UNCC

FOODSERVICE EQUIPMENT
BROCHURE BOOKLET

May 27, 2022

REFER TO FOOD SERVICE EQUIPMENT SCHEDULE ON FS1.0 FOR EQUIPMENT
LISTING, QUANTITIES AND DESCRIPTIONS.

*Manufacturer's specification sheets are not available for custom fabricated items or items
noted as being furnished by owner, beverage vendor, or other trades.*

STAINLESS STEEL

HAND SINKS
PEDESTAL BASE
Conforms To NSF 61/9 Lead Free Requirements

NSF. CSA

7-PS-96

7-PS-90

7-PS-99

7-PS-95

NOW AVAILABLE
Tankless Electric Heater
Only Needs Cold Water Supply
7-PS-92

Please See
Tankless Heater
Specification Sheet
for Details

7-PS-18

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

FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl is 10" x 14" x 5"*.

(***7-PS-18** sink bowl is 14" x 16" x 6")

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Stainless steel basket drain 1-1/2" IPS.

Flush-to-wall unit.

"Hands Free" splash mounted gooseneck faucet furnished with aerator. (**Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.*)

Foot Pedal Valve for water operation.

Easy removable panel to access hidden plumbing.

Specific Features:

7-PS-95 towel dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid Soap dispenser.

7-PS-96 includes two 7-3/4" high Side Splashes.

7-PS-99 towel dispenser & soap dispenser plus trash receptacle & cabinet storage.

CONSTRUCTION:

All TIG welded.

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

Die formed Countertop Edge with a No-Drip offset.

One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Single pedal mixing valve with 3/8" NPT Female. Built in check valve. Front operated temperature adjustment.

(Contractor on site must connect faucet to foot pedal operated valves.)

⚠ **WARNING:**

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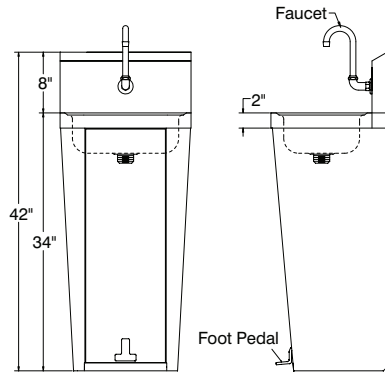

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:	For Smart Fabrication™ Quotes:
Email: customer@advancetabco.com or Fax: 631-242-6900	Email: smartfab@advancetabco.com or Fax: 631-586-2933

ADVANCE TABCO®
SMART FABRICATION™
www.advancetabco.com

REF-B

DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250"   FITTINGS SUPPLIED AS SHOWN   ALL DIMENSIONS ARE TYPICAL

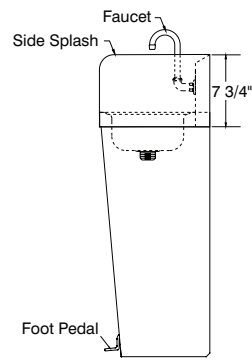## 7-PS-90

Faucet

8"

42"
34"

2"

Foot Pedal

Pedestal Base Front View
For 7-PS-90 & 7-PS-96

41 lbs.

7-PS-96

Side Splash   Faucet

7 3/4"

Foot Pedal

47 lbs.

7-PS-18

17 1/4"
14"
2"

21 1/4"   16"

**Large Sink Bowl
14" x 16" x 6"**

Faucet

8"

2"

42"
34"

Foot Pedal

50 lbs.

7-PS-95

Towel Dispenser
Soap Dispenser

21 1/2"
8"

55 1/2"

34"

Faucet

2"

Foot Pedal
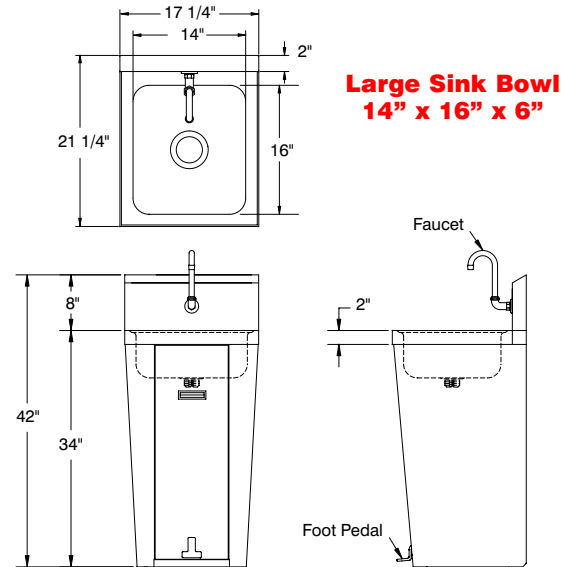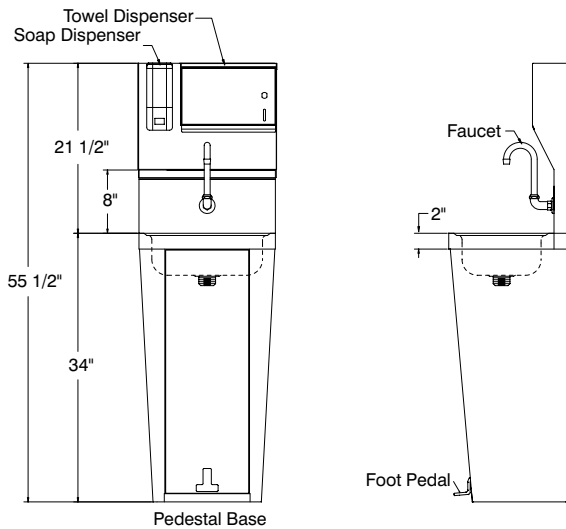
Pedestal Base

54 lbs.

TOP VIEW 7-PS-90 & 7-PS-96

17 1/4"   2"

15 1/4"
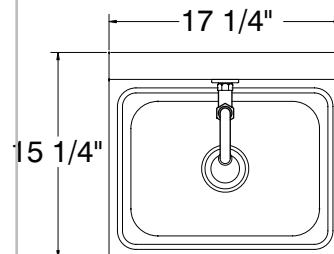
TOP VIEW 7-PS-95 & 7-PS-99

17 1/4"

15 1/4"
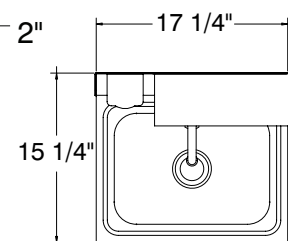
Sink Bowls 10" x 14" x 5"

7-PS-99

Towel Dispenser
Soap Dispenser

21 1/2"
8"

55 1/2"

34"

Faucet

2"

Trash Receptacle

Door Latch

Foot Pedal
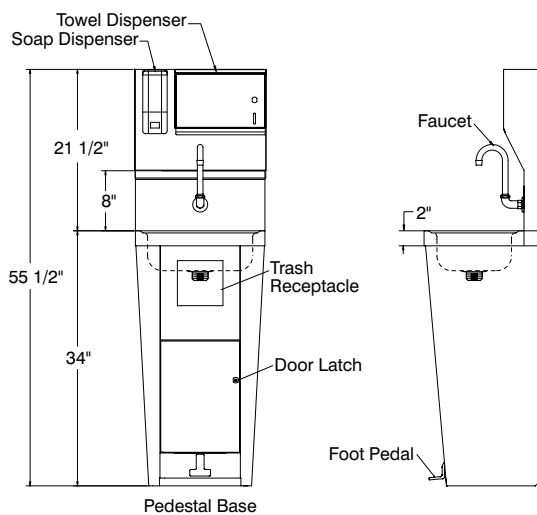
Pedestal Base

59 lbs.

REAR VIEW OF STANDARD PEDESTAL BASE UNITS
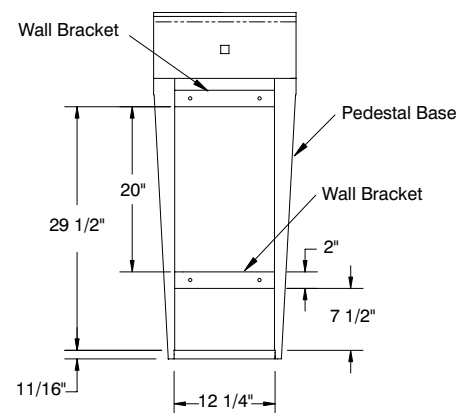
Wall Bracket

Pedestal Base

Wall Bracket

20"

29 1/2"

2"

7 1/2"

11/16"   12 1/4"

ADVANCE TABCO
SMART FABRICATION™

JOB:
ITEM:
QTY:

Made in the USA

REFRIGERATOR/PROOFER RACK

APPLICATION:

These racks are specifically designed for a roll-in application such as, refrigerators, freezers, and warming cabinets. These racks accommodate 13"x18", 14"x18", and 18"26" pans; wide-angle racks will also accommodate 12"x20" pans also.

MATERIAL:

Framework is constructed of 1"x1"x.070" wall tubing. Angle runners on the standard racks are 1 1/4"x1 5/8"x.100" wall and angle runners on the wide-angle racks are 1 1/2"x3 1/4"x.100" wall.

CASTERS:

These racks come equipped with four 5" platform type swivel casters, two with brake. Casters are inset to insure an easy in and out application.

GUARANTEE:

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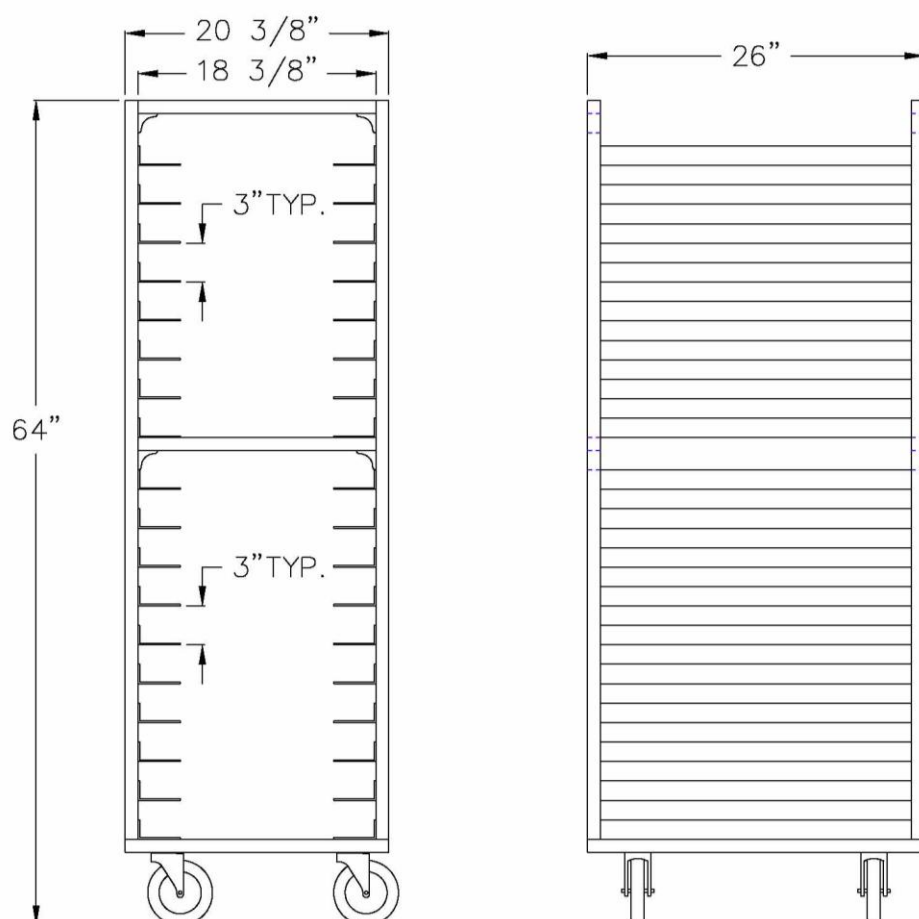
PROVIDE WITH
CORNER
BUMPERS

Model #1335

NSF®

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

Model #1335

Model No.	Size-W	Size-H	Size-D	Runner Spacing	Pan Cap.
STANDARD REFRIGERATOR/PROOFER RACKS					
1337	20 3/8"	64"	26"	5"	11
1338	20 3/8'	64"	26"	3"	18
95433	20 11/16"	64 1/2"	26"	1 1/2"	36
WIDE-ANGLE REFRIGERATOR/PROOFER RACKS					
1335	20 3/8"	64"	26"	3"	18
1336	20 3/8"	64"	26"	5"	11

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

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

VICTORY® ULTRASPEC

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

GLASS DOOR REACH-IN REFRIGERATOR

RS-1D-S1-GD-HC

CABINET CONSTRUCTION
- Stainless Steel Exterior And Interior
- Stay-Open Door Feature For Easy Product Loading
- Glass Door
- Magnetic Door Switch Automatically Activates Interior LED Light
- Heavy-Duty Cylinder Locks
- Stainless Steel Interior Door Liner
- One Piece, Snap-In Magnetic Door Gaskets
- Low Profile Vertical Door Handles
- Hinged Front Shroud
- Energy Saving Thermal Breaker
- Stainless Steel Breaker Caps
- Silver Freezer Wire Shelves
- 6" High Adjustable Stainless Steel Legs
- 8' Cord And Plug (see electrical data for details)

FEATURES
- Full Electronic Control With Touchpoint Interface
- Expansion Valve Technology
- Manager's Lockout Feature
- Anti-Condensate Door Perimeter Heaters
- Variable Speed Compressor Technology

REFRIGERATION
- Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns
- Hot Gas Condensate Evaporator
- Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures
- Epoxy Coated Evaporator Coil, Located Out Of The Food Zone
- Refrigerator Capable Of Maintaining Product Temperature 36°F to 38°F

Please verify qualifying units by visiting:
www.energystar.gov/cfs

▶ **3 Year Parts & Labor Warranty Plus An Additional 4 Year Compressor Warranty**
▶ **Exclusive 2 Year Warranty On Magnetic Door Gaskets**
▶ **Lifetime Warranty On Handles & Hinges (Parts Only)**

OPTIONS & ACCESSORIES
- Secure-Temp™ Technology
- Stainless Steel Case Back
- Stainless Steel Kick Plate
- Exterior Door Laminate
- Solid Door Models

- Door Swing Orientation (at time of order)
- Additional Shelves
- Heat Shield (left, right)
- Tray Slides (type A & A/C)
- 3", 6" Casters Or 6" Seismic Legs

- FlexTemp Models Maintain Between 28°F And 38°F
- Correctional Package
- Remote Models* (6" legs only) (refrigerant must be specified at time of order, see note

APPROVAL: _____ DATE: _____

VICTORY
ULTRASPEC

GLASS DOOR REACH-IN REFRIGERATOR

RS-1D-S1-GD-HC

$22\frac{1}{2}$" INTERNAL WIDTH

$56\frac{3}{4}$"

$25\frac{5}{8}$"

$84\frac{1}{8}$" OVERALL HEIGHT

$54\frac{3}{4}$" DR OPG

6"

$21\frac{1}{2}$" DR OPG

$26\frac{1}{2}$" OVERALL WIDTH

$33\frac{1}{2}$" OVERALL DEPTH

$56\frac{1}{2}$" INTERNAL HEIGHT

26" INTERNAL DEPTH

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Dimensional tolerances +/- 1⁄4". Metric dimensions (MM)

12" Top and 3" rear clearance is required

CHARACTERISTICS		ELECTRICAL DATA		SHIPPING DETAILS	
Net Capacity	21.01	Cabinet Voltage	115/60/1	Height	88"
Width, Overall (in.)	26 1/2"	Total Amperes	6.5	Width	35"
Depth, Overall (with handle)	33 1/2"	NEMA Plug* (8' cord)	5-15P	Depth	41"
Height Overall (6" casters)	84 1/8"	REFRIGERATION DATA		Crated Weight	396 lbs
Depth, Door Open 90°	56 3/4"	Condensing Unit Size, HP*	1/3	*NOTE: Remote units are field wired and comes with 6" legs. Refrigerant must be specified at time of order.	
Door Opening (in.)	21 1/2" x 54 3/4"	Refrigerant*	R-290		
No. Of Doors/Shelves	1/3	Capacity (BTU/HR) (100°F/20°F)	Variable Speed Technology		

an Ali Group Company

ali
GROUP

The Spirit of Excellence

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

Model No. **4a**

B-0221

Item No.

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

ADA Compliant

This Space for Architect/Engineer Approval

Job Name_____ Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

12 7/16"
[315mm]

12"
[305mm]

062X
12" Swing Nozzle w/
Stream Regulator
Outlet

Swivel Joint

9 15/16"
[252mm]

7 3/16"
[183mm]

5 1/8"
[130mm]

Mounting Surface

8"
[203mm]
Adjustable From
7 3/4" to 8 1/4"
[197mm to 210mm]

Eterna Cartridges
& Lever Handles
w/ Color Coded
Indexes

Ø 2" [51mm]
Flanges w/
1/2" NPT
Female Inlets

Product Specifications:
8" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles,
12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

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

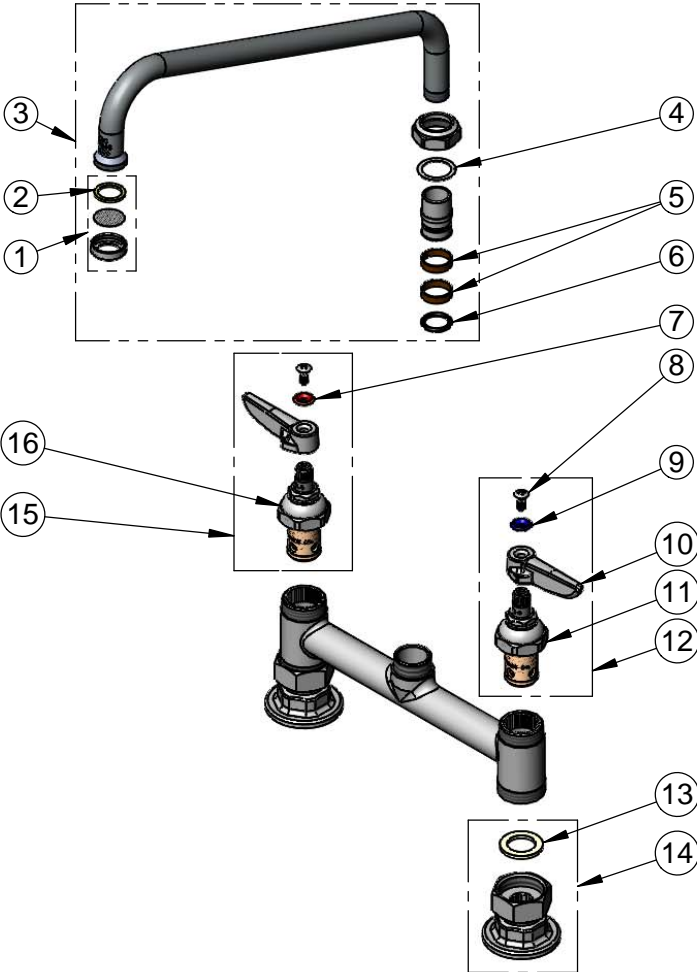| Drawn: | DHL | Checked: | JRM | Approved: | JHB | Date: | 03/13/14 | Scale: | 1:4 | Sheet: 1 of 2 |

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2 Saddleback Cove / P.O. Box 1088
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Item No.

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

Product Specifications:
8" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

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

Drawn:	DHL	Checked:	JRM	Approved:	JHB	Date:	03/13/14	Scale:	NTS	Sheet: 2 of 2

DELFIELD®

GURP-S Undercounter/Worktable

Coolscapes™ Undercounter/Worktable refrigerator with S/S doors

Models

- GUR24P-S   Undercounter/Worktable Refrigerator, 24" L x 31.5" D x 36" H, S/S Door
- GUR27P-S   Undercounter/Worktable Refrigerator, 27" L x 31.5" D x 36" H, S/S Door
- GUR32P-S   Undercounter/Worktable Refrigerator, 32" L x 31.5" D x 36" H, S/S Door
- GUR48P-S   Undercounter/Worktable Refrigerator, 48" L x 31.5" D x 36" H, S/S Door
- GUR60P-S   Undercounter/Worktable Refrigerator, 60" L x 31.5" D x 36" H, S/S Door
- GUR72P-S   Undercounter/Worktable Refrigerator, 72" L x 31.5" D x 36" H, S/S Door

GUR48P-S

Standard Features

- Durable, rugged stainless steel top and front
- Smart door hinge that auto closes up to 90 degrees and stays open past 90 degrees. 180 degree door opening
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Integral door/drawer handle
- 5" (two locking, two non-locking) casters shipped loose for field installation
- 8' cord and plug supplied
- Gray epoxy coated shelves (1 per section) with stainless steel pilaster and shelf clips
- Electronic temperature control
- Energy-efficient door gasket removable without tools
- Field rehingable doors
- 100% front breathing–clearance not required on top/sides
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- Cutting boards (composite or poly)
- 18" wide single or double tier
- Overshelf
- Stainless steel finish on back
- Laminate
- Additional shelves
- Door lock (door models only)
- Exterior thermometer
- Energy-saving LED interior light
- Lower height casters
- 6" black legs
- 6" flanged feet
- Stacking collar on single section units
- 18-gauge heavy duty top
- Condenser filter
- Glass doors
- Drawers
- Stainless steel ends
- On/Off master switch

Specifications

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

Exterior back and bottom is galvanized steel. Exterior ends are mill finish aluminum.

Interior sides are gray coated aluminum. Interior bottoms are anodized aluminum. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses R290 refrigerant. Compressor is 1/5 H.P., with condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 33°F to 40°F (2°C to 4°C).

System is controlled using an electronic temperature control which provides improved pull-down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy-efficient hot gas system.

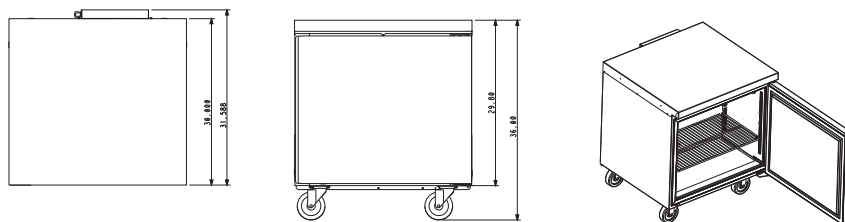Digital exterior temperature display is located on the back of the cabinet.

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

Casters: 5" (13cm) diameter plate casters shipped loose with front two locking. Equipment clearance above the floor is 6.2" (15.7cm).
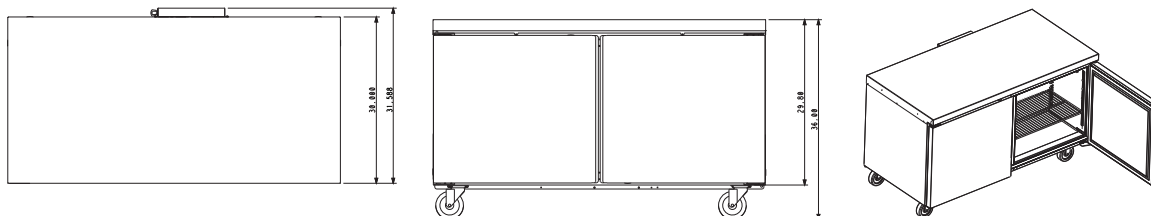
Door has a stainless steel exterior, with thermoformed ABS plastic interior liner.
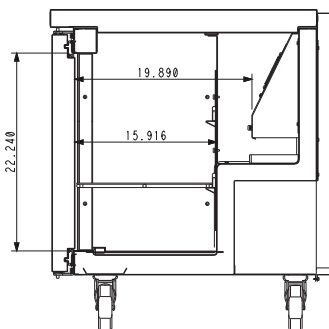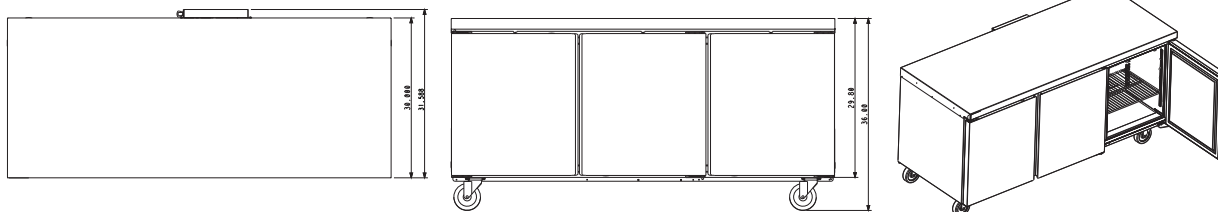
R290

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

Phone: 800-733-8948
Fax: 800-669-0619

www.delfield.com
6145B_DEL_GURP-S
03/18

WELBILT®

DELFIELD®

GUR24P-S, GUR27P-S, GUR32P-S

GUR48P-S, GUR60P-S

GUR72P-S

SIDE VIEW ALL MODELS

UNIT DIMENSIONS						
UNIT	LENGTH	DEPTH	2" CASTER HEIGHT	3" CASTER HEIGHT	5" CASTER HEIGHT	INTERIOR DIMENSIONS
			Optional		Standard	L x D x H
24	24"	31.59"	32"	34"	36"	19.9"x19.9"x22.2"
27	27"	31.59"	32"	34"	36"	24.9"x19.9"x22.2"
32	32"	31.59"	32"	34"	36"	27.9"x19.9"x22.2"
48	48"	31.59"	32"	34"	36"	43.9"x19.9"x22.2"
60	60"	31.59"	32"	34"	36"	55.9"x19.9"x22.2"
72	72"	31.59"	32"	34"	36"	67.9"x19.9"x22.2"

Specifications

Model	HP	V	Hz	A	Nema Plug	Vol (ft3)	Energy kWh	Ship Weight
GUR24P-S	0.2	115	60	3.2	5-15p	5.5	1.1417	140 lbs. (64kg)
GUR27P-S	0.2	115	60	3.2	5-15p	6.5	1.1228	145 lbs. (66kg)
GUR32P-S	0.2	115	60	3.2	5-15p	8.0	1.1920	161 lbs. (73kg)
GUR48P-S	0.2	115	60	3.2	5-15p	12.5	1.6305	207 lbs. (94kg)
GUR60P-S	0.2	115	60	3.2	5-15p	16.2	1.8239	234 lbs. (106kg)
GUR72P-S	0.2	115	60	3.2	5-15p	20.6	1.9609	263 lbs. (119kg)

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

WELBILT®

Wood Stone

MT. BAKER 6'
Stone Hearth Oven

Job Name	
Model	WS-MS-6-RFG
Item#	
Fuel Type	**Radiant Flame, Gas-Fired**

Oven shown with optional stainless steel mantle.

Hearth Capacity

8" pizzas	18-22
10" pizzas	14-16
12" pizzas	10-12
16" pizzas	6-8

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantles
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories
- Multiple Opening Option

The Mt. Baker Radiant Flame, Gas-Fired oven features a standard door opening 36 inches wide x 10 inches high. The inside diameter of the oven floor is 62 inches, resulting in a 22-square-foot cooking surface. The oven is ETL Listed for installation with a 1-inch side clearance to combustible building materials.

The dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The oven is heated by an easily adjustable (105,000-BTU max.) wall of radiant flame located at the rear of the cooking chamber.

The 1,600-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4 inches of rigid insulation. The 1,300-pound, monolithic dome is also cast to a thickness of at least 4 inches. The hearth and dome are connected and supported by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 12-gauge steel pan bolted to a heavy-duty, 3-inch angle iron stand. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

The oven vents through a flue collar located above the doorway. The Mt. Baker can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected.

The Mt. Baker Radiant Flame, Gas-Fired oven can be manufactured to be fully and easily convertible to a Dual Burner, Gas-Fired oven (this must be specified at time of order).

1

MT. BAKER 6'
Stone Hearth Oven

Front View

- 16 ga. GALVANIZED STEEL SHELL
- MANTLE (OPTIONAL)
- MANUAL CONTROL VALVE FOR RADIANT BURNER
- CONTROLLER
- STAINLESS STEEL SERVICE/AIR INTAKE PANEL. If not used, equivalent access and air intake must be provided in this same location.
- TOE KICK (INCLUDED) INSTALLS HERE

Dimensions shown: 2 3/4", 11 1/4", 40", 36", 10", 11 1/2", 76 1/2", 48", 36 1/2", 44"

Top View

- GAS INLET 3/4" N.P.T
- 120 VAC CONNECTION
- MANTLE (OPTIONAL)
- 10" I.D. Flue Adapter

Dimensions shown: 76", 2 1/2", 44", 10", 73 1/2", 46 1/2", 56", 76", 84 1/4", 12 1/2", 8 1/4", 3 1/2", 11 1/4", 38 1/4", 12 1/2", 3 1/2", Inside Diameter 62"

Side View

- MANTLE (OPTIONAL)
- MANUAL CONTROL KNOB FOR RADIANT BURNER

Dimensions shown: 2 3/4", 48", 7 3/4", 17 1/2", 20 1/2", 10", 46 1/2", 56"
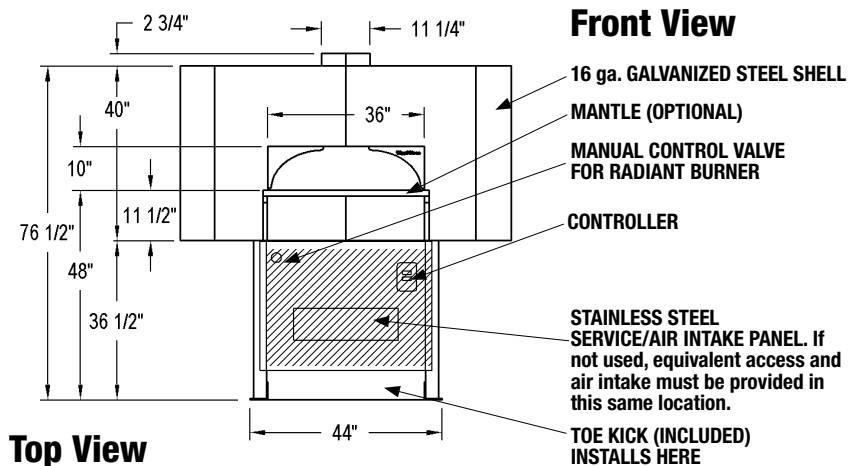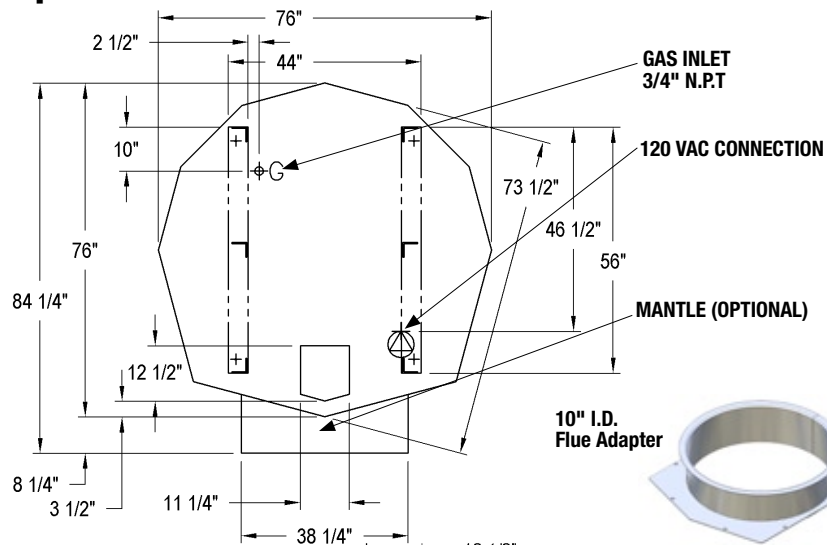
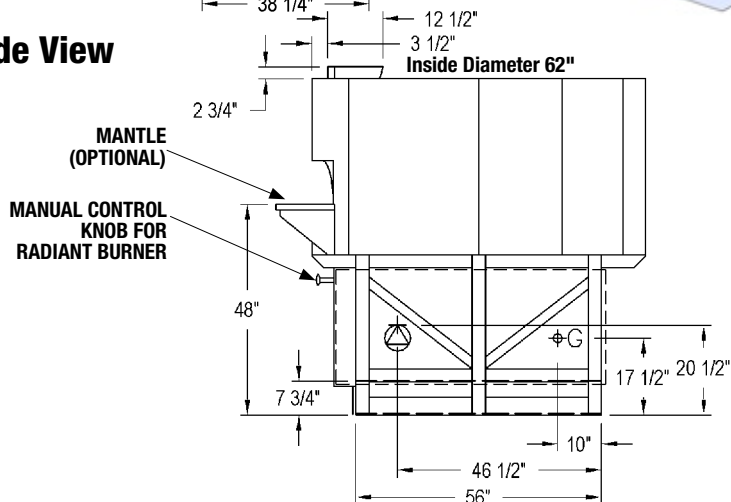## UTILITIES REQUIRED

1. 120-VAC/ 1.1-AMP Electrical Supply
2. 105,000-BTU Natural Gas Supply
   OR
   94,000-BTU Propane (LP) Supply

FACADE INFORMATION

1. All facades or enclosures are by others; see installation information for details.

2. Any facade or enclosure below the mantle allow the following:

   a) Unobstructed access 20 inches to each side of centerline for removal of service / intake panel.

   b) Easy access to all controls.

   c) Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

The oven vents through a flue collar located above the doorway. The Mt. Baker can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected.

Unit Shipping Weight: 4,600 lbs.

OVEN-MOUNTED EXHAUST HOODS

Wood Stone

The SG-BDL-O-WS is an ETL Listed (to the UL710 Standard) Type 1 Oven-Mounted Exhaust Hood manufactured by Gaylord Industries specifically for Wood Stone ovens. The eyebrow-type hood mounts directly on top of the oven. It is designed to capture all the exhaust from the oven flue collar and draw warm air away from the front of the oven. The hood comes complete with a pre-drilled mounting flange and all the hardware necessary for mounting.

Hoods are available in flat face or curved face design. Solid brass trim is available on either design. All hoods are pre-piped for ANSUL R-102 fire suppression.

The hood is constructed of 18-gauge stainless steel and is equipped with baffle-type filters for removal of grease from the exhaust stream. The Wood Stone SG-BDL-O-WS is listed by Intertek and NSF. Its construction meets the requirements of NFPA-96 as well as those of all national mechanical codes. Spark arrestor filters are available as an option and must be used in all solid fuel installations.

The hood can be used in conjunction with an Exodraft exhaust fan (see previous page) to create an effective and responsive exhaust system. All duct work beyond the ventilator duct take-off collar is to be provided and installed by others in accordance with applicable codes.

Flat Face Hood

Curved Face Hood

## AVAILABLE OPTIONS

SPARK ARRESTOR FILTERS

Hood filters required for solid fuel applications.

AUTOSTART

The Gaylord Autostart System is designed to automatically start the exhaust fan if cooking starts without the exhaust fan switch being turned ON. The Autostart utilizes a hood-mounted thermostat and accompanying controller. This system is meant to be installed in conjunction with your conventional fan ON/OFF switch (by others).

BALANCING DAMPER

Manually set balancing dampers, used for balancing in multi-hood, shared duct installations.
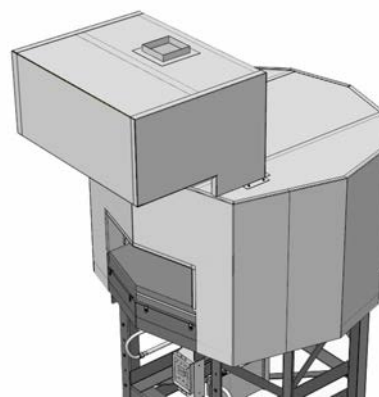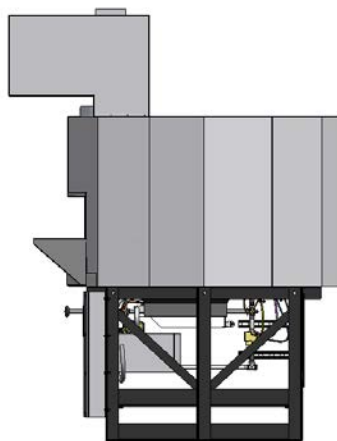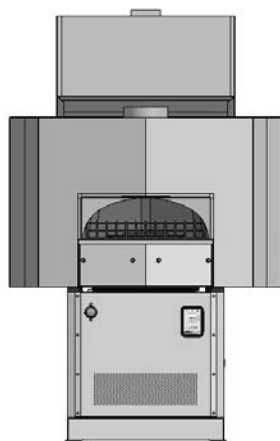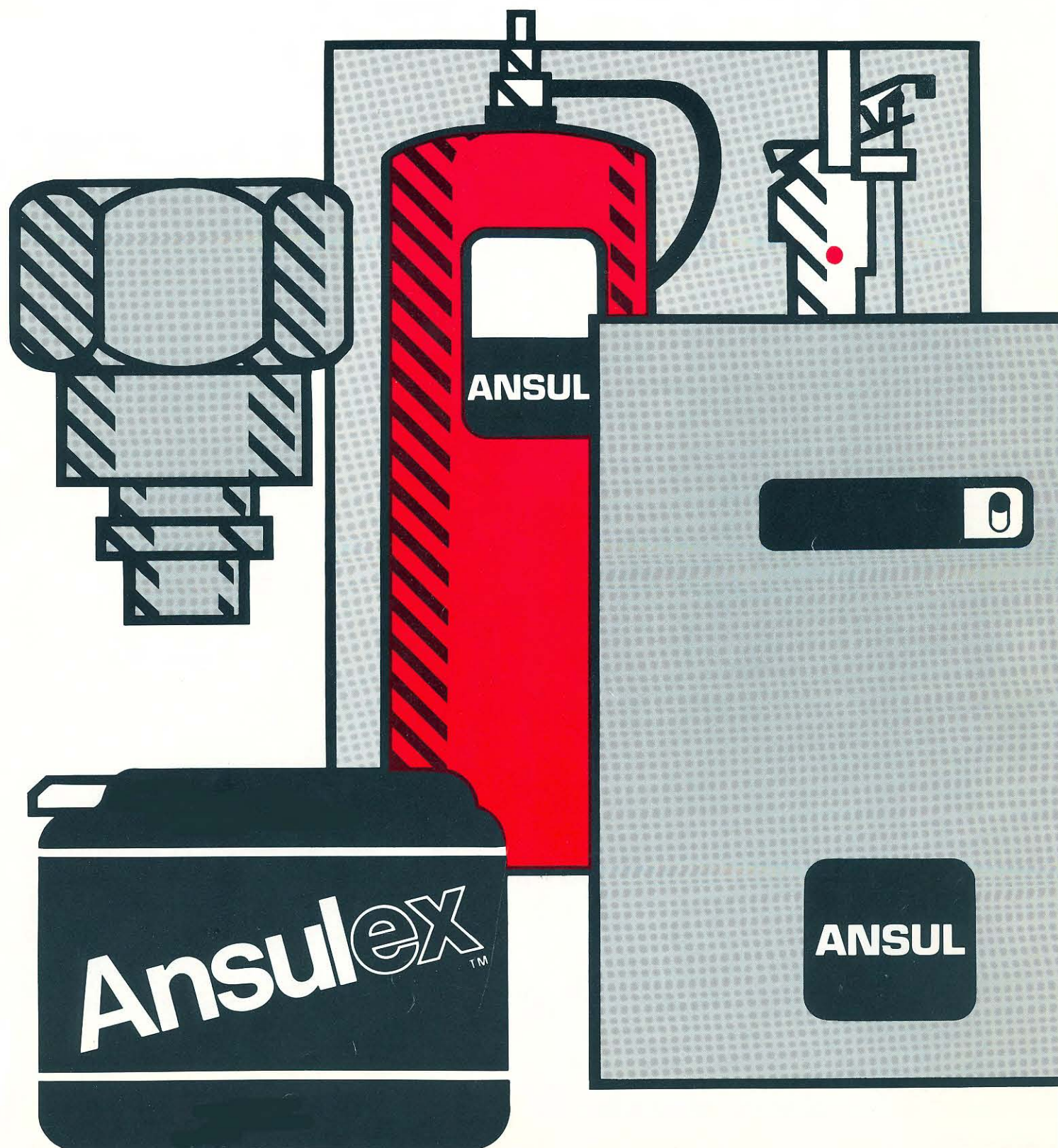
Exhaust hood mounted on a Mountain Series oven.

See below for exact dimensions and installation specifications of Gaylord Industries Exhaust Hoods for Bistro Line, Mountain Series and Fire Deck Series oven models. For details on Enervex Exhaust Fans for Wood Stone Exhaust Hoods, see page 109.

Oven Model Number

		WS-BL-3030	WS-BL-4343/ 4355/ 4836	WS-MS-4	WS-MS-5	WS-MS-6	WS-MS-7	WS-FD-6045	WS-FD-8645	WS-FD-9660/ 11260	WS-FD-9690/ 11275/ 11290
	Hood Width	29.5"	42.5"	30"	47"	47"	54"	50"	72"	72"	72"
	Hood Height	29"	29.5"	24"	24"	24"	24"	24"	24"	24"	24"
DEPTH	Flat Face	29"	33"	33"	38"	38"	33"	33"	33"	33"	33"
	Curved Face	33"	37"	37"	42"	42"	42"	37"	37"	37"	37"
	Required CFM	440	625	450	685	685	700	730	1050	1050	1050
	Duct Size	6 x 6"	7 x 7"	6 x 6"	7.5 x 7.5"	7.5 x 7.5"	7.5 x 7.5"	7.5 x 7.5"	9 x 9"	9 x 9"	9 x 9"
	Min. Overhang	8"	8"	8"	8"	8"	8"	8"	8"	8"	8"
	Static Pressure	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"
	Weight in lbs.	125	175	125	175	175	225	225	350	350	350

ANSUL®

Restaurant Fire Suppression Systems
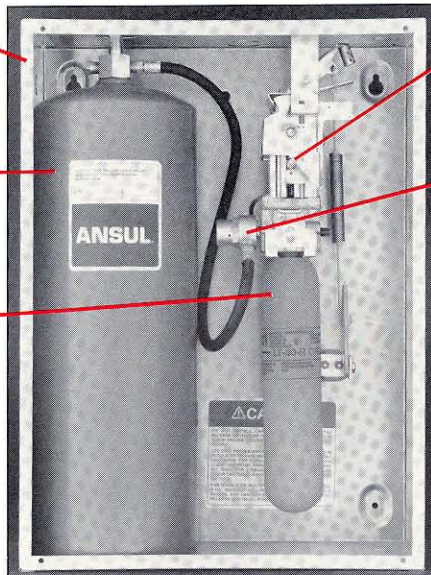
ANSUL

Ansulex™

ANSUL

Check out the features of the Ansul R-102 System...

Stainless Steel Enclosure... An Ansul exclusive... aesthetically appealing... blends in with kitchen equipment... protects against tampering, damage.

Agent Storage Tank... Carbon steel... pressurized only when system is actuated... leak-proof... low maintenance... allows for fast, on-site recharging.

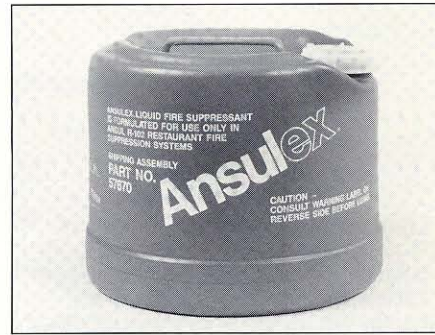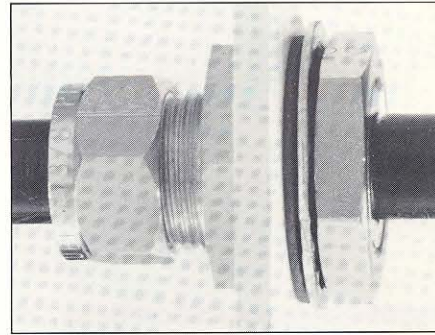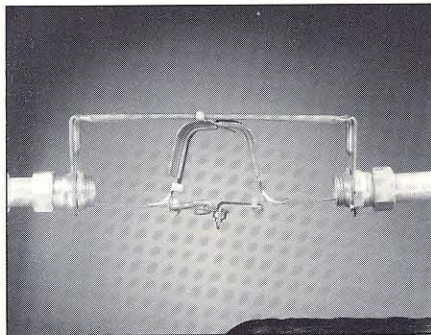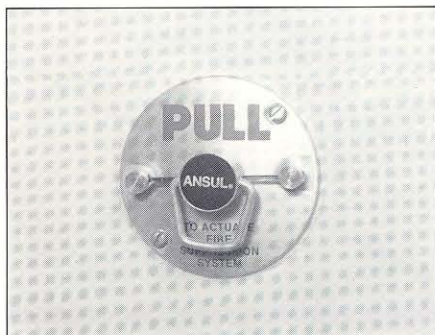**Nitrogen Cartridge...** Positive seal, self-contained, no maintenance of valve required.

ANSUL AUTOMAN Release... Visible cocked/fired indicator... provides positive actuation of system... needs no periodic adjustment.

Regulator... 100 psi regulated pressure ensures constant flow of agent and consistent nozzle discharge pattern.

Manual Pull Station... Permits quick, sure manual actuation of the system by anyone regardless of fire fighting experience... break rod indicating manual system operation.

Fuse Link Detection System... Unique bracketing provides positive actuation upon exposure to heat.

Hood-Seal Adaptors... Threaded or compression-seal options provide tight seal for hood penetrations required for distribution pipe or detection lines... more aesthetically appealing than welded seal.

Nozzles... Designed to provide agent discharge coverage to each special hazard area... special blow-off caps reduce the risk of grease vapor contamination... chrome plating matches hood and appliances.

Mechanical or Electrical Gas Shutoff Valve... Shuts off fuel or power source upon detection of fire... clearly marked open/closed indicator.

ANSULEX Liquid Fire Suppressant... Effective fire suppression for all restaurant duct, hood and appliance hazard areas... helps to prevent fire reflash... easy, fast clean up after discharge... rechargeable on-site with minimum downtime.

ANSUL.

RESTAURANT FIRE SUPPRESSION SYSTEMS DATA SHEET

GENERAL SPECIFICATIONS MODEL R-102

Total System

The restaurant fire suppression system shall be the pre-engineered, liquid agent, cartridge-operated type with a fixed nozzle agent distribution network. It shall be listed with Underwriters Laboratories, Inc. (UL).

The system shall be capable of automatic detection and actuation with local or remote manual actuation. Accessories shall be available for mechanical or electrical gas line shut-off applications.

The system shall have fire suppression capabilities for the following restaurant hazard areas: ventilating structures including hoods, ducts, plenums, and filters; deep-fat fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers.

A system owner's manual* shall be available containing basic information pertaining to system operation. A detailed technical manual shall be available including system description, design, installation, recharge, and maintenance procedures, plus accessory installation and reset instructions.

The system shall be installed and serviced by authorized distributors that are trained and certified by the manufacturer.

System Equipment

Agent – The extinguishing agent shall be a potassium carbonate, potassium acetate-based formulation designed for flame knockdown and securement of grease-related fires. It shall be available in plastic containers with instructions for liquid agent handling and usage.

Agent Tank – The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be stainless steel or deep drawn carbon steel finished in red enamel. The tank shall be hydrostatically tested at intervals not exceeding 12 years.

The tank shall have a nominal capacity of 1.5 gal. (5.7 L) or 3 gal. (11.4 L) with a working pressure of 100 psi (690 kPa), a test pressure of 300 psi (2069 kPa), and a minimum burst pressure of 600 psi (4137 kPa).

The tank shall include an adaptor/tube assembly. The adaptor shall be chrome-plated steel with a 1/4-18 NPT female inlet and a 1/2-14 NPT male outlet. The pick-up tube shall be carbon steel – 1/2 in. O.D. by .028 wall. A vent plug shall be integral to the adaptor.

Regulated Release Mechanism – The regulated release mechanism shall be the spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks, depending on the capacity of the nitrogen cartridge used. It shall contain a factory-installed regulator deadset at 100 psi (690 kPa) with an internal relief of approximately 130-150 psi (896-1034 kPa). In the "armed" position, the main spring force to the puncture pin piston shall be 150 lb. (68 kg). The mechanism shall have a visual indicator of the cocked or fired condition without having to open the enclosure.

The regulated release mechanism shall have the following actuation capabilities: automatic actuation by a fusible link detection system; remote manual actuation by a mechanical pull station; local manual actuation by a push button located at the front of the release mechanism enclosure.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain openings for the push button and visual indicator.

The regulated release mechanism shall be compatible with mechanical gas line shut-off devices; or, when equipped with a field or factory-installed solenoid and switch, it shall be compatible with electric gas line or appliance shut-off devices.

Regulated Actuator – When more than two agent tanks are required, the regulated actuator(s) shall be available to provide expellant gas for additional tank(s). It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It shall contain a regulated actuator deadset at 100 psi (690 kPa) with an internal relief of approximately 130 to 150 psi (896 to 1034 kPa).

The regulated actuator assembly shall contain a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of expellant gas line.

Tank/Bracket Assembly – The tank/bracket assembly shall contain a welded steel bracket and agent tank. The bracket shall be provided to mount the agent tank in a minimum amount of space. The tank shall be secured with hinged bracket bands.

Discharge Nozzles – Each discharge nozzle shall be tested and listed with the restaurant system for specific applications. The nozzle tip shall be brass or chrome-plated brass, and stamped with the part number and flow rating. The nozzle tip retainer and body shall be chrome-plated brass. The nozzle strainer shall be brass with stainless 50 mesh screen. Each nozzle tip shall be covered by a protective blow-off cap.

Detection System – The regulated release mechanism shall be compatible with a fusible link detection system.

The fusible link shall be selected and installed according to the operating temperature in the ventilating system.

The fusible link shall be supported by a detector bracket/linkage assembly. The detector bracket shall be 16 ga. cold-rolled stainless steel. The detector linkage shall be 20 ga. cold-rolled stainless steel.

The detector bracket/linkage assembly shall have provisions for connecting 1/2 in. rigid or EMT thin-wall conduit, and 1/16 in. (1.6 mm) diameter flexible stainless steel rope. Changes in the direction of the conduit and steel rope shall be accomplished with die cast aluminum alloy, 90° pulley elbows.

Accessory Equipment

The following accessory equipment shall be available, and shall be compatible with the liquid agent restaurant fire suppression system:

Remote Manual Pull Station – If the release mechanism is not accessible for manual actuation, a remote manual pull station shall be provided as the primary means of manual actuation. The pull station shall be the break-rod type, and shall be connected to the release mechanism trip lever by means of a 1/16 in. (1.6 mm) diameter stainless steel rope and 1/2 in. conduit. The pull station shall be located at a distance of not more than 125 ft. (38 m) from the release mechanism. The mounting height of the pull station shall be in accordance with the authority having jurisdiction.

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* The Ansul R-102 Restaurant Fire Suppression System Installation, Recharge, and Maintenance Manual is Part No. 71961.

Mechanical Gas Line Shut-Off Valve – A UL listed, mechanical gas valve shall be provided when automatic gas line shut-off is required for indoor applications. It shall be adapted to the release mechanism cartridge receiver by means of a pneumatic piston-type air cylinder. The valve shall have resilient seating with an aluminum body and stainless steel internal parts. It shall be a two-way valve requiring 4-15 lb. (1.8-6.8 kg) of pull force to trip. The valve (3/4 to 2 in.) shall have an external visual indicator of the closed or open position.

Electric Gas Line Shut-Off Valve – A UL listed, electric gas valve shall be provided when an electrical means of gas line shut-off is required for indoor applications. The gas valve shall incorporate an electric snap-action switch and a manual reset relay with its electric circuit for 110 VAC, 50/60 Hz or 24 VAC, 50/60 Hz. In 24 VAC applications, a transformer with the appropriate voltage rating shall be provided. The gas valve shall be constructed of aluminum with an operating temperature range of 32 °F to 120 °F (0 °C to 49 °C).

Electric Switch – A UL listed, electric snap-action switch shall be provided to shut off electrical power to appliances, or to activate electrically-operated devices. Depending on the application, the switch shall be either single-pole, double-throw; double-pole, double-throw; or four-pole, double-throw. The switch shall have a rating of 15 amps, 1/3 hp, 125 or 250 VAC with 5 amps at 125 VAC "L," 1/2 amp at 125 VDC, or 1/4 amp at 250 VDC. A relay shall be supplied if the equipment load exceeds the rated capacity of the switch.

Pressure Switch – A UL listed, pneumatically-operated switch shall be provided to shut off electrical power to appliances, or to activate electrically-operated devices. The switch shall be connected to the release mechanism cartridge receiver utilizing 1/8 in. copper tubing and fittings. Depending on the application, the switch shall be single-pole, double-throw or double-pole, double-throw. The switch shall have a rating of 20 amps – 125, 250, or 480 VAC with 10 amps at 125 VAC "L," 1 hp-115 VAC, 2 hp-230 VAC; 1/2 amp at 125 VDC; or 1/4 amp at 250 VDC. A relay shall be supplied if the equipment load exceeds the rated capacity of the switch.

TAFCO Walk-In Coolers & Freezers

Standard Design Features

□ Every panel constructed of four-inch thick foamed-in-place urethane insulation

□ Easy installation with lightweight modular panels and TMP's "surelock" positive camlock device — assuring instant panel alignment

□ Easy to relocate or enlarge

□ Choice of: stucco aluminum
    stainless steel
    white stucco aluminum
    galvalume
    smooth white aluminum
    special metals available upon request

□ Hundreds of available sizes allowing flexiblity of design

□ NSF and UL listed

□ Wide variety of refrigeration packages assuring the perfect match for your refrigeration needs

□ Flush fitting, condensation-free door

□ Pressure relief vent is standard on all freezer applications

□ Camlift, self-closing door with magnetic door gasket and door closer.

□ Vapor proof interior light

□ Exterior dial thermometer

□ Tongue and groove panels with foamed-in-place gaskets

□ Reinforced stainless steel door sills
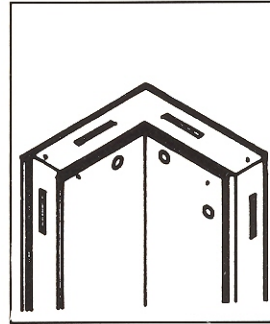
Corner panel
Nominal 1' x 1' 90 angle NSF-approved corner panels are completely interchangeable.
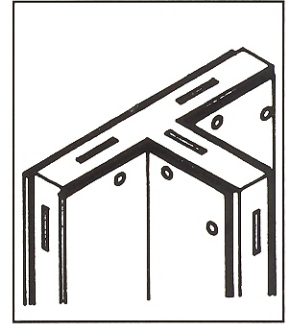
NSF-approved T panel
Nominal 11½" and 23" T panels combined with tongue and groove partition panels prevent conduction between compartments by providing a complete break in metal continuity. The need for breaker strips and heater wires eliminated.
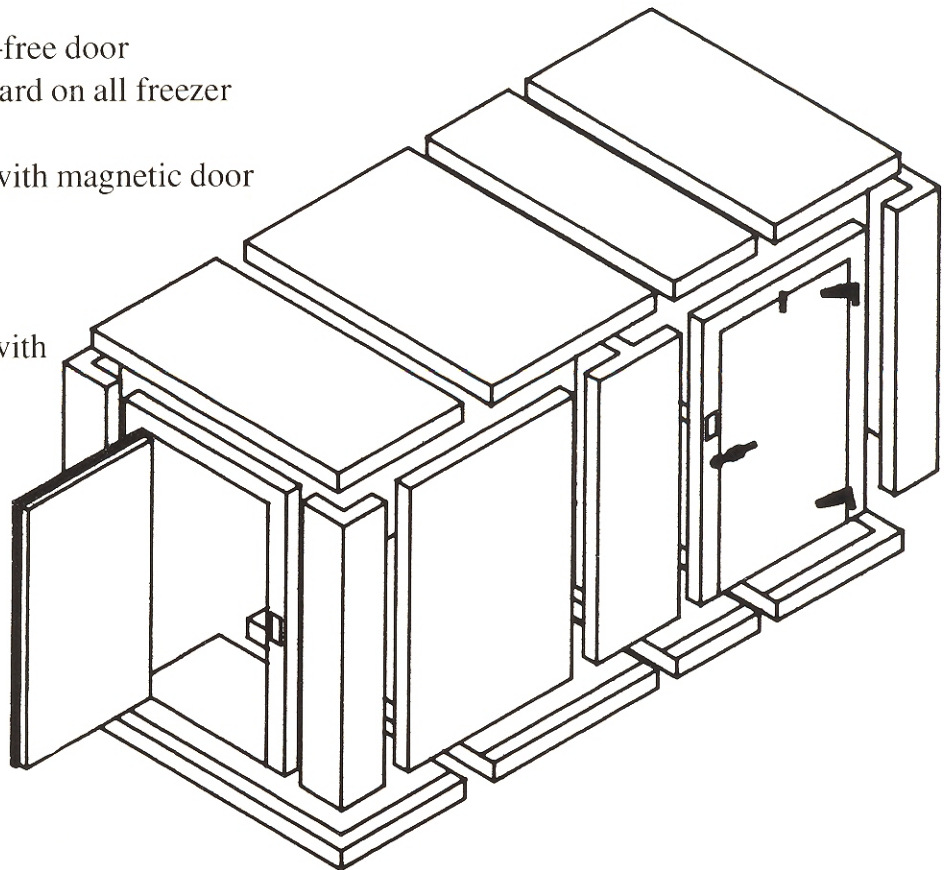
MINI-PAK REMOTE **AIR-COOLED** REFRIGERATION SYSTEM
FOR OUTDOOR APPLICATIONS

SYSTEM WEIGHT 426 #
COIL WEIGHT 47 #

UNC Crown Commons - Pizza Area
Chappel Hill, NC
20-0957 Rev 2

SYSTEM MODEL NUMBER - **MPL-1CZ**
SYSTEM ITEM NUMBER - **103**
SYSTEM DIMENSIONS - 53" L x 39" W x 27" H

POWER SUPPLY **208-230V/60HZ/3PH**   FUSE SIZE **20** AMPS
CONNECTED LOAD 11.0 AMPS
MINIMUM CIRCUIT AMPACITY 12.1 AMPS

VERIFY WITH JOB SITE CONDITIONS

SYSTEM	ITEM NUMBER	FIXTURES DESCRIPTION	TEMP. FIXTURE	TEMP. SUCTION	REFRIGERANT	COMPRESSORS MODEL	HORSEPOWER	AMPERAGE	VOLT/PH	CAPACITY	DEFROST	QUANTITY	COLDZONE EVAPORATOR COILS MODEL	FAN MOTORS AMPERAGE	FAN MOTORS VOLT/PH	DEFROST AMPERAGE	DEFROST VOLT/PH	SYSTEM AMPS	SUCTION	DISCHARGE	LIQUID	TIME CLOCK
A	9	W/I COOLER	35	25	R-448A	ZB06KAE	0.8	4.3	208/3	6.9	T	1	CL6A066ADARE	0.8	115/1			**4.3**	5/8		3/8	ECONET
B	12	Delfield N8168NBP	35	25	R-448A	ASE24C5E	0.25	2.9	208/1	1.7			BY OTHERS					**2.9**	5/8		3/8	
	(1)	CONDENSER FAN MOTOR					1/3	3.2	208/3									3.2				

E = ELECTRIC DEFROST
T = AIR DEFROST
E^ = TIME CLOCK BY FIXTURE MANUFACTURER

ALL EVAPORATOR COILS WILL REQUIRE POWER FROM A HOUSE CIRCUIT
EVAPORATOR FAN MOTORS PROVIDED WITH HIGH EFFICIENCY **EC MOTORS**
ALL COMPRESSORS AND CONDENSER CIRCUITS ARE SIZED TO OPERATE AT **95° F AMBIENT**
EACH COMPRESSOR SYSTEM IS SUPPLIED WITH A CRANKCASE HEATER AND HEADPRESSURE CONTROL
LOW TEMPERATURE SYSTEMS ARE SUPPLIED WITH **SUCTION LINE ACCUMULATOR**
REFRIGERATION SYSTEM INCLUDES A **MAIN-FUSED DISCONNECT SWITCH**
REFRIGERATION PIPE SIZES ARE BASED ON A MAXIMUM LINE RUN OF 150 EQUIVALENT FEET

ColdZone 8101 E Kaiser Blvd., Anaheim, California 92808, (800) 772-2653 office, (714) 529-8503 fax

![METRO® SEAL 3 with Microban® Antimicrobial Protection logo]

Metroseal 3 is available on Super Erecta and Super Adjustable Super Erecta shelving systems. Metroseal 3 is applied using an exclusive state-of-the-art finishing and coating process that creates an attractive and corrosion-resistant finish. Metroseal 3 is enhanced with built-in Microban® antimicrobial product protection, which protects the Metroseal 3 coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation.

- **Exclusive Protection:** Metro's new proprietary epoxy coating now contains Microban® antimicrobial product protection. Microban® protects the epoxy coating from bacteria, mold, mildew and fungi that cause odors, stains and product degradation. The storage system remains cleaner between cleanings.

- **Attractive, Corrosion-Resistant Finish:** Metroseal 3 is an attractive corrosion-resistant finish that protects the shelving against corrosive conditions found in walk-in coolers.

- **Metro® Shelving Systems:** Metroseal 3 is a finish for the world's most popular shelving systems, Super Erecta and Super Adjustable Super Erecta. Both systems provide easy assembly without the use of special tools, adjustability at 1" (25mm) increments, greater air circulation and light penetration, a large selection of accessories, and the versatility to change as your storage needs change. Super Adjustable Super Erecta has the added feature of a unique patented corner release making it the easiest to adjust shelving system ever.

- **Economical:** Metroseal 3 storage shelving is an economical alternative to stainless steel, for use in environments that tend to corrode other metals.

- **12-Year Limited Warranty:** Metroseal 3 is a corrosion-resistant finish for environments which can cause other metals to corrode. Metroseal 3 has a 12-year limited warranty against rust formation.

Super Adjustable Super Erecta

Super Erecta

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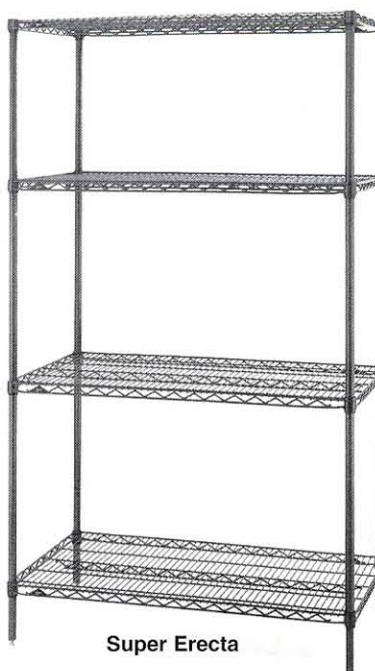
*MICROBAN and the MICROBAN symbol are registered trademarks of the Microban Products Company, Huntersville, NC.

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

EMERSON.
Storage Solutions

SUPER ERECTA® AND SUPER ADJUSTABLE SUPER ERECTA®
METROSEAL 3 SHELVING

METRO®

Metroseal 3 Shelves

Cat. No. Super Adjustable	Cat. No. Super Erecta	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd Wt. (lbs.)	Approx. Pkd Wt. (kg)
A1424NK3	1424NK3	14	355	24	610	6	2.7
A1430NK3	1430NK3	14	355	30	760	7	3.2
A1436NK3	1436NK3	14	355	36	914	8	3.6
A1442NK3	1442NK3	14	355	42	1066	9$^1/_2$	4.3
A1448NK3	1448NK3	14	355	48	1219	10$^1/_2$	4.7
A1460NK3	1460NK3	14	355	60	1524	14	6.3
A1472NK3	1472NK3	14	355	72	1825	17	7.7
A1824NK3	1824NK3	18	457	24	610	7	3.2
A1830NK3	1830NK3	18	457	30	760	8	3.6
A1836NK3	1836NK3	18	457	36	914	9$^1/_2$	4.3
A1842NK3	1842NK3	18	457	42	1066	11	5.0
A1848NK3	1848NK3	18	457	48	1219	12	5.4
A1854NK3	1854NK3	18	457	54	1370	14$^1/_2$	6.6
A1860NK3	1860NK3	18	457	60	1524	17	7.7
A1872NK3	1872NK3	18	457	72	1825	20	9.1
A2124NK3	2124NK3	21	530	24	610	8	3.6
A2130NK3	2130NK3	21	530	30	760	9	4.1
A2136NK3	2136NK3	21	530	36	914	11	5.0
A2142NK3	2142NK3	21	530	42	1066	12	5.4
A2148NK3	2148NK3	21	530	48	1219	14	6.4
A2154NK3	2154NK3	21	530	54	1370	16	7.3
A2160NK3	2160NK3	21	530	60	1524	18	8.2
A2172NK3	2172NK3	21	530	72	1825	24	10.9
A2424NK3	2424NK3	24	610	24	610	9	4.1
A2430NK3	2430NK3	24	610	30	760	11	5.0
A2436NK3	2436NK3	24	610	36	914	13	5.9
A2442NK3	2442NK3	24	610	42	1066	15	6.8
A2448NK3	2448NK3	24	610	48	1219	16	7.3
A2454NK3	2454NK3	24	610	54	1370	19	8.6
A2460NK3	2460NK3	24	610	60	1524	21	9.5
A2472NK3	2472NK3	24	610	72	1825	26	11.8
A3036NK3		30	760	36	914	15	6.8
A3048NK3		30	760	48	1219	21	9.5
A3060NK3		30	760	60	1524	26$^1/_2$	11.8
A3072NK3		30	760	72	1825	31	14.0
A3636NK3		36	914	36	914	18	8.2
A3648NK3		36	914	48	1219	23	10.4
A3660NK3		36	914	60	1524	29	13.1
A3672NK3		36	914	72	1825	34$^1/_2$	15.4

SiteSelect™ Posts

Cat. No. Metroseal 3	Height* (in.)	Height* (mm)	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13PK3	14$^1/_2$	368	1	0.5
33PK3	34$^1/_2$	877	2	0.9
54PK3	54$^9/_{16}$	1386	3	1.4
63PK3	62$^9/_{16}$	1589	3$^1/_2$	1.6
74PK3	74$^5/_8$	1895	4	1.8
86PK3 ·	86$^5/_8$	2200	5	2.3

*Height includes leveling bolt and cap.

All Metro Catalog Sheets are available on our Web Site: **www.metro.com**

Every Metroseal 3 shelf and post is backed by a limited 12-year warranty against surface rust formation.
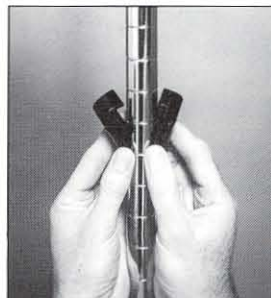
Super Erecta Split Sleeves

Super Adjustable Wedges and Corner Release System

Important: When ordering by components remember that stability decreases as the ratio of height to width increases. Units should be kept as wide and low as possible.

SiteSelect™ Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232

Item # _____

Job _____

METRO®
STEM CASTERS

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

- **Stainless Steel, Cart-Washable Casters** offer grease seals and zerk fittings. Can withstand high-pressure washings.

- **Polymer Horn Casters:** Innovative polymer stem casters offer corrosion resistance and enhanced durability. For all medium-duty applications.

- **Resilient Rubber Tread:** A molded, soft tread that provides good floor protection along with quiet operation. Non-marking.

- **Polyurethane Tread:** Long-wearing; resists abrasion. Non-marking, shock absorbing.

- **Wheel Brakes:** Foot-operated. Available on all caster models.

- **Caster Load Ratings:** From 125 lbs. to 300 lbs. (57 to 136kg) See chart.

- **Donut Bumpers:** Furnished standard on all Metro stem casters.

- **Additional Caster Types Available.**

Note: SPECIAL WHEELS — V-groove, Conductive, Steel and Phenolic — are available on request. For additional information, contact InterMetro Industries Corporation or your InterMetro representative.

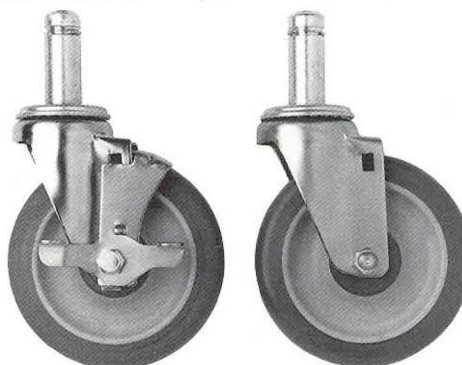### Resilient Rubber
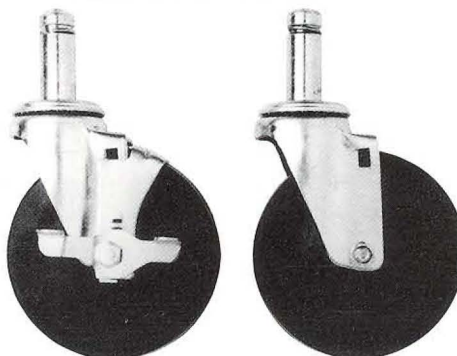
5MB Wheel Brake
Includes Donut Bumper (not shown)
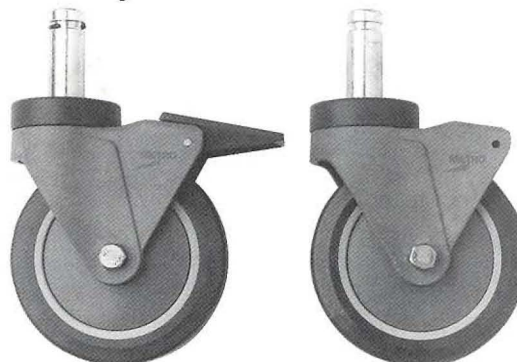
5M Resilient
Includes Donut Bumper (not shown)

Stainless Steel, Cart Washable

5MDBGSA

5MDGSA

Polymer Horn Casters

5PCB

5PC

11.20

METRO

METRO®
STEM CASTERS

Dimensions
Standard Casters — Stem Type

Cat. No.	Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.)	(kg)
4LD	4	102	$1/2$	12	125	56	Stem/Swivel	Resilient	$1^1/_2$	.6
5LD	5	127	$1/2$	12	125	56	Stem/Swivel	Resilient	2	.9
5M	5	127	$1^1/_4$	32	200	90	Stem/Swivel	Resilient	$2^1/_2$	1.1
5MB	5	127	$1^1/_4$	32	200	90	Stem/Brake	Resilient	$2^3/_4$	1.2
5MR	5	127	$1^1/_4$	32	200	90	Stem/Rigid	Resilient	$3^1/_2$	1.5
5MDA	5	127	$1^1/_4$	32	250	111	Stem/Swivel	High Modulus Donut	$2^1/_2$	1.1
5MDBA	5	127	$1^1/_4$	32	250	111	Stem/Brake	High Modulus Donut	$2^5/_8$	1.17
5MDRA	5	127	$1^1/_4$	32	250	111	Stem/Rigid	High Modulus Donut	$2^3/_8$	1.08
5MP	5	127	$1^1/_4$	32	300	135	Stem/Swivel	Polyurethane	$2^1/_8$	.94
5MPB	5	127	$1^1/_4$	32	300	135	Stem/Brake	Polyurethane	$2^1/_4$	1
5MPR	5	127	$1^1/_4$	32	300	135	Stem/Rigid	Polyurethane	2	.9

NOTE 1: Stem casters are shipped with donut bumper **at no additional charge.**
NOTE 2: Rigid casters are held in position by a connecting channel. When ordering rigid casters, shelf width **must be** known.
NOTE 3: Load Height for all 5M, 5MD and 5MP casters — $6^3/_{32}$" ± $1/_{16}$" (155 ± 1.5mm).
NOTE 4: Load Height for 4LD caster — $4^5/_8$" ± $1/_{16}$" (118 ± 1.5mm).
NOTE 5: Load Height for 5LD caster — $5^5/_8$" ± $1/_{16}$" (143 ± 1.5mm).
NOTE 6: Brakes are foot-operated.

Stainless Steel Cart-Washable Casters — Stem Type

Cat. No.	Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.)	(kg)
5MDGSA	5	122	$1^1/_4$	32	150	68	Swivel	High Modulus Donut	$2^1/_2$	1.1
5MDBGSA	5	122	$1^1/_4$	32	150	68	Brake	High Modulus Donut	$2^5/_8$	1.17
5MDRGSA	5	122	$1^1/_4$	32	150	68	Rigid	High Modulus Donut	$2^3/_8$	1.08
5MPGSA	5	127	$1^1/_4$	32	300	135	Swivel	Polyurethane	$2^1/_8$	.94
5MPBGSA	5	127	$1^1/_4$	32	300	135	Brake	Polyurethane	$2^1/_4$	1
5MPRGSA	5	127	$1^1/_4$	32	300	135	Rigid	Polyurethane	2	.9

NOTE 1: Stem casters are shipped with donut bumper **at no additional charge.**
NOTE 2: Rigid casters are held in position by a connecting channel. When ordering rigid casters, shelf width **must be** known.
NOTE 3: Load Height for all 5MD and 5MP casters — $6^3/_{32}$" ± $1/_{16}$" (155 ± 1.5mm).
NOTE 4: All casters are grease sealed with zerk fittings in swivel and axle.
NOTE 5: Brakes are foot-operated.
NOTE 6: "D" in model number designates donut wheel made of high-modulus rubber.

Polymer Casters — Stem Type

Cat. No.	Wheel Diameter (in.)	(mm)	Face (in.)	(mm)	Load Rating (lbs.)	(kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.)	(kg)
5PC	5	127	$1^1/_4$	32	300	135	Swivel	Polyurethane	2	.9
5PCB	5	127	$1^1/_4$	32	300	135	Brake	Polyurethane	2	.9
5PCR	5	127	$1^1/_4$	32	300	135	Rigid	Polyurethane	2	.9

NOTE 1: Optional thread guards (blue) may be ordered by adding "-TG" to the desired model number (eg. 5PC-TG, 5PCB-TG, 5PCR-TG).
NOTE 2: Stem casters are shipped with donut bumper **at no additional charge.**
NOTE 3: Rigid casters are held in place by a connecting channel. When ordering, shelf depth **must be** provided.

Manufactured by:

METRO

InterMetro Industries Corporation
North Washington Street, Wilkes-Barre, PA 18705
Phone: 570-825-2741 • Fax: 570-825-2852
For Product Information Call: 1-800-433-2232
Visit Our Web Site: www.metro.com

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Rev. 9/00
Printed in U.S.A.

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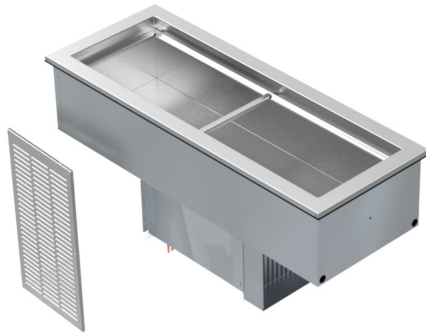
DELFIELD®

N8100NBP

Narrow Drop-In Self Contained Mechanically Cooled Refrigerated Cold Pans

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- N8146NBP Two 12" x 20" pan capacity
- N8168NBP Three 12" x 20" pan capacity

N8146NBP

Standard Features

- Integral V-stamped pan rest
- 20-gauge stainless steel top construction
- 2 BF stainless steel interior liner wrapped and spot clipped with refrigeration lines; thermal transfer compound is applied for superior cooling
- Adapter bars are provided standard for 12" x 20" openings
- Standard 1" plastic drain
- High density Environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Galvanized exterior body
- Non-marring press fit top gasket
- Condensing unit is suspended below on a 16-gauge galvanized frame
- R290 refrigerant
- 8' cord and plug
- Stainless steel louver provided for field installation
- One year parts and labor standard

Options & Accessories

warranty

EXTENDED ON/ OFF SWITCH

Specifications

Top is one-piece 20-gauge stainless steel. Interior liner is 22-gauge stainless steel and is creased to a 1.00" (2.5cm) diameter drain. Integral V-stamped pan rest recessed 2" (5cm) to accommodate 12" x 20" (30cm x 51cm) pans 4" (10cm) or 6" (15cm) deep supplied by others. Product temperatures of 33°F (1°C) to 41°F (5°C) are maintained at 86°F (29°C) ambient room temperature, meeting NSF 7 requirements. Adapter bars for 12" x 20" (30cm x 51cm) pans are standard.

Sides are wrapped with refrigeration lines. Sides and bottom are fully insulated with high-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) closed-cell polyurethane. Exterior housing is 24-gauge galvanized steel.

Condensing unit is suspended below the cold pan on a 16-gauge steel frame and uses R290 refrigerant. Electronic temperature control has a stand by to power down the cold pan. Unit has an 8' (2.4m) cord and NEMA 5-15P plug.
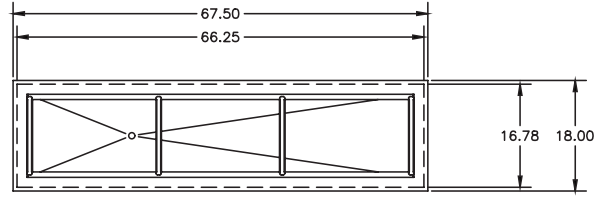
A stainless steel louver is provided for field installation on the front of the cabinet, 4" below top of counter; cutout dimension for each is 12" x 23.5" (30cm x 60cm).

UL   NSF®

c UL   R290

WELBILT®

Narrow Drop-In Self Contained Mechanically Cooled Refrigerated Cold Pans

N8100NBP
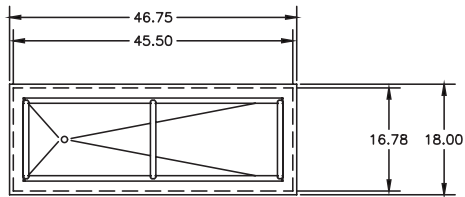
MODEL NO. N8146NBP

MODEL NO. N8168NBP
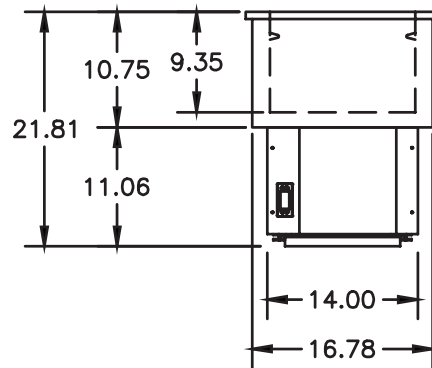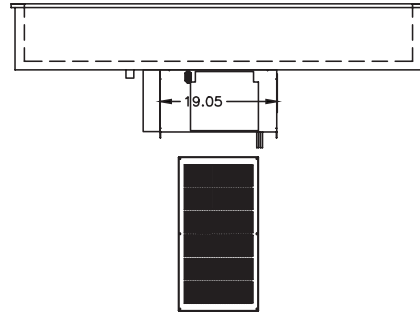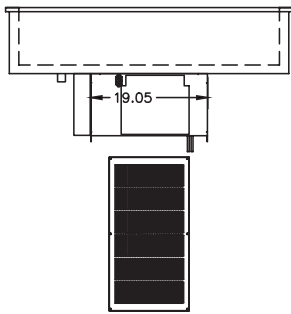
Specification									
Model	Counter Cutout Dimensions	12"x20" Pan Capacity	V/Hz/Ph	Amps	H.P.	Nema Plug	BTU Load	System Capacity	Ship Weight
N8146NBP	17.00" x 45.75" (43cm x 116cm)	2	115/60/1	2	1/6	5-15P	352	788	175lbs/80kg
N8168NBP	17.00" x 66.50" (43cm x 169cm)	3	115/60/1	2	1/6	5-15P	522	876	240lbs/109kg

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

WELBILT®

Glo-Ray® Built-In Rectangular Heated Shelves with Recessed Top

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

Let Hatco add heat to your serving surface with the Glo-Ray® Rectangular Built-In Heated Shelf with Recessed Top. This .5" (13 mm) recessed top foodwarmer has a hardcoated aluminum surface and blanket-type element for uniform heat to extend your food holding time. Fiberglass insulation keeps heat at the holding surface while a built-in adjustable thermostat controls surface temperature.

GRSB-24-I

Standard features

- Uniform heat distribution with hardcoated aluminum surface

- GRSB models available in widths from 24" to 72" (610-1829 mm) and depths of 15.5", 19.5" or 30" (394, 495 or 762 mm) and blanket-type element

- 36" (914 mm) flexible conduit channels power lines from the shelf to a control box

- Standard control includes thermostat, lighted rocker switch and mounting brackets.

- Thermostatically-controlled heated base

- The Built-in Heated Shelf has a .75" (19 mm) flanged edge that allows the unit to fit into a countertop opening

- Recommended for use in metallic counters. For other surfaces, verify that the material is suitable for temperature up to 200°F (93°C)♦

♦ Hatco is not responsible for counter damage caused by heat from the warmer.
* Models with flush mount recessed electronic control box are not CE approved.

Note for Built-in Heated Shelves with overhead Strip Heaters: For any size GRSB, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSB-30 will require a GRA-36 or GR2A-36. The GRA will have a tight fit to the frame of the base. The GR2A will have approximately a 4" (102 mm) space.

Options (available at time of purchase only)

Designer Colors for Flush Mount Control Bezel Box – Stainless Steel is standard – Non-standard colors are non-returnable
- ☐ Warm Red   ☐ Black   ☐ Gray Granite   ☐ White Granite
- ☐ Navy Blue   ☐ Hunter Green   ☐ Antique Copper

☐ Flush Mount Electronic Control Box with Lighted Power Switch with cord and plug*

☐ Flush Mount Thermostatic Control Box with Lighted Power Switch with cord and plug

Conduit in lieu of standard 3' (914 mm) (Flush Mount ITC Control Box only)
- ☐ 6' (1829 mm) conduit   ☐ 10' (3048 mm) conduit
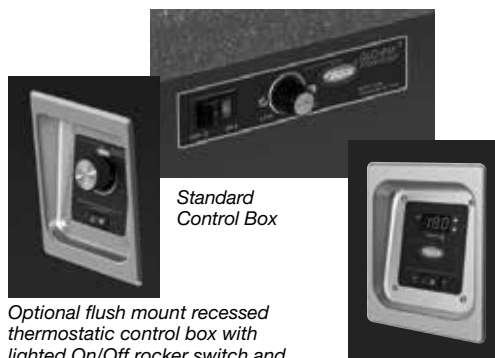
Standard Control Box

Optional flush mount recessed electronic control box with lighted On/Off rocker switch and angled recessed controls

Optional flush mount recessed thermostatic control box with lighted On/Off rocker switch and angled recessed controls

For operation, location and safety information, please refer to the Installation & Operating Manual.

MADE IN THE USA

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com

Form No. GRSB Spec Sheet   Page 1 of 5   April 2019

Glo-Ray® Recessed Built-In Heated Shelves

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

GRSB Models Shown with Standard Control Box

FRONT VIEW

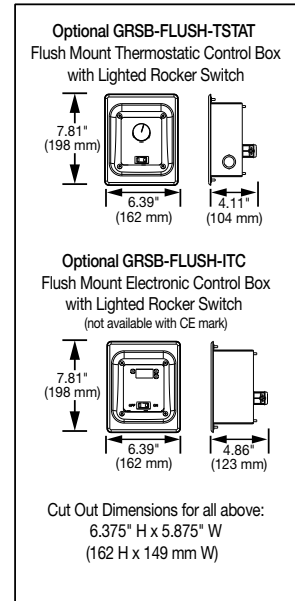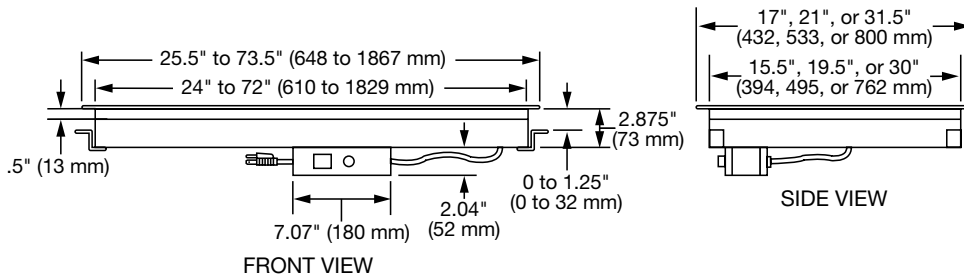SIDE VIEW

Optional GRSB-FLUSH-TSTAT
Flush Mount Thermostatic Control Box
with Lighted Rocker Switch

7.81" (198 mm) | 6.39" (162 mm) | 4.11" (104 mm)

Optional GRSB-FLUSH-ITC
Flush Mount Electronic Control Box
with Lighted Rocker Switch
(not available with CE mark)

7.81" (198 mm) | 6.39" (162 mm) | 4.86" (123 mm)

Cut Out Dimensions for all above:
6.375" H x 5.875" W
(162 H x 149 mm W)

GRSB Built-In Countertop Cut-Out Dimensions

Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSB-24-F	24.5" (622 mm)	24.75" (629 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-24-I	24.5" (622 mm)	24.75" (629 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-24-O	24.5" (622 mm)	24.75" (629 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-30-F	30.5" (775 mm)	30.75" (781 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-30-I	30.5" (775 mm)	30.75" (781 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-30-O	30.5" (775 mm)	30.75" (781 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-36-F	36.5" (927 mm)	36.75" (933 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-36-I	36.5" (927 mm)	36.75" (933 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-36-O	36.5" (927 mm)	36.75" (933 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-42-F	42.5" (1080 mm)	42.75" (1086 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-42-I	42.5" (1080 mm)	42.75" (1086 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-42-O	42.5" (1080 mm)	42.75" (1086 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-48-F	48.5" (1232 mm)	48.75" (1238 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-48-I	48.5" (1232 mm)	48.75" (1238 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-48-O	48.5" (1232 mm)	48.75" (1238 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-54-I	54.5" (1384 mm)	54.75" (1391 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-60-F	60.5" (1537 mm)	60.75" (1543 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-60-I	60.5" (1537 mm)	60.75" (1543 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-60-O	60.5" (1537 mm)	60.75" (1543 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-66-I	66.5" (1689 mm)	66.75" (1695 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-72-F	72.5" (1842 mm)	72.75" (1848 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-72-I	72.5" (1842 mm)	72.75" (1848 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-72-O	72.5" (1842 mm)	72.75" (1848 mm)	30.5" (775 mm)	30.75" (781 mm)

CORD LOCATION
Cord is attached to Control Box.

PLUG CONFIGURATIONS
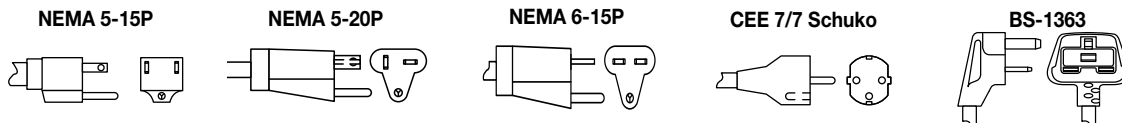
NEMA 5-15P   NEMA 5-20P   NEMA 6-15P   CEE 7/7 Schuko   BS-1363

Glo-Ray® Recessed Built-In Heated Shelves

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

SPECIFICATIONS
Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for International models

Model	Dimensions (W x D x H)	Usable Shelf (W x D)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
GRSB-24-F	25.5" x 17" x 2.875" (648 x 432 x 73 mm)	24" x 15.5" (610 x 394 mm)	120	Single	420	3.5	NEMA 5-15P	25 lbs. (11 kg)
			220		384	1.7	CEE 7/7 Schuko	25 lbs. (11 kg)
			240		458	1.9	BS-1363	
			220-230 (CE)		384-420	1.7-1.8	CEE 7/7 Schuko	
			230-240 (CE)		420-458	1.8-1.9	BS-1363	
GRSB-24-I	25.5" x 21" x 2.875" (648 x 533 x 73 mm)	24" x 19.5" (610 x 495 mm)	100	Single	550	5.5	NEMA 5-15P	28 lbs. (13 kg)
			120		550	4.6	NEMA 5-15P	28 lbs. (13 kg)
			220		550	2.5	CEE 7/7 Schuko	28 lbs. (13 kg)
			240		550	2.3	BS-1363	
			220-230 (CE)		550-601	2.5-2.6	CEE 7/7 Schuko	
			230-240 (CE)		505-550	2.2-2.3	BS-1363	
GRSB-24-O	25.5" x 31.5" x 2.875" (648 x 800 x 73 mm)	24" x 30" (610 x 762 mm)	120	Single	790	6.6	NEMA 5-15P	33 lbs. (15 kg)
			220		722	3.3	CEE 7/7 Schuko	33 lbs. (15 kg)
			240		860	3.4	BS-1363	
			220-230 (CE)		722-790	3.3-3.4	CEE 7/7 Schuko	
			230-240 (CE)		790-860	3.4-3.6	BS-1363	
GRSB-30-F	31.5" x 17" x 2.875" (800 x 432 x 73 mm)	30" x 15.5" (762 x 394 mm)	120	Single	505	4.2	NEMA 5-15P	25 lbs. (11 kg)
			220		462	2.1	CEE 7/7 Schuko	25 lbs. (11 kg)
			240		550	2.3	BS-1363	
			220-230 (CE)		462-505	2.1-2.2	CEE 7/7 Schuko	
			230-240 (CE)		505-550	2.2-2.3	BS-1363	
GRSB-30-I	31.5" x 21" x 2.875" (800 x 533 x 73 mm)	30" x 19.5" (762 x 495 mm)	100	Single	665	6.7	NEMA 5-15P	29 lbs. (13 kg)
			120		665	5.6	NEMA 5-15P	29 lbs. (13 kg)
			220		665	3.0	CEE 7/7 Schuko	29 lbs. (13 kg)
			240		665	2.8	BS-1363	
			220-230 (CE)		665-727	3.0-3.2	CEE 7/7 Schuko	
			230-240 (CE)		611-665	2.7-2.8	BS-1363	
GRSB-30-O	31.5" x 31.5" x 2.875" (800 x 800 x 73 mm)	30" x 30" (762 x 762 mm)	120	Single	950	7.9	NEMA 5-15P	37 lbs. (17 kg)
			220		916	4.2	CEE 7/7 Schuko	37 lbs. (17 kg)
			240		985	4.5	BS-1363	
			220-230 (CE)		916-1001	4.2-4.4	CEE 7/7 Schuko	
			230-240 (CE)		904-985	3.9-4.1	BS-1363	
GRSB-36-F	37.5" x 17" x 2.875" (953 x 432 x 73 mm)	36" x 15.5" (914 x 394 mm)	120	Single	590	4.9	NEMA 5-15P	26 lbs. (12 kg)
			220		540	2.5	CEE 7/7 Schuko	26 lbs. (12 kg)
			240		642	2.7	BS-1363	
			220-230 (CE)		540-590	2.5-2.6	CEE 7/7 Schuko	
			230-240 (CE)		590-643	2.6-2.7	BS-1363	
GRSB-36-I	37.5" x 21" x 2.875" (953 x 533 x 73 mm)	36" x 19.5" (914 x 495 mm)	100	Single	780	7.8	NEMA 5-15P	30 lbs. (14 kg)
			120		780	6.5	NEMA 5-15P	30 lbs. (14 kg)
			220		780	3.5	CEE 7/7 Schuko	30 lbs. (14 kg)
			240		780	3.3	BS-1363	
			220-230 (CE)		780-853	3.5-3.7	CEE 7/7 Schuko	
			230-240 (CE)		716-780	3.1-3.3	BS-1363	
GRSB-36-O	37.5" x 31.5" x 2.875" (953 x 800 x 73 mm)	36" x 30" (914 x 762 mm)	120	Single	1110	9.3	NEMA 5-15P	37 lbs. (17 kg)
			220		1110	5.0	CEE 7/7 Schuko	37 lbs. (17 kg)
			240		1110	4.6	BS-1363	
			220-230 (CE)		1110-1213	5.0-5.3	CEE 7/7 Schuko	
			230-240 (CE)		1020-1110	4.4-4.6	BS-1363	

* Shipping weight includes packaging.

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com

Form No. GRSB Spec Sheet — Page 3 of 5 — April 2019

Glo-Ray® Recessed Built-In Heated Shelves

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

Hatco®

SPECIFICATIONS
Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for International models

Model	Dimensions (W x D x H)	Usable Shelf (W x D)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
GRSB-42-F	43.5" x 17" x 2.875" (1105 x 432 x 73 mm)	42" x 15.5" (1067 x 394 mm)	120	Single	685	5.7	NEMA 5-15P	30 lbs. (14 kg)
			220		627	2.9	CEE 7/7 Schuko	30 lbs. (14 kg)
			240		746	3.1	BS-1363	
			220-230 (CE)		627-685	2.9-3.0	CEE 7/7 Schuko	
			230-240 (CE)		685-746	3.0-3.1	BS-1363	
GRSB-42-I	43.5" x 21" x 2.875" (1105 x 533 x 73 mm)	42" x 19.5" (1067 x 495 mm)	100	Single	885	8.9	NEMA 5-15P	37 lbs. (17 kg)
			120		885	7.4	NEMA 5-15P	37 lbs. (17 kg)
			220		885	4.0	CEE 7/7 Schuko	37 lbs. (17 kg)
			240		885	3.7	BS-1363	
			220-230 (CE)		885-967	4.0-4.2	CEE 7/7 Schuko	
			230-240 (CE)		813-885	3.5-3.7	BS-1363	
GRSB-42-O	43.5" x 31.5" x 2.875" (1105 x 800 x 73 mm)	42" x 30" (1067 x 762 mm)	120	Single	1270	10.6	NEMA 5-15P	46 lbs. (21 kg)
			220		1236	5.6	CEE 7/7 Schuko	46 lbs. (21 kg)
			240		1305	5.4	BS-1363	
			220-230 (CE)		1236-1351	5.6-5.9	CEE 7/7 Schuko	
			230-240 (CE)		1198-1305	5.2-5.4	BS-1363	
GRSB-48-F	49.5" x 17" x 2.875" (1257 x 432 x 73 mm)	48" x 15.5" (1219 x 394 mm)	120	Single	770	6.4	NEMA 5-15P	33 lbs. (15 kg)
			220		705	3.2	CEE 7/7 Schuko	33 lbs. (15 kg)
			240		828	3.5	BS-1363	
			220-230 (CE)		704-770	3.2-3.3	CEE 7/7 Schuko	
			230-240 (CE)		770-839	3.3-3.5	BS-1363	
GRSB-48-I	49.5" x 21" x 2.875" (1257 x 533 x 73 mm)	48" x 19.5" (1219 x 495 mm)	100	Single	1000	10.0	NEMA 5-15P	40 lbs. (18 kg)
			120		1000	8.3	NEMA 5-15P	40 lbs. (18 kg)
			220		1000	4.5	CEE 7/7 Schuko	40 lbs. (18 kg)
			240		1000	4.2	BS-1363	
			220-230 (CE)		1000-1093	4.5-4.7	CEE 7/7 Schuko	
			230-240 (CE)		918-1000	4.0-4.2	BS-1363	
GRSB-48-O	49.5" x 31.5" x 2.875" (1257 x 800 x 73 mm)	48" x 30" (1219 x 762 mm)	120	Single	1430	11.9	NEMA 5-15P	68 lbs. (31 kg)
			220		1430	6.5	CEE 7/7 Schuko	68 lbs. (31 kg)
			240		1430	6.0	BS-1363	
			220-230 (CE)		1430-1562	6.5-6.8	CEE 7/7 Schuko	
			230-240 (CE)		1313-1430	5.7-6.0	BS-1363	
GRSB-54-I	55.5" x 21" x 2.875" (1410 x 533 x 73 mm)	54" x 19.5" (1372 x 495 mm)	100	Single	1110	11.1	NEMA 5-15P	45 lbs. (21 kg)
			120		1110	9.3	NEMA 5-15P	45 lbs. (21 kg)
			220		1110	5.0	CEE 7/7 Schuko	45 lbs. (21 kg)
			240		1110	4.6	BS-1363	
			220-230 (CE)		1110-1213	5.0-5.3	CEE 7/7 Schuko	
			230-240 (CE)		1019-1110	4.4-4.6	BS-1363	
GRSB-60-F	61.5" x 17" x 2.875" (1562 x 432 x 73 mm)	60" x 15.5" (1524 x 394 mm)	120	Single	950	7.9	NEMA 5-15P	40 lbs. (18 kg)
			220		870	4.0	CEE 7/7 Schuko	40 lbs. (18 kg)
			240		1034	4.3	BS-1363	
			220-230 (CE)		869-950	4.0-4.1	CEE 7/7 Schuko	
			230-240 (CE)		950-1035	4.1-4.3	BS-1363	
GRSB-60-I	61.5" x 21" x 2.875" (1562 x 533 x 73 mm)	60" x 19.5" (1524 x 495 mm)	100	Single	1220	12.2	NEMA 5-15P	43 lbs. (20 kg)
			120		1220	10.2	NEMA 5-15P	43 lbs. (20 kg)
			220		1220	5.5	CEE 7/7 Schuko	43 lbs. (20 kg)
			240		1220	5.1	BS-1363	
			220-230 (CE)		1220-1333	5.5-5.8	CEE 7/7 Schuko	
			230-240 (CE)		1120-1220	4.9-5.1	BS-1363	
GRSB-60-O	61.5" x 31.5" x 2.875" (1562 x 800 x 73 mm)	60" x 30" (1524 x 762 mm)	120	Single	1750	14.6	NEMA 5-20P	64 lbs. (29 kg)
			220		1750	8.0	CEE 7/7 Schuko	64 lbs. (29 kg)
			240		1750	7.3	BS-1363	
			220-230 (CE)		1750-1912	8.0-8.3	CEE 7/7 Schuko	
			230-240 (CE)		1607-1750	7.0-7.3	BS-1363	

* Shipping weight includes packaging.

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Form No. GRSB Spec Sheet   Page 4 of 5   April 2019

Glo-Ray® Recessed Built-In Heated Shelves

Models: GRSB-24-F, -I, -O; -30-F, -I, -O; -36-F, -I, -O; -42-F, -I, -O; -48-F, -I, -O; -54-I; -60-F, -I, -O; -66-I; -72-F, -I, -O

SPECIFICATIONS
Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for International models

Model	Dimensions (W x D x H)	Usable Shelf (W x D)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
GRSB-66-I	67.5" x 21" x 2.875" (1715 x 533 x 73 mm)	66" x 19.5" (1676 x 495 mm)	120	Single	1330	11.1	NEMA 5-15P	49 lbs. (22 kg)
			220		1330	6.0	CEE 7/7 Schuko	49 lbs. (22 kg)
			240		1330	5.5	BS-1363	
			220-230 (CE)		1330-1454	6.0-6.3	CEE 7/7 Schuko	
			230-240 (CE)		1221-1330	5.3-5.5	BS-1363	
GRSB-72-F	73.5" x 17" x 2.875" (1867 x 432 x 73 mm)	72" x 15.5" (1829 x 394 mm)	120	Single	1130	9.4	NEMA 5-15P	43 lbs. (20 kg)
			220		1034	4.7	CEE 7/7 Schuko	43 lbs. (20 kg)
			240		1230	5.1	BS-1363	
			220-230 (CE)		1034-1130	4.7-4.9	CEE 7/7 Schuko	
			230-240 (CE)		1130-1231	4.9-5.1	BS-1363	
GRSB-72-I	73.5" x 21" x 2.875" (1867 x 533 x 73 mm)	72" x 19.5" (1829 x 495 mm)	120	Single	1440	12.0	NEMA 5-15P	50 lbs. (23 kg)
			220		1440	6.5	CEE 7/7 Schuko	50 lbs. (23 kg)
			240		1440	6.0	BS-1363	
			220-230 (CE)		1440-1574	6.5-6.8	CEE 7/7 Schuko	
			230-240 (CE)		1322-1440	5.8-6.0	BS-1363	
GRSB-72-O	73.5" x 31.5" x 2.875" (1867 x 800 x 73 mm)	72" x 30" (1829 x 762 mm)	208	Single	2070	10.0	NEMA 6-15P	68 lbs. (31 kg)
			240		2070	8.6		
			220		2070	9.4	CEE 7/7 Schuko	68 lbs. (31 kg)
			240		2070	8.6	BS-1363	
			220-230 (CE)		2070-2262	9.4-9.8	CEE 7/7 Schuko	
			230-240 (CE)		1901-2070	8.3-8.6	BS-1363	

* Shipping weight includes packaging.

PRODUCT SPECS
Glo-Ray® Built-In Heated Shelves with Recessed Top

The Built-in Rectangular Heated Shelf with Recessed Top shall be a Glo-Ray® Model … as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Rectangular Heated Shelf shall be rated at … watts, … volts, and … inches (millimeters) in overall width.

It shall consist of thermostatically-controlled heated base with 3' (914 mm) conduit to control box and a 6' (1829 mm) cord with plug attached.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
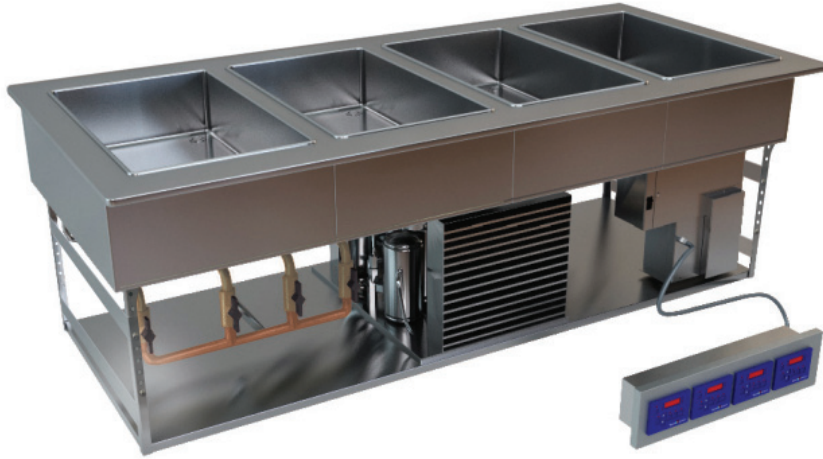(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com

Form No. GRSB Spec Sheet   Page 5 of 5   April 2019

⊘ **Quick**Switch™

Project: _____

Item: _____

Quantity: _____

Date: _____

Drop-in Models	Pans
❑ DI-QSCHP-1	1
❑ **DI-QSCHP-2**	**2**
❑ DI-QSCHP-3	3
❑ DI-QSCHP-4	4

DI-QSCHP-4

ANSI/NSF169

U.L. Sanitation Classified to NSF Standards

- ■ **Switch from hot to cold in a matter of minutes!**
- ■ **Individual well flexibility**
- ■ **Fully insulated, for use in any counter**
- ■ **Fast, easy installation**
- ■ **Labor saving easy to clean design**
- ■ **Hot well wet or dry operation**

Standard Features
- ✓ Individual solid state digital controls
- ✓ Full sealing gasket
- ✓ 500 watts heat source(at 208V)
- ✓ Single power source
- ✓ Manifold drains

Optional Features (specify)
- ❑ Hugged edge (H)
- ❑ Slim line configuration
- ❑ Other voltage, phase, cycle (specify_____)

Number of Pans
- ❑ 1 Pan
- ❑ 2 Pan
- ❑ 3 Pan
- ❑ 4 Pan

Voltage
- ❑ 120V
- ❑ 120/208V
- ❑ 120/2408V

Optional Ship Loose Feature: All Stainless Steel welded 16ga frame with 18ga **Double Pan Hinged Latching Doors & 18ga Removable Louver.**
- ❑ DI-QSP2-FRAME - Cut out for frame: 30-1/2" x 17-1/4"
- ❑ DI-QSP3-FRAME - Cut out for frame: 45-3/4" x 17-1/4"
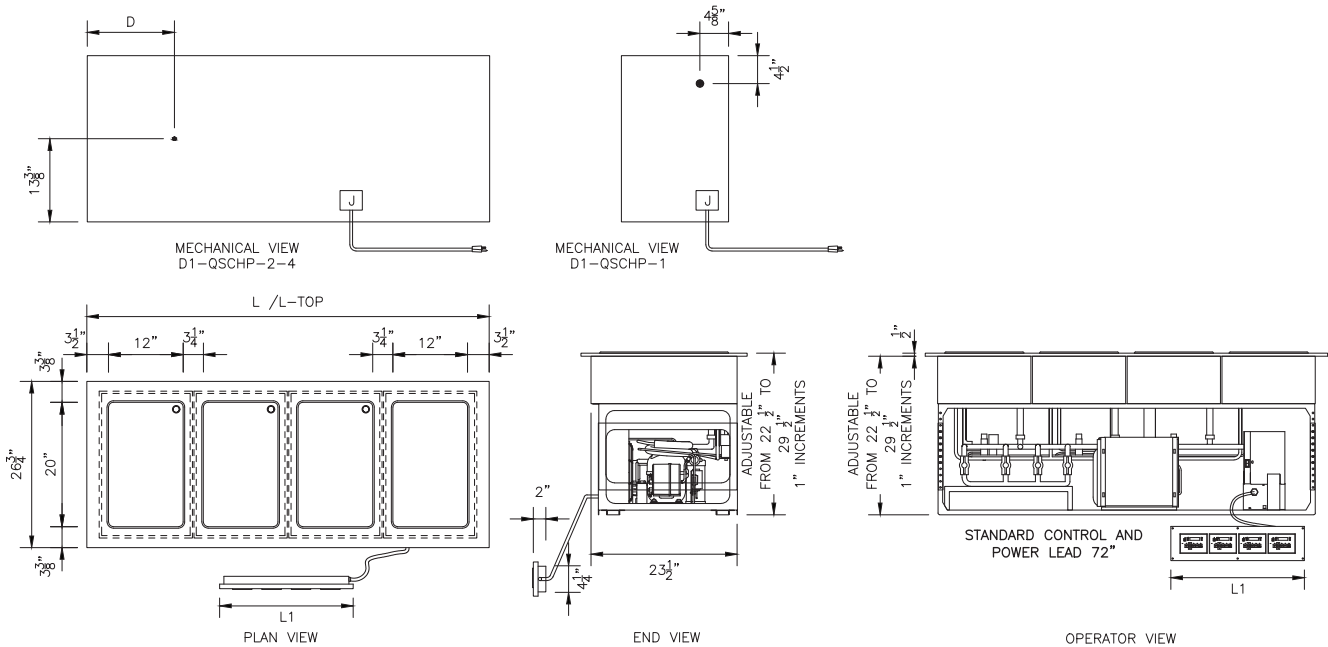- ❑ DI-QSP4-FRAME - Cut out for frame: 60" x 17-1/4"

❑ **90° 1/2" Turn Down**
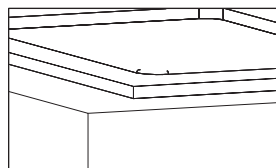
❑ **5˚ Hugged Edge**
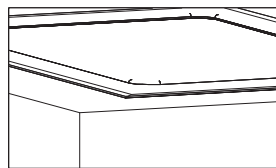
Signature Required for Approval
_____

$32\frac{3}{4}$"
$30\frac{1}{4}$"
$19\frac{1}{2}$"
17"

DI-QSP2-FRAME

48"
$45\frac{1}{2}$"
$19\frac{1}{2}$"
17"

DI-QSP3-FRAME

$63\frac{1}{4}$"
$60\frac{3}{4}$"
$19\frac{1}{2}$"
17"

DI-QSP4-FRAME

REV 2/15/22

Hot/Cold/Freeze Drop-Ins

A.I.A. File No. 00-0-00

SIS No. 00-0-00

Approvals:

◉ Quick Switch™

MECHANICAL VIEW
D1—QSCHP—2—4

MECHANICAL VIEW
D1—QSCHP—1

L /L-TOP

PLAN VIEW

END VIEW

STANDARD CONTROL AND
POWER LEAD 72"

OPERATOR VIEW

ADJUSTABLE FROM 22 1/2" TO 29 1/2" 1" INCREMENTS

Model #	L - Top	L - Frame	Counter Cut-Out	Control Cut-Out - L1	DRAIN D1	120V/1		120/208V/1		120/240V/1	
						Amps	Plug	Amps	Plug	Amps	Plug
DI-QSCHP-1	17 1/4"	15"	15 3/8" x 24"	6 1/4" x 4 1/4"	N/A	7.2	5-15P	7.2	14-20P	7.2	14-20P
DI-QSCHP-2	34 1/4"	30 1/4"	30 5/8" x 24"	11" x 4 1/4"	4 3/4"	12.7	5-20P	9.6	14-20P	10.0	14-20P
DI-QSCHP-3	49 1/2"	45 1/2"	45 7/8" x 24"	15 3/4" x 4 1/4"	10 1/2"	18.2	5-30P	12.0	14-20P	12.7	14-20P
DI-QSCHP-4	64 3/4"	60 3/4"	61 1/8" x 24"	20 1/2" x 4 1/4"	14"	23.7	5-30P	14.4	14-20P	15.5	14-20P

General Specifications

Top perimeter frame to be constructed of 14 gauge stainless steel, welded, ground and polished with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge stainless steel, fully welded, ground and polished with a 3/4" open drain. To be fully insulated with 11/2" to 2" urethane insulation. The exterior jacket to be constructed of heavy gauge stainless steel.

Refrigeration system to be 1/3 hermetically sealed compressor operating on R-507 (HFC) refrigerant, and will include controls. New energy efficient hot food wells use digitally controlled, 500 watt heat source. All switches and controls are fully accessible and are provided with cord and plug. Lower frame is adjustable; overall height from 22 1/2" to 29 1/2".

Units to be UL listed and shall bear the UL classified EPH label for sanitation meeting all NSF4 and NSF7 requirements.

Adequate ventilation must be provided to ensure proper operations of this unit. A minimum louvered opening of 14" x 14" with thru air flow is recommended. A minimum of 330 cfm air flow across the condensing unit area is recommended. Failure to provide adequate ventilation will void manufacturer's warranty. Customer side access is required for service of unit.

Approval/Submittal
(signature required)

Adherence to LTI installation instructions is required. Failure to do so may void the warranty.

Signature _____

Date _____

REV 2/8/22

LTI, Inc.
1947 Bill Casey Parkway
Jonesboro, GA 30236

(888) 584-2722
lowtempind.com

LTI

Changing
how food is served.™

DTV15 DRAIN TEMPERING KIT

DESIGN FEATURES

- ❖ Rugged, clog resistant valve design
- ❖ Easily installed using the included standard pipe fittings
- ❖ Operates in any orientation
- ❖ Minimizes waste water
- ❖ Modulates over operating temperature range to conserve cooling water
- ❖ Effluent tempering capacity limited only by cold water flow rate through DTV

TYPICAL USES

- ❖ Boiler blow-down drain lines
- ❖ Condensate return headers
- ❖ Heat exchanger backup cooling
- ❖ Humidifier discharge to sewer / drain

APPLICATIONS

The DTV valve can be used in applications where a discharge flow to a drain or sewer must be tempered with cold water to reduce temperature. In some areas, plumbing codes dictate a maximum allowable sewer discharge temperature. The DTV provides a convenient, economical, and easy to use method of tempering hot effluent flows. Since the DTV is open only when the effluent exceeds the specified set point temperature, it also conserves water by automatically turning off cold water when not needed.

OPERATION

The hot effluent to be tempered is connected to the drain/sewer line using the included tee fitting and piping. See sample calculation below and typical installation drawing on next page. The hot effluent passes over the thermal actuator of the DTV valve and this actuator controls the cold water inlet port. If the hot effluent is above the specified set-point, the DTV opens the cold water inlet port to allow injection of cold water. As the hot effluent cools, the DTV valve automatically modulates to reduce the cold water inlet flow. At about 10° F below the full open temperature, the cold water inlet is fully closed to conserve water.

SAMPLE CALCULATION

How much effluent can be tempered with a 1" DTV valve?

1) Flow capacity through cold water port of 1" DTV with Cv=4.0
CW gpm = Cv x sqrt pressure drop
Assume 50 psig cold water pressure, drain pressure – psig
CW gpm = 4 x sqrt (50) = 28.3 gpm
Assume for this example:
Cold water temp = 60°F (CT)
Hot effluent temp = 212°F (HT)
Max. allowable drain temp = 140°F

2) Maximum effluent flow (gpm) that can be tempered:
CW x (MT-CT)/(HT-MT)
MT-CT=80
HT-MT=72
Maximum effluent flow rate = 28.3 x 80/72 – 31.4 gpm

Parts and typical installation:
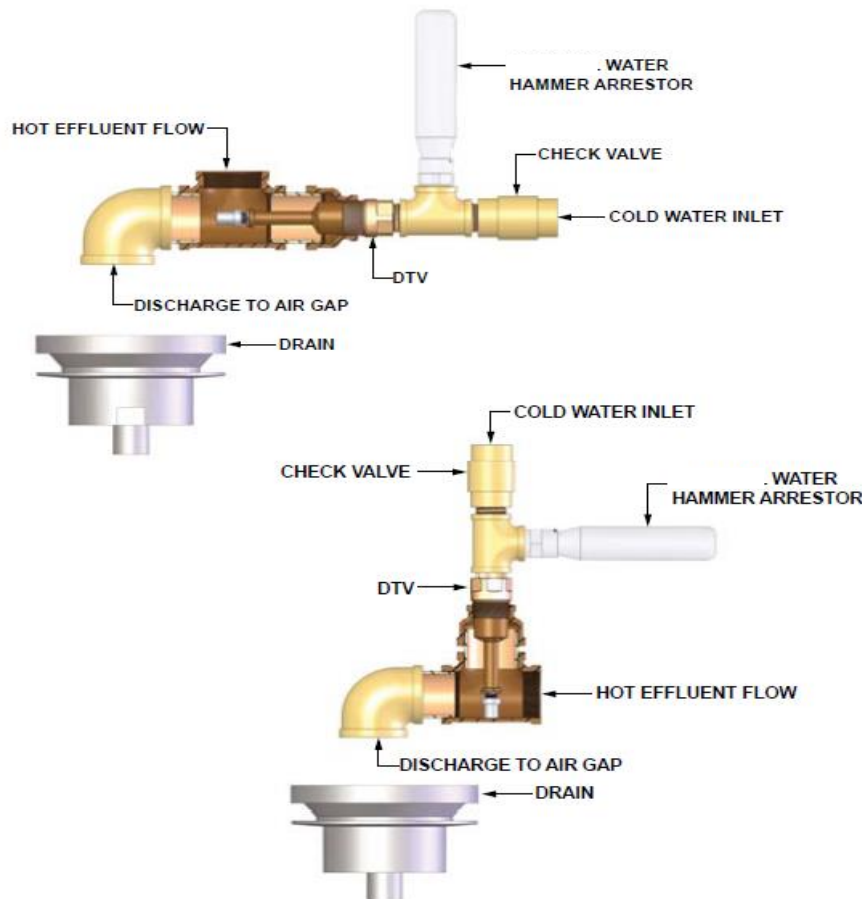
DTV15 Drain Tempering kit includes the following parts:

- 1 ½" brass tee.

- Custom brass bushing.

- Drain tempering valve with ¾" inlet.

- ¾" brass tee, ¾"x ½" bushing, ½" water hammer arrester.

- ¾" brass double check valve (two ¾" x close nipples included)

To order any of these kits, or custom kits, please call Cool Drain Flow, Inc.

800-733-7392

Rev. 6/2019

English Mfg. Inc.

✕ ADJUSTAGUARD®
ADJUSTABLE
"It's not what you see...it's what you don't see"

ITEM: _____
QTY: _____
MODEL: AMA-101A
LENGTH: _____

STANDARD SPECIFICATIONS:

Posts

- ■ 1" Diameter stainless steel post
- ■ 2" Diameter stainless steel flange
- ■ Stainless steel glass clips
- ■ Brushed #4 stainless steel finish

Unit

- ■ NSF Certified
- ■ Mounting hardware provided
- ■ Clear tempered glass with polished edges
  - □ 1/4" glass (max. span 40")   □ 3/8" Glass (max. span 60")

OPTIONS AND ACCESSORIES:

Tube Size

- □ 1 1/2" Diameter
- □ 2" Diameter
- □ 1 1/2" Square
- □ 2" Square
- □ Other _____

Metal Finish

- □ Mirror Polished #8
- □ Powder Coat Color RAL# _____
- □ Other _____

Glass Options

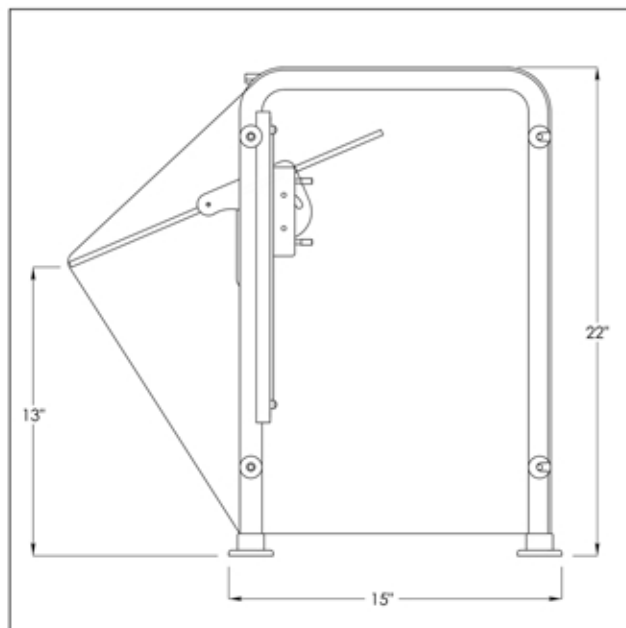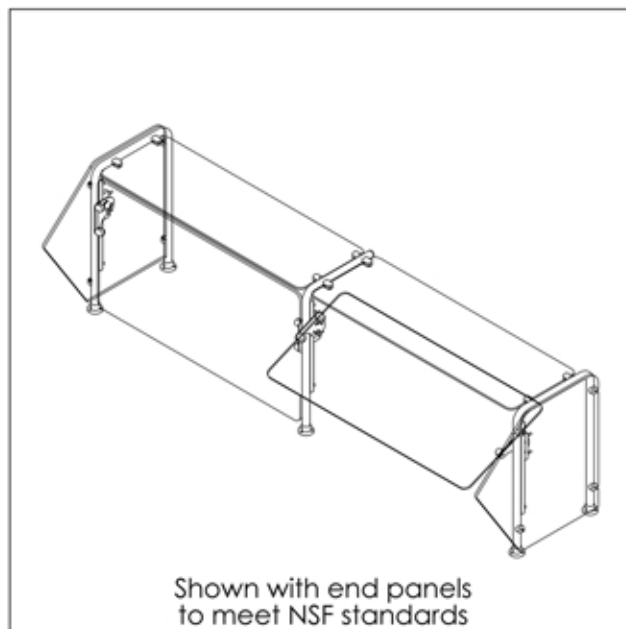- □ Frosted
- □ Frosted logo
- □ Acrylic

Accessories

- □ Channel in lieu of glass clips
- □ Glass end panels
- □ Heat strips
- □ Heat strips with lights
- □ Fluorescent lights
- □ LED lights
- □ Cross supports
- □ Stainless steel top

Mounting Options

- □ Round flange
- □ Narrow flange
- □ Undercounter mount
- □ Heavy duty mount

Shown with end panels
to meet NSF standards

U.S. Patents: US D497,739 S
US D472,083 S
US D575,560 S
Additional patents pending

13"   22"   15"

11292 Sunrise Park Drive, Rancho Cordova, CA 95742 PH: 800-651-2711   Fax: 916-638-9961
www.englishmfg.com

NSF

Rev.21911

MELINK®

Improving Store Comfort & Energy Efficiency™

Specification for
Melink Intelli-Hood® Controls

Thank you for considering the Melink Intelli-Hood® controls for your project. We hope that you'll find the information included in this specification complete and well organized. Should any questions arise, feel free to contact our Engineering Department at 513-965-7300, or your Intelli-Hood® Sales Representative.

CONSULTING/MEP ENGINEERS AND FOODSERVICE CONSULTANTS:

The Melink Intelli-Hood® controls are ideally specified as part of the kitchen ventilation system provided by the hood manufacturer. This includes the I/O Processor, Keypad, and Variable Frequency Drives (VFDs) being mounted in an end cabinet of the most centrally located hood, and the temperature and optic sensors being mounted in each hood. The advantage is most of the installation is performed at the factory prior to the hoods being shipped to the site.

Whether you choose this typical path of specifying Intelli-Hood® or another, care should be taken to insure that all parties are made aware of their responsibilities and how Intelli-Hood will impact their particular area. For example, the exhaust and make-up air fans must be specified with three phase, inverter duty motors. In addition, the three phase wiring from each VFD to its respective fan must be installed in separate conduit. Finally, any make-up air units must be variable-volume compatible and have their control circuit powered from a source separate from the blower circuit.

Please contact Melink for template drawings that can be easily customized for the application.

1.0 MANUFACTURER'S REQUIREMENTS

1.1 The manufacturer shall provide the following:

1.1.1 Equipment that is UL and CSA listed.

1.1.2 Equipment that meets the following codes: NFPA 96, IMC, BOCA, SBCCI, ICBO, NSF, and CE.

1.1.3 On-site training during the time that the equipment is started up by the manufacturer (or their certified representative).

1.1.4 Warranty that their equipment is to be free of defects in material and workmanship for a period of three years from the purchase date.

1.1.5 Around the clock (24/7) phone support for the equipment.

1.1.6 A nationwide service network available to support the equipment.

1.1.7 Site-specific drawings for each installation.

1.1.8 Operation manual for each installation.

2.0 SYSTEM GENERAL DESCRIPTION

2.1 The Melink Intelli-Hood® controls automatically reduce the speed of the exhaust and make-up air fan (if applicable) during idle, non-cooking periods to save fan energy and conditioned air. The system includes the following components: I/O Processor, Keypad, Temperature Sensors, Optic Sensors, Variable Frequency Drives (VFDs), and Cables.

2.2 For new construction, the system shall be supplied and installed by the hood manufacturer. The I/O Processor, Keypad, and VFDs are mounted in an end-cabinet of the most centrally located hood, the Temperature Sensors are mounted in the exhaust collars, and a pair of Optic Sensors is mounted in each Type 1 hood with air purge units (APU) mounted on top.

2.3 For retrofit applications, the system shall be installed by a qualified/certified contractor. The I/O Processor should be mounted above the hood closest to the Keypad, and the Keypad should be mounted next to the existing hood switch (as long as it is within 50 feet of the I/O processor). The Temperature Sensors are mounted in the exhaust collars, and a pair of Optic Sensors is mounted in each Type 1 hood with air purge units (APU) mounted on top. The VFDs should replace the existing magnetic starters for each fan, or they can be placed downstream of the existing starters.

2.4 The specified system shall be manufactured by Melink Corporation based in Milford, OH. No substitutions allowed.

3.0 CONTROLS DESCRIPTION

3.1 The system shall consist of the following components:

3.1.1 The I/O Processor controls up to four independent channels and sends serial communication signals to the VFDs (this allows control of up to four independent exhaust fan and a calculated average output for make-up air).

3.1.2 The Keypad is the operator interface for the control system. One Keypad shall be connected to each I/O Processor and will have the capability to control the lights and fans for the connected hoods. The Keypad must be within 50 feet of the I/O Processor.

3.1.3   The Temperature Sensors monitor the exhaust air temperature in the ducts (one sensor per exhaust collar up to 23 inches long/wide).

3.1.4   The Optic Sensors monitor the smoke load inside the hoods (one sensor pair per Type 1 hood). The Air Purge Units (APUs) are mounted on top of the hoods to ensure a positive pressure inside the sensor enclosure and keep the sensors clean.

3.1.5   The Variable Frequency Drives (VFDs) vary the fan speeds according to the actual cooking load based on temperature and smoke (one VFD per fan). These shall be Allen-Bradley Powerflex 4/40/400 series drives.

3.1.6   The custom Cables link the I/O Processor to the Keypad, Sensors, and VFDs. They are low-voltage, plenum-rated, and have shielded pairs.

3.2   The system will have the following specialized capabilities:

3.2.1   Automatically turn the hoods on (and off) based on temperature to improve comfort, health, and safety as required by IMC 2006.

3.2.2   Automatically turn the hoods on (and off) based on a time of day schedule.

3.2.3   Automatically turn the make-up air unit off with the fire suppression system.

3.2.4   Vary the hood fan speeds based on both the heat and smoke load to ensure optimal hood performance and energy savings.

3.2.5   Automatically adjust the temperature span to ensure optimal energy efficiency.

3.2.6   Automatically recalibrate the optics at start-up to ensure optimal energy efficiency.

3.2.7   Control up to four hoods with just one I/O Processor and Keypad.

3.2.8   Display operating status such as fan speed and any faults at the Keypad.

3.2.9   Program operating parameters such as minimum speed at the Keypad.

3.2.10   Provide additional inputs and outputs to allow compatibility with other equipment and devices such as HVAC systems and cooking appliances.

3.2.11   Provide plug-n-play cables for easy installation and start-up.

3.2.12   OPTION: Remote access capability via modem for monitoring and diagnostics.

3.2.13   OPTION: Indoor air quality control via CO_2 sensor in dining room.

3.2.14   OPTION: Economizer capability via temperature sensor in make-up air unit.

3.2.15   OPTION: Fire-safety alarm and/or cooking appliance shutdown capability.

4.0 ELECTRICAL REQUIREMENTS

4.1   I/O Processor shall be powered by a grounded 20A 120/1 or 240/1 VAC circuit. The power circuit shall de-energize in the event of a fire.

4.2   I/O Processor will output 120V or 240V single phase (line power) to energize the hood lights. Output rating is 15A.

4.3   Each variable frequency drive (VFD) shall be connected to an appropriately sized breaker. Multiple input runs may be made in common conduit, but the output wiring from each VFD shall be run in a separate conduit.

4.4   If the distance between the VFD and motor exceeds 300 feet on 208/230V applications, 150 feet on 460V, 100 feet on 575V applications, an output filter or reactor shall be specified.

4.5   All motors for the exhaust and make-up air fans being controlled by VFD's shall be three-phase and inverter-duty rated.

4.6 Any make-up air unit being controlled by a VFD shall have a separate power feed for the control circuit to ensure it is not affected by 'variable voltage' to the blower circuit.

5.0 MECHANICAL/CONTROL REQUIREMENTS

5.1 All motors for the exhaust and make-up air fans being controlled by VFD's shall be three-phase and inverter-duty rated.

5.2 Any make-up air unit being controlled by a VFD shall have a separate power feed for the control circuit to ensure it is not affected by 'variable voltage' to the blower circuit.

5.3 Plug 'n play cables shall be provided by the manufacturer for connecting the I/O Processor with the header box on each hood.

5.4 Low-voltage wiring (18awg shielded up to 300 feet) shall be provided by the contractor for connecting the I/O Processor with any make-up air unit or HVAC rooftop unit that is being controlled by the system.

CAMBRO®

Camshelving® Ultimate Sheet Pan Racks

Half Size Racks

3" (7,6 cm) Rail Spacing
Hold 12 each 18 x 26 or 24 each 13 x 18 Sheet Pans
1$\frac{1}{2}$" (3,8 cm) Rail Spacing
Hold 20 each 18 x 26 or 40 each 13 x 18 Sheet Pans

Undercounter Racks

3" (7,6 cm) Rail Spacing
Hold 8 each 18 x 26 or 16 each 13 x 18 Sheet Pans
1$\frac{1}{2}$" (3,8 cm) Rail Spacing
Hold 15 each 18 x 26 or 30 each 13 x 18 Sheet Pans

Features & Benefits

- Mobile, multi-purpose, end load racks for holding, storing and transporting 18 x 26 or 13 x 18 Sheet Pans and 14 x 18 Meal Delivery Trays. Ideal for use in commercial and non-commercial kitchens.

- Moves easily between freezer (plastic caster units only), cooler and proofer, and holds hot pans from 350°F (177°C) oven.

- Choose from 3" (7,6 cm) or 1$\frac{1}{2}$" (3,8 cm) rail spacing. Wide rail spacing offers greatest versatility and ease of use. Narrow rail spacing best for high volume baking or cooking.

- Sheet pan holding capacity:

  Half Size Rack
    - 1$\frac{1}{2}$" (3,8 cm) Rail Spacing: 20 each 18 x 26 or 40 each 13 x 18
    - 3" (7,6 cm) Rail Spacing: 12 each 18 x 26 or 24 each 13 x 18

  Undercounter Rack
    - 1$\frac{1}{2}$" (3,8 cm) Rail Spacing: 15 each 18 x 26 or 30 each 13 x 18
    - 3" (7,6 cm) Rail Spacing: 8 each 18 x 26 or 16 each 13 x 18

- Unit weight bearing capacity is 175 lbs. (79 kg) for Half Size, and 90 lbs. (41 kg) for Undercounter. Weight bearing per rail set is 55 lbs (25 kg).

- Made from highly durable, 100% composite plastic material components with lifetime warranty against rust and corrosion. Easy to wipe clean. No metal, crossbars, screws or welds.

- Molded-in rails are bottom load only and feature unique raised ribs for quicker cooling and thawing.

- Positioning ribs on each rail end are slightly raised to keep sheet pans/trays centered.

- Top frame features molded in supports to hold a single 18 x 26 Sheet Pan flat for light duty prep or service and/or to protect rack contents below.

UPR1826H12 with
3" (7,6 cm) Rail Spacing and
5" (12,7 cm) Metal Casters

UPR1826HP20 with
1½" (3,8 cm) Rail Spacing and
5" (12,7 cm) Plastic Casters

UPR1826U8 with
3" (7,6 cm) Rail Spacing and
3" (7,6 cm) Metal Casters

UPR1826U15 with
1$\frac{1}{2}$"(3,8 cm) Rail Spacing and
3" (7,6 cm) Metal Casters

- Caster options:

    - Four each 5" (12,7 cm) or 3" (7,6 cm) custom metal (zinc plated) swivel casters with center stem design for improved stability and maneuverability over uneven surfaces. Non-marking polyurethane wheel. 2 with brake, 2 without brake. Not intended for use in freezers.

    - Four each 5" (12,7 cm) premium plastic swivel casters with total locking brake that locks both swivel and wheel. Non-marking thermoplastic rubber wheel. Rust and corrosion free.

- Components are easy to remove and replace if damaged, ensuring a lifetime of service.

- Ships knockdown with minimal assembly required.

- Available in 1 color only – Brushed Graphite (580).

Approvals

NSF®
COMPONENT

CAMBRO®
TRUSTED FOR GENERATIONS™
www.cambro.com

Camshelving® Ultimate Sheet Pan Racks

Half Size Racks

3" (7,6 cm) Rail Spacing

Hold 12 each 18 x 26 or 24 each 13 x 18 Sheet Pans

1¹/₂" (3,8 cm) Rail Spacing

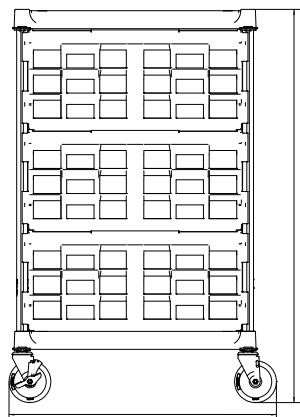Hold 20 each 18 x 26 or 40 each 13 x 18 Sheet Pans

Undercounter Racks

3" (7,6 cm) Rail Spacing

Hold 8 each 18 x 26 or 16 each 13 x 18 Sheet Pans

1¹/₂" (3,8 cm) Rail Spacing

Hold 15 each 18 x 26 or 30 each 13 x 18 Sheet Pans

Rail Spacing

1.6" (4 cm)
1" (2,5 cm)
15.25" (38,7 cm)
18.5" (47 cm)

Half Size Racks with 3" (7,6 cm) Rail Spacing

Metal Casters	Plastic Casters
47.5"	47.75"
47¹/₂"	47³/₄"
(120,6 cm)	(121,3 cm)

Half Size Racks with 1¹/₂" (3,8 cm) Rail Spacing

Metal Casters	Plastic Casters
41.5"	41.375"
41¹/₂"	47³/₈"
(105,4 cm)	(105,1 cm)

Undercounter Racks

UPR1826U8 with 3" (7,6 cm) Rail Spacing	UPR1826U15 with 1¹/₂" (3,8 cm) Rail Spacing
33.125"	31.5"
33¹/₈"	31¹/₂"
(84,1 cm)	(80 cm)
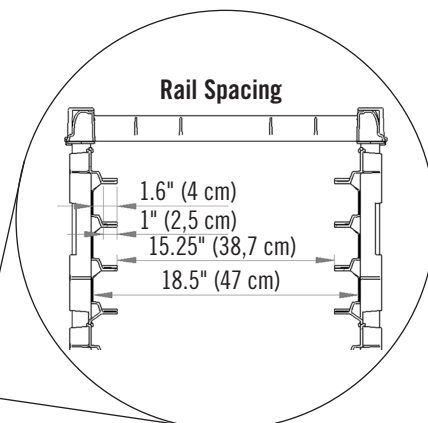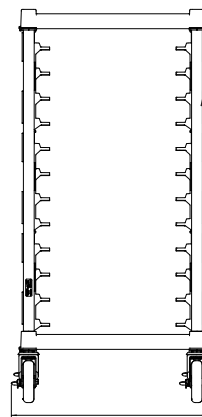
Half Size Racks

Metal Casters	Plastic Casters
29.5"	33.375"
29¹/₄"	33³/₈"
(74,3 cm)	(84,8 cm)

Undercounter Racks

30.812"
30⁷/₈"
(78,26 cm)

Half Size Racks

Metal Casters	Plastic Casters
25.5"	25.437"
25¹/₂"	25⁷/₁₆"
(64,8 cm)	(64,6 cm)

Undercounter Racks

23.25"
23¹/₄"
(59,1 cm)

Specifications

With 3" (7,6 cm) Rail Spacing

Model	Size	Caster Type	Dimensions (L x W x H)	Unit Weight
UPR1826H12	Half Size	Metal	29.25" x 25.5" x 47.5" (74,3 x 64,8 x 120,6 cm)	38 lbs (17,3 kg)
UPR1826HP12	Half Size	Plastic	33.87" x 25.44" x 47.75" (84,8 x 64,6 x 121,3 cm)	33 lbs (15 kg)
UPR1826U8	Undercounter	Metal	30.87" x 23.25" x 33.13" (78,4 x 59,1 x 84,1 cm)	27 lbs (12,3 kg)

With 1.5" (3,8 cm) Rail Spacing

Model	Size	Caster Type	Dimensions (L x W x H)	Unit Weight
UPR1826H20	Half Size	Metal	29.25" x 25.5" x 41.5" (74,3 x 64,8 x 105,4 cm)	39.8 lbs (18,1 kg)
UPR1826HP20	Half Size	Plastic	33.87" x 25.44" x 41.37" (84,8 x 64,6 x 105,1 cm)	34.75 lbs (15,8 kg)
UPR1826U15	Undercounter	Metal	30.87" x 23.25" x 31.50" (78,4 x 59,1 x 80 cm)	30 lbs (13,6 kg)

Architect Specs

Mobile Posts: Proprietary non-corrosive composite material.
Post Connector Frames: Reinforced nylon.
Rail Panels: Reinforced polypropylene.
Post Connector Frame Wedges: Reinforced polypropylene.
Casters: Zinc plated frame with centered metal stem, non-marking polyurethane wheel with brake or no brake. Plastic nylon frame with metal stem, non-marking thermoplastic rubber wheel with total locking brake to stop motion and swivel.

Approvals

NSF®
COMPONENT

CAMBRO®
TRUSTED FOR GENERATIONS™
www.cambro.com

CSUPR2

D018155

DELFIELD®

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

GURP-S Undercounter/Worktable
Coolscapes™ Undercounter/Worktable refrigerator with S/S doors

Models

- **GUR24P-S** Undercounter/Worktable Refrigerator, 24" L x 31.5" D x 36" H, S/S Door
- **GUR27P-S** Undercounter/Worktable Refrigerator, 27" L x 31.5" D x 36" H, S/S Door
- **GUR32P-S** Undercounter/Worktable Refrigerator, 32" L x 31.5" D x 36" H, S/S Door
- **GUR48P-S** Undercounter/Worktable Refrigerator, 48" L x 31.5" D x 36" H, S/S Door
- **GUR60P-S** Undercounter/Worktable Refrigerator, 60" L x 31.5" D x 36" H, S/S Door
- **GUR72P-S** Undercounter/Worktable Refrigerator, 72" L x 31.5" D x 36" H, S/S Door

GUR48P-S

Standard Features

- Durable, rugged stainless steel top and front
- Smart door hinge that auto closes up to 90 degrees and stays open past 90 degrees. 180 degree door opening
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Integral door/drawer handle
- 5" (two locking, two non-locking) casters shipped loose for field installation
- 8' cord and plug supplied
- Gray epoxy coated shelves (1 per section) with stainless steel pilaster and shelf clips
- Electronic temperature control
- Energy-efficient door gasket removable without tools
- Field rehingable doors
- 100% front breathing–clearance not required on top/sides
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- Cutting boards (composite or poly)
- 18" wide single or double tier
- Overshelf
- Stainless steel finish on back
- Laminate
- Additional shelves
- Door lock (door models only)
- Exterior thermometer
- Energy-saving LED interior light
- Lower height casters
- 6" black legs
- 6" flanged feet
- Stacking collar on single section units
- 18-gauge heavy duty top
- Condenser filter
- Glass doors
- Drawers
- Stainless steel ends
- On/Off master switch

Specifications

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

Exterior back and bottom is galvanized steel. Exterior ends are mill finish aluminum.

Interior sides are gray coated aluminum. Interior bottoms are anodized aluminum. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses R290 refrigerant. Compressor is 1/5 H.P., with condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 33°F to 40°F (2°C to 4°C).

System is controlled using an electronic temperature control which provides improved pull-down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy-efficient hot gas system.

Digital exterior temperature display is located on the back of the cabinet.
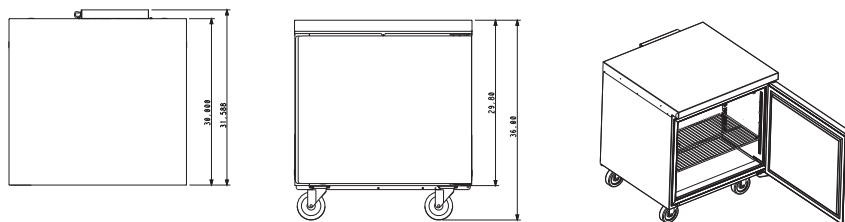
Electrical connection is 115 volt, 60 Hertz, single phase. Unit has a 8' (2.4m) long electrical cord and NEMA 5-15P plug.

Casters: 5" (13cm) diameter plate casters shipped loose with front two locking. Equipment clearance above the floor is 6.2" (15.7cm).
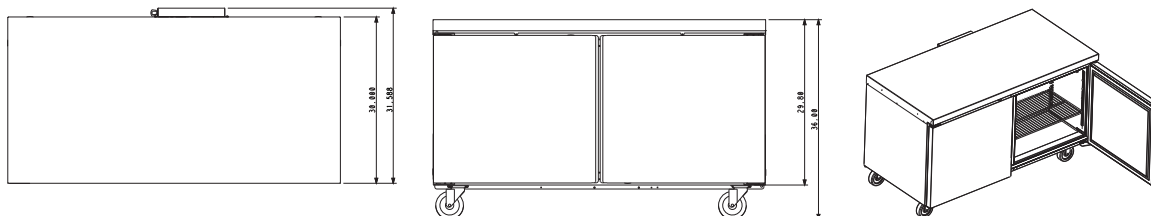
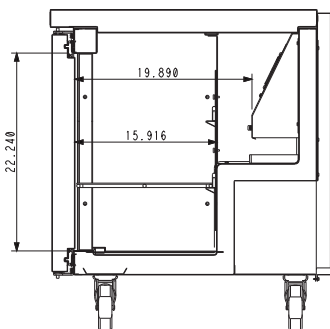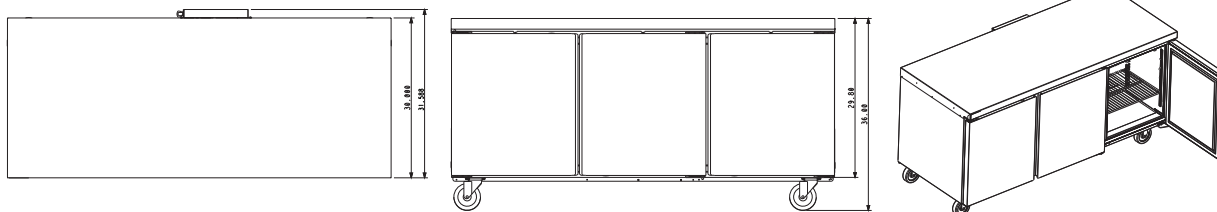**Door** has a stainless steel exterior, with thermoformed ABS plastic interior liner.

UL   NSF   c UL   R290   ENERGY STAR

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

Phone: 800-733-8948
Fax: 800-669-0619

www.delfield.com
6145B_DEL_GURP-S
03/18

WELBILT®

DELFIELD®

GUR24P-S, GUR27P-S, GUR32P-S

GUR48P-S, GUR60P-S

GUR72P-S

SIDE VIEW ALL MODELS

UNIT DIMENSIONS						
UNIT	LENGTH	DEPTH	2" CASTER HEIGHT	3" CASTER HEIGHT	5" CASTER HEIGHT	INTERIOR DIMENSIONS
			Optional		Standard	L x D x H
24	24"	31.59"	32"	34"	36"	19.9"x19.9"x22.2"
27	27"	31.59"	32"	34"	36"	24.9"x19.9"x22.2"
32	32"	31.59"	32"	34"	36"	27.9"x19.9"x22.2"
48	48"	31.59"	32"	34"	36"	43.9"x19.9"x22.2"
60	60"	31.59"	32"	34"	36"	55.9"x19.9"x22.2"
72	72"	31.59"	32"	34"	36"	67.9"x19.9"x22.2"

Specifications

Model	HP	V	Hz	A	Nema Plug	Vol (ft3)	Energy kWh	Ship Weight
GUR24P-S	0.2	115	60	3.2	5-15p	5.5	1.1417	140 lbs. (64kg)
GUR27P-S	0.2	115	60	3.2	5-15p	6.5	1.1228	145 lbs. (66kg)
GUR32P-S	0.2	115	60	3.2	5-15p	8.0	1.1920	161 lbs. (73kg)
GUR48P-S	0.2	115	60	3.2	5-15p	12.5	1.6305	207 lbs. (94kg)
GUR60P-S	0.2	115	60	3.2	5-15p	16.2	1.8239	234 lbs. (106kg)
GUR72P-S	0.2	115	60	3.2	5-15p	20.6	1.9609	263 lbs. (119kg)

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

WELBILT®

EXTRA WIDE
REACH IN FREEZERS

Full Door	Half Door
FS-1D-S1-EW	FS-1D-S1-EW-HD
FS-2D-S1-EW	FS-2D-S1-EW-HD
FS-3D-S1-EW	FS-3D-S1-EW-HD
FSA-1D-S1-EW	FSA-1D-S1-EW-HD
FSA-2D-S1-EW	FSA-2D-S1-EW-HD
FSA-3D-S1-EW	FSA-3D-S1-EW-HD

- Equipped with Secure-Temp 1.0™ Technology™

- 3 Year Parts & Labor Warranty Plus an Additional
  2 Year Compressor Warranty

- Exclusive 2 Year Warranty on Santoprene Door Gaskets

VICTORY ULTRASPEC™
FEATURING: **SecureTemp** 1.0™

Secure-Temp 1.0™ is the industry's first and only full service temperature monitoring solution for your kitchen. Secure-Temp 1.0™ is standard on all Victory models and is HACCP compliant & meets NAFEM's data protocol.

There are NO software or monthly monitoring fees.
Optional add on kits are available for additional units.

STANDARD FEATURES

- Secure-Temp 1.0™ Technology
- V-Temp™ Electronic Control System
- LED Lights with Proximity Door Switch Activates Interior Lighting
- Expansion Valve Technology
- 20 Gauge, Stainless Steel Doors
- Dual Speed, Energy Efficient, EC Fan Motors
- Santoprene Door Gaskets with Exclusive 2 Year Warranty
- Stainless Steel Breaker Strips
- High Performance, Balanced, Top-Mounted Refrigeration
- Environmentally Safe, R-134A Refrigerant
- Plasticized Evaporated Fin Coils
- Non-Electric Condensate Evaporator
- Foamed In-Place Polyurethane Insulation
- Heavy-Duty Cylinder Locks
- Self-Closing Doors With 120° Hold Open Feature
- Cam-Lift Hinges, Guaranteed For Life
- Ergonomically Correct Door Handles, Guaranteed For Life
- S & SA Series Have 6" High Adjustable Stainless Steel Legs
- Hinged Front Shroud Makes Condenser Cleaning Easier
- One Piece, Snap-In Magnetic Door Gasket(s)
- Anti-Condensate Door Perimeter Heaters
- Stainless Steel Interior Door Liner
- Three (3) Epoxy Coated Wire Shelves Per Cabinet Section
- Cord and Plug (see electrical data for details)

FS-2D-S1-EW

OPTIONS & ACCESSORIES

- Change Door Swing
- Remote Models
- Correctional Facility Options
- Stainless Steel Case Back & Shroud
- Stainless Steel Shelves
- 6" Overall Height Casters (set of 4)
- Exterior Laminate Décor
- Adjustable Tray & Pan Slides
- Optional Voltages

CABINET CONSTRUCTION

The cabinet front and doors are constructed of heavy gauge, polished stainless steel to maintain an attractive appearance after years of heavy use. Polyurethane foam insulation throughout ensures the ultimate in energy efficiency. The front shroud lifts up for easy access when cleaning the condenser unit.

DOOR CONSTRUCTION

The doors are heavy gauge, polished stainless steel with a stainless steel interior liner. Each door is provided with a cylinder lock and ergonomically correct vertical handle. The door hinges are self-closing and have a hold-open feature at 120° which facilitates product loading. Proximity switches energize the recessed interior incandescent lighting when the door is opened. Humidity control wires around the door jamb prevent condensation from forming on the front of the cabinet in high humidity environments. The wires are concealed by a high impact, non-conducting thermal breaker cap.

REFRIGERATION SYSTEM

All components of the high efficiency, air-cooled, self-contained refrigeration system are mounted on top of the cabinet out of the food storage zone providing greater usable storage space. Environmentally friendly R-134a refrigerant is efficiently metered by an expansion valve providing a constant, safe operating temperature and quick "recovery" under the most demanding conditions. The hermetically sealed systems are designed to operate at 38°F. Each cooling coil has plasticized fin coils to resist food acids and dual-speed EC fan motor(s) for greater cooling capacity and efficiency. All condensate water is disposed of automatically by the energy efficient, non-electric condensate evaporator.

INTERIOR STORAGE ARRANGEMENTS

Each cabinet section is provided with three heavy-duty, epoxy coated wire shelves. The shelves are adjustable in one inch increments. A wide door opening allows for the use of a variety of optional pan slide configurations including 18" x 26" and 12" x 20" pans.

V-TEMP™ CONTROL SYSTEM

The easy to use V-TEMP™ Control is standard. This durable, water resistant microprocessor monitors and controls the entire temperature maintenance process. It includes an ON/OFF switch, manual defrost, interior light switch, LED temperature indicator in °C or °F, a HI/LO audio/visual temperature alarm, power supply interruption, door ajar and "clean condenser" alarms. A manager's "lock-out" feature is provided to safeguard predetermined control settings. A HAACP Event Indicator/Memory feature announces and records up to nine (9) alarm events. Unique to the V-TEMP™ are two standard modes of operation:

SUPERCOOL - Provides a lower "set-point" refrigeration condition for a set period of time when food has just been loaded into the refrigerator and needs to be quickly brought back down to a safe temperature.

ENERGY SAVING - The cabinet automatically reverts to the energy saving mode when there are no door openings for four hours.

A **FLEXTEMP** mode of operation is available as an option. FLEXTEMP provides the ability to select a unique temperature from 28°F to 40°F. This optional feature is ideal for seasonal menu changes and items with specific temperature requirements for dairy, meat, fish or poultry.

CHARACTERISTICS	1 Section	2 Section	3 Section
Net Capacity	24.4	52	79.6
Width, Overall (in.)	31 1/4	58 3/8	85 1/2
Depth, Overall (inc. Handles)	35	35	36 1/2
Depth, Door(s) Open 90°	58 1/4	58 1/4	59 5/8
Clear Door Width (in.)	22 1/2	22 1/2	22 1/2
Clear Half-Door Height (in.)	25 3/8"	25 3/8"	25 3/8"
Clear Full-Door Height (in.)	55 1/4	55 1/4	55 1/4
Height Overall (inc. 6" legs)	84 1/4"	84 1/4"	84 1/4"
No. Full/Half Doors	1F, 2H	2F, 4H	3 F, 6H
No. of Shelves	3	6	9
Shelf Area (sq. ft.)	17.6	36.1	54.3

ELECTRICAL DATA

Cabinet Voltage	115/60/1	115/60/1	115/60/1
Feed Wires	2	3	3
Condensing Unit Voltage	115/60/1	209-230/60/1	208-230/60/1
NEMA Plug	5-15P	NO	NO
Total Amperes	10.9	12.2	14.9

NOTE: Plug style, voltage and full load amps may vary depending on certain options selected such as optional voltages and compressor upgrades.

REFRIGERATION DATA

Condensing Unit Size	1/2HP	3/4 HP	1 HP
Refrigerant	R-404a	R-404a	R-404a

CRATED DIMENSIONS	Height	Weight	Depth	Cu. Ft.	Lbs
One Section	83	36	44	76.08	335
Two Section	83	63	44	133.15	525
Three Section	84	90 3/4	44 3/4	197.41	645

* Remote units use R-404A refrigerant standard and come with 6" legs

Note: In order to provide peak operating performance the cabinet must have a 2 inch all around clearance and 12 inches above the top of the condensing unit. This endures an adequate air supply and space for routine maintenance and/or service if required.

VICTORY® ULTRASPEC
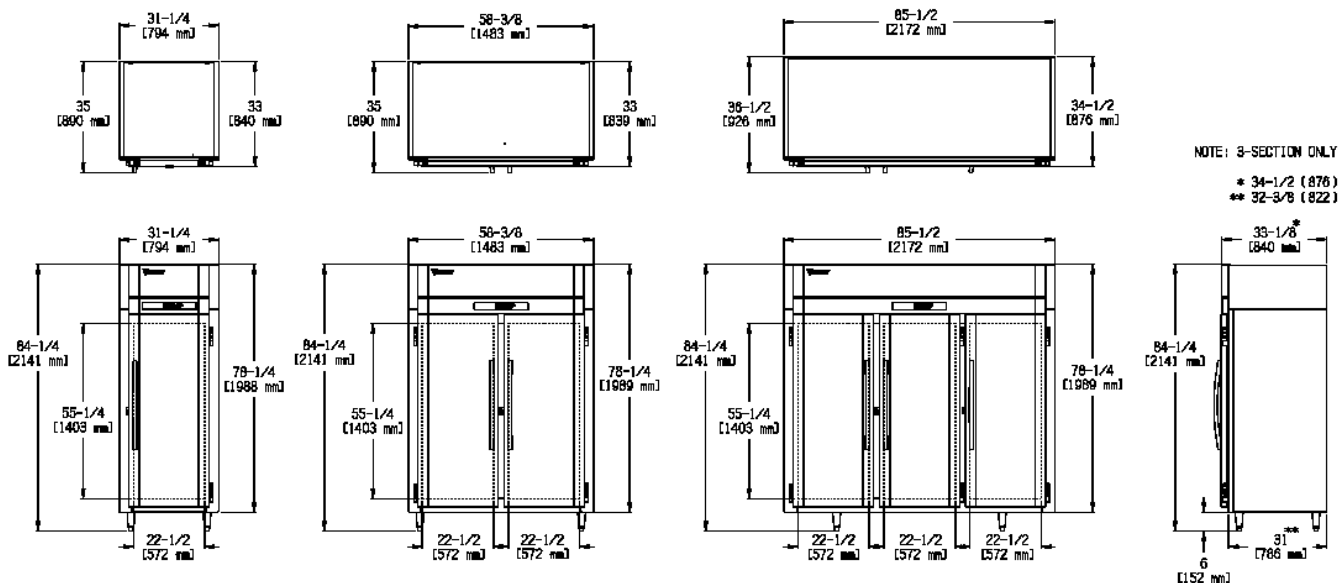
PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

EXTRA WIDE SOLID DOOR REACH-IN REFRIGERATOR

RSA-2D-S1-EW-HC

CABINET CONSTRUCTION
- Stainless Steel Exterior
- Aluminum Interior
- Stay-Open Door Feature For Easy Product Loading
- 20 Gauge Stainless Steel Door
- Magnetic Door Switch Automatically Activates Interior LED Light
- Heavy-Duty Cylinder Locks
- Stainless Steel Interior Door Liner
- One Piece, Snap-In Magnetic Door Gaskets
- Low Profile Vertical Door Handles
- Hinged Front Shroud
- Energy Saving Thermal Breaker
- Stainless Steel Breaker Caps
- Silver Freeze Wire Shelves Per Section
- 6" High Adjustable Stainless Steel Legs
- 8' Cord And Plug (see electrical data for details)

FEATURES
- Full Electronic Control With Touchpoint Interface
- Expansion Valve Technology
- Manager's Lockout Feature
- Anti-Condensate Door Perimeter Heaters
- Variable Speed Compressor Technology

REFRIGERATION
- Refrigeration System Uses R-290 Refrigerant To Comply With All Environmental Concerns
- Hot Gas Condensate Evaporator
- Adaptive Defrost For Reduced Energy Consumption And More Consistent Product Temperatures
- Epoxy Coated Evaporator Coil, Located Out Of The Food Zone
- Refrigerator Capable Of Maintaining Product Temperature 36°F to 38°F

Please verify qualifying units by visiting:
www.energystar.gov/cfs

▸ **3 Year Parts & Labor Warranty Plus An Additional 4 Year Compressor Warranty**
▸ **Exclusive 2 Year Warranty On Magnetic Door Gaskets**
▸ **Lifetime Warranty On Handles & Hinges (Parts Only)**

OPTIONS & ACCESSORIES
- Secure-Temp™ Technology
- Stainless Steel Case Back
- Stainless Steel Kick Plate
- Exterior Door Laminate
- Glass Door Models

- Door Swing Orientation (at time of order)
- Additional Shelves
- Heat Shield (left, right)
- Tray Slides (type A & A/C)
- 3", 6" Casters Or 6" Seismic Legs

- FlexTemp Models Maintain Between 28°F And 38°F
- Correctional Package
- Remote Models* (6" legs only) (refrigerant must be specified at time of order, see note)
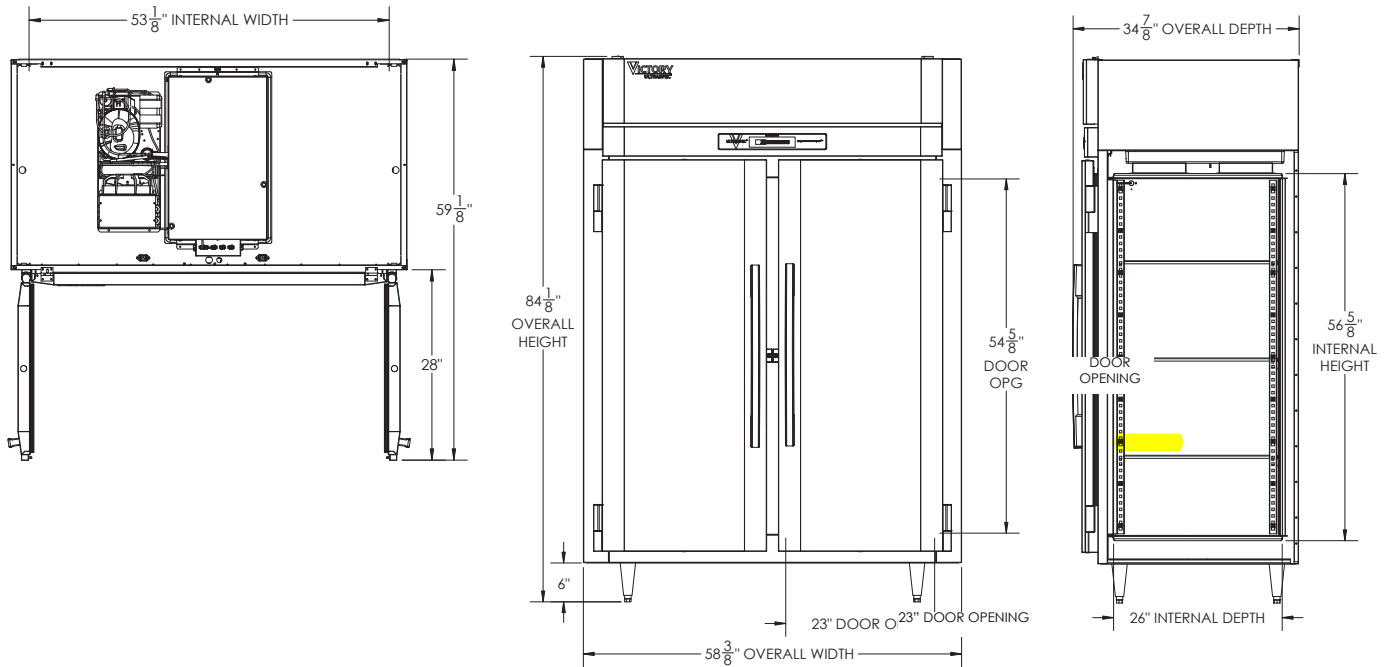
APPROVAL: _____ DATE: _____

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Dimensional tolerances +/- 1⁄4". Metric dimensions (MM)

12" Top and 3" rear clearance is required

CHARACTERISTICS		ELECTRICAL DATA		SHIPPING DETAILS	
Net Capacity	49.02	Cabinet Voltage	115/60/1	Height	88"
Width, Overall (in.)	58 3/8"	Total Amperes	6.5	Width	66"
Depth, Overall (with handles)	34 7/8"	NEMA Plug* (8' cord)	5-15P	Depth	41"
Height Overall (6" legs)	84 1/8"	**REFRIGERATION DATA**		Crated Weight	542 lbs
Depth, Door Open 90°	59 1/8"	Condensing Unit Size, HP*	1/3	*NOTE: Remote units are field wired and come with 6" legs. Refrigerant must be specified at time of order.	
Door Opening (in.)	23" x 54 5/8"	Refrigerant*	R-290		
No. Of Shelves	6	Capacity (BTU/HR) (100°F/20°F)	Variable Speed Technology		

an Ali Group Company

Ali
GROUP

The Spirit of Excellence

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

Model No.

B-0221

Item No.

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

ADA Compliant

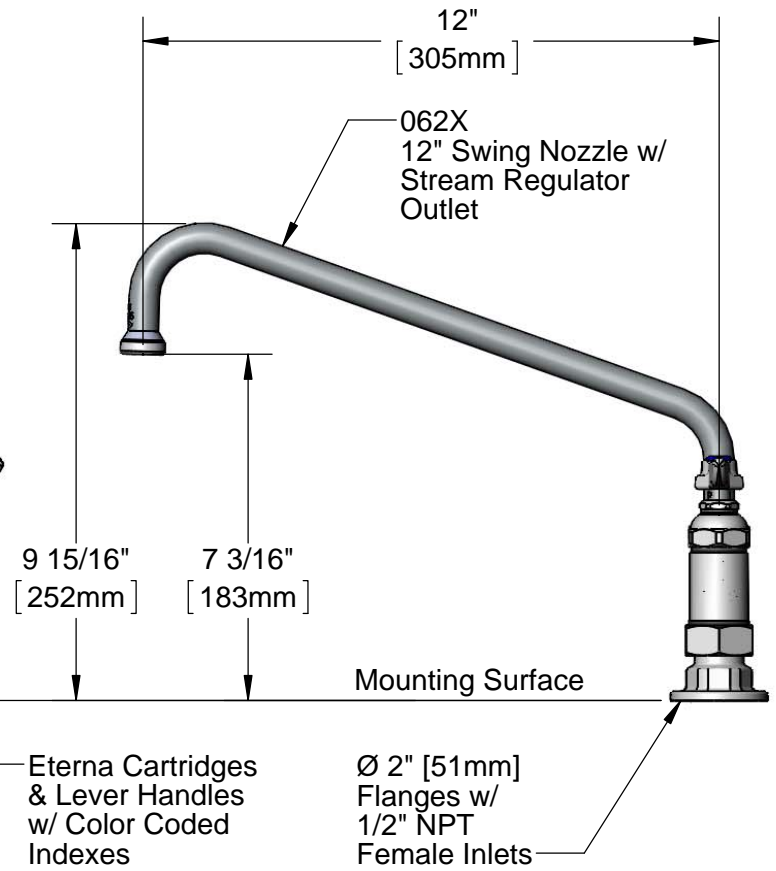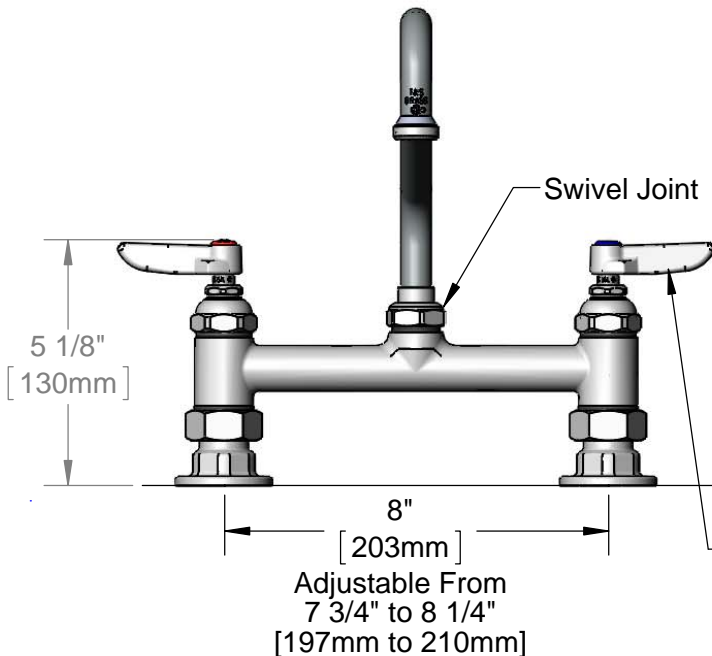This Space for Architect/Engineer Approval

Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

12 7/16"
[315mm]

12"
[305mm]

062X
12" Swing Nozzle w/
Stream Regulator
Outlet

Swivel Joint

9 15/16"
[252mm]

7 3/16"
[183mm]

5 1/8"
[130mm]

Mounting Surface

8"
[203mm]
Adjustable From
7 3/4" to 8 1/4"
[197mm to 210mm]

Eterna Cartridges
& Lever Handles
w/ Color Coded
Indexes

Ø 2" [51mm]
Flanges w/
1/2" NPT
Female Inlets

Product Specifications:
8" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles,
12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

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

| Drawn: | DHL | Checked: | JRM | Approved: | JHB | Date: | 03/13/14 | Scale: | 1:4 | Sheet: 1 of 2 |

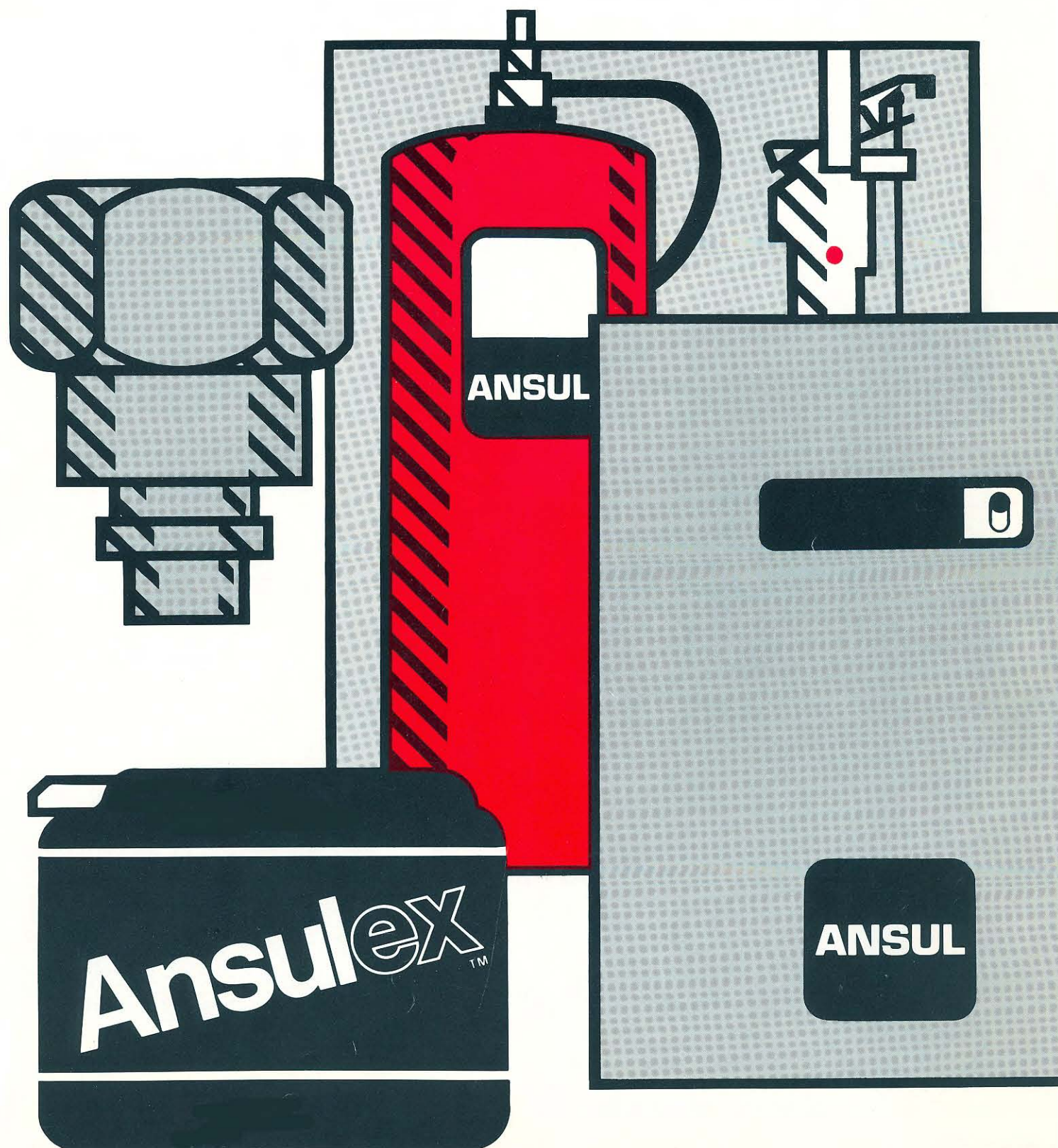| ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Stream Regulator Outlet
2	001048-45	Nozzle Tip Washer
3	062X	12" Swing Nozzle
4	009538-45	Swivel Washer
5	011429-45	Swivel Sleeves (2)
6	001074-45	O-Ring
7	001661-45	Red Index-HW
8	000922-45	Lever Handle Screw
9	001660-45	Blue Index-CW
10	001638-45	Lever Handle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

Product Specifications:
8" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

Product Compliance:

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

| Drawn: | DHL | Checked: | JRM | Approved: | JHB | Date: | 03/13/14 | Scale: | NTS | Sheet: 2 of 2 |

MELINLK EXHAUST AIR TEMP. SENSOR

1'-2"

2'-6"

5'-0"

C L

1'-2"

(24) HANGER BRACKETS

3'-1" (TYP.)

6'-1" (TYP.)

C L

12'-2"

MELINK PASS THROUGH

MELINK PASS THROUGH

MELINK OPTIC SENSORS

MELINK CANOPY TEMP. SENSOR

D

C

MELINK INTELLI-HOOD OPERATOR KEYPAD

PLAN
NO SCALE

40% OPEN STN./STL. PERFORATED DIFFUSER

1" 1'-2" 5'-0" 1'-2" 1"

1'-0" 2'-1" 10" 2'-1"

2" 2"

1'-0" 1'-0"

MELINK EXHAUST AIR TEMP. SENSOR

EXHAUST VOLUME CONTROL DAMPER

MELINK OPTIC SENSOR

(8) CANOPY LED LIGHT FIXTURES

FILTER TYPE STN./STL. GREASE EXTRACTOR

BAFFLE TYPE GREASE FILTERS UL CLASSIFIED (PER SIDE)

2'-0"

4"

MELINK INTELLI-HOOD OPERATOR KEYPAD

1'-0"

REMOVABLE STN./STL. GREASE CUP

8'-6" FIN. CLG. HEIGHT [ ] VERIFY

6'-6" A.F.F. [ ] VERIFY

EQUIPMENT UNDER HOODS BY K.E.C.

3'-6" HALF HEIGHT WALL [ ] VERIFY

SECTION

OPTIONS
(2) MELINK EXHAUST TEMP. SENSORS
(4) MELINK CANOPY TEMP. SENSORS
MELINK INTELLI-HOOD SYSTEM
VOLUME SLIDING DAMPER

D (8) GLOBE LED LIGHT FIXTURES
(0.096 K.W., 120/1/60 FROM MELINK)

| TOTAL EXHAUST : 4,258 C.F.M. |
| TOTAL EXHAUST : 3,406 C.F.M. |

| 1 | 10" X 17" EXHAUST DUCTS 2,129 C.F.M. EACH @ 1.00" S.P. | 2 | 12" X 15" SUPPLY DUCTS 852 C.F.M. EACH @ 0.20" S.P. |

PROVIDE RESPONSE TO RFI ON MELINK SYSTEM REQUIREMENTS AND WIRING DETAILS.

[ ] VERIFY INSTALL LOCATION OF THE MELINK SYSTEM CONTROL PANEL AND VFD'S.

[ ] VERIFY QUANTITY, MAKE, MODEL, & HP OF THE EXHAUST AND SUPPLY FANS.

ETL LISTED INTERTEK US

NSF

NFPA

FIRE PROTECTION SYSTEM : ANSUL R-102
(SURFACE, PLENUM, AND DUCT COLLAR PROTECTION).

TOTAL EST. HANGING WT. : 1,278 LBS.

Mechanical Air Data & Dimensions

CADDY **AirSystems**

509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

| ITEM #: 22 | CADDY #: 36400 | MODEL #: PB-C-II-73-ND-60 W/ CEILING SUPPLY PLENUMS |

JOB NAME: UNIVERSITY OF NORTH CAROLINA

DATE: 09/08/20

DR. BY: AKG

SH. #: 1 OF 16

MD-03160

ANSUL®
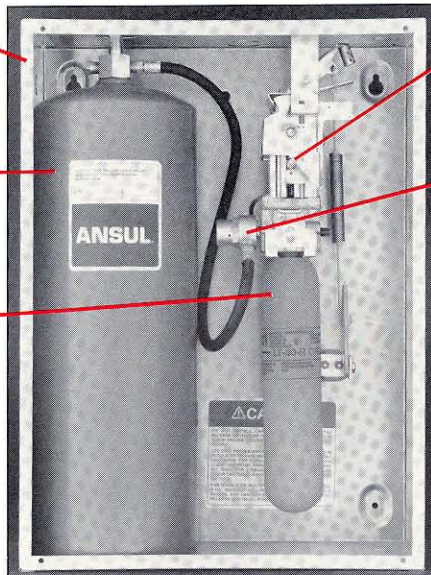
Restaurant Fire Suppression Systems

Check out the features of the Ansul R-102 System...

Stainless Steel Enclosure... An Ansul exclusive... aesthetically appealing... blends in with kitchen equipment... protects against tampering, damage.

Agent Storage Tank... Carbon steel... pressurized only when system is actuated... leak-proof... low maintenance... allows for fast, on-site recharging.

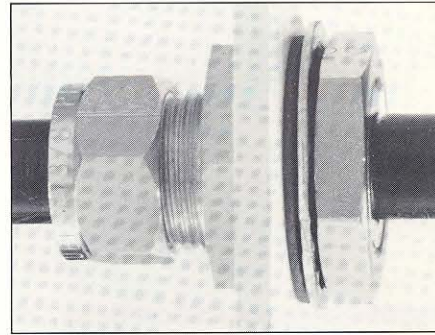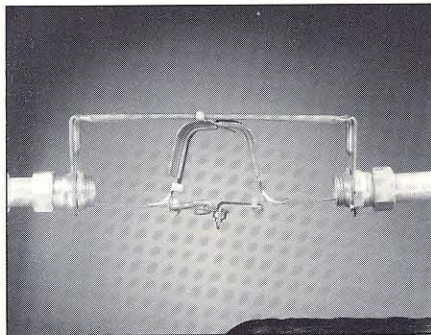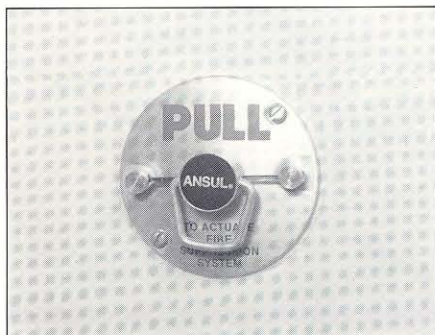**Nitrogen Cartridge...** Positive seal, self-contained, no maintenance of valve required.

ANSUL AUTOMAN Release... Visible cocked/fired indicator... provides positive actuation of system... needs no periodic adjustment.

Regulator... 100 psi regulated pressure ensures constant flow of agent and consistent nozzle discharge pattern.

Manual Pull Station... Permits quick, sure manual actuation of the system by anyone regardless of fire fighting experience... break rod indicating manual system operation.

Fuse Link Detection System... Unique bracketing provides positive actuation upon exposure to heat.
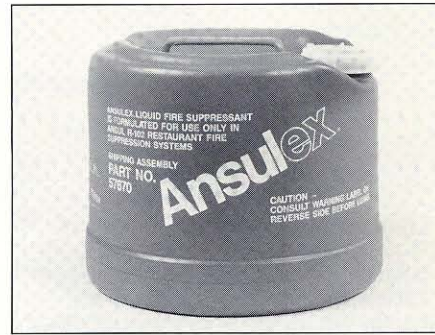
Hood-Seal Adaptors... Threaded or compression-seal options provide tight seal for hood penetrations required for distribution pipe or detection lines... more aesthetically appealing than welded seal.

Nozzles... Designed to provide agent discharge coverage to each special hazard area... special blow-off caps reduce the risk of grease vapor contamination... chrome plating matches hood and appliances.

Mechanical or Electrical Gas Shutoff Valve... Shuts off fuel or power source upon detection of fire... clearly marked open/closed indicator.

ANSULEX Liquid Fire Suppressant... Effective fire suppression for all restaurant duct, hood and appliance hazard areas... helps to prevent fire reflash... easy, fast clean up after discharge... rechargeable on-site with minimum downtime.

ANSUL.

RESTAURANT FIRE SUPPRESSION SYSTEMS DATA SHEET

GENERAL SPECIFICATIONS MODEL R-102

Total System

The restaurant fire suppression system shall be the pre-engineered, liquid agent, cartridge-operated type with a fixed nozzle agent distribution network. It shall be listed with Underwriters Laboratories, Inc. (UL).

The system shall be capable of automatic detection and actuation with local or remote manual actuation. Accessories shall be available for mechanical or electrical gas line shut-off applications.

The system shall have fire suppression capabilities for the following restaurant hazard areas: ventilating structures including hoods, ducts, plenums, and filters; deep-fat fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers.

A system owner's manual* shall be available containing basic information pertaining to system operation. A detailed technical manual shall be available including system description, design, installation, recharge, and maintenance procedures, plus accessory installation and reset instructions.

The system shall be installed and serviced by authorized distributors that are trained and certified by the manufacturer.

System Equipment

Agent – The extinguishing agent shall be a potassium carbonate, potassium acetate-based formulation designed for flame knockdown and securement of grease-related fires. It shall be available in plastic containers with instructions for liquid agent handling and usage.

Agent Tank – The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be stainless steel or deep drawn carbon steel finished in red enamel. The tank shall be hydrostatically tested at intervals not exceeding 12 years.

The tank shall have a nominal capacity of 1.5 gal. (5.7 L) or 3 gal. (11.4 L) with a working pressure of 100 psi (690 kPa), a test pressure of 300 psi (2069 kPa), and a minimum burst pressure of 600 psi (4137 kPa).

The tank shall include an adaptor/tube assembly. The adaptor shall be chrome-plated steel with a 1/4-18 NPT female inlet and a 1/2-14 NPT male outlet. The pick-up tube shall be carbon steel – 1/2 in. O.D. by .028 wall. A vent plug shall be integral to the adaptor.

Regulated Release Mechanism – The regulated release mechanism shall be the spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks, depending on the capacity of the nitrogen cartridge used. It shall contain a factory-installed regulator deadset at 100 psi (690 kPa) with an internal relief of approximately 130-150 psi (896-1034 kPa). In the "armed" position, the main spring force to the puncture pin piston shall be 150 lb. (68 kg). The mechanism shall have a visual indicator of the cocked or fired condition without having to open the enclosure.

The regulated release mechanism shall have the following actuation capabilities: automatic actuation by a fusible link detection system; remote manual actuation by a mechanical pull station; local manual actuation by a push button located at the front of the release mechanism enclosure.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain openings for the push button and visual indicator.

The regulated release mechanism shall be compatible with mechanical gas line shut-off devices; or, when equipped with a field or factory-installed solenoid and switch, it shall be compatible with electric gas line or appliance shut-off devices.

Regulated Actuator – When more than two agent tanks are required, the regulated actuator(s) shall be available to provide expellant gas for additional tank(s). It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It shall contain a regulated actuator deadset at 100 psi (690 kPa) with an internal relief of approximately 130 to 150 psi (896 to 1034 kPa).

The regulated actuator assembly shall contain a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of expellant gas line.

Tank/Bracket Assembly – The tank/bracket assembly shall contain a welded steel bracket and agent tank. The bracket shall be provided to mount the agent tank in a minimum amount of space. The tank shall be secured with hinged bracket bands.

Discharge Nozzles – Each discharge nozzle shall be tested and listed with the restaurant system for specific applications. The nozzle tip shall be brass or chrome-plated brass, and stamped with the part number and flow rating. The nozzle tip retainer and body shall be chrome-plated brass. The nozzle strainer shall be brass with stainless 50 mesh screen. Each nozzle tip shall be covered by a protective blow-off cap.

Detection System – The regulated release mechanism shall be compatible with a fusible link detection system.

The fusible link shall be selected and installed according to the operating temperature in the ventilating system.

The fusible link shall be supported by a detector bracket/linkage assembly. The detector bracket shall be 16 ga. cold-rolled stainless steel. The detector linkage shall be 20 ga. cold-rolled stainless steel.

The detector bracket/linkage assembly shall have provisions for connecting 1/2 in. rigid or EMT thin-wall conduit, and 1/16 in. (1.6 mm) diameter flexible stainless steel rope. Changes in the direction of the conduit and steel rope shall be accomplished with die cast aluminum alloy, 90° pulley elbows.

Accessory Equipment

The following accessory equipment shall be available, and shall be compatible with the liquid agent restaurant fire suppression system:

Remote Manual Pull Station – If the release mechanism is not accessible for manual actuation, a remote manual pull station shall be provided as the primary means of manual actuation. The pull station shall be the break-rod type, and shall be connected to the release mechanism trip lever by means of a 1/16 in. (1.6 mm) diameter stainless steel rope and 1/2 in. conduit. The pull station shall be located at a distance of not more than 125 ft. (38 m) from the release mechanism. The mounting height of the pull station shall be in accordance with the authority having jurisdiction.

*The Ansul R-102 Restaurant Fire Suppression System Installation, Recharge, and Maintenance Manual is Part No. 71961.

Mechanical Gas Line Shut-Off Valve – A UL listed, mechanical gas valve shall be provided when automatic gas line shut-off is required for indoor applications. It shall be adapted to the release mechanism cartridge receiver by means of a pneumatic piston-type air cylinder. The valve shall have resilient seating with an aluminum body and stainless steel internal parts. It shall be a two-way valve requiring 4-15 lb. (1.8-6.8 kg) of pull force to trip. The valve (3/4 to 2 in.) shall have an external visual indicator of the closed or open position.

Electric Gas Line Shut-Off Valve – A UL listed, electric gas valve shall be provided when an electrical means of gas line shut-off is required for indoor applications. The gas valve shall incorporate an electric snap-action switch and a manual reset relay with its electric circuit for 110 VAC, 50/60 Hz or 24 VAC, 50/60 Hz. In 24 VAC applications, a transformer with the appropriate voltage rating shall be provided. The gas valve shall be constructed of aluminum with an operating temperature range of 32 °F to 120 °F (0 °C to 49 °C).

Electric Switch – A UL listed, electric snap-action switch shall be provided to shut off electrical power to appliances, or to activate electrically-operated devices. Depending on the application, the switch shall be either single-pole, double-throw; double-pole, double-throw; or four-pole, double-throw. The switch shall have a rating of 15 amps, 1/3 hp, 125 or 250 VAC with 5 amps at 125 VAC "L," 1/2 amp at 125 VDC, or 1/4 amp at 250 VDC. A relay shall be supplied if the equipment load exceeds the rated capacity of the switch.

Pressure Switch – A UL listed, pneumatically-operated switch shall be provided to shut off electrical power to appliances, or to activate electrically-operated devices. The switch shall be connected to the release mechanism cartridge receiver utilizing 1/8 in. copper tubing and fittings. Depending on the application, the switch shall be single-pole, double-throw or double-pole, double-throw. The switch shall have a rating of 20 amps – 125, 250, or 480 VAC with 10 amps at 125 VAC "L," 1 hp-115 VAC, 2 hp-230 VAC; 1/2 amp at 125 VDC; or 1/4 amp at 250 VDC. A relay shall be supplied if the equipment load exceeds the rated capacity of the switch.

DELFIELD®

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

F2900CP

Self-Contained Low-Profile Refrigerated Equipment Stands

Models

- **F2936CP** 36" Low-Profile Equipment Stand
- **F2952CP** 52" Low-Profile Equipment Stand
- **F2956CP** 56" Low-Profile Equipment Stand
- **F2960CP** 60" Low-Profile Equipment Stand
- **F2962CP** 62" Low-Profile Equipment Stand
- **F2973CP** 73" Low-Profile Equipment Stand
- **F2975CP** 75" Low-Profile Equipment Stand

- **F2978CP** 78" Low-Profile Equipment Stand
- **F2980CP** 80" Low-Profile Equipment Stand
- **F2987CP** 87" Low-Profile Equipment Stand
- **F2996CP** 96" Low-Profile Equipment Stand
- **F2999CP** 99" Low-Profile Equipment Stand
- **F29110CP** 110" Low-Profile Equipment Stand

F2962CP

Standard Features

- Top is heavy duty stainless steel, with full perimeter marine edge
- Standard stainless steel ends
- Exterior drawer fronts are stainless steel
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Snap-in drawer gaskets for easy removal
- Mounted on casters
- 8' cord and plug supplied
- Base interior cabinet is cooled with mullion style coated blower coil(s) mounted between each door/drawer section for even air and temperature control
- Interior refrigerated base cabinet section to maintain 36° to 40° meeting NSF7
- Digital thermometer
- Wall-mounted bracket to prevent tipping
- Full Extension Plus Drawer system is a complete drawer system. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans (by others). The drawer system is all stainless steel construction for maximum durability
- When ordering, specify make, model and depth of cooking equipment sitting on the equipment stand

- Height of surface for setting equipment is 25.50"
- Environmentally friendly R290 refrigerant
- Three year parts and labor warranty and an additional two year compressor parts warranty.

Options & Accessories

- Drawer locks
- Stainless steel back
- Mechanical housing left side
- 6" casters in lieu of 4"
- 6.12" adjustable full stainless steel legs and bullet feet
- Doors in lieu of drawers (except 32")
- Single drawer in lieu of two high drawers (8" deep pans)
- Plastic laminate end
- Plastic laminate back
- Plastic laminate front
- 8" deep clear polycarbonate pans in full, 1/2 and 1/3 size dimensions available
- Celsius readout for electronic control
- Remote refrigeration available in R404A (contact factory)

Specifications

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

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

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

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

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

Unit is supported with two 14-gauge leg rails that run the entire length of the unit. Leg rails are welded to the bottom side of the unit and are tied together with two 12-gauge braces running front to back. Caster/leg boxes are welded inside the leg rail and 4" casters are mounted standard.

Refrigeration system uses R290 refrigerant, and maintains 36˚F (2˚C) to 40˚F (4˚C) interior cabinet temperature at 100˚F (38˚C) ambient room temperature. Interior cabinet is cooled with mullion style blower coils (coated) mounted between each door/drawer section for even air and temperature control.
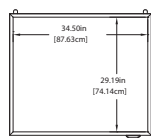
An electronic temperature control and pre-wired condensing unit with hot gas condensate evaporator are installed in the machine compartment. The digital Thermometer with stainless steel guard is located in the Top nosing above the machine compartment (standard on right).

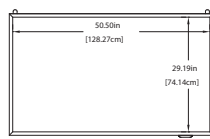Unit supplied with an 8.0' (2.4m) cord and plug.

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

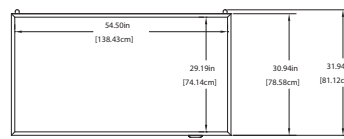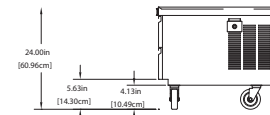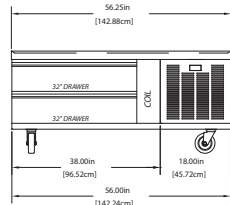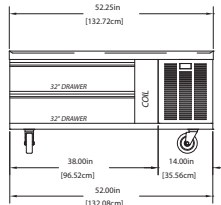**Electrical** connections are 115V-60H-1PH and supplied with an 8' cord and plug.

R290

WELBILT®

F2900CP

F2936CP

34.50in [87.63cm]
29.19in [74.14cm]

36.25in [92.08cm]
27" DRAWER
27" DRAWER
27.00in [68.58cm]
9.00in [22.86cm]
36.00in [91.44cm]

F2952CP

50.50in [128.27cm]
29.19in [74.14cm]

52.25in [132.72cm]
32" DRAWER
COIL
32" DRAWER
38.00in [96.52cm]
14.00in [35.56cm]
52.00in [132.08cm]

F2956CP

54.50in [138.43cm]
29.19in [74.14cm]
30.94in [78.58cm]
31.94in [81.12cm]

56.25in [142.88cm]
32" DRAWER
COIL
32" DRAWER
38.00in [96.52cm]
18.00in [45.72cm]
56.00in [142.24cm]

F2936CP END

24.00in [60.96cm]
5.63in [14.30cm]
4.13in [10.49cm]

F2960CP

58.50in [148.59cm]
29.19in [74.14cm]

60.2in [153.04cm]
19" DRAWER   27" DRAWER
19" DRAWER   27" DRAWER
46.00in [116.84cm]
14.00in [35.56cm]
60.00in [152.40cm]

F2962CP

60.50in [153.67cm]
29.19in [74.14cm]

62.25in [158.12cm]
19" DRAWER   27" DRAWER
19" DRAWER   27" DRAWER
46.00in [116.84cm]
16.00in [40.64cm]
62.00in [157.48cm]

F2973CP

71.50in [181.61cm]
29.19in [74.14cm]
30.94in [78.58cm]
31.94in [81.12cm]

73.25in [186.06cm]
27" DRAWER   32" DRAWER
27" DRAWER   32" DRAWER
59.00in [149.86cm]
14.00in [35.56cm]
73.00in [185.42cm]

F2975CP

73.50in [186.69cm]
29.19in [74.14cm]

75.25in [191.14cm]
27" DRAWER   32" DRAWER
27" DRAWER   32" DRAWER
59.00in [149.86cm]
16.00in [40.64cm]
75.00in [190.50cm]

F2978CP

76.50in [194.31cm]
29.19in [74.14cm]

78.25in [198.76cm]
32" DRAWER   32" DRAWER
32" DRAWER   32" DRAWER
64.00in [162.56cm]
14.00in [35.56cm]
78.00in [198.12cm]

F2980CP

78.50in [199.39cm]
29.19in [74.14cm]
30.94in [78.58cm]
31.94in [81.12cm]

80.25in [203.84cm]
32" DRAWER   32" DRAWER
32" DRAWER   32" DRAWER
64.00in [162.56cm]
16.00in [40.64cm]
80.00in [203.20cm]

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

WELBILT®

DELFIELD®

85.50in
[217.17cm]

29.19in
[74.14cm]

F2987CP

94.50in
[240.03cm]

29.19in
[74.14cm]

F2996CP

87.25in
[221.62cm]

| 27" DRAWER | 19" DRAWER | 27" DRAWER |
| 27" DRAWER | 19" DRAWER | 27" DRAWER |

73.00in
[185.42cm]

14.00in
[35.56cm]

87.00in
[220.98cm]

96.25in
[244.48cm]

| 27" DRAWER | 27" DRAWER | 27" DRAWER |
| 27" DRAWER | 27" DRAWER | 27" DRAWER |

81.00in
[205.74cm]

15.00in
[38.10cm]

96.00in
[243.84cm]

97.50in
[247.65cm]

29.19in
[74.14cm]

30.94in
[78.58cm]

31.94in
[81.12cm]

108.50in
[275.59cm]

29.19in
[74.14cm]

30.94in
[78.58cm]

31.94in
[81.12cm]

F2999CP

99.25in
[252.10cm]

| 27" DRAWER | 27" DRAWER | 27" DRAWER |
| 27" DRAWER | 27" DRAWER | 27" DRAWER |

81.00in
[205.74cm]

18.00in
[45.72cm]

99.00in
[251.46cm]

F29110CP

110.25in
[280.04cm]
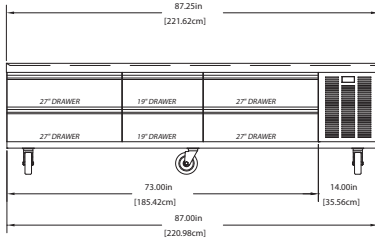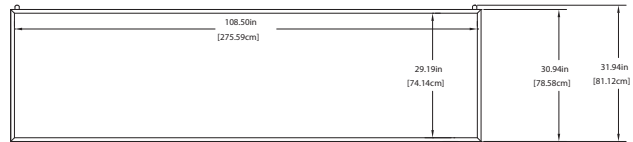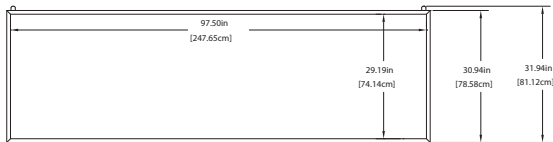
| 32" DRAWER | 32" DRAWER | 32" DRAWER |
| 32" DRAWER | 32" DRAWER | 32" DRAWER |

96.00in
[243.84cm]

14.00in
[35.56cm]

110.00in
[279.40cm]

S/S

END

24.00in
[60.96cm]

5.63in
[14.30cm]

4.13in
[10.49cm]

TYPICAL END

Warning

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

WELBILT®

Mechanical Data

SELF CONTAINED

J = CONDENSING UNIT WIRED TO J-BOX, J-BOX WIRED TO ON/OFF SWITCH

Drawer Details

12" X 20" PAN B/O

12" X 20" PAN B/O | 12" X 20" PAN B/O

12" X 20" PAN B/O | 1/9 1/9 1/9 1/9

12" X 20" PAN B/O

ALL DRAWERS FULL EXTENSION 28.19in [71.61cm]

| 32" DRAWER TOP VIEW | 27" DRAWER TOP VIEW | 24" DRAWER TOP VIEW | 19" DRAWER TOP VIEW |
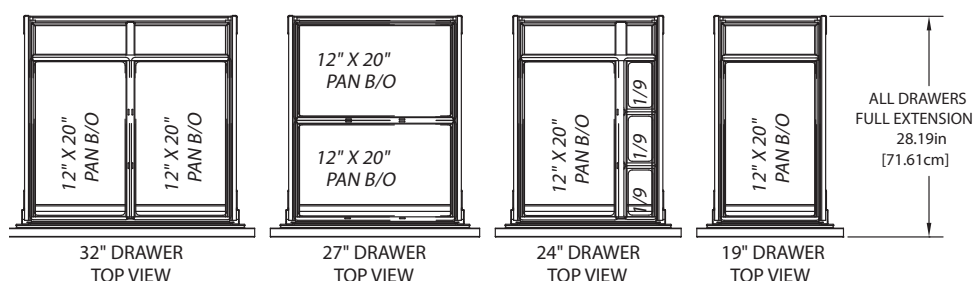
F2900CP

Specifications

Model	12" x 20" Pan Capacity	BTU Load Base	BTU Sys. Cap Base	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight	KWH
F2936CP	3	224	1064	0.17	115/60/1	2	5-15P	374lbs/170kg	1.258
F2952CP	4	283	1600	0.20	115/60/1	2.9	5-15P	398lbs/181kg	0.854
F2956CP	4	283	1600	0.20	115/60/1	2.9	5-15P	405lbs/184kg	0.854
F2960CP	6	365	1600	0.20	115/60/1	2.9	5-15P	464lbs/211kg	0.975
F2962CP	6	365	1600	0.20	115/60/1	2.9	5-15P	479lbs/217kg	0.975
F2973CP	8	441	2071	0.25	115/60/1	4.5	5-15P	535lbs/243kg	1.101
F2975CP	8	441	2071	0.25	115/60/1	4.8	5-15P	540lbs/245kg	1.101
F2978CP	8	471	2071	0.25	115/60/1	4.8	5-15P	589lbs/267kg	1.219
F2980CP	8	471	2071	0.25	115/60/1	4.8	5-15P	600lbs/272kg	1.219
F2987CP	10	588	2508	0.25	115/60/1	4.8	5-15P	672lbs/305kg	1.447
F2995CP	12	634	2508	0.25	115/60/1	4.8	5-15P	725lbs/329kg	1.57
F2999CP	12	634	2508	0.25	115/60/l	4.8	5-15P	725lbs/329kg	1.57
F29110CP	12	723	2893	0.35	115/60/1	6.3	5-15P	766lbs/347kg	1.777

F2900CP
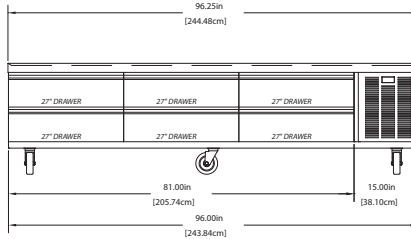
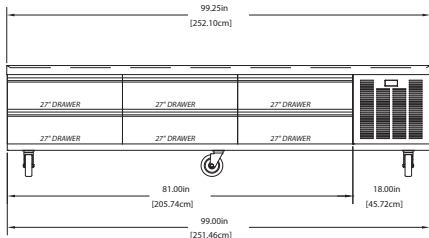Welbilt reserves the right to make changes to the design or specifications without prior notice.

WELBILT

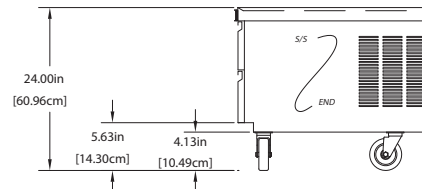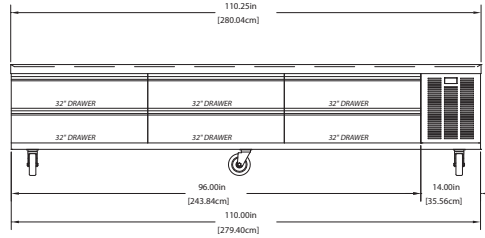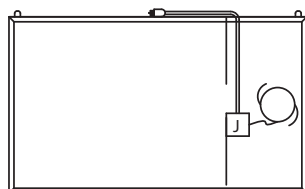# Garland

Heavy Duty Gas Griddles

Item: _____

Quantity: _____

Project: _____

Approval: _____

Date: _____

Models:

- [x] **GTGG24-GT24M**
- [ ] GTGG36-GT36M
- [ ] GTGG48-GT48M
- [ ] GTGG60-GT60M
- [ ] GTGG72-GT72M
- [ ] GTGG24-G24M
- [ ] GTGG36-G36M
- [ ] GTGG48-G48M
- [ ] GTGG60-G60M
- [ ] GTGG72-G72M

Model GTGG36-GT36M

Standard Features:

- Thermostat-controlled models feature precise control from LOW: 200°F, (90°C) to 550°F, (290°C), and 28,000 BTU/h input per burner, natural or propane. There is an on-off valve for every thermostat.
- Valve-controlled models feature hi-lo valve control with approximate plate temperature range: 320°F, (160°C) to 730°F, (388°C), and 27,000 BTU/h input per burner, natural or propane gas.

- One burner and control (hi-lo or thermostat control) for every 12" linear width of griddle surface.
- Piezo pilot ignition system
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- SS front, sides and back
- 4" SS adjustable legs
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- Models ordered with 4" (102mm) legs come with a deep 1.4 US gallon/5.3 litre capacity grease drawer(s) 201/2"(635mm) deep x 2 3/4"(70mm) high x 6"(152mm) wide.
- Models ordered with optional S/S skirt for dais counter surface mounting come with large capacity S/S grease tray(s)
- 1" thick polished steel griddle plate
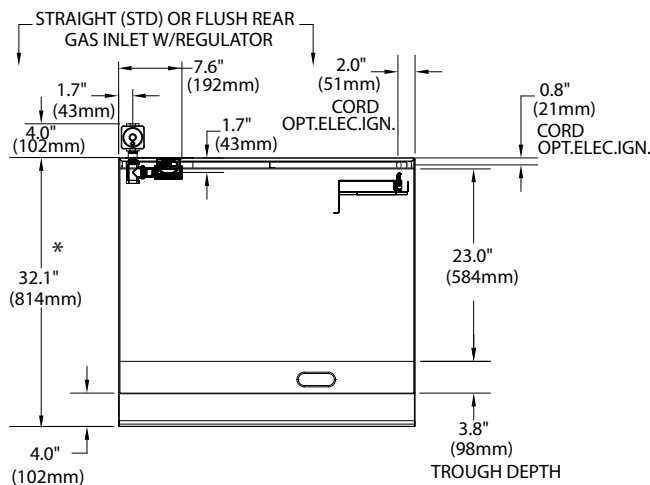- 23" depth with 4" wide grease trough.

Optional Features:

- ❑ Chrome griddle plate
- ❑ Full or half-grooved griddle plate
- ❑ Stainless steel skirt for dias/counter surface mounting.The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- ❑ Electric spark ignition; 120V 60 Hz, sgl-phase 1 amp; includes cord and NEMA 5-15P plug.
- ❑ Electric spark ignition; 208/240V (50/60Hz) cord and plug is NOT supplied with this voltage option.
- ❑ Stainless stand with solid top holding shelves,adjustable feet and casters (locking front).
- ❑ Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

Specifications

Garland heavy duty gas counter production griddles designed for side-by-side matching with other models in the product line. Models are of nominal imperial widths from 24" (600mm) to 72"(1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth. There is an even heat "U" shaped steel track burner for every 12" of linear griddle surface width. Each burner is individually controlled with a hi-lo valve or thermostat temperature control. Burner input is 27,000 BTU/h each on valve-controlled models, and 28,000 BTU/h each on thermostat controlled models. Thermostat control models are equipped with on-off valves for each control. Griddle plate is standard 1" thick polished steel with a 4" wide grease trough. Stainless steel front,sides and back with large capacity stainless steel grease tray(s).

Manitowoc

Garland®

STRAIGHT (STD) OR FLUSH REAR GAS INLET W/REGULATOR
1.7" (43mm)
7.6" (192mm)
2.0" (51mm) CORD OPT.ELEC.IGN.
0.8" (21mm) CORD OPT.ELEC.IGN.
4.0" (102mm)
1.7" (43mm)
23.0" (584mm)
* 32.1" (814mm)
3.8" (98mm) TROUGH DEPTH
4.0" (102mm)

WIDTH
16.3" (415mm)
4.0" (102mm)
15.8" (402mm)
13.0" (330mm)
20.5" (521mm)
25.9" (657mm)
5.3" (136mm) GAS INLET

For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type required when ordering.

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

* Please add 7" (178mm) in overall depth with attachment condiment rail option.
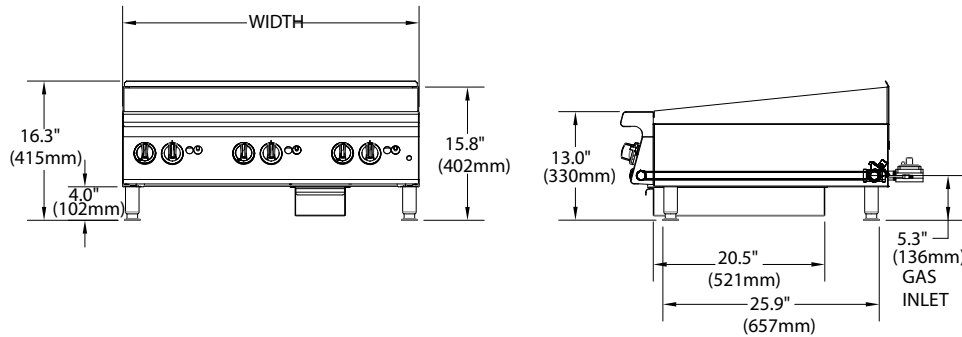
Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information	
					Lbs/Kg	Cu Ft
Thermostat Controlled Standard Griddle (1" steel plate)						
GTGG24-GT24M	23-5/8 (600)			56,000	290/132	21
GTGG36-GT36M	35-7/16 (900)			84,000	405/184	29
GTGG48-GT48M	47-1/4 (1200)	13 (330)	32 (814)	112,000	595/270	37
GTGG60-GT60M	59-1/16 (1500)			140,000	705/320	42
GTGG72-GT72M	70-7/8 (1800)			168,000	810/368	50
Manually Controlled Standard Griddle (1" steel plate)						
GTGG24-G24M	23-5/8 (600)			54,000	280/127	21
GTGG36-G36M	35-7/16 (900)			81,000	395/180	29
GTGG48-G48M	47-1/4 (1200)	13 (330)	32 (814)	108,000	585/266	37
GTGG60-G60M	59-1/16 (1500)			135,000	688/313	42
GTGG72-G72M	70-7/8 (1800)			162,000	790/359	50

SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				CLEARANCES	
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		INSTALLATION TO COMBUSTIBLE	
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	Sides	Rear
7	17.5	11	27.5	4.5	11	10	24.5	6" (152mm)	6" (152mm)

Form# GTGGM((03/01/13))

Manitowoc

Double Swivel MAX® /SnapFast® Quick-Disconnect Assemblies
Sizes: ½" to 1¼" (15 to 32mm)

Double Swivel MAX/SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX at both ends gives maximum protection to the life of the connector and greatly increases kitchen aisle space by allowing the appliance to be closer to the wall.

SnapFast®
One-handed
Quick-Disconnect

Features

Swivel MAX®

Multi-plane Fitting .... Aluminum body, plated steel fitting

Movement .... 360° rotational end fitting

Swivel MAX®
Multi-plane
Rotation Fitting

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect............................Brass body, aluminum collar

Thermal Shut-off............................Shuts off gas when internal temperatures exceed 350°F (177°C)

Specifications

The Dormont Blue Hose®

Tubing .... Annealed, 304 stainless steel

Braiding .... Multi-strand, stainless steel wire

Coating .... Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame

End Fittings................................... Carbon steel; zinc trivalent chromate

Stress Guard® .... 360° rotational end fitting at both ends

Stress Guard®
Rotation Technology
Reduces Stress at Both
Ends of the Hose

Additional Components

Restraining Device .... PVC coated, steel multi-strand cable and mounting hardware

Valve .... Full port, brass body

The Dormont
Blue Hose®
Stainless Steel Construction
Stainless Steel Braid
Blue Antimicrobial PVC Coating

(Cutaway shown)

Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices
ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances
ANSI Z21.41 / CSA 6.9 – Quick-Disconnect Devices for use with gas fuel appliances
ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors
UL 567 _ Pipe connectors for flammible and combustible liquids and LP gas
Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code
Not for use in temperatures less than 32°F (0°C). For indoor use only.
Max operating pressure 1/2 psi.
Refer to the catalog for additional approvals and certifications or go to www.dormont.com.
A restraining device is required for all moveable gas equipment.

Stress Guard®
Rotation Technology
Reduces Stress at Both
Ends of the Hose

Safety System™ The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

Dormont®

Swivel MAX®
Multi-plane
Rotation Fitting

Double Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit* Basic Kit** Hose Assembly***	½" (15mm)	1650KIT2S24 1650BPQ2SR24 1650BPQ2S24	1650KIT2S36 1650BPQ2SR36 1650BPQ2S36	1650KIT2S48 1650BPQ2SR48 1650BPQ2S48	1650KIT2S60 1650BPQ2SR60 1650BPQ2S60	1650KIT2S72 1650BPQ2SR72 1650BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KIT2S24 1675BPQ2SR24 1675BPQ2S24	1675KIT2S36 1675BPQ2SR36 1675BPQ2S36	1675KIT2S48 1675BPQ2SR48 1675BPQ2S48	1675KIT2S60 1675BPQ2SR60 1675BPQ2S60	1675KIT2S72 1675BPQ2SR272 1675BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KIT2S24 16100BPQ2SR24 16100BPQ2S24	16100KIT2S36 16100BPQ2SR36 16100BPQ2S36	16100KIT2S48 16100BPQ2SR48 16100BPQ2S48	16100KIT2S60 16100BPQ2SR60 16100BPQ2S60	16100KIT2S72 16100BPQ2SR72 16100BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KIT2S24 16125BPQ2SR24 16125BPQ2S24	16125KIT2S36 16125BPQ2SR36 16125BPQ2S36	16125KIT2S48 16125BPQ2SR48 16125BPQ2S48	16125KIT2S60 16125BPQ2SR60 16125BPQ2S60	16125KIT2S72 16125BPQ2SR72 16125BPQ2S72

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

Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPQ2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPQ2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPQ2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000
16125BPQ2S	1¼" (32mm)	472,000	461,000	449,000	441,000	440,000

Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, restraining device and full port valve
Basic Kits include: The Dormont Blue Hose, Double Swivel MAX, SnapFast, and restraining device
***Hose Assemblies include:** The Dormont Blue Hose, Double Swivel MAX, SnapFast

Typical Installation

The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.

SwivelMAX
- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall

SnapFast
- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)

Restraining Device
- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector

We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont®

A Watts Water Technologies Company

USA: Export, PA • Tel. (724) 733-4800 • Fax: (724) 733-4808 • www.dormont.com

ISO 9001-2008 CERTIFIED

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