



Amerikooler QF060877**FBRM-448A 6' x 8' Indoor Walk-In Freezer w/
Remote Compressor - Floor

DYNASTY™

Walk-in Coolers and Freezers



Providing walk-in refrigeration with the industry's
longest lasting and most energy efficient insulation!

INNOVATION AND EXCELLENCE SINCE 1985

DYNASTY WALK-IN STANDARD FEATURES

Listening to our customers is what we do best. They have inspired us, our engineering and manufacturing teams to design, refine and build walk-ins that meet their highest expectations, while delivering them in a competitive timeframe. Our panel raw materials and hardware components are of the finest quality in the industry. We can build a walk-in refrigeration system that meets the most demanding customer requirements, and provide piece-of-mind that your investment will last a lifetime.

PANELS AND INSULATION

PANEL CONSTRUCTION



Modular Panel Construction

Dynasty modular wall, floor and ceiling panels are fabricated in our plant using state-of-the-art robotic manufacturing and assembly processes; for precise fit, easy assembly and long life. Dynasty panels are 4" thick and manufactured with 100% uniform AK-XPS4 rigid foam. That insulation is permanently bonded to primed metal surfaces, to form a non-deteriorating structurally-rigid panel.

Dynasty panel assembly is accomplished with a time-tested, corrosion resistant cam action locking system, and a factory installed NSF compliant compression gasket, to form rigid, airtight joints.



Airtight Joints

STANDARD PANEL FINISH



Acrylume® Stucco Embossed Finish

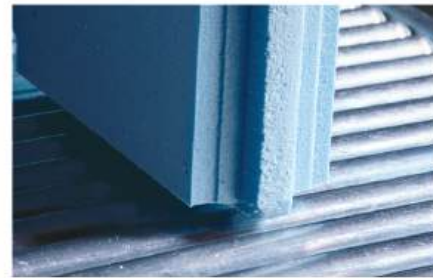
Dynasty wall and ceiling panel interiors and exteriors are laminated with 26-gauge zinc-aluminum (Acrylume®) coated steel, which is stucco embossed and coated with corrosion resistant acrylic paint.

INSULATION PERFORMANCE CHARACTERISTICS



Long-Life Extruded Polystyrene Foam

AK-XPS4 rigid foam is a closed cell, void-free hydrophobic (water-resistant) material that maintains the highest possible R-value over time, to ensure long term energy efficiency. AK-XPS4 meets and exceeds the EISA Energy Independence & Security Act of 2007 with R-29 value for Coolers and R-32 value for Freezers. Our AK-XPS4 insulation is backed by The Dow Chemical Company with a 50 year thermal warranty.



STANDARD FLOOR



Strong Floor Construction

Dynasty floor panels are also 4" thick and manufactured using heavy gauge smooth aluminum, rated to support 600 pounds per-square-foot of uniformly distributed floor load. They include a 1/2"-radius cove along the interior perimeter, to make cleaning easier. Floorless walk-ins are provided with NSF approved floor screeds, to sit flat on an existing leveled floor.

MORE DYNASTY WALK-IN STANDARD FEATURES

The Dynasty walk-in standard height is 7'-7" with floor; or 7'-2 1/4" without a floor. Custom panels are available in 1" increments to meet customer space and floorplan requirements. The AmeriKooler and Bohn refrigeration system lineup includes: Indoor and Outdoor Remote and Self-contained packages, as well as a variety of energy monitoring control systems. All are backed by reliable service support from Heatcraft Refrigeration Products.

STANDARD DOOR CONSTRUCTION

FLUSH DOOR HARDWARE



Spring Assisted Hinges



Door Closer



Keyed Locking Door Handle

Standard door sizes are: 36", 30" or 26" wide, all with a 76" high clear opening. Doors are constructed with 4" thick AK-XPS4 rigid foam insulation and finished with 26-gauge zinc-aluminum (Acrylume®) coated steel, which is stucco embossed and coated with corrosion resistant acrylic paint.

Each door includes: two heavy duty, super cam-rise spring-assisted hinges; a heavy pull handle with key lock and inside safety release; and a door closer is provided for extra positive smooth closing. To ensure a positive seal, the door includes a three sided magnetic gasket and a flexible double wiper at the bottom edge of the door.

INSTALLATION KIT



Fast & Easy Assembly

We designed our panels so that job-site installation is fast and easy. All walk-ins are shipped with a hardware and installation instruction kit that includes: the shop drawing, detailed installation instructions, hex wrench for cam-lock panel assembly, PVC press fit caps and the light globe.

DOOR JAMB



Vapor Proof Light



Digital LED Thermometer & Switch



Heated Pressure-Relief Vent

The door jamb and door are constructed with a non-conductive heavy-duty PVC extrusion that provides a thermal barrier. The jamb includes an incandescent vapor-proof light fixture mounted on the center/top of the jamb, which provides extra space for shelving posts. A digital LED Thermometer (F°/C°) is provided, with On/Off pilot light switch.

Dynasty Freezer doors are equipped with a heated pressure relief vent mounted on the door jamb. In addition, the doors include a temperature controlled heater wire to ensure a positive frost free seal.

POPULAR DYNASTY WALK-IN OPTIONS



3RD SPRING ASSISTED DOOR HINGE



LED LIGHTS
(mounted on the jamb or loose)



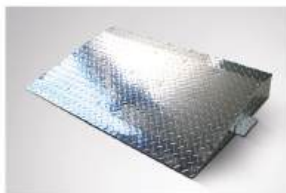
STRIP CURTAIN



LOCKING BAR



DIAMOND KICK PLATE
(interior and/or exterior)



EXTERIOR RAMP



INTERIOR RAMP



STAINLESS STEEL AND
REINFORCED FLOORS



INSULATED VIEWING WINDOWS
(12"x12" / 12"x24")



DIGITAL AUDIO/VISUAL ALARM

Many other optional features are available upon request. Please call us for details and pricing.

DYNASTY WARRANTY PROTECTION



50 Year Thermal Warranty on Insulation
by The Dow Chemical Company



15 Year Original Panel Warranty
on Walls and Ceilings



5 Year Original Panel Warranty
on Doors and Floors



1 Year Original Parts Warranty

For complete warranty terms please visit: www.amerikooler.com/support

CODE APPROVALS AND INDUSTRY LISTINGS



National Sanitation
Foundation



Underwriters
Laboratory



City of Houston



City of New York-MEA



State of Oregon



EISA Compliant

INSULATION TEST STANDARDS

WATER ABSORPTION
per ASTM C272

WATER PERFORMANCE
per ASTM E96

WATER AFFINITY
Hydrophobic

COMPRESSIVE STRENGTH
per ASTM D1621

FLAME SPREAD 15, SMOKE DENSITY 165
per ASTM-E84

SELF IGNITION, TEMP 896°F
per ASTM-D1929

FLASH IGNITION, TEMP 734°F
per ASTM-D1929

WALK-IN SPECIFICATIONS

General

Walk-in coolers and freezers shall be prefabricated of modular design and construction. They shall be designed and constructed to allow fast and easy field assembly, disassembly and enlargement by the addition of panels.

Panel Fabrication

Standard wall, ceiling and floor panels shall be fabricated in 47" and 23" in width and shall be interchangeable with like panels. Partition and other panels placement shall be within 1/2" increments to meet job site conditions. Indoor walk-in maximum panel height and ceiling length is 21 feet.

Available standard height with floor panels: 6'-6", 7'-7", 8'-7". Available standard height without floor panels with NSF vinyl screed: 6'-2", 7'-2", 7'-7", 8'-2". Panels shall consist of Extruded Polystyrene (XPS) rigid foam insulation, bonded permanently to interior and exterior metal "skin". Tongue and groove edges of panels shall be of the same panel core insulation with non-corrosive thermoplastic cam-action panel fastener. NSF approved compression gasket shall be applied to the tongue side of all panels on both interior and exterior.

Floor Construction

Floor panels: Shall be fabricated similar to other panels and shall be designed to withstand uniformly distributed load of 700 lbs per square foot, suitable for foot traffic. Available 1000, 1300, 1600 lbs per square foot suitable for light rolling cart traffic. The ULTIMATE floor with load bearing capacity of 2,750 lbs per square foot is suitable for hand pallet jack application.

Floorless: Provided with NSF vinyl screeds. Screed will be coved with 1/2" radius, designed to sit flat on a finished tile/concrete floor. Screed shall be lag fastened to floor.

Insulation

Insulation shall be 4" thick, rigid Extruded Polystyrene (XPS) foam closed cell, void free, Hydrophobic as tested in accordance to ASTM C272. UL Class 1 classified as per ASTM E84/UL-723. Core material has a flame spread of 15 or less and a smoke developed of 165 or less. Self ignition temperature rating at 896 degree Fahrenheit and flash ignition temperature rating at 734 degree Fahrenheit as tested in accordance with ASTM D 1929.

Thermal resistance: For Coolers R-29 (reported at 55 F mean temperature). For freezer R-32 (reported at 20 F mean temperature). Standard with a 50 year R-value warranty.



Entrance Door

Each walk-in shall be fitted with one 36" x 76" swing-type entrance door. Door shall be flush type, bearing the NSF and UL seal of approved. Door shall be equipped with two adjustable spring-assisted hinges, deadbolt key/padlock handle with safety inside release, magnetic gasket, door closer, and a double sweep wiper at the bottom edge of door. Door jamb shall be provided with a LED light fixture center mounted, digital thermometer with safety pilot light on-off switch and conduit between switch box and outlet junction box.

Freezer door includes a heater cable with heat sensing regulating thermostat and a heated air pressure relief vent.

Metal Finish

Wall & Ceiling Panel: Standard Acrylume® 26 gauge (acrylic coated galvalume) stucco embossed on the interior and exterior wall, ceiling and exterior of floor panels.

Floor Panel: Standard interior floor panels shall be 22 gauge smooth stainless steel type 304, 2B and optional 20 gauge textured/rigidized stainless steel type 304, 2B.

Refrigeration

Heatcraft Worldwide BOHN refrigeration (preferred vendor). Condensing units and evaporators shall be factory pre-wired and pre-assembled. New 1/2HP to 6HP air cooled condensing unit with exclusive HYPERCORE microchannel coil technology that uses less refrigerant, saves energy, reduces operational cost, improves durability and system performance.

Approvals

- National Sanitation Foundation (NSF), Standard No. 7
- Underwriters Laboratories (UL) certified, ASTM E84/UL-723
- Department of Energy (DOE) compliant
- City of Houston Fabrication Certificate No. 694
- Oregon State Component Insignia Compliance No. M-PFC 688
- New York City approval MEA113-87-M
- Miami-Dade County, Outdoor Hurricane High Velocity Wind (175 mph) NOA #17-0802.12
- State of Florida, Outdoor Hurricane High Velocity Wind (175 mph) #FL 22413



Egg Station | ES



ES-600

ES-1200



ES-602

ES-604

Eggs are the cornerstone of every successful breakfast menu. With the Egg Station from Antunes, any operation can easily serve a fresh, made-to-order egg sandwich or omelet. Using a combination of heat from the grill surface and steam, this unit cooks perfectly moist eggs in only a matter of minutes. No hassle, no guesswork.

The heated grill surface of the Egg Station cooks the eggs while the non-stick rings give the product its shape. Steam is created under the pivoting cover that is lowered over the rings. As water is poured into the trough on the cover, it drips down onto the platen, which produces steam to keep the eggs moist as they cook.

The small, compact footprint of the Egg Station makes it a great addition to any sized operation. Whether it's new menu items or extended hours, operations can continue to serve breakfast items without worrying about cross contamination or sacrificing space on the grill.

The Egg Station is available in models with 3" egg rings, 4" egg rings, or 8" omelets rings. Additional available features include a front grill for heating pre-cooked sliced meats.

Cooking time for all Egg Station models is approximately 120 seconds for room temperature eggs and 150 seconds for refrigerated eggs.

FEATURES

- Quickly cook eggs for breakfast items without taking up valuable grill space.
- Small footprint to easily fit into any operation.
- Cooks room temperature eggs in 120 seconds and refrigerated eggs in 150 seconds.
- Available with non-stick rings for 3" eggs, 4" eggs, and 8" omelets.
- Available with front grill for heating pre-cooked sliced meats.
- Audio and visual signal for operation.
- Easy to clean with included scrap tray.

Egg Station | ES

Model & Mfg. No.	Width	Depth	Height	Shipping Width	Shipping Depth	Shipping Height	Shipping Weight	Cover Hinge	Volts	Watts	Amps	Hertz	Plug Description
Capacity: Six 3" Eggs (with front grill for Canadian bacon)													
ES-600 9300530	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	45 lbs. (20 kg)	Back Side	208- 220- 240	2380- 2662- 3168	11.4- 12.1- 13.2	50/60	NEMA 6-20P 20 Amp., 250 Volt
ES-600 9300570	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	45 lbs. (20 kg)	Back Side	230	2900	12.6	50/60	IEC-309 16 Amp., 250 Volt Pin & Sleeve
ES-600 9300572	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	45 lbs. (20 kg)	Back Side	230	2900	12.6	50/60	CEE 7/7 16 Amp., 250 Volt
Capacity: Two 8" Omelets													
ES-602 9300577	18 1/4" (464 mm)	18 3/16" (462 mm)	8 1/4" (210 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	208	2400	11.5	50/60	NEMA 6-20P 20 Amp., 250 Volt
Capacity: Six 4" Eggs													
ES-604 9300574	19 3/4" (502 mm)	17 1/2" (445 mm)	7 3/4" (197 mm)	12" (305 mm)	21" (533 mm)	21" (533 mm)	50 lbs. (23 kg)	Back Side	208- 220- 240	2380- 2662- 3168	11.4- 12.1- 13.2	50/60	NEMA 6-20P 20 Amp., 250 Volt
ES-604 9300581	19 3/4" (502 mm)	17 1/2" (445 mm)	7 3/4" (197 mm)	12" (305 mm)	21" (533 mm)	21" (533 mm)	50 lbs. (23 kg)	Back Side	208- 220- 240	2400- 3150	11.5- 13.1	50/60	NEMA 5-15P 15 Amp., 250 Volt
Capacity: Twelve 3" Eggs													
ES-1200 9300532	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	208- 220- 240	2380- 2662- 3168	11.4- 12.1- 13.2	50/60	NEMA 6-20P 20 Amp., 250 Volt
ES-1200 9300580	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	230	2900	12.6	50/60	IEC-309 16 Amp., 250 Volt Pin & Sleeve
ES-1200 9300582	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	230	2900	12.6	50/60	CEE 7/7 16 Amp., 250 Volt
ES-1200 9300584	17 1/4" (438 mm)	17 1/2" (445 mm)	9" (229 mm)	14" (356 mm)	22" (559 mm)	22" (559 mm)	48 lbs. (22 kg)	Back Side	230	2900	12.6	50/60	BS-1365 Fused, Permaplug 16 Amp., 250 Volt

P/N 1020222 08/17



Item # **11**

Job _____



Wire Shelving

SUPER ERECTA SHELF® WIRE SHELVING

- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal 3™ with Microban® antimicrobial product protection and stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Versatile:** Super Erecta Shelf® wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect™ Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.



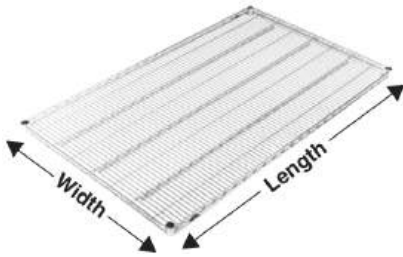
*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

10.01

Wire Shelves



Split Sleeve



**Aluminum
Split Sleeve**

- **Metroseal 3:** Metro's proprietary epoxy coating contains Microban® antimicrobial product protection. Microban antimicrobial protects the epoxy coating from bacteria, mold, mildew, and fungus that cause odors, stains, and product degradation.
- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf
Replacements are available: Cat. No. 9985 (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.
Cat. No. 9986Z (bag of 4 with zinc C-rings)
Cat. No. 9986S (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg)
Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings

Model No. Super Erecta Brite	Model No. Chrome	Model No. Metroseal 3 with Microban®	Model No. Stainless	Nominal Width/Length (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)
1424BR	1424NC	1424NK3	1424NS	14x24 355x610	6 2.7
1430BR	1430NC	1430NK3	1430NS	14x30 355x760	7 3.2
1436BR	1436NC	1436NK3	1436NS	14x36 355x914	8 3.6
1442BR	1442NC	1442NK3	1442NS	14x42 355x1066	9½ 4.3
1448BR	1448NC	1448NK3	1448NS	14x48 355x1219	10½ 4.7
1460BR	1460NC	1460NK3	1460NS	14x60 355x1524	14 6.3
1472BR	1472NC	1472NK3	1472NS	14x72 355x1829	17 7.7
1824BR	1824NC	1824NK3	1824NS	18x24 457x610	7 3.2
1830BR	1830NC	1830NK3	1830NS	18x30 457x760	8 3.6
1836BR	1836NC	1836NK3	1836NS	18x36 457x914	9½ 4.3
1842BR	1842NC	1842NK3	1842NS	18x42 457x1066	11 5.0
1848BR	1848NC	1848NK3	1848NS	18x48 457x1219	12 5.4
1854BR	1854NC	1854NK3	1854NS	18x54 457x1370	14½ 6.6
1860BR	1860NC	1860NK3	1860NS	18x60 457x1524	17 7.7
1872BR	1872NC	1872NK3	1872NS	18x72 457x1829	20 9.1
2124BR	2124NC	2124NK3	2124NS	21x24 530x610	8 3.6
2130BR	2130NC	2130NK3	2130NS	21x30 530x760	9 4.1
2136BR	2136NC	2136NK3	2136NS	21x36 530x914	11 5.0
2142BR	2142NC	2142NK3	2142NS	21x42 530x1066	12 5.4
2148BR	2148NC	2148NK3	2148NS	21x48 530x1219	14 6.4
2154BR	2154NC	2154NK3	2154NS	21x54 530x1370	16 7.3
2160BR	2160NC	2160NK3	2160NS	21x60 530x1524	18 8.2
2172BR	2172NC	2172NK3	2172NS	21x72 530x1829	24 10.9
2424BR	2424NC	2424NK3	2424NS	24x24 610x610	9 4.1
2430BR	2430NC	2430NK3	2430NS	24x30 610x760	11 5.0
2436BR	2436NC	2436NK3	2436NS	24x36 610x914	13 5.9
2442BR	2442NC	2442NK3	2442NS	24x42 610x1066	15 6.8
2448BR	2448NC	2448NK3	2448NS	24x48 610x1219	16 7.3
2454BR	2454NC	2454NK3	2454NS	24x54 610x1370	19 8.6
2460BR	2460NC	2460NK3	2460NS	24x60 610x1524	21 9.5
2472BR	2472NC	2472NK3	2472NS	24x72 610x1829	26 11.8

Note: 14" (355mm) deep units.

Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.

Mobile units: maximum allowable post height is 54" (1370mm).

SiteSelect™ Posts

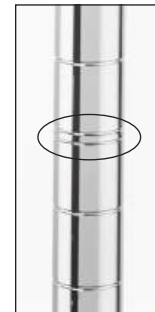
Stationary Posts

Stationary posts are equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 1/2" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts
Zinc Cat. No. RPF04-004 Stainless Steel Cat. No. RPF04-004C
- Replacement post cap for standard posts
Black Cat. No. RPC06-035

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
7P	7PK3		7 ³ / ₈	187	1/2	0.3
13P	13PK3	13PS	14 ³ / ₈	365	1	0.5
27P	27PK3	27PS	28 ³ / ₈	720	1 ³ / ₄	0.75
33P	33PK3	33PS	34 ³ / ₈	873	2	0.9
54P	54PK3	54PS	54 ⁷ / ₁₆	1382	3	1.4
63P	63PK3	63PS	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P	74PK3	74PS	74 ¹ / ₂	1892	4	1.8
86P	86PK3	86PS	86 ¹ / ₂	2197	5	2.3
*96P			96 ¹ / ₂	2450	5 ¹ / ₂	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.



Stationary Post

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
			(in.)	(mm)	(lbs.)	(kg)
13UP	13UPK3	13UPS	13 ³ / ₄	349	1	0.5
27UP		27UPS	27 ³ / ₄	704	1 ³ / ₄	0.75
33UP	33UPK3	33UPS	33 ³ / ₄	857	2	0.9
54UP	54UPK3	54UPS	53 ¹³ / ₁₆	1366	3	1.4
63UP	63UPK3	63UPS	61 ¹³ / ₁₆	1570	3 ¹ / ₂	1.6
	70UPK3		69 ³ / ₄	1771	3 ³ / ₄	1.7
74UP	74UPK3	74UPS	73 ⁷ / ₈	1876	4	1.8
86UP	86UPK3	86UPS	85 ⁷ / ₈	2181	4.5	2.0



Post for Stem Caster

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications.
- Each includes a leveling/connecting bolt.

Model No. Chrome	Model No. Stainless Steel	Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
54P-STKD	54PS-STKD	54 ⁷ / ₁₆	1382	3	1.4
63P-STKD	63PS-STKD	62 ⁷ / ₁₆	1585	3 ¹ / ₂	1.6
74P-STKD	74PS-STKD	74 ¹ / ₂	1892	4	1.8



Staked Post

Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Model No. Stainless Steel	Height	Approx. Pkd. Wt.	
	(in.) (mm)	(lbs.)	(kg)
33UPS-SW	33 ³ / ₄ 857	2	0.9
54UPS-SW	53 ¹³ / ₁₆ 1366	3	1.4
63UPS-SW	61 ¹³ / ₁₆ 1570	3 ¹ / ₂	1.6



Swaged Post

Special Length Posts

Special length cut posts are available. Consult your Metro representative for more information.



SUPER ERECTA SHELF® WIRE SHELVING

Super Wide Shelving

- **High-density Storage:** Super Wide™ shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity** (evenly distributed) per shelf:
 Depths: 30" and 36" (760 and 914mm)
 800 lbs. (363kg) for lengths 48" (1219mm) or shorter.
 600 lbs. (272kg) for lengths 54" (1370mm) or longer.



Model No. Chrome	Model No. Metroseal 3 with Microban	Model No. Stainless Steel	Nominal Width/Length (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
3036NC	3036NK3	3036NS	30x36	760x914	15	6.8
3048NC	3048NK3	3048NS	30x48	760x1219	21	9.5
3060NC	3060NK3	3060NS	30x60	760x1524	26 1/2	11.8
3072NC	3072NK3	3072NS	30x72	760x1829	31	14.0
3636NC	3636NK3	3636NS	36x36	910x914	18	8.2
3648NC	3648NK3	3648NS	36x48	910x1219	23	10.4
3660NC	3660NK3	3660NS	36x60	910x1524	29	13.1
3672NC	3672NK3	3672NS	36x72	910x1829	34 1/2	15.4

Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add 1/8" (3mm) to the specified heights of each stationary post on the table.
 Zinc Cat. No. 9993Z
 Stainless Steel Cat. No. 9993S



"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
 Cat. No. 9995Z



All Metro Catalog Sheets are available on our website: www.metro.com



InterMetro Industries Corporation
 North Washington Street, Wilkes-Barre, PA 18705
 Phone: 570-825-2741
 Product Information. U.S. and Canada: 1.800.992.1776
 Outside U.S. and Canada: www.metro.com/contactus

L02-006e
 Printed in U.S.A. Rev. 1/15

Information and specifications are subject to change without notice. Please confirm at time of order

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MercoEco™

Visual Heat-N-Hold Cabinet with Wi-Fi & Tray Tracking Technology

Item/Sku & Model/Description

- MHD32SST1T - 3 shelf cabinet with touch screen only on front (Single Side)
- MHD32SST2T - 3 shelf cabinet with touch screen on front & back (Pass Through)



MHD32SST1T (Single Side)



MHD32SST2T (Double Side)

Standard Features

- Available with single or double sided touch screen controls
- Industry-exclusive touch screen controls with Wi-Fi capability
- Industry-exclusive Tray Tracking Technology
- Independently programmable temperature controls for each shelf to optimize food quality
- Global timer and temperature buttons
- Removable back panel on single sided model provides dual-sided access to food items (pass-through feature)
- Stainless steel cabinet exterior
- Audible and visual end-of-hold time alarms
- Hard anodized heating surfaces enhance performance and increase durability
- Stainless steel tray seals, one per shelf
- Includes (3) full size tray tracking pans
- 1 year Parts & Labor warranty on cabinet; 90 day warranty on the tray-tracking components of the pans

Options & Accessories

- Additional custom tray tracking pan (full size)

Specifications

Merco's innovative design will hold multiple trays of hot prepared food in independently time-controlled slots.

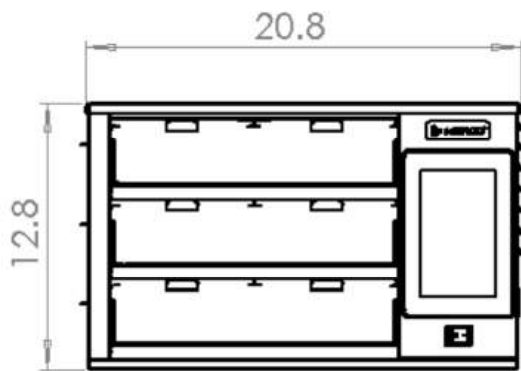
Crew friendly intuitive touch screen controls make the unit easy to operate. Colorful displays can easily be viewed from across the kitchen, allowing users to quickly visualize food status.

The Merco Visual Holding Cabinet takes the worry out of maintaining food quality while holding a wide range of foods safely. Merco's exclusive Tray Tracking Technology allows for touch-free timer starts and tracking of trays as they are sequenced throughout the cabinet or your kitchen.

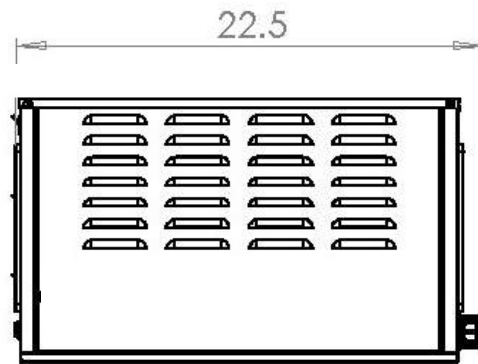
Merco's innovative technology gives you a holding cabinet with premier technology, versatility and reliability. Call Merco for more information.



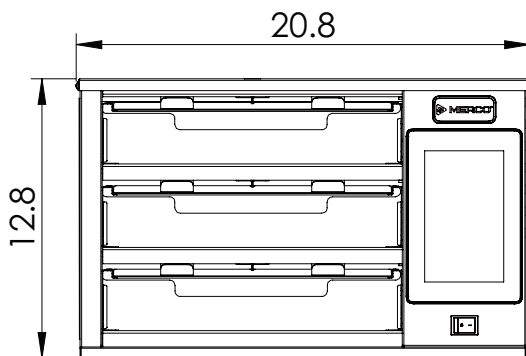
Visual Heat-N-Hold Cabinet with Wi-Fi & Tray Tracking Technology



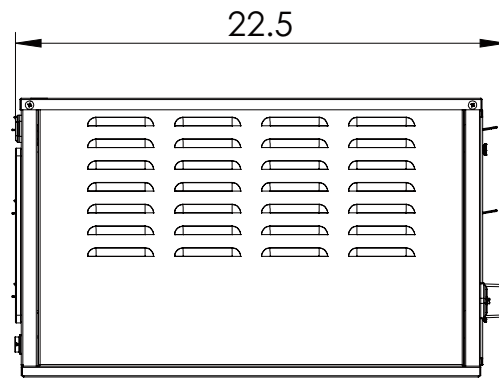
Front View (double side)



Right Side View (double side)



Front View (single side)



Right Side View (single side)

Specifications								
Model No.	Cabinet Size (in)			Electrical				Shipping Information
	Height	Width	Depth	V-Hz-Ph	Amps	Watts	Plug Type	Weight (lbs/kg)
MHD32SST1T (single side)	12.8" 325mm	20.8" 528mm	22.5" 572mm	208-240/60/1	8.3	1990	6-20P	87lb / 39kg
MHD32SST2T (double side)	12.8" 325mm	20.8" 528mm	22.5" 572mm	208-240/60/1	8.3	1990	6-20P	87lb / 39kg

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



Ultra-Glo® Portable Foodwarmers

Models: UGFF, UGFFL, UGFFB, UGFFBL

Hatco Ultra-Glo® Portable Foodwarmers keep food hot at kitchen work areas, waitress pickup stations or customer serving points. Available in models and sizes to meet every food warming need.

Standard features

- Ceramic heating elements provide more distance between the heat source and the holding pan
- The distance, combined with the compact element housing, makes it easier to access the product while maintaining proper food temperatures
- Models include heat above the food, with optional base heat
- Hatco can custom design portable foodwarmers to meet customer specifications or to fit an unusual situation
- UGFF and UGFFL include a pan skirt for 12" x 20" (305 x 508 mm) pans
- Factory pre-wired with a 6' (1829 mm) cord and plug

Project _____
Item # **13** _____
Quantity _____



Options (available at time of purchase only)

Designer Colors (One color per unit, heated base is not powdercoated) –

Clear Anodized Standard – Non-standard colors are non-returnable

☐ Warm Red ☐ Black ☐ Gray Granite ☐ White Granite
☐ Navy Blue ☐ Hunter Green ☐ Antique Copper

Gloss Finishes (One color per unit, heated base is not powdercoated) – Clear

Anodized Standard – Non-standard colors are non-returnable

☐ Gleaming Gold ☐ Glossy Gray ☐ Bold Black
☐ Radiant Red ☐ Brilliant Blue

☐ Halogen Bulb

Accessories

☐ 5-Pleat Hardcoated French Fry Box Ribbon

☐ 8-Pleat Hardcoated French Fry Bag Ribbon

☐ Food Holding Pans

☐ Wire Trivets

Chef LED Bulb in lieu of Standard Display Light – bulb must be rotated down 120V

☐ 2700K Similar to warm incandescent light

☐ 3000K Similar to warm halogen light

☐ 4000K Similar to cool fluorescent light

230V – CE for input voltages above 200V

☐ 2700K Similar to warm incandescent light

☐ 3000K Similar to warm halogen light

☐ 4000K Similar to cool fluorescent light

IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.

For operation, location and safety information, please refer to the Installation and Operating Manual.



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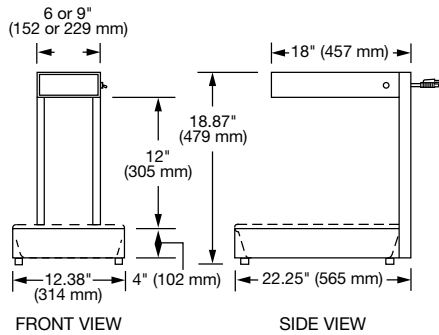
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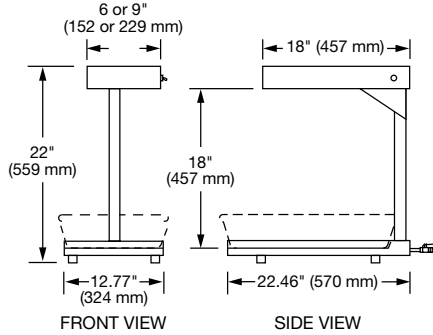
Ultra-Glo® Portable Foodwarmers

Models: UGFF, UGFFL, UGFFB, UGFFBL

UGFF and UGFFL



UGFFB and UGFFBL



SPECIFICATIONS

Ultra-Glo® Portable Foodwarmers

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
UGFF	12.38" x 22.25" x 18.87" (314 x 565 x 479 mm)	100	Single	625	6.3	NEMA 5-15P	15 lbs. (7 kg)
		120		750	6.3	NEMA 5-15P	
		220		630	2.8	CEE 7/7 Schuko	
		240		750	3.1	BS-1363	
		220-230 (CE)		630-689	2.9-3.0	CEE 7/7 Schuko	
		230-240 (CE)		689-750	3.0-3.1	BS-1363	
UGFFL	12.38" x 22.25" x 18.87" (314 x 565 x 479 mm)	100	Single	708	7.1	NEMA 5-15P	17 lbs. (9 kg)
		120		870	7.3	NEMA 5-15P	
		220		730	3.3	CEE 7/7 Schuko	
		240		870	3.6	BS-1363	
		220-230 (CE)		730-799	3.3-3.5	CEE 7/7 Schuko	
		230-240 (CE)		799-870	3.5-3.6	BS-1363	
UGFFB	12.77" x 22.46" x 22" (324 x 570 x 559 mm)	100	Single	875	8.8	NEMA 5-20P	25 lbs. (12 kg)
		120		1000	8.3	NEMA 5-15P	
		220		840	3.8	CEE 7/7 Schuko	
		240		1000	4.2	BS-1363	
		220-230 (CE)		840-919	3.8-4.0	CEE 7/7 Schuko	
		230-240 (CE)		919-1000	4.0-4.2	BS-1363	
UGFFBL	12.77" x 22.46" x 22" (324 x 570 x 559 mm)	100	Single	959	9.6	NEMA 5-15P	34 lbs. (16 kg)
		120		1120	9.3	NEMA 5-15P	
		220		940	4.3	CEE 7/7 Schuko	
		240		1120	4.7	BS-1363	
		220-230 (CE)		940-1029	4.3-4.5	CEE 7/7 Schuko	
		230-240 (CE)		1029-1120	4.5-4.7	BS-1363	

*Shipping weight includes packaging.

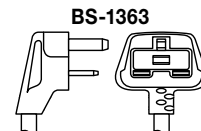
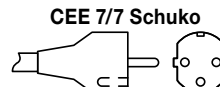
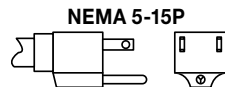
Note: Models with "L" contain two incandescent lights. The housing is 9" (229 mm) wide versus 6" (152 mm) without lights.

Note: Models with "B" include a thermostatically pre-set heated base.

CORD LOCATION

UGFF, UGFFL: Back, upper middle.
UGFFB, UGFFBL: Back, lower middle.

PLUG CONFIGURATIONS



PRODUCT SPECS

Portable Foodwarmers

The Portable Foodwarmer shall be an Ultra-Glo® manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Foodwarmer shall be rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Ultra-Glo shall consist of an aluminum housing and include a ceramic heating

element and a 6' (1829 mm) cord with plug attached. Options: Designer Colors, Gloss Finishes, Halogen Bulb. Accessories: Food holding pans, trivets, fry ribbons, Chef LED bulbs.

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

HATCO CORPORATION

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There's only one #1™

Project _____
 Item # **14** _____
 Quantity _____

Toast-Qwik® Electric Conveyor Toaster

Model: TQ3-10

Hatco's industry-leading Toast-Qwik® Conveyor Toasters have been completely redesigned to provide a great new look, and increased production capabilities. They continue to provide the best reliability, flexibility and value of any conveyor toaster available!

Standard features

- Patented ColorGuard sensing system which monitors chamber temperature and adjusts conveyor speed to ensure consistent toast results - even in your busiest periods
- Power Save mode activates manually by pressing the Power Save Button above the leaf symbol
- Features an Air Intake Filter Screen which is removable for easy cleaning
- Crumb tray is removable
- 2" (51 mm) high opening
- DC stepper motor provides wide range of linear and precise speed control
- Available in *Designer* Black finish to blend with any decor
- 1780 watts in 120, 208 or 240 provides about 250 slices per hour
- Double-sided or single-sided toasting at the touch of a button



Air Intake
Filter Screen

Power Save mode button
above leaf symbol



IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.



For operation, location and safety information, please refer to the Installation and Operating Manual.



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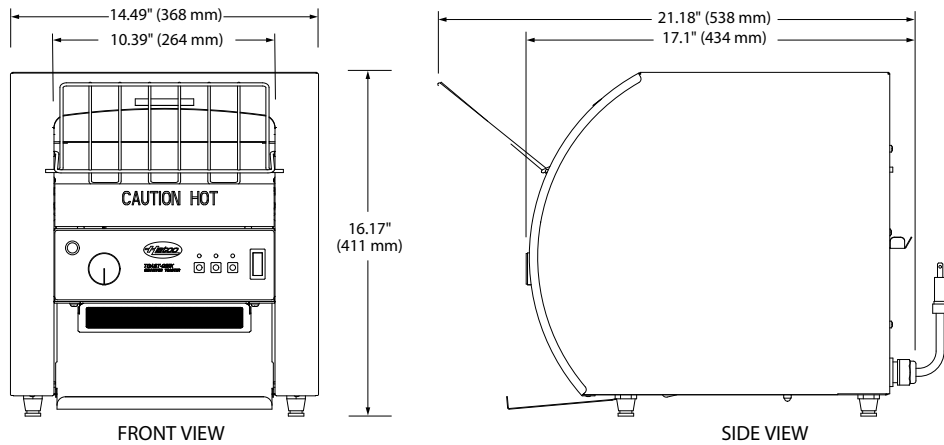
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Toast-Qwik® Electric Conveyor Toaster

Model: TQ3-10

TQ3-10



SPECIFICATIONS Toast-Qwik® Conveyor Toaster

Model	Opening Dimensions (W x H)	Dimensions (W x D x H)	Volts Single Phase	Hertz	Watts	Amps	Plug	Approx. Ship Weight
TQ3-10	10.39" x 2" (264 x 51 mm)	14.49" x 21.18" x 16.17" (368 x 538 x 411 mm)	120	50/60	1780	14.8	NEMA 5-15P*	54 lbs. (25 kg)
			208	50/60	1780	8.6	NEMA 6-15P	
			240	50/60	1780	7.4	NEMA 6-15P	

* Canadian models use NEMA 5-20P.

CORD LOCATION

Lower right corner on back of unit.

PLUG CONFIGURATIONS



PRODUCT SPECS Conveyor Toaster

The electric Toast-Qwik® Conveyor Toaster with ColorGuard sensing system shall be a Hatco model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Toaster shall have the capacity to toast up to ... pieces per hour and it shall be rated at ... kW, ... volts, single phase. The toaster shall be of Powdercoated steel

design and shall include double or single sided toasting capabilities, manual power save mode, a removable/cleanable air intake filter screen, variable speed control and power save mode. The toaster will have metal sheathed heating elements and factory attached UL listed cord and plug.

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

HATCO CORPORATION

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15



Regency 9" x 9" x 5" 18-Gauge Stainless Steel One Compartment Drop-In Sink

#600DI1995



Technical Data

Length	12 Inches
Width	14 Inches
Height	5 Inches
Cutout Length	11 1/4 Inches
Cutout Width	13 1/4 Inches
Bowl Depth	5 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	9 Inches
Bowl Left to Right	9 Inches
Color	Silver

Features

- Durable, 18 gauge type 304 stainless steel construction
- 3 1/2" basket strainers collect food debris; includes 1 1/2" IPS drain connections
- Perfect for handwashing throughout the day
- Comes with installation hardware

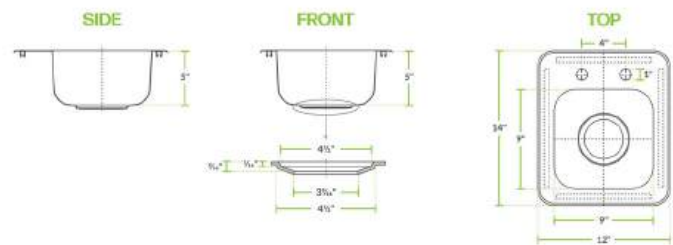
Certifications



Technical Data

Drain Outlet Size	1 1/2 Inches
Edge Style	Flush
Faucet Centers	4 Inches
Features	Massachusetts Accepted Plumbing Product NSF Listed
Flow Rate	2 GPM
Gauge	18 Gauge
Installation Type	Drop-In
Material	Stainless Steel
Number of Compartments	1 Compartment
Stainless Steel Type	Type 304
Type	Drop-In Sinks

Plan View



Notes & Details

Great for hand washing, this Regency 9" x 9" x 5" stainless steel drop-in sink is a versatile addition to your food service operation. Featuring a durable 18 gauge, 304 series stainless steel top with a polished 18-gauge 304 series stainless steel bowl, this sink is built to last. Plus, it comes with a 3 1/2" drain basket to conveniently catch food debris to prevent clogging the drain.

It comes with 2 holes on 4" centers to accept a faucet (sold separately) and the hardware for installation is included. The compact compartment makes this sink ideal for small spaces like food trucks, concession stands, and snack bars. The raised marine edge helps prevent water from dripping onto the floor. With both hot and cold water capabilities, this drop-in sink is a practical solution in a variety of settings.

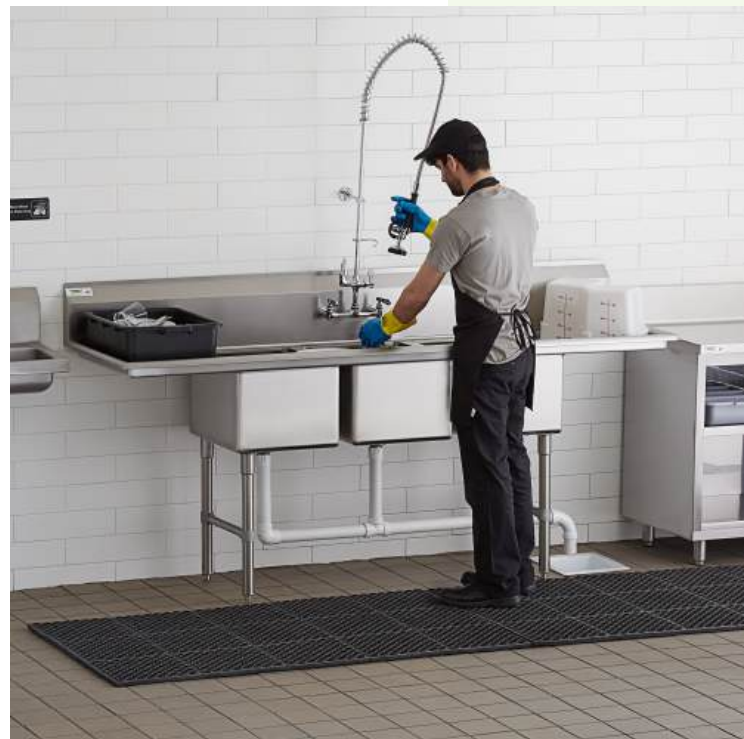
 **WARNING:** This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

16



Regency 88" 16-Gauge Stainless Steel Three Compartment Commercial Sink with Stainless Steel Legs, Cross Bracing, and 2 Drainboards - 16" x 20" x 12" Bowls

#600S3162018X



Technical Data

Length	88 Inches
Width	25 1/2 Inches
Height	44 3/4 Inches
Drainboard Length	18 Inches
Bowl Depth	12 Inches
Backsplash Height	8 1/4 Inches
Work Surface Height	36 1/2 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	20 Inches
Bowl Left to Right	16 Inches

Features

- Made of high-quality 16 gauge, type 304 stainless steel
- Designed with (3) 12" deep bowls and rounded corners for easy cleaning
- Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity
- Includes 1 1/2" IPS drain connection and 3 1/2" basket strainers
- Backsplash and rolled edges prevent splashes and overflow

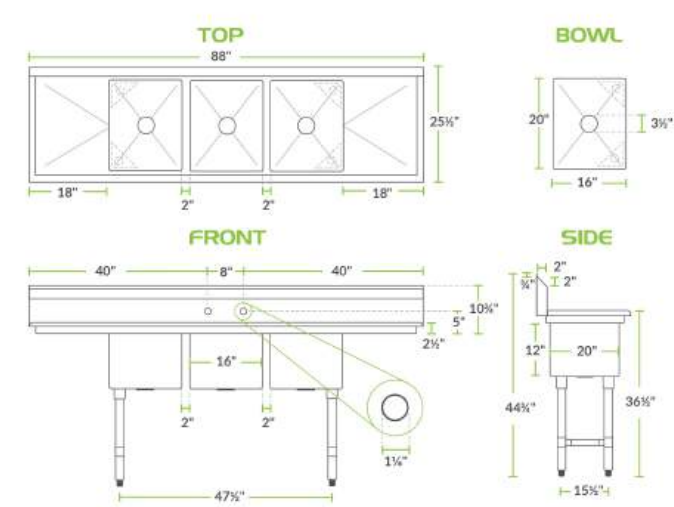
Certifications



Technical Data

Drain Outlet Size	1 1/2 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel
Material	Stainless Steel
Number of Compartments	3 Compartments
Number of Drainboards	2 Drainboards
Stainless Steel Type	Type 304
Style	2 Drainboards
Type	Straight / Line Sinks

Plan View



Notes & Details

Outfit your facility with a long-lasting sink with this Regency 88" stainless steel three compartment sink with 2 drainboards. It's constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge material. This sink features 2 sturdy, 18" drainboards so you can easily wash and dry dishes and utensils in one convenient location. It's also dipped a minimum of 1/4" to facilitate better drainage, and the welded construction contributes to the long-lasting use and overall strength of this sink / drainboard combo.

The 12" deep bowls are die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, each bowl includes a 3 1/2" basket strainer to catch food debris, which prevents the drain from clogging. For easy cleaning, each compartment has rounded corners so you can rinse and wipe down the sink.

A 8 1/4" tall backsplash is included and comes complete with (2) 1 1/8" diameter holes punched on 8" centers to accommodate 1 faucet (sold separately). This sink also includes a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel with stainless steel cross-bracing and adjustable plastic feet for added stability. These features serve to prolong the life of your sink while adding exceptional strength to the unit.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

18



Regency 18" x 60" Green Epoxy Wire Wall Mount Shelf

#460EG1860WSK



Technical Data

Length	60 Inches
Width	18 Inches
Assembly Options	Assembly Required
Capacity	360 lb.
Color	Green
Features	NSF Listed
Finish	Epoxy
Material	Epoxy-Coated Metal Wire Steel

Features

- Suitable for moist/humid environments
- Built to accommodate up to 360 lb. of evenly distributed weight
- Wire design provides ample airflow around shelf contents
- Commercial-grade construction is great for back-of-house and office storage applications
- Mounting brackets with 1/4" diameter wire; includes concrete installation mounting hardware

Certifications



Technical Data

Style	Vented Wall Mounted
Type	Wall Shelf Kits Wall Shelves
Usage	All Environments Dry Environments Kitchens Moist Environments Walk-Ins

Notes & Details

Perfect for a variety of commercial applications, this Regency 18" x 60" wall mount green epoxy wire shelf provides convenience, durability, and space-efficient storage. It features green epoxy-coated brackets and a 18" x 60" shelf, making it suitable for dry, moist, or humid environments. Its wire design also ensures ample airflow around its contents, which is particularly important in moist locations. Plus, the shelf accommodates up to 360 lb. of evenly distributed weight and boasts a commercial-grade construction for maximum durability. From the back-of-house to the janitorial closet, the shelf is great for storing and organizing supplies!

Assembly is fast and easy so that it can be used shortly after delivery. For secure installation, the wall brackets come with concrete installation mounting hardware.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

19



Regency 36 1/2" 16 Gauge Stainless Steel One Compartment Commercial Sink with Stainless Steel Legs, Cross Bracing, and 1 Drainboard - 16" x 20" x 12" Bowl - Left Drainboard

#60S1162018XL



Technical Data

Length	36 1/2 Inches
Width	25 1/2 Inches
Height	43 3/4 Inches
Drainboard Length	18 Inches
Bowl Depth	12 Inches
Backsplash Height	9 Inches
Work Surface Height	34 3/4 Inches
Basket Drain Size	3 1/2 Inches
Bowl Front to Back	20 Inches
Bowl Left to Right	16 Inches

Features

- Features a durable 16-gauge type 304 stainless steel construction
- Designed with a 12" deep bowl and rounded corners for easy cleaning
- Stainless steel legs, sockets, bullet feet, and crossbracing for maximum strength and longevity
- Includes an 18" drainboard and 3 1/2" drain basket
- Backsplash and rolled edges prevent splashes and overflow

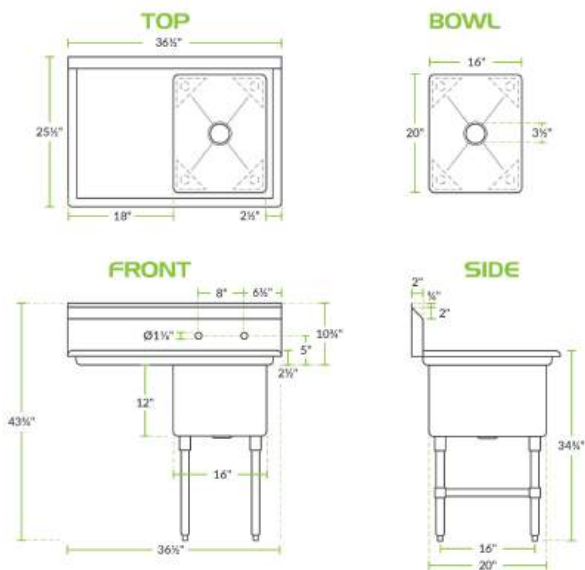
Certifications



Technical Data

Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Drainboards	1 Drainboard
Stainless Steel Type	Type 304
Style	1 Drainboard

Plan View



Notes & Details

Outfit your facility with a long-lasting sink with this Regency 36 1/2" stainless steel one compartment sink with 1 drainboard. It's constructed from high-quality, 16-gauge type 304 stainless steel, making it more corrosion-resistant and durable than other sinks made from thinner, 18-gauge type 430 stainless steel. This sink features a sturdy, 18" drainboard so you can easily wash and dry dishes and utensils in one convenient location. It's dipped a minimum of 1/4" to facilitate better drainage, and the welded construction contributes to the long-lasting use and overall strength of this sink / drainboard combo.

The 12" deep bowl is die-stamped to a minimum of 1/4" to ensure proper drainage. Plus, it includes a 3 1/2" basket strainer to catch food debris, which prevents the drain from clogging. For easy cleaning, the compartment has rounded corners so you can rinse and wipe down the sink.

A 9" tall backsplash is included and comes complete with (2) 1 1/8" diameter holes punched on 8" centers to accommodate 1 faucet (sold separately). This sink also includes a 1 1/2" raised rolled edge, which is 2" tall on the front and both sides to contain splashes and overflow. The legs are constructed of 1 5/8" diameter stainless steel with stainless steel cross-bracing and adjustable plastic feet for added stability. These features serve to prolong the life of your sink while adding exceptional strength to the unit.

20



Regency Spec Line 30" x 30" 14 Gauge Stainless Steel Commercial Work Table with 4" Backsplash and Undershelf

#600TSSB3030S



Technical Data

Length	30 Inches
Width	30 Inches
Height	38 Inches
Backsplash Height	4 Inches
Work Surface Height	34 Inches
Backsplash	With Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf

Features

- 14 gauge type 304 stainless steel top offers greater corrosion-resistance than type 430
- 4" backsplash to protect posterior wall
- 18-gauge type 430 stainless steel adjustable undershelf
- 1 5/8" stainless steel legs with adjustable metal bullet feet
- Top shelf holds up to 660 lb. of evenly distributed weight; bottom shelf holds up to 330 lb.
- Stainless steel legs and hat channels for unparalleled stability

Certifications



Technical Data

Gauge	14 Gauge
Leg Construction	Stainless Steel
Number of Legs	4 Legs
Size	30" x 30"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Tabletop Thickness	2 Inches
Top Capacity	660 lb.
Type	Work Tables
Undershelf Capacity	330 lb.
Undershelf Construction	Stainless Steel
Usage	Heavy Duty

Plan View



Notes & Details

With the strength and reliability you've come to expect from Regency series work tables, this spec line 30" x 30" 14 gauge stainless steel table is the heavy-duty solution you've been looking for to complete your commercial kitchen prep area! Ideal for butcher shops, this 14 gauge table's fabrication allows it to withstand the repeated heavy blows of a cleaver or meat tenderizer without denting. And, with a smooth, type 304 stainless steel top, the table can be quickly wiped down at the end of a busy shift. A 4" tall backsplash keeps your walls clean and prevents kitchen tools and ingredients from rolling off of the back.

For unparalleled stability, this professional work table features stainless steel legs and hat channels, as well as stainless steel bullet feet with aluminum die cast leg sockets that allow you to place the table on uneven floors and still remain steady. A stainless steel undershelf provides a convenient place to store scales, cutting boards, food storage boxes, and other small appliances within easy reach. This institutional-grade work table from Regency is a must-have item for any commercial establishment.

 **WARNING:** This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



GR KLEENSCREEN PLUS® FILTRATION SYSTEM BUILT-IN FILTER SYSTEM FOR 2GRMF, 3GRMF & 4GRMF FRYERS



22



SPECIFICATIONS

Built-in filter system, Vulcan-Hart Model No. (# of fryers 2, 3, 4) GR (45, 65, 85) (control type M) F (add suffix-F to fryer battery model No., i.e. 2GR45DF). Filter system accommodates maximum of four cabinets for GR45F and maximum of three for GR65F and GR85F. Filter vessel constructed of 18 gauge series stainless steel. 1/3 H.P. motor/pump circulates hot frying compound at the rate of 8 gallons per minute, activated by a one touch push button switch. System provided standard with stainless steel mesh filter screen. Optional KleenScreen PLUS® envelopes filter out particulate down to .5 microns. Standard equipment comes on casters, has a tank brush, and clean-out rod. Hands free oil return line connection. Requires 120 volt, 60 Hz, 1 phase power supply.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING

- ☐ Natural Gas
- ☐ Propane Gas

SPECIFY ALTITUDE

- ☐ Natural Gas for above 2,000 ft.
- ☐ Propane Gas for above 3,500 ft.

STANDARD FEATURES

- Filter system accommodates maximum of four fryer cabinets (GR45F), maximum of three (GR65F or GR85F).
- Boil Out ByPass™ easily removes boil out solution from fry tank without contact of drain manifold, filter pan or motor/pump.
- 6" Casters adjustable – 2 locking, 2 non-locking.
- 18 gauge stainless steel filter pan. 70 lbs. frying compound capacity on GR45F, 110 lbs. capacity on GR65 & GR85F.
- Stainless steel filter mesh screen filters from 2 sides.
- 1/3 H.P. motor and pump circulates frying compound at a rate of 8.0 gallons per minute.
- Tank brush and clean-out rod.
- 120 volt, 60 Hz, 1 phase (NEMA 5-15P).
- One year limited parts and labor warranty.
- 10 year fry tank limited warranty.
- High Temperature Discard Hose.

ACCESSORIES (Packaged & Sold Separately)

- ☐ Stainless steel tank cover – doubles as a work surface top.
- ☐ "Add-On" Frymate™ – VX15 or VX21S.
- ☐ Rear oil reclamation discard connection (Factory Installed).
- ☐ GR45F – Twin Basket Lifts (Factory Installed).
- ☐ GR65F & GR85F – Single and Twin Basket Lifts (Factory Installed).
- ☐ Prison Security Package (Factory Installed).
- ☐ Flexible gas hose with quick disconnect.
- ☐ Micro-Filtration Fabric Conversion Kits – hardware and 3 envelopes.
- ☐ Micro-Filtration Fabric Envelopes – 6 filters/per package.

OPTIONS

- ☐ Second year extended limited parts and labor warranty.

REFERENCE MATERIALS

- See 1GR45M Spec Sheet F32630.
- See 1GR65M Spec Sheet F32631.
- See 1GR85M Spec Sheet F32632.
- See 1GRF Spec Sheet F32962 for single unit KleenScreen PLUS®.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

F R Y E R S



GR KLEENSCREEN^{PLUS}® FILTRATION SYSTEM BUILT-IN FILTER SYSTEM FOR 2GRMF, 3GRMF & 4GRMF FRYERS

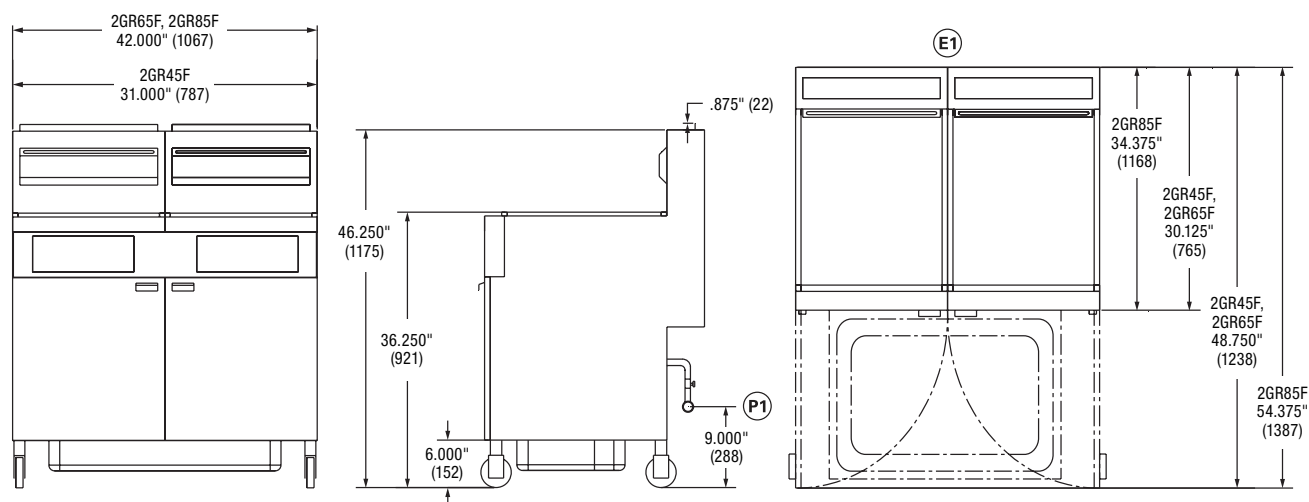
INSTALLATION INSTRUCTIONS

- A combination valve with pressure regulator is provided with this unit.
 - Natural Gas
Operating pressure – 4.0" W.C.
Recommended supply pressure 7-9" W.C.
Not to exceed 14" W.C. (1/2 PSI)
 - Propane Gas
Operating pressure – 10.0" W.C.
Recommended supply pressure 11-12" W.C.
Not to exceed 14" W.C. (1/2 PSI)
- An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
- All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
- All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
- This appliance is manufactured for commercial installation only and is not intended for home use.

SERVICE CONNECTIONS:

- Ⓟ 1 1/4" (32 mm) NPT common rear gas connection.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.



Views
Front, Side and Top
2GR45F, 2GR65F, 2GR85F,

Model	Filter Pan Capacity	Filter Area / Fabric Envelope	Motor	Pump	Electric Amps	Electric Power	Battery Dimensions (Widths)		
							2 Fryers	3 Fryers	4 Fryers
GR45MF	70 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	31"	46 1/2"	62"
GR65MF	110 lbs.	270 sq. in 350 sq. in	1/3 HP 1750 RPM	8 Gal/Min	115V 6.0A	115V 60Hz 1Ph	42"	63"	—
GR85MF									

This appliance is manufactured for commercial use only and is not intended for home use.



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GRIDDLES & BROILERS**VULCAN****MSA SERIES
HEAVY DUTY GAS GRIDDLES****Model MSA48****SPECIFICATIONS**

Low profile heavy duty gas griddle, Vulcan Model No. _____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner and mechanical snap action thermostat for each 12" of griddle width. Chrome thermostat knob guards. Temperature adjusts from 200° to 550°F. One pilot safety for every two burners. 3½" wide stainless steel grease trough. ¾" rear gas connection and gas pressure regulator.

Exterior Dimensions:

_____ "w x 33" d x 15½" h on 4" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.

- ☐ **MSA24** 24" w x 24" d griddle plate
- ☐ **MSA36** 36" w x 24" d griddle plate
- ☐ **MSA48** 48" w x 24" d griddle plate
- ☐ **MSA60** 60" w x 24" d griddle plate
- ☐ **MSA72** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides and front top ledge with "Cool Bullnose" design.
- Fully welded stainless and aluminized steel chassis frame.
- 11" low profile cooking height on 4" adjustable legs.
- 1" thick polished steel griddle plate with 12 gauge, 4" stainless steel back and tapered side splashes.
- Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration.
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded snap action thermostat per burner with temperature adjust from 200°F to 550°F on Steel or Chrome plate. Temperature adjusts from 200°F to 450°F on Rapid Recovery™ plate.
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models).
- Heavy duty chromed thermostat knob guards.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- Manual ignition.
- Bottom heat shields.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES

- ☐ Full or partially grooved griddle plate (steel or chrome plate only).
- ☐ Rapid Recovery™ griddle plate (200-450°F controls, 48" maximum length).
- ☐ Hexavalent chrome plated cooking surface.
- ☐ 30" deep plate (steel plate only).
- ☐ Stainless steel stand with marine edges and casters.
- ☐ Cutting board, condiment rail, plate rail and banking strip accessories.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



MSA SERIES HEAVY DUTY GAS GRIDDLES

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator supplied with the unit must be installed;
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.

2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.

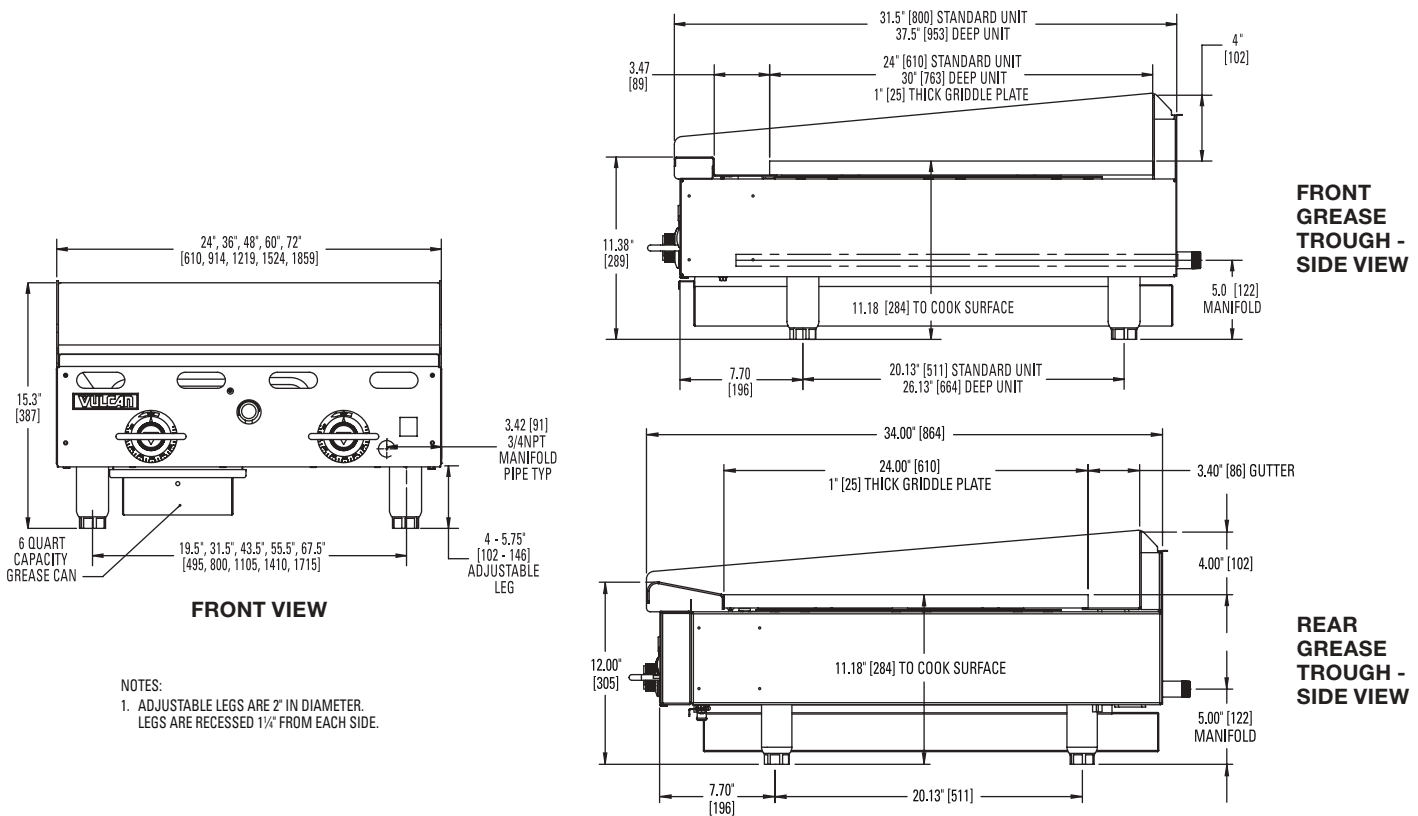
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

4. 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 @ 400 N. 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 ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
MSA24	24"	31½"	15¼"	11⅞"	2	54,000	1	285 lbs./129 kg.
MSA36	36"	31½"	15¼"	11⅞"	3	81,000	1	400 lbs./181 kg.
MSA48	48"	31½"	15¼"	11⅞"	4	108,000	1	480 lbs./218 kg.
MSA60	60"	31½"	15¼"	11⅞"	5	135,000	2	650 lbs./295 kg.
MSA72	72"	31½"	15¼"	11⅞"	6	162,000	2	790 lbs./358 kg.

*These are nominal dimensions and can vary by +1.75" with adjustable legs.



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



Regency Spec Line 30" x 60" 14 Gauge Stainless Steel Commercial Work Table with 4" Backsplash and Undershelf

#600TSSB3060S



Technical Data

Length	60 Inches
Width	30 Inches
Height	38 Inches
Backsplash Height	4 Inches
Work Surface Height	34 Inches
Backsplash	With Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf

Features

- 14 gauge type 304 stainless steel top offers greater corrosion-resistance than type 430
- 4" backsplash to protect posterior wall
- 18-gauge type 430 stainless steel adjustable undershelf
- 1 5/8" stainless steel legs with adjustable metal bullet feet
- Top shelf holds up to 740 lb. of evenly distributed weight; bottom shelf holds up to 390 lb.
- Stainless steel legs and hat channels for unparalleled stability

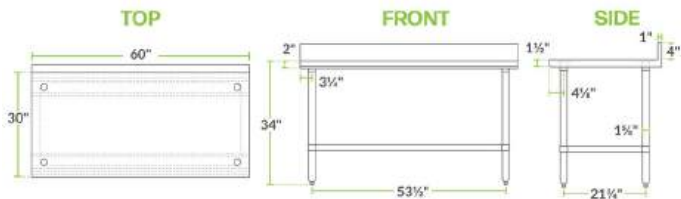
Certifications



Technical Data

Gauge	14 Gauge
Leg Construction	Stainless Steel
Number of Legs	4 Legs
Size	30" x 60"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Tabletop Thickness	2 Inches
Top Capacity	740 lb.
Type	Work Tables
Undershelf Capacity	390 lb.
Undershelf Construction	Stainless Steel
Usage	Heavy Duty

Plan View



Notes & Details

With the strength and reliability you've come to expect from Regency series work tables, this spec line 30" x 60" 14 gauge stainless steel table is the heavy-duty solution you've been looking for to complete your commercial kitchen prep area! Ideal for butcher shops, this 14 gauge table's fabrication allows it to withstand the repeated heavy blows of a cleaver or meat tenderizer without denting. And, with a smooth, type 304 stainless steel top, the table can be quickly wiped down at the end of a busy shift. A 4" tall backsplash keeps your walls clean and prevents kitchen tools and ingredients from rolling off of the back.

For unparalleled stability, this professional work table features stainless steel legs and hat channels, as well as stainless steel bullet feet with aluminum die cast leg sockets that allow you to place the table on uneven floors and still remain steady. A stainless steel undershelf provides a convenient place to store scales, cutting boards, food storage boxes, and other small appliances within easy reach. This institutional-grade work table from Regency is a must-have item for any commercial establishment.

⚠ WARNING: This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

ICB Twin SH, Stainless

Height: 32.9" Width: 21.9" Depth: 23.0"
(83.6cm) (55.6cm) (58.4cm)



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- Sleek modernized design language, with rounded angles on the corners and trunk
- Digital readout displays in English, Spanish, or French ---for easier programming and control--- and can show either 'Standard' or Metric measurements. Digital readout also shows machine status, and targeted advertising messages can be programmed for display.
- BUNN Infusion Series technology allows for multiple recipes from one footprint --- with six brew buttons and three batch sizes
- Energy-saver mode reduces tank temperature during idle periods
- The exclusive Peak Extraction® Sprayhead provides improved uniformity of extraction and greater resistance to limescale buildup.
- Electronic funnel lock prevents removal of each brew funnel until drip- through is complete
- USB programming capable
- Brew counter keeps track of how many batches are brewed
- Pre-infusion and pulse brew for maximum flavor extraction. Cold brew lockout & digital temperature control further ensure top-notch brewing.
- New Soft Heat® servers [sold separately] are ergonomic, lighter weight, energy efficient and now offer programmable recipe/batch based holding times and temperatures, alerting staff when freshness has expired or server is empty
- PROP 65 Warning Decal included in packaging with equipment

Server(s) sold separately

Agency:



Specifications

Product #: 51200.0102

Water Access: Plumbed

Interface: Wireless

Finish: Stainless

Funnel: Black Plastic

Faucet: Side

Legs: 4" Stainless Steel Legs

Additional Features

Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120/208	28	6000	Yes/	-	280	60°F (15.5°C)	1	3	60

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

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	3/8" Male Flare Fitting	1.00

CAD Drawings

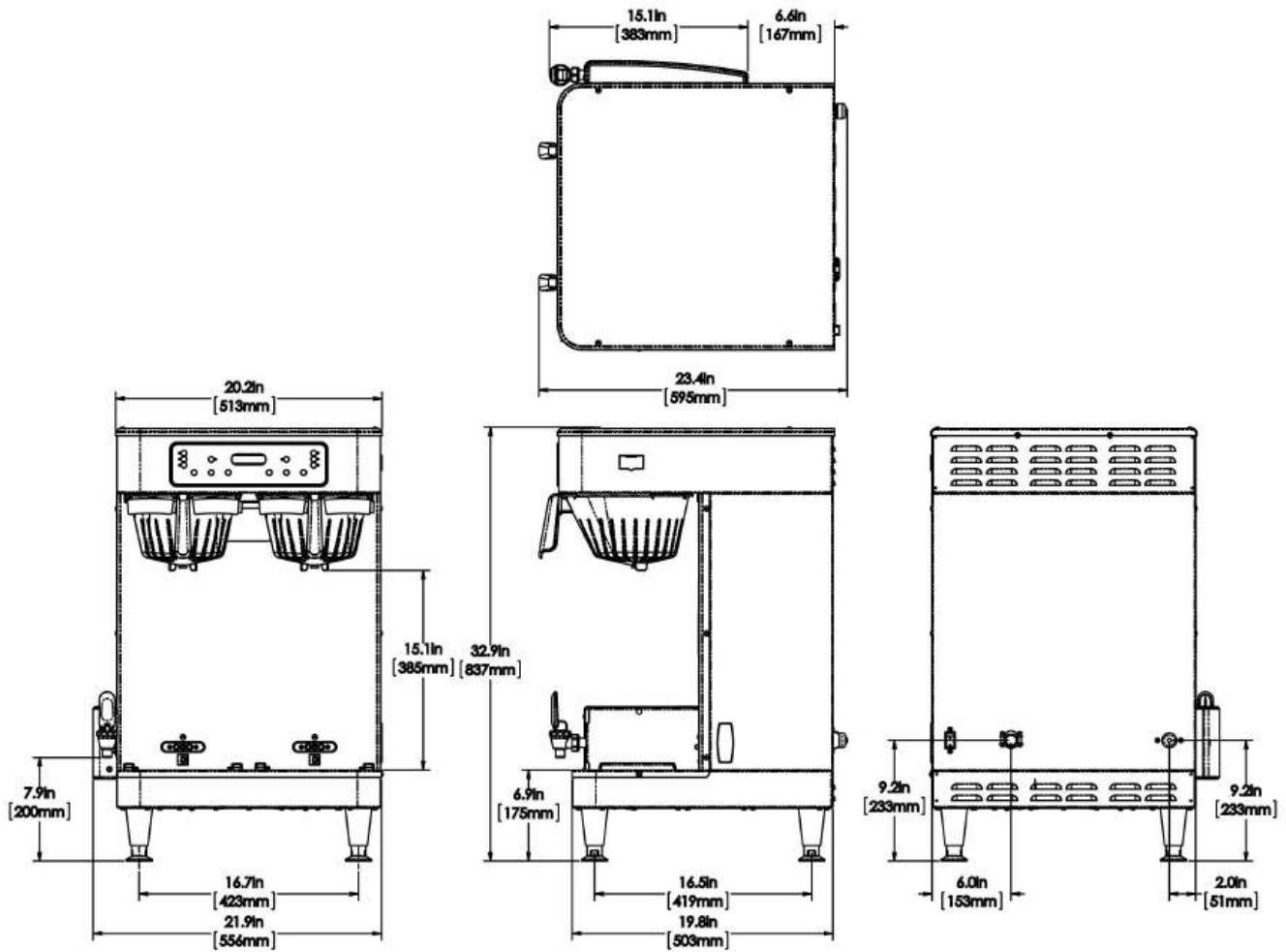
2D	Revit	KLC
•		

WARNING: This product can expose you to chemicals including Bisphenol A (BPA), which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Last Updated:
09/30/2024



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	32.9 in.	21.9 in.	23.0 in.	37.5 in.	26.1 in.	28.4 in.	78.400 lbs	16.087 ft³
Metric	83.6 cm	55.6 cm	58.4 cm	95.3 cm	66.4 cm	72.1 cm	35.562 kgs	0.456 m³



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Last Updated:
09/30/2024

Related Products & Accessories:ICB Twin SH, Stainless(51200.0102)

 FILTERS, GOURMET 500 500/1 50/CL Product #: 20138.1000	 1SH STAND, 120V INF SERIES Product #: 27825.0200	 2SH STAND, 120V INF SERIES Product #: 27875.0200	 WATER FILTER, EQHP-10L Product #: 39000.0001	 WATER FILTER, EQHP-10 Product #: 39000.0004
 KIT, DRIP TRAY INF TWIN SH Product #: 53452.0000	 KIT, DRIP TRAY SINGLE SH Product #: 53452.0001	 FUNNEL ASSY, SMART COFFEE BLK-CLEARED Product #: 53463.0038	 SYSTEM, WQ-55(2)5L Product #: 56000.0001	 SYSTEM, WQ-55(2)5 Product #: 56000.0004
 SYSTEM, WEQ-10(1.5)5L Product #: 56000.0024	 SYSTEM, WEQ-10(1.5)5 Product #: 56000.0027	 CARTRIDGE, WQ-55(2)5L Product #: 56000.0101	 CARTRIDGE, WQ-55(2)5 Product #: 56000.0104	 CARTRIDGE, WEQ-10 (1.5)5L Product #: 56000.0121
 CARTRIDGE, WEQ-10 (1.5)5 Product #: 56000.0122				

Serving & Holding Options: ICB Twin SH, Stainless(51200.0102)



SH SERVER, 1.5G/5.7L
INF SERIES

Product #:27850.0200



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Last Updated:
09/30/2024

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REGENCY
Tables and Sinks

Regency 17" x 15" Wall-Mounted Hand Sink with Gooseneck Faucet and Side Splash

#600HS17SP



Technical Data

Length	17 Inches
Width	15 Inches
Height	13 1/2 Inches
Bowl Depth	5 1/2 Inches
Faucet Height	8 Inches
Bowl Front to Back	10 Inches
Bowl Left to Right	14 Inches
Faucet Centers	4 Inches
Flow Rate	2 GPM
Gauge	20 Gauge

Features

- 8" gooseneck faucet and 1 1/2" IPS drain baskets included
- 18 gauge type 304 stainless steel side splashes and a wall-mounted clip
- 20 gauge type 304 stainless steel
- Holes punched on 4" centers
- Single 14" x 10" x 5 1/2" bowl and 8" backsplash

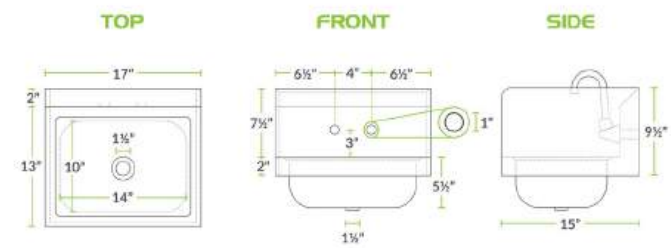
Certifications



Technical Data

Features	Massachusetts Accepted Plumbing Product NSF Listed Side Splashes
Included	Faucet
Installation Type	Wall Mounted
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Faucets	1 Faucets
Spout Type	Gooseneck
Stainless Steel Type	Type 304
Type	Hand Sinks

Plan View



Notes & Details

Keep your restaurant up to code without sacrificing space with this space saver hand sink with side splash. Suitable for wall or surface mounting, this sink comes standard with a single 14" x 10" x 5 1/2" bowl and 8" high back and side splashes. Additionally, this hand sink has two holes punched on 4" centers to accept its included Regency 8" gooseneck faucet.

This sink offers an economical, 20 gauge type 304 stainless steel construction along its top, bowl, and backspash, in addition to 18 gauge type 304 stainless steel side splashes and a wall-mounted clip. It comes standard with a 1 1/2" IPS drain basket.

 **WARNING:** This product can expose you to chemicals including Lead and Nickel, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

ULTRA NX, 120V BLK/SST

Height: 32.4" Width: 16.6" Depth: 26.4"
(82.3cm) (42.2cm) (67.1cm)



27

3 unit

- Patented beverage monitoring technology and reversing auger design ensure consistent, great tasting frozen beverages
- Enhanced auger drive system and seal design for long-lasting, reliable performance
- New leak capture feature helps reduce service costs and clean-up time
- BUNNlink compatible
- Two large product hoppers hold 3 gallons (11.4L) each to maximize serving capacity
- User interface communicates need for cleaning and maintenance
- LED lighted merchandisers in hopper lids bring high visibility to front-of-house applications
- Low-product alert to minimize product outages
- Quick defrost feature to ensure beverage quality and maximize uptime
- Slide in hopper graphics allow quick and easy changes
- USB for easy software updates and downloads
- Optional faucet available for dispensing chilled (non-frozen) products
- Sanitation listings NSF 18 and NSF 6 (Dairy)
- R290 all-natural refrigerant provides a sustainable platform with extremely low Global Warming Potential

Agency:



Specifications

Product #: 58000.0015

Autofill: None

Flavors: 2 Flavors

Finish: Stainless/Black

Hoppers: Two

Refrigerant: R290

Dispense: Pull & Hold

Handle: Extended Handle

Additional Features

Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120	12	1440	Yes	NEMA 5-15P	-	60°F (15.5°C)	1	2	60

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

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
-	-	-	-

WARNING:

CAD Drawings

2D	Revit	KLC
•		



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Last Updated:
03/30/2022

Related Products & Accessories:ULTRA NX, 120V BLK/SST(58000.0015)

FILTER, AIR 13.562 X
11.062 MAGNETIC

Product #: 28122.0002

HANDLE, FAUCET
ULTRA BLK NYLON AM

Product #: 32265.0003



KIT, FAUCET SEALS -
ULTRA-2 SEALS

Product #: 32268.1000

KIT, HDL LOCK ULTRA-2

Product #: 34996.0004

KIT, LID LOCK ULTRA
NX BLACK

Product #: 34996.0010

KIT, LID & HDL LOCK
ULTRA NX BLK

Product #: 34996.0012

KIT, LID LOCK ULTRA-2
SST CLR W/ NX LID

Product #: 34996.0013

KIT,LID & HDL LOCK
ULTRA-2 SST CLR W/ NX

Product #: 34996.0014

HANDLE, EXTENDED
ULTRA NX BLK NYLON
AM

Product #: 44614.0004

DRIP TRAY ASSY, BASE
ULTRA NX - BLK

Product #: 57659.1001

DRIP TRAY COVER,
ULTRA NX - BLK

Product #: 57660.0001

VALVE, FAUCET LIQUID
BLACK ULTRA NX

Product #: 57793.0001



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Last Updated:
03/30/2022

Serving & Holding Options: ULTRA NX, 120V BLK/SST(58000.0015)

Serving and Holding selections are currently unavailable. Please contact your sales representative to find out more information.



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Last Updated:
03/30/2022

VR2A-FS

Two Section Full Solid Door Refrigerator

VALIANCE.

by  HOSHIZAKI

VR2A-FS
05/12/25
Item #13737

W x D x H
54.31" x 32.00" x 81.70"
(including 4" casters)



Dimensions / Capacity

Interior Storage Capacity (CF) (AHAM)	42.45 ft ³
Overall Width x Depth	54.31" x 32.00"
Height (including 4" casters)	81.70"
Door Opening (W x H)	22.63" x 52.31"
Depth with Door Open at 90°	57.5"
Adjustable Shelves	6
Shelf Dimensions (W x D)	23.94" x 25.16"
Crated Shipping Weight	471 lbs
Crated Length x Depth x Height	58" x 33.5" x 83.88"

Electrical / Refrigeration

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P ⚡
Voltage Range	103-127
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	36° to 40°F
Amperage	3.5
Energy Consumption (kWh/day) @ASHRAE	1.48
Approx. Nominal Compress. BTU/HR (HP)	2322(1/2HP)
Refrigerant / Charge Amount (oz.)	R290 / (4.1oz)

Two Section VR2A-FS

Two Section VR2A-FS

Warranty

3 Year - labor on entire machine
4 Year - parts on entire machine
5 Year - parts on Compressor

Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Item #: **28**
Project: **REFRIGERATOR**
Qty: _____
AIA#: _____

FEATURES

- Rear-Ducted Air-Flow ensures even cooling throughout entire cabinet
- Energy efficient interior LED light
- Environmentally friendly R290 hydrocarbon refrigerant
- Fits full size tray pans
- 3, 4, 5 Warranty
- Stay-open door(s) is field reversible - no kit needed
- Cabinet and doors are insulated with 2 5/16" of CFC free, foamed in place polyurethane
- Stainless steel exterior door(s) come standard with lock(s)
- Stainless steel interior floor with aluminum sides, rear, and top
- Time initiated automatic defrost
- Energy efficient heated condensate removal
- Heavy duty grey epoxy coated shelves are adjustable in 1/2" increments; 3 per section
- Standard with 4" casters (three with brakes)
- 9 ft. cord and plug
- Cabinet Qty: 22

If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle

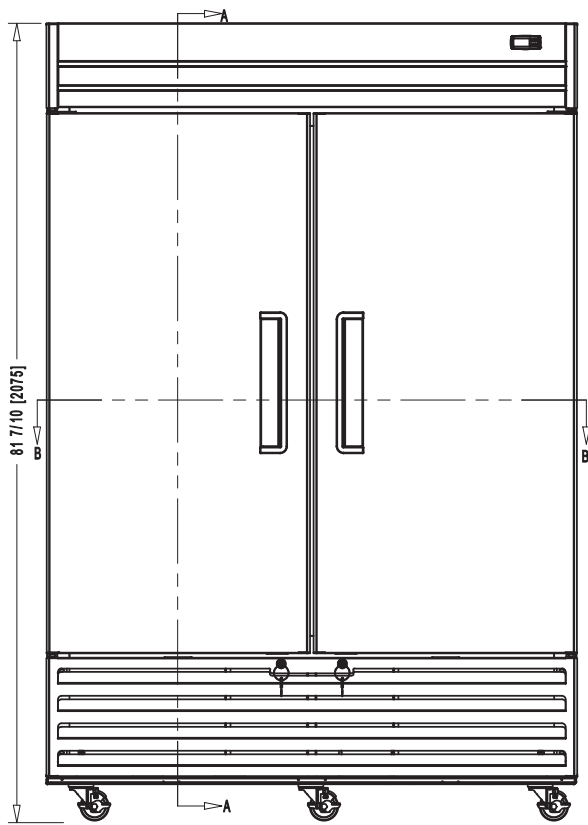
We reserve the right to change specifications without notice.

VR2A-FS

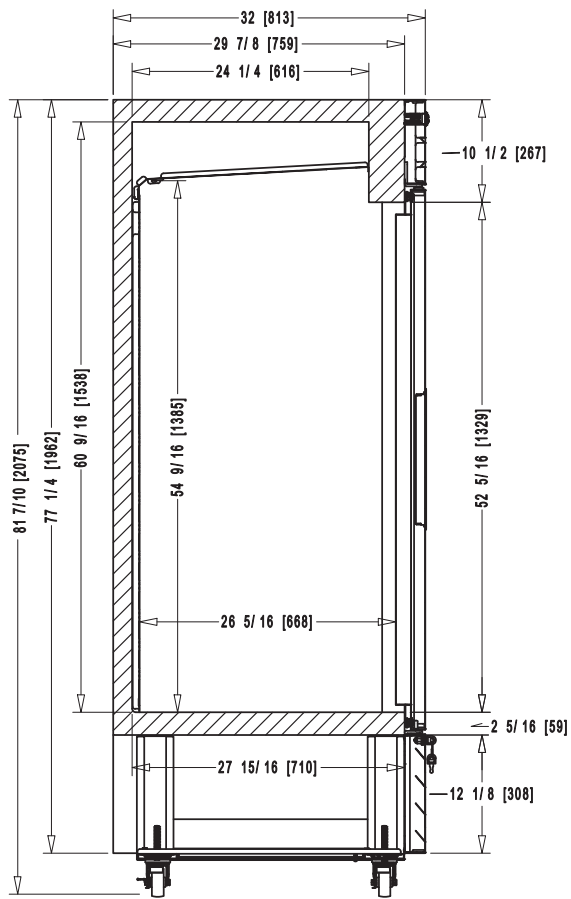
VALIANCE.
by  HOSHIZAKI

VR2A-FS
05/12/25
Item #13737

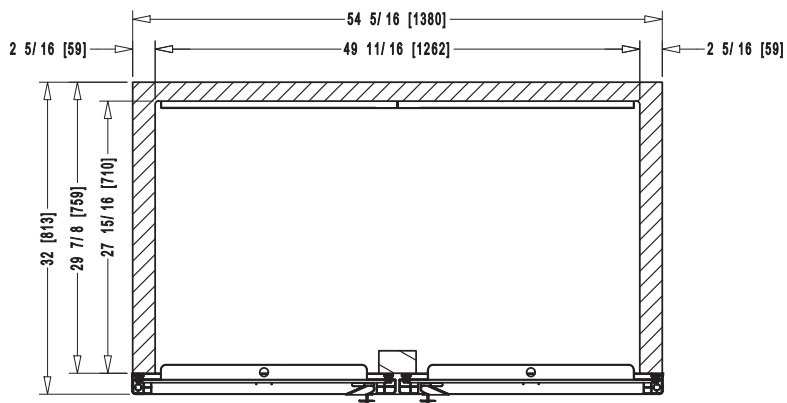
FRONT VIEW



SIDE VIEW



PLAN VIEW



VF2A-FS

Two Section Full Solid Door Freezer

VALIANCE.

by  HOSHIZAKI

VF2A-FS
05/12/25
Item #13736

W x D x H
54.31" x 32.00" x 81.70"
(including 4" casters)



Dimensions / Capacity

Interior Storage Capacity (CF) (AHAM)	42.45 ft ³
Overall Width x Depth	54.31" x 32.00"
Height (including 4" casters)	81.70"
Door Opening (W x H)	22.63" x 52.31"
Depth with Door Open at 90°	57.5"
Adjustable Shelves	6
Shelf Dimensions (W x D)	23.94" x 25.16"
Crated Shipping Weight	543 lbs
Crated Length x Depth x Height	58" x 33.5" x 83.88"

Electrical / Refrigeration

Voltage	115/60/1
HACR Breaker	15.0 Amps
Electrical Connection (NEMA)	5-15P ⚡
Voltage Range	103-127
Ambient Temp. Range	45° to 100°F
Control Setpoint Range	-10° to 0°F
Amperage	4.6
Energy Consumption (kWh/day) @ASHRAE	6.94
Appox. Nominal Compres. BTU/HR (HP)	1718(1/2HP)
Refrigerant / Charge Amount (oz.)	R290 / (4.2oz)

Two Section VF2A-FS

Two Section VF2A-FS

Warranty

3 Year - labor on entire machine
4 Year - parts on entire machine
5 Year - parts on Compressor

Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Item #:	29
Project:	FREEZER
Qty:	
AIA#:	

FEATURES

- Rear-Ducted Air-Flow ensures even cooling throughout entire cabinet
- Energy efficient interior LED light
- Environmentally friendly R290 hydrocarbon refrigerant
- Fits full size tray pans
- 3, 4, 5 Warranty
- Stay-open door(s) is field reversible - no kit needed
- Stainless steel exterior door(s) come standard with lock(s)
- Stainless steel interior floor with aluminum sides, rear, and top
- Time or temperature initiated automatic defrost
- Energy efficient heated condensate removal
- Heavy duty grey epoxy coated shelves are adjustable in 1/2" increments; 3 per section
- Standard with 4" casters (three with brakes)
- 9 ft. cord and plug
- Cabinet Qty: 22

If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle

We reserve the right to change specifications without notice.

VF2A-FS

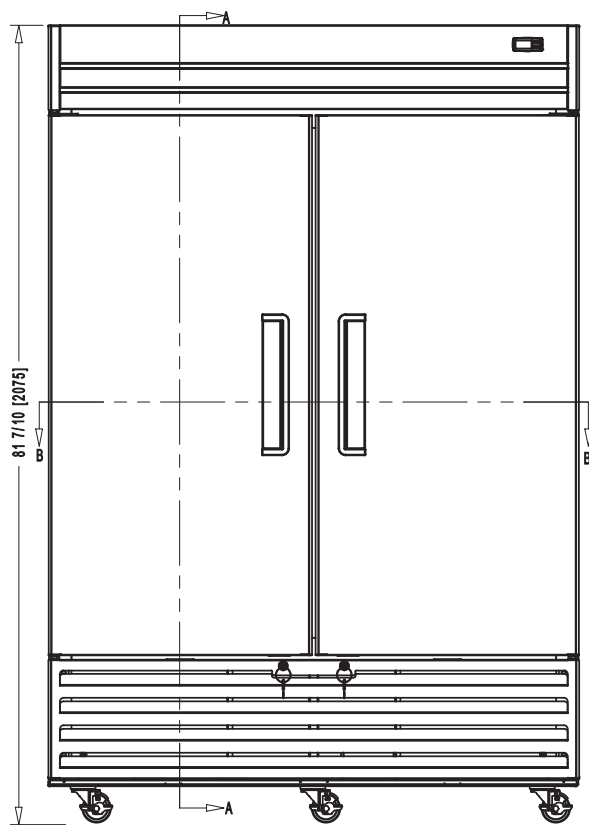
Two Section Full Solid Door Freezer

VALIANCE.

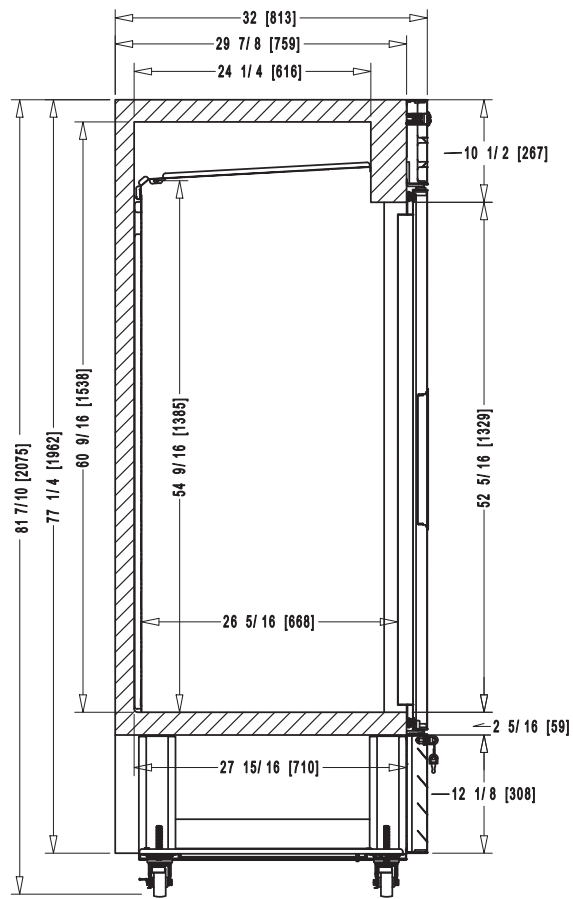
by  HOSHIZAKI

VF2A-FS
05/12/25
Item #13736

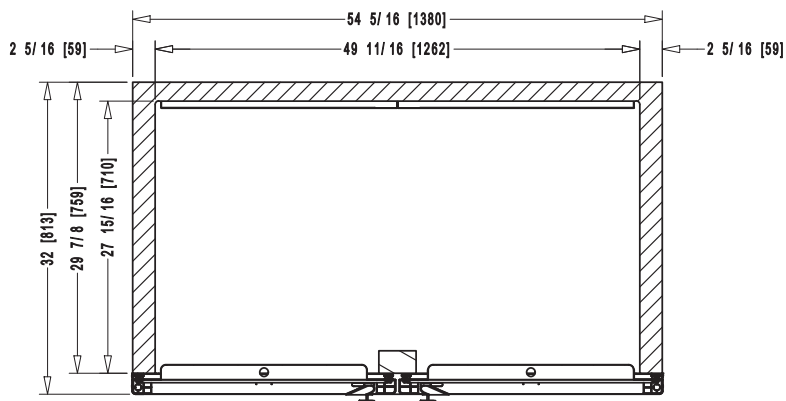
FRONT VIEW



SIDE VIEW



PLAN VIEW





KMD-705M_J(Z)

MODULAR CRESCENT CUBER

KMD-705M_J(Z)

08/03/23

Item # 13684

W x D x H
30" x 24" x 26"

KM|EDGE™
ICE MACHINE SERIES

KMD-705MAJ

Air-Cooled model shown
on optional bin B-500

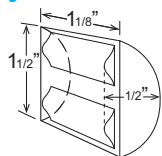
KMD-705MWJ

Water-Cooled

KMD-705MRJZ

Remote Air-Cooled

KMEdge™ Cube Dimensions*



* approximate size in inches, image not to scale



Item #: **31** **ICE MACHINE**

Project: _____

Qty: **1**

AIA#: _____

Features

► Individual crescent cube

► Optimized for use with ice and beverage dispenser

► Simple one-hour cleaning 

► Factory-installed ultrasonic bin control can be adjusted on site

- Durable construction with fewer parts
- Self-diagnostic programming automatically adjusts to changing conditions
- Snap fit parts for easy cleaning
- Stainless steel double-sided evaporator
- CycleSaver™ design 
- EverCheck™ alert system 
- Removable air filters (air-cooled model only)
- R-404A Refrigerant

Available on Bins:

B-250SF B-700SF B-1150SS B-1650SS*
B-500SF B-800SF B-1300SS DB-200H
BD-500SF B-900SF B-1500SS** DM-200B

Top kit may be required. See Bin Spec Sheets. *Two unit application only.

Warranty:

3 Year Parts & Labor on entire machine. 5 Year Parts & Labor on Evaporator. 5 Year Parts on Compressor; air-cooled condenser coil. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Shipping: (LxWxH) 33.75" x 33.25" X 32" Volume: 20.78ft³

Condenser	Model	ICE PRODUCTION		WATER USAGE		ELECTRICAL						
		Air / Water Temp Lbs. per 24 hours 70°/ 50°F 90°/ 70°F	Potable Gal. per 100 lbs. 90°/ 70°F	Condenser Gal. per 100 lbs. 90°/ 70°F	kWh Used per 100 lbs. 90°/ 70°F	Min. Circuit/ Max. Fuse Size	Amperage	Voltage	Circuit Wires (including ground)	Heat Rejection BTU/hr.	Refrigerant Charge Amount	Net / Ship Weight (lbs.)
Air	KMD-705MAJ	721 620	22.0	N/A	4.75	20A	14.3A	115V/60/1	3	9,400	2 lb. 12.1 oz.	180 / 200
Water	KMD-705MWJ	773 720	22.5	93	3.8	20A	13.0A	115V/60/1	3	9,500	1 lb. 11.3 oz.	180 / 200
Remote	KMD-705MRJZ	727 670	21.0	N/A	4.40	20A	13.7A	115V/60/1	3	9,500	6 lb. 12.3 oz. 10 lb. 11.1 oz.†	180 / 200

† (with condenser)

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 104 - 127V
- If GFCI is required, a GFCI breaker MUST be used in lieu of GFCI receptacle

Service

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filters. (Air-cooled model only)
- Allow 6" (15 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance/service.

Plumbing

- Icemaker Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Min. 3/4" Nominal ID Hard Pipe or Equivalent
- Water-Cooled Model (Lines Must Be Independent of Icemaker)
- Condenser Water Supply Line: Minimum 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Minimum 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Accessories

- HS-2148, DB Top Kit
- HS-5562, Remote Monitoring System
- HS-5283, Eco Ice Filter
- HS-5734, Side-Breathing Kit
- H9320-51, Single Water Filter Kit

Hoshizaki reserves the right to change specifications without notice.



KMD-705M_J(Z)

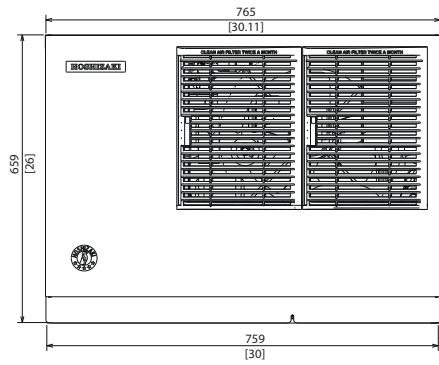
MODULAR CRESCENT CUBER

KMD-705M_J(Z)

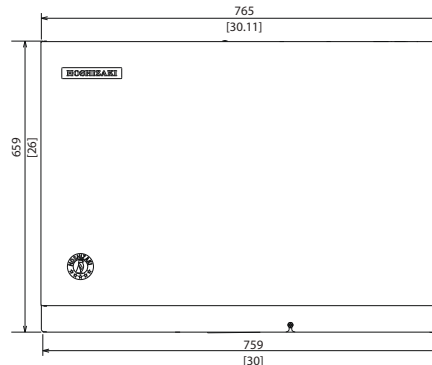
08/03/23

Item # 13684

FRONT VIEW



AIR-COOLED

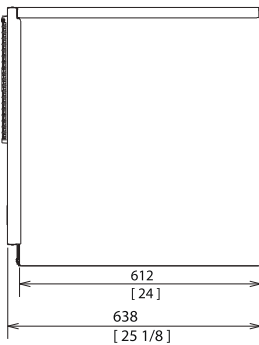


WATER-COOLED / REMOTE AIR-COOLED

mm
inch

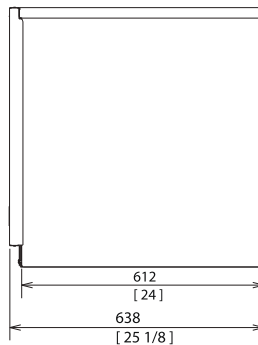
SIDE VIEW

Front →



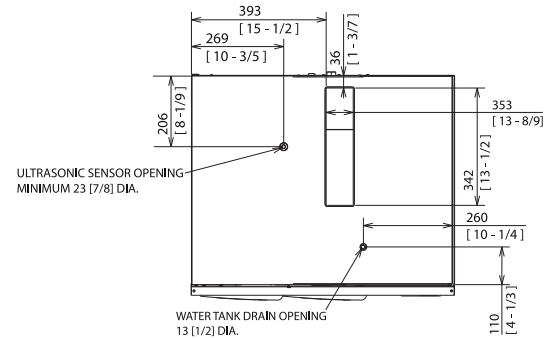
AIR-COOLED

Front →



WATER-COOLED / REMOTE AIR-COOLED

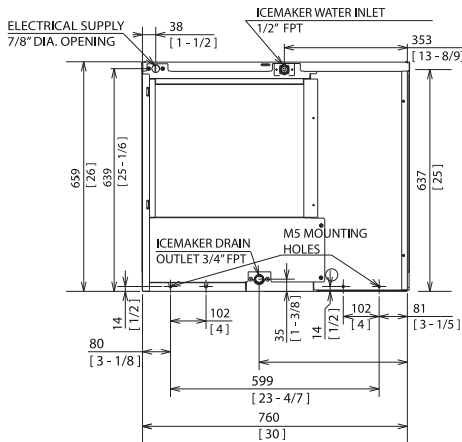
BOTTOM VIEW



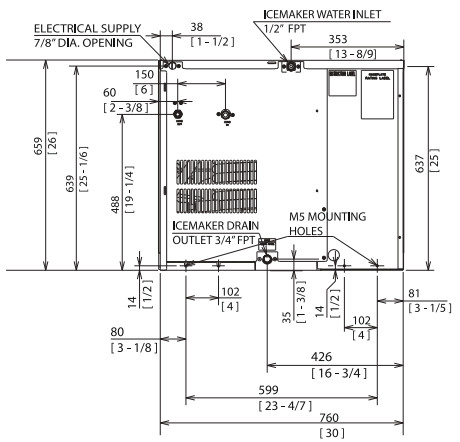
AIR-COOLED / WATER-COOLED / REMOTE AIR-COOLED

REAR VIEW

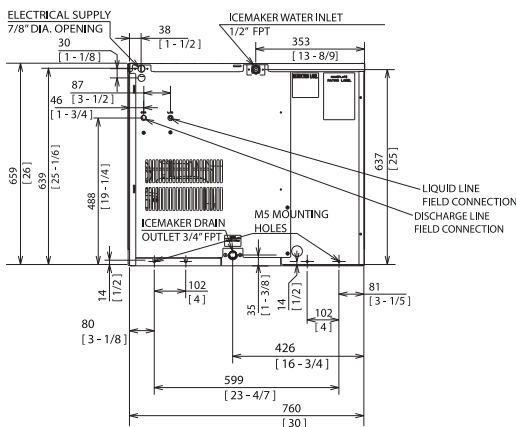
AIR-COOLED



WATER-COOLED



REMOTE AIR-COOLED

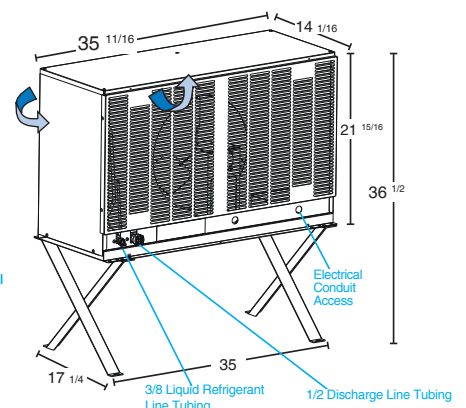


REMOTE CONDENSER
For Use with KMD-705MRJZ

URC-9FZ Remote Condenser (Sold Separately)
(W x D x H) 35 11/16 x 14 1/16 x 36 1/2

Braze Line Sets
(Sold Separately)
25' HS-5604
35' HS-5605
55' HS-5606

Voltage supply for the URC
Remote Condenser is supplied
from the Ice Maker. No additional
circuit is required.





SF Bins

ICE STORAGE BIN SERIES



SF Bins
03/19/21
Item # 13163

SF - Stainless Steel Finish



Item #: **32** **ICE BIN**

Project: _____

Qty: **1**

AIA#: _____

Features

- ▶ Protected by H-GUARD Plus Antimicrobial Agent 
- ▶ Polyethylene bin liner for sanitary storage
- ▶ Sturdy construction for side-by-side or stacked ice machine installation

- Ice storage capacity from 250 lbs. up to 900 lbs.
- Both surfaces are designed for easy cleaning
- Long lasting attractive appearance
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage
- H-GUARD Plus Antimicrobial adds extra protection to the ice scoop (included)

SF - Stainless Steel Finish

BD Bins

- Fit 24" - 24 1/2" deep ice machine without top kit extension

Warranty:

2 Year Parts & Labor (Production prior to January 2012)

3 Year Parts & Labor (Production January 2012 and after)

Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Model Number	Exterior Dimensions W x D x H*	Interior Dimensions W x D x H	Application Storage Capacity†	Cubic Volume	Shipping Dimensions L x W x H	Shipping Weight (lbs.)
B-250SF	30" x 32.3" x 33.4"	27" x 27.7" x 23.7"	250 lbs.	10.30 ft³	35" x 32" x 32"	—
B-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft³	35" x 24" x 45"	125
BD-300SF	22" x 32.3" x 46"	19" x 27.7" x 37.6"	300 lbs.	11.51 ft³	35" x 24" x 45"	130
B-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft³	35" x 32" x 45"	140
BD-500SF	30" x 32.3" x 46"	27" x 27.7" x 37.6"	500 lbs.	16.33 ft³	35" x 32" x 45"	140
B-700SF	44" x 32.3" x 46"	41" x 27.7" x 37.6"	700 lbs.	24.77 ft³	46" x 35" x 45"	175
B-800SF	48" x 32.3" x 46"	45" x 27.7" x 37.6"	800 lbs.	26.90 ft³	50.25" x 35" x 45"	185
B-900SF	52" x 32.3" x 46"	49" x 27.7" x 37.6"	900 lbs.	29.59 ft³	54.5" x 35" x 45"	195

*Height includes 6" legs

† Capacity based on volume x 30 lb/ft³ average density of ice.

Hoshizaki reserves the right to change specifications without notice.



SF Bins

ICE STORAGE BIN SERIES



SF Bins
03/19/21
Item # 13163

Ice Machine Model Application

	22" Width	22" Width	30" Width	30" Width	44" Width	44" Width	48" Width
	KM-350M KM-520M KM-660M F-450M F-801M F-1002M	KMD-410M† KMS-822M FD-650M-C† FD-1002M-C	KM-901M KM-1340M KM-1601M KML Series F-1501M F-2001	KMD-460M‡ KMD-530M‡ KMD-860M‡ KMS-1402M* KMS-2000M*	2 KM-350M 2 KM-520M 2 KM-660M IM-500S 2 F-450M 2 F-801M 2 F-1002M	2 KMD-410M 2 FD-650M-C 2 FD-1002M-C	KM-1301S KM-1400S KM-1601S KM-1900S KM-2200S KM-2600S
Bins B-300SF DB-130H	— (DB-130H - KMD only)	NEED HS-5424 HS-2153 (KMD-410 on B-300 only)	N/A	N/A	N/A	N/A	N/A
Bins B-250SF B-500SF	NEED HS-2033	NEED HS-2033 & HS-2129	—	NEED HS-2129	N/A	N/A	N/A
Bins B-700SF	NEED HS-2035	NEED HS-2035 & HS-2130	NEED HS-2034	NEED HS-2130 & HS-2034	—	NEED HS-2130 (KMD-410 does not apply)	N/A
Bins B-800SF	NEED HS-2035 & HS-2032	NEED HS-2035, HS-2032 & HS-2131	NEED HS-2034 & HS-2032	NEED HS-2131, HS-2034 & 2032	NEED HS-2032	NEED HS-2032 & HS-2131	—
Bins B-900SF	NEED HS-2035 & HS-2033	NEED HS-2035, HS-2033 & HS-2132	NEED HS-2035	NEED HS-2132 & HS-2035	NEED HS-2033	NEED HS-2033 & HS-2132	NEED HS-2032
Bins DB-200H DM-200B	NEED HS-2036 (KM units only)	N/A	— (KML only)	N/A	N/A	N/A	N/A

— No top kit necessary | N/A Combination of ice maker and bin is not possible

BD Bins fit 24" - 24 1/2" deep ice machine without Top Kit extension.

† **BD-300SF:** KMD-410M, KMS-822M, FD-650M-C, FD-1002M-C

‡ **BD-500SF:** KMD-460M, KMD-530, KMD-860

* Any KMS or FD on bin need Top Kit Extension:

- HS-2129 - for use with B-500 bins

- HS-2130 - for use with B-700 bins

- HS-2131 - for use with B-800 bins

- HS-2132 - for use with B-900 bins

Top Kits:

HS-2032 - 4" ABS Top Kit

HS-2033 - 8" ABS Top Kit

HS-2034 - 14" ABS Top Kit

HS-2035 - 22" ABS Top Kit

HS-2036 - (2) 4" ABS Top Kits

HS-2066 - Seismic Kit for SD 500 Stands

HS-2071 - Anchored Leg Kit SD 500 Stands

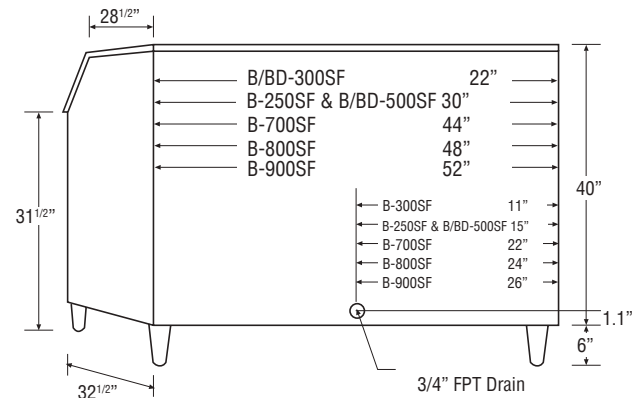
HS-2111 - 11.3" x 26.2" Stainless

Cover/Separator

HS-2148 - 30" x 3.1" Stainless Cover

HS-2153 - KMD-410 on B-300 bin

HS-2160 - 2 KM-901M



Ice Drop Area



B Bins



BD Bins



Bin Flanged Legs:
B/BD-300SF



Bin Legs:
B-250SF, B/BD-500SF
B-700SF, B-800SF
B-900SF

Low-Temperature Hot-Food Holding Cabinet

Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements, and added humidity, food is kept warm and flavorful, just as intended.

Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Antimicrobial handle retards the growth of illness-causing pathogens
- Door venting holds crispy food better

Deluxe control option (select one)

Deluxe control features SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

- ☐ Deluxe control (A)
- ☐ Deluxe control with probe (A)
- ☐ Deluxe control with six (6) independent shelf timers (B)
- ☐ Deluxe control with probe and shelf timers (B)



TEMPERATURE

Temperature range: 60°F to 200°F [16°C to 93°C]



CAPACITY

- 10** Ten full-size or GN 1/1 pans 2-1/2" [65mm] deep
- 6** Six full-size or GN 1/1 pans 4" [100mm] deep
- 4** Four full-size or GN 1/1 pans 6" [150mm] deep
- 6** Six full-size sheet pans [on wire shelves only]
- Two side racks with eleven pan positions spaced on 1-3/8" [35mm] centers
- 120 lb [54 kg] product maximum
- 100 qt [95 L] volume maximum
- Includes three shelves. Additional shelves required for maximum capacity. See pan capacities guide



750-S

Configurations (select one)

Door choices

- ☐ Solid door, standard
- ☐ Window door, optional

Door swing

- ☐ Right hinged, standard
- ☐ Left hinged, optional

Cabinet choices

- ☐ Reach-in, standard
- ☐ Pass-through, optional—note: pass-through cabinets cannot have doors hinged on the same side

Electrical

- ☐ 120V, 1 ph
- ☐ 208–240V, 1 ph
- ☐ 230V, 1 ph

Accessories (select all that apply)

- ☐ Bumper, full perimeter [5010371]—not available with 2-1/2" casters
- ☐ Handle, push/pull [55662]
- ☐ Door lock with key [LK-22567]
- ☐ Security panel with lock—requires door lock [LK-22567][5013936]
- ☐ Drip tray—external [5010391]
- ☐ Pan grid, wire—18" x 16" [457mm x 406mm] pan insert [PN-2115]
- ☐ Legs, 6" [152mm], flanged—set of four [5011149]
- ☐ Carving holder, prime rib [HL-2635]
- ☐ Carving holder, steamship [cafeteria] round [4459]
- ☐ Drip pan with drain, 1-11/16" [43mm] deep [14831]
- ☐ Drip pan without drain, 1-5/8" [41mm] deep [1014684]

Casters, stem—2 rigid, 2 swivel w/ brake

- ☐ 5" [127mm] [5004862]
- ☐ 3-1/2" [89mm] [5008017]
- ☐ 2-1/2" [64mm][5008022]—standard

Shelves

- ☐ Chrome wire, reach-in [SH-2105]
- ☐ Chrome wire, pass-through [SH-2327]
- ☐ Stainless steel, flat wire, reach-in [SH-2324]
- ☐ Stainless steel, rib rack [SH-2743]

Stacking hardware

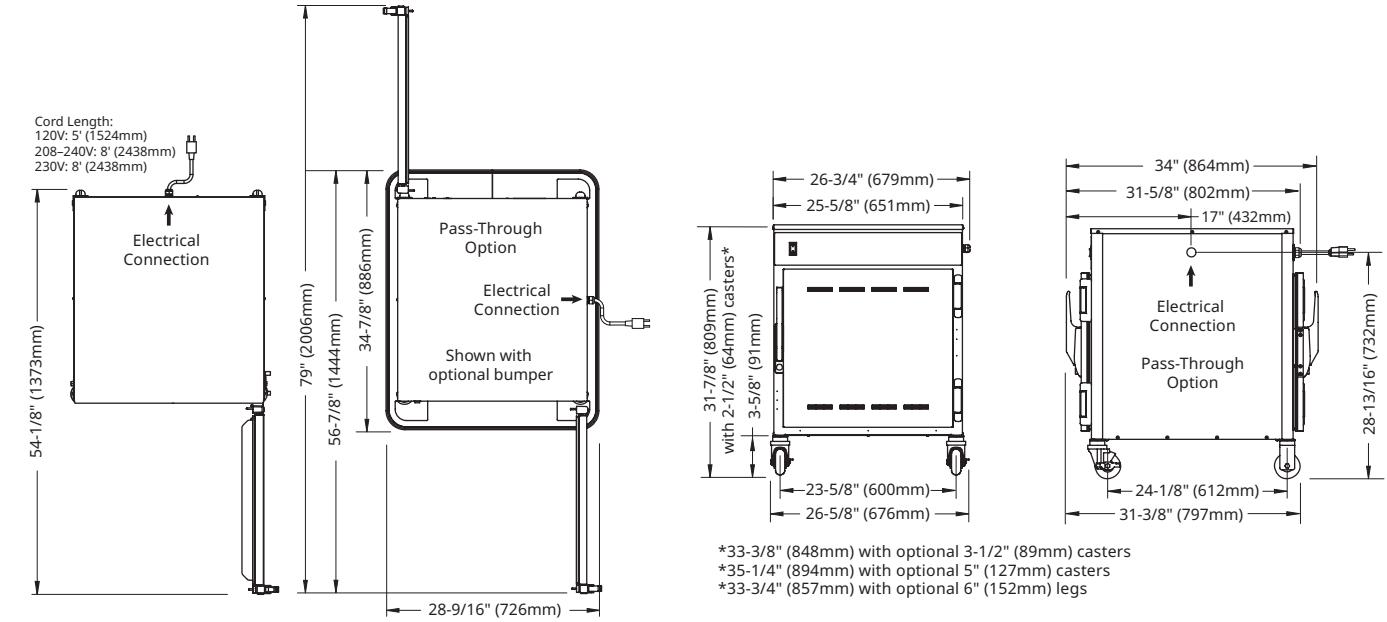
- ☐ Over or under 750-TH, 767-SK, 750-S-Series [5004864]
- ☐ Under CTX4-10 Combitherm®



Capacities Guide

750-S

DIMENSIONS



DIMENSIONS

Model
750-S

Exterior [H x W x D]
31-7/8" x 26-5/8" x 31-3/8" [809mm x 676mm x 797mm]

Pass-Through Exterior
31-7/8" x 26-3/4" x 33-13/16" [809mm x 679mm x 858mm]

Ship Dimensions [L x W x H]*
35" x 35" x 41" [889mm x 889mm x 1041mm]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Interior [H x W x D]
20" x 21-15/16" x 26-1/2" [507mm x 556mm x 673mm]

Net Weight
157 lb [71 kg]

Ship Weight*
228 lb [103 kg]



REQUIREMENTS

- Appliance must be installed level.
- Appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
- Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. Not factory supplied.



CLEARANCE

Top: 2" [51mm]
 Left: 1" [25mm]
 Right: 1" [25mm]
 Back: 3" [76mm]



ELECTRIC

750-S	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	9.0	1.1	NEMA 5-15p 15A-125V plug
208-240V	208	1	50/60	3.9	.81	NEMA 6-15p 15A-250V plug
	240	1	50/60	4.5	1.1	[U.S.A. only]
230V	230	1	50/60	4.3	1.0	Plugs rated 250V CEE 7/7
						CH2-16p
						BS 1363 [U.K. only]
						AS/NZS 3112



HEAT

Heat of rejection

750-S	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	223	0.07

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
 Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

ED3-72 Display Case

UL

Drive foodservice profits with display cases from Alto-Shaam. LED lighting and mirrored back doors enhance food appearance and boost impulse sales. To not only look but taste great, food is held at optimal, precise temperatures with Halo Heat® technology and top ceramic heaters. Multiple access points and a removable back work shelf makes unloading and loading food effortless for employees. Reduce labor and cleaning time with removable back doors and side panels, and a lifting glass front.

Standard features

- Fanless, waterless Halo Heat technology
- Overhead LED lighting
- Adjustable thermostats 1-10 per heat zone for top and bottom heat
- Ceramic top heaters
- Operator-side work shelf and cutting board
- Sliding back doors with mirrored glass
- Tempered glass front with self-supported lifting mechanism
- Removable back doors and side glass panels
- One set of 4" (102mm) legs with rubber feet
- Five (5) pan zones to hold standard pan sizes (GN)
- Two (2) heat zones
- Two (2) heat-on indicator lights
- Four (4) long pan dividers (1002584)
- Five (5) short pan dividers (1002621)
- Fifteen (15) short pan dividers (11318)

Pan* Capacity		
Pan Size	Pan Dimensions	Qty.
Full-Size & One-Third**:	12" x 20" x 2-1/2" (GN 1/1)	5
	12" x 6" x 2-1/2" (GN 1/3)	5
Half-Size & One-Third**:	12" x 10" x 2-1/2" (GN 1/2)	10
	12" x 6" x 2-1/2" (GN 1/3)	5
Full-Size Sheet Pans:	18" x 26" x 1"	3
Max. Capacity/Volume:	80 lbs (36 kg) 50 qts (60 L)	
* Pans are not included with display case. ** Will also accept 4" (100mm) deep pans.		



ED3-72 on Mobile Base

40

ALTO-SHAAM



ED3-72 with Legs



ED3(SYS)-72
With Stationary Base

Configuration

- ☐ ED3-72 with 4-inch legs and rubber feet [standard]
- ☐ ED3-72 with mobile base, standard height
- ☐ ED3-72 with mobile base, short
- ☐ ED3(SYS)-72 with stationary base

Electrical

- ☒ 208V, 50/60 Hz, 1PH
- ☐ 240V, 50/60 Hz, 1PH

Options and Accessories

Panel Color (select one)

- ☐ Black, standard
- ☐ Stainless steel, optional

End Glass (select one)

- ☐ Clear glass, standard
- ☐ Solar bronze glass, optional [5011353]

Additional

- ☐ Temperature gauge [GU-48153]
- ☐ Right-mounted scale platform [5001307]
- ☐ Left-mounted scale platform [5001308]
- ☐ Work shelf with gravy lane [5005639]
- ☐ Pan insert [4" deep] [1001990]
- ☐ 1/3 Pan cover-up bar [1008014]
- ☐ Sheet pan divider bar package [5002803]

Extended warranty

- ☐ One-year warranty extension



ALTO-SHAAM.

ED3-72 with Legs



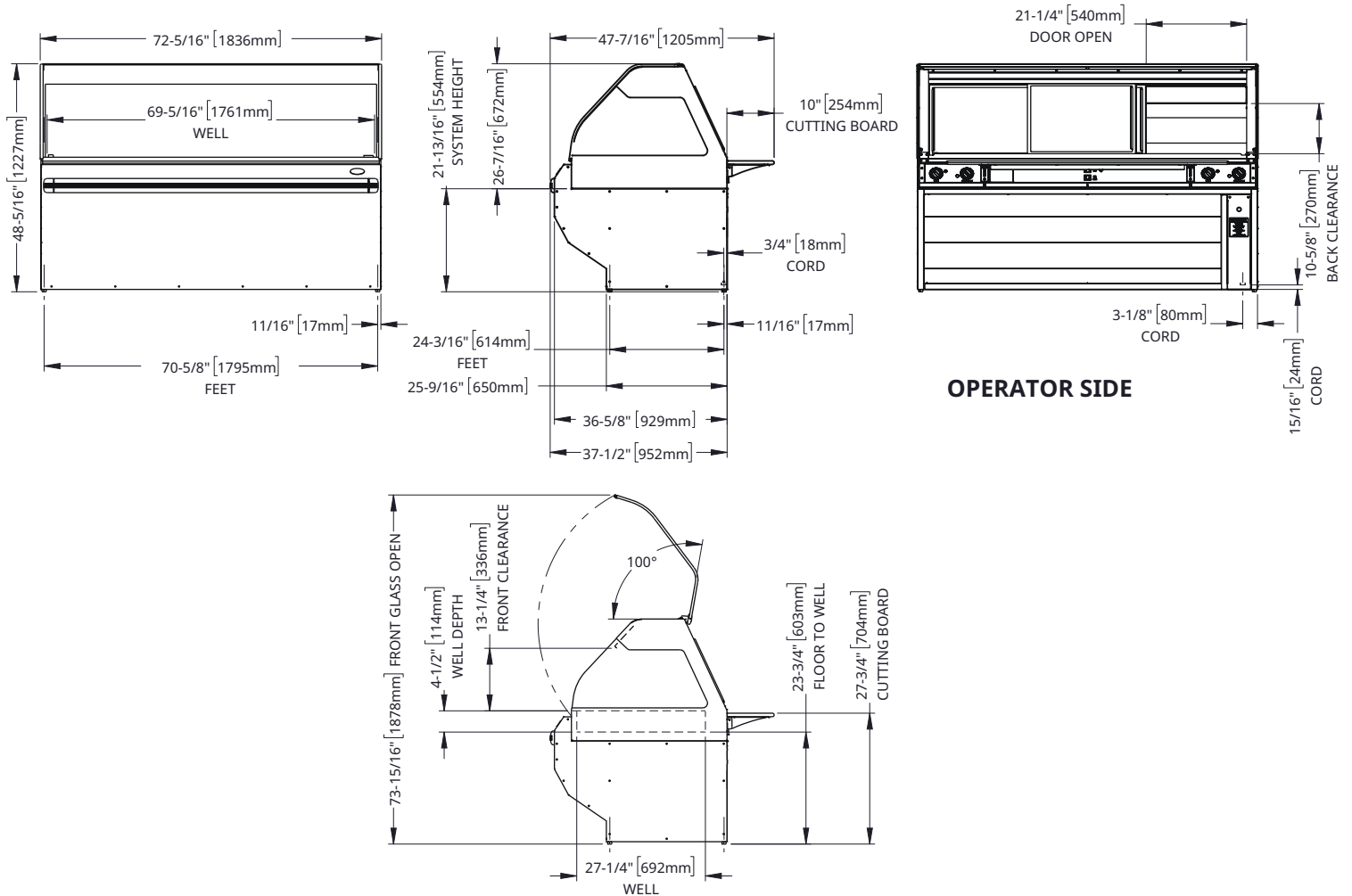
*Domestic ground shipping information. Contact factory for export weight and dimensions.

ED3-72 Display Case



DIMENSIONS

ED3(SYS)-72 with Stationary Base



Model

ED3-72
SYS

Exterior (H x W x D)

48-5/16" x 72-5/16" x 47-7/16" [1227mm x 1836mm x 1205mm]

Well (W x L x D)

27-1/4" x 69-5/16" x 4-1/2" [692mm x 1761mm x 114mm]

Net Weight

621 lb [282 kg]

Ship Dimensions (H x W x D)*

65" x 85" x 55" [1651mm x 2159mm x 1397mm]

Ship Weight*

700 lb [317 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

ALTO-SHAAM.

ED3-72 Standard Mobile Base



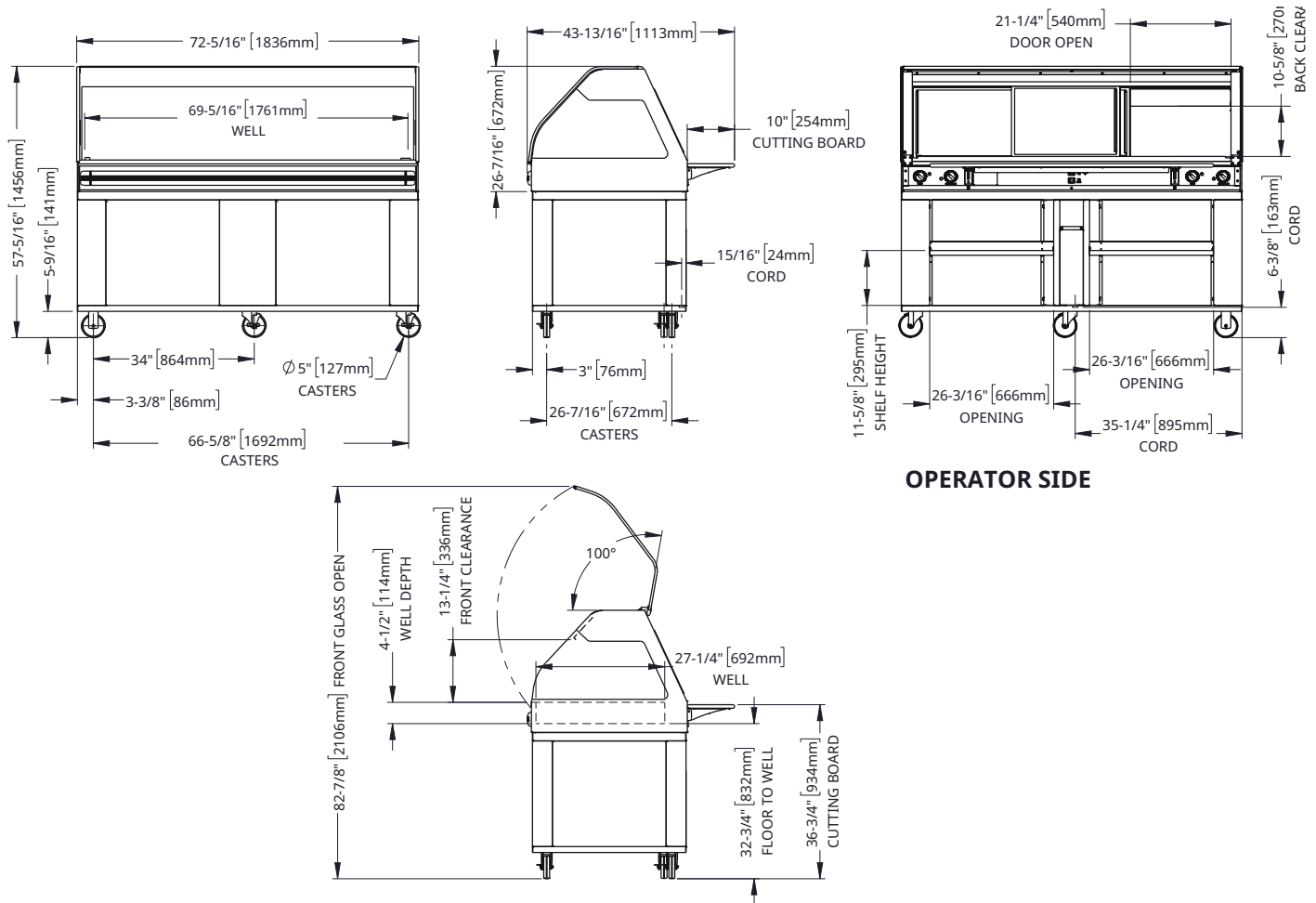
*Domestic ground shipping information. Contact factory for export weight and dimensions.

ED3-72 Display Case



DIMENSIONS

ED3-72 Short Mobile Base



Model
ED3-72
Mobile
Short

Exterior (H x W x D)
57-5/16" x 72-5/16" x 43-13/16" [1456mm x 1836mm x 1113mm]

Ship Dimensions (H x W x D)*
45" x 85" x 75" [1143mm x 2159mm x 1905mm]

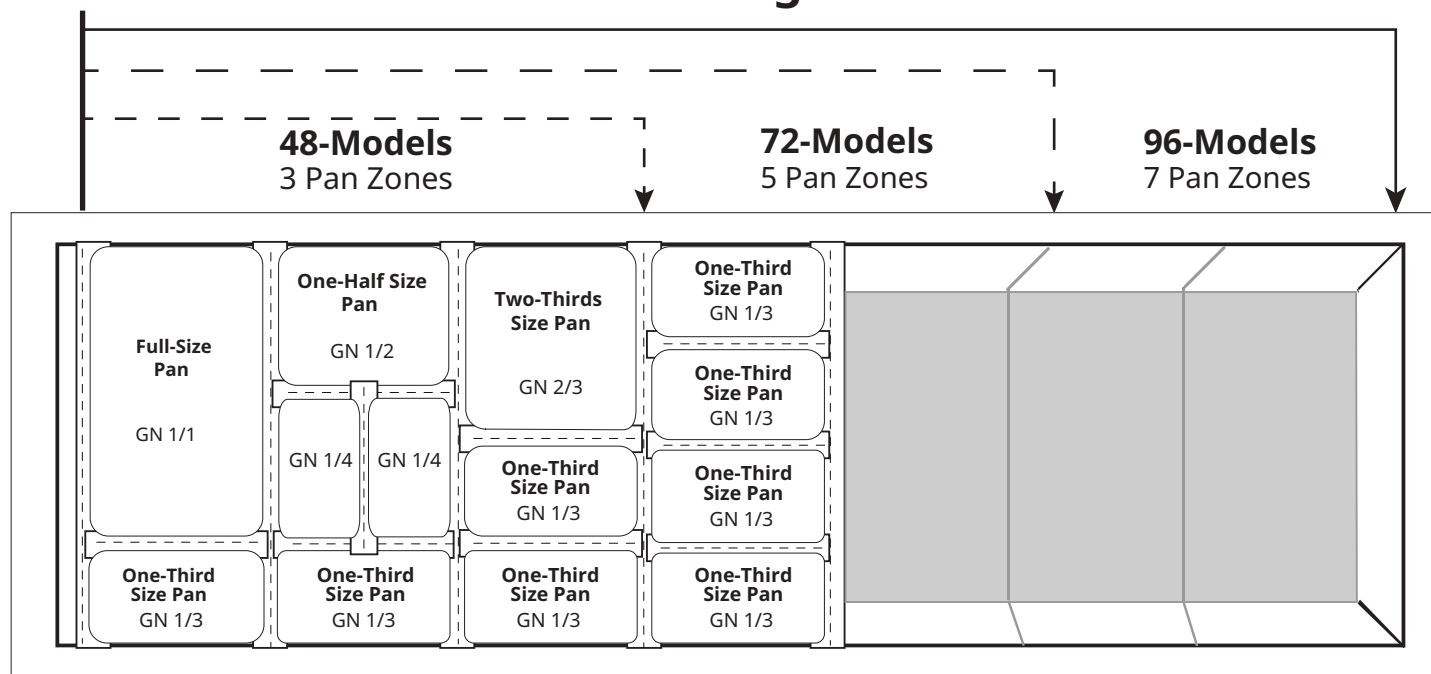
Well (W x L x D)
27-1/4" x 69-5/16" x 4-1/2" [692mm x 1761mm x 114mm]

Ship Weight*
595 lb [270 kg]

Net Weight
549 lb [249 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

ED3 Pan Configurations



REQUIREMENTS

Installation Requirements

- The display case must be installed level.
- The display case must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Do not install a heated display case near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.



72 Series

ED3-72 With feet	V	Ph	Hz	AWG* minimum	A	Breaker minimum	kW	Connection
	208	1	50/60	14	15.0	19A	3.11	6ft; NEMA 6-30
	240	1	50/60	14	17.2	22A	4.14	6ft; NEMA 6-30

*Recommended minimum conductor sized at 90°C and ambient 30°C.
Electrical connections must meet all applicable federal, state, and local codes.

ED3-72 With base	V	Ph	Hz	AWG* minimum	A	Breaker minimum	kW	Connection
	208	1	50/60	14	15.0	19A	3.11	Cord, no plug
	240	1	50/60	14	17.2	22A	4.14	Cord, no plug

*Recommended minimum conductor sized at 90°C and ambient 30°C.
Electrical connections must meet all applicable federal, state, and local codes.

CONTACT US

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com



Project Name: **41 ICE CREAM FREEZER**
Location: _____
Item #: _____
Qty: **1**

MoTak 2 Swing Glass Door Merchandiser Freezer

MFM-2D



ELECTRIC

115 / 60Hz / 1Ph
Cord Length (Inches): 98.40
Plug Type: NEMA 5-15P
Cord set included

NEMA 5-15P



3RD PARTY APPROVALS



Intertek



Intertek

WARRANTY (USA / CANADA)

2 Year Warranty on Parts & Labor, 5 Years on Compressor



Elevate your commercial frozen storage solutions with the MoTak Glass Door Merchandiser Freezer, ideal for showcasing frozen drinks, food, and treats in high-traffic areas. Constructed with durable aluminum doors, this freezer ensures longevity and performance. With a spacious 35.8 cubic feet capacity, it accommodates a variety of products. The temperature range of -8° to 0°F keeps items perfectly frozen, while the fully automatic controller and R290 refrigerant enhance efficiency. Self-closing doors and manual cleaning features make maintenance simple and convenient.

FEATURES AND CONSTRUCTION

- 35.8 cu ft capacity provides ample frozen storage for various items
- Equipped with a compressor cooling system for optimal performance
- Constructed with durable aluminum for longevity and reliability
- Maintains a temperature range of -8° to 0°F for optimal frozen storage
- Utilizes R290 refrigerant for eco-friendly cooling
- Operates on 115V with a NEMA-5-15P plug for convenience
- Features eight adjustable shelves for versatile storage options
- Includes casters for easy mobility and positioning
- Perfect for showcasing frozen treats in various commercial settings
- Features self-closing doors to conserve energy and maintain temperature

NOMINAL STORAGE CAPACITY

Cubic Feet: 35.8 cu. f.t

TEMPERATURE

Holding Temperature (Fahrenheit): -8 - 0

These models are designed to operate in an environment where temperature and humidity do not exceed 75°F (24°C) and 55% relative humidity

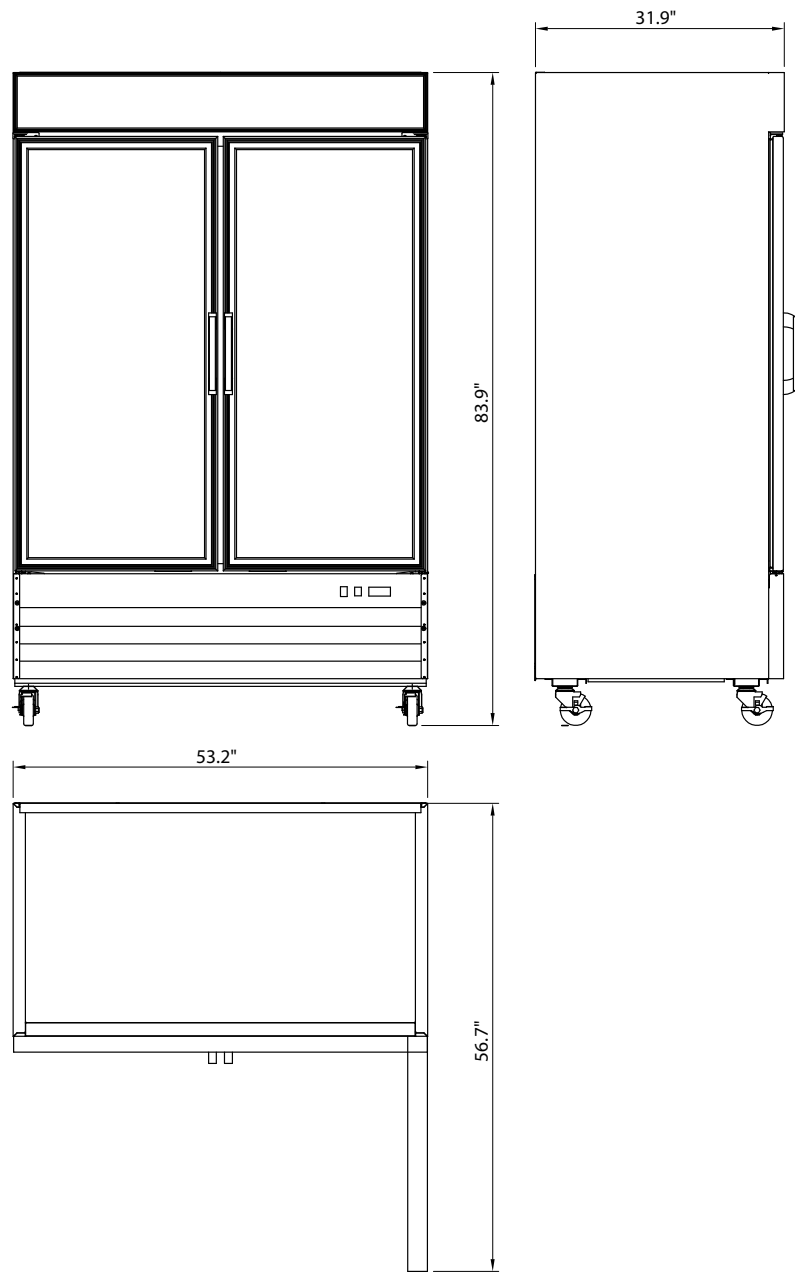
MOTAK

MoTak 2 Swing Glass Door Merchandiser Freezer

MFM-2D

FRONT

SIDE

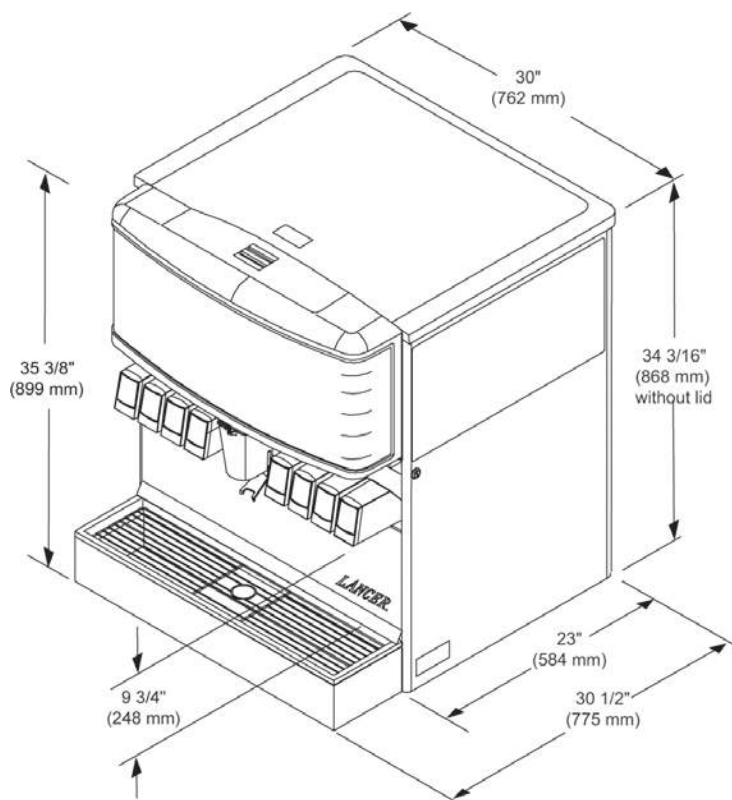


TOP

Merchandiser

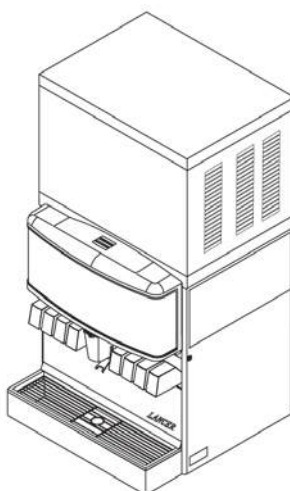
Doors	Shelves	Amps	HP	Capacity	Refrigerant Type / Ounces	Assembled Dimensions	Item Weight lbs	Shipping Weight lbs
2	8	10.6	1	35.8 cu. f.t	R290 / 4.942	31.90" x 53.20" x 83.90"	440.9	507

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise 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.



ICE MAKER COMPATIBILITY

- > Accepts 30" and 22" wide ice makers (adapters may be required)
- > Manual front load when ice maker not installed
- > Variable automatic agitation timer
- > Pellet capable dispense is available (specifications on request)



Customer Service:

Should you require more information about our products, please do not hesitate to contact our customer service desk at custserv@lancercorp.com.

Warranty:

For warranty specifics by product, contact your Lancer Sales Representative. Equipment design and/or specifications are subject to change without notice.

Lancer Corp. 6655 Lancer Boulevard · San Antonio, TX 78219
210-310-7000 · 1-800-729-1500 · Fax: 210-310-7250

IBD 4500-30

SPECIFICATIONS

DIMENSIONS

Height: 35.375" [899 mm]
Width: 30" [762 mm]
Depth: 30.5" [775 mm]

SPACE REQUIRED

Width: 32" [812.8 mm]
Deep: 31.5" [800.1 mm]
Height: Allow sufficient clearance for manually filling with ice or refer to ice maker recommendation for top clearance.

ELECTRICAL

115V/60Hz
230V/50Hz

WEIGHT

With Ice: 525 lbs [238 kg]
Shipping: 305 lbs [138 kg]

ICE

Capacity: 250 lbs [113 kg]
Dispensable: 175 lbs [79 kg]

FITTINGS

Soda Inlets: 3/8" male barb
Syrup Inlets: 3/8" male barb

VALVES

LEV® other valves available upon request

FLEX MANIFOLD CONFIGURATION

8 Valve: 3-1-1-3
10 Valve: 3-1-2-1-3

KEY LOCK SWITCH

(Note: specifications are the same for 8 and 10 valve)

DRAW PERFORMANCE

Number of Drinks Below 40°F

75°F (24°C) Ambient Temperature

12 oz/11 drinks per minute
24 oz/5 drinks per minute

90°F (32°C) Ambient Temperature

12 oz/8.5 drinks per minute
24 oz/3.5 drinks per minute

(Units can supply drinks under 40°F at rated draw performance continuously as long as ice is kept on cold plate. Draw performance for 8 valve.)

Pour More

LANCER

lancercorp.com



Ice machine only (No BIN)

iT0420 Ice Cube Machine

Models

☐ IDT0420A
 ☐ **IYT0420A**
 ☐ IDT0420W
 ☐ IYT0420W



Indigo NXT Series iT420
Ice Machine on D320 Bin

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

- **New levels of Performance** – Showcasing an average of 41% lower energy consumption, 21% reduction in in potable water usage and a 34% reduction in condenser water usage. This translates into lower cost of ownership over the life of your machine.
- **easyTouch® Display** - New icon based touch screen takes the guess work out of owning and operating an ice machine.
- **Programmable Ice Production** – Now its super easy to program your ice machine to be off at certain times of the day to save money with fluctuating electrical rates. Also programmable by daily ice production volume.
- **Easy to Clean Foodzone** – Hinge front door swing out for easy access. Removable water-trough, distribution tube, curtain, water probe and water pump for fast and efficient cleaning. Selected components are made with AlphaSan® antimicrobial.
- **Intelligent Diagnostics** – Provides 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – Unique patented technology allows for reliable operation in challenging water conditions and environments
- **DuraTech® Exterior** – Provides superior corrosion resistant above stainless steel. Innovative clear-coat resists fingerprints and dirt making it easier to keep clean.
- Available **LuminIce® II Growth Inhibitor** – Controls the growth of bacteria and yeast within the Food zone keeping the machine cleaner longer. A new indicator in the display keeps you abreast of the operational status.



Ice Machine Electric

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

Minimum circuit ampacity:

Air-cooled: 11.3, 115v, 5.5 208-230v
 Water-cooled: 10.6-115v, 5.2 -208-230v

Maximum fuse size:

Air-cooled: 15 1ph
 Water-cooled: 15 1ph

Specifications

Operating Limits:

BTU Per Hour:
 3,800 (average),
 and 6,000 (peak)

Refrigerant:

R410A CFS - Free
 Lowers global warming
 by 48%

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

Ice Shape



Half Dice
 $\frac{3}{8}$ " x $1\frac{1}{8}$ " x $\frac{7}{8}$ "
 (.95 x 2.86 x 2.22 cm)



Dice
 $\frac{7}{8}$ " x $\frac{7}{8}$ " x $\frac{7}{8}$ "
 (2.22 x 2.22 x 2.22 cm)



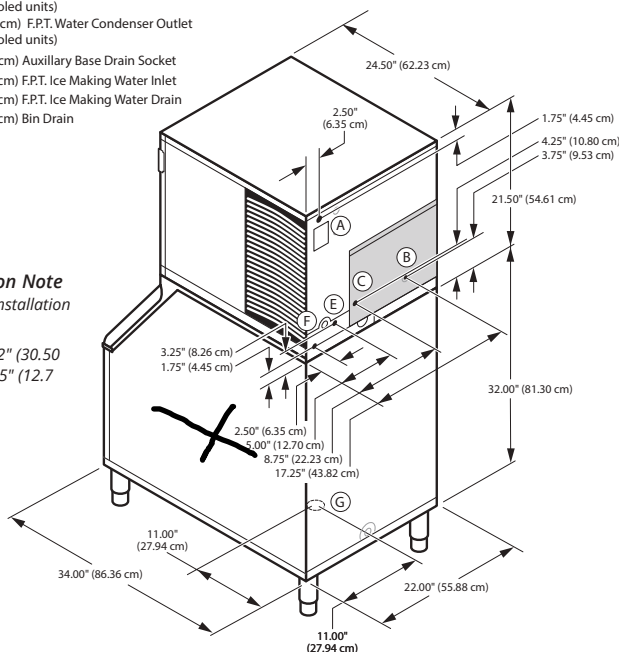
iT0420 on D-320 Storage Bin

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

Installation Note

Minimum installation clearance:

Top/side: 12" (30.50 cm)
Back is 5" (12.7 cm)



Space-Saving Design



	iT0420 D-320	iT0420 D-420
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	22.00" 55.88 cm	22.00" 55.88 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin	264 lbs.	383 lbs.
Storage	118 kgs.	174 kgs.

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

Specifications

	Model	Ice Shape	Ice Production 24 Hours		Power Usage kWh/100 lbs. @90°F Air/70°F F	Potable Water Usage/100 lbs. 45.4 kgs. of Ice
			70°F Air/ 50°F Water	90°F Air/ 70°F Water		
AIR COOLED	IDT0420A	dice	470 lbs.	375 lbs.	5.6 ★	19 Gal.
			213 kgs	170 kgs		72 L
	IYT0420A	half-dice	460 lbs.	375 lbs.	5.4 ★	19 Gal.
WATER COOLED	IDT0420W	dice	209 kgs	170 kgs		72 L
			454 lbs.	400 lbs.	4.28	19 Gal.
	IYT0420W	half-dice	206 kgs	181 kgs		72 L
			490 lbs.	425 lbs.	4.24	19 Gal.
			222 kgs.	193 kgs		72 L

* 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.

Order separately: Ice storage bin for all units

★ENERGY STAR® 3.0

Accessories

LuminIce® II Growth Inhibitor
reduces yeast and bacteria growth for a cleaner ice machine.



External Scoop holder
Protect the ice scoop with the NSF approved versatile scoop holder.



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



iAuCS®
schedules and performs routine ice machine cleaning automatically.



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



Regency 24" x 12" Removable Sink Side Splash

#600CSP2412



Technical Data

Length	24 Inches
Height	12 Inches
Color	Silver
Gauge	18 Gauge
Material	Stainless Steel
Stainless Steel Type	Type 304
Type	Splash Guards

Features

- 12" height provides ample surface area to shield splashes
- Constructed of durable 18 gauge type 304 stainless steel
- Quick and easy installation
- Contains water and other products within sink area
- Ideal for maintaining a clean and dry work environment

Plan View



Notes & Details

Upgrade your sink set up with the Regency 24" x 12" removable sink side splash. This removable sink side splash provides a shield for unwanted splashes and spills from washing hands or dishes. The 12" height provides ample surface area for water and product containment, keeping your kitchen surfaces dry and protected.

Made of durable 18 gauge type 304 stainless steel, this side splash is built to last. Plus, simple installation allows you to begin shielding your kitchen from splashes as soon as possible. Feel confident in maintaining a clean and dry environment with this side splash.

WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov



High Capacity Hot Food Displays

Impulse Series

50



Serving Looks



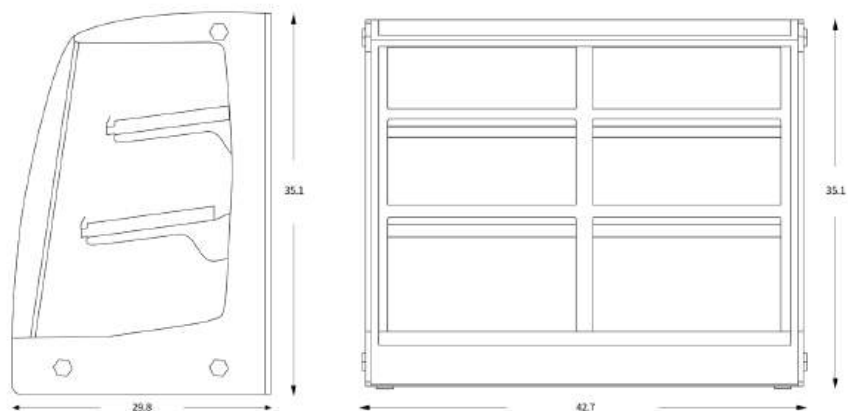
HFDHC

Not only is the HFDHC line capable of holding high volume, it is also fully customizable to suit your needs. Two adjustable shelves can be arranged to fit full, half, or bun size pans. Fit three wide or two full size pans lengthwise across all selling surfaces. Six heating zones can be individually adjusted to each product for optimal heating and freshness.

The HFDHC features swing open front and sliding back doors, making the case perfect for rear or front load self serve applications. The HFDHC Combo-Serve can be purchased with the controller mounted in the front or rear. This display is designed for holding wrapped or boxed food.

Model	HFDHC	
Overall Unit	Height	35.1 inches (891.54 mm)
	Width	42.7 inches (1084.58 mm)
	Depth	29.8 inches at base (756.92 mm)
Approx. Internal Volume		14 ft ³
Weight		276 lbs. (125 kg)
Temp. Controlled Hot Plates		(4) 200W (2) 300W
Lamps (Illumination)		(3) LED lighting
Controller (Adjustable Temp.)	Six temperature controls, 100°F-270°F	
	Front or Rear Mount	
Timers		12 Timers, programmable for 30 min-4 hr increments
Power		115VAC 60Hz
Amp Rating		14.7 Amps
Standard Accessories	(6) Removable Wire or stainless steel Racks	
	Removable Lexan Spaced Shelf Guards	
Optional Accessories		4" Leg Kit

NOTE: The manufacturer reserves the right to make product improvements and change specifications without notice.



NPE-2 Series Tankless Water Heaters

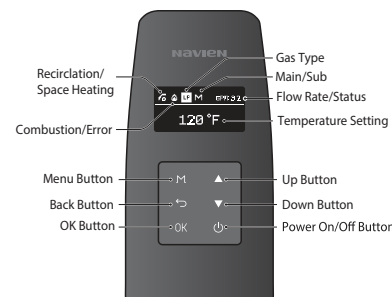
Specification Sheet

Premium Condensing Tankless Gas Water Heater

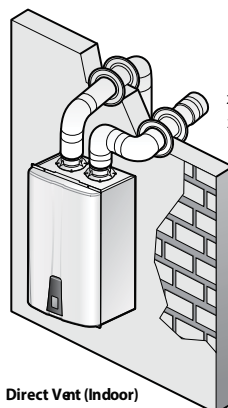
- Certified design according to **ANSI Z21.10.3 - CSA 4.3 latest** standards for both indoor or outdoor installations (with optional Outdoor Vent Kit)
- Compatible with **1/2" gas pipe up to a length of 24 ft*** (*see Installation Manual for additional information)
- Compatible with **2" PVC vent up to 75 ft** and 150 ft** using 3" PVC vent** (**with no elbows)
- Designed for use in **Residential and Commercial** applications (see below for available models and warranty terms)
- Gas Input Ranges
 - NPE-180A2/S2 - 150,000 to 10,000 BTU/h
 - NPE-210A2/S2 - 180,000 to 12,000 BTU/h
 - NPE-240A2/S2 - 199,900 to 13,300 BTU/h
 - NPE-150S2 - 120,000 to 18,000 BTU/h
- Hot Water Flow Rate Capacity (*based on 35°F temperature rise)
 - NPE-180A2/S2 8.4 GPM
 - NPE-210A2/S2 10.1 GPM
 - NPE-240A2/S2 11.2 GPM
 - NPE-150 S2 6.8 GPM
- TDR (Turn Down Ratio) up to 15:1
- **Dual Primary and Secondary Stainless Steel Heat Exchangers** for optimum efficiency and durability
- **Built-In - Advanced Multi-Lines Control Panel with setup wizard** allows adjustment of temperature settings and displays of operating status and error codes
- **ComfortFlow Technology** - "A2" models come included with built-in 0.5 gallon **Buffer Tank** and **Recirculation Pump** to provide maximum comfort
- **INTELLIGENT Preheating** - recognizes hot water usage patterns to intelligently provide hot water when needed (optional for "S" models)
- **Temperature Options** - available temperature settings for Residential applications range from 97°F up to 140°F with high temperature Commercial mode capable of up to 185°F
- **Ready-Link Cascade Compatible** for up to 32 units for increased hot water production
- **Common Vent Compatible** - allows for cascade systems to use a single exhaust and/or intake pipe for up to 12 units with the use of the Common Vent Backflow Damper Collar Kit (#30014367A)
- Compatible with **Navilink Wi-Fi Control** (#PBCM-AS-001)
- **Freeze Protection** - maintains normal operation during freezing ambient temperatures down to -5°F (standard on all models)
- **Uniform Energy Factor Ratings** for NG and LP units
 - NPE-180A2/210A2/240A2 - 0.95 UEF
 - NPE-180S2/210S2/240S2 - 0.96 UEF
 - NPE-150S2 - 0.93 UEF
- Compatible with **Natural Gas (NG)** and **Propane (LPG)** (***) (***) requires installation of included Field Conversion Kit by a qualified gas servicer)
- Approved for Installations on **Manufactured Homes**
- Optional **NaviCirc Crossover Valve** Compatible
- Certified by **CSA, NSF 5, AHRI, AB1953 CA Low Lead, SCAQMD** (Rule 1146.2 Type 1 - Complies with 14 ng/J or 20 ppm NOx @ 3% O2)
- **15-Year** Heat Exchanger and **5-Year** Parts Warranty (Residential)****
- **8-Year** Heat Exchanger and **5-Year** Parts Warranty (Commercial)**** (***** see Navien Limited Warranty)
- **Optional accessories** are available (see below)



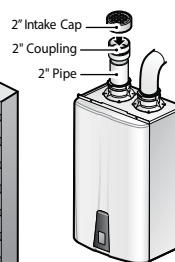
Sleek Design
Compatible with
2" PVC and 1/2" Gas Pipe



**Built-In Control Panel
with Diagnostics**



Direct Vent (Indoor)



Non-Direct Vent (Indoor)

Indoor and Outdoor Venting Options



Non-Direct Vent (Outdoor)

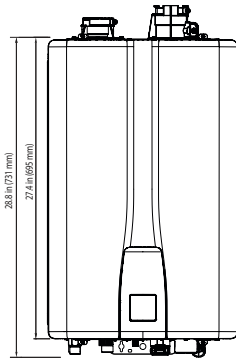


Job Name: _____
Location: _____
Engineer: _____
Wholesaler: _____
Contractor: _____
Model No.: _____
Submitted to: _____

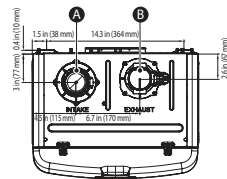
Remote Controller (30022717B)	Plumb EasyValve Set (3/4") (30009323A - Lead Free) (30025812A - for Pipe Cover)	Condensate Neutralizer (GXXX001322 - Single Unit) (GXXX001324 - Up to 6 Units) (GXXX001325 - Up to 16 Units)	Ready-Link Communication Cable (GXXX000546)	Outdoor Vent Kit (30025801A)	External Pump Wire (GXXX001319)	3" Vent Termination Caps and Wall Flanges (GXXX3873B)

Premium Condensing
Tankless Gas Water Heater

NPE-2 Series Tankless Water Heaters
Specification Sheet



Overhead View

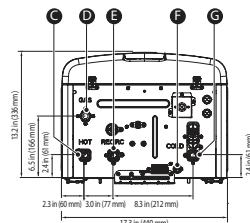


NPE-180A2/210A2/240A2

SupplyConnections

Description	Diameter
A Air Intake	2 in
B Exhaust Gas Vent	2 in
C Hot Water Outlet	3/4 in
D Gas Inlet	3/4 in
E Recirculation Inlet	3/4 in
F Condensate Outlet	1/2 in
G Cold Water Inlet	3/4 in

SupplyConnections

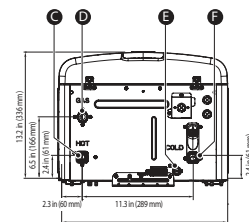


NPE-150S2/180S2/210S2/240S2

SupplyConnections

Description	Diameter
A Air Intake	2 in
B Exhaust Gas Vent	2 in
C Hot Water Outlet	3/4 in
D Gas Inlet	3/4 in
E Condensate Outlet	1/2 in
F Cold Water Inlet	3/4 in

SupplyConnections



Item		NPE-150S2	NPE-180A2	NPE-180S2	NPE-210A2	NPE-210S2	NPE-240A2	NPE-240S2
Heat Capacity (Input)	Natural Gas, Propane Gas	18,000-120,000 BTU/H	10,000-150,000 BTU/H		12,000-180,000 BTU/H		13,300-199,900 BTU/H	
Uniform Energy Factor	UEF (for NG & LP)	0.93	0.95	0.96	0.95	0.96	0.95	0.96
Flow Rate (DHW)	35 °F (19 °C) Temp Rise	6.8 GPM (25.8 L/m)	8.4 GPM (32 L/m)		10.1 GPM (38 L/m)		11.2 GPM (42 L/m)	
	45 °F (25 °C) Temp Rise	5.3 GPM (20 L/m)	6.5 GPM (25 L/m)		7.8 GPM (30 L/m)		8.7 GPM (33 L/m)	
	67 °F (36 °C) Temp Rise	3.4 GPM (13 L/m)	4.3 GPM (16 L/m)	4.4 GPM (17 L/m)	5.1 GPM (19 L/m)	5.3 GPM (20 L/m)	5.6 GPM (21 L/m)	5.8 GPM (22 L/m)
Dimensions		17.3 in (W) x 27.4 in (H) x 13.2 in (D)						
Weight		62 lbs (28 kg)	73 lbs (33 kg)	68 lbs (31 kg)	77 lbs (35 kg)	73 lbs (33 kg)	77 lbs (35 kg)	73 lbs (33 kg)
Installation Type		Indoor or Outdoor Wall-Hung						
Venting Type		Forced Draft Direct Vent						
Ignition		Electronic Ignition						
Water Pressure		15-150 PSI						
Natural Gas Supply Pressure (from source)		3.5 in WC-10.5 in WC						
Propane Gas Supply Pressure (from source)		8 in WC-13in WC						
Natural Gas Manifold Pressure (min-max)		-0.04 in WC - -0.40 in WC	-0.03 in WC - -0.55 in WC		-0.03 in WC - -0.76 in WC		-0.03 in WC - -0.96 in WC	
Propane Gas Manifold Pressure (min-max)		-0.03 in WC - -0.40 in WC	-0.02 in WC - -0.55 in WC		-0.02 in WC - -0.76 in WC		-0.02 in WC - -0.96 in WC	
Minimum Flow Rate		0.5 GPM (1.9 L/m), < 0.01 GPM (0.04 L/m) option for "A2" models*						
Connection Sizes	Cold Water Inlet	¾ in NPT						
	Hot Water Outlet	¾ in NPT						
	Gas Inlet	¾ in NPT						
Power Supply	Main Supply	120 V AC, 60 Hz						
	Maximum Power Consumption	200 W (max 2 A), 350 W (max 4 A) with external pump connected						
Materials	Casing	Cold Rolled Carbon Steel						
	Heat Exchangers	Primary Heat Exchanger: Stainless Steel Secondary Heat Exchanger: Stainless Steel						
Venting	Exhaust	2 in or 3 in PVC, CPVC, Approved Polypropylene and stainless steel 2 in or 3 in Special Gas Vent Type BH (Class II, A/B/C)						
	Intake	2 in or 3 in PVC, CPVC, Approved Polypropylene and stainless steel 2 in or 3 in Special Gas Vent Type BH (Class II, A/B/C)						
	Vent Clearances	0 in to combustibles						
High Elevation	10,100 feet for both NG or LP gas. Please refer to Installation Manual for additional details and instructions.							
Safety Devices	Flame Rod, APS, Ignition Operation Detector, Water Temperature High Limit Switch, Exhaust Temperature High Limit Sensor, Power Surge Fuse, Burner High Limit Fuse, Vent Installation Detector (VID)							

* Available for "A2" models configured in an optional ComfortFlow recirculation mode. Energy consumption will increase when the system is configured for recirculation.

Gas-fired, tankless, condensing, wall-mounted water heater(s) shall be direct vent NPE-2 Series models as manufactured by Navien, Inc. and are certified by CSA International to the latest edition of ANSI standard Z21.10.3/CSA 4.3. Water heater(s) shall have a 15(5)-year limited Heat Exchanger warranty and 5(3)-year limited Parts warranty (8(5)-year Heat Exchanger and 5(3)-year Parts for Commercial use) per Navien Limited Warranty. Unit(s) shall be designed to burn natural gas and can be for use with propane when a Field Conversion Kit is installed. _____ (qty) NPE water heater(s) shall have a nominal flow rate capacity of _____ GPM/GPH at _____ °F rise with rated input of _____ BTU/hr. Water heater(s) shall be vented with 2" Schedule 40/80 PVC/CPVC, approved polypropylene and stainless steel vent pipe at a distance not to exceed 75' (or equivalent) with each elbow equal to 8' of pipe length or 3" Schedule 40/80 PVC/CPVC, approved polypropylene and stainless steel vent pipe at a distance of 150' (or equivalent) with each elbow equal to 5' of pipe length. Water heater(s) is rated for 150 PSI working water pressure and 300 PSI test pressure. Gas supply pressure shall be 3.5" to 10.5" WC for natural gas and 8.0" to 13.0" WC for propane. Unit(s) shall have a steel case, dual stainless steel heat exchangers, eco premixed burner, negative pressure gas valve, dual venturi, 3/4" inlet gas connection, 3/4" brass inlet/outlet water connections, water holding capacity of 0.6 gallon for the NPE-150S2, 1.0 gallon for the NPE-180A2 model (0.7 gallons for NPE-180S2 model), 1.2 gallons for the NPE-210A2/NPE-240A2 models (0.7 and 0.9 gallons for NPE-210S2 and NPE-240S2 models respectively), and a condensate collector. The NPE-180A2 model weighs 73 lbs (NPE-180S2 weighs 68 lbs), and the NPE-210A2/NPE-240A2 models weigh 77 lbs (NPE-210S2 and NPE-240S2 weigh 73 lbs) and The NPE-150S2 weigh 62lbs. Unit(s) shall include features such as an adjustment for installations at high elevation, temperature lockout, and temperature options from 97-120°F in 1°F intervals and 120-140°F in 1°F intervals. The unit(s) shall include additional temperature options of 140-185°F in 1°F intervals, for high temperature commercial applications. All NPE "A2" models shall include an internal circulation pump and 0.5-gallon buffer tank. The water heater(s) shall be controlled by an internal circuit board that monitors the inlet and outlet temperatures with installed thermistors, sensing and controlling flow rate to set point temperature with air-fuel ratio controls in order to maintain thermal combustion efficiency. Unit(s) shall include safety features such as flame sensor system, high limit sensors, overheat prevention device, freeze protection mode, and fan motor rotation detector. Multi-system (cascade) applications that require 2 to 32 units shall be installed by connecting the units using cable only connections (Ready Link). The water heater(s) exceeds the energy efficiency requirements of ASHRAE 90.1-2010 and is listed by SCAQMD rule 1146.2 (Type 1) for Low NOx that complies with 14 ng/J or 20 ppm NOx requirements @ 3% O2.

*Navien reserves the right to change specifications at any time without prior notice

Navien, Inc. 20 Goodyear, Irvine, CA 92618 Ph: (949)420-0420 Fax: (949)420-0430 www.NavienInc.com

1-NPE2-SS-001-1.1



The Signature of Quality

FEDERAL INDUSTRIES

A Standex Company

215 Federal Avenue
Belleville, Wisconsin 53508-9201

Phone: 800-356-4206

Fax: 608-424-3234

Email: Geninfo@Federalind.com

Website: Federalind.com

Project Name: _____

Item #: **54**

Model #: _____ Qty: _____

Approval: _____

AIA #

SIS #

ELEMENTS™ REFRIGERATED SELF-SERVE ISLAND MERCHANDISER

Designed with impulse sales in mind. Get maximum return and increased profits with shop-around merchandising.



Model EIMSS84SC-3 Shown
*Black Exterior Finish Only

OPTIONAL ACCESSORIES

- ☐ High Capacity Condensate Evaporator Assembly (Field Installed)
- Requires the removal of the standard Evaporator Assembly shipped with unit, and a separate 208-240V / 20 amp circuit.
- ☐

MODEL

DIMENSIONS

(Includes End Panels)

☐ EIMSS60SC-3

60 x 40 x 60 (in)
1524 x 1016 x 1524 (mm)

☐ **EIMSS84SC-3**

84 x 40 x 60 (in)
2134 x 1016 x 1524 (mm)

STANDARD FEATURES

Model Features

- Black metal base, interior and canopy.
- Air Deflector
- Easily accessible light switch and temperature control
- Insulated with high-density foam
- Adjustable leg levelers
- Wired for either top or bottom mount electrical connections

Refrigeration

- Condensate evaporator provided for a totally self-contained system
- Easy clean, rust-proof insulated evaporator coil compartment
- Refrigeration controls maintain 38°-40°F. Note: Case temperature will vary if the air curtain is disrupted
- R449a Refrigerant
- Thermometer

Shelving

- Adjustable black metal shelves, three tiers

Lighting

- LED top and undershelf lighting

.....

- UL Safety and UL Sanitation Listed to NSF Standard
- DOE 2017 Compliant



Note: Information is subject to change at any time. Visit www.federalind.com for the most current specs.

AIA #

ELEMENTS™ REFRIGERATED SELF-SERVE ISLAND MERCHANDISER

SIS #

Product Specifications

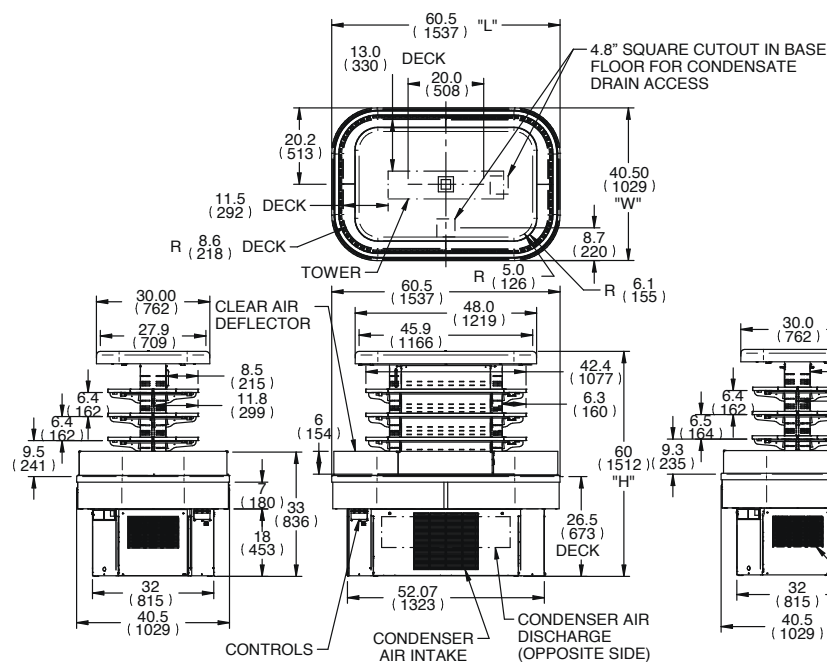
Intended Environment: Type I - Designed to operate in maximum ambient conditions of 75°F [24°C] and 55% relative humidity unless noted otherwise in system information below.

Zone	Intended Product To Be Displayed	Avg prod temp °F / °C
All	Packaged Refrigerated Products	38 °F / [3.3 °C]

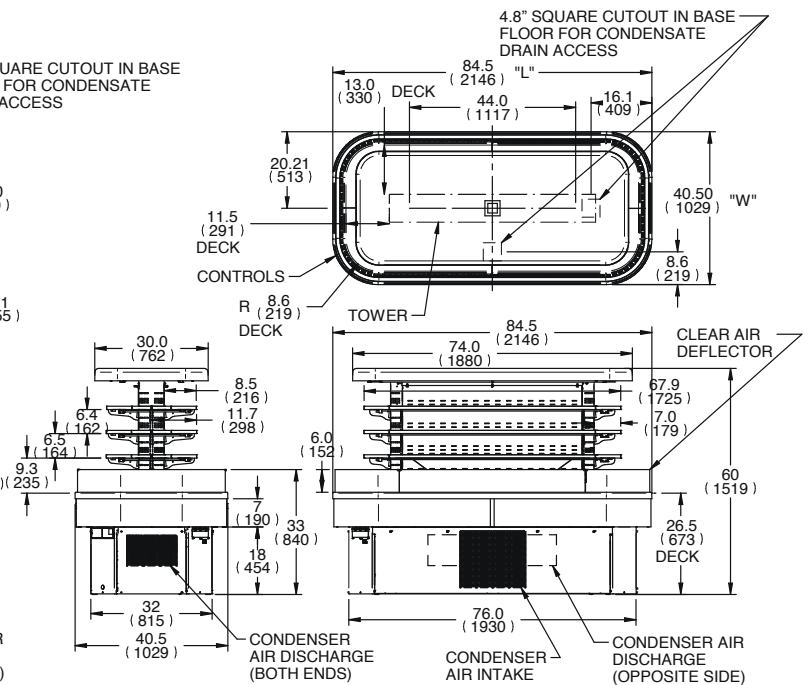
DIMENSION: xx"/(mm)

DIMENSION TOLERANCE +/- 0.25 (6.4)

EIMSS60-3



EIMSS84-3



MODEL	DIMENSIONS				DISPLAY AREA (SQ. FT.)	SHIPPING WEIGHT		SELF CONTAINED WITH CONDENSATE PAN		H.P.
	L	D	H1	UNITS		LBS	KILO	VOLTAGE	AMPS	
EIMSS60SC-3	60	40	60	in	3 TIERS - 31.3	910	413	208-240/60/1	30 AMPS	1-1/2 HP
	1524	1016	1524	mm						
EIMSS84SC-3	84	40	60	in	3 TIERS - 41.4	1375	624	208-240/60/1	30 AMPS	1-3/4 HP
	2134	1016	1524	mm						

- Case temperature will vary if the air curtain disrupted
- Refrigerated cases are designed to operate in a maximum of 75°F [24°C] ambient and 55% relative humidity.
- Due to continuing engineering improvements, specifications are subject to change without notice.



The Signature of Quality®

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Fax: 608-424-3234

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Website: Federalind.com

REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

4184 E. Conant St.
 Long Beach, CA 90808
 Tel. 310-900-1000
 Fax. 310-900-1077
www.turboairinc.com

Project:	55
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
ALA #:	SIS #:
CSI Section 11400	

Sandwich / Salad Unit

Food Prep Tables
 M3 Series

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

Model : MST-60-N



FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Digital temperature control & monitor system

Keeps food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Cold Bunker system

Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

Insulated pan cover

Stainless steel exterior

The Turbo Air M3 model boasts a stainless steel exterior (galvanized steel back and bottom). Interior is AL interior with stainless steel floor and ABS door liner. It guarantees the utmost in cleanliness and long product life. The M3 model adds a touch of style to the most refined setting.

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail

Adjustable, heavy duty, PE (polyethylene) coated wire shelves

LED interior lighting & fan control

Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.

Refrigerator holds 33°F ~ 39°F for the best in food preservation

NATURAL
Refrigerant

ETL
Intertek

ETL
Intertek

5 YEAR
WARRANTY

Compressor
7 YEAR
WARRANTY
(U.S.A. only)

Model	Swing Doors	CU./FT.	#of Shelves	#of Pans	#of Hood	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
MST-60-N	2	16	2	16	1	1/3	4.4	330	60 1/4 x 30 x 37

Sandwich / Salad Unit

Food Prep Tables
M3 Series

Model : MST-60-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	1/3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	60 1/4 (1530mm)
Ext. Depth Overall (in.)*	30 (762mm)
Ext. Height Overall (in.)†	37 (940mm)
# of Doors	2
# of Shelves	2
# of Pans	16
Net Capacity (cu. ft.)	16
Shelf Size (L x D) (in.)	27 x 17
Net Weight (lbs.)	308
Gross Weight (lbs.)	330

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

* Depth does not include 1" for rear spacers.

† Height does not include 5" for caster height.

■ WARRANTY : 5 Year Parts and Labor Warranty 7 Year Compressor Warranty

■ STANDARD FEATURES

- *Anti-corrosion coated evaporator*
 - *Self-contained system*
 - *4" dia. swivel casters with locks on the front set*
 - *1/6 size, 4" deep condiment pans included*
- * Accommodates 1/6 size, 6" deep condiment pans

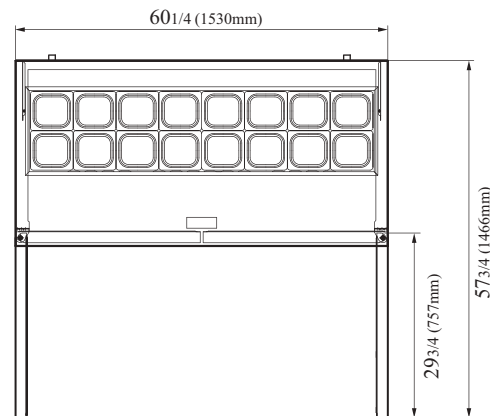
■ OPTIONAL ACCESSORIES

- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake) : ADA compliant unit - under 34" work surface height
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Removable food cover: RCT-60
- Single overshef, stainless steel, 60-3/8" W: TSOS-5S
- Double overshef, stainless steel, 60-3/8" W: TSOS-5R-T
- Clear lid: CL-60
- **Door lock: lead time applies. Please contact your sales representative for more details to order.**

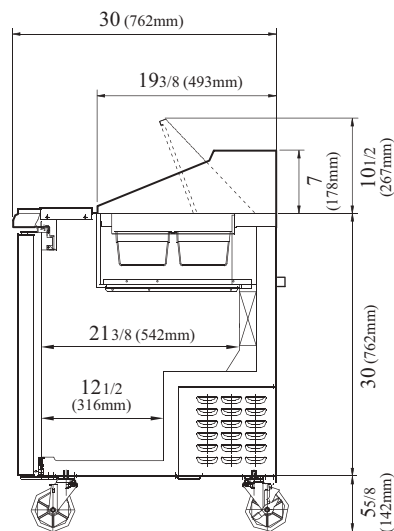
Ver.20230815

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

NATURAL
Refrigerant



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002

REFRIGERATOR MANUFACTURER
Turbo air

REFRIGERATION SYSTEM
GERMAN KNIFE

REFRIGERATION SYSTEM
RADIANCE

REFRIGERATION SYSTEM
Turbo air

REFRIGERATION SYSTEM
Texaking

Continued product development may necessitate specification changes without notice.



Solwave Stainless Steel Commercial Microwave with Push Button Controls - 120V, 1000W

#180MW1000SS

Item #: 180MW1000SS Qty:

Project: **56**

Approval: Date:



Features

- Durable stainless steel exterior and interior
- 0.9 cu. ft. capacity accommodates (1) 1/2 size 6" deep food pan with cover
- 10 programmable memories, including defrost
- 1000W of power with 4 settings provide a variety of cooking options
- See-through door and lighted interior to monitor cooking

Certifications

 5-15P
  ETL Sanitation
  UL Listed, US & Canada

Technical Data

Width	20 Inches
Depth	18 1/2 Inches
Height	12 Inches
Interior Width	13 Inches
Interior Depth	13 1/4 Inches
Interior Height	8 Inches
Amps	8.3 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

Technical Data		
Wattage	1000 Watts	
Capacity	0.9 cu. ft.	
Control Type	Push-Button	
Features	Digital Display ETL Sanitation Fits Half Size Pans Programmable UL Listed	
Microwave Usage Level	Light Duty	
Microwave Wattage	Less Than 1200 Watts	
Number of Power Levels	4	
Plug Type	NEMA 5-15P	
Power Type	Electric	
Type	Microwaves	
Usage Per Day	Less Than 50 Times	

Notes & Details

This Solwave commercial microwave with push button control is a perfect way to save time and provide quick heating capabilities at your concession stand, lunch room, snack bar, coffee shop, or other quick-serve establishment. This easy-to-use, light duty unit boasts 1000 watts of microwave power that is ideal for warming soups, sandwiches, prepackaged lunches, beverages, and more.

Designed with operator convenience in mind, this unit features 10 programmable memories, including defrost, and a sturdy door handle that is easy to quickly grab during busy times in your establishment. The durable stainless steel exterior and interior will withstand repeated use in busy kitchens, and the spacious 0.9 cu. ft. cavity provides ample room to handle an array of items. 4 power settings provide a variety of unique cooking options. Plus, the automatic cool down feature operates the fan for 60 seconds after each use to ensure continued peak performance without overheating!

It sits on four, 1 3/4" legs and requires a 120V electrical connection for operation.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Vector® H Series Multi-Cook Oven

UL-Listed

ALTO-SHAAM

Providing an unmatched volume and variety of food, Vector H Series countertop models are specifically designed for foodservice operations where space is at a premium but food demand is high.

Featuring up to four independent oven chambers, operators can control the temperature, fan speed and cook time in each individual chamber for maximum flexibility – simultaneously cooking a variety of menu items with no flavor transfer.

Exclusive Structured Air Technology® delivers focused heat for faster, more even cooking and consistent, high-quality results.

Reduce labor by eliminating extra steps in food production and the need to watch and rotate pans.

Place anywhere with a small, 21" [533mm] footprint and ventless, waterless operation.

Custom colors available for enhanced branding and a front-of-house experience for customers.

An advanced control – designed intentionally simple – features an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights [deluxe control only].

ISO 9001:2015-certified

Standard Features

- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- UL-listed ventless catalytic converter
- Double-pane glass door
- One [1] wire stainless steel rack and two [2] jet plates per cooking chamber
- 4" [102mm] adjustable legs
- Cord and plug on 208-240V models [except Canada]



- 2** VMC-H2: 2 shelf, 2 half-size sheet pans—18" x 13" x 1" [2 GN 2/3 pans—354mm x 325mm x 25mm]
- 3** VMC-H3: 3 shelf, 3 half-size sheet pans—18" x 13" x 1" [3 GN 2/3 pans—354mm x 325mm x 25mm]
- 4** VMC-H4: 4 shelf, 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]
- 2** VMC-H2H: 2 shelf, 2 full-size hotel pans—20-3/4" x 12-3/4" x 4" [2 GN 1/1 pans - 530mm x 325mm x 65mm] or 2 half-size sheet pans—18" x 13" x 1" [2 GN 2/3 pans—354mm x 325mm x 25mm]
- 3** VMC-H3H: 3 shelf, 3 full-size hotel pans—20-3/4" x 12-3/4" x 4" [3 GN 1/1 pans—530mm x 325mm x 65mm] or 3 half-size sheet pans—18" x 13" x 1" [3 GN 2/3 pans—354mm x 325mm x 25mm]
- 4** VMC-H4H: 4 shelf, 4 full-size hotel pans—20-3/4" x 12-3/4" x 4" [4 GN 1/1 pans—530mm x 325mm x 65mm] or 4 half-size sheet pans—18" x 13" x 1" [4 GN 2/3 pans—354mm x 325mm x 25mm]



VMC-H4 VMC-H3 VMC-H2

Configurations (select one)

Models

These models accommodate a half-size sheet pan

- ☐ VMC-H2 ☐ VMC-H3
- ☐ VMC-H4

These models accommodate a full-size hotel pan

- ☐ VMC-H2H ☒ VMC-H3H
- ☐ VMC-H4H

Control

- ☒ Deluxe ☐ Simple

Kit

- ☐ Ethernet Cable [5030518] for Deluxe only

Door swing

- ☐ Right hinged ☐ Left hinged

Electrical

VMC-H2/H2H

- ☐ 208-240V, 1PH, with cord and plug
- ☐ 208-240V, 1PH, no cord, no plug [Canada]
- ☐ 220-240V, 1PH, no cord, no plug
- ☐ 380-415V, 3PH, no cord, no plug

VMC-H3/H3H

- ☒ 208-240V, 1PH, with cord and plug
- ☐ 208-240V, 1PH, no cord, no plug [Canada]
- ☐ 208-240V, 3PH, with cord and plug
- ☐ 208-240V, 3PH, no cord, no plug [Canada]
- ☐ 220-240V, 1PH, no cord, no plug
- ☐ 380-415V, 3PH, no cord, no plug

VMC-H4/H4H

- ☐ 208-240V, 3PH, with cord and plug
- ☐ 208-240V, 3PH, no cord, no plug [Canada]
- ☐ 380-415V, 3PH, no cord, no plug

Accessories

- ☐ See accessories brochure for all available accessories

Casters and legs

- ☐ 3" [76mm] casters, set of four [4] [5027946]

Cookware

- ☐ Jet plate assembly, half-size sheet pan [5025235]
- ☐ Jet plate assembly, hotel pan [5025236]
- ☐ Wire shelf, half-size sheet pan [SH-37662]
- ☐ Wire shelf, hotel pan [SH-39077]

Cleaning

- ☐ Alto-Shaam® non-caustic cleaner, one [1] bottle [CE-46828]
- ☐ Alto-Shaam® non-caustic cleaner, case of six [6] bottles [CE-46829]

Grease filters

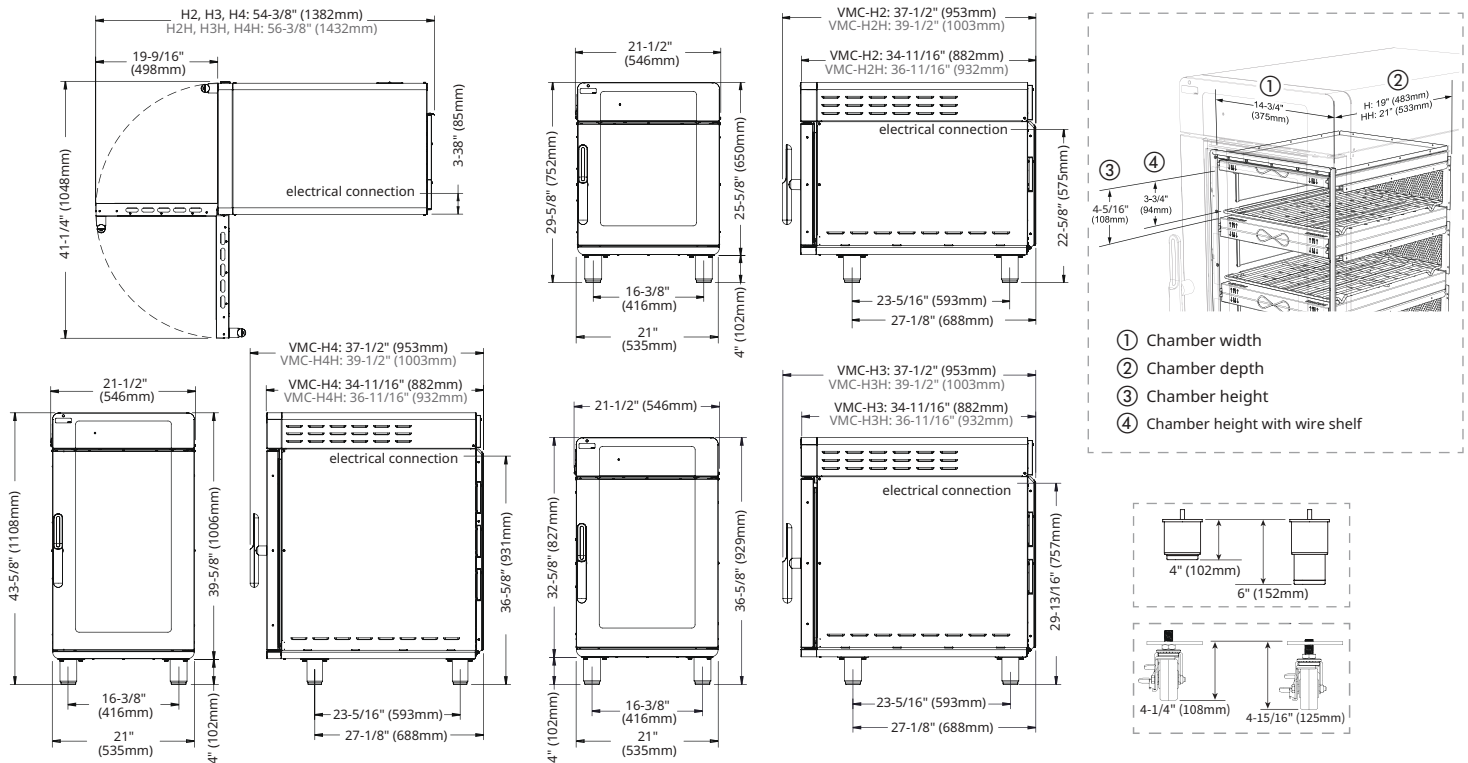
- ☐ Internal chamber filters—order one [1] kit per chamber [5027119]



Vector® H Series Multi-Cook Oven

Specification

ALTO-SHAAM



DIMENSIONS

Model	Exterior (H x W x D)	Interior (H x W x D)	Net Weight
VMC-H2	29-5/8" x 21-1/2" x 37-1/2" [752mm x 546mm x 953mm]	14-3/8" x 14-11/16" x 19" [366mm x 373mm x 483mm]	209 lb [95 kg]
VMC-H2H	29-5/8" x 21-1/2" x 39-1/2" [752mm x 546mm x 1003mm]	14-3/8" x 14-11/16" x 21-1/2" [366mm x 373mm x 546mm]	213 lb [97 kg]
VMC-H3	36-5/8" x 21-1/2" x 37-1/2" [929mm x 546mm x 953mm]	21-3/8" x 14-11/16" x 19" [544mm x 373mm x 483mm]	272 lb [123 kg]
VMC-H3H	36-5/8" x 21-1/2" x 39-1/2" [929mm x 546mm x 1003mm]	21-3/8" x 14-11/16" x 21-1/2" [544mm x 373mm x 546mm]	278 lb [126 kg]
VMC-H4	43-5/8" x 21-1/2" x 37-1/2" [1108mm x 546mm x 953mm]	28-3/8" x 14-11/16" x 19" [721mm x 373mm x 483mm]	341 lb [155 kg]
VMC-H4H	43-5/8" x 21-1/2" x 39-1/2" [1108mm x 546mm x 1003mm]	28-3/8" x 14-11/16" x 21-1/2" [721mm x 373mm x 546mm]	348 lb [158 kg]

Model	Ship Dimensions [L x W x H]*	Ship Weight*
VMC-H2/H 48" x 29" x 56" [1219mm x 737mm x 1422mm]		291 lb [132 kg]
VMC-H3/H 48" x 29" x 56" [1219mm x 737mm x 1422mm]		375 lb [170 kg]
VMC-H4/H 48" x 29" x 56" [1219mm x 737mm x 1422mm]		425 lb [193 kg]

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Vector® H Series Multi-Cook Oven

ALTO-SHAAM



CLEARANCE

Top: 2" [51mm]*
Left: 2" [51mm]
Right: 2" [51mm]
Front: 20" [508mm]
Back: 2" [51mm]

* 18" [457mm] recommended for service access



CHECK FIRST

- The oven must be installed level.
- The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Oven not intended for built-in installation.



HEAT

Heat of rejection

VMC-H	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,898	0.56



TEMPERATURE

Maximum temperature: 525°F [274°C]



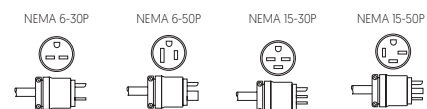
ELECTRIC

VMC-H2/VMC-H2H	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration**	Certification
208–240V	208	1	60	8	—	25	30*	5.2	NEMA 6-30	  ANSI/NSF 4
	240	1	60	8	—	28	30*	6.7	NEMA 6-30	
220–240V	220	1	50/60	—	4	25	32*	5.4	No cord, no plug	   
	240	1	50/60	—	4	28	32*	6.4	No cord, no plug	
380–415V	380	3	50/60	—	1.5	8	16	5.4	No cord, no plug	   
	415	3	50/60	—	1.5	9	16	6.4	No cord, no plug	
VMC-H3/VMC-H3H										
208–240V	208	1	60	6	—	38	50*	7.9	NEMA 6-50	  ANSI/NSF 4
	240	1	60	6	—	43	50*	10.3	NEMA 6-50	
208–240V	208	3	60	10	—	22	30	7.9	NEMA 15-30P	  ANSI/NSF 4
	240	3	60	10	—	25	30	10.3	NEMA 15-30P	
220–240V	220	1	50/60	6	10	37	63	8.1	No cord, no plug	   
	240	1	50/60	6	10	41	63	9.6	No cord, no plug	
380–415V	380	3	50/60	—	1.5	13	16	8.1	No cord, no plug	   
	415	3	50/60	—	1.5	14	16	9.6	No cord, no plug	
VMC-H4/VMC-H4H										
208–240V	208	3	60	6	—	32	40	10.6	NEMA 15-50P	  ANSI/NSF 4
	240	3	60	6	—	36	40	13.9	NEMA 15-50P	
380–415V	380	3	50/60	—	4	17	32	10.8	No cord, no plug	   
	415	3	50/60	—	4	18	32	12.7	No cord, no plug	

Electrical connections must meet all applicable federal, state, and local codes.

* For use on individual branch circuit only.

** No cord, no plug, in Canada.

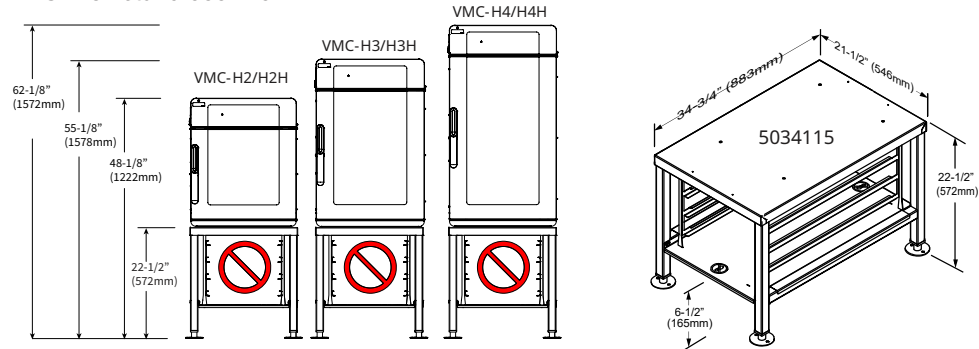


Vector® H Series Multi-Cook Oven

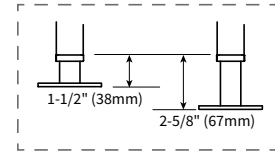


Stacked Configurations and Stands

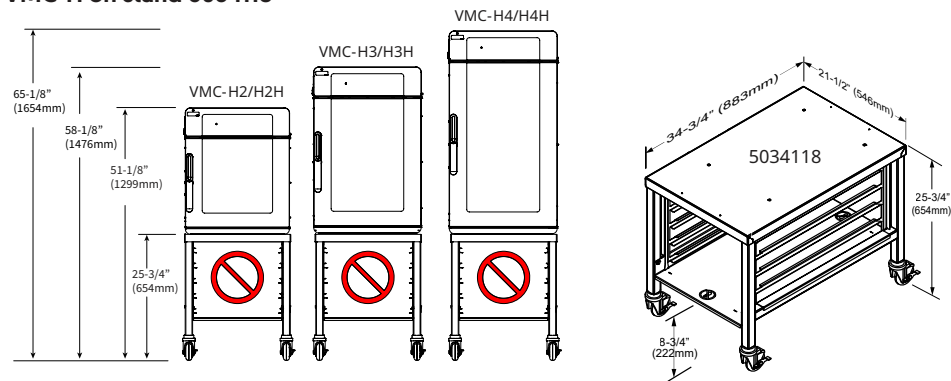
VMC-H on stand 5034115



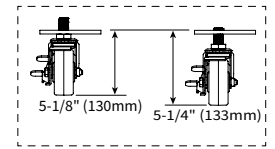
Dimensions shown are with adjustable feet at minimum height.



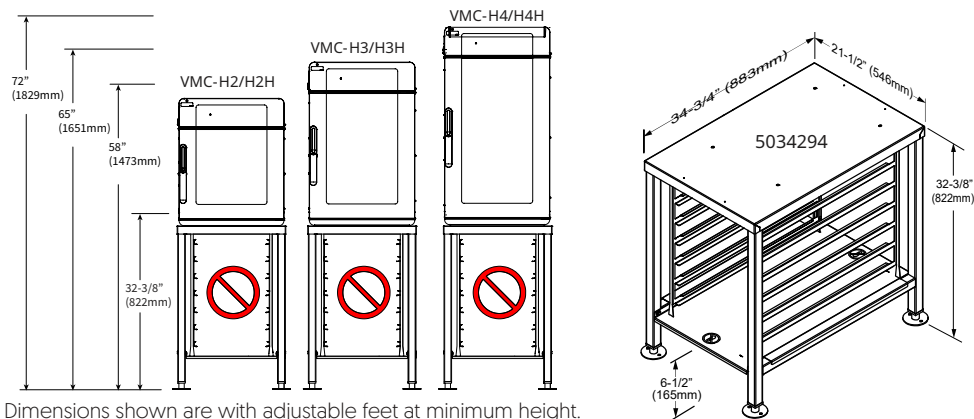
VMC-H on stand 5034118



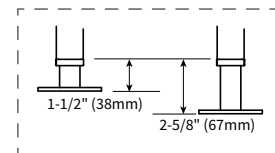
Dimensions shown are with casters at minimum height.



VMC-H on stand 5034294



Dimensions shown are with adjustable feet at minimum height.

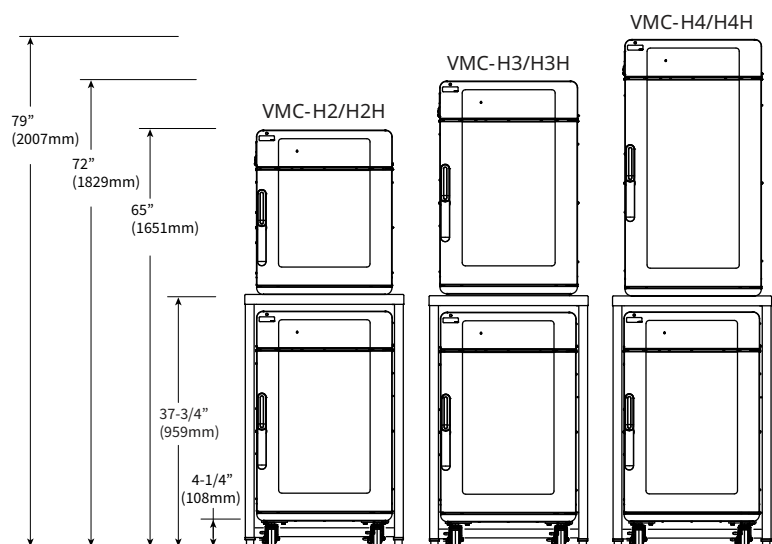


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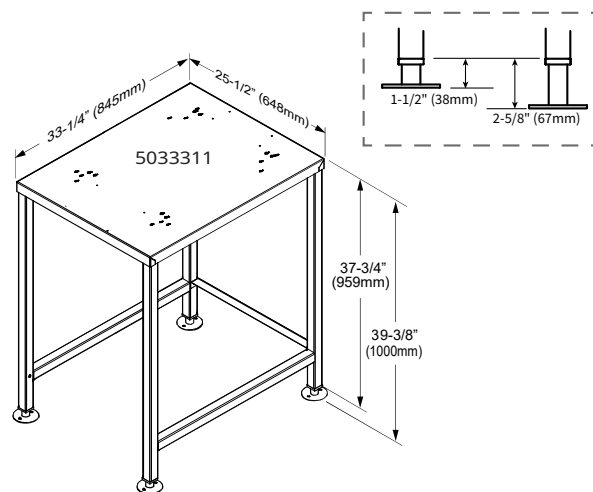
ALTO-SHAAM

Stacked Configurations and Stands

VMC-H on stand 5033311 over VMC-H3 or VMC-H3H with casters



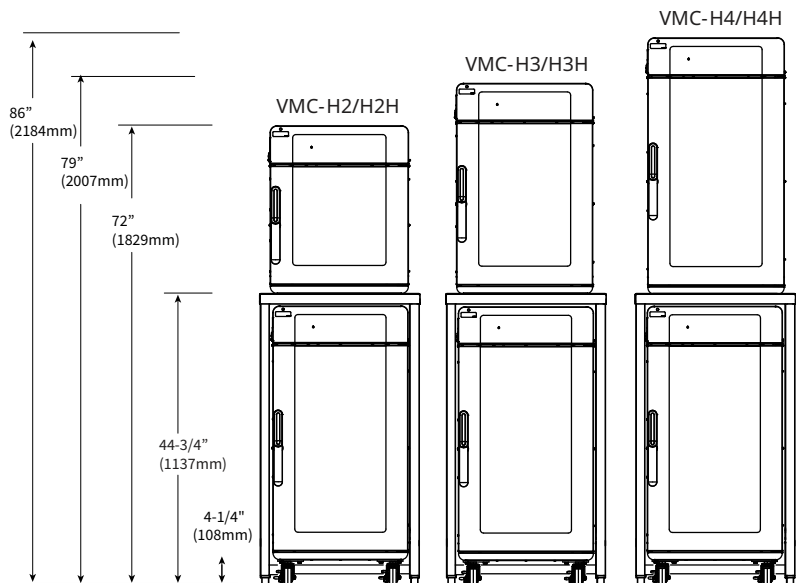
Dimensions shown are with adjustable feet at minimum height.



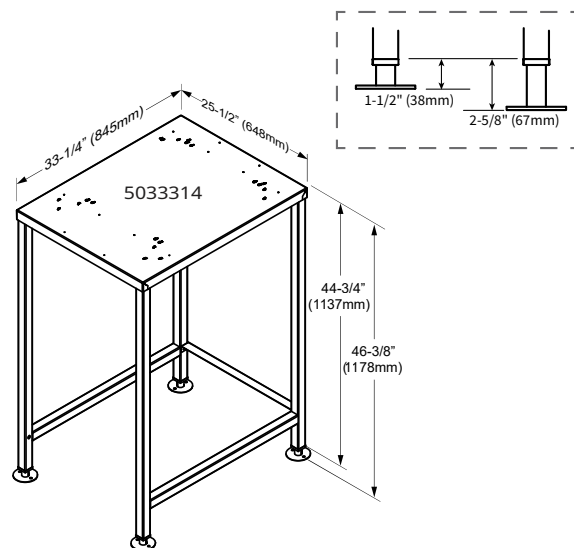
Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-IDN, 500-2DN, 500-3DN, VMC-H2/H2H

VMC-H on stand 5033314 over VMC-H4 or VMC-H4H with casters



Dimensions shown are with adjustable feet at minimum height.



Other Bottom Unit Options

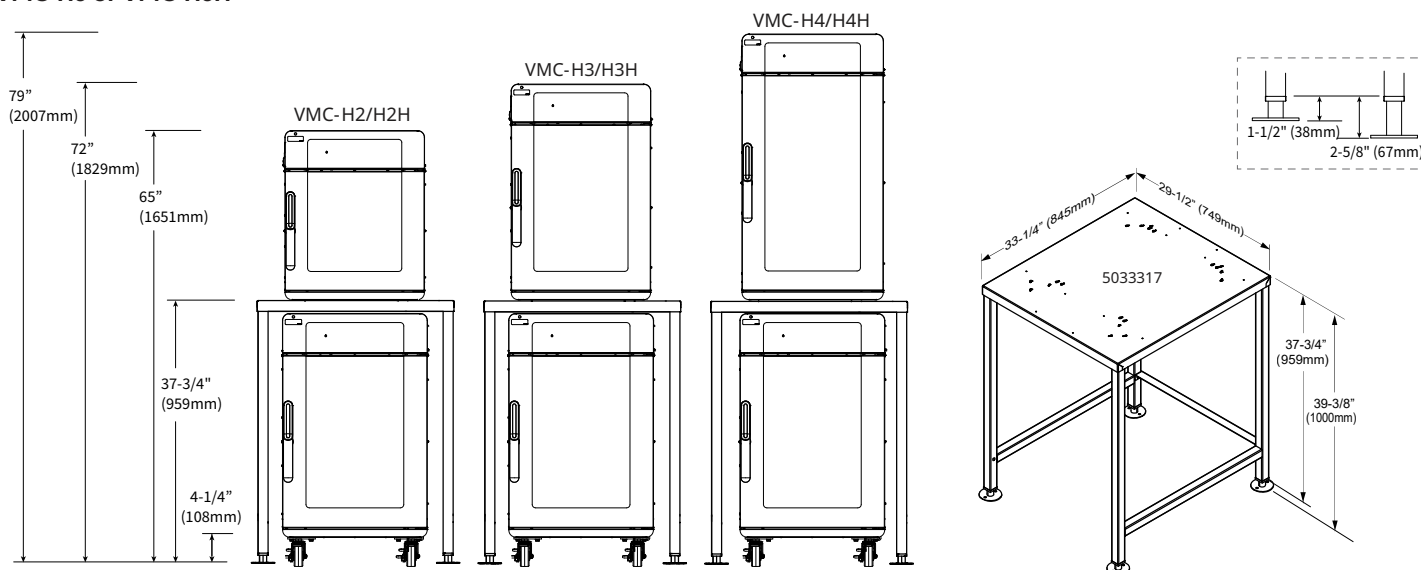
300-TH; 500-S; 500-TH; 500-IDN; 500-2DN; 500-3DN; VMC-H2/H2H; VMC-H3/H3H

Vector® H Series Multi-Cook Oven

ALTO-SHAAM

Alternative Stacked Configurations and Stands

VMC-H on stand 5033317 over VMC-H3 or VMC-H3H

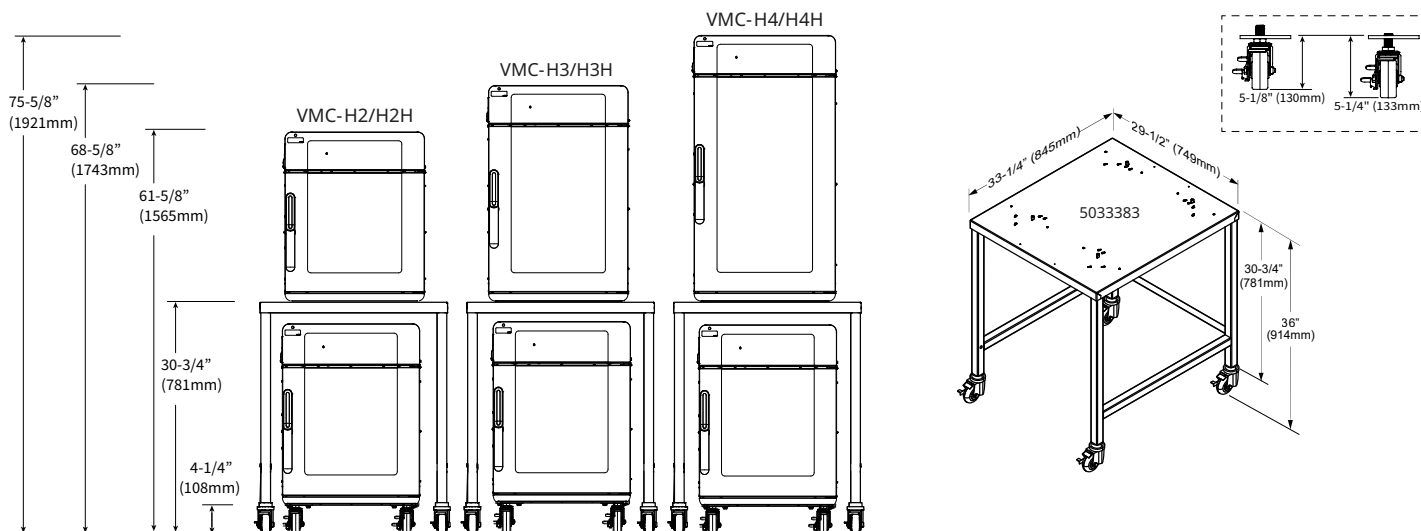


Dimensions shown are with adjustable feet at minimum height.
*Smoker models must be under a hood.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 750-TH, 750-S, 500-ID, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN, VMC-H2/H2H, VMC-H2HW

VMC-H on stand 5033384 over VMC-H2, VMC-H2H, or VMC-H2HW



Dimensions shown are with casters at minimum height.
*Smoker models must be under a hood.

Other Bottom Unit Options

300-TH, 500-S*, 500-TH, 750-TH, 750-S*, 500-ID, 500-2D, 500-3D, 500-2DI, 500-1DN, 500-2DN, 500-3DN

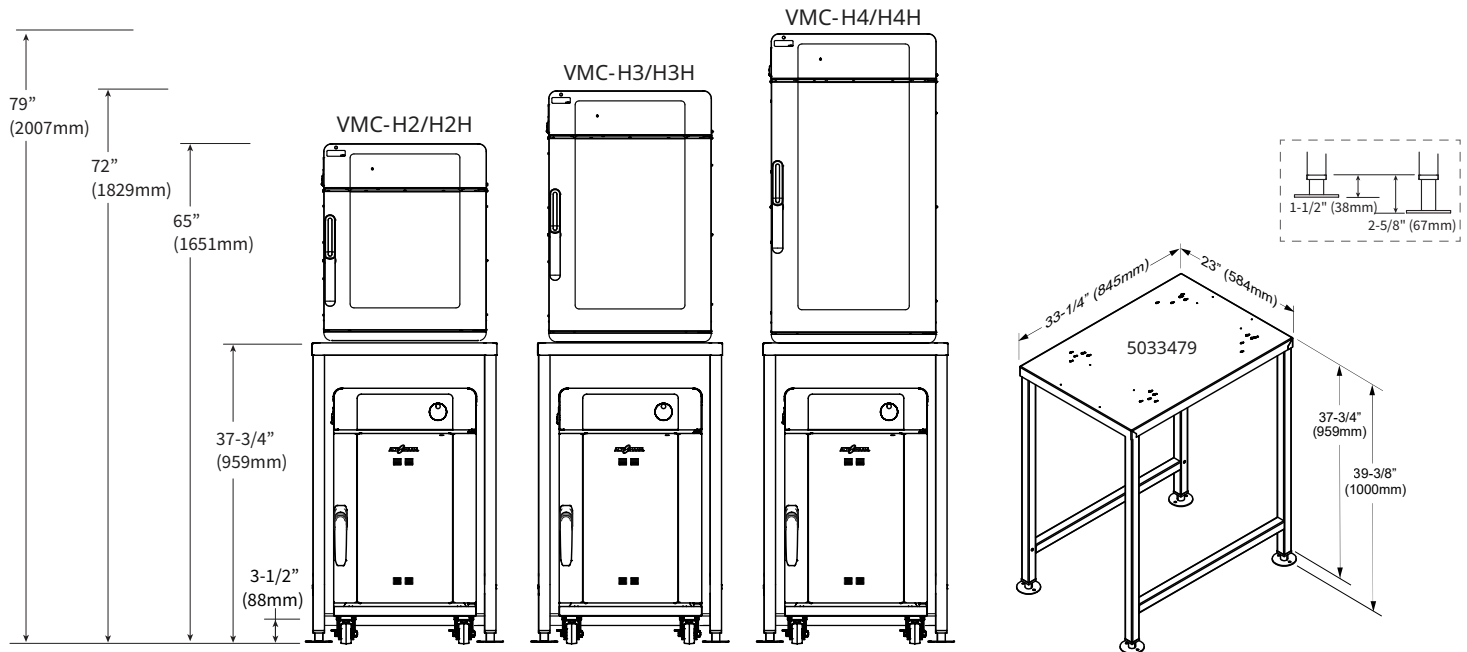
*excluding ovens with 5" (127mm) casters

Vector® H Series Multi-Cook Oven



Alternative Stacked Configurations and Stands

VMC-H on stand 5027834 over 500-TH

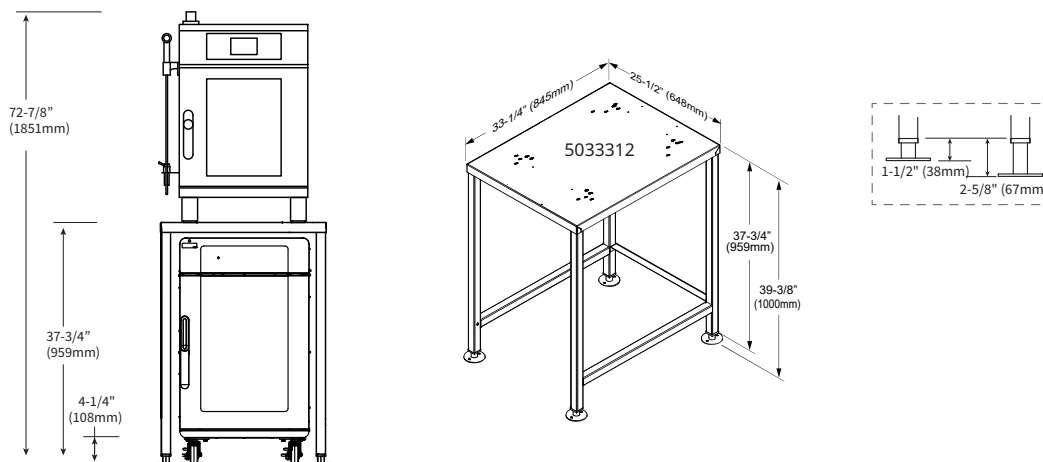


Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-IDN, 500-2DN, 500-3DN

CTX4-10 on stand 5033312 over VMC-H3 or VMC-H3H



Dimensions shown are with adjustable feet at minimum height.

Other Bottom Unit Options

300-TH, 500-S, 500-TH, 500-IDN, 500-2DN, 500-3DN, VMC-H2/H2H

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