STAINLESS STEEL

HAND SINKS

ELECTRONIC OPERATED FAUCETS

Conforms To NSF 61/9 Lead Free Requirements

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

STAINLESS STEEL HAND SINKS

FEATURES:
One piece **Deep Drawn** sink bowl design.
Sink bowl is 10” x 14” x 5”.
“Hands Free” Electronic Faucet makes use of infrared technology to sense the user’s presence and immediately turn on water supply that is pre-mixed to desired temp.
Standard Electronic gooseneck faucet is splash mounted and comes complete with AC/DC control module, sensor, 4 “AA” batteries and spout.
All sink bowls have a large liberal radii with a minimum dimension of 2” and are rectangular in design for increased capacity.
Keyhole wall mount bracket.
Stainless steel basket drain 1 1/2” IPS.

Specific Features:
7-PS-51 & 7-PS-81 lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2”.
7-PS-81 towel dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid Soap dispenser.
7-PS-91 pedestal skirt.

CONSTRUCTION:
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Die formed Countertop Edge with a 3/8” No-Drip offset.
One sheet of stainless steel - No Seams.

MATERIAL:
Heavy gauge type 304 series stainless steel.
Electronic Faucet solid brass, chrome plated.
Wall mounting bracket is stainless steel and of offset design.
All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:
Electronic faucet is 1/2” male IPS thread.
K-175 Replacement Electronic Operated Faucet.

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

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

FITTIMG SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

7-PS-51

Electronic Faucet
Lever Drain
P-Trap

21 lbs.

7-PS-61

Electronic Faucet
Basket Drain

19 lbs.

7-PS-81

Soap Dispenser
Towel Dispenser

32 lbs.

7-PS-91

Electronic Faucet
Pedestal Base

41 lbs.

TOP VIEW for 7-PS-81

Sink Bowl 10” x 14” x 5”

TOP VIEW for 7-PS-61, 7-PS-81 & 7-PS-91
### Features:
Shields surround work area from splashes and prevents cross-contamination. Available as 7-3/4” and 12” high.

**Welded Side Splashes**
Available as 7-3/4”, 12” & 24” high.

**Bolt-on Single Panel Side Splash**
Available as 7-3/4” and 12” high. Includes holes only. Hardware not included.

### Construction:
Welded Side Splashes (factory installed) are spot welded and polished to a satin finish. Bolt-on Side Splashes (field installation) require drilling holes in hand sink to match holes in side splash. Mounting hardware is not included.

### Welded

#### 7-3/4” High Welded Side Splashes

<table>
<thead>
<tr>
<th>Model #</th>
<th>Approx. Weight</th>
<th>O.A. Splash Size W x H</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>7-PS-16</td>
<td>5 lbs. 1</td>
<td>15-1/4” x 9-3/4”</td>
<td>For 10” x 14” Bowls w/ Splash Mt. Faucets</td>
</tr>
<tr>
<td>7-PS-16A</td>
<td>5 lbs. 1</td>
<td>16-1/8” x 9-3/4”</td>
<td>For 9” x 9” Bowls</td>
</tr>
<tr>
<td>7-PS-16B</td>
<td>5 lbs. 1</td>
<td>17-1/8” x 9-3/4”</td>
<td>For 10” x 14” Bowls w/ Deck Mt. Faucets</td>
</tr>
<tr>
<td>7-PS-16C</td>
<td>7 lbs. 1</td>
<td>21-3/4” x 9-3/4”</td>
<td>For 16” x 20” Bowls</td>
</tr>
<tr>
<td>7-PS-16D</td>
<td>8 lbs. 1</td>
<td>23-3/8” x 9-3/4”</td>
<td>For Handicapped Hand Sinks</td>
</tr>
<tr>
<td>7-PS-16E</td>
<td>6 lbs. 1</td>
<td>19-5/8” x 9-3/4”</td>
<td>For 14” (F/B) x 16” Bowls</td>
</tr>
<tr>
<td>7-PS-16F</td>
<td>6 lbs. 1</td>
<td>21-1/8” x 9-3/4”</td>
<td>For 16” (F/B) x 14” Bowls</td>
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#### 12” High Welded Side Splashes

<table>
<thead>
<tr>
<th>Model #</th>
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<tr>
<td>7-PS-11</td>
<td>6 lbs. 1</td>
<td>15-1/4” x 14”</td>
<td>For 10” x 14” Bowls w/ Splash Mt. Faucets</td>
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<tr>
<td>7-PS-11A</td>
<td>14 lbs. 1</td>
<td>16-1/8” x 14”</td>
<td>For 9” x 9” Bowls</td>
</tr>
<tr>
<td>7-PS-11B</td>
<td>14 lbs. 1</td>
<td>17-1/8” x 14”</td>
<td>For 10” x 14” Bowls w/ Deck Mt. Faucets</td>
</tr>
<tr>
<td>7-PS-11C</td>
<td>18 lbs. 1</td>
<td>21-3/4” x 14”</td>
<td>For 16” x 20” Bowls</td>
</tr>
<tr>
<td>7-PS-11D</td>
<td>20 lbs. 1</td>
<td>23-3/8” x 14”</td>
<td>For Handicapped Hand Sinks</td>
</tr>
<tr>
<td>7-PS-11E</td>
<td>7 lbs. 1</td>
<td>19-5/8” x 14”</td>
<td>For 14” (F/B) x 16” Bowls</td>
</tr>
<tr>
<td>7-PS-11F</td>
<td>8 lbs. 1</td>
<td>21-1/8” x 14”</td>
<td>For 16” (F/B) x 14” Bowls</td>
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</table>

#### 24” High Welded Side Splashes

**Note:**
24” High Side Splashes include a rear panel that matches the height of the side panels. (Only available as two side design, single side not offered)

<table>
<thead>
<tr>
<th>Model #</th>
<th>Approx. Weight</th>
<th>O.A. Splash Size W x H</th>
<th>Description</th>
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<tbody>
<tr>
<td>7-PS-28</td>
<td>28 lbs. 1</td>
<td>15-1/4” x 26”</td>
<td>For 10” x 14” Bowls w/ Splash Mt. Faucets</td>
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<tr>
<td>7-PS-28A</td>
<td>28 lbs. 1</td>
<td>16-1/8” x 26”</td>
<td>For 9” x 9” Bowls</td>
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<tr>
<td>7-PS-28B</td>
<td>28 lbs. 1</td>
<td>17-1/8” x 26”</td>
<td>For 10” x 14” Bowls w/ Deck Mt. Faucets</td>
</tr>
<tr>
<td>7-PS-28C</td>
<td>36 lbs. 1</td>
<td>21-3/4” x 26”</td>
<td>For 16” x 20” Bowls</td>
</tr>
<tr>
<td>7-PS-28D</td>
<td>40 lbs. 1</td>
<td>23-3/8” x 26”</td>
<td>For Handicapped Hand Sinks</td>
</tr>
<tr>
<td>7-PS-28E</td>
<td>32 lbs. 1</td>
<td>19-5/8” x 26”</td>
<td>For 14” (F/B) x 16” Bowls</td>
</tr>
<tr>
<td>7-PS-28F</td>
<td>36 lbs. 1</td>
<td>21-1/8” x 26”</td>
<td>For 16” (F/B) x 14” Bowls</td>
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</table>

### Bolt-on

#### 7-3/4” High

<table>
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<th>O.A. Splash Size W x H</th>
<th>Approx. Weight</th>
<th>Approx. Cu. Ft.</th>
<th>Description</th>
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<tbody>
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<td>7-PS-27</td>
<td>15-1/4” x 10”</td>
<td>5 lbs. 1</td>
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<td>For 10” x 14” Bowls w/ Splash Mt. Faucets</td>
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<tr>
<td>7-PS-27A</td>
<td>16-1/8” x 10”</td>
<td>6 lbs. 1</td>
<td></td>
<td>For 9” x 9” Bowls</td>
</tr>
<tr>
<td>7-PS-27B</td>
<td>17-1/8” x 10”</td>
<td>6 lbs. 1</td>
<td></td>
<td>For 10” x 14” Bowls w/ Deck Mt. Faucets</td>
</tr>
<tr>
<td>7-PS-27C</td>
<td>21-3/4” x 10”</td>
<td>6 lbs. 1</td>
<td></td>
<td>For 16” x 20” Bowls</td>
</tr>
<tr>
<td>7-PS-27D</td>
<td>23-3/8” x 10”</td>
<td>7 lbs. 1</td>
<td></td>
<td>For Handicapped Hand Sinks</td>
</tr>
<tr>
<td>7-PS-27E</td>
<td>19-5/8” x 10”</td>
<td>7 lbs. 1</td>
<td></td>
<td>For 14” (F/B) x 16” Bowls</td>
</tr>
<tr>
<td>7-PS-27F</td>
<td>21-1/8” x 10”</td>
<td>7 lbs. 1</td>
<td></td>
<td>For 16” (F/B) x 14” Bowls</td>
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#### 12” High

<table>
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<th>Model #</th>
<th>O.A. Splash Size W x H</th>
<th>Approx. Weight</th>
<th>Approx. Cu. Ft.</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>7-PS-13</td>
<td>15-1/4” x 14”</td>
<td>6 lbs. 1</td>
<td></td>
<td>For 10” x 14” Bowls w/ Splash Mt. Faucets</td>
</tr>
<tr>
<td>7-PS-13A</td>
<td>16-1/8” x 14”</td>
<td>7 lbs. 1</td>
<td></td>
<td>For 9” x 9” Bowls</td>
</tr>
<tr>
<td>7-PS-13B</td>
<td>17-1/8” x 14”</td>
<td>7 lbs. 1</td>
<td></td>
<td>For 10” x 14” Bowls w/ Deck Mt. Faucets</td>
</tr>
<tr>
<td>7-PS-13C</td>
<td>21-3/4” x 14”</td>
<td>7 lbs. 1</td>
<td></td>
<td>For 16” x 20” Bowls</td>
</tr>
<tr>
<td>7-PS-13D</td>
<td>23-3/8” x 14”</td>
<td>8 lbs. 1</td>
<td></td>
<td>For Handicapped Hand Sinks</td>
</tr>
<tr>
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<td>8 lbs. 1</td>
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<tr>
<td>7-PS-13F</td>
<td>21-1/8” x 14”</td>
<td>8 lbs. 1</td>
<td></td>
<td>For 16” (F/B) x 14” Bowls</td>
</tr>
</tbody>
</table>
BOLT-ON SIDE SPLASHES (Hardware Not Included)

WELDED SIDE SPLASHES (Factory Installed Only)

NOTE:
24” High Side Splashes Include A Rear Panel That Matches The Height Of The Side Panels And Is To Be Secured To The Rear Wall. Rear Panel Mounting Holes Are Provided. (Hardware Not Included).
REGALINE SINKS
Two Compartment - Two Drainboards

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

CONSTRUCTION:
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Gussets welded to a die-embossed reinforcing channel.

MATERIALS:
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 & channels.
• Stainless Steel 1” adjustable bullet feet.

SPEC-LINE 94 Series

<table>
<thead>
<tr>
<th></th>
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<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>16” x 20”</td>
<td>72” 18”</td>
<td>94-2-36-18RL 141 lbs.</td>
<td>93-2-36-18RL 118 lbs.</td>
<td>9-2-36-18RL 100 lbs. 40 ft.</td>
<td></td>
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<tr>
<td></td>
<td>85” 24”</td>
<td>94-2-36-24RL 156 lbs.</td>
<td>93-2-36-24RL 130 lbs.</td>
<td>9-2-36-24RL 110 lbs. 46 ft.</td>
<td></td>
</tr>
<tr>
<td>24” x 24”</td>
<td>101” 24”</td>
<td>9-82-40-18RL 339 lbs.</td>
<td>9-82-40-18RL 295 lbs.</td>
<td>9-82-40-18RL 259 lbs. 65 ft.</td>
<td></td>
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<tr>
<td>20” x 28”</td>
<td>81” 18”</td>
<td>9-82-40-36RL 333 lbs.</td>
<td>9-82-40-36RL 287 lbs.</td>
<td>9-82-40-36RL 261 lbs. 96 ft.</td>
<td></td>
</tr>
</tbody>
</table>

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

Weights & Cubes Are Approximate

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

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

ALL DIMENSIONS ARE TYPICAL

### DESCRIPTION

| BOWL (SIZE) | Overall Length | DRBD (SIZE) | Recommended Use | A | B | C | D | V | W | X | Y | Z |
|-------------|----------------|-------------|-----------------|---|---|---|---|---|---|---|---|---|---|
| 16x20       | 72”            | 18”         | DISH SINKS      | 20”|16”|13 5/8”|27”|38”|11”|14”|20”|45” |
|             | 85”            | 24”         |                 |    |    |    |    |    |    |    |    |    |
|             | 109”           | *36”        |                 |    |    |    |    |    |    |    |    |    |
| 18x24       | 81”            | 18”         | DISH & POT SINKS| 20”|20”|13 5/8”|27”|38”|11”|14”|20”|45” |
|             | 93”            | 24”         |                 |    |    |    |    |    |    |    |    |    |
|             | 117”           | *36”        |                 |    |    |    |    |    |    |    |    |    |
| 18x24       | 77”            | 18”         | POT & PAN SINKS | 24”|18”|15 5/8”|31”|38”|11”|14”|20”|45” |
|             | 89”            | 24”         |                 |    |    |    |    |    |    |    |    |    |
|             | 113”           | *36”        |                 |    |    |    |    |    |    |    |    |    |
| 24x24       | 101”           | 24”         | POT SINKS       | 24”|24”|15 5/8”|31”|38”|11”|14”|20”|45” |
|             | 125”           | *36”        |                 |    |    |    |    |    |    |    |    |    |
| 20x28       | 81”            | 18”         | PAN SINKS       | 28”|20”|17 5/8”|35”|38”|11”|14”|20”|45” |
|             | 93”            | 24”         |                 |    |    |    |    |    |    |    |    |    |
|             | 117”           | *36”        |                 |    |    |    |    |    |    |    |    |    |

* 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

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

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**MODIFICATIONS**

- K-461: Install Collar with 8" x 12" control bracket (Collar by others)
- K-461A: Install Collar with 14" x 16" control bracket (Collar by others)
- K-470: Modify Bowl Depth
- K-472: Faucet Hole Revision
- K-473: Working Height Revision
- K-476: Punch for Over Flow Holes (Holes Only, N/C when ordering K-15)
- K-479: Undershell Under Drainboard
- K-480: Stainless Steel 12" Wide Shelf (min. of 3 ft.)
- K-480A: Stainless Steel 15" Wide Shelf (min. of 3 ft.)
- K-490: Provision for Pot Washer (For "Wells-PW-106" only)
- K-491: Provision for Hatco Heater
- K-495: Turn Down Backsplash (Includes 2 Brackets. See K-397 Add'l Sets)
- K-498: Tubular Overshelf 12" wide (Min. 3 ft.)
- K-499: Stainless Steel Pot Rack
- K-500: Stainless Steel Apron to Cover Sink Bowls
- K-500A: 17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
- K-508: Special Sizing Charge (Larger size cut down to smaller size)
- K-508A: Special Modification Charge
- K-510: Prepare Sink for Undercounter Dishwasher (24" drainboard or larger)
- K-520: PolyBoard/Stainless Steel Cover Holder
- K-550: Stainless Steel Tubular Rack Storage

**SINK MODIFICATIONS & ACCESSORIES**

**ACCESSORIES**

- K-30: Faucet Wall Mounting Bracket
- K-72: Leg To Wall Brace
- K-397: Wall Brackets for Sink (Brackets Included with K-495)
- K-457: Replacement Rubber Scrap Block (See K-456 for install cost)
- K-474: 16 ga., 304 Series S/S Leg with S/S Foot
- K-475: S/S Legs with S/S Foot
- K-478: Stainless Steel Bullet Foot
- K-488: Flanged S/S Bullet Foot
- K-493: 16 ga., 304 Series S/S Welded Leg Assembly with S/S Feet
- K-494: S/S Welded Leg Assembly with S/S Feet
- K-497A: Galv. Individual Legs with Plastic Feet
- K-496: Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet
  (For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors)
- K-610: Perforated Stainless Steel Sink Grid (Specify Bowl Size)

**SINK COVERS**

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<tr>
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Custom Covers Available. Consult Factory.

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

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Email: customer@advancetabco.com or Fax: 631-242-6900

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K-112
12" HEAVY DUTY SWING SPOUT SPLASH MOUNT FAUCET
Conforms To NSF 61/9 Lead Free Requirements

Item #: __________ Qty #: __________
Model #: __________________
Project #: __________________

FEATURES:
12" swing spout.
8" O.C. water supply.
Quarter-turn handles.
Colored hot & cold Indexes.
1.0 GPM/3.8 LPM Aerator. 60 PSI.

MATERIAL:
Brass chrome plated body & spout.
Chrome plated handles.

DIMENSIONS and SPECIFICATIONS

Options & Accessories

Replacement Spout
For K-112 Faucet
12" Swing Spout.
K-1SP

Replacement Cartridges
For K-112 Faucet
K-07 (Set)

Low Flow Aerator
.5 GPM
K-08

WARNING:
Faucet(s) 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.

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.
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For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or Fax: 631-586-2933

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice. © ADVANCE TABCO, MAY 2019
SINK DRAINS & ACCESSORIES

Twist Handle Operated Drain

Twist Handle Operated Drain With Overflow

Lever Operated Drains For Hand Sinks

with Overflow

K-26

No Overflow

K-67

SPEC-LINE Twist Handle Operated Drain
All Stainless Steel

K-40

3-1/2” Basket Drain

K-6

Replacement Drain Basket For K-6

K-310

2” Drain with Strainer Plate

K-63

Twist Drain Support Bracket

K-4

Replacement Strainer For 3-1/2” Drains

K-410

Replacement Strainer For 2” Drains

K-411

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 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 ± .125"

ALL DIMENSIONS ARE TYPICAL

G-5a

200 Heartland Boulevard, Edgewood, NY 11717-8380

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© ADVANCE TABCO, OCTOBER 2017
STANDARD FEATURES
■ Type 300 series stainless steel construction
■ 14 gauge stainless tanks and drain boards
■ 11" high x 2½" deep back splash
■ Stainless steel pump and impeller
■ Self-draining pump
■ Sink front trim panel
■ Eight 1½" diameter wash nozzles
■ Removable, welded H frame leg sets and adjustable bullet feet
■ Detachable and adjustable height cross rails
■ Dual inlet strainers
■ Centrifugal pump with 2.5" diameter intake and 2" diameter outlet
■ 2 H.P. totally enclosed (TEFC) wash pump motor with permanently sealed bearings
■ Low water protection for wash pump motor
■ Inherent motor overload protection, automatic reset

DIRECTION FROM SOILED TO CLEAN END
■ Right to Left
■ Left to Right

VOLTAGE
■ 208-240/60/3
■ 480/60/3

OPTIONS AT ADDITIONAL COST
■ 2" IPS sink drains (shipped loose) Qty. __
■ 2" IPS sink drains w/overflow (drains shipped loose)
■ ¾" mixing faucets (shipped loose) Qty. __
■ ½" pre-rinse spray (shipped loose)
■ Wash sink heater with high temperature and low water protection Qty. __
■ Adjustable (by Hobart service) pump shutdown timer
■ High volume wash sink sump (12" x 12" x 3½" deep) with removable strainer
■ Wash sink separator available (for wash sinks 42" or larger)
■ Auto fill
■ Utensil basket
■ Hobart disposer with separate or single point electrical connection
■ 15" deep over shelves with wall brackets Qty. __
■ 4' over shelf __
■ 6' over shelf __
■ 8' over shelf __
■ 10' over shelf (split 6' and 4') __
■ 12' over shelf (split 6' and 6') __
■ 14' over shelf (split 8' and 6') __
■ 16' over shelf (split 8' and 8') __
■ 18' over shelf (split 6, 4' and 8') __
■ 20' over shelf (split 2'-6' and 2'-4') __
■ Under shelf for clean end drain boards 30" and over __
■ Pan rack, 7 pan capacity __
■ Chemical pumps __

Specifications, Details and Dimensions on Inside and Back.
**TURBOWASH II**

**Electrical and Grounding Connections**

Must comply with the applicable portions of the National Electrical Code and/or other local electrical codes. Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.

**Connection Information**

*"AFF" = ABOVE FINISHED FLOOR*

- **C1** Chemical Feed Connection: (Over Primary Faucet), 1" Dia. Hole for Hose Grommet, 43-7/8" AFF.
- **E1** Electrical Connection: Motors and Controls (Includes Electric Heat When Ordered), 3/4" Conduit, 16" AFF.
- **P1** Hot Water Connection: Pre-Rinse Sprayer (When Ordered), 1/2" FPT, 36-15/16" AFF.
- **P2** Cold Water Connection: Pre-Rinse Sprayer (When Ordered), 1/2" FPT, 36-15/16" AFF.
- **P3** Sink Drains: (1-3 Connections-When Ordered), 2" MPT, 11-3/16" AFF.
- **P4** Hot Water Connection: Mixing Faucet (When Ordered), 3/4" FPT, 36-5/8" AFF.
- **P5** Cold Water Connection: Mixing Faucet (When Ordered), 3/4" FPT, 36-5/8" AFF.
- **P6** Hot Water Connection: Auto Fill (When Ordered), 3/4" FPT, 11-1/2" AFF.
- **P7** Wash Sink with Strainer Drain Connection (When Ordered), 2" MPT, 8-1/16" AFF.

All dimensions taken from finished floor line may increase 3/4" or decrease 1/2" depending on leg adjustment, recommended 7-3/4" AFF wall drain location.

---

**TurboWash II**

**WITH ELECTRIC HEAT**

<table>
<thead>
<tr>
<th>ELEC. SPECS</th>
<th>RATED AMPS</th>
<th>MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY</th>
<th>MAXIMUM OVERCURRENT PROTECTIVE DEVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>208-240/60/3</td>
<td>17.0</td>
<td>20</td>
<td>20</td>
</tr>
<tr>
<td>480/60/3</td>
<td>10.2</td>
<td>15</td>
<td>15</td>
</tr>
</tbody>
</table>

**TurboWash II**

**(W/O ELECTRIC HEAT)**

<table>
<thead>
<tr>
<th>ELEC. SPECS</th>
<th>RATED AMPS</th>
<th>MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY</th>
<th>MAXIMUM OVERCURRENT PROTECTIVE DEVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>208-240/60/3</td>
<td>5.6</td>
<td>15</td>
<td>15</td>
</tr>
<tr>
<td>480/60/3</td>
<td>5.1</td>
<td>15</td>
<td>15</td>
</tr>
</tbody>
</table>
As continued product improvement is a policy of Hobart, specifications are subject to change without notice.
Food waste disposers are a hygienic and environmentally sustainable way to manage pre- and post-consumer scraps in a foodservice establishment. The SS Series disposers are ideal for heavy-duty applications such as restaurants, schools and universities, healthcare facilities and hospitals, and government facilities.

**PRODUCT FEATURES & SPECIFICATIONS**

**SS-SERIES**
- Whether you serve 25 or 2,500 people, there is an InSinkErator disposer that’s designed for your operation. From the small-capacity SS-100™ model to our large-capacity SS-1000™ workhorse, InSinkErator disposers deliver superior performance, quiet operation, maximum energy efficiency, and reliable service.

**SYSTEM OVERVIEW**
- Stainless steel and chrome-plated finish
- Corrosion-resistant, stainless steel grind chamber
- Heavy-duty induction motor with built-in thermal overload protection
- Enclosure provides protection against outside moisture with controlled power air flow to cool motor
- Cast-nickel, chrome-alloy stationary and rotating shredding elements
- Double-tapered Timken roller bearings provide a shock-absorbing cushion
- Triple lip seal protects motor from water damage
- Secondary spring-loaded oil seal provides double protection against water and loss of grease

**CLEANING**
- Disposers are easy to clean and maintain
- Wipe down exterior surfaces with a wet cloth
- Use warm soapy water on the splashguard

**Commercial Disposer Sizing Chart**

To determine the proper size disposer, use this recommended sizing chart. Sizing recommendations are given in general terms; actual capacities vary depending on the volume and type of food waste.

**Food Waste Composition**

A complete collection of our product drawings is available for download at the InSinkErator Revit/CAD Library, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on The KCL CADalog. More information is available from KCL at www.kclcad.com.
WHAT'S INCLUDED

- Base disposer: 1 mounting gasket
- Disposer packages: 1 mounting/bowl assembly, 1 electrical control, 1 syphon breaker, 1 solenoid valve, and 1 flow control valve (the standard flow control valve will be sent with the unit unless the optional valve is specified)

MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS (CHOOSE ONE)

<table>
<thead>
<tr>
<th>Small Capacity Disposers</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>□ SS-100</td>
<td>□ 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, cULus</td>
</tr>
<tr>
<td>□ SS-100</td>
<td>□ 208-230/460V, 60 Hz, 3 Ph, 2.0/2.4/1.2 amps, cULus</td>
</tr>
<tr>
<td>Water Usage:</td>
<td>□ 5 GPM (18.9 LPM) standard water flow</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Medium Capacity Disposer</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>□ SS-200</td>
<td>□ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, cULus</td>
</tr>
<tr>
<td>□ SS-200</td>
<td>□ 208-230/460V, 60 Hz, 3 Ph, 3.6/4.4/2.2 amps, cULus</td>
</tr>
<tr>
<td>Water Usage:</td>
<td>□ 7 GPM (26.5 LPM) standard water flow</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Large Capacity Disposers</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>□ SS-300</td>
<td>□ 208-230/460V, 60 Hz, 3 Ph, 6.0/7.4/3.7 amps, Cul</td>
</tr>
<tr>
<td>□ SS-300</td>
<td>□ 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, NOM</td>
</tr>
<tr>
<td>□ SS-300</td>
<td>□ 208-230/460V, 60 Hz, 3 Ph, 7.0/8.6/3.7 amps, Nom</td>
</tr>
<tr>
<td>□ SS-300</td>
<td>□ 380V, 50/60 Hz, 3 Ph, 4.1/3.0 amps</td>
</tr>
<tr>
<td>Water Usage:</td>
<td>□ 8 GPM (30.3 LPM) standard water flow</td>
</tr>
</tbody>
</table>

| □ SS-500 | □ 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, Cul | □ 208-230/460V, 60 Hz, 3 Ph, 8.6/8.8/4.4 amps, Cul, short body |
| □ SS-500 | □ 230/460V, 50 Hz, 3 Ph, 9.0/4.5 amps | □ 415V, 50 Hz, 3 Ph, 6.0 amps |
| □ SS-500 | | □ 380V, 50 Hz, 3 Ph, 8.9 amps |
| Water Usage: | □ 8 GPM (30.3 LPM) standard water flow | □ 7 GPM (26.5 LPM) reduced water flow (optional) |

| □ SS-1000 | □ 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, Cul | □ 208-230/460V, 60 Hz, 3 Ph, 11.0/13.0/6.5 amps, Cul, short body |
| □ SS-1000 | | |
| Water Usage: | □ 10 GPM (37.9 LPM) standard water flow | |

DISPOSER MOUNTING ASSEMBLIES (CHOOSE ONE)

Sink Collar Mounts

- #5 Sink Flange Kit
  - for 3-1/2" – 4" (88.9 mm – 101.6 mm) sink opening (support legs are recommended)
  - #5 adaptors only available on small and medium capacity disposers.

- #6 Collar Adaptor Kit
  - for welding into trough, for 6-5/8" (168.3 mm) opening, includes splash baffle

- #7 Collar Adaptor Kit
  - for welding into sink, for 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

Sink Bowl Mounts

- # Type A Sink Bowl Assembly
  - bowl
  - water nozzle(s)
  - bowl cover
  - splash baffle

- # Type B Sink Bowl Assembly
  - bowl
  - water nozzle(s)
  - silver guard
  - splash baffle

- # Type C Sink Bowl Assembly
  - bowl
  - water nozzle(s)
  - splash baffle

Kit Type

- Bowl Size
  - 12” (304.8 mm) with one adjustable water nozzle
  - 15” (381.0 mm) with one adjustable water nozzle
  - 18” (457.2 mm) with two adjustable water nozzles

Model: SS-500

Power Requirements:

- 115/208-230V, 60 Hz, 1 Ph, 8.6/8.8/4.4 amps, CUL
- 230/460V, 50 Hz, 3 Ph, 9.0/4.5 amps
- 415V, 50 Hz, 3 Ph, 6.0 amps
- 380V, 50 Hz, 3 Ph, 8.9 amps

Water Usage:

- 8 GPM (30.3 LPM) standard water flow
- 7 GPM (26.5 LPM) reduced water flow (optional)
If mounting directly to a sink, use dimension chart below for adaptor height in place of InSinkErator bowl sink height. **IMPORTANT:** #5 adaptors only available on small and medium capacity disposers.

### DISPOSER DIMENSIONS

Standard models shown. A short body model is available on medium and large capacity disposers. Short body models reduce overall height by 1" (25.4 mm) on medium capacity disposers and by 3" (76.2 mm) on large capacity disposers.

<table>
<thead>
<tr>
<th>Bowl Mounts</th>
<th>Flange O.D.</th>
<th>Work Table Hole</th>
<th>Flange I.D.</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>12&quot; (304.8 mm)</td>
<td>13-1/2&quot; (342.9 mm)</td>
<td>12-1/4&quot; (311.2 mm)</td>
<td>12&quot; (304.8 mm)</td>
<td>6-1/2&quot; (165.1 mm)</td>
</tr>
<tr>
<td>15&quot; (381 mm)</td>
<td>16-1/2&quot; (419.1 mm)</td>
<td>15-1/4&quot; (387.4 mm)</td>
<td>15&quot; (381.0 mm)</td>
<td>6-1/2&quot; (165.1 mm)</td>
</tr>
<tr>
<td>18&quot; (457.2 mm)</td>
<td>19-1/2&quot; (495.3 mm)</td>
<td>18-1/4&quot; (463.6 mm)</td>
<td>18&quot; (457.2 mm)</td>
<td>6-1/2&quot; (165.1 mm)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Collar Mounts</th>
<th>X</th>
<th>Y</th>
<th>Z</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>#5</td>
<td>Fits Standard Sink Opening: 3-1/2&quot; – 4&quot; (88.9 mm – 101.6 mm)</td>
<td></td>
<td></td>
<td>2-3/4&quot; (69.9 mm)</td>
</tr>
<tr>
<td>#6</td>
<td>7-13/16&quot; (198.4 mm)</td>
<td>6-7/8&quot; (174.6 mm)</td>
<td>6-5/8&quot; (168.3 mm)</td>
<td>1-3/16&quot; (30.2 mm)</td>
</tr>
<tr>
<td>#7</td>
<td>9-1/8&quot; (231.8 mm)</td>
<td>7-7/8&quot; (200.0 mm)</td>
<td>7-5/8&quot; (193.7 mm)</td>
<td>2-1/16&quot; (52.4 mm)</td>
</tr>
</tbody>
</table>
TYPICAL INSTALLATION - BOWL

REPLACING A COMPETITIVE DISPOSER

• Refer to the Mounting Adaptor Guide or Video for adaptors that fit competitor sink bowls or cones.
• Have sink bowl/cone type with appropriate dimensions available when contacting Customer Service with questions or to place an order.

SAMPLE SPECIFICATION

InSinkErator Food Waste Disposer. Food waste grinding system with ______ HP disposer, ______ control panel. ______ Volts, ______ Hz, ______ Phase operation. ______ disposer mount. Syphon breaker with 1/2" NPT connections; flow control valve; (1) 24V water solenoid.

PROJECT INFORMATION

<table>
<thead>
<tr>
<th>Item Number:</th>
<th>Model Number:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quantity:</td>
<td>Electrical Requirements:</td>
</tr>
<tr>
<td>Manufacturer: InSinkErator</td>
<td>volts phase</td>
</tr>
<tr>
<td>Project:</td>
<td>Dealer:</td>
</tr>
<tr>
<td>Address:</td>
<td>City/State/Zip:</td>
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<tr>
<td>City/State/Zip:</td>
<td>Contact:</td>
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<tr>
<td>Contact:</td>
<td>Phone:</td>
</tr>
<tr>
<td>Phone:</td>
<td>Installer:</td>
</tr>
<tr>
<td></td>
<td>Consultant:</td>
</tr>
<tr>
<td></td>
<td>Contact:</td>
</tr>
<tr>
<td></td>
<td>Phone:</td>
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</tbody>
</table>
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet w/ Swing Nozzle, 44" Flexible Stainless Steel Hose, 0.65 GPM Low Flow Spray Valve, 18" Riser, 6" Wall Bracket (Optional) & 1/2" NPT Female Inlets

**Product Specifications:**
- **Swing Nozzle w/ Stream Regulator Outlet**
- **44" Flexible Stainless Steel Hose w/ Spring & Spray Valve**
- **Items Not Shown for Clarity**
- **Finger Hook**
- **3/8" NPT x 18" Riser**
- **B-0108-C 0.65 GPM Low Flow JeTSpray Valve**
- **EasyInstall Add-On Faucet w/ Quarter-Turn Eterna Cartridge & Lever Handle**
- **Ø 2" [51mm] Flanges w/ 1/2" NPT Female Inlets**
- **Mounting Surface**

**Model Specifications:**

<table>
<thead>
<tr>
<th>Model</th>
<th>Swing Nozzle</th>
<th>D</th>
<th>K</th>
<th>H</th>
<th>6&quot; Wall Bracket</th>
</tr>
</thead>
<tbody>
<tr>
<td>B-0133-A06-08C</td>
<td>059X</td>
<td>6&quot;</td>
<td>7&quot;</td>
<td>10 1/16&quot;</td>
<td>No</td>
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<tr>
<td>B-0133-A06-B08C</td>
<td>059X</td>
<td>6&quot;</td>
<td>7&quot;</td>
<td>10 1/16&quot;</td>
<td>Yes</td>
</tr>
<tr>
<td>B-0133-A08-08C</td>
<td>060X</td>
<td>8&quot;</td>
<td>7 9/16&quot;</td>
<td>10 11/16&quot;</td>
<td>No</td>
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<tr>
<td>B-0133-A08-B08C</td>
<td>060X</td>
<td>8&quot;</td>
<td>7 9/16&quot;</td>
<td>10 11/16&quot;</td>
<td>Yes</td>
</tr>
<tr>
<td>B-0133-A10-08C</td>
<td>061X</td>
<td>10&quot;</td>
<td>8 1/4&quot;</td>
<td>11 3/8&quot;</td>
<td>No</td>
</tr>
<tr>
<td>B-0133-A10-B08C</td>
<td>061X</td>
<td>10&quot;</td>
<td>8 1/4&quot;</td>
<td>11 3/8&quot;</td>
<td>Yes</td>
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<tr>
<td>B-0133-A12-08C</td>
<td>062X</td>
<td>12&quot;</td>
<td>8 7/8&quot;</td>
<td>12 1/16&quot;</td>
<td>No</td>
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<tr>
<td>B-0133-A12-B08C</td>
<td>062X</td>
<td>12&quot;</td>
<td>8 7/8&quot;</td>
<td>12 1/16&quot;</td>
<td>Yes</td>
</tr>
</tbody>
</table>

**Item No.**

Model Swing Nozzle D  K  H 6" Wall Bracket

- B-0133-A06-08C 059X 6" 7" 10 1/16" No
- B-0133-A06-B08C 059X 6" 7" 10 1/16" Yes
- B-0133-A08-08C 060X 8" 7 9/16" 10 11/16" No
- B-0133-A08-B08C 060X 8" 7 9/16" 10 11/16" Yes
- B-0133-A10-08C 061X 10" 8 1/4" 11 3/8" No
- B-0133-A10-B08C 061X 10" 8 1/4" 11 3/8" Yes
- B-0133-A12-08C 062X 12" 8 7/8" 12 1/16" No
- B-0133-A12-B08C 062X 12" 8 7/8" 12 1/16" Yes

**Product Compliance:**
- ASME A112.18.1 / CSA B125.1
- NSF 61 - Section 9
- NSF 372 (Low Lead Content)
- 2019 DOE PRSV - Class I

**Drawn:** AMG  **Checked:** JRM  **Approved:** JHB  **Date:** 08/15/19  **Scale:** 1:10  **Sheet:** 1 of 2
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet w/ Swing Nozzle, 44" Flexible Stainless Steel Hose, 0.65 GPM Low Flow Spray Valve, 18" Riser, 6" Wall Bracket (Optional) & 1/2" NPT Female Inlets

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet w/ Swing Nozzle, 44" Flexible Stainless Steel Hose, 0.65 GPM Low Flow Spray Valve, 18" Riser, 6" Wall Bracket (Optional) & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class I
The Hatco 3CS Sanitizing Sink Heater makes manual warewashing faster and more convenient. Designed to fit under the center of the sink, it maintains a continuous supply of sanitizing rinse water without taking up valuable sink space.

**Standard features**
- Perfect for 3- or 4-compartment sinks, pot and pan sinks and bar sinks
- Stainless steel front, powdercoated silver-gray hammertone body and convenient side drain
- Equipped with an Energy Cut-Off (ECO) for built-in protection against higher-than-normal water temperature
- Power On/Off toggle switch activates the heater, and a yellow light indicates when power is on
- A red light is an overtemp indicator pointing out the need to refill unit with water and reset
- Meets NSF Standard of 180°F (82°C) for dish sanitizing
- Shipped ready to install with all gaskets and fittings, as well as a five-year limited warranty

**Options** (available at time of purchase only)
- All Stainless Steel Body and Base
- Temperature Monitor (Built-in) (Not available with Light)
- Temperature Light (Not available with Monitor)
- CSA Wiring (Canada only)
- Security Package (Torx® Screws and Control Cover)
- 480 Volt
- Shipboard use

**Accessories**
- Flush Kit (Flush Hose, Stopper and Adapter)

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For operation, location and safety information, please refer to the Installation & Operating Manual.
### 3CS Sanitizing Sink Heaters

#### Models: 3CS-3, -4, -6, -9, 3CS-3B, -4B, -6B, -9B

#### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Sink Area</th>
<th>Voltage 50/60Hz</th>
<th>kW</th>
<th>Phase</th>
<th>Amps</th>
<th>Wiring Sizing AWG</th>
<th>Fuse or Circuit Breaker</th>
<th>Ship Weight*</th>
</tr>
</thead>
<tbody>
<tr>
<td>3CS-3</td>
<td>15' (381 mm) Sq. or less</td>
<td>208, 240, 480</td>
<td>3.0</td>
<td>Single</td>
<td>14.4</td>
<td>12</td>
<td>20</td>
<td>24 lbs. (11 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>220-230-240</td>
<td></td>
<td>Single</td>
<td>11.5-12.0-12.5</td>
<td>12</td>
<td>20</td>
<td>24 lbs. (11 kg)</td>
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<tr>
<td>3CS-4</td>
<td>16&quot;-18&quot; (406-457 mm) Sq.</td>
<td>208, 240, 480</td>
<td>4.5</td>
<td>Single</td>
<td>22</td>
<td>10</td>
<td>30</td>
<td>24 lbs. (11 kg)</td>
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<tr>
<td></td>
<td></td>
<td>220-230-240</td>
<td></td>
<td>Three</td>
<td>9.4</td>
<td>14</td>
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<td>26 lbs. (12 kg)</td>
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<td>Single</td>
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<td>Single</td>
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<td>30</td>
<td>33 lbs. (15 kg)</td>
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*Wire size is based on THHN wire for branch circuit protection at 0.91 derate factor. Circuit breakers and fused disconnects are to be mounted remote and wired by contractor. Sizes are based on the 2002 NEC table 310-16. Conduit size based on conductors plus ground wire sizing per Table C1 from Appendix C.*

*Based upon THHN wire rated 90°C.

*Shipping weight includes packaging.

*Open Delta-standard construction (Amperage higher than Balanced 3-phase).
**3CS Sanitizing Sink Heaters**

Models: 3CS-3, -4, -6, -9, 3CS-3B, -4B, -6B, -9B

---

**PRODUCT SPECS**

**3CS Sanitizing Sink Heaters**

The electric heater to maintain the final sanitizing rinse in a third compartment sink shall be a Hatco Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Third Compartment Sink Heater shall be rated at ... kW, ... volts, ... phase. The heater shall be complete with all internal plumbing and wiring ready for external installation to the bottom of sink.

The heater tank shall be of stainless steel construction and dual reservoir design; one reservoir to contain a permanently submerged heating element, the other to trap and collect soil which can be emptied easily by a convenient drain.

The sink heater shall be equipped with an On/Off reset switch and optional indicator lights (or gauge) to signal operating conditions.

The heater shall consist of stainless steel front and powder-coated silver-grey hammer tone body (or stainless steel body and base).

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

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**WATER QUALITY REQUIREMENTS**

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to hot water dispenser(s). Water containing over 3.0 GPG (.75 GPL) will decrease efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

---

**SIZING INFORMATION**

For a Sink Heater: MINIMUM 2000 WATTS (2.2 WATTS PER SQUARE CM) PER SQUARE FOOT of vessel top.

3CS Sink Heaters are sized based on 140°F supply water with a 30 minute preheat period to reach the sanitizing temperature. Sink Heaters are mounted into the third compartment sink with standard plumbing fittings provided. Two 2" diameter holes are required for these fittings and a full size template is provided to located holes in the sink. The 3CS Sink Heater is easily attached to the plumbing fittings with self-contained unions.

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**DIMENSIONS**

<table>
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<tr>
<th>Model</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
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<tr>
<td>3CS-3, -4, -6, -9 (1- or 3-Phase)</td>
<td>16.88&quot; (429 mm)</td>
<td>5.5&quot; (140 mm)</td>
<td>8.5&quot; (216 mm)</td>
<td>2.88&quot; (73 mm)</td>
<td>6.75&quot; (171 mm)</td>
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<td>3CS-9 480V (1- or 3-Phase)</td>
<td>17.13&quot; (435 mm)</td>
<td>4.63&quot; (117 mm)</td>
<td>8.5&quot; (216 mm)</td>
<td>4&quot; (102 mm)</td>
<td>8&quot; (203 mm)</td>
<td>4&quot; (102 mm)</td>
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<tr>
<td>3CS-3B, -4B, -6B, -9B (Bal. 3-Phase)</td>
<td>17.13&quot; (435 mm)</td>
<td>4.63&quot; (117 mm)</td>
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<td>4&quot; (102 mm)</td>
<td>8&quot; (203 mm)</td>
<td>4&quot; (102 mm)</td>
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**HATCO CORPORATION**

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607 (414) 671-6350 www.hatcocorp.com support@hatcocorp.com

Form No. 3CS Spec Sheet Page 3 of 3 April 2019
Compact Electrical Booster Water Heaters

Model: C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

The Hatco Compact Electric Booster Water Heater provides all the 180°F (82°C) final rinse water required to sanitize and flash-dry dishes and flatware. The space saving Compact is easy to install next to the dishwasher with slide brackets or on 6" (152 mm) legs. The storage capacity is 6 gallons (23 liters).

Standard features

- All models include a Castone® lined tank with a 10-year limited warranty
- Features include a temperature/pressure relief valve, a pressure reducing valve, two temperature/pressure gauges, a high-temperature limit control, pilot indicator light, on-off switch, a low-water cut-off to prevent element burnout due to a low water condition, and a ¾" NPT pipe and fittings for inlet and outlet.
- Available with slide brackets for mounting under a dishtable
- Each booster has fiberglass insulation to minimize heat loss
- Hatco electric booster heaters are factory pre-plumbed and pre-wired with calibrated immersion thermostat and high-temperature limit switch
- A stainless steel front panel and powder-coated silver-gray hammertone body is standard on all Compact models
- Swing-away front panels with low-water cut-off, control fuses and transformer allow quick access to probes and elements for easier serviceability

Options (available at time of purchase only)

- Stainless steel body and base
- Security package (Torx screws and control cover)

Accessories

- Additional slide brackets
- Additional stainless steel floor mounting leg assembly
- Blended Phosphate injection system (not for potable water)
- Shock absorber (reduces water hammer)
- Back pressure relief valve
- Additional brass pressure reducing valve with by-pass
- Additional stainless steel adjustable legs 6" - 7" (152 - 178 mm)
Compact Electrical Booster Water Heaters

Model: C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

**Models C-4 through C-18**

Electrical Knockouts left side and bottom—3/4", 1", and 1-1/4"

* Knockout is located on the bottom of unit.

**Models C-24 through C-57**

Electrical Knockouts left side and bottom—1-1/2" and 2"

* Knockout is located on the bottom of unit.

**SPECIFICATIONS**

Compact Electric Boosters

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions (Width x Depth x Height*)</th>
<th>kW</th>
<th>1 phase</th>
<th>3 phase</th>
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<td>Volts</td>
<td>Amps</td>
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<td></td>
<td>(332 x 525 (660 mm†) x 350 mm)</td>
<td></td>
<td>240</td>
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</table>

* Height does not includes legs.
* Shipping weight includes packaging.
* Includes Temperature/Pressure Relief Valve.
* Only 6, 7, & 9kW Models, 208 and 240 volts only, can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available, consult factory.)

HATCO CORPORATION
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Form No. C Spec Sheet | Page 2 of 4 | April 2019
## Compact Electrical Booster Water Heaters

### Model: C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

### SPECIFICATIONS

#### Compact Electric Boosters

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<tr>
<th>Model</th>
<th>Dimensions (Width x Depth x Height*)</th>
<th>kW</th>
<th>1 phase</th>
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<th>3 phase</th>
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<td>150</td>
<td>200</td>
<td>86.7</td>
<td>125</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>480</td>
<td>—</td>
<td>—</td>
<td>43.4</td>
<td>60</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>600</td>
<td>—</td>
<td>—</td>
<td>34.8</td>
<td>50</td>
</tr>
<tr>
<td>C-39</td>
<td>18&quot; x 24&quot; (29.25&quot;) x 12.03&quot; (457 x 610 (743 mm³) x 306 mm)</td>
<td>39</td>
<td>208</td>
<td>187.5</td>
<td>250</td>
<td>108.3</td>
<td>150</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>240</td>
<td>162.5</td>
<td>225</td>
<td>93.9</td>
<td>125</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>480</td>
<td>—</td>
<td>—</td>
<td>37.7</td>
<td>50</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>600</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
</tr>
</tbody>
</table>

* Height does not include legs.
* Shipping weight includes packaging.
* Only 6, 7, & 9kW Models, 208 and 240 volts only, can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available, consult factory.)
* Includes Temperature/Pressure Relief Valve.

---

* Height does not include legs.
* Shipping weight includes packaging.
* Only 6, 7, & 9kW Models, 208 and 240 volts only, can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available, consult factory.)
* Includes Temperature/Pressure Relief Valve.
HATCO CORPORATION   l   P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
(800) 558-0607    l   (414) 671-6350   l   www.hatcocorp.com    l   support@hatcocorp.com

Compact Electrical Booster Water Heaters

Model: C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

PRODUCT SPECS

Electric Booster Water Heaters

The Electric Booster Water Heater to supply the final 180°F (82°C) rinse for the dishwasher shall be a Compact Model... as manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The booster shall have the capacity to heat... gph (lph) from 120°F to 180°F (49°C to 82°C) and it shall be rated at... kW, ... volts, ... phase. The tank shall be designed for a working pressure of 150 psi (1034 kPa) and hydrostatically tested at 300 psi (2069 kPa) with a Hatco Castone® lining.

The heater shall be complete with all internal plumbing, including 3/4” NPT pipe and fittings for inlet and outlet. Controls shall be built-in, including contactors and prewired in accordance with UL #1453 and 422.11 NEL 2002. Proper surface mounting circuit breaker or fused disconnect switch shall be provided by electrical contractor.

Electric heating elements shall be metal sheathed, controlled by an ambient compensating immersion thermostat. The booster shall be protected with high-temperature limit switch (ECO) and low-water cut-off.

The heater shall consist of stainless steel front and silver-gray hammertone body with standard 6” (152 mm) legs (or stainless steel body, base, and stainless steel adjustable legs).

The heater shall include a temperature/pressure relief valve, high-temperature pressure reducing valve with bypass, and two indicating temperature/pressure gauges. Warranty consists of 24/7 parts and service assistance (US and Canada only).

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

WATER TEMPERATURE RECOVERY TABLE

<table>
<thead>
<tr>
<th>Model</th>
<th>40°F (22°C) Rise</th>
<th>70°F (39°C) Rise</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>40 gph (151 lph)</td>
<td>23 gph (87 lph)</td>
</tr>
<tr>
<td>C-4</td>
<td>50 gph (189 lph)</td>
<td>29 gph (110 lph)</td>
</tr>
<tr>
<td>C-5</td>
<td>60 gph (227 lph)</td>
<td>34 gph (129 lph)</td>
</tr>
<tr>
<td>C-6</td>
<td>70 gph (265 lph)</td>
<td>40 gph (151 lph)</td>
</tr>
<tr>
<td>C-7</td>
<td>90 gph (341 lph)</td>
<td>52 gph (197 lph)</td>
</tr>
<tr>
<td>C-9</td>
<td>120 gph (454 lph)</td>
<td>69 gph (261 lph)</td>
</tr>
<tr>
<td>C-12</td>
<td>135 gph (511 lph)</td>
<td>77 gph (292 lph)</td>
</tr>
<tr>
<td>C-13</td>
<td>151 gph (572 lph)</td>
<td>86 gph (326 lph)</td>
</tr>
<tr>
<td>C-15</td>
<td>173 gph (655 lph)</td>
<td>99 gph (375 lph)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Model</th>
<th>40°F (22°C) Rise</th>
<th>70°F (39°C) Rise</th>
</tr>
</thead>
<tbody>
<tr>
<td>C-18</td>
<td>181 gph (685 lph)</td>
<td>103 gph (390 lph)</td>
</tr>
<tr>
<td>C-24</td>
<td>241 gph (912 lph)</td>
<td>138 gph (522 lph)</td>
</tr>
<tr>
<td>C-27</td>
<td>271 gph (1026 lph)</td>
<td>155 gph (587 lph)</td>
</tr>
<tr>
<td>C-30</td>
<td>301 gph (1139 lph)</td>
<td>172 gph (651 lph)</td>
</tr>
<tr>
<td>C-36</td>
<td>361 gph (1367 lph)</td>
<td>206 gph (780 lph)</td>
</tr>
<tr>
<td>C-39</td>
<td>391 gph (1480 lph)</td>
<td>224 gph (848 lph)</td>
</tr>
<tr>
<td>C-45</td>
<td>452 gph (1711 lph)</td>
<td>258 gph (977 lph)</td>
</tr>
<tr>
<td>C-54</td>
<td>542 gph (2052 lph)</td>
<td>310 gph (1174 lph)</td>
</tr>
<tr>
<td>C-57</td>
<td>573 gph (2169 lph)</td>
<td>326 gph (1234 lph)</td>
</tr>
</tbody>
</table>

WATER TEMPERATURE RECOVERY TABLE

<table>
<thead>
<tr>
<th>Model</th>
<th>1 phase</th>
<th>3 phase</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>kW</td>
<td>Volts</td>
</tr>
<tr>
<td>C-45</td>
<td>45</td>
<td>208</td>
</tr>
<tr>
<td>C-54</td>
<td>54</td>
<td>208</td>
</tr>
<tr>
<td>C-57</td>
<td>57</td>
<td>208</td>
</tr>
</tbody>
</table>

* Height does not include legs.

* Shipping weight includes packaging.

† Includes Temperature/Pressure Relief Valve.

The shaded areas contain electrical information for International models.

Form No. C Spec Sheet  Page 4 of 4  April 2019
SINK DRAINS & ACCESSORIES

Twist Handle Operated Drain

K-5

Twist Handle Operated Drain With Overflow

K-15

Lever Operated Drains For Hand Sinks

with Overflow

K-26

No Overflow

K-67

SPEC-LINE Twist Handle Operated Drain All Stainless Steel

K-40

3-1/2” Basket Drain

K-6

Replacement Drain Basket For K-6

K-310

2” Drain with Strainer Plate

K-63

Twist Drain Support Bracket

K-4

Replacement Strainer For 3-1/2” Drains

K-410

Replacement Strainer For 2” Drains

K-411

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 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

www.advancetabco.com
DIMENSIONS and SPECIFICATIONS

**ARMY RESERVE KITCHEN STANDARD**

**ITEM 3E - TWIST HANDLE OPERATED DRAIN WITH OVERFLOW**

**TOL ± .125”**

ALL DIMENSIONS ARE TYPICAL

- **K-6**
  - S/S Basket Strainer
  - Metal Post
  - S/S Drain Body
  - 4 1/2”
  - 2 1/4”
  - 1 1/2” NPS
  - Rubber Washer
  - Fiber Washer
  - Brass Nut
  - Zinc Locking Nut
  - Plastic Washer

- **K-5**
  - S/S Strainer Plate
  - S/S Locking Ring
  - Rubber Washer
  - Fiber Washer
  - Stainless Steel Handle with Plastic Knob
  - 2” NPT
  - Extended Thread
  - 12” Standard

- **K-15**
  - S/S Strainer Plate
  - S/S Locking Ring
  - Rubber Washer
  - Fiber Washer
  - 1 1/4” Chrome Overflow Pipe
  - 4 5/16”
  - 4 1/2”
  - 12”
  - Standard
  - 2” NPT
  - Extended Thread

- **K-26 & K-67 For Hand Sinks (K-67 Excludes Overflow)**
  - S/S Basket Strainer
  - S/S Drain Body
  - 4 1/2”
  - 4 3/16”
  - 1 1/4” S/S Cap Nut
  - Rubber Washer
  - 2” NPT External Thread
  - O-Ring
  - S/S Locking Ring
  - S/S Locknut
  - Plastic Bushing
  - S/S Washer
  - 1 1/2” FPT Internal Thread
  - Rubber Washer
  - Plastic Washer
  - S/S Locking Nut
  - Plastic Knob
  - S/S Handle

- **K-40**
  - S/S Strainer Plate
  - O-Ring
  - Plastic Plunger
  - Metal Clamp
  - 4 1/2”
  - 1 1/2” NPS
  - Rubber Washer
  - Fiber Washer
  - Zinc Locking Nut
  - Plastic Washer
  - Chrome Nut
  - Metal Clamp
  - Tail Piece W/ Overflow Connection
  - Plastic
  - Knob

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

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G-5a
200 Heartland Boulevard, Edgewood, NY 11717-8380
ETL Sanitation

Restaurant, Food Retail & Food Preparation Applications

For restaurants, catering, and industrial food preparation facilities, protecting food, and customers, by keeping airborne contaminants and flying insects out is a must. They also need quick access to cold and frozen storage, with clear unobstructed views so their staff and facility remain safe. Our ETL Sanitation Certified models are certified to ANSI/NSF 37 standards, which means they are proven to perform in helping keep your food, facilities and customers safe. Ideal for customer entrances, drive-up windows, and receiving back doors. Freight allowed within the continental US.

ETL Sanitation

LPN 2

- ETL sanitation certified to ANSI/NSF 37 standards
- Installation heights: Pass thru/drive-up up to 5’
- Easy to install and maintain
- Washable aluminum mesh filter–Optional
- Heat options–not available
- Standard color–Obsidian Black
- Freight allowed within continental US
- Designed for pass through/drive-up windows and concession stand counters

N 2

- ETL sanitation certified to ANSI/NSF 37 standards
- Installation heights: Flying insect and temperature control up to 7’
- Designed for front doors
- Easy to install and maintain
- Washable aluminum mesh filter–Optional
- Heat options–not available
- Standard color–Obsidian Black

NH 2

- ETL sanitation certified to ANSI/NSF 37 standards
- Installation heights: Flying insect & temperature control up to 7’
- Designed for back doors
- Easy to install and maintain
- Washable aluminum mesh filter–Optional
- Heat options–not available
- Standard color–Titanium Silver

marsair.com (800)421-1266
**EVERPURE® HIGH FLOW CSR QUAD-MC² SYSTEM**

**DELIVERS PREMIUM QUALITY WATER FOR COMBINATION APPLICATIONS**

<table>
<thead>
<tr>
<th>High Flow CSR Quad-MC² System: EV9437-10</th>
</tr>
</thead>
<tbody>
<tr>
<td>MC Replacement Cartridge: EV9612-56</td>
</tr>
<tr>
<td>EC210 Prefilter Cartridge: EV9534-26</td>
</tr>
<tr>
<td>SS-IMF Cartridge: EV9799-32</td>
</tr>
</tbody>
</table>

**APPLICATIONS**

- For Multiple Equipment and Combination Applications
- High-Volume Installations
- Up To Four (4) Carbonators Combined With A Four (4) Pot Coffee Brewer and 1,200 lb (544.3 Kg) Ice Machine

**FEATURES • BENEFITS**

- One system provides premium quality water to high flow fountain, coffee and ice machines
- Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination
- Reduces chlorine taste & odor and other offensive contaminants that can adversely affect the taste of beverages
- Proprietary Everpure Micro-Pure® II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life
- Exclusive precoat filtration provides superior chlorine taste & odor reduction and micro-filters dirt and particles as small as 0.2* micron in size by mechanical means
- SR-X with SS-IMF Cartridge inhibits scale buildup in ice machines and coffee brewers
- Increases the overall efficiency of foodservice equipment
- 20” prefilter captures larger dirt particles
- NSF/ANSI Standard 53 certified to reduce cysts such as Cryptosporidium and Giardia by mechanical means

**INSTALLATION TIPS**

- Choose a mounting location capable of safely supporting the full weight of the system when in operation.
- Use 3/4” water line.
- Fountain equipment connections are made to the outlet part of the system before the SR-X System.
- Coffee brewer and ice machine connections are made after the SR-X Feeder; a tee is required.
- Install vertically with cartridges hanging down and allow 2 ¼” (6.35 cm) clearance below the cartridge for easy replacement.
- Flush cartridges by running water through flushing valve for five (5) minutes at full flow.

**OPERATION TIPS**

- Change filter cartridges on a regular six (6) month preventative maintenance program.
- Change cartridges when capacity is reached or when pressure falls below 10 psi (0.7 bar).
- Change SS-IMF Cartridge before Hydroblend™ compound is completely used up.
- Change prefilter cartridge when excessively dirty.
- Always flush the filter cartridge at time of installation and cartridge change.

**SIZING**

- Service Flow Rate: Maximum 6.7 gpm (25.4 Lpm)
- Rated Capacity: 36,000 gallons (136,274 L)

* Validated by ISO 17025 accredited lab for 99.999% reduction of Pseudomonas diminuta following the ASTM F838-05 protocol for the validation of 0.2 μm.

---

**FOODSERVICE | EV9437-10 SPECIFICATION SHEET**
**EVERPURE® HIGH FLOW CSR QUAD-MC² SYSTEM
EV9437-10**

**SPECIFICATIONS**

**Service Flow Rate**
Maximum 6.7 gpm (25.4 Lpm)

**Rated Capacity**
36,000 gallons (136,274 L)

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

**Temperature Limits**
35 – 100°F (2 – 38°C)

**Overall Dimensions**
25.69” L x 34” W x 6.75” D
(65.28 cm x 86.4 cm x 17.1 cm)

**Inlet Connection**
3/4”

**Outlet Connection**
3/4”

**Operating Weight**
58 lbs (26.3 kgs)

**Shipping Weight**
43 lbs (19.5 kgs)

**Electrical Connection**
None required

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

Since the conditions under which our products may be used are beyond our control, we cannot accept any liability with respect to the improper installation, application and/or use of our products.

**WARRANTY**

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

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

- **STANDARD NO. 42 — AESTHETIC EFFECTS**
  - Chemical Reduction
  - Taste & Odor
  - Chlorine
  - Mechanical Filtration
  - Nominal Particulate Class I

- **STANDARD NO. 53 — HEALTH EFFECTS**
  - Mechanical Filtration
  - Cyst
iT0420 Ice Cube Machine

Models

- IDT0420A
- IYT0420A
- IDT0420W
- IYT0420W

Indigo NXT Series iT420 Ice Machine on D320 Bin

Designed for operators who know that ice is critical to their business, the Indigo NXT Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **New levels of Performance** – Showcasing an average of 41% lower energy consumption, 21% reduction in in potable water usage and a 34% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.

- **easyTouch® Display** - New icon based touch screen takes the guess work out of owning and operating an ice machine.

- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume.

- **Easy to Clean Foodzone** – Hinge front door swing out for easy access. Removable water-trough, distribution tube, curtain, water probe and water pump for fast and efficient cleaning. Selected components are made with AlphaSan® antimicrobial.

- **Intelligent Diagnostics** – Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.

- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments

- **DuraTech® Exterior** – Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.

- **Available LuminIce® II Growth Inhibitor** – Controls the growth of bacteria and yeast within the Food zone keeping the machine cleaner longer. A new indicator in the display keeps you abreast of the operational status.

### Ice Machine Electric

115/60/1 standard (208-230/60/1 also available)

- **Minimum circuit ampacity:**
  - Air-cooled: 11.3, 115v, 5.5 208-230v
  - Water-cooled: 10.6, 115v, 5.2 208-230v

- **Maximum fuse size:**
  - Air-cooled: 15 1ph
  - Water-cooled: 15 1ph

### Specifications

- **BTU Per Hour:**
  - 3,800 (average), and 6,000 (peak)
- **Refrigerant:**
  - R410A CFS - Free
  - Lowers global warming by 48%

### Operating Limits:

- **Ambient Temperature Range:**
  - 40° to 110°F (4.4° to 43.3°C)
- **Water Temperature Range:**
  - 40° to 90°F (4.4° to 32.2°C)
- **Water Pressure Ice Maker Water In:**
  - Min. 20 psi (137.9 kPA)
  - Max. 80 psi (551.1 kPA)

### Ice Shape

- **Half Dice**
  - ¾” x 1 ¼” x ¾” (.95 x 2.86 x 2.22 cm)
- **Dice**
  - ½” x ¾” x ½”
  - (2.22 x 2.22 x 2.22 cm)
### iT0420 on D-320 Storage Bin

- **Installation Note**
  - Minimum installation clearance:
    - Top/side: 12" (30.50 cm) back is 5" (12.7 cm)

### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Ice Shape</th>
<th>Ice Production 24 Hours</th>
<th>Power Usage kWh/100 lbs.</th>
<th>Potable Water Usage/100 lbs.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>@90°F/70°F Water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IDT0420A</td>
<td>dice</td>
<td>470 lbs.</td>
<td>213 kgs.</td>
<td>5.6 ★ 19 Gal.</td>
</tr>
<tr>
<td>IYT0420A</td>
<td>half-dice</td>
<td>460 lbs.</td>
<td>209 kgs.</td>
<td>5.4 ★ 19 Gal.</td>
</tr>
<tr>
<td>IDT0420W</td>
<td>dice</td>
<td>454 lbs.</td>
<td>206 kgs.</td>
<td>4.28 19 Gal.</td>
</tr>
<tr>
<td>IYT0420W</td>
<td>half-dice</td>
<td>490 lbs.</td>
<td>222 kgs.</td>
<td>4.24 19 Gal.</td>
</tr>
</tbody>
</table>

*Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. Of Ice: 140 gal/ 530 L.

*Water-cooled models are excluded from ENERGY STAR qualification.

### Space-Saving Design

- Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).
- Bin capacity is based on 90% of the volume x 33 lbs/ft³ average density of ice.

### Accessories

- **Luminice® II Growth Inhibitor**
  - Reduces yeast and bacteria growth for a cleaner ice machine.

- **External Scoop holder**
  - Protects ice scoop with the NSF approved versatile scoop holder.

- **Arctic Pure® Water Filters**
  - Reduces sediment and chlorine odors for better tasting ice.

- **iAuCS®**
  - Schedules and performs routine ice machine cleaning automatically.

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

**D Bin Features**

**New Sanitary Scoop** Ergonomic NSF approved sanitary ice scoop included with each bin. Built-in knuckle and thumb guard. Unique molded retaining lip allows maximum scooping every time. Per scoop capacity approximately 5.3 lbs (2.4 kg)

**Scoop Holder options** New built-in scoop holder, keeps the ice scoop handle above the ice, or purchases the optional NSF approved External Scoop Holder Kit # K00461. (Available January 2018)

**New Door design** Clever built in side grips allow you to lift the bin door from anywhere you are standing (left, right or center) even when you have just one hand free.

**Foamed Insulated Door** Insulates the ice bin, reduces sweat on the door, helps keep ice lasting longer.

**Stay up door** Unique cammed bin door self-latch keeps the door in the open position and keeps the employee safe when scooping ice.

**Ergonomic Door design** Door is angled 53 degrees to allow for easier access to the ice in the bin especially when scooping from the bottom.

**Duratech Metal Finish** Manitowoc exterior material has better corrosion resistance than stainless steel, is smudge resistant and easy to keep clean.

**New Bin liner** Polyurethane Artic Blue bin liner accentuates the crisp clear ice from a Manitowoc Ice Machine.

---

**Warranty**

Bin & Accessories: 3 Year Parts & Labor.

---

<table>
<thead>
<tr>
<th>Model</th>
<th><strong>Application Capacity</strong></th>
<th><strong>2017 AHRI Capacity</strong></th>
<th><strong>2018 AHRI Capacity</strong></th>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>D320</td>
<td>lbs.</td>
<td>kgs.</td>
<td>lbs.</td>
<td>kgs.</td>
<td>cu. ft</td>
<td>cu. m</td>
</tr>
<tr>
<td>D420</td>
<td>lbs.</td>
<td>kgs.</td>
<td>lbs.</td>
<td>kgs.</td>
<td>cu. ft</td>
<td>cu. m</td>
</tr>
<tr>
<td>D400</td>
<td>lbs.</td>
<td>kgs.</td>
<td>lbs.</td>
<td>kgs.</td>
<td>cu. ft</td>
<td>cu. m</td>
</tr>
<tr>
<td>D570</td>
<td>lbs.</td>
<td>kgs.</td>
<td>lbs.</td>
<td>kgs.</td>
<td>cu. ft</td>
<td>cu. m</td>
</tr>
<tr>
<td>D970</td>
<td>lbs.</td>
<td>kgs.</td>
<td>lbs.</td>
<td>kgs.</td>
<td>cu. ft</td>
<td>cu. m</td>
</tr>
</tbody>
</table>

*Application Capacity is based on 90% of the volume x 33 lbs/ft3 average density of ice. Ice must be managed.

**2017 AHRI capacity is based on 80% of the total volume x 30 lbs/ft3 average density of ice.

**2018 AHRI certified measurement for bin capacity.

<table>
<thead>
<tr>
<th>Model</th>
<th>lbs.</th>
<th>kgs.</th>
<th>lbs.</th>
<th>kgs.</th>
<th>cu. ft</th>
<th>cu. m</th>
<th>in.</th>
<th>cm</th>
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<td>119.5</td>
<td>210</td>
<td>95.25</td>
<td>8.9</td>
<td>0.25</td>
<td>38</td>
<td>96.5</td>
<td>22</td>
<td>55.9</td>
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<td>383</td>
<td>173.7</td>
<td>310</td>
<td>140.61</td>
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<td>50</td>
<td>127</td>
<td>48</td>
<td>121.9</td>
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</tbody>
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Ergonomic NSF approved sanitary ice scoop included.

---

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

#### Indigo Ice Machines Series

<table>
<thead>
<tr>
<th>Machine</th>
<th>IT420</th>
<th>IT620</th>
<th>IT300</th>
<th>IT450</th>
<th>IT500</th>
<th>IF600, IF600C</th>
<th>IF900, IF900C</th>
<th>IT1200, IT1200C</th>
<th>IF1400C</th>
<th>IF1800C</th>
<th>IF2100C</th>
<th>IT1500, IT1900</th>
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<tr>
<td>Machine Capacity @ 90/70°F</td>
<td>375</td>
<td>465</td>
<td>240</td>
<td>378</td>
<td>440</td>
<td>555, 530</td>
<td>710, 714</td>
<td>950, 1000</td>
<td>1200</td>
<td>1470</td>
<td>1600</td>
<td>1360, 1455</td>
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<td>Bins</td>
<td>Bin Cap</td>
<td>Width</td>
<td></td>
<td></td>
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<tr>
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<td>264</td>
<td>22&quot;</td>
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<tr>
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#### Manitowoc Flaker and Nugget Machines

<table>
<thead>
<tr>
<th>Machine</th>
<th>RNS0308 &amp; RNF320</th>
<th>RFS0300 &amp; RFF320</th>
<th>RNF620</th>
<th>RFF620</th>
<th>RNF1020</th>
<th>RFF1020</th>
<th>RNF1220</th>
<th>RFF1220</th>
<th>RNF1100</th>
<th>RFF1300</th>
<th>RFF2200C</th>
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<tr>
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<td>286</td>
<td>451</td>
<td>540</td>
<td>825</td>
<td>958</td>
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<td>874</td>
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<tr>
<td>Bins</td>
<td>Bin cap</td>
<td>Width</td>
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<tr>
<td>D420</td>
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</tbody>
</table>

An optional adapter is required when putting a narrower ice machine on a wider bin.

* No adapter is needed

NR: Not Recommend. Bin too small or too large for application. Putting a wider machine on narrower bin is not an option.

Application Bin Capacity shown in lbs using the AHRI rating based on 90% of total volume x 33 lbs/ft³ average density of ice.

Machine capacity shown in lbs/24hrs using the AHRI rating base at 90°F ambient, 70°F water temperature

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### Available Accessories

#### K00146 Convenient Ice Bagger
Includes bagger, D-bin adapter, and 250 bags and ties (Not for D320 or D400) Order K00068 replacement bags

#### K00461 External Scoop Holder
NSF approved. Can be mounted on the left or right side of bins, horizontally or vertically or on a wall.

#### K00463 Metal Scoop
Indestructible NFS approved aluminum alloy with sanitary knuckle and thumb guard. Works with K00461 external scoop holder or hangs inside the D-Bin series. Limited life time guarantee. (Available October 2018)

#### K00462 Secure Fastening Kit
Securely fast the Indigo ice machine head to the pre-drilled inserts on the back of the D-bin series. Stainless steel flanged feet attach to bin and can be screwed to the floor

Welbilt reserves the right to make changes to the design or specifications without prior notice.
Refrigeration system: All components are mounted to the top cabinet ceiling, outside the food zone and are assembled as one piece and can be removed as one piece. Environmentally friendly R290 refrigerant is used. System has the capability of maintaining between -5˚F and 0˚F in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve. System is controlled using an electronic temperature control, which provides improved pull down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy efficient hot gas system.

Specifications

Refrigeration system: All components are mounted to the top cabinet ceiling, outside the food zone and are assembled as one piece and can be removed as one piece. Environmentally friendly R290 refrigerant is used. System has the capability of maintaining between -5˚F and 0˚F in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve. System is controlled using an electronic temperature control, which provides improved pull down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy efficient hot gas system.

Units are completely insulated with high density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Models

- GCF1P-S
- GCF1P-SH
- GCF3P-S
- GBF1P-S
- GBF1P-SH
- GBF3P-S
- GBSF1P-S
- GBSF1P-SH
- GCF2P-S
- GCF2P-SH
- GCF3P-S
- GBF2P-S
- GBF2P-SH
- GBF3P-S
- GBSF2P-S
- GBSF2P-SH
- GCF3P-SH
- GBF3P-SH
- GBSF3P-S
- GBSF3P-SH

Standard Features

- GreenGenius™ R290 top mount refrigeration system featuring TXV expansion valve and hot gas condensate removal
- Replaceable door opening perimeter heater
- Digital exterior temperature display with high/low temp visual alarms
- Energy saving LED interior light
- Removable side louver
- Accommodates full size sheet pans
- Raised ABS® interior door liner
- Gray epoxy coated shelves (3 per section) with shelf bridge
- Smart door hinge that auto closes up to 90˚ and stays open past 90˚
- Integral door handle
- 180˚ door opening
- Energy efficient door gasket - removable without tools
- Locking doors
- 5” locking casters shipped loose for field installation
- 10’ cord and plug attached

Standard Features of Series GC:

- Stainless steel exterior front
- Mill finish aluminum exterior sides
- Gray coated aluminum interior
- Anodized aluminum interior floor
- 5 position pin shelf support

Standard Features of Series GB/GBS:

- Stainless steel exterior front
- Stainless steel exterior sides
- Gray coated aluminum interior (Series GB)
- 200 series stainless steel interior (Series GBS)
- Stainless steel interior floor
- Field rehingable doors - full height doors only
- Stainless steel pilaster with shelf clips
- Vapor lock relief valve
Welbilt reserves the right to make changes to the design or specifications without prior notice.

**Energy star® rated models**

<table>
<thead>
<tr>
<th>Model</th>
<th>Energy kWh</th>
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<tbody>
<tr>
<td>GC, GB, GBS F1P-S</td>
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</tr>
<tr>
<td>GC, GB, GBS F1P-SH</td>
<td>5.59</td>
</tr>
<tr>
<td>GC, GB, GBS F2P-S</td>
<td>10.65</td>
</tr>
<tr>
<td>GC, GB, GBS F2P-SH</td>
<td>9.69</td>
</tr>
<tr>
<td>GC, GB, GBS F3P-S</td>
<td>10.50</td>
</tr>
<tr>
<td>GC, GB, GBS F3P-SH</td>
<td>12.20</td>
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</table>

Available with full or half stainless steel doors.
Available with aluminum or stainless steel exterior sides.

**Specifications**

<table>
<thead>
<tr>
<th>Description</th>
<th>Model</th>
<th>V/Hz/ph</th>
<th>Amps</th>
<th># of Shelves</th>
<th>Volume</th>
<th>H.P.</th>
<th>Nema Plug</th>
<th>Ship Weight</th>
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<tbody>
<tr>
<td>1-section Freezer</td>
<td>GBSF1P-S(H)</td>
<td>115/60/1</td>
<td>7.2</td>
<td>3</td>
<td>21ft³/595L</td>
<td>.55</td>
<td>5-15P</td>
<td>354lbs/161kg</td>
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<tr>
<td></td>
<td>GBF1P-S(H)</td>
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<td>336lbs/152kg</td>
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<td>GCF1P-S(H)</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>299lbs/136kg</td>
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<td>GBSF2P-S(H)</td>
<td>115/60/1</td>
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<td>46ft³/1303L</td>
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<td>5-15P</td>
<td>495lbs/225kg</td>
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<td></td>
<td></td>
<td></td>
<td>532lbs/241kg</td>
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<tr>
<td></td>
<td>GCF2P-S(H)</td>
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<td>71ft³/2010L</td>
<td>.55(2)</td>
<td>5-20P</td>
<td>772lbs/350kg</td>
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<td>GBF3P-S(H)</td>
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<td>772lbs/350kg</td>
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<td></td>
<td>GCF3P-S(H)</td>
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<td></td>
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<td>707lbs/321kg</td>
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Coolscape™
Reach-In Refrigerator

Models
• GCR1P-S • GBR1P-S • GBSR1P-S • GCR2P-S • GBR2P-S • GBSR2P-S
• GCR1P-SH • GBR1P-SH • GBSR1P-SH • GCR2P-SH • GBR2P-SH • GBSR2P-SH

Specifications
Refrigeration system: All components are mounted to the top cabinet ceiling, outside the food zone and are assembled as one piece and can be removed as one piece. Environmentally friendly R290 refrigerant is used. System has the capability of maintaining between 33˚F and 40˚F in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve. System is controlled using an electronic temperature control, which provides improved pull down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy efficient hot gas system. Units are completely insulated with high density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Standard Features
• GreenGenius™ R290 top mount refrigeration system featuring TXV expansion valve and hot gas condensate removal
• Digital exterior temperature display with high/low temp visual alarms
• Energy saving LED interior light
• Removable side louver
• Accommodates full size sheet pans
• Raised ABS interior door liner
• Gray epoxy coated shelves (3 per section) with shelf bridge
• Smart door hinge that auto closes up to 90˚ and stays open past 90˚
• Integral door handle
• 180˚ door opening
• Energy efficient door gasket - removable without tools
• Locking doors
• 5” locking casters shipped loose for field installation
• 10’ cord and plug attached

Standard Features of Series GC:
• Stainless steel exterior front
• Mill finish aluminum exterior sides
• Gray coated aluminum interior
• Anodized aluminum interior floor
• 5 position pin shelf support

Standard Features of Series GB/GBS:
• Stainless steel exterior front
• Stainless steel exterior sides
• Gray coated aluminum interior (Series GB)
• 200 series stainless steel interior (Series GBS)
• Stainless steel interior floor
• Field rehingable doors - full height doors only
• Stainless steel pilaster with shelf clips
• Vapor lock relief valve

Refrigeration system: All components are mounted to the top cabinet ceiling, outside the food zone and are assembled as one piece and can be removed as one piece. Environmentally friendly R290 refrigerant is used. System has the capability of maintaining between 33˚F and 40˚F in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve. System is controlled using an electronic temperature control, which provides improved pull down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy efficient hot gas system. Units are completely insulated with high density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.
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<table>
<thead>
<tr>
<th>Model</th>
<th>V/Hz/ph</th>
<th>Amps</th>
<th># of Shelves</th>
<th>Volume</th>
<th>H.P.</th>
<th>Nema Plug</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-section Refrigerator</td>
<td>GBSR1P-S(H)</td>
<td>115/60/1</td>
<td>4.2</td>
<td>3</td>
<td>21ft3/595L</td>
<td>.22</td>
<td>5-15P</td>
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<tr>
<td></td>
<td>GBR1P-S(H)</td>
<td>115/60/1</td>
<td>4.2</td>
<td>3</td>
<td>21ft3/595L</td>
<td>.22</td>
<td>5-15P</td>
</tr>
<tr>
<td></td>
<td>GCR1P-S(H)</td>
<td>115/60/1</td>
<td>4.2</td>
<td>3</td>
<td>21ft3/595L</td>
<td>.22</td>
<td>5-15P</td>
</tr>
<tr>
<td>2-section Refrigerator</td>
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<td>6</td>
<td>46ft3/1303L</td>
<td>.33</td>
<td>5-15P</td>
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<td>GBR2P-S(H)</td>
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<td>6.0</td>
<td>6</td>
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<td>.33</td>
<td>5-15P</td>
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<td>6</td>
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<td>.33</td>
<td>5-15P</td>
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<tr>
<td>3-section Refrigerator</td>
<td>GBSR3P-S(H)</td>
<td>115/60/1</td>
<td>6.5</td>
<td>9</td>
<td>71ft3/2010L</td>
<td>.355</td>
<td>5-15P</td>
</tr>
<tr>
<td></td>
<td>GBR3P-S(H)</td>
<td>115/60/1</td>
<td>6.5</td>
<td>9</td>
<td>71ft3/2010L</td>
<td>.355</td>
<td>5-15P</td>
</tr>
<tr>
<td></td>
<td>GCR3P-S(H)</td>
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<td>6.5</td>
<td>9</td>
<td>71ft3/2010L</td>
<td>.355</td>
<td>5-15P</td>
</tr>
</tbody>
</table>

Energy star® rated models
- GC, GB, GBS R1P-S 1.85
- GC, GB, GBS R1P-SH 1.70
- GC, GB, GBS R2P-S 2.71
- GC, GB, GBS R2P-SH 2.49
- GC, GB, GBS R3P-S 3.59
- GC, GB, GBS R3P-SH 3.54

Available with full or half stainless steel doors.
Available with aluminum or stainless steel exterior sides.
**PowerPan™ Series**

**Electrical, 35° Rim Height, 30 & 40 Gallon (110 & 150 Liter)**

**Cleveland Standard Features**

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- High efficiency heating system with even heat distribution. 30 gallon models (115 liter) feature a 12 KW heating element and the 40 gallon models (150 liter) feature a 18 KW heating element.
- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 1/8” (16mm) mild steel clad bottom plus a 1/16” (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35” rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2” Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Standard Voltages 208-240, single and three phase.
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include UL, CSA, CE and NSF.

**Options & Accessories**

- Power Tilt with Manual Override (PT2)
- 2” (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Faucet Bracket (FBKT1)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- Vegetable Steamer Baskets (VS)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Poaching Pans (PP)

---

**Shall be CLEVELAND, Tilting Skillet Model Number SEL-___-T1, electric (____ KW ___ Volts ) holding no less than ____ gallons (____ liters); Complete with Thermostatic and Safety Controls, Gallon/Liter Markings, 5/8” Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Spring Assist Cover with adjustable Vent, Adjustable Feet with Rear Flanged and Front Bullet Style, Gallon/Liter Markings and Splash Proof Controls**

---

**Protective Control Cover (CP-PCB-T1)**

- Casters, 2 swivel, 2 locking (CST1)
- High Wattage Option (HW)
  - 16KW on 30 gallons, 24KW on 40 gallons
- Voltage Options:
  - VOSK1, 240 Volt, 60 Hz, 3 Phase
  - VOSK2, 380/415 Volt, 50 Hz, 3 Phase - for export
  - VOSK3, 440/480 Volt, 60 Hz, 3 Phase
**DIMENSIONS**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
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<tbody>
<tr>
<td>SEL-30-T1</td>
<td>37 7/8&quot;</td>
<td>24 1/2&quot;</td>
<td>31 3/4&quot;</td>
<td>12&quot;</td>
<td>18 1/4&quot;</td>
<td>5 3/4&quot;</td>
<td>8&quot;</td>
<td>RIGHT: 4&quot; (102mm) (manual tilt) 1&quot; (26mm) (power tilt)</td>
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<tr>
<td>SEL-40-T1</td>
<td>49 7/8&quot;</td>
<td>36 1/2&quot;</td>
<td>43 3/4&quot;</td>
<td>18&quot;</td>
<td>24 1/4&quot;</td>
<td>5 3/4&quot;</td>
<td>8&quot;</td>
<td>LEFT: 0&quot;, REAR: 0&quot;</td>
</tr>
</tbody>
</table>

**CLEARANCE**

- **PAN SURFACE**: A
- **PAN DEPTH**: 25 15/16" (659mm)
- **PAN DEPTH (OPTION)**: 22 3/4" (580mm)
- **PAN DEPTH (OPTION)**: 7/16" (15mm)
- **FLANGED FOOT DETAIL** (REAR LEGS ONLY)
- **PAN DEPTH** (MAXIMUM ADJUSTMENT): 2" (51mm)
- **FLOOR DRAIN SIZE**: 12" x 20" (305mm x 508mm)
- **FLOOR DRAIN SIZE**: 24" x 20" (610mm x 508mm)

**ELECTRICAL**

<table>
<thead>
<tr>
<th>Volts</th>
<th>Ph</th>
<th>Hz</th>
<th>Total Watts</th>
<th>Amps</th>
<th>Wire Size</th>
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<td>43.3</td>
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</table>

**CAPACITIES**

- In 4 oz servings. Other sizes may be calculated.
- 30 gallons / 115 Liters.............960
- 40 gallons / 150 Liters...........1280

**APPROXIMATE SHIPPING WEIGHTS**

- **SEL-30-T1**: 390 LBS. (178 KG.)
- **SEL-40-T1**: 410 LBS. (187 KG.)

**NOTES**: Cleveland Range reserves right of design improvement or modification, as warranted. Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

**NOT TO SCALE**

Volts Ph Hz Total Watts Amps Wire Size

**SEL-40-T1** (Standard Wattage)

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<thead>
<tr>
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<th>Ph</th>
<th>Hz</th>
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<th>Amps</th>
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**SEL-40-T1** (High Wattage)

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<th>Wire Size</th>
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**SEL-30-T1** (Standard Wattage)

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**SEL-30-T1** (High Wattage)

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<td>3</td>
<td>60</td>
<td>24000</td>
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</tbody>
</table>
**PowerPan™ SERIES**

**ELECTRIC, 35° RIM HEIGHT, 30 & 40 GALLON (110 & 150 LITER)**

**Cleveland Standard Features**

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- High efficiency heating system with even heat distribution. 30 gallon models (115 liter) feature a 12 KW heating element and the 40 gallon models (150 liter) feature a 18 KW heating element.
- Open base design for easy cleaning and maintenance.
- 5/8” Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 1/16” (16mm) mild steel clad bottom plus a 1/16” (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35” rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2” Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Standard Voltages 208-240, single and three phase.
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include UL, CSA, CE and NSF.

**Options & Accessories**

- Power Tilt with Manual Override (PT2)
- 2” (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Faucet Bracket (FBKT1)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- Vegetable Steamer Baskets (VS)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Poaching Pans (PP)

**Short Form Specifications**

Shall be CLEVELAND, Tilting Skillet Model Number SEL-____-T1, electric (____ KW _____ Volts ) holding no less than ____ gallons (_____ liters); Complete with Thermostatic and Safety Controls, Gallon/Liter Markings, 5/8” Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Spring Assist Cover with adjustable Vent, Adjustable Feet with Rear Flanged and Front Bullet Style, Gallon/Liter Markings and Splash Proof Controls.
### Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>F</th>
<th>G</th>
<th>H</th>
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</thead>
<tbody>
<tr>
<td>SEL-30-T1</td>
<td>37 7/8&quot;</td>
<td>24 1/2&quot;</td>
<td>31 3/4&quot;</td>
<td>12&quot;</td>
<td>18 1/4&quot;</td>
<td>5 3/4&quot;</td>
<td>8&quot;</td>
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<tr>
<td>SEL-40-T1</td>
<td>49 7/8&quot;</td>
<td>36 1/2&quot;</td>
<td>43 3/4&quot;</td>
<td>18&quot;</td>
<td>24 1/4&quot;</td>
<td>5 3/4&quot;</td>
<td>8&quot;</td>
</tr>
</tbody>
</table>

**Clearance**
- Right: 4" (102mm) (manual tilt)
- 1" (26mm) (power tilt)
- Left: 0", Rear: 0"

### Capacities

In 4 oz. servings. Other sizes may be calculated.
- 30 gallons / 115 Liters.............960
- 40 gallons / 150 Liters.............1280

### APPROXIMATE SHIPPER WEIGHTS

- SEL-30-T1: 390 LBS. (178 KG.)
- SEL-40-T1: 410 LBS. (187 KG)

### Notes

- Optional 2" TD valve shown in gray.
- For optional 2" TD valve:
  - Increase floor drain grate size to 24" x 20" (610mm x 508mm).

### Notes:

- Cleveland Range reserves right of design improvement or modification, as warranted.
- Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
- Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.
**STAINLESS STEEL**

**FLOOR TROUGHS & FLOOR DRAINS**

---

**Floor Troughs**

4" Depth

- Single drain with lengths 95" & shorter
- Double drains with lengths 96" & longer

---

**Floor Drain**

4" Depth

- FD-1 Optional Stainless Steel Grate for Floor Drains

---

**Floor Water Receptacles**

2" Depth

---

**FEATURES:**

- Waste receptacle will accommodate up to a 4" waste pipe.
- Includes 4" O.D. - 3" Long Plumbing Sleeve.
- Removable perforated stainless steel strainer basket with handle provided.
- Pitched towards waste.
- Includes “Subway Style” grating from 3/16" x 1" solid “304” stainless steel bar or fiberglass. (Not included with Floor Drains. Use Model FD-1)
- Grating is spaced 9/16" (Inside clearance) between bars to prevent casters from getting trapped.
- Troughs 96" or larger in length made with two (2) drains.
- Custom sizes available. Consult factory.

---

**CONSTRUCTION:**

- All TIG welded.
- All external corners welded and polished to a satin finish.

---

**MECHANICAL:**

- Creased design to ensure proper drainage.
- Perimeter flange mounts directly to sub floor.
- 3/4" vertical step designed to accommodate floor tile installation.

---

**MATERIAL:**

- 14 gauge “304” type stainless steel polished stainless steel grating.
- Fiberglass grating: Gray fiberglass composite. Light weight, skid and corrosion resistant.

---

**OPTIONAL ACCESSORIES**

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<tr>
<th>Model #</th>
<th>Qty</th>
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</tr>
<tr>
<td>FT-2 Replacement Strainer Basket</td>
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</tr>
<tr>
<td>FD-1 Floor Drain Stainless Steel Grate</td>
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</tr>
</tbody>
</table>

---

**Customer Service Available To Assist You**

1-800-645-3166 8:30 am - 8:00 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

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

FLOOR TROUGHS

<table>
<thead>
<tr>
<th>Stainless Steel Grating</th>
<th>Wt.</th>
<th>Fiberglass Grating</th>
<th>Wt.</th>
<th>L</th>
<th>W</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
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<td>12&quot;</td>
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<td>92&quot;</td>
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<td>4&quot;</td>
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<td>26 lbs.</td>
</tr>
<tr>
<td>FTG-2430</td>
<td>81 lbs.</td>
<td>FFTG-2430</td>
<td>59 lbs.</td>
<td>30&quot;</td>
<td>24&quot;</td>
<td>32&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>26 lbs.</td>
</tr>
<tr>
<td>FTG-2436</td>
<td>104 lbs.</td>
<td>FFTG-2436</td>
<td>68 lbs.</td>
<td>36&quot;</td>
<td>24&quot;</td>
<td>38&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>28 lbs.</td>
</tr>
<tr>
<td>FTG-2442</td>
<td>118 lbs.</td>
<td>FFTG-2442</td>
<td>75 lbs.</td>
<td>42&quot;</td>
<td>24&quot;</td>
<td>44&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>29 lbs.</td>
</tr>
<tr>
<td>FTG-2448</td>
<td>131 lbs.</td>
<td>FFTG-2448</td>
<td>83 lbs.</td>
<td>48&quot;</td>
<td>24&quot;</td>
<td>50&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>30 lbs.</td>
</tr>
<tr>
<td>FTG-2454</td>
<td>145 lbs.</td>
<td>FFTG-2454</td>
<td>95 lbs.</td>
<td>54&quot;</td>
<td>24&quot;</td>
<td>56&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>31 lbs.</td>
</tr>
<tr>
<td>FTG-2460</td>
<td>162 lbs.</td>
<td>FFTG-2460</td>
<td>102 lbs.</td>
<td>60&quot;</td>
<td>24&quot;</td>
<td>62&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>32 lbs.</td>
</tr>
<tr>
<td>FTG-2472</td>
<td>195 lbs.</td>
<td>FFTG-2472</td>
<td>119 lbs.</td>
<td>66&quot;</td>
<td>24&quot;</td>
<td>68&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>33 lbs.</td>
</tr>
<tr>
<td>FTG-2484</td>
<td>218 lbs.</td>
<td>FFTG-2484</td>
<td>137 lbs.</td>
<td>72&quot;</td>
<td>24&quot;</td>
<td>74&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>34 lbs.</td>
</tr>
<tr>
<td>FTG-2496*</td>
<td>243 lbs.</td>
<td>FFTG-2496</td>
<td>153 lbs.</td>
<td>78&quot;</td>
<td>24&quot;</td>
<td>80&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>35 lbs.</td>
</tr>
<tr>
<td>FTG-24108*</td>
<td>274 lbs.</td>
<td>FFTG-24108</td>
<td>168 lbs.</td>
<td>108&quot;</td>
<td>24&quot;</td>
<td>110&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>36 lbs.</td>
</tr>
<tr>
<td>FTG-24120*</td>
<td>310 lbs.</td>
<td>FFTG-24120</td>
<td>188 lbs.</td>
<td>120&quot;</td>
<td>24&quot;</td>
<td>112&quot;</td>
<td>26&quot;</td>
<td>4&quot;</td>
<td></td>
<td>37 lbs.</td>
</tr>
</tbody>
</table>

FLOOR DRAINS

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDR-1212</td>
<td>12&quot;</td>
<td>12&quot;</td>
<td>14&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>26 lbs.</td>
</tr>
</tbody>
</table>

FLOOR WATER RECEPTACLES (2" Depth)

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRG-24</td>
<td>24&quot;</td>
<td>12&quot;</td>
<td>26&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
<td>44 lbs.</td>
</tr>
<tr>
<td>FRG-36</td>
<td>36&quot;</td>
<td>12&quot;</td>
<td>38&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
<td>63 lbs.</td>
</tr>
<tr>
<td>FRG-48</td>
<td>48&quot;</td>
<td>12&quot;</td>
<td>50&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
<td>82 lbs.</td>
</tr>
</tbody>
</table>

CUSTOM SIZES AVAILABLE!

*Troughs 96" or larger in length made with two (2) drains.

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ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
STAINLESS STEEL
FLOOR TROUGHS & FLOOR DRAINS

FEATURES:
- Waste receptacle will accommodate up to a 4” waste pipe.
- Includes 4” O.D. - 3” Long Plumbing Sleeve.
- Removable perforated stainless steel strainer basket with handle provided.
- Pitched towards waste.
- Includes “Subway Style” grating from 3/16” x 1” solid “304” stainless steel bar or fiberglass. (Not included with Floor Drains. Use Model FD-1)
- Grating is spaced 9/16” (Inside clearance) between bars to prevent casters from getting trapped.
- Troughs 96” or larger in length made with two (2) drains.
- Custom sizes available. Consult factory.

CONSTRUCTION:
- All TIG welded.
- All external corners welded and polished to a satin finish.

MECHANICAL:
- Creased design to ensure proper drainage.
- Perimeter flange mounts directly to sub floor.
- 3/4” vertical step designed to accommodate floor tile installation.

MATERIAL:
- 14 gauge “304” type stainless steel polished stainless steel grating.
- Fiberglass grating: Gray fiberglass composite. Light weight, skid and corrosion resistant.

OPTIONAL ACCESSORIES

<table>
<thead>
<tr>
<th>Model #</th>
<th>Qty</th>
</tr>
</thead>
<tbody>
<tr>
<td>FT-1 Anti-Splash Guard per ft.</td>
<td></td>
</tr>
<tr>
<td>FT-2 Replacement Strainer Basket</td>
<td></td>
</tr>
<tr>
<td>FD-1 Floor Drain Stainless Steel Grate</td>
<td></td>
</tr>
</tbody>
</table>

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 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
ITEM 9A.1 - FLOOR DRAIN TROUGH WITH GRATE

**DIMENSIONS and SPECIFICATIONS**

**ALL DIMENSIONS ARE TYPICAL**

TOL ± .500"

---

**FLOOR TROUGHS**

<table>
<thead>
<tr>
<th>Grating</th>
<th>Wt. (lbs)</th>
<th>Fiber Grating</th>
<th>Wt. (lbs)</th>
<th>L</th>
<th>W</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
</tr>
</thead>
<tbody>
<tr>
<td>FTG-1224</td>
<td>46 lbs.</td>
<td>FFG-1224</td>
<td>34 lbs.</td>
<td>24&quot;</td>
<td>12&quot;</td>
<td>26&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1230</td>
<td>56 lbs.</td>
<td>FFG-1230</td>
<td>37 lbs.</td>
<td>30&quot;</td>
<td>12&quot;</td>
<td>32&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1236</td>
<td>66 lbs.</td>
<td>FFG-1236</td>
<td>40 lbs.</td>
<td>36&quot;</td>
<td>12&quot;</td>
<td>38&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1242</td>
<td>76 lbs.</td>
<td>FFG-1242</td>
<td>43 lbs.</td>
<td>42&quot;</td>
<td>12&quot;</td>
<td>44&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1248</td>
<td>86 lbs.</td>
<td>FFG-1248</td>
<td>46 lbs.</td>
<td>48&quot;</td>
<td>12&quot;</td>
<td>50&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1254</td>
<td>96 lbs.</td>
<td>FFG-1254</td>
<td>49 lbs.</td>
<td>54&quot;</td>
<td>12&quot;</td>
<td>56&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1260</td>
<td>106 lbs.</td>
<td>FFG-1260</td>
<td>52 lbs.</td>
<td>60&quot;</td>
<td>12&quot;</td>
<td>62&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1272</td>
<td>116 lbs.</td>
<td>FFG-1272</td>
<td>55 lbs.</td>
<td>66&quot;</td>
<td>12&quot;</td>
<td>74&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1284</td>
<td>126 lbs.</td>
<td>FFG-1284</td>
<td>61 lbs.</td>
<td>84&quot;</td>
<td>12&quot;</td>
<td>86&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1296*</td>
<td>146 lbs.</td>
<td>FFG-1296*</td>
<td>90 lbs.</td>
<td>96&quot;</td>
<td>12&quot;</td>
<td>98&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>32&quot;</td>
</tr>
<tr>
<td>FTG-12108*</td>
<td>166 lbs.</td>
<td>FFG-12108*</td>
<td>99 lbs.</td>
<td>108&quot;</td>
<td>12&quot;</td>
<td>110&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>36&quot;</td>
</tr>
<tr>
<td>FTG-12120*</td>
<td>180 lbs.</td>
<td>FFG-12120*</td>
<td>108 lbs.</td>
<td>120&quot;</td>
<td>12&quot;</td>
<td>122&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>40&quot;</td>
</tr>
<tr>
<td>FTG-1824</td>
<td>62 lbs.</td>
<td>FFG-1824</td>
<td>43 lbs.</td>
<td>24&quot;</td>
<td>18&quot;</td>
<td>26&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1830</td>
<td>74 lbs.</td>
<td>FFG-1830</td>
<td>47 lbs.</td>
<td>30&quot;</td>
<td>18&quot;</td>
<td>32&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1836</td>
<td>86 lbs.</td>
<td>FFG-1836</td>
<td>54 lbs.</td>
<td>36&quot;</td>
<td>18&quot;</td>
<td>38&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1842</td>
<td>98 lbs.</td>
<td>FFG-1842</td>
<td>61 lbs.</td>
<td>42&quot;</td>
<td>18&quot;</td>
<td>44&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1848</td>
<td>110 lbs.</td>
<td>FFG-1848</td>
<td>69 lbs.</td>
<td>48&quot;</td>
<td>18&quot;</td>
<td>50&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1854</td>
<td>122 lbs.</td>
<td>FFG-1854</td>
<td>76 lbs.</td>
<td>54&quot;</td>
<td>18&quot;</td>
<td>56&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1860</td>
<td>134 lbs.</td>
<td>FFG-1860</td>
<td>83 lbs.</td>
<td>60&quot;</td>
<td>18&quot;</td>
<td>62&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1872</td>
<td>146 lbs.</td>
<td>FFG-1872</td>
<td>90 lbs.</td>
<td>72&quot;</td>
<td>18&quot;</td>
<td>74&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1884</td>
<td>165 lbs.</td>
<td>FFG-1884</td>
<td>111 lbs.</td>
<td>84&quot;</td>
<td>18&quot;</td>
<td>86&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>-</td>
</tr>
<tr>
<td>FTG-1896*</td>
<td>187 lbs.</td>
<td>FFG-1896*</td>
<td>125 lbs.</td>
<td>96&quot;</td>
<td>18&quot;</td>
<td>98&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>32&quot;</td>
</tr>
<tr>
<td>FTG-18108*</td>
<td>208 lbs.</td>
<td>FFG-18108*</td>
<td>138 lbs.</td>
<td>108&quot;</td>
<td>18&quot;</td>
<td>110&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>36&quot;</td>
</tr>
<tr>
<td>FTG-18120*</td>
<td>229 lbs.</td>
<td>FFG-18120*</td>
<td>150 lbs.</td>
<td>120&quot;</td>
<td>18&quot;</td>
<td>122&quot;</td>
<td>20&quot;</td>
<td>4&quot;</td>
<td>40&quot;</td>
</tr>
</tbody>
</table>

**CUSTOM SIZES AVAILABLE!**

*Troughs 96" or larger in length made with two (2) drains.

---

**FLOOR DRAINS**

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDR-1212</td>
<td>12&quot;</td>
<td>12&quot;</td>
<td>14&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>26 lbs.</td>
</tr>
</tbody>
</table>

**FLOOR WATER RECEPITCLES**

(2" Depth)

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRG-24</td>
<td>24&quot;</td>
<td>12&quot;</td>
<td>26&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
<td>44 lbs.</td>
</tr>
<tr>
<td>FRG-36</td>
<td>36&quot;</td>
<td>12&quot;</td>
<td>38&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
<td>63 lbs.</td>
</tr>
<tr>
<td>FRG-48</td>
<td>48&quot;</td>
<td>12&quot;</td>
<td>50&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
<td>82 lbs.</td>
</tr>
</tbody>
</table>

---

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TABLE TYPE TWIN ELECTRIC KETTLES
“SPLASH PROOF SERIES”, SELF-CONTAINED, 2/3 STEAM JACKETED,
PER KETTLE: 3, 6 OR 12 GALLONS (11, 23 OR 45 LITERS)

Models
• TKET-3-T
• TKET-6-T
• TKET-12-T

Standard Features
• Manual tilting, balanced design
• Space saving design through shared, center console
• Balanced, attractive appearance
• Self-contained, easily installed - needs only an electrical hook-up
• Steam jacket filled with treated water, venting and/or refilling is not required
• Accurate, consistent solid state temperature controls (mechanical thermostat not as accurate) - less than ±1°C variance (ideal for simmering). Operating temperature range from 145° - 260°F (63°C - 127°C)

Control panel includes:
• LED indicator for heat cycle • LED indicator for low water
• Power ON/OFF switch • Adjustable temperature control dial
• Water resistant controls, splash-proof construction
• Large pouring lip for high capacity and chunky products
• Re-inflected rolled rim design prevents damage to kettle rim, eliminates "bar rim designs"
• Welded-in heating elements, (holds vacuum better, won't leak or loose water)
• Easily cleaned: kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish
• Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering. Color coded easy to read pressure gauge with "green" and "vent air zone"
• 50 psi steam jacket rating for higher cooking temperatures
• 50 psi safety valve
• Solid state water level control (no sight glass gauge to break or leak)
• Splash proof element cover with a double gasket seal
• Self locking marine type tilting mechanism prevents accidental spills. Balanced design makes it easy to tilt
• Standard for TKET-6-T and TKET-12-T is 208-240 volts, 60 Hz, 3-phase/3 wire or single phase/2 wire.
• Typical approvals include UL., CSA, CE, NSF and ASME

Short Form Specifications
Shall be CLEVELAND, electric twin kettles, Table Type, self-contained, tilting, Model TKET - _____ - T; _____ gallons each, _____ KW, _____ volts, _____ Hz, 3 phase/3 wire or single phase/2 wire: with Splash Proof Solid State Temperature (±1°C) and Safety Control System in plug-in Module including L.E.D. Indicators, Large Pouring Lips, Rear mounted Pressure/Vacuum Gauges, Permanently filled Steam Jackets, 50 psi Steam Jacket Ratings and Safety Valves. Optional Lift Off Covers.

Options & Accessories
• Lift Off Covers (CL)
• Common Hot and Cold (DPK) or Cold only (SPK) Water Faucet with Swing Spout. Requires Mounting Bracket (FBKT)
• 316 Stainless Steel Kettle Liner for high acid products (316-G)
• High wattages (HW) and special voltages (see back page)
• Cooking Baskets (BS)
• Food Strainers (FS)
• Measuring Strips (MS)
• Stainless Steel Equipment Stand with Drain Drawer and Splash Shield (ST-42 for TKET-3-T & TKET-6-T), (ST-55-t for TKET-12-T)
• Kettle Markings (KM)
• Protective Control Panel (PCE)

KE004046-96 B
**CAPACITIES (PER KETTLE):** (in 4 oz. servings, other sizes may be calculated)
- 3 gallons / 11 liters ......... 96 servings
- 6 gallons / 23 liters ......... 192 servings
- 12 gallons / 45 liters ......... 352 servings

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>CAPACITIES</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
<th>J</th>
<th>K</th>
<th>L</th>
<th>M</th>
<th>N</th>
<th>Q</th>
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</thead>
<tbody>
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<td>TKET-3-T</td>
<td>3 gallons</td>
<td>16.75</td>
<td>4.38</td>
<td>14.00</td>
<td>22.13</td>
<td>34.50</td>
<td>28.75</td>
<td>20.00</td>
<td>1.50</td>
<td>8.25</td>
<td>24.00</td>
<td>13.75</td>
<td>18.00</td>
<td>12.50</td>
<td>2.25</td>
</tr>
<tr>
<td>TKET-6-T</td>
<td>6 gallons</td>
<td>20.70</td>
<td>4.38</td>
<td>18.75</td>
<td>29.25</td>
<td>44.25</td>
<td>36.75</td>
<td>26.75</td>
<td>2.75</td>
<td>7.00</td>
<td>26.00</td>
<td>13.75</td>
<td>24.00</td>
<td>12.50</td>
<td>2.25</td>
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<tr>
<td>TKET-12-T</td>
<td>12 gallons</td>
<td>24.25</td>
<td>4.38</td>
<td>19.30</td>
<td>33.00</td>
<td>50.63</td>
<td>41.50</td>
<td>24.25</td>
<td>3.50</td>
<td>6.25</td>
<td>27.00</td>
<td>14.75</td>
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**STANDARD WATTAGE**

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<tr>
<th>GALS.</th>
<th>AMPS 240V</th>
<th>AMPS 415V</th>
<th>AMPS 480V</th>
</tr>
</thead>
<tbody>
<tr>
<td>TKET-3-T</td>
<td>12.3</td>
<td>50.0</td>
<td>34.1</td>
</tr>
<tr>
<td>TKET-6-T</td>
<td>19.6</td>
<td>84.4</td>
<td>54.5</td>
</tr>
<tr>
<td>TKET-12-T</td>
<td>24.5</td>
<td>94.4</td>
<td>54.5</td>
</tr>
</tbody>
</table>

**WATER**

- 3/8” O.D. copper tube or 1/2” N.P.T. pipe.

When ordered with optional faucet.

**SHIPPING WEIGHTS & DIMENSIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Weight</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>TKET-3-T</td>
<td>135 lbs</td>
<td>28&quot;</td>
<td>54&quot;</td>
<td>39&quot;</td>
</tr>
<tr>
<td>TKET-6-T</td>
<td>220 lbs</td>
<td>28&quot;</td>
<td>54&quot;</td>
<td>39&quot;</td>
</tr>
<tr>
<td>TKET-12-T</td>
<td>304 lbs</td>
<td>28&quot;</td>
<td>54&quot;</td>
<td>39&quot;</td>
</tr>
</tbody>
</table>

**CLEARANCE**

- RIGHT = 0”
- LEFT = 0”
- REAR = See “Q” on chart above.

**NOTES**

Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are UL/NSF #4 and CSA (AGA, CGA).
EQUIPMENT STANDS

42" OPEN TYPE STAND
TWO REMOVABLE DRAIN DRAWER with SPLASH SHIELDS
ALL STAINLESS STEEL

Cleveland Standard Features

- All Stainless Steel construction with 1 1/4" square tubing
- Adjustable Feet (rear feet are flanged for Floor Bolting)
- Removable combination Drain Drawer (with Splash Shield) and Pan Support
- Ideal for mounting:
  - two KDT-3-Ts*
  - two KDT-D-Ts*
  - two KET-3-Ts
  - one TKET-3-T
  - one TKET-6-T

*Requires Direct Steam Adaptor Top accessory

Options & Accessories

- Direct Steam Adaptor Top (AK)

MODEL: ST-42

ITEM NUMBER __________________________________________
JOB NAME / NUMBER __________________________________

Short Form Specifications

Shall be CLEVELAND, Open Type Equipment Stand with removable Drain Drawer, Splash Shield and Adaptor Top (optional), Model ST-42. All Stainless Steel construction with 1 1/4" square tubing. Furnished with Level Adjustable Feet (rear feet are flanged for Floor Bolting).
Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Installations of Back Flow Preventers, Vacuum Breakers and other specific code requirements are the responsibility of the Owner and Installer.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

NOTES:

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Installations of Back Flow Preventers, Vacuum Breakers and other specific code requirements are the responsibility of the Owner and Installer.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.
Stainless Steel
Floor Troughs & Floor Drains

FEATURES:
- Waste receptacle will accommodate up to a 4” waste pipe.
- Includes 4” O.D. - 3” Long Plumbing Sleeve.
- Removable perforated stainless steel strainer basket with handle provided.
- Pitched towards waste.
- Includes “Subway Style” grating from 3/16” x 1” solid “304” stainless steel bar or fiberglass. (Not included with Floor Drains. Use Model FD-1)
- Grating is spaced 9/16” (Inside clearance) between bars to prevent casters from getting trapped.
- Troughs 96” or larger in length made with two (2) drains.
- Custom sizes available. Consult factory.

CONSTRUCTION:
- All TIG welded.
- All external corners welded and polished to a satin finish.

MECHANICAL:
- Creased design to ensure proper drainage.
- Perimeter flange mounts directly to sub floor.
- 3/4” vertical step designed to accommodate floor tile installation.

MATERIAL:
- 14 gauge “304” type stainless steel polished stainless steel grating.
- fiberglass grating: Gray fiberglass composite. Light weight, skid and corrosion resistant.

OPTIONAL ACCESSORIES

Model #: FT-1 Anti-Splash Guard per ft.
Qty:  

FT-2 Replacement Strainer Basket

FD-1 Floor Drain Stainless Steel Grate

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 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

ALL DIMENSIONS ARE TYPICAL

TOL ± .500"

**FLOOR TROUGHS**

<table>
<thead>
<tr>
<th>Stainless Steel Grating</th>
<th>Wt.</th>
<th>Fiberglass Grating</th>
<th>Wt.</th>
<th>L</th>
<th>W</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
</tr>
</thead>
<tbody>
<tr>
<td>FTG-1224</td>
<td>46</td>
<td>lbs.</td>
<td>34</td>
<td>lbs.</td>
<td>24&quot;</td>
<td>12&quot;</td>
<td>26&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1230</td>
<td>56</td>
<td>lbs.</td>
<td>37</td>
<td>lbs.</td>
<td>30&quot;</td>
<td>12&quot;</td>
<td>32&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1236</td>
<td>66</td>
<td>lbs.</td>
<td>40</td>
<td>lbs.</td>
<td>36&quot;</td>
<td>12&quot;</td>
<td>38&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1242</td>
<td>76</td>
<td>lbs.</td>
<td>43</td>
<td>lbs.</td>
<td>42&quot;</td>
<td>12&quot;</td>
<td>50&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1248</td>
<td>86</td>
<td>lbs.</td>
<td>46</td>
<td>lbs.</td>
<td>48&quot;</td>
<td>12&quot;</td>
<td>54&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1254</td>
<td>96</td>
<td>lbs.</td>
<td>49</td>
<td>lbs.</td>
<td>54&quot;</td>
<td>12&quot;</td>
<td>60&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1260</td>
<td>106</td>
<td>lbs.</td>
<td>52</td>
<td>lbs.</td>
<td>60&quot;</td>
<td>12&quot;</td>
<td>62&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1272</td>
<td>116</td>
<td>lbs.</td>
<td>55</td>
<td>lbs.</td>
<td>66&quot;</td>
<td>12&quot;</td>
<td>74&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1284</td>
<td>126</td>
<td>lbs.</td>
<td>58</td>
<td>lbs.</td>
<td>72&quot;</td>
<td>12&quot;</td>
<td>80&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1296*</td>
<td>146</td>
<td>lbs.</td>
<td>60</td>
<td>lbs.</td>
<td>78&quot;</td>
<td>12&quot;</td>
<td>86&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1210*</td>
<td>166</td>
<td>lbs.</td>
<td>62</td>
<td>lbs.</td>
<td>84&quot;</td>
<td>12&quot;</td>
<td>92&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1210*</td>
<td>180</td>
<td>lbs.</td>
<td>64</td>
<td>lbs.</td>
<td>90&quot;</td>
<td>12&quot;</td>
<td>98&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1824</td>
<td>146</td>
<td>lbs.</td>
<td>66</td>
<td>lbs.</td>
<td>96&quot;</td>
<td>12&quot;</td>
<td>104</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1830</td>
<td>74</td>
<td>lbs.</td>
<td>70</td>
<td>lbs.</td>
<td>102</td>
<td>12&quot;</td>
<td>122</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1836</td>
<td>86</td>
<td>lbs.</td>
<td>74</td>
<td>lbs.</td>
<td>108</td>
<td>12&quot;</td>
<td>122</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1842</td>
<td>98</td>
<td>lbs.</td>
<td>78</td>
<td>lbs.</td>
<td>114</td>
<td>12&quot;</td>
<td>130</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1848</td>
<td>110</td>
<td>lbs.</td>
<td>82</td>
<td>lbs.</td>
<td>120</td>
<td>12&quot;</td>
<td>136</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1854</td>
<td>122</td>
<td>lbs.</td>
<td>86</td>
<td>lbs.</td>
<td>126</td>
<td>12&quot;</td>
<td>142</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1860</td>
<td>134</td>
<td>lbs.</td>
<td>90</td>
<td>lbs.</td>
<td>132</td>
<td>12&quot;</td>
<td>148</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1872</td>
<td>146</td>
<td>lbs.</td>
<td>94</td>
<td>lbs.</td>
<td>138</td>
<td>12&quot;</td>
<td>154</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1884</td>
<td>158</td>
<td>lbs.</td>
<td>98</td>
<td>lbs.</td>
<td>144</td>
<td>12&quot;</td>
<td>160</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1896*</td>
<td>170</td>
<td>lbs.</td>
<td>102</td>
<td>lbs.</td>
<td>150</td>
<td>12&quot;</td>
<td>166</td>
<td>14&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td>FTG-1810*</td>
<td>180</td>
<td>lbs.</td>
<td>106</td>
<td>lbs.</td>
<td>156</td>
<td>12&quot;</td>
<td>172</td>
<td>14&quot;</td>
<td>4&quot;</td>
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<tr>
<td>FTG-1810*</td>
<td>192</td>
<td>lbs.</td>
<td>110</td>
<td>lbs.</td>
<td>162</td>
<td>12&quot;</td>
<td>178</td>
<td>14&quot;</td>
<td>4&quot;</td>
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</tbody>
</table>

**FLOOR DRAINS**

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width A</th>
<th>B</th>
<th>C</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDR-1212</td>
<td>12&quot;</td>
<td>12&quot;</td>
<td>14&quot;</td>
<td>4&quot;</td>
<td>26 lbs.</td>
</tr>
</tbody>
</table>

**FLOOR WATER RECEPTACLES**

(2" Depth)

<table>
<thead>
<tr>
<th>Model #</th>
<th>Length</th>
<th>Width A</th>
<th>B</th>
<th>C</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRG-24</td>
<td>24&quot;</td>
<td>12&quot;</td>
<td>26&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
</tr>
<tr>
<td>FRG-36</td>
<td>36&quot;</td>
<td>12&quot;</td>
<td>38&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
</tr>
<tr>
<td>FRG-48</td>
<td>48&quot;</td>
<td>12&quot;</td>
<td>50&quot;</td>
<td>14&quot;</td>
<td>2&quot;</td>
</tr>
</tbody>
</table>

**CUSTOM SIZES AVAILABLE!**

*Troughs 96" or larger in length made with two (2) drains.*

---

**ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.**

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Combi oven

Model
Convotherm 4 easyTouch

Key features
- ACS+ operating modes: Steam, combi-steam, hot air
- ACS+ extra functions:
  - Crisp&Tasty - 5 moisture-removal settings
  - BakePro – 5 levels of traditional baking
  - HumidityPro - 5 humidity settings
  - Controllable fan – 5 speed settings
- easyTouch 9” full-touch screen
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes – with optional single-dose dispensing
- Ethernet port
- HygienicCare
- USB port integrated in the control panel
- TriColor indicator ring – indicates the current operating status
- Steam generated by injecting water into the cooking chamber
- Right-hinged door
- KNLZ listed for ventless operation, local codes prevail as in NFPA 96-1994

Standard features
- ACS+ (Advanced Closed System +) operating modes:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic humidity adjustment
  - Hot air (86-482°F) with optimized heat transfer
- HygienicCare – food safety provided by antibacterial surfaces:
  - easyTouch control panel
  - Door handle and recoil hand shower
- easyTouch user interface:
  - 9” full-touch screen
  - Press&Go – automatic cooking with quick-select buttons
  - TrayTimer – oven-load management for different products at the same time
  - Regenerate+ – flexible multi-mode retherm function
  - ecoCooking – energy-save function
  - Low-temperature cooking / Delta-T cooking
  - Cook&Hold – cook and hold in one process
  - 399 cooking profiles each containing up to 20 steps
  - On-screen help with topic-based video function
  - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options
- Steam and vapor removal – built-in condenser (upon request)
- Disappearing door – more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- ConvoSmoke – built in food-smoking
- Marine version (see separate data sheet)
- Security model
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories
- ConvoLink – HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean cleaning system

Commercial combination oven with integral systems for limiting the emissions of grease laden air.
This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method.
Dimensions

Weights

Views

Front view
(disappearing door optional)

Connection positions

A Water connections (for water injection)
B Water connections (for cleaning, recoil hand shower)
C Drain connection (2" I. D.)
D Electrical connection
E Electrical ground
F Rinse-aid connection
G Cleaning-agent connection
H Air vent (2" I. D.)
I Ventilation port
M Safety overflow 3.2" x 1"

Dimensions and weights

<table>
<thead>
<tr>
<th>Dimensions including packaging</th>
<th>53&quot; x 50.4&quot; x 44.9&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td></td>
</tr>
<tr>
<td>Net weight without options* / accessories</td>
<td>392 lbs</td>
</tr>
<tr>
<td>Packaging weight</td>
<td>77 lbs</td>
</tr>
<tr>
<td>Safety clearances**</td>
<td></td>
</tr>
<tr>
<td>Rear</td>
<td>2&quot;</td>
</tr>
<tr>
<td>Right (right-hinged door)</td>
<td>2&quot;</td>
</tr>
<tr>
<td>Right (disappearing door pushed back)</td>
<td>5&quot;</td>
</tr>
<tr>
<td>Left (18&quot; clearance recommended for service)</td>
<td>2&quot;</td>
</tr>
<tr>
<td>Top***</td>
<td>20&quot;</td>
</tr>
</tbody>
</table>

* Max. weight of options: 46 lbs.
** Minimum clearance from heat sources: 20".
*** Depends on the type of exhaust system and the ceiling's characteristics.

Installation requirements

Max. absolute appliance inclination during operation* max. 2° (3.5%)

* Adjustable appliance feet as standard.
### Capacity

#### Electrical specifications

### Water

#### Loading capacity

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. number of food containers</td>
<td></td>
</tr>
<tr>
<td>[Unit has 11 slide rails; rail spacing 2.68” max.]</td>
<td></td>
</tr>
<tr>
<td>Steam table pans (12”x20”x1”)</td>
<td>20</td>
</tr>
<tr>
<td>Steam table pans (12”x20”x2.5”)</td>
<td>20</td>
</tr>
<tr>
<td>Wire shelves, full size (20”x26”)</td>
<td>10</td>
</tr>
<tr>
<td>Sheet pans, full size (18”x26”)*</td>
<td>10</td>
</tr>
<tr>
<td>Sheet pans, half size (12”x20”)*</td>
<td>20</td>
</tr>
<tr>
<td>Frying baskets, half size (12”x20”)</td>
<td>20</td>
</tr>
<tr>
<td>Plates (optional plate rack)</td>
<td>48</td>
</tr>
<tr>
<td>Max. loading weight</td>
<td></td>
</tr>
<tr>
<td>Per combi oven</td>
<td>220 lbs</td>
</tr>
<tr>
<td>Per shelf level</td>
<td>33 lbs</td>
</tr>
</tbody>
</table>

* Wire shelves required.

#### Electrical supply

- **208V 3PH 60Hz / 240V 3PH 60Hz** *
  - Rated power consumption: 27.4 / 36.3 kW
  - Rated current: 76.1 / 87.5 A
  - Power supply wire gauge: 3/2 AWG
  - Conductor insulation rating: 194 °F / 90 °C

- **440V 3PH 60Hz / 480V 3PH 60Hz** *
  - Rated power consumption: 28.2 / 33.4 kW
  - Rated current: 37.0 / 40.3 A
  - Power supply wire gauge: 8/6 AWG
  - Conductor insulation rating: 194 °F / 90 °C

When using the ConvoSmoke option, the only available voltage options are:

- **208V 3PH 60Hz** *
  - Rated power consumption: 27.4 kW
  - Rated current: 76.1 A
  - Power supply wire gauge: 3 AWG
  - Conductor insulation rating: 194 °F / 90 °C

- **240V 3PH 60Hz** *
  - Rated power consumption: 36.3 kW
  - Rated current: 87.5 A
  - Power supply wire gauge: 2 AWG
  - Conductor insulation rating: 194 °F / 90 °C

* Prepared for connection to an energy optimizing system.

#### Water connections

- **Water supply**
  - Two 3/4” inner diameter GHT-M (garden hose adapter).
  - The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2”

- **Flow pressure**
  - 22 - 87 psi / 1.5 - 6 bar

- **Drain**
  - Permanent hookup (recommended) or funnel waste trap

- **Type**
  - 2” inside diameter (comes elbow-shaped as standard)

- **Slope for drainpipe**
  - min. 3.5% (2°)

#### Water quality

- **Water connection A** for water injection
  - General requirements: Drinking water, typically treated water (install a water treatment system if necessary)
  - TDS: 70 - 125 ppm
  - Hardness: 70 - 125 ppm (4 - 7 gpg)

- **Water connection B** for cleaning, recoil hand shower
  - General requirements: Drinking water, typically untreated water
  - TDS: 70 - 360 ppm
  - Hardness: 70 - 360 ppm (4 - 21 gpg)

#### Water connections A, B

- **pH value**
  - max. 6.5 - 8.5

- **Cl (chloride)**
  - max. 60 ppm

- **Cl₂ (free chlorine)**
  - max. 0.2 ppm

- **SO₄²⁻ (sulfate)**
  - max. 150 ppm

- **Fe (iron)**
  - max. 0.1 ppm

- **SiO₂ (silica)**
  - max. 13 ppm

- **NH₄Cl (monochloramine)**
  - max. 0.4 ppm

- **Temperature**
  - max. 104°F / max. 40°C

* See connection positions diagram, p. 2.

**NOTICE:** The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the original equipment warranty is void.
Emissions

<table>
<thead>
<tr>
<th>Heat loss</th>
<th></th>
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<tbody>
<tr>
<td>Latent</td>
<td>6100 BTU/h</td>
</tr>
<tr>
<td>Sensitive</td>
<td>7400 BTU/h</td>
</tr>
<tr>
<td>Wastewater temperature</td>
<td>max. 140°F / 60°C</td>
</tr>
<tr>
<td>Decibel rating</td>
<td>max. 70 dBA</td>
</tr>
</tbody>
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Water consumption

<table>
<thead>
<tr>
<th>Connection A*</th>
<th></th>
</tr>
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<tbody>
<tr>
<td>Average consumption for cooking</td>
<td>1.95 gph</td>
</tr>
<tr>
<td>Required flow rate</td>
<td>0.16 gpm</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Water connections A, B</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Average consumption for cooking**</td>
<td>2.93 gph</td>
</tr>
<tr>
<td>Required flow rate</td>
<td>3.96 gpm</td>
</tr>
</tbody>
</table>

* Values intended as a guide for specifying the water treatment system.
** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

<table>
<thead>
<tr>
<th>Combination allowed</th>
<th>6.20 on 10.20</th>
</tr>
</thead>
<tbody>
<tr>
<td>If combining two electrical units</td>
<td></td>
</tr>
<tr>
<td>Select the &quot;stacking kit for Convotherm 4 electrical units&quot;</td>
<td></td>
</tr>
<tr>
<td>If combining one electrical unit and one gas unit in a stacking kit</td>
<td></td>
</tr>
<tr>
<td>Select the &quot;stacking kit for Convotherm 4 electrical units&quot; if:</td>
<td></td>
</tr>
<tr>
<td>Bottom combi oven</td>
<td>EB/ES</td>
</tr>
<tr>
<td>Top combi oven</td>
<td>GB/GS</td>
</tr>
<tr>
<td>Select the &quot;stacking kit for Convotherm 4 gas units&quot; if:</td>
<td></td>
</tr>
<tr>
<td>Bottom combi oven</td>
<td>GB/GS</td>
</tr>
<tr>
<td>Top combi oven</td>
<td>EB/ES</td>
</tr>
</tbody>
</table>

Equipment stand

| Standard support surface height | 26.38"       |

Please note:
- Please refer to the Installation manual for further technical data and instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
- There are numerous federal, national and local laws, regulations and standards. It is the responsibility of the owner and installer to observe these laws, regulations and standards (e.g. fire regulations and health and safety standards).
- Convotherm combi ovens are built to comply with the applicable standards for manufacturers.
## COMBI OVEN-STEAMER Options & Accessories

### Stands, Convotherm 4 models, 6.20’s & 10.20’s

- All equipment stands are made of high-quality stainless steel and ensure maximum hygiene standards.

<table>
<thead>
<tr>
<th>Model #</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CST20OB-4</td>
<td>Open equipment stand for table-top models with storage shelf and adjustable legs.</td>
</tr>
<tr>
<td>CST20OBCA-4</td>
<td>Equipment stand for table-top models, closed on three sides, 14 pairs of shelf rails and adjustable legs.</td>
</tr>
<tr>
<td>CST20CB-4</td>
<td>Equipment stand for table-top models, fully enclosed with double doors, 14 pairs of shelf rails and adjustable legs.</td>
</tr>
<tr>
<td>CST20OBCA-4</td>
<td>Equipment stand for table-top models, closed on three sides, 14 pairs of shelf rails and casters.</td>
</tr>
<tr>
<td>CST20CB-4</td>
<td>Equipment stand for table-top models, fully enclosed with double doors, 14 pairs of shelf rails and casters.</td>
</tr>
</tbody>
</table>

---

**Convotherm USA**

18301 St. Clair Ave.,
Cleveland, Ohio, U.S.A. 44110

Tel: 1-216-481-4900  Fax: 1-216-481-3782
Web Site: www.ConvothermUSA.com  Email: info@ConvothermUSA.com
Convotherm reserves the right to design improvement or modification, as warranted. Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes. Convotherm equipment is built to comply with applicable standards for manufacturers.

Four (4) screw-in pins for locating and mounting the Convotherm 4 on to the stand. (shipped loose)
Combi oven

Model
Convotherm 4 easyTouch

Key features
- easyTouch
- 7 slide rails
- Electrical
- Injection/Spritzer
- Right-hinged door

Standard features
- ACS+ (Advanced Closed System +) operating modes:
  - Steam (86-266°F) with guaranteed steam saturation
  - Combi-steam (86-482°F) with automatic humidity adjustment
  - Hot air (86-482°F) with optimized heat transfer
- HygienicCare – food safety provided by antibacterial surfaces:
  - easyTouch control panel
  - Door handle and recoil hand shower
- easyTouch user interface:
  - 9” full-touch screen
  - Press&Go – automatic cooking with quick-select buttons
  - TrayTimer – oven-load management for different products at the same time
  - Regenerate+ – flexible multi-mode retherm function
  - ecoCooking – energy-save function
  - Low-temperature cooking / Delta-T cooking
  - Cook&Hold – cook and hold in one process
  - 399 cooking profiles each containing up to 20 steps
  - On-screen help with topic-based video function
  - Start-time preset
- Multi-point core temperature probe
- Door handle with safety latch and slam function
- Data storage for HACCP and pasteurization figures
- Preheat and cool down function

Options
- Steam and vapor removal – built-in condenser (upon request)
- Disappearing door – more space and added safety (see page 2)
- ConvoGrill with grease management function (upon request)
- ConvoSmoke – built in food-smoking
- Marine version (see separate data sheet)
- Security model
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection

Accessories
- ConvoLink – HACCP and cooking-profile management PC software
- Signal tower - indicates the operating status from a distance
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Equipment stands in various sizes and designs
- Racks for cooking and baking
- Stacking kits
- Cleaning products for the fully automatic ConvoClean cleaning system

Commercial combination oven with integral systems for limiting the emissions of grease laden air. This product conforms to the ventless operation recommendations set forth by NFPA96 using EPA202 test method.
**Dimensions**

**Weights**

**Views**

**Front view**
(disappearing door optional)

**View from above with wall clearances**
(disappearing door optional)

**Connection positions**

- A Water connections (for water injection)
- B Water connections (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Electrical ground
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Ventilation port
- M Safety overflow 3.2" x 1"

**Dimensions and weights**

**Dimensions including packaging**

| Width x Height x Depth | 43.3" x 39.8" x 37" |

**Weight**

- Net weight without options* / accessories: 247 lbs
- Packaging weight: 55 lbs

**Safety clearances**

- Rear: 2"
- Right (right-hinged door): 2"
- Right (disappearing door pushed back): 5"
- Left (18" clearance recommended for service): 2"
- Top**: 20"

* Max. weight of options: 42 lbs.
** Minimum clearance from heat sources: 20".
*** Depends on the type of exhaust system and the ceiling's characteristics.

* Adjustable appliance feet as standard.

Max. absolute appliance inclination during operation* max. 2" (3.5%)
## Capacity

### Electrical specifications

### Water

<table>
<thead>
<tr>
<th>Loading capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max. number of food containers</td>
</tr>
<tr>
<td>[Unit has 7 slide rails; rail spacing 2.68” max.]</td>
</tr>
<tr>
<td>Steam table pans (12”x20”x1”)</td>
</tr>
<tr>
<td>Steam table pans (12”x20”x2.5”)</td>
</tr>
<tr>
<td>Wire shelves, half size (12”x20”)</td>
</tr>
<tr>
<td>Sheet pans, half size (12”x20”)</td>
</tr>
<tr>
<td>Frying baskets, half size (12”x20”)</td>
</tr>
<tr>
<td>Plates (optional plate rack)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Max. loading weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Per combi oven</td>
</tr>
<tr>
<td>Per shelf level</td>
</tr>
</tbody>
</table>

## Water connections

<table>
<thead>
<tr>
<th>Water supply</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two 3/4” inner diameter GHT-M (garden hose adapter). The unit is designed for a permanent hookup to the water supply that uses connecting hose with a minimum diameter of 1/2”</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Flow pressure</th>
</tr>
</thead>
<tbody>
<tr>
<td>22 - 87 psi / 1.5 - 6 bar</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Drain version</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permanent hookup (recommended) or funnel waste trap</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>2” inside diameter (comes elbow-shaped as standard)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Slope for drainpipe</th>
</tr>
</thead>
<tbody>
<tr>
<td>min. 3.5% (2°)</td>
</tr>
</tbody>
</table>

### Electrical supply

**208V 3PH 60Hz / 240V 3PH 60Hz** *

<table>
<thead>
<tr>
<th>Rated power consumption</th>
<th>9.0 / 11.8 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated current</td>
<td>25.0 / 28.5 A</td>
</tr>
<tr>
<td>Power supply wire gauge</td>
<td>8 AWG</td>
</tr>
<tr>
<td>Conductor insulation rating</td>
<td>194 °F / 90 °C</td>
</tr>
</tbody>
</table>

**440V 3PH 60Hz / 480V 3PH 60Hz** *

<table>
<thead>
<tr>
<th>Rated power consumption</th>
<th>9.2 / 10.9 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated current</td>
<td>12.1 / 13.1 A</td>
</tr>
<tr>
<td>Power supply wire gauge</td>
<td>12 AWG</td>
</tr>
<tr>
<td>Conductor insulation rating</td>
<td>194 °F / 90 °C</td>
</tr>
</tbody>
</table>

When using the ConvoSmoke option, the only available voltage options are:

<table>
<thead>
<tr>
<th>Rated power consumption</th>
<th>9.0 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated current</td>
<td>25.0 A</td>
</tr>
<tr>
<td>Power supply wire gauge</td>
<td>8 AWG</td>
</tr>
<tr>
<td>Conductor insulation rating</td>
<td>194 °F / 90 °C</td>
</tr>
</tbody>
</table>

**240V 3PH 60Hz** *

<table>
<thead>
<tr>
<th>Rated power consumption</th>
<th>11.8 kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rated current</td>
<td>28.5 A</td>
</tr>
<tr>
<td>Power supply wire gauge</td>
<td>8 AWG</td>
</tr>
<tr>
<td>Conductor insulation rating</td>
<td>194 °F / 90 °C</td>
</tr>
</tbody>
</table>

* Prepared for connection to an energy optimizing system.

### Water quality

<table>
<thead>
<tr>
<th>Water connection A* for water injection</th>
</tr>
</thead>
<tbody>
<tr>
<td>General requirements</td>
</tr>
<tr>
<td>TDS</td>
</tr>
<tr>
<td>Hardness</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Water connection B* for cleaning, recoil hand shower</th>
</tr>
</thead>
<tbody>
<tr>
<td>General requirements</td>
</tr>
<tr>
<td>TDS</td>
</tr>
<tr>
<td>Hardness</td>
</tr>
</tbody>
</table>

### Water connections A, B*

| pH value | 6.5 - 8.5 |
| Cl (chloride) | max. 60 ppm |
| Cl₂ (free chlorine) | max. 0.2 ppm |
| SO₄²⁻ (sulfate) | max. 150 ppm |
| Fe (iron) | max. 0.1 ppm |
| SiO₂ (silica) | max. 13 ppm |
| NH₂Cl (monochloramine) | max. 0.4 ppm |
| Temperature | max. 104°F / max. 40°C |

* See connection positions diagram, p. 2.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the original equipment warranty is void.
Emissions

<table>
<thead>
<tr>
<th>Heat loss</th>
<th>2000 BTU/h</th>
</tr>
</thead>
<tbody>
<tr>
<td>Latent</td>
<td>2400 BTU/h</td>
</tr>
<tr>
<td>Wastewater temperature</td>
<td>max. 140°F / 60°C</td>
</tr>
<tr>
<td>Decibel rating</td>
<td>max. 70 dBA</td>
</tr>
</tbody>
</table>

Water consumption

<table>
<thead>
<tr>
<th>Water connection A*</th>
<th>0.61 gph</th>
</tr>
</thead>
<tbody>
<tr>
<td>Required flow rate</td>
<td>0.16 gpm</td>
</tr>
<tr>
<td>Water connections A, B</td>
<td>0.92 gph</td>
</tr>
<tr>
<td>Required flow rate</td>
<td>3.96 gpm</td>
</tr>
</tbody>
</table>

* Values intended as guide for specifying the water treatment system.
** Ind. water required for cooling the wastewater.
NOTICE: See connection positions diagram, p. 2.

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

<table>
<thead>
<tr>
<th>Combinations allowed</th>
<th>6.10 on 6.10</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>6.10 on 10.10</td>
</tr>
</tbody>
</table>

If combining two electrical units
Select the “stacking kit for Convotherm 4 electrical units”
If combining one electrical unit and one gas unit in a stacking kit
Select the “stacking kit for Convotherm 4 electrical units” if:
- Bottom combi oven EB/ES
- Top combi oven GB/GS
Select the “stacking kit for Convotherm 4 gas units” if:
- Bottom combi oven GB/GS
- Top combi oven EB/ES

Equipment stand

| Standard support surface height | 26.38” |

Please note:
- Please refer to the Installation manual for further technical data and for instructions on installation and setup.
- Convotherm reserves the right of design improvement or modification, as warranted.
- There are numerous federal, national and local laws, regulations and standards. It is the responsibility of the owner and installer to observe these laws, regulations and standards (e.g. fire regulations and health and safety standards).
- Convotherm combi ovens are built to comply with the applicable standards for manufacturers.
Stacking kit – the clever space-saver

Stacking two table-top units from the Convotherm 4 range or mini world not only makes sense but is so easy! The benefits are obvious: twice the capacity for the same footprint. When just one Convotherm is needed during quiet times, you save money compared with the larger floor-standing unit because power consumption is lower.

Please note the water connection kits on page 30/31.

**Unit models**

<table>
<thead>
<tr>
<th>Unit models</th>
<th>Part no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.06 mini on 6.06 mini</td>
<td>3418572</td>
</tr>
<tr>
<td>6.06 mini with cleaning-fluid container on 6.06 mini with cleaning-fluid container</td>
<td>3423558</td>
</tr>
<tr>
<td>6.06 mini on 6.10 mini</td>
<td>3424913</td>
</tr>
<tr>
<td>6.10 mini on 6.10 mini</td>
<td>3423832</td>
</tr>
<tr>
<td>6.10 mini with cleaning-fluid container on 6.10 mini with cleaning-fluid container</td>
<td>3425638</td>
</tr>
<tr>
<td>6.10 mini on 10.10 mini</td>
<td>3426383</td>
</tr>
</tbody>
</table>

**Unit stands / Stacking kit**

<table>
<thead>
<tr>
<th>Unit models</th>
<th>Part no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.10 / 6.10</td>
<td>3455861</td>
</tr>
<tr>
<td>6.10 / 10.10</td>
<td>3455864</td>
</tr>
<tr>
<td>6.20 / 6.20</td>
<td>3455863</td>
</tr>
<tr>
<td>6.20 / 10.20</td>
<td>3455865</td>
</tr>
</tbody>
</table>

**Stacking kit set for Convotherm 4 table-top units (electric*)**

| Stacking kit, foot height 150 mm     | 3455861   |
| Stacking kit, foot height 300 mm     | -         |
| Stacking kit on casters foot height 100 mm | -         |

**Stacking kit set for Convotherm 4 table-top units (gas*)**

| Stacking kit, foot height 150 mm     | 3456171   |
| Stacking kit, foot height 300 mm     | -         |
| Stacking kit on casters foot height 100 mm | -         |

* refers to the unit underneath
FEATURES:
Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 4 sides.
To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.
Pre-engineered welded angle adapters insure ease of future drawer installation.
Aluminum die cast “leg-to-shelf” clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:
All TIG welded. Exposed weld areas polished to match adjacent surfaces.
Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.
Top is sound deadened.
Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.
Gussets welded to support hat sections.

VSS-Series:
Stainless Steel Legs & Undershelf

<table>
<thead>
<tr>
<th>L</th>
<th>24&quot; Wide</th>
<th>30&quot; Wide</th>
<th>36&quot; Wide</th>
</tr>
</thead>
<tbody>
<tr>
<td>30&quot;</td>
<td>VSS-240</td>
<td>VSS-300</td>
<td></td>
</tr>
<tr>
<td>24&quot;</td>
<td>VSS-242</td>
<td>VSS-302</td>
<td></td>
</tr>
<tr>
<td>36&quot;</td>
<td>VSS-243</td>
<td>VSS-303</td>
<td>VSS-363</td>
</tr>
<tr>
<td>48&quot;</td>
<td>VSS-244</td>
<td>VSS-304</td>
<td>VSS-364</td>
</tr>
<tr>
<td>60&quot;</td>
<td>VSS-245</td>
<td>VSS-305</td>
<td>VSS-365</td>
</tr>
<tr>
<td>72&quot;</td>
<td>VSS-246</td>
<td>VSS-306</td>
<td>VSS-366</td>
</tr>
<tr>
<td>84&quot;</td>
<td>VSS-247</td>
<td>VSS-307</td>
<td>VSS-367</td>
</tr>
<tr>
<td>96&quot;</td>
<td>VSS-248</td>
<td>VSS-308</td>
<td>VSS-368</td>
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<tr>
<td>108&quot;</td>
<td>VSS-249</td>
<td>VSS-309</td>
<td>VSS-369</td>
</tr>
<tr>
<td>120&quot;</td>
<td>VSS-250</td>
<td>VSS-310</td>
<td>VSS-3610</td>
</tr>
<tr>
<td>132&quot;</td>
<td>VSS-251</td>
<td>VSS-311</td>
<td>VSS-3611</td>
</tr>
<tr>
<td>144&quot;</td>
<td>VSS-252</td>
<td>VSS-312</td>
<td>VSS-3612</td>
</tr>
</tbody>
</table>

VSS-30 series:
Stainless Steel Legs & Undershelf

<table>
<thead>
<tr>
<th>L</th>
<th>24&quot; Wide</th>
<th>30&quot; Wide</th>
<th>36&quot; Wide</th>
</tr>
</thead>
<tbody>
<tr>
<td>30&quot;</td>
<td>VSS-300</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24&quot;</td>
<td>VSS-302</td>
<td></td>
<td></td>
</tr>
<tr>
<td>36&quot;</td>
<td>VSS-303</td>
<td></td>
<td></td>
</tr>
<tr>
<td>48&quot;</td>
<td>VSS-304</td>
<td></td>
<td></td>
</tr>
<tr>
<td>60&quot;</td>
<td>VSS-305</td>
<td></td>
<td></td>
</tr>
<tr>
<td>72&quot;</td>
<td>VSS-306</td>
<td></td>
<td></td>
</tr>
<tr>
<td>84&quot;</td>
<td>VSS-307</td>
<td></td>
<td></td>
</tr>
<tr>
<td>96&quot;</td>
<td>VSS-308</td>
<td></td>
<td></td>
</tr>
<tr>
<td>108&quot;</td>
<td>VSS-309</td>
<td></td>
<td></td>
</tr>
<tr>
<td>120&quot;</td>
<td>VSS-310</td>
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<td></td>
</tr>
<tr>
<td>132&quot;</td>
<td>VSS-311</td>
<td></td>
<td></td>
</tr>
<tr>
<td>144&quot;</td>
<td>VSS-312</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

VS-SERIES: Stainless Steel Legs & Undershelf
TOP: 14 gauge stainless steel type “304” series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular, 16 gauge stainless steel type “304” series.
1" adjustable stainless steel bullet feet.
Stainless steel gussets.

VSS-30 series:
Stainless Steel Legs & Undershelf

<table>
<thead>
<tr>
<th>L</th>
<th>24&quot; Wide</th>
<th>30&quot; Wide</th>
<th>36&quot; Wide</th>
</tr>
</thead>
<tbody>
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<tr>
<td>120&quot;</td>
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<tr>
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<td>VSS-311</td>
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</tr>
<tr>
<td>144&quot;</td>
<td>VSS-312</td>
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</tbody>
</table>

VSS-30 series:
Stainless Steel Legs & Undershelf

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<td>36&quot;</td>
<td>VSS-303</td>
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<td>VSS-307</td>
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<td>VSS-308</td>
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<td>144&quot;</td>
<td>VSS-312</td>
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</tr>
</tbody>
</table>
DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

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NEW! Revolutionary New SHD Series Drawer with Integral Drawer Slides

Drawers Stack with Ease to Create Tier Drawers!

- Stainless Steel Front & Sides
- Self Closing Drawer with Noise Control
- Drawer "Safety Stop" Tab
- Removable Stainless Steel Insert
- Units Can Be Stacked to Create Multiple Tier Drawers
- Hardware Included
- NSF Approved

**OPTIONAL CONCEALED SIDE PANELS** For 20"x20" Drawers

1 Tier Drawer: TA-SHD-1 each side
2 Tier Drawers: TA-SHD-2 each side
3 Tier Drawers: TA-SHD-3 each side

To Modify Side Panel To Fit 20" x 15" Drawer Add TA-2 ea.

**SHD SERIES MODIFICATIONS & ACCESSORIES**

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<th>MODEL #</th>
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<tr>
<td>SHD-2015</td>
<td>24 5/8&quot;</td>
<td>17 1/2&quot;</td>
<td>20&quot; x 15&quot; x 5&quot;</td>
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<tr>
<td>SHD-2020</td>
<td>24 5/8&quot;</td>
<td>23 1/8&quot;</td>
<td>20&quot; x 20&quot; x 5&quot;</td>
</tr>
<tr>
<td>SHD-1520</td>
<td>19 1/8&quot;</td>
<td>23 1/8&quot;</td>
<td>15&quot; x 20&quot; x 5&quot;</td>
</tr>
</tbody>
</table>

SHD-1520 is highlighted for emphasis.

Features a “Safety Stop” Tab

NEW! optional concealed Side panels For 20”x20” Drawers

(1 for needed each side)

To Modify Side Panel To Fit 20” x 15” Drawer Add TA-2 ea.

<table>
<thead>
<tr>
<th>Feature</th>
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<td>Drawer Lock</td>
<td>TA-14SHD</td>
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<tr>
<td>Pad Lock Hasp</td>
<td>TA-13</td>
</tr>
<tr>
<td>Poly Board Storage Brackets</td>
<td>TA-97SHD</td>
</tr>
<tr>
<td>5/8” Thick Poly Board Cutting Boards</td>
<td>TA-41SHD ea.</td>
</tr>
</tbody>
</table>

TA-97SHD Polyboard Storage Bracket (Installs in field. Hardware Included)

Rear View of Multiple Stacked Drawers Drawer Seam Exposed

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FEATURES:
Top is furnished with a 2” x 1” square die embossed NO-DRIP countertop edge with a 1/2” return on 4 sides.
To reinforce and maintain a level working surface, 24” wide tables are supplied with TWO hat channels and 30” and 36” wide tables are supplied with THREE hat channels.
Pre-engineered welded angle adapters insure ease of future drawer installation.
Aluminum die cast “leg-to-shelf” clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:
All TIG welded. Exposed weld areas polished to match adjacent surfaces.
 Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.
Top is sound deadened.
Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.
Gussets welded to support hat sections.

VSS-Series:
Stainless Steel Legs & Undershelf

<table>
<thead>
<tr>
<th>L</th>
<th>24” Wide</th>
<th>30” Wide</th>
<th>36” Wide</th>
</tr>
</thead>
<tbody>
<tr>
<td>30”</td>
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<td>36”</td>
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<tr>
<td>48”</td>
<td>VSS-244</td>
<td>VSS-304</td>
<td>VSS-364</td>
</tr>
<tr>
<td>60”</td>
<td>VSS-245</td>
<td>VSS-305</td>
<td>VSS-365</td>
</tr>
<tr>
<td>72”</td>
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<td>VSS-306</td>
<td><strong>VSS-366</strong></td>
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<tr>
<td>84”</td>
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<td>VSS-367</td>
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<tr>
<td>96”</td>
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<td>VSS-368</td>
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<td>108”</td>
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<td>VSS-309</td>
<td>VSS-369</td>
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<tr>
<td>120”</td>
<td>VSS-2410</td>
<td>VSS-3010</td>
<td>VSS-3610</td>
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<tr>
<td>132”</td>
<td>VSS-2411</td>
<td>VSS-3011</td>
<td>VSS-3611</td>
</tr>
<tr>
<td>144”</td>
<td>VSS-2412</td>
<td>VSS-3012</td>
<td>VSS-3612</td>
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VSS-366 is the No-Drip DIE FORMED EDGE.

VLS-Series:
Galvanized Steel Legs & Undershelf

<table>
<thead>
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<th>24” Wide</th>
<th>30” Wide</th>
<th>36” Wide</th>
</tr>
</thead>
<tbody>
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<tr>
<td>36”</td>
<td>VLG-243</td>
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<td>84”</td>
<td>VLG-247</td>
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<td>96”</td>
<td>VLG-248</td>
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<td>VLG-368</td>
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<td>108”</td>
<td>VLG-249</td>
<td>VLG-309</td>
<td>VLG-369</td>
</tr>
<tr>
<td>120”</td>
<td>VLG-2410</td>
<td>VLG-3100</td>
<td>VLG-3610</td>
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<tr>
<td>132”</td>
<td>VLG-2411</td>
<td>VLG-3101</td>
<td>VLG-3611</td>
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<tr>
<td>144”</td>
<td>VLG-2412</td>
<td>VLG-3102</td>
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</table>

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- Pad Lock Hasp .................................................. TA-13
- Poly Board Storage Brackets
  For SHD Drawers ........................................... TA-97SHD
  5/8" Thick Poly Board Cutting Boards
  For SHD Drawers ............................................ TA-41SHD ea.

- TA-97SHD Polyboard Storage Bracket
  (Installs in field. Hardware Included)
- Rear View of Multiple Stacked Drawers
  Drawer Seam Exposed

---

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STAINLESS STEEL
WORK TABLES
SPEC-LINE Series - Flat Top - UNDERSHELF Style

FEATURES:
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Gussets welded to support hat sections.

VSS-Series: Stainless Steel Legs & Undershelf

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<thead>
<tr>
<th>L</th>
<th>24” Wide</th>
<th>30” Wide</th>
<th>36” Wide</th>
</tr>
</thead>
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<tr>
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</tr>
<tr>
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<td>VSS-242</td>
<td>VSS-302</td>
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<td>VSS-243</td>
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<tr>
<td>144”</td>
<td>VSS-252</td>
<td>VSS-312</td>
<td>VSS-3612</td>
</tr>
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</table>

VSS-306 **Bolded**

VSL-306 **Highlighted**

VSS-1000

VSL-1000

VSS-3000

VSL-3000

VSS-3600

VSL-3600

VSS-4800

VSL-4800

VSS-6000

VSL-6000

VSS-7200

VSL-7200

VSS-8400

VSL-8400

VSS-9600

VSL-9600

VSS-10800

VSL-10800

VSS-12000

VSL-12000

VSS-13200

VSL-13200

VSS-14400

VSL-14400

VSG-3000

VGL-3000

VSG-3000

VGL-3000

VSG-3600

VGL-3600

VSG-3600

VGL-3600

VSG-4800

VGL-4800

VSG-4800

VGL-4800

VSG-6000

VGL-6000

VSG-6000

VGL-6000

VSG-7200

VGL-7200

VSG-7200

VGL-7200

VSG-8400

VGL-8400

VSG-8400

VGL-8400

VSG-9600

VGL-9600

VSG-9600

VGL-9600

VSG-10800

VGL-10800

VSG-10800

VGL-10800

VSG-12000

VGL-12000

VSG-12000

VGL-12000

VSG-13200

VGL-13200

VSG-13200

VGL-13200

VSG-14400

VGL-14400

VSG-14400

VGL-14400

VGL-Series: Galvanized Steel Legs & Undershelf

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<th>36” Wide</th>
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<td>VLG-367</td>
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<tr>
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<td>VLG-248</td>
<td>VLG-308</td>
<td>VLG-368</td>
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<tr>
<td>108”</td>
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<td>VLG-3610</td>
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<td>VLG-311</td>
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<tr>
<td>144”</td>
<td>VLG-252</td>
<td>VLG-312</td>
<td>VLG-3612</td>
</tr>
</tbody>
</table>

VLS-306 **Highlighted**

VSL-306 **Highlighted**

VLS-1000

VSL-1000

VLS-3000

VSL-3000

VLS-3600

VSL-3600

VLS-4800

VSL-4800

VLS-6000

VSL-6000

VLS-7200

VSL-7200

VLS-8400

VSL-8400

VLS-9600

VSL-9600

VLS-10800

VSL-10800

VLS-12000

VSL-12000

VLS-13200

VSL-13200

VLS-14400

VSL-14400

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TEXAS  Fax: (972) 932-4795

NEVADA  Fax: (775) 972-1578

H-1
### Dimensions and Specifications

All dimensions are typical TOL ± .500"

#### VSS & VLG Series

**UNDERSHELF Style**

**FLAT TOP**

Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"

Units 8 ft. and larger are furnished with six (6) legs

#### COUNTERTOP EDGE DETAIL

**VSS-Series: Stainless Steel Legs & Undershelf**

<table>
<thead>
<tr>
<th>L</th>
<th>24&quot; Wide</th>
<th>Wt.</th>
<th>30&quot; Wide</th>
<th>Wt.</th>
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<th>Wt.</th>
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<td>49 lbs.</td>
<td>VSS-300</td>
<td>65 lbs.</td>
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<td>24&quot;</td>
<td>VSS-242</td>
<td>31 lbs.</td>
<td>VSS-302</td>
<td>55 lbs.</td>
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<tr>
<td>36&quot;</td>
<td>VSS-243</td>
<td>64 lbs.</td>
<td>VSS-303</td>
<td>72 lbs.</td>
<td>VSS-363</td>
<td>88 lbs.</td>
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<td>48&quot;</td>
<td>VSS-244</td>
<td>79 lbs.</td>
<td>VSS-304</td>
<td>89 lbs.</td>
<td>VSS-364</td>
<td>98 lbs.</td>
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<td>60&quot;</td>
<td>VSS-245</td>
<td>92 lbs.</td>
<td>VSS-305</td>
<td>107 lbs.</td>
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<td>118 lbs.</td>
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<tr>
<td>84&quot;</td>
<td>VSS-247</td>
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<td>VSS-307</td>
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<td>VSS-367</td>
<td>164 lbs.</td>
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<td>96&quot;</td>
<td>VSS-248</td>
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<td>VSS-308</td>
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<td>VSS-3611</td>
<td>358 lbs.</td>
</tr>
<tr>
<td>144&quot;</td>
<td>VSS-2412</td>
<td>308 lbs.</td>
<td>VSS-3012</td>
<td>339 lbs.</td>
<td>VSS-3612</td>
<td>373 lbs.</td>
</tr>
</tbody>
</table>

#### VLG-Series: Galvanized Steel Legs & Undershelf

<table>
<thead>
<tr>
<th>L</th>
<th>24&quot; Wide</th>
<th>Wt.</th>
<th>30&quot; Wide</th>
<th>Wt.</th>
<th>36&quot; Wide</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>30&quot;</td>
<td>VLG-240</td>
<td>49 lbs.</td>
<td>VLG-300</td>
<td>65 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24&quot;</td>
<td>VLG-242</td>
<td>31 lbs.</td>
<td>VLG-302</td>
<td>55 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>36&quot;</td>
<td>VLG-243</td>
<td>64 lbs.</td>
<td>VLG-303</td>
<td>72 lbs.</td>
<td>VLG-363</td>
<td>88 lbs.</td>
</tr>
<tr>
<td>48&quot;</td>
<td>VLG-244</td>
<td>79 lbs.</td>
<td>VLG-304</td>
<td>89 lbs.</td>
<td>VLG-364</td>
<td>98 lbs.</td>
</tr>
<tr>
<td>60&quot;</td>
<td>VLG-245</td>
<td>92 lbs.</td>
<td>VLG-305</td>
<td>107 lbs.</td>
<td>VLG-365</td>
<td>118 lbs.</td>
</tr>
<tr>
<td>72&quot;</td>
<td>VLG-246</td>
<td>109 lbs.</td>
<td>VLG-306</td>
<td>125 lbs.</td>
<td>VLG-366</td>
<td>138 lbs.</td>
</tr>
<tr>
<td>84&quot;</td>
<td>VLG-247</td>
<td>130 lbs.</td>
<td>VLG-307</td>
<td>148 lbs.</td>
<td>VLG-367</td>
<td>164 lbs.</td>
</tr>
<tr>
<td>96&quot;</td>
<td>VLG-248</td>
<td>145 lbs.</td>
<td>VLG-308</td>
<td>166 lbs.</td>
<td>VLG-368</td>
<td>184 lbs.</td>
</tr>
<tr>
<td>108&quot;</td>
<td>VLG-249</td>
<td>161 lbs.</td>
<td>VLG-309</td>
<td>176 lbs.</td>
<td>VLG-369</td>
<td>190 lbs.</td>
</tr>
<tr>
<td>120&quot;</td>
<td>VLG-2410</td>
<td>261 lbs.</td>
<td>VLG-310</td>
<td>287 lbs.</td>
<td>VLG-3610</td>
<td>308 lbs.</td>
</tr>
<tr>
<td>132&quot;</td>
<td>VLG-2411</td>
<td>293 lbs.</td>
<td>VLG-311</td>
<td>324 lbs.</td>
<td>VLG-3611</td>
<td>358 lbs.</td>
</tr>
<tr>
<td>144&quot;</td>
<td>VLG-2412</td>
<td>308 lbs.</td>
<td>VLG-3012</td>
<td>339 lbs.</td>
<td>VLG-3612</td>
<td>373 lbs.</td>
</tr>
</tbody>
</table>

---

© ADVANCE TABCO, MARCH 2006
Mix & Match
ADJUSTABLE COMPONENTS
Stainless Steel
SHELVING - POT RACK - UTENSIL RACK

Convert Your Table into an Effective Work Station!
Maximize Your Work Area!

Our TABLE with POT RACK, SHELVING & UTENSIL RACK

Utensil Rack is FULLY ADJUSTABLE
Select the SHELF WIDTH to satisfy your needs
Stainless Steel 1 5/8" diameter TUBULAR UPRIGHTS
Easy SHELF MOUNTING for ADDITIONAL RIGIDITY

Plated Pot Hooks
Pot Rack is ADJUSTABLE
Maximum Height = 84" (A.F.F.)
Rolled Rim Front & Rear & Square Ends
Shelves are ADJUSTABLE to meet your requirements
Only ONE support thru Table Top . . . Maximizes your working area

MID-MOUNT DESIGN

YES!!! . . . . it’s ADJUSTABLE

Mix & Match . . . . . . . . . your choice. We offer 3 basic components: SHELF - POT RACK - UTENSIL RACK.
The Adjustable Solution . . . . components are adjustable. You set the height to meet your demanding requirements.
Focus on Function . . . . . . available in 4 shelf widths, 2 pot rack styles, 10 lengths, and 1 utensil rack series.

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.
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Email: smartfab@advancetabco.com or Fax: 631-586-2933
DESIGNED & CONSTRUCTED so as to be a Self-Contained Unit

Possible Solutions for ALL Standard ADVANCE TABCO Tables

FLAT-TOP SPLASH-TOP FLAT-TOP SPLASH-TOP SPLASH-TOP

MID MOUNT REAR MOUNT SPLASH MOUNT

Also . . . . Adaptable to ALL ADVANCE TABCO
Open - Base (less undershelf) Units.

SHELF SPECIFICATIONS:

REAR MOUNT & SPLASH MOUNT DESIGN:
Shelves feature a 1” splash on rear edge.
Front edge has a rolled rim and square sides.

MID MOUNT DESIGN:
Shelves feature a rolled rim on front and rear
& square sides.

TUBULAR UPRIGHT DIMENSIONS

| Furnished with units requiring pot racks, shelves and utensil rack. (Dim. A.F.F.) | 84” |
| Furnished with units requiring ONLY shelving. (Dim. A.F.F.) | 60” |
| Furnished with units requiring field retrofit to include pot rack. Model TA-225 (ext. assembly) | 24” |

A.F.F. = Above Finished Floor.

SINGLE POST DESIGN MAXIMIZES YOUR WORK AREA!

TABLE with OVERHEAD SHELVES

MIX & MATCH Shelf Widths
Rolled Rim on Front Edge

1” Splash on Rear Edge
Stainless Steel TUBULAR UPRIGHTS
Square Edge Sides
Plated Pot Hooks

REAR-MOUNT DESIGN

Full Worktable Undershelf

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, JUNE 2014
**MODELS - DIMENSIONS - WEIGTHS**

Choose a SHELF or SHELVES - POT RACK - UTENSIL RACK and one of the following Mounting Provisions:

**TA-229** = REAR MOUNT  
**TA-228** = MID MOUNT  
**TA-227** = SPLASH MOUNT  

NOTE: Adjustable utensil rack is always supplied when ordering POT RACK.

**TA-225** = EXTENSION TUBE ASSEMBLY  
FACTORY INSTALLATION REQUIRED OF MOUNTING ASSEMBLY.

---

### SHELVING MODELS

<table>
<thead>
<tr>
<th>WIDTH</th>
<th>MID MT.</th>
<th>REAR MT.</th>
<th>SPLASH MT.</th>
<th>Est. Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>12&quot;</td>
<td>PT-10-36</td>
<td>PT-10R-36</td>
<td>PT-10S-36</td>
<td>12 lbs.</td>
</tr>
<tr>
<td>144&quot;</td>
<td>PT-10-48</td>
<td>PT-10R-48</td>
<td>PT-10S-48</td>
<td>14 lbs.</td>
</tr>
<tr>
<td>132&quot;</td>
<td>PT-10-60</td>
<td>PT-10R-60</td>
<td>PT-10S-60</td>
<td>17 lbs.</td>
</tr>
<tr>
<td>120&quot;</td>
<td>PT-10-72</td>
<td>PT-10R-72</td>
<td>PT-10S-72</td>
<td>19 lbs.</td>
</tr>
<tr>
<td>108&quot;</td>
<td>PT-10-96</td>
<td>PT-10R-96</td>
<td>PT-10S-96</td>
<td>22 lbs.</td>
</tr>
<tr>
<td>100&quot;</td>
<td>PT-10-108</td>
<td>PT-10R-108</td>
<td>PT-10S-108</td>
<td>26 lbs.</td>
</tr>
<tr>
<td>96&quot;</td>
<td>PT-10-120</td>
<td>PT-10R-120</td>
<td>PT-10S-120</td>
<td>28 lbs.</td>
</tr>
<tr>
<td>93&quot;</td>
<td>PT-10-132</td>
<td>PT-10R-132</td>
<td>PT-10S-132</td>
<td>31 lbs.</td>
</tr>
<tr>
<td>84&quot;</td>
<td>PT-10-144</td>
<td>PT-10R-144</td>
<td>PT-10S-144</td>
<td>35 lbs.</td>
</tr>
</tbody>
</table>

### POT RACKS

(Includes Adjustable Utensil Rack & Pot Hooks)

<table>
<thead>
<tr>
<th>SIZE</th>
<th>MID Mount</th>
<th>REAR Mount</th>
<th>SPLASH Mount</th>
<th># of Hooks</th>
<th>Est. Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>36&quot;</td>
<td>SCT-36</td>
<td>SWT-36</td>
<td>SWTB-36</td>
<td>12</td>
<td>30 lbs.</td>
</tr>
<tr>
<td>48&quot;</td>
<td>SCT-48</td>
<td>SWT-48</td>
<td>SWTB-48</td>
<td>12</td>
<td>34 lbs.</td>
</tr>
<tr>
<td>60&quot;</td>
<td>SCT-60</td>
<td>SWT-60</td>
<td>SWTB-60</td>
<td>18</td>
<td>37 lbs.</td>
</tr>
<tr>
<td>72&quot;</td>
<td>SCT-72</td>
<td>SWT-72</td>
<td>SWTB-72</td>
<td>18</td>
<td>46 lbs.</td>
</tr>
<tr>
<td>84&quot;</td>
<td>SCT-84</td>
<td>SWT-84</td>
<td>SWTB-84</td>
<td>18</td>
<td>50 lbs.</td>
</tr>
<tr>
<td>96&quot;</td>
<td>SCT-96</td>
<td>SWT-96</td>
<td>SWTB-96</td>
<td>18</td>
<td>55 lbs.</td>
</tr>
<tr>
<td>120&quot;</td>
<td>SCT-120</td>
<td>SWT-120</td>
<td>SWTB-120</td>
<td>18</td>
<td>65 lbs.</td>
</tr>
<tr>
<td>132&quot;</td>
<td>SCT-132</td>
<td>SWT-132</td>
<td>SWTB-132</td>
<td>18</td>
<td>68 lbs.</td>
</tr>
<tr>
<td>144&quot;</td>
<td>SCT-144</td>
<td>SWT-144</td>
<td>SWTB-144</td>
<td>18</td>
<td>72 lbs.</td>
</tr>
</tbody>
</table>

NOTE: “SWT” and “AUR” models align with rear table legs and are 6" less than the nominal foot length.

---

### UTENSIL RACKS

(Includes Pot Hooks)

<table>
<thead>
<tr>
<th>SIZE</th>
<th>MODEL #</th>
<th># of Hooks</th>
<th>Est. Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>36&quot;</td>
<td>AUR-36</td>
<td>6</td>
<td>10 lbs.</td>
</tr>
<tr>
<td>48&quot;</td>
<td>AUR-48</td>
<td>6</td>
<td>12 lbs.</td>
</tr>
<tr>
<td>60&quot;</td>
<td>AUR-60</td>
<td>9</td>
<td>14 lbs.</td>
</tr>
<tr>
<td>72&quot;</td>
<td>AUR-72</td>
<td>9</td>
<td>16 lbs.</td>
</tr>
<tr>
<td>84&quot;</td>
<td>AUR-84</td>
<td>9</td>
<td>18 lbs.</td>
</tr>
<tr>
<td>96&quot;</td>
<td>AUR-96</td>
<td>9</td>
<td>20 lbs.</td>
</tr>
<tr>
<td>108&quot;</td>
<td>AUR-108</td>
<td>9</td>
<td>22 lbs.</td>
</tr>
<tr>
<td>120&quot;</td>
<td>AUR-120</td>
<td>9</td>
<td>24 lbs.</td>
</tr>
<tr>
<td>132&quot;</td>
<td>AUR-132</td>
<td>9</td>
<td>26 lbs.</td>
</tr>
<tr>
<td>144&quot;</td>
<td>AUR-144</td>
<td>9</td>
<td>28 lbs.</td>
</tr>
</tbody>
</table>

---

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

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Email: customer@advancetabco.com or Fax: 631-242-6900  
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Email: smartfab@advancetabco.com or Fax: 631-586-2933
SPECIFICATIONS

TABLE with SHELVES, POT RACK & UTENSIL RACK

MID-MOUNT INSTALLATION

Suggested Heights an Typical Installations

DESIGN:
SHELVES, POT & UTENSIL RACKS are adjustable along a single tubular upright at each and of the table. Gusset type SET SCREW LOCKING MECHANISMS are employed to secure in place.
HAT SECTIONS and ANGLE BRACKETS, where required, are supplied to insure a rigid and level working surface.

MATERIAL:
SHELVES, POT & UTENSIL RACKS, HAT SECTION and GUSSETS are stainless steel.

SHELF DESIGN:
MID-MOUNTED SHELVING UNITS are furnished with a roll rim edge on front and rear sides. REAR & SPLASH MOUNTED SHELVING UNITS are furnished with a roll rim edge in front. Ends are square edged formed downward and rear edge is turned up to form a rear splash.

CONSTRUCTION:
TIG welded with exposed areas polished to match adjacent surfaces. NSF Certified.

REAR-MOUNT INSTALLATION

Units originally supplied with OVERHEAD SHELVING can be adapted on the field to receive a POT RACK.

A.F.F. = Above Finished Floor

NSF Certified.
NEW! Revolutionary New SHD Series Drawer with Integral Drawer Slides

- Stainless Steel Front & Sides
- Self Closing Drawer with Noise Control
- Drawer "Safety Stop" Tab
- Removable Stainless Steel Insert
- Units Can Be Stacked to Create Multiple Tier Drawers
- Hardware Included
- NSF Approved

Drawers Stack with Ease to Create Tier Drawers!
Easily installs in field

Optional Concealed Side Panels
For 20”x20” Drawers
(1 for needed each side)

- 1 Tier Drawer: TA-SHD-1 each side
- 2 Tier Drawers: TA-SHD-2 each side
- 3 Tier Drawers: TA-SHD-3 each side

To Modify Side Panel To Fit 20” x 15” Drawer Add TA-2 ea.

SHD Series Modifications & Accessories

- Drawer Lock: TA-14SHD
- Pad Lock Hasp: TA-13
- Poly Board Storage Brackets
  For SHD Drawers: TA-97SHD
- 5/8” Thick Poly Board Cutting Boards
  For SHD Drawers: TA-41SHD ea.

TA-97SHD Polyboard Storage Bracket (Installs in field. Hardware included)
Rear View of Multiple Stacked Drawers Drawer Seam Exposed
STANDARD FEATURES

KNIFE
- 13" CleanCut™ Knife
- Removable Ring Guard Cover
- Zero Knife Exposure
- Heavy-Gauge Stainless Steel Knife Cover
- Top-Mounted Borazon Stone Sharpener

OPERATION
- ½ H.P. Knife Drive Motor
- Timing Belt for Automatic Drive System
- Variable Four-Speed Automatic Carriage with Front Mounted Controls
- Three Stroke Lengths

INTERLOCKS
- Home-Start Position
- No-Volt Release

HOUSING AND BASE
- Burnished Aluminum Base
- Machine Grooves on Gauge Plate and Knife Cover
- Exclusive Tilting, Removable Carriage System
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport
- Double-Action Indexing Cam
- Lift Assist Cleaning Leg
- Ergonomic-Style Handle
- Rear-Mounted, Removable Meat/Vegetable Grip Arm

MODELS
- HS7 – Automatic Slicer/Burnished Finish
- HS7N – Automatic Slicer/Burnished Finish with Non-Removable Knife Feature

ACCESSORIES
- Full Fence (standard on automatic models)
- Food Chute
- Debris Deflector

Specifications, Details and Dimensions on Inside and Back.
HS7/HS7N
SLICER

SOLUTIONS / BENEFITS

PRECISION SLICING

13” CleanCut™ Knife
- Super alloy edge stays sharp longer
- Lasts two to three times longer than carbon coated or stainless steel knives

Top Mounted Borazon Stone Sharpener
- Single-action sharpens and hones in just 15 seconds
- Removable and warewasher safe for easy cleaning and sanitation – can be used wet or dry
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

Machined Grooves on Gauge Plate and Knife Cover
- Reduces drag for smoother slicing motion

Double-Action Indexing Cam
- The first full revolution of the indexing knob provides precise control of shaving, chipping and thin slicing
- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

Zero Knife Exposure*
- Knife edge is covered when sharpener is both mounted and removed, making cleaning easier
- Gauge plate remains closed during operation of sharpener

Home Start Position
- Carriage must be in ‘home position’ before the slicer will start

EASY TO CLEAN

Removable Knife Option* – HS7
- Knife easily removes with patented removal tool
- Area within ring guard is open for faster cleaning
- Knife and tool are warewasher safe for easy cleaning and sanitation

Removable Ring Guard Cover*
- Catches product debris around the knife for easy removal during cleaning
- Reduces time to ‘floss’ during cleaning

Exclusive Tilting, Removable Carriage System*
- Tilt design allows for ease of mid-day cleaning
- Removable for complete cleaning and sanitation

Rear-Mounted, Removable Meat Grip Arm
- Opens up front of product tray for unobstructed loading
- Removable meat grip allows for easy cleaning

Lift Assist Cleaning Leg
- Gas assisted leg helps operator easily lift machine for cleaning underneath

Sanitary Burnished Aluminum Base
- Limited cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy clean up and durable finish

*Feature unique to Hobart
SPECIFICATIONS

KNIFE

13” CleanCut Knife: The knife is approximately 13 inches, constructed of 304L stainless steel and high performance Stellite alloy. Knife cover is retained magnetically, and is quickly removed by pulling straight back on the top cover knob.

Removable Knife Option HS7: The patented knife removal tool covers the knife edge and safely removes knife from gauge plate to allow for thorough cleaning.

Removable Ring Guard Cover: Fits on top of ring guard to catch food debris. When removed, reveals a 0.12” space between knife and guard for easier flossing. Ring guard is made with Zytel™ plastic and can be washed in warewasher or three compartment sink.

Zero Knife Exposure: Knife edge is not exposed during cleaning or sharpening procedures.

Top Mounted Borazon Stone Sharpener: Single action operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable, top mounted and warewasher safe. When sharpener is removed for cleaning, knife edge is completely shielded. Borazon stones have a lifetime guarantee.

MOTOR

Poly V-Belt Knife Drive System: Knife is driven by a Hobart Poly V belt and runs at 430 rpm for optimal performance.

Four Stroke Speeds: Stroke speed can be set to 28, 38, 48 and 58 strokes per minute.


INTERLOCKS

Home Start Position: Home-start ensures carriage is in a convenient position before starting the slicer.

No Volt Release: In the event of a power loss, slicer must be restarted before operation can continue.

HOUSING AND BASE

Sanitary Burnished Aluminum Base: One-piece base has fewer places to harbor soil and is easier to clean. Limits holes or crevices in which food can lodge.

Finish: Stainless steel top cover, anodized aluminum product tray and gauge plate.

Exclusive Tilting, Removable Carriage System: Aluminum product tray tilts easily for mid-day cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12.5” manual travel.

Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

Double-Action Indexing Cam: A solid construction index knob moves the gauge plate via a barrel cam ensuring consistent slice thickness across machine and over time. First revolution of index cam for precision slicing; second revolution for thicker slicing selection.

Lift Assist Cleaning Leg: Gas assisted leg helps operator easily lift machine for cleaning underneath.

Ergonomic Style Handle: Specially shaped and positioned for ease of use during manual operation.

Rear Mounted, Removable Meat Grip Arm: Rear mounted grip is high strength thermoplastic. Swings out of way when not in use.

Electrical Specification: 120/60/1; 5.6 Amps.

Switch: Moisture protected push button switch.

Cord & Plug: 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

Capacity: The carriage will take food up to 5¼” x 10¼” rectangle or 7.5” in diameter.

Gauge Plate: Gauge plate is a heavy aluminum extrusion with machined grooves for smooth feeding. Adjustable to cut any thickness of slice up to 1”.

Warranty: All parts and service coverage for one year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

Shipping Weight: 138 lbs.
As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

**WARNING**

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

E1 - ELECTRICAL CONNECTIONS
For the very highest standard in food safety and sanitation, the S-11 manual can opener has over 17 years of success in foodservice worldwide utilizing proprietary can opening technology. The patented S-11 has successfully opened nearly one billion cans without a single complaint – giving it a stainless reputation. Add in the industry’s longest warranty and you’ve got an opener that’s a cut above any other.

- 5-year warranty
- NSF Certified
- Dishwasher safe
- Made in U.S.A.
- Rustproof stainless steel construction
- Parts remove easily for replacement
- Tamper proof model also available
- Available with screw down base or clamp on model
- Standard size or with long bar for taller cans
- Patented
Open up to a higher standard in food safety.

Dishwasher Safe
Toss in the dishwasher for easy cleaning. The industry’s first all-stainless can opener, the S-11 resists rust and stays looking new, no matter how many times it’s washed.

Fewer Parts
The S-11’s advanced design means fewer parts than most other openers, and its patented Quick Change Mechanism makes knife and gear replacement fast and easy.

Quick Change Mechanism
Makes gear replacement fast and easy.

SPECIFICATIONS:

<table>
<thead>
<tr>
<th>MODEL #</th>
<th>DESCRIPTION</th>
<th>PRODUCT CODE</th>
<th>CASE CUBE FT/IM³</th>
<th>CASE WEIGHT LBS./KGS</th>
</tr>
</thead>
<tbody>
<tr>
<td>S-11</td>
<td>Stainless Steel Can Opener</td>
<td>15000</td>
<td>3.3/0.1</td>
<td>30/13.6</td>
</tr>
<tr>
<td>S-11 L</td>
<td>With long bar for cans up to 17” high (50cm)</td>
<td>15300</td>
<td>3.3/0.1</td>
<td>30/13.6</td>
</tr>
<tr>
<td>S-11 E</td>
<td>Comes complete with ST-93 cleaning tool and extra knife and gear</td>
<td>15400</td>
<td>3.3/0.1</td>
<td>31/14.1</td>
</tr>
<tr>
<td>S-11 C</td>
<td>Clamping Base Model available with clamp instead of screws Secures to underside of table</td>
<td>15020</td>
<td>3.3/0.1</td>
<td>30/13.6</td>
</tr>
<tr>
<td>S-11 CL</td>
<td>Clamping Base Model With long bar for cans up to 17” high (50cm)</td>
<td>15320</td>
<td>3.3/0.1</td>
<td>30/13.6</td>
</tr>
<tr>
<td>S-11 CE</td>
<td>Clamping Base Model complete with ST-93 cleaning tool and extra knife and gear</td>
<td>15420</td>
<td>3.3/0.1</td>
<td>32/14.5</td>
</tr>
<tr>
<td>S-11 WB</td>
<td>Without Base</td>
<td>15200</td>
<td>3.3/0.1</td>
<td>21/9.5</td>
</tr>
<tr>
<td>S-11 TP</td>
<td>Tamper Proof Opener</td>
<td>15080</td>
<td>3.3/0.1</td>
<td>30/13.6</td>
</tr>
<tr>
<td>ST-93</td>
<td>Rustproof can opener cleaning tool</td>
<td>38500</td>
<td>.5/.2</td>
<td></td>
</tr>
</tbody>
</table>

Note: S-11 Series standard length bar is 16” (40.6 cm) long. Extra long bar is 22” (55.9 cm) long.
SCSC-BP
Mobile Self-Contained Cold Pan Serving Counters

Models

- SCSC-36-BP  Refrigerated cold pan serving counter, 26" x 21.62" cold pan size
- SCSC-50-BP  Refrigerated cold pan serving counter, 39" x 21.62" cold pan size
- **SCSC-60-BP**  Refrigerated cold pan serving counter, 52" x 21.62" cold pan size
- SCSC-74-BP  Refrigerated cold pan serving counter, 65" x 21.62" cold pan size
- SCSC-96-BP  Refrigerated cold pan serving counter, 78" x 21.62" cold pan size

Standard Features

- On/off switch mounted to exterior of unit
- 10’ long cord and plug are standard
- 5” polyurethane swivel casters for easy cleaning
- Easy to use stainless steel interlock system is standard on base and tray slides
- Environmentally friendly R290 refrigerant
- Counters are standard with 7" deep refrigerated cold pan. Cold pans are fully insulated with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation
- Pans recessed 2" from top edge of counter
- Enclosed base
- Cold pans are standard with drain with valve
- Adapter bars will be furnished at no additional charge if requested on original order only. Pans are supplied by others
- 1 year parts and labor standard warranty
- Electronic temperature control

Options & Accessories

- Tray slides and work shelves
- Composite fold-down cutting boards
- Line-up interlock device
- Food shields
- Stainless steel overshef
- Fluorescent or incandescent light fixtures*
- Open understorage with shelf
- 120V/60Hz/1ø, 10 amp convenience outlet with breaker*

Dry storage compartment

- Refrigerated understorage (60” unit or longer only)*
- Stainless steel trim strips
- Stainless steel end drop shelf
- Adjustable height casters
- 6” (15cm) high adjustable stainless steel legs
- Laminate exterior panels
- Inclusion of these options will alter the electrical specifications of unit

Specifications

Exterior body is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners and are welded in place. All body cutouts are reinforced with 14-gauge galvanized channel supports.

Exterior top is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit. The refrigerated cold pan is 7” (18cm) deep and constructed of stainless steel to hold 4” deep pans. The cold pan is separated from the exterior top by a thermal break. Copper refrigeration tubing is attached to the sides of the cold pan and is fully insulated with foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane insulation. Cold pan is equipped with a 1” (2.5cm) I.P.S. drain with drain valve located at the bottom of the unit. Temperatures of 33°F (1°C) to 41°F (5°C) are maintained with pans recessed 2” (5cm) at 86°F ambient room temperature. Pans rest on die-stamped coldpan. Pans by others.

Refrigeration system uses R290 refrigerant and has a self-contained 115 volt, 60 Hertz, single phase hermetically sealed condensing unit with adjustable cold pan pressure control. Unit is wired with a 3-wire, grounded, maximum 10’ (3m) cord and plug. Unit has an on/off switch mounted on the exterior.

Casters: Unit is mounted on 5” (13cm) diameter swivel casters with non-marking tires and plate brakes. Overall height of caster assembly is 6.00” (15cm).
### Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>V/Hz/Ph</th>
<th>Amp</th>
<th>H.P.</th>
<th>BTU Load @ 86F</th>
<th>BTU System Capacity @ 86F</th>
<th>Nema Plug</th>
<th>Ship Weight</th>
<th>&quot;DOE kWh/d (base only)&quot;</th>
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<tbody>
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<tr>
<td>SCSC-96-BP</td>
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<td>1943</td>
<td>5-15P</td>
<td>650lbs/295kg</td>
<td>n/a</td>
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</tbody>
</table>

Welbilt reserves the right to make changes to the design or specifications without prior notice.
B. Stainless steel tray slide
Tray slide shall be 12" (30.5 cm) wide, constructed of 14-gauge stainless steel, with three inverted “V” ridges. Tray slide shall have an alignment and leveling lock for cafeteria line-ups, and shall be mounted on stainless steel fold-down or fixed support brackets.

C. Tubular tray slide
Tray slide shall be 9" (22.7 cm) wide, constructed of 1” (2.5 cm) O.D. stainless steel tubing, with capped ends. Tray slide shall be mounted on stainless steel fold-down or fixed support brackets.

E. Fold-down work shelf
Work shelf shall be 10" (25.4 cm) wide, constructed of 18-gauge stainless steel, mounted flush with the top surface of the equipment. Work shelf shall be mounted on stainless steel fold-down support brackets. Alignment and leveling lock is standard.

U. Fold-down end shelf
End shelf shall be 14" (30.5 cm) x 30" (76.2 cm), constructed of 18-gauge stainless steel, mounted on either end of the equipment. End shelf shall be mounted on stainless steel fold-down support brackets.

P. Open shelf understorage
Understorage insert for NU models shall be constructed of 18-gauge stainless steel, and shall have a stainless steel shelf.

J. Overshelf
Overshelf shall be 12” (30.5 cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25” (3.2 cm) square stainless steel tubing. Height of overshelf shall be specified on original order.

O. Undershelf
Undershelf shall be constructed of 16-gauge stainless steel, mounted between fiberglass pylon base supports on PWT Series equipment only.

V. Adjustable bullet feet
Bullet feet shall be constructed of stainless steel, 6” (15.2 cm) high with adjustable feet. Bullet feet shall replace standard casters where specified.

SG19. Heated Tops
Heated tops can either be flush or 1” recessed sized for sheet pans. 300 Watt, 120 Volt pad style heater with insulation and galvanized outer body. Note: With this option, the top surface will flex and become uneven as the top temperature increases.

SG8. Heated understorage
Compartment shall have a single door, pan guide brackets and a 890 watt heating element.

J2. Two tier overshelf
Overshelf shall be 12” (30.5 cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25” (3.2 cm) square stainless steel tubing. Height of overshelf shall be specified on original order.

SG20. Refrigerated understorage
Compartment shall have a single door, pan guide brackets, forced air and evaporator coil refrigeration system. 60” or longer base required. One size: 18.80” x 36.62”
G. Counter protector
Counter protector shall be constructed of 1.25” (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Counter protector shall have a sloped front with removable laminated safety glass, and acrylic panels on ends. Optionally, front may have bonded safety glass with adjustable brackets.

H. Two-tier display case
Display case shall be constructed of 1.25” (3.2 cm) square stainless steel tubing. Shelves shall be 0.25” (0.6 cm) thick laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Optionally, shelves may be 18-gauge stainless steel.

HD. Dual-service display case
Display case shall have uprights of 1.25” (3.2 cm) square stainless steel tubing; other frame supports shall be 1” (2.5 cm) square stainless steel tubing. Shelves shall be 18-gauge stainless steel or 0.25” (0.6 cm) thick laminated safety glass. Both sides shall have bonded safety glass with adjustable brackets. Both ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.

I. Three-tier display
Display shall be constructed of 1.25” (3.2 cm) square stainless steel tubing. Shelves shall be 0.25” (0.6 cm) laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.

KS. Single-service sneezeguard
Frame shall be constructed of 1.25” (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneezeguard shall be constructed of curved acrylic, and flips up for loading of food items. Ends shall be acrylic panels.

KD. Double-service sneezeguard
Frame shall be constructed of 1.25” (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneezeguards shall be constructed of curved acrylic, and flip up for loading of food items. Ends shall be acrylic panels.

L. Light fixture
Housing shall be extruded anodized aluminum, and include bulb cover. Fluorescent light fixtures are used when heat lamps are not included. If heat lamps are used, incandescent lamps are used in lieu of fluorescent.

M. Heat lamp
Housing shall be stainless steel. Lamp shall be infrared-style to provide radiant heat.

MB. Bullet heat lamp
Housing shall be extruded anodized aluminum. Bulbs shall be 175 watt infrared-style to provide radiant heat. (2) lamps required on 28” to 36” long units; (3) on 50” long units; (4) on 60” long units; (5) on 74” long units; and (6) on 96” long units.
FlexiShield® Food Shields
Double Tier, Bottom Tier Full Glass Front, Second Tier Sneeze Guard

Models
- DCFSH: Available in 1" increments up to 120" long

Standard Features
- Mostly glass display allows you to see product from every angle
- 1" stainless steel legs
- Meets 2011 NSF requirements
- Flange mounted foot makes installation easy
- Comes fully assembled from the factory
- Standard end glass
- One year parts and labor standard warranty

Options & Accessories
- Radiant heat lamp*
- Stainless steel shelf
- Black powder coat
- Fluorescent light*
- LED lights*
- Narrow halogen heatlamp*
- Narrow halogen heatlamp with xenon lights*
- Narrow xenon display lights*
* Inclusion of this option will alter the electrical specifications of the unit

Provide lights on each tier.

Specifications
1" stainless steel legs and flanged feet are standard. Models 52.50" (133cm) in length and less will have two sets of legs. Models greater than 52.50" (133cm) in length will have three sets of legs. Top glass is 3/8" tempered. End glass is 1/4" tempered. Front glass is 1/4" tempered. Chrome plated hardware standard.
Models 52.50" (133cm) in length and less will have two sets of legs.
Models greater than 52.50" (133cm) in length will have three sets of legs.

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>L</th>
<th>W</th>
<th>H</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
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<td>XX</td>
<td>18.00&quot;</td>
<td>26.00&quot;</td>
<td>Contact factory</td>
</tr>
</tbody>
</table>

Welbilt reserves the right to make changes to the design or specifications without prior notice.
**SH & SH-NU**
Mobile Heated Serving Counters

**Specifications**
- Exterior body is constructed of 18-gauge stainless steel side panels and 14-gauge galvanized bottom. All exterior side panels are reinforced with overlapping corners and are welded in place. All body cutouts are reinforced with 14-gauge galvanized channel supports.
- Exterior top is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit. Top is fabricated with square exterior corners. Top has two to six electrically heated, recessed, die-stamped stainless steel hot food warmers. Each warmer accommodates one 12" x 20" x 6" pan. Single hot food wells standard with 1/2" stainless steel drain(s) manifolded together to one main gate valve.
- Heated food warmers are constructed of die-stamped stainless steel. Heated food warmers are insulated on bottom. Each heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch and indicator light in the control panel. Heated food warmers are interwired to a maximum 10' (3m) long cord with a grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service.
- Caster: Unit is mounted on 5" (15cm) diameter swivel casters with non-marking polyurethane tires and plate brakes. Overall height of caster assembly is 6.00" (15cm).

**SH-3-NU**
Shown with optional tray slide and glass front counter protector

**Standard Features**
- Stainless steel top and exterior body
- 14-gauge galvanized bottom
- SH units have heated under storage compartment, provided with removable pan slides. SH-NU units have enclosed bases with no under storage.
- Cord and plug are supplied standard.
- Top has two to six electrically heated, recessed die-stamped stainless steel hot food warmers. Each warmer accommodates one 12" x 20" x 6" pan.
- All exterior panels reinforced with overlapping corners, welded in place.
- All body cutouts reinforced with 14-gauge channel supports.
- All units are standard on 5" diameter polyurethane swivel casters for easy cleaning.
- Single hot food wells standard with 1/2" stainless steel drain(s) manifolded together to one main gate valve.
- Easy access panel for quick replacement of heating element.
- One year parts and 90 day labor standard warranty.

**Options & Accessories**
- Counter heights available from 28" to 36" in 2" increments
- Tray slides and work shelves
- Line up interlock device
- Food shields
- Decal packages
- Stainless steel overshelf
- Incandescent light fixtures*
- LED light fixtures*
- Radiant or bullet style heat lamps*
- 120V/60Hz/1Ph, 10 amp convenience outlet with breaker*
- Dry insert with door(s)
- Stainless steel trim strips
- Stainless steel end drop shelf
- Adjustable height casters
- 6" (15cm) high adjustable stainless steel legs in lieu of casters
- Laminate exterior panels
- Energy saving power well (ESP)*
- Inclusion of these options will alter the electrical specifications of unit.

**Models**
- SH-2 2 food wells with heated understorage
- SH-3 3 food wells with heated understorage
- SH-4 4 food wells with heated understorage
- SH-5 5 food wells with heated understorage
- SH-6 6 food wells with heated understorage
- SH-2-NU 2 food wells without understorage
- SH-3-NU 3 food wells without understorage
- SH-4-NU 4 food wells without understorage
- SH-5-NU 5 food wells without understorage
- SH-6-NU 6 food wells without understorage

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* Inclusion of these options will alter the electrical specifications of unit.
### Specifications

<table>
<thead>
<tr>
<th>Model</th>
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<th>Heated Understorage</th>
<th>Voltage (60 Hz/1ø)</th>
<th>Nema Plug</th>
<th>Amps</th>
<th>Optional ESP Amps (500 watt per well, 208-230V &amp; plug change)</th>
<th>Ship Weight lbs/kg</th>
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</thead>
<tbody>
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<td>7.2/8.1</td>
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<td>—</td>
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</tbody>
</table>

Delfield reserves the right to make changes to the design or specifications without prior notice.
**B. Stainless steel tray slide**
Tray slide shall be 12” (30.5 cm) wide, constructed of 14-gauge stainless steel, with three inverted “V” ridges. Tray slide shall have an alignment and leveling lock for cafeteria line-ups, and shall be mounted on stainless steel fold-down or fixed support brackets.

**C. Tubular tray slide**
Tray slide shall be 9” (22.7 cm) wide, constructed of 1” (2.5 cm) O.D. stainless steel tubing, with capped ends. Tray slide shall be mounted on stainless steel fold-down or fixed support brackets.

**E. Fold-down work shelf**
Work shelf shall be 10” (25.4 cm) wide, constructed of 18-gauge stainless steel, mounted flush with the top surface of the equipment. Work shelf shall be mounted on stainless steel fold-down support brackets. Alignment and leveling lock is standard.

**U. Fold-down end shelf**
End shelf shall be 14” (30.5 cm) x 30” (76.2 cm), constructed of 18-gauge stainless steel, mounted on either end of the equipment. End shelf shall be mounted on stainless steel fold-down support brackets.

**P. Open shelf understorage**
Understorage insert for NU models shall be constructed of 18-gauge stainless steel, and shall have a stainless steel shelf.

**O. Undershelf**
Undershelf shall be constructed of 16-gauge stainless steel, mounted between fiberglass pylon base supports on PWT Series equipment only.

**V. Adjustable bullet feet**
Bullet feet shall be constructed of stainless steel, 6” (15.2 cm) high with adjustable feet. Bullet feet shall replace standard casters where specified.

**J. Overshelf**
Overshelf shall be 12” (30.5 cm) wide, constructed of 18-gauge stainless steel. Overshelf shall be mounted on 1.25” (3.2 cm) square stainless steel tubing. Height of overshelf shall be specified on original order.

**SG-19. Heated Tops**
Heated tops can either be flush or 1” recessed sized for sheet pans. 300 Watt, 120 Volt pad style heater with insulation and galvanized outer body.
Note: With this option, the top surface will flex and become uneven as the top temperature increases.

**SG8. Heated understorage**
Compartment shall have a single door, pan guide brackets and a 890 watt heating element. Two sizes: 16.50” x 28.62” or 16.50” x 15.62”

**SG20. Refrigerated understorage**
Compartment shall have a single door, pan guide brackets, forced air and evaporator coil refrigeration system. 60” or longer base required. One size: 18.80” x 36.62”
G. Counter protector
Counter protector shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Counter protector shall have a sloped front with removable laminated safety glass, and acrylic panels on ends. Optionally, front may have bonded safety glass with adjustable brackets.

H. Two-tier display case
Display case shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) thick laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Optionally, shelves may be 18-gauge stainless steel.

HD. Dual-service display case
Display case shall have uprights of 1.25" (3.2 cm) square stainless steel tubing; other frame supports shall be 1" (2.5 cm) square stainless steel tubing. Shelves shall be 18-gauge stainless steel or 0.25" (0.6 cm) thick laminated safety glass. Both sides shall have bonded safety glass with adjustable brackets. Both ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.

I. Three-tier display
Display shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Shelves shall be 0.25" (0.6 cm) laminated safety glass. Front shall have bonded safety glass with adjustable brackets. Ends shall have acrylic panels. Optionally, shelves may be 18-gauge stainless steel.

KS. Single-service sneeze guard
Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneeze guard shall be constructed of curved acrylic, and flips up for loading of food items. Ends shall be acrylic panels.

KD. Double-service sneeze guard
Frame shall be constructed of 1.25" (3.2 cm) square stainless steel tubing. Top shall be 18-gauge stainless steel. Sneeze guards shall be constructed of curved acrylic, and flip up for loading of food items. Ends shall be acrylic panels.

L. Light fixture
Housing shall be extruded anodized aluminum, and include bulb cover. Fluorescent light fixtures are used when heat lamps are not included. If heat lamps are used, incandescent lamps are used in lieu of fluorescent.

M. Heat lamp
Housing shall be stainless steel. Lamp shall be infrared-style to provide radiant heat.

MB. Bullet heat lamp
Housing shall be extruded anodized aluminum. Bulbs shall be 175 watt infrared-style to provide radiant heat. (2) lamps required on 28" to 36" long units; (3) on 50" long units; (4) on 60" long units; (5) on 74" long units; and (6) on 96" long units.
FlexiShield® Food Shields
Flexible Shield, Converts to Three Positions

Models

- DCFSFS
  Available in 1" increments up to 120" long

Specifications

1" stainless steel legs and flanged feet are standard. Models 47.50" (121cm) in length and less will have two sets of legs. Models greater than 47.50" (121cm) in length will have three sets of legs. Top glass is 3/8" tempered. End glass is 1/4" tempered. Front glass is 1/4" tempered. Chrome plated hardware standard.

Standard Features

- Pivots in three positions: full service and two self service positions
- Mostly glass display allows you to see product from every angle
- 1" stainless steel legs
- Meets 2011 NSF requirements
- Flange mounted foot makes installation easy
- Comes fully assembled from the factory
- Standard end glass
- One year parts and labor standard warranty

Options & Accessories

- Radiant heat lamp*
- Stainless steel shelf
- Black powder coat
- Fluorescent light*
- LED lights*
- Narrow halogen heatlamp*
- Narrow halogen heatlamp with xenon lights*
- Narrow xenon display lights*

* Inclusion of this option will alter the electrical specifications of the unit

DCFSFS

Radiant heat lamp

Stainless steel shelf

Black powder coat

Fluorescent light

LED lights

Narrow halogen heatlamp

Narrow halogen heatlamp with xenon lights

Narrow xenon display lights
FlexiShield® Food Shields

Models 47.50" (121cm) in length and less will have two sets of legs. Models greater than 47.50" (121cm) in length will have three sets of legs.

Plan View

Elevation View

Side View

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>L</th>
<th>W</th>
<th>H</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
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<td>18.00&quot; (46cm)</td>
<td>16.00&quot; (41cm)</td>
<td>Contact factory</td>
</tr>
</tbody>
</table>

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

■ Heavy-Duty 1/2 H.P. Motor
■ Gear Transmission
■ Three Fixed Speeds Plus Stir Speed
■ Shift-on-the-Fly™ Controls
■ Patented soft start Agitation Technology
■ 15-Minute SmartTimer™
■ Automatic Time Recall
■ Large, Easy-To-Reach Controls
■ Single Point Bowl Installation
■ Ergonomic Swing-Out Bowl
■ #12 Taper Attachment Hub
■ Open Base
■ Stainless Steel Bowl Guard
■ Metallic Gray Hybrid Powder Coat Finish

ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

Standard Accessory Package Includes:
- 12 Quart Stainless Steel Bowl
- 12 Quart “B” Beater
- 12 Quart “D” Wire Whip

MODEL

HL120 – 12-Quart All Purpose Mixer

Specifications, Details and Dimensions on Inside and Back.
LEGACY®
HL120 MIXER

SOLUTIONS/BENEFITS

½ H.P. Motor
Durability
■ Heavy-duty to meet the most demanding operations

Gear Transmission
Durability, Reliability
■ Ensures consistent performance and minimum downtime under heavy loads

Three Fixed Speeds plus Stir Speed
Flexibility, Reliability, Consistency
■ For incorporating, blending, mixing ingredients
■ Supports consistent results and thorough mixing

Shift-on-the-Fly™ Controls
Flexibility
■ Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology
Sanitation
■ Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

15-Minute SmartTimer™
Convenience, Ease of Use, Consistency
■ Supports recipe mixing times
■ Provides accurate results and eliminates overmixing

Automatic Time Recall
Productivity, Consistency
■ Remembers the last time set for each speed
■ Great for multiple batches

Ergonomic Swing-Out Bowl
Ease of Use, Convenience
■ Easy loading and unloading of products
■ Single Point Bowl Installation allows for simple mounting and removal of bowl
■ Bowl Interlock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard
Protection
■ Safety interlock prevents operation when front portion of guard is out of position

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

HL120 MIXER CAPACITY CHART

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

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>AGITATORS SUITABLE FOR OPERATION</th>
<th>HL120</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAPACITY OF BOWL (QTS. LIQUID)</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>Egg Whites</td>
<td>D</td>
<td>1½ pts.</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>B &amp; C</td>
<td>10 lbs.</td>
</tr>
<tr>
<td>Mayonnaise (Qts. of Oil)</td>
<td>B or C or D</td>
<td>4½ qts.</td>
</tr>
<tr>
<td>Meringue (Qts. of Water)</td>
<td>D</td>
<td>¾ pts.</td>
</tr>
<tr>
<td>Waffle or Hot Cake Batter</td>
<td>B</td>
<td>5 qts.</td>
</tr>
<tr>
<td>Whipped Cream</td>
<td>D or C</td>
<td>2½ qts.</td>
</tr>
<tr>
<td>Cake, Angel Food (8-10 oz. cake)</td>
<td>C or I</td>
<td>7</td>
</tr>
<tr>
<td>Cake, Box or Slab</td>
<td>B or C</td>
<td>12 lbs.</td>
</tr>
<tr>
<td>Cake, Cup</td>
<td>B or C</td>
<td>12 lbs.</td>
</tr>
<tr>
<td>Cake, Layer</td>
<td>B or C</td>
<td>12 lbs.</td>
</tr>
<tr>
<td>Cake, Pound</td>
<td>B</td>
<td>12 lbs.</td>
</tr>
<tr>
<td>Cake, Short (Sponge)</td>
<td>C or I</td>
<td>8 lbs.</td>
</tr>
<tr>
<td>Cake, Sponge</td>
<td>C or I</td>
<td>6½ lbs.</td>
</tr>
<tr>
<td>Cookies, Sugar</td>
<td>B</td>
<td>10 lbs.</td>
</tr>
<tr>
<td>Dough, Bread or Roll (Lt.-Med.) 60% AR §</td>
<td>ED</td>
<td>13 lbs.</td>
</tr>
<tr>
<td>Dough, Heavy Bread 55% AR §</td>
<td>ED</td>
<td>8 lbs.</td>
</tr>
<tr>
<td>Dough Pie</td>
<td>B &amp; P</td>
<td>11 lbs.</td>
</tr>
<tr>
<td>Dough, Thin Pizza 40% AR (max. mix time 5 min.) $†</td>
<td>ED</td>
<td>5 lbs.</td>
</tr>
<tr>
<td>Dough, Med. Pizza 50% AR $†</td>
<td>ED</td>
<td>6 lbs.</td>
</tr>
<tr>
<td>Dough, Thick Pizza 60% AR $†</td>
<td>ED</td>
<td>11 lbs.</td>
</tr>
<tr>
<td>Dough, Raised Donut 65% AR</td>
<td>ED</td>
<td>4 lbs.</td>
</tr>
<tr>
<td>Dough, Whole Wheat 70% AR</td>
<td>ED</td>
<td>11 lbs.</td>
</tr>
<tr>
<td>Eggs &amp; Sugar for Sponge Cake</td>
<td>B &amp; C or I</td>
<td>5 lbs.</td>
</tr>
<tr>
<td>Icing, Fondant</td>
<td>B</td>
<td>7 lbs.</td>
</tr>
<tr>
<td>Icing, Marshmallow</td>
<td>C or I</td>
<td>1½ lbs.</td>
</tr>
<tr>
<td>Shortening &amp; Sugar, Creamed</td>
<td>B</td>
<td>9½ lbs.</td>
</tr>
<tr>
<td>Pasta, Basic Egg Noodle (max. mix time 5 min.)</td>
<td>ED</td>
<td>—</td>
</tr>
</tbody>
</table>

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

§ 1st Speed
* 2nd Speed
† 3rd Speed
$ If high gluten flour is used, reduce above dough batch size by 10%.
‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE. 1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.
SPECIFICATIONS

MOTOR:
½ H.P. high torque motor.
100-120/50/60/1  8.0 Amps
200-240/50/60/1  5.0 Amps

ELECTRICAL:
100-120/50/60/1, 200-240/50/60/1 – UL Listed.

CONTROLS:
Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes Automatic Time Recall, which remembers the last time set for each speed.

TRANSMISSION:
Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

SPEEDS:

<table>
<thead>
<tr>
<th>Speed</th>
<th>Agitator (RPM)</th>
<th>Attachment (RPM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir</td>
<td>59</td>
<td>33</td>
</tr>
<tr>
<td>First (Low)</td>
<td>107</td>
<td>61</td>
</tr>
<tr>
<td>Second (Intermediate)</td>
<td>198</td>
<td>113</td>
</tr>
<tr>
<td>Third (High)</td>
<td>365</td>
<td>207</td>
</tr>
</tbody>
</table>

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

BOWL LIFT:
Ergonomic style, hand crank operated, self-locking in top and bottom position.

FINISH:
Metallic Gray Hybrid Powder Coat finish.

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

ATTACHMENTS AND ACCESSORIES:
The following are available at extra cost:

- Stainless Steel Bowl
- “B” Flat Beater
- “C” Wing Whip
- “D” Wire Whip
- “ED” Dough Hook
- “P” Pastry Knife
- Bowl Splash Cover
- Bowl Scraper
- Ingredient Chute
- 9” Vegetable Slicer
- Meat Chopper Attachment
- Rubber Foot Pads
- Attachment Tray Support

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

ELECTRICAL SPECIFICATIONS: 100-120/50/60/1, 200-240/50/60/1 – UL Listed.

WEIGHT: 189 lbs. net; 204 lbs. domestic shipping.

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

DETAILS AND DIMENSIONS

WARNING

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

NOTE

MACHINE WEIGHT (LESS BOWL) - 187 LBS
SHIPPING WEIGHT - 202 LBS
BOWL WEIGHT - 7-1/2 LBS

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

FEATURES:
TOP is furnished with a 2” x 1” square die embossed NO-DRIP countertop offset edge with a 1/2” return on 4 sides. Aluminum die cast “leg-to-shelf” clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

MATERIAL:
MX-SS & MT-SS SERIES - Stainless Steel Base
TOP is 14 gauge stainless steel type “304” series with galvanized understructure.
UNDERSHELF is 18 gauge stainless steel.
LEGs are 1 5/8” diameter tubular stainless steel with stainless steel bullet feet & gussets.
UTENSIL RACK on MX-SS Series is 1 5/8” dia. stainless steel tubing with stainless steel hooks.

MX-GL & MT-GL Series - Galvanized Steel Base
TOP is 14 gauge stainless steel type “304” series with galvanized understructure.
UNDERSHELF is galvanized steel.
LEGs are 1 5/8” diameter, tubular galvanized steel. Gussets are galvanized steel with 1” adjustable plastic bullet feet.
UTENSIL RACK on MX-SS Series is 1 5/8” diameter galvanized steel tubing with stainless steel hooks.

SAG-MT & AG-MT Budget Series
TOP is heavy gauge stainless steel type “430” series with galvanized understructure.
SAG-MT Series UNDERSHELF is 18 gauge stainless steel.
AG-MT Series UNDERSHELF is galvanized steel.
SAG-MT Series LEGs are 1 5/8” diameter, tubular stainless steel. Gussets are stainless steel. 1” adjustable stainless steel bullet feet.
AG-MT Series LEGs are 1 5/8” diameter, tubular galvanized steel. Gussets are galvanized steel. 1” adjustable plastic bullet feet.

CONSTRUCTION:
All TIG welded. Exposed weld areas polished to match adjacent surface.
Entire Top is mechanically polished to a satin finish and is sound deadened. Counteredge polished to a MIRROR FINISH.
Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.
Gussets welded to support hat channels.

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 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
DETAILS and SPECIFICATIONS

MT, SAG & AG Series

Countertop Edge Detail

MX Series

1 5/8" ø Hole Accomodates Utensil Rack

Utensil Rack

TOL ± .500" ALL DIMENSIONS ARE TYPICAL

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.
## LEG MODIFICATIONS

<table>
<thead>
<tr>
<th>QTY.</th>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>TA-16</td>
<td>1 Galvanized Leg with Plastic Bullet Foot (34 1/2” Total Length)</td>
</tr>
<tr>
<td></td>
<td>TA-16-4</td>
<td>4 Galvanized Legs with Plastic Bullet Feet (34 1/2” Total Length)</td>
</tr>
<tr>
<td></td>
<td>TA-16-6</td>
<td>6 Galvanized Legs with Plastic Bullet Feet (34 1/2” Total Length)</td>
</tr>
<tr>
<td></td>
<td>TA-19</td>
<td>Stainless Steel Flanged Bullet Foot For Work Table</td>
</tr>
<tr>
<td></td>
<td>TA-19L</td>
<td>S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table</td>
</tr>
<tr>
<td></td>
<td>TA-20</td>
<td>1 Stainless Steel Leg with S/S Bullet Foot (34 1/2” Total Length)</td>
</tr>
<tr>
<td></td>
<td>TA-20-4</td>
<td>4 Stainless Steel Leg with S/S Bullet Feet (34 1/2” Total Length)</td>
</tr>
<tr>
<td></td>
<td>TA-20-6</td>
<td>6 Stainless Steel Leg with S/S Bullet Feet (34 1/2” Total Length)</td>
</tr>
</tbody>
</table>

### WORK TABLE CASTERS

#### Standard Casters
- Maintains the Standard 35-1/2” Working Height
- 200 lbs. Load Capacity Per Caster

<table>
<thead>
<tr>
<th>QTY.</th>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>TA-25S-4</td>
<td>Set of 4 (Two with Brakes)</td>
</tr>
<tr>
<td></td>
<td>TA-25S-6</td>
<td>Set of 6 (Two with Brakes)</td>
</tr>
</tbody>
</table>

#### Replacement Casters
- For Work Tables

<table>
<thead>
<tr>
<th>QTY.</th>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>TA-25</td>
<td>Set of 4 (Two with Brakes)</td>
</tr>
<tr>
<td></td>
<td>TA-25A</td>
<td>Set of 6 (Two with Brakes)</td>
</tr>
</tbody>
</table>

#### Optional Standard Caster Upgrades:
- For brakes on all wheels (Standard Casters) - Add price to the following models:

#### EQUIPMENT STAND CASTERS

#### Standard Casters
- 5” Urethane Wheels
- Maintains the Standard 24” Working Height
- 200 lbs. Load Capacity Per Caster

<table>
<thead>
<tr>
<th>QTY.</th>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>TA-25ES</td>
<td>Set of 4 (Two with Brakes)</td>
</tr>
<tr>
<td></td>
<td>TA-25EG</td>
<td>Set of 4 (Two with Brakes)</td>
</tr>
</tbody>
</table>

#### HEAVY DUTY Casters
- 400 lbs. Load Capacity Per Caster

<table>
<thead>
<tr>
<th>QTY.</th>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>TA-255</td>
<td>Super Heavy Duty (Two with Brakes)</td>
</tr>
<tr>
<td></td>
<td>TA-256</td>
<td>Super Heavy Duty (Two with Brakes)</td>
</tr>
</tbody>
</table>

#### Optional Equipment Stand Caster Upgrade:
- For brakes on all wheels (Equipment Casters) - Add price to any of the following models:
  - TA-255, TA-256, TA-25ES, TA-25EG

#### Enclosed Base Table Casters
- Easy Bolt-On Style

<table>
<thead>
<tr>
<th>QTY.</th>
<th>ITEM</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>TA-255P</td>
<td>Set of 4 (Two with Brakes)</td>
</tr>
<tr>
<td></td>
<td>TA-255AP</td>
<td>Set of 6 (Two with Brakes)</td>
</tr>
</tbody>
</table>

#### HEAVY DUTY Enclosed Base Casters
- 300 lbs. Load Capacity Per Caster
- For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

## Contact Information

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166

or email in your specifications to smartfab@advancetabco.com
SECURITY UNITS

Features:

• **Safe Storage:** Protects valuable materials and sensitive items from loss or pilferage.

• **Microban® Antimicrobial Product Protection***: Metroseal 3 and MetroMax Q models feature Microban Antimicrobial Product Protection, designed to stay “cleaner between cleanings.”

• **Ready View of Contents:** Heavy-gauge open wire construction keeps the entire contents of the truck visible at all times, making it easy to check inventory.

• **Adjustable, Optional Intermediate Shelves:** Patented, easily adjustable shelf designs — Super Adjustable Super Erecta, MetroMax Q, and qwikSLOT — allow flexibility to meet changing needs. Can be positioned in 1” (25 mm) increments along the entire height of post.

• **Patented, Ergonomic, 1/4-Turn Door Handle:** Makes opening and closing the unit easier than conventional security unit designs.

• **Double Door:** Each door opens 270 degrees and can be secured along the sides of the unit.

• **Time Saving Assembly:** Metro security units assemble quickly — right out of the box.

• **Shipped Knocked-Down:** Saves on freight costs. Easily assembled.

Choose from Stationary or Mobile Standard and Heavy-Duty Configurations:

• **Safe Transportation:** Mobile, security trucks provide the advantage of quick, protective transportation.

• **Easy Cleaning of Storage Areas:** Mobile units move easily from walls to allow thorough cleaning of floors and walls.

• **Mobile Units:** Available in Standard and Heavy-Duty models. Heavy-Duty units offer increased rigidity and durability for applications such as crossing thresholds.

• **Stationary Units:** Posts have leveling feet to compensate for uneven surfaces.

---

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

### Super Erecta Shelf Stationary Security

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Model No.</th>
<th>Model No.</th>
<th>Width (in.)</th>
<th>Length (in.)</th>
<th>Height (in.)</th>
<th>Approx. Pkt. Wt. (lbs.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEC33C</td>
<td>SEC33K3</td>
<td>SEC33S</td>
<td>21</td>
<td>546</td>
<td>38</td>
<td>900</td>
</tr>
<tr>
<td>SEC35C</td>
<td>SEC35K3</td>
<td>SEC35S</td>
<td>21</td>
<td>546</td>
<td>50</td>
<td>1295</td>
</tr>
<tr>
<td>SEC53C</td>
<td>SEC53K3</td>
<td>SEC53S</td>
<td>27</td>
<td>692</td>
<td>38</td>
<td>900</td>
</tr>
<tr>
<td>SEC55C</td>
<td>SEC55K3</td>
<td>SEC55S</td>
<td>27</td>
<td>692</td>
<td>50</td>
<td>1295</td>
</tr>
<tr>
<td>SEC63C</td>
<td>SEC63S</td>
<td>33</td>
<td>851</td>
<td>38</td>
<td>900</td>
<td>66/903/1659</td>
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<tr>
<td>SEC65C</td>
<td>SEC65S</td>
<td>33</td>
<td>851</td>
<td>50</td>
<td>1295</td>
<td>66/903/1659</td>
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<tr>
<td>SEC66C</td>
<td>SEC66S</td>
<td>33</td>
<td>851</td>
<td>62</td>
<td>1587</td>
<td>66/903/1659</td>
</tr>
</tbody>
</table>

### Super Erecta Shelf Mobile Security

#### Standard-Duty Stem Caster Models:
- feature 5" (127mm) swivel casters. Please note model numbers for specific caster types.

#### Heavy-Duty Models:
- feature aluminum dollies with wraparound bumpers and 5" (127mm) diameter casters.

#### Stainless Steel:
- Casters must be ordered separately on "SD" models. Dollies and casters must be ordered separately on "HD" models.

### Intermediate Super Adjustable Shelves for Super Erecta Shelf Security Units

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>A1836N</td>
<td>A1836N7K3</td>
<td>A1836NS</td>
<td>18</td>
<td>457</td>
<td>36</td>
</tr>
<tr>
<td>A1848N</td>
<td>A1848N7K3</td>
<td>A1848NS</td>
<td>18</td>
<td>457</td>
<td>48</td>
</tr>
<tr>
<td>A2436N</td>
<td>A2436N7K3</td>
<td>A2436NS</td>
<td>24</td>
<td>610</td>
<td>36</td>
</tr>
<tr>
<td>A2448N</td>
<td>A2448N7K3</td>
<td>A2448NS</td>
<td>24</td>
<td>610</td>
<td>48</td>
</tr>
<tr>
<td>A2460N</td>
<td>A2460N7K3</td>
<td>A2460NS</td>
<td>24</td>
<td>610</td>
<td>60</td>
</tr>
<tr>
<td>A3036N</td>
<td>A3036NS</td>
<td>30</td>
<td>760</td>
<td>36</td>
<td>914</td>
</tr>
<tr>
<td>A3048N</td>
<td>A3048NS</td>
<td>30</td>
<td>760</td>
<td>48</td>
<td>1219</td>
</tr>
<tr>
<td>A3060N</td>
<td>A3060NS</td>
<td>30</td>
<td>760</td>
<td>60</td>
<td>1524</td>
</tr>
</tbody>
</table>

**NOTE:** Standard Super Erecta shelves can also be used as intermediate shelves. Refer to catalog sheet 10.01 for more information.
SUPER ERECTA SHELF®
SOLID SHELVING (18-Gauge)

- **Strength:** Two-fold thickness of 18-gauge steel forms \( \frac{1}{8} " (3.2\text{mm}) \) raised edges on all four sides of the shelving. This ship’s edge gives all-around rigidity and high strength.

- **Weight Load Capacity:** 48" (1219mm) and shorter holds 800lbs (363kg) per shelf, 60" (1524mm) holds 600lbs (272kg) per shelf, 72" (1829mm) holds 300lbs (136kg) per shelf.

- **Sanitary:** Flat, solid style with the raised ship’s edge on all four sides and at the corners contains spills, minimizes contamination and permits easier clean-up. Louvered/embossed shelf design allows air circulation under packages and containers.

- **Galvanized Shelves** with uncoated cast corners are ideal for applications requiring solid shelving or a work surface and minimum resistance to corrosion. Available in flat solid and louvered/embossed styles.

- **Standard Type 304 Stainless Steel** shelves with epoxy-coated cast corners address the majority of applications for solid, corrosion resistant shelves or work surfaces. Available in flat solid and louvered/embossed styles.

- **Premium Autoclave/Cart Washable Type 304 Stainless Steel** solid shelves feature an all-stainless construction to withstand high temperature, corrosive applications. Available in flat solid style.

- **Versatile Construction:** Super Erecta Shelf® solid shelving can change as quickly as your needs change. By using various accessories hundreds of shelving configurations become possible.

- **Shelf Accessibility:** Shelves can be loaded/unloaded from all sides. This open construction allows use of the maximum storage space of the cube.

- **Adjustability:** Shelves can be adjusted in 1" (25mm) intervals along the entire length of the post.

- **Adjustable Feet:** Leveling bolts compensate for surface irregularities. Note: Stainless steel stationary posts include stainless leveling bolts.
SUPER ERECTA SHELF®
SOLID SHELVING (18-Gauge)

Galvanized shelves have uncoated, cast aluminum corners. Standard Type 304 Stainless Steel shelves have black epoxy-coated corners. Autoclavable/cart washable Type 304 Stainless Steel shelves have stainless corners.

<table>
<thead>
<tr>
<th>Nominal Width/Length (in.)</th>
<th>Approx. Pkd. Wt. (lbs.)</th>
<th>GALVANIZED Flat Galvanized</th>
<th>Louvered/Embossed Galvanized</th>
<th>STAINLESS STEEL Flat Stainless</th>
<th>Louvered/Embossed Stainless</th>
</tr>
</thead>
<tbody>
<tr>
<td>14x24 355x610</td>
<td>10 4.5</td>
<td>1424FG 1424LG</td>
<td>1424FS 1424LS 1424NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14x30 355x760</td>
<td>12 5.4</td>
<td>1430FG 1430LG</td>
<td>1430FS 1430LS 1430NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14x36 355x1016</td>
<td>16 6.8</td>
<td>1436FG 1436LG</td>
<td>1436FS 1436LS 1436NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14x42 355x1219</td>
<td>17 7.7</td>
<td>1442FG 1442LG</td>
<td>1442FS 1442LS 1442NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14x60 355x1524</td>
<td>22 9.9</td>
<td>1460FG 1460LG</td>
<td>1460FS 1460LS 1460NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>18x24 457x610</td>
<td>11 5.0</td>
<td>1824FG 1824LG</td>
<td>1824FS 1824LS 1824NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>18x30 457x760</td>
<td>14 6.4</td>
<td>1830FG 1830LG</td>
<td>1830FS 1830LS 1830NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>18x36 457x914</td>
<td>16 7.3</td>
<td>1836FG 1836LG</td>
<td>1836FS 1836LS 1836NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>18x42 457x1219</td>
<td>20 9.1</td>
<td>1842FG 1842LG</td>
<td>1842FS 1842LS 1842NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>18x60 457x1524</td>
<td>25 10.9</td>
<td>1860FG 1860LG</td>
<td>1860FS 1860LS 1860NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>21x24 530x610</td>
<td>13 5.9</td>
<td>2124FG 2124LG</td>
<td>2124FS 2124LS 2124NFS</td>
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<td></td>
</tr>
<tr>
<td>21x30 530x760</td>
<td>15 6.8</td>
<td>2130FG 2130LG</td>
<td>2130FS 2130LS 2130NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>21x36 530x914</td>
<td>18 8.2</td>
<td>2136FG 2136LG</td>
<td>2136FS 2136LS 2136NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>21x42 530x1016</td>
<td>21 9.5</td>
<td>2142FG 2142LG</td>
<td>2142FS 2142LS 2142NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>21x60 530x1524</td>
<td>28 11.8</td>
<td>2160FG 2160LG</td>
<td>2160FS 2160LS 2160NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24x24 610x610</td>
<td>15 6.8</td>
<td>2424FG 2424LG</td>
<td>2424FS 2424LS 2424NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24x30 610x760</td>
<td>17 7.7</td>
<td>2430FG 2430LG</td>
<td>2430FS 2430LS 2430NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24x36 610x914</td>
<td>19 8.6</td>
<td>2436FG 2436LG</td>
<td>2436FS 2436LS 2436NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24x42 610x1016</td>
<td>21 9.5</td>
<td>2442FG 2442LG</td>
<td>2442FS 2442LS 2442NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24x60 610x1524</td>
<td>27 10.9</td>
<td>2460FG 2460LG</td>
<td>2460FS 2460LS 2460NFS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24x72 610x1829</td>
<td>33 15.0</td>
<td>2472FG</td>
<td>2472FS</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Contact your Metro representative for availability.

SiteSelect Posts for Super Erecta® Solid Shelving
Stationary posts are fitted with adjustable leveling bolts to compensate for uneven surfaces. Mobile posts will accept stem casters (see Cat. Sheet 11.20). Height for stationary units includes leveling bolt and cap.

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>7 3/8</td>
<td>187 7P</td>
<td>—</td>
<td>6 5/8</td>
<td>171 7UP</td>
<td>—</td>
<td>1/2 0.3</td>
</tr>
<tr>
<td>14 3/4</td>
<td>365 13P</td>
<td>13PS</td>
<td>13 3/4</td>
<td>349 13UP</td>
<td>13UPS</td>
<td>1 0.5</td>
</tr>
<tr>
<td>24 3/4</td>
<td>720 27P</td>
<td>27PS</td>
<td>27 3/4</td>
<td>704 27UP</td>
<td>27UPS</td>
<td>1/2 0.75</td>
</tr>
<tr>
<td>34 3/4</td>
<td>873 33P</td>
<td>33PS</td>
<td>33 1/8</td>
<td>857 33UP</td>
<td>33UPS</td>
<td>2 0.9</td>
</tr>
<tr>
<td>54 3/4</td>
<td>1386 54P</td>
<td>54PS</td>
<td>54 3/4</td>
<td>1386 54UP</td>
<td>54UPS</td>
<td>3 1.4</td>
</tr>
<tr>
<td>62 3/4</td>
<td>1566 63P</td>
<td>63PS</td>
<td>63 1/8</td>
<td>1570 63UP</td>
<td>63UPS</td>
<td>3 1/2 1.6</td>
</tr>
<tr>
<td>74 1/2</td>
<td>1892 74P</td>
<td>74PS</td>
<td>74 1/2</td>
<td>1875 74UP</td>
<td>74UPS</td>
<td>4 1.8</td>
</tr>
<tr>
<td>86 3/4</td>
<td>2197 86P</td>
<td>86PS</td>
<td>86 3/4</td>
<td>2181 86UP</td>
<td>86UPS</td>
<td>4 1/2 2.0</td>
</tr>
<tr>
<td>96 3/4</td>
<td>2450 96P</td>
<td>96P</td>
<td>96 3/4</td>
<td>2472FS</td>
<td>—</td>
<td>5 1/2 2.5</td>
</tr>
</tbody>
</table>

*Actual height for the stationary post includes the post cap and the leveling bolt completely tightened.

SiteSelect Posts for Autoclavable/ Cart-Washable Applications
Designed for use with stem casters and fitted with swaged aluminum post caps.

<table>
<thead>
<tr>
<th>Actual Height (in.)</th>
<th>Approx. Pkd. Wt. (lbs.)</th>
<th>Model No. Stainless Steel</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 3/4</td>
<td>857 2 0.9</td>
<td>30UPS-SW</td>
</tr>
<tr>
<td>53 3/4</td>
<td>1366 3 1.4</td>
<td>54UPS-SW</td>
</tr>
<tr>
<td>61 3/4</td>
<td>1570 3 1/2 1.6</td>
<td>63UPS-SW</td>
</tr>
</tbody>
</table>

Order aluminum split sleeves with stainless "C" rings or corrosive, high-temperature autoclave or cart washing applications. Model No. 9986S
One bag required per shelf.
**Metro® Stem Casters**

### Plated Casters with Polyurethane Tread
- Chrome plated horns, stems, axles, and brakes (optional) are appropriate for dry environments and for medium duty applications.
- Non marking polyurethane flat tread and polyethylene hub. Ball bearing swivel and axle. NSF listed. Bumpers included.
- Brake style: side brake.

<table>
<thead>
<tr>
<th>Wheel Diameter (in.)</th>
<th>Face (in.)</th>
<th>Load Rating (lbs.)</th>
<th>Type</th>
<th>Wheel Tread</th>
<th>Temperature range (Fahrenheit)</th>
<th>Approx. Pkd. Wt. (lbs.)</th>
<th>Cat. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 127</td>
<td>1-1/4</td>
<td>32</td>
<td>300</td>
<td>135</td>
<td>Stem/Swivel Polyurethane, Flat</td>
<td>-30° - 180° -34° - 82°</td>
<td>2-1/8</td>
</tr>
<tr>
<td>5 127</td>
<td>1-1/4</td>
<td>32</td>
<td>300</td>
<td>135</td>
<td>Stem/Brake Polyurethane, Flat</td>
<td>-30° - 180° -34° - 82°</td>
<td>2-1/4</td>
</tr>
<tr>
<td>5 127</td>
<td>1-1/4</td>
<td>32</td>
<td>300</td>
<td>135</td>
<td>Stem/Rigid Polyurethane, Flat</td>
<td>-30° - 180° -34° - 82°</td>
<td>2</td>
</tr>
<tr>
<td>6 152</td>
<td>1-1/2</td>
<td>38</td>
<td>400</td>
<td>182</td>
<td>Stem/Swivel Polyurethane, Flat</td>
<td>-30° - 180° -34° - 82°</td>
<td>2-1/2</td>
</tr>
<tr>
<td>6 152</td>
<td>1-1/2</td>
<td>38</td>
<td>400</td>
<td>182</td>
<td>Stem/Brake Polyurethane, Flat</td>
<td>-30° - 180° -34° - 82°</td>
<td>2-1/4</td>
</tr>
</tbody>
</table>

Note: Rigid connecting channel (stainless steel): Cat. No. 14RS, 18RS, 21RS, 24RS, 30RS, or 36RS.

### Polymer Horn Casters with Polyurethane Tread
- Polymer horn and stainless axle and bolt provide corrosion resistance and enhanced durability. Premium Delron bearings are maintenance free. Non marking polyurethane flat tread and polyethylene hub. For medium-duty applications. Brake style: pedal brake. Bumpers included. NSF listed.
- 5PCM and 5PCBM have antimicrobial product protection built-into the wheel tread.

<table>
<thead>
<tr>
<th>Wheel Diameter (in.)</th>
<th>Face (in.)</th>
<th>Load Rating (lbs.)</th>
<th>Type</th>
<th>Wheel Tread</th>
<th>Temperature range (Continuous usage) (Fahrenheit)</th>
<th>Approx. Pkd. Wt. (lbs.)</th>
<th>Cat. No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 127</td>
<td>1-1/4</td>
<td>32</td>
<td>300</td>
<td>135</td>
<td>Stem/Swivel Polyurethane, Flat -20° - 120° -49° - 49°</td>
<td>2</td>
<td>0.9</td>
</tr>
<tr>
<td>5 127</td>
<td>1-1/4</td>
<td>32</td>
<td>300</td>
<td>135</td>
<td>Stem/Brake Polyurethane, Flat -20° - 120° -49° - 49°</td>
<td>2</td>
<td>0.9</td>
</tr>
<tr>
<td>5 127</td>
<td>1-1/4</td>
<td>32</td>
<td>300</td>
<td>135</td>
<td>Stem/Rigid Polyurethane, Flat -20° - 120° -49° - 49°</td>
<td>2</td>
<td>0.9</td>
</tr>
</tbody>
</table>


Rigid stem casters are often ordered two per unit for improved tracking and handling. Rigid caster channels are provided with each two rigid stem casters at no charge.
FEATURES:
Top is furnished with a 2” x 1” square die embossed NO-DRIP countertop edge with a 1/2” return on 3 sides and a 10” splash of with a 2” return on the rear side.
24” wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30” and 36” wide tables supplied with THREE hat channels.
Pre-engineered welded angle adapters insure ease of future drawer installation.
Front to back Stretcher are welded to legs. Left to right Stretcher bolted to legs and requires assembly.

CONSTRUCTION:
All TIG welded. Exposed weld areas polished to match adjacent surfaces.
Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.
Top is sound deadened.
Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.
Gussets welded to support hat sections.

MATERIAL:
**TVKS-SERIES: Stainless Steel Legs - Open Base**
- **TOP:** 14 gauge stainless steel type “304” series.
- **STRETCHERS:** 1 5/8” dia. tubular stainless steel.
- **LEGS:** 1 5/8” diameter tubular stainless steel type “304” series. 1” adjustable stainless steel bullet feet.
- Stainless steel gussets.

**TVKG-SERIES: Galvanized Legs - Open Base**
- **TOP:** 14 gauge stainless steel type “304” series.
- **STRETCHERS:** 1 5/8” dia. tubular galvanized steel.
- **LEGS:** 1 5/8” diameter tubular galvanized steel. 1” adjustable plastic bullet feet.
- Galvanized steel gussets.

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)
** DETAILS and SPECIFICATIONS **

** TVKS & TVKG Series **

Open Base Style

10" Backsplash

Units 8ft. and larger are furnished with six (6) legs

** TVKS-Series: Stainless Steel Legs & Stretchers **

<table>
<thead>
<tr>
<th>L</th>
<th>24&quot; Wide</th>
<th>Wt.</th>
<th>30&quot; Wide</th>
<th>Wt.</th>
<th>36&quot; Wide</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>30&quot;</td>
<td>TVKS-240</td>
<td>49 lbs.</td>
<td>TVKS-300</td>
<td>55 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24&quot;</td>
<td>TVKS-242</td>
<td>43 lbs.</td>
<td>TVKS-302</td>
<td>48 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>36&quot;</td>
<td>TVKS-243</td>
<td>55 lbs.</td>
<td>TVKS-303</td>
<td>62 lbs.</td>
<td>TVKS-363</td>
<td>80 lbs.</td>
</tr>
<tr>
<td>48&quot;</td>
<td>TVKS-244</td>
<td>67 lbs.</td>
<td>TVKS-304</td>
<td>75 lbs.</td>
<td>TVKS-364</td>
<td>85 lbs.</td>
</tr>
<tr>
<td>60&quot;</td>
<td>TVKS-245</td>
<td>77 lbs.</td>
<td>TVKS-305</td>
<td>89 lbs.</td>
<td>TVKS-365</td>
<td>99 lbs.</td>
</tr>
<tr>
<td>72&quot;</td>
<td>TVKS-246</td>
<td>89 lbs.</td>
<td>TVKS-306</td>
<td>97 lbs.</td>
<td>TVKS-366</td>
<td>112 lbs.</td>
</tr>
<tr>
<td>84&quot;</td>
<td>TVKS-247</td>
<td>107 lbs.</td>
<td>TVKS-307</td>
<td>118 lbs.</td>
<td>TVKS-367</td>
<td>131 lbs.</td>
</tr>
<tr>
<td>96&quot;</td>
<td>TVKS-248</td>
<td>119 lbs.</td>
<td>TVKS-308</td>
<td>131 lbs.</td>
<td>TVKS-368</td>
<td>145 lbs.</td>
</tr>
<tr>
<td>108&quot;</td>
<td>TVKS-249</td>
<td>135 lbs.</td>
<td>TVKS-309</td>
<td>150 lbs.</td>
<td>TVKS-369</td>
<td>165 lbs.</td>
</tr>
<tr>
<td>120&quot;</td>
<td>TVKS-2410</td>
<td>234 lbs.</td>
<td>TVKS-3010</td>
<td>249 lbs.</td>
<td>TVKS-3610</td>
<td>268 lbs.</td>
</tr>
<tr>
<td>132&quot;</td>
<td>TVKS-2411</td>
<td>258 lbs.</td>
<td>TVKS-3011</td>
<td>276 lbs.</td>
<td>TVKS-3611</td>
<td>298 lbs.</td>
</tr>
<tr>
<td>144&quot;</td>
<td>TVKS-2412</td>
<td>273 lbs.</td>
<td>TVKS-3012</td>
<td>291 lbs.</td>
<td>TVKS-3612</td>
<td>313 lbs.</td>
</tr>
</tbody>
</table>

** TVKG-Series: Galvanized Steel Legs & Stretchers **

<table>
<thead>
<tr>
<th>L</th>
<th>24&quot; Wide</th>
<th>Wt.</th>
<th>30&quot; Wide</th>
<th>Wt.</th>
<th>36&quot; Wide</th>
<th>Wt.</th>
</tr>
</thead>
<tbody>
<tr>
<td>30&quot;</td>
<td>TVKG-240</td>
<td>49 lbs.</td>
<td>TVKG-300</td>
<td>55 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24&quot;</td>
<td>TVKG-242</td>
<td>43 lbs.</td>
<td>TVKG-302</td>
<td>48 lbs.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>36&quot;</td>
<td>TVKG-243</td>
<td>55 lbs.</td>
<td>TVKG-303</td>
<td>62 lbs.</td>
<td>TVKG-363</td>
<td>80 lbs.</td>
</tr>
<tr>
<td>48&quot;</td>
<td>TVKG-244</td>
<td>67 lbs.</td>
<td>TVKG-304</td>
<td>75 lbs.</td>
<td>TVKG-364</td>
<td>85 lbs.</td>
</tr>
<tr>
<td>60&quot;</td>
<td>TVKG-245</td>
<td>77 lbs.</td>
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<td>89 lbs.</td>
<td>TVKG-365</td>
<td>99 lbs.</td>
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<td>TVKG-246</td>
<td>89 lbs.</td>
<td>TVKG-306</td>
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<td>112 lbs.</td>
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<td>84&quot;</td>
<td>TVKG-247</td>
<td>107 lbs.</td>
<td>TVKG-307</td>
<td>118 lbs.</td>
<td>TVKG-367</td>
<td>131 lbs.</td>
</tr>
<tr>
<td>96&quot;</td>
<td>TVKG-248</td>
<td>119 lbs.</td>
<td>TVKG-308</td>
<td>131 lbs.</td>
<td>TVKG-368</td>
<td>145 lbs.</td>
</tr>
<tr>
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<td>TVKG-249</td>
<td>135 lbs.</td>
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<td>150 lbs.</td>
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<tr>
<td>120&quot;</td>
<td>TVKG-2410</td>
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<td>273 lbs.</td>
<td>TVKG-3012</td>
<td>291 lbs.</td>
<td>TVKG-3612</td>
<td>313 lbs.</td>
</tr>
</tbody>
</table>
M-45 • M-90 Countertop Ice Dispensers

Multiplex ice dispensers feature a simple design, up front serviceability and quality construction ensures long equipment life.

Standard Features
Attractive, eye-catching "ice" graphics.
- 45 to 90 lbs. ice storage.
- Patented paddle wheel ice dispenser technology maximizes counter space and allows more ice to be dispensed from the bin.

Warranty
- Dispenser: 2-year limited parts and 1-year limited labor.
Specifications

<table>
<thead>
<tr>
<th>Standard Features</th>
<th>M-45</th>
<th>M-90</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless steel exterior cabinet with merchandiser and “Ice” sign.</td>
<td>Stainless steel exterior cabinet with merchandiser and “Ice” sign.</td>
<td>Stainless steel exterior cabinet with merchandiser and “Ice” sign.</td>
</tr>
<tr>
<td>Shipping Weights</td>
<td>67 lbs. / 30.5 kgs.</td>
<td>116 lbs. / 52.8 kgs.</td>
</tr>
<tr>
<td>Ice Storage Capacity</td>
<td>Up to 45 lbs. / 20 kgs.</td>
<td>Up to 90 lbs. / 41 kgs.</td>
</tr>
<tr>
<td>Electrical Requirements</td>
<td>120V/60Hz/2.5 FLA, 220V/50Hz/1 also available.</td>
<td>120V/60Hz/2.5 FLA, 220V/50Hz/1 also available.</td>
</tr>
<tr>
<td>Drain</td>
<td>Two 3/4” (1.91 cm) PVC drain fittings. One pre-installed 3/4” (1.91 cm) PVC (N.P. T.) drain fitting extends from drain pan; a second extends from bin.</td>
<td>Two 3/4” (1.91 cm) PVC drain fittings. One pre-installed 3/4” (1.91 cm) PVC (N.P. T.) drain fitting extends from drain pan; a second extends from bin.</td>
</tr>
<tr>
<td>Ice Cube Compatibility</td>
<td>Dispenses any size cube ice up to one inch square.</td>
<td>Dispenses any size cube ice up to one inch square.</td>
</tr>
<tr>
<td>Service</td>
<td>Motor, drain and electrical connections are front serviceable.</td>
<td>Motor, drain and electrical connections are front serviceable.</td>
</tr>
<tr>
<td>Options</td>
<td>Lighted merchandiser, 4” (10.17 cm) leg kit, extended splash panel and push button ice dispense.</td>
<td>Lighted merchandiser, 4” (10.17 cm) leg kit, extended splash panel and push button ice dispense.</td>
</tr>
</tbody>
</table>

M-45 and M-90 ice dispensers will not accommodate a top-mounted ice machine. Beverage valves are not available on M-45 and M-90 ice dispensers. Manual fill only.

<table>
<thead>
<tr>
<th>M-45</th>
<th>M-90</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>15.00&quot;</td>
</tr>
<tr>
<td>38.10 cm</td>
<td>38.10 cm</td>
</tr>
<tr>
<td>Depth</td>
<td>28.00&quot;</td>
</tr>
<tr>
<td>71.10 cm</td>
<td>71.10 cm</td>
</tr>
<tr>
<td>Height</td>
<td>24.25&quot;</td>
</tr>
<tr>
<td>61.60 cm</td>
<td>81.30 cm</td>
</tr>
</tbody>
</table>

Welbilt reserves the right to make changes to the design or specifications without prior notice.
CW15-APS w/Gourmet Funnel

- Models are space saving 9” wide (22.9cm)
- All stainless steel construction
- Pourover brewer requires no plumbing – completely portable
- SplashGard® funnel deflects hot liquids away from the hand
- Accommodates 1.9 to 3L airpots
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc
- Servers not included unless otherwise noted

Server(s) sold separately

Specifications
Product #: 23001.0062
Water Access: Not Plumbed
Finish: Stainless
Funnel: Gourmet Funnel

Additional Features

Agency:
- NSF
- UL Listed

Electrical & Capacity

<table>
<thead>
<tr>
<th>Volts*</th>
<th>Amps</th>
<th>Watts</th>
<th>Cord Attached</th>
<th>Plug Type</th>
<th>8oz cups/hr</th>
<th>236ml cups/hr</th>
<th>Input HPO Temp.</th>
<th>Phase</th>
<th># Wires plus Ground</th>
<th>Hertz</th>
</tr>
</thead>
<tbody>
<tr>
<td>120</td>
<td>11.4</td>
<td>1370</td>
<td>Yes</td>
<td>NEMA 5-15P</td>
<td>61</td>
<td></td>
<td>60°F (15.5°C)</td>
<td>1</td>
<td>2</td>
<td>60</td>
</tr>
</tbody>
</table>

When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

Plumbing Requirements

<table>
<thead>
<tr>
<th>PSI</th>
<th>kPa</th>
<th>Fitting Supplied</th>
<th>Water Flow Required (GPM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>-</td>
<td>-</td>
<td>-</td>
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</tbody>
</table>

CAD Drawings

<table>
<thead>
<tr>
<th>2D</th>
<th>Revit</th>
<th>KLC</th>
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</thead>
<tbody>
<tr>
<td>●</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Unit</td>
<td>Shipping</td>
<td></td>
</tr>
<tr>
<td>------------</td>
<td>-------------------------------</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Height</td>
<td>Width</td>
</tr>
<tr>
<td>English</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>18.4 in.</td>
<td>9.0 in.</td>
</tr>
<tr>
<td>Metric</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>46.7 cm</td>
<td>22.9 cm</td>
</tr>
</tbody>
</table>

BUNN® reserves 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. For most current specifications and other info visit bunn.com.
### Serving & Holding Options: CW15-APS w/Gourmet Funnel (23001.0062)

<table>
<thead>
<tr>
<th>Product</th>
<th>Image</th>
<th>Description</th>
<th>Size</th>
<th>Pack Size</th>
<th>Product #</th>
</tr>
</thead>
<tbody>
<tr>
<td>AIRPOT, 2.5L GL PB SINGLE PK</td>
<td><img src="image1.jpg" alt="Image" /></td>
<td>Airpot, 2.5L Glass Push Button</td>
<td>2.5L</td>
<td>Single PK</td>
<td>13041.0001</td>
</tr>
<tr>
<td>AIRPOT, 2.5L GL PB 6/CASE</td>
<td><img src="image2.jpg" alt="Image" /></td>
<td>Airpot, 2.5L Glass Push Button</td>
<td>2.5L</td>
<td>Case</td>
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<tr>
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<td>Airpot, 2.2L Glass Push Button</td>
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<td>Single PK</td>
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<td><img src="image4.jpg" alt="Image" /></td>
<td>Airpot, 2.2L Glass Push Button</td>
<td>2.2L</td>
<td>Case</td>
<td>28696.0006</td>
</tr>
<tr>
<td>AIRPOT, 2.5L SST LA SINGLE PK</td>
<td><img src="image5.jpg" alt="Image" /></td>
<td>Airpot, 2.5L Stainless Steel Push Button</td>
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<td>Single PK</td>
<td>32125.0000</td>
</tr>
<tr>
<td>AIRPOT, 2.5L SST LA 6/CASE</td>
<td><img src="image6.jpg" alt="Image" /></td>
<td>Airpot, 2.5L Stainless Steel Push Button</td>
<td>2.5L</td>
<td>Case</td>
<td>32125.0100</td>
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<tr>
<td>AIRPOT, 2.2L GL LA 6/CASE</td>
<td><img src="image7.jpg" alt="Image" /></td>
<td>Airpot, 2.2L Glass Push Button</td>
<td>2.2L</td>
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<td>AIRPOT, 2.2L SST LA SINGLE PK</td>
<td><img src="image8.jpg" alt="Image" /></td>
<td>Airpot, 2.2L Stainless Steel Push Button</td>
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<td>Single PK</td>
<td>44311.0000</td>
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<tr>
<td>AIRPOT, 2.2L SST LA 6/CASE</td>
<td><img src="image9.jpg" alt="Image" /></td>
<td>Airpot, 2.2L Stainless Steel Push Button</td>
<td>2.2L</td>
<td>Case</td>
<td>44311.0100</td>
</tr>
</tbody>
</table>
Utility Raceways M Series model MOD

Description:
The M-series Raceway is a Utility Distribution System comprised of a stainless steel sheet metal housing enclosing cable bus electrical system services that provide connections for individual appliances.

These raceways are intended primarily for use where it is difficult to get access to electrical outlets. Individual point-of-use connection plates are located on the bottom along the length of the raceway.

Specifications:
Construction: (200) or (400)-series Stainless Steel. Removable panels held in place with threaded fasteners. Electrical Data: 30 to 100 amperes. 120/208-240 volts. Single- or three-phase.

Standard Features:
- Point-of-use branch circuit protection with receptacle mounted adjacent to Point-of-use branch circuit protection on 4.5x12” connection plate. NOTE: For other voltage configurations, consult factory.
- Ground fault circuit interrupter for 15 & 20 amp, 120/1, straight blade receptacles
- Cable bus
- Threaded hanging rods for mounting to structural supports or ceiling

Optional Accessories:
- Main electrical service circuit breaker with shunt trip
- Pendant receptacles on 6” drop cords
- Matching extension cords to extend length of pendant outlets
The KVE Capture Jet™ hood with Side-Jet technology is a highly efficient kitchen ventilation hood that removes contaminated air and excess heat emitted by cooking equipment, helping to provide a comfortable and clean environment.

The KVE hood uses the advanced Halton Capture Jet™ with Side-Jet technology to improve the capture and containment of the airflows generated by the cooking equipment. Overall exhaust airflow rates can be reduced up to 30% from those of traditional kitchen hoods.

The Capture Jet™ hood with Side-Jet technology is based on the high entrainment efficiency of a compact, high-velocity capture air jet. The capture air jets efficiently induce ambient air at the critical front face area of the hood, minimizing the spillage of the contaminated air and maintaining good air quality in the chef’s work area.

- Improved indoor air quality with reduced energy use. Halton Capture Jet™ with Side-Jet technology reduces the exhaust airflow rates required and improves the capture and containment efficiency of the hood.
- High efficiency grease filtration using UL and NSF classified Halton KSA multi-cyclone filters for removal of up to 95% of particles with a size of 8 microns per ASTM F2519.
- T.A.B.™ (testing and balancing) ports, which allow accurate and effective commissioning.
- Standard LED light fixtures.
- Optional LED dimming is available for Capture Jet hoods. Dimming is control by a knob on the switch panel or through Halton HMI Touch Screen.
- Stainless steel, welded design.

NOTE: Factory must be advised of any special requirements of the Authority Having Jurisdiction at time of quote.
Construction

The KVE hood combines Capture Jet™ with Side-Jet technology, light fixtures, airflow measurement T.A.B. ports and KSA grease filters. The hood shall bear ETL or UL label. The ETL/UL listed range hood without exhaust fire damper per standard 710 and be fabricated in compliance with NFPA-96, and shall bear the NSF seal of approval.

The exposed parts are manufactured from 18 ga. stainless steel.

**DIMENSIONS**

<table>
<thead>
<tr>
<th>Part</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>18 Ga. Stainless steel</td>
</tr>
<tr>
<td>2</td>
<td>Exhaust duct collar</td>
</tr>
<tr>
<td>3</td>
<td>Capture Jet air</td>
</tr>
<tr>
<td>4</td>
<td>Light fixture</td>
</tr>
<tr>
<td>5</td>
<td>KSA grease filters</td>
</tr>
<tr>
<td>6</td>
<td>Integrated Capture Jet fan intake</td>
</tr>
<tr>
<td>7</td>
<td>Switch panel (optional)</td>
</tr>
<tr>
<td>8</td>
<td>Grease collection cup</td>
</tr>
<tr>
<td>9</td>
<td>Hanger bracket</td>
</tr>
<tr>
<td>10</td>
<td>Double wall construction</td>
</tr>
</tbody>
</table>

The hood ends have double side wall construction. A concealed collection cup is fitted into the grease drain channel for easy removal of the grease and dirt extracted by the KSA multi-cyclone filters.

**QUICK DATA**

<table>
<thead>
<tr>
<th>Length</th>
<th>Recommended Exhaust air volumes</th>
<th>Recommended Capture Jet air volumes</th>
</tr>
</thead>
<tbody>
<tr>
<td>48....168</td>
<td>* Actual exhaust air volumes are calculated by using the heat load based design method utilizing the Halton H.E.L.P (Hood Engineering Layout Program)</td>
<td>Capture Jet average pressure 0.40” WC (without Side Jet option), 0.20” WC (with Side Jet option).</td>
</tr>
<tr>
<td></td>
<td>*Average operating range from light to heavy duty cooking loads 135 cfm to 275 cfm per linear foot</td>
<td>*Airflows established by a pressure reading *WC= Water Column</td>
</tr>
</tbody>
</table>

*Hoods are ETL or UL listed for USA per UL710, and CANADA per ULC-S646 standards, and NSF certified.*
Function

The kitchen hood above cooking appliances contains the rising warm air and contaminants (1).

The capture air jets (2) direct the contaminated air toward the KSA grease filters (3), where grease particles and other impurities are separated from the exhaust air using the cyclone separation principle.

The extracted grease and other air contaminants flow into a drain channel and toward the collection tray/cup (4).

The vertical capture air improves efficiency, and allows the hood to operate at lower exhaust airflows. This is achieved by modifying the capture jet configuration on the front of the hood (5). The side jets allow for enhanced performance at the ends of the hood (6).

Modifications & Options

- Closure Panels - for canopies below ceiling level
- Backsplash
- Side Skirts
- KFR - Filter Removal Tool
- LED Dimmable Lighting
- Recessed Fluorescent or Incandescent Lighting
- Incandescent Globe Type Lights
- MEP - Master Electrical Panels
- Face or Remote Mounted Switch Panels
- Factory Prepiped Fire Protection
- Powder Coating in a Variety of Colors
- Custom/Design Stainless Steel Exterior Textures and Finishes
- Listed Exhaust Duct Balancing Damper
- Hood Mounted Fire Cabinet
- M.A.R.V.E.L. Demand Control w/VFD by Halton
DIMENSIONS

<table>
<thead>
<tr>
<th>KVE - Wall model</th>
<th>inches</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>48....168</td>
</tr>
<tr>
<td>Width</td>
<td>42....84</td>
</tr>
<tr>
<td>Height</td>
<td>24....30</td>
</tr>
</tbody>
</table>

Noted in drawings as:
* L = Length
* W = Width
* H = Height

WEIGHTS (LB)

18 ga.

<table>
<thead>
<tr>
<th>Estimated Crated Shipping Weight</th>
<th>inches</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>48”</td>
<td>75 lbs / ft.</td>
</tr>
<tr>
<td>Width</td>
<td>54”</td>
<td>80 lbs / ft.</td>
</tr>
<tr>
<td>Width</td>
<td>60”</td>
<td>85 lbs / ft.</td>
</tr>
</tbody>
</table>

* Larger Weights - Consult Factory

Mounting bracket 2” high (52mm)
DIMENSIONS

<table>
<thead>
<tr>
<th>KVE - Island model</th>
<th>inches</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>48....168</td>
</tr>
<tr>
<td>Width</td>
<td>42....84</td>
</tr>
<tr>
<td>Height</td>
<td>24....30</td>
</tr>
<tr>
<td>Overall Width</td>
<td>84....168</td>
</tr>
</tbody>
</table>

Noted in drawing as:

* L = Length
* W = Width
* H = Height
* O = Overall Width

WEIGHTS (LB)

18 ga.

<table>
<thead>
<tr>
<th>Estimated Crated Shipping Weight</th>
<th>inches</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>48”</td>
<td>75 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width</td>
<td>54”</td>
<td>80 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width</td>
<td>60”</td>
<td>85 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width</td>
<td>66”</td>
<td>90 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width</td>
<td>72”</td>
<td>95 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width</td>
<td>78”</td>
<td>100 lbs / lin. ft.</td>
</tr>
</tbody>
</table>

*Larger Weights - Consult Factory

Mounting bracket 2” high (52mm)
Balancing of Capture Jet™ Hoods

The capture jet and exhaust air flows are easily and accurately determined by measuring the pressure difference from the T.A.B. ports mounted in each plenum. Corresponding air flows can be read from the diagrams provided.

All T.A.B. readings assume cold conditions. To adjust for an exhaust temperature of 110 °F, multiply the readings by a factor of 0.93.
Suggested specifications

**General**
Kitchen hood inner liner shall be constructed from 18 gauge stainless steel where exposed. The kitchen hoods shall be supplied complete with outer casing/main body, inner liner, exhaust duct, pressure measurement T.A.B. ports. Outer casing panels shall be constructed of stainless steel with a brushed satin finish. Each joint shall be welded and liquid tight, avoiding harmful dripping of condensation.

All exposed welds are ground and polished to the original finish of metal. Canopy ends shall be double sided wall construction (no single wall hoods permitted).

**Exhaust**
The exhaust airflow will be based on the convective heat generated by the appliances underneath each hood system. Submittals shall include convective heat calculations based on the input power of the appliance served.

**Capture Jet™ with Side-Jet Technology**
The hood shall be designed with Capture Jet™ with Side-Jet technology to reduce the exhaust airflow rate required, and to improve the capture and containment efficiency of the hood, while reducing energy consumption. The Capture Jet™ air shall be introduced through a special discharge panel and shall not exceed 10% of the calculated exhaust airflow. The Capture Jet™ discharge velocity will be a minimum of 1500 feet per minute. Slot or grille type discharge shall not be used. The Capture Jet™ shall be internally mounted with a speed control and will not require a fire damper or electronic shut down in fire mode.

**T.A.B. Ports**
The airflows through the extractors and the Capture Jet™ air chamber are to be determined through the integral T.A.B. (Testing and Balancing) ports mounted in the hood. The airflows are to be determined by the pressure vs. airflow curves supplied by Halton.

**Grease Filters**
The hood shall be equipped with KSA multi-cyclone stainless steel grease extractors. The KSA filters shall be NSF and UL classified. The grease extraction efficiency is 93% on particles with a diameter of 5 microns and 98% on particles with a diameter of 15 microns or larger as tested by an independent testing laboratory. The pressure loss over the extractor shall not exceed 0.50” of w.c at flow rates approved by U.L. for heavy load cooking. Sound levels shall not exceed an NC rating of 55. Baffle or slot type extractors shall not be used.

**Light Fixtures**
Hood lights shall be U.L. Listed LED fixtures, suitable for grease hoods. 20 Watts per fixture, 50 foot candles at cooking surface. Option: Recessed fluorescent, recessed incandescent or incandescent globe type lighting. The lighting shall be suitable for single phase power supply. Dimmable LED option is available. Standalone Hood based dimming control on the switch panel. When M.A.R.V.E.L. controls are used, all hoods connected to the system can have the light intensity adjusted through the HMI touch screen simultaneously.

**Control Panel**
The master electrical panel consisting of one starter per motor with overload protection will be supplied. Control panel to hood or remote mounted. (For constant volume systems). M.A.R.V.E.L. controlled systems come with an HMI touch screen to monitor variable volume operation and incorporate the use of V.F.D.’s to control fan operation.

**Fire Suppression System**
The kitchen hood fire extinguishing system shall protect the kitchen hood against grease fires by a completely automatic fire control system, which consists of wet chemical. The fire detection system shall be capable of detecting fire in the hood, duct, or surface equipment and shall automatically discharge liquid extinguishing agent into the plenum chamber, exhaust duct collar, and cooking appliance areas to ensure against re-ignition or re-flash. System components shall include a spring-loaded fusible link detector, wall mounted emergency pull stations, wall mounted automan and cabinet, and a mechanical gas valve installed in the gas line serving the cooking equipment. System installation shall be made by an authorized representative of the system manufacturer and conform to U.L. 300 requirements and local codes.

The company has a policy of continuous product development, therefore we reserve the right to modify design and specifications without notice.

For more information, please contact your nearest Halton agency. To find it: www.halton.com
R-102 Restaurant Fire Suppression Systems

Features
- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application
The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge and Maintenance Manual.

System Description
The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories (UL/ULC).

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shut-down and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.

A system owner’s guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes a remote manual pull station(s), mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.
Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

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

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit. Flexible conduit can be used only with the Molded Remote Manual Pull Station and with the Mechanical Gas Valve Assembly.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation. The pull station is compatible with the ANSUL Flexible Conduit and with 1/2 in. EMT conduit.

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings — COA #5663
- LPCB
- TFRI
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd’s Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)
Ordering Information
Order all system components through your local authorized ANSUL Distributor.

Specifications
An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL
1.1 References
   1.1.1 Underwriters Laboratories (UL)
   1.1.1.1 UL Standard 1254
   1.1.1.2 UL Standard 300
   1.1.2 Underwriters Laboratories of Canada (ULC)
   1.1.2.1 ULC/ORD-C 1254.6
   1.1.3 National Fire Protection Association (NFPA)
   1.1.3.1 NFPA 96
   1.1.3.2 NFPA 17A

1.2 Submittals
   1.2.1 Submit two sets of manufacturer’s data sheets
   1.2.2 Submit two sets of piping design drawings

1.3 System Description
   1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
   1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
   1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
   1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
   1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control
   1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
   1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations
   1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery
   1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions
   1.7.1 The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT
2.1 Manufacturer
   2.1.1 Johnson Controls, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components
   2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
   2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
   2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
Specifications (Continued)

2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

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

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.

2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.

2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature, or shall be electric thermal detectors designed to operate at a factory preset temperature.

2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.

2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

3.2.1 Training shall be conducted by representatives of the manufacturer.

Note: The converted values in this document are for dimensional reference only and do not reflect an actual measurement.

ANSUL, R-102, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.
The CH condensate hood is a steam extraction model and has been especially adapted to capture, condense and remove steam produced by industrial dishwashers, and cooking pots in type II applications.

- Condensation is achieved by the use of angled internal baffles and defectors.
- Efficient exhaust is maintained by using lateral side slots combined with the large internal volume.
- Modular construction simplifies design and installation.
- Manufactured from polished stainless steel, welded design.
- Surface mounted light fixtures are available as an accessory.
Function

The CH hood has been specially developed to cover equipment that produces steam and its internal volume enables the removal of large volumes of air, which are then extracted via the upper baffle (A). The upper baffle drains the condensation onto the lower baffle (B). Two lateral side slots (condensate channels)(C) help to prevent the condensing water from dripping on to the work surfaces below.

DIMENSIONS

<table>
<thead>
<tr>
<th>CH</th>
<th>inches</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>18...168</td>
</tr>
<tr>
<td>Width</td>
<td>18...84</td>
</tr>
<tr>
<td>Height</td>
<td>12...36</td>
</tr>
</tbody>
</table>

Construction

The outer casing is manufactured from easy to clean stainless steel, or can be substituted with galvanized steel. All joints of hood are fully welded and polished to ensure water tightness. Hood is also equipped with a draining tap for removal of collected condensation. The CH hood is equipped with or without baffles. The position of the baffles allow for easy access and cleaning. A surface mounted light fixture can be supplied as an optional extra.

Accessories

- Closure Panels - for canopies below ceiling level
- Backsplash
- Surface mounted incandescent (optional)
- Non-standard drain tap sizes and position

CH- Condensate Hood
DIMENSIONS

<table>
<thead>
<tr>
<th>CH - Wall model</th>
<th>inches</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>18...168</td>
</tr>
<tr>
<td>Width</td>
<td>12.....84</td>
</tr>
<tr>
<td>Height</td>
<td>12.....36</td>
</tr>
</tbody>
</table>

Noted in drawings as:

* L = Length
* W = Width
* H = Height

WEIGHTS (LB)

18 ga.

<table>
<thead>
<tr>
<th>Estimated Crated Shipping Weight</th>
<th>inches</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width 18”</td>
<td>18”</td>
<td>30 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width 30”</td>
<td>30”</td>
<td>33 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width 42”</td>
<td>42”</td>
<td>37 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width 54”</td>
<td>54”</td>
<td>42 lbs / lin. ft.</td>
</tr>
<tr>
<td>Width 60”</td>
<td>60”</td>
<td>45 lbs / lin. ft.</td>
</tr>
</tbody>
</table>

* Larger Weights - Consult Factory

CH - Condensate Hood

Mounting bracket 2” high (52mm)
Suggested specifications

General
The kitchen hood shall be constructed from 18 gauge stainless steel.
The kitchen hoods shall be supplied complete with outer casing / main body, inner liner, exhaust duct, baffle plates, condensate channel, drain tap and assembly brackets.

Outer casing panels shall be constructed of stainless steel with a brushed satin finish. Each joint shall be welded and liquid tight, avoiding harmful dripping of condensation.
All exposed welds are ground and polished to the original finish of metal.

Baffle plates
Condensation is achieved by the use of angled internal baffles and deflectors.
Efficient exhaust is maintained by using lateral side slots combined with the large internal volume.

Incandescent light fixtures (optional)
Each hood can be provided with surface mount vapor proof light fixture(s). The lighting shall be suitable for single-phase power supply and shall be UL listed incandescent type, suitable for condensate hoods.

Condensate Channels
Condensate channels guttering shall form part of the main construction of the canopy and run the entire perimeter of the hood.

Drain Tap
The drain tap shall be manufactured from stainless steel.
562 - SANITOP®
PRODUCT INFORMATION BROCHURE
For over 70 years, the name Notrax® has meant superior quality, service, and innovative products. Now this brand is a cornerstone of Justrite Safety Group, offering the widest selection of products to a variety of markets and applications including entrance mats, anti-fatigue/safety mats, and products designed specifically for use in professional food service environments. Notrax® offers a complete selection of floor matting options to meet any application requirement, quality expectation, and budget.

- Track record of manufacturing high quality mats for over seventy years
- All products are manufactured in ISO certified facilities
- Notrax® offers anti-fatigue matting, entrance matting, safety matting, food service matting and specialty mats designed for a variety of industries
**562 - SANITOP®** is made from a durable rubber compound designed to withstand harsh chemicals while creating a slip resistant surface. A large and small hole drainage system channels liquid and debris away from the work area. Molded in beveled edges on all four sides eliminates trip hazards. Sanitop® offers a simple, economical solution for wet environments in many industrial or food service application.

**Material:** Rubber

**Features and Benefits:**
- Durable rubber compound
- Molded alternating large/small hole drainage system keeps moisture and debris free from work area
- Raised pattern surround large holes to channel drainage and provide worker traction.
- Beveled ramps on all 4 sides
- Available in 2 versions:
  - Black grease resistant mat
  - Red grease-proof nitrile mat

### SPECIFICATIONS

<table>
<thead>
<tr>
<th>Stock Sizes</th>
<th>3’x5’, 3’x10”, 3’x20”*</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Consists of multiple mats bonded together</td>
<td></td>
</tr>
<tr>
<td>Thickness</td>
<td>1/2”</td>
</tr>
<tr>
<td>Colors</td>
<td>Black</td>
</tr>
</tbody>
</table>

**Performance:**

<table>
<thead>
<tr>
<th>Wear Resistance</th>
<th>Good</th>
<th>Better</th>
<th>Best</th>
<th>Superior</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anti-fatigue Performance</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Slip Resistance</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**APPLICATIONS**

- Wet environments that require basic fatigue relief.
## TESTING DATA

<table>
<thead>
<tr>
<th>Test</th>
<th>Test Description</th>
<th>Results</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compression Deflection</td>
<td>Test specimen is subjected to varying compression load levels and the resulting deflection was measured. The greater the deflection, the better the anti-fatigue properties. (Inches)</td>
<td>.780” (40 lbs/sq. inch)</td>
</tr>
<tr>
<td>Coefficient of Friction ASTM C1028-96</td>
<td>A neolite heel assembly with a predetermined load is pulled horizontally with a dynamometer to measure the force required to cause the assembly to slip.</td>
<td>.67</td>
</tr>
<tr>
<td>Elongation ASTM D412</td>
<td>Test specimen is stretched at a specified rate until breaking point. The results are measured in weight needed to break, and % of size increase at breaking point.</td>
<td>227.7% (average of 5 specimens)</td>
</tr>
<tr>
<td>Hardness ASTM D2240-02</td>
<td>The hardness of a test sample is measured by means of a type A Shore Durometer. It measures the penetration of its specified indentor forced into the material under specified conditions</td>
<td>52</td>
</tr>
</tbody>
</table>

*Testing performed by an independent test laboratory.*
36" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES

Model EV36S-6FP208 shown with adjustable legs

SPECIFICATIONS

36" wide electric restaurant range, Vulcan Model No. EV36S-6FP208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 9 1⁄2" round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. Comes with one standard oversized oven. Oven interior measures 26 1⁄2" w x 26 3⁄8" d x 14" h. Comes with one oven rack and three rack positions. Oven door is heavy duty with an integrated door hinge / spring mechanism, requiring no adjustments. 5 KW input. Top browning heat control. Thermostat adjusts from 200°F to 500°F. Oven controls are protected from heat in an insulated side compartment. Requires 208, 240 or 480 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

Exterior Dimensions:
34" d x 36" w x 58" h on 6" adjustable legs

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Six 9 1⁄2" round, 2 KW French plates with infinite heat control switches. Four position heat switch on 480 volt.
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26 1⁄2” w x 26 3⁄8” d x 14” h
- Full width pull out stainless steel crumb tray
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs
- One oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back
- Requires 208, 240 or 480 volt, 1 or 3 phase power supply. (Ranges shipped in 3 phase and are field convertible to single phase)
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with two rack guides
- Set of four casters (two locking)
- 10" stainless steel stub back
- ESB36 salamander broiler
- Reinforced high shelf for ESB36 salamander broiler
- Towel bar
- Cutting board
- Condiment rail
- Fryer shield
RESTAURANT RANGES

36" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction

<table>
<thead>
<tr>
<th></th>
<th>Rear</th>
<th>Sides</th>
</tr>
</thead>
<tbody>
<tr>
<td>Range with French Plates</td>
<td>0&quot;</td>
<td>3&quot;</td>
</tr>
<tr>
<td>Range with Griddle Tops</td>
<td>0&quot;</td>
<td>3&quot;</td>
</tr>
<tr>
<td>Range with Hot Tops</td>
<td>0&quot;</td>
<td>6&quot;</td>
</tr>
</tbody>
</table>

Ranges with an ESB Salamander Broiler mounted above:
Refer to the ESB Salamander Broiler spec sheet for clearance specifications.

36" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES

AVAILABLE VOLTAGES - 208, 240 OR 480 VOLT - 1 OR 3 PHASE

<table>
<thead>
<tr>
<th>MODEL NUMBER</th>
<th>VOLTAGE</th>
<th>TOTAL CONNECTING KW</th>
<th>KW PER PHASE</th>
<th>3 PHASE</th>
<th>1 PHASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>EV36S-6FP208</td>
<td>208</td>
<td>17.0</td>
<td>4.0 8.0 5.0</td>
<td>37.5</td>
<td>50.0</td>
</tr>
<tr>
<td>EV36S-6FP240</td>
<td>240</td>
<td>17.0</td>
<td>4.0 8.0 5.0</td>
<td>32.5</td>
<td>43.3</td>
</tr>
<tr>
<td>EV36S-6FP480</td>
<td>480</td>
<td>17.0</td>
<td>4.0 8.0 5.0</td>
<td>16.3</td>
<td>21.7</td>
</tr>
</tbody>
</table>

This appliance is manufactured for commercial use only and is not intended for home use.
60" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES / 24" GRIDDLE

SPECIFICATIONS

60" wide electric restaurant range, Vulcan Model No. EV60SS-6FP24G208. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs. Six 9½" round French plates, 2 KW input per plate. Full width pull out stainless steel crumb tray located beneath the cooking top. 24" wide, ½" thick griddle plate, one thermostat provided for every 12" griddle width. Comes with one standard oversized oven and one standard oven. Oversized oven interior measures 26½"w x 26½"d x 14"h. Standard oven interior measures 20"w x 26½"d x 14"h. Each oven comes with one oven rack and three rack positions. Oven doors are heavy duty with integrated door hinge spring mechanisms, requiring no adjustments. 5 KW input. Top browning heat control. Thermostat adjusts from 200°F to 500°F. Oven controls are protected from heat in an insulated side compartment. Requires 208 or 240 volt, 1 or 3 phase power supply. All ranges are shipped in 3 phase and are field convertible to single phase.

Exterior Dimensions:
34½"d x 60"w x 58"h on 6" adjustable legs

STANDARD FEATURES

- Fully MIG welded aluminized steel frame for added durability
- Stainless steel front, sides, back riser, shelf and legs
- Six 9½" round, 2 KW French plates with infinite heat control switches
- 24" wide, ½" thick griddle plate, one thermostat provided for every 12" griddle width
- Full width pull out stainless steel crumb tray
- 5 KW oven with top browning control
- One standard oversized oven, interior measures 26½"w x 26½"d x 14"h and one standard oven, interior measures 20"w x 26½"d x 14"h
- Thermostat adjusts from 200°F to 500°F
- Cool to the touch control knobs and oven handles
- Each oven has one oven rack and three rack positions
- 18" x 26" sheet pans fit side to side and front to back in standard oversized oven. 18" x 26" sheet pans fit front to back in standard oven.
- Requires 208 volt or 240 volt, 1 or 3 phase power supply. (Ranges shipped in 3 phase and are field convertible to single phase)
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- Extra oven rack with two rack guides
- Set of four casters (two locking)
- 10" stainless steel stub back
- ESB36 salamander broiler
- Reinforced high shelf for ESB36 salamander broiler
- Towel bar
- Cutting board
- Condiment rail
- Fryer shield
RESTAURANT RANGES

60" ELECTRIC RESTAURANT RANGE
6 FRENCH PLATES / 24" GRIDDLE

INSTALLATION INSTRUCTIONS

Clearances from Combustible Construction  |  Rear | Sides  | Ranges with an ESB Salamander Broiler mounted above:
--- | --- | --- | ---
Range with French Plates  | 0"  | 3"  | Refer to the ESB Salamander Broiler spec sheet for clearance specifications.
Range with Griddle Tops  | 0"  | 3"  |
Range with Hot Tops  | 0"  | 6"  |

AVAILABLE VOLTAGES - 208 OR 240 VOLT - 1 OR 3 PHASE

<table>
<thead>
<tr>
<th>MODEL NUMBER</th>
<th>kW</th>
<th>kW PER PHASE</th>
<th>3 PHASE LT</th>
<th>3 PHASE RT</th>
<th>1 PHASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>EV60SS-6FP24G208</td>
<td>13.0</td>
<td>15.8</td>
<td>5.0</td>
<td>4.0</td>
<td>3.4</td>
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<tr>
<td>EV60SS-6FP24G240</td>
<td>13.0</td>
<td>15.8</td>
<td>5.0</td>
<td>4.0</td>
<td>3.4</td>
</tr>
</tbody>
</table>

Note: To calculate 480 volt amps, take 240 volt amp ratings shown and divide by two.

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

The EV 60 ranges require two separate electrical hook-ups.

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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

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