

**HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS**

Unless directed otherwise, all items are to be submitted through the Central Permitting Office at 108 East Front St., Lillington, NC 27546 or by mail to PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. However, please contact our office with questions regarding the contents of this application.

Plans are reviewed using North Carolina's 15A NCAC 18A .2600 "*Rules Governing the Food Protection and Sanitation of Food Establishments*" and the *NC Food Code Manual*. To view these rules, go to <http://www.deh.enr.state.nc.us/rules.htm> or obtain a copy from our office at 307 West Cornelius Harnett Boulevard, Lillington, NC 27546. For additional information regarding facility design, you can access the plan review link of the Environmental Health section on the Health Department's website at www.harnett.org. Plans must be submitted to the local health department for approval **prior to** construction, renovation, or modification of such facilities.

**Franchised, chain, and prototyped facilities are required to submit a separate application and plans to the Department of Public Health, Environmental Health Section Plan Review Unit at 5605 Six Forks Rd., Raleigh, NC 27609.*

If you have questions, contact one of the following Food and Lodging staff listed below at 910-893-7547:

Gale Greene, REHS
Food and Lodging Program Specialist

Jamie Turlington, REHS
Environmental Health Specialist

Cindy Pierce, REHS
Environmental Health Specialist

Nikki Eason, REHS
Environmental Health Specialist

Plans must be submitted with the following supporting documentation:

- Complete set of plans drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc. along with general plumbing, electrical, mechanical, and lighting drawings
- Plans must include a site plan locating exterior equipment such as dumpsters or walk ins
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$200 Plan Review Fee

11/18
gg


Food Service Plan Review Application

Type of plan: New NEW Remodel _____
Name of Establishment: Commissary
Physical Address: 129 Kipling Road
City: Fuquay Varina State: NC Zip: 27526
Phone (if available): 919-622-4792 Fax: _____
Email: chris@onscatering.com

Applicant: Old North State Catering
Address: 129 Kipling Road
City: Fuquay Varina State: NC Zip: 27526
Phone: 919-622-4792 Fax: _____
Email: chris@onscatering.com

Owner (if different from Applicant): _____
Address: _____
City: _____ State: _____ Zip: _____
Phone: _____ Fax: _____
Email: _____

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Department may nullify plan approval.

Signature:  Date: 2-1-21
(Applicant or Responsible Representative)

Hours of Operation:

Mon 9-5 Tues 9-5 Wed 9-5 Thurs 9-5 Fri 9-5 Sat 9-5 Sun Closed

Number of Seats: _____

Facility total square feet: 825

Projected start date: 9/1/19

Type of Food Service:

Check all that apply

_____ Restaurant

_____ Sit down meals

_____ Food Stand

_____ Take-out meals

_____ Drink Stand

XX _____ Catering

XX _____ Commissary

_____ Meat Market

_____ Other (explain): _____

Utensils:

Multi-use (reusable): _____ Single-use (disposable): XX

Food delivery schedule (per week): 2

Indicate any **specialized process** that will take place:

_____ Curing _____ Acidification (sushi, etc.) _____ Smoking

_____ Reduced Oxygen Packaging (e.g. vacuum packaging, sous vide, cook-chill, etc.)

Has the process been approved by the Variance Committee of the DPH Food Protection Branch? _____

Indicate any of the following **highly susceptible populations** that will be catered to or served:

_____ Nursing/Rest Home _____ Child Care Center _____ Health Care Facility

_____ Assisted Living Center _____ School with pre-school aged children or an immunocompromised population

Water Supply:

Type of water supply: (check one)

- Non-public (well)
- Community/Municipal

Is an annual water sample required of your establishment? (check one)

- Yes
- No

Wastewater System:

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

Water Heater:

Manufacturer and Model: Bradford White TB-111E-M

Storage Capacity: Continuous gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 190,000 BTU's

Water heater recovery rate: _____ GPH

If tankless, _____ GPM ; Number of heaters: 1

Person in Charge (PIC) and Employee Health

Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? _____

Eligible Person In Charge: Chris Wrenn

Program _____ Cert. # _____ Exp. Date _____

For multiple shifts and/or occasions of absences, list all eligible Persons in Charge:

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

Eligible Person In Charge: _____

Program _____ Cert. # _____ Exp. Date _____

*Attach a copy of your establishment's Employee Health Policy

Are copies of signed Employee Health Policies on file? _____

Food Sources

	Names of food distributors:	Deliveries/wk
1.	<u>Performance Foods</u>	<u>1</u>
2.	<u>Sysco</u>	<u>1</u>
3.	<u>Restaurant Depot</u>	<u>1</u>
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: Electric Warming Cabinet
CAMBROS

Foods that will be held **cold** before serving: Walk-in Refrigerator
Then transferred to Refrigerators in Mobile food Unit or placed in Cambros over ice for transport

Will **time** be used as a method to control for food safety? _____
Will a buffet be provided? _____ If so, attach a list of foods that will be on the buffet.

Cooling

List foods that will be cooked and cooled for later use or added to another food as an ingredient: Macaroni Noodles

Describe utensils and methods used to cool foods: _____
Macaroni noodles will be cooked al dente then rinsed with cold water in colander/prep sink, panned and placed in walk-in.

Dry Storage

Frequency of deliveries per week: 1 Number of dry storage shelves: _____

Square feet shelf space: 40 ft²

Is a separate room designated for dry storage? YES

Food Preparation Facilities

Number of food prep sinks: 2 Are separate sinks provided for vegetables and meats? yes

Size of sink drain boards (inches): 24

How will sinks be sanitized after use or between meat species? _____
Washed with hot water and dawn detergent to clean the sanitized with chlorine bleach sanitizer solution

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 18 Width 18 Depth 18

Length of drain boards (inches): Right 24 Left 24

Are the basins large enough to immerse your largest utensil? yes

What type of sanitizer will be used?

Chlorine Quaternary Hot water (171°F) Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes No

Dishmachine manufacturer and model: American Dish Service Model ET-AF-M

Hot water sanitizing? or chemical sanitizing?

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized? Hot water and Dawn Detergent scrubbed with brush, scotchbrite, rag etc then sanitized with chlorine bleach spray mixed at the kitchen.

How many air drying shelves will you have? 2

Calculate the square feet of total air drying space: 38 ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: _____
Single hand wash sink located to the left of prep sinks

Employee Area

Indicate location for storing employees' personal items: _____
Employee personal items will be stored in "Storage area" on marked shelf

Finish Schedule

*Floor, wall and ceiling finishes (vinyl tile, acoustic tile, vinyl baseboards, FRP, etc.)

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Epoxy	vinyl	FRP	FRP
Bar				
Food Storage	WALK in	stainless	FRP	FRP
Dry Storage	epoxy	vinyl	sheetrock	sheetrock
Toilet Rooms	epoxy	vinyl	FRP	FRP
Garbage & Can Wash Areas	Epoxy	epoxy	FRP	n/a
Other				
Other				

Garbage, Refuse and Other

Will trash be stored in the restaurant overnight? Yes _____ No ^X_____ If so, how will it be stored to prevent contamination? _____

Location and size of can wash facility: _____ Exterior Front right corner of building 30" x 30"

Are hot and cold water provided as well as a threaded nozzle? _____ YES

Will a dumpster be provided? ^{Yes}_____

Do you have a contract with the dumpster provider for cleaning? ^{no}_____

How will used grease be handled? _____ Grease recycling container

Is there a contract for grease trap cleaning? _____ YES

Are doors self-closing? ^{No}_____ Fly fans provided? ^{no}_____

Where will chemicals be stored? _____ storage area

Where will clean linen be stored? _____ storage area

Where will dirty linen be stored? _____ hamper located in kitchen washed daily

Harnett County Department of Public Health Improvement Permit

A building permit cannot be issued with only an Improvement Permit

ISSUED TO: Christopher Wrenn PROPERTY LOCATION: 129 Kipling Rd
 SUBDIVISION _____ LOT # _____
 NEW REPAIR EXPANSION
 Type of Structure: Commissary (600ft2) Site Improvements required prior to Construction Authorization Issuance: _____
 Proposed Wastewater System Type: 25% Reduction System
 Projected Daily Flow: 440 GPD
 Number of bedrooms: _____ Number of Occupants: _____ max
 Basement Yes No
 Pump Required: Yes No May be required based on final location and elevations of facilities
 Type of Water Supply: Community Public Well Distance from well _____ feet Permit valid for: Five years
 No expiration
 Permit conditions: _____

Authorized State Agent: ~~_____~~ RGS Date: 5/29/2019 SEE ATTACHED SITE SKETCH
 The issuance of this permit by the Health Department in no way guarantees the issuance of other permits. The permit holder is responsible for checking with appropriate governing bodies in meeting their requirements. This site is subject to revocation if the site plan, plat, or the intended use changes. The Improvement Permit shall not be affected by a change in ownership of the site. This permit is subject to compliance with the provisions of the Laws and Rules for Sewage Treatment and Disposal and to conditions of this permit.

Construction Authorization (Required for Building Permit)

The construction and installation requirements of Rules 1950, 1952, 1954, 1955, 1956, 1957, 1958 and 1959 are incorporated by references into this permit and shall be met. Systems shall be installed in accordance with the attached system layout.

ISSUED TO: Christopher Wrenn PROPERTY LOCATION: 129 Kipling Rd
 SUBDIVISION _____ LOT # _____
 Facility Type: Commissary New Expansion Repair
 Basement? Yes No Basement Fixtures? Yes No
 Type of Wastewater System** 25% Reduction System (Initial) Wastewater Flow: 440 GPD
 (See note below, if applicable
25% Reduction System (Repair)
Installation Requirements/Conditions
 Septic Tank Size 1000 gallons Number of trenches 5
 Pump Tank Size _____ gallons Exact length of each trench 60 feet Trench Spacing: 6 Feet on Center
 Trenches shall be installed on contour at a Soil Cover: 12 inches
 Maximum Trench Depth of: 24 inches (Maximum soil cover shall not exceed
 (Trench bottoms shall be level to +/-1/4" 36" above the trench bottom)
 in all directions)
 Pump Requirements: _____ ft. TDH vs. _____ GPM _____ inches below pipe
 Aggregate Depth: _____ inches above pipe
 Conditions: 1000gal pump tank of needed. 1000gal grease trap. _____ inches total

**WATER LINES (INCLUDING IRRIGATION) MUST BE 10FT. FROM ANY PART OF SEPTIC SYSTEM OR REPAIR AREA.
 NO UTILITIES ALLOWED IN INITIAL OR REPAIR DRAIN FIELD AREA.**

**If applicable: I understand the system type specified is different from the type specified on the application. I accept the specifications of this permit.

Owner/Legal Representative Signature: _____ Date: _____

This Construction Authorization is subject to revocation if the site plan, plat, or the intended use changes. The Construction Authorization shall not be transferred when there is a change in ownership of the site. This Construction Authorization is subject to compliance with the provisions of the Laws and Rules for Sewage Treatment and Disposal and to the conditions of this permit. SEE ATTACHED SITE SKETCH

Authorized State Agent: ~~_____~~ RGS Date: 5/29/2019
 Construction Authorization Expiration Date: 5/29/2024

Menu

Old North State Food Handling Procedures

At Commissary Kitchen and Mobile food unit

Old North State Catering focuses our business on weddings and corporate caterings

We utilize our large 42-foot Mobile Food Unit to cook food onsite when possible so it is fresh and hot right of the kitchen. Due to this business model, we will be using our commissary kitchen to hold food at safe temperatures and also to give us a place to safely prep food for cooking onsite. We will also be doing some less formal "drop off" caterings where our commissary kitchen will serve as a prep, cooking and holding location and then transporting those foods in "cambros" within safe food temp guidelines to customers not using our MFU. The bulk of our business consist of wedding caterings. It is important to note that our menu sections may cover many items to appeal to different taste our perspective clients have. That being said, we only cook two to three appetizers, two proteins and 2-3 side dishes for any given wedding/function.

Appetizers

-Jalapeno Pimento Cheese Hushpuppies-

In the commissary- Take one-gallon jugs of sliced jalapenos and chop in NSF Waring food processor. Hold in walk-in cooler until day of event then transfer into MFU refrigeration before leaving for event. Mix Sriracha and mayonnaise for and store in refrigeration until day of event and transfer to MFU refrigerators.

In The MFU- put hushpuppy mix in large stainless mixing bowl, add chopped jalapeno, shredded cheddar cheese from 5lb sealed bag, add one can of diced pimientos, add water and mix. Cook in NSF South bend 90lb fryer and hold in warming cabinet at 160 until serving. Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

If catering is a "Drop"

At commissary place hushpuppy mix in large stainless mixing bowl, add chopped jalapeno, shredded cheddar cheese from 5lb sealed bag, add one can of diced pimientos, add water and mix. Cook in NSF South bend 90lb fryer and hold in warming cabinet until transport to customer at which time product will be put foil pans with lids and placed in "Cambros" for transport. Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

FOOD SUPPLIES for Jalapeno Pimiento Cheese Hushpuppies

Hush Puppy mix and canned pimientos will be stored on racks in commissary dry goods storage area.

Diced Jalapenos and cheddar cheese will be stored in walk-in at commissary

-Sweet Potato Crostini-

In the Commissary- Wash sweet potatoes in vegetable prep sink, cut into ¼" thick slices, toss with Olive oil and salt and pepper pan and cover and store in walk in cooler. Day of event sweet potato slices will be transferred to MFU refrigeration Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

In The MFU- day of event sweet potato slices will be placed on baking sheets covered with pan liners and sprayed with cooking spray. Then they will be taken out of oven and placed on a dish, a small amount of packaged goat cheese will be sprinkled on each, followed by packaged dried cranberries and packaged candied pecans, then served immediately to guest.

If catering is a "drop" catering

Cooking will take place in commissary ovens, garnished and transported in cambros to customer.

Food supplies for sweet potato crostini- all prepackaged dry goods for this dish will be stored on racks in dry storage area of commissary. All fresh and prepackaged cold items will be stored in commissary walk in until day of when they will be transported to MFU refrigeration and taken to event for cooking and serving there. Will be kept warm after cooking in warming cabinet.

-Fruit platter-

In the commissary- Berries, melons, pineapple, strawberries will be washed in prep sink and picked, sliced, etc. then put into containers with lids and held in commissary walk-in cooler until the day of event. Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution,

In the MFU- on the event day fruit will be taken to MFU refrigerators and once it is time to serve the fruit it will be taken out of refrigerators and placed on platters for immediate serving to guest.

If catering is a "drop" catering-

Fruit will be placed in containers and transported in cooler to catering then placed on platter and served to guest.

Food supplies- all will be held and prepped in Commissary walk in cooler and then transferred to MFU refrigeration the day of event.

-Mango Chutney Cheese ball-

In Commissary- cream cheese, mango chutney, peanuts, dried raisins and spices will be mixed in a stainless bowl thoroughly. Then placed into a container in clear plastic wrap. And stored in walk-in until the day of the event.

In MFU- Cheese ball will be placed on platter along with prepackaged crackers and served immediately to guest.

If catering is a "drop" catering-

Cheeseball will be placed in containers and transported in cooler to catering then placed on platter and served to guest with crackers.

Food Supplies- Cheese ball will be stored in walk-in until day of event then taken to MFU refrigeration until serving. Crackers will be stored on rack in commissary dry goods storage area then put on dry goods shelf in MFU until served.

-Jalapeno Cheddar Meatballs-

In Commissary- Frozen Meatballs from supplier will be held in Commissary freezer until day of catering.

In the MFU- Meatballs are panned and covered then taken out and placed in MFU refrigerator. Once at catering they are placed in convection oven, cooked, and then placed into warmer until serving in chafing dish.

Sauce- Ketchup, Grape Jelly and spices are simmered then poured over meatballs in pan then served to guest.

If the Catering is a drop-

Frozen Meatballs from supplier will be held in Commissary freezer until day of catering. Meatballs are panned and covered then taken out and placed in convection oven, cooked, Ketchup, Grape Jelly and spices are simmered then poured over meatballs in pan and then placed into "cambros" for transport.

Food Supplies- Meatballs will be stored in commissary freezer and ketchup and grape jelly and spices stored in commissary dry storage area until day of catering. Then transferred to MFU refrigerator and dry goods until cooked.

-Fried Green Tomatoes with Pimiento Cheese-

In the commissary- Hold frozen Fried Green Tomatoes from supplier in commissary freezer until day of event then transfer into MFU refrigeration before leaving for event. Hold supplier sourced pimiento cheese in walk in cooler until day of event then transfer to MFU refrigerator.

In The MFU- Remove product from refrigerator and cook in South bend 90lb fryer and hold in warming cabinet at 160 until serving. Add spoonful of pimiento cheese just before serving on platters. Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

If a "Drop" catering-

Remove product from commissary freezer and cook in South bend 90lb fryer and hold in "cambros" for transport. Add spoonful of pimiento cheese just before serving on platters at event. Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

Food Supplies

Frozen fried green tomatoes from supplier will be stored in commissary freezer and pimiento cheese from supplier will be stored in commissary walk in cooler until moved to MFU refrigeration.

-Vegetable platter-

In the commissary- Carrots, tomatoes, cucumbers, peppers will be washed in prep sink and picked, sliced, etc. then put into containers with lids and held in commissary walk-in cooler until the day of event. Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution,

In the MFU- on the event day vegetables will be taken to MFU refrigerators and once it is time to serve the vegetables it will be taken out of refrigerators and placed on platters for immediate serving to guest.

If catering is a "drop" catering-

Vegetables will be placed in containers and transported in cooler to catering then placed on platter and served to guest.

Food supplies- all will be held and prepped in Commissary walk in cooler and then transferred to MFU refrigeration the day of event.

-Bacon Wrapped scallops-

In the commissary-

Scallops are drained in the prep sink then placed in a stainless mixing bowl. Bacon is wrapped around each scallop and a bamboo toothpick inserted through the scallop to hold bacon on. Scallops are placed on baking sheet, covered and placed in walk-in until the day of the event when they will be brought to the MFU refrigeration units. Commissary Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

In the MFU- Baking sheets are placed into convection oven after being lightly seasoned with spices. Once done, scallops are placed in hotel pans and taken into venue where they are put into chafing dishes or passed to guest. Any not taken directly in will be placed in the warming cabinet.

If a "drop" catering- scallops will be cooked in commissary ovens and transported to catering in "cambros" then served to customers.

Food supplies-

Scallops and bacon will be kept in commissary walk-in until prepped and placed on trays. They will then be placed back into walk in until transfer to MFU refrigeration to event or cooked in commissary ovens.

-Shrimp and grit shooters-

In the Commissary- frozen peeled and deveined 90-110 count shrimp will be placed into walk in cooler two days before event to thaw. Once thawed, shrimp will be drained of excess liquid in the prep sink and placed into a container, covered and placed back into walk-in cooler. Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

In the MFU- Instant grits will be cooked on stove and have pre-packaged shredded cheddar cheese added. Shrimp will be pan sautéed and seasoned on MFU. Grits will be spooned into plastic shot glasses, shrimp added to on top and served immediately to guest on platters as a passed item.

Food supplies- Shrimp will be kept in walk-in cooler in commissary until event day, cheese will be kept in walk-in cooler as well. Grits and seasonings will be in dry storage area until event day then will be put in MFU on dry storage rack until cooked.

Side Dishes

-Old North State Green Beans-

The Commissary- Butter and smoked ham hocks will be kept in the walk-in until the day of the event. Then transferred to the MFU refrigeration. #10 cans of green beans will be stored in dry storage until the day of event then moved to MFU dry storage shelves.

In the MFU- #10 cans of Green beans will be taken from racks in the MFU, opened and put into large pot on the stove. Butter and ham hock and salt/pepper will be added. After cooking green beans will be put into 4" stainless chafing pans and served immediately or held in warming cabinet.

Drop Catering- #10 cans of Green beans will be taken from racks in the MFU, opened and put into large pot on the stove. Butter and ham hock and salt/pepper will be added from walk in cooler. After cooking green beans will be put into 4" stainless chafing pans and covered and placed in "cambros" and transported to event.

Food Supplies- All food kept in walk in cooler and in dry storage once it arrives at Commissary.

-Old North State Baked Beans-

The Commissary- Diced onions and will be kept in the walk-in until the day of the event. Then transferred to the MFU refrigeration. #10 cans of baked beans will be stored in dry storage until the day of event then moved to MFU dry storage shelves.

In the MFU- #10 cans of baked beans will be taken from racks in the MFU, opened and put into large hotel pans. Diced onions, mustard and brown sugar will be added. After cooking in oven beans will be put into 4" stainless chafing pans and served immediately or held in warming cabinet.

Drop Catering- #10 cans of baked beans will be taken from racks in the MFU, opened and put into hotel pans. Diced onions, mustard and brown sugar will be added from walk in cooler. After cooking baked beans will be covered and placed in "cambros" and transported to event.

Food Supplies- All food kept in walk in cooler and in dry storage once it arrives at Commissary.

-Cole Slaw-

The Commissary- packaged bags of shredded cabbage and sour cream will be held in walk-in cooler until day of the event.

The MFU- remove slaw from walk in and transfer to the MFU refrigerators. Once there remove slaw from refrigerator and place in large stainless mixing bowl, add sour cream, seasoning, mayonnaise and apple cider vinegar, Place in medium serving bowl and place in larger bowl with ice for serving.

If Drop Catering- remove slaw from commissary walk in and place in large stainless mixing bowl, add sour cream, seasoning, mayonnaise and apple cider vinegar, Place in medium serving bowl, cover and place in cooler for transport. To serve remove and place in larger bowl with ice.

Food Supplies- Cabbage and Sour cream stored in Walk-in until day of event. Vinegar, seasonings, and mayonnaise stored in dry goods storage area at commissary.

-Roasted Mixed Vegetables-

Zucchini, yellow squash, onions, carrots

In the commissary-

Take vegetables from the walk-in and wash in prep sink. Cut vegetables on prep table and store in containers and place in walk-in until day of event when they will be taken to MFU refrigerators.

In the MFU- Day of event take vegetables out of refrigerators and place in stainless chafing pans and add salt, pepper and olive oil and roast in convection ovens. Hold in warmer until ready to serve.

If "drop" catering-

Day of event take vegetables out of walk in cooler and place in stainless chafing pans and add salt, pepper and olive oil and roast in convection ovens. Place in "cambros" to transport to event.

Food Supplies- Hold vegetables in commissary walk-in until prep day, hold in walk-in after prep until event. Olive oil and spices kept on shelves in MFU and in Commissary dry storage area.

-Roasted Brussel Sprouts and Bacon-

Commissary- Wash brussel sprouts in prep sink, cut in half and store in container with lid in walk-in until event day when they will be transferred to MFU refrigerator. Hold Bacon pieces in walk in cooler.

MFU- Take bacon pieces from MFU refrigerator and sauté stovetop.

Place brussel sprouts and bacon and drippings into stainless chafing pan and toss. Cook in convection oven until done. Remove and cover with foil and place in warmer until serving time or serve immediately.

If "drop" catering- Take bacon pieces from walk in cooler and sauté stovetop.

Place brussel sprouts and bacon and drippings into stainless chafing pan and toss. Cook in convection oven until done. Remove and cover with foil and place in "cambros" for transport/until serving time.

Food supplies- Brussel sprouts will be stored in commissary walk-in until day of event then transferred to MFU refrigeration. Bacon will be stored in package in walk-in until day of event then transferred to MFU.

-Salad-

In the commissary- Prepackaged and washed spring mix, Carrots, tomatoes, cucumbers, peppers will be washed in prep sink and, sliced, diced etc. then put into containers with lids and held in commissary walk-in cooler until the day of event.

Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

If chosen by client- prepackaged shredded cheddar will be stored in walk in refrigerator. Croutons will be stored in commissary dry good storage. Dressings will be stored in walk-in cooler as well.

In the MFU- on the event day spring mix, vegetables, and shredded cheese will be arranged in large clear bowl, wrapped with clear film and taken to MFU refrigerators as will Dressings. Croutons will be taken to MFU and put on dry storage shelf. At serving time salad will be placed in iced bowl and croutons placed on top of salad. Dressings will be put in small glass "pitchers" on buffet.

If catering is a "drop" catering- Prepackaged and washed spring mix, carrots, tomatoes, cucumbers, peppers will be washed in prep sink and, sliced, diced etc. then put into containers with lids and held in commissary walk-in cooler until the day of event. Prep sink and any exposed surfaces will be cleaned with Dawn detergent and sanitizing solution.

If chosen by client- prepackaged shredded cheddar will be stored in walk in refrigerator. Croutons will be stored in commissary dry good storage. Dressings will be stored in walk-in cooler as well.

On the event day spring mix, vegetables, and shredded cheese will be arranged in large clear bowl, wrapped with clear film and transported to event in cooler as will dressings. Croutons will be taken to event in container. At serving time salad will be placed in iced bowl and croutons placed on top of salad. Dressings will be put in small glass "pitchers" on buffet.

Food supplies- Spring mix, vegetables, cheese and dressings will be stored in commissary walk in cooler until day of event then transferred to MFU refrigerators or transported in cooler to event for drop catering. Croutons will be stored in dry storage area at commissary then dry storage shelves in MFU or transported to event in container or original packaging in the case of a drop catering.

-Roasted sweet potatoes -

In commissary- Wash sweet potatoes and cut into 2" slices and store in container in walk-in. Day of event move to MFU refrigerators.

In MFU- Remove sweet potato slices from refrigerator and "shingle" in hotel pans. Add butter, molasses, brown sugar and cinnamon. Roast in convection ovens. Wrap with foil afterward and place in warmer or serve immediately.

If "drop" catering- Remove sweet potato slices from refrigerator and "shingle" in hotel pans. Add butter, molasses, brown sugar and cinnamon. Roast in convection ovens. Wrap with foil afterward and place in cambros for transport to event.

Food supplies- Sweet potatoes kept in commissary walk-in until prep day then returned. Day of event transferred to MFU refrigeration. Butter stored in commissary refrigerator and MFU refrigerators. Dry ingredients stored on rack in MFU.

-Roasted New or Yukon Gold potatoes-

In commissary- Wash potatoes in prep sink, store in container in walk-in. Take to MFU refrigerators day of event.

In MFU- Place potatoes on baking sheet and spray with Olive oil. Dust with salt and pepper and cook in convection. Wrap with foil and place in warmer or serve immediately.

If “drop” catering- Remove potatoes from refrigerator and place on baking sheet. Spray with Olive oil, dust with salt and pepper and roast in convection ovens. Wrap with foil afterward and place in cambros for transport to event.

Food supplies- Potatoes stored in commissary until washed then placed in commissary walk-in. Olive oil and salt and pepper on rack in MFU.

-Baked mac and cheese-

In commissary- store cheese, and heavy cream in walk -in cooler until day of event, then move to MFU refrigerators.

In MFU- boil pasta in pot on stove, drain in prep sink and immediately pan in stainless chafing dish. Add pre-packaged and pre-shredded cheese and salt and pepper. Add heavy cream and bake until done. Wrap and store in warmer or serve immediately.

If Drop Catering- boil pasta in pot on stove in commissary, drain in prep sink and immediately pan in stainless chafing dish. Add pre-packaged and pre-shredded cheese and salt and pepper. Add heavy cream and bake until done. Wrap and store in warmer/cambros for transport.

Food supplies- Cheese and Heavy cream store in commissary walk-in until day of event. Transfer to MFU refrigerator. Pasta and salt and pepper store on rack in commissary dry storage area or MFU dry storage.

-Old North State Collards-

In commissary- Wash precut and prewashed collards in prep sink, and store in container in walk-in until the day of event. Store butter, ham hock and pre - packaged/pre-diced onions in walk-in as well until day of event. Wash and sanitize affected prep tables and sink for next food item.

In MFU- After moving from commissary walk in to MFU refrigerator -remove collards from MFU refrigerator and place in pot with small amount of water. Add ham hock, butter, onions, salt, pepper, seasoning, and apple cider vinegar. Cook until done. Transfer to chafing pans wrap and put in warmer or serve immediately.

If Drop catering- remove collards from walk in cooler and place in pot at commissary with small amount of water. Add ham hock, butter, onions, salt, pepper, seasoning, and apple cider vinegar. Cook until done. Transfer to chafing pans wrap in foil and put in “cambros” for transport to event.

Food supplies- hold collards in walk-in until prep day, wash and cut and put back into walk-in until day of event. Then transfer to MFU refrigerators along with ham hock, butter, and onions.

Vinegar and spices will be on rack in MFU.

-Broccoli with butter and roasted garlic-

In the commissary – Store precut broccoli florets in walk-in after washing and placing in container with lid. Also store butter and garlic cloves in walk in. Day of event transfer to MFU refrigerator.

In the MFU- Remove broccoli and steam in pot. Sauté garlic in butter on stove. Remove broccoli from pot with large handled strainer and place in stainless chafing pan. Pour sautéed garlic and butter over top and wrap and place in warmer or serve immediately.

If drop catering- Remove broccoli and steam in pot. Sauté garlic in butter on stove. Remove broccoli from pot with large handled strainer and place in stainless chafing pan. Pour sautéed garlic and butter over top and wrap and place in “cambros” for transport to event.

Entrees

-Old North State Chicken-

In the Commissary- Packaged boneless and skinless chicken will be kept in 40lb cases they come in from supplier in the walk-in refrigerator. Chicken will be kept in sealed bags until day of event when Chicken will be taken directly from packages in box and placed in shallow stainless chafing pans, salt and peppered then covered and placed in MFU refrigerators. Commissary prep sink and any tables that came into contact will be washed and sanitized immediately after chicken is covered and in refrigeration. ALL poultry related packaging will be put in trash bag and taken out of commissary immediately.

Prepackaged pre-shredded cheddar cheese will be kept in walk in cooler along with Heavy cream, butter, country ham and prepackaged and diced onion until the day of the event then moved to the MFU refrigerators.

In the MFU- Country ham will be cooked in pan on stove and then diced into small pieces. Heavy cream, onion, diced pimiento; butter and cheese will be cooked in a pot on stove until heated thoroughly. When chicken is cooked to 165 degrees or higher, pans will come out and have cream sauce poured over top with a ladle and then have country ham pieces sprinkled on top before being put in warmer or served immediately.

If a drop catering- Packaged boneless and skinless chicken will be kept in 40lb cases they come in from supplier in the walk-in refrigerator. Chicken will be kept in sealed bags until day of event when Chicken will be taken directly from packages in box and placed in shallow stainless chafing pans, salt and peppered then covered and placed back in walk in cooler. Commissary prep sink and any tables that came into contact will be washed and sanitized immediately after chicken is covered and in refrigeration. ALL poultry related packaging will be put in trash bag and taken out of commissary immediately.

Prepackaged pre-shredded cheddar cheese will be kept in walk in cooler along with Heavy cream, butter, country ham and prepackaged and diced onion until the day of the event as well. Country ham will be cooked in pan on stove and then diced into small pieces.

Heavy cream, onion, diced pimiento; butter and cheese will be cooked in a pot on stove until heated thoroughly. When chicken is done, pans will come out and have

cream sauce poured over top with a ladle and then have country ham pieces sprinkled on top before being put in cambros for transport.

Food supplies- Chicken breast, country ham, heavy cream, cheese, butter, and onions will be held in the commissary walk-in until the day of the event when they will be taken to the MFU refrigerators if cooking onsite. Canned diced pimiento and spices will be on rack in commissary dry storage and MFU.

-Pecan encrusted Fried Chicken-

In the Commissary- Packaged boneless and skinless chicken will be kept in 40lb cases in the walk-in cooler. Chicken will be kept in sealed bags until day of event when it will be transferred to the MFU refrigerators along with egg and milk for wash. Breeding station will be set up on commissary prep tables. Assembly line on table will begin with chicken in a stainless rectangle chafing dish, then flour in stainless chafing dish, then egg/milk wash in rectangle chafing dish, and finally chicken breading with crushed pecan pieces. Chicken will be placed on baking sheets with layers separated by plastic wrap, finally wrapped and placed in walk-in cooler. Prep sink and any tables that came into contact will be washed and sanitized immediately after chicken is in oven and ALL poultry related packaging has been put in trash bag and taken out of commissary immediately.

Breeding station area will be cleaned with hot water and Dawn detergent and then sanitized with a chlorine bleach solution. Chicken will be taken from walk in cooler in commissary to MFU refrigerators.

In the MFU- Breaded chicken will be taken out of MFU refrigerator and cooked to 165 degrees or higher in fryer. Once done chicken will be placed in chafing dish and held hot in warming cabinet or served immediately.

If a drop catering – Packaged boneless and skinless chicken will be kept in 40lb cases in the walk-in cooler. Chicken will be kept in sealed bags until day of event when it will be transferred to the MFU refrigerators along with egg and milk for wash. Breeding station will be set up on commissary prep tables. Assembly line on table will begin with chicken in a stainless rectangle chafing dish, then flour in stainless chafing dish, then egg/milk wash in rectangle chafing dish, and finally chicken breading with crushed pecan pieces. Chicken will be placed on baking sheets with layers separated by plastic wrap, finally wrapped and placed in walk-in cooler. Prep sink and any tables that came into contact will be washed and sanitized immediately after chicken is in oven and ALL poultry related packaging has been put in trash bag and taken out of commissary immediately.

Breeding station area will be cleaned with hot water and Dawn detergent and then sanitized with a chlorine bleach solution. Chicken will be taken from walk in cooler on the day of the vent and cooked to 165 degrees or higher in fryer. Once done chicken will be placed in chafing dish and held hot in “cambros” for transport to event.

Food supplies- Chicken breast, milk, and eggs will be held in the commissary walk-in until the day of the event when they will be taken to the MFU refrigerators. Breeder, pecan pieces, and flour will be on dry storage rack in commissary and MFU.

-Roasted Pork Loin-

In commissary- Pork Loin will be held in original sealed packaging in the walk-in. On the day of the event it will be taken out of packaging in the meat prep sink and rubbed with spices. Then put in chafing pans and transferred into the refrigerators on the MFU. Prep sink and any tables that came into contact with pork will be washed and sanitized immediately after pork is in oven and ALL pork related packaging has been put in trash bag and taken OUT of commissary immediately.

In the MFU- Pan of rubbed pork loin will put in convection ovens and cooked to an internal temperature of 145 degrees or higher. Then sliced in pan and "shingled". Serve immediately or foil wrapped and placed in warming cabinet until serving. Prep sink and any tables that came into contact with pork will be washed with hot water and Dawn detergent and sanitized with chlorine bleach solution immediately after pork is in oven and ALL pork related packaging has been put in trash bag and taken OUT of MFU.

If drop catering- Pork Loin will be held in original sealed packaging in the walk-in. On the day of the event it will be taken out of packaging in the meat prep sink and rubbed with spices. Then it will be put in chafing pans. Prep sink and any tables that came into contact with pork will be washed and sanitized immediately after pork is in oven and ALL pork related packaging has been put in trash bag and taken OUT of commissary immediately.

Pans of rubbed pork loin will put in convection ovens and cooked to an internal temperature of 145 degrees or higher. Then sliced in pan and "shingled then placed in "cambros" for transport to event.

Food Supplies- Pork loin will be held in commissary walk-in until moved to MFU refrigerators the day of the event. Seasonings will be stored on rack in commissary dry storage area.

-Roasted Prime Rib and Roasted Filet of Beef-

In commissary- Whole Rib eye and Whole Beef Tenderloin will be held in original sealed packaging in the walk-in. On the day of the event in the prep sink the plastic will be removed from the Rib eye or Filet and placed in roasting pan, seasoned, covered then transferred to the MFU refrigerators. Prep sink and any tables that came into contact with beef will be washed and sanitized immediately. After all of the beef related packaging and waste has been put in trash can it will be taken out of commissary immediately.

In the MFU- Seasoned beef will be placed in convection ovens and cooked to an internal temperature of 140 degrees. Then it will be served immediately or foil wrapped and placed in warmer or help in ovens to keep temps 140 degrees or higher until serving.

If Drop catering- Whole Rib eye and Whole Beef Tenderloin will be held in original sealed packaging in the walk-in. On the day of the event in the prep sink the plastic will be removed from the Rib eye or Filet and placed in roasting pan, seasoned, and covered. Prep sink and any tables that came into contact with beef will be washed and sanitized immediately. After all of the raw beef related packaging and waste has been put in trash can it will be taken out of commissary immediately.

Seasoned beef will be placed in convection ovens and cooked to an internal temperature of 140 degrees. Then it will be foil wrapped and placed in "cambros" until serving.

Food Supplies- Whole Rib eye and Filet of Beef will be held in commissary walk-in until moved to MFU refrigerators the day of the event. Seasonings will be stored on rack in commissary.

-Pork Butt-

In Commissary- Pork Butts will be held in original sealed packaging in the walk-in. On the day of the event, in the meat prep sink the plastic will be removed from the Pork Butts and placed in foil pans, seasoned and taken to the MFU refrigerators. Prep sink and any tables that came into contact with pork will be washed and sanitized all pork related packaging will be put in trash bag and taken out of commissary immediately.

In the MFU- Pans of Pork Butts will be taken out of the MFU refrigerators and cooked in the convection ovens until temperature reaches approximately 180 degrees. The pans will then be placed in the warming cabinet until time to serve when they will be "pulled" and served in chafing pans. MFU prep sink and any tables, etc. that came into contact with pork will be washed and sanitized immediately after pork is in oven and ALL pork related packaging has been put in trash bag and taken out of MFU.

Food Supplies- Pork Butts will be held in commissary walk-in until moved to MFU refrigerators the day of the event. Seasonings will be stored on rack in commissary.

If Drop Catering- Pork Butts will be held in original sealed packaging in the walk-in. On the day of the event, in the meat prep sink the plastic will be removed from the Pork Butts and placed in foil pans and seasoned.

Prep sink and any tables, etc. that came into contact with pork will be washed and sanitized all pork related packaging will be put in trash bag and taken out of commissary immediately. Pork Butts will be cooked in the convection ovens until temperature reaches approximately 180 degrees. The pans will then be placed in the warming cabinet until time to serve when they will be "pulled" and placed in "cambros".

Food Supplies- Pork Butts will be held in commissary walk-in until moved to MFU refrigerators the day of the event. Seasonings will be stored on rack in commissary.

-Roasted Salmon or Mahi-

In the Commissary- Case of Fresh Salmon/Mahi from supplier will be kept in walk in cooler until day of event then will be taken directly from packages, cut into portions and placed in shallow stainless chafing pans, seasoned and then covered and placed in MFU refrigerators. Commissary prep sink and any tables that came into contact with salmon/Mahi will be washed and sanitized immediately after salmon is covered and in refrigeration. ALL salmon/Mahi related packaging will be put in trash bag and taken out of commissary immediately.

In the MFU- When salmon is cooked to 145 degrees or higher, pans will come out and be put in warmer or served immediately.

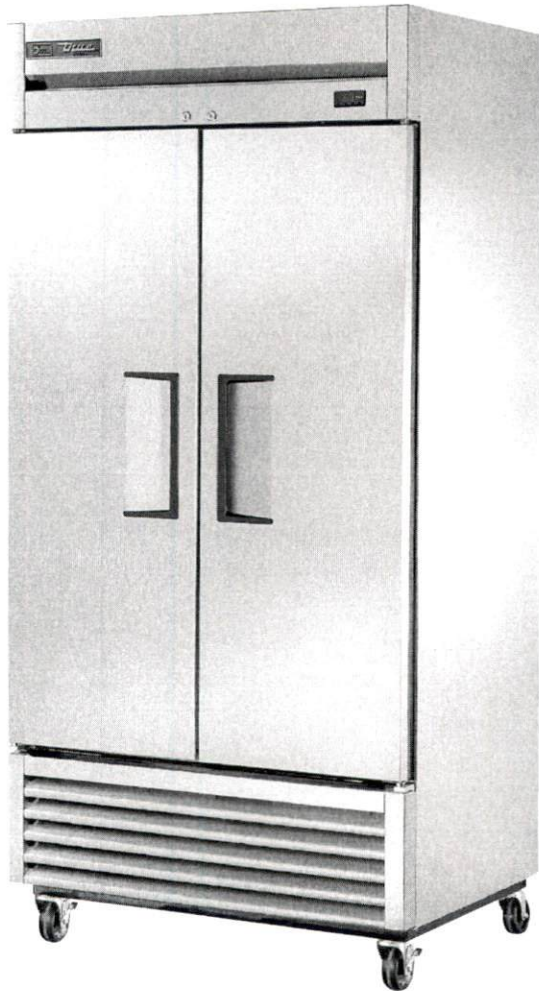
If a drop catering- Case of Fresh Salmon/Mahi from supplier will be kept in walk in cooler until day of event then will be taken directly from packages, cut into portions and placed in shallow stainless chafing pans, seasoned and then covered and placed in commissary ovens. Commissary prep sink and any tables that came into contact with salmon/mahi will be washed and sanitized immediately after salmon is covered and in refrigeration. ALL salmon/Mahi related packaging will be put in trash bag and taken out of commissary immediately.

When salmon is cooked to 145 degrees or higher, pans will come out and be put in cambros for transport.

Food supplies- Salmon/Mahi will be held in the commissary walk-in until the day of the event when they will be taken to the MFU refrigerators if cooking onsite.

1

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (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 # S/S #
	Model: T-35F-HC	








- T-35F-HC**
- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
 - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
 - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
 - ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
 - ▶ Stainless steel solid doors and front. The finest stainless available with higher tensile strength for fewer dents and scratches.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
 - ▶ Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-35F-HC	2	6	39½ 1004	29½ 750	78¾ 1991	1 N/A	115/60/1	9.6 N/A	5-15P	9 2.74	390 177

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

    	APPROVALS: _____ _____ _____	AVAILABLE AT: _____ _____ _____
5/20	Printed in U.S.A.	

Model:
T-35F-HC

T-Series:
*Reach-In Solid Swing Door -10°F Freezer with
Hydrocarbon Refrigerant*



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy cleaning. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liners to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 17 1/2" L x 22 3/8" D (445 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Rear airflow guards prevent product from blocking optimal airflow.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

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

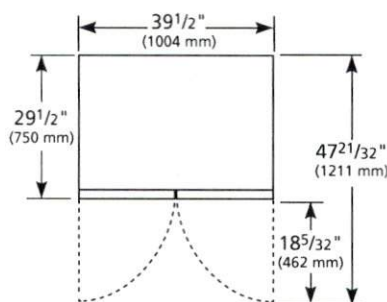
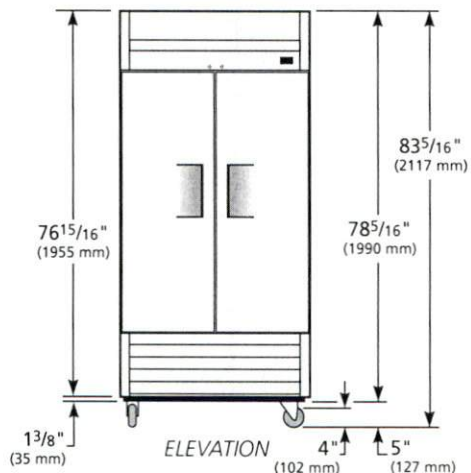


115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - Additional shelves.

PLAN VIEW



3 YEAR
PARTS + LABOR
7 YEAR
COMPRESSOR
WARRANTY
(U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

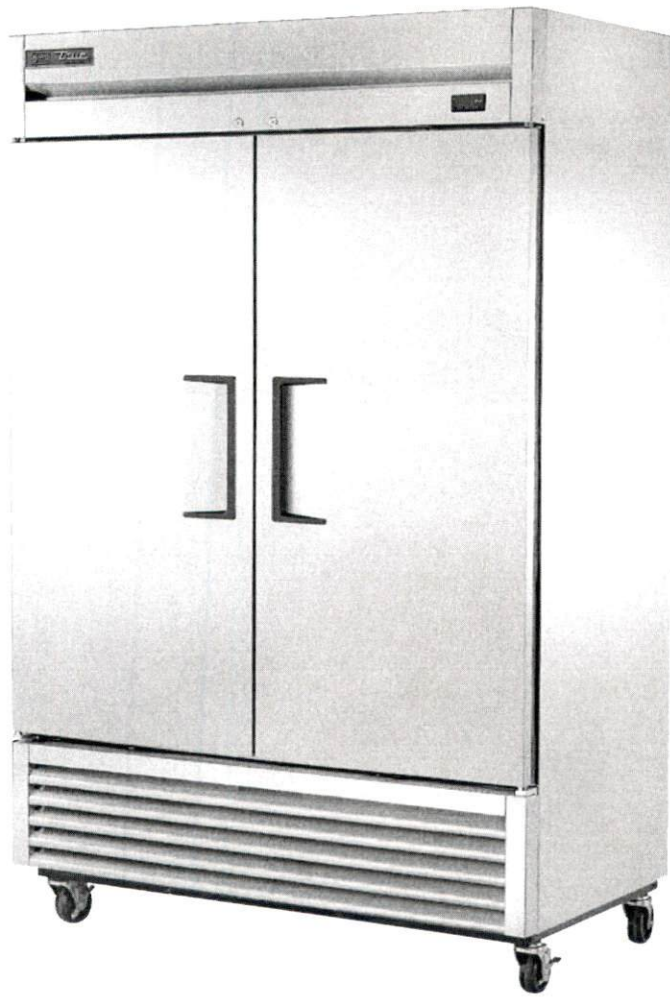
Model	Elevation	Right	Plan	3D	Back
T-35F-HC	TFEY18E	TFEY04S	TFEY04P	TFEY183	

TRUE MANUFACTURING CO., INC.

2

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (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: **TS-49-HC** **TS Series:** *Reach-In Solid Swing Door Stainless Steel Refrigerator with Hydrocarbon Refrigerant*



TS-49-HC






- ▶ True's TS series is the choice for the exclusive stainless steel commercial application.
 - ▶ 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.
 - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
 - ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
 - ▶ Stainless steel interior and exterior front, sides and doors. The very finest stainless with higher tensile strength for fewer dents and scratches. Matching aluminum back.
 - ▶ Adjustable, heavy duty PVC coated gray shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
TS-49-HC	2	6	54 1/8	29 1/2	78 3/8	1/2	115/60/1	5.4	5-15P	9	400
			1375	750	1991	1/3	230-240/50/1	2.4	▲	2.74	182

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs. ▲ Plug type varies by country.

    	APPROVALS:	AVAILABLE AT:
6/18-A Printed in U.S.A.		

2

Model:
TS-49-HC

TS Series:
Reach-In Solid Swing Door Stainless Steel Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's solid door reach-in's are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel doors, front and sides. Corrosion resistant GalFan coated steel back.
- Interior - Stainless steel liner and floor.

- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior and liners. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated gray wire shelves 24 5/8" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Aluminum shelf support pilasters. Shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior solar, digital temperature display.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

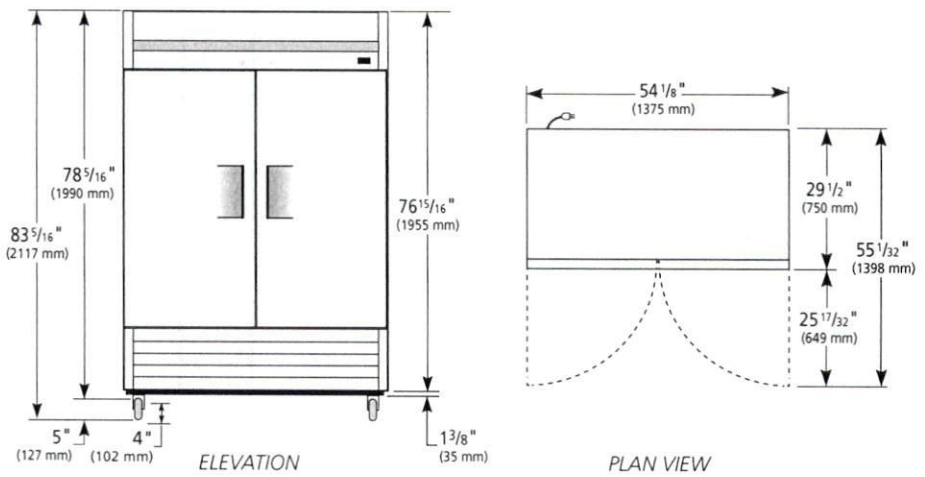
- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



OPTIONAL FEATURES/ACCESSORIES

- Upcharge and lead times may apply.
- 230 - 240V / 50 Hz.
 - 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - Alternate door hinging (factory installed).
 - Additional shelves.
 - Half door bun tray racks. Each holds up to eleven 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).
 - Full door bun tray racks. Each holds up to twenty-two 18" L x 26" D (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEW



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

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

	Model	Elevation	Right	Plan	3D	Back
	TS-49-HC					

TRUE MANUFACTURING CO., INC.



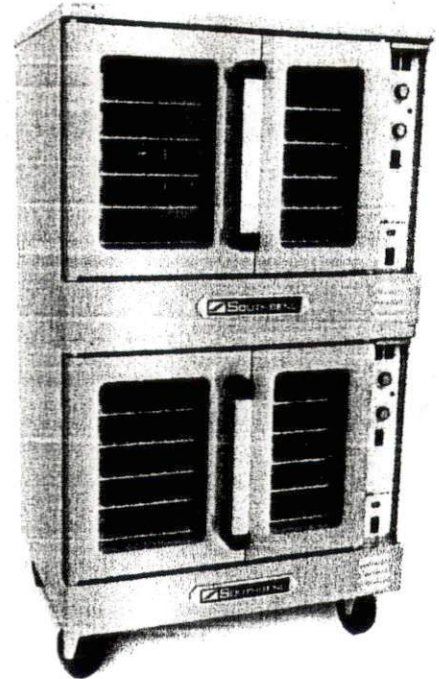
3

CONVECTION OVEN G-SERIES GAS, DOUBLE DECK

Standard Features

- Patented, high efficiency, non-clog Inshot burners
- 90,000 BTU (NAT or LP) per oven cavity
- Available standard and bakery depths
- Double deck convection oven is 66.8" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless Steel front, sides and top
- Stainless steel rear jacket
- Dependent 2-piece glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Soft Air, two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "ready" light -cycles with burners
- Interior oven lights

GS/25SC, GS/25CCH,
GB/25SC, GB/25CCH



(GS/25SC shown with optional casters)

Available Controls

SC-Standard Controls

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

CCH-Cycle / Cook & Hold Control

150°F to 500°F temperature controller with 140°F to 200°F "Hold" thermostat Dual digital display shows time and temperature. A fan cycle timer pulses the fan.

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides, top and rear jacket.

Doors: Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

Oven Interior: Porcelain enamel finish, coved, fastener free.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

Blower Fan and Motor: 1/2hp, 2-speed motor, 1710/1120 r.p.m

Legs: 6" stainless steel legs standard.

Oven Heating: 90,000 BTU (NAT or LP). Oven heating is regulated by an adjustable solid state thermostat control. Jet Stream style burners direct flame towards rear of combustion chamber. Combustion products are drawn into oven interior and recirculated prior to venting.

Electronic Ignition: Hot surface ignitor with flame safety device.

Control Panel: Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

Interior Lights: Two 40 watt high temperature recessed lamps located within the oven cavity.

Note: Oven cannot be operated without fan in operation.



Job
Item#

Models:

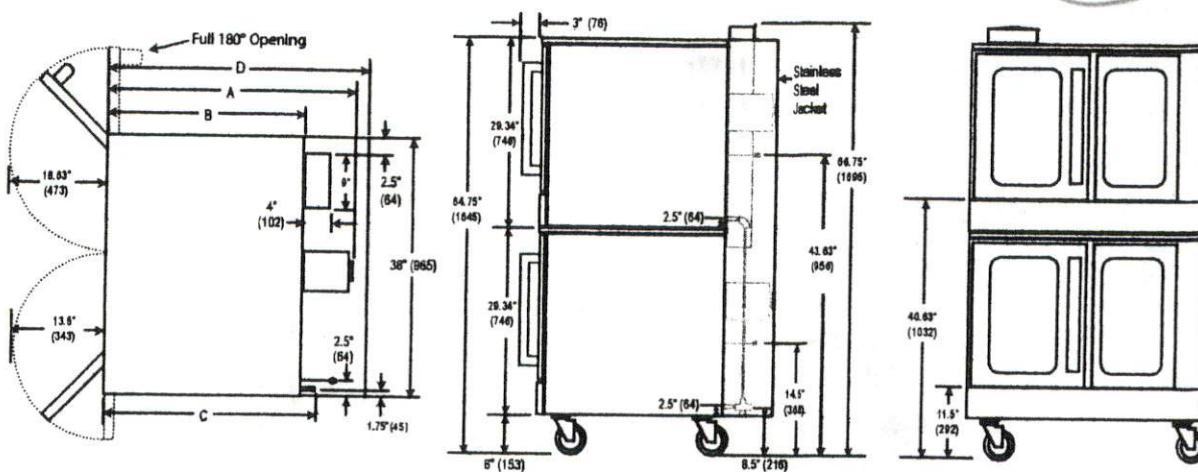
GS/25SC

GB/25SC

GS/25CCH

GB/25CCH

3



MODEL	DEPTH				OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	D	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
GS/25	38.75" (984)	30" (762)	34.38" (873)	39.25" (997)	29" (737)	22.5" (572)	20" (508)	28.25" (718)	22" (559)	55" (1397)	45.5" (1156)	81.5" (2070)	118 cu. ft. (3.34 cu. m.)	1040 lbs (471.7 kg.)
GB/25	45.13" (1146)	36.38" (924)	40.75" (1035)	45.75" (1162)	29" (737)	29" (737)	20" (508)	28.25" (718)	27.25" (692)	55" (1397)	45.5" (1156)	81.5" (2070)	118 cu. ft. (3.34 cu. m.)	1080 lbs (489.9 kg.)

Note: With stacking option, crated height is 69" (1753 mm)

UTILITY INFORMATION

- GAS:**
- Standard and Bakery Depth: 90,000 BTU (NAT or LP) per oven cavity
 - One 3/4" male connection
 - Required minimum inlet pressure:
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

ELECTRIC: Standard: 120/60/1 phase, furnished with 6' cord w/3- prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9.

Optional: 208/60/1 (190-219 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.3 per deck.

Optional: 240/60/1 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 3.8 per deck.

Optional: 240/50/1 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.0 per deck

MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-3"
- Recommend - install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

Notice: Southbend reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- Stainless Steel oven interior
- Stainless Steel exterior bottom
- 208/240V 50/60 cycle (for use on single phase only)
- Bolt-down flanged legs
- Swivel Caster - front with locks
- Knocked down packaging
- Export Crating
- Extra oven racks
- Down draft diverter for direct flue
- 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- 2" air insulation panel (stainless steel only)

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

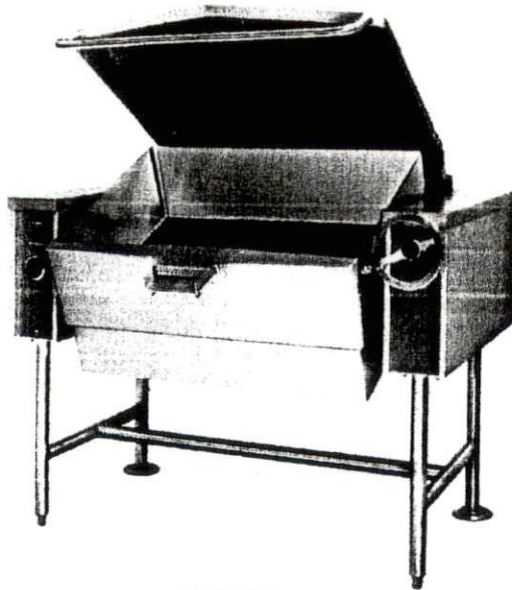


1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com



4

GAS SKILLET WITH MANUAL TILT 30 AND 40 GALLON



BGLT-30

Shall be a Southbend model _____ gas fired skillet with manual tilt, AGA/CGA and NSF certified. The unit shall have a spring assisted stainless steel cover, with full width handle, no drip condensate guide and vent port with swing cover. The pan shall have a sloped front and be front hinged for easy tilting pour control and comes complete with a removable pour lip strainer. Pan is formed from 10 gauge stainless steel with a #4 finish exterior and polished interior with coved corners for easy cleaning. Cooking surface shall be 5/8" thick stainless steel clad plate ensuring even heat distribution over entire cooking surface.

Controls shall be housed in a drip proof stainless steel console and supported on 1-5/8" (41mm) diameter stainless steel welded tubular frame with adjustable feet in the front and adjustable, flanged feet in the rear for securing to the floor. Controls are enclosed in the left hand console and include solid state thermostat, temperature light, pan tilt interlock switch, ignition light, high limit thermostat and electronic ignition. The right hand console houses the tilting mechanism which allows the pan to tilt forward a full 90° for complete emptying and shall be self locking for positive stop action.

The skillet shall operate on a temperature range of 100°F to 450°F (38°C to 232°C) and a high temperature cut-off will be set at 536°F (280°C).

MODEL	CAPACITY		
	BTU	GALLON	LITER
BGLT-30	80,000	30	114
BGLT-40	100,000	40	152

OPERATION SHALL BE BY:

- Natural Gas
- Propane Gas

The controls shall be equipped for operating on 115 VAC, 1 phase, 50/60 Hz, 2 Amps

OPTIONAL ITEMS AT EXTRA COST:

- 220 VAC, 1 phase, 50/60 Hz
- Vented Pan Cover
- Etched gallon markings (GMS-30, GMS-40)
- Etched liter markings (LMS-30, LMS-40)
- 2" draw off valve with strainer, side mounted (TVT-2BP)
- 3" draw off valve with strainer, side mounted (TVT-3BP)
- Correctional Package

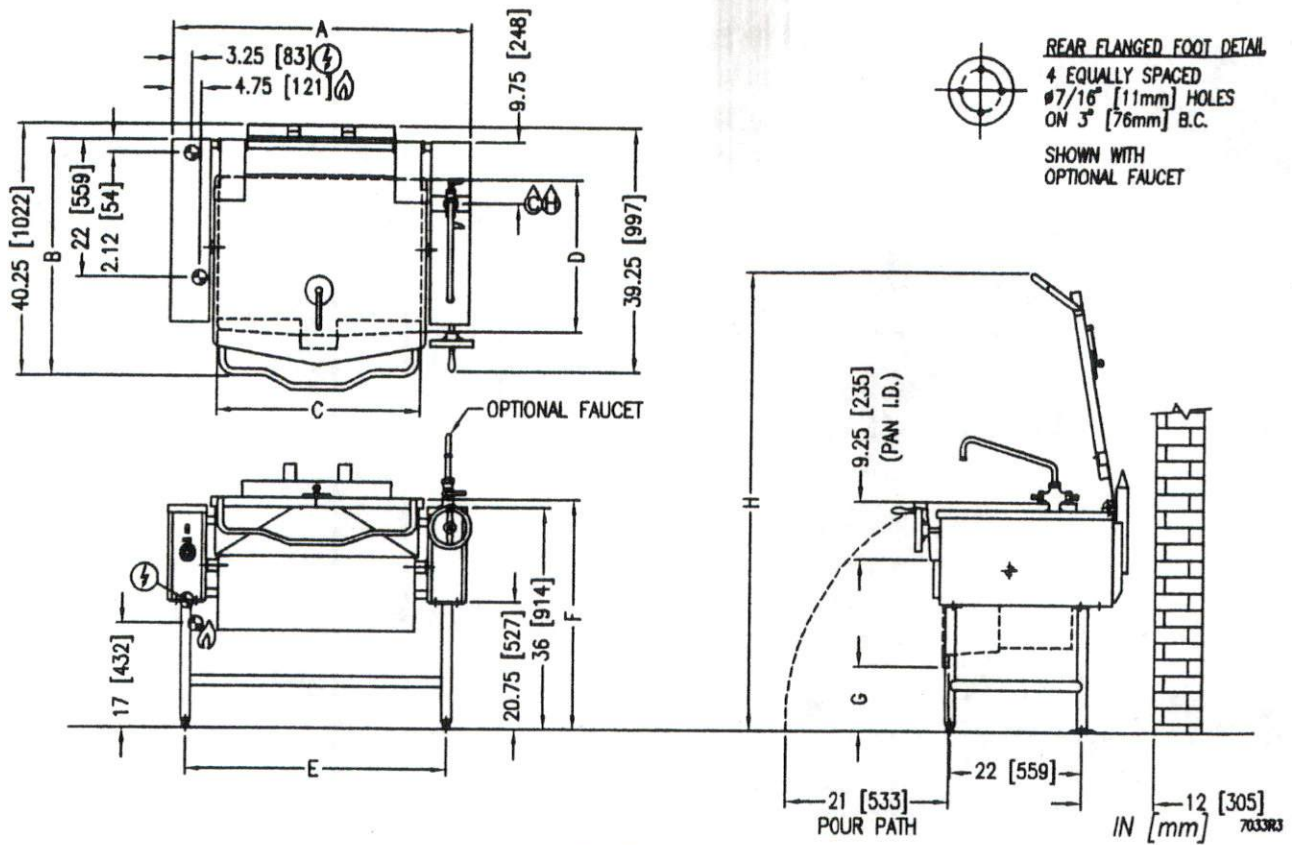
ACCESSORIES:

- Pan carrier (PC-1)
- Steam pan insert (SPI-30, SPI-40)
- 12" Single pantry faucet with swing spout (SF-12)
- 12" Double pantry faucet with swing spout (DF-12)
- 3" Stainless steel faucet plumbing enclosure (3139-1)
- Single pantry faucet & bracket with 60° pot filler (SF-60)
- Double pantry faucet & bracket with 60° pot filler (DF-60)

Job
Item#



Models: BGLT-30 BGLT-40



MODEL	CAPACITY	Units	A	B	C	D	E	F	G	H
BGLT-30	30 Gallons (114 liters)	inches (mm)	49.5" (1257 mm)	37.25" (959 mm)	33.5" (851 mm)	23.5" (597 mm)	43.13" (1095 mm)	37.25" (946 mm)	10.5" (267 mm)	74.25" (1886 mm)
BGLT-40	40 Gallons (152 liters)	inches (mm)	58.5" (1486 mm)	38.88" (988 mm)	43.5" (1105 mm)	23" (584 mm)	51.75" (1314 mm)	37.25" (946 mm)	10.5" (267 mm)	74.25" (1886 mm)

MODEL	SHIPPING WEIGHT	GAS SUPPLY				MINIMUM CLEARANCE *	
		BTU/HR	kW/HR	Supply Pipe Pressure (W.C)			
BGLT-30	684 lbs. [310 kg]	80,000	23.4	Natural 7" - 14" (178 mm - 356 mm)	Propane 11" - 14" (279 mm - 356 mm)	Sides	0
BGLT-40	725 lbs. [328 kg]	100,000	29.3			Back	6" (152 mm)

* For use on noncombustible floors only.

SERVICE CONNECTIONS

- Supply gas through 1/2" pipe. A gas shut-off valve must be installed in supply piping and should be convenient and adjacent to appliance.
- Electrical Connection, unless otherwise specified 120 Volts, 60 Hz, single phase. Furnished with 3 prong plug and cord. Less than 2 Amps.
- Cold Water: 3/8" O.D. tubing to optional faucet
- Hot Water: 3/8" O.D. tubing to optional faucet

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



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com



5

ULTIMATE RESTAURANT RANGE 60" SERIES

Standard Features

- Commercial gas range 60-3/4" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Four (4) removable, cast iron grate tops (rear holds up to stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

Optional 33K Non-clog Burners (Burner Option 1)

- (10) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (10) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (5) star/saute' burners in front and (5) standard 33K burners in rear

Optional 5 Burner Configuration (Burner Options 5 and 6)

- Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

Optional Pyromax Burners (Burner Option 7)

- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

Optional Griddle Top (L or R) or Raised Griddle (R only)

- 1/2" smooth, polished steel griddle plate with raised sides on 24" and 36" wide griddles [available in manual or thermostatic]
- 1" smooth, polished steel griddle plate with raised sides on 48" wide griddles
- Manual or thermostatically controlled
- Raised griddle available 24" only, manual control with under broiler

Optional Charbroiler (L or R)

- 24" or 36" Available
- Removable, cast iron grates

Configure your own custom spec sheet
and model number at
www.BuildMyRange.com.
14" Refer to AutoQuotes for list pricing.



(4601DD Shown)



CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

RangeTop: 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. Two (2) removable one piece drip trays are provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 5" and 10" flue riser available without shelf. 5" and 10" flue riser not available on 2RR models.

Oven Door: Spring assisted, counterweight door.

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

Convection Oven Models (A):

32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

Stainless Steel Cabinet (C)

Stainless steel cabinet base. Optional no-charge doors that open from the center.

Available Base Combinations

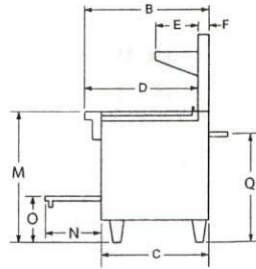
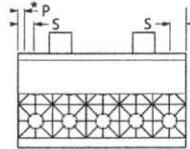
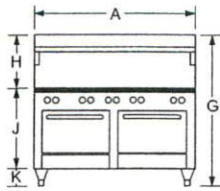
AA, DD, CC, AD, AC, DC



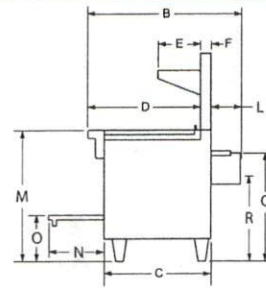
Job _____
Item# _____

5

Dimensions -in (mm)



Ranges WITHOUT Convection Oven



Ranges WITH Convection Oven

MODELS	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L				M	N	O	P*
460_DD	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
460_AA	60.75" (1543)	42.13" (1070)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)

MODELS	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
460_DD	26.00" (660)	26.50" (673)	14.00" (356)	69.00" (1753)	48.00" (1219)	74.00" (1880)	132.3 cu. ft.	1075 lbs.
460_AA	26.00" (660)	24.00" (610)	14.00" (356)				3.75 cu. ft.	488 kg.

*Gas Connection will be located on opposite side of optional griddle/charbroiler location (if optional griddle/charbroiler is located on the left, the gas connection will be moved to the right side).

Configure your own custom spec sheet and model number at www.BuildMyRange.com. Refer to AutoQuotes for list pricing.

UTILITY INFORMATION

BTUs EACH BURNER	Std Non-Clog	STAR/SAUTE'	Wavy Non-Clog	PYROMAX	(A) CNV OVEN PER CAVITY	(D) STD OVEN PER CAVITY	GRIDDLE 24"	GRIDDLE 36"	GRIDDLE 48"	CHARBROILER 24"	CHARBROILER 36"	RAISED GRIDDLE/BROILER	HOT TOP 12"	HOT TOP 24"
NAT	33K	33K	27K	40K	32K	45K	48K	64K	80K	64K	96K	33.5K	24K	48K
LP	24K	24K	24K	31K	30K	40K	48K	64K	80K	64K	96K	33.5K	24K	48K

GAS:

- One 3/4" female connection.
- Required minimum inlet pressure
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

ELECTRICAL: (for models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base.
- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.7

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
 - If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
 - For installation on combustible floors 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
 - Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
 - Recommended - Install under vented hood
 - Check local codes for fire, installation and sanitary regulations.
 - If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.
 - Two speed motors are not available on Restaurant Range Convection Ovens.
 - CE models come standard with full flame failure and battery spark ignition. Only the 33k non-clog burner and manual griddle tops are available with CE approval.
- NOTICE:** Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- 5" flue riser
- 10" Flue Riser
- 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- Casters-all swivel-front with locks
- Hot Top plate - plate replaces 2 Open burners
- Cabinet base doors (No Charge)
- Various salamander & cheesemelter mounts available. (Please refer to the price list)
- Extra Oven Racks
- Rear step up burners
- Flame Failure available (Contact factory for available model numbers)
- Battery spark ignition for open tops, charbroilers, griddles and hot tops

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



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com



6

SB ECONOMY GAS FRYER

SB35S - 35lb Fryer

SB45S - 45lb Fryer

SB65S - 65lb Fryer

Standard Features

- Welded stainless steel tank with an extra smooth peened finish to ensure easy cleaning
- Stainless steel cabinet door and front panel
- Galvanized cabinet side and rear panels
- Tube-type fry pot permits over 50% more heat to be transferred to the fat.
- Quick recovery is provided to eliminate waiting between loads.
- Large cold zone captures food particles, reduces flavor transfer and extends oil life.
- Wide spacing between tubes - permits easy access for cleaning.
- 1-1/4" full port, front drain valve - allows for quick draining.
- Single unit combination gas shutoff valve, pressure regulator and pilot system.
- 100% safety shutoff.
- 3/4" rear gas connection.
- Available Natural or Propane
- Includes two twin plated wire mesh fry baskets with plastic-coated handles, one plated tube rack, one drain extension, removable basket hanger and 6" (15.2 cm) adjustable legs.



SB35S

Job #

STANDARD CONSTRUCTION SPECIFICATIONS

Construction:

Welded tank with an extra smooth peened finish ensures easy cleaning.

Long-lasting, high-temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.

Standing pilot light design provides a ready flame when heat is required.

Cabinet front and door are constructed of stainless steel with galvanized sides and back.

Operations:

Front 1-1/4" (3.2 cm) NPT drain for quick draining.

Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (190°C)).

Controls:

Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C).

Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.

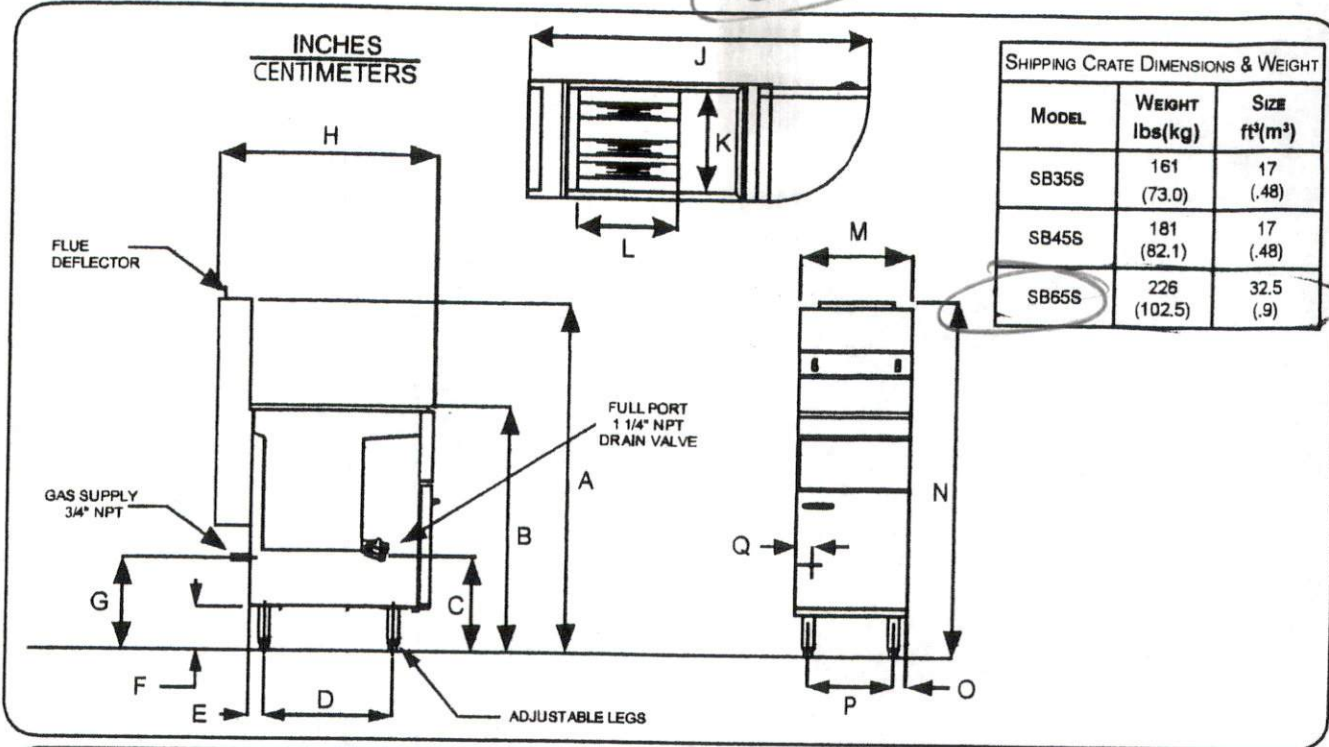
Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.

Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.



Models: SB35S SB45S SB65S

6



IN(CM)

MODEL	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q
SB35S	46	34	17-3/4	17-13/16	2-1/4	6	10-31/32	30-9/32	43-11/16	14	14	15-1/8	47-9/32	1-3/4	11-5/8	4
SB45S	(116.8)	(86.4)	(45.1)	(45.3)	(5.7)	(15.2)	(27.8)	(76.9)	(111.0)	(35.6)	(35.6)	(38.4)	(120.1)	(4.4)	(29.5)	(10.2)
SB65S	46-1/8	34	15-3/8	22-9/32	2-1/4	6	9-5/32	34-7/16	53-1/8	18	18	20-5/32	47-13/32	1-29/32	16-11/32	1-31/32
	(117.1)	(86.4)	(39.1)	(56.6)	(5.7)	(15.2)	(23.3)	(87.5)	(134.9)	(45.7)	(45.7)	(51.2)	(120.4)	(4.8)	(41.5)	(5.0)

UTILITY INFORMATION

MODEL	# BURNERS	BTU	OIL CAPACITY (LBS)	COOKING AREA W x D	COOKING DEPTH	HEAT TRANSFER AREA (in ²)	ELECTRICAL
SB35S	3	90,000	35-40	14" x 14"	2-3/4"	432	n/a
SB45S	4	122,000	42-50	14" x 14"	4"	576	n/a
SB65S	5	150,000	65-80	18" x 18"	5"	745	n/a

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- 6" Casters
- Filter Paper
- Stainless Steel Splash Shield
- Portable Filter Unit
- Filter Powder
- Tank Cover

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



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
(919) 762-1000 www.southbendnc.com



7

STAINLESS STEEL

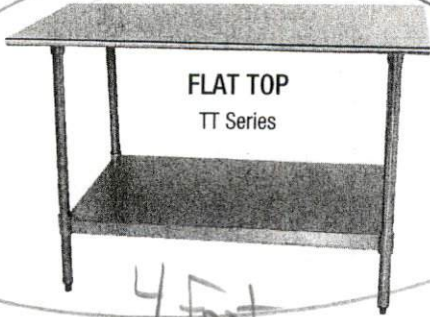
18 GAUGE GALVANIZED WORK TABLES

TT, TTF & TTK Series

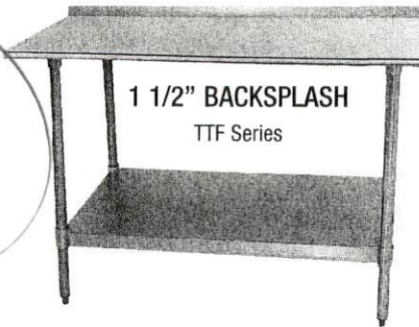
Item #: _____ Qty #: _____

Model #: _____

Project #: _____



FLAT TOP
TT Series



1 1/2" BACKSPLASH
TTF Series



5" BACKSPLASH
TTK Series

FEATURES:

TT Series top is furnished with 1 5/8" sanitary rolled rim on front and rear and square ends.

TTF Series top is furnished with 1 5/8" sanitary rolled rim on front and and 1 1/2" backsplash on rear.

TTK Series top is furnished with 1 5/8" sanitary rolled rim on front and and 5" backsplash on rear.

Two die formed hat channels are attached to underside of work table top to reinforce and maintain a level working surface.

Leg Collar at undershelf corner secures leg shelf to legs & is fully adjustable.

CONSTRUCTION:

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

Top is sound deadened.

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

Gussets welded to hat channels.

MATERIAL:

TOP: 18 Gauge Stainless Steel Type "430" Series

SHELF: 18 Gauge Galvanized Steel with Galvanized Steel Gussets

LEGS: 1 5/8" Diameter Tubular Galvanized Steel
1" Adjustable Plastic Bullet Feet

W	L	Flat Top			1-1/2" Splash			5" Splash		
		Model	Approx. Wt.	Approx. Cu. Ft.	Model	Approx. Wt.	Approx. Cu. Ft.	Model	Approx. Wt.	Approx. Cu. Ft.
18" WIDE	36"	TT-183-X	33 lbs.	3	--	--	--	--	--	--
	48"	TT-184-X	44 lbs.	3	--	--	--	--	--	--
	60"	TT-185-X	55 lbs.	4	--	--	--	--	--	--
	72"	TT-186-X	66 lbs.	5	--	--	--	--	--	--
	84"	TT-187-X	79 lbs.	6	--	--	--	--	--	--
	96"	TT-188-X*	92 lbs.	7	--	--	--	--	--	--
24" WIDE	24"	TT-242-X	36 lbs.	2	TTF-242-X	36 lbs.	2	--	--	--
	30"	TT-240-X	40 lbs.	2	TTF-240-X	40 lbs.	2	--	--	--
	36"	TT-241-X	44 lbs.	2	TTF-243-X	44 lbs.	2	--	--	--
	48"	TT-244-X	52 lbs.	3	TTF-244-X	52 lbs.	3	--	--	--
	60"	TT-245-X	60 lbs.	4	TTF-245-X	60 lbs.	4	--	--	--
	72"	TT-246-X	68 lbs.	4	TTF-246-X	68 lbs.	4	--	--	--
30" WIDE	84"	TT-247-X	75 lbs.	5	TTF-247-X	75 lbs.	5	--	--	--
	96"	TT-248-X*	88 lbs.	9	TTF-248-X*	88 lbs.	9	--	--	--
	30"	TT-300-X	50 lbs.	3	TTF-300-X	50 lbs.	3	--	--	--
	36"	TT-303-X	55 lbs.	3	TTF-303-X	55 lbs.	3	--	--	--
	48"	TT-304-X	64 lbs.	4	TTF-304-X	64 lbs.	4	TTK-304-X	75 lbs.	8
	60"	TT-305-X	73 lbs.	5	TTF-305-X	73 lbs.	5	TTK-305-X	83 lbs.	10
30" WIDE	72"	TT-306-X	82 lbs.	6	TTF-306-X	82 lbs.	6	TTK-306-X	99 lbs.	12
	84"	TT-307-X	92 lbs.	6	TTF-307-X	92 lbs.	6	--	--	--
	96"	TT-308-X*	105 lbs.	11	TTF-308-X*	105 lbs.	11	--	--	--

*8' tables furnished with 6 legs



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

For Orders & Customer Service:

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

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

8



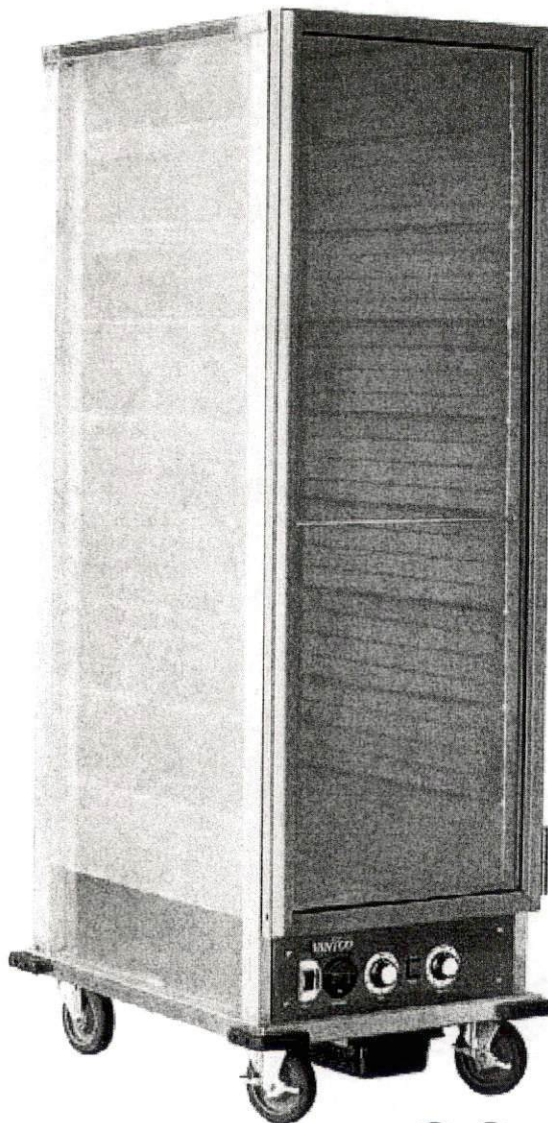
HPU1836 - Full Size Non-Insulated Heated Holding/Proofing Cabinet with Clear Door

Description

Designed to keep all your freshly cooked food items hot until they're ready to serve, this full size non-insulated heated holding/proofing cabinet helps ensure your restaurant, diner, or bakery is always prepared for high volume meal periods. Boasting nine adjustable settings and a heat mode that can reach 185 degrees Fahrenheit, this cabinet is perfect for storing a wide variety of ready-to-serve dishes. Or, operators can use the unit's integrated proofing mode for operation at a lower temperature (up to 115 degrees Fahrenheit) in order to proof bread before it's ready to bake. Humidity is provided by moisture in the water tray of the bottom of the unit, and adjustable humidity settings from 30% to 95% allow for a completely customized proofing experience.

A total of 36 pan slides accept full size 18" x 26" sheet pans, while a Lexan clear door provides outstanding impact and heat-resistance as well as allowing for easy monitoring of the contents inside. For valuable temperature protection, the door is paired with both magnets and a tight-fitting gasket to ensure the warm air inside does not escape. An easy-to-read thermometer for effortless temperature monitoring and a pair of dials is located on the unit's bottom control drawer that can also be removed for quick cleaning. Thanks to four 5" poly casters, this cabinet can be filled and moved from your prep location to the serving area with incredible ease. Other features include integrated corner bumpers that protect nearby walls and equipment during transport.

Requires a 120V electrical connection and comes with a cord and NEMA 5-15P plug. UL and NSF Listed.



Technical Data

Dimensions	21"W x 30 3/4"D x 68"H
Watts	1,440W
Amps	12 Amps
Hertz	60
Voltage/Power	120V
18 x 26 Pan Capacity	36 Pans
Cabinet Size	Full Height
Control Type	Dial
Controlled Humidity	Yes
Insulated	No
Interior Configuration	Lip Load Slides
Temperature	185 Degrees Fahrenheit
Shipping Weight	136 lbs.

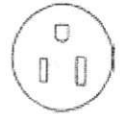
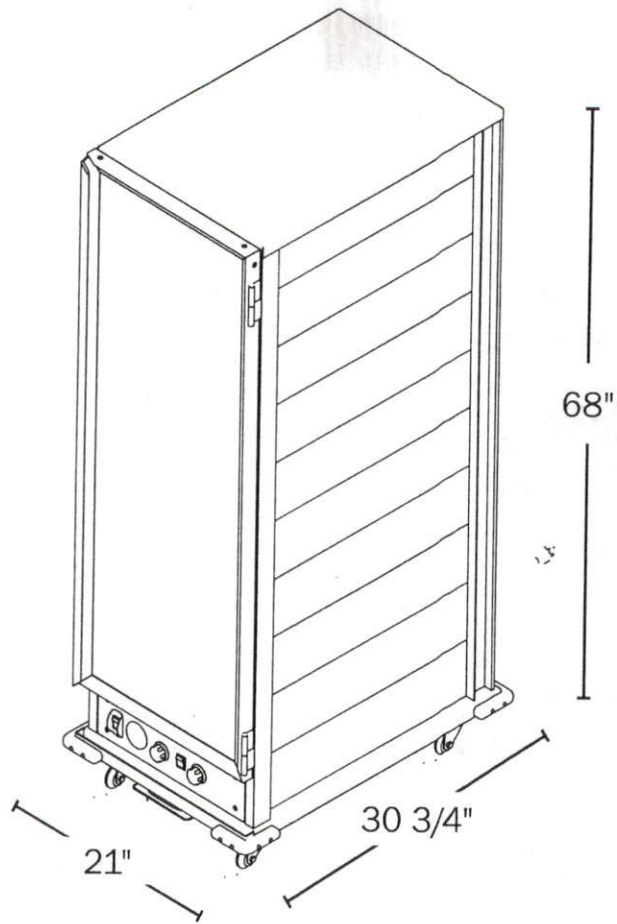
Features

- Full size uninsulated design with (36) 18" x 26" sheet pan capacity
- Heat mode with 9 adjustable settings
- Proof mode adjusts humidity between 30% and 95% up to 115 degrees Fahrenheit
- Lexan clear door with magnets and tight-fitting gasket
- Integrated easy-to-read LED display on removable bottom control drawer
- (4) 5" casters for excellent mobility
- 120V, 1440W; Includes cord with NEMA 5-15P plug
- UL and NSF Listed

Full Size Non-Insulated Heated Holding/Proofing Cabinet with Clear Door 120V, 1440W

8

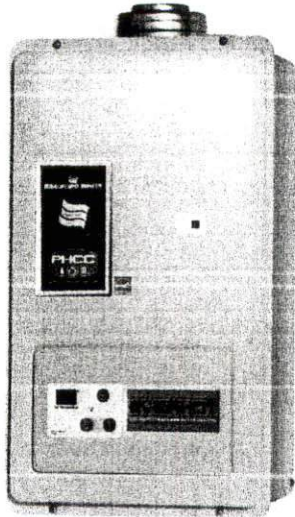
Plan View



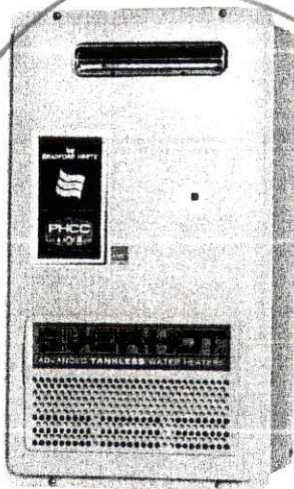
NEMA 5-15P

9

EverHot® Tankless Energy Saver Gas Water Heater



Interior Model



Exterior Model

The EverHot® Tankless Water Heater Models feature:

- **ENERGY STAR® Qualified**—These models qualify for the January 1st, 2009 minimum ENERGY STAR® EF requirement, as well as most utility rebate programs.
- **Interior and Exterior Models**—Twelve units (Natural Gas and Propane Gas) with self regulating maximum BTU/hr. inputs ranging from 150,000-199,000.
- **Digital Main Controller**—Interior models have a digital controller integrated into the front panel of the water heater with a default temperature range of 96°F-120°F (140°F maximum). Exterior models are shipped with a primary remote controller with a default temperature range of 96°F-120°F (140°F maximum). An optional Main Controller/Residential (p/n 239-44509-00) can be wired remotely and provides a default temperature range of 96°F-120°F (140°F maximum).
- **Commercial Conversion Capability**—For application flexibility, all models can be converted to a commercial model with the use of a commercial controller.
- **Commercial Controller**—An optional Main Controller/Commercial (p/n 239-47805-00) is available for commercial and hydronic applications (maximum temperature setting for each model on reverse side).
- **Continuous Flow**—Supplies hot water continuously at the temperature set point.
- **Heat Exchanger**—Nine pass design to maximize heat transfer and efficiency.
- **Direct Electronic Ignition**—No standing pilot.
- **Fully Automatic Controls**—Outgoing water temperature is monitored by a built-in sensor. Burner and combustion blower modulate between minimum and maximum input to maintain setpoint temperature.
- **Diagnostic Capabilities**—Error messages in numerical codes are displayed on primary control.
- **Space Saving Installation**—Compact size for tight installations (mounts on the wall).
- **Lime Accumulation Sensor**—Built into the heat exchanger to alert of build-up.
- **Co-Axial Venting**—Interior models can be vented horizontally through a wall or vertically through the roof. Maximum equivalent vent length is 41ft. Interior models have dedicated venting system components that must be ordered separately (see I&O manual for specific venting components).

FEATURING:



12-Year Limited Residential Heat Exchanger Warranty.

5-Year Limited Commercial and Hydronic Heat Exchanger Warranty.

5-Year Limited Residential and Commercial Component Parts Warranty.

For more information on warranty, please visit www.bradfordwhite.com

For products installed in USA, Canada and Puerto Rico. Some states do not allow limitations on warranties. See complete copy of the warranty included with the heater.

MANUFACTURED UNDER ONE OR MORE OF THE FOLLOWING U.S. PATENTS: 5,954,492; 5,761,379; 5,943,984; 5,081,696; 5,988,117; 6,142,216; 5,199,385; 5,574,822; 5,372,185; 5,485,879; 5,277,171; (B1)5,341,770; 5,660,165; 5,596,952; 5,682,666; 4,904,428; 5,023,031; 5,000,893; 4,669,448; 4,829,983; 4,808,356; 5,115,767; 5,092,519; 5,052,346; 4,416,222; 4,628,184; 4,861,968; 4,672,919; Re. 34,534; 7,270,087 B2. OTHER U.S. AND FOREIGN PATENT APPLICATIONS PENDING. CURRENT CANADIAN PATENTS: 1,272,914; 1,280,043; 1,289,832; 2,045,862; 2,112,515; 2,108,186; 2,107,012; 2,092,105; 2,409,271. EverHot® is a registered trademark of Bradford White® Corporation.

EverHot® Tankless Gas Water Heater

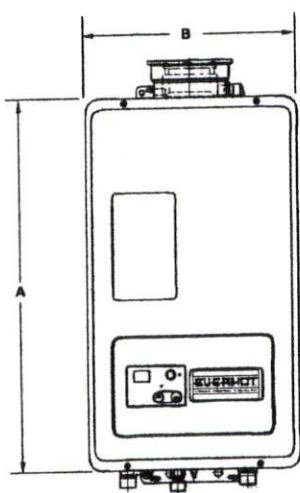
Energy Saver Models NATURAL GAS AND LIQUID PROPANE GAS

Model Number	Installation	Nat. BTU/Hr. Input	LP BTU/Hr. Input	GPM Flow Rate at °F Temperature Rise			EF Rating Nat. and LP	GPM Flow Rate		Commercial Control Maximum Temperature Setting	A Height in.	B Width in.	C Depth in.	Approx. Shipping Weight lbs.
				35°F	65°F	100°F		Min.	Max.					
TG-150I-N	Indoor	15,000-150,000	15,000-150,000	5.0	4.2	2.5	0.82	0.6	5.0	160°F	23	14	9½	50
TG-150E-N	Outdoor	15,000-150,000	15,000-150,000	5.0	4.2	2.5	0.82	0.6	5.0	160°F	20	14	7	37
TG-180I-N	Indoor	15,000-180,000	15,000-180,000	7.5	4.6	3.0	0.82	0.6	7.5	160°F	23	14	9½	50
TG-180E-N	Outdoor	15,000-180,000	15,000-180,000	7.5	4.6	3.0	0.82	0.6	7.5	160°F	23	14	10	46
TG-199I-N	Indoor	15,000-199,000	15,000-190,000	9.4	5.0	3.3	0.82	0.6	9.4	180°F	23	14	9½	50
TG-199E-N	Outdoor	15,000-199,000	15,000-190,000	9.4	5.0	3.3	0.82	0.6	9.4	180°F	23	14	10	46

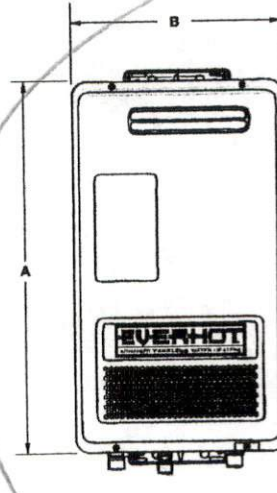
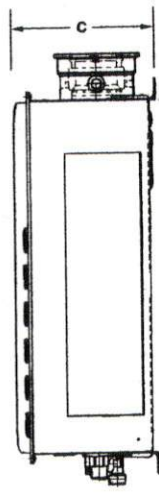
Model Number	Installation	Nat. kW Input	LP kW Input	LPM Flow Rate at °C Temperature Rise			EF Rating Nat. and LP	LPM Flow Rate		Commercial Control Maximum Temperature Setting	A Height mm.	B Width mm.	C Depth mm.	Approx. Shipping Weight kg.
				20°C	36°C	56°C		Min.	Max.					
TG-150I-N	Indoor	4.3 - 43.9	4.3 - 43.9	19	16	9	0.82	2.2	19	71°C	584	356	241	22.7
TG-150E-N	Outdoor	4.3 - 43.9	4.3 - 43.9	19	16	9	0.82	2.2	19	71°C	508	356	178	17.0
TG-180I-N	Indoor	4.3 - 52.7	4.3 - 52.7	28	17	11	0.82	2.2	28	71°C	584	356	241	22.7
TG-180E-N	Outdoor	4.3 - 52.7	4.3 - 52.7	28	17	11	0.82	2.2	28	71°C	584	356	254	21.0
TG-199I-N	Indoor	4.3 - 58.3	4.3 - 55.6	35	19	12	0.82	2.2	35	82°C	584	356	241	22.7
TG-199E-N	Outdoor	4.3 - 58.3	4.3 - 55.6	35	19	12	0.82	2.2	35	82°C	584	356	254	21.0

For Propane (LP) Models change suffix "N" to "X".

Requires AC 120 Volts - 60 Hz. Indoor models supplied with a 120 Volt power cord



Interior Model



Exterior Model

General

All potable water connections are 3/4" NPT (19mm). All gas connections are 3/4" (19 mm).

Dimensions and specifications subject to change without notice in accordance with our policy of continuous product improvement.

Models that utilize the Main Controller/Commercial (p/n 239-47805-00) are suitable for Water (Potable) Heating and Space Heating.

Toxic chemicals, such as those used for boiler treatment, shall NEVER be introduced into the potable side of this system. The potable side may NEVER be connected to any existing heating system or component(s) previously used with a non-potable water heating appliance.



Ambler, PA

For U.S. and Canada field service, contact your professional installer or local Bradford White sales representative.

Sales 800-523-2931 • Fax 215-641-1670 / Technical Support 800-334-3393 • Fax 269-795-1089 • Warranty 800-531-2111 • Fax 269-795-1089
International: Telephone 215-641-9400 • Telefax 215-641-9750 / www.bradfordwhite.com

BRADFORD WHITE-CANADA INC. Sales / Technical Support 866-690-0961 / 905-238-0100 • Fax 905-238-0105 / www.bradfordwhite.com

Built to be the Best™

©2012, Bradford White Corporation. All rights reserved.



Quote

06/27/2019

100

Project:
Thad walk-ins

From:
REDDS Restaurant Equipment
Jason Herman
1705 New Raleigh Hwy
Durham, NC 27703
(919)683-5333--Office
(610)271-5359--Fax

Project Code: 6184

Job Reference Number: 996

Complete Restaurant Equipment Solutions From REDDS. With the REDDS Assurance, A Nationwide Network of Service Providers, As Well As Dedicated Customer Service Representatives Are At Your Service. Product Experts Are Ready To Provide Information And Reliable Advice When You Need It Most. REDDS Offers The Best Selection Of Brand Name, High Quality Products In Our Industry.

Item	Qty	Description	Sell	Sell Total
1	1 ea	<p>WALK IN COOLER, MODULAR, SELF-CONTAINED</p> <p>Nor-Lake (1) Nor-Lake FINELINE Walk-In Cooler 10' 0" long, 7' 0" wide, 7' 7" high.</p> <p>6'4" w</p> <p>(1) 75 Series - Optional Five Year Extended Compressor Warranty (1) 18 Month Labor/Service Warranty (1) Standard 15 year Walk-in Panel Warranty (1) Standard 1 year Replacement Parts Warranty</p> <p>Finishes: 26 Gauge Corrosion Resistant Stucco Embossed Coated Steel - Interior wall, Exterior wall, Interior ceiling 26 Gauge Smooth Galvanized - Ceiling topside, Floor bottomside .100 Smooth Aluminum - Interior floor</p> <p>(1) 36" X 78" Walk-In Door left-hand swing Includes door closer, cam lift hinges (one spring loaded on 36" wide and smaller doors), NL9800 deadbolt key/padlock handle with inside release, magnetic gasket, heater wire, double sweep gasket, LED vapor proof light, Heated Air Vent (standard on all freezer compartments) and NL508 combination digital thermometer and switch w/pilot light. (2) Non-Locking Pull Handle - TH spec (In Lieu Of Std Handle)</p> <p>(1) CPB075DC-A 35° F Operation, Capsule-Pak Refrigeration System, Indoor Ceiling Mount High Temperature, "Off Cycle" Timer, R-404A Refrigerant, 208/230-1-60 Electrical Which Meets CEC Requirements. System Overall Size Is 37 Inches Wide, 48.25 Inches Long and 14.5 Inches High. 8.6 Total System AMPS, 10 Foot Corded Plug, NEMA 6-20P,</p>	\$9,484.20	\$9,484.20

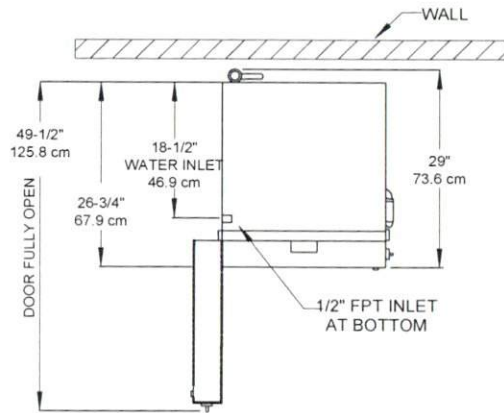
Item	Qty	Description	Sell	Sell Total
------	-----	-------------	------	------------

5.04 EER Rating (system capacity 4964 BTU's/hour at 90.0°F ambient temperature.)
Calculated load for Cooler (35.0°F) is 2829 BTU's/hour calculated from 90 °F ambient temperature, 0' elevation, 70 °F floor temperature, 13.32 minutes open door time per 24 hrs for(1) 36.00" X 78.00" walk-indoor opening into 90.00 °F ambient, 1.5 Watts per square foot lighting operating 8 hours per day, 0.035 occupants working 8 hours per day. All calculations are based on data supplied by ASHRAE publications.

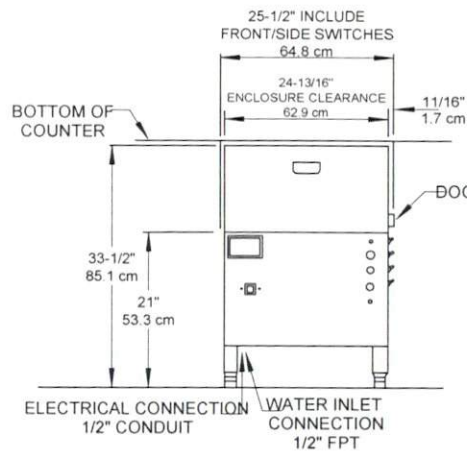
- (1) 75 Series - Optional Five Year Extended Compressor Warranty
- (1) 18 Month Labor/Service Warranty

10

ITEM TOTAL: \$9,484.20



TOP VIEW



FRONT VIEW

Effective: 4/16

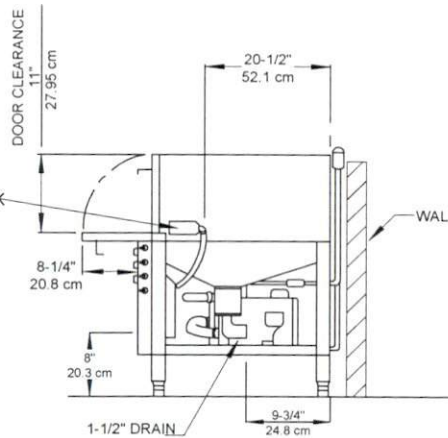
CAUTION:

Electrical and plumbing connections must be made by a qualified Service Person who will comply with all available federal, state, and local Health, Electrical, Plumbing, and Safety codes.

*Manufacturer reserves the right to modify these specifications in compliance with regulatory agencies and manufacturing expediency.

NOTE:

All dimensions listed have a tolerance of + or - 1/8" unless otherwise noted.



SIDE VIEW



ET SERIES SPECIFICATIONS

	FAMILY MODELS		
	ET-AF	ET-A	ET-AH
NSF RATED CAPACITY (Racks/Hr.)	30	24	20
WASH TIME (Sec.)	45	60	75
RINSE TIME (Sec.)	30	45	60
DWELL (Sec.)	15	15	15
TOTAL CYCLE TIME (Sec.)	90	120	150

WATER TEMPERATURE-SUPPLY WATER	(NSF) 120 F Min. 49 C Min.
WATER CONSUMPTION (NSF RATED)	1.7 Gal's Per Cycle 6.4 Lit's Per Cycle
MOTOR RATING (PUMP)	1.5 HP

ELECTRICAL RATINGS (NEC)	115 Vac, 20amp brkr, 50/60Hz, 1Phase
--------------------------	---

Connect to Supply Source using 10-12 AWG copper wires using non-time delay fuse of 20 amp rating or 20 amp circuit breaker.

RACK SIZE	19.75" x 19.75" 50.2 cm x 50.2 cm
DOOR CLEARANCE	"M" Series: 11" x 22.25" (27.9cm x 56.5cm) "3" Series: 14" x 22.25" (35.8cm x 57cm)
WATER INLET	1/2" FPT
DRAIN SIZE	1 1/2" FPT
HEIGHT OF STANDARD ET	Min 33.5"-Max 34.5" 85.1 to 87.6 cm
HEIGHT OF ET-AF-3	Min 36.5"-Max 37.5" 92.7 to 95.2 cm
WIDTH (Overall)	25.5"
DEPTH (Overall)	64.8 cm 29" 73.6 cm
SHIPPING WEIGHT	"M" Series: 250 Pounds (113.4 kg) "3" Series: 258 Pounds (117.0 kg)
SHIPPING DIMENSIONS	"M" Series: 36"L x 36"W x 41"H "3" Series: 36"L x 36"W x 44"H



Copyright 4/16