



TOWN OF ANGIER

LAND USE PERMIT

55 NORTH BROAD ST WEST ANGIER, NC 27501-0278

Phone: 919-331-6702 FAX: 919-639-6130

DATE ISSUED: 04/05/2019

PERMIT #: 2019-000092

LOCATION

DISTRICT
CB

TAX MAP PARCEL#
04067420080016

53 EAST DEPOT STREET

LOT

ZONING DISTRICT
CB

OWNER: ED'S FAMILY RESTAURANT

TOTAL VALUATION
\$ 0

CONTRACTOR: 1401
AAC CONSTRUCTION SERVICES, LLC
3013 OXBOW COURT
RALEIGH, NC 27613

PHONE: 910-352-1992

SUBCONTRACTOR ID/NAME

SUBCONTRACTOR TYPE

TYPE CONSTRUCTION: LAND USE

OCCUPANCY GROUP: LAND USE

FEE CODE

FEE

LAND USE COMMERCIAL

35.00

TOTAL PAID:

35.00

PAID IN FULL

TOTAL AMOUNT:

35.00

REMARKS:

LAND USE PERMIT FOR ZONING COMPLAINE AND COMMERCIAL UPFIT
ED'S FAMILY RESTAURANT EXPANDING INTO UNIT AT PIN: 0673-79-8616.000

(SIGNATURE OF CONTRACTOR/OWNER)

(DATE)

(ISSUED BY)

(DATE)

* OPEN EXISTING Food Permit
IN PLACE. expansion. of dining Room. *

Food Service Plan Review Application

Type of plan: New _____ Remodel

Name of Establishment: ED'S FAMILY RESTAURANT.

Physical Address: 43 EAST DEPOT ST.

City: Angier. State: NC Zip: 27501

Phone (if available): 919-275-9454 Fax: _____

Email: DRESCLAYTOR@gmail.com.

Applicant: Phil Siegman

Address: 105 Meta Drive

City: Clayton State: NC Zip: 27520

Phone: 910-352-1992 Fax: _____

Email: PhilSopranos@gmail.com

Owner (if different from Applicant): ED KING.

Address: 810 Holland Rd.

City: FA State: NC Zip: _____

Phone: 919-275-9454 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: 4-8-19
(Applicant or Responsible Representative)

Hours of Operation:

Mon 5-3^{AM-PM} Tues 5-3 Wed 5-3 Thurs 5-3 Fri 5-9^{AM-PM} Sat 5-9^{AM-PM} Sun closed

Number of Seats: 60

Facility total square feet: 2000

Projected start date: 5-1-19

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): _____

Food delivery schedule (per week): 2-3 times week

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: Rinnai RUA8

Storage Capacity: _____ gallons

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

Water heater recovery rate: _____ GPH

If tankless, 20.8 GPM ; Number of heaters: 2

Person in Charge (PIC) and Employee Health

Are Persons in Charge certified food protection managers who have passed a test accredited by an approved ANSI program? Yes.

Eligible Person In Charge: ED KING.

Program _____ 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? Yes.

Food Sources

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

Time/Temperature Control for Food Safety

Foods that will be held **hot** before serving: 165°

Foods that will be held **cold** before serving: 40°

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

Will a buffet be provided? _____ 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: _____

Describe utensils and methods used to cool foods: _____

Dry Storage

Frequency of deliveries per week: 2 Number of dry storage shelves: _____

Square feet shelf space: _____ ft²

Is a separate room designated for dry storage? _____

Food Preparation Facilities

Number of food prep sinks: _____ Are separate sinks provided for vegetables and meats? _____

Size of sink drain boards (inches): _____

How will sinks be sanitized after use or between meat species? _____

Dishwashing Facilities

Manual Dishwashing

Number of sink compartments: 3

Size of sink compartments (inches): Length 102 Width 18 Depth 18

Length of drain boards (inches): Right _____ Left _____

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? SAFE cleaners.

How many air drying shelves will you have? _____

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

Hand washing

Indicate number and locations of hand sinks in the establishment: within 12 feet
of food area.

Employee Area

Indicate location for storing employees' personal items: _____

Finish Schedule

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

AREA	FLOOR	BASE	WALLS	CEILING
Kitchen		rubber	FRP	washable
Bar	N/A			
Food Storage				
Dry Storage				
Toilet Rooms				
Garbage & Can Wash Areas				
Other				
Other				

Garbage, Refuse and Other

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

Location and size of can wash facility: out back 6x6

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

Will a dumpster be provided? Yes

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

How will used grease be handled? Grease can

Is there a contract for grease trap cleaning? Yes

Are doors self-closing? Yes Fly fans provided? _____

Where will chemicals be stored? _____

Where will clean linen be stored? _____

Where will dirty linen be stored? _____

FOOD PRODUCT _____

FOOD PRODUCT _____

FOOD PRODUCT _____

***** ADDITIONAL SHEETS ARE AVAILABLE**

Our Country Breakfast

Each Breakfast is served with choice of Grits or Hashbrown Casserole, Toast (White, Wheat or Rye) or our Homemade Buttermilk "Real Biscuits" with Butter. Substitute Home Fries add \$1.00

One *Egg (Any Style) ... 2.99

One *Egg with choice of:

Bacon, Sausage (Link, Patty or Smoked), Red Hots,
Streak O' Lean or Fried Bologna ... 4.29

One *Egg with choice of: NC Country Ham, Pork Tenderloin or Rib-eye ... 7.99

Two Eggs (Any Style) ... 3.99

Two *Eggs with choice of: Bacon, Sausage (Link, Patty or Smoked), Red Hots,
Streak O' Lean or Fried Bologna ... 5.29

Hobo - Two *Eggs scrambled with Patty Sausage ... 5.29

Two *Eggs with choice of: NC Country Ham, Pork Tenderloin or Rib-eye ... 8.99

Two *Eggs with Chicken Fried Steak & Gravy ... 8.99



Omelets

Each Omelet is served with choice of Grits or Hashbrown Casserole, Toast (White, Wheat or Rye) or our Homemade Buttermilk "Real Biscuits" with Butter. Substitute Home Fries add \$1.00

Cheddar Cheese Omelet ... 5.99

Bacon or Sausage Cheddar Omelet ... 6.99

City Ham & Cheese Omelet ... 6.99

NC Country Ham Omelet ... 8.99

Ed's Belly Buster Omelet ... 8.99

*This one has it all. Bacon, Sausage, NC Country Ham, Tomatoes,
Onions, Peppers, Mushrooms & Cheddar Cheese.*

Veggie Omelet ... 6.99

Roasted Veggies with Cheddar Cheese.

Western Omelet ... 7.99

City Ham, Green Peppers, Tomatoes, Onions, Cheddar Cheese.

Our Famous Real Biscuits

Add Cheese or Egg to any Biscuit for .50¢ Make any Biscuit a Combo with Home Fries for \$1.00 extra.

Biscuits & Sausage Gravy ... 2.99 Bacon or Sausage Biscuit ... 1.69

NC Country Ham or Pork Tenderloin Biscuit ... 2.99

Jim Burgin Biscuit ... 3.49

With Country Ham, Egg & Cheddar Cheese.

Egg Biscuit ... 1.29 Cheddar Biscuit ... 1.19

Smoked Sausage or Link Biscuit ... 1.99 Fried Bologna Biscuit ... 1.99

Streak O' Lean Biscuit ... 1.99 Fried Chicken Biscuit ... 2.99



*Eggs and Steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Breakfast Sandwiches

Your choice between White, Wheat or Rye Bread. Add Egg or Cheese to any sandwich for .50¢ each.
Add Home Fries to any sandwich for \$1.00 extra.

Bacon or Sausage (Link, Patty or Smoked) ... 2.99

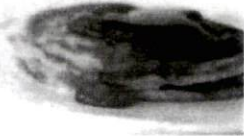
Egg Sandwich ... 1.69

NC Country Ham or Pork Tenderloin ... 4.99

Streak O' Lean, Bologna or Red Hots ... 2.99

Hobo Sandwich ... 3.49

*One *Egg scrambled with Patty Sausage.*



From The Griddle

Two Pancakes or French Toast (3pc) ... 3.99

Side Orders

SM. Grits ... 1.49 LG. Grits ... 1.99

Biscuits75 Toast ... 1.19 Pancake ... 2.49

Bacon or Sausage (Link, Patty or Smoked) ... 1.99

Lettuce or Tomato30 Cheese50

Home Fries ... 1.50 Extra *Egg50

Streak O' Lean, Bologna or Red Hots ... 1.99

NC Country Ham or Pork Tenderloin ... 4.79

Kid's Menu (12 & Under)

Pancake ... 2.99

One Pancake with choice of Bacon or Sausage.

One *Egg (Any Style) ... 2.99

With Bacon or Sausage, Grits, Toast.

French Toast ... 2.99

With Bacon or Sausage.

Beverages

Soft Drinks: Pepsi Products ... 1.89

Coffee99 Tea ... 1.89 Lemonade ... 1.89

White or Chocolate Milk ... 1.99

Orange Juice ... 1.99



Breakfast Menu Hours:

Monday - Thursday 5 AM - 11 AM

Friday - Saturday 5 AM - 11 AM

Lunch Menu Hours:

Monday - Thursday 11 AM - 3 PM

Friday - Saturday 11 AM - 5 PM

*Eggs and Steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Soup & Salads

Choice of dressing: 1000 Island, Ranch, Bleu Cheese, French, Honey Mustard, Italian, Apple Cider & Balsamic Vinaigrette.

- | | |
|---|--|
| Homemade Vegetable Beef Soup 3.49
<i>With Grilled Cheese add \$1.00 extra.</i> | Chicken Breast Salad6.99
<i>Roasted Chicken Breast fried or grilled topped on a bed of Lettuce with your choice of dressing.</i> |
| Broccoli & Cheese Soup3.99
<i>Turn a new (Broccoli) leaf with this classic soup. We use the whole Broccoli including the leaf topped of with Smoked Cheddar Cheese.</i> | Chef Salad6.49
<i>Made with fresh Lettuce, Ham, Onions, Tomatoes & Cheese.</i> |

Our Signature Dishes



All Specialty Burgers include choice of French Fries, Chips or Vegetable of the day. Tater Tots and Okra \$1.00 Upcharge, Onion Rings and Salad \$1.50 Upcharge.

- | | |
|---|---|
| Turkey Burger7.99
<i>You won't know that it is Turkey. Turkey patty with melted Cheddar Cheese topped with Lettuce, Tomato, Mayo & Pickle.</i> | Jalapeno *Burger 7.99
<i>This burger features sliced Jalapenos, Pepper Jack Cheese & crispy Smoked Bacon on our fresh specialty bun.</i> |
| Smokehouse Bacon Cheddar *Burger 7.99
<i>This burger features our quarter pound fresh patty, Smoked Bacon, Smoked Cheddar Cheese, Caramelized Onions & Mayo. Topped with our own Smoked BBQ Sauce. Served on our fresh specialty bun.</i> | Beer Battered Cod 7.99
<i>MSC certified Wild caught Alaskan Cod, hand - cut from whole muscle fillets & battered with real crafted beer. Served with Ed's tartar sauce.</i> |
| *Ribeye Steak Sandwich9.99
<i>A generous portion of sliced rib-eye grilled. Topped with Lettuce, Tomato & Mayo.</i> | Beer Battered Shrimp Burger ...7.99
<i>Fresh Jumbo shrimp that is phosphate-free, made with Alaskan real crafted White Ale. Served with Ed's tartar sauce.</i> |

Side Orders

- | | | |
|-----------------------------|---------------------------|----------------------|
| Pint of Cole Slaw 1.99 | French Fries 1.99 | Tater Tots ... 1.99 |
| Pint of Potato Salad 2.99 | 1 Lb. Chicken Salad 7.99 | Fried Okra ... 1.99 |
| Hushpuppies (Doz) 1.49 | 1 Lb. Tuna Salad ... 7.99 | Onion Rings ... 2.99 |
| Veggie of the day ...1.69 | 1 Lb. BBQ Pork 7.99 | Side Salad ... 2.99 |

Kid's Menu (12 & Under)

All kids meals come with choice of French Fries or Chips.

- | | |
|----------------------------|------------------------------------|
| Grilled Cheese 2.49 | Mac & Cheese Bites 3.99 |
| Chicken Tender Basket 3.99 | Battered Cod Fish Strips 3.99 |

Refreshments/Sweets

- Soft Drinks: Pepsi Products ... 1.89
 Coffee99 Tea ...1.89 Lemonade ...1.89
 White or Chocolate Milk ... 1.99



Ask Your Server About Our Daily Homemade Desserts

Sandwiches & Burgers

All Sandwiches are server with choice of French Fries, Chips or Vegetable of the day. Also your choice of Bread: White, Wheat or Rye. Add Lettuce or Tomato for .30 extra. Add Bacon for \$1.00, Tater Tots, Okra \$1.00 Upcharge, Onion Rings, Salad \$1.50 Upcharge.

- | | |
|--|---|
| Philly Steak or Philly Chicken 7.99
<i>Made with Meat, Cheese, Lettuce, Tomatoes, Grilled Onions & Mayo.</i> | Fried Bologna 3.99
<i>Bright Leaf Bologna served with choice of condiments.</i> |
| Grilled Cheese 2.99
<i>Served with your choice of Cheese.</i> | Grilled Pimento Cheese 3.99
<i>Homemade Pimento Cheese grilled on your choice Bread.</i> |
| Hotdog (1) 2.99 (2) 3.99
<i>Hot Dog served on a bun with all the fixin's your way.</i> | Ham & Turkey Club 7.99
<i>All natural Ham, Turkey, Bacon, Cheese, Lettuce, Tomatoes & Mayo. Served Hot or Cold.</i> |
| Chicken Fried Steak 6.99
<i>Hand breaded southern style Beef, deep fried and served with Lettuce, Tomato & Mayo.</i> | Sausage Dog (with all the fixin's) 3.49 |
| Aunt Judy's Chicken Salad 5.99
<i>Made fresh daily with Aunt Judy's recipe.</i> | Rebecca *Burger 5.49
<i>Fresh Ground Beef, Bacon, Grilled Onions, BBQ Sauce & Swiss Cheese.</i> |
| Tuna Salad Sandwich 5.99
<i>A big scoop of Tuna Salad served on your choice of toasted bread.</i> | *Hamburger 4.49
<i>Quarter pound freshly hand formed daily.</i> |
| Chicken Filet (Grilled or Fried) 5.99 | *Cheeseburger 4.99
<i>Same as regular burger but with Cheddar Cheese melted on top.</i> |
| Grilled Ham & Cheese 4.99
<i>A generous portion of Smoked Maplewood Ham with melted Cheese on top.</i> | Double *Hamburger 5.99
<i>Same as regular burger but with double the pleasure.</i> |
| Ed's BLT 4.99
<i>Smoked Bacon, Lettuce, Tomato & Mayo.</i> | Double *Cheeseburger 6.99
<i>Same as regular burger but with double meat & double Cheddar Cheese.</i> |
| BBQ Pork Sandwich 5.99
<i>Our homemade Pulled Pork BBQ served with Coleslaw & BBQ Sauce.</i> | |



Gi Gi Country Specials

Country Specials are served with Two sides, Yeast Roll or Hushpuppies.

- | | |
|--|--|
| Aunt Judy's Chicken Salad 7.99
<i>A scoop of homemade Chicken Salad on a bed of Lettuce.</i> | *Hamburger Steak 8.99
<i>Half pound of fresh USDA Ground Beef hand formed & grilled. Served with Onions & Gravy.</i> |
| Tuna Salad Platter 7.99
<i>A scoop of homemade Tuna Salad on a bed of Lettuce.</i> | Veggie Plate 5.79
<i>Served with your choice of 4 Veggies.</i> |
| BBQ Pork 8.99
<i>Pork butts cooked for 8 hours until tender & chopped.</i> | <u>Veggie Choices:</u>
<i>French Fries, Cream Potatoes, Potato Salad, Fruit, Apple Sauce, Pickled Beets, Slaw, Cucumber & Tomatoes</i> |
| Roasted Turkey 8.99
<i>All natural Turkey slow roasted for hours.</i> | |

Ask Your Server About Our Daily Specials

Proud to serve those served





1

CONVECTION OVEN SL-SERIES GAS, DOUBLE DECK

Standard Features

- Patented, high efficiency, inshot burners
- 72,000 BTU (NAT or LP) per oven cavity
- Available standard and bakery depths
- Double deck convection oven is 66.8" in height
- Patented "plug-in, plug-out" control panel
- Slide out control panel for full view servicing
- Stainless Steel front, top and sides
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Soft Air, two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights

Available Controls

SC-Standard Controls

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

CCH-Cycle / Cook & Hold Control

150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat dual digital display shows time and temperature. A fan cycle timer pulses the fan.

SLGS/22SC, SLGS/22CCH
SLGB/22SC, SLGB/22CCH

OPTIONAL NRG System required for rebates. NRG System units are Energy Star Approved. (Standard Depth Only)



(SLGS/22SC shown with optional casters)

Job #

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, top and sides.

Doors: Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

Oven Interior: Porcelain enamel finish, coved, fastener free.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

Blower Fan and Motor: 1/2hp, 2-speed motor, 1710/1120 r.p.m

Oven Heating: 72,000 BTU (NAT or LP). Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

Electronic Ignition: Hot surface ignitor with flame safety device.

Control Panel: Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

Interior Lights: Two 40 watt high temperature recessed lamps located within the oven cavity.

Legs: 6" stainless steel legs standard.



Models:

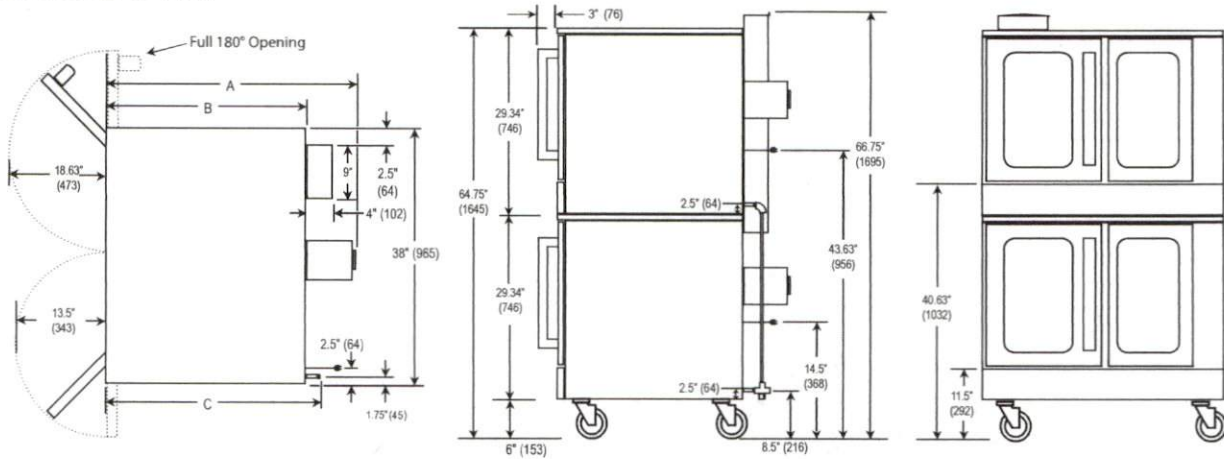
SLGS/22SC

SLGS/22CCH

SLGB/22SC

SLGB/22CCH

Dimensions -in (mm)



MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
SLGS/22	37.25" (946)	30.25" (768)	35.50" (873)	29" (737)	21.50" (546)	20." (508)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1040 lbs (471.7 kg.)
SLGB/22	43.50" (1105)	36.50" (927)	41.75" (1060)	29" (737)	29" (737)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1461)	45.5" (1156)	81.5" (2072)	123.4 cu. ft. (3.49cu. m.)	1100 lbs (499.0 kg.)

UTILITY INFORMATION

- GAS:**
- Standard and Bakery Depth: 72,000 BTU (NAT or LP) per oven cavity
 - One 3/4" male connection
 - Required minimum inlet pressure:
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

ELECTRIC: Standard: 120/60/1 phase, furnished with 6' cord w/3-prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9.
 Optional: 208/60/1 (190-219 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.3 per deck.
 Optional: 240/60/1 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 3.8 per deck.
 Optional: 240/50/1 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.0 per deck.

MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-2"
- Recommend - install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

Notice: Southbend reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- List the voltage, frequency, and amps (see utility information above). ___VAC, ___Phase, ___Hz
- Stainless steel rear jacket
- Stainless steel oven interior
- NRG system, will make the unit Energy Star approved
- Stainless steel exterior bottom
- Casters 4" or 6"
- Knocked down packaging
- Marine edge top
- Swivel Caster - front with locks
- Down draft diverter for direct flue
- 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- 2" air insulation panel (stainless steel only)
- Export crating only

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



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

TRI-STAR ★★ ★

36" RESTAURANT RANGE SERIES



Model# TSR-6



TSI

Standard Features

- * Stainless steel front, ledge, sides, backguard and shelf.
- * 35,000 or 40,000 BTU lift-off burner heads for high performance cooking and easy cleaning.
- * 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- * Grate design allows pots to slide from section to section.
- * 6" wide stainless steel landing ledge provides a functional working area.
- * 30" wide oven is porcelainized on five contact surfaces for easy cleaning.
- * Unique burner baffle distributes heat flow evenly throughout the 40,000 BTU oven.
- * Oven door is removable for easy access.
- * One year parts and labor warranty.
- * ETL certified.

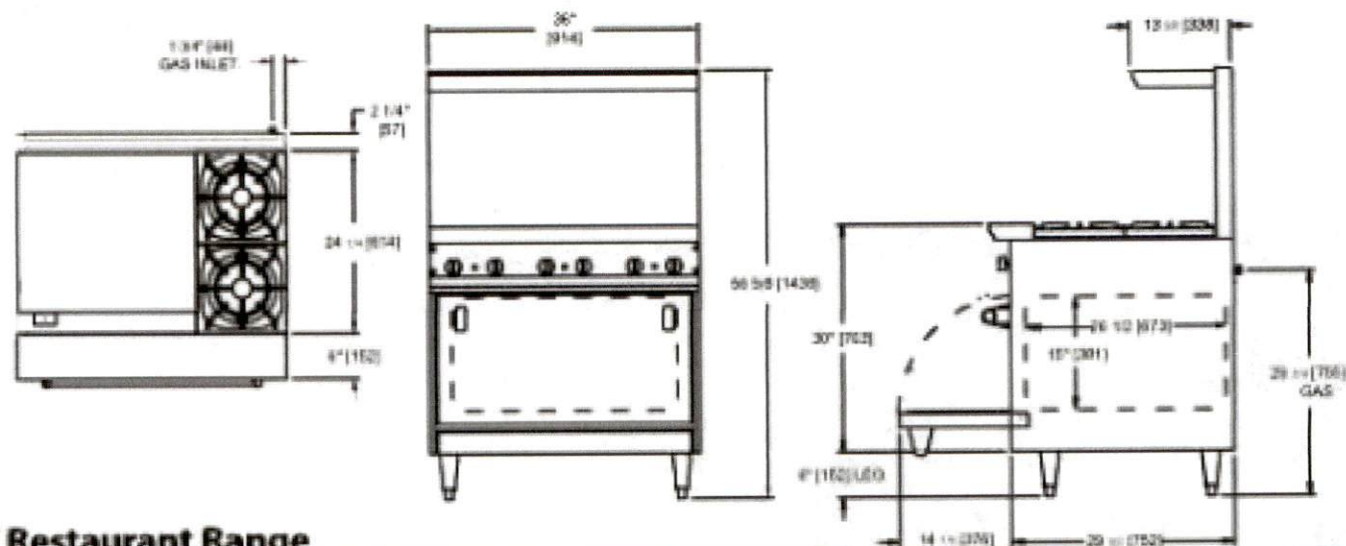
The TSI Restaurant Range Series

TSI provides as standard many of the optional upgrades normally offered at a premium on other Range lines. The standard include a stainless steel front, ledge, sides, backguard and shelf. TSI welds the stainless steel seams and edges so the Range looks as good as it performs.

TSI offers as standard, features that are first in the industry and innovations, such as:

- * Chrome plated rack with support rack guides allowing up to four rack positions.
- * Exclusive double-venting beneath S/S high back shelf to reduce heat build-up.
- * New "No Burn-Zone" to reduce burn stains on S/S back.
- * 6" S/S ledge for more usable working area.
- * Largest restaurant range oven capacity; 30" x 15" x 26 1/2".
- * Standard 35,000 BTU anti-clogging burner or optional 40,000 BTU on request, both with built-in pilot shield.
- * Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat.

36" RESTAURANT RANGE



36" Restaurant Range

Top Configuration	Model#	Top	Base	Total B.T.U.	Ship Weight (Lbs)
	TSR-6	(6) BURNERS	-w/(1) 30" oven	250,000	610
	TSR-G12-4	12" GRIDDLE & 4 BURNERS	-w/(1) 30" oven	200,000	635
	TSR-G24-2	24" GRIDDLE & 2 BURNERS	-w/(1) 30" oven	150,000	645
	TSR-G36	36" GRIDDLE	-w/(1) 30" oven	100,000	660

Standard Exterior Finish

Stainless Steel: Front oven door, sides, landing ledge, back guard with shelf, control panel and kick plate. Welded and finished stainless steel seams.

Control Knobs: Cool to the touch knobs.

Legs: Chrome plated 6" legs with adjustable feet.

Top Grates: 12" x 12" lift-off sections, heavy duty cast iron. Cast-in bowl directs heat.

Griddles: Highly polished 3/4" plate with 3" wide grease trough. 20,000 BTU/hr burner for every 12" of griddle surface. Located on left side of range top. Manual controls are standard, thermostatic controls optional.

Range Tops

Open Burners: 35,000 or 40,000 BTU/hr., lift-off burner heads. No gaskets, no screws. One standing pilot for each burner. Removable one piece drip tray.

Oven Specifications

***Construction:** 12 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior or includes: sides, rear, deck and door linings. Oven burner provides 40,000 BTU/hr. Equipped with one heavy-duty locking chrome plated rack.

***Controls:** Thermostat adjustable from 150 F to 500 F. 100% safety pilot with matchless, push button ignition.

***Dimensions:** 30" wide x 26 1/2" deep x 15" high.

*Optional Items:

*Extra chrome rack; reinforcement channels for mounting cheese melter/ salamander; thermostatic controls for griddles; grooved griddles; stainless steel stub backs; and casters.

***Gas:** Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft.

***Clearance:** For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back and 10" from sides, from combustible surfaces.

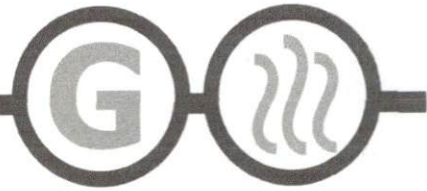
Premium Commercial Equipment

2205 So. Standard Ave., Santa Ana, CA 92707 Tel: (714) 424-9380 Fax: (714) 424-9385 Toll Free: (866) 782-7462

TSE reserves the right to change materials and specifications without notice.



#3



FREE STANDING GAS FRYERS - THREE, FOUR & FIVE TUBE FRYER



Model	Capacity
F-3	40 LB
F-4	50 LB
F-5	70 LB

GAS SHALL BE:

- Natural Gas
- Propane

STANDARD FEATURES

- Peened Stainless Steel tank with smoothed out welds
- Stainless Steel Front; top ledge and header
- 1 1/4" Ball type – Full Port Drain
- Cool Zone in Fry Tank
- Built in Flue Deflector
- Efficient (30,000) BTU Heat Exchange Tubes with high heat baffles: 3, 4 and 5 tube fryers available
- Double Rod Stainless Steel Basket Hanger
- Stainless Steel door with door stabilizer
- Smooth Finish, High Grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - Red Plastic Coated Handles
- Invensys Thermostat - 200°F to 400°F
- Auto reset high limit
- 6 inch adjustable legs, casters available
- Full foam zone
- Heavy construction; shipping weight 200 lb
- Welded door magnet
- Recessed door handle
- Warranty: 1 year parts and labor

SPECIFICATIONS

Entrée Model F-3, F-4, and F-5 are floor standing 3, 4 or 5 tube fryers in 40, 50 and 70 pound capacities. The fry tank is a peened all stainless steel tank with an efficient high heat battle system, cool zone and a 1 1/4" full port drain valve. The front and door is all stainless steel. Dorr is supported for extra strength with a welded magnet and reversable door handle. Two fry baskets are included with red plastic coated handles. 1millivolt thermostat allows a temperature range of 200° F to 400°F. A back up safety Hi Limit control shuts the fryer down if shortening exceeds the maximum temperature. The Thermostat, Gas Valve and Hi Limit are Invensys/Robertshaw parts.

ACCESSORIES

- Non adjustable casters
- Stainless Steel Tank Covers
- Grease Strips

FREE STANDING GAS FRYERS



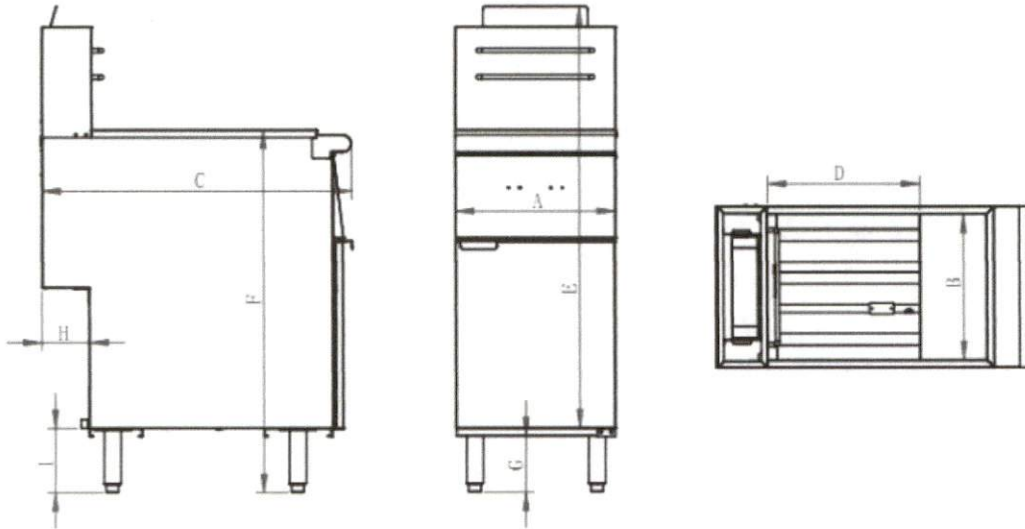


DETAILS AND DIMENSIONS

IMPORTANT INFORMATION:

- A combination valve with pressure regulator is provided with this unit.
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (279 mm) W.C.
- This fryer is not intended and should never be installed for home use and is manufactured with approvals for commercial installation only
- Requires a 6" (152mm) clearance on the sides and rear to combustible surfaces.
- Requires a 16" (407mm) minimal clearance to open top burner units or any open flames.
- Pressure regulator is provided in the combination valve; Pressure for Natural Gas 4" and Propane 10"
- Adequate ventilation and fire protection system for Commercial application of deep fat frying systems is required.
- Gas connection is 3/4" NPT (19mm) rear gas connection

Model	Width		Depth		Height			Gas Connection		Total BTU/HR	Crated Weight
	A	B	C	D	E	F	G	H	I		
F-3	15.5"	14.0"	30.3"	14.0"	41.5"	34.7"	6.0"	4.2"	7.0"	90,000	169 lbs
F-4	15.5"	14.0"	30.3"	14.0"	41.5"	34.7"	6.0"	4.2"	7.0"	120,000	183 lbs
F-5	21.0"	18.0"	34.3"	18.0"	41.5"	34.7"	6.0"	4.2"	7.0"	150,000	209 lbs



GAS SUPPLY AND BURNER INFORMATION

Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane. The fryer has one 3/4" NPT male connector located in the rear.

Model	Burners	Gas Type	Manifold Pressure	Number of heat tubes	Rate Each BTU/HR	Total BTU/HR	Orifice Size
F-3	Main	Natural	4" W.C.	3	30,000	90,000	#39
		Propane	10" W.C.	3	30,000	90,000	#52
F-4	Main	Natural	4" W.C.	4	30,000	120,000	#39
		Propane	10" W.C.	4	30,000	120,000	#52
F-5	Main	Natural	4" W.C.	5	30,000	150,000	#39
		Propane	10" W.C.	5	30,000	150,000	#52

* Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.

** Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.



TRUE MANUFACTURING CO., INC.
U.S.A. FOODSERVICE DIVISION

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Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

AIA #

SIS #

Model:

TSSU-60-24M-B-ST-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant

#4



TSSU-60-24M-B-ST-HC

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lids and hoods keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-24M-B-ST-HC	2	4	24	60 3/8 1534	34 1/8 867	40 3/8 1026	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	385 175

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

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

	APPROVALS:	AVAILABLE AT:
	6/18-A	Printed in U.S.A.

Model:
TSSU-60-24M-B-ST-HC

Food Prep Table:

Mega-Top Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

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

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

CABINET CONSTRUCTION

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

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Four (4) adjustable, heavy duty PVC coated wire shelves 27 1/2" L x 16" D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lids and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 24 (1/8 size) 6 7/8" L x 6 1/4" W x 4" D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

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



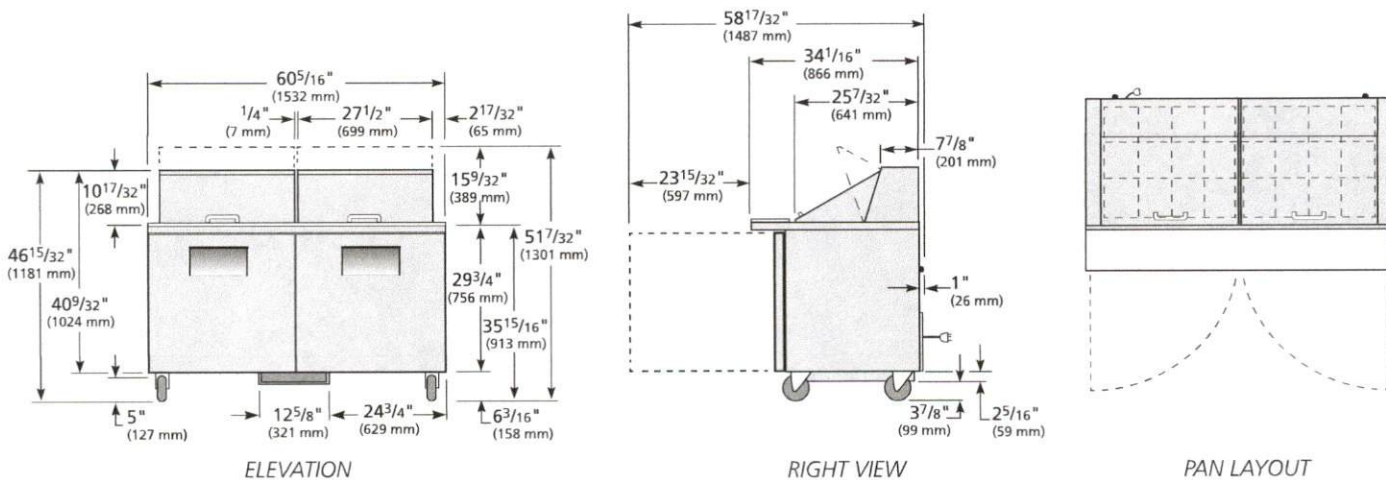
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshelf.
- Double overshelf.
- Flat lids.
- Sneezeguard.
- 8 7/8" (226 mm) deep, 1/2" (13 mm) thick, composite cutting board.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

PLAN VIEW



WARRANTY

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TSSU-60-24M-B-ST-HC	TFN045E	TFN044S	TFN045P	TFN0453	

TRUE MANUFACTURING CO., INC.

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ATOSA CATERING EQUIPMENT INC.

5

WE ARE THE SPECICOOOLIST !

Toll Free:855-855-0399 Email:info@atosausa.com

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California, Colorado, Florida, Georgia, Illinois, Massachusetts, New Jersey, Ohio, Texas, Washington

Upright Refrigerator-Top Mount Series

Standard Features

- Top mount compressor units
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- Round corner design
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed castors
- Pre-installed shelves
- 155lbs loading capacity per shelf

MBF8004



MBF8005



MBF8006



Specifications

Model	Doors	Cu.Ft	Shelves	Exterior Dimensions(W*D*H)	Packing Dimensions(W*D*H)	Castors	Gross Weight(LBS)	HP	Voltage	Amps	Refrigerant
MBF8004	1	22.6	3	28.74 × 33.27 × 82.89	30.4 × 34.7 × 85.8	4 inch	264.88	1/6	115/60/1	4	R-134a
MBF8005	2	44.5	6	51.73 × 33.27 × 82.89	54.5 × 34.7 × 85.8	4 inch	398.64	1/3	115/60/1	6.5	R-134a
MBF8006	3	69.2	9	77.8 × 33.27 × 82.89	80.7 × 34.7 × 85.8	4 inch	557.04	1/3	115/60/1	7.6	R-134a

For best results of food preservation, we recommend setting your refrigerator between 33°F - 38°F



2 YEARS WARRANTY ON ALL PARTS AND LABOR(US ONLY)
5 YEARS WARRANTY ON COMPRESSOR(US ONLY)



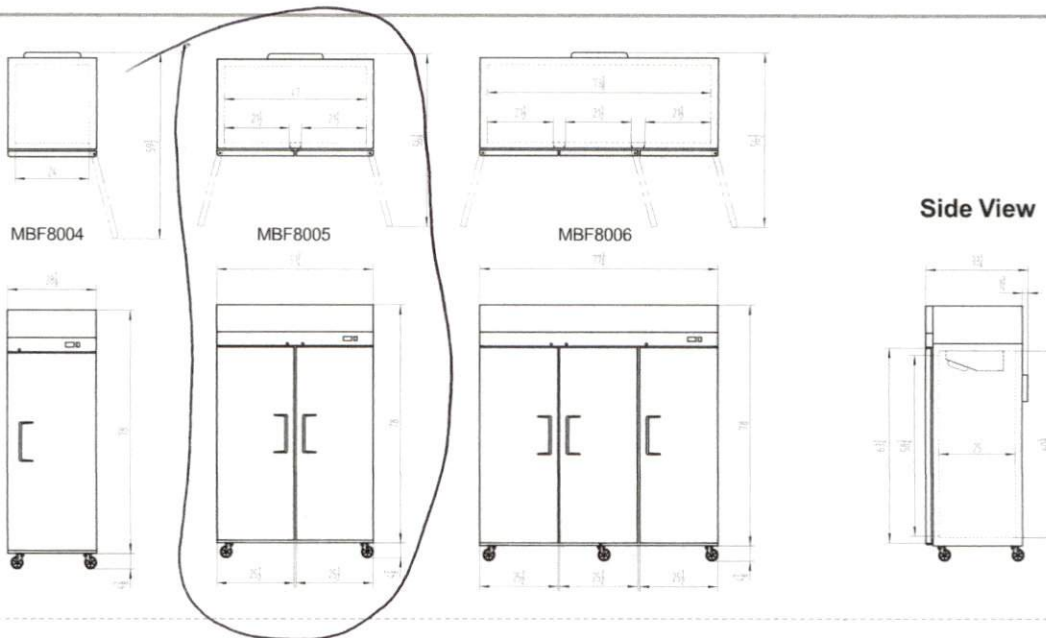
1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



ATOSA CATERING EQUIPMENT INC.

"WE ARE THE SPECICOOOLIST !"

Plan View



Terms and Conditions

2 YEAR WARRANTY

All claims for parts or labor must be made directly through Atosa. All claims must include: model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Atosa along with above listed information. Failure to comply with warranty policies will result in voiding claims.

Two Year Parts & Labor Warranty

Atosa warrants all new refrigerated components, such as the cabinet and all parts, to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of two (2) years from the date of original installation or 27 months after shipment date from Atosa, whichever occurs first. All parts covered under this warranty that are defective within two (2) years of original installation or twenty seven (27) months after shipment date from manufacturer, whichever occurs first, are limited to repair or replacement (including labor charges, of defective parts or assemblies). The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

Additional Three Year Compressor Warranty

In addition to the two (2) year warranty stated above, Atosa warrants its sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three (3) additional years from the date of original installation, but not to exceed five (5) years. Compressors that have been determined to be defective from Atosa within this extended period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity according to Atosa's discretion. The three (3) year extended compressor warranty applies only to sealed parts of the compressor and does not apply to any other parts or components. This includes, the cabinet, paint finish, temperature control, refrigerant, metering device, motor starting equipment, fan assembly, and other electrical components, etc.

404A / 134a Compressor Warranty

The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:
1. This system contains R404A or R134a refrigerant and lubricant. The lubricant has rapid moisture absorbing qualities.
2. Drier replacement is very important and must be changed when a system is opened for servicing.
3. Micron level vacuums must be achieved to insure low moisture levels in the system.
4. Compressor must be obtained through Atosa, unless otherwise specified in writing, through Atosa's warranty department.

What is Not Covered by This Warranty

Atosa's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

Routine Maintenance requirements must be followed or warranty is Void
NO CONSEQUENTIAL DAMAGES: ATOSA IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES, OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FOOD, OR ACTS OF GOD: Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS: Atosa IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

THE TWO (2) YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL THREE (3) YEAR COMPRESSOR WARRANTY ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Atosa is not responsible for any warranty claims made on products sold or used in such areas.

In some cases, a 25% restocking fee may be charged to a buyer for returned items.

Item# _____
Project: _____
Qty: _____

1 Bowl Economy Sink Stainless Steel 18 Gauge, 14" Deep

6 \$7



Serv-Ware

Features

- 304 Series Stainless Steel
- 18 Gauge Construction
- Stainless Steel Gussets
- 14" Deep Bowls Welded Together
- 9½" Backsplash (11¾" from Deck to Tile Edge)
- Galvanized Legs with Adjustable Feet
- Basket Strainers Included

304
Stainless Steel

Light Duty

NSF

SERV-WARE

Serv-Ware
www.servware.com

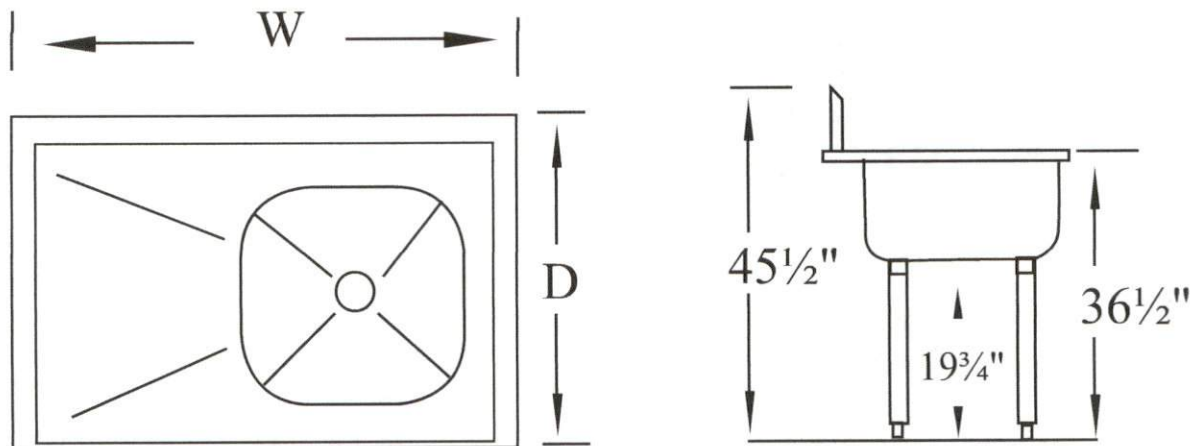
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Fax:(800).976.1299

Revised 2/17

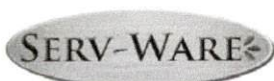
Item# _____
 Project: _____
 Qty: _____

1 Bowl Economy Sink Stainless Steel 18 Gauge, 14" Deep



Model	Bowl Size (W x D)	Drain Boards	Size (W x D)	Weight/lbs (Shipping)
E1CWP1818	18" x 18"	N/A	23" x 23.5"	57
E1CWP1818L-18	18" x 18"	18" Left	38.5" x 23.5"	65
E1CWP1818R-18	18" x 18"	18" Right	38.5" x 23.5"	65
E1CWP18182-18	18" x 18"	Two 18"	54" x 23.5"	106
E1CWP1818L-24	18" x 18"	24" Left	44.5" x 23.5"	69
E1CWP1818R-24	18" x 18"	24" Right	44.5" x 23.5"	69
E1CWP18182-24	18" x 18"	Two 24"	66" x 23.5"	110
E1CWP1824	18" x 24"	N/A	23" x 29.5"	86
E1CWP18242-24	18" x 24"	Two 24"	66" x 29.5"	78
E1CWP1824L-24	18" x 24"	24" Left	44.5" x 29.5"	78
E1CWP1824R-24	18" x 24"	24" Right	44.5" x 29.5"	78
E1CWP2424	24" x 24"	N/A	29" x 29.5"	65
E1CWP2424L-24	24" x 24"	24" Left	50.5" x 29.5"	135
E1CWP2424R-24	24" x 24"	24" Right	50.5" x 29.5"	135
E1CWP3024	24" x 30"	N/A	35" x 29.5"	53
E1CWP3624	24" x 36"	N/A	41" x 29.5"	58

Part #SSLS - Optional stainless steel leg set for 14" deep sinks



Serv-Ware
www.servware.com

Phone: (800).768.5953

Fax: (800).976.1299



Revised 2/17



Item# _____
Project: _____
Qty: _____

#8

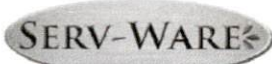
3 Bowl Economy Sink Stainless Steel 18 Gauge, 14" Deep



Serv-Ware

Features

- 304 Series Stainless Steel
- 18 Gauge Construction
- Stainless Steel Gussets
- 14" Deep Bowls Welded Together
- 9½" Backsplash (11¾" from Deck to Tile Edge)
- Galvanized Legs with Adjustable Feet
- Basket Strainers Included



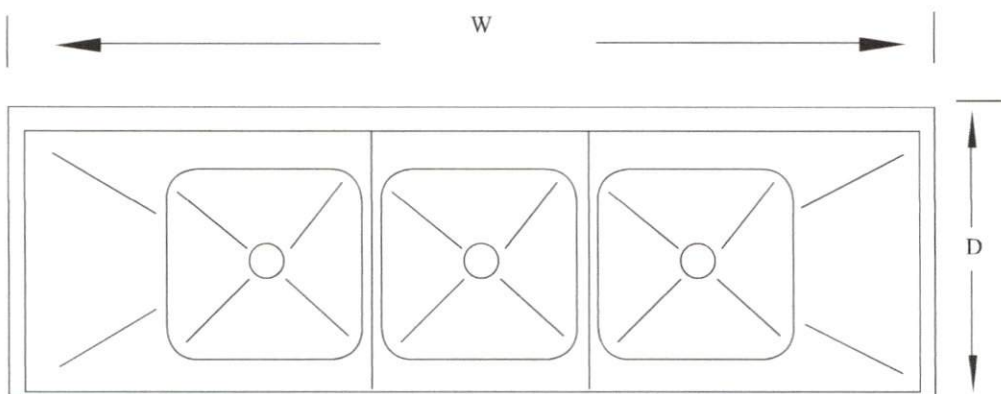
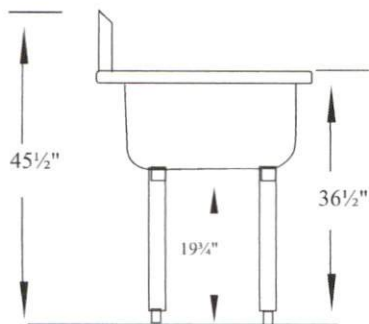
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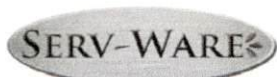
Revised 6/17

3 Bowl Economy Sink Stainless Steel 18 Gauge, 14" Deep



Model	Bowl Size (W x D)	Drain Boards	Size (W x D)	Weight/lbs. (Shipping)
E3CWP1515	15" x 15"	N/A	50" x 20.5"	133
E3CWP1515L-15	15" x 15"	One 15" Left	62.5" x 20.5"	158
E3CWP1515R-15	15" x 15"	One 15" Right	62.5" x 20.5"	158
E3CWP15152-15	15" x 15"	Two 15"	75" x 20.5"	175
E3CWP1818	18" x 18"	N/A	59" x 23.5"	105
E3CWP1818L-18	18" x 18"	One 18" Left	74.5" x 23.5"	110
E3CWP1818R-18	18" x 18"	One 18" Right	74.5" x 23.5"	110
E3CWP18182-18	18" x 18"	Two 18"	90" x 23.5"	110
E3CWP18182-24	18" x 18"	Two 24"	102" x 23.5"	96
E3CWP1824	18" x 24"	N/A	59" x 29.5"	178
E3CWP1824L-18	18" x 24"	One 18" Left	74.5" x 29.5"	112
E3CWP1824R-18	18" x 24"	One 18" Right	74.5" x 29.5"	112
E3CWP1824L-24	18" x 24"	One 24" Left	80.5" x 29.5"	120
E3CWP1824R-24	18" x 24"	One 24" Right	80.5" x 29.5"	120
E3CWP18242-18	18" x 24"	Two 18"	90" x 29.5"	167
E3CWP18242-24	18" x 24"	Two 24"	102" x 29.5"	195
*E3CWP2424	24" x 24"	N/A	77" x 29.5"	107
*E3CWP24242-24	24" x 24"	Two 24"	120" x 29.5"	215

*Cut for 2 faucets



Serv-Ware
www.servware.com

Phone:(800).768.5953

Fax:(800).976.1299



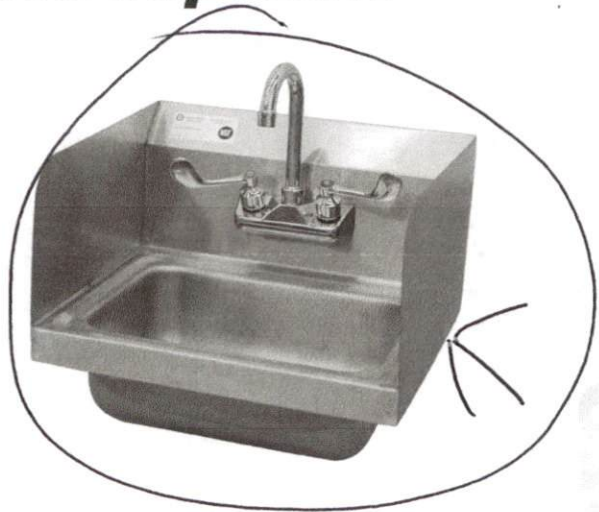
Revised 6/17



#9

Item# _____
Project: _____
Qty: _____

Hand Sink with Sidesplash



Features

- 304 Series Stainless Steel
- 18 Gauge Construction
- 4" Gooseneck Faucet with Wrist Blade Handles
- 1½" Basket Strainer and Mounting Bracket Included

Serv-Ware



Serv-Ware
www.servware.com

Phone:(800).768.5953

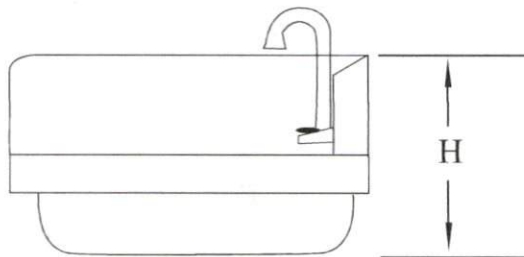
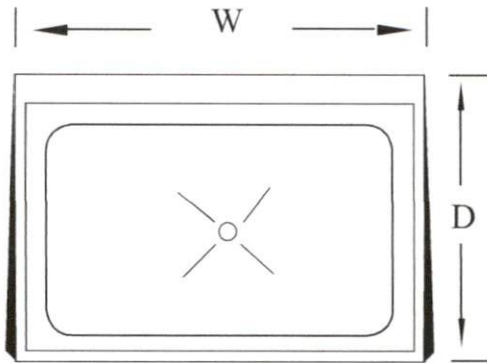
Fax:(800).976.1299

Revised 02/19



Item# _____
 Project: _____
 Qty: _____

Hand Sink with Sidesplash



Serv-Ware

Model	Bowl Size (W x D x H)	Size (W x D x H)	Weight/lbs (Shipping)
HS10S-CWP	9" x 9" x 4"	12" x 16" x 12.5"	13
HS10-CWP-SSL	9" x 9" x 4"	12" x 16" x 12.5"	13
HS10-CWP-SSR	9" x 9" x 4"	12" x 16" x 12.5"	13
HS15S-CWP	14" x 10" x 5.5"	17" x 15" x 13.5"	18
HS15-CWP-SSL	14" x 10" x 5.5"	17" x 15" x 13.5"	18
HS15-CWP-SSR	14" x 10" x 5.5"	17" x 15" x 13.5"	18

SERV-WARE

Serv-Ware
www.servware.com

Phone: (800).768.5953

Fax: (800).976.1299

Revised 02/19



10

2 Pan Open Well

#423EST2WE

Features

- Stainless steel and galvanized construction
- Polyethylene 8" deep cutting board
- Accommodates 2 full size food pans at a time
- Undershelf provides additional space for utensils, pans, or lids
- Independent infinite control knobs with indicator lights
- 500W per well
- Open well design can be used dry or wet (spillage pan sold separately)

With Sneeze GUARD

Technical Data

Exterior Dimensions	29" x 30" x 34"
Voltage	120V
Wattage	1000W
Base Style	Undershelf
Casters	No
Control Type	Infinite
Material	Stainless Steel/Galvanized Steel
Number of Pans	2
Power Type	Electric
Style	Heated
Type	Stationary
Well Type	Open Well



NEMA 5-15P



3 Pan Open Well

#423EST3WE

Features

- Stainless steel and galvanized construction
- Polyethylene 8" deep cutting board
- Accommodates 3 full size food pans at a time
- Undershelf provides additional space for utensils, pans, or lids
- Independent infinite control knobs with indicator lights
- 500W per well
- Open well design can be used dry or wet (spillage pan sold separately)

Handwritten scribble and arrow pointing to the steam table image below.

Technical Data

Exterior Dimensions	43" x 30" x 34"
Voltage	120V
Wattage	1500W
Base Style	Undershelf
Casters	No
Control Type	Infinite
Material	Stainless Steel/Galvanized Steel
Number of Pans	3
Power Type	Electric
Style	Heated
Type	Stationary
Well Type	Open Well

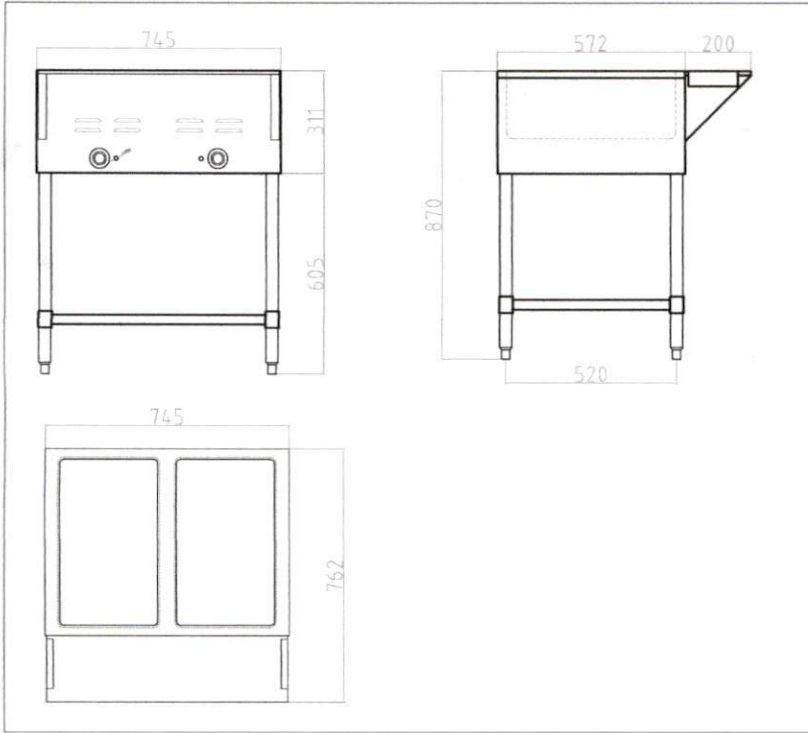


NEMA 5-15P



Plan View

#423EST2WE



#423EST3WE

