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 flammible and combustible liquids and LP gas

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

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.

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

Swivel MAX® Multi-plane Rotation Fitting →

Dormont®

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

Ordering Information

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

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

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

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

Typical Installation

The Dormont Blue Hose®

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

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

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

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

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

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

Dormont®

A Watts Water Technologies Company

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

ISO 9001-2008 CERTIFIED

© 2013 Dormont

English Mfg. Inc.

ADJUSTAGUARD® ADJUSTABLE

"It's not what you see...it's what you don't see"

ITEM: _____
QTY: _____
MODEL: AMA-100
LENGTH: _____

STANDARD SPECIFICATIONS:

Posts

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

Unit

- ■ NSF Certified
- ■ Mounting hardware provided
- ■ Clear tempered glass with polished edges

  ☐ 1/4" glass (max. span 40")   ☐ 3/8" Glass (max. span 60")

OPTIONS AND ACCESSORIES:

Tube Size

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

Metal Finish

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

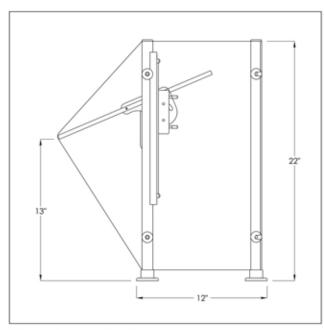## Glass Options

- ☐ Frosted
- ☐ Frosted logo
- ☐ Acrylic

Accessories

- ☐ Channel in lieu
  of glass clips
- ☐ Glass end panels
- ☐ Heat strips
- ☐ Heat strips with lights
- ☐ Fluorescent lights
- ☐ LED lights
- ☐ Cross supports

Mounting Options

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

Shown with end panels
to meet NSF standards

22"

13"

12"

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

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

Rev.21911

NSF

METRO® SEAL 3

with Microban® Antimicrobial Protection

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

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

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

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

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

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

Super Adjustable Super Erecta

Super Erecta

NSF

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

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

EMERSON. Storage Solutions

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

METRO®

Metroseal 3 Shelves
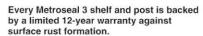
Cat. No. Super Adjustable	Cat. No. Super Erecta	Width (in.)	Width (mm)	Length (in.)	Length (mm)	Approx. Pkd Wt. (lbs.)	Approx. Pkd Wt. (kg)
A1424NK3	1424NK3	14	355	24	610	6	2.7
A1430NK3	1430NK3	14	355	30	760	7	3.2
A1436NK3	1436NK3	14	355	36	914	8	3.6
A1442NK3	1442NK3	14	355	42	1066	9$^1/_2$	4.3
A1448NK3	1448NK3	14	355	48	1219	10$^1/_2$	4.7
A1460NK3	1460NK3	14	355	60	1524	14	6.3
A1472NK3	1472NK3	14	355	72	1825	17	7.7
A1824NK3	1824NK3	18	457	24	610	7	3.2
A1830NK3	1830NK3	18	457	30	760	8	3.6
A1836NK3	1836NK3	18	457	36	914	9$^1/_2$	4.3
A1842NK3	1842NK3	18	457	42	1066	11	5.0
A1848NK3	1848NK3	18	457	48	1219	12	5.4
A1854NK3	1854NK3	18	457	54	1370	14$^1/_2$	6.6
A1860NK3	1860NK3	18	457	60	1524	17	7.7
A1872NK3	1872NK3	18	457	72	1825	20	9.1
A2124NK3	2124NK3	21	530	24	610	8	3.6
A2130NK3	2130NK3	21	530	30	760	9	4.1
A2136NK3	2136NK3	21	530	36	914	11	5.0
A2142NK3	2142NK3	21	530	42	1066	12	5.4
A2148NK3	2148NK3	21	530	48	1219	14	6.4
A2154NK3	2154NK3	21	530	54	1370	16	7.3
A2160NK3	2160NK3	21	530	60	1524	18	8.2
A2172NK3	2172NK3	21	530	72	1825	24	10.9
A2424NK3	2424NK3	24	610	24	610	9	4.1
A2430NK3	2430NK3	24	610	30	760	11	5.0
A2436NK3	2436NK3	24	610	36	914	13	5.9
A2442NK3	2442NK3	24	610	42	1066	15	6.8
A2448NK3	2448NK3	24	610	48	1219	16	7.3
A2454NK3	2454NK3	24	610	54	1370	19	8.6
A2460NK3	2460NK3	24	610	60	1524	21	9.5
A2472NK3	2472NK3	24	610	72	1825	26	11.8
A3036NK3		30	760	36	914	15	6.8
A3048NK3		30	760	48	1219	21	9.5
A3060NK3		30	760	60	1524	26$^1/_2$	11.8
A3072NK3		30	760	72	1825	31	14.0
A3636NK3		36	914	36	914	18	8.2
A3648NK3		36	914	48	1219	23	10.4
A3660NK3		36	914	60	1524	29	13.1
A3672NK3		36	914	72	1825	34$^1/_2$	15.4

SiteSelect™ Posts

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

*Height includes leveling bolt and cap.

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

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

Super Erecta Split Sleeves

Super Adjustable Wedges and Corner Release System

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

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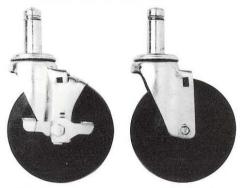
METRO®
STEM CASTERS

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

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

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

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

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

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

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

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

- **Additional Caster Types Available.**

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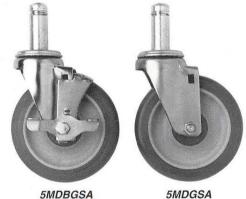
Resilient Rubber

5MB Wheel Brake
Includes Donut Bumper (not shown)

5M Resilient
Includes Donut Bumper (not shown)

Stainless Steel, Cart Washable

5MDBGSA

5MDGSA

Polymer Horn Casters

5PCB

5PC

METRO

METRO®
STEM CASTERS

Dimensions
Standard Casters — Stem Type

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

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

Stainless Steel Cart-Washable Casters — Stem Type

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

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

Polymer Casters — Stem Type

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

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

CAMBRO®

Ingredient Bins

Slant Top
Models IBS20 – 21 gallon (81 L)
IBS27 – 27 gallon (102 L)
IBS37 – 37 gallon (140 L)

StoreSafe

Features & Benefits

- Stores and transports a wide variety of dry ingredients such as flour, sugar, rice or grains. Perfect for restaurants, food manufacturers or commissaries.

- Available in 21, 27 and 37 gallon (81, 102, 140 L) capacity to meet standard industry requirements for storage and transportation of bulk foods.

- One-piece, seamless single-wall polyethylene bin construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.

- FDA accepted material. Meets all food contact requirements and eliminates need for liners.

- Smooth interior and exterior are easy to clean.

- Injection molded Camwear® polycarbonate lids are transparent, break resistant and offer quick and easy identification of contents. Slide-back feature means easy access.

- Working height permits storage under standard work tables.

- Heavy-duty 3" (7,6 cm) casters, 2 front swivel, 2 fixed.

- No assembly required.

- Available in White (148) only with Clear (135) cover.

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____

IBS20

IBS27

IBS37

Scoops not Included

Approvals _____

NSF®
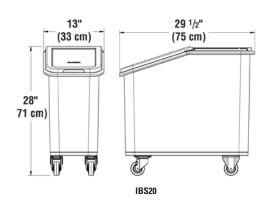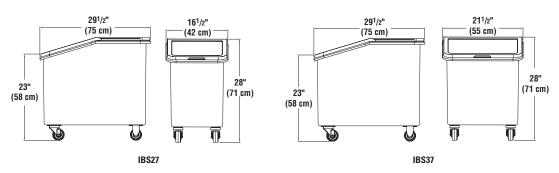
Ingredient Bins

Slant Top

Models IBS20 – 21 gallon (81 L)
IBS27 – 27 gallon (102 L)
IBS37 – 37 gallon (140 L)

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____

13"
(33 cm)

29 1/2"
(75 cm)

28"
71 cm)

IBS20

29 1/2"
(75 cm)

16 1/2"
(42 cm)

23"
(58 cm)

28"
(71 cm)

IBS27

29 1/2"
(75 cm)

21 1/2"
(55 cm)

23"
(58 cm)

28"
(71 cm)

IBS37

Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Volume Capacity	Load Capacity		Exterior Dimensions W x D x H	Case lbs./cube Kg/m³
			Sugar	Flour		
Slant Top Ingredient Bin						
IBS20	21 gal. Ingredient Bin (81 L)	2.87 Cubic feet (0,081) Cubic meters	170 lbs. (77 kg.)	140 lbs. (63 kg.)	13" x 29 1/2" x 28" (33 x 75 x 71 cm)	28 (6,57) 13 (0,19)
IBS27	27 gal. Ingredient Bin (102 L)	3.98 Cubic feet (0,113) Cubic meters	226 lbs. (103 kg.)	150 lbs. (68 kg.)	16 1/2" x 29 1/2" x 28" (42 x 75 x 71 cm)	24 (7,50) 11 (0,22)
IBS37	37 gal. Ingredient Bin (140 L)	5.55 Cubic feet (0,157) Cubic meters	314 lbs. (142 kg.)	225 lbs. (102 kg.)	21 1/2" x 29 1/2" x 28" (55 x 75 x 71 cm)	28 (10,10) 13 (0,29)

Architect Specs

The Ingredient Bins shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. Each unit shall be one piece, seamless, single-wall molded construction made of FDA Approved white polyethylene. Unit capacity shall range from 21 - 37 gallons (81 - 140 L) and/or 2.87 - 5.55 cu. ft. (0,081 - 0,157 cubic meters).

It shall have four each 3" (7,6 cm) casters with 1 1/4" (3,2 cm) wide tread, 2 front swivel and 2 fixed. It shall have an injection molded, transparent, slide-back polycarbonate lid. It shall not exceed 29" (73,6 cm) in height so that it can store under standard work tables. It shall be available in white only with a clear cover.

Approvals

NSF

CAMBRO

D041115 Ingredient Bin Slant Top CS

englishmfg

ADJUSTAGUARD

STANDARD SPECIFICATIONS:

- ■ 1" Diameter stainless steel post
- ■ 2" Diameter stainless steel flange
- ■ Stainless steel top glass clips
- ■ Brushed #4 stainless steel finish
- ■ Glass provided with 1" radius corners
- ■ NSF Certified and UL Listed
- ■ Independent angular adjustment
- ■ Independent vertical adjustment
- ■ Mounting hardware provided
- ■ Clear tempered glass with polished edges
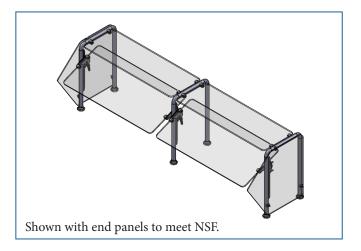- ■ End panel is 1/4" thick
- ■ Glass panels are 3/8" thick
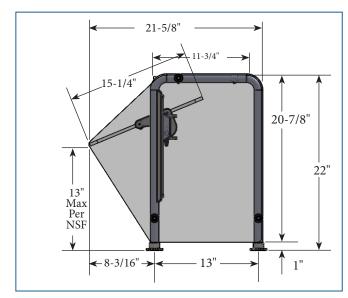
Item: _____

Quantity: _____

Model: AMA-101A

Length: _____

Shown with end panels to meet NSF.

OPTIONS AND ACCESSORIES:

Tube Size
- ☐ 1-1 /2" Round
- ☐ 1" Square
- ☐ 1-1 /2" Square
- ☐ Other _____

Metal Finish
- ☐ Mirror Polished #8
- ☐ Powder Coat Color
     RAL #_____
- ☐ Other _____

Glass Panels
- ☐ 1/4" Glass (max. span 54")
- ☐ 3/8" Glass (max. span 66") Standard
- ☐ 1/2" Glass (max. span 72")

Glass Options
- ☐ Frosted
- ☐ Frosted Logo
- ☐ Acrylic
- ☐ Pattern
- ☐ Low Iron Glass

Mounting Options
- ☐ Round Flange
- ☐ Narrow Flange
- ☐ Undercounter Mount
- ☐ Heavy Duty Mount

See mounting page for more details.

Light/Warmer Options
- ☐ LED Light
- ☐ Fluorescent Light
- ☐ Heat Unit
- ☐ Heat and Light Combo Unit

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

10.20

VICTORY® ULTRASPEC

PROJECT: _____

ITEM # _____ QTY: _____

MODEL # _____

AIA # _____ SIS # _____

SOLID DOOR REACH-IN FREEZER

FSA-1D-S1-HC

CABINET CONSTRUCTION
- Stainless Steel Exterior
- Aluminum Interior
- Stay-Open Door Feature For Easy Product Loading
- 20 Gauge Stainless Steel Door
- Magnetic Door Switch Automatically Activates Interior LED Light
- Heavy-Duty Cylinder Locks
- Stainless Steel Interior Door Liner
- One Piece, Snap-In Magnetic Door Gaskets
- Low Profile Vertical Door Handles
- Hinged Front Shroud
- Energy Saving Thermal Breaker
- Stainless Steel Breaker Caps
- 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

▶ **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
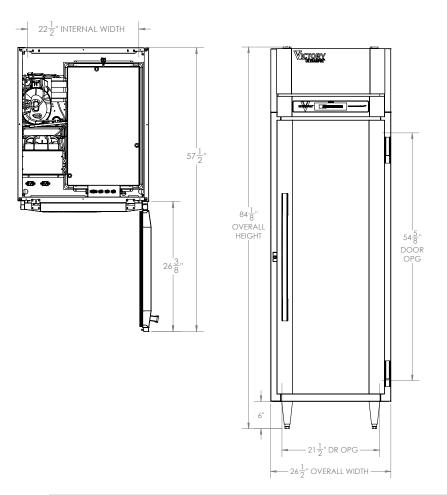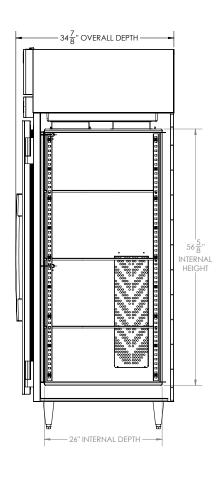
APPROVAL: _____ DATE: _____

22 1/2" INTERNAL WIDTH

57 1/2"

26 3/8"

84 1/8" OVERALL HEIGHT

54 5/8" DOOR OPG

6"

21 1/2" DR OPG

26 1/2" OVERALL WIDTH

34 7/8" OVERALL DEPTH

56 5/8" INTERNAL HEIGHT

26" INTERNAL DEPTH

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Dimensional tolerances +/- 1⁄4". Metric dimensions (MM)
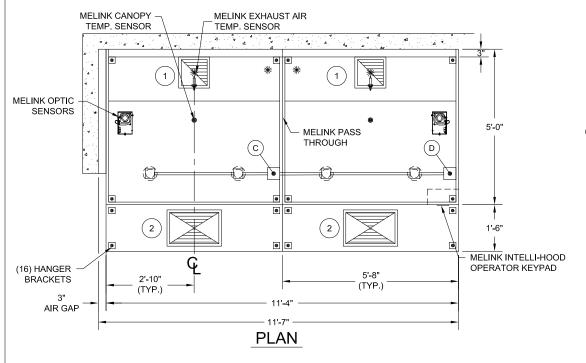
12" Top and 3" rear clearance is required
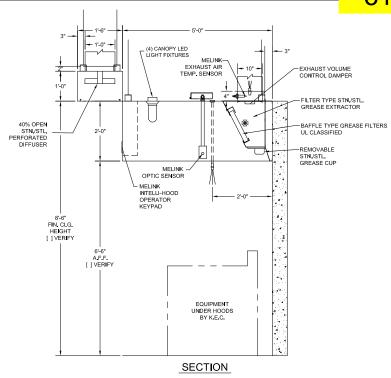
CHARACTERISTICS		ELECTRICAL DATA		SHIPPING DETAILS	
Net Capacity	21.01	Cabinet Voltage	115/60/1	Height	83"
Width, Overall (in.)	26 1/2"	Total Amperes	9.1	Width	41"
Depth, Overall (with handle)	34 7/8"	NEMA Plug* (8' cord)	5-15P	Depth	35"
Height Overall (6" legs)	84 1/8"	REFRIGERATION DATA		Crated Weight	406 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	3	Capacity (BTU/HR) (100°F/20°F)	Variable Speed Technology		

an Ali Group Company

Ali
GROUP

The Spirit of Excellence

PLAN

MELINK CANOPY TEMP. SENSOR
MELINK EXHAUST AIR TEMP. SENSOR
MELINK OPTIC SENSORS
MELINK PASS THROUGH
(16) HANGER BRACKETS
3" AIR GAP
MELINK INTELLI-HOOD OPERATOR KEYPAD

3"
5'-0"
1'-6"
2'-10" (TYP.)
5'-8" (TYP.)
11'-4"
11'-7"

SECTION

3"
1'-6"
1'-0"
5'-0"
(4) CANOPY LED LIGHT FIXTURES
MELINK EXHAUST AIR TEMP. SENSOR
3"
10"
EXHAUST VOLUME CONTROL DAMPER
FILTER TYPE STN./STL. GREASE EXTRACTOR
BAFFLE TYPE GREASE FILTERS UL CLASSIFIED
REMOVABLE STN./STL. GREASE CUP
40% OPEN STN./STL. PERFORATED DIFFUSER
4"
2'-0"
MELINK OPTIC SENSOR
MELINK INTELLI-HOOD OPERATOR KEYPAD
2'-0"
8'-6" FIN. CLG. HEIGHT [ ] VERIFY
6'-6" A.F.F. [ ] VERIFY
EQUIPMENT UNDER HOODS BY K.E.C.

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

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

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

| TOTAL EXHAUST : 2,380 C.F.M. |
| TOTAL SUPPLY : 1,904 C.F.M. |

1 10" X 10" EXHAUST DUCTS
1,190 C.F.M. EACH @ 0.75" S.P.

3 12" X 15" SUPPLY DUCTS
952 C.F.M. EACH @ 0.20" S.P.

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

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

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

ETL INTERTEK LISTED US   NSF   NFPA

TOTAL EST. HANGING WT. : 1,020 LBS.

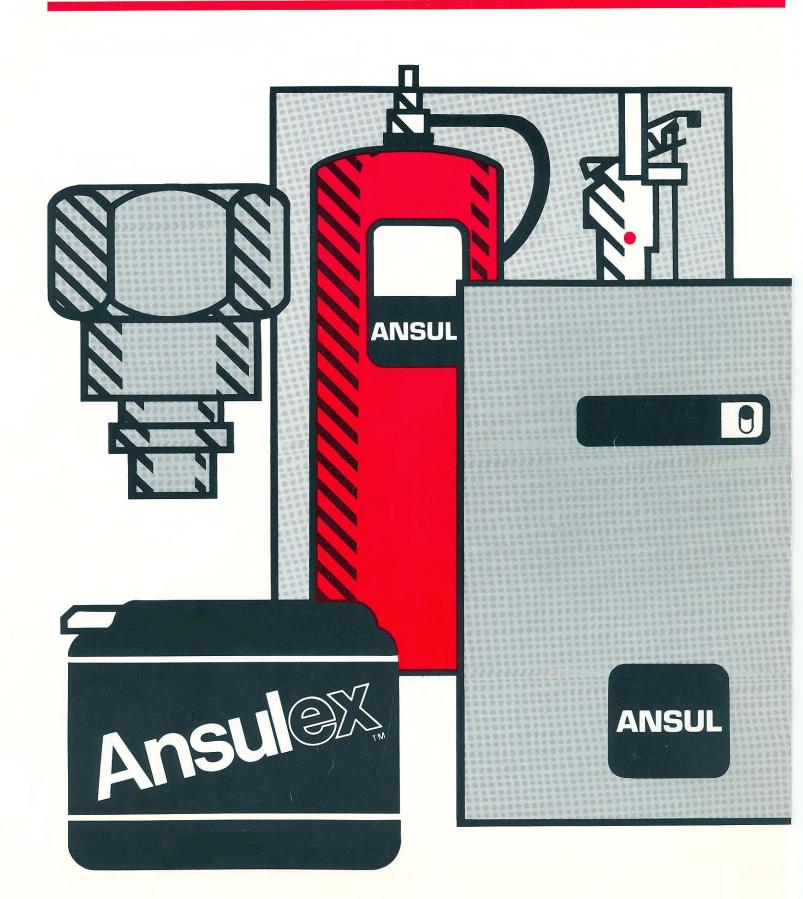| **Mechanical Air Data & Dimensions** | ITEM #: | CADDY #: | MODEL #: | |
CADDY **AirSystems**	61	36400	PB-C-I-68-ND-60 W/ CEILING SUPPLY PLENUMS	
509 SHARPTOWN ROAD P.O. BOX 345 BRIDGEPORT NJ 08014 Tel:(856) 467-4222 Fax:(856) 467-5511	JOB NAME:	UNIVERSITY OF NORTH CAROLINA		DATE: 09/08/20
				DR. BY: AKG
THIS DRAWING IS PROVIDED AS A PRELIMINARY DESIGN DATA SHEET. IT IS NOT TO BE USED FOR CONSTRUCTION OR FABRICATION APPROVAL PURPOSES.				SH. #: 7 OF 16

MD-03160

ANSUL®

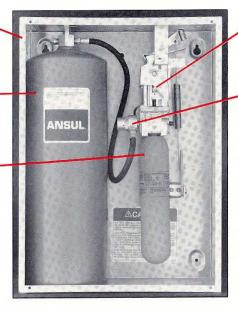## Restaurant Fire Suppression Systems

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

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

Agent Storage Tank... Carbon steel... pressurized only when system is actuated... leak-proof... low maintenance... allows for fast, on-site recharging.
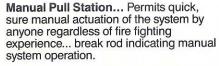
Nitrogen Cartridge... Positive seal, self-contained, no maintenance of valve required.

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

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

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

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

Hood-Seal Adaptors... Threaded or compression-seal options provide tight seal for hood penetrations required for distribution pipe or detection lines... more aesthetically appealing than welded seal.
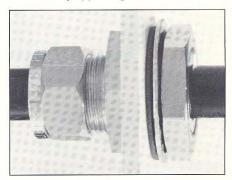
Nozzles... Designed to provide agent discharge coverage to each special hazard area... special blow-off caps reduce the risk of grease vapor contamination... chrome plating matches hood and appliances.
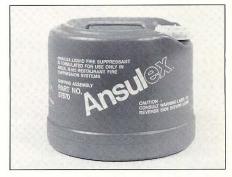
Mechanical or Electrical Gas Shutoff Valve... Shuts off fuel or power source upon detection of fire... clearly marked open/closed indicator.

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

ANSUL®

RESTAURANT FIRE SUPPRESSION SYSTEMS DATA SHEET

GENERAL SPECIFICATIONS MODEL R-102

Total System

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

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

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

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

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

System Equipment

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Accessory Equipment

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

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

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

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

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

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

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

FRYMASTER®

Project_____

Item _____

Quantity_____

CSI Section 11400_____

Approval_____

Date_____

H55 High-Efficiency Gas Fryers with Filtration -- Domestic & Export

Models

- [ ] FPH155
- [ ] FPH155-2
- [ ] FPPH255
- [ ] FPPH255-2
- [ ] FPPH255-4
- [ ] FPPH355
- [ ] FPPH355-2
- [ ] FPPH355-4
- [ ] FPPH355-6
- [ ] FPPH455
- [ ] FPPH455-2
- [ ] FPPH455-4
- [ ] FPPH455-6
- [ ] FPPH455-8
- [ ] FPPH555
- [ ] FPPH555-4
- [ ] FPPH555-6
- [ ] FPPH555-8
- [ ] FPPH555-10
- [ ] FPPH555-2
- [ ] FPPH655
- [ ] FPPH655-2
- [ ] FPPH655-4
- [ ] FPPH655-6
- [ ] FPPH655-8
- [ ] FPPH655-10
- [ ] FPPH655-12

FPPH255C

Fryer Standard Features

- Open-pot design (split or full) is easy to clean
- 50-lb (25 L) oil capacity per full frypot; 25-lb. (12 L) per split frypot
- 80,000 Btu/hr. input (20,151 kcal) (23.4 kw) (84.4 MJ/hr) per full frypot; 40,000 Btu/hr. input (10,075 kcal) (11.7 kw) (42.2 MJ/hr) per split frypot
- Frying area: 14" x 15" x 4-1/2" (35.6 x 38.1 x 11.4 cm) per full frypot; 6-1/2" x 15" x 4-3/4 (16.5 x 38.1 x 12.1 cm) per split frypot
- CM3.5 controller(s)
- Stainless steel frypot, door and cabinet
- Center-mounted, RTD, 1° compensating temperature probe
- Deep cold zone with forward-sloping bottom and IPS full-port, ball-type drain valve -- 1-1/4" (full frypot; 1" (split frypot)
- Infrared burners ensure state-of-the-art heat transfer
- Electronic ignition
- Automatic melt cycle and boil-out temperature control
- Two twin baskets per frypot
- Casters
- Built-in filtration
- Drain safety switch
- Rear oil flush
- Gas connection -- see chart on back

Filter Standard Features

- 50-lb (25 liter) oil capacity
- Space-saving filter which fits inside fryer cabinet housing two full or qualifying split frypots in two left most cabinets of the battery
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in less than 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- 1/3 H.P. filter motor
- 4 GPM (15 LPM) pump
- Stainless steel crumb catcher
- Filter starter kit

Options and Accessories listed on back.

Specifications

Designed for high capacity frying, efficiency and trouble-free filtering of fryer batteries without wasting valuable space

Frymaster's H55 is a premium open-pot fryer that combines state-of-the-art technology with decades of frying experience and customer satisfaction to set the standard for high-efficiency frying. The ENERGY STAR® rated H55 fryer saves thousands of dollars annually on energy costs. H55 fryers have long been the trusted choice of chains and independent operators worldwide because their efficient, state-of-the-art heat transfer system, precise controls and durability have stood the test of time.

Infrared burners and blower system delivers an ultra-refined air-gas mixture so the fryer operates well in any gas application such as at high altitudes, in environments where air circulation is sub-optimal or when the heating value of the gas is diminished.

Frymaster'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, easier serviceability and allows for using three different filter mediums with one pan.

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 Frymaster 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. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan slides out easily over floor mats and uneven floor tiles.

ENERGY STAR

enerlogic

CSA C US

NSF

DESIGN CERTIFIED

CERTIFIED

Approved for Australia

Approved for Korea

WELBILT®

OPTIONS & ACCESSORIES

☐ External oil discharge -- available on built-in filter batteries with
   2 or more frypots -- must specify front or rear connection
☐ Basket lifts (except Australia)
☐ Digital or SMART4U® 3000 controllers
☐ Spreader cabinet(s) -- must fit within a 6-cabinet fryer battery
☐ Frypot cover(s)
☐ Foam deck basket banger
☐ Triplet basket
☐ Full basket
☐ Chicken/Fish tray
☐ Sediment tray(s)

POWER REQUIREMENTS

MODEL NO.	BASIC DOMESTIC OPTIONS		
	CONTROLS/ FRYPOT	FILTER	BASKET LIFTS/ FRYPOT
PH155	120V 1 A	120V 8 A	120V 3 A
PH155-2			
	BASIC EXPORT OPTIONS		
PH155	220V 1 A	220V 5 A	220V 2 A
PH155-2	230V 1 A	230V 5 A	230V 2 A
	240V 1 A	240V 5 A	240V 2 A
	250V 1 A	250V 5 A	250V 2 A

CLEARANCE INFORMATION

A minimum of 24" (61 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.

NOTES

• 120 V 5 ft. (1.5 m) grounded cord set provided.
• 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Should flexible gas line be used, it must be CSA approved, commercial type and sized per the gas line size in above drawing. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store supply pressure to be 6" W.C. for NAT Gas, and 11" W.C. for L.P. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.
• Natural gas only for New Zealand.
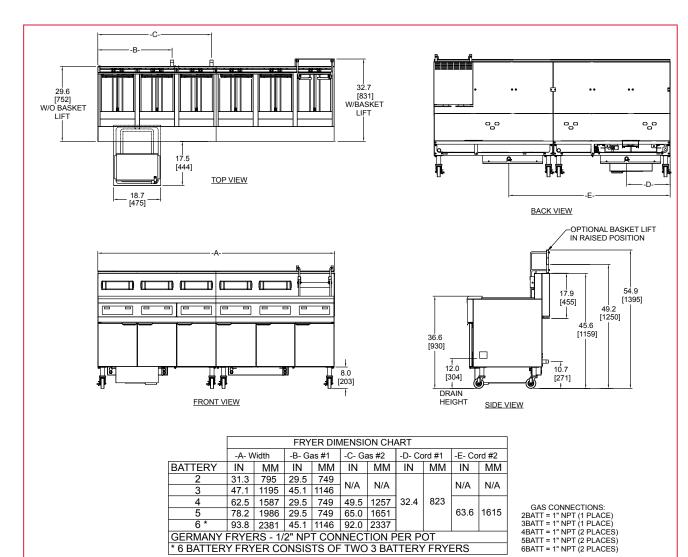
• **DO NOT CURB MOUNT**

29.6 [752] W/O BASKET LIFT

32.7 [831] W/BASKET LIFT

-C-
-B-

17.5 [444]

18.7 [475]

TOP VIEW

BACK VIEW

-E-
-D-

OPTIONAL BASKET LIFT IN RAISED POSITION

-A-

8.0 [203]

FRONT VIEW

17.9 [455]

54.9 [1395]

49.2 [1250]

45.6 [1159]

36.6 [930]

12.0 [304]

10.7 [271]

DRAIN HEIGHT

SIDE VIEW

FRYER DIMENSION CHART										
	-A- Width		-B- Gas #1		-C- Gas #2		-D- Cord #1		-E- Cord #2	
BATTERY	IN	MM	IN	MM	IN	MM	IN	MM	IN	MM
2	31.3	795	29.5	749	N/A	N/A	32.4	823	N/A	N/A
3	47.1	1195	45.1	1146						
4	62.5	1587	29.5	749	49.5	1257			63.6	1615
5	78.2	1986	29.5	749	65.0	1651				
6 *	93.8	2381	45.1	1146	92.0	2337				
GERMANY FRYERS - 1/2" NPT CONNECTION PER POT										
* 6 BATTERY FRYER CONSISTS OF TWO 3 BATTERY FRYERS										

GAS CONNECTIONS:
2BATT = 1" NPT (1 PLACE)
3BATT = 1" NPT (1 PLACE)
4BATT = 1" NPT (2 PLACES)
5BATT = 1" NPT (2 PLACES)
6BATT = 1" NPT (2 PLACES)

DIMENSIONS (FP FILTER ONLY IS 25-1/2" W X 16" D X 12-1/2" H)

MODEL NO.	OIL CAPACITY/ FRYPOT	OVERALL SIZE (cm) FULL OR SPLIT FRYPOTS			DRAIN HEIGHT	**APPROXIMATE SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CUBE	DIMENSIONS (cm)		
									W	D	H
FPH155	50 lbs. (25 L) 25 lbs. (12 L) each side	15-5/8" (39.7)	*29-5/8" (75.2)	*45-5/8" (115.9)	10-1/4" (26.1 cm)	306 (139 kg)	85	25	22" (55.9)	36" (91.4)	54" (137.2)
FPPH255		31-3/8" (79.8)				492 (223 kg)	85	51	38" (96.5)	44" (111.8)	53" (134.6)
FPPH355		47" (119.4)				671 lbs. (304 kg)	77.5	72	53" (135.9)	44" (111.8)	53" (134.6)
FPPH455		62-5/8" (159)				881 lbs. (400 kg)	77.5	98	70" (177.8)	44" (111.8)	55" (139.7)
FPPH555		78-1/8" (198.4)				1,076 lbs. (488 kg)	77.5	120	86" (218.4)	44" (111.8)	55" (139.7)
FPPH655		93-3/4" (238)				1,236 lbs. (561 kg)	77.5	***@ 72 ea.	***2 @ 53" ea. (135.9)	***2 @ 44" ea. (111.8)	***2 @ 53" ea. (134.6)

*Without basket lifts.
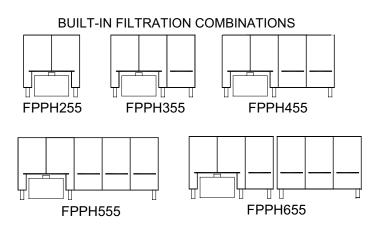
**Information is APPROXIMATE and may vary at time of shipment due to options/add-ons per customer request.

***Six fryers or fryers/cabinets ship in two cartons.

WELBILT®

BUILT-IN FILTRATION COMBINATIONS

FPPH255   FPPH355   FPPH455

FPPH555   FPPH655

HOW TO SPECIFY -- EXAMPLE
The following description will assist with ordering the features desired for this equipment:

FPPH355	Three 50-lb. (25 L) high-efficiency, open full frypot gas fryer with CM3.5 controllers, electronic ignition, melt cycle, boil-out temperature control and center-mounted (RTD) 1° compensating temperature probe, built-in filtration
FPPH355-2	Two 50-lb. (25 L) high-efficiency, open full frypot gas fryers and one split frypot gas fryer with CM3.5 controllers, electronic ignition, melt cycle, boil-out temperature control and center-mounted (RTD) 1° compensating temperature probe, built-in filtration
C	CM3.5 controller
BL	Basket Lifts

Dean

Food Warmers/Holding Stations/Spreader Cabinets

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.

NSF®

c (UL) US LISTED

CE

Agency approvals are for food warmers only.
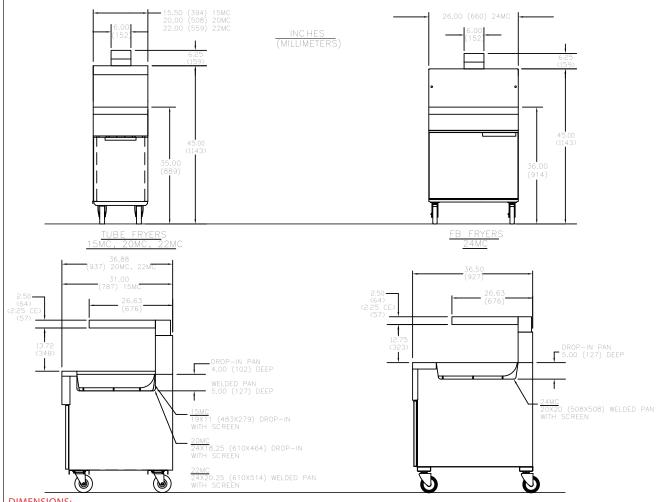
Manitowoc

Dean

Food Warmers/Holding Stations/Spreaders

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.

Model #_____
CSI Section 11400

Manitowoc

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.

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

Approvals & Certifications

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

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®

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)

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* Basic Kit** Hose Assembly***	½" (15mm)	1650KIT2S24 1650BPQ2SR24 1650BPQ2S24	1650KIT2S36 1650BPQ2SR36 1650BPQ2S36	1650KIT2S48 1650BPQ2SR48 1650BPQ2S48	1650KIT2S60 1650BPQ2SR60 1650BPQ2S60	1650KIT2S72 1650BPQ2SR72 1650BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KIT2S24 1675BPQ2SR24 1675BPQ2S24	1675KIT2S36 1675BPQ2SR36 1675BPQ2S36	1675KIT2S48 1675BPQ2SR48 1675BPQ2S48	1675KIT2S60 1675BPQ2SR60 1675BPQ2S60	1675KIT2S72 1675BPQ2SR272 1675BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KIT2S24 16100BPQ2SR24 16100BPQ2S24	16100KIT2S36 16100BPQ2SR36 16100BPQ2S36	16100KIT2S48 16100BPQ2SR48 16100BPQ2S48	16100KIT2S60 16100BPQ2SR60 16100BPQ2S60	16100KIT2S72 16100BPQ2SR72 16100BPQ2S72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KIT2S24 16125BPQ2SR24 16125BPQ2S24	16125KIT2S36 16125BPQ2SR36 16125BPQ2S36	16125KIT2S48 16125BPQ2SR48 16125BPQ2S48	16125KIT2S60 16125BPQ2SR60 16125BPQ2S60	16125KIT2S72 16125BPQ2SR72 16125BPQ2S72

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

		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

ISO 9001-2008 CERTIFIED

ALTO-SHAAM®   CT PROformance™

COMBITHERM®
CTP6-10E
ELECTRIC BOILER-FREE

CAPACITY
- Seven (7) full-size or GN 1/1 pans, seven (7) half-size sheet pans; one row deep
- Two (2) side racks with seven (7) non-tilt support rails; 11-3/4" (298mm) horizontal width between rails, 2-3/4" (70mm) vertical spacing between rails

CONSTRUCTION
- Stainless steel exterior, bright annealed interior
- Seamless welded interior stainless steel cavity
- CoolTouch3™ triple pane window door with hinged inner glass prevents additional heat loss and increases cooking efficiency
- Door is hinged right with a 130° swing
- High efficiency LED lighting integrated in the door
- Door mounted self-draining drip tray
- Hands free positive catch door handle with lighted visual alerts [PATENT PENDING]
- PROrinse™ ergonomic retractable hand shower includes a safety shutoff interlock that shuts off water to the hose [PATENT PENDING] and a built-in backflow preventer in the hand shower handle
- SafeVent™ provides automatic steam venting at the end of the cooking cycle [PATENT #7,282,674]
- Zero Clearance design maximizes floor space utilization with features that carefully protect temperature sensitive components and controls [PATENT PENDING]
- Adjustable stainless steel legs provide stability

CT PROFORMANCE™ STANDARD FEATURES
- Oven with state-of-the-art innovative solutions that meld together perfectly to deliver the highest performance standards, consistent food quality, and production efficiency.
- PROtouch™ control provides a simple and intuitive touch screen interface, large screen display and icons that are easy to use and identify.
- Software operation in English, French, German, Korean, Mandarin, Russian, or Spanish.
- Four cooking modes:
  Steam - 85°F to 250°F (30°C to 120°C)
  Convection - 85°F to 575°F (30°C to 301°C)
  Combination - 85°F to 575°F (30°C to 301°C)
  Retherm - 245°F to 320°F (120°C to 160°C)
- Cook time is displayed in hours : minutes : seconds for greater precision.
- Access an unlimited number of programmed titled recipes that you've customized, marked as favorites, or placed into category folders.
- Removable, single-point, quick-connect, core temperature product probe.
- Two power levels: reduced power to manage kitchen power peaks, and eco power for optimal oven efficiency.
- Absolute Humidity Control™ (AHC) provides 0 - 100% humidity levels allowing more control over the ideal cooking environment and product finish [PATENT PENDING].
- Auto-reversing fan with five different fan speeds expands cooking capabilities - from braising, roasting, to flow sensitive products such as soufflés and meringues, or any product affected by a high velocity of air movement.
- Moisture injection feature provides perfect sheen and crust on breads and pastry items.
- Auto-detect USB for HACCP data access, Recipe Management, and software updates.
- Multi-shelf timers can be labeled by product name and programmed in hours, minutes and seconds giving greater control for delicate items.
- Sleep mode can be used to save valuable time by eliminating the need to power down and restart.
- Low temperature Delta-T feature for lower temperature cooking or longer term roasting.
- Programmable cool down feature provides the operator with the ability to lower the temperature of the oven compartment at an accelerated pace.
- Dehydration auxiliary function.
- CombiClean PLUS™ fully automated cleaning with 5 cleaning levels.
- Odometer tracking and audit trail provides extensive diagnostic and troubleshooting features.

SHORT FORM SPEC
Provide Alto-Shaam Combitherm® CT PROformance™ countertop model CTP6-10E boiler-free electric CombiOven designed with EcoSmart® technology for reduced energy and water consumption. Includes operational modes for steam, convection, a combination of steam and convection heat, and retherm. Oven is to be constructed of 18 gauge stainless steel interior cavity. Oven includes an attached retractable hand shower spray hose with safety shutoff interlock system and a backflow preventer. PROtouch™ control features include a cool-down function, automatic cleaning function, recipe programming, two power levels, 0-100% humidity levels, auto-reversing fan with five (5) fan speeds, multi-shelf timers, and sleep mode. Oven includes USB port, HACCP data access, and four (4) adjustable stainless steel legs. Each oven is to accommodate up to seven (7) half-size sheet pans or seven (7) full-size hotel pans (GN 1/1), include standard right-hand door hinging, seven (7) non-tilt support rails, and three (3) stainless steel shelves.

FACTORY INSTALLED OPTIONS
☐ Boiler Version
☐ PROpower™ – An accelerated turbo power for an instant boost of heat or quick heat recovery [PATENT PENDING]

Electrical Choices
☐ 208-240V 1ph   ☐ 208-240V 3ph
☐ 380-415V 3ph   ☐ 440-480V 3ph

Door Swing
☐ Right-hand Door Hinging, standard
☐ Recessed Door, optional: increases oven width by 5" (127mm), (NOT AVAILABLE ON VENTLESS HOOD)

☐ Automatic Grease Collection System [U.S. PATENT 8,997,730 B2], includes four (4) 6-piece, self-trussing poultry racks #5014438, interior drip collection pan, and grease collection container with shut off valve

☐ Extended One-year Warranty

Cleaning System Choices
☐ Automatic tablet-based cleaning system, standard
☐ Automatic liquid cleaning system, optional
  Pumps through the system for a deep cleaning, hands free process, includes one (1) removable support tray for liquid cleaner container

☐ CombiHood PLUS™ ventless hood (NOT AVAILABLE ON STACKED COMBINATIONS, UNITS WITH RECESSED DOOR, OR UNITS WITH SMOKING FEATURE)

☐ CombiLatch™ - door interlock with adjustable timer safeguards operators from heat and steam in the oven cavity when opening the door during a cooking cycle

Installation Options (CHOOSE ONLY ONE)
☐ Alto-Shaam Combitherm Factory Authorized Installation Program - AVAILABLE IN THE U.S. AND CANADA ONLY
☐ Installation Start-Up Check - AVAILABLE THROUGH AN ALTO-SHAAM AUTHORIZED SERVICE AGENCY

☐ Seismic Feet Package, optional

Probe Choices
☐ Removable, single-point, quick-connect core temperature probe, standard
☐ Removable, single-point, quick-connect sous vide temperature probe, optional
☐ Hard-wired, multi-point core temperature probe, optional

Security Devices for correctional facility use
☐ Optional base package (not available with recessed door): Includes tamper-proof screw package, excludes temperature probe
☐ Anti-entrapment device, optional
☐ Control panel security cover, optional
☐ Hasp door lock (padlock not included), optional
☐ Removable, single-point, quick-connect core temperature probe, optional

☐ Smoking Feature - including one-step cold smoking (NOT AVAILABLE ON UNITS WITH SECURITY DEVICES)

☐ Stacking Hardware

ALTO-SHAAM® CT PROformance™

COMBITHERM®
CTP6-10E
ELECTRIC BOILER-FREE

A= UNTREATED WATER
B= TREATED WATER
C= ELECTRICAL
D= WATER DRAIN
E= OPTIONAL ELECTRICAL

c(UL)us LISTED — COOKING APPLIANCE 584m
(UL) CLASSIFIED EPH — ANSI/NSF 4
CE
EAC
IP X5
ecosmart®

DIMENSIONS: H x W x D

EXTERIOR:
34-1/2" x 35-11/16" x 41-7/16" (876mm x 906mm x 1053mm)

EXTERIOR WITH RECESSED DOOR:
34-1/2" x 40-11/16" x 41-7/16" (876mm x 1033mm x 1053mm)

INTERIOR:
20-1/2" x 16-1/4" x 28-1/16" (520mm x 411mm x 712mm)

WATER REQUIREMENTS

TWO (2) COLD WATER INLETS - DRINKING QUALITY
ONE (1) TREATED WATER INLET: 3/4" NPT*
ONE (1) UNTREATED WATER INLET: 3/4" NPT*
* Can manifold off of one 3/4" line
LINE PRESSURE: 30 psi minimum dynamic and 90 psi maximum static (200 to 600 kPa)
WATER DRAIN: 1-1/2" (40mm) CONNECTION WITH A VERTICAL VENT TO EXTEND ABOVE THE EXHAUST VENT. MATERIALS MUST WITHSTAND TEMPERATURES UP TO 200°F (93°C).

CLEARANCE REQUIREMENTS

LEFT:	0" (0mm)	18" (457mm) RECOMMENDED SERVICE ACCESS
RIGHT:	0" (0mm) NON-COMBUSTIBLE SURFACES	2" (51mm) DOOR SWING OR COMBUSTIBLE SURFACES
TOP:	20" (508mm) FOR AIR MOVEMENT	
BACK:	4" (102mm) / 4-5/16" (109mm) OPTIONAL PLUMBING KIT	**BOTTOM:** 5-1/8" (130mm) FOR LEGS, AIR INTAKE

INSTALLATION REQUIREMENTS

- Oven must be installed level.
- Hood installation is required.
- Water supply shut-off valve and back-flow preventer when required by local code.

WATER QUALITY STANDARDS

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of "water treatment" provided that would meet compliance requirements with the published water quality standards shown below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and void the original equipment manufacturer's warranty. Alto-Shaam recommends using OptiPure® [www.optipurewater.com] products to properly treat your water.

Contaminant	Inlet Water Requirements
Free Chlorine	Less than 0.1 ppm (mg/L)
Hardness	30-70 ppm
Chloride	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	50-125 ppm

ELECTRICAL - CTP6-10E (NO CORD, NO PLUG, DEDICATED CIRCUIT REQUIRED)

					ECO STANDARD			**PROpower™ OPTION			WITH COMBISMOKER® OPTION					
											ECO STANDARD			**PROpower™ OPTION		
VOLTAGE	PH	HZ	AWG	CONNECTION	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER	AMPS	kW	BREAKER
208 – 240	1*	50/60	6	L1, L2/N, G	37.9 – 43.8	7.9 – 10.5	40 – 50	44.2 – 51.3	9.2 – 12.3	45 – 60	40.4 – 46.6	8.4 – 11.2	40 – 50	46.7 – 54.1	9.7 – 13	50 – 60
208 – 240	3	50/60	8	L1, L2, L3, G	21.9 – 25.3	7.9 – 10.5	25 – 30	28.4 – 32.6	9.2 – 12.3	30 – 35	24.4 – 28.1	8.4 – 11.2	25 – 30	30.9 – 35.5	9.8 – 13	35 – 40
380 – 415	3	50/60	8	L1, L2, L3, N, G	13.4 – 14.6	9 – 10.5	16	20.3 – 22.1	10.3 – 12.3	32	16.1 – 17.5	9.6 – 11.2	16 – 32	22.9 – 25	10.9 – 13	32
440 – 480	3*	50/60	10 – 8	L1, L2, L3, G	11.6 – 12.6	9.1 – 10.5	15	15 – 16.7	10.4 – 12.3	15 – 20	12.9 – 14.1	9.6 – 11.2	15	16.3 – 18.2	11 – 13	20

*ELECTRICAL SERVICE CHARGE APPLIES   **NO-COST OPTION ON ELECTRIC MODELS

WEIGHT

NET	524 lbs EST	238 kg
SHIP	608 lbs*	276 kg*

PAN CAPACITY

		STANDARD MODEL	WITH COMBISMOKER® OPTION
FULL–SIZE:	20" x 12" x 2-1/2"	Seven (7)	Six (6)
GN 1/1:	530 x 325 x 65mm	Seven (7)	Six (6)
**HALF–SIZE SHEET:	18" x 13" x 1"	Seven (7)	Seven (7)

SHIP DIMENSIONS

(L x W x H) 58" x 45" x 51"*
(1473mm x 1143mm x 1295mm)*

*DOMESTIC GROUND SHIPPING INFORMATION. CONTACT FACTORY FOR EXPORT WEIGHT AND DIMENSIONS.

PRODUCT CAPACITY

PRODUCT MAXIMUM	72 lb (33 kg)
VOLUME MAXIMUM	45 quarts (57 liters)

**ON WIRE SHELVES ONLY. ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

EVERPURE

EV9797-22

Kleensteam II Twin System

Everpure's second generation of total water treatment system for steam applications

Kleensteam II Twin System: EV9797-22

7CB5 Replacement Cartridge: EV9618-11

SS-10 Cartridge: EV9799-02

BENEFITS

A total system delivering high quality filtered water with scale inhibition and deliming capabilities

New dual cartridge design provides enhanced performance for low or high flow capacity steamers

Fine filters incoming water to improve the performance, maximize energy efficiency and increase the life of steam equipment

Reduces chlorine-induced corrosion

System is simple to install, operate and maintain

Easy deliming with Everpure's ScaleKleen, which is fed directly into the boiler through the SR-X bowl without use of hazardous chemicals or special piping

Long lasting SS-10 cartridge is more effective in higher alkalinty/hardness/TDS/temperature installations.

Sophisticated Hydroblend compound prevents limescale formation in high temperature steam applications

INSTALLATION TIPS

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

Use minimum 1/2" inlet water line (3/4" preferred)

Connect the system to the boiler feed water line only! Do not connect to the condenser water line!

Install vertically with cartridges hanging down

Allow 2-1/2" clearance below the cartridge for easy cartridge replacement

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

OPERATION TIPS

Change 7CB5 cartridge on a regular 6 month preventative maintenance program, when capacity is reached or when pressure falls below 10 psi

Change SS-10 cartridge before Hydroblend™ compound is completely used up

Service flow rate must not exceed 2.5 gpm for single cartridge systems or 5.0 for dual cartridge systems

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

Use for periodic deliming as needed by installing the dip tube assembly in place of the SS-10 and dissolving Scale Kleen in SR-X housing. Full deliming instructions are provided with the system

APPLICATION/SIZING

For commercial steam applications

For use with foodservice steamer and combi-oven applications

The Kleensteam II Twin System is shipped with two 7CB5 cartridges and no filter head plug

Kleensteam II Twin System

Overall Dimensions:
25.5"H x 20.5"W x 7"D

Inlet connection: 3/4" FNPT

Outlet connection: 3/4" FNPT

Service Flow Rate:
Maximum 5.0 gpm (18.9 Lpm) - twin
cartridges

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

Maximum water temperature at inlet:
100°F (38°C)

Alkalinity range:
2 to 12 grains per gallon

No electrical connection required
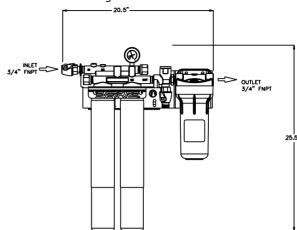
Shipping Weight: 28 lbs.

Operating Weight: 35 lbs.

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

ScaleStick is NSF Certified under NSF/ANSI
Standard 42 for materials

KleenSteam II - Twin Cartridge

W A R R A N T Y

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

Water Connector

Applications:

- Utility distribution systems
- Steam kettles
- Steamtables
- Combi-ovens

Product Information

Dormont Hi-PSI® Flex connectors provide long, trouble-free service life and permit quick, safe connection of hot and cold water service lines and steam lines to all types of moveable/castered and stationary foodservice equipment. Antimicrobial Coating

Diameter: ½", ¾" 1"
Length: 24", 26", 48" 60", 72"
Options: 2-Way Shut-Off Water QD can also be purchased for these connectors

DELFIELD®

F2900CP

Self-Contained Low-Profile Refrigerated Equipment Stands

F2900CP

Models

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

F2962CP

Standard Features

- Top is heavy duty stainless steel, with full perimeter marine edge
- Standard stainless steel ends
- Exterior drawer fronts are stainless steel
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam insulation throughout unit
- Snap-in drawer gaskets for easy removal
- Mounted on casters
- 8' cord and plug supplied
- Base interior cabinet is cooled with mullion style coated blower coil(s) mounted between each door/drawer section for even air and temperature control
- Interior refrigerated base cabinet section to maintain 36° to 40° meeting NSF7
- Digital thermometer
- Wall-mounted bracket to prevent tipping
- Full Extension Plus Drawer system is a complete drawer system. Drawer system is sized to hold 12" x 20" x 4" deep hotel pans (by others). The drawer system is all stainless steel construction for maximum durability
- When ordering, specify make, model and depth of cooking equipment sitting on the equipment stand
- Height of surface for setting equipment is 25.50"
- Environmentally friendly R290 refrigerant
- Three year parts and labor warranty and an additional two year compressor parts warranty.

Options & Accessories

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

Specifications

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

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

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

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

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

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

Refrigeration system uses R290 refrigerant, and maintains 36˚F (2˚C) to 40˚F (4˚C) interior cabinet temperature at 100˚F (38˚C) ambient room temperature. Interior cabinet is cooled with mullion style blower coils (coated) mounted between each door/drawer section for even air and temperature control.

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

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

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

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

R290

WELBILT®

F2936CP

F2952CP

F2956CP

F2936CP END

F2960CP

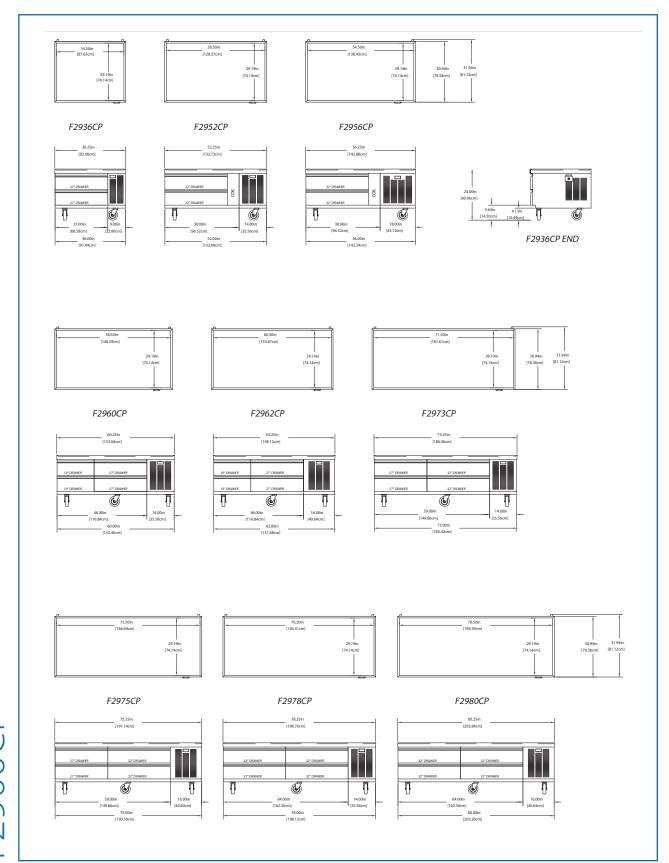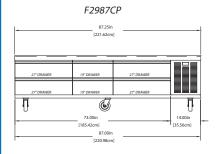F2962CP

F2973CP

F2975CP

F2978CP

F2980CP

F2900CP

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

DELFIELD®

85.50in
[217.17cm]

29.19in
[74.14cm]

94.50in
[240.03cm]

29.19in
[74.14cm]

F2987CP

F2996CP

87.25in
[221.62cm]

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

73.00in
[185.42cm]

14.00in
[35.56cm]

87.00in
[220.98cm]

96.25in
[244.48cm]

27" DRAWER	27" DRAWER	27" DRAWER
27" DRAWER	27" DRAWER	27" DRAWER

81.00in
[205.74cm]

15.00in
[38.10cm]

96.00in
[243.84cm]

97.50in
[247.65cm]

29.19in
[74.14cm]

30.94in
[78.58cm]

31.94in
[81.12cm]

108.50in
[275.59cm]

29.19in
[74.14cm]

30.94in
[78.58cm]

31.94in
[81.12cm]

F2999CP

F29110CP

99.25in
[252.10cm]

27" DRAWER	27" DRAWER	27" DRAWER
27" DRAWER	27" DRAWER	27" DRAWER

81.00in
[205.74cm]

18.00in
[45.72cm]

99.00in
[251.46cm]

110.25in
[280.04cm]

32" DRAWER	32" DRAWER	32" DRAWER
32" DRAWER	32" DRAWER	32" DRAWER

96.00in
[243.84cm]

14.00in
[35.56cm]

110.00in
[279.40cm]

S/S

END
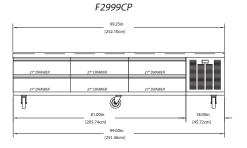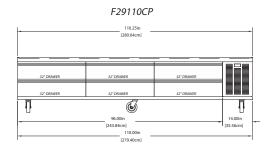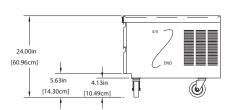
24.00in
[60.96cm]

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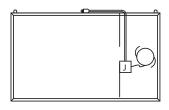
4.13in
[10.49cm]

TYPICAL END

Warning

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

WELBILT®
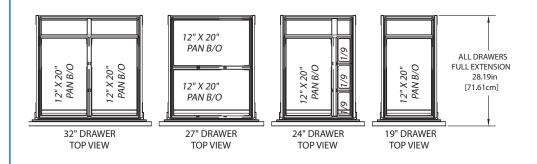
Mechanical Data

SELF CONTAINED

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

Drawer Details

| 12" X 20" PAN B/O | 12" X 20" PAN B/O |
32" DRAWER TOP VIEW

12" X 20" PAN B/O / 12" X 20" PAN B/O
27" DRAWER TOP VIEW

12" X 20" PAN B/O / 1/9 1/9 1/9 1/9
24" DRAWER TOP VIEW

12" X 20" PAN B/O
19" DRAWER TOP VIEW

ALL DRAWERS FULL EXTENSION 28.19in [71.61cm]

F2900CP

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

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

F2900CP

ALTO-SHAAM®

750-S SERIES
LOW TEMPERATURE
HOT FOOD HOLDING CABINETS

ecosmart®

• HALO HEAT…a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

• Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.

• Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.

• Stainless steel interior resists corrosion.

• Available in reach-in or pass-through design.

• Casters provide easy mobility.

• Can be stacked with an identical unit or cook/hold oven to save space.

• Antimicrobial handle retards the growth of illness-causing pathogens.

• Digital control senses temperature drops faster, providing quick heat recovery time.

• Door venting holds crispy food better.

Short Form Spec

Alto-Shaam single compartment 750-S hot food holding cabinet is constructed with a stainless steel exterior and stainless steel door with magnetic latch. The Simple control consists of an on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display button, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, three (3) chrome plated wire shelves, and one (1) set of 2-1/2" (64mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **MODEL 750-S** Hot food holding cabinet

DELUXE CONTROL OPTION

☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

☐ Deluxe control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.

☐ Deluxe control with internal temperature probe.

ANSI/NSF 4

c(UL)us
LISTED
COOKING APPLIANCE
584m

CE

TÜV NORD
Type Tested

IP X3

EAC

N11942

FACTORY-INSTALLED OPTIONS

• Electrical Choices
  ☐ 120V
  ☐ 208-240V
  ☐ 230V

• Cabinet Choices
  ☐ Reach-In, standard
  ☐ Pass-Through, optional

• Door Choices
  ☐ Solid Door, standard
  ☐ Window Door, optional

• Door Swing Choices
  ☐ Right-hand swing, standard
  ☐ Left-hand swing, optional

  Note: Pass-through cabinets cannot have all doors hinged on the same side.

ADDITIONAL FEATURES

• Stackable design

  Stackable with 750 or 767 Series single compartment ovens and holding cabinets, XL-300 Xcelerate® or CTX4-10 Combitherm®. Order appropriate stacking hardware.
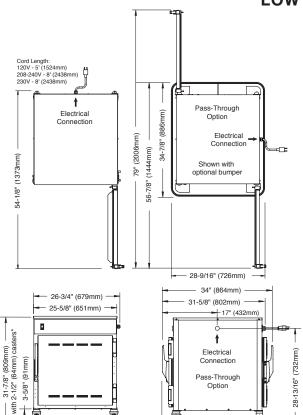
HALO HEAT®

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
PHONE: 262.251.3800   800.558.8744 U.S.A./CANADA   FAX: 262.251.7067   800.329.8744 U.S.A. ONLY
www.alto-shaam.com

Cord Length:
120V - 5' (1524mm)
208-240V - 8' (2438mm)
230V - 8' (2438mm)

Electrical Connection

Pass-Through Option

Electrical Connection

Shown with optional bumper

54-1/8" (1373mm)

79" (2006mm)

56-7/8" (1444mm)

34-7/8" (886mm)

28-9/16" (726mm)

26-3/4" (679mm)
25-5/8" (651mm)

34" (864mm)
31-5/8" (802mm)
17" (432mm)

Electrical Connection

Pass-Through Option

31-7/8" (809mm) with 2-1/2" (64mm) casters*
3-5/8" (91mm)

28-13/16" (732mm)

23-5/8" (600mm)
26-5/8" (676mm)

24-1/8" (612mm)
31-3/8" (797mm)

*33-3/8" (848mm) - with optional 3-1/2" (89mm) casters
*35-1/4" (894mm) - with optional 5" (127mm) casters
*33-3/4" (857mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D

EXTERIOR:
31-7/8" x 26-5/8" x 31-3/8" (809mm x 676mm x 797mm)

PASS-THROUGH:
31-7/8" x 26-3/4" x 33-13/16" (809mm x 679mm x 858mm)

INTERIOR:
20" x 21-15/16" x 26-1/2" (507mm x 556mm x 673mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		CORD & PLUG
120	1	60	9.0	1.1		NEMA 5-15P, 15A-125V PLUG
208	1	60	3.9	.81		NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)
240	1	60	4.5	1.1		
230	1	50/60	4.3	1.0		PLUGS RATED 250V
						CEE 7/7 CH2-16P BS 1363 AS/NZS 3112

PRODUCT\PAN CAPACITY

120 lbs (54 kg) MAXIMUM
VOLUME MAXIMUM: 100 QUARTS (95 LITERS)

FULL-SIZE PANS:		GASTRONORM 1/1:
Ten (10)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm
Six (6)	20" x 12" x 4"	530mm x 325mm x 100mm
Four (4)	20" x 12" x 6"	530mm x 325mm x 150mm

FULL-SIZE SHEET PANS (ON WIRE SHELVES ONLY):
Up to Six (6)   18" x 26" x 1" – *WITH ADDITIONAL WIRE SHELVES*

CLEARANCE REQUIREMENTS

REAR	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)

WEIGHT

NET: 157 lb (71 kg)   **SHIP:** (EST.) 228 lb (103 kg)

CARTON DIMENSIONS: (L X W X H)
35" x 35" x 41" (889mm x 889mm x 1041mm)

INSTALLATION REQUIREMENTS

— Appliance must be installed level.
— The appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
— Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector.

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	
(NOT AVAILABLE WITH 2-1/2" CASTERS)	5010371
☐ Handle, Push/Pull	55662
Carving Holder	
☐ Prime Rib	HL-2635
☐ Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
☐ 5" (127mm)	5004862
☐ 3-1/2" (89mm)	5008017
☐ Door Lock with Key	LK-22567
☐ Drip Pan, with Drain, 1-11/16" (43mm) deep	14831
☐ Drip Pan, without Drain, 1-5/8" (41mm) deep	1014684
☐ Drip Tray - External	5010391

☐ Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
☐ Pan Grid, Wire - 18" x 26" PAN INSERT	PN-2115
☐ Security Panel with Lock	5013936
Shelves	
☐ Chrome Wire, REACH-IN	SH-2105
☐ Chrome Wire, PASS-THROUGH	SH-2327
☐ Stainless Steel, Flat Wire, REACH-IN	SH-2324
☐ Stainless Steel, Rib Rack	SH-2743
Stacking Hardware	
☐ Over or under TH, SK, S-Series	5004864
☐ Under XL-300 Xcelerate®	5019677
☐ Under XL-400 Xcelerate®	5019678
☐ Under CTX4-10 Combitherm®	5019679

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

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

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

GRSB-24-I

Standard features

- Uniform heat distribution with hardcoated aluminum surface

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

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

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

- Thermostatically-controlled heated base

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

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

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

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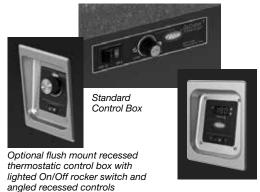
Options (available at time of purchase only)

Designer Colors for Flush Mount Control Bezel Box – Stainless Steel is standard – Non-standard colors are non-returnable

☐ Warm Red   ☐ Black   ☐ Gray Granite   ☐ White Granite
☐ Navy Blue   ☐ Hunter Green   ☐ Antique Copper

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

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

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

Standard Control Box

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

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

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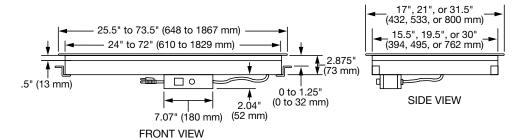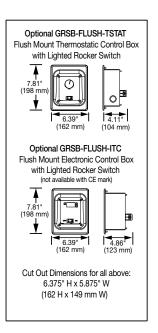For operation, location and safety information, please refer to the Installation & Operating Manual.

MADE IN THE USA

Glo-Ray® Recessed Built-In Heated Shelves

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

GRSB Models Shown with Standard Control Box

25.5" to 73.5" (648 to 1867 mm)
24" to 72" (610 to 1829 mm)
2.875" (73 mm)
.5" (13 mm)
7.07" (180 mm)
2.04" (52 mm)
0 to 1.25" (0 to 32 mm)

FRONT VIEW

17", 21", or 31.5" (432, 533, or 800 mm)
15.5", 19.5", or 30" (394, 495, or 762 mm)

SIDE VIEW

Optional GRSB-FLUSH-TSTAT
Flush Mount Thermostatic Control Box with Lighted Rocker Switch
7.81" (198 mm)
6.39" (162 mm)
4.11" (104 mm)

Optional GRSB-FLUSH-ITC
Flush Mount Electronic Control Box with Lighted Rocker Switch
(not available with CE mark)
7.81" (198 mm)
6.39" (162 mm)
4.86" (123 mm)

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

GRSB Built-In Countertop Cut-Out Dimensions

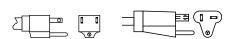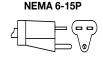| Model	Minimum Width	Maximum Width	Minimum Depth	Maximum Depth
GRSB-24-F	24.5" (622 mm)	24.75" (629 mm)	16" (406 mm)	16.25" (413 mm)
GRSB-24-I	24.5" (622 mm)	24.75" (629 mm)	20" (508 mm)	20.25" (514 mm)
GRSB-24-O	24.5" (622 mm)	24.75" (629 mm)	30.5" (775 mm)	30.75" (781 mm)
GRSB-30-F	30.5" (775 mm)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

CORD LOCATION

Cord is attached to Control Box.

PLUG CONFIGURATIONS

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

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Form No. GRSB Spec Sheet   Page 2 of 5   April 2019

SPECIFICATIONS
Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for International models

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

* Shipping weight includes packaging.

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

Glo-Ray® Recessed Built-In Heated Shelves

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

SPECIFICATIONS
Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for International models

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

* Shipping weight includes packaging.

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Glo-Ray® Recessed Built-In Heated Shelves

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

SPECIFICATIONS
Built-In Rectangular Heated Shelves with Recessed Top

The shaded areas contain electrical information for International models

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

* Shipping weight includes packaging.

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

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

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

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

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

⊘ **Quick**Switch

Hot/Cold/Freeze Drop-Ins

Project: _____

Item: _____

Quantity: _____

Date: _____

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

DI-QSCHP-4

UL   c UL   CLASSIFIED EPH

ANSI/NSF169

U.L. Sanitation Classified to NSF Standards

■ **Switch from hot to cold in a matter of minutes!**

■ **Individual well flexibility**

■ **Fully insulated, for use in any counter**

■ **Fast, easy installation**

■ **Labor saving easy to clean design**

■ **Hot well wet or dry operation**

Standard Features

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

Optional Features (specify)

❑ Hugged edge (H)
❑ Slim line configuration
❑ Other voltage, phase, cycle
   (specify_____)
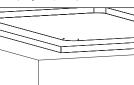
Number of Pans

❑ 1 Pan
❑ 2 Pan
❑ 3 Pan
❑ 4 Pan
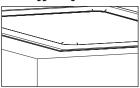
Voltage

❑ 120V
❑ 120/208V
❑ 120/2408V

❑ **90˚ 1/2" Turn Down**

❑ **5˚ Hugged Edge**

_____
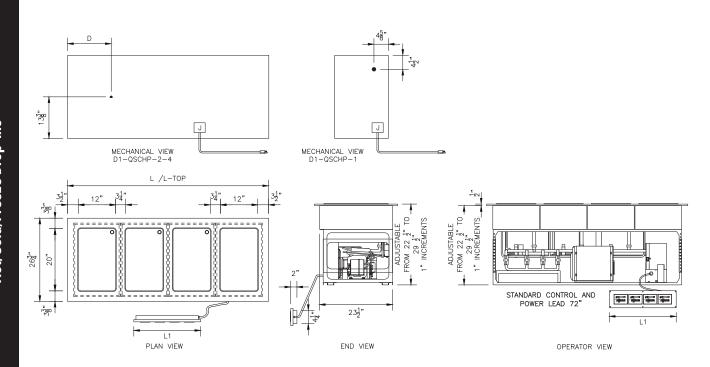
Signature Required for Approval

Approvals:

Changing _how food is served._

LTI, Inc.
1947 Bill Casey Parkway
Jonesboro, GA 30236
(888) 584-2722
lowtempind.com

MECHANICAL VIEW
D1-QSCHP-2-4

MECHANICAL VIEW
D1-QSCHP-1

PLAN VIEW

END VIEW

STANDARD CONTROL AND
POWER LEAD 72"

OPERATOR VIEW

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

General Specifications

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

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

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

Note: To ensure proper operation, adequate airflow must be provided.

Approval/Submittal (signature required)

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

Signature

Date

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

(888) 584-2722
lowtempind.com

Changing how food is served.

DTV15 DRAIN TEMPERING KIT

DESIGN FEATURES

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

TYPICAL USES

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

APPLICATIONS

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

OPERATION

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

SAMPLE CALCULATION

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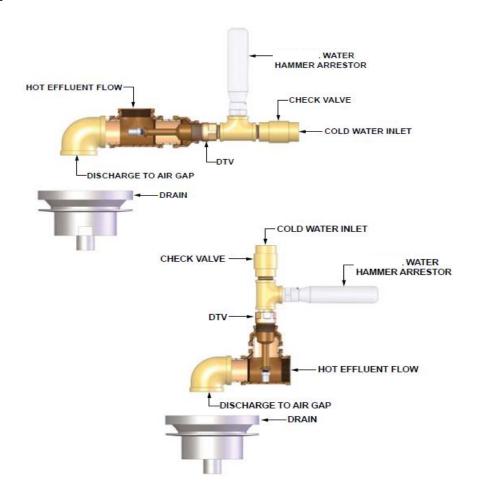
1) Flow capacity through cold water port of 1" DTV with Cv=4.0
   CW gpm = Cv x sqrt pressure drop
   Assume 50 psig cold water pressure, drain pressure – psig
   CW gpm = 4 x sqrt (50) = 28.3 gpm
   Assume for this example:
   Cold water temp = 60°F (CT)
   Hot effluent temp = 212°F (HT)
   Max. allowable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

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

Parts and typical installation:

WATER HAMMER ARRESTOR

HOT EFFLUENT FLOW

CHECK VALVE

COLD WATER INLET

DTV

DISCHARGE TO AIR GAP

DRAIN

COLD WATER INLET

CHECK VALVE

WATER HAMMER ARRESTOR

DTV

HOT EFFLUENT FLOW

DISCHARGE TO AIR GAP

DRAIN

DTV15 Drain Tempering kit includes the following parts:

- 1 ½" brass tee.

- Custom brass bushing.

- Drain tempering valve with ¾" inlet.

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

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

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

800-733-7392

Rev. 6/2019

Made in the USA

English Mfg. Inc.

ADJUSTAGUARD® ADJUSTABLE

"It's not what you see...it's what you don't see"

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

STANDARD SPECIFICATIONS:

Posts

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

Unit

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

OPTIONS AND ACCESSORIES:

Tube Size

☐ 1 1/2" Diameter
☐ 2" Diameter
☐ 1 1/2" Square
☐ 2" Square
☐ Other _____

Metal Finish

☐ Mirror Polished #8
☐ Powder Coat Color
   RAL# _____
☐ Other _____

Glass Options

☐ Frosted
☐ Frosted logo
☐ Acrylic

Accessories

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

Mounting Options

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

Shown with end panels
to meet NSF standards

22"
13"
15"

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

NSF

DELFIELD®

N8100BP

Drop-In Self-Contained Mechanically Cooled Cold Pans

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

- **N8118BP**   18" mechanically cooled cold pan
- N8130BP   30" mechanically cooled cold pan
- N8143BP   43" mechanically cooled cold pan
- N8156BP   56" mechanically cooled cold pan
- N8169BP   69" mechanically cooled cold pan
- N8181BP   81" mechanically cooled cold pan

N8156BP

Standard Features

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

Options & Accessories

- Custom sizes and styles
- Single or double service flip-up sneezeguards
- Relocate compressor
- 220V/50 cycle electrical available in 404a custom sku# version
- Remote toggle switch assembly (shipped loose) (AS000-473-003W)
- * Inclusion of this option will alter the electrical specifications of the unit

Specifications

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

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

Condensing unit is suspended below the cold pan on a 16-gauge steel frame and uses R290 refrigerant. Electronic temperature control. Unit has an 8' (2.4m) cord and NEMA 5-15P plug.

A stainless steel louver is provided for field installation; cutout dimension is 12" x 23.5" (30cm x 60cm).
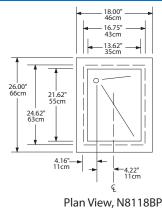
R290

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

Phone: 800-733-8948 or 989-773-7981
Fax: 800-669-0619

www.delfield.com
7112 01/19
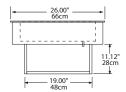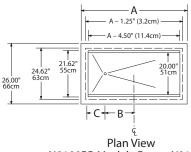
WELBILT®

Plan View, N8118BP

Drain Location If Facing Service Side:
• N8118BP - back
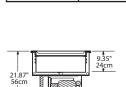• All Other N8100BP Models - left
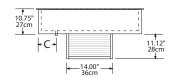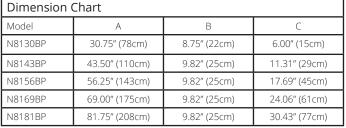

Elevation View, N8118BP

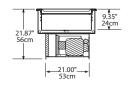Right End View, N8118BP

Plan View
N8100BP Models *Except N8118BP*

Dimension Chart

Model	A	B	C
N8130BP	30.75" (78cm)	8.75" (22cm)	6.00" (15cm)
N8143BP	43.50" (110cm)	9.82" (25cm)	11.31" (29cm)
N8156BP	56.25" (143cm)	9.82" (25cm)	17.69" (45cm)
N8169BP	69.00" (175cm)	9.82" (25cm)	24.06" (61cm)
N8181BP	81.75" (208cm)	9.82" (25cm)	30.43" (77cm)

Elevation View
N8100BP Models *Except N8118BP*

Right End View
N8130BP, N8143BP, N8156BP

Right End View
N8169BP & N8181BP

Specifications

Model	Counter Cutout Dimensions	12"x20" Pan Capacity	V/Hz/Ph	Amps	H.P.	Nema Plug	BTU Load	System Capacity	Ship Weight
N8118BP	17.00" X 25.00" (43cm X 64cm)	1	115/60/1	2	1/6	5-15P	230	675	103lbs/46kg
N8130BP	29.75" x 25.00" (76cm x 64cm)	2	115/60/1	2	1/6	5-15P	346	741	161lbs/72kg
N8143BP	42.50" X 25.00" (108cm x 64cm)	3	115/60/1	3.1	2/7	5-15P	661	1143	184lbs/83kg
N8156BP	55.25" x 25.00" (140cm x 64cm)	4	115/60/1	3.1	2/7	5-15P	877	1255	233lbs/105kg
N8169BP	68.00" X 25.00" (173cm x 64cm)	5	115/60/1	3.1	2/7	5-15P	1092	1346	243lbs/109kg
N8181BP	80.75" x 25.00" (205cm x 64cm)	6	115/60/1	4.6	1/3	5-15P	1631	1831	260lbs/117kg

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

WELBILT®

Panasonic

SR-GA421FH
46-CUP (COOKED RICE) COMMERCIAL AUTOMATIC RICE + GRAIN COOKER

FOOD SERVICE EQUIPMENT

www.panasonic.com/CMO

PERFECT FOR
- Casual Dining
- Quick Serve
- K–12 Schools and Universities
- Commercial Restaurant Use
- Large Public Venues

PERFORMANCE
- Up to 94-3 oz. portions (approx.)
- Easy, push-button operation
- Large rice + grain capacity
- Double safety thermal fuse built in
- Non-stick inner pan
- 5-hour Keep Warm mode
- 120V AC, 60Hz, 1550W

ADDITIONAL FEATURES
- All grains capability: rice, quinoa, wheat berries, faro and more
- Removable pan for quick, easy cleanup
- Sturdy handles for easy transport
- Multi-language instructions: English, Spanish, Chinese, Korean and Vietnamese
- Includes measuring cup
- UL and NSF for safety commercial certification
- White exterior

LARGE CAPACITY COOKING, AUTOMATICALLY
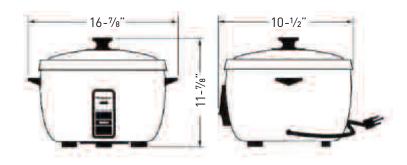
Reliable, high-quality commercial rice and grain cooker prepares up to 23-6 oz. cups (7.6 lbs.) of cooked rice with the touch of a button. Yields up to 94-3 oz. portions in approx. 30 minutes. Includes non-stick inner pan.

DOUBLE SAFETY FUSE

A built-in double thermal fuse ensures safety and precision control to keep cooked rice fresh and warm for up to 5 hours, virtually eliminating burning or overcooking, while protecting the cooker from possible rise in temperature.

EASY TO CLEAN REMOVABLE PAN LINER

The included non-stick Teflon pan liner lifts out easy from the rice cooker to make washing and rinsing a breeze.

MAINTENANCE
- 1 Year Parts/Labor

SPECIFICATIONS	SR-GA421FH
Power Source:	120V AC, 60Hz
Power Consumption	1550W
Capacity	Raw Rice: 7.6 lbs. (23 - 6 oz. cups) Servings: 94 - 3 oz. Portions
Keep Warm	5 hours
Unit Dimensions (h x w x d)	11-⁷⁄₈" x 16-⁷⁄₈" x 10-¹⁄₂"
Unit Net Weight	12 lbs.
Exterior Color	White
Shipping Weight	14 lbs.

16-⁷⁄₈"   10-¹⁄₂"

11-⁷⁄₈"

Panasonic Commercial Food Service
Division of Panasonic Corporation of North America
2 Riverfront Plaza | Newark, NJ 07102
(201) 348-7000
www.panasonic.com/cmo

ZGUARD®FOOD SHIELDS

BSI

☞ GENERAL INFORMATION

Project Name: _____

Item: _____

Quantity: _____

Model: ZG9600

Length: _____

☞ STANDARD NSF LISTED FINISH OPTIONS

☐ Brushed Aluminum ☐ Chrome

☐ Gloss Black ☐ Wrinkle Black
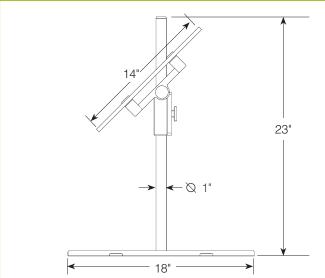
☐ Smoked Copper ☐ Polished Brass Finish

☐ Other _____

☞ GLASS OPTIONS

☐ 1" Radius Corner (standard)

☐ Square Corners

☐ 1/4" Tempered Glass (not for shelves)
Overall Max 47"

☐ 3/8" Tempered Glass (for shelf or span more than 54")
Overall Max 47"

For overall dimension greater than 47" please call the BSI Factory.

ZG9600
Portable Market Guard

Shown without end panels.

14"

23"

⌀ 1"

18"

To meet NSF guidelines, end panels are included on all BSI quotations unless specifically excluded. (See End Panel Page for More Details.)

* Approval Drawings Required

NSF COMPONENT Fully Adjustable

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

Model No.
B-0221

Item No.

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

ADA Compliant

This Space for Architect/Engineer Approval

Job Name_____ Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

12 7/16"
[315mm]

12"
[305mm]

062X
12" Swing Nozzle w/
Stream Regulator
Outlet

Swivel Joint

5 1/8"
[130mm]

9 15/16"
[252mm]

7 3/16"
[183mm]

Mounting Surface

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

Eterna Cartridges
& Lever Handles
w/ Color Coded
Indexes

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

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

Product Compliance:

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

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

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

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)

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

VOLLRATH®
Outperform every day.™

Project:

Item Number:

Quantity:

REFRIGERATED DISPLAY CASES

Drop-in Case

Curved Case

Self-Serve Curved Case

Cubed Case

ITEMS

Item No.	Model No.	Description
40842	RDE7136	Drop-in Case, 36"
40843	RDE7148	Drop-in Case, 48"
40844	RDE7160	Drop-in Case, 60"
40852	RDE8136	Countertop Curved Case, 36"
40853	RDE8148	Countertop Curved Case, 48"
40854	RDE8160	Countertop Curved Case, 60"
40862	RDE8236	Countertop Cubed Case, 36"
40863	RDE8248	Countertop Cubed Case, 48"
40864	RDE8260	Countertop Cubed Case, 60"
40880	RDE8336	Self-Serve Curved Case, 36"
40881	RDE8348	Self-Serve Curved Case, 48"
40882	RDE8360	Self-Serve Curved Case, 60"
40886	RDE8436	Self-Serve Cubed Case, 36"
40887	RDE8448	Self-Serve Cubed Case, 48"
40889	RDE8460	Self-Serve Cubed Case, 60"

DESCRIPTION

Vollrath's self-contained Refrigerated Display Cases keep chilled food refrigerated while it is displayed for sale. Drop-in cases have sliding operator-side doors for easy access for selling, refilling, changing displays and end-of-day cleaning. Countertop cases are available with customer and operator-side access or operator-side-only access. Display cases are not intended for overnight storage of perishable food.

CLEARANCE AND VENTILATION REQUIREMENTS

- Drop-in cases require a minimum of 4" (10.2 cm) of non-combustible countertop to support the unit and a minimum of 6" (15.2 cm) clearance on all sides of the drop-in for proper air circulation.
- Countertop cases require a minimum of 4" (10.2 cm) between the equipment and any surrounding walls. Surrounding walls must be made of non-combustible materials.
- Drop-in case requires a minimum of 80 square inches for fresh air intake and a minimum of 80 square inches for exhaust. See back page for details.

Agency Listings

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

FEATURES

- Inside lighting strips located both at the top of the case and underneath the upper shelf create optimum food display throughout cabinet
- Self-contained refrigeration system
- Dual fans circulate air throughout the case to ensure even temperature control
- Case defrost mode
- Countertop cases with only operator-side access have a glass heater feature. Not available on drop-in cases or cases with customer-side (self serve) access.
- Double-glazed front glass gives added strength and insulation
- Drop-in and curved cases have two shelves. The cubed case has 3 shelves
- Lift-and-remove rear sliding doors for easy display changes and end of day cleaning
- Drop-in cases can also be used as freestanding countertop units
- 32° - 68°F (0° - 20°C) temperature range
- 6 ft. (1.8 m) cord
- Note: these items must ship by truck

WARRANTY

All models shown come with Vollrath's standard warranty against defects in materials and workmanship. Three years on the compressor. For full warranty details, please refer to www.Vollrath.com.

Approvals	Date

The Vollrath Company, L.L.C.

www.vollrath.com
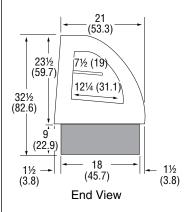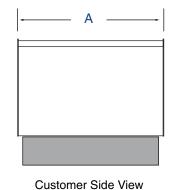
REFRIGERATED DISPLAY CASES

DIMENSIONS (Shown in inches (cm))

Drop-in Display Cases

21 (53.3)
23½ (59.7)
7½ (19)
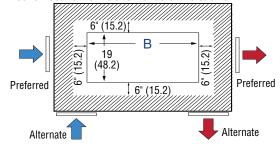12¼ (31.1)
32½ (82.6)
9 (22.9)
1½ (3.8)
18 (45.7)
1½ (3.8)

End View

A

Customer Side View

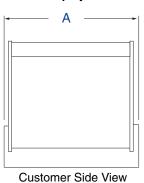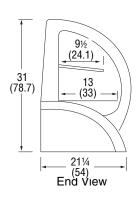### Drop-in Venting Requirements
Customer supplied louvers must be installed in surrounding cabinet to ensure adequate ventilation. One intake and one discharge louver are required. Preferred louver location is the short ends of the cabinet.
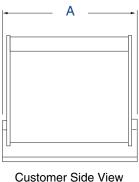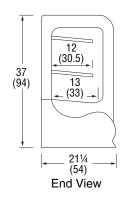

6" (15.2)
B
19 (48.2)
6" (15.2)
6" (15.2)
6" (15.2)
Preferred
Preferred
Alternate
Alternate

Cutout, Clearance and Venting

Curved Display Cases

A
31 (78.7)
9½ (24.1)
13 (33)
21¼ (54)

Customer Side View
End View

Cubed Display Cases

A
37 (94)
12 (30.5)
13 (33)
21¼ (54)

Customer Side View
End View

Receptacle
120V

G
W

NEMA 5-15R
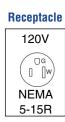
SPECIFICATIONS

Item No.	Description	(A) Width	(B) Cutout Width	Volts	Amps	HP	Hz	Weight lb (kg)	Plug	Item No.	Description	(A) Width	Volts	Amps	HP	Hz	Weight lb (kg)	Plug
40842		36 (91.4)	34 (86.3)		3.4	⅕		210 (95.3)		40880		35⅜ (89.9)		4.2	¼		190 (86.2)	
40843	Drop-in	48 (121.9)	45 (114.3)	120	4.2	¼	60	250 (113.4)	NEMA 5-15P	40881	Self-Serve Curved	47¼ (120)	120	7.4	⅓	60	235 (106.6)	NEMA 5-15P
40844		60 (152)	58 (147.3)		4.4			274 (124.3)		40882		59 (149.9)		8.1			271 (122.9)	
40852		35⁷⁄₁₆ (90)	–		3.6	⅕		190 (86.2)		40886		35⅜ (89.9)		4.3	¼		230 (104.3)	
40853	Countertop Curved	47¼ (120)	–	120	4.6	¼	60	235 (106.6)	NEMA 5-15P	40887	Self-Serve Cubed	47¼ (120)	120	7.6	⅓	60	281 (127.5)	NEMA 5-15P
40854		59 (149.9)			4.9			271 (122.9)		40889		59 (149.9)		8.2			322 (146)	
40862		35⅜ (89.9)	–		3.9	¼		230 (104.3)										
40863	Countertop Cubed	47¼ (120)	–	120	5.0	¼	60	281 (127.5)	NEMA 5-15P									
40864		59 (149.9)			6.0	⅓		322 (146)										

VOLLRATH®
Outperform every day.™
www.vollrath.com

englishmfg

STANDARD SPECIFICATIONS:

- ■ 1" Diameter stainless steel post
- ■ 2" Diameter stainless steel flange
- ■ Brushed #4 stainless steel finish
- ■ NSF Certified and UL Listed
- ■ Mounting hardware provided
- ■ Clear tempered glass with polished edges
- ■ Bumped corners on front glass
- ■ End panel is 1/4" thick
- ■ Glass panels are 3/8" thick

Item: _____

Quantity: _____

Model: _____ M-100 _____

Length: _____

Shown with end panels to meet NSF.

OPTIONS AND ACCESSORIES:

Tube Size
- ☐ 1-1 /2" Round
- ☐ 1" Square
- ☐ 1-1 /2" Square
- ☐ Other _____

Metal Finish
- ☐ Mirror Polished #8
- ☐ Powder Coat Color
      RAL #_____
- ☐ Other _____

Glass Panels
- ☐ 1/4" Glass (max. span 54")
- ☐ 3/8" Glass (max. span 66") Standard
- ☐ 1/2" Glass (max. span 72")

Glass Options
- ☐ Frosted
- ☐ Frosted Logo
- ☐ Acrylic
- ☐ Pattern
- ☐ Low Iron Glass

Mounting Options
- ☐ Round Flange
- ☐ Narrow Flange
- ☐ Undercounter Mount
- ☐ Heavy Duty Mount

See mounting page for more details.

Light/Warmer Options*
- ☐ LED Light
- ☐ Fluorescent Light
- ☐ Heat Unit
- ☐ Heat and Light Combo Unit
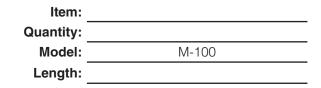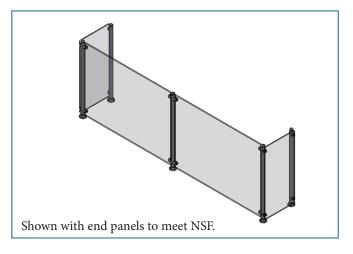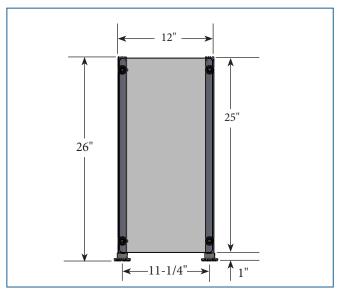
* Requires additional posts to support light or heat units. Is not connected to the food guard.

U.S. Patents: US D497.739 S

US D472.083 S

US D575.560 S

Additional patents pending.

E343276

Delfield®

GURP-D Undercounter/Worktable
Coolscapes™ Undercounter/Worktable refrigerator with drawers

Project _____

Item _____

Quantity _____

CSI Section 11400

Approved _____

Date _____

Models

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

GUR60P-D

Standard Features

- Durable, rugged stainless steel top and front
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Integral door/drawer handle
- 5" (two locking, two non-locking) casters shipped loose for field installation
- 8' cord and plug supplied
- Electronic temperature control
- Energy-efficient drawer gasket removable without tools
- Adapter bars - 4 per drawer
- Three year parts and labor warranty and an additional two year compressor parts warranty
- 10 year warranty on drawer track parts
- 100% front breathing–clearance not required on top/sides

Options & Accessories

- Cutting boards (composite or poly)
- 18" wide single or double tier overshelf
- Stainless steel finish on back
- Laminate
- Exterior thermometer
- Lower height casters
- 6" black legs
- 6" flanged feet
- Stacking collar on single sections
- 18-gauge heavy duty top
- Condenser filter
- Stainless steel door
- Stainless steel ends
- On/Off master switch
- Glass doors

Specifications

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

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

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

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

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

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

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

Casters: 5" (13cm) diameter plate casters shipped loose with front two locking. Equipment clearance above the floor is 6.2" (15.7cm).

Drawers have stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are stainless steel. Drawer slides are stainless steel with Delrin bearings. Pans are supplied by others.
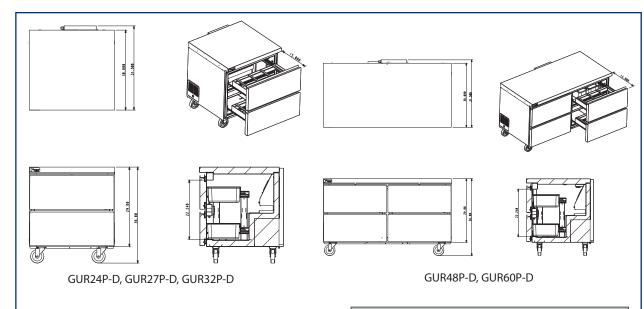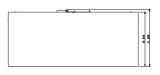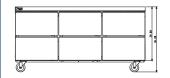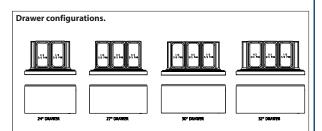
UL   c UL

NSF   R290

ENERGY STAR

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

Phone: 800-733-8948 or 989-773-7981
Fax: 800-669-0619

www.delfield.com

Manitowoc Foodservice

GUR24P-D, GUR27P-D, GUR32P-D

GUR48P-D, GUR60P-D

GUR72P-D

UNIT DIMENSIONS					
UNIT	LENGTH	DEPTH	2" CASTER HEIGHT	3" CASTER HEIGHT	5" CASTER HEIGHT
			Optional		Standard
24	24"	31.59"	32"	34"	36"
27	27"	31.59"	32"	34"	36"
32	32"	31.59"	32"	34"	36"
48	48"	31.59"	32"	34"	36"
60	60"	31.59"	32"	34"	36"
72	72"	31.59"	32"	34"	36"

Drawer configurations.

24" DRAWER   27" DRAWER   30" DRAWER   32" DRAWER

Specifications									
Model	1/6 size pans 6" deep	HP	V	Hz	A	Nema Plug	Vol (ft3)	Energy kWh	Ship Weight
GUR24P-D	8	0.2	115	60	3.2	5-15p	4.1	1.1417	162 lbs. (73kg)
GUR27P-D	12	0.2	115	60	3.2	5-15p	4.8	1.1228	168 lbs. (76kg)
GUR32P-D	12	0.2	115	60	3.2	5-15p	5.8	1.1920	185 lbs. (84kg)
GUR48P-D	16	0.2	115	60	3.2	5-15p	9.2	1.6305	252 lbs. (114lg)
GUR60P-D	24	0.2	115	60	3.2	5-15p	11.7	1.8239	284 lbs. (129kg)
GUR72P-D	24	0.2	115	60	3.2	5-15p	14.2	1.9609	330 lbs. (150kg)

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

Manitowoc Foodservice

We're here to help you...late! Nemco's customer service hours are 8:00 AM to 6:00 PM EST to assist with all your needs.

800.782.6761

HOME   **PRODUCTS**   NEWS   ABOUT US   CONTACT US   Start searching...

Home | Products | Waffle & Cone Bakers | Batter Dispenser

Batter Dispenser

Take your breakfast buffet line to another level with Nemco's super easy-to-use batter dispenser that simplifies self-serve waffle making. A soda-machine-style valve dispenser features a smooth flow for convenience and a reliable seal to minimize mess. The stainless-steel construction adds durability, while the graphics apply an attractive visual accent.

Key Features

- Colorful graphic
- Easy to use dispenser
- Stainless-steel construction

Suggested Uses

Less labor for you means more money for you. Pair up the Batter Dispenser with a Belgian Waffle Baker and let your customers enjoy preparing their own fresh-baked waffles!

Resources

📄 Operations Manual & Parts Breakdown

📄 Product Warranty

Models

Model #	Description	Size (Wx Dx H)
7050	Batter Dispenser	12" x 12" x 18 1/4"

Products

- Food Preparation Equipment
- Hot Dog Equipment
- Accessory Dispensers
- Food Warming Equipment
- Food Merchandising Equipment
- Waffle & Cone Bakers
- Ovens & Boiling Unit
- Food Waste Disposers
- On The Go Equipment

Think NEMCO

April 3, 2017

Cold Condiment Chiller

April 3, 2017

5 Cool Trends from the NAFEM Show

December 19, 2016

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MEMBERSHIPS
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FEDA   CFESA   NAFEM   NACS

Job _____ Item No. _____

SW-Series Waffle Baker

Single Round Belgian Waffle ☐ **SWBB**
Single Round Standard Waffle ☐ **SWBS**
Dual Round Standard Waffle ☐ **SWBD**

SWBD

DESCRIPTION

Star waffle bakers are designed to be a reliable and consistent solution for high volume waffle production. The electronic controls and timer, combined with the cast-in heating element, provide superior consistency and uniformity. The durable overall design is made to offer years of maintenance-free service.

SPECIFICATIONS
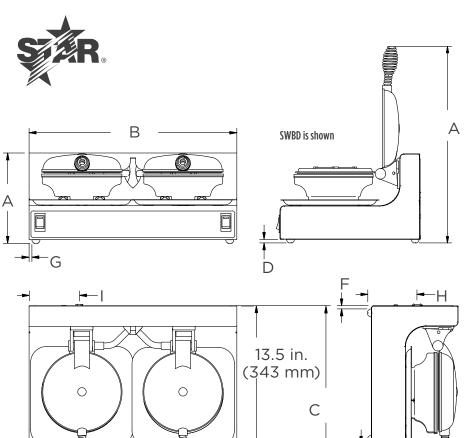
The Star waffle bakers will be constructed in the U.S.A. with a corrosion-resistant stainless steel body. Units will be supplied with electronic controls and timer. Units will utilize aluminum grids which have elements cast into them. The handle for the top will be a heat-resistant, nickle-plated coil design. The units will be available in 120 V or 208 V/240 V versions. The unit will be supplied with a 4-foot (1.22 m) cord with the appropriately rated NEMA plug, except 230V models which come with no cord or plug.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- Programmable electronic controls and timer for simple, consistent cooking
- Seven [7] inch (178 mm) diameter energy efficient cast aluminum grids
- Elements are cast into the upper and lower grids to provide superior temperature uniformity.
- Real time temperature display readout
- Audible end of bake cycle alarm
- Handle is nickel-plated steel with an open-coil design and heat-resistant coating.
- Stainless steel top, front, sides and drip trays
- Durable stainless steel hinge with heavy-duty bearing.

OPTIONS & ACCESSORIES

- Single round belgian or standard waffle style or dual standard waffle style

CERTIFICATIONS

MADE IN THE USA

SW-Series Waffle Baker

Single Round Belgian Waffle ☐SWBB
Single Round Standard Waffle ☐SWBS
Dual Round Standard Waffle ☐SWBD

SWBD is shown

13.5 in. (343 mm)

ELECTRICAL PLUG LOCATION [VIEWED FROM FRONT]		
MODEL	FROM BOTTOM [H] in. (mm)	FROM LEFT SIDE [I] in. (mm)
SWBB	2.4 (16)	5.1 (130)
SWBS	4.6 (117)	4.9 (124)
SWBD	4.6 (117)	4.9 (124)

LEG DISTANCE FROM OUTSIDE OF BODY				
MODEL	LEG HEIGHT [D] in. (mm)	FRONT [E] in. (mm)	BACK [F] in. (mm)	SIDE [G] in. (mm)
SWBB	0.625 (16)	0.3 (8)	1.2 (30)	0.4 (10)
SWBS	0.3 (8)	0.625 (16)	0.15 (4)	0.3 (8)
SWBD	0.3 (8)	0.625 (16)	0.15 (4)	0.3 (8)

MODEL	HEIGHT [A] CLOSED/OPEN in. (mm)	WIDTH [B] in. (mm)	DEPTH [C] in. (mm)	VOLTS	AMPS	WATTS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
SWBB	10.6/23 (269/584)	10.2 (259)	19 (483)	120 230 208/240	7.5 3.6 3.3/3.8	900 828 686/912	5-15P none 6-15P	33 lb. (15 kg)	29 lb. (13.2 kg)
SWBS	8.6/19 (218/483)	10.2 (259)	16 (406)	120 208/240	7.5 3.3/3.8	900 686/912	5-15P 6-15P	24 lb. (10.9 kg)	20 lb. (9.1 kg)
SWBD	8.6/19 (218/483)	19.75 (502)	16 (406)	120 208/240	15 6.5/7.5	1800 1352/1800	5-20P 6-15P	44 lb. (20 kg)	40 lb. (18.1 kg)

5-15P   5-20P   6-15P

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.
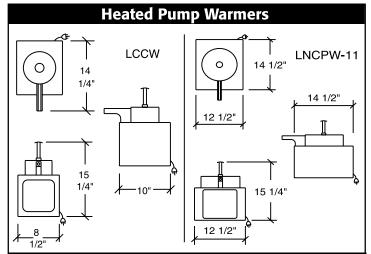
Heated Pump Warmers and Heated Countertop 4 Quart Warmers

Models: ☐ LCCW ☐ CCW ☐ LNCPW-11 ☐ LNCP-11 ☐ W-4BPKG ☐ LW-4PKG

PRODUCT: _____ QUANTITY: _____ ITEM#: _____

Designed Smart.

Equipment Packages to fit your operations
- Available in a style to fit your operation:
  - Use the Lighted versions of each model (LCCW, LNCPW-11 and LW-4 to build extra visibility of your total food program. High Impact "Nacho Cheese" and "Buttery Popcorn" signs build impulse sales of these key snack items.
  - Comes in a 4 quart inset and ladle package or simple "Direct Action" displacement pump.
  - Pump Warmer is available in 105 fluid oz. and 352 fluid oz. containers

Designed to deliver Dependable, safe temperatures
- All units heat quickly and have fast recovery for unexpected surges in demand.
- Double boiler construction and fully heated spout maintains a temperature of up to 140 degrees.
- Infinite control heat system offers more accuracy than toggle switch systems.

Easy to Operate
- LCCW & CCW Heated Pump holds a standard #10 size can. Just place can in heated compartment, open hole in can top, and insert plastic pump tube. Pump accurately dispenses 1 ounce of product per cycle.
- LNCPW-11 & LNCP-11 holds the largest amount of sauce in the line (11 quarts).
- Heated Warmer is provided with 4 quart inset, slotted hinged cover and 1 oz ladle. Just empty sauce or butter into inset, heat and ladle out over meals or snacks.
- Units are compact and portable.
- Units are fully insulated to focus heat on interior warming area and to keep outside surfaces safe.

Easy to Maintain
- Heated Pump Warmers and Heated 4 Quart Warmers are designed to require minimal labor:
  - Stainless Steel exteriors are easy to wipe clean.
  - Pump can be fully insulated to focus heat on interior warming area and to keep outside surfaces safe.

Built Solid

Built for Long Life!
- Exterior cabinet is constructed of stainless steel for maximum durability.
- Made with Heavy Duty wiring.

Reliability Backed By APW Wyott's Warranty
APW Wyott's Heated Pump Warmers and Heated Countertop 4 Quart Warmer are backed by a 1 year limited warranty. 11 Qt. Heated Countertop Warmer is not CE Certified. Heated Pump Warmer and Heated 4 Quart Warmer are both Certified by the following agencies:

Nacho Cheese Pump and Hot Butter Warmer

APW Wyott Concession Package

Nacho Cheese Pump with Nacho Cabinet

Graphics	Transparency	Decal
• Nacho Cheese	217701	217657
• Buttery Popcorn	217703	217659
• Hot Chili	217702	217658
• Hot Fudge	217704	217661

See reverse side for product specifications.

PRODUCT: QUANTITY: ITEM#:

Heated Pump Warmers

LCCW

14 1/4"

LNCPW-11

14 1/2"

14 1/2"

12 1/2"

15 1/4"

10"

15 1/4"

8 1/2"

12 1/2"

Heated Countertop 4 Quart Warmers

LW-4
120 V
3.3 A
PH 1
60 HZ

9.937

8.500

4 QT INSET P/N 24081-00
LW-4 WITH OUT INSET IS
P/N 43593-40.

CAUTION HOT SURFACE

9 7/8

10 WATTS MAX PER LAMP

7.705

9.5"
(24.1cm)

W-4BPKG

9.5"
(24.1cm)

9.5"
(24.1cm)

8.62"
(21.9cm)

10.75"
(27.3cm)

Heated Pump Warmers and Heated 4 Quart Warmers

PRODUCT SPECIFICATIONS
Heated Pump Warmers
Construction:
Stainless steel construction with aluminum alloy heated spout. Direct action pump. 1/2" tall rubber feet.

Electrical Information:
CCW: 120V, 396W, 3.3 Amps
                240V, 396W, 1.6 Amps
LCCW: 120V, 420W, 3.4 Amps
                240V, 420W, 1.7 Amps
LNCPW-11: 120V, 840W, 7.0 Amps
                240V, 840W, 3.5 Amps

Overall Dimensions:
CCW: 15-1/4" H x 8-1/2" W x 14-1/4" D
                (38.6 cm x 21.6 cm x 36.2 cm)
LCCW: 15-1/4" H x 8-1/2" W x 14-1/4" D
                (38.6 cm x 21.6 cm x 36.2 cm)
LNCPW-11: 15-1/4" H x 12-1/2" W x 14-1/2" D
                (38.6 cm x 31.8 cm x 36.2 cm)

Ship Weight:
CCW: 11 lbs. (5kg)
LCCW: 12 lbs. (5.5kg)
LNCPW-11: 23 lbs. (10.5kg)

F.O.B Cheyenne, WY

PRODUCT SPECIFICATIONS
Heated 4 Quart Warmers
Construction:
Stainless steel. Comes with 4 quart inset, hinged cover, 1 oz. ladle and decal. 1/2" tall rubber feet.
Electrical Information:
W-4BPKG: 120V, 396W, 3.3 Amps
LW-4PKG: 120V, 396W, 3.3 Amps
Overall Dimensions:
W-4BPKG: 10-3/4" H x 9-1/2" W x 9-1/2" D
                (27.3cm x 24.1 cm x 24.1 cm)
LW-4PKG: 9-7/8" H x 8-1/2" W x 9-15/16" D
                (19.6 cm x 21.6 cm x 25.2 cm)

Ship Weight:
W-4B PKG: 9 lbs. (4.1kg)
F.O.B Dallas, TX
LW-4 PKG: 10 lbs. (4.5kg)
F.O.B Cheyenne, WY

APW Wyott Foodservice Equipment Company
729 Third Avenue • Dallas, TX 75226 • 800-527-2100 •1-214-421-7366 • Fax 1-214-565-0976

For more information e-mail us at: Info@APWwyott.com   *Rev. 1/1/2003   #1607*

Project _____

Item # _____

Quantity _____

Pop-Up Toasters

Models: TPT-120, -208, -240, -230-4

The Hatco Pop-Up Toasters are economical, fast, dependable and versatile. These toasters are perfect for self-serve buffet areas and lighter volume restaurants, diners and cafes.

Standard features

- Evenly toasts a variety of bread products including bagels, Texas toast, waffles and English muffins
- All models have four self-centering 1.25" (32 mm) extra wide slots.
- Durable stainless steel construction
- Individual progressive color controls
- Removable crumb trays for easy cleaning
- A selector switch for single (or double) sided toasting (excluding TPT-120)
- Unit comes with 6' (1829 mm) cord with plug

TPT-208, TPT-230-4 and TPT-240

TPT-120

Gloss Finishes▰ – Non-standard colors are non-returnable
  – Stainless Steel standard – (TPT-120 only)
    ☐ Radiant Red   ☐ Bold Black

▰ **IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.**

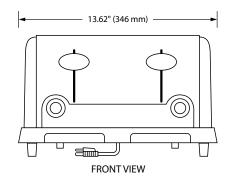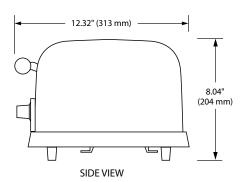**For operation, location and safety information, please refer to the Installation and Operating Manual.**

TPT-120, -208, -240

ANSI/NSF 4

CE

TPT-230-4 only

HATCO CORPORATION │ P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. │ (800) 558-0607 │ (414) 671-6350

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Pop-Up Toasters

Models: TPT-120, -208, -240, -230-4

13.62" (346 mm)

12.32" (313 mm)

8.04" (204 mm)

FRONT VIEW

SIDE VIEW
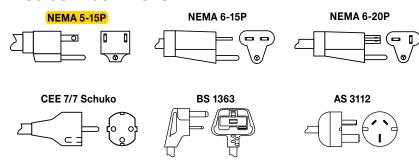
SPECIFICATIONS
Pop-Up Toasters

The shaded areas contain electrical information for International models

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
TPT-120 (US)		120		1800	15.0	NEMA 5-15P	14 lbs. (7 kg)
TPT-120 (CAN)	13.62" x 12.32" x 8.04" (346 x 313 x 204 mm) Slot Opening: 1.25" x 5.5" x 4.5" (32 x 140 x 114 mm)			1440	12.0		
TPT-208		208	Single	2600	12.5	NEMA 6-15P†	16 lbs. (8 kg)
TPT-240		240			10.9	NEMA 6-15P	
TPT-230-4		230 (CE)		2388	10.4	CEE 7/7 Schuko AS 3112	

* Shipping weight includes packaging.
† Canadian models use NEMA 6-20P.

CORD LOCATION
Bottom, back center.

PLUG CONFIGURATIONS

NEMA 5-15P

NEMA 6-15P

NEMA 6-20P

CEE 7/7 Schuko

BS 1363

AS 3112

PRODUCT SPECS
Pop-Up Toasters

The Pop-Up Toaster shall be Model ... rated at ... volts, and ... watts, single phase, by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Toaster shall consist of a rugged stainless steel body with 4 slot openings, removable crumb trays, resistance wire elements, and a 6' (1829 mm) cord with plug attached.

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

TAYLOR
United Technologies

Item No. _____

C712

Soft Serve Freezer

Twist, Pump

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

Freezing Cylinder
Two, 3.4 quart (3.2 liter).

Mix Hopper
Two, 20 quart (18.9 liter). Simplified air/mix pumps deliver the precise amount of air and mix to the freezing cylinders, and reduces operator parts. Separate hopper refrigeration (SHR) maintains mix below 41ºF (5ºC) during Auto and Standby modes.

Indicator Lights
Digital readout displays hours since last brush cleaning to assure product safety. Mix Low light alerts operator to add mix. Audible alarm may be enabled to sound when mix is low. When the Mix Out light flashes, the unit shuts down automatically to prevent damage.

Touch Screen Controls
Microprocessor touch controls are embedded in durable tempered glass panel. Multiple languages are selectable. Viscosity is continually measured to dispense consistent quality soft serve desserts. Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation, in either Fahrenheit or Celsius. Draw counter allows operator to view number of servings dispensed.

Standby
During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

Two Locking Casters
Front casters have a locking feature for operators to keep equipment in place. The lock can be released to move the equipment for cleaning.

Door Interlock System
Protects the operator from injury as the beater will not operate without the dispensing door in place.

Freezer Door
A specially designed thermo-plastic door allows quick ejection of product with a simple movement of the draw handle. Self closing draw handles are standard.
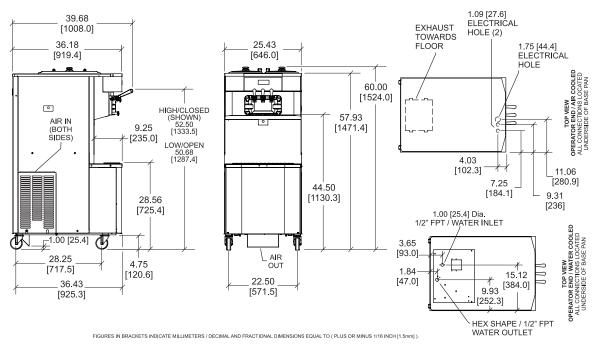

Integrated Syrup Rail Option
2 room temperature with lids & ladles, 2 heated with syrup pumps

Sinplified Pump

ISO 9001:2008

Registered Firm

NSF®
Standard 6

c (UL) us
LISTED
SA2650

CE
Selected 50 Hz. Models

FIGURES IN BRACKETS INDICATE MILLIMETERS / DECIMAL AND FRACTIONAL DIMENSIONS EQUAL TO (PLUS OR MINUS 1/16 INCH [1.5mm]).

Weights	lbs.	kgs.
Net	777	352.4
Crated	855	387.8
	cu. ft.	**cu. m.**
Volume	68.4	1.94
Dimensions	**in.**	**mm.**
Width	25-7/16	646
Depth	36-3/16	919
Height	60	1524
Floor Clearance	4-3/4	121

Mounted on standard casters.

Electrical	Maximum Fuse Size		Minimum Circuit Ampacity		Poles (P) Wires (W)
	Left	**Right**	**Left**	**Right**	
208-230/60/1 Air	35	35	27	25	2P 3W
208-230/60/1 Air, Syrup	40	35	28	25	2P 3W
208-230/60/1 Water	35	35	26	25	3P 4W
208-230/60/3 Air	25	20	19	17	3P 4W
208-230/60/3 Water	25	20	18	17	3P 4W
220-240/50/1 Water	30	25	22	20	2P 3W
380-415/50/3N~ Air	12	10	11	9	4P 5W

This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals. Consult the local Taylor Distributor for other electrical characteristics and agency approvals based on specific electrical and country requirements.
(For exact electrical information and approval marks, always refer to the data label of the unit.)

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

Bidding Specs

Electrical: Volt _____ Hz _____ ph _____

Neutral: ☐Yes ☐No **Cooling**: ☐Air ☐Water ☐NA

Options:_____

Authorized Taylor Distributor

Specifications

Electrical
Two dedicated electrical connection is required. See the Electrical chart for the proper electrical requirements. Manufactured to be permanently connected. Consult your local Taylor distributor for cord & receptacle specifications as local codes allow.

Beater Motor
Two, 1.5 HP.

Refrigeration System
Two, 9,500 BTU/hr. R404A. Separate Hopper Refrigeration (SHR), One, 400 BTU/hr. R134a. (BTUs may vary depending on compressor used.)

Air Cooled
Minimum 3" (76 mm) around all sides.   Install the deflector provided to prevent recirculation of warm air. Minimum air clearances must be met to assure adequate air flow for optimum performance.
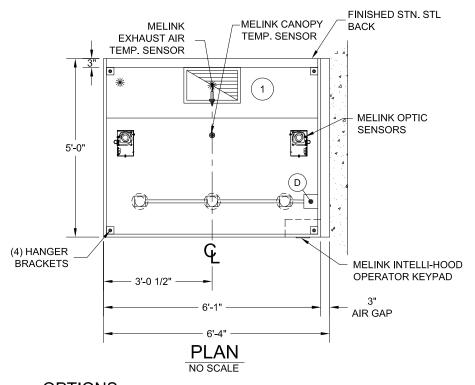
Water Cooled
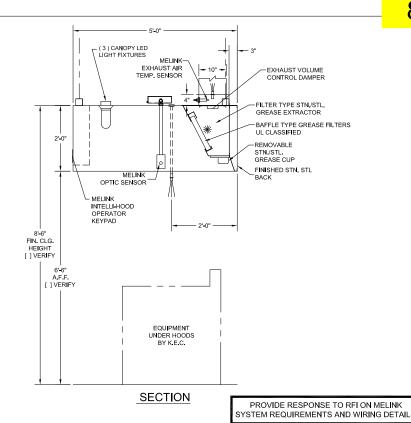Water inlet and drain connections under side of base 1/2" FPT.

Options
- Cone Dispenser
- Drain Adaptor (for ease of rinsing & cleaning)
- Draw Valve Lock Kit
- Faucet
- Hopper Locks
- Hopper Agitators
- Panel Spinner
- Syrup Rail (Integrated)
- Syrup Rail Kit (side mount)

TAYLOR
United Technologies

750 N. Blackhawk Blvd.
Rockton, Illinois 61072
www.taylor-company.com

PLAN
NO SCALE

Labels in plan view:
- MELINK EXHAUST AIR TEMP. SENSOR
- MELINK CANOPY TEMP. SENSOR
- FINISHED STN. STL BACK
- MELINK OPTIC SENSORS
- (4) HANGER BRACKETS
- MELINK INTELLI-HOOD OPERATOR KEYPAD
- 5'-0"
- 3"
- 3'-0 1/2"
- 6'-1"
- 6'-4"
- 3" AIR GAP
- C L

SECTION

Labels in section view:
- (3) CANOPY LED LIGHT FIXTURES
- MELINK EXHAUST AIR TEMP. SENSOR
- EXHAUST VOLUME CONTROL DAMPER
- FILTER TYPE STN./STL. GREASE EXTRACTOR
- BAFFLE TYPE GREASE FILTERS UL CLASSIFIED
- REMOVABLE STN./STL. GREASE CUP
- FINISHED STN. STL BACK
- MELINK OPTIC SENSOR
- MELINK INTELLI-HOOD OPERATOR KEYPAD
- 5'-0"
- 3"
- 10"
- 4"
- 2'-0"
- 2'-0"
- 8'-6" FIN. CLG. HEIGHT [ ] VERIFY
- 6'-6" A.F.F. [ ] VERIFY
- EQUIPMENT UNDER HOODS BY K.E.C.

OPTIONS
(1) MELINK EXHAUST TEMP. SENSOR
(1) MELINK CANOPY TEMP. SENSOR
(1) 3"AIR GAP
STN./ STL. FINISHED BACK
MELINK INTELLI-HOOD SYSTEM

(D) (3) GLOBE LED LIGHT FIXTURES
(0.036 K.W., 120/1/60 FROM MELINK)

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

TOTAL EXHAUST : 2,129 C.F.M.

(1) 10" X 17" EXHAUST DUCT
2,129 C.F.M. @ 1.00" S.P.

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

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

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

ETL INTERTEK LISTED US   NSF   NFPA

TOTAL EST. HANGING WT. : 457 LBS.

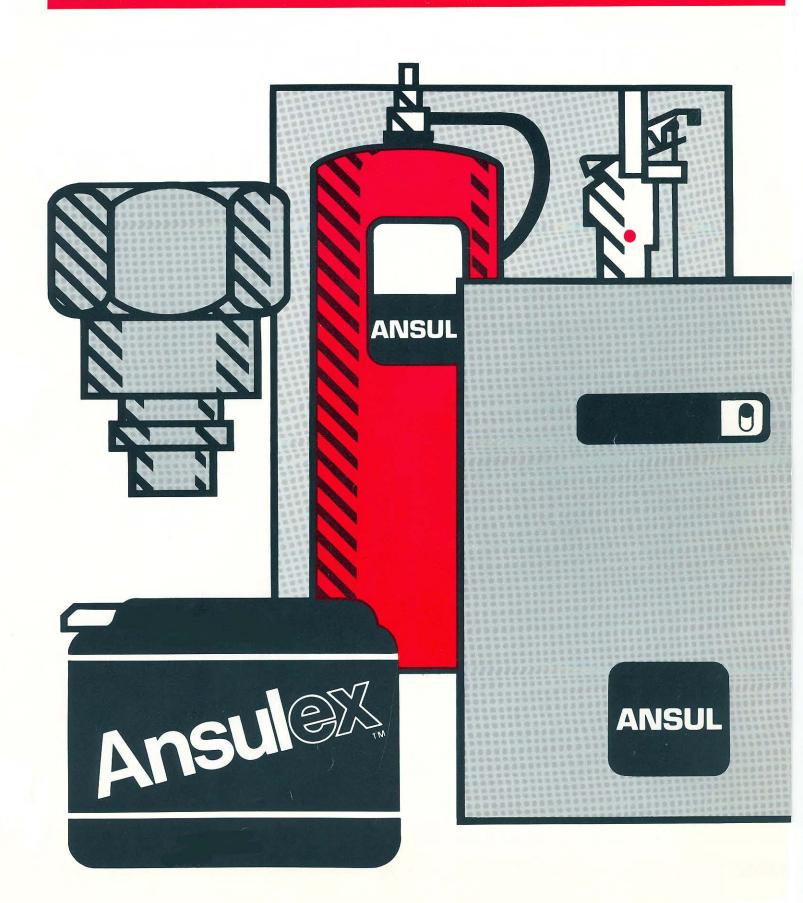| **M**echanical **A**ir **D**ata & **D**imensions	ITEM #: 88	CADDY #: 36400	MODEL #: PB-C-I-73-ND-60	
CADDY **AirSystems** 509 SHARPTOWN ROAD P.O. BOX 345 BRIDGEPORT NJ 08014 Tel:(856) 467-4222 Fax:(856) 467-5511	JOB NAME: UNIVERSITY OF NORTH CAROLINA			DATE: 09/08/20
				DR. BY: AKG
THIS DRAWING IS PROVIDED AS A PRELIMINARY DESIGN DATA SHEET. IT IS NOT TO BE USED FOR CONSTRUCTION OR FABRICATION APPROVAL PURPOSES.				SH. #: 9 OF 16

MD-03160

ANSUL®

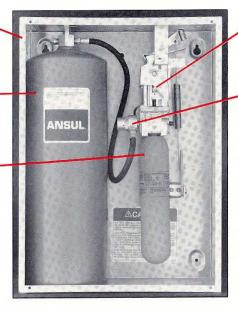## Restaurant Fire Suppression Systems

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

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

Agent Storage Tank... Carbon steel... pressurized only when system is actuated... leak-proof... low maintenance... allows for fast, on-site recharging.
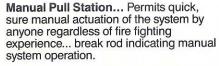
Nitrogen Cartridge... Positive seal, self-contained, no maintenance of valve required.

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

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

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

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

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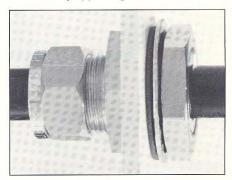

Nozzles... Designed to provide agent discharge coverage to each special hazard area... special blow-off caps reduce the risk of grease vapor contamination... chrome plating matches hood and appliances.
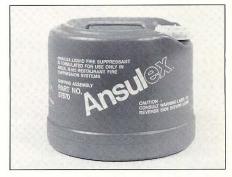
Mechanical or Electrical Gas Shutoff Valve... Shuts off fuel or power source upon detection of fire... clearly marked open/closed indicator.

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

ANSUL.

Total System

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

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

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

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

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

System Equipment

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Accessory Equipment

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

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

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

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

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

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

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