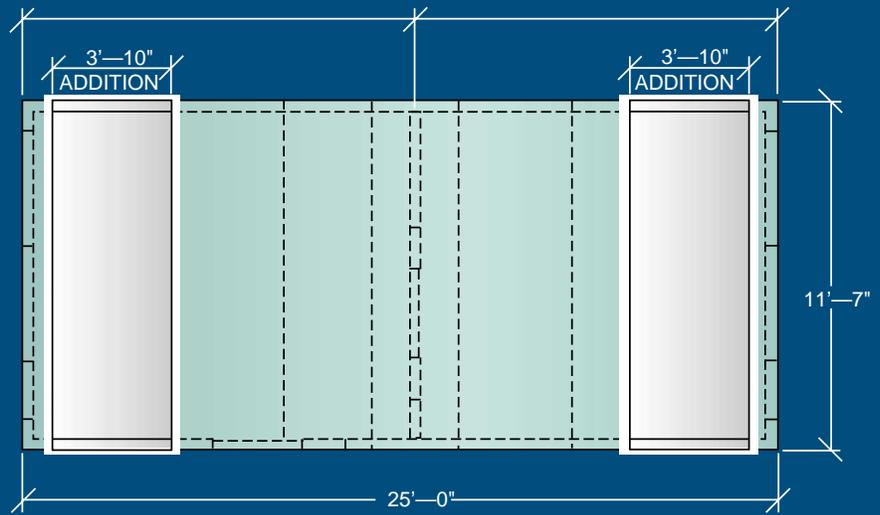
CALL 1-800-220-2874 FOR AN INSTANT QUOTE.

FLEXIBILITY

Bush cold storage modular panels are built to last for years, but can be disassembled for moving to a different location. In addition, when a business needs more cold storage space, Bush panel structures can be expanded to meet new requirements. Consistency in panel construction means new or additional panels will be compatible with existing ones.

————— Solid line indicates new panels.
 - - - - - Dashed lines indicate existing Walk-In.

To expand existing Walk-In, disassemble and move end wall sections. Add new panels for expanded room requirement and reassemble end wall sections to new panel addition.



Flexibility is built into Bush panel construction. Wide choices of panel finishes are available in addition to different panel thicknesses, configurations and reinforcement. Door selections include swinging, bi-part, manual or electrical slide, and a variety of options that can be added to the door requirements.



BUSH REFRIGERATION

SPECIFICATIONS

GENERAL Walk-In coolers and freezers provided under this section of the specifications shall be fabricated of modular design and construction. They shall be designed to allow convenient and accurate field assembly and future enlargement by the simple addition of panels.

PANEL CONSTRUCTION The panels shall consist of interior and exterior metal skins precisely formed with steel dies and roll-form equipment and thoroughly checked with gauges for uniformity and accuracy. The insulation shall be foamed-in-place polyurethane and when completely heat cured, shall bind tenaciously to the metal skins and form a rigid nominal 3-1/2"-thick or 5-1/2"-thick polyurethane insulated panel. All panels shall have wood perimeters that provide structural strength and rigidity. To ensure that all joints are airtight and vapor proof, panels shall have a tongue-and-groove edge on all sides of every panel. A flexible vinyl gasket shall extend around the interior and exterior perimeter of each male edge. Gaskets shall be resistant to damage from oil, grease, water, detergents and sunlight, must be NSF Certified and shall be flame retardant. All standard panels must be interchangeable for fast and easy assembly.

CAM LOCKS Cam-action locking devices shall be accurately and precisely positioned in the panels to assure a positive joint. These locking devices shall consist of a cam-action rotating locking arm in the tongue edge. This locking arm shall engage a steel rod which is firmly anchored in the groove edge. This action shall draw all tongue-and-groove joints firmly and tightly together.

All locking of standard panels shall be performed from the interior of the Walk-In by means of a hex wrench which is furnished by the manufacturer of the cooler or freezer. The hex wrench holes shall be covered with a plastic plug button. In the event the wall or floor panels are stainless steel or white, the plug button shall match the interior metal.

INSULATION The insulation shall be foamed-in-place polyurethane. The thermal conductivity factor (K) shall not exceed 0.12 BTU per hour, per square foot, per degree Fahrenheit, per inch. Overall coefficient of heat transfer (U-factor) shall not be more than .034 for 3-1/2" or .023 for 5-1/2" walls. The R-factor for a 3-1/2" wall shall be 29, a 5-1/2" wall shall have an R-factor of 44. Insulation shall have a 98% closed-cell structure and average in-place density of 2.2 pounds per cubic foot. The polyurethane insulation must retain dimensional stability in an operating temperature range of -40° F (-40° C) to 250° F dry heat (121.2° C).

WALK-IN DOORS Manufacturer's standard doors shall be semi-overlap unless otherwise specified. The door frame and door leaf shall be of similar construction and finish as wall panels.

The door leaf shall consist of a PVC perimeter into which the interior and exterior metal skins are secured and shall create a thermal break between metal facings. The PVC frame shall include a ribbed channel around the inside perimeter into which the magnetic gasket shall mate and be firmly held.

Each freezer door shall have a single anti-condensate heater and shall be concealed behind the edge of the door jamb on all sides to prevent condensation and frost formation. This heater shall be easily accessible for replacement or service. No heater shall be required around the perimeter of the door leaf. Applications of 35° F and above shall not require a door heater.

A dial thermometer shall be mounted on the door panel. The thermometer shall provide temperature readings in a minimal range of -40° F to +60° F and be accurate to plus or minus 1° F. The thermometer shall be NSF Certified.

PANEL DIMENSIONS

Standard wall, ceiling and floor panels shall be 11-13/16", 23", 35" and 47" wide. Corners, starter ceiling and floor panels shall be 18", 20-7/16", 23", 35" and 47". All panels shall be interchangeable with standard panels. The corners shall form a precise 90° angle with an NSF cove to assure maximum strength and perfect alignment.

STANDARD WALK-IN	
With Floor	Without Floor
7' 10-1/8"	7' 6"
8' 4-1/8"	8' 0"
9' 0"	9' 0"
10' 0"	10' 0"
11' 0"	11' 0"
12' 0"	12' 0"
13' 0"	13' 0"
14' 0"	14' 0"

Specifications Subjected to change without notice

FLOOR CONSTRUCTION When a floor is required, the floor panels shall be 4-1/8" or 6-1/8" thick including the NSF cove. The floors shall be designed and manufactured to support uniformly distributed loads up to 700 pounds per square foot.

When an insulated floor is not required, flat bottom wall or wood screeds shall be furnished and shall be ram set or lagged to existing floor for rigidity. Vinyl screeds are available as an option.

NSF Application: The wearing surface shall be 22-gauge, type 304 stainless steel with 5/8" plywood backing for rigidity.

Non-NSF Application: The wearing surface shall be 16-gauge bright galvanized steel.

DOOR HARDWARE The door hinges shall be of a cam-lift design and shall have a heavy-duty brushed chrome finish. The hinges shall have steel pins with nylon bushings. The hinges shall have a minimum 9" strap and shall be installed in sufficient numbers to carry twice the weight of the door.

The door latch shall be constructed of similar materials and finish as the door hinges. The latch shall be designed to open the door easily with an inside safety release feature that complies with OSHA standards.

All doors shall be self closing and a heavy-duty door closer that shall close the door easily and without assistance shall be available as an option.

DOOR GASKETS The door gaskets shall be of a compression design that maintains an airtight seal. The gasket shall allow for a quick and easy replacement if the gasket ever needs to be replaced. The bottom of the door shall have an adjustable and flexible double wiper gasket.

LIGHTING Each entrance door shall be provided with an incandescent vapor-proof light for mounting on the interior of the door section. The light shall have a coated glass shatterproof globe. A neon pilot light and toggle switch shall be furnished for flush mounting on the exterior of the door section and shall have a stainless steel cover. The door panel and door leaf shall be UL approved. All components are shipped loose.

The vapor-proof light shall be capable of accepting up to a 100-watt appliance bulb (not furnished by manufacturer).

A safety release sign shall be affixed to the inside of the door section that clearly explains proper instructions for the safe exit from the cooler or freezer.

INSTALLATION AND MAINTENANCE INSTRUCTIONS

A complete set of instructions covering both the maintenance and the installation of the cooler shall be provided.



NSF CERTIFIED Construction shall be of a design approved by the National Sanitation Foundation and shall carry the NSF Certification label mounted on each door section.



UL ELECTRIC APPROVAL All door sections shall be approved by Underwriters Laboratories and each door section shall carry the UL Listing mark.

UL 25 FLAME SPREAD CERTIFIED

The polyurethane foam shall have a flame spread rating of 25 or less and have a smoke development of 300 or less. Each Walk-In shall have affixed to it a label stating the above ratings (Class 1 Composite Panel). If desired, each panel can be affixed with the UL label.

The above rating is not intended to reflect hazards presented by this or any other material under actual fire conditions (see UL Classified Building Materials Index).

PANEL WARRANTY The manufacturer shall warrant, to the original purchaser, the full foamed-in-place panels to be free from defects in material and workmanship under normal use and service for a period of ten (10) years from the date of original installation by an authorized representative and shall be obligated to repair or replace (F.O.B. Factory) any section which proves to be defective.

This warranty shall not apply to equipment which, in the manufacturer's opinion, has been subjected to misuse, misapplication, improper installation or acts of God.

BUSH
REFRIGERATION

PRINTED IN USA

©JB 100

BUSH REFRIGERATION

1700 ADMIRAL WILSON BLVD CAMDEN, NJ. 08109
CALL TOLL FREE 1-800-220-2874 FAX 856-963-0770

Chapter 3 - Attachment VI:
Kitchen and Food Preparation Areas Cut Sheets

Servery

True

TRUE FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

15

Sandwich / Salad Units



TSSU-48-12

- Sandwich / Salad Units
- TSSU-27-8, TSSU-36-8
 - TSSU-48-8, -10, -12
 - TSSU-60-8, -10, -12, -16
 - TSSU-72-18

True's TSSU series features a patented airflow system and patented roll back, insulated hood that ensures colder pan temperatures.

SPECIFICATIONS / FEATURES

CABINET CONSTRUCTION:

- Stainless steel front, top and ends. Aluminum finished back.
- Patented, removable, stainless steel foam insulated cover.
- Extra wide 11 3/4" full length removable cutting board. (19" cutting board and crumb catcher available)
- White, vinyl coated aluminum interior cabinet liner with 300 series stainless steel floor with coved corners. Construction of liner in accordance with NSF standards.
- 5" diameter stem castors (optional 6" adjustable stainless steel legs available).
- Full set of 1/6th clear polycarbonate insert pans.

DOORS:

- Stainless steel exterior with white aluminum interior to match cabinet liner. Doors extend full width of cabinet shell. Door gaskets of one piece construction, and removable for ease in cleaning.
- Doors include 12" long horizontal recessed handle with sheetmetal interlock.

Also available:

- Mega Top models
- Drawered models
- Dual Sided Models
- 19" cutting board option
- Overshelf option
- Crumb catcher option
- Sneezeguard option



As of April 1, 1998 these model are in compliance and listed under ANSI / NSF-7-1997-6.3

INSULATION:

- Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

SHELVING:

- Adjustable vinyl coated wire shelves (2 per door). Shelves capable of supporting up to 250 lbs. (not included in drawered models)
- Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

REFRIGERATION SYSTEM:

- Refrigeration system factory balanced using CFC free R134A refrigerant.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 41°F interior cabinet temperature. (non-adjustable capillary tube system superior to problematic expansion valve). System includes patented airflow system - air from evaporator is directed at pans to insure proper product temperatures are maintained.
- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

ELECTRICAL CHARACTERISTICS:

- Unit completely pre-wired at factory, and ready for final connection to a 115/60/1 phase - 15 amp dedicated outlet. A cord and plug set to be included.
- A sole use circuit is required.

115/60/1



Specifications subject to change without notice.

Printed in
U.S.A.



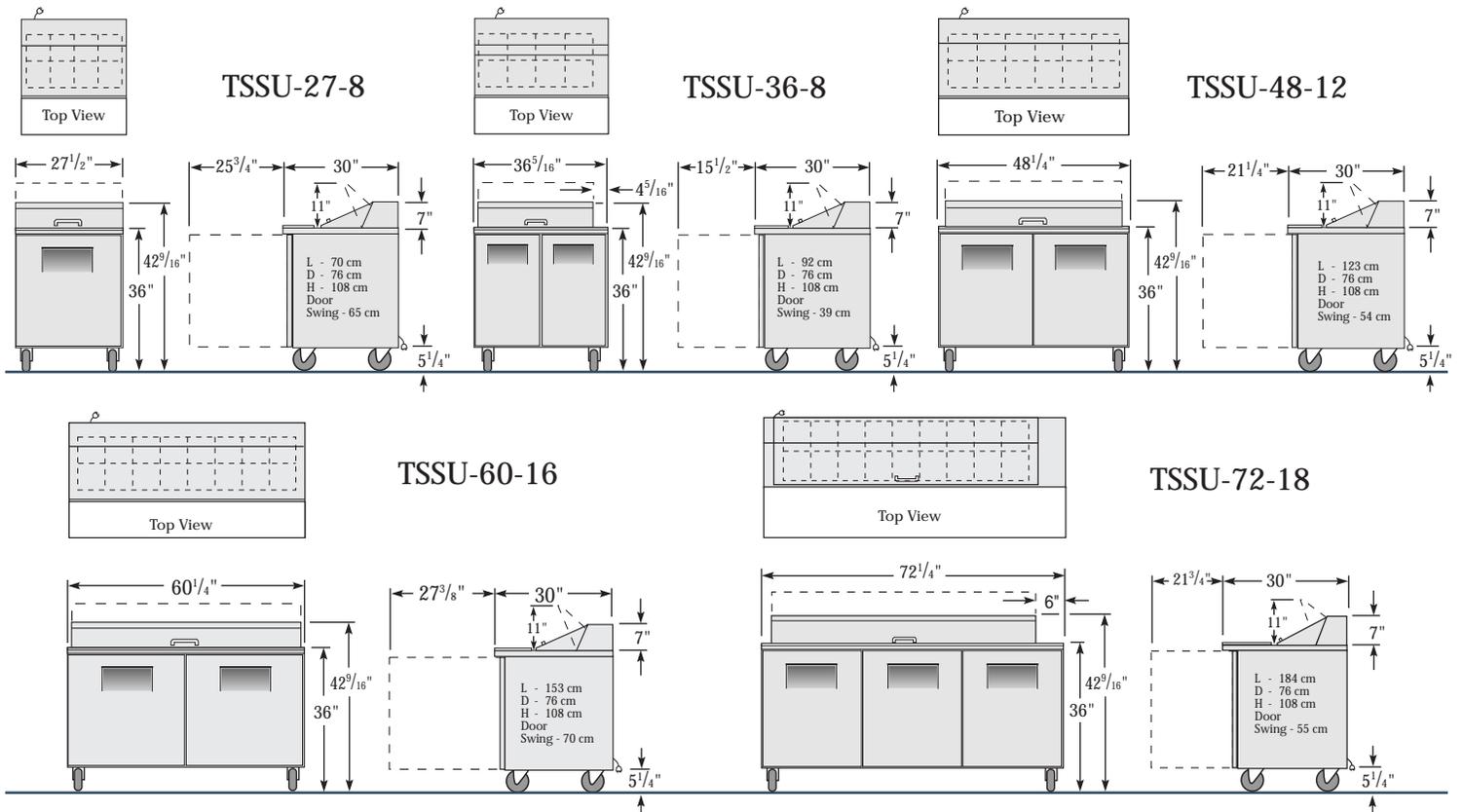
APPROVALS:

5/1/02

Exceptions:



TSSU-Series: Sandwich / Salad Units



Rough-In Data													
Model	Doors	Capacity (Cu. Ft)	# of Shelves	Dimensions (inches)			HP	Volts	PH	Amps	NEMA Config.	Cord Length (feet)	Crated Weight
				L	D	H							
†TSSU-27-8 (1)	1	6.5	2	27 1/2	30	42 9/16	1/5	115	1	4.6	5-15	7	176
†TSSU-36-8	2	8.5	4	36 5/16	30	42 9/16	1/3	115	1	8.3	5-15	7	225
†TSSU-48-8,-10,-12 (1)	2	12.0	4	48 1/4	30	42 9/16	1/3	115	1	8.6	5-15	7	264
†TSSU-60-8,-10,-12,-16 (1)	2	15.5	4	60 1/4	30	42 9/16	1/3	115	1	7.8	5-15	7	312
†TSSU-72-18 (1)	3	19.0	6	72 1/4	30	42 9/16	1/2	115	1	10.5	5-15	7	386

(1) Available in drawered model
 † Available in Mega-Top model (increased cabinet depth, more condiment pans, reduced cutting board)
 Specifications subject to change without notice.

Standard Features

- Stainless steel front, top and sides.
- Interior - NSF approved, white vinyl coated aluminum sides and top, coved corners and stainless steel floor.
- Oversized and balanced, environmentally friendly (134A) refrigeration system - holds 33°F to 41°F.
- Extra wide 11 3/4" full length removable cutting board.
- Front breathing
- Work surface 36" high.
- Adjustable vinyl coated wire shelves.
- Epoxy coated evaporator
- Aluminum finished back
- Recessed handles.
- Stainless steel patented foam insulated cover.
- Slide out compressor can be serviced easily and accessed by a single repairman.
- Self-contained system.
- Removable back hood and lid.
- Standard (1/6") 4" deep clear polycarbonate insert pans included.
- Foamed-in-place high density polyurethane insulation (CFC free).
- Recessed handles.
- Door swings within cabinet dimensions.

- Rear bumpers.
- 5" castors standard equipment.
- 1 year parts & labor warranty (USA)
- 5 year compressor warranty

Optional Accessories

- Drawered models
- 19" cutting board
- Overshelf / service shelf
- Crumb catcher
- Sneezeguard
- 6" legs
- ADA compliant with 2" castor package. 31 1/2" work surface height (available for TSSU-27, -36, -48, -60).

	Model	Front	Right	Plan	3D
	TSSU-27-8	TFNY10E	TFNY10S	TFNY10P	TFNY013
	TSSU-36-8	TFNY02E	TFNY20S	TFNY20P	TFNY203
	TSSU-48-8	TFNY02E	TFNY02S	TFNY02P	TFNY023
	TSSU-60-8	TFNY05E	TFNY05S	TFNY05P	TFNY053
	TSSU-72-18	TFNY09E	TFNY02S	TFNY09P	TFNY093

Clearance Required For Coolers (USA)	
Sides Inches/mm	Rear Inches/mm
0 / 0	2 / 50



TRUE FOOD SERVICE EQUIPMENT



GLO-RAY® INFRARED FOODWARMERS

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

20

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

FLEXIBILITY

The continuous housings, up to 12' (366 cm) in width (aluminum only), are very strong and eliminate the danger of sagging. Sturdy stainless steel housings are available up to 8' (244 cm).

A 3" or 6" (8 or 15 cm) spacer is available as well as shatter-resistant incandescent lights that illuminate the warming area. **Remote infinite control installation is mandatory on all dual foodwarmers and recommended on all other installations.**

Remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate switches, indicator lights and wiring, ready for installation.

Optional breath protectors can be ordered with most *aluminum* Glo-Ray models and meet NSF Standards for display areas and buffet lines. Made of shatterproof, easy-to-clean acrylic, they provide a safe environment for the food.

The *Designer* color option helps blend warmers into any décor. Powdercoating provides a durable surface that is easy to clean.

An on-off switch may be installed in front or back of the unit to suit the location. All Glo-Ray models are shipped factory-assembled, with mounting tabs, ready-to-install quickly and easily.

QUALITY

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

- Available in widths from 18" to 12' (46-366 cm).
- Sturdy continuous aluminum housings eliminate sagging.
- Pre-focused heat maintains serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors and accessories provide unlimited design flexibility.
- Optional coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food products from bulb breakage.



Model GRAHL with optional breath protectors and lights and accessory adjustable tubular stands



Model GRAH-36 with optional *Designer* color, infinite switch and accessory C-Leg stand

Remote Control Enclosures



Model RMB-14D with infinite controls



Model RMB-3F with toggle switch and indicator light



Model RMB-7L with infinite control and toggle switch



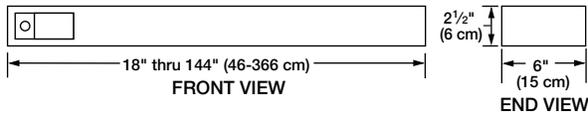
HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976
 Web Site: www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

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

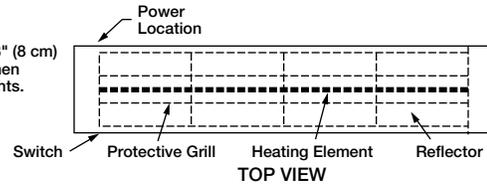


GLO-RAY® INFRARED FOODWARMERS

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



Note: Add 3" (8 cm) to depth when ordering lights.



SPECIFICATIONS

Aluminum High Watt		Aluminum Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight
GRAH-18	350	GRA-18	250	18" (46 cm)	6 lbs. (3 kg)
GRAH-24	500	GRA-24	350	24" (61 cm)	7 lbs. (3 kg)
GRAH-30	660	GRA-30	450	30" (76 cm)	8 lbs. (4 kg)
GRAH-36	800	GRA-36	575	36" (91 cm)	9 lbs. (4 kg)
GRAH-42	950	GRA-42	675	42" (107 cm)	10 lbs. (5 kg)
GRAH-48	1100	GRA-48	800	48" (122 cm)	11 lbs. (5 kg)
GRAH-54	1250	GRA-54	925	54" (137 cm)	13 lbs. (6 kg)
GRAH-60	1400	GRA-60	1050	60" (152 cm)	14 lbs. (6 kg)
GRAH-66	1560	GRA-66	1160	66" (168 cm)	16 lbs. (7 kg)
GRAH-72	1725	GRA-72	1275	72" (183 cm)	17 lbs. (8 kg)
GRAH-84*	2050	GRA-84	1500	84" (213 cm)	19 lbs. (9 kg)
GRAH-96*	2400	GRA-96	1725	96" (244 cm)	21 lbs. (10 kg)
GRAH-108*	2500	GRA-108*	1850	108" (274 cm)	23 lbs. (10 kg)
GRAH-120**	2800	GRA-120**	2100	120" (305 cm)	26 lbs. (12 kg)
GRAH-132**	3120	GRA-132**	2320	132" (335 cm)	30 lbs. (14 kg)
GRAH-144**	3450	GRA-144**	2550	144" (366 cm)	33 lbs. (15 kg)

Stainless High Watt		Stainless Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight
GRH-24	500	GR-24	350	24" (61 cm)	7 lbs. (3 kg)
GRH-36	800	GR-36	575	36" (91 cm)	10 lbs. (5 kg)
GRH-48	1100	GR-48	800	48" (122 cm)	12 lbs. (5 kg)
GRH-60	1400	GR-60	1050	60" (152 cm)	15 lbs. (7 kg)
GRH-72	1725	GR-72	1275	72" (183 cm)	19 lbs. (9 kg)
GRH-96*	2400	GR-96	1725	96" (244 cm)	24 lbs. (11 kg)

* Glo-Ray models 108" through 144" (274-366 cm) and 120-volt models of GRAH-84 and GRAH-96 contain tandem elements individually controlled.
 • Not available in 120 volts.

OPTIONS (NOT FOR RETROFIT)

- Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green – 18" to 96" (46-244 cm)
- Indicator Light
- Tandem Element (End-to-end)
- Breath Protector (Aluminum models only)
- Incandescent Lights (Add 3" (8 cm) to depth of warmer) (Extra Lamps installed are two per foot minus one maximum)
- Dual Mounting with 3" or 6" (8 or 15 cm) Spacer (Aluminum models only)
- Extended Electrical Leads
- Threaded Conduit Fitting (Hub)
- Bright Annealed Lamp Reflector
- Infinite Control! (Remote Recommended – Remote Required with Duals)
- Remote Control Enclosure

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

PRODUCT SPECS Infrared Foodwarmer

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

The Foodwarmer shall be a Glo-Ray Model, rated atwatts,volts, single phase and beinches (centimeters) in overall width.

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

DIMENSIONS

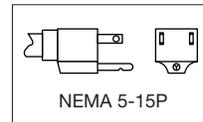
6"D x 2 1/2"H (15 x 6 cm). (Note: Add 3" (8 cm) to depth with light.) For special lengths, consult factory.

Aluminum models from 18" through 12" (46-366 cm). Available in 6" (15 cm) increments up to 144" (366 cm) maximum width.

VOLTAGE

120, 208 and 240 volts, single phase. Consult factory for Models GRAH-84, GRH-96 and GRAH-96 in 120 volt, and models with tandem elements (208 or 240V). Models with Lights rated 120, (3-wire), 120/208 or 120/240 volts, single phase, (4-wire). Export voltages available

PLUG CONFIGURATIONS



120 volts only – Models 6' (183 cm) or less with C-Leg or T-Leg stand only.

GLO-RAY WARMERS SHOULD BE POSITIONED NO LESS THAN 10" (25 cm) (standard wattage) or 13 1/2" (34 cm) (high wattage) ABOVE A NON-METALLIC SURFACE. With the proper distance maintained between Glo-Ray and the food, hot foods will be held at ideal serving temperatures without cooking the foods beyond the point of excellence.

REMOTE CONTROL ENCLOSURES

Model	Width	Toggle Switches
RMB-3	5 1/2" (14 cm)	2 Maximum
RMB-7	9" (23 cm)	4 Maximum
RMB-14	14" (36 cm)	6 Maximum
RMB-16	16" (41 cm)	3 Maximum
RMB-20	20" (51 cm)	3 Maximum

ONE CONTROL BOX PER FOODWARMER.

ACCESSORIES

- Adjustable Tubular Stands 10"-14" (25-36 cm)
- Non-Adjustable Tubular Stands 10", 12", 14" or 16" (25, 30, 36 or 41 cm) – Available in Designer colors
- C-Leg Stands for Models up to 6' (183 cm) (10" or 13 1/2" (25 or 34 cm) clearance)
- T-Leg Stands for Models up to 6' (183 cm) (10", 13 1/2", 16" or 18" (25, 34, 41 or 46 cm) clearance)
- Wall Brackets
- Adjustable Angle Brackets
- Chain Suspension
- Toggle Switch Rubber Boot
- 6' (183 cm) Cord and Plug Set (120V only)†‡

☆ Not available in Dual 120 volts.

‡ Available on models 6' (183 cm) or less with C-leg or T-leg stand only.

shelf mounting tabs and an on-off switch may be optionally installed to either the front or rear of the unit.

The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation.

Accessories shall include adjustable or non-adjustable tubular stand, C-Leg stand, T-Leg stand, wall brackets, angle brackets, suspension chain and fittings, breath protector, cord and plug set, indicator light, incandescent light and infinite controller – remote or built-in.

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 • Web Site: www.hatcocorp.com • E-mail: equipsales@hatcocorp.com



ITEM NO.

GF14 Gas Fryers

35-C111

An all-purpose fryer



Shown with optional casters

- Open-pot design, no tubes, easy to clean
- Deep cold zone, 1-1/4 in. (32 mm) IPS ball-type drain valve
- No burner tube radiants to burn out, no cleaning or adjusting air shutters

The GF14 has a 35-lb. (17 liters)* frypot with a minimum 30-lbs. (15 liters)* and maximum 40-lbs. (20 liters*) shortening capacity. The frying area is 12 x 15 in. (305 x 381 mm). This 100,000 BTU/hr. (25,189 kcal/hr.) (29.3 kW) model is specifically designed for all-purpose frying and produces 65 lbs. of french fries per hour -- from frozen to done. Master jet burners have no burner tube radiants to burn out; no burner cleaning or air shutter adjustment is required.

The open frypot has a large heat transfer area to fry more product per load and has no hard-to-clean tubes. Every inch of the frypot and cold zone can be cleaned and wiped down by hand.

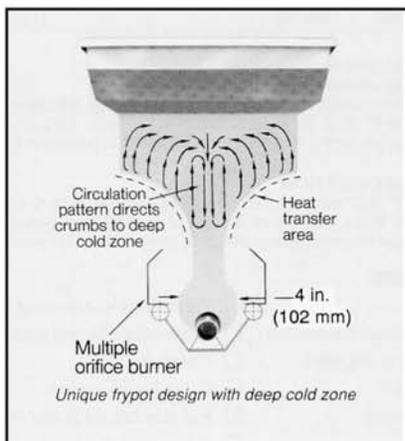
The large cold zone catches crumbs and sediment from the frying area. These particles are trapped in the cold zone where they do not carbonize, contaminate shortening or cling to fried products.

The GF14 uses a millivolt temperature control circuit.

*Liter conversions are for solid shortening @70°F.



ISO 9001:2000



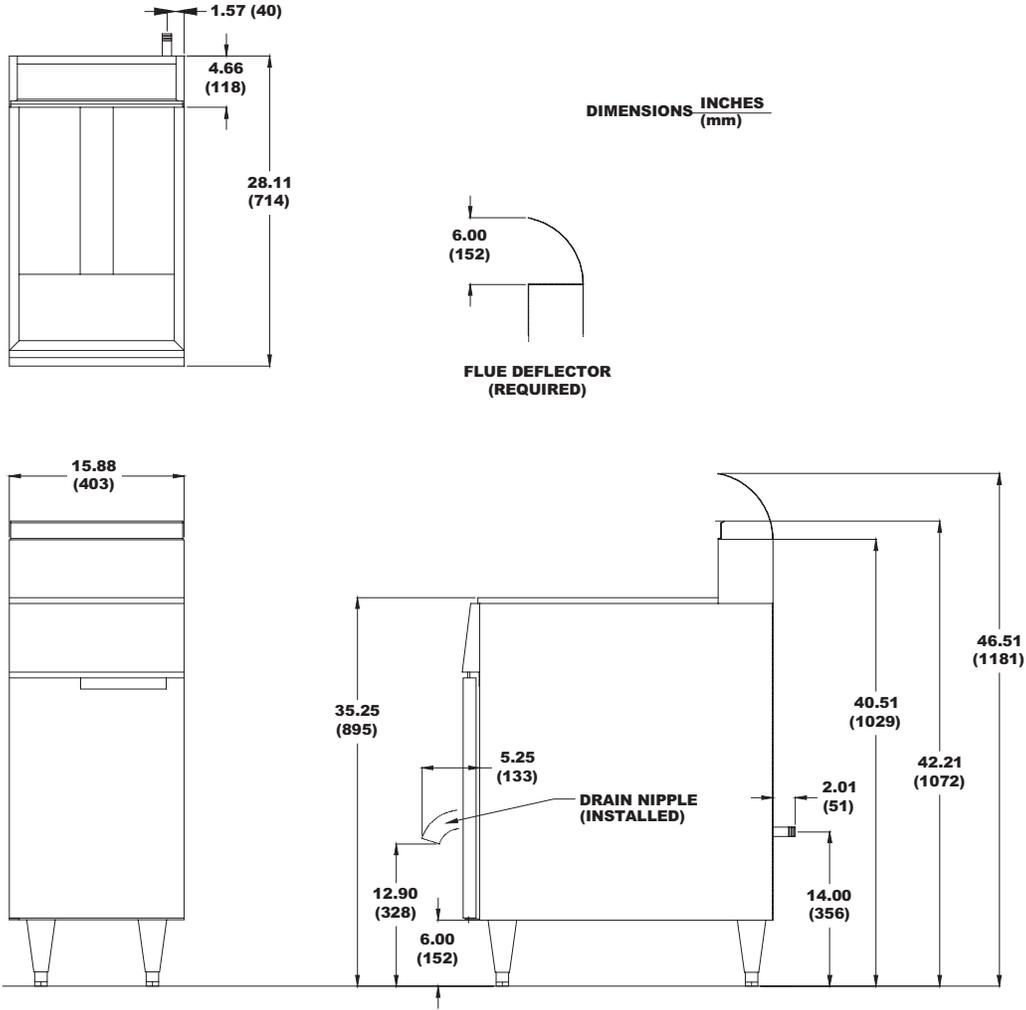
Frymaster, L. L. C.

8700 Line Avenue, P. O. Box 51000, Shreveport, Louisiana 71135-1000, USA, Phone 318-865-1711

TOLL FREE 1-800-221-4583 Fax 318-868-5987, www.frymaster.com

Distributed in Canada by GARLAND COMMERCIAL RANGES, LTD., 1177 Kamato, Mississauga, Ontario L4W 1X4

GF14 Gas Fryers



DIMENSIONS

MODEL NO.	SHORTENING CAPACITY	OVERALL SIZE			DRAIN HEIGHT	NET WEIGHT	APPROXIMATE SHIPPING DIMENSIONS					
		HEIGHT	WIDTH	LENGTH			WEIGHT	CLASS	CUBE	DIMENSIONS		
GF14	30-40 lbs. (15-20 liters)	40.51" (1029 mm)	15.88" (403 mm)	28.11" (714 mm)	12.90" (328 mm) w/extension	115 lbs. (52 kg)	152 lbs. (69 kg)	85	19.25	H 42" (1067 mm)	W 22" (559 mm)	L 36" (914 mm)

POWER REQUIREMENTS

NATURAL GAS	LP GAS	ELECTRICAL
100,000 BTU/hr. input (25,189 kcal/hr.) (29.3 kW)	100,000 BTU/hr. input (25,189 kcal/hr.) (29.3 kW)	none required for millivolt system

GAS FRYER SPECIFICATION

Description: Fryer shall be an open-pot floor model type, capable of cooking a minimum of 65 lbs. (30 kg) of frozen fries per hour. The frypot is to be constructed of cold rolled or stainless steel (each optional) and have a capacity of 30-40 lbs (15-20 liters) of shortening with a 12 x 15 inch (305 x 381 mm) frying area. The frypot shall have a large cold zone without tubes for easy cleaning. The unit is to be provided with a 1-1/4" IPS ball-type drain valve, located 12.9 inches (with extension) from the floor. The unit is to be provided with two heavy gauge fry baskets with insulated handles.

The burner system is to incorporate an atmospheric burner with multiple orifices rated at 100,000 BTU/hr. The burner system is to be a millivolt control system.

The unit shall be built and listed to NSF, AGA, and CSA standards. The fryer is to carry a one-year limited warranty on parts and labor with a 5-year warranty on the stainless frypot.

Model supplied to this specification shall be a GF14.

OPTIONAL ACCESSORIES

- Frypot cover
- Stainless steel apron drain with basket (interchangeable right or left side)
- Flexible metal connector with quick-connect coupler
- Sediment tray
- Fryer's friend clean-out rod
- Screen-type basket support
- Fishplate
- 6" (152 mm) casters
- Full size basket in lieu of twin baskets
- 3/4" x 48" (19 x 1219 mm) quick disconnect with gas line
- 3/4" x 36" (19 x 914 mm) quick disconnect with gas line

NOTES

- 1/2" (NPT) gas inlet size
- Millivolt control system
- Check plumbing codes for proper supply line sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 4" W.C. natural or 10" W.C. L.P.

CLEARANCE INFORMATION

A minimum of 18" (457 mm) should be maintained between the flue outlet and the lower edge of the exhaust hood filters. Allow a clearance of 6" (152 mm) between the sides and rear of the fryer to any combustible material. Allow 24" (610 mm) in front for servicing and operation.



Frymaster, L. L. C.
8700 Line Avenue, P. O. Box 51000, Shreveport, Louisiana 71135-1000, USA, Phone 318-865-1711

TOLL FREE 1-800-221-4583 Fax 318-868-5987, www.frymaster.com

Distributed in Canada by **GARLAND COMMERCIAL RANGES, LTD.**, 1177 Kamato, Mississauga, Ontario L4W 1X4

Superior Performance and Reliability.

RCS10M

1000 Watts

COMMERCIAL MICROWAVE OVEN

The Amana® RCS10MPSA

Built to withstand the most demanding foodservice environments, the Amana RCS10MPSA is a powerful workhorse you can depend on day in and day out. It's built to last with a stainless steel interior and exterior and durable handles and hinges.

Key Features

- ◆ 1000 Watts of power for fast heating.
- ◆ 1.2 cubic foot capacity easily accommodates prepackaged foods, single servings or up to a 13" platter.
- ◆ Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- ◆ 5 power levels for consistent, delicious results for frozen and fresh foods. Food can go from freezer to table in minutes.
- ◆ X2 multiple quantity pad calculates the proper cook times for multiple portions.
- ◆ User-friendly controls are easy to use making it ideal for self-serve sites.
- ◆ Time entry option for added flexibility.
- ◆ Braille touch pads.
- ◆ Digital display with countdown timer for simple operation and easy at-a-glance monitoring.
- ◆ Removable air filter with automatic clean filter reminder protects oven components from grease laden air.
- ◆ Durable stainless steel exterior and interior for years of commercial foodservice use.
- ◆ ComServ nationwide service network provides 24/7 product support.



A Dependable and Cost-Effective Way to ...

- ◆ Enjoy superior performance and food quality
- ◆ Increase food sales and profits
- ◆ Improve efficiency of your foodservice business

Maximize Your Profits

The versatile RCS10MPSA is the perfect choice for handling send-backs or heating a variety of entrees and desserts. It's ideal for use in:

Waitress Stations	Convenience Stores
Cafeterias	Vending Areas
Dessert Stations	and More!

RCS10MPSA

1000 Watts

COMMERCIAL MICROWAVE OVEN

SPECIFICATIONS

MODEL	RCS10MPSA
UPC Code	719881131542
Configuration	Countertop
Control System	Touch
Programmable Control Pads	10
Total Programmable Settings	100
Cooking Timer	60:00, Countdown
Power Levels	5
Defrost	Yes
Time Entry Option	Yes
Microwave Distribution System	Rotating Antenna
Magnetron(s)	1
Display	VFD
Stackable	Yes
Stage Cooking	4 stages
Interior Light	Yes
Door Opening System	Pull Handle
Signal	Adjustable end of cycle
Removable Filter	Yes
Clean Filter Reminder	Yes
Automatic Voltage Sensor	No
Multiple Quantity Setting	Yes, X2
Warranty	Limited 3-Year**

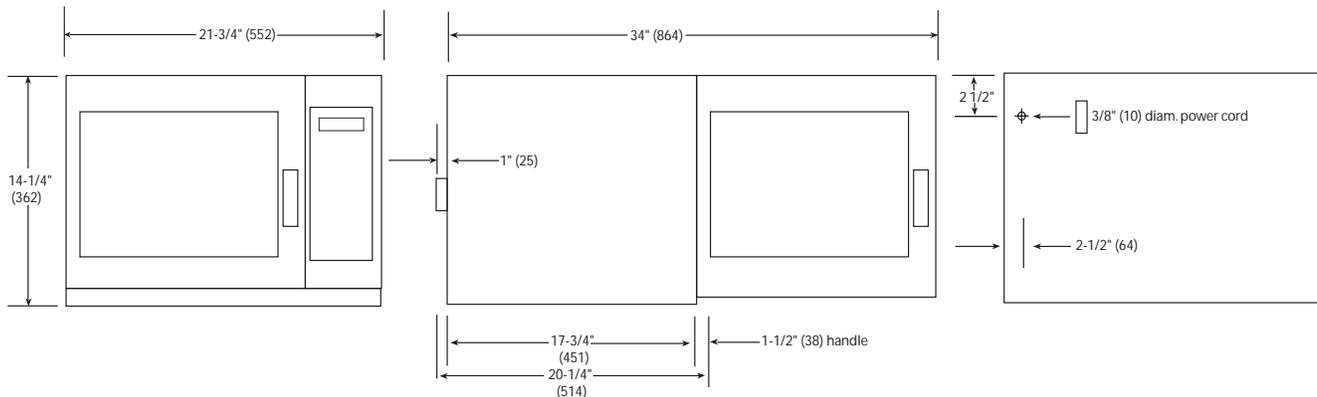
Cabinet	Exterior Dimensions	Usable Interior Dimensions
Height	14-1/4" (362 mm)	9" (226 mm)
Width	21-3/4" (550 mm)	14-1/4" (362 mm)
Depth (overall with handle)	20-1/4" (501 mm)	16-3/8" (416 mm)
Depth (door open 90°)	34" (864 mm)	
Usable Cavity Space	1.2 cubic ft. (34 L)	
Outercase Material	Stainless Steel	
Cavity Interior Finish	Stainless Steel with Ceramic Shelf	

Electrical Characteristics	
Power Consumption	1500 W, 13.2 A
Power Output	1000 W*
Power Source	120 V, 60 Hz, 15 A single phase
Plug Configuration	NEMA 5-15 
Frequency	2450 MHz
Power Cord Length	5' (1.5 m)

Weight/Shipping Information	
Net Weight	55 lbs. (25 kg)
Approximate Shipping	61 lbs. (28 kg)
Shipping Box Size	22-5/8" L x 24-5/8" W x 18" H (575 mm x 626 mm x 458 mm)

Amana's continuing commitment to quality products may mean a change in specification without notice. *Microwave output ratings based on IEC 705 test.

** Limited 3-year warranty: Full one year parts, labor and travel. Second and third year, Amana will provide a replacement magnetron tube only. See warranty certificate for details.





SINGLE SPECIALTY WARMERS

Stainless Steel & Lighted Warmers

Single Specialty Warmers

Features/Benefits:

- ★ Single specialty warmers in stainless steel and lighted models warm cheese, chili, fudge or other food products from a #10 tin, 3-1/2, 7 and 11 quart bain marie or 4 quart vegetable insets.
- ★ Specialty lighted and stainless front warmers have 3-1/2, 7 and 11 quart wells for heating a variety of viscous food items.
- ★ Select from ladle serve units, portion control pumps or pumps with heated spout to match product and serving requirements.
- ★ Adjustable thermostat for precise temperature control and storing product at proper serving temperature.
- ★ Lighted units have a selection of attractive colorful signs that are easily changed (without tools) to match products and build impulse sales.
- ★ Optional stainless steel 3-1/2, 7 and 11 quart Bain Marie or 4 quart vegetable insets with covers or serve directly from a #10 tin.



Stainless Ladle Style

Applications:

Star's specialty warmers are perfect for foods such as chili, cheese, spaghetti sauces, gravies, butter, dessert toppings or any other viscous products. Use them in convenience stores, concessions, recreational facilities, restaurants, institutions or wherever you might need to easily serve condiments.

Quality Construction:

Single specialty warmers are constructed with stainless steel corrosion resistant heat wells. A lighted on-off switch, attractive black vinyl clad instruction panel and 6' lead in cord with NEMA plug are standard. Pump models and pump with heated spout versions accommodate a #10 tin or optional SSB stainless steel Bain Marie. Non-pump versions use 4 quart stainless inset with cover or 4 quart stainless steel inset with hinged cover.



Lighted Pump Style

Warranty:

Specialty warmers are covered by Star's one year parts and labor warranty.





Star Manufacturing International, Inc

Single Specialty Warmers

Model No.	Description	Dimensions			Voltage	Watts	Weight	
		Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)			Shipping lbs. (kg)	Installed lbs. (kg)
STAINLESS STEEL WARMERS- 3-1/2, 7, AND 11 QUARTS								
3WSA-W	3-1/2 Quart Warmer w/1 oz. ladle Serve from #10 tin or optional SSB	9 (23.0)	11-1/2 (29.0)	9-1/2 (24.0)	120 230	500 500	12 (5.0)	10 (5.0)
3WSA-P	3-1/2 Quart Warmer w/pump Serve from #10 tin or optional SSB	9 (23.0)	15-1/2 (39.0)	15-1/2 (39.0)	120 230	500 500	15 (7.0)	11 (5.0)
3WSA-HS	3-1/2 Quart Warmer w/pump and heated spout Serve from #10 tin or optional SSB	9 (23.0)	15-1/2 (39.0)	15-1/2 (39.0)	120	515	15 (7.0)	12 (5.0)
3WSA-4H	3-1/2 Quart Warmer w/1 oz. ladle and 4 quart inset & hinged cover	9 (23.0)	11-1/2 (29.0)	12-1/2 (32.0)	120 230	500 500	16 (7.0)	13 (6.0)
7WS	Cheese Warmer w/1-1/2 ounce ladle (SSB-7 Optional)	11 (28.0)	12-1/2 (32.0)	11-1/2 (29.0)	120V	450	15 (7.0)	12 (5.0)
11WSA	"Heat & Serve" Cheese Warmer w/pump	13-1/4 (34.0)	15-1/8 (38.0)	18-3/4 (48.0)	120 240V	1630 1630	28 (13.0)	25 (11.0)
11WSA-P	"Heat & Serve" Cheese Warmer w/pump & heated spout	13-1/4 (34.0)	15-1/8 (38.0)	18-3/4 (48.0)	120V 240V	1655 1630	29 (13.0)	26 (12.0)
11WSA	"Heat & Serve" Cheese Warmer	13-1/4 (34.0)	15-1/8 (38.0)	11-1/2 (29.0)	120 240V	1630 1630	26 (12.0)	23 (10.0)
LIGHTED WARMERS - 3-1/2, 7, AND 11 QUART								
3WLA-W	Lighted Warmer w/1 oz. ladle Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs. Serve from #10 tin or optional SSB	9 (23.0)	11-1/2 (29.0)	9-1/2 (24.0)	120 230	530 530	12 (5.0)	10 (5.0)
3WLA-P	Lighted Warmer w/pump Includes Nacho, Fudge, Chili Chili Dog, & BBQ signs Serve from #10 tin or optional SSB	9 (23.0)	15-1/2 (39.0)	15-1/2 (39.0)	120 230	530 530	15 (7.0)	11 (5.0)
3WLA-HS	Lighted Warmer w/pump and heated spout Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs Serve from #10 tin or optional SSB	9 (23.0)	15-1/2 (39.0)	15-1/2 (39.0)	120 230	545 545	15 (7.0)	11 (5.0)
3WLA-B	Lighted Butter Warmer with butter pump and sign (SSB optional)	9 (23.0)	15-1/2 (39.0)	15-1/2 (39.0)	120 230	545 545	15 (7.0)	12 (5.0)
3WLA-4H	Lighted Warmer w/1 oz. ladle and 4 quart inset & hinged cover Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs	9 (23.0)	11-1/2 (29.0)	12-1/2 (32.0)	120	500	16 (7.0)	13 (6.0)
7WL	Cheese Warmer w/1-1/2 ounce ladle (SSB-7 Optional)	11 (28.0)	12-1/2 (32.0)	11-1/2 (29.0)	120V	450	15 (7.0)	12 (5.0)
11WLA-P	"Heat & Serve" Cheese Warmer w/pump	13-1/4 (34.0)	15-1/8 (38.0)	18-3/4 (48.0)	120 240V	1630 1630	28 (13.0)	25 (11.0)
11WLA-HS	"Heat & Serve" Cheese Warmer w/pump & heated spout	13-1/4 (34.0)	15-1/8 (38.0)	18-3/4 (48.0)	120V 240V	1655 1630	29 (13.0)	26 (12.0)
11WLA	"Heat & Serve" Cheese Warmer	13-1/4 (34.0)	15-1/8 (38.0)	11-1/2 (29.0)	120 240V	1630 1630	26 (12.0)	23 (10.0)



"Your Solutions Partner"

Specifications

F.O.B. Sedalia, Missouri 65301



WB303

OPTIONS:

- Cold pan style top
- Stainless steel cutting board in lieu of poly
- Drop type brackets for cutting board
- Stainless steel feet - **SS-FEET**
- Adapter plates - **31, 32, 33**
- Telescope cover - **546, 548**
- Spillage pans - **576, 676**
- Hardwood cutting board in lieu of poly
- Drop type brackets for cutting board
- Standard serving shelf - **656-x**
- Deluxe serving shelf - **956-x**
- Standard buffet shelf - **63x**
- Deluxe buffet shelf - **83x**
- 3-bar tray slide - **3BTS-x**
- Stainless steel dish shelf under cutting board - **441S-x**

AGENCY LISTINGS:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
314.231.1130 In Missouri
314.231.5074 Fax
www.dukemfg.com

Approval Stamp(s):

40

STEAMTABLES - HOT FOOD UNITS - GAS WET BATH

Catalog No. AFS-GASWET

A.I.A. File No. 35-C-13

PROJECT INFORMATION:

PROJECT: _____
 ITEM: _____
 QUANTITY: _____

MODEL:

Aeroheat Steamtables Hot Food Units - Gas Wet Bath

- WB302** 2 openings
- WB303** 3 openings
- WB304** 4 openings
- WB305** 5 openings

TOP:

- 20 gauge, 300 Series stainless steel
- Die-stamped openings - 12-1/16" x 20-1/16"
- Poly carving board - 7"W x 1/2" thick with 18 ga. stainless steel support base and die-stamped brackets

LINER:

- 18 gauge, 300 Series stainless steel - 8" deep
- 1" cast brass drain and plug in wet bath

BODY, UNDERSHELF AND LEGS:

- 20 gauge, 430 Series stainless steel body
- 18 gauge, 430 Series stainless steel undershelf
- 430 Series stainless steel tubular legs with adjustable plastic feet

CONTROLS:

- Natural or Propane, as specified
- Gas safety pilots standard
- Burners controlled by adjustable valve
- Gas pressure regulator in each unit

SHORT FORM SPECIFICATIONS:

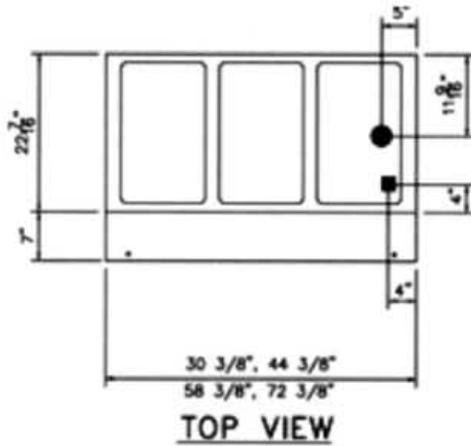
Duke Aeroheat Steamtables - Hot Food Units - Gas Wet Bath.
Top shall be heavy gauge, 300 Series stainless steel, with body, undershelf and legs formed of heavy gauge, 430 Series stainless steel. Top shall have die-stamped openings measuring 12-1/16" x 20-1/16". Liner to be 18 gauge, 300 Series stainless steel, 8" deep. Units to be furnished with polycarbonate carving board measuring 7" x 1/2" thick with 18 gauge stainless steel support base and die-stamped brackets. Liner with 1" cast brass drain and plug. Safety pilots are standard and burners to be controlled by adjustable valve. Gas pressure regulator included. 1/2" gas connection on each unit. Unit to be shipped knocked down.

NOT AVAILABLE ON CASTERS. • SPECIFY NATURAL OR PROPANE

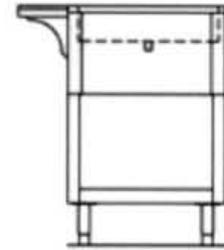
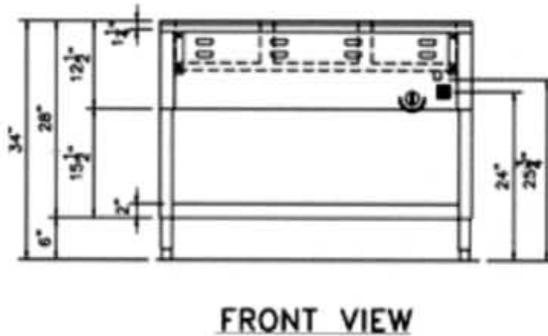
Aerohot®

AEROHOT STEAMTABLES HOT FOOD UNITS - GAS WET BATH

- WB302** 2 compartment opening
- WB303** 3 compartment opening
- WB304** 4 compartment opening
- WB305** 5 compartment opening



LEGEND	
■	- GAS CONNECTION
●	- DRAIN CONNECTION - 1" cast brass



DIMENSIONS:

Freight Class: 85

Model	Length		Width		Height		Top Openings	Cube ft. crated	Weight	
	in.	cm	in.	cm	in.	cm			lbs.	kg
WB302	30-3/8	77.2	22-7/16	57.1	34	86.4	2	23.4	92	41.8
WB303	44-3/8	112.8	22-7/16	57.1	34	86.4	3	32.5	109	49.6
WB304	58-3/8	148.3	22-7/16	57.1	34	86.4	4	41.5	139	63.2
WB305	72-3/8	183.9	22-7/16	57.1	34	86.4	5	50.5	166	75.5

POWER SUPPLY: High altitude orifice available - specify elevation. SPECIFY NATURAL OR PROPANE. 1/2" connection.

Model	Total BTU
WB302	15,000
WB303	15,000
WB304	27,500
WB305	27,500

NOTE: No combustible materials should be stored on bottom shelf. NOT AVAILABLE IN PORTABLE MODELS. No provisions shall be made for overshelves or trayslides to be mounted.



"Your Solutions Partner"

DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102

800.735.3853 Toll Free
314.231.1130 In Missouri
314.231.5074 Fax
www.dukemfg.com

MGG SERIES MEDIUM DUTY GAS GRIDDLE



MODEL MGG24



SPECIFICATIONS:

Medium duty gas griddle, Vulcan-Hart Model No. (MGG24) (MGG36) (MGG48). Stainless steel front, sides and 4" adjustable legs. Sloped stainless steel side splashers and 3" back splash. 1/2" thick flat polished steel griddle plate. Stainless steel front grease trough drains into a 4 1/2 qt. grease drawer. One 17,500 BTU/hr. aluminized steel burner and one 120 volt snap action thermostat for each 12" griddle width. Adjusts from 150° to 450°F. Rear gas connection and gas pressure regulator. 4' cord and plug.

AGA design certified and NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

MODELS:

- MGG24** 24"w x 25"d x 17 1/8"h - 35,000 BTU/hr.
- MGG36** 36"w x 25"d x 17 1/8"h - 52,500 BTU/hr.
- MGG48** 48"w x 25"d x 17 1/8"h - 70,000 BTU/hr.

STANDARD FEATURES

- Stainless steel front, sides and 4" adjustable legs.
- Sloped stainless steel side splashers and 3" back splash.
- 1/2" thick flat polished steel griddle plate.
- Stainless steel front grease trough drains into a 4 1/2 qt. grease drawer.
- 17,500 BTU/hr. aluminized steel burner for each 12" of griddle width.
- One 120 volt snap action thermostat for each 12" griddle width. Adjusts from 150° to 450°F. 4' cord and plug.
- Rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Stainless steel stand with shelf, legs or casters.

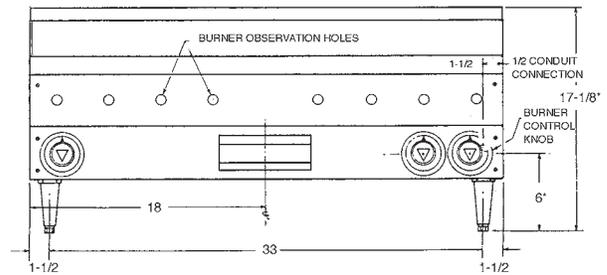
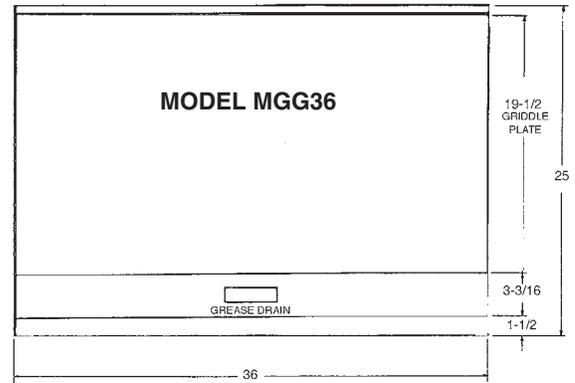
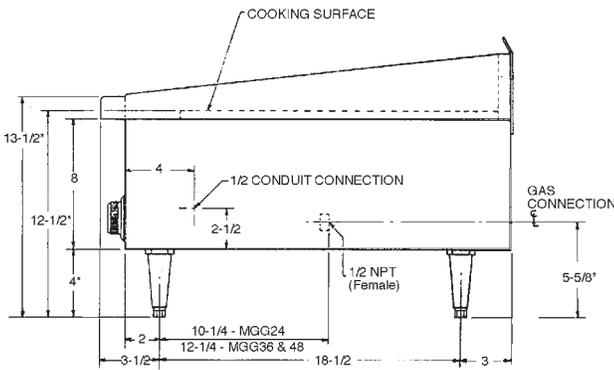


MGG SERIES

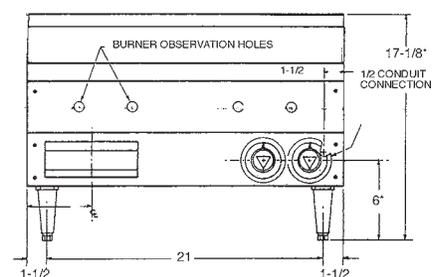
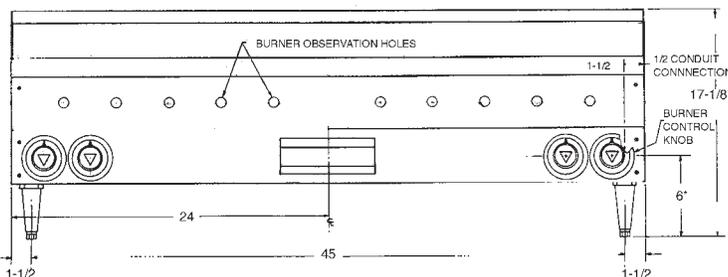
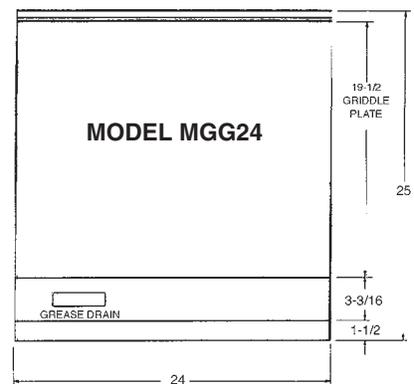
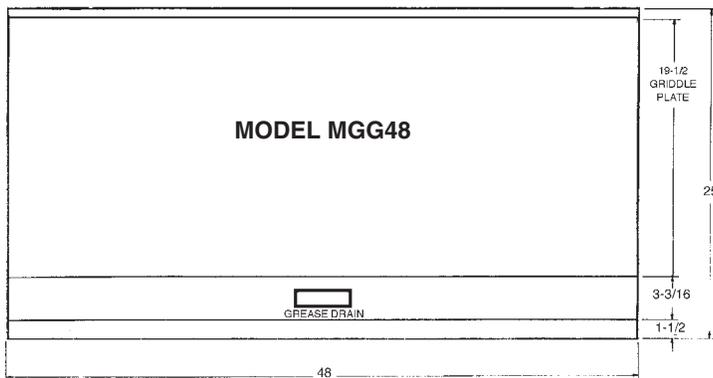
MEDIUM DUTY GAS GRIDDLE

IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 3.7" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1a (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. This appliance must be installed with a 6" (152 mm) clearance at both sides and rear adjacent to combustible and non-combustible construction.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



* Will change O + I with leg adjustment.



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

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602

OPEN AIR CURTAIN MERCHANDISER

BZ16 *The Breeze*

Air Curtain Refrigerated Merchandiser



MODEL BZ16

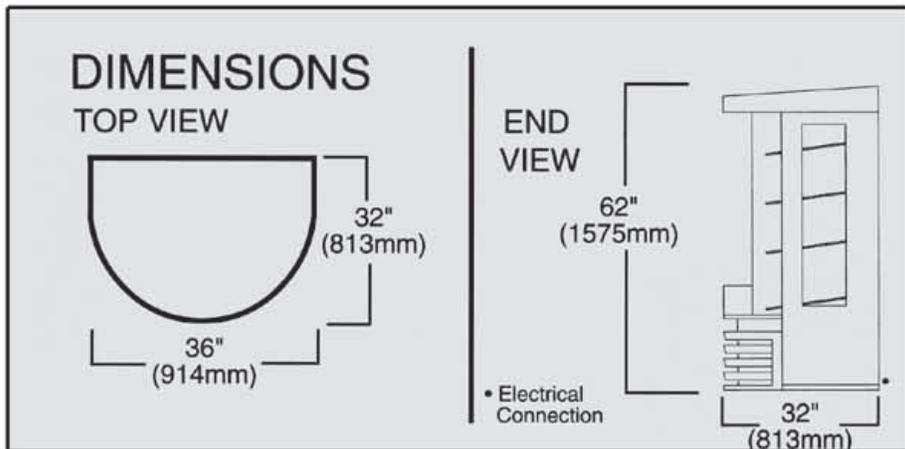
FEATURES

- Easy consumer access with no doors to open
- Contemporary curved design to fit all modern store layouts
- Maximum sales and profits for the retailer
- Cold-Flo gravity organizers standard
- Rounded front maximizes product display

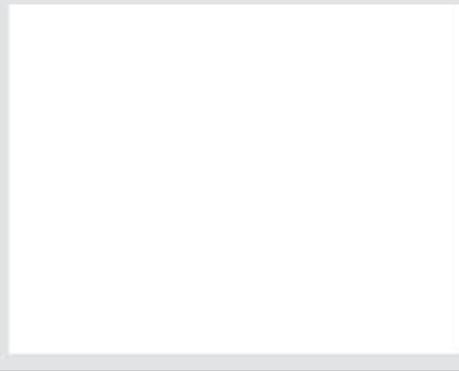


BEVERAGE-AIR

BZ16



Available from:



FEATURES

- Uniquely designed rounded air curtain cabinet
- Recessed vertical interior lighting
- Modern grille easy to remove for cleaning and servicing
- Heavy duty high performance one-piece lift-out refrigeration system
- Hot gas condensate evaporator, no drain required
- Cord and plug standard
- Gravity-Flo organizers standard
- Footprint and height tailored for placement in all market segments
- Glass ends for maximum product display

SPECIFICATIONS (English and metric)

C-UL Optional
Requires Disconnect Switch



OVERALL EXTERIOR DIMENSIONS			OVERALL INTERIOR DIMENSIONS			SHELVES	HP	CABINET VOLTS	AMPS	CRATED WEIGHT
WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT					
36"	32"	62"	33"	20" max	42"	4	3/4	115V	12	563 lbs
914mm	813mm	1575 mm	838 mm	508 mm	1067 mm	4	3/4	220v/50Hz 220v/60Hz	6.3	256 kg

Beverage-Air has followed Good Engineering Practices. We as a manufacturer cannot warrant unit if conditions are exceeded.
Unit shall not be placed where outside air is forced into cabinet by air conditioning units.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE
FOR FURTHER INFORMATION CALL SALES DEPT. 1-800-845-9800



BEVERAGE-AIR

SALES OFFICE: P.O. Box 5932, SPARTANBURG, SOUTH CAROLINA, USA 29304
PHONE 864-582-8111 FAX NO. 864-582-5083
PLANTS: SPARTANBURG, SOUTH CAROLINA, USA
BOOKVILLE, PENNSYLVANIA, USA
HONEA PATH, SOUTH CAROLINA, USA

LIMITED WARRANTY

Five year warranty on compressor,
90 Day service labor warranty
and one year on parts.
(USA only)

SLIDE DOOR MERCHANDISER

MT38 *Marketeer*

For Merchandising Cold Beverages and Prepackaged Food



FEATURES

MODEL MT38

- TWO SLIDE DOORS
- BRIGHTLY LIGHTED SIGN PANEL
- FRONT LIFT-OUT SYSTEM
- FOAMED-IN-PLACE CFC-FREE URETHANE INSULATION
- COLD-FLO GRAVITY ORGANIZERS AVAILABLE
- EARTH FRIENDLY REFRIGERATION (HFC-134A)
- WHITE, BLACK, OR WOODGRAIN FINISH AS STANDARD

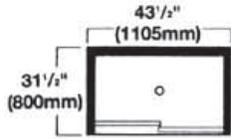


BEVERAGE-AIR

MT38 Marketeer

DIMENSIONS

TOP VIEW



○ Floor Drain

END VIEW



• Electrical Connection

Available from:

FEATURES

- 38 cu. ft. (1100L) capacity
- 78" (1981mm) high
- Operating temperatures as low as 35°F (2°C)
- New Faster Recovery System (FRS) maintains product temperature — even under heavy usage conditions
- Exterior finish: Available in white baked-on enamel or woodgrain or black vinyl as standard.
- White epoxy powder-coated interior steel walls
- Eight white epoxy-coated steel shelves
- Stainless steel floor with sanitary cove corner construction and floor drain
- Horizontal interior lighting standard; vertical lighting optional
- Triple-pane tempered safety glass doors
- Automatic hold-open feature on doors
- Modern grille easy to remove for cleaning and servicing

SPECIFICATIONS (English and Metric)



OVERALL EXTERIOR DIMENSIONS			OVERALL INTERIOR DIMENSIONS			SHELF SIZE	HP	CAB. VOLT	AMPS	CRATED WEIGHT
WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT					
43 1/2"	31 1/2"	78"	40 1/2"	25 1/2"	61 3/4"	19" x 21 1/8"	1/2	115V	10.5	478 lbs.
1105mm	800mm	1981mm	1029mm	648mm	1568mm	483x537mm	1/2	220v/50Hz 240v/50Hz	5.25	217 kg

*Height from cabinet floor to evaporator is 65" (1387mm)

**SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE
FOR FURTHER INFORMATION CALL SALES DEPT. 1-800-845-9800**



SALES OFFICE: P.O. BOX 5932, SPARTANBURG, SOUTH CAROLINA, USA 29304

PHONE 864-582-8111 FAX NO. 864-582-5083 WEB PAGE: <http://www.Beverage-Air.com>

PLANTS: SPARTANBURG, SOUTH CAROLINA • BROOKVILLE, PENNSYLVANIA • HONEA PATH, SOUTH CAROLINA

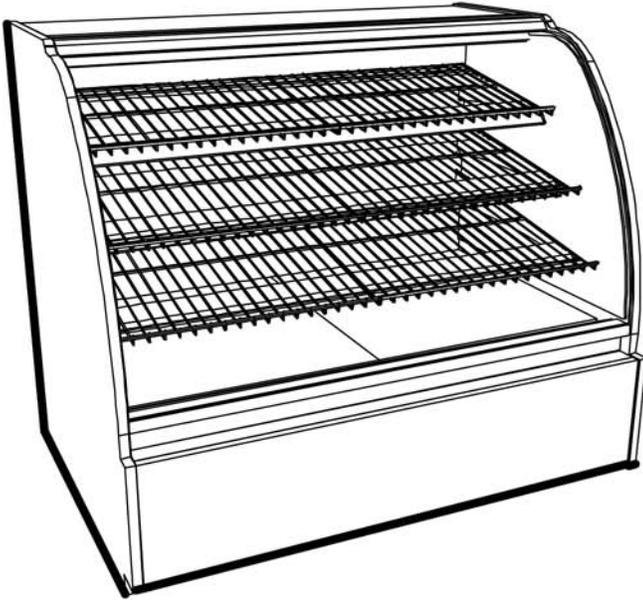
LIMITED WARRANTY

Five year warranty on compressor
90 days Service labor warranty
and one year on parts.
(U.S.A. only)

Service Non-Refrigerated Bakery Merchandiser

- HV38
- HV48
- HV56
- HV74

- 40" L x 41" D x 51" H
- 50" L x 41" D x 51" H
- 58" L x 41" D x 51" H
- 76" L x 41" D x 51" H



STANDARD FEATURES

- 12" power cord.
- T-8 top and shelf lights with protective coating.
- One year parts & labor warranty.
- Shelves removable and adjustable vertically on 1" centers.
- Tempered lift-up front glass.

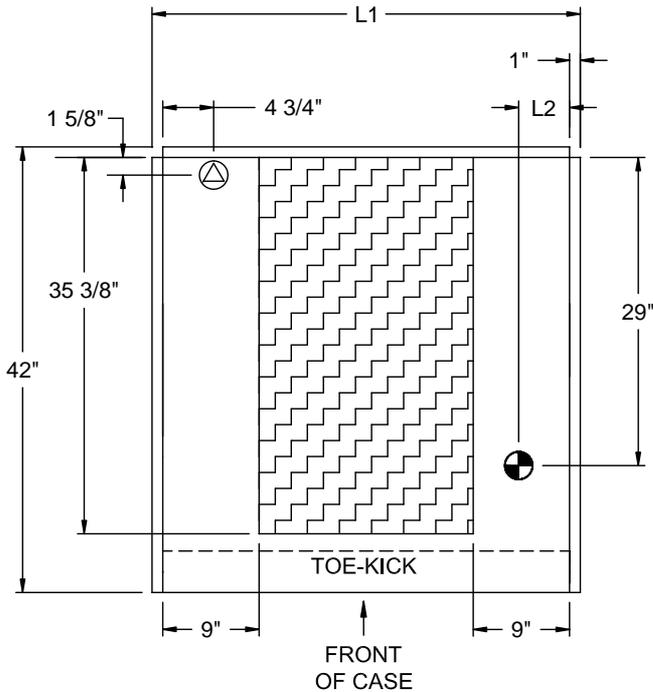
	STANDARD SPECIFICATION	OPTION(s)
FRONT GLASS LOCK	<input type="checkbox"/> None	<input type="checkbox"/> Front glass w/lock
INTERIOR COLOR	<input type="checkbox"/> Black	<input type="checkbox"/> White <input type="checkbox"/> Stainless Steel
TRIM COLOR	<input type="checkbox"/> Silver	<input type="checkbox"/> Black <input type="checkbox"/> Gold
EXTERIOR COLOR	<input type="checkbox"/> Wilsonart standard laminate colors	<input type="checkbox"/> Special paint colors <input type="checkbox"/> Standard paint colors <input type="checkbox"/> Wilsonart premium laminate colors <input type="checkbox"/> Oak Veneer stained <input type="checkbox"/> Oak Veneer w/clear sealer <input type="checkbox"/> Stainless Steel
BASE SUPPORT	<input type="checkbox"/> Levelers	<input type="checkbox"/> Casters
FRONT PANEL	<input type="checkbox"/> Flat front	<input type="checkbox"/> ABS w/angled lower (painted)
END PANEL LEFT	<input type="checkbox"/> Full w/mirror	<input type="checkbox"/> Cutaway w/glass <input type="checkbox"/> No end panel
END PANEL RIGHT	<input type="checkbox"/> Full w/mirror	<input type="checkbox"/> Cutaway w/glass <input type="checkbox"/> No end panel
UPPER REAR	<input type="checkbox"/> Clear glass rear sliding doors w/o lock	<input type="checkbox"/> Reflective glass rear sliding doors w/lock <input type="checkbox"/> Clear glass rear sliding doors w/lock <input type="checkbox"/> Reflective glass rear sliding doors w/o lock
SHELVING	<input type="checkbox"/> (3) wire shelves 20"D, 26"D, & 26"D	<input type="checkbox"/> (3) clear glass shelves <input type="checkbox"/> (3) smoked glass shelves
BUMPER	<input type="checkbox"/> None	<input type="checkbox"/> 1" bumper on front & customer left & right ends <input type="checkbox"/> 1" bumper on front <input type="checkbox"/> 1" bumper on front & customer left end <input type="checkbox"/> 1" bumper on front & customer right end

Intended Use of Display Area: Unpackaged non-refrigerated products

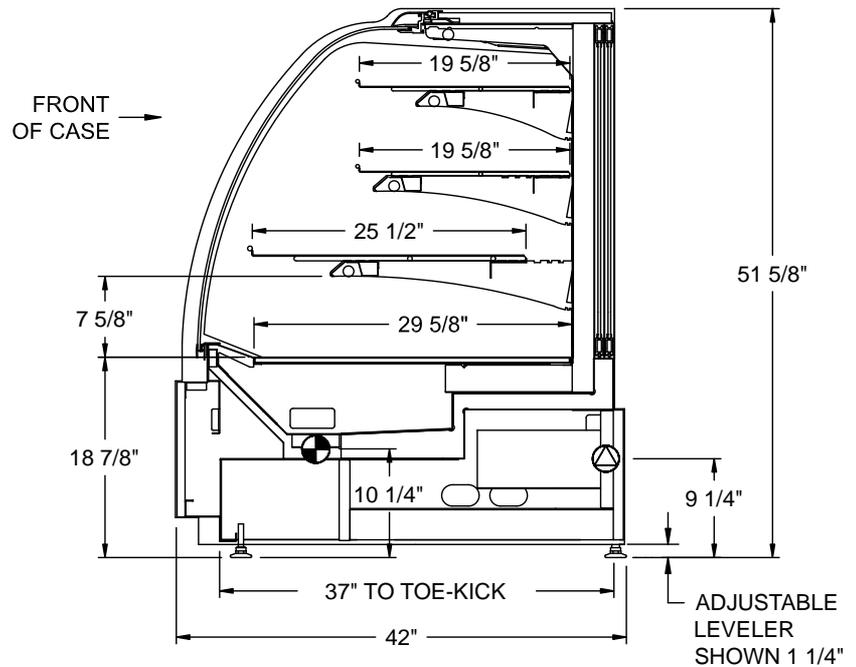
Integrated Product Temperature (IPT): Ambient°F

Intended Environment: Designed to operate in ambient conditions of 75°F / 55% relative humidity.

PLAN VIEW



SIDE VIEW



NOTE: ALL DIMENSIONS APPROXIMATE

- ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD)
- LOCATION OF CONDENSATE DRAIN TUBE (SUPPLIED WITH 3/4" OR 1/2" PVC DRAIN TUBE)
- PREFERRED LOCATION FOR SERVICE ENTRY
- REFRIGERANT LINE CONNECTION

Model	Self-Contained Refrigeration/Dry					Remote Refrigeration w/Leads			Ship Wt	Frt Cls
	L1*	L2*	Volts++	Amps	NEMA Plug	Volts++	Amps***	BTUH		
HV38	40	N/A	120/1/60	0.62	NEMA 5-15P	N/A	N/A	N/A	590	125
HV48	50	N/A	120/1/60	1.12	NEMA 5-15P	N/A	N/A	N/A	695	125
HV56	58	N/A	120/1/60	1.12	NEMA 5-15P	N/A	N/A	N/A	700	125
HV74	76	N/A	120/1/60	2.12	NEMA 5-15P	N/A	N/A	N/A	900	125

++ Operating range for 120 volt rating is 110-120 volts; operating range for 220 volt rating is 208-230 volts.

** Requires 3 wires + ground

*** Does not include electric defrost on freezer models

REGULATORY APPROVALS

- UL Sanitation in Accordance w/ NSF Std 2
- UL/cUL Listed

Important Note:

42" Minimum door entry clearance required (Without shipping skid).

Important Note:

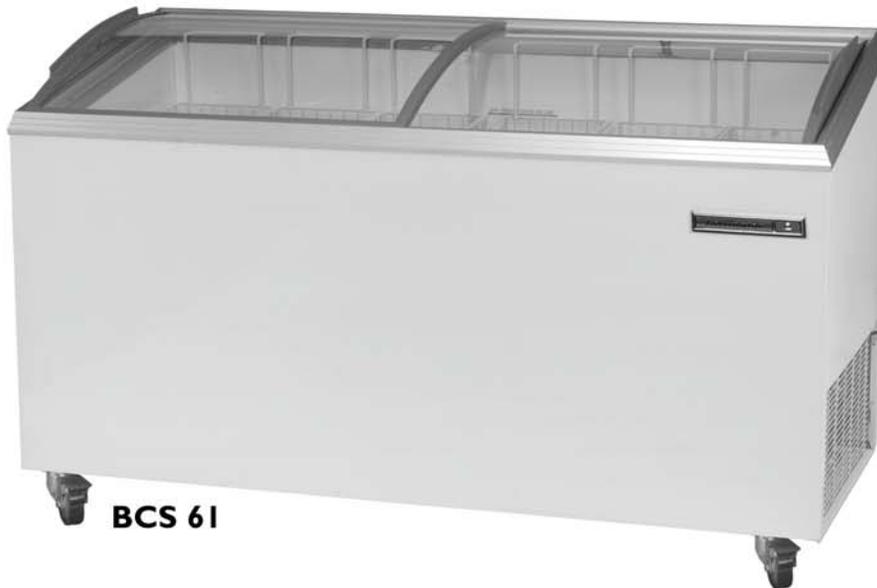
Units are supplied with levelers. They must be adjusted during installation to ensure the unit is level and plumb. Dimensions reflect levelers extended 1 1/4".

Features and Benefits

- ⊗ Curved glass lids with locks and brush style gaskets.
- ⊗ Heavy duty metal interior and exterior is more dent resistant.
- ⊗ Copper evaporator coil wraps around the tank for better heat transfer.
- ⊗ Bare tube condenser for maintenance free operation.
- ⊗ Durable powder-paint finish
- ⊗ Beveled style extrusion on the top
- ⊗ Manual defrost, bottom mounted drain with plug
- ⊗ Standard with full set of baskets and casters
- ⊗ Heavy steel skids to support cabinet on casters
- ⊗ Slide out compressor tray for easy serviceability
- ⊗ Thermostat control allows pull down to -18°F
- ⊗ Environmentally friendly R-134a refrigerant
- ⊗ Reliable capillary tube refrigerant control
- ⊗ Supplied with power cord



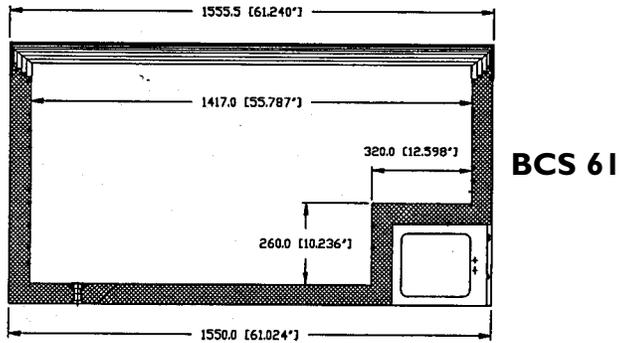
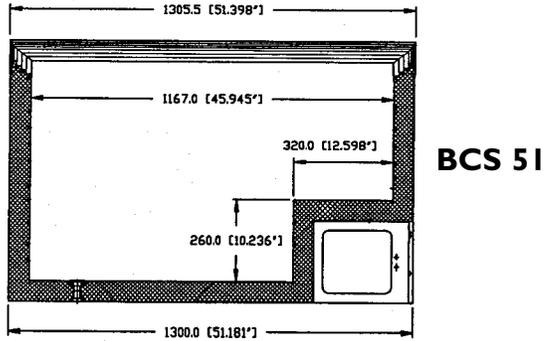
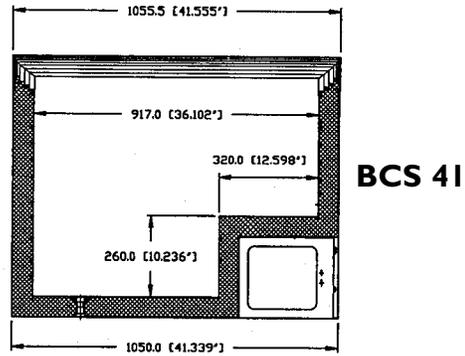
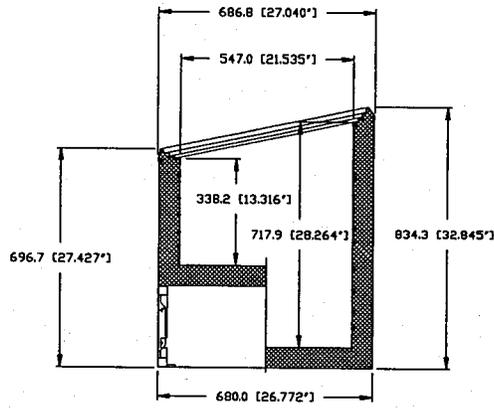
BCS 41



BCS 61

PART NUMBER	MODEL	DESCRIPTION	BASKETS	DIMENSIONS (Exterior)			AMPS	CU. FT.	SHIP WT.
				LENGTH	DEPTH	HEIGHT			
45-0235-00	BCS-41	Slanted Top Merchandiser Freezer	4	41 ¹⁵ / ₁₆ "	27 ³ / ₄ "	34 ³ / ₄ "	4.4	8.12	165
45-0236-00	BCS-51	Slanted Top Merchandiser Freezer	5	51 ⁴⁹ / ₆₄ "	27 ³ / ₄ "	34 ³ / ₄ "	6.4	10.95	185
45-0237-00	BCS-61	Slanted Top Merchandiser Freezer	6	61 ³⁹ / ₆₄ "	27 ³ / ₄ "	34 ³ / ₄ "	6.0	13.59	205

Dimensions



Warranty

One year full warranty parts and labor.



Kelvinator



TRUE FOOD SERVICE EQUIPMENT, INC.

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

53

DT-Series - Dual Temperature Reach-In Refrigerator/Freezer



T-49DT

TRUE has been rated the #1 brand in America.

Solid Door, Dual Temperature Reach-In Refrigerator/Freezer

T-23DT, T-49DT, T-49DT-4

SPECIFICATIONS / FEATURES

DOORS:

- 300 series stainless steel exterior with white aluminum interior to match cabinet liner. Doors extend full width of cabinet shell. Door gaskets of one piece construction.
- Lifetime guaranteed adjustable torsion type closure system with aluminum block supports. The face of each door fitted with a 12" long recessed handle with sheetmetal interlock. Handles are foamed-in-place to insure permanent attachment.

INSULATION:

- Entire cabinet structure and doors insulated using foamed-in-place CFC free polyurethane foam.

SHELVING:

- Adjustable vinyl coated wire shelves (3 per section). Shelves capable of supporting up to 250 lbs.
- Full height shelf support pilasters, with double oblong holes on 1/2" centers. Pilasters made of the same material as cabinet interior. Four (4) chrome plated, stainless steel shelf clips to be included for each shelf.

LIGHTING:

- Compartmentalized, incandescent interior lighting. Lights activated by rocker switch mounted above door(s).

REFRIGERATION SYSTEM:

- Two independent, self-contained refrigeration systems CFC free environmentally friendly and factory balanced. 134A refrigerator refrigerant - R404A freezer refrigerant.
- Bottom mounted condensing units - easy access for maintenance.
- Factory pre-engineered capillary tube system with oversized condenser and evaporator to reduce product pull down time and to consistently maintain 33°F to 38°F (refrigerator) and -10°F (freezer) interior cabinet temperature. (non-adjustable capillary tube system superior to problematic expansion valve)

- Evaporator - epoxy coated at the time of manufacture to eliminate the potential of corrosion.

ELECTRICAL CHARACTERISTICS:

- Unit completely pre-wired at factory, and ready for final connection. A cord and plug set to be included.
- A sole use circuit is required.

SPECIFICATIONS / FEATURES

CABINET CONSTRUCTION:

- 300 series stainless steel front grill, shroud and doors. Anodized quality aluminum exterior ends and back.
- NSF approved, white vinyl coated aluminum and 300 series stainless floor with coved corners.
- Barrel locks standard. Locks keyed alike. Digital exterior mounted temperature monitors for both refrigerator and freezer.
- Cabinet mounted on a welded, galvanized frame rail, painted for additional corrosion protection. Frame rail fitted with 4" diameter castors, front castors include brakes.

Also available:

- *Glass Door Models*



T-23DT
115/60/1
NEMA 5-15R



T-49DT & T-49DT-4
115/60/1
NEMA 5-20R

Remote cabinets available 14% off list
(condensing units supplied by others).
Consult factory technical service dept. for BTU information.

Specifications subject to change without notice.

Printed in
U.S.A.



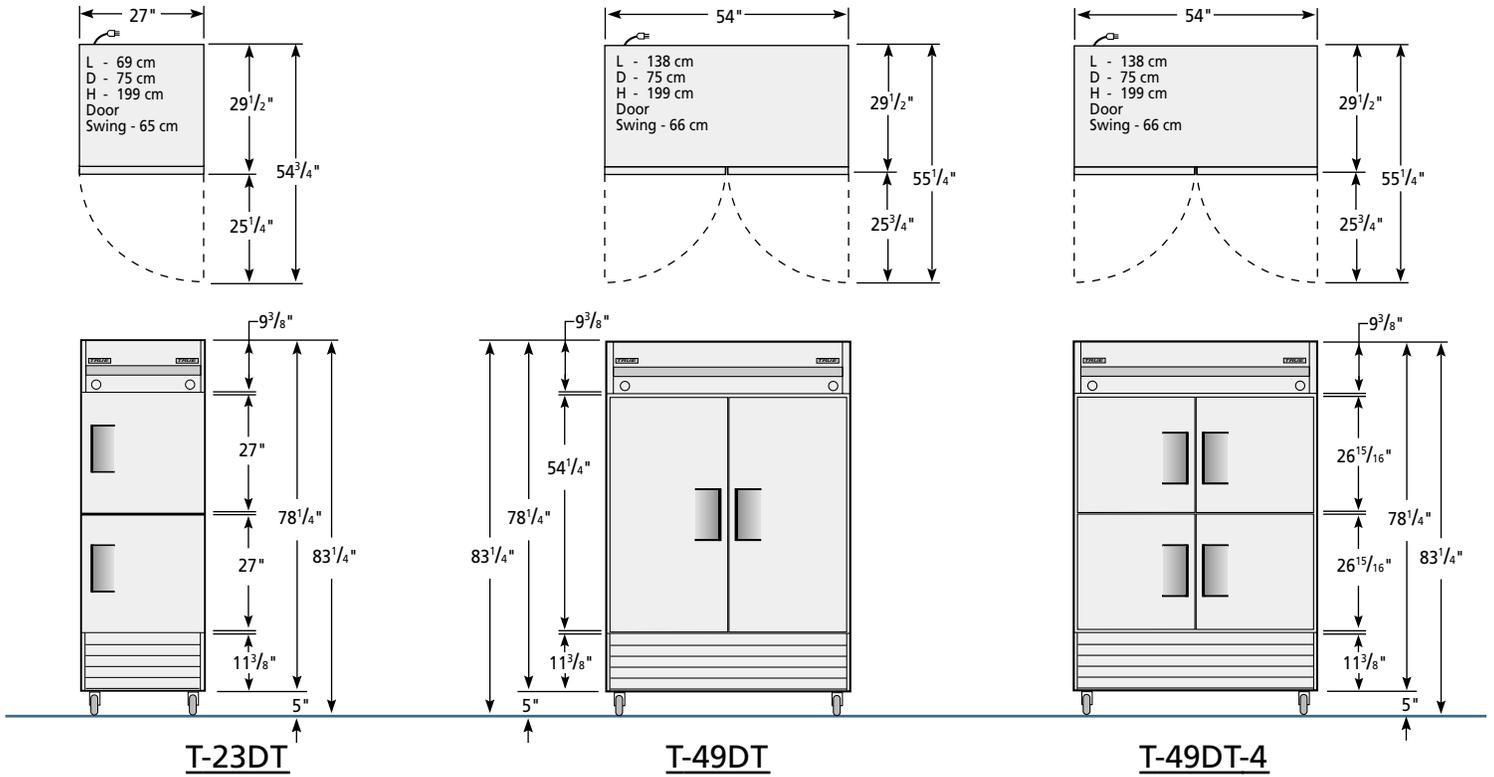
APPROVALS:

2/03

Exceptions:



DT-Series: Solid Door, Dual Temperature Reach-In Refrigerator/Freezer



Rough-In Data															
Model	Swing Doors	Capacity (Cu. Ft)		# of Shelves	Dimensions (inches)			HP		Volts	PH	Amps	NEMA Config.	Cord Length (feet)	Crated Weight
		Ref.	Freezer		L	D	H*	Ref.	Freezer						
T-23DT	2	11	8	3	27	29 1/2	78 1/4	1/5	1/3	115/60/1	1	12.0	5-15	9	318
T-49DT	2	23	23	6	54	29 1/2	78 1/4	1/3	1/2	115/60/1	1	16.0	5-20	9	450
<i>Two Section Half Door</i>															
T-49DT-4	4	23	23	6	54	29 1/2	78 1/4	1/3	1/2	115/60/1	1	16.0	5-20	9	480

* Height does not include 5" for castors or 6" for optional legs.

Specifications subject to change without notice.

Standard Features

- Environmentally friendly refrigerants (refrigerator 134A; freezer R404A).
- Two, independent, self-contained, oversized and balanced, environmentally friendly refrigeration systems - (refrigerator holds 33°F to 38°F; freezer holds -10°F).
- T-23DT features the refrigerator on top and the freezer on bottom.
- T-49DT & T-49DT-4 features the refrigerator on the left and the freezer on the right. Freezer section includes backguard for improved airflow.
- 300 series stainless steel doors & front.
- Anodized quality aluminum top, sides and back.
- Interior - NSF approved, white vinyl coated aluminum sides and top, 300 series stainless steel floor with coved corners.
- Recessed handles (lifetime guaranteed).
- Dual, exterior mounted, digital temperature monitor.
- Door locks standard.
- Magnetic door gaskets.
- Foamed-in-place polyurethane high density cell insulation (CFC free)
- Adjustable vinyl coated wire shelves.
- Epoxy coated evaporator.
- Compartmentalized, Incandescent interior lighting.
- 4" diameter swivel castors standard equipment - locking castors provided for front set.
- Slide out compressors can be serviced easily and accessed by a single repairman.
- 1 year parts & labor warranty (USA).
- 5 year compressor warranty.

Optional Accessories

- Available with 6" stainless steel or optional seismic legs.
- Additional shelves available.
- Novelty baskets available.

Model	Front	Right	Plan	3D
T-23DT	TFEY55E	TFGY075	TFEY03P	TFEY553
T-49DT	TFEY56E	TFEY02S	TFE002P	TFEY563
T-49DT-4	TFEY66E	TFGY02S	TFE002P	TFEY663

Clearance Required For Coolers (USA)		
Sides Inches/mm	Top Inches/mm	Rear Inches/mm
0 / 0	0 / 0	3 / 77



TRUE FOOD SERVICE EQUIPMENT

LANCER

Assuring a more profitable post-mix fountain area by adding fun and excitement!



22" Variable Brand Configuration

FS SERIES

FLAVOR SELECT FEATURES

BRAND MERCHANDISING

Expand your product offering to build your bottom line!

The FS technology features a programmable brand light show for brand and flavor selection. You choose the user interface options, 4 to 8 fountain brands and up to 6 bonus flavors.

Illuminated interchangeable merchandiser

- Back lit merchandising message
- Consumer use instructions
- Easily update price points or flavor of the month
- Easily interchangeable for future upgrades

Field configurable

- Easily upgrade number of brands and/or carbonation option at front of machine
- Service friendly front access
- Changes and settings accessible in front of machine

Lancer "Air Mix™" dispense module

- Major reduction in counter space per brand
- Flow rate up to 3 oz/second
- Uses LFCV (Lancer Flow Control Valve)
 - Each nozzle capable of four fountain brands
- Capable of up to 6 ambient bonus flavors configurable from 1-3 bonus flavors on each nozzle
- Soft/chewable and cube ice capable

User Interface Options for FS Series

FS 8 - 8 Flavors, 56 Flavor Possibilities



FS 6 - 6 Flavors, 42 Flavor Possibilities



FS 4 - 4 Flavors, 28 Flavor Possibilities



Lancer "Lite Touch" user interface panels



Up to 8 enhanced fountain brands available



Product OUT Indicator
Purchase indicator



Add up to 6 bonus flavor options





Multiple ice fill options

- Manual fill capability
- Top mount standard 22" and 30" icemaker
- Cube and soft/chewable ice configurations

Standard valve key lock

Fits in current 22" IBD footprint

Lancer "Lite Touch" user interface panel

- Back lit brand IDs with longer life
- Programmable brand light show and brand/flavor selection
- Removable covers for decal and field configuration
- Brand configuration from 4-8 fountain brands
- Both nozzles can be configured to support plain water drinks

New ice chute design

- Reduces in-flight ice
- Redirects ice to center of cup

Cold carbonation

- Consistent carbonation for improved drink quality
- Cast in carbonator standard
- Includes high capacity carbonator pump and motor

Large capacity removable drip tray and cup rest

Increase customer choice in the same footprint!

SPECIFICATIONS

DIMENSIONS

Depth: 30 1/2 in (775 mm)
 Width: 22 in (558 mm)
 Height: 39 5/8 in (1006 mm)

ELECTRICAL

120VAC/60Hz, 15AMPs
 230VAC/50Hz, 7.5AMPs

SPACE REQUIRED

Width: 22 in
 Deep: 30 1/2 in

WEIGHTS

Without ice: 280 lbs
 With ice: 480 lbs
 Shipping: 310 lbs

ICE CAPACITY

200 lbs

DISPENSABLE

175 lbs

FITTINGS

Soda inlets: 3/8 inch barb
 Syrup inlets: 3/8 inch barb

WATER

Filtered water 50 psi min

(2) LANCER "AIR MIX™" MODULES

BAG-IN-A-BOX (BIB)

VALVES LANCER LFCV

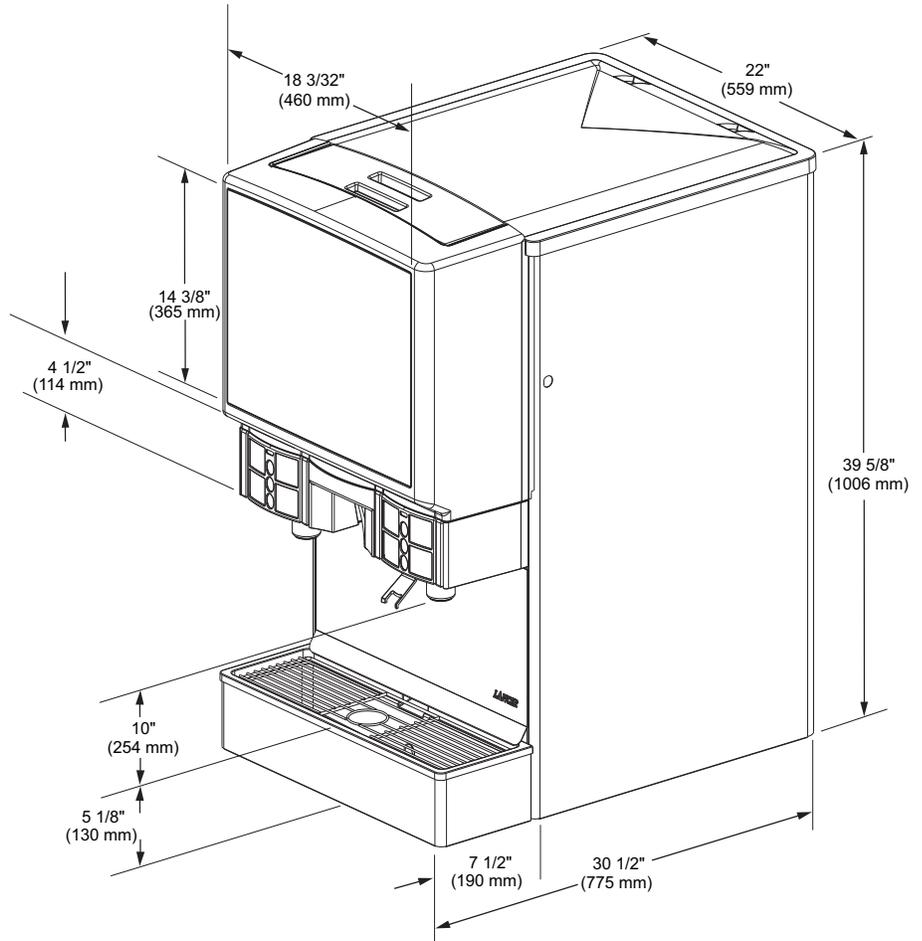
KEY LOCK SWITCH FOR VALVES

FRONT CONNECTION FOR PRODUCTS

ACCESS TO FLOOR DRAIN SUGGESTED

PARTS WARRANTY

AGENCY APPROVALS PENDING



Illuminated interchangeable merchandiser



Equipment design and/ or specifications may change without notice.

CORPORATE OFFICE 6655 Lancer Blvd • San Antonio, TX 78219 • 210-310-7000 • 1-800-729-1500 • FAX 210-310-7250 • www.lancercorp.com
 "Lancer" is the registered trademark of Lancer Corporation • Copyright—2005 by Lancer, all rights reserved. "Coca-Cola" is a registered trademark of The Coca-Cola Company.

Chapter 3 - Attachment VII:

Kitchen and Food Preparation Areas Cut Sheets

Scullery



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

AM SELECT DISHWASHER

HOBART

STANDARD FEATURES

- .74 gallons per rack final rinse water
- 58 racks per hour – hot water sanitizing
- 65 racks per hour – chemical sanitizing
- NSF pot and pan listed for 2-, 4- & 6- minute cycles
- Timed wash cycles for 1, 2, 4 or 6 minutes
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
- Revolving, interchangeable upper and lower rinse arms
- Slanted, self-locating, one-piece scrap screen and basket system
- Automatic fill
- Door actuated start
- Automatic drain closure
- Vent fan control
- External booster activation
- Delime cycle
- Service diagnostics
- NAFEM Data Protocol capable
- Straight-through or corner installation
- Hot water or chemical sanitation

VOLTAGE

- 208-240/60/1
- 208-240/60/3
- 480/60/3
- 200-240/50/3*
- 380-415/50/3*

*Not submitted for UL/CUL Listing

MODEL

- AM15

OPTIONS AT EXTRA COST

- Gas heat
- Sense-A-Temp™ 70°F rise electric booster heater
- Single point electrical connection for booster equipped machines (3 phase only)

ACCESSORIES

- ¾" pressure regulator valve
- Peg rack
- Combination rack
- Splash shield for corner installations
- Flanged and seismic feet
- End of cycle audible alarm (field activated)
- Delime notification (field activated)
- Drain water tempering kit

Specifications, Details and Dimensions on Inside and Back.

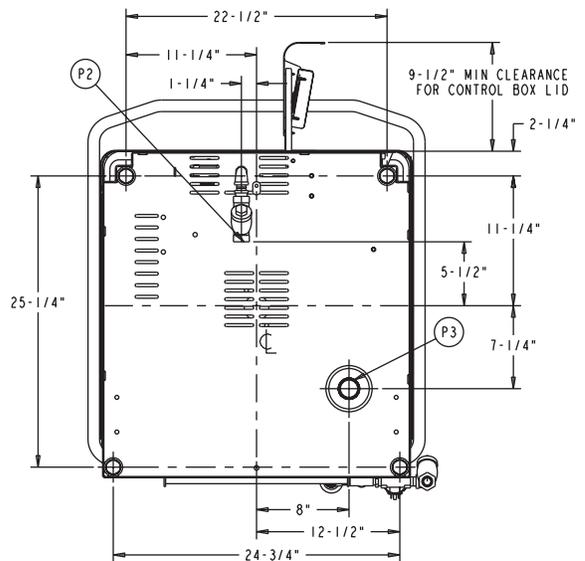
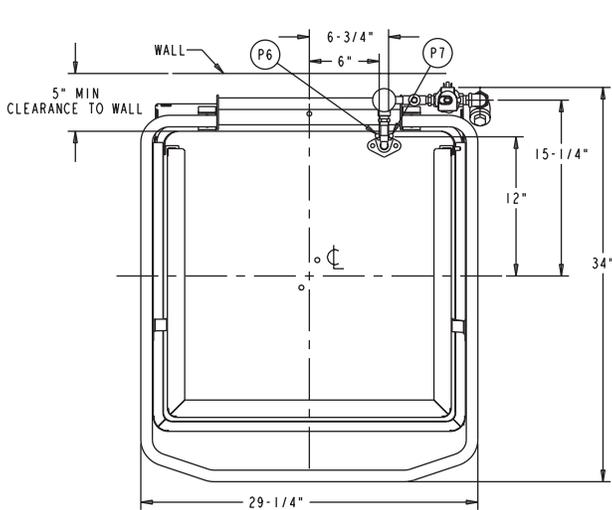
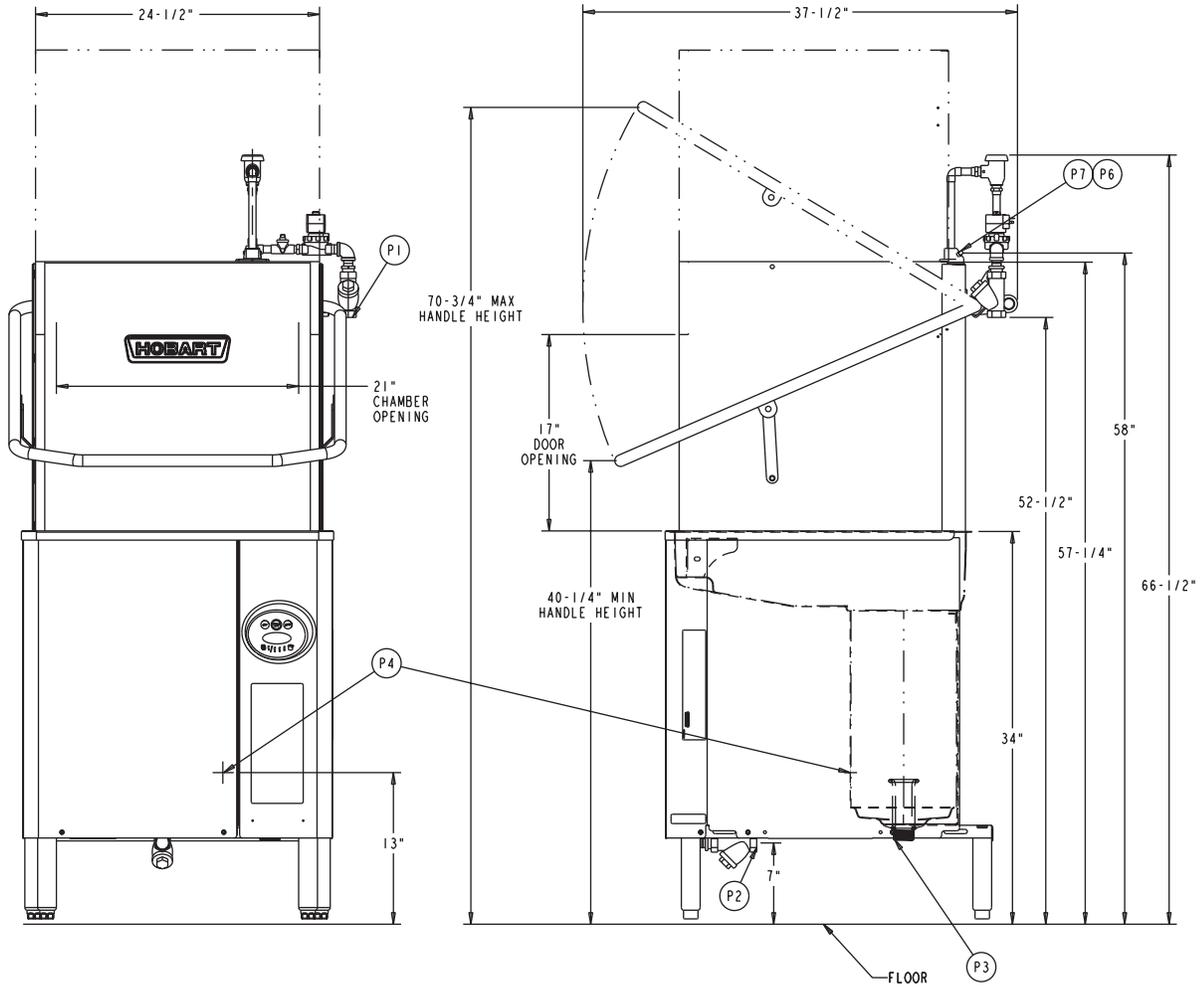


AM SELECT DISHWASHER

AM SELECT DISHWASHER – ELECTRIC



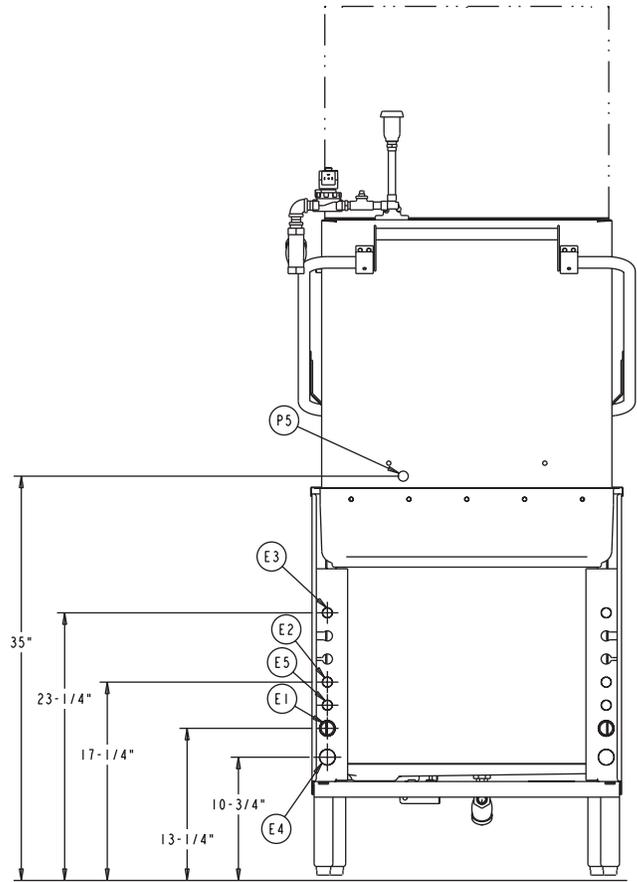
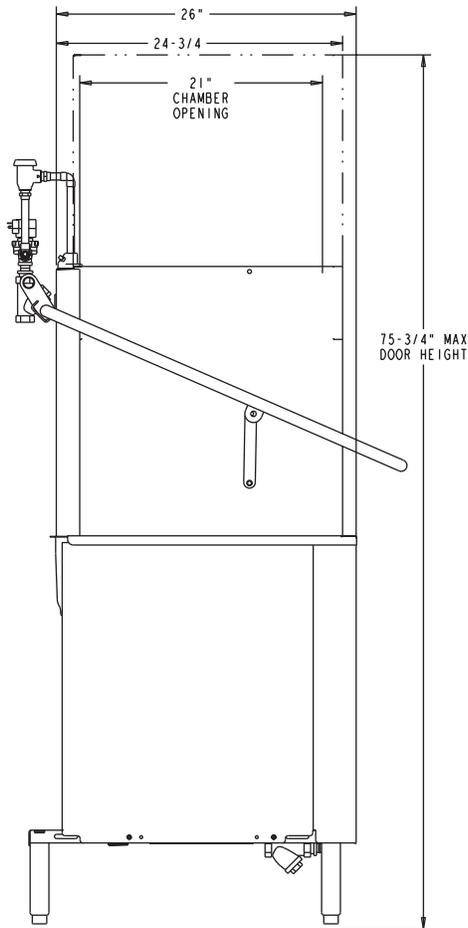
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com





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

AM SELECT DISHWASHER – ELECTRIC



WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY, AND PLUMBING CODES.

CONNECTION INFORMATION
(*AFF - ABOVE FINISHED FLOOR)

LEGEND (see page 6 for further details)

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS (INCLUDING ELECTRIC HEAT). 1" OR 3/4" CONDUIT HOLE.
- E2 ELECTRICAL CONNECTION: VENT FAN CONTROL, 1/2" CONDUIT HOLE. (VF1 & VF2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE, "ON"
- E3 ELECTRICAL CONNECTION: RINSE AGENT & SANITIZER FEEDERS, 1/2" CONDUIT HOLE. (DPS1 & DPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE, (RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE
- E4 ELECTRICAL CONNECTION: ELECTRIC BOOSTER, (NOT AVAILABLE WITH GAS HEAT MACHINE) 1" CONDUIT HOLE.
- E5 ELECTRICAL CONNECTION: EXTERNAL BOOSTER CONTROL 1/2" CONDUIT HOLE. (BSTR1 & BSTR2) 1.5 AMPS @ 240 VAC
- P1 COMMON WATER CONNECTION: (W/O ELECTRIC BOOSTER) (180°F COMMON WATER CONNECTION; (W/O ELECTRIC BOOSTER) (120°F WATER MIN. CHEMICAL SANITIZING) 3/4" FPT.
- P2 COMMON WATER CONNECTION: (W/ELECTRIC BOOSTER) (110°F WATER MIN. HOT WATER SANITIZING); 3/4" FPT.
- P3 DRAIN: 1-1/2" MPT.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE.
- P5 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS 7/8" HOLE.
- P6 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE.
- P7 SANITIZER FEEDER: (LOW TEMP MODE) 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE.

MACHINE ELECTRICAL SPECIFICATIONS

208-240/60/1
208-240/60/3
480/60/3

- 200-240/50/3
- 380-415/50/3
- THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL OR CUL LISTING

BOOSTER ELECTRICAL SPECIFICATIONS

208-240/60/1
208-240/60/3
480/60/3

- 200-240/50/3
- 380-415/50/3
- THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL OR CUL LISTING

AM-15 WITH ELECTRIC HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	42.5	60	60
208-240/60/3	24.6	30	30
480/60/3	11.6	15	15
•200-240/50/3	25.2	35	35
•380-415/50/3	12.5	15	15

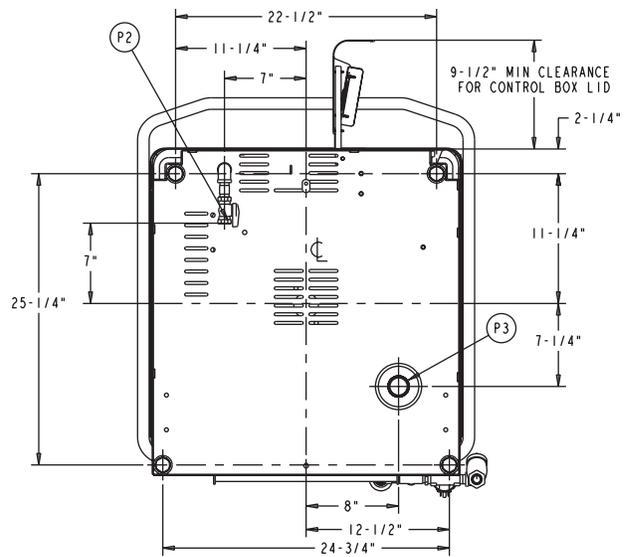
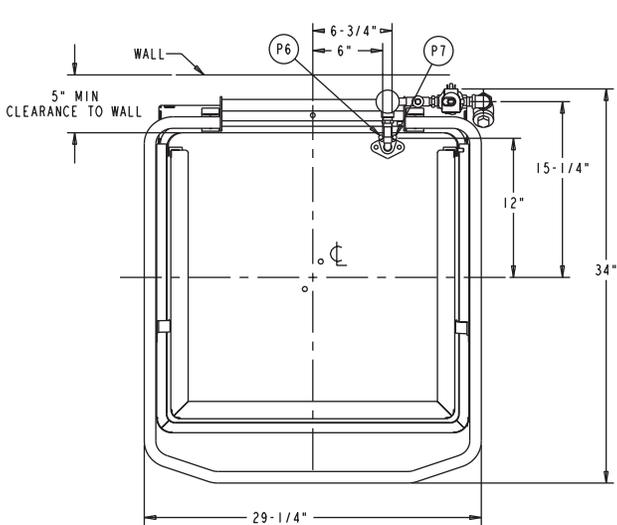
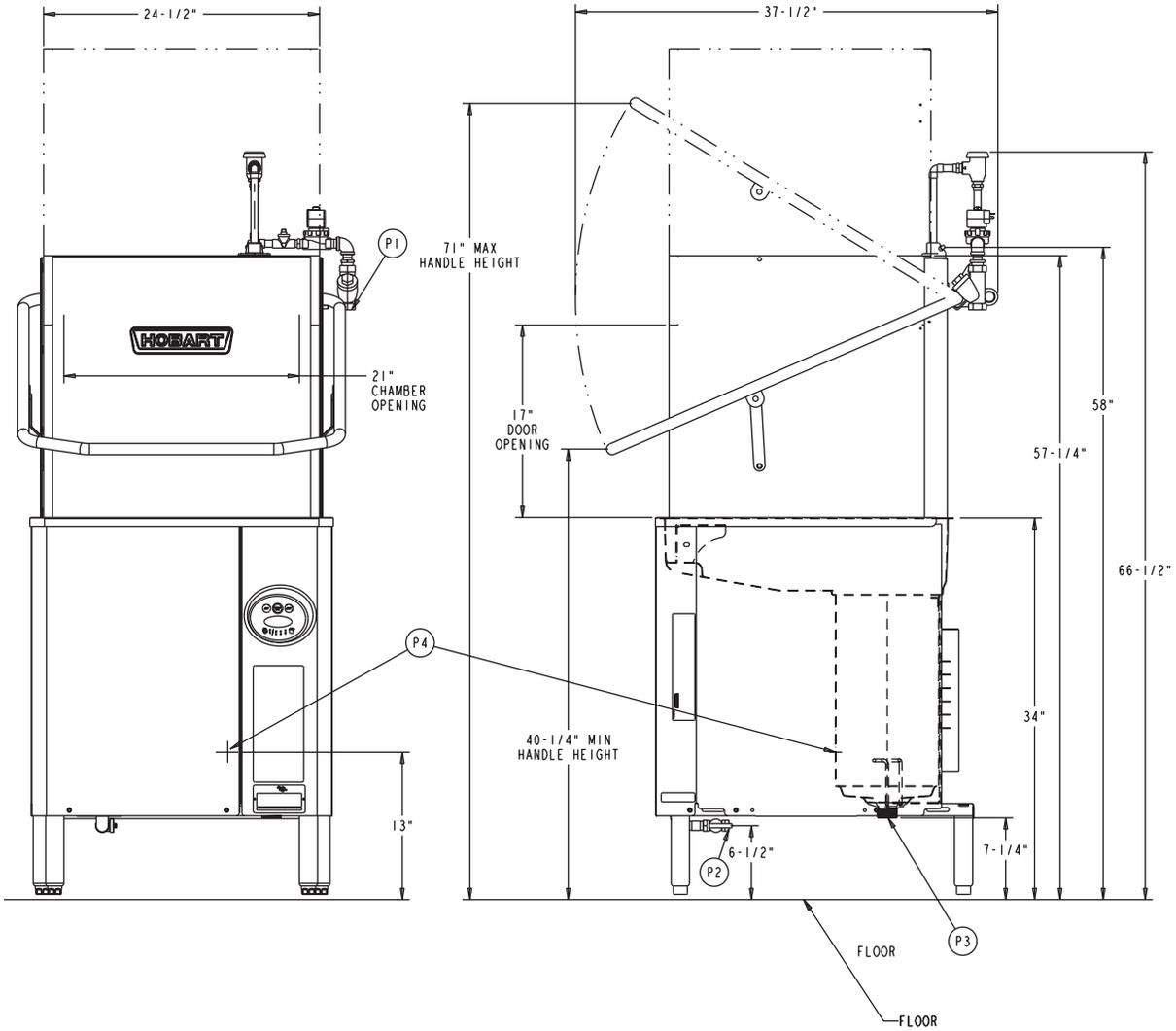
BOOSTER AMPACITY RATINGS 13KW (NOT AVAILABLE WITH GAS HEAT)			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	54.2	70	70
208-240/60/3	31.3	40	40
480/60/3	15.6	20	20
•200-240/50/3	54.2	70	70
•380-415/50/3	21.6	30	30

MODEL:
AM-15 W/ELECTRIC HEAT
00-893001
REV. A

AM SELECT DISHWASHER – GAS



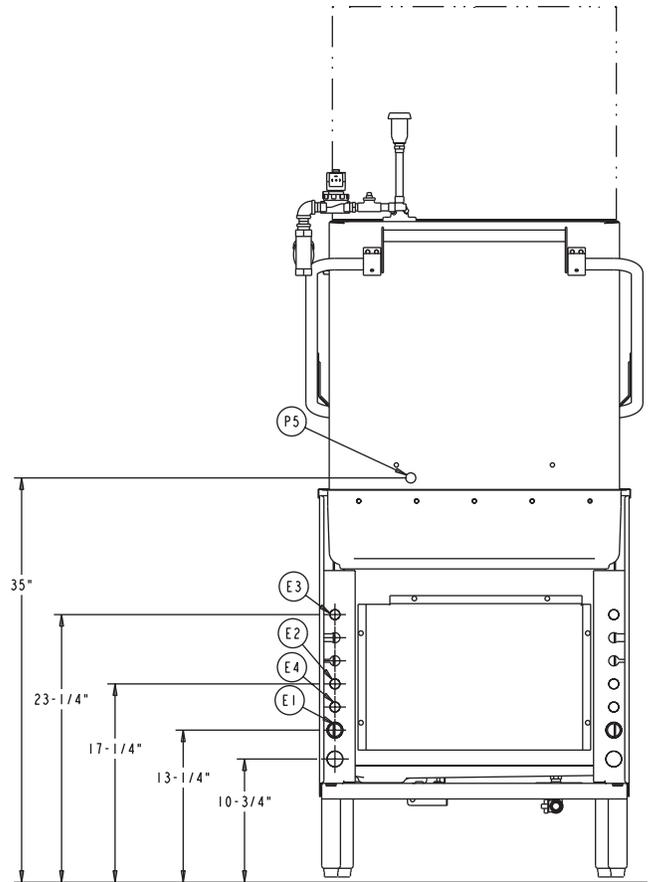
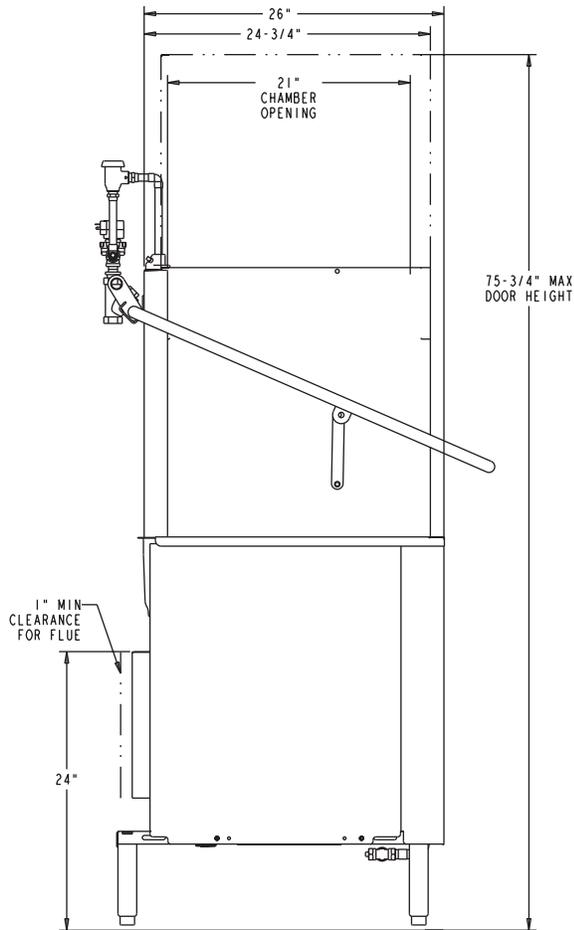
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com





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

AM SELECT DISHWASHER – GAS



CONNECTION INFORMATION
(*AFF - ABOVE FINISHED FLOOR)

LEGEND (see page 6 for further details)

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS.
1" OR 3/4" CONDUIT HOLE.
- E2 ELECTRICAL CONNECTION: VENT FAN CONTROL.
1/2" CONDUIT HOLE. (VFC1 & VFC2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE,
"ON" WHEN MACHINE IS ON.
- E3 ELECTRICAL CONNECTION: RINSE AGENT & SANITIZER FEEDERS.
1/2" CONDUIT HOLE. (DPS1 & DPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE,
(RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE.
- E4 ELECTRICAL CONNECTION: EXTERNAL BOOSTER CONTROL,
1/2" CONDUIT HOLE. (BSTRI & BSTR2) 1.5 AMPS @ 240 VAC
- P1 COMMON WATER CONNECTION:
(180°F WATER MIN. HOT WATER SANITIZING)
(120°F WATER MIN. CHEMICAL SANITIZING)
3/4" FPT.
- P2 GAS CONNECTION - NAT. OR L.P. (WHEN ORDERED):
1/2" FPT.
- P3 DRAIN: 1-1/2" MPT.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY
TO ACCESS 7/8" HOLE.
- P5 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS
7/8" HOLE.
- P6 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT
PIPE PLUG TO ACCESS TAPPED HOLE.
- P7 SANITIZER FEEDER: 1/8" NPT, REMOVE 1/8" NPT
PIPE PLUG TO ACCESS TAPPED HOLE.

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS
MUST COMPLY WITH THE APPLICABLE
PORTIONS OF THE NATIONAL ELECTRICAL
CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTIONS MUST COMPLY
WITH APPLICABLE SANITARY, SAFETY,
AND PLUMBING CODES.

AM-15 WITH GAS HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	15.5	20	20
208-240/60/3	10.0	15	15
480/60/3	6.3	15	15

MACHINE ELECTRICAL SPECIFICATIONS

208-240/60/1
208-240/60/3
480/60/3

MODEL:
AM-15 W/GAS HEAT
00-893001
REV. A

AM SELECT DISHWASHER



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

ELECTRIC TANK HEAT

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 4-6 GRAINS FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 15-25 PSI. IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY PASS, MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 274 LBS. W/O BOOSTER
DOMESTIC SHIPPING WEIGHT: 354 LBS. W/O BOOSTER

NET WEIGHT OF MACHINE: 304 LBS. W/BOOSTER
DOMESTIC SHIPPING WEIGHT: 384 LBS. W/BOOSTER

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

VENT HOOD (IF REQUIRED) TO PROVIDE A MINIMUM 450 CFM EXHAUST (REF INSTALLATION INSTRUCTIONS).

SINGLE POINT ELECTRICAL CONNECTION AVAILABLE ON 3 PH MACHINES ONLY WITH INTEGRATED BOOSTER HEATER.

GAS TANK HEAT

GAS HEATED DISHWASHERS

FOR NATURAL GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 7" W.C.

FOR LIQUIFIED PETROLEUM GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 11" W.C.

IF GAS PRESSURE IS HIGHER THAN 7" (NATURAL GAS) OR 11" (L.P.) W.C., A PRESSURE REGULATING VALVE MUST BE INSTALLED (BY OTHERS) IN THE GAS LINE TO THE DISHWASHER.

GAS HEAT BTU INPUT - 25,000 NATURAL
25,000 PROPANE

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 4-6 GRAINS FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 15-25 PSI. IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY PASS, MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 306 LBS.
DOMESTIC SHIPPING WEIGHT: 386 LBS.

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

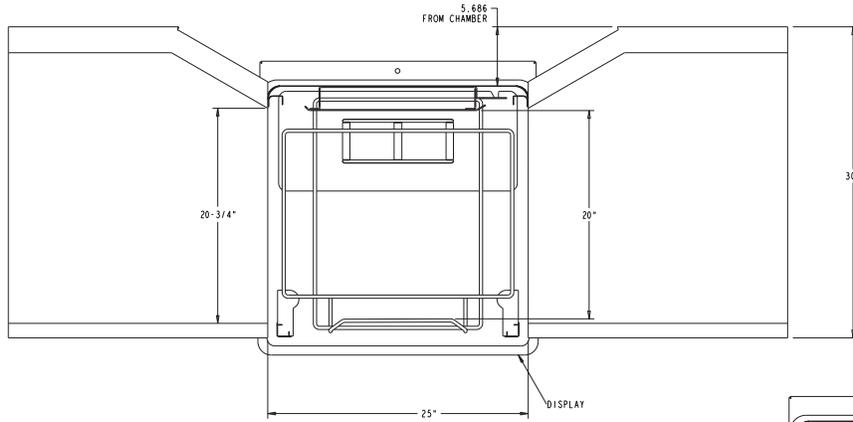
VENT HOOD (IF REQUIRED) TO PROVIDE A MINIMUM 450 CFM EXHAUST (REF INSTALLATION INSTRUCTIONS).

	AM Select	
	Hot Water Sanitizing	Chemical Sanitizing
Machine Ratings (Mechanical)		
Racks per Hour (Max.)	58	65
Dishes per Hour (Average 25 per rack)	1,450	1,625
Glasses per Hour (Average 45 per rack)	2,610	2,925
Table to Table - Inside Tank at Table Connection (Inches)	25 1/4"	25 1/4"
Overall Dimensions - (H x W x D) (Inches)	66.5" x 27" x 28.5"	
Wash Motor H.P.	2	2
Wash Tank Capacity - Gallons	14	14
Wash Pump Capacity - Gallons per Minute - Weir Test	160	160
Heating Equipment - (For keeping power wash water hot)		
Gas Burner (Regulated) Natural/LP Gas BTU/Hr.	25,000	25,000
Electric Heating Unit (Regulated)	5 kw	5 kw
Rinse - Minutes operated during hour of capacity operation	9.66	10.83
Seconds of rinse per rack	10	10
Rate of Rinse Flow - Gallons per Minute - at 20 lbs. Flow Pressure	4.4	4.4
Rinse Consumption - Gallons per Hour - Maximum - at 20 lbs. Flow Pressure	42.9	48.1
Rinse Cycle - Gallons per Rack - at 20 PSI Flow	.74 - 180°F Min.	.74 - 140°F Min.
Steam Booster, if used based on 20 PSI steam - 20 PSI water flowing 130°F entering water raised to 180°F min. (50°F rise) - Lbs. per Hour	40	40
Peak Rate of Drain Flow - Gallons per Minute (Initial rate with full tank)	38	38
Exhaust Requirements	450	450
Shipping Weight Crated - Approx. lbs. - Unit only, with booster	354 w/o Booster 384 w/Booster	354

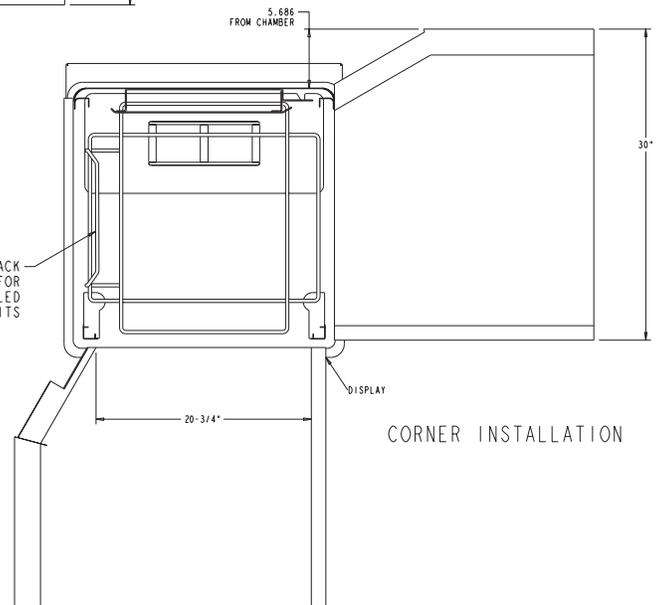


701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

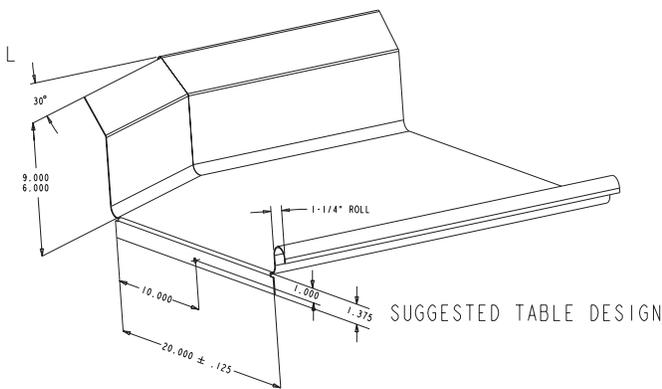
AM SELECT DISHWASHER



PASS THRU INSTALLATION

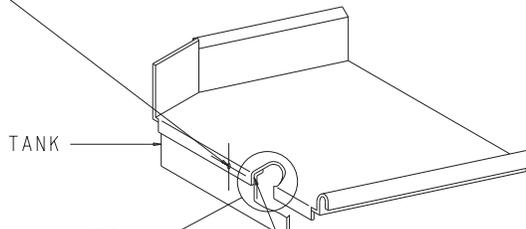


CORNER INSTALLATION

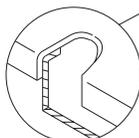


SUGGESTED TABLE DESIGN

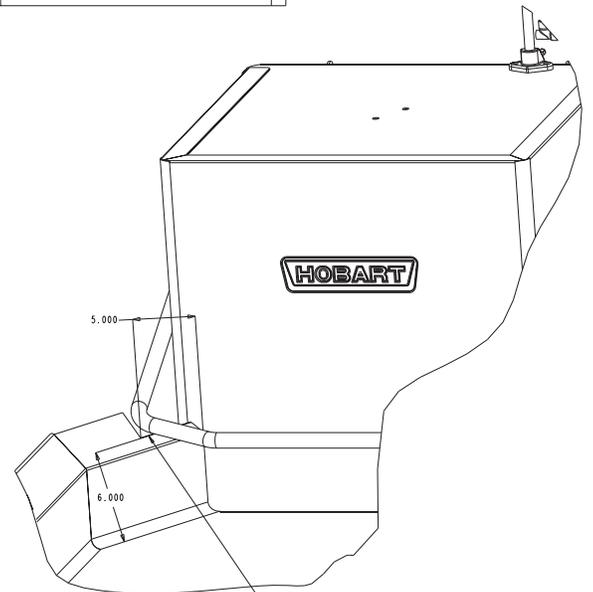
- DRILL $\varnothing .344$ HOLE THRU TANK WALL
- 5/16-18 SST TRUSS HD SCREW
- 5/16-18 SST LOCKWASHER
- 5/16-18 SST HEX HD NUT



TANK



USE SILICONE SEALER BETWEEN TABLE AND LIP OF TANK TO PREVENT LEAKAGE



A NOTCH MUST BE ADDED TO BACKPLASHES OVER 6" HIGH ON CORNER MACHINES TO PREVENT INTERFERENCE WITH DOOR MECHANISM. NOTCH MUST EXTEND 5" FROM FACE OF THE MACHINE.

AM SELECT DISHWASHER

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

The microcomputer-based control system is built into the AM Select dishwasher. It is available in standard electrical specifications of 208-240/60/1, 208-240/60/3, 480/60/3, 200-240/50/3, 380-415/50/3 and is equipped with a reduced voltage pilot circuit transformer.

***CAUTION: CERTAIN MATERIALS, INCLUDING SILVER, ALUMINUM AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH) IN THE CHEMICAL SANITIZING DISHWASHER MODE OF OPERATION. WATER HARDNESS MUST BE CONTROLLED TO 4-6 GRAINS FOR BEST RESULTS.**

CONSTRUCTION: Drawn tank, tank shelf and feet constructed of 16 gauge stainless steel. Wash chamber and front trim panel above motor compartment are polished, satin finish. Frame is 12 gauge stainless steel, chamber is 18 gauge, and removable trim panels are 20 gauge.

CHAMBER LIFT: Chamber coupled by stainless steel handle, spring counterbalanced. Chamber guided for ease of operation and long life.

PUMP: With stainless steel pump and impeller, integral with motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Easily removable impeller housing permits ease of inspection. Capacity 160 GPM. Pump is completely self-draining.

MOTOR: Built for Hobart, 2 H.P., with inherent thermal protection, grease-packed ball bearings, splash-proof design, ventilated. Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction type.

MICROCOMPUTER CONTROL SYSTEM: Hobart microcomputer controls, assembled within water-resistant enclosure, provide built-in performance and reliability.

The microcomputer control, relays and contactors are housed behind a stainless steel enclosure, hinged to provide easy access for servicing. The line voltage electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded conductors and routed through listed electrical conduit. Electrical components are wired with type ST cord. Line disconnect switch NOT furnished.

CYCLE OPERATION: The microcomputer-timing program is started by closing the doors, which actuates the door cycle switch. The microcomputer energizes the wash pump motor contactor during the wash portion of the program. After the wash, a dwell permits the upper wash manifold to drain. At the end of the dwell, the final rinse solenoid valve is energized. After the final rinse valve closes, Sani-Dwell (Hot Water Mode only) permits sanitization to continue. The Rinse display remains on during this period, completing the program. If the microcomputer is interrupted during a cycle by the door-cycle switch, the microcomputer is reset to the beginning of the program. **Hot Water Sanitizing (58 racks per hour) – 57 seconds:** 38 Second Wash, 2 Second Dwell, 10 Second Rinse, 7 Second Sani-Dwell. **Chemical Sanitizing (65 racks per hour) – 50 Seconds:** 38 Second Wash, 2 Second Dwell, 10 Second Rinse. Other programs can be pre-selected by your Hobart service technician.

Manual wash cycle selector also provides selection of 2-, 4- or 6-minute wash cycles for heavier washing applications.

WASH: Hobart revolving stainless steel wash arms with unrestricted openings above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing manifold connects upper and lower spray system.

RINSE: Rotating rinse arms, both upper and lower, feature 14 rinse nozzles. The stainless steel upper and lower rinse arms are easily removable without tools for inspection and are interchangeable. Diaphragm-type rinse control solenoid valve mounted outside machine. Machine is equipped with special hot water vacuum breaker on downstream side of rinse valve – mounted 6" above uppermost rinse opening. Easy open brass line strainer furnished.

FILL: Microcomputer controlled fill valve installed on upstream side of rinse vacuum breaker. Ratio fill method is used giving the correct fill at any flowing water pressure. (20 PSIG minimum necessary for proper rinsing.)

DRAIN AND OVERFLOW: Large bell type automatic overflow and drain valve controlled from inside of machine. Drain automatically closed by lowering chamber. Drain seal is large diameter, high temperature "O" ring. Cover for overflow is integral part of the standpipe.

STRAINER SYSTEM: Equipped with large, exclusive self-flushing, easily removable perforated stainless steel, one-piece strainer and large capacity scrap basket. Submerged scrap basket minimizes frequent removal and cleaning.

HEATING EQUIPMENT: Standard tank heat is 5KW electric immersion heating element. Regulated power infrared gas immersion tube system is optional at extra cost. A solid-state igniter board controls the gas valve and provides flame ignition. A transformer steps the control circuit voltage down to 24 volts to power the igniter board and gas valves.

Gas Heated Dishwasher: For natural gas, gas pressure (customer connection) not to exceed 7" W.C. For liquefied petroleum, gas pressure to burner (customer connection) not to exceed 11" W.C. If gas pressure is higher than 7" W.C. natural or 11" W.C. LP, a pressure regulating valve must be supplied (by others) in the gas line to the dishwasher. Water temperature regulation is controlled by thermistor sensor in combination with microcomputer controls. The tank heat and positive low water protection microcomputer circuits are automatically activated when the main power switch is turned "on". If tank is accidentally drained, low water protection device automatically turns heat off. Gas immersion tube is additionally protected by a high limit device mounted on the surface of the tube. These features are standard with the Hobart Microcomputer Control System.

OPTIONAL EQUIPMENT AT EXTRA COST – ELECTRIC BOOSTER HEATER: Electric booster with Sense-A-Temp™ technology adequately sized to raise 110°F inlet water to 180°F (not available on gas heat machines).

ACCESSORIES: 19¾" x 19¾" peg and combination dish racks. Splash shield for corner installations. End of cycle audible alarm (field activated). Delime notification (field activated). Desirable functional accessories can be furnished at added cost. See listed options and accessories on this specification sheet. Write to the factory for special requirements not listed above.

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

Cyber Cafe -
Space and Adjacency Requirements

Introduction

This Space and Adjacency Requirements chapter addresses the space requirements and functional relationships of the **Cyber Café** for the Food Service facilities. It describes these spaces in physical terms. This chapter will serve as a checklist for the architects as they design and lay out the project.

It is organized into the following sections:

- Overview and Organization
- Total Project Summary
- Adjacency Requirements
- Possible Floor Plan and Equipment Layout
- Data Sheets
- Cut Sheets

Cyber Café - Space and Adjacency Requirements

Overview and Organization

Overview and Organization

The Cyber Café provides the NLC and NVC campuses a place in which students can congregate, study, or relax between classes. This technologically equipped space provides the perfect atmosphere for students to utilize their laptop computers or other electronics while enjoying a coffee beverage or having a quick snack. The spaces described within this chapter illustrate a small Food Service facility that can serve food and drink to a Cyber Cafe. There are two separate Cyber Café concepts described in this chapter:

- Option A – This option includes a small enclosed room that is accessible from a large seating area. The space would have a large roll-up door that would allow for easy access and visibility. This option allows for the highest amount of “hands-on” customer interaction due to the openness of the layout and amount of self serve equipment. Option A illustrates a space that would be entirely accessible to customers during operating hours.
- Option B – This option is primarily a small kiosk style set-up that would be centrally located within a large seating area. Students would approach the transaction counter and place an order. Students will congregate around the kiosk and proceed to the check-out register after their order has been filled. Due to the kiosks overall shape, a circular purchasing process can be achieved as students follow the length of the transaction counter.

Spatial Organization

The Cyber Café spaces recommended for this project are organized into three main assignable spaces:

Cyber Café – Option A – Retail Area Customers will enter this space to select a beverage or snack while utilizing the Cyber Café. This space will house a coffee maker, espresso machine, refrigerators for beverages and food items, and other required equipment. This Cyber Café arrangement relies heavily on self service. A cashier will be located at the front of the space for students to make their purchase and return to the Cyber Café seating area. This space will account for 271 asf

Cyber Café – Option B – Retail Area A kiosk set-up will be utilized to serve students and faculty beverages and snacks. This space will be centralized within the overall Cyber Café space. The kiosk will be partially walled off from the public to provide security for the goods and equipment within and will have a secure, lockable point of entry. Customers approach the retail area and place an order then proceed to the register to complete their transaction. This option is far less interactive or “hands on” than Option A because it relies more heavily on the staff working within the kiosk to efficiently and effectively serve customers as they approach. This area accounts for 173 asf.

Cyber Café – Option B – Dry Goods and Supply Storage This storage space will serve the retail area. The room will have stainless steel wire shelving around its perimeter and a refrigerator. This room will house all of the materials and goods required by the retail area. The dry goods and supply storage room is necessary to provide much needed secure storage space that a kiosk arrangement can not accommodate. This space will account for 81 asf.

Cyber Café - Space and Adjacency Requirements

Total Project Summary

Space Summary – Option A

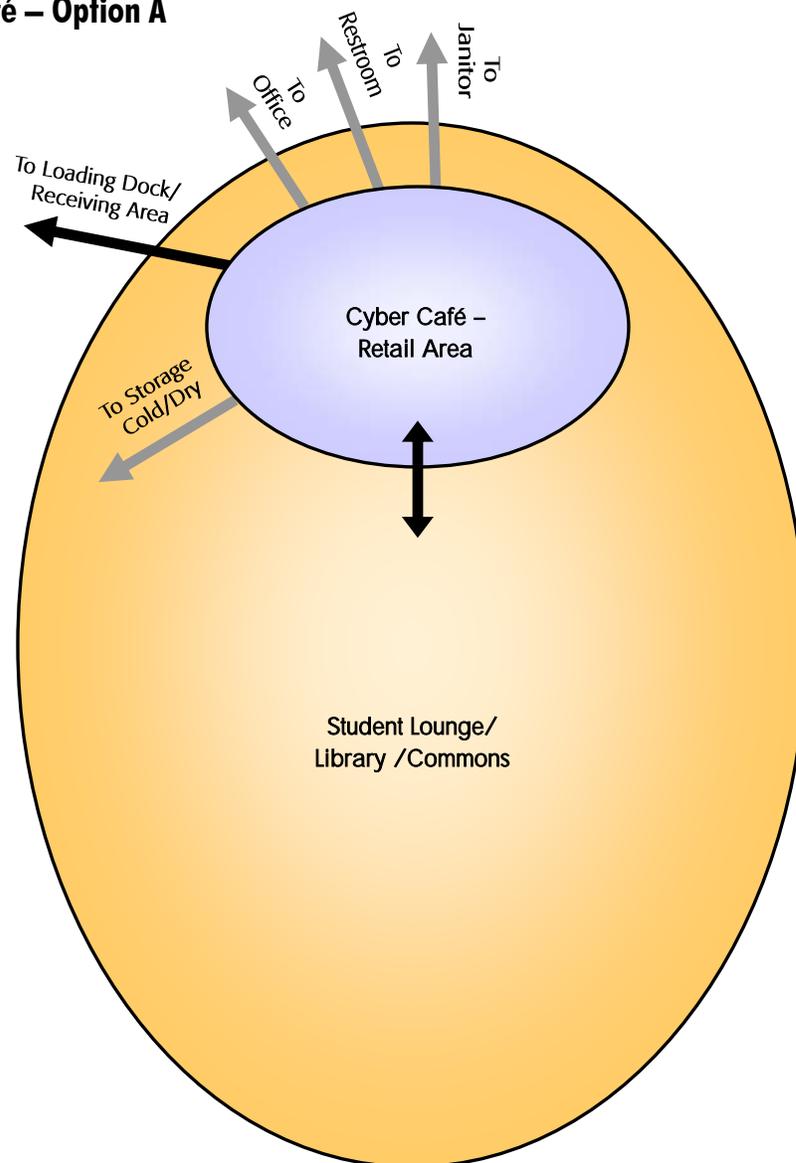
Cyber Café Option A requires 271 asf of space. The chart below shows the full breakout of the spaces involved within Cyber Café – Option A.

Food Services at NLC and NVC	Space Requirements
Department/Space	Assignable Sq.Ft.
Cyber Café - Option A	
<i>Option A</i>	
<i>Retail Area</i>	271
<i>Subtotal for Cyber Café - Option A</i>	271

Spatial Relationship/Adjacency Diagram – Option A

The Cyber Café shall be located within a larger seating area or a student lounge/library/commons area. The Cyber Café retail area should be open and inviting to the students utilizing the seating areas. The area should also be conveniently located and easily navigated. Option A requires a small enclosed Food Service facility that opens up into a large common area.

Cyber Café – Option A



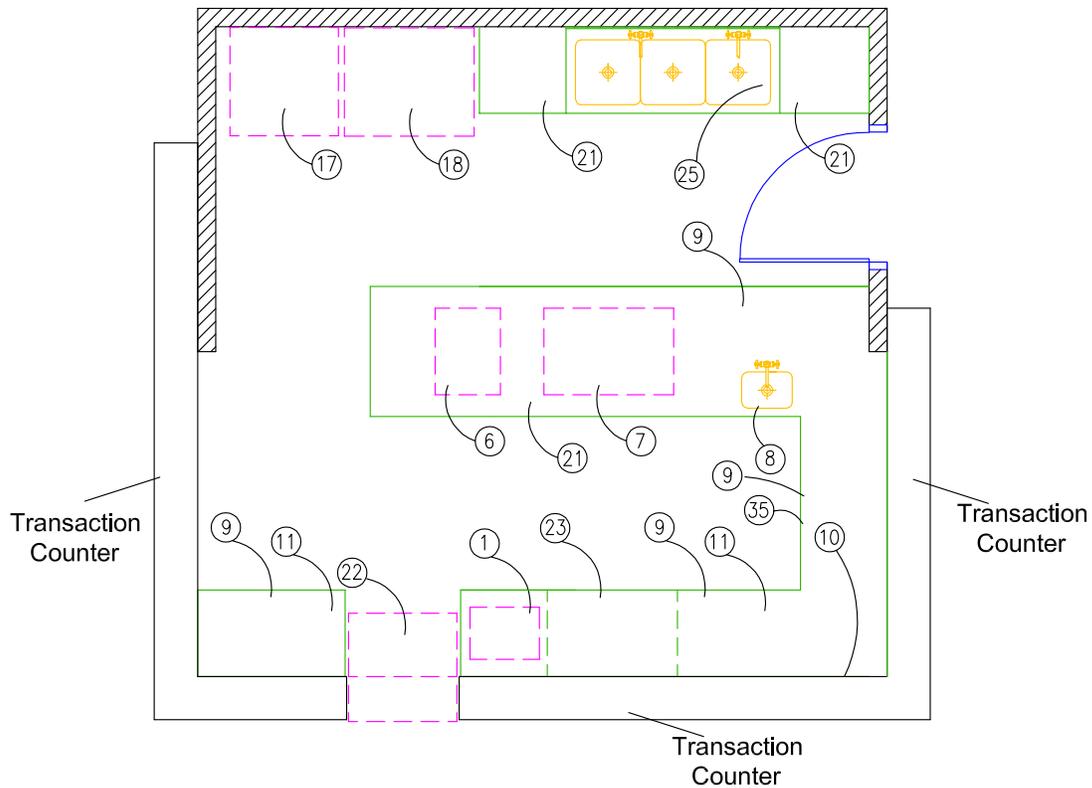
Cyber Café - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Possible Floor Plan and Equipment Layout – Option A

The following floor plans illustrate possible equipment configurations and room sizes for the Cyber Café – Option A.

Overall



Cyber Café - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Equipment/Fixtures Summary – Option A

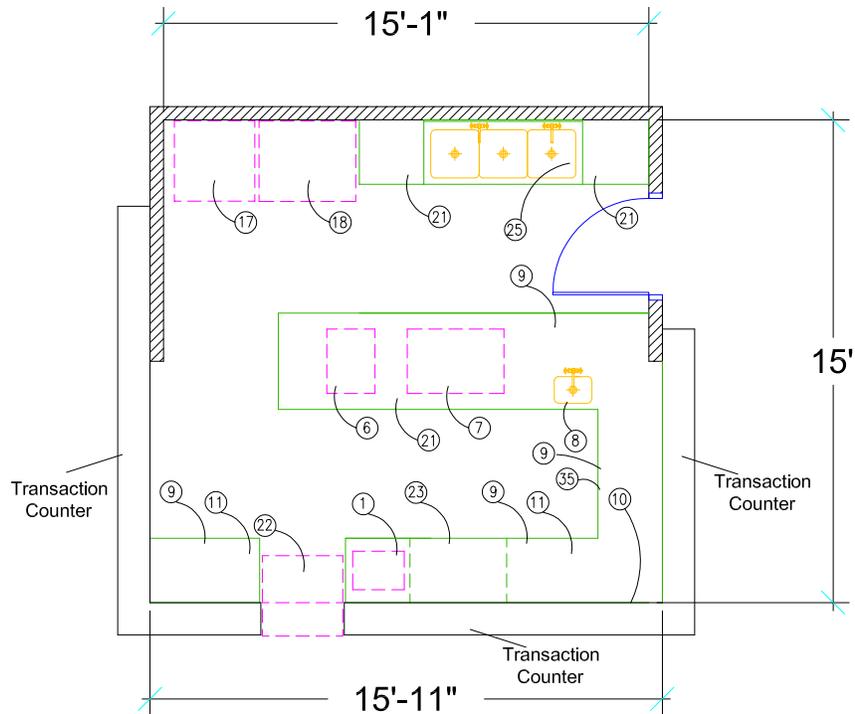
The following room inventory summary lists the type and quantity of the equipment/fixtures that are required to be within each space of the Cyber Café – Option A. A space has been provided on the summary for the design team to utilize while determining whether the provider or source of each piece of equipment/fixture is the owner or contractor. This has been provided to aide in these discussions and decisions. The desired equipment/fixture placement and organization within each room can be found on the following pages.

Cyber Cafe - Option A	Equipment/Fixture Information		
Equipment/Fixture Name	Legend/Cut Sheet Number	Quantity	Owner or Contractor Provided
Cyber Cafe			
<i>Register</i>	1	1	
<i>Espresso Machine</i>	6	1	
<i>Coffee Maker</i>	7	1	
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	4	
<i>Plastic Laminate Backsplash</i>	10	1	
<i>Plastic Laminate Countertops</i>	11	2	
<i>Large Freezer</i>	17	1	
<i>Large Refrigerator</i>	18	1	
<i>Stainless Steel Work Surface</i>	21	3	
<i>Refrigerated Bakery Case</i>	22	1	
<i>Knee Space</i>	23	1	
<i>Three Compartment Scullery Sink</i>	25	1	
<i>Ice Maker</i>	35	1	

Cyber Café - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Retail Area



- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ⑳ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ④⑰ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ④⑱ Beverage Counter | |

Cyber Café - Space and Adjacency Requirements

Data Sheets

Data Sheets – Option A

Below are the Finishes and Illumination requirements for each specific space located in and associated with the Cyber Café – Option A.

Name of Space	Flooring			Base		Walls			Ceiling			Lighting					
	SEALED VINYL COMPOSITION TILES (VCT)	SEAMLESS EPOXY FLOORING SYSTEM	SEALED CONCRETE	OTHER	RUBBER	COVERED SEAMLESS EPOXY FLOORING SYSTEM	EPOXY PAINTED GYPSUM BOARD	EPOXY PAINTED STRUCTURE (When Possible)	OTHER	VYNIL COATED ACOUSTICAL TILE	EPOXY COATED ACOUSTICAL TILE	OPEN TO STRUCTURE	ACOUSTICAL TILE	OTHER	FLUORESCENT*	TASK LIGHTING (at Work Tables)	OTHER
Kitchen		•				•	•			•					•	•	
Preperation Area		•				•	•	•		•					•	•	

* If open fixtures are used a bulb shield will be required

Special Power Requirements

- Data/Telecom shall be provided at the Register.
- A Credit Card Machine shall be provided at each register and will require sufficient Data/Telecom.

Cyber Café - Space and Adjacency Requirements

Total Project Summary

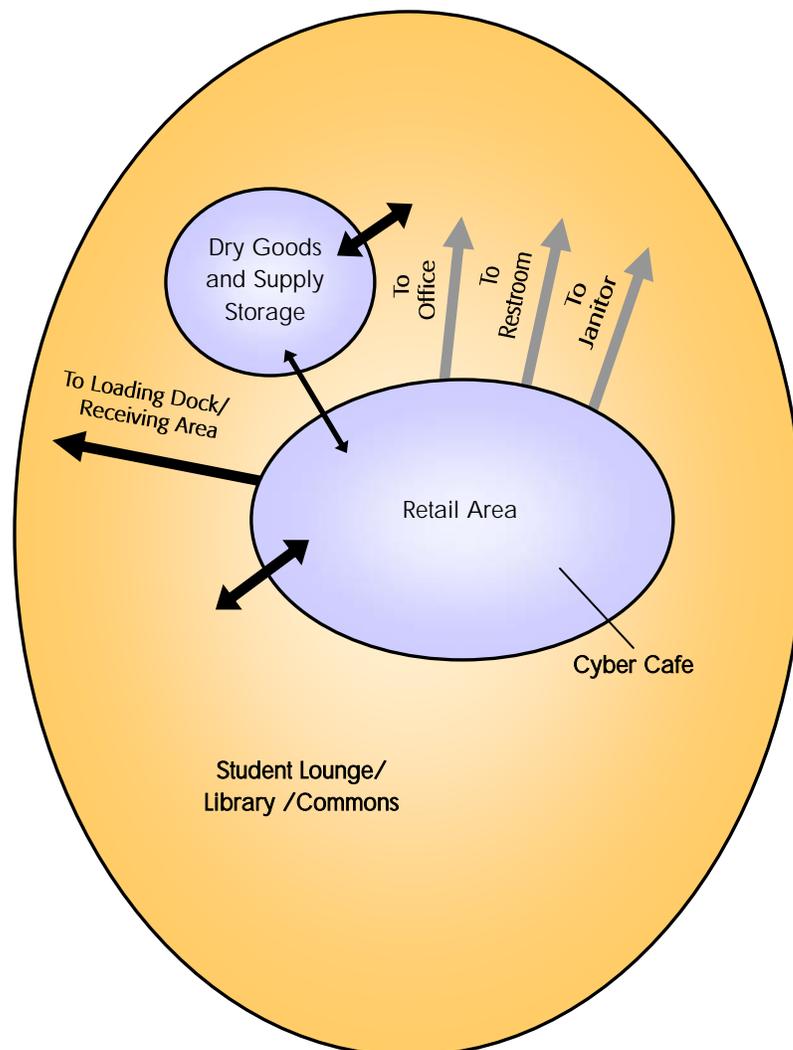
Space Summary – Option B

Cyber Café Option B requires 254 asf of space. The chart below shows the full breakout of the spaces involved within Cyber Café – Option B.

Food Services at NLC and NVC	Space Requirements
Department/Space	Assignable Sq.Ft.
Cyber Café - Option B	
<i>Option B</i>	
<i>Retail Area</i>	173
<i>Dry Goods and Supply Storage</i>	81
<i>Subtotal for Cyber Café - Option B</i>	254

Spatial Relationship/Adjacency Diagram – Option B

Option B requires a centralized kiosk that is surrounded by student common areas/seating areas. If determined necessary by the design team, the small kiosk retail area may incorporate a full height wall at its rear. The Cyber Café retail area within Option B requires direct adjacency to a nearby enclosed dry goods and supply storage.



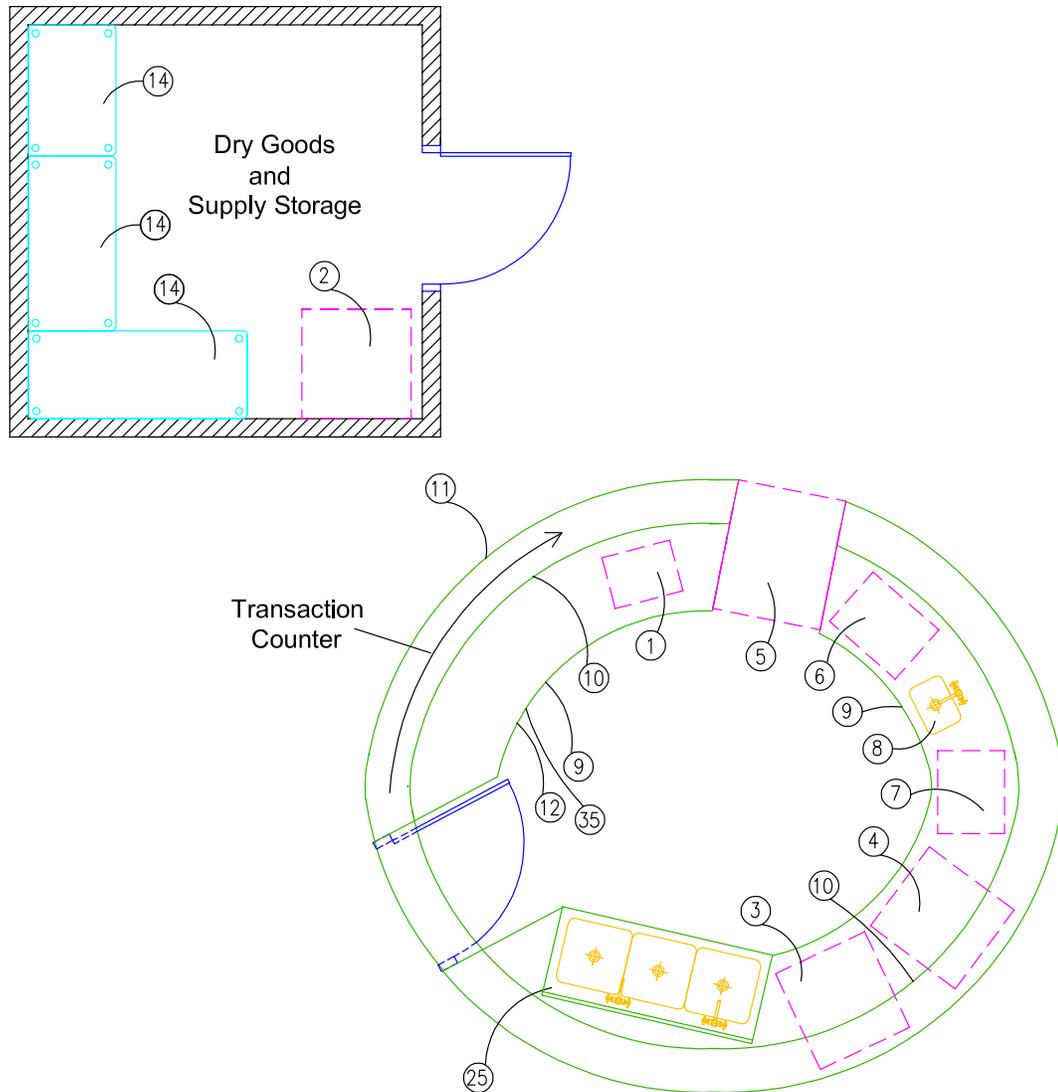
Cyber Café - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Possible Floor Plan and Equipment Layout – Option B

The following floor plans illustrate possible equipment configurations and room sizes for the Cyber Café – Option B.

Overall



Cyber Café - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Equipment/Fixtures Summary – Option B

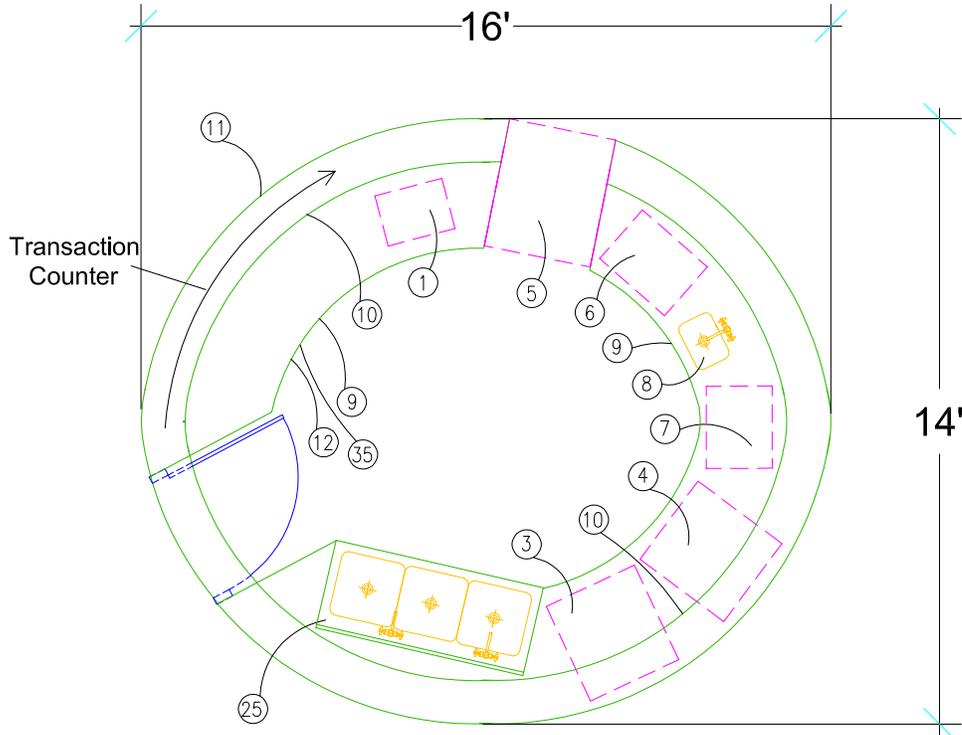
The following room inventory summary lists the type and quantity of the equipment/fixtures that are required to be within each space of the Cyber Café – Option B. A space has been provided on the summary for the design team to utilize while determining whether the provider or source of each piece of equipment/fixture is the owner or contractor. This has been provided to aide in these discussions and decisions. The desired equipment/fixture placement and organization within each room can be found on the following pages.

Cyber Cafe - Option B	Equipment/Fixture Information		
Equipment/Fixture Name	Legend/Cut Sheet Number	Quantity	Owner or Contractor Provided
Cyber Cafe			
<i>Register</i>	1	1	
<i>Under Counter Refrigerator</i>	3	1	
<i>Under Counter Freezer</i>	4	1	
<i>Refrigerated Bakery Case</i>	5	1	
<i>Espresso Machine</i>	6	1	
<i>Coffee Maker</i>	7	1	
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	2	
<i>Plastic Laminate Backsplash</i>	10	2	
<i>Plastic Laminate Countertops</i>	11	1	
<i>Plastic Laminate Casework</i>	12	1	
<i>Three Compartment Scullery Sink</i>	25	1	
<i>Ice Maker</i>	35	1	
Dry Goods and Supply Storage			
<i>Refrigerator</i>	2	1	
<i>Stainless Steel Wire Shelving</i>	14	3	

Cyber Café - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Retail Area

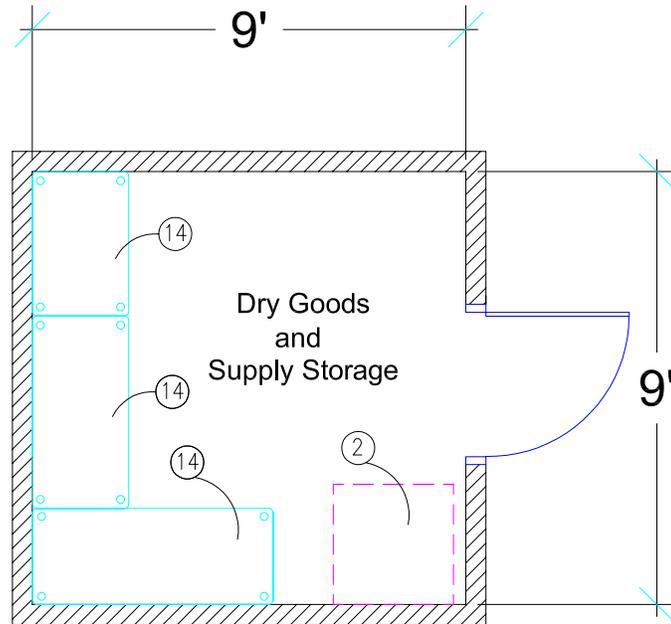


- | | | | |
|---------------------------------|--|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ⑳ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral
(3) Compartment Sinks - 18" x 24" x 12" | ⑳ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ⑳ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ⑳ Stainless Steel Work Surface | ⑳ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ⑳ Refrigerated Bakery Case | ⑳ Microwave | ④⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ⑳ Knee Space | ⑳ Mixer | ④⑪ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ⑳ Roll-up Door | ⑳ 6' Pass Thru Window | ④⑫ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ⑳ Three Compartment Scullery Sink | ⑳ Cheese Warmer | ④⑬ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ⑳ Garbage Disposal | ⑳ Hot Well Counter | ④⑭ Beverage Dispenser |
| ⑬ Large Work Sink | ⑳ Stainless Steel Prep Table | ⑳ Grill | |
| ⑭ Stainless Steel Wire Shelving | ⑳ 36" Pass Thru Window | ⑳ Beverage Counter | |

Cyber Café - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Dry Goods and Supply Storage



- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ㉑ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ㉒ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉓ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉔ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉕ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉖ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉗ Microwave | ⑤⑩ Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉘ Mixer | ⑤① Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉙ 6' Pass Thru Window | ⑤② Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉚ Cheese Warmer | ⑤③ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ④⑩ Hot Well Counter | ⑤④ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ④⑪ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ④⑫ Beverage Counter | |

Cyber Café - Space and Adjacency Requirements

Data Sheets

Data Sheets – Option B

Below are the Finishes and Illumination requirements for each specific space located in and associated with the Cyber Café – Option B.

Name of Space	Flooring				Base		Walls			Ceiling				Lighting			
	SEALED VINYL COMPOSITION TILES (VCT)	SEAMLESS EPOXY FLOORING SYSTEM	SEALED CONCRETE	OTHER	RUBBER	COVERED SEAMLESS EPOXY FLOORING SYSTEM	EPOXY PAINTED GYPSUM BOARD	EPOXY PAINTED STRUCTURE (When Possible)	OTHER	VYNIL COATED ACOUSTICAL TILE	EPOXY COATED ACOUSTICAL TILE	OPEN TO STRUCTURE	ACOUSTICAL TILE	OTHER	FLUORESCENT*	TASK LIGHTING (at Work Tables)	OTHER
Dry Storage			●		●		●	●				●			●		
Preperation Area		●				●	●	●		●					●	●	

* If open fixtures are used a bulb shield will be required

Special Power Requirements

- Data/Telecom shall be provided at the Register.
- A Credit Card Machine shall be provided at each register and will require sufficient Data/Telecom.

Cut Sheets

Examples of equipment specifications and technical requirements are attached on the following pages. These cut sheets are provided to supplement the text and illustrate specific needs for each piece and type of equipment. The attachment organization in this chapter is as follows:

- Attachment I – Option A
- Attachment II – Option B – Retail Area
- Attachment III – Option B – Dry Goods and Supply Storage

Cyber Café - Space and Adjacency Requirements

Chapter 4 - Attachment I:
Cyber Café Cut Sheets

Cyber Café – Option A



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



Corner Release System



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING



Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal 3	Cat. No. Stainless
18x24	457x610	7	3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30	457x760	8	3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36	457x914	9 ^{1/2}	4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42	457x1066	11	5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48	457x1219	12	5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54	457x1370	14 ^{1/2}	6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60	457x1524	17	7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72	457x1825	20	9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24	530x610	8	3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30	530x760	9	4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36	530x914	11	5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42	530x1066	12	5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48	530x1219	14	6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54	530x1370	16	7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60	530x1524	18	8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72	530x1825	24	10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24	610x610	9	4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30	610x760	11	5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36	610x914	13	5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42	610x1066	15	6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48	610x1219	16	7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54	610x1370	18	8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60	610x1524	21	9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72	610x1825	26	11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10.10A.



Sleeves/Wedges

Package of 4 per shelf.

Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification.

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

SiteSelect™ Posts

Height*		Approx. Pkd. Wt.		Cat. No.	Cat. No.	Cat. No.
(in.)	(mm)	(lbs.)	(kg)	Plated	Metroseal 3	Stainless
7 ^{1/2}	191	1/2	0.3	7P		
14 ^{1/2}	370	1	0.5	13P	13PK3	33PS
27 ^{1/2}	700	1 ^{3/4}	0.75	27P		27PS
34 ^{1/2}	875	2	0.9	33P	33PK3	33PS
54 ^{9/16}	1385	3	1.4	54P	54PK3	54PS
62 ^{9/16}	1590	3 ^{1/2}	1.6	63P	63PK3	63PS
74 ^{5/8}	1895	4	1.8	74P	74PK3	74PS
86 ^{5/8}	2200	5	2.3	86P	86PK3	86PS
96 ^{5/8}	2454	5 ^{1/2}	2.5	**96P		

*Height includes leveling bolt and cap.

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

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"... This will result in an overall post height with adjustment of 69^{5/8} to 69^{7/8}.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com
Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

Model:
T-23FG

T Series:
Reach-In Glass Door Freezer



T-23FG

- ▶ True's glass door reach-in's 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, superior food safety and the best value in today's food service marketplace.
- ▶ Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ Energy efficient, "Low-E", double pane thermal glass door.
- ▶ Adjustable, heavy duty PVC coated shelves.
- ▶ Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- ▶ Defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

Bottom mounted units feature:

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

ROUGH-IN DATA

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

Model	Solid Doors	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
T-23FG	1	23 652	3	27 686	29 ³ / ₄ 756	78 ³ / ₈ 1991	³ / ₄	115/60/1	13.0	5-15P ▲	9 2.74	405 184

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

▲ Plug type varies by country.

† Depth does not include 1³/₈" (35 mm) for door handle.

10/04 Printed in U.S.A.

APPROVALS:

Model:
T-23FG

T Series:
Reach-In Glass Door Freezer



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, superior food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True reach-in's a superior low velocity, high volume airflow design. This unique design insures faster temperature recovery and shorter run times in the busiest of food service environments.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - 300 series stainless steel front grill and shroud. Anodized quality aluminum exterior ends and back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.

- Insulation - entire cabinet structure and solid door is foamed-in-place using high density, CFC free, polyurethane insulation.
- Cabinet mounted on a welded, heavy duty galvanized frame rail. Rail dipped in rust inhibiting enamel paint for corrosion protection inside and out.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- "Low-E", double pane thermal glass assembly with extruded aluminum frame.
- Positive seal self-closing door. Lifetime guaranteed door hinges and torsion type closure system.
- Glass door is fitted with a 15" (381 mm) long extruded aluminum handle.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 22⁷/₈" L x 23¹/₄" D (582 mm x 591 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.
- Each shelf capable of supporting up to 250 lbs. (114 kg).

LIGHTING

- Fluorescent interior lighting. Each glass door utilizes full-length, patented, integrated door light (IDL) system. Safety shielded.

MODEL FEATURES

- Exterior mounted temperature monitor.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.

ELECTRICAL

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



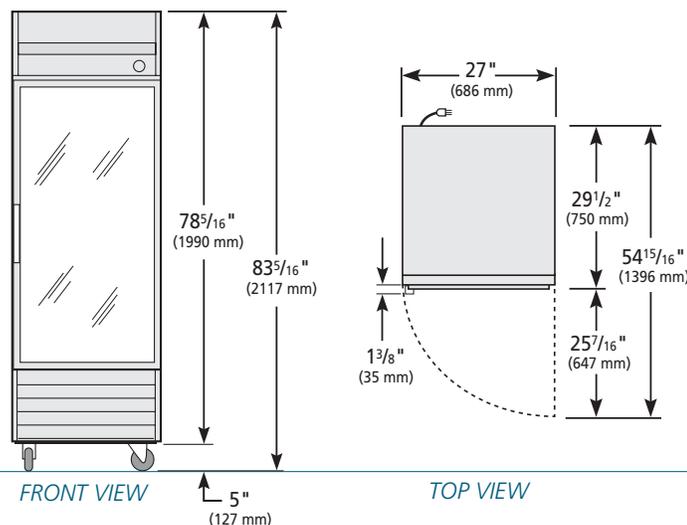
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- Additional shelves.
- 1¹/₄" (32 mm) pricing strips.
- Novelty baskets.
- Half door bun tray racks. Hold up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Full door bun tray racks. Hold up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately) (airflow guards need to be removed).
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Front	Side	Plan	3D
T-23FG	TFEY06E	TFEY06S	TFEY06P	TFEY063

TRUE FOOD SERVICE EQUIPMENT

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com

Arctic Air Commercial Glass Door Reach-in Refrigerator.



Refrigerator Model GDR22CWR (Shown with optional pan slide kit.)

Store anything ANSI/NSF Standard 7 certification. Approved for storing open food containers. A great value usually at \$700-1000 less than competitive brands.



Seeing is believing.

No it's not stainless, it's white textured steel to save you hundreds of dollars.

Store Anything. Tested and certified to ANSI/NSF Standard 7. Approved for storage of open food containers.

Glass door is energy-efficient double-pane, tempered glass with low-E coating. Space between panes is Argon gas filled for even better insulation.

Right-hand door is standard. Left-hand door available with additional lead time.

Efficient, warm-wall condenser keeps the cabinet exterior dry and the glass door clear without using electric heaters.

Fully-contained, hermetically-sealed refrigeration system with environmentally friendly 134A refrigerant. No additional plumbing needed.

Quiet, bottom-mounted 1/3 HP compressor... plenty of capacity for all kinds of applications.

Four casters included, two lockable, just like the more expensive brands.

Convenient, adjustable temperature control.

Interior light is controlled by on/off switch, may be left on when door is closed.

Heavy-duty, stainless steel air duct, fan motor and evaporator cover prevents damage to vital parts.

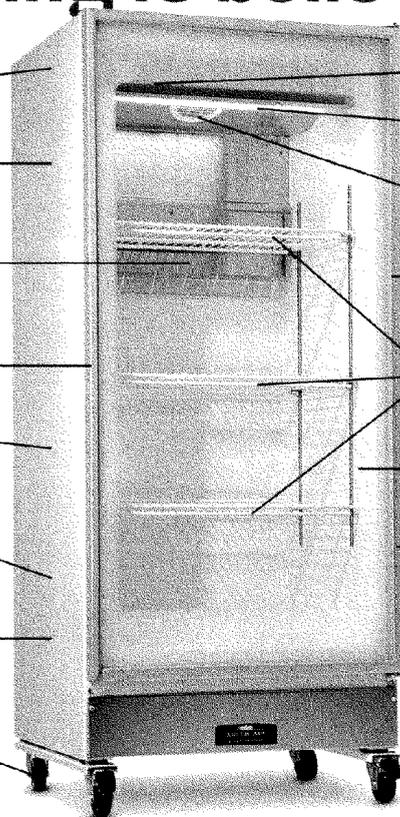
Door has powerful spring-loaded door closer and magnetic gasket for positive seal.

Three adjustable, epoxy-coated shelves and bottom shelf trivet are standard. Shelves will hold a full sheet pan, or loads up to 300 pounds. (See below for extra shelves.)

White, poly-coated steel interior is bright, durable and easy to clean.

Made in USA and comes with full warranty: 5 years on compressor, 1 year parts, labor included first 90 days.

Average Annual Operating Cost is only \$98 @.0867/kwh.



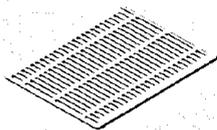
MODEL #GDR22CWR RIGHT HAND DOOR (Also available Model #GDR22CWL Left Hand Door)

Cabinet	22 cu. ft.
External Dimensions	
Height	70" Width 32"
Height	75" (w/casters)
Depth	29.3"
Depth	59.4" (door open 180°)
Internal Dimensions	
Height	53" (from bottom shelf)
Width	27"
Depth	20.5" (upper area 19")

Gross Weight	297 lbs
Compressor	1/3 hp
Refrigerant	134A

Power cord	9 ft
Watts @ 70° F	199
Watts @ 90° F	227
Ave. Annual Operating Cost	\$98 @ .0867/kwh
Energy BTU/hr	980
Warranty	5 years on compressor only 1 year on all parts 90 days labor

NSF Certified and Listed by UL
115 Volt
15 Amp recommended circuit
4 Amps cool cycle, 5.5 defrost
Grounded outlet required.
GFI circuit not allowable

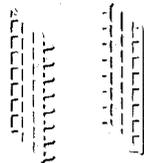


SMALL SHELF KIT #216642000

18.5" x 26.25" Shelf & mounting clips.
For upper area near evaporator cover.

LARGE SHELF KIT #216423800

20" x 26.25" Shelf & mounting clips.
For main body of cabinet.

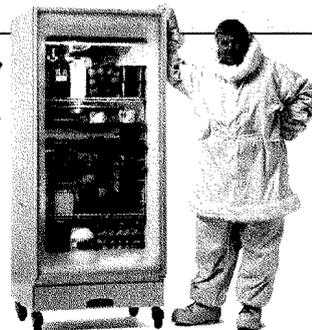


PAN SLIDE KIT #216423801

Racks hang from clips on existing pilasters. Kit contains two racks and four clips. Accommodates up to eight standard 18" x 26" sheet pans at 2.5" spacing. Use one or two kits per unit.

"Clearly a great value at \$700-1000 less than stainless steel models."

-Walter Broich, Founder



Commercial Freezers & Refrigerators



a Standex company

Item _____

22

HYBRID MERCHANDISER

SERVICE HOT OVER SELF-SERVE REFRIG.

MODEL CH3628/RSS3SC

CH4828/RSS4SC

(2)CH3628/RSS6SC

SELF-SERVE HOT OVER SELF-SERVE REFRIG.

MODEL CH3628SS/RSS3SC

CH4828SS/RSS4SC

(2)CH3628SS/RSS6SC



*Display more product and serve more customers with presentation and value in mind.
Cases are available in lengths of 36", 48", and 72".*

STANDARD FEATURES

Refrigerated Self-Serve Bottom Display

- Black laminated exterior. Other finishes available.
- Black trim. Silver and gold optional.
- Black interior.
- Horizontal top and front light.
- Two tiers black metal shelves.
- Cord and plug. (Not available on six foot unit).

Service or Self-Service Hot Top Display

- Adjustable stainless steel heated shelves. Self-serve has one, service two.
- Incandescent top and shelf lights.
- Sliding rear doors.
- Stainless steel deck.
- Black trim.
- Humidified air system on service model.

HYBRID MERCHANDISER

HOT OVER SELF-SERVE REFRIGERATED

OPTIONAL ACCESSORIES:

For Top Display

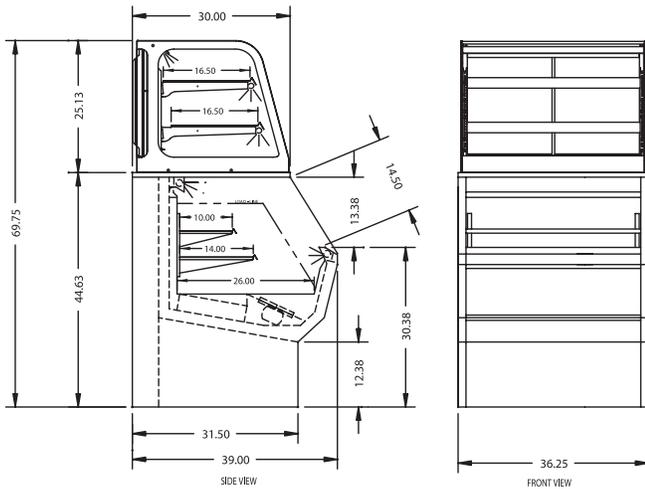
- * Reflective Ends
- * Reflective Rear Doors

For Self-Serve Refrigerated Base

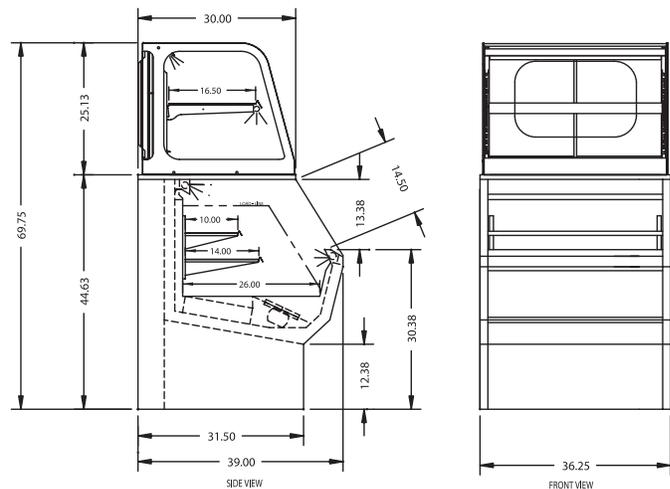
- * Energy Saving Night Curtain
- * Silver or Gold Tone Trim

- * Special Base Finish
- * Mirrored Interior Ends
- * Security Night Cover
- * Stainless Steel Steps in Lieu of Metal Shelves

SERVICE HOT OVER SELF-SERVE REFRIGERATED



SELF-SERVE HOT OVER SELF-SERVE REFRIGERATED



SPECIFICATIONS:

Model	Dimensions			Approx. Shipping Weight (lbs)	Bottom Display 120/60/1	Top Display 120/60/1
	L	W	H			
CH3628/RSS3SC	36 1/4"	39"	69 3/4"	790	1/3 HP - 14.8 AMPS	8.4 AMPS
CH4828/RSS4SC	48"	39"	69 3/4"	935	1/2 HP - 16.0 AMPS	11.0 AMPS
(2)CH3628/RSS6SC	72"	39"	69 3/4"	1,400	3/4 HP - 16.0 + 10 AMPS	(2) 8.4 AMPS
CH3628SS/RSS3SC	36 1/4"	39"	69 3/4"	790	1/3 HP - 14.8 AMPS	7 AMPS
CH4828SS/RSS4SC	48"	39"	69 3/4"	935	1/2 HP - 16.0 AMPS	7.5 AMPS
(2)CH3628SS/RSS6SC	72"	39"	69 3/4"	1,400	3/4 HP - 16.0 + 10 AMPS	(2) 7.0 AMPS

- Refrigerated cases are designed to operate in an environment of 75° ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.
- On the six foot display a separate 120/60/1 15 AMP circuit is required for the condensate evaporator.



Look to Federal for Innovative Merchandising



Federal Industries
A Standex Company
215 Federal Avenue
Belleville WI 53508-0290
Phone: 800-356-4206
Fax: 608-424-3234
Email: geninfo@federalind.com
Web Site: www.federalind.com

Rigidbilt® Triple Compartment Scullery Sink
1³/₄" (44mm) Radius Coved
Corner Construction

ELKA 25

SPECIFICATIONS

GENERAL

Model RNSF _____ #16 gauge, type 304, stainless steel scullery sink. Large die-drawn compartments 18" (457mm) x 24" (610mm) x 13-1/2" (343mm) deep. Seamless drawn 1-3/4" (44mm) radius coved corner construction. Full length 8" (203mm) high backsplash with 45° sloped top. 1-1/2" (38mm) wide inward sloping top channel rims. Steel channel reinforced drainboards have a fan-shaped pitch for drainage. Compartments with center outlets pitched to drain. Underside of drainboards and compartments are undercoated to provide a sound and condensation barrier. All exposed surfaces polished to a satin finish. Rigidbilt sinks carry the NSF International Certification.

Sinks supported on (4) LK251 stainless steel, 1-5/8" (41mm) O.D. tubular legs. Adjustable bullet shaped feet.

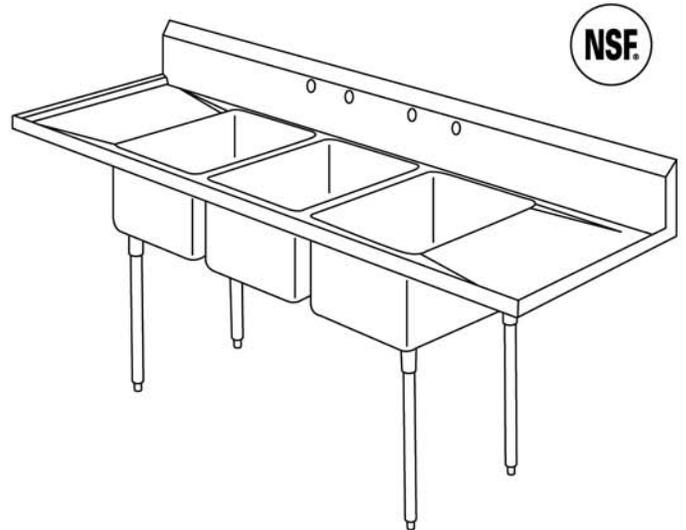
FURNISHED WITH:

SUPPORT LEGS: LK251. (Four) Stainless steel tubular legs, 1-5/8" (41mm) O.D. Adjustable bullet feet.

SPECIFIED FITTINGS:

SUPPLY:

DRAIN:



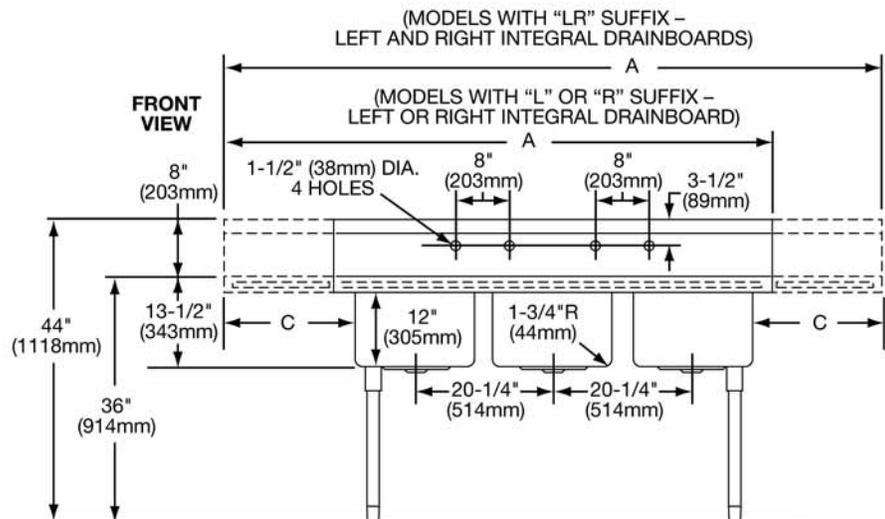
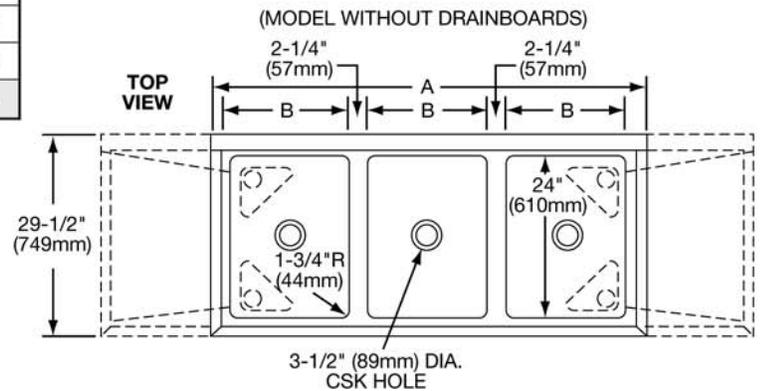
Model RNSF8358LR4
 (Faucet Drillings and Location as Illustrated)

(CHECK MODEL SPECIFIED):

Model Number	A		B		C	
	in	mm	in	mm	in	mm
RNSF8358	64	1626	18	457	N/A	N/A
RNSF8358L	80 ¹ / ₂	2045	18	457	19 ¹ / ₂	495
RNSF8358R	80 ¹ / ₂	2045	18	457	19 ¹ / ₂	495
RNSF8358LR	97 ¹ / ₂	2477	18	457	19 ¹ / ₂	495

Available only in sizes shown above.

Shaded area is model carried in stock with standard faucet location.



Chapter 4 - Attachment II:

Cyber Café Cut Sheets

Cyber Café – Option B – Retail Area



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com
Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

3

Model:
TUC-27

Undercounter:
Solid Door Refrigerator



TUC-27

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, superior 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 cabinet ends. Matching aluminum finished back.
- ▶ Front breathing.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).
- ▶ Heavy duty PVC coated wire shelves.

ROUGH-IN DATA

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

Model	Solid Doors	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TUC-27	1	6.5 185	2	27 ⁵ / ₈	30 ¹ / ₈	29 ³ / ₄	1/6 1/4	115/60/1 230-240/50/1	3.9 2.9	5-15P ▲	7 2.13	190 87
				702	766	756						

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

▲ Plug type varies by country.

* Height does not include 6¹/₄" (159 mm) for castors or 6" (153 mm) for optional legs.



APPROVALS:

Model:
TUC-27

Undercounter:
Solid Door Refrigerator



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

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

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and cabinet ends. Matching aluminum finished back.

- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.
- 5" (127 mm) diameter stem castors standard - locks provided on front set. Work surface 36" (915 mm) high.

DOOR

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

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23¹/₄" L x 16" D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

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

ELECTRICAL

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



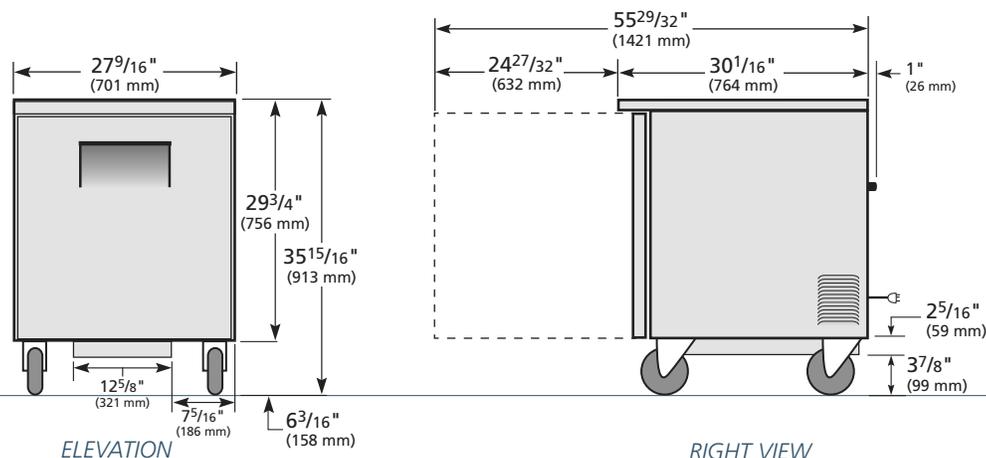
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- Barrel lock (factory installed).
- Basic overshef.
- Single utility shelf.
- Double utility shelf.
- Stacking collar.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with recessed castors. 31¹/₂" (801 mm) work surface height.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D
TUC-27	TFQY01E	TFQY01S	TFQY01P	TFQY013

TRUE FOOD SERVICE EQUIPMENT

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com



**TRUE FOOD SERVICE
EQUIPMENT, INC.**

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366
(636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com
Parts Dept. (800)424-TRUE • Parts Dept. FAX# (636)272-9471

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

4

Model:
TUC-27F

Undercounter:
Solid Door Freezer



TUC-27F

- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, superior food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (R404A) forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ All stainless steel front, top and cabinet ends. Matching aluminum finished back.
- ▶ Front breathing.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).
- ▶ Heavy duty PVC coated wire shelves.

ROUGH-IN DATA

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

Model	Solid Doors	Capacity (Cu. Ft.) (liters)	# of Shelves	Cabinet Dimensions (inches) (mm)			Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*							
TUC-27F	1	6.5 185	2	27 ⁵ / ₈ 702	30 ¹ / ₈ 766	29 ³ / ₄ 756	36 915	1/3 1/3	115/60/1 230-240/50/1	8.3 3.4	5-15P ▲	7 2.13	195 89

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

▲ Plug type varies by country.

* Height does not include 6¹/₄" (159 mm) for castors and 6" (153 mm) for optional legs.



APPROVALS:

Model:
TUC-27F

Undercounter:
Solid Door Freezer



STANDARD FEATURES

DESIGN

- True's undercounter units are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, superior food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- 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 -10°F (-23.3°C) cabinet temperatures. Ideally suited for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True undercounter units a superior low velocity, high volume airflow design. This unique design insures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Defrost system time initiated, time terminated.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and cabinet ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using high density, CFC free, polyurethane insulation.
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOOR

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

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23¹/₄" L x 16" D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- NSF-7 compliant for open food product.

ELECTRICAL

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



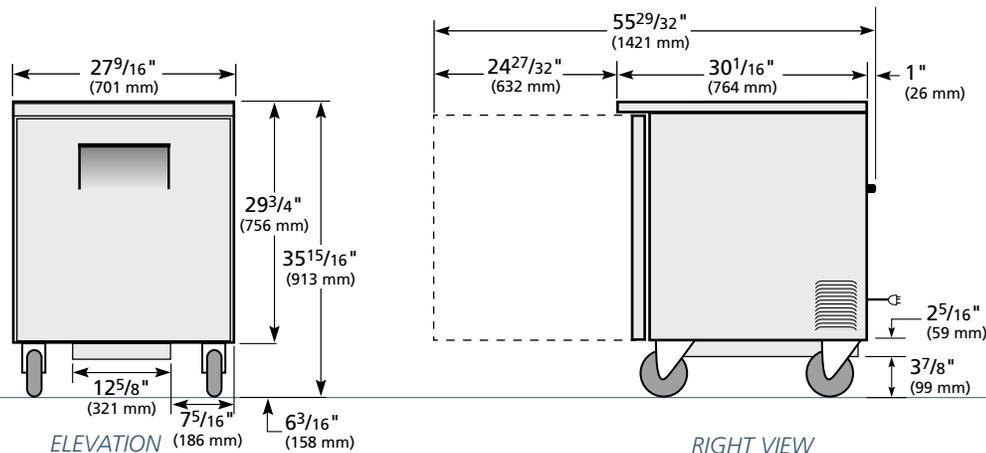
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2¹/₂" (64 mm) diameter castors.
- Basic overshef.
- Single utility shelf.
- Double utility shelf.
- Stacking collar.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty, 16 gauge tops.
- ADA compliant models with 34" (864 mm) work surface height.
- Low profile models with recessed castors. 31¹/₂" (801 mm) work surface height.
- Remote cabinets (condensing unit supplied by others), consult factory technical service department for BTU information.

PLAN VIEW



WARRANTY

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D
TUC-27F	TFQY01E	TFQY01S	TFQY01P	TFQY013

TRUE FOOD SERVICE EQUIPMENT

St. Charles Industrial Center • P.O. Box 970 • O'Fallon, Missouri 63366 • (636)240-2400 • FAX (636)272-2408 • (800)325-6152 • www.truemfg.com



a Standex company

Item _____

22

HYBRID MERCHANDISER

SERVICE HOT OVER SELF-SERVE REFRIG.

MODEL CH3628/RSS3SC

CH4828/RSS4SC

(2)CH3628/RSS6SC

SELF-SERVE HOT OVER SELF-SERVE REFRIG.

MODEL CH3628SS/RSS3SC

CH4828SS/RSS4SC

(2)CH3628SS/RSS6SC



*Display more product and serve more customers with presentation and value in mind.
Cases are available in lengths of 36", 48", and 72".*

STANDARD FEATURES

Refrigerated Self-Serve Bottom Display

- Black laminated exterior. Other finishes available.
- Black trim. Silver and gold optional.
- Black interior.
- Horizontal top and front light.
- Two tiers black metal shelves.
- Cord and plug. (Not available on six foot unit).

Service or Self-Service Hot Top Display

- Adjustable stainless steel heated shelves. Self-serve has one, service two.
- Incandescent top and shelf lights.
- Sliding rear doors.
- Stainless steel deck.
- Black trim.
- Humidified air system on service model.

HYBRID MERCHANDISER HOT OVER SELF-SERVE REFRIGERATED

OPTIONAL ACCESSORIES:

For Top Display

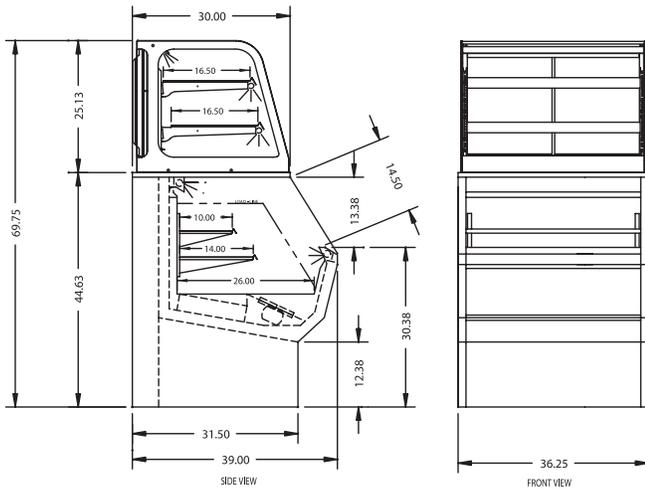
- * Reflective Ends
- * Reflective Rear Doors

For Self-Serve Refrigerated Base

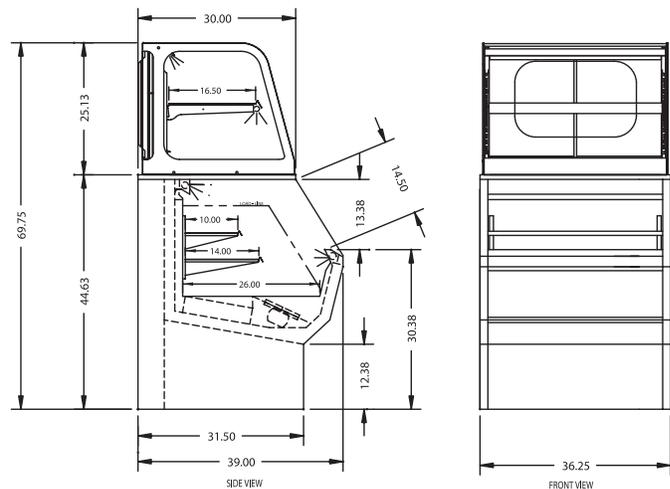
- * Energy Saving Night Curtain
- * Silver or Gold Tone Trim

- * Special Base Finish
- * Mirrored Interior Ends
- * Security Night Cover
- * Stainless Steel Steps in Lieu of Metal Shelves

SERVICE HOT OVER SELF-SERVE REFRIGERATED



SELF-SERVE HOT OVER SELF-SERVE REFRIGERATED



SPECIFICATIONS:

Model	Dimensions			Approx. Shipping Weight (lbs)	Bottom Display 120/60/1	Top Display 120/60/1
	L	W	H			
CH3628/RSS3SC	36 1/4"	39"	69 3/4"	790	1/3 HP - 14.8 AMPS	8.4 AMPS
CH4828/RSS4SC	48"	39"	69 3/4"	935	1/2 HP - 16.0 AMPS	11.0 AMPS
(2)CH3628/RSS6SC	72"	39"	69 3/4"	1,400	3/4 HP - 16.0 + 10 AMPS	(2) 8.4 AMPS
CH3628SS/RSS3SC	36 1/4"	39"	69 3/4"	790	1/3 HP - 14.8 AMPS	7 AMPS
CH4828SS/RSS4SC	48"	39"	69 3/4"	935	1/2 HP - 16.0 AMPS	7.5 AMPS
(2)CH3628SS/RSS6SC	72"	39"	69 3/4"	1,400	3/4 HP - 16.0 + 10 AMPS	(2) 7.0 AMPS

- Refrigerated cases are designed to operate in an environment of 75° ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.
- On the six foot display a separate 120/60/1 15 AMP circuit is required for the condensate evaporator.



Look to Federal for Innovative Merchandising



Federal Industries
A Standex Company
215 Federal Avenue
Belleville WI 53508-0290
Phone: 800-356-4206
Fax: 608-424-3234
Email: geninfo@federalind.com
Web Site: www.federalind.com

Rigidbilt® Triple Compartment Scullery Sink
1³/₄" (44mm) Radius Coved
Corner Construction

ELKA 25

SPECIFICATIONS

GENERAL

Model RNSF _____ #16 gauge, type 304, stainless steel scullery sink. Large die-drawn compartments 18" (457mm) x 24" (610mm) x 13-1/2" (343mm) deep. Seamless drawn 1-3/4" (44mm) radius coved corner construction. Full length 8" (203mm) high backsplash with 45° sloped top. 1-1/2" (38mm) wide inward sloping top channel rims. Steel channel reinforced drainboards have a fan-shaped pitch for drainage. Compartments with center outlets pitched to drain. Underside of drainboards and compartments are undercoated to provide a sound and condensation barrier. All exposed surfaces polished to a satin finish. Rigidbilt sinks carry the NSF International Certification.

Sinks supported on (4) LK251 stainless steel, 1-5/8" (41mm) O.D. tubular legs. Adjustable bullet shaped feet.

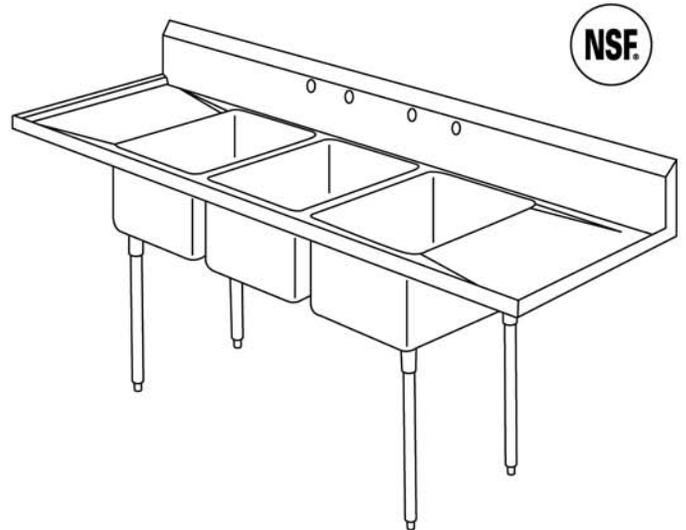
FURNISHED WITH:

SUPPORT LEGS: LK251. (Four) Stainless steel tubular legs, 1-5/8" (41mm) O.D. Adjustable bullet feet.

SPECIFIED FITTINGS:

SUPPLY:

DRAIN:



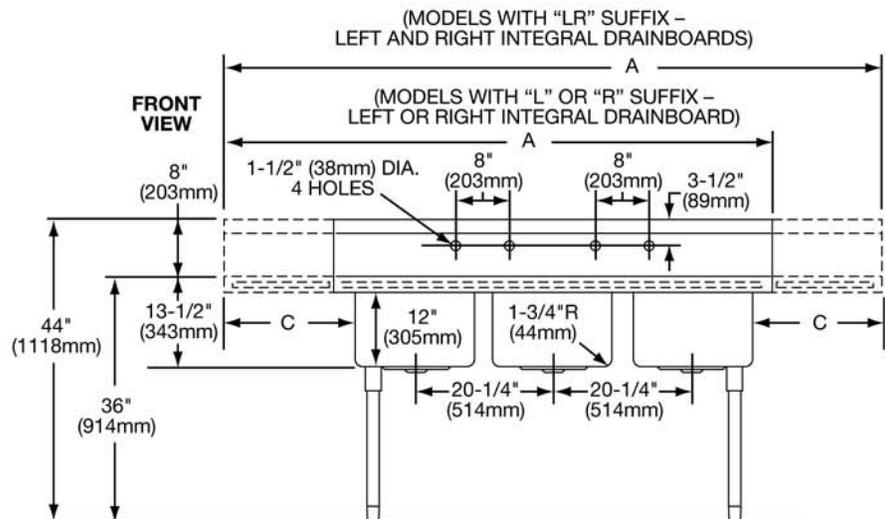
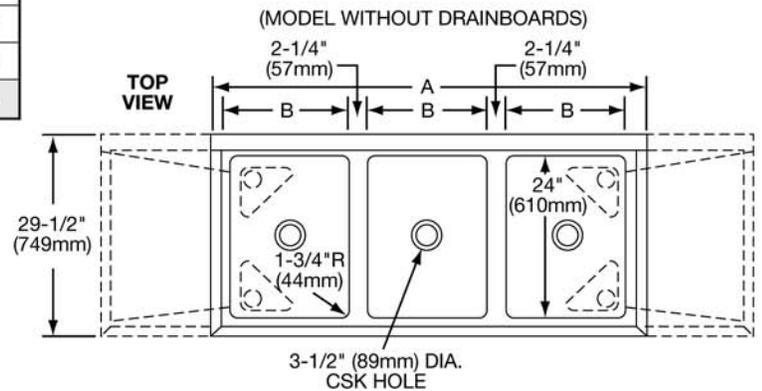
Model RNSF8358LR4
 (Faucet Drillings and Location as Illustrated)

(CHECK MODEL SPECIFIED):

Model Number	A		B		C	
	in	mm	in	mm	in	mm
RNSF8358	64	1626	18	457	N/A	N/A
RNSF8358L	80 ¹ / ₂	2045	18	457	19 ¹ / ₂	495
RNSF8358R	80 ¹ / ₂	2045	18	457	19 ¹ / ₂	495
RNSF8358LR	97 ¹ / ₂	2477	18	457	19 ¹ / ₂	495

Available only in sizes shown above.

Shaded area is model carried in stock with standard faucet location.



Chapter 4 - Attachment III:

Cyber Café Cut Sheets

Cyber Café – Option B – Dry Goods and Supply Storage



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



Corner Release System



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING



Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal 3	Cat. No. Stainless
18x24	457x610	7	3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30	457x760	8	3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36	457x914	9 ^{1/2}	4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42	457x1066	11	5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48	457x1219	12	5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54	457x1370	14 ^{1/2}	6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60	457x1524	17	7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72	457x1825	20	9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24	530x610	8	3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30	530x760	9	4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36	530x914	11	5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42	530x1066	12	5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48	530x1219	14	6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54	530x1370	16	7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60	530x1524	18	8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72	530x1825	24	10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24	610x610	9	4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30	610x760	11	5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36	610x914	13	5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42	610x1066	15	6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48	610x1219	16	7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54	610x1370	18	8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60	610x1524	21	9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72	610x1825	26	11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10.10A.



Sleeves/Wedges

Package of 4 per shelf.

Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification.

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

SiteSelect™ Posts

Height*		Approx. Pkd. Wt.		Cat. No.	Cat. No.	Cat. No.
(in.)	(mm)	(lbs.)	(kg)	Plated	Metroseal 3	Stainless
7 ^{1/2}	191	1/2	0.3	7P		
14 ^{1/2}	370	1	0.5	13P	13PK3	33PS
27 ^{1/2}	700	1 ^{3/4}	0.75	27P		27PS
34 ^{1/2}	875	2	0.9	33P	33PK3	33PS
54 ^{9/16}	1385	3	1.4	54P	54PK3	54PS
62 ^{9/16}	1590	3 ^{1/2}	1.6	63P	63PK3	63PS
74 ^{5/8}	1895	4	1.8	74P	74PK3	74PS
86 ^{5/8}	2200	5	2.3	86P	86PK3	86PS
96 ^{5/8}	2454	5 ^{1/2}	2.5	**96P		

*Height includes leveling bolt and cap.

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

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"... This will result in an overall post height with adjustment of 69^{5/8} to 69^{7/8}.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.

Arctic Air Commercial Glass Door Reach-in Refrigerator.



Refrigerator Model GDR22CWR (Shown with optional pan slide kit.)

Store anything ANSI/NSF Standard 7 certification. Approved for storing open food containers. A great value usually at \$700-1000 less than competitive brands.



Seeing is believing.

No it's not stainless, it's white textured steel to save you hundreds of dollars.

Store Anything. Tested and certified to ANSI/NSF Standard 7. Approved for storage of open food containers.

Glass door is energy-efficient double-pane, tempered glass with low-E coating. Space between panes is Argon gas filled for even better insulation.

Right-hand door is standard. Left-hand door available with additional lead time.

Efficient, warm-wall condenser keeps the cabinet exterior dry and the glass door clear without using electric heaters.

Fully-contained, hermetically-sealed refrigeration system with environmentally friendly 134A refrigerant. No additional plumbing needed.

Quiet, bottom-mounted 1/3 HP compressor... plenty of capacity for all kinds of applications.

Four casters included, two lockable, just like the more expensive brands.

Convenient, adjustable temperature control.

Interior light is controlled by on/off switch, may be left on when door is closed.

Heavy-duty, stainless steel air duct, fan motor and evaporator cover prevents damage to vital parts.

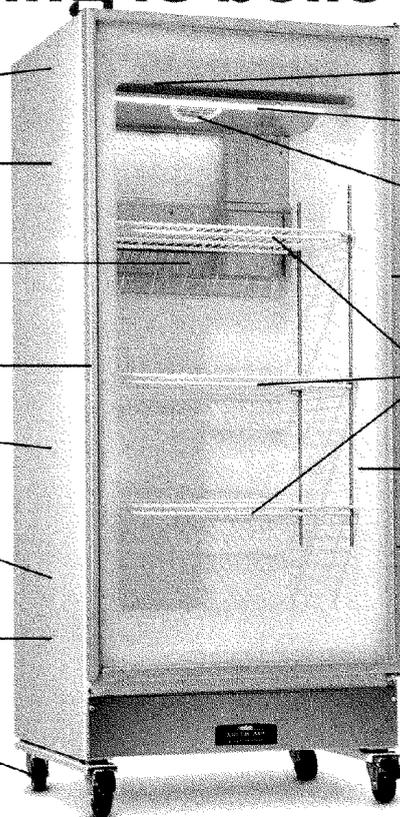
Door has powerful spring-loaded door closer and magnetic gasket for positive seal.

Three adjustable, epoxy-coated shelves and bottom shelf trivet are standard. Shelves will hold a full sheet pan, or loads up to 300 pounds. (See below for extra shelves.)

White, poly-coated steel interior is bright, durable and easy to clean.

Made in USA and comes with full warranty: 5 years on compressor, 1 year parts, labor included first 90 days.

Average Annual Operating Cost is only \$98 @.0867/kwh.



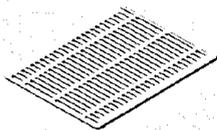
MODEL #GDR22CWR RIGHT HAND DOOR (Also available Model #GDR22CWL Left Hand Door)

Cabinet	22 cu. ft.
External Dimensions	
Height	70" Width 32"
Height	75" (w/casters)
Depth	29.3"
Depth	59.4" (door open 180°)
Internal Dimensions	
Height	53" (from bottom shelf)
Width	27"
Depth	20.5" (upper area 19")

Gross Weight	297 lbs
Compressor	1/3 hp
Refrigerant	134A

Power cord	9 ft
Watts @ 70° F	199
Watts @ 90° F	227
Ave. Annual Operating Cost	\$98 @ .0867/kwh
Energy BTU/hr	980
Warranty	5 years on compressor only 1 year on all parts 90 days labor

NSF Certified and Listed by UL
115 Volt
15 Amp recommended circuit
4 Amps cool cycle, 5.5 defrost
Grounded outlet required.
GFI circuit not allowable

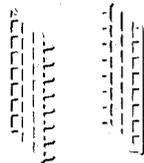


SMALL SHELF KIT #216642000

18.5" x 26.25" Shelf & mounting clips.
For upper area near evaporator cover.

LARGE SHELF KIT #216423800

20" x 26.25" Shelf & mounting clips.
For main body of cabinet.

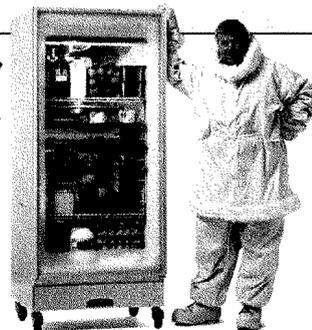


PAN SLIDE KIT #216423801

Racks hang from clips on existing pilasters. Kit contains two racks and four clips. Accommodates up to eight standard 18" x 26" sheet pans at 2.5" spacing. Use one or two kits per unit.

"Clearly a great value at \$700-1000 less than stainless steel models."

-Walter Broich, Founder



Commercial Freezers & Refrigerators

Concession Stand - Space and Adjacency Requirements

Introduction

This Space and Adjacency Requirements chapter addresses the space requirements and functional relationships of the **Concession Stand** for the Food Service facilities. It describes these spaces in physical terms. This chapter will serve as a checklist for the architects as they design and lay out the project.

It is organized into the following sections:

- Overview and Organization
- Total Project Summary
- Adjacency Requirements
- Possible Floor Plan and Equipment Layout
- Data Sheets
- Cut Sheets

Concession Stand - Space and Adjacency Requirements

Overview and Organization

Overview and Organization

This chapter describes a small concession stand that will serve the student population at NLC and NVC. The concession stand is best utilized at large sporting, community, or performing arts event. The concession stand will be accessible by customers through a large roll-up door. This type of Food Service facility is beneficial in that it can bring food/drink to events that don't require a large facility and require maximum flexibility and efficiency.

Concession Stand - Space and Adjacency Requirements

Overview and Organization

Spatial Organization

The Concession Stand spaces recommended for this project are organized into two main assignable spaces:

Retail Area All of the food preparation and service as well as all transactions occur within this space. A large roll-up door will provide an area for direct customer interaction. The Retail Area accounts for 150 asf.

Supply Storage This storage area will directly support the retail area and house all of the equipment and products required within. The Supply Storage accounts for 50 asf.

Concession Stand - Space and Adjacency Requirements

Total Project Summary

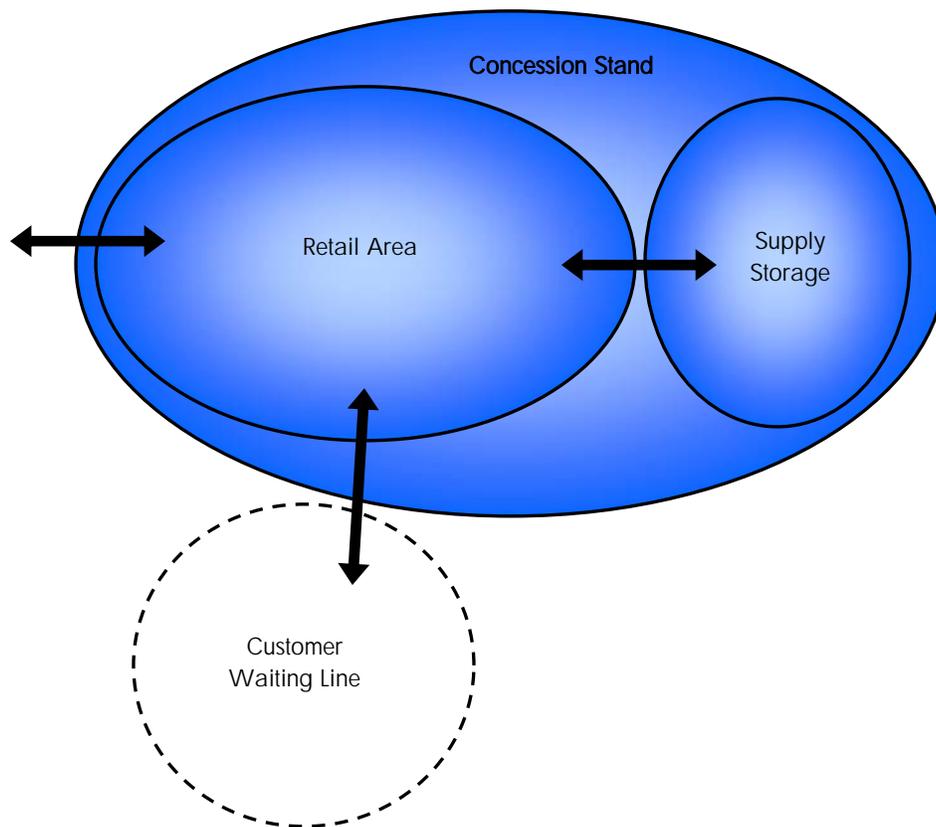
Space Summary

The Concession Stand requires a total of 200 asf. This space includes a retail area used for food preparation and service as well as the required support facilities.

Food Services at NLC and NVC	Space Requirements
Department/Space	Assignable Sq.Ft.
Concession Stand	
<i>Retail Area</i>	150
<i>Supply Storage</i>	50
<i>Subtotal for Concession Stand</i>	200

Spatial Relationship/Adjacency Diagram

The retail area must have direct adjacency to the supply storage room. The supply storage room will house all of the materials and equipment required by the retail area so it should be easily accessible. A large roll-up door will be provided within the retail area and be directly adjacent to a customer waiting line queue space. This roll-up door area will be the only space within the Concession Stand at which customer interaction occurs.



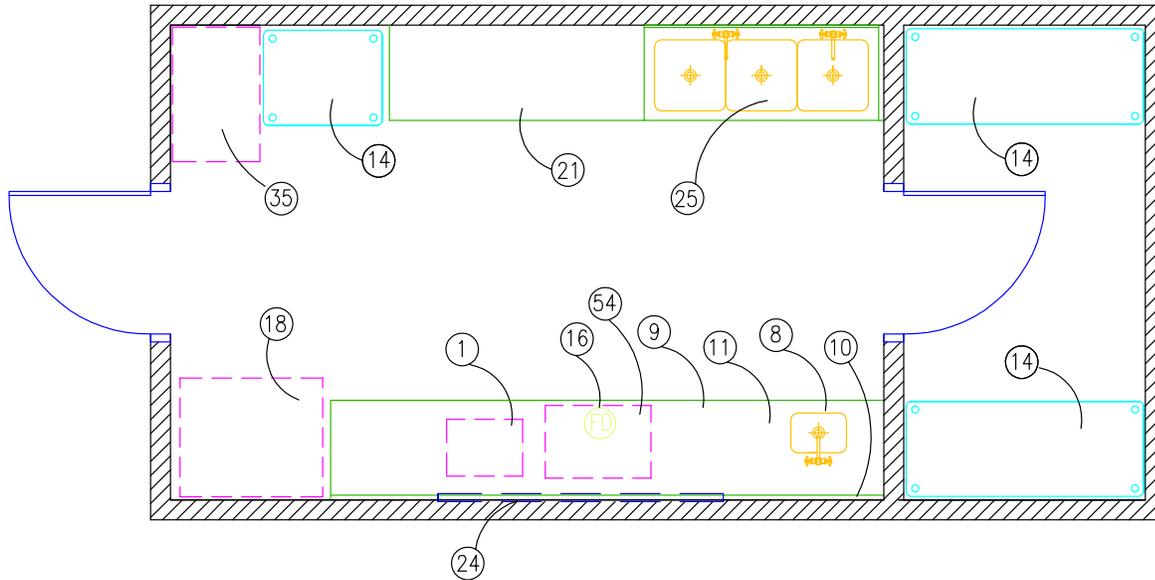
Concession Stand - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Possible Floor Plan and Equipment Layout

The following floor plan illustrates possible equipment configurations and room sizes for the Concession Stand.

Overall



Concession Stand - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Equipment/Fixtures Summary

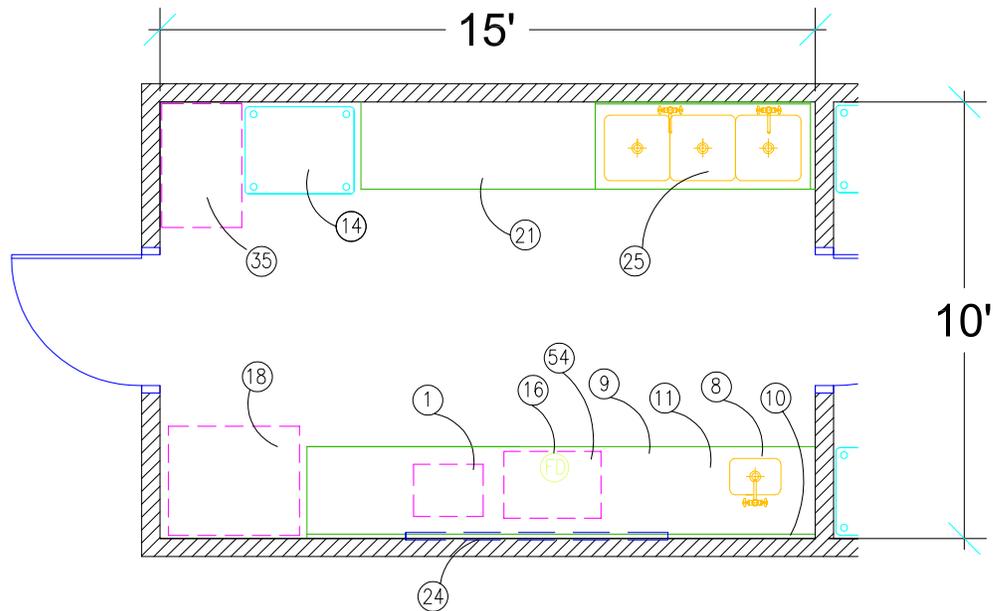
The following room inventory summary lists the type and quantity of the equipment/fixtures that are required to be within each space of the Concession Stand. A space has been provided on the summary for the design team to utilize while determining whether the provider or source of each piece of equipment/fixture is the owner or contractor. This has been provided to aide in these discussions and decisions. The desired equipment/fixture placement and organization within each room can be found on the following pages.

Concession Stand	Equipment/Fixture Information		
	Equipment/Fixture Name	Legend/Cut Sheet Number	Quantity
Retail Area			
<i>Register</i>	1	1	
<i>Hand Sink- 10"x14"x5"</i>	8	1	
<i>Under Counter Storage</i>	9	1	
<i>Plastic Laminate Backsplash</i>	10	1	
<i>Plastic Laminate Countertops</i>	11	1	
<i>Stainless Steel Wire Shelving</i>	14	1	
<i>Floor Drain</i>	16	1	
<i>Large Refrigerator</i>	18	1	
<i>Stainless Steel Work Surface</i>	21	1	
<i>Roll-Up Door</i>	24	1	
<i>Three Compartment Scullery Sink</i>	25	1	
<i>Ice Maker</i>	35	1	
<i>Beverage Dispenser</i>	54	1	
Supply Storage			
<i>Stainless Steel Wire Shelving</i>	14	2	

Concession Stand - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Retail Area

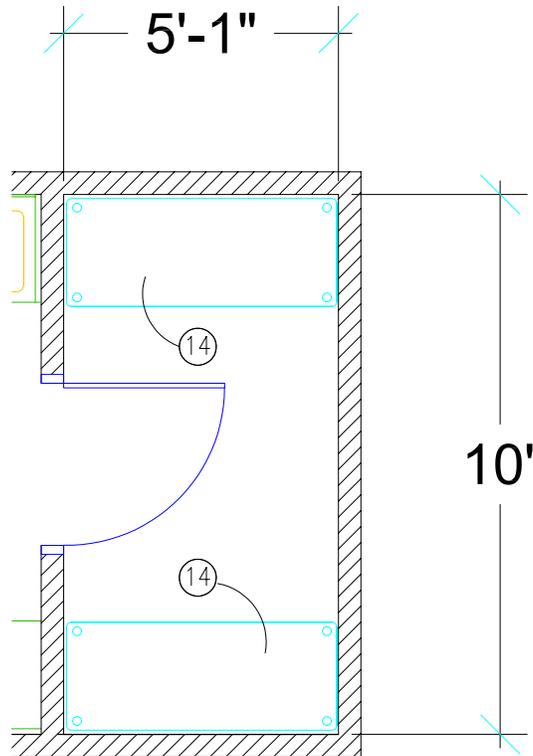


- | | | | |
|---------------------------------|---|--|---------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ④③ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ⑳ Double Stacked Conv. Oven | ④④ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ⑳ (8) Burner Gas Stove | ④⑤ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉑ Built-in Double Deep Fat Fryer | ④⑥ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉒ Double Stacked Steamer | ④⑦ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉓ 30 Gallon Tilt Skillet | ④⑧ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉔ Ice Maker | ④⑨ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉕ Microwave | ⑤① Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉖ Mixer | ⑤② Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉗ 6' Pass Thru Window | ⑤③ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉘ Cheese Warmer | ⑤④ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉙ Hot Well Counter | ⑤⑤ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉚ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ㉛ Beverage Counter | |

Concession Stand - Space and Adjacency Requirements

Possible Floor Plan and Equipment Layout

Supply Storage



- | | | | |
|---------------------------------|---|--|--------------------------------|
| ① Register | ⑮ Deli Prep Table | ⑳ Canopy Hood with Fire Suppression System | ㉓ Movable Cashier Stand |
| ② Refrigerator | ⑯ Floor Drain | ㉑ Double Stacked Conv. Oven | ㉔ Bottle Refrigerated Case |
| ③ Under Counter Refrigerator | ⑰ Large Freezer | ㉒ (8) Burner Gas Stove | ㉕ Refrigerated Case |
| ④ Under Counter Freezer | ⑱ Large Refrigerator | ㉓ Built-in Double Deep Fat Fryer | ㉖ Open Front Refrigerated Case |
| ⑤ Refrigerated Bakery Case | ⑲ Stainless Steel Counter with Integral (3) Compartment Sinks - 18" x 24" x 12" | ㉔ Double Stacked Steamer | ㉗ Ice Cream Freezer |
| ⑥ Espresso Machine | ⑳ Foodwarmers | ㉕ 30 Gallon Tilt Skillet | ㉘ Lockers |
| ⑦ Coffee Maker | ㉑ Stainless Steel Work Surface | ㉖ Ice Maker | ㉙ Automatic Deli Slicer |
| ⑧ Hand Sink - 10" x 14" x 5" | ㉒ Refrigerated Bakery Case | ㉗ Microwave | ㉚ Automatic Dishwasher |
| ⑨ Under Counter Storage | ㉓ Knee Space | ㉘ Mixer | ㉛ Pass Thru Warmer |
| ⑩ Plastic Laminate Backsplash | ㉔ Roll-up Door | ㉙ 6' Pass Thru Window | ㉜ Pass Thru Cooler |
| ⑪ Plastic Laminate Countertops | ㉕ Three Compartment Scullery Sink | ㉚ Cheese Warmer | ㉝ Refrigerator / Freezer |
| ⑫ Plastic Laminate Casework | ㉖ Garbage Disposal | ㉛ Hot Well Counter | ㉞ Beverage Dispenser |
| ⑬ Large Work Sink | ㉗ Stainless Steel Prep Table | ㉜ Grill | |
| ⑭ Stainless Steel Wire Shelving | ㉘ 36" Pass Thru Window | ㉝ Beverage Counter | |

Concession Stand - Space and Adjacency Requirements

Data Sheets

Data Sheets

Below are the Finishes and Illumination requirements for each specific space located in and associated with the Concession Stand.

Name of Space	Flooring				Base		Walls			Ceiling			Lighting				
	SEALED VINYL COMPOSITION TILES (VCT)	SEAMLESS EPOXY FLOORING SYSTEM	SEALED CONCRETE	OTHER	RUBBER	COVERED SEAMLESS EPOXY FLOORING SYSTEM	EPOXY PAINTED GYPSUM BOARD	EPOXY PAINTED STRUCTURE (When Possible)	OTHER	VYNIL COATED ACOUSTICAL TILE	EPOXY COATED ACOUSTICAL TILE	OPEN TO STRUCTURE	ACOUSTICAL TILE	OTHER	FLUORESCENT*	TASK LIGHTING (at Work Tables)	OTHER
Kitchen		●				●	●			●					●	●	
Dry Storage			●		●		●	●				●			●		

* If open fixtures are used a bulb shield will be required

Cut Sheets

Examples of equipment specifications and technical requirements are attached on the following pages. These cut sheets are provided to supplement the text and illustrate specific needs for each piece and type of equipment. The attachment organization in this chapter is as follows:

- Attachment I – Concession Stand

Concession Stand - Space and Adjacency Requirements

Chapter 5 - Attachment I:
Concession Stand Cut Sheets

Concession Stand



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING

Super Adjustable Super Erecta Wire Shelving is the most advanced and innovative wire storage system available. A unique Corner Release System and SiteSelect™ Posts make changing shelf levels fast and easy, without tools! And Super Adjustable Shelving works in conjunction with the entire Super Erecta System of shelves and accessories.

- **Easily Adjustable:** Unique Corner Release and SiteSelect Posts create a total system that offers "Tool-Free," fast adjustment at 1" (25mm) intervals along the entire height of the posts.
- **Easily Assembled:** The Corner Release System and SiteSelect Posts, combined with the original "bottom up" assembly process, creates a complete shelving system in minutes, without tools! SiteSelect Posts with the double-groove visual guide feature, have circular grooves at 1" (25mm) intervals and are numbered at 2" (50mm) intervals. Shelves simply seat into place using the Corner Release.
- **Unique Shelf Design:** The open wire design of these heavy-gauge shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration. Shelf ribs run front to back allowing you to slide items on and off easily. Shelves can be loaded and unloaded from all sides. This open construction allows use of maximum storage space of cube.
- **Unique Post Design:** New SiteSelect post design provides a visual guide for positioning and adjusting shelves, saving considerable time during assembly and adjustment. An easy-to-identify double groove, every 8" (203mm), offers a quick way to align all shelves. Bolt leveler on post bottom compensates for uneven surfaces.
- **Fast, Easy Reconfiguration:** Super Adjustable Super Erecta can change as quickly as your needs change. By using various accessories, hundreds of shelving configurations become possible.
- **Choice of Finishes:** Super Adjustable Super Erecta Wire Shelving is available in a variety of finishes: Super Erecta Brite and chrome-plated for dry storage, Metroseal 3™ with antimicrobial product protection, and stainless steel for corrosive environments, and a large array of designer colors (see Catalog Sheet 10.14A).



Dry Storage – Chrome or Super Erecta Brite™



Metroseal 3™ with *Microban® Antimicrobial Product Protection.



Corner Release System

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com



SUPER ADJUSTABLE SUPER ERECTA SHELF® WIRE SHELVING



Dimensions

Super Adjustable Super Erecta Wire Shelving

Shelf Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal 3	Cat. No. Stainless
18x24	457x610	7	3.2	A1824BR	A1824NC	A1824NK3	A1824NS
18x30	457x760	8	3.6	A1830BR	A1830NC	A1830NK3	A1830NS
18x36	457x914	9 ^{1/2}	4.3	A1836BR	A1836NC	A1836NK3	A1836NS
18x42	457x1066	11	5.0	A1842BR	A1842NC	A1842NK3	A1842NS
18x48	457x1219	12	5.4	A1848BR	A1848NC	A1848NK3	A1848NS
18x54	457x1370	14 ^{1/2}	6.6	A1854BR	A1854NC	A1854NK3	A1854NS
18x60	457x1524	17	7.7	A1860BR	A1860NC	A1860NK3	A1860NS
18x72	457x1825	20	9.1	A1872BR	A1872NC	A1872NK3	A1872NS
21x24	530x610	8	3.6	A2124BR	A2124NC	A2124NK3	A2124NS
21x30	530x760	9	4.1	A2130BR	A2130NC	A2130NK3	A2130NS
21x36	530x914	11	5.0	A2136BR	A2136NC	A2136NK3	A2136NS
21x42	530x1066	12	5.4	A2142BR	A2142NC	A2142NK3	A2142NS
21x48	530x1219	14	6.4	A2148BR	A2148NC	A2148NK3	A2148NS
21x54	530x1370	16	7.3	A2154BR	A2154NC	A2154NK3	A2154NS
21x60	530x1524	18	8.2	A2160BR	A2160NC	A2160NK3	A2160NS
21x72	530x1825	24	10.9	A2172BR	A2172NC	A2172NK3	A2172NS
24x24	610x610	9	4.1	A2424BR	A2424NC	A2424NK3	A2424NS
24x30	610x760	11	5.0	A2430BR	A2430NC	A2430NK3	A2430NS
24x36	610x914	13	5.9	A2436BR	A2436NC	A2436NK3	A2436NS
24x42	610x1066	15	6.8	A2442BR	A2442NC	A2442NK3	A2442NS
24x48	610x1219	16	7.3	A2448BR	A2448NC	A2448NK3	A2448NS
24x54	610x1370	18	8.6	A2454BR	A2454NC	A2454NK3	A2454NS
24x60	610x1524	21	9.5	A2460BR	A2460NC	A2460NK3	A2460NS
24x72	610x1825	26	11.8	A2472BR	A2472NC	A2472NK3	A2472NS

NOTE: For Metroseal 3 shelving information see sheet # 10.10A.



Sleeves/Wedges

Package of 4 per shelf.

Cat. No. A9985

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification. Wedge Windows™ allow sight of post number for easy visual identification.

*MICROBAN® protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

SiteSelect™ Posts

Height*		Approx. Pkd. Wt.		Cat. No.	Cat. No.	Cat. No.
(in.)	(mm)	(lbs.)	(kg)	Plated	Metroseal 3	Stainless
7 ^{1/2}	191	1/2	0.3	7P		
14 ^{1/2}	370	1	0.5	13P	13PK3	33PS
27 ^{1/2}	700	1 ^{3/4}	0.75	27P		27PS
34 ^{1/2}	875	2	0.9	33P	33PK3	33PS
54 ^{9/16}	1385	3	1.4	54P	54PK3	54PS
62 ^{9/16}	1590	3 ^{1/2}	1.6	63P	63PK3	63PS
74 ^{5/8}	1895	4	1.8	74P	74PK3	74PS
86 ^{5/8}	2200	5	2.3	86P	86PK3	86PS
96 ^{5/8}	2454	5 ^{1/2}	2.5	**96P		

*Height includes leveling bolt and cap.

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

Post lengths to be specified as cut to a round number, ie: 74P cut to 69"... This will result in an overall post height with adjustment of 69^{5/8} to 69^{7/8}.

Important: When ordering by components remember that for maximum stability, units should be kept as wide and low as possible.



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852

For Product Information Call: 1-800-433-2232

Information and specifications are subject to change without notice. Please confirm at time of order.

Copyright © 2003 InterMetro Industries Corp.

Arctic Air Commercial Glass Door Reach-in Refrigerator.



Refrigerator Model GDR22CWR (Shown with optional pan slide kit.)

Store anything ANSI/NSF Standard 7 certification. Approved for storing open food containers. A great value usually at \$700-1000 less than competitive brands.



Seeing is believing.

No it's not stainless, it's white textured steel to save you hundreds of dollars.

Store Anything. Tested and certified to ANSI/NSF Standard 7. Approved for storage of open food containers.

Glass door is energy-efficient double-pane, tempered glass with low-E coating. Space between panes is Argon gas filled for even better insulation.

Right-hand door is standard. Left-hand door available with additional lead time.

Efficient, warm-wall condenser keeps the cabinet exterior dry and the glass door clear without using electric heaters.

Fully-contained, hermetically-sealed refrigeration system with environmentally friendly 134A refrigerant. No additional plumbing needed.

Quiet, bottom-mounted 1/3 HP compressor... plenty of capacity for all kinds of applications.

Four casters included, two lockable, just like the more expensive brands.

Convenient, adjustable temperature control.

Interior light is controlled by on/off switch, may be left on when door is closed.

Heavy-duty, stainless steel air duct, fan motor and evaporator cover prevents damage to vital parts.

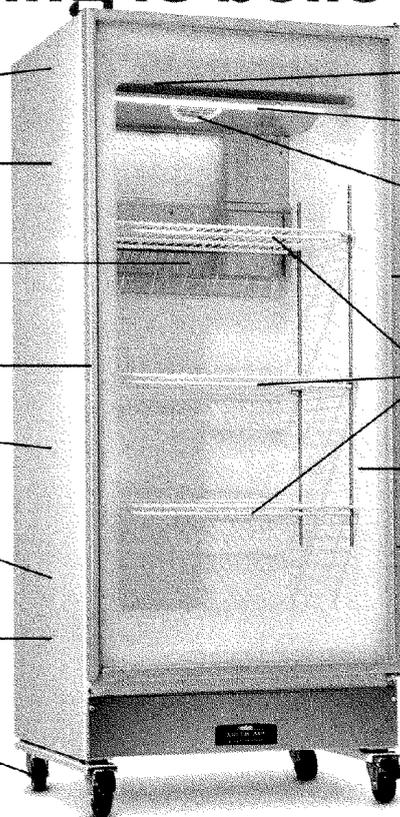
Door has powerful spring-loaded door closer and magnetic gasket for positive seal.

Three adjustable, epoxy-coated shelves and bottom shelf trivet are standard. Shelves will hold a full sheet pan, or loads up to 300 pounds. (See below for extra shelves.)

White, poly-coated steel interior is bright, durable and easy to clean.

Made in USA and comes with full warranty: 5 years on compressor, 1 year parts, labor included first 90 days.

Average Annual Operating Cost is only \$98 @.0867/kwh.



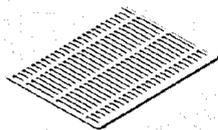
MODEL #GDR22CWR RIGHT HAND DOOR (Also available Model #GDR22CWL Left Hand Door)

Cabinet	22 cu. ft.
External Dimensions	
Height	70" Width 32"
Height	75" (w/casters)
Depth	29.3"
Depth	59.4" (door open 180°)
Internal Dimensions	
Height	53" (from bottom shelf)
Width	27"
Depth	20.5" (upper area 19")

Gross Weight	297 lbs
Compressor	1/3 hp
Refrigerant	134A

Power cord	9 ft
Watts @ 70° F	199
Watts @ 90° F	227
Ave. Annual Operating Cost	\$98 @ .0867/kwh
Energy BTU/hr	980
Warranty	5 years on compressor only 1 year on all parts 90 days labor

NSF Certified and Listed by UL
115 Volt
15 Amp recommended circuit
4 Amps cool cycle, 5.5 defrost
Grounded outlet required.
GFI circuit not allowable

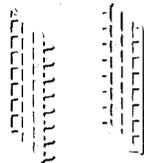


SMALL SHELF KIT #216642000

18.5" x 26.25" Shelf & mounting clips.
For upper area near evaporator cover.

LARGE SHELF KIT #216423800

20" x 26.25" Shelf & mounting clips.
For main body of cabinet.

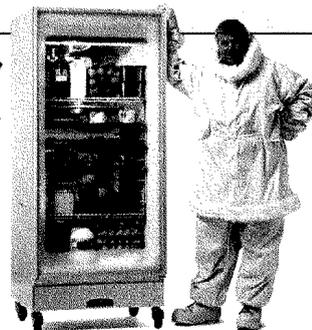


PAN SLIDE KIT #216423801

Racks hang from clips on existing pilasters. Kit contains two racks and four clips. Accommodates up to eight standard 18" x 26" sheet pans at 2.5" spacing. Use one or two kits per unit.

"Clearly a great value at \$700-1000 less than stainless steel models."

-Walter Broich, Founder



Commercial Freezers & Refrigerators

S-Series 422 Ice Cube Machine

35



NEW



S-Series 422
Ice Machine on B-420 Bin

- SANITATION**
We've made it simple to clean
- SAVINGS**
The perfect balance of power and efficiency
- SOUND**
Designed to run whisper-quiet
- SERVICEABILITY**
Easy access means less downtime

- Up to 450 lbs. (204 kgs.) daily ice production
- Only 22" (55.88 cm) wide
- Removable water distribution tube with no tools
- Food zone designed with soft, round, cove corners
- Patented cleaning and sanitizing technology
- Select components made with AlphaSan antimicrobial
- Hinged front door for easy access
- Warranty
5-year parts and 5-year labor coverage on ice machine evaporator
5-year parts and 3-year labor coverage on ice machine compressor
3-year parts-and-labor coverage on all other ice machine, dispenser, and storage bin components



ISO 9001:2000
Quality System
Certified

America's #1 Selling Ice Machine

Ice Cube & Flake Machines • Ice Storage Bins • Ice Dispensers



Manitowoc S-Series 422

Model	Cube size	Ice production 24 hours		Power kWh/100 lbs.
		lbs.	kgs.	
SD-0422A	dice	380	173	7.3
SD-0423W	dice	420	191	6.1
SY-0424A	half-dice	380	173	7.3
SY-0425W	half-dice	420	191	6.1
Water usage/100 lbs./45.4 kgs. of Ice				
Potable Water: 18 gallons, 68 liters • Water-cooled Condenser: 200 gallons, 757 liters				

Order ice storage bin separately. "A" or "W" following model number indicates "Air" or "Water" condensing unit.



Ice Machine Electric

115/60/1 standard. (208-230/60/1 and 230/50/1 also available.)

Min. circuit ampacity: Air-cooled — 13.6 amps
Water-cooled — 12.9 amps

Max. fuse size: Air-cooled and Water-cooled — 20 amps

HACR-type circuit breakers can be used in place of fuses.

Specifications

BTU Per Hour:

7,000 (average) 9,600 (peak)

Compressor:

Nominal rating: 3/4 HP

Cupra-Nickel Condenser:

(Water-cooled models)
Adds protection from
corrosive water elements.

Operating Limits:

• Ambient Temperature Range:

Air and water:
35° to 110°F (1.6° to 43.3°C)

• Water Temperature Range:

35° to 90°F (1.6° to 32.2°C)

• Water Pressure Ice Maker

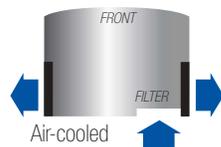
Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)

• Condenser Inlet Water In:

(Water cooled only)
Min. 20 psi (137.9 kPa)
Max. 150 psi (1,034.2 kPa)



Air Flow Top View



AuCS®50 Accessory

Automatic Cleaning System purchased as an option and installed in the field.

2 Cube Sizes Available



Guardian® Accessory



Slime Inhibitor with Ice Sentry sachet refill. Sachet holder standard in S-Series machine.

24-HOUR PRODUCTION †						lbs. kgs.	
AIR-COOLED UNIT			WATER-COOLED UNIT				
air temp	water temp		air temp	water temp			
°F	50°	70°	90°	°F	50°	70°	90°
°C	10°	21°	32°	°C	10°	21°	32°
70°	450	420	390	70°	470	440	400
21°	204	191	177	21°	213	200	181
80°	430	400	370	80°	460	430	390
27°	195	181	168	27°	209	195	177
90°	410	380	350	90°	450	420	380
32°	186	173	159	32°	204	191	172

†Production for Dice and Half Dice cubes. Data is published for 60 Hz machines. 50 Hz machines produce approximately 7% less ice.

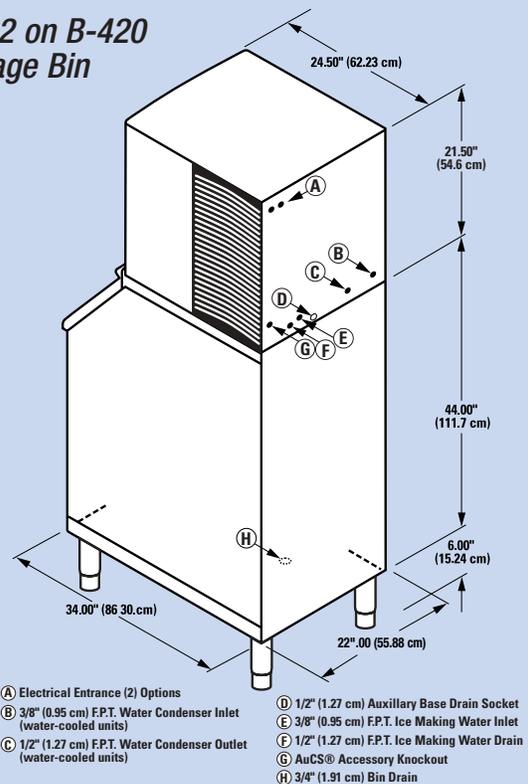
Space-Saving Designs



	S-422 B-420	S-422 B-400*
Height	76.50" 194.31 cm	64.50" 163.83 cm
Width	22.00" 55.88 cm	30.00" 76.20 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	310 lbs. 140.7 kgs.	290 lbs. 131.7 kgs.

Height includes adjustable bin legs 6.00" to 7.00", (15.24 to 17.78 cm) set at 6.00" (15.24 cm). For comparison purposes multiply ARI capacity by 1.3 (30%) to arrive at approximate "Application Rating Capacity."
* K-00141 bin adapter required.

S-422 on B-420 Storage Bin



Installation Note - Minimum Installation Clearance: Top/Sides are 8" (20.32 cm), Back is 5" (12.7 cm).

©2004 Manitowoc BCI. Continuing product improvement may necessitate change of specifications without notice. 2979



MANITOWOC ICE, INC.
2110 South 26th Street, P.O. Box 1720
Manitowoc, WI 54221-1720, USA
Ph: 920-682-0161 • Fax: 920-683-7589
Visit us online at www.manitowocice.com



LANCER

**Assuring a more profitable post-mix fountain area by
adding fun and excitement!**



22" Variable Brand Configuration

FS SERIES

FLAVOR SELECT FEATURES

BRAND MERCHANDISING

Expand your product offering to build your bottom line!

The FS technology features a programmable brand light show for brand and flavor selection. You choose the user interface options, 4 to 8 fountain brands and up to 6 bonus flavors.

Illuminated interchangeable merchandiser

- Back lit merchandising message
- Consumer use instructions
- Easily update price points or flavor of the month
- Easily interchangeable for future upgrades

Field configurable

- Easily upgrade number of brands and/or carbonation option at front of machine
- Service friendly front access
- Changes and settings accessible in front of machine

Lancer "Air Mix™" dispense module

- Major reduction in counter space per brand
- Flow rate up to 3 oz/second
- Uses LFCV (Lancer Flow Control Valve)
 - Each nozzle capable of four fountain brands
- Capable of up to 6 ambient bonus flavors configurable from 1-3 bonus flavors on each nozzle
- Soft/chewable and cube ice capable

User Interface Options for FS Series

FS 8 - 8 Flavors, 56 Flavor Possibilities



FS 6 - 6 Flavors, 42 Flavor Possibilities



FS 4 - 4 Flavors, 28 Flavor Possibilities



Lancer "Lite Touch" user interface panels



Up to 8 enhanced fountain brands available



Product OUT Indicator

Purchase indicator



Add up to 6 bonus flavor options





Multiple ice fill options

- Manual fill capability
- Top mount standard 22” and 30” icemaker
- Cube and soft/chewable ice configurations

Standard valve key lock

Fits in current 22” IBD footprint

Lancer “Lite Touch” user interface panel

- Back lit brand IDs with longer life
- Programmable brand light show and brand/ flavor selection
- Removable covers for decal and field configuration
- Brand configuration from 4-8 fountain brands
- Both nozzles can be configured to support plain water drinks

New ice chute design

- Reduces in-flight ice
- Redirects ice to center of cup

Cold carbonation

- Consistent carbonation for improved drink quality
- Cast in carbonator standard
- Includes high capacity carbonator pump and motor

Large capacity removable drip tray and cup rest

Increase customer choice in the same footprint!

SPECIFICATIONS

DIMENSIONS

Depth: 30 1/2 in (775 mm)
 Width: 22 in (558 mm)
 Height: 39 5/8 in (1006 mm)

ELECTRICAL

120VAC/60Hz, 15AMPs
 230VAC/50Hz, 7.5AMPs

SPACE REQUIRED

Width: 22 in
 Deep: 30 1/2 in

WEIGHTS

Without ice: 280 lbs
 With ice: 480 lbs
 Shipping: 310 lbs

ICE CAPACITY

200 lbs

DISPENSABLE

175 lbs

FITTINGS

Soda inlets: 3/8 inch barb
 Syrup inlets: 3/8 inch barb

WATER

Filtered water 50 psi min

(2) LANCER "AIR MIX™" MODULES

BAG-IN-A-BOX (BIB)

VALVES LANCER LFCV

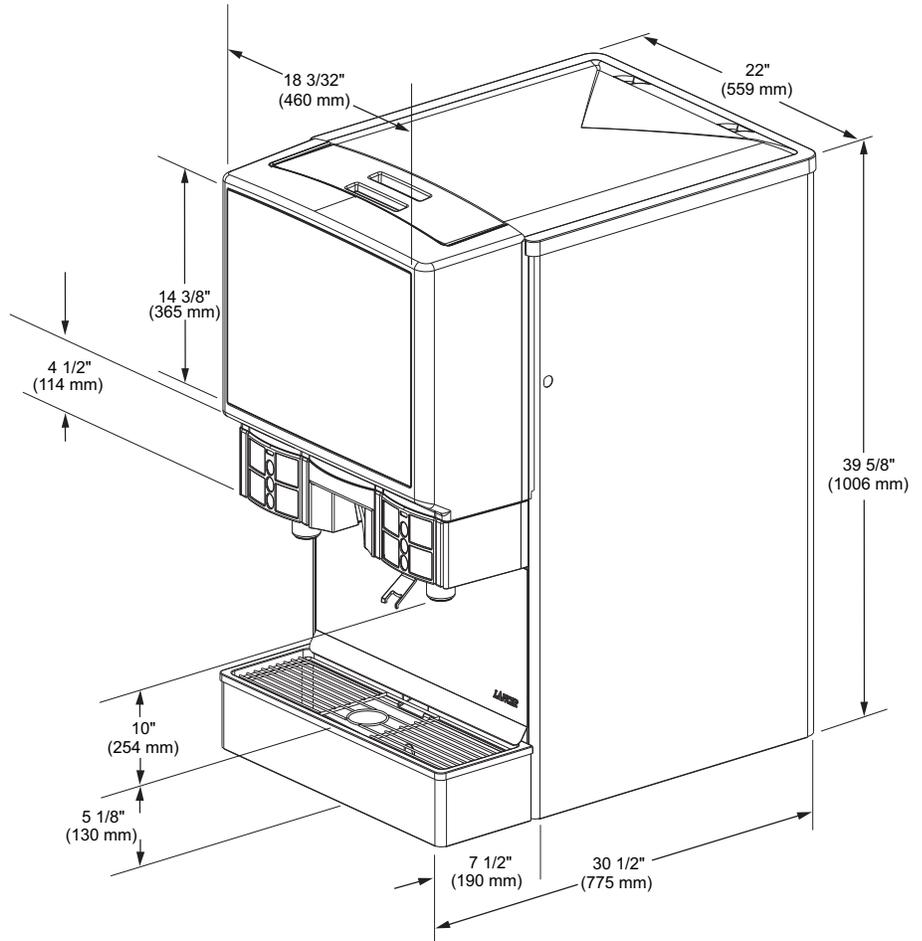
KEY LOCK SWITCH FOR VALVES

FRONT CONNECTION FOR PRODUCTS

ACCESS TO FLOOR DRAIN SUGGESTED

PARTS WARRANTY

AGENCY APPROVALS PENDING



Illuminated interchangeable merchandiser



Equipment design and/ or specifications may change without notice.

CORPORATE OFFICE 6655 Lancer Blvd • San Antonio, TX 78219 • 210-310-7000 • 1-800-729-1500 • FAX 210-310-7250 • www.lancercorp.com
 "Lancer" is the registered trademark of Lancer Corporation • Copyright—2005 by Lancer, all rights reserved. "Coca-Cola" is a registered trademark of The Coca-Cola Company.

Facility Programming and Consulting
100 W. Houston Street, Suite 1100
San Antonio, Texas 78205
210/228-9600 phone
210/228-9697 fax
www.facilityprogramming.com

