

HARNETT COUNTY PLAN REVIEW APPLICATION COVER LETTER
FOOD SERVICE ESTABLISHMENTS



RECEIVED
3.9.20
pd. \$200.00

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

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

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Food Service Plan Review Application

Type of plan: New Upfit of a new shell Remodel

Name of Establishment: El Burrito Moxican Restaurant

Physical Address: 1625 Buffalo Lake Rd.

City: Sanford State: NC Zip: 27332

Phone (if available): _____ Fax: _____

Email: _____

Applicant: Pedro L. Martinez

Address: 19 Moon Run

City: Sanford State: NC Zip: 27332

Phone: 910-578-0201 Fax: _____

Email: pmart981@aol.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: 3/3/20
(Applicant or Responsible Representative)

Hours of Operation:

Mon 11- 9 Tues 11- 9 Wed 11- 9 Thurs 11- 9 Fri 11- 10 Sat 11-10 Sun 12- 9

Number of Seats: 200

Facility total square feet: 4000+ patio

Projected start date: April 2020

Type of Food Service:

Check all that apply

Restaurant

Sit down meals

Food Stand

Take-out meals

Drink Stand

Catering

Commissary

Meat Market

Other (explain): _____

Utensils:

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

Food delivery schedule (per week): twice

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: AO Smith BTS 199

Storage Capacity: 50 gallons

- Electric water heater: _____ kilowatts (kW)
- Gas water heater: 199,000 BTU's

Water heater recovery rate: 253 GPH

If tankless, _____ GPM ; Number of heaters: _____

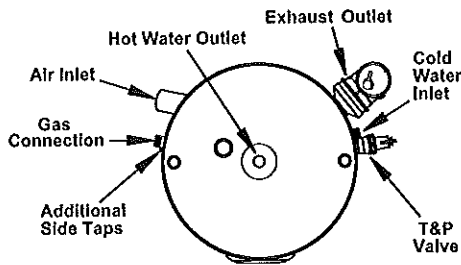


Commercial Gas Water Heater

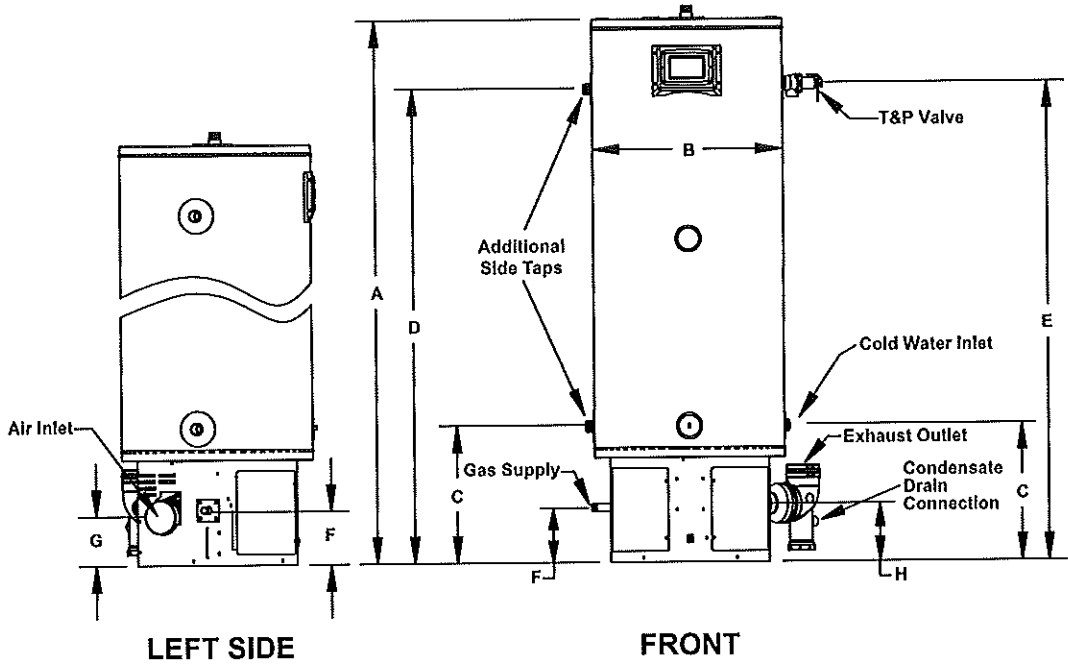
Model Number	Gallon Capacity	BTU/h Input Gallon Per Hour	Thermal Efficiency	Recovery @ 90° Rise Gallon Per Hour	Dimensions in Inches		Vent Connection	1" Water Connections		T&P	Gas Supply*	Approx. Shipping Weight (lbs)
					A	B		C	D			
BSS 130	34	130,000	96%	165	48-1/2	22	2 or 3	15-3/4	40-1/2	41	6-3/8	150
BSS 150	34	150,000	94%	190	48-1/2	22	2 or 3	15-3/4	40-1/2	41	6-3/8	150
BTS 130	50	130,000	95%	165	62-3/8	22	2 or 3	15-3/4	54-1/2	55	6-3/8	176
BTS 150	50	150,000	95%	190	63-3/4	22	2 or 3	15-3/4	55-3/4	56-1/4	6-3/8	180
BTS 175	50	175,000	96%	222	63-3/4	22	3	15-3/4	55-3/4	56-1/4	6-3/8	180
BTS 199	50	199,000	96%	253	63-3/4	22	3	15-3/4	55-3/4	56-1/4	6-3/8	180

Available in Propane (LP) gas. Specify when ordering Propane (LP) gas.
Models certified for sea level to 7,700 ft. elevation.

TOP



Top Outlet: 1" NPT
Side Inlet: 1" NPT
Side Taps: 1" NPT
Condensate Drain Outlet: 1/2" NPT



LEFT SIDE

FRONT

SUGGESTED SPECIFICATION

(Natural or Propane) gas water heater(s) shall be A. O. Smith Polaris model with storage capacity _____ and input rating of _____ BTUs per hour. Water heater(s) shall have: 1: Tank constructed of 444 stainless steel with submerged combustion chamber. 2: Advanced electronic control w/ LCD display and actual diagnostics. 3: A 3-year limited warranty against tank leaks. Water heater(s) shall meet the thermal efficiency and standby loss requirements of the U.S. Department of Energy and current edition of ASHRAE/IES 90.1 and be design certified by CSA International according to ANSI Z21.10.3-CSA 4.3 standards governing storage tank water heaters.

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

POLARIS™ HIGH EFFICIENCY

The Polaris is a light duty, fully condensing high efficiency commercial gas water heater. It can provide endless hot water* and can be used for a combination of domestic hot water and space heating.

CONDENSING DESIGN

- Operates at up to 96% thermal efficiency which saves money on operating costs compared to a standard 80% efficient gas water heater.
- Helical internal heat exchanger keeps hot combustion gases in the tank longer to extract more heat into the water.

STAINLESS STEEL CONSTRUCTION

- Tank and helical heat exchanger are constructed from 444 stainless steel for excellent corrosion resistance without the need for an anode.

WHISPER QUIET OPERATION

- Ultra quiet blower and burner to minimize noise.

POWER DIRECT VENT DESIGN

- Direct vent using PVC, CPVC or Polypropylene (solid core only) through a sidewall or roof.
- Optional concentric vent kit.
- 2" pipe vents up to 52 equivalent feet (100-150k BTU/hr inputs)
- 3" pipe vents up to 130 equivalent feet

ADVANCED ELECTRONIC CONTROL

- Large touchscreen display
- Precise temperature control
- Advanced water heater status and diagnostics

FULLY SERVICEABLE FROM THE FRONT

- Two front access panels expose all serviceable components. Modular components are all easily removed.

ULTRA-LOW NOX MODULATING GAS BURNER

- Enhanced Ultra-low NOx burner complies with SCAQMD Rule 1146.2 and other Air Quality Management Districts with similar requirements for NOx emissions of less than 14 ng/j.
- Modulating burner maintains high efficiency operation at lower input rates.

SIDE-MOUNTED HOT AND COLD RECIRCULATING TAPS

- Polaris can be easily installed with a recirculation system or as part of a combined domestic & space heating system.

AVAILABLE IN NATURAL GAS OR PROPANE

CSA CERTIFIED AND ASME RATED T&P RELIEF VALVE

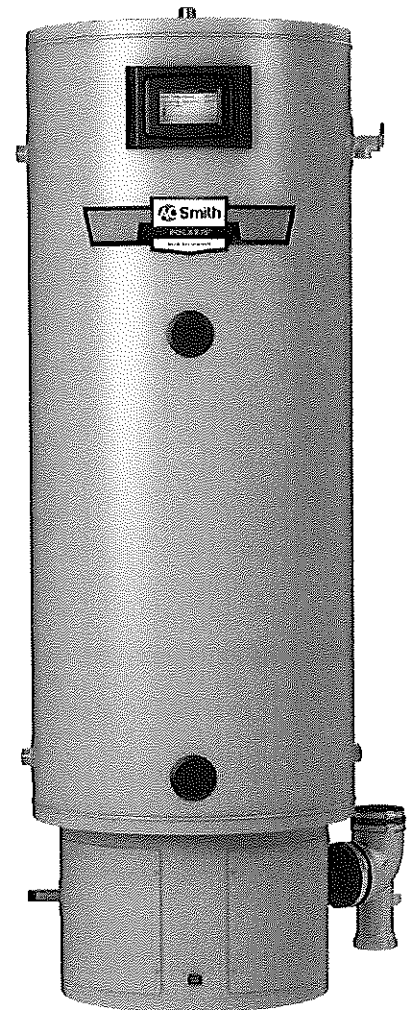
STANDARDS AND CERTIFICATIONS

- Design-certified by CSA International according to ANSI Z21.10.3 – CSA 4.3 Standards.
- Meets UBC, CEC, and ICC National Codes.
- Meets the thermal efficiency and standby loss requirements of the U. S. Department of Energy and current edition of ASHRAE/IES 90.1.

3-YEAR LIMITED TANK AND 1-YEAR PARTS WARRANTY

- For complete information, consult written warranty or go to hotwater.com.

*When sized appropriately. Model BTS199 can deliver 6.95 GPM continuous flow, based on 65°F inlet water temperature, 120°F outlet temperature.





Employee Health Policy Agreement

Reporting: Symptoms of Illness

I agree to report to the manager when I have: 1. Diarrhea

2. Vomiting
3. Jaundice (yellowing of the skin and/or eyes)
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part (such as boils and infected wounds, however small).

Reporting: Diagnosed Illnesses

I agree to report to the manager when I have: 1. Norovirus

2. Salmonella Typhi (typhoid fever)
3. Shigella spp. infection
4. E. coli infection (Escherichia coli O157:H7 or other EHEC/STEC infection)
5. Hepatitis A

Note: The manager must report to the Health Department when an employee has one of these illnesses.

Reporting: Exposure of Illness

I agree to report to the manager when I have been exposed to any of the illnesses listed above through:

1. An outbreak of Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or Hepatitis A.
2. A household member with Norovirus, typhoid fever, Shigella spp. infection, E. coli infection, or hepatitis A.
3. A household member attending or working in a setting with an outbreak of Norovirus, typhoid fever, Shigella spp.

infection, E. coli infection, or Hepatitis A.

Exclusion and Restriction from Work

If you have any of the symptoms or illnesses listed above, you may be excluded* or restricted** from work.

*If you are excluded from work you are not allowed to come to work.

**If you are restricted from work you are allowed to come to work, but your duties may be limited.

Returning to Work

If you are excluded from work for having diarrhea and/or vomiting, you will not be able to return to work until more than 24 hours have passed since your last symptoms of diarrhea and/or vomiting.

If you are excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/ or eyes), Norovirus, Salmonella Typhii (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, you will not be able to return to work until Health Department approval is granted.

Agreement

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and 2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

Food Employee Name (please print)

Signature of Employee Date Manager (Person-in-Charge) Name (please print)

Signature of Manager (Person-in-Charge) Date

These are some of the Bacterium and Viruses spread from Food Handlers to Food

E. Coli

Overview: A bacterium that can produce a deadly toxin and causes an estimated 70,000 cases of foodborne illnesses each year in the U.S.

Sources: Meat, especially undercooked or raw hamburger, produce and raw milk.

Incubation period: 2-10 days

Symptoms: Severe diarrhea, cramping, dehydration

Prevention: Cook implicated food to 155F, wash hands properly and frequently, correctly wash rinse and sanitize food contact surfaces.

Shigella

Overview: Shigella is a bacterium that causes an estimated 450,000 cases of diarrhea illnesses each year. Poor hygiene causes Shigella to be easily passed from person to person.

Sources: Salad, milk, and dairy products, and unclean water.

Incubation period: 1-7 days

Symptoms: Diarrhea, stomach cramps, fever, chills and dehydration

Prevention: Wash hands properly and frequently, especially after using the restroom, wash vegetables thoroughly.

Salmonella

Overview: Salmonella is a bacterium responsible for millions of cases of foodborne illnesses a year. Elderly, infants and individuals with impaired immune systems are at risk to severe illness and death can occur if the person is not treated promptly with antibiotics.

Sources: raw and undercooked eggs, undercooked poultry and meat, dairy products, seafood, fruits and vegetables

Incubation period: 5-72 hours (up to 16 days has been documented for low doses)

Symptoms: Nausea, vomiting, cramps, and fever

Prevention: Cook all food to proper temperatures, chill food rapidly, and eliminate sources of cross contamination (i.e. proper meat storage, proper wash, rinse, and sanitize procedure)

Hepatitis A

Overview: Hepatitis A is a liver disease caused by the Hepatitis A virus. Hepatitis A can affect anyone. In the United States, Hepatitis A can occur in situations ranging from isolated cases of disease to widespread epidemics.

Incubation period: 15-50 days

Symptoms: Jaundice, nausea, diarrhea, fever, fatigue, loss of appetite, cramps
Prevention: Wash hands properly and frequently, especially after using the restroom.

Norovirus

Overview: This virus is the leading cause of diarrhea in the United States. Any food can be contaminated with norovirus if handled by someone who is infected with the virus. This virus is highly infectious.

Incubation period: 6-48 hours

Symptoms: Nausea, vomiting, diarrhea, and cramps

Prevention: Wash hands properly and frequently, especially after using the restroom: obtain food from a reputable food source: and wash vegetables thoroughly.

Staph (Staphylococcus aureus)

Overview: Staph food poisoning is a gastrointestinal illness. It is caused by eating foods contaminated with toxins produced by Staphylococcus aureus. Staph can be found on the skin, in the mouth, throat, and nose of many employees. The hands of employees can be contaminated by touching their nose, infected cuts or other body parts. Staph produces toxins that are extremely heat stable and are not inactivated by normal reheating temperatures. It is important that food contamination be minimized.

Incubation period: Staph toxins are fast acting, sometimes causing illness in as little as 30 minutes after eating contaminated foods, but symptoms usually develop within one to six hours.

Sources: Ready-to-eat foods touched by bare hands. Foods at highest risk of producing toxins are those that are made by hand and require no cooking.

Symptoms: Patients typically experience several of the following: nausea, vomiting, stomach cramps, and diarrhea. The illness lasts one day to three days. In a small minority of patients the illness may be more severe.
Prevention: No bare hand contact with ready-to-eat foods. Wash hands properly. Do not prepare food if you have a nose or eye infection. Do not prepare or serve food for others if you have wounds or skin infections on your hands or wrists. If food is to be stored longer than two hours, keep hot foods hot (over 135°F) and cold foods cold (41°F or under). Properly cool all foods.

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? yes

Eligible Person In Charge: Joel Ramirez

Program Serv Safe Cert. # 13880342 Exp. Date 7/25/2021

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

Eligible Person In Charge: Pedro Martinez

Program A.P. Quality Training Cert. # 1790872 Exp. Date _____

Eligible Person In Charge: Leane Martinez

Program SERV SAFE Cert. # 17077861 Exp. Date 10/22/2023

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

Are copies of signed Employee Health Policies on file? YES

Food Sources

	Names of food distributors:	Deliveries/wk
1.	<u>US Foods</u>	<u>2</u>
2.	<u>SYSCO</u>	<u>1</u>
3.	_____	_____
4.	_____	_____

Time/Temperature Control for Food Safety

Foods that will be held hot before serving: rice, beans, shredded chicken, cheese, ground beef, shredded beef

Foods that will be held cold before serving: lettuce, tomatoes, shredded cheese, vegetables

Will time be used as a method to control for food safety? yes

Will a buffet be provided? no 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: pork, ground beef, cheese, sauces, shredded chicken

Describe utensils and methods used to cool foods: shallow pans, freezer, walk in fridge, ice baths

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: 30-33

Square feet shelf space: 200 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" X 30"

How will sinks be sanitized after use or between meat species? quat spray, soap and hot water

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3
Size of sink compartments (inches): Length 18" Width 24" Depth 14"
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 x Hot water (171°F) _____ Other (specify) _____

Mechanical Dishwashing

Will a dishmachine be used? Yes x No _____

Dishmachine manufacturer and model: auto chlor system

Hot water sanitizing ? no or chemical sanitizing? yes

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? quat spray, soap and hot water

How many air drying shelves will you have? 10 to 12

Calculate the square feet of total air drying space: 74 ft² ft²

Hand washing

Indicate number and locations of hand sinks in the establishment: 5 + 2 + 1 = 8
1 - dishwashing, 1 - cooking, 1 - soft drink AREA 1 - bar 1 - prep AREA
2 - IN bathrooms 1 - employee bathroom

Employee Area

Indicate location for storing employees' personal items: _____
break room

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	non slip epoxy	tile	FRP	Acoustic Tile
Bar	Sealed Conc.	Wood	Paint	Open
Food Storage	Non Slip Epoxy	Tile	FRP	Acoustic Tile
Dry Storage	Non Slip Epoxy	Tile	FRP	Acoustic Tile
Toilet Rooms	Sealed Conc.	Tile	Paint/ Tile	Acoustic Tile
Garbage & Can Wash Areas	Non Slip Epoxy	Tile	FRP	Acoustic Tile
Dining Other	Sealed Conc.	Wood	Paint	Open
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: Just inside back door 36" x 36"

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? yes - Waste Industries

How will used grease be handled? grease container pick up - ENVIRO Choice

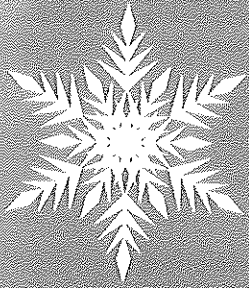
Is there a contract for grease trap cleaning? yes - ENVIRO Choice

Are doors self-closing? yes Fly fans provided? no

Where will chemicals be stored? Dry Storage - designated area for chemicals

Where will clean linen be stored? Dry Storage - designated shelves

Where will dirty linen be stored? Outside - storage bin



COOL FOOD IN TWO STAGES

Enfriar alimentos en dos etapas

135°-70°

In 2 hours or less
Dentro de 2 horas o menos

70°-41°

In 4 hours or less
Dentro de 4 horas o menos

FOOD HANDLING PROCEDURES

Explain the following with as much detail as possible. Complete descriptions including specific areas of the kitchen and corresponding items on the plan where food is handled will expedite the plan review process. Incomplete descriptions may result in the application being returned.

Explain the entire food handling procedure for each food item on the proposed menu. Including:

- How the food will arrive (frozen, fresh, packaged, etc.)
- Where the food will be stored
- Where and how the food will be thawed
- Where (prep tables, sink, counter, etc.) the food will be handled (washed, cut, marinated, breaded, cooked, etc.)
- When (time of day and frequency/day) food will be handled
- Whether or not the food or any part of the food will be used as leftovers or as any ingredient in a future dish
- How the food will be cooled if applicable

FOOD PRODUCT VEGETABLES

Menu attached. This restaurant is moving from 1671 Buffalo Lake Rd. to this new location in the outparcel.
The menu ~~and prep~~ will all be the same.

will arrive fresh & boxed or seal packaged. Immediately will be stored in walk-in cooler.

At a later stage will be washed, cut and stored in plastic bins in the walk-in cooler. Also will be dated & identified.

Vegetables serving unit will be refilled from these bins. As need it. Unit will maintain appropriate temp.

FOOD PRODUCT MEATS, POULTRY, ~~SEALED~~

These arrive fresh, boxed or seal packaged. Immediately will be stored in cooler, to be prepped, seasoned & put in storage bins. Also identified & date of prep.

Some meats will be frozen for later use in their original packaging.

Cooked meats & poultry not ready to serve will be cooled in freezer to reach temp of 40° in less than 4 hr period. Then stored in walk-in cooler.

(140° - 68° in 2 hr 68° → 40° in 4 hr) see attached.

FOOD PRODUCT Seafood 1

These come frozen from Vendor. We storage immediately in walk in freezer for later use.

Thawing will take place in their respective prep sinks - cold running water procedure.

Once de-frosted will be maintain at 40° until cooked on order.

FOOD PRODUCT Sauces & Cheese Dip

Vegetables, cheese comes in fresh from Vendor.

Once sauces are cooked they are put in plastic bins and cooled using same cooling procedures.

Then dated & storage in walk in cooler.

Cheese dip is put in shallow aluminum bins for faster cooling. then storage in walk in cooler.

FOOD PRODUCT _____

***ADDITIONAL SHEETS ARE AVAILABLE

KITCHEN EQUIPMENT SCHEDULE

NO.	DESCRIPTION	MODEL	MANUFACTURER
1	BEVERAGE TABLE, 60"		
2	ICE MAKER, CUBE-STYLE 48"		MANITOWOC
3	PASS-THRU SHELF, 72"		
4	HAND SINK, BAR S.S.		
5	HAND SINK, TRADITIONAL S.S. (2)		
6	SHELVING, WIRE 48" X 18" (10)		
7	TABLE, SANDWICH PREP S.S. 60"	NLSMP60-2MA	NORLAKES
8	SERVING COUNTER, 79" HOT FOOD, ELEC	WPB-56	ADVANCE TABCO
9	TABLE, S.S. 20"??		
10	FRYER, FLOOR MODEL, GAS, FULL POT 17"		PITCO
11	GRIDDLE, COUNTER UNIT, GAS 48"	648MF	STAR
12	HOOD, 16' X 4'	BD-2	CAPTIVE AIRE
13	RANGE, RESTAURANT, GAS W/ OVEN 36"	S36A	SOUTHBEND
14	TABLE, PREP S.S. W/ SINK 48"		
15	DISH CABINET, 48" (2)		
16	CHAR BROILER, 24"	GTBG 24	GARLAND
17	FRYER, COUNTER UNIT, GAS, FULL POT 20"	65CT	PITCO
18	HOLDING CABINET, 26"	UPCH800	CAMBRO
19	REFRIGERATOR, CHEF BASE S.S. 72"	NLCB72	NORLAKES
20	FREEZER, WALK-IN 8 X 6		
21	COOLER, WALK-IN 8 X 12		KOLPAK
22	SHELVING, WIRE 72" X 24" (5)		
23	SHELVING, WIRE 60" X 18"		
24	SHELVING, WIRE 48" X 24"		
25	GLASS CHILLER, S.S. 24"	USGF-2L	STAR
26	DISHWASHER, SOILED L-SHAPE 60"		
27	BEER DISPENSER, KEGERATOR 60"	NLDD59	NORLAKES
28	DISHWASHER, DOOR/HOOD TYPE		AUTO CHLOR
29	MICROWAVE OVEN		
30	MICROWAVE SHEF		
31	SINK, 3-COMPARTMENT 103"		
32	COCKTAIL STATION, 60"	LCS 60	EAGLE GROUP
33	BOTTLE COOLER, 60"	NLBBS96	NORLAKES
34	TABLE, S.S. 36"		
35	RANGE, GAS W/ CONVECTION OVEN 36"	S36A	SOUTHBEND
36	ICE BIN, BASE 48"		MANITOWOC
37	SPLASH GUARD, S.S. 18"		
38	SPLASH GUARD, S.S. 30"		
39	REFRIGERATOR, REACH-IN DBL 55"	NLF49-S	NORLAKES
40	CHIP WARMER, S.S. 24"		
41	REFRIGERATOR, REACH-IN SGL 27.5"	NLF23-S	NORLAKES
42	TABLE, S.S. 72"		
43			
44			
45			

#02 x
#36

Indigo™ Series 606 Ice Cube Machine

Model: ID-0606A IY-0606A ID-0606W IY-0606W ID-0696N IY-0696N



Indigo Series i-606
Ice Machine on B-570 Bin

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

- **New Levels of Performance** – showcasing improved ambient ice production along with reductions in energy consumption: 10% Reduction in energy and 5% improvement in production on a weighted average basis for the i-600 series.
- **ENERGY STAR** – the i-600s exceeds ENERGY STAR™ standards and targets future energy efficiency standards.
- **Space-Saving Design** – Up to 635 lbs. (288 kgs) daily ice production and only 30" (76.20 cm) wide.
- **Intelligent Diagnostics** – provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – for reliable operation in challenging water conditions.
- **EasyRead Display** – communicates operating status, cleaning reminders, and asset information through a blue illuminated display.
- **Programmable Ice Production** – by On/Off Time, Ice Volume or Bin Level (with accessory bin level control) further improves energy efficiency and savings.
- **Easy to Clean Foodzone** – Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **DuraTech™ Exterior** – provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.
- Available **LuminIce™ Growth Inhibitor** controls the growth of bacteria and yeast within the foodzone.

Ice Machine Electric

208-230/60/1 standard.
(230/50/1 also available)

Minimum circuit ampacity:	Maximum fuse size:
Air Cooled: 11.1	Air Cooled: 15
Water Cooled: 10.7	Water Cooled: 15
Remote: 11.7	Remote: 15

Specifications

BTU Per Hour:
11,800 (average)
13,700 (peak)

Refrigerant:
R-404A CFC-free

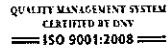
- Operating Limits:**
- Ambient Temperature Range: 35° to 110°F (1.7° to 43.3°C)
 - Water Temperature Range: 35° to 90°F (1.7° to 32.2°C)
 - Water Pressure Ice Maker Water In:
Min. 20 psi (137.9 kPa)
Max. 80 psi (551.1 kPa)

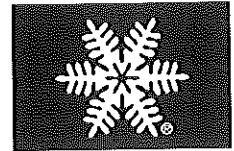


Ice Shape

Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)

Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)

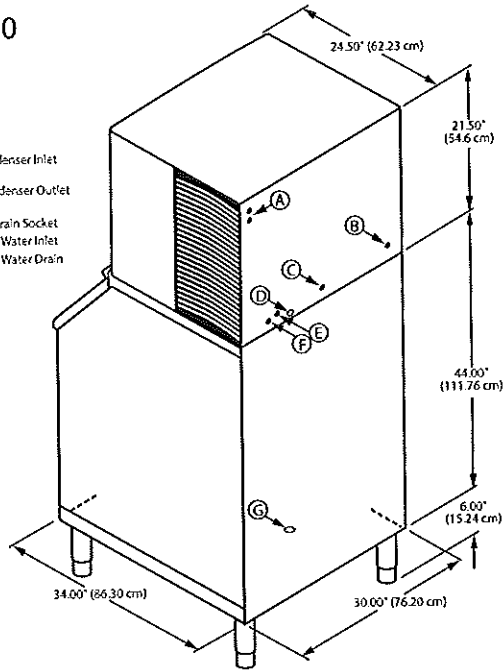




Indigo™ Series 606 Ice Cube Machine

i-606 on B-570 Storage Bin

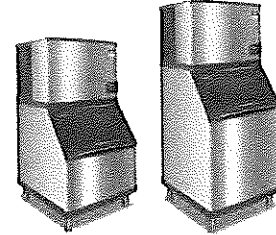
- Ⓐ Electrical Entrance (2) Options
- Ⓑ 3/8" (0.95 cm) FPT. Water Condenser Inlet (water-cooled units)
- Ⓒ 1/2" (1.27 cm) FPT. Water Condenser Outlet (water-cooled units)
- Ⓓ 1/2" (1.27 cm) Auxiliary Base Drain Socket
- Ⓔ 3/8" (0.95 cm) FPT. Ice Making Water Inlet
- Ⓕ 1/2" (1.27 cm) FPT. Ice Making Water Drain
- Ⓖ 3/4" (1.91 cm) Bin Drain



Installation Note
Minimum installation clearance:

Top/sides: 8" (20.32 cm);
Back is 5" (12.7 cm)

Space-Saving Designs



	i-606 B-400	i-606 B-570
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.20 cm	30.00" 76.20 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	290 lbs. 131.7 kgs	430 lbs. 195.2 kgs

Height includes adjustable bin legs 6.00" to 8.00" (15.24 to 20.32 cm) set at 6.00" (15.24 cm).

Kit K00347 ice deflector must be ordered separately if used with: non-Manitowoc bins, Manitowoc F-Style bins and Manitowoc B-750, B-1050, B-1100, and B-1400 bins.

Specifications

Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°Air/70°F 1 Ph	Potable Water Usage/100 lbs. 45.4 kgs of Ice	ENERGY STAR [®]
		70°Air/ 50°F Water 21° Air/10°C Water	90°Air/ 70°F Water 32° Air/21°C Water			
AIR-COOLED ID-0606A	dice	632 lbs. 287 kgs	490 lbs. 222 kgs	5.41	20.0 Gal. 75.7 L	★
	half-dice	635 lbs. 288 kgs	555 lbs. 252 kgs		5.29	
WATER-COOLED ID-0606W	dice	661 lbs. 300 kgs	575 lbs. 261 kgs	4.44	20.0 Gal. 75.7 L	NA
	half-dice	700 lbs. 318 kgs	580 lbs. 263 kgs		4.45	
* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs Of Ice: 140 gal./ 530 L. * Water-cooled models are excluded from ENERGY STAR qualification.						
REMOTE-COOLED ID-0696N	dice	612 lbs. 278 kgs	535 lbs. 243 kgs	5.85	20.0 Gal. 75.70 L	★
	half-dice	642 lbs. 291 kgs	565 lbs. 256 kgs		5.76	

Order ice storage bin separately. Ice storage bin and JC-0395 remote condenser must be ordered separately. Consult remote condenser specification sheet for details.

Accessories

Lumince™ Growth Inhibitor reduces yeast and bacteria growth for a cleaner ice machine.



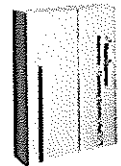
Bin Level Control Allows ice bin level to be automatically set. Built-in LED light illuminates bin.



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



iAuCS® schedules and performs routine ice machine cleaning automatically.



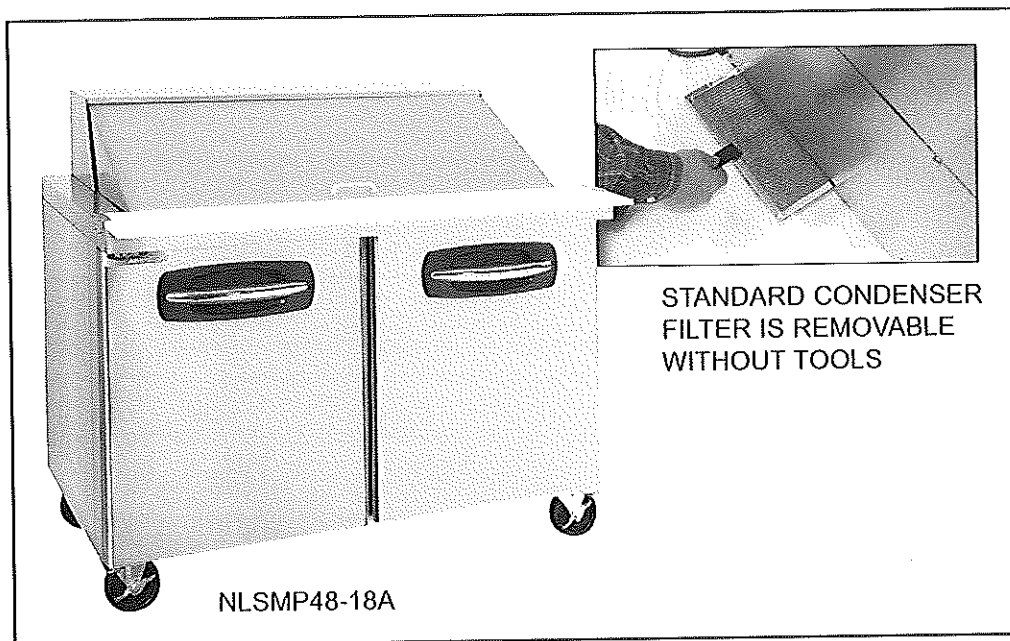


NOR-LAKE, INCORPORATED
727 Second Street
Hudson, Wisconsin 54016

800-955-5253
715-386-2323
866-961-5253 Parts
800-388-5253 Service
715-386-6149 FAX
www.norlake.com

#57

ADVANTEDGE™ MEGA TOP SANDWICH FOOD PREP REFRIGERATORS



STANDARD CONDENSER
FILTER IS REMOVABLE
WITHOUT TOOLS

NLSMP48-18A

PROJECT:

ITEM NUMBER:

MODEL NUMBER:

SPECIFICATIONS FOR: NLSMP27-12A, NLSMP36-15A, NLSMP48-18A, NLSMP60-24A, NLSMP72-30A

- **Finish:** Stainless steel interior and exterior
- **Insulation:** Complete cabinet and doors are foamed-in-place with polyurethane insulation. Insulated pan cover
- **Hardware:** Curved handle with recessed pocket with one shelf per door, 6" overall height casters standard, front-breathing design allows for zero-clearance installation on sides and back.
- **Electrical:** 115 volt, 60 Hz, 1 phase with cord and plug
- **Refrigeration:** Self-contained forced air refrigeration system. The condensate is collected and automatically evaporated from an energy efficient vaporizer. Refrigerant flow is controlled by a capillary tube. R290 refrigerant. Temperature range: +34°F to +38°F for storage area, +33°F to +41°F for refrigerated pan well.
- **Accessories:** 1/6 size pans, locking pan adapter bars and 9-1/2" polyethylene cutting board included
- **Approvals:** UL, C-UL Safety and UL Sanitation listed **

STANDARD FEATURES

- 1/6 size pans included
- Locking pan adapter bars run front-to-back and side-to-side allowing mixed pan sizes
- Pan adapter bars lock together to hold pans in place
- Air cooled condensing unit
- Automatic condensate vaporizer
- Automatic defrost
- Capillary tube system
- Casters

OPTIONAL FEATURES*

- Cutting board
- Field reversible door on NLSMP27-12A
- Magnetic gaskets
- Self-closing doors
- Stainless steel interior and exterior
- UL, C-UL Safety & UL Sanitation listed **
- Warranties: 3 yr. parts & labor, 5 yr. compressor
- Additional shelves
- Overshelf assemblies (single & double)
- 6" legs in lieu of casters
- 4" casters
- Stainless steel back
- Flat lid models
- Pull out drawers

* Most options are available two weeks from receipt of order. Please contact us for specific questions.

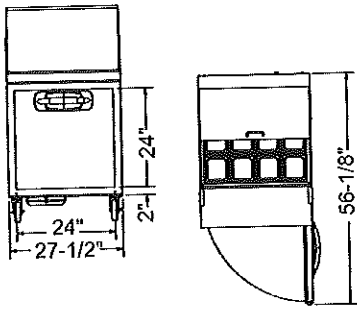
** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

** UL Sanitation is UL Sanitation Safety Certification Mark which indicates that UL has tested the equipment to applicable NSF Standards.

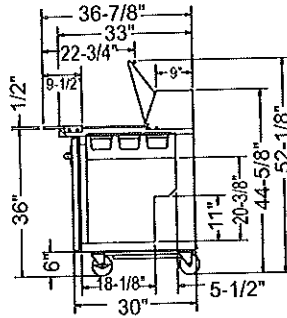
MEGA TOP SANDWICH FOOD PREP REFRIGERATORS

SPECIFICATIO

GUIDE



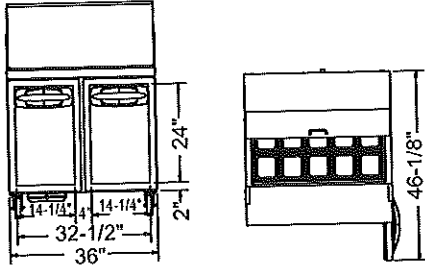
FRONT
NLSMP27-12A



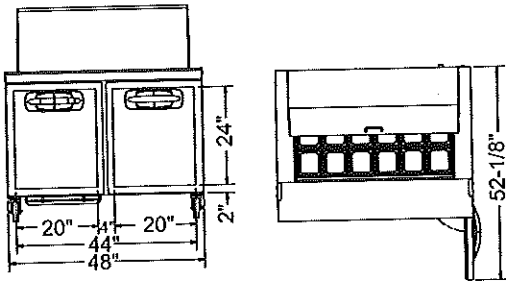
SIDE
ALL MODELS

SPECIFICATIONS

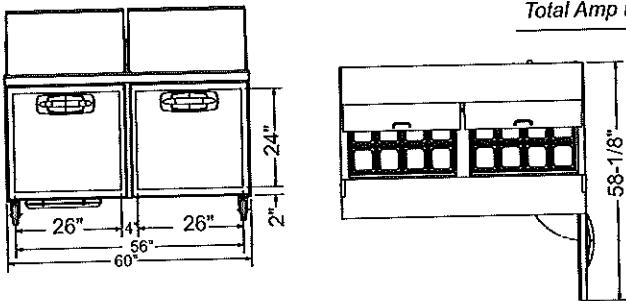
Models	NLSMP27-12A	NLSMP36-15A	NLSMP48-18A	NLSMP60-24A	NLSMP72-30A
Crated Weight (lbs) (kg)	210 (95)	266 (121)	323 (147)	378 (172)	413 (188)
Crated Height (in) (cm)	45-7/8 (117)	45-7/8 (117)	45-7/8 (117)	45-7/8 (117)	45-7/8 (117)
Crated Width (in) (cm)	30-1/8 (75)	37-1/4 (95)	51-1/8 (130)	63 (160)	74-3/8 (189)
Crated Depth (in) (cm)	38-3/4 (95)	38-3/4 (95)	38-3/4 (95)	38-3/4 (95)	38-3/4 (95)
Interior Height (in) (cm)	20-3/8 (52)	20-3/8 (52)	20-3/8 (52)	20-3/8 (52)	20-3/8 (52)
Interior Width (in) (cm)	24 (61)	32-1/2 (82)	44 (112)	56 (142)	68 (172)
Interior Depth (in) (cm)	23 (58)	23 (58)	23 (58)	23 (58)	23 (58)
Overall Height (in) (cm)	44-5/8 (113)	44-5/8 (113)	44-5/8 (113)	44-5/8 (113)	44-5/8 (113)
Overall Width (in) (cm)	27-1/2 (70)	36 (91)	48 (122)	60 (152)	72 (183)
Overall Depth* (in) (cm)	33 (84)	33 (84)	33 (84)	33 (84)	33 (84)
Gross Cubage (CuFt) (L)	7.2 (204)	9.9 (280)	13.4 (379)	16.2 (459)	20.4 (578)
Number of 1/6 Pans	12	15	18	24	30
Number of Shelves	1	2	2	2	3
Shelf Area (SqFt) (SqM)	4.82 (0.45)	7.02 (0.65)	9.25 (0.86)	12.35 (1.15)	14.19 (1.32)
Number of Casters	4	4	4	4	4
Condensing Unit Size	1/5 HP	1/5 HP	3/8 HP	3/8 HP	3/8 HP
Refrigerant	R290	R290	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Cord and Plug Furnished	Yes	Yes	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	2.1	2.1	3.2	3.2	3.2



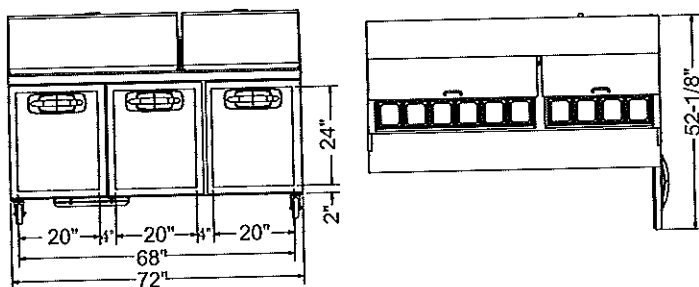
FRONT
NLSMP36-15A



FRONT
NLSMP48-18A



FRONT
NLSMP60-24A



FRONT
NLSMP72-30A

*Overall depth not including removable cutting board

Specifications subject to change without notice.



Revision Date: 1/19
Part Number: 143381



STAINLESS STEEL WETBATH TABLES WITH UNDERSHELF

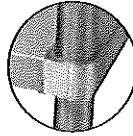


WB-4G-LP Shown

FEATURES:

- 15,000 BTU'S / 2 and 3 compartments
- 25,000 BTU'S / 4 and 5 compartments
- Single control knob with 3 settings
- Pilot indicator openings
- Dish shelf of stainless steel
- Stainless steel undershelf
- Stainless steel shelf with removable 3/8" thick poly cutting board - Ships K.D.

Wet Gas units are perfect for prepared food. It maintains food temperature with hot steam. Add 1-2" of water to the wet bath unit to achieve the correct amount of hot moisture.



Featuring as Standard:

"THE PROVEN" ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

MATERIAL:

- TOP:** 20 gauge #302 stainless steel with die stamped pan openings. (11.875" x 20.062")
- BODY:** 22 gauge #430 stainless steel
- LEGS:** 1 5/8" diameter tubular stainless steel
1" adjustable plastic bullet feet
Stainless steel gussets
- UNDERSHELF:** 20 gauge, #430 stainless steel
- LINERS:** 8" deep, 22 Gauge, #302 stainless steel
- CUTTING BOARD:** White Thermoplastic
- CUTTING BOARD BRACKETS:** 16 gauge, #302 stainless steel
- PLATE SHELF:** 18 gauge, #302 stainless steel

GAS:

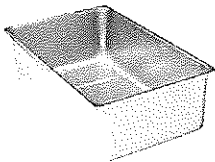
- Available for Natural Gas or Bottled Gas
- 1/2" female NPT connection to regulator
- Infinite Control knobs
- Note:** External pressure regulator is required. 4" WC pressure in for Natural Gas and 10" WC pressure in for LP

Model #	Gas Type	Length	Width*	# of Wells	Approx. Weight	Approx. Cu. Ft.
WB-2G-NAT	NATURAL GAS	A = 31-13/16"	22.625"	2	96 lbs.	28
WB-3G-NAT	NATURAL GAS	B = 47-1/8"	22.625"	3	130 lbs.	41
WB-4G-NAT	NATURAL GAS	C = 62-7/16"	22.625"	4	157 lbs.	55
WB-5G-NAT	NATURAL GAS	D = 77-3/4"	22.625"	5	176 lbs.	67
WB-2G-LP	NATURAL GAS	A = 31-13/16"	22.625"	2	96 lbs.	28
WB-3G-LP	NATURAL GAS	B = 47-1/8"	22.625"	3	130 lbs.	41
WB-4G-LP	NATURAL GAS	C = 2-7/16"	22.625"	4	157 lbs.	55
WB-5G-LP	NATURAL GAS	D = 77-3/4"	22.625"	5	176 lbs.	67

NOTE: Units are not designed to cook or heat frozen or refrigerated foods. Food placed in tables should already be hot, and the table will maintain the proper temperatures

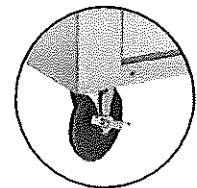
Food Table Accessories

Visit our website for additional Food Table Accessories



SP-A - Spillage Pan

- SU-P-101 Gas Valve
- SU-P-105 Jet Burner for Natural Gas Unit (NAT 5/16 #61)
- SU-P-106 Jet Burner for Natural Gas Unit (NAT 5/16 #74)
- SU-25 Portable Kit (Includes 4 -5" Swivel Casters, 2 w/ Brakes & Universal Mount Push Handle)
- SP-A Aluminum Spillage Pan
- SP-S Stainless Steel Spillage Pan



SU-25 - Casters



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

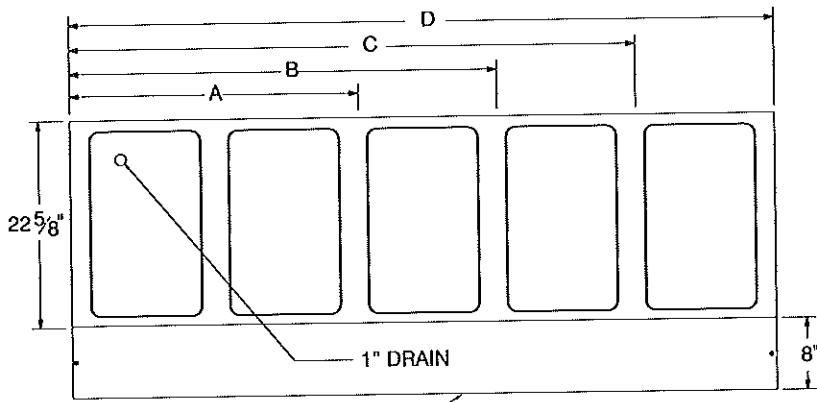
For Orders & Customer Service:
Email: customer@advancetabco.com or Fax: 631-242-6900

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

DIMENSIONS and SPECIFICATIONS

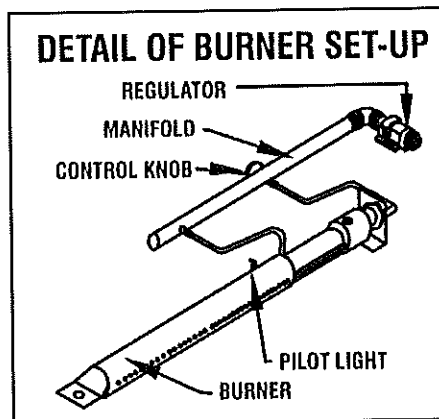
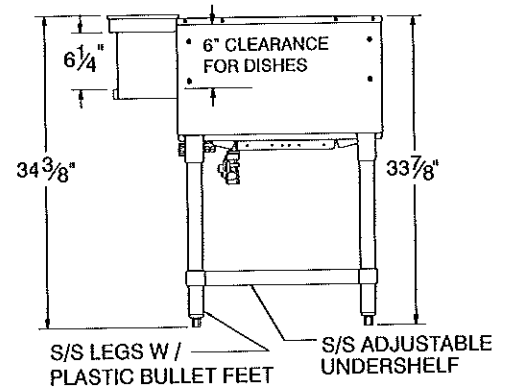
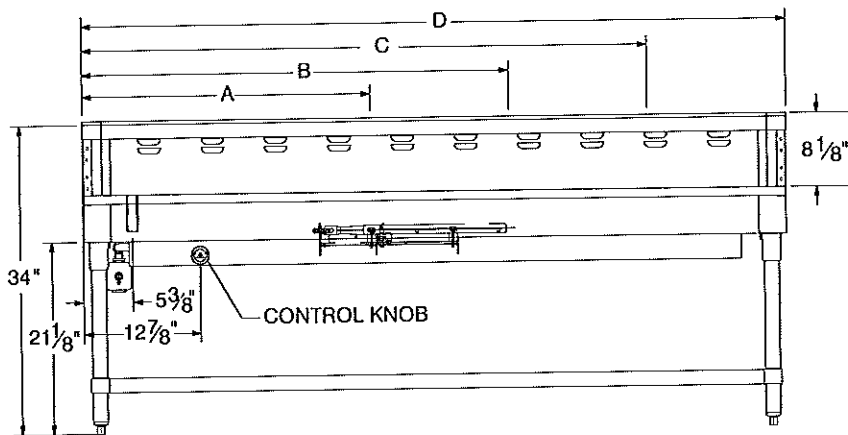
ALL DIMENSIONS ARE TYPICAL

TOL ± .125"



POLY CUTTING BOARD SHELF

1/2" NPT FEMALE GAS CONNECTION AT REGULATOR
(4" WC FOR NATURAL GAS / 10" WC FOR LB GAS)



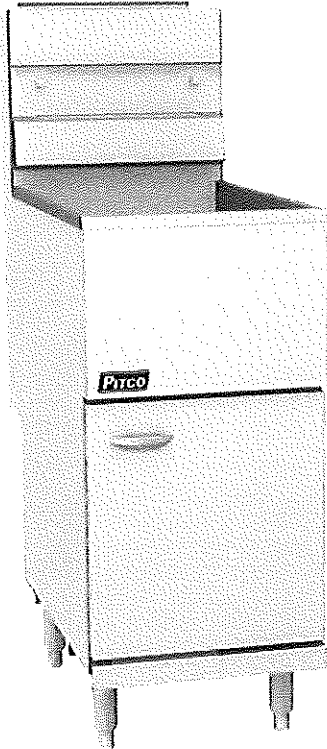
ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, SEPTEMBER 2015



#10

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



Project _____

Item No. _____

Quantity _____

STANDARD 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.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator (for gas pressure higher than ½ psi needs external 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.

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-CE)).

STANDARD ACCESSORIES

- Cabinet - stainless steel front, door
- Galvanized sides and back
- Tank - mild steel with stainless front
- Built-in integrated flue deflector
- Two nickel plated oblong, wire mesh baskets
- One nickel-plated tube rack
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) adjustable legs

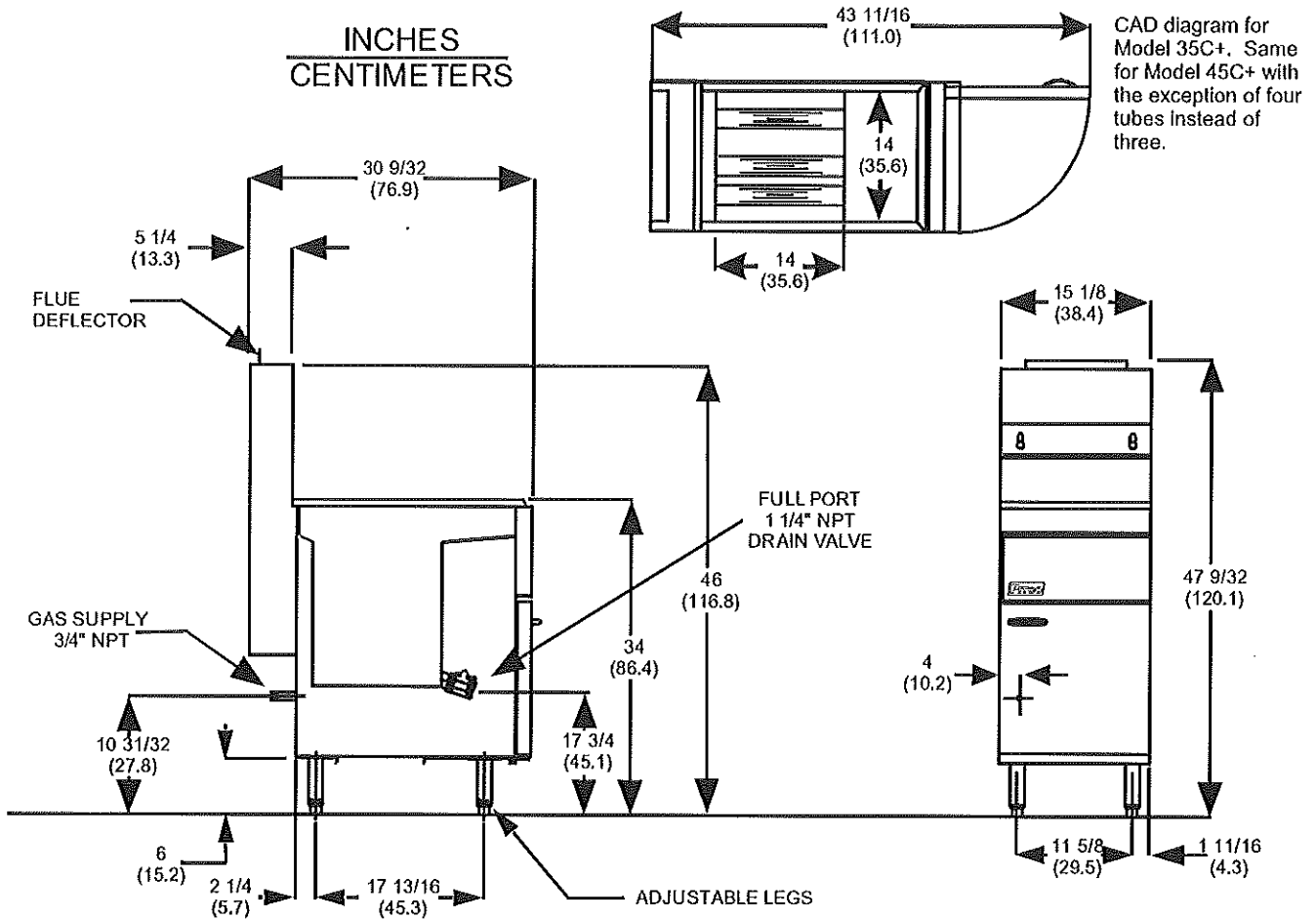
AVAILABLE OPTIONS & ACCESSORIES

- Tank Stainless Steel
- Triple baskets
- Covers
- Fryer cleaner
- Casters



Model 35C+ & 45C+ Economy Tube Fired Gas Fryers

Model 35C+ & 45C+ Economy Tube Fired Gas Fryers



ELECTRICAL		OIL CAPACITY	
No Electrical options available		35-40 lbs (15.9 - 18.1 kg)- Model 35C+	
		42-50 lbs (19.1 - 22.7 kg)- Model 45C+	
SHIPPING INFORMATION (Approximate)			
161 lbs (73 kg) / 17.0 cubic feet (0.48 cubic meters) Model 35C+			
181 lbs (82 kg) / 17.0 cubic feet (0.48 cubic meters) Model 45C+			
GAS CONSUMPTION		PERFORMANCE CHARACTERISTICS	
90,000 BTU's/Hour (26.3 kW) 122,000 BTU's/Hour (35.7 kW) Available in Natural or Propane Gas. For other Fuel types contact your Dealer/Distributor.		Cooks 63 lbs. (29.9 KG) of fries per hour.-Model 35C+ Cooks 66 lbs. (28.6 KG) of fries per hour.-Model 45C+ Frying area is 14" x 14" (35.6 x 35.6 cm)	
Gas requirement for Incoming Pressure	NATURAL	PROPANE	
	7 - 9 inches	11 - 12 inches	
SHORT FORM SPECIFICATION			
Provide Pitco 35C+, or 45C+ tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with three stainless steel tubes (Model 45C+ has four tubes) utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.7 x 35.7 cm) with a cooking depth of 2-3/4" (7.00 cm). Model 45C+ has cooking depth of 4" (10.16 cm). Heat transfer area shall be a minimum of 588 square inches (3794 sq cm) for 35C+. Heat transfer area shall be a minimum of 785 square inches (5058 sq cm) for 45C+. Provide accessories as follows:			
TYPICAL APPLICATION			
Frying a wide variety of foods in a limited amount of space. Frying that requires a high volume production rate.			



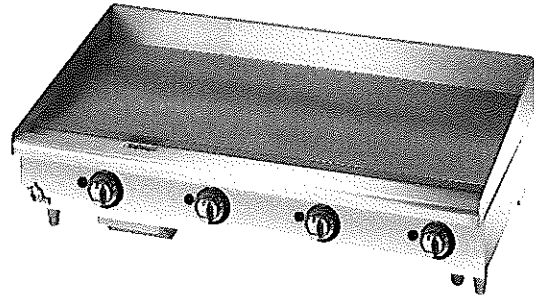
New

STAR-MAX[®] MANUAL GAS GRIDDLES

Models 615MF, 624MF, 636MF & 648MF

Features/Benefits:

- ★ Manual control with standing pilot for the budget-minded operator and experienced chefs who prefer the "feel" of a manual control.
- ★ Available in 15", 24", 36" and 48" widths to meet your space and volume requirements.
- ★ *NEW highly polished 1" thick* polished steel plate for superior heat distribution, fast recovery and energy efficient operation.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ Double wall construction and enclosed bottom helps reduce heat loss.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ *NEW* custom designed 28,300 BTU aluminized steel U-shaped burner every 12" of cooking surface provide even heat distribution.
- ★ Heavy-duty body construction with stainless steel front, bull nose and 4-1/2" high tapered splash guard.
- ★ Spatula wide 3-1/4" front grease trough and grease chute for easier cleaning.
- ★ Large 4-1/2 quart stainless steel grease drawer.
- ★ Gas convertible in the field with conversion kit supplied. Units are shipped Natural Gas.
- ★ Heavy-duty 4" adjustable legs to fit your countertop line-up requirements.



Model 648MF

Applications:

Star-Max Manual Gas Griddles are a perfect match for the budget minded operator. For breakfast, lunch or dinner, the Star-Max manual control griddles out-perform the competition.

Quality Construction:

Star-Max Manual Gas Griddles feature 1" thick polished steel griddle plate, 4-1/2" high wrap-around stainless steel splash guard and 3-1/4" wide front access grease trough with 4-1/2 quart grease drawer capacity. Includes a 28,300 BTU aluminized steel burner every 12" of width controlled by manual control valve with standing pilot light, 3/4" N.P.T. male gas connection with convertible pressure regulator, and 4" adjustable legs. These units are approved for installation within 6" of non-combustible surfaces. Griddles operate on Natural or Propane gas.

New

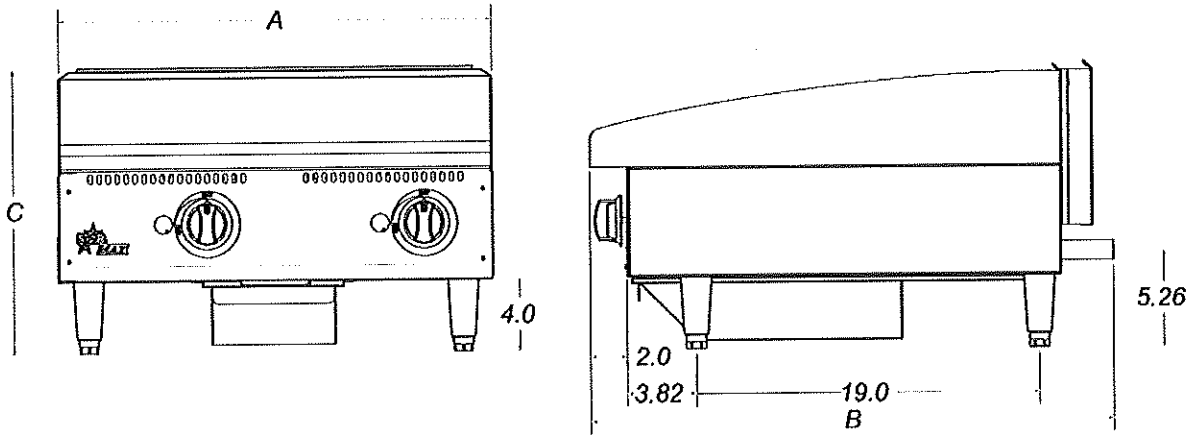
Warranty:

Star-Max Manual Gas Griddles are covered by Star's TWO YEAR parts and labor warranty.





New STAR-MAX® MANUAL GAS GRIDDLES Models 615MF, 624MF, 636MF & 648MF



Specifications

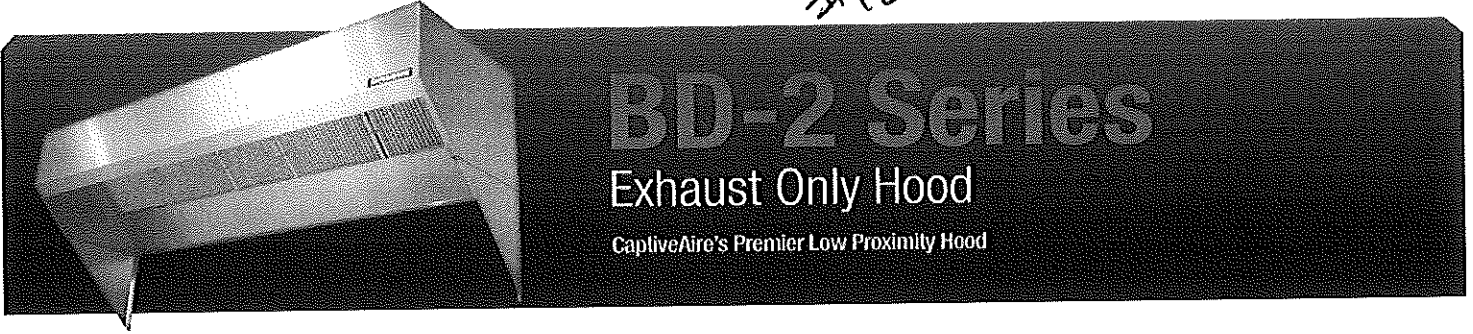
Model No.	Dimensions				Controls	BTU	Grid Area	Plate Thickness Inches (cm)	Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)					Installed lbs. (kg)	Shipping lbs. (kg)
615MF	15 (38.1)	29 (73.7)	15-1/2 (39.4)	11-3/4 (29.8)	1	28,300	304 sq. in. 1961.4 sq cm	1 (2.5)	126 (57.2)	90 (40.8)
624MF	24 (61.0)	29 (73.7)	15-1/2 (39.4)	20-3/4 (52.7)	2	56,600	498 sq. in. 3213.4 sq cm	1 (2.5)	165 (74.8)	175 (79.4)
636MF	36 (91.4)	29 (73.7)	15-1/2 (39.4)	32-3/4 (83.2)	3	84,900	747 sq. in. 4819.6 sq cm	1 (2.5)	247 (112.0)	262 (118.8)
648MF	48 (121.9)	29 (73.7)	15-1/2 (39.4)	44-3/4 (113.7)	4	113,200	996 sq. in. 6426.2 sq cm	1 (2.5)	330 (144.7)	350 (158.8)

Typical Specifications

Gas griddles are constructed with a stainless steel front panel and double wall aluminized steel side panels. Griddle plate is 1" (2.54 cm) thick steel plate with 4-1/2" (11.4 cm) high tapered wrap-around stainless steel splash guard. Unit has 3-1/4" (8.3 cm) wide front grease trough with grease chute and a 4-1/2 qt. (4.257 L) stainless steel grease drawer. Unit is equipped with a 28,300 BTU aluminized steel burner for every 12" (30.5 cm) of width and is controlled by a manual control valve. Valve knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Griddles are supplied with 4" (10.2 cm) high die cast nickel-plated legs have a 1-3/8" (3.5 cm) adjustment. Gas connection is a 3/4" (1.3 cm) N.P.T. male with a convertible pressure regulator. Units are approved for installation within 6" (15.2 cm) of combustible and non-combustible surfaces and are UL Gas Certified and UL Sanitation listed. Printed in the U.S.A.

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

#12



BD-2 Series

Exhaust Only Hood

CaptiveAire's Premier Low Proximity Hood

The BD-2 Series is a Type I, Low Proximity Hood for use over 450°F and 600°F cooking surface temperatures. The Low Proximity Hood, also called Backshelf hood, refers to the close location of the hood with respect to the cooking appliances.

Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.



Advantages

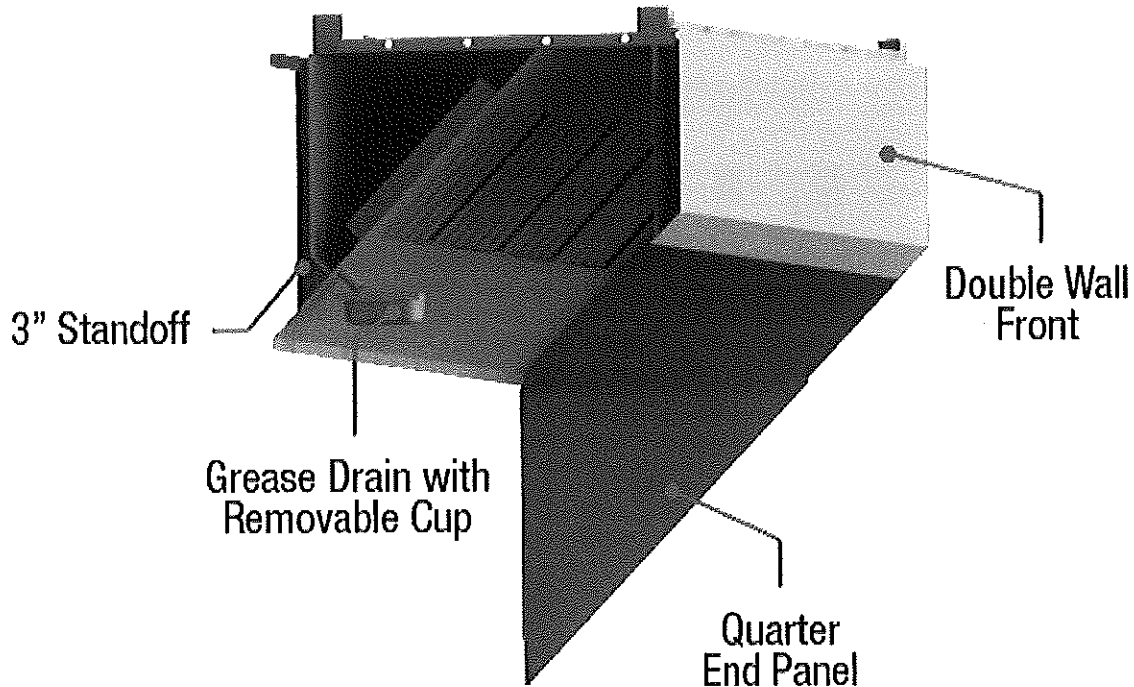
- ▶ **Exhaust Flow Rates:** Superior exhaust flow rates.
- ▶ **ETL Listed:** ETL Listed for use over 450°F and 600°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- ▶ **Capture and Containment:** Unique front design directs grease laden vapors toward the exhaust filter bank. Double-wall, insulated front increases rigidity and reduces condensation on models 30 inch width and larger.
- ▶ **Convenient Design:** Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb; not included on 24 or 26 inch widths. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'. Space saving, compact design uses limited kitchen space (24" minimum width).
- ▶ **Construction:** Fabricated of Type 430 stainless steel, #3 or #4 polish, on all exposed surfaces. Optional type 304 stainless steel available. Fully welded and polished front corners. Built in air space to meet NFPA 96 clearance requirements against limited combustible wall with optional insulation for combustible wall.
- ▶ **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. A built-in wiring chase provided for optimal positioning of electrical controls and outlets on front face of hood without penetrating capture area or requiring sleeve; available on 30" wider and larger models.
- ▶ **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- ▶ **Reduced Lead Times and Shipping Costs:** Produced on a high volume assembly line at one of five manufacturing facilities to reduce lead times and shipping costs.
- ▶ **Optional Make-Up Air:** Make-up air can be supplied through optional front plenums (ND-2 Series with PSP or AC-PSP Accessory)
- ▶ **Optional Self Cleaning Technology:** The Self Cleaning Hood option adds a spray bar that extends the full length of the hood immediately behind the filters. The system cleans grease from the plenum and portion of the duct with the daily hot water spray cycle.
- ▶ **Optional CORE Protection:** The CORE Fire Protection System is an automatic, pre-engineered fire suppression system which is ETL listed to UL Standard 300. The CORE Protection System is designed to provide primary coverage for ventilating equipment including hoods, ducts, plenum and filters.

Performance

AVG. COOKING SURFACE TEMP. (°F)	MIN. EXHAUST CFM/FT.
450°F	150
600°F	200

Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Features



Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans, supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Compact Fluorescent or Halogen

Certifications

The BD-2 Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models BD-2 are ETL Listed under file number 3054804-001 and complies with UL710, ULC710 and ULC-S646 Standards.





#13x
#35

S-SERIES RESTAURANT RANGE 36" SERIES

Standard Exterior Features

- 36-1/2" wide open top with six (6) 28,000 BTU NAT (24,000 BTU LP) PATENTED, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Stainless steel front, sides and removable shelf.
- 4" Stainless steel front rail with closed, welded end caps
- Six (6) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks.

Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

- S36D - 6 Open Burners, Standard Oven
- S36A - 6 Open Burners, Convection Oven
- S36C - 6 Open Burners, Cabinet Base

Job
Item#



(S36D shown)

BIDDING SPECIFICATION

The unit shall be a 36-1/2" wide, S-Series Restaurant Range with six (6) 28,000 BTU NAT (24,000 BTU LP) open top burners with six (6) removable cast iron grate tops. The exterior of the unit shall be constructed of stainless steel and have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

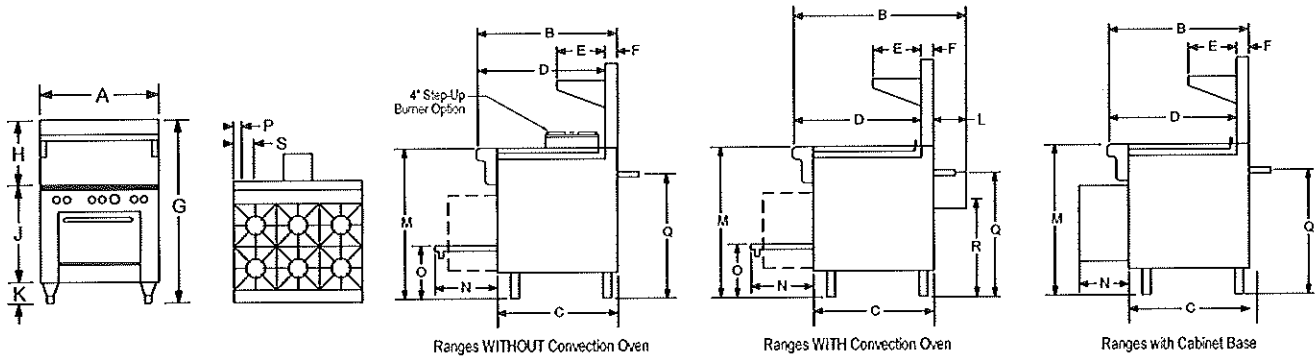
S36D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175°F to 550°F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

S36A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550°F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

S36C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Dimensions -in (mm)



Model	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
S36D	36.50" (927)	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)	2.50" (64)	30.25" (768)	-	-
S36A	36.50" (927)	41.75" (1060)	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)	2.50" (64)	30.25" (768)	24.00" (610)	6.00" (152)
S36C	36.50" (927)	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)	16.50" (394)	-	2.50" (64)	30.25" (768)	-	-

Model	OVEN INTERIOR			CRATE SIZE			Cubic Volume	CRATED WEIGHT
	Width	Depth	Height	Width	Depth	Height		
S36D	26.00" (660)	26.50" (673)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft. 1.58 cu.m.	535 lbs. 242.7 kg.
S36A	26.00" (660)	24.00" (610)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft. 1.58 cu.m.	535 lbs. 242.7 kg.
S36C	-	-	-	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft. 1.58 cu.m.	535 lbs. 242.7 kg.

UTILITY INFORMATION

Gas Type	BURNERS (BTU/EACH)		
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN
Natural	28K	35K	35K
LP	24K	35K	35K

- Each unit has a 3/4", male, rear gas connection.
 - Minimum inlet pressure - Natural Gas is 7" W.C
- Propane Gas is 11" W.C.
 - Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
 - Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.
 - For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
 - Check local codes for fire, installation and sanitary regulations.
 - For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
 - Clearance to noncombustible construction is 0" for all tops and bases.
 - If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
 - If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
 - Install under vented hood.
 - 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.
- 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

- Casters - all swivel - front with locks
- 10" flue riser
- 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft.
- Restraining device
- Extra oven racks
- Auxiliary griddle plates
- Cabinet base doors (No charge)
- Various salamander & cheesemelter mounts available (Please contact factory)

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.



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



#16

Item: _____
 Quantity: _____
 Project: _____
 Approval: _____
 Date: _____

Heavy Duty Gas Radiant Char-Broilers w/Adjustable or Non-Adjustable Grates

Heavy Duty Gas Radiant Char-Broilers

Models:

- GTBG24-AR24 GTBG36-AR36 GTBG48-AR48 GTBG60-AR60
 GTBG24-NR24 GTBG36-NR36 GTBG48-NR48 GTBG60-NR60 GTBG72-NR72



Model GTBG24-AR24

Standard Features:

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator on all 24" to 60" wide models with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- 1" NPT gas regulator for GTBG72-NR72 model only. Has "T" gas manifold connection for straight through or nearly flush-mount gas connections.

- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- SS large capacity crumb tray
- Reversible cast iron broiler racks in 3" wide sections with 1/8" and 3/16" brand marks.
- 21-3/16" (538mm) broiling grid depth
- 2-position adjustable broiler grates or fixed-position non-adjustable grates
- One cast iron radiant over a 18,000 BTU stainless steel tube burner for every 6" of broiler width.
- One two position hi/lo valve control for each burner.

Optional Features:

- SS skirt for dais/counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- SS spatter-guard
- Removable wire holding shelf for spatter guards available for 24" and 36" models
- Broiler grate cleaning tool
- Fajita broiling grate: 9" wide, replaces 3 standard grate sections on the left or right end of the broiler. Limit one per broiler.
- Stainless stand with solid top and holding shelves, and adjustable feet
- Stainless stand with solid top and holding shelves, and casters, (locking front)
- Set of reversible cast iron broiler racks with 4 brand marks per 3" section. Brand 3/16" wide.
- Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

Specifications:

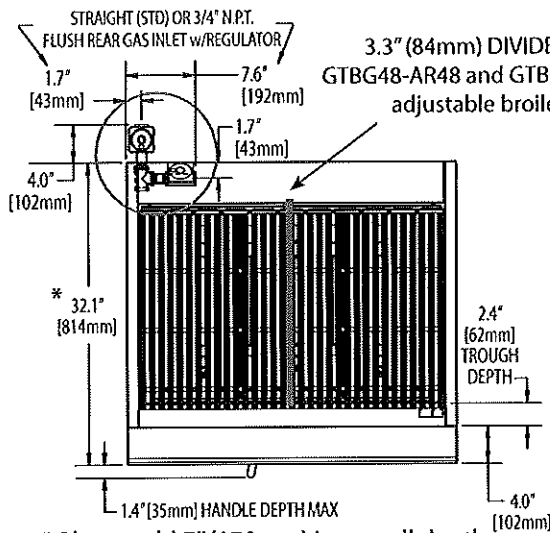
Garland gas radiant broilers are available with adjustable or non-adjustable cooking racks, in five nominal imperial widths from 24"(600mm) to 60"(1500mm), and with model GTBG72-NR72 only 72"(1800mm), 13" (330mm) high and 32" (814mm) deep. Reversible cast iron grates in 3" (76mm) wide sections overall cooking area depth 21 3/16" (538 mm). One 18,000 BTU burner with individual valve control per 6" of broiler width. Large stainless steel catch tray, stainless steel front, sides, and back.



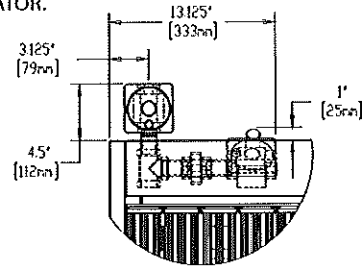
Garland Commercial Ranges Ltd.
 1177 Kamato Road,
 Mississauga, Ontario
 L4W 1X4 CANADA

General Inquiries 1-905-624-0260
 USA Sales, Parts and Service 1-800-424-2411
 Canadian Sales 1-888-442-7526
 Canada or USA Parts/Service 1-800-427-6668



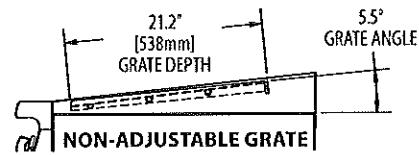


GAS CONNECTION OPTIONS FOR MODEL GTBG72-NR72 STRAIGHT (STD) OR NEARLY FLUSH 1" N.P.T REAR GAS INLET w/REGULATOR.

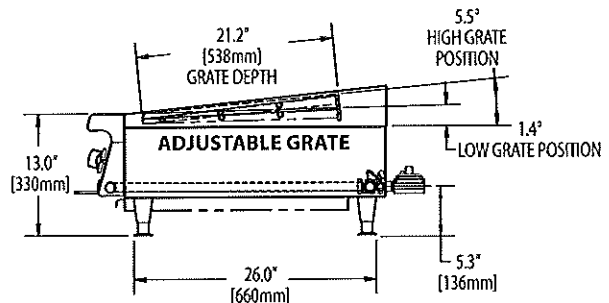
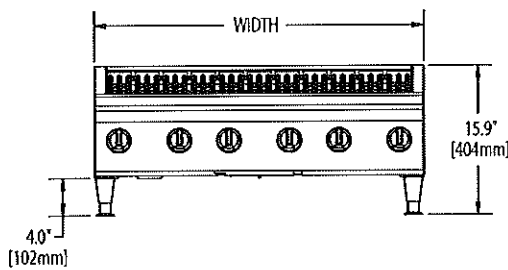


3.3" (84mm) DIVIDER ON GTBG48-AR48 and GTBG60-AR60 adjustable broilers.

For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft. (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering.



* Please add 7" (178mm) in overall depth with attachment condiment rail option.



Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)	Shipping Information	
					Lbs/Kg	Cu Ft
With Adjustable Grates						
GTBG24-AR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	19
GTBG36-AR36	35-7/16 (900)			108,000	391/178	26
GTBG48-AR48	47-1/4 (1200)			144,000	514/283	34
GTBG60-AR60	59-1/16 (1500)			180,000	635/288	41
With Non-Adjustable Grates						
GTBG24-NR24	23-5/8 (600)	13 (330)	32 (814)	72,000	283/129	18
GTBG36-NR36	35-7/16 (900)			108,000	391/178	25
GTBG48-NR48	47-1/4 (1200)			144,000	514/283	33
GTBG60-NR60	59-1/16 (1500)			180,000	635/288	40
GTBG72-NR72	70-7/8(1800)			216,000	690/313	47

SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				INSTALLATION CLEARANCES
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	
7	17.5	11	27.5	4.5	11	10	24.5	

CLEARANCE: 0" FOR INSTALLATION IN NON-COMBUSTIBLE SURROUNDINGS ONLY

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# GTBG-AR-NR ((05/26/14))



#17

MODEL 65C+ GAS FRYER



Project _____
 Item No. _____
 Quantity _____

APPLICATION

For High Volume Gas single standalone frying specify Pitco Gas Model 65C+ tube fryer.

MODEL 65C+ GAS FRYER

MODELS AVAILABLE

- 65C+ (65-80 lbs, 18 x 18" fry area, 150Kbtu/hr) Natural
- 65C+ (65-80 lbs, 18 x 18" fry area, 150Kbtu/hr) Propane

CONSTRUCTION

- Welded tank with a super smooth machine 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.

STANDARD FRYER FEATURES & ACCESSORIES

- Tank - Mild steel
- Cabinet - stainless front, door
- Galvanized sides and back
- Millivolt Thermostat (T-Stat)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- 3/4 NPT rear gas connection
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 6" (15.2cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
 - 2-Twin Baskets
 - 1-Full Basket

CONTROLS

- 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 automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±10°C) / 410°F (210°C) for International units.

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Stainless Steel back
- Stainless Steel tank
- 6" (15.2cm) adjustable rear and front locking casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets



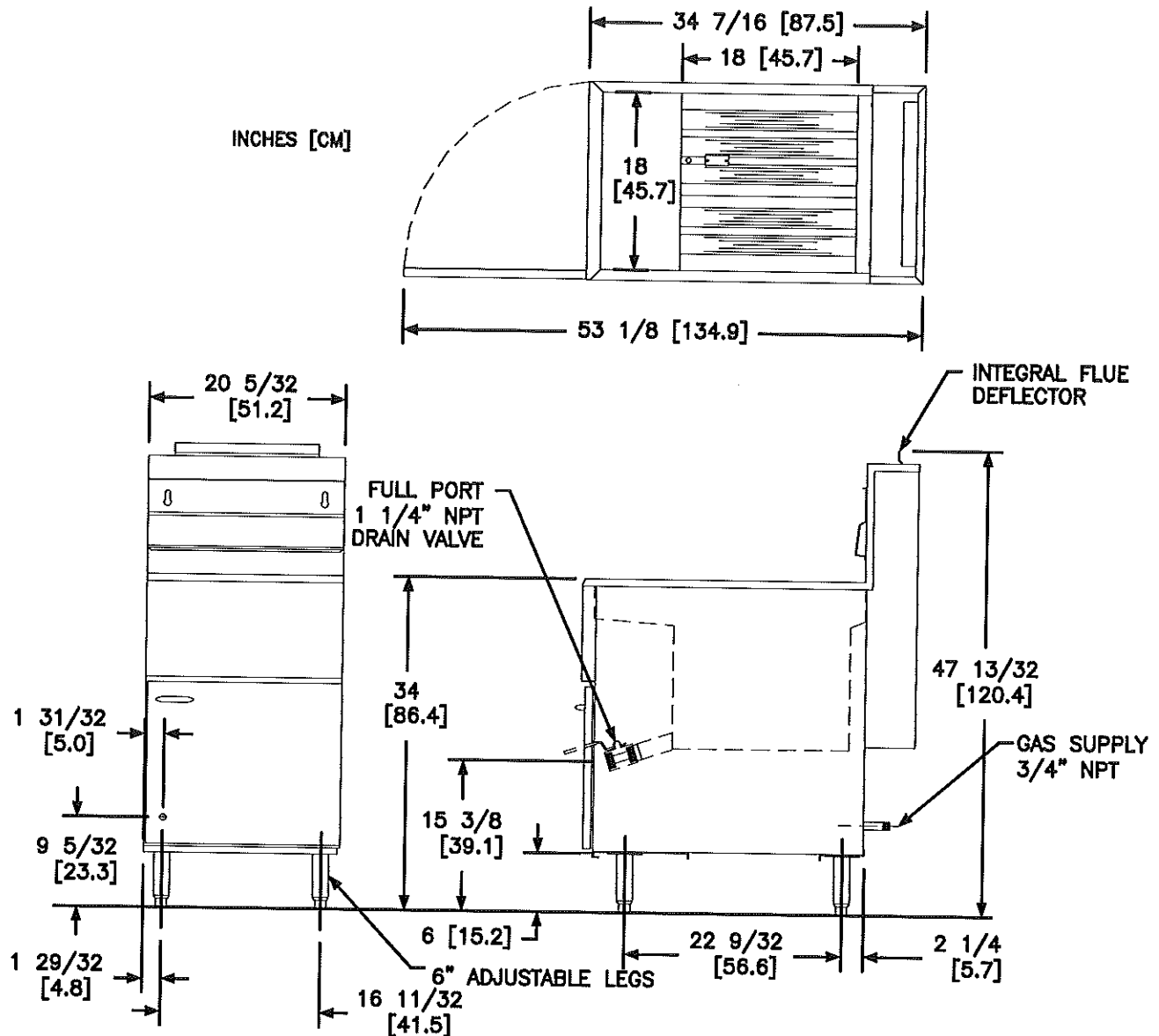
Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

L10-327 Rev 3 02/12

Printed in the USA

MODEL 65C+ GAS FRYER



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
65C+	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 - 12.7 cm)	65-80 Lbs (29.4 - 36.3 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
65C+	226 Lbs (103 kg)	45 x 23 x 38 in (114.3 x 58.4 x 96.5 cm)	22.8 ft ³ (0.6m ³)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *	Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.5 kPa)	
Gas Input	150,000 BTU's/Hour (44 kW) (145MJ/hr)		

CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30"	6"	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
(76.2 cm)	(15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATION

Provide Pitco Gas Model tube fired high volume gas floor fryer. Fryer shall be 65-80 lbs oil capacity, 150,000 Kbtu/hr, 18" by 18" fry area, mild steel (or optional stainless) peened tank, stainless front, door, sides. Blow er Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain. Provide options and accessories as follows:



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com L10-327 Rev 3 02/12 Printed in the USA

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

CAMBRO

#18

Ultra Pan Carrier® and Ultra Camcart® H-Series

Front Loading

Ultra Pan Carrier Models

UPCH400, UPCH4002, UPCHW400, UPCHW4002, UPCHD400, UPCHD4002

Ultra Camcart Models

UPCH800, UPCH8002, UPCHT800, UPCHT8002, UPCHTD800, UPCHTD8002, UPCHBD800, UPCHBD8002



Features & Benefits

- Perfect for frequent opening and closing, extreme cold ambient temperatures and longer events, Hot Holding Ultra Pan Carriers and Ultra Camcarts extend hot food holding time and ensure food safety—an economical alternative to large warming cabinets.
- Versatile transporters hold a wide variety of food types and textures.
- Perfect for transporting hot food to off-premise events, corporate parties or delivering food from central kitchens to satellite locations.
- With durable construction and reliable holding performance, they provide an exact fit for a wide variety of GN full, 1/2 and 1/3-size food pans and 1/2-size sheet pans.
- Gentle, 150°–165°F (65,6°–73,9°C) heat provides the ideal temperature range for keeping food safe and hot while maintaining moisture and preventing further, unintended cooking.
- For best holding results, preheat for 45 minutes from room temperature.
- Enables HACCP compliance by maintaining safe, hot food temperatures.
- Recovers temperature in 3 minutes after the door is opened and closed.
- Tough, polyethylene exterior stays cool to the touch.
- Foamed-in polyurethane insulation will hold temperature above 148°F (65°C) for over 4 hours when used unplugged.
- Vent cap equalizes pressure and releases steam.
- 9" (23 cm) nylon latch opens and closes easily, secures tightly and will not bend.
- Ergonomically placed, molded-in handles won't break off.
- UPCH400 is stackable with both UPCS400 and UPC400 for convenient transportation and space-saving storage.
- Twelve, evenly-spaced, molded-in rail sets per compartment (1 compartment in UPCH400 and 2 in UPCH800) accommodate varying pan depths and maximize capacity.
- Transport UPCH400 on casters or CD400 Camdolly®.
- Hot Holding Ultra Camcart UPCH800 comes equipped with casters.
- Removable, 9' (2,7 m) power cord can also be wrapped and secured for transport with vinyl cord strap on left side of unit.
- Indicator light shows when power is on.
- Thermometer located inside door may be removed easily for cleaning.
- Dishwasher safe (without heating element or thermometer).
- Electrical.
- Uses less energy than three 100 watt light bulbs.
- UPCH400 and UPCH800 require no assembly. Non-electric UPC400 and UPC800 models may be retrofitted with heated door with minimal assembly.
- Available in 5 colors.
- Available in 110 volt and 220 volt models.

Item No. _____

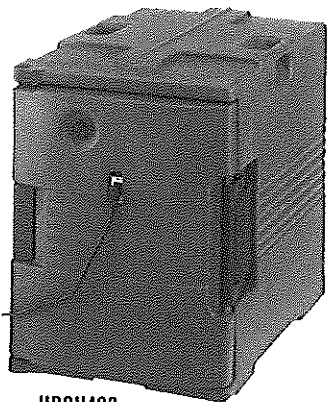
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Model No. _____

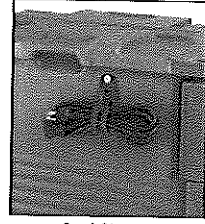
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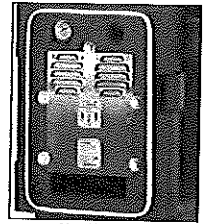
UPCH800



UPCH400



Cord Storage



Heating Unit

Approvals



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Ultra Pan Carrier® and Ultra Camcart® H-Series

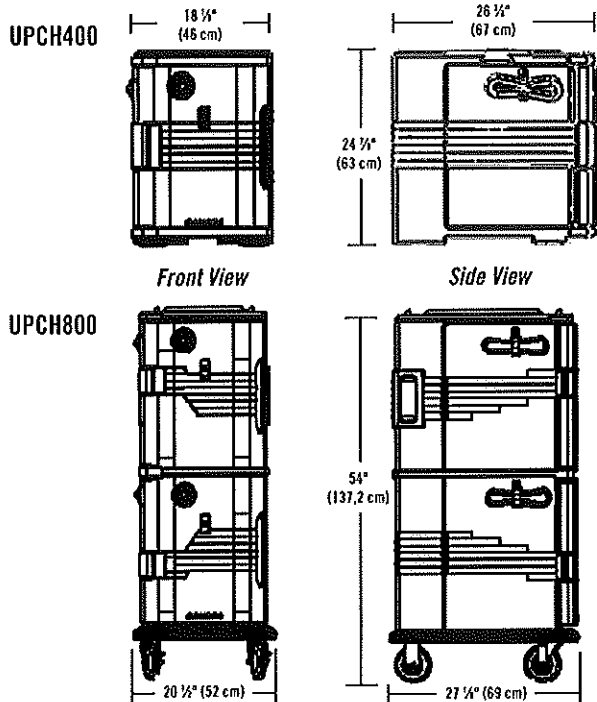
Front Loading

Ultra Pan Carrier Models

UPCH400, UPCH4002, UPCHW400, UPCHW4002, UPCHD400, UPCHD4002

Ultra Camcart Models

UPCH800, UPCH8002, UPCHT800, UPCHT8002, UPCHTD800, UPCHTD8002, UPCHBD800, UPCHBD8002



Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____

HOT HOLDING	150°–165°F (65°–74°C)
WARM UP TIME (from ambient to temperature)	45 minutes
RECOVERY TIME* (time to recover to temperature after door is held open for 30 seconds)	3 minutes
TRANSPORT TIME* (after reaching temperature, amount of time unit can be held passively/ unplugged until contents reach 148°F (65°C).)	4 hours+
* Based on test with 4 full-sized, 4" (10 cm) deep H-Pans™ filled with 190°F (87.7°C) hot water.	

Model	UPCH400 / UPCH800 (110 VAC models)	UPCH400 / UPCH800 (220 VAC models)
Electrical Specifications		
Required Voltage	110 - 120 VAC	200 - 230 VAC
Maximum Amp.	2.0a	1.2a
Watts	230w	265w
Hertz	50/60	50/60
Plug Type	Nema 5-15P	Euro plug, CEE7
Cord Connector / Inlet	C15 / C16	C15 / C16
Power Cord Length	9 feet	2,7 m
Capacity		
	UPCH400	UPCH800
2 1/2" (6,5 cm) Deep Food Pan	6	12
4" (10 cm) Deep Food Pan	4	8
6" (15 cm) Deep Food Pan	3	6
8" (20 cm) Deep Food Pan	2	4

PRODUCT CODE	DESCRIPTION	EXTERIOR DIMENSIONS W x D x H	COMPARTMENT DIMENSIONS W x D x H	CASE LB (CUBE) CASE KG (M ³)
1-Compartment Hot Holding Ultra Pan Carriers				
UPCH400	Heated Ultra Pan Carrier, 110V	18 1/4" x 26 3/8" x 24 1/8"	13 1/8" x 21" x 19 1/8"	45 (7.96)
UPCH4002	Heated Ultra Pan Carrier, 220V	46 x 67 x 63 cm	33,5 x 53,3 x 48,6 cm	20,45 (0,225)
UPCHW400	Heated Ultra Pan Carrier w/Casters, 110V	18 1/4" x 26 3/8" x 31 1/4"	13 1/8" x 21" x 19 1/8"	54 (9.98)
UPCHW4002	Heated Ultra Pan Carrier w/Casters, 220V	46 x 67 x 79,4 cm	33,5 x 53,3 x 48,6 cm	24,55 (0,283)
UPCHD400*	Heated UPCH400 Replacement/UPC400 Retrofit Door, 110V	18 1/4" x 3 1/2" x 21"	—	13 (0.93)
UPCHD4002*	Heated UPCH400 Replacement/UPC400 Retrofit Door, 220V	46 x 9 x 53,3 cm	—	5,91 (0,026)
CD400	Camdolly®	20 3/4" x 27 1/8" x 9"	—	16 (3.21)
		53 x 70 x 23 cm	—	7,3 (0,09)
400STP	Strap	200" long	—	1/2 (—)
		5 m long	—	0,5 (—)
2-Compartment Hot Holding Ultra Camcarts				
UPCH800	Heated Ultra Camcart, 110V	20 1/2" x 27 1/8" x 54"	13" x 21 1/2" x 19 1/8"	102 (19.89)
UPCH8002	Heated Ultra Camcart, 220V	52 x 69 x 137,2 cm	33 x 54,5 x 48,5 cm	43,36 (0,563)
UPCHT800	Ultra Camcart with Heated Top Door Only, 110V	20 1/2" x 27 1/8" x 54"	13" x 21 1/2" x 19 1/8"	96 (19.89)
UPCHT8002	Ultra Camcart with Heated Top Door Only, 220V	52 x 69 x 137,2 cm	33 x 54,5 x 48,5 cm	43,64 (0,563)
UPCHTD800*	Heated UPCH800 Replacement/UPC800 Retrofit Top Door, 110V	18 1/4" x 3 1/2" x 21"	—	13 (0.93)
UPCHTD8002*	Heated UPCH800 Replacement/UPC800 Retrofit Top Door, 220V	46 x 9 x 53,3 cm	—	5,91 (0,026)
UPCHBD800*	Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door, 110V	18 1/4" x 3 1/2" x 21"	—	13 (0.93)
UPCHBD8002*	Heated UPCH800 Replacement/UPC800 Retrofit Bottom Door, 220V	46 x 9 x 53,3 cm	—	5,91 (0,026)

UPCH Case Pack: 1. CD400 Colors: Coffee Beige (157), Dark Brown (131), Black (110), Slate Blue (401), Gray (180). CD400 Case Pack: 1

Casters: 5" (12,7 cm) – 2 fixed, 2 swivel, 1 with brake.

* NOTE: UPCH400, UPCH800 top and UPCH800 bottom replacement/retrofit doors are not interchangeable.

Architect Specs

The electrical food service and transport front loading insulated transporter shall be an Ultra Pan Carrier, Model UPCH400... or Ultra Camcart UPCH800... manufactured by Cambro Mfg. Co., Huntington Beach, CA 92647 USA. It shall be made of polyethylene and foam-injected polyurethane. It shall have a non-corrosive heating unit built into its door and a 9' (2,7 m) removable power cord. It shall have a power indicator light on the front and maintain temperature of 150°–165°F (65°–74°C). It shall have a vinyl cord-storage strap on its left side. It shall have a black pop-up vent to help equalize pressure and release steam. It shall have a removable gasket. It shall have 12 sets of evenly-spaced, molded-in rails per compartment and transport GN full size, 1/2 and 1/3-size food pans and 1/2-size sheet pans. It shall have a durable nylon door latch and the compartment door shall swing open 240° to the side. It shall have ergonomic molded-in handles located on each of the sides. It shall be available in 5 colors.

UPCH Colors

Granite Gray (191)	Granite Green (192)	Slate Blue (401)
Dark Brown (131)	Black (110)	

Approvals



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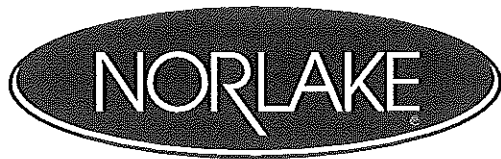
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#19

REFRIGERATED CHEF BASE



NLCB72

SPECIFICATIONS FOR: NLCB36, NLCB48, NLCB53, NLCB60, NLCB72, NLCB84, NLCB96

- **Finish:** Complete stainless steel interior. Stainless steel exterior front, sides and heavy-duty marine edge top (except NLCB36). NLCB36 has a flat top. Galvanized bottom and back.
- **Insulation:** The complete cabinet and drawers are foamed in place with polyurethane insulation
- **Electrical:** 115 volt, 60 Hz, 1 phase with cord and NEMA 5-15P Plug
- **Hardware:** Heavy-duty stainless steel drawers supported on stainless steel telescoping drawer slides with stainless steel roller bearing wheels. Drawer slides designed to withstand maximum of 200 lbs per drawer. Full marine edge top to prevent spills from flowing over edge. Heavy-duty 4" casters. Drawers include notched locking pan adapter bars for full-size pans (pans not included).
- **Refrigeration:** Self-contained refrigeration system utilizes R290 refrigerant metered by a capillary tube system. Automatic condensate evaporator. Interior forced air system with high humidity evaporator coils. Adjustable temperature control. Temperature range +34°F to +38°F. Digital temperature indicator.
- **Approvals:** UL, C-UL and ETL Sanitation listed **

*Most options are available one week from receipt of order. Please contact us for specific questions.

**C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

**ETL Sanitation is Intertek Labs Sanitation Mark which indicates that ETL has tested the equipment to applicable NSF Standards.

REFRIGERATED CHEF BASE

STANDARD FEATURES

- Adjustable temperature control
- Automatic condensate evaporator
- Capillary tube system
- Digital temperature indicator
- Full marine edge top (except NLCB36)
- NLCB36 has a flat top
- Full size pan adapter bars (pans not included)
- 4" casters consuming 5"
- Stainless steel exterior finish
- Stainless steel interior finish
- Stainless steel drawers
- Temperature range: +34°F to +38°F
- UL, C-UL and ETL Sanitation listed **
- Warranties: 3 year parts & labor, 5 year compressor

OPTIONAL FEATURES*

- Legs

*Most options are available one week from receipt of order. Please contact us for specific questions.

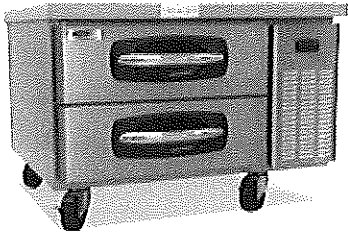
**C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

**ETL Sanitation is Intertek Labs Sanitation Mark which indicates that ETL has tested the equipment to applicable NSF Standards.

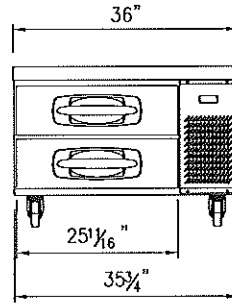
SPECIFICATIONS							
Models	NLCB36	NLCB48	NLCB53	NLCB60	NLCB72	NLCB84	NLCB96
Crated Weight (lbs) (kg)	182 (87)	232 (105)	230 (104)	250 (113)	340 (153)	355 (160)	390 (180)
Crated Height (in) (cm)	27 (68)	27 (68)	27 (68)	27 (68)	27 (68)	27 (68)	27 (68)
Crated Width (in) (cm)	38 (97)	50 (127)	55 (138)	62 (155)	74 (185)	86 (215)	98 (245)
Crated Depth (in) (cm)	34 (85)	34 (85)	34 (85)	34 (85)	34 (85)	34 (85)	34 (85)
Interior Height (in) (cm)	16-1/2 (41)	16-1/2 (41)	16-1/2 (41)	16-1/2 (41)	16-1/2 (41)	16-1/2 (41)	16-1/2 (41)
Interior Width (in) (cm)	22-1/4 (57)	34-1/4 (87)	39-3/4 (99)	39-3/4 (99)	57-1/2 (144)	70-1/2 (176)	83-1/2 (209)
Interior Depth (in) (cm)	21-3/4 (54)	21-3/4 (54)	21-3/4 (54)	21-3/4 (54)	21-3/4 (54)	21-3/4 (54)	21-3/4 (54)
Overall Height (in) (cm)	25-1/2 (64)	25-1/2 (64)	25-1/2 (64)	25-1/2 (64)	25-1/2 (64)	25-1/2 (64)	25-1/2 (64)
Overall Width (in) (cm)	36 (92)	48 (122)	53 (133)	60 (150)	72 (180)	84 (210)	96-1/16 (240)
Overall Depth (in) (cm)	31 (78)	31 (78)	31 (78)	31 (78)	31 (78)	31 (78)	31 (78)
Gross Cubage (CuFt) (L)	5.7 (161)	8.6 (244)	9.8 (277)	9.8 (277)	14.3 (405)	17.2 (487)	21.4 (606)
Full Size Pan Capacity**	2	4	6	6	8	10	12
Number of Drawers	2	2	2	2	4	4	4
Number of Casters	4	4	4	4	6	6	6
Total Weight / Load Capacity (lbs) (kg)	1040 (468)	1040 (468)	1040 (468)	1040 (468)	1560 (702)	1560 (702)	1560 (702)
Condensing Unit Size	1/5 HP	1/5 HP	1/5 HP	1/5 HP	1/5 HP	3/8 HP	3/8 HP
Refrigerant	R290	R290	R290	R290	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Cord and Plug Furnished	Yes	Yes	Yes	Yes	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	3.0	3.0	3.0	3.0	3.0	3.5	3.5

Specifications subject to change without notice.

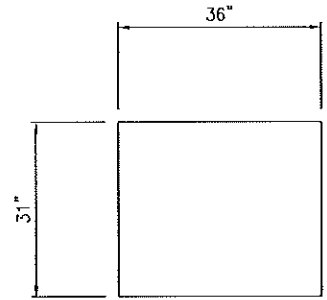
** Pans not included.



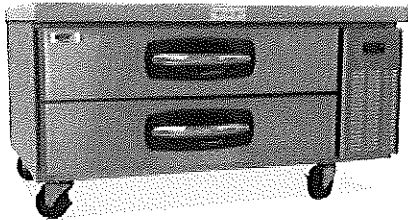
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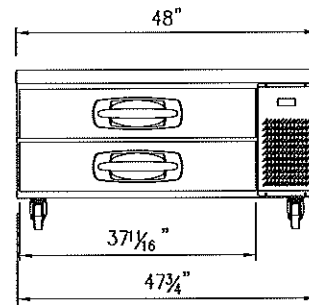
FRONT VIEW



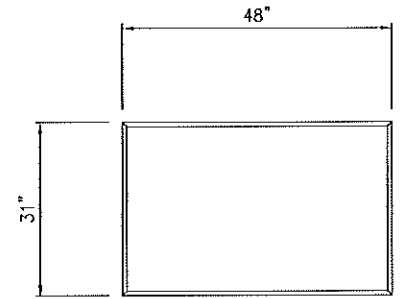
TOP VIEW



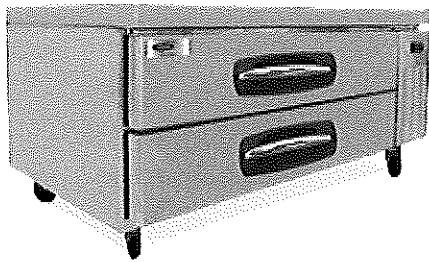
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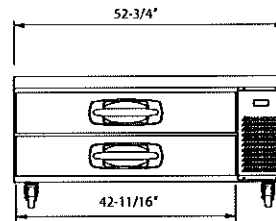
FRONT VIEW



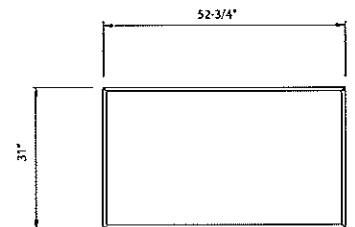
TOP VIEW



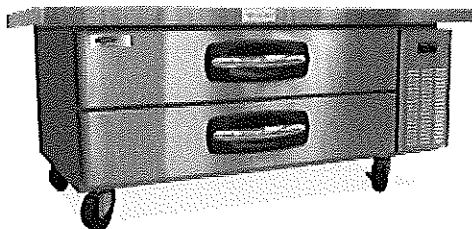
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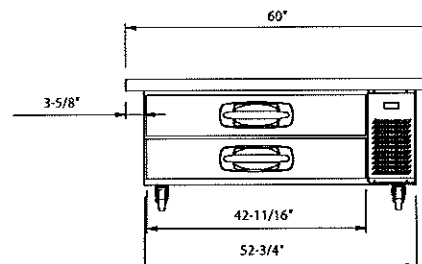
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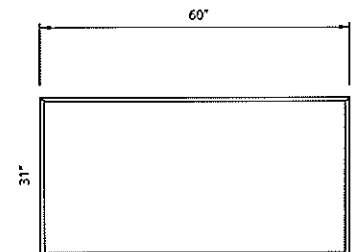
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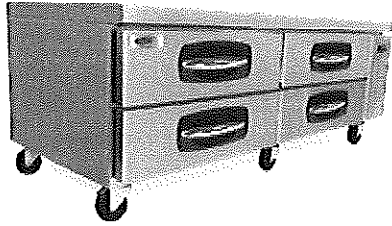
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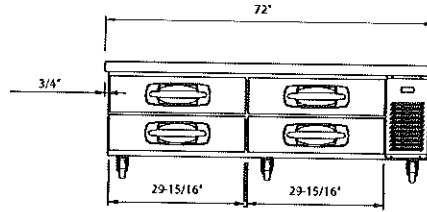
FRONT VIEW



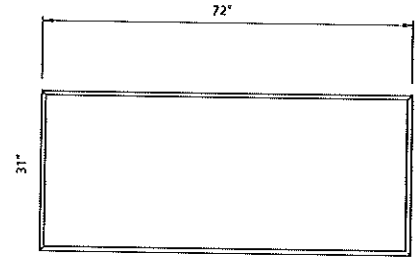
TOP VIEW



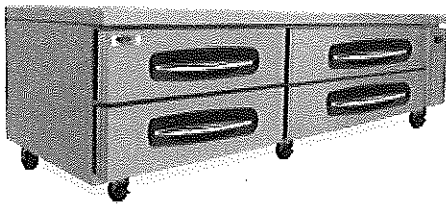
NLCB72



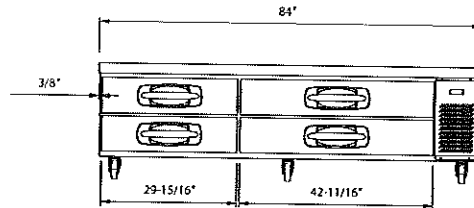
FRONT VIEW



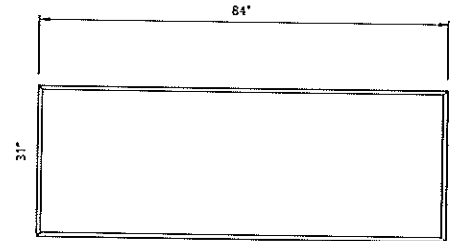
TOP VIEW



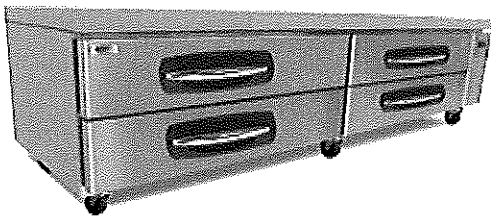
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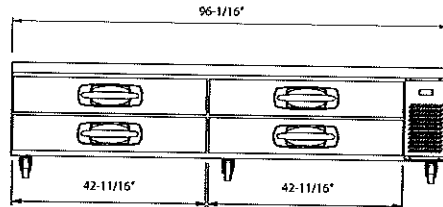
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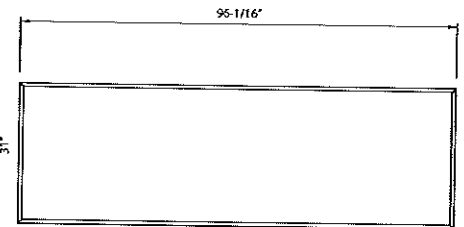
TOP VIEW



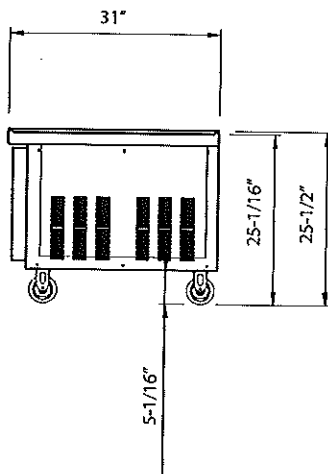
NLCB96



FRONT VIEW



TOP VIEW



SIDE VIEW



Revision Date: 1/19
Part Number: 143582



#10 + 21

Quotation #: A167999 Rev. 1

Date: 3/12/2020

Project: El Burrito Mexican Restaurant II

Item Qty Item Description

1 1 Freezer/Cooler

Compartments:

Freezer

Interior Dimensions: 5'-3 1/2" x 7'-1" x 8'-10 5/8"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Aluminum - Natural Embossed - .040

Interior: Aluminum - Natural Embossed - .040

Ceiling: 4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Aluminum - Embossed White .040

Floor Application: 4" Class 1 - Foamed in place Urethane

Type: Standard 1000# ERA

Finish: Aluminum - Smooth Aluminum .100

Compartment Accessories:

Qty	UoM	Description
-----	-----	-------------

Refrigeration:

Qty	UoM	Description
-----	-----	-------------

1	ea	KPC198LZOP-2E PC198LZOP-2E, 208-230/60/1, 2HP, R448A, Pre-Charged, Air-Cooled, Scroll, Low Temp Standard Compressor Unit, Amps: 15.1, Ambient Temperature: 100 Includes Fan Cycle Controls, Amps: 15.1, Ambient Temperature: 100
---	----	--

1	ea	KEL16-049-2EC-PR-8 EL16-049-2EC-PR-8, 208-230/60/1, R448A, Low Temp, Electric Defrost, Standard Unit Cooler, Amps: 4.9
---	----	---

One year parts and labor included

Refrigeration Accessories:

Qty	UoM	Description
-----	-----	-------------

Door: 34" x 78" Right Swing Out
Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

Frame: Exterior: Aluminum - Natural Embossed - .040

Interior: Aluminum - Natural Embossed - .040

Plug: Exterior: Aluminum - Natural Embossed - .040

Interior: Aluminum - Natural Embossed - .040

Door/Opening Accessories:

Qty	UoM	Description
-----	-----	-------------



Quotation #: A167999 Rev. 1

Date: 3/12/2020

Project: El Burrito Mexican Restaurant II

1	ea	Handle - Kason 28 with Locking Assembly (STD)
1	ea	Door Closer - Kason 1098 w/Cover & Hook (STD)
1	ea	Thermometer - 2 inch Dial w/6" Lead (STD)
1	ea	Switch - Pilot Light Included UL (STD)
2	ea	Hinge - Kason 1345 Adjustable / Spring Assisted (STD)
1	ea	Vent - Pressure Relief, Heated Kason 1825 (STD)
2.83	lf	Threshold, Stainless Steel 14 ga
1	ea	Heater Wire, 5 Watt / FT
1	ea	Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)

Cooler

Interior Dimensions: 11'-0 1/2" x 7'-1" x 8'-10 5/8"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Aluminum - Natural Embossed - .040

Interior: Aluminum - Natural Embossed - .040

Ceiling: 4" Class 1 - Foamed in place Urethane

Type: Standard

Attachment: Lock Down

Exterior: Galvalume - Embossed 26 Ga

Interior: Aluminum - Embossed White .040

Floor Application: 4" Class 1 - Foamed in place Urethane

Type: Standard 1000# ERA

Finish: Aluminum - Smooth Aluminum .100

Compartment Accessories:

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
2	ea	Light Fixture - Kason 1809 LED 115V/220V
1	ea	ArcticFox WIFI LDA KIT 120V 60Hz

Refrigeration:

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
1	ea	KPC68MZOP-2E PC68MZOP-2E, 208-230/60/1, 3/4HP, R448A, Pre-Charged, Air-Cooled, Scroll, Medium Temp Standard Compressor Unit, Amps: 7, Ambient Temperature: 100 Includes Fan Cycle Controls, Amps: 7, Ambient Temperature: 100
1	ea	KAM26-073-1EC-PR-8 AM26-073-1EC-PR-8, 115/60/1, R448A, Medium Temp, Air Defrost, Standard Unit Cooler, Amps: 1.6

One year parts and labor included

Refrigeration Accessories:

<u>Qty</u>	<u>UoM</u>	<u>Description</u>
------------	------------	--------------------

Door: 34" x 78" Right Swing Out
Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.

Frame: Exterior: Aluminum - Natural Embossed - .040

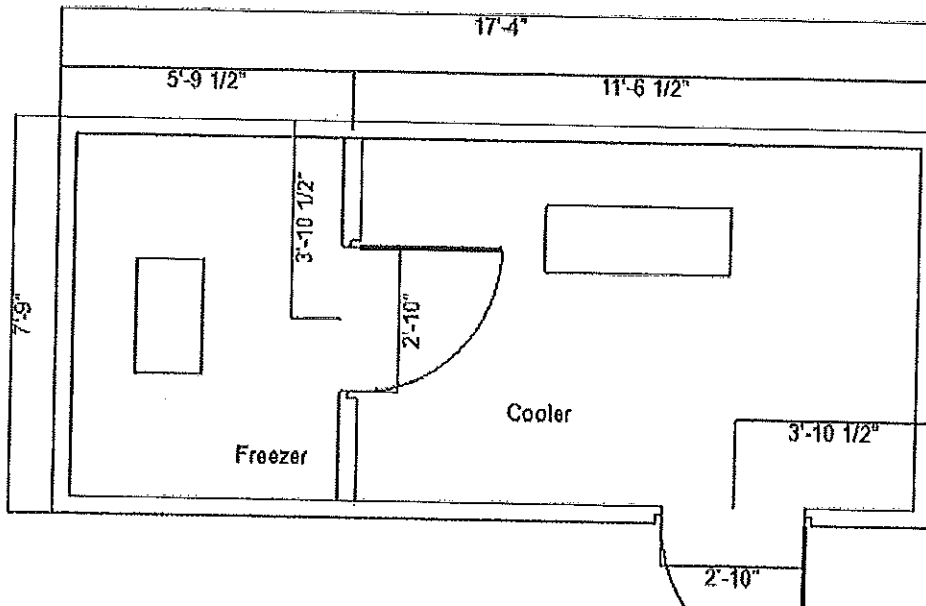
Interior: Aluminum - Natural Embossed - .040

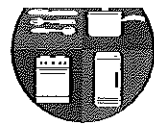
Plug: Exterior: Aluminum - Natural Embossed - .040

Interior: Aluminum - Natural Embossed - .040

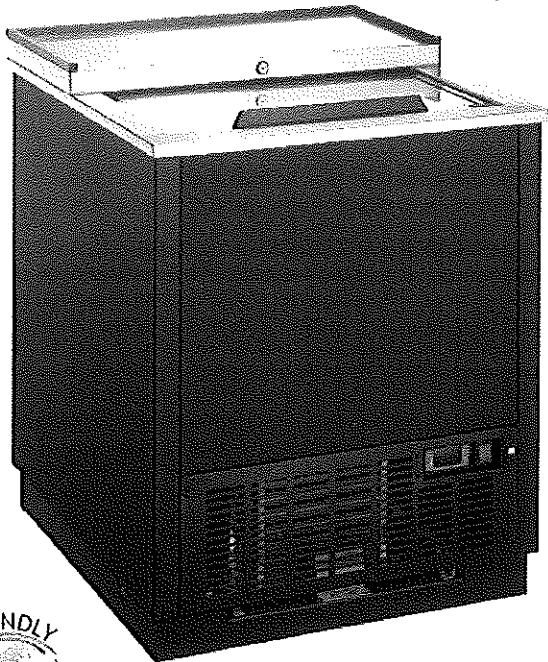
Door/Opening Accessories:

Qty	UoM	Description
1	ea	Handle - Kason 28 with Locking Assembly (STD)
1	ea	Door Closer - Kason 1098 w/Cover & Hook (STD)
1	ea	Thermometer - 2 inch Dial w/6" Lead (STD)
1	ea	Switch - Pilot Light Included UL (STD)
2	ea	Hinge - Kason 1345 Adjustable / Spring Assisted (STD)
2.83	lf	Threshold, Stainless Steel 14 ga
1	ea	Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)
1	ea	Heater Wire, 1 Watt / FT





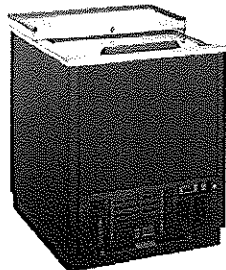
Glass Frosters



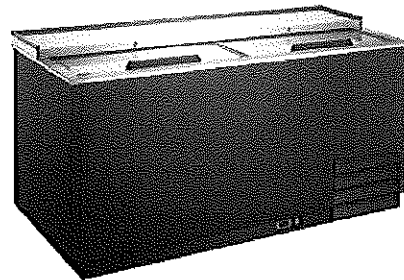
U-Star's Glass Frosters are perfect to frost beer glasses and chill salad plates used to serve your guests. These units efficiently chill glasses with a delicate layer of frost, keeping your craft beers cool and fresh tasting. They are also great for chilling salad plates, keeping lettuce leaves crisp longer. Featuring sliding stainless-steel doors for easy access, these units do not need to be running continuously and can be turned off after hours to save electricity. These models are ETL Listed and ETL Sanitation. They are backed with a 1 year warranty on parts and labor and a 5 year warranty on the compressor.

Product Features

- Durable stainless steel top
- Coated aluminum interior
- Attractive corrosion-resistant exterior vinyl on steel with black finish
- Sliding stainless steel door for easy access
- Adjustable coated steel dividers included
- Maintains a safe temperature range of 0 degrees Fahrenheit
- Environmentally-friendly R290 refrigerant
- Saves electricity and can be turned off during non-business hours
- Electronic control system makes it easy to adjust temperature point setting and defrost frequency



USGF-1L



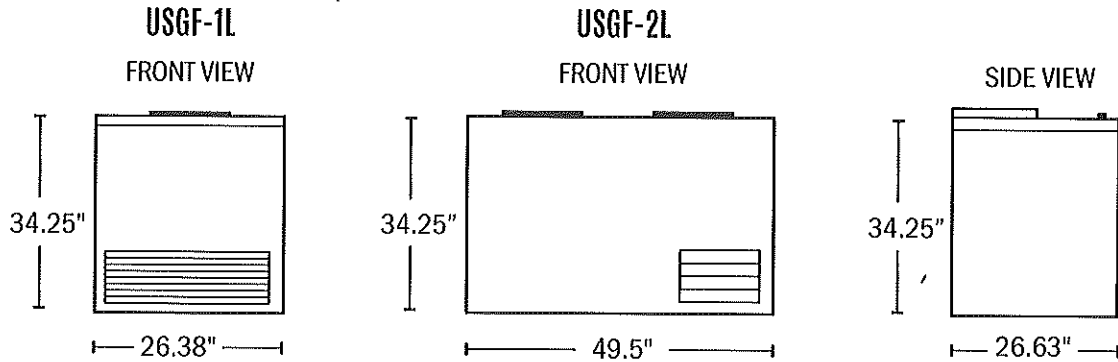
USGF-2L

Specifications

Model Number	USGF-1L	USGF-2L
Lids	1	2
Storage Capacity (8" mugs)	90	250
Storage Capacity (10 oz. steins)	85	240
Net Volume Cu. Ft.	4.1 Cu. Ft.	12.2 Cu. Ft.
Horsepower	1/5	1/4+
Refrigerant	R290	R290
Voltage/Hertz/Phase	115/60/1	115/60/1
Amps	2.04	3
Overall Dimensions (In)	26.38"W x 26.63"D x 34.25"H	49.5"W x 26.63"D x 34.25"H
Net Weight (lbs)	166 lbs	232 lbs
Gross Weight (lbs)	210 lbs	276 lbs

Glass Frosters

Plan Views



Features

Refrigeration System:

- Environmentally R290 refrigerant
- Removable installation board makes it easy to access condenser coil for cleaning and service
- Temperature of -5–2 degrees Fahrenheit

Electrical Control:

- Front LED temperature display for easy viewing of internal temperature
- Electronic controls make it easy to adjust temperature set point and defrost frequency
- NEMA 5-15 Plug



Cabinet Construction:

- Black-coated steel exterior for a sleek appearance
- Painted aluminum interior allows for easy cleaning
- Insulated throughout with foamed-in-place high density cell polyurethane insulation

Doors:

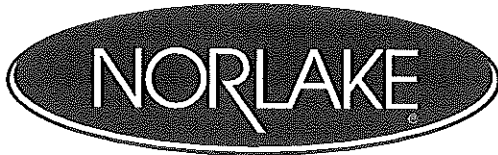
- Sliding stainless steel doors for easy access

Shelving:

- Adjustable plastic-coated steel shelves that allow you to organize the interior to meet your needs

Model Features:

- USGF-1L accommodates ninety (90) 8" mugs and eighty-five (85) 10 oz. steins
- USGF-2L accommodates two hundred and fifty (250) 8" mugs and two hundred and forty (240) 10 oz. steins

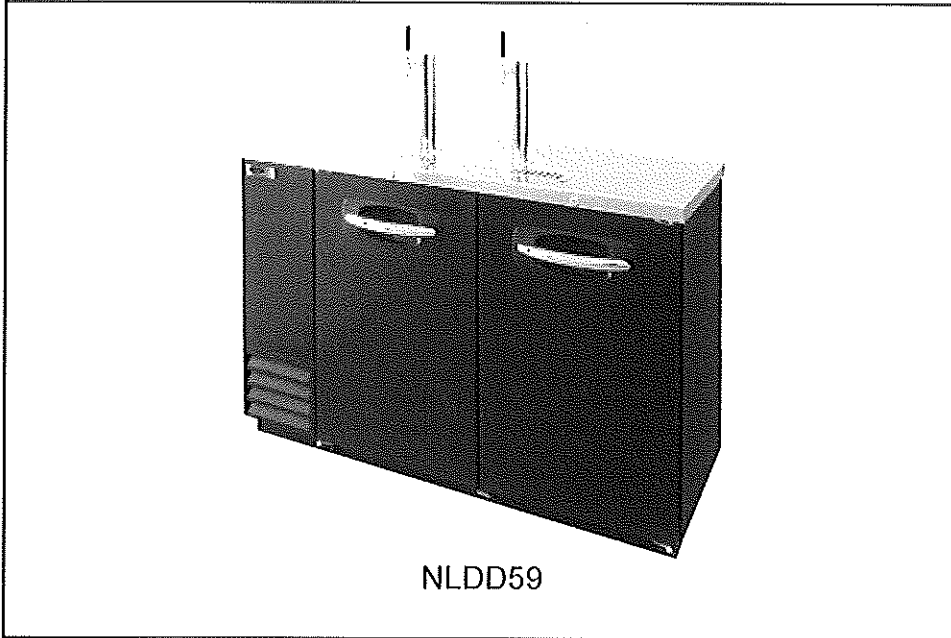


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#121

ADVANTEDGE™ DIRECT DRAW BEER COOLERS



NLDD59

PROJECT:

ITEM NUMBER:

MODEL NUMBER:

SPECIFICATIONS FOR: NLDD24, NLDD59, NLDD69, NLDD79, NLDD95

- **Finish:** Heavy duty stainless steel top, black front, sides and back. Galvanized steel interior walls with stainless steel floor.
- **Insulation:** Foamed-in-place 1-1/2" CFC free polyurethane insulation
- **Hardware:** Solid doors with locks, magnetic door gaskets, plastic breaker strips around door openings to limit the formation of any condensation. Interior LED light (except NLDD24). 3" diameter stainless steel draft towers. Heavy duty stainless steel threshold. Casters standard on NLDD24 model only.
- **Electrical:** 115 volt, 60 Hz, 1 phase with cord and NEMA 5-15P plug
- **Refrigeration:** Self-contained forced air R290 capillary tube refrigeration system. Temperature range from +34°F to +38°F. Draft towers cooled by continuous cold air circulation. Adjustable temperature control.
- **Approvals:** ETL Sanitation listed, UL, C-UL Safety listed, approved to NSF standard for packaged food products **

STANDARD FEATURES

- Adjustable temperature control
- Black front, sides and back
- Free flowing refrigeration system at all times to ensure uniformly cooled product
- LED interior light (except NLDD24)
- 5" casters standard on NLDD24 model only
- 3" diameter polished stainless steel draft tower
- 1 two-way gas manifold (NLDD59 & NLDD69), 1 three-way gas manifold (NLDD79), 1 four-way gas manifold (NLDD95)
- Slide out condensing unit
- Temperature range: +34°F to +38°F
- ETL Sanitation listed, UL, C-UL Safety listed, approved to NSF standard for packaged food products **
- Warranties: 3 year parts & labor, 5 year compressor

OPTIONAL FEATURES *

- 4" plate-mounted casters
- Floor rack
- Single, double and triple tap draft tower

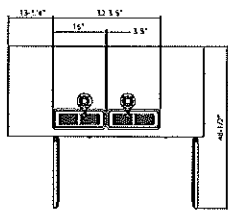
*Most options are available one week from receipt of order. Please contact us for specific questions.

** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

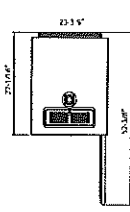
** ETL Sanitation is Underwriters Laboratories Sanitation Mark which indicates that ETL has tested the equipment to applicable NSF Standards.

DIRECT DRAW BEER COOLERS

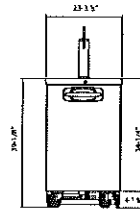
SPECIFICATI
GUIDE



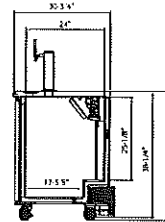
TOP
NLDD59



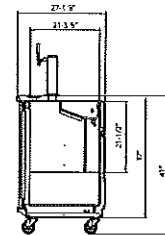
TOP
NLDD24



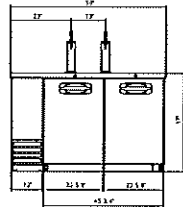
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NLDD24



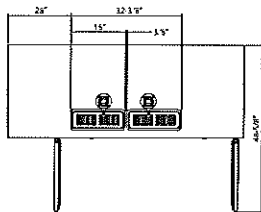
SIDE
NLDD24



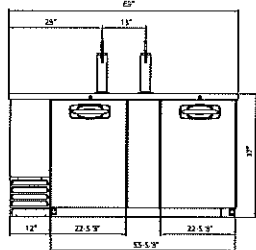
SIDE
NLDD59, 69, 79, 95



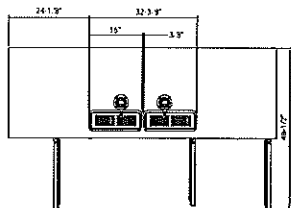
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NLDD59



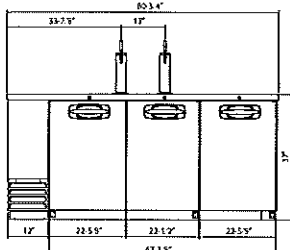
TOP
NLDD69



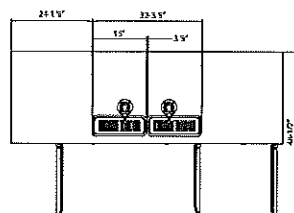
FRONT
NLDD69



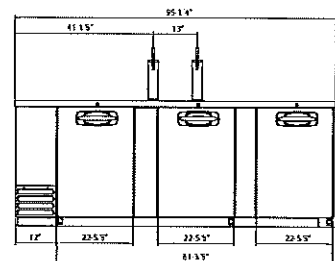
TOP
NLDD79



FRONT
NLDD79



TOP
NLDD95



FRONT
NLDD95



Revision Date: 1/19
Part Number: 143585

Standex
Food Service Equipment Group

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SPECIFICATIONS

Models	NLDD24	NLDD59	NLDD69	NLDD79	NLDD95
Crated Weight (lbs) (kg)	187 (85)	276 (125)	298 (135)	400 (182)	460 (209)
Crated Height (in) (cm)	44 (112)	44 (112)	44 (112)	44 (112)	44 (112)
Crated Width (in) (cm)	27-1/2 (70)	61-1/2 (156)	71-1/4 (181)	82-5/8 (210)	97-5/8 (248)
Crated Depth (in) (cm)	30 (76)	30 (76)	30 (76)	30 (76)	30 (76)
Interior Height (in) (cm)	31-3/4 (81)	31-3/4 (81)	31-3/4 (81)	31-3/4 (81)	31-3/4 (81)
Interior Width (in) (cm)	19-3/8 (49)	54-3/4 (139)	64-3/4 (165)	76-1/2 (194)	91 (231)
Interior Depth (in) (cm)	24 (61)	21-3/8 (54)	21-3/8 (54)	21-3/8 (54)	21-3/8 (54)
Overall Height (in) (cm)	39-1/4 (100)	37 (94)	37 (94)	37 (94)	37 (94)
Overall Width (in) (cm)	23-3/8 (59)	59 (150)	69-1/8 (176)	80-3/4 (205)	95-1/4 (242)
Overall Depth (in) (cm)	30-3/4 (78)	29-5/8 (75)	29-5/8 (75)	29-5/8 (75)	29-5/8 (75)
Gross Cubage (CuFt) (L)	7.9 (223.7)	19.4 (549.3)	23.4 (662.6)	27.9 (790)	33.6 (951.4)
Number of Towers	1 single	2 single	2 single	1 single 1 double	2 double
Number of Kegs	1	2**	3	4	5
Condensing Unit Size	1/5 HP	3/8 HP	3/8 HP	3/8 HP	3/8 HP
Refrigerant	R290	R290	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Cord and Plug Furnished	Yes	Yes	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	3.0	3.5	3.5	3.5	3.5

Specifications subject to change without notice.

** The NLDD59 will hold (2) 1/2 barrel kegs and (1) slim quarter barrel.

Auto-Chlor[®]

SYSTEM

A4 WaterSaver™

Single Rack • In Line • Low Energy Dishmachine

- Auto-Chlor System's proprietary WaterSaver™ design uses as little as 1.09 gallons/rack *X100*
- Powerful 1 HP pump delivers high pressure spray and mechanical cleaning action for single pass cleaning performance
- Built in water pressure regulator provides consistent water usage and cleaning results
- Exclusive fill-through-the-pump feature flushes and cleans the wash pump and spray system with every cycle
- External sump and screen provide easy access for cleaning
- Regularly scheduled 28-day service ensures sparkling results, minimizes mechanical problems and reduces operating costs
- Benefiting from more than 70 years of improvements and dishwashing experience and knowledge



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- Exceeds Energy Star requirements
- Low temperature chemical sanitizing saves energy

Total Service. Total Satisfaction.

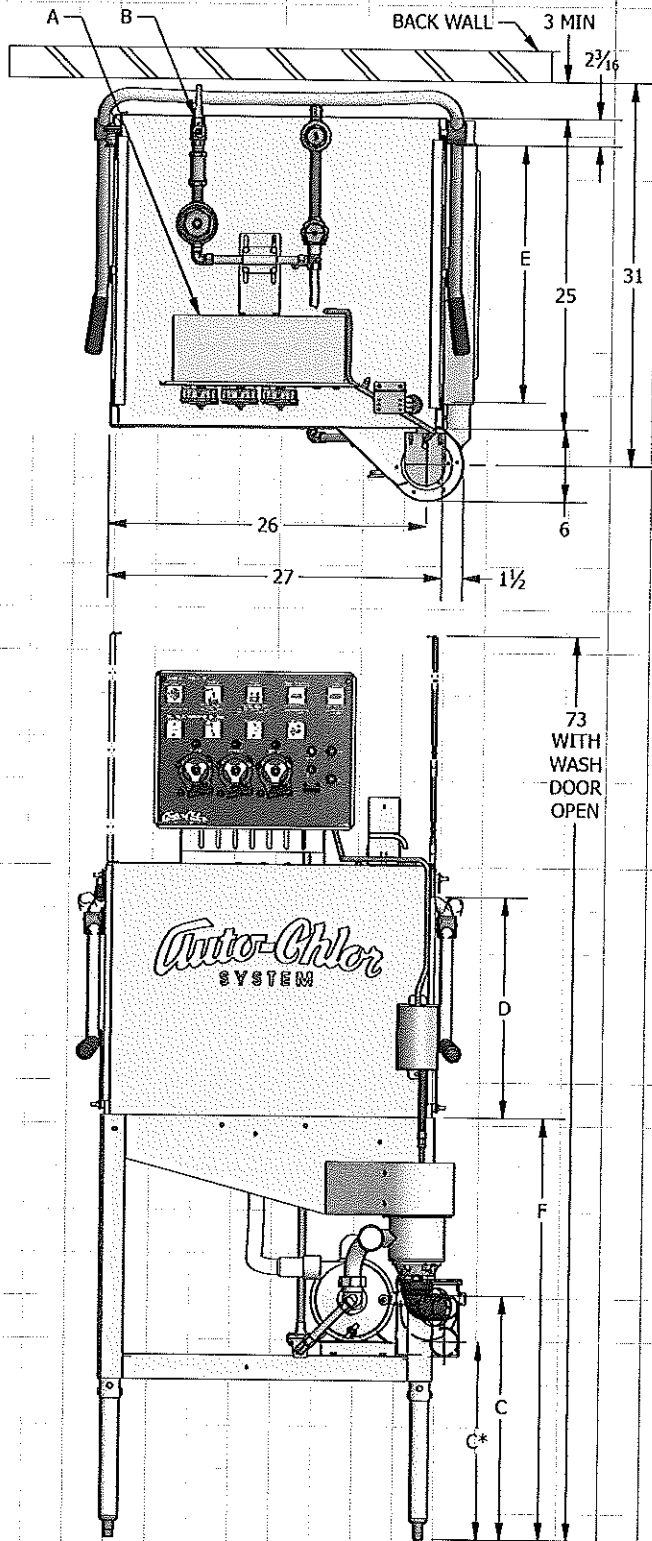
For more information, visit us
at www.autochlor.net

Auto-Chlor[®]

SYSTEM

A4 WaterSaver[™]

Single Rack • In Line • Low Energy Dishmachine



Specifications

Standard 90 second cycle, 38 rack/hr

- A - Electrical -115 VAC, 60Hz, 1 PH
 - 20A Dedicated Circuit Recommended
 - Connects to Grounded Wall Outlet or 1/2" Conduit depending on local building codes
 - B - Water Consumption 1.09 gal/rack (41.3 GPH)
 - Water Supply Flow Rate 7.5 GPM Minimum
 - Water Supply Temp 140°F Recommended
 - Water Supply Connection 1/2" NPT female
 - Backflow protection provided by ASSE 1004 Vacuum Breaker
 - C - Drain Connection 2" MPT
 - 20" above floor
 - C* - Optional Scrap Accumulator
 - Connection 2" MPT
 - Centerline 15 1/2" above floor
 - D - Wash Cavity Clearance 17" Max Height
 - E - Rack Clearance - 20 1/8" between tracks
 - Rack Size 20" x 20"
 - F - Table Height at Machine Entrance 34"
- Available Options:
- Auto-Start
 - Leg Extensions : 3"
 - Vapor Removal System (VRX)
 - 72 second cycle, 47 Racks/hr, 51 GPH
 - 60 second cycle, 55 Racks/hr, 60 GPH
 - Tall Hood 27" Max. Height Wash Cavity

Note: This unit does not produce heat or steam



ACM30002

Total Service. Total Satisfaction.
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Profit from the Eagle Advantage®

#32

Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

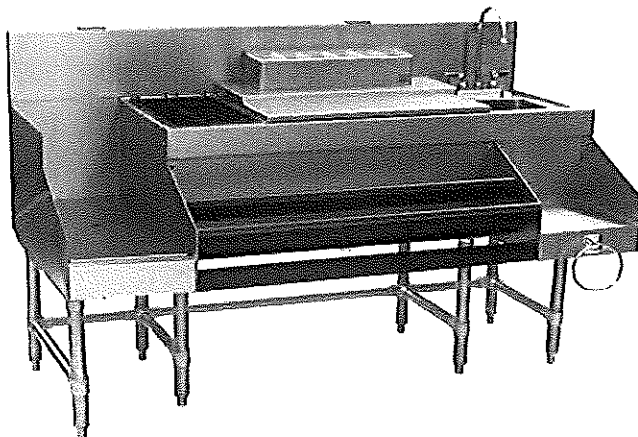
Catalog Specification Sheet No. EG40.44

Spec-Bar® Combination Cocktail Stations

Specification Sheet

Short Form Specifications

Eagle Spec-Bar® Combination Cocktail Station; model _____ . Heavy gauge type 304 stainless steel body, legs, leg channels and cross rails. Models offered with (12" or 18") recessed workboard with 1/2" drain and stainless steel removable perforated insert, or with (12" or 18") tiered liquor display with ABS for sound deadening—#CCS-72 has both. (36" or 42") combination foamed-in-place insulated ice chest with bottle holders. Two 3/8" x 2 1/2" tubing access holes in top of backsplash. Condiment dispenser. 12" single wet waste sink with T&S faucet and perforated lift-out strainer. Stainless steel blender shelf with towel ring and rear cord access hole. Stainless steel double speed rail with ABS for sound deadening, and stainless steel adjustable bullet feet.



combination cocktail station

Options / Accessories

- 8-circuit post-mix cold plate
- 10-circuit post-mix cold plate

Spec-Bar® Combination Cocktail Stations

MODELS:

- | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> CCS-60-1 | <input type="checkbox"/> CCS-66-2 | <input type="checkbox"/> CCS-72 |
| <input type="checkbox"/> CCS-60-2 | <input type="checkbox"/> CCS-66-3 | <input type="checkbox"/> CCS-72-1 |
| <input type="checkbox"/> CCS-66-1 | <input type="checkbox"/> CCS-66-4 | <input type="checkbox"/> CCS-72-2 |

Design and Construction Features

- Back, backsplash, sides, bottom, front panel, liquor steps, ice chests and bowls are 20 gauge stainless steel.
- Blender shelf is 18 gauge stainless steel.
- Blender shelf sides, speed rail sides, and liquor display sides are 14 gauge stainless steel.
- Legs are constructed of 1 1/2" (41mm) diameter 16 gauge type 304 stainless steel with stainless steel bullet feet.
- Leg channels are 16 gauge stainless steel.
- Blender station, wet waste sink, double speed rail, condiment dispenser, and combination ice chest are standard.
- Ice chest drain is 1 1/2" (38mm) NPS, with 4" (102mm) long tailpiece.
- 12" (305mm) wet waste and workboard drains are 1 1/2" (38mm) I.P.S. threaded drain with nut and washer.
- Liquor display or recessed workboard available.*
- Tubing access holes are 3/8" x 2 1/2" (22 x 73mm). Capacity per hole is 12 lines of 1/4" x 3/8" (6 x 10mm) O.D. nylon braided tubing.
- T&S faucets are mounted on 4" (102mm) centers, and accept 1/2" NPT sink leads. Hot and cold water connections required.
- Sink bowl dimensions are 11 1/2" x 9 1/4" x 6" (292 x 235 x 152mm) deep.
- Perforated sink strainer.

* Model #CCS-72 includes both liquor display and recessed workboard.

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB®** Division.
 Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com



AUTOQUOTES



EG40.44 Rev. 03/18

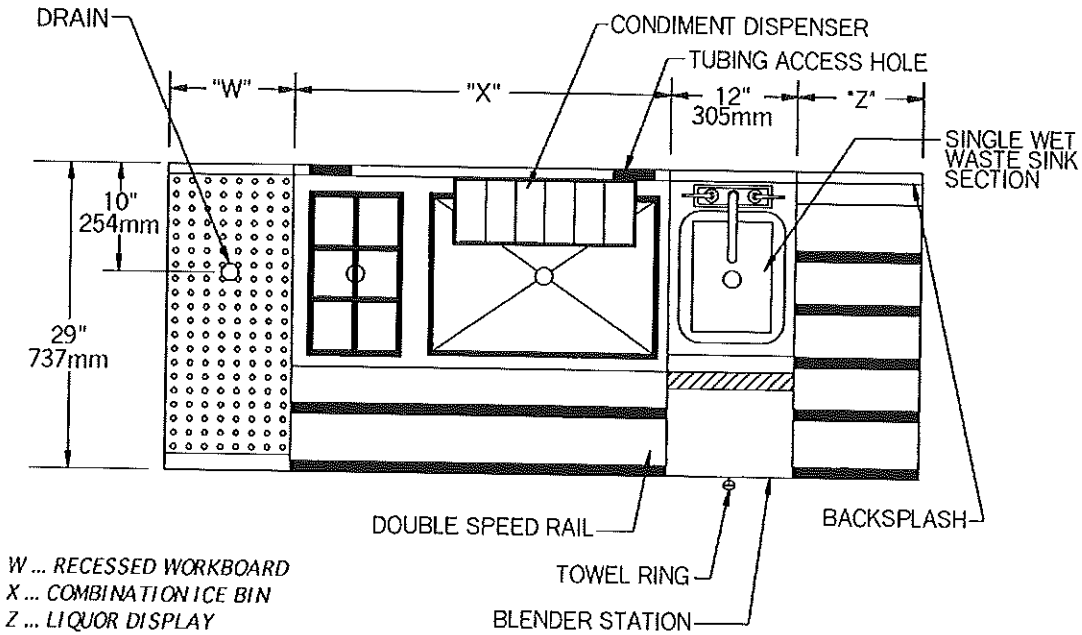
Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com



Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Bar® Combination Cocktail Stations



model #	comes with	overall dimensions				combination ice bin length		weight	
		width	width	length	length	in.	mm	lbs.	kg
		in.	mm	in.	mm	in.	mm		
CCS-60-1	12" (305mm)-long liquor display	29"	737	60"	1524	36"	914	308	139.7
CCS-60-2	12" (305mm)-long recessed workboard	29"	737	60"	1524	36"	914	313	142.0
CCS-66-1	12" (305mm)-long liquor display	29"	737	66"	1676	42"	1067	341	154.7
CCS-66-2	12" (305mm)-long recessed workboard	29"	737	66"	1676	42"	1067	319	144.7
CCS-66-3	18" (457mm)-long recessed workboard	29"	737	66"	1676	36"	914	328	148.8
CCS-66-4	18" (457mm)-long liquor display	29"	737	66"	1676	36"	914	373	169.2
CCS-72	12" (305mm)-long recessed workboard and 12" (305mm)-long liquor display	29"	737	72"	1829	36"	914	316	143.3
CCS-72-1	18" (457mm)-long liquor display	29"	737	72"	1829	42"	1067	336	152.4
CCS-72-2	18" (457mm)-long recessed workboard	29"	737	72"	1829	42"	1067	331	150.1

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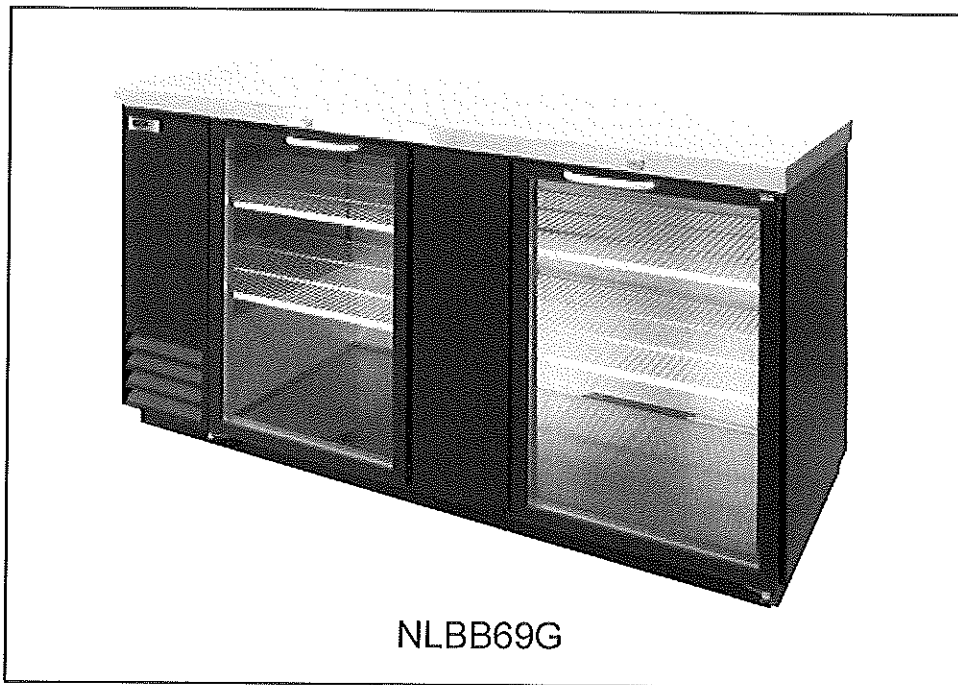


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Handwritten initials

ADVANTEDGE™ GLASS DOOR BACK BAR REFRIGERATORS



NLBB69G

PROJECT:
ITEM NUMBER:
MODEL NUMBER:

GLASS DOOR BACK BAR REFRIGERATORS

SPECIFICATIONS FOR: NLBB59G, NLBB69G, NLBB79G, NLBB95G

- **Finish:** Heavy duty stainless steel top and black exterior front, sides and back. Galvanized steel interior walls and stainless steel floor.
- **Insulation:** Foamed-in-place 1-1/2" CFC-free polyurethane insulation.
- **Hardware:** Glass doors with locks, magnetic door gaskets, plastic breaker strips around door openings to limit the formation of any condensation. Two adjustable shelves per door section standard. Interior LED light.
- **Electrical:** 115 volt, 60 Hz, 1 phase with cord and NEMA 5-15P plug
- **Refrigeration:** Self-contained forced air R290 capillary tube refrigeration system. Temperature range from +34°F to +38°F. Adjustable temperature control.
- **Approvals:** ETL Sanitation listed, UL and C-UL Safety listed, approved to NSF standard for packaged food products **

STANDARD FEATURES

- Adjustable temperature control
- Black front, sides and back exterior
- Two adjustable shelves per door section
- Free flowing air system at all times to ensure uniformly cooled products
- LED interior light
- Slide out condensing unit
- Temperature range: +34°F to +38°F
- ETL Sanitation listed, UL and C-UL Safety listed, approved to NSF standard for packaged food products **
- Warranties: 3 year parts & labor, 5 year compressor

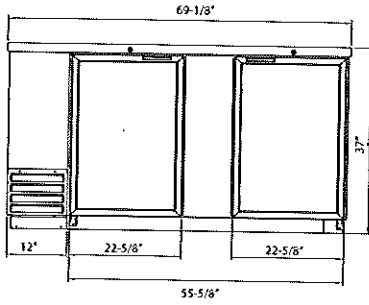
OPTIONAL FEATURES*

- 4" plate casters
- Floor rack(s)
- Shelves with product guides

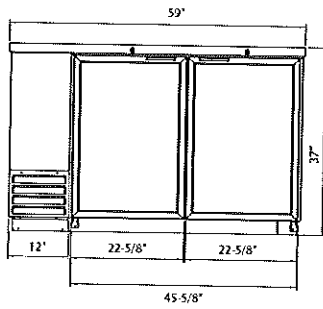
* Most options are available two weeks from receipt of order. Please contact us for specific questions.

**C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.

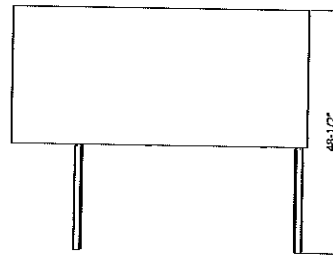
**UL Sanitation is Underwriters Laboratories Sanitation Mark which indicates that UL has tested the equipment to applicable NSF Standards.



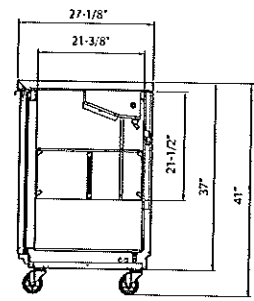
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NLBB69G**



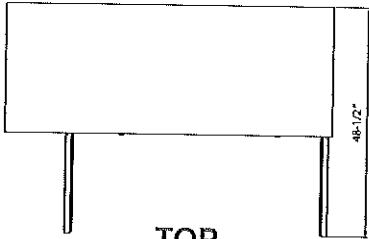
**FRONT
NLBB59G**



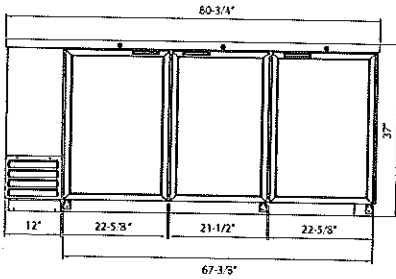
**TOP
NLBB59G**



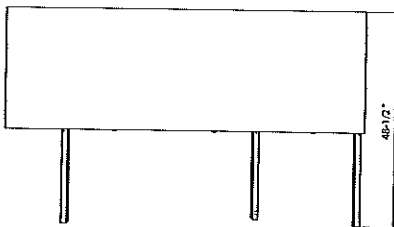
**SIDE
ALL MODELS**



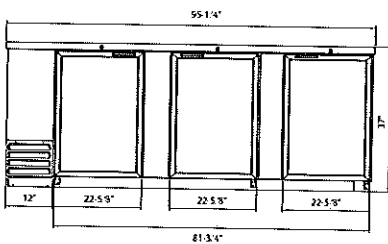
**TOP
NLBB69G**



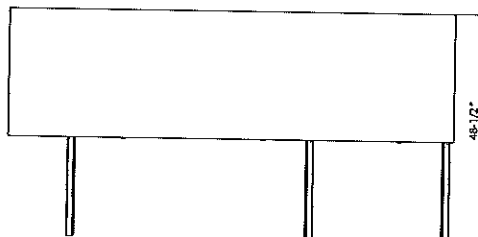
**FRONT
NLBB79G**



**TOP
NLBB79G**



**FRONT
NLBB95G**



**TOP
NLBB95G**

SPECIFICATIONS

Models	NLBB59G	NLBB69G	NLBB79G	NLBB95G
Crated Weight (lbs) (kg)	289 (131)	320 (145)	450 (204)	490 (222)
Crated Height (in) (cm)	43-1/2 (110)	43-1/2 (110)	43-1/2 (110)	43-1/2 (110)
Crated Width (in) (cm)	61-1/2 (156)	71-1/4 (181)	82-5/8 (210)	97-5/8 (248)
Crated Depth (in) (cm)	30 (76)	30 (76)	30 (76)	30 (76)
Interior Height (in) (cm)	32 (81)	32 (81)	32 (81)	32 (81)
Interior Width (in) (cm)	54-3/4 (139)	64-3/4 (165)	76-1/2 (194)	91 (231)
Interior Depth (in) (cm)	21-1/2 (55)	21-1/2 (55)	21-1/2 (55)	21-1/2 (55)
Overall Height (in) (cm)	37 (94)	37 (94)	37 (94)	37 (94)
Overall Width (in) (cm)	59 (150)	69-1/8 (176)	80-3/4 (205)	95-1/4 (242)
Overall Depth (in) (cm)	29-5/8 (75)	29-5/8 (75)	29-5/8 (75)	29-5/8 (75)
Gross Cubage (CuFt) (L)	19.4 (549)	23.4 (663)	27.9 (790)	33.6 (951)
Number of Shelves	4	4	6	6
Shelf Area (SqFt) (Sqm)	14.1 (1.31)	16.9 (1.57)	19.8 (1.84)	22.6 (2.1)
Condensing Unit Size	3/8 HP	3/8 HP	3/8 HP	3/8 HP
Refrigerant	R290	R290	R290	R290
Electrical Characteristics	115/60/1	115/60/1	115/60/1	115/60/1
Cord and Plug Furnished	Yes	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	5-15P	5-15P
Total Amp Draw	3.5	3.5	3.5	3.5
12 oz. Can Capacity	1084	1299	1566	1875
12 oz. Bottle Capacity	498	594	714	858

Specifications subject to change without notice.



Standex
Food Service Equipment Group

Revision Date: 1/19
Part Number: 143583

NOR-LAKE, INCORPORATED
 727 Second Street
 P.O. Box 248
 Hudson, Wisconsin 54016

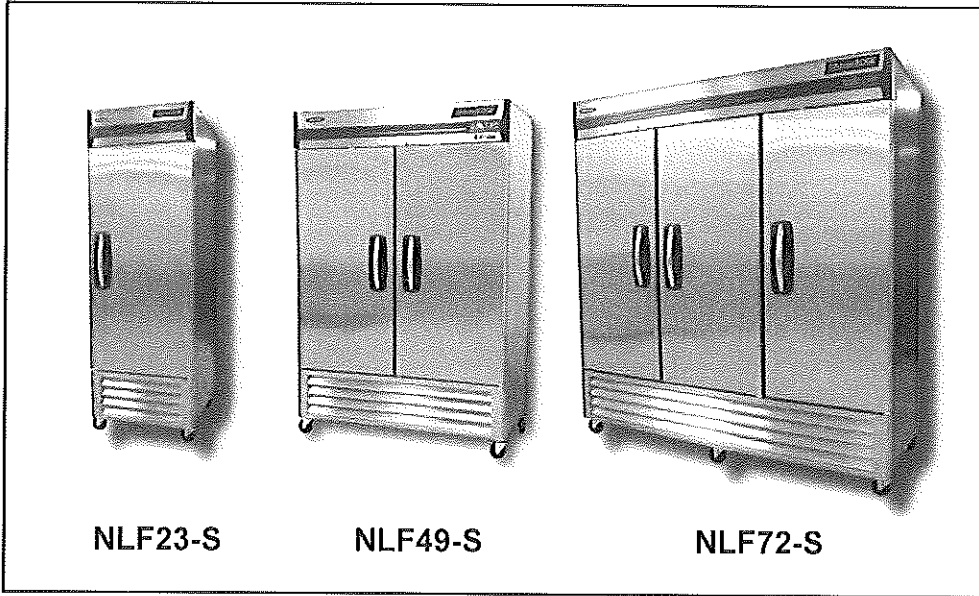
800-955-5253
 715-386-2323
 866-961-5253 Parts
 800-388-5253 Service
 715-386-4291 FAX
 www.norlake.com

#39 x 41

NORLAKE®



ADVANTEDGE™ REACH-IN FREEZERS



NLF23-S

NLF49-S

NLF72-S



PROJECT:

ITEM NUMBER:

MODEL NUMBER:

1, 2 & 3 DOOR FREEZERS

SPECIFICATIONS FOR: NLF23-S, NLF49-S, NLF72-S

- **Exterior finish:** Exterior front, sides and doors are stainless steel. Exterior top, bottom and back are galvanized steel.
- **Interior finish:** Interior liner and interior door panel are stainless steel.
- **Insulation:** Complete cabinet and door(s) are foamed-in-place with polyurethane foam insulation.
- **Hardware:** Heavy duty, pivot hinges; key locks; curved handle with recessed pocket; self adjusting magnetic gaskets; 4" dia. casters (4 casters on one and two door models and 6 casters on three door model). 4 vinyl coated shelves per door section.
- **Electrical:** All models are standard with complete perimeter, anti-condensate door frame heater wires. An interior incandescent light is activated by a switch for each door.
- **Instrumentation:** Microprocessor with digital display allows temperature adjustment at control panel.
- **Refrigeration:** Complete bottom mounted refrigeration system with a copper tube, ceiling mount aluminum fin evaporator. The condensate is collected and automatically evaporated from an energy efficient air over wick style vaporizer. Refrigerant flow is controlled by a capillary tube. R-404a refrigerant. Operating temperature range: -5°F to 0°F.
- **Approvals:** UL, C-UL, ETL Sanitation and ENERGY STAR® listed **

STANDARD FEATURES

- Air-cooled condensing unit
- Automatic condensate vaporizer
- Automatic defrost
- Casters
- Capillary tube system
- Curved handle with recessed pocket
- Door open alarm
- Door opening heaters
- Interior light
- Key locks
- Magnetic gasket

OPTIONAL FEATURES*

- Microprocessor with digital display
- Operating temperature range: -5°F to 0°F
- Polyurethane insulation
- R-404a refrigerant
- Stainless steel interior and exterior
- Vinyl coated shelves
- UL, C-UL, ETL Sanitation & ENERGY STAR® listed **
- Warranties: 3 year parts and labor, 5 year compressor
- Extra shelves
- Field reversible hinge kit for single door models (part # 146524)
- Pan slide rack (part # 146515)



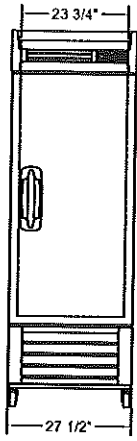
Nor-Lake, Inc.
 Registered to ISO 9001:2008
 File No. 10001816

SPECIFICATI

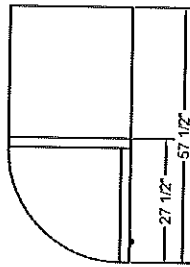
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* Most options are available two weeks from receipt of order. Please contact us for specific questions.

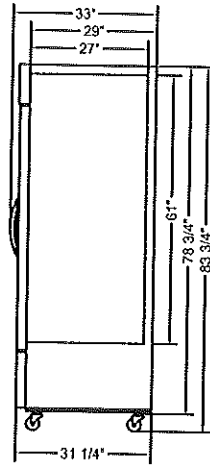
** C-UL is Underwriters Laboratories Safety Certification Mark which indicates that UL has tested the equipment to applicable CSA Standards.



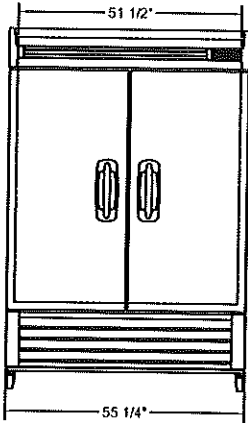
NLF23-S
FRONT



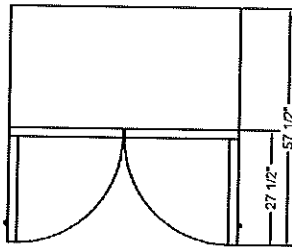
NLF23-S
TOP



SIDE VIEW
ALL MODELS



NLF49-S
FRONT

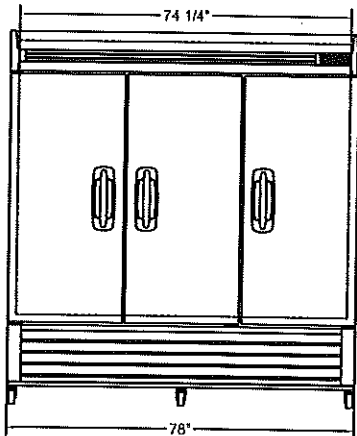


NLF49-S
TOP

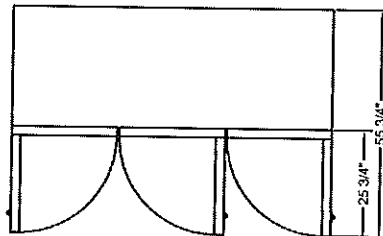
SPECIFICATIONS			
Models	NLF23-S	NLF49-S	NLF72-S
Crated Weight (lbs) (kg)	308 (139)	483 (217)	653 (294)
Crated Height (in) (cm)	84-1/4 (211)	84-1/4 (211)	84-1/4 (211)
Crated Width (in) (cm)	29-1/8 (73)	56-3/4 (142)	78-3/8 (196)
Crated Depth (in) (cm)	33-1/2 (84)	33-1/2 (84)	33-1/2 (84)
Interior Height (in) (cm)	61 (153)	61 (153)	61 (153)
Interior Width (in) (cm)	23-3/4 (59)	51-1/2 (129)	74-1/4 (186)
Interior Depth (in) (cm)	27 (68)	27 (68)	27 (68)
Overall Height (in) (cm) *	83-3/4 (209)	83-3/4 (209)	83-3/4 (209)
Overall Width (in) (cm)	27-1/2 (69)	55-1/4 (138)	78 (195)
Overall Depth (in) (cm)	33 (83)	33 (83)	33 (83)
Gross Cubage (CuFt) (L)	23 (651)	49 (1387)	70 (2002)
Number of Shelves	4	8	12
Shelf Area (SqFt) (Sqm)	18 (1.67)	39 (3.6)	56.5 (5.25)
Number of Casters	4	4	6
Condensing Unit Size	1/2 HP	3/4 HP	1.1 HP
Refrigerant	R-404a	R-404a	R-404a
Electrical Characteristics	115/60/1	115/60/1	115/208-230/60/1
Cord & Plug Furnished	Yes	Yes	Yes
NEMA Plug Configuration	5-15P	5-15P	L14-20P
Total Amp Draw	8.5	9.5	9.0

Specifications subject to change without notice.

* The overall heights shown in the table and drawings are with casters.



NLF72-S
FRONT



NLF72-S
TOP



NORLAKE[®]

Revision Date: 08/14
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Part Number: 138687

