

#1

Item #

C.S.I. Section 11420



MODEL: TYG GAS TEPPAN-YAKI GRIDDLE

WOLF RANGE COMPANY



TYG48C on Stand

BASIC MODEL:

- TYG48C 49 $\frac{1}{2}$ " wide x 29 $\frac{3}{8}$ " deep. ✓
- TYG60C 60 $\frac{1}{2}$ " wide x 29 $\frac{3}{8}$ " deep.

KEY FEATURES:

- Stainless steel front and sides.
- $\frac{3}{4}$ " thick, 24" deep highly polished steel griddle plate.
- 3" wide stainless steel grease trough drains into large capacity grease collector.
- One 30,000 BTU/hr. ring burner with pilot ignition system. Manual control valve.
- $\frac{3}{4}$ " rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.
- $\frac{3}{8}$ " side backsplash.

OPTIONAL FEATURES:

- Stainless steel stand with undershelf.

DESCRIPTION:

Gas Teppan-Yaki griddle, Wolf Model No. _____. Stainless steel exterior. $\frac{3}{4}$ " thick highly polished steel griddle plate measures ____"w x 24"d. 3" wide stainless steel grease trough drains into large capacity grease collector. One 30,000 BTU/hr. ring burner with pilot ignition system. Manual control valve. $\frac{3}{4}$ " gas connection with gas pressure regulator.

Exterior dimensions: 49 $\frac{1}{2}$ "w x 29 $\frac{3}{8}$ "d x 9 $\frac{7}{8}$ "h.



CSA Design Certified.
NSF Listed.

Approved by _____

Date: _____

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

WOLF RANGE COMPANY

Wolf Range Company
Division of ITW Food Equipment Group LLC
(800) 366-9653
www.wolfrange.com

MODEL: TYG Gas Teppan-Yaki Griddle

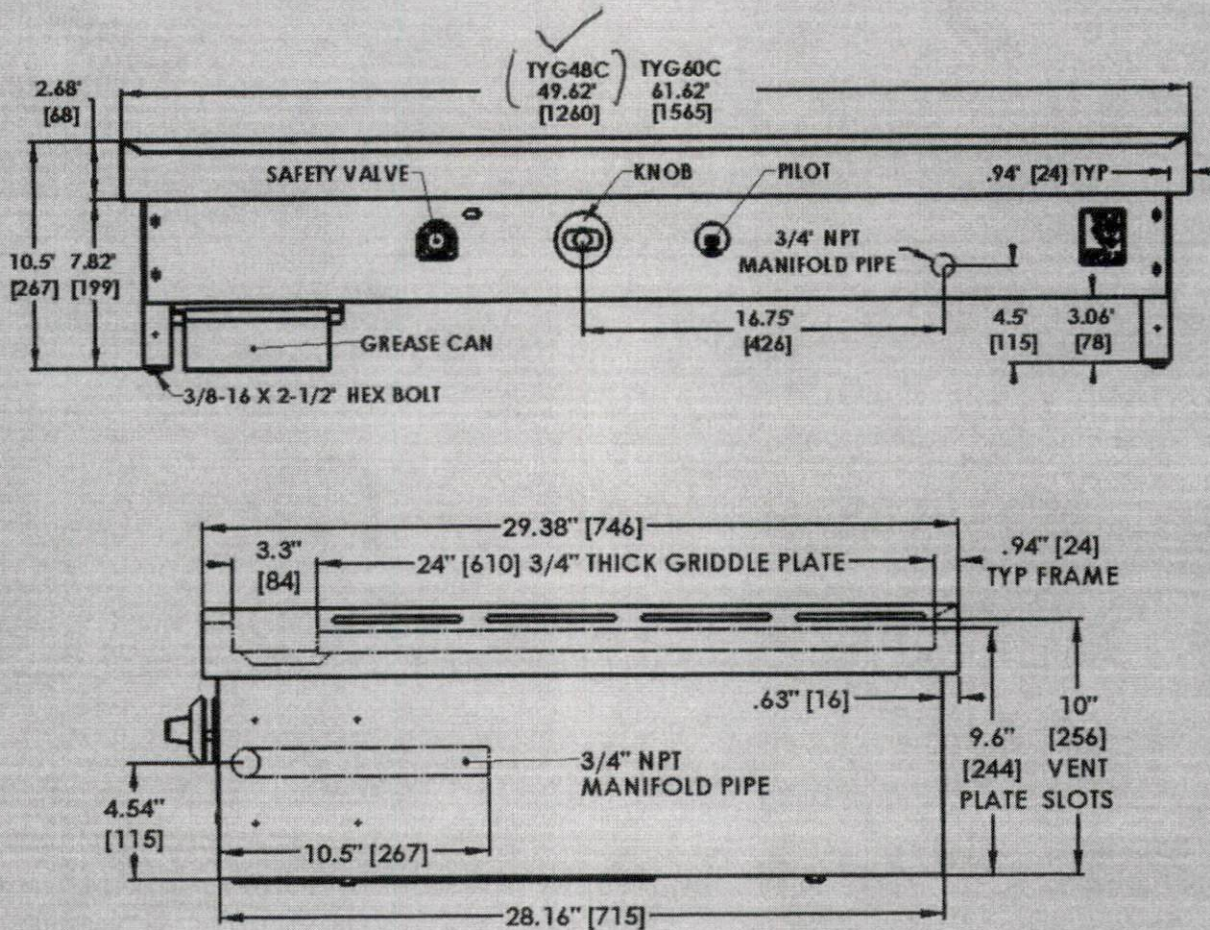


MODEL: TYG GAS TEPPAN-YAKI GRIDDLE

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. Gas line connecting to appliance must be 3/4" diameter or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.
3. Leveling bolts at bottom of chassis must be adjusted for proper grease drainage.
4. Ventilation slots around side and back perimeter must be located above the counter surface for sufficient ventilation and proper combustion.
5. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In the Commonwealth of Massachusetts
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.



*NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.*



3

Project _____

Item No. 2

Quantity 2

Model 40D Tube Fired Gas Fryer



Model 40D Tube Fired Gas Fryer

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.
- Stainless steel front, door and galvanized steel sides and back.

CONTROLS

- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

OPERATIONS

- Front 1-1/4" NPT drain valve, for quick draining

STANDARD ACCESSORIES

- Tank-stainless steel
- Cabinet-stainless steel front, door and galvanized steel sides and back
- One tube rack
- Integral Flue Deflector
- Two twin size baskets
- One drain extension
- One drain line clean-out rod
- Removable basket hanger for easy cleaning
- 6" (15.2 cm) Adjustable legs

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- 6" (15.2 cm) Adjustable casters
- Tank Cover



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

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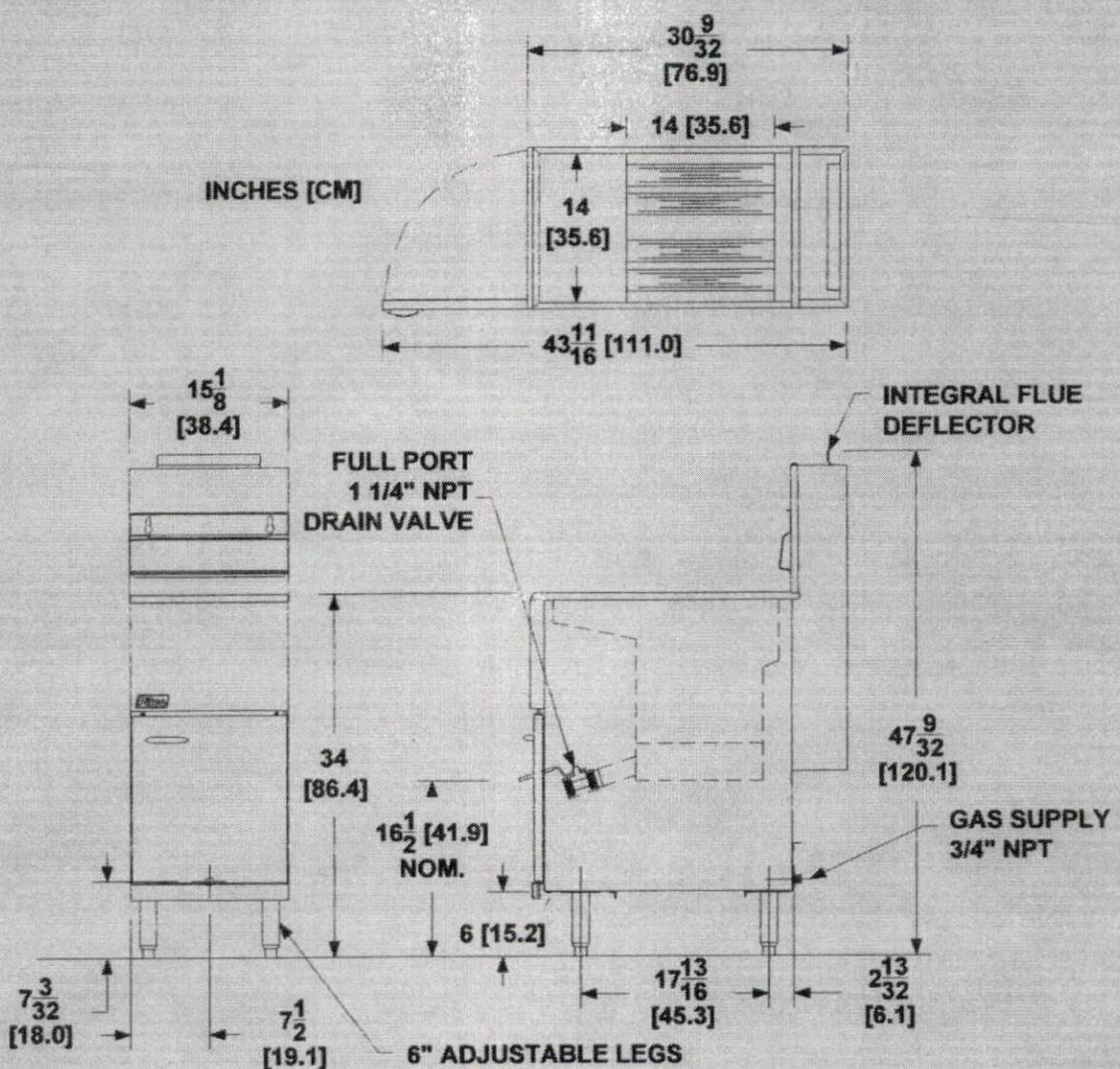
L10-334 Rev x0 03/09

Printed in the USA

3 (cont.)

Model 40D Tube Fired Gas Fryer

Model 40D Tube Fired Gas Fryer



INDIVIDUAL FRYER SPECIFICATIONS

Frying Area	Cook Depth	Oil Capacity	Gas Input Rate / Hr	Burner Pressure Nat	Burner Pressure LP
14 x 14 in (35.6 x 35.6 cm)	4 - 6 in (10.2 - 15.2cm)	40 - 45 Lbs (18 - 20 kg)	115,000 BTUs (31.3 kW) (112 MJ)	4" W.C. (10 mbars / 1 kPa)	10" W.C. (25 mbars / 2.4 kPa)

FRYER SHIPPING INFORMATION (Approximate)

Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
181 Lbs (82.1 kg)	36 x 19 x 46 in (116.8 x 48.3 x 91.4 cm)	18.2 ft ³ (0.5m ³)

CLEARANCES

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

SHORT FORM SPECIFICATION

Provide 40D tube-fired gas fryer. Fryer shall have an atmospheric burner system combined with four stainless steel tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total capacity. Fryer cooking area shall be 14" x 14" (35.6 x 35.6 cm) with a cooking depth of 4 - 6" (10.2 - 15.2 cm). Heat transfer area shall be a minimum of 575 square inches (3,709 sq cm).

TYPICAL APPLICATION

Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.



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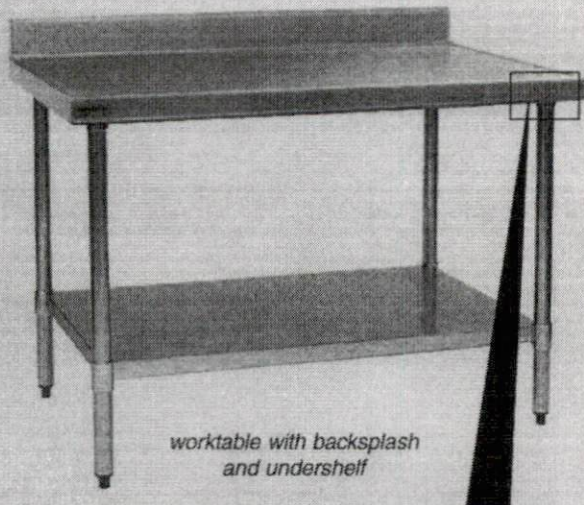


Profit from the Eagle Advantage®

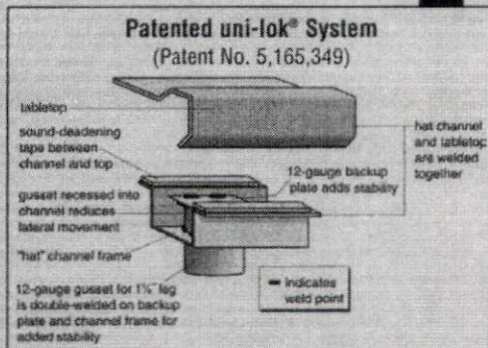
Specification Sheet

Short Form Specifications

Eagle worktables, Spec-Master® Marine series, model _____ . Top to be constructed of 14/304 stainless steel, with 2½" marine counter style edge on all sides and 4" backsplash. Undershelf to be adjustable and constructed of heavy gauge galvanized steel. Top reinforced with welded hat channels, and sound deadened. Constructed with uni-lok® patented gusset system with the gussets recessed into the hat channels to reduce lateral movement. Legs to be 1½" O.D. galvanized tubing, with galvanized gussets and 1" hi-impact plastic bullet feet.



worktable with backsplash and undershelf



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

Worktables with Backsplash and Galvanized Base with Undershelf —Spec-Master® Marine Series

MODELS:

- | | | | |
|-------------------------------------|--|--------------------------------------|--------------------------------------|
| <input type="checkbox"/> T2424EM-BS | <input type="checkbox"/> T24108EM-BS | <input type="checkbox"/> T3072EM-BS | <input type="checkbox"/> T3660EM-BS |
| <input type="checkbox"/> T2430EM-BS | <input type="checkbox"/> T24120EM-BS | <input type="checkbox"/> T3084EM-BS | <input type="checkbox"/> T3672EM-BS |
| <input type="checkbox"/> T2436EM-BS | <input type="checkbox"/> T24132EM-BS | <input type="checkbox"/> T3096EM-BS | <input type="checkbox"/> T3684EM-BS |
| <input type="checkbox"/> T2448EM-BS | <input type="checkbox"/> T24144EM-BS | <input type="checkbox"/> T30108EM-BS | <input type="checkbox"/> T3696EM-BS |
| <input type="checkbox"/> T2460EM-BS | <input type="checkbox"/> T3030EM-BS | <input type="checkbox"/> T30120EM-BS | <input type="checkbox"/> T36108EM-BS |
| <input type="checkbox"/> T2472EM-BS | <input checked="" type="checkbox"/> T3036EM-BS | <input type="checkbox"/> T30132EM-BS | <input type="checkbox"/> T36120EM-BS |
| <input type="checkbox"/> T2484EM-BS | <input checked="" type="checkbox"/> T3048EM-BS | <input type="checkbox"/> T30144EM-BS | <input type="checkbox"/> T36132EM-BS |
| <input type="checkbox"/> T2496EM-BS | <input checked="" type="checkbox"/> T3060EM-BS | <input type="checkbox"/> T3648EM-BS | <input type="checkbox"/> T36144EM-BS |

Tabletop

- Patented uni-lok® gusset system (patent #5,165,349): gussets are recessed into hat channel, reducing lateral movement.
- Top reinforced with welded-on hat channel.
- Sound-deadened between top and channels.
- 4½" (114mm)-high 90° backsplash with 1" (25mm) turn at 90°.
- Marine counter edge on front and ends.
- 14 gauge type 304 polished stainless steel.

Adjustable Undershelf

- Heavy gauge, galvanized.
- Gusset welded to each corner.

Legs—1½" (41mm)-diameter

- Tables 96" (2438mm) and longer come with six legs or more.
- Heavy gauge galvanized steel.
- 1" (25mm) adjustable hi-impact plastic feet.

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Drawer | <input type="checkbox"/> Duplex receptacles |
| <input type="checkbox"/> Lock | <input type="checkbox"/> Pot rack |
| <input type="checkbox"/> Casters | <input type="checkbox"/> Sink |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Additional undershelf |
| <input type="checkbox"/> Overshelves | <input type="checkbox"/> Stabilizer Bar (for 30"- and 36"-wide tables) |

EAGLE GROUP
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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: 302-653-3091 • e-mail: specfab@eaglegrp.com

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Certifications / Approvals



Catalog Specification Sheet No. EG10.44D

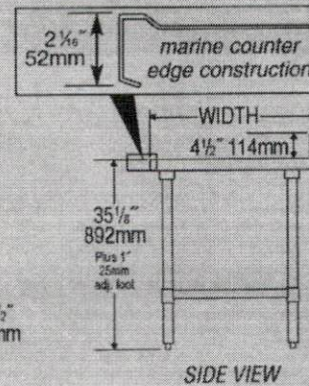
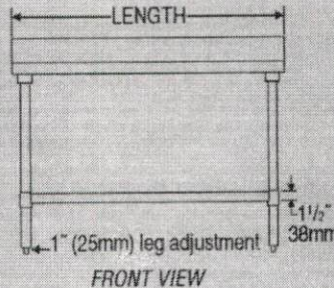
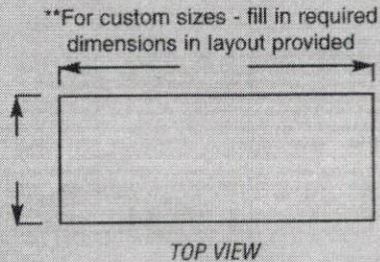
Spec-Master® Marine Series Worktables with Backsplash and Galvanized Base with Undershelf

EG10.44D Rev. 07/08



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

Worktables with Backsplash and Galvanized Base with Undershelf—Spec-Master® Marine Series



model #	# of legs	width		length		weight	
		in.	mm	in.	mm	lbs.	kg
T2424EM-BS	4	24"	610	24"	610	47	21.3
T2430EM-BS	4	24"	610	30"	762	53	24.0
T2436EM-BS	4	24"	610	36"	914	58	26.3
T2448EM-BS	4	24"	610	48"	1219	69	31.3
T2460EM-BS	4	24"	610	60"	1524	80	36.3
T2472EM-BS	4	24"	610	72"	1829	94	42.6
T2484EM-BS	4	24"	610	84"	2134	107	48.5
T2496EM-BS	6	24"	610	96"	2438	126	57.2
T24108EM-BS	6	24"	610	108"	2743	156	70.8
T24120EM-BS	6	24"	610	120"	3048	170	77.1
T24132EM-BS	8	24"	610	132"	3353	183	83.0
T24144EM-BS	8	24"	610	144"	3658	196	88.9
T3030EM-BS	4	30"	762	30"	762	55	24.9
T3036EM-BS	4	30"	762	36"	914	58	26.3
T3048EM-BS	4	30"	762	48"	1219	77	34.9
T3060EM-BS	4	30"	762	60"	1524	89	40.4
T3072EM-BS	4	30"	762	72"	1829	103	46.3
T3084EM-BS	4	30"	762	84"	2134	119	54.0
T3096EM-BS	6	30"	762	96"	2438	143	64.9
T30108EM-BS	6	30"	762	108"	2743	165	74.8
T30120EM-BS	6	30"	762	120"	3048	187	84.8
T30132EM-BS	8	30"	762	132"	3353	207	93.9
T30144EM-BS	8	30"	762	144"	3658	228	103.4
T3648EM-BS	4	36"	914	48"	1219	85	38.6
T3660EM-BS	4	36"	914	60"	1524	99	44.9
T3672EM-BS	4	36"	914	72"	1829	117	53.1
T3684EM-BS	4	36"	914	84"	2134	135	61.2
T3696EM-BS	6	36"	914	96"	2438	145	65.8
T36108EM-BS	6	36"	914	108"	2743	186	84.4
T36120EM-BS	6	36"	914	120"	3048	211	95.7
T36132EM-BS	8	36"	914	132"	3353	238	108.0
T36144EM-BS	8	36"	914	144"	3658	263	119.3

EAGLE GROUP

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#5 2-(count)

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

Catalog Specification Sheet No. EG20.23

Specification Sheet

Short Form Specifications

Eagle One-Compartment Sink, model _____, with 2"-wide "Euro-Style" edging on front and sides. Sink bowl is heavy gauge type 304 stainless steel, with 13 1/2" water level, deep drawn, seamless and have all corners covered. Top—including backsplash, and drainboards (when required)—is heavy gauge type 430 stainless steel. Drainboards shall be "V" creased for positive drainage. 9 1/2" high backsplash with 1" upturn and tile edge. Legs to be 1 1/2" O.D. galvanized tubing with front-to-back crossbracing, and 1" high impact plastic adjustable bullet feet.



**FEATURING
2"-WIDE
EURO-STYLE
EDGING**

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Stainless steel legs | <input type="checkbox"/> Faucets |
| <input type="checkbox"/> Stainless steel bullet feet | <input type="checkbox"/> Sink covers |
| <input type="checkbox"/> Lever drains | <input type="checkbox"/> Waste outlets |
| <input type="checkbox"/> Twist handle drains | <input type="checkbox"/> Sink kits |
| <input type="checkbox"/> Twist drain brackets | <input type="checkbox"/> Overflow hole |

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 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

414 Series Coved Corner One-Compartment Sinks

MODELS:

- | | | | |
|---------------------------------------|---------------------------------------|--|---|
| <input type="checkbox"/> 414-16-1 | <input type="checkbox"/> 414-18-1 | <input checked="" type="checkbox"/> 414-22-1 | <input checked="" type="checkbox"/> 414-24-1 |
| <input type="checkbox"/> 414-16-1-18 | <input type="checkbox"/> 414-18-1-18 | <input type="checkbox"/> 414-22-1-18 | <input type="checkbox"/> 414-24-1-18 |
| <input type="checkbox"/> 414-16-1-18L | <input type="checkbox"/> 414-18-1-18L | <input type="checkbox"/> 414-22-1-18L | <input type="checkbox"/> 414-24-1-18L |
| <input type="checkbox"/> 414-16-1-18R | <input type="checkbox"/> 414-18-1-18R | <input type="checkbox"/> 414-22-1-18R | <input type="checkbox"/> 414-24-1-18R |
| <input type="checkbox"/> 414-16-1-24 | <input type="checkbox"/> 414-18-1-24 | <input type="checkbox"/> 414-22-1-24 | <input type="checkbox"/> 414-24-1-24 |
| <input type="checkbox"/> 414-16-1-24L | <input type="checkbox"/> 414-18-1-24L | <input type="checkbox"/> 414-22-1-24L | <input checked="" type="checkbox"/> 414-24-1-24L X2 |
| <input type="checkbox"/> 414-16-1-24R | <input type="checkbox"/> 414-18-1-24R | <input type="checkbox"/> 414-22-1-24R | <input checked="" type="checkbox"/> 414-24-1-24R X1 |

Materials

- Sink bowl: Heavy gauge type 304 stainless steel.
- Top: Drainboards, backsplash and euro-style edging are heavy gauge type 430 stainless steel.
- Legs: 1 1/2" (41mm)-diameter heavy-gauge galvanized tubing with plated 12-gauge gussets and high-impact corrosion resistant fully adjustable bullet feet - crossbracing is 1" (25mm)-diameter heavy-gauge galvanized tubing.

Design and Construction Features

- Bowl features deep-drawn one-piece seamless construction, using state-of-the-art hydraulic presses.
- Sink bowl has generous radius with a minimum dimension of 3" (76mm) and are rectangular for maximum capacity.
- New 20" x 16" (508 x 406mm) bowl design, with enhanced polishing techniques.
- 13 1/2" (343mm) water level is standard.
- Swirl-away drainage.
- Leg gusset assemblies welded adjacent to sink bowl for maximum weight support and stability.
- 9 1/2" (241mm) standard backsplash includes 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- "V" creased drainboards for positive drainage.

Mechanical:

- Water supply is 1/2" (13mm) IPS for hot and cold lines.
- Faucet holes are 1 1/2" (29mm) punched on 8" (203mm) centers.
- Basket-type waste drain included fits sink bowl's 3 1/2" (89mm) opening and features 1 1/2" (38mm) outlet.

Certifications / Approvals



AUTOQUOTES



EG20.23 Rev. 10/12

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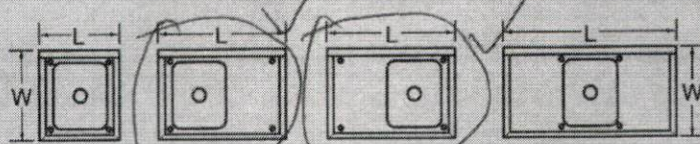
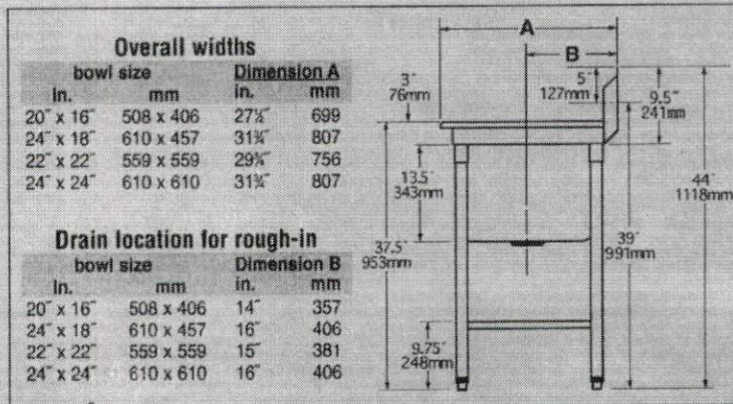
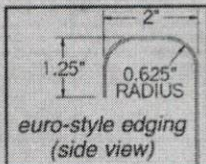
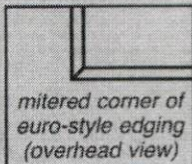
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414 Series Coved Corner One-Compartment Sinks



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

414 Series Coved Corner One-Compartment Sinks



Please note the pair of legs located under the OUTER area of drainboard (only on one-compartment sinks with one drainboard)

model #	BOWL DIMENSIONS				DRAINBOARD quantity	DRAINBOARD length		OVERALL DIMENSIONS				weight	
	width in.	width mm	length in.	length mm		in.	mm	width in.	width mm	length in.	length mm	lbs.	kg
414-16-1	20"	508	16"	406	0	-	27 1/2"	699	23 1/2"	591	40	18.1	
414-16-1-18R or L	20"	508	16"	406	1	18"	457	27 1/2"	699	38 1/2"	987	59	26.8
414-16-1-18	20"	508	16"	406	2	18"	457	27 1/2"	699	54 1/2"	1384	78	35.4
414-16-1-24R or L	20"	508	16"	406	1	24"	610	27 1/2"	699	44 1/2"	1140	65	29.5
414-16-1-24	20"	508	16"	406	2	24"	610	27 1/2"	699	66 1/2"	1689	90	40.8
414-18-1	24"	610	18"	457	0	-	31 1/2"	807	25 1/2"	648	45	20.4	
414-18-1-18R or L	24"	610	18"	457	1	18"	457	31 1/2"	807	40 1/2"	1035	64	29.0
414-18-1-18	24"	610	18"	457	2	18"	457	31 1/2"	807	56"	1422	83	37.6
414-18-1-24R or L	24"	610	18"	457	1	24"	610	31 1/2"	807	46 1/2"	1188	70	31.8
414-18-1-24	24"	610	18"	457	2	24"	610	31 1/2"	807	68"	1727	95	43.1
414-22-1	22"	559	22"	559	0	-	29 1/2"	756	29 1/2"	749	55	24.9	
414-22-1-18R or L	22"	559	22"	559	1	18"	457	29 1/2"	756	45"	1143	74	33.6
414-22-1-18	22"	559	22"	559	2	18"	457	29 1/2"	756	60 1/2"	1537	93	42.2
414-22-1-24R or L	22"	559	22"	559	1	24"	610	29 1/2"	756	51"	1295	80	36.3
414-22-1-24	22"	559	22"	559	2	24"	610	29 1/2"	756	72 1/2"	1842	105	47.6
414-24-1	24"	610	24"	610	0	-	31 1/2"	807	31 1/2"	800	60	27.2	
414-24-1-18R or L	24"	610	24"	610	1	18"	457	31 1/2"	807	46 1/2"	1188	78	35.8
414-24-1-18	24"	610	24"	610	2	18"	457	31 1/2"	807	62"	1575	98	44.5
414-24-1-24R or L	24"	610	24"	610	1	24"	610	31 1/2"	807	52 1/2"	1340	85	38.6
414-24-1-24	24"	610	24"	610	2	24"	610	31 1/2"	807	74"	1880	110	49.9

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Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Hand Sinks with Side Splashes, model _____

Constructed of all-welded type 304 stainless steel, with deep-drawn positive drain sink bowl, inverted "V" edge to prevent spillage, drain, splash-mounted faucet, and factory-installed side splash on both sides. Offered are the following hand sinks:

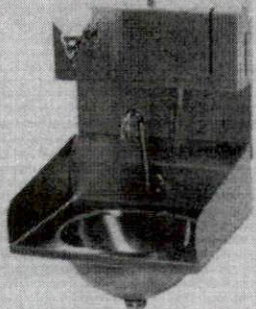
- Model #HSA-10-F-LRS.
- Model #HSAN-10-F-LRS. 12" side-to-side.
- Model #HSA-10-FDPE-LRS. Includes paper towel dispenser, soap dispenser, and electronic-eye sensor-beam faucet with 12-volt adaptor - 120/60/1.
- Model #HSA-10-FTWS-LRS. Includes tubular wall support.



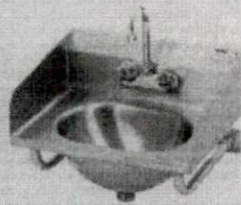
HSA-10-F-LRS



HSAN-10-F-LRS



HSA-10-FDPE-LRS



HSA-10-FTWS-LRS

model #	includes	bowl size		overall size		weight	
		width in.	length x depth mm	width in.	length x height mm	lbs.	kg
<input checked="" type="checkbox"/> HSA-10-F-LRS	faucet, basket drain and side splashes	9 $\frac{1}{2}$ "	13 $\frac{1}{2}$ " x 343 x 173	14 $\frac{1}{2}$ "	18 $\frac{1}{2}$ " x 376 x 324	14	6.4
HSAN-10-F-LRS	12" side-to-side, faucet, basket drain, side splashes	13 $\frac{1}{2}$ "	9 $\frac{1}{2}$ " x 343 x 173	18"	12" x 457 x 362	13	5.9
HSA-10-FTWS-LRS	faucet, p-trap, tubular wall brackets, basket drain, side splashes	9 $\frac{1}{2}$ "	13 $\frac{1}{2}$ " x 343 x 173	14 $\frac{1}{2}$ "	18 $\frac{1}{2}$ " x 376 x 324	21	9.5
HSA-10-FDPE-LRS	electronic-eye faucet, towel/soap dispenser, basket drain, side splashes	9 $\frac{1}{2}$ "	13 $\frac{1}{2}$ " x 343 x 173	14 $\frac{1}{2}$ "	19 $\frac{1}{2}$ " x 376 x 718	31	14.1

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: 302-653-3091 • e-mail: specfab@eaglegrp.com

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

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

Hand Sinks with Side Splashes

MODELS:

- HSA-10-F-LRS
- HSAN-10-F-LRS
- HSA-10-FTWS-LRS
- HSA-10-FDPE-LRS

Hand Sinks

- Heavy gauge type 304 stainless steel all-welded construction.
- Inverted "V" edge rim retards spillage.
- Unique deep-drawn positive-drain bowl assures complete drainage to meet the most stringent health code requirements.
- Water inlet: 1/2" (13mm) NPT.
- Drain outlet: 1 1/2" (38mm) NPS.

Side Splashes

- Side splashes are factory-installed on both sides of sink.
- 16 gauge type 304 stainless steel.
- Tapered and rounded for safety.

Certifications / Approvals

NSF

AUTOQUOTES





Profit from the Eagle Advantage®

#7

Specification Sheet

Short Form Specifications

Eagle Wall Shelf, model _____ . Constructed of 16 gauge type 430, 16 gauge type 304, or 14 gauge type 304 stainless steel. 1½" roll on front, with 1½" upturn on rear and ends. Stainless steel mounting brackets are stud welded to shelf.

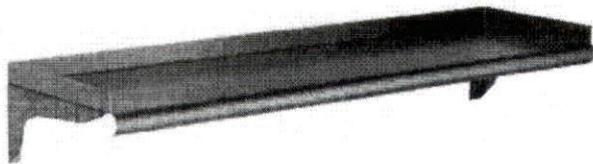
Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

Wall Shelves

MODELS:

- | | |
|------------------------------------|---|
| <input type="checkbox"/> WS1024-* | <input type="checkbox"/> WS1224-* |
| <input type="checkbox"/> WS1036-* | <input type="checkbox"/> WS1236-* |
| <input type="checkbox"/> WS1048-* | <input type="checkbox"/> WS1248-* |
| <input type="checkbox"/> WS1060-* | <input type="checkbox"/> WS1260-* |
| <input type="checkbox"/> WS1072-* | <input checked="" type="checkbox"/> WS1272-* |
| <input type="checkbox"/> WS1084-* | <input type="checkbox"/> WS1284-* |
| <input type="checkbox"/> WS1096-* | <input checked="" type="checkbox"/> WS1296-* |
| <input type="checkbox"/> WS10108-* | <input type="checkbox"/> WS12108-* |
| <input type="checkbox"/> WS10120-* | <input checked="" type="checkbox"/> WS12120-* |

* See chart on back page for complete model numbers.



#WS1236-16/3 wall shelf

Wall Mounted Shelves

- 1½" (38mm) roll on front.
- 1½" (38mm) upturn on rear and ends.
- Die-formed stainless steel mounting brackets are stud-welded to shelf.
- All stainless steel polished to #4 finish.
- Available in 16 gauge type 430, 16 gauge type 304, and 14 gauge type 304 stainless steel.
- Wide selection of sizes.

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

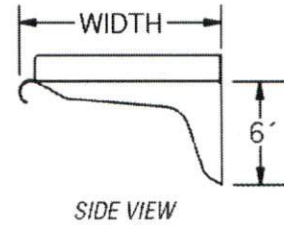
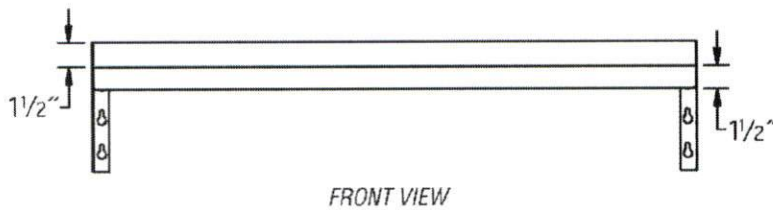
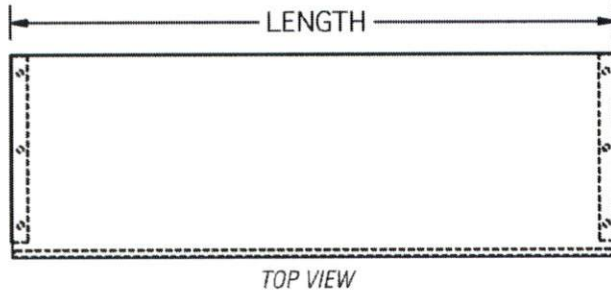


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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Wall Mounted Shelves



16 gauge type 430 model #	16 gauge type 304 model #	14 gauge type 304 model #	width*		length		weight	
			in.	mm	in.	mm	lbs.	kg
WS1024-16/4	WS1024-16/3	WS1024-14/3	10"	254	24"	610	10	4.5
WS1036-16/4	WS1036-16/3	WS1036-14/3	10"	254	36"	914	12	5.4
WS1048-16/4	WS1048-16/3	WS1048-14/3	10"	254	48"	1219	15	6.8
WS1060-16/4	WS1060-16/3	WS1060-14/3	10"	254	60"	1524	20	9.0
WS1072-16/4	WS1072-16/3	WS1072-14/3	10"	254	72"	1829	22	10.0
WS1084-16/4	WS1084-16/3	WS1084-14/3	10"	254	84"	2134	24	10.9
WS1096-16/4	WS1096-16/3	WS1096-14/3	10"	254	96"	2438	29	13.2
WS10108-16/4	WS10108-16/3	WS10108-14/3	10"	254	108"	2743	32	14.5
WS10120-16/4	WS10120-16/3	WS10120-14/3	10"	254	120"	3048	34	15.4
WS1224-16/4	WS1224-16/3	WS1224-14/3	12"	305	24"	610	12	5.4
WS1236-16/4	WS1236-16/3	WS1236-14/3	12"	305	36"	914	14	6.4
WS1248-16/4	WS1248-16/3	WS1248-14/3	12"	305	48"	1219	17	7.7
WS1260-16/4	WS1260-16/3	WS1260-14/3	12"	305	60"	1524	23	10.4
WS1272-16/4	WS1272-16/3	WS1272-14/3	12"	305	72"	1829	25	11.3
WS1284-16/4	WS1284-16/3	WS1284-14/3	12"	305	84"	2134	28	12.7
WS1296-16/4	WS1296-16/3	WS1296-14/3	12"	305	96"	2438	31	14.1
WS12108-16/4	WS12108-16/3	WS12108-14/3	12"	305	108"	2743	36	16.3
WS12120-16/4	WS12120-16/3	WS12120-14/3	12"	305	120"	3048	39	17.6

* 15" and 18" (381 and 457mm)-wide shelves available. To order, replace "12" in model number with a "15" or "18" indicating shelf width. Example: WS1536-16/3

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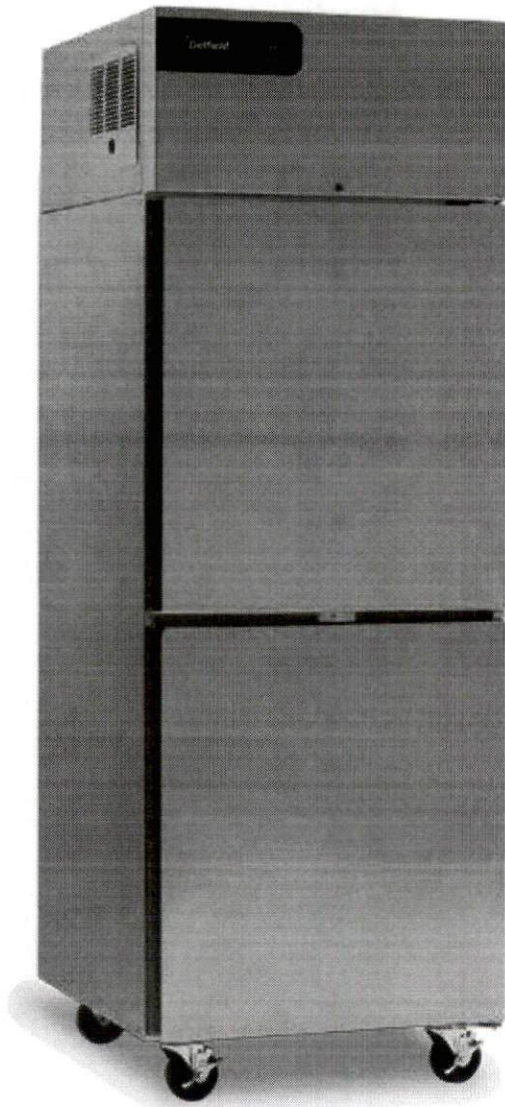
Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.



8

Coolscapes™ Reach-In Freezer

- | | | | | | |
|---|-----------------------------------|------------------------------------|-----------------------------------|-----------------------------------|------------------------------------|
| <input type="checkbox"/> GCF1P-S | <input type="checkbox"/> GBF1P-S | <input type="checkbox"/> GBSF1P-S | <input type="checkbox"/> GCF2P-S | <input type="checkbox"/> GBF2P-S | <input type="checkbox"/> GBSF2P-S |
| <input type="checkbox"/> GCF1P-SH | <input type="checkbox"/> GBF1P-SH | <input type="checkbox"/> GBSF1P-SH | <input type="checkbox"/> GCF2P-SH | <input type="checkbox"/> GBF2P-SH | <input type="checkbox"/> GBSF2P-SH |
| <input checked="" type="checkbox"/> GCF3P-S | <input type="checkbox"/> GBF3P-S | <input type="checkbox"/> GBSF3P-S | <input type="checkbox"/> GCF3P-SH | <input type="checkbox"/> GBF3P-SH | <input type="checkbox"/> GBSF3P-SH |



GCF1P-SH



- GreenGenius™ R290 top mount refrigeration system featuring TXV expansion valve and hot gas condensate removal
 - Replaceable door opening perimeter heater
 - Digital exterior temperature display with high/low temp visual alarms
 - Energy saving LED interior light
 - Removable side louver
 - Accommodates full size sheet pans
 - Raised ABS interior door liner
 - Gray epoxy coated shelves (3 per section) with shelf bridge
 - Smart door hinge that auto closes up to 90° and stays open past 90°
 - Integral door handle
 - 180° door opening
 - Energy efficient door gasket – removable without tools
 - Locking doors
 - 5" locking casters shipped loose for field installation
 - 10' cord and plug attached
- Standard Features of the Series GC:**
- Stainless steel exterior front
 - Mill finish aluminum exterior sides
 - Gray coated aluminum interior
 - Anodized aluminum interior floor
 - 5 position pin shelf support
- Standard Features of the Series GB/GBS:**
- Stainless steel exterior front
 - Stainless steel exterior sides
 - Gray coated aluminum interior (Series GB)
 - 200 series stainless steel interior (Series GBS)
 - Stainless steel interior floor
 - Field rehingable doors - full height doors only
 - Stainless steel pilaster with shelf clips
 - Vapor lock relief valve

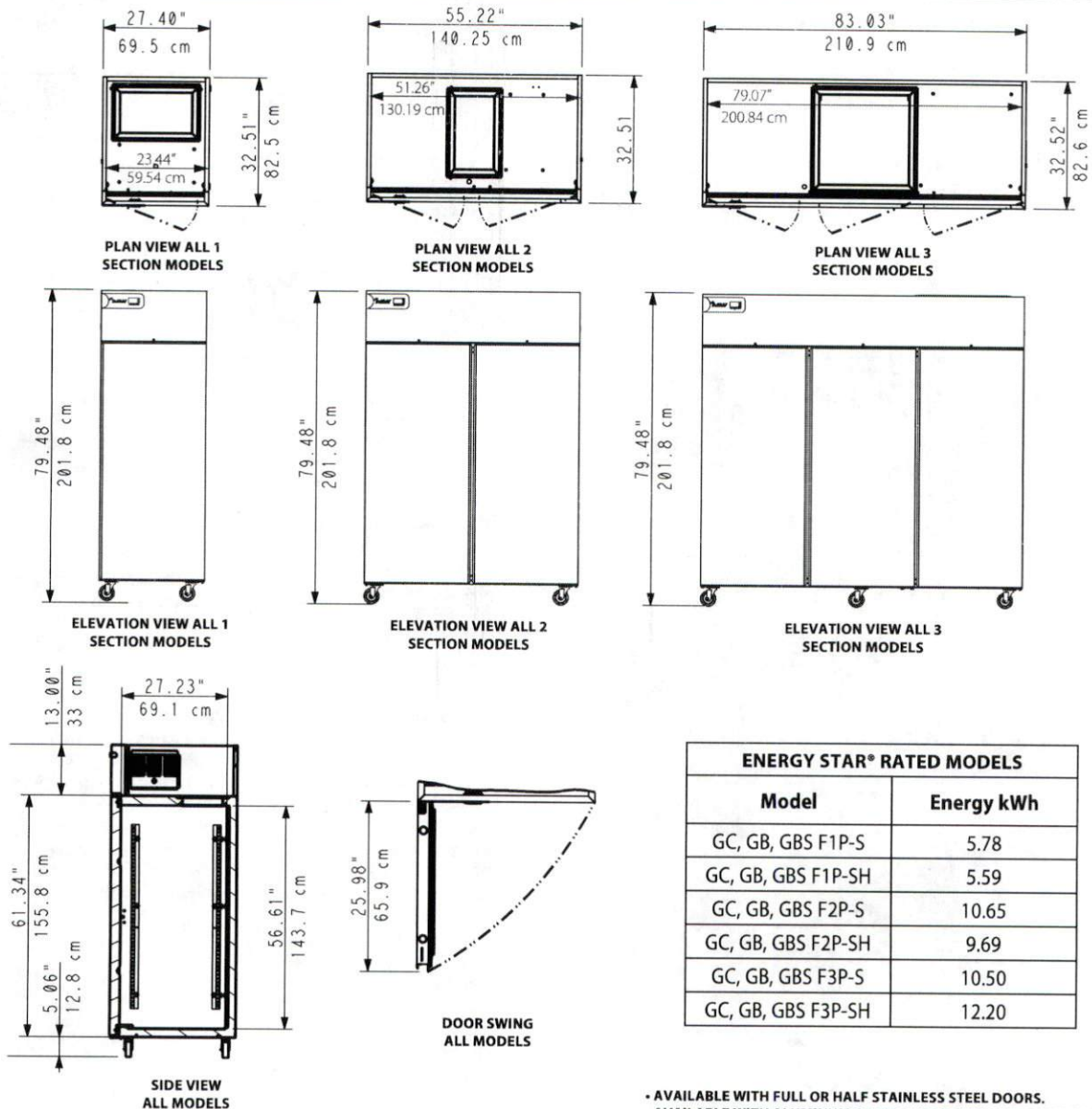
Refrigeration system: All components are mounted to the top cabinet ceiling, outside the food zone and are assembled as one piece and can be removed as one piece. Environmentally friendly R290 refrigerant is used. System has the capability of maintaining between -5°F and 0°F in heavy use food service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

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



MODELS LISTED ON BACK



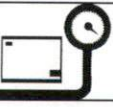




ENERGY STAR® RATED MODELS	
Model	Energy kWh
GC, GB, GBS F1P-S	5.78
GC, GB, GBS F1P-SH	5.59
GC, GB, GBS F2P-S	10.65
GC, GB, GBS F2P-SH	9.69
GC, GB, GBS F3P-S	10.50
GC, GB, GBS F3P-SH	12.20

- AVAILABLE WITH FULL OR HALF STAINLESS STEEL DOORS.
- AVAILABLE WITH ALUMINUM OR STAINLESS STEEL EXTERIOR SIDES.

Specifications

Description	Model	V/Hz/ph	 Amps	# of Shelves	Volume	H.P.	 Nema Plug	
1-section Freezer	GBSF1P-S(H)	115/60/1	7.2	3	21ft ³ /595L	.55	5-15P	354lbs/161kg
	GBF1P-S(H)							336lbs/152kg
	GCF1P-S(H)							299lbs/136kg
2-section Freezer	GBSF2P-S(H)	115/60/1	10.0	6	46ft ³ /1303L	.68	5-15P	495lbs/225kg
	GBF2P-S(H)							532lbs/241kg
	GCF2P-S(H)							445lbs/202kg
3-section Freezer	GBSF3P-S(H)	115/60/1	14.7	9	71ft ³ /2010L	.55(2)	5-20P	772lbs/350kg
	GBF3P-S(H)							772lbs/350kg
	GCF3P-S(H)							707lbs/321kg

9



TRUE FOOD SERVICE EQUIPMENT, INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

A/A #

Location: _____

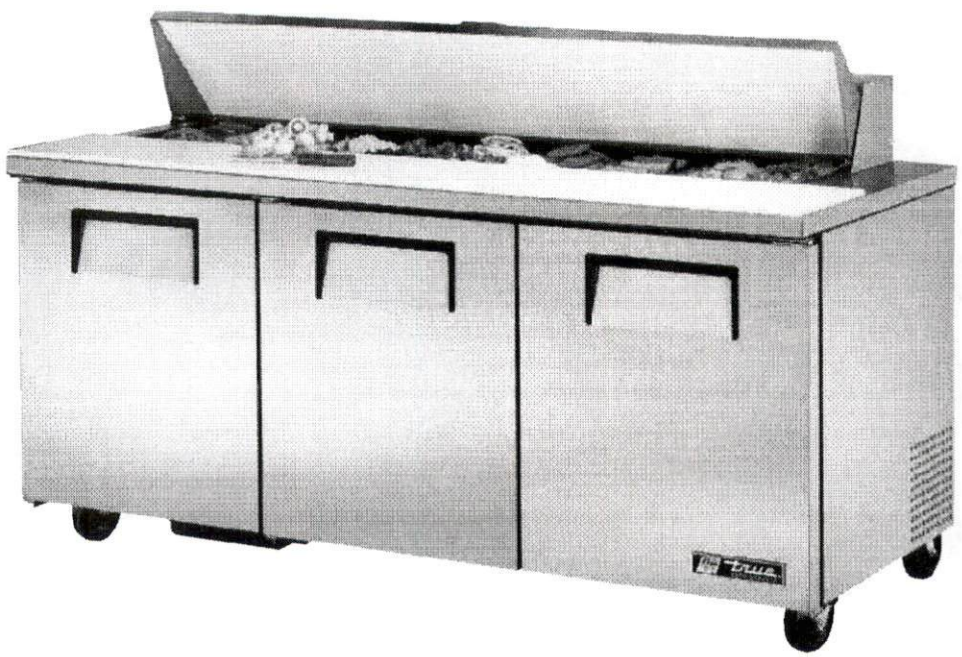
Item #: _____ Qty: _____

S/S #

Model #: _____

Model:
TSSU-72-18

Food Prep Table:
Solid Door Sandwich/Salad Unit



TSSU-72-18

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Oversized, environmentally friendly (134A), patented forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).
- ▶ Complies with and listed under ANSI/NSF-7.
- ▶ All stainless steel front, top and ends. Matching aluminum finished back.
- ▶ Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).



ROUGH-IN DATA

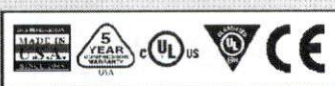
Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H*						
TSSU-72-18	3	6	18	72 3/8 1839	30 1/8 766	36 3/4 934	1/2 1/2	115/60/1 230-240/50/1	10.3 6.7	5-15P ▲	7 2.13	445 202

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

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:
TSSU-72-18

Food Prep Table: Solid Door Sandwich/Salad Unit



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (5°C to 5°C) product temperature in food pans and cabinet interior. Complies with and listed under ANSI/NSF-7.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top and ends. Matching aluminum finished back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOORS

- Stainless steel exterior with white aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.

- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves. Two (2) right and two (2) left door shelf dimensions are 21 7/8" L x 16" D (548 mm x 407 mm). Two (2) center door shelf dimensions are 23 1/2" L x 16" D (597 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid(s) and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 18 (1/2 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF-7 compliant for open food product.

ELECTRICAL

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

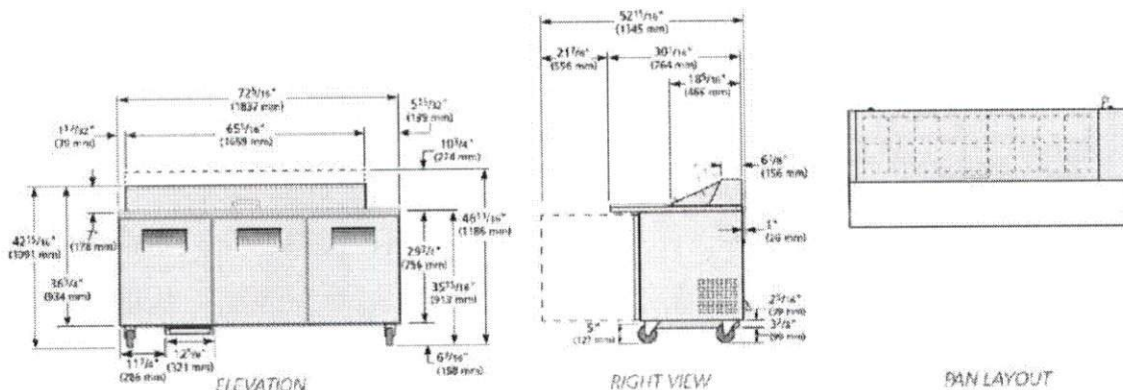


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneeze-guard.
- 19" (483 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 3/4" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-72-18	TFNY09E	TFNY29S	TFNY09P	TFNY093	

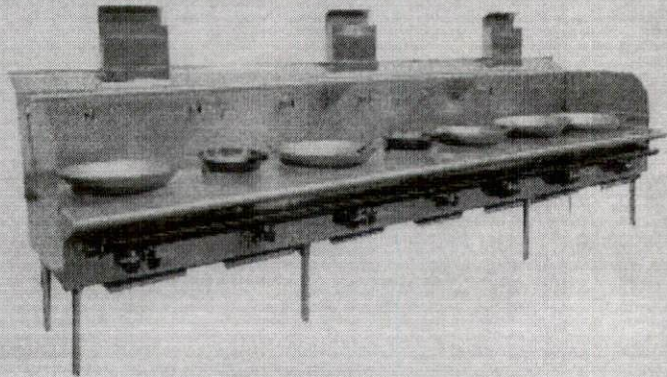


永發餐具

(212) 431-1998

中式爐頭 CHINESE STOVE

Item # 2



WR SERIES

(Shown: Model WR-700)

永發中式爐頭的特點:

- ※ 構造堅固，安全耐用，保養方便。
- ※ 水冷式爐台及水管系統可降低爐台溫度。
- ※ 有一至十個爐眼的標準模型。
- ※ 爐眼直徑：13寸、16寸、18寸、20寸和22寸。
- ※ 三種類型的火柄：中國爐柄、快速噴火柄、鴨嘴火柄。
- ※ 四種類型的排廢水方式供選定：爐面排水、爐外排水、抽屜式排水、流水槽排水。
- ※ 煤氣類型：天然煤氣、罐裝煤氣。
- ※ 不鏽鋼爐面，爐眼數量及爐頭長度均可按客戶要求訂制。
- ※ 經 NSF、AGA、MEA 核准通過。

Optional:



STANDARD FEATURES :

- ◇ Heavy-duty construction ensures durability.
- ◇ Easy access manually controlled swing faucet.
- ◇ Water-cooled top help control stove top temperature.
- ◇ Stainless steel front, pipe rack, and splash.
- ◇ Standard models available with up to ten chambers.
- ◇ Front gas 1/2" manifold to each burner.
- ◇ One year limited warranty.

OPTIONS :

- ◇ AGA certified, NSF approved, MEA listed.
- ◇ All models may have 13", 16", 18", 20", 22" diameter chamber.
- ◇ Three burner types are available: ring-burner, circular jet-burner, and duck jet-burner.
- ◇ Four waste drain styles are available: surface, traditional, drawer, and channel style.
- ◇ Custom models are available to meet your needs.
- ◇ Natural or propane gas.

型號 Model #	爐眼數 No. of Burners	寬度X高度 Appro. W X H	標準長度 Appro. Length	BTU/每小時 BTU / Hr.	重量 Ship. Weight.(lbs)
WR-100	1	45"X33"	30"	100,000	400
WR-200	2	45"X33"	54"	200,000	800
WR-300	3	45"X33"	78"	300,000	1200
WR-400	4	45"X33"	110"	400,000	1450
WR-500	5	45"X33"	141"	500,000	1800
WR-600	6	45"X33"	165"	600,000	2100
WR-700	7	45"X33"	181"	700,000	2500
WR-800	8	45"X33"	204"	800,000	3100
WR-900	9	45"X33"	235"	900,000	3600
WR-1000	10	45"X33"	244"	1,000,000	4050

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99 Cut-sheet

318 LAFAYETTE STREET, NEW YORK, NY 10012

Please visit our website: <http://www.WinSupply.com>

WR I

Pub. Date: 11/99

(212) 431-1998

永發餐具



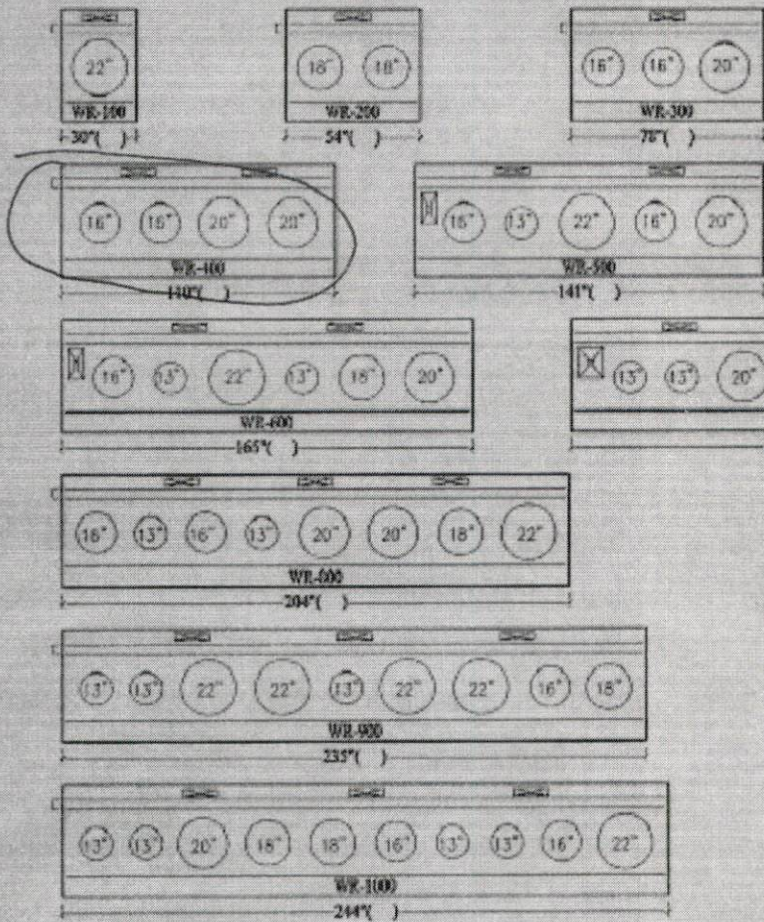
中式爐頭 CHINESE STOVE

Item # _____

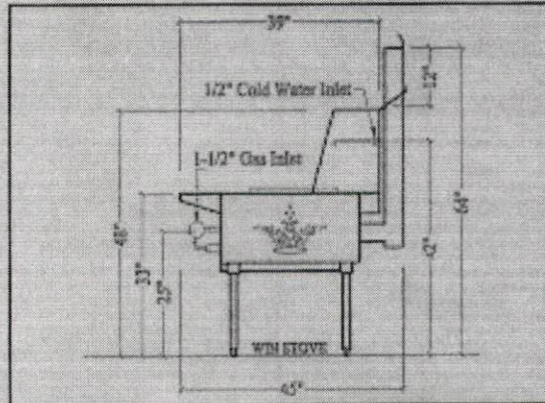
Approximate Dimensions:

WR SERIES

Optional: 499-90E

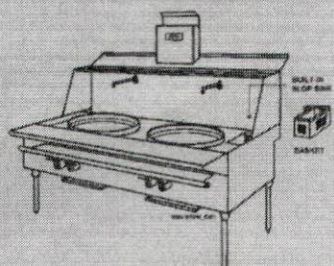


TOP VIEW



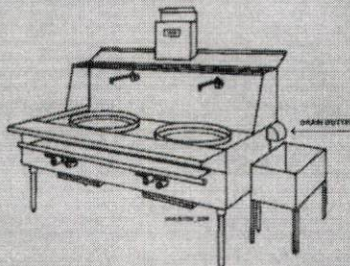
SIDE VIEW

常用排廢水方法



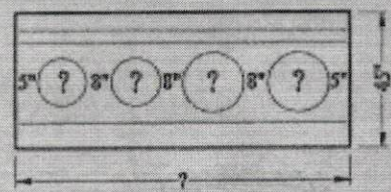
爐面排水(下放廢水星及網)

Surface style
Built - in slop sink with basket at top plate
(Most popular style easy cleaning & handling.)



爐外排水(外放廢水星及網)

Traditional style
Water drains into slop sink from gutter



How to select and design length of a chinese stove ?

1. Decide number of chambers.
2. Decide each chamber diameter.
(chamber Dia.=Wok Dia.-2")
3. Distance between Chambers is 8", each ends of the stove is 5".
4. Then sum up all lengths.

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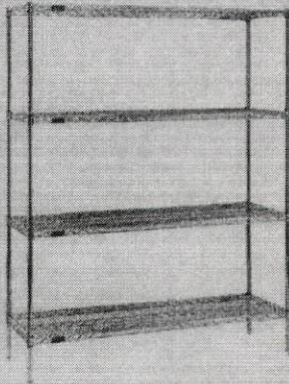
Profit from the Eagle Advantage®

#10 Z-(count)

catalog sheet
EG01.00

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

Wire Shelving



patented
QuadTruss®
design

Item #: _____
Model #: _____
Project #: _____
SIS #: _____

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

Finishes available:

Stainless Steel finish — OUR BEST

NSF-listed for all environments. Type 304 stainless steel, 15-Year Limited Warranty
Note: S/S shelving is electropolished.

• Stainless steel

Eaglegard® hybrid epoxy

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

• Zinc chloride
• Clear chromate
• MasterSeal® sealer
• Blue green hybrid epoxy with MICROGARD®*

Valu-Master® and Valu-Gard® epoxies

NSF-listed for wet or dry storage environments. Phosphate conversion coating followed by metallic epoxy coating. 5-Year Limited Warranty

• Phosphate conversion coating
• MasterSeal® sealer
• Powder gray (Valu-Master®) or green (Valu-Gard®) epoxy

Chrome

NSF-listed for dry storage environments. Bright nickel plating followed by chrome plating. 1-Year Limited Warranty

(NOTE: Optional clear hybrid epoxy, NSF-listed for all environments, is available.)

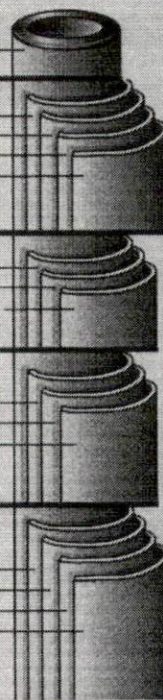
• Bright nickel
• Chrome
• Air-dry lacquer

Eaglebrite® zinc

NSF-listed for dry storage environments. Bright zinc chloride plating followed by clear chromate plating with MasterSeal® sealer for improved rust protection. 3-Year Limited Warranty

(NOTE: Wire shelves feature MasterSeal® sealer. Posts feature air-dry lacquer, NSF-listed for all environments.)

• Zinc chloride
• Clear chromate
• MasterSeal® sealer
• Air-dry lacquer



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

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

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



Profit from the Eagle Advantage®

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MHC/Retail Display Divisions: (800) 637-5100
FAX: (302) 653-2065 or 653-3036

For custom configuration or fabrication needs, contact our SpecFAB Division.

Phone: (302) 653-3000. FAX: (302) 653-3091.
E-mail: specfab@eaglegrp.com

100 Industrial Boulevard • Clayton, DE 19938-8903 USA • (302) 653-3000 • www.eaglegrp.com

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EG01.00 Rev. 09/04



Profit from the Eagle Advantage[®]

Details & Specifications

Wire Shelving

Design & Construction Features

- Wire shelf, constructed of carbon steel or type 304 stainless steel wire, consists of a top mat assembly using 10 gauge (.135" diameter) mat wires spaced on 1/2" centers and welded to full length 6 gauge (.187" diameter) inside support wires and serpentine trusses. Quantities of each are based on shelf size. Mat wires are welded to a four-wire truss assembly at front and rear of shelf. Front and rear four-wire truss assembly is constructed of a 2 gauge (.250" diameter) bottom wire, a 6 gauge (.187" diameter) serpentine truss wire which creates a bridge-like reinforcement providing increased strength, and two 6 gauge (.187" diameter) top wires — one directly below mat wires and one directly above — which provide a pincer hold on mat wires.

- Top mat assembly is supported on each end by a three-wire truss assembly consisting of a 2 gauge (.250" diameter) bottom wire, a 6 gauge (.187" diameter) serpentine truss, and one 6 gauge (.187" diameter) top wire.
- Entire wire mat and truss assembly is notched at outside corners to accept a 12 gauge conical shaped collar, 1 1/2" in height which is welded in place. Conical-shaped collar is designed to accept a tapered ABS plastic split sleeve, or aluminum split sleeve, which clips over 16 gauge, 1" diameter steel grooved post.
- Wire shelf and post are either plated or epoxy coated with applicable finish as specified and constructed in accordance with the National Sanitation Foundation (NSF) standards and bear its seal of approval.
- Wire shelf as specified will be QuadTruss[®] design as manufactured by EAGLE shelving, Clayton, DE.

Wire Shelves

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

width x length in.	width x length mm	weight lb.	weight kg	EAGLE brite [®]	chrome	Valu- Master [®]	Valu- Gard [®]	EAGLE gard [®] **	stainless steel
14" x 24"	356 x 610	6	2.7	1424Z	1424C	1424V	1424VG	1424E	1424S
14" x 30"	356 x 762	7	3.2	1430Z	1430C	1430V	1430VG	1430E	1430S
14" x 36"	356 x 914	8	3.6	1436Z	1436C	1436V	1436VG	1436E	1436S
14" x 42"	356 x 1067	9	4.1	1442Z	1442C	1442V	1442VG	1442E	1442S
14" x 48"	356 x 1219	10	4.6	1448Z	1448C	1448V	1448VG	1448E	1448S
14" x 54"	356 x 1372	12	5.5	1454Z	1454C	1454V	1454VG	1454E	1454S
14" x 60"	356 x 1524	14	6.4	1460Z	1460C	1460V	1460VG	1460E	1460S
14" x 72"	356 x 1829	17	7.7	1472Z	1472C	1472V	1472VG	1472E	1472S
18" x 24"	457 x 610	7	3.2	1824Z	1824C	1824V	1824VG	1824E	1824S
18" x 30"	457 x 762	8	3.6	1830Z	1830C	1830V	1830VG	1830E	1830S
18" x 36"	457 x 914	9	4.1	1836Z	1836C	1836V	1836VG	1836E	1836S
18" x 42"	457 x 1067	11	5.0	1842Z	1842C	1842V	1842VG	1842E	1842S
18" x 48"	457 x 1219	12	5.5	1848Z	1848C	1848V	1848VG	1848E	1848S
18" x 54"	457 x 1372	15	6.8	1854Z	1854C	1854V	1854VG	1854E	1854S
18" x 60"	457 x 1524	17	7.7	1860Z	1860C	1860V	1860VG	1860E	1860S
18" x 72"	457 x 1829	20	9.1	1872Z	1872C	1872V	1872VG	1872E	1872S
21" x 24"	533 x 610	8	3.6	2124Z	2124C	2124V	2124VG	2124E	2124S
21" x 30"	533 x 762	9	4.1	2130Z	2130C	2130V	2130VG	2130E	2130S
21" x 36"	533 x 914	11	5.0	2136Z	2136C	2136V	2136VG	2136E	2136S
21" x 42"	533 x 1067	12	5.5	2142Z	2142C	2142V	2142VG	2142E	2142S
21" x 48"	533 x 1219	14	6.4	2148Z	2148C	2148V	2148VG	2148E	2148S
21" x 54"	533 x 1372	16	7.3	2154Z	2154C	2154V	2154VG	2154E	2154S
21" x 60"	533 x 1524	18	8.2	2160Z	2160C	2160V	2160VG	2160E	2160S
21" x 72"	533 x 1829	24	10.9	2172Z	2172C	2172V	2172VG	2172E	2172S
24" x 24"	610 x 610	9	4.1	2424Z	2424C	2424V	2424VG	2424E	2424S
24" x 30"	610 x 762	11	5.0	2430Z	2430C	2430V	2430VG	2430E	2430S
24" x 36"	610 x 914	13	5.9	2436Z	2436C	2436V	2436VG	2436E	2436S
24" x 42"	610 x 1067	15	6.8	2442Z	2442C	2442V	2442VG	2442E	2442S
24" x 48"	610 x 1219	16	7.3	2448Z	2448C	2448V	2448VG	2448E	2448S
24" x 54"	610 x 1372	19	8.6	2454Z	2454C	2454V	2454VG	2454E	2454S
24" x 60"	610 x 1524	21	9.5	2460Z	2460C	2460V	2460VG	2460E	2460S
24" x 72"	610 x 1829	26	11.8	2472Z	2472C	2472V	2472VG	2472E	2472S
30" x 36"	762 x 914	17	7.7	3036Z	3036C	3036V	3036VG	3036E	3036S
30" x 48"	762 x 1219	20	9.1	3048Z	3048C	3048V	3048VG	3048E	3048S
30" x 60"	762 x 1524	25	11.4	3060Z	3060C	3060V	3060VG	3060E	3060S
30" x 72"	762 x 1829	30	13.6	3072Z	3072C	3072V	3072VG	3072E	3072S
36" x 36"	914 x 914	21	9.5	3636Z	3636C	3636V	3636VG	3636E	3636S
36" x 48"	914 x 1219	26	11.8	3648Z	3648C	3648V	3648VG	3648E	3648S
36" x 60"	914 x 1524	34	15.4	3660Z	3660C	3660V	3660VG	3660E	3660S
36" x 72"	914 x 1829	43	19.5	3672Z	3672C	3672V	3672VG	3672E	3672S

* MICROGARD[®] now standard on all EAGLEgard[®] shelving.



Posts

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

height in.	height mm	weight lb.	weight kg	EAGLE brite [®] *	chrome model	Valu- Master [®] model	Valu- Gard [®] model	EAGLE gard [®] **	stainless steel model
7"	178	1.0	0.5	P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S
14"	356	1.0	0.5	P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S
18"	457	1.5	0.7	P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S
33"	838	2.0	0.9	P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S
54"	1372	3.0	1.4	P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S
63"	1600	3.5	1.8	P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S
74"	1880	4.0	1.8	P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S
86"	2184	5.0	2.3	P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S

* EAGLEbrite[®] posts are clear epoxy coated for use in dry or wet environments.

** MICROGARD[®] now standard on all EAGLEgard[®] posts.

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

Packaging:

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

Foodservice Division: (800) 441-8440 • MHC/Retail Display Division: (800) 637-5100 • Fax: (302) 653-2065 • www.eaglegrp.com

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

#13

2 (Count)

Item No. _____

Quantity _____



BEVERAGE-AIR

**Commercial Refrigeration Equipment
General Specifications**

**29" DEPTH
UNDERCOUNTER
REFRIGERATOR**
FOOD PREPARATION SERIES

MODELS:
UCR27
UCRD27
UCR48
UCR60
UCR72

UCR-SERIES UNDERCOUNTER UNITS

Versatile, compact (29" deep) models for under the counter refrigerated storage of food products. Height is 34-1/2".

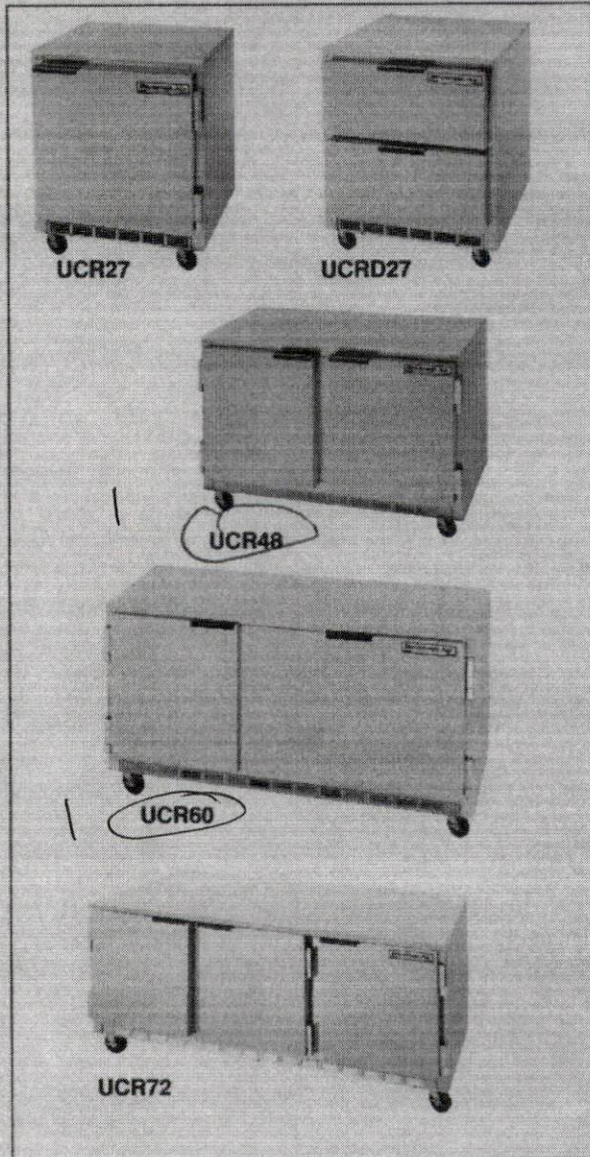
Cabinet construction:

Heavy duty construction includes #3 finish exterior stainless steel on front, sides, door(s) and grille. Cabinet back and bottom are galvanized steel. Interior liner is made of corrosion resistant anodized aluminum. Interior thermometer is standard.

Cabinets are insulated with 2" thick foamed-in-place polyurethane insulation. Sub-top insulated with 1 1/2" foamed in place polyurethane insulation. Doors are mounted to cabinet on self-closing cam lift hinges with 120 degree stay open feature. Pull-out drawers (2) on Model UCRD27 will accommodate 12x20 pans (1 per drawer). Pans by others. Doors are equipped with a snap-in-place vinyl magnetic gasket for a positive seal. Convenient, double pull style door handle is made of black anodized aluminum. 6" high casters are standard, 2 include brakes. An 8' cord set is provided with 115 volt models. Cabinet interior standard with 2 steel wire epoxy coated shelves per section. Interior light with manual switch is provided with glass door models.

Refrigeration:

Refrigeration system utilizes R134a refrigerant governed by a capillary tube system. Automatic (non-electric) condensate evaporator is provided. Unique front venting through grilles located below doors permits units to be installed against back walls and curbs. Interior forced air system with high humidity evaporator coils, provides the ideal environment for food preservation.



Made in USA
<http://www.Beverage-Air.com>
<http://CCR.Carrier.com>



P.O. Box 5932, Spartanburg, S.C. 29304-5932
1-800-845-9690 FAX# 864-582-5083

Model Specified _____ Store# _____

Location _____ Quantity _____

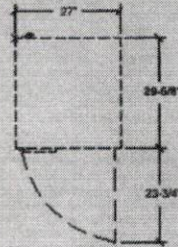


BEVERAGE-AIR

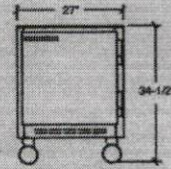
Standard Undercounter Refrigerator Cabinet

Models: UCR27 / UCR48 / UCR60 / UCR72

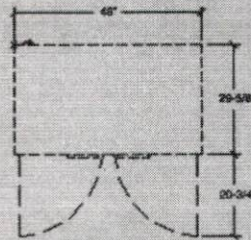
MODEL	UCR27	UCR48	UCR60	UCR72
DIMENSIONAL DATA				
Net Capacity (cubic ft.)	6.2	11.8	14.5	17.7
Net Capacity (liters)	175	334	410	501
Length overall (inches)	27"	48"	60"	72"
Length overall (mm)	686	1219	1524	1829
Depth overall (inches) - Less handle	29 ⁵ / ₈ "	29 ⁵ / ₈ "	29 ⁵ / ₈ "	29 ⁵ / ₈ "
Depth overall (mm) - Less handle	752	752	752	752
Height overall - on 6" casters (inches)	34 ¹ / ₂ "	34 ¹ / ₂ "	34 ¹ / ₂ "	34 ¹ / ₂ "
Height overall - on 6" casters (mm)	876	876	876	876
Depth with door open 90° (inches)	53 ³ / ₈ "	50 ³ / ₈ "	53 ³ / ₈ "	50 ³ / ₈ "
Clear Door Opening (inches)	22 ¹ / ₂ x 21 ¹ / ₂	19 ¹ / ₂ x 21 ¹ / ₂	22 ¹ / ₂ x 21 ¹ / ₂	19 ¹ / ₂ x 21 ¹ / ₂
Number of shelves	2	4	4	6
Number of doors	1	2	2	3
ELECTRICAL DATA				
Full load amperes 115/60/1	4.0	4.5	6.5	6.5
Full load amperes 220/50/1	-	-	-	-
REFRIGERATION DATA				
Refrigerant	R134a	R134a	R134a	R134a
Horsepower	1/6	1/5	1/4	1/4
WEIGHT DATA				
Gross Weight (Crated lbs)	157	230	235	320
Gross Weight (Crated kg)	71	104	106	145



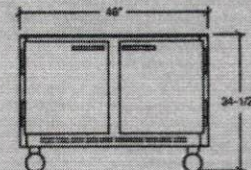
UCR27 Top



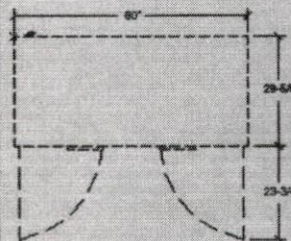
UCR27 Front



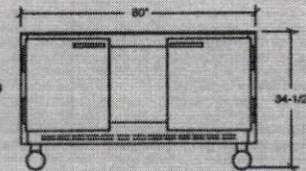
UCR48 Top



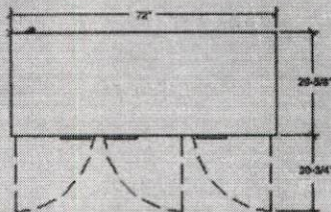
UCR48 Front



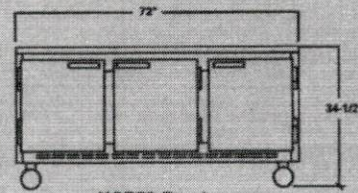
UCR60 Top



UCR60 Front



UCR72 Top



UCR72 Front



Available From:



BEVERAGE-AIR

PO Box 5932 • Spartanburg, SC • 29304 • USA
 1-800-845-9800 • Fax No. 1-864-582-5083
 www.Beverage-Air.com

#17 (count)
**HNC SERIES
 COUNTERTOP REFRIGERATED DISPLAY CASE**

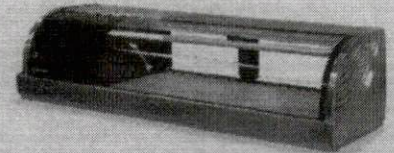
- HNC-120BA-R(L)-S
- HNC-150BA-R(L)-S**
- HNC-180BA-R(L)-S
- HNC-210BA-R(L)-S

- Right or left handed
- Right or left handed
- Right or left handed
- Right or left handed

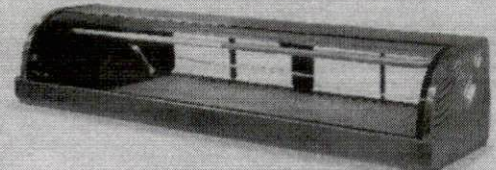
REFRIGERATED DISPLAY CASE

Model	HNC-120	HNC-150	HNC-180	HNC-210
AC Supply Voltage	1 Phase 115V 60Hz			
Power Supply Capacity	0.47kVA (4.7A)			
Rated Amperage	3.2A			
Starting Amperage	13A			
Electric Consumption	195W			
Saturation Temperature	Approximately 39°F (Ambient Temp. 80°F, No Load)			
Net Capacity	1.48ft ³	2.01ft ³	2.54ft ³	3.07ft ³
Ambient Temperature	50 - 80° F			
Voltage Variation	Rated Voltage ± 10%			
Exterior Dimensions (W) (D) (H)	47.2" 13.6" 11"	59.1"	70.9"	82.7"
Interior Dimensions (W) (D) (H)	33.3" 11.3" 6.2"	45.1"	56.9"	68.7"
Exterior	Clear Glass, ABS Plastic, PVC Plastic, Stainless Steel			
Interior	Clear Glass, ABS Plastic, Stainless Steel			
Refrigeration System	Convection Cooling			
Sliding Door	2 Pieces		4 Pieces	
Plate Space (Top of HNC)	5.6" for food plate to rest upon top of case			
Shipping Weight (Lbs.)	86	101	117	132
Shipping Dimensions (W) (D) (H)	51.2" 16.9" 18.6"	63"	74.8"	86.6"
Accessories				
Food Mount	3 Pieces	4 Pieces	5 Pieces	6 Pieces
Plug	4 Pieces	4 Pieces	4 Pieces	4 Pieces
Vinyl Hose	1 Piece	1 Piece	1 Piece	1 Piece
Joint	2 Pieces	2 Pieces	2 Pieces	2 Pieces

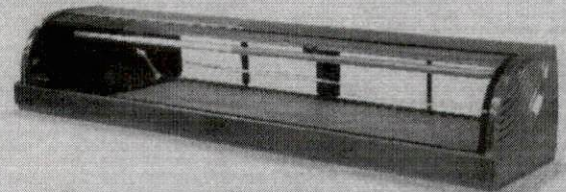
*Refrigerated Display Case - Not for overnight storage



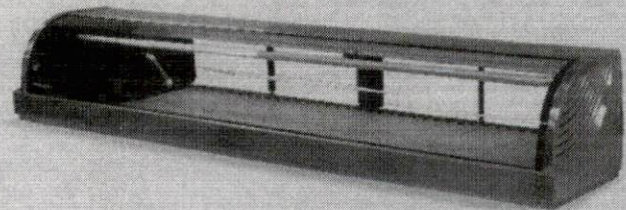
HNC-120BA-L(R)-S
 W x D x H
 47.2" x 13.6" x 11"



HNC-150BA-L(R)-S
 W x D x H
 59.1" x 13.6" x 11"



HNC-180BA-L(R)-S
 W x D x H
 70.9" x 13.6" x 11"



HNC-210BA-L(R)-S
 W x D x H
 82.7" x 13.6" x 11"

ELECTRICAL/HNC SERIES-STAINLESS STEEL
 • 115V60/1

OPERATING LIMITS

- Ambient Temp Range 50 - 80°F
- Voltage Range 104 - 126V
- Saturation Temp 39°F

SERVICE

- Removable/cleanable air filters



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618 Hwy. 74 S., Peachtree City, GA 30269

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#19

COMMERCIAL GAS RICE COOKER

Please visit www.rinnai.us
for more product information

Features and Benefits

INNOVATIVE FEATURES

- Enamel Outer Casing with Aluminum Cook Pot
- Easy to Clean
- Only Rice Cooker in North America with both CSA & NSF Certification
- Cooks Rice in Large or Small Quantities (25-55 cups)
- Automatic Two-Stage Burner
- Automatic Simmer
- Accurate & Dependable Thermostat
- Propane and Natural Gas for More Efficient Cooking
- Durable Handles



SPECIFICATIONS

CAPACITY	25 - 55 Cups	
GAS INPUT/ BURNER	35,000	34,000
GAS CONNECTION	1/2" NPT Female	
GAS SUPPLY PRESSURE (WC)	Min 6" WC Max 10.5" WC	Min 11" WC Max 13" WC
MANIFOLD PRESSURE	10" WC	Max 10.5" WC
WEIGHT	35 lbs	

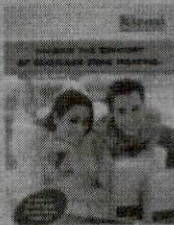
Rinnai is continually updating and improving products, therefore, specifications are subject to change without prior notice. Local, state, provincial and federal codes must be adhered to prior to installation. See owners manual for complete specifications.

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LIT_RER55AS

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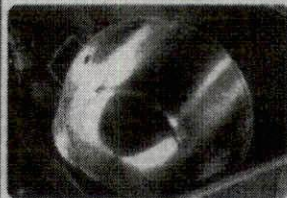
314 Series Sinks

Deep-Drawn Coved Corner
Three-Compartment



three-compartment sink
with double drainboards
(faucet not included)

BOWL SIZES ACCOMMODATE



A WIDE RANGE OF POTS

Item #: _____
Model #: _____
Project #: _____
SIS #: _____

Optional Accessories	Model #	Qty.
Stainless steel legs		
Stainless steel bullet feet		
Lever drains		
Twist handle drains		
Faucets		
Sink covers		
Waste outlets		
Sink kits		
Twist drain brackets		
Overflow hole		



- Heavy gauge stainless steel construction — bowls, drainboards and backsplash are type 304.
- Deep-drawn seamless coved corner bowls.
- 14" (356mm) water level is standard.
- Swirl-away drainage.
- Legs welded adjacent to sink bowls for maximum weight support and stability.
- 9½" (241mm) standard backsplash includes 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- Adjustable non-corrosive bullet feet.
- Die-stamped creased drainboards for positive drainage.

Sink Kits for 414 Series Sinks

Kits include stainless steel crossbraced legs, stainless steel gussets and stainless steel feet as listed below.

Kit A

description
Includes crossbraced legs,
gussets, feet, and
T&S faucet*

add suffix
"-CLF"

Kit B

description
Includes crossbraced legs,
gussets, feet, T&S faucet*,
and lever drain

add suffix
"-CLFD"

Kit C

description
Includes crossbraced legs,
gussets, feet, T&S faucet*,
and lever drain with overflow

add suffix
"-CLFDO"

* T&S faucet #313293

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



Foodservice Division: (800) 441-8440
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contact our **SpecFAB Division**.
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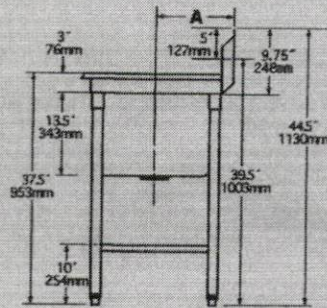
EG20.29 Rev. 02/05

314 Series Coved Corner Three-Compartment Sinks

NSF-approved installations:

All EAGLE sinks bearing the NSF Certification Mark are built in compliance with the National Sanitation Foundation Standard Number 2. EAGLE is also listed to manufacture custom-built sinks in compliance with the National Sanitation Foundation Standard Number 2.

bowl size		Dimension A	
in.	mm	in.	mm
19" x 16"	483 x 406	13 1/2"	343
19 1/2" x 17 1/2"	495 x 445	14 1/2"	365
24" x 18"	610 x 457	16 1/2"	422
22" x 22"	559 x 559	15"	381
24" x 24"	610 x 610	16"	406



Material:

- Sink Bowl** – Heavy gauge type 304 stainless steel.
- Top** – Drainboards, backsplash and rolled rims are heavy gauge type 304 stainless steel.
- Legs** – 1 1/2" (41mm)-diameter heavy-gauge galvanized tubing with plated 12-gauge gussets and high-impact corrosion resistant fully adjustable bullet feet – crossbracing is 1" (25mm)-diameter heavy-gauge galvanized tubing.

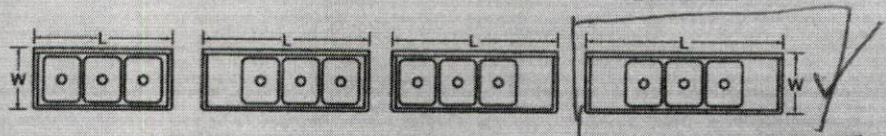
Optional stainless steel legs utilize 16/304 tubing.

Design and Construction Features:

- All bowls have deep-drawn one-piece seamless construction using state-of-the-art hydraulic presses.
- Drainboards, when provided, are integrally welded.
- All sink bowls have a generous radius with a minimum dimension of 3" (76mm) and are rectangular for maximum capacity.
- Leg locations are adjacent to sink bowls, providing increased stability and maximum weight support where needed.
- Leg gussets welded to a die-cut heavy-gauge reinforcing plate.
- Entire assembly is fuse-welded and planished providing a one-piece seamless sink unit.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- 9 1/2" (241mm)-high full length standard backsplash features 1" (25mm) upturn and tile edge for easy installation and feathering to wall/splash surface.
- All outside corners of sink assembly are bullnosed to provide safe, clean edges.
- 14" (356mm) water level — 17" (432mm) flood level.

Mechanical:

- Water supply is 1/2" (13mm) IPS for hot and cold lines.
- Faucet holes are 1 1/2" (29mm) punched on 8" (203mm) centers; two sets of faucet holes are punched where indicated on schedule.
- Faucets are available as options.
- Basket-type waste drains included fit sink bowls' 3 1/2" (89mm) opening and feature 1 1/2" (38mm) outlet.



bowl size width x length	# of drbds	drbd length		weight		overall size width x length		model #
		in.	mm	lbs.	kg	in.	mm	
19" x 16" (483 x 406mm)	0	n/a		85	38.6	26" x 57"	660 x 1448	314-16-3
	1	18"	457	104	47.2	26" x 73 1/2"	660 x 1867	314-16-3-18 R or L
	2	18"	457	123	55.8	26" x 90"	660 x 2286	314-16-3-18
	1	24"	610	110	49.9	26" x 79 1/2"	660 x 2019	314-16-3-24 R or L
	2	24"	610	135	61.2	26" x 102"	660 x 2591	314-16-3-24
	1	30"	762	115	52.2	26" x 85 1/2"	660 x 2172	314-16-3-30 R or L
	2	30"	762	145	65.8	26" x 114"	660 x 2896	314-16-3-30
	1	36"	914	120	54.4	26" x 91 1/2"	660 x 2324	314-16-3-36 R or L
	2	36"	914	155	70.3	26" x 126"	660 x 3200	314-16-3-36
	19 1/2" x 17 1/2" (495 x 445mm)	0	n/a		90	40.8	27 1/2" x 61 1/2"	705 x 1562
1		18"	457	109	49.4	27 1/2" x 78"	705 x 1981	314-17.5-3-18 R or L
2		18"	457	128	58.1	27 1/2" x 94 1/2"	705 x 2400	314-17.5-3-18
1		24"	610	115	52.2	27 1/2" x 84"	705 x 2134	314-17.5-3-24 R or L
2		24"	610	140	63.5	27 1/2" x 106 1/2"	705 x 2705	314-17.5-3-24
1		30"	762	120	54.4	27 1/2" x 90"	705 x 2286	314-17.5-3-30 R or L
2		30"	762	150	68.0	27 1/2" x 118 1/2"	705 x 3010	314-17.5-3-30
1		36"	914	125	56.7	27 1/2" x 96"	705 x 2438	314-17.5-3-36 R or L
2		36"	914	160	72.6	27 1/2" x 130 1/2"	705 x 3315	314-17.5-3-36
24" x 18" (610 x 457mm)		0	n/a		114	51.7	32 1/2" x 63"	819 x 1600
	1	18"	457	133	60.3	32 1/2" x 79 1/2"	819 x 2019	314-18-3-18 R or L
	2	18"	457	152	68.9	32 1/2" x 96"	819 x 2438	314-18-3-18
	1	24"	610	139	63.1	32 1/2" x 85 1/2"	819 x 2172	314-18-3-24 R or L
	2	24"	610	164	74.4	32 1/2" x 108"	819 x 2743	314-18-3-24
	1	30"	762	144	65.3	32 1/2" x 91 1/2"	819 x 2324	314-18-3-30 R or L
	2	30"	762	174	78.9	32 1/2" x 120"	819 x 3048	314-18-3-30
	1	36"	914	149	67.6	32 1/2" x 97 1/2"	819 x 2477	314-18-3-36 R or L
	2	36"	914	184	83.5	32 1/2" x 132"	819 x 3353	314-18-3-36
	22" x 22" (559 x 559mm)	0	n/a		120	54.4	29" x 75"	737 x 1905
1		18"	610	139	63.1	29" x 91 1/2"	787 x 2324	314-22-3-18 R or L
2		18"	610	158	71.6	29" x 108"	787 x 2743	314-22-3-18
1		24"	610	145	65.8	29" x 97 1/2"	737 x 2477	314-22-3-24 R or L
2		24"	610	170	77.1	29" x 120"	737 x 3048	314-22-3-24
1		30"	762	150	68.0	29" x 103 1/2"	737 x 2629	314-22-3-30 R or L
2		30"	762	180	81.6	29" x 132"	737 x 3353	314-22-3-30
1		36"	914	155	70.3	29" x 109 1/2"	737 x 2781	314-22-3-36 R or L
2		36"	914	190	86.2	29" x 144"	737 x 3658	314-22-3-36
24" x 24" (610 x 610mm)		0	n/a		125	56.7	31" x 81"	787 x 2057
	1	18"	610	144	65.3	31" x 97 1/2"	787 x 2477	314-24-3-18 R or L
	2	18"	610	163	73.9	31" x 114"	787 x 2896	314-24-3-18
	1	24"	610	150	68.0	31" x 103 1/2"	787 x 2629	314-24-3-24 R or L
	2	24"	610	175	79.5	31" x 126"	787 x 3200	314-24-3-24
	1	30"	762	155	70.3	31" x 109 1/2"	787 x 2781	314-24-3-30 R or L
	2	30"	762	185	83.9	31" x 138"	787 x 3505	314-24-3-30
	1	36"	914	160	72.6	31" x 115 1/2"	787 x 2934	314-24-3-36 R or L
	2	36"	914	195	88.5	31" x 150"	787 x 3810	314-24-3-36

* Units with these bowl sizes feature two sets of faucets.

#29 2-(count)



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ENLARGE IMAGE



GAS & ELECTRIC UNITS

STAINLESS STEEL 50 CUPS RICE WARMER

Item #:	SEJ22000
Inner Box:	1
Master Box:	1
N.W(lbs):	14.77
G.W(lbs):	20
Master Pack Cuff:	2-91689105902778

View price or place order? [Click here register or sign in.](#)

Thunder Group stainless steel 50 cups rice warmer. The stainless steel rice warmers keep rice warm for up to 12 hours after it is cooked. This particular model holds 50 cups and has a stainless steel, mirror-finished body, NSF and UL listed.

This NSF approved 50 cup rice warmer can keep rice warm 6-8 hours after it is cooked. It features a wood grain finish base and mirror finished stainless steel lid. It serves 100 bowls of rice and is intended for commercial use only. It is ideal for restaurants, buffets, brunches, catering events, parties, wedding banquets and self-service environments. A free rice spatula is included.

Serves 50 cups / 100 bowls

Keeps rice warm 6-8 hours after it's cooked

Spatula included

Stainless steel mirror finished lid and base with a wood grain finish body

Non-stick coating inner pot

Light stays on when rice is warm

Easy to open lid with durable handles and sturdy legs

UL and NSF approved

Ideal for restaurants, buffets, catering events, parties, wedding banquets and self-service environments

Voltage: 120V

Wattage: 100W 60Hz

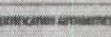
For commercial use only

Dimensions: 15.5"L x 15.5"W x 15.25"H

Please note that this is a commercial quality rice warmer only. This warmer does not cook rice.

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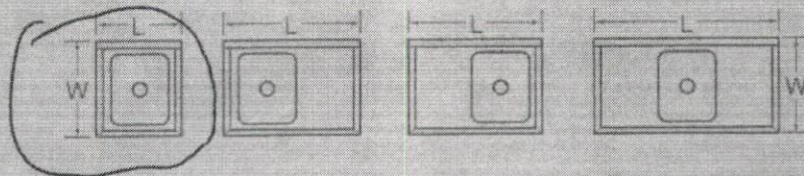
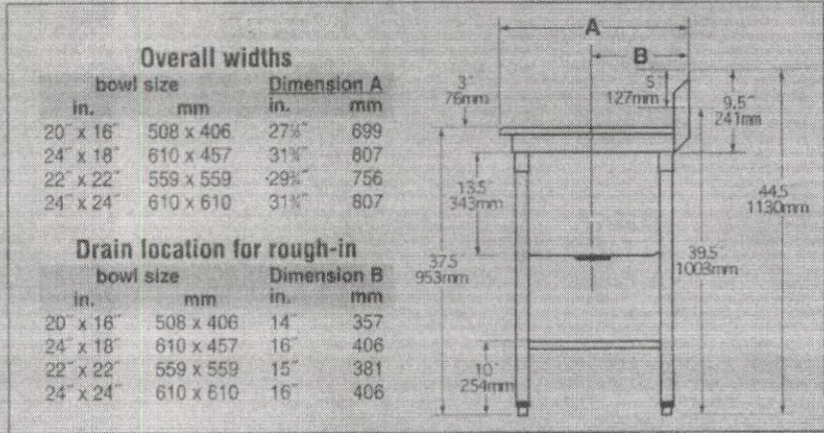
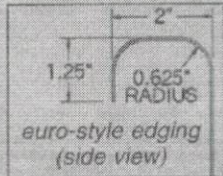




#28

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

314 Series Covered Corner One-Compartment Sinks



model #	BOWL DIMENSIONS				quantity	DRAINBOARD length		OVERALL DIMENSIONS					
	width in.	length mm	width in.	length mm		in.	mm	width in.	length mm	weight lbs.	kg		
314-16-1	20"	508	16"	406	0	-	-	27 1/2"	699	23 1/2"	591	40	18.1
314-16-1-18R or L	20"	508	16"	406	1	18"	457	27 1/2"	699	38 1/2"	987	59	26.8
314-16-1-18	20"	508	16"	406	2	18"	457	27 1/2"	699	54 1/2"	1384	78	35.4
314-16-1-24R or L	20"	508	16"	406	1	24"	610	27 1/2"	699	44 1/2"	1140	65	29.5
314-16-1-24	20"	508	16"	406	2	24"	610	27 1/2"	699	66 1/2"	1689	90	40.8
314-18-1	24"	610	18"	457	0	-	-	31 1/2"	807	25 1/2"	648	45	20.4
314-18-1-18R or L	24"	610	18"	457	1	18"	457	31 1/2"	807	40 1/2"	1035	64	29.0
314-18-1-18	24"	610	18"	457	2	18"	457	31 1/2"	807	56"	1422	83	37.6
314-18-1-24R or L	24"	610	18"	457	1	24"	610	31 1/2"	807	46 1/2"	1188	70	31.8
314-18-1-24	24"	610	18"	457	2	24"	610	31 1/2"	807	68"	1727	95	43.1
314-22-1	22"	559	22"	559	0	-	-	29 1/2"	756	29 1/2"	749	55	24.9
314-22-1-18R or L	22"	559	22"	559	1	18"	457	29 1/2"	756	45"	1143	74	33.6
314-22-1-18	22"	559	22"	559	2	18"	457	29 1/2"	756	60 1/2"	1537	93	42.2
314-22-1-24R or L	22"	559	22"	559	1	24"	610	29 1/2"	756	51"	1295	80	36.3
314-22-1-24	22"	559	22"	559	2	24"	610	29 1/2"	756	72 1/2"	1842	105	47.6
314-24-1	24"	610	24"	610	0	-	-	31 1/2"	807	31 1/2"	800	60	27.2
314-24-1-18R or L	24"	610	24"	610	1	18"	457	31 1/2"	807	46 1/2"	1188	79	35.8
314-24-1-18	24"	610	24"	610	2	18"	457	31 1/2"	807	62"	1575	98	44.5
314-24-1-24R or L	24"	610	24"	610	1	24"	610	31 1/2"	807	52 1/2"	1340	85	38.6
314-24-1-24	24"	610	24"	610	2	24"	610	31 1/2"	807	74"	1880	110	49.9

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Existing



Commercial Electric Water Heaters

LIGHT-SERVICE COMMERCIAL ELECTRIC WATER HEATERS

Designed for light duty commercial applications with intermittent hot water loads.

GLASSLINED TANK

- Tank interior is coated with glass specially designed by State for water heater use.

HEATING ELEMENTS

- Two 4.5 KW zinc plated copper sheathed elements are standard.

STANDARD VOLTAGES

- The standard voltage is 240V single phase.

TOP MOUNTED RECESSED JUNCTION BOX

CONTROLS

- Thermostat is adjustable through a range of 120° to 181°F with a manual reset high temperature cutoff. The heater is wired for non-simultaneous single phase operation.

COREGARD™ ANODE ROD

- Our anode rods have a stainless steel core that extends the life of the anode rod allowing superior tank protection for longer than standard anode rods.

ENHANCED-FLOW BRASS DRAIN VALVE

- Solid brass, tamper resistant, enhanced-flow, ball type, drain valve.

MAXIMUM WORKING PRESSURE 150 PSI

FACTORY INSTALLED CSA CERTIFIED AND ASME RATED TEMPERATURE AND PRESSURE RELIEF VALVE

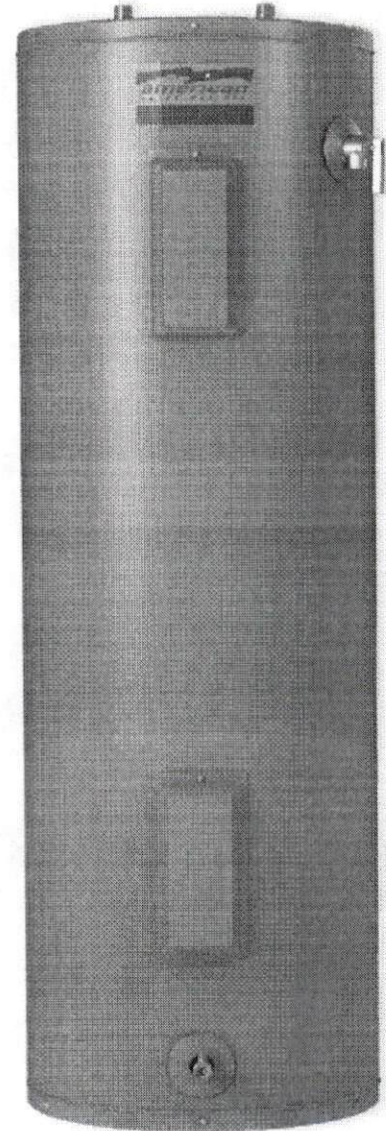
CERTIFIED TO UL 1453 FOR COMMERCIAL ELECTRIC WATER HEATERS

COMPLIANCE

- Meets the standby loss requirements of the U.S. Department of Energy and current edition of ASHRAE/IES 90.1.

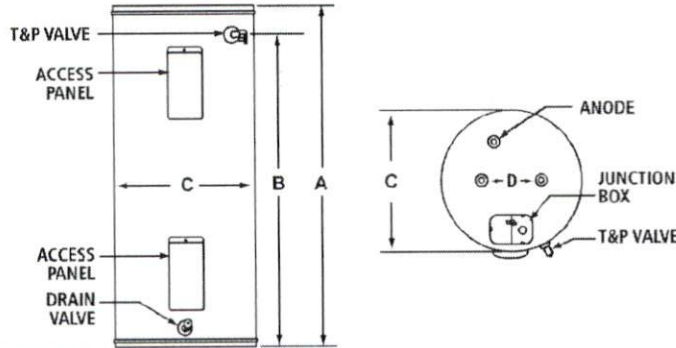
WARRANTY

- 3-Year limited tank/1-Year limited parts.
- For complete information consult the written warranty or go to americanwaterheater.com.





Commercial Electric Water Heaters



PRODUCT SPECIFICATIONS

Model Number	Gallon Capacity	Standard Element Wattage 240 VAC	Dimensions in Inches				Approx. Shipping Weight (lbs)
			A	B	C Diameter	D	
VSCE32 65H	66	4500	60-1/4	53	22	8	146
VSCE32 80H	80	4500	60-1/2	52-1/4	24	8	175
VSCE32 119R	119	4500	61-1/2	54-1/2	28	8	268

Not available with top mounted T&P valve option.
Inlet and outlet connections: 3/4".

RECOVERY CAPACITIES

Element Wattage (Upper/Lower)	Input kW	U.S. Gallons/Hour and Liters/Hour at Indicated Temperature Rise												
		°F	36	40	54	60	72	80	90	100	108	120	126	°F
		°C	20	22.2	30	33.3	40	44.4	50	55.5	60	66.6	70	°C
Non-Simultaneous														
3000/3000	3	GPH	34	30	23	20	17	15	14	12	11	10	10	GPH
		LPH	128	115	85	77	64	58	51	46	43	38	37	LPH
3500/3500	3.5	GPH	40	36	27	24	20	18	16	14	13	12	11	GPH
		LPH	151	136	101	91	75	68	60	54	50	45	43	LPH
4000/4000	4	GPH	45	41	30	27	23	20	18	16	15	14	13	GPH
		LPH	170	153	114	102	85	77	68	61	57	51	49	LPH
4500/4500	4.5	GPH	51	46	34	30	25	23	20	18	17	15	14	GPH
		LPH	192	173	128	115	96	86	77	69	64	58	55	LPH
5000/5000	5	GPH	56	51	38	34	28	25	23	20	19	17	16	GPH
		LPH	213	192	142	128	107	96	85	77	71	64	61	LPH
5500/5500*	5.5	GPH	63	56	42	38	31	28	25	23	21	19	18	GPH
		LPH	237	213	158	142	119	107	95	85	79	71	68	LPH
Simultaneous														
3000/3000	6	GPH	68	61	46	41	34	30	27	24	23	20	19	GPH
		LPH	256	230	167	151	128	115	103	92	85	77	73	LPH
3500/3500	7	GPH	80	72	53	48	40	36	32	29	27	24	23	GPH
		LPH	302	272	201	181	151	136	121	109	101	91	85	LPH
4000/4000	8	GPH	90	81	60	54	45	41	36	32	30	27	25	GPH
		LPH	341	307	227	205	170	153	136	123	114	102	97	LPH
4500/4500	9	GPH	101	91	68	61	51	46	41	36	34	30	29	GPH
		LPH	384	346	256	230	192	173	153	138	128	115	110	LPH
5000/5000	10	GPH	113	101	75	68	57	51	45	41	38	34	32	GPH
		LPH	426	384	284	256	213	192	170	153	142	128	122	LPH
5500/5500*	11	GPH	125	113	84	75	63	56	50	45	42	38	36	GPH
		LPH	474	427	316	285	237	213	190	171	158	142	135	LPH

Available in 208 and 240 volts only. Voltage and wattage must be specified when ordering.
Standard factory wiring is for non-simultaneous operation. Simultaneous operation is optional.
* 5500 Watts not available in 208 Volts

SPECIFICATION

The water heaters(s) shall be Model(s) No. _____ as manufactured by American or an approved equal. Heater(s) shall be rated at _____ kW, _____ volts, single-phase, 60 cycle AC, and listed by Underwriters' Laboratories. Models shall meet the standby loss requirements of the U.S. Department of Energy and current edition of ASHRAE/IES 90.1. Tank(s) shall be _____ gallon capacity. Heater(s) shall have 150 psi working pressure and be equipped with an extruded high density anode rod. All internal surfaces of the heater(s) exposed to water shall be glasslined with an alkaline borosilicate composition that has been fused-to-steel by firing at a temperature range of 1400°F to 1600°F. Electric heating elements shall be zinc plated copper sheath. Each element shall be controlled by an individually mounted thermostat and high temperature cutoff switch. The outer jacket shall be of baked enamel finish and shall enclose the tank with foam insulation. The drain valve shall be located in the front for ease of servicing. Heater tank shall have a three year limited warranty as outlined in the written warranty. Fully illustrated instruction manual to be included.

For technical information call (800) 456-9805. American Water Heaters reserves the right to make product changes or improvements without prior notice.