

# FOOD SERVICE EQUIPMENT CUTSHEETS

## Texas A&M Corpus Christi - Islander Dining Hall Renovation

Corpus Christi, TX



April 10, 2024 | Issue for Construction

OMNIPLAN



# N8800

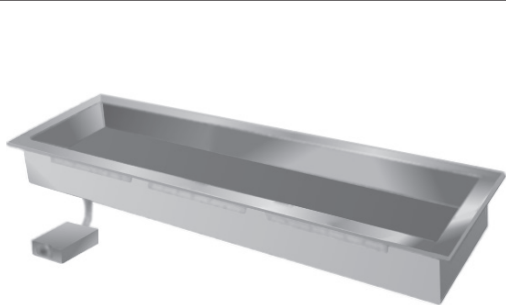
Drop-In Single Tank Electric Hot Food Wells

Project \_\_\_\_\_  
 Item **C1** \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

N8800 Drop-In Single Tank Electric Hot Food Wells

## Models

- N8831 Single tank hot food wells, accommodates two 12" x 20" pans
- **N8845** Single tank hot food wells, accommodates three 12" x 20" pans
- N8859 Single tank hot food wells, accommodates four 12" x 20" pans
- N8873 Single tank hot food wells, accommodates five 12" x 20" pans
- N8887 Single tank hot food wells, accommodates six 12" x 20" pans



N8887

## Standard Features

- Adapter bars to accommodate 12" x 20" pans
- Single wet only well 8" deep made of stainless steel kinked to stainless 1" drain
- Single thermostatic temperature control wired to (1) main control panel with 2' of conduit and wire. Field install control panel at location
- Available for quick shipment
- One year parts and 90 day labor standard warranty

## Options & Accessories

- Adapter plates and bars
- Single- or double-service flip-up sneezeguards
- Telescoping covers

## Specifications

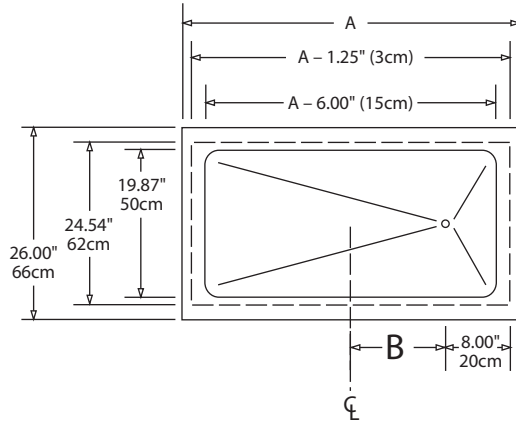
Top shall be one-piece 18-gauge stainless steel, with 2.00" (5cm) overhang around perimeter. Well shall be 8.00" (20cm) deep, creased to a 1.00" male N.P.T. stainless steel drain. Unit shall be provided with adapter bars to allow placement of 12" x 20" (30cm x 51cm) pans. Unit shall have the same number of 1000 watt heating elements as the unit's 12" x 20" pan capacity, mounted on underside of well. Sides shall be insulated with 1.00" (2.5cm) fiberglass; bottom shall have 2.00" (5cm) blanket insulation. Exterior housing shall be 20-gauge galvanized steel.

counter or at a remote location; 2' (61cm) length of wiring and conduit are provided. Unit shall have a three-wire electrical junction box to allow hard-wiring at installation.

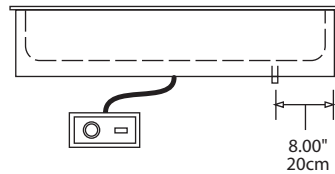


Unit shall have a single temperature control wired to a control panel for mounting in



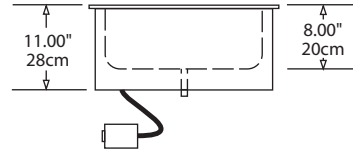


Typical Plan View  
8800 Models



Control Panel Cutout Dimension  
12.25"L x 4.25"H x 7.00"D  
(31cmL x 11cmH x 18cmD)

Typical Elevation View  
8800 Models



Right End View  
8800 Models

Specifications

Model	A (Length)	B (Drain to Centerline)	Counter Cutout Dimensions	# Of 12"x20" Pans Held	Volts/Hertz/Phase	Amps	Watts	Ship Weight
N8831	31.75" (81cm)	5.91" (15cm)	30.75" x 25.00" (78cm x 64cm)	2	120/60/1	17.0	2000	100lbs (45kg)
N8845	45.63" (116cm)	12.84" (33cm)	44.63" x 25.00" (113cm x 64cm)	3	208-230/60/1	15.0/16.0	3000/3600	136lbs (62kg)
N8859	59.50" (151cm)	19.78" (50cm)	58.50" x 25.00" (149cm x 64cm)	4	208-230/60/1	20.0/22.0	4000/4800	158lbs (72kg)
N8873	73.38" (186cm)	26.71" (68cm)	72.38" x 25.00" (184cm x 64cm)	5	208-230/60/1	24.0/27.0	5000/6000	195lbs (88kg)
N8887	87.25" (222cm)	33.65" (85cm)	86.25" x 25.00" (219cm x 64cm)	6	208-230/60/1	29.0/32.0	6000/7200	224lbs (102kg)

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

## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: **C1.1**  
 Quantity: \_\_\_\_\_  
 Model: DECO-953  
 Length: **52"**

## STANDARD NSF LISTED FINISH OPTIONS

- Stainless Steel #4
- Chrome
- Gloss Black
- Wrinkle Black
- Smoked Copper
- Polished Brass Finish
- Other \_\_\_\_\_

## LIGHT AND WARMER OPTIONS

- LED Light Unit
- Linear T-5 Fluorescent Unit
- BSI Stealth™ Linear Heat Only Unit
- BSI Stealth™ Linear Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Heat and Light Combo Unit (LED)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (LED)
- Hatco® Brand Heat Only Unit
- Hatco® Brand Heat and Light Combo Unit

## GLASS THICKNESS

- 1/4" Tempered Glass (not for shelves)  
Centerline Max 54"
- 3/8" Tempered Glass (for shelf or span more than 54")  
Centerline Max 66"
- 1/2" Tempered Glass (for shelf or span more than 66")  
Centerline Max 72"

## GLASS CORNERS

- 1" Radius Corner (standard)
- Square Corners

## INSTALLATION OPTIONS

- |  |  |
|--|--|
| <b>Above-Counter:</b> Stainless Steel Counter  | <input type="checkbox"/> DECO Above-Counter Flange   |
| <b>Under-Counter:</b> Stainless Steel Counter<br>(Requires Under-Counter Reinforcement & Access) | <input type="checkbox"/> SSU3-H: Heavy-Duty Flange   |
|  | <input type="checkbox"/> SSU3-N: Narrow Flange   |
|  | <input type="checkbox"/> SSU5-H: Heavy-Duty Flange   |
|  | <input type="checkbox"/> SSU5-N: Narrow Flange   |
| <b>Above-Counter:</b> Millwork Counter   | <input checked="" type="checkbox"/> DECO Above-Counter Flange                                |
| <b>Under-Counter:</b> Millwork Counter   | <input type="checkbox"/> MWU3: Narrow Flange   |
|  | <input type="checkbox"/> MWU4: Compression Installation (not recommended for solid surfaces) |
|  | <input type="checkbox"/> MWU5: Heavy-Duty Flange   |

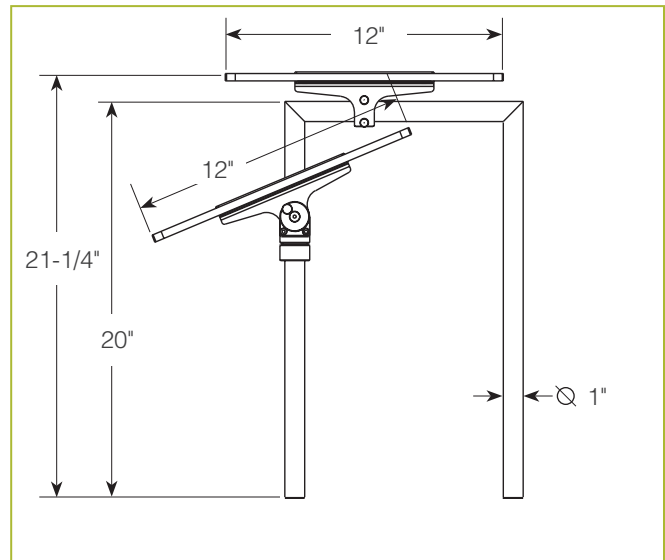
See Installation Page for More Details.

## DECO-953

Single-Sided w/Top Shelf



Shown without end panels.



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

Specifications subject to change without notice.

5.21





Project \_\_\_\_\_

Item # C2

Quantity \_\_\_\_\_

# Glo-Ray® Built-In Rectangular Heated Shelves with Flush Top

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

Let Hatco add heat to your serving surface with the Glo-Ray® Rectangular Built-In Heated Shelf with Flush Top. This flush 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.

## Standard features

- Uniform heat distribution with hardcoated aluminum surface and blanket-type element
- 36" (914 mm) flexible conduit channels power lines from the shelf to a control box
- GRSBF models are available in widths from 25.5" to 73.5" (648-1867 mm) and depths of 17", 21", 25.5" or 31.5" (432, 533, 648 or 800 mm)
- Standard controller includes control thermostat, an illuminated power 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)♦
- For use in countertops up to 1 1/4" (32 mm) thick

♦ Hatco is not responsible for counter damage caused by heat from the warmer

**Note for Built-in Heated Shelves with overhead Strip Heaters:** For any size GRSBF, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSBF-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.

**NOTE:** Install Remote Box outside Heat Zone or damage will occur.



♦ 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](http://www.hatcocorp.com/antimicrobial-paint) for more information.



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



## 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

Control Boxes - with Lighted Power Rocker Switch, cord and plug  
Control Boxes - with Lighted Power Rocker Switch, cord and plug  
 Flush Mount ITC Control Box with lighted On/Off rocker switch and angled recessed controls – 6.813"W x 7.8135"H x 4.813"D (162 x 198 x 134 mm)

Flush Mount Recessed Thermostatic Control Box with lighted On/Off rocker switch and angled recessed controls in stainless steel 6.813"W x 7.8135"H x 4.813"D (162 x 198 x 134 mm)

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



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



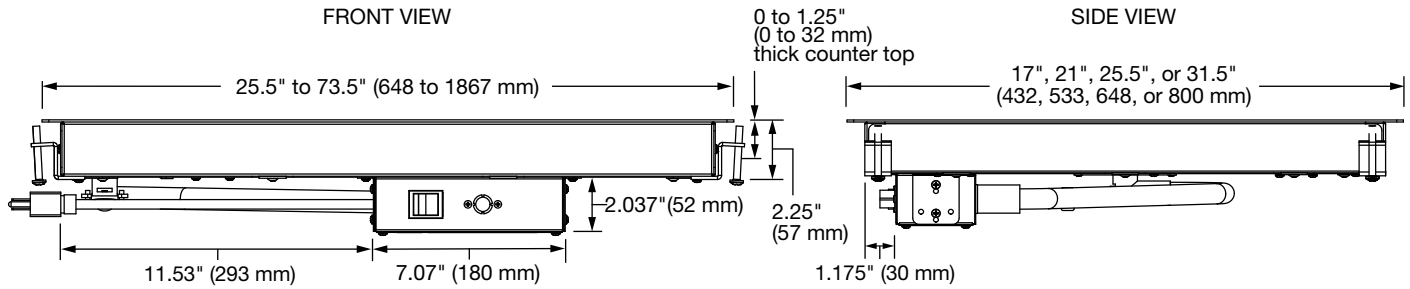
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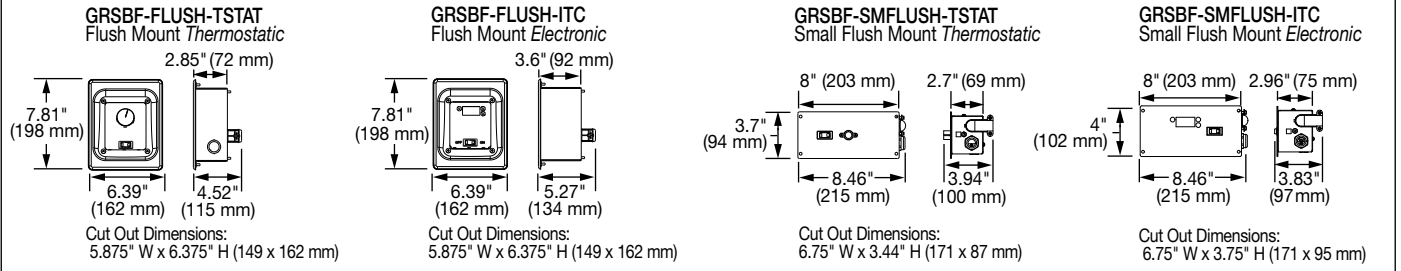
# Glo-Ray® Flush Top Built-In Heated Shelves

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

## GRSBF



### OPTIONAL CONTROL BOXES



### GRSBF Built-In Countertop Cut-Out Dimensions

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





# Glo-Ray® Flush Top Built-In Heated Shelves

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

## SPECIFICATIONS

### Built-In Rectangular Heated Shelves with Flush Top

The shaded areas contain electrical information for international models

Model <sup>M</sup>	Dimensions (W x D x H)	Usable Shelf (W x D)	Volts	Phase	Watts	Amps	Plug	Approx. Ship Weight
GRSBF-36-S	37.5" x 25.5" x 2.25" (953 x 648 x 57 mm)	37.5" x 25.5" (953 x 648 mm)	120	Single	950	7.9	NEMA 5-15P	35 lbs. (16 kg)
			220		870	4.0	CEE 7/7 Schuko	35 lbs. (16 kg)
			240		1034	4.3	BS-1363	
			220-230 (CE)		870-951	4.0-4.1	CEE 7/7 Schuko	
			230-240 (CE)		950-1034	4.1-4.3	BS-1363	
GRSBF-36-O	37.5" x 31.5" x 2.25" (953 x 800 x 57 mm)	37.5" x 31.5" (953 x 800 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	
GRSBF-42-F	43.5" x 17" x 2.25" (1105 x 432 x 57 mm)	43.5" x 17" (1105 x 432 mm)	120	Single	685	5.7	NEMA 5-15P	38 lbs. (17 kg)
			220		627	2.9	CEE 7/7 Schuko	38 lbs. (17 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	
GRSBF-42-I	43.5" x 21" x 2.25" (1105 x 533 x 57 mm)	43.5" x 21" (1105 x 533 mm)	100	Single	885	8.9	NEMA 5-15P	32 lbs. (15 kg)
			120		885	7.4	NEMA 5-15P	32 lbs. (15 kg)
			220		885	4.0	CEE 7/7 Schuko	32 lbs. (15 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					
GRSBF-42-S	43.5" x 25.5" x 2.25" (1105 x 648 x 57 mm)	43.5" x 25.5" (1105 x 648 mm)	120	Single	1100	9.2	NEMA 5-15P	40 lbs. (18 kg)
			220		1006	4.6	CEE 7/7 Schuko	40 lbs. (18 kg)
			240		1198	5.0	BS-1363	
			220-230 (CE)		1006-1100	4.6-4.8	CEE 7/7 Schuko	
			230-240 (CE)		1100-1198	4.8-5.0	BS-1363	
GRSBF-42-O	43.5" x 31.5" x 2.25" (1105 x 800 x 57 mm)	43.5" x 31.5" (1105 x 800 mm)	120	Single	1270	10.6	NEMA 5-15P	48 lbs. (22 kg)
			220		1236	5.6	CEE 7/7 Schuko	48 lbs. (22 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	
GRSBF-48-F	49.5" x 17" x 2.25" (1257 x 432 x 57 mm)	49.5" x 17" (1257 x 432 mm)	120	Single	770	6.4	NEMA 5-15P	35 lbs. (16 kg)
			220		705	3.2	CEE 7/7 Schuko	35 lbs. (16 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	
GRSBF-48-I	49.5" x 21" x 2.25" (1257 x 533 x 57 mm)	49.5" x 21" (1257 x 533 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					
GRSBF-48-S	49.5" x 25.5" x 2.25" (1257 x 648 x 57 mm)	49.5" x 25.5" (1257 x 648 mm)	120	Single	1225	10.2	NEMA 5-15P	42 lbs. (19 kg)
			220		1121	5.1	CEE 7/7 Schuko	42 lbs. (19 kg)
			240		1334	5.6	BS-1363	
			220-230 (CE)		1121-1225	5.1-5.3	CEE 7/7 Schuko	
			230-240 (CE)		1225-1334	5.3-5.6	BS-1363	
GRSBF-48-O	49.5" x 31.5" x 2.25" (1257 x 800 x 57 mm)	49.5" x 31.5" (1257 x 800 mm)	120	Single	1430	11.9	NEMA 5-15P	48 lbs. (22 kg)
			220		1430	6.5	CEE 7/7 Schuko	48 lbs. (22 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	

<sup>M</sup> Recommended for use in a metallic countertop. For other surfaces, verify material is suitable for temperatures up to 200°F (93°C).





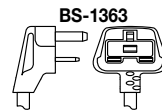
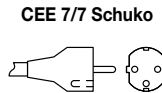
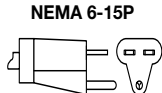
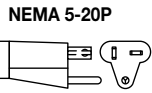
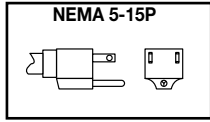
# Glo-Ray® Flush Top Built-In Heated Shelves

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

## CORD LOCATION

Cord Location: Cord is attached to Control Box.

## PLUG CONFIGURATIONS



## PRODUCT SPECS

### Glo-Ray® Built-In Heated Shelves with Flush Top

The Built-in Rectangular Heated Shelf with Flush 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.

Options shall include: *Designer Color* for Flush Mount Control Bezel (Stainless Steel standard), Flush Mount (ITC or Thermostatic) Control Box, and a 6' (1829 mm) or 10' (3048 mm) conduit used with ITC Control Boxes only. All *Designer Colors* are anti-microbial paint.

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

**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350



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## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: C2.1  
 Quantity: \_\_\_\_\_  
 Model: DECO-953  
 Length: 56"

## STANDARD NSF LISTED FINISH OPTIONS

- Stainless Steel #4
- Chrome
- Gloss Black
- Wrinkle Black
- Smoked Copper
- Polished Brass Finish
- Other \_\_\_\_\_

## LIGHT AND WARMER OPTIONS

- LED Light Unit
- Linear T-5 Fluorescent Unit
- BSI Stealth™ Linear Heat Only Unit
- BSI Stealth™ Linear Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Heat and Light Combo Unit (LED)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (LED)
- Hatco® Brand Heat Only Unit
- Hatco® Brand Heat and Light Combo Unit

## GLASS THICKNESS

- 1/4" Tempered Glass (not for shelves)  
Centerline Max 54"
- 3/8" Tempered Glass (for shelf or span more than 54")  
Centerline Max 66"
- 1/2" Tempered Glass (for shelf or span more than 66")  
Centerline Max 72"

## GLASS CORNERS

- 1" Radius Corner (standard)
- Square Corners

## INSTALLATION OPTIONS

**Above-Counter:** Stainless Steel Counter  
**Under-Counter:** Stainless Steel Counter  
 (Requires Under-Counter Reinforcement & Access)

**Above-Counter:** Millwork Counter  
**Under-Counter:** Millwork Counter

- DECO Above-Counter Flange
- SSU3-H: Heavy-Duty Flange
- SSU3-N: Narrow Flange
- SSU5-H: Heavy-Duty Flange
- SSU5-N: Narrow Flange
- DECO Above-Counter Flange
- MWU3: Narrow Flange
- MWU4: Compression Installation (not recommended for solid surfaces)
- MWU5: Heavy-Duty Flange

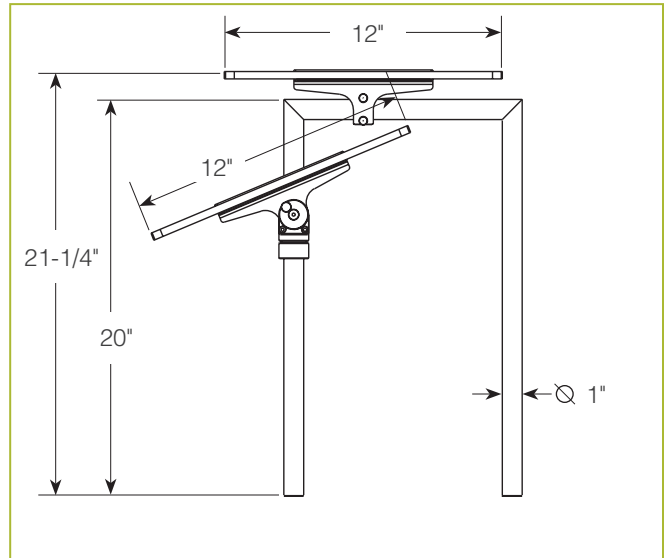
See Installation Page for More Details.

## DECO-953

Single-Sided w/Top Shelf



Shown without end panels.



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

Specifications subject to change without notice.



STAINLESS STEEL

# FABRICATED DROP-IN SINKS

## ONE COMPARTMENT WITH SIDE SPLASHES



DI-1-5SP-EC



DI-1-10SP-EC

Item #: **C4** Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

## DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

MODEL#	COMP	OVERALL L x W	BOWL SIZE L x W x D	DEPTH
DI-1-5SP-EC	1	12" x 18 1/2"	10" x 14" x 5"	5"
DI-1-10SP-EC	1	12" x 18 1/2"	10" x 14" x 10"	10"

Length is Left to Right. Width is Front to Back

### FEATURES:

- Fabricated stainless steel bowl.
- 6" tapered side splashes.
- Mounting Brackets provided accommodates thicknesses up to 1" of counter.
- Deck mounted, 4" O.C. Gooseneck Faucet
- 3 1/2" Stainless Steel Drain with Basket

### MATERIALS:

- Stainless Steel Type 304, 20 Gauge.
- Stainless Steel 3-1/2" Basket Drain.
- Faucet is brass-nickel plated.

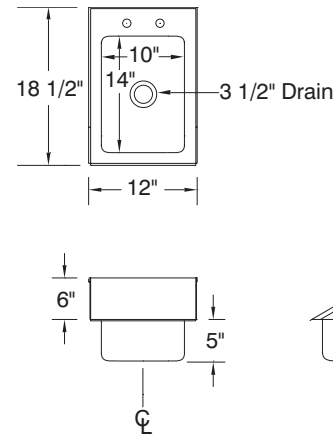
### DESIGN:

Unit punched with 1" dia. faucet holes.

### MECHANICAL:

- Faucet supply is 1/2" IPS male thread.
- Deck mounted faucet is furnished with Aerator.
- Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.

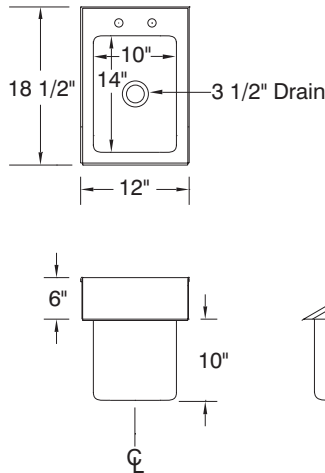
### DI-1-5SP-EC



**Cut-Out Size**  
 10 1/2" x 16 3/4"  
 1" radius corners.  
 Cutout for bowl only.  
 4 drilled holes required for the mounting bolts.  
 See Install Guide.

16 lbs.

### DI-1-10SP-EC



**Cut-Out Size**  
 10 1/2" x 16 3/4"  
 1" radius corners.  
 Cutout for bowl only.  
 4 drilled holes required for the mounting bolts.  
 See Install Guide.

18 lbs.



**MOUNTING BRACKETS INCLUDED**  
 Includes 4 brackets with nuts.



**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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

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## IL FORNO CLASSICO & SUPERDECK STACKED GAS DECK OVENS SERIES: IL FORNO DOUBLE STACK

C7



Combining a Bakers Pride® FC II Forno pizza oven with a Convection Flo Oven, or Y series oven allows you to create ambiance while multiplying cooking capacity for the ultimate exhibition pizza kitchen. These ovens are designed to be built in behind a decorative facade of brick, stone, or tile for a traditional, old-world look. You also have the choice to simply display them in standard stainless steel or finish with black-powder-coated control panels and doors with hardwood door handles for an elegant touch.

All models feature two oven chambers with a 10" deck height in the top oven and are available with Cordierite, Lightstone, or brick-lined decks. Also choose from three different deck areas and overall oven widths from 65.25" to 84".

This series is constructed with heavy-duty, .25" angle iron frame, which is fully welded to allow for stacking. Oven exteriors are all heavy-duty, stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures. Options are available to accommodate the configuration of your kitchen, such as side-mounted controls and custom-height legs.

### FEATURES AT A GLANCE

- Up to 260,000 total BTUH
- Natural or LP gas
- 300–650°F (148–343°C) temperature range
- 10" (254 mm) top oven deck height
- Two decks (choice of Cordierite, Lightstone, or brick-lined)
- Choose overall width: 65.25" (1657 mm), 78" (1981 mm) or 84" (2134 mm)
- Choose top deck area: 48" x 36" (1219 x 914), 60" x 36" (1524 x 914 mm) or 66" x 44" (1676 x 1118 mm)
- Combination gas controls with valve, regulator, and pilot safety
- Stainless steel or trimmed with black-powder-coated panels and doors with hardwood door handles
- Front and side skirts for mounting tile or stone
- Independently controlled top and bottom heat dampers
- Heavy-duty, slide-out flame diverters
- 120 V igniter with cord and plug
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- One-year limited warranty

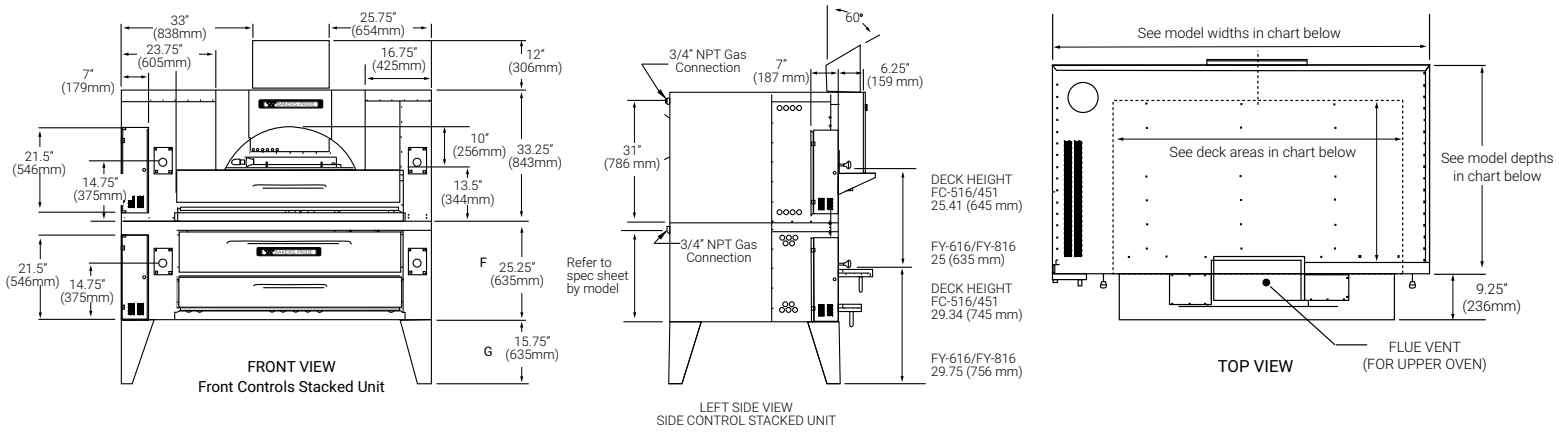
### OPTIONS & ACCESSORIES

- Draft flue for direct vent (not available on CE units)
- Automatic oven starter (comes with 120v plug)
- Side-mounted controls (specify when ordering.)
- Deck brush and scraper
- Stainless steel wood chip box
- Remote booster burner controls
- Eyebrow-style exhaust hoods
- Legs with casters
- Lightstone decks



# IL FORNO CLASSICO & SUPERDECK STACKED GAS DECK OVENS SERIES: IL FORNO DOUBLE STACK

## EQUIPMENT DIMENSIONS



## MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Total BTUH	kW	Deck Height	Top Deck Size	Bottom Deck Size	Decks	Baking Chambers	Thermostat Range	Ship Wt. •
FC-516/ 451	66" x 74.25" x 43" (1676 x 1886 x 1092)	220,000	64.46	10" (254)/ 8" (203)	48" x 36" (1219 x 914)	54" x 34.5" (1372 x 876)	2	2	300°-650°F (149-343°C)	2870 (1302kg)
<b>FC-616/ Y-600</b>	<b>78" x 74.5" x 43"</b> <b>(1657 x 1892 x 1092)</b>	260,000	76.16	10" (254)/ 8" (203)	60" x 36" (1524 x 914)	60" x 36" (1524 x 914)	2	2	300°-650°F (149-343°C)	3288 (1495kg)
FC-816/ Y-800	84" x 74.5" x 51" (2134 x 1892 x 1295)	260,000	76.16	10" (254)/ 8" (203)	66" x 44" (1676 x 1118)	66" x 44" (1676 x 1118)	2	2	300°-650°F (149-343°C)	3805 (1730kg)
FC-616/ Y-600BL	78" x 74.5" x 43" (1657 x 1892 x 1092)	260,000	76.16	10" (254)/ 7.5" (191)	60" x 36" (1524 x 914)	60" x 36" (1524 x 914)	2	2	300°-650°F (149-343°C)	3366 (1499kg)
FC-816/ Y-800BL	84" x 74.5" x 51" (2134 x 1892 x 1295)	260,000	76.16	10" (254)/ 7.5" (191)	66" x 44" (1676 x 1118)	66" x 44" (1676 x 1118)	2	2	300°-650°F (149-343°C)	3885 (1704kg)

\*Each oven ships separately as do the legs. Shipping weight shown includes all decks and legs. Refer to 451, Y-600, and Y-800 specification sheets for individual oven specs, weight, and carton size.

\*\*Height includes 16" (406 mm) on stacked units. Height excludes 12" (305 mm) flue or 24" (610 mm) eyebrow hood.

### ARCHED OPENING

FC-516 24" X 10" (610 X 254)

**FC-616 32" X 10" (810 X 254)**

FC-816 32" X 10" (810 X 254)

### GAS CONNECTIONS

**3/4"**

### VOLTAGE

**120**

### REQUIRED CLEARANCES

	Non-Combustible Construction	Combustible Construction
Left	0" (0 mm)	1" (25 mm)
Right	0" (0 mm)	3" (76 mm)
Back	2" (51 mm)	3" (76 mm)

Front Flue Area: Enclosed with non-combustible materials

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.



Freight Class: 77.5,  
FOB Smithville, TN 37166

2M-Z25250 REV B (07-23)





**John  
BOOS**  
Since 1887

ITEM #: C8 QTY: \_\_\_\_\_  
 MODEL #: \_\_\_\_\_  
 PROJECT NAME: \_\_\_\_\_

032421

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## "CCB-S" CHOPPING BLOCK COLLECTION - END GRAIN

### 3" OR 4" THICK - RECTANGULAR

#### FEATURES:

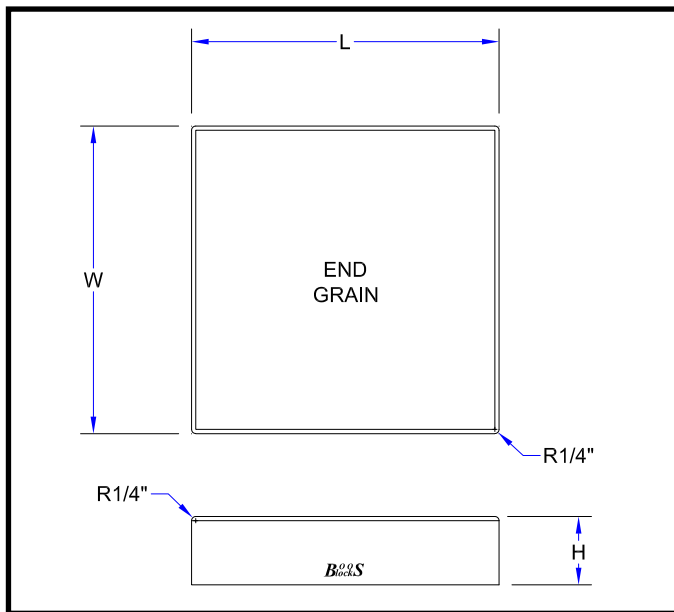
- **NORTHERN HARD ROCK MAPLE** OR AMERICAN CHERRY
- RECTANGULAR CUTTING BOARD
- AVAILABLE IN **3"** AND 4" THICKNESSES
- END GRAIN CONSTRUCTION
- OIL FINISH
- 3" BLOCKS REVERSIBLE, ALL OTHERS NON-REVERSIBLE



CCB18-S



CHY-CCB143-S



#### CHOPPING BLOCK COLLECTION - END GRAIN

MODEL #	DESCRIPTION	BOARD SIZE	WEIGHT (LBS)
CCB18-S	MAPLE, NON-REVERSIBLE	18" X 18" X 4"	36
<b>CCB24-S</b>	MAPLE, NON-REVERSIBLE	24" X 24" X 4"	64
CCB3024	MAPLE, NON-REVERSIBLE	30" X 24" X 4"	80
CCB3624	MAPLE, NON-REVERSIBLE	36" X 24" X 4"	96
CCB4824	MAPLE, NON-REVERSIBLE	48" X 24" X 4"	128
CHY-CCB143-S	CHERRY, REVERSIBLE	14" X 14" X 3"	12.5

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



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TRUE MANUFACTURING CO., INC.  
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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: **C9** Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TPP-AT-60-HC**

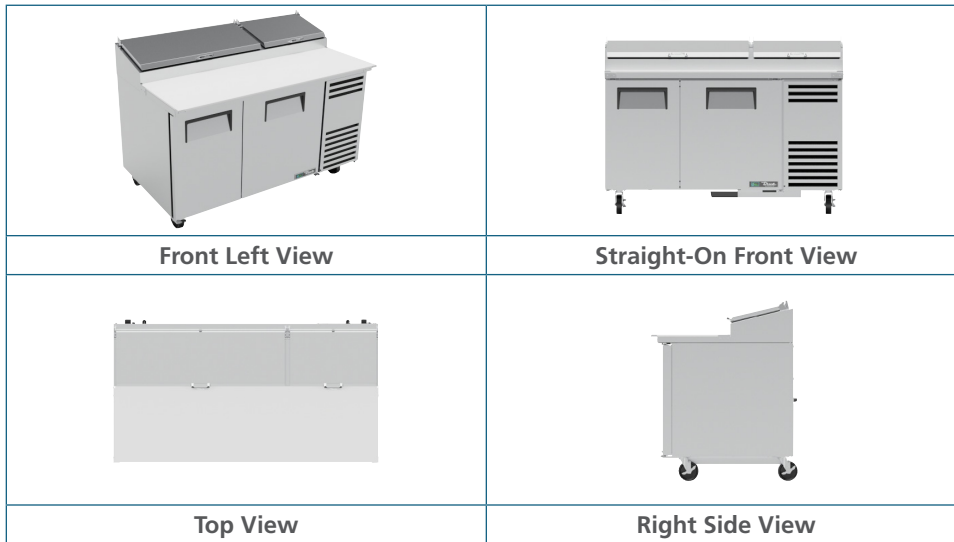
**Food Prep Table:**

*Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant*



**TPP-AT-60-HC**

- ▶ True's pizza prep tables are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ NSF/ANSI Standard 7 compliant for open food product.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Extra-deep 19½" (496 mm) full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



**ROUGH-IN DATA**

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

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TPP-AT-60-HC	2	4	8	60¼ 1530	33⅝ 854	38⅞ 987	¼ ¼	115/60/1 230-240/50/1	3.9 1.8	5-15P ▲	11 3.35	410 186

† Depth does not include 1" (26 mm) for rear bumpers and 1¾" (44 mm) for cutting board.  
\* Height does not include 5¾" (146 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
**TPP-AT-60-HC**

## Food Prep Table: Solid Door Pizza Prep Table with Alternate Top & Hydrocarbon Refrigerant



### STANDARD FEATURES

#### DESIGN

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

#### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pan rail and cabinet interior.
- Forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Condensing unit accessed from behind front removable panel, slides out for easy maintenance.

#### CABINET CONSTRUCTION

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Stainless steel, patented, foam insulated flat lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

- 5" (127 mm) diameter stem castors. 36" (915 mm) work surface height.

#### DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) right door shelf dimensions are 23 3/8" L x 28" D (601 mm x 712 mm). Two (2) left door shelf dimensions are 17 1/4" L x 28" D (439 mm x 712 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

#### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Extra-deep 19 1/2" (496 mm), full length removable cutting board included. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Alternate top 13° pan angle. Stainless steel, patented, foam insulated lids keep pan temperatures colder, lock in freshness, and minimize condensation.
- Front discharge design.
- NSF/ANSI Standard 7 compliant for open food product.

#### ELECTRICAL

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



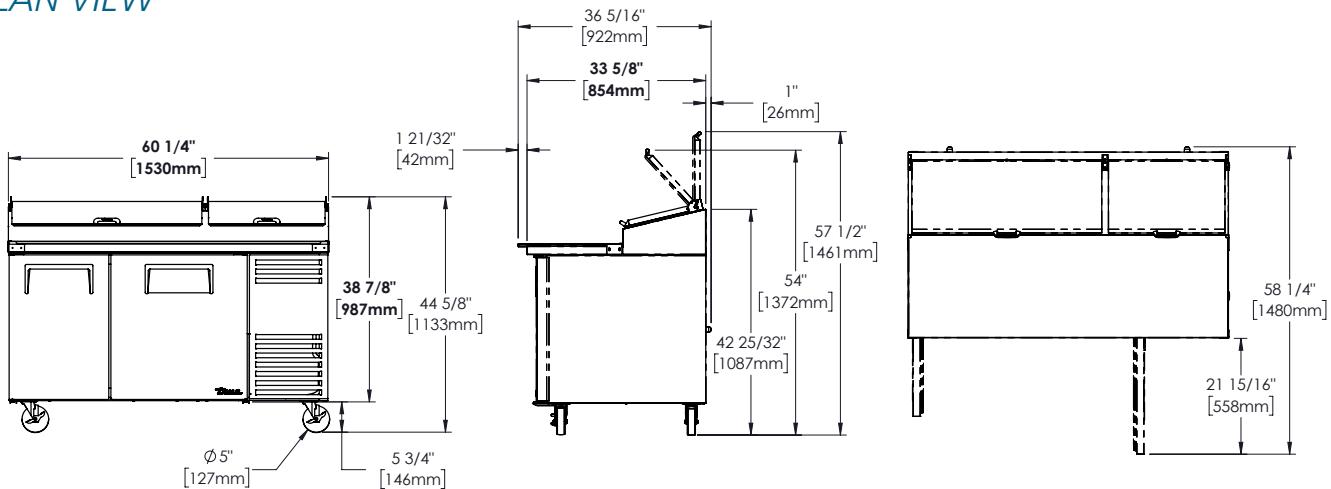
115/60/1  
NEMA-5-15R

#### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 4" (102 mm) diameter castors.
- 3" (85 mm) diameter castors.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Garnish rack.
- Single oversheff.
- Double oversheff.
- Half bun tray rack (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- 19 1/2" (496 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Half bun tray racks (excludes left door). Holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Exterior round digital temperature display (factory installed).

### PLAN VIEW



#### WARRANTY

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TPP-AT-60-HC					

### TRUE MANUFACTURING CO., INC.

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Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: **C10** Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

SIS #

Model:  
**TUC-48F-ADA-HC**

**Undercounter:**  
*ADA Compliant Solid Door Freezer with Hydrocarbon Refrigerant*



## TUC-48F-ADA-HC

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ 3" (77 mm) diameter stem castors standard. 34" (864 mm) work surface height. Complies with the Americans with Disabilities Act (ADA) requirements.
- ▶ Oversized, environmentally friendly (R404A) forced-air refrigeration system holds -10°F (-23.3°C). Ideally suited for both frozen foods and ice cream.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Front breathing.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Automatic defrost system time-initiated, time-terminated.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			Counter Height	HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*							
TUC-48F-ADA-HC	2	4	48 3/8 1229	30 1/8 766	29 3/4 756	34 864	1/2 1/3	115/60/1 230-240/50/1	3.2 1.8	5-15P ▲	7 2.13	275 125

† Depth does not include 1" (26 mm) for rear bumpers.  
\* Height does not include 4" (102 mm) for castors.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
**TUC-48F-ADA-HC**

**Undercounter:**  
*ADA Compliant Solid Door Freezer with  
Hydrocarbon Refrigerant*



**STANDARD FEATURES**

**DESIGN**

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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 3" (77 mm) diameter stem castors. 34" (864 mm) work surface height. Compliant with American Disabilities Act (ADA) requirements.

**DOORS**

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

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves 2<sup>19</sup>/<sub>16</sub>" L x 16" D (548 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**COUNTERTOP PAN CAPACITY**

- Comes standard with 16 (1/8 size) 6<sup>7</sup>/<sub>8</sub>" L x 6<sup>1</sup>/<sub>4</sub>" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) and 8" (204 mm) deep food pans (supplied by others).

- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.

**MODEL FEATURES**

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

**ELECTRICAL**

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



115/60/1  
NEMA-5-15R

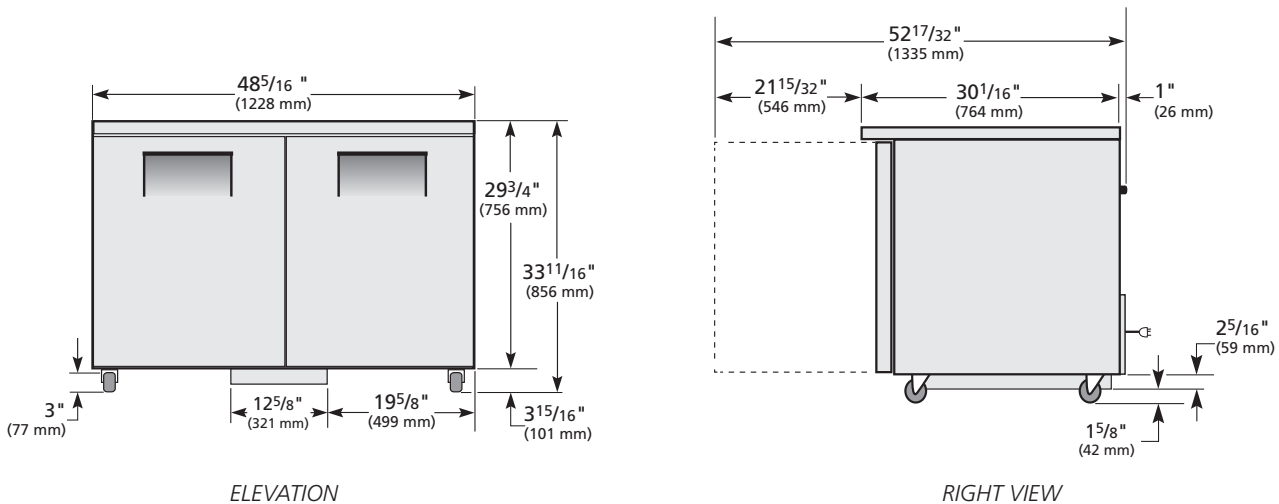
**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 5" (127 mm) diameter stem casters.
- Single overshelf.
- Double overshelf.
- 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Heavy duty 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).

Low profile models with 31<sup>7</sup>/<sub>8</sub>" (810 mm) work surface height.

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

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

	Model	Elevation	Right	Plan	3D	Back
	TUC-48F-ADA-HC	TFQY19E	TFQY19S	TFQY02P	TFQY193	

**TRUE MANUFACTURING CO., INC.**



E

**E. VINTAGE SQUARE BAKERY CASE**

ITEM 3610 | 21Wx17Dx23¼H



F

**F. MONTEREY BAKERY CASE NEW**

ITEM 4312-15 | 21Wx17Dx23¼H

**G. GRANADA CASE DISPLAY**

Includes 3 – 13" x 18" Clear Acrylic Trays.  
Self and Attendant Serve with 3 Tray Positions.

ITEM 4034-85 | 19¼Wx13½Dx20¼H

ITEM 325-13-12 | Replacement Tray



G

Now a reversible design for self or attendant serve! Featuring 3 different tray positions: tilted front, tilted back, and level.

**H. MIDNIGHT BAMBOO BAKERY DISPLAY CASE**

Includes 3 – 13" x 18" Black Acrylic Trays.  
Self and Attendant Serve with 3 Tray Positions.

ITEM 284-96 | 21¾Wx16¼Dx21½H

ITEM 325-13-13 | Replacement Tray

H



284-96

Now a reversible design for self or attendant serve! Featuring 3 different tray positions: tilted front, tilted back, and level.

**I. GLACIER DISPLAY CASE**

Includes 3 – 10" x 14" Clear Trays.

ITEM 1501-13 | 16Wx12Dx19H

ITEM 335-10-12 | Replacement 10x14 Tray

I



1501-13

# 1000-S Series

## Low Temperature Hot Food Holding Cabinets



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



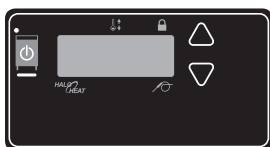
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- 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

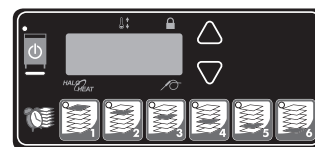
Alto-Shaam single compartment 1000-S hot food holding cabinet is constructed with a stainless steel exterior and stainless steel door with magnetic latch. The cabinet includes a Simple Control that consists of an on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C), indicator light, temperature display button, and digital display. Cabinet includes two (2) chrome-plated side racks with eight (8) pan positions spaced at 2-15/16" (75mm) centers, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

**Model 1000-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



IP X3



### 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 1000 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.

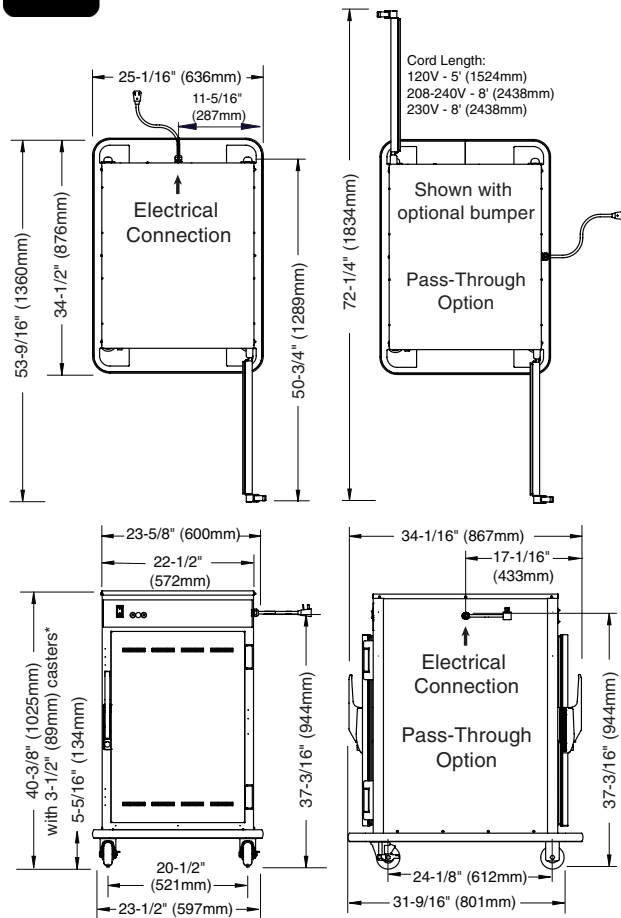


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 Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only  
[www.alto-shaam.com](http://www.alto-shaam.com)



# 1000-S Series

## Low Temperature Hot Food Holding Cabinets



\*38-11/16" (982mm) - with optional 2-1/2" (64mm) casters  
 \*42-1/16" (1068mm) - with optional 5" (127mm) casters  
 \*40-3/4" (1034mm) - with optional 6" (152mm) legs

<b>Dimensions: H x W x D</b>
<b>Exterior:</b> 40-3/8" x 23-1/2" x 31-9/16" (1025mm x 597mm x 801mm)
<b>Pass-through exterior:</b> 40-3/8" x 23-5/8" x 34-1/16" (1025mm x 600mm x 867mm)
<b>Interior:</b> 26-7/8" x 18-7/8" x 26-1/2" (682mm x 479mm x 673mm)

Electrical						
V	Ph	Hz	A	kW		
120	1	60	8.0	.96		NEMA 5-15P, 15A-125V PLUG
208	1	60	3.5	.72		NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)
240	1	60	4.0	.96		
230	1	50/60	3.9	.88		PLUGS RATED 250V
						CH2-16P
						BS 1363
						AS/NZS 3112

Product/Pan Capacity		
120 lbs (54kg) maximum		
Volume maximum: 60 quarts (76 liters)		
Four (4) on optional wire shelves only	<b>Full-size pans:</b> 20" x 12" x 2-1/2"	<b>Gastronorm 1/1:</b> 530mm x 325mm x 65mm
Eight (8)	<b>Full-size sheet pans:</b> 18" x 26" x 1"	

Clearance Requirements	
<b>Rear</b>	3" (76mm)
<b>Top</b>	2" (51mm)
<b>Left, Right</b>	1" (25mm)
Weight	
<b>Net:</b> (Est.) 175 lb (79 kg)	<b>Ship:</b> (Est.) 223 lb (101 kg)
Carton dimensions: (L x W x H)	
35" x 35" x 50" (889mm x 889mm x 1270mm)	

Installation Requirements	
– Oven must be installed level.	
– The oven 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.	
<b>Not factory supplied.</b>	

Accessories	
<input type="checkbox"/> Bumper, Full Perimeter (not available with 2-1/2" casters)	5009767
<input type="checkbox"/> Carrying Handle Kit	55662
Casters, Stem - 2 rigid, 2 swivel w/brake	
<input type="checkbox"/> 5" (127mm)	5004862
<input checked="" type="checkbox"/> 2-1/2" (64mm)	5008022
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	5005616
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906
<input type="checkbox"/> Extra Deep Drip Pan w/o Drain, 2-7/16" (62mm)	1115
<input type="checkbox"/> Drip Tray - External	5009716

<input type="checkbox"/> Legs, 6" (152mm) Flanged (set of four)	5011149
<input type="checkbox"/> Pan Grid, Wire, - 18" x 26" pan insert	PN-2115
<input type="checkbox"/> Security Panel with Lock	5013934
<input type="checkbox"/> Shelf, Stainless Steel, reach-in	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, pass-through	SH-2346
<input type="checkbox"/> Water Reservoir Pan	1775
<input type="checkbox"/> Water Reservoir Pan Cover	1774
Stacking Hardware	
<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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STAINLESS STEEL

# FABRICATED DROP-IN SINKS

## ONE COMPARTMENT WITH SIDE SPLASHES



DI-1-5SP-EC



DI-1-10SP-EC

Item #: L2 Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

## DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

MODEL#	COMP	OVERALL L x W	BOWL SIZE L x W x D	DEPTH
DI-1-5SP-EC	1	12" x 18 1/2"	10" x 14" x 5"	5"
DI-1-10SP-EC	1	12" x 18 1/2"	10" x 14" x 10"	10"

Length is Left to Right. Width is Front to Back

### FEATURES:

- Fabricated stainless steel bowl.
- 6" tapered side splashes.
- Mounting Brackets provided accommodates thicknesses up to 1" of counter.
- Deck mounted, 4" O.C. Gooseneck Faucet
- 3 1/2" Stainless Steel Drain with Basket

### MATERIALS:

- Stainless Steel Type 304, 20 Gauge.
- Stainless Steel 3-1/2" Basket Drain.
- Faucet is brass-nickel plated.

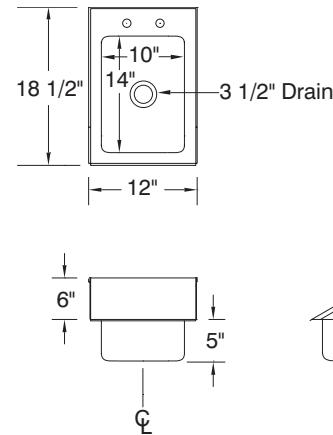
### DESIGN:

Unit punched with 1" dia. faucet holes.

### MECHANICAL:

- Faucet supply is 1/2" IPS male thread.
- Deck mounted faucet is furnished with Aerator.
- Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.

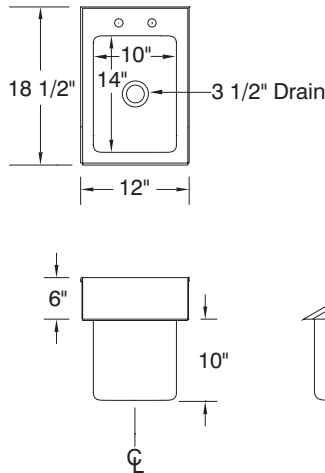
DI-1-5SP-EC



**Cut-Out Size**  
 10 1/2" x 16 3/4"  
 1" radius corners.  
 Cutout for bowl only.  
 4 drilled holes required  
 for the mounting bolts.  
 See Install Guide.

16 lbs.

DI-1-10SP-EC



**Cut-Out Size**  
 10 1/2" x 16 3/4"  
 1" radius corners.  
 Cutout for bowl only.  
 4 drilled holes required  
 for the mounting bolts.  
 See Install Guide.

18 lbs.



**MOUNTING BRACKETS INCLUDED**  
 Includes 4 brackets with nuts.



**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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

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U.S.A. FOODSERVICE DIVISION

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: L4 Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TUC-36-LP-HC**

**Undercounter:**  
*Low Profile Solid Door Refrigerator with Hydrocarbon Refrigerant*



## TUC-36-LP-HC

- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ "Low Profile" models are designed to slide easily under custom built countertops. 1 1/2" (39 mm) diameter dual swivel castors. 31 7/8" (810 mm) work surface height.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner with stainless steel floor.
- ▶ Self closing doors. Positive seal, torsion type closure system.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

## ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TUC-36-LP-HC	2	4	36 3/8 924	30 1/8 766	29 3/4 756	1/8 N/A	115/60/1	2.0 N/A	5-15P	11 3.35	TBD TBD

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

\* Height does not include 2 1/8" (54 mm) for castors.



APPROVALS:

AVAILABLE AT:

6/18-A

Printed in U.S.A.

Model:  
**TUC-36-LP-HC**

**Undercounter:**  
*Low Profile Solid Door Refrigerator  
with Hydrocarbon Refrigerant*



**STANDARD FEATURES**

**DESIGN**

- True's undercounter's are designed with enduring quality and value that protects your long term investment. Our commitment to using the highest quality materials and oversized refrigeration ensures exceptional food preservation.
- "Low Profile" models are designed to slide easily under custom built countertops.

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access located in back, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 1 1/2" (39 mm) diameter dual swivel castors permits easy placement. 31 7/8" (810 mm) work surface height.

**DOORS**

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

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves. Two (2) top shelves are 15 5/16" L x 20 1/4" D (396 mm x 515 mm), Two (2) bottom shelves are 15 5/16" L x 13 3/4" D (396 mm x 350 mm). Four (4) chrome plated shelf clips included per shelf.

- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**MODEL FEATURES**

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

**ELECTRICAL**

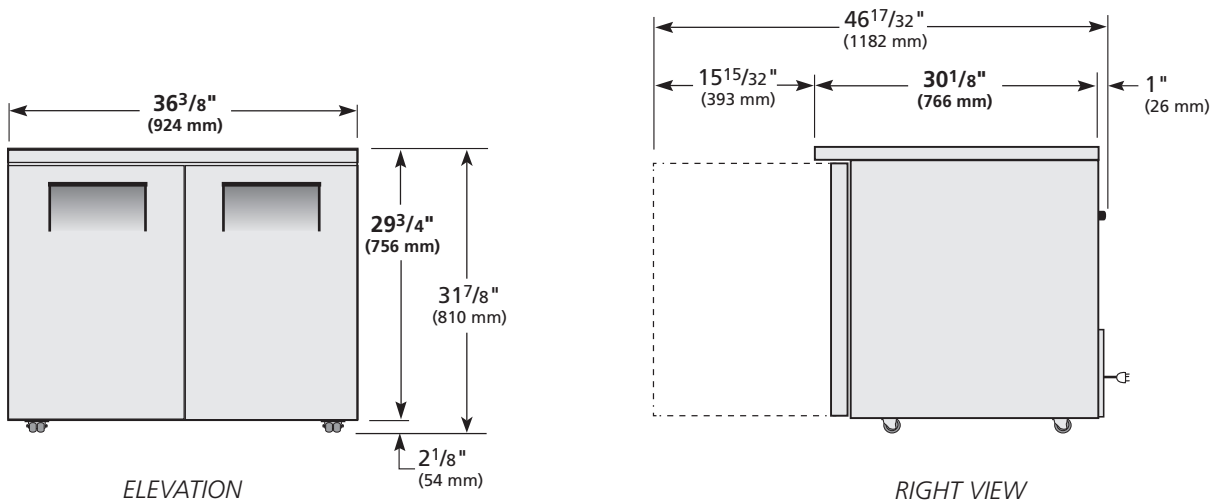
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



**OPTIONAL FEATURES/ACCESSORIES**

- Upcharge and lead times may apply.
- Barrel locks (factory installed). Requires one per door.
  - Additional shelves.
  - 30" (762 mm) deep, 1/2" thick (13 mm), white polyethylene cutting board.
  - 30" (762 mm) deep, 1/2" thick (13 mm), composite cutting board.
  - Heavy duty 16 gauge tops.
  - Exterior rectangular digital thermometer (factory installed).
  - Standard height units with 5" (127 mm) diameter castors. 36" (915 mm) work surface height.
  - ADA compliant models with 34" (864 mm) work surface height.

**PLAN VIEW**



**WARRANTY**  
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

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

	Model	Elevation	Right	Plan	3D	Back
	TUC-36-LP-HC	TFPY45E	TFPY45S	TFPY25P	TFPY453	

**TRUE MANUFACTURING CO., INC.**





Project \_\_\_\_\_

Item # L5

Quantity \_\_\_\_\_

# Glo-Ray® Built-In Rectangular Heated Shelves with Flush Top

Models: **GRSBF**-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O; **48-F**, -I, **-S**, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

Let Hatco add heat to your serving surface with the Glo-Ray® Rectangular Built-In Heated Shelf with Flush Top. This flush 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.

## Standard features

- Uniform heat distribution with hardcoated aluminum surface and blanket-type element
- 36" (914 mm) flexible conduit channels power lines from the shelf to a control box
- GRSBF models are available in widths from 25.5" to 73.5" (648-1867 mm) and depths of 17", 21", 25.5" or 31.5" (432, 533, 648 or 800 mm)
- Standard controller includes control thermostat, an illuminated power 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 GRSBF, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSBF-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



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



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](http://www.hatcocorp.com/antimicrobial-paint) for more information.



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



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

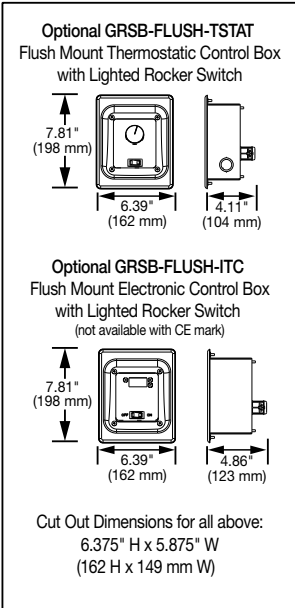
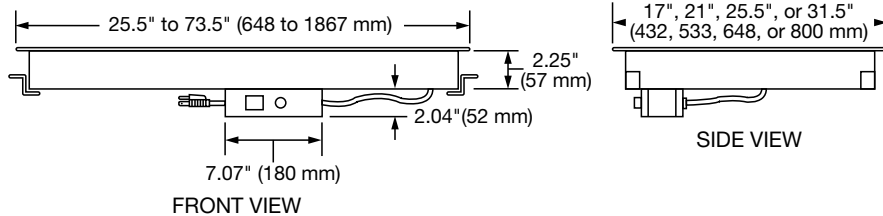
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# Glo-Ray® Flush Top Built-In Heated Shelves

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O;  
-48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

## GRSBF Models Shown with Standard Control Box



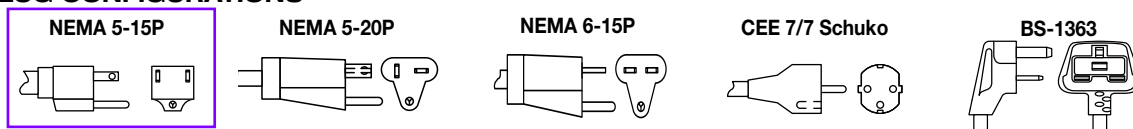
## GRSBF Built-In Countertop Cut-Out Dimensions

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

## CORD LOCATION

Cord Location: Cord is attached to Control Box.

## PLUG CONFIGURATIONS



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# Glo-Ray® Flush Top Built-In Heated Shelves

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O; -48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

## SPECIFICATIONS

### Built-In Rectangular Heated Shelves with Flush 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*
GRSBF-24-F	25.5" x 17" x 2.25" (648 x 432 x 57 mm)	25.5" x 17" (648 x 432 mm)	120	Single	420	3.5	NEMA 5-15P	28 lbs. (13 kg)
			220		384	1.7	CEE 7/7 Schuko	28 lbs. (13 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	
GRSBF-24-I	25.5" x 21" x 2.25" (648 x 533 x 57 mm)	25.5" x 21" (648 x 533 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	
GRSBF-24-S	25.5" x 25.5" x 2.25" (648 x 648 x 57 mm)	25.5" x 25.5" (648 x 648 mm)	120	Single	700	5.8	NEMA 5-15P	32 lbs. (15 kg)
			220		640	2.9	CEE 7/7 Schuko	32 lbs. (15 kg)
			240		762	3.2	BS-1363	
			220-230 (CE)		640-700	2.9-3.0	CEE 7/7 Schuko	
			230-240 (CE)		700-762	3.0-3.2	BS-1363	
GRSBF-24-O	25.5" x 31.5" x 2.25" (648 x 800 x 57 mm)	25.5" x 31.5" (648 x 800 mm)	120	Single	790	6.6	NEMA 5-15P	35 lbs. (16 kg)
			220		722	3.3	CEE 7/7 Schuko	35 lbs. (16 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	
GRSBF-30-F	31.5" x 17" x 2.25" (800 x 432 x 57 mm)	31.5" x 17" (800 x 432 mm)	120	Single	505	4.2	NEMA 5-15P	24 lbs. (11 kg)
			220		462	2.1	CEE 7/7 Schuko	24 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	
GRSBF-30-I	31.5" x 21" x 2.25" (800 x 533 x 57 mm)	31.5" x 21" (800 x 533 mm)	100	Single	665	6.7	NEMA 5-15P	30 lbs. (14 kg)
			120		665	5.6	NEMA 5-15P	30 lbs. (14 kg)
			220		665	3.0	CEE 7/7 Schuko	30 lbs. (14 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	
GRSBF-30-S	31.5" x 25.5" x 2.25" (800 x 648 x 57 mm)	31.5" x 25.5" (800 x 648 mm)	120	Single	825	6.9	NEMA 5-15P	33 lbs. (15 kg)
			220		755	3.4	CEE 7/7 Schuko	33 lbs. (15 kg)
			240		898	3.7	BS-1363	
			220-230 (CE)		755-825	3.4-3.6	CEE 7/7 Schuko	
			230-240 (CE)		825-898	3.6-3.7	BS-1363	
GRSBF-30-O	31.5" x 31.5" x 2.25" (800 x 800 x 57 mm)	31.5" x 31.5" (800 x 800 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	
GRSBF-36-F	37.5" x 17" x 2.25" (953 x 432 x 57 mm)	37.5" x 17" (953 x 432 mm)	120	Single	590	4.9	NEMA 5-15P	32 lbs. (15 kg)
			220		540	2.5	CEE 7/7 Schuko	32 lbs. (15 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	
GRSBF-36-I	37.5" x 21" x 2.25" (953 x 533 x 57 mm)	37.5" x 21" (953 x 533 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	

\* Shipping weight includes packaging.

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# Glo-Ray® Flush Top Built-In Heated Shelves

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O;  
-48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

## SPECIFICATIONS

### Built-In Rectangular Heated Shelves with Flush 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*
GRSBF-36-S	37.5" x 25.5" x 2.25" (953 x 648 x 57 mm)	37.5" x 25.5" (953 x 648 mm)	120	Single	950	7.9	NEMA 5-15P	35 lbs. (16 kg)
			220		870	4.0	CEE 7/7 Schuko	35 lbs. (16 kg)
			240		1034	4.3	BS-1363	
			220-230 (CE)		870-951	4.0-4.1	CEE 7/7 Schuko	
			230-240 (CE)		950-1034	4.1-4.3	BS-1363	
GRSBF-36-O	37.5" x 31.5" x 2.25" (953 x 800 x 57 mm)	37.5" x 31.5" (953 x 800 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	
GRSBF-42-F	43.5" x 17" x 2.25" (1105 x 432 x 57 mm)	43.5" x 17" (1105 x 432 mm)	120	Single	685	5.7	NEMA 5-15P	38 lbs. (17 kg)
			220		627	2.9	CEE 7/7 Schuko	38 lbs. (17 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	
GRSBF-42-I	43.5" x 21" x 2.25" (1105 x 533 x 57 mm)	43.5" x 21" (1105 x 533 mm)	100	Single	885	8.9	NEMA 5-15P	32 lbs. (15 kg)
			120		885	7.4	NEMA 5-15P	32 lbs. (15 kg)
			220		885	4.0	CEE 7/7 Schuko	32 lbs. (15 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					
GRSBF-42-S	43.5" x 25.5" x 2.25" (1105 x 648 x 57 mm)	43.5" x 25.5" (1105 x 648 mm)	120	Single	1100	9.2	NEMA 5-15P	40 lbs. (18 kg)
			220		1006	4.6	CEE 7/7 Schuko	40 lbs. (18 kg)
			240		1198	5.0	BS-1363	
			220-230 (CE)		1006-1100	4.6-4.8	CEE 7/7 Schuko	
			230-240 (CE)		1100-1198	4.8-5.0	BS-1363	
GRSBF-42-O	43.5" x 31.5" x 2.25" (1105 x 800 x 57 mm)	43.5" x 31.5" (1105 x 800 mm)	120	Single	1270	10.6	NEMA 5-15P	48 lbs. (22 kg)
			220		1236	5.6	CEE 7/7 Schuko	48 lbs. (22 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	
GRSBF-48-F	49.5" x 17" x 2.25" (1257 x 432 x 57 mm)	49.5" x 17" (1257 x 432 mm)	120	Single	770	6.4	NEMA 5-15P	35 lbs. (16 kg)
			220		705	3.2	CEE 7/7 Schuko	35 lbs. (16 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	
GRSBF-48-I	49.5" x 21" x 2.25" (1257 x 533 x 57 mm)	49.5" x 21" (1257 x 533 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					
GRSBF-48-S	49.5" x 25.5" x 2.25" (1257 x 648 x 57 mm)	49.5" x 25.5" (1257 x 648 mm)	120	Single	1225	10.2	NEMA 5-15P	42 lbs. (19 kg)
			220		1121	5.1	CEE 7/7 Schuko	42 lbs. (19 kg)
			240		1334	5.6	BS-1363	
			220-230 (CE)		1121-1225	5.1-5.3	CEE 7/7 Schuko	
			230-240 (CE)		1225-1334	5.3-5.6	BS-1363	
GRSBF-48-O	49.5" x 31.5" x 2.25" (1257 x 800 x 57 mm)	49.5" x 31.5" (1257 x 800 mm)	120	Single	1430	11.9	NEMA 5-15P	48 lbs. (22 kg)
			220		1430	6.5	CEE 7/7 Schuko	48 lbs. (22 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	

\* Shipping weight includes packaging.

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# Glo-Ray® Flush Top Built-In Heated Shelves

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O;  
-48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

## SPECIFICATIONS

### Built-In Rectangular Heated Shelves with Flush 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*
GRSBF-60-F	61.5" x 17" x 2.25" (1562 x 432 x 57 mm)	61.5" x 17" (1562 x 432 mm)	120	Single	950	7.9	NEMA 5-15P	41 lbs. (19 kg)
			220		870	4.0	CEE 7/7 Schuko	41 lbs. (19 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	
GRSBF-60-I	61.5" x 21" x 2.25" (1562 x 533 x 57 mm)	61.5" x 21" (1562 x 533 mm)	100	Single	1220	12.2	NEMA 5-15P	48 lbs. (22 kg)
			120		1220	10.2	NEMA 5-15P	48 lbs. (22 kg)
			220		1220	5.5	CEE 7/7 Schuko	
			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	
GRSBF-60-S	61.5" x 25.5" x 2.25" (1562 x 648 x 57 mm)	61.5" x 25.5" (1562 x 648 mm)	120	Single	1500	12.5	NEMA 5-20P	55 lbs. (25 kg)
			220		1372	6.2	CEE 7/7 Schuko	55 lbs. (25 kg)
			240		1634	6.8	BS-1363	
			220-230 (CE)		1372-1500	6.2-6.5	CEE 7/7 Schuko	
			230-240 (CE)		1501-1634	6.5-6.8	BS-1363	
GRSBF-60-O	61.5" x 31.5" x 2.25" (1562 x 800 x 57 mm)	61.5" x 31.5" (1562 x 800 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	
GRSBF-72-F	73.5" x 17" x 2.25" (1867 x 432 x 57 mm)	73.5" x 17" (1867 x 432 mm)	120	Single	1130	9.4	NEMA 5-15P	44 lbs. (20 kg)
			220		1034	4.7	CEE 7/7 Schuko	44 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	
GRSBF-72-I	73.5" x 21" x 2.25" (1867 x 533 x 57 mm)	73.5" x 21" (1867 x 533 mm)	120	Single	1440	12.0	NEMA 5-15P	52 lbs. (24 kg)
			220		1440	6.5	CEE 7/7 Schuko	52 lbs. (24 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	
GRSBF-72-S	73.5" x 25.5" x 2.25" (1867 x 648 x 57 mm)	73.5" x 25.5" (1867 x 648 mm)	120	Single	1750	14.6	NEMA 5-20P	59 lbs. (27 kg)
			220		1602	7.3	CEE 7/7 Schuko	59 lbs. (27 kg)
			240		1906	7.9	BS-1363	
			220-230 (CE)		1602-1751	7.3-7.6	CEE 7/7 Schuko	
			230-240 (CE)		1750-1906	7.6-7.9	BS-1363	
GRSBF-72-O	73.5" x 31.5" x 2.25" (1867 x 800 x 57 mm)	73.5" x 31.5" (1867 x 800 mm)	208	Single	2070	10.0	NEMA 6-15P	68 lbs. (31 kg)
			240		2070	9.4		68 lbs. (31 kg)
			220		1894	8.6	CEE 7/7 Schuko	
			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 Flush Top

The Built-in Rectangular Heated Shelf with Flush 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).

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## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: **L5.1**  
 Quantity: \_\_\_\_\_  
 Model: DECO-953  
 Length: **52"**

## STANDARD NSF LISTED FINISH OPTIONS

- Stainless Steel #4
- Chrome
- Gloss Black
- Wrinkle Black
- Smoked Copper
- Polished Brass Finish
- Other \_\_\_\_\_

## LIGHT AND WARMER OPTIONS

- LED Light Unit
- Linear T-5 Fluorescent Unit
- BSI Stealth™ Linear Heat Only Unit
- BSI Stealth™ Linear Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Heat and Light Combo Unit (LED)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (LED)
- Hatco® Brand Heat Only Unit
- Hatco® Brand Heat and Light Combo Unit

## GLASS THICKNESS

- 1/4" Tempered Glass (not for shelves)  
Centerline Max 54"
- 3/8" Tempered Glass (for shelf or span more than 54")  
Centerline Max 66"
- 1/2" Tempered Glass (for shelf or span more than 66")  
Centerline Max 72"

## GLASS CORNERS

- 1" Radius Corner (standard)
- Square Corners

## INSTALLATION OPTIONS

**Above-Counter:** Stainless Steel Counter  
**Under-Counter:** Stainless Steel Counter  
 (Requires Under-Counter Reinforcement & Access)

**Above-Counter:** Millwork Counter  
**Under-Counter:** Millwork Counter

- DECO Above-Counter Flange
- SSU3-H: Heavy-Duty Flange
- SSU3-N: Narrow Flange
- SSU5-H: Heavy-Duty Flange
- SSU5-N: Narrow Flange
- DECO Above-Counter Flange
- MWU3: Narrow Flange
- MWU4: Compression Installation (not recommended for solid surfaces)
- MWU5: Heavy-Duty Flange

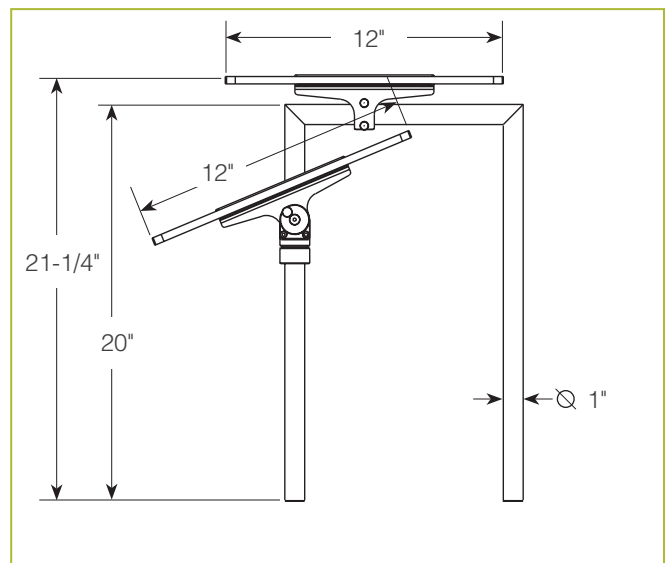
See Installation Page for More Details.

## DECO-953

Single-Sided w/Top Shelf



Shown without end panels.



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

Specifications subject to change without notice.

5.21



# N8100BP

Drop-In Self-Contained Mechanically Cooled Cold Pans

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

N8100BP: Drop-In Self-Contained Mechanically Cooled Cold Pans

## 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

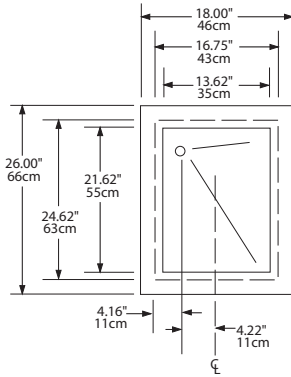
**Top** is one-piece 20-gauge stainless steel. Interior liner is 22-gauge stainless steel and is creased to a 1.00" (2.5cm) diameter drain. Integral V-stamped pan rest recessed 2" (5cm) to accommodate 12" x 20" (30cm x 51cm) pans 4" (10cm) or 6" (15cm) deep supplied by others. Product temperatures of 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).

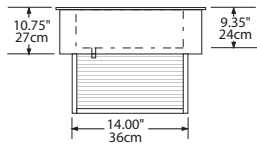




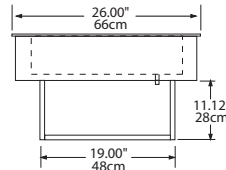
Plan View, N8118BP

Drain Location If Facing Service Side:

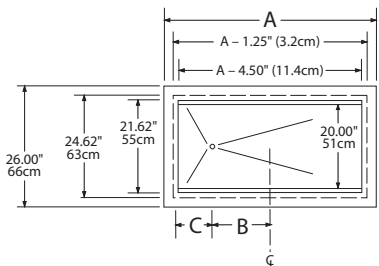
- N8118BP - back
- All Other N8100BP Models - left



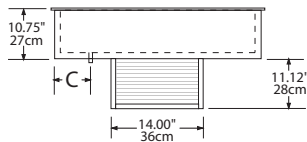
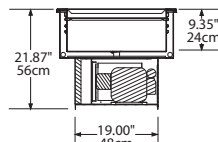
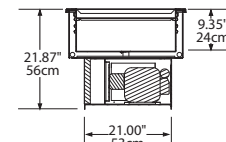
Elevation View, N8118BP



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.



## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: **L6.1**  
 Quantity: \_\_\_\_\_  
 Model: DECO-953  
 Length: **68"**

## STANDARD NSF LISTED FINISH OPTIONS

- Stainless Steel #4
- Chrome
- Gloss Black
- Wrinkle Black
- Smoked Copper
- Polished Brass Finish
- Other \_\_\_\_\_

## LIGHT AND WARMER OPTIONS

- LED Light Unit
- Linear T-5 Fluorescent Unit
- BSI Stealth™ Linear Heat Only Unit
- BSI Stealth™ Linear Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Heat and Light Combo Unit (LED)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (LED)
- Hatco® Brand Heat Only Unit
- Hatco® Brand Heat and Light Combo Unit

## GLASS THICKNESS

- 1/4" Tempered Glass (not for shelves)  
Centerline Max 54"
- 3/8" Tempered Glass (for shelf or span more than 54")  
Centerline Max 66"
- 1/2" Tempered Glass (for shelf or span more than 66")  
Centerline Max 72"

## GLASS CORNERS

- 1" Radius Corner (standard)
- Square Corners

## INSTALLATION OPTIONS

**Above-Counter:** Stainless Steel Counter  
**Under-Counter:** Stainless Steel Counter  
 (Requires Under-Counter Reinforcement & Access)

**Above-Counter:** Millwork Counter  
**Under-Counter:** Millwork Counter

- DECO Above-Counter Flange
- SSU3-H: Heavy-Duty Flange
- SSU3-N: Narrow Flange
- SSU5-H: Heavy-Duty Flange
- SSU5-N: Narrow Flange
- DECO Above-Counter Flange
- MWU3: Narrow Flange
- MWU4: Compression Installation (not recommended for solid surfaces)
- MWU5: Heavy-Duty Flange

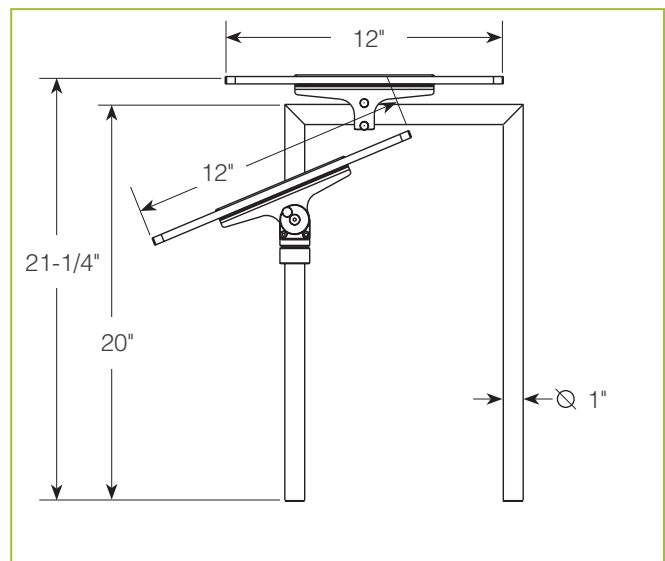
See Installation Page for More Details.

## DECO-953

Single-Sided w/Top Shelf



Shown without end panels.



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

Specifications subject to change without notice.

5.21





Project \_\_\_\_\_

Item # L7

Quantity \_\_\_\_\_

# Glo-Ray® Built-In Rectangular Heated Shelves with Flush Top

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O; -48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

Let Hatco add heat to your serving surface with the Glo-Ray® Rectangular Built-In Heated Shelf with Flush Top. This flush top food warmer 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.

## Standard features

- Uniform heat distribution with hardcoated aluminum surface and blanket-type element
- 36" (914 mm) flexible conduit channels power lines from the shelf to a control box
- GRSBF models are available in widths from 25.5" to 73.5" (648-1867 mm) and depths of 17", 21", 25.5" or 31.5" (432, 533, 648 or 800 mm)
- Standard controller includes control thermostat, an illuminated power 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 GRSBF, the next larger size GRA or GR2A Strip Heater will fit over the top. For example, a GRSBF-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



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](http://www.hatcocorp.com/antimicrobial-paint) for more information.



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



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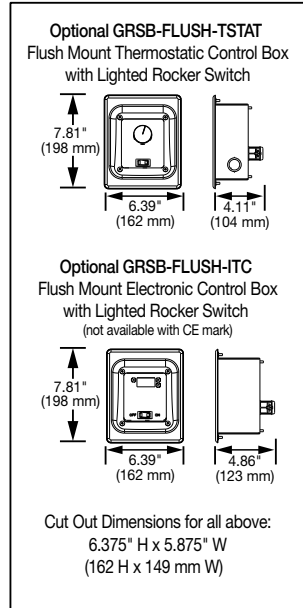
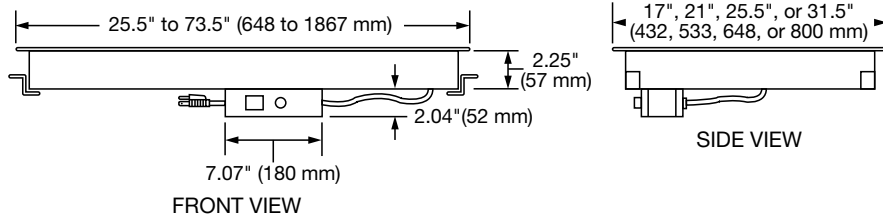
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# Glo-Ray® Flush Top Built-In Heated Shelves

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O;  
-48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

## GRSBF Models Shown with Standard Control Box



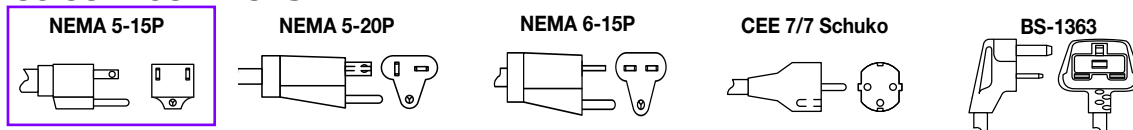
## GRSBF Built-In Countertop Cut-Out Dimensions

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

## CORD LOCATION

Cord Location: Cord is attached to Control Box.

## PLUG CONFIGURATIONS



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# Glo-Ray® Flush Top Built-In Heated Shelves

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O; -48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

## SPECIFICATIONS

### Built-In Rectangular Heated Shelves with Flush 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*
GRSBF-24-F	25.5" x 17" x 2.25" (648 x 432 x 57 mm)	25.5" x 17" (648 x 432 mm)	120	Single	420	3.5	NEMA 5-15P	28 lbs. (13 kg)
			220		384	1.7	CEE 7/7 Schuko	28 lbs. (13 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	
GRSBF-24-I	25.5" x 21" x 2.25" (648 x 533 x 57 mm)	25.5" x 21" (648 x 533 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	
GRSBF-24-S	25.5" x 25.5" x 2.25" (648 x 648 x 57 mm)	25.5" x 25.5" (648 x 648 mm)	120	Single	700	5.8	NEMA 5-15P	32 lbs. (15 kg)
			220		640	2.9	CEE 7/7 Schuko	32 lbs. (15 kg)
			240		762	3.2	BS-1363	
			220-230 (CE)		640-700	2.9-3.0	CEE 7/7 Schuko	
			230-240 (CE)		700-762	3.0-3.2	BS-1363	
GRSBF-24-O	25.5" x 31.5" x 2.25" (648 x 800 x 57 mm)	25.5" x 31.5" (648 x 800 mm)	120	Single	790	6.6	NEMA 5-15P	35 lbs. (16 kg)
			220		722	3.3	CEE 7/7 Schuko	35 lbs. (16 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	
GRSBF-30-F	31.5" x 17" x 2.25" (800 x 432 x 57 mm)	31.5" x 17" (800 x 432 mm)	120	Single	505	4.2	NEMA 5-15P	24 lbs. (11 kg)
			220		462	2.1	CEE 7/7 Schuko	24 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	
GRSBF-30-I	31.5" x 21" x 2.25" (800 x 533 x 57 mm)	31.5" x 21" (800 x 533 mm)	100	Single	665	6.7	NEMA 5-15P	30 lbs. (14 kg)
			120		665	5.6	NEMA 5-15P	30 lbs. (14 kg)
			220		665	3.0	CEE 7/7 Schuko	30 lbs. (14 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	
GRSBF-30-S	31.5" x 25.5" x 2.25" (800 x 648 x 57 mm)	31.5" x 25.5" (800 x 648 mm)	120	Single	825	6.9	NEMA 5-15P	33 lbs. (15 kg)
			220		755	3.4	CEE 7/7 Schuko	33 lbs. (15 kg)
			240		898	3.7	BS-1363	
			220-230 (CE)		755-825	3.4-3.6	CEE 7/7 Schuko	
			230-240 (CE)		825-898	3.6-3.7	BS-1363	
GRSBF-30-O	31.5" x 31.5" x 2.25" (800 x 800 x 57 mm)	31.5" x 31.5" (800 x 800 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	
GRSBF-36-F	37.5" x 17" x 2.25" (953 x 432 x 57 mm)	37.5" x 17" (953 x 432 mm)	120	Single	590	4.9	NEMA 5-15P	32 lbs. (15 kg)
			220		540	2.5	CEE 7/7 Schuko	32 lbs. (15 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	
GRSBF-36-I	37.5" x 21" x 2.25" (953 x 533 x 57 mm)	37.5" x 21" (953 x 533 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	

\* Shipping weight includes packaging.

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# Glo-Ray® Flush Top Built-In Heated Shelves

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O;  
-48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

## SPECIFICATIONS

### Built-In Rectangular Heated Shelves with Flush 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*
GRSBF-36-S	37.5" x 25.5" x 2.25" (953 x 648 x 57 mm)	37.5" x 25.5" (953 x 648 mm)	120	Single	950	7.9	NEMA 5-15P	35 lbs. (16 kg)
			220		870	4.0	CEE 7/7 Schuko	35 lbs. (16 kg)
			240		1034	4.3	BS-1363	
			220-230 (CE)		870-951	4.0-4.1	CEE 7/7 Schuko	
			230-240 (CE)		950-1034	4.1-4.3	BS-1363	
GRSBF-36-O	37.5" x 31.5" x 2.25" (953 x 800 x 57 mm)	37.5" x 31.5" (953 x 800 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	
GRSBF-42-F	43.5" x 17" x 2.25" (1105 x 432 x 57 mm)	43.5" x 17" (1105 x 432 mm)	120	Single	685	5.7	NEMA 5-15P	38 lbs. (17 kg)
			220		627	2.9	CEE 7/7 Schuko	38 lbs. (17 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	
GRSBF-42-I	43.5" x 21" x 2.25" (1105 x 533 x 57 mm)	43.5" x 21" (1105 x 533 mm)	100	Single	885	8.9	NEMA 5-15P	32 lbs. (15 kg)
			120		885	7.4	NEMA 5-15P	32 lbs. (15 kg)
			220		885	4.0	CEE 7/7 Schuko	32 lbs. (15 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					
GRSBF-42-S	43.5" x 25.5" x 2.25" (1105 x 648 x 57 mm)	43.5" x 25.5" (1105 x 648 mm)	120	Single	1100	9.2	NEMA 5-15P	40 lbs. (18 kg)
			220		1006	4.6	CEE 7/7 Schuko	40 lbs. (18 kg)
			240		1198	5.0	BS-1363	
			220-230 (CE)		1006-1100	4.6-4.8	CEE 7/7 Schuko	
			230-240 (CE)		1100-1198	4.8-5.0	BS-1363	
GRSBF-42-O	43.5" x 31.5" x 2.25" (1105 x 800 x 57 mm)	43.5" x 31.5" (1105 x 800 mm)	120	Single	1270	10.6	NEMA 5-15P	48 lbs. (22 kg)
			220		1236	5.6	CEE 7/7 Schuko	48 lbs. (22 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	
GRSBF-48-F	49.5" x 17" x 2.25" (1257 x 432 x 57 mm)	49.5" x 17" (1257 x 432 mm)	120	Single	770	6.4	NEMA 5-15P	35 lbs. (16 kg)
			220		705	3.2	CEE 7/7 Schuko	35 lbs. (16 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	
GRSBF-48-I	49.5" x 21" x 2.25" (1257 x 533 x 57 mm)	49.5" x 21" (1257 x 533 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					
GRSBF-48-S	49.5" x 25.5" x 2.25" (1257 x 648 x 57 mm)	49.5" x 25.5" (1257 x 648 mm)	120	Single	1225	10.2	NEMA 5-15P	42 lbs. (19 kg)
			220		1121	5.1	CEE 7/7 Schuko	42 lbs. (19 kg)
			240		1334	5.6	BS-1363	
			220-230 (CE)		1121-1225	5.1-5.3	CEE 7/7 Schuko	
			230-240 (CE)		1225-1334	5.3-5.6	BS-1363	
GRSBF-48-O	49.5" x 31.5" x 2.25" (1257 x 800 x 57 mm)	49.5" x 31.5" (1257 x 800 mm)	120	Single	1430	11.9	NEMA 5-15P	48 lbs. (22 kg)
			220		1430	6.5	CEE 7/7 Schuko	48 lbs. (22 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	

\* Shipping weight includes packaging.

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



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# Glo-Ray® Flush Top Built-In Heated Shelves

Models: GRSBF-24-F, -I, -S, -O; -30-F, -I, -S, -O; -36-F, -I, -S, -O; -42-F, -I, -S, -O; -48-F, -I, -S, -O; -60-F, -I, -S, -O; -72-F, -I, -S, -O

## SPECIFICATIONS

### Built-In Rectangular Heated Shelves with Flush 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*
GRSBF-60-F	61.5" x 17" x 2.25" (1562 x 432 x 57 mm)	61.5" x 17" (1562 x 432 mm)	120	Single	950	7.9	NEMA 5-15P	41 lbs. (19 kg)
			220		870	4.0	CEE 7/7 Schuko	41 lbs. (19 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	
GRSBF-60-I	61.5" x 21" x 2.25" (1562 x 533 x 57 mm)	61.5" x 21" (1562 x 533 mm)	100	Single	1220	12.2	NEMA 5-15P	48 lbs. (22 kg)
			120		1220	10.2	NEMA 5-15P	48 lbs. (22 kg)
			220		1220	5.5	CEE 7/7 Schuko	48 lbs. (22 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	
GRSBF-60-S	61.5" x 25.5" x 2.25" (1562 x 648 x 57 mm)	61.5" x 25.5" (1562 x 648 mm)	120	Single	1500	12.5	NEMA 5-20P	55 lbs. (25 kg)
			220		1372	6.2	CEE 7/7 Schuko	55 lbs. (25 kg)
			240		1634	6.8	BS-1363	
			220-230 (CE)		1372-1500	6.2-6.5	CEE 7/7 Schuko	
			230-240 (CE)		1501-1634	6.5-6.8	BS-1363	
GRSBF-60-O	61.5" x 31.5" x 2.25" (1562 x 800 x 57 mm)	61.5" x 31.5" (1562 x 800 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	
GRSBF-72-F	73.5" x 17" x 2.25" (1867 x 432 x 57 mm)	73.5" x 17" (1867 x 432 mm)	120	Single	1130	9.4	NEMA 5-15P	44 lbs. (20 kg)
			220		1034	4.7	CEE 7/7 Schuko	44 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	
GRSBF-72-I	73.5" x 21" x 2.25" (1867 x 533 x 57 mm)	73.5" x 21" (1867 x 533 mm)	120	Single	1440	12.0	NEMA 5-15P	52 lbs. (24 kg)
			220		1440	6.5	CEE 7/7 Schuko	52 lbs. (24 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	
GRSBF-72-S	73.5" x 25.5" x 2.25" (1867 x 648 x 57 mm)	73.5" x 25.5" (1867 x 648 mm)	120	Single	1750	14.6	NEMA 5-20P	59 lbs. (27 kg)
			220		1602	7.3	CEE 7/7 Schuko	59 lbs. (27 kg)
			240		1906	7.9	BS-1363	
			220-230 (CE)		1602-1751	7.3-7.6	CEE 7/7 Schuko	
			230-240 (CE)		1750-1906	7.6-7.9	BS-1363	
GRSBF-72-O	73.5" x 31.5" x 2.25" (1867 x 800 x 57 mm)	73.5" x 31.5" (1867 x 800 mm)	208	Single	2070	10.0	NEMA 6-15P	68 lbs. (31 kg)
			240		2070	9.4		68 lbs. (31 kg)
			220		1894	8.6	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 Flush Top

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

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

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

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

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



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Project \_\_\_\_\_

Item No. **L8** \_\_\_\_\_

Quantity \_\_\_\_\_

ROUND SINAQUA™

# ROUND SINAQUA™

Round Drop-in Waterless Buffet Warmer



## FEATURES

- Available in 650 watts and two sizes – 11.25" (286 mm) and 14.75" (375 mm)\*
- Waterless, drop-in design with aluminum housing and a high-impact, easy-to-clean polycarbonate interior surface
- Four standard set temperatures with more temperatures available via controller
- LED display
- Automatic pan detection allows for instant energy transmission to pan; almost no energy consumption when pan is not present
- Lock feature prevents unwanted setting changes
- Microprocessor monitors vital components to check for overheating, power supply issues, and more
- Standard Cat 5e or Cat 6 patch cable from unit to control box included
- Available in 100–120 VAC or 200–240 VAC, single phase
- Includes plug and cord (6 ft. nominal)
- One-year limited parts and labor warranty – U.S. and Canada

## PERFORMANCE

The CookTek® Drop-in SinAqua™ is a waterless buffet warmer featuring an aluminum housing and a high-impact polycarbonate interior surface. The SinAqua™ requires no water lines or drains, and has precise temperature holding for each pan to maximize food quality. Each unit is programmed with an automatic pan detection feature to ensure maximum and efficient warming of induction-compatible pans.\*

## ACCESSORIES (NOT INCLUDED)

- 11.25" (286 mm) Round Pan (Part # CT-104634)
- 14.75" (375 mm) Round Pan (Part # CT-104635)



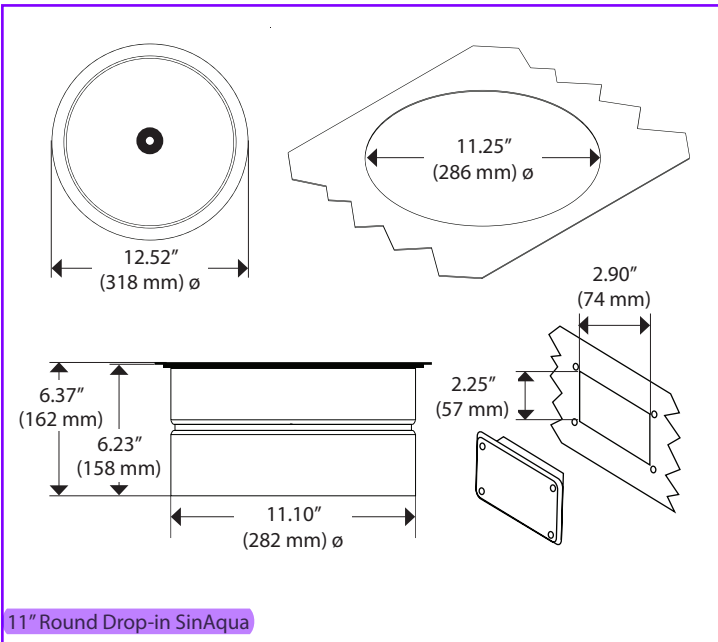
CT-104634 (11.25"/286 mm)  
CT-104635 (14.75"/375 mm)

## CERTIFICATIONS

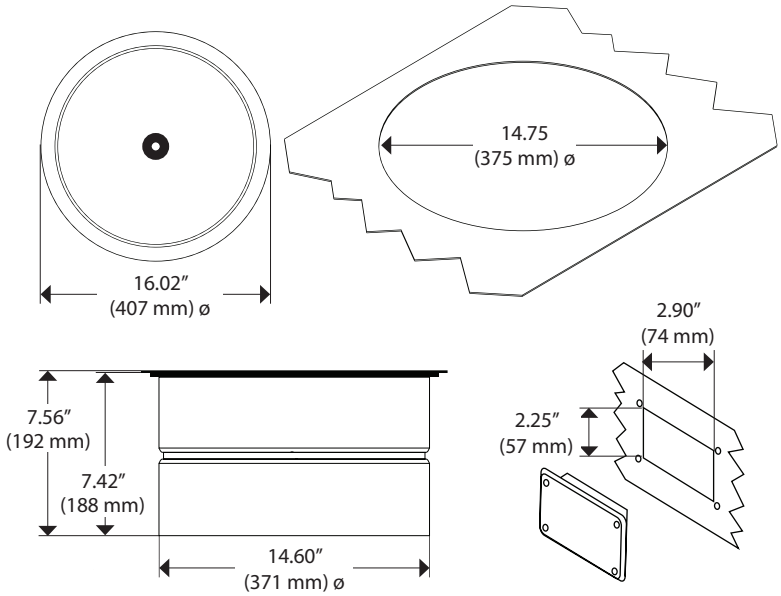


\*SinAqua Drop-in Buffet Warmers are designed to be used with induction-compatible pans. The round models must be used with CookTek round pans (not included with purchase of unit. 11.25" and 14.75" round pans available as accessories).

It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.



11" Round Drop-in SinAqua



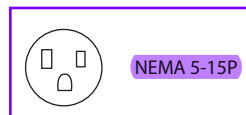
14" Round Drop-in SinAqua

DIMENSIONS		
MODEL	11.25" (286 mm) ROUND	14.75" (375 mm) ROUND
Full Unit Height	6.37" (162 mm)	7.56" (192 mm)
Internal (Usable) Height	2.50" (63.5 mm)	6.50" (165 mm)
Full Unit Diameter	12.52" (318 mm)	16.02" (407 mm)
Housing Diameter	11.10" (282 mm)	14.60" (371 mm)
Cutout Diameter	11.25" (286 mm)	14.75" (375 mm)
Weight	8.25 lb. (3.7 kg)	9.75 lb. (4.4 kg)
<b>CLEARANCE</b>		
Front	2" (51 mm)	
Sides	2" (51 mm)	
Rear	2" (51 mm)	
Below	6" (152 mm)	
<b>SHIPPING INFORMATION</b>		
Packaged Height	9" (229 mm)	13" (330 mm)
Packaged Width	20" (508 mm)	20" (508 mm)
Packaged Depth	20" (508 mm)	23" (584 mm)
Packaged Weight	13 lb. (5.9 kg)	17 lb. (7.7 kg)
Item Class	250 NMFC #26710	

14.75" (375 MM) ROUND ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
<b>IDW650L</b>			
UNITED STATES/ CANADA	663801	100-120 V, 50/60 Hz, 650 W	NEMA 5-15P
<b>IDW652L</b>			
UNITED STATES/ CANADA	665001	200-240 V, 50/60 Hz, 650 W	NEMA 6-20P
UK/SAUDI ARABIA	665002	200-240 V, 50/60 Hz, 650 W	BS1363, 13A, 230V
INTERNATIONAL	665003	200-240 V, 50/60 Hz, 650 W	CEE 7/7 Schuko, 16A, 250V
AUSTRALIA	665004	200-240 V, 50/60 Hz, 650 W	AS/NZS 3112:2000, 10A, 250V
SOUTH AFRICA	665007	200-240 V, 50/60 Hz, 650 W	BS 546, 16A, 250V
ISRAEL	665008	200-240 V, 50/60 Hz, 650 W	SI 32, 16A, 250V

⚠️ Dedicated circuit required for each installation.

11.25" (286 MM) ROUND ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
<b>IDW650S</b>			
UNITED STATES/ CANADA	663601	100-120 V, 50/60 Hz, 650 W	NEMA 5-15P
<b>IDW652S</b>			
UNITED STATES/ CANADA	665101	200-240 V, 50/60 Hz, 650 W	NEMA 6-20P
UK/SAUDI ARABIA	665102	200-240 V, 50/60 Hz, 650 W	BS1363, 13A, 230V
INTERNATIONAL	665103	200-240 V, 50/60 Hz, 650 W	CEE 7/7 Schuko, 16A, 250V
AUSTRALIA	665104	200-240 V, 50/60 Hz, 650 W	AS/NZS 3112:2000, 10A, 250V
SOUTH AFRICA	665107	200-240 V, 50/60 Hz, 650 W	BS 546, 16A, 250V
ISRAEL	665108	200-240 V, 50/60 Hz, 650 W	SI 32, 16A, 250V



NEMA 5-15P



AS/NZS 3112:2000, 10A, 250V



NEMA 6-20P



BS 546, 16A, 250V



BS1363, 13A, 230V



CEE 7/7 Schuko, 16A, 250V



SI 32, 16A, 250V

**Global Operations**

2801 Trade Center Drive / Carrollton, Texas 75007 USA  
 US: 800.90TURBO (800.908.8726) / International: +1 214.379.6000  
 Fax: +1 214.379.6073 / www.cooktek.com



## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: **L9** \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Model: CP-500N \_\_\_\_\_  
 Length: \_\_\_\_\_

The CP-500N is manufactured by BSI, LLC. The refrigerated rotating cold pan offers a unique approach in holding and displaying food items. It's round, multi-bin form factor allows multiple food offerings from a compact space. By spinning the outer ring of the unit the customer can quickly rotate it to allow access to the food bin of their choice.

The CP-500N is available as a part of a larger counter unit or a self-contained mobile unit.

## GENERAL SPECIFICATION

### Materials

- 14 Gauge #4 Brushed Finish Type 304 Stainless Interior Pan Liner and Top Flange
- 18 Gauge Galvanized Exterior Pan Liner
- 14 Gauge Galvanized Condensing Unit Housing
- 1-1/2" Thick Standard Foam in Place Insulation

### Construction

- NSF Standard 7 Construction Refrigerators and Freezers
  - CP-500N pans are 3" below counter for cold air to circulate over the food
- R404a Refrigerant

### Standard Size

- 9" Unit Depth with 6" Pans
- Diameter: 24", 30", or 36" (inside tub dimension)

## UNIT DIAMETER

- 24" with 6 Bain Mariers or 4 Triangular Pans
- 30" with 12 Bain Mariers or 4 Triangular Pans
- 36" with 18 Bain Mariers or 4 Triangular Pans

## PAN OPTIONS

- Standard Bain Marie (4-3/8" Diameter)
- Standard 6" Triangular Pan (Qty. 4)

Custom pan sizes and configurations are available. Contact BSI for more information.

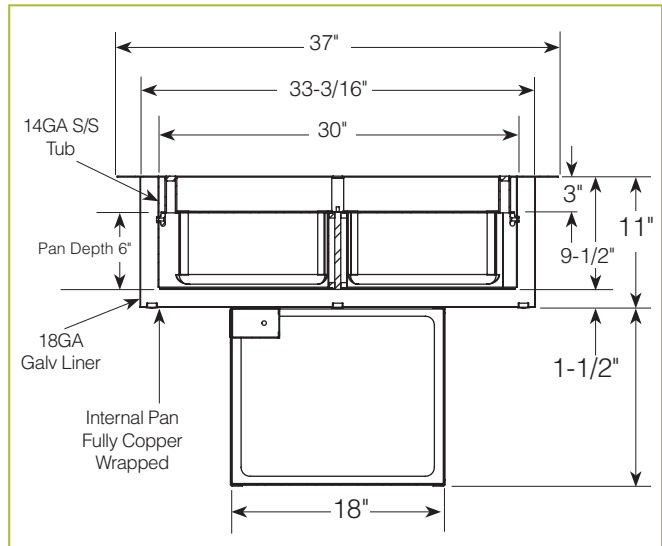
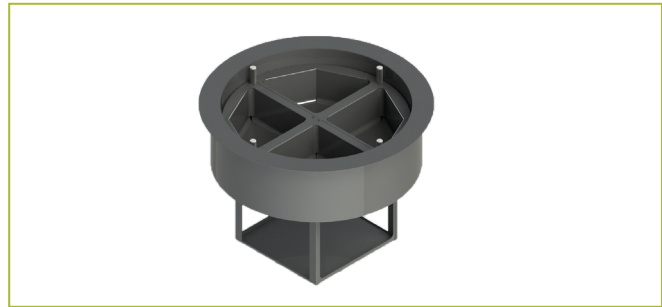


## \* Approval Drawings Required

Printed in the U.S.A. (January 2020 BSI, LLC  
 Specifications subject to change without notice.

## CP-500N

### Drop-in Rotating Cold Pan



## REFRIGERATION UNIT OPTIONS

- Self-Contained (Standard)
- Remote
  - Less condensing unit
  - Unit includes refrigerated cold pan, digital thermostat, expansion valve and solenoid valve.

## ACCESSORIES

- Remote Control Panel for Counter Mounting
- Food Shield (Contact BSI for more information.)

MODEL	CP-500N-24	CP-500N-30	CP-500N-36
Compressor	1/4 Hp	1/4 Hp	1/4 Hp
Refrigerant	R404a	R404a	R404a
Volts	120	120	120
Amps	6.7	6.7	6.7
BTU's	500	700	1000
Plug	NEMA 5-15	NEMA 5-15	NEMA 5-15



# COUNTERLINE - GRIDDLE

## HEAVY DUTY, THERMOSTATIC and MANUAL, GAS



Model shown Model HDG-24

### Thermostatic Griddles:

- HDG-18
- HDG-24
- HDG-36
- HDG-48
- HDG-60
- HDG-72

### Manual Griddles:

- HDG-18-M
- HDG-24-M
- HDG-36-M,
- HDG-48-M
- HDG-60-M,
- HDG-72-M

### Standard Features

- Available in 18", 24", 36", **48"**, 60" and 72" widths
- 30,000 BTU (NAT or LP) burner per 12" Thermostatic Models
- 20,000 BTU (NAT or LP) burner per 12" Manual Models
- Electronic spark ignition (battery)
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- 1" thick polished rolled steel plate
- 5" high rear and 4" side splash guards
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Each burner equipped with runner tube
- Grease drawers with large capacity
- Fully welded griddle plate with protected exhaust vent

### Standard Features of Thermostatic Griddle Models

- "Insta-on" thermostatic controls for precise settings between 200°F and 550°F
- Imbedded load sensing thermostat
- Flame failure safety device

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless steel stand
- Grooved griddle plates
- Stainless steel plate shelf with or without cutting board
- Chrome plated griddle plates
- Casters for stand
- 2" high insulator base for mounting on refrigerated base

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front, sides and vent are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and 4" side splash.

**Griddle Plate:** 18", 24", 36", 48", 60", 72" wide unit with one 30,000 BTU (NAT or LP) burners every 12" on thermostatic models and one 20,000 BTU (NAT or LP) burners every 12" on manual models. Fully welded, 1" thick polished steel griddle plate with side splash guards, and grease drawer.

**Griddle Controls:** Independent, "Insta-on" thermostatic controls with uniform temperature range of 200°F to 550°F. (Thermostatic models ONLY)

**Legs:** Stainless steel 4" adjustable legs.

**Gas Heat Control System:** Each foot of griddle is heated by a "U" shaped burner. Each burner is controlled by a thermostatic control. For safety, each pilot has a flame failure device. A 3/4" rear gas connection is standard. Units over 48" wide are constructed of two bodies. (Thermostatic models ONLY)

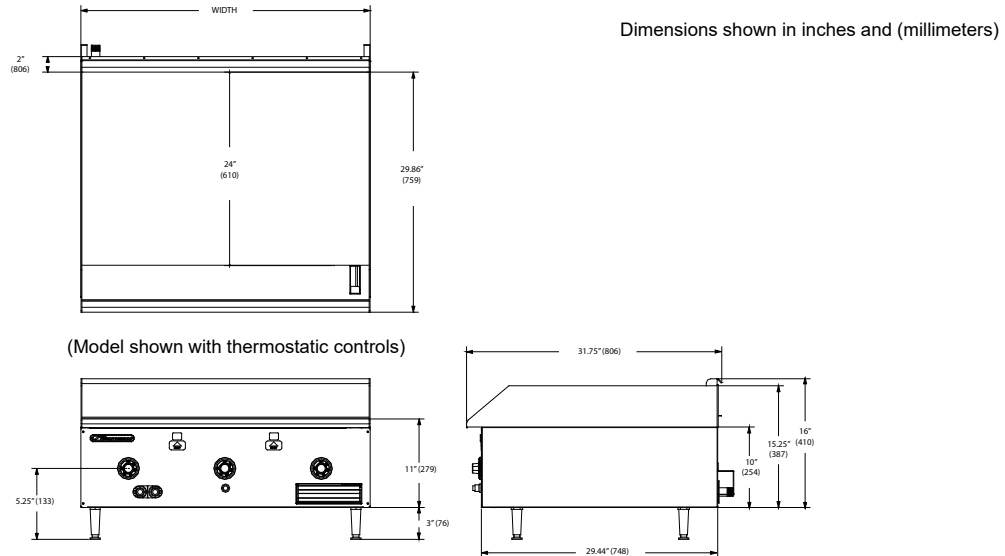


Approval Notes: \_\_\_\_\_

\_\_\_\_\_

- Models:  HDG-18  HDG-24  HDG-36  HDG-48  HDG-60  HDG-72  
 HDG-18-M  HDG-24-M  HDG-36-M  HDG-48-M  HDG-60-M  HDG-72-M

HDG



### DIMENSIONS

SHIPPING CRATE DIMENSIONS & WEIGHT											
MODEL	WIDTH	NUMBER OF BURNERS	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT	MODEL	WIDTH	NUMBER OF BURNERS	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDG-18/ HDG-18-M	18" (457)	1	31" (788)	39" (991)	270 lbs (122 kg)	HDG-48/ HDG-48-M	48" (1220)	4	55" (1398)	39" (991)	545 lbs (247 kg)
HDG-24/ HDG-24-M	24" (610)	2	31" (788)	39" (991)	305 lbs (159 kg)	HDG-60/ HDG-60-M	60" (1525)	5	67" (1703)	45.5" (1157)	705 lbs (320 kg)
HDG-36/ HDG-36-M	36" (915)	3	55" (1398)	39" (991)	445 lbs (202 kg)	HDG-72/ HDG-72-M	72" (1830)	6	110" (2796)	45.5" (1157)	840 lbs (378 kg)

Dimensions shown in inches and (millimeters)

### UTILITY INFORMATION

**GAS:** Each unit has a 3/4" rear gas connection with a male NPT connector (female when regulator is added). Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

MODEL	GAS (BTU/HR)		MODEL	GAS (BTU/HR)	
	NATURAL	PROPANE		NATURAL	PROPANE
HDG-18/ HDG-18-M	30,000	30,000	HDG-48/ HDG-48-M	120,000	120,000
HDG-24/ HDG-24-M	60,000	60,000	HDG-60/ HDG-60-M	150,000	150,000
HDG-36/ HDG-36-M	90,000	90,000	HDG-72/ HDG-72-M	180,000	180,000
	20,000	20,000		100,000	100,000
	40,000	40,000		180,000	180,000
	60,000	60,000		120,000	120,000

### MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 12" on sides and 8" on rear.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

#### NOTICE:

Southbend has a policy of continuous product research and improvement. 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.

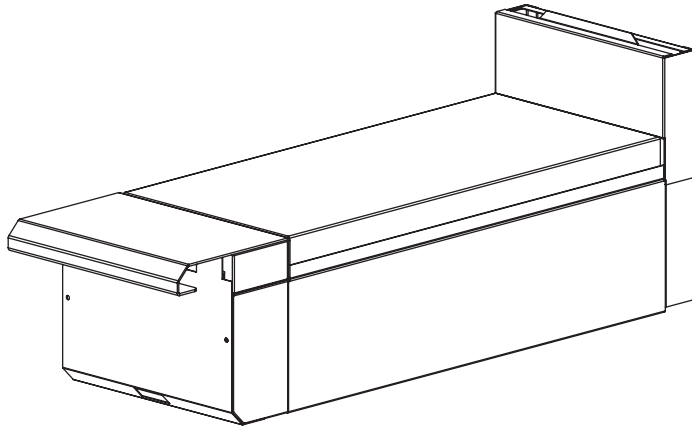
### DISCLAIMER

1. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. If oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



## HEAVY DUTY COOKING

**VULCAN****HEAVY DUTY GAS RANGE  
MODULAR SPREADERS**

Model VWT12

**SPECIFICATIONS**

Full body work top spreader, Vulcan Model No. VWT12 (12" wide) and VWT18 (18" wide) or VWT24 (24" wide) and VWT36 (36" wide). Full body work top spreader of 20 gauge stainless steel with 16 gauge stainless steel work surface, and 4" high stub riser. Stainless steel work surface, front top ledge, sides, base, and stub back 1 1/4" diameter front gas manifold.

**Exterior Dimensions:**

36 3/4" d x 12" w x 9 1/4" h

 **VWT12** 12" Modular Spreader

 **VWT18** 18" Modular Spreader

 **VWT24** 24" Modular Spreader

 **VWT36** 36" Modular Spreader
**STANDARD FEATURES**

- Stainless steel work surface, front, front top ledge, sides, base, and stub back
- 1 1/4" diameter front gas manifold
- 4" stainless steel stub riser
- One year limited parts and labor warranty

**OPTIONAL FEATURES** (Factory Installed)

- Rear gas connections 1 1/4" (18", 24" 36" models)
- Cap and cover front manifold
- 4" adjustable feet
- Condiment type rail for 24" and 36" models
- 3/4", 1", or 1 1/4" gas pressure regulator (specify gas type – pack loose)

**ACCESSORIES** (Packaged & Sold Separately)

- Banking strip
- 10", 22", or 34" high back risers (no shelf)
- 22" single deck solid or flo-thru high shelf risers
- 34" double deck solid or flo-thru high shelf risers
- Flexible gas hose with quick disconnect and restraining device
- Common plate rails (starting at 36" length)
- Common condiment type, telescoping plate rails (starting at 24" length)

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



# HEAVY DUTY GAS RANGE MODULAR SPREADERS

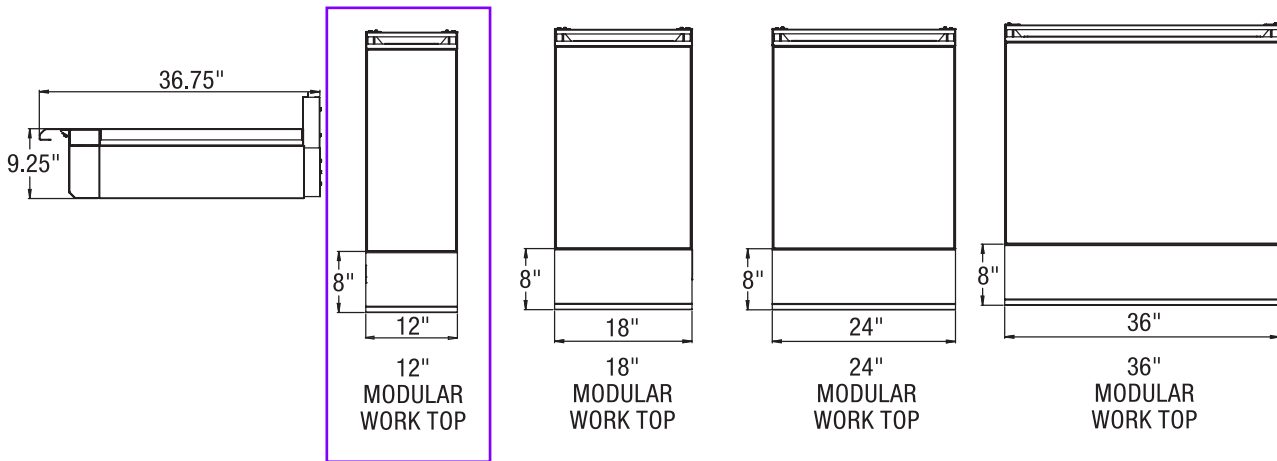
## INSTALLATION INSTRUCTIONS

1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. **Clearances**

	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be battered with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

**NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.  
Specify altitude when above 2,000 feet.**



MODEL NUMBER	DESCRIPTION	SHIPPING WEIGHT LBS / KG
VWT12	12" Wide Modular Spreader	200 / 91
VWT18	18" Wide Modular Spreader	210 / 96
VWT24	24" Wide Modular Spreader	276 / 126
VWT36	36" Wide Modular Spreader	520 / 263



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

Project: _____	AIA# _____
Item #: <b>L10.2</b> Qty: _____	SIS# _____
Model #: _____	

## Ice Display Units



IDU-12x24



**IDU-12X\***, IDU-18X\*, IDU-24X\*

\* Reflects length of unit in inches from the following options:  
 24, **30**, 36, 42, 48, 54, or 60

### Standard Features

- All stainless steel construction
- PVC “Breaker Strip” around ice bins acts as thermal barrier to prevent heat transfer
- Eco friendly foamed-in-place insulation has zero impact on global warming or ozone depletion
- 1/2” tall perforated stainless steel bottom inserts
- Available as factory installed on top of a cooler cabinet or as field installed on a countertop
- 6-1/2” high with 5-1/2” deep liner

NOTE: Ice display units merchandise bottled beverages and may be factory mounted to the top of Glastender Reach-In Coolers and Dry Storage Cabinets. Ice display unit may also be field installed to an existing countertop.

To view cleaning and care instructions, please visit: [https://www.glastender.com/PDF/F-423-011\\_ss\\_clean\\_care.pdf](https://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf)

### Specifications

#### Drains

- 1” tailpiece - exits through the bottom.
- For factory mounted units on self-contained, front-serviced coolers the plumbing is ran through the cooler and stubs out beneath the compressor compartment. Field connections must be made at that point.
- For factory mounted units on self-contained, side-serviced coolers the plumbing is ran through the cooler and stubs out behind the compressor compartment. Field connections must be made at that point.
- For factory mounted units on remote coolers or dry storage cabinets, the factory supplies a 1” drain line and two elbows for running the drain line out of the cabinet. If the desired location for the drain line exit is specified, it will be hooked-up at the factory. Field connections must be made at that point.

#### Materials

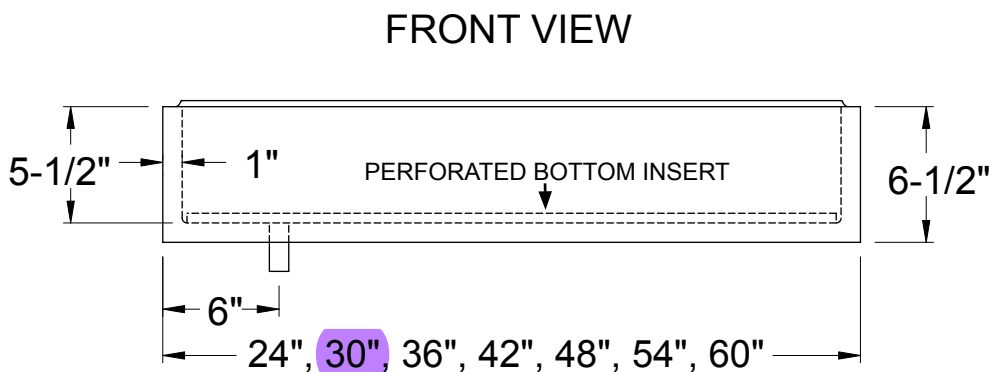
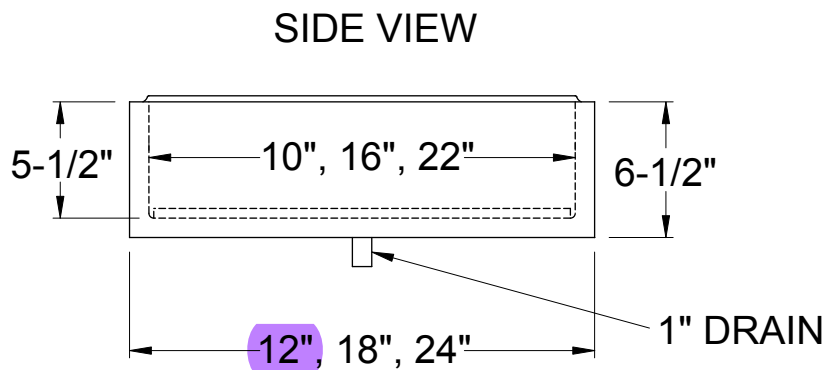
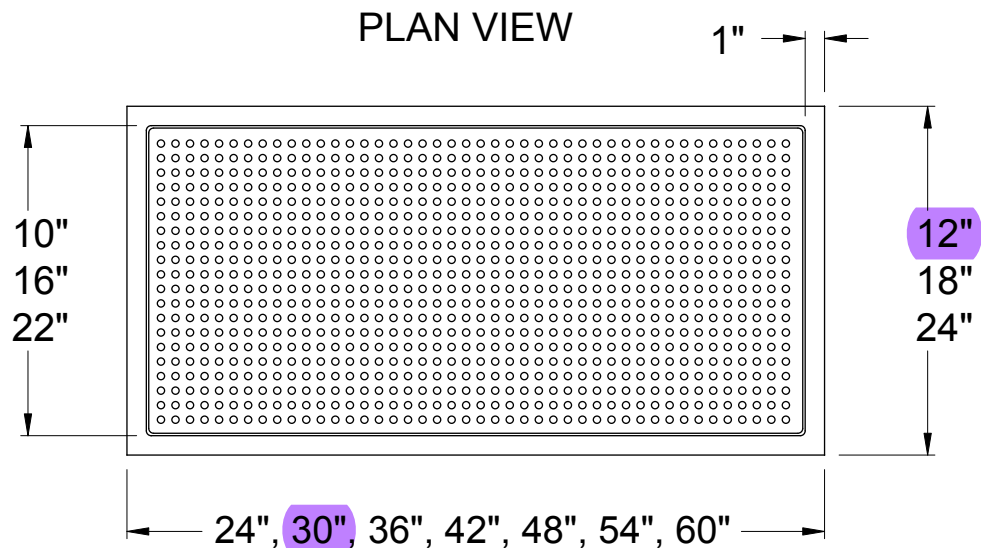
All stainless steel construction

<p><b>Glastender, Inc.</b> • 5400 N Michigan Rd • Saginaw, MI • 48604-9780                  989.752.4275 • 800.748.0423 • Fax 989.752.4444  <a href="http://www.glastender.com">www.glastender.com</a></p>	Approval/Notes:
<p>Specifications subject to change without notice. For current specifications please visit our website.</p>	

# Ice Display Units

## Dimensional Information

Ice Display Units are available in 12", 18" and 24" front-to-back depths and in 6" incremental lengths from 24" to 60". The liner is 5-1/2" deep and there is 1" of foamed-in-place insulation between the liner and the exterior bottom and sides.



## GENERAL INFORMATION

Project Name: \_\_\_\_\_

## GLASS OPTIONS

3/8" Tempered Glass - Centerline Max 66"

1/2" Tempered Glass - Centerline Max 72"

## LIGHT AND WARMER OPTIONS

*Light and warmer housings are stand alone stainless steel units.*

LED Unit in Stainless Steel Housing

Linear T-5 Fluorescent Unit in Stainless Steel Housing

BSI Stealth™ Linear Heat-Only Unit in Stainless Steel Housing

BSI Stealth™ Linear Heat and Light Combo Unit in Stainless Steel Housing

BSI Stealth™ Linear Double Heat and Light Combo Unit in Stainless Steel Housing

## INSTALLATION OPTIONS

Glass Clips (Secured to Counter)

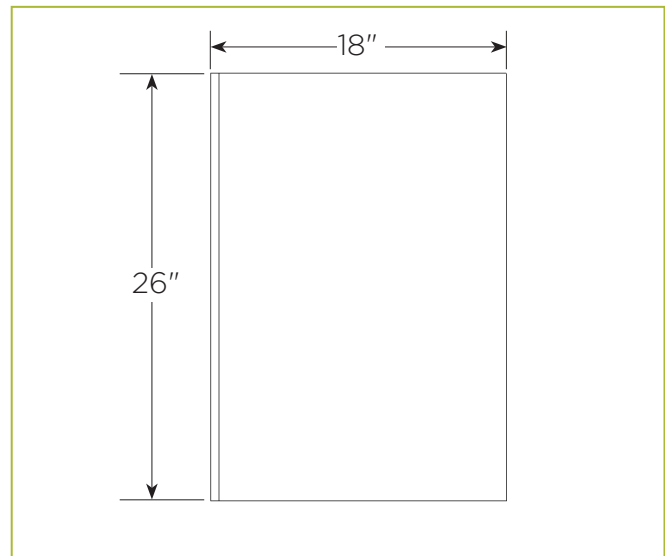
Flush to Counter, Sealed with Silicone

Glass Channel (Secured to Counter)

Routed into Counter at 1/2" Depth (Voids Warranty if Installed on Stone Counter)

Custom Clamp (Secured to Counter)

## CV100-2 ClearView Bonded Glass





PROJECT NAME		LOCATION		AIA #
ITEM #	M1	QTY	MODEL #	SIS #

# SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR1F-1S-HC	STA1F-1S-HC	STG1F-1S-HC
--------	-------------	-------------	-------------

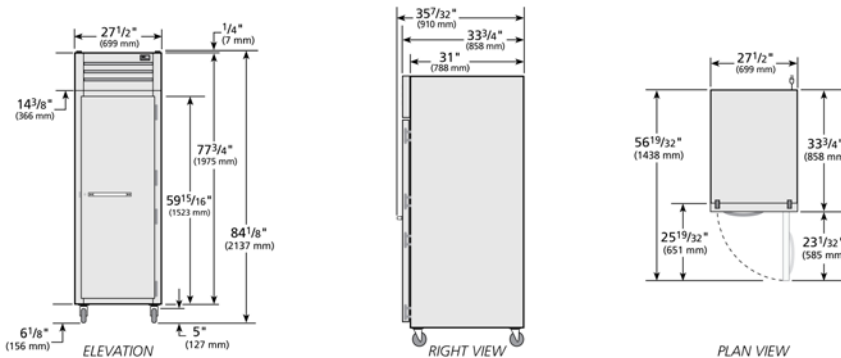


STR1F-1S-HC	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Stainless steel side walls, back, floor, door liner, & ceiling.
<b>Shelving</b>	(1) Interior kit option included per full section, factory installed.

STA1F-1S-HC	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.
<b>Shelving</b>	(3) Heavy duty, chrome plated, wire shelves per section.

STG1F-1S-HC	
<b>Exterior</b>	Stainless steel door & front, with matching aluminum sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.
<b>Shelving</b>	(3) Heavy duty, PVC coated, wire shelves per section.

## plan view



SPECIFICATIONS		
Dimensions	in.	mm.
Width	27 1/2	699
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
Horsepower	1/2	N/A
Amps	6.0	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.
115/60/1 NEMA-5-15R		
* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7mm) for system mechanical components. † Depth does not include 1 1/2" for door handle.		

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



PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

# SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR1F-1S-HC	STA1F-1S-HC	STG1F-1S-HC
--------	-------------	-------------	-------------



## standard features

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

### DOOR

- Lifetime guaranteed bolt style door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- LED interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C .
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

### ELECTRICAL

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

### OPTIONAL FEATURES/ ACCESSORIES

*(upcharge & lead times may apply)*

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

### SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 9/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	ST()1F-1S-HC					

PROJECT NAME		LOCATION		AIA #
ITEM #	M2	QTY	MODEL #	SIS #

# SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATORS WITH HYDROCARBON REFRIGERANT

models	STR1R-1S-HC	STA1R-1S-HC	STG1R-1S-HC
--------	-------------	-------------	-------------



STR1R-1S-HC	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Stainless steel side walls, back, floor, door liner, & ceiling.
<b>Shelving</b>	(1) Interior kit option included per full section, factory installed.

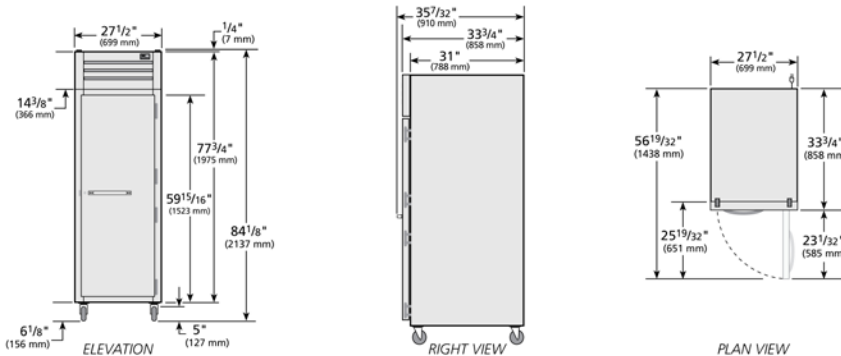
STA1R-1S-HC	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.
<b>Shelving</b>	(3) Heavy duty, chrome plated, wire shelves per section.

STG1R-1S-HC	
<b>Exterior</b>	Stainless steel door & front, with matching aluminum sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.
<b>Shelving</b>	(3) Heavy duty, PVC coated, wire shelves per section.

SPECIFICATIONS		
Dimensions	in.	mm.
Length	27½	699
Depth	33¾	858
Height	77¾	1975
Electrical	U.S.	International
Horsepower	¼	N/A
Amps	3.8	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.
	115/60/1 NEMA-5-15R	

\* Height does not include 6½" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include ¼" (7mm) for system mechanical components.  
 † Depth does not include 1½" for door handle.

## plan view



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

PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

# SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATORS WITH HYDROCARBON REFRIGERANT

models	STR1R-1S-HC	STA1R-1S-HC	STG1R-1S-HC
--------	-------------	-------------	-------------



## standard features

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

### DOOR

- Lifetime guaranteed bolt style door lock standard.

- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- LED interior lighting, safety shielded. (STR/STA models standard, STG optional)

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C .
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF-7 compliant for open food product.

### ELECTRICAL

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

### OPTIONAL FEATURES/ ACCESSORIES

*(upcharge & lead times may apply)*

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

### SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 25"L x 27 ¾"D (635 mm x 705 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on ½" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

#### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. Units with R290 refrigerant are not approved by UL/EPA for use in residential applications.

	Model	Elevation	Right	Plan	3D	Back
	ST( )1R-1S-HC					



STAINLESS STEEL

# REGALINE SINKS

## Three Compartments - Two Drainboards



**93 & 9 SERIES**  
Adjustable Side  
Cross-Bracing

**YES! It's SeaLess!**



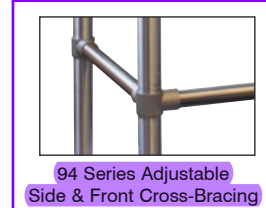
Item #: **M3** Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_



**94 SERIES**  
Adjustable Side &  
Front Cross-Bracing



93 & 9 Series Adjustable  
Side Cross-Bracing



94 Series Adjustable  
Side & Front Cross-Bracing



Recessed Bowl Surface  
Accommodates Poly-Vance  
Cutting Boards & Sink Covers

**CONSTRUCTION:**

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

**MATERIALS:**

- Spec-Line (94 Series):** 14 gauge type 304 stainless steel  
11" High Splash.
- Standard (93 Series):** 16 gauge type 304 stainless steel  
8" High Splash.
- Super Saver (9 Series):** 18 gauge type 304 stainless steel  
8" High Splash.

- LEGS:**
- 1 5/8" diameter tubular stainless steel.
  - Stainless steel gussets.
  - Stainless Steel 1" adjustable bullet feet.

**FEATURES:**

Tile edge for ease of installation.  
 One piece **Deep Drawn** sink bowls with integral drainboards with splash.  
 All sink bowls have a large liberal 3" radius.  
**"94" Series** is supplied with adjustable front and side cross braces featuring leg clamps.  
**"93" & "9" Series** is supplied with adjustable side cross braces featuring leg clamps.

Bowl Size	O.A. Length	DRBD. Size	SPEC-LINE 94 Series		STANDARD 93 Series		SUPER SAVER 9 Series		Cu. Ft.
			Model #	WT.	Model #	WT.	Model #	WT.	
<b>16" x 20"</b>	91"	18"	<b>14 Ga. 304 S/S</b> 14" Water Level		<b>16 Ga. 304 S/S</b> 12" Water Level		<b>18 Ga. 304 S/S</b> 12" Water Level		
	103"	24"	94-3-54-18RL	230 lbs.	93-3-54-18RL	189 lbs.	9-3-54-18RL	182 lbs.	49
	103"	18"	94-3-54-24RL	248 lbs.	93-3-54-24RL	197 lbs.	9-3-54-24RL	190 lbs.	55
<b>20" x 20"</b>	127"	36"*	94-3-54-36RL	275 lbs.	93-3-54-36RL	239 lbs.	9-3-54-36RL	208 lbs.	96
	103"	18"	94-23-60-18RL	248 lbs.	93-23-60-18RL	203 lbs.	9-23-60-18RL	198 lbs.	59
	115"	24"	94-23-60-24RL	276 lbs.	93-23-60-24RL	220 lbs.	9-23-60-24RL	195 lbs.	65
<b>18" x 24"</b>	139"	36"*	94-23-60-36RL	408 lbs.	93-23-60-36RL	387 lbs.	9-23-60-36RL	364 lbs.	89
	97"	18"	N/A		93-63-54-18RL	289 lbs.	9-63-54-18RL	226 lbs.	62
	109"	24"	N/A		93-63-54-24RL	304 lbs.	9-63-54-24RL	233 lbs.	85
<b>24" x 24"</b>	133"	36"*	N/A		93-63-54-36RL	367 lbs.	9-63-54-36RL	325 lbs.	96
	+127"	24"	94-43-72-24RL	390 lbs.	93-43-72-24RL	331 lbs.	9-43-72-24RL	318 lbs.	98
	+151"	36"*	94-43-72-36RL	448 lbs.	93-43-72-36RL	393 lbs.	9-43-72-36RL	345 lbs.	110
<b>20" x 28"</b>	103"	18"	94-83-60-18RL	358 lbs.	93-83-60-18RL	315 lbs.	9-83-60-18RL	277 lbs.	83
	115"	24"	94-83-60-24RL	394 lbs.	93-83-60-24RL	346 lbs.	9-83-60-24RL	305 lbs.	95
	139"	36"*	94-83-60-36RL	451 lbs.	93-83-60-36RL	398 lbs.	9-83-60-36RL	350 lbs.	109

\* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.  
 † Requires Two Faucets

Weights & Cubes Are Approximate

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

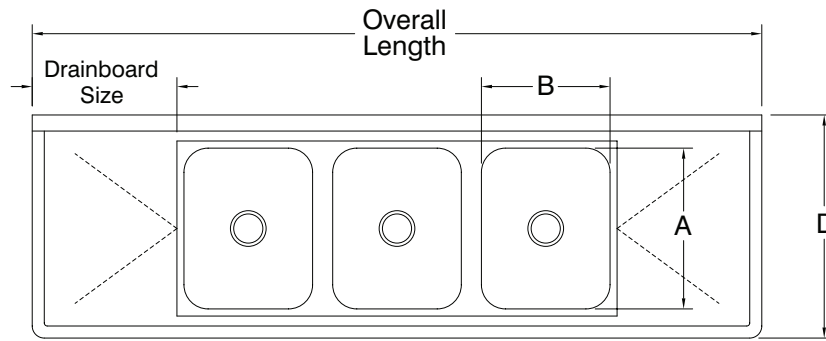
For Orders & Customer Service:  
 Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:  
 Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500"  
Interior: ± .250"

ALL DIMENSIONS ARE TYPICAL



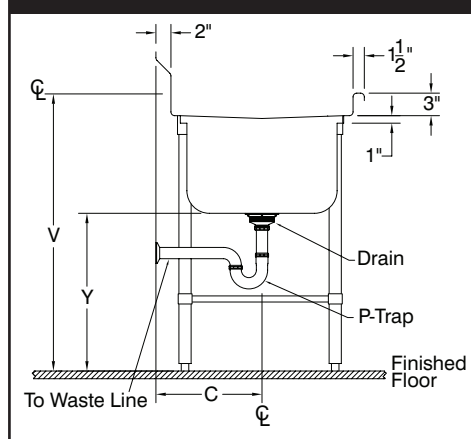
## DESCRIPTION

DESCRIPTION								94 SERIES					9 & 93 SERIES				
BOWL SIZE	Overall Length	DRBD SIZE	Recommended Use	A	B	C	D	V	W	X	Y	Z	V	W	X	Y	Z
16"x20"	91" 103" 127"	18" 24" *36"	DISH SINKS	20"	16"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
20"x20"	103" 115" 139"	18" 24" *36"	DISH & POT SINKS	20"	20"	14 1/8"	28"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
18"x24"	97" 109" 133"	18" 24" *36"	POT & PAN SINKS	24"	18"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
24"x24"	127" 151"	24" *36"	POT SINKS	24"	24"	16 1/8"	32"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"
20"x28"	103" 115" 139"	18" 24" *36"	PAN SINKS	28"	20"	18 1/8"	36"	38"	11"	14"	19"	45"	38"	8"	12"	21"	42"

† Requires Two Faucets

\* Regalines with 36" Drainboards are Supplied with Two Additional Legs (per drainboard) for Support.

## PLUMBING ROUGH-IN

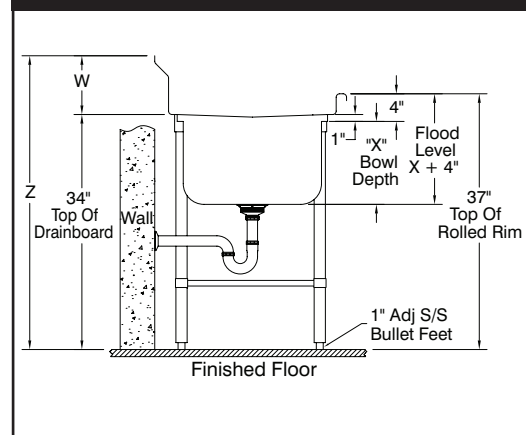


## MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (see accessories).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.



## SECTION



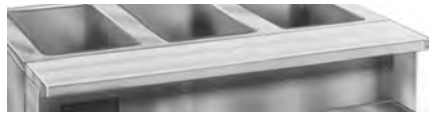


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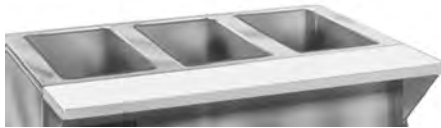
# Specification Sheet



thermoplastic cutting board replacement



hardwood cutting board



Richlite® heat-resistant cutting board



buffet shelf

### Richlite® Heat-Resistant Cutting Boards

- 8" (203mm) wide, 1/2" (13mm) thick.
- High heat-resistant up to 360°F.
- 18 gauge stainless steel mounting brackets.

model #	for model	length		weight	
		in.	mm	lbs.	kg
RLB-2	HT2	33"	838	14	6.3
RLB-3	HT3	48"	1219	18	8.2
RLB-4	HT4	63½"	1613	21	9.5
RLB-5	HT5	79"	2007	24	10.9
RLB-6	HT6	94½"	2400	31	14.1

### Buffet Shelves

- 15" (381mm)-wide, 18 gauge stainless steel shelf located 20" (508mm) above surface.
- Offered with clear polycarbonate sneeze guard on one or both sides, with or without infrared bullet lamps.

...with Sneeze Guard on One Side... 25½" (651mm) overall front-to-back						...with Sneeze Guard on Both Sides... 36¼" (921mm) overall front-to-back						
...without infrared bullet lamps			...with infrared bullet lamps			...without infrared bullet lamps			...with infrared bullet lamps			
length	weight	model #	length	weight	model #	length	weight	model #	length	weight	model #	
in.	mm	lbs.	kg	in.	mm	lbs.	kg	in.	mm	lbs.	kg	
33"	838	27	12.2	BS1-HT2	38"	17.2	7.8	BS1-HT2-IL	36"	16.3	7.4	BS2-HT2
48"	1219	38	17.2	BS1-HT3	48"	21.8	9.9	BS1-HT3-IL	48"	21.8	9.9	BS2-HT3-IL
63½"	1613	58	26.3	BS1-HT4	76"	34.5	15.7	BS1-HT4-IL	68"	30.8	13.9	BS2-HT4
79"	2007	83	37.6	BS1-HT5	114"	51.7	23.5	BS1-HT5-IL	93"	42.2	19.1	BS2-HT5
94½"	2400	104	47.2	BS1-HT6	130"	59.0	26.7	BS1-HT6-IL	114"	51.7	23.5	BS2-HT6

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## AUTOQUOTES



EG30.20A Rev. 09/15

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Item No.: M3.1  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Hot Food Table Accessories— Cutting Boards, Shelves

### MODELS:

- |                                 |  |                                |                                  |
|---------------------------------|--|--------------------------------|----------------------------------|
| <input type="checkbox"/> 353996 | <input type="checkbox"/> 353985            | <input type="checkbox"/> WB-*  | <input type="checkbox"/> SSP-*   |
| <input type="checkbox"/> 353997 | <input type="checkbox"/> 353986            | <input type="checkbox"/> RLB-* | <input type="checkbox"/> DSSP-*  |
| <input type="checkbox"/> 353998 | <input type="checkbox"/> 353987            | <input type="checkbox"/> TS-*  | <input type="checkbox"/> BS1-HT* |
| <input type="checkbox"/> 353999 | <input type="checkbox"/> 353988            | <input type="checkbox"/> TSL-* | <input type="checkbox"/> BS2-HT* |
| <input type="checkbox"/> 354066 | <input checked="" type="checkbox"/> 355196 | <input type="checkbox"/> SS-*  |                                  |

\* See charts for full model numbers.

### Thermoplastic Cutting Board Replacements

- 8" (203mm) wide, 1/2" (13mm) thick.
- Polyethylene material.

model #	for model	length		weight	
		in.	mm	lbs.	kg
353996	HT2	33"	838	12	5.4
353997	HT3	48"	1219	17	7.7
353998	HT4	63½"	1613	23	10.4
353999	HT5	79"	2007	30	13.6
354066	HT6	94½"	2400	37	16.8

### Hardwood Cutting Boards

- 8" (203mm) wide, 1/4" (32mm) thick.
- Laminated hardwood cutting board.
- Available on stationary stainless steel or chrome-plated drop brackets.

with Stationary Brackets		with Drop Brackets		length		weight	
model #	for model	model #	for model	in.	mm	lbs.	kg
WB-HT2	HT2	WB-DB-HT2	HT2	33"	838	14	6.3
WB-HT3	HT3	WB-DB-HT3	HT3	48"	1219	18	8.2
WB-HT4	HT4	WB-DB-HT4	HT4	63½"	1613	21	9.5
WB-HT5	HT5	WB-DB-HT5	HT5	79"	2007	24	10.9
WB-HT6	HT6	WB-DB-HT6	HT6	94½"	2400	31	14.1



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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

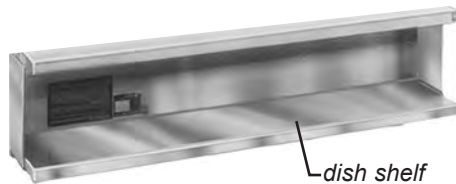
## Hot Food Table Accessories



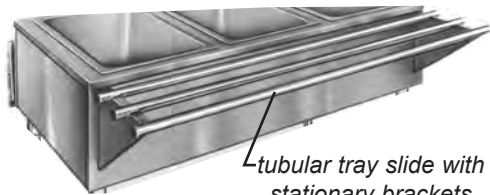
servicing shelf



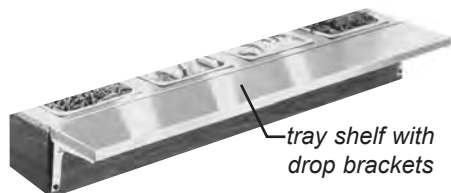
deluxe serving shelf



dish shelf



tubular tray slide with stationary brackets



tray shelf with drop brackets

### Servicing Shelves

- 18 gauge stainless steel servicing shelf.
- Servicing height is 13½" (343mm).
- ¼" (6mm) clear Acrylite® front panel or open front available.

...with Open Front		...with Acrylite® Front Panel		length		weight	
10" (254mm) wide	model #	18" (457mm) wide	model #	in.	mm	lbs.	kg
	SS-HT2		SSP-HT2	33"	838	20	9.0
	SS-HT3		SSP-HT3	48"	1219	25	11.3
	SS-HT4		SSP-HT4	63½"	1613	35	15.9
	SS-HT5		SSP-HT5	79"	2007	40	18.1
	SS-HT6		SSP-HT6	94½"	2400	55	24.9

### Deluxe Servicing Shelves

- 14½" (368mm)-wide, 18 gauge stainless steel servicing shelf.
- Front sloped back to allow better view of product.
- Stainless steel end panel assemblies.
- ¼" (6mm) clear Acrylite® at front and ends.

model #	for model	length		weight	
		in.	mm	lbs.	kg
DSSP-HT2	HT2	33"	838	27	12.2
DSSP-HT3	HT3	48"	1219	37	16.8
DSSP-HT4	HT4	63½"	1613	47	21.3
DSSP-HT5	HT5	79"	2007	55	24.9
DSSP-HT6	HT6	94½"	2400	69	31.3

### Dish Shelves

- 8" (203mm)-wide, 1¼" (32mm)-thick shelf.
- 18 gauge stainless steel construction.
- Removable without the use of tools.

model #	for model	length		weight	
		in.	mm	lbs.	kg
353985	HT2	33"	838	6	2.7
353986	HT3	48"	1219	7	3.2
353987	HT4	63½"	1613	11	5.0
353988	HT5	79"	2007	14	6.4
355196	HT6	94½"	2400	20	9.0

### Tray Slides / Shelves

- Stainless steel stationary brackets or chrome-plated drop brackets.
- Suitable for field mounting.

				Tubular Tray Slides		Solid Tray Shelves	
				10½" (267mm)-wide, three tube-type stainless steel		10" (254mm)-wide, stainless steel shelf.	
length		weight		w/Stationary Brackets	w/Drop Brackets	w/Stationary Brackets	w/Drop Brackets
in.	mm	lbs.	kg	model #	model #	model #	model #
33"	838	14	6.3	TSL-HT2	TSL-DB-HT2	TS-HT2	TS-DB-HT2
48"	1219	18	8.2	TSL-HT3	TSL-DB-HT3	TS-HT3	TS-DB-HT3
63½"	1613	21	9.5	TSL-HT4	TSL-DB-HT4	TS-HT4	TS-DB-HT4
79"	2007	24	10.9	TSL-HT5	TSL-DB-HT5	TS-HT5	TS-DB-HT5
94½"	2400	31	14.1	TSL-HT6	TSL-DB-HT6	TS-HT6	TS-DB-HT6

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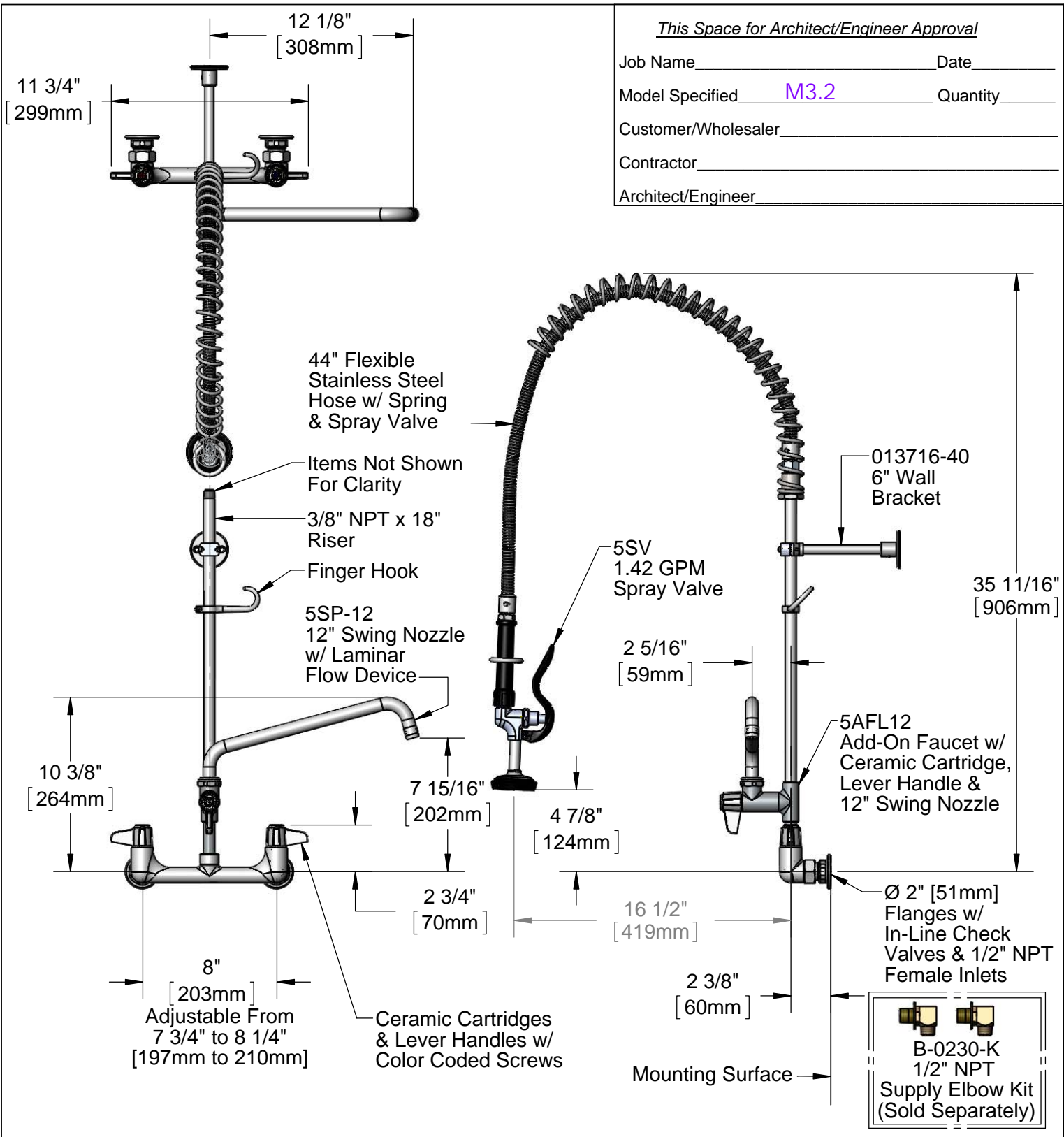
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Rev. 09/15

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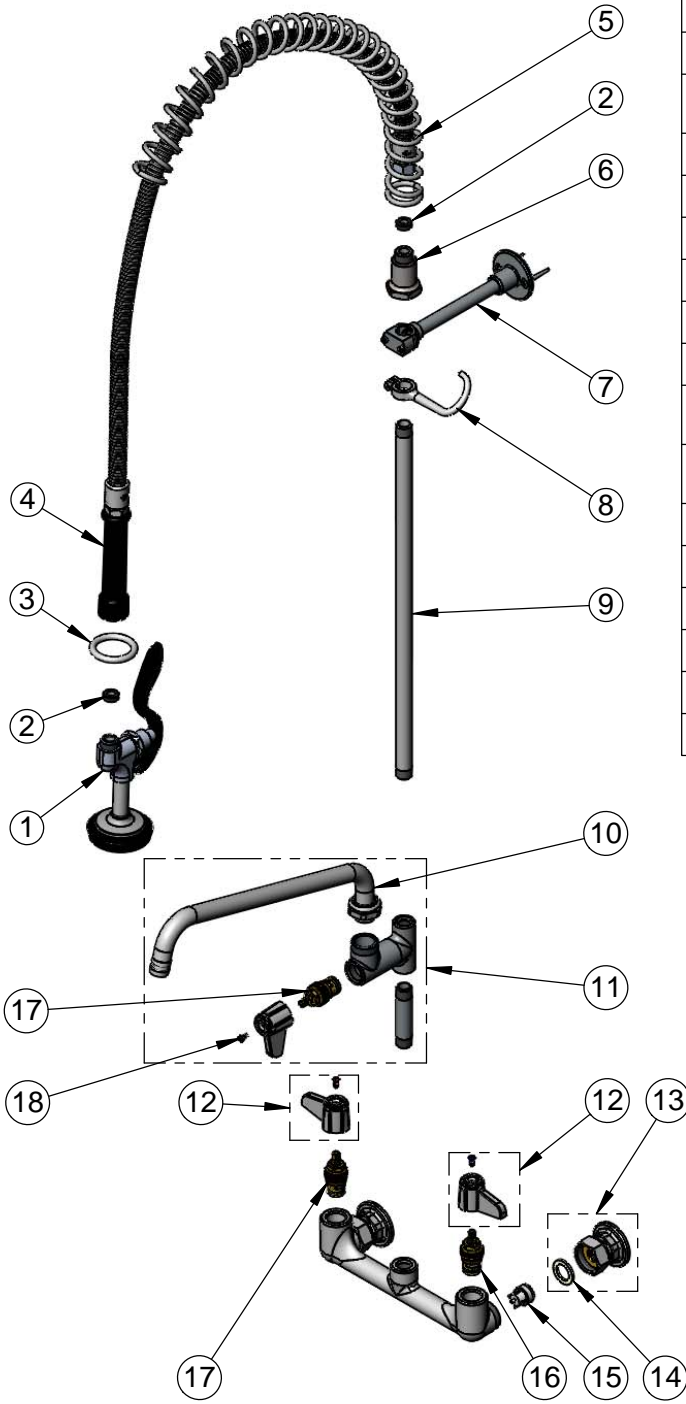
Model Number  
**5PR-8W12**

Product Specifications:  
Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Ceramic Cartridges, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:  
ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
EPA Act 2005 (PRSV)

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2 Saddleback Cove, P.O. Box 1088  
Travelers Rest, South Carolina 29690  
Phone: 800.891.4808 Fax: 800.868.0084  
equip.tsbrass.com



ITEM NO.	SALES NO.	DESCRIPTION
1	5SV	equip 1.42 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	5HSE44	equip 44" Flexible Stainless Steel Hose
5	014068-45	Overhead Spring
6	000821-40	Spring Body
7	013716-40	6" Wall Bracket
8	004R	Finger Hook
9	000369-40	3/8" NPT x 18" Riser
10	5SP-12	equip 12" Swing Nozzle
11	5AFL12	Add-On Faucet w/ 12" Swing Nozzle
12	5-HDL-L	equip Lever Handle w/ Color Coded Screws
13	00AA	1/2" NPT Female Eccentric Flange
14	001019-45	Coupling Nut Washer
15	013840-45	20mm Check Valve (2)
16	013788-45	equip Ceramic Cartridge, LTC
17	013787-45	equip Ceramic Cartridge, RTC
18	013849-45	Screw, 4mm Metric (10)

Model Number

**5PR-8W12**

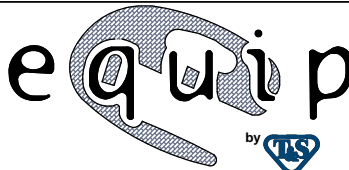
Product Specifications:

Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Ceramic Cartridges, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1  
NSF 61 - Section 9  
NSF 372 (Low Lead Content)  
EPA Act 2005 (PRSV)

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Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Stem Caster Cart, model \_\_\_\_\_.  
(EAGLEbrite®, Chrome) four-shelf cart with patented QuadTruss® design open-grid wire shelves, 63" posts, donut bumpers and casters. 68" overall height. Unit shipped knocked down.



### Options / Accessories

- Ledges
- Dividers
- Shelf markers
- Tray slides
- Rods & tabs
- Utility drawer

### EAGLE GROUP

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Item No.: M4  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Stem Caster Carts

### MODELS:

- |                                   |                                   |  |
|-----------------------------------|-----------------------------------|--|
| <input type="checkbox"/> CC1836-* | <input type="checkbox"/> CC2136-* | <input checked="" type="checkbox"/> CC2436-* |
| <input type="checkbox"/> CC1848-* | <input type="checkbox"/> CC2148-* | <input type="checkbox"/> CC2448-*            |
| <input type="checkbox"/> CC1860-* | <input type="checkbox"/> CC2160-* | <input type="checkbox"/> CC2460-*            |

\* See chart on back for complete model numbers.

### Design and Construction Features

- Sturdy, mobile four-shelf carts available in mirror chrome and EAGLEbrite® zinc finishes.
- Patented QuadTruss® design (patent #5,390,803) makes shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Open-wire construction promotes higher visibility by allowing light to pass through the shelves, permits greater air circulation which helps reduce dust and contamination build up, and increases the effectiveness of fire suppression systems.
- 63" (1600mm) posts are numbered on vertical one inch increments to help ensure fast and level assembly. Shelving can be adjusted up and down every inch for optimum cart configuration.
- Fast assembly without tools: Numerically calibrated grooved posts, tapered high temperature resistant plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise:
  - 1) Snap the split sleeves onto the posts at the location of your choice;
  - 2) Slide the collars of the shelf over the split sleeves.
 A positive lock between the shelf and the split sleeves is created without the use of any tools, becoming stronger as additional weight is added to the shelving.
- Variety of 5" (127mm)-diameter, 1¼" (32mm)-wide casters available.
- 68" (1727mm) overall height.
- Shipped knocked-down.

### Certifications / Approvals



AutoQuotes



EG01.07 Rev. 10/23

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 Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Stem Caster Carts

EAGLEbrite® model #	chrome model #	shelf dimensions				weight		caster type	wheel tread
		width		length		lbs.	kg		
		in.	mm	in.	mm				
CC1836Z-S	CC1836C-S	18"	457	36"	914	58	26.3	swivel	resilient
CC1836Z-SP	CC1836C-SP	18"	457	36"	914	58	26.3	swivel	poly
CC1836Z-SB	CC1836C-SB	18"	457	36"	914	58	26.3	swivel/brake	resilient
CC1836Z-SBP	CC1836C-SBP	18"	457	36"	914	58	26.3	swivel/brake	poly
CC1836Z-SR	CC1836C-SR	18"	457	36"	914	58	26.3	swivel/rigid	resilient
CC1836Z-SRP	CC1836C-SRP	18"	457	36"	914	58	26.3	swivel/rigid	poly
CC1848Z-S	CC1848C-S	18"	457	48"	1219	70	31.7	swivel	resilient
CC1848Z-SP	CC1848C-SP	18"	457	48"	1219	70	31.7	swivel	poly
CC1848Z-SB	CC1848C-SB	18"	457	48"	1219	70	31.7	swivel/brake	resilient
CC1848Z-SBP	CC1848C-SBP	18"	457	48"	1219	70	31.7	swivel/brake	poly
CC1848Z-SR	CC1848C-SR	18"	457	48"	1219	70	31.7	swivel/rigid	resilient
CC1848Z-SRP	CC1848C-SRP	18"	457	48"	1219	70	31.7	swivel/rigid	poly
CC1860Z-S	CC1860C-S	18"	457	60"	1524	86	39.0	swivel	resilient
CC1860Z-SP	CC1860C-SP	18"	457	60"	1524	86	39.0	swivel	poly
CC1860Z-SB	CC1860C-SB	18"	457	60"	1524	86	39.0	swivel/brake	resilient
CC1860Z-SBP	CC1860C-SBP	18"	457	60"	1524	86	39.0	swivel/brake	poly
CC1860Z-SR	CC1860C-SR	18"	457	60"	1524	86	39.0	swivel/rigid	resilient
CC1860Z-SRP	CC1860C-SRP	18"	457	60"	1524	86	39.0	swivel/rigid	poly
CC2136Z-S	CC2136C-S	21"	533	36"	914	67	30.4	swivel	resilient
CC2136Z-SP	CC2136C-SP	21"	533	36"	914	67	30.4	swivel	poly
CC2136Z-SB	CC2136C-SB	21"	533	36"	914	67	30.4	swivel/brake	resilient
CC2136Z-SBP	CC2136C-SBP	21"	533	36"	914	67	30.4	swivel/brake	poly
CC2136Z-SR	CC2136C-SR	21"	533	36"	914	67	30.4	swivel/rigid	resilient
CC2136Z-SRP	CC2136C-SRP	21"	533	36"	914	67	30.4	swivel/rigid	poly
CC2148Z-S	CC2148C-S	21"	533	48"	1219	79	35.8	swivel	resilient
CC2148Z-SP	CC2148C-SP	21"	533	48"	1219	79	35.8	swivel	poly
CC2148Z-SB	CC2148C-SB	21"	533	48"	1219	79	35.8	swivel/brake	resilient
CC2148Z-SBP	CC2148C-SBP	21"	533	48"	1219	79	35.8	swivel/brake	poly
CC2148Z-SR	CC2148C-SR	21"	533	48"	1219	79	35.8	swivel/rigid	resilient
CC2148Z-SRP	CC2148C-SRP	21"	533	48"	1219	79	35.8	swivel/rigid	poly
CC2160Z-S	CC2160C-S	21"	533	60"	1524	96	43.5	swivel	resilient
CC2160Z-SP	CC2160C-SP	21"	533	60"	1524	96	43.5	swivel	poly
CC2160Z-SB	CC2160C-SB	21"	533	60"	1524	96	43.5	swivel/brake	resilient
CC2160Z-SBP	CC2160C-SBP	21"	533	60"	1524	96	43.5	swivel/brake	poly
CC2160Z-SR	CC2160C-SR	21"	533	60"	1524	96	43.5	swivel/rigid	resilient
CC2160Z-SRP	CC2160C-SRP	21"	533	60"	1524	96	43.5	swivel/rigid	poly
CC2436Z-S	CC2436C-S	24"	610	36"	914	74	33.5	swivel	resilient
CC2436Z-SP	CC2436C-SP	24"	610	36"	914	74	33.5	swivel	poly
CC2436Z-SB	CC2436C-SB	24"	610	36"	914	74	33.5	swivel/brake	resilient
CC2436Z-SBP	CC2436C-SBP	24"	610	36"	914	74	33.5	swivel/brake	poly
CC2436Z-SR	CC2436C-SR	24"	610	36"	914	74	33.5	swivel/rigid	resilient
CC2436Z-SRP	CC2436C-SRP	24"	610	36"	914	74	33.5	swivel/rigid	poly
CC2448Z-S	CC2448C-S	24"	610	48"	1219	90	40.8	swivel	resilient
CC2448Z-SP	CC2448C-SP	24"	610	48"	1219	90	40.8	swivel	poly
CC2448Z-SB	CC2448C-SB	24"	610	48"	1219	90	40.8	swivel/brake	resilient
CC2448Z-SBP	CC2448C-SBP	24"	610	48"	1219	90	40.8	swivel/brake	poly
CC2448Z-SR	CC2448C-SR	24"	610	48"	1219	90	40.8	swivel/rigid	resilient
CC2448Z-SRP	CC2448C-SRP	24"	610	48"	1219	90	40.8	swivel/rigid	poly
CC2460Z-S	CC2460C-S	24"	610	60"	1524	110	49.9	swivel	resilient
CC2460Z-SP	CC2460C-SP	24"	610	60"	1524	110	49.9	swivel	poly
CC2460Z-SB	CC2460C-SB	24"	610	60"	1524	110	49.9	swivel/brake	resilient
CC2460Z-SBP	CC2460C-SBP	24"	610	60"	1524	110	49.9	swivel/brake	poly
CC2460Z-SR	CC2460C-SR	24"	610	60"	1524	110	49.9	swivel/rigid	resilient
CC2460Z-SRP	CC2460C-SRP	24"	610	60"	1524	110	49.9	swivel/rigid	poly

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

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www.eaglegrp.com • www.eaglegrpnews.com • www.eaglehmc.com

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Rev. 10/23

Spec sheets available for viewing, printing or downloading from our online literature library at our websites

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

PROJECT NAME		LOCATION		AIA #
ITEM #	M5	QTY	MODEL #	SIS #

# SPEC SERIES®

ROLL-IN SOLID SWING DOOR REFRIGERATOR

models	STR1RRI-1S	STA1RRI-1S	STG1RRI-1S
--------	------------	------------	------------

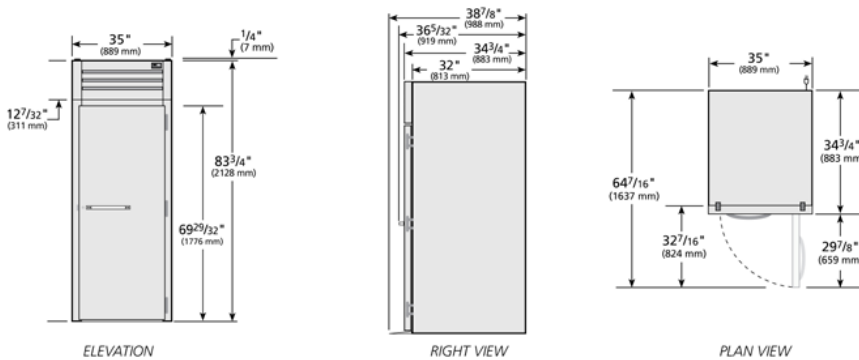


STR1RRI-1S	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Stainless steel side walls, back, floor, door liner, & ceiling.

STA1RRI-1S	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.

STG1RRI-1S	
<b>Exterior</b>	Stainless steel door, with matching aluminum sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.

## plan view



## SPECIFICATIONS

Dimensions	in.	mm.
Length	35	889
Depth	34 3/4	883
Height	83 3/4	2128
Electrical	U.S.	International
Horsepower	1/3	N/A
Amps	8.9	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.

115/60/1  
NEMA-5-15R

† Depth does not include 1/4" (108 mm) for ramp.  
 \* Height does not include 1" (26 mm) for system mechanical components.

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



PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

# SPEC SERIES®

ROLL-IN SOLID SWING DOOR REFRIGERATOR

models	STR1RRI-1S	STA1RRI-1S	STG1RRI-1S
--------	------------	------------	------------



## standard features

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True roll-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- One (1) heavy gauge stainless steel ramp.
- Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27"L x 29"D x 66"H (686 mm x 737 mm x 1677 mm)(supplied by others).

### DOOR

- Lifetime guaranteed bolt style door lock standard.
- Door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, Three (3) per door section.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- Incandescent interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C .
- Evaporator epoxy coated to eliminate the potential of corrosion
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts.
- NSF-7 compliant for open food product.

### ELECTRICAL

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

### OPTIONAL FEATURES/ ACCESSORIES

*(upcharge & lead times may apply)*

- Stainless back. (STR, STA, STG)
- Field reversible hinge

#### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

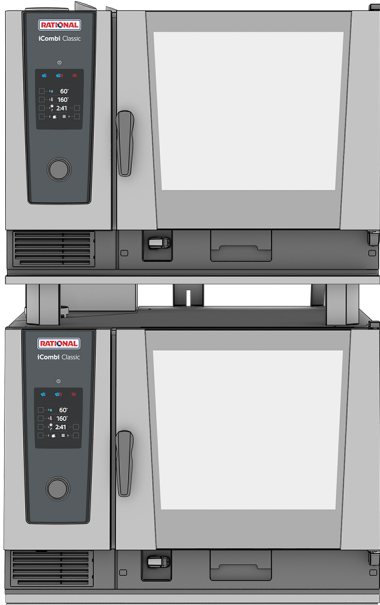
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST( )1RRI-1S					

# Datasheet

## iCombi® Classic 6–full size + 6–full size G UG



### Description

- > 2 individual combi-steamers in accordance with DIN 18866 for most cooking methods used in commercial kitchens, allowing use steam and convection either individually, consecutively, or simultaneously.

### Unit description and functions

#### Cooking functions

- > **ClimaPlus:** The active climate management in the cooking cabinet, which constantly measures and controls the humidity and guarantees effective dehumidification, combined with high productivity, cooking quality and low energy consumption. Humidity can be adjusted in increments of 10% and monitored via the digital display for precise manual cooking
- > Dynamic air circulation in both cooking cabinets through reversing high-performance fan propellers with five fan speeds that can be programmed manually. The optimal energy yield results in excellent uniformity and short cooking times.
- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Integrated, maintenance-free fat separation system without an additional fat filter
- > Cool-down function for quick cooling of the cooking cabinet via a fan propeller
- > Core temperature measurement via core temperature probe and optional positioning aid (accessories)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Individual programming of up to 100 single or multi-stage cooking programs with up to 12 steps
- > Individual adjustment of the cooking parameters time, temperature and humidity for a program step during ongoing operation
- > Easy transfer of cooking programs to other cooking systems via USB stick.
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

#### Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data memory and output via USB
- > Tested according to national and international standards for unsupervised operation
- > Maximum tray height must not exceed 63 inch when using a RATIONAL stand
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

#### Networking

- > Integrated, IP-protected USB interface for local data exchange
- > Optional integrated IP-protected Ethernet interface
- > Optional integrated Wi-Fi interface (incl. Ethernet interface)

#### Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Care system: Automatic cleaning and descaling of the steam generator
- > 4 cleaning programs of varying degrees for unsupervised cleaning, including overnight
- > Easy and intuitive operation of the cleaning programs: Display of the selected cleaning program, the recommended quantity of tabs and the remaining cleaning time
- > Safe ending of the cleaning in the event of a power failure with no cleaning agent left in the cooking cabinet
- > Use of phosphate and phosphorous-free Active Green cleaner tabs and care tabs
- > Hygienic setup flush with the counter without feet for easy and safe cleaning
- > Unit door with rear-ventilated double glass panel and hinged inner pane for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow

### Capacity

- > Twelve (12) Full-size sheet pans or Twenty four (24) Steam table pans / GN 1/1
- > Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for various cooking procedures, such as grilling, braising or baking
- > For use with 2/1, 1/1, 2/4 GN accessories

### Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection 86 °F - 572 °F

### ClimaPlus

- > Climate management – humidity measurement and control
- > Humidity setting in 10-% increments

- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions

#### **Operation**

- > 4.3 inch TFT color display and softkeys for easy and intuitive operation. Operating modes and functions are visually highlighted
- > Easy operation and exact settings through a central dial with push function
- > Acoustic prompts and visual messages when user action is required
- > Recirculating hoods (accessories) with situational adjustment of extraction power and service message transmission.

#### **Installation, maintenance and environment**

- > Professional installation by RATIONAL-certified technicians recommended
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Adaptation to the installation site (height above sea level) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area \*
- > Installation flush with the floor through connection in the base area \*
- > Double-pane glass door with heat reflective special coating for minimal energy losses
- > Service diagnostic system with automatic service message display
- > Regular maintenance is recommended. Maintenance according to manufacturer recommendations available from RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty\*\*
- > \* See the installation or planner manual for details
- > \*\* Terms and conditions apply, see manufacturer warranty statement at [www.rational-online.com](http://www.rational-online.com)

#### **Options**

- > Cooking cabinet door, left-hinged
- > SecurityLine – prison / security version
- > HeavyDutyLine – particularly resilient version
- > Integrated fat drain
- > Mobile oven rack package for Combi-Duo
- > Safety door lock
- > Lockable control panel
- > Integrated, IP-protected Ethernet interface
- > Integrated Wi-Fi interface (incl. Ethernet interface)



## Technical specifications

### Dimensions and weights

Dimensions (W x H x D)	
Cooking system (total, incl. Stand I)	42 1/4 x 76 1/4 x 46 3/8 inches
Weights	
Net weight cooking system incl. Combi-Duo kit and Stand I	699 lb
Maximum load size per level	66/66 lb
Maximum total load capacity	132/132 lb

### Each cooking system is individually

#### Connected loads - gas

Natural gas G20	
Nominal heat load, total	106500 BTU
Nominal heat load, Steam mode	80000 BTU
Nominal heat load, Hot Air mode	106500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	104000 BTU
Nominal heat load, Steam mode	78000 BTU
Nominal heat load, Hot Air mode	104000 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off

Additional gas types and voltages available on request

#### Connected loads - gas

Voltage 2 AC 208 V	
Connected loads - gas	0.9 kW
Breaker	15 A
RCD Type	B

All gas units are supplied with cord.

#### Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi
Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

### Installation conditions

- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.

### Approvals



### Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl <sub>2</sub> )	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl <sup>-</sup> )	< 4.68 gr/gal (80 ppm)	RO

### Connected loads - exhaust air and thermal load

Latent heat load	6538 BTU
Sensible heat emission	8688 BTU
Sound level	61 dBA

### Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

### Minimum distances at installation

#### Clearance Requirements

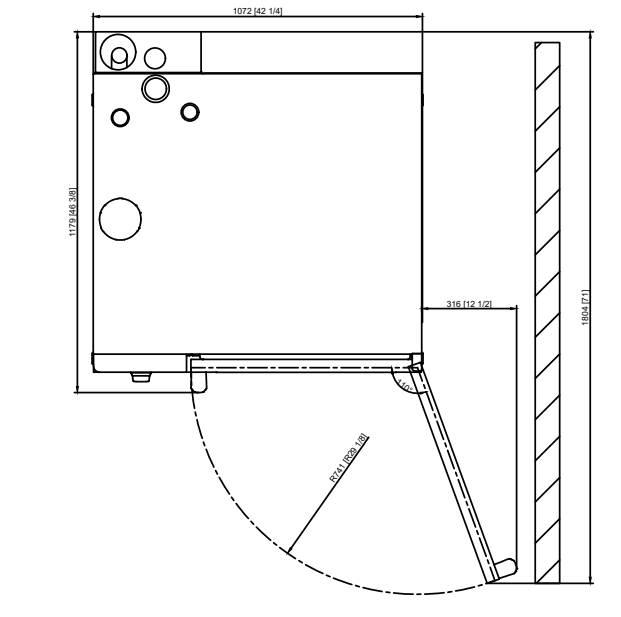
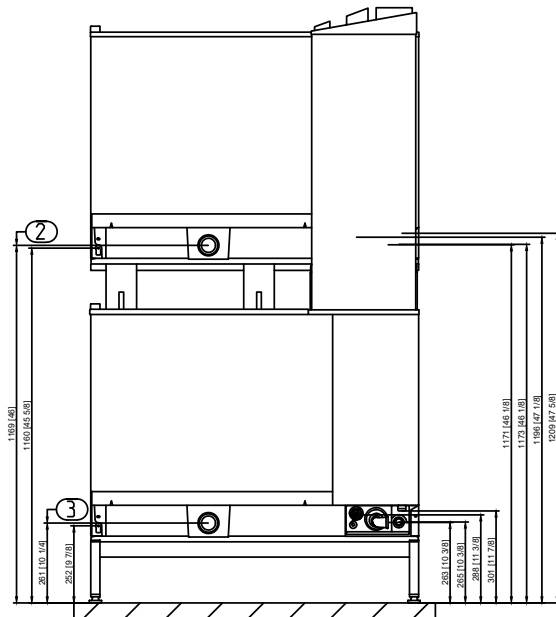
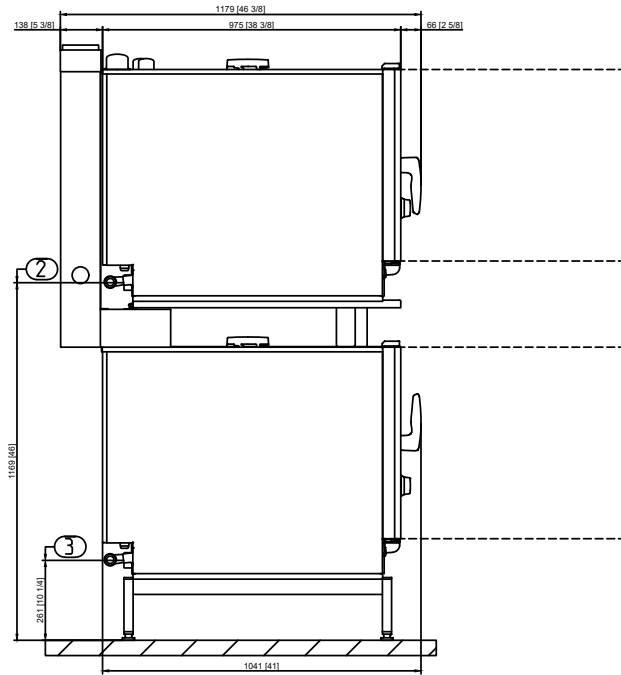
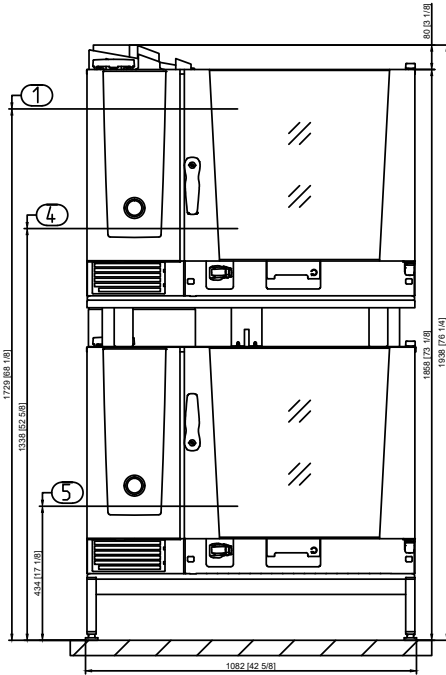
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

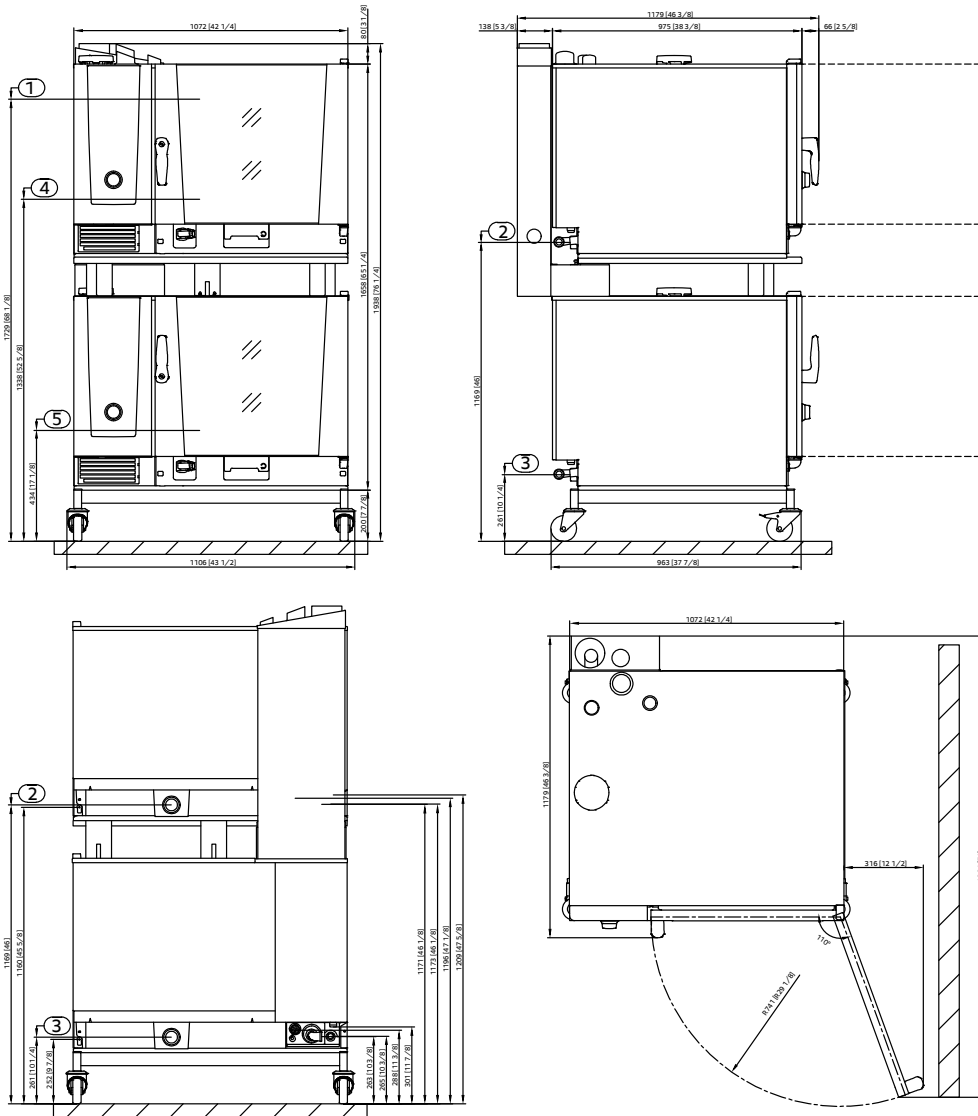
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Technical drawing, gas, with stand I – feet



1	Top rack height
2	Water drain height - top unit
3	Water drain height - bottom unit
4	Rack loading height - top unit
5	Rack loading height - bottom unit

Technical drawing, gas, with stand I – mobile



1	Top rack height
2	Water drain height - top unit
3	Water drain height - bottom unit
4	Rack loading height - top unit
5	Rack loading height - bottom unit

## Accessories

> 6 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
Combi-Duo run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.75.760
Finishing system for banquetts Size 6-full size, 34 plates	Item no. 60.62.196
Full size sheet pan adapter	Item no. 60.12.156
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Hinging racks - Size 6-full size	Item no. 7 racks 60.62.168 Item no. 5 racks 60.62.171
Heat shield – for installing a unit near a heat source, e.g. a grill – Size 6-full size	Item no. left side 60.75.769 Item no. right side 60.75.768
Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size G	Item no. right-side hinges 60.75.752 Item no. left-side hinges 60.75.754
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit [www.rational-online.com](http://www.rational-online.com)

Planner	RATIONAL AG
	1701 Golf Road, Suite C-120, Commerce Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: <a href="mailto:info@rational-online.com">info@rational-online.com</a> Visit us on the internet: <a href="http://www.rational-online.com">www.rational-online.com</a>

## FRYERS

**VULCAN****GR KLEENSCREEN PLUS® FILTRATION SYSTEM  
BUILT-IN FILTRATION SYSTEM FOR 1GRF FRYERS**

Model 1GR45CF

**SPECIFICATIONS**

Built-in filter system, Vulcan-Hart Model No. 1GR (lb. capacity - 45, 65 or 85) (control type M, A, D, or C) F (add suffix-F to fryer battery model No., i.e. 1GR45DF). Filter system accommodates one 45 lbs. or one 85 lbs fryer. Filter vessel constructed of 18 gauge stainless steel. 1/3 H.P. motor/ pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a one touch push button switch on A, D, and C models. System provided standard with paperless stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to .5 microns (trial package included). Standard equipment comes on casters, tank brush, and clean-out rod. Hands free oil return line connection. Drain valve interlock switch turns fryer's burners off when drain valve is opened on A, D, and C models. Requires 120 volt, 50 / 60 Hz, 1 phase power supply.

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING**

- Natural Gas
- Propane Gas

**SPECIFY ALTITUDE**

- Natural Gas for above 2000 ft.
- Propane Gas for above 3500 ft.

**STANDARD FEATURES**

- Filter system accommodates 1GR45F, 1GR65F or 1GR85F.
- Choose from Millivolt (M), Solid State Knob Control (A) Solid State Digital (D), or Computer (C) Controls.
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.
- Drain valve interlock switch – available on (A), (D) and (C) controls turns off burners when drain valve is opened.
- 6" Casters adjustable - 2 locking, 2 non-locking.
- Electronic ignition on solid state (A), (D) and computer (C) control fryers.
- 18 gauge, stainless steel filter pan. 65 lbs. frying compound capacity on 1GR45F, 100 lbs. capacity on 1GR85F.
- Paperless stainless steel filter screen filters from 2 sides filter area; 1GR45F=220 sq .inches; 1GR85F=462 sq. inches. Micro Filtration Fabric Envelope filters out particulate down to .5 microns.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- 4' high temperature discard hose.
- One touch push button switch to engage pump and motor (solid state controls (A), (D) and computer (C) models only).
- Tank brush and clean-out rod.
- NEMA 5-15 for 120 volt, 50/60 Hz, 1 phase.
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.

**ACCESSORIES (Packaged & Sold Separately)**

- Stainless steel tank cover – doubles as a work surface top.
- Micro-Filtration Fabric Envelopes – 6 filters/per package.
- "Add-On" Frymate – VX15S, VX21S (Field Installed).
- 1GR45F – Twin Basket Lifts (Factory Installed).
- 1GR65F and 1GR85F – Single and Twin Basket Lifts (Factory Installed).
- Prison Security Package (Factory Installed).
- Flexible gas hose with quick disconnect.
- 10" high stainless steel splash guard.

**OPTIONS**

- Second year extended limited parts and labor warranty.

**REFERENCE MATERIALS**

- See 1GR45 Spec Sheet F32630.
- See 1GR65 Spec Sheet F32631.
- See 1GR85 Spec Sheet F32632.

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602



**GR KLEENSCREEN PLUS® FILTRATION SYSTEM**  
**BUILT-IN FILTRATION SYSTEM FOR 1GRF FRYERS**

**INSTALLATION INSTRUCTIONS**

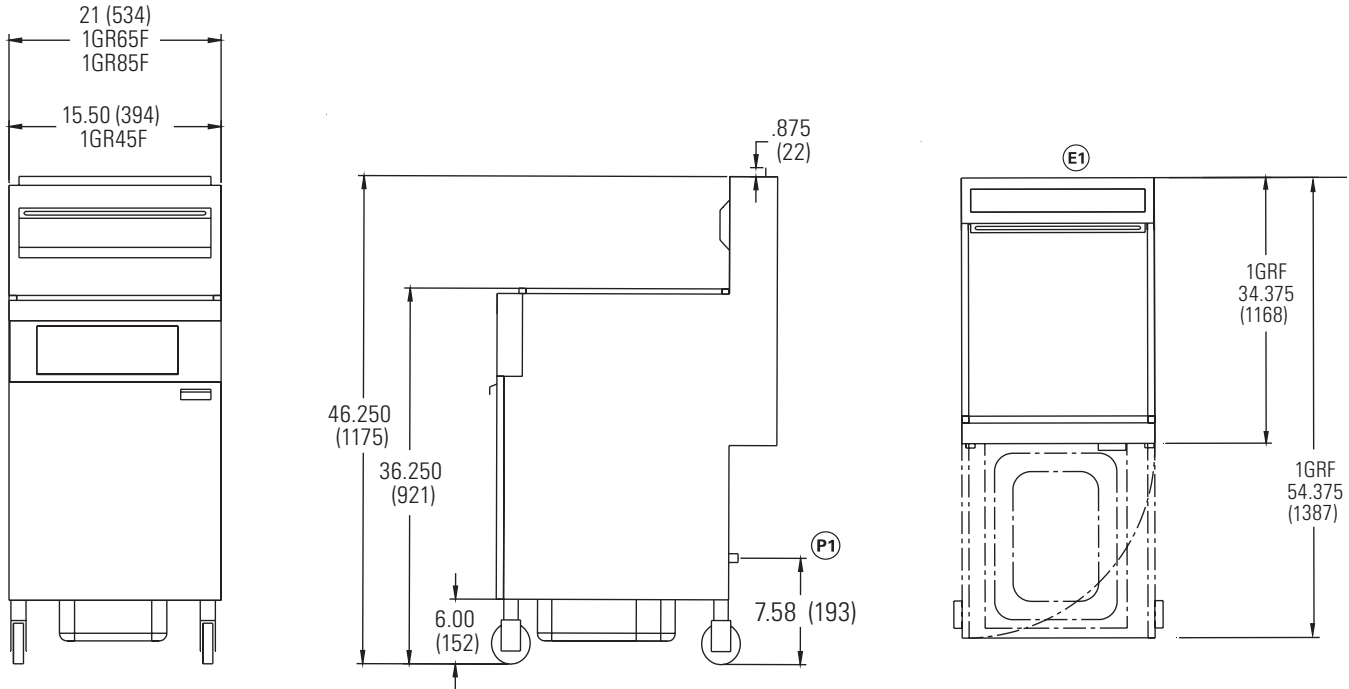
1. A combination valve with pressure regulator is provided with this unit. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
4. All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.

5. This appliance is manufactured for commercial installation only and is not intended for home use.

**SERVICE CONNECTIONS:**

- Ⓟ 1/2" (12.7 mm) I.D. and 3/4" (19 mm) O.D. NPT common rear gas connection.
- Ⓜ NEMA 5-15P, 120 volt, 60 Hz, 1 phase electrical connection (filter pump).

**NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



Model	Filter Pan Capacity	Filter Screen Fabric Envelope	Motor	Pump	Electric / Amps	Electric / Power
<b>1GR45F</b>	65 lbs.	220 sq. in. 225 sq. in.	1/3 H.P. 1750 RPM	8 Gal/Min	115V 5.0A	<b>115V 50/60Hz 1Ph</b>
<b>1GR65F 1GR85F</b>	100 lbs.	462 sq. in. 515 sq. in.	1/3 H.P. 1750 RPM	8 Gal/Min	115V 5.0A	115V 50/60Hz 1Ph

This appliance is manufactured for commercial use only and is not intended for home use.



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P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

**FRYERS****VULCAN****FRYMATE™**  
**VX15 & VX21S**

**Frymate VX15**  
shown with optional ThermoGlo™ Food Warmer

**SPECIFICATIONS**

Free standing or “Add-On” Frymate™, Vulcan-Hart Models: FRYMATE-VX15 and VX21S. These “Add-On” accessory Frymates can be securely attached to any gas or electric free-standing fryer or KleenScreen *PLUS*® fryer battery. “Add-On” a Frymate to the left or right side of a fryer, or both sides. 18 gauge steel body with stainless steel cabinet. Set of 4 casters (2 locking). Stainless steel sloped drain top with removable grease collector to allow for easy removal of food products, clean up and is dishwasher safe. Easy access storage area behind door. Grease strips, brackets, and hardware standard with every Frymate.

**Overall Dimensions:**

**FRYMATEVX15** = 15½"w x 30⅜"d x 36¼"h working height.

**FRYMATEVX21S** = 21"w x 34⅜"d x 36¼"h working height.

NSF listed.

**STANDARD FEATURES**

- Stainless steel cabinet
- Set of 4 adjustable casters (2 locking)
- Stainless steel sloped drain top with removable grease collector
- One year limited parts and labor warranty

**ACCESSORIES** (Packaged & Sold Separately)

- Tank cover (works as solid top work surface)
  - **COVER-TANK:** FRYMATEVX15
  - **COVER-TANK85:** FRYMATE VX21S
- Food Warmer with 2 year warranty

**COMPATIBILITY**

- FRYMATEVX15:** All 35, 45 and 65 lb. fryers
- FRYMATEVX21S:** All 85 lb. fryers

**VULCAN**

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



**FRYMATE™**  
**VX15 & VX21S**

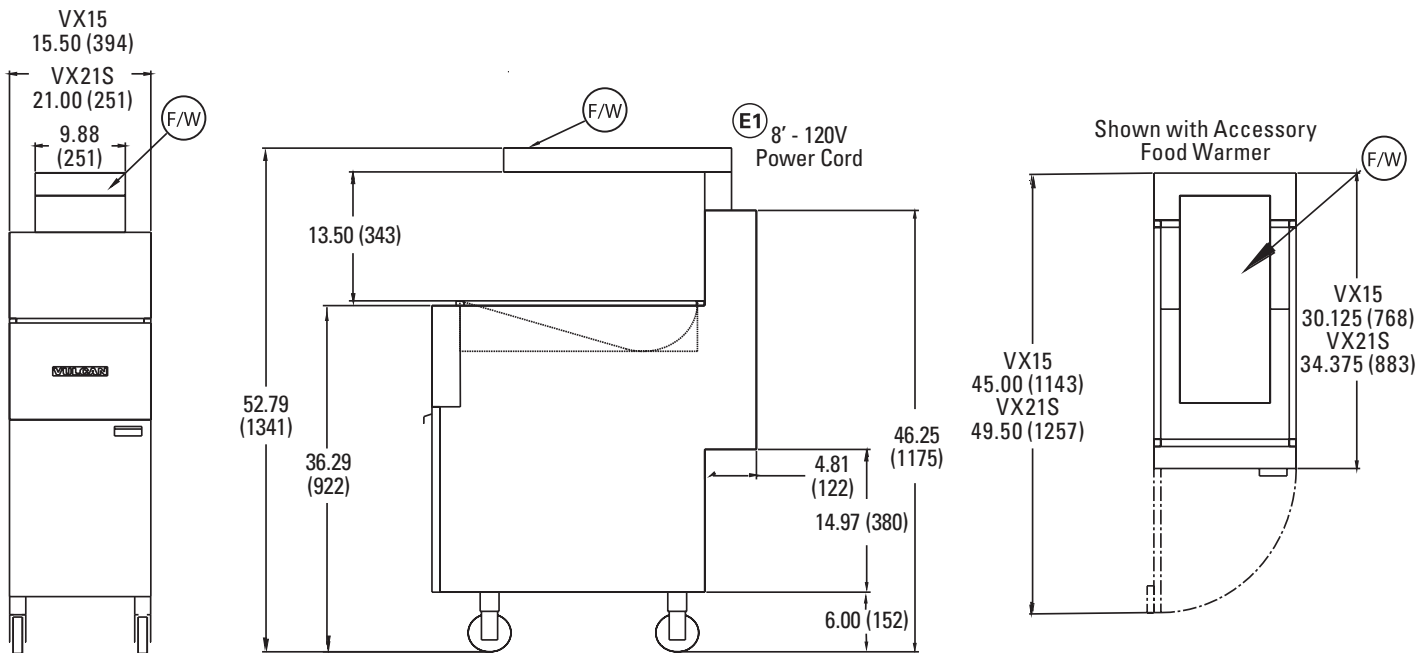
**INSTALLATION INSTRUCTIONS**

1. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
2. This appliance is manufactured for commercial installation only and is not intended for home use.

**SERVICE CONNECTIONS:**

- (E1) 8', 120 volt power cord supplied on optional food warmer.
- NEMA 5-15P, 120/60/1 electrical connection, 48 1/4" from floor.

**NOTE:** In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



Model	Width	Depth	Overall Height	Working Height	Tank Size	BTU/HR	Fry Comp. Capacity	Approx. Shipping Weight
<b>FRYMATEVX15</b>	15.50"	30.125"	46.25"	36.25"	N/A	N/A	N/A	122 lbs. (55 kg)
<b>FRYMATEVX21S</b>	21.00"	34.375"	46.25"	36.25"	N/A	N/A	N/A	173 lbs. (78 kg)

This appliance is manufactured for commercial use only and is not intended for home use.



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# Cuisine Series Heavy Duty Open Burner Top Range

## Models

- **C36-6R**                      • C36-6S
- C36-6C                        • C36-6M



Model C36-6R  
Range with 6  
Open Burners

## Standard Features

- 35,000 BTU/h (NG) Garland Starfire open top burners
- One-piece cast iron grates and bowls over each open top burner
- Stainless steel front and sides
- Stainless steel front rail
- Stainless steel burner box
- 1-1/4" NPT front gas manifold
- Can be installed individually or in a battery
- 7" (178mm) high stainless steel stub back
- 6" (152mm) stainless steel adj. legs
- Porcelain oven interior w/removable porcelain oven bottom
- **R model - 4 rack positions**  
C model - 3 rack positions
- **R model - 1 chrome plated rack**  
C model - 3 chrome plated racks
- Fully insulated oven interior
- Safety oven pilot
- Oven thermostat control: 150°-500°F (66°- 260°C) (R/C)
- Range base convection oven (C) c/w NEMA 5-15P cord & plug, 1/3 hp motor, 120V 60Hz, 0.6A
- Modular unit (M) can be mounted on Polar Cuisine refrigerated base

## Options & Accessories

- Stainless steel oven interior in lieu of porcelain oven interior - NC
- Single or double deck high shelf or back riser
- Full height stand for modular base with legs or casters
- Stainless steel intermediate shelf for cabinet base
- Stainless steel door(s) for cabinet base units
- Stainless steel back
- Continuous plate rail, 48-72" for battery installations
- Gas shut-off valves: 3/4" (M/S models only), 1", 1 1/4" NPT (Specify)
- Gas regulator: 3/4" (M/S models only), 1", 1 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect: 3/4" (M/S models only), 1", 1 1/4" NPT (Specify)
- Rear Gas Connection: 3/4" (M/S models only), 1", 1 1/4" NPT (Specify)
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane non-marking swivel casters w/front brakes
- Set of (4) 6" swivel casters, w/front brakes
- Extra oven rack
- Extension for 1/9 pans

## Specifications

Garland Cuisine 36" (914mm) wide Heavy Duty Range Series. Model \_\_\_\_\_ with total BTU/h rating of \_\_\_\_\_ when used with natural/propane gas. Stainless steel front and sides. 6" (152mm) legs with adjustable feet.

**Ovens** - One piece oven door. Porcelain oven interior with a heavy-duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°- 260°C).

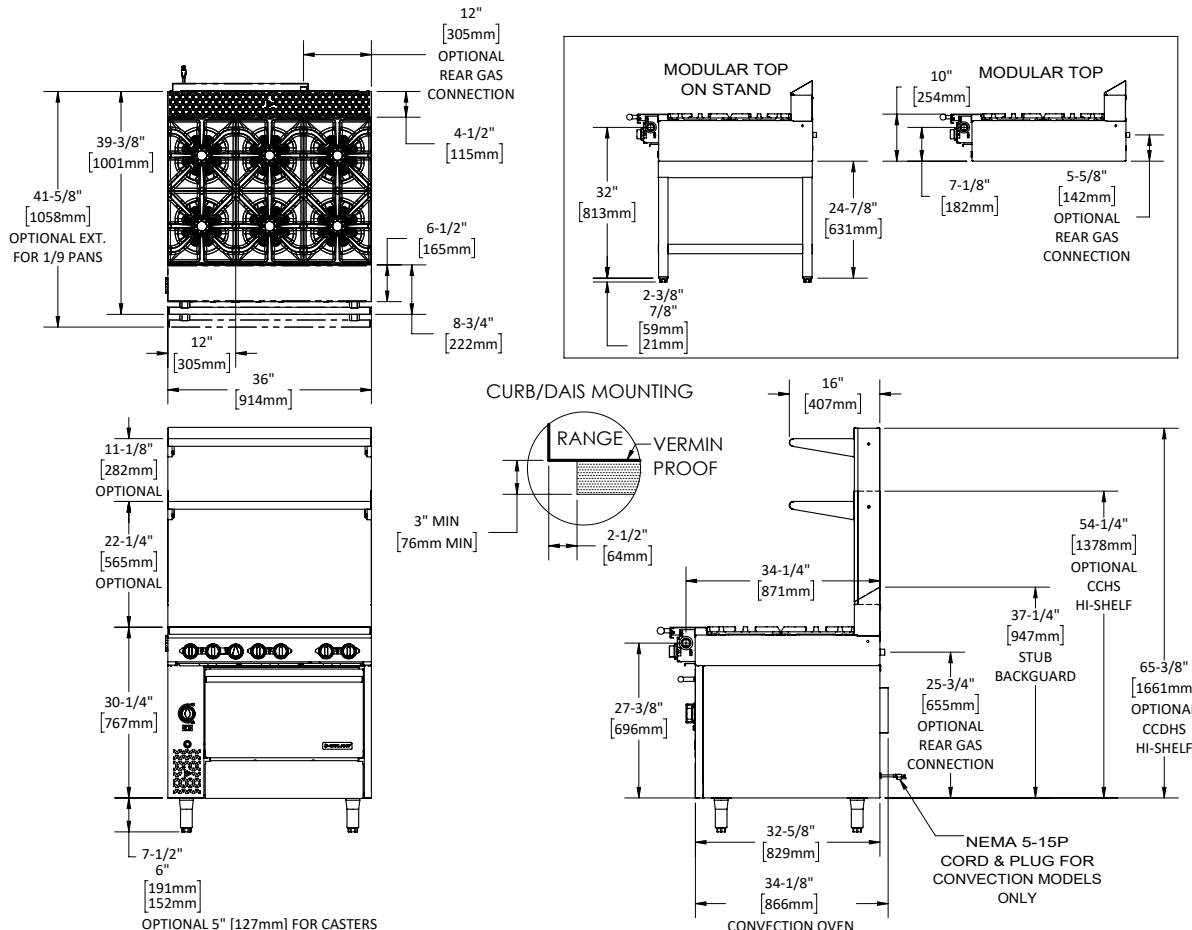
**Open Burners** - 35,000 BTU/h per burner and a one piece, cast iron top grate and bowl over each burner. Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.



# Cuisine Series Heavy Duty Open Burner Top Range

# Cuisine Series Heavy Duty Open Burner Top Range



**Model #** | **Description** | **Total BTU/h NAT. Gas** | **Total BTU/h Propane** | **Shipping Cu Ft** | **Shipping lbs/kg**

C36-6R	6-Open Burners / Standard Oven	250,000	233,000	53	562/255
C36-6C*	6-Open Burners / Convection Oven	247,000	233,000	53	562/255
C36-6S	6-Open Burners / Storage Base	210,000	198,000	53	361/164
C36-6M	6-Open Burners / Modular Top	210,000	198,000	30	320/145

\*120V 60Hz 0.6 A c/w NEMA 5-15P cord & plug

Combustible Wall Clearance	
Sides	Back
10" (254mm)	6" (152mm)

Individual Burner Ratings (BTU/h)					
Burner	NAT.	PRO.	Burner	NAT.	PRO.
Open Top	35,000	33,000	Std. Oven	40,000	35,000
			Conv. Oven	37,000	35,000

Interior Dimensions: In (mm)			
Product	Height	Width	Depth
Standard Oven	13-1/2(343)	26-1/4 (667)	29 (737)
Convection Oven	13-1/2(343)	26-1/4 (667)	25 (635)
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)

Gas Pressure	NAT.	PRO.
Minimum Supply	7" WC	11" WC
Manifold Operating Pressure	6" WC	10" WC
Gas Manifold 1-1/4" NP		

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



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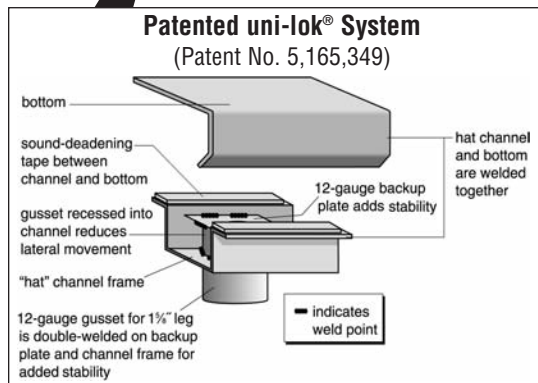
# Specification Sheet

## Short Form Specifications

Eagle Spec-Master® Enclosed Base Worktable, model \_\_\_\_\_ . Top is 14/304 stainless steel, sides and back are heavy gauge stainless steel. (Open Front, Stainless Steel Sliding Door, or Stainless Steel Hinged Door) models with 1½" rolled edge on front, sides turned down, and 4" backsplash on rear. Constructed with uni-lok® patented gusset system, with the gussets recessed into the hat channels to reduce lateral movement. 1½" O.D. stainless steel tubular legs with adjustable bullet feet.



enclosed worktable with hinged doors



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**MHC/Retail Display Divisions: Phone 800-637-5100**

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: M11  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Spec-Master® Enclosed Worktables with Backsplash

### MODELS:

- |                                       |   |  |
|---------------------------------------|---|--|
| <input type="checkbox"/> OB2436SE-BS  | <input type="checkbox"/> CB2436SE-BS            | <input type="checkbox"/> CBH2436SE-BS  |
| <input type="checkbox"/> OB2448SE-BS  | <input type="checkbox"/> CB2448SE-BS            | <input type="checkbox"/> CBH2448SE-BS  |
| <input type="checkbox"/> OB2460SE-BS  | <input type="checkbox"/> CB2460SE-BS            | <input type="checkbox"/> CBH2460SE-BS  |
| <input type="checkbox"/> OB2472SE-BS  | <input type="checkbox"/> CB2472SE-BS            | <input type="checkbox"/> CBH2472SE-BS  |
| <input type="checkbox"/> OB2484SE-BS  | <input type="checkbox"/> CB2484SE-BS            | <input type="checkbox"/> CBH2484SE-BS  |
| <input type="checkbox"/> OB2496SE-BS  | <input type="checkbox"/> CB2496SE-BS            | <input type="checkbox"/> CBH2496SE-BS  |
| <input type="checkbox"/> OB24120SE-BS | <input type="checkbox"/> CB24120SE-BS           | <input type="checkbox"/> CBH24120SE-BS |
| <input type="checkbox"/> OB3036SE-BS  | <input type="checkbox"/> CB3036SE-BS            | <input type="checkbox"/> CBH3036SE-BS  |
| <input type="checkbox"/> OB3048SE-BS  | <input type="checkbox"/> CB3048SE-BS            | <input type="checkbox"/> CBH3048SE-BS  |
| <input type="checkbox"/> OB3060SE-BS  | <input type="checkbox"/> CB3060SE-BS            | <input type="checkbox"/> CBH3060SE-BS  |
| <input type="checkbox"/> OB3072SE-BS  | <input type="checkbox"/> CB3072SE-BS            | <input type="checkbox"/> CBH3072SE-BS  |
| <input type="checkbox"/> OB3084SE-BS  | <input type="checkbox"/> CB3084SE-BS            | <input type="checkbox"/> CBH3084SE-BS  |
| <input type="checkbox"/> OB3096SE-BS  | <input checked="" type="checkbox"/> CB3096SE-BS | <input type="checkbox"/> CBH3096SE-BS  |
| <input type="checkbox"/> OB30120SE-BS | <input type="checkbox"/> CB30120SE-BS           | <input type="checkbox"/> CBH30120SE-BS |

### Features

- All-welded design.
- Available with open front, sliding doors, or hinged doors.
- Doors are 20 gauge type 430 stainless steel.
- Top mechanically polished to satin finish.
- Top is 14 gauge type 304 stainless steel reinforced with a full length "hat" channel support.
- Body is heavy gauge type 430 stainless steel.
- Sound-deadened between top and frame.
- 1½" (42mm)-diameter type 304 stainless legs.
- 1" (25mm) adjustable stainless steel feet.
- 1½" (38mm) sanitary rolled rim on front.
- 4½" (114mm) backsplash on rear.
- Square edge on ends for flush fit.
- Optional fixed center shelf available. To order, add suffix "-CS" to model number. Example: OB2436SE-BS-CS

### Options / Accessories

- Lock (for units with doors)
- Casters\*
- Overshelf
- Center shelf

\* To order table with 4" (102mm)-diameter casters, add suffix "-CA" (ex: OB3048SE-BS-CA). To order table with 5" (127mm)-diameter casters, add suffix "-CAH" (ex: CB3048SE-BS-CAH).

### Certifications / Approvals

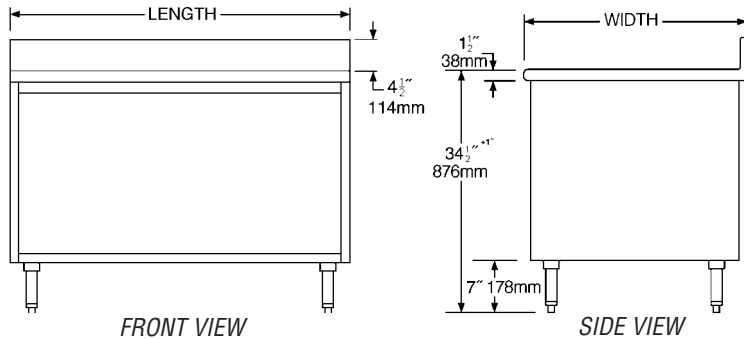


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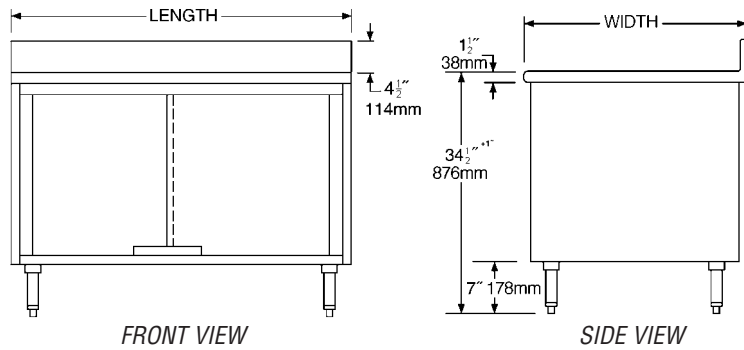
Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

### Spec-Master® Enclosed Worktables with Open Front



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
OB2436SE-BS	24"	610	36"	914	133	60.3
OB2448SE-BS	24"	610	48"	1219	161	73.0
OB2460SE-BS	24"	610	60"	1524	202	91.6
OB2472SE-BS	24"	610	72"	1829	243	110.2
OB2484SE-BS	24"	610	84"	2134	284	128.8
OB2496SE-BS	24"	610	96"	2438	326	147.9
OB24120SE-BS	24"	610	120"	3048	390	176.9
OB3036SE-BS	30"	762	36"	914	137	62.1
OB3048SE-BS	30"	762	48"	1219	167	75.8
OB3060SE-BS	30"	762	60"	1524	201	91.2
OB3072SE-BS	30"	762	72"	1829	251	113.9
OB3084SE-BS	30"	762	84"	2134	299	135.6
OB3096SE-BS	30"	762	96"	2438	344	156.0
OB30120SE-BS	30"	762	120"	3048	438	198.7

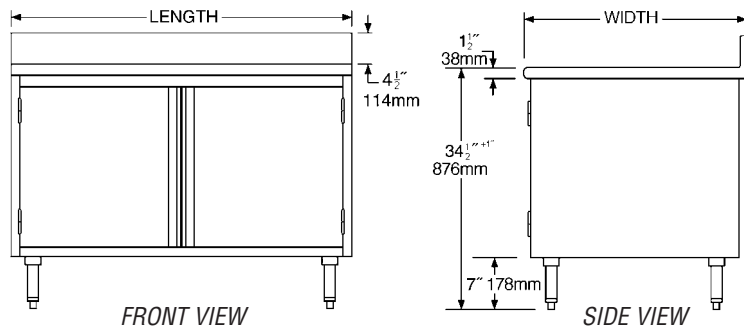
### Spec-Master® Enclosed Worktables with Sliding Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CB2436SE-BS	24"	610	36"	914	139	63.1
CB2448SE-BS	24"	610	48"	1219	171	77.6
CB2460SE-BS	24"	610	60"	1524	214	97.1
CB2472SE-BS	24"	610	72"	1829	256	116.1
CB2484SE-BS*	24"	610	84"	2134	304	137.9
CB2496SE-BS*	24"	610	96"	2438	343	155.6
CB24120SE-BS*	24"	610	120"	3048	390	176.9
CB3036SE-BS	30"	762	36"	914	143	64.9
CB3048SE-BS	30"	762	48"	1219	174	78.9
CB3060SE-BS	30"	762	60"	1524	221	100.2
CB3072SE-BS	30"	762	72"	1829	264	119.8
CB3084SE-BS*	30"	762	84"	2134	319	144.7
CB3096SE-BS*	30"	762	96"	2438	355	161.0
CB30120SE-BS*	30"	762	120"	3048	458	207.8

\* Note: Worktables 84" (2134mm) and longer have two sets of doors.

### Spec-Master® Enclosed Worktables with Hinged Doors



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
CBH2436SE-BS	24"	610	36"	914	139	63.1
CBH2448SE-BS	24"	610	48"	1219	171	77.6
CBH2460SE-BS	24"	610	60"	1524	214	97.1
CBH2472SE-BS	24"	610	72"	1829	256	116.1
CBH2484SE-BS*	24"	610	84"	2134	304	137.9
CBH2496SE-BS*	24"	610	96"	2438	343	155.6
CBH24120SE-BS*	24"	610	120"	3048	390	176.9
CBH3036SE-BS	30"	762	36"	914	143	64.9
CBH3048SE-BS	30"	762	48"	1219	174	78.9
CBH3060SE-BS	30"	762	60"	1524	221	100.2
CBH3072SE-BS	30"	762	72"	1829	264	119.8
CBH3084SE-BS*	30"	762	84"	2134	319	144.7
CBH3096SE-BS*	30"	762	96"	2438	355	161.0
CBH30120SE-BS*	30"	762	120"	3048	458	207.8

\* Note: Worktables 84" (2134mm) and longer have two sets of doors.

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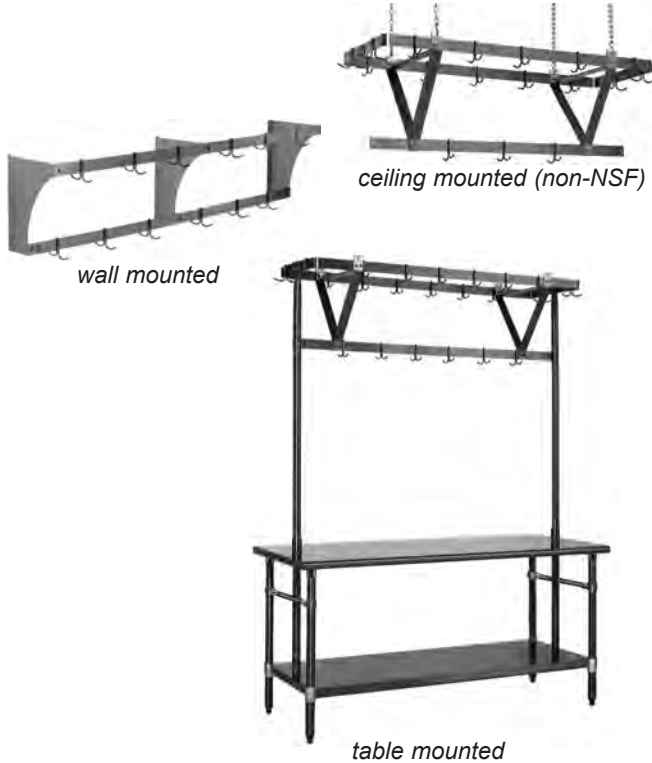
# Specification Sheet

## Short Form Specifications

Eagle Table Mounted Rack, model \_\_\_\_\_.  
Constructed of 3/8" x 2" (aluminum or stainless steel) flat bar, bolted together. Triple bar construction, furnished with one stainless steel double prong sliding pot hook every 12". 1 1/2" O.D. stainless steel tubular supports extend through table and are secured to adjustable undershelf. Available with optional 12" wide 16/304 stainless steel shelf.

Eagle Ceiling Mounted Rack, model \_\_\_\_\_.  
Constructed of 3/8" x 2" (aluminum or stainless steel) flat bar, bolted together. Triple bar construction, furnished with one stainless steel double prong sliding pot hook every 12". Provided with plated chain hangers for ceiling suspension.

Eagle Wall Mounted Rack, model \_\_\_\_\_.  
Constructed of 3/8" x 2" (aluminum or stainless steel) flat bar bolted together. Furnished with one stainless steel double prong sliding pot hook every 12", and provided with stainless steel mounting brackets.



Item No.: M11.1  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Racks

### MODELS:

- |                                 |   |                                 |
|---------------------------------|---|---------------------------------|
| <input type="checkbox"/> CM36*  | <input type="checkbox"/> TM36*            | <input type="checkbox"/> WM36*  |
| <input type="checkbox"/> CM48*  | <input type="checkbox"/> TM48*            | <input type="checkbox"/> WM48*  |
| <input type="checkbox"/> CM60*  | <input type="checkbox"/> TM60*            | <input type="checkbox"/> WM60*  |
| <input type="checkbox"/> CM72*  | <input type="checkbox"/> TM72*            | <input type="checkbox"/> WM72*  |
| <input type="checkbox"/> CM84*  | <input type="checkbox"/> TM84*            | <input type="checkbox"/> WM84*  |
| <input type="checkbox"/> CM96*  | <input checked="" type="checkbox"/> TM96* | <input type="checkbox"/> WM96*  |
| <input type="checkbox"/> CM108* | <input type="checkbox"/> TM108*           | <input type="checkbox"/> WM108* |
| <input type="checkbox"/> CM120* | <input type="checkbox"/> TM120*           | <input type="checkbox"/> WM120* |
| <input type="checkbox"/> CM132* | <input type="checkbox"/> TM132*           | <input type="checkbox"/> WM132* |
| <input type="checkbox"/> CM144* | <input type="checkbox"/> TM144*           | <input type="checkbox"/> WM144* |

\* See charts on back for full model numbers.

### Ceiling mounted (non-NSF)

- Racks are triple-bar construction.
- Supported with plated chain hangers supplied.
- Available in stainless steel or aluminum.
- Provided with double-pronged pot hooks.

### Wall Mounted

- Racks are double-bar construction.
- Supplied with die-formed stainless steel brackets.
- Available in stainless steel or aluminum.
- Provided with double-pronged pot hooks.

### Table Mounted

- Racks are triple-bar construction.
- Front-to-back adjustable crossbracing, plus adjustable undershelf.
- 1 1/2" (41mm) tubular stainless steel supports extend through tabletop and are secured to adjustable undershelf. Units 108" (2743mm) and longer have three supports.
- Provided with double-pronged pot hooks.
- Available in stainless steel or aluminum.

### Options / Accessories

- Additional sliding hooks
- All-welded construction
- 12"-wide adjustable shelves (for Table Mounted Racks)

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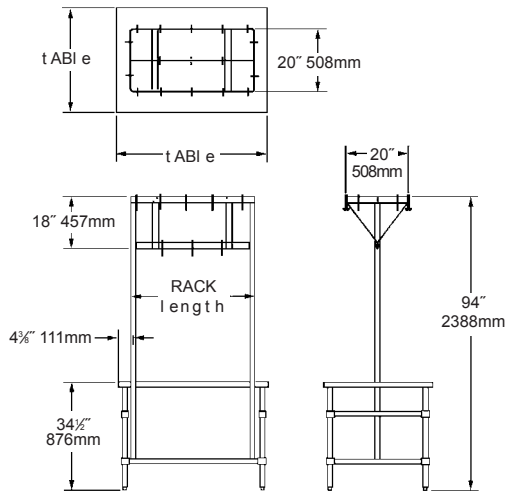
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

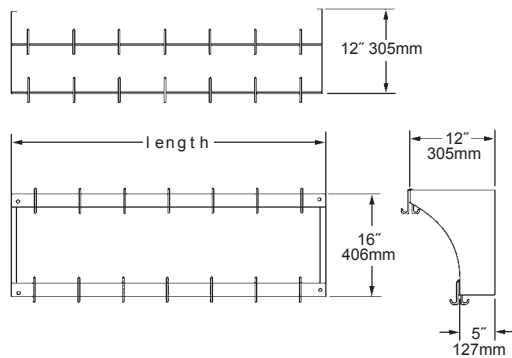
### Table Mounted Racks



ALUMINUM		STAINLESS STEEL		rack length		fits table length	
model #	weight lbs. kg	model #	weight lbs. kg	in.	mm	in.	mm
TM36APR	38 17.2	TM36PR	50 22.7	28"	711	36"	914
TM48APR	42 19.1	TM48PR	57 25.9	40"	1016	48"	1219
TM60APR	46 20.9	TM60PR	64 29.0	52"	1321	60"	1524
TM72APR	50 22.7	TM72PR	70 31.8	64"	1626	72"	1829
TM84APR	54 24.5	TM84PR	77 34.9	76"	1930	84"	2134
TM96APR	58 26.3	TM96PR	83 37.6	88"	2235	96"	2438
TM108APR*	62 28.1	TM108PR*	89 40.4	100"	2540	108"	2743
TM120APR*	66 29.9	TM120PR*	95 43.1	112"	2845	120"	3048
TM132APR*	71 32.2	TM132PR*	102 46.3	124"	3150	132"	3353
TM144APR*	76 34.5	TM144PR*	109 49.4	136"	3454	144"	3658

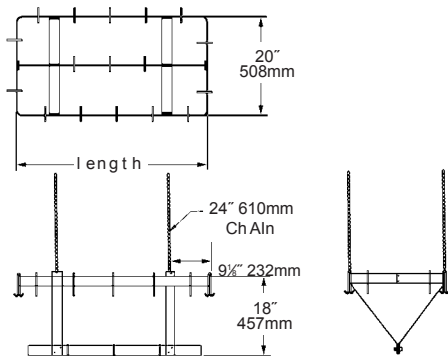
\* These racks include center tubular support.

### Wall Mounted Racks



ALUMINUM		STAINLESS STEEL		rack length	
model #	weight lbs. kg	model #	weight lbs. kg	in.	mm
WM36APR	13 5.8	WM36PR	18 8.2	36"	914
WM48APR	15 6.8	WM48PR	22 10.0	48"	1219
WM60APR	17 7.7	WM60PR	26 11.8	60"	1524
WM72APR	19 8.6	WM72PR	29 13.2	72"	1829
WM84APR	21 9.5	WM84PR	33 15.0	84"	2134
WM96APR	23 10.4	WM96PR	37 16.8	96"	2438
WM108APR	25 11.3	WM108PR	41 18.6	108"	2743
WM120APR	28 12.7	WM120PR	45 20.4	120"	3048
WM132APR	31 14.1	WM132PR	50 22.7	132"	3353
WM144APR	34 15.4	WM144PR	55 24.9	144"	3658

### Ceiling Mounted Racks



ALUMINUM		STAINLESS STEEL		rack length	
model #	weight lbs. kg	model #	weight lbs. kg	in.	mm
CM36APR	28 12.7	CM36PR	41 18.6	28"	711
CM48APR	32 14.5	CM48PR	48 21.8	40"	1016
CM60APR	36 16.3	CM60PR	54 24.5	52"	1321
CM72APR	40 18.1	CM72PR	60 27.2	64"	1626
CM84APR	44 20.0	CM84PR	67 30.4	76"	1930
CM96APR	48 21.8	CM96PR	74 33.6	88"	2235
CM108APR	53 24.0	CM108PR	81 36.7	100"	2540
CM120APR	58 26.3	CM120PR	87 39.5	112"	2845
CM132APR	63 28.6	CM132PR	94 42.6	124"	3150
CM144APR	68 30.8	CM144PR	101 45.8	136"	3454

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STAINLESS STEEL

# FABRICATED DROP-IN SINKS

## ONE COMPARTMENT WITH SIDE SPLASHES



DI-1-5SP-EC



DI-1-10SP-EC

Item #: **M11.2** Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

## DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

MODEL#	COMP	OVERALL L x W	BOWL SIZE L x W x D	DEPTH
DI-1-5SP-EC	1	12" x 18 1/2"	10" x 14" x 5"	5"
DI-1-10SP-EC	1	12" x 18 1/2"	10" x 14" x 10"	10"

Length is Left to Right. Width is Front to Back

### FEATURES:

- Fabricated stainless steel bowl.
- 6" tapered side splashes.
- Mounting Brackets provided accommodates thicknesses up to 1" of counter.
- Deck mounted, 4" O.C. Gooseneck Faucet
- 3 1/2" Stainless Steel Drain with Basket

### MATERIALS:

- Stainless Steel Type 304, 20 Gauge.
- Stainless Steel 3-1/2" Basket Drain.
- Faucet is brass-nickel plated.

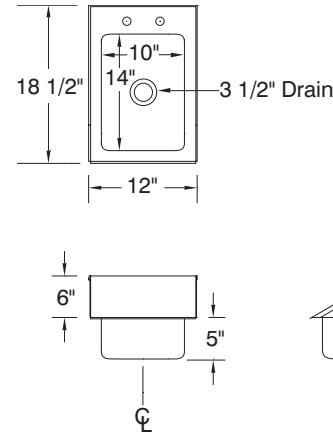
### DESIGN:

Unit punched with 1" dia. faucet holes.

### MECHANICAL:

- Faucet supply is 1/2" IPS male thread.
- Deck mounted faucet is furnished with Aerator.
- Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.

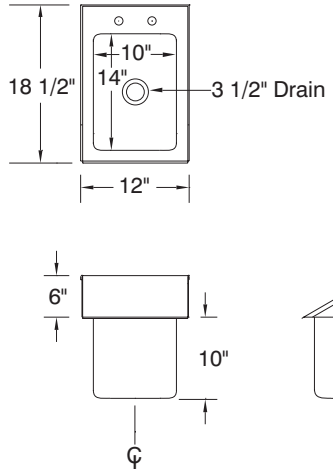
### DI-1-5SP-EC



**Cut-Out Size**  
 10 1/2" x 16 3/4"  
 1" radius corners.  
 Cutout for bowl only.  
 4 drilled holes required for the mounting bolts.  
 See Install Guide.

16 lbs.

### DI-1-10SP-EC



**Cut-Out Size**  
 10 1/2" x 16 3/4"  
 1" radius corners.  
 Cutout for bowl only.  
 4 drilled holes required for the mounting bolts.  
 See Install Guide.

18 lbs.



**MOUNTING BRACKETS INCLUDED**  
 Includes 4 brackets with nuts.



**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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

For Orders & Customer Service:  
 Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:  
 Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933



STAINLESS STEEL  
**DROP-IN SINKS**

**Two Compartments - FOR GENERAL PURPOSE USE**

**NSF** NOTE: Multi-Compartment Drop-In Sinks ARE NSF Approved when used in Mobile Food Carts and Kiosks only.

Item #: **M11.3** Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

**FEATURES:**

One piece seamless **Deep Drawn** sink bowl design.  
 All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.  
 Self-Rim Design. Mounting clips provided accommodates all thicknesses of counter. (Quantity supplied varies based on drop in sink ordered).  
 Includes 4" O.C. **K-50** faucet & basket drain.

**CONSTRUCTION:**

Bowls fabricated from one sheet of stainless steel.  
 All bowls are Sound Deadened.  
 Units feature Advance Tabco's **Smart Finish™**.

**MECHANICAL:**

Faucet supply is 1/2" IPS male thread.  
 Deck mounted faucets are furnished with aerator.  
**Faucet Flow Rate:** 1.0 GPM/3.8 LPM aerator. 60 PSI.

**MATERIAL:**

18 gauge type 304 series stainless steel.  
 Faucets are brass-nickel plated.  
 Stainless Steel 1-1/2" IPS basket drain.



**STANDARD MOUNTING CLIPS**  
 For countertops over 7/8" and up to 2" thick.  
 Replacement # **K-28** (Per Sink)



DI-2-10



DI-2-2012



DI-2-1410



DI-2-208

Available Faucets & Accessories	Model #	Qty
Deck Mounted 8" Swing Spout. 4" O.C.	<b>K-50</b>	
Deck Mounted 12" Swing Spout. 4" O.C.	<b>K-53</b>	
Deck Mounted 8 1/2" Gooseneck. 4" O.C.	<b>K-55</b>	
Deck Mounted Swing w/Spray. 8" O.C.*	<b>K-58</b>	
Mounting Clips (Bag of 4).	<b>K-28</b>	

\*REQUIRES **K-472** FAUCET HOLE REVISION

**WARNING:** Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



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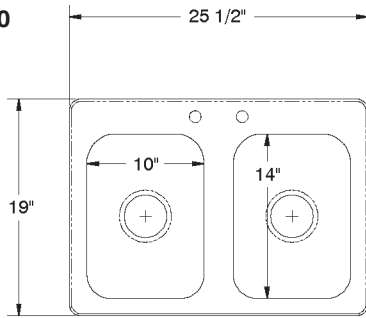
# DIMENSIONS and SPECIFICATIONS

TOL ± .125"

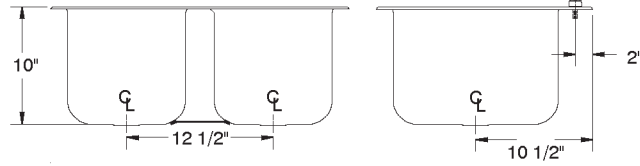
Supplied with K-50 Faucet & K-6 Basket Drain

ALL DIMENSIONS ARE TYPICAL

DI-2-10

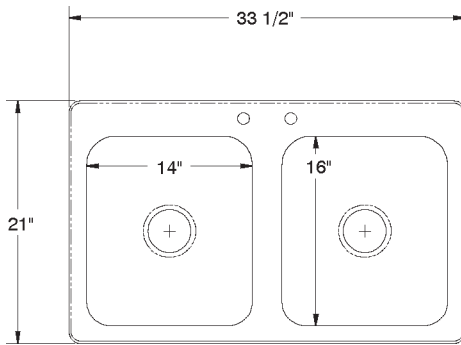


**Cut-Out Size**  
 24 3/4" X 18 1/4"  
 1 1/4" radius corners

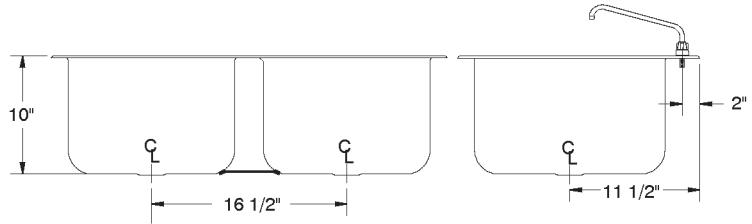


Approx. Wt. 26 lbs.

DI-2-1410



**Cut-Out Size**  
 32 3/4" X 20 1/4"  
 1 1/4" radius corners

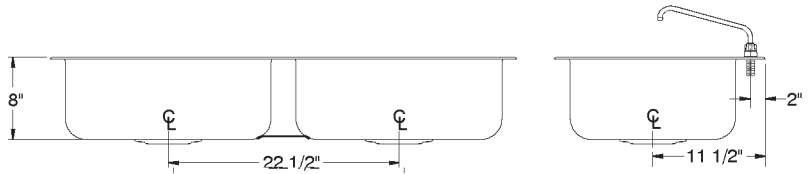
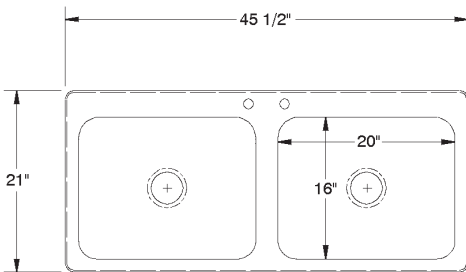


Approx. Wt. 35 lbs.

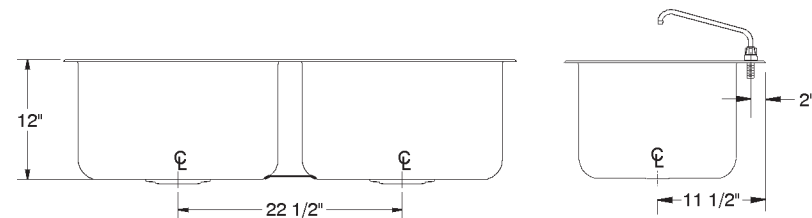
DI-2-208 & DI-2-2012

**Cut-Out Size**  
 44 3/4" X 20 1/4"  
 1 1/4" radius corners

TOP VIEW



Approx. Wt. 38 lbs.

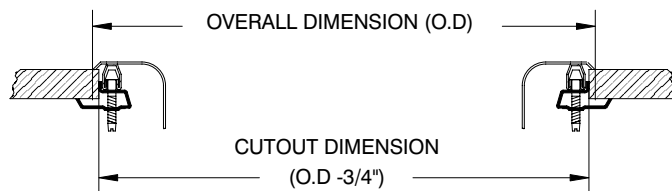


Approx. Wt. 42 lbs.

## TYPICAL INSTALLATION

Cut-Out Size = L to R x F to B

Standard Mounting Clips Fit Countertops  
 Over 7/8" & Up To 2" Thick.





**PRODUCT SPECIFICATION**

- Product Name:** Carbon’s Golden Malted RT Series Waffle Baker
- Specifications:** 110 – 120 Volts A/C  
1300-Watts • Approximately 11 Amps  
Height: 10 ½ inches Closed  
Height: 23 ½ inches Open  
Width: 12 inches  
Overall Length: 25 inches  
Weight: 21 pounds
- Auto-Start Timer:** No buttons to push. Waffle baker timer will automatically engage after rotating grids.
- Solid Aluminum Grids with Non-Stick Coating:** 6-ounce grids feature non-stick coating with instant recovery time for high volume users.
- Cool Touch Safety Handles:** Safe and easy grasp design.
- UL and NSF Listed:** UL Certificate #130300-E79062  
NSF Certificate #09450 / 09450B

**Product Image:**



**NEW!**

N2

Carbon's **GOLDEN**  
**MALTED** SINCE 1937  
AMERICA'S WAFFLE



**EXCLUSIVE!**

The **Better Batter**  
Dispenser  
by GOLDEN/MALTED

*Simply the Finest!*

Now you can add the exclusive "Better Batter" Dispenser to your Carbon's Golden Malted Waffle Mix program!

*It's exclusive, simple, clean, and easy to use!*

#### **Exclusive**

- Designed "exclusively" for use with Carbon's Golden Malted Waffle Mix Program
- Ultimate waffle mix dispensing system for self-service applications
- Provides a professional presentation
- Ergonomic "state of the art" design
- Stainless Steel cabinet blends with any/all interior designs
- 2 year warranty

#### **Simple**

- Offers single serve portion control advantages
- Less product waste; Reduces cup waste
- Maintains waffle batter at required temperatures
- Improves batter shelf life
- Tamper resistant packaging

#### **Clean**

- Meets or exceeds health department requirements
- NSF approved
- Eliminates bucket and whisk cleanup (wash/sanitize)
- Easy to clean, no mess
- Sealed self-contained disposable liner
- Eliminates potential product contamination

#### **Easy to Use**

- Allows for mix preparation 24 hours in advance
- Allows for unused product to be refrigerated until next day
- Faster mix load and restocking
- Dispenser offers space saving advantages
- Requires no electric



**NEW!**

Now you can add the exclusive “Better Batter” Dispenser to your Carbon's Golden Malted Waffle Mix program!

*Ask us about setting up a complete program like the one shown here.*



### *Syrup Dispenser*

- NSF and health department approved
- Disposable throw-away liner capabilities
- Improved product handling
- Lower food costs
- Easy to clean
- Dispensers designed to be employed together
- Hot or cold syrup capabilities
- Easy to refill
- Less mess, Less syrup waste
- Easy to use for guests of all ages
- Syrup dispensers are available for purchase from your Carbon's distributor

### *Disposable Liner Bag – Optional*

- Designed for exclusive use with Carbon's Better Batter Dispenser
- Disposable throw-away liner
- No additional purchases other than bag liners
- Disposable liners require no change in current mix preparation
- Disposable liners can be purchased from your Carbon's distributor

# N8100BP

Drop-In Self-Contained Mechanically Cooled Cold Pans

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

N8100BP: Drop-In Self-Contained Mechanically Cooled Cold Pans

## 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

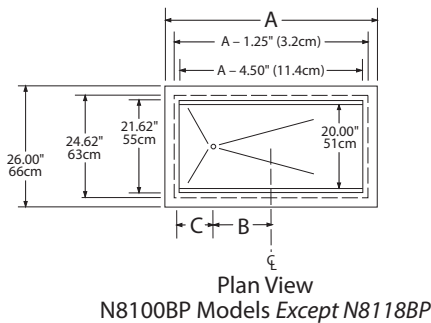
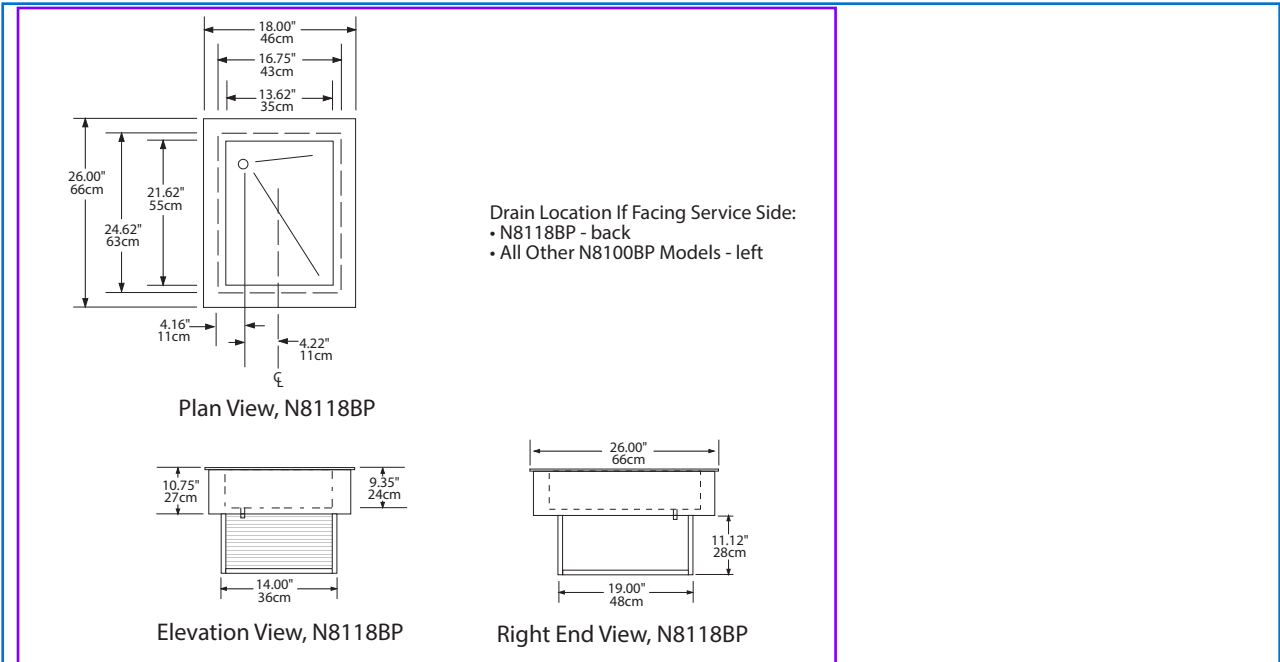
**Top** is one-piece 20-gauge stainless steel. Interior liner is 22-gauge stainless steel and is creased to a 1.00" (2.5cm) diameter drain. Integral V-stamped pan rest recessed 2" (5cm) to accommodate 12" x 20" (30cm x 51cm) pans 4" (10cm) or 6" (15cm) deep supplied by others. Product temperatures of 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.

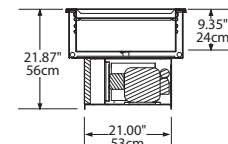
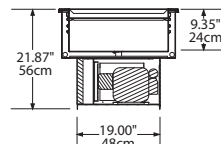
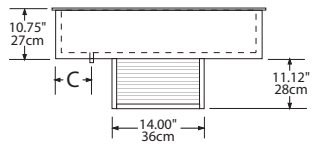
**Condensing unit** is suspended below the cold pan on a 16-gauge steel frame and uses R290 refrigerant. Electronic temperature control. Unit has an 8' (2.4m) cord and NEMA 5-15P plug.

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





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)



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.

## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: **N3.1**  
 Quantity: \_\_\_\_\_  
 Model: DECO-953  
 Length: **26"**

## STANDARD NSF LISTED FINISH OPTIONS

- Stainless Steel #4
- Chrome
- Gloss Black
- Wrinkle Black
- Smoked Copper
- Polished Brass Finish
- Other \_\_\_\_\_

## LIGHT AND WARMER OPTIONS

- LED Light Unit
- Linear T-5 Fluorescent Unit
- BSI Stealth™ Linear Heat Only Unit
- BSI Stealth™ Linear Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Heat and Light Combo Unit (LED)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (LED)
- Hatco® Brand Heat Only Unit
- Hatco® Brand Heat and Light Combo Unit

## GLASS THICKNESS

- 1/4" Tempered Glass (not for shelves)  
Centerline Max 54"
- 3/8" Tempered Glass (for shelf or span more than 54")  
Centerline Max 66"
- 1/2" Tempered Glass (for shelf or span more than 66")  
Centerline Max 72"

## GLASS CORNERS

- 1" Radius Corner (standard)
- Square Corners

## INSTALLATION OPTIONS

**Above-Counter:** Stainless Steel Counter  
**Under-Counter:** Stainless Steel Counter  
 (Requires Under-Counter Reinforcement & Access)

**Above-Counter:** Millwork Counter  
**Under-Counter:** Millwork Counter

- DECO Above-Counter Flange
- SSU3-H: Heavy-Duty Flange
- SSU3-N: Narrow Flange
- SSU5-H: Heavy-Duty Flange
- SSU5-N: Narrow Flange
- DECO Above-Counter Flange
- MWU3: Narrow Flange
- MWU4: Compression Installation (not recommended for solid surfaces)
- MWU5: Heavy-Duty Flange

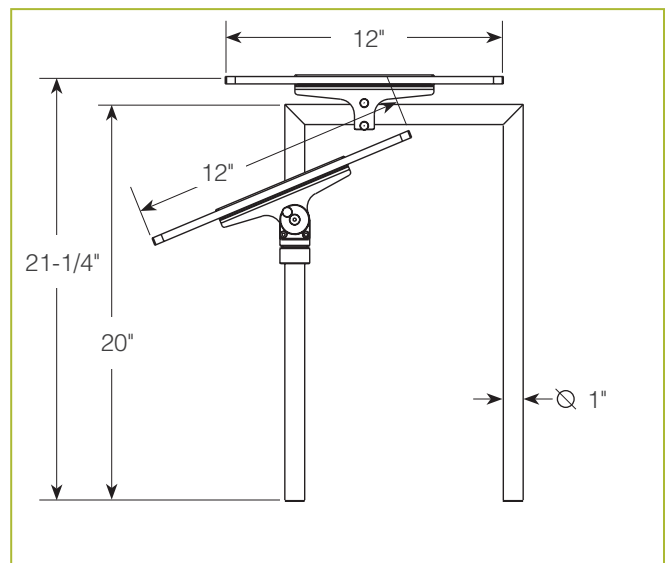
See Installation Page for More Details.

## DECO-953

Single-Sided w/Top Shelf



Shown without end panels.



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

Specifications subject to change without notice.

# N8100BP

Drop-In Self-Contained Mechanically Cooled Cold Pans

Project \_\_\_\_\_  
 Item S1 \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

N8100BP: Drop-In Self-Contained Mechanically Cooled Cold Pans

## 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.

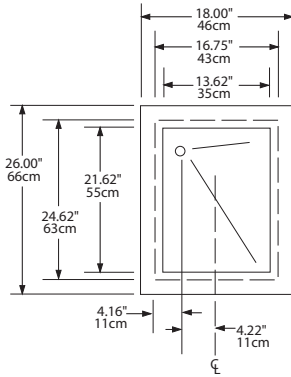
**Sides** are wrapped with refrigeration lines. Sides and bottom are fully insulated with high-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) closed-cell polyurethane. Exterior housing is 24-gauge galvanized steel.

**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).



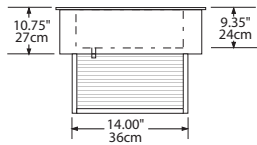




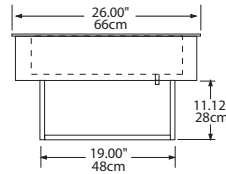
Plan View, N8118BP

Drain Location If Facing Service Side:

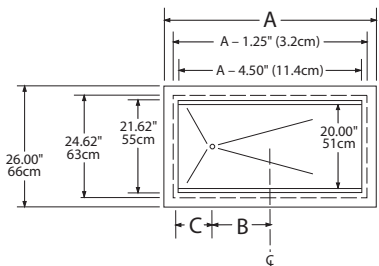
- N8118BP - back
- All Other N8100BP Models - left



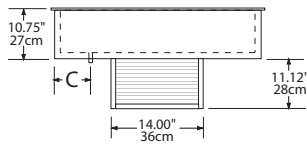
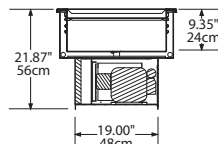
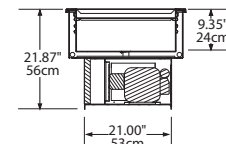
Elevation View, N8118BP



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
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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.

## GENERAL INFORMATION

Project Name: \_\_\_\_\_  
 Item: S1.1  
 Quantity: \_\_\_\_\_  
 Model: \_\_\_\_\_ DECO-953  
 Length: 52"

## STANDARD NSF LISTED FINISH OPTIONS

- Stainless Steel #4
- Chrome
- Gloss Black
- Wrinkle Black
- Smoked Copper
- Polished Brass Finish
- Other \_\_\_\_\_

## LIGHT AND WARMER OPTIONS

- LED Light Unit
- Linear T-5 Fluorescent Unit
- BSI Stealth™ Linear Heat Only Unit
- BSI Stealth™ Linear Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Heat and Light Combo Unit (LED)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (Fluorescent)
- BSI Stealth™ Linear Double Heat and Light Combo Unit (LED)
- Hatco® Brand Heat Only Unit
- Hatco® Brand Heat and Light Combo Unit

## GLASS THICKNESS

- 1/4" Tempered Glass (not for shelves)  
Centerline Max 54"
- 3/8" Tempered Glass (for shelf or span more than 54")  
Centerline Max 66"
- 1/2" Tempered Glass (for shelf or span more than 66")  
Centerline Max 72"

## GLASS CORNERS

- 1" Radius Corner (standard)
- Square Corners

## INSTALLATION OPTIONS

**Above-Counter:** Stainless Steel Counter  
**Under-Counter:** Stainless Steel Counter  
 (Requires Under-Counter Reinforcement & Access)

**Above-Counter:** Millwork Counter  
**Under-Counter:** Millwork Counter

- DECO Above-Counter Flange
- SSU3-H: Heavy-Duty Flange
- SSU3-N: Narrow Flange
- SSU5-H: Heavy-Duty Flange
- SSU5-N: Narrow Flange
- DECO Above-Counter Flange
- MWU3: Narrow Flange
- MWU4: Compression Installation (not recommended for solid surfaces)
- MWU5: Heavy-Duty Flange

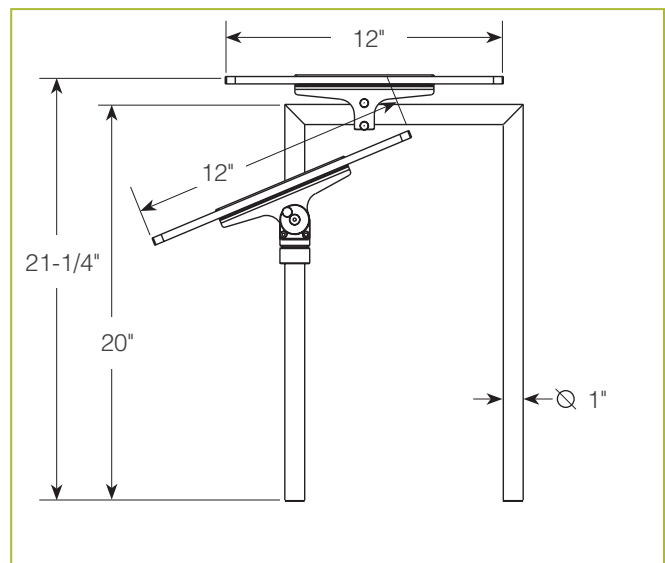
See Installation Page for More Details.

## DECO-953

Single-Sided w/Top Shelf



Shown without end panels.



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

Specifications subject to change without notice.

5.21





Project \_\_\_\_\_

Item No. S2 \_\_\_\_\_

Quantity \_\_\_\_\_

ROUND SINAQUA™

# ROUND SINAQUA™

Round Drop-in Waterless Buffet Warmer



### FEATURES

- Available in 650 watts and two sizes – 11.25" (286 mm) and 14.75" (375 mm)\*
- Waterless, drop-in design with aluminum housing and a high-impact, easy-to-clean polycarbonate interior surface
- Four standard set temperatures with more temperatures available via controller
- LED display
- Automatic pan detection allows for instant energy transmission to pan; almost no energy consumption when pan is not present
- Lock feature prevents unwanted setting changes
- Microprocessor monitors vital components to check for overheating, power supply issues, and more
- Standard Cat 5e or Cat 6 patch cable from unit to control box included
- Available in 100–120 VAC or 200–240 VAC, single phase
- Includes plug and cord (6 ft. nominal)
- One-year limited parts and labor warranty – U.S. and Canada

### PERFORMANCE

The CookTek® Drop-in SinAqua™ is a waterless buffet warmer featuring an aluminum housing and a high-impact polycarbonate interior surface. The SinAqua™ requires no water lines or drains, and has precise temperature holding for each pan to maximize food quality. Each unit is programmed with an automatic pan detection feature to ensure maximum and efficient warming of induction-compatible pans.\*

### ACCESSORIES (NOT INCLUDED)

- 11.25" (286 mm) Round Pan (Part # CT-104634)
- 14.75" (375 mm) Round Pan (Part # CT-104635)



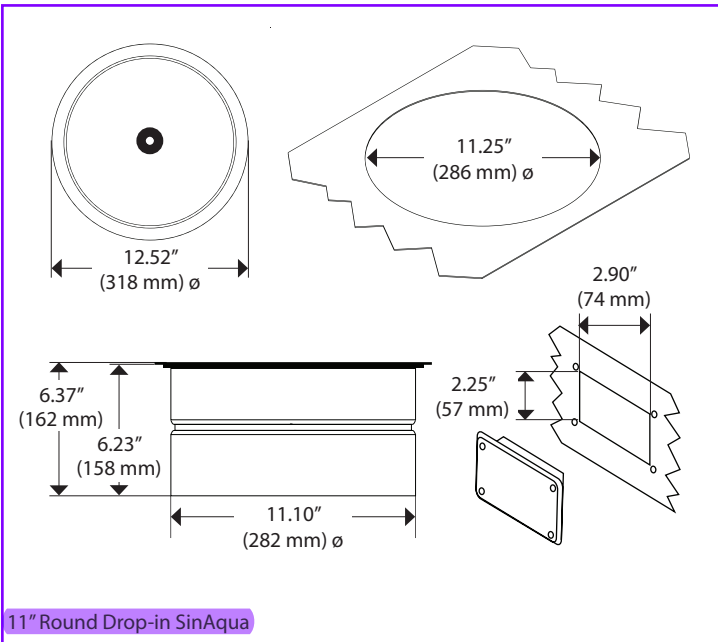
CT-104634 (11.25"/286 mm)  
CT-104635 (14.75"/375 mm)

### CERTIFICATIONS

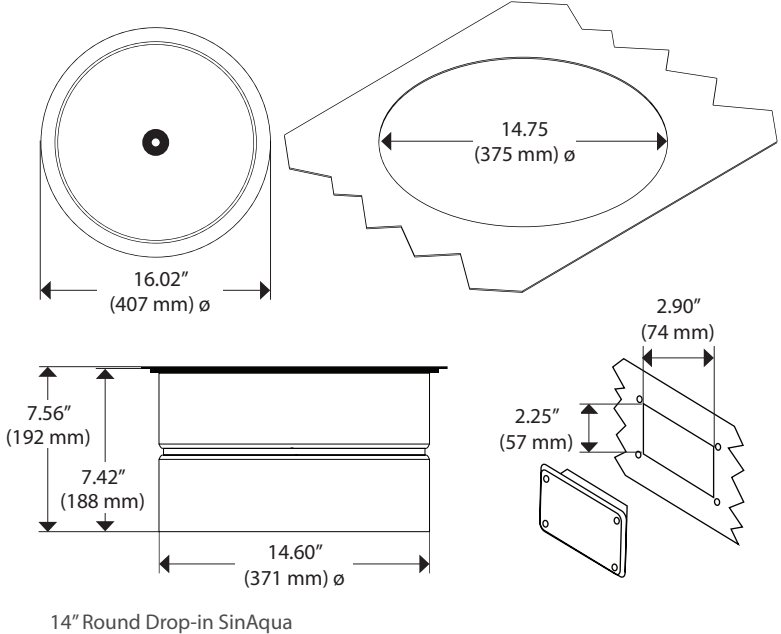


\*SinAqua Drop-in Buffet Warmers are designed to be used with induction-compatible pans. The round models must be used with CookTek round pans (not included with purchase of unit. 11.25" and 14.75" round pans available as accessories).

It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.



11" Round Drop-in SinAqua



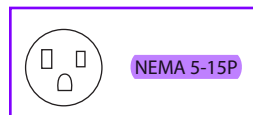
14" Round Drop-in SinAqua

DIMENSIONS		
MODEL	11.25" (286 mm) ROUND	14.75" (375 mm) ROUND
Full Unit Height	6.37" (162 mm)	7.56" (192 mm)
Internal (Usable) Height	2.50" (63.5 mm)	6.50" (165 mm)
Full Unit Diameter	12.52" (318 mm)	16.02" (407 mm)
Housing Diameter	11.10" (282 mm)	14.60" (371 mm)
Cutout Diameter	11.25" (286 mm)	14.75" (375 mm)
Weight	8.25 lb. (3.7 kg)	9.75 lb. (4.4 kg)
<b>CLEARANCE</b>		
Front	2" (51 mm)	
Sides	2" (51 mm)	
Rear	2" (51 mm)	
Below	6" (152 mm)	
<b>SHIPPING INFORMATION</b>		
Packaged Height	9" (229 mm)	13" (330 mm)
Packaged Width	20" (508 mm)	20" (508 mm)
Packaged Depth	20" (508 mm)	23" (584 mm)
Packaged Weight	13 lb. (5.9 kg)	17 lb. (7.7 kg)
Item Class	250 NMFC #26710	

14.75" (375 MM) ROUND ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
<b>IDW650L</b>			
UNITED STATES/ CANADA	663801	100-120 V, 50/60 Hz, 650 W	NEMA 5-15P
<b>IDW652L</b>			
UNITED STATES/ CANADA	665001	200-240 V, 50/60 Hz, 650 W	NEMA 6-20P
UK/SAUDI ARABIA	665002	200-240 V, 50/60 Hz, 650 W	BS1363, 13A, 230V
INTERNATIONAL	665003	200-240 V, 50/60 Hz, 650 W	CEE 7/7 Schuko, 16A, 250V
AUSTRALIA	665004	200-240 V, 50/60 Hz, 650 W	AS/NZS 3112:2000, 10A, 250V
SOUTH AFRICA	665007	200-240 V, 50/60 Hz, 650 W	BS 546, 16A, 250V
ISRAEL	665008	200-240 V, 50/60 Hz, 650 W	SI 32, 16A, 250V

⚠️ Dedicated circuit required for each installation.

11.25" (286 MM) ROUND ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
<b>IDW650S</b>			
UNITED STATES/ CANADA	663601	100-120 V, 50/60 Hz, 650 W	NEMA 5-15P
<b>IDW652S</b>			
UNITED STATES/ CANADA	665101	200-240 V, 50/60 Hz, 650 W	NEMA 6-20P
UK/SAUDI ARABIA	665102	200-240 V, 50/60 Hz, 650 W	BS1363, 13A, 230V
INTERNATIONAL	665103	200-240 V, 50/60 Hz, 650 W	CEE 7/7 Schuko, 16A, 250V
AUSTRALIA	665104	200-240 V, 50/60 Hz, 650 W	AS/NZS 3112:2000, 10A, 250V
SOUTH AFRICA	665107	200-240 V, 50/60 Hz, 650 W	BS 546, 16A, 250V
ISRAEL	665108	200-240 V, 50/60 Hz, 650 W	SI 32, 16A, 250V



NEMA 5-15P



AS/NZS 3112:2000, 10A, 250V



NEMA 6-20P



BS 546, 16A, 250V



BS1363, 13A, 230V



CEE 7/7 Schuko, 16A, 250V



SI 32, 16A, 250V

**Global Operations**

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 Fax: +1 214.379.6073 / www.cooktek.com



**E. VINTAGE SQUARE BAKERY CASE**

ITEM 3610 | 21Wx17Dx23¼H



**F. MONTEREY BAKERY CASE NEW**

ITEM 4312-15 | 21Wx17Dx23¼H

**G. GRANADA CASE DISPLAY**

Includes 3 – 13" x 18" Clear Acrylic Trays.  
Self and Attendant Serve with 3 Tray Positions.

ITEM 4034-85 | 19¼Wx13½Dx20¼H

ITEM 325-13-12 | Replacement Tray



Now a reversible design  
for self or attendant serve!  
Featuring 3 different tray positions:  
tilted front, tilted back, and level.

**H. MIDNIGHT BAMBOO BAKERY DISPLAY CASE**

Includes 3 – 13" x 18" Black Acrylic Trays.  
Self and Attendant Serve with 3 Tray Positions.

ITEM 284-96 | 21¾Wx16¼Dx21½H

ITEM 325-13-13 | Replacement Tray



284-96

Now a reversible design  
for self or attendant serve!  
Featuring 3 different tray positions:  
tilted front, tilted back, and level.

**I. GLACIER DISPLAY CASE**

Includes 3 – 10" x 14" Clear Trays.

ITEM 1501-13 | 16Wx12Dx19H

ITEM 335-10-12 | Replacement 10x14 Tray



1501-13



# WDG300

S4



## Panini Ottimo® Double Italian-Style Panini/Flat Grill



### MAIN FEATURES

- Ribbed, cast iron cooking plate on one side, flat cast iron plate on the other for versatile cooking options
- 17" x 9.25" cooking surface, great for grilled panini sandwiches, hamburgers, chicken, vegetables and more
- Brushed stainless steel body construction and removable drip tray
- Hinged, auto-balancing top plate to handle foods up to 3" thick
- Thermostat is adjustable to 570°F for slow-to-quick cooking times
- Adjustable back feet for easy grease drainage
- Dual power ON and READY indicator lights
- Heat-resistant handles, no need for mitts or potholders
- Limited One Year Warranty

### ELECTRICAL

Voltage: 240

Frequency: 60Hz

Watts: 3200

Amps: 13.3

Plug Type: NEMA 6-20P

Cord Length: 6.6 feet



### SALES FEATURES

Make all your signature sandwiches and more with the 240V Waring®; WDG300 Double Italian-Style Panini/Flat Grill. Combination flat/ribbed cast-iron plates heat evenly and quickly cook sandwiches, burgers, chicken, and vegetables up to 3" thick. The brushed stainless steel body and removable drip tray are easy to clean. Includes adjustable thermostat to 570°F, plus POWER and READY indicator lights.

Panini Ottimo® Double Italian-Style Panini/Flat Grill

WDG300



@waringcommercial

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314 Ella T. Grasso Avenue, Torrington, CT 06790  
Tel. 800-492-7464 • Fax 860-496-9008

waringcommercialproducts.com



# Panini Ottimo® Double Italian-Style Panini/Flat Grill WDG300

## INCLUDED ACCESSORIES



**CAC105** Cleaning Brush

## OPTIONAL ACCESSORIES



**CAC144** Silicone Spatula  
for use with  
Nonstick PTFE Sheets



**029824** Allen Wrench



**035551** Allen Wrench Holder

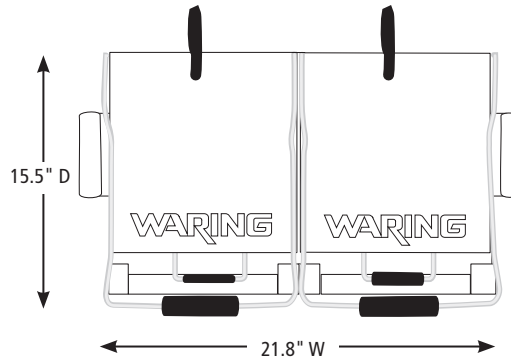
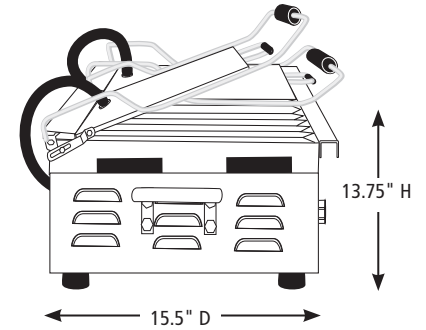
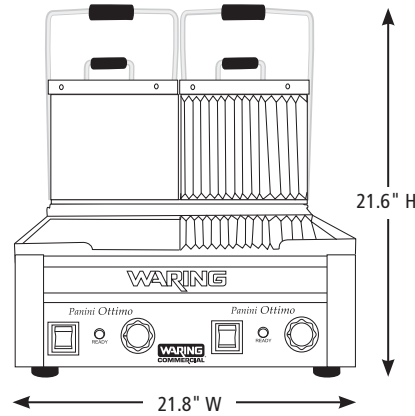


**CAC172** Conversion Kit  
with Clips and  
3-Pack PTFE Sheets  
(6 upper and  
3 lower sheets)



**CAC179** 3-pack of  
Custom PTFE Sheets  
(6 upper and  
3 lower sheets)

## DIMENSIONS



Out of Box Weight: 75 lb.

ORDERING INFORMATION	#STD. PKG.	GIFTBOX WEIGHT	CUBIC FEET	BOX DIMENSIONS D X W X H	UPC	CASE PKG.	MC WEIGHT	MC DIMENSIONS D X W X H	MBC
WDG300 – Panini Ottimo® Double Italian-Style Panini/Flat Grill	1	78.9	3.55	23.125" x 19.125" x 13.875"	040072008276	1	81.9	24" x 20.375" x 14.375"	10040072008273



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