

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

Unless directed otherwise, all items are to be submitted through the Central Permitting Office at 420 McKinney Pkwy., Lillington, NC 27546 or by mail to PO Box 65, Lillington, NC 27546. You may contact the Central Permitting Office at 910-893-7525, Ext. 2. However, please contact our office with questions regarding the contents of this application.

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

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

If you have questions, contact a Registered Environmental Health Specialist at 910-893-7547:

Plans must be submitted with the following supporting documentation:

- A complete set of plans drawn to scale showing the placement of each piece of food service equipment, storage areas, trash can wash facilities, etc. along with general plumbing, electrical, mechanical, and lighting drawings
- Plans must include a site plan locating exterior equipment such as dumpsters or walk-in coolers
- A complete equipment list and corresponding manufacturer specification sheets
- A proposed menu
- A completed Food Service Plan Review Application
- \$250 Plan Review Fee

07/23  
gv

## Food Service Plan Review Application

Type of plan: New \_\_\_\_\_ Remodel

Name of Establishment: The Bogey Brothers

Physical Address: 2646 NC<sup>24</sup> 87

City: Cameen State: NC Zip: 28326

Phone (if available): 919-721-2072 Fax: \_\_\_\_\_

Email: Jfarrell1014@yahoo.com

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Applicant(s): Robert T Farrell & John Farrell

Address: 3761 Carabon Rd

City: Sanford State: NC Zip: 27330

Phone: 919-721-2072 Fax: \_\_\_\_\_

Email: Jfarrell1014@yahoo.com

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Owner (if different from Applicant): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

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

Signature:  Date: 2/15/24  
(Applicant or Responsible Representative)

**Hours of Operation:**

Mon \_\_\_ - \_\_\_ Tues 12-9 Wed 12-9 Thurs 12-9 Fri 10-10 Sat 10-10 Sun 12-6

**Number of Seats:** 54

**Facility total square feet:** 4,000

**Projected start date:** 5/14/24

**Type of Food Service:**

- Restaurant
- Food Stand
- Drink Stand
- Commissary
- Meat Market
- Other (explain): \_\_\_\_\_

**Check all that apply**

- Sit down meals
- Take-out meals
- Catering

**Utensils:**

Multi-use (reusable): \_\_\_\_\_ Single-use (disposable): X

**Food delivery schedule** (per week): 1

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

- Curing     Acidification (sushi, etc.)     Smoking
- Reduced Oxygen Packaging (e.g. vacuum packaging, sous vide, cook-chill, etc.)

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

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

- Nursing/Rest Home     Child Care Center     Health Care Facility
- Assisted Living Center     School with pre-school aged children or an immunocompromised population



**Water Supply:**

Type of water supply: (check one)

- Non-public (well)
- Community/Municipal

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

- Yes
- No

**Wastewater System:**

Type of wastewater system: (check one)

- Public sewer
- On-site septic system

**Water Heater:**

Manufacturer and Model: New getting installed By Plumber

Storage Capacity: \_\_\_\_\_ gallons

- Electric water heater: \_\_\_\_\_ kilowatts (kW)
- Gas water heater: \_\_\_\_\_ BTU's

Water heater recovery rate: \_\_\_\_\_ GPH

If tankless, \_\_\_\_\_ GPM ; Number of heaters: \_\_\_\_\_



**Person in Charge (PIC) and Employee Health**

Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? taking exam on 2/19/24

Eligible Person In Charge: Robert B. Farrell

Program Servsafe Manager Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

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

Eligible Person In Charge: \_\_\_\_\_

Program \_\_\_\_\_ Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

Eligible Person In Charge: \_\_\_\_\_

Program \_\_\_\_\_ Cert. # \_\_\_\_\_ Exp. Date \_\_\_\_\_

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

Are copies of signed Employee Health Policies on file? \_\_\_\_\_

**Food Sources**

Names of food distributors:

Deliveries/wk

1. USA Foods

As Needed

2. Walmart

As Needed

3. \_\_\_\_\_

\_\_\_\_\_

4. \_\_\_\_\_

\_\_\_\_\_

**Time/Temperature Control for Food Safety**

Foods that will be held **hot** before serving: Hot dogs, chili  
\_\_\_\_\_  
\_\_\_\_\_

Foods that will be held **cold** before serving: Slaw, Salsa  
\_\_\_\_\_  
\_\_\_\_\_

Will **time** be used as a method to control for food safety? NO  
Will a buffet be provided? NO If so, attach a list of foods that will be on the buffet.

**Cooling**

List foods that will be cooked and cooled for later use or added to another food as an ingredient: None  
\_\_\_\_\_  
\_\_\_\_\_

Describe utensils and methods used to cool foods: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Dry Storage**

Frequency of deliveries per week: 1 Number of dry storage shelves: 15  
Square feet shelf space: 90 ft<sup>2</sup>  
Is a separate room designated for dry storage? NO

**Food Preparation Facilities**

Number of food prep sinks: 0 Are separate sinks provided for vegetables and raw meats? NA  
Size of sink drain boards (inches): \_\_\_\_\_  
How will sinks be sanitized after use or between meat species? NA  
\_\_\_\_\_  
\_\_\_\_\_

## Dishwashing Facilities

### Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 16" Width 14" Depth 12"

Length of drain boards (inches): Right 12" Left 12"

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

What type of sanitizer will be used?

Chlorine \_\_\_\_\_ Quaternary \_\_\_\_\_ Hot water (171°F)  Other (specify) \_\_\_\_\_

### Mechanical Dishwashing

Will a dishmachine be used? Yes  No \_\_\_\_\_

Dishmachine manufacturer and model: \_\_\_\_\_

Hot water sanitizing?  or chemical sanitizing? \_\_\_\_\_

How will large utensils such as prep tables, dough mixing bowls, slicers, and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher be cleaned and sanitized? \_\_\_\_\_

They will be clean, rinsed & sanitized. Then they will be Air Dry

How many air drying shelves will you have? 5

Calculate the square feet of total air drying space: 30 ft<sup>2</sup>

### Hand washing

Indicate number and locations of hand sinks in the establishment: 3 locations

1. Bathroom 2. Behind BAR 3. Kitchen

### Employee Area

Indicate location for storing employees' personal items: office



**Finish Schedule**

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen	Finished Concrete	Vinyl molding	FRP	Acoustic Tile
Bar	↓	↓	Sheet rock	↓
Food Storage	↓	↓	FRP	↓
Dry Storage	↓	↓	FRP	↓
Toilet Rooms	↓	↓	Sheet rock	↓
Garbage & Can Wash Areas				
Other				
Other				

**Garbage, Refuse and Other**

Will trash be stored in the restaurant overnight? Yes \_\_\_\_\_ No X If so, how will it be stored to prevent contamination? \_\_\_\_\_

Location and size of can wash facility: \_\_\_\_\_

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

Will a dumpster be provided? Already there. Yes

Do you have a contract with the dumpster provider for cleaning? Yes

How will used grease be handled? \_\_\_\_\_

Is there a contract for grease trap cleaning? \_\_\_\_\_

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

Where will chemicals be stored? office

Where will clean linen be stored? NA

Where will dirty linen be stored? NA

## FOOD HANDLING PROCEDURES

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

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

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

FOOD PRODUCT Hot dogs

Hot dogs will arrive packaged and stored in the refrigerator. Once ready to cook, the hot dogs will be removed from refrigerator and placed on the hot dog roller. They will be served on disposable plates/baskets. Any leftovers will be discarded. The hot dog roller will be cleaned/sanitized per instruction

FOOD PRODUCT Hot dog buns

Buns will arrive packaged and fresh. Buns will be stored in dry storage location. Once ready to prepare or ordered, the buns will be added to the bun warmer. Then served with the hot dog on disposable plate/baskets. Leftovers will be discarded. The Bun Warmer will be cleaned per instruction.



**FOOD PRODUCT** Chili

We will be using canned chili which will be stored in dry storage location. When ready to cook, contents of chili can will be poured in commercial countertop food warmer with digital controls. When needed, will be added to hotdog as condiment. Leftovers will be discarded each day. The warmer will be washed/sanitized daily.

**FOOD PRODUCT** Condiments - (ketchup, mustard, mayo)

Condiments will arrive packaged and stored in dry storage area. Once opened, all condiments will be stored in refrigerator. Condiments will be served on hotdogs as ordered, and then returned to refrigerator. All condiments will be discarded upon expiration date.

**FOOD PRODUCT** Chips

Chips will arrive packaged in single serving bags and stored in dry storage area. Discarded upon expiration date. Served upon request, will be unopened. Any leftovers discarded.

**\*\*\*ADDITIONAL SHEETS ARE AVAILABLE**



FOOD PRODUCT Salsa

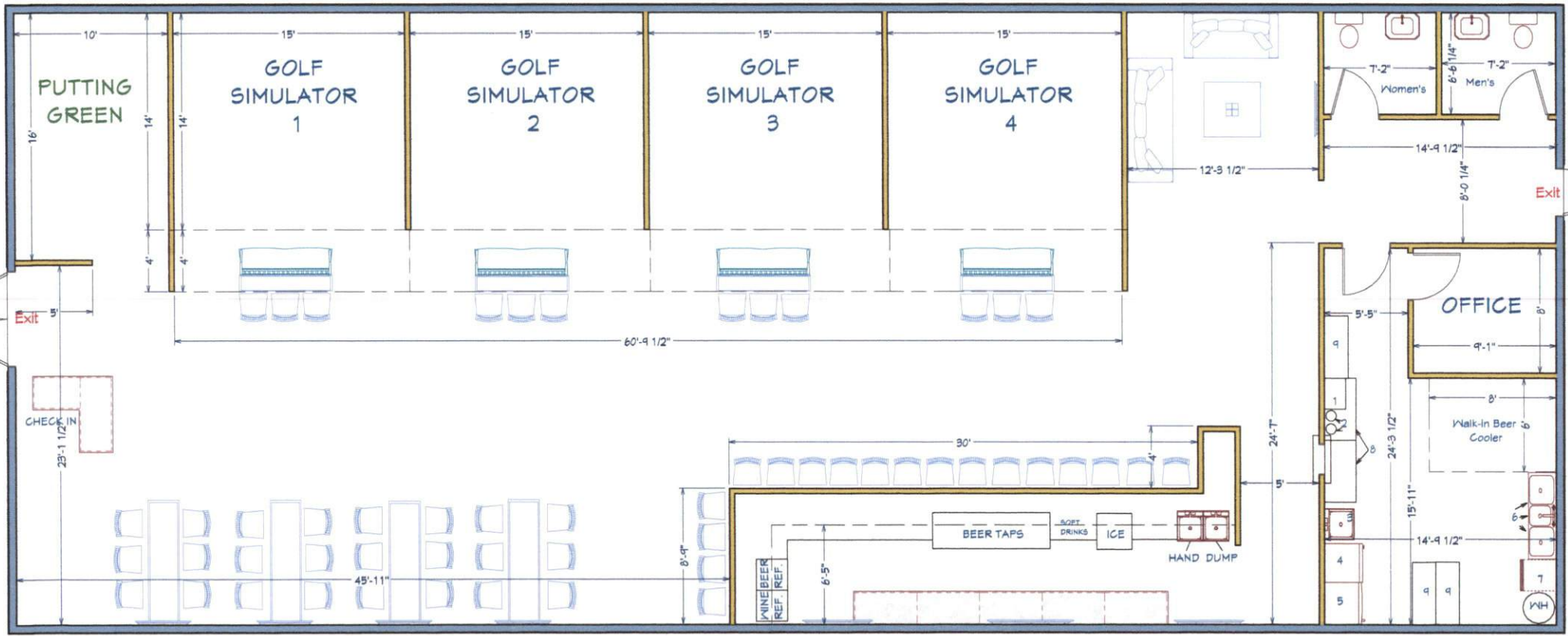
Salsa will arrive packaged in a container and stored in dry storage area. Once opened, will be stored in refrigerator. Once ordered, will be served in disposable bowl and any leftovers from serving will be discarded. Salsa container stored in refrigerator will be discarded upon expiration date.

FOOD PRODUCT Slaw

Slaw will arrive packaged in a container and stored in the refrigerator. Slaw will be served as ordered on hotdogs and then returned to refrigerator. Slaw will be discarded upon expiration date. Any leftover slaw that has been served on hotdogs will be discarded.

FOOD PRODUCT \_\_\_\_\_

\*\*\*ADDITIONAL SHEETS ARE AVAILABLE



- Kitchen Area Legend**
- 1- Hotdog Roller
  - 2- Crockpots (chill & dlp)
  - 3- Handwash sink
  - 4- Reach In Refrigerator
  - 5- Reach In Freezer
  - 6- 3 compartment sink
  - 7- Glass Washer
  - 8- Stainless steel work tables
  - 9- Dry Storage Shelves



# The Bogey Brothers

## Hotdogs

<b>Classic Hotdog</b> Ketchup and Mustard	2.50
<b>ALL the Way</b> Ketchup, Mustard, Chili and Slaw	2.99
<b>Evie's Way (Plain)</b> Only the dog and bun	1.99
<b>The BHH Way</b> Ketchup only	2.50
<b>Bagged Chips</b>	.99
<b>Make it a Combo</b> Hotdog, Chips and Drink	4.99

## Salsa

<b>Hot Salsa</b> <i>will come w/ bagged chips</i>	4.59
<b>Mild Salsa</b> <i>will come w/ bagged chip</i>	4.59
<b>Medium Salsa</b> <i>will come w/ bagged chip</i>	4.59

## Beer

<b>Draft Beer</b> Miller Lite Blue Moon Bud Light Michelob ultra	5
<b>Craft Draft Beer</b> CamelBack Seasonal CamelBack Seasonal Local Local	6.50

## Wine

<b>Red</b> Merlot Pinot Noir Cabernet Sauvignon	8.99
<b>White</b> Chardonnay Riesling	8.99

## Drinks

<b>Soft drinks</b> Coke, Sprint, Diet Coke and Dr. Pepper	2.59
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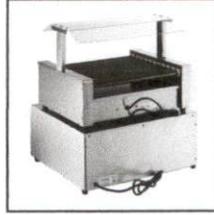
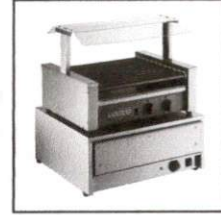


Item #: 177RG30KIT9 Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco 30 Hot Dog Non-Stick Roller Grill with Pass-Through Canopy and 32 Bun Warmer

Item #177RG30KIT9



### Technical Data

Width	22 7/8 Inches
Depth	18 1/4 Inches
Height	8 3/4 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	910 Watts
Control Type	Analog
Hot Dog Capacity	30 Hot Dogs
Number of Heating Zones	2 Zones

### Features

- Complete hot dog station great for concession stands and convenience stores
- Easy-to-clean, non-stick stainless steel rollers and a removable drip tray
- Stainless steel bun warmer holds up to 32 buns and features a removable, easy-to-clean drawer
- Clear pass-through canopy features a top shelf for product placement and allows dual-sided service
- 120V, 910W grill with durable, high-torque motor; 120V, 450W bun warmer

### Certifications



ETL, US



5-15P



ETL Sanitation

Avantco Equipment



## Technical Data

Features	Bun Warmer Non-Stick Pass-Through Canopy
Plug Type	NEMA 5-15P
Top Style	Flat

## Notes & Details

As an all-American food, hot dogs are a classic addition to fast casual menus nationwide. To help you start serving juicy hot dogs at your concession stand or convenience store, Avantco offers a convenient 3 piece station, which includes a roller grill, pass-through canopy, and bun warmer. Together, this station gives you the means of cooking hot dogs, a way to keep them safe and accessible, and a place to store plenty of buns nearby for fast service.

The roller grill features 11 non-stick rollers and can fit up to 30 hot dogs simultaneously, making it great for low to moderate volume operations. Besides hot dogs, the grill is also well suited to cook up egg rolls, sausages, and even taquitos. Whatever you're cooking, the continually rotating rollers will ensure that it's evenly cooked from all sides. Plus, two temperature control knobs let you adjust the front and rear rollers independently for energy efficiency. This also allows you to use one roller zone for cooking and the other for holding. For minimal maintenance, non-stick seals prevent grease from entering the base of the grill and contacting the motor and drive chain. The drip tray is removable as well, and since the grill is made from heavy-duty stainless steel with non-skid feet, it's easy to clean at the end of each day.

To set up the hot dog station for maximum space-efficiency, place the roller grill on top of the bun warmer. This stainless steel cabinet can hold up to 32 hot dog buns at a time, keeping them deliciously fresh for immediate service. Simply cook the meat on the grill, retrieve a warm bun from the cabinet below, and serve! Since the station comes with a clear pass-through canopy, it even allows service on either side. Its flat top also provides a surface for temporarily placing items.

Easy to use, durable, and designed for efficient workflow, this set of hot dog equipment is the perfect way to add hot dogs to the menu. The grill and bun warmer each require 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, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Avantco Equipment





# SERVITE

## Servit Twin Well 7.5 Qt. Countertop Food Warmer with Digital Controls, 2 Insets, 2 Covers, and 2 Ladles - 120V, 1500W

#423FW150K1

### FEATURES

- Adapter plate allows the 12" x 20" countertop warmer to hold (2) 7.5 qt. vegetable insets
- Powerful heating element delivers 1500W to keep foods hot, safe, and ready to plate
- Industry-leading corrosion-resistant insulated 18-gauge stainless steel
- Hinged design for simple filling and refilling
- Kit includes electric countertop food warmer, adapter plate, hinged covers, ladles, and inset pots

### TECHNICAL DATA

Width	14 1/2 Inches
Depth	23 3/8 Inches
Height	10 Inches
Interior Width	12 Inches
Interior Depth	20 Inches
Interior Height	8 Inches
Amps	12.5 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts



### CERTIFICATIONS

-  NSF Listed
  UL Listed, US
  5-15P



## TECHNICAL DATA

Wattage	1500 Watts
Capacity per Compartment	7.5 qt.
Color	Silver
Control Type	Digital
Features	Inset Included NSF Listed
Installation Type	Countertop
Maximum Temperature	212 Degrees F
Number of Compartments	2 Compartments
Plug Type	NEMA 5-15P
Preheat Time	30 Minutes
Shape	Rectangle
Size	Full Size
Temperature Control	Thermostatic
Type	Cookers / Warmers

## Notes & Details

Warm up chilled foods or keep prepared menu items hot, safe, and ready to plate with this ServIt twin well 7.5 qt. countertop food warmer with digital controls, 2 insets, 2 covers, and 2 ladles! Thanks to its specially designed internal heating elements, this unit allows you to cook unprepared foods and then hold your hot, fully-cooked offerings at food-safe temperatures for several hours at a time. For ultimate versatility, it features a temperature range of 120 to 212 degrees Fahrenheit. The intuitive digital controls allow you to customize your heat output while also helping you distinguish between set and actual temperatures. Plus, this unit will preheat your food in as little as 30 minutes, offering a quick and effective way to cook and warm up the products that your guests love most! This stainless steel warmer is fully insulated so heat stays inside the unit, warming your food and lowering your electricity use.

This kit comes complete with a 2 hole steam table adapter plate, making it easy to adapt your warmer to fit changing needs and changing menus. The plate fits over a full size 12" x 20" pan opening and contains (2) 8 3/8" diameter holes, which are compatible with the included (2) 7.5 qt. round vegetable inset pots. Plus, it's made from type 201, 19 gauge stainless steel for easy cleanability and exceptional durability. The welded clips help keep the adapter plate stationary in your food warmer, reducing the risk of accidental spills and maximizing warming or cooling efficiency.

To ensure success upon opening, this package features 2 stainless steel hinged covers and 2 ladles. These vegetable inset covers keep food tasting fresh and minimize heat loss with their innovative hinged design. The hinge allows you to flip half of the lid up and out of the way instead of creating space to rest an un-hinged cover. The notched rims provide the perfect place for resting your 6 oz. ladles, which boast color-coded PVC handles for portion control and the HACCP process.

### **Kit Includes:**

- (1) ServIt FW150 12" x 20" full size electric countertop food cooker / warmer with digital controls - 120V, 1500W
- (1) Choice 2 hole steam table adapter plate with 8 3/8" holes - for 7.5 qt. insets
- (2) Notched / hinged stainless steel cover for 7.5 qt. insets
- (2) 6 oz. black coated handle ladles
- (2) 7.5 qt. vegetable inset pot

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



Project \_\_\_\_\_

Item 522B11014 Quantity \_\_\_\_\_

Approval \_\_\_\_\_ Date \_\_\_\_\_

## Steelton 15" Underbar Dump Sink - 10" x 14" x 10" Bowl

Item #522B11014

### Special Features

- Features a 2" drain, 1 1/2" IPS drain baskets, and 4" centers
- Made of high-quality 18 gauge, type 304 stainless steel
- Sturdy galvanized steel legs
- Ideal place for employees to dump discarded drinks and other liquids
- Underbar design for maximum space efficiency

### Technical Data

<b>Length</b>	15 Inches
<b>Width</b>	18 3/4 Inches
<b>Height</b>	33 Inches
<b>Bowl Depth</b>	10 Inches
<b>Backsplash Height</b>	3 Inches
<b>Backsplash</b>	With Backsplash
<b>Bowl Front to Back</b>	14 Inches
<b>Bowl Left to Right</b>	10 Inches
<b>Faucet Centers</b>	4 Inches
<b>Features</b>	NSF Listed



### Certifications

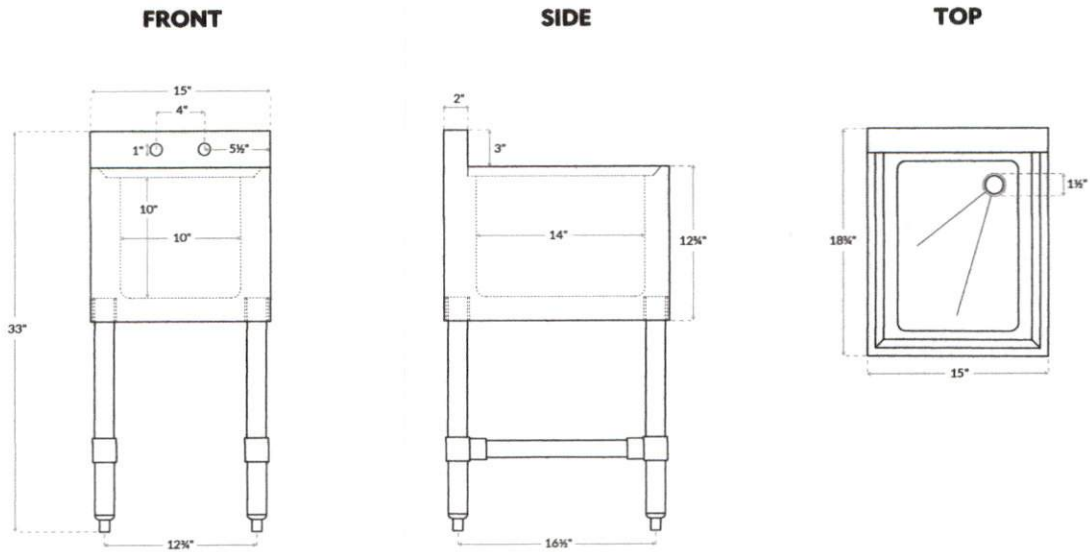


## Technical Data

<b>Gauge</b>	18 Gauge
<b>Leg Construction</b>	Galvanized Steel
<b>Material</b>	Stainless Steel
<b>Number of Bowls</b>	1 Bowl
<b>Number of Compartments</b>	1 Compartment
<b>Number of Drainboards</b>	None
<b>Stainless Steel Type</b>	Type 304
<b>Type</b>	Bar Sinks

## Technical Drawing

#522811014



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**REGENCY™**  
Tables and Sinks

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

#600HS17SP



**Technical Data**

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

**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

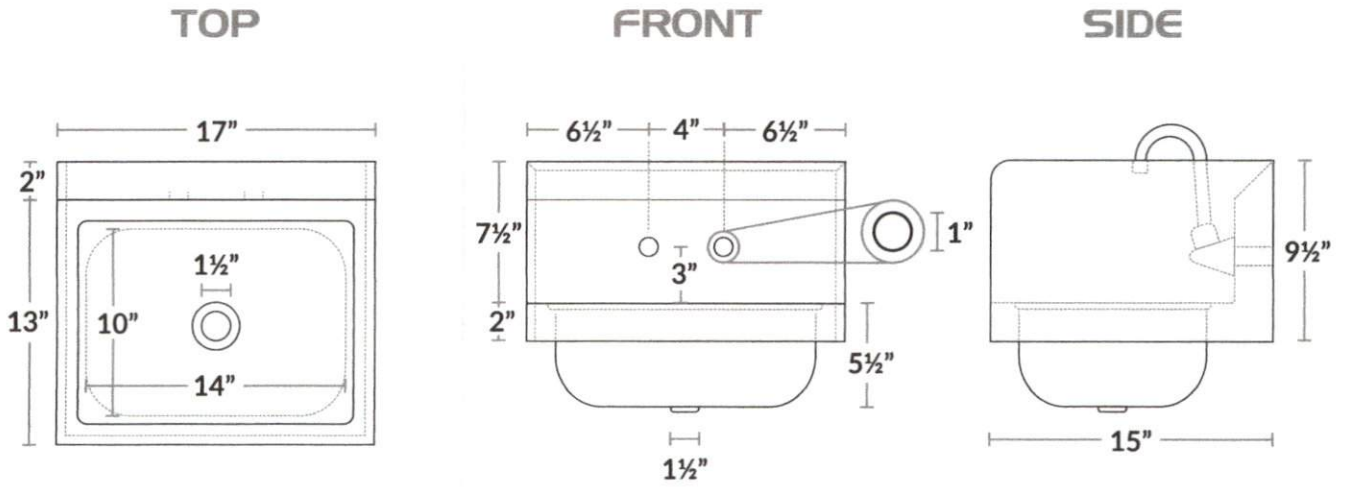
**Certifications**



## Technical Data

Features	Faucet Included Massachusetts Accepted Plumbing Product NSF Listed Side Splashes
Gauge	20 Gauge
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, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



**REGENCY**  
Tables and Sinks

**Regency 30" x 96" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershef**

#600T3096G



**Technical Data**

Length	96 Inches
Width	30 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershef
Features	Customizable Height NSF Listed With Undershef
Gauge	18 Gauge

**Features**

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershef and legs
- Features a 30" x 96" work top
- Adjustable feet provide stability
- 680 lb. top shelf weight capacity; 480 lb. undershef weight capacity

**Certifications**

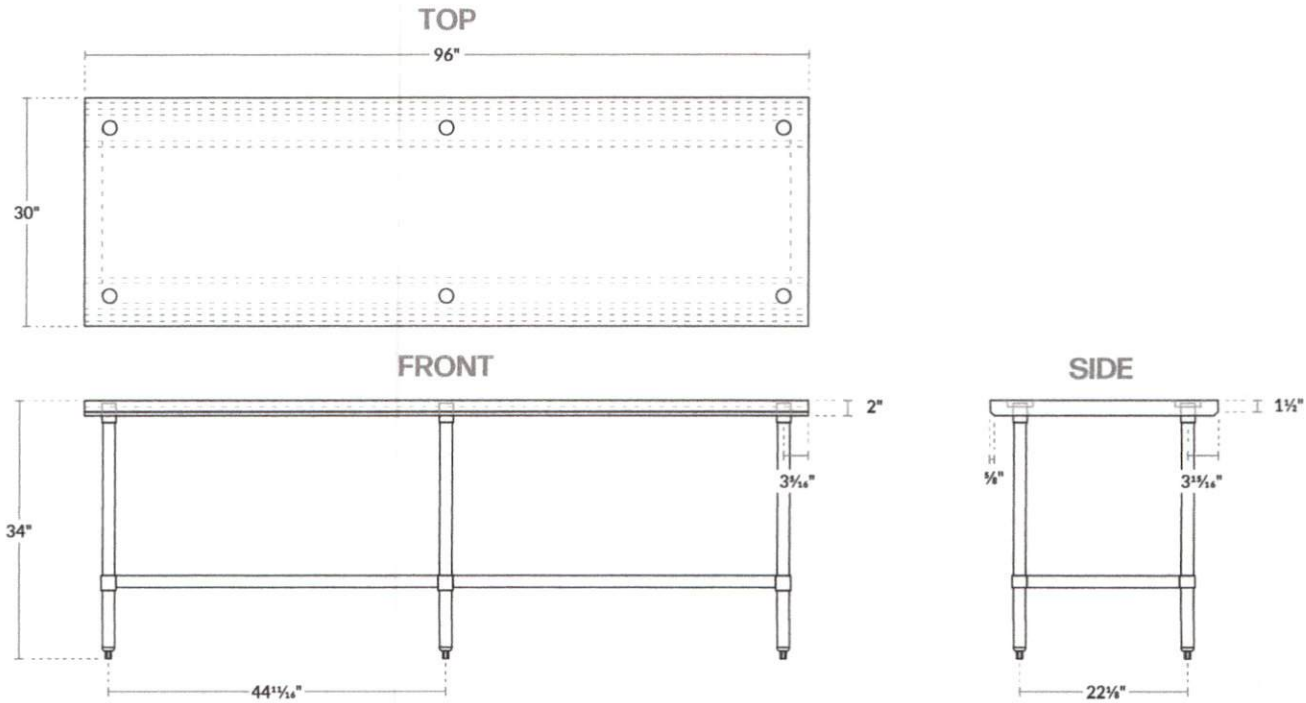




## Technical Data

Leg Construction	Galvanized Steel
Number of Legs	6 Legs
Size	30" x 96"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	680 lb.
Undershelf Capacity	480 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

## Plan View



## Notes & Details

This Regency 30" x 96" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's constructed from 18-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 680 lb. of evenly distributed weight on the top shelf and 480 lb. on the undershelf, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershelf should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a height of 34" allows you to create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

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# Champion®

The Dishwashing Machine Specialists

Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_

CG GLASSWASHER

## STANDARD FEATURES

- **NEW** 12" glass clearance accepts taller stemware
- **NEW** internal upper drain screen for improved filtration and ease of cleaning
- **NEW** Self flushing wash chamber reduces maintenance
- Reduced water usage
- Improved shut off mechanism
- Three pump injection system for precise chemical dispensing
- Upper and lower wash and rinse arms produce sparkling clean glasses every time
- Double walled construction for quieter operation.
- Cool final rinse water provides a cool glass ready for immediate use
- An off-the-floor shelf provides storage for three, 1-gallon containers
- Polypropylene conveyor virtually eliminates chipping of fine stemware
- Drain tray and waste collector (CG-71)

## CG

Rotary Type Series  
Fully Automatic  
Glasswashing Machine



*Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.*



## SPECIFIER STATEMENT

Specified unit will be Champion model CG Rotary Type, fully automatic glasswasher.

Unit will have detergent pump, sanitizer pump and rinse aid pump, standard upper and lower wash/rinse arms, wash tank heater, cold water final rinse, polypropylene conveyor, splash curtains, double-walled construction, storage space for three 1-gallon containers.

1 year parts and labor warranty.

## OPTIONS & ACCESSORIES

- Casters; set of four – 2 locking, 2 regular
- Hand sink and wet waste receiver (CG46C)
- Wash down hose

Champion Industries, Inc.  
3765 Champion Blvd., Winston-Salem, NC 27105  
Tel: 336/661-1556 Fax: 336/661-1979  
[www.championindustries.com](http://www.championindustries.com)

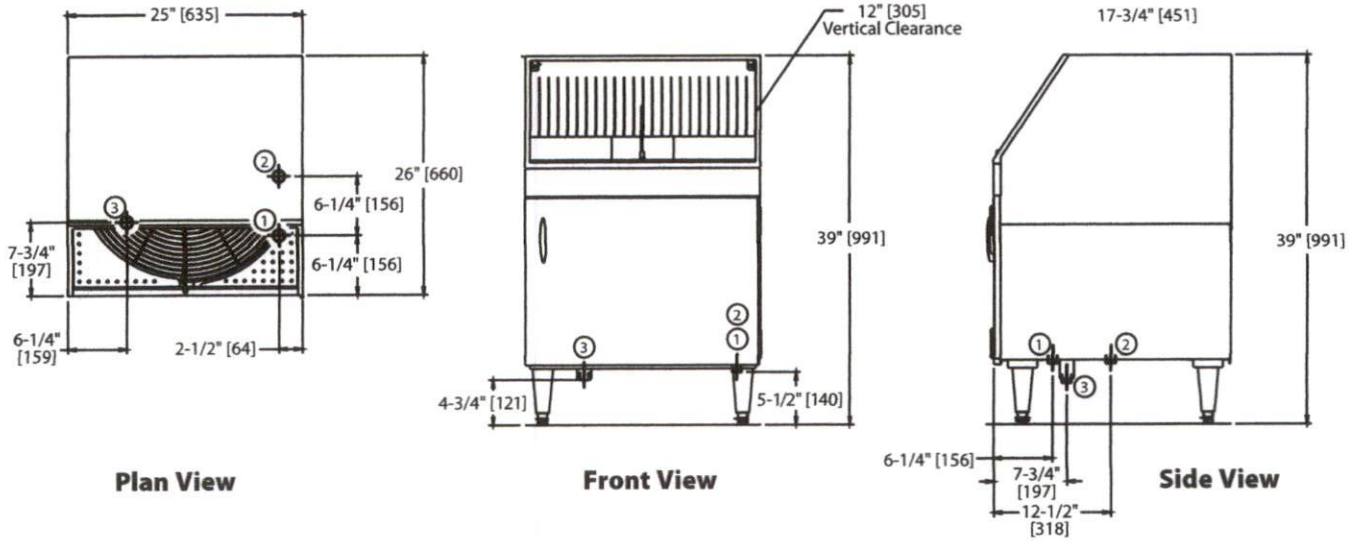


Rotary Type Series  
Fully Automatic  
Glasswashing Machine

# Champion®

The Dishwashing Machine Specialists

Dimensions shown in inches and [millimeters]



Utilities	
	* <b>Electrical</b> 208 - 230/60/1, 15 amp
<b>1</b>	<b>Hot water</b> 1/2" IPS. Flow pressure 25-95 psi
<b>2</b>	<b>Cold water</b> 1/2" IPS. Flow pressure 25-95 psi
<b>3</b>	<b>Drain</b> 1-1/2" tailpiece. Connect to drain size according to local plumbing code.

\* **NOTE:** CG models supplied with 6 ft. plug-in cord (NEMA 6-15P).

**Warning:** Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes.

	Uncrated	Crated
<b>Height</b>	39"	46-1/2"
<b>Width</b>	25-1/4"	27"
<b>Depth</b>	26"	27-1/2"
<b>Ship Wt. lbs/kg</b>	156	176
* Adjustable foot height - 1-1/4"		

SPECIFICATIONS	
<b>Capacity (hr.)</b> 2-1/2" glasses/hr.	1200
<b>Conveyor Movement</b> CG	Clockwise
<b>Water consumption</b> Cold Water (approx.) Hot Water (initial fill) (Max. use - approx. 10 gph)	2.5 gpm 3 gpm
<b>Temperatures °F</b> Inlet water (hot) Inlet water (cold)	140-160 75
<b>Heating</b> Tank heat, electric, (kW)	3
<b>Clearance</b> Through machine (inches)	12

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc., 3765 Champion Blvd., Winston-Salem, NC 27105 • 336/661-1556 • Fax: 336/661-1979 • www.championindustries.com



Other Available Colors:



Installation Services

Check if installation is currently available for your area. [Enter ZIP Code >](#)



Quick Shipping

Usually ships in **1 business day**

Product Overview

- ✓ 4 shelves included for optional bottle and can storage for increased versatility
- ✓ (2) 4-tap towers with 10 1/4" faucet height
- ✓ Energy efficient LED interior lighting
- ✓ Includes (8) "D" system couplers and keg mat
- ✓ 115V; 1/2 hp compressor; R290 refrigerant; 2.4 Amps

Quality Rating:

UPC Code:

Better

400013357281

# REFRIGERATION AVANTCO®

[View all Avantco Refrigeration Beer Dispensers](#)

Works With [?](#)

[View All Items](#)

*plus* Avantco 178SHELFUBB4 Back Bar \$49.99/Each

1 Add to Cart

*plus* Avantco 178SHELFUBB Coated Wire Shelf - \$69.99/Each

1 Add to Cart

*plus* Beverage-Air RC-500 Rapid Chill Countertop Mount \$1,479.00/Each

1 Add to Cart

*plus* Micro Matic 430A-10E 10 lb. Aluminum CO2 \$146.49/Each

1 Add to Cart

*plus* Micro Matic 802 Premium Plus Dual Gauge Secondary \$144.49/Each

1 Add to Cart

Items You Might Like [?](#)



Mixologi  
860001222432  
Mixo Two 20-Bottle  
\$19,999.00/Each



plus  
Avantco Ice KMC-  
H-430-BA 30" Air  
Cooled Modular  
\$2,699.00/Each



plus  
Avantco UDD-4-  
HC-S (2) Four Tap  
Kegerator Beer  
\$2,789.00/Each



plus  
Avantco UDD-4-HC  
Black Kegerator /  
Beer Dispenser  
\$2,139.00/Each



plus  
Avantco Ice UC-  
160-A 26" Air  
Cooled  
\$1,349.00/Each

1 Add to Cart

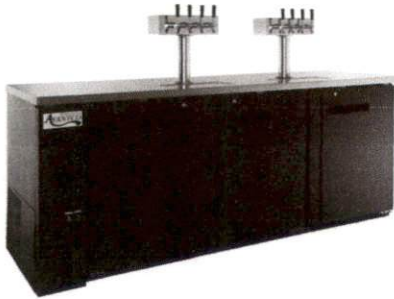
1 Add to Cart

1 Add to Cart

1 Add to Cart

1 Add to Cart

This Avantco UDD-4-HC four tap beer dispenser is an excellent way to offer refreshing draft beer to your guests without investing in a complex built-in tap system.



Your customers want draft beer, and you want convenience. To serve both, this beer dispenser is designed to simplify the tapping process with its (2) four tap towers and eight couplers. Plus, it's built to withstand heavy use, featuring a stainless steel interior that won't become damaged after an accidental spill or leak.

**5-15P**

This unit comes with a NEMA 5-15P plug.

**ETL, US**

This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States.

**ETL Sanitation**

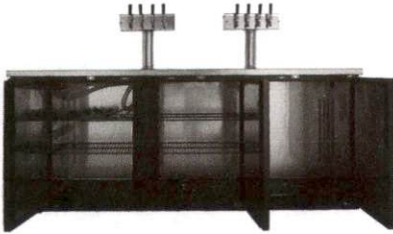
This product has been certified by ETL, a division of the Intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.

## Versatile Tap Towers

This unit features (2) four tap towers with a 10 1/4" faucet height that allows you to easily fill pint glasses and pitchers with local microbrews, international macrobrews, and everything in between. Standard four tap towers allow you to tap multiple kegs, offering more variety to your customer without the need for extra equipment.





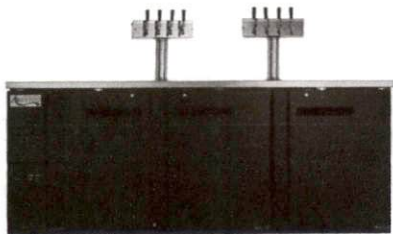
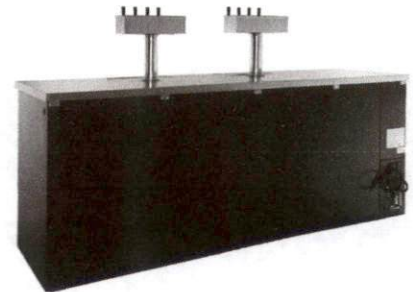


## Convenient Storage

It holds (4) 1/2 kegs so you can stock up on one brew or offer customers a selection to choose from, and it even comes with 4 shelves for optional bottle or can storage while concealing the product behind 3 solid doors. The doors themselves are not only self-closing to prevent potential energy loss, but also lock to prevent theft during off hours.

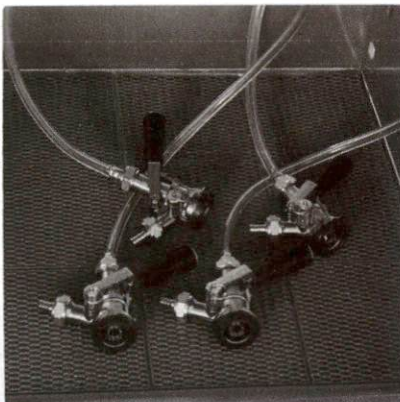
## Energy-Efficient Refrigerant

This unit has a 1/2 hp refrigeration system that circulates R290 hydrocarbon refrigerant. R290 refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3, making it an environmentally responsible choice for your business. A 115V electrical connection is required for operation.



## Durable and Easy to Clean

This commercial kegerator features a durable black coated steel exterior and a 304 type stainless steel interior that is both durable and easy to clean, while a built-in drip tray further expedites end-of-day cleaning.



Couplers Included



Locking Doors



Convenient Display

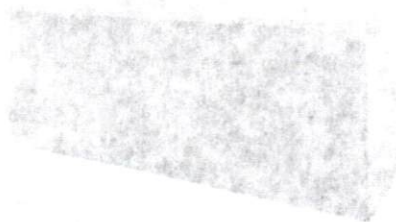
### Compact Design

The compact design of the Avantco JDD-4-KC keypad is perfect for tight spaces. Its slim profile and small footprint make it an ideal choice for environments where space is at a premium. The keypad is designed to be unobtrusive while still providing all the functionality you need.



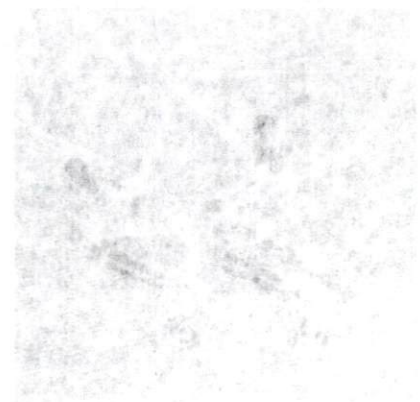
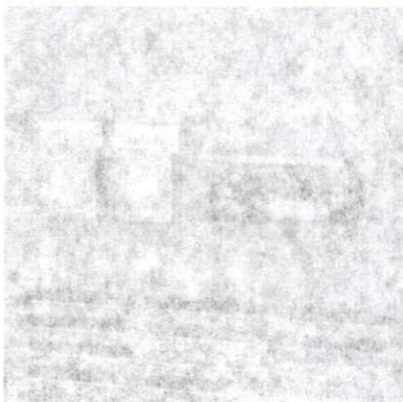
### Energy-Efficient Technology

The Avantco JDD-4-KC keypad features energy-efficient technology to help reduce power consumption. This is achieved through the use of low-power LEDs and a sleep mode that activates when the keypad is not in use. This not only saves energy but also extends the battery life of the device.



### Durable and Easy to Clean

The Avantco JDD-4-KC keypad is built to last. It features a durable, high-quality plastic housing that is resistant to wear and tear. Additionally, the keypad is designed to be easy to clean, with a smooth surface that can be wiped down with a damp cloth. This makes it a hygienic choice for public or commercial settings.



Compact Design

Energy-Efficient Technology

Durable and Easy to Clean



Avantco brand beer dispensers come with more startup equipment than other brands, including eight "D" system couplers. "D" system (American Sankey) is the most common system used in the U.S. For your convenience, this unit also ships with a keg mat.

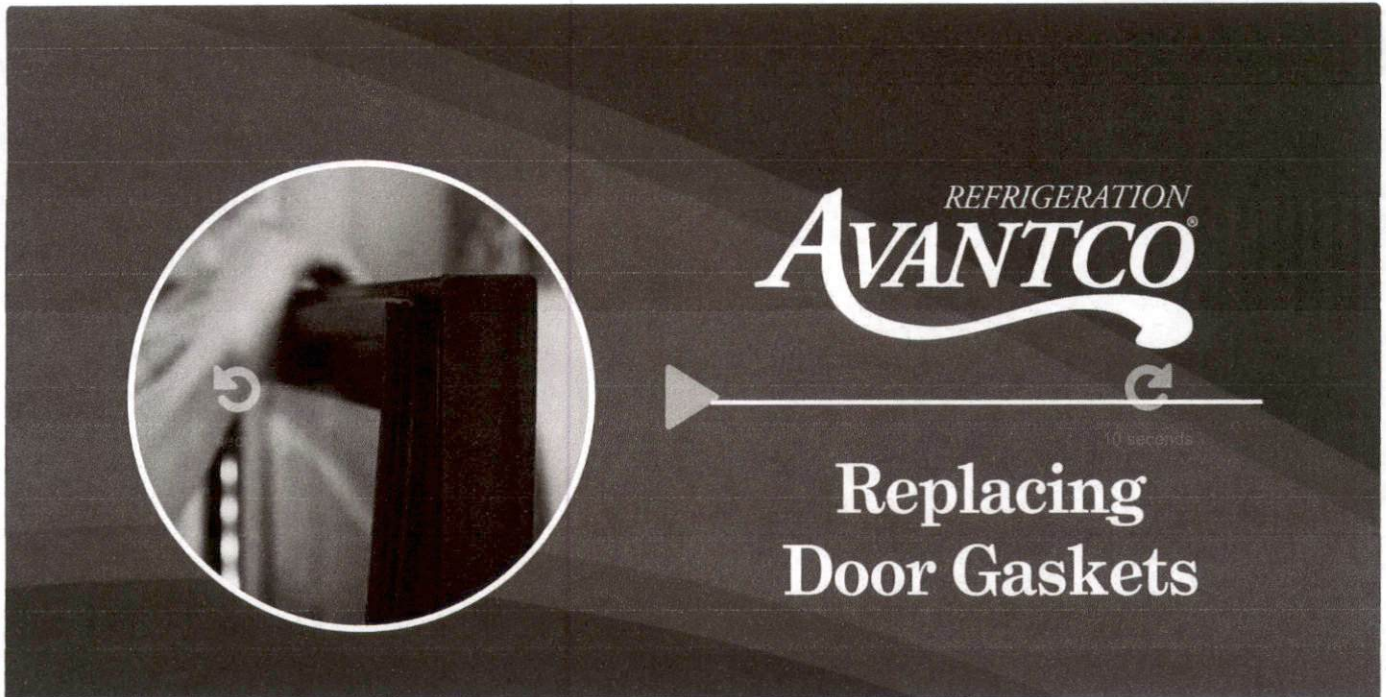
To help protect your brews and other supplies from theft or tampering during off hours, the dispenser's doors are outfitted with locks.

Thanks to the easy-to-read digital temperature control and display, you can quickly check the interior temperature of the cabinet. In addition to that, LED lights illuminate the interior of the dispenser so that you have plenty of light when installing your kegs.

## Customer Q&A

Ask a Question

Can this kegerator be used to dispense ciders?	▼
Can this unit be used with an external CO2 tank?	▼
Does Avantco warrant this item for use in a food truck?	▼
Does this Avantco kegerator come with all of the accessories needed for operation?	▼
I haven't heard of R-290, R-600a, R-513a, or R-448A refrigerant before. What is it?	▼
I'd like to install casters on this unit. Do I need 8 casters?	▼
What if my Avantco cooler doesn't seem to be getting cold enough throughout the cabinet?	▼
What size CO2 tank do I need for this beer dispenser?	▼
Where are the included couplers for my beer dispenser?	▼
Why did I receive extra tap towers?	▼



0:00 / 0:31

WATCH MORE VIDEOS



### Avantco: How to Replace Door Gaskets

Here's how to change a door gasket on Avantco Refrigeration products.




[More Video Resources >](#)

[Transcript](#) [Embed](#)

Remove the old gasket starting at a corner and pull it out of the recessed channel one side at a time. To insert a new gasket, start at a corner and snap the dart connector into the recessed channel, working your way around the perimeter of the door.

Be sure the gasket has a snug fit and closes properly against the cabinet. These steps will ensure your unit is running at peak performance.

### Compare to Other Products

	 ITEM #: 178UDD48 Avantco UDD-4-HC (2) Four Tap Kegerator Beer Dispenser - Black, (4) 1/2 Keg Capacity plus Free Shipping	 ITEM #: 178UDD4HC Avantco UDD-4-HC Black Kegerator / Beer Dispenser with (2) 2 Tap Towers - (4) 1/2 Keg plus Free Shipping	 ITEM #: 178UDD38 Avantco UDD-3-HC (2) Four Tap Kegerator Beer Dispenser - Black, (3) 1/2 Keg Capacity plus Free Shipping
PRICE	\$2,529.00/Each	\$2,139.00/Each	\$2,239.00/Each
WIDTH	90 1/4 Inches	90 1/4 Inches	69 1/8 Inches



FAUCET HEIGHT	10 1/4 Inches	10 1/4 Inches	10 1/4 Inches
TAP TOWER HEIGHT	16 Inches	16 Inches	16 Inches
NUMBER OF DOORS	3 Doors	3 Doors	2 Doors
NUMBER OF KEGS	4 Kegs	4 Kegs	3 Kegs
NUMBER OF TAPS	8+ Taps	4 Taps	8+ Taps

**Overall Dimensions:**

Width: 90 1/4 Inches  
 Depth: 27 3/4 Inches  
 Height: 35 5/8 Inches

**Interior Dimensions:**

Interior Width: 77 3/4 Inches  
 Interior Depth: 21 7/8 Inches  
 Interior Height: 30 1/2 Inches

**Tap Tower Dimensions:**

Tap Tower Diameter: 3 Inches  
 Tap Tower Height: 16 Inches  
 Faucet Height: 10 1/4 Inches

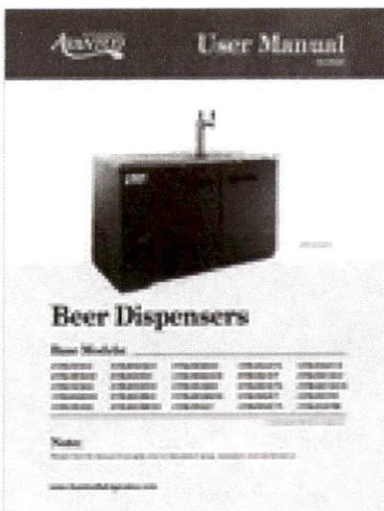
This Item Ships via Common Carrier. For more information and tips to help your delivery go smoothly, click here.

**⚠ Attention CA Residents: Prop 65 Warning >**

## Need Parts & Accessories?

[View replacements or accessories for this item](#)

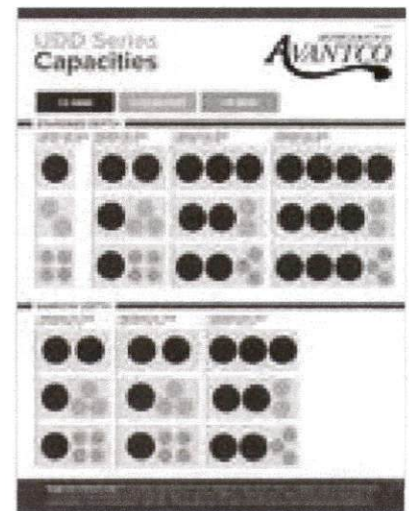
### Resources and Downloads



Manual



Warranty



Keg Capacity Chart

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Buying Guide

**Warranty Info**

Note: Avantco Refrigeration equipment with a labor warranty purchased prior to October 15th 2020 is warranted for 1 year parts & labor / 5 year compressor. **RESIDENTIAL USERS:** Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. Your warranty will be voided if installed in non-commercial or residential applications.

**Resources**

- [Choosing the Best Kegerator For Your Bar](#)
- [Draft Beer Tap Towers, Faucets, and Components Guide](#)

Specs	
Quantity	1/Each
Shipping Weight	450 lb.
Width	90 1/4 Inches
Depth	27 3/4 Inches
Height	35 5/8 Inches
Power Cord Length	108 Inches
Interior Width	77 3/4 Inches
Interior Depth	21 7/8 Inches
Faucet Height	10 1/4 Inches
Interior Height	30 1/2 Inches
Tap Tower Height	16 Inches
Tap Tower Diameter	3 Inches
Amps	2.4 Amps
Phase	1 Phase
Voltage	115 Volts
Compressor Location	Left Side Mounted
Door Type	Solid
Exterior Finish	Black
Features	LED Lighting
Horsepower	1/2 HP
Number of Doors	3 Doors
Number of Kegs	4 Kegs
Number of Taps	8+ Taps



Plug Type	NEMA 5-15P
Refrigerant Type	R-290
Style	1/2 Barrel
Top Capacity	353 lb.
Type	Kegerators / Beer Dispensers

Related Items

 <p>Draft Parts and Accessories for Bar Refrigeration</p> <p>6 Categories</p>	 <p>Beer Tap Brushes, Plugs, and Cleaning Accessories</p> <p>96 Products</p>	 <p>Beer Glasses</p> <p>381 Products</p>	 <p>Beer Dispensers</p> <p>281 Products</p>
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Customer Reviews

Overall User Rating

**5.0 stars from 1 review**



5 ★

4 ★

3 ★

2 ★

1 ★


Sort By

Most Helpful

★★★★★ Color: Black

**Frida's** from **Frida's The True Mexican**

Posted on 04/19/2023

 Verified Purchase

Good

Leave a review of this product!

If you've used this product, log in and leave a review to tell us and other customers what you thought about it.

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Find Related Products

- 2 door freezer
- 2 gallon glass jars
- 4 oz bowls
- 4 oz cups and lids
- 4 oz glasses
- beer trough

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Item #: 194UCF160A Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco Ice UC-F-160-A 26" Air Cooled Undercounter Full Cube Ice Machine - 152 lb.

Item #194UCF160A



### Technical Data

Width	26 Inches
Depth	27 Inches
Height	38 3/16 Inches
Amps	5.1 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
24 Hour Ice Yield	152 Pounds
Ambient Temperature Range	40 - 90 Degrees F
Average Running Decibels	67 Decibels

### Features

- Makes up to 152 lb. of full cube ice per day
- Durable 304 stainless steel exterior with polyethylene interior
- Digital controller allows user to quickly identify issues and the current stage of production
- Bright LED lights illuminate the ice bin and removable air filter allows for quick cleaning
- R290 refrigerant; 115V; NEMA 5-15P

### Certifications



5-15P



ETL Sanitation



ETL, US & Canada



3/4" Water Connection

Avantco Ice Machines





Form # ITRUCF150A

Project

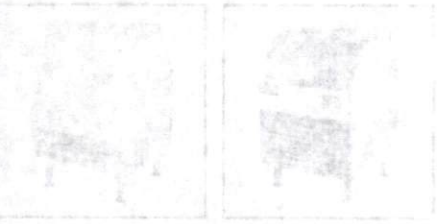
Off

Date

Approved

# Avantco Ice UC-F-150-A 26" Air Cooled Undercounter Full Cube Ice Machine - 152 lb.

Model UC-F150A



## Technical Data

Width	26 inches
Depth	27 inches
Height	38 3/16 inches
Amps	2.1 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
24 Hour Ice Yield	152 lb. per day
Adjustment	40 - 90 Degrees F
Temperature Range	
Average Running	67 Decibels
Decibels	

## Features

- Machine is 152 lb. of full cube ice per day
- Double 304 stainless steel exterior with privacy glass interior
- Digital controller allows user to adjust density, speed and the amount of ice production
- Bright LED light illuminates the ice bin and controls are clear to see for quick cleaning
- R130A Inherent, 115V, NEMA 1-2P

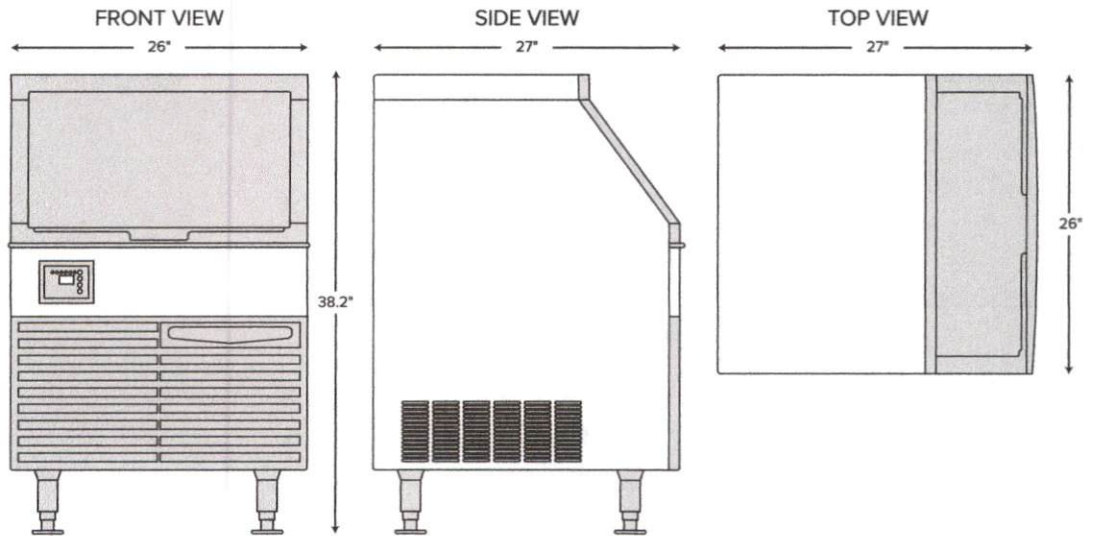
## Certifications



## Technical Data

Bin Storage Capacity	80 lb.
BTU Per Hour	1539 BTU
Condenser Type	Air Cooled
Ice Type	Cubes Full Size Cubes
Installation Type	Undercounter
Material	Stainless Steel
Max Fuse Size	15 Amps
Net Weight	122 LBS
Packaging Dimensions	30.8"W x 29.4"D x 35.5"H
Plug Type	NEMA 5-15P
Power kWh/100 lbs. Ice	8 kWh
Power Usage	8 kWh per 100 lbs.
Refrigerant Type	R-290
Type	Ice Machines
Water Pressure Range	18 3/4 - 80 PSI
Water Temperature Range	40 - 90 Degrees F
Water Usage	24.8 Gallons per 100 lbs.

## Plan View







### Technical Data

- Bin Storage Capacity
- BTU Per Hour
- Condenser Type
- Ice Type
- Installation Type
- Material
- Max Full Size
- Net Weight
- Packaging Dimensions
- Refr. Type
- Power Input (100 Hz)
- Power Usage
- Refrigerant Type
- Type
- Water Pressure Range
- Water Temperature Range
- Water Usage

- 30 in
- 12.5 BTU
- Air-Cooled
- Ice
- Undercounter
- Stainless Steel
- 17.5 Amps
- 133 lbs
- 16.9" W x 20.4" D x 33.5" H
- ADA Compliant
- 0.45 kW
- 0.6 kW per 100 lbs
- R-422A
- 1.5 inch
- 18.0" - 80 PSI
- 40 - 80°F max
- 24.8 Gallons per 100 lbs

### Plan View





Avantco Ice Machines

## Notes & Details

Make sure you've always got plenty of fresh ice on hand with the Avantco Ice UC-F-160-A 26" air cooled undercounter full cube ice machine! Capable of producing up to 152 lb. of full cube ice per day, these larger footprint undercounters are great for meeting high production and capacity needs of busy restaurants, bars or cafes. This machine also comes with an 80 lb. bin to store a larger amount of ice once its made. For ease of maintenance, a built in diagnostic system will identify problems that your ice machine may be having and will display the issue on the digital controller so it can be repaired accordingly.

This easy-to-use controller can also be used to monitor the current stage of ice production that your machine is in. It allows you to adjust the bridge thickness up or down to maximize your harvest into individual cubes of ice, rather than full sheets. It also initiates the cleaning cycle and displays what stage of the cycle you're in.

Constructed of durable type 304 stainless steel with a polyethylene interior, this unit is built to last in the busiest commercial environments. A nickel plated evaporator and removable air filter make for quick and simple cleaning and maintenance. With (4) 6" adjustable legs, you can level your machine on uneven surfaces and have plenty of room to clean under it. This ice machine also comes with pre-drilled holes on the back of the unit to mount your OceanLoch water filter to the machine to ensure you are serving the cleanest and freshest ice possible. This unit requires a 115V 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, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).



## Avantco A-23F-HC 29" Solid Door Reach-In Freezer

Item #178A23FHC



### Technical Data

Width	29 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	24 3/8 Inches
Right Door Opening Width	24 5/16 Inches
Shelf Width	23 1/4 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	23 5/8 Inches
Interior Height	53 1/2 Inches

### Features

- Corrosion-resistant stainless steel exterior and aluminum interior with 304 stainless steel floor
- Features a self-closing and stay-open locking door
- Includes 3 epoxy coated shelves with 88 lb. capacity each; 5" casters included
- Digital temperature controller with automatic defrost function
- R-290 refrigerant; 115V; 2/3 hp; 2.62 Amps

### Certifications



ETL, US



5-15P



ETL Sanitation



# Avantco A-23F-MC 29" Solid Door Freezer-in Freezer

Model 12823R-10C



## Technical Data

39 inches	Width
39 1/8 inches	Depth
82 1/2 inches	Height
3 inches	Lower Cond Length
17 1/2 inches	Interior Width
24 1/2 inches	Right Door Clearance Width
22 1/2 inches	Door Width
27 1/2 inches	Interior Depth
23 1/2 inches	Small Depth
23 1/2 inches	Interior Height



## Features

- Commercial grade stainless steel exterior and interior finish
- Features include: 29 inch solid door with 29 inch interior depth
- Includes 3/4 inch thick door with 29 inch interior depth
- Full height door with 29 inch interior depth
- R-9 insulation with 29 inch interior depth

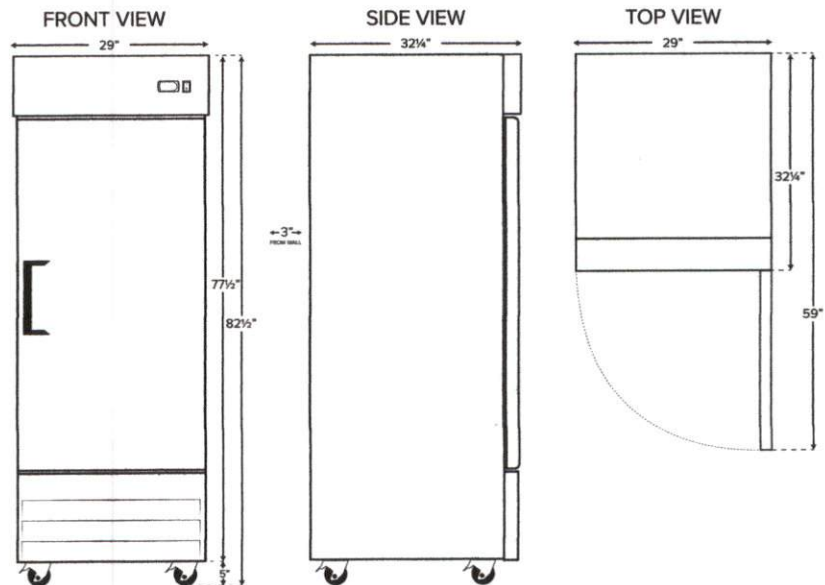
## Certifications



## Technical Data

Amps	2.62 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	2080 BTU
Capacity	23.06 cu. ft.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	Stainless Steel and Aluminum
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Handle Material	Plastic
Hinge Location	Right
Horsepower	2/3 HP
Individual Shelf Capacity	88 lb.
Installation Type	Freestanding
Number of Doors	1 Doors
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.1 oz.
Refrigerant Type	R-290
Sections	1 Section
Temperature Range	-8 - -1 Degrees F
Type	Freezers

## Plan View







## Notes & Details

Your establishment relies on refrigeration for proper food safety, and with this Avantco A-23F-HC 29" solid door freezer, you receive performance you can depend on! A painted aluminum interior with a 304 stainless steel floor gives you increased durability, while a 430 stainless steel door and exterior sides give it a sleek appearance. For convenience, 3 epoxy coated shelves feature shelf clips for customization when desired.

Designed to maintain temperatures from -8 to -1 degree Fahrenheit, this freezer boasts a bottom-mounted 2/3 hp compressor that Uses R-290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For optimal temperature retention, the entire cabinet is foamed-in place using polyurethane insulation. Other helpful features include the stay open locking door mechanism, automatic defrosting, and a digital temperature control with digital display. This item requires a 115V 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, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Avantco Refrigeration

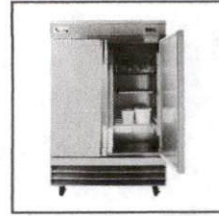
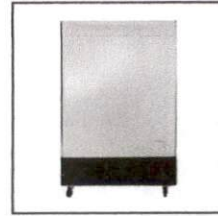


Item #: 178SS2RHC Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

## Avantco SS-2R-HC 54" Stainless Steel Solid Door Reach-In Refrigerator

Item #178SS2RHC



### Technical Data

Width	54 Inches
Depth	32 3/16 Inches
Height	82 1/2 Inches
Power Cord Length	96 Inches
Interior Width	49 3/8 Inches
Left Door Opening Width	22 9/16 Inches
Right Door Opening Width	22 9/16 Inches
Shelf Width	20 7/8 Inches
Interior Depth	27 1/8 Inches
Shelf Depth	25 3/16 Inches

### Features

- Corrosion-resistant stainless steel exterior and interior with LED lighting
- Features 2 self-closing and stay-open locking doors with full length stainless steel handle
- Perforated interior rear air duct for better air flow
- Digital temperature controller with automatic defrost function
- R290 refrigerant; 115V, 1/2 hp; 3.14 Amps

### Certifications



ETL, US & Canada



ETL Sanitation



5-15P

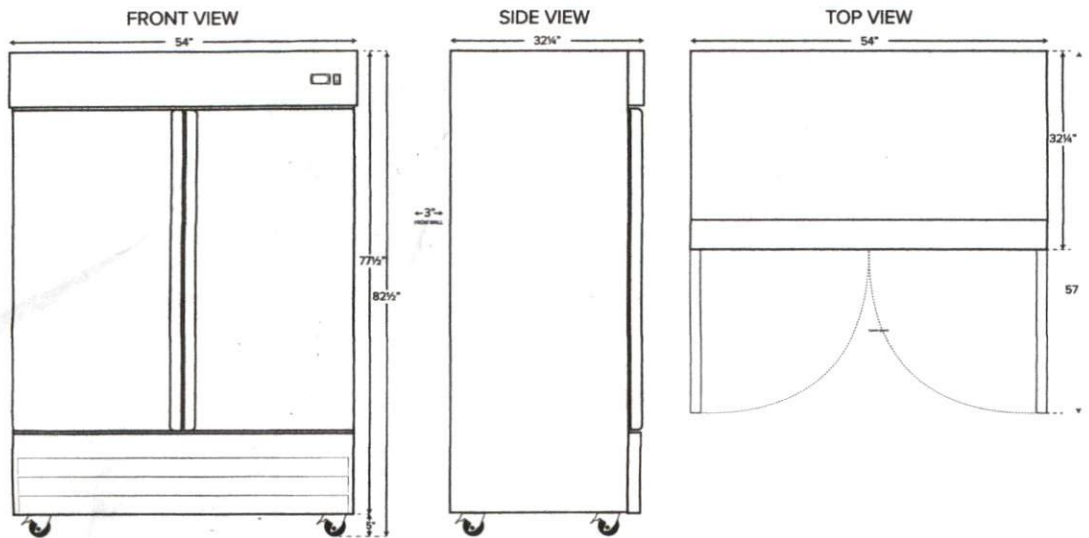
Avantco Refrigeration



## Technical Data

Interior Height	60 1/4 Inches
Amps	3.14 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
BTU (LBP)	1264 BTU
Capacity	46.65 cu. ft.
Casters	With Casters
Color	Silver
Compressor Location	Bottom Mounted
Construction	All Stainless Steel
Door Style	Swing
Door Type	Solid
Dutch Half Doors	Without Dutch Half Doors
Features	LED Lighting
Handle Material	Stainless Steel
Hinge Location	Left/Right
Horsepower	1/2 HP
Individual Shelf Capacity	100 lb.
Installation Type	Freestanding
Number of Doors	2 Doors
Number of Shelves	6 Shelves
Plug Type	NEMA 5-15P
Refrigerant Capacity	4.6 oz.
Refrigerant Type	R-290
Sections	2 Sections
Temperature Range	33 - 40 Degrees F
Type	Refrigerators

## Plan View









## Notes & Details

Providing impressive performance and dependable durability, this Avantco SS-2R-HC 54" stainless steel solid door reach-in refrigerator is engineered to hold your cold food investments in a food safe environment. Designed with a 430 stainless steel door and exterior sides, the unit features a sleek appearance that's matched with its ability to withstand busy, heavy-use kitchens. Plus, the interior is 304 stainless steel, giving the unit superior corrosion resistance and cleanability; it won't become damaged by inevitable spills and messes. As a result, it's easier for your employees to maintain during the hustle and bustle of their daily tasks. For ultimate storage flexibility, this refrigerator even comes with 6 epoxy coated shelves with a versatile shelf slide design that can accept full size food pans! Designed for your utmost convenience, the unit is sure to accommodate your ever-evolving needs as your business grows, expands, and transforms over time. This unit also boasts interior LED lighting that automatically turns on and off when you open and close the door. This helps improve visibility and streamline your work flow.

Programmed to maintain temperatures from 33-40 degrees Fahrenheit, this refrigerator ensures that all food products are held in a proper, food safe environment to preserve their quality and integrity. To help achieve this, the robust, bottom-mounted 1/2 hp compressor runs on R290 refrigerant. This specialized refrigerant has an ozone depletion potential (ODP) of 0 and a global warming potential (GWP) of 3. In addition, the bottom-mounted design makes it easy for employees to load and unload products due to the raised bottom shelf. For maximum structural rigidity, the entire cabinet is foamed-in place using polyurethane insulation.

Making the refrigerator easy to monitor and operate, an automatic defrost feature and a digital temperature control with digital display are integrated for intuitive use. Each solid door includes a self-closing mechanism, which enables easy access at all times, and a set of casters provides the unit with mobility. This item requires a 115V 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, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

Avantco Refrigeration

**REGENCY**  
Tables and Sinks

**Regency 70" 16 Gauge Stainless Steel Three Compartment Sink with Galvanized Steel Legs and Two Drainboards - 14" x 16" x 12" Bowls**

#600S3141612G



**Technical Data**

Length	70 Inches
Width	21 1/2 Inches
Height	43 3/4 Inches
Drainboard Length	12 Inches
Bowl Depth	12 Inches
Bowl Front to Back	16 Inches
Bowl Left to Right	14 Inches
Faucet Centers	8 Inches
Features	NSF Listed
Gauge	16 Gauge

**Features**

- 16-gauge type 304 stainless steel sink with galvanized steel legs and adjustable plastic feet
- Designed with (3) 12" deep bowls and rounded corners for easy cleaning
- Galvanized steel legs with adjustable bullet feet for added stability
- Includes 1 1/2" IPS drain connection and 3 1/2" basket strainers
- Backsplash and rolled edges prevent splashes and overflow

**Certifications**

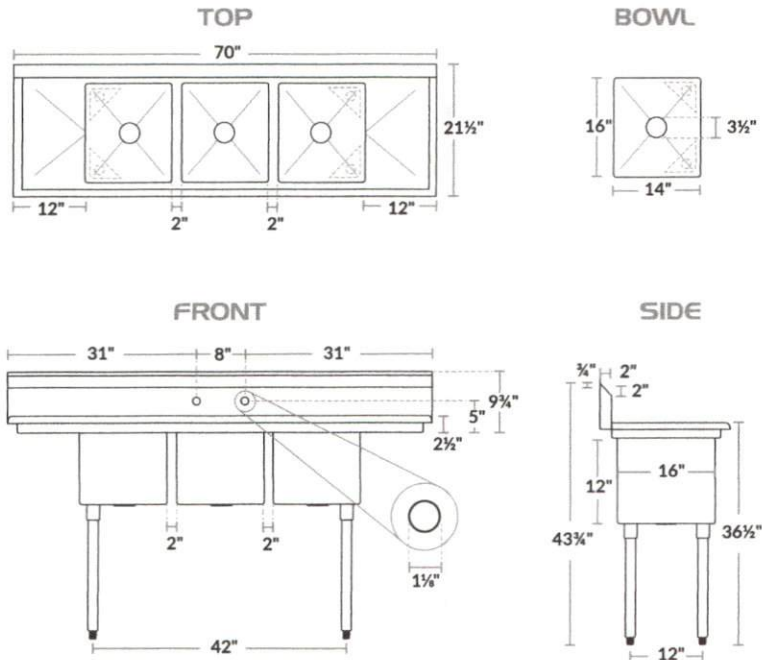




## Technical Data

<b>Leg Construction</b>	Galvanized Steel
<b>Material</b>	Stainless Steel
<b>Number of Compartments</b>	3 Compartments
<b>Number of Drainboards</b>	2 Drainboards
<b>Stainless Steel Type</b>	Type 304
<b>Style</b>	2 Drainboards
<b>Type</b>	Straight / Line Sinks

## Plan View



## Notes & Details

Outfit your facility with a long-lasting sink with this Regency three compartment stainless steel sink with two drainboards. Featuring three compartments, this sink is perfect for dishwashing applications, with one 14" x 16" x 12" sink for each of the three stages of the washing process. Plus, one left 12" and one right 12" drainboard are built into the unit for added convenience. They provide the space needed for drying pots, pans, and dinnerware.

Made of durable 16 gauge type 304 stainless steel, the sink is sure to withstand constant use in a bustling commercial environment. The metal won't rust or corrode, nor will the galvanized steel legs and sockets. For added structural strength, the legs include H-shape braces; these ensure that all parts of the corner unit are properly supported at all times. A set of plastic bullet feet provide stability.

Faucet holes are punched into the metal on 8" centers to accept a splash mount faucet (sold separately). A 3 1/2" drain basket is included to help collect excess waste, eliminating the possibility of clogging.

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





# ServSafe® CERTIFICATION

## ROBERT FARRELL

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the ANSI (American National Standards Institute) National Accreditation Board (ANAB) - Conference for Food Protection (CFP).

25208762

CERTIFICATE NUMBER

2/19/2024

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

10817

EXAM FORM NUMBER

2/19/2029

DATE OF EXPIRATION



Sherman Brown  
Executive Vice President, Business Services



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