

MADE MARKET TIER 1

FOOD SERVICE EQUIPMENT SPECIFICATIONS

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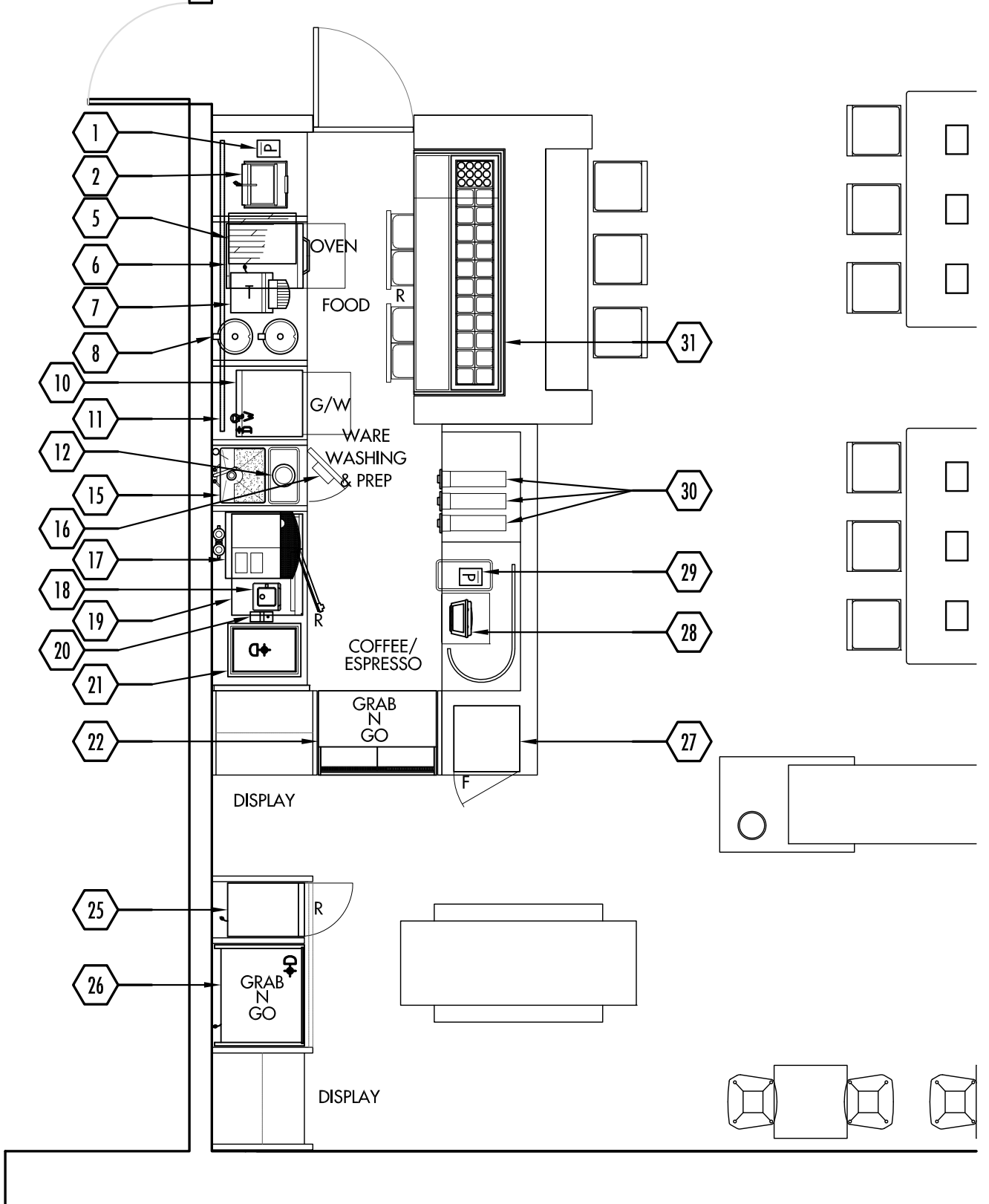
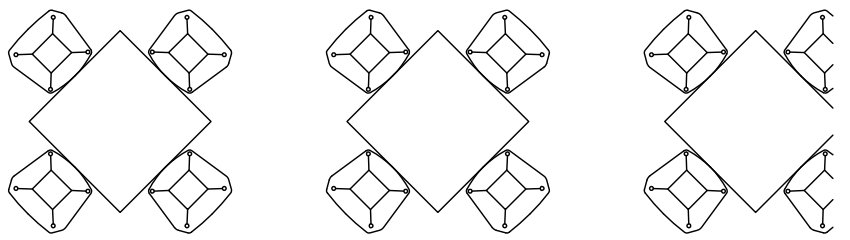
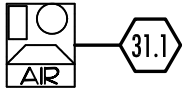
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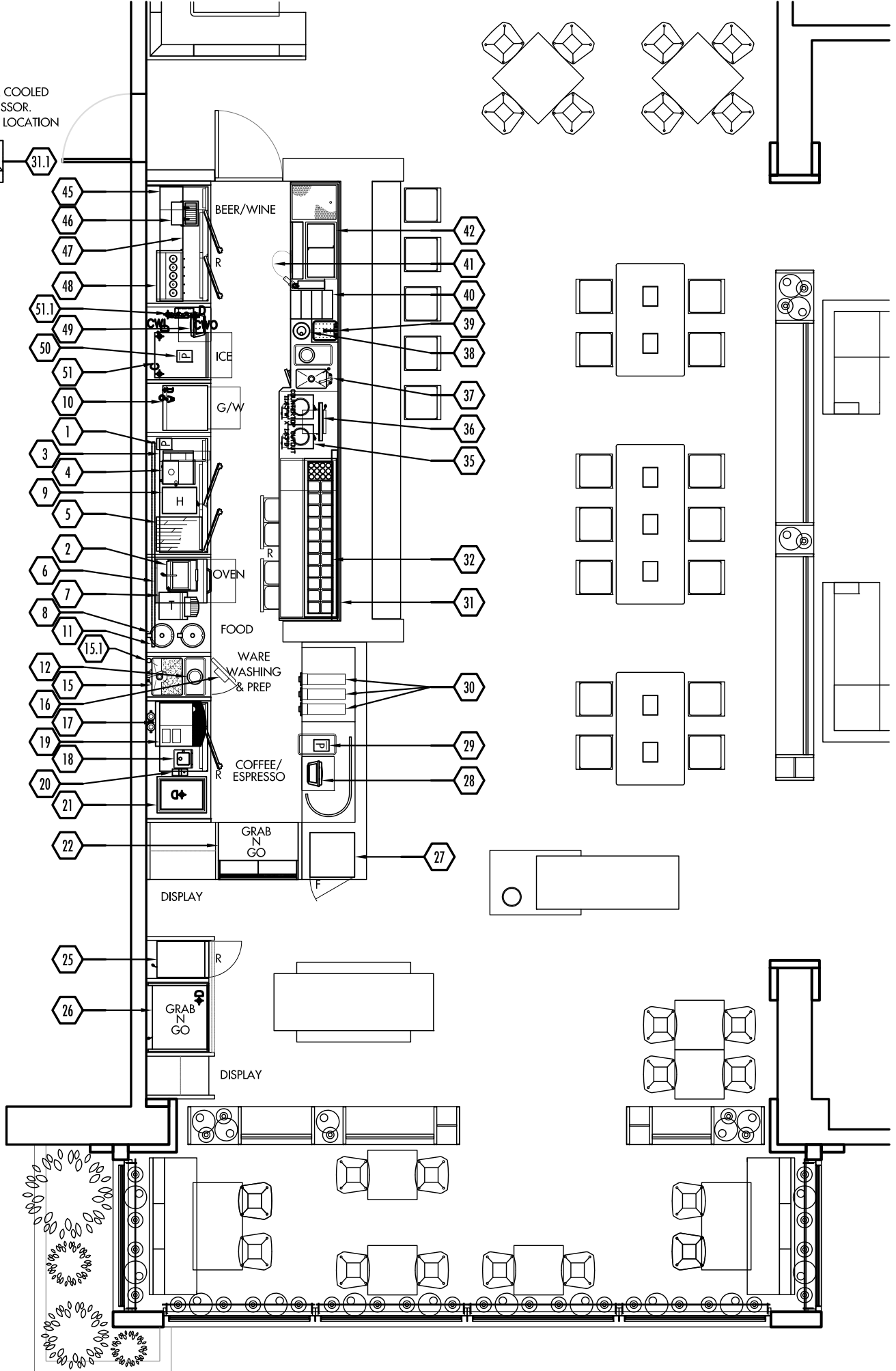
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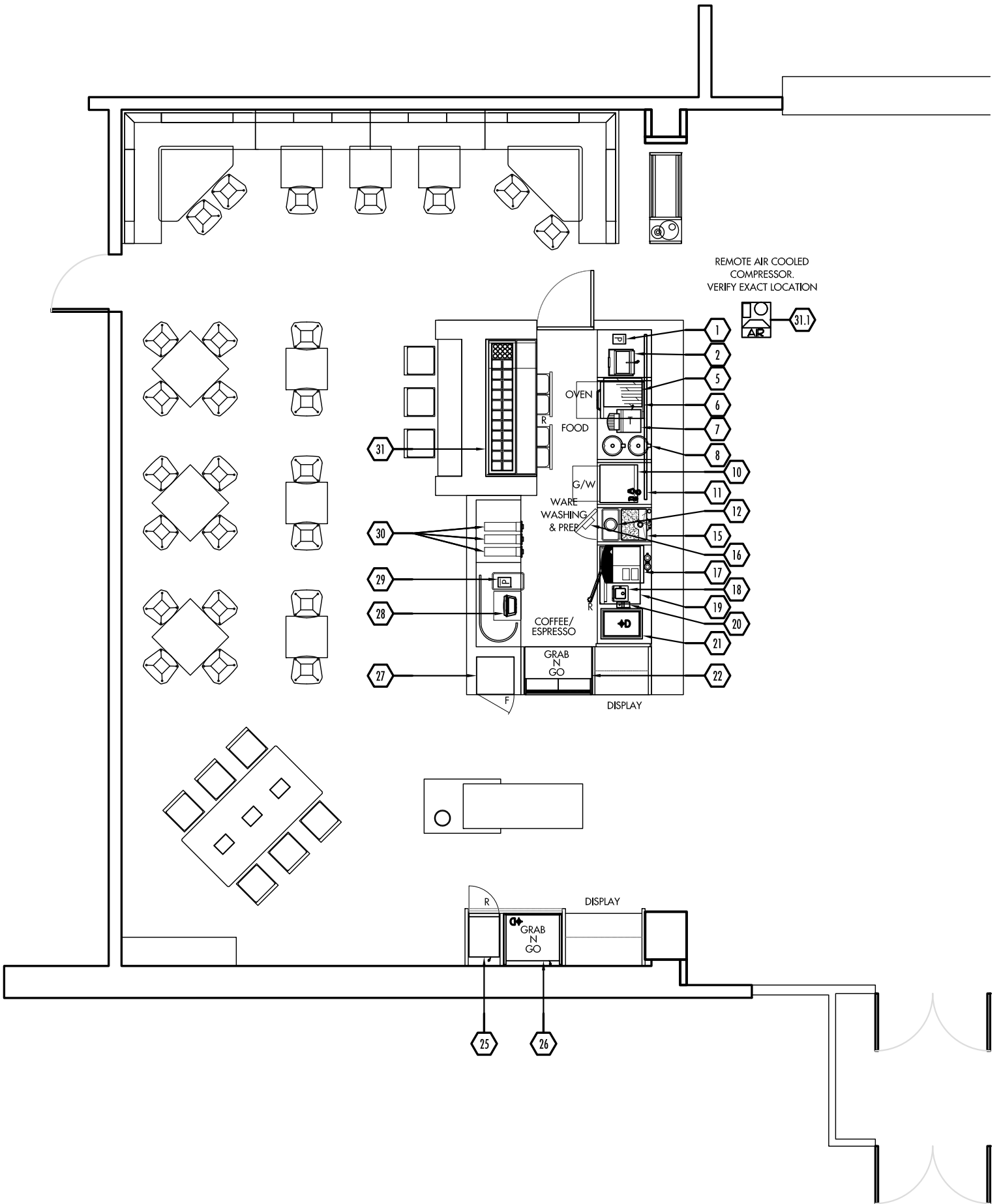
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REMOTE AIR COOLED
COMPRESSOR.
VERIFY EXACT LOCATION

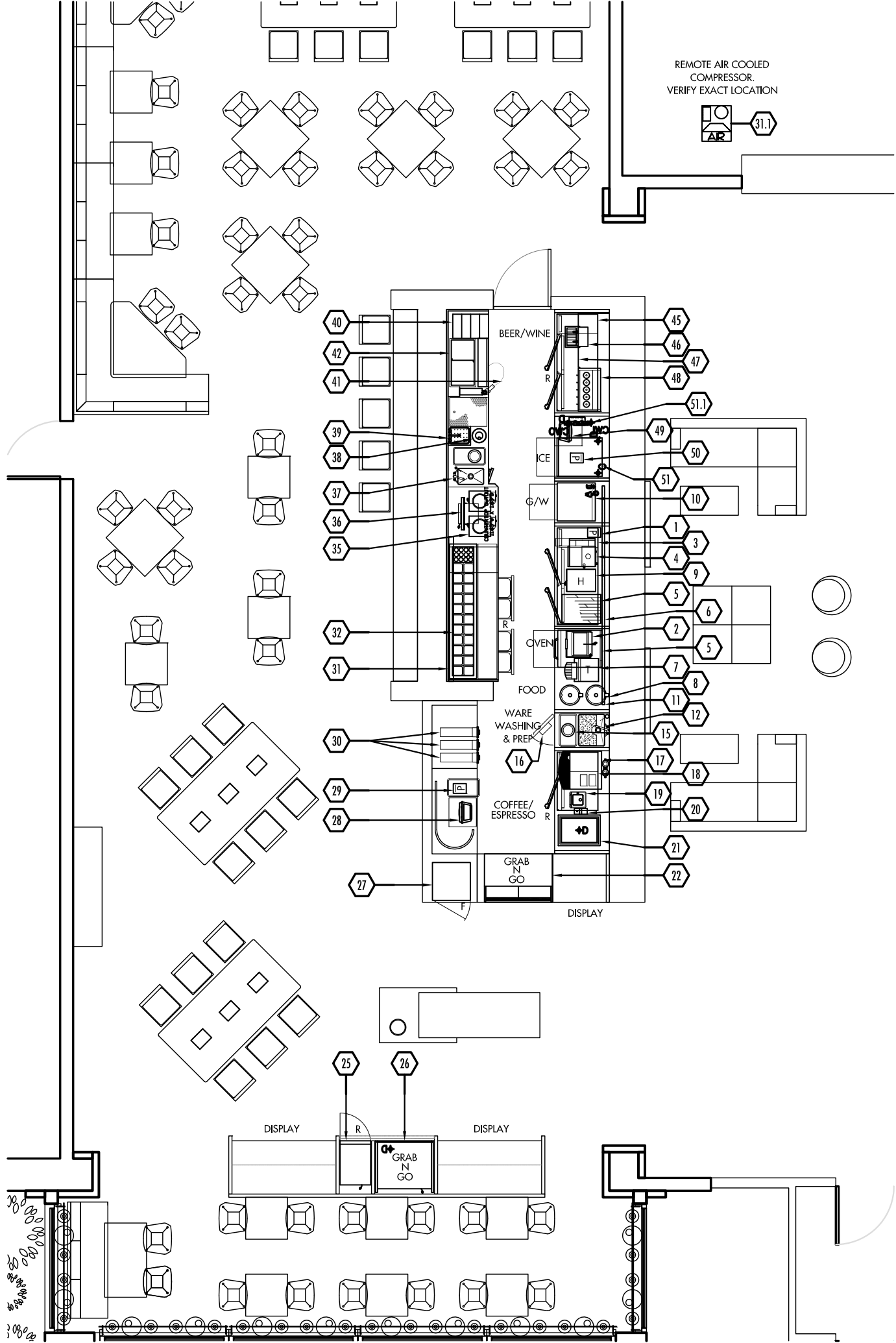
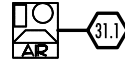


REMOTE AIR COOLED
COMPRESSOR.
VERIFY EXACT LOCATION





REMOTE AIR COOLED
COMPRESSOR.
VERIFY EXACT LOCATION



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MADE MARKET TIER 1

SECTION 11400 SPECIFICATIONS

PART 1 GENERAL

PART 2 PRODUCTS

PART 3 EXECUTION

SECTION 11400

Part I - GENERAL

1.01 WORK OF THIS SECTION

- A. Conform to all sections of the contract documents.
- B. Examine all other sections of the specifications for requirements, which affect work under this section whether or not such work is specifically mentioned in this section.
- C. Submit the specified documents.
- D. Furnish and set in place in locations shown on drawings those pieces of food service equipment identified with an item number in the itemized technical specifications.
- E. Supervise the utility connections to all food service equipment.
- F. Assume undivided responsibility for completed installation and operations of food service equipment regardless of other trades' complementary work.
- G. The following components are to be furnished as part of the work of this Section and, unless otherwise noted, will be installed as part of the work of the respective contracts under which they are listed:

Plumbing Items:

- 1. Faucets and spray hoses for equipment.
- 2. Waste fittings, i.e., lever and twist handle waste, crumb cup, slotted strainer, and open drain types.
- 3. Control valves on equipment.
- 4. Individual boosters for dishwashers, utensil washers, etc as specified.
- 5. Hand wash lavatories in kitchen areas.
- 6. Water coolers in kitchen areas (not in dining rooms except where specified).

Electrical Items:

1. Interior wiring of equipment to a junction box, or breaker sub panel, on the equipment.
2. Plug and cords for equipment requiring plug-in connection matching receptacles furnished. (Electrician to connect cord and plug to equipment).
3. Magnetic starters for three-phase motors.
4. Overload protection on equipment.
5. Suitable starters on all equipment, toggle switches, push buttons, etc.

Heating & Ventilation Items:

1. Control valves on equipment.
2. All hoods, with filters, lights, and vent collars.
3. Chemical fire fighting equipment in food service hoods or ventilators.

Refrigeration Piping:

1. Run refrigeration piping for all remote systems from remote racks or compressor units as shown on food service plans.

1.2 WORK NOT OF THIS SECTION (Unless otherwise noted in Contract Documents)

A. Utilities required for food service equipment:

1. All rough-ins, both plumbing and electric and final connections.
2. Rough-in and cap off services for equipment noted "Future".

B. Materials required making final connections to food service equipment:

Plumbing Items:

1. Check valves.
2. Pressure regulating valves.

3. Line strainers.
4. Water line shock arrestors.
5. Vacuum breakers as required.
6. Tail pieces.
7. Traps.
8. Grease interceptors (installed with top plate flush with finished floor).
9. Floor drains, with top plate flush with finished floor, screwed down type. Funnel type drains as required.
10. Gas supply shut-off valves at equipment.
11. Water softening equipment where required.
12. Shut-off valves on supply lines to equipment.
13. Exposed piping, fittings, valves, etc.

Electrical Items:

1. Disconnect switches.
2. Toggle switches for hood lights.
3. Mounting and hook-up of switches and controls provided by Food Service Equipment Contractor for the equipment.
4. Control wiring for fire fighting, exhaust ventilators, waste systems, and refrigeration equipment related to food service.

Heating & Ventilation Items:

1. Steam traps.
2. Check valves.
3. Strainers.
4. Steam Line Shock Arrestors.
5. Pressure regulation valves.

6. Steam at 15 p.s.i. minimum at point of use.
 7. Chrome-plated exposed piping, fittings, valves, etc. (Or provide waterproof and washable insulation on all service lines.)
 8. CO2 piping (use s/s tubing to carbonators).
 9. All ductwork except exposed vertical vent ducts on dishwasher and special ventilators as detailed by Food Service Consultant
 10. Final connections to hoods, vent ducts, and similar.
- C. Utility connections required so that food service equipment operates properly, to include:
1. Final utility connections.
 2. Interconnections between food service items as shown on drawings.
 3. Interconnections within food service items that are shipped in sections (not shown on drawings).
 4. Piping from indirect waste to within 3" of floor drain.
 5. Building electrical receptacles and wall mounted switches.
 6. Installation of ceiling light fixtures for walk-in refrigerators and freezer.
- D. Structural Requirements:
1. Conduit for carbonated beverage system, as required.
 2. Miscellaneous structural building supports for exhaust food if required.
 3. Provide backing in walls between studs to support wall hung equipment. Refer to Special Conditions Plan, FS-SC1 for details & locations.
 4. Grout for floor troughs and sump pans.
- E. Equipment Requirements:
1. Mop receptors, hose bibs, and hoses.
 2. Corner guards at exposed column and wall edges.

3. Water fountains.
- F. Services:
1. The following voltages are obtainable from the electrical systems within the food service areas:
Power at 60 Cycles.
120/240 Volt 1/3 Phase
- In all of the above, the ground wire is not included. All electrical circuits to be balanced where possible to distribute the load evenly over all three phases.
2. Hot water shall be supplied at 110 degrees F / 140 degrees F to equipment as required.
 3. Natural gas shall be supplied where required. Gas pressure at points of connection on the equipment shall be 7" W.C. Food Service Equipment Contractor to provide any further pressure reduction devices that may be required for the proper operation of gas fired equipment. Such devices to be given to the Plumbing Contractor prior to cutting and fitting of gas pipe for connection to equipment.

1.03 QUALIFICATIONS OF TRADE CONTRACTOR

- A. Firm having successfully completed projects of this size, complexity, and having been in business for the past THREE (3) years.
- B. Upon request, contractor being considered for an award of contract is to submit evidence of ample financial resources, credit rating, manufacturing experience, facilities to perform work as set forth herein, and further assurance the ability to conform to delivery schedules.
- C. It is the intent to have Food Service Equipment Contractor responsible for the furnishing and installing of all items of equipment in this section so as to maintain a high quality of material and workmanship to assure uniformity of finish, colors, design, construction, hardware, and refinements.

1.04 SUB-TRADE CONTRACTORS

- A. If work is to be sublet, submit for approval the names and addresses of such Sub-Trade Contractors, together with detailed breakdown of that work.
- B. No Sub-Trade Contractor is to be added or changed after award of contract without written approval.

1.05 ACCESS TO SHOPS

- A. Permit inspection of fabricated equipment before shipment to verify conformance to contract documents.
- B. Permit inspection of stored equipment at installation subcontractors' warehouse to verify receipt and condition of goods.

1.06 INSTRUCTIONS TO BIDDERS

- A. Base bids to include all items as specified; alternates **MUST BE** pre-approved by NSD.
- B. List the price of each unit of an item. Multiply the price by the number of units specified and show a total cost for each item. A sample sheet follows.
- C. Quote on substitute products by listing items separately and in addition to base bid by indicating cost or credit. No later substitutions will be accepted. A sample sheet follows.
- D. Specified products establish minimum standards, which substitutions must meet to be considered acceptable. Submit information to support qualities of substitutions.
- E. The right is reserved to accept or reject proposed substitutions.
- F. Cost or credit for a substitution to include all costs required to incorporate the substitution into the project.
- G. Round sell prices of each item listed to the nearest dollar.
- H. Sample bid breakdown sheet on the following pages.

FOOD SERVICE

PROJECT:

PAGE NUMBER:

BID BREAKDOWN OF SPECIFIED ITEMS:

ITEM NO.	QUANTITY	DESCRIPTION	TOTAL
----------	----------	-------------	-------

		Total Equipment	_____
		Taxes (as applicable)	_____
		Warranties & Refrigeration	_____
		Freight	_____
		Delivery & Installation	_____
		Grand Total	_____

FOOD SERVICE SUBSTITUTIONS

Base BID shall include all items as specified. Bidder may offer substitutions for any items or details noted in specifications by listing in the blanks below the description of the substituted item, drawings or details in question, together with total Unit Price stating the amount to be added to or deducted from the base bid for the substituted item(s). The right is reserved to accept or reject any proposed substitutions without question. No substitution to be considered if not listed on this sheet at the time of bidding. Sum stated to include any modifications of work or additional work that may be required by reason of acceptance of substitution. Substitute materials listed below must be checked and approved.

Food Service Equipment Contractor to be responsible for any charges that may be made because of changes to the building, mechanical facilities, and/or additional requirements brought about by substitutions.

ITEM	DESCRIPTION	UNIT PRICE	TOTAL
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1.07 SUBMITTAL

A. General

1. In accordance with General Conditions submit to the Owner and Consultant.
2. Include all Contract, Not-In-Contract, Future, and Existing Items.
3. Upon award of Contract, and without undue delay, the Food Service Equipment Contractor shall review the foodservice, architectural, structural and mechanical drawings. **Food Service Equipment Contractor to submit two (2) prints of submittals for approval by Consultant.** Prepare and submit each of the following on uniform size sheets: rough-in drawings, base depression drawings, wall opening drawings, and shop drawings. If no substitutions are made, rough-in drawings will not be required. The Food Service Equipment contractor will be required to address in writing any and all omissions, errors, and ambiguities to the foodservice Consultant.
4. After approval, submit copies for final distribution to all parties.

B. Manufactures' Data Sheets:

1. Submit two (2) copies bound in three-ring loose-leaf notebooks in numerical sequence brochures of all buy-out equipment, showing manufacturers' names, descriptive data, certified analysis of tests, rated capacities, mechanical conditions required, and other information necessary for approval of Items.
2. Precede each brochure with an 8-1/2 inch by 11 inch reproduction of the itemized specification and subsequent addenda. A sample sheet follows.
3. Indicate the specified modifications by drawing or by marking the manufacture's brochure.
4. No consideration will be given to partial submittals.

SAMPLE MANUFACTURE DATA SHEET

Item No. _____ Quantity: _____

Description: _____

Manufacturer: _____

Model No. _____

SERVICES:

Electric: _____ Volts: _____ Cycle: _____ Phase: _____

H.P.: _____ WATTS: _____ KW: _____ AMPS: _____

Steam Pressure: _____ Type of Gas: _____

Accessories, Attachments or Remarks:

Service Company: _____

Manufacturer's Representative: _____

Approved _____ Disapproved _____ Approved as noted _____

- C. Food Service Equipment Schedule: (Required if Substitutions are made, only)
1. Submit listing of each item of equipment in numerical sequence indicating its mechanical requirements included on the drawings.
- D. Roughing-In-Drawings: (Required only if substitutions are made)
1. Submit in a minimum scale of 1/4 inch = 1 foot. Locate each stub-out point by showing its vertical dimension in relation to finished floor and at least two horizontal dimensions in relation to structural elements of the building.
 2. Include stub-outs for floor drains, waste, hot water, cold water, electrical, steam, steam return, gas, and exhausts. For each point indicate size or capacity or other appropriate rating and to which item it applies.
 3. Whenever possible stub-out of walls rather than through floor.
 4. Should this contract be awarded subsequent to the roughing-in installation of mechanical services, the locations of all penetrations therein to be predicated upon actual measurement, conditions, etc. obtained on the work site and to be indicated on the shop drawings. Final shop drawings to be in full accordance with said rough-ins in every respect.
- E. Base Depression and Wall Opening Drawings:
1. Submit in a minimum scale of 1/4 inch = 1 foot. Dimension the locations and sizes of bases, depression, wall recesses, and wall openings shown on the Contract Drawings.
 2. Indicate temporary openings for the passage of equipment too large to pass through permanent openings.
- F. Shop Drawings:
1. Submit in a minimum scale of 3/4 inch = 1 foot all items that are fabricated. Show all dimensions, details of construction, material, finish, gauge, reinforcement, anchorage, installation, and relation to adjoining and related work.

2. Indicate item number and exact quantity required below each drawing as well as in the Title Block located in the lower right hand corner of the sheet so that when folded to 8 1/2" by 11" the item numbers will be exposed.

G. Operational and Maintenance Data: (Upon completion of installation)

1. Submit two (2) copies, bound in three-ring loose-leaf notebook in alphabetical sequence by manufactures' name, those items specified by make model, which have utility connections.
2. Include all of each manufactures' data, which will give ample knowledge to operate, order, install replacement parts, and to render preventative maintenance.
3. Provide name, address, and telephone number of the manufacturer's authorized service company for each piece of equipment, so that service or spare parts can be readily obtained.

H. Warranty Documents:

1. Submit two (2) copies, bound in three ring loose-leaf notebooks in alphabetical sequence by manufacturer.

I. Certificates:

1. Submit certifications of compliance with requirements of governing agencies as required.

1.08 ERRORS AND OMISSIONS

- A. Notify the Food Service Consultant and Architect in writing at the time of bidding regarding any necessary items which may have been omitted from the project specifications or drawings, any irregularities, discrepancies, and/or duplications between drawings and project specifications according to the evident intent.
- B. In case of such errors or omissions do not proceed with the work in uncertainty, but consult the Food Service Consultant and Architect regarding proper intent and revision if necessary.

1.09 DISCREPANCIES AND CONFLICTS

- A. The Food Service Equipment Contractor shall check drawings and project specifications of other contracts for all building details, general construction, mechanical, and electrical trades which may, in any way, affect bid or

satisfactory completion of contract. Prior to fabrication this contractor shall visit the building site to become thoroughly familiar with scope of work, conditions affecting equipment, installation, and be responsible for all details related to the fabrication and installation of all food service equipment.

- B. Any design conflicting with on-site conditions or any discrepancy in the working drawings and schedule of equipment shall be brought to the attention of the Food Service Consultant and Architect in writing and in sufficient time without delaying the work.
- C. Where discrepancies occur that might affect the efficiency or practicality of the operation of equipment or work of the various trades, or where vent ducts or supply lines do not coincide with the drawings, same to be brought to attention of the Food Service Consultant and Architect in writing.
- D. Any conflict or violation of union rules, jurisdictional trade agreements, or other such conditions interfering with the work as set forth herein will not relieve Food Service Equipment Contractor of responsibilities. Such work to be sublet to qualified sub-trade contractor at contractor's expense.

1.10 WARRANTY

- A. Provide a full warranty on all equipment for a period of *one year* from the date of final acceptance of food service installation.
- B. Provide one (1) year free parts and service for all refrigerators and freezers. Provide five (5) full year warranty on all sealed condensing units. The maintenance service shall be place with an approved, reputable service organization, maintaining 24-hour service in the locality of the installation.
- C. Upon receipt of notice from the Owner of failure of any part or parts within the full warranty period, promptly replace or repair items at no expense to Owner.

1.11 CONFORMANCE TO CODES AND STANDARDS

- A. Items to be built and installed to comply with the requirements of governmental authorities having jurisdiction, and to the latest existing standards of the following:
 - (AGA) American Gas Association
 - (AIEE) American Institute of Electrical and Electronics Engineer.
 - (ANSI) American National Standard Institute
 - (ASME) American Society of Mechanical Engineers
 - (ASTM) American Society for Testing and Materials
 - (ASHRAE) American Society of Heating, Refrigerating, and Air Conditioning Engineers
 - (BOCA) Building Officials Code Administrators
 - (FM) Factory Mutual Research

- (ICBO) International Conference of Building Officials
 - (NBFU) National Board of Fire Underwriters
 - (NEC) National Electric Code
 - (NEMA) National Electrical Manufacturers' Association
 - (NFPA) National Fire Protection Associates
-
- (NSF) National Sanitation Foundation
 - (OSHA) Occupational Safety and Health Administration
 - (UL) Underwriters Laboratories

Part 2 - PRODUCTS

2.01 ELECTRICAL REQUIREMENTS

- A. Provide equipment mounted electrical receptacles and switches.
- B. Match plugs to wall mounted receptacles.
- C. Motors shall be drip-proof or totally enclosed type, having a two-hour duty cycle and ball bearing (except small timing motors, which may have sleeve bearings). Motors shall have windings impregnated to resist moisture. Motors located where subject to deposits of dust, lint, or other similar matter from the machine on which installed, to be totally enclosed type. Motors shall have ample power to operate machines for which designed under full load operation conditions without exceeding their nameplate ratings. Horsepower requirements on driven equipment to be determined by the manufacturer based on normal operation at maximum capacities. Nominal rated motor horsepower shall be not less than the horsepower required for normal operation of the equipment at maximum capacity

2.02 REFRIGERATION REQUIREMENTS

- A. Provide refrigeration systems as specified, including but not limited to all necessary solenoid valves, expansion valves, thermostats, etc., as required providing complete and satisfactory systems hooked up and tested.
- B. Adjust thermostats and low pressure controls to maintain the box temperatures indicated.
- C. Run all remote refrigeration lines, using ACR Type "L" refrigerated grade copper lines, as may be required to provide for the completion of components in to operational systems. Insulate lines fully using ½" Armaflex insulation after completion of line runs and connections; test all lines for 24 hours with nitrogen at 300 PSI.

- D. Provide refrigeration start-up and adjustment of all refrigerated equipment by a licensed factory authorized mechanic. Provide report to verify, if requested by Owner or Food Service Consultant.

2.03 FABRICATED EQUIPMENT

A. Materials and Finishes:

1. Gauges specified are U.S. standard with plus or minus tolerance according to ANSI practices when finished and polished. Furnish minimum No. 20 gauge unless otherwise shown or specified.
2. Stainless steel (s/s) sheets, pipe, or castings shall be type 304, 18-8 series with a content of 18% to 20% chromium, 8% to 12% nickel, and a maximum carbon content of .08%. Surfaces to have a No. 4 finish 180 grit free from pits and imperfections.

- a. Gauge - for sheet iron and sheet to be U.S. Standard of the following thickness:

<u>Gauge</u>	<u>Thickness in Inches</u>	<u>Metric</u>
10	0.141	3.5718
12	0.109	2.77813
14	0.078	1.98438
16	0.063	1.58750
18	0.050	1.19063
20	0.038	.079375

3. Galvanized steel shall be of copper bearing steel equal to Armco with an approved hot pure zinc galvanizing. Galvanize edges shall give protection equal to the finished surfaces.
4. Aluminum hereinafter referred to as Alum. shall be Alloy type No. 1110 with No. 204-C1 finish for sheets where exposed to view; and type No. 6663-T5 with No. 204 finish for rods and bars.
5. Chamfer edges exposed edges subject to personal contact.

B. Workmanship.

1. S/S sheets, tubes, pipe, and casting shall be free of all buckles, warps, and surface imperfections.
2. Fastenings including welds, bolts, screws, nuts, and washers shall be of corrosion resistant steel. Where brass or s/s is fastened, fasteners shall be of brass or s/s respectively. Where dissimilar metals are fastened, the

welds, bolts, screws, nuts, and washers shall be of the higher grade metal. Space welds, bolts, and screws to insure tight fit and to prevent bulging of metals fastened. Bolt ends shall be sheared and pined. Wherever possible use concealed fasteners but where necessary at exposed

surfaces, use truss or countersunk flat head screws. Pop rivets are not acceptable.

- 3 Seal crevices where two metal surfaces meet with G.E. Aluminum Silicone Sealant #RTV-109, or approved equal. Seal all other surfaces or where equipment abuts walls and floors with Clear Silicone Sealant #RVT-108.

C. Construction

1. Tables and Drainboards:
 - a. Tops: #14 gauge s/s; pitch drainboards to sink (1/8" min. per foot).
 - b. Edges: Table edges shall be turned down 1 1/2" and turned in 1/2" on a 45 degree angle. Drain board edges shall be covered on 1/4" radius, turned up 3" and rolled 180 degrees on a 3/4" radius with corners rounded on 1 1/2" diameter. Starting at 3" high the sinks and reducing in height 1/4" (vertical) for every 2'0" of drainboard (horizontal), to form a pitched surface to the sinks. Maintaining the specified overall height to the outer ends (built-in pitch).
 - c. Splash backs: Top of tables and drainboards at wall and adjacent taller equipment shall be covered on 1/4" radius, raised up, then turned back on a 45 degree angle and turned down 1/2", with ends boxed. Splashbacks for tables shall have a total height of 5". Tables with heavy food prep work and drainboards shall be a total of 8". Depth of table splashbacks shall be 1 1/2" standard and 2 1/2" on all table splashbacks that have electrical outlets or faucets mounted in them, Depth of drainboard splashbacks shall be 2 1/2" standard. Tables and drainboards that will not be sealed in place shall have the exposed rear of splashback enclosed with #18 gauge s/s panel. Grain shall be horizontal. Provide # 18 gauge s/s trim strips at underside and end of splashes set flush to walls so that turnback portion is fully enclosed.
 - d. Reinforcing Channels: Shall be 4" wide by 1" high, # 14 gauge s/s; position longitudinally on maximum of 42 centers and latitudinal on maximum of 60" centers, secure channels to underside of tables, drainboards and sinks by spot-welding

channels thereto or by welding studs thereto and securing channels to studs with s/s (or chrome finish) acorn nuts. Locate channels so tops can accommodate the weight and operation of items mounted thereon. Fill crevice between channel and adjacent surface with sealant fully closing voids.

- e. Gussets: Klein #1020-0206-1283 s/s cylindrical fully enclosed sanitary type with set screws; shall be continuously weld to underside of reinforcing channels, or equal.
- f. Legs and Feet: Legs shall be 1 5/8" OD #16 gauge s/s seamless tubing provided with feet with enclosed bottoms and s/s threaded adjusting stems to provide plus or minus 1" hand adjustment for height from its central position, without use of tools and without showing threads or adjusting bolts. When Items are movable use Component Hardware #A10-0852 or equal adjustable bullet feet. When items are stationary with unbraced legs, or because of fixed utility connections or an open understructure and are fitted with free standing legs, use Component Hardware #A10-0854 adjustable flanged feet bolted to the floor with s/s bolts.
- g. Casters and Brakes: Shall be Component Hardware swivel casters, model #C-23-1450 and #C-23-1451 (w/brake). All casters shall have graphite wheel bearing and sealed double ball swivel bearing. All casters shall have 1 1/4" wide polyurethane tread and built-in string guard. Casters shall be rated at 200 pound capacity. Locate brakes on operator's side when item's back is placed against wall, and place brakes diagonally when Item is used in an island application.
- h. Crossrails: Shall be 1 1/4" OD #16 gauge s/s seamless tubing coped, seamless welded to legs, ground and polished, leaving an invisible filleted and rounded joint. Position at 10" above floor, minimum 8" clearance.

2. Sinks:

- a. Compartments: Shall be #14 gauge s/s; cove inside horizontal and vertical corners to 3/4" radius with intersections meeting in spherical coves. Slope bottoms toward outlets to permit complete drainage. Form die stamped recess in bottom to accommodate waste outlet; continuously weld joints where compartments join tables or drainboards to make entire unit one piece.

3. Shelves:

- a. Material: #16 gauge s/s.
 - b. Edges: Shall be turned down $1\frac{1}{4}$ " and turned back $\frac{1}{2}$ " on a 45-degree angle. Turn up back left and right ends $1\frac{1}{4}$ ".
 - c. Reinforce: Shelves latitudinal on maximum of 48" centers with #16 gauge s/s channels.
 - d. Wall Hung Shelves: Weld non-corrosive studs to underside of shelves for securing s/s brackets with s/s (or chrome finish) acorn nuts. Provide brackets on maximum of 48" centers. If necessary, weld a #14 gauge s/s angle to each side of bracket angles of a sufficient length to be fastened to studs of wall with s/s fasteners.
 - e. Fixed undershelves: 16 Gauge Stainless Steel shall be mounted 10" above finished floor, minimum 8" clearance. Turn edges down $1\frac{1}{4}$ " and in $\frac{1}{2}$ " on 45-degree angle. Reinforce undershelves longitudinally and latitudinal on maximum of 48" centers with #16 gauge s/s channels. Notch and continuously weld shelves to legs.
 - f. Angle Slides: Shall be 16 gauge s/s (2"x2") with length to suit. Slides shall have rounded corners and shall be fully adjustable and removable where specified. Angle slides support shall have keyed hole, which falls securely into place on s/s plug welded onto side of counter. Stops shall be installed at back of slides to prevent trays or pans from sliding off back or too far under a counter
4. Cabinets:
- a. Body and frame: Shall be welded $1\frac{1}{2}$ " by $1\frac{1}{2}$ " by $\frac{1}{8}$ " galvanized angles. Frame angles on maximum 30" centers in either direction. Enclose frame with #18 gauge s/s with all welded joints. Fully enclose center and end door mullions.
 - b. Sliding Doors: Shall be #18 gauge s/s inner and outer pan shaped, sound-deadening panels. Fit inner panel tightly inside outer panel. Reinforce internally with hat channels. Weld corners. Doors shall be self-closing by gravity; removable and mounted on case hardened ball-bearing rollers, sliding on overhead tracks without vibrations, binding and jarring when doors are operated. Bottom of door to slide within $\frac{1}{8}$ " above top of bottom shelf and shall be sway-proofed by retaining guides mounted on shelf where doors overlap each other.

Provide each door with s/s recessed handles, limit stops, and rubber bumpers. Provide each pair of doors with push lock.

- c. Counter and Cabinet Legs: Counter and Cabinet Base Legs to be component hardware A77-5048C with 4" welding flange.

5. Drawers:

- a. Shall be Component Hardware Group, Inc. Heavy Duty drawer assemble to include #S52 series, 14 gauge, 200 lb. heavy duty (ball bearing) drawer slides, type 8-8 stainless steel die stamped drawer pan #S81-2020, and custom housing and front per NSD Standard Details.

2.04 BUY-OUT EQUIPMENT

- A. Provide items of specified manufacturers' current production and specification.
- B. Key all locks different except when locks are one (1) item. Key all locks to same master key as fabricated equipment. Supply two (2) keys for each lock.

2.05 ITEMIZED EQUIPMENT SPECIFICATIONS

- A. All of the foregoing shall be inherent in, and considered a part of, the following itemized specifications. Where an item is indicated as "custom fabricated" it shall comply with the standards previously described and to the dimensions and design as indicated on the drawings. Where a manufacturer's name and model number is indicated, it shall mean that the item, with all standard materials, components and features furnished for that model, whether specifically delineated or not, shall be considered inherent in the specifications.

Part 3 - EXECUTION

3.01 PREPARATORY WORK

- A. Examine related construction and the conditions under which the work is to be installed.
- B. Verify all measurements in the field or obtain certified dimensions.
- C. Installation of any food service equipment indicates acceptance of field conditions.

3.02 INSTALLATION

- A. Provide a competent and experienced superintendent to supervise, coordinate and expedite the work continuously.
- B. Uncrate delivered equipment and anchor fasten to floors, walls or ceilings level and true as required, complete and ready to receive final utility connections.
- C. Anchor each flanged foot to floor using one (1) s/s fastener and plug; set foot in sealant to seal perimeter of flange to floor; method used is to maintain integrity of any waterproof membrane below building floor surface.
- D. Perform necessary cutting, drilling and fitting of equipment required to accommodate electrical outlets and fixtures; plumbing and any other work required to be connected to Itemized equipment.
- E. Supervise the connection of Itemized Equipment to stub-out locations so that necessary control devices are readily accessible to the operator.
- F. Seal crevices between equipment and between equipment and wall with:
 - 1. General Electric Aluminum, White, or Clear Silicone Sealant RTV-series, as appropriate.
 - 2. Provide #18 gauge s/s trim strips secured with concealed fastening where gaps that exceed 3/8" occur.

3.03 PROTECTION OF WORK

- A. Protect equipment from damage.
- B. Repair damaged equipment.

3.04 CLEANING

- A. Clean equipment, remove temporary protection and leave equipment clean and free of imperfections.
- B. Crating, boxes, covering, and trash pertaining to this equipment to be removed daily from the premises.

3.05 TEMPORARY LABELS

- A. Paste easily removable temporary paper labels measuring 2-1/2" by 4" to each mobile item in a conspicuous place, yet protected from wear. Mark each label

with a black felt-pointed pen to indicate the Item Number. Owner will remove these labels.

3.06 TEST

- A. Test equipment after installation under operating conditions. Correct defects and repeat tests until equipment is operating as intended.

3.07 OPERATION INSTRUCTIONS

- A. Instruct the personnel of the Owner in the operation and maintenance of the installed equipment at a time designated by the Owner.

3.08 INSPECTION AND PUNCH LIST

- A. Upon completion of the installation, equipment specified will be thoroughly inspected by the Architect, Foodservice Consultant and the Owner or his representative for strict adherence to plans and specifications.
- B. Make changes and corrections indicated in the Punch List by no later than one week from date of receipt of the PUNCH LIST. Submit a written response to the Punch List within two days.
- C. Final Inspection: When, in the opinion of the Contractor, the installation is completed and ready for final inspection, he will notify the Architect in writing and the Consultant will give said final inspection.
- D. Upon completion of the Punch List schedule the Health Department Inspection with the proper County, City or State Authorities.
- E. Have in attendance one qualified person representing the Kitchen Equipment Contractor at the time of the Health Department Inspection.
- F. Make any required changes to comply with Health Department Inspection Punch List as may be considered part of the Kitchen Equipment Contractor scope of work described herein. Time is of the essence. These changes will be made without unnecessary delay.

END OF SECTION

**MADE MARKET
TIER 1
STANDARD**

PART 4 EQUIPMENT SPECIFICATIONS

***** PROCUREMENT LEGEND *****

CODE	DESCRIPTION
(E)	Existing Equipment as shown
(E/M)	Equipment to be Modified by KEC
(E/M/R)	Existing Equipment, Modified by KEC/Relocated
(E/R)	Existing Equipment to be Relocated
(E/S/R)	Existing Equipment in Storage (Reinstall)
(FUT)	Equipment to be installed at a future date
(GC)	Equipment Provided by General Contractor
(NIKEC)	Not in Kitchen Equipment Contract
(OTHER)	Equipment provided by others
(OWN)	Equipment Provided by Owner
(SMWRS)	Separate Small Wares Bid
(VEND)	Equipment Provided by Vendor/Supplier

ITEM NO: 1 (OWN)	MANUFACTURER: MODEL: FEATURES:	POS - PRINTER BY OWNER ~ (NIKEC) Owner provided item.	QTY: 1
ITEM NO: 2	MANUFACTURER: MODEL: FEATURES: ACCESSORIES:	PANINI GRILL EQUIPEX PANINI Sodir Panini Grill, cast iron top & bottom griddle plates, 14"W x 9-1/2"D grill area, adjustable spring counterbalanced top, front drip tray & scraper, grills with s/s construction, 570°F thermostatic controls, 3000w, UL (1) Grooved top/bottom	QTY: 1
ITEM NO: 3		SPARE NUMBER	
ITEM NO: 4		SPARE NUMBER	
ITEM NO: 5	MANUFACTURER: MODEL: FEATURES:	CUTTING BOARD JOHN BOOS AUJUS Professional Cutting Board, 18" x 24", 1-1/2" Hard Rock maple with Boos Block Cream Finish with Beeswax, grooved, edge grain, reversible, NSF	QTY: 1
ITEM NO: 6	MANUFACTURER: MODEL: FEATURES: ACCESSORIES:	MICROWAVE CONVECTION OVEN MERRYCHEF USA E3 eikon Convection and Microwave Small Speed Oven. (1) Air Filter Assembly	QTY: 1
ITEM NO: 7	MANUFACTURER: MODEL: FEATURES:	CONVEYOR TOASTER STAR MFG. QCS1-500B Holman QCS Bagel Conveyor Toaster, compact, electric, horizontal conveyor, 1-1/2" product opening, 10"W belt (2 halves), 3-3/8"L load-up, attached load-up tray, heated holding bin/unload chute, quartz sheathed heaters, 500 halves per hour, UPS.	QTY: 1

ITEM NO: 8	SOUP TUREEN	QTY: 2
	MANUFACTURER: BON CHEF	
	MODEL: 30002HLCHSC	
	FEATURES: Drop-In Soup Well, 8 qt., with (12090) electric heater & hinged lid, chrome plated, 115v/60/1-ph, 7.8 amps, cord & plug.	
ITEM NO: 9	SPARE NUMBER	
ITEM NO: 10	DISHWASHER, UNDERCOUNTER	QTY: 1
	MANUFACTURER: HOBART	
	MODEL: LXEH-2	
	FEATURES: LXe Undercounter Dishwasher, Hot Water Sanitation, 32 Racks/Hour, Fresh Water Rinse, .74 gal/rack, Delime Notification, Auto Chemical Priming, Service Diagnostics, 120/208-240(3W)/60/1, Detergent & Rinse Aid Pump, ENERGY STAR	
	ACCESSORIES: (1) Drain water tempering kit for LXe	
ITEM NO: 11	HANGING DISPLAY	QTY: 1
	MANUFACTURER: FABRICATOR	
	MODEL: FH-HD	
	FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	
ITEM NO: 12	TRASH CHUTE	QTY: 1
	MANUFACTURER: FABRICATOR	
	MODEL: TC	
	FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	
ITEM NO: 13	SPARE NUMBER	
ITEM NO: 14	SPARE NUMBER	
ITEM NO: 15	PREP SINK	QTY: 1
	MANUFACTURER: FABRICATOR	
	MODEL: BH-PRS	
	FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	

ITEM NO: 15.1	SOAP DISPENSER MANUFACTURER: FMP MODEL: 141-1144 FEATURES: Bobrick Liquid Soap Dispenser, 34 oz. plastic globe, mounts in deck up to 4" thick, corrosion resistant valve, stainless steel spout rotates 360	QTY: 1
ITEM NO: 16	PAPER TOWEL DISPENSER MANUFACTURER: FABRICATOR MODEL: FH-TD FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	QTY: 1
ITEM NO: 17	ESPRESSO CAPPUCCINO MACHINE MANUFACTURER: CONCORDIA COFFEE SYSTEMS MODEL: XPRESS 0 FEATURES: The xpress 0 is ideal for moderate to high volume locations, and offers maximum versatility with a choice of two different espresso bean blends, and an on-board refrigerator that holds two one- gallon milk containers and gives the customer two types of milk to choose from. Steam wand is available to steam milk, eggnog, etc. ACCESSORIES: (1) Opti-Pure SX2-21 Water treatment system, to be mounted inside millwork cabinet above. Alternate Option: Bunn Espresso Sure Tamp Machine Model #43400.0500 with water filtration system.	QTY: 1
ITEM NO: 18	BAR BLENDER MANUFACTURER: WARING MODEL: MX1500TX FEATURES: Xtreme High-Power Blender, heavy duty, The Raptor 64 oz. BPA-Free Copolyester container, electronic membrane keypad, LCD display with blue backlight, (4) reprogrammable blending stations, sound enclosure, one piece removable jar pad.	QTY: 1

ITEM NO: 19	BACKBAR REFRIGERATOR MANUFACTURER: GLASTENDER MODEL: BB36-H FEATURES: Refrigerated Back Bar Storage Cabinet, one section, 36"W x 25-1/4"D x 35"H, self-contained refrigeration, galvanized sub-top, black vinyl-clad steel exterior front & sides, (1) 180 swing door with stainless steel handle, (2) adjustable coated shelves & (1) bottom coated rack, all stainless steel interior with radius corners, automatic defrost timer & condensate evaporator, 1/2" plastic threshold scuff plate. ACCESSORIES: (R) Refrigeration compartment on right (1) 1" base height (S) Stainless door (S) Stainless top (R) Door hinged right (1) Cooler Kick Rail, 36"	QTY: 1
ITEM NO: 20	MINI SODA TOWER MANUFACTURER: WUNDER-BAR MODEL: WBM-MT-8 FEATURES: Mechanical Mini Tower Dispenser. Single station, 8 product, includes water. Stainless steel tower and drip pan.	QTY: 1
ITEM NO: 21	DROP-IN ICE BIN MANUFACTURER: GLASTENDER MODEL: DI-IB24-CP10 FEATURES: Ice Bin, drop-in design with built-in 10 circuit cold plate, 71-lbs ice capacity, stainless steel top & liner	QTY: 1
ITEM NO: 22	GRAB-N-GO MANUFACTURER: RPI INDUSTRIES MODEL: CUSTOM/NSF FEATURES: RPI Custom Display Case Refer to Equipment Plan, sheet FS-T1-CC1 for further details and specifications. ACCESSORIES: (1) Bakery Refrig Combo Case with Fixed Single Pane Glass on Top and front top. (1) SS interior Deck (1) Partial mirror ends at rear (1) One way mirror rear load doors (1) SS Exterior Alternate Option: Structural Concepts Oasis Case Model with Remote Refrigeration	QTY: 1

ITEM NO: 23

SPARE NUMBER

ITEM NO: 24

SPARE NUMBER

ITEM NO: 25

REACH-IN REFRIGERATOR

QTY: 1

MANUFACTURER: INFRICO USA

MODEL: AGN 300 CR

FEATURES: Slim line Refrigerator, reach-in, one section, 12.0 cu. ft. capacity, (1) self-closing glass door with lock, digital controller, LED lighting, (4) four plastic coated extra-dense wire shelves with universal stainless steel tray slides included, 4" locking casters, top mounted self-contained refrigeration, 300 series stainless steel exterior & interior, 1/4 HP, 115v/60/1, 5.0 amps, cord.

ACCESSORIES: Alternate Option:
True Model# GDM-23w-LD

ITEM NO: 26

OPEN MERCHANDISER

QTY: 1

MANUFACTURER: RPI INDUSTRIES

MODEL: SCAS36R-III

FEATURES: Olympus III Air Screen Display Case, 36" L x 91" H, self-contained top mounted refrigeration, lift out black louvered air grill, electronic display control, defrost termination, digital temperature display, top lighted header canopy, clear header panel, (3) adjustable stainless steel shelves with T5 lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, pull-down #23 Econo Frost night curtain, floor drain required, 1/2 hp, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant (FIELD ASSEMBLY REQUIRED)

ACCESSORIES: Refer to Equipment Plan, sheet FS-T1-CC1 for further details and specifications.

S/S Deck and Preforated Back

(3) Adjustable lighted shelves

Mirrored Ends

S/S Exterior

Pulldown cover with lock

Alternate Option:

Structural Concepts Oasis Case Model #B3632 with Remote Refrigeration

ITEM NO: 27	FREEZER, UNDERCOUNTER MANUFACTURER: SUMMIT COMMERCIAL MODEL: SCFU386 FEATURES: Freezer Merchandiser, undercounter, reach-in, one section, 3 cu. ft. capacity, manual defrost, front-mounted lock, self-closing door, removable shelves, LED light, platinum cabinet finish, glass door. ACCESSORIES: SS Finish	QTY: 1
ITEM NO: 28 (OWN)	POS - CASH REGISTER MANUFACTURER: BY OWNER MODEL: ~ FEATURES: (NIKEC) Owner provided item.	QTY: 1
ITEM NO: 29 (OWN)	POS - PRINTER MANUFACTURER: BY OWNER MODEL: ~ FEATURES: (NIKEC) Owner provided item.	QTY: 1
ITEM NO: 30	DISPOSABLE CUP DISPENSER MANUFACTURER: SAN JAMAR MODEL: C2410CBK FEATURES: Gourmet® EZ-Fit® One Size Fits All Dispenser, counter mount, (4) black gaskets w/5-11/16" counter hole, fits 8 to 46 oz. paper/plastic/foam cups w/rim dia. of 2-7/8" to 4-3/4", vertical or horizontal mount, 23-3/4"L tube, high-impact plastic, NSF. ACCESSORIES: KEC to verify size of cups prior to purchase	QTY: 3
ITEM NO: 31	PREP COUNTER, REFRIGERATED MANUFACTURER: FABRICATOR MODEL: BH-PRC-REF FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications. ACCESSORIES: Refer to Refrigeration Notes on FS-T1-FAB for details on refrigeration specifications. Alternate Options Can include the below: True Model #TPP-93D-6 True Model #TFP-72-30M-D-6	QTY: 1

ITEM NO: 31.1

CONDENSING UNIT

QTY: 1

MANUFACTURER: COPELAND

MODEL: PRO-AIR

FEATURES: *NOTE: Verify exact model and requirements. \Copevap and Metal base - Winterized controls & weather housing, 12 to 17 inches wide, 1 fan \Compressor Technology: Hermetic \Condensing Method: Air-Cooled \HP Range: 1/6 to 1 HP \Refrigerant Options: R-22, R-404A, R-134A \Applications: High, Medium, and Low temperature. \Verify exact location and line runs. \Installation by K.E.C. licensed refrigeration contractor.

**MADE MARKET
TIER 1
STANDARD**

MANUFACTURER'S EQUIPMENT DATA SHEET

THIS ITEM IS: POS-PRINTER

- SPARE NUMBER
- MILLWORK
- CUSTOM FABRICATED/NSF
- EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:



PANINI

CONCEPT

ELECTRIC PANINI PRESSES

*A complete range of panini grills
especially suited for creative food
the easy way*

- Fine grain cast iron grooved and smooth plates
- Stainless steel base for lasting service
- Adjustable spring counter balanced top
- Detachable front drip tray and scraper for convenient cleaning
- Even heat distribution through top and bottom plates
- Rapid grilling of sandwiches, meat, fish and vegetables
- Thermostatically controlled up to 570°F
- On/off switch and pilot lights for convenience and safety

208/240 V

DIABLO

OPTIONS:

- * grooved top and bottom plates
- * smooth top and bottom plates
- * smooth right top and bottom/
grooved left top and bottom
- * smooth bottom/ grooved top.
- * optional timers (2 required)

MAJESTIC

208/240 V


OPTIONS:

- * grooved top and bottom plates
- * smooth top and bottom plates
- * smooth right top and bottom/
grooved left top and bottom
- * optional timers (2 required)

PANINI

120 V

208/240 V


OPTIONS:

- * grooved top and bottom plates
- * smooth bottom/ grooved top
plates
- * smooth top and bottom plates
- * optional timer

SAVOY

120 V


OPTIONS:

- * grooved top and bottom
plates
- * smooth top and bottom plates
- * optional timer


EQUIPEX LTD.

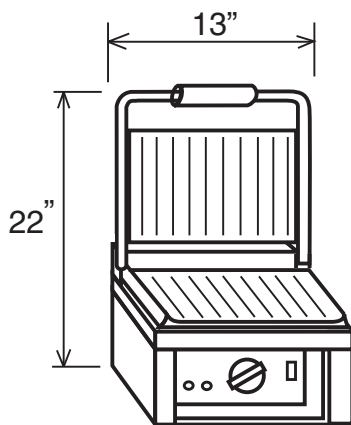
765 WESTMINSTER STREET PROVIDENCE, RI 02903

TEL: (401)273-3300 FAX: (401)273-3328 E-mail: sales@equipex.com

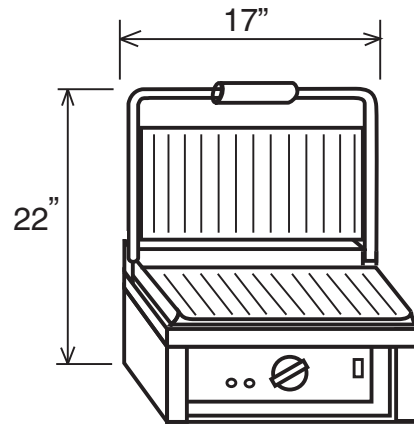
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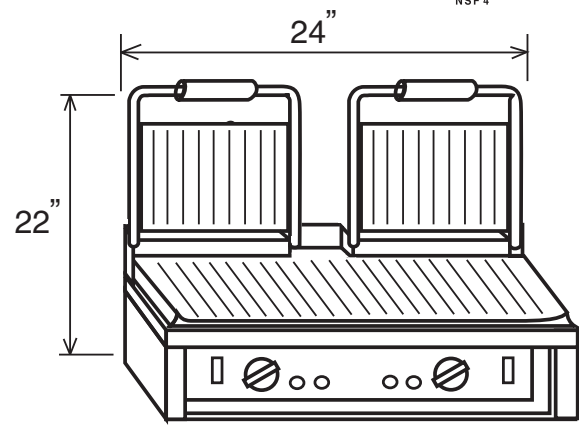
ELECTRIC PANINI PRESSES



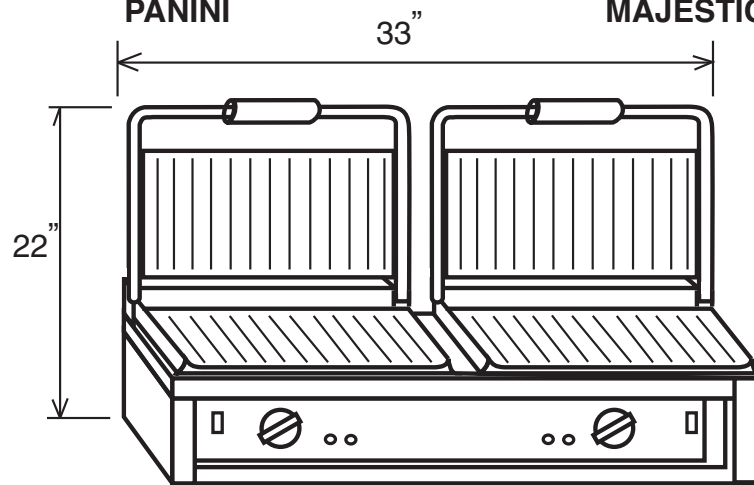
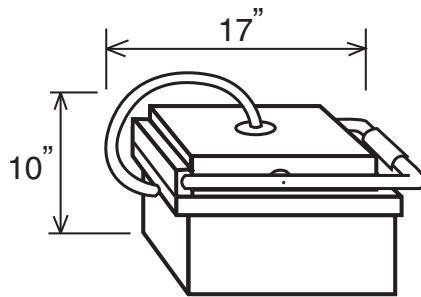
SAVOY



PANINI



MAJESTIC



DIABLO

SPECIFICATIONS

INSTALLATION CLEARANCE: 2" EACH SIDE

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA PLUG
DIABLO	208/240V, 1PH 6.5KW, 24/27 Amps	33"Wx17"Dx22"H	14"Wx9 ¹ / ₂ "D two (2)	155 lbs	6-50 P
MAJESTIC	208/240V, 1PH 4KW, 16/18 Amps	24"Wx17"Dx22"H	21"Wx9 ¹ / ₂ "D	90 lbs	L6-30 P
PANINI	120V, 1.75KW, 14 Amps 208/240V, 1PH, 3KW, 12/14 Amps	17"Wx17"Dx22"H	14"Wx9 ¹ / ₂ "D	60 lbs	5-15 P 6-15 P
SAVOY	120V, 1.75KW, 14 Amps	13"Wx17"Dx22"H	10"Wx9 ¹ / ₂ "D	45 lbs	5-15 P

WARRANTY: Limited one year parts and labor



765 WESTMINSTER STREET PROVIDENCE, RI 02903

TEL: (401)273-3300 FAX: (401)273-3328 E-mail: sales@equipex.com

www.equipex.com

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:



Boos BlockS

THE BLOCKS THAT MADE BOOS FAMOUS



SLIC

PROFESSIONAL - REVERSIBLE

Model	Size	Unit Per Carton	Wt. Per Carton
SLIC-6	20"X15"X1-1/4" w / groove, ring & pins	6	72
BBQBD-6	18"X12"X1-1/2" w / groove	6	54
AUJUS-2	24"X18"X1-1/2" w / groove	2	36



AUJUS



BBQBD

COUNTERTOP BOARDS - REVERSIBLE

Gravy Groove - Lip



Model	Size	Unit Per Carton	Wt. Per Carton
KNEB17	17-3/4"X17-1/4"X1-1/4"	1	13
KNEB23	23-3/4"X17-1/4"X1-1/4"	1	18
KNEB24S	23-3/4"X23-1/4"X1-1/4"	1	26

FEATURES:

- * Solid Hard Rock Maple
- * Edge Grain Construction
- * Shrink Wrapped
- * Finished with Penetrating Oil
- * SLIC, AUJUS, BBQBD Approved by the National Sanitation Foundation

MATERIAL:

Top: Laminated Hard Rock Maple

John Boos & Co

315 South First Street - Effingham, IL 62401

Phone: 217-347-7701 - Fax: 217-347-7705

Email: sales@johnboos.com - Web-site: www.johnboos.com

X-2



eikon™ e3

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

eikon™ e3

Model:

e3



Standard Features

- Advanced Cooking Technology* combines two heat technologies of convection and microwave with a rotating turntable for fast, even heating of food product
- Up to six (6) times faster than conventional cooking methods
- “Ventless” Cooking” capability through standard built-in catalytic converter with full protein capability
- Removable rack with two (2) rack positions
- Ability to use a standard metal baking pan while in convection mode
- Automatic voltage detection (U.S. only)
- Cool to touch door exterior
- MenuConnect™ software capability

*Local codes prevail. These are the “authority having jurisdiction” as stated by the National Fire Protection Association, Inc., in NFPA96-1994.

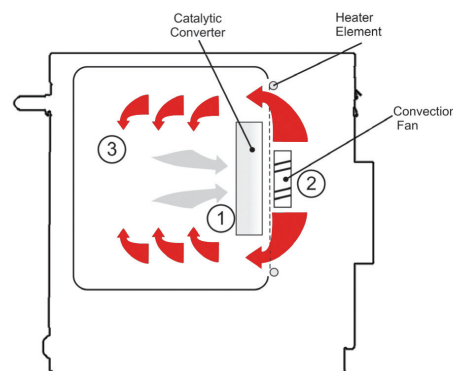
Specifications

Construction

- 430 stainless steel casework and 304 stainless steel interior cavity
- Easy side panel access to internal components
- Easily accessible, front facing air filter

EasyToUCH™ Control Panel

- Icon driven, color touch screen control panel with the capability of storing up to 1,024 multi-stage recipe programs
- Each program offers up to six (6) stages with programmable cooking times, microwave power settings and user instructions for each stage
- Self diagnostics capability to monitor components
- Easy menu updates or data transfer via USB memory stick
- Multi-languages available



(Side view)

Air in the oven cavity is cleaned by being drawn through the catalytic converter* (1) by the convection fan (2) and then passes over the heating element and is circulated into the oven cavity (3) at the set temperature.



Model e3

Merrychef U.S.A
 1111 N. Hadley Rd.
 Ft. Wayne, IN 46804


Tel: 888.417.5462
 Fax: 800.285-9511
 E-Mail: info@merrychefusa.com

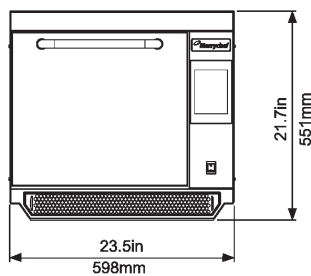
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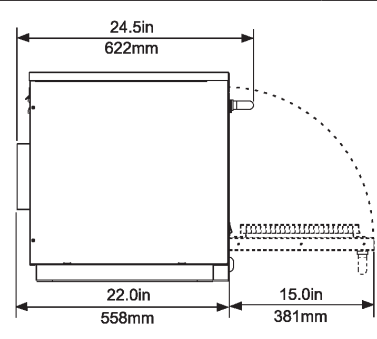




eikon™
e3

Overall Size			Specifications	
Height	21.7"	551 mm	Preheat Time	15 minutes
Width	23.5"	598 mm	Control System	easyToUCH™, iconic symbol touch screen control panel
Depth (overall with handle)	24.5"	622 mm	Cooking Stages	6
Depth (door open 90 degrees)	37.0"	939 mm	Total Cooking Programs	1,024
Weight	138 lbs	62.5 kg	Maximum Cooking Time	60:00 (10:00 x6 Stages)
Shipping Weight	168 lbs	76.2 kg	Defrost	No
Shipping Box Size	30 x 30.3 x 33.85"	760 x 770 x 860 mm	Microwave Distribution System	Rotating Active Antenna
Oven Cavity Dimensions			Magnetron(s)	1
Height	12.56"	319 mm	Display	Touchscreen
Width	13.07"	332 mm	Interior Light	No
Depth	12.08"	325 mm	Automatic Voltage Sensor	Yes
Wall Clearance			USB & MenuConnect™ Software	Yes
Top	2"	50.8 mm	Temperature Range	Off, 212°F - 527°F
Sides	2"	50.8 mm	Temperature Increments	1°F (from 212°F upwards)
Electrical Specifications			Air Filter	Yes - removable
Phase	1 ph	 NEMA 6-30P	Fan Speed	High
Voltage	208 / 240		Microwave Power	0%(off), 5%-100%
Frequency	60Hz		Microwave Power Increments	1% (from 5% upwards)
Amperage Requirement	30 amp		Rack	Yes - 1
Plug	NEMA 6-30P		Rack Positions	2
Cord Length	6 ft		Turntable	Yes
Power Consumption	max 4700W		Stackable	No
Power Output (Microwave)	700/1000W		Warranty	1 year parts and labor
Power Output (Convection)	3 kW			
Accessories in Box				
			Round Cast Teflon Coated Tray	2 units
			Handle	1 unit
			Turntable Disk	1 unit
			Bottle Cleaner	1 unit
			Bottle Shield	1 unit
			Spray Triggers	2 units
			Operator Manual /Cleaning Instructions	1 unit
			USB Key	1 unit
			Cool down Tray	1 unit





For further information on Merrychef products and service or advice on which machine suits you best please contact your sales representative or visit our website at www.merrychef.com.

Specifications subject to change without notice.

Merrychef U.S.A
1111 N. Hadley Rd.
Ft. Wayne, IN 46804

Tel: 888.417.5462
Fax: 800.285-9511
E-Mail: info@merrychefusa.com

www.merrychef.com



Model e3



Star Manufacturing

QCS1 SERIES COMPACT CONVEYOR TOASTERS Models: QCS1-350 & QCS1-500B

QCS Features/Benefits:

- ★ Forced convection system keeps the toaster cool to the touch and extends the life of critical components. The forced convection system increases productivity by circulating pre-heated air into toasting chamber.
- ★ Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.
- ★ *NEW* longer lasting, heavy-duty metal knobs and heavy-duty feet.
- ★ Compact design- requires only 14-1/4" of counter space and the forced convection system allows the unit to be placed against a wall. Other toasters have louvers requiring additional counter space.
- ★ Steady production in a compact foot print -
QCS1-350 toasts up to 350 slices per hour
QCS1-500B toast up to 500 bagel halves per hour
- ★ Easy to use control panel takes the guesswork out of speed control settings.
- ★ Variable speed control for perfect color and texture of bread, bagels, English muffins and more!
- ★ Energy efficient operation with power saver switch reducing electricity consumption by 75%. And quartz heaters return to full power in seconds vs. minutes for metal-sheathed elements.
- ★ Extended conveyor belt for easy loading and large warming area for higher production.
- ★ Safe load up area with full width front burn guard and cool to the touch exterior.
- ★ "Smart" crumb tray keeps the bread crumbs from falling under the toaster.
- ★ Heated holding area to keep toast at the perfect temperature.
- ★ 24 hours 7 days a week technical support by Star technicians.
- ★ 120V - plugs in anywhere.

Applications:

Star's Holman QCS compact conveyor toaster has been designed and engineered for the budget minded small volume operation. The QCS toaster is compact and versatile requiring minimal counter space and delivers perfect toast, bagels, buns, English muffins, frozen waffles and more for about the price of a pop up toaster.

Quality Construction:

Holman designs every toaster to stand up to the most rigorous foodservice demands. Stainless steel construction for long lasting durability. Heavy-duty motor, drive chain and conveyor speed control for superior reliability. Conveyor belt tension system for smooth and quiet operation. High performance Quartz Infrared Heaters for superior toasting performance and reliability. Units are easy to disassemble with one-piece cover for cleaning and service. Toasters are furnished with 1" adjustable legs and 4' cord and a standard NEMA 5-15 plug for plug in installation in a grounded 120V outlet.

Warranty:

Holman's conveyor toasters are covered by a one-year parts and labor warranty.



QCS1-350



QCS1-500B



Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (314) 678-6303 - FAX: (314) 781-3636 - www.star-mfg.com

H215/1084

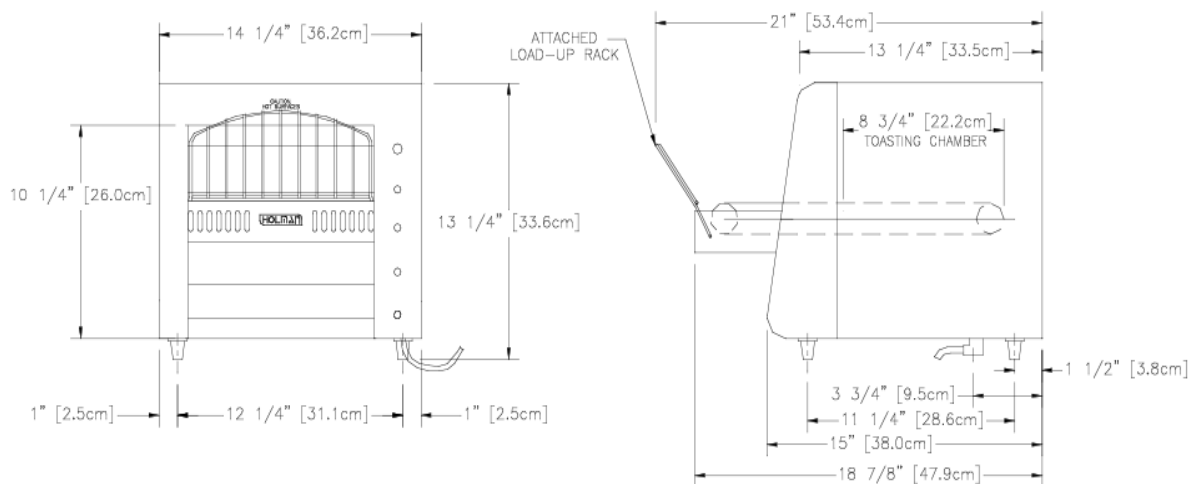
QCS1 Series Toasters



Star Manufacturing

QCS1 Series Toasters

QCS1 SERIES COMPACT CONVEYOR TOASTERS Models: QCS1-350 & QCS1-500B



Performance Data

Model No.	Production Capacities	Product Opening
QCS1-350	Up to 350 slices per hour	1-1/2"
QCS1-500B	Up to 500 bagel halves per hour	1-1/2"

Specifications

Model No.	Dimensions			Shipping Weight lbs. (kg)	Shipping Carton		
	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)		Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)
QCS1-350	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (20)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)
QCS1-500B	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (20)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)

Electrical Data

Model No.	Volts	HZ 1 Phase	Amps	Watts	Heating Elements		NEMA
					Above Belt	Below Belt	
QCS1-350	120	60	13.8	1600	2	2	5-15P*
QCS1-500B	120	60	12.2	1600	2	0	5-15P*

* 5-20P For Canada

Typical Specifications

Compact conveyor toasters are constructed of corrosion resistant stainless steel. Supplied with heavy-duty motor, drive chain and fast heat up quartz infrared heaters. A conveyor belt tension system is supplied for a smooth, quiet operation. Units are supplied with variable speed control, power saver and high limit switch. Extended conveyor belt, crumb tray, heated holding area and full width burn guard are standard. Unit has a one-piece cover for easy access with 1" adjustable legs and a 4' cord. Units are listed with UL, CUL and are UL certified to NSF4. Patent number D459,140. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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AURORA TABLE TOP PETITE MARMITES & DROP-IN MARMITES



S/S CHAFING

Petite Marmite w/ Hinged Lid	✓ 30001HL	8 qt.
Petite Marmite w/ Hinged Lid Chrome	30001HLCH	8 qt.
Copper Petite Marmite w/ Hinged Lid	30001HLCP	8 qt.
Drop-In Soupwell w/ Electric Heater w/ Hinged Lid	30002HLSC	8 qt.
Drop-In Soupwell w/ Electric Heater w/ Hinged Lid Chrome	✓ 30002HLCHSC	8 qt.
Copper Drop-In Soupwell w/ Electric Heater w/ Hinged Lid	30002HLCPC	8 qt.
Soup Insert for #30001HL & #30002HL	✓ 30002i	8 qt. / 2 gal.
	30003i	4 qt. / 1 gal.

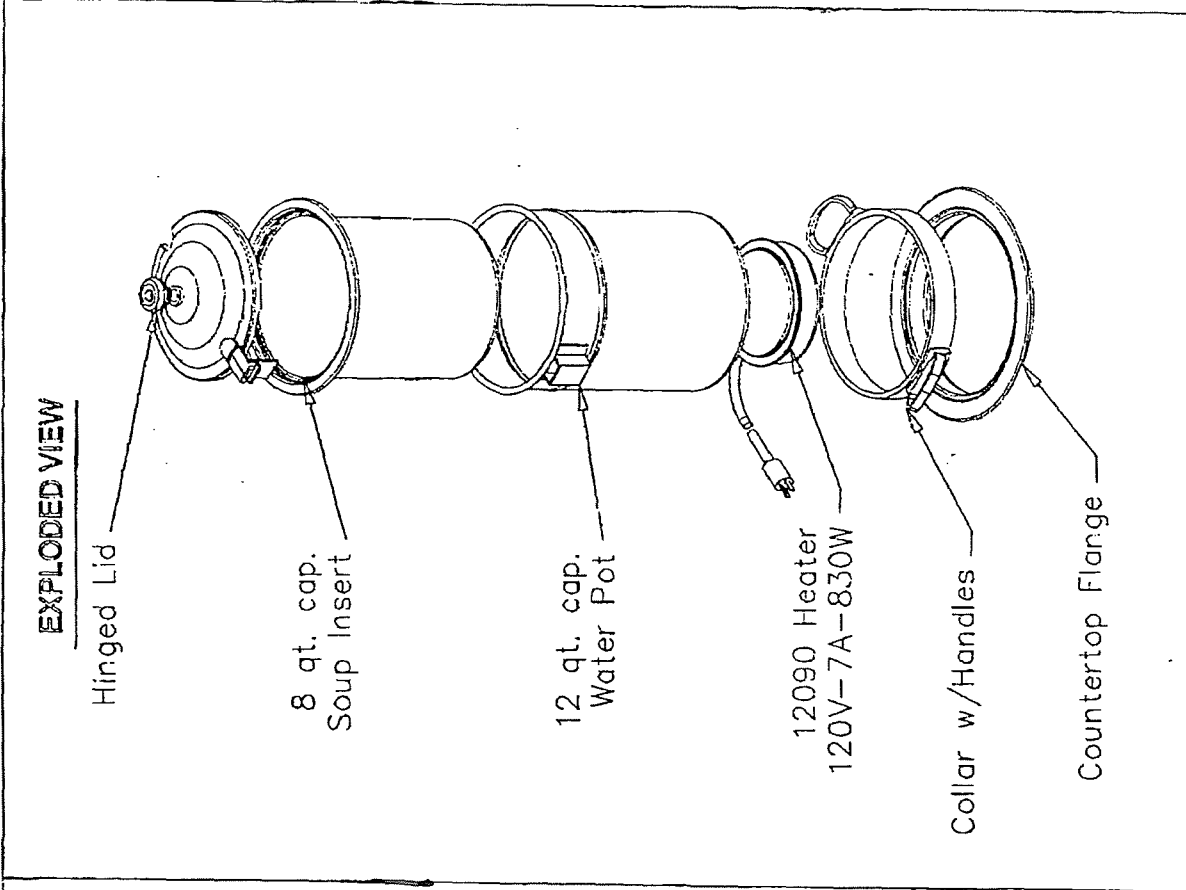
*Copper = Special Order - 90 day delivery

*All our Petite Marmites come with two size soup inserts 4 qt. & 8 qt.
Our drop-in marmites come with an electric #12090 UL approved thermostatically controlled heater.
Both units have an outer water jacket so soup heats evenly without burning.*

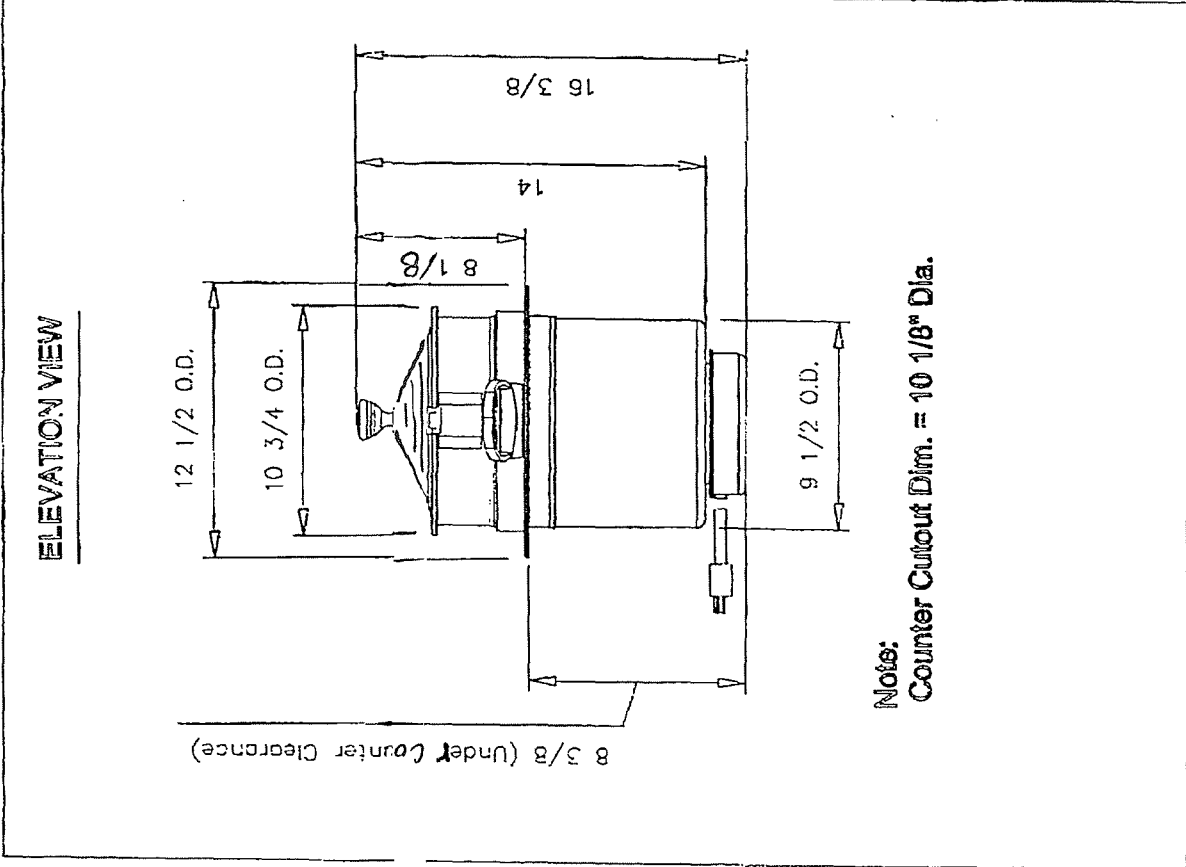
✓ Indicates that the product is shown.

303

NEXT STEP DESIGN



Note:
Counter Cutout Dim. = 10 1/8" Dia.



<p>Product Name: Petite Marmite Hinged Lid w/Electric Heater Product Item No.: 3000HLET</p>	<p>Product Name: Petite Marmite Hinged Lid w/Electric Heater Product Item No.: 3000HLET</p>	<p>Product Name: Petite Marmite Hinged Lid w/Electric Heater Product Item No.: 3000HLET</p>
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Bon Chef, Inc.
205 Rt. 94
Lafayette, NJ 07848
(973)383-8848

PRODUCT SPECIFICATION SHEET
(Do Not Scale)

Drawn By:

Bon Chef Model 12090 Heater

SAFETY AND MAINTENANCE

- Use only as intended. Model 12090 heater must be securely attached to a Bon Chef water pan, coffee server or soup marmite.
- Do not submerge in water or place in dishwasher. To clean, detach heater from water pan and wipe with a clean cloth.
- Do not disassemble heater.
- Before detaching heater, turn thermostat to off position, unplug and allow to cool.
- Do not touch bottom or wall of heater when in operation.
- Do not pull electrical cord to unplug from wall outlet or heater. Damage will incur and will result in an electrical short.

TO ATTACH HEATER TO WATER PAN

Post Type Water Pan

- Position the two tabs on the heater over the threaded post on the bottom of the water pan.
- Position heater so that the control knob faces the direction you wish to operate the heater and using the two wing nuts provided, tighten both nuts making sure the heat pad is tight against the bottom of the water pan.

Clip Type Water Pan

- Position heater so control faces direction you wish to operate the heater and slide rim of heater under clips of water pan. Make sure you have a tight fit between heater and water pan.
- Always remove heater before washing the water pan. If water enters the electrical heater damage will incur.
- Set thermostat to off position and plug line cord into the heater.
- Place water pan in chafing dish and add water.
- Plug line cord into 115V outlet and set thermostat to desired temperature.
- The pilot light will indicate the heater is working properly. When desired temperature is reached, the pilot light will turn off.
- The heater will automatically maintain set temperature.
- Do not touch bottom or wall of heater when in operation.
- To remove heater, turn thermostat to off position, unplug from outlet and allow to cool.

115V

7.8 amp at initial surge on high

5.5 amp when stabilized

The Bon Chef Quality Warranty

1. Seller Bon Chef, Inc. ("Bon Chef") warrants to first purchaser ("Owner") that upon shipment Bon Chef's heaters ("Products") will be free from defects in material and workmanship and will conform to Bon Chef's Product specifications. Bon Chef warrants to Owner all working components for six months. This Warranty does not extend to any other parts or to the finish of the heaters. For this Warranty to apply, Owner must follow the instructions as stated above. The Warranty does not cover damage caused by misuse, accidents, or alterations to the Products.
2. Under this Warranty, Bon Chef will repair or replace, at its discretion, any Product which does not meet the Warranty provided in Paragraph 1 above. The determination of whether a Product meets and conforms with the Warranty provided in Paragraph 1 above remains with Bon Chef. If Bon Chef determines that damage occurred during Proper Use, the Product will be, at Bon Chef's discretion, repaired or replaced by a similar product, or one of equivalent value if the Product is no longer in production, at no cost to Owner except for shipping charges.

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**LXe
HOT AND COLD****HOBART****STANDARD FEATURES**

- 32 racks per hour – LXeH
- 34 racks per hour – LXeC
- .74 gallons of water per rack
- Hot water or chemical sanitation units available
- Low chemical alert indicators
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXeH models
- Delime notification with cycle
- Chemical pump “auto-prime”
- Service diagnostics
- Deep drawn stainless steel tank
- Microcomputer, top mounted controls with digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower rinse arms
- Removable stainless steel scrap screen
- Corrosion resistant pump
- Automatic pumped drain
- 17" door opening
- Automatic fill
- Detergent and rinse aid pumps standard (plus sanitizer pump on chemical machine)
- Electric tank heat
- Two dishracks – one peg and one combination type

STANDARD VOLTAGES

- 120/208-240(3W)/60/1 (LXeH model only)
- 120/60/1 (LXeC model only)

OPTIONS AT EXTRA COST

- 208-240(2W)/60/1 (LXeH model only)
- 208-240/60/3 (LXeH model only)

MODELS

- LXeC
- LXeH

ACCESSORIES

- Power cord kits
- Stainless steel base with 6" legs
- 17" stainless steel stand with storage
- External caster kit
- DWT-LXe drain water tempering kit

Specifications, Details and Dimensions on Back.

**LXe HOT AND COLD**

LXeH HOT



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

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others). Pressure gauge not required on pumped rinse machines.

Important: The chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Notes:

- All vertical machine dimensions taken from floor may be increased by 1".
- Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
- A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

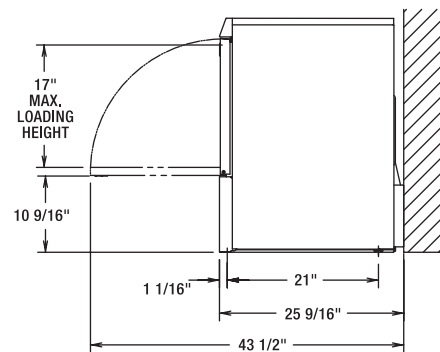
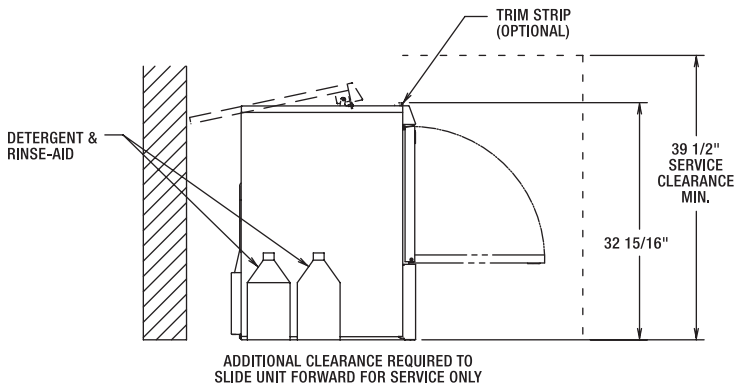
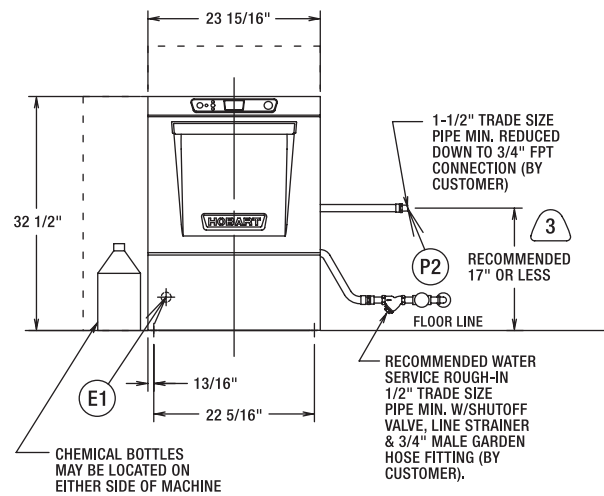
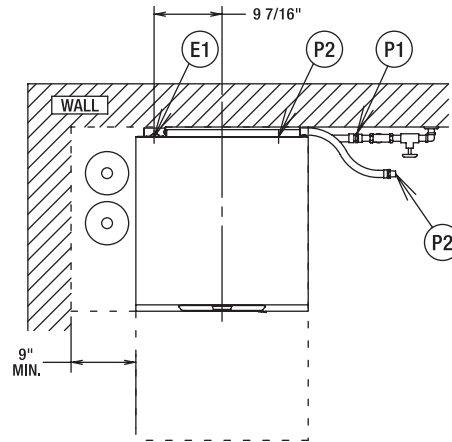
Plumbing notes:

- Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
- Recommended water hardness to be 3 grains or less for best results.
- If drain hose is looped above a sink, the loop must not exceed 38" AFF.

CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 110°F WATER MIN FOR LXeH
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeH	4600	4000

SHIPPING WEIGHTS		LXeH
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeH	208-240/60/1	30.5	40	40
	120/208-240(3W)/60/1*	30.5	40	40
	208-240/60/3	23.9	30	30
	220-240/50/1	30.5	40	40

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.
* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

⚠ 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. Drain and fill line configurations vary, some methods are shown on this drawing.

MODELS:
LXeH
00-947871
REV C



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

**LXeC
COLD**

▲ WARNING

Do not premix other chemicals and sodium hypochlorite (liquid bleach). Mixing may cause hazardous gas to form.

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others). Pressure gauge not required on pumped rinse machines.

Important: Chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine.

Certain materials including silver plate, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach). See instructional manual.

Notes:

- All vertical machine dimensions taken from floor may be increased by 1".
- Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
- A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

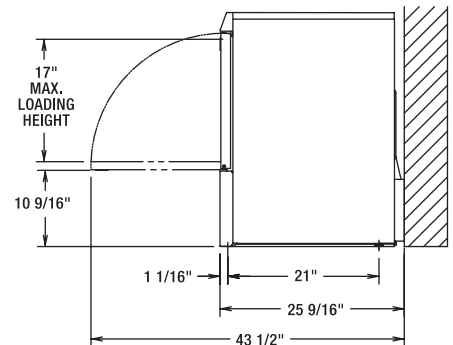
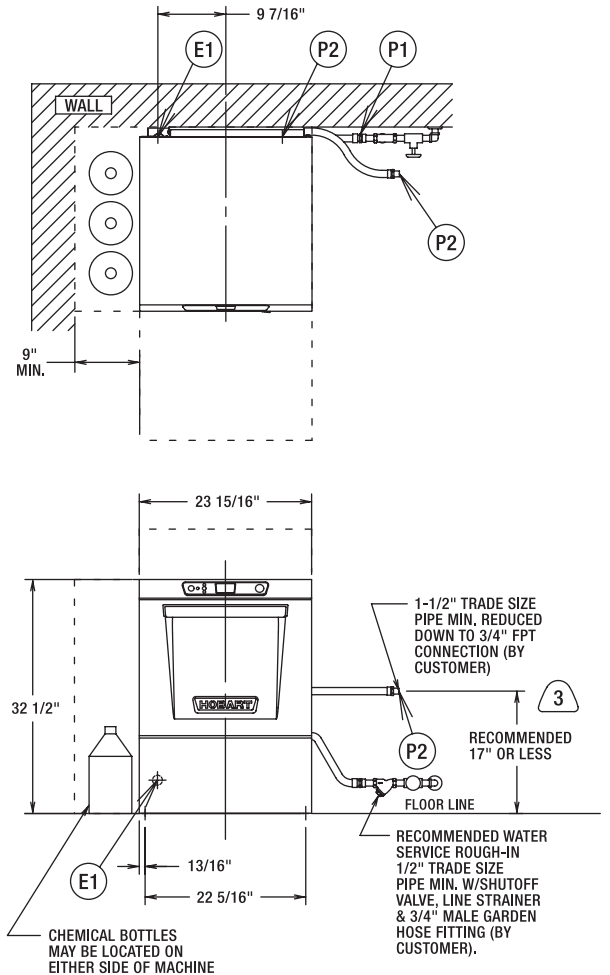
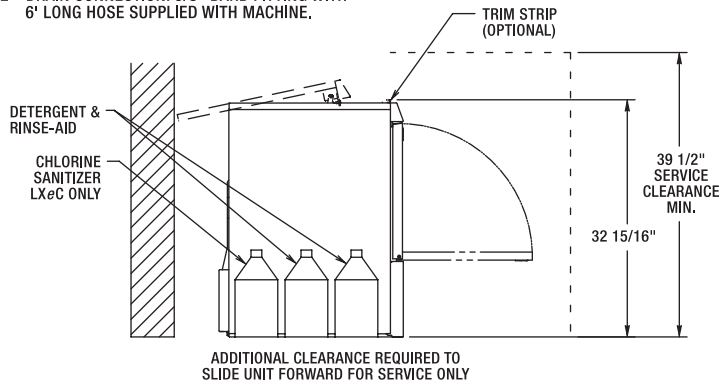
Plumbing notes:

- Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
- Recommended water hardness to be 3 grains or less for best results.
- If drain hose is looped above a sink, the loop must not exceed 38" AFF.

**CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)**

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 120°F WATER MIN. FOR LXeC, 140°F RECOMMENDED.
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeC	1900	800

SHIPPING WEIGHTS		LXeC
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeC	120/60/1	13.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM. ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

▲ 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. Drain and fill line configurations vary, some methods are shown on this drawing.

**MODELS:
LXeC
00-947871
REV C**

LXe HOT AND COLD

HOBART

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

SPECIFICATIONS

DESIGN: Front opening, equipped for installation in either freestanding or undercounter-type operations.

CONSTRUCTION: 300 series stainless steel tank, door and top panel.

PUMP: Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 38 gpm.

MOTOR: Single phase, furnished for all electrical specifications. Factory sealed lubrication. Inherent overload protection with auto reset.

WASH AND RINSE CYCLE: Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is closed.

- Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

RINSE PUMP: Powered by a single phase motor, the rinse pump is made of high strength engineered composite material.

RINSE AND SANITATION:

- LXeH:** Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 110°F.
- LXeC:** Sanitation is accomplished by injection of proper amount of sodium hypochlorite solution (liquid bleach) into final rinse water to achieve a minimum of 50PPM sanitizing solution. Injection of sodium hypochlorite is accomplished by a built-in sanitizing chemical pump.

PUMPED DRAIN: Machine automatically drains water through a built-in pump. Maximum 38" drain height permitted.

RACKING: Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

NOTE: Certain materials, including silver, aluminum and pewter are attacked by Sodium Hypochlorite solution in the chemical sanitizing mode of operation.

SPECIFICATIONS: Listed by Underwriters Laboratories Inc. and NSF International.

MACHINE RATINGS	LXeC	LXeH
Racks per Hour Rate	34	32
Dishes per Hour (25 per Rack Avg.)	850	800
Glasses per Hour (36 per Rack Avg.)	1224	1152
Controls	Microcomputer	
Tank Capacity - Gallons	2.9	
Overall Dimensions - H x W x D	32½" x 23 ¹⁵ / ₁₆ " x 25 ⁹ / ₁₆ "	
Cycle Time - Seconds	105	109
Tank Heat	1.8 KW	
Electric Booster Heater	N/A	4.9 KW
Water Usage Per Rack - Gallons	.74	
Drain Design	Pumped	
Door Opening Height	17"	
Detergent Pump	Standard	
Rinse-Aid Pump	Standard	
Sanitizer Pump	Standard	N/A
Chemical Prime (auto prime)	Standard	
Peak Drain Flow - GPM	4.0	
Service Diagnostics	Standard	
70° Rise Sense-A-Temp™ Booster Heater	N/A	Standard
Incoming Water Temperature Required (minimum)	120°	110°

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

THIS ITEM IS: HANGING DISPLAY

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: TRASH CHUTE

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: PREP SINK

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: PAPER TOWEL DISPENSER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:



XPRESS PRE-INSTALLATION CHECKLIST

THIS FORM MUST BE COMPLETED AND SUBMITTED TO CONCORDIA BEFORE INSTALLATION WILL BE SCHEDULED
FAX #425.453.1490 - ATTENTION INSTALLATION COORDINATOR

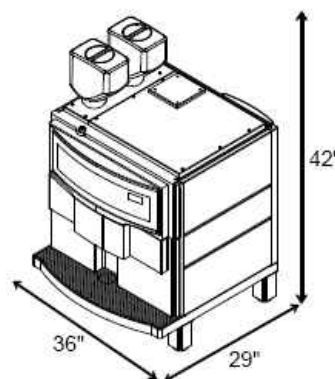
The installation visit includes the following: Set-up, test, calibration and customer training. If more than one visit is required to complete the installation due to unprepared site, return visits will be billable at **\$250.00** each.

Company Name		IF APPLICABLE, PLEASE SUPPLY
Contact Name		Construction Company Name
Site Address		Construction Contact Name
Billing Address		
Phone		Phone
Fax		Fax

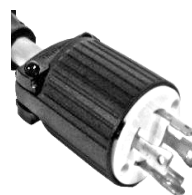
SITE PHYSICAL REQUIREMENTS

<input type="checkbox"/>	<p>LOCATION: The countertop must support at least 300lbs. Minimum countertop space: 36" (92cm) W x 29" (74cm) D x 42" (107cm) H. Actual machine dimensions are smaller, extra space is required for Service Access. Access holes for the drain, water, and flavor hoses must be cut into the countertop. See Access Holes Diagram.</p> <p>For Cabinet Installations: Proper air circulation, ventilation, and accessibility needs must be met. The air going into the machine must not exceed 85°F (29°C). The machine must be moveable. If you are installing in a cabinet or other enclosed space, please contact Concordia prior to installation.</p>
<input type="checkbox"/>	<p>ELECTRICAL: NEMA L14-30R receptacle. Minimum 208VAC on dedicated 30AMP circuit. <u>Must be located within 5 feet of machine.</u></p>
<input type="checkbox"/>	<p>WATER: Cold water source with a female 1/4" or 3/8" tube fitting and shut-off valve. Min. 30psi, Max. 100psi, 25gpm. If your location has a Reverse Osmosis System, a freshwater bypass is required. Water hardness must not exceed 3gpg.</p>
<input type="checkbox"/>	<p>WATER TREATMENT SYSTEM: Space must be available to install water treatment system. <u>Must be located within 5 feet (1.5 meters) of machine.</u> Dimensions: 14" (36cm) W x 6" (16cm) D x 18" (46cm) H. Unit is mounted on the wall.</p>
<input type="checkbox"/>	<p>DRAIN: Connection for a 3/4" (1.9cm) ID drain hose. <u>Must be located within 5 feet (1.5 meters) of machine.</u></p>
<input type="checkbox"/>	<p>AMBIENT AIR TEMPERATURE: The air temperature around the machine must not exceed 85°F (29°C), to ensure the refrigeration unit and the machine operate properly.</p>

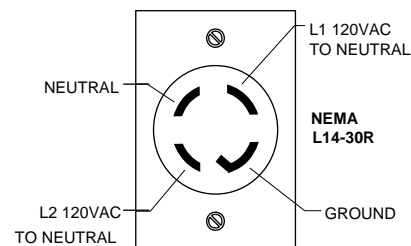
XPRESS INSTALLATION DIMENSIONS



ELECTRICAL



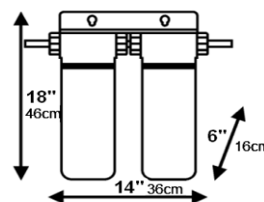
L14-30P



CUSTOMER SUPPLIED CONSUMABLES

<input type="checkbox"/> BEANS	Whole espresso beans (regular and decaf). Minimum 5 lbs each.
<input type="checkbox"/> MILK	Two gallons of milk (e.g.2% and non-fat)
<input type="checkbox"/> CUPS	Two sizes (e.g. 8oz/240mL and 12oz/360mL). Minimum 30 each.

WATER TREATMENT SYSTEM DIMENSIONS



I HAVE READ AND UNDERSTAND THIS DOCUMENT & CONFIRM THESE **REQUIREMENTS HAVE BEEN MET**. Make copy for your records.

Customer Name (Print): _____ Title: _____

Customer Signature: _____ Date: _____



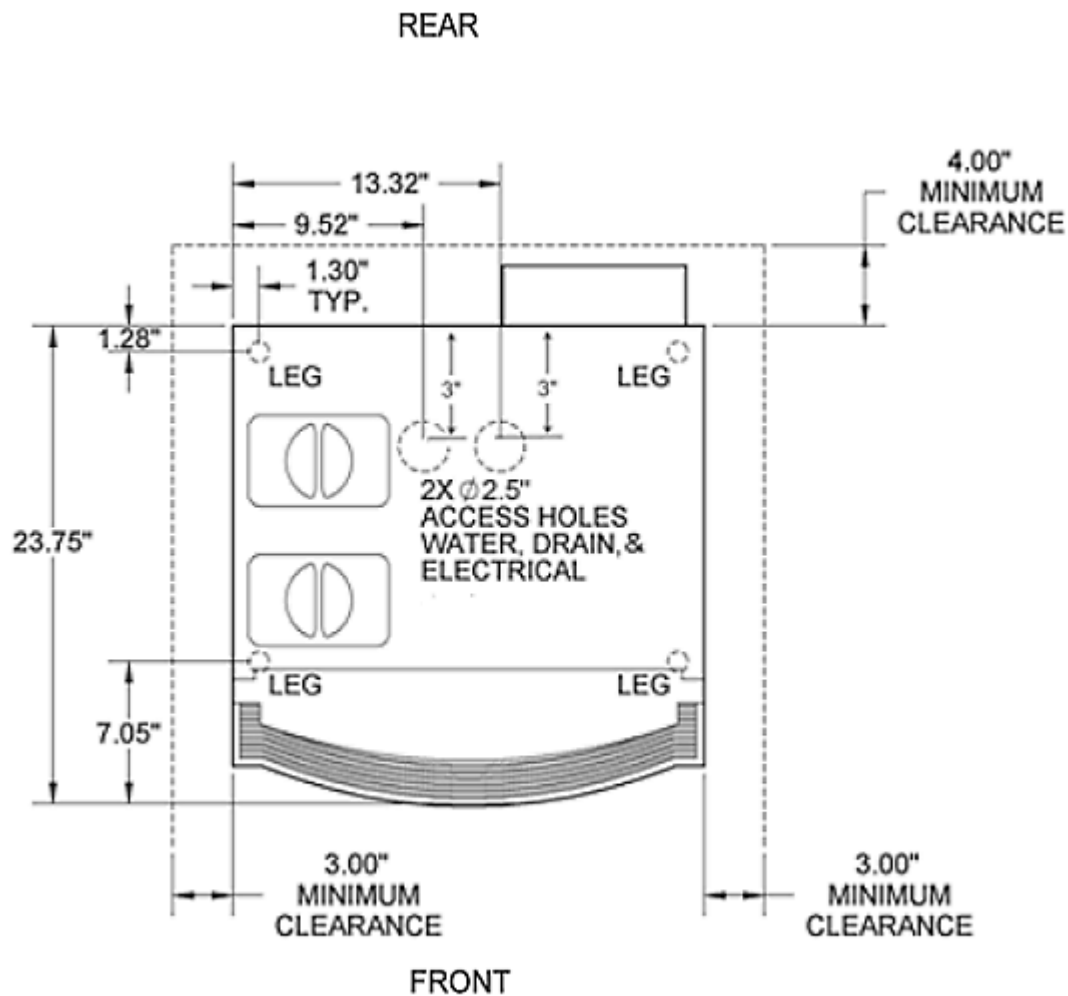
CONCORDIA

COFFEE SYSTEMS

www.concordiacoffee.com

Access Holes Diagram

Connection for a 3/4" (1.9cm) ID drain hose must be located within 5 feet (1.5 meters) of the Concordiabrand machine. The location may require a drain hose access hole be cut in the counter top. This must be completed prior to installation.



WARING® COMMERCIAL HI-POWER BLENDERS

WARING
COMMERCIAL®

X WARING
COMMERCIAL
TREME

Hi-Power Blender Series

Features

- Heavy-duty 3.5 peak input HP motor
- 45,000 RPM (bare motor speed)
- Easy-to-clean electronic membrane keypad with blue backlit LCD screen
- Four reprogrammable beverage stations
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure
- Limited 3 Year Motor and 2 Year Parts and Labor Warranty

MX1500TX -

The Raptor™ - aggressive, all-purpose, stackable, 64-oz BPA-free copolyester container

MX1500TP -

Stackable 48-oz BPA-free copolyester container

MX1500XS -

Heavy-duty 64-oz stainless steel container

**MX1500TX/MX1500TP/
MX1500XS**

*The
Raptor™*



MX1500TX



MX1500TP



MX1500XS





Xtreme Hi-Power Blender Series



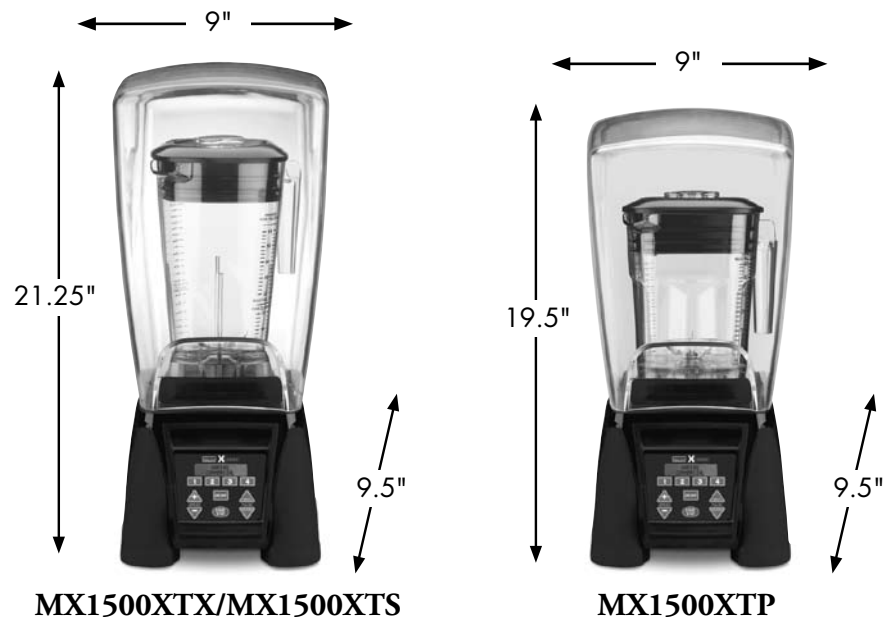
MX1500XTX/MX1500XTP/MX1500XTS

Specifications

Item	Electrical	Listings	RPM (bare motor)	Dimensions (H" x W" x D")	Warranty
MX1500XTX/ MX1500XTS	120 Volt, 13 Amp, 50/60 Hz	ETL,NSF	45,000	21.25"x9"x9.5"	Limited 3 Year Motor and 2 Year Parts and Labor
MX1500XTP	120 Volt, 13 Amp, 50/60 Hz	ETL,NSF	45,000	19.5"x9"x9.5"	Limited 3 Year Motor and 2 Year Parts and Labor

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (Lbs.)	Cubic Feet	UPC Code
Xtreme Hi-Power Blender with The Raptor™ 64 oz. BPA-Free Copolyester Container	MX1500XTX	1	20 lbs.	0.92	040072017032
Xtreme Hi-Power Blender with 48 oz. BPA-Free Copolyester Container	MX1500XTP	1	20 lbs.	0.92	040072006791
Xtreme Hi-Power Blender with 64 oz. Stainless Steel Container	MX1500XTS	1	21 lbs.	0.92	040072006784
48 oz. BPA-Free Copolyester Container	CAC93	1	3.5 lbs.	0.33	040072004575
The Raptor™ 64 oz. BPA-Free Copolyester Container	CAC95	1	3.5 lbs.	0.34	040072015205
64 oz. Stainless Steel Container	CAC90	1	6 lbs.	0.34	040072002359
Sound Enclosure for Xtreme Series 64 oz. Containers	SE1000	1	5.5 lbs.	1.05	040072002366
Sound Enclosure for Xtreme Series 48 oz. Containers	SE500	1	5 lbs.	0.95	040072007668



Waring Commercial • 314 Ella T. Grasso Ave. • Torrington • Connecticut 06790
 Tel. (800) 492-7464 • Fax (860) 496-9008 • www.waringproducts.com • ©2011 Waring

11WC119770
 PG-27721

Glastender
A family company manufacturing in the USA



BB60-L1-XSH(LR)



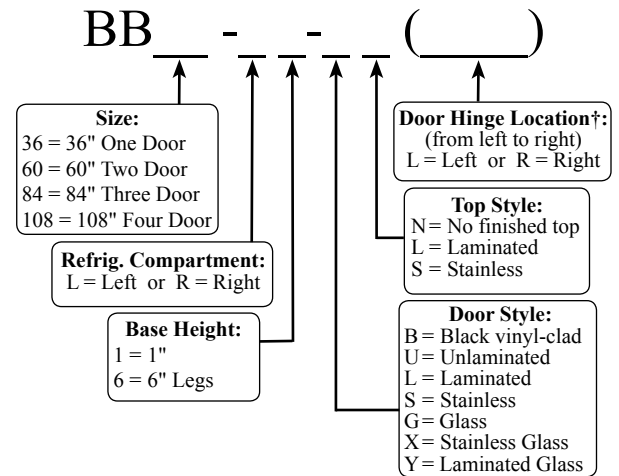
NSF standard 7 listed
for open food storage



Intertek
Conforms to ANSI/UL STD 471
Certified to CSA STD
C22.2 No. 120

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

Back Bar Coolers One, Two, Three and Four Door Self-Contained



† Specify hinge location for each door

Standard Features

- Solid door models meet 2008 energy efficiency standards
- Self-contained
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Galvanized steel sub-top
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Stainless steel die cast handle
- Automatic condensate evaporator
- Leg sockets recessed into base
- 1/2" thick ABS plastic threshold scuff plate
- 180° swinging doors
- Six foot grounded cord and plug (exits at rear)
- Compressor compartment available on left or right side of unit

Specifications

Electrical

- 120V, 1 phase, 60 Hz
- Dedicated 15 amp circuit is required
- Includes a 6 foot grounded cord and plug which exits the back of refrigeration compartment

Refrigeration

- R134a

Operating Range

- 34°F (1°C) to 40°F (4°C)

Plumbing

- Automatic condensate evaporator. No drain connection required

Shelving

- Two adjustable coated shelves and one bottom coated rack per door included

Legs

- 1-5/8" diameter
- Stainless steel bullet feet

Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base and compressor compartment base plate
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

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989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

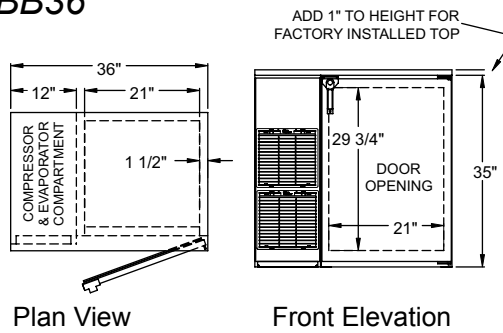
Approval/Notes:

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

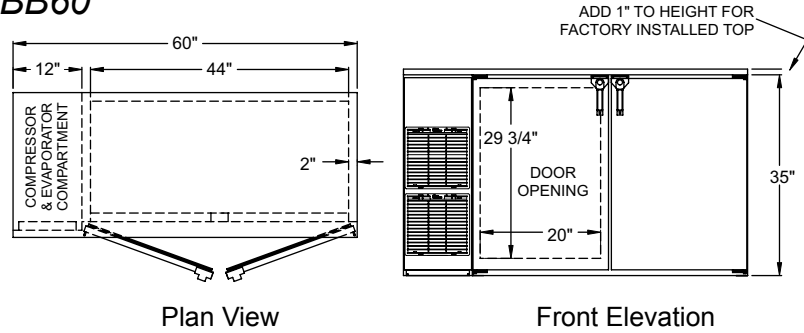
Self-Contained Back Bar Coolers

Dimensional Information

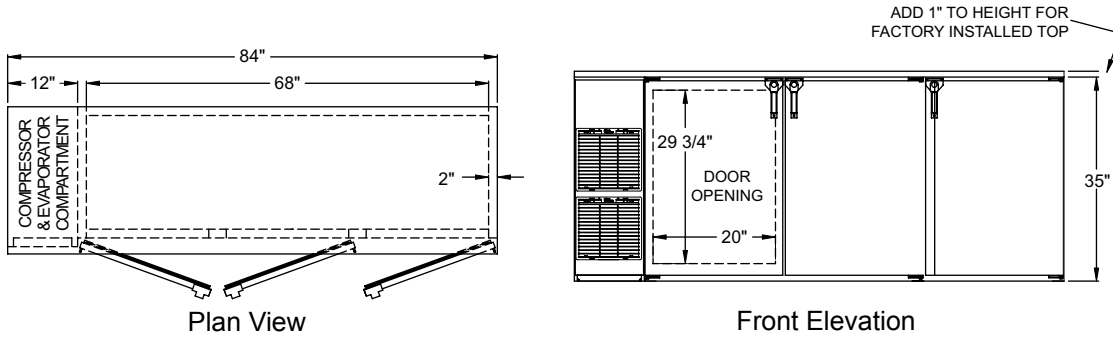
BB36



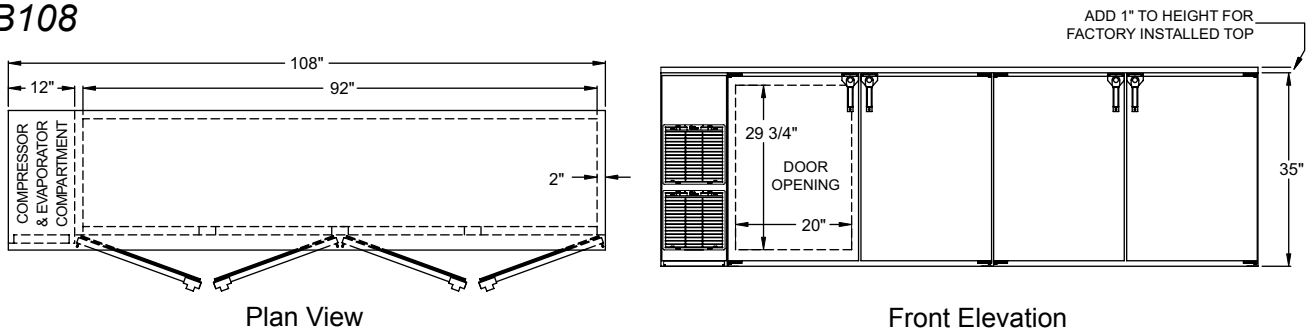
BB60



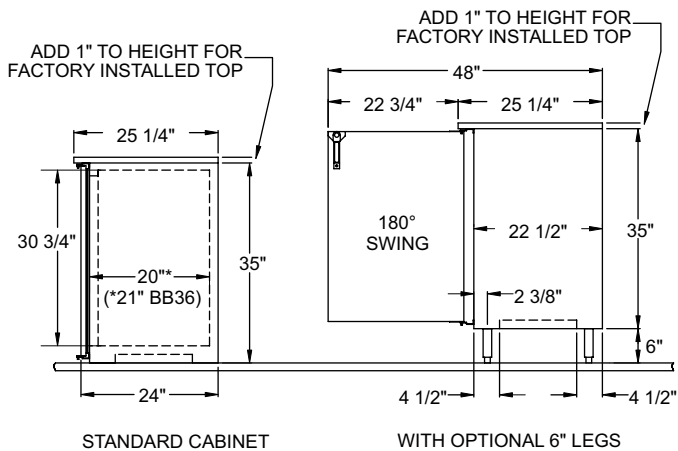
BB84



BB108



Side View All Models



Note: Available with compressor left or right. Compressor left model shown. Use Model Number Key to specify location when ordering.

Model	Capacity: 12 oz. bottle / 1/2 barrels/ 750ml wine bottles	Refrigeration	Voltage	Amps
BB36	7 cases / 1 half barrel/ 66 750ml wine bottles	1/6 H.P. / R134a	120v / 60 Hz / 1 phase	8.2 full load
BB60	15.2 cases / 2 half barrel/ 138 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB84	23.7 cases / 4 half barrels/ 216 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB108	32.2 cases / 5 half barrels/ 294 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load



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Printed in USA



CARBONATED & NON-CARBONATED POSTMIX AND PREMIX TOWER DISPENSERS

- Non-electric mechanical operation provides excellent reliability
- Dispense up to 10 carbonated and non carbonated postmix flavors (includes soda & plain water)
- Dispense up to 8 non-carbonated postmix juice flavors (plus plain water)
- Dispense up to 7 carbonated or non carbonated premix flavors (includes soda & plain water)
- Stylish all stainless steel design provides ease of operation
- Ideal for waitress stations, kitchen service areas, homes, portable drink carts, employee break areas, stadium service areas, race car trailers, wherever drinks are served
- Lighted brand announcement identifies your product choice (optional)

Wunder-Bar Dispensing Systems

FEATURES:

- Field convertible at any time from carbonated to non-carbonated or wine or non-carbonated pre-mix. Totally versatile.
- Precision MACHINED dispenser assemblies.
- Precision MACHINED (not molded) diffusers provide BETTER CARBONATION.
- Separate valves for water and syrup provide for ease of service.
- Easier and simpler to service. No glued or cemented connections
- Same high quality as Wunder-Bar Post-Mix and Wine Hydraulic Dispensers.
- "Kwik Klip" retainers hold stainless input fittings. Requires no tools to assemble.
- Large soft push activator buttons are color coded, better spaced, and easy to read.
- Two water meter adjustment screws allow for 2:1 ratio products to be brixed independent from 4:1 or 5:1 ratios. No more sacrificing flow rates to obtain a 2:1 brix! (JUICE TOWERS ONLY)
- INCLUDED: ALL stainless steel hose nipples, (45 and 90 degree also available), 5 feet of braided beverage tubing for each product, drain tube, and all necessary mounting hardware.

ORDERING INFORMATION:

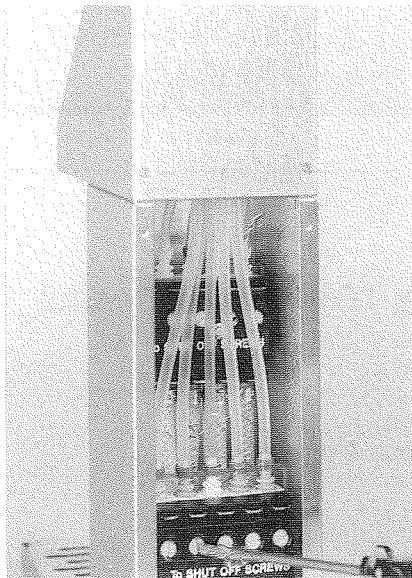
- Specify the number of products, and the mix of carbonated or non-carbonated flavors. [*Example:* water, soda, (5) carbonated flavors, (1) non-carb flavor and (2) wines.]

SPECIFICATIONS:

- 6, 7, 8, 9, or 10 buttons
- Tower assembly dimensions: 16-1/2" high, 3-1/2" X 3-1/2" wide base, (9" deep with drip pan), Nozzle to drip pan: 8-7/8".

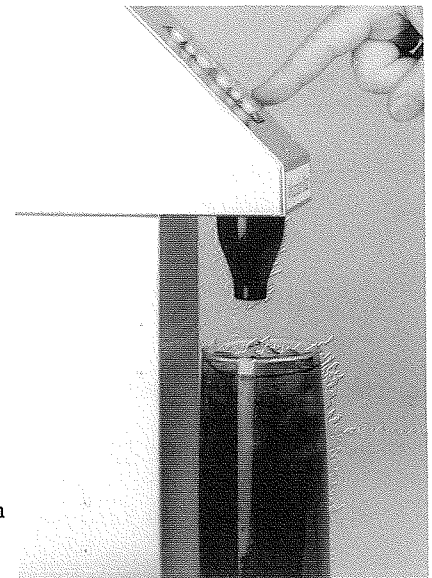
COMPLETE SYSTEMS:

- Available one to four stations.
- Carbonator (14" long x 13-1/2" high x 9" wide).
- 8" x 14" cast aluminum cold plate(s).
- Dual gauge high pressure regulator.
- Six product low pressure regulator assembly.
- Reinforced 1/4" & 3/8" braided tubing.
- All required hose nipples, hex nuts, tees, and fittings.
- Order 3 or 5 gallon product tanks *separately*.



Brixing screws and tube connectors are located in the tower unit. No disassembly is required to pass tubing through bar (or cabinet) access hole! Your custom logo can be placed on lighted sign (optional)

Ergonomic design allows for easy button selection and activation. Buttons face operators line of sight.



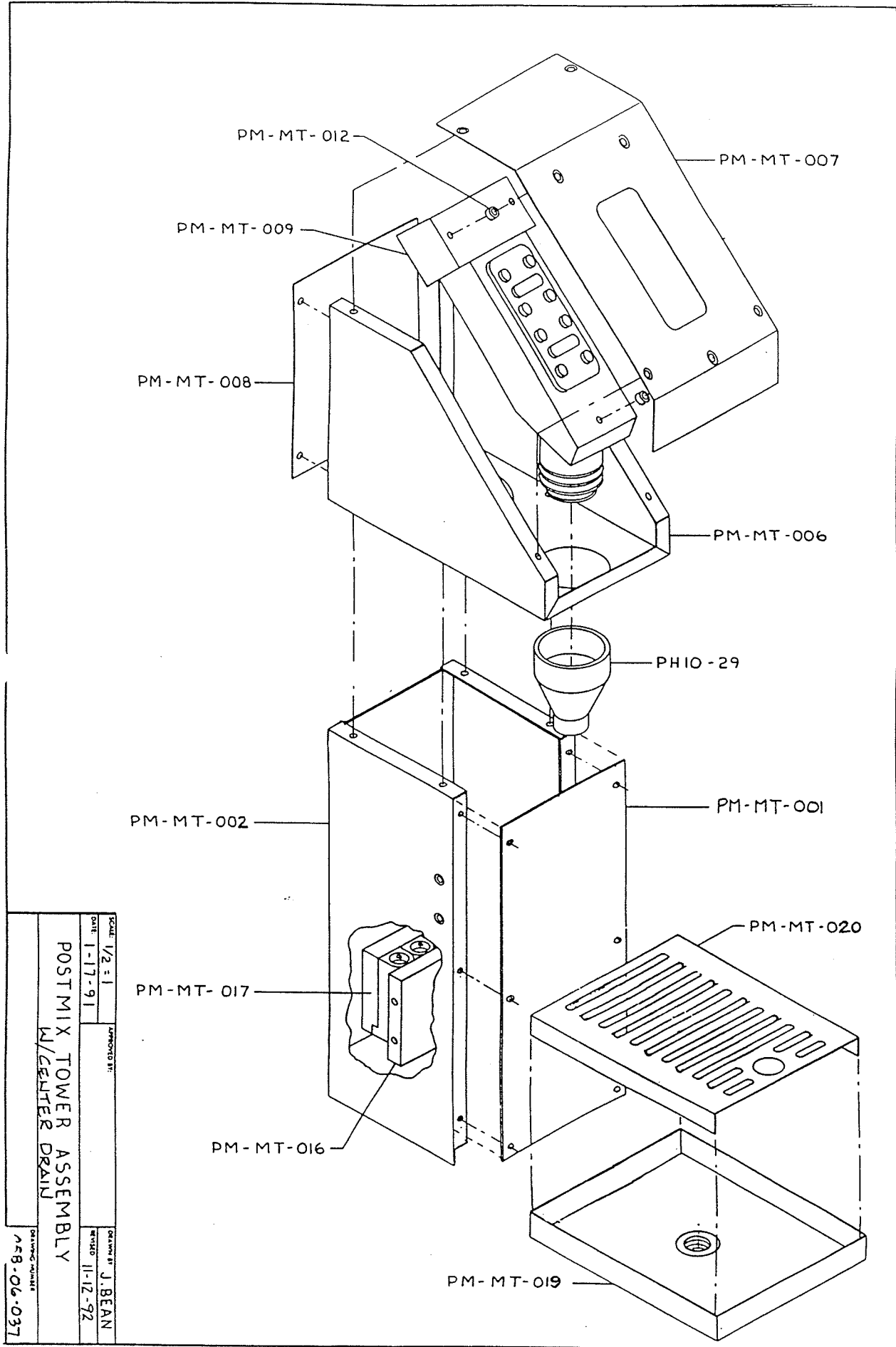
**AUTOMATIC BAR
CONTROLS INC.**

790 Eubanks Drive, Vacaville, CA 95688 (707) 448-5151 FAX: (707) 448-1521

MADE Market - Tier 1(standard)

NEXT STEP DESIGN

“Setting the standards for over a quarter of a century.”



SCALE: 1/2" = 1"	DATE: 1-17-91	DESIGNED BY: J. BEAN
POSTMIX TOWER ASSEMBLY	REVISION: 11-12-92	DRAWING NUMBER: 458-06-037
M/CENTER DRAIN		

Glas tender®



DI-IB24-CP10



DI-IB18



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

Drop-In Ice Bins

DI-IB12, DI-IB18, DI-IB24, DI-IB30,
DI-IB24-CP10, DI-IB30-CP10

Standard Features

- Stainless steel top and interior liner
- ABS plastic breaker strip around ice bin liner: creates 5/16" raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the cover slide easier
- Sliding stainless steel cover
- CFC free foamed-in-place insulation
- Galvanized steel exterior wrap
- 10-1/2" deep liner
- Ten circuit cold plates are optional (add suffix '-CP10' to model number)
- Includes four 1/4-20 x 1-1/2" studs for mounting to countertop
- DI-IB24 and DI-IB30 feature special angle brackets, U-channels, and mounting bolts for ease of installation

Specifications

Drains

- Non-cold plate model: 1-1/2" tailpiece
- Ten circuit cold plate model '-CP10': 3/4" MPT

Cover

- Two piece sliding, stainless steel, included with all models

Cold Plate

- Ten circuit available for DI-IB24 or DI-IB30
- Connection is 5/16" O.D. stainless steel tubing with swaged end

Liner Depth

- 10-1/2"

Ice Capacity

- DI-IB12 - 33 lbs
- DI-IB18 - 50 lbs
- DI-IB24 and DI-IB24-CP10 - 71 lbs
- DI-IB30 and DI-IB30-CP10 - 89 lbs.

Cut-out Dimensions

- Model DI-IB12...17-1/2" by 12-1/2"
- Model DI-IB18...17-1/2" by 18-1/2"
- Model DI-IB24...17-1/2" by 24-1/2"
- Model DI-IB30...17-1/2" by 30-1/2"

Materials

- 22 gauge galvanized steel parts include: exterior wrap and bottom
- 20 gauge stainless steel parts include: top, interior liner, and sliding cover. The reinforced top consists of two layers.

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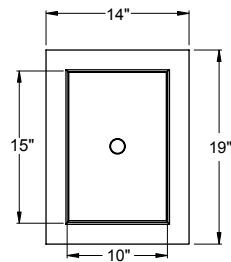
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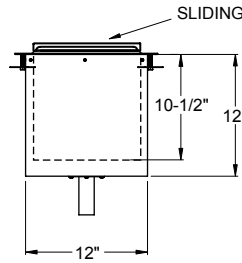
Drop-In Ice Bins

Dimensional Information

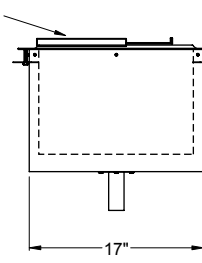
DI-IB12



PLAN VIEW

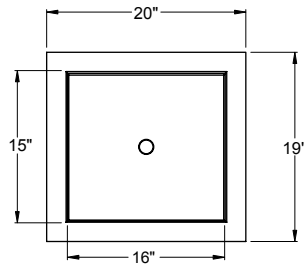


FRONT VIEW

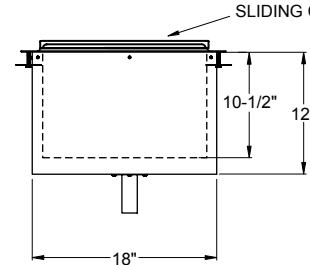


SIDE VIEW

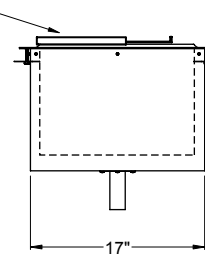
DI-IB18



PLAN VIEW

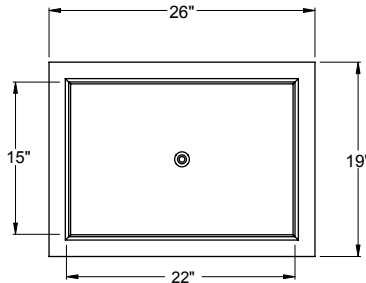


FRONT VIEW

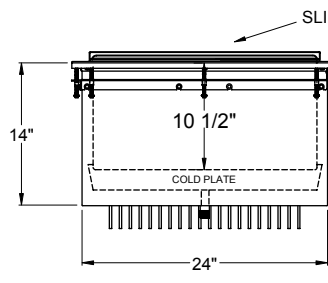


SIDE VIEW

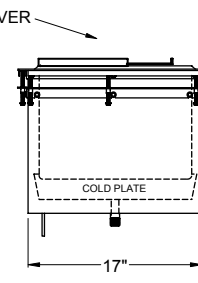
DI-IB24 or DI-IB24-CP10 (model DI-IB24-CP10 shown below)



PLAN VIEW

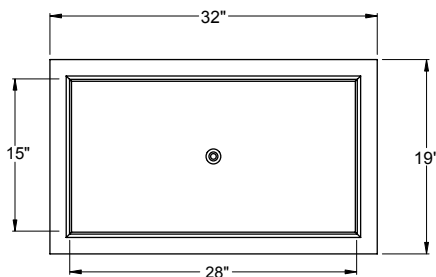


FRONT VIEW

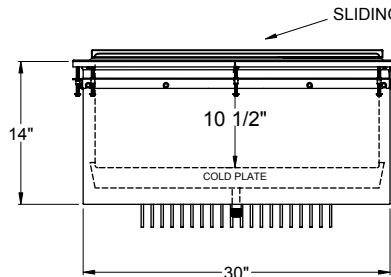


SIDE VIEW

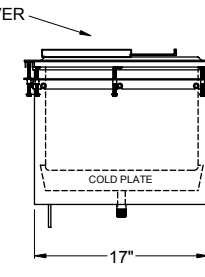
DI-IB30 or DI-IB30-CP10 (model DI-IB30-CP10 shown below)



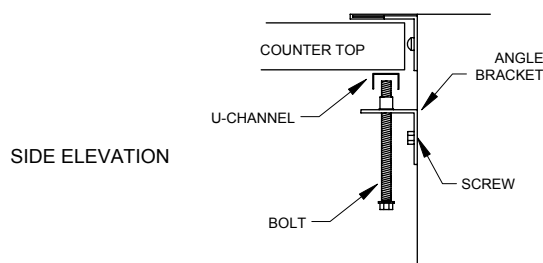
PLAN VIEW



FRONT VIEW



SIDE VIEW



SIDE ELEVATION

INSTALLATION INSTRUCTIONS (Models DI-IB24 and DI-IB30 only)

1. Remove angle brackets from drop-in ice bin.
2. Place ice bin into appropriate size cut out.
3. Replace angle brackets, firmly tighten screws.
4. Place U-channels on top of bolts.
5. Tighten each bolt evenly along U-channels.
6. Seal as necessary.

THIS ITEM IS: GRAB-N-GO

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

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EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:



Project: _____

Location: _____

Item #: _____ Quantity: _____

Model #: _____

MODEL: AGN 300 CR **REACH-IN: Slimline Reach-in Refrigerators (Glass Door)**



AGN 300 CR

General Strengths

- ✓ **Sanitation.** The interior cabinet is built with rounded corners (extensive radius for easy cleaning). Quick ability to take off shelves and slides for interior cleaning. Each cabinet has a drain at the bottom of the unit. When cleaning the unit make sure the drain hose is routed to a floor drain.
- ✓ **Doors & Drawers.** Self-closing door system with permanent pressure. Stay open feature included when door remains open after 95 degrees. All doors and drawers include triple chamber door gaskets, easy to remove and snap in. Doors are field reversible.
- ✓ **Control systems.** Higher precision in managing temperature settings. Greater ability for the adjustment of temperatures ranges as per the end user's requirement.
- ✓ **100% Tested.** All condenser units are tested 100%, in helium chambers to refrigerant leak detections.
- ✓ **Certified.** Audited and Certified by **INTERTEK** for compliance with UL 471 and NSF 7. AENOR audited and certified by internationally recognized firm. ISO 9001:2008 (Quality); ISO 14001:2004 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety)
- ✓ **Lighting.** LED lighting in the canopy and cabinet sides reduces the energy consumption by 80% and 90% compared to a traditional bulb. Provides a much better light quality.

MODEL	Dimensions (inches) (mm)			N° Doors	N° Shelves	Ref.	Ref. Weight (Lbs.) (gr.)	Temp. Range (°F) (°C)	Capacity (Cu. Ft.) (L)	Cond. Unit. H.P.	Case Amps 115 V.	Crated Weight (Lbs.) (Kg.)
	W	D	H									
AGN 300 CR	19	27-3/8	83	1	4	R134a	0.55	33°F/38°F	12	1/4	5.0	300
	483	695	2100									

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 - WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE



Infrico USA Corp.
 3325 N.W. 70th Avenue
 Miami, FL 33122-1332
 1.305.777.9599 Office
 1.305.777.9598 Fax

www.infrico.us
 operations@infrico.com
 service@infrico.com
 sales@infrico.com

APPROVALS: AVAILABLE AT:

Revision: 03 Date: 09/16/2013



Project: _____

Location: _____

Item #: _____ Quantity: _____

Model #: _____

MODEL: AGN 300 CR**REACH-IN:
Slimline Reach-in Refrigerators (Glass Door)****STANDARD FEATURES****➤ Exterior**

- AISI 304 Stainless Steel.
- Completely injected compact structure.

➤ Interior

- AISI 304 Stainless Steel.
- Wide rounded corners to aid cleaning.
- LED lighting.
- Internal drain.

➤ Doors

- Self closing with stay open feature.
- Integrated door handles.
- AISI 430 Series Stainless Steel covered hinges.
- Triple chamber snap in door seals for easy removal.
- Thermopane double glass.
- Field Reversible.
- Door lock provided.
- Full-height door opening: 14-3/4"x58-7/8"
(375x1500 mm).

OPTIONAL FEATURES

- ✓ Stainless Steel wire shelf.
- ✓ Set of 6" legs, height adjustable from 5" to 8".
- ✓ Electrical connection is 230V / 1ph / 50 Hz (plug type varies).

➤ Insulation

- High density CFC free Polyurethane foam.

➤ Shelving

- (4) Plastic-coated extra-dense wire shelves per door.
- Set of Stainless Steel rails per shelf included.
- Dimensions WxD: 12-3/4"x20-7/8" (324x530 mm).
- Compatible with 12"x20" (305x508 mm). sheet pans.


➤ Casters

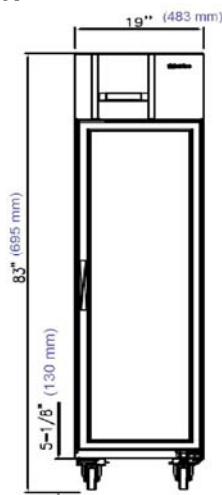
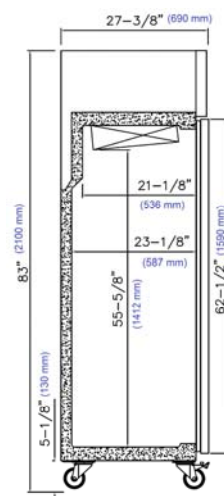
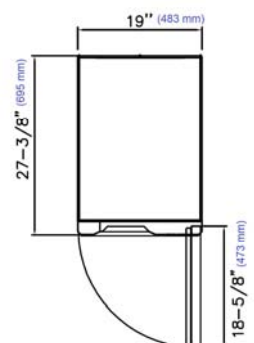
- 4" diameter casters.
- Locks provided on front set.

➤ Refrigeration

- Temperature and defrost regulated by a digital controller.
- Evaporative pan.
- Evaporator coil coated with anti-corrosion material.

➤ Electrical

- Cord and NEMA 5-15P plug. 
- Electrical connection is 115V / 1ph / 60 Hz.

➤ ETL Listed to UL471 Standard and Sanitation classified to NSF7.**PLAN VIEW****ELEVATION****RIGHT VIEW****PLAN VIEW**

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 - WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE

AUTODESK
REVIT

Infrico USA Corp.
3325 N.W. 70th Avenue
Miami, FL 33122-1332
1.305.777.9599 Office
1.305.777.9598 Fax

www.infrico.us
operations@infrico.com
service@infrico.com
sales@infrico.com

APPROVALS: AVAILABLE AT:

OLYMPUS III AIR SCREEN

PROJECT: _____
ITEM: _____ QUANTITY: _____

MODEL # SCAS-III

SPECIFICATIONS

The Olympus III Air Screen SCAS-III Series is a top-mount, grab and go style refrigerator allowing a lower front deck, which offers additional shelf space. Top header is available with optional illustrated panel section, allowing for unique merchandising signature. The self-contained refrigeration system includes digital controls allowing the unit to engage in minimal defrost cycles. Unit comes standard with exterior laminate finish, 3 adjustable extra deep shelves, T5 fluorescent lights or optional energy efficient LED lighting underneath shelving. Unit also comes standard with laminated top panel and lighted top panel is available as an option.



Available lengths: 36" 48" 60" 72"

Available depths: 32" 29 3/4" with rear doors

Available heights: 91"



STANDARD FEATURES

- DOE 2012 Compliant
- Top Mount Self-Contained Refrigeration
- Top Lighted Header Canopy with Clear Header Panel
- Metal Frame Base Construction
- Standard Grade Laminate Exterior
- Brushed Stainless Steel Interior Ends
- Stainless Steel Perforated Interior Back Panel
- T5 Quick Snap-In Top Canopy Light
- (3) Adjustable Stainless Steel Extra Deep Shelves for Maximum Capacity, with T5 Quick Snap-In Lights
- Removable Stainless Steel Deck Pan with Hemmed Edge to Contain Spills
- Pull Down #23 Econo Frost Night Curtain
- Electronic Digital Control and Defrost Termination
- Red Indicator Light Alerts Operator if Condenser Requires Cleaning
- Digital Temperature Display
- Unique Internal Baffle Design for Compressor Noise Reduction
- Front Air Intake with Top Rear Air Discharge for Zero Clearance
- Easy Slide-Out Condensing Unit
- 8' Cord and Plug
- ETL Listed in Accordance with UL 471 and NSF 7 Standards
- Conforms to NSF STD 7 Type II Refrigeration
- Environmentally Safe Refrigerant
- 1 Year Parts and Labor Warranty
- Floor Drain Required

OPTIONAL FEATURES

- Green Screen
- Remote Refrigeration
- Graphic Top Header (Custom)
- Stainless Steel Exterior Finish
 - #4 #6 #8
- Special Laminates
- Miscellaneous Trim
- Wood Veneers (Stained & Sealed)
- Promolux Lighting (Low UV)
- Energy Efficient LED Lighting
- (4th) Adjustable Stainless Steel Extra Deep Shelf with T5 Quick Snap-In Light (Consult Factory)
- Wire Shelves
 - Brass White Black Chrome
- Mirrored Polished Stainless Steel Shelves (#8 Finish)
- Gravity Feed Shelving
- U Shape Front Shelf Merchandiser
- Adjustable Legs (Consult Factory)
- Powder Coated Interior Back Panel and Hardware
 - Black White Custom Color
- Mirrored Polished Stainless Steel Interior Ends (#8 Finish)
- Mirrored Polished Stainless Steel Perforated Interior Back Panel (#8 Finish)
- Finished Back with Black Air Grill
- Stainless Steel Louvered Air Grill
- Solid Insulated Rear Sliding Doors
- See-Through Insulated Rear Sliding Doors
- Insulated Glass Vision End Panels
- Removable Locking Security Panels
- Roll Down Locking Security Cover
- Tie-In Strips for Interconnection of Units
- Thermometer
- 5 Year Compressor Warranty
- Separate Front Fitting Chip / Merchandiser Rack (Consult Factory for Sizes)

CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 www.rpiindustries.com

220 ROUTE 70, MEDFORD, NJ 08055

MADE Market - Tier 1(standard)

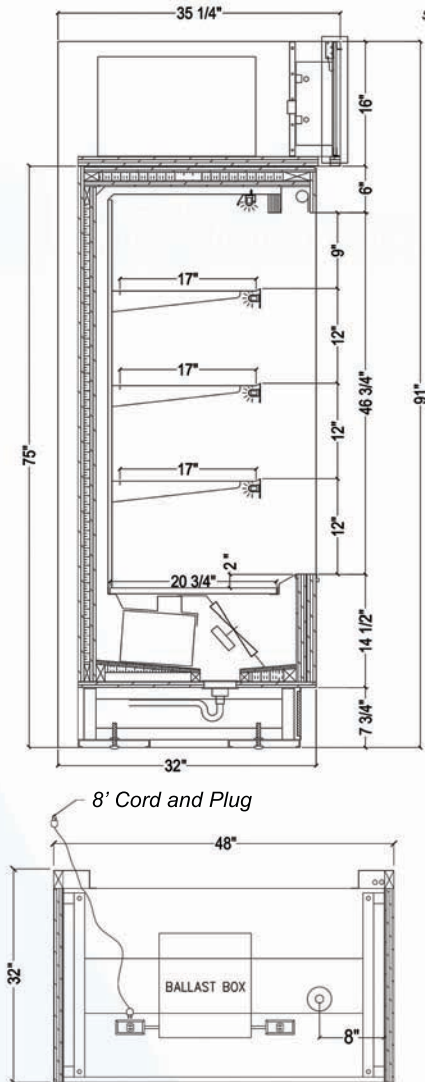
OLYMPUS III AIR SCREEN

PROJECT: _____

TOLL FREE: 800-525-3692

MODEL # SCAS-III

NOTE: A minimum of 18" clearance needed above unit for air discharge for self contained units.



SELF - CONTAINED

MODEL	L	D	H	HP	VOLT	AMP	PLUG	WT	REFRIG.
SCAS36R-III*	36	32	91	1/2	115	13.1	5-20P	675	134A
SCAS48R-III	48	32	91	3/4	115/208-230 4 wire	12.0	L14-30P	900	404A
SCAS60R-III	60	32	91	1 1/4	115/208-230 4 wire	13.2	L14-30P	1020	404A
SCAS72R-III	72	32	91	1 1/4	115/208-230 4 wire	13.6	L14-30P	1150	404A

REMOTE - REFRIGERATED

MODEL	BTU @ 20° F	VOLT	AMP	PLUG	WT	REFRIG.
SCAS36R-III-RR	4140	115	1.6	5-15P	625	Verify
SCAS48R-III-RR	7470	115	2.3	5-15P	800	Verify
SCAS60R-III-RR	9960	115	2.7	5-15P	920	Verify
SCAS72R-III-RR	9960	115	3.0	5-15P	1050	Verify

GLYCOL

MODEL	BTU @ 20° F	VOLT	AMP	PLUG	WT	GPM	REFRIG.
SCAS36R-III-RR-GL	4140	115	1.6	5-15P	625	1.0	GLYCOL
SCAS48R-III-RR-GL	7470	115	2.3	5-15P	800	2.0	GLYCOL
SCAS60R-III-RR-GL	9960	115	2.7	5-20P	920	2.5	GLYCOL
SCAS72R-III-RR-GL	9960	115	3.0	5-20P	1050	2.5	GLYCOL

Electrical & Plumbing locations

UNIT SHIPPED IN TWO PIECES.

TOP MOUNT REFRIGERATION SHIPPED SEPARATE FROM AIR SCREEN. FIELD INSTALLATION REQUIRED FOR REFRIGERATION.

* The 36" Unit requires 2 circuits if Evaporator Pan is needed

1. All Self-Contained, Remote and Glycol Units must be run to a floor drain at time of installation.
2. Refrigeration System is designed so air will flow front to rear. Unobstructed air flow must be maintained to ensure unit performance and maintain warranty.
3. The SCAS-III merchandiser is designed for use in stores where ambient temperatures and humidity do not exceed 80 Degrees Fahrenheit and 60% R.H. Locate away from direct sunlight, rapid air currents and extreme temperature changes. Exposure to air currents from ceiling fans, air conditioning diffusers, ovens, etc. will disrupt the case air curtain and refrigerated zone. Refrigerated Displays are designed to maintain pre-chilled products. Adding or loading warm products above 41 Degrees Fahrenheit can affect the temperature in the entire cabinet. Any adverse field conditions stated above will void warranty.

RPI in line with its policy to continually improve its products reserves the right to change materials and specifications without notice.



Conforms to UL Standard 471,
and NSF Standard 7; Certified
To CSA Standard C22.2 No.120



RPI refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2012 energy efficiency standards

CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 www.rpiindustries.com

220 ROUTE 70, MEDFORD, NJ 08055

MADE Market - Tier 1(standard)

RPI INDUSTRIES, INC. v1.13
NEXT STEP DESIGN



SCFU386

24.0" x 23.38" x 20.63" (H x W x D)

Countertop impulse freezer with self-closing door;
replaces SCFU385

Highlights:

Commercially listed for use in foodservice establishments

Self-closing door is ideal for busy commercial settings

Glass door offers full display to boost impulse sales

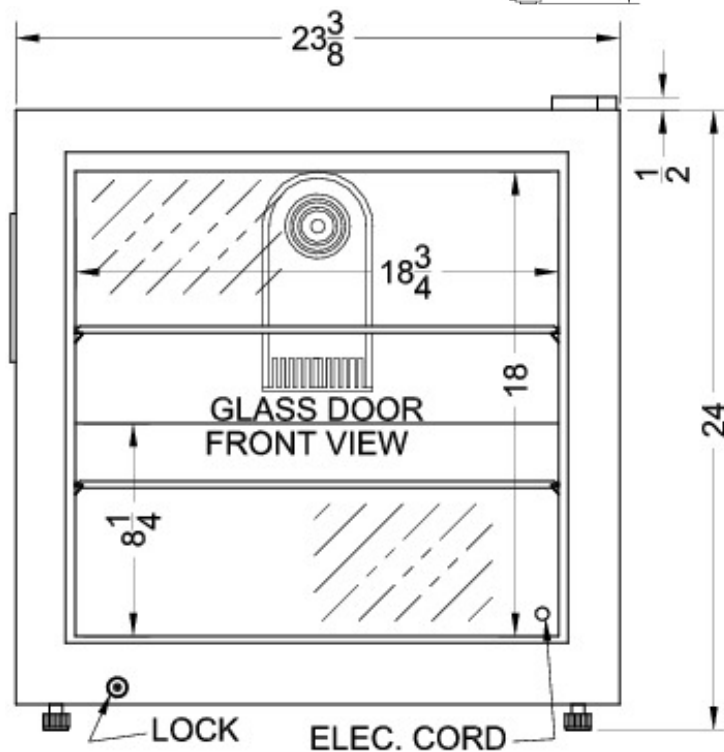
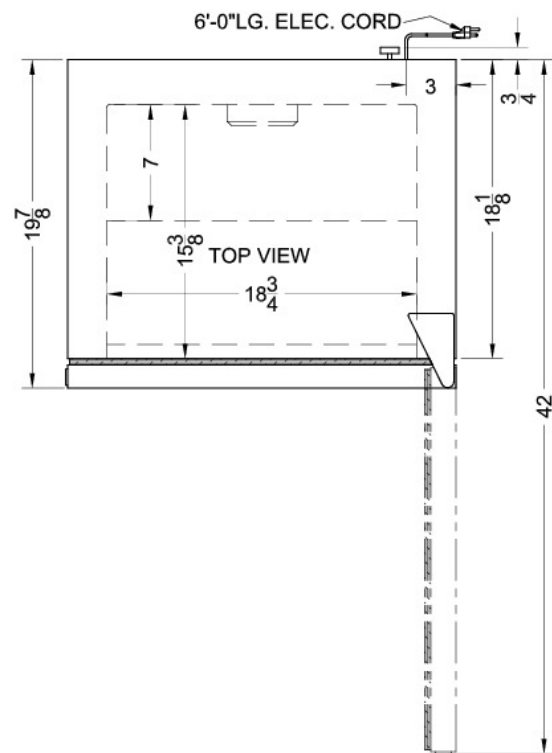
Factory installed lock provides security you can count on



Commercially approved	ETL-S listed to NSF standards for commercial use
Factory installed lock	Keyed security for a secure interior
Self-closing door	Ideal for busy commercial settings, where customers and staff don't always have the chance to ensure the door is closed
LED lighting	Switchable light illuminates whole interior
Glass door	Provides a full display of stored contents
Removable shelves	Two wire shelves included
Adjustable thermostat	Rear mounted to prevent accidental adjustments
Manual defrost	Efficient performance with reliable temperature stability
100% CFC Free	Environmentally friendly design with no ozone-damaging chemicals

Specifications:

Height	24.0"
Width	23.38"
Depth	20.63"
Capacity	2.0 cu.ft.
Interior Height 1	18.0"
Interior Width 1	18.75"
Interior Depth 1	15.38"
Comp Step Height	8.25"
Comp Step Width	18.75"
Comp Step Depth	7.0"
Shipping Weight	95.0 lbs.
Weight	83.0 lbs.
US Electrical Safety	ETL
Canadian Electrical Safety	ETL-C
Amps	4.0
Voltage/Frequency	115 V AC/60 Hz
Reversible	No
Door Swing	RHD
Shelf Quantity	2
Adjustable Shelf	true
Shelf Type	Wire
Defrost Type	Manual
Depth with door at 90°	42.0"
Height to Hinge Cap	24.5"
Light	true
Fan Type	Interior
Thermostat Type	Dial
Freon Oz	3.18
Low Side PSI	90.0
Freon Type	R134a
High Side PSI	280.0
Parts/Labor Warranty	1 Year
Compressor Warranty	5 Years
Sanitation	ETL-S



Summit Appliance Division, Felix Storch, Inc.
 770 Garrison Ave • Bronx, NY 10474
 Phone: 718-893-3900 • Fax: 718-842-3093
 Email: info@summitappliance.com

THIS ITEM IS: POS-CASH REGISTER

- SPARE NUMBER
- MILLWORK
- CUSTOM FABRICATED/NSF
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- N.I.K.E.C. BY:
 - OWNER
 - SUPPLIER / VENDOR
 - OTHERS

REMARKS:

THIS ITEM IS: POS-PRINTER

- SPARE NUMBER
- MILLWORK
- CUSTOM FABRICATED/NSF
- EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

Sentry™ One-Size-Fits-All Cup Dispensers



New Sentry™ Adjustable Cup Dispensers combine precise “one-size-fits-all” dispensing with no “wear parts” to replace and smart sanitation features.

- **SIMPLE:** ‘set it and forget it’ operation provides easy and exact adjustment (even with cups loaded), while attractive trim ring prevents customer tampering.
- **PREVENTS CUP DAMAGE:** Adjustable Smart Levers™ are engineered with a revolutionary design that prevents marring of cups, while providing smooth, one-at-a-time dispensing. Smart Lever™ angled construction also prevents damage to cups while loading.
- **PREVENTS CONTAMINATION:** Innovative Contamination Guard prevents debris from entering dispenser and Food Safety Blue transparent tube allows for fast cleanliness check.



SIMPLE ADJUSTMENT FOR ANY CUP

paper, foam or plastic; 8-44 oz.



INNOVATIVE CONTAMINATION GUARD

prevents debris from entering dispenser.



FOOD SAFETY BLUE TRANSPARENT TUBE

allows for a fast cleanliness check.

patent pending

A) Sentry™ One-Size-Fits-All Cup Dispenser

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C5450C	8-44oz (236-1301ml)	3 ¹ / ₈ "-4 ⁵ / ₈ " (79-117mm)	23 ³ / ₄ " (603mm)	1 3.5lbs(1.6kgs)

SURFACE MOUNT MODEL

C5450SM	8-44oz (236-1301ml)	3 ¹ / ₈ "-4 ⁵ / ₈ " (79-117mm)	23 ³ / ₄ " (603mm)	1 3.5lbs(1.6kgs)
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Construction: Tube: high-impact plastic; Wire form: 6-gauge plated wire

A



FOR MULTIPLE IN-COUNTER UNITS
leave a 7¹/₄" (184mm) space between each

B) Sentry™ Beverage Center Cabinets

ITEM NUMBER	DISPENSER INCLUDES	DIMENSIONS	CASE PACK/WEIGHT
DIMENSION™ BEVERAGE CABINETS			
C2952BK	(2) C5450C black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 23"d (384h x 197w x 584d mm)	1 16.5lbs(7.5kgs)
C2953BK	(3) C5450C black trim rings	22 ³ / ₈ "h x 7 ³ / ₄ "w x 23"d (568h x 197w x 584d mm)	1 22.5lbs(10.2kgs)

STAINLESS STEEL BEVERAGE CABINETS

C2852	(2) C5450C	16"h x 8"w x 24"d (406h x 203w x 610d mm)	1 21lbs(9.5kgs)
C2853	(3) C5450C	24 ¹ / ₄ "h x 8"w x 24"d (616h x 203w x 610d mm)	1 29.8lbs(13.5kgs)
C2854	(4) C5450C	30 ¹ / ₄ "h x 8"w x 24"d (768h x 203w x 610d mm)	1 38.3lbs(17.4kgs)

Construction: Dimension™: Black polystyrene
Stainless Steel: 22 gauge 304 stainless

B



DON'T DO THIS!

Sentry™ Cup Dispensers will not damage cup edges - preventing leaks and spills.

C) Sentry™ Dimension™ Beverage & Lid Cabinets

ITEM NUMBER	DISPENSER INCLUDES	DIMENSIONS	CASE PACK/WEIGHT
BEVERAGE, LID & STRAW CABINET			
L22CS2951BK	(1) C5450C (1) L2200C (1) straw compartment black trim rings	22 ³ / ₈ "h x 7 ³ / ₄ "w x 25"d (568h x 197w x 635d mm)	1 20.4lbs(9.3kgs)

BEVERAGE & LID CABINETS

L22C2951BK	(1) C5450C; (1) L2200C; black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 25"d (384h x 197w x 635d mm)	1 15.0lbs(6.8kgs)
L24C2951BK	(1) C5450C; (1) L2400C; black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 25"d (384h x 197w x 635d mm)	1 15.0lbs(6.8kgs)

Construction: Black polystyrene

C



EZ-Fit® Cup Dispensers



EZ-Fit® Cup Dispensers utilize a patented dispensing system which allows you to easily change cup sizes without having to change dispensers or sacrifice dispensing function.

- Each EZ-Fit® Dispenser includes a gasket pack to handle a large range of sizes.
- Available as counter mount, surface mount or box system.

See page 17 for the New EZ-Fit® Lid Dispenser

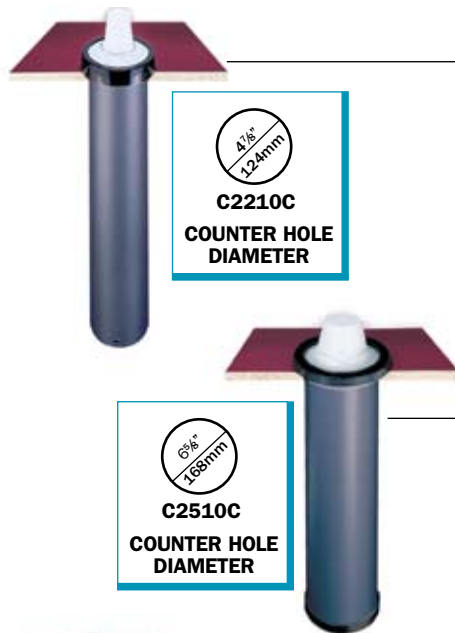
NSF

SEE A DEMO NOW
www.sanjamar.com/ezfit



5 3/4"
146mm
C2410C
COUNTER HOLE
DIAMETER

Also available with black gaskets.



4 1/8"
128mm
C2210C
COUNTER HOLE
DIAMETER



6 1/8"
168mm
C2510C
COUNTER HOLE
DIAMETER



3 1/4"
83mm
C2010C
COUNTER HOLE
DIAMETER



EZ-Fit® Metal Finish Rings

EZ-Fit® metal finish rings upgrade the look of any EZ-Fit® dispenser.

ITEM NUMBER: C22XC (for C2210C)
 C24XC (for C2410C)

D) One-Size-Fits-All EZ-Fit®

Patented EZ-Fit® cup dispenser design effortlessly accommodates any size of disposable cup. The One-Size-Fits-All EZ-Fit® gasket design works with paper, plastic and foam beverage cups. One-Size-Fits-All EZ-Fit® can be mounted vertically or horizontally to work most efficiently with your application.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2410C	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4lbs(1.8kgs)
C2410C18	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	18" (457mm)	1 3lbs(1.4kgs)
C2410CBK (Black Gasket)	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4lbs(1.8kgs)

Construction: High-impact plastic

E) Euro EZ-Fit®

The Euro EZ-Fit® offers the benefits of the one-size-fits-all EZ-Fit® in a smaller, more compact footprint. Euro EZ-Fit® can be mounted vertically or horizontally.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2210C	6-24oz (178-710ml)	2 7/8"-3 11/16" (73-94mm)	23 1/2" (597mm)	1 3lbs(1.4kgs)
C2210C18	6-24oz (178-710ml)	2 7/8"-3 11/16" (73-94mm)	18" (457mm)	1 2.3lbs(1.04kgs)

Construction: High-impact plastic

F) Large Deli Cup EZ-Fit®

Large Deli Cup EZ-Fit® dispenser uses a self-adjusting gasket to handle large paper, plastic and foam bowls and containers used for soups and salads.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2510C	32-64oz (950-1890ml)	4 3/16"-5 1/4" (106-133mm)	22 1/2" (572mm)	1 4lbs(1.8kgs)

Construction: High-impact plastic

G) Portion Cup EZ-Fit®

EZ-Fit® Portion Cup dispenser effortlessly accommodates any size paper or plastic disposable portion cups. Holds approximately 125 cups.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2010C	1/2-2 1/2oz (15-70ml)	1 1/2"-2 5/16" (38-59mm)	16" (406mm)	1 1.5lbs(0.68kg)

Construction: High-impact plastic

H) Surface Mount EZ-Fit®

Patented EZ-Fit® cup dispensers are also offered in an under the countertop or wall mount design. The Surface Mount EZ-Fit® comes in two different sizes and dispenses paper, plastic and foam cups.

- Simple innovative design allows for easy mounting to wall or under countertop.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2210SM	6-24oz (177-710ml)	2 7/8"-3 11/16" (73-94mm)	18" (457mm)	1 3.6lbs(1.6kgs)
C2410SM	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4.7lbs(2.1kgs)

Construction: Tube: high-impact plastic; Wire form: 6-gauge plated wire

THIS ITEM IS: PREP COUNTER, REFRIG.

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

SYSTEM PRO HERMETIC AIR-COOLED CONDENSING UNITS

HIGH / MEDIUM TEMPERATURE - 1/6 HP TO 10 HP

FOR USE WITH R404A, R134A AND R22

- ▶ Drier and Sight glass installed on 091 and 291 BOM units.
- ▶ 2 year warranty on 091 and 291 BOM units.

CAPACITIES

Capacity BTU/hr @ 90°F Ambient - Evaporator Temperature (°F)

Order Number	BOM	Ref	HP	Capacity BTU/hr @ 90°F Ambient - Evaporator Temperature (°F)								
				0	+10	+15	+20	+25	+30	+35	+40	+45
M2FH-0017-SAA	106	R134A	1/6	-	800	910	1,030	1,150	1,280	1,410	1,560	1,710
M2FH-0020-SAA	106	R134A	1/5	-	950	1,070	1,200	1,330	1,470	1,620	1,770	1,930
MMFH-0022-IAA	106	R22	1/5	-	1,250	1,380	1,530	1,680	1,840	2,010	2,180	2,360
M4FH-0022-IAA	106	R404A	1/5	-	1,340	1,460	1,590	1,720	1,860	2,010	2,160	2,310
M2FH-0024-SAA	106	R134A	1/4	-	1,310	1,470	1,640	1,810	2,000	2,190	2,390	2,600
M2FH-0026-IAA*	091	R134A	1/4	-	1,530	1,700	1,890	2,080	2,280	2,490	2,710	2,940
MCFH-0027-IAA*	291	R22	1/4	-	1,910	2,130	2,360	2,600	2,850	3,110	3,380	3,660
M4FH-0025-IAA*	291	R404A	1/4	-	1,890	2,060	2,230	2,430	2,620	2,850	3,070	3,270
M2FH-A033-IAA*	291	R134A	1/3	-	1,870	2,070	2,400	2,710	3,010	3,300	3,580	3,870
MCFH-0036-IAA*	291	R22	1/3	-	2,270	2,550	2,830	3,140	3,460	3,790	4,140	4,500
M4FH-A036-IAA, IAV	201	R404A	1/3	-	2,550	2,815	3,090	3,370	3,670	3,990	4,310	4,650
M2FH-0049-IAA, IAV*	201	R134A	1/2	-	2,610	2,920	3,250	3,600	3,960	4,340	4,740	5,150
MCFH-0049-CAA, CAV*	201	R22	1/2	-	3,090	3,460	3,840	4,250	4,680	5,130	5,600	6,090
M2FH-0050-IAA, IAV*	201	R134A	1/2	-	2,950	3,350	3,780	4,230	4,710	5,210	5,740	6,290
M4FH-0050-CAA, CAV*	291	R404A	1/2	-	3,320	3,660	4,010	4,380	4,770	5,180	5,600	6,040
M2FH-0056-IAA, IAV*	291	R134A	1/2	-	3,240	3,680	4,140	4,630	5,150	5,690	6,270	6,870
MCFH-0056-IAA, IAV*	291	R22	1/2	-	3,610	4,020	4,470	4,950	5,480	6,070	6,720	7,440
FJAF-A056-IAA, IAV*	201	R404A	1/2	3,230	4,150	4,650	5,280	5,990	-	-	-	-
FTAH-B074-IAA, IAV*	201	R134A	3/4	-	4,130	4,675	5,220	5,860	6,500	7,260	8,020	8,880
FTAM-A075-IAA, IAV	001	R134A	3/4	-	4,740	5,470	6,240	7,010	-	-	-	-
F3AH-A078-IAA, IAV	091	R22	3/4	-	4,480	5,120	5,760	6,450	7,130	7,870	8,660	9,440
FJAF-B078-CAA, CAV*	091	R404A	3/4	4,060	5,170	5,760	6,380	7,020	-	-	-	-
FTAH-A101-CFV, TFC, TFD	020	R134A	1	-	4,990	5,860	6,820	7,770	8,780	9,790	10,800	11,800
F3AH-A101-CFV, TFC		R22	1	4,010	5,850	6,750	7,650	8,580	9,590	10,600	11,700	12,900
F3AH-A100-CAV, CAA	001	R22	1	-	5,260	5,960	6,700	7,480	8,320	9,220	10,200	11,200
FJAM-A106-CAV	020	R404A	1	5,440	6,760	7,450	8,170	8,910	-	-	-	-
F3AM-A105-CFV, TFC	001	R22	1	-	6,610	7,570	8,540	9,600	-	-	-	-
FTAH-A125-CFV, TFC, TFD	020	R134A	1 1/4	-	6,920	8,120	9,410	10,790	12,260	13,820	15,460	17,190
FJAM-A125-CFV, TFC	020	R404A	1 1/4	5,760	7,260	8,110	9,960	9,880	-	-	-	-
FJAM-A126-CAV, TFC	020	R404A	1 1/4	6,940	8,550	9,190	9,830	11,100	-	-	-	-
F3AH-0152-CFV, TFC		R22	1 1/2	-	8,470	9,580	10,800	12,200	13,600	15,000	16,400	17,900
FTAH-A150-CFV, TFC, TFD	020	R134A	1 1/2	-	8,670	10,200	11,700	13,100	14,600	16,600	18,600	20,500
F3AD-B151-CFV, TFC, TFD	020	R22	1 1/2	-	8,350	9,550	10,800	12,100	13,550	15,000	16,600	18,300
FJAM-A150-CFV, TFC, TFD	020	R404A	1 1/2	7,300	9,600	10,900	12,100	13,500	-	-	-	-
FTAH-A201-CFV, TFC, TFD	020	R134A	2	-	10,900	13,100	15,400	17,600	19,800	22,200	24,600	26,900
F3AD-B201-CFV, TFC, TFD	020	R22	2	-	11,400	13,000	14,550	16,200	17,900	19,750	21,600	23,600
FJAM-A200-CFV, TFC	020	R404A	2	9,600	12,600	14,100	15,700	17,300	-	-	-	-
FJAM-A225-CFV, TFC, TFD	020	R404A	2 1/4	11,400	14,300	15,900	17,500	19,200	-	-	-	-
F3AD-B225-CFV, TFC, TFD	020	R22	2 1/4	-	12,500	14,300	16,200	18,100	20,000	22,000	23,900	25,900
F3AD-B301-CFV, TFC, TFD	020	R22	3	-	16,810	19,260	21,850	24,550	27,360	30,270	33,230	36,300
FJAM-A300-CFV, TFC, TFD	020	R404A	3	14,100	18,500	20,800	23,100	25,400	-	-	-	-
FTAH-A300-CFV, TFC, TFD	010	R134A	3	-	15,800	18,800	21,900	24,900	27,900	31,200	34,500	37,800
F3AD-B325-CFV, TFC, TFD	020	R22	3 1/4	-	18,520	21,170	23,910	26,790	29,820	33,030	36,430	40,070
FJAM-A325-CFV, TFC, TFD	020	R404A	3 1/4	15,700	20,400	23,100	25,800	28,900	-	-	-	-
F3AD-B401-CFV, TFC, TFD	020	R22	4	-	25,000	28,950	32,850	36,900	41,050	45,350	49,750	54,350
FJAM-B400-CFV, TFC, TFD	020	R404A	4	23,680	30,630	34,170	37,750	41,380	-	-	-	-
F3AD-A501-CFV, TFC, TFD	020	R22	5	-	29,800	34,000	38,200	42,700	47,400	52,350	57,500	62,950
FJAM-B500-CFV, TFC, TFD	001	R404A	5	25,700	32,900	37,100	41,300	46,000	-	-	-	-
FNAR-070Z-TFC, TFD, TFE	001	R404A	7 1/2	37,700	46,800	51,500	56,500	61,700	67,200	72,900	78,800	85,000
FNAR-080Z-TFC, TFD, TFE	001	R404A	8	40,700	50,500	55,600	60,900	66,400	72,000	77,800	83,600	89,600
FNAR-091Z-TFC, TFD, TFE	001	R404A	9	48,600	59,000	64,400	70,100	76,000	82,100	88,400	95,000	101,700
FNAR-101Z-TFC, TFD, TFE	001	R404A	10	56,500	67,800	73,800	80,000	86,400	93,000	99,900	107,000	114,300

COPELAND**SYSTEM PRO HERMETIC AIR-COOLED CONDENSING UNITS**

HIGH / MEDIUM TEMPERATURE - 1/6 HP TO 10 HP

- ▶ Drier and Sight glass installed on 091 and 291 BOM units.
- ▶ 2 year warranty on 091 and 291 BOM units.

**SPECIFICATIONS**

Order Number	Compressor	Oil	L x W x H (in)	Connecting Lines (in)			MCA		Pump Down Cap.	Ship Weight (lbs)
				Suction	Liquid	115/1/60	230/1/60	230/3/60		
M2FH-0017-SAA	ARB13C3E	POE	13.8 x 11.8 x 9.7	3/8 F	1/4 F	4.2 - 15	-	-	-	33
M2FH-0020-SAA	ARB17C3E	POE	13.8 x 11.8 x 9.7	3/8 F	1/4 F	5.1 - 15	-	-	-	35
MMFH-0022-IAA	ARB21C3	AB	13.8 x 11.8 x 9.7	3/8 F	1/4 F	6.4 - 15	-	-	-	36
M4FH-0022-IAA	ASB12C3E	POE	13.8 x 11.8 x 9.7	3/8 F	1/4 F	7.3 - 15	-	-	-	36
M2FH-0024-SAA	ARE25C3E	POE	13.8 x 11.8 x 9.7	3/8 F	1/4 F	6.3 - 15	-	-	-	36
M2FH-0026-IAA	ARE27C3E	POE	13.8 x 11.8 x 9.7	3/8 F	1/4 F	6.9 - 15	-	-	2.3	41
MCFH-0027-IAA	ARE36C3	AB	13.8 x 11.8 x 9.7	3/8 F	1/4 F	9.1 - 15	-	-	2.5	42
M4FH-0025-IAA	ASE19C3E	POE	13.8 x 11.8 x 9.7	3/8 F	1/4 F	10.7 - 15	-	-	2.2	41
M2FH-A033-IAA, IAV	ARE37C3E	POE	13.8 x 11.8 x 9.7	3/8 F	1/4 F	9.9 - 15	4.9 - 15	-	2.5	46
MCFH-0036-IAA	ARE43C3	AB	16.2 x 13.1 x 11.8	3/8 F	1/4 F	9.8 - 15	-	-	3.6	47
M4FH-A036-IAA, IAV	ASE24C3E	POE	16.2 x 13.1 x 11.8	3/8 F	1/4 F	8.4 - 15	5.8 - 15	-	3.3	45
M2FH-0049-IAA, IAV	ART51C1E	POE	16.2 x 13.1 x 11.8	3/8 F	1/4 F	12.5 - 20	6.6 - 15	-	3.7	50
MCFH-0049-CAA, CAV	ARE59C3	AB	16.2 x 13.1 x 11.8	3/8 F	1/4 F	10.9 - 15	5.6 - 15	-	4.0	54
M2FH-0050-IAA, IAV	ART62C1E	POE	16.2 x 13.1 x 11.8	3/8 F	1/4 F	14.6 - 20	7.4 - 15	-	4.1	55
FJAF-A056-IAA, IAV	RS43C2E	POE	17.5 x 14.3 x 12.0	5/8 RF	1/4 F	14.3 - 20	8.1 - 15	-	4.3	77
M2FH-0056-IAA, IAV	ART64C1E	POE	17.4 x 14.4 x 11.8	3/8 F	1/4 F	15.5 - 20	8.8 - 15	-	4.3	60
MCFH-0056-IAA, IAV	ART69C1	AB	17.4 x 14.4 x 11.8	3/8 F	1/4 F	18.0 - 25	6.7 - 15	-	4.1	65
M4FH-0050-CAA, CAV	ASE32C3E	POE	16.2 x 13.1 x 11.8	3/8 F	1/4 F	12.4 - 20	6.7 - 15	-	3.7	50
FTAH-B074-IAA, IAV	RR81C2E	POE	17.5 x 14.3 x 12.0	5/8 RF	1/4 F	20.7 - 30	12.3 - 20	-	5.1	79
FTAM-A075-IAA, IAV	RS54C2E	POE	24.0 x 16.9 x 13.1	5/8 RF	3/8 F	16.8 - 25	9.7 - 15	-	7.9	106
F3AH-A078-IAA, IAV	RS47C2	MIN	24.0 x 16.9 x 13.1	5/8 RF	3/8 F	19.9 - 30	10.1 - 15	-	6.1	102
FJAF-B078-CAA, CAV	RS55C2E	POE	24.0 x 16.9 x 13.1	5/8 RF	3/8 F	18.5 - 25	8.8 - 15	-	7.2	96
FTAH-A101-CFV, TFC, TFD	CS10K6E	POE	24.0 x 16.8 x 15.9	5/8 RF	3/8 F	-	14.8 - 20	10.5 - 15	8.4	130
F3AH-A101-CFV, TFC	CS10K6E		24.0 x 16.9 x 13.1	5/8 RF	3/8 F	-	9.9	7.0	6.3	112
F3AH-A100-CAV	RRG4-0100	MIN	24.0 x 16.9 x 13.1	5/8 RF	3/8 F	-	12.7 - 20	-	8.3	112
FJAM-A106-CAV	RS64C2E	POE	24.1 x 18.3 x 16.9	7/8 RS	3/8 F	-	12.5 - 15	-	7.9	106
F3AM-A105-CFV, TFC	RS70C1	MIN	24.1 x 18.3 x 16.2	7/8 RS	3/8 F	-	11.7 - 15	8.8 - 15	14.7	138
FTAH-A125-CFV, TFC, TRD	CS14K6E	POE	24.0 x 18.4 x 16.3	7/8 RS	3/8 F	-	18.4 - 25	14.3 - 20	9.2	140
FJAM-A125-CFV, TFC	RS70C1E	POE	24.0 x 18.4 x 16.2	7/8 RS	3/8 F	-	11.7 - 15	8.8 - 15	12.8	128
FJAM-A126-CAV, TFC	RS80C2E	POE	24.0 x 18.4 x 16.2	7/8 RS	3/8 F	-	14.9 - 15	10.9 - 15	12.8	128
F3AH-0152-CFV, TFC	REY3-0175		24.0 x 18.3 x 15.8	7/8 SW	3/8 F	-	15.9	11.0	6.3	128
FTAH-A150-CFV, TFC, TFD	CS18K6E	POE	24.0 x 18.4 x 16.3	7/8 RS	3/8 F	-	22.9 - 35	15.9 - 20	9.2	140
F3AD-B151-CFV, TFC, TFD	CRA1-0150	MIN	24.1 x 18.3 x 16.9	7/8 RS	3/8 F	-	16.4 - 20	14.5 - 20	9.1	140
FJAM-A150-CFV, TFC, TFD	CS10K6E	POE	24.1 x 18.3 x 16.9	7/8 RS	3/8 F	-	16.5 - 20	12.2 - 15	12.8	144
FTAH-A201-CFV, TFC, TFD	CS20K63	POE	25.1 x 34.1 x 19.1	7/8 RS	3/8 F	-	25.6 - 40	16.6 - 25	16.7	215
F3AD-B201-CFV, TFC, TFD	CRD1-0200	MIN	25.1 x 34.1 x 19.1	7/8 RS	3/8 F	-	19.1 - 30	13.2 - 15	17.8	215
FJAM-A200-CFV, TFC	CS12K6E	POE	25.2 x 34.1 x 18.9	7/8 RS	3/8 F	-	15.9 - 20	11.7 - 15	14.3	215
FJAM-A225-CFV, TFC, TFD	CS14K6E	POE	25.1 x 34.1 x 18.9	7/8 RS	3/8 F	-	17.8 - 25	13.7 - 20	14.3	220
F3AD-B225-CFV, TFC, TFD	CRE2-0225	MIN	25.1 x 34.1 x 19.1	7/8 RS	3/8 F	-	21.4 - 30	15.6 - 20	17.8	215
F3AD-B301-CFV, TFC, TFD	CR37KQ	MIN	25.1 x 34.1 x 18.9	1 1/8 RS	3/8 F	-	28.9 - 40	19.7 - 20	20.0	239
FJAM-A300-CFV, TFC, TFD	CS18K6E	POE	25.1 x 34.1 x 19.1	1 1/8 RS	3/8 F	-	25.8 - 35	18.8 - 20	16.3	236
F3AD-B401-CFV, TFC, TFD	CRM3-0400	MIN	28.6 x 44.1 x 26.9	1 1/8 RS	1/2 F	-	41.9 - 60	25.9 - 40	31.5	373
FJAM-A325-CFV, TFC, TFD	CS20K6E	POE	25.1 x 34.1 x 18.9	1 1/8 RS	3/8 F	-	29.1 - 40	20.1 - 25	16.3	239
FJAM-B400-CFV, TRD, TFD	CS27K6E	POE	28.6 x 44.1 x 26.9	1 1/8 RS	1/2 F	-	33.0 - 50	TBD	27.3	373
FTAH-A300-CFV, TFC, TFD	CS33K3E	POE	25.4 x 34.1 x 19.1	1 1/8 RS	3/8 F	-	44.2 - 60	31.7 - 45	19.0	249
F3AD-B325-CFV, TFC, TFD	CR41KQ	MIN	25.1 x 34.1 x 19.1	1 1/8 RS	3/8 F	-	30.1 - 40	21.9 - 25	20.0	239
F3AD-A501-CFV, TFC, TFD	CRN5-0500	MIN	28.6 x 44.1 x 26.9	1 1/8 RS	1/2 F	-	46.4 - 70	30.3 - 45	31.5	373
FJAM-B500-CFV, TFC, TFD	CS33K3E	POE	28.6 x 44.1 x 26.9	1 1/8 RS	1/2 F	-	42.0 - 60	29.5 - 45	27.3	373
FNAR-070Z-TFC, TFD, TFE	ZB50KCETF5	POE	44 x 29 x 37	1 3/8 RS	5/8 S	-	-	44.8	44.0	503
FNAR-080Z-TFC, TFD, TFE	ZB58KCETF5	POE	44 x 29 x 37	1 3/8 RS	5/8 S	-	-	49.1	44.0	503
FNAR-091Z-TFC, TFD, TFE	ZB66KCETF5	POE	44 x 29 x 37	1 3/8 RS	5/8 S	-	-	51.0	44.0	513
FNAR-101Z-TFC, TFD, TFE	ZB76KCETF5	POE	44 x 29 x 37	1 3/8 RS	5/8 S	-	-	60.8	44.0	530

Electrical Codes

IAA 115V **TFC** 208/230/3/60 **IAV** 208/230/1/60 **TFD** 460/3/60 **CFV** 208/230/1/60

Burnaby 604.298.4472 Interior BC 604.202.4853 Vancouver Island 604.282.0118 Calgary 403.214.2134 Edmonton 780.451.4744 Saskatchewan 306.373.9227
 Kitchener 519.748.0961 St.Catharines 905.988.1724 Windsor 519.251.9925 North Bay 780.476.0800 Ottawa 613.742.0083 www.isc.tv

**MADE MARKET
TIER 1
WITH OPTIONS**

PART 4 EQUIPMENT SPECIFICATIONS

***** PROCUREMENT LEGEND *****

CODE	DESCRIPTION
(E)	Existing Equipment as shown
(E/M)	Equipment to be Modified by KEC
(E/M/R)	Existing Equipment, Modified by KEC/Relocated
(E/R)	Existing Equipment to be Relocated
(E/S/R)	Existing Equipment in Storage (Reinstall)
(FUT)	Equipment to be installed at a future date
(GC)	Equipment Provided by General Contractor
(NIKEC)	Not in Kitchen Equipment Contract
(OTHER)	Equipment provided by others
(OWN)	Equipment Provided by Owner
(SMWRS)	Separate Small Wares Bid
(VEND)	Equipment Provided by Vendor/Supplier

ITEM NO: 1 (OWN)	MANUFACTURER: MODEL: FEATURES:	POS - PRINTER BY OWNER ~ (NIKEC) Owner provided item.	QTY: 1
ITEM NO: 2	MANUFACTURER: MODEL: FEATURES: ACCESSORIES:	PANINI GRILL EQUIPEX PANINI Sodir Panini Grill, cast iron top & bottom griddle plates, 14"W x 9-1/2"D grill area, adjustable spring counterbalanced top, front drip tray & scraper, grills with s/s construction, 570°F thermostatic controls. (1) Grooved top/bottom	QTY: 1
ITEM NO: 3	MANUFACTURER: MODEL: FEATURES: ACCESSORIES:	BACKBAR REFRIGERATOR GLASTENDER BB60 Backbar Storage Cabinet, refrigerated, 2-section, 60" wide, 35" high, condensing unit on side, black exterior finish, with galvanized sub top, vinyl-clad doors, wire shelves, meets 2008 energy efficiency standards. (R) Refrigeration Compartment on Right Side. (6) 4" legs with custom kickplate (S) Stainless door (S) Stainless top Both Doors hinged Left	QTY: 1
ITEM NO: 4	MANUFACTURER: MODEL: FEATURES:	EGG COOKER, ELECTRIC ROUNDUP ES-600 (9300530) Egg Station, cooks with heat/steam combination, cooks max 6 eggs & heats pre-cooked bacon, (3) s/s & non-stick egg rings, cooks approximately 120 eggs per hour, stainless steel construction, 6' grounded power cord, cETLus, CE.	QTY: 1
ITEM NO: 5	MANUFACTURER: MODEL: FEATURES:	CUTTING BOARD JOHN BOOS AUJUS Professional Cutting Board, 18" x 24", 1-1/2" Hard Rock maple with Boos Block Cream Finish with Beeswax, grooved, edge grain, reversible, NSF	QTY: 1

ITEM NO: 6	MANUFACTURER: MERRICHEF USA MODEL: E3 FEATURES: eikon Convection and Microwave Small Speed Oven. ACCESSORIES: (1) Air Filter Assembly	MICROWAVE CONVECTION OVEN	QTY: 1
ITEM NO: 7	MANUFACTURER: STAR MFG. MODEL: QCS1-500B FEATURES: Holman QCS Bagel Conveyor Toaster, compact, electric, horizontal conveyor, 1-1/2" product opening, 10"W belt (2 halves), 3-3/8"L load-up, attached load-up tray, heated holding bin/unload chute, quartz sheathed heaters, 500 halves per hour, UPS.	CONVEYOR TOASTER	QTY: 1
ITEM NO: 8	MANUFACTURER: BON CHEF MODEL: 30002HLCHSC FEATURES: Drop-In Soup Well, 8 qt., with (12090) electric heater & hinged lid, chrome plated, 115v/60/1-ph, 7.8 amps, cord & plug.	SOUP TUREEN	QTY: 2
ITEM NO: 9	MANUFACTURER: HATCO MODEL: GRS-18-E FEATURES: Glo-Ray Heated Shelf, Free-standing, 18" W, 13-3/4" D, with adjustable thermostat, aluminum base, stainless steel top, 200 watts	COUNTERTOP HEATED SHELF	QTY: 1
ITEM NO: 10	MANUFACTURER: HOBART MODEL: LXEH-2 FEATURES: LXe Undercounter Dishwasher, Hot Water Sanitation, 32 Racks/Hour, Fresh Water Rinse, .74 gal/rack, Delime Notification, Auto Chemical Priming, Service Diagnostics, 120/208-240(3W)/60/1, Detergent & Rinse Aid Pump ACCESSORIES: (1) Drain water tempering kit for LXe (1) Power Cord Kit	DISHWASHER, UNDERCOUNTER	QTY: 1
ITEM NO: 11	MANUFACTURER: FABRICATOR MODEL: FH-HD FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	HANGING DISPLAY	QTY: 1

ITEM NO: 12	TRASH CHUTE	QTY: 1
	MANUFACTURER: FABRICATOR	
	MODEL: TC	
	FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	
ITEM NO: 13	SPARE NUMBER	
ITEM NO: 14	SPARE NUMBER	
ITEM NO: 15	PREP SINK	QTY: 1
	MANUFACTURER: FABRICATOR	
	MODEL: BH-PRS	
	FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	
ITEM NO: 15.1	SOAP DISPENSER	QTY: 1
	MANUFACTURER: FMP	
	MODEL: 141-1144	
	FEATURES: Bobrick Liquid Soap Dispenser, 34 oz. plastic globe, mounts in deck up to 4" thick, corrosion resistant valve, stainless steel spout rotates 360	
ITEM NO: 16	PAPER TOWEL DISPENSER	QTY: 1
	MANUFACTURER: FABRICATOR	
	MODEL: FH-TD	
	FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	

ITEM NO: 17	ESPRESSO CAPPUCCINO MACHINE MANUFACTURER: CONCORDIA COFFEE SYSTEMS MODEL: XPRESS 0 FEATURES: The xpress 0 is ideal for moderate to high volume locations, and offers maximum versatility with a choice of two different espresso bean blends, and an on-board refrigerator that holds two one- gallon milk containers and gives the customer two types of milk to choose from. Steam wand is available to steam milk, eggnog, etc. ACCESSORIES: (1) Opti-Pure SX2-21 Water treatment system, to be mounted inside millwork cabinet above.	QTY: 1
	Alternate Option: Bunn Espresso Sure Tamp Machine Model #43400.0500 with water filtration system.	
ITEM NO: 18	BAR BLENDER MANUFACTURER: WARING MODEL: MX1500TX FEATURES: Xtreme High-Power Blender, heavy duty, The Raptor 64 oz. BPA-Free Copolyester container, electronic membrane keypad, LCD display with blue backlight, (4) reprogrammable blending stations, sound enclosure, one piece removable jar pad	QTY: 1
ITEM NO: 19	BACKBAR REFRIGERATOR MANUFACTURER: GLASTENDER MODEL: BB36-H FEATURES: Refrigerated Back Bar Storage Cabinet, one section, 36"W x 25-1/4"D x 35"H, self-contained refrigeration, galvanized sub-top, black vinyl-clad steel exterior front & sides, (1) 180 swing door with stainless steel handle, (2) adjustable coated shelves & (1) bottom coated rack, all stainless steel interior with radius corners, automatic defrost timer & condensate evaporator, 1/2" plastic threshold scuff plate. ACCESSORIES: (R) Refrigeration compartment on right (1) 1" base height (S) Stainless door (S) Stainless top (R) Door hinged right (1) Cooler Kick Rail, 36"	QTY: 1

ITEM NO: 20	MANUFACTURER: MINI SODA TOWER MODEL: WUNDER-BAR FEATURES: WBM-MT-8 Mechanical Mini Tower Dispenser. Single station, 8 product, includes water. Stainless steel tower and drip pan.	QTY: 1
ITEM NO: 21	MANUFACTURER: DROP-IN ICE BIN MODEL: GLASTENDER FEATURES: DI-IB24-CP10 Ice Bin, drop-in design with built-in 10 circuit cold plate, 71-lbs ice capacity, stainless steel top & liner	QTY: 1
ITEM NO: 22	MANUFACTURER: GRAB-N-GO MODEL: RPI INDUSTRIES FEATURES: CUSTOM/NSF RPI Custom Display Case Refer to Equipment Plan, sheet FS-T1-CC1 for further details and specifications. ACCESSORIES: (1) Bakery Refrig Combo Case with Fixed Single Pane Glass on Top and front top. (1) SS interior Deck (1) Partial mirror ends at rear (1) One way mirror rear load doors (1) SS Exterior Alternate Option: Structural Concepts Oasis Case with Remote Refrigeration	QTY: 1
ITEM NO: 23	SPARE NUMBER	
ITEM NO: 24	SPARE NUMBER	
ITEM NO: 25	MANUFACTURER: REACH-IN REFRIGERATOR MODEL: INFRICO USA FEATURES: AGN 300 CR Slim line Refrigerator, reach-in, one section, 12.0 cu. ft. capacity, (1) self-closing glass door with lock, digital controller, LED lighting, (4) four plastic coated extra-dense wire shelves with universal stainless steel tray slides included, 4" locking casters, top mounted self-contained refrigeration, 300 series stainless steel exterior & interior. ACCESSORIES: Alternate Option: True Model# GDM-23w-LD	QTY: 1

ITEM NO: 26	MANUFACTURER: OPEN MERCHANDISER MODEL: RPI INDUSTRIES MODEL: SCAS36R-III FEATURES: Olympus III Air Screen Display Case, 36" L x 91" H, self-contained top mounted refrigeration, lift out black louvered air grill, electronic display control, defrost termination, digital temperature display, top lighted header canopy, clear header panel, (3) adjustable stainless steel shelves with T5 lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, pull-down #23 Econo Frost night curtain, floor drain required, 1/2 hp, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant (FIELD ASSEMBLY REQUIRED) ACCESSORIES: Refer to Equipment Plan, sheet FS-T1-CC1 for further details and specifications. S/S Deck and Perforated Back (3) Adjustable lighted shelves Mirrored Ends S/S Exterior Pulldown cover with lock Alternate Option: Structural Concepts Oasis Case Model #B3632 with Remote Refrigeration	QTY: 1
ITEM NO: 27	MANUFACTURER: FREEZER, UNDERCOUNTER MODEL: SUMMIT COMMERCIAL MODEL: SCFU386 FEATURES: Freezer Merchandiser, undercounter, reach-in, one section, 3 cu. ft. capacity, manual defrost, front-mounted lock, self-closing door, removable shelves, LED light, platinum cabinet finish, glass door. ACCESSORIES: SS Finish	QTY: 1
ITEM NO: 28 (OWN)	MANUFACTURER: POS - CASH REGISTER MODEL: BY OWNER MODEL: ~ FEATURES: (NIKEC) Owner provided item.	QTY: 1
ITEM NO: 29 (OWN)	MANUFACTURER: POS - PRINTER MODEL: BY OWNER MODEL: ~ FEATURES: (NIKEC) Owner provided item.	QTY: 1

ITEM NO: 30	DISPOSABLE CUP DISPENSER MANUFACTURER: SAN JAMAR MODEL: C2410CBK FEATURES: Gourmet® EZ-Fit® One Size Fits All Dispenser, counter mount, (4) black gaskets w/5-11/16" counter hole, fits 8 to 46 oz. paper/plastic/foam cups w/rim dia. of 2-7/8" to 4 -3/4", vertical or horizontal mount, 23-3/4"L tube, high-impact plastic, NSF. ACCESSORIES: KEC to verify cup size with Owner prior to placing order.	QTY: 3
ITEM NO: 31	PREP COUNTER, REFRIGERATED MANUFACTURER: FABRICATOR MODEL: BH-PRC-REF FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications. ACCESSORIES: Refer to Refrigeration Notes on FS-T1-FAB for details on refrigeration specifications. Alternate Options Can include the below: True Model #TPP-93D-6 True Model #TFP-72-30M-D-6	QTY: 1
ITEM NO: 31.1	CONDENSING UNIT MANUFACTURER: COPELAND MODEL: PRO-AIR FEATURES: *NOTE: Verify exact model and requirements. \Copevap and Metal base - Winterized controls & weather housing, 12 to 17 inches wide, 1 fan \Compressor Technology: Hermetic\Condensing Method: Air-Cooled\HP Range: 1/6 to 1 HP\Refrigerant Options: R-22, R-404A, R-134A\Applications: High, Medium, and Low temperature.\Verify exact location and line runs.\Installation by K.E.C. licensed refrigeration contractor.	QTY: 1
ITEM NO: 32	TICKET RAIL MANUFACTURER: FABRICATOR MODEL: BH-TR FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	QTY: 1
ITEM NO: 33	SPARE NUMBER	

ITEM NO: 34		SPARE NUMBER	
ITEM NO: 35		INDUCTION RANGE	QTY: 2
	MANUFACTURER:	SPRING USA	
	MODEL:	SM-261R	
	FEATURES:	MAX Induction Range, built-in, single, 12-3/5"L x 13-2/5"W x 3-1/5"H, black-smoke tempered glass cook top, digital LED power/temp display, cook/temp indicator lights and touch pad, individual SmartScan controls, knob-set thermostat control, knurled knob on/off switch, 208-240v/50-60/1-ph, 2600 watts, 11.8 amps, NEMA 6-20P, 6' Power cord with standard plug	
ITEM NO: 36		AIR FILTER	QTY: 1
	MANUFACTURER:	SPRING USA	
	MODEL:	AF350	
	FEATURES:	Air Filter System, for induction cooking only, counter-level downdraft//capture baffle, high efficiency triple filter system, including washable pre-filter, replaceable primary rigid cell filter and carbon filter, for use with mobile MAX Induction Ranges Only, 6' Ft (1.8 m) power cord with plug provided,	
ITEM NO: 37		BUILT-IN HAND SINK W/SOAP&TOWEL DISP.	QTY: 1
	MANUFACTURER:	FABRICATOR	
	MODEL:	HS-BI-ST	
	FEATURES:	Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	
	ACCESSORIES:	(1) T&S Brass #B-1141 Faucet (2) T&S Brass #WH4 Handles	
ITEM NO: 38		BAR BLENDER	QTY: 1
	MANUFACTURER:	WARING	
	MODEL:	MX1500TX	
	FEATURES:	Xtreme High-Power Blender, heavy duty, The Raptor 64 oz. BPA-Free Copolyester container, electronic membrane keypad, LCD display with blue backlight, (4) reprogrammable blending stations, sound enclosure, one piece removable jar pad.	

ITEM NO: 39	MANUFACTURER: MODEL: FEATURES:	BLENDER STATION FABRICATOR BR-BS Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	QTY: 1
ITEM NO: 40	MANUFACTURER: MODEL: FEATURES:	UNDERBAR BOTTLE STEPS FABRICATOR BR-LS Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	QTY: 2
ITEM NO: 41 (VEND)	MANUFACTURER: MODEL: FEATURES:	SODA GUN & CARBONATOR BY VENDOR ~ (NIKEC) Vendor to provide complete system with lines, guns, & carbonator by direct contract with Owner/Operator.	QTY: 1
ITEM NO: 42	MANUFACTURER: MODEL: FEATURES:	ICE BIN/COCKTAIL STATION FABRICATOR BR-IBCS Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	QTY: 1
ITEM NO: 43		SPARE NUMBER	
ITEM NO: 44		SPARE NUMBER	

ITEM NO: 45	BACKBAR REFRIGERATOR MANUFACTURER: GLASTENDER MODEL: BB60 FEATURES: Backbar Storage Cabinet, refrigerated, 2-section, 60" wide, 35" high, condensing unit on side, black exterior finish, with galvanized sub top, vinyl-clad doors, wire shelves, meets 2008 energy efficiency standards. ACCESSORIES: (L) Refrigeration compartment on left side (6) 4" legs with custom kickplate (S) Stainless door (S) Stainless top Both Doors hinged right (1) #06001446 15 CFM Blower (1) DC-KC keg converter kit (1) Reg-CO2-HP High Pressure reg (2) #05001066 Sanke Keg Taps	QTY: 1
ITEM NO: 46	BEER TOWER HEAD MANUFACTURER: AC BEVERAGE MODEL: SB220-KR FEATURES: Two Product air cooled insulated tapping cabinet with integrated drip tray, brushed S/S ACCESSORIES: (2) Beer Faucets	QTY: 1
ITEM NO: 47	S/S ENCLOSURE MANUFACTURER: FABRICATOR MODEL: BH-E-SS FEATURES: Refer to Equipment Plan, sheet FS-T1-FAB for further details and specifications.	QTY: 1
ITEM NO: 48	REFRIGERATED WINE SYSTEM MANUFACTURER: ENOMATIC MODEL: CINQUE FEATURES: WineEmotion CINQUE with 5 bottle refrigerated, stainless steel finish, with 3 portions digital screen display, two double LED to light the labels, card activation, ISOL PLUS patented valve to avoid any cross contamination of the wines in the machine. ACCESSORIES: Note: Small gas tank to be mounted in millwork cabinet	QTY: 1
ITEM NO: 49 (OWN)	POS - CASH REGISTER MANUFACTURER: BY OWNER MODEL: ~ FEATURES: (NIKEC) Owner provided item.	QTY: 1

ITEM NO: 50 (OWN)	MANUFACTURER: MODEL: FEATURES:	POS - PRINTER BY OWNER ~ (NIKEC) Owner provided item.	QTY: 1
ITEM NO: 51	MANUFACTURER: MODEL: FEATURES:	ICE CUBER WITH BIN HOSHIZAKI KM-151BAH Ice Maker With Bin, Cube-Style, air-cooled, self-contained condenser, approximately 146-lb capacity/24-hours, built-in 78 lbs. ice storage, crescent style cube, front opening bin, stainless steel exterior.	QTY: 1
ITEM NO: 51.1	MANUFACTURER: MODEL: FEATURES: ACCESSORIES:	WATER FILTER ASSEMBLY EVERPURE EV9324-02 INSURICE 2000 TWIN SYSTEM, 1/2 micron precoat filtration, (2) I2000 cartridges, w/self-contained scale inhibitor feed, for cubers up to 1,450 lbs/day or flakers up to 2,200 lbs/day, pressure gauge, flushing valve, flow rate: 3.34 gpm. (1)I-2000 Replacement Cartridge, 1/2 micron precoat, w/self-contained scale inhibitor feed, max. flow rate 1.67 gpm, 9,000 gallon capacity, (1 pack)	QTY: 1

**MADE MARKET
TIER 1
WITH OPTIONS**

MANUFACTURER'S EQUIPMENT DATA SHEET

THIS ITEM IS: POS-PRINTER

- SPARE NUMBER
- MILLWORK
- CUSTOM FABRICATED/NSF
- EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:



PANINI

CONCEPT

ELECTRIC PANINI PRESSES

*A complete range of panini grills
especially suited for creative food
the easy way*

- Fine grain cast iron grooved and smooth plates
- Stainless steel base for lasting service
- Adjustable spring counter balanced top
- Detachable front drip tray and scraper for convenient cleaning
- Even heat distribution through top and bottom plates
- Rapid grilling of sandwiches, meat, fish and vegetables
- Thermostatically controlled up to 570°F
- On/off switch and pilot lights for convenience and safety

208/240 V

DIABLO

OPTIONS:

- * grooved top and bottom plates
- * smooth top and bottom plates
- * smooth right top and bottom/
grooved left top and bottom
- * smooth bottom/ grooved top.
- * optional timers (2 required)

MAJESTIC

208/240 V


OPTIONS:

- * grooved top and bottom plates
- * smooth top and bottom plates
- * smooth right top and bottom/
grooved left top and bottom
- * optional timers (2 required)

PANINI

120 V

208/240 V


OPTIONS:

- * grooved top and bottom plates
- * smooth bottom/ grooved top
plates
- * smooth top and bottom plates
- * optional timer

SAVOY

120 V


OPTIONS:

- * grooved top and bottom
plates
- * smooth top and bottom plates
- * optional timer


EQUIPEX LTD.

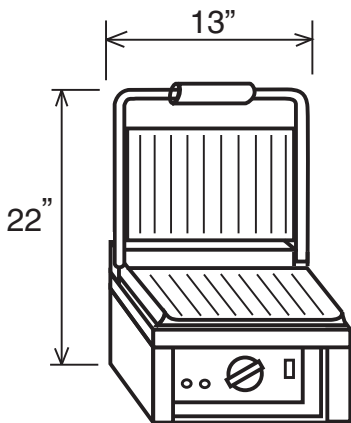
765 WESTMINSTER STREET PROVIDENCE, RI 02903

TEL: (401)273-3300 FAX: (401)273-3328 E-mail: sales@equipex.com

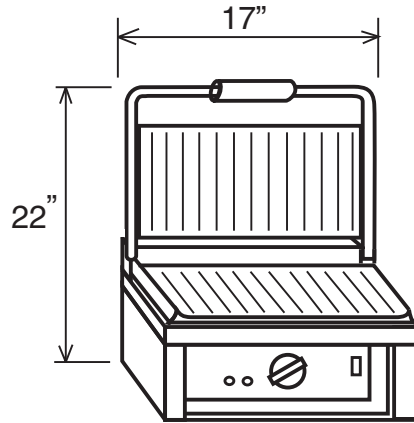
www.equipex.com



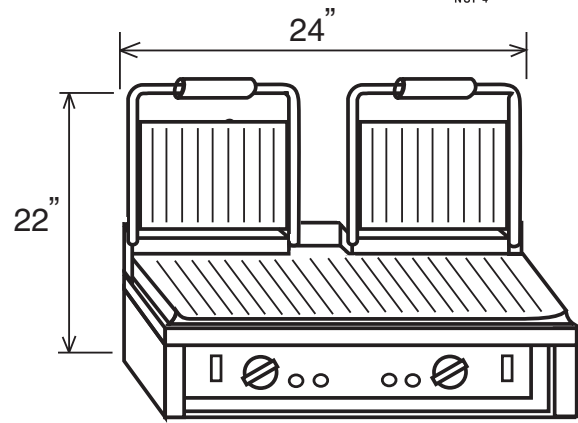
ELECTRIC PANINI PRESSES



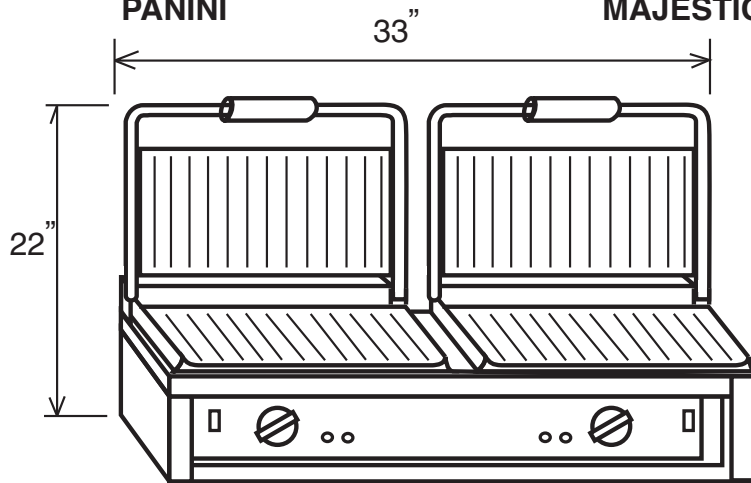
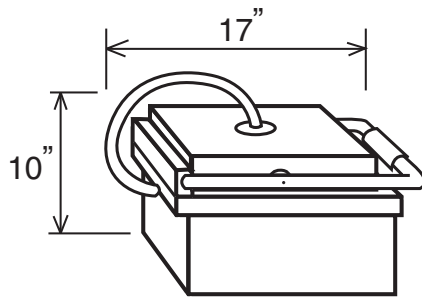
SAVOY



PANINI



MAJESTIC



DIABLO

SPECIFICATIONS

INSTALLATION CLEARANCE: 2" EACH SIDE

MODEL	ELECTRICAL	DIMENSIONS	WORK SURFACE	SHIPPING WEIGHT	NEMA PLUG
DIABLO	208/240V, 1PH 6.5KW, 24/27 Amps	33"Wx17"Dx22"H	14"Wx9 1/2"D two (2)	155 lbs	6-50 P
MAJESTIC	208/240V, 1PH 4KW, 16/18 Amps	24"Wx17"Dx22"H	21"Wx9 1/2"D	90 lbs	L6-30 P
PANINI	120V, 1.75KW, 14 Amps 208/240V, 1PH, 3KW, 12/14 Amps	17"Wx17"Dx22"H	14"Wx9 1/2"D	60 lbs	5-15 P 6-15 P
SAVOY	120V, 1.75KW, 14 Amps	13"Wx17"Dx22"H	10"Wx9 1/2"D	45 lbs	5-15 P

WARRANTY: Limited one year parts and labor



765 WESTMINSTER STREET PROVIDENCE, RI 02903
 TEL: (401)273-3300 FAX: (401)273-3328 E-mail: sales@equipex.com
 www.equipex.com

Glastender
A family company manufacturing in the USA



BB60-L1-XSH(LR)



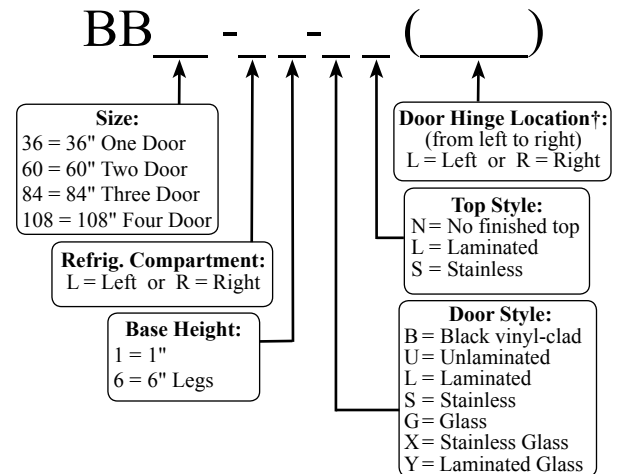
NSF standard 7 listed
for open food storage



Intertek
Conforms to ANSI/UL STD 471
Certified to CSA STD
C22.2 No. 120

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

Back Bar Coolers One, Two, Three and Four Door Self-Contained



† Specify hinge location for each door

Standard Features

- Solid door models meet 2008 energy efficiency standards
- Self-contained
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Galvanized steel sub-top
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Stainless steel die cast handle
- Automatic condensate evaporator
- Leg sockets recessed into base
- 1/2" thick ABS plastic threshold scuff plate
- 180° swinging doors
- Six foot grounded cord and plug (exits at rear)
- Compressor compartment available on left or right side of unit

Specifications

Electrical

- 120V, 1 phase, 60 Hz
- Dedicated 15 amp circuit is required
- Includes a 6 foot grounded cord and plug which exits the back of refrigeration compartment

Refrigeration

- R134a

Operating Range

- 34°F (1°C) to 40°F (4°C)

Plumbing

- Automatic condensate evaporator. No drain connection required

Shelving

- Two adjustable coated shelves and one bottom coated rack per door included

Legs

- 1-5/8" diameter
- Stainless steel bullet feet

Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base and compressor compartment base plate
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

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

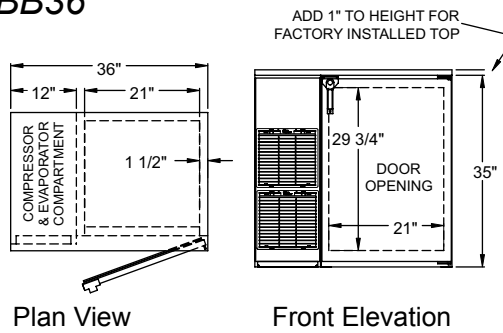
Approval/Notes:

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

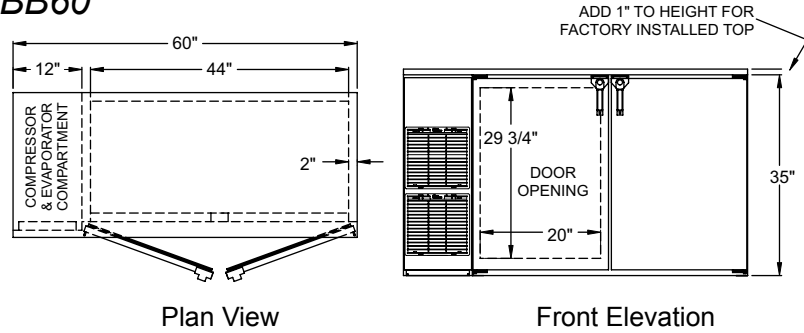
Self-Contained Back Bar Coolers

Dimensional Information

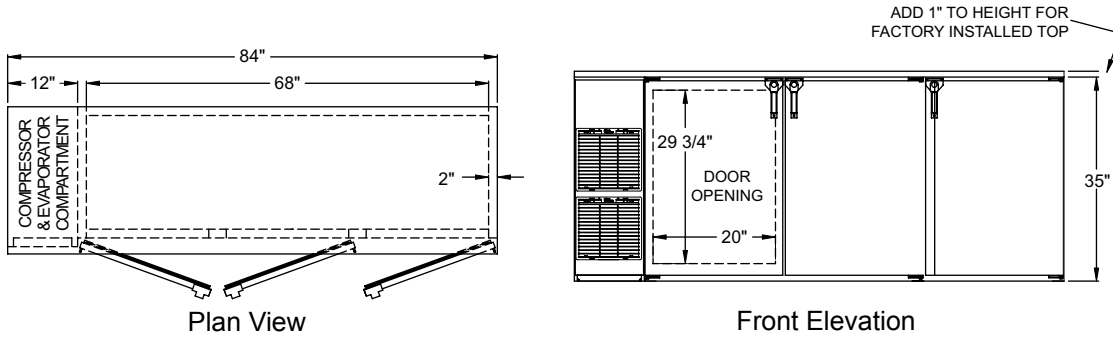
BB36



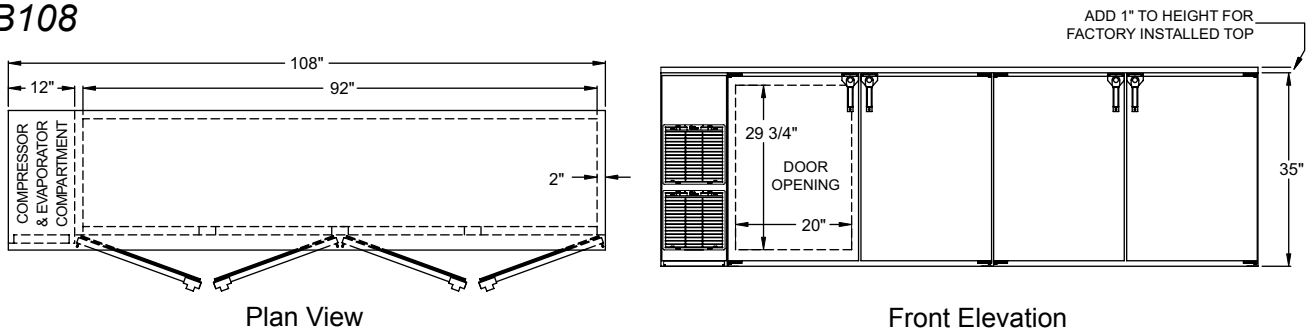
BB60



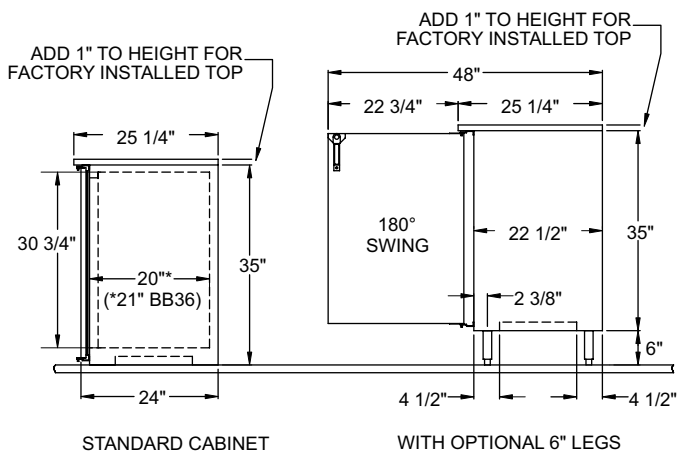
BB84



BB108



Side View All Models



Note: Available with compressor left or right. Compressor left model shown. Use Model Number Key to specify location when ordering.

Model	Capacity: 12 oz. bottle / 1/2 barrels/ 750ml wine bottles	Refrigeration	Voltage	Amps
BB36	7 cases / 1 half barrel/ 66 750ml wine bottles	1/6 H.P. / R134a	120v / 60 Hz / 1 phase	8.2 full load
BB60	15.2 cases / 2 half barrel/ 138 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB84	23.7 cases / 4 half barrels/ 216 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB108	32.2 cases / 5 half barrels/ 294 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load



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

Printed in USA

ES Egg Station



ES-1200



ES-600



ES-604



ES-602



ES-1200
with nickel
plated grill

Add eggs to any breakfast menu without any hassle or guesswork. The Egg Station uses heat and steam to cook perfectly moist and delicious eggs every time. Compact and easy to clean, this unit allows operations to take advantage of the profitable breakfast daypart.

Models are available to cook eggs and grill ham for breakfast sandwiches or to cook made-to-order omelets. Cook a maximum of 12 eggs with the ES-1200, 6 eggs with the ES-600 and ES-604, or 2 eight-inch omelets with the ES-602. Cooking time for all models is approximately 120 seconds for room temperature eggs and approximately 150 seconds for refrigerated eggs.

Eggs are cooked with a combination of heat from a platen and steam created under the pivoting cover, which is then lowered over the eggs rings. Water poured into the trough on the cover drips onto the platen under the cover, producing the steam.

Features

- Stainless steel construction.
- Audio and visual signal for operation.
- Cook time of 120 to 150 seconds.
- Cooks a maximum of 12 or 6 individual orders of eggs or 2 eight-inch omelets.
- Heats pre-cooked sliced meats on the front portion (ES-600 only).
- Compact and easy to clean.
- Includes non-stick egg rings.
- Includes spatula, scraper, and brush (except Mfg. Nos. 9300587 and 9300588).



roundup

a brand by A.J. Antunes & Co. www.ajantunes.com



Model & Mfg. No.	Width	Depth	Height	Shipping Width	Shipping Depth	Shipping Height	Shipping Weight	Cover Hinge	Volts	Watts	Amps	Hertz	Plug Description
Capacity: Six 3" Eggs (with front grill for Canadian bacon)													
ES-600 9300530	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	45 lbs. (20 kg)	Back Side	208- 220- 240	2380- 2662- 3168	11.4- 12.1- 13.2	50/60	NEMA 6-20P 20 Amp., 250 Volt
ES-600 9300570	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	45 lbs. (20 kg)	Back Side	230	2900	12.6	50/60	IEC-309 16 Amp., 250 Volt Pin & Sleeve
ES-600 9300572	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	45 lbs. (20 kg)	Back Side	230	2900	12.6	50/60	CEE 7/7 16 Amp., 250 Volt
Capacity: Two 8" Omelets													
ES-602 9300577	18 1/4" (464 mm)	18 3/16" (462 mm)	8 1/4" (210 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	208	2400	11.5	50/60	NEMA 6-20P 20 Amp., 250 Volt
Capacity: Six 4" Eggs													
ES-604 9300574	19 3/4" (502 mm)	17 1/2" (445 mm)	7 3/4" (197 mm)	12" (305 mm)	21" (533 mm)	21" (533 mm)	50 lbs. (23 kg)	Back Side	208- 220- 240	2380- 2662- 3168	11.4- 12.1- 13.2	50/60	NEMA 6-20P 20 Amp., 250 Volt
Capacity: Twelve 3" Eggs													
ES-1200 9300532	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	208- 220- 240	2380- 2662- 3168	11.4- 12.1- 13.2	50/60	NEMA 6-20P 20 Amp., 250 Volt
ES-1200 9300580	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	230	2900	12.6	50/60	IEC-309 16 Amp., 250 Volt Pin & Sleeve
ES-1200 9300582	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	230	2900	12.6	50/60	CEE 7/7 16 Amp., 250 Volt
ES-1200 9300584	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	230	2900	12.6	50/60	BS-1365 Fused, Permaplug 16 Amp., 250 Volt
Capacity: Twelve 3" Eggs (with nickel-plated grill)													
ES-1200 9300587•	19 7/8" (505 mm)	17 3/4" (451 mm)	7" (178 mm)	12" (305 mm)	21" (533 mm)	21" (533 mm)	50 lbs. (23 kg)	Left or Right Side	230	2900	12.6	50/60	CEE 7/7 16 Amp., 250 Volt
ES-1200 9300588•	19 7/8" (505 mm)	17 3/4" (451 mm)	7" (178 mm)	12" (305 mm)	21" (533 mm)	21" (533 mm)	50 lbs. (23 kg)	Left or Right Side	208- 220- 240	2380- 2662- 3168	11.4- 12.1- 13.2	50/60	NEMA L6-20P 20 Amp., 250 Volt Straight Twist Lock

• Does not include spatula, scraper and brush.

P/N 1020222 Rev. M 08/14



USA Headquarters: Ph: (630) 784-1000 Fx: (630) 784-1650 Tf: (800) 253-2991

China Facility: Ph: 86-512-6841-3637 Fx: 400-0-7878-22 Tf: 86-512-6841-3907



Boos BlockS

THE BLOCKS THAT MADE BOOS FAMOUS



SLIC

PROFESSIONAL - REVERSIBLE

Model	Size	Unit Per Carton	Wt. Per Carton
SLIC-6	20"X15"X1-1/4" w / groove, ring & pins	6	72
BBQBD-6	18"X12"X1-1/2" w / groove	6	54
AUJUS-2	24"X18"X1-1/2" w / groove	2	36



AUJUS



BBQBD

COUNTERTOP BOARDS - REVERSIBLE

Gravy Groove - Lip



Model	Size	Unit Per Carton	Wt. Per Carton
KNEB17	17-3/4"X17-1/4"X1-1/4"	1	13
KNEB23	23-3/4"X17-1/4"X1-1/4"	1	18
KNEB24S	23-3/4"X23-1/4"X1-1/4"	1	26

FEATURES:

- * Solid Hard Rock Maple
- * Edge Grain Construction
- * Shrink Wrapped
- * Finished with Penetrating Oil
- * SLIC, AUJUS, BBQBD Approved by the National Sanitation Foundation

MATERIAL:

Top: Laminated Hard Rock Maple

John Boos & Co

315 South First Street - Effingham, IL 62401

Phone: 217-347-7701 - Fax: 217-347-7705

Email: sales@johnboos.com - Web-site: www.johnboos.com

X-2



eikon™ e3

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

eikon™ e3

Model:

e3



Standard Features

- Advanced Cooking Technology* combines two heat technologies of convection and microwave with a rotating turntable for fast, even heating of food product
- Up to six (6) times faster than conventional cooking methods
- "Ventless" Cooking" capability through standard built-in catalytic converter with full protein capability
- Removable rack with two (2) rack positions
- Ability to use a standard metal baking pan while in convection mode
- Automatic voltage detection (U.S. only)
- Cool to touch door exterior
- MenuConnect™ software capability

*Local codes prevail. These are the "authority having jurisdiction" as stated by the National Fire Protection Association, Inc., in NFPA96-1994.

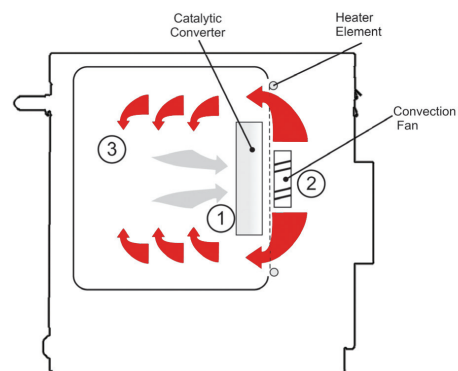
Specifications

Construction

- 430 stainless steel casework and 304 stainless steel interior cavity
- Easy side panel access to internal components
- Easily accessible, front facing air filter

EasyToUCH™ Control Panel

- Icon driven, color touch screen control panel with the capability of storing up to 1,024 multi-stage recipe programs
- Each program offers up to six (6) stages with programmable cooking times, microwave power settings and user instructions for each stage
- Self diagnostics capability to monitor components
- Easy menu updates or data transfer via USB memory stick
- Multi-languages available



(Side view)

Air in the oven cavity is cleaned by being drawn through the catalytic converter* (1) by the convection fan (2) and then passes over the heating element and is circulated into the oven cavity (3) at the set temperature.



Model e3

Merrychef U.S.A
 1111 N. Hadley Rd.
 Ft. Wayne, IN 46804


Tel: 888.417.5462
 Fax: 800.285-9511
 E-Mail: info@merrychefusa.com

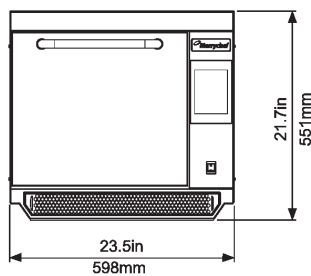
www.merrychef.com

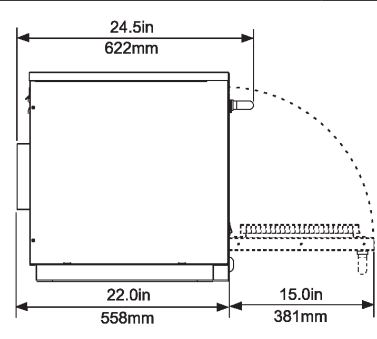




eikon™
e3

Overall Size			Specifications	
Height	21.7"	551 mm	Preheat Time	15 minutes
Width	23.5"	598 mm	Control System	easyToUCH™, iconic symbol touch screen control panel
Depth (overall with handle)	24.5"	622 mm	Cooking Stages	6
Depth (door open 90 degrees)	37.0"	939 mm	Total Cooking Programs	1,024
Weight	138 lbs	62.5 kg	Maximum Cooking Time	60:00 (10:00 x6 Stages)
Shipping Weight	168 lbs	76.2 kg	Defrost	No
Shipping Box Size	30 x 30.3 x 33.85"	760 x 770 x 860 mm	Microwave Distribution System	Rotating Active Antenna
Oven Cavity Dimensions			Magnetron(s)	1
Height	12.56"	319 mm	Display	Touchscreen
Width	13.07"	332 mm	Interior Light	No
Depth	12.08"	325 mm	Automatic Voltage Sensor	Yes
Wall Clearance			USB & MenuConnect™ Software	Yes
Top	2"	50.8 mm	Temperature Range	Off, 212°F - 527°F
Sides	2"	50.8 mm	Temperature Increments	1°F (from 212°F upwards)
Electrical Specifications			Air Filter	Yes - removable
Phase	1 ph	 NEMA 6-30P	Fan Speed	High
Voltage	208 / 240		Microwave Power	0%(off), 5%-100%
Frequency	60Hz		Microwave Power Increments	1% (from 5% upwards)
Amperage Requirement	30 amp		Rack	Yes - 1
Plug	NEMA 6-30P		Rack Positions	2
Cord Length	6 ft		Turntable	Yes
Power Consumption	max 4700W		Stackable	No
Power Output (Microwave)	700/1000W		Warranty	1 year parts and labor
Power Output (Convection)	3 kW			
Accessories in Box				
			Round Cast Teflon Coated Tray	2 units
			Handle	1 unit
			Turntable Disk	1 unit
			Bottle Cleaner	1 unit
			Bottle Shield	1 unit
			Spray Triggers	2 units
			Operator Manual /Cleaning Instructions	1 unit
			USB Key	1 unit
			Cool down Tray	1 unit





For further information on Merrychef products and service or advice on which machine suits you best please contact your sales representative or visit our website at www.merrychef.com.

Specifications subject to change without notice.

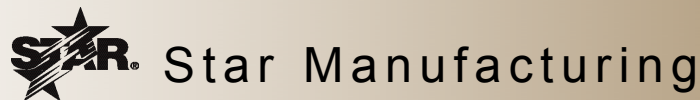
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Ft. Wayne, IN 46804

Tel: 888.417.5462
Fax: 800.285-9511
E-Mail: info@merrychefusa.com

www.merrychef.com



Model e3



QCS1 SERIES COMPACT CONVEYOR TOASTERS Models: QCS1-350 & QCS1-500B

QCS Features/Benefits:

- ★ Forced convection system keeps the toaster cool to the touch and extends the life of critical components. The forced convection system increases productivity by circulating pre-heated air into toasting chamber.
- ★ Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.
- ★ *NEW* longer lasting, heavy-duty metal knobs and heavy-duty feet.
- ★ Compact design- requires only 14-1/4" of counter space and the forced convection system allows the unit to be placed against a wall. Other toasters have louvers requiring additional counter space.
- ★ Steady production in a compact foot print -
 QCS1-350 toasts up to 350 slices per hour
 QCS1-500B toast up to 500 bagel halves per hour
- ★ Easy to use control panel takes the guesswork out of speed control settings.
- ★ Variable speed control for perfect color and texture of bread, bagels, English muffins and more!
- ★ Energy efficient operation with power saver switch reducing electricity consumption by 75%. And quartz heaters return to full power in seconds vs. minutes for metal-sheathed elements.
- ★ Extended conveyor belt for easy loading and large warming area for higher production.
- ★ Safe load up area with full width front burn guard and cool to the touch exterior.
- ★ "Smart" crumb tray keeps the bread crumbs from falling under the toaster.
- ★ Heated holding area to keep toast at the perfect temperature.
- ★ 24 hours 7 days a week technical support by Star technicians.
- ★ 120V - plugs in anywhere.

Applications:

Star's Holman QCS compact conveyor toaster has been designed and engineered for the budget minded small volume operation. The QCS toaster is compact and versatile requiring minimal counter space and delivers perfect toast, bagels, buns, English muffins, frozen waffles and more for about the price of a pop up toaster.

Quality Construction:

Holman designs every toaster to stand up to the most rigorous foodservice demands. Stainless steel construction for long lasting durability. Heavy-duty motor, drive chain and conveyor speed control for superior reliability. Conveyor belt tension system for smooth and quiet operation. High performance Quartz Infrared Heaters for superior toasting performance and reliability. Units are easy to disassemble with one-piece cover for cleaning and service. Toasters are furnished with 1" adjustable legs and 4' cord and a standard NEMA 5-15 plug for plug in installation in a grounded 120V outlet.

Warranty:

Holman's conveyor toasters are covered by a one-year parts and labor warranty.



QCS1-350



QCS1-500B

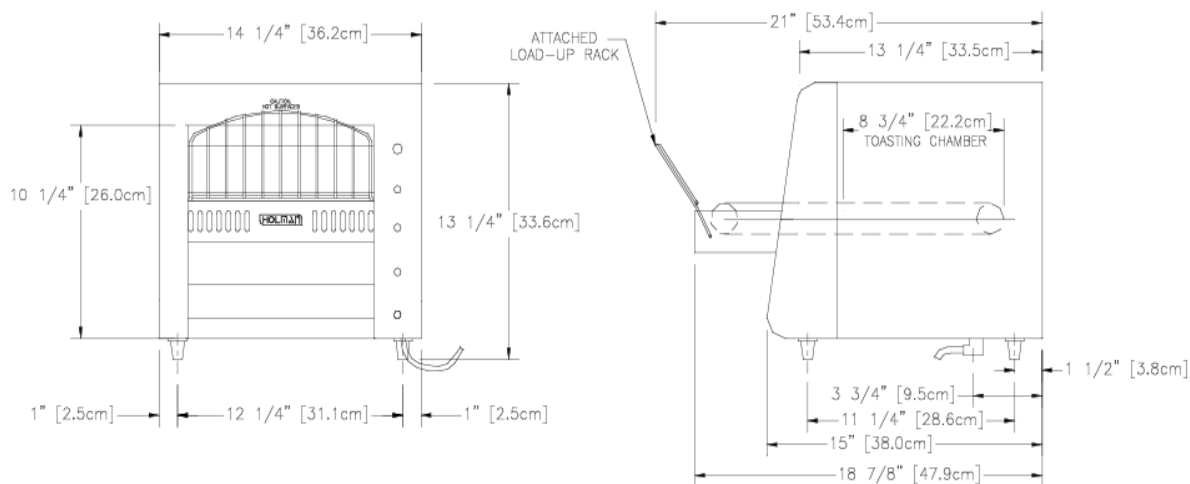




Star Manufacturing

QCS1 Series Toasters

QCS1 SERIES COMPACT CONVEYOR TOASTERS Models: QCS1-350 & QCS1-500B



Performance Data

Model No.	Production Capacities	Product Opening
QCS1-350	Up to 350 slices per hour	1-1/2"
QCS1-500B	Up to 500 bagel halves per hour	1-1/2"

Specifications

Model No.	Dimensions			Shipping Weight lbs. (kg)	Shipping Carton		
	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)		Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)
QCS1-350	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (20)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)
QCS1-500B	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (20)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)

Electrical Data

Model No.	Volts	HZ 1 Phase	Amps	Watts	Heating Elements		NEMA
					Above Belt	Below Belt	
QCS1-350	120	60	13.8	1600	2	2	5-15P*
QCS1-500B	120	60	12.2	1600	2	0	5-15P*

* 5-20P For Canada

Typical Specifications

Compact conveyor toasters are constructed of corrosion resistant stainless steel. Supplied with heavy-duty motor, drive chain and fast heat up quartz infrared heaters. A conveyor belt tension system is supplied for a smooth, quiet operation. Units are supplied with variable speed control, power saver and high limit switch. Extended conveyor belt, crumb tray, heated holding area and full width burn guard are standard. Unit has a one-piece cover for easy access with 1" adjustable legs and a 4' cord. Units are listed with UL, CUL and are UL certified to NSF4. Patent number D459,140. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (314) 678-6303 - FAX: (314) 781-3636 - www.star-mfg.com

AURORA TABLE TOP PETITE MARMITES & DROP-IN MARMITES



Petite Marmite w/ Hinged Lid	✓ 30001HL	8 qt.
Petite Marmite w/ Hinged Lid Chrome	30001HLCH	8 qt.
Copper Petite Marmite w/ Hinged Lid	30001HLCP	8 qt.
Drop-In Soupwell w/ Electric Heater w/ Hinged Lid	30002HLSC	8 qt.
Drop-In Soupwell w/ Electric Heater w/ Hinged Lid Chrome	✓ 30002HLCHSC	8 qt.
Copper Drop-In Soupwell w/ Electric Heater w/ Hinged Lid	30002HLCPC	8 qt.
Soup Insert for #30001HL & #30002HL	✓ 30002i	8 qt. / 2 gal.
	30003i	4 qt. / 1 gal.

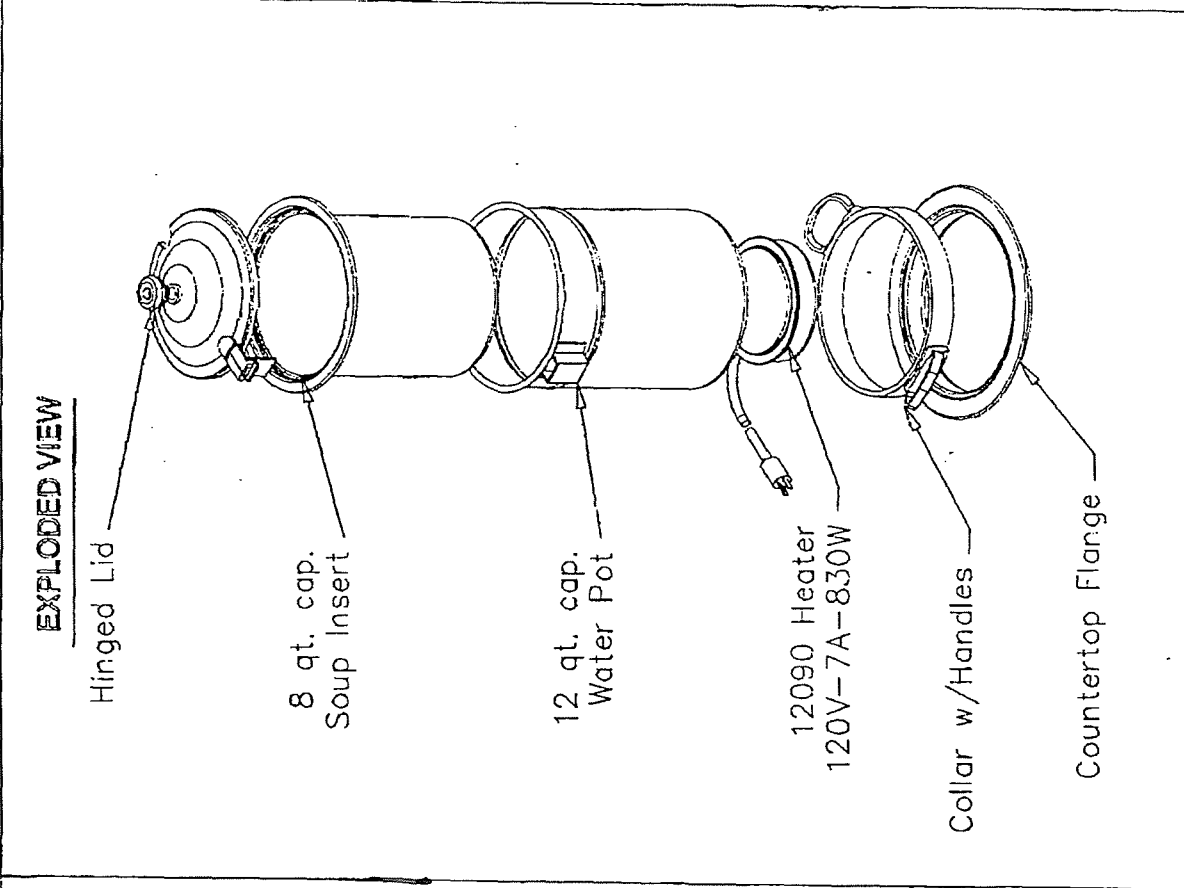
*Copper = Special Order - 90 day delivery

*All our Petite Marmites come with two size soup inserts 4 qt. & 8 qt.
Our drop-in marmites come with an electric #12090 UL approved thermostatically controlled heater.
Both units have an outer water jacket so soup heats evenly without burning.*

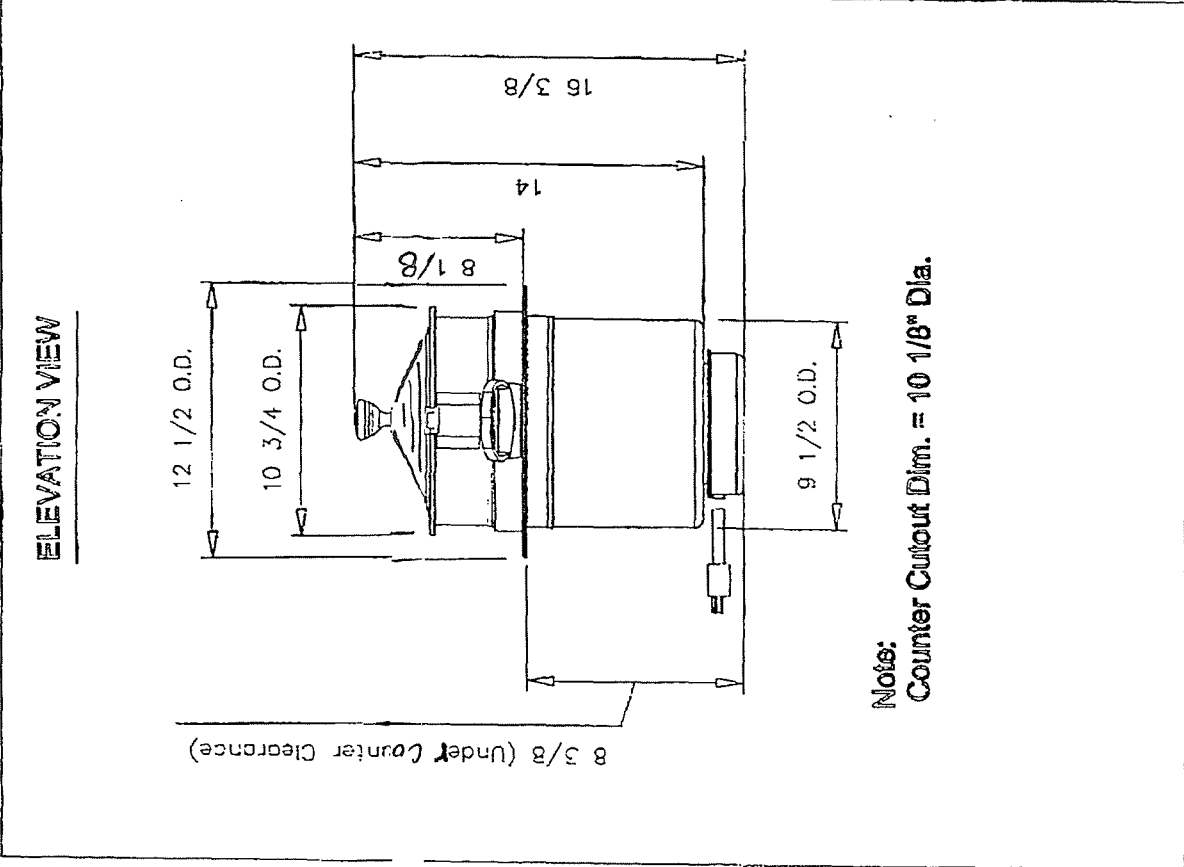
✓ Indicates that the product is shown.

303

NEXT STEP DESIGN



Note:
Counter Cutout Dim. = 10 1/8" Dia.



Product Name: Petite Marmite
Hinged Lid w/Electric Heater
Product Item No.: 3000HLET

Drawn By:

PRODUCT SPECIFICATION SHEET
(Do Not Scale)

Bon Chef, Inc.
205 Rt. 94
Lafayette, NJ 07848
(973)383-8848

Bon Chef Model 12090 Heater

SAFETY AND MAINTENANCE

- Use only as intended. Model 12090 heater must be securely attached to a Bon Chef water pan, coffee server or soup marmite.
- Do not submerge in water or place in dishwasher. To clean, detach heater from water pan and wipe with a clean cloth.
- Do not disassemble heater.
- Before detaching heater, turn thermostat to off position, unplug and allow to cool.
- Do not touch bottom or wall of heater when in operation.
- Do not pull electrical cord to unplug from wall outlet or heater. Damage will incur and will result in an electrical short.

TO ATTACH HEATER TO WATER PAN

Post Type Water Pan

- Position the two tabs on the heater over the threaded post on the bottom of the water pan.
- Position heater so that the control knob faces the direction you wish to operate the heater and using the two wing nuts provided, tighten both nuts making sure the heat pad is tight against the bottom of the water pan.

Clip Type Water Pan

- Position heater so control faces direction you wish to operate the heater and slide the rim of heater under clips of water pan. Make sure you have a tight fit between heater and water pan.
- Always remove heater before washing the water pan. If water enters the electrical heater damage will incur.
- Set thermostat to off position and plug line cord into the heater.
- Place water pan in chafing dish and add water.
- Plug line cord into 115V outlet and set thermostat to desired temperature.
- The pilot light will indicate the heater is working properly. When desired temperature is reached, the pilot light will turn off.
- The heater will automatically maintain set temperature.
- Do not touch bottom or wall of heater when in operation.
- To remove heater, turn thermostat to off position, unplug from outlet and allow to cool.

115V

7.8 amp at initial surge on high

5.5 amp when stabilized

The Bon Chef Quality Warranty

1. Seller Bon Chef, Inc. ("Bon Chef") warrants to first purchaser ("Owner") that upon shipment Bon Chef's heaters ("Products") will be free from defects in material and workmanship and will conform to Bon Chef's Product specifications. Bon Chef warrants to Owner all working components for six months. This Warranty does not extend to any other parts or to the finish of the heaters. For this Warranty to apply, Owner must follow the instructions as stated above. The Warranty does not cover damage caused by misuse, accidents, or alterations to the Products.
2. Under this Warranty, Bon Chef will repair or replace, at its discretion, any Product which does not meet the Warranty provided in Paragraph 1 above. The determination of whether a Product meets and conforms with the Warranty provided in Paragraph 1 above remains with Bon Chef. If Bon Chef determines that damage occurred during Proper Use, the Product will be, at Bon Chef's discretion, repaired or replaced by a similar product, or one of equivalent value if the Product is no longer in production, at no cost to Owner except for shipping charges.



GLO-RAY® HEATED SHELVES

Models GRS-18, -24, -30, -36, -42, -48, -54, -60, -66, -72

ITEM#

The Hatco Glo-Ray® Heated Shelf has an extruded aluminum base with non-slip rubber feet, stainless steel top, and blanket-type element for uniform heat distribution. Fiberglass insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature.

FLEXIBILITY

Ideal for pass-through areas, buffet lines, or as a heated work shelf.

Model GRS features a rocker switch with indicator light and an adjustable thermostat ranging from 80° to 200°F (27° to 93°C). Surface-mounted blanket-type elements distribute heat under the entire stainless steel surface. All models are shipped factory assembled and include a 6' (1829 mm) cord and plug attached, ready to use.

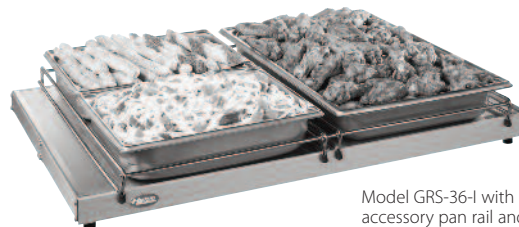
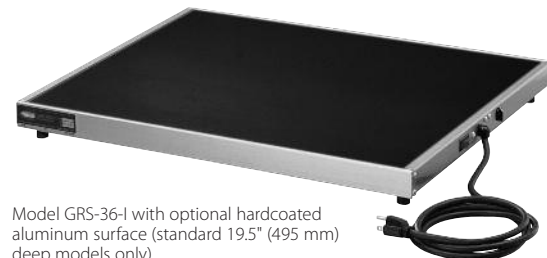
QUALITY

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

- Models feature a thermostatically-controlled heated base to extend the holding times of most food.
- Available in widths from 18" to 72" (457-1829 mm) and depths from 6" to 25.5" (152-648 mm).
- Extruded aluminum base with stainless steel top – hardcoated aluminum surface is optional for the 19.5" (495 mm), 15.5" (394 mm), 21.5" (546 mm), and 23.5" (597mm) deep models
- Optional *Designer* colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper



Model GRS-60-I

Model GRS-36-I with
accessory pan rail and
food pansModel GRS-36-I with optional hardcoated
aluminum surface (standard 19.5" (495 mm)
deep models only)Model GRS-30-I with
optional *Designer* color
and accessory food pans

BLANKET ELEMENTS GUARANTEED AGAINST
BURNOUT AND BREAKAGE FOR ONE YEAR.



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

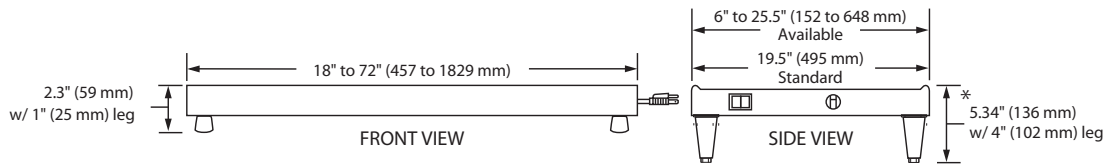
Form No. GRS Spec Sheet

Printed in U.S.A.
January 2012



GLO-RAY® HEATED SHELVES

Models GRS-18, -24, -30, -36, -42, -48, -54, -60, -66, -72



SPECIFICATIONS FOR STANDARD 19.5 (495 mm) DEPTH

Model	Watts	Width	Shipping Weight
GRS-18-I	250	18" (457 mm)	16 lbs. (7 kg)
GRS-24-I	350	24" (610 mm)	20 lbs. (9 kg)
GRS-30-I*	450	30" (762 mm)	25 lbs. (11 kg)
GRS-36-I	550	36" (914 mm)	28 lbs. (13 kg)
GRS-42-I†	600	42" (1067 mm)	32 lbs. (15 kg)
GRS-48-I†	700	48" (1219 mm)	36 lbs. (16 kg)
GRS-54-I†	800	54" (1372 mm)	42 lbs. (19 kg)
GRS-60-I†	900	60" (1524 mm)	44 lbs. (20 kg)
GRS-66-I†	1000	66" (1676 mm)	50 lbs. (23 kg)
GRS-72-I†	1100	72" (1829 mm)	56 lbs. (25 kg)

* Indicates models that accommodate multiple food pans: 30" (762 mm) = 2 pans, 42" (1067 mm) = 3 pans, 54" (1372 mm) = 4 pans, and 66" (1676 mm) = 5 pans.
 † NSF requires units over 36" (914 mm) in width or weighing more than 80 lbs. (36 kg) to be either sealed, or raised on the installation surface with the 4" (102 mm) legs included.

DIMENSIONS

GRS (Standard Depth): Model shown is 18"-72"W x 19.5"D x 2.3"H* (457-1829 x 495 x 59 mm).

* Add 3" (76 mm) to height when using 4" (102 mm) legs.

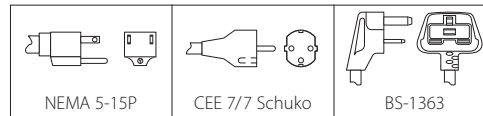
VOLTAGE

120 volts, single phase only, (uses NEMA 5-15P). Export voltages available.

CORD LOCATION

Is on the same end as the switch

PLUG CONFIGURATIONS



GRS Models are available in depths of:

Model	Depths	Model	Depths
A	6" (152 mm)	G	15.75" (400 mm)
B	7.75" (197 mm)	H	17.5" (445 mm)
C	9.75" (248 mm)	I	19.5" (495 mm)
D	12" (305 mm)	J	21.5" (546 mm)
E	13.75" (349 mm)	K	23.5" (597 mm)
F	15.5" (394 mm)	L	25.5" (648 mm)

WATTS

Model	A	B	C	D	E	F	G	H	I	J	K	L
GRS-18-(X)	100	100	125	200	200	200	225	225	250	300	325	350
GRS-24-(X)	125	125	175	250	250	250	300	300	350	375	425	475
GRS-30-(X)	150	150	225	300	300	300	375	375	450	450	525	600
GRS-36-(X)	175	175	275	350	350	350	450	450	550	525	625	725
GRS-42-(X)	225	225	300	450	450	450	525	525	600	675	750	825
GRS-48-(X)	250	250	350	500	500	500	600	600	700	750	850	950
GRS-54-(X)	275	275	400	550	550	550	675	675	800	825	950	1075
GRS-60-(X)	300	300	450	600	600	600	750	750	900	900	1050	1200
GRS-66-(X)	325	325	500	650	650	650	825	825	1000	975	1150	1325
GRS-72-(X)	350	350	550	700	700	700	900	900	1100	1050	1250	1450

OPTIONS (NOT FOR RETROFIT)

- Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, and Antique Copper
- Hardcoated Surface for 15.5" (394 mm), 19.5" (495 mm), 21.5" (546 mm), or 23.5" (597mm) depth models only

ACCESSORIES

- 4" (102 mm) Adjustable Legs (Standard on units over 36" (914 mm) in width)
- Slant Leg Kit (Models 12" (305 mm) deep or deeper)
- Pan Rail (19.5" (495 mm) deep models only)

PRODUCT SPECS

Heated Shelf

The Heated Shelf shall be a Glo-Ray® Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 parts and service assistance (U.S. and Canada only), the Shelf shall be rated at ... watts, ... volts, and be ... inches (millimeters) in overall

width. It shall consist of a thermostatically-controlled heated base and a cord with plug attached.

Accessories shall include 4" (102 mm) adjustable legs, slant leg kit, and pan rail.

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

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**LXe
HOT AND COLD****HOBART****STANDARD FEATURES**

- 32 racks per hour – LXeH
- 34 racks per hour – LXeC
- .74 gallons of water per rack
- Hot water or chemical sanitation units available
- Low chemical alert indicators
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXeH models
- Delime notification with cycle
- Chemical pump “auto-prime”
- Service diagnostics
- Deep drawn stainless steel tank
- Microcomputer, top mounted controls with digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower rinse arms
- Removable stainless steel scrap screen
- Corrosion resistant pump
- Automatic pumped drain
- 17" door opening
- Automatic fill
- Detergent and rinse aid pumps standard (plus sanitizer pump on chemical machine)
- Electric tank heat
- Two dishracks – one peg and one combination type

STANDARD VOLTAGES

- 120/208-240(3W)/60/1 (LXeH model only)
- 120/60/1 (LXeC model only)

OPTIONS AT EXTRA COST

- 208-240(2W)/60/1 (LXeH model only)
- 208-240/60/3 (LXeH model only)

MODELS

- LXeC
- LXeH

ACCESSORIES

- Power cord kits
- Stainless steel base with 6" legs
- 17" stainless steel stand with storage
- External caster kit
- DWT-LXe drain water tempering kit

Specifications, Details and Dimensions on Back.

**LXe HOT AND COLD**

LXeH HOT



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

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others). Pressure gauge not required on pumped rinse machines.

Important: The chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Notes:

- All vertical machine dimensions taken from floor may be increased by 1".
- Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
- A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

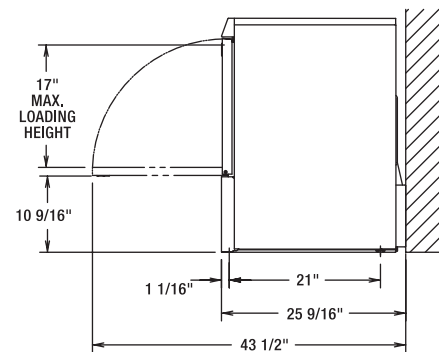
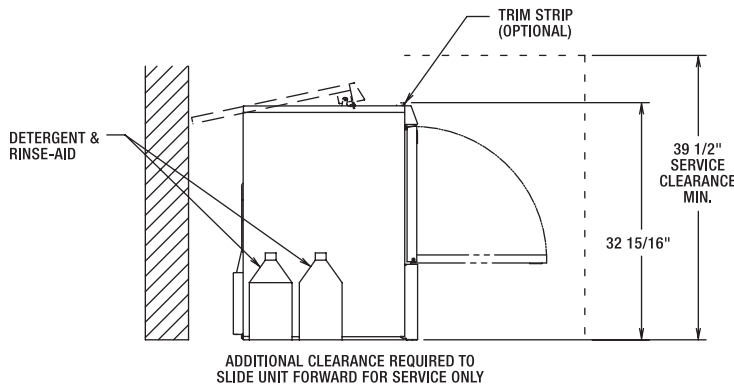
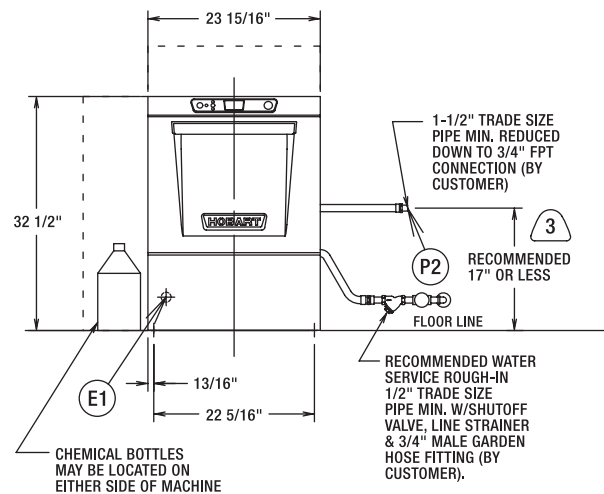
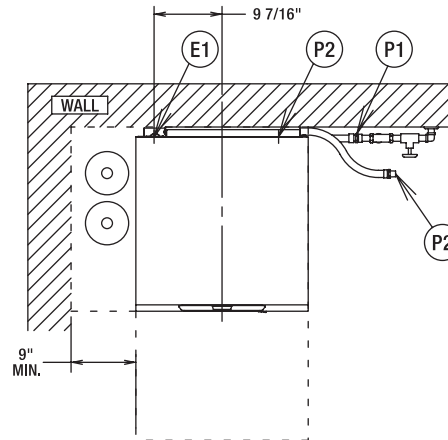
Plumbing notes:

- Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
- Recommended water hardness to be 3 grains or less for best results.
- If drain hose is looped above a sink, the loop must not exceed 38" AFF.

CONNECTION INFORMATION (AFF = ABOVE FINISHED FLOOR)

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 110°F WATER MIN FOR LXeH
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR			SHIPPING WEIGHTS	
MODEL	LATENT	SENSIBLE		LXeH
LXeH	4600	4000	NET WEIGHT OF MACHINE	150 LBS
			DOMESTIC SHIPPING WEIGHT	170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeH	208-240/60/1	30.5	40	40
	120/208-240(3W)/60/1*	30.5	40	40
	208-240/60/3	23.9	30	30
	220-240/50/1	30.5	40	40

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.
* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL, AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

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. Drain and fill line configurations vary, some methods are shown on this drawing.

MODELS:
LXeH
00-947871
REV C



701 S Ridge Avenue, Troy, OH 45374
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**LXeC
COLD**

⚠ WARNING

**Do not premix other chemicals and sodium hypochlorite (liquid bleach).
Mixing may cause hazardous gas to form.**

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others). Pressure gauge not required on pumped rinse machines.

Important: Chemical containers should be placed no higher than 10" above floor.

If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine.

Certain materials including silver plate, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach). See instructional manual.

Notes:

- All vertical machine dimensions taken from floor may be increased by 1".
- Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
- A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

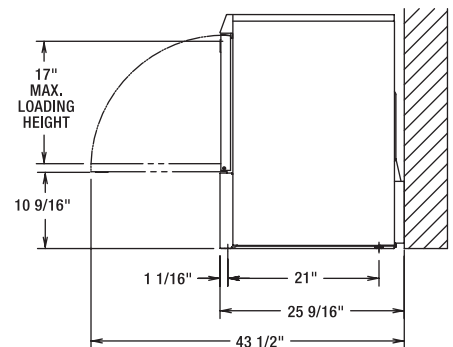
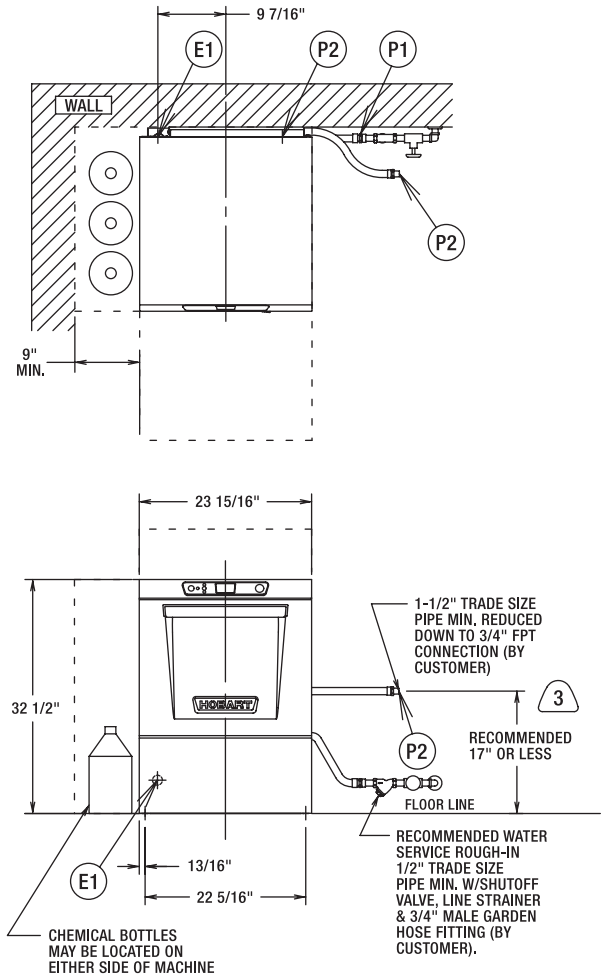
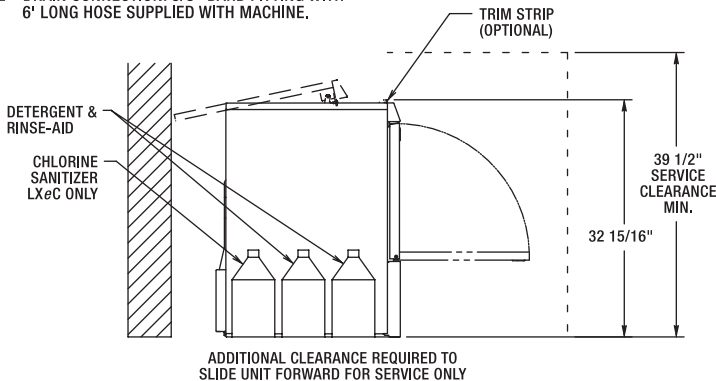
Plumbing notes:

- Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
- Recommended water hardness to be 3 grains or less for best results.
- If drain hose is looped above a sink, the loop must not exceed 38" AFF.

**CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)**

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT; 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 120°F WATER MIN. FOR LXeC, 140°F RECOMMENDED.
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeC	1900	800

SHIPPING WEIGHTS		LXeC
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeC	120/60/1	13.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM. ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

⚠ 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. Drain and fill line configurations vary, some methods are shown on this drawing.

**MODELS:
LXeC
00-947871
REV C**

LXe HOT AND COLD

HOBART

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

SPECIFICATIONS

DESIGN: Front opening, equipped for installation in either freestanding or undercounter-type operations.

CONSTRUCTION: 300 series stainless steel tank, door and top panel.

PUMP: Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 38 gpm.

MOTOR: Single phase, furnished for all electrical specifications. Factory sealed lubrication. Inherent overload protection with auto reset.

WASH AND RINSE CYCLE: Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is closed.

- Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

RINSE PUMP: Powered by a single phase motor, the rinse pump is made of high strength engineered composite material.

RINSE AND SANITATION:

- LXeH:** Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 110°F.
- LXeC:** Sanitation is accomplished by injection of proper amount of sodium hypochlorite solution (liquid bleach) into final rinse water to achieve a minimum of 50PPM sanitizing solution. Injection of sodium hypochlorite is accomplished by a built-in sanitizing chemical pump.

PUMPED DRAIN: Machine automatically drains water through a built-in pump. Maximum 38" drain height permitted.

RACKING: Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

NOTE: Certain materials, including silver, aluminum and pewter are attacked by Sodium Hypochlorite solution in the chemical sanitizing mode of operation.

SPECIFICATIONS: Listed by Underwriters Laboratories Inc. and NSF International.

MACHINE RATINGS	LXeC	LXeH
Racks per Hour Rate	34	32
Dishes per Hour (25 per Rack Avg.)	850	800
Glasses per Hour (36 per Rack Avg.)	1224	1152
Controls	Microcomputer	
Tank Capacity - Gallons	2.9	
Overall Dimensions - H x W x D	32½" x 23 ¹⁵ / ₁₆ " x 25 ⁹ / ₁₆ "	
Cycle Time - Seconds	105	109
Tank Heat	1.8 KW	
Electric Booster Heater	N/A	4.9 KW
Water Usage Per Rack - Gallons	.74	
Drain Design	Pumped	
Door Opening Height	17"	
Detergent Pump	Standard	
Rinse-Aid Pump	Standard	
Sanitizer Pump	Standard	N/A
Chemical Prime (auto prime)	Standard	
Peak Drain Flow - GPM	4.0	
Service Diagnostics	Standard	
70° Rise Sense-A-Temp™ Booster Heater	N/A	Standard
Incoming Water Temperature Required (minimum)	120°	110°

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

THIS ITEM IS: HANGING DISPLAY

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: TRASH CHUTE

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

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MILLWORK

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EXISTING

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N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

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MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

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N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: PREP SINK

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: PAPER TOWEL DISPENSER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:



XPRESS PRE-INSTALLATION CHECKLIST

THIS FORM MUST BE COMPLETED AND SUBMITTED TO CONCORDIA BEFORE INSTALLATION WILL BE SCHEDULED
FAX #425.453.1490 - ATTENTION INSTALLATION COORDINATOR

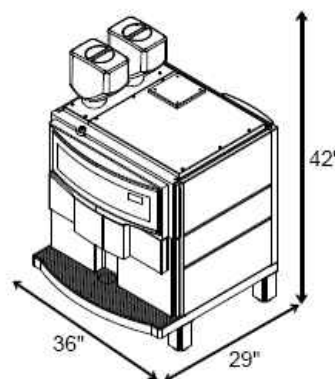
The installation visit includes the following: Set-up, test, calibration and customer training. If more than one visit is required to complete the installation due to unprepared site, return visits will be billable at **\$250.00** each.

Company Name		IF APPLICABLE, PLEASE SUPPLY
Contact Name		Construction Company Name
Site Address		Construction Contact Name
Billing Address		
Phone		Phone
Fax		Fax

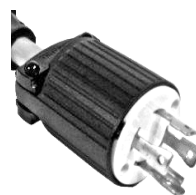
SITE PHYSICAL REQUIREMENTS

<input type="checkbox"/>	<p>LOCATION: The countertop must support at least 300lbs. Minimum countertop space: 36" (92cm) W x 29" (74cm) D x 42" (107cm) H. Actual machine dimensions are smaller, extra space is required for Service Access. Access holes for the drain, water, and flavor hoses must be cut into the countertop. See Access Holes Diagram.</p> <p>For Cabinet Installations: Proper air circulation, ventilation, and accessibility needs must be met. The air going into the machine must not exceed 85°F (29°C). The machine must be moveable. If you are installing in a cabinet or other enclosed space, please contact Concordia prior to installation.</p>
<input type="checkbox"/>	<p>ELECTRICAL: NEMA L14-30R receptacle. Minimum 208VAC on dedicated 30AMP circuit. <u>Must be located within 5 feet of machine.</u></p>
<input type="checkbox"/>	<p>WATER: Cold water source with a female 1/4" or 3/8" tube fitting and shut-off valve. Min. 30psi, Max. 100psi, 25gpm. If your location has a Reverse Osmosis System, a freshwater bypass is required. Water hardness must not exceed 3gpg.</p>
<input type="checkbox"/>	<p>WATER TREATMENT SYSTEM: Space must be available to install water treatment system. <u>Must be located within 5 feet (1.5 meters) of machine.</u> Dimensions: 14" (36cm) W x 6" (16cm) D x 18" (46cm) H. Unit is mounted on the wall.</p>
<input type="checkbox"/>	<p>DRAIN: Connection for a 3/4" (1.9cm) ID drain hose. <u>Must be located within 5 feet (1.5 meters) of machine.</u></p>
<input type="checkbox"/>	<p>AMBIENT AIR TEMPERATURE: The air temperature around the machine must not exceed 85°F (29°C), to ensure the refrigeration unit and the machine operate properly.</p>

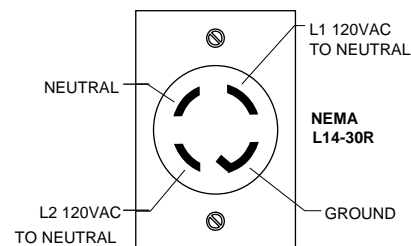
XPRESS INSTALLATION DIMENSIONS



ELECTRICAL



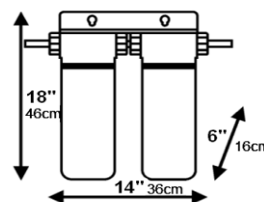
L14-30P



CUSTOMER SUPPLIED CONSUMABLES

<input type="checkbox"/> BEANS	Whole espresso beans (regular and decaf). Minimum 5 lbs each.
<input type="checkbox"/> MILK	Two gallons of milk (e.g.2% and non-fat)
<input type="checkbox"/> CUPS	Two sizes (e.g. 8oz/240mL and 12oz/360mL). Minimum 30 each.

WATER TREATMENT SYSTEM DIMENSIONS



I HAVE READ AND UNDERSTAND THIS DOCUMENT & CONFIRM THESE **REQUIREMENTS HAVE BEEN MET**. Make copy for your records.

Customer Name (Print): _____ Title: _____

Customer Signature: _____ Date: _____



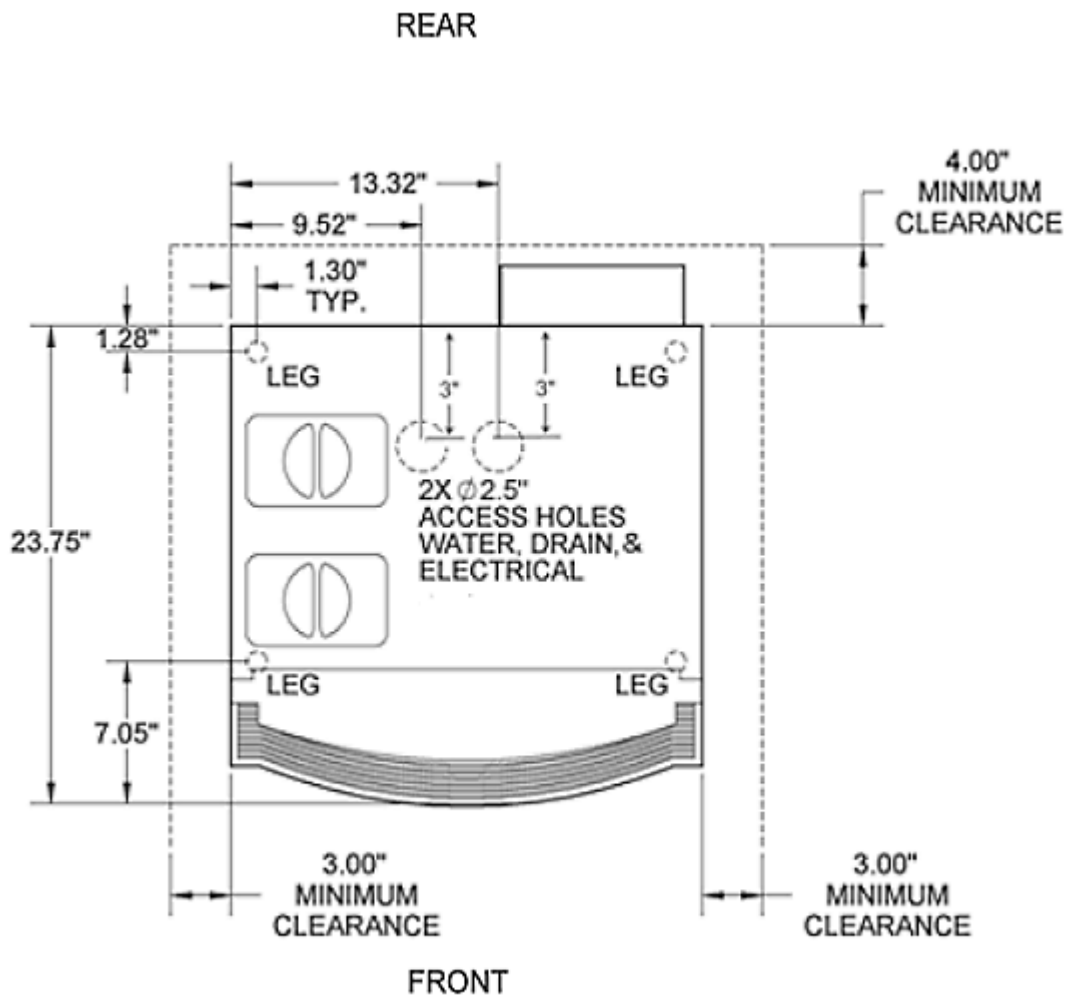
CONCORDIA

COFFEE SYSTEMS

www.concordiacoffee.com

Access Holes Diagram

Connection for a 3/4" (1.9cm) ID drain hose must be located within 5 feet (1.5 meters) of the Concordiabrand machine. The location may require a drain hose access hole be cut in the counter top. This must be completed prior to installation.



WARING® COMMERCIAL HI-POWER BLENDERS

WARING
COMMERCIAL®

X WARING
COMMERCIAL
TREME

Hi-Power Blender Series

Features

- Heavy-duty 3.5 peak input HP motor
- 45,000 RPM (bare motor speed)
- Easy-to-clean electronic membrane keypad with blue backlit LCD screen
- Four reprogrammable beverage stations
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure
- Limited 3 Year Motor and 2 Year Parts and Labor Warranty

MX1500TX -

The Raptor™ -
aggressive, all-purpose, stackable, 64-oz BPA-free copolyester container

MX1500TP -

Stackable 48-oz BPA-free copolyester container

MX1500XS -

Heavy-duty 64-oz stainless steel container

**MX1500TX/MX1500TP/
MX1500XS**

*The
Raptor™*



MX1500TX



MX1500TP



MX1500XS





Xtreme Hi-Power Blender Series



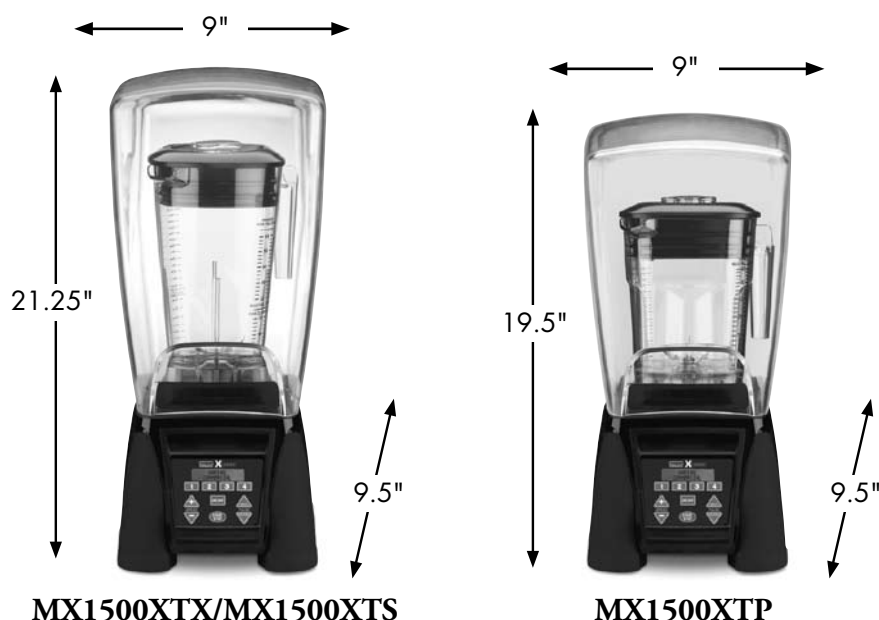
MX1500XTX/MX1500XTP/MX1500XTS

Specifications

Item	Electrical	Listings	RPM (bare motor)	Dimensions (H" x W" x D")	Warranty
MX1500XTX/ MX1500XTS	120 Volt, 13 Amp, 50/60 Hz	ETL,NSF	45,000	21.25"x9"x9.5"	Limited 3 Year Motor and 2 Year Parts and Labor
MX1500XTP	120 Volt, 13 Amp, 50/60 Hz	ETL,NSF	45,000	19.5"x9"x9.5"	Limited 3 Year Motor and 2 Year Parts and Labor

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (Lbs.)	Cubic Feet	UPC Code
Xtreme Hi-Power Blender with The Raptor™ 64 oz. BPA-Free Copolyester Container	MX1500XTX	1	20 lbs.	0.92	040072017032
Xtreme Hi-Power Blender with 48 oz. BPA-Free Copolyester Container	MX1500XTP	1	20 lbs.	0.92	040072006791
Xtreme Hi-Power Blender with 64 oz. Stainless Steel Container	MX1500XTS	1	21 lbs.	0.92	040072006784
48 oz. BPA-Free Copolyester Container	CAC93	1	3.5 lbs.	0.33	040072004575
The Raptor™ 64 oz. BPA-Free Copolyester Container	CAC95	1	3.5 lbs.	0.34	040072015205
64 oz. Stainless Steel Container	CAC90	1	6 lbs.	0.34	040072002359
Sound Enclosure for Xtreme Series 64 oz. Containers	SE1000	1	5.5 lbs.	1.05	040072002366
Sound Enclosure for Xtreme Series 48 oz. Containers	SE500	1	5 lbs.	0.95	040072007668



Waring Commercial • 314 Ella T. Grasso Ave. • Torrington • Connecticut 06790
 Tel. (800) 492-7464 • Fax (860) 496-9008 • www.waringproducts.com • ©2011 Waring

11WC119770
 PG-27721

Glastender®

A family company manufacturing in the USA



BB60-L1-XSH(LR)



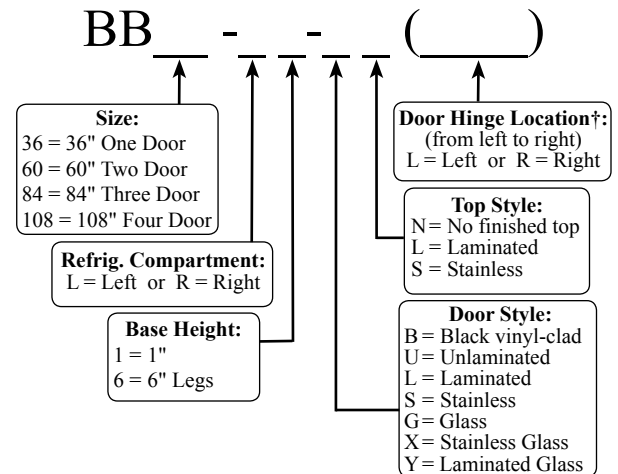
NSF standard 7 listed
for open food storage



Intertek
Conforms to ANSI/UL STD 471
Certified to CSA STD
C22.2 No. 120

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

Back Bar Coolers One, Two, Three and Four Door Self-Contained



† Specify hinge location for each door

Standard Features

- Solid door models meet 2008 energy efficiency standards
- Self-contained
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Galvanized steel sub-top
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Stainless steel die cast handle
- Automatic condensate evaporator
- Leg sockets recessed into base
- 1/2" thick ABS plastic threshold scuff plate
- 180° swinging doors
- Six foot grounded cord and plug (exits at rear)
- Compressor compartment available on left or right side of unit

Specifications

Electrical

- 120V, 1 phase, 60 Hz
- Dedicated 15 amp circuit is required
- Includes a 6 foot grounded cord and plug which exits the back of refrigeration compartment

Refrigeration

- R134a

Operating Range

- 34°F (1°C) to 40°F (4°C)

Plumbing

- Automatic condensate evaporator. No drain connection required

Shelving

- Two adjustable coated shelves and one bottom coated rack per door included

Legs

- 1-5/8" diameter
- Stainless steel bullet feet

Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base and compressor compartment base plate
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

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989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

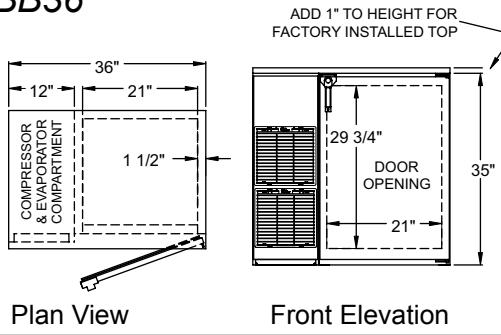
Approval/Notes:

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

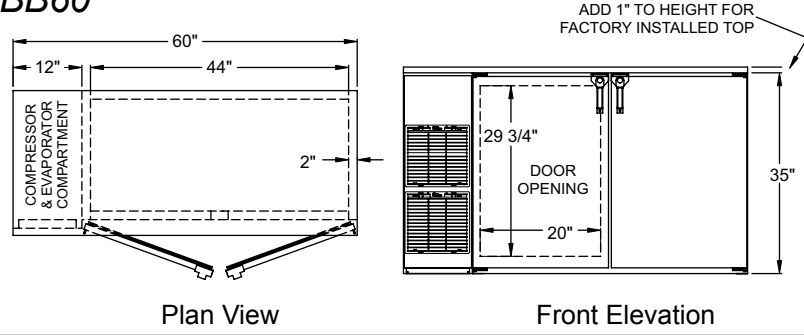
Self-Contained Back Bar Coolers

Dimensional Information

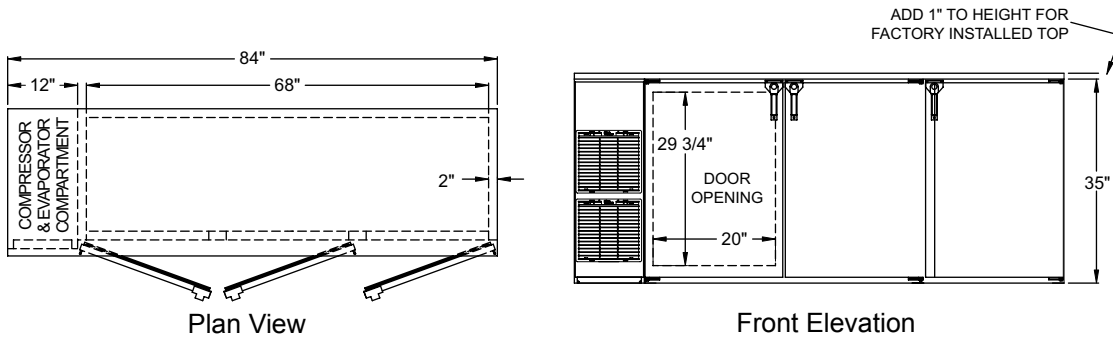
BB36



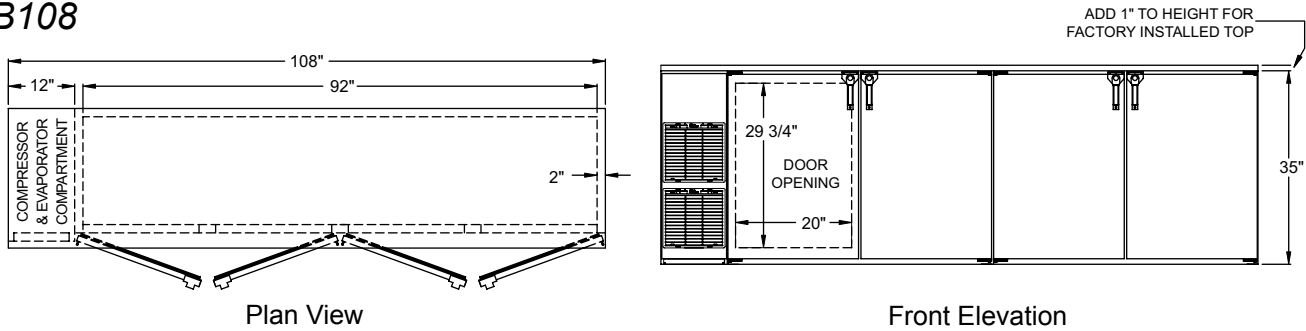
BB60



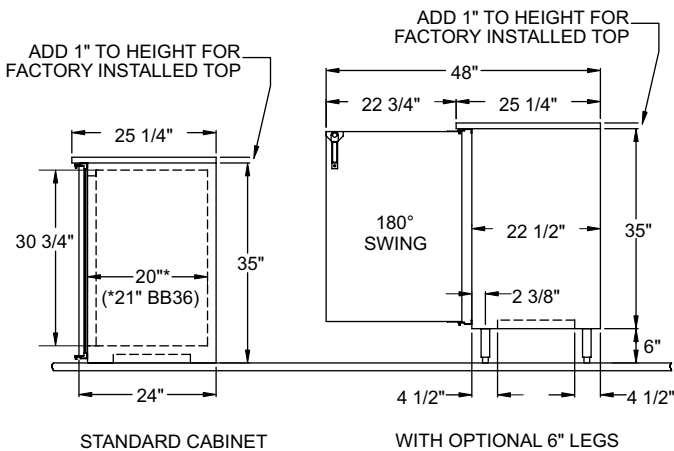
BB84



BB108



Side View All Models



Note: Available with compressor left or right. Compressor left model shown. Use Model Number Key to specify location when ordering.

Model	Capacity: 12 oz. bottle / 1/2 barrels/ 750ml wine bottles	Refrigeration	Voltage	Amps
BB36	7 cases / 1 half barrel/ 66 750ml wine bottles	1/6 H.P. / R134a	120v / 60 Hz / 1 phase	8.2 full load
BB60	15.2 cases / 2 half barrel/ 138 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB84	23.7 cases / 4 half barrels/ 216 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB108	32.2 cases / 5 half barrels/ 294 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load



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CARBONATED & NON-CARBONATED POSTMIX AND PREMIX TOWER DISPENSERS

- Non-electric mechanical operation provides excellent reliability
- Dispense up to 10 carbonated and non carbonated postmix flavors (includes soda & plain water)
- Dispense up to 8 non-carbonated postmix juice flavors (plus plain water)
- Dispense up to 7 carbonated or non carbonated premix flavors (includes soda & plain water)
- Stylish all stainless steel design provides ease of operation
- Ideal for waitress stations, kitchen service areas, homes, portable drink carts, employee break areas, stadium service areas, race car trailers, wherever drinks are served
- Lighted brand announcement identifies your product choice (optional)

Wunder-Bar Dispensing Systems

FEATURES:

- Field convertible at any time from carbonated to non-carbonated or wine or non-carbonated pre-mix. Totally versatile.
- Precision MACHINED dispenser assemblies.
- Precision MACHINED (not molded) diffusers provide BETTER CARBONATION.
- Separate valves for water and syrup provide for ease of service.
- Easier and simpler to service. No glued or cemented connections
- Same high quality as Wunder-Bar Post-Mix and Wine Hydraulic Dispensers.
- "Kwik Klip" retainers hold stainless input fittings. Requires no tools to assemble.
- Large soft push activator buttons are color coded, better spaced, and easy to read.
- Two water meter adjustment screws allow for 2:1 ratio products to be brixed independent from 4:1 or 5:1 ratios. No more sacrificing flow rates to obtain a 2:1 brix! (JUICE TOWERS ONLY)
- INCLUDED: ALL stainless steel hose nipples, (45 and 90 degree also available), 5 feet of braided beverage tubing for each product, drain tube, and all necessary mounting hardware.

ORDERING INFORMATION:

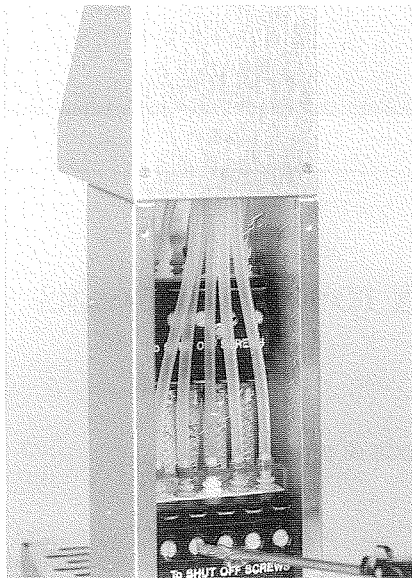
- Specify the number of products, and the mix of carbonated or non-carbonated flavors. [*Example:* water, soda, (5) carbonated flavors, (1) non-carb flavor and (2) wines.]

SPECIFICATIONS:

- 6, 7, 8, 9, or 10 buttons
- Tower assembly dimensions: 16-1/2" high, 3-1/2" X 3-1/2" wide base, (9" deep with drip pan), Nozzle to drip pan: 8-7/8".

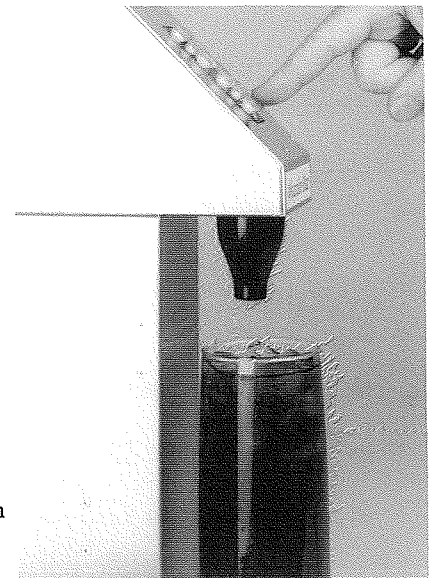
COMPLETE SYSTEMS:

- Available one to four stations.
- Carbonator (14" long x 13-1/2" high x 9" wide).
- 8" x 14" cast aluminum cold plate(s).
- Dual gauge high pressure regulator.
- Six product low pressure regulator assembly.
- Reinforced 1/4" & 3/8" braided tubing.
- All required hose nipples, hex nuts, tees, and fittings.
- Order 3 or 5 gallon product tanks *separately*.



Brixing screws and tube connectors are located in the tower unit. No disassembly is required to pass tubing through bar (or cabinet) access hole! Your custom logo can be placed on lighted sign (optional)

Ergonomic design allows for easy button selection and activation. Buttons face operators line of sight.



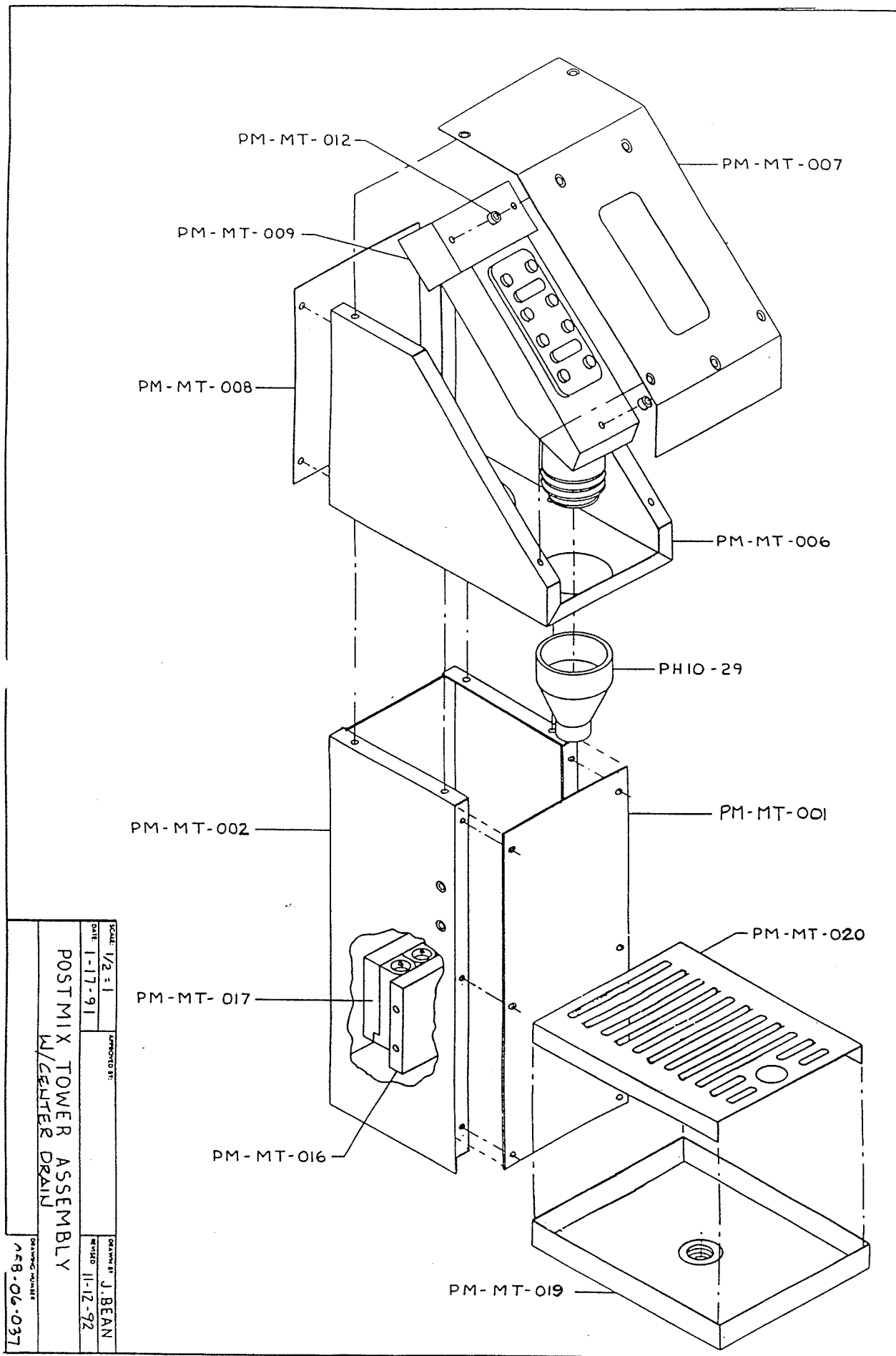
**AUTOMATIC BAR
CONTROLS INC.**

790 Eubanks Drive, Vacaville, CA 95688 (707) 448-5151 FAX: (707) 448-1521

MADE Market - Tier 1 w/options

NEXT STEP DESIGN

“Setting the standards for over a quarter of a century.”



SCALE: 1/2" = 1"	DATE: 1-17-91	DESIGNED BY: J. BEAN
POSTMIX TOWER ASSEMBLY	REVISION: 11-12-92	DRAWING NUMBER: 458-06-037
M/CENTER DRAIN		

Glas tender®



DI-IB24-CP10



DI-IB18



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

Drop-In Ice Bins

DI-IB12, DI-IB18, DI-IB24, DI-IB30,
DI-IB24-CP10, DI-IB30-CP10

Standard Features

- Stainless steel top and interior liner
- ABS plastic breaker strip around ice bin liner: creates 5/16" raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the cover slide easier
- Sliding stainless steel cover
- CFC free foamed-in-place insulation
- Galvanized steel exterior wrap
- 10-1/2" deep liner
- Ten circuit cold plates are optional (add suffix '-CP10' to model number)
- Includes four 1/4-20 x 1-1/2" studs for mounting to countertop
- DI-IB24 and DI-IB30 feature special angle brackets, U-channels, and mounting bolts for ease of installation

Specifications

Drains

- Non-cold plate model: 1-1/2" tailpiece
- Ten circuit cold plate model '-CP10': 3/4" MPT

Cover

- Two piece sliding, stainless steel, included with all models

Cold Plate

- Ten circuit available for DI-IB24 or DI-IB30
- Connection is 5/16" O.D. stainless steel tubing with swaged end

Liner Depth

- 10-1/2"

Ice Capacity

- DI-IB12 - 33 lbs
- DI-IB18 - 50 lbs
- DI-IB24 and DI-IB24-CP10 - 71 lbs
- DI-IB30 and DI-IB30-CP10 - 89 lbs.

Cut-out Dimensions

- Model DI-IB12...17-1/2" by 12-1/2"
- Model DI-IB18...17-1/2" by 18-1/2"
- Model DI-IB24...17-1/2" by 24-1/2"
- Model DI-IB30...17-1/2" by 30-1/2"

Materials

- 22 gauge galvanized steel parts include: exterior wrap and bottom
- 20 gauge stainless steel parts include: top, interior liner, and sliding cover. The reinforced top consists of two layers.

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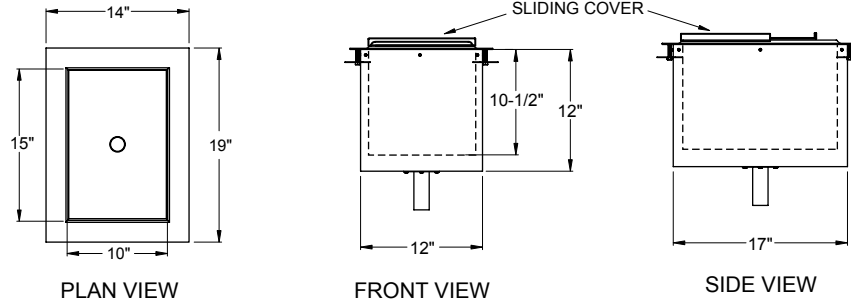
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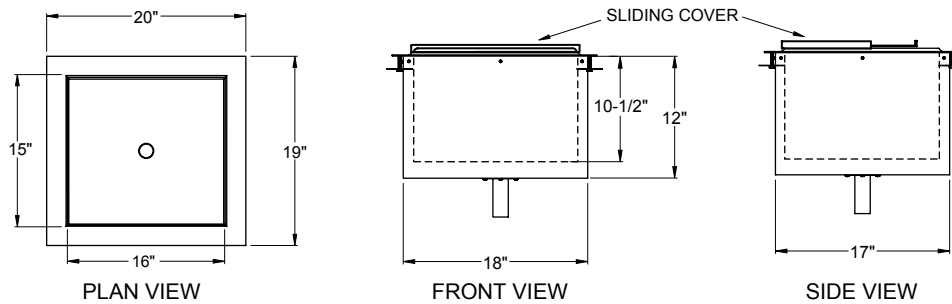
Drop-In Ice Bins

Dimensional Information

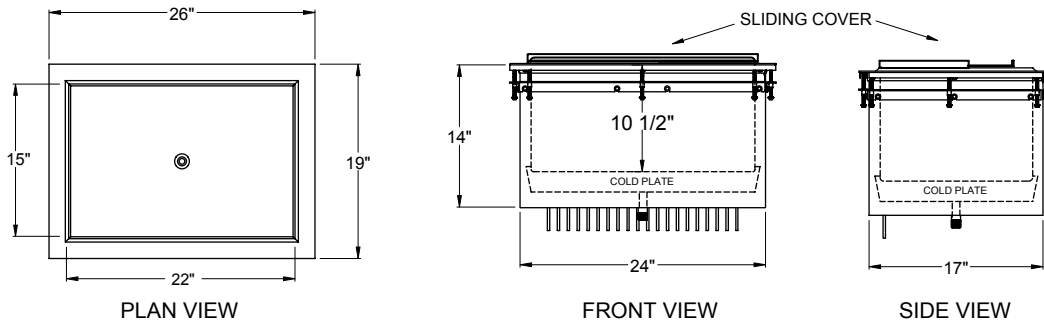
DI-IB12



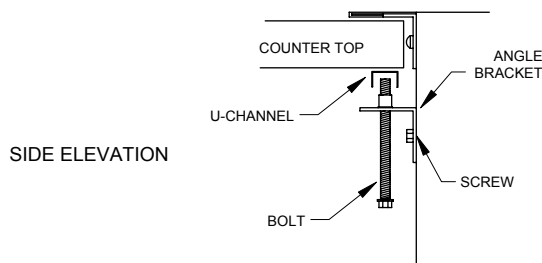
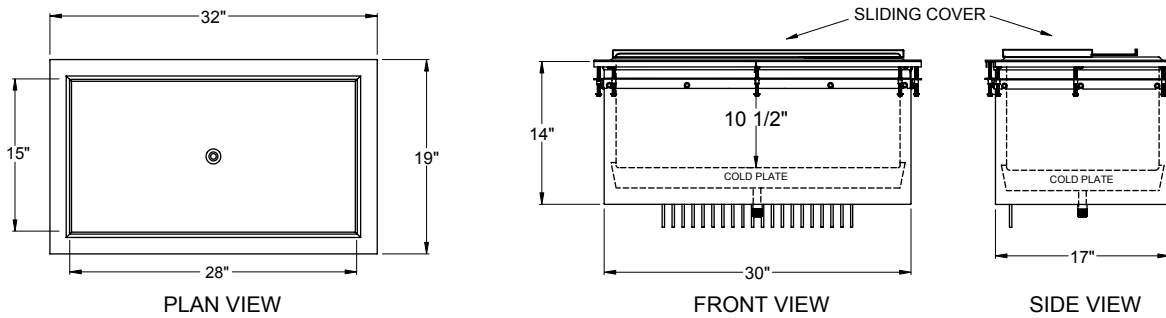
DI-IB18



DI-IB24 or DI-IB24-CP10 (model DI-IB24-CP10 shown below)



DI-IB30 or DI-IB30-CP10 (model DI-IB30-CP10 shown below)



INSTALLATION INSTRUCTIONS (Models DI-IB24 and DI-IB30 only)

1. Remove angle brackets from drop-in ice bin.
2. Place ice bin into appropriate size cut out.
3. Replace angle brackets, firmly tighten screws.
4. Place U-channels on top of bolts.
5. Tighten each bolt evenly along U-channels.
6. Seal as necessary.



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THIS ITEM IS: GRAB-N-GO

SPARE NUMBER

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N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:



Project: _____

Location: _____

Item #: _____ Quantity: _____

Model #: _____

MODEL: AGN 300 CR **REACH-IN: Slimline Reach-in Refrigerators (Glass Door)**



AGN 300 CR

General Strengths

- ✓ **Sanitation.** The interior cabinet is built with rounded corners (extensive radius for easy cleaning). Quick ability to take off shelves and slides for interior cleaning. Each cabinet has a drain at the bottom of the unit. When cleaning the unit make sure the drain hose is routed to a floor drain.
- ✓ **Doors & Drawers.** Self-closing door system with permanent pressure. Stay open feature included when door remains open after 95 degrees. All doors and drawers include triple chamber door gaskets, easy to remove and snap in. Doors are field reversible.
- ✓ **Control systems.** Higher precision in managing temperature settings. Greater ability for the adjustment of temperatures ranges as per the end user's requirement.
- ✓ **100% Tested.** All condenser units are tested 100%, in helium chambers to refrigerant leak detections.
- ✓ **Certified.** Audited and Certified by **INTERTEK** for compliance with UL 471 and NSF 7. AENOR audited and certified by internationally recognized firm. ISO 9001:2008 (Quality); ISO 14001:2004 (Environmental); OSHAS 18001:2007 (Prevention and Worker Safety)
- ✓ **Lighting.** LED lighting in the canopy and cabinet sides reduces the energy consumption by 80% and 90% compared to a traditional bulb. Provides a much better light quality.

MODEL	Dimensions (inches) (mm)			N° Doors	N° Shelves	Ref.	Ref. Weight (Lbs.) (gr.)	Temp. Range (°F) (°C)	Capacity (Cu. Ft.) (L)	Cond. Unit. H.P.	Case Amps 115 V.	Crated Weight (Lbs.) (Kg.)
	W	D	H									
AGN 300 CR	19	27-3/8	83	1	4	R134a	0.55	33°F/38°F	12	1/4	5.0	300
	483	695	2100									

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 - WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE



Infrico USA Corp.
 3325 N.W. 70th Avenue
 Miami, FL 33122-1332
 1.305.777.9599 Office
 1.305.777.9598 Fax

www.infrico.us
 operations@infrico.com
 service@infrico.com
 sales@infrico.com

APPROVALS: AVAILABLE AT:



Project: _____

Location: _____

Item #: _____ Quantity: _____

Model #: _____

MODEL: AGN 300 CR**REACH-IN:
Slimline Reach-in Refrigerators (Glass Door)****STANDARD FEATURES****➤ Exterior**

- AISI 304 Stainless Steel.
- Completely injected compact structure.

➤ Interior

- AISI 304 Stainless Steel.
- Wide rounded corners to aid cleaning.
- LED lighting.
- Internal drain.

➤ Doors

- Self closing with stay open feature.
- Integrated door handles.
- AISI 430 Series Stainless Steel covered hinges.
- Triple chamber snap in door seals for easy removal.
- Thermopane double glass.
- Field Reversible.
- Door lock provided.
- Full-height door opening: 14-3/4"x58-7/8"
(375x1500 mm).

OPTIONAL FEATURES

- ✓ Stainless Steel wire shelf.
- ✓ Set of 6" legs, height adjustable from 5" to 8".
- ✓ Electrical connection is 230V / 1ph / 50 Hz (plug type varies).

➤ Insulation

- High density CFC free Polyurethane foam.

➤ Shelving

- (4) Plastic-coated extra-dense wire shelves per door.
- Set of Stainless Steel rails per shelf included.
- Dimensions WxD: 12-3/4"x20-7/8" (324x530 mm).
- Compatible with 12"x20" (305x508 mm). sheet pans.


➤ Casters

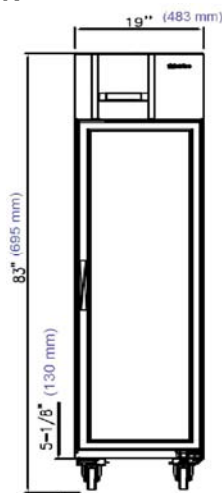
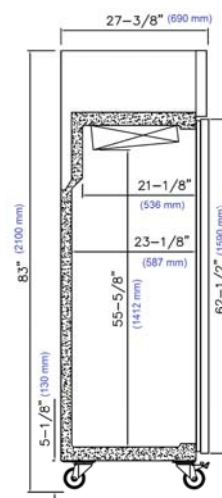
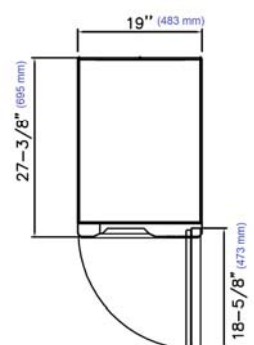
- 4" diameter casters.
- Locks provided on front set.

➤ Refrigeration

- Temperature and defrost regulated by a digital controller.
- Evaporative pan.
- Evaporator coil coated with anti-corrosion material.

➤ Electrical

- Cord and NEMA 5-15P plug. 
- Electrical connection is 115V / 1ph / 60 Hz.

➤ ETL Listed to UL471 Standard and Sanitation classified to NSF7.**PLAN VIEW****ELEVATION****RIGHT VIEW****PLAN VIEW**

ETL LISTED TO UL471 STANDARD AND SANITATION CLASSIFIED TO NSF7 - WE RESERVE THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT PRIOR NOTICE

AUTODESK
REVIT

Infrico USA Corp.
3325 N.W. 70th Avenue
Miami, FL 33122-1332
1.305.777.9599 Office
1.305.777.9598 Fax

www.infrico.us
operations@infrico.com
service@infrico.com
sales@infrico.com

APPROVALS: AVAILABLE AT:

OLYMPUS III AIR SCREEN

PROJECT: _____

ITEM: _____ QUANTITY: _____

MODEL # SCAS-III

SPECIFICATIONS

The Olympus III Air Screen SCAS-III Series is a top-mount, grab and go style refrigerator allowing a lower front deck, which offers additional shelf space. Top header is available with optional illustrated panel section, allowing for unique merchandising signature. The self-contained refrigeration system includes digital controls allowing the unit to engage in minimal defrost cycles. Unit comes standard with exterior laminate finish, 3 adjustable extra deep shelves, T5 fluorescent lights or optional energy efficient LED lighting underneath shelving. Unit also comes standard with laminated top panel and lighted top panel is available as an option.



Available lengths: 36" 48" 60" 72"

Available depths: 32" 29 3/4" with rear doors

Available heights: 91"



STANDARD FEATURES

- DOE 2012 Compliant
- Top Mount Self-Contained Refrigeration
- Top Lighted Header Canopy with Clear Header Panel
- Metal Frame Base Construction
- Standard Grade Laminate Exterior
- Brushed Stainless Steel Interior Ends
- Stainless Steel Perforated Interior Back Panel
- T5 Quick Snap-In Top Canopy Light
- (3) Adjustable Stainless Steel Extra Deep Shelves for Maximum Capacity, with T5 Quick Snap-In Lights
- Removable Stainless Steel Deck Pan with Hemmed Edge to Contain Spills
- Pull Down #23 Econo Frost Night Curtain
- Electronic Digital Control and Defrost Termination
- Red Indicator Light Alerts Operator if Condenser Requires Cleaning
- Digital Temperature Display
- Unique Internal Baffle Design for Compressor Noise Reduction
- Front Air Intake with Top Rear Air Discharge for Zero Clearance
- Easy Slide-Out Condensing Unit
- 8' Cord and Plug
- ETL Listed in Accordance with UL 471 and NSF 7 Standards
- Conforms to NSF STD 7 Type II Refrigeration
- Environmentally Safe Refrigerant
- 1 Year Parts and Labor Warranty
- Floor Drain Required

OPTIONAL FEATURES

- Green Screen
- Remote Refrigeration
- Graphic Top Header (Custom)
- Stainless Steel Exterior Finish
 - #4 #6 #8
- Special Laminates
- Miscellaneous Trim
- Wood Veneers (Stained & Sealed)
- Promolux Lighting (Low UV)
- Energy Efficient LED Lighting
- (4th) Adjustable Stainless Steel Extra Deep Shelf with T5 Quick Snap-In Light (Consult Factory)
- Wire Shelves
 - Brass White Black Chrome
- Mirrored Polished Stainless Steel Shelves (#8 Finish)
- Gravity Feed Shelving
- U Shape Front Shelf Merchandiser
- Adjustable Legs (Consult Factory)
- Powder Coated Interior Back Panel and Hardware
 - Black White Custom Color
- Mirrored Polished Stainless Steel Interior Ends (#8 Finish)
- Mirrored Polished Stainless Steel Perforated Interior Back Panel (#8 Finish)
- Finished Back with Black Air Grill
- Stainless Steel Louvered Air Grill
- Solid Insulated Rear Sliding Doors
- See-Through Insulated Rear Sliding Doors
- Insulated Glass Vision End Panels
- Removable Locking Security Panels
- Roll Down Locking Security Cover
- Tie-In Strips for Interconnection of Units
- Thermometer
- 5 Year Compressor Warranty
- Separate Front Fitting Chip / Merchandiser Rack (Consult Factory for Sizes)

CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 www.rpiindustries.com

220 ROUTE 70, MEDFORD, NJ 08055

MADE Market - Tier 1 w/options



RPI INDUSTRIES, INC. v1.13

NEXT STEP DESIGN

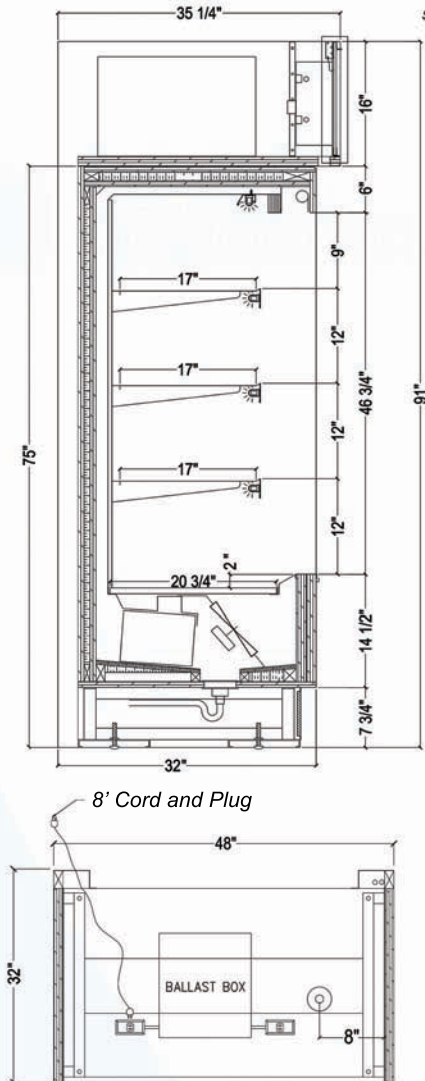
OLYMPUS III AIR SCREEN

PROJECT: _____

TOLL FREE: 800-525-3692

MODEL # SCAS-III

NOTE: A minimum of 18" clearance needed above unit for air discharge for self contained units.



SELF - CONTAINED

MODEL	L	D	H	HP	VOLT	AMP	PLUG	WT	REFRIG.
SCAS36R-III*	36	32	91	1/2	115	13.1	5-20P	675	134A
SCAS48R-III	48	32	91	3/4	115/208-230 4 wire	12.0	L14-30P	900	404A
SCAS60R-III	60	32	91	1 1/4	115/208-230 4 wire	13.2	L14-30P	1020	404A
SCAS72R-III	72	32	91	1 1/4	115/208-230 4 wire	13.6	L14-30P	1150	404A

REMOTE - REFRIGERATED

MODEL	BTU @ 20° F	VOLT	AMP	PLUG	WT	REFRIG.
SCAS36R-III-RR	4140	115	1.6	5-15P	625	Verify
SCAS48R-III-RR	7470	115	2.3	5-15P	800	Verify
SCAS60R-III-RR	9960	115	2.7	5-15P	920	Verify
SCAS72R-III-RR	9960	115	3.0	5-15P	1050	Verify

GLYCOL

MODEL	BTU @ 20° F	VOLT	AMP	PLUG	WT	GPM	REFRIG.
SCAS36R-III-RR-GL	4140	115	1.6	5-15P	625	1.0	GLYCOL
SCAS48R-III-RR-GL	7470	115	2.3	5-15P	800	2.0	GLYCOL
SCAS60R-III-RR-GL	9960	115	2.7	5-20P	920	2.5	GLYCOL
SCAS72R-III-RR-GL	9960	115	3.0	5-20P	1050	2.5	GLYCOL



Conforms to UL Standard 471,
and NSF Standard 7; Certified
To CSA Standard C22.2 No.120



Electrical & Plumbing locations

UNIT SHIPPED IN TWO PIECES.

TOP MOUNT REFRIGERATION SHIPPED SEPARATE FROM AIR SCREEN. FIELD INSTALLATION REQUIRED FOR REFRIGERATION.

RPI refrigerated merchandisers configured for sale for use in the United States meet or surpass the requirements of the DOE 2012 energy efficiency standards

* The 36" Unit requires 2 circuits if Evaporator Pan is needed

1. All Self-Contained, Remote and Glycol Units must be run to a floor drain at time of installation.
2. Refrigeration System is designed so air will flow front to rear. Unobstructed air flow must be maintained to ensure unit performance and maintain warranty.
3. The SCAS-III merchandiser is designed for use in stores where ambient temperatures and humidity do not exceed 80 Degrees Fahrenheit and 60% R.H. Locate away from direct sunlight, rapid air currents and extreme temperature changes. Exposure to air currents from ceiling fans, air conditioning diffusers, ovens, etc. will disrupt the case air curtain and refrigerated zone. Refrigerated Displays are designed to maintain pre-chilled products. Adding or loading warm products above 41 Degrees Fahrenheit can affect the temperature in the entire cabinet. Any adverse field conditions stated above will void warranty.

RPI in line with its policy to continually improve its products reserves the right to change materials and specifications without notice.

CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 www.rpiindustries.com

220 ROUTE 70, MEDFORD, NJ 08055

MADE Market - Tier 1 w/options

RPI INDUSTRIES, INC. v1.13
NEXT STEP DESIGN



SCFU386

24.0" x 23.38" x 20.63" (H x W x D)

Countertop impulse freezer with self-closing door;
replaces SCFU385

Highlights:

Commercially listed for use in foodservice establishments

Self-closing door is ideal for busy commercial settings

Glass door offers full display to boost impulse sales

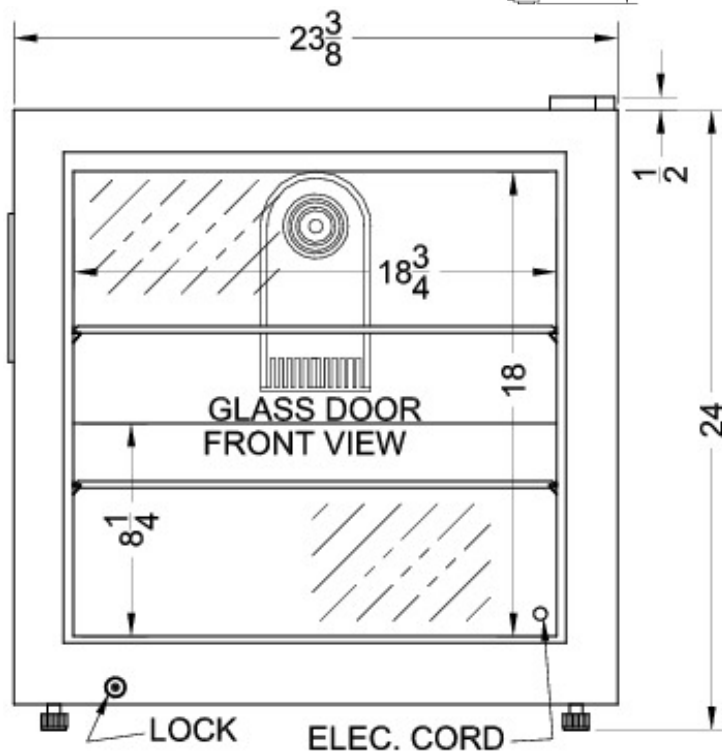
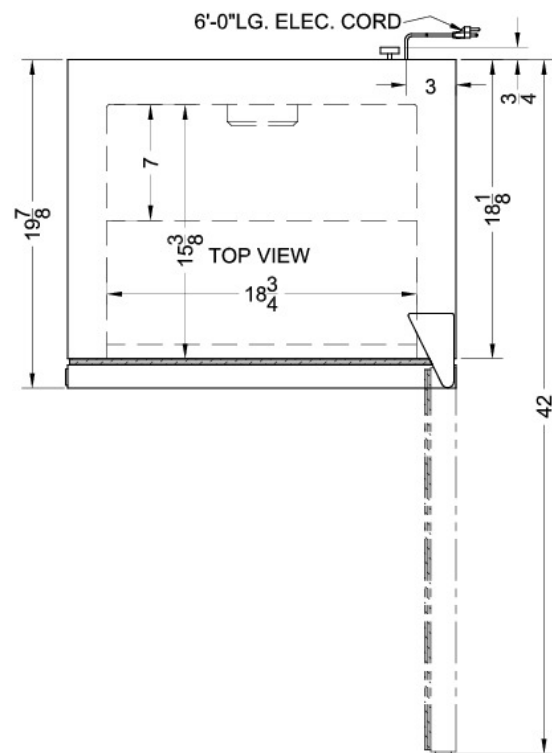
Factory installed lock provides security you can count on



Commercially approved	ETL-S listed to NSF standards for commercial use
Factory installed lock	Keyed security for a secure interior
Self-closing door	Ideal for busy commercial settings, where customers and staff don't always have the chance to ensure the door is closed
LED lighting	Switchable light illuminates whole interior
Glass door	Provides a full display of stored contents
Removable shelves	Two wire shelves included
Adjustable thermostat	Rear mounted to prevent accidental adjustments
Manual defrost	Efficient performance with reliable temperature stability
100% CFC Free	Environmentally friendly design with no ozone-damaging chemicals

Specifications:

Height	24.0"
Width	23.38"
Depth	20.63"
Capacity	2.0 cu.ft.
Interior Height 1	18.0"
Interior Width 1	18.75"
Interior Depth 1	15.38"
Comp Step Height	8.25"
Comp Step Width	18.75"
Comp Step Depth	7.0"
Shipping Weight	95.0 lbs.
Weight	83.0 lbs.
US Electrical Safety	ETL
Canadian Electrical Safety	ETL-C
Amps	4.0
Voltage/Frequency	115 V AC/60 Hz
Reversible	No
Door Swing	RHD
Shelf Quantity	2
Adjustable Shelf	true
Shelf Type	Wire
Defrost Type	Manual
Depth with door at 90°	42.0"
Height to Hinge Cap	24.5"
Light	true
Fan Type	Interior
Thermostat Type	Dial
Freon Oz	3.18
Low Side PSI	90.0
Freon Type	R134a
High Side PSI	280.0
Parts/Labor Warranty	1 Year
Compressor Warranty	5 Years
Sanitation	ETL-S



Summit Appliance Division, Felix Storch, Inc.
 770 Garrison Ave • Bronx, NY 10474
 Phone: 718-893-3900 • Fax: 718-842-3093
 Email: info@summitappliance.com

THIS ITEM IS: POS-CASH REGISTER

- SPARE NUMBER
- MILLWORK
- CUSTOM FABRICATED/NSF
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED

N.I.K.E.C. BY:

- OWNER
- SUPPLIER / VENDOR
- OTHERS

REMARKS:

THIS ITEM IS: POS-PRINTER

- SPARE NUMBER
- MILLWORK
- CUSTOM FABRICATED/NSF
- EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

Sentry™ One-Size-Fits-All Cup Dispensers



New Sentry™ Adjustable Cup Dispensers combine precise “one-size-fits-all” dispensing with no “wear parts” to replace and smart sanitation features.

- **SIMPLE:** ‘set it and forget it’ operation provides easy and exact adjustment (even with cups loaded), while attractive trim ring prevents customer tampering.
- **PREVENTS CUP DAMAGE:** Adjustable Smart Levers™ are engineered with a revolutionary design that prevents marring of cups, while providing smooth, one-at-a-time dispensing. Smart Lever™ angled construction also prevents damage to cups while loading.
- **PREVENTS CONTAMINATION:** Innovative Contamination Guard prevents debris from entering dispenser and Food Safety Blue transparent tube allows for fast cleanliness check.



SIMPLE ADJUSTMENT FOR ANY CUP

paper, foam or plastic; 8-44 oz.



INNOVATIVE CONTAMINATION GUARD

prevents debris from entering dispenser.



FOOD SAFETY BLUE TRANSPARENT TUBE

allows for a fast cleanliness check.

patent pending

A) Sentry™ One-Size-Fits-All Cup Dispenser

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C5450C	8-44oz (236-1301ml)	3 ¹ / ₈ "-4 ⁵ / ₈ " (79-117mm)	23 ³ / ₄ " (603mm)	1 3.5lbs(1.6kgs)

SURFACE MOUNT MODEL

C5450SM	8-44oz (236-1301ml)	3 ¹ / ₈ "-4 ⁵ / ₈ " (79-117mm)	23 ³ / ₄ " (603mm)	1 3.5lbs(1.6kgs)
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Construction: Tube: high-impact plastic; Wire form: 6-gauge plated wire

A



C5450C
COUNTER HOLE DIAMETER

FOR MULTIPLE IN-COUNTER UNITS
leave a 7¹/₄" (184mm) space between each

B) Sentry™ Beverage Center Cabinets

ITEM NUMBER	DISPENSER INCLUDES	DIMENSIONS	CASE PACK/WEIGHT
DIMENSION™ BEVERAGE CABINETS			
C2952BK	(2) C5450C black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 23"d (384h x 197w x 584d mm)	1 16.5lbs(7.5kgs)
C2953BK	(3) C5450C black trim rings	22 ³ / ₈ "h x 7 ³ / ₄ "w x 23"d (568h x 197w x 584d mm)	1 22.5lbs(10.2kgs)

STAINLESS STEEL BEVERAGE CABINETS

C2852	(2) C5450C	16"h x 8"w x 24"d (406h x 203w x 610d mm)	1 21lbs(9.5kgs)
C2853	(3) C5450C	24 ¹ / ₄ "h x 8"w x 24"d (616h x 203w x 610d mm)	1 29.8lbs(13.5kgs)
C2854	(4) C5450C	30 ¹ / ₄ "h x 8"w x 24"d (768h x 203w x 610d mm)	1 38.3lbs(17.4kgs)

Construction: Dimension™: Black polystyrene
Stainless Steel: 22 gauge 304 stainless

B



C2853
(Stainless Steel)

C2953BK
(Dimension™)



DON'T DO THIS!

Sentry™ Cup Dispensers will not damage cup edges - preventing leaks and spills.

C) Sentry™ Dimension™ Beverage & Lid Cabinets

ITEM NUMBER	DISPENSER INCLUDES	DIMENSIONS	CASE PACK/WEIGHT
BEVERAGE, LID & STRAW CABINET			
L22CS2951BK	(1) C5450C (1) L2200C (1) straw compartment black trim rings	22 ³ / ₈ "h x 7 ³ / ₄ "w x 25"d (568h x 197w x 635d mm)	1 20.4lbs(9.3kgs)

BEVERAGE & LID CABINETS

L22C2951BK	(1) C5450C; (1) L2200C; black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 25"d (384h x 197w x 635d mm)	1 15.0lbs(6.8kgs)
L24C2951BK	(1) C5450C; (1) L2400C; black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 25"d (384h x 197w x 635d mm)	1 15.0lbs(6.8kgs)

Construction: Black polystyrene

C



L22CS2951BK
(cup, lid & straw)

L24C2951BK
(cup & lid)

EZ-Fit® Cup Dispensers



EZ-Fit® Cup Dispensers utilize a patented dispensing system which allows you to easily change cup sizes without having to change dispensers or sacrifice dispensing function.

- Each EZ-Fit® Dispenser includes a gasket pack to handle a large range of sizes.
- Available as counter mount, surface mount or box system.

See page 17 for the New EZ-Fit® Lid Dispenser



SEE A DEMO NOW
www.sanjamar.com/ezfit



5 3/8"
146mm
C2410C
COUNTER HOLE
DIAMETER



Also available with black gaskets.



4 1/8"
128mm
C2210C
COUNTER HOLE
DIAMETER



6 1/8"
168mm
C2510C
COUNTER HOLE
DIAMETER



3 1/4"
83mm
C2010C
COUNTER HOLE
DIAMETER



EZ-Fit® Metal Finish Rings

EZ-Fit® metal finish rings upgrade the look of any EZ-Fit® dispenser.

ITEM NUMBER: C22XC (for C2210C)
 C24XC (for C2410C)

D) One-Size-Fits-All EZ-Fit®

Patented EZ-Fit® cup dispenser design effortlessly accommodates any size of disposable cup. The One-Size-Fits-All EZ-Fit® gasket design works with paper, plastic and foam beverage cups. One-Size-Fits-All EZ-Fit® can be mounted vertically or horizontally to work most efficiently with your application.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2410C	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4lbs(1.8kgs)
C2410C18	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	18" (457mm)	1 3lbs(1.4kgs)
C2410CBK (Black Gasket)	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4lbs(1.8kgs)

Construction: High-impact plastic

E) Euro EZ-Fit®

The Euro EZ-Fit® offers the benefits of the one-size-fits-all EZ-Fit® in a smaller, more compact footprint. Euro EZ-Fit® can be mounted vertically or horizontally.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2210C	6-24oz (178-710ml)	2 7/8"-3 11/16" (73-94mm)	23 1/2" (597mm)	1 3lbs(1.4kgs)
C2210C18	6-24oz (178-710ml)	2 7/8"-3 11/16" (73-94mm)	18" (457mm)	1 2.3lbs(1.04kgs)

Construction: High-impact plastic

F) Large Deli Cup EZ-Fit®

Large Deli Cup EZ-Fit® dispenser uses a self-adjusting gasket to handle large paper, plastic and foam bowls and containers used for soups and salads.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2510C	32-64oz (950-1890ml)	4 3/16"-5 1/4" (106-133mm)	22 1/2" (572mm)	1 4lbs(1.8kgs)

Construction: High-impact plastic

G) Portion Cup EZ-Fit®

EZ-Fit® Portion Cup dispenser effortlessly accommodates any size paper or plastic disposable portion cups. Holds approximately 125 cups.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2010C	1/2-2 1/2oz (15-70ml)	1 1/2"-2 5/16" (38-59mm)	16" (406mm)	1 1.5lbs(0.68kg)

Construction: High-impact plastic

H) Surface Mount EZ-Fit®

Patented EZ-Fit® cup dispensers are also offered in an under the countertop or wall mount design. The Surface Mount EZ-Fit® comes in two different sizes and dispenses paper, plastic and foam cups.

- Simple innovative design allows for easy mounting to wall or under countertop.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2210SM	6-24oz (177-710ml)	2 7/8"-3 11/16" (73-94mm)	18" (457mm)	1 3.6lbs(1.6kgs)
C2410SM	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4.7lbs(2.1kgs)

Construction: Tube: high-impact plastic; Wire form: 6-gauge plated wire

THIS ITEM IS: PREP COUNTER, REFRIG.

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: TICKET RAIL

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

Spring USA®



Project: _____

Item #: _____ Quantity: _____

Model #: _____

MAX INDUCTION™

Built-In Induction Range

Order Guide:

Model #	Voltage	Peak Power	Plug Type
SM-181R	110-120	1800 Watts	NEMA 5-15 6' Cord
SM-261R	208-240	2600 Watts	NEMA 6-20 6' Cord
SM-263R	220-240	2600 Watts	CEE 7/7 16 A Schuko Plug 1.8 m Cord
SM-263RU	220-240	2600 Watts	BS 1363 13A U.K. Plug 1.8 m Cord

Short Form Specification:

Unit to be a Spring USA **MAX Induction™** SM-_____ (Specify 181, 261 or 263) Model, Built-In, Flush Mountable Induction Heating Unit, with installation-ready modular flanged base and 5 mm thick tempered glass hot top, with (optional) mounting frame bracket; and separate control panel with 43" (1.1 m) cable. Featuring SmartScan™ technology, with voltage, pan size recognition, choice of power or temperature mode, ferrous pan recognition, large, LED power/temp display, plus all the features listed below.

Construction & Performance Features:

- Sealed induction base with flanged cooking surface, for easy drop-in mounting
- Separate control panel with 43" (1.1 m) cable for easy mounting
- Rugged 5 mm thick, easy to clean, tempered, smoke-black glass cook top
- Mounting Frame Bracket
- 100% Silicon rubber protective top seal
- 110-Volt model has 1800-watts of power, the Industry's Highest
- Choice of cooking to: Power Level 1-20 or temperature settings of 110° - 400°
- 6' Power cord with standard plug (US Models)

- **SM-181R (110-120 Volt/US)**
- **SM-261R (208-240 Volt/US)**
- **SM-263R (220-240 Volt/International)**
- **SM-263RU (220-240 Volt/UK)**

Simple, Solid State Controls With:

- Power ON/OFF Heavy Duty, Knurled Knob
- Power ON/Pan Present Indicator Lights
- Simple Knob-Set Thermostat Control
- Digital LED Display Of:
 - Power Level from 1-20 [Cook Mode]
 - Temperature: 110°- 400° F [Temp Mode] (43°C - 204°C)
- Cook/Temp Mode Touch Pad
- Over/Under Voltage Protection Standard
- Tempered, Smoke Black Glass Control Panel Overlay

Standard Warranty:

- One Year, Parts & Labor

Agency Listings:

- FCC
- ETL
- ETL-Sanitation to NSF-4
- CETL

Available Accessories/Alternate Configurations:

- Universal flush mounting flange/adaptor plate [PN: AP1826]
- Induction-Ready Pans [Spring USA Catalog]
- AF350 Under-Counter Air Filter Ranges [See Spec.SIR-7]
- Built-In, (Hold-Only) Induction Ranges [See Spec.SIR-3]
- Countertop, Portable Induction Ranges [See Spec.SIR-1]
- Countertop (Hold-Only) Induction Hot Plate [Spec.SIR-2]
- Mobile & Custom Configurations [Contact Spring USA]

127 Ambassador Drive, Suite 147 • Naperville, IL 60540 • Phone (800) 535-8974 • Fax (630) 527-8677

www.springusa.com

Mar 2011



Project: _____

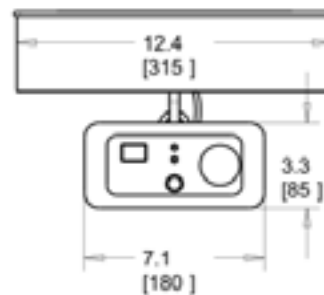
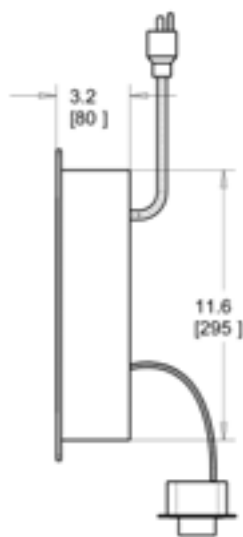
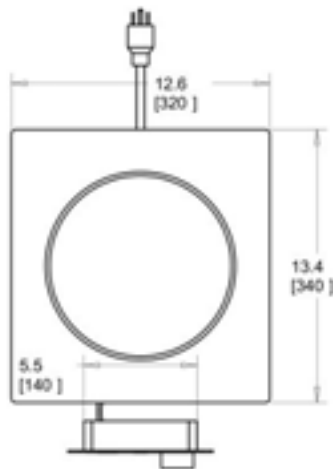
Item #: _____ Quantity: _____

Model #: _____

Built-In Induction Range

Model:

- SM-181R (110 Volt/US)
- SM-261R (208-240 Volt/US)
- SM-263R (220-240 Volt/Int'l)
- SM-263RU (220/240 Volt/UK)



Range Glass Cut Out
13.5" L x 12.625" W
342 mm L x 322 mm W

Control Panel Cutout
5.75" L x 2.71" W
146 mm L x 69 mm W

[EC] Electric Requirements:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug
SM-181R	110-120	1	50-60	1800	15	NEMA 5-15P
SM-261R	208-240	1	50-60	2600	11.8	NEMA 6-20P
SM-263R	220-240	1	50-60	2600	10.8	CEE 7/7 16 A Schuko Plug
SM-263RU	220-240	1	50-60	2600	10.8	BS 1363 13 A UK Plug

Key Dimensions & Shipping Information:

Model	Unit Width	Unit Length	Unit Height	Shipping Weight *	Single Unit Shipping Carton *		
					Width	Length	Height
SM-181R	12.6"	13.4"	3.20"	13 lbs.	15-1/2"	18"	4-1/2"
SM-261R	12.6"	13.4"	3.20"	13 lbs.	16"	19-1/2"	5-1/2"
SM-263R	320 mm	340 mm	80 mm	5.8 kg.	406 mm	495 mm	140 mm
SM-263RU	320 mm	340 mm	80 mm	5.8 kg	406 mm	495 mm	140 mm

* SM-181R Two Unit Case Pack: Weight = 29 lbs. (13.1 kg); Length = 22" (559 mm); Width = 19" (483 mm); Height = 16" (406 mm)

* SM-261& 3R(U) Two Unit Case Pack: Weight = 33 lbs. (14.9 kg); Length = 25" (635 mm); Width = 23" (584 mm); Height = 18" (457 mm)

Notes & Conditions:

This induction range must be flush mounted (by others) in a heat resistant countertop 2" (51 mm thick maximum) or base cabinet with the control module mounted vertically on the front of that enclosure [See cutout dimensions above]. For optimum performance, allow 4" (102 mm) clearance from front and sides; and 7" (178 mm) below unit for good air circulation. **Cabinet ventilation must be provided.** The inside temperature of the cabinet must not exceed 90°F / 32°C. Actual range temperature may vary due to a number of variables, such as ambient temperature in the immediate surrounding area, content and volume of food being heated or cooked, and whether or not you are using a lid on the serving vessel. For maintenance instructions, refer to your Installation & Operation Manual.

This induction range requires use of ferrous metal, induction-ready cookware.



127 Ambassador Drive, Suite 147 • Naperville, IL 60540 • Phone (800) 535-8974 • Fax (630) 527-8677

www.springusa.com

Mar 2011

Project: _____
 Item #: _____ Quantity: _____
 Model #: _____



Model AF350

Downdraft Air Filter System

Undercounter Downdraft Air Filter System

**For Induction Use With MAX Induction™ Only*

Model: AF350

This Air Filtration System is designed exclusively for use for built-in installations with induction heat sources and cannot be used as a stand alone device.

Any other use voids the warranty and does not comply with UL standards of operation.

Under no circumstances should this unit be used with other heating devices. To do so can create a fire hazard.

Order Guide:

Induction Ranges	No. AF350 Filters	Induction Ranges	No. AF350 Filters
1	1	5	3
2	1	6	3
3	2	7	4
4	2	8	4

Short Form Specification:

Unit to be a Spring USA Model: AF350 Downdraft Air Filter System designed for custom, in-cabinet or under-counter installation (by others) for mobile MAX Induction™ Range(s). Unit has an attractive, counter-level downdraft capture baffle, high efficiency triple filter system, including washable pre-filter, replaceable primary rigid cell filter and carbon filter; plus all the construction and filtration performance features listed.

Construction Features:

- Modular 18-gauge painted enclosure, designed for easy under-counter installation
- Quiet running 350 watt blower
- Drawer slides with stainless steel support tray for easier filter access
- Attractive, flared, stainless steel, counter-level downdraft capture flue with removable stainless steel filter cap
- Removable, galvanized baffle pre-filter [washable]
- High-efficiency, primary rigid-cell filter [replaceable]
- Carbon absorption, ring-panel final filter [replaceable]
- Power On-Off switch with indicator light [lower left]
- Single-point power connection via NEMA 5-15P plug

Air Filtration System Performance:

Blower: Rated at 350 CFM at 5" E.S.P.; 240 CFM at 2" E.S.P.

Nominal Air Velocity: 3000 FPM at intake hood opening

Noise Level: 64 dBA at 6', with clean filters

ASHRAE 52 Capture: 95% Dust Spot Efficiency

MERV No. 14 Capture: 98.8% of 3-10 micron particles or 96.7% of 1-3 micron particulate

Standard Warranty:

One Year, Parts & Labor (Excluding Filters)

Agency Listings:

UL-Sanitation to NSF-4

ANSI/NSF No. 2

CETL Approved

Available Options/Accessories:

Stainless countertop trim piece (finishes countertop penetration)

Replacement High Efficiency Primary Filter (Item # AF98710)

Replacement Carbon Final Filter (Item # AF98711)

Replacement Galvanized Baffle Filter (Item # AF9879)

Project: _____

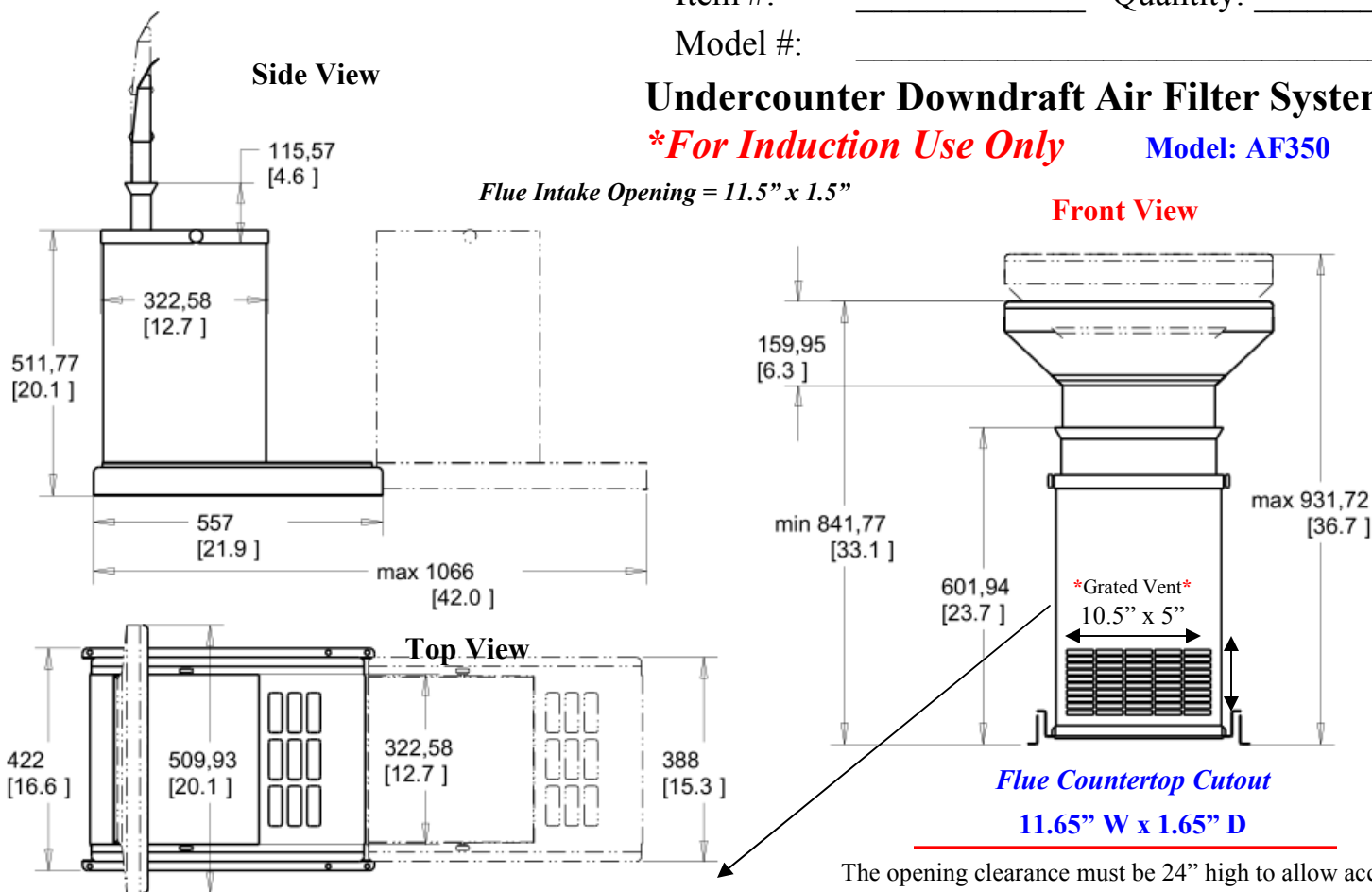
Item #: _____ Quantity: _____

Model #: _____

Undercounter Downdraft Air Filter System

**For Induction Use Only*

Model: AF350



A minimum cabinet opening of 55 square inches (or 10.5" x 5") must be made to allow the filtered air to escape from the cabinet cavity.

The opening clearance must be 24" high to allow access to the AF350 Unit. This is needed to pull the unit forward for removal of the cap, enabling access to the filter array for servicing.

The filter intake must be installed 2.5" to 4" from the far edge of the induction range(s), with the filter located in the cabinet beneath the ranges. When used with two induction ranges, the filter intake should be centered behind the ranges.

[EC] Electric Requirements [Each Unit]:

Model	Voltage	Phase	Hertz	Watts	Amps	Plug*	Receptacle
AF350	110-120 AC	1	60	350	3	NEMA 5-15P	NEMA 5-15R

*6' Ft (1.8 m) Power cord with plug provided

Key Dimensions [Without Capture Flue] & Shipping Information:

Model	Unit Width	Unit Depth	Unit Height Including Drawer Slide*	Shipping Weight	Shipping Carton		
					Length	Width	Height
AF350	12.375" (315 mm)	12.375" (315 mm)	36.7" maximum (931.72 mm)	45 Pounds (20.4 kg)	25" (635 mm)	25" (635 mm)	25" (635 mm)

*Top of air filter flue intake extends 6.3" (159.95 mm) above the work top, when installed

Notes & Conditions of Use:

- For use with induction heat source(s) only.
- Filter System must be installed in base cabinet or display cooking pedestal by a qualified contractor.

CAD Symbols & Pricing:



Due to continuous product improvement, specifications are subject to change without notice.

THIS ITEM IS: BUILT-IN HAND SINK W/ S&T

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

WARING® COMMERCIAL HI-POWER BLENDERS

WARING
COMMERCIAL®

X WARING
COMMERCIAL
TREME

Hi-Power Blender Series

Features

- Heavy-duty 3.5 peak input HP motor
- 45,000 RPM (bare motor speed)
- Easy-to-clean electronic membrane keypad with blue backlit LCD screen
- Four reprogrammable beverage stations
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure
- Limited 3 Year Motor and 2 Year Parts and Labor Warranty

MX1500TX -

The Raptor™ - aggressive, all-purpose, stackable, 64-oz BPA-free copolyester container

MX1500TP -

Stackable 48-oz BPA-free copolyester container

MX1500XS -

Heavy-duty 64-oz stainless steel container

**MX1500TX/MX1500TP/
MX1500XS**

*The
Raptor™*



MX1500TX



MX1500TP



MX1500XS





Xtreme Hi-Power Blender Series



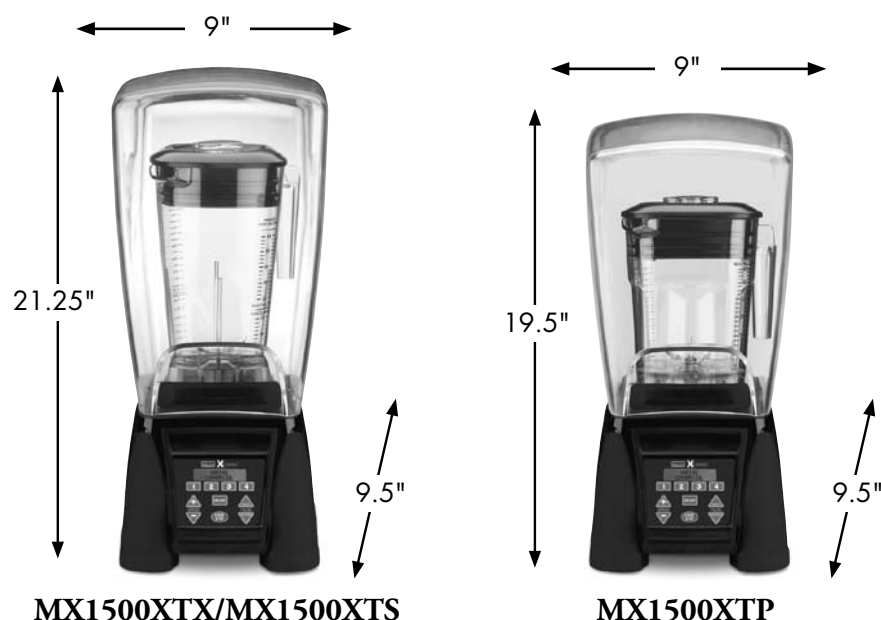
MX1500XTX/MX1500XTP/MX1500XTS

Specifications

Item	Electrical	Listings	RPM (bare motor)	Dimensions (H" x W" x D")	Warranty
MX1500XTX/ MX1500XTS	120 Volt, 13 Amp, 50/60 Hz	ETL,NSF	45,000	21.25"x9"x9.5"	Limited 3 Year Motor and 2 Year Parts and Labor
MX1500XTP	120 Volt, 13 Amp, 50/60 Hz	ETL,NSF	45,000	19.5"x9"x9.5"	Limited 3 Year Motor and 2 Year Parts and Labor

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (Lbs.)	Cubic Feet	UPC Code
Xtreme Hi-Power Blender with The Raptor™ 64 oz. BPA-Free Copolyester Container	MX1500XTX	1	20 lbs.	0.92	040072017032
Xtreme Hi-Power Blender with 48 oz. BPA-Free Copolyester Container	MX1500XTP	1	20 lbs.	0.92	040072006791
Xtreme Hi-Power Blender with 64 oz. Stainless Steel Container	MX1500XTS	1	21 lbs.	0.92	040072006784
48 oz. BPA-Free Copolyester Container	CAC93	1	3.5 lbs.	0.33	040072004575
The Raptor™ 64 oz. BPA-Free Copolyester Container	CAC95	1	3.5 lbs.	0.34	040072015205
64 oz. Stainless Steel Container	CAC90	1	6 lbs.	0.34	040072002359
Sound Enclosure for Xtreme Series 64 oz. Containers	SE1000	1	5.5 lbs.	1.05	040072002366
Sound Enclosure for Xtreme Series 48 oz. Containers	SE500	1	5 lbs.	0.95	040072007668



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 Tel. (800) 492-7464 • Fax (860) 496-9008 • www.waringproducts.com • ©2011 Waring

11WC119770
 PG-27721

THIS ITEM IS: BLENDER STATION

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: UNDERBAR BOTTLE STEPS

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SODA GUN & CARBONATOR

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: ICE BIN/ COCKTAIL STATION

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: SPARE NUMBER

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

Glastender
A family company manufacturing in the USA



BB60-L1-XSH(LR)



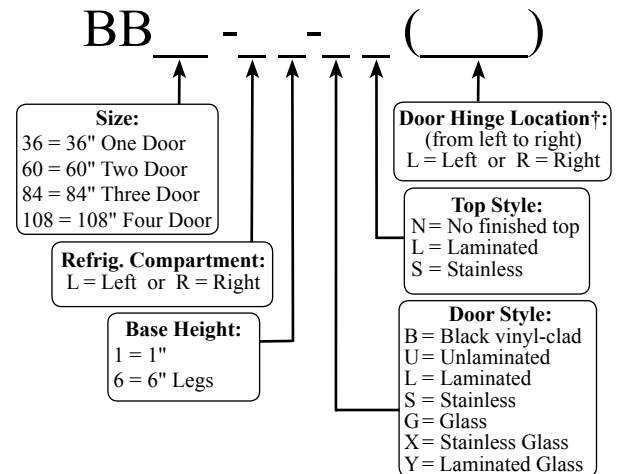
NSF standard 7 listed
for open food storage



Intertek
Conforms to ANSI/UL STD 471
Certified to CSA STD
C22.2 No. 120

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

Back Bar Coolers One, Two, Three and Four Door Self-Contained



† Specify hinge location for each door

Standard Features

- Solid door models meet 2008 energy efficiency standards
- Self-contained
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Galvanized steel sub-top
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Stainless steel die cast handle
- Automatic condensate evaporator
- Leg sockets recessed into base
- 1/2" thick ABS plastic threshold scuff plate
- 180° swinging doors
- Six foot grounded cord and plug (exits at rear)
- Compressor compartment available on left or right side of unit

Specifications

Electrical

- 120V, 1 phase, 60 Hz
- Dedicated 15 amp circuit is required
- Includes a 6 foot grounded cord and plug which exits the back of refrigeration compartment

Refrigeration

- R134a

Operating Range

- 34°F (1°C) to 40°F (4°C)

Plumbing

- Automatic condensate evaporator. No drain connection required

Shelving

- Two adjustable coated shelves and one bottom coated rack per door included

Legs

- 1-5/8" diameter
- Stainless steel bullet feet

Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base and compressor compartment base plate
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

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989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

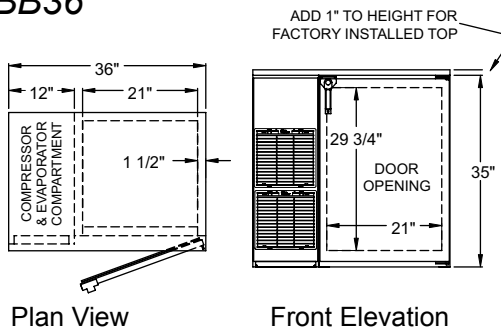
Approval/Notes:

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

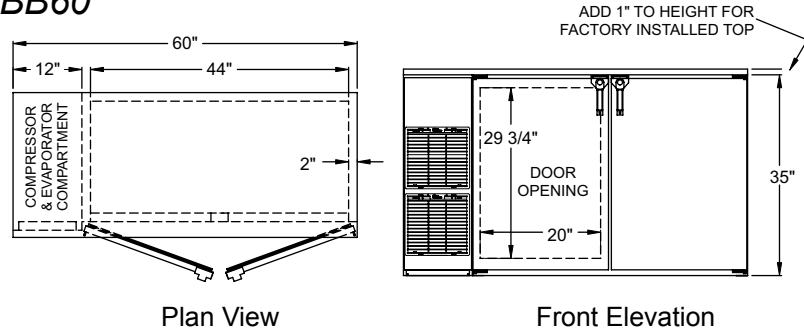
Self-Contained Back Bar Coolers

Dimensional Information

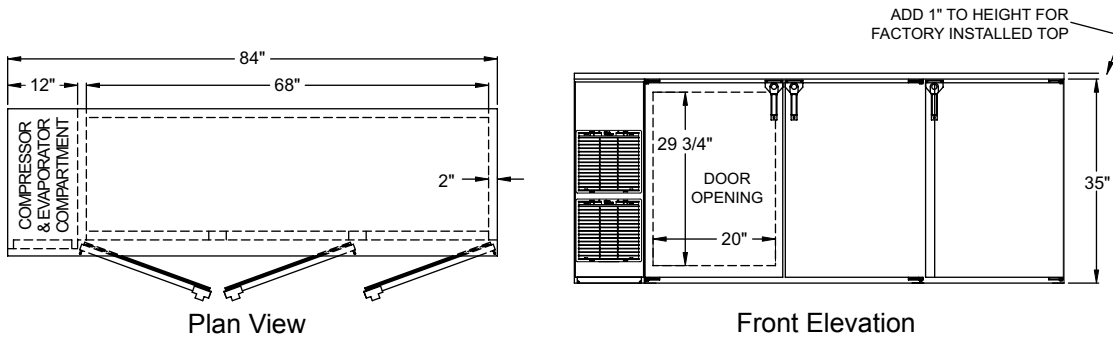
BB36



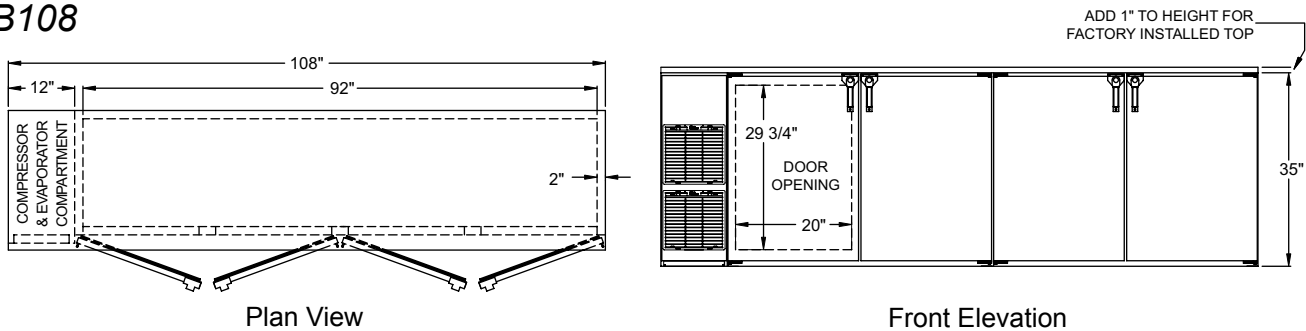
BB60



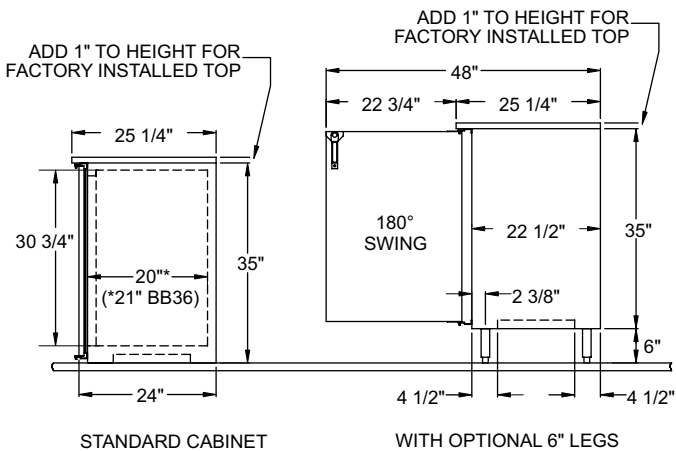
BB84



BB108



Side View All Models



Note: Available with compressor left or right. Compressor left model shown. Use Model Number Key to specify location when ordering.

Model	Capacity: 12 oz. bottle / 1/2 barrels/ 750ml wine bottles	Refrigeration	Voltage	Amps
BB36	7 cases / 1 half barrel/ 66 750ml wine bottles	1/6 H.P. / R134a	120v / 60 Hz / 1 phase	8.2 full load
BB60	15.2 cases / 2 half barrel/ 138 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB84	23.7 cases / 4 half barrels/ 216 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB108	32.2 cases / 5 half barrels/ 294 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load



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www.glastender.com

Printed in USA



AC Beverage (800)925-3818 The Single Source for Quality Draught Equipment, Superior System Installation and Exceptional Draft Services.

Two Product Air Cooled Tapping Cabinet



Specifications:	Model # SB220-KR
Model Type	Tapping Cabinet
Dispense System	Air Cooled
Faucets	2 (Knobs not included, order seperately)
Connection (Product)	3/16" ID
Cabinet Dimensions	12"L x 6"D x 17 1/2" H
Integrated Drip Tray	12"L x 6"D
Access	Two 4" holes in the bottom



1993-7 Moreland Pkwy ♦ Annapolis, MD 21401

AC BEVERAGE, INC.
DRAUGHT BEER SPECIALISTS

Tel: (410) 268-0714 ♦ Fax: (410) 268-8300

(800) 925-3818

THIS ITEM IS: S/S ENCLOSURE

SPARE NUMBER

MILLWORK

CUSTOM FABRICATED/NSF

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

THIS ITEM IS: POS-CASH REGISTER

- SPARE NUMBER
- MILLWORK
- CUSTOM FABRICATED/NSF
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED

N.I.K.E.C. BY:

- OWNER
- SUPPLIER / VENDOR
- OTHERS

REMARKS:

THIS ITEM IS: POS-PRINTER

- SPARE NUMBER
- MILLWORK
- CUSTOM FABRICATED/NSF
- EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

N.I.K.E.C. BY:

OWNER

SUPPLIER / VENDOR

OTHERS

REMARKS:

KM-151B_H

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

SELF-CONTAINED CUBER WITH BUILT-IN STORAGE BIN

KM-151B_H

6/11

Item # 13236

CUBER DIMENSIONS

W x D x H

KM-151B_H
 23^{3/4} x 28 x 39*
 * with 6" legs





KM-151BAH

Air-Cooled
 Shown

KM-151BWH

Water-Cooled

- Up to 146 lbs. of ice production per 24 hours
 - Up to 78 lbs. of built-in storage capacity
 - Individual crescent cube
 - Durable stainless steel exterior
 - CycleSaver® Design 
 - EverCheck® alert system 
 - Front in, front out airflow (Air-cooled model only)
 - Stainless steel evaporator
 - Slide in door
 - Removable air filter (Air-cooled model only)
 - Power switch accessible without panel removal
 - Built-in installation possible
 - R-134a Refrigerant
- * The KM-151BAH is ENERGY STAR qualified.



Warranty

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

Three Year - Parts & Labor on entire machine.

Five Year - Parts & Labor on: Evaporator.

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

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

TEL 1-800-438-6087

FAX 1-800-345-1325

www.hoshizaki.com



SELF-CONTAINED CUBER WITH BUILT-IN STORAGE BIN

DIMENSIONS

W x D x H

KM-151B_H
23^{3/4} x 28 x 39*
*with 6" legs

- Air-cooled
- Water-cooled

AIR-COOLED

Water Temp° F.	50°	70°	90°
Air Temp° F. 70°	146	139	129
Air Temp° F. 80°	140	129	119
Air Temp° F. 90°	139	121	111

WATER-COOLED

Water Temp° F.	50°	70°	90°
Air Temp° F. 70°	146	141	136
Air Temp° F. 80°	142	135	131
Air Temp° F. 90°	141	130	125

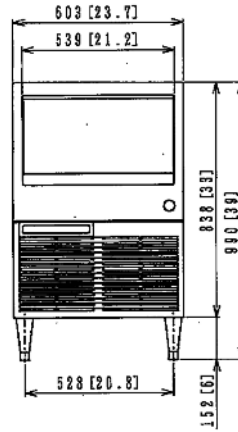
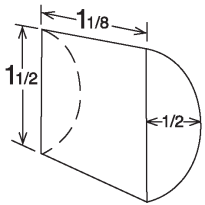
UTILITY CONSUMPTION

Model Number	Ice Production Per Cycle		KWH per 100 LBS.	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
	Lbs.	Cubes			
KM-151BAH	2.75	130	8.4	17.8	N/A
KM-151BWH	2.75	130	7.3	25.0	140

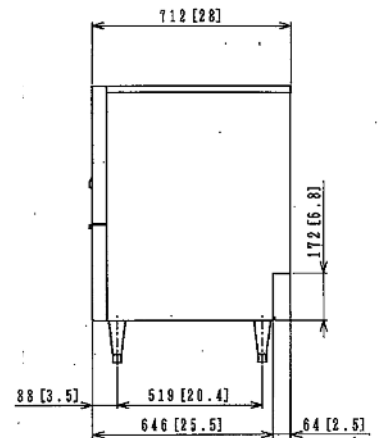
SPECIFICATIONS

Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
KM-151BAH	Air-Cooled	7.0	15A	150 lbs.
KM-151BWH	Air-Cooled	6.8	15A	154 lbs.

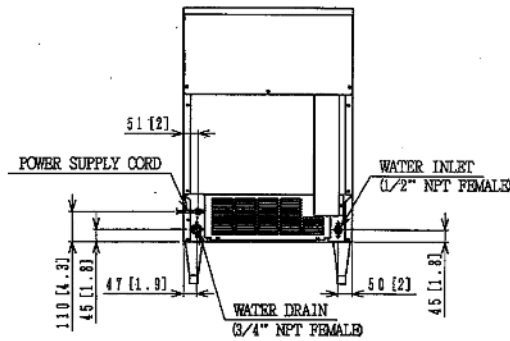
KM CUBE DIMENSIONS



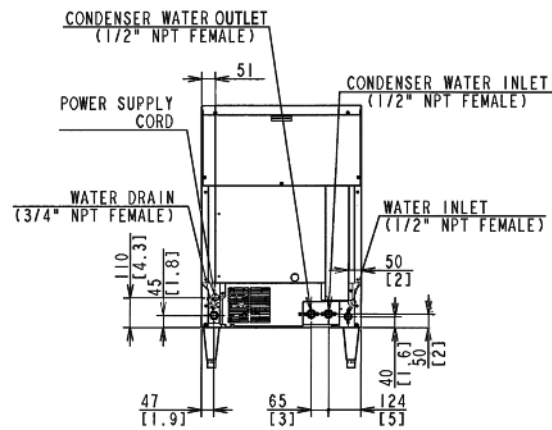
FRONT DIMENSIONS



SIDE DIMENSIONS



AIR-COOLED UNIT



WATER-COOLED UNIT

ELECTRICAL & PLUMBING/KM-151B_H

- 115V/60/1
- 15 amp Max Fuse/HACR Breaker Size
- 3/8" OD copper or equivalent independent potable water supply
- 3/4" independent drain connection
- 1/2" FPT Water Inlet
- 1/2" FPT Condenser Water Outlet (Water-cooled model only)
- 1/2" FPT Condenser Water Inlet (Water-cooled model only)

OPERATING LIMITS

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





EV9324-02

Insurice Twin-i2000² System

Delivers premium quality water for ice applications



Insurice Twin-i2000² System: EV9324-02

i2000² Replacement Cartridge: EV9612-22

BENEFITS

Reduces ice machine problems caused by scale build-up from dirt and dissolved minerals

New and improved Micro-Pure II media inhibits the growth of bacteria

Reduces chlorine taste and odor and other offensive contaminants

Self-contained scale inhibitor feed keeps ice machines functioning at full capacity

Reduces maintenance and service costs by reducing scale and clogging of distribution lines, evaporator plate and pump

Precoat submicron technology reduces dirt and particles as small as 1/2 micron in size and reduces health contaminants such as cysts

Manifold features water shut off, flushing valve and outlet pressure gauge

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

NSF Certified under NSF/ANSI Standards 42

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Never use saddle valve for connection

Use 3/4" water line

Do not connect system to water-cooled condenser

Install vertically with cartridges hanging down and allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through system for five minutes at full flow

OPERATION TIPS

Change cartridges on a regular 6 month preventative maintenance program

Change cartridges when capacity is reached or when pressure falls below 10 psi

Service flow rate must not exceed 3.34 gpm

Always flush the filter cartridge at time of installation and cartridge change

APPLICATION/SIZING

For ice machine applications

Most cubers up to 1,450 lbs./day

Most flakers up to 2,200 lbs./day

Rated Capacity: 18,000 gallons

SPECIFICATIONS

Overall Dimensions:

25.26"H x 16.6"W x 5.5"D

Inlet connection: 3/4"

Outlet connection: 3/4"

Service Flow Rate:

Maximum 3.34 gpm (12.6 Lpm)

Rated Capacity: 18,000 gallons

Pressure Requirements:

10 - 125 psi (0.7 - 8.6 bar), non-shock

Temperature: 35 - 100°F (2 - 38°C)

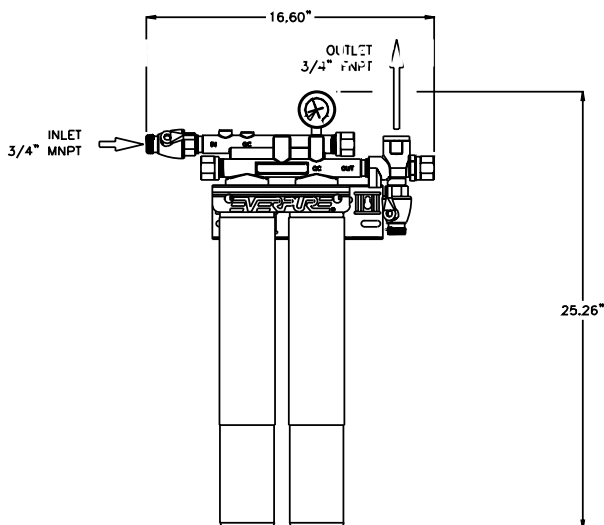
No electrical connection required

Shipping Weight: 12 lbs.

Operating Weight: 18 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

Insurice Twin-i2000² System



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Standard No. 42: Aesthetic Effects
 Chemical Unit
 Taste and Odor Reduction
 Chlorine Reduction
 Mechanical Filtration Unit
 Particulate Reduction, Class I:
 99.9+% reduction of particles
 one-half micron and larger in size
 Standard No. 53: Health Effects
 Mechanical Filtration Unit
 Turbidity Reduction
 Cyst Reduction
 Asbestos Reduction



EVERPURE, LLC
 1040 Muirfield Drive
 Hanover Park, Illinois 60133
 Toll Free (800) 323-7873
 Tel (630) 307-3000
 Fax (630) 307-3030
<http://www.everpure.com>

In Europe:
 N.V. EVERPURE (EUROPE) S.A.
 INDUSTRIEPARK WOLFSTEE
 TOEKOMSTLAAN 30
 B-2200 HERENTALS
 BELGIUM
 TEL 32 -14-283500
 FAX 32-14-283505

In Japan:
 EVERPURE JAPAN LLC
 HASHIMOTO MN BLDG. 7F
 3-25-1 HASHIMOTO SAGAMIHARA-SHI
 KANAGAWA 229-1103
 JAPAN
 TEL 81-(0)42-775-3011
 FAX 81-(0)42-775-3015

Everpure, LLC
 1040 Muirfield Drive
 Hanover Park, IL 60133
 Ph: 630-307-3000 Fax: 630-307-3030



EV9612-22

i2000² Filter Cartridge

Delivers premium quality water for ice applications



i2000² Replacement Cartridge: EV9612-22

BENEFITS

New and improved Micro-Pure II media with AgION™ antimicrobial protection inhibits any potential bacterial growth

Reduces water-related ice machine problems caused by scale build-up from dirt and dissolved minerals (as tested by Everpure)

Reduces chlorine taste and odor and other offensive contaminants

Self-contained scale inhibitor feed keeps ice machines functioning at full capacity (as tested by Everpure)

Reduces maintenance and service costs by reducing scale* and clogging of distribution lines, evaporator plate and pump (*as tested by Everpure)

Precoat submicron technology reduces dirt and particles as small as 1/2 micron in size and reduces health contaminants such as asbestos fibers and Cryptosporidium and Giardia cysts

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

NSF Certified under NSF/ANSI Standards 42

INSTALLATION TIPS

Install vertically with cartridge hanging down
 Allow 2-1/2" clearance below the cartridge for easy cartridge replacement
 Flush cartridge by running water through system for five minutes at full flow

OPERATION TIPS

Change cartridges on a regular 6 month preventative maintenance program
 Change cartridges when capacity is reached or when pressure falls below 10 psi
 Always flush the filter cartridge at time of installation and cartridge change

APPLICATION/SIZING

For ice machine applications
 Rated Capacity: 9,000 gallons (34,068L)

SPECIFICATIONS

Overall Dimensions:

20.75" H x 3.25" Diameter

Service Flow Rate:

Maximum 1.67 gpm (6.3 Lpm)

Rated Capacity: 9,000 gallons

Pressure Requirements:

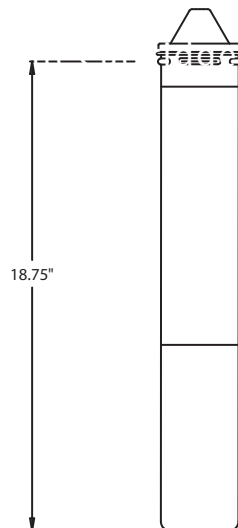
10 - 125 psi (0.7 - 8.6 bar), non-shock

Temperature: 35 - 100°F (2 - 38°C)

No electrical connection required

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

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WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Standard No. 42: Aesthetic Effects
 Chemical Unit
 Taste and Odor Reduction
 Chlorine Reduction
 Mechanical Filtration Unit
 Nominal Particulate Reduction, Class I:
 99.2+% reduction of particles
 one-half micron and larger in size
 Standard No. 53: Health Effects
 Mechanical Filtration Unit
 Turbidity Reduction
 Cyst Reduction
 Asbestos Reduction



EVERPURE, LLC
 1040 Muirfield Drive
 Hanover Park, Illinois 60133
 Toll Free (800) 323-7873
 Tel (630) 307-3000
 Fax (630) 307-3030
<http://www.everpure.com>

In Europe:
 N.V. EVERPURE (EUROPE) S.A.
 INDUSTRIEPARK WOLFSTEE
 TOEKOMSTLAAN 30
 B-2200 HERENTALS
 BELGIUM
 TEL 32-14-283500
 FAX 32-14-283505

In Japan:
 EVERPURE JAPAN LLC
 HASHIMOTO MN BLDG. 7F
 3-25-1 HASHIMOTO SAGAMIHARA-SHI
 KANAGAWA 229-1103
 JAPAN
 TEL 81-(0)42-775-3011
 FAX 81-(0)42-775-3015