

To  
Environmental Health Services  
1131 Harbor Bay Parkway,  
Alameda, CA 94502

September 24, 2010

Attn: Chris Jonas  
Sr. Reg. Environmental Health Services

Subject: Hindu Community & Cultural Center  
1232 Arrowhead Ave. Livermore, CA 94551

The following are response to review comments received from the Environmental Health Services dated May 10<sup>th</sup> 2010.

1. Room Finish Schedule on Sht.2.4 indicates Room finish as required and also details Tile Cove base.
2. FRP panels and stainless steel indicated on Sht. A2.4.
3. On Sht A2.4 Ceiling in Pantry, storage, washrooms, pot/pan cleaning area are indicated to be gypsum board painted off white which are smooth, washable and durable.
4. Specific layout information are shown on enlarged plans on sht. K-1
5. Large pots and pans will be washed in special washing area Rm. 135. Large pots and pans will washed, rinsed and sanitized in custom made 4 ft. by 6ft. recessed floor area with drain and spray hose.
6. Specifications K-34 for 3 compartment sink, K-35 for food preparation sink and K-33 hand sink enclosed.
7. Specification for Rice mixer K-11 enclosed.
8. Walk-in cooler is custom made built in floor to ceiling in Room 132 per Health Dept. requirements.
9. Floor sinks shown on P-1 for 3 compartment and dishwasher.
10. Noted on Kitchen enlarged plan K-1.
11. Noted on Sht. K-1 enlarged Kitchen floor plan.
12. Noted on Sht. K-1 enlarged Kitchen floor plan.
13. Hot water peak demand calculations enclosed.
14. Hot water Heater Specification enclosed.
15. Quick disconnect check valve for gas line noted on Sht K-1.
16. Casters specified on Equipment list on K-2.
17. K-26 auto idly dough dispenser specification enclosed.
18. K-17 idly sink/table specification enclosed.
19. Dry storage shelving K-27 noted on Sht. K-2 specification enclosed. Walk in cooler Shelving by manufacturer of walk in cooler to meet Health Dept. requirements.
20. No rice bins used.
21. Dishwasher K-14 in washroom 131 shown on sht. K-1.
22. No equipment between K-1 and K-5 on sht. K-1.
- 23 Proof Cabinet K-2 is located in serving area near pass thru.window.

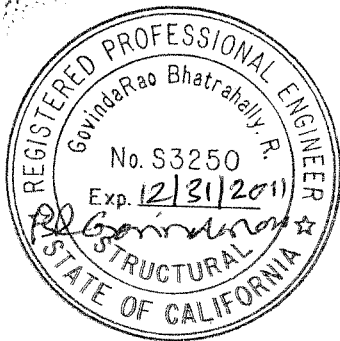
24. Hood manufactured by Captive Air custom made per Health Dept. requirements.
25. Stainless steel lining located behind all hood systems by Manufacturer Captive Air.
26. Noted on Equipment list on Sht. K-2 for all kitchen hoods.
27. Per Auto dishwasher specification enclosed # K-14 on equipment list (sht. K-2) no Vapor hood required.
28. Flour Tortilla machine K-25 under hood for ventilation.
29. Separate Chemical storage room # 148, and mop sink in Janitor's room 147. ?
30. Lockers shown on sht K-1 Room 134 Changing Room.
31. Trash enclosure details on sht. S-5. per Health dept. requirements. Grease storage and disposal per Option 3.

If you require additional information or have any question please contact me at (925) 833 9784.

For: Hindu Community and Cultural Center

*B.R. Govindarao*

Govindarao S.E  
Engineer of Record.



**KITCHEN EQUIPMENT CATALOG CUTS**

## Project Information

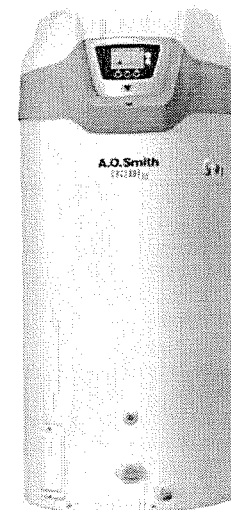
Project #:	1	Prepared for:	HCC
Project Name:	HCC CENTER	Prepared by:	Sam Rao
Location:	I		
Engineer:			
Contractor:			

## Selected Product

BTH-300A

Cyclone Xi™ High Efficiency

# Heaters:	2	Heater Recovery:	642 USGPH @ 100 °F Rise
Model Number:	BTH-300A	1st Hour Delivery:	824 USGPH
Heater Storage (ea):	130 USG	3 Hour Average:	703 USGPH
Input (ea):	300,000 Btu/hr	Est. Storage Recovery:	24 min
New External Tanks:	0	% Of Demand:	155%
Tank Capacity (ea):	0 USG		
Total Usable Storage:	182 USG		



Model Number	Hi Cube Trailer Load Factor	Gallon Capacity	Recovery Capacity GPH 100 Degree Rise	Input BTU/HR	Height	Diameter	Approx. Shipping Weight (lbs.)
BTH-300A	3.33	130	698	300,000	75.5	33.125	855

- 50 Equivalent Feet of Exhaust and 50 Equivalent Feet of Intake with 3" Vent (for BTH 120-250)
- 120 Equivalent Feet of Exhaust and 120 Equivalent Feet of Intake with 4" Vent (BTH 120-250)
- 70 Equivalent Feet of Exhaust and 70 Equivalent Feet of Intake with 4" Vent (for BTH 300, 400 & 500)
- Meet or exceed the thermal efficiency and /or standby loss requirements of the U.S. Department of Energy and current edition of ASHRAE/IESNA 90.1
- Up to 96% Thermal Efficiency
- Sidewall, Vertical and Sealed Vent Options
- Complies with SCAQMD Rule 1146.2, Southern California and Texas approved
- Vents with PVC, ABS or CPVC and/or Foam Core Equivalents

## Application Loads

### Summary

Peak Demand:	532 USGPH	Temperature Rise:	100 °F
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### Application Settings

Type:	Food Service / Restaurant	Cold Water Temp:	40 °F
Building Use:	Not Specified	Stored Water Temp:	140 °F
Peak Demand Period:	1.00 Hours	Approx. Storage:	25%
Equipment:	Water Heaters Only (no external storage)	# Storage Tanks:	Not Specified
Fuel Type:	Natural Gas	Existing Storage:	None
Location:	Indoor		
LoNOx:	Not Required		

The A. O. Smith Pro-Size sizing program is a tool that can be used to estimate water heater requirements for many common applications. Pro-Size is intended for water heaters or boilers that best meet the specific job requirements. It is the sole responsibility of the system designer to select the correct products needed. A. O. Smith reserves the right to make changes to Pro-Size without notice.

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ASME: Not Required  
# Heaters: 2  
Altitude: Less than 2000 ft

### Load Data

Meals Served:	150 Per Day
Vegetable Sinks:	1
Single Pot Sink:	1
Double Pot Sink:	1
Triple Pot Sink:	1
Pre-scraper (open type):	1
Pre-flush (hand operated):	1
Pre-flush (closed type):	0
Recirculating Pre-flush:	0
Bar Sink:	1
Lavatories:	1
Mop/Slop Sink:	0
Dishwasher - Model 1:	1 @ 47 USGPH (140 °F)
Dishwasher - Model 2:	0 @ 0 USGPH (140 °F)
Pot Washer - Model 1:	0 @ 0 USGPH (180 °F)
Pot Washer - Model 2:	0 @ 0 USGPH (180 °F)
Additional Load:	0 USGPH
Design Oversize:	0%

K-11



# TOWN

# 公司 餐食

TOWN FOOD SERVICE EQUIPMENT CO., INC.

72 BEADEL STREET, BROOKLYN, NY 11222

Ph. (718) 388-5650

Fax (718) 388-5860

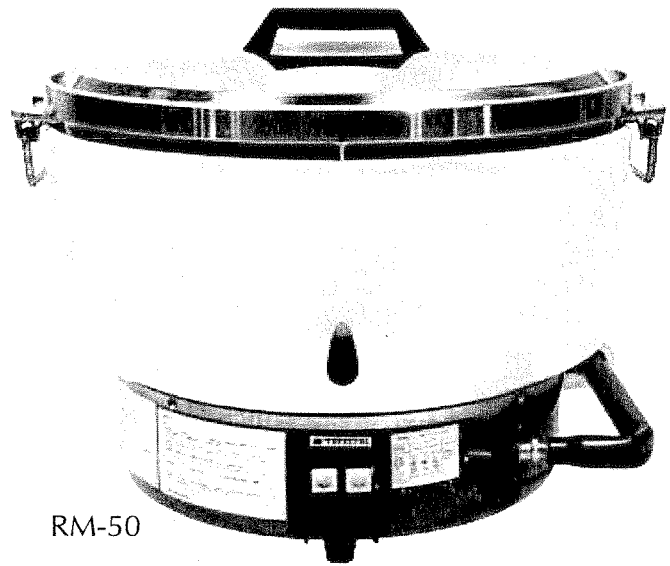
(800) 221-5032

www.townfood.com

## RICEMASTER GAS RICE COOKERS



RM-55



RM-50



### GENERAL

This specification lists the standard and optional features of Town Rice Master gas rice cookers. The units are extremely reliable; simple to maintain; automatic gas rice cookers. Town Rice Master cookers can be used to cook many varied foods. A bimetallic temperature sensor mounted in the base of the rice pot provides optimum control and temperature accuracy. The rice is kept hot after cooking via the internal pilot burner. A thick wall, cast aluminum rice pot, with plated steel drop handles insures even cooking and is extremely durable. A standard Rear gas feed on all units allows for easy connection and eliminates stress on the gas valve body. A regulator is supplied with the unit. Available in Natural and Propane gas models. Available in listed and unlisted designs.

### MODELS

RM-55N-R FOR NATURAL GAS &  
RM-55P-R FOR PROPANE GAS  
**LISTED BY ETL AND NSF, 6  
MONTH LIMITED WARRANTY**

RM-50N-R FOR NATURAL GAS &  
RM-50P-R FOR PROPANE GAS  
**NOT LISTED WITH ETL/NSF, 6  
MONTH LIMITED WARRANTY**

### STANDARD FEATURES

- RM-55 models are design certified by ETL to conform to ANSI Z83.11-2007
- RM-55 models are design certified by NSF Intl. to conform to ANSI/NSF4
- Rear gas connection allows for simple connection and relieves stress on the valve.
- Bimetallic temperature sensor mounted in base of rice pot-for accurate and reliable operation; easy to clean and replace without special tools
- Heavy duty cast aluminum rice pot with steel drop handles-lifts out for cleaning or rice washing
- Piezo ignition with Pilot gas safety system

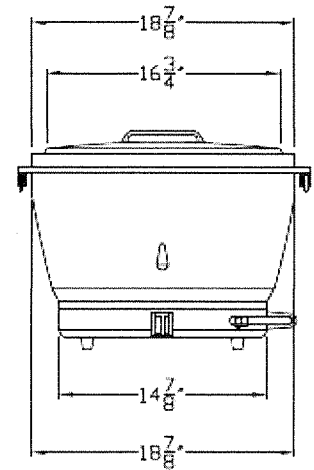
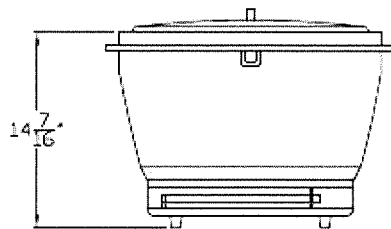
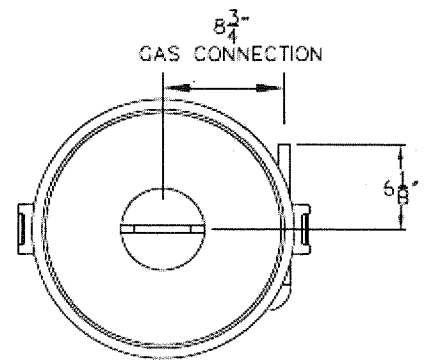
- Stainless Steel lid with durable high temperature thermoset plastic handle
- 6 month limited warranty on all gas units
- Pilot burner keeps rice hot for serving after cook cycle is completed
- Fool Proof Pushbutton operation- two buttons control entire cook cycle.
- Rapid production times- 22 minutes for Natural gas, 27 minutes for Propane gas

### OPTIONS

- There are currently no options available for these units.

Model	Type	Wt.
RM-50N-R	55 cup, Natural Gas w/ rear connection	46lb
RM-50P-R	55 cup, Propane Gas w/rear connection	
56853	55 cup replacement rice pot	15lb
RM-55N-RC KIT	55 cup Rear Connection Kit, Natural Gas	2lb
RM-55P-RC KIT	55 cup Rear Connection Kit, Propane Gas	

Model	Type	Wt.
RM-55N-R	55 cups, NSF/ETL Natural Gas w/ rear connection	46lb
RM-55P-R	55 cups, NSF/ETL Propane Gas w/rear connection	
56853	55 cup replacement rice pot	15lb
RM-55N-RC KIT	55 cup Rear Connection Kit, Natural Gas	2lb
RM-55P-RC KIT	55 cup Rear Connection Kit, Propane Gas	



no.	description	gas	Btu	cook time	capacities*		sizes diam x height
					raw rice	cooked rice	
RM-50N-R	55 cup, economy	natural	34,600	22 min	18 lb (55cups)	43 lb (110 cups)	22" x 17"
RM-50P-R	55 cup, economy	propane	27,300	27 min			
RM-55N-R	55 cup, NSF/ETL	natural	34,600	22 min			
RM-55P-R	55 cup, NSF/ETL	propane	27,300	27 min			
connection	liquid capacity	carton size	cu ft	pack	ship wt		
3/4" NPTM	24 qts.	21" x 21" x 18"	4.4	1	46 lb		

\*Capacities are approximate.

### IMPORTANT

Commercial gas appliance(s) must be installed in accordance with state and local codes, or in the absence of local code with the NATIONAL FUEL GAS CODE- ANSI Z223.1. COMPLIANCE WITH ALL CODES IS THE RESPONSIBLTLY OF THE OWNER AND THE INSTALLER.

COMMERICAL GAS UNITS NEED ADEQUATE VENTILATION SYSTEMS. REFER TO NATIONAL FIRE PROTECTION ASSOCIATION STANDARD NO 96- "VAPOR REMOVAL FROM COOKING EQUIPMENT"

CERTIFIED BY ETL TO CONFORM TO ANSI Z83.11- "GAS FOODSERVICE EQUIPMENT."  
NOT INTENDED FOR HOUSEHOLD USE. FOR USE BY PROFESSIONAL TRAINED PERSONNEL ONLY.

CERTIFIED BY ETL/NSF TO NSF4/ANSI-4-COMMERCIAL COOKING, RETHERMALIZATION AND HOT FOOD EQUIPMENT- "SANITATION."

MINIMUM CLEARANCES- COMBUSTIBLE AND NON COMBUSTIBLE:

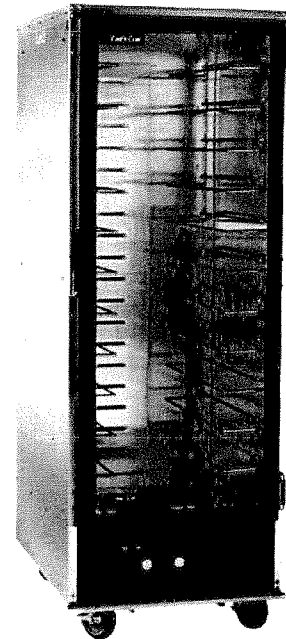
Back Wall- 6" Left and Right Sides- 6" For use on non combustibile floors or table surfaces only.

Town reserves the right to change design without notification.

### **NON-INSULATED PROOF/HOT CABINET MODEL 121-PH-UA-11D**

#### **FEATURES AND BENEFITS:**

- Non-Insulated versatile proof/hot cabinet. Use as proofer to produce quantities of uniformly raised dough or as a holding cabinet to keep prepared foods at serving temperatures.
- Powerful, yet efficient, heating system maintains the right combination of heat and humidity to properly proof or hold products.
- 1920 Watts of heat holds foods at up to 180°F. (82°C.); proofing with 960 Watts allows for temperatures of 80°F (26.5°C) to 95°F (35°C), with relative humidity of 95%.
- Body constructed of non-corrosive, Hi-Tensile aluminum for strength and ease of mobility.
- Field reversible Lexan door allows for viewing products. Perimeter door gasket minimizes heat loss. Standard with right hand hinging; left hand hinging available upon request.
- Magnetic latch secures door during transport.
- Eleven sets of chrome plated wire universal angles accommodate a large variety of pan sizes and temperatures.
- Slanted control panel has easy-to-read thermometer; entire power assembly removable for cleaning and maintenance.
- Integral drip trough on front keeps traffic area dry, safer.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



121-PH-UA-11D



#### **ACCESSORIES and OPTIONS (Available at extra cost):**

- Dutch Doors
- Extra Universal Angles
- Corner Bumpers
- Perimeter Bumper (three sided)
- Various Caster Options
- Digital Thermometer
- Push Handle
- Bail Handles
- Lock Hasp
- 208 or 240 Volt Service

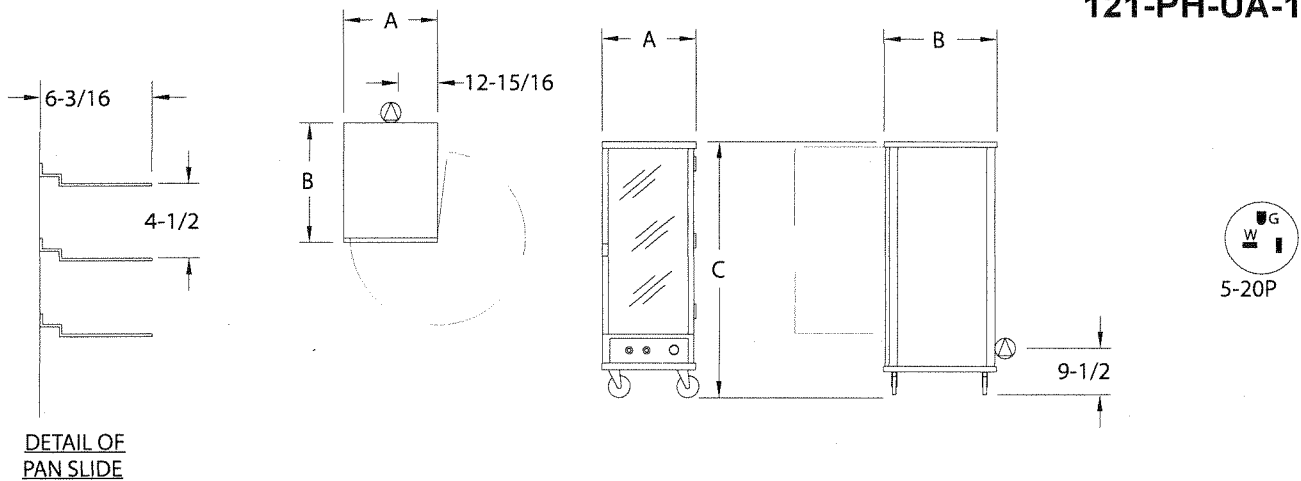
See page D-4 for accessory details.



without opening door; allows interrupting process.



# 121-PH-UA-11D



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
121-PH-UA-11D	11 SETS	SEE NOTE BELOW	IN	24-1/4	32	69-3/4	21-1/4	28-1/4	54-3/8	LBS	160
			MM	620	815	1775	540	718	1385	KG	73

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans. Refer to Pan Size Chart at end of section.  
 2. When ordering bumpers, add 2" to overall dimensions.

ALL ALUMINUM CONSTRUCTION IS RIVETED, WELDED AND FINISHED.

### CABINET:

- Top: One piece .063 aluminum; riveted to sides and back.
- Side panels: Formed .063 aluminum; fastened to base and top.
- Back panel: .063 aluminum; fastened to base and top.
- Air tunnel: .063 aluminum; lift-out type, mounted on back panel.

### BASE:

- One piece construction, .125 aluminum.
- Drip trough: Formed 18 ga. 304 stainless steel mounted to front of base; removable drip pan.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

### DOOR:

- Field reversible.
- Frame: Black powder coated extruded aluminum, 13/16 x 1-11/16; fastened together.
- Panel: 3/16 clear Lexan, fitted into door frame.
- Latch: Magnetic type with pull handle.
- Hinges (2): Chrome plated steel.
- Gasket: Perimeter type, Santoprene rubber.

### PAN SLIDES:

- Wire angles (.306 dia.) nickel chrome plated steel; mounted on lift-out posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.

### PROOF/HOT UNIT COMPONENTS:

- Removable bottom mount proof/hot unit.
- Body: Formed .063 aluminum with black control panel.
- Thermostat (holding): Mechanical, room ambient to 180°F. (82°C.).
- Thermostat (humidity): Mechanical, room ambient to 95%.
- Pilot lights.

### PROOF/HOT UNIT COMPONENTS (CONT.):

- Switches (2): Rocker type.
- Power cord: Permanent, 6 ft., 12/3 ga. with molded plug.
- Heaters (2): 960 Watts for holding.
- Blower motor.
- Thermometer.
- Water pan: 3-1/2 quart; 22 ga. 304 stainless steel with 960 Watt heater for humidity.

### POWER REQUIREMENTS:

- 1920 Watts, 120 Volts, 60 Hz., single phase, 16 Amps., 20 Amp. service.

### SHORT FORM SPECIFICATIONS

Cres Cor Proof/Hot Cabinet Model 121-PH-UA-11D. Formed and welded .063 aluminum top, .125 aluminum base. 11 sets wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Lexan door with magnetic pull latch. Removable 1920 Watt, 120 Volt power unit. Controls accessible without opening door. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 2 year parts warranty. Provide the following accessories: \_\_\_\_\_, CSA-US, CSA-C, CSA to NSF4 listed.



5925 Heisley Road • Mentor, OH 44060-1833  
 Phone: 877/CRESCOR • Fax: 440/350-7267  
 www.crescor.com

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*In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.*

Litho in U.S.A.

K-(3)

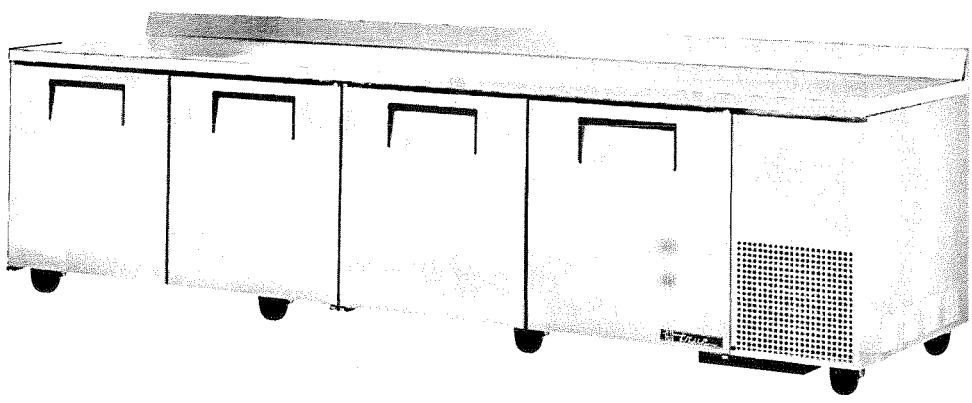
**TRUE** TRUE FOOD SERVICE EQUIPMENT, INC.  
 2001 East Terra Lane • P.O. Box 970 • O'Fallon, Missouri 63366  
 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_  
 Location: \_\_\_\_\_  
 Item #: \_\_\_\_\_ Qty: \_\_\_\_\_  
 Model #: \_\_\_\_\_

AIA # \_\_\_\_\_  
 SIS # \_\_\_\_\_

Model:  
**TWT-119**

**Deep Worktop:**  
 Solid Door Refrigerator



**TWT-119**

- ▶ True's deep worktop units are designed with enduring quality that protects your long term investment.
- ▶ True's deep worktop units feature the combined advantage of convenient worktop prep space with deeper refrigerated storage.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (5°C to 3.3°C).
- ▶ All stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- ▶ NSF approved, white aluminum interior liner. 300 series stainless floor with coved corners.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place, high density polyurethane insulation (CFC free).





**ROUGH-IN DATA**

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

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TWT-119	4	43.9 1244	8	119 1/4	32 3/8	33 3/8	1/2	115/60/1	12	5-15P	7	660
				3029	823	848	1/2	230-240/50/1	5.2	▲	2.13	300

† Depth does not include 1" (26 mm) for rear bumpers and 1/4" (7 mm) for front bumper.  
 \* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

   	APPROVALS:	AVAILABLE AT:
Printed in U.S.A.		

Model:  
**TWT-119**

**Deep Worktop:**  
Solid Door Refrigerator



**STANDARD FEATURES**

**DESIGN**

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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True worktop units a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Condensing unit is accessed from behind front grill; slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top and ends. Matching aluminum finished back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- Interior - attractive, NSF approved, white aluminum liner. 300 series stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door(s) are foamed-in-place using high density, CFC free, polyurethane insulation.
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

**DOORS**

- Stainless steel exterior with white aluminum liner to match cabinet interior.

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

**SHELVING**

- Eight (8) adjustable, heavy duty PVC coated wire shelves. Two (2) left and two (2) right door shelf dimensions are 23 3/8" L x 28" D (601 mm x 712 mm). Four (4) center door shelf dimensions are 25 1/2" L x 28" D (648 mm x 712 mm).
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**MODEL FEATURES**

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

**ELECTRICAL**

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



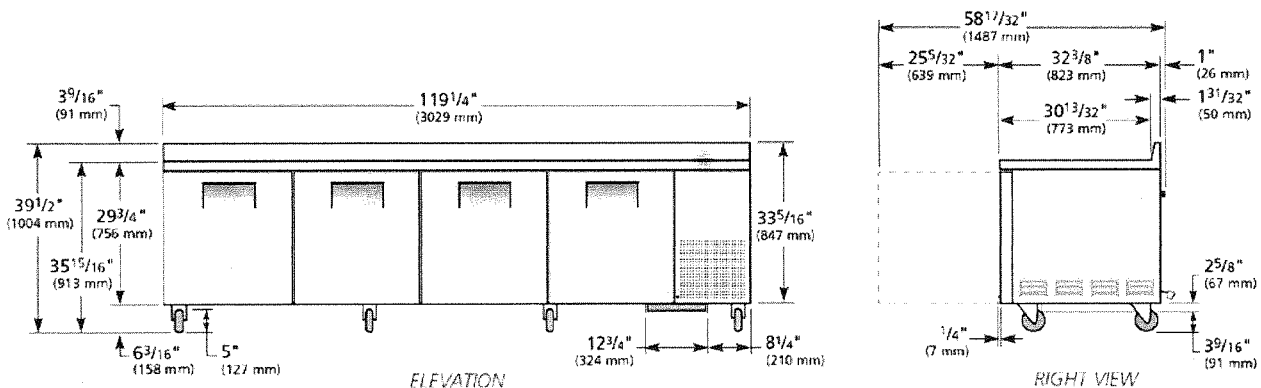
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 3" (85 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Single oversheff.
- Double oversheff.
- Heavy duty, 16 gauge tops.
- Heavy duty package - 16 gauge tops, 20 gauge door, sides and back with stainless interior.

**PLAN VIEW**



**WARRANTY**  
One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

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

	Model	Elevation	Right	Plan	3D	Back
	TWT-119	TFPY50E	TFPY50S	TFPY50P	TFPY503	

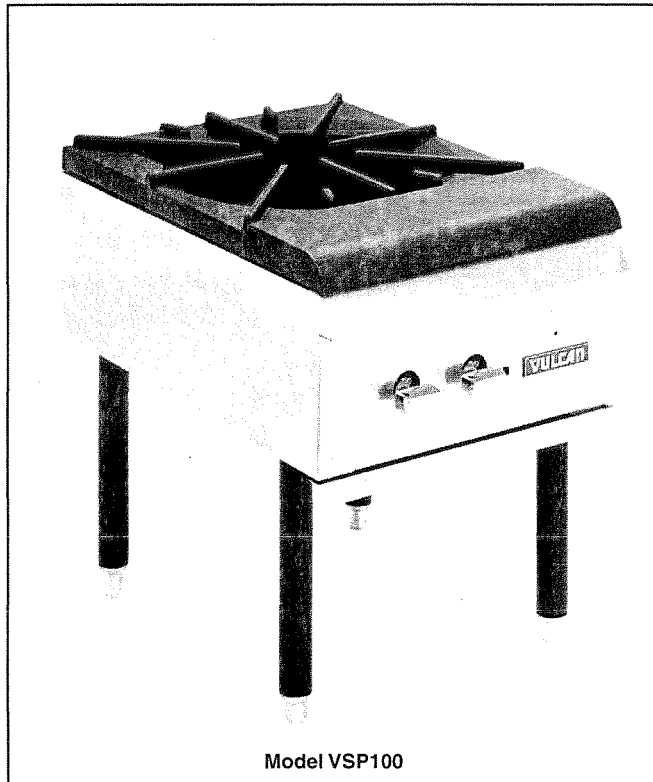
**TRUE FOOD SERVICE EQUIPMENT**

K- (4)

# VULCAN

Item # \_\_\_\_\_  
C.S.I. Section 11420

## VSP SERIES STOCK POT STOVES



Model VSP100



### SPECIFICATIONS:

Heavy duty gas stock pot stove, Vulcan-Hart Model No. (VSP100) (VSP200). Stainless steel front and sides. Black painted legs adjustable from 11<sup>9</sup>/<sub>16</sub>" to 13<sup>1</sup>/<sub>16</sub>". Heavy cast iron top with integral spider grate. Each section consists of two heavy cast iron burners rated at 55,000 BTU/hr. each. Burners arranged with one in center and one surrounding for maximum flame control. Each burner controlled by a heavy duty gas infinite gas valve. 3/4" (19mm) rear gas connection and gas pressure regulator per section. Gas supply to be (Natural) (Propane).

Exterior dimensions: VSP100 - 18"W x 24<sup>1</sup>/<sub>2</sub>"D x 22<sup>1</sup>/<sub>2</sub>" - 24"H.  
 VSP200 - 36"W x 24<sup>1</sup>/<sub>2</sub>"D x 22<sup>1</sup>/<sub>2</sub>" - 24"H.  
 VSP200F - 18"W x 49"D x 24"H.

CSA design certified. NSF listed.

### STANDARD FEATURES

- Stainless steel front and sides. Legs finished in black epoxy powdercoat paint.
- Heavy cast iron top grate(s).
- Two concentric 55,000 BTU/hr ring-type burners per section; 110,000 BTU/hr input per section.
- Standing pilot ignition system.
- Two infinite heat control valves per section.
- Heat shield to protect control valves.
- 3/4" rear gas connection and gas pressure regulator per section (only one for VSP200F).
- One year limited parts and labor warranty.

### OPTIONS

- Stainless steel legs.

### IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 5" W.C., Propane gas 10" W.C.
2. An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

#### NOTE: In the Commonwealth of Massachusetts

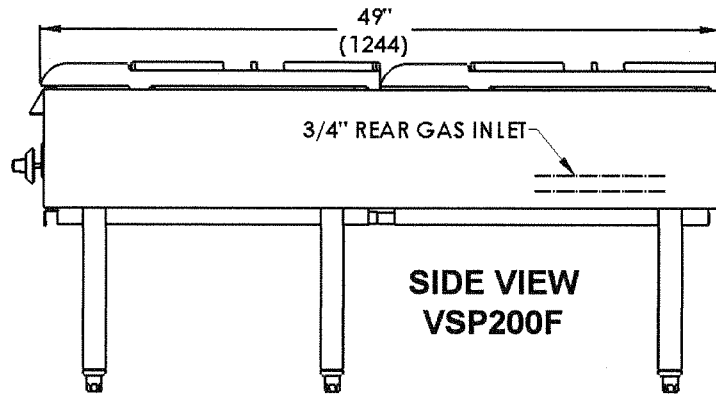
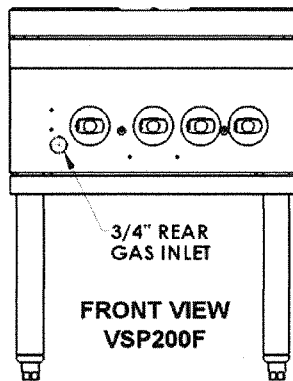
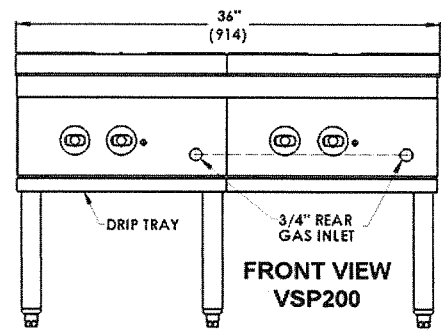
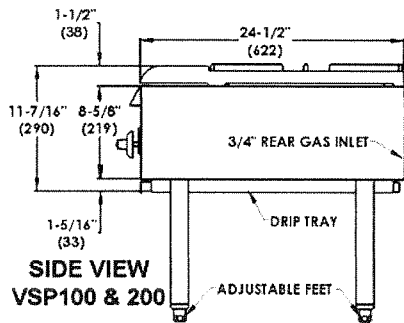
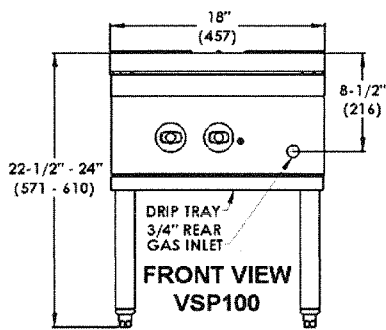
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

**NOTE:** This appliance must be installed with a six inch clearance at both sides and the rear adjacent to combustible construction.

**VULCAN**  
 ISO 9001  
 A2780  
 Vulcan-Hart Co.  
**MODEL: VSP SERIES Stock Pot Stoves**

# VULCAN

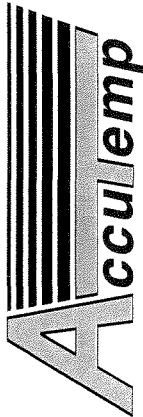
## VSP SERIES STOCK POT STOVES



MODEL	TOTAL BTU/HR.	WIDTH	DEPTH	HEIGHT	APPROX SHP WT (LB/KG)
VSP100	110,000	18"	24 1/2"	22 1/2"	160/72
VSP200	220,000	36"	24 1/2"	22 1/2"	290/131
VSP200F	220,000	18"	49"	22 1/2"	290/131

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

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028



## TABLETOP STEAM'N'HOLD™ 6 Pan, Electric Heated, Vacuum Capable, Connectionless Countertop Steamer

### Short Specification

Steamer shall be an AccuTemp Steam'N'Hold Model

Specify:	6 kW	8 kW	10 kW	10.7 kW	12 kW	14.4 kW	17 kW	18 kW
208	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
240	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
480	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

each with 6 [2 1/2" deep] pan capacity, vacuum pump and reinforced cooking chamber capable of making steam and cooking at temperatures between 150–212°F (66–100°C) and holding foods at temperatures between 100–200°F (38–93°C). Steam to be produced inside cooking compartment with NO water or drain connection required. Door to have easy-open, heavy duty refrigerator type handle. Steamer to include low-water warning and auto-shutdown system. Unit to be NSF and U.L. listed and manufactured in the U.S.A.

### Construction Features

- 14 gauge reinforced stainless steel steamer cavity
- Insulated cavity and double panel door
- Heavy refrigeration style door handle with magnetic latch and quick vacuum release system
- Front mounted manual water reservoir drain valve
- Left side-mounted control panel with smudge resistant overlay
- Removable stainless steel "L" brackets provided and positioned to support 2 1/2, 4 or 6" deep steamer pans

### Performance Features

- Vacuum pump capable of pulling 23 inches of mercury vacuum in cooking compartment.
- Choice of Power Input to match cooking requirements
- Accurate thermostat control of steam temperature between 150–212°F (66–100°C).
- Food holding capability with accurate temperature control between 100–200°F (38–93°C).
- Low watt density heating element external to compartment and not exposed to water

- Full three gallon capacity water reservoir provides hours of steaming capability without refilling

### Standard Control Features

- Power ON and OFF buttons
- Power-On, Heat, and Cook & Hold mode indicator lights with warning light and auto-shutdown
- Vacuum and cook Temperature gauges
- Your choice of:
  - 90 minute timer [Type 3 Controls]
  - 180 minute timer [Type 4 Controls]
- Continuous Cook and Hold settings on Timer Dial
- Fast Cook [212°F/100°C] or Slow Cook [under vacuum] Switch
- 100–200°F (38–93°C) thermostat for low-temp/vacuum cooking

### Cooking Capacity & Applications

- Pan Capacity [12 X 20"]:

Pan Size	Number of Pans	2 oz.* Portions	4 oz.* Portions	6 oz.* Portions	8 oz.* Portions
2-1/2"	6	768	384	256	192
4"	4	896	448	298	224
6"	3	1152	576	384	288

\* Total Liquid Portions, all pans

### Applications

- Fresh or frozen vegetables
- Fresh or frozen seafood
- Starches including rice, pasta, potatoes and beans
- Meats including poultry, hamburgers, hotdogs, sausage

### Reheating

- Vendor prepared foods
- Cook-Chill foods
- Freshening bakery goods

### Holding

- Any steamed item listed above
- Foods prepared in other equipment

### Approvals

- Steamer to be NSF Listed as both steamer & holding cabinet
- Steamer to be U.L. Listed
- Steamer to be ENERGY STAR qualified

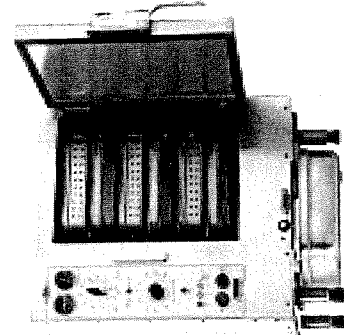


### Installation Requirements

- 208/3  240/3  480/3 Power Source
  - 240/1 [6 kW unit only]
  - 208/1 [6 kW unit only]
- [See other side for AMP requirements]
- 5' power cord with plug comes standard
- [See other side for plug configuration]
- \* NO drain line required
  - \* NO water line required
  - \* NO water treatment system required
  - \* NO delimiting or descaling required

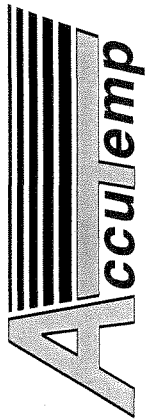
### Options & Accessories:

- Stainless steel support stand
- Hinged-left/open-left door
- Factory pre-set temperature - Control behind panel [Chain Package - Type 1 Control]
- Correctional Package
- 4" deep bottom drain pan
- Bullet Feet



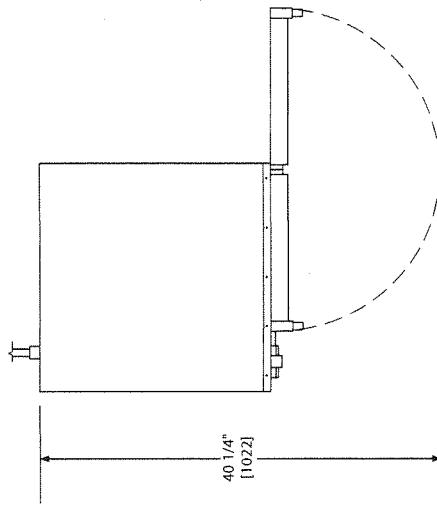
S6 Model shown with 4" drain pan (optional), and 4" bullet feet (optional).

MM4204-0505



**TABLETOP STEAM'N'HOLD™**  
**6 Pan, Electric Heated, Vacuum Capable,**  
**Connectionless Countertop Steamer**

TOP VIEW

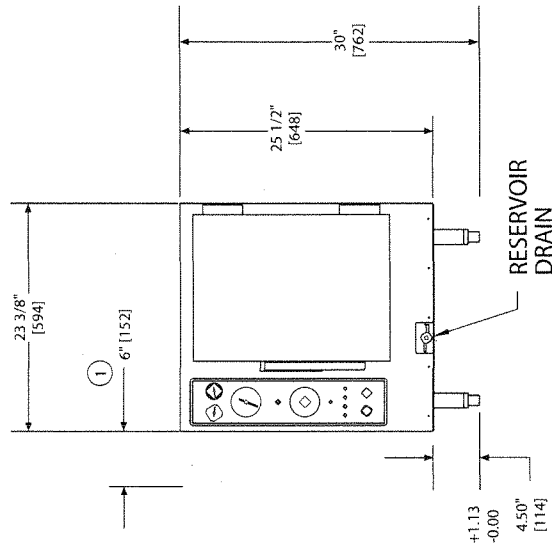


Steamer Model "D" Specifications

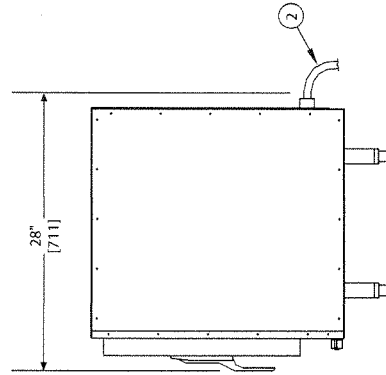
Model #	208D6-000	240D6-000	208D8-000	208D10-000	240D8-000	240D12-000	208D12-000	208D17-000	240D17-000	440D8-000	480D107-000	480D144-000	480D18-000
Volts AC	208	240	208	208	240	240	208	208	240	440	480	480	480
Phase	1	3	3	3	3	3	3	3	3	3	3	3	3
Amps	28.9	25.0	22.2	27.2	19.2	28.9	33.3	47.2	38.5	11.4	12.83	17.09	21.95
Watts	6 kW	6 kW	8 kW	10kW	8 kW	12 kW	12 kW	17 kW	16 kW	9.5 kW	10.7 kW	14.4 kW	18 kW
NEMA Plug	L6-30P	L6-30P	L15-30P	L15-30P	L15-30P	L15-30P	L15-50P	L15-50P	L15-50P	L16-20P	L16-20P	L16-20P	L16-30P
Receptacle Type													

**Notes:**

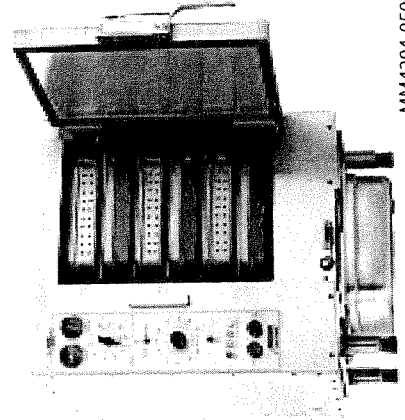
1. Allow 6" between fryer, ranges and other hot surfaces side as shown.
2. 5 foot power cord supplied with single and 3 phase units.
3. For use on individual branch circuit only
4. Do not connect to a circuit operating at more than 150V to ground.
5. Dimensions in brackets are metric.



FRONT VIEW



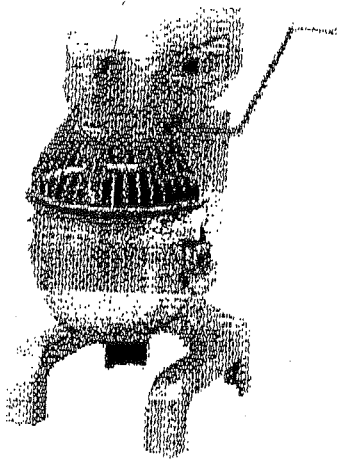
RIGHT SIDE VIEW



**S6 Model** shown with 4" drain pan (optional), and 4" bullet feet (optional).

MM4204-0505

K - C K - (6)



Model PM20



Features

Berkel Models PM10 and PM20 planetary mixers are heavy duty, precision crafted, versatile machines. These all-purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results. The wide-faced, hardened alloy steel helical gears deliver energy at pre-selected fixed speeds. Models are available in 10 and 20-quart sizes with a selection of optional bowls to provide additional capacity and flexibility. Each mixer comes standard with a stainless steel bowl, spiral dough hook, batter beater and wire whip. The heavy duty, stainless steel, wire front bowl guard opens easily for adding ingredients. The bowl guard interlock prevents the mixer from running if guard is opened or the bowl is lowered. The units feature moisture resistant switches and No-Volt Release. The PM20 has a 15-minute timer that automatically shuts off the machine in any speed after the predetermined time has elapsed.

Accessories

- VSPH - #12 Taper Hub Vegetable Shredder/Plate Holder
- FCMC - #12 Taper Hub Meat Grinder
- Bowl Dolly
- Reduction Set (PM20 only)

Item # \_\_\_\_\_

Models PM10/PM20

Planetary Mixers

- PM10 10 Qt. Table Model
- PM20 20 Qt. Model

Pool Dough Mixer

Standard Features

- >  Model PM10 20-Qt. Mixer with 3-speed, 1/2 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 6 amp, AC, ETL listed.
- >  Model PM20 20-Qt. Mixer with 3-speed, 3/4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 8.5 amp, AC, ETL listed; also available in 220/60/1 and 220/50/1
- > Wide-faced, hardened alloy steel, helical gears fully sealed in lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation
- > 3 Pre-selected, fixed speeds
- > Manual bowl lift is lever operated, interlocked and self-locking in top position
- > 15-minute timer for continuous or timed operation, automatically shuts off the machine in any speed after the pre-determined time has elapsed on PM20 only
- > #12 Taper hub on the PM20 for use with any #12 size attachments; #8 taper hub on the PM10
- > Flat Batter Beater, Wire Whip and Spiral Dough Hook
- > Bowl Guard with interlock prevents the mixer from running if guard is opened
- > No-Volt Release prevents activation of the mixer in the event of a power interruption; operator must restart the mixer
- > Highly reliable, moisture resistant stop and start switches
- > Cast base construction; finish is silver metallic epoxy powder coat enamel for easy cleaning
- > Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle

Options

- 220/60/1 AC, ETL listed (PM20 only)
- 220/50/1 AC, ETL listed (PM20 only)

Approved By: \_\_\_\_\_  
 Date \_\_\_\_\_

6A



Planetary Mixers Models PM10/PM20

Berkel Company • 4406 Technology Drive • South Bend, IN 46628-9700  
574-232-8222 • 800-348-0251 • FAX 888-888-2838 • www.berkel.com





# Models PM10/PM20

## Planetary Mixers

K-Cp K-6

Model No.	Bowl Capacity	Product Dimensions		
		Width A	Depth B	Height C
PM10	10-Qts (10.5 Liters)	14" (360 mm)	18" (460 mm)	24" (610 mm)
PM20	20-Qts (21 Liters)	15" (380 mm)	22" (560 mm)	32" (815 mm)

	Motor	Electrical	Speed Range		Weight		Box Dimensions		
			Beater	Hub	Net	Ship	Width	Depth	Height
PM10	3-speed 1/2 HP	115/60/1	40-143	97-344	74 lbs. (34 kg.)	83 lbs. (38 kg.)	19" (485 mm)	19" (485 mm)	29" (740 mm)
PM20	3-speed 3/4 HP	115/60/1	46-155	106-357	225 lbs. (102 kg.)	250 lbs. (113 kg.)	22" (560 mm)	22" (560 mm)	38" (965 mm)

### Specifications

**Design:** Heavy-duty, all purpose mixers use a powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

**Motor/Electrical:**  Model PM10 10-Qt. Mixer with 3-speed, 1/2 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 6 amp, AC, ETL listed.

Model PM20 20-Qt. Mixer with 3-speed, 3/4 HP (continuous duty), totally enclosed, and permanently lubricated, thermally protected motor; furnished in 115/60/1, 8.5 amp, AC, ETL listed. Also available in 220/60/1, ETL listed.

**Finish/construction:** Cast base finished in metallic silver, epoxy powder coat enamel for easy cleaning.

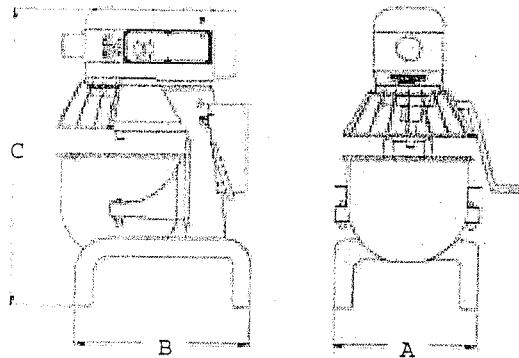
**Transmission:** Wide-faced, hardened alloy steel, helical gears fully sealed in transmission lubricant with heavy-duty ball bearings and clutch combine for highly dependable, quiet operation.

**Speeds:** 3 Pre-selected, fixed speeds.

**Bowl Guard:** Bowl Guard with interlock prevents the mixer from running if guard is opened.

**Power Hub:** #12 Taper hub for use with any optional #12 size attachment on the PM20. A #8 taper hub on the PM10.

**Controls:** Highly reliable, moisture resistant switches, provide for continuous operation and on the PM20, a 15-minute timer automatically shuts off the machine in any speed after the pre-determined time has elapsed.



Models PM10/PM20

**No-Volt Release:** Prevents activation of the mixer in the event of a power interruption; operator must restart the mixer.

**Standard Equipment:** The mixing unit with one stainless steel bowl, bowl guard, flat batter beater, wire whip and spiral dough hook.

**Bowl Lift:** Manual bowl lift is lever operated and self-locking in top position.

**Cord and Plug:** Attached 6-foot flexible 3-wire cord and plug for grounded receptacle.

**Warranty:** All parts, service and travel coverage for one year, exclusive of wear items.

As we continually strive to improve our products, specifications are necessarily subject to change without notice.

**Berkel Company • 4406 Technology Drive • South Bend, IN 46628-9700**  
**574-232-8222 • 800-348-0251 • FAX 888-888-2838 • www.berkel.com**



# STAINLESS STEEL SORTING TABLES



K-7

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

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

**Project #:** \_\_\_\_\_



SR Series with  
Optional Casters



BSR Series

**FEATURES:**

**SR Series** - TOP features 3" raised edge. Stainless steel cross bracing all sides.

**BSR Series** - TOP features 3" raised edge. Stainless steel cross bracing 3 sides.

10 1/2" backsplash standard with tile edge.

Optional casters and drain hole available.

**CONSTRUCTION:**

**SR SERIES:** TIG welded. Welded side cross bracing, bolted front and rear cross bracing.

**BSR SERIES:** All TIG welded. Welded side cross bracing, bolted rear cross bracing.

**MATERIAL:**

**TOP:** 16 gauge stainless steel type "304" series.

**LEGS and GUSSETS:** Stainless steel legs & gussets.

3"  
Raised  
Edge

10 1/2"  
Backsplash

MODEL #	Length	Width	Wt.
SR-48	48"	30"	63 lbs.
SR-60	60"	30"	77 lbs.
SR-72	72"	30"	83 lbs.
SR-96	96"	30"	90 lbs.
BSR-48	48"	30"	69 lbs.
BSR-60	60"	30"	84 lbs.
BSR-72	72"	30"	91 lbs.
BSR-96	96"	30"	99 lbs.

ACCESSORIES	Model #	Qty
Drain Hole	DTA-40	
Casters	TA-255	



**NEW YORK**  
(800) 645-3166  
Fax: (631) 242-6900

**GEORGIA**  
(800) 832-1218  
Fax: (770) 775-5625

**TEXAS**  
(800) 527-0353  
Fax: (972) 932-4795

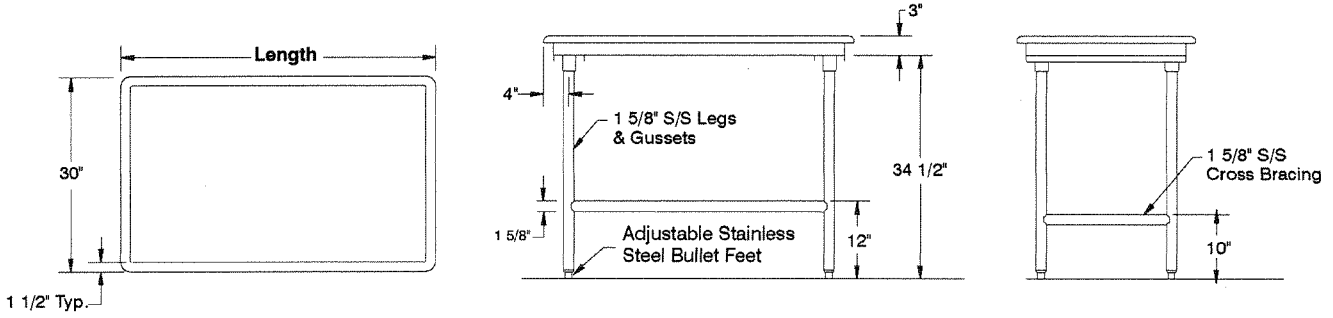
**NEVADA**  
(800) 446-8684  
Fax: (775) 972-1578

# DIMENSIONS and SPECIFICATIONS

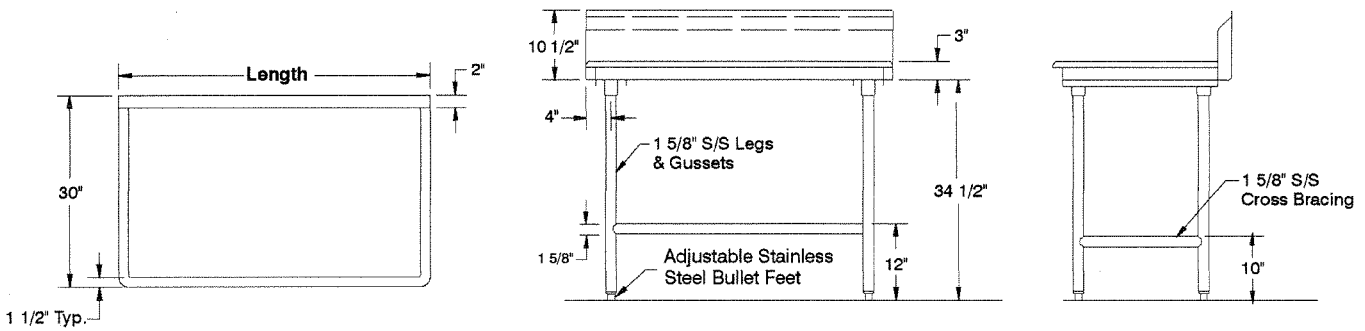
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

## SR Series



## BSR Series



# Anets GoldenGrill™ Chrome Gas Grills

## 24" and 30" SGC Models

Item No.

K-8

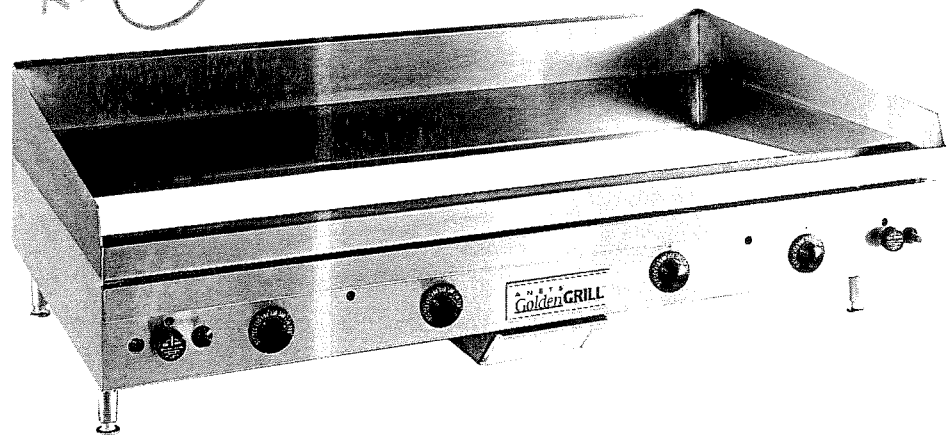
### Superior Hard Chrome Finish Makes The Grill Plate Cleanup Like New, Day After Day, Year After Year

Keep your kitchen operation at peak efficiency with the Anets GoldenGrill™ Chrome Grills. Special advantages of the highly polished chrome finish include superior cleanability, minimal heat radiation from grill surface, and maximum heat transfer into food.

**Individual thermostatically controlled burners every 12 inches.** Cook a variety of products with no flavor transfer. Invest in the Anets GoldenGrill™ Chrome Grill and save on labor and energy costs.

#### STANDARD FEATURES

- 3/4" steel plate precision ground, highly polished and plated with a hard chrome finish
- One burner per foot:  
30,000 BTUH per burner (24" Models)  
40,000 BTUH per burner (30" Models)
- Stainless steel front, sides, grease trough, and splashguards
- Spark ignitor for lighting pilots
- Snap action type thermostats
- 100% gas safety valve shut-off
- Double wall construction keeps the operator and kitchen cool
- No electrical connections required
- Front grease trough allows for more useable griddle surface
- Extra large grease chute opening equipped with built in spatula scraper
- Large capacity 5.7 quart grease drawer easily accessible under cabinet and is equipped with anti-splash guards (72" model is equipped with 2 drawers)



**SGC24X48 shown on stainless steel stand with undershelf.**

ANETS  
**GoldenGrill™**



**ANETS**

Anetsberger Brothers, Inc. ■ Foodservice Equipment That Turns Food Into Gold  
180 North Anets Drive ■ Northbrook, Illinois 60062  
1-800-837-2638 ■ Fax 847-272-1943 ■ [www.anetsberger.com](http://www.anetsberger.com)

# Anets GoldenGrill™ Chrome Gas Grills

## 24" and 30" SGC Models



### SPECIFICATIONS

- Model SGC Models (See chart below)
- Certification ETL, CETL, NSF
- BTUH input 30,000 per burner (foot), 24" Deep Models  
40,000 per burner (foot), 30" Deep Models
- Gas Pressure NG 3.5" WC, LP 10" WC,  
Pressure regulator included
- Gas Connection 3/4" NPT
- Electrical None
- Thermostats Gas operated, snap action  
200-550F (93-288C)
- Plate 3/4" high nickel content steel plate  
precision ground, highly polished and  
plated with a hard chrome finish
- Burners Aluminized steel
- Safety Pilots 100% gas shut-off valve
- Spark Ignitor Piezo electric
- Cabinet Front, sides, trough, and splashguard,  
stainless steel  
Back, aluminized steel

### STANDARD ACCESSORIES

- Safety pilots
- Stainless steel sides
- Spark ignitor
- Pressure regulator
- 4" Adjustable chrome plated legs

### DIMENSIONS

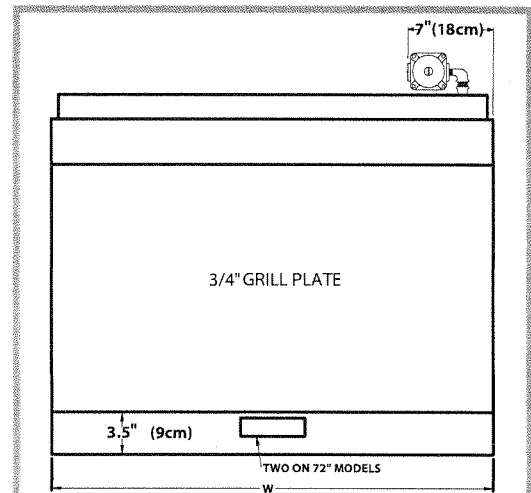
#### 24" MODELS

	SGC 24X24	SGC 24X36	SGC 24X48	SGC 24X60	SGC 24X72
<b>Overall</b>					
■ (W) Width	24.25"	36.25"	48.25"	60.25"	72.25"
■ Height	15.25"	15.25"	15.25"	15.25"	15.25"
■ Depth	29.75"	29.75"	29.75"	29.75"	29.75"
<b>Plate</b>					
■ Width	24"	36"	48"	60"	72"
■ (D) Depth	24"	24"	24"	24"	24"
NG BTUH	60,000	90,000	120,000	150,000	180,000
LP BTUH	60,000	90,000	120,000	150,000	180,000

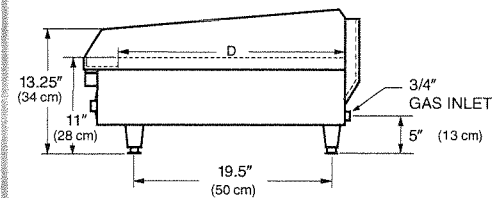
Specifications subject to change without notice.  
SSH 231 Revised 11/02  
Printed in the U.S.A.

### OPTIONS AND ACCESSORIES

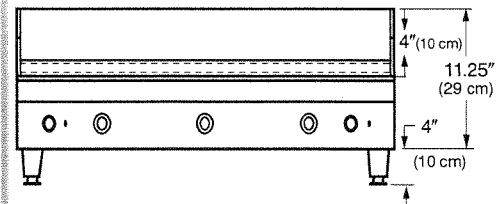
- Removable cutting board bracket assembly
- Stainless steel stands
- 11" High backsplash



Top View



Side View



Front View

#### 30" MODELS

	SGC 30X24	SGC 30X36	SGC 30X48	SGC 30X60	SGC 30X72
<b>Overall</b>					
■ (W) Width	24.25"	36.25"	48.25"	60.25"	72.25"
■ Height	15.25"	15.25"	15.25"	15.25"	15.25"
■ Depth	35.75"	35.75"	35.75"	35.75"	35.75"
<b>Plate</b>					
■ Width	24"	36"	48"	60"	72"
■ (D) Depth	30"	30"	30"	30"	30"
NG BTUH	80,000	120,000	160,000	200,000	240,000
LP BTUH	72,000	108,000	144,000	180,000	216,000



Anetsberger Brothers, Inc. ■ Foodservice Equipment That Turns Food Into Gold  
180 North Anets Drive ■ Northbrook, Illinois 60062  
1-800-837-2638 ■ Fax 847-272-1943 ■ www.anetsberger.com

Ref: SF Refs  
510 - 587 - 2220

R-9  
K-9

Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_



Model FBG18 and FBG24  
Flat Bottom Gas Fryer

STANDARD SPECIFICATIONS

CONSTRUCTION

- Fry tank constructed of heavy gauge mild steel for stickless wet batter frying.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Stainless steel cabinet front, door, side and splash back
- Heavy duty 3/16" (.48 cm) door hinges
- Marine front edge to hold wet batter trays
- Front 1 1/4" (3.2 cm) full port drain for quick draining
- 8" (22.9 cm) bottom clearance allows for ease of cleaning

CONTROLS

- Blower Free Burner Technology provides dependable heat transfer without the need for complex power blowers.
- Integrated gas control valve acts as a manual valve, safety pilot valve, main valve, gas filter and pressure regulator
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.
- Solid State Thermostat mounted behind the front door. A temperature controller incorporating automatic melt cycle, system indicator lights and power switch.
- Matchless ignition ignites a standing pilot once a day when the power is turned on. Less wear and tear on components and faster recovery when the controller calls for heat.
- Drain valve interlock switch is hermetically sealed switch that automatically shuts down the heating system if the drain valve is opened.

Model FBG18 and FBG24 Flat Bottom Gas Fryers

Unit shown is FBG24

STANDARD FEATURES & ACCESSORIES

- Tank - heavy duty gauge mild steel
- Cabinet-stainless steel front, door, sides & splash back.
- Blower Free Burner Technology
- Solid State Temperature Controller with matchless ignition, melt cycle, and drain valve interlock switch.
- 1 1/4" (3.2 cm) Full port drain valve
- Manual gas shutoff and Rear gas connection
- Built-in integrated flue deflector
- 8" (22.9 cm) Legs
- Drain plug
- Removable flue splash guard
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless Steel back
- 8" (22.9 cm) swivel adjustable rear and front casters
- Flexible gas hose with disconnect
- Tank cover
- Crumb Tray - rear mount
- Perforated pan divider
- Channel strip
- Filter System, please refer to Flat Bottom Fryer with Filtration specification sheet for additional details

VaJa Fryer

9A



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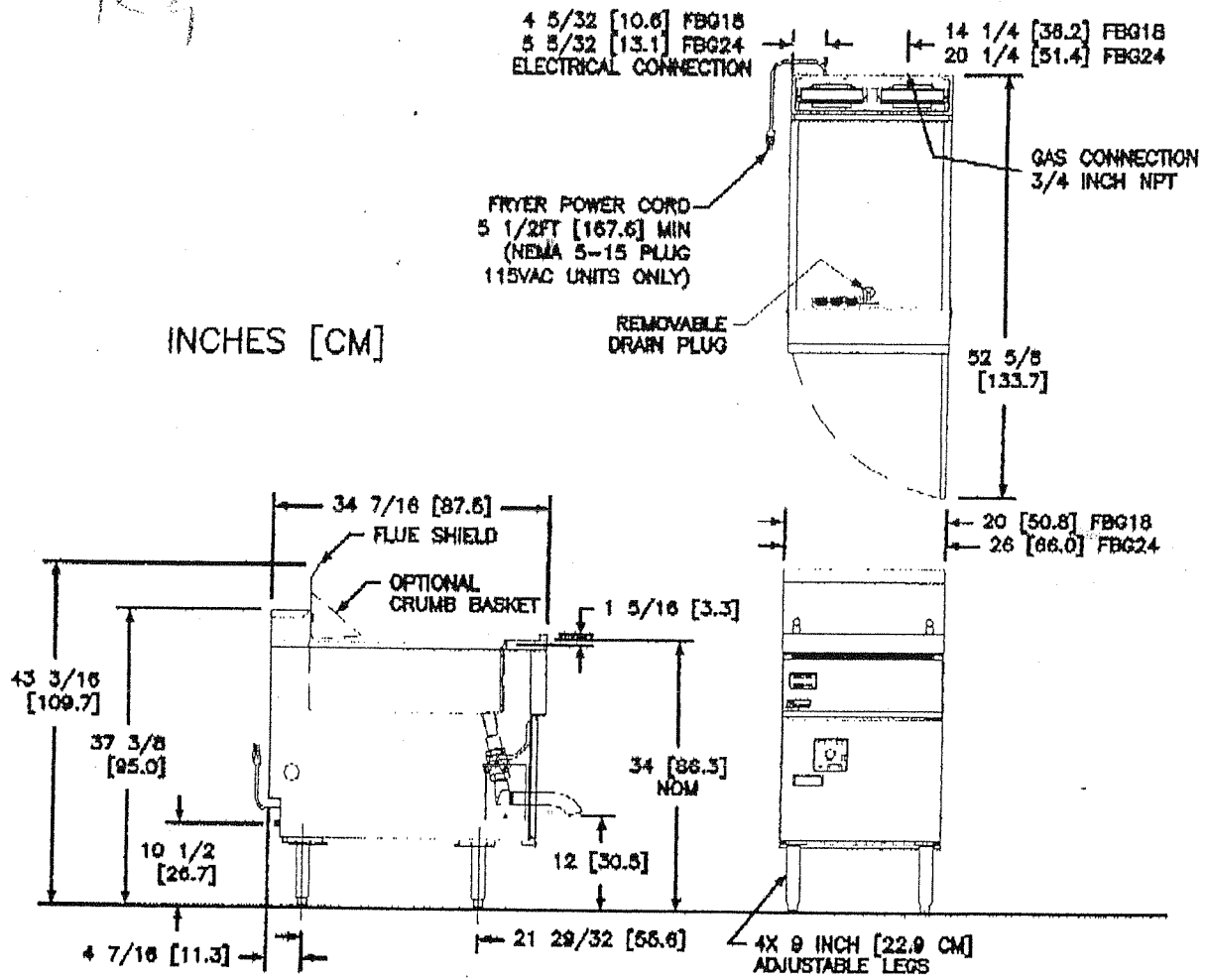
L10-218 Rev 2 03/07

Printed in the USA



Model FBG18 and FBG24 Flat Bottom Gas Fryer

Model FBG18 and FBG24 Flat Bottom Gas Fryer



INDIVIDUAL FRYER SPECIFICATIONS						
Models	Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure	
FBG18	18 x 24 in (45.7 x 61cm)	3-1/4 - 6 in (8.3 - 12.7cm)	42 - 65 Lbs (19 - 29.5 kg)	100,000 BTU <sub>h</sub> (29.3kW) (105MJ)	Nat	LP
FBG24	24 x 24 in (61 x 61cm)	3-1/4 - 6 in (8.3 - 12.7cm)	57 - 87 Lbs (25.8 - 39.5 kg)	120,000 BTU <sub>h</sub> (35.1kW) (127MJ)	4" W.C. (10 mbars/1kPa)	10" W.C. (25 mbars/2.4kPa)
FRYER SHIPPING INFORMATION (Approximate)						
Models	Shipping Weight	Shipping Crate Size H x W x L			Shipping Cube	
FBG18	270 Lbs (122.5 kg)	58 x 22 x 44 in (144.7 x 104.7 x 132.0 cm)			32.6 ft <sup>3</sup> (0.9 m <sup>3</sup> )	
FBG24	315 Lbs (142.9 kg)	58 x 36 x 47 in (142.2 x 88.9 x 119.3 cm)			53.3 ft <sup>3</sup> (1.5 m <sup>3</sup> )	
INSTALLATION INFORMATION						
GAS FRYER REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS			
	Natural Gas	LP Gas	Fryer Cord (Total Amps per Fryer)	115V 60Hz	208 / 220-240V 50-60 hz	
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	0.7	0.4		
* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.						
CLEARANCES						
Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	
SHORT FORM SPECIFICATION						
Provide Pitco model FBG18 and FBG24 Flat Bottom Gas Fryer. Fryer shall have a blower free burner technology system. Unit shall have a deep flat bottom cook depth up to 5" (12.7 cm). Fryer cooking area shall be 18 x 24 (45.7 x 61 cm) for a FBG18 or 24 x 24 (61 x 61 cm) for a FBG24. Heat transfer area shall be a minimum of 864 sq. inches (5574 sq. cm) for the FBG18 and 1162 sq. inches (7432 sq. cm) for the FBG24.						
TYPICAL APPLICATION						
Offers versatile cooking of wet batter products like fish & chips, tempura, funnel cakes, and other conventional fried products.						



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 We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.



9B

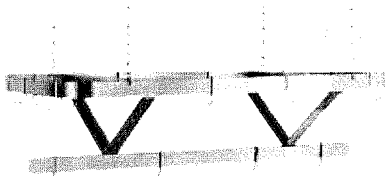


STAINLESS STEEL  
**POT RACKS**

K-10

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

**CEILING MOUNTED**



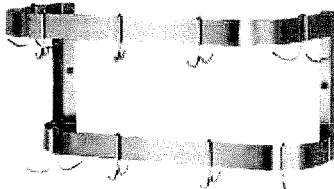
**Ceiling Mounted**

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	23 lbs.
48"	SC-48	GC-48	12	26 lbs.
60"	SC-60	GC-60	18	29 lbs.
72"	SC-72	GC-72	18	32 lbs.
84"	SC-84	GC-84	18	36 lbs.
96"	SC-96	GC-96	18	44 lbs.
108"	SC-108	GC-108	18	48 lbs.
120"	SC-120	GC-120	18	51 lbs.
132"	SC-132	GC-132	18	55 lbs.
144"	SC-144	GC-144	18	58 lbs.

**Wall Mounted**

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	20 lbs.
36"	SW-36	GW-36	12	23 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	29 lbs.
72"	SW-72	GW-72	18	32 lbs.
84"	SW-84	GW-84	18	36 lbs.
96"	SW-96	GW-96	18	44 lbs.
108"	SW-108	GW-108	18	48 lbs.
120"	SW-120	GW-120	18	51 lbs.
132"	SW-132	GW-132	18	55 lbs.
144"	SW-144	GW-144	18	58 lbs.

**WALL MOUNTED**



**Shelf with Pot Rack**

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

**FEATURES: (Ceiling Mounted)**

Ceiling suspension with chain hangers. Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

**MATERIAL:**

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

**FEATURES: (Wall Mounted)**

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

**MATERIAL:**

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

**FEATURES: (Shelf/Pot Rack)**

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

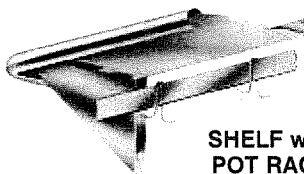
**MATERIAL:**

Flat stainless steel bar is 2" x 1/4". Pot hooks are plated.

Type "430" stainless steel shelf.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.



**SHELF with POT RACK**



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

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

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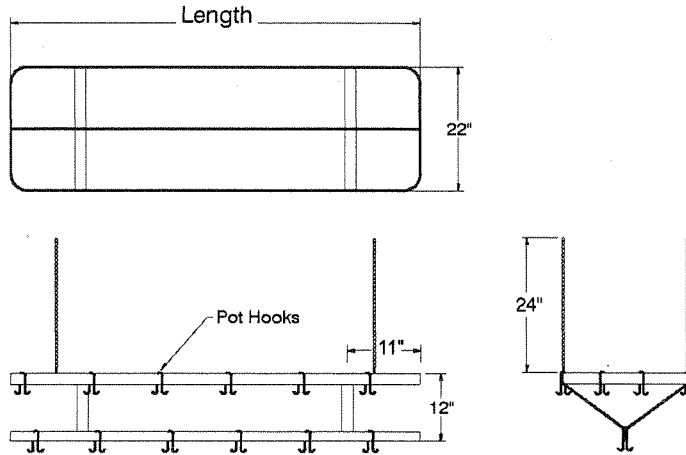


# DETAILS and SPECIFICATIONS

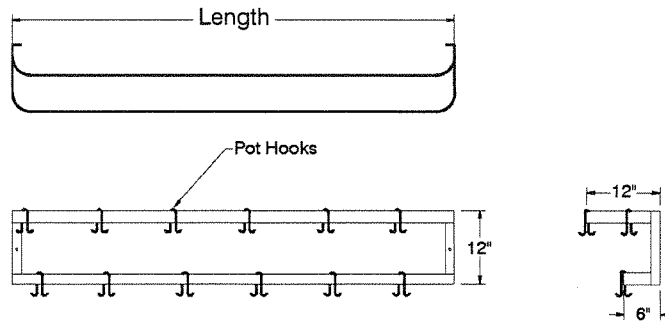
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

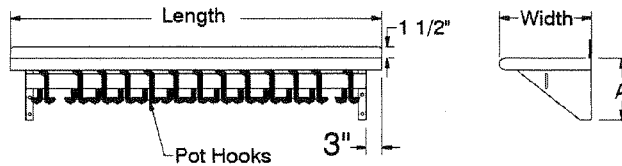
## Ceiling Mounted



## Wall Mounted



## Shelf with Pot Rack



Width	A
12"	10"
15"	10"
18"	10"





SUPPLIERS OF HIGH QUALITY EQUIPMENT  
TO THE FOOD INDUSTRY



Process Flow >> Stage 1 >> Stage 2 >> Stage 3 >> Rice Mixing

K-11

## RICE MIXER

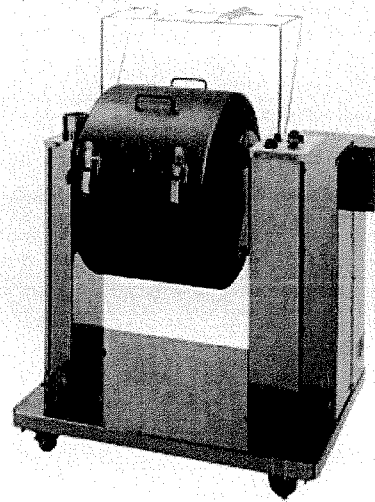
Turn the most delicate aspect of sushi preparation, vinegar and rice mixing into an automatic process that yields perfect soft fluffy rice

### Rice Mixer MCR-UNC

This model makes the process of mixing sushi vinegar with cooked sushi rice quick and easy. This is a delicate part of the process and is vital to making delicious rice. The mixer distinguishes itself by gently feeding air into the centre of the drum, creating a light and fluffy texture similar to that found with hand mixing.

#### Specification:

- **Power** - 220-240V, 50/60Hz, Single phase, 130W
- **Capacity** -Max 15kg/cycle.
- **Size** -810mm (W) x 645mm (D) x 1120mm (H) x 100kg



K-14

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

C.S.I. Section 11400

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# AM SELECT DISHWASHER

**HOBART**

## STANDARD FEATURES

- .74 gallons per rack final rinse water
- 58 racks per hour – hot water sanitizing
- 65 racks per hour – chemical sanitizing
- NSF pot and pan listed for 2-, 4- & 6- minute cycles
- Timed wash cycles for 1, 2, 4 or 6 minutes
- Solid state, integrated controls with digital status indicators
- Self-draining, high efficiency stainless steel pump and stainless steel impeller
- Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- Spring counterbalanced chamber with polyethylene guides
- Revolving, interchangeable upper and lower anti-clogging wash arms
- Revolving, interchangeable upper and lower rinse arms
- Slanted, self-locating, one-piece scrap screen and basket system
- Automatic fill
- Door actuated start
- Automatic drain closure
- Vent fan control
- External booster activation
- Delime cycle
- Service diagnostics
- NAFEM Data Protocol capable
- Straight-through or corner installation
- Hot water or chemical sanitation

## VOLTAGE

- 208-240/60/1
- 208-240/60/3
- 480/60/3
- 200-240/50/3\*
- 380-415/50/3\*

\*Not submitted for UL/CUL Listing

## MODEL

- AM15

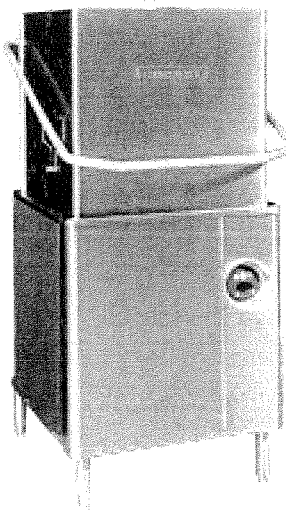
## OPTIONS AT EXTRA COST

- Gas heat
- Sense-A-Temp™ 70°F rise electric booster heater
- Single point electrical connection for booster equipped machines (3 phase only)

## ACCESSORIES

- 3/4" pressure regulator valve
- Peg rack
- Combination rack
- Splash shield for corner installations
- Flanged and seismic feet
- End of cycle audible alarm (field activated)
- Delime notification (field activated)
- Drain water tempering kit

Specifications, Details and Dimensions on Inside and Back.

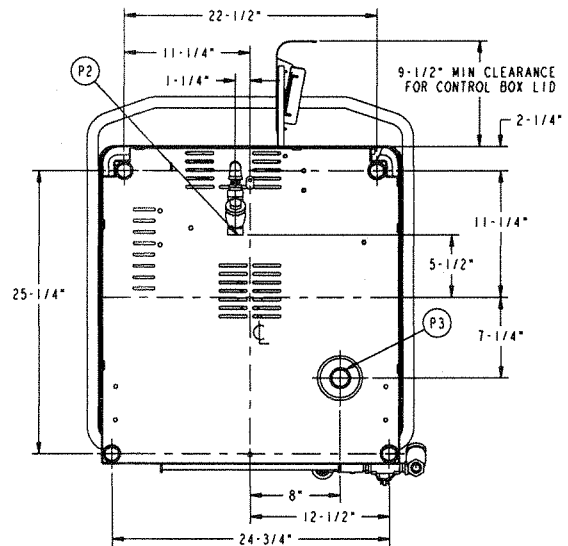
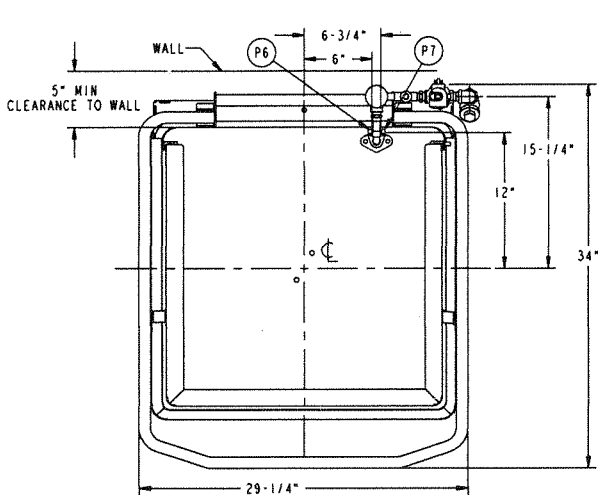
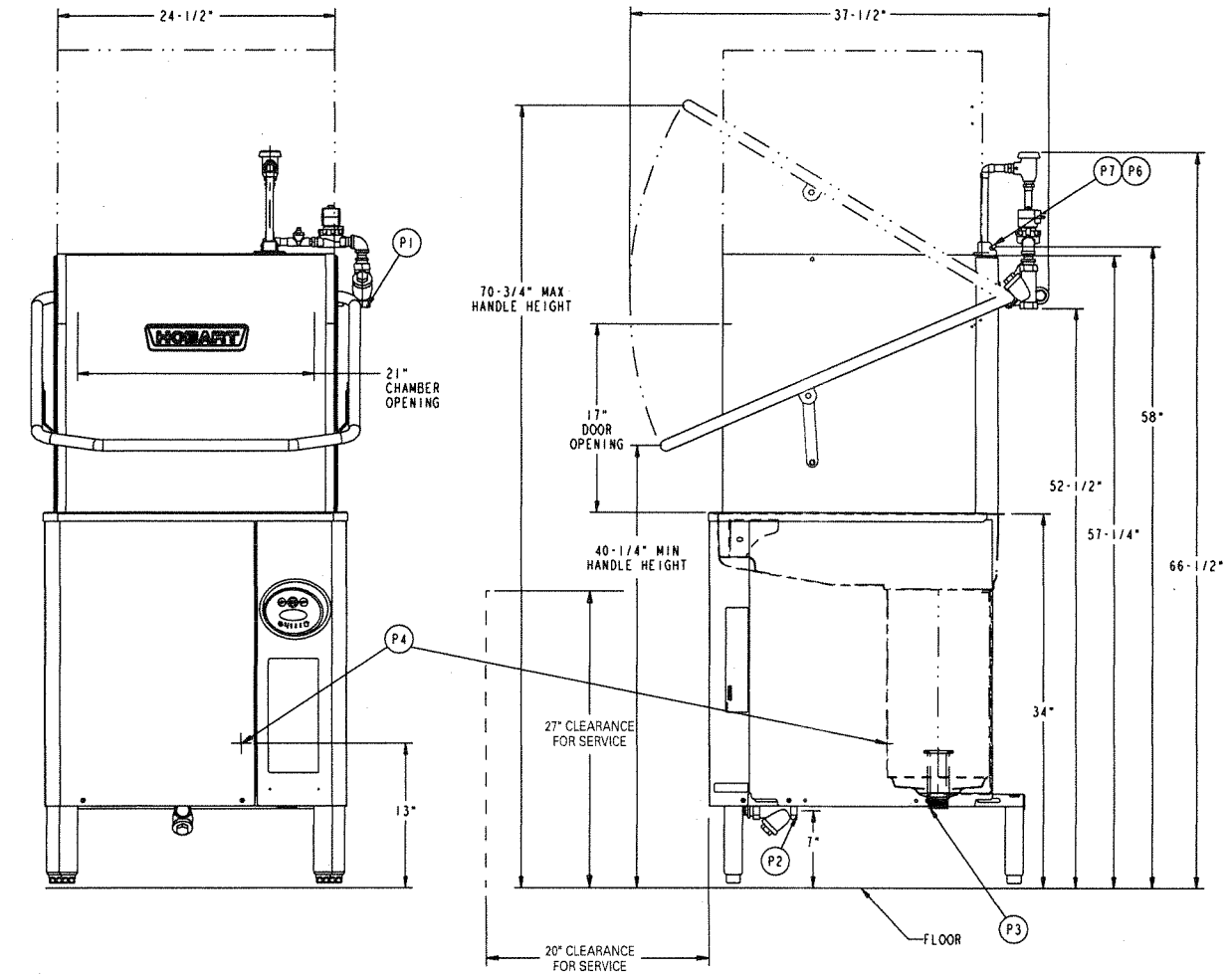


**AM SELECT  
DISHWASHER**

# AM SELECT DISHWASHER - ELECTRIC

## HOBART

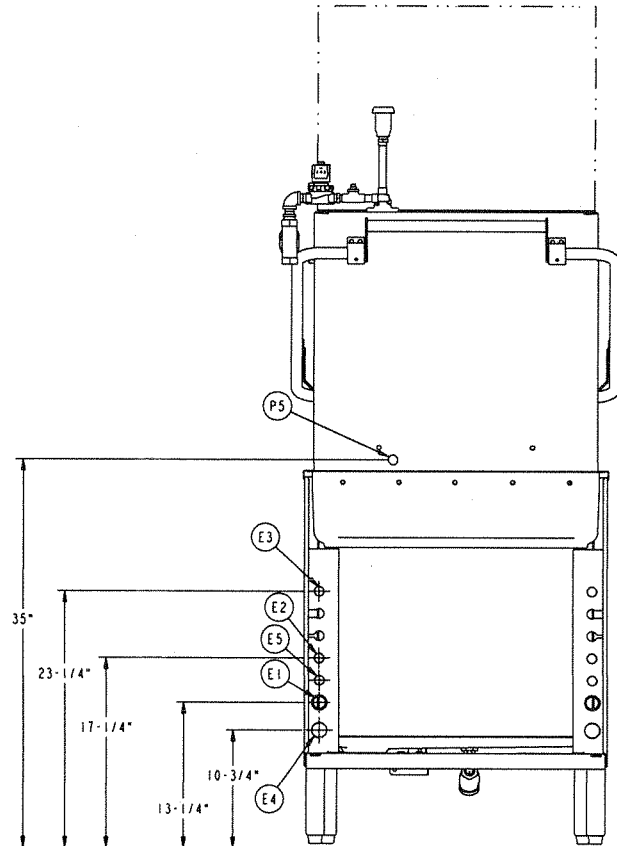
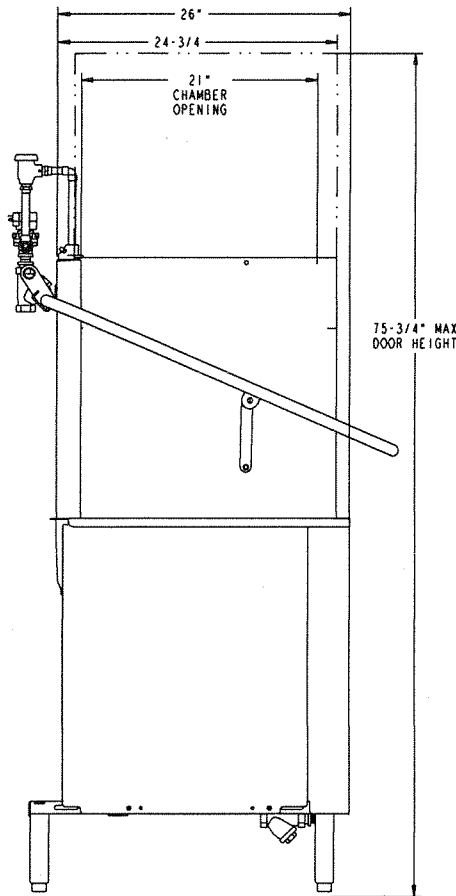
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## AM SELECT DISHWASHER – ELECTRIC



### WARNING

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)

#### LEGEND (see page 6 for further details)

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS (INCLUDING ELECTRIC HEAT). 1" OR 3/4" CONDUIT HOLE.
- E2 ELECTRICAL CONNECTION: VENT FAN CONTROL. 1/2" CONDUIT HOLE. (VFC1 & VFC2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE. \*ON\*
- E3 ELECTRICAL CONNECTION: RINSE AGENT & SANITIZER FEEDERS. (RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE.
- E4 ELECTRICAL CONNECTION: ELECTRIC BOOSTER. (NOT AVAILABLE WITH GAS HEAT MACHINE) 1" CONDUIT HOLE.
- E5 ELECTRICAL CONNECTION: EXTERNAL BOOSTER CONTROL. 1/2" CONDUIT HOLE. (BST1 & BST2) 0.1 AMPS @ 120 VAC
- P1 COMMON WATER CONNECTION: (W/O ELECTRIC BOOSTER) (180°F COMMON WATER CONNECTION: (W/O ELECTRIC BOOSTER) (120°F WATER MIN. CHEMICAL SANITIZING) 3/4" FPT.
- P2 COMMON WATER CONNECTION: (W/ELECTRIC BOOSTER) (110°F WATER MIN. HOT WATER SANITIZING); 3/4" FPT.
- P3 DRAIN: 1-1/2" NPT.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY TO ACCESS 7/8" HOLE.
- P5 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS 7/8" HOLE.
- P6 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE.
- P7 SANITIZER FEEDER: (LOW TEMP MODE) 1/8" NPT, REMOVE 1/8" NPT PIPE PLUG TO ACCESS TAPPED HOLE.

### MACHINE ELECTRICAL SPECIFICATIONS

208-240/60/1  
208-240/60/3  
480/60/3

- 200-240/50/3
- 380-415/50/3

• THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL OR CUL LISTING

### BOOSTER ELECTRICAL SPECIFICATIONS

208-240/60/1  
208-240/60/3  
480/60/3

- 200-240/50/3
- 380-415/50/3

• THESE ELECTRICAL SPECIFICATIONS ARE NOT SUBMITTED FOR UL OR CUL LISTING

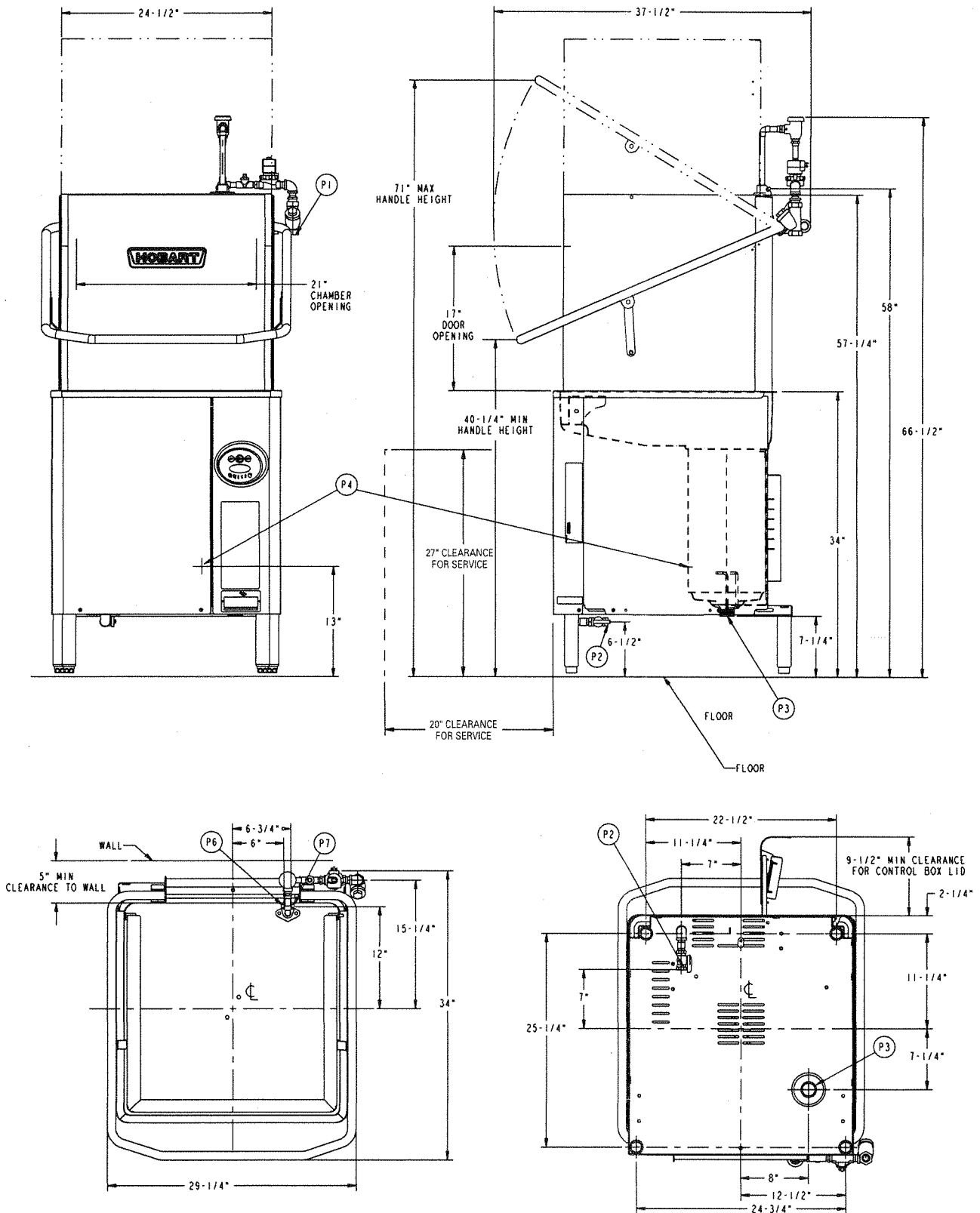
AM-15 WITH ELECTRIC HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	43.0	50	50
208-240/60/3	24.6	30	30
480/60/3	11.6	15	15
*200-240/50/3	25.2	35	35
*380-415/50/3	12.5	15	15

BOOSTER AMPACITY RATINGS 8.5KW (NOT AVAILABLE WITH GAS HEAT)			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	35.4	50	50
208-240/60/3	20.4	30	30
480/60/3	10.2	15	15
*200-240/50/3	20.4	30	30
*380-415/50/3	11.8	15	15

# AM SELECT DISHWASHER – GAS

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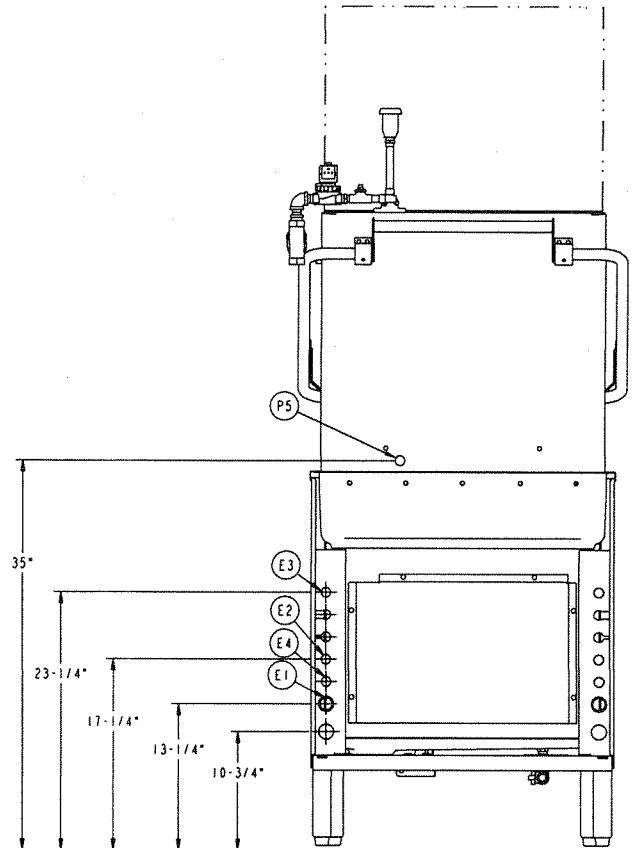
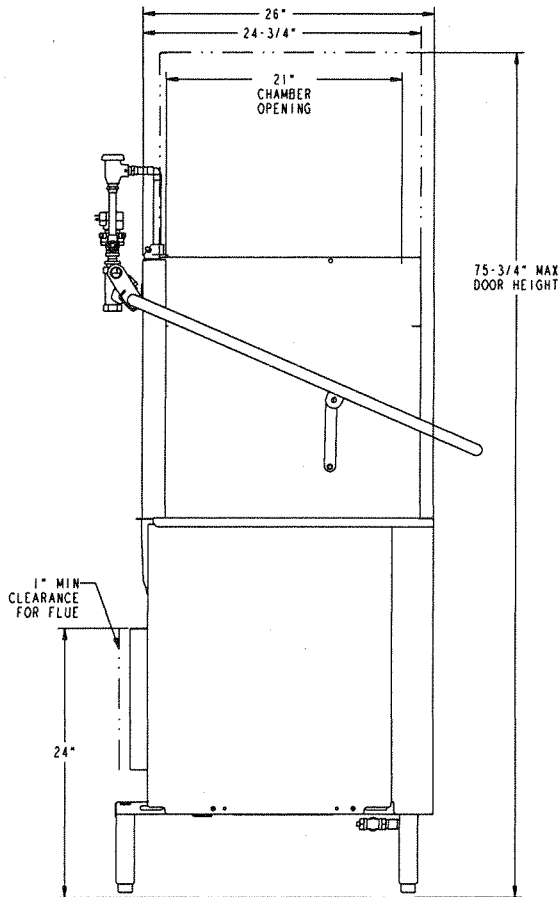
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## AM SELECT DISHWASHER – GAS



### CONNECTION INFORMATION (\*AFF - ABOVE FINISHED FLOOR)

#### LEGEND (see page 6 for further details)

- E1 ELECTRICAL CONNECTION: MOTORS & CONTROLS.  
1" OR 3/4" CONDUIT HOLE.
- E2 ELECTRICAL CONNECTION: VENT FAN CONTROL.  
1/2" CONDUIT HOLE. (VFC1 & VFC2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE.  
\*ON\* WHEN MACHINE IS ON.
- E3 ELECTRICAL CONNECTION: RINSE AGENT & SANITIZER FEEDERS.  
1/2" CONDUIT HOLE. (DPS1 & DPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE.  
(RPS1 & RPS2) 1.5 AMPS @ NAMEPLATE SUPPLY VOLTAGE.
- E4 ELECTRICAL CONNECTION: EXTERNAL BOOSTER CONTROL.  
1/2" CONDUIT HOLE. (BSTRI & BSTR2) 0.1 AMPS @ 120 VAC
- P1 COMMON WATER CONNECTION:  
(180°F WATER MIN. HOT WATER SANITIZING)  
(120°F WATER MIN. CHEMICAL SANITIZING)  
3/4" FPT.
- P2 GAS CONNECTION - NAT. OR L.P. (WHEN ORDERED):  
1/2" FPT.
- P3 DRAIN: 1-1/2" MPT.
- P4 DETERGENT PROBE SENSOR: REMOVE CAP AND STUD ASSEMBLY  
TO ACCESS 7/8" HOLE.
- P5 DETERGENT FEEDER: REMOVE CAP PLUG TO ACCESS  
7/8" HOLE.
- P6 RINSE AGENT FEEDER: 1/8" NPT, REMOVE 1/8" NPT  
PIPE PLUG TO ACCESS TAPPED HOLE.
- P7 SANITIZER FEEDER: 1/8" NPT, REMOVE 1/8" NPT  
PIPE PLUG TO ACCESS TAPPED HOLE.

### WARNING

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.

AM-15 WITH GAS HEAT			
ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR CAPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/1	15.5	20	20
208-240/60/3	10.0	15	15
480/60/3	6.3	15	15

### MACHINE ELECTRICAL SPECIFICATIONS

208-240/60/1  
208-240/60/3  
480/60/3

# AM SELECT DISHWASHER

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## ELECTRIC TANK HEAT

### PLUMBING NOTES:

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 4-6 GRAINS FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 15-25 PSI. IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY PASS, MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

### MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 274 LBS. W/O BOOSTER  
DOMESTIC SHIPPING WEIGHT: 354 LBS. W/O BOOSTER

NET WEIGHT OF MACHINE: 304 LBS. W/BOOSTER  
DOMESTIC SHIPPING WEIGHT: 384 LBS. W/BOOSTER

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

VENT HOOD (IF REQUIRED) TO PROVIDE A MINIMUM 450 CFM EXHAUST (REF. INSTALLATION INSTRUCTIONS).

SINGLE POINT ELECTRICAL CONNECTION AVAILABLE ON 3 PH MACHINES ONLY WITH INTEGRATED BOOSTER HEATER.

## GAS TANK HEAT

### GAS HEATED DISHWASHERS

FOR NATURAL GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 7" W.C.

FOR LIQUIFIED PETROLEUM GAS, PRESSURE TO THE BURNER (CUSTOMER CONNECTION) SHOULD NOT EXCEED 11" W.C.

IF GAS PRESSURE IS HIGHER THAN 7" (NATURAL GAS) OR 11" (L.P.) W.C., A PRESSURE REGULATING VALVE MUST BE INSTALLED (BY OTHERS) IN THE GAS LINE TO THE DISHWASHER.

GAS HEAT BTU INPUT - 25,000 NATURAL  
25,000 PROPANE

### PLUMBING NOTES:

WATER HAMMER ARRESTOR (MEETING ASSE-1010 STANDARD OR EQUIVALENT) TO BE SUPPLIED (BY OTHERS) IN COMMON WATER SUPPLY LINE AT SERVICE CONNECTION.

RECOMMENDED WATER HARDNESS TO BE 4-6 GRAINS FOR BEST RESULTS.

RECOMMENDED BUILDING FLOWING WATER PRESSURE TO THE DISHWASHER IS 15-25 PSI. IF PRESSURES HIGHER THAN 25 PSI ARE PRESENT, A PRESSURE REGULATING VALVE WITH INTERNAL THERMAL EXPANSION BY PASS, MUST BE SUPPLIED (BY OTHERS) IN THE WATER LINE TO THE DISHWASHER.

FOR CONVENIENCE WHEN CLEANING, WATER TAP SHOULD BE INSTALLED NEAR MACHINE WITH HEAVY DUTY HOSE AND SQUEEZE VALVE.

### MISCELLANEOUS NOTES:

ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE 3/4" OR DECREASE 1/2" DEPENDING ON LEG ADJUSTMENT.

NET WEIGHT OF MACHINE: 306 LBS.  
DOMESTIC SHIPPING WEIGHT: 386 LBS.

SIZE OF RACKS - 19-3/4" X 19-3/4"

DRAIN LEVER LOCATED INSIDE TANK.

VENT HOOD (IF REQUIRED) TO PROVIDE A MINIMUM 450 CFM EXHAUST (REF. INSTALLATION INSTRUCTIONS).

OPTIONAL AM SELECT SINGLE POINT ELECTRICAL SERVICE CONNECTION AS SHOWN BELOW

ELEC. SPECS	RATED AMPS	MINIMUM SUPPLY CONDUCT OR AMPACITY	MAXIMUM PROTECTIVE DEVICE
208-240/60/3	45.4	60	60
480/60/3	23.6	30	30
*200-240/50/3	45.7	60	60
*380-415/50/3	25.2	30	30

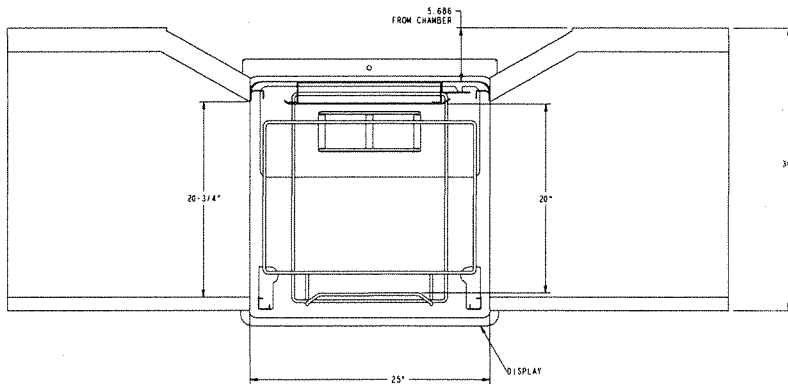
	AM Select	
	Hot Water Sanitizing	Chemical Sanitizing
<b>Machine Ratings (Mechanical)</b>		
Racks per Hour (Max.)	58	65
Dishes per Hour (Average 25 per rack)	1,450	1,625
Glasses per Hour (Average 45 per rack)	2,610	2,925
Table to Table - Inside Tank at Table Connection (Inches)	25 1/4"	25 1/4"
Overall Dimensions - (H x W x D) (Inches)	66.5" x 27" x 28.5"	
Wash Motor H.P.	2	2
Wash Tank Capacity - Gallons	14	14
Wash Pump Capacity - Gallons per Minute - Weir Test	160	160
Heating Equipment - (For keeping power wash water hot)		
Gas Burner (Regulated) Natural/LP Gas BTU/Hr.	25,000	25,000
Electric Heating Unit (Regulated)	5 kw	5 kw
Rinse - Minutes operated during hour of capacity operation	9.66	10.83
Seconds of rinse per rack	10	10
Rate of Rinse Flow - Gallons per Minute - at 20 lbs. Flow Pressure	4.4	4.4
Rinse Consumption - Gallons per Hour - Maximum - at 20 lbs. Flow Pressure	42.9	48.1
Rinse Cycle - Gallons per Rack - at 20 PSI Flow	.74 - 180°F Min.	.74 - 140°F Min.
Steam Booster, if used based on 20 PSI steam - 20 PSI water flowing 130°F entering water raised to 180°F min. (50°F rise) - Lbs. per Hour	40	40
Peak Rate of Drain Flow - Gallons per Minute (Initial rate with full tank)	38	38
Exhaust Requirements	450	450
Shipping Weight Crated - Approx. lbs. - Unit only, with booster	354 w/o Booster 384 w/Booster	354



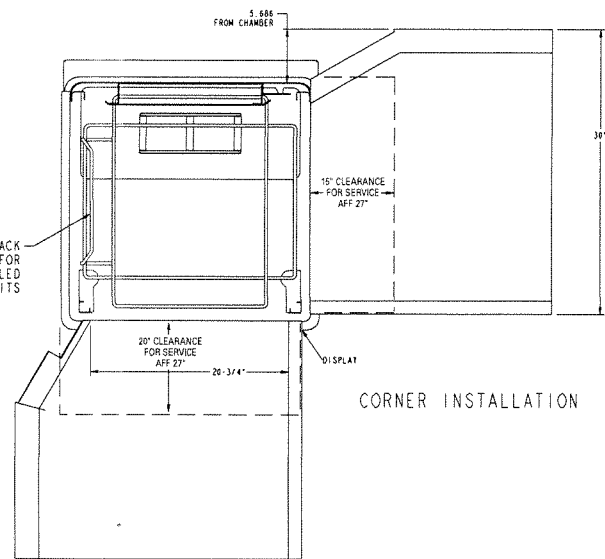
# HOBART

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## AM SELECT DISHWASHER

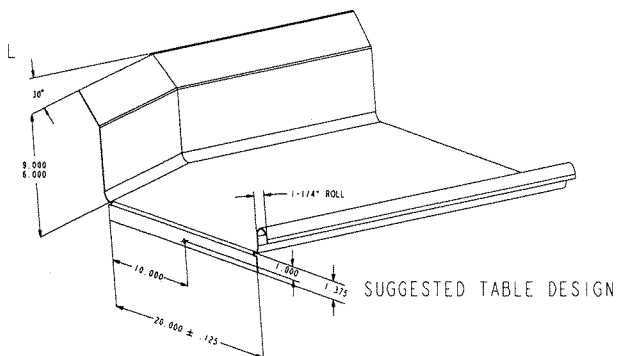


PASS THRU INSTALLATION



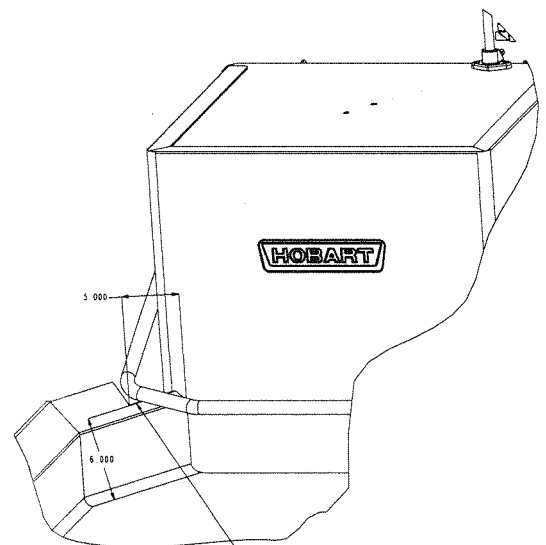
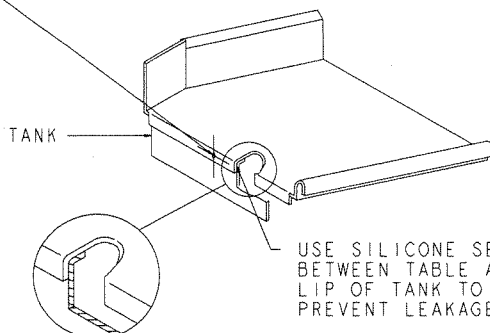
TOP INSIDE VIEW OF MACHINE

CORNER INSTALLATION



SUGGESTED TABLE DESIGN

- DRILL  $\varnothing .344$  HOLE THRU TANK WALL
- 5/16-18 SST TRUSS HD SCREW
- 5/16-18 SST LOCKWASHER
- 5/16-18 SST HEX HD NUT



A NOTCH MUST BE ADDED TO BACKSPASHES OVER 6" HIGH ON CORNER MACHINES TO PREVENT INTERFERENCE WITH DOOR MECHANISM. NOTCH MUST EXTEND 5" FROM FACE OF THE MACHINE.

# AM SELECT DISHWASHER

## HOBART

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The microcomputer-based control system is built into the AM Select dishwasher. It is available in standard electrical specifications of 208-240/60/1, 208-240/60/3, 480/60/3, 200-240/50/3, 380-415/50/3 and is equipped with a reduced voltage pilot circuit transformer.

**\*CAUTION: CERTAIN MATERIALS, INCLUDING SILVER, ALUMINUM AND PEWTER ARE ATTACKED BY SODIUM HYPOCHLORITE (LIQUID BLEACH) IN THE CHEMICAL SANITIZING DISHWASHER MODE OF OPERATION. WATER HARDNESS MUST BE CONTROLLED TO 4-6 GRAINS FOR BEST RESULTS.**

**CONSTRUCTION:** Drawn tank, tank shelf and feet constructed of 16 gauge stainless steel. Wash chamber and front trim panel above motor compartment are polished, satin finish. Frame is 12 gauge stainless steel, chamber is 18 gauge, and removable trim panels are 20 gauge.

**CHAMBER LIFT:** Chamber coupled by stainless steel handle, spring counterbalanced. Chamber guided for ease of operation and long life.

**PUMP:** With stainless steel pump and impeller, integral with motor assures alignment and quiet operation. Pump shaft seal with stainless steel parts and a carbon ceramic sealing interface. Easily removable impeller housing permits ease of inspection. Capacity 160 GPM. Pump is completely self-draining.

**MOTOR:** Built for Hobart, 2 H.P., with inherent thermal protection, grease-packed ball bearings, splash-proof design, ventilated. Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction type.

**MICROCOMPUTER CONTROL SYSTEM:** Hobart microcomputer controls, assembled within water-resistant enclosure, provide built-in performance and reliability.

The microcomputer control, relays and contactors are housed behind a stainless steel enclosure, hinged to provide easy access for servicing. The line voltage electrical components are completely wired with 105°C, 600V thermoplastic insulated wire with stranded conductors and routed through listed electrical conduit. Electrical components are wired with type ST cord. Line disconnect switch NOT furnished.

**CYCLE OPERATION:** The microcomputer-timing program is started by closing the doors, which actuates the door cycle switch. The microcomputer energizes the wash pump motor contactor during the wash portion of the program. After the wash, a dwell permits the upper wash manifold to drain. At the end of the dwell, the final rinse solenoid valve is energized. After the final rinse valve closes, Sani-Dwell (Hot Water Mode only) permits sanitization to continue. The Rinse display remains on during this period, completing the program. If the microcomputer is interrupted during a cycle by the door-cycle switch, the microcomputer is reset to the beginning of the program.

**Hot Water Sanitizing (58 racks per hour) – 57 seconds:** 38 Second Wash, 2 Second Dwell, 10 Second Rinse, 7 Second Sani-Dwell. **Chemical Sanitizing (65 racks per hour) – 50 Seconds:** 38 Second Wash, 2 Second Dwell, 10 Second Rinse. Other programs can be pre-selected by your Hobart service technician.

Manual wash cycle selector also provides selection of 2-, 4- or 6-minute wash cycles for heavier washing applications.

**WASH:** Hobart revolving stainless steel wash arms with unrestricted openings above and below provide thorough distribution of water jets to all dishware surfaces. Arms are easily removable for cleaning and are interchangeable. Stainless steel tubing manifold connects upper and lower spray system.

**RINSE:** Rotating rinse arms, both upper and lower, feature 14 rinse nozzles. The stainless steel upper and lower rinse arms are easily removable without tools for inspection and are interchangeable. Diaphragm-type rinse control solenoid valve mounted outside machine. Machine is equipped with special hot water vacuum breaker on downstream side of rinse valve – mounted 6" above uppermost rinse opening. Easy open brass line strainer furnished.

**FILL:** Microcomputer controlled fill valve installed on upstream side of rinse vacuum breaker. Ratio fill method is used giving the correct fill at any flowing water pressure. (20 PSIG minimum necessary for proper rinsing.)

**DRAIN AND OVERFLOW:** Large bell type automatic overflow and drain valve controlled from inside of machine. Drain automatically closed by lowering chamber. Drain seal is large diameter, high temperature "O" ring. Cover for overflow is integral part of the standpipe.

**STRAINER SYSTEM:** Equipped with large, exclusive self-flushing, easily removable perforated stainless steel, one-piece strainer and large capacity scrap basket. Submerged scrap basket minimizes frequent removal and cleaning.

**HEATING EQUIPMENT:** Standard tank heat is 5KW electric immersion heating element. Regulated power infrared gas immersion tube system is optional at extra cost. A solid-state igniter board controls the gas valve and provides flame ignition. A transformer steps the control circuit voltage down to 24 volts to power the igniter board and gas valves.

Gas Heated Dishwasher: For natural gas, gas pressure (customer connection) not to exceed 7" W.C. For liquefied petroleum, gas pressure to burner (customer connection) not to exceed 11" W.C. If gas pressure is higher than 7" W.C. natural or 11" W.C. LP, a pressure regulating valve must be supplied (by others) in the gas line to the dishwasher. Water temperature regulation is controlled by thermistor sensor in combination with microcomputer controls. The tank heat and positive low water protection microcomputer circuits are automatically activated when the main power switch is turned "on". If tank is accidentally drained, low water protection device automatically turns heat off. Gas immersion tube is additionally protected by a high limit device mounted on the surface of the tube. These features are standard with the Hobart Microcomputer Control System.

**OPTIONAL EQUIPMENT AT EXTRA COST – ELECTRIC BOOSTER HEATER:** Electric booster with Sense-A-Temp™ technology adequately sized to raise 110°F inlet water to 180°F (not available on gas heat machines).

**ACCESSORIES:** 19¼" x 19¼" peg and combination dish racks. Splash shield for corner installations. End of cycle audible alarm (field activated). Delime notification (field activated). Desirable functional accessories can be furnished at added cost. See listed options and accessories on this specification sheet. Write to the factory for special requirements not listed above.

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

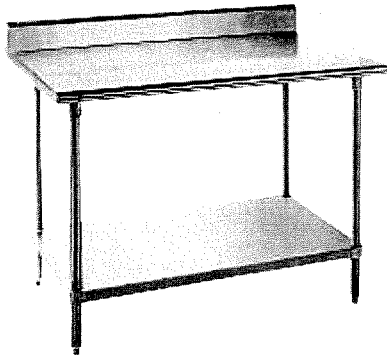
K-15



# STAINLESS STEEL WORK TABLES

## STANDARD Series - 5" Backsplash - Undershelf Style

K-15



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

### FEATURES:

Top is furnished with a 1 5/8" sanitary rolled rim edge on front, 1 5/8" square side edges, and a 5" splash with a 1" return on the rear side.

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.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

### CONSTRUCTION:

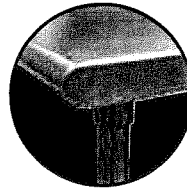
All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

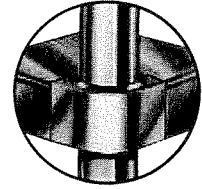
Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.



### NEW

**Rolled Rim Edges on Front & Splash on Back and Square Side Edges**



Featuring as Standard: **"THE PROVEN"**

**ORIGINAL ADVANCE TABCO Adjustable Undershelf with Die Cast Leg Clamp**

### MATERIAL:

**KMS-SERIES: Stainless Steel Legs & Undershelf**

**TOP:** 16 gauge stainless steel type "304" series.

**SHELF:** 18 gauge stainless steel.

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

**KMG-SERIES: Galvanized Legs & Undershelf**

**TOP:** 16 gauge stainless steel type "304" series.

**SHELF:** 18 gauge galvanized steel.

**LEGS:** 1 5/8" diameter tubular galvanized steel.  
1" adjustable plastic bullet feet.  
Galvanized steel gussets.

### KMS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	KMS-240	KMS-300	
24"	KMS-242	KMS-302	
36"	KMS-243	KMS-303	KMS-363
48"	KMS-244	KMS-304	KMS-364
60"	KMS-245	KMS-305	KMS-365
72"	KMS-246	KMS-306	KMS-366
84"	KMS-247	KMS-307	KMS-367
96"	KMS-248	KMS-308	KMS-368
108"	KMS-249	KMS-309	KMS-369
120"	KMS-2410	KMS-3010	KMS-3610
132"	KMS-2411	KMS-3011	KMS-3611
144"	KMS-2412	KMS-3012	KMS-3612

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

L	24" Wide	30" Wide	36" Wide
30"	KMG-240	KMG-300	
24"	KMG-242	KMG-302	
36"	KMG-243	KMG-303	KMG-363
48"	KMG-244	KMG-304	KMG-364
60"	KMG-245	KMG-305	KMG-365
72"	KMG-246	KMG-306	KMG-366
84"	KMG-247	KMG-307	KMG-367
96"	KMG-248	KMG-308	KMG-368
108"	KMG-249	KMG-309	KMG-369
120"	KMG-2410	KMG-3010	KMG-3610
132"	KMG-2411	KMG-3011	KMG-3611
144"	KMG-2412	KMG-3012	KMG-3612



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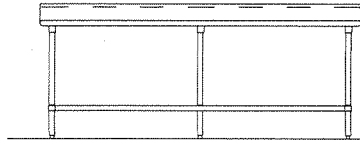
# DETAILS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

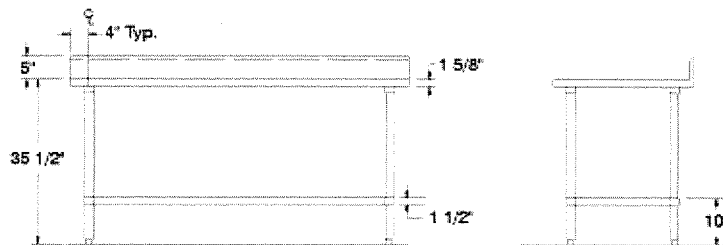
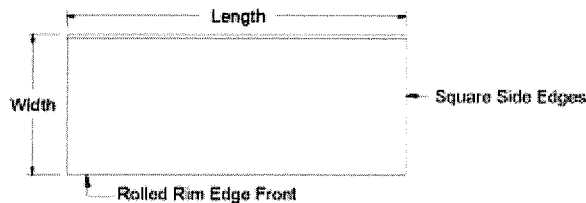
All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

## KMS & KMG Series Undershelf Style 5" Backsplash

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



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



### KMS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	KMS-240	55 lbs.	KMS-300	70 lbs.		
24"	KMS-242	50 lbs.	KMS-302	56 lbs.		
36"	KMS-243	66 lbs.	KMS-303	77 lbs.	KMS-363	92 lbs.
48"	KMS-244	81 lbs.	KMS-304	92 lbs.	KMS-364	101 lbs.
60"	KMS-245	95 lbs.	KMS-305	111 lbs.	KMS-365	121 lbs.
72"	KMS-246	113 lbs.	KMS-306	129 lbs.	KMS-366	142 lbs.
84"	KMS-247	135 lbs.	KMS-307	153 lbs.	KMS-367	169 lbs.
96"	KMS-248	150 lbs.	KMS-308	171 lbs.	KMS-368	189 lbs.
108"	KMS-249	165 lbs.	KMS-309	195 lbs.	KMS-369	260 lbs.
120"	KMS-2410	268 lbs.	KMS-3010	294 lbs.	KMS-3610	315 lbs.
132"	KMS-2411	301 lbs.	KMS-3011	331 lbs.	KMS-3611	358 lbs.
144"	KMS-2412	316 lbs.	KMS-3012	346 lbs.	KMS-3612	373 lbs.

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

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	KMG-240	55 lbs.	KMG-300	70 lbs.		
24"	KMG-242	50 lbs.	KMG-302	56 lbs.		
36"	KMG-243	66 lbs.	KMG-303	77 lbs.	KMG-363	92 lbs.
48"	KMG-244	81 lbs.	KMG-304	92 lbs.	KMG-364	101 lbs.
60"	KMG-245	95 lbs.	KMG-305	111 lbs.	KMG-365	121 lbs.
72"	KMG-246	113 lbs.	KMG-306	129 lbs.	KMG-366	142 lbs.
84"	KMG-247	135 lbs.	KMG-307	153 lbs.	KMG-367	169 lbs.
96"	KMG-248	150 lbs.	KMG-308	171 lbs.	KMG-368	189 lbs.
108"	KMG-249	165 lbs.	KMG-309	195 lbs.	KMG-369	260 lbs.
120"	KMG-2410	268 lbs.	KMG-3010	294 lbs.	KMG-3610	315 lbs.
132"	KMG-2411	301 lbs.	KMG-3011	331 lbs.	KMG-3611	358 lbs.
144"	KMG-2412	316 lbs.	KMG-3012	346 lbs.	KMG-3612	373 lbs.





STAINLESS STEEL & ALUMINUM  
**WALL SHELVES** NSF

K-16

**KD Wall Shelf**



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

**FEATURES:**

Furnished with a 1 1/2" sanitary rolled rim with a 1-1/4" turn-up edge on sides and rear.  
 Unit is easily assembled employing the slip-fit TAB-LOK design.

**CONSTRUCTION:**

Shelf and brackets are die stamped and die formed.

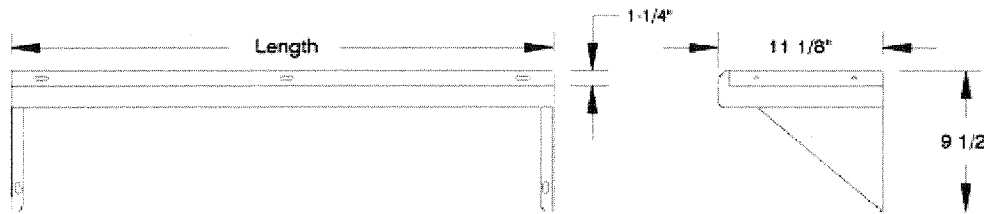
**MATERIAL:**

**WS-KD Series** - 18 gauge stainless steel polished to a satin finish.

**AWS-KD Series** - Heavy gauge aluminum.

**Requirements for NSF Installations**

1. Install at least 60" above floor.
2. Limit to dry storage.
3. Avoid contact with liquids.
4. For "Ganging-Up" installation, allow at least 2" between units or mount units side by side and seal joints with an approved sealant.



S/S	ALUMINUM	length
WS-KD-24	AWS-KD-24	24"
WS-KD-36	AWS-KD-36	36"
WS-KD-48	AWS-KD-48	48"
WS-KD-60	AWS-KD-60	60"

**Standard Wall Shelf**



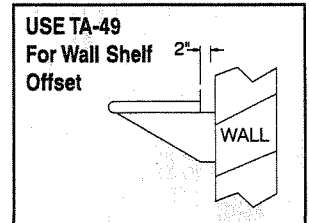
Furnished with a 1 1/2" sanitary rolled rim with a 1-1/2" turn-up edge at rear. Ends are turned down square.  
 18 gauge type "430" stainless steel.  
 Secured to wall by means of bolts through support brackets.  
 Brackets can be positioned to accommodate wall studs.  
 Units 7 ft. and larger are furnished with 3 brackets.

10" Wide	Qty	12" Wide	Qty	15" Wide	Qty	18" Wide	Qty
WS-10-24		WS-12-24		WS-15-24		WS-18-24	
WS-10-36		WS-12-36		WS-15-36		WS-18-36	
WS-10-48		WS-12-48		WS-15-48		WS-18-48	
WS-10-60		WS-12-60		WS-15-60		WS-18-60	
WS-10-72		WS-12-72		WS-15-72		WS-18-72	
WS-10-84		WS-12-84		WS-15-84		WS-18-84	
WS-10-96		WS-12-96		WS-15-96		WS-18-96	
WS-10-108		WS-12-108		WS-15-108		WS-18-108	
WS-10-120		WS-12-120		WS-15-120		WS-18-120	
WS-10-132		WS-12-132		WS-15-132		WS-18-132	
WS-10-144		WS-12-144		WS-15-144		WS-18-144	



Length = 24" to 144" in 12" increments.

Width	A
10"	8"
12"	10"
15"	10"
18"	10"



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STAINLESS STEEL  
**TABLE WITH SINK**

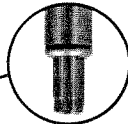
K-17

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

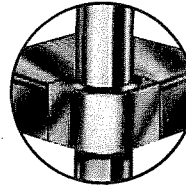


KMS-11B-305R Shown

**NEW**  
 Rolled Rim Edge on  
 Front & Square  
 Edges on Side & Back



Bullet Feet



Featuring as Standard:  
**"THE PROVEN"**  
 ORIGINAL ADVANCE TABCO  
**Adjustable Undershelf  
 with Die Cast Leg Clamp**



**FEATURES:**

Top is furnished with 1 5/8" sanitary rolled rim edge on front and square sides, and a 5" splash with a 1" return on the rear side.  
 THREE hat channels stud welded to reinforce and maintain a level working surface.  
 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 and bolts. Undershelf is adjustable.  
 Stainless steel 16" x 20" x 12" sink integrally welded to top.  
 K-50 Deck Mounted Faucet included.

**CONSTRUCTION:**

All TIG welded. Exposed weld areas polished to match adjacent surfaces.  
 Entire top mechanically polished to a satin 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 channels.

**MATERIAL:**

TOP is 16 gauge stainless steel type "304" series.  
 SHELF is 18 gauge stainless steel type "430" series.  
 LEGS are 1 5/8" diameter, tubular stainless steel with stainless steel gussets and 1" adjustable stainless steel bullet feet.

Model #	Length	Weight
KMS-11B-305L	30"X60"	140 lbs.
KMS-11B-305R	30"X60"	140 lbs.
KMS-11B-306L	30"X72"	165 lbs.
KMS-11B-306R	30"X72"	165 lbs.

Choose Left or Right Sink Position



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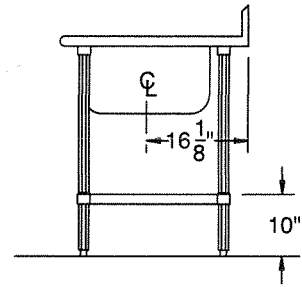
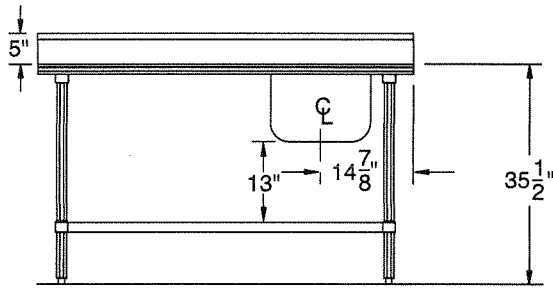
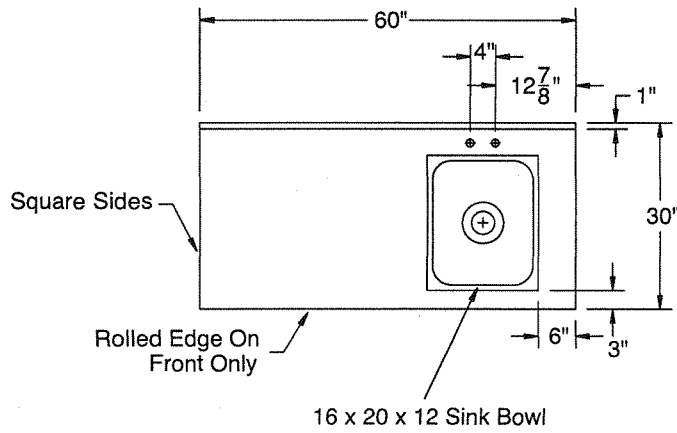
**NEVADA**  
 Fax: (775) 972-1578

# DETAILS and SPECIFICATIONS

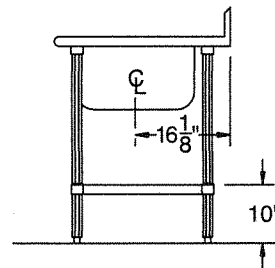
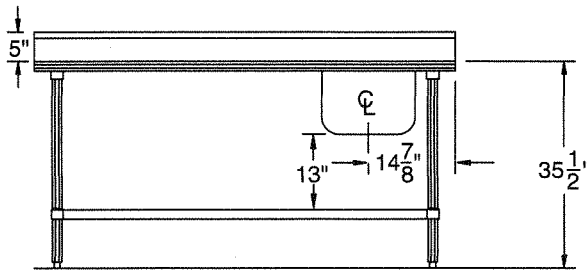
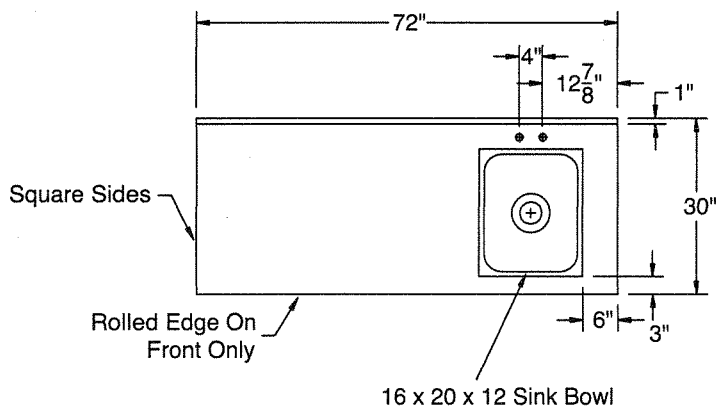
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

KMS-11B-305R SHOWN



KMS-11B-306R SHOWN



(K-19)

Item # \_\_\_\_\_



# Range Series 36

### STANDARD FEATURES:

- ◆ Frame constructed of heavy gauge metal solidly welded.
- ◆ All stainless steel front, sides, valve cover and kick plate.
- ◆ Heavy gauge stainless steel plate ledge.
- ◆ 11" deep stainless steel high shelf on standard backguard with stainless steel splash panel.
- ◆ Cast iron top grates, 12" x 12", for open burners.
- ◆ Two piece, heavy duty lift off cast iron burner heads, rated at 30,000 BTU/hr.
- ◆ Spill protected standing pilot on each open burner for instant safe ignition.
- ◆ Oven contact surfaces have porcelain finish for easy maintenance.
- ◆ Oven door constructed for heavy use, easily removable for cleaning.
- ◆ Oven safety valve provides 100% shut down if pilot flame goes out.
- ◆ Piezo type, push button (matchless) ignition to light the standing pilot on the oven.
- ◆ "U" shape Oven Burner provides 35,000 BTU/hr for consistent heating. Oven design enhances airflow.
- ◆ 5/8" thick griddle plate, highly polished, with 3" wide 1-1/2 gallon capacity grease trough.
- ◆ Full width removable crumb/drip trays under open burners.



RR-6 Shown with optional casters

### OPTIONS:

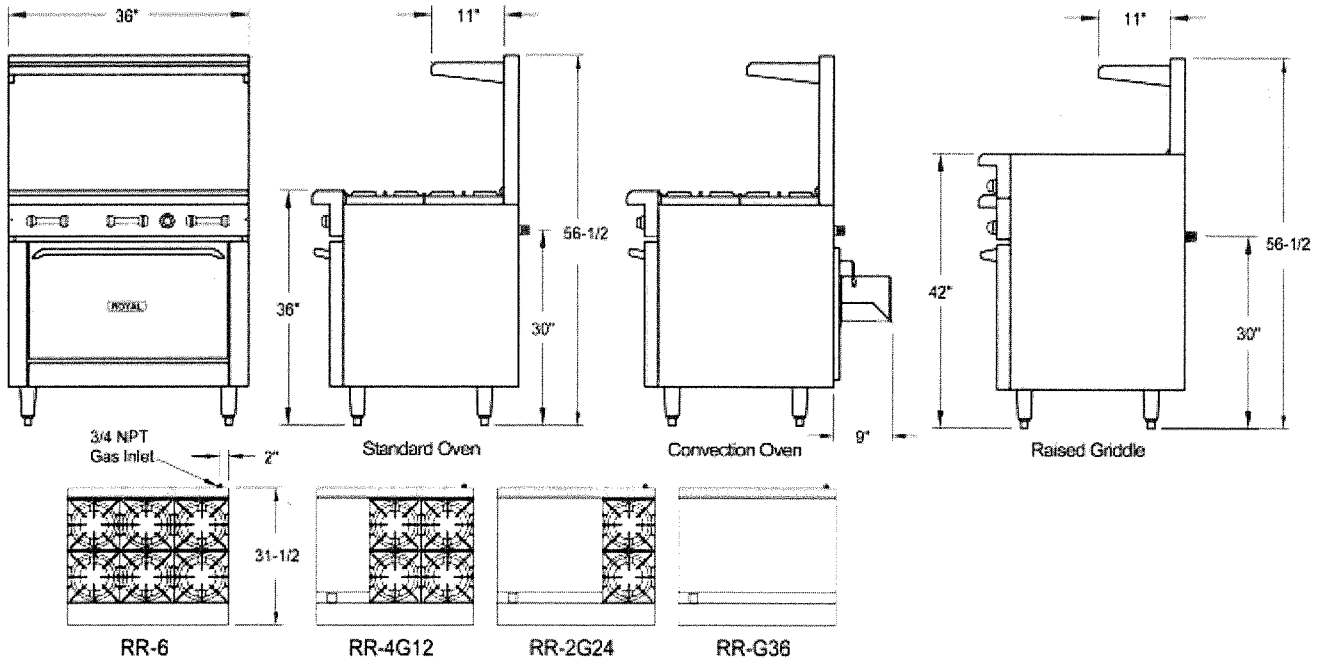
- ◆ Griddle section. Highly polished 3/4" thick plate, from 12" to 36" wide.  
*Note: Each 12" of griddle replaces one pair of open burners.*
- ◆ Thermostatic control for the griddle (3/4" thick plate).
- ◆ Extra oven rack (One per oven is standard).
- ◆ 6" High Casters (2 locking, 2 swivel).
- ◆ 6" High stainless steel stub back in lieu of the high shelf assembly.
- ◆ Saute or wok style burner heads.
- ◆ 10" diameter stainless steel wok ring (fits over top grate).
- ◆ Convection oven (add suffix -C)
- ◆ Hot Top section sections 12" wide x 24" deep each.
- ◆ Seismic Flanged Feet.

*Royal Restaurant ranges have been designed to give the most useful features at an affordable cost. All stainless steel sides, and front panels, including the oven doors and kick plate are easily cleaned and rugged enough to withstand the constant heavy usage of a busy kitchen. Oven interiors are porcelain coated on all contact surfaces for fast and easy cleanup. The ovens are thermostatically controlled with 100% safety on the pilots to shut off the oven gas flow if the flame should go out. There is a push button ignitor for easy lighting of the oven pilot. 12" x 12" heavy cast iron grates cover the unique two piece lift off burners, rated at 30,000 BTU/hr. each.*





# **36" Range Series Specifications**



MODEL NUMBER <sup>1,2</sup>	OPEN BURNERS <sup>3</sup>	GRIDDLE BURNERS <sup>4</sup>	OVEN BURNERS <sup>5 1,2</sup>	TOTAL BTU	SHIP WEIGHT
RR-6	6	0	1	215,000	600 Lbs.
RR-4G12	4	1	1	175,000	620 Lbs.
RR-2G24	2	2	1	135,000	630 Lbs.
RR-G36	0	3	1	95,000	650 Lbs.
RR-4RG12	4	1	1	175,000	655 Lbs.
RR-6SU	6	0	1	215,000	610Lbs.

**NOTES:**

1. For no oven (storage base) add suffix "-XB" and deduct 35,000 BTU's.
2. For Convection Oven (30,000 BTU/hr.) add suffix "-C" and deduct 5,000 BTU's.
3. Open Burners @ 30,000 BTU/HR. each.
4. Griddle Burners: 1 per 12" @ 20,000 BTU/HR. each.
5. Oven Burners @ 35,000 BTU/HR.

**Electrical requirements convection oven:** 120VAC 50-60hz, Single phase.

8 amps per oven (single).

Two speed motor (1725 / 1140 RPM) 1/2 HP.

Provided with 6' power cord fitted with a standard three prong grounded plug.

**Gas Connection:** 3/4" NPT on the right hand rear of the appliance  
The pressure regulator (supplied) is to be connected here by the installer.

Gas pressure: 5" W.C. - Natural Gas  
10" W.C. - Propane

**Combustible Clearances:**

15 inches sides  
4 inches rear

**Non-combustible Clearances:**

0 inches sides  
0 inches rear

Specify type of gas and altitude,  
if over 2,000 feet, when ordering.

*Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification*

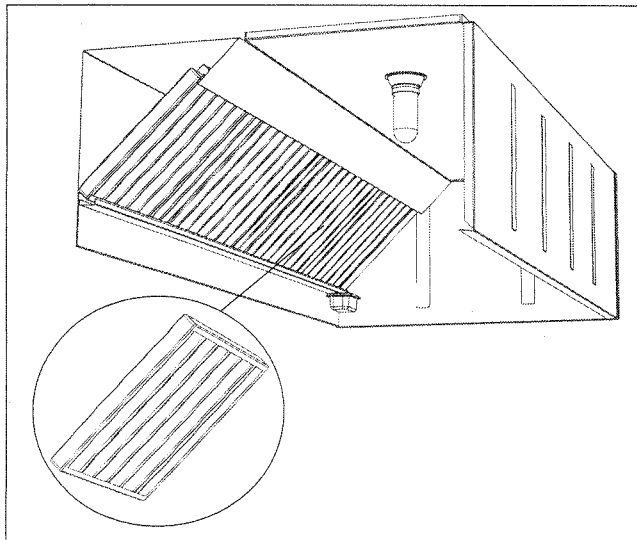
(20,24)



Project Name:	Item #
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Mar. 2000

**Baffle Filter Hoods / Wall Style Canopy**



**APPLICATION AND SPECIFICATION:**

Provide Greenheck Exhaust Hood Model GHEW as shown on plans and in accordance with the following specification:

Kitchen ventilation hood(s) shall be Type I, exhaust only canopy, suitable for all types of cooking applications. Hood(s) to be UL 710 Listed Without (With) Fire Dampers for 400°, 600°, or 700°F rated cooking appliances. Make-up to be independently provided.

Hood(s) shall be constructed of a minimum 18 gauge type 304 stainless steel, with a #4 finish. The hood(s) shall be constructed using the standing seam method for optimum strength. Front and end panels shall have stamped vertical ribs, evenly spaced, to add additional strength and rigidity. All external seams shall be welded liquid tight in accordance with NFPA # 96. Lighter material gauges, alternate material types, finishes, and nonliquid tight welded construction are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

Hood(s) shall include UL 1046 Classified aluminum baffle filters, in sufficient number and sizes to ensure optimum performance as specified by the filter manufacturer. The filter housing shall terminate in a pitched, full-length grease trough, which shall drain into a removable grease container.

Vaporproof, UL Listed incandescent light fixtures shall be prewired to a junction box. Wiring shall conform to the requirements of the National Electrical Code (NEC #70 - Latest Edition).

**MODEL GHEW**

Type - Exhaust Only

- U.L. Listed without Fire Damper (UL File No. MH11726)
- U.L. Listed with Fire Damper (UL File No. MH10897)

**STANDARD FEATURES:**

- UL Listed and NSF Certified
- 18 Ga. 304 SS construction with continuously welded external seams in accordance with NFPA # 96
- UL 1046 Classified baffle filters
- Sizes - 36 in. to 192 in. lengths, 36 in. to 60 in. widths, 24in. or 30in. heights
- Vertical stamped ribs for added strength
- Complies with all National Codes and Standards, including UL / ULC, NSF, NFPA # 96, IMC, ( including BOCA, SBCCI, and ICBO)

**OPTIONS:**

- Painted or galvanized hoods (stainless steel standard)\*
- Stainless steel or non-stick baffle filters (aluminum baffle filters standard)
- All stainless steel construction (18 Ga. 304 SS where exposed construction standard)
- Duct collars shipped loose for field installation (factory attached standard)
- Tapered hood (18in. front) - Model GHEW-T, available on 24in. high only
- Stainless steel finished back (for single island applications)
- Recessed fluorescent or recessed incandescent lights (globe incandescent lights standard)

**ACCESSORIES:**

- On / Off switches, hood mounted or remote mounted
- Filler panels for clearance to combustibles
- Stainless steel backsplash panel, insulated or non-insulated
- Enclosure panels to span between hood and ceiling
- End skirts for improved capture and performance
- Thermostatically controlled automatic fire damper (fusible link fire damper standard for hoods UL Listed with Fire Dampers)
- Filter removal tool

Due to continuous research Greenheck reserves the right to change specifications without notice.

\*Consult factory for possible restrictions

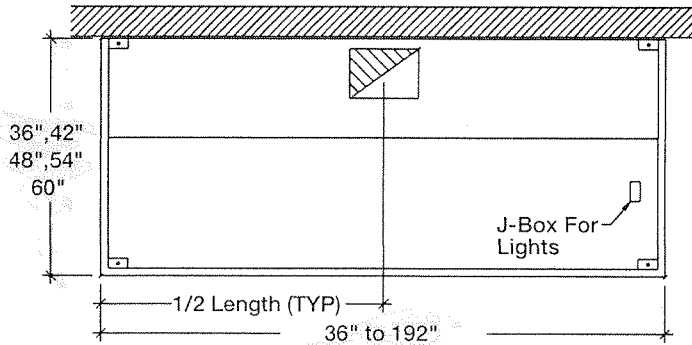
**Code Information**

Greenheck Kitchen Hoods are built in accordance with the following codes, standards, and recommended practices.

- UL 710 Listed
- NFPA 96
- BOCA
- NSF
- SBCCI
- IMC / UMC



**Baffle Filter Hoods / Wall Style Canopy**



\* All dimensions appear in inches. \*

**CFM Requirements**

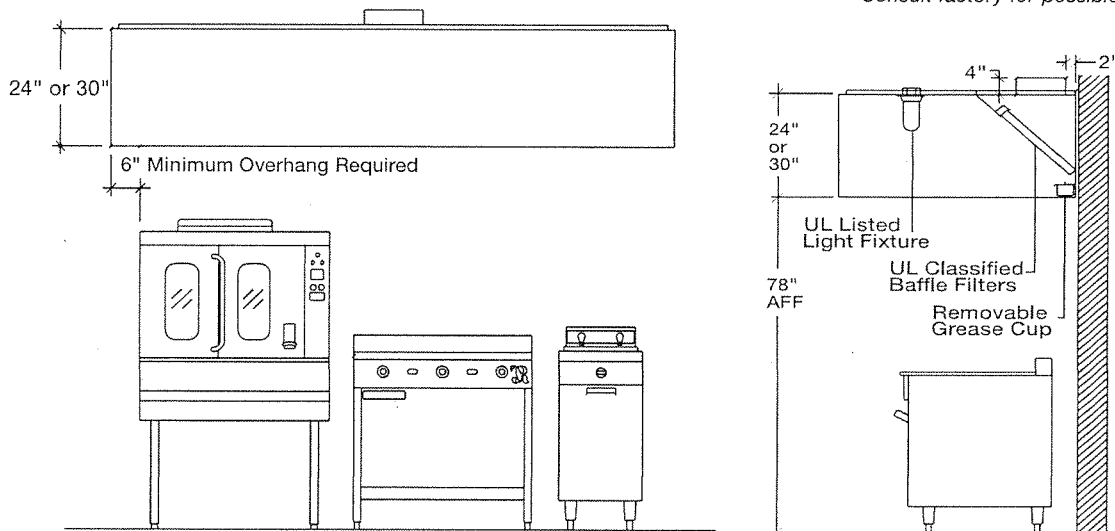
Exhaust air quantities vary depending on the type of cooking equipment used with the hood. Model GHEW meets UL minimum exhaust requirements for operation as follows:

400° F	135 CFM per lineal foot*
600° F	150 CFM per lineal foot*
700° F	270 CFM per lineal foot*

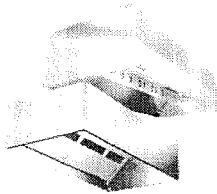
For the most efficient hood selection, the *Greenheck Cooking Equipment Ventilation Application and Design* manual should be consulted.

See the National Evaluation Report (NER) 436 for allowable values and/or conditions of use concerning materials presented in this document. (This report is subject to re-examination, revision, and possible closing.)

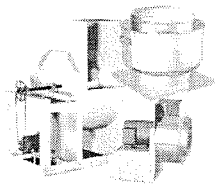
\* Consult factory for possible restrictions



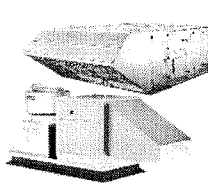
**Complete Kitchen Ventilation Systems**



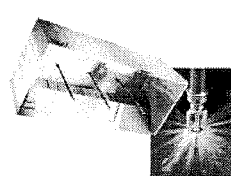
Exhaust Hoods



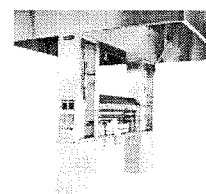
Exhaust Fans



Make-Up Air Units



Fire Suppression



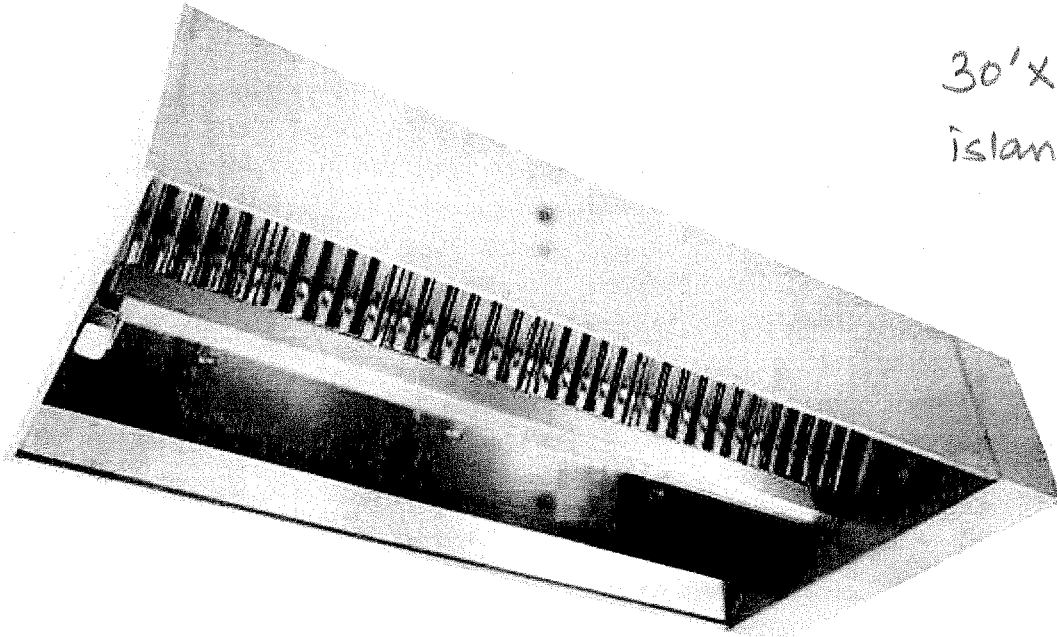
Utility Distribution

Visit the Greenheck website for the most current information available  
[www.greenheck.com](http://www.greenheck.com)

Greenheck • P.O. Box 410 • Schofield, WI 54476-0410 • Phone (715) 359-6171 • Fax (715) 355-2399 • [www.greenheck.com](http://www.greenheck.com)

K-23

30'x10'  
island hood



## NDI Series

### Exhaust Only Island Hood

Low exhaust flow rates make for superior efficiency! Use this Type I hood to meet the challenges of any island style cooking application.



Offering A Fully Integrated Package, Pre-Engineered For Optimum Performance

#### ADVANTAGES

- ETL Listed for use over 400°F, 600°F and 700°F cooking surface temperatures, providing flexibility in designing kitchen ventilation systems. ETL Listed to Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- Sturdy stainless steel construction with double-wall, insulated front panel.
- Front design prohibits condensation and directs grease-laden vapors toward the exhaust filter bank. Polished stainless steel on the interior and exterior of the front enhance aesthetics.
- Factory pre-wired lighting to illuminate cooking surface.
- Hood comes standard with stainless steel baffle filters. Captrate Combo®, Captrate Solo®, high efficiency stainless steel baffle, aluminum baffle filters and are optional. High velocity cartridge filters are available on the CNDI series.
- Optional integral 3" air space to meet NFPA 96 requirements when the hood is against a limited combustible wall. Optional insulated 3" air space for combustible walls.
- Optional UL Listed light and fan control switches flush mounted and pre-wired through built-in electrical chaseway.
- Optional ETL Listed exhaust fire damper (Model NDI-100)

## PERFORMANCE

Cooking Surfaces	Max. Avg. Cooking Surface Temp (°F)	Min. Exhaust CFM/ft.
Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	400°F	346
Gas Charbroilers, Electric Charbroilers, Woks	600°F	422
Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers, Wood Burning Appliances	700°F	475

### Recommended Duct Sizing:

- Exhaust: Based on 1500 FPM

## FEATURES

- One piece V-Bank island hood.
- Fabricated of Type 430 stainless steel, #3 or #4 polish, on all exposed surfaces. Optional type 304 stainless steel available.
- Double-wall, insulated front increases rigidity.
- Front design prohibits condensation and directs grease-laden vapors toward the exhaust filter bank. Polished stainless steel on the interior and exterior of the front enhance aesthetics.
- Fitted with UL Classified, stainless steel baffle filters, removable for cleaning. Optional Captrate Combo®, Captrate Solo®, high efficiency stainless steel baffle, aluminum baffle and high velocity cartridge filters (Model CNDI) are available.
- Sloped grease drain system with removable 1/2 pint cup for easy cleaning.
- Pre-punched hanging angles on each end of hood. Additional set provided for hoods longer than 12'.
- Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Recessed incandescent and recessed fluorescent lights optional.
- A built-in wiring chase provided for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chaseway.
- Optional integral 3" air space to meet NFPA 96 requirements when the hood is against a limited combustible wall. Optional insulated 3" air space for combustible walls.
- Optional ETL Listed exhaust fire damper (Model NDI-100).
- Model NDI is ETL Listed for 400°F, 600°F and 700°F cooking surfaces (File 3054804-001 without exhaust damper; File 3054804-002 with exhaust damper), ETL Sanitation Listed and built in accordance with NFPA Standard 96.

## OPTIONS

**UTILITY CABINET:** ETL Listed for integral side mount on the CaptiveAire Systems ventilation hood...fabricated of same material as hood...the cabinet can house factory pre-piped UL Listed fire suppression system\* and ETL Listed, pre-wired electrical controls...pre-wire package\* contains light switches, lighted fan control switches and internal factory wiring and components (starters, relays, etc.) to reduce field wiring requirements. ETL tests confirm temperatures do not exceed 120°F inside the cabinet during fire condition. (120°F is the maximum allowed storage temperature for the UL Listed fire suppression system and the ETL Listed Industrial control panel.) (\*Dimensional restrictions may apply)

**REMOVABLE ETL LISTED HIGH-VELOCITY CARTRIDGE FILTER:** Constructed of stainless steel...uses centrifugal force to remove grease and other particulates...National Institute of Standards and Technology methodology used by an independent agency to evaluate performance...tests indicate 95 percent extraction efficiency.

**ENCLOSURE PANELS:** Constructed of stainless steel...mounting channel factory-welded to hood for field installation of panels over 11" high...under 11", factory-welded and integrally installed into hood front and ends...sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

**END PANELS:** Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen...units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

**EXHAUST FIRE DAMPER:** ETL Listed...installed in exhaust collar...activated by a UL Listed, 212F, 10-lb. minimum rated fusible link.

**ROOF TOP PACKAGE:** Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side. Various models perform up to 14,000 CFM exhaust and up to 3 inches static pressure...weatherproofed...galvanized construction... washable mesh filters...exhaust/supply air fans share common roof penetration...internal wiring drops directly through curb, requiring no pitch pockets...exhaust outlets/air intakes spaced to conform to code regulations...automatic reset/thermal overload protection on all single phase motors and on three phase motors if pre-wire assembly is included in package...standard single-point power connections...UL 705, 762 Listed exhaust fans rated for high grease applications...optional backdraft dampers.

**SEPARATE FANS:** ETL Listed single exhaust fans and supply-air fans and curbs available...same features, construction methods and performance ratings as roof top package above.

**HEATED MAKE-UP AIR:** ETL Listed direct fired gas heated make-up air unit manufactured by CaptiveAire...ETL Listed for natural gas and propane...design integrates the blower and burner into a single package... heavy duty, weather resistant, galvanized steel construction...units available in Roof Top Package or as a stand alone heated make-up air module...several models available to meet almost any performance rating specification.

---

#### FULLY INTEGRATED PACKAGE

CaptiveAire offers a FULLY INTEGRATED PACKAGE, pre-engineered for OPTIMUM PERFORMANCE. The "package" consists of the hood and options to include an integral ETL Listed utility cabinet (as pictured), containing factory pre-wired, ETL Listed electrical controls and a factory pre-piped UL Listed fire suppression system. Other options include ETL Listed exhaust damper, ETL Listed exhaust/supply air fans in a "combination" Roof Top Package or sold separately, and ETL Listed direct-fired heated make-up air units. Fire suppression systems include final hookup and inspection.

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#### CERTIFICATIONS

The NDI Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models NDI are ETL Listed under file number 3054804-001 and complies with UL710 Standards and ULC710 Standards.



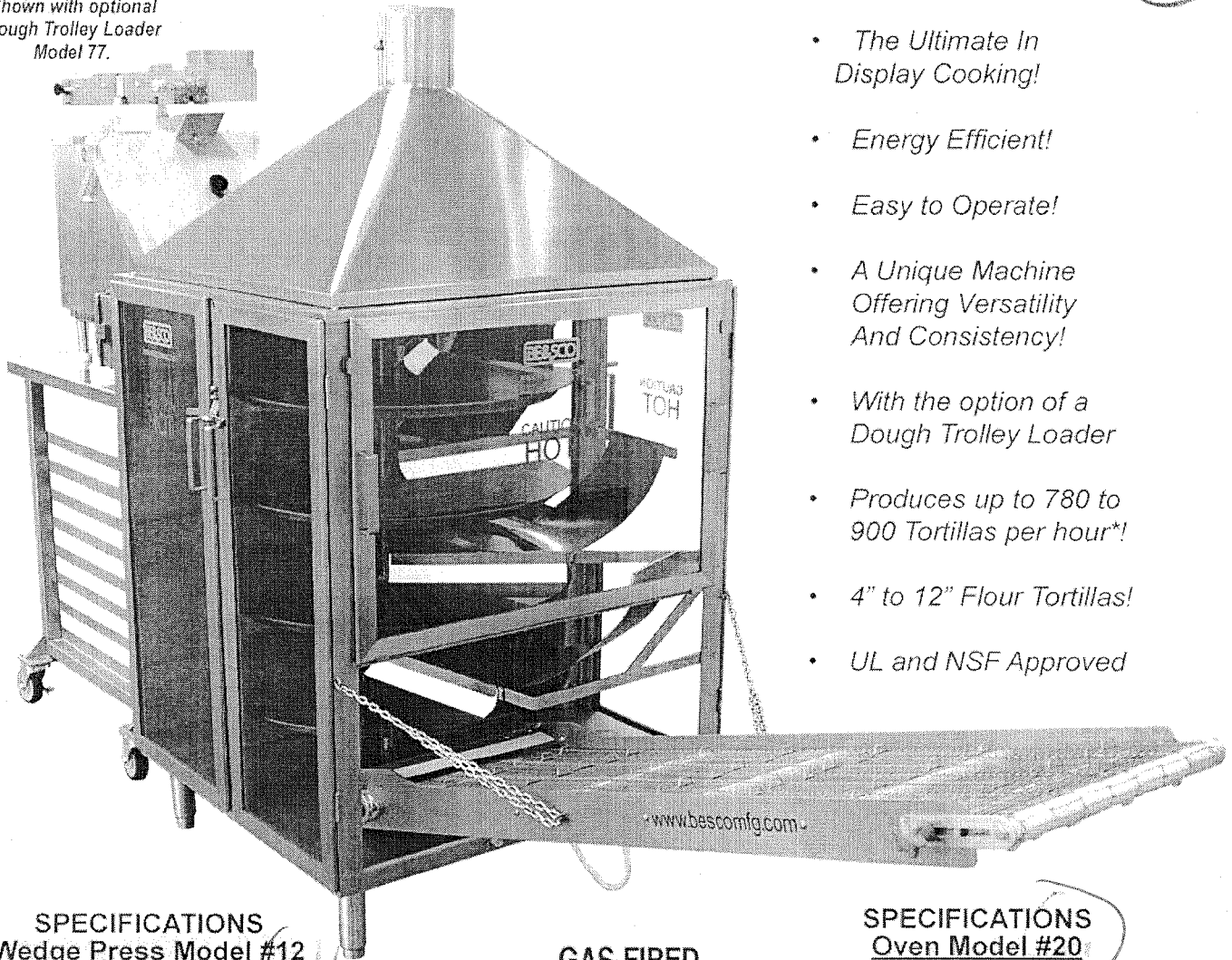
**Intertek**

# THE BETAMAX COMBO

## FLOUR TORTILLA MACHINE

25

Shown with optional  
Dough Trolley Loader  
Model 77.



- The Ultimate In Display Cooking!
- Energy Efficient!
- Easy to Operate!
- A Unique Machine Offering Versatility And Consistency!
- With the option of a Dough Trolley Loader
- Produces up to 780 to 900 Tortillas per hour\*!
- 4" to 12" Flour Tortillas!
- UL and NSF Approved

### SPECIFICATIONS Wedge Press Model #12

Electric: 220/240AC,  
60Hz,  
23.4amps,  
Single Phase

Total Heating

Elements: 5200

Shipping Weight: 200 lbs.

GAS-FIRED



### SPECIFICATIONS Oven Model #20

Electric: 120V, 60Hz, 14.5 Amps,  
Single Phase

Natural Gas: 65,000 BTU's

Liquid Propane: Optional (not UL listed)

Dimensions: Straight Exit, with DTL,  
Doors closed, 60" conveyor

Width: 38.31"

Height: 67.31"

Length: 135.90"

Shipping Weight: 830 lbs.

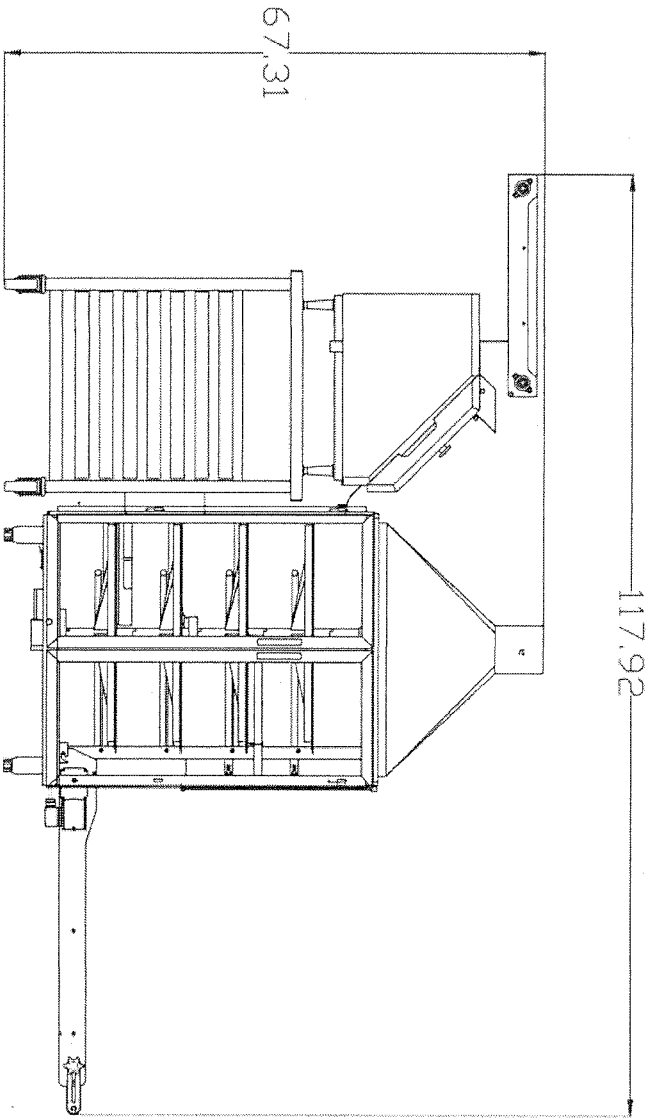
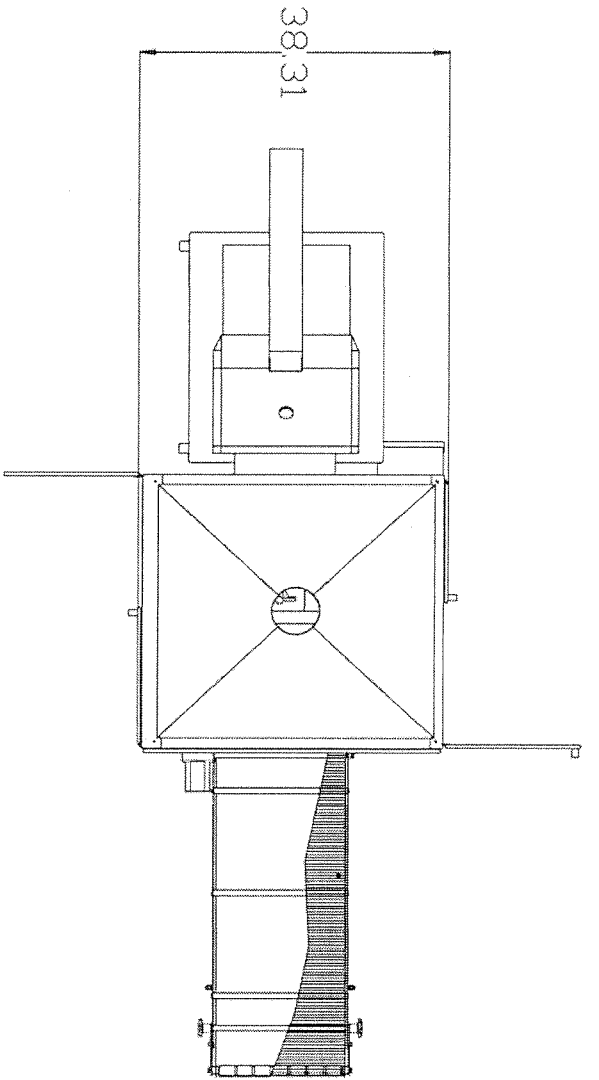
\* Tortilla production will vary depending upon diameter and thickness of tortillas and the experience of the equipment operator.\*\*



View video of the Betamax on our  
website: [www.bescomfg.com](http://www.bescomfg.com)

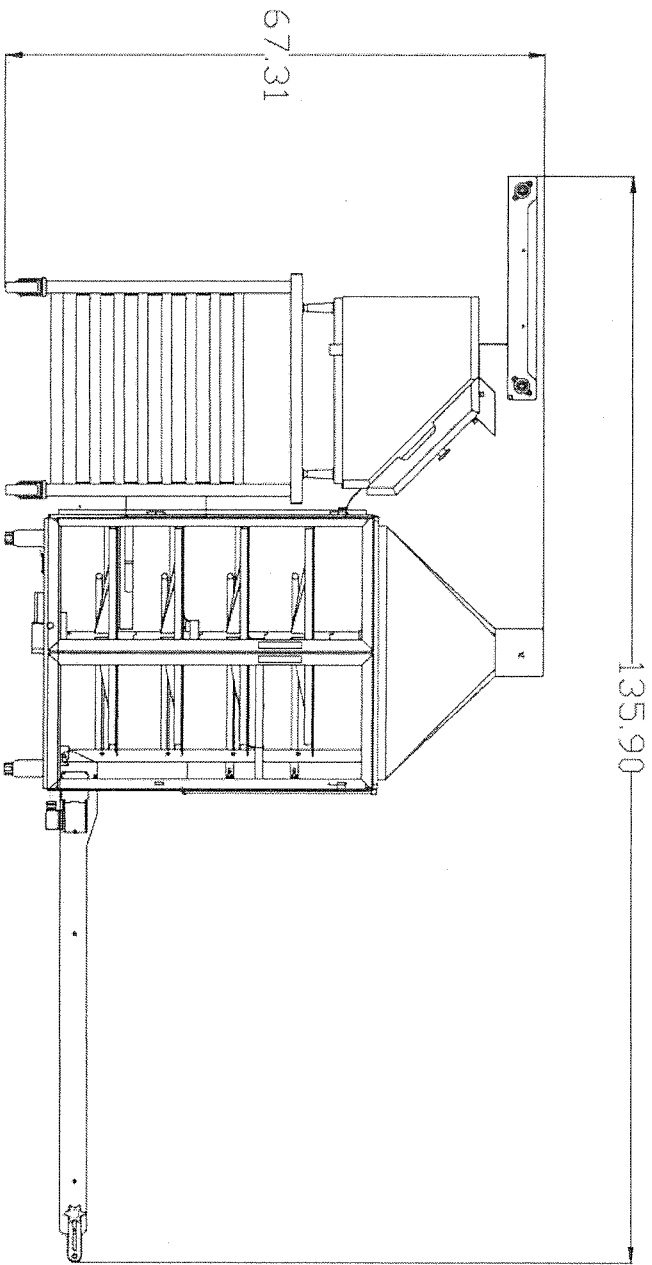
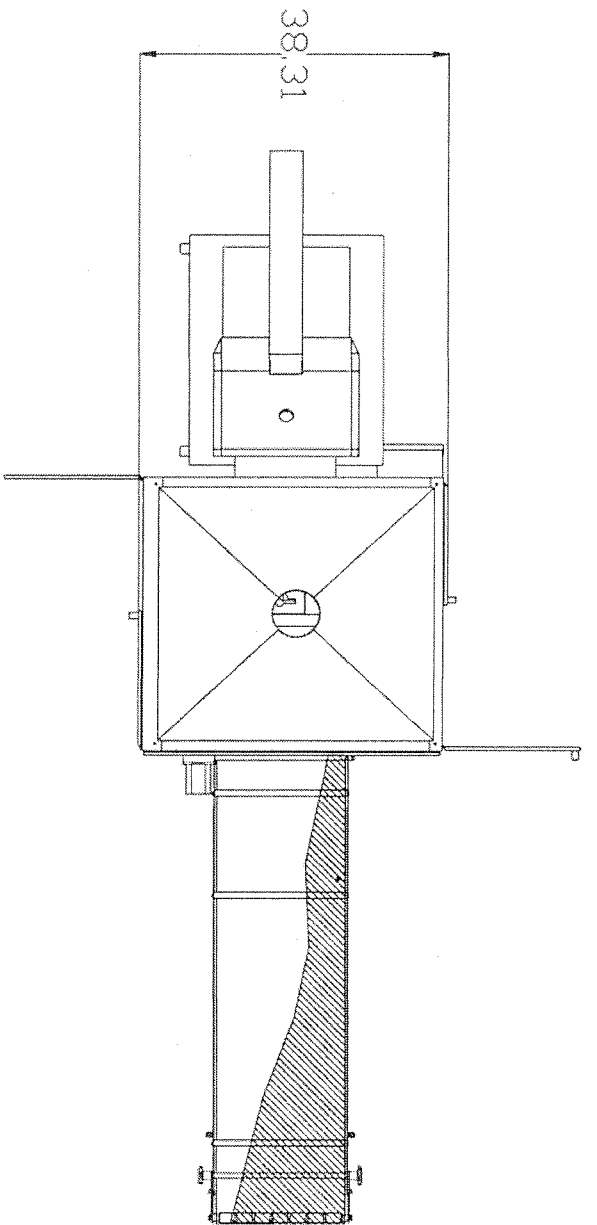
**1-800-683-0928**

1623 N. San Marcos • San Antonio, TX 78201 • (210) 734-5124 • FAX (210) 737-3925

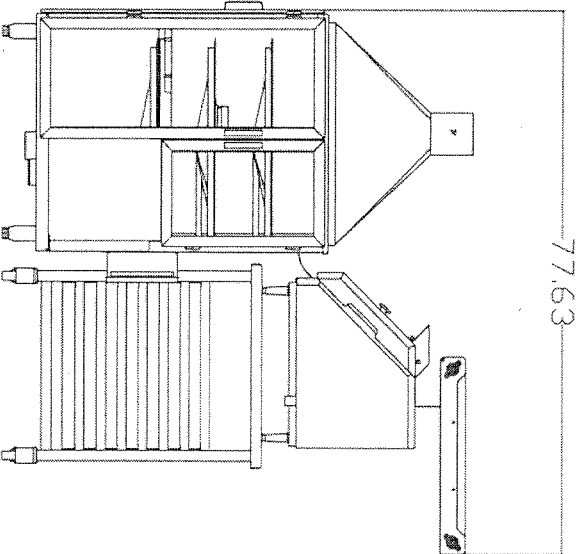
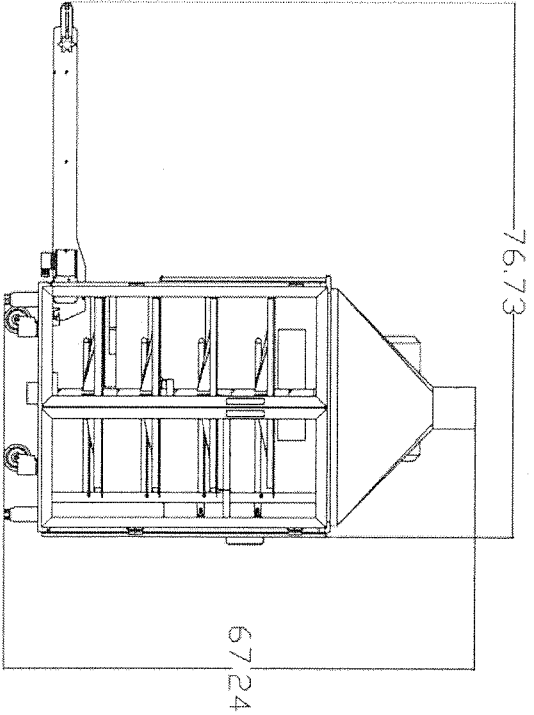
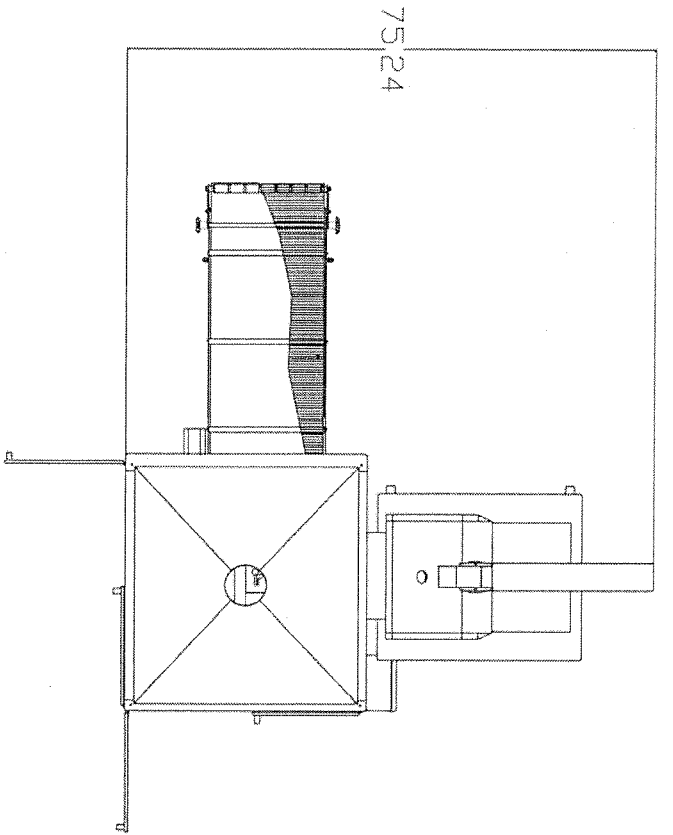


**BETAMAX STRAIGHT EXIT**  
W/ 42IN CONVEYOR

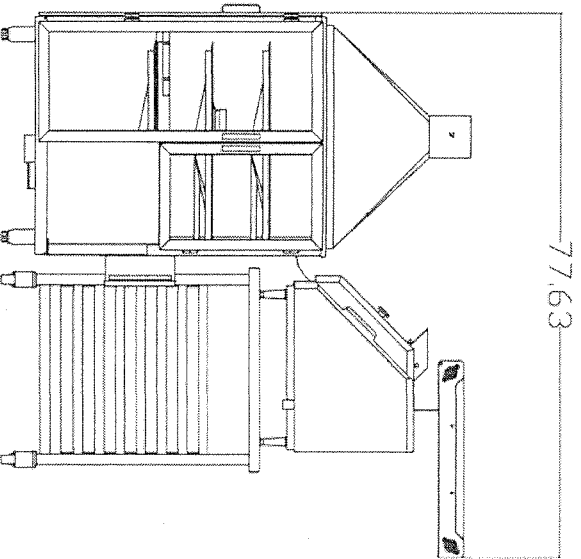
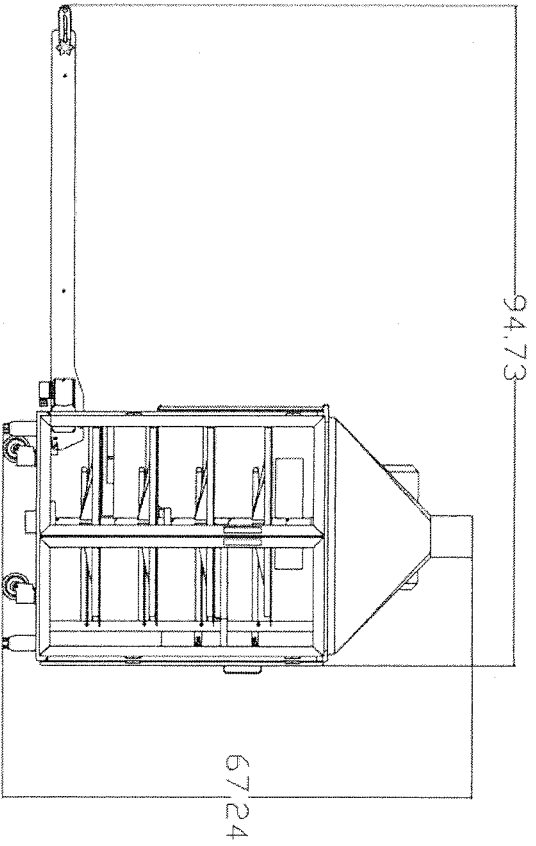
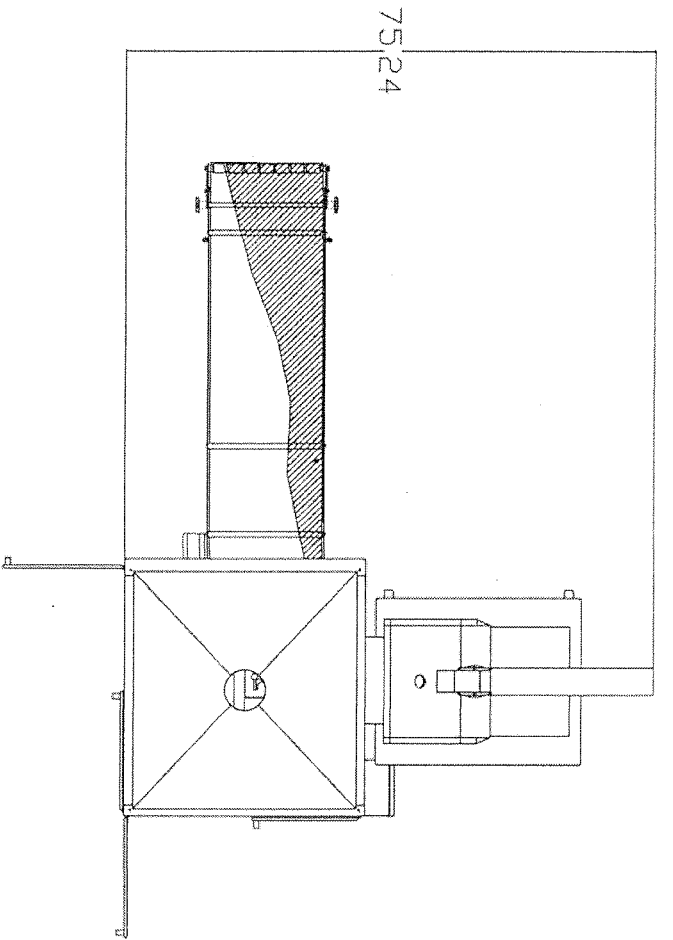




**BETAMAX STRAIGHT EXIT**  
W/ 60IN CONVEYOR



**BETAMAX RIGHT EXIT**  
 W/ 42IN CONVEYOR

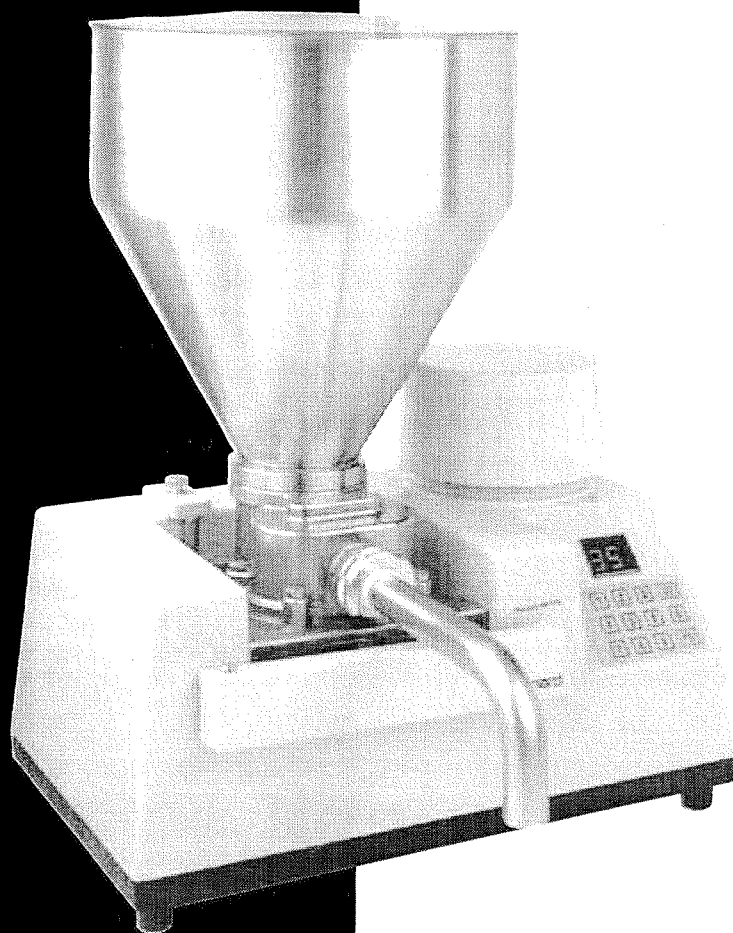


**BETAMAX RIGHT EXIT**  
 W/ 60IN CONVEYOR

**edhard**

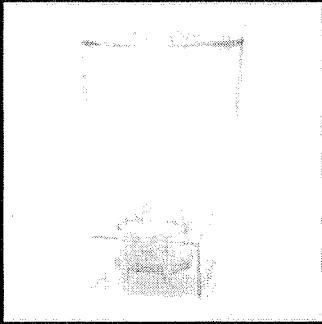
K-26.

## Filling A Need



**A complete guide to Edhard equipment**

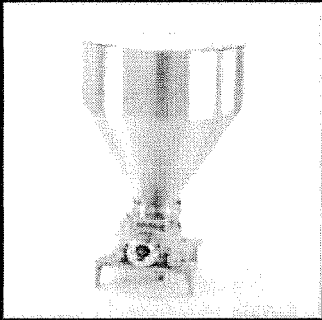
# PRODUCT INDEX



Page 3

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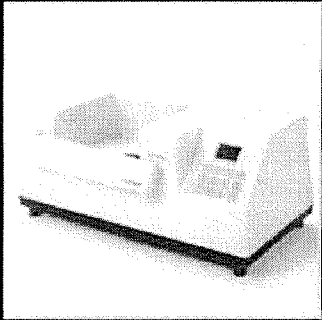
Filler Units:  
F-Series  
FHP-Series



Page 3

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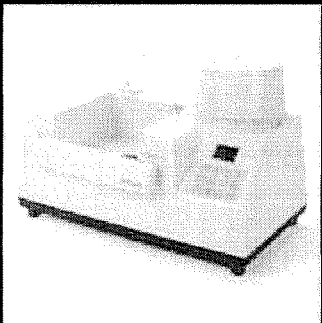
Filler Units:  
FS-Series  
RP-Series



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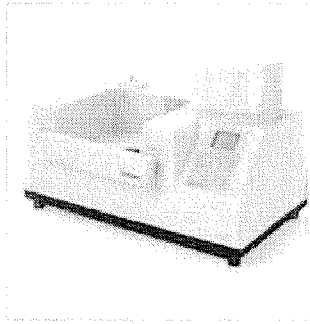
Power Base:  
P-Series



Page 5

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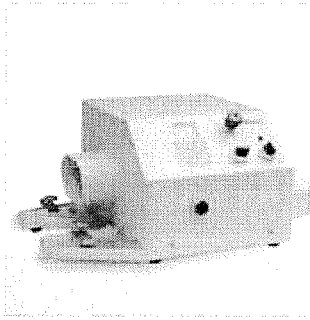
Power Base:  
PS-Series



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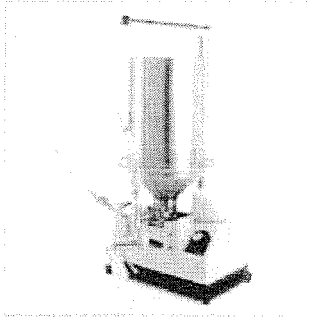
Power Base:  
PV-Series



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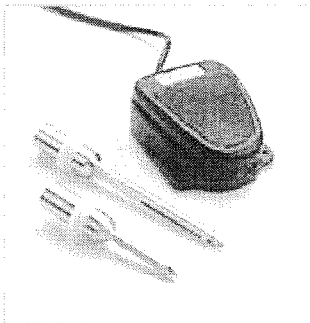
Power Base:  
PT-Series  
Filler Units:  
FT-Series



Page 8

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Cake Decorator:  
CDR-Series  
Turntable:  
T-Series



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Accessories

Page 10-11

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Specifications

**edhard**

## FILLER UNITS: F, FHP, FS, RP SERIES

**F-Series** These filler units\* are molded in clear, FDA approved polycarbonate. They are available with 6-quart (5.5-liter) or 18-quart (17-liter) capacity hoppers and feature single or double outlets. F-Series filler units can perform a wide range of metering functions from filling pastries to depositing one product onto another. A large variety of specialized spouts adapt the filler units to fill donuts, eclairs, croissants and other pastries. They dispense smooth batters, layer toppings, deposit butter and cream cheese onto bagels and rolls and meter other semi-liquid products, quickly and efficiently. For metering non-food products, we offer the F-Series filler units molded in Valox\*\*\*. The F-Series filler units can be used with P, PS and PV-Series power bases.

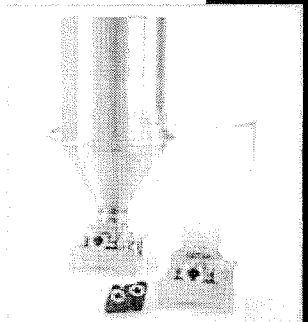
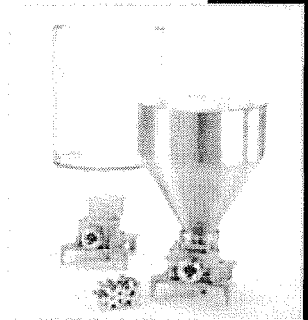
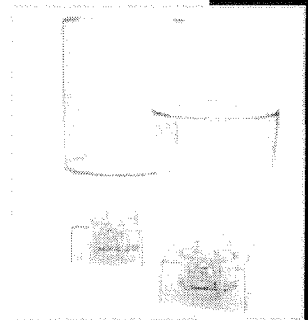
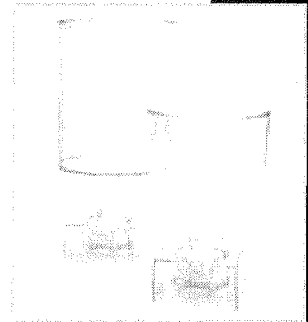
**FHP-Series** FHP-Series filler units are gear-type pumps constructed in polycarbonate and are available in single outlet configuration with 6-quart (5.5-liter) or 18-quart (17-liter) capacity hoppers. The FHP-Series was designed as an alternative to the FS-Series by offering the same high-pressure capability at a lower cost. Like the FS-Series and RP-Series, the metered output from these units is not affected by the product level in the hopper. This series is capable of metering a wide range of viscous products, with a high degree of accuracy. The FHP-Series is compatible with P-Series, PS-Series and PV-Series power bases.

**FS-Series** FS-Series filler units feature USDA approved 304 type stainless steel construction with 10-quart (9.5-liter), 18-quart (17-liter) or 36-quart (32-liter) capacity hoppers. Additionally, 6-quart (5.5-liter) or 18-quart (17-liter) polycarbonate hoppers are available with these gear-type, single outlet pumps. These filler units accept most accessories. The 18-quart (17-liter) capacity stainless steel hoppers (with 30" neck) can be used with our adjustable electrostatic heaters, which keep a product at a given temperature while it is being dispensed. The FS-Series must be used with the more powerful PS-Series and PV-Series power bases.

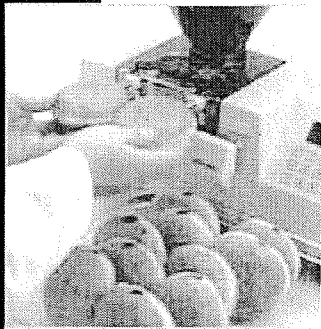
**RP-Series** RP-Series filler units feature the same stainless steel construction and hopper capacities as the FS-Series. However, their distinguishing characteristic is the three-lobe impellers. This pump can dispense viscous products, containing particles up to the size of a 3/8" (10 mm) cube without crushing. The RP-Series is also used to dispense grainy products as well as delicate products, which cannot be "overworked" while being pumped. These units are only available in a single outlet configuration and accept most accessories. The RP-Series must be used with the PS-Series and PV-Series power bases.

\*Filler unit is a complete unit (pump & hopper).  
Filler Units lift on and off power bases - they are interchangeable.  
Different filler units can be used with one power base, assuming horsepower requirements are met.

\*\*For non-food products use Valox\* or stainless steel filler units.



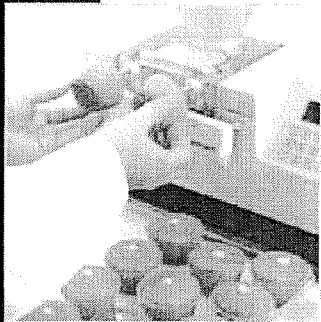
## POWER BASE: P-SERIES



**P-Series** The P-Series power base is available with 1/37HP or 1/15HP. Both type bases are reliable and durable, engineered for years of maintenance-free service. The exterior is designed so that merely a damp cloth is needed to keep it clean. Both bases have the same features that make them useful in a wide variety of applications. They include - Normal Cycling, Reverse, Automatic Cycling and Continuous Dispensing, which can be selected at the keypad. The F-Series filler units are suited for P-Series power bases.

### Normal Cycle:

The amount of product to be dispensed can be preset at the digital keypad. As the trip arm is pressed, the unit will cycle once to dispense the preset amount, then stop and reverse.

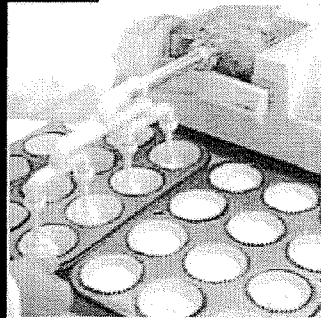


### Reverse:

The reverse is needed to pull product back after a dispensing cycle is completed, which prevents dripping. Reverse can be adjusted to meet specific requirements.

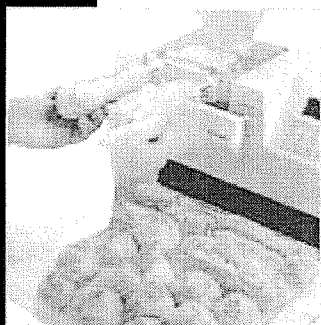
### Automatic Cycle:

This function eliminates the need to continually press the trip arm during multi-cycle applications. In this function, the amount dispensed and waiting time can be set to suit a specific need. Automatic cycling eliminates operator fatigue and improves productivity in repetitive, long-running jobs.



### Continuous Dispensing:

When selecting this function, the operator or a remote-triggering device, such as a photoelectric switch, determines the start and stop of the pumping action. This function is useful when a continuous stream of product is deposited on a conveyor or manually via a hose attachment.



All power bases can be triggered manually by a trip arm (standard on P, PS, PV or PT power bases), our foot switch or hose assembly (accessories), or your own photoelectric switch.

## POWER BASE: PS-SERIES

**PS-Series** The PS-Series power base offers the same reliability and maintenance-free design as the P-Series with the same controls and operating functions. The added benefit of the PS-Series power base is its 1/8 hp motor. The availability of higher power broadens the range of products that it can dispense. It is best suited for use with FS-Series and RP-Series filler units.

### • Get the job done...

Edhard equipment fills a need in the marketplace. The bakery, food service, cosmetic and packaging industries use our metering systems to save time and material.

A partial list of food products which can be injected, deposited, layered, metered and topped by using our metering system:

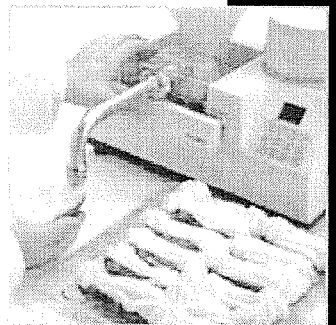
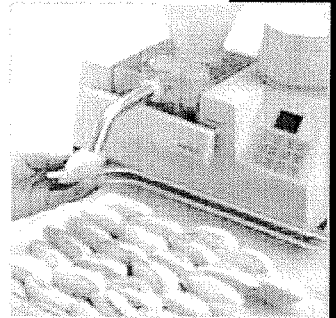
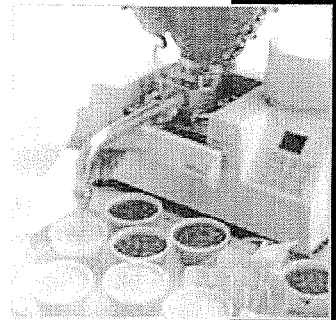
Batters, butter, cheesecake, cottage cheese, cream cheese, creams, custard, fruit fillings, honey, icing, jelly, ketchup, molasses, mustard, oils, peanut butter, preserves, pudding, purees, ricotta cheese, salad dressings, salsa, syrups, tomato paste, tomato sauce, whipped cream, yogurt and many other products.

Photos feature food service applications: filling pastry shells with creamed spinach, metering salsa and cheese for nachos, filling pasta shells with ricotta and filling potato skins.

Non-food\* product applications:

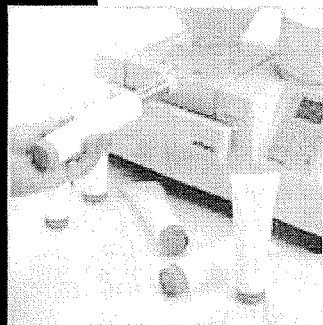
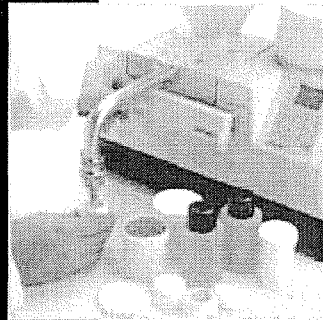
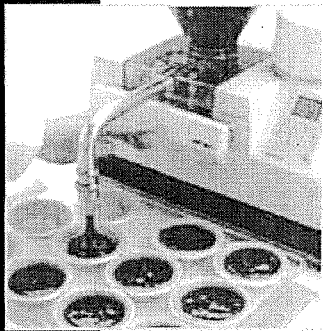
Cosmetic creams, finger paints, gels, glycerin, hand creams, lotions, industrial lubricants, ointments, petroleum jelly, toothpaste and other products.

\*For non-food products use Valox® or stainless steel filler units.





## POWER BASE: PV-SERIES



### PV-Series

The PV-Series power base gives the operator complete control over the speed at which a product is dispensed (which is not possible with the single speed power bases), the amount to be dispensed, the ability to adjust reversing of the pump after each cycle, automatic cycling and continuous dispensing. The ability to control all of these functions broadens the range of product applications.

#### Speed Control:

This is essential in order to deliver a product onto a conveyor by precisely matching the speed of the belt. It also enables a product to be dispensed through a spout or a hand-held hose assembly at a speed comfortable to the operator. Control of dispensing speed is necessary when metering a product into a container where splashing must be controlled. Speed control is also essential in preventing delicate pastry shells from bursting during injection. These are only a few examples that illustrate the importance of this capability.

#### Normal Cycle:

Each time the trigger is activated in a normal cycling mode, the unit will dispense a preset amount of product, reverse and then stop.

#### Reverse:

The reversing motion of the pump after each cycle is necessary to ensure precise product cutoff. This motion prevents dripping in higher viscosity products. However, in applications involving products with lower viscosity, dripless-valves are offered to aid in cleaner product cut off.

#### Automatic Cycle:

Automatic cycling is a function that relieves the operator from repeatedly pressing the trigger in order to cycle the unit. The amount dispensed and waiting time are fully adjustable, as they are in all of our power bases.

#### Continuous Dispensing:

The continuous dispensing mode is used to pump a product for an indefinite period of time. Combined with speed control, it provides extreme flexibility in a virtually endless variety of applications.

All of the above functions are fully adjustable from the control pad and provide the user with uniformity, control and flexibility in any metering application.

## POWER BASE: PT-SERIES

**PT-Series** The PT-Series transfer system meters products directly from a mixing bowl or other container, thus eliminating frequent and time consuming hopper refills. Some of its applications are: filling cups, trays, pans, bottles and other containers as well as depositing muffin, cupcake and pound cake batter, pie fillings, topping Danish pastries, tarts etc.

The PT-Series power base can be used in two distinct modes:

1. As a metering transfer system, where the product can be pumped directly from a large vat or mixing bowl and dispensed in metered quantities through a variety of accessories and custom spout configurations.
2. As a gravity fed system, where the product is placed in a hopper and dispensed through a selection of accessories and custom spout configurations.

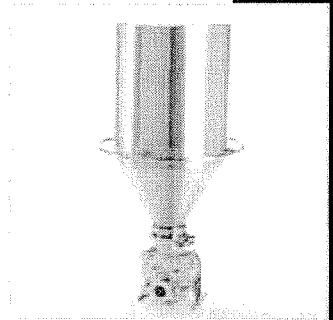
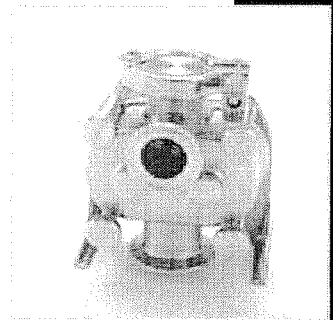
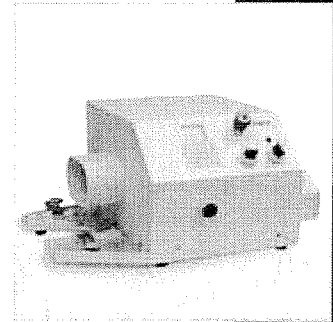
The PT-Series is a completely portable system and consists of two major components - a power base and a pump/filler unit. When pumping from a large vat, the power base and pump assembly may be placed on a table or our specially designed cart (part no. FT-8010). The suction tube, fitted with a check-valve on one end, extends directly down to the bottom of the vat. The system may be placed alongside a conveyor with a discharge spout configuration extending over the moving belt. The spout configuration may be directed in a 180-degree radius.

The PT-Series may be placed over a conveyor, if used as a hopper-type system instead of a transfer system.

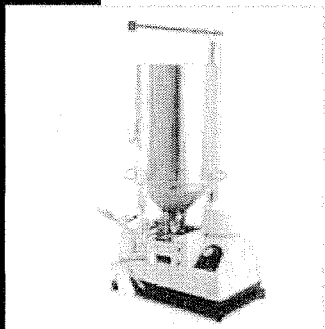
The power base has the same functions as our PV-Series, namely-speed control, reversing, normal cycling, automatic cycling and continuous dispensing.

There are two basic pumps available for the PT-Series. The FT-Series is a gear-type pump (similar to FS-Series) and is used to meter smooth products. The FTR-Series is a lobe-type pump (similar to RP-Series) designed to meter grainy material as well as products containing particles (nuts, fruit, berries etc.), suspended in a semi-liquid.

Photos feature: PT-Series power base, FT-Series pump assembly, FTR-Series filler unit and PT-Series complete with cart.



## CAKE DECORATOR: CDR-SERIES

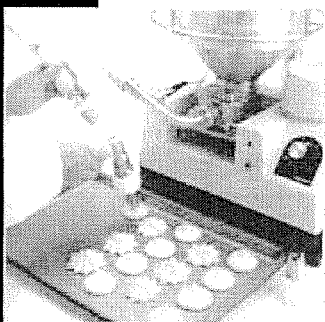


**CDR-Series** The CDR-Series offers the ability to decorate and border cakes as well as sculpt roses. This unit will also dispense cream puff and eclair batter, cookie dough and assorted icings. With the CDR-Series, the operator has full control over the amount, shape and speed at which a product is dispensed.

The CDR-Series replaces the age-old pastry bag with an 18-quart (17-liter) capacity hopper, which represents approximately 36 to 40 fillings of a pastry bag. Using a pastry bag, the operator risks hand and wrist injury (carpal tunnel syndrome). With the CDR-Series, product pressure (speed) is adjusted by merely turning the dial. The hand pressure required to squeeze the trigger is very low and, more importantly, remains constant regardless of the dial setting.



This dispenser consists of four main assemblies - power base, filler unit, gun/hose assembly and balancer assembly. The power base is self-contained and requires no maintenance. The filler unit consists of a hopper and pump. The filler units are available in polycarbonate or 304 type stainless steel construction. Both units are easy to clean. They disassemble without the use of tools. A pressure disc is included with each unit, which, when placed on top of the product in the hopper, prevents cavitation in the hopper and assures uninterrupted flow of product through the system.

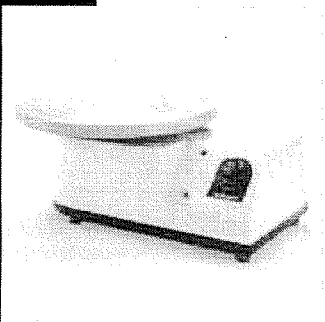


The decorating gun is ergonomically shaped and places the operator's hand in a comfortable decorating position. A comfortable hand position is necessary to avoid operator fatigue. The counterweighted balancer assembly suspends the gun and hose assembly in the most comfortable motion range for ease of decorating. The decorating gun is offered in three configurations: as a right or left hand pistol type or as a straight type. In addition, the hose assembly accepts a de-aerator device, which enables the operator to create delicate decorations without air bubbles. Tools are not required to disassemble the gun and hose assembly for cleaning. The CDR-Series comes complete with adaptors, which accept all standard decorating tips.

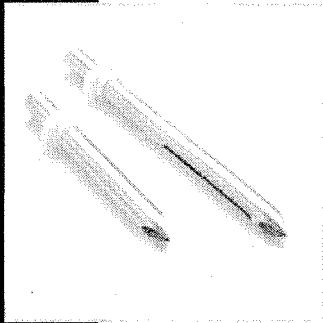
**T-Series** The T-Series turntable is designed to speed the decorating process, leaving both hands free to decorate.

This turntable features:

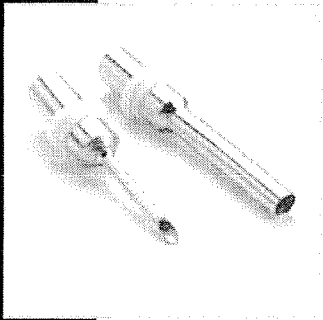
- 12" diameter removable table
- Clockwise and counterclockwise rotation
- Variable speed control
- 60 lb. load capacity
- Housing constructed of rugged polycarbonate



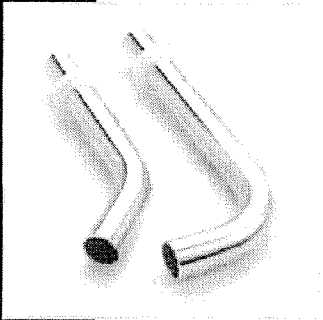
# ACCESSORIES



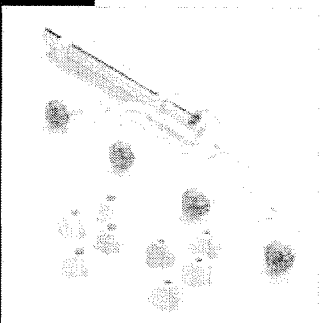
Standard and  
Eclair Spouts



Plain and  
Cannoli Spouts



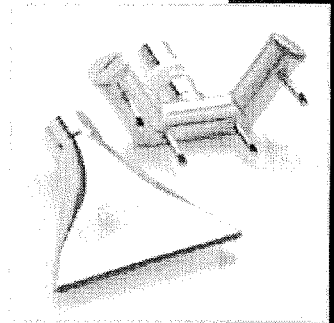
45° & 90°  
Spouts



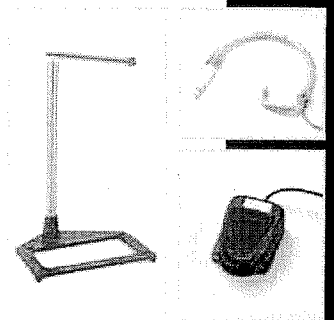
Cupcake Spouts

For complete  
list of accessories,  
please refer to  
equipment  
& accessories  
brochure.

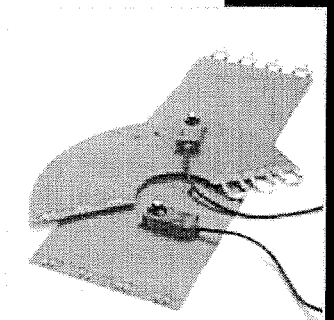
Layering  
and  
Croissant  
Spouts



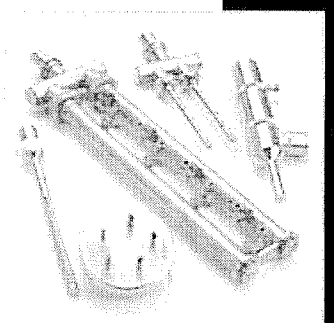
Balancer Assy.  
Hose Assy. and  
Foot Switch



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Units



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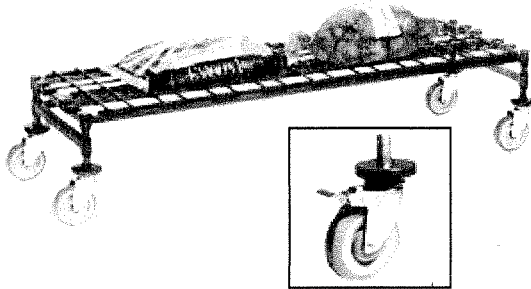
K-27

Mobile Dunnage Rack 36"W X 24"D

Availability: Usually ships  
same day

Stock No: T9A561959AB

Our Price: \$179.95

**Product Information****Mobile Dunnage Racks  
Nexelon Finish & Braking Casters**

Low profile rack maximizes storage space, while allowing you to keep the floor clear. The open front, 3 sided frame design allows for easy cleaning underneath. Includes a removable top deck, frame, post caps and adjustable floor levelers. Includes 5"H x 1-1/4" diameter polyurethane stem casters with protective bumpers. 2 casters include brakes. Measures 12"H. Our exclusive, premium Nexelon epoxy finish is so tough it's backed by a **lifetime warranty** against corrosion and includes an anti microbial finish that fights mold and bacteria growth.

**Product Specifications**

<b>WIDTH INCHES</b>	36
<b>DEPTH INCHES</b>	24
<b>HEIGHT INCHES</b>	12
<b>CAPACITY LBS</b>	1200
<b>COLOR FINISH</b>	Nexelon
<b>ASSEMBLY</b>	Unassembled
<b>CONSTRUCTION</b>	Steel
<b>MODEL</b>	561959AB
<b>SHELF QUANTITY</b>	1
<b>WEIGHT LBS</b>	38.22
<b>WHEEL TYPE</b>	Polyurethane 4 stem (2 with brakes)

## Equipment Specifications

Series	Model	Volts	Hz	Power Hp/W	Weight lb/kg	Height inch/mm	Width inch/mm	Depth inch/mm
P	MK	120	60	0.027 / 20	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
P	MKH	120	60	0.067 / 50	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
P	MKHX	100	50/60	0.059 / 44	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
P	MKHX	200	50/60	0.059 / 44	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
P	MKHX	220	50	0.059 / 44	12 / 5.5	6.75 / 172	15.4 / 391	9 / 229
PS	MKS	120	60	0.125 / 93	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PS	MKSX	100	50/60	0.125 / 93	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PS	MKSX	200	50/60	0.125 / 93	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PS	MKSX	220	50	0.125 / 93	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PT	MKT	100/120	50/60	0.268 / 200	29.3 / 13.3	8.75 / 222	13.13 / 333	15.75 / 400
PT	MKTX	200/240	50/60	0.268 / 200	29.3 / 13.3	8.75 / 222	13.13 / 333	15.75 / 400
PT	MKTH	240	60	0.536 / 400	31.5 / 14.3	8.75 / 222	13.13 / 333	15.75 / 400
PV	MKV	120	60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PV	MKVX	100	50/60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PV	MKVX	200	50/60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
PV	MKVX	220	50	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
CDR	CD	120	60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
CDR	CDX	100	50/60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
CDR	CDX	200	50/60	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
CDR	CDX	220	50	0.25 / 186.5	18 / 8	9.5 / 241	15.4 / 391	9 / 229
T	CT	120	60	0.025 / 19	14 / 6.4	6.7 / 170	16.5 / 419	12 / 305

\*CD is a complete system: Power Base + Filler Unit + Hose & Gun Assy. + Balancer Assy.  
CD filler units are available in stainless steel or polycarbonate.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.  
MADE IN USA AND SOLD THROUGHOUT THE WORLD.

Edward Metering System = Power Base + Filler Unit.  
Please consider HP requirements for future applications.

# Filler Units

## EQUIPMENT SPECIFICATIONS

Series	Used With Power Bases	Construction		Pump Type	Capacity quart/liter	Outlet Single/DbI	Weight lb/kg	Diameter inch/mm	Height inch/mm
		Pump	Hopper						
F	P/PS / PV	Polycarb.	Polycarb.	Gear	6 / 5.5	S & D	3.75 / 1.7	9 / 229	15 / 381
F	P/PS / PV	Polycarb.	Polycarb.	Gear	18 / 17	S & D	5.1 / 2.32	10.25 / 260	19.75 / 502
FHP	P/PS / PV	Polycarb.	Polycarb.	Gear	6 / 5.5	S	3.75 / 1.7	9 / 229	15 / 381
FHP	P/PS / PV	Polycarb.	Polycarb.	Gear	18 / 17	S	5.1 / 2.32	10.25 / 260	19.75 / 502
FS	PS / PV	St. Steel	Polycarb.	Gear	6 / 5.5	S	9 / 4	9 / 229	15 / 381
FS	PS / PV	St. Steel	Polycarb.	Gear	18 / 17	S	11.55 / 5.26	10.25 / 260	21.1 / 536
FS	PS / PV	St. Steel	St. Steel	Gear	10 / 9.5	S	13 / 5.9	10 / 254	15.3 / 338
FS	PS / PV	St. Steel	St. Steel	Gear	18 / 17	S	17 / 7.7	10 / 254	23 / 584
FS	PS / PV	St. Steel	St. Steel	Gear	36 / 32	S	22.7 / 10.3	14 / 356	22 / 559
FT	PT	St. Steel	St. Steel	Gear	18 / 17	S	21 / 9.5	12.5 / 318	25.5 / 648
FT	PT	St. Steel	None	Gear	Transfer Type	S	10.8 / 4.9	-	6.0 / 152
FTR	PT	St. Steel	St. Steel	Lobe	18 / 17	S	21.7 / 9.8	12.5 / 318	25.5 / 648
FTR	PT	St. Steel	None	Lobe	Transfer Type	S	11.5 / 5.2	-	6.0 / 152
RP	PS / PV	St. Steel	Polycarb.	Lobe	6 / 5.5	S	10 / 4.5	9 / 229	15.3 / 338
RP	PS / PV	St. Steel	Polycarb.	Lobe	18 / 17	S	12.7 / 5.54	10.25 / 260	21.5 / 546
RP	PS / PV	St. Steel	St. Steel	Lobe	10 / 9.5	S	14 / 6.3	10 / 254	15.6 / 396
RP	PS / PV	St. Steel	St. Steel	Lobe	18 / 17	S	18 / 8.1	10 / 254	23.3 / 592
RP	PS / PV	St. Steel	St. Steel	Lobe	36 / 32	S	23.4 / 10.6	14 / 356	22 / 559

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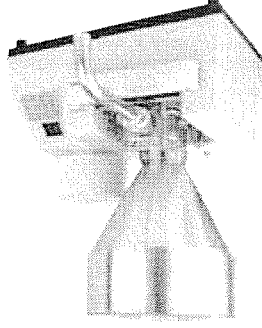
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K-28

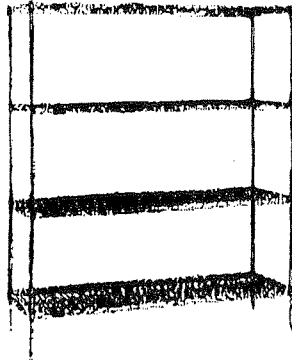


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catalog sheet  
**EG01.00**

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

# Wire Shelving



patented  
**QuadTruss®**  
design

Item #: \_\_\_\_\_  
Model #: \_\_\_\_\_  
Project #: \_\_\_\_\_  
SIS #: \_\_\_\_\_

Optional Accessories	Model #	Qty
Castors		
Foot plates		
"S" hooks		
Ledges		
Dividers		
Rods & tabs		
Aluminum split sleeves		
Shelf markers		

**Finishes available:**

**Stainless Steel finish — OUR BEST**  
NSF-listed for all environments. Type 304 stainless steel. 15-Year Limited Warranty  
Note: 8/3 shelving is electropolished.

**Eaglegard® hybrid epoxy**  
NSF-listed for all environments. Zinc chloride plating followed by clear chromate plating with MasterSeal® sealer, and a final coat of hybrid translucent epoxy with MICROGARD™. 15-Year Limited Warranty

**Valu-Master® and Valu-Gard™ epoxies**  
NSF-listed for wet or dry storage environments. Phosphate conversion coating followed by metallic epoxy coating. 5-Year Limited Warranty

**Chrome**  
NSF-listed for dry storage environments. Bright nickel plating followed by chrome plating. 1-Year Limited Warranty (NOTE: Optional clear hybrid epoxy, NSF-listed for all environments, is available.)

**Eaglebrite® zinc**  
NSF-listed for dry storage environments. Bright zinc chloride plating followed by clear chromate plating with MasterSeal® sealer for improved rust protection. 3-Year Limited Warranty (NOTE: Wire shelves feature MasterSeal® sealer. Posts feature air-dry lacquer, NSF-listed for all environments.)

- Stainless steel
- Zinc chloride
- Clear chromate
- MasterSeal® sealer
- Blue green hybrid epoxy with MICROGARD™
- Phosphate conversion coating
- MasterSeal® sealer
- Powder gray (Valu-Master®) or green (Valu-Gard™) epoxy
- Bright nickel
- Chrome
- Air-dry lacquer
- Zinc chloride
- Clear chromate
- MasterSeal® sealer
- Air-dry lacquer

- Patented QuadTruss® design (patent #5,390,803) makes EAGLE shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Assembly — numerically calibrated grooved posts, tapered plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise: 1) snap the split sleeves onto a post over the number of your choice; and 2) slide a shelf collar over the split sleeves. A positive lock between shelf and post is created without the use of any tools.
- Open-wire construction promotes higher visibility, allows light to pass through the shelves, permits greater air circulation which helps reduce moisture and dust build-up, and increases the effectiveness of fire-suppression systems.
- Tapered split sleeves of high-temperature-resistant ABS plastic create a positive lock that becomes stronger as the load increases.
- Posts are numbered in increments of 1" (25mm) to ensure fast and level assembly.
- Leveling feet are provided to help compensate for uneven floor surfaces.
- Shelf strength — the mat on an EAGLE shelf utilizes a pincer-type design with the mat wire sandwiched between the two top truss wires, adding significant strength and distributing the entire load without stress and strain on the welds.

• MICROGARD™ is an antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of the shelves that cause stains, odors and degradation. STANDARD ON ALL EAGLEGARD® SHELVING.

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)



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E-mail: [specfab@eaglegrp.com](mailto:specfab@eaglegrp.com)

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EG01.00 Rev. 012/03



## Details & Specifications

### Wire Shelving

#### Design & Construction Features

- Wire shelf, constructed of carbon steel or type 304 stainless steel wire, consists of a top mat assembly using 10 gauge (.135" diameter) mat wires spaced on 1/2" centers and welded to full length 6 gauge (.187" diameter) inside support wires and serpentine trusses. Quantities of each are based on shelf size. Mat wires are welded to a four-wire truss assembly at front and rear of shelf. Front and rear four-wire truss assembly is constructed of a 2 gauge (.250" diameter) bottom wire, a 6 gauge (.187" diameter) serpentine truss wire which creates a bridge-like reinforcement providing increased strength, and two 6 gauge (.187" diameter) top wires — one directly below mat wires and one directly above — which provide a pincher hold on mat wires.
- Top mat assembly is supported on each end by a three-wire truss assembly consisting of a 2 gauge (.250" diameter) bottom wire, a 6 gauge (.187" diameter) serpentine truss, and one 6 gauge (.187" diameter) top wire.
- Entire wire mat and truss assembly is notched at outside corners to accept a 12 gauge conical shaped collar, 1 1/4" in height which is welded in place. Conical-shaped collar is designed to accept a tapered ABS plastic split sleeve, or aluminum split sleeve, which clips over 1/8 gauge, 1" diameter steel grooved post.
- Wire shelf and post are either plated or epoxy coated with applicable finish as specified and constructed in accordance with the National Sanitation Foundation (NSF) standards and bear its seal of approval.
- Wire shelf as specified will be QuadTruss® design as manufactured by EAGLE shelving, Clayton, DE.

### Wire Shelves

Shelf meets U.S. Government specifications MIL-S-40144E.

width x length in. mm	weight lb. kg	EAGLE		Valu- Master®	Valu- Gard™	EAGLE stainless steel			
		Ebrite®	chrome			gard®	steel		
14" x 24"	355 x 610	6	2.7	1424Z	1424C	1424V	1424VG	1424E	1424S
14" x 30"	358 x 782	7	3.2	1430Z	1430C	1430V	1430VG	1430E	1430S
14" x 36"	358 x 914	8	3.6	1436Z	1436C	1436V	1436VG	1436E	1436S
14" x 42"	358 x 1087	9	4.1	1442Z	1442C	1442V	1442VG	1442E	1442S
14" x 48"	358 x 1219	10	4.8	1448Z	1448C	1448V	1448VG	1448E	1448S
14" x 54"	358 x 1372	12	5.5	1454Z	1454C	1454V	1454VG	1454E	1454S
14" x 60"	358 x 1524	14	6.4	1460Z	1460C	1460V	1460VG	1460E	1460S
14" x 72"	358 x 1829	17	7.7	1472Z	1472C	1472V	1472VG	1472E	1472S
18" x 24"	457 x 610	7	3.2	1824Z	1824C	1824V	1824VG	1824E	1824S
18" x 30"	457 x 782	8	3.8	1830Z	1830C	1830V	1830VG	1830E	1830S
18" x 36"	457 x 914	9	4.1	1836Z	1836C	1836V	1836VG	1836E	1836S
18" x 42"	457 x 1087	11	5.0	1842Z	1842C	1842V	1842VG	1842E	1842S
18" x 48"	457 x 1219	12	5.5	1848Z	1848C	1848V	1848VG	1848E	1848S
18" x 54"	457 x 1372	15	6.8	1854Z	1854C	1854V	1854VG	1854E	1854S
18" x 60"	457 x 1524	17	7.7	1860Z	1860C	1860V	1860VG	1860E	1860S
18" x 72"	457 x 1829	20	9.1	1872Z	1872C	1872V	1872VG	1872E	1872S
21" x 24"	533 x 610	8	3.6	2124Z	2124C	2124V	2124VG	2124E	2124S
21" x 30"	533 x 782	9	4.1	2130Z	2130C	2130V	2130VG	2130E	2130S
21" x 36"	533 x 914	11	5.0	2136Z	2136C	2136V	2136VG	2136E	2136S
21" x 42"	533 x 1067	12	5.5	2142Z	2142C	2142V	2142VG	2142E	2142S
21" x 48"	533 x 1219	14	6.4	2148Z	2148C	2148V	2148VG	2148E	2148S
21" x 54"	533 x 1372	16	7.3	2154Z	2154C	2154V	2154VG	2154E	2154S
21" x 60"	533 x 1524	18	8.2	2160Z	2160C	2160V	2160VG	2160E	2160S
21" x 72"	533 x 1829	24	10.9	2172Z	2172C	2172V	2172VG	2172E	2172S
24" x 24"	610 x 610	9	4.1	2424Z	2424C	2424V	2424VG	2424E	2424S
24" x 30"	610 x 782	11	5.0	2430Z	2430C	2430V	2430VG	2430E	2430S
24" x 36"	610 x 914	13	5.8	2436Z	2436C	2436V	2436VG	2436E	2436S
24" x 42"	610 x 1067	15	6.8	2442Z	2442C	2442V	2442VG	2442E	2442S
24" x 48"	610 x 1219	16	7.3	2448Z	2448C	2448V	2448VG	2448E	2448S
24" x 54"	610 x 1372	19	8.6	2454Z	2454C	2454V	2454VG	2454E	2454S
24" x 60"	610 x 1524	21	9.5	2460Z	2460C	2460V	2460VG	2460E	2460S
24" x 72"	610 x 1829	28	11.8	2472Z	2472C	2472V	2472VG	2472E	2472S
30" x 36"	782 x 914	17	7.7	3036Z	3036C	3036V	3036VG	3036E	3036S
30" x 48"	782 x 1219	20	9.1	3048Z	3048C	3048V	3048VG	3048E	3048S
30" x 60"	782 x 1524	25	11.4	3060Z	3060C	3060V	3060VG	3060E	3060S
30" x 72"	782 x 1829	30	13.6	3072Z	3072C	3072V	3072VG	3072E	3072S
36" x 36"	914 x 914	21	9.5	3636Z	3636C	3636V	3636VG	3636E	3636S
36" x 48"	914 x 1219	28	11.8	3648Z	3648C	3648V	3648VG	3648E	3648S
36" x 60"	914 x 1524	34	16.4	3660Z	3660C	3660V	3660VG	3660E	3660S
36" x 72"	914 x 1829	43	19.5	3672Z	3672C	3672V	3672VG	3672E	3672S



### Posts

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt.

height in. mm	weight lb. kg	EAGLE		Valu- Master®	Valu- Gard™	EAGLE stainless steel			
		Ebrite®	chrome			gard®	steel		
7"	170	1.0	0.5	P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S
14"	358	1.0	0.5	P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S
18"	457	1.5	0.7	P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S
33"	838	2.0	0.9	P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S
54"	1372	3.0	1.4	P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S
63"	1600	3.5	1.6	P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S
74"	1880	4.0	1.8	P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S
88"	2184	5.0	2.3	P88-Z	P88-C	P88-V	P88-VG	P88-E	P88-S

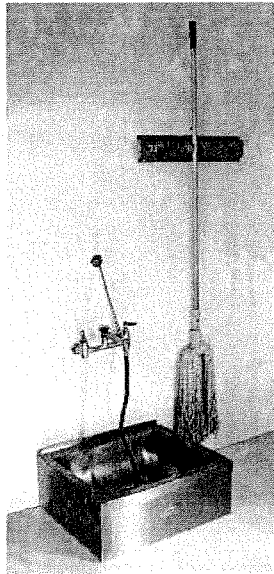
EAGLE Ebrite® posts are clear epoxy coated for use in dry or wet environments.

For mobile application, add prefix "C" to model number. Example: CP14-E. See Catalog Sheet EG01.05 for information about casters available.

### Packaging:

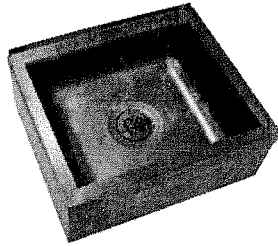
24" (610mm) through 48" (1219mm) lengths are packed four to a box. 54", 60" and 72" (1372, 1524 and 1829mm) lengths are packed two to a box.

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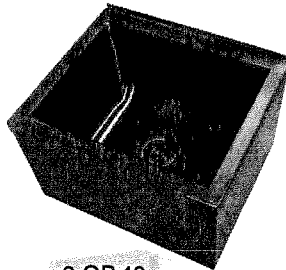


9-OP-20 shown with optional faucet, hose & hanger

Floor Mounted



9-OP-20



9-OP-40

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

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

Project #: \_\_\_\_\_

**FEATURES:**

Floor mounted unit eliminates the need of lifting heavy containers.  
Tile edge furnished on the rear.  
Bowls rectangular in design for increased capacity.

**CONSTRUCTION:**

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

**MATERIAL:**

Heavy gauge type "304" series stainless steel.

**SERVICE & MOP SINKS**

**FEATURES:**

Leg mounted design.  
High back splash.

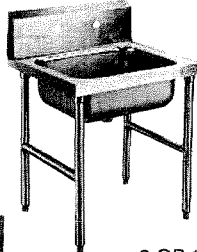
**CONSTRUCTION:**

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

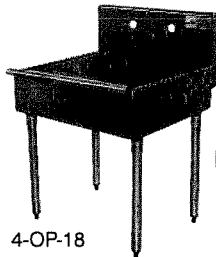
**MATERIAL:**

Heavy gauge type "304" series stainless steel.

Conventional

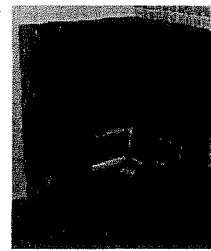


8-OP-16



4-OP-18

Economy

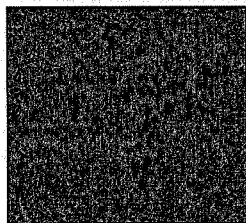


**16" HIGH SIDE & BACK SPLASHES FOR 9-OP SERIES MOP SINKS**

16 Gauge, 300 Series Stainless Steel  
Available with Back & Left Side, Back & Right Side or Back & Both Sides (Mounting Hardware Included)

MODEL	Fits Units:	Height Above Finished Floor (A.F.F.)
K-288LorR	9-OP-20	26"
	9-OP-40	32"
K-290LorR	9-OP-28	26"
	9-OP-48	32"
<b>Splashes Available on All 3 Sides</b>		
K-298	9-OP-20	26"
	9-OP-40	32"
K-299	9-OP-28	26"
	9-OP-48	32"

**SERVICE & MOP SINK ACCESSORIES**



**MOP DRAINAGE TRAY**

- 16 Gauge, 300 Series Stainless Steel
- Includes Cast 1/2" Drain & Plastic Hose
- Wall Mounted (Hardware not Included)
- 2" Tray Height with 6" Rear Splash (Overall Height)

MODEL	L x W x H	Approx. Wt.
K-243	32" x 4" x 6"	13 lbs.

FLOW RATE  
9.6 GPM/  
36.3 LPM



K-240 SERVICE FAUCET



K-16 FLOOR MOP SINK REPLACEMENT DRAIN



K-242 MOP HANGER - 23" Wide



**UTILITY SHELF - 8" WIDE**

inches	mm	MODEL	Approx. Wt.	Approx. Cubes
24"	610	K-245	12 lbs.	1
36"	914	K-246	15 lbs.	2



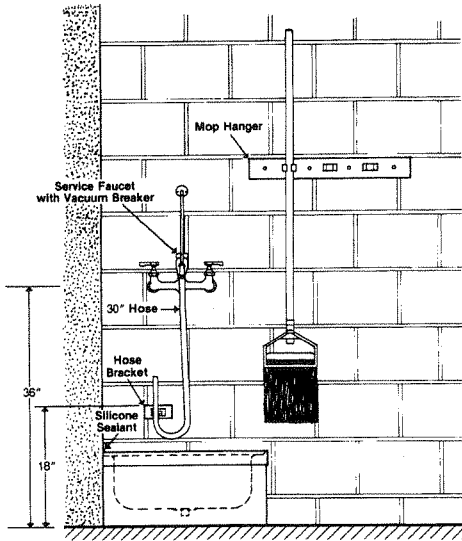
K-244 HOSE & HANGER

# DIMENSIONS

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

ALL DIMENSIONS ARE TYPICAL

## SUGGESTED INSTALLATION

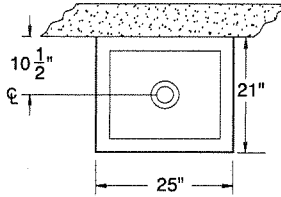


**9-OP-20:** 16" x 20" x 6" Bowl with 10" Overall Height.

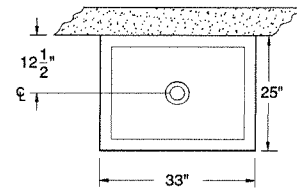
**9-OP-28:** 20" x 28" x 6" Bowl with 10" Overall Height.

**9-OP-40:** 16" x 20" x 12" Bowl with 16" Overall Height.

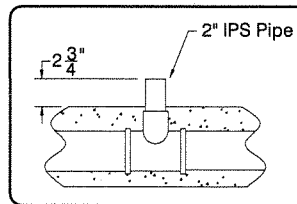
**9-OP-48:** 20" x 28" x 12" Bowl with 16" Overall Height.



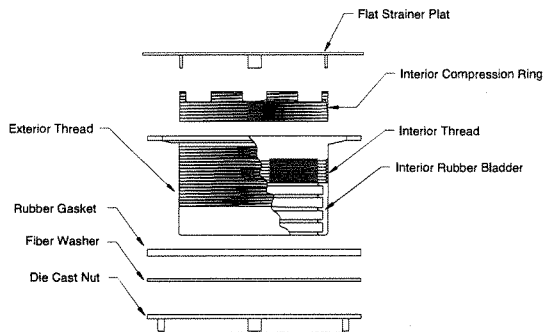
**9-OP-20**  
**9-OP-40**



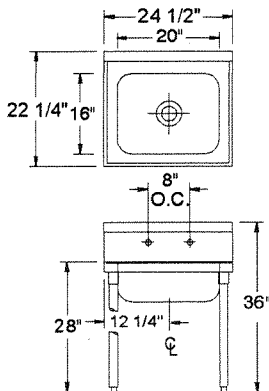
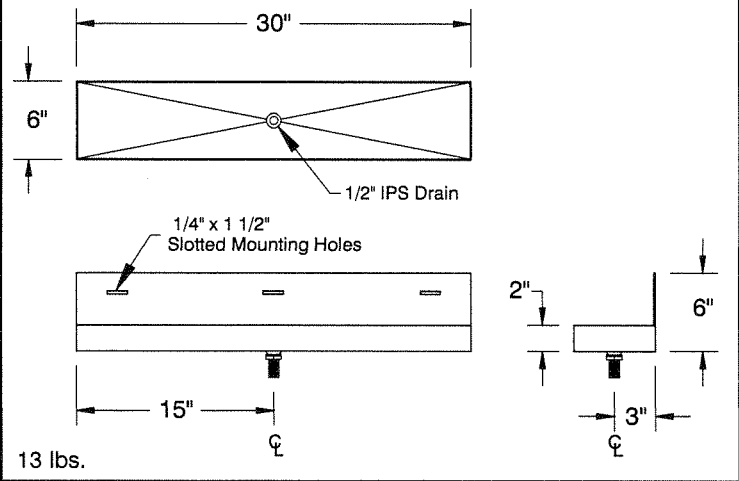
**9-OP-28**  
**9-OP-48**



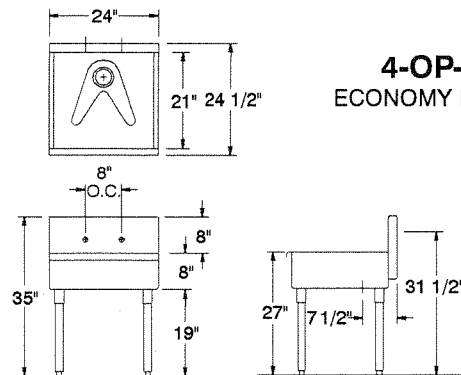
## MOP SINK DRAIN ASSEMBLY



## K-243 MOP DRAINAGE TRAY



**8-OP-16**  
**CONVENTIONAL DESIGN**



**4-OP-18**  
**ECONOMY DESIGN**

1 1/2" IPS



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July 19, 2010

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With the exclusive safety offered from Scholar Chemistry, these storage cabinets provide ample room to house your hazardous chemicals. The open-shelving style of each unit, allows for a clear view of all chemicals inside. For added safety, anti-roll lips are featured on each shelf. A UV chemical resistant finish coat the top, back, and sides of each unit. These Scholar cabinets can be custom designed to fit your laboratory; call for details.



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949 V 9902	Scholar Chemical Shelving Unit, 48"H x 36"W x 16"D	\$669.00	
949 V 9903	Scholar Chemical Shelving Unit, 72"H x 36"W x 16"D	\$829.00	

(0 customer reviews)

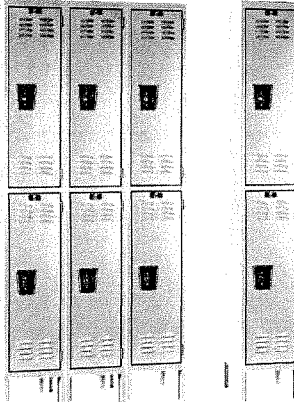
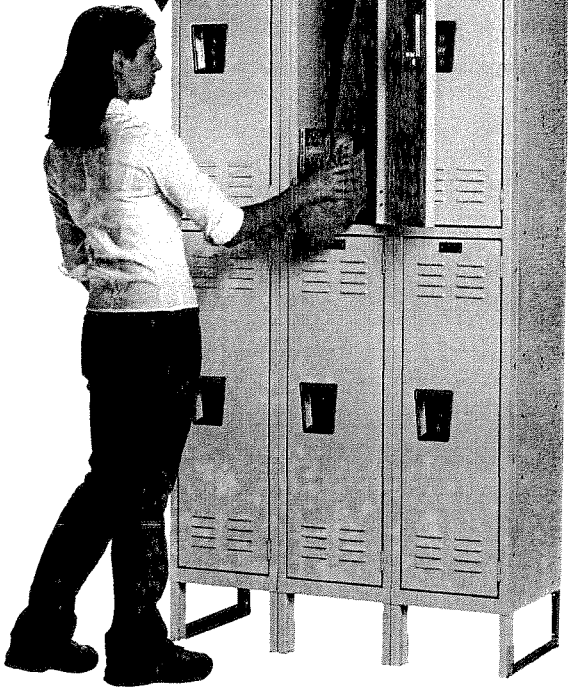
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K-31

STORAGE

**LOW AS**  
**\$432**  
Unassembled



Three-Wide Lockers    One-Wide Lockers



Recessed handle



**Double-Tier Lockers**

**Mix Modern Design with Maximum Security**

Storage for twice as many people in the same space. Each opening has three single prong wall hooks and one two-prong ceiling hook. 78" H overall. Heavy-duty steel Lockers make your room or hallway more attractive without sacrificing quality. Flush-front design combines strong, 24-ga. steel body, 16-ga. steel doors, 2" L full-loop hinges and stainless steel recessed handle on all models. Finger-lift door control with gravity latch accepts a padlock for security. All lockers include 6"H steel legs and number plates (specify starting number). Available unassembled or assembled in five colors. Body color is tan. Recessed handle with no moving parts means no maintenance.

**Please Specify Frame Color:** B (marine), BE (parchment), G (mist), GR (gray), MA (maroon).  
FOB: TN via truck.

Opening Dim. (in.)			Unassembled	Each	Assembled	Each
H	x	W x D	No.		No.	
<b>Three Wide</b>						
36	12	12	W-CN811DK31	\$432.00	W-CN811DA31	\$540.00
36	12	15	W-CN811DK32	458.00	W-CN811DA32	573.00
36	12	18	W-CN811DK33	472.00	W-CN811DA33	591.00
<b>One Wide</b>						
36	12	12	W-CN811DK11	162.00	W-CN811DA11	198.00
36	12	15	W-CN811DK12	173.00	W-CN811DA12	210.00
36	12	18	W-CN811DK13	176.00	W-CN811DA13	219.00

72-hour shipping for all colors; ship unassembled



**Optional Decorative End Panels for All Lockers**

18-ga. finished End Panels attach to locker row ends for a finished look.

**Please Specify Color:** B (marine), BE (parchment), G (mist), GR (gray), MA (maroon).  
FOB: TN via truck.

No.	Dim. (in.)	Each
	H x D	
W-CN811DE12	72 12	\$37.60
W-CN811DE15	72 15	43.50
W-CN811DE18	72 18	51.80

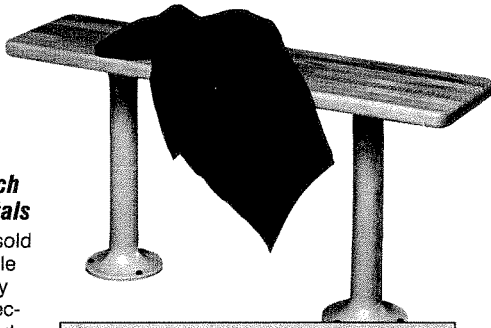
**Locker Benches**

**Combine All-Maple Bench Tops with Sturdy Pedestals**

Bench Tops and Pedestal sold separately. Laminated maple Benches measure 9½"W by 1½" thick with a clear, protective lacquer finish. Heavy-duty steel Pedestal has an enamel finish.

**Please Specify Color for No. C76726:** GR (gray), SA (sand).  
FOB: TN via UPS.

**Note:** You must purchase two Pedestals for each Bench.



No.	Description	Each
W-C142250	36"L Top	\$56.80
W-C142251	48"L Top	74.60
W-C76722	60"L Top	92.30
W-C76723	72"L Top	110.00
W-C76724	84"L Top	127.00
W-C76725	96"L Top	160.00
W-C76726	16¼"H Pedestal	33.40

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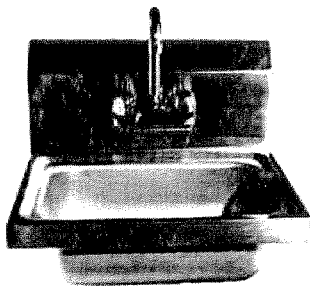
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## Coldtech Hand Sink 14 x 10 NSF SSH-14



Mfg.: [Coldtech](#)  
Model #: SSH-14  
Inventory #: 33531

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We are not currently offering this item!  
Please take a look at our replacement recommendation



[Extra Wide S/s Drop-In Hand Sink 20.25" W x 17" L x 7.25" D HS-2017](#)  
by [Allstrong, Inc.](#)  
Inventory #: 76567  
**\$97.67**

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### Manufacturer and Shipping Information

In an attempt to keep shipping costs down, Coldtech products are shipped from several points across the country. Normally they ship quickly, however recently they have been experiencing delays. Most items will still ship in 2 weeks, but please call to check this item if shipping time is important to you.

This item is BRAND NEW shipped directly from the manufacturer and comes with a warranty.

This Coldtech One Compartment sink is constructed of 304 stainless steel. Includes a welded tub, a gooseneck faucet and a drainbasket. Also includes a wall mount bracket. The dimensions of this sink are 14" x 10" x 4" deep.

- All Coldtech sinks come complete with the drain assembly

Manufacturer Information	
Manufacturer:	Coldtech
Model:	SSH-14
List price:	<b>\$198.00</b>
Dimensions	
Weight:	20 lbs.
Width:	17 in.
Depth:	16 in.
Height:	12 in.
Shipping Information	
Packing Charge:	\$0.00
Customer Pick Up	

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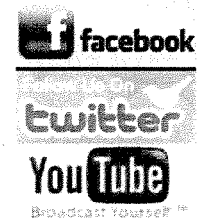
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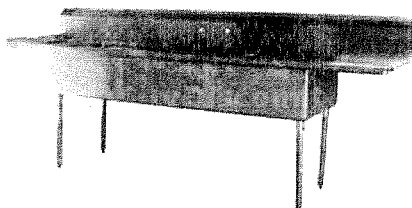
K-34

## Coldtech 3 Compartment Sink 18x18 NSF 2-24in Drainboards SS3-1824



Mfg.: Coldtech  
Model #: SS3-1824  
Inventory #: 36039

- ▶ [Ask a Question](#)
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We are not currently offering this item!  
Please take a look at our replacement recommendation



3 Compartment Sink 18x18 Stainless W/ Two 18in Drainboards SE18183D  
by Allstrong, Inc.  
Inventory #: 72253  
**\$513.05**

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- Product Specifications
- Customer Feedbacks
- Related Items Accessories

### Manufacturer and Shipping Information

In an attempt to keep shipping costs down, Coldtech products are shipped from several points across the country. Normally they ship quickly, however recently they have been experiencing delays. Most items will still ship in 2 weeks, but please call to check this item if shipping time is important to you.

This item is **BRAND NEW** and shipped directly from the manufacturer with a full warranty

This Coldtech Three Compartment Sink is constructed of 304 stainless steel. Durable stainless steel commercial sink with galvanized legs, adjustable bullet feet and polished to a #4 finish.

The specifications of this sink are as follows:

- Durable 304 series stainless steel
- 18 x 18 x 12in Deep welded tubs
- 2, 24" drainboard
- 9" backsplash
- 18 guage stainless steel top
- Galvanized legs
- Adjustable bullet feet
- #4 polished finish
- NSF Approved
- All Coldtech sinks come complete with the drain assembly

This item weighs 90 lbs. but we have added 110 lbs. to the weight for packing and shipping.

**CONTINUE SHOPPING**

Manufacturer Information	
Manufacturer:	Coldtech
Model:	SS3-1824
List price:	<b>\$1,129.00</b>
Dimensions	
Weight:	90 lbs.
Width:	102 in.
Depth:	24 in.
Height:	45 in.
Shipping Information	
Packing Charge:	\$50.00
Customer Pick Up	
Handling Fee:	\$0.00

### People Who Viewed This Also Viewed

- 10in Spout Faucet 8in Center Wall Mount Commercial AA-710  
by Allstrong, Inc.  
Inventory #: 70616  
**\$46.42**
- 14in Spout Faucet 8in Center Wall Mount Commercial AA-714  
by Allstrong, Inc.  
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by Allstrong, Inc.  
Inventory #: 70618  
**\$50.91**
- 6in Spout Faucet 8in Center Wall Mount Commercial AA-706  
by Allstrong, Inc.  
Inventory #: 70614  
**\$43.26**
- 8in Spout Faucet 8in Center Wall Mount Commercial AA-708  
by Allstrong, Inc.  
Inventory #: 70615  
**\$46.42**
- 8in Spout NO LEAD Commercial Faucet Wall Mount 8in Center AA-708G  
by Allstrong, Inc.  
Inventory #: 106259  
**\$62.18**

K-35

# ELKAY® SPECIFICATIONS

## Rigidbilt® Single Compartment Scullery Sink 3-1/2" (89mm) Radius Coved Corner Construction

### GENERAL

Model RNSF\_\_\_\_\_ #16 gauge, type 304, stainless steel scullery sink. Seamless drawn 3-1/2" (89mm) radius coved corner construction. Full length 8" (203mm) high backsplash with 45° sloped top. 1-1/2" (38mm) wide inward sloping top channel rims. Drainboards have a conical-shaped pitch for maximum drainage. Welded areas blended into the existing satin finish.

Sink is situated on (4) stainless steel, 1-5/8" (41mm) O.D. tubular legs with cross-braces for optimal support. Adjustable bullet shaped feet. Rigidbilt sinks carry the NSF International Certification.

### OPTIONAL FEATURES\*

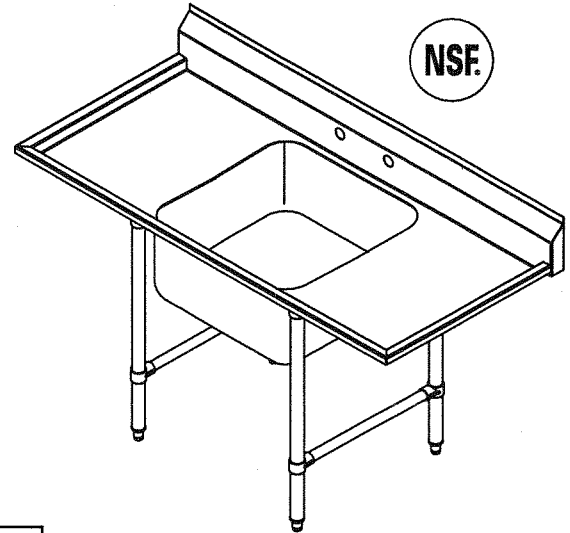
- Undercoating to provide a sound and condensation barrier.
- Left or right integral drainboards.

\*Allow 4-6 weeks for lead time.

### RECOMMENDED

FAUCET: Models RNSF8118/RNSF8118LR: LK940AT08L2H;  
Models RNSF8124/RNSF8124LR: LK940AT10L2H.

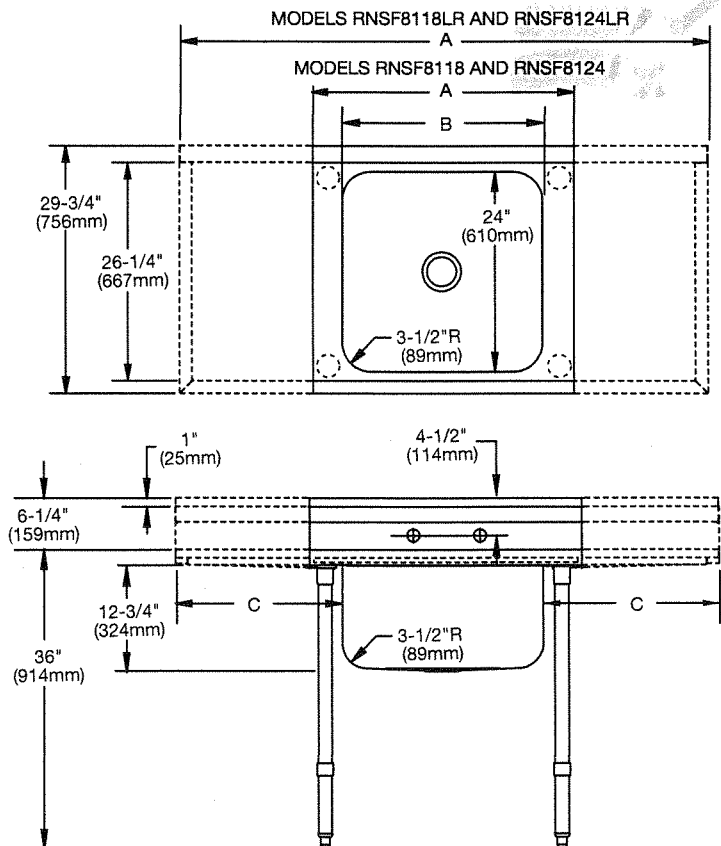
DRAIN: All Models: LK24RT or LK18B.



Model RNSF8124LR2 (shown)  
(Faucet Drillings and Location as Illustrated)

(CHECK MODEL SPECIFIED):

Model Number	A		B		C		APPROX. WT.	
	in	mm	in	mm	in	mm	lbs	kgs
RNSF8118	27	686	18	457	N/A	N/A	46	21
RNSF8118LR	57	1448	18	457	19½	495	67	30
RNSF8124	33	838	24	610	N/A	N/A	52	24
RNSF8124LR	63	1600	24	610	19½	495	72	33



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## S-1400 Ice Cube Machine

Highly reliable, high capacity ice machine

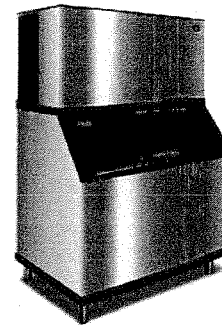
SD-1402A | SY-1404A | SD-1403W | SY-1405W | SD-1492N | SY-1494N

Available in air, water or remote air cooled condensing systems.

Click the image below to enlarge.

Model	Ice Shape	Ice Production 24 Hours			Power Usage kWh/100 lbs. @ 70°F Air/70°F			Water Usage/100 lbs. 4.5 l of Ice		
		70°F Air/70°F Water	50°F Air/70°F Water	1 Ph.	CEE Tier	3 Ph.	CEE Tier	Possible Sizes	CEE Tier	ENERGY STAR
SD-1402A	1 1/2" x 1 1/2"	1200 lbs.	1150 lbs.	4.85	2	4.85	2	273 gal.	2	*
SY-1404A	1 1/2" x 1 1/2"	1200 lbs.	1150 lbs.	4.85	2	4.85	2	273 gal.	2	*
SD-1403W	1 1/2" x 1 1/2"	1200 lbs.	1150 lbs.	4.85	2	4.85	2	273 gal.	2	NSF
SY-1405W	1 1/2" x 1 1/2"	1200 lbs.	1150 lbs.	4.85	2	4.85	2	273 gal.	2	NSF
SD-1492N	1 1/2" x 1 1/2"	1200 lbs.	1150 lbs.	4.85	2	4.85	2	273 gal.	2	NSF
SY-1494N	1 1/2" x 1 1/2"	1200 lbs.	1150 lbs.	4.85	2	4.85	2	273 gal.	2	NSF

\*Based on storage for applications for use in the event of a power outage. Energy Star is a registered trademark of the U.S. Environmental Protection Agency. NSF is a registered trademark of NSF International.



S-1400

### Energy Efficiency Rating

NOTE: Energy efficiency and rebate information may differ with various options available for this product. Please check Technical Specifications tab for additional information.

- Energy Use : 4.88 kWh/100 lb ice



### Certifications

NOTE: Certifications may differ with various options available for this product. Please check Technical Specifications tab for additional information.



Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90° Air/70°F				Water Usage/100 lbs. 45.4 Kgs. of Ice		ENERGY STAR
		70° Air/ 50°F Water	90° Air/ 70°F Water	1 Ph	CEE Tier	3 Ph	CEE Tier	Potable Water	CEE Tier	
SD-1402A	dice	1440 lbs.	1170 lbs.	4.88	2	4.83	2	22.5 gal.	2	*
		653 kgs.	531 kgs.					85.2 L.		
		1450 lbs.	1200 lbs.					22.5 gal.		
SY-1404A	half-dice	658 kgs.	544 kgs.	4.88	2	4.83	2	85.2 L.	2	*
		1430 lbs.	1290 lbs.					22.5 gal.		
		649 kgs.	585 kgs.					85.2 L.		
SD-1403W	dice	1460 lbs.	1310 lbs.	3.78	2	3.75	2	22.5 gal.	2	NA
		662 kgs.	594 kgs.					85.2 L.		
		1430 lbs.	1290 lbs.					22.5 gal.		
SY-1405W	half-dice	1460 lbs.	1310 lbs.	3.78	2	3.75	2	22.5 gal.	2	NA
		662 kgs.	594 kgs.					85.2 L.		
		1430 lbs.	1290 lbs.					22.5 gal.		
Water-cooled Condenser Water Usage /100 lbs./45.4 kgs. of Ice: 143 gal/541 L										
SD-1492N	dice	1380 lbs.	1210 lbs.	4.52	2	4.45	2	22.5 gal.	2	*
		626 kgs.	549 kgs.					85.2 L.		
		1430 lbs.	1230 lbs.					22.5 gal.		
SY-1494N	half-dice	649 kgs.	558 kgs.	4.52	2	4.45	2	85.2 L.	2	*
		1430 lbs.	1230 lbs.					22.5 gal.		
		649 kgs.	558 kgs.					85.2 L.		

Order ice storage bin separately. Ice storage bin and JC-1395A remote condenser must be ordered separately. Consult remote condenser specification sheet for details. To order 3 phase add "3" suffix to model # (SD-1402A3).

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Low profile, compact ice maker



### S-0322 Ice Cube Machine

Large ice capacity with a narrow footprint



### S-0422 Ice Cube Machine

Large ice capacity with a narrow footprint



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## S-1400 Ice Cube Machine

### Product Features

- Up to 1,460 lbs. (662 kgs.) daily ice production
- Removable water distribution tube with no tools
- Food zone designed with soft rounded corners
- Patented cleaning and sanitizing technology
- Select components compounded with AlphaSan® antimicrobial
- Patented ice harvest technology reduces energy requirements
- Hinged front door for easy access
- R-404A CFC-free refrigerant
- 5-year parts and 5-year labor coverage on ice machine evaporator
- 5-year parts and 3-year labor coverage on ice machine compressor
- 3-year parts-and-labor coverage on all other ice machine, dispenser, and storage bin components

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## S-1400 Ice Cube Machine

### Technical Specifications

• **SD-1402A**

S-1400 Ice Cube Machine

**Width x Depth x Height** 48" x 24½" x 26½" (121.92 cm x 62.23 cm x 67.31 cm)

**Primary Power Input Rating** 208-230/60/1  
208-230/60/3  
220-240/50/1

**Energy Use** 4.88 KWh/100 lb ice

**Certifications**



• **SY-1404A**

S-1400 Ice Cube Machine

**Width x Depth x Height** 48" x 24½" x 26½" (121.92 cm x 62.23 cm x 67.31 cm)

**Primary Power Input Rating** 208-230/60/1  
208-230/60/3  
220-240/50/1

**Energy Use** 4.88 KWh/100 lb ice

**Certifications**



• **SD-1403W**

S-1400 Ice Cube Machine

**Width x Depth x Height** 48" x 24½" x 26½" (121.92 cm x 62.23 cm x 67.31 cm)

**Primary Power Input Rating** 208-230/60/1  
208-230/60/3  
220-240/50/1

**Energy Use** 3.78 KWh/100 lb ice

**Certifications**

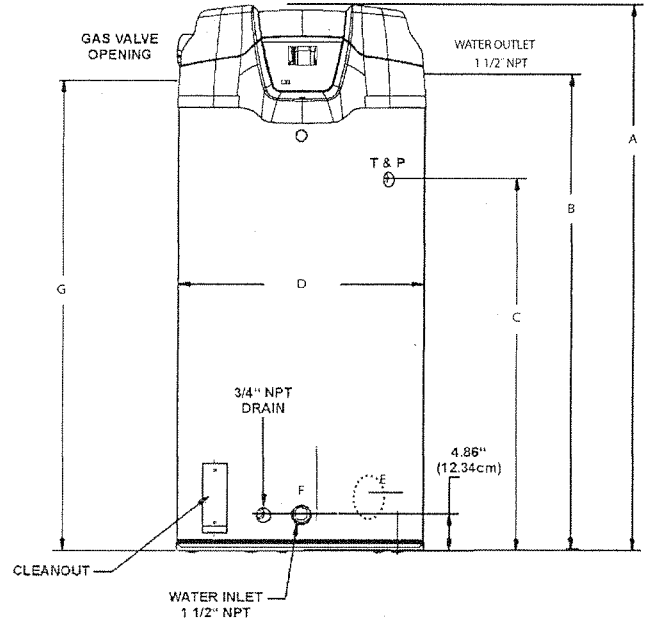
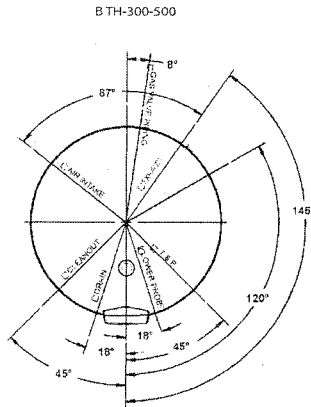
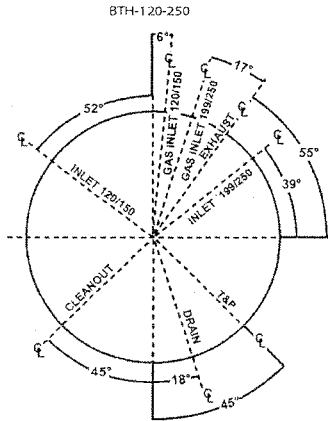


• **SY-1405W**

S-1400 Ice Cube Machine



# Commercial Gas Water Heaters



INSTALLATION CLEARANCES	
Sides	0"
Front	0"
Rear	0"
Top	1.5"
To Combustibles*	0"
Vent	0"

\*Approved for combustible floors

GAS VALVE PIPING	
BTH-120	1/2" NPT
BTH-150	3/4" NPT
BTH-199	1/2" NPT
BTH-250	3/4" NPT
BTH-300	1 1/4" NPT
BTH-400	1 1/4" NPT
BTH-500	1 1/2" NPT

MAXIMUM EQUIVALENT VENT LENGTH:	
BTH-120-250	using 3" pipe: 50 ft.
BTH-120-250	using 4" pipe: 120 ft.
BTH-300-500	using 3" pipe: not applicable.
BTH-300-500	using 4" pipe: 70 ft.

## DIMENSIONS AND SHIPPING WEIGHTS

MODEL	DIMENSIONS							SHIP WEIGHT STD	SHIP WEIGHT ASME
	A	B	C	D	E	F	G		
	INCHES/CM	INCHES/CM	INCHES/CM	INCHES/CM	INCHES/CM	INCHES/CM	INCHES/CM	LBS/KG	LBS/KG
BTH-120	55.5/141	44.5/113	35/88.9	27.75/70.5	7.5/19.1	6.3/16	47/119.4	460Lbs/208.7Kg	490Lbs/222.2Kg
BTH-150	75.5/191.8	64.5/163.8	55.5/141	27.75/70.5	7.5/19.1	6.3/16	68/172.7	555Lbs/251.7Kg	595Lbs/269.9Kg
BTH-199, 250	75.5/191.8	64.5/163.8	55.5/141	27.75/70.5	7.5/19.1	6.3/16	72/182.9	555Lbs/251.7Kg	595Lbs/269.9Kg
BTH-300, 400, 500	75.5/191.8	64.5/163.8	50.77/129	33.12/84.1	8/20.3	4.86/12.3	67.25/170.8	N/A	855Lbs/408.2Kg

Water connections: 1-1/2"

For Technical Information and Automated Fax Service, call 800-527-1953. A. O. Smith Corporation reserves the right to make product changes or improvements without prior notice.



# Commercial Gas Water Heaters

## RECOVERY CAPACITY

MODEL	TYPE OF GAS	INPUT		Thermal Efficiency	U.S. Gallons/Hr and Litres/Hr at TEMPERATURE RISE INDICATED													
		BTU/H	KW		Approx. Capacity	F°	30F°	40F°	50F°	60F°	70F°	80F°	90F°	100F°	110F°	120F°	130F°	140F°
					C°	17C°	22C°	28C°	33C°	39C°	44C°	50C°	56C°	61C°	67C°	72C°	78C°	
BTH 120	NATURAL/ PROPANE	120,000	35	95%	60 U.S. Gal	GPH	461	345	276	230	197	173	154	138	126	115	106	99
					227 Litres	LPH	1744	1308	1046	872	747	654	581	523	476	436	402	374
BTH 150	NATURAL/ PROPANE	150,000	44	95%	100 U.S. Gal	GPH	576	432	345	288	247	216	192	173	157	144	133	123
					379 Litres	LPH	2179	1635	1308	1090	934	817	726	654	594	545	503	467
BTH 199	NATURAL/ PROPANE	199,900	58	95%	100 U.S. Gal	GPH	767	575	460	384	329	288	256	230	209	192	177	164
					379 Litres	LPH	2904	2178	1743	1452	1245	1089	968	871	792	726	670	622
BTH 250	NATURAL/ PROPANE	250,000	73	95%	100 U.S. Gal	GPH	960	720	576	480	411	360	320	276	262	240	221	206
					379 Litres	LPH	3632	2724	2179	1816	1557	1362	1211	1044	991	908	838	778
BTH 300	NATURAL/ PROPANE	300,000	88	96%	130 U.S. Gal	GPH	1164	873	699	582	499	436	388	349	318	291	269	250
					492 Litres	LPH	4406	3304	2644	2203	1888	1652	1469	1322	1201	1102	1017	945
BTH 400	NATURAL/ PROPANE	399,900	117	96%	130 U.S. Gal	GPH	1552	1164	931	776	665	582	517	465	423	388	359	332
					492 Litres	LPH	5875	4406	3525	2938	2518	2203	1958	1759	1602	1469	1356	1259
BTH 500	NATURAL/ PROPANE	499,900	146	95%	130 U.S. Gal	GPH	1919	1439	1151	959	822	720	640	576	523	480	443	411
					492 Litres	LPH	7263	5447	4358	3631	3113	2724	2421	2179	1981	1816	1676	1556

Recovery capacities are based on heater performance at 95% and 96% thermal efficiency.

Add "A" to model number when ordering ASME. Optional on 120-250 models. Standard on 300 - 500 models.

Maximum gas supply pressure for 120-250: 10.5" w.c. natural gas 14" w.c. propane. Maximum gas supply pressure for 300-500 10" w.c. natural gas 13" w.c. propane.

Manifold pressure: 4" w.c. natural gas 10" w.c. propane. Electrical requirements: 120 VAC, Blower 2.2 Amps FL, Igniter 4.0 Amps.

### SUGGESTED SPECIFICATION

(Natural or Propane) gas water heater(s) shall be A. O. Smith Cyclone Xi model # \_\_\_\_\_ or equal, with up to 96% thermal efficiency, a storage capacity of \_\_\_\_\_ gallons, an input rating of \_\_\_\_\_ BTUs per hour, a recovery rating of \_\_\_\_\_ gallons per hour (gph) at 100°F rise and a maximum hydrostatic working pressure of 160 PSI. Water heater(s) shall: 1. Have seamless glass-lined steel tank construction, with glass lining applied to all water-side surfaces after the tank has been assembled and welded; 2. Meet or exceed the thermal efficiency and/or standby loss requirements of the U. S. Department of Energy and current edition of ASHRAE/IESNA 90.1 3. Have foam insulation and a CSA Certified and ASME rated T&P relief valve; 4. Have a down-fired power burner designed for precise mixing of air and gas for optimum efficiency, requiring no special calibration on start-up; 5. Be approved for 0" clearance to combustibles.

Heater shall be supplied with maintenance-free powered anode.

The control shall be an integrated solid-state temperature and ignition control device with integral diagnostics, graphic user interface, fault history display, and shall have digital temperature readout.

The water heater(s) shall (except for the 120-250 which are design certified by CSA): 1. Be design-certified by UL (Underwriters Laboratories), according to ANSI Z21.10.3 - CSA 4.3 standards governing storage-type water heaters; 2. Meet or Exceed the thermal efficiency and/or standby loss requirements of the U. S. Department of Energy and current edition ASHRAE/IESNA 90.1. Complies with SCAQMD Rule 1146.2 and other air quality management districts with similar requirements.

For conventional-vent specification: The BTH-120 - 250 water heater(s) shall be suitable for venting in 3" PVC pipe for a total equivalent distance of 50 ft and 4" PVC pipe for a total equivalent distance of 120 ft.

The BTH-300 - 500 water heater(s) shall be suitable for venting only in 4" PVC pipe, for a total equivalent distance of 70 ft.

For sealed-combustion direct-vent specification: The BTH-120 - 250 water heater(s) shall be suitable for venting with (3" or 4") \_\_\_\_\_ diameter PVC pipe for a total equivalent distance of (50 ft or 120 ft) \_\_\_\_\_ feet. [Alternative venting: the heater(s) shall be suitable for sealed combustion direct venting using a (3" or 4") \_\_\_\_\_ diameter PVC exhaust pipe for a total distance of (50 ft or 120 ft) \_\_\_\_\_ equivalent feet of vent and (50 ft or 120 ft) \_\_\_\_\_ equivalent feet of intake.]

The BTH-300 - 500 water heater(s) shall be suitable for sealed combustion direct-vent using only 4" diameter PVC pipe and 4" diameter PVC exhaust pipe for a total equivalent distance of 70 ft.

Operation of the water heater(s) in a closed system where thermal expansion has not been compensated for (with a properly sized thermal expansion tank) will void the warranty.

For Technical Information and Automated Fax Service, call 800-527-1953. A. O. Smith Corporation reserves the right to make product changes or improvements without prior notice.



**KITCHEN HOOD EXHAUST WITH ODOR  
FILTRATION SYSTEM EQUIPMENT  
CATALOG/ INFORMATION**

**From:** Daniel Patin (daniel.patin@captiveaire.com)  
**To:** iyer@iyerarch.com;  
**Date:** Mon, September 13, 2010 9:11:25 AM  
**Cc:**  
**Subject:** Hindu Temple Livermore

Good Morning,

As discussed attached is a submittal of the Air cleaner that you asked for. This air cleaner will be for half of the 30' x 10' hood line so 2 will be required. Also this is just an estimate I can narrow the unit down once I get a accurate cooking line up.

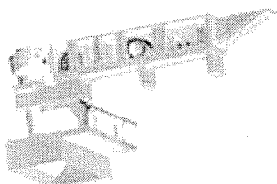
Thanks,

Daniel Patin – System Design

**CaptiveAire, Inc. commercial kitchen ventilation**

1110 Burnett Ave Concord, CA 94520  
p 925.962.1999 | p 800.610.3456 | f 925.566.8565  
Email: [reg92@captiveaire.com](mailto:reg92@captiveaire.com)

exhaust air systems  
factory-welded grease duct  
self-cleaning systems  
exhaust hood systems  
captrate combo & solo filters



fire protection  
dedicated make-up air  
pollution control unit  
perforated supply plenum  
energy management systems

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**system 10**

[captiveaire.com/system10](http://captiveaire.com/system10)



Order # 1214466 - Hindu Temple - Livermore

Fan #1 KB25 ( 3313 lbs. )

PCU Exhaust Fan with 25 Inch Wheel. UL762 Listed. Size 6.

**Exhaust Motor:**

Model 213TTWW17002, 7.5 HP, 3 Phs, 208 V, 21.0 FLA, TEFC, High Temp Washdown

**Exhaust Performance:**

Volume: 8250 cfm RPM: 917 TS: 6002 ft/min

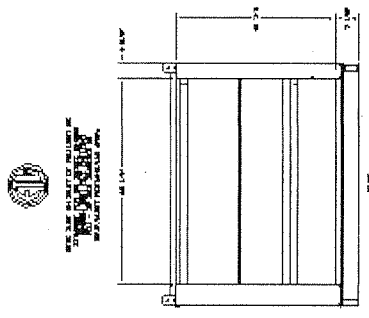
SP: -1.3" w.g. BHP: 4.26

Altitude: 0'

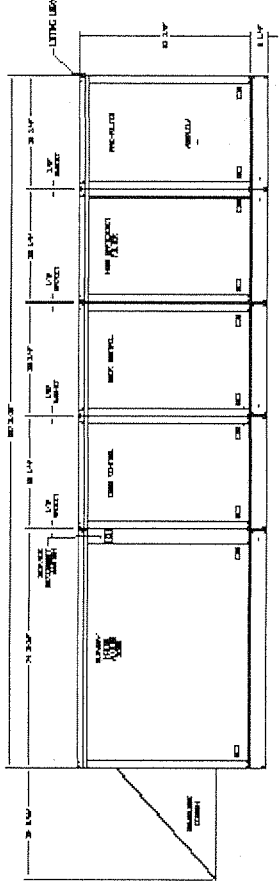
Amb. Temp: 0°F

**Selected Options:**

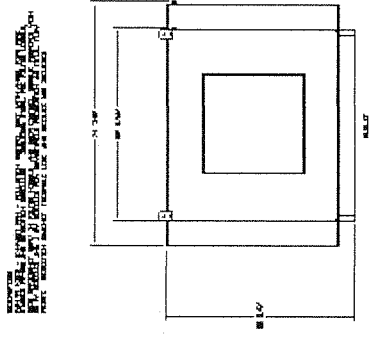
- Pollution Control Unit With Ansul R102 Fire System piping and detection Installed. Includes Steel Pre Filter Module, High Efficiency MERV 14 Filter Module, and Odor Control Module Prepped with 15 1W nozzles and 4 2W nozzles for downstream protection. 23 Total flow points. Detection bracket, Fuseable link, and Nozzles are included.
- Kitchen Blower Discharge Screen. Fits Kitchen Blower Units 18 to 25. Made From Stainless Steel



THE FAN UNIT TO BE SUBMITTED  
 SHALL BE IDENTICAL TO THE  
 UNIT SHOWN ON THESE DRAWINGS.



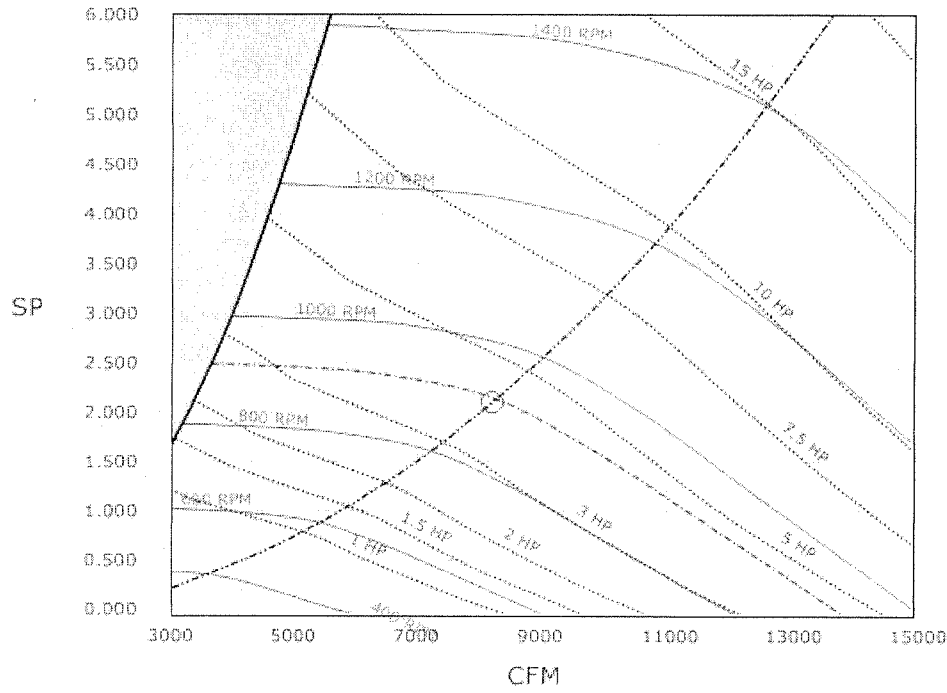
THE FAN UNIT TO BE SUBMITTED  
 SHALL BE IDENTICAL TO THE  
 UNIT SHOWN ON THESE DRAWINGS.



THE FAN UNIT TO BE SUBMITTED  
 SHALL BE IDENTICAL TO THE  
 UNIT SHOWN ON THESE DRAWINGS.

8250 CFM, 2.153 SP @ 917 RPM and 4.26 BHP at 0 feet and 0 deg F

\* Please note that these curves were adjusted for job specific temperature and altitude.



**KB25 exhaust sound data @ 917 RPM:**

**LWA: 78.5    Sones: 14.1    DBA: 67**

Octave 1	Octave 2	Octave 3	Octave 4	Octave 5	Octave 6	Octave 7	Octave 8
71.9	81.4	79.5	76.4	73.3	67.5	60.5	53.5

# ***BIOCLIMATIC AIR SYSTEMS***





Ventilation is the critical factor to consider when investigating the feasibility of a new commercial kitchen site. New projects, new designs to existing buildings, and non-traditional sites often require uncommon solutions for kitchen ventilation problems. Bioclimatic may be your solution to:

- Code requirements
- Environmental standards
- Multi-story structures
- High installation costs
- Limited roof top space
- Historical/Architectural sites
- Multi-restaurant applications

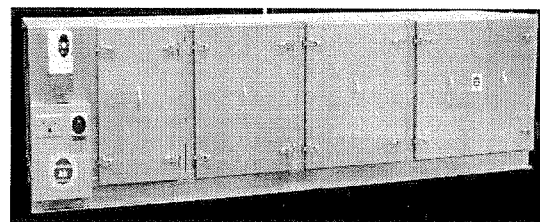
Bioclimatic has the engineering background, flexibility and experience to solve the problems of each kitchen application.

---

## *Advantages*

Bioclimatic Engineered Systems have been used extensively across North America for over 25 years and in thousands of installations, providing the following benefits:

- Grease and smoke is efficiently and effectively removed to ASHRAE Standards
- The cleaned exhaust air can be discharged to the outside at ground level, saving costly runs of heavy gauge welded exhaust ducts to the roof.
- Objectionable cooking odors are reduced to an effective and acceptable level.
- Indoor and outdoor units available
- Commercial kitchens can now be located in areas where there are no provisions for grease exhaust.
- No water or detergent required
- Standard sizes to 30,000 CFM & custom sizes available



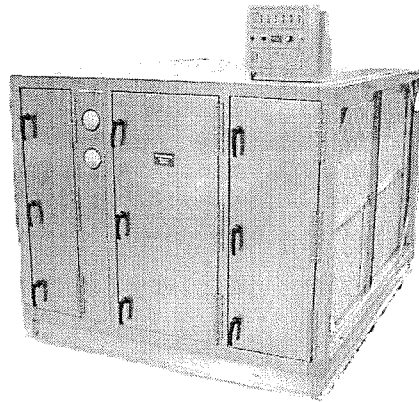
# Components

## Filtering System

The cleaned air leaving the exhaust hood is ducted to the air handler, which consists of a series of filters designed to achieve 99% (ASHRAE) particulate free air for unsurpassed grease, smoke and odor control.

### Filter Stages:

- Stage 1 - Grease baffle filter
- Stage 2 - High Output Ultra Violet Light
- Stage 3 - 98% DOP Filters
- Stage 4 - 6" deep HEPA Class polarized electronic filter with disposable cartridges.
- Stage 5 - Bi-polar ionization
- Fan - SWSI Arr. 10 with TEFC motor



A pressure differential switch assembly is located on the access side of the air handler to monitor the filter status.



## UVC - Grease Oxidation

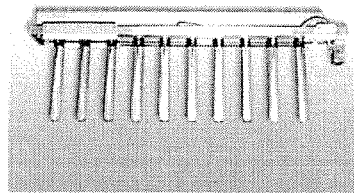
UV-C lamps in the AHU causes oxidation of the fats and grease, so that they are destroyed. This considerably increases the time before mechanical cleaning is necessary.

Oils and fats are carbon-hydrogen compounds whose individual molecules are made up of several carbon atoms; these are simple or complicated compounds that are attached to each other.

By exposing greasy surfaces to intensive UV-C rays, a part of the energy from the UV-C light is absorbed by the fat and grease particles. Through this the molecules in the fat are put in a state of energetic movement, which in turn makes an oxidation of the molecules substantially easier.

At the same time, due to the influence of the UV-C rays on the oxygen molecules in the air, ozone, whose oxidation capabilities is a lot higher than that of normal oxygen molecules, is created.

These two processes cause an immediate oxidation of the fat molecules (a so called cold combustion). The resulting products of the oxidation are short-warp gaseous organic compounds (e.g. carbon dioxide), which are then conveyed by the exhaust air stream.



## Odor Control

Bioclimatic's odor control solution, Bipolar Ionization, is the heart of the odor suppression system.

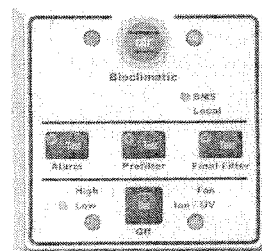
The ionization attacks and neutralizes airborne odor particulate and the bacteria that cause odors.

Bi-polar ionization effectively reduces unwanted organic grease and food odors. Bi-polar ionization was originally used over 40 years ago in the food processing industry to control mold and odors inheriant in the application. In addition to mold, bacteria and virus control, bi-polar ionization also breaks down lower molecular weight compounds and volatile organic compounds to oxygen, nitrogen, water vapor or carbon dioxide.

Bioclimatic's ionization system has been used on Kentucky Fried Chicken's™ R&D headquarters for over 22 years.

## Bioclimatic Control Panel

The Bioclimatic Control Panel features a standard 24-volt control system and is constructed of aluminum. The panel contains an on/off switch, system status display, alarm button, control relays and a terminal strip for easy field wiring. The control panel can be surface or recessed wall mounted.





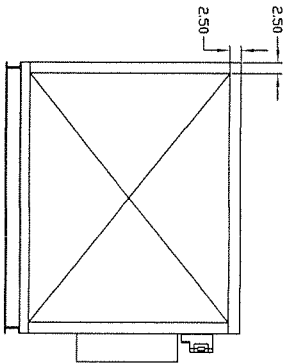
1. 16 GA. GALVANIZED STEEL EXTERIOR, SINGLE WALL CONSTRUCTION.
2. EXTRUDED ALUMINUM FILTER TRACKS WITH WOVEN NYLON PILE SEAL.
3. DOORS SEALED WITH CLOSED CELL NEOPRENE GASKETING.
4. TWO POUND DENSITY URETHANE FOAM INSIDE ACCESS DOORS GASKETS FILTERS.
5. METAL TO METAL COMPONENTS SEALED WITH SILICONE COMPOUND.
6. DOORS FITTED WITH HEAVY-DUTY VENT-LOCK LATCHES
7. LEFT SIDE ACCESS SHOWN.

SERVICE ACCESS:  LEFT SIDE  RIGHT SIDE

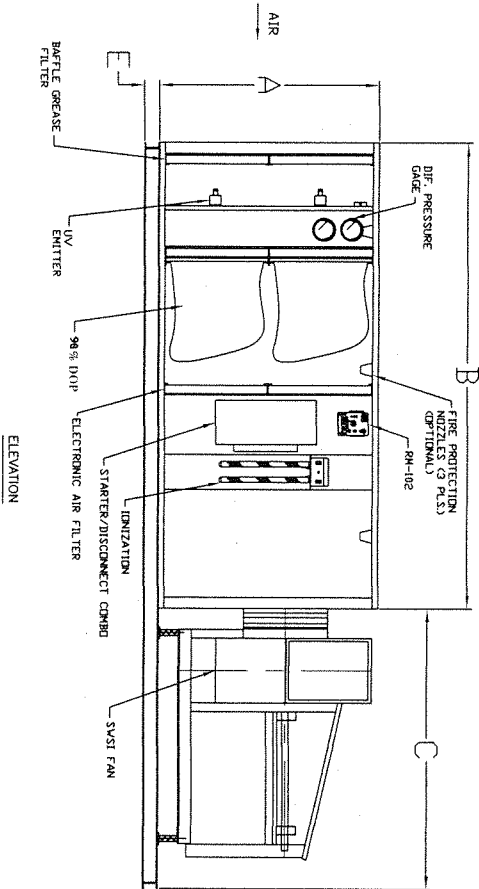
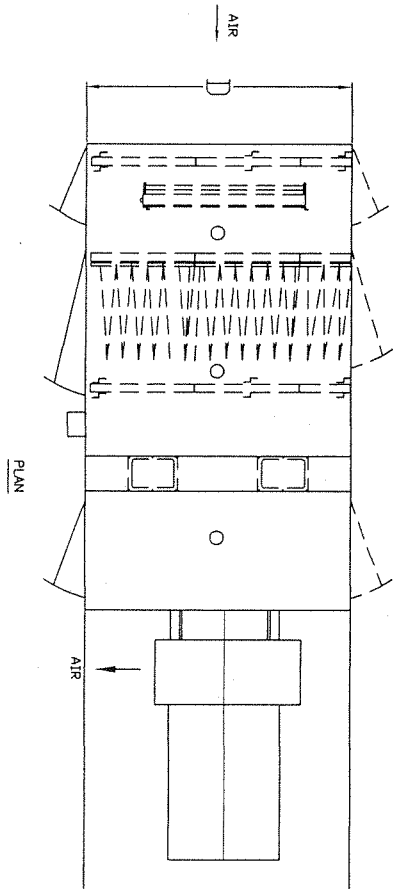
CLEARANCE \_\_\_\_\_ IN.

STANDARD FLANGES  CUSTOM FLANGES

DIMENSIONS IN INCHES					
CFM	A	B	C	D	E
10000	66	150	63	78	6
8000	58	140	60	54	6
4000	30	140	51	54	4
2000	30	140	39	30	3



AIR INTAKE



**BIOCLIMATIC AIR SYSTEMS**  
 600 Delran Parkway  
 Delran, NJ 08075  
 (856) 764-4300 P (856) 764-4301 F  
 www.bioclimatic.com