

Egg Station | ES



ES-1200



ES-600



ES-604



ES-602

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



Antunes delivers a complete range of countertop cooking equipment and water filtration solutions to foodservice operations around the world. Learn more about Antunes and its products at www.antunes.com.

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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.

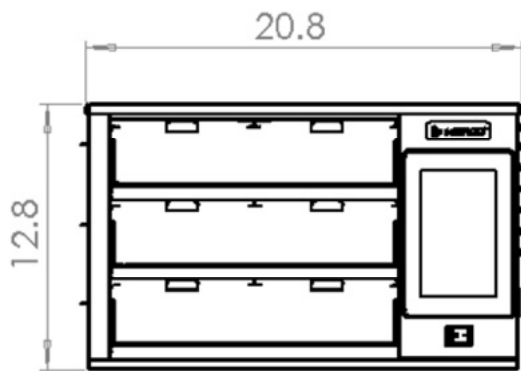
Crew friendly intuitive touch screen controls make the unit easy to operate. Colorful displays can easily be viewed from across the kitchen, allowing users to quickly visualize food status.

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.

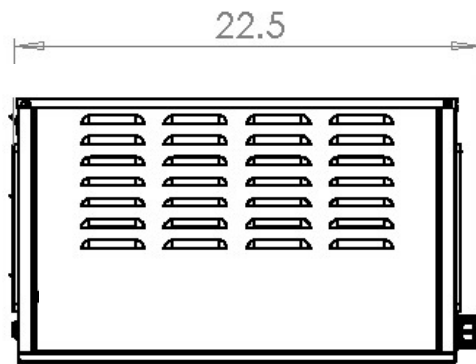
Merco's innovative technology gives you a holding cabinet with premier technology, versatility and reliability. Call Merco for more information.



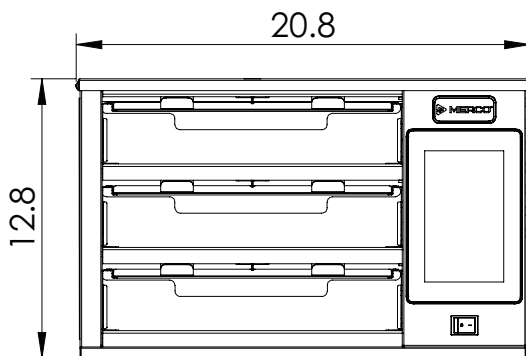
Visual Heat-N-Hold Cabinet with Wi-Fi & Tray Tracking Technology



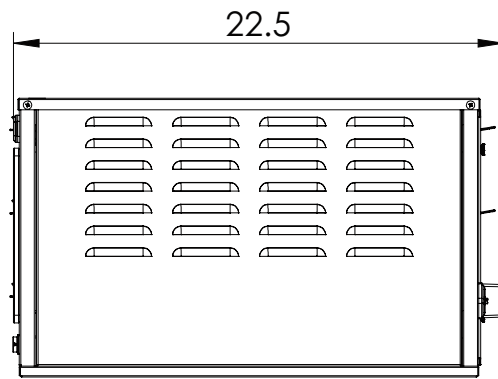
Front View (double side)



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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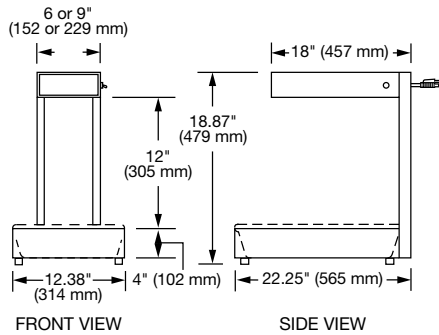
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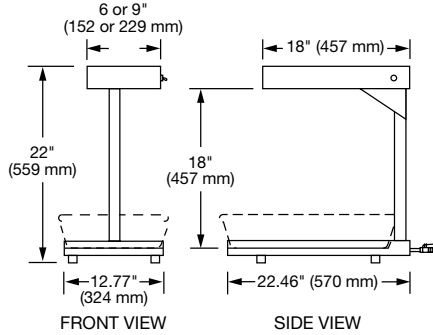
Ultra-Glo® Portable Foodwarmers

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.

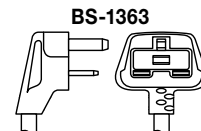
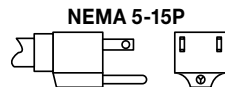
Note: Models with "B" include a thermostatically pre-set heated base.

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

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (414) 671-6350



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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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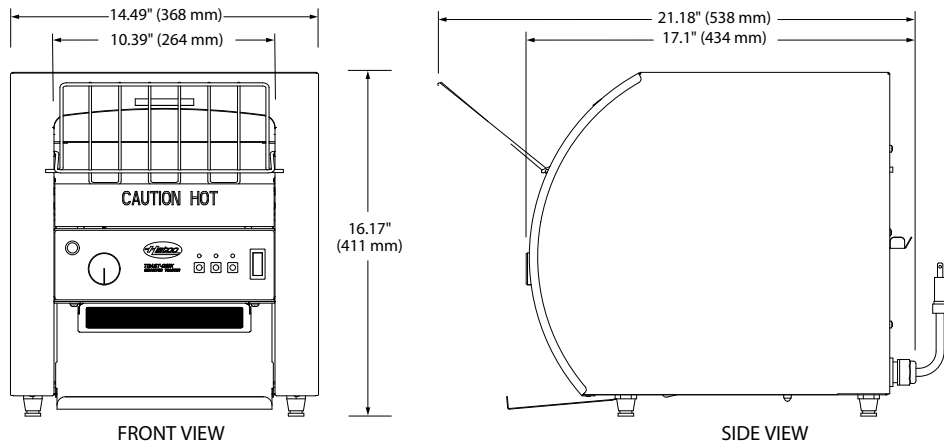
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Toast-Qwik® Electric Conveyor Toaster

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

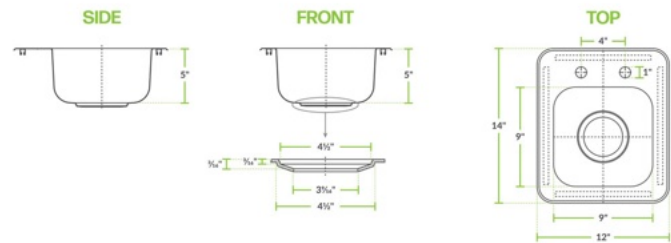
Certifications



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.

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REGENCY
Tables and Sinks

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

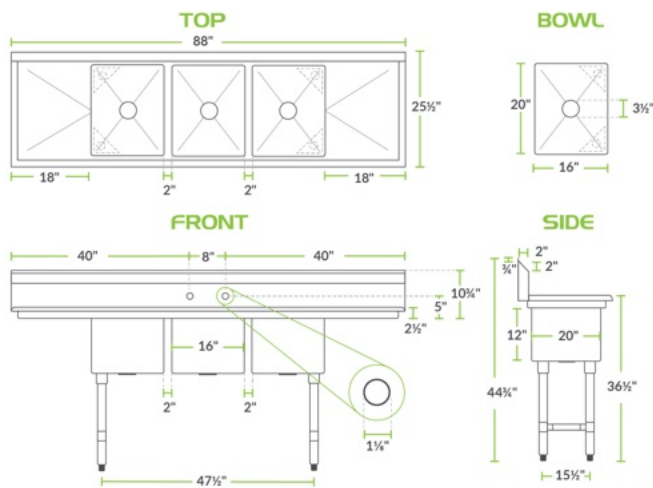
Certifications



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.

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REGENCY™
Tables and Sinks

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

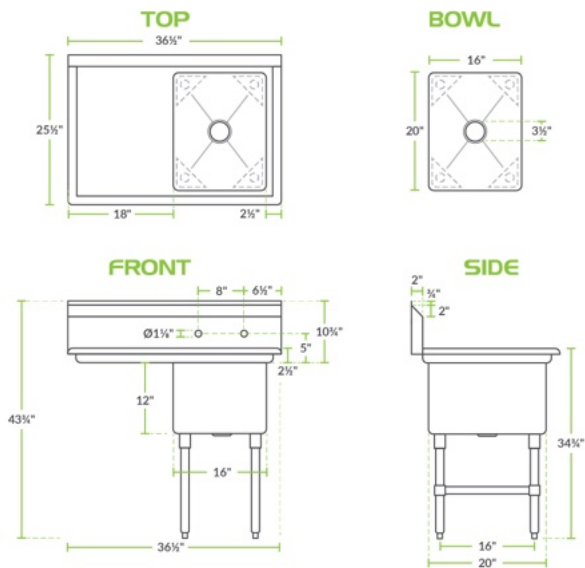
Certifications



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.



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

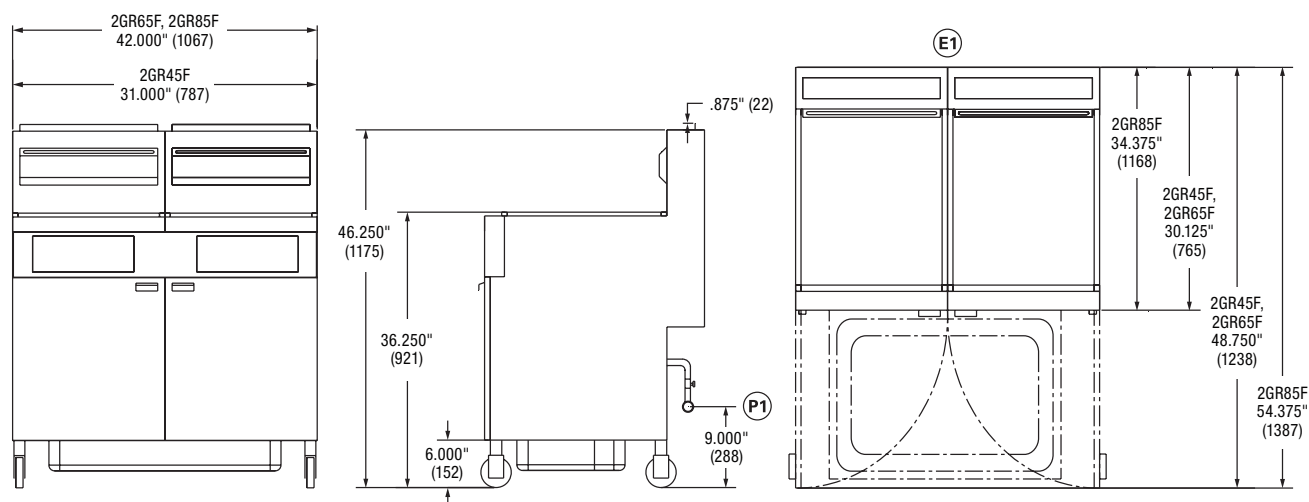
INSTALLATION INSTRUCTIONS

- 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.

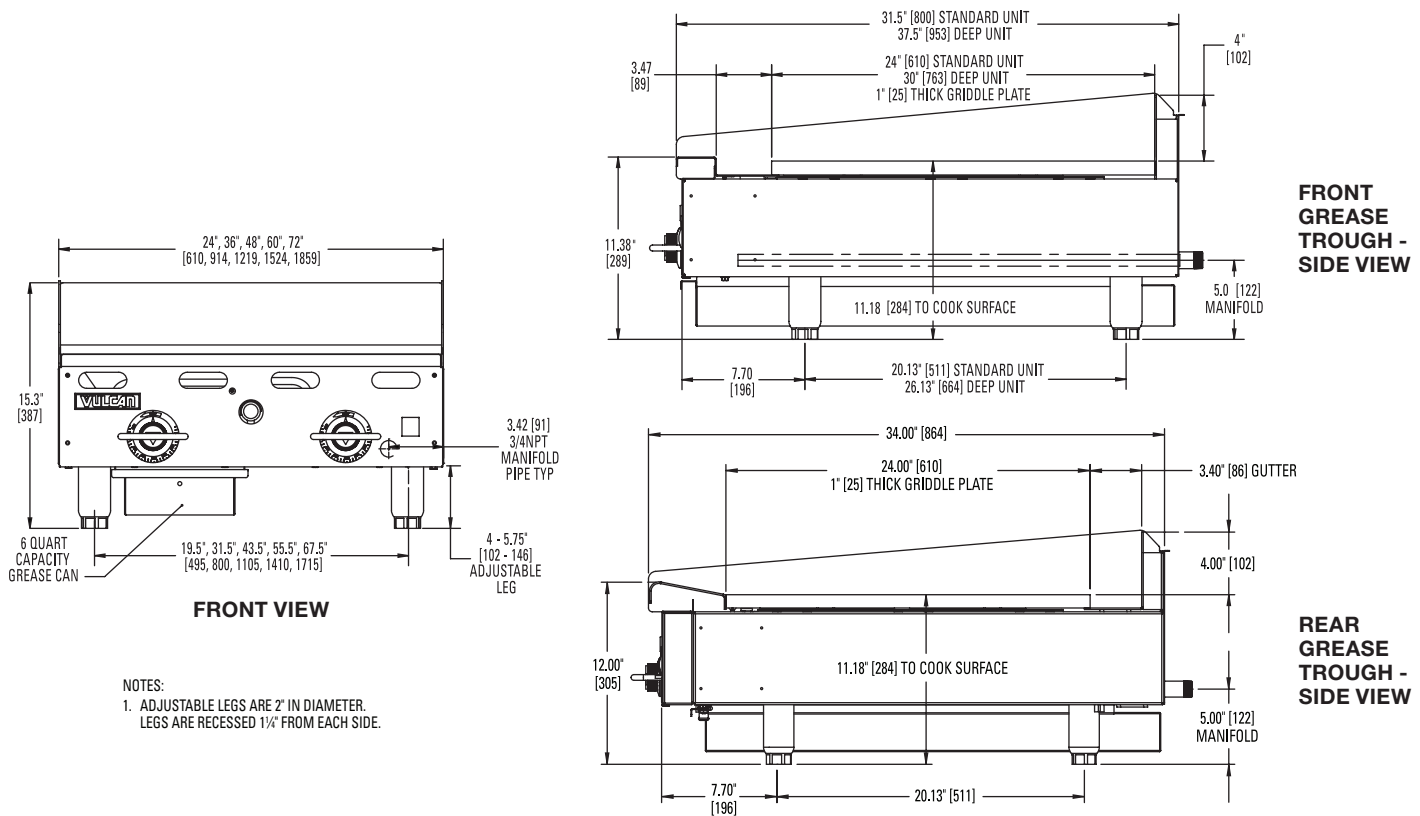
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

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.

ICB Twin SH, Stainless

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



115

- 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

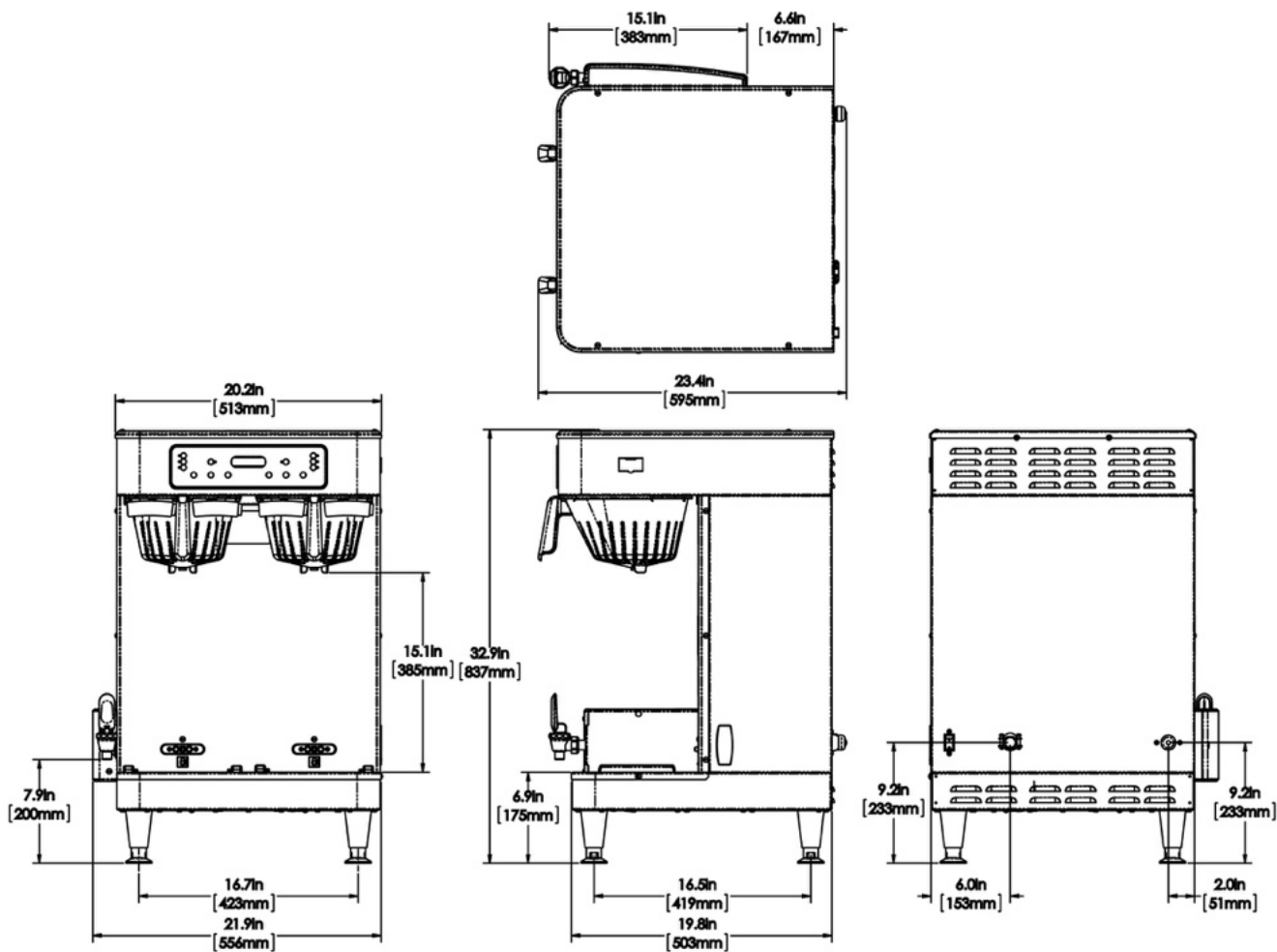
2D	Revit	KLC
•		

 **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



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Last Updated:
09/30/2024

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

26

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

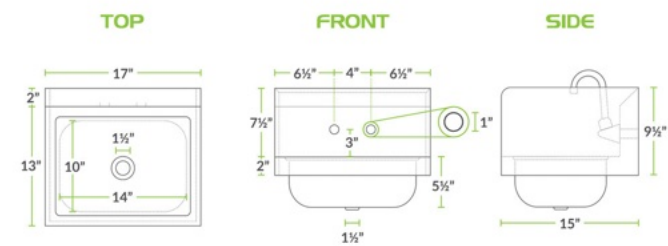
Certifications



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)



116

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:

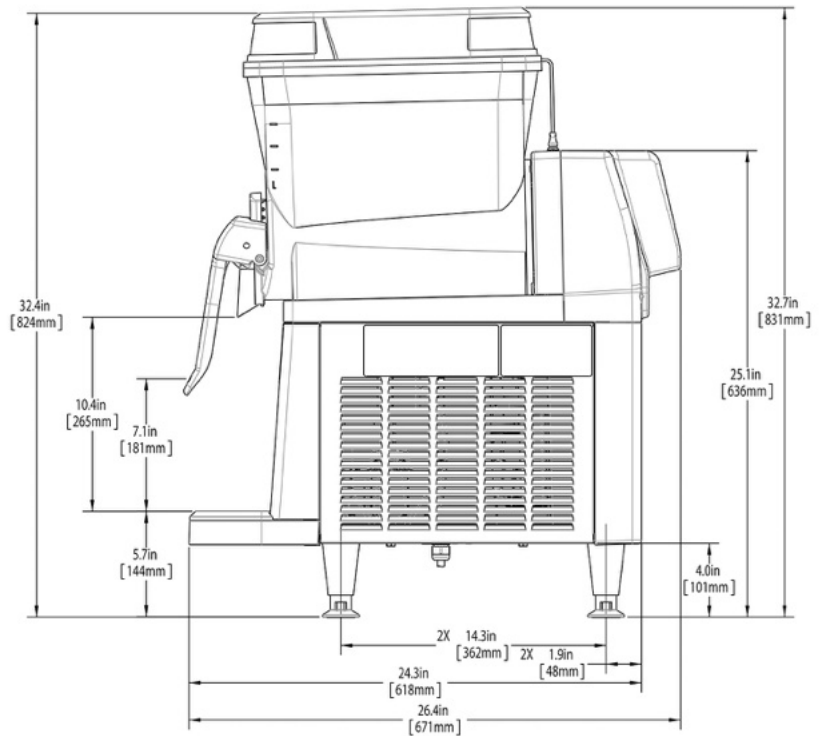
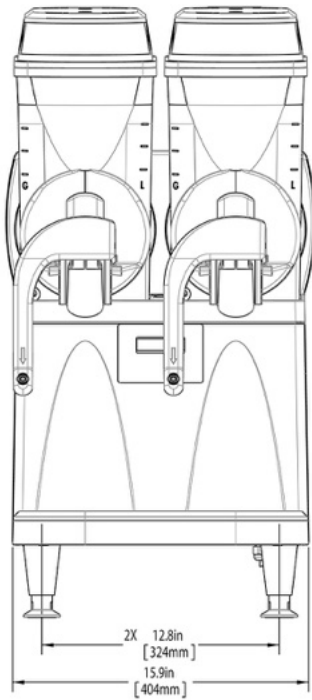
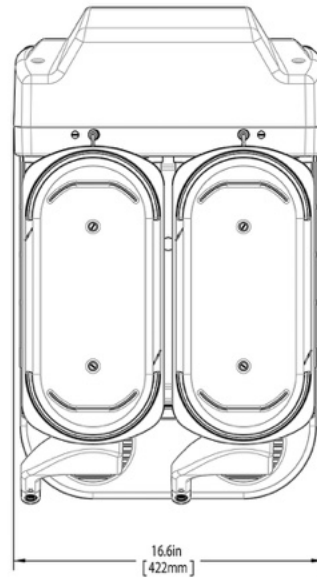
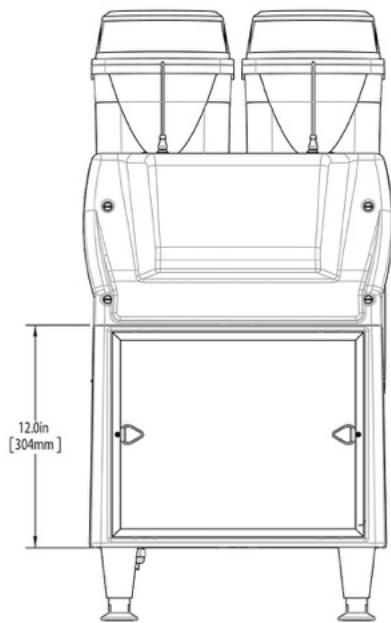
CAD Drawings

2D	Revit	KLC
•		



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Last Updated:
03/30/2022



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	32.4 in.	16.6 in.	26.4 in.	43.9 in.	20.5 in.	25.9 in.	110.000 lbs	13.468 ft³
Metric	82.3 cm	42.2 cm	67.1 cm	111.4 cm	52.1 cm	65.7 cm	49.896 kgs	0.381 m³



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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.



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

MOTAK

Two-section Reach-in Refrigerator

Model #: MSD-2DR-BAL-X

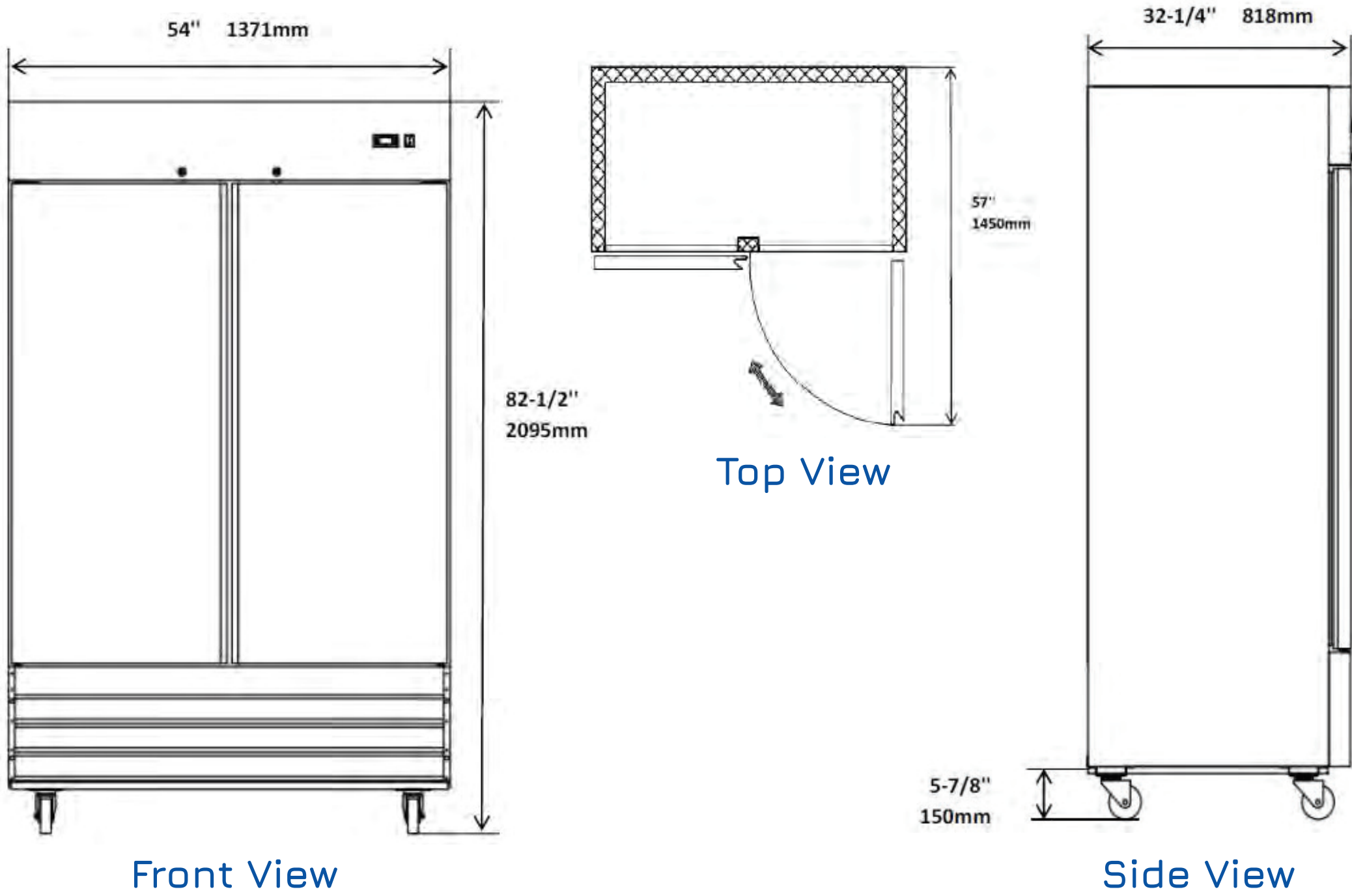


Product Details

- Eco-friendly R290 refrigerant
- Stainless steel exterior, aluminum interior and back
- Temperature range: 33-41°F
- Self-closing doors with 90 degree stay-open feature & locks
- Adjustable heavy-duty coated shelves
- Electronic control system makes it easy to adjust temperature set point and defrost frequency
- Condenser coil is easy to access for cleaning and maintenance
- Factory-installed 4" swivel casters
- Safety-shielded incandescent interior lighting

Not suitable for installation in non-commercial or residential applications.

Plan View



Certifications



Specifications

Model	Doors	Shelves	Cabinet Dims (in)			HP	Voltage	Amp	NEMA Plug	Cord Length (ft)	Crated Weight (lbs)
			Width	Depth	Height						
MSD-2DR-BAL-X	2	6	54"	32.25"	82.5"	1/4+	115/60/1	3.8	5-15P	10 ft.	513 lbs.

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

MOTAK

Two-section Reach-in Refrigerator

Model #: MSD-2DR-BAL-X

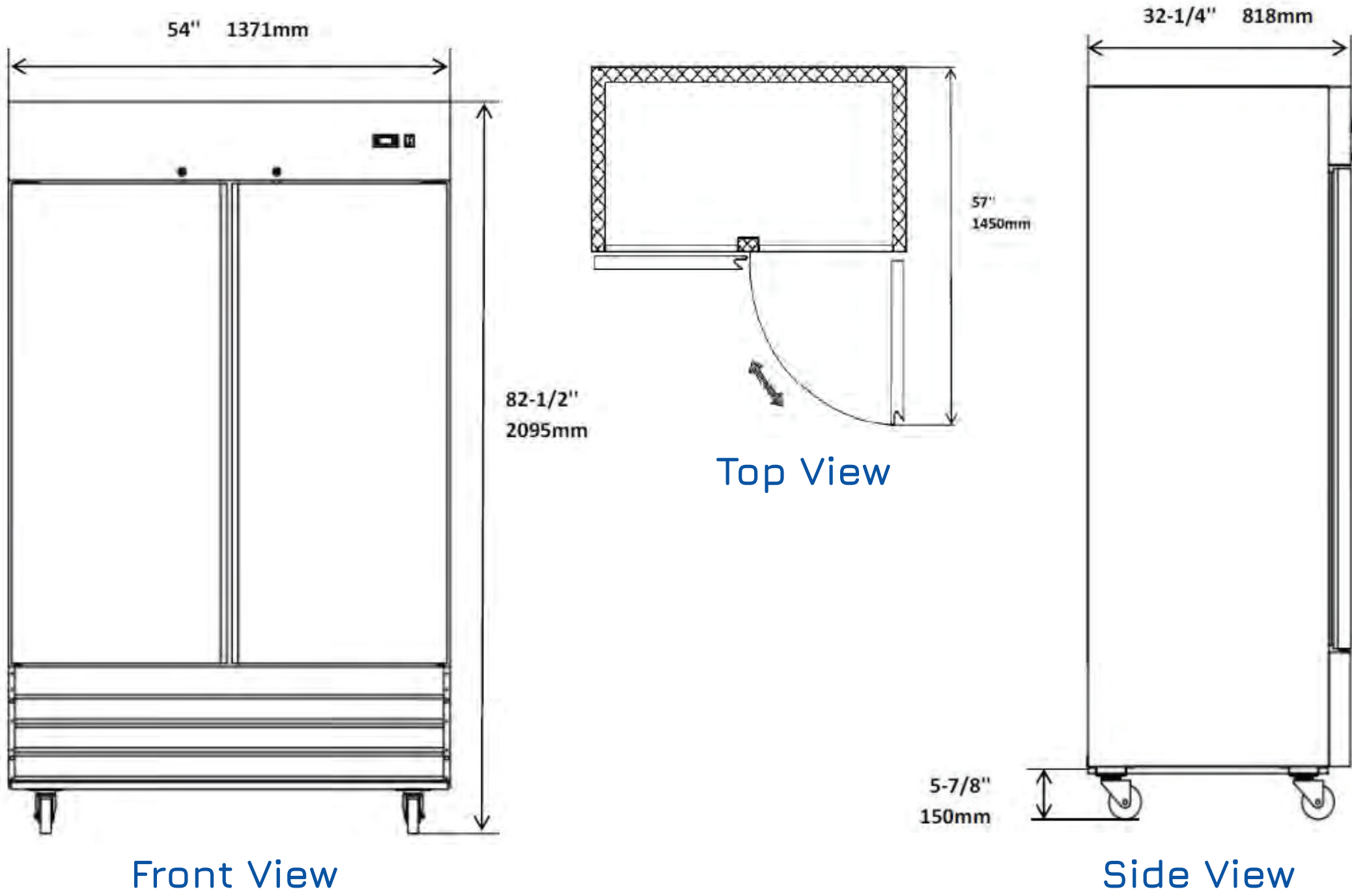


Product Details

- Eco-friendly R290 refrigerant
- Stainless steel exterior, aluminum interior and back
- Temperature range: 33-41°F
- Self-closing doors with 90 degree stay-open feature & locks
- Adjustable heavy-duty coated shelves
- Electronic control system makes it easy to adjust temperature set point and defrost frequency
- Condenser coil is easy to access for cleaning and maintenance
- Factory-installed 4" swivel casters
- Safety-shielded incandescent interior lighting

Not suitable for installation in non-commercial or residential applications.

Plan View



Certifications



Specifications

Model	Doors	Shelves	Cabinet Dims (in)			HP	Voltage	Amp	NEMA Plug	Cord Length (ft)	Crated Weight (lbs)
			Width	Depth	Height						
MSD-2DR-BAL-X	2	6	54"	32.25"	82.5"	1/4+	115/60/1	3.8	5-15P	10 ft.	513 lbs.

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



ER1A-FS/ER2A-FS 29

One and Two Section Full Stainless Refrigerator

ER1A-FS/ER2A-FS
08/17/20
Item # 13563

W x D x H

27" x 29.63" x 81.63"
(including 4" casters)

W x D x H

54.38s" x 29.63" x 81.63"
(including 4" casters)



Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

- Energy efficient interior LED light
- Environmentally friendly R290 hydrocarbon refrigerant
- Solid state digital controller with temperature alarms and LED display (Fahrenheit or Celsius)
- Self-closing door(s) is field reversible
- 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. 105 lbs. capacity
- Aluminum shelf supports
- Standard with 4" casters (two with brakes)
- 9 ft. cord and plug
- Container Qty:
ER1A-FS: 47
ER2A-FS: 28



Dimensions / Capacity

One Section ER1A-FS

Two Section ER2A-FS

Interior Storage Capacity (CF) (AHAM)	17.8 ft ³	38.61 ft ³
Overall Width x Depth	27" x 29.63"	54.38" x 29.63"
Height (including 4" casters)	81.63"	81.63"
Door Opening (W x H)	22.25" x 52.1"	22.9" x 52.1"
Depth with Door Open at 90°	55.38"	55.38"
Adjustable Shelves	3	6
Shelf Dimensions (W x D)	21.5" x 23.1"	24.3" x 21.7"
Crated Shipping Weight	279 lbs	523 lbs
Crated Length x Depth x Height	31.5" x 28.75" x 84"	58" x 31.5" x 84"

Electrical / Refrigeration

One Section ER1A-FS

Two Section ER2A-FS

Voltage	115/60/1	115/60/1
HACR Breaker	15.0 Amps	15.0 Amps
Electrical Connection (NEMA)	5-15P ⚡	5-15P ⚡
Voltage Range	103-127	103-127
Ambient Temp. Range	45° to 100°F	45° to 100°F
Control Setpoint Range	33° to 39°F	33° to 39°F
Amperage	2	4.3
Energy Consumption (kWh/day) @ASHRAE	1.06	2.1
Approx. Nominal Compres. BTU/HR (HP)	1960(1/5HP)	4291(1/3HP)
Refrigerant / Charge Amount (oz.)	R290 / (2.3oz)	R290 / (3.7oz)

Options

- Additional epoxy shelves
- ☐ HS-5511(1 section)
- ☐ HS-5512 (2 section)

Warranty

- * 2 Year - Parts and Labor 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.

We reserve the right to change specifications without notice.



ER1A-FS/ER2A-FS

One and Two Section Full Stainless Refrigerator

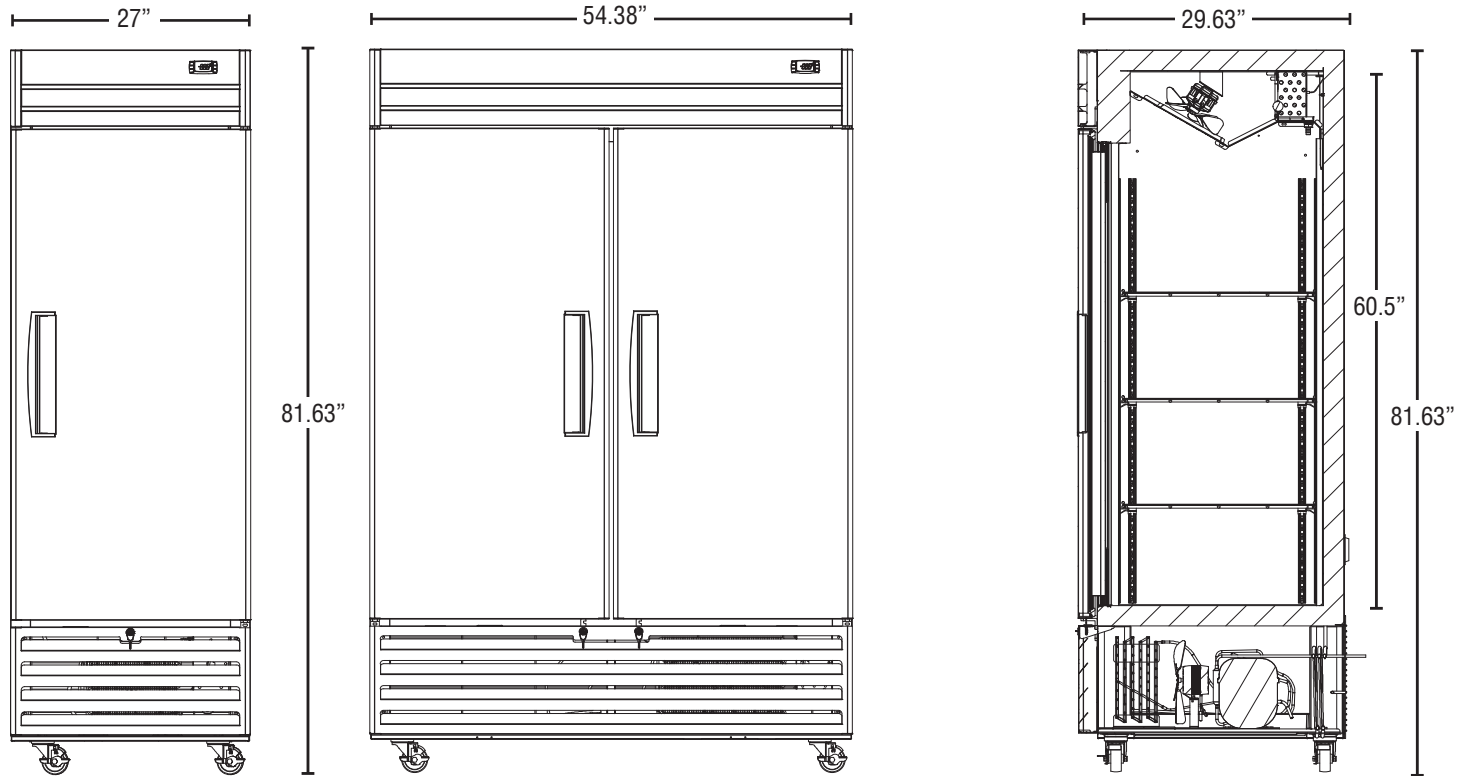
ER1A-FS/ER2A-FS

08/17/20

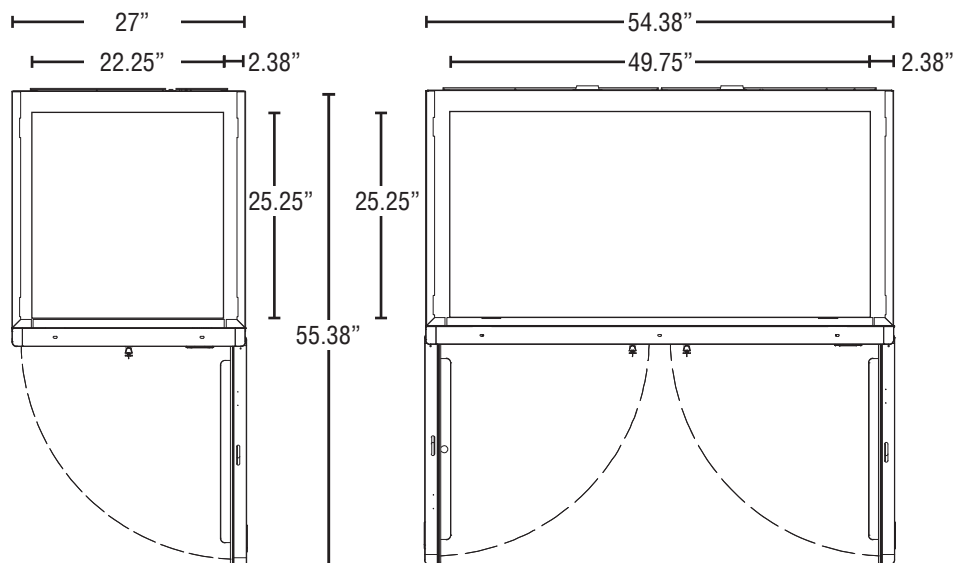
Item # 13563

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

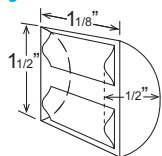
KMD-705MWJ

Water-Cooled

KMD-705MRJZ

Remote Air-Cooled

KMEdge™ Cube Dimensions*



* approximate size in inches, image not to scale



Item #: **31**

Project: _____

Qty: _____

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
- 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)

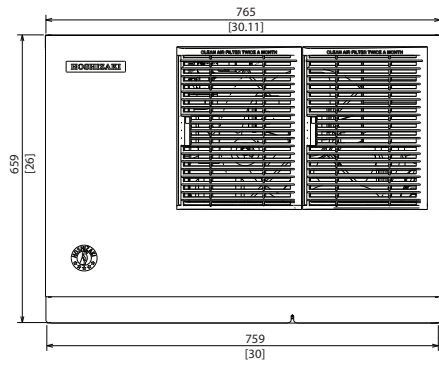
MODULAR CRESCENT CUBER

KMD-705M_J(Z)

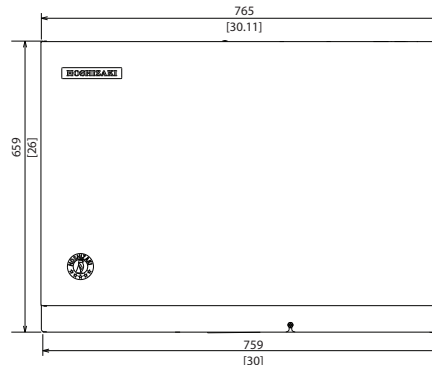
08/03/23

Item # 13684

FRONT VIEW



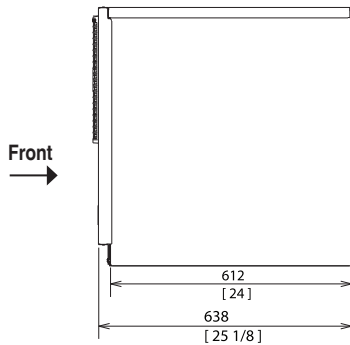
AIR-COOLED



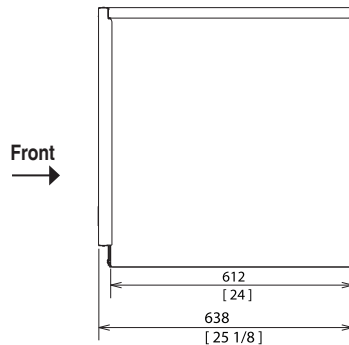
WATER-COOLED / REMOTE AIR-COOLED

mm
inch

SIDE VIEW

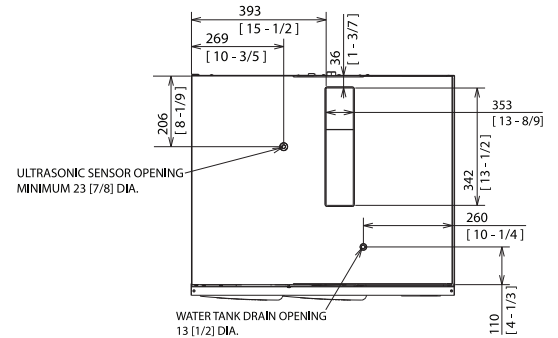


AIR-COOLED



WATER-COOLED / REMOTE AIR-COOLED

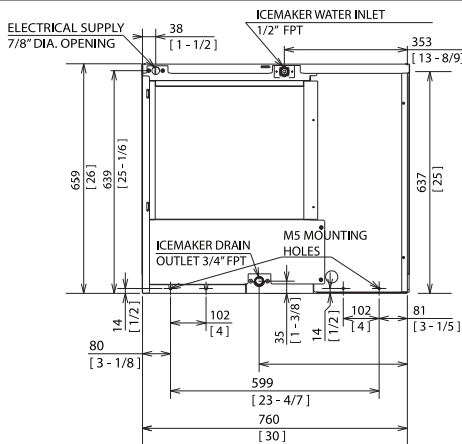
BOTTOM VIEW



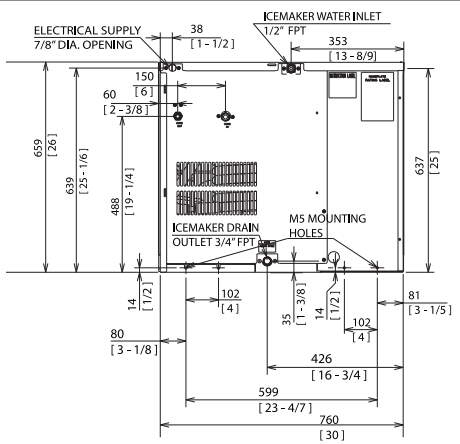
AIR-COOLED / WATER-COOLED / REMOTE AIR-COOLED

REAR VIEW

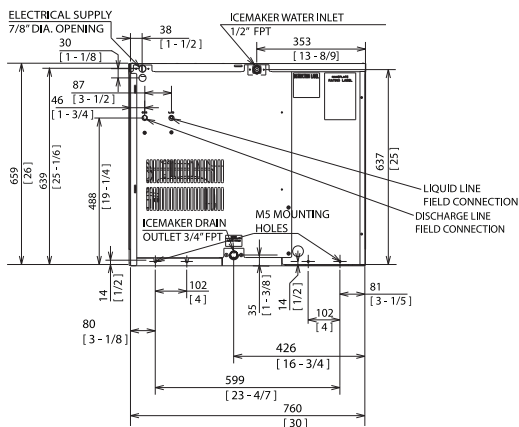
AIR-COOLED



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

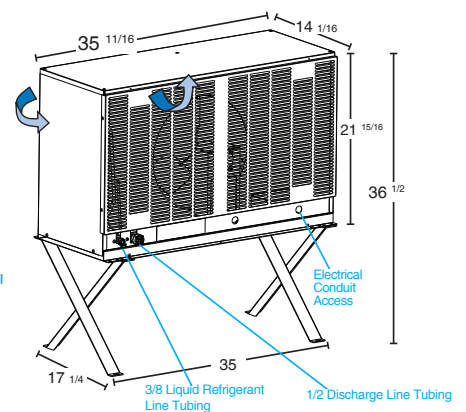
Brazed Line Sets (Sold Separately)

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.





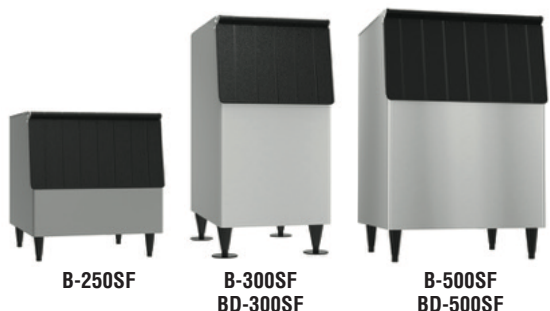
SF Bins

ICE STORAGE BIN SERIES



SF Bins
03/19/21
Item # 13163

SF - Stainless Steel Finish



Item #: **31**
Project: _____
Qty: _____
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

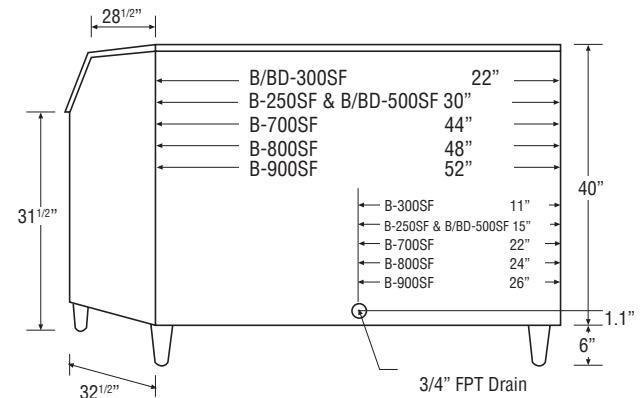
HS-2111 - 11.3" x 26.2" Stainless

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



SF Bins

ICE STORAGE BIN SERIES



SF Bins
03/19/21
Item # 13163

SF - Stainless Steel Finish



Item #: 32
Project: _____
Qty: 1
AIA#: bd-500sf

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

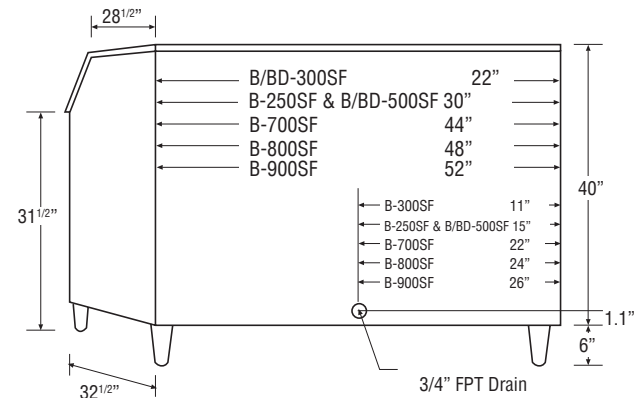
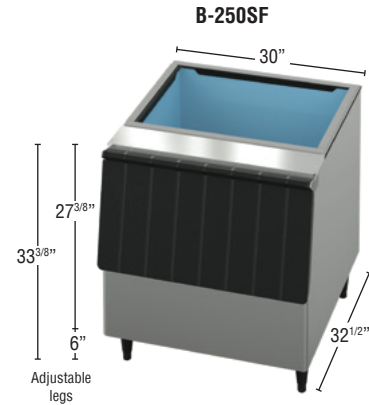
‡ **BD-500SF:** KMD-460M, KMD-530, KMD-860

* 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

750-S

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.

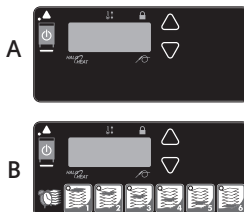
Standard features

- 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

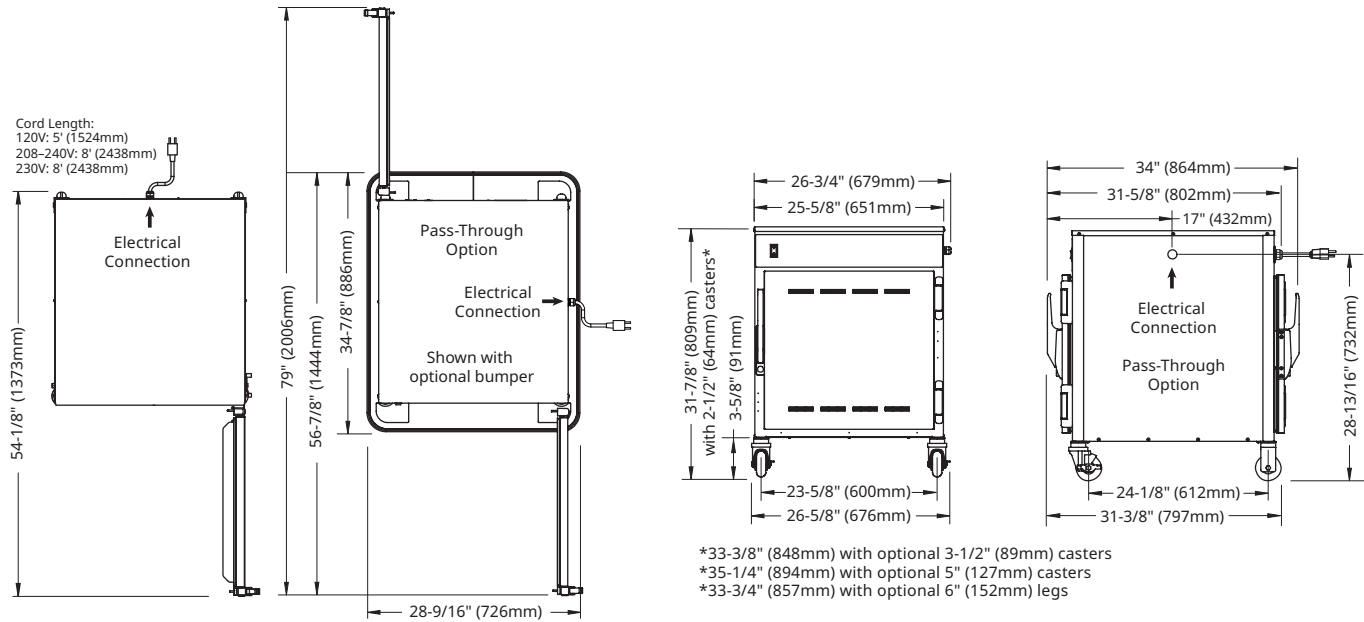
- ☐ Over or under 750-TH, 767-SK, 750-S-Series [5004864]
- ☐ Under CTX4-10 Combitherm®



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

ALTO-SHAAM

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



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

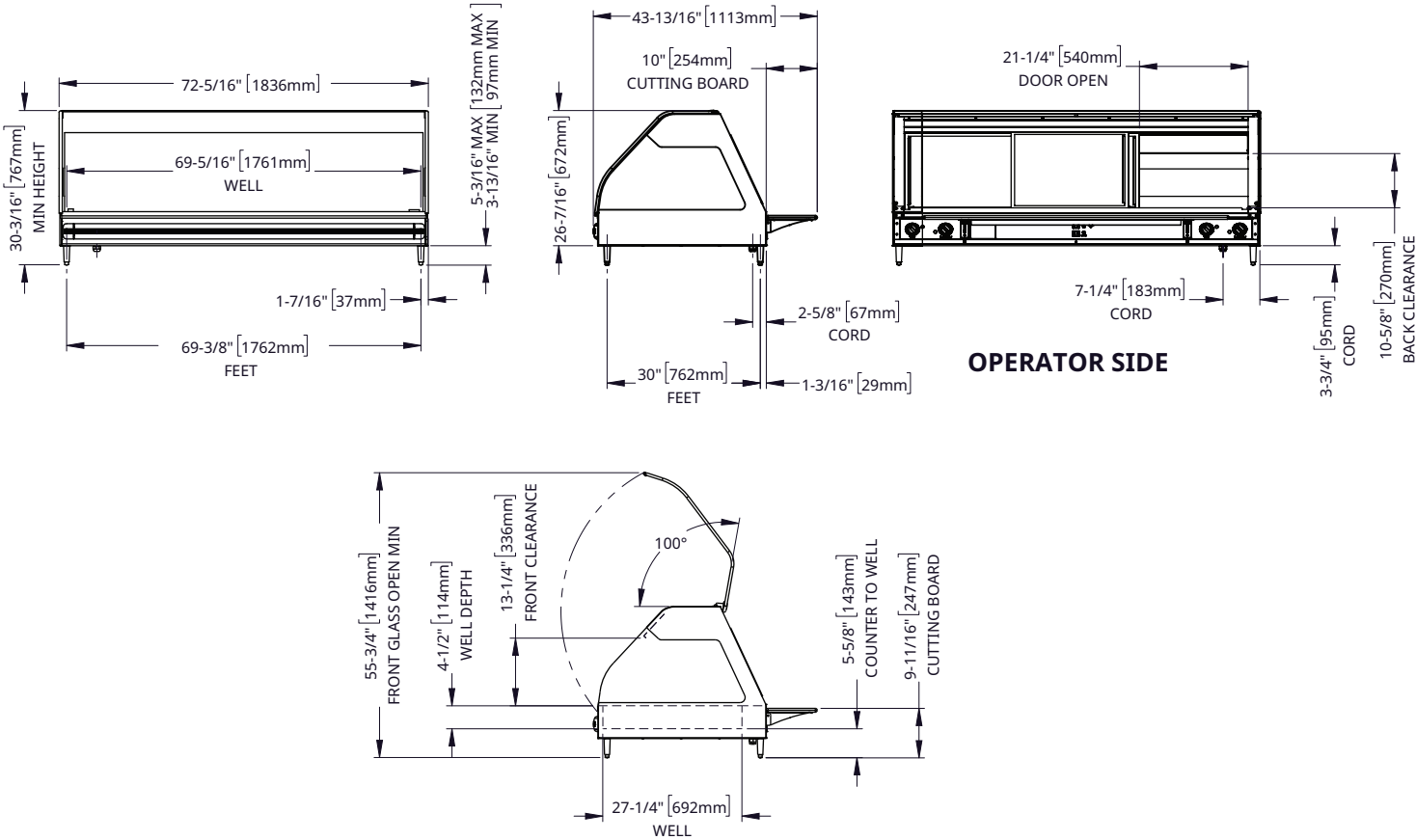


ED3-72 Display Case



DIMENSIONS

ED3-72 with Legs



Model	Exterior (H x W x D)	Well (W x L x D)	Net Weight
ED3-72	30-3/16" x 72-5/16" x 43-13/16" [767mm x 1836mm x 1113mm]	27-1/4" x 69-5/16" x 4-1/2" [692mm x 1761mm x 114mm]	419 lb [190 kg]
Legs			
Ship Dimensions (H x W x D)*	Ship Weight*		
45" x 85" x 55" [1143mm x 2159mm x 1397mm]	465 lb [210 kg]		

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

ALTO-SHAAM.

ED3(SYS)-72 with Stationary Base



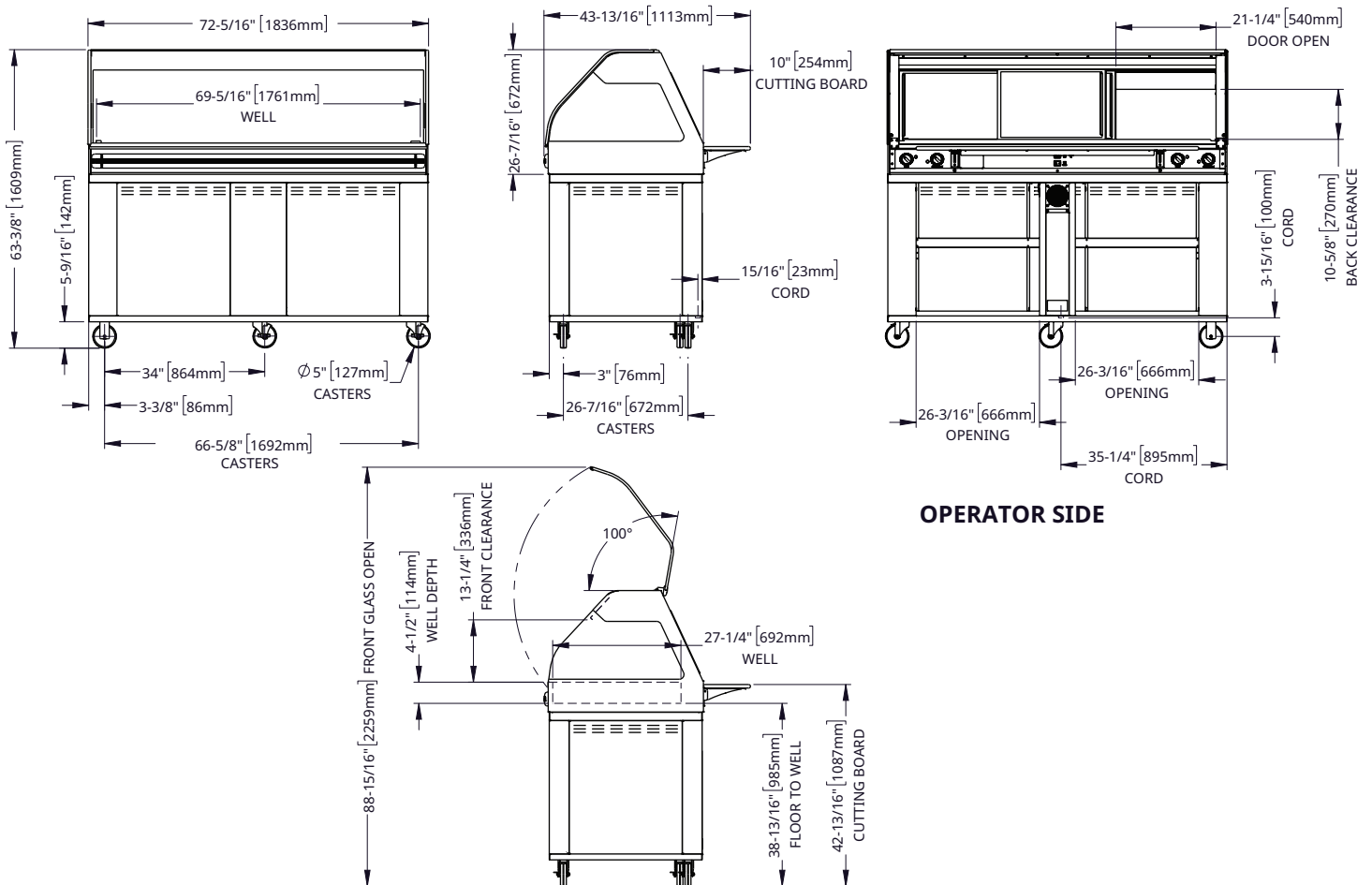
*Domestic ground shipping information. Contact factory for export weight and dimensions.

ED3-72 Display Case



DIMENSIONS

ED3-72 Standard Mobile Base



Model
ED3-72
Mobile

Exterior (H x W x D)
63-3/8" x 72-5/16" x 43-13/16" [1609mm 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]

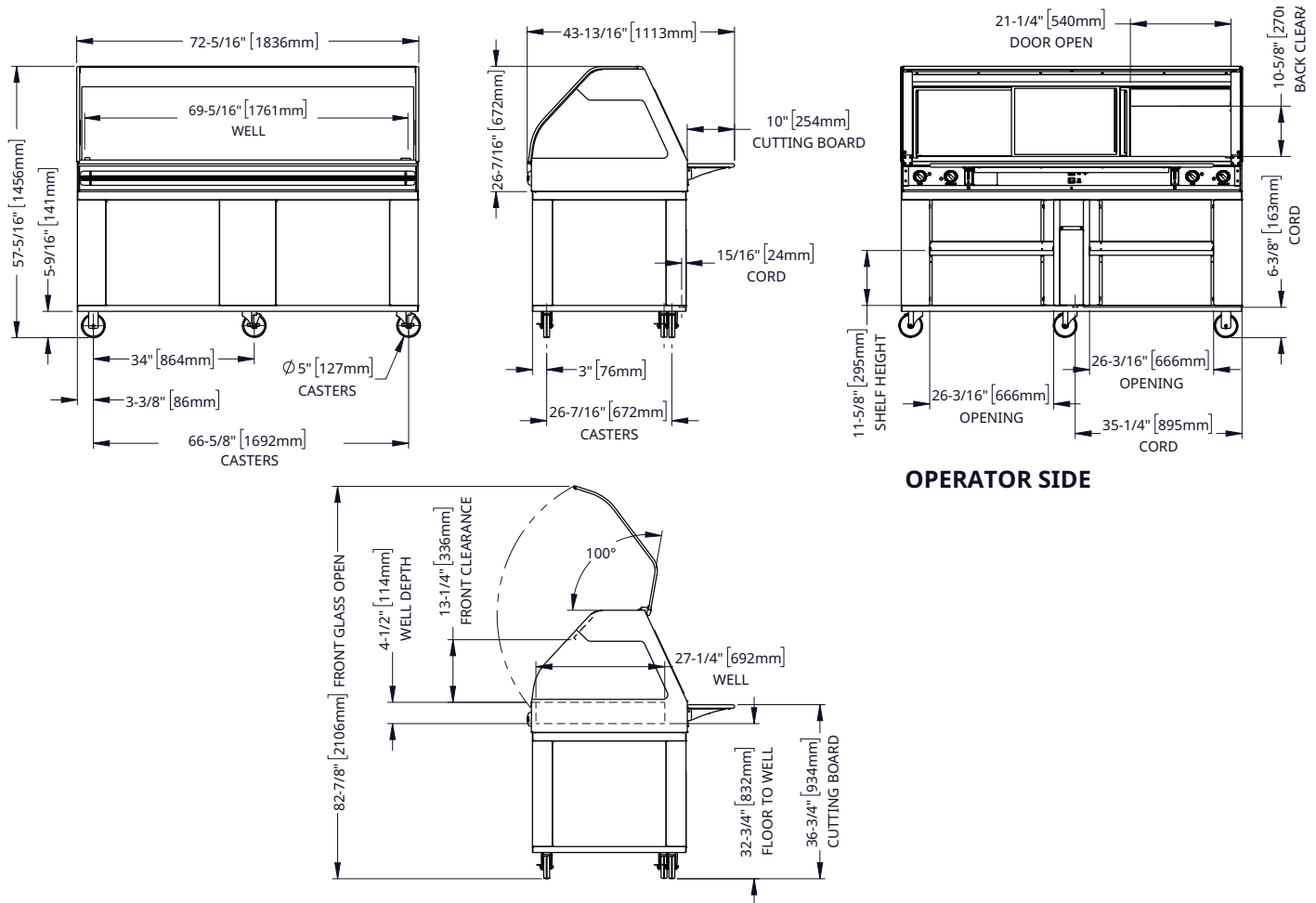
*Domestic ground shipping information. Contact factory for export weight and dimensions.

ED3-72 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*

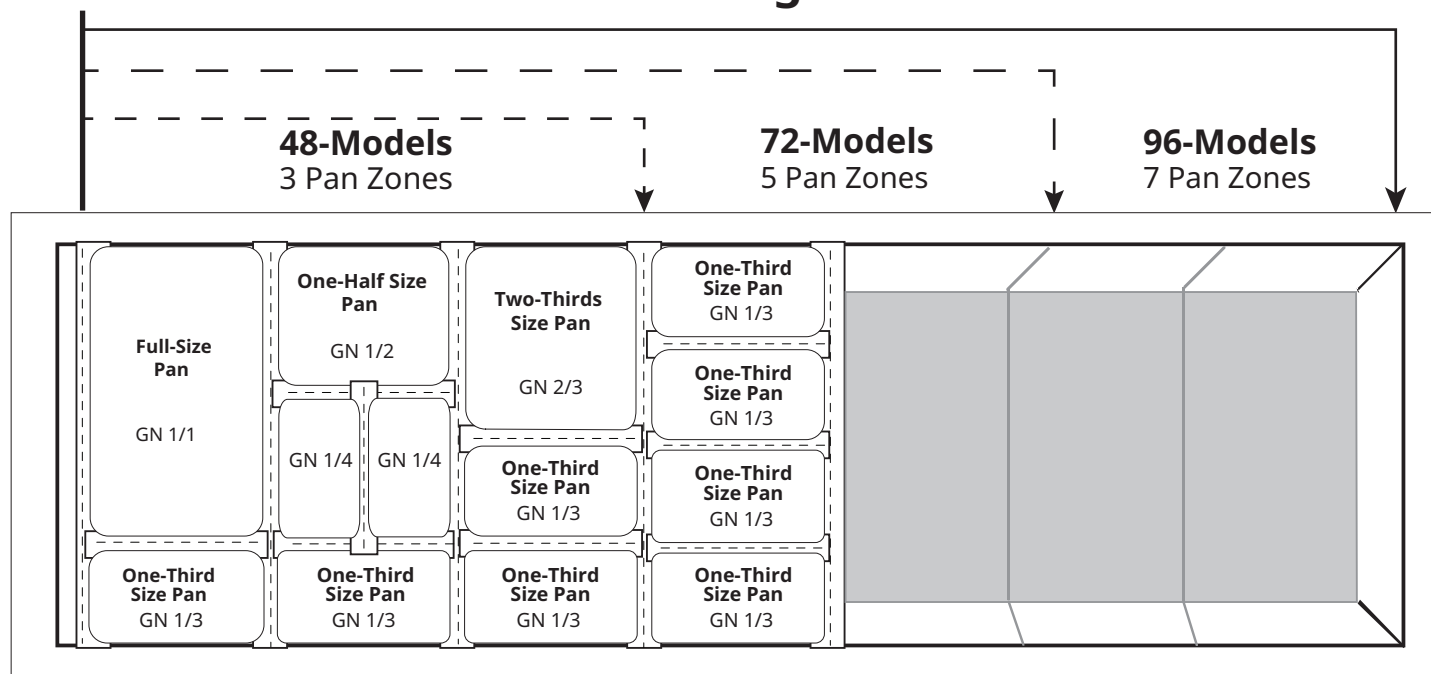
595 lb [270 kg]

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

Net Weight

549 lb [249 kg]

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: _____
Location: _____
Item #: _____
Qty: _____

MoTak 2 Swing Glass Door Merchandiser Freezer

MFM-2D



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

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



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

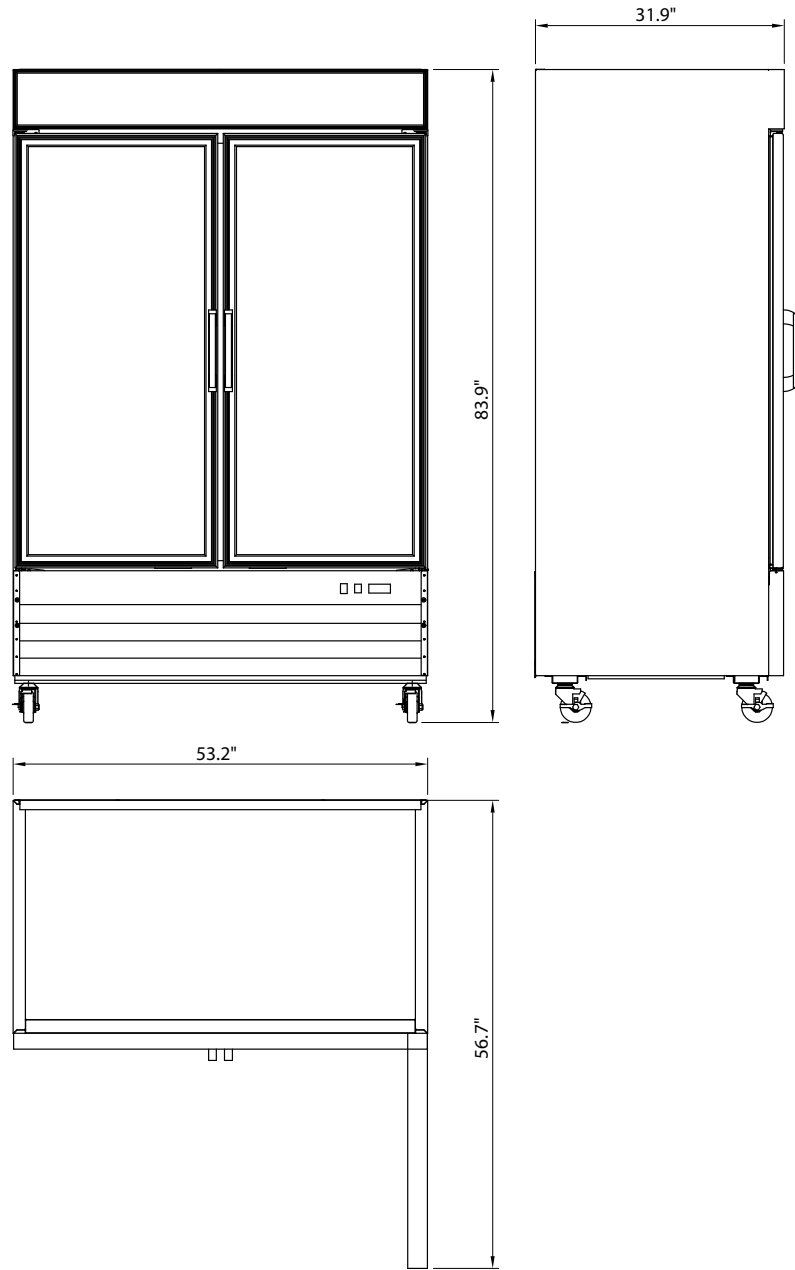
MOTAK

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.

iT0420 Ice Cube Machine

Models

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

Indigo NXT Series iT0420
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 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
 $\frac{3}{8}" \times 1\frac{1}{8}" \times \frac{7}{8}"$
(.95 x 2.86 x 2.22 cm)

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



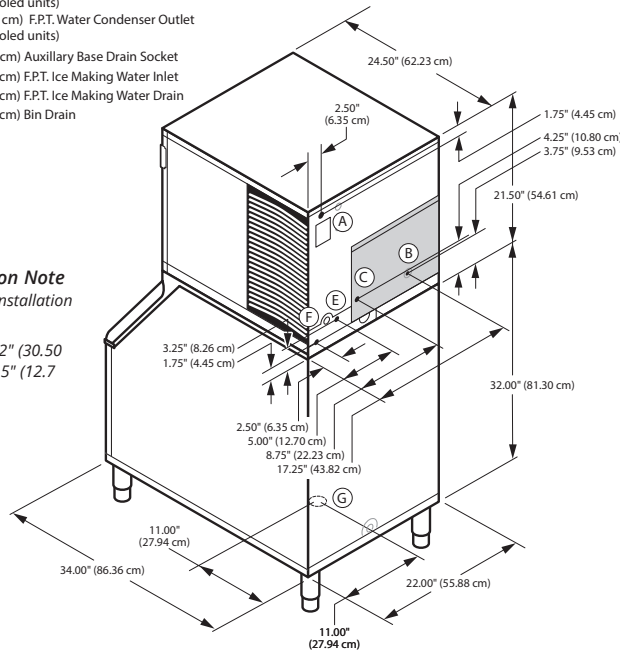

iT0420 on D-320 Storage Bin

- (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	1 Ph		
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.	
			209 kgs	170 kgs		72 L	
WATER COOLED	IDT0420W	dice 	454 lbs.	400 lbs.	4.28	19 Gal.	
			206 kgs	181 kgs		72 L	
	IYT0420W	half-dice 	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.						

* 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.



High Capacity Hot Food Displays

Impulse Series



Serving Looks



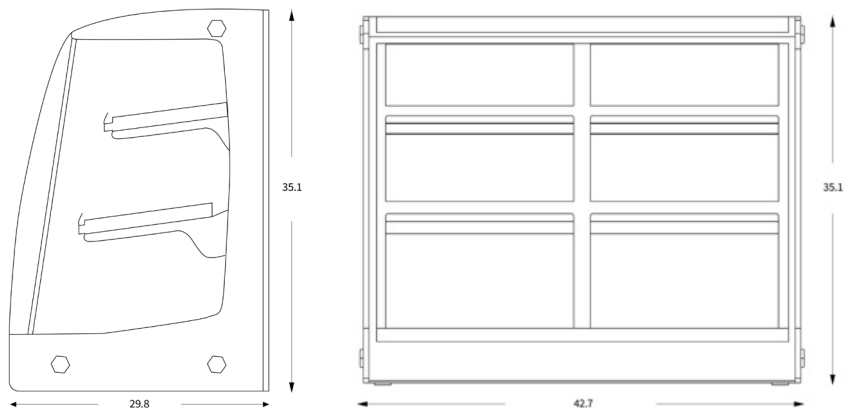
HFDHC

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.





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



WARRANTY*
One year Parts and Labor
2nd thru 5th year part only
service compressor
(U.S.A. and Canada)

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

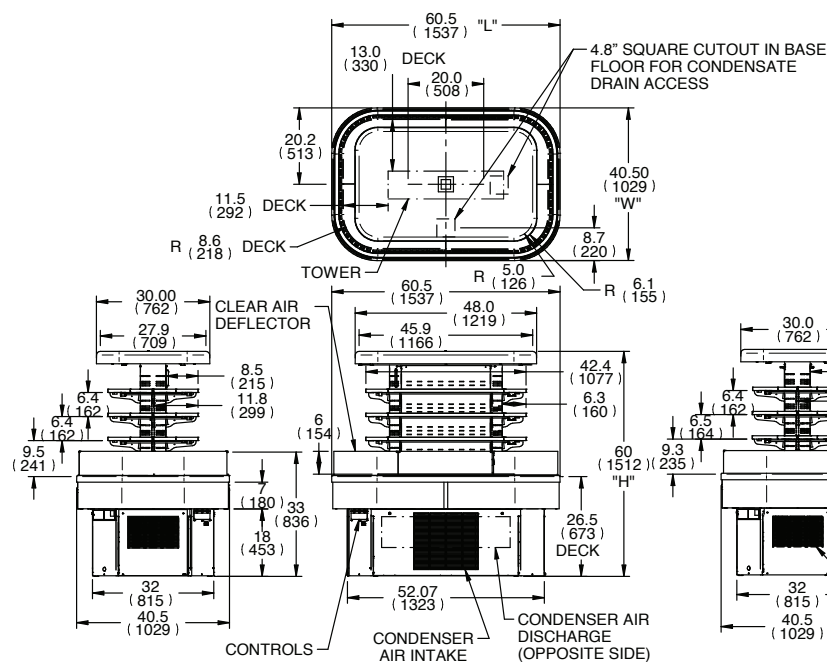
Intended Environment: Type I - Designed to operate in maximum ambient conditions of 75°F [24°C] and 55% relative humidity unless noted otherwise in system information below.

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

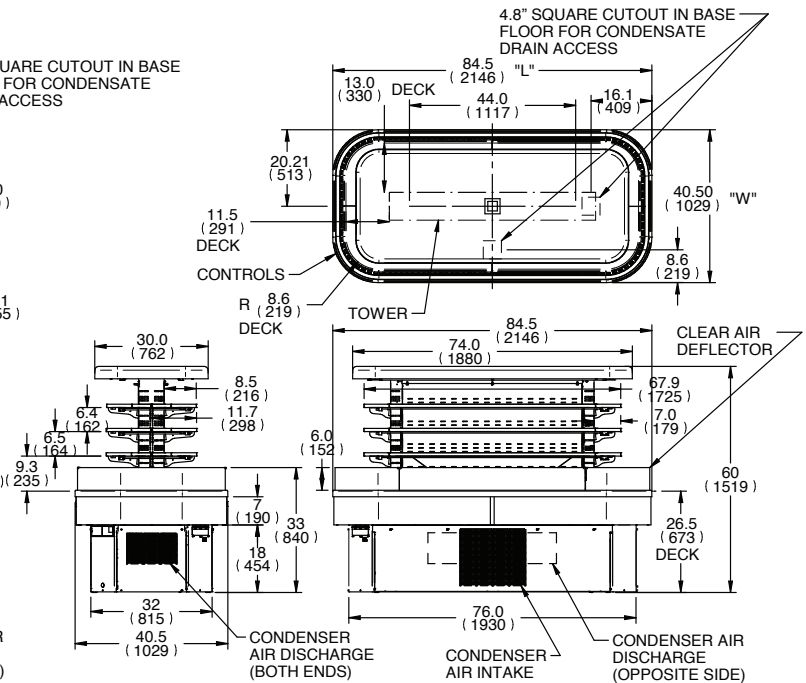
DIMENSION: xx"/(mm)

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®

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

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

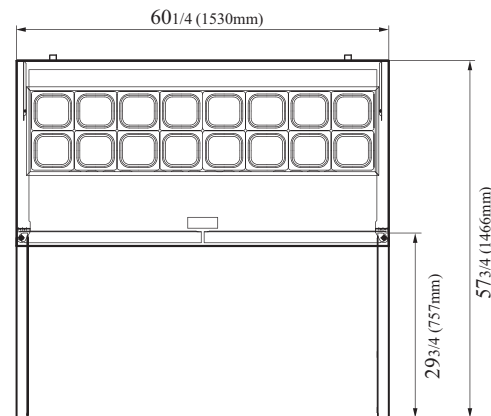
■ OPTIONAL ACCESSORIES

- 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.**

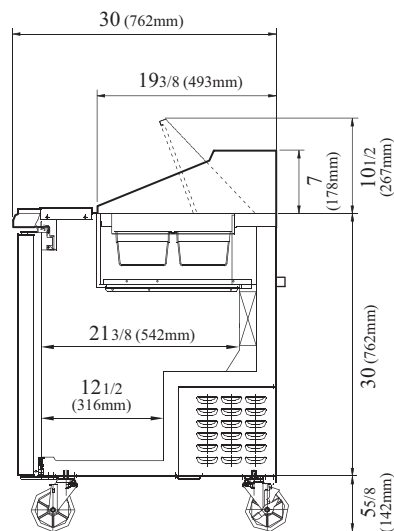
Ver.20230815

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.

#180MW1000SS

Approval: _____ Date: _____



- 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

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

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]



CAPACITY

- 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

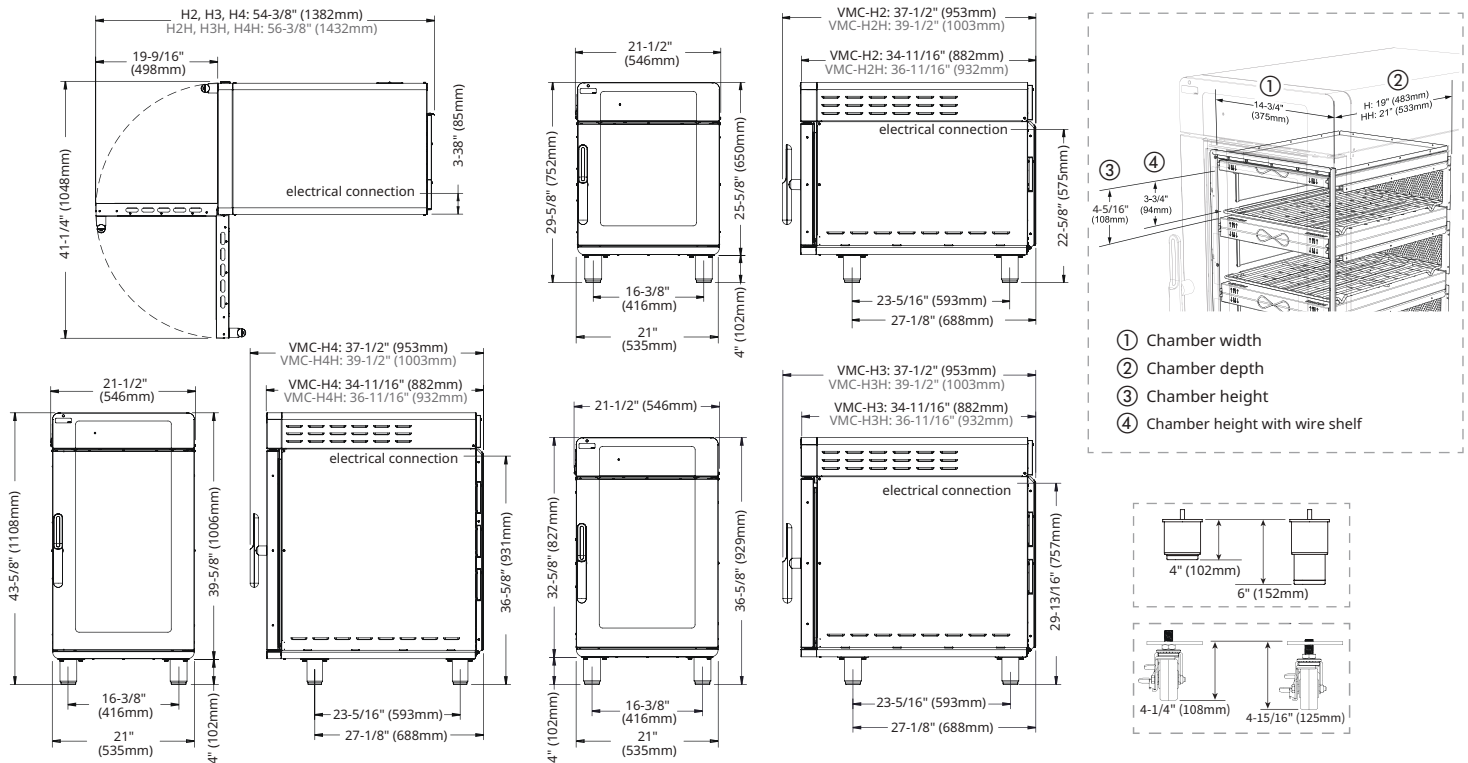
- ☐ Internal chamber filters—order one [1] kit per chamber [5027119]



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]



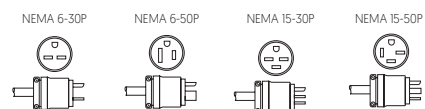
ELECTRIC

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.

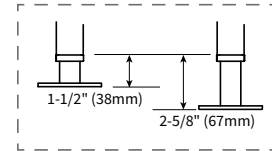
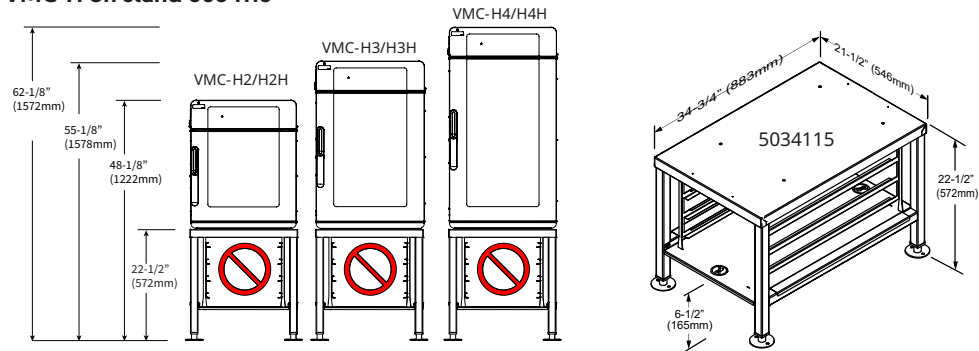


Vector® H Series Multi-Cook Oven



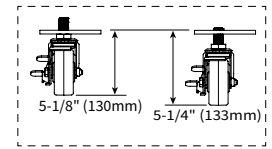
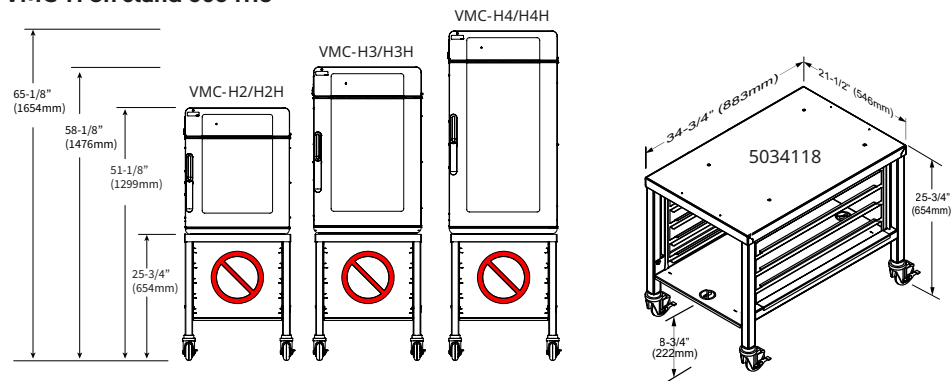
Stacked Configurations and Stands

VMC-H on stand 5034115



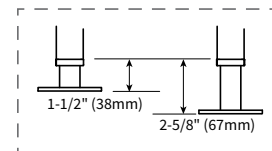
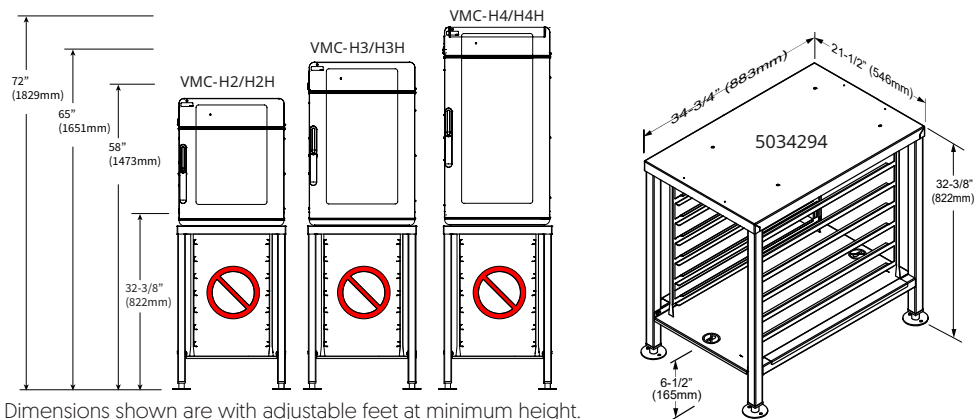
Dimensions shown are with adjustable feet at minimum height.

VMC-H on stand 5034118



Dimensions shown are with casters at minimum height.

VMC-H on stand 5034294



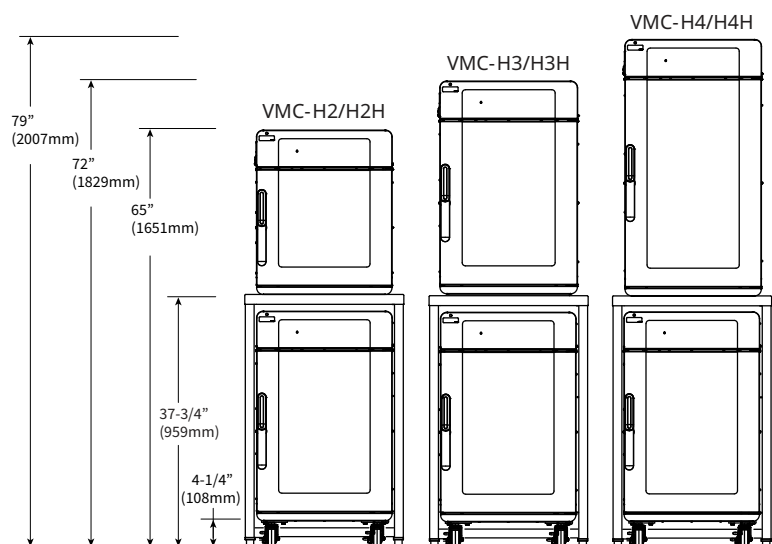
Dimensions shown are with adjustable feet at minimum height.

Vector® H Series Multi-Cook Oven

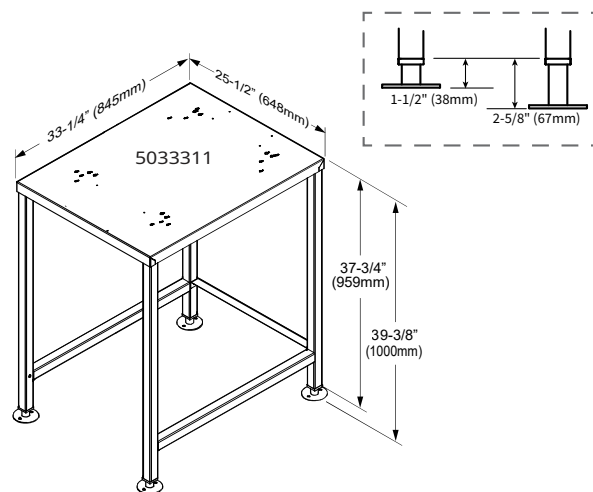
ALTO-SHAAM

Stacked Configurations and Stands

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



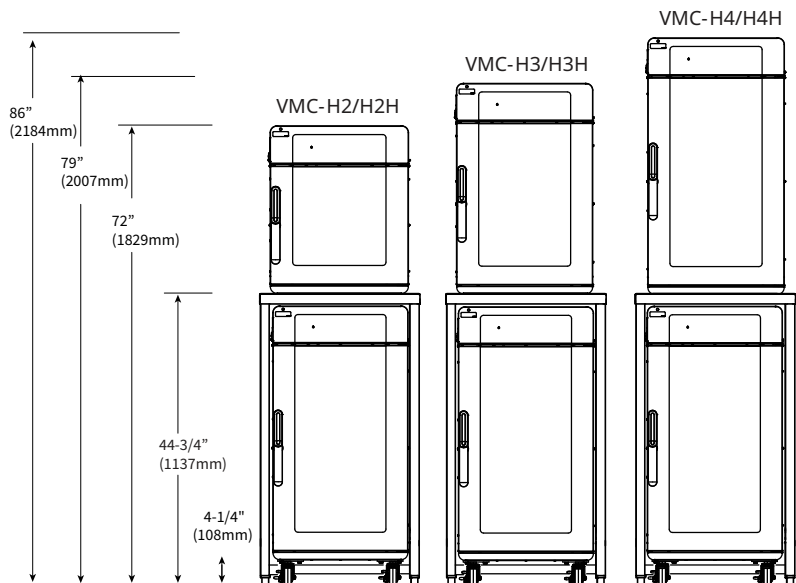
Dimensions shown are with adjustable feet at minimum height.



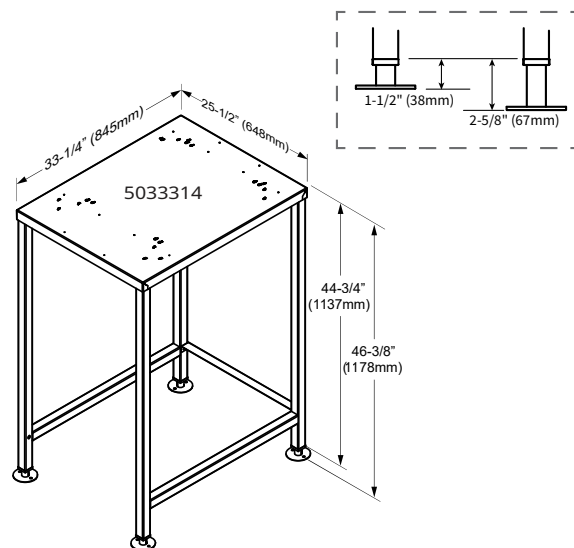
Other Bottom Unit Options

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

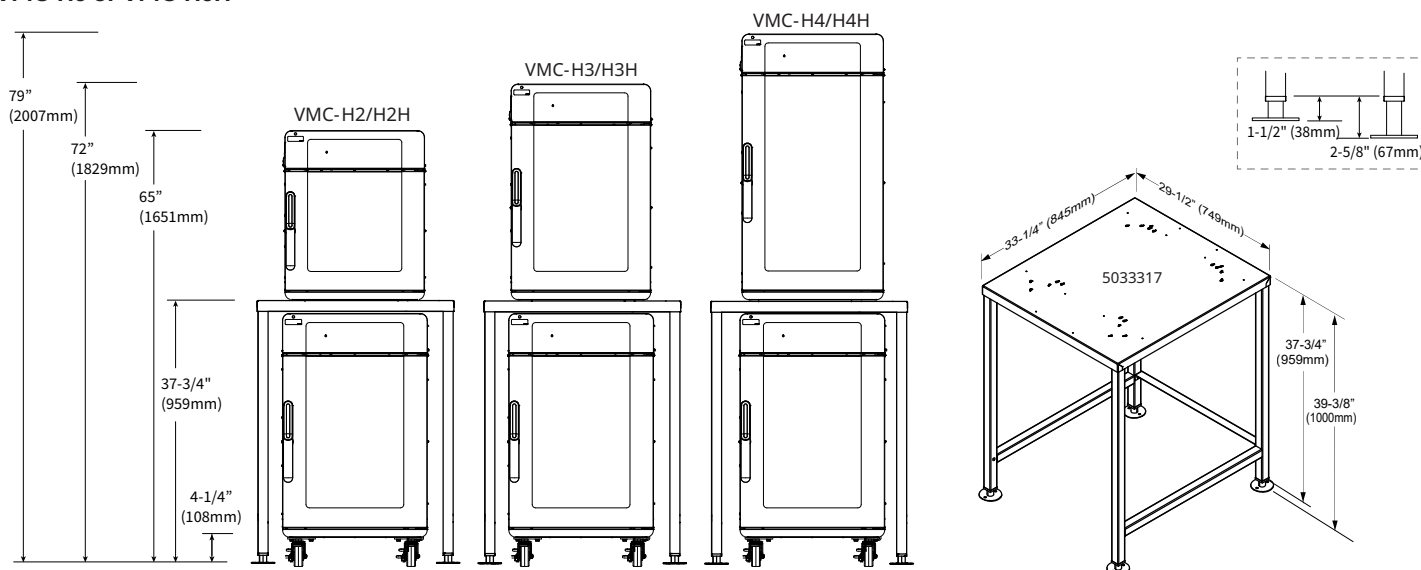
300-TH; 500-S; 500-TH; 500-IDN; 500-2DN; 500-3DN; VMC-H2/H2H; VMC-H3/H3H

Vector® H Series Multi-Cook Oven

ALTO-SHAAM

Alternative Stacked Configurations and Stands

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

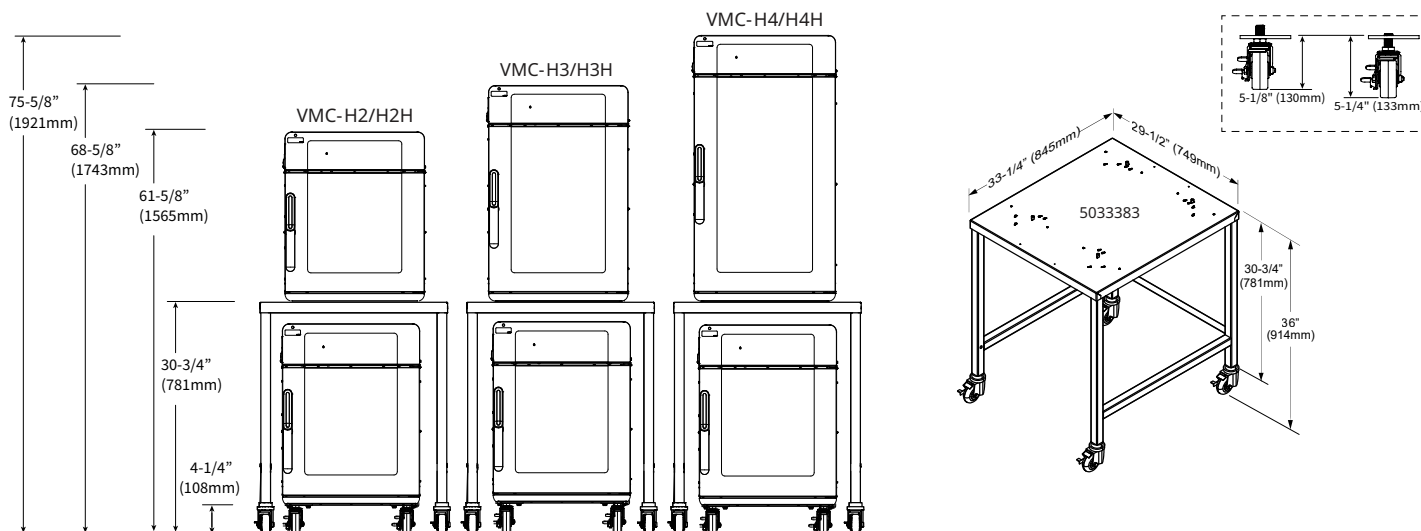


Dimensions shown are with adjustable feet at minimum height.
*Smoker models must be under a hood.

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

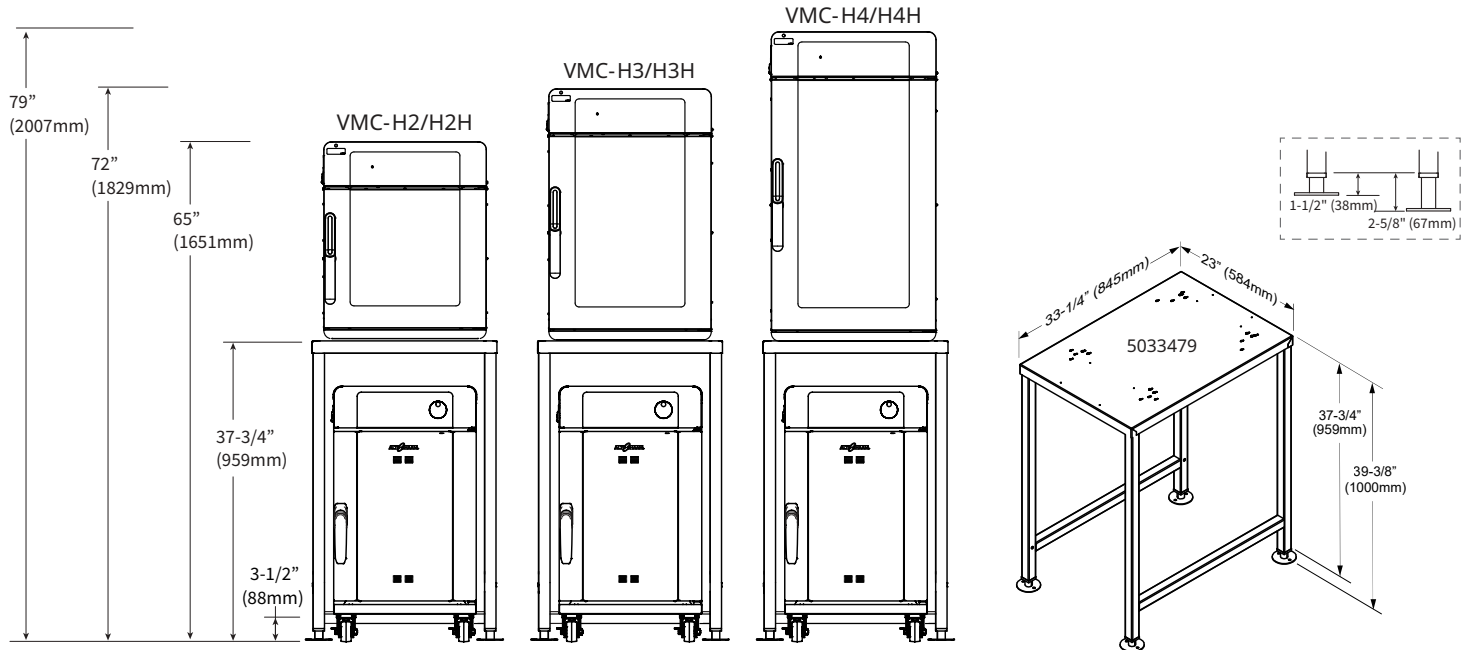
*excluding ovens with 5" (127mm) casters

Vector® H Series Multi-Cook Oven



Alternative Stacked Configurations and Stands

VMC-H on stand 5027834 over 500-TH

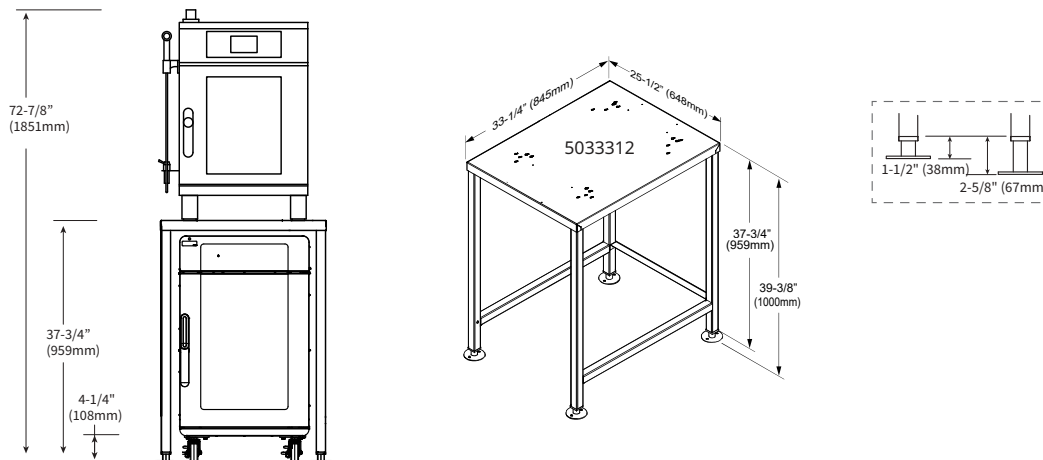


Dimensions shown are with adjustable feet at minimum height.

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

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