



Heavy Duty Gas Griddles

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

Models:

- ☐ 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) 20 1/2" (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 dais/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

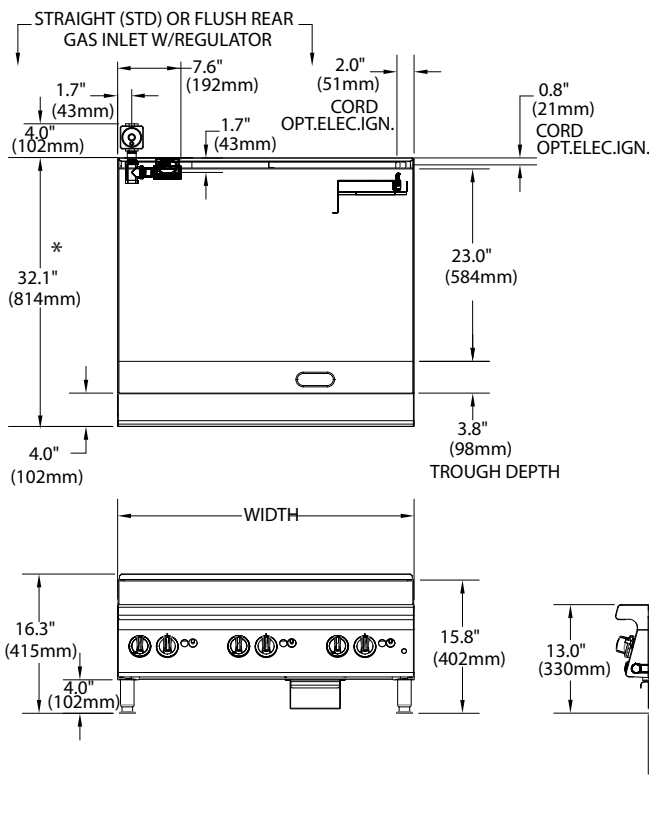
Garland heavy duty gas counter production griddles designed for side-by-side matching with other models in the product line. Models are of nominal imperial widths from 24" (600mm) to 72" (1800mm), 13" (330mm) height, (w/std. legs), and 32" (814mm) depth. There is an even heat "U" shaped steel track burner 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).



Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquiries 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668





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)		13 (330)		32 (814)		56,000		290/132 21	
GTGG36-GT36M		35-7/16 (900)						84,000		405/184 29	
GTGG48-GT48M		47-1/4 (1200)						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)		13 (330)		32 (814)		54,000		280/127 21	
GTGG36-G36M		35-7/16 (900)						81,000		395/180 29	
GTGG48-G48M		47-1/4 (1200)						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))

For Commercial Applications

Job Name _____
Job Location _____
Engineer _____
Approval _____

Contractor _____
Approval _____
Contractor's P.O. No. _____
Representative _____
SKU _____

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.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
Movement 360° rotational end 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

Additional Components

Restraining Device PVC coated, steel multi-strand cable and
mounting hardware
Valve Full port, brass body

SnapFast®
One-handed
Quick-Disconnect

Swivel MAX®
Multi-plane
Rotation Fitting

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

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 flammable 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.

**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®

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

Swivel MAX®
Multi-plane
Rotation Fitting



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

Ordering Information

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

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

		LENGTH				
Model	Size I.D.	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

ES-D-DBLSwivelSnapFast 1306



**ISO 9001-2008
CERTIFIED**

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

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F2900CP

Self-Contained Low-Profile Refrigerated Equipment Stands

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- | | | | |
|------------------|--|------------|----------------------------------|
| • F2936CP | 36" Low-Profile Equipment Stand | • F2978CP | 78" Low-Profile Equipment Stand |
| • F2952CP | 52" Low-Profile Equipment Stand | • F2980CP | 80" Low-Profile Equipment Stand |
| • F2956CP | 56" Low-Profile Equipment Stand | • F2987CP | 87" Low-Profile Equipment Stand |
| • F2960CP | 60" Low-Profile Equipment Stand | • F2996CP | 96" Low-Profile Equipment Stand |
| • F2962CP | 62" Low-Profile Equipment Stand | • F2999CP | 99" Low-Profile Equipment Stand |
| • F2973CP | 73" Low-Profile Equipment Stand | • F29110CP | 110" Low-Profile Equipment Stand |
| • F2975CP | 75" 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 are 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.

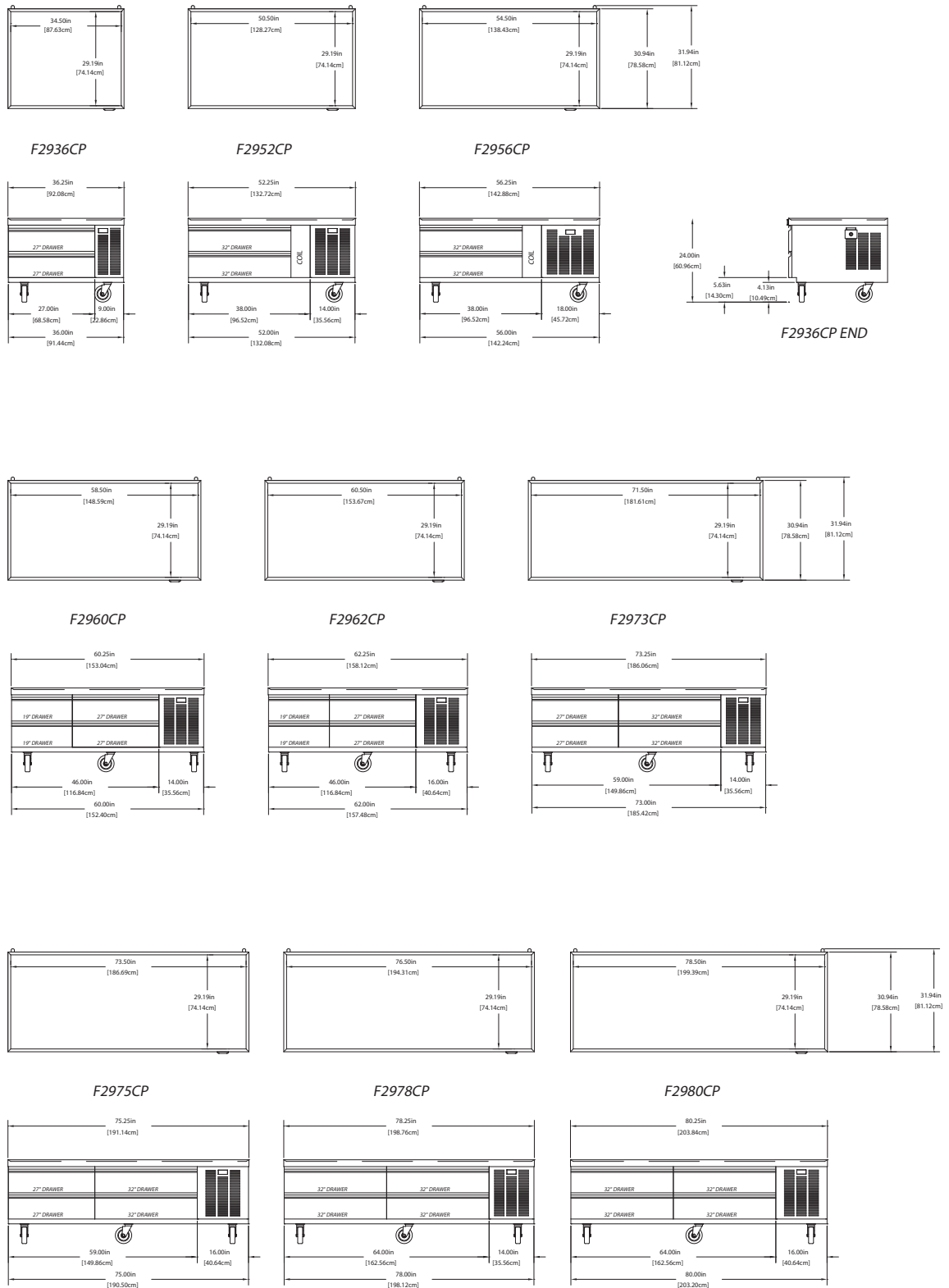
An electronic temperature control and pre-wired condensing unit with hot gas condensate evaporator are installed in the machine compartment. The digital Thermometer with stainless steel guard is located in the Top nosing above the machine compartment (standard on right).

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.

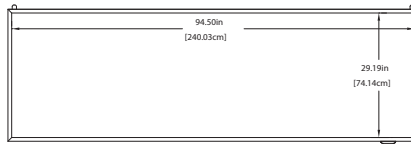
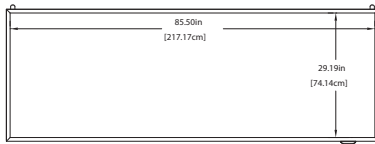
Electrical connections are 115V-60H-1PH and supplied with an 8' cord and plug.



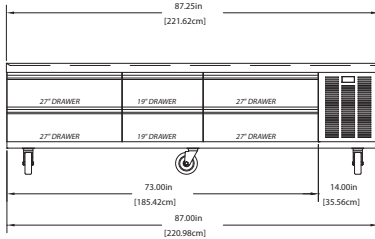


F2900CP

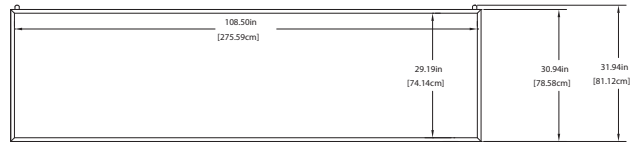
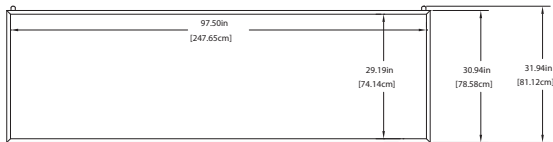
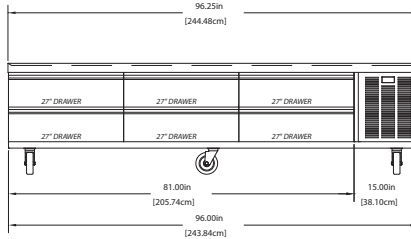
Welbilt reserves the right to make changes to the design or specifications without prior notice.



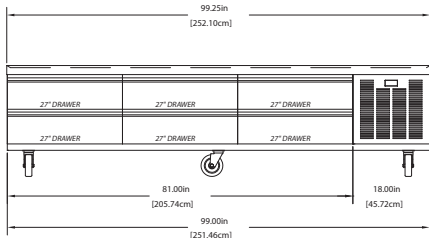
F2987CP



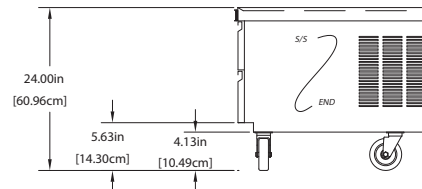
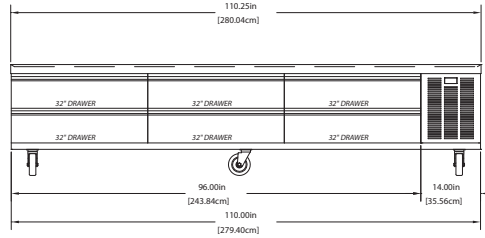
F2996CP



F2999CP



F29110CP



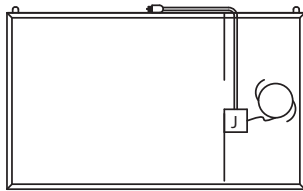
TYPICAL END

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

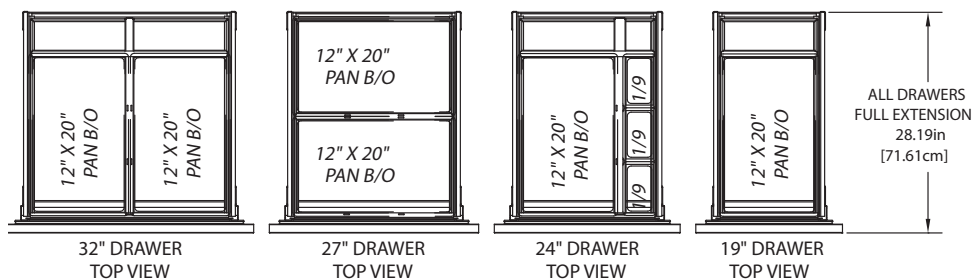
Mechanical Data



SELF CONTAINED



Drawer Details



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	115/60/1	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

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

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

SOLID DOOR REACH-IN FREEZER

FSA-2D-S1-HC


- ▶ **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 0°F And 20°F
- **Correctional Package**
- Remote Models* (6" legs only)
(refrigerant must be specified at time of order, see note)

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
- Three 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
- Freezer Capable Of Maintaining Product Temperature -10°F



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

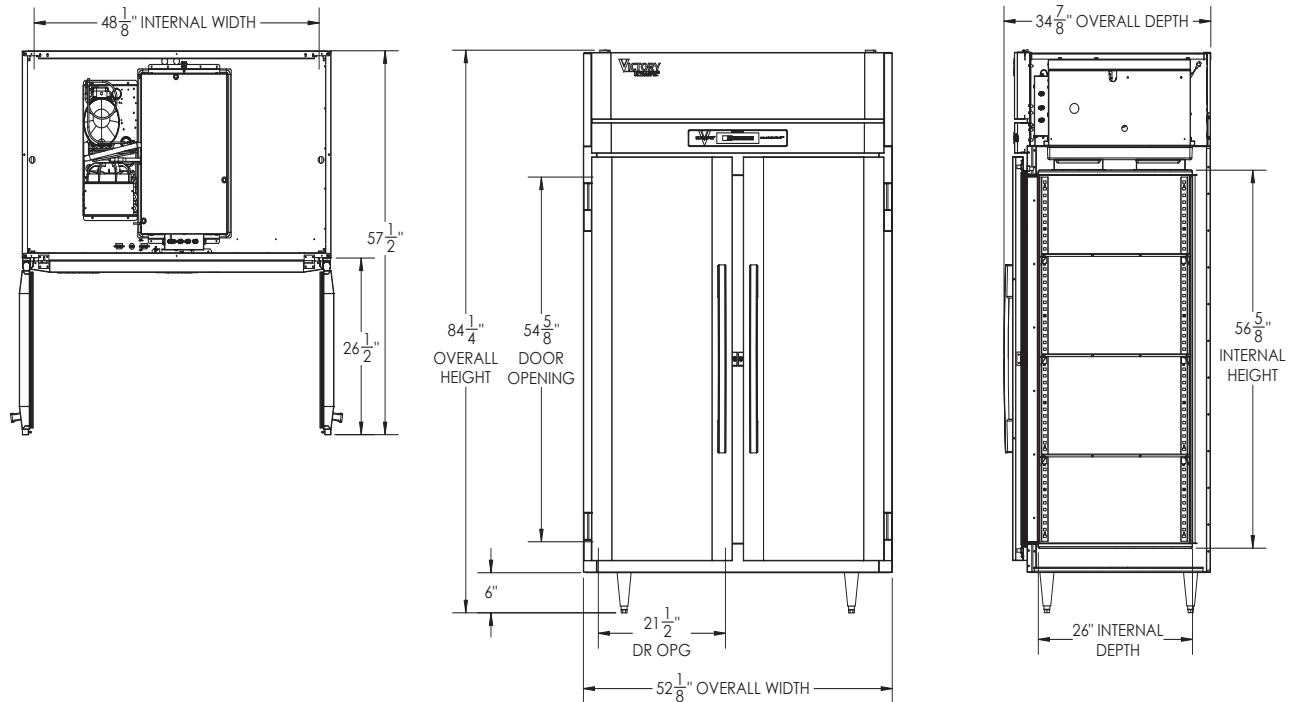
3779 Champion Blvd, Winston-Salem, NC 27105

ph: (888) 845-9800 | fax: (800) 253-5168

Sales@VictoryRefrigeration.com | VictoryRefrigeration.com

Rev. 6/2/20 Printed in U.S.A.

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	44.57	Cabinet Voltage	115/60/1	Height	88"
Width, Overall (in.)	52 1/8"	Total Amps	10.5	Width	59"
Depth, Overall (with handle)	34 7/8"	NEMA Plug* (8' cord)	5-15P	Depth	48"
Height, Overall (6" legs)	84 1/4"	REFRIGERATION DATA		Crated Weight	602 lbs
Depth, Door Open 90°	57 1/2"	Condensing Unit Size, HP*	3/4+	*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 5/8"	Refrigerant*	R-290		
No. Of Shelves	6	Capacity (BTU/HR) (100°F/20°F)	2580		

3779 Champion Blvd, Winston-Salem, NC 27105 | ph: (888) 845-9800 | fax: (800) 253-5168

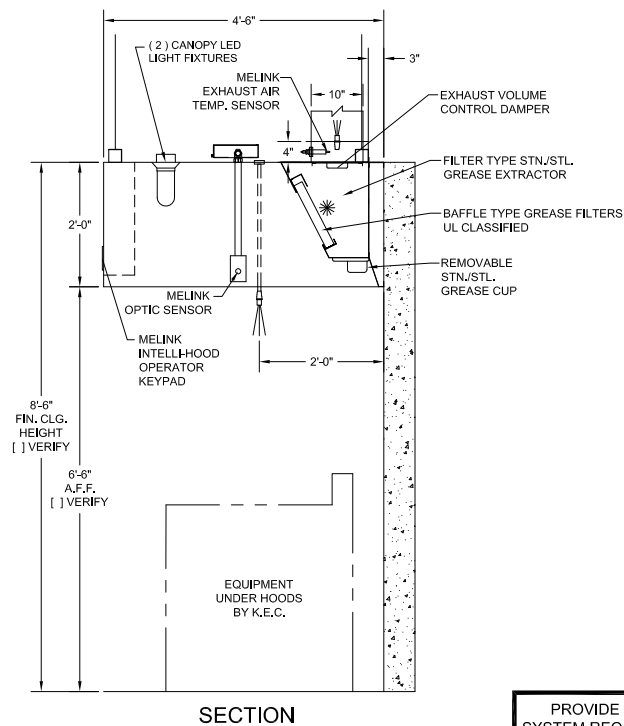
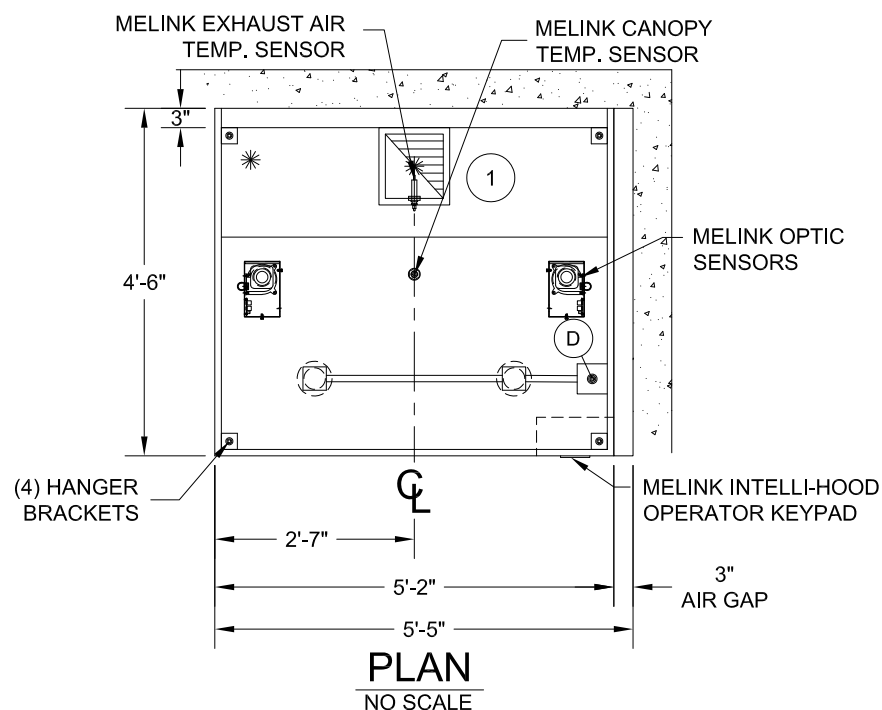
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an Ali Group Company



The Spirit of Excellence



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.

OPTIONS

- (1) MELINK EXHAUST TEMP. SENSOR
- (1) MELINK CANOPY TEMP. SENSOR
- (1) 3" AIR GAP
- VOLUME SLIDING DAMPER
- MELINK INTELLI-HOOD SYSTEM

TOTAL EXHAUST : 1,085 C.F.M.

1 10" X 9" EXHAUST DUCT
1,085 C.F.M. @ 0.75" S.P.

- D (2) GLOBE LED LIGHT FIXTURES
(0.024 K.W., 120/1/60 FROM MELINK)

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



TOTAL EST. HANGING WT. : 388 LBS.

Mechanical Air Data & Dimensions



AirSystems

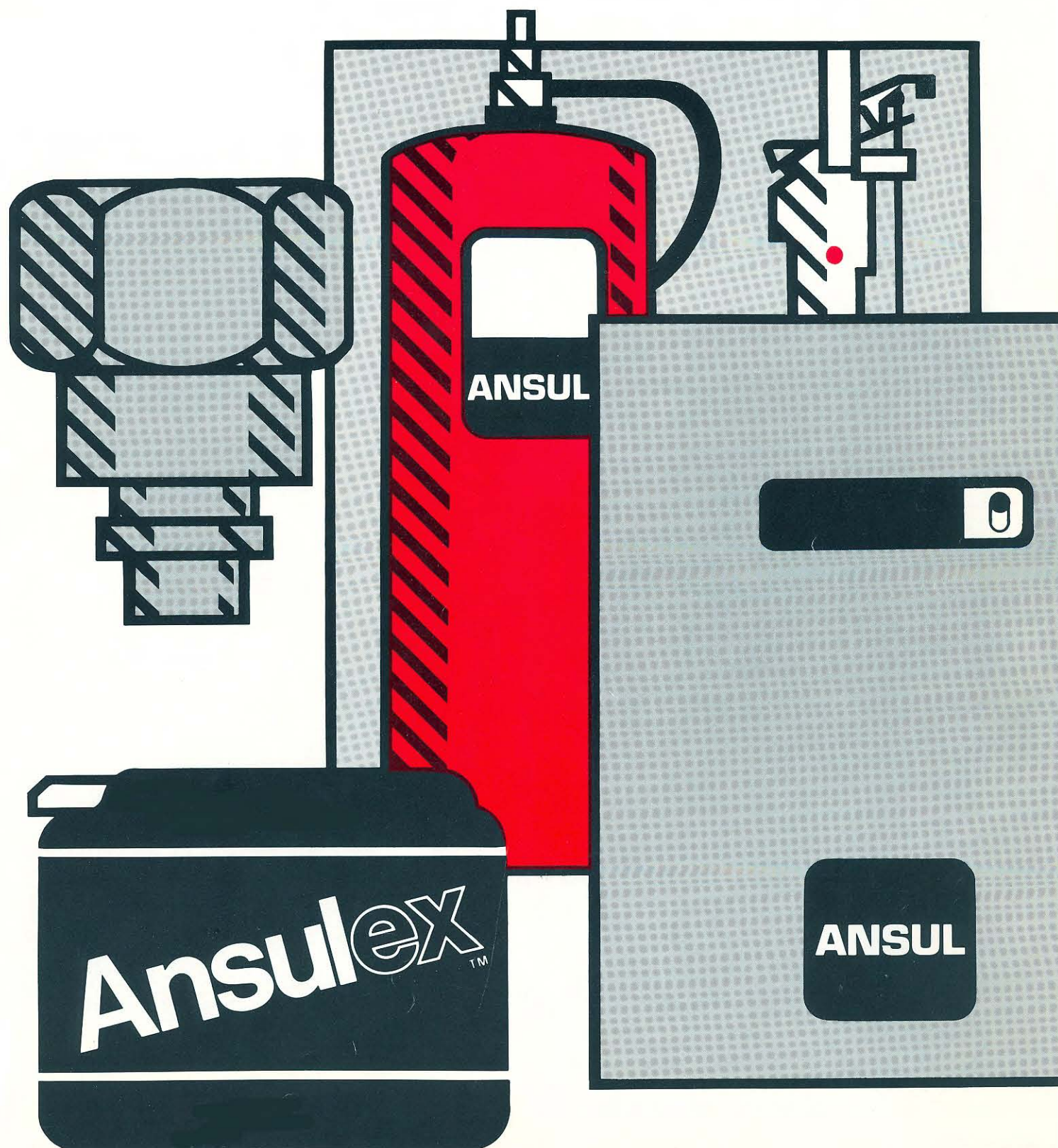
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

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IT IS NOT TO BE USED FOR CONSTRUCTION OR FABRICATION APPROVAL PURPOSES.

MD-03160

ITEM #:	29	CADDY #:	36400	MODEL #:	PB-C-W-59-ND-54
JOB NAME:	UNIVERSITY OF NORTH CAROLINA				DATE: 09/08/20
					DR. BY: AKG
					SH. #: 3 OF 16

Restaurant Fire Suppression Systems

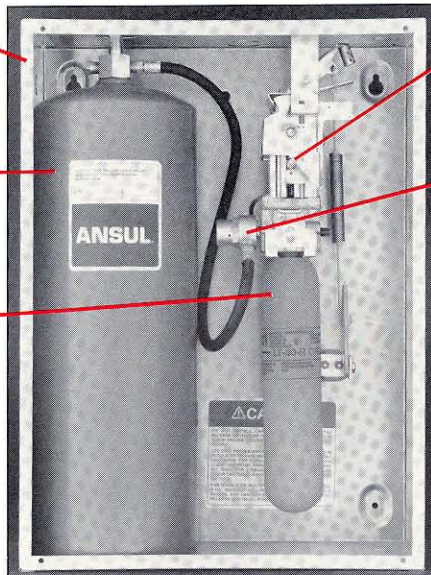


Check out the features of the Ansul R-102 System...

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.



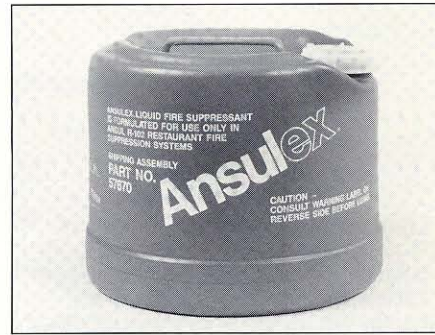
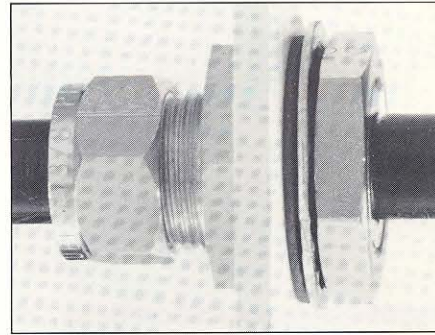
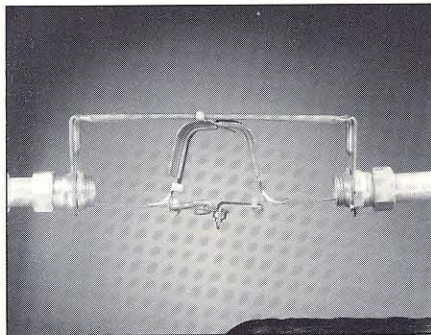
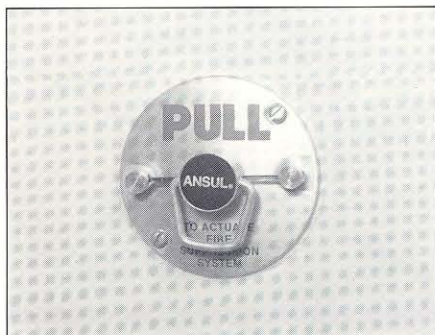
ANSUL AUTOMAN Release... Visible cocked/fired indicator... provides positive actuation of system... needs no periodic adjustment.

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.

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.



Decathlon Gas Fryer Batteries with Filtration -- Domestic & Export

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

- ☐ SCFD250G ☐ SCFD450G ☐ SCFD260G ☐ SCFD460G
☒ **SCFD350G** ☐ SCFD550G ☐ SCFD360G



SCFD250G

Fryer Standard Features

- Thermo-tube design heat transfer system
- Oil capacity
SCFD50G -- 50-lb. (25 liter)
SCFD60G -- 75-lb (37 liter)
- Btu/hr. input
SCFD50G -- 120,000 Btu/hr. (30,600 kcal) (35.2 kw)
SCFD60G -- 150,000 Btu/hr. (37,783 kcal) (44 kw)
- Frying area
SCFD50G -- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm)
SCFD60G -- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Thermatron controller
- Robust, RTD, 1° compensating temperature probe
- Stainless-steel frypot, door, front and sides
- Two twin baskets per frypot
- Gas connection -- see chart on back
- Combination gas valve with regulator
- Wide cold zone
- Melt cycle and boil-out mode
- Casters
- Drain safety switch

Filter Standard Features

- Space-saving filter fits inside fryer cabinet which houses two or more frypots or one frypot and spreader
- Large capacity filter pan removes easily for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in under 5 minutes, while other frypots in the system are in use
- Filters all fryers in the battery
- Rear oil flush
- 1-1/4" (3.2 cm) diameter, one-point end connection, rear manifold gas line without shut-off valve
- 1/3 H.P. filter motor
- 4 GPM pump (15 LPM)
- Stainless steel crumb catcher
- Filter starter kit
- Casters

Specifications

Designed for high-volume frying and controlled performance

High-production cooking capacity and fast recovery meet high-volume frying needs. Oil capacities of these units make them ideal for everything from French fries to large-size menu items requiring more frying area.

A larger heat-transfer area reduces the heat per square inch needed to attain and maintain desired cooking temperatures, which reduces the oil's heat load and therefore the breakdown of the oil. Stainless steel baffles and reliable, built-to-last burners keep maintenance to a minimum. Precise temperature control during heat-up and recovery protects oil from excessive high-heat damage. The wide cold zone traps sediment away from the cooking area, safeguarding oil quality and the quality of the food.

High-production cooking capacity and fast recovery meet high-volume frying needs.

Dean's renowned, built-in filtration system puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is also sequential, so one fryer may be filtered while the others are still in use. It is engineered with features that allow added convenience and ease of use.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath two Dean fryers or one fryer and a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. Oil can be filtered quickly while other fryers in the battery continue cooking.

This filter comes standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan is equipped with casters and an automatic connection for ease of access.

Filtration process is two steps:

Step one: open drain valve, open return valve to activate filter pump.

Step two: close drain valve; close return valve to turn off pump.





Decathlon Fryer Batteries with Filtration -- Domestic & Export

Model # _____
CSI Section 11400

OPTIONS & ACCESSORIES

- ☐ External oil discharge -- available on built-in filter batteries with 2 or more frypots -- must specify front or rear connection
- ☐ 8 GPM (15 LPM) pump
- ☐ Drain safety switch
- ☐ Spreader cabinet(s) -- SCFD50 models must fit within a 5-cabinet fryer battery; SCFD60 models must fit within a 4-cabinet fryer battery
- ☐ Frypot covers
- ☐ Full basket
- ☐ Triplet basket
- ☐ Chicken basket
- ☐ Crisper tray
- ☐ Sediment tray
- ☐ Front work shelf
- ☐ Splash shield

POWER REQUIREMENTS

MODEL NO.	OPTIONS DOMESTIC/EXPORT	
	CONTROLS/ FRYPOT	FILTER
D150G	120V 1 A	120V 8 A
D160G	220 - 240V 1 A	220 - 240V 4 A

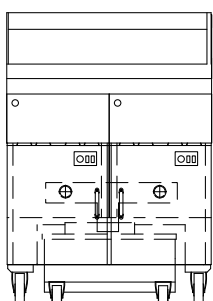
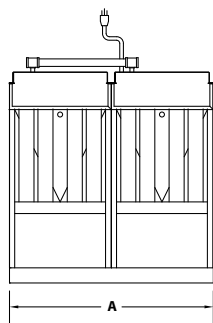
8700 Line Avenue
Shreveport, LA 71106
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

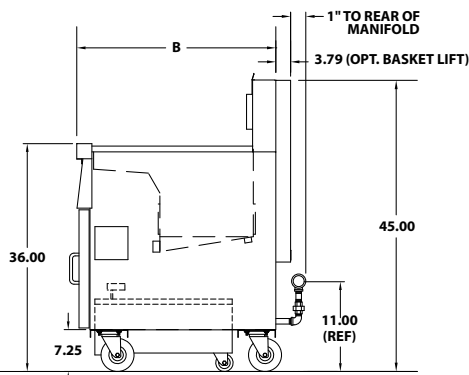
www.frymaster.com
Bulletin No. 830-0043
Revised 5/20/16



We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.
Check www.frymaster.com for updates.



DEAN GAS LINE TABLE	
# OF FRYERS	GAS LINE WITH FILTER
2-4	(1) 1"
5	(2) 1"



DIMENSIONS

MODEL NUMBER	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION					
		A	B	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
SCFD250G	50 lb. (25 liter) per frypot	31" (79)	31-1/4"* (79.4)	45"* (114.3)	19-3/4" (50)	4	397 (180)	85	68	W 53" (134.6)	D 42" (106.6)	H 53" (134.6)
SCFD350G		46-1/2" (118)					610 (277)	77.5	88	66" (167.6)	42" (106.7)	55" (135.7)
SCFD450G		62" (157)					910 (413)		111	83" (210.8)	42" (106.7)	55" (135.7)
SCFD550G		77-1/2 (197)					1,311 (595)		SCFD550G & SCF650G Ship in 2 crates.			
SCFD260G	75 lb. (37 liter)	40" (102)	36-1/2"* (92.7)	45"* (114.3)	19-3/4" (50)	5	417 (189)	77.5	68	53" (134.6)	42" (106.6)	53" (134.6)
SCFD360G		60" (152)					815 (370)		88	66" (167.6)	42" (106.7)	55" (135.7)
SCFH460G		80" (203)					1,295 (587)		111	83" (210.8)	42" (106.7)	55" (135.7)

*Without basket lifts.

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E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 830-0043
Revised 5/20/16

Manitowoc
Foodservice



NOTES

- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for LP gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. LP.
- POWER CORDS: 2 battery units, 1 power cord supplied
3 to 4 battery units, 2 power cords supplied
5 battery units, 3 power cords supplied
- Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).

• DO NOT CURB MOUNT

CLEARANCE INFORMATION

- A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY EXAMPLES:

The following description will assist with ordering the features desired for this equipment:

SCFD350G	Three 50-lb. tube-type gas fryers with Thermatron controllers, RTD 1° compensating temperature probe and 1-1/4" full port drain valve, built-in filtration, casters.
SCFD360G	Three 75-lb. tube-type gas fryers with Thermatron controllers, RTD 1° compensating temperature probe and 1-1/2" full port drain valve, built-in filtration, casters.



Food Warmers/Holding Stations/Spreader Cabinets

Project _____
Item _____
Quantity _____
CSI Section 11400 _____
Approval _____
Date _____

Models

☐ FWH-1 Food warmer with cafeteria pan

☐ **15MC Spreader Cabinet**

☐ 22MC Spreader Cabinet

☐ **FWH-1A Food warmer with scoop pan**

☐ 20MC Spreader Cabinet



FWH-1 *

Food warmer and holding station with cafeteria pan.



FWH-1A *

Food warmer and holding station with scoop-type pan.



15MC Spreader Cabinet with optional Food Warmer, holding station with cafeteria pan and casters. .

Standard Features

Food Warmers:

- Durable 6" W x 23-3/4" L (15.4 x 60.3 cm) aluminum alloy housing construction, easy to clean
- 750W radiant heat - 120V/60 Hz/1 Ph 6.3 A
- Ceramic heating element with wire guard
- "ON/OFF" toggle switch on front
- 6 ft. (1.8 M) cord with plug

Holding Stations:

- Stainless steel cafeteria pan, 12" x 20" x 2-1/2" (30.5 x 50.8 x 6.4 cm) with mesh screen
- Scoop-type, perforated pan, 13-1/2" x 18-1/2" x 5-1/4" (34.3 x 47.0 x 13.3 cm)

Food Warmers and Holding Stations available for:

Spreader Cabinets:

- 12" x 20" cutout standard (flat top option)
- Legs standard (casters option)

Specifications

Designed to keep prepared food fresh and hot

Food warmers and holding stations are optional accessories that may be added when purchasing a spreader cabinet. Use these items to maintain optimal temperature of prepared food. Food warmers are available separately to fit existing Dean holding stations.

The rectangular food warmer produces an 18" (45.7 cm) heat pattern over the entire length of the unit to keep cooked food at optimal temperature with radiant heat to assure peak flavor without cooking or drying. The shell is

manufactured with durable aluminum alloys and is easy to clean. "ON/OFF" toggle switch and a 6' (1.8 M) cord set are mounted in the shell. Mounting brackets and hardware are provided for installation.

The food warmers are NSF, cULus and CE approved and can be used with either the cafeteria-style pan with mesh screen or with the perforated, curved scoop pan for quick, easy bagging.

*Dean food warmers and holding stations are designed to fit the Dean spreader cabinet; they are not free standing accessories.



Agency approvals are for food warmers only.

8700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
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www.frymaster.com
Bulletin No. 830-0122
Revised 6/18/13

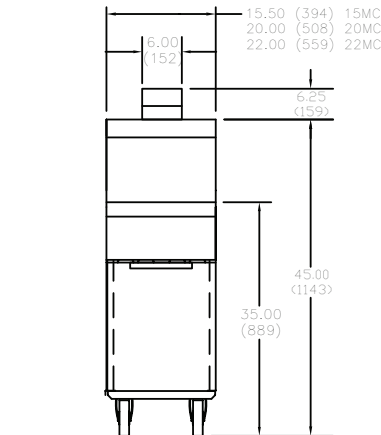


Food Warmers/Holding Stations/Spreader Cabinets

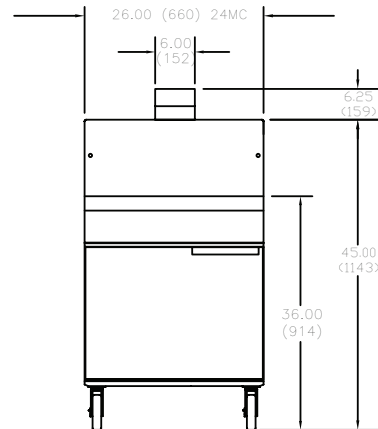


Food Warmers/Holding Stations/Spreaders

Model # _____
CSI Section 11400

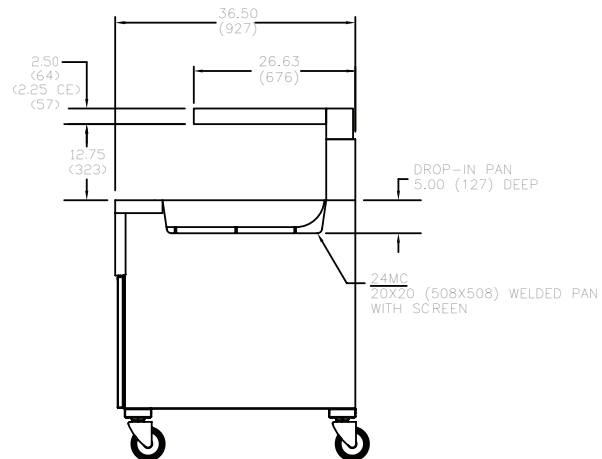
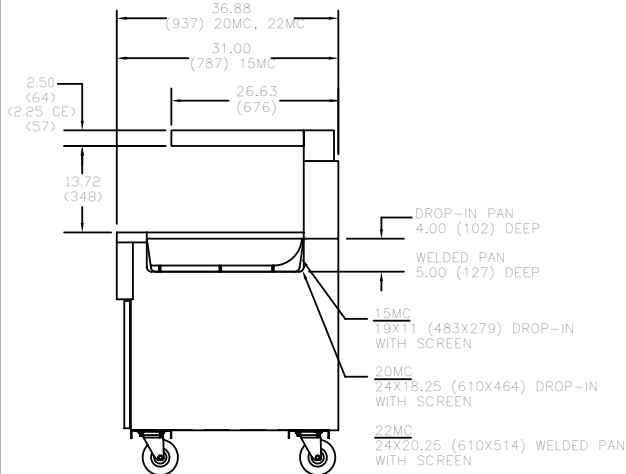


INCHES
(MILLIMETERS)



TUBE FRYERS
15MC, 20MC, 22MC

FB FRYERS
24MC



DIMENSIONS:

DESCRIPTION	HEIGHT	WIDTH	LENGTH
Food warmer	2-1/2" (6.4 cm)	6" (15.4 cm)	23-3/4" (60.3 cm)
Food warmer (CE)	2-1/4" (5.7 cm)		
Cafeteria-style holding pan	2-1/2" (6.4 cm)	12" (30.5 cm)	20" (50.8 cm)
Scoop-style perforated pan	5-1/4"*** (13.3 cm)	13-1/2" (34.3 cm)	18-1/2" (47.0 cm)

***Depth is shown for deepest point in pan.

DESCRIPTION	HEIGHT	WIDTH	LENGTH
15MC Spreader Cabinet	45" (114 cm)	15-1/2" (39 cm)	31" (79 cm)
15MC Holding Station Opening		11" (28 cm)	19" (48 cm)
15MC Perforated Screen Opening		10" (25 cm)	18-3/4" (47.6 cm)
20MC Spreader Cabinet	45" (114 cm)	20" (51 cm)	37" (94 cm)
20MC Holding Station Opening		18-1/4" (46 cm)	24" (61 cm)
20MC Perforated Screen Opening		18" (45.7 cm)	22-3/4" (58 cm)
22MC Spreader Cabinet	45" (114 cm)	22" (56 cm)	37" (94 cm)
22MC Holding Station Opening		20-1/4" (51 cm)	24" (61 cm)
22MC Perforated Screen Opening		19-3/4" (50 cm)	23-3/4" (60 cm)

POWER REQUIREMENTS:

Domestic: 120V 1 Ph 6.3 A 750 W

CE: 230/240 1 Ph 2.1 A 500 W

CAUTION:

Locate heat lamp no closer than 3" (7.6 cm) to a side wall and 16-1/2" (42.0 cm) above a flammable surface.

HOW TO SPECIFY:

The following description will assist with ordering the features desired for this equipment:

FWH-1 Food warmer and holding station with cafeteria pan.

FWH-1A Food warmer and holding station with scoop pan.

8700 Line Avenue
Shreveport, LA 71106-6800
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 830-0122
Revised 6/18/13
Litho in U.S.A. ©Frymaster



For Commercial Applications

Job Name _____
Job Location _____
Engineer _____
Approval _____

Contractor _____
Approval _____
Contractor's P.O. No. _____
Representative _____
SKU _____

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.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
Movement 360° rotational end 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

Additional Components

Restraining Device PVC coated, steel multi-strand cable and
mounting hardware
Valve Full port, brass body

SnapFast®
One-handed
Quick-Disconnect

Swivel MAX®
Multi-plane
Rotation Fitting

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

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 flammable 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.

**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®

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

Swivel MAX®
Multi-plane
Rotation Fitting



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

Ordering Information

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

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

		LENGTH				
Model	Size I.D.	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

ES-D-DBLSwivelSnapFast 1306



**ISO 9001-2008
CERTIFIED**

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

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N8100-FAP

Drop-In Self-Contained Forced Air Refrigerated Cold Pans

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- N8131-FAP 31" forced-air refrigerated cold pans
- N8144-FAP 44" forced-air refrigerated cold pans
- **N8157-FAP 57" forced-air refrigerated cold pans**
- N8169-FAP 69" forced-air refrigerated cold pans
- N8182-FAP 82" forced-air refrigerated cold pans



N8157-FAP

Standard Features

- NSF-7 certified
- Black air deflectors to guide airtight over flush mount pans
- On/Off power switch, defrost timer and low pressure controls
- Environmentally friendly R290 GreenGenius refrigeration system
- Push-in flange gasket standard
- 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

Options & Accessories

- Custom sizes and styles
- Single or double service flip-up sneezeguards
- Relocated compressor

Specifications

Top: is one-piece 20-gauge stainless steel. Interior liner is 22-gauge stainless steel and is creased to 1" I.P.S. (2.5cm) diameter drain. 4 pan (57" [145cm]) models and larger have two drains. A stainless steel bracket, flush with the top, 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 (30°C) ambient room temperature, meeting NSF 7 requirements. Adapter bars are standard.

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

Refrigeration: system uses R290 refrigerant. Condensing unit is suspended below the cold pan on a 16-gauge steel frame. Temperature controlled by a ERC control with separate On/Off power switch. Unit

is supplied with expansion valve. Evaporator coil cools pans by air flowing over and under pans.

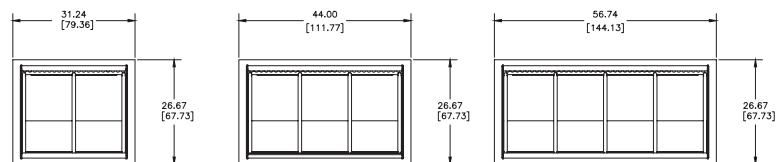
A stainless steel louver is provided for field installation; cutout dimension is 17.25" x 23.50" (43.8cm x 59.7cm). A second opening at the rear of the cabinet should be provided at installation to allow for proper air circulation.

Air Curtain assembly is removable without the use of tools.

Electrical system is 115/60c/1ph with NEMA 5-15 plug on all models.



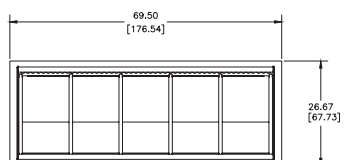
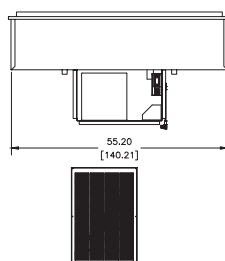
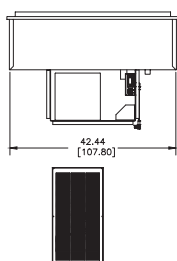
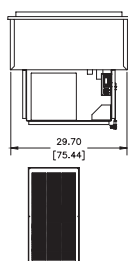
N8100-FA Drop-In Self-Contained Forced Air Refrigerated Cold Pans



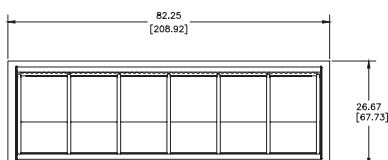
N8131-FAP

N8144-FAP

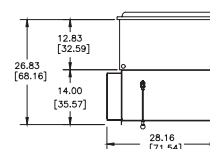
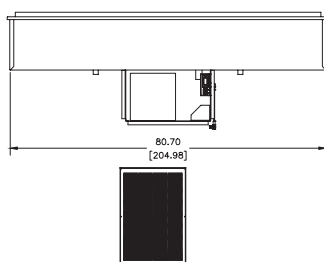
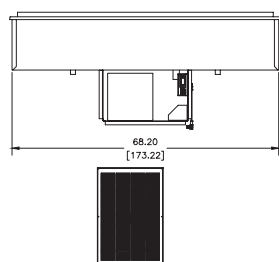
N8157-FAP



N8169-FAP



N8182-FAP



TYP. END VIEW

Specifications									
Model	Counter Cutout Dimensions	12"x20" Pan Capacity	V/Hz/Ph	Amps	H.P.	Nema Plug	BTU Load (86°)	System Capacity	Ship Weight
N8131-FAP	30.50" x 25.50" (78cm x 64cm)	2	115/60/1	4.8	1/4	5-15P	958	2426	225lbs/100kg
N8144-FAP	43" x 25.50" (112cm x 64cm)	3	115/60/1	4.8	1/4	5-15P	1093	2426	267lbs/121kg
N8157-FAP	57.75" x 25.50" (147cm x 64cm)	4	115/60/1	8.9	1/2	5-15P	2207	4889	310lbs/141kg
N8169-FAP	68.5" x 25.50" (182cm x 64cm)	5	115/60/1	8.9	1/2	5-15P	2320	4889	365lbs/166kg
N8182-FAP	81.50" x 25.50" (216cm x 64cm)	6	115/60/1	8.9	1/2	5-15P	2412	4889	406lbs/184kg

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

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

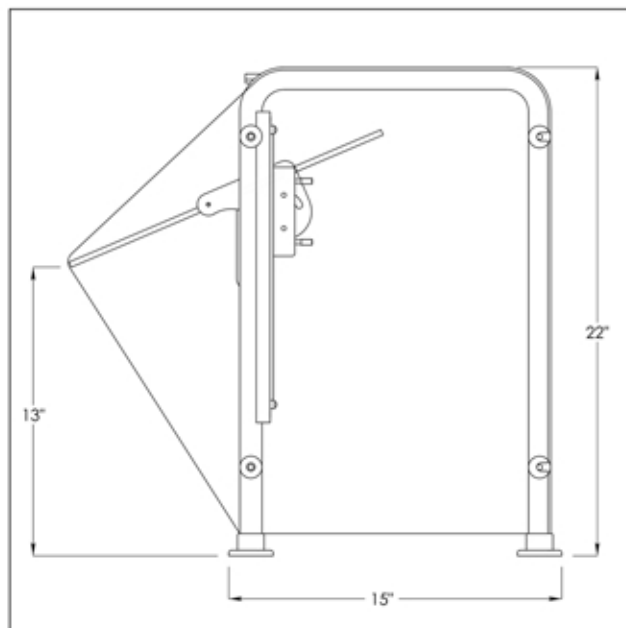
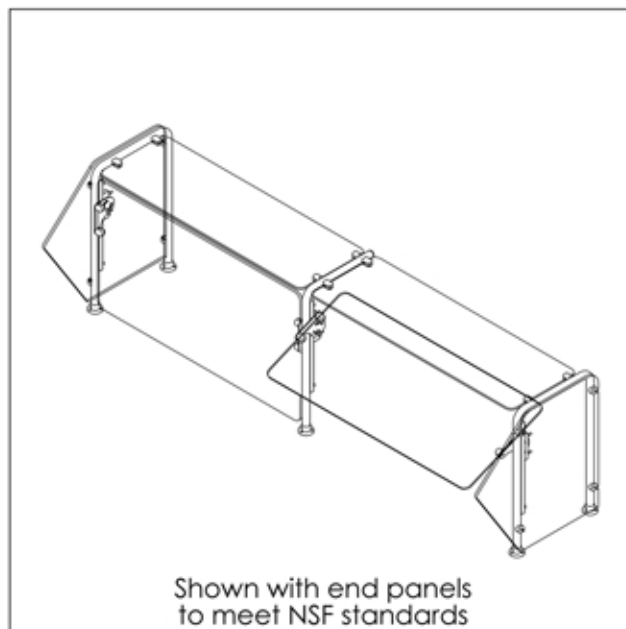
Accessories

- ☐ 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

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



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

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

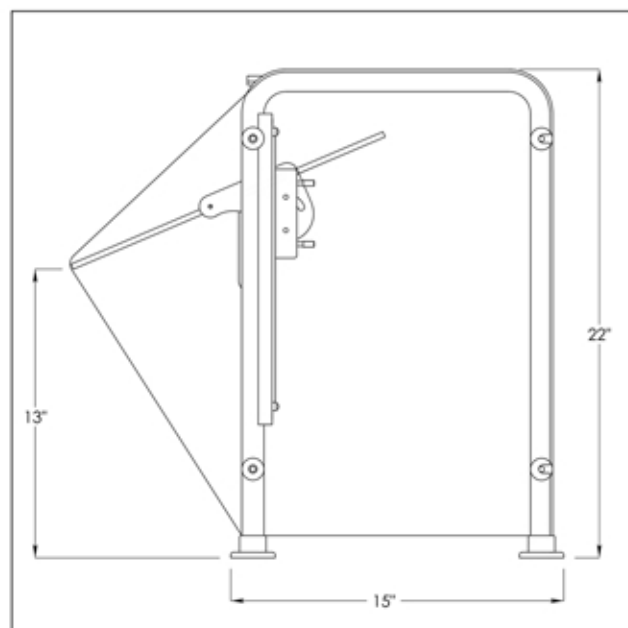
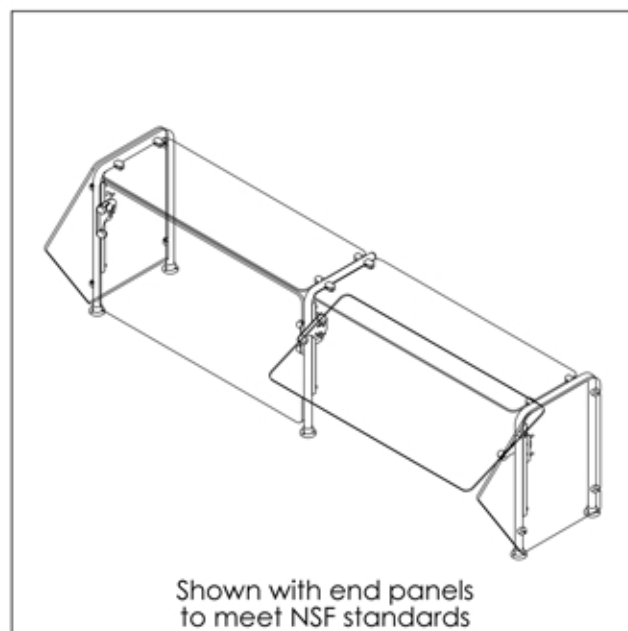
- ☐ Frosted
- ☐ Frosted logo
- ☐ Acrylic

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

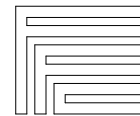
Mounting Options

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



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

FOOD FACILITIES CONCEPTS, INC.



Existing Food Service Equipment Survey

Project: UNC Charlotte – POPP MARTIN

Item No. 36

Project No: 1069.00

Date: 10/13/2020

Quantity: Two (2)

Description: 4-Well Refrigerated Cold Pan

Manufacturer: Delfield

Model No.: N8156B

Maintenance Requirements:

- ☒ Thorough Cleaning
- ☐ Minor parts replacement
- ☐ Refinishing
- ☐ Painting
- ☐ Reconstruction
- ☐ Major parts replacement

Recommendations:

- ☐ Reuse
- ☒ Relocate
- ☐ Replace
- ☐ Discard
- ☐ Remove to storage
- ☐ Pending

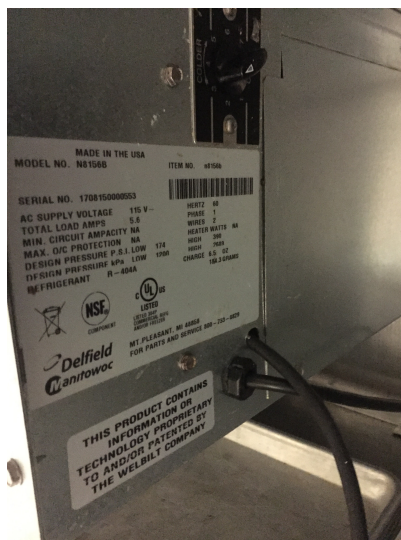
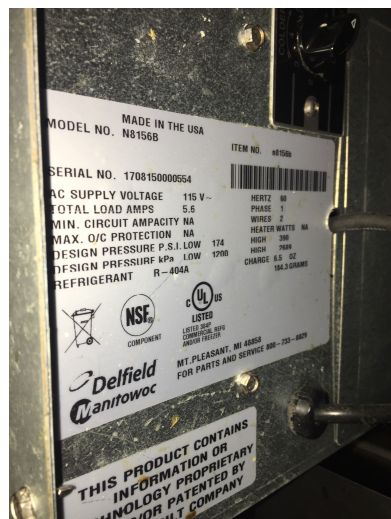
Dimensions: Length: _____ **Condition:** New ☐

Width: _____ Good ☒

Height: _____ Fair ☐

Poor ☐

Comments: _____



Electrical

CONN	VOLTS/PH	LOAD
DR	120/1	5.6

Plumbing

(QTY)SIZE" WATER	(QTY)SIZE" DRAIN
(1) 1" IW	

Gas

(QTY) SIZE"	MBTU'S	TYPE

Steam

SUP"	CR"	LB/HR	PSI

Utility Notations & Abbreviations

A – Amperes	IW – Indirect Waste	QD – Quick Disconnect
C – Cold Water	JB – Junction Box	SR – Single Receptacle
DR – Duplex Receptacle	kW – Kilowatt	TP – Terminal Panel
H – Hot Water	N – Natural Gas	UDS – Utility Distribution System
HP – Horse Power	P – Propane Gas	W – Direct Waste



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

LEGACY® HL662 PIZZA MIXER



STANDARD FEATURES

- Heavy-Duty 2.7 H.P. Motor
- Gear Transmission
- Two Fixed Agitator Speeds
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 20-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Power Bowl Lift
- #12 Taper Attachment Hub
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

MODELS

- ☐ HL662 – 60-Quart Pizza Mixer

Specifications, Details and Dimensions on Inside and Back.



ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

- ☐ **Standard Pizza Accessory Package Includes:**
 - 60 Quart Stainless Steel Bowl
 - 60 Quart “ED” Dough Hook



LEGACY® HL662 PIZZA MIXER

LEGACY®

HL662 PIZZA MIXER



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

SOLUTIONS/BENEFITS

2.7 H.P. Motor

Durability

- Heavy-duty to meet the most demanding operations

Gear Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime under heavy loads

Two Fixed Speeds

Reliability, Consistency

- Supports consistent results and thorough kneading

Shift-on-the-Fly™ Controls

Flexibility

- Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology

Sanitation

- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

20-Minute SmartTimer™

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

Automatic Time Recall

Productivity, Consistency

- Remembers the last time set for each speed
- Great for multiple batches

Ergonomic Swing-Out Bowl

Ease of Use, Convenience

- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Lock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard

Protection

- Safety interlock prevents operation when front portion of guard is out of position

Hobart Accessories

Durability, Flexibility, Simplicity

- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

HL662 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL662
CAPACITY OF BOWL (QTS. LIQUID)		60
Egg Whites	D	—
Mashed Potatoes	B & C	—
Mayonnaise (Qts. of Oil)	B or C or D	—
Meringue (Qts. of Water)	D	—
Waffle or Hot Cake Batter	B	—
Whipped Cream	D or C	—
Cake, Angel Food (8-10 oz. cake)	C or I	—
Cake, Box or Slab	B or C	75 lbs.
Cake, Cup	B or C	70 lbs.
Cake, Layer	B or C	70 lbs.
Cake, Pound	B	75 lbs.
Cake, Short (Sponge)	C or I	—
Cake, Sponge	C or I	—
Cookies, Sugar	B	50 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	90 lbs.*
Dough, Heavy Bread 55% AR	§ ED	85 lbs.*
Dough Pie	B & P	60 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡ ED	60 [□] /40 lbs.
Dough, Med. Pizza 50% AR	§‡ ED	90 [□] /70 lbs.
Dough, Thick Pizza 60% AR	§‡ ED	90 lbs.*
Dough, Raised Donut 65% AR	ED	75 lbs.*
Dough, Whole Wheat 70% AR	ED	90 lbs.*
Eggs & Sugar for Sponge Cake	B & C or I	—
Icing, Fondant	B	—
Icing, Marshmallow	C or I	—
Shortening & Sugar, Creamed	B	50 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	40 lbs.□

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

* 2nd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.



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1-888-4HOBART • www.hobartcorp.com

LEGACY® HL662 PIZZA MIXER

SPECIFICATIONS

MOTOR:

2.7 H.P. high torque motor.

200-240/50/60/3/1 18.0 (1 Phase) Amps

10.0 (3 Phase) Amps

380-460/50/60/3 6.5 Amps

ELECTRICAL:

200-240/50/60/3/1, 380-460/50/60/3 – UL Listed.

CONTROLS:

Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 20-minute SmartTimer™ is standard. SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed.

TRANSMISSION:

A rated 5.4 H.P. poly-V belt transfers power from motor to the input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

SPEEDS:

	Agitator (RPM)	Attachment (RPM)
First	56	111
Second	99	196
Grind Meat		212
Cheese Shred		355
Vegetable Slice		700

BOWL GUARD:

Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

POWER BOWL LIFT:

Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. **Stir-on-Lift Feature:** Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

FINISH:

Metallic Gray Hybrid Powder Coat finish.

FOOTPADS:

Neoprene footpads are standard.

ATTACHMENT HUB:

Comes with front-mounted Hobart standard #12 taper attachment hub for use with #12 size attachments.

ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

Stainless Steel Bowl	Bowl Extension Ring
“B” Flat Beater	Bowl Splash Cover
“C” Wing Whip	Bowl Truck
“D” Wire Whip	40 Quart Accessories
“ED” Dough Hook	Ingredient Chute
“P” Pastry Knife	9" Vegetable Slicer
“I” Heavy Duty Wire Whip	Meat Chopper Attachment

Hobart Ingredient Chute



Listed by Underwriters Laboratories Inc. and certified by NSF International.

LEGACY® HL662 PIZZA MIXER

HOBART

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

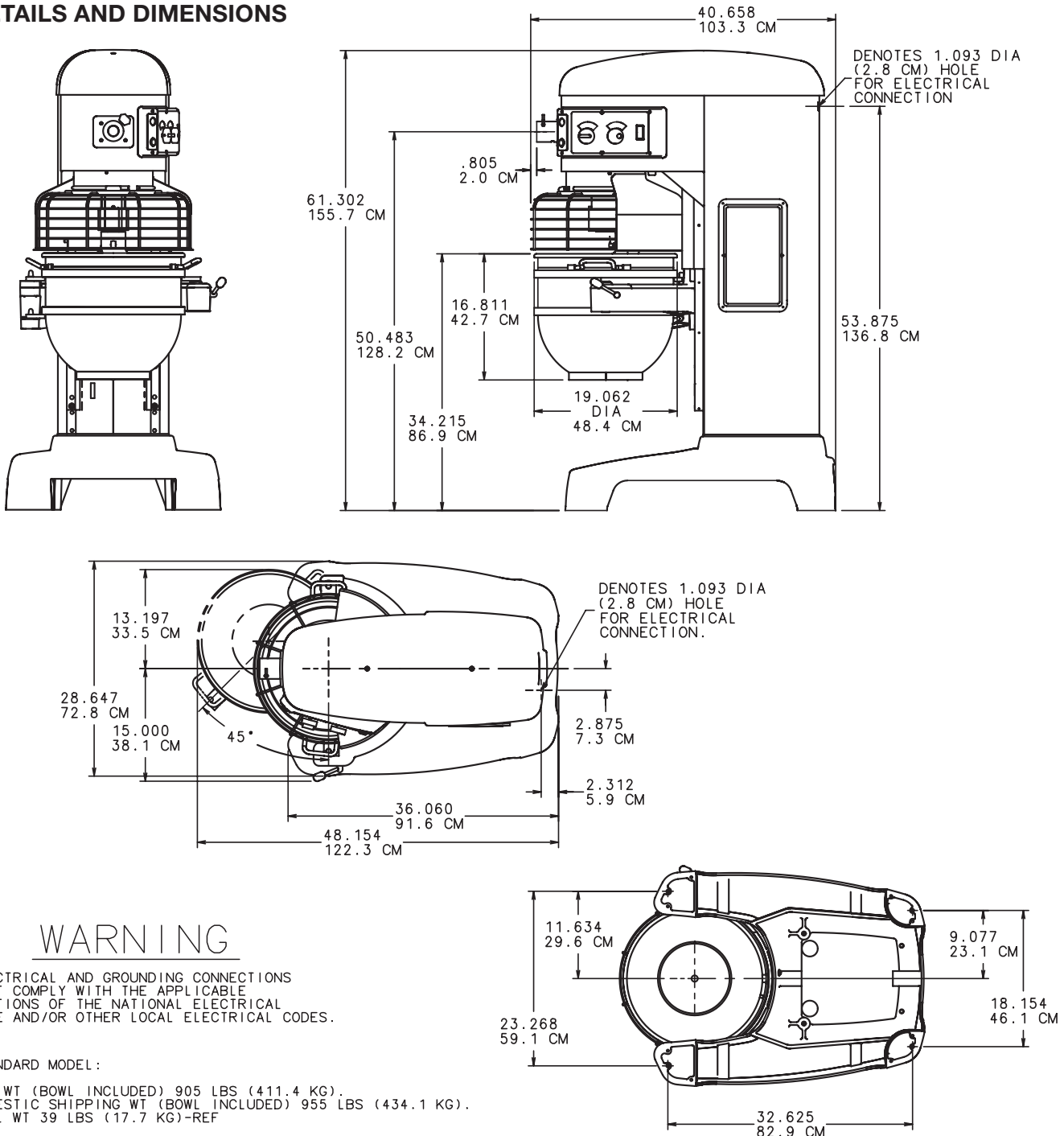
SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 200-240/50/60/3/1,
380-460/50/60/3 – UL Listed.

WEIGHT: 866 lbs. net; 916 lbs. domestic shipping.

WARRANTY: Unit has full one-year warranty on parts,
labor and mileage against manufacturer's defects.
Service contracts are available.

DETAILS AND DIMENSIONS



WARNING

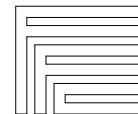
ELECTRICAL AND GROUNDING CONNECTIONS
MUST COMPLY WITH THE APPLICABLE
PORTIONS OF THE NATIONAL ELECTRICAL
CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

STANDARD MODEL :

NET WT (BOWL INCLUDED) 905 LBS (411.4 KG).
DOMESTIC SHIPPING WT (BOWL INCLUDED) 955 LBS (434.1 KG).
BOWL WT 39 LBS (17.7 KG)-REF

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

FOOD FACILITIES CONCEPTS, INC.



Existing Food Service Equipment Survey

Project: UNC Charlotte – POPP MARTIN

Item No. 38

Project No: 1069.00

Date: 10/13/2020

Quantity: One (1)

Description: 5-Well Refrigerated Cold Pan

Manufacturer: Delfield

Model No.: N8169B

Maintenance Requirements:

- ☒ Thorough Cleaning
- ☐ Minor parts replacement
- ☐ Refinishing
- ☐ Painting
- ☐ Reconstruction
- ☐ Major parts replacement

Recommendations:

- ☐ Reuse
- ☒ Relocate
- ☐ Replace
- ☐ Discard
- ☐ Remove to storage
- ☐ Pending

Dimensions: Length: _____ **Condition:** New ☐

Width: _____ Good ☒

Height: _____ Fair ☐

Poor ☐

Comments: _____

Electrical

CONN VOLTS/PH LOAD
DR 120/1 5.6

Plumbing

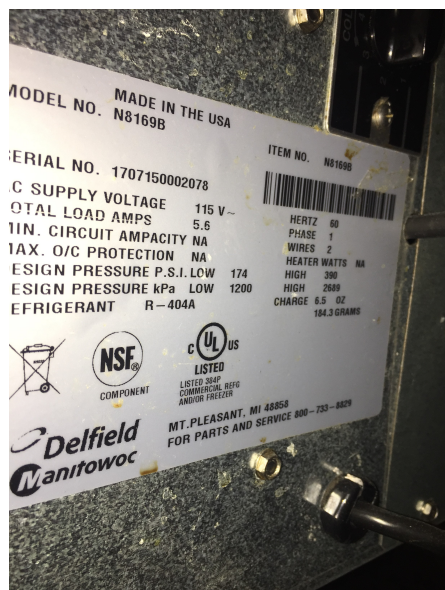
(QTY)SIZE" WATER (QTY)SIZE" DRAIN
(1) 1" IW

Gas

(QTY) SIZE" MBTU'S TYPE

Steam

SUP" CR" LB/HR PSI



Utility Notations & Abbreviations

A – Amperes	IW – Indirect Waste	QD – Quick Disconnect
C – Cold Water	JB – Junction Box	SR – Single Receptacle
DR – Duplex Receptacle	kW – Kilowatt	TP – Terminal Panel
H – Hot Water	N – Natural Gas	UDS – Utility Distribution System
HP – Horse Power	P – Propane Gas	W – Direct Waste

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

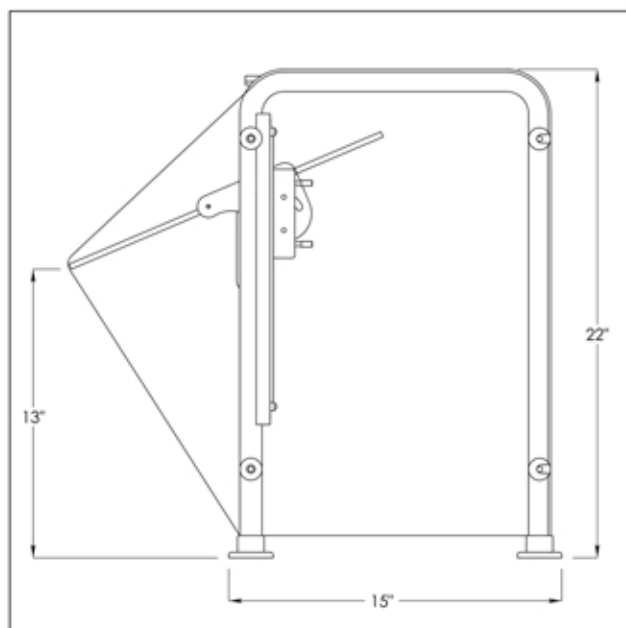
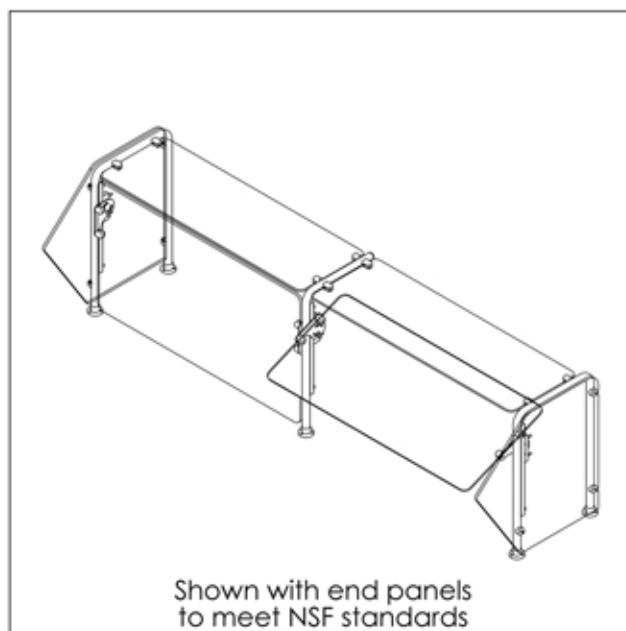
- ☐ Frosted
- ☐ Frosted logo
- ☐ Acrylic

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



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

ONLY FROM

nemco[®] | FOOD
EQUIPMENT

The PaniniPro™ High-Speed Sandwich Press

Forget conventional panini presses. Wow your customers with a wide array of hot sandwich favorites served up in a fraction of the time!



Buy once. Buy the original.
Always look for this mark of quality



Bringing the Heat, Every Time

Strike while the sandwich market is hot—and nix the idea of long wait times using two devices to make it happen. Nemco's PaniniPro™ high-speed sandwich press combines two heating technologies in one, for memorable signature sandwiches, ready to serve in about a minute.

One-Step Heating. One Small Footprint.

Conventional panini presses involve a two-stage, protein-preheat process that requires an investment in two devices and leaves your customers waiting. Nemco's PaniniPro™ cuts out the preheat middle man—saving time, space and money.

- Integrated conduction and microwave technology heat the protein and toast the bread at the same time, for a superfast, super delicious grilled-sandwich effect.
- Compact, narrow design fits virtually any counter space, enabling even the smallest kitchen to expand into the big business of specialty hot sandwiches.

'Programmed' to Build Your Brand

Dual heating for speed is only the half of it. Pre-programmed menus make it easy to deliver sandwich consistency, no matter how experienced the operator.

- Electronic push-button controls—programmed to your sandwich-heating specs—take all the guesswork out.
- Automated features simplify operation:
 - To promote safety, the cover must come down for the microwave heating to start.
 - To prevent overheating, the cover automatically pops up and sounds a beeper at the end of the heating cycle.
- Stand-by mode saves energy when not in use.
- Every PaniniPro™ high-speed sandwich press features a built-in USB port (located under the unit) and a separate flash drive. Together, they present a user-friendly programming capability that makes it remarkably easy to experiment with and change your sandwich menu, whenever you want.

Keeps Your Sandwich Register Ringing

While the performance impresses your customers, the reliability means you'll never have to say, "Sorry, no paninis today."

- Microwave heating from the sides and aluminum upper and lower heater plates provide exceptional durability and menu flexibility.
- All food contact surfaces feature a tough non-stick coating.
- Stainless steel outer construction is wipe-down easy to clean.

Suggested Uses:

This compact workhorse brings a whole new dynamic to sandwich shops, coffee shops, c-stores, fast-casual chains and other retail food operations looking to capitalize on the hot-sandwich trend. It takes little time and space to expand your menu and serve toasty paninis, ciabatta-bread sandwiches, flatbread sandwiches, quesadillas, burritos, breakfast sandwiches, Cuban wraps and more.



Arriving preprogrammed with four standard heating cycles, the PaniniPro™ high-speed sandwich press also includes a flash drive with a user-friendly software capability that makes it easy to change the heating cycles in tandem with your sandwich menu.



Every PaniniPro™ comes with a spatula that's both flexible and durable, yet won't harm the integrity of the plates' nonstick coating.



Mushroom & Veggie on Ciabatta



Cuban Wrap



Sausage & Egg Muffin

Top and bottom plates are available with grooved (for grill marks) or flat-surfaces in your choice of pairings. Specify top and bottom flat, top and bottom grooved, or one of each, with the grooves on the top and a flat bottom

Both the upper and lower plates can be independently set to temperatures of up to 500° F



Turkey Panini on Marble Rye



Chicken Fajita Wrap



Stainless-steel body construction is commercial tough and super easy to keep clean

A spring-loaded upper plate moves to ensure uniform plate-to-food contact with sandwiches of variable thickness

Engineered nonstick coating, applied to all food-contact surfaces, makes sandwich flipping & handling easy and simplifies cleanup

To maximize your productivity, the 110 square-inch (10.5" x 10.5") heating surface accommodates four standard-sized Texas toast sandwiches

4-inch heavy-duty stainless-steel legs provide stability and the necessary clearance for easy counter cleaning

8 push-button electronic controls and digital display, make operation extremely simple

General Specifications

Model	Description	Volts	Heater Watts	Microwave Watts Rated/Actual	Amps	Plug Configuration
6900-208-GF	Sandwich Press with Grooved Top/Flat Bottom	208	2000	2000/1500	28.0	NEMA 6-30P
6900-208-GG	Sandwich Press with Grooved Top/Grooved Bottom	208	2000	2000/1500	28.0	NEMA 6-30P
6900-208-FF	Sandwich Press with Flat Top/Flat Bottom	208	2000	2000/1500	28.0	NEMA 6-30P
6900-240-GF	Sandwich Press with Grooved Top/Flat Bottom	240	2000	2000/1500	24.0	NEMA 6-30P
6900-240-GG	Sandwich Press with Grooved Top/Grooved Bottom	240	2000	2000/1500	24.0	NEMA 6-30P
6900-240-FF	Sandwich Press with Flat Top/Flat Bottom	240	2000	2000/1500	24.0	NEMA 6-30P

Note: Other plug configurations available upon request.

Dimensions

Equipment (w x d x h)	
when opened	14½" x 26½" x 28½"
when closed	14½" x 26½" x 23½"
Shipping Carton (l x d x h)	17½" x 29" x 24½"
Equipment Weight	128 lbs
Shipping Weight	133 lbs

*Replacement parts are available through
Nemco's 24-hour Zip Program.*

*Nemco reserves the right to make design,
specification or model changes without notice.*



Italian Club on Sourdough



nemco® | FOOD
EQUIPMENT

Corporate HQ
301 Meuse Argonne | Hicksville, OH 43526
800.782.6761 • 419.542.7751 • f: 419.542.6690
Nemco West Distribution Center/Test Kitchen
4300 E Magnolia Street | Phoenix, AZ 85034

NemcoFoodEquip.com

Printed 10/16. Printed in the USA.
Patent pending.



COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe®*

R 2 N Ultra



A

SALES FEATURES

R 2 N Ultra Combination Processor: Bowl cutter & Vegetable Prep equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation attachment for slicing, grating, ripple cut slicing, and julienne.

B

TECHNICAL FEATURES

R 2 N Ultra Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1 HP. Speed: 1725 rpm. 3 qt. cutter bowl in stainless steel and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2mm (5/64") grating and 4mm (5/32") slicing discs. Large range of 23 stainless steel discs available as option. 10 to 30 meals.

Select your options at the back page, **F** part.

C

TECHNICAL DATA

Output power	1 HP
Electrical data	120V/60/1 - 7 Amp
Speed	1725 rpm
Dimensions (WxDxH)	8 3/4" x 15 13/16" x 19 3/16"
Rate of recyclability	95%
Net weight	27 lbs
Nema #	5-15P
Reference	R 2 N Ultra 120V/60/1

D

Number of meals per service	10 to 30
Quantity per batch in cutter function	Up to 2.2 lbs
Vegetable slicer output	Up to 90 lbs/h

E

VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 1 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- **Speed:** 1725 rpm.
- **Pulse** button for better cut precision.

CUTTER FUNCTION

- **3 qt. stainless steel cutter bowl** with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :
1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (Ø : 2 1/4"). Removable bowl and lid.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 stainless steel discs available as option.

COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

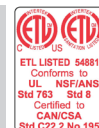
- **Option:** Cuisine Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

ACCESSORIES INCLUDED

- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead and discharge plate.
- Supplied with 2 mm (5/64") grating and 4mm (5/32") slicing discs

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robotcoupeusa.com

Update : November 2014

Robot Coupe USA, Inc.

264 South Perkins - Ridgeland, MS 39157

PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134

info@robotcoupeusa.com

R 2 N Ultra

F OPTIONAL ACCESSORIES

• BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27138
- Fine serrated blade assembly for chopping herbs and spices, ref 27061

• OTHER OPTIONS

- Cuisine Kit for fruit sauces and citrus fruit juice, ref 27393
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810

SUGGESTED PACKS OF DISCS

3 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

5 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6mm (1/4") slicing discs.

• OPTIONAL DISCS



SLICING

1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING

2 mm (5/64")	27621
--------------	-------



GRATING

1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



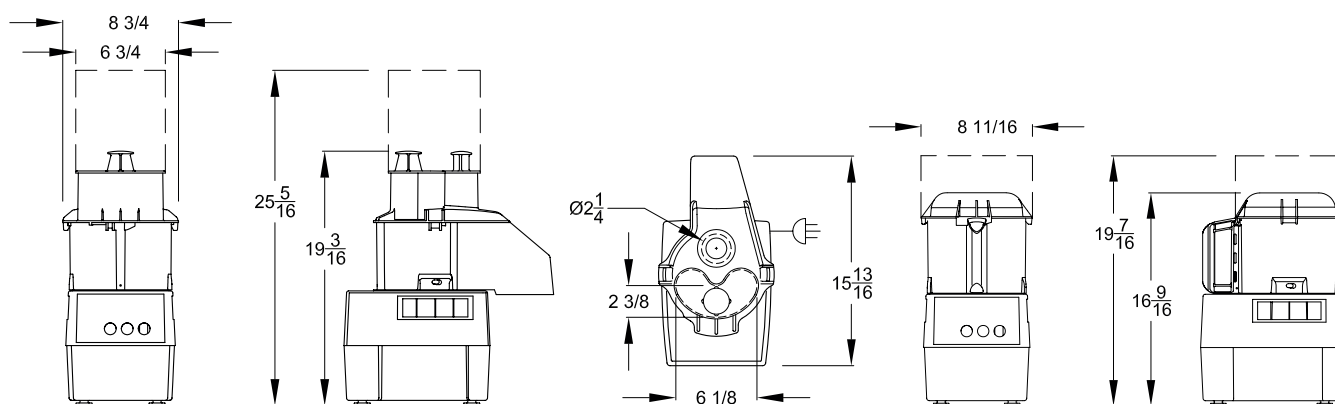
JULIENNE

2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048

G

ELECTRICAL DATA

120V/60/1 - delivered with cord and plug





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

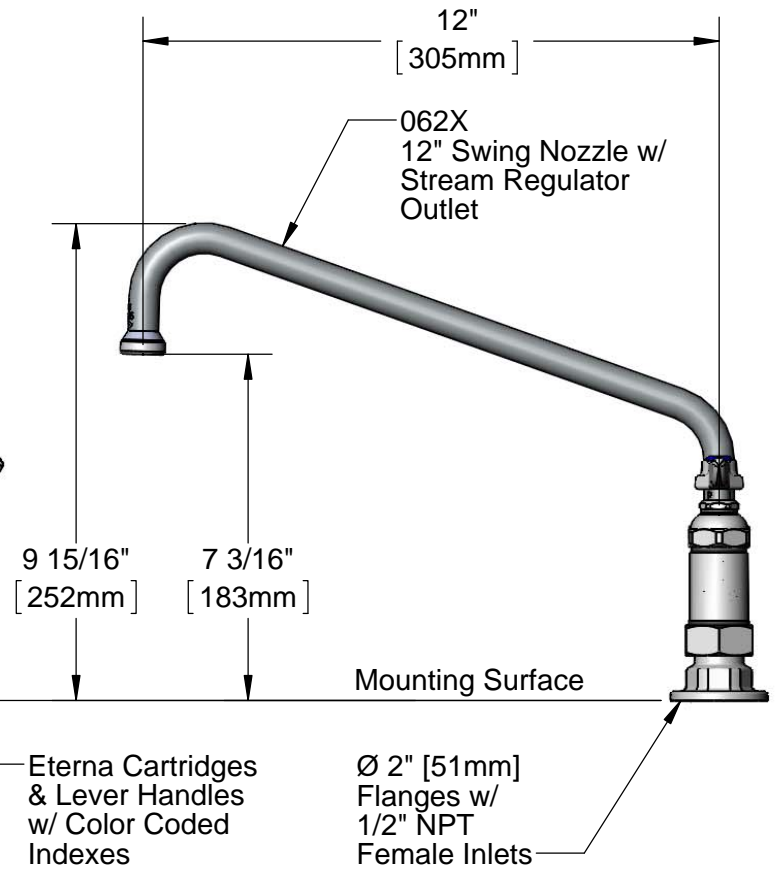
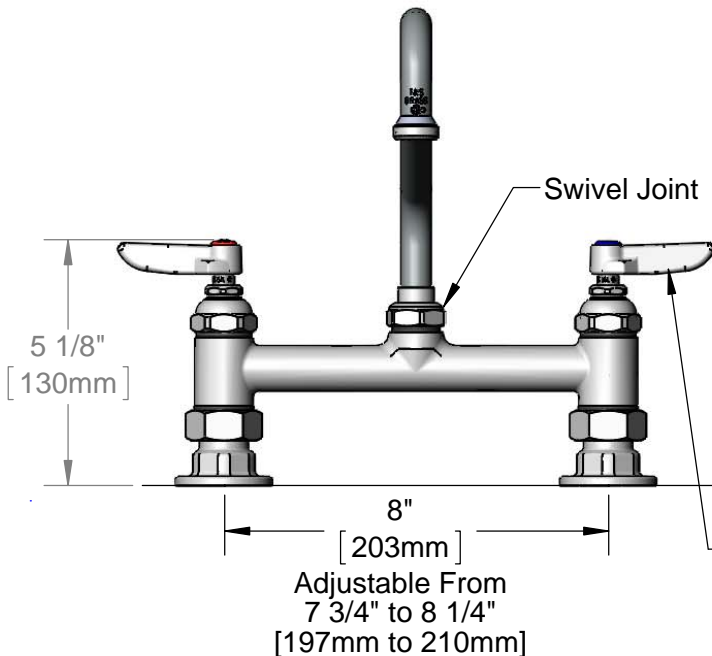
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



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)



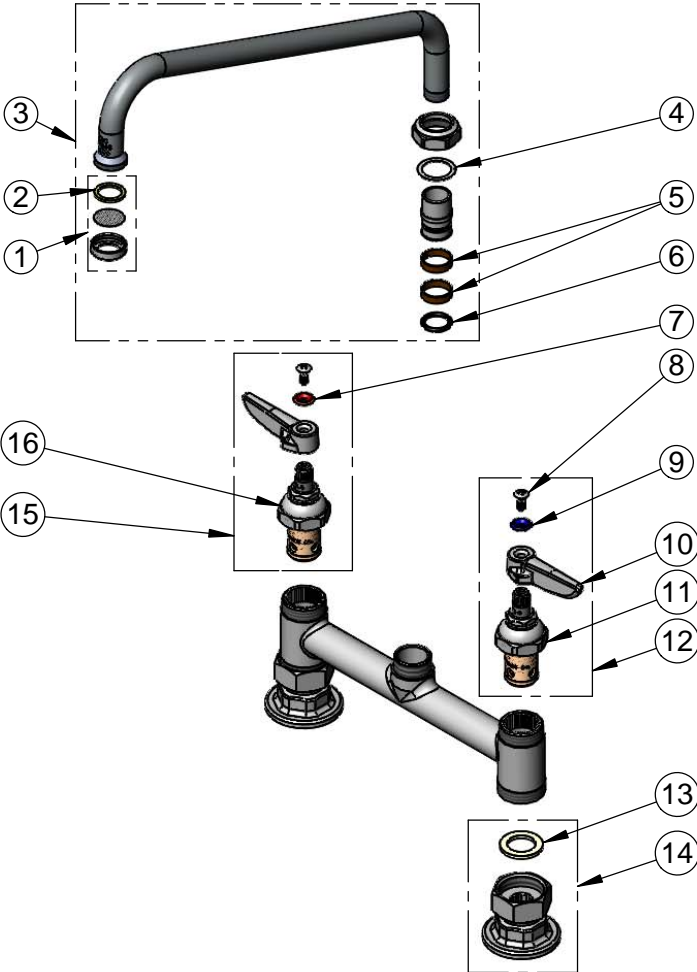
T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

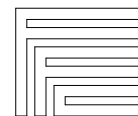
ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Stream Regulator Outlet
2	001048-45	Nozzle Tip Washer
3	062X	12" Swing Nozzle
4	009538-45	Swivel Washer
5	011429-45	Swivel Sleeves (2)
6	001074-45	O-Ring
7	001661-45	Red Index-HW
8	000922-45	Lever Handle Screw
9	001660-45	Blue Index-CW
10	001638-45	Lever Handle
11	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)

FOOD FACILITIES CONCEPTS, INC.



Existing Food Service Equipment Survey

Project: UNC Charlotte – POPP MARTIN

Item No. 43

Project No: 1069.00

Date: 10/13/2020

Quantity: Two (2)

Description: 2-Section Glass Door Refrigerator

Manufacturer: Beverage-Air

Model No.: HBR44-1-G

Maintenance Requirements:

- ☒ Thorough Cleaning
- ☐ Minor parts replacement
- ☐ Refinishing
- ☐ Painting
- ☐ Reconstruction
- ☐ Major parts replacement

Recommendations:

- ☐ Reuse
- ☒ Relocate
- ☐ Replace
- ☐ Discard
- ☐ Remove to storage
- ☐ Pending

Dimensions: Length: _____ **Condition:** New ☐

Width: _____ Good ☒

Height: _____ Fair ☐

Poor ☐

Comments: _____



Electrical

CONN	VOLTS/PH	LOAD
DR	120/1	8.08

Plumbing

(QTY)SIZE" WATER (QTY)SIZE" DRAIN

Gas

(QTY) SIZE" MBTU'S TYPE

Steam

SUP" CR" LB/HR PSI

Utility Notations & Abbreviations

A – Amperes	IW – Indirect Waste	QD – Quick Disconnect
C – Cold Water	JB – Junction Box	SR – Single Receptacle
DR – Duplex Receptacle	kW – Kilowatt	TP – Terminal Panel
H – Hot Water	N – Natural Gas	UDS – Utility Distribution System
HP – Horse Power	P – Propane Gas	W – Direct Waste

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

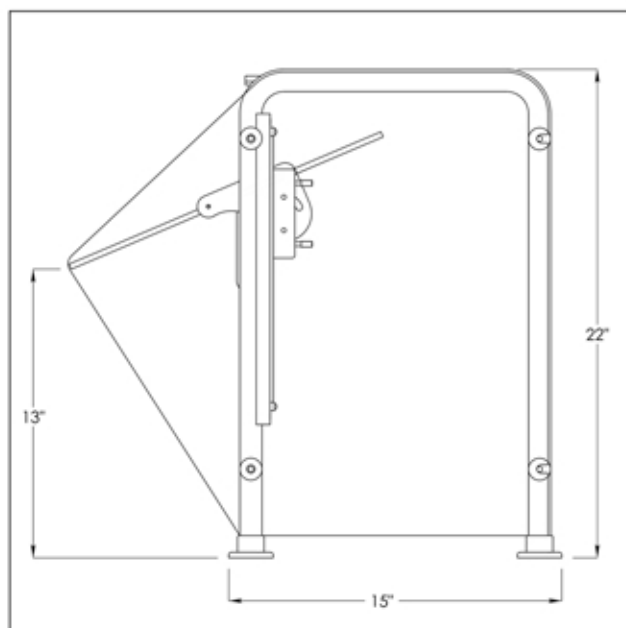
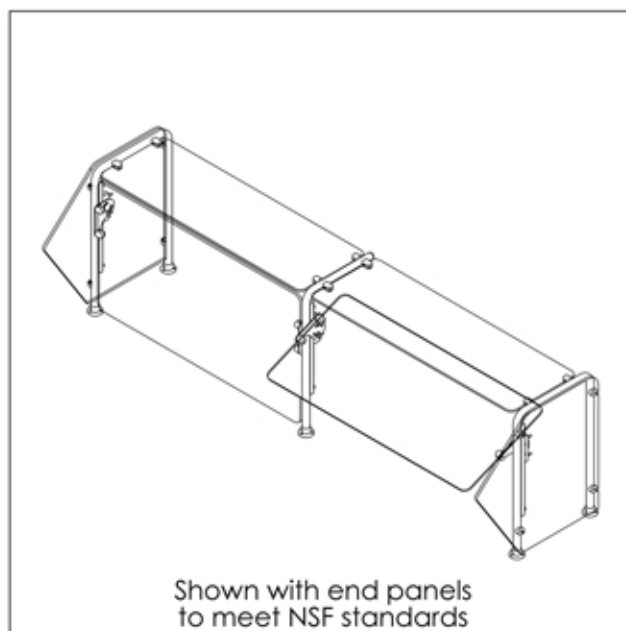
- ☐ Frosted
- ☐ Frosted logo
- ☐ Acrylic

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



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



Outperform every day.™

Project:

Item Number:

Quantity:

Modular Drop-in: Soup Well

The Vollrath Company, L.L.C.

MODULAR DROP-IN: SOUP WELL



Modular Drop-In: Soup Well

DESCRIPTION

The modular drop-in is designed for top-mount installation and does not require hard-wiring. A flat flange with gasket ensures firm fit against the countertop.

Stainless steel drain nipple is welded to the interior well to ensure long service life.

Stainless steel wells are designed to hold appropriate size vegetable insets and allow sufficient water capacity to ensure maximum moist heat operation.

NOTE: Soup Well Drop-ins are made to order and cannot be canceled or returned.

ITEMS

36462	7¼ Qt. Infinite Control (US/Canada)
36463	7¼ Qt. Infinite Control (US/Canada)
36464	11 Qt. Infinite Control (US/Canada)
36465	11 Qt. Infinite Control (US/Canada)
3646210	7¼ Qt. Thermostatic Control (US/Canada)
3646310	7¼ Qt. Thermostatic Control (US/Canada)
3646410	11 Qt. Thermostatic Control (US/Canada)
3646510	11 Qt. Thermostatic Control (US/Canada)

FEATURES

- Top is 22-gauge 18-8 stainless steel, Type 304
- Double wall construction
- Exterior housing is 22-gauge stainless steel
- Deep-drawn well is 22-gauge, 18-8 stainless steel
- High-density glass fiber insulation
- Molded breaker gasket fitted under drip-edge
- Flat work surface around opening
- Standard drain is ¾" (1.9 cm) stainless steel fitting welded to pan with ball valve shutoff below exterior housing
- Drop-in supplied with stainless steel control panel
- Mounting brackets included
- 720W elements for efficient low cost operation
- Unit comes with cord and plug and does not require hard-wiring installation
- 6-foot (183 cm) power cord
- NSF4 Listed

OPTIONS

- ☐ Auto-Fill

Agency Listings



Due to continued product improvement, please consult www.vollrath.com for current product specifications.

WARRANTY: All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date



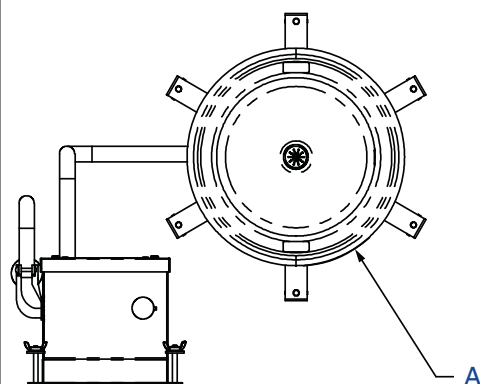
Outperform every day.™

www.vollrath.com

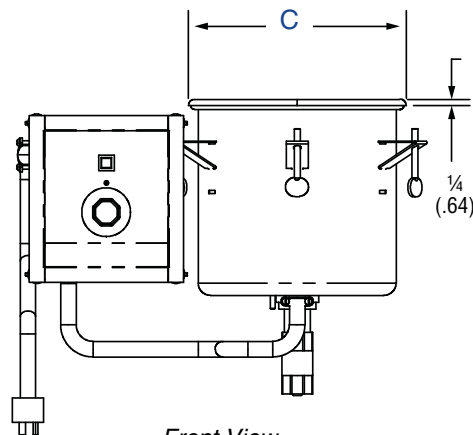
The Vollrath Company, L.L.C.

1236 North 18th Street
Sheboygan, WI 53081-3201 U.S.A.
Main Tel: 800.624.2051 or 920.457.4851
Main Fax: 800.752.5620 or 920.459.6573
Customer Service: 800.628.0830
Canada Customer Service: 800.695.8560

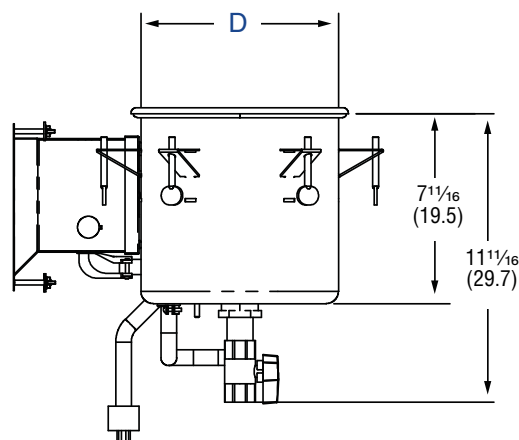
Technical Services
techservicereps@vollrathco.com
Induction Products: 800.825.6036
Countertop Warming Products: 800.354.1970
All Other Products: 800.628.0832

MODULAR DROP-IN: SOUP WELL**DIMENSIONS** (Shown in inches (cm))

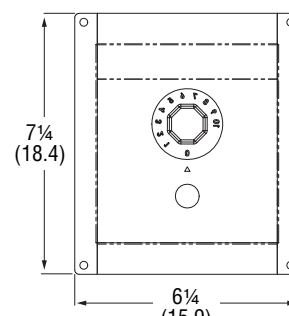
Top View



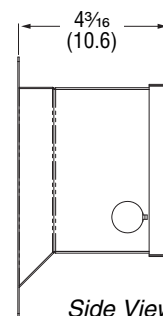
Front View



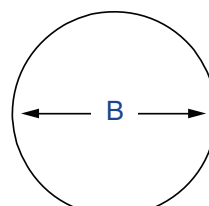
Side View

Control Panel

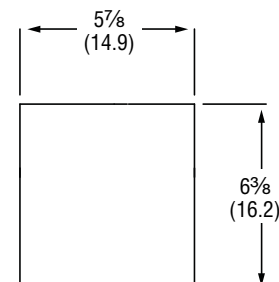
Front View



Side View

Cutouts

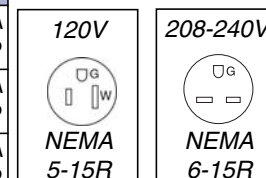
Well



Control

SPECIFICATIONS

Item No.	Control	Capacity QT (L)	(A) Over Flange Diameter	(B) Cutout Diameter	(C) Outside Diameter	(D) Well Outer Diameter	Voltage	Watts	Amps	Plug
36462	Infinite	7 1/4 (6.9)	10 9/16 (28.4)	10 15/16 (26.8)	11 1/16 (28.4)	10 5/16 (26.2)	120V	720	6	NEMA 5-15P
3646210	Thermostatic						208-240V	720-960	3.5-4	NEMA 6-15P
36463	Infinite						120V	720	6	NEMA 5-15P
3646310	Thermostatic	11 (10.5)	12 13/16 (32.5)	12 1/4 (31.1)	12 13/16 (32.5)	12 (30.5)	208-240V	720-960	3.5-4	NEMA 6-15P
36464	Infinite						120V	720	6	NEMA 5-15P
3646410	Thermostatic						208-240V	720-960	3.5-4	NEMA 6-15P
36465	Infinite						120V	720	6	NEMA 5-15P
3646510	Thermostatic						208-240V	720-960	3.5-4	NEMA 6-15P

Receptacle

Outperform every day.™

www.vollrath.com**The Vollrath Company, L.L.C.**

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 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

Technical Services
techservice@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832



10823 Montgomery Road Cincinnati, Ohio 45242 Phone: 800-733-7392 Fax: 513-530-0789

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.

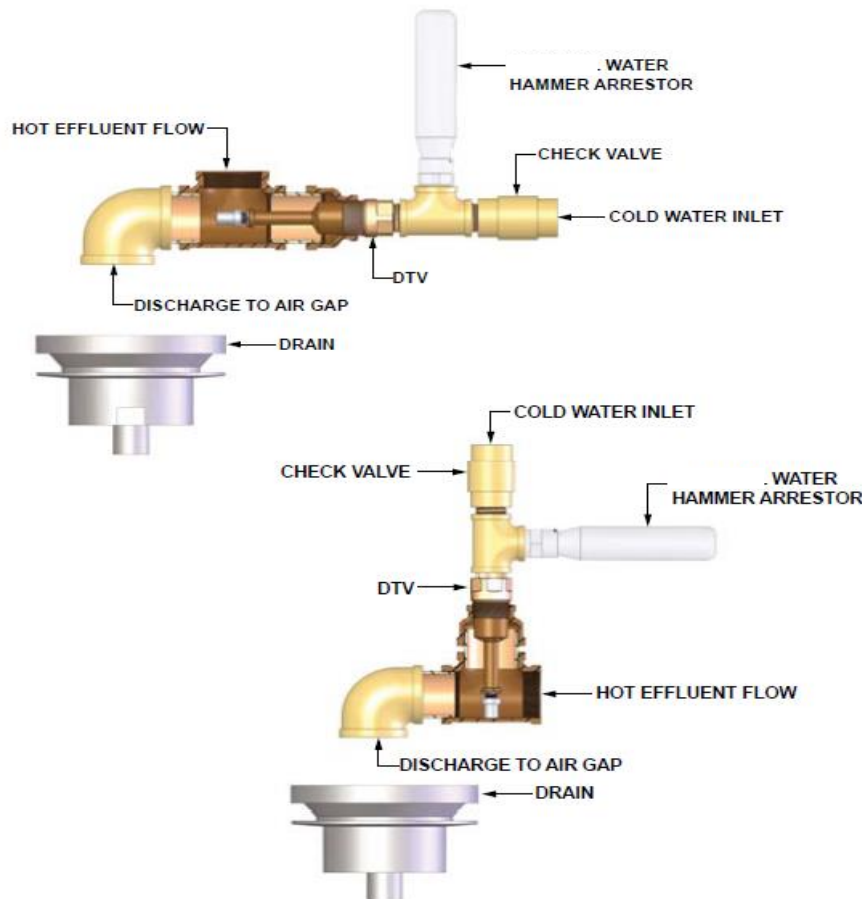
SAMPLE CALCULATION

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

- 1) Flow capacity through cold water port of 1" DTV with $C_v=4.0$
 $CW \text{ gpm} = C_v \times \sqrt{\text{pressure drop}}$
Assume 50 psig cold water pressure, drain pressure – psig
 $CW \text{ gpm} = 4 \times \sqrt{50} = 28.3 \text{ gpm}$
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:
 $CW \times (MT-CT)/(HT-MT)$
 $MT-CT=80$
 $HT-MT=72$
Maximum effluent flow rate = $28.3 \times 80/72 = 31.4 \text{ gpm}$

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

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

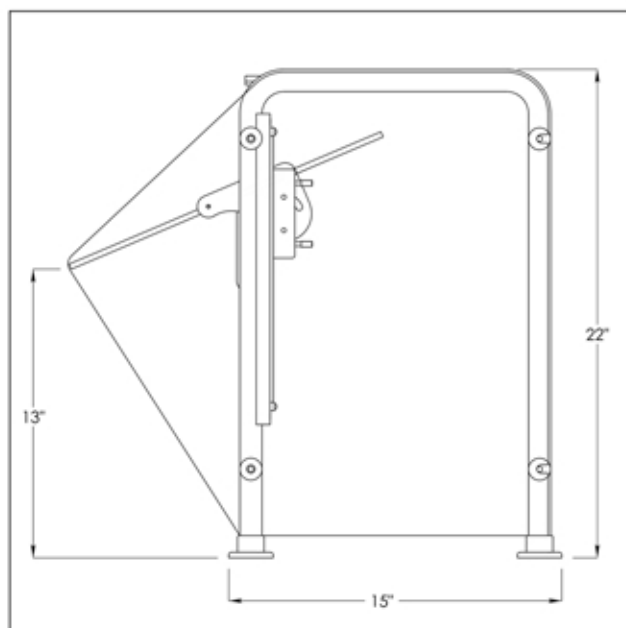
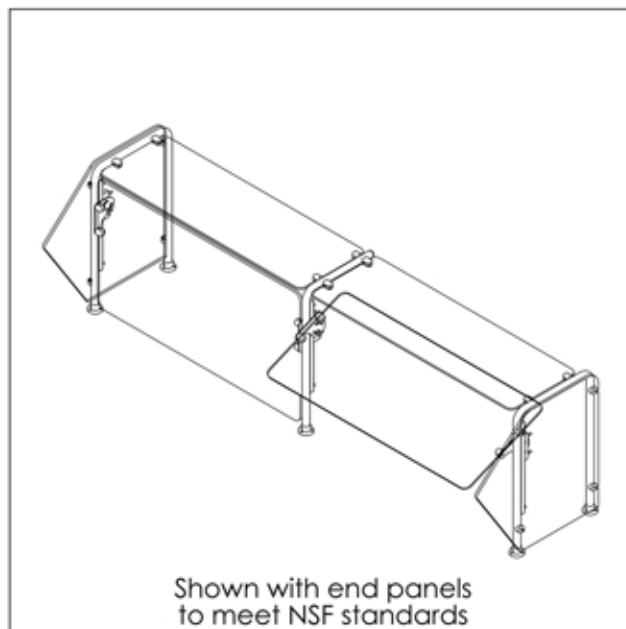
Accessories

- ☐ 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

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



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

Maestro Plus™

self-contained 425 series Chewblet® RIDE® ice machine



MCD425ABS shown



Features

Maestro Plus Chewblet ice machine with up to 425 lb (193.0 kg) daily production of consumer-preferred Chewblet ice

- automatically transport ice through a tube with RIDE technology from up to 20' (6 m) away
- available with approximately 1.00" (2.54 cm) long standard Chewblet ice
- environmentally responsible R404a refrigerant has zero ozone depletion potential
- water and energy efficient
- no noisy harvest cycles means quiet ice production

Consumer-preferred Chewblet ice

- preferred over cubes by more than 2:1¹
- easy to chew
- more reliable dispensing than nugget or pellet ice
- slow melting, maintains drink temperature and quality comparable to cubes
- higher displacement than cube ice

Key Maestro Plus design features

- durable construction, versatile design – sturdy stainless steel exterior frame
- stainless steel evaporator, auger and top bearing
- oversized, heavy duty, tapered roller bearings ensure long, low-maintenance life
- automatic self-flushing of ice machine removes impurities
- compact design offers in-cabinet/undercounter, floor stand, wall bracket, on-fountain dispenser, or on-bin mounting
- 10 ft (3 m) flexible ice transport tube and insulation standard with RIDE model ice machines (except for "V" models)

Maintenance and service benefits

- cleaning and sanitizing of entire machine takes less than 1 hour
- LED control board provides at-a-glance machine status

Warranty

- 3 years parts and labor, 5 years compressor parts

¹ Consumer study conducted by independent agency Roper ASW.

Model configurations				
For use with ¹	Install/ mount	Condenser	V/Hz/Ph	Item number
ice storage bin	RIDE	air	115/60/1	MCD425ABS†
		water	115/60/1	MCD425WBS
Follett Vision™ dispenser	RIDE	air	115/60/1	MCD425AVS†
		water	115/60/1	MCD425WVS
ice and beverage dispenser (by others)	RIDE	air	115/60/1	MCD425AHS†
		water	115/60/1	MCD425WHS

† ENERGY STAR® certified

¹ Ordered separately

Job

Item

801 Church Lane | Easton, PA 18040, USA
1.800.523.9361 | 1.610.252.7301 | follettice.com

FOLLETT®

Accessories

- ☐ Water filters (see form# 9905)
- ☐ Nu-Calgon IMS-III sanitizer, 16 oz bottle (item# 00979674)
- ☐ SafeCLEAN Plus™ ice machine cleaner
 - ☐ 6 x 8 oz (237 ml) bottles (item# 01149954)
 - ☐ Carton of 24 x 8 oz (237 ml) bottles (item# 01149962)
- ☐ Wall mount bracket (see form# 3311)
- ☐ Slide-out track accessory – allows RIDE model ice machines to slide-out without disconnecting utilities (see form# 3311)
- ☐ Ice machine stand, height-adjustable (see form# 3311)
- ☐ Longer ice transport tube (10' 3/4 m is standard) – Specify length: _____ ft/m in 5'/1.5 m increments (20' max)

Specification

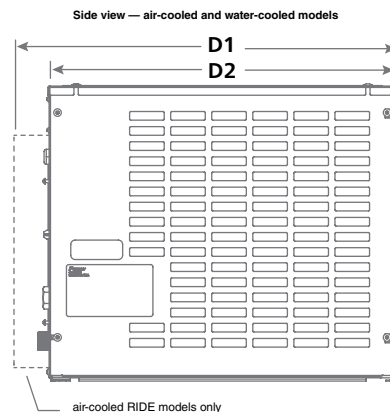
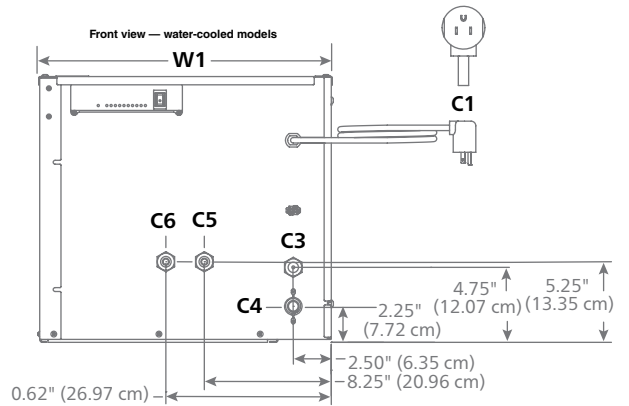
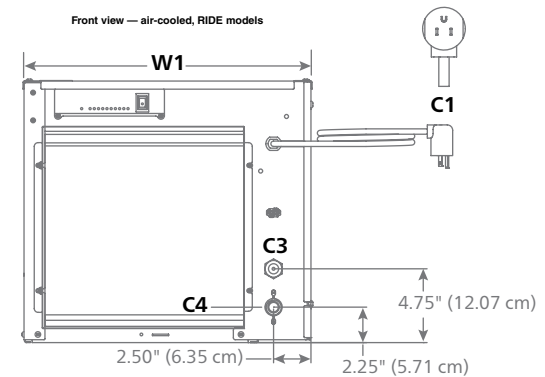
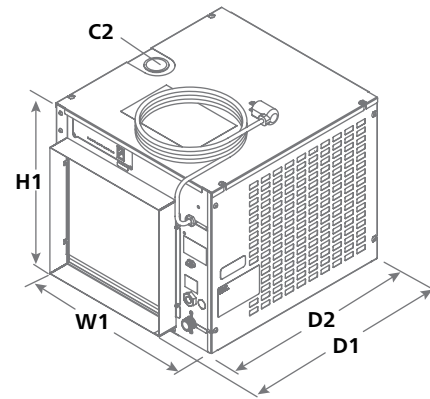
W1 Width	18.80" (47.8 cm)
Depth	D1 air-cooled – 22.09" (56.1 cm) D2 water-cooled – 20.00" (50.8 cm)
H1 Height	17.10" (43.4 cm)
Service clearance	12.00" (30.5 cm) top – no front obstructions 6.00" (15.24 cm) on exhaust side (left, right and rear)
C1 Electrical	11 amps, 0.8 kW, requires dedicated 15 amp circuit, 7' (2 m) cord, NEMA 5-15 plug
C2 Ice transport tube	see page 7 for details
C3 Water inlet	3/8" FPT
C4 Drain	3/4" MPT water-cooled models require separate condenser drains
Water-cooled ice machine connections	C5 – 3/8" FPT condenser inlet C6 – 3/8" FPT condenser drain
Air temperature	50 - 100 F (10 - 38 C)
Water temperature	45 - 90 F (10 - 32 C)
Potable water pressure	10 - 70 psi (69 - 483 kPa)
Condenser water pressure	10 - 125 psi (69 - 861 kPa)
Ice production at 70 F (21 C) air, 50 F (10 C) water	air-cooled models – 425 lb (193.0 kg) water-cooled models – 443 lb (201.1 kg)
Ice production at 90 F (32 C) air, 70 F (21 C) water	air-cooled models – 325 lb (147.6 kg) water-cooled models – 372 lb (169.0 kg)
Energy consumption	air-cooled models – 5.4 kWh 90 F (32 C) air, 70 F (21 C) water water-cooled models – 5.0 kWh per 100 lb (45.4 kg) ice
Heat rejection	air-cooled models – 5,000 BTU/hr water-cooled models – 1,400 BTU/hr to air, 3,600 BTU/hr to water
Water consumption	12.0 gal (45.4 L) of potable water per 100 lb (45.4 kg) of ice
Water flow requirement for water-cooled models	0.25 gpm at 50 F (10 C) 0.5 gpm at 70 F (21 C) 1.25 gpm at 90 F (32 C)
Approximate net weight	150 lb (68 kg)
Approximate ship weight	160 lb (73 kg)

NOTE: For indoor use only

SHORT FORM SPECIFICATION: Ice machine to be a Follett® model number _____ [condenser type, from model number guide] capable of producing compressed nugget ice using an efficient, sanitary vertical evaporator/auger system and delivering ice by a flexible wire reinforced, transport tube to ☐ ice storage bin, or ☐ ice and beverage dispenser and provided with a stainless steel frame, plus all the features listed and mounting/performance-enhancing accessories checked above.

Ice machine to be equipped with automatic self-flushing.

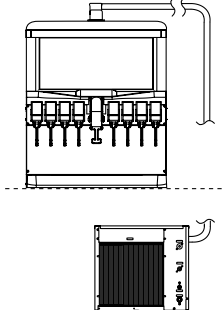
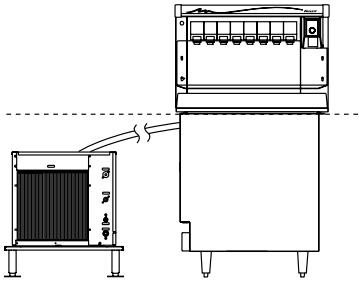
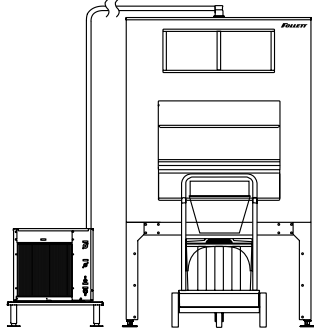
Dimensional drawing



Self-contained 425 series RIDE ice machine

1 – Locating the ice machine

Maestro Plus self-contained Chewblet ice machines with RIDE technology allow mounting in a base cabinet, on a wall or on a floor stand up to 20' (6 m) from the dispenser or ice bin. In-cabinet mounting requires special attention to service access, unit ventilation and ice tube runs.

RIDE model – ice and beverage dispensers (by others)	RIDE model – Follett low-profile Vision ice and beverage dispensers	RIDE model – Follett ice storage bins
		
<p>Important specifier notes</p> <ol style="list-style-type: none"> 1. Dispenser must be compatible with nugget ice. Compatible dispensers include Cornelius DB/DF/ED, 150 BC, 175 BC, 200 BC, 250 BC, 300 BC, IDC215/255, FlavorFusion/Overload, Lancer 4500-22N, 4500-30N, FS16N, FS30N, FS44N, Servend MD150/175/200/250, MDH302/402, SV175/200/250 and Coca-Cola Freestyle. 2. Ice enters through the top of the ice and beverage dispenser. Contact factory for side entry. 3. Top kit MSF30SC required with Coca-Cola Freestyle 7000. Top adapter 46412 and ice kit 46430 must also be ordered from Coca-Cola. Top kit MSF26SC required with Coca-Cola Freestyle 9100. Consult with Coca-Cola and Follett to qualify application prior to ordering. 4. RIDE application is approved only for Pepsi Spire 3.0, 5.0 and 4.1 designed for top mount ice machines and requires MSP24SC for 3.0 and MSP30SC for 5.0 and 4.1, ordered separately. For manual fill versions of Pepsi Spire 3.0, 5.0 and 4.1, contact factory. 	<p>Important specifier notes</p> <ol style="list-style-type: none"> 1. See pages 4-6 for critical clearance and venting requirements. 	<p>Important specifier notes</p> <ol style="list-style-type: none"> 1. See form# B300 for bin sizing. 2. Locate floor sink or grate and drains in front of storage bin. 3. Do not position bin drain lines to block Ice•Device™ bin cart.

2 – Undercounter/in-cabinet mounting

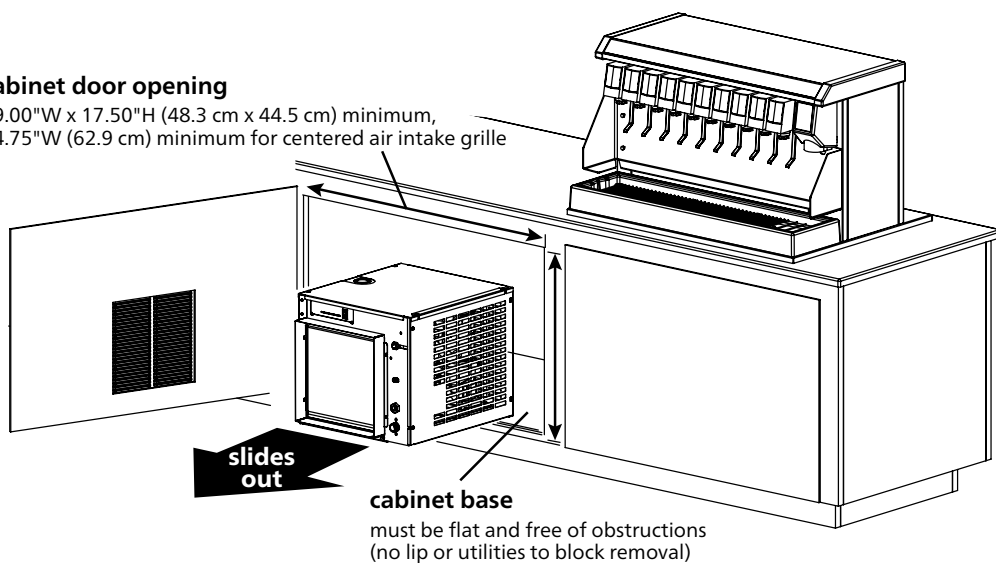
Cabinet details

Important specifier notes

1. Cabinet door opening must meet minimum size requirements shown and be free of obstructions to allow ice machine to slide out (no lip or utilities to block removal).
2. Cabinet base must be capable of supporting ice machine and allow ice machine to rest flat on cabinet bottom.
3. No counter supports, electric or plumbing can run in front of the ice machine.

cabinet door opening

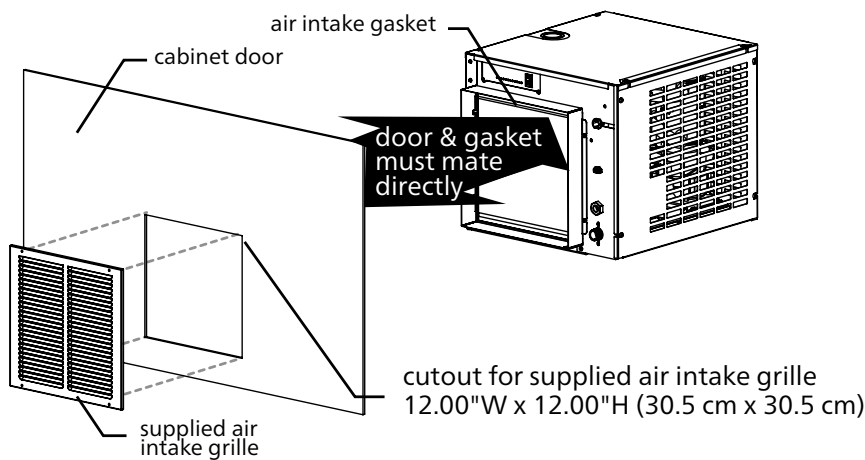
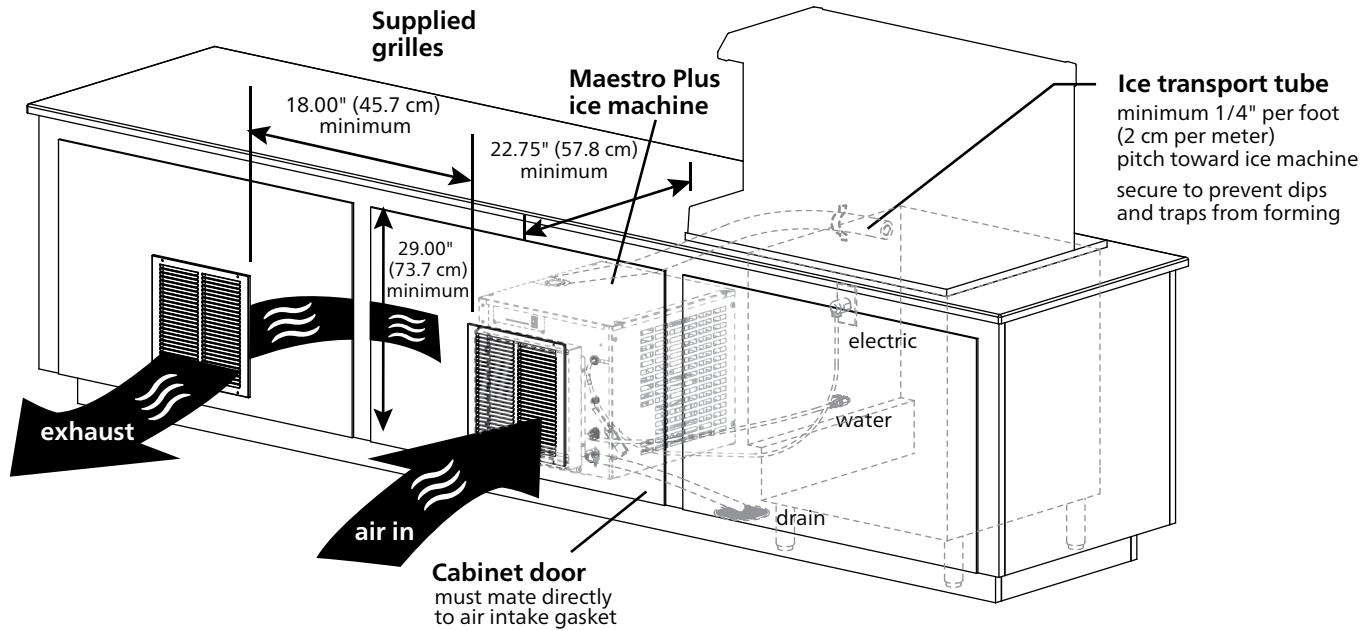
19.00"W x 17.50"H (48.3 cm x 44.5 cm) minimum,
24.75"W (62.9 cm) minimum for centered air intake grille



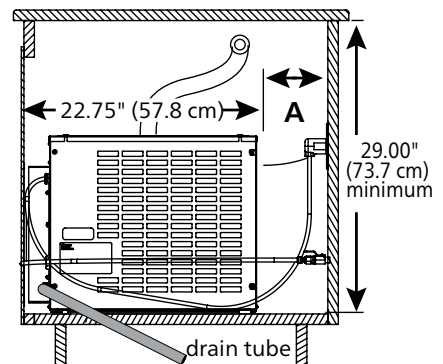
3 – Undercounter/in-cabinet mounting and ventilation

Using Follett supplied grilles

Maestro Plus ice machines can be installed undercounter/in-cabinet to fill bins or dispensers using RIDE technology. Care must be taken to ensure proper cabinet venting to avoid recirculation of hot air. Improper venting can cause ice machine outages.



completed installation with gasket and door in place
side view



A: additional 3" (7.6 cm) required if receptacle located directly behind unit.

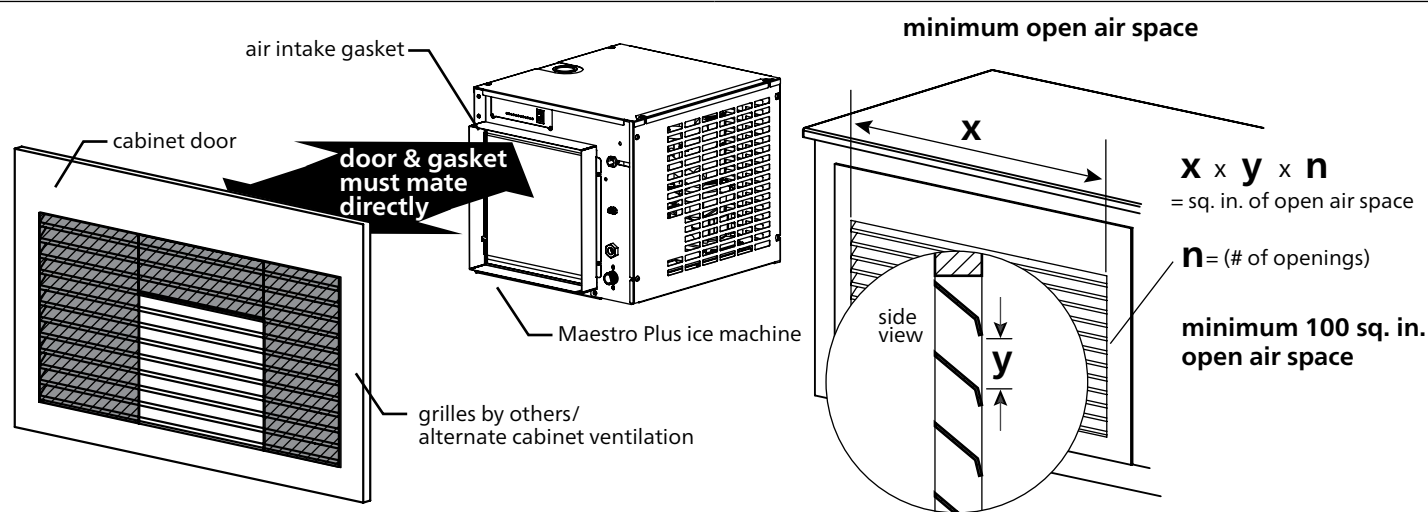
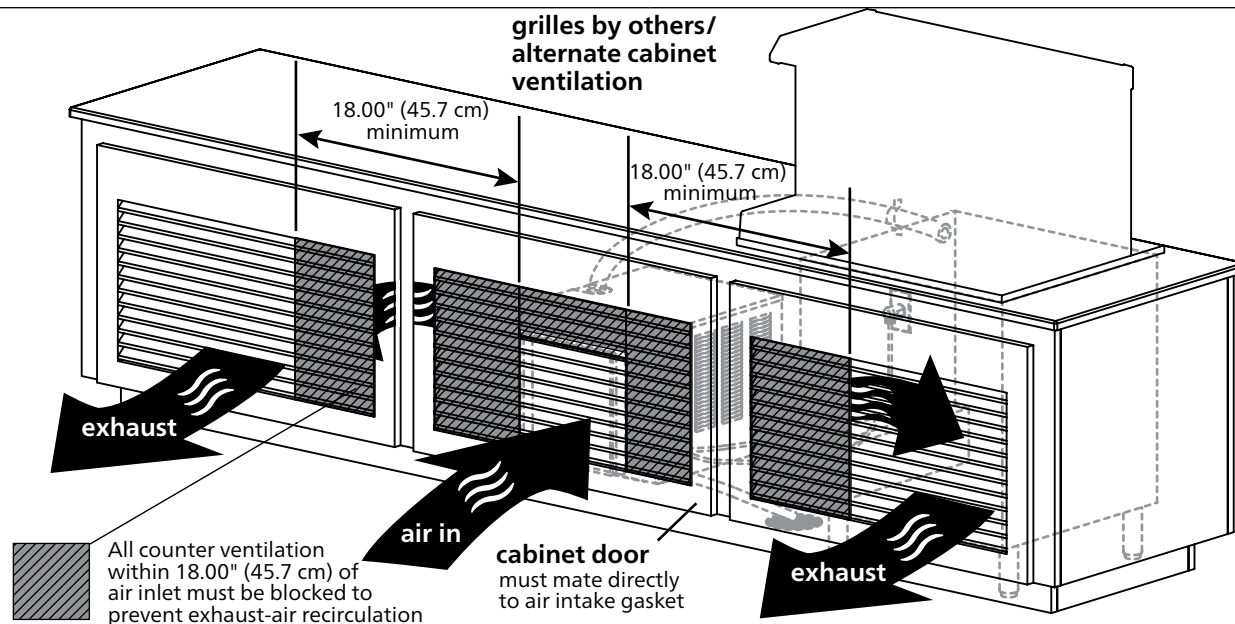
Important specifier notes for using Follett supplied grilles

1. The supplied exhaust grille must be located at least 18.00" (45.7 cm) from the supplied air intake grille (exhaust air must not recirculate with intake air).
2. Cabinet interior must be open to allow for unrestricted exhaust air flow.
3. Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming.
4. Cabinet door must mate directly to air intake gasket.
5. Cabinet interior must provide a minimum clear space of 22.75" deep (57.8 cm) by 29.00" high (73.7 cm).
6. Supplied grilles must meet minimum requirements for open air space shown above.
7. Utilities should be conveniently located as shown.

3 – Undercounter/in-cabinet mounting and ventilation (continued)

Using grilles by others/alternate cabinet ventilation

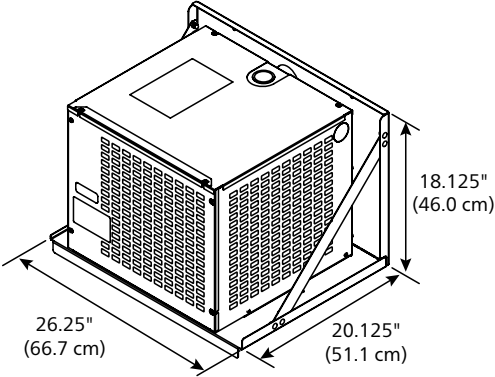
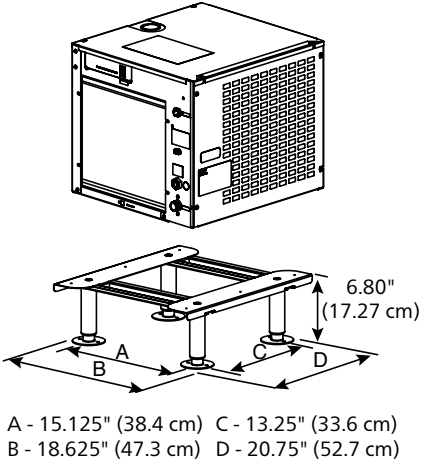
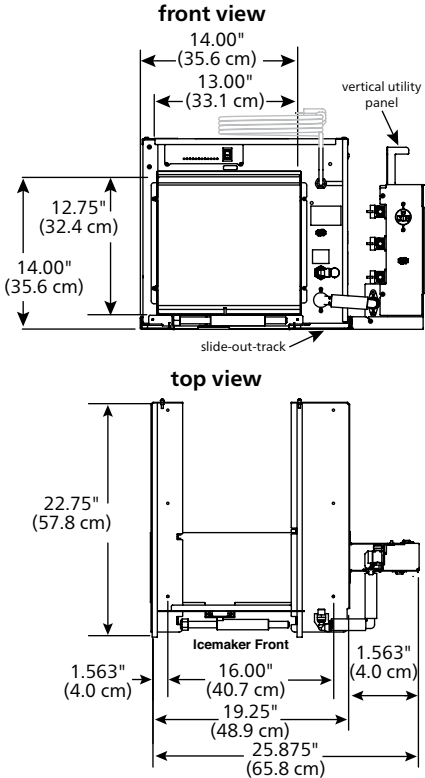
Cabinets with ventilation or louvers other than those provided by Follett require special consideration to provide proper ventilation. Recirculation of hot air will reduce ice machine performance and can cause ice machine outages.



Important specifier notes for using grilles supplied by others/alternate cabinet ventilation

1. Exhaust must be at least 18.00" (45.7 cm) from air intake (exhaust must not recirculate with intake air).
2. Cabinet interior must be open to allow for unrestricted exhaust air flow.
3. Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming.
4. Ducting must be provided if cabinet door does not mate directly to air intake gasket.
5. Cabinet interior must provide a minimum clear space of 22.75" deep (57.8 cm) by 29.00" high (73.7 cm).
6. Grilles by others must meet minimum requirements for open air space shown above.
7. Utilities should be conveniently located as shown.

4 – Maestro Plus ice machine mounting accessories

Optional wall mount bracket	Optional machine stand	Optional slide out accessory
	 <p>A - 15.125" (38.4 cm) C - 13.25" (33.6 cm) B - 18.625" (47.3 cm) D - 20.75" (52.7 cm)</p>	

Important specifier notes

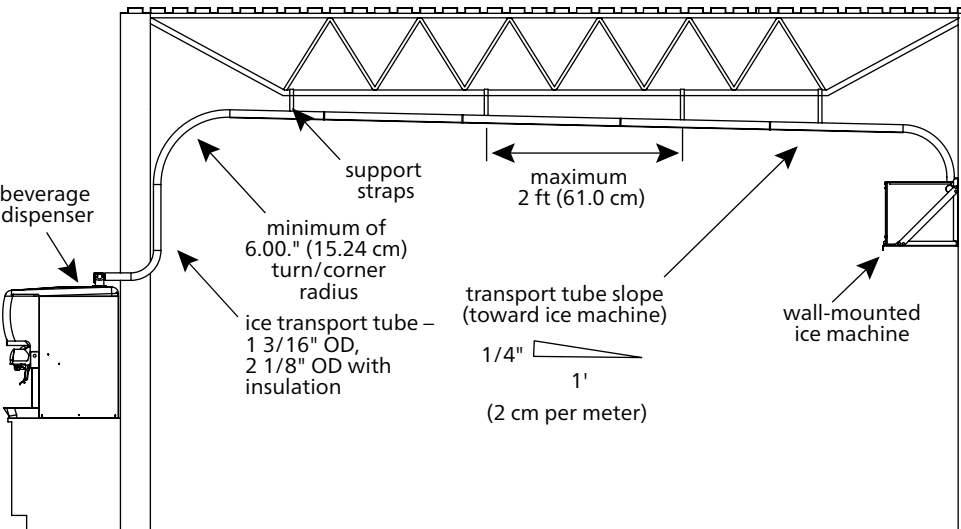
1. For secure wall mounting, specify optional wall mount bracket.

2. Wall and fasteners must support the weight of the ice machine, bracket, supply water and ice. Use of a backing board may be required with hollow wall construction.

3. Machine stand mounting adds 6.80" (17.27 cm) to height of ice machine.
4. No dips in tube routing allowed.

5. Ice transport tube needs minimum 1/4" per foot (2 cm per meter) pitch toward ice machine and should be secured to prevent dips and traps from forming.

5 – Maestro Plus ice tube runs – specifier guidelines

Long tube runs for RIDE remote ice delivery equipment	Important specifier notes:
	<div>1. 20' (6 m) maximum ice transport tube run.</div> <div>2. Tubing routing bends must have a 6.00" (15.24 cm) radius or larger.</div> <div>3. If not supported from underneath, secure insulated ice transport tube at least every 2' (61.0 cm) to prevent dips or traps.</div> <div>4. Relative humidity levels above 80% in areas where the ice machine or ice transport tube are located may produce excessive condensation that will cause water damage.</div> <div>5. Contact factory for recommendations on running tubing through a decorative soffit or chase.</div>

Ice production – air-cooled

Inlet water temperature F (C)	Ambient air temperature F (C)					lb/kg production in 24 hr
	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	460 (208)	425 (193)	390 (177)	355 (161)	320 (145)	
60 (16)	438 (198)	405 (184)	373 (169)	340 (154)	307.5 (139)	
70 (21)	415 (188)	385 (190)	355 (173)	325 (147)	295 (134)	
80 (27)	405 (184)	375 (170)	345 (156)	315 (142)	285 (129)	
90 (32)	395 (179)	365 (166)	335 (152)	305 (138)	275 (125)	

Ice production – water-cooled

Inlet water temperature F (C)	Condenser water temperature F (C)						lb/kg production in 24 hr
	50 (10)	60 (16)	70 (21)	80 (27)	90 (32)	100 (38)	
50 (10)	486 (220)	465 (211)	443 (201)	422 (191)	400 (181)	389 (176)	
60 (16)	464 (210)	445 (202)	425 (193)	406 (184)	386 (175)	367 (166)	
70 (21)	443 (201)	425 (193)	408 (185)	390 (177)	372 (169)	358 (162)	
80 (27)	422 (191)	406 (184)	389 (176)	373 (169)	356 (161)	340 (154)	
90 (32)	400 (181)	385 (175)	371 (168)	356 (161)	341 (155)	326 (148)	



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 CHEWBLET, FOLLETT and RIDE are registered trademarks of Follett LLC, registered in the US.
 Follett reserves the right to change specifications at any time without obligation. Certifications may vary depending on country of origin.

Self-contained 425 series RIDE ice machine



EVERPURE® INSURICE® SINGLE - i2000² SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR ICE APPLICATIONS

Insurice Single - i2000² System: EV9324-01
i2000² Replacement Cartridge: EV9612-22



APPLICATIONS

Ice machines

Cubers 500 lbs./day

Flakers 1,500 lbs./day

Capacity: 9,000 gals.

FEATURES • BENEFITS

Proprietary Micro-Pure® II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life

Exclusive precoat filtration provides superior chlorine taste and odor reduction and micro-filters dirt and particles as small as 0.5 micron in size by mechanical means

NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

Reduces water-related ice machine problems caused by scale buildup from dirt and dissolved minerals

Reduces chlorine taste and odor and other offensive contaminants

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

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

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

INSTALLATION TIPS

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

Never use saddle valve for connection

Use 3/8" water line

Do not connect system to water-cooled condenser

Install vertically with cartridges hanging down and allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through system for five (5) minutes at full flow

OPERATION TIPS

Change cartridges on a regular six (6) month preventative maintenance programs

Change cartridges when capacity is reached or when flow becomes too slow

Service flow rate must not exceed 1.67 gpm (6.3 Lpm)

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

SIZING

Service Flow Rate: Maximum 1.67 gpm (6.3 Lpm)

EVERPURE® INSURICE® SINGLE - i2000² SYSTEM

EV9324-01

SPECIFICATIONS

Overall Dimensions

26.69" H x 8.04" W x 5.25" D
(67.79 x 20.4 x 13.3 cm)

Inlet Connection 3/8"

Outlet Connection 3/8"

Service Flow Rate

Maximum 1.67 gpm (6.3 Lpm)

Pressure Requirements

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

Temperature

35 – 100°F (2 – 38°C)

Electrical Connection

None

Shipping Weight

6 lbs. (2.7 kg)

Operating Weight

9 lbs. (4 kg)



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

Standard No. 42 Aesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction
Mechanical Filtration Unit
Particulate Reduction, Class I
Standard No. 53: Health Effects
Mechanical Filtration Unit
Turbidity Reduction
Cyst Reduction
Asbestos Reduction

EPA No. 002623-IL-002

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

WARRANTY

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



FILTRATION & PROCESSING SOLUTIONS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • WWW.EVERPURE.COM
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA / NEW ZEALAND, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC, 3175, AUSTRALIA
1300.576.190 TEL • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301
91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN, 30 B-2200 HERENTALS, BELGIUM
+32.(0).14.283.500 TEL • +32.(0).14.283.505 FAX • SALES@EVERPURE-EUROPE.COM EMAIL

EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN
81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662
65.6795.2213 TEL • FAX: 65.6795.2219 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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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

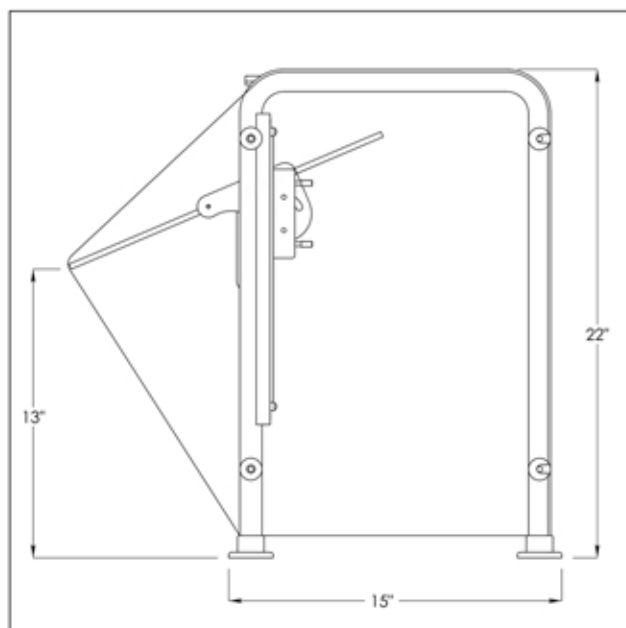
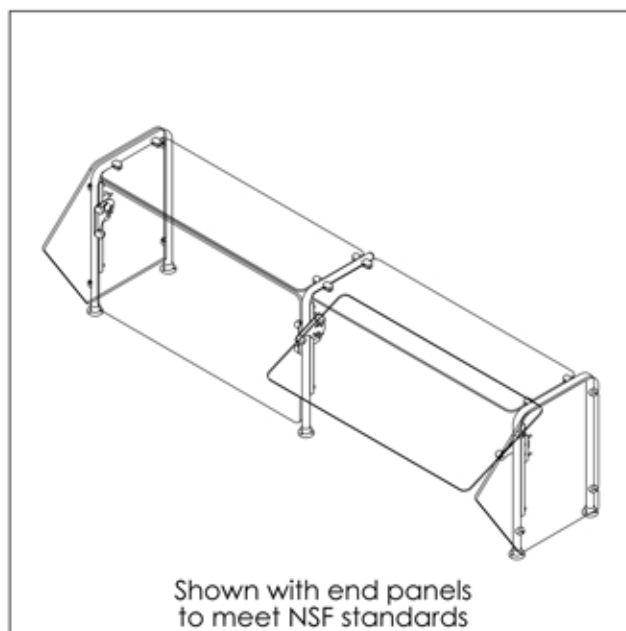
- ☐ Frosted
- ☐ Frosted logo
- ☐ Acrylic

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



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



WATER METERS

"Superior **quality** product
at an **affordable** price !"

Digital water meters

Doyon's water meters allow you to add a specific amount of water in your recipes. The digital control panel with separate hot and cold water inlets will let you measure water quantity and temperature to help you get dough consistency for perfect products everytime.

Water meters FEATURING

- Manual (WM35) or programmable (WM45)
- Digital panel
- Water pressure: from 15 psi to 70 psi (1 bar to 5 bar)
- Water flow rates: from 4.75 usg/min to 10 usg/min
- Water inlet: 1/2" NPT
- Volume measurement accuracy : $\pm 1\%$
- Water temperature range: from 35°F to 140°F (2°C to 60°C)
- 120V - 60Hz
- 8.2' (2.5 m) hose for water outlet
- Cord and plug included
- ETL listed
- One year parts and labor limited warranty

DIMENSIONS

WM35 17"W X 6 7/8"D X 17 5/8"H
(432 mm X 175 mm X 454 mm)

WM45 19"W X 7 3/4"D X 18"H
(483 mm X 197 mm X 457 mm)

ELECTRICAL SYSTEM

120V - 60Hz

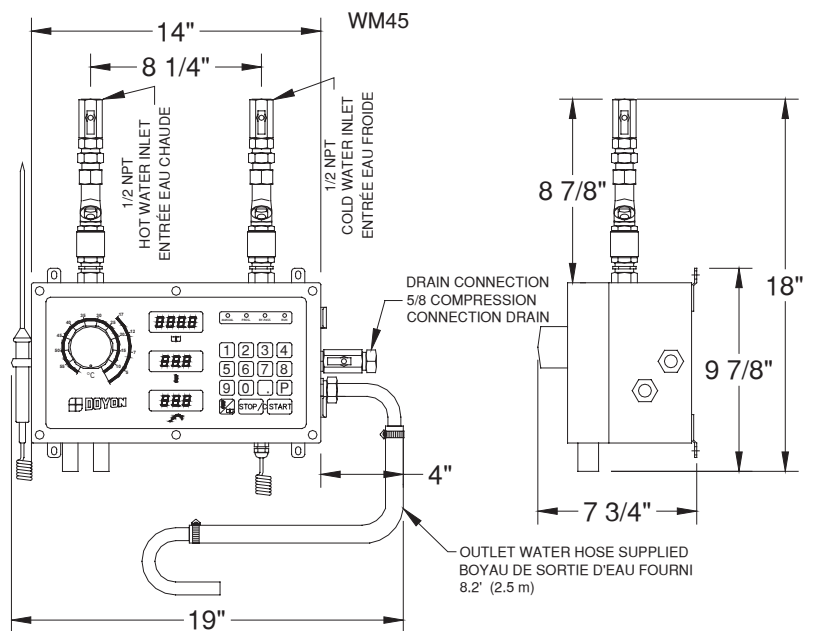
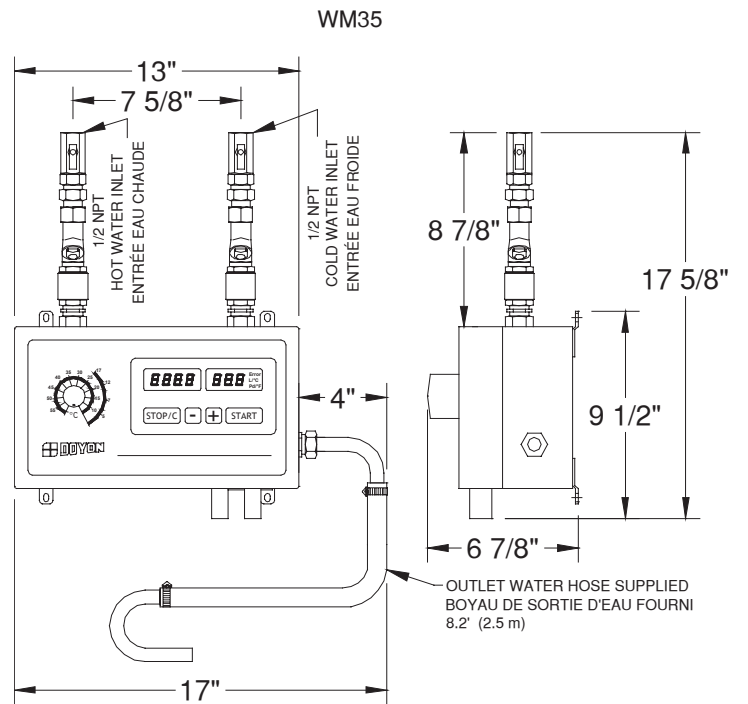
Water Inlet : 1/2" NPT

SHIPPING WEIGHT

WM35 25 lb (11.5 kg) approximately

WM45 30 lb (13.5 kg) approximately

Specifications and design subject to change without notice.

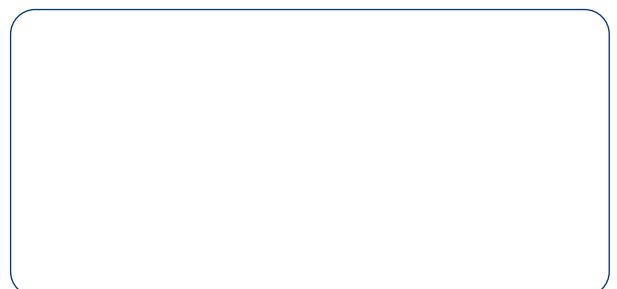


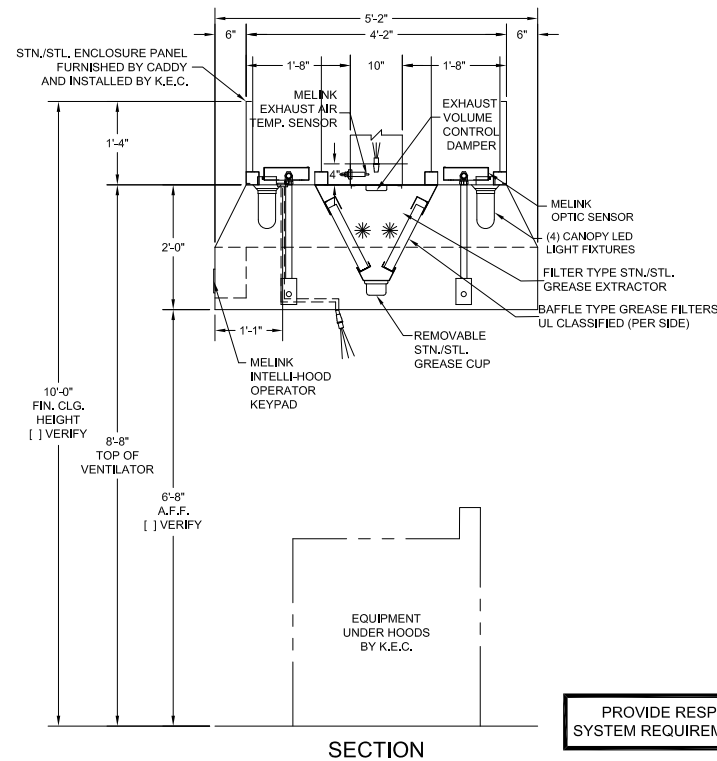
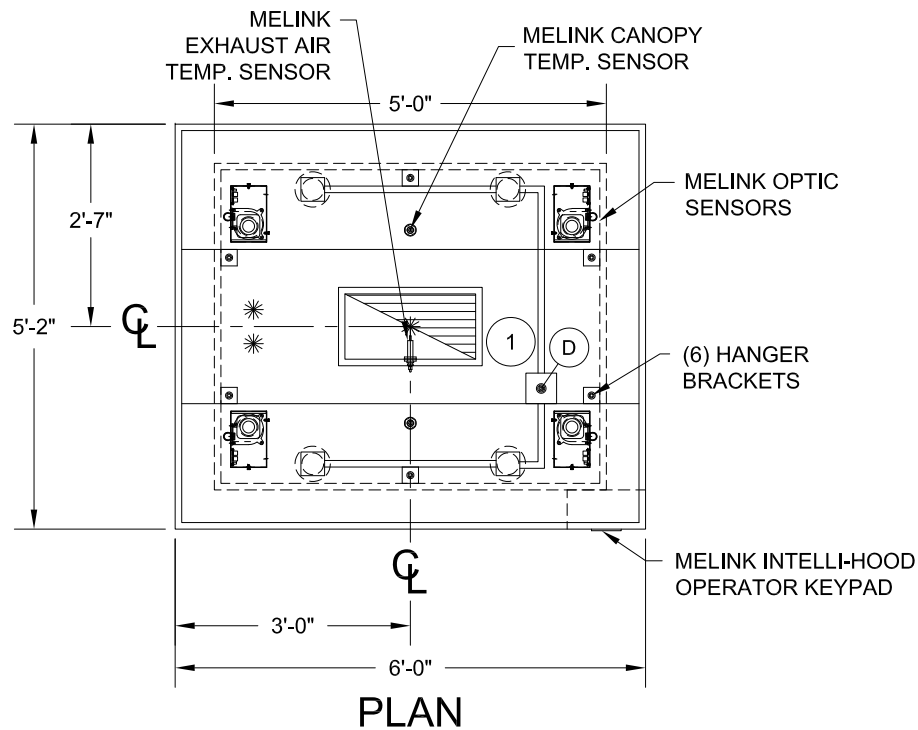
1255, rue Principale
Linière, Beauce, Québec, Canada G0M 1J0

Telephone : (418) 685-3431 Fax: (418) 685-3948
Canada : (800) 463-1636 U.S.: (800) 463-4273
E-Mail : doyon@doyon.qc.ca Internet: <http://www.doyon.qc.ca>



Your local distributor:





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.

OPTIONS

(1) MELINK EXHAUST TEMP. SENSOR
 (2) MELINK CANOPY TEMP. SENSORS
 VOLUME SLIDING DAMPER
 MELINK INTELLI-HOOD SYSTEM
 STN./STL. ENCLOSURE PANELS

TOTAL EXHAUST : 2,520 C.F.M.

1 10" X 20" EXHAUST DUCT
 2,520 C.F.M. @ 1.00" S.P.

D (4) GLOBE LED LIGHT FIXTURES
 (0.05 K.W., 120/1/60 FROM MELINK)

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



TOTAL EST. HANGING WT. : 540 LBS.

Mechanical Air Data & Dimensions



AirSystems

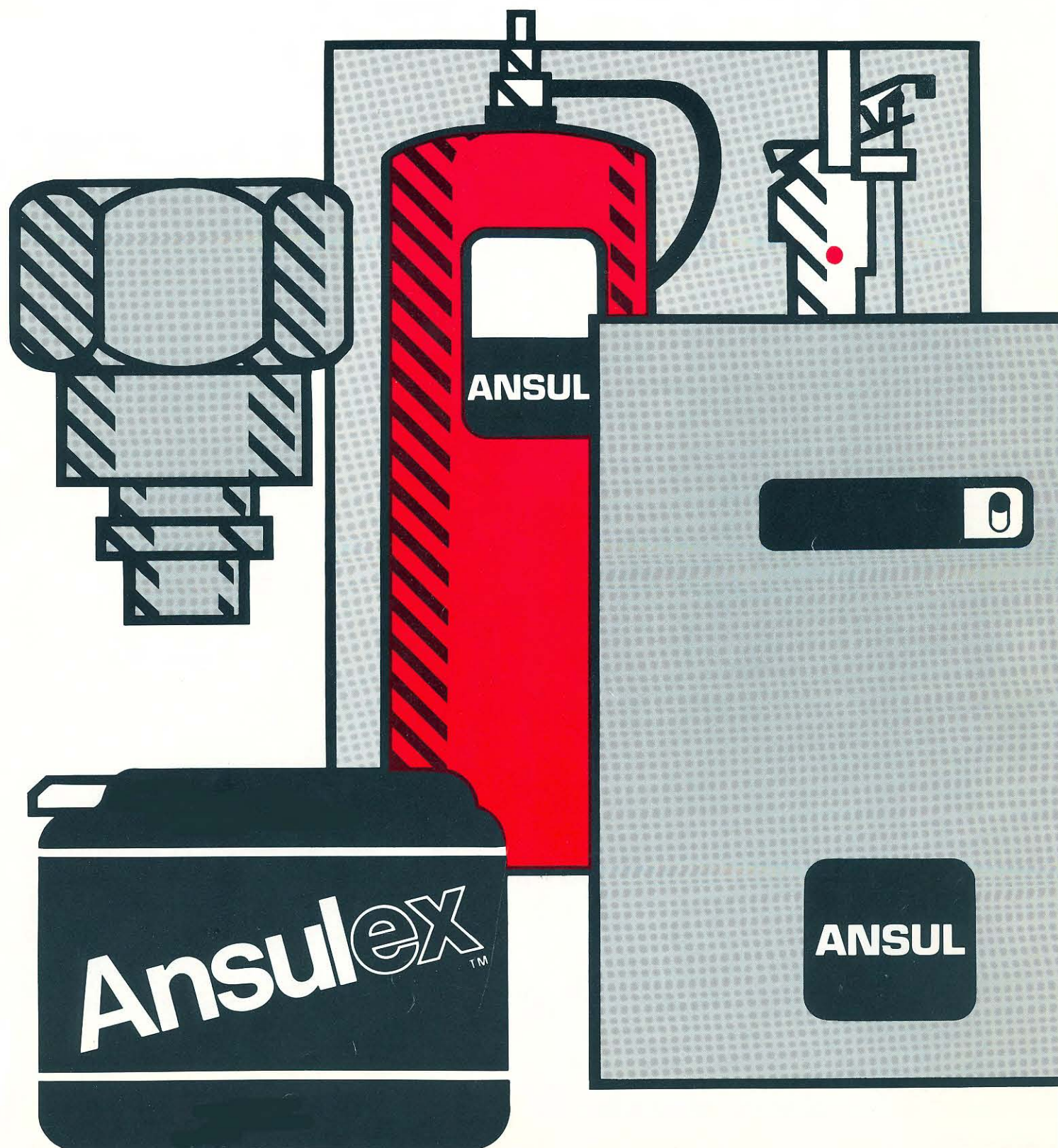
509 SHARPTOWN ROAD
 P.O. BOX 345 BRIDGEPORT NJ 08014
 Tel:(856) 467-4222 Fax:(856) 467-5511

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 IT IS NOT TO BE USED FOR CONSTRUCTION OR FABRICATION APPROVAL PURPOSES.

MD-03160

ITEM #:	53	CADDY #:	36400	MODEL #:	PB-C-II-72-ND-62
JOB NAME:	UNIVERSITY OF NORTH CAROLINA				DATE: 09/08/20
					DR. BY: AKG
					SH. #: 5 OF 16

Restaurant Fire Suppression Systems

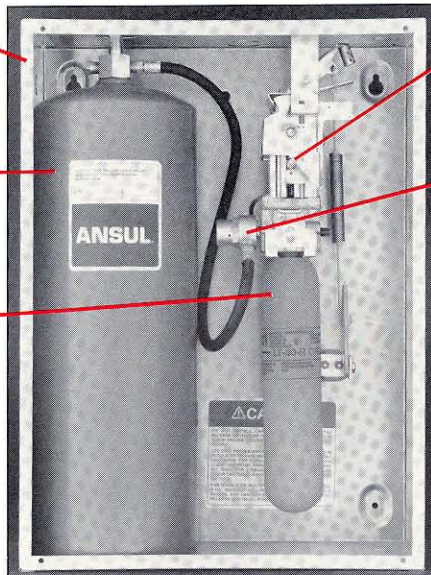


Check out the features of the Ansul R-102 System...

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.



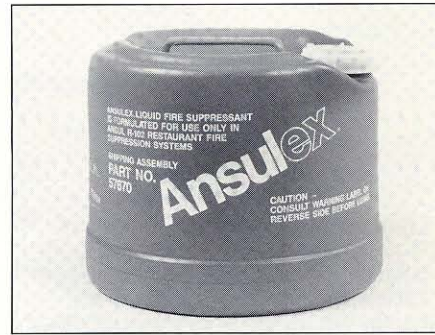
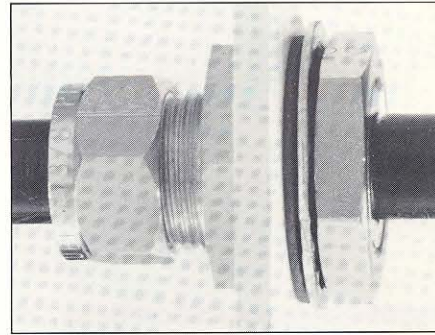
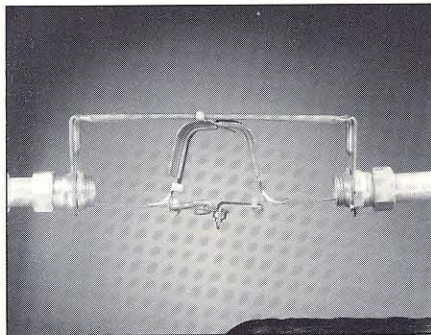
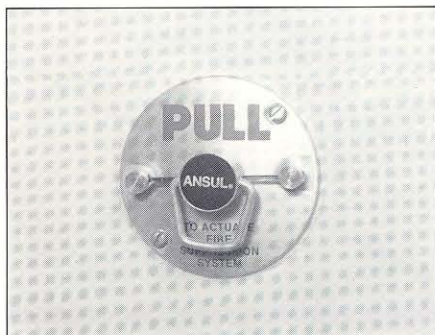
ANSUL AUTOMAN Release... Visible cocked/fired indicator... provides positive actuation of system... needs no periodic adjustment.

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.

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.



"FIRE AND ICE" SAUTÉ STATIONS



JMSS-03-T-36 mounted above
JRLH-02R-T-36 remote refrigerated base

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JMSS-03-T-36	36" W 3 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input checked="" type="checkbox"/> JMSS-04-T-48	48" W 4 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-05-T-60	60" W 5 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-06-T-72	72" W 6 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR

Note: Sauté stations must be ordered in conjunction with Titan™ refrigerated bases.

STANDARD FEATURES

- Remote cold rail - constructed with stainless steel and wrapped with refrigerated coils to maintain NSF-7 standards
- Remote cold rails are supplied with R-404 expansion valve with thermostat control
- All units are 100% polyurethane "Shot-In-Place" foam insulated at raised rail
- Unit is designed to range match with all Jade Range, LLC. heavy duty equipment
- Each unit includes a stainless steel removable night cover
- Each cold rail is supplied with 1/2" I.P.S. brass drain
- Individual polished steel lift-off top grates
- Each open burner is a 20,000 BTU/hr cast iron burner
- Variable size multi point gas connection - see utility information for details
- Stainless steel front, sides and stub back
- Stainless steel 6" plate shelf

Note: For condensing units - ordered with self contained refrigerated base.

AVAILABLE OPTIONS

- ☐ Stainless steel high riser
- ☐ Stainless steel double high riser
- ☐ Stainless steel high shelf
- ☐ Stainless steel double high shelf
- ☐ Stainless steel tubular high shelf
- ☐ Stainless steel tubular double high shelf
- ☐ Common plate shelf with Item(s) Model(s) _____
- ☒ Cap and cover manifold. Left ☐ Right ☐

ACCESSORIES

- ☐ 36" flex hose with quick disconnect (3/4" connection)
- ☐ 48" flex hose with quick disconnect (3/4" connection)
- ☐ 1" gas pressure regulator (specify gas type)
- ☐ 1-1/4" gas pressure regulator (specify gas type)



For refrigeration



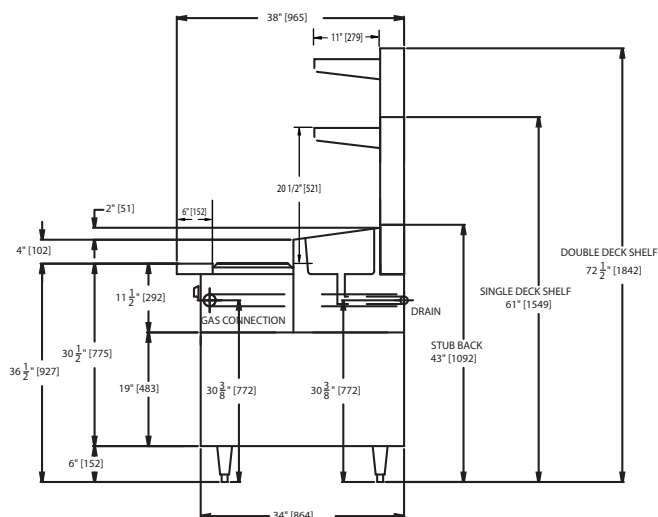
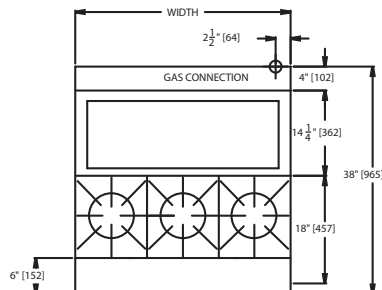
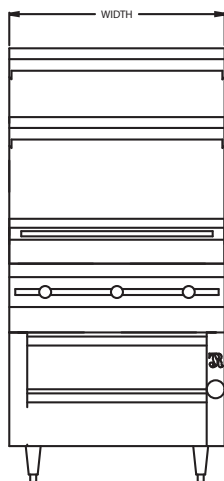
For cooking

WWW.JADERANGE.COM

JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



“FIRE AND ICE” SAUTÉ STATIONS



Note: Sauté station mounted above remote refrigerated base. For refrigerated bases, see remote and self contained refrigerated bases (pages FI-1 & FI-2).

MODEL	WIDTH	DEPTH	HEIGHT*	1/4 SIZE PAN CAPACITY	REFRIG. BTUS	BTUS	APPX. AMPS	SUGGESTED SHP. WT.	H.P.*
SAUTÉ STATIONS/REMOTE									
JMSS-O3-T-36	36"	38"	30-1/4"	5	1,150	60,000	2	250 LBS.	1/5
JMSS-O4-T-48	48"	38"	30-1/4"	6	2,600	80,000	2	275 LBS.	1/4
JMSS-O5-T-60	60"	38"	30-1/4"	8	2,600	100,000	2	350 LBS.	1/4
JMSS-O6-T-72	72"	38"	30-1/4"	10	2,900	120,000	2	375 LBS.	1/3

Note: For condensing units: 1) Ordered with self contained refrigerated base.
2) Consult factory for condensing unit, supplied with cabinet base.

* For condensing unit (not to exceed 20 ft. run)

DESCRIPTION:

Sauté Stations exclusively range matches with Jade Range, LLC. Titan™ heavy duty equipment. To be Model #_____, manufactured by Jade Range, LLC. Top, stub back and front face to be stainless steel. Balance to be galvanized steel. Unit to be 100% polyurethane “Shot-In-Place” foam insulated. Provide easily removable night stainless steel cover. Unit supplied with R-404 expansion valve. Unit must be mounted on Jade Range, LLC. refrigerated bases.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.

UTILITY INFORMATION - ELECTRICAL:

- Standard: 115V/60/1 (for other electrical requirements consult factory)

UTILITY INFORMATION - GAS:

- Ranges are supplied with 1-1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator. For 1-1/4" or 1" gas pressure regulator, see accessories. (Specify required front manifold cap and cover when ordering.)
- Required operating pressure:
Natural Gas 5" W.C. minimum
Propane Gas 10" W.C. minimum
14" W.C. maximum

Note: This unit must be connected with the gas appliance regulator supplied.

WWW.JADERANGE.COM

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Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



SELF CONTAINED REFRIGERATED BASES



JRLH-02S-T-48 shown with JMRH-48B

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JRLH-02S-T-36	36" 2 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-02S-T-48	48" 2 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-04S-T-72	72" 4 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-04S-T-84	84" 4 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-06S-T-102	102" 6 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JRLH-06S-T-114	114" 6 DRAWER SELF CONTAINED REFRIGERATOR UNIT
<input type="checkbox"/> JFLH-02S-T-48	48" 2 DRAWER SELF CONTAINED FREEZER UNIT
<input type="checkbox"/> JFLH-04S-T-72	72" 4 DRAWER SELF CONTAINED FREEZER UNIT
<input type="checkbox"/> JFLH-04S-T-84	84" 4 DRAWER SELF CONTAINED FREEZER UNIT

Note: If required size is not listed, see options for cabinet extensions. Bases must be ordered in conjunction with Titan™ modular base range units only.

STANDARD FEATURES

- Cabinet interiors, front, face and sides to be stainless steel
- Drawers and cabinet are 100% polyurethane "Shot-In-Place" foam insulated
- Drawer faces have flush mount pull handle. Face and back to be stainless steel
- Self closing drawers have 14 gauge stainless steel track, with 2" heavy duty skate wheel
- Heavy duty rubber drawer gaskets
- 6' cord and plug, 115 VAC
- Drawers to be easily removable for cleaning
- Drawers to accommodate 6" deep 12" x 20" hotel pans
- Specially designed high density breaker strips installed during the foaming process, without any visible fasteners
- Face mounted dial thermometers
- Condensing unit uses R-404 refrigerant unless otherwise specified
- Blower coil evaporator with R-404 expansion valve
- Internal conduit for single point electrical connection
- Built in condensate evaporator
- Sleeves for refrigeration and drain lines
- Stainless steel 6" adjustable legs

AVAILABLE OPTIONS

- ☐ Cabinet extensions available:
 - ☐ 6" stainless steel filler
 - ☐ 12" stainless steel cabinet
 - ☐ 18" stainless steel cabinet
- ☐ Padlock assemblies (padlocks not included)

ACCESSORIES

- ☐ **6" casters, front two locking (5" diameter wheel)**



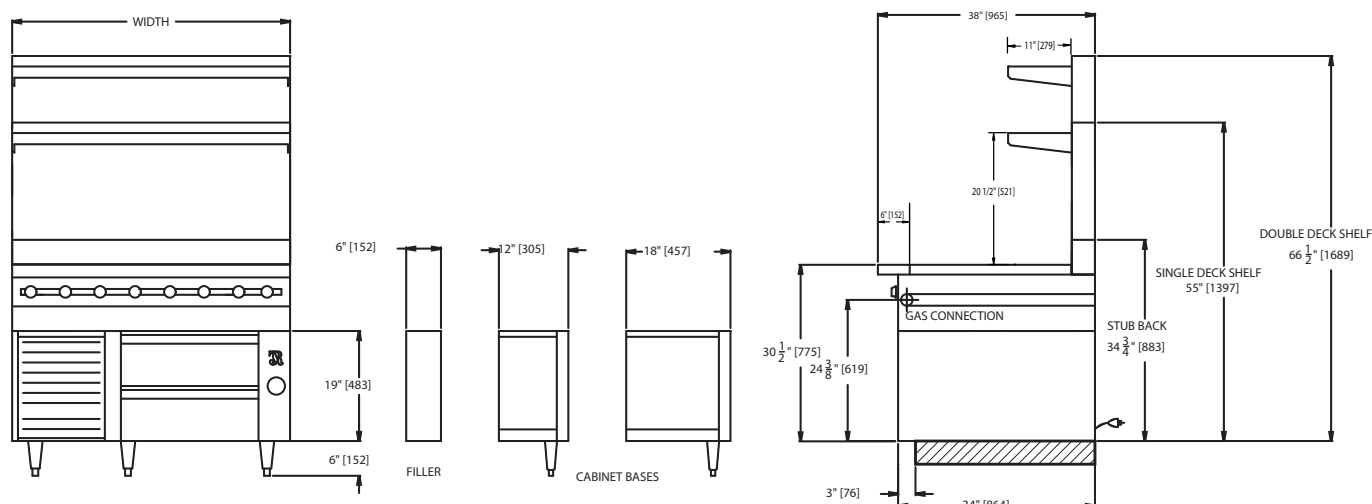
For refrigeration



For cooking



SELF CONTAINED REFRIGERATED BASES



Note: If sauté station (JMSS models) mounted above, H.P. will be larger (consult factory).

MODEL	WIDTH	DEPTH	HEIGHT	DRAWERS 14-3/8"	DRAWERS 27-1/4"	PANS	AMPS	CUBIC FT.	APPX. SHP. WT.
SELF CONTAINED REFRIGERATOR BASES									
JRLH-O2S-T-36	36"	34"	19-1/4"	2		2	12.6	3	300 LBS.
JRLH-O2S-T-48	48"	34"	19-1/4"		2	4	12.6	6	350 LBS.
JRLH-O4S-T-72	72"	34"	19-1/4"	2	2	6	12.6	11.2	500 LBS.
JRLH-O4S-T-84	84"	34"	19-1/4"		4	8	12.6	13.4	550 LBS.
JRLH-O6S-T-102	102"	34"	19-1/4"	2	4	10	13.2	18	650 LBS.
JRLH-O6S-T-114	114"	34"	19-1/4"		6	12	13.2	20.1	700 LBS.
SELF CONTAINED FREEZER BASES									
JFLH-O2S-T-48	48"	34"	19-1/4"		2	3	10.6	6	350 LBS.
JFLH-O4S-T-72	72"	34"	19-1/4"	2	2	5	10.7	11.2	500 LBS.
JFLH-O4S-T-84	84"	34"	19-1/4"		4	7	11.8	13.4	550 LBS.

DESCRIPTION:

Low Height Self Contained refrigerated bases for exclusive use with Jade Range, LLC. Titan™ modular series units. To be Model # _____, manufactured by Jade Range, LLC. Cabinet interior, front face, drawers and sides to be stainless steel. Balance to be galvanized steel. Drawers and cabinet to be 100% polyurethane "Shot-In-Place" foam insulated. Provide easily removable self closing drawers to accommodate 6" deep 12" x 20" hotel pans and 14 gauge stainless steel track, with 2" heavy duty skate wheels. Include heavy duty rubber drawer gaskets, 6' cord and plug 115

VAC, face mounted dial thermometers, condensing unit with R-404 refrigerant, blower coil evaporator with expansion valve. Provide built-in condensate evaporator, internal conduit for single point electrical connection. Include sleeves for refrigeration and drain lines. Supply stainless steel adjustable 6" legs.

UTILITY INFORMATION - ELECTRICAL:

- Standard: 115v/60/1 (for other electrical requirements consult factory)