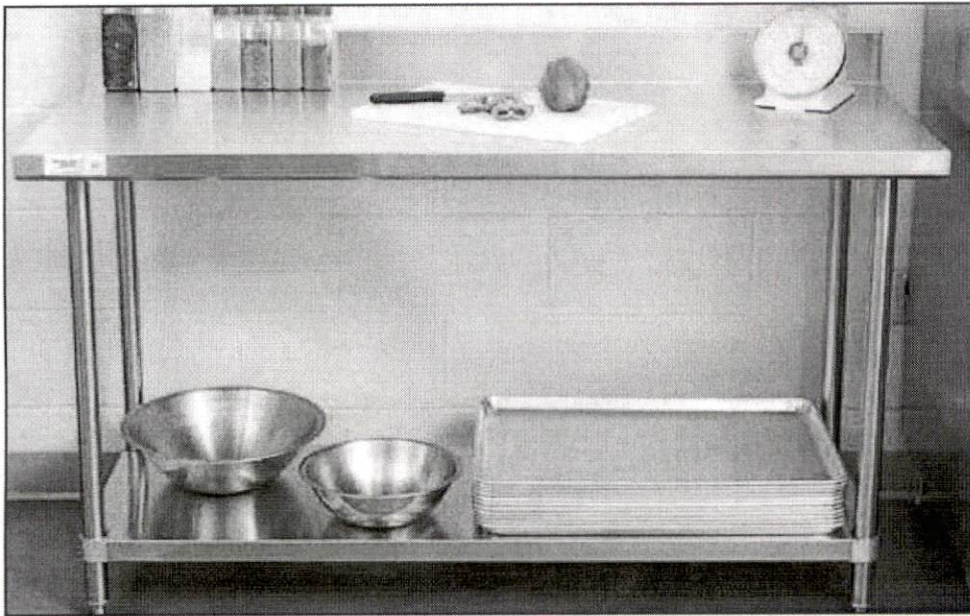


16 GAUGE STAINLESS STEEL
WORK TABLES
 WITH 4" BACKSPLASH

REGENCY
Stainless Steel Commercial
Tables And Sinks



FEATURES

- Smooth type 304 stainless steel work surface makes cleaning a breeze
- 4" backsplash to protect posterior wall
- Stainless steel legs, undershelf, and hat channels provide unparalleled stability
- Adjustable bullet feet ensure leveling on uneven surfaces
- Combines unbeatable strength with long-lasting durability
- Simple assembly and installation requires little effort

SPECIFICATIONS



| ITEM | LENGTH | WIDTH | WORK HEIGHT | UNDERSHELF DIMENSIONS | TOP SHELF CAPACITY | UNDERSHELF CAPACITY | WEIGHT |
|-------------|--------|-------|-------------|-----------------------|--------------------|---------------------|---------|
| 600TSB2424S | 24" | 24" | 34" | 18" x 18" | 500 lb. | 300 lb. | 35 lb. |
| 600TSB2430S | 30" | 24" | 34" | 24" x 18" | 500 lb. | 300 lb. | 40 lb. |
| 600TSB2436S | 36" | 24" | 34" | 30" x 18" | 530 lb. | 320 b. | 46 lb. |
| 600TSB2448S | 48" | 24" | 34" | 42" x 18" | 560 lb. | 340 b. | 59 lb. |
| 600TSB2460S | 60" | 24" | 34" | 54" x 18" | 580 lb. | 360 lb. | 70 lb. |
| 600TSB2472S | 72" | 24" | 34" | 66" x 18" | 600 lb. | 380 lb. | 87 lb. |
| 600TSB2496S | 96" | 24" | 34" | 90" x 18" | 760 lb. | 450 lb. | 110 lb. |
| 600TSB3030S | 30" | 30" | 34" | 24" x 24" | 550 lb. | 330 b. | 47 lb. |
| 600TSB3036S | 36" | 30" | 34" | 30" x 24" | 570 lb. | 350 b. | 51 lb. |
| 600TSB3048S | 48" | 30" | 34" | 42" x 24" | 600 lb. | 370 lb. | 66 lb. |
| 600TSB3060S | 60" | 30" | 34" | 54" x 24" | 620 lb. | 390 lb. | 80 lb. |
| 600TSB3072S | 72" | 30" | 34" | 66" x 24" | 640 lb. | 410 lb. | 99 lb. |
| 600TSB3084S | 84" | 30" | 34" | 78" x 24" | 780 lb. | 460 lb. | 113 lb. |
| 600TSB3096S | 96" | 30" | 34" | 90" x 24" | 800 lb. | 480 lb. | 126 lb. |
| 600TSB3636S | 36" | 36" | 34" | 30" x 30" | 600 lb. | 380 lb. | 58 lb. |
| 600TSB3648S | 48" | 36" | 34" | 42" x 30" | 630 lb. | 400 lb. | 72 lb. |
| 600TSB3660S | 60" | 36" | 34" | 54" x 30" | 650 lb. | 420 lb. | 87 lb. |
| 600TSB3672S | 72" | 36" | 34" | 66" x 30" | 670 lb. | 440 lb. | 102 lb. |
| 600TSB3696S | 96" | 36" | 34" | 90" x 36" | 820 lb. | 510 lb. | 139 lb. |

NOTE: 84" & 96" Work Tables Feature (6) Six Legs for Added Stability

REGENCYTABLESANDSINKS.COM

16 GAUGE STAINLESS STEEL

WORK TABLES

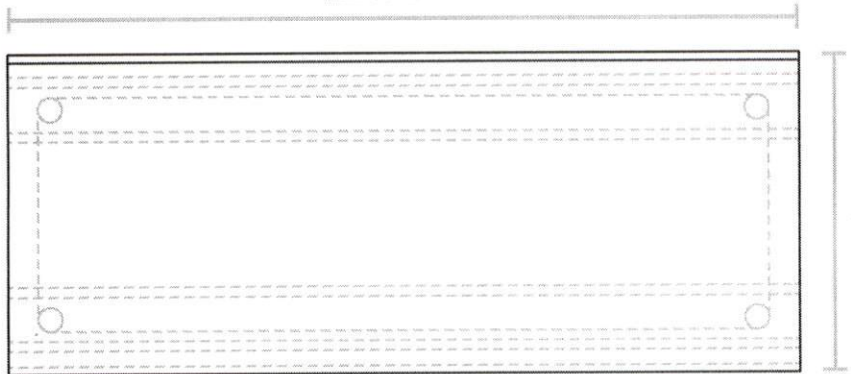
WITH 4" BACKSPLASH

REGENCY

Tables And Sinks

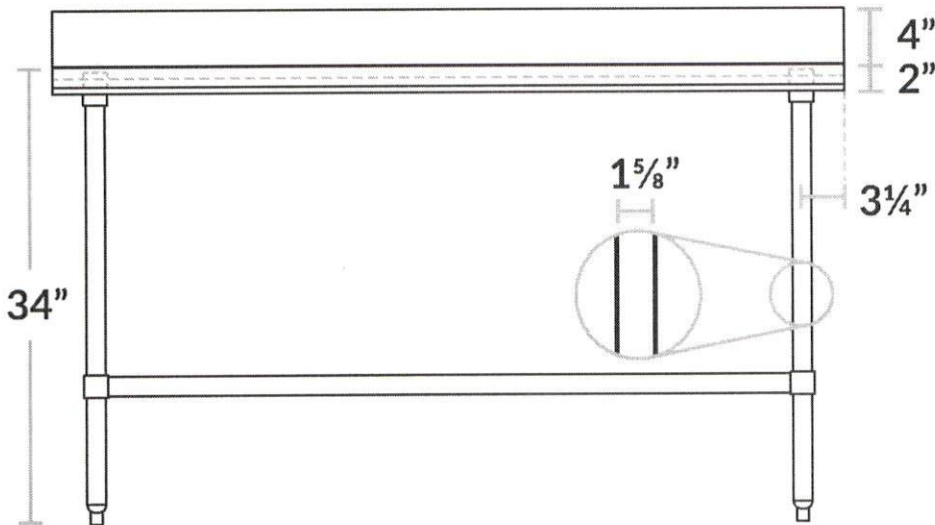


TOP
LENGTH

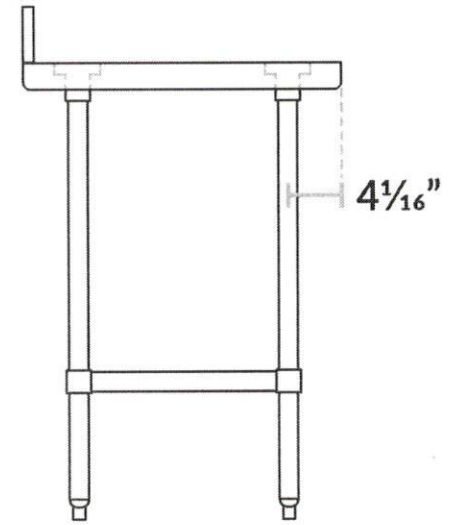


WIDTH

FRONT



1" SIDE



ACCESSORIES



CASTERS & FEET

| ITEM | DESCRIPTION | #/PACK |
|--------------|--|--------|
| 600CASTER4 | 5" Swivel Stem Casters | 4 |
| 600CASTER6 | 5" Swivel Stem Casters | 6 |
| 600CASTERHD4 | 5" Heavy-Duty Swivel Stem Casters | 4 |
| 600CASTERHD6 | 5" Heavy-Duty Swivel Stem Casters | 6 |
| 600PABF | Adjustable Plastic Bullet Foot | 1 |
| 600SPABF | Adjustable Stainless Steel Bullet Foot | 1 |
| 600SSFF | 3/4" Stainless Steel Flanged Foot | 1 |

UNDERSHELVES

| ITEM | DIMENSIONS | FITS |
|------------|-------------|-------------------------|
| 600UT1824S | 18"L x 12"W | 24"L x 18"W Work Tables |
| 600UT1830S | 24"L x 12"W | 30"L x 18"W Work Tables |
| 600UT1836S | 30"L x 12"W | 36"L x 18"W Work Tables |
| 600UT1848S | 42"L x 12"W | 48"L x 18"W Work Tables |
| 600UT1860S | 54"L x 12"W | 60"L x 18"W Work Tables |
| 600UT1872S | 66"L x 12"W | 72"L x 18"W Work Tables |
| 600UT2424S | 18"L x 18"W | 24"L x 24"W Work Tables |
| 600UT2430S | 24"L x 18"W | 30"L x 24"W Work Tables |
| 600UT2436S | 30"L x 18"W | 36"L x 24"W Work Tables |
| 600UT2448S | 42"L x 18"W | 48"L x 24"W Work Tables |
| 600UT2460S | 54"L x 18"W | 60"L x 24"W Work Tables |
| 600UT2472S | 66"L x 18"W | 72"L x 24"W Work Tables |
| 600UT2484S | 78"L x 18"W | 84"L x 24"W Work Tables |
| 600UT2496S | 90"L x 18"W | 96"L x 24"W Work Tables |
| 600UT3030S | 24"L x 24"W | 30"L x 30"W Work Tables |
| 600UT3036S | 30"L x 24"W | 36"L x 30"W Work Tables |
| 600UT3048S | 42"L x 24"W | 48"L x 30"W Work Tables |
| 600UT3060S | 54"L x 24"W | 60"L x 30"W Work Tables |
| 600UT3072S | 66"L x 24"W | 72"L x 30"W Work Tables |
| 600UT3084S | 78"L x 24"W | 84"L x 30"W Work Tables |
| 600UT3096S | 90"L x 24"W | 96"L x 30"W Work Tables |
| 600UT3636S | 30"L x 30"W | 36"L x 36"W Work Tables |
| 600UT3648S | 42"L x 30"W | 48"L x 36"W Work Tables |
| 600UT3660S | 54"L x 30"W | 60"L x 36"W Work Tables |
| 600UT3672S | 66"L x 30"W | 72"L x 36"W Work Tables |
| 600UT3696S | 90"L x 30"W | 96"L x 36"W Work Tables |

CASTERS

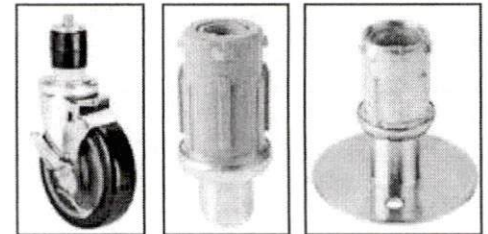
Each set of Regency casters lets you turn any work table or equipment stand with 4 or 6 standard legs into a mobile work station. With a total weight capacity of 1200 to 1600 lb., these wheels can stand the toughest of tests and are sure to meet your needs. Take your table or equipment on the go and then keep it secure with the flip of a lever, conveniently placed at foot level for easy locking and unlocking.

BULLET FEET

Make sure your table, compartment sink, or dishtable is level and stable by replacing a missing or broken bullet foot with these Regency Bullet Feet! They are designed to fit equipment with 1 1/2" outer diameter legs and are adjustable so they can accommodate uneven floors.

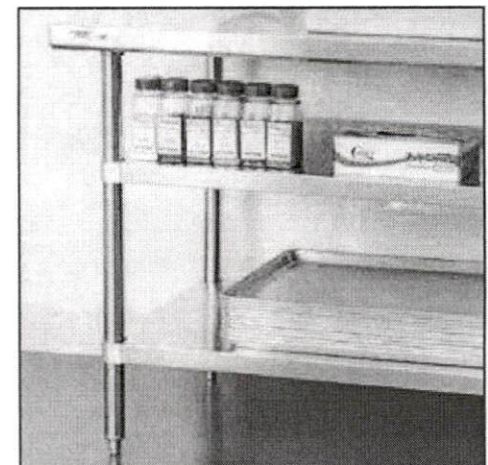
FLANGED FEET

If you need to bolt your Regency equipment to the floor for added stability during use, this flanged 3/4" seismic foot is the perfect solution! It is designed to swap out easily for an existing foot on Regency products with legs that measure 1 1/2" in outer diameter. Feet like these are typically used to comply with local codes, which require you to secure equipment to the floor, and in situations where keeping your equipment immobile could be useful, like on a food truck.



UNDERSHELVES

Add extra storage space and organization to your kitchen with a Regency adjustable stainless steel work table undershelf! Undershelves provide additional storage for frequently used items like prep tools, cutting boards, bar towels, oven mitts, pans, and trays. These undershelves are adjustable, so you can move them higher or lower to accommodate items of varying sizes. Made of 18 gauge, type 430 stainless steel, Regency undershelves ensure maximum durability and corrosion resistance, and are easy to clean and sanitize.



SSPT Series Salad/Sandwich Prep Table

MODELS #178SSPT36HC

REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com

TECHNICAL DATA

Dimensions

| | |
|---------------------------|---|
| Exterior Dimensions | 36 ¹ / ₄ "W x 31"D x 42 ³ / ₈ "H |
| Interior Dimensions | 32 ¹ / ₄ "W x 23 ³ / ₄ "D x 23 ¹ / ₂ "H |
| Working Height | 35 ¹ / ₄ " |
| Overall Height (Lid Open) | 47 ¹ / ₄ " |
| Net Volume | 9 cu. ft. |
| Net Weight | 242 lb. |
| Gross Weight | 297 lb. |
| Packaging Dimensions | 40 ¹ / ₂ "W x 33 ³ / ₄ "D x 45 ¹ / ₂ "H |

Construction

| | |
|---------------------|--|
| Exterior Material | Type 430 Stainless Steel |
| Interior Material | Type 304 Stainless Steel |
| Insulation Material | Foamed-in -place polyurethane |
| Shelf Size | (2) 15 ⁷ / ₈ " x 17 ¹ / ₁₆ " |
| Shelf Material | Epoxy-coated steel |
| Shelf Load Capacity | 90 lb. |

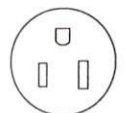
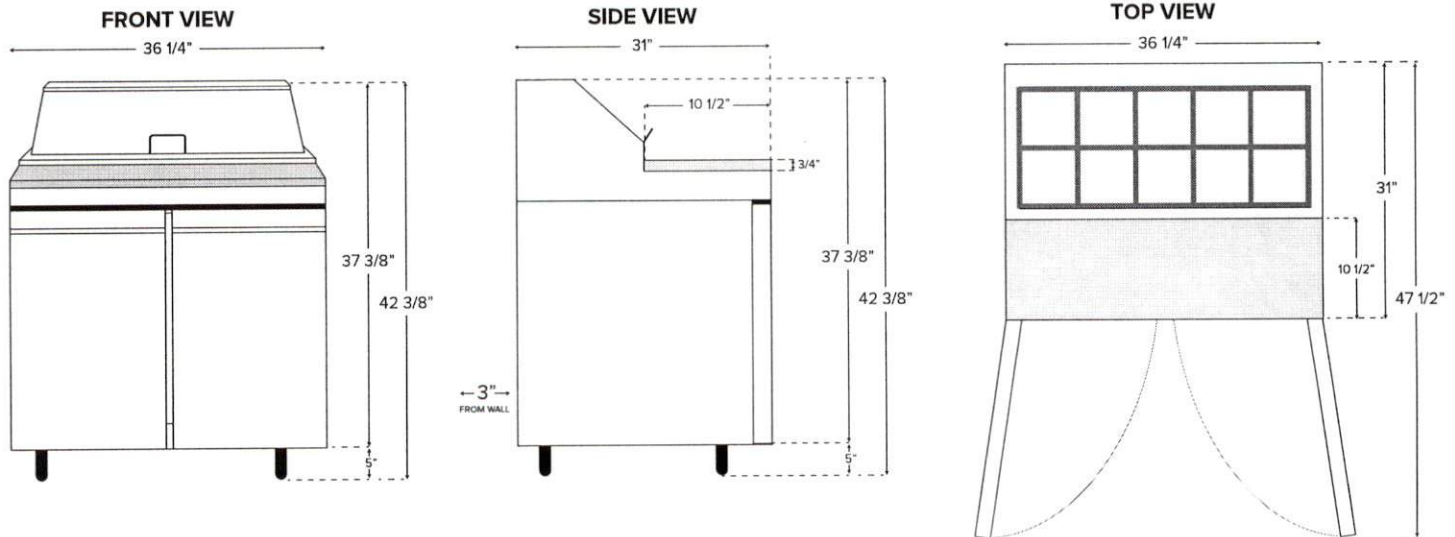
Cooling

| | |
|--------------------------|-------------|
| Temperature Range | 33°F - 40°F |
| Refrigerant | R290 |
| Max. Ambient Temperature | 90°F |
| Defrosting | Automatic |
| Temperature Controller | Digital |
| Horsepower | 1/5 |

Electrical

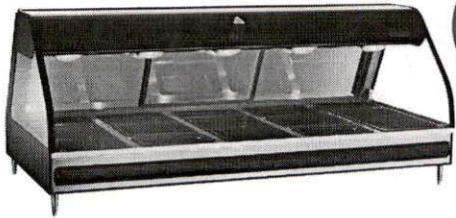
| | |
|------------------------|------------|
| Voltage | 115 |
| Amps | 4.6 |
| Hz | 60 |
| Phase | 1 |
| Plug Type | NEMA 5-15P |
| Electrical Cord Length | 84" |

PLAN VIEW



NEMA 5-15P

ED2-72 SERIES ED2SYS-72 SERIES HEATED DISPLAY SYSTEMS



ED2-72



ED2SYS-72



- HALO HEAT ... a controlled, uniform heat source that gently holds and surrounds food for better appearance, taste, and longer holding life.
- Holds and displays hot food fresh and moist for hours — without adding water.

- Expandable system to meet your specific requirements.
- Matches profile of leading refrigerated display case.

• **HOT DISPLAY CASE**

- Curved glass styling.
- Displays hot food without condensation on glass.
- Protected with an environmentally friendly bumper, made of 93% pre-consumer polycarbonate waste and is 100% recyclable.
- Thermostatically controlled heat source radiates from the base of the display case in multiple heat zones.
- Overhead light zones with shatterproof coated bulbs.
- Holds a full range of standard (gastronorm) pan sizes, full-size or half-size sheet pans.
- Tempered sliding glass doors reflect heat back into the products and mirror the display to enhance merchandising effect.

• **DECORATOR BASE**

- Standard black painted front and end panels.

• **SELF-SERVICE HOT DISPLAY**

- Customer self-service opening is available on right side, left side, or across the full length of case.
- Front mounted heat-guard provides customer protection.

The display case is constructed of 18 gauge, non-magnetic stainless steel. A tempered glass front encloses the display case and can be lifted to a 90 degree angle for easy cleaning. Removable, sliding glass doors on the operator side are included. Sliding door tracks have a "clean sweep" cutout allowing for easy cleaning and crumb removal. Framed end glass with rubber gasket material protects glass edges from chipping and breakage. The base is divided into two (2) individually managed heat zones with each zone controlled by a separate thermostat with a range of 1 through 10 and heat-on indicator light. Overhead lights are controlled by ON/OFF switches in two (2) light zones. Two (2) 125V plug outlets are available as an option on 120/208-240V units only. Countertop display cases include one set of 4" (102mm) legs.

- ED2-72 - 72" (1829mm) length
- ED2SYS-72* - 72" (1829mm) length, with base
- ED2-72/P - 72" (1829mm) length, 71-5/16" (1811mm) self-service opening across full length of case front
- ED2SYS-72/P* - 72" (1829mm) length, with base, 71-5/16" (1811mm) self-service opening across full length of case front
- ED2-72/PL - 72" (1829mm) length, 23-3/4" (603mm) self-service opening on left side of case front
- ED2SYS-72/PL* - 72" (1829mm) length, 23-3/4" (603mm) with base, self-service opening on left side of case front
- ED2-72/PR - 72" (1829mm) length, 23-3/4" (603mm) self-service opening on right side of case front
- ED2SYS-72/PR* - 72" (1829mm) length, with base, 23-3/4" (603mm) self-service opening on right side of case front

*The system base is not sold as a separate item. Order the full ED2SYS model to receive the base.



FACTORY INSTALLED OPTIONS

- | | | | |
|---|--|--|---|
| <ul style="list-style-type: none"> • Electrical Choices <input type="checkbox"/> 120/208-240V <input type="checkbox"/> 230V <input type="checkbox"/> 380-415V | <ul style="list-style-type: none"> • Panel Color Choices <input type="checkbox"/> Black, standard <input type="checkbox"/> Stainless Steel, optional <input type="checkbox"/> Custom Color, optional | <ul style="list-style-type: none"> • End Glass Choices <input type="checkbox"/> Clear Glass, standard <input type="checkbox"/> Solar Bronze Glass, optional [5011353] | <ul style="list-style-type: none"> <input type="checkbox"/> Temperature Gauge, optional [GU-33384] <input type="checkbox"/> Independent Electrical Outlet, optional [5001781] <input type="checkbox"/> Temperature Probe, optional [5004917] |
|---|--|--|---|



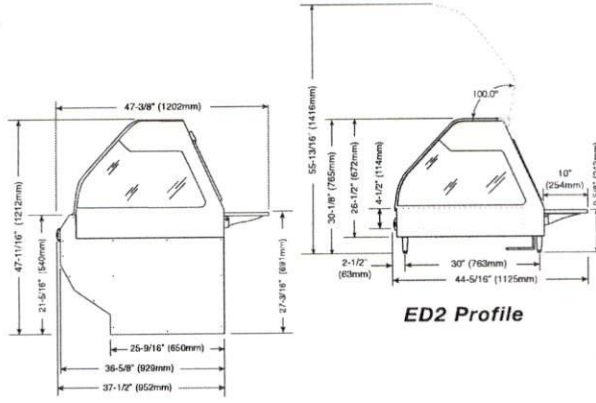
W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

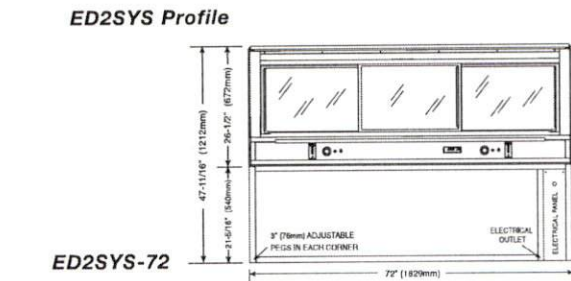
www.alto-shaam.com



ED2-72 SERIES ED2SYS-72 SERIES HEATED DISPLAY SYSTEMS




ED2 Profile



ED2SYS-72

| DIMENSIONS (H X W X D) | |
|--|---|
| EXTERIOR, COUNTER-TOP MODEL WITH LEGS: | 30-1/8" x 72" x 44-5/16" (765mm x 1829mm x 1125mm) |
| EXTERIOR, WITH BASE | 47-11/16" x 72" x 47-3/8" (1761mm x 1829mm x 1202mm) |
| WELL DIMENSIONS (W X L X D): | 27-3/16" x 69-5/16" x 4-1/2" (690mm x 1760mm x 114mm) |

| ELECTRICAL | | | | | | |
|-------------------|-------|----------|------|-----|---|---|
| VOLTAGE | PHASE | CYCLE/HZ | AMPS | kW | | |
| 120/208-240 | 1 | 50/60 | 18.8 | 4.5 | NEMA L14-30P 30A, 250V PLUG |  |
| 208 | 1 | 50/60 | 16.3 | 3.4 | (PLUG - COUNTERTOP ONLY; TERMINAL BLOCK - SYSTEM) | |
| 240 | 1 | 50/60 | 18.8 | 4.5 | (PLUG - COUNTERTOP ONLY; TERMINAL BLOCK - SYSTEM) | |
| 230 | 1 | 50/60 | 18.3 | 4.2 | BARE END, NO PLUG (COUNTERTOP ONLY) (TERMINAL BLOCK - SYSTEM) | |
| 380-415 | 3 | 50/60 | 9.2 | 4.4 | BARE END, NO PLUG (COUNTERTOP ONLY) (TERMINAL BLOCK - SYSTEM) | |
| 380 | 3 | 50/60 | 8.0 | 3.3 | BARE END, NO PLUG (COUNTERTOP ONLY) (TERMINAL BLOCK - SYSTEM) | |
| 415 | 3 | 50/60 | 9.2 | 4.4 | BARE END, NO PLUG (COUNTERTOP ONLY) (TERMINAL BLOCK - SYSTEM) | |

| PAN CONFIGURATION* | | |
|---------------------------|------------------------------|------|
| PAN SIZE | DIMENSIONS | QTY. |
| FULL-SIZE & ONE-THIRD**: | 12" x 20" x 2-1/2" (GN 1/1) | 5 |
| | 12" x 6" x 2-1/2" (GN 1/3) | 5 |
| HALF-SIZE & ONE-THIRD**: | 12" x 10" x 2-1/2" (GN 1/2) | 10 |
| | 12" x 6" x 2-1/2" (GN 1/3) | 5 |
| FULL-SIZE SHEET PANS: | 18" x 26" x 1" | 3 |
| MAX. CAPACITY/VOLUME: | 80 lbs (36 kg) 50 qts (60 L) | |

* Pans are not included with display case.
** Will also accept 4" (100mm) deep pans.

INSTALLATION REQUIREMENTS

Display case must be installed level. The display case must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Do not install a heated display case near a cold air source such as a freezer, air conditioning vents, or in any area where outside air fluctuation can affect performance.

| WEIGHT | | |
|-------------------|-----------------|-----------------|
| MODEL | NET | SHIP |
| ED2-72 | 419 lb (190 kg) | 465 lb (210 kg) |
| ED2SYS-72 | 621 lb (282 kg) | 700 lb (317 kg) |
| ED2-72/P | 450 lb (204 kg) | 500 lb (227 kg) |
| ED2SYS-72/P | 661 lb (299 kg) | 700 lb (317 kg) |
| ED2-72/PL; /PR | 432 lb (197 kg) | 480 lb (295 kg) |
| ED2SYS-72/PL; /PR | 643 lb (318 kg) | 700 lb (317 kg) |

CRATED DIMENSIONS (EST.): H X W X D
ED2-72: 45" x 85" x 55" (1143mm x 2159mm x 1397mm)
ED2SYS-72: 65" x 85" x 55" (1651mm x 2159mm x 1397mm)

SPECIFICATIONS

- Ten (10) overhead lights with two (2) light zones.
- Two (2) base heat zones with two (2) adjustable thermostats with a range of 1 through 10, and two (2) heat-on indicator lights.
- Three (3) tinted, reflective, tempered glass sliding doors on operator side.
- One (1) 10" x 60" (254mm x 1524mm) operator-side work shelf.
- Self-serve model 72/P has a self-serve pan insert 26-7/16" x 69-3/16" x 2" (672mm x 1757mm x 51mm) and includes three (3) Wire Pan Grids.
- Self-serve models 72/PL and 72/PR have a self-serve pan insert 21-5/8" x 26-7/16" x 2" (549mm x 672mm x 51mm) and includes one (1) Wire Pan Grid.

| ACCESSORIES | | | |
|---|---------|--|---------|
| SEAMLESSLY CONNECT MULTIPLE UNITS | | SHEET PAN DIVIDER BAR PACKAGE | |
| <input type="checkbox"/> BUTTING KIT, COUNTERTOP | 5015249 | <input type="checkbox"/> FULL-SERVICE | 5002803 |
| <input type="checkbox"/> BUTTING KIT, SYSTEM | 5008523 | <input type="checkbox"/> SELF-SERVICE LEFT-SIDE OR RIGHT-SIDE OF CASES | 5002804 |
| <input type="checkbox"/> CARVING STATION | 5001874 | <input type="checkbox"/> THERMOSTAT GUARD COVER PLATE (2 PER UNIT) | 5007660 |
| <input type="checkbox"/> PAN INSERT, SELF-SERVICE 4" (102mm) DEEP | 1001991 | <input type="checkbox"/> WORK SHELF WITH GRAVY LANE | 5005639 |
| PLATFORM SCALE (CUSTOMER SIDE) | | | |
| <input type="checkbox"/> LEFT-HAND | 5001308 | | |
| <input type="checkbox"/> RIGHT-HAND | 5001307 | | |

FF300
Three Tube Gas Floor Fryer



Features

- All stainless steel fry tank, 40 lb. capacity
- Stainless steel front, top ledge and header
- 1 1/4 ball type - full port drain
- Cool zone in fry tank
- Three (30,000) BTU heat exchange tubes with high heat baffles, total 90,000 BTU
- Double rod basket hanger
- Stainless steel door with integral liner
- Smooth finish, high grade G90 galvanized sides and back
- Two nickel chrome wire mesh fry baskets - red plastic coated handles
- Tube rack to rest fry baskets is nickel plated
- Invensys thermostat - 200°F to 400°F
- Auto high limit reset
- 6 inch adjustable legs, casters available
- Warranty: 1 year parts and labor

Description

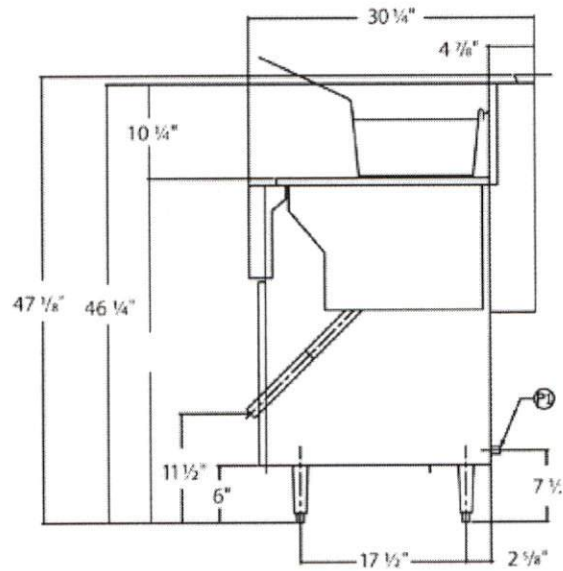
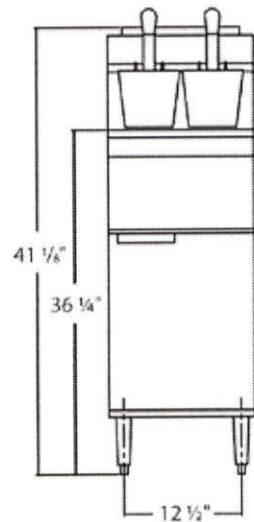
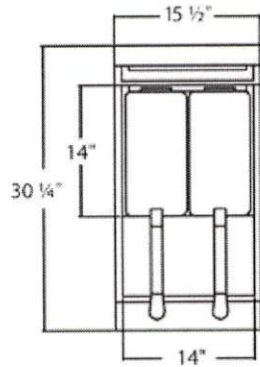
The Avantco FF300 Floor Fryer is a three tube, 40 lb. capacity free standing gas fryer. The fry tank is all stainless steel and includes 3 heat tubes with a high heat baffle system, cool zone and 1 1/4 full port ball type drain valve. The front and door is all stainless steel. The door includes a fully integrated door liner. Two fry baskets have red plastic coated handles. An Invensys thermostat allows temperature range from 200°F to 400°F. High Limit control shuts fryer down if shortening exceeds maximum temperature.

Technical Data

| | |
|------------------------|--------------------------|
| Capacity | 40 lbs. |
| Dimensions (W x D x H) | 15.5" x 30.25" x 47.125" |
| Working Height | 36.25" |
| Tank Size | 14" x 14" |
| BTU/HR | 90,000 |
| Shipping Weight | 200 lbs. |
| Hose Connection | .75" |

Three Tube Gas Floor Fryer Natural Gas or Propane

Plan View



Recommended Companion Product

Tempest
DEEP FAT FRYER CLEANER

Tough on grease. Tough on carbon. Tempest deep fat fryer cleaner powder offers thorough boil out of encrusted grease and grime.

Accessories

Description

Add mobility to your Avantco Floor Fryers with this set of four durable polyurethane casters. Casters sold separately.



177CASTER

A Series Solid Door Reach-In Refrigerators & Freezers

MODEL #178A49FHC

REFRIGERATION
AVANTCO

www.AvantcoRefrigeration.com

TECHNICAL DATA

Dimensions

| | |
|----------------------|-----------------------|
| Exterior Dimensions | 54"W x 32¼"D x 82½"H |
| Interior Dimensions | 49⅜"W x 27⅞"D x 53½"H |
| Net Volume | 41.3 cu. ft. |
| Net Weight | 443 lb. |
| Gross Weight | 519 lb. |
| Packaging Dimensions | 56¼"W x 34¾"D x 85½"H |

Construction

| | |
|---------------------|------------------------------|
| Exterior Material | 430 Stainless Steel |
| Interior Material | Painted Aluminum |
| Insulation Material | Foamed-In-Place Polyurethane |
| Shelf Size | (6) 23⅝"W x 23¼"D |
| Shelf Material | Epoxy-Coated Steel |
| Shelf Load Capacity | 90 lb. |

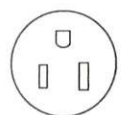
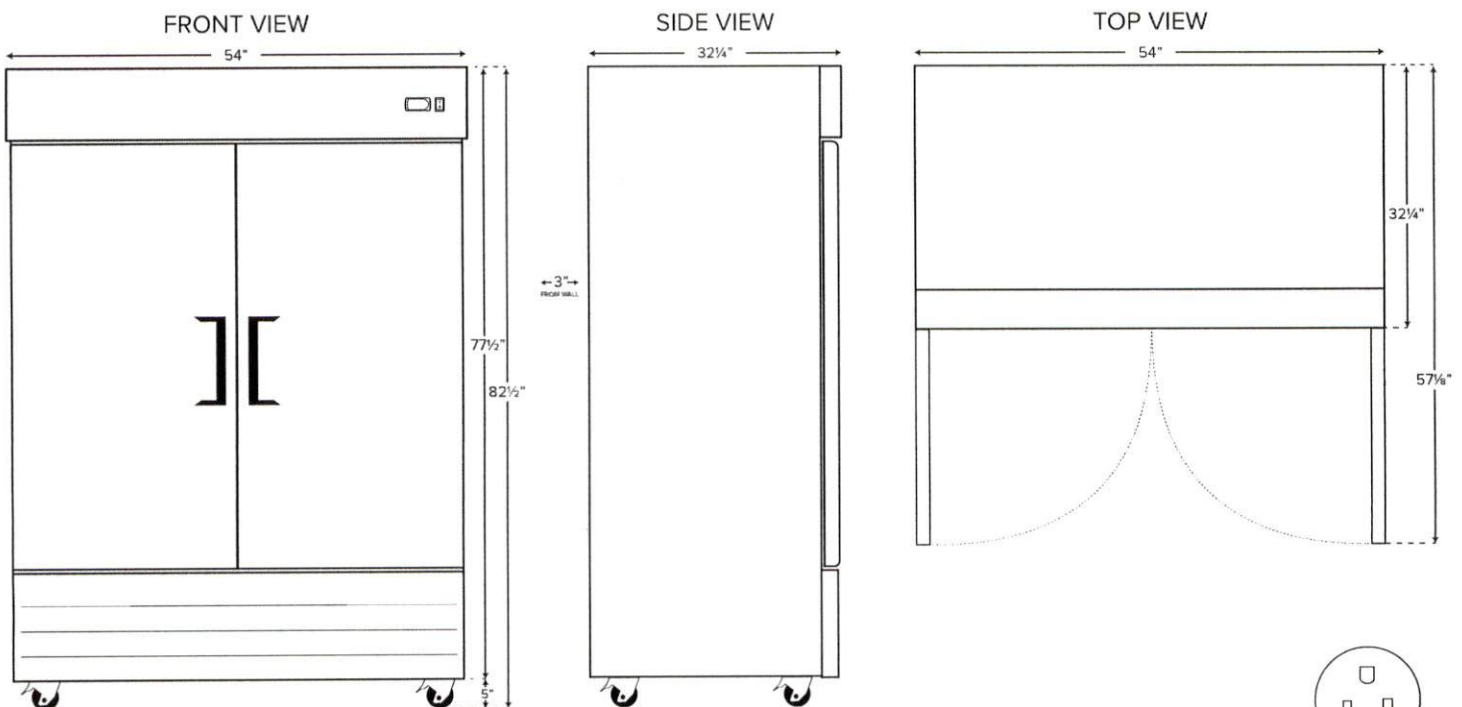
Cooling

| | |
|--------------------------|--------------|
| Temperature Range | (-5)°F - 2°F |
| Refrigerant | R290 |
| Max. Ambient Temperature | 90°F |
| Defrosting | Automatic |
| Temperature Controller | Digital |
| Horsepower | 1 |

Electrical

| | |
|------------------------|------------|
| Voltage | 115 |
| Amps | 11.1 |
| Hz | 60 |
| Phase | 1 |
| Plug Type | NEMA 5-15P |
| Electrical Cord Length | 96" |

PLAN VIEW



NEMA 5-15P



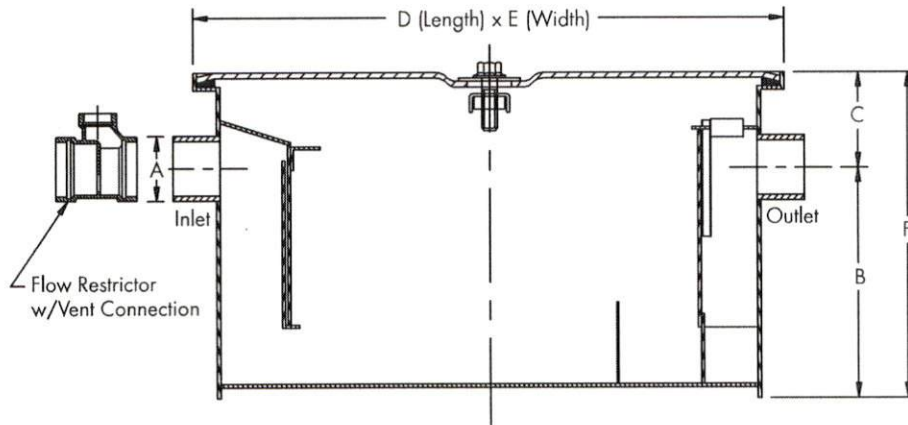
WD Series
Tag: _____

PDI Certified Grease Interceptor

SPECIFICATION: Watts Drainage WD Series PDI Certified recessed or floor mounted epoxy coated steel grease interceptor with gasketed epoxy coated steel skid-proof cover secured with hex head center bolt(s), removable baffle assembly, deep seal trap with cleanout, external cast iron flow control fitting, and no hub (standard) connections.



| Flow Rate (Select One) | | |
|------------------------|-------------|-------------------------------------|
| Suffix | Description | |
| 4 | 4 GPM | <input type="checkbox"/> |
| 7 | 7 GPM | <input type="checkbox"/> |
| 10 | 10 GPM | <input type="checkbox"/> |
| 15 | 15 GPM | <input checked="" type="checkbox"/> |
| 20 | 20 GPM | <input type="checkbox"/> |
| 25 | 25 GPM | <input type="checkbox"/> |
| 35 | 35 GPM | <input type="checkbox"/> |
| 50 | 50 GPM | <input type="checkbox"/> |



| Options (Select One or More) | | |
|------------------------------|---|--------------------------|
| Suffix | Description | |
| -B | Sediment Bucket | <input type="checkbox"/> |
| -E | Extension | <input type="checkbox"/> |
| -FC | Flange & Clamp Device | <input type="checkbox"/> |
| -HD | Heavy Duty (10,000 lb.) Traffic Cover | <input type="checkbox"/> |
| -O | Inlet & Outlet other than Standard Size | <input type="checkbox"/> |
| -SS | Stainless Steel | <input type="checkbox"/> |
| -THD | Threaded Connections | <input type="checkbox"/> |
| -US | Buy American Compliant | <input type="checkbox"/> |

| Interceptor Catalog Number | Flow Rate GPM | Grease Capacity Lbs | A Inlet & Outlet | B | | D Length | E Width | F Height |
|----------------------------|---------------|---------------------|------------------|----------------|---------------|--------------|--------------|--------------|
| | | | | Base to Center | Top to Center | | | |
| WD-4 | 4 | 8 | 2"(51) | 7-3/4"(197) | 3-1/4"(83) | 16"(406) | 10"(254) | 11"(279) |
| WD-7 | 7 | 14 | 2"(51) | 8-1/2"(216) | 3-1/2"(89) | 18"(457) | 13"(330) | 12"(305) |
| WD-10 | 10 | 20 | 2"(51) | 8-1/2"(216) | 3-1/2"(89) | 21-3/4"(552) | 14"(356) | 12"(305) |
| WD-15 | 15 | 30 | 2"(51) | 10-1/2"(267) | 3-1/2"(89) | 22"(559) | 15"(381) | 14"(356) |
| WD-20 | 20 | 40 | 3"(76) | 11-1/2"(292) | 3-1/2"(89) | 24"(610) | 15-3/4"(400) | 15"(381) |
| WD-25 | 25 | 50 | 3"(76) | 12"(305) | 4-1/2"(114) | 26"(660) | 16-1/2"(419) | 16-1/2"(419) |
| WD-35 | 35 | 70 | 3"(76) | 14"(356) | 5"(127) | 30"(762) | 18"(457) | 19"(483) |
| WD-50 | 50 | 100 | 4"(102) | 16"(406) | 5-1/2"(140) | 32"(813) | 22"(559) | 21-1/2"(546) |

Job Name _____ Contractor _____

Job Location _____ Contractor's P.O. No. _____

Engineer _____ Representative _____

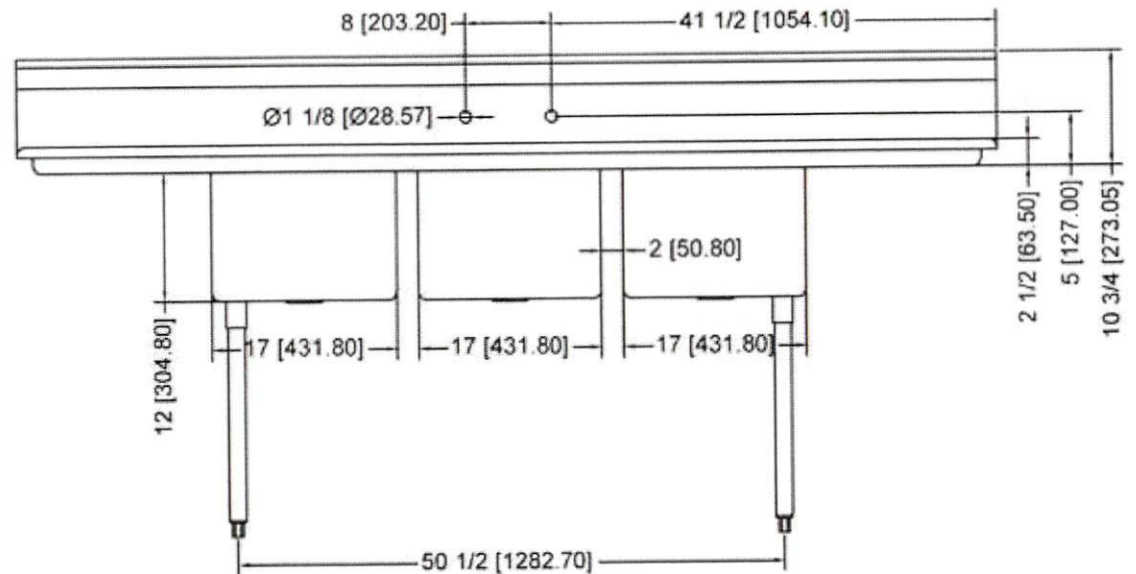
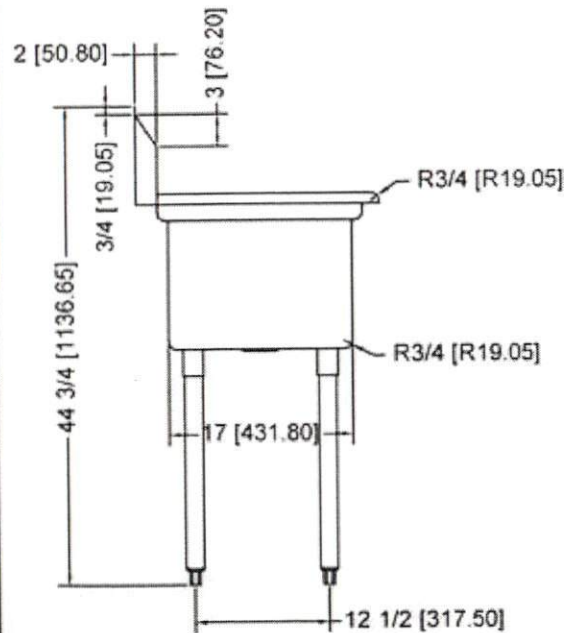
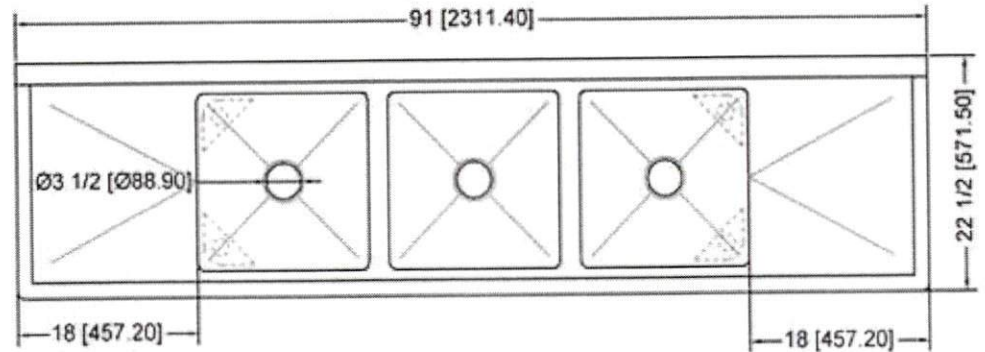
WATTS Drainage reserves the right to modify or change product design or construction without prior notice and without incurring any obligation to make similar changes and modifications to products previously or subsequently sold. See your WATTS Drainage representative for any clarification. Dimensions are subject to manufacturing tolerances.



Specification Drainage Products

USA: 100 Watts Road, Spindale, NC, 28160-2298; TEL: 828-288-2179 TOLL-FREE: 1-800-338-2581 www.watts.com

16GA.304S/S sink, 3comp:17"X17"X12"
 16GA.galvanized leg,S/S socket, plastic bullet feet
 17" left & 17" right drainboards
 Centered drain with 3.5" drain basket
 Wooden skid packing
 G.W.:49.10KGS



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